

FACILITIES

Flamingo Las Vegas Hotel & Casino Catering and Convention Services Guidelines.

The following pages contain a listing of many of the services available at the Flamingo Las Vegas, as well as charges for services and labor which may be incurred in connection with the requirements for various meetings, conventions and banquets.

Please remember that all prices are subject to change. We hope it will be of assistance on your planning.



G *eneral Information*

AUDIO-VISUAL

Flamingo Las Vegas Encore Productions

Encore Productions Audio-Visual

3555 Las Vegas Blvd. South

Las Vegas, Nevada 89109

Phone: 702-697-2533

The Flamingo Las Vegas

Outside Production Company Polices

Encore Productions (EP) manages and oversees all Audio-Visual vendors and Production companies providing services within the Flamingo Las Vegas. In an effort to ensure that our liability needs are protected and that quality standards are maintained, EP oversees the proper operation and care of our facility and equipment by local and national vendors. We have established the following as conditions that must be substantiated and received prior to your event at the Flamingo Las Vegas.

A Technical Supervisor will be assigned to your Production Company during the load-in and load-out of your show. The base rate is \$89.00/hr. 4-hour min. and Overtime (\$133.50) billed after 8 hours with Double-time (\$178.00) billed after the 12th hour. The following rates and based on the load-in/load-out occurring between the hours of 7am-5pm Monday-Friday. Overtime rates will apply between the hours of 5pm-11:59pm Monday - Friday and 7am-5pm on Saturday and Sundays. Double-time rates will apply between the hours of 12 midnight-7am and after 5pm-7am on Saturdays and Sundays, including all holidays. This positions' main responsibility is strictly as an observer to maintain hotel standards in addition to providing you with quick access for your last minute production needs. The TS will also do a walk-thru of the facility along with a Production Company's representative and note any damage that is in the room prior to the Production Company loading in. At the conclusion of the load-out the TS will do a follow-up walk-thru and note any additional damage (if any) to the facility. The Production Company will be billed for all damages to the facility.

Electrical Services is an Exclusive Service of the Flamingo Las Vegas. All Electrical service must be distributed and installed by EP. Electrical power charges are available upon request. The base rate for an electrician is \$89.00/hr. 4-hour min. and Overtime (\$133.50) billed after 8 hours with Double-time (\$178.00) billed after the 12th hour. The following rates are based on the load-in/load-out occurring between the hours of 7am-5pm Monday - Friday. Overtime rates will apply between the hours of 5pm-11:59pm Monday-Friday and 7am-5pm on Saturday and Sundays. Double-time rates will apply between the hours of 12 midnight-7am and after 5pm-7pm on Saturdays and Sundays, including all holidays.

Rigging is an Exclusive Service of the Flamingo Las Vegas. All Rigging must be performed by EP. Two Riggers, one high and one ground, are required for both load-in and load-out of all equipment that is to be hung in or attached to the ceiling. The base rate is \$95.00/hr. 4-hour min. and Overtime (\$142.50) billed after 8 hours with Double-time (\$190.00) billed after the 12th hour. The following rates are based on the load-in/load-out occurring between the hours of 7am-5 pm Monday-Friday. Overtime rates will apply between the hours of 5pm-11:59pm Monday-Friday and 7am-5pm on Saturday and Sundays. Double-time rates will apply between the hours of 12 midnight-7am and after 5pm-7am on Saturdays and Sundays, including holidays.

Rigging point charges of \$100.00 per point for the run of the show. A point is dictated as each location a cable, strap, chain or hanger is attached to the ceiling or grid.

Load-in and load-out will be done at the Hotel's main loading dock or the Red Rock Dock, depending on which rooms are being used. All loading and unloading of vehicles must be done by Union Loaders. The base rate for a Car/Truck Loader is \$175.00/per vehicle. This rate is based on the load-in/load-out occurring between the hours of 7am-5pm Monday-Friday. Overtime (\$262.50) rate will apply between the hours of 5pm-11:59pm Monday-Friday and 7am-5pm on Saturday and Sundays. Double-time rates will apply between the hours of 12 midnight-7am and after 5pm-7am on Saturdays and Sundays, including holidays.

Hotel risers are available for rental at a rate of \$150.00 per 6' x 8' riser/per room/per day. Hotel podiums are also available for rental at a rate of \$80.00 per room/per day.

The Flamingo Las Vegas is a Union Facility. All AV Services must be performed by an IATSE Local 720 Union Member. All non-EP Staff must be hired through EP. All Outside Production Company technical staff must be shadowed by a Union Technician hired through EP. Your Outside Production Company must contact EP at least 21 days prior to your event with staff requirements, load-in and load-out schedule and billing information.

All vendors/groups are responsible to leave the hotel in the same condition it was found. *Cleaning fees will apply should marks, leaks or damage be found on the carpeting or stages. The Production Company will be billed for all damages to the facility.*

Your Production Company must provide EP a list of all wireless frequencies (i.e. Wireless Microphones, 2 way radios, etc.) they plan to use during your event for approval. Your Production Company is to use only the approved frequencies. Various entertainment departments within the hotel also use wireless frequencies. The use of an unapproved wireless frequency could possibly jeopardize a show within the hotel or even your own!

The Flamingo maintains a strict policy for using pyrotechnics or fog machines within the convention area. Fog machines must be water-based. No oil-based fog machines are allowed. The Flamingo requires that a EP representative be stationed in the room during rehearsals and all performances. The base rate is \$89.00/hr. 4-hour min. and Overtime (\$133.50) billed after 8 hours with Double-time (\$178.00) billed after the 12th hour. The following rates are based on the load-in/load-out occurring between the hours of 7am-5pm Monday-Friday. Overtime rates will apply between the hours of 5pm-11:59pm Monday-Friday and 7am-5pm on Saturday and Sundays. Double-time rates will apply between the hours of 12 midnight-7am and after 5pm-7am on Saturdays and Sundays, including holidays. The Hotel Convention Services Manager must be notified a minimum of 72 hours in advance of the first rehearsal.

All scissor, man, fork or boom lifts ordered through EP must be operated by certified EP staff or EP approved and certified Union members. At no time is any individual outside of EP permitted to use any lift furnished by EP. Current EP labor rates will apply for each operator.

Outside Vendors must place on file with the hotel a certificate of insurance showing a minimum of **\$2,000,000.00** for each occurrence. This certificate must show the following: **Flamingo Las Vegas, Harrah's Resorts & Casinos** and their subsidiaries and affiliates, and each of their officers, directors, representative and employees are named as additional insured under above policies.

No equipment or cases are to remain in the "back of the house" areas at anytime. Storage space for outside audio-visual companies will be the sole responsibility of the audio-visual company. The Flamingo Las Vegas will make every effort to secure space once notification is given, but is under no obligation to provide such space. If space is available, the audio-visual vendor will be charged rack rate for such space.

All Production companies must provide to EP a Schedule of Events, 14 days prior the the event. This shall include accurate dates and times of load-in and load-out, a rehearsal schedule, a show schedule, and power install and removal times. Any Production company using theatrical smoke, pyrotechnics or lasers, must notify the group's Convention Services Manager, 21 days in advance in order to make proper arrangements with Hotel Security and the local Fire Marshall. A fire watch may be required. Contact your group's Convention Services Manager for details.

For security reasons it is required that outside Production Companies provide ID badges for all their staff members. ID badges must notate staff member's name, group's name and Production Companies name. If you are unable to provide them, you may purchase ID badges from the Flamingo's UPS Store.

Use of the Flamingo's employee cafeteria is prohibited for all outside production staff members and vendors.

Please contact your EP Sales Manager for complete labor policies and practices.

BANNERS/SIGNAGE

We will be happy to assist you with professional signage through our in-house graphics department for an additional charge. Any signage that you provide must be professionally printed and is subject to approval by our Catering/Conference Service Manager. In an effort to keep our Conference facility hazard free, we reserve the right to remove excessive signage. No handwritten signage will be allowed anywhere within the hotel. Unless otherwise requested, all events will be listed on the event monitors conveniently located throughout the hotel lobby and convention meeting facilities, as well as the guest rooms.

Banners or large signs may be located within your assigned function space. Easels are required for the placement of printed signage inside and outside of meeting rooms. To prevent damage to the facility, signage may not be fastened to the ceilings or walls. All signs and banners must be given to the hotel a minimum of 72 hours prior to the event. If you have signage that needs to be hung, please contact EP for assistance and price quotes.

Signage is not permitted in the casino, port cochere or hotel lobbies or any elevator banks.

Per Clark County Fire Marshall regulations, signage is not allowed in the guest room hallways.

EP does provide easels for exhibitors in trade show or display areas at an additional costs. Please contact for pricing.

Flamingo Las Vegas bears no responsibility for your signage/banners/posters left in the Convention Center or any other area of the hotel, prior to, during or after a function.

BILLING

If direct billing is established, all designated charges will be charged to the master account. All request of direct billing must be received by the Catering/Conference Service Manager a minimum of 120 days prior to arrival date.

If direct billing is not established with the Hotel, or the estimated amount is less than \$10,000.00, prepayment of the estimated program will be required. Please refer to your Sales Contract for deposit and payment requirements.

After the convention, you will receive a bill summarizing all charges billed to the master account. We will require payment within 30 days from the invoice date.

In the event of disputes, please pay the entire bill except the amount in dispute. Please notify us as to the reason of your dispute in writing, the item in question and we will be happy to review this and respond accordingly.

UPS STORE

Flamingo Las Vegas features a full service UPS Store to handle all of your shipping and receiving needs. It is located near the Monorail in the Shopping Promenade and is open from 7 am-7 pm Monday-Friday and 8 am-5 pm Saturday and Sunday. Store hours are subject to change, please contact the UPS Store upon arrival to retrieve your packages, at 702-457-2777.

Services include (but not limited to):

Sending and receiving faxes

Sending and receiving packages

Photocopies

Package handling

All boxes and packages must include the following information to ensure proper handling:

Group Name
Event Date(s)
Attn: On-Site Contact's Name
Flamingo Las Vegas
The UPS Store
3565 Las Vegas Blvd., South
Las Vegas, NV 89109

Please make note, if you anticipate a large volume of incoming or outgoing packages and boxes, please consult with the UPS Store. Shipments are not to arrive earlier than (7) days prior to the group's arrival.

CATERING POLICIES

Current Food and Beverage prices are available by your Catering/Conference Service Manager and may be subject to change.

Menu Selections

30 days prior to your first event, all of your food and beverage requirements must be received in writing.

All menus are subject to a labor charge and current Nevada State sales tax. Tax-exempt organizations must provide a valid Nevada certificate of exemption at least 30 days prior to arrival.

Signed event orders must be returned to Catering/Conference Service Manager a minimum of (14) days prior to your first function.

All food items must be supplied and prepared by Flamingo Las Vegas. Food may not be removed from the premises. **No food or beverage may be brought into Flamingo Las Vegas by a guest or attendee including exhibitors.** All food and beverage served in the banquet events are not permitted to be transferred to guest rooms or hospitality suites as per the Health Department Regulations.

Guarantees

Guarantees must be specified three (3) business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged, should less attend. For groups of 100 or less we will set and prepare to serve 5% over the guarantee. For groups over 100 we will set and prepare 3% over the guarantee. Banquet and meeting rooms are assigned by the number of people anticipated. If attendance increases or decreases, we reserve the right to change rooms, without notification to a room suitable for the expected attendance.

Labor Charges

A \$50.00 labor charge will be assessed for any continental breakfast, breaks and/or packages of less than twenty (20) guests. Any full service breakfast, lunch or dinner event where the guarantee number is less than 20 guests, a \$100.00 labor charge will be assessed.

A \$200.00 bartender labor fee will be charged per bar for all beverage services based on consumption. The bartender labor fee is waived on all package bar service. Receptions in which the net food revenue does not exceed \$1,500.00 may be assessed a labor and set up fee of \$300.00. All wedding events are subject to a \$300.00 labor and set up fee. Specialty stations requiring attendants are subject to an attendant charge of \$200.00.

EQUIPMENT INVENTORY/USAGE

Flamingo Las Vegas maintains a standard, reasonable inventory of equipment such as banquet chairs, tables and linen. This inventory is shared by all groups in the facility at the same time and will not be dedicated solely to any one given group. Should your equipment requirements be greater than what can be provided in the hotel inventory, rental costs will be your responsibility. Please review your equipment needs with your Catering/Conference Service Manager.

There is a \$50.00 rental fee per day that will be applied when more than four (4) 6' or 8' exhibit/display tables are requested in a room. For exhibit/display sets exceeding twenty (20) tables will require the use of an exhibit company. A referral for an exhibit company can be obtained through your Catering/Conference Service Manager.

FIRE MARSHALL REQUIREMENTS

Function Space

In accordance with the Clark County Uniform Fire (Ordinance 2289), all functions with attendance greater that 299 people require a Fire Marshall approved diagram on the premises for and during each event. **It is the sole responsibility of your company to contact the Fire Marshall a minimum of 30 days prior to your scheduled function(s) and submit to the Fire Marshall in writing, three floor plans and appropriate documentation for any functions with attendance greater that 299 people.** A Fire Marshall approved floor plan is to be forwarded to your Catering/Conference Service Manager no later than 21 days prior to the event. A Fire Department stamped plan for each qualified event must be posted at the convention site and be available for inspection at all times. It is your sole responsibility to relay information regarding the uniform Fire Code to exhibitors in your Trade Show/Exhibit Hall or display area. Any function with attendance greater than 299 people not approved by the Fire Marshall, shall not, under any circumstances, be allowed to happen. Instructions for permit application and method

of payment are posted on the Clark County Fire Department web page at www.co.clark.nv.us or at the Fire Prevention Bureau. Diagrams must be submitted to:

**Attn: Fire Inspector
Clark County Fire Department
Fire Prevention Bureau
575 East Flamingo Road
Las Vegas, NV 89119**

Flamingo Las Vegas is equipped with a Meeting Matrix system for creating diagrams. We will be happy to work with you and submit diagrams to the Fire Marshall starting at a minimum of \$300.00 per diagram. Actual amount to be determined based on the size of the event. All set-up requirements for your function(s) must be given to your Catering/Conference Service Manager no later than 30 days prior to your function(s). Please note, any plans submitted 10 days prior to the event the fee will double.

MEETING AND FUNCTION SPACE

In order to ensure that adequate space is available for your meeting, please provide your Catering/Conference Service Manager with a program 30 days out. Should your program grow from the original contract, we will do our utmost to accommodate you but cannot guarantee that space will be available.

Standard meeting room amenities include water service, pads and pencils. Additional amenities are available upon request.

Flamingo Las Vegas Hotel reserves the right to make reasonable substitutions to meeting and banquet rooms. Comparable space will be made available to accommodate meeting/function/exhibit requirements.

Flamingo Las Vegas bears no responsibility for your equipment/belongings left in a Meeting Room or any other area of the hotel, prior to, during or after a function and regardless of whether Flamingo Las Vegas has issued you a key for the function room.

Please review your meeting room requirements with your Catering/Conference Service Manager. Set-up and labor charges may be incurred for any set-ups or turns at the discretion of the Catering/Conference Service Manager as a result of tight turns and delays caused by outside production and decorating companies. Labor charges may also be incurred if changes to pre-arranged meeting room set-ups are made less than 48 hours prior to a function or after the room has already been set.

SECURITY

We will be happy to arrange for your security needs, referrals are available through your Catering/Conference Service Manager. These outside companies are not affiliated with the Hotel and consequently, the Hotel is not responsible for the services rendered by these agencies. The Hotel does not assume any responsibility for equipment left in the meeting rooms. No armed guards will be allowed on the Flamingo Las Vegas property at any time for any reason.

TELECOMMUNICATIONS

Please review your telephone and high-speed line requirements with EP at least 30 days prior to arrival to assure that we are able to provide the services you require. There will be a charge to install a telephone in your meeting room and to provide internet access.

Continental Buffet Breakfasts

Minimum 10 People

The Classic Continental

Selection of Chilled Fruit Juices
Freshly Seasonal Fruit Salad
Assorted Danish Pastries and Muffins
Fruit Preserves and Butter

Freshly Brewed Coffee
Decaffeinated Coffee and Herbal Teas
\$24.00

The Executive Continental

Selection of Chilled Fruit Juices
Freshly Seasonal Fruit Salad
Miniature Twists and Jelly Rolls
Assorted Danish Pastries and Muffins
Fruit Preserves and Butter
Assorted Cold Cereals
Whole and Lowfat Milk
Variety of Fruit Flavored Yogurts

Freshly Brewed Coffee
Decaffeinated Coffee and Herbal Teas
\$28.00

The Odd Couple

A Selection of Flavored Naked Juices
Energy Drinks
Low-Fat Pumpkin, Zucchini and Date Nut
Breakfast Breads
Sweet Butter, Honey Butter
and Fruit Preserves
Miniature Twists and Jelly Rolls
Honey Nut Granola and Hot Oatmeal
Served with Assorted Berries, Nuts
and Brown Sugar
Assorted Cold Cereals
Whole and Lowfat Milk

Freshly Brewed Coffee
Decaffeinated Coffee and Herbal Teas
\$30.00

The Fitness Continental

A Selection of Flavored Naked Juices
Freshly Sliced Seasonal Fruit Display
Hard Boiled Eggs

Bagel Toasting Station,
Served with a Trio of Cream Cheeses
(Plain, Fruit and Smoked Salmon)

Low-Fat Pumpkin, Zucchini and Date Nut
Breakfast Breads
Sweet Butter, Honey Butter and Fruit Preserves
Honey Nut Granola and Hot Oatmeal
Served with Assorted Berries, Nuts
and Brown Sugar
Whole, Lowfat and 2% Milk

Freshly Brewed Coffee
Decaffeinated Coffee and Herbal Teas
\$30.00

The Deluxe Continental

Selection of Chilled Fruit Juices
Freshly Sliced Seasonal Fruit Display
Served with a Yogurt Dipping Sauce
Cinnamon Rolls and Assorted Pound Cake
Chocolate and Plain Croissants
Sweet Butter, Honey Butter and Fruit Preserves
Yogurt and Granola and Fresh Berry Parfaits

Choice of One Hot Item:

Biscuit Sandwich - Sausage, Egg and Cheese
English Muffin Sandwich - Canadian Bacon,
Egg and Cheese
Breakfast Burrito - Chorizo Sausage, Egg and
Monterey Jack Cheese
Served with Fresh Salsa

Freshly Brewed Coffee
Decaffeinated Coffee and Herbal Teas
\$32.00

(Service Provided For 90 Minutes For Continental Breakfast)

Prices Subject to Service Charge and State Sales Tax.

Themed Menu Breaks

Minimum 10 People

\$20 Per Person

"Nacho Fiesta"

Tortilla Strips,
Warm Jalapeño Cheese Sauce,
Pico de Gallo and Tomatillo Salsa,
Sliced Jalapeños, Guacamole
and Sour Cream
Black Bean and Chicken Quesadillas

Assorted Lipton Iced Teas

"The Spa"

Fruit Kabobs,
Yogurt Dipping Sauce,
Chocolate Dipped Strawberries
Granola Bars
Frozen Fruit and Yogurt Bars

Bottled Water and Flavored Mineral Water

"Popcorn Lovers"

(Choice of 4)

Caramel, Buttered, Rocky Road, Cajun,
Turtle Mix, White Truffle, Cheddar Cheese,
Old Bay, Cookies and Cream Flavored Popcorns
Assorted Gourmet Potato Chips

Assorted Lipton Iced Teas

"Citrus Sensations"

Lemon, Lime and Orange Sorbets
Vanilla Wafer Cookies
Lemon Bars, Key Lime Tarts

Lemonade and Bottle Waters

"Seventh Inning Stretch"

Warm Salted Pretzels
Popcorn, Peanuts and Cracker Jacks
Assorted Candy Bars
Miniature Corn Dogs

Assorted Lipton Iced Teas

"Apple a Day"

Chocolate and Caramel
Covered Apples on a Stick
Red and Green Apples
Sharp and Mild Domestic Cheddar
Cheese Board
Assortment of Crackers

Warm Apple Dumplings
Served with a Vanilla Bean Sauce

Bottled Water, Apple Soda and Apple Cider

(Break Service Provided for 30 minutes.)

A La Carte Selections

Freshly Brewed Coffee (Regular and Decaffeinated or Herbal Teas (16 Cups Per Gallon) \$74 Per Gallon

Iced Tea, Tropical Fruit Punch or Fresh Lemonade \$74 Per Gallon

Fresh Squeezed Orange or Grapefruit Juice (8 Cups Per Pitcher) \$48 Per Pitcher

Chilled Cranberry, Tomato, Apple or V-8 Juice (8 Cups Per Pitcher) \$48 Per Pitcher

Whole, Chocolate or Lowfat Milk \$4 Half Pint

Assorted Regular, Diet and Caffeine-Free Soft Drinks..... \$5 Each

Assorted Lipton Fresh Brewed Teas \$5 Each

Bottled Water..... \$5 Each

Energy Drinks..... \$5 Each

Gatorade \$5 Each

Fresh Sliced Seasonal Fruit Display (Minimum 10 people) \$10 Per Person

Warm Buttermilk Biscuits filled with Country Style Sausage, Fluffy Scrambled Eggs and Cheese..... \$84 Per Dozen

Warm Ham, Cheese and Fluffy Scrambled Egg filled Croissants..... \$84 Per Dozen

English Muffin, Smokehouse Bacon, Scrambled Eggs & Cheese..... \$84 Per Dozen

Breakfast Burrito with Chorizo, Monterey Jack Cheese, Fluffy Scrambled Eggs and Fresh Salsa..... \$84 Per Dozen

Fresh Baked Butter, Chocolate and Raisin Croissants \$68 Per Dozen

Assorted Individual Yogurts \$5 Each

Assorted Whole Fruits..... \$60 Per Dozen

Selection of Fresh Bagels with Flavored Cream Cheeses..... \$74 Per Dozen

Selection of Fresh Assorted Danish Pastries \$74 Per Dozen

Apple, Raspberry and Apricot Turnovers..... \$74 Per Dozen

Assorted Donuts..... \$74 Per Dozen

Freshly Baked Chocolate, Bran, Blueberry and Apple Muffins \$74 Per Dozen

Miniature French Pastries and Petit Fours \$74 Per Dozen

Freshly Baked Chocolate Chip, Oatmeal, Peanut Butter and Double Chocolate Cookies..... \$64 Per Dozen

Assorted Chips, Pretzels, Mixed Nuts or Spicy Bar Mix..... \$40 Per Pound

Individual Bags of Chips \$5 Each

Warm Soft Pretzels..... \$64 Per Dozen

Assorted Candy Bars \$5 Each

Fudge Brownies and Blondies\$64 Per Dozen

Chocolate Dipped Strawberries \$64 Per Dozen

Assorted Mini Croissant Sandwich \$74 Per Dozen

Assorted Mini Wraps..... \$74 Per Dozen

Power, Granola and Nutri Grain Fruit Bars..... \$5 Each

Häagen-Dazs Ice Cream Bars and Low Fat Fruit Yogurt..... \$64 Per Dozen

Gourmet Flavored Popcorn..... \$40 Per Pound

The All Day Advantage

To Simplify Your Meeting Planning, We offer the Following Packages
at a Very Special Price. No Substitutions Please.

Minimum 20 People

Beverage

All Day Beverage Service (8 hours)

Freshly Brewed Coffee
Decaffeinated Coffee
Herbal Teas and Iced Tea
Regular, Diet and Caffeine Free Soft Drinks
Bottled Water

\$35 per person

Breakfast Beverage and Breaks

All Day Beverage Service
Choice of Continental Breakfast
and Choice of Themed Meeting Break Package

\$75 per person

Breakfast, Lunch, Beverage and Breaks

All Day Beverage Service
Choice of Continental Breakfast
Choice of Themed Meeting Break Package
and Choice of Express Luncheon on Page 10

\$110 per person

(Service Provided For 90 Minutes For Continental Breakfasts and 30 Minutes for All Breaks)

The All Day Advantage Package Price may not be Combined with Any Discount Offers.

Prices Subject to Service Charge and State Sales Tax.

Breakfast Selections

Minimum 20 People

Includes the Following

Fresh Fruit Cocktail

**Freshly Squeezed Orange Juice,
Chilled Cranberry or Apple Juice**
(Choice of One)

**Baskets of Assorted Freshly Baked Mini
Danish Pastries and Croissants**

Fruit Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Choice of One of the Following

Western Omelette

Farm Fresh Eggs with Diced Ham, Bell Peppers,
Onions, Potatoes and Cheddar Cheese
Crisp Smokehouse Bacon
O'Brien Potatoes
\$38

Eggs Benedict

Poached Eggs and Canadian Style Bacon
on a Toasted English Muffin
Topped with Hollandaise Sauce
O'Brien Potatoes
\$38

French Toast

Cinnamon Flavored Texas Toast
Dusted in Powdered Sugar
Served with Maple Syrup
Crisp Smokehouse Bacon or
Breakfast Sausage
\$38

Grilled Ham Steak and Eggs

Grilled Sugar-Cured Ham
Fluffy Scrambled Eggs
O'Brien Potatoes
\$38

Fluffy Scrambled Eggs

Crisp Smokehouse Bacon or
Breakfast Sausage
O'Brien Potatoes
\$34

10 oz. NY Strip Steak and Eggs

Charbroiled 10 oz. NY Strip Steak
Fluffy Scrambled Eggs
O'Brien Potatoes
\$40

Buffet Breakfasts

Minimum 20 People

Sunrise Buffet

Freshly Squeezed Orange Juice
Chilled Tomato and Cranberry Juice
Freshly Sliced Seasonal Fruit Display
Assorted Cold Cereals with
Fresh Sliced Bananas, Strawberries and Raisins
Whole and Lowfat Milk
Selection of Fresh Bagels with a
Variety of Flavored Cream Cheeses
Assorted Mini Danish Pastries,
Croissants and Donuts
Fruit Preserves and Butter
Fluffy Scrambled Eggs
Crisp Smokehouse Bacon and Breakfast Sausage
O'Brien Potatoes
Freshly Brewed Coffee
Decaffeinated Coffee and Herbal Teas

\$40 Per Person

Garden Buffet

Freshly Squeezed Orange Juice
Chilled Tomato and Cranberry Juice
Freshly Sliced Seasonal Fruit Display
Selection of Fresh Bagels with a
Variety of Flavored Cream Cheeses
Freshly Baked Mini Danish Pastries and Croissants
Fruit Preserves and Butter
Assorted Cold Cereals with
Fresh Sliced Bananas, Strawberries and Raisins
Whole and Lowfat Milk
Honey Nut Granola and Hot Oatmeal served with
Assorted Seasonal Berries and Brown Sugar
Fluffy Scrambled Eggs
Crisp Smokehouse Bacon and Breakfast Sausage
O'Brien Potatoes
Cinnamon French Toast
Cheese Blintzes with Strawberry Topping
Freshly Brewed Coffee
Decaffeinated Coffee and Herbal Teas

\$42 Per Person

Paradise Buffet

Freshly Squeezed Orange Juice
Chilled Tomato and Cranberry Juice
Freshly Baked Mini Danish Pastries and
Croissants
Fruit Preserves and Butter
Selection of Fresh Bagels with a
Variety of Flavored Cream Cheeses
Assorted Individual Yogurts
Smoked Salmon Platter
Sliced Tomatoes and Onions
Assorted Cold Cereals with
Fresh Sliced Bananas, Strawberries and Raisins
Whole and Lowfat Milk
Fluffy Scrambled Eggs
Crisp Smokehouse Bacon and Breakfast Sausage
Vegetable and Herb Frittata
Cinnamon French Toast
Corned Beef Hash - O'Brien Potatoes
Freshly Brewed Coffee
Decaffeinated Coffee and Herbal Teas

\$45 Per Person

Omelette Station

May Be Included with each of the Buffet Breakfasts
Featuring Omelettes with a Variety of Ingredients
Prepared to Order

\$4 Per Person Uniformed Chef \$200.00

Waffle Station

May Be Included with each of the Buffet Breakfasts
Featuring Vanilla Bean Waffles
Prepared to Order with
Fresh Whipped Cream, Maple Syrup,
Fruit Toppings and Butter

\$4 Additional Uniformed Chef \$200.00

Eggs Benedict

May Be Included with each of the Buffet Breakfasts
Toasted English Muffins topped with Ham
or Canadian Bacon, a Poached Egg
and Hollandaise

\$4 Additional

Plated Luncheons

Minimum 20 People

Available until 2pm

All Entrees are served with a Choice of Soup or Salad and Dessert
Freshly Baked Rolls and Butter
Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Soup Selections

Yukon Gold Potato and Leek Soup
New England Chowder
Heirloom Tomato and Basil Bisque
Chicken Noodle with Fresh Garden Vegetables
Beef and Barley with Mushroom Soup

Salad Selections

Baby Field Greens, Shaved Cucumbers, Basil Infused Vinaigrette
Traditional Caesar Salad, Parmesan Shaved Parmigiano Reggiano
Baby Spinach, Applewood Bacon, Red Onions, Cherry Balsamic Vinaigrette
Vine-Ripened Tomatoes, Buffalo Mozzarella, Petit Seasonal Greens, Aged Balsamic

Entrée Selections

Wild Mushroom Ravioli, Sage Butter Sauce, with a Roasted Root Vegetable Ragout..... \$42
Poached Salmon, Tropical Fruit Salsa, Coconut Basmati Rice \$46
Baked Sea Bass, Blood Orange Butter Sauce, Vegetable Slaw, Orzo Pasta Pilaf..... \$50
Broiled Atlantic Salmon Lemon Cream, Roasted Artichokes, Citrus Infused Rice Pilaf..... \$46
Grilled Breast of Chicken, Wild Mushrooms, Fingerling Basil Potatoes, Tarragon Jus \$46
Panko Breaded Chicken Breast, Honey Dijon Sauce, Wild Rice Pilaf with Glazed Baby Carrots \$46
Pepper Jack Crusted Breast of Chicken, Garlic Mashed Potatoes, Steamed Asparagus Bundle..... \$46
Roasted Pork Tenderloin, Grilled Herb Mustard Polenta, Baby Green Beans,
Red Wine Dried Cherry Sauce \$46
Flat Iron Steak, Raspberry Peppercorn Au Jus, New Potatoes and Crisp Pancetta,
served atop Sautéed Spinach..... \$50

Dessert Selections

Lemon Blueberry Macaroon Tart - Tart Shell filled with Lemon Cream and Blueberry Compote
Old Fashioned Chocolate Cake - Chocolate Cake, Raspberry Jam, Raspberry Sauce
New York Style Cheesecake - Sweet Cream, Seasonal Berries, Fruit Coulis
Traditional Carrot Cake - Cream Cheese Icing, Cinnamon Vanilla Sauce
Caramel Apple Tart - Sweet Apples, Crumb Topping, Caramel Sauce
Seasonal Fruit Tart - Custard Cream, Fruit Coulis

Themed Luncheon Buffets

Minimum 20 People

Available Until 2 pm

— Deli Buffet —

Mixed Green and Garden Salad

Choice of Three Dressings

Cole Slaw

Macaroni Salad

Tuna Salad

Variety of Deli Meats and

Cheeses to Include:

Seasoned Roast Beef,

Honey Baked Ham,

Oven Roasted Turkey Breast

Hard Salami, Pastrami, Corned

Beef, Swiss Cheese, American

Cheese and Provolone Cheese

Accompanied by Lettuce,

Tomato, Onion and Pickles

Variety of Breads

and Condiments

New York Cheese Cake

Assorted Mini Pastries

\$45 Per Person

May be included on

Deli Buffet

Nathan's All Beef Hot Dogs
with Sauerkraut, Hot Dog Buns,

Mild and Spicy Mustard

\$4 Per Person

— Mediterranean — Market

Antipasto Display

An Assorted Display of Italian

Cured Meats, Cheeses,

Mushrooms, Artichokes,

Roasted Red Pepper, Italian

Squash and Olives

Imported Olive Oil and

Balsamic Vinegar

Greek Salad

Crisp Romaine Lettuce, Fresh

Tomatoes, Cucumbers, Feta

Cheese, Onions and

Calamata Olives,

Lemon Vinaigrette

Focaccia and Home Baked

Breads

Mostaccioli

Mostaccioli Pasta, Tossed in a

Light Tomato Basil Sauce

finished with Mozzarella Cheese

Baked Halibut

Served with a Fresh Lemon

Caper Sauce, Thyme and

Artichokes

Roasted Chicken

Chicken Marinated in Italian

Herbs and Extra Virgin Olive Oil

Tiramisu Bites, Lemon Ricotta

Cheesecake, Tarts and Assorted

Italian Cookies

\$47 Per Person

— Fajita Wrap Buffet —

Mixed Field Greens

Creamy Chipotle Dressing

Cilantro Lime Vinaigrette

Flame Roasted Corn Salad

Southwestern Bean Salad

Grilled Vegetable Salad

Sliced Fresh Seasonal Fruit

and Berries

An Assortment of Chilled Beef,

Chicken and Vegetable Wraps

filled with Avocado

Cheddar Cheese

Diced Tomato and

Shredded Lettuce

Tortilla Chips

with Guacamole,

Fresh Salsa

Pico de Gallo,

Sour Cream

Warm Jalapeño Cheese Sauce

Chef's Selection of

Southwestern Desserts

\$47 Per Person

Luncheons include Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea

Themed Luncheon Buffets

Minimum 20 People

Available Until 2 pm

— Picnic Buffet —

Mixed Greens and Garden Salad
Choice of Three Dressings

Potato Salad
Pasta Salad

Sweet Corn Bread with
Whipped Honey Butter

Barbecue Beef Brisket

Southern Fried Chicken

Grilled American Beef Sliders

Assorted Condiments to
Include: Catsup, Mayonnaise,
Mustard, Onion, Cheese,
Lettuce, Tomato and Pickles

Roasted Sweet Potato Wedges
and Steak Fries

Corn on the Cobb

Pies, Fruit Cobbler and
Pecan Bars

\$47 Per Person

— Soup & Sandwich Buffet —

Choice of (2) Soups:
(Please Refer to Luncheon
Menu)

Vegetable Couscous Salad

Grilled Marinated Vegetable
Platter

Seafood Salad

Choice of (3) Sandwiches:

Beef Chipotle (Hot)
Shredded Beef with Jalapeño Jack
Cheese, Roasted Red Pepper, Spicy
Chipotle Aiolo on Panini Bread

Classic Reuben (Hot)
Corn Beef, Swiss, Sauerkraut, 1000
Island Dressing, served on Rye
Bread

Turkey and Havarti (Cold)
Turkey, Havarti Cheese, Cranberry
Aioli, served on Pumpernickel

Grilled Ham and Cheese (Hot)
American Cheese, Honey Baked
Ham, served on Ciabattatina Bread

Portabella on Focaccia (Cold)
Grilled Portabella Mushroom,
Arugula Salad, served on
Mozzarella Cheese Herb Focaccia

Chicken Parmesan (Hot)
Thinly Sliced Grilled Chicken,
Pomodoro Sauce and Mozzarella
Cheese on Italian Baguette

Homemade Cookie Display

\$45 Per Person

— Pizza Buffet —

Caesar Salad

Tri-Colored Pasta Salad

Tomatoes with Fresh
Buffalo Mozzarella served with a
Balsamic Vinaigrette

Onion, Tomato,
Cucumber Salad

Marinated Mushroom Salad

Fried Cheese Ravioli served with
Marinara Sauce

Calzone

Assorted Pizzas to Include:

**Four Cheese
Mushroom
Sausage
Pepperoni**

Assorted Italian Cookies
and Tarts

\$45 Per Person

Luncheons include Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea

Prices Subject to Service Charge and State Sales Tax.

Express Luncheons

Minimum 20 People
Available Until 2 pm
\$40 Per Person

Price includes Salad or Sandwich Plate and Dessert Selection

Salad Plate

All Salad Entrees are served with Freshly Baked Rolls and Butter
(All Dressings to be Served on the Side)

Chicken Caesar Salad, *Romaine Lettuce, Shaved Parmesan Cheese, Marinated Grilled Chicken Breast*

Chinese Chicken Salad, *Napa Cabbage, Red Bell Peppers, Scallions, Julienne Carrots, Cilantro, Sesame Seeds, 5 Spice Asian Chicken, Mahogany Dressing*

Traditional Cobb Salad, *Diced Chicken, Bacon, Hard Boiled Egg, Tomatoes, Avocado, Scallions, Watercress, Cheddar Cheese, Blue Cheese and Lettuce*

Choice of Blue Cheese Dressing, Ranch Dressing or Balsamic Vinaigrette

Sandwich Plates

All Sandwich Plates served with Chef's Selection of Side Salads (2)

Turkey Wrap, *Saffron Aioli, Pesto Pasta Salad, Fresh Fruit Cup*

Roast Beef, *Artisan Roll, Mango Horseradish Dressing, Country Potato Salad, Fresh Fruit Cup*

Grilled Vegetable, *Pesto Cheese Focaccia, Basil Mushroom Salad, Fresh Fruit Cup*

Dessert Selections

Lemon Blueberry Macaroon Tart - *Tart Shell filled with Lemon Cream and Blueberry Compote*

Old Fashion Chocolate Cake - *Chocolate Cake, Raspberry Jam, Raspberry Sauce*

New York Style Cheesecake - *Sweet Cream, Seasonal Berries, Fruit Coulis*

Traditional Carrot Cake - *Cream Cheese Icing, Cinnamon Vanilla Sauce*

Caramel Apple Tart - *Sweet Apples, Crumb Topping, Caramel Sauce*

Seasonal Fruit Tart - *Custard Cream, Fruit Coulis*

Luncheons include Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea

Roll-In Luncheon

Minimum 10 People
Available Until 2 pm
\$42 Per Person

— Deli Buffet —

Mixed Green and Garden Vegetable Salad with Choice of Two Dressings

Potato Salad
Creamy Cole Slaw
Chunky Chicken Salad

Platter of Sliced Honey Smoked Ham, Oven Roasted Breast of Turkey,
Seasoned Roast Beef and Assorted Sliced Cheeses

Sliced Onions, Tomatoes, Lettuce and Pickles

Freshly Baked Sliced Breads

Fudge Brownies, Blondies and Assorted Cookies

Iced Tea

— Italian Buffet —

Hearts of Romaine Lettuce
Shaved Romano Cheese, Herb Croutons
with Tangy Caesar Dressing

Platter of Sliced Italian Meats and Cheeses

Marinated Olives and Artichokes

Cherry Tomato and
Buffalo Mozzarella Salad

Marinated Vegetable Salad

Baked Ziti

Fresh Baked Artisan Breads and Rolls

Strawberry Ricotta Cheese Tart

Iced Tea

— Picnic Buffet —

Fresh Watermelon Wedges

Bean Salad
Potato Salad
Pasta Salad

Buffalo Chicken Sliders
Juicy Grilled & Chilled Chicken Breast,
Louisiana Hot Sauce, Bleu Cheese Mayonnaise

Steak Sliders
Tender Grilled & Chilled Sliced Steak,
Red Onion Marmalade, Smoked Provolone

Dessert
Chef's Selection of Gourmet Cupcakes

Iced Tea

Boxed Lunch

Minimum Order of 10 Per Selection
\$32 Per Person

The Marble Club

Smoked Ham, Turkey Breast and
Swiss Cheese on Marbled Rye Bread

Roast Beef

Lettuce, Tomato and Mango Horseradish Sauce
on a Kaiser Roll

Croissant Club

Turkey, Avocado, Lettuce, Sliced Tomato
and Crisp Bacon on a Croissant

Grilled Veggie Focaccia

Marinated Artichoke, Goat Cheese Spread,
Lettuce, Tomato, Roasted Yellow and
Green Zucchini, Red Peppers on
Tomato Focaccia Bread

Oriental Wrap

Grilled Chicken, Napa Cabbage, Snow Peas
and Red Peppers in a Garlic Herb Tortilla,
served with Oriental Dressing

NY Italian Sandwich

Fresh Sliced Salami, Ham, Mortadella
with Olive Spread, Roasted Red Peppers
and Provolone Cheese. Served on Ciabatta Bread
with Italian Dressing on the side.

Also includes: Pasta Salad, Gourmet Chips, Assorted Whole Fruit and Assorted Cookies

Lunches are complete with (1) Soft Drink per Person, Mustard, Mayonnaise,
Plastic ware and Napkins

Prices Subject to Service Charge and State Sales Tax.

Plated Dinners

(Minimum 20 People Required)

Price includes Selection of Starter, Entrée and Dessert

Dinners Include Freshly Baked Artisan Rolls and Butter
Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

— Starters —

Cold Appetizer

Classic Shrimp Cocktail, *Cognac infused Cocktail Sauce*

Seafood Martini, *Maine Lobster, Bay Scallops, Jumbo Shrimp and Lump Crabmeat Cocktail*

Caprese Stack, *Heirloom Tomato, Fresh Mozzarella, Micro Basil, Chive Oil, Aged Balsamic*

Hot Appetizer

Dungeness Crab Cake, *Truffled Dijon Aioli*

Butternut Squash Ravioli, *Cinnamon Sage Browned Butter*

Korean Style Beef, *Tuxedo Sesame Wonton Crisp*

Soups

Lentil & Carrot Cumin Soup

Manhattan Clam Chowder

French Onion Soup, *Gruyere, Croutons*

Lobster Bisque *with Brandied Crème Fraiche*

Salads

Mixed Field Greens, *Goat Cheese Rosettes, Shaved Cucumbers, Sliced Mushrooms,
Basil Infused Vinaigrette*

Traditional Caesar Salad, *Parmesan, Shaved Parmigiano Reggiano*

Baby Spinach *Applewood Bacon, Red Onions, Cherry Balsamic Vinaigrette (Hot or Cold)*

Belgium Endive, *Red Oak Leaf Salad, Orange, Roasted Almonds, Cilantro Lime Vinaigrette*

— Combination Entrées —

Grilled Petite Filet Mignon and Herb Crusted Chicken Breast, *Au Gratin Potatoes,
Roasted Baby Vegetables, Horseradish Merlot Reduction* \$64

Grilled Petite Filet Mignon and Sweet Herb Crust Chilean Sea Bass, *Yukon Gold Mashed Potatoes,
Broccoli, Pearl Carrots, Thyme Jus*..... \$68

Grilled Breast of Chicken and Jumbo Shrimp Garlic Butter Skewer, *Basil Fingerling Potatoes,
Roasted Tear Drop Tomato Compote, Asparagus, Rosemary Madeira Sauce* \$62

Grilled Petite Filet Mignon and Australian Lobster, *Basil Fingerling Potatoes, Roasted Tear Drop
Tomato Compote, Asparagus, Rosemary Madeira Sauce* \$88

Plated Dinners

— Entrées —

Cheese Tortellini with Seared Wild Mushrooms, Toasted Walnuts and Blue Cheese Cream.....	\$57
Plum Glazed Salmon, Asparagus, Saffron Roasted Parisienne Potatoes, Lobster Americaine Sauce.....	\$59
Grilled Atlantic Salmon, Roasted Artichokes, Provencal Couscous Risotto.....	\$59
Citrus Crusted Chilean Sea Bass, Blood Orange Butter Sauce, Saffron Rice Pilaf, Seasonal Vegetables	\$60
Grilled Breast of Chicken, Braised Young Carrots, Cipollini Onions, Lemon Caper Cream	\$59
Pan Seared Chicken Breast with Fresh Herb Blend Crust, Sweet Peppers, Creamy Risotto Croquette.....	\$59
Grilled Breast of Chicken, Roasted Shallots, Wild Mushrooms, Yellow Beans, Fingerling Basil Potatoes.....	\$59
Broiled Pork Chop, Rhubarb Marmalade, Sweet English Peas, Herbed Potato Cake.....	\$60
Sautéed Veal Medallion with Wild Mushroom Demi, Fire Roasted Baby Vegetables, Caramelized Buttered Spaetzle	\$62
Roasted Horseradish Crusted Prime Rib, Grilled Parmesan Asparagus, Garlic Mashed Potatoes, Au Jus.....	\$62

— Desserts —

Chocolate Banana Bliss, Organic Honey Banana Ganache layered with Caramelized Bananas, served with Vanilla Sauce	
Twisted Peanut Butter and Jelly, Light Pastry filled with Layers of Peanut Butter Mousse, Sweet Cream, served with Raspberry Compote	
Raspberry Macaroon, Fresh Raspberry, Sweet Cream, Raspberry Sauce	
Chocolate Decadence, Rich Flourless Chocolate Cake served with Sweet Cream and Seasonal Berries	
Berry Sensation, Mini Strawberry Shortcake, Mini Vanilla Panna Cotta with Blueberry Compote, Mini Seasonal Berry Tart	
Strawberry Napoleon, Fresh Strawberries layered in a Puff Pastry with Grand Marnier Cream	
Turtle Cheesecake Parfait, Layers of Whipped Cheesecake, Toasted Pecans, Chocolate and Caramel Sauce	
Chocolate Mousse, Creamy Chocolate Mousse Dome with a Vanilla Cream Center	
Tiramisu Square - Lady Fingers soaked in Espresso layered with Mascarpone Cream	

Gold Buffet Dinner

Minimum 20 People Required

\$60 Per Person

— **Salads** —

Mixed Greens and Garden Vegetable Salad
Assorted Dressings
Tri-Color Rotini Salad
Fresh Herb Vinaigrette
Marinated White and Crimini Mushroom Salad
Mediterranean Vinaigrette

— **Entrées** —

Grilled Chicken Breast
Lemon Caper Sauce

Peppercorn Roasted Pork Loin
Maple Jus

Wild Mushroom Ravioli
Sage Browned Butter Sauce

— **Sides** —

Chef's Choice of Seasonal Vegetables

— **Desserts** —

Chef's Selection of Gourmet Pastries and Tarts

Buffet Dinner includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea,
Freshly Baked Artisan Rolls and Butter

Prices Subject to Service Charge and State Sales Tax.

Platinum Buffet Dinner

Minimum 20 People Required

\$70 Per Person

— Salads —

Mixed Greens and Garden Vegetable Salad
Assorted Dressings
Tri-Color Tortellini Salad
Fresh Herb Dressing
Marinated White and Crimini Mushroom Salad
Mediterranean Vinaigrette
Duo Tomato Grapes, Mini Mozzarella Balls Salad
Infused Basil Vinaigrette

— Entrées —

Cheese Tortellini with Seared Wild Mushrooms
Toasted Walnuts and Bleu Cheese Cream

Flat Iron Steak
Raspberry Peppercorn Au Jus

Grilled Breast of Chicken
Sweet Bourbon Glaze & Roasted Garlic

— Sides —

Sautéed Baby Green Beans
Garlic Parsley New Potatoes
Wild Rice Pilaf

— Desserts —

Chef's Selection of Gourmet Pastries and Tarts
Assorted Cakes and Pies
Warm Fruit Crisp served with Vanilla Sauce

Buffet Dinner includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea,
Freshly Baked Artisan Rolls and Butter

Prices Subject to Service Charge and State Sales Tax.

Diamond Buffet Dinner

Minimum 20 People Required

\$80 Per Person

— Salads —

Mixed Greens and Garden Vegetable Salad
Assorted Dressings
Caesar Salad
Southwestern Shrimp Sweet Roasted Corn Salad
Seafood Louis Salad
Caprese Salad Platter with Grilled Vegetables

— Entrées —

Grilled Petit Filet Mignon Medallions
Rosemary Madeira

Grilled Breast of Chicken
Wild Mushroom and Tarragon Cream

Sweet Herb Crusted Chilean Seabass
Sweet Onion and Thyme Jus

Lobster Gnocchi
Brandied Cream Sauce & Melted Leeks

— Sides —

Basil Infused Fingerling Potatoes
Couscous Risotto
Grilled Asparagus with Wild Mushrooms

— Desserts —

Chef's Selection of Gourmet Pastries and Tarts
Assorted Cakes and Pies
Fresh Apple Dumplings served with Warm Vanilla Sauce
Elegant Dessert Glasses

Buffet Dinner includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea,
Freshly Baked Artisan Rolls and Butter

Prices Subject to Service Charge and State Sales Tax.

Seven Star Buffet

Minimum 20 People Required

For your dining pleasure, our executive chef has gathered a sampling from each of our fine dining restaurants for your enjoyment. Steakhouse 46, Asian Tropical Breeze and Burger Joint

\$105 Per Person

— **Steakhouse 46** —

Classic Caesar Salad Bar
Crab Cakes, Sweet Soy, Micro Wasabi
Diver Scallops, Provencal Vegetable Cous Cous
Beef Medallions, Parma Prosciutto, Maytag Blue Cheese
Lobster and Jalapeño Bacon Creamed Corn

— **Asian Tropical Breeze** —

Spicy Hot & Sour Soup
Fresh Made Sushi & Sashimi
Mongolian Beef
General's Chicken
Singapore Noodles
Combo Fried Rice

— **Burger Joint** —

Mini Kobe Beef Sliders
Mini Lamb Burger, Figs and Smoked Gouda
Hawaii Sliders, Teriyaki Mushroom, Caramelized Pineapple
Mini Salmon Burger, Cucumber Sour Cream and Dill Salad
Veggie Burger, Daikon Sprouts, Herbed Mayonnaise

— **Desserts** —

Chocolate Decadence Bites
Caramel Apple Tarts
Mandarin Cheesecake
Fortune and Almond Cookies
Tiramisu
Assorted Cannoli and Italian Cookies

Buffet Dinner includes Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea, Freshly Baked Artisan Rolls and Butter

Prices Subject to Service Charge and State Sales Tax.

Hors d'Oeuvres

(100 Pieces per Item Minimum)

All Items Priced Per Piece

Cold Hors d'Oeuvres

Applewood Smoked Chicken Breast on an Apple Chip with Sour Cream.....	\$5
Canapé of Fig with Creamy Mozzarella & Prosciutto di Parma	\$5
Fresh Tomato and Buffalo Mozzarella on Grilled Ciabatta Bread	\$5
Fresh Seasonal Melon and Imported Prosciutto di Parma Canapé.....	\$5.50
Caprese Skewer: Mini Mozzarella, Tear Drop Tomato, Artichoke, Black Olive, Chive Oil	\$5.50
Tuna Tartare with Virgin Olive Oil on a Crispy Croustade	\$5.50
Fresh Ahi Tuna with a Green Olive Tapenade on Sesame Lavash.....	\$5.50
Stuffed Cherry Tomato with Spicy Vegetables	\$6
Skewered Shrimp with Seedless Grapes and Yellow Tomato	\$6
Dolma, Stuffed Grape Leaf with a Mixture of Rice, Lamb and Spices	\$6
Artichoke Heart and Shrimp Tartlet	\$6
Grilled Beef Tenderloin with Onion Jam on Crostini.....	\$6.50
Dynamite Crab Shooter.....	\$6.50
Assorted Homemade Sushi and Sashimi	\$6.50

Hot Hors d'Oeuvres

Vegetable Egg Roll.....	\$5
Black Bean Quesadilla	\$5
Breaded Artichoke Heart & Goat Cheese	\$5
Boursin Cheese & Spinach Stuffed Mushroom Cap.....	\$5.50
Mini Assorted Quiche.....	\$5.50
Pan Fried Turkey Pot Sticker with Citron Cranberry Relish.....	\$5.50
Petite Wellington (Beef or Chicken).....	\$6
Shrimp Tempura	\$6
Jumbo Scallop Wrapped in Bacon.....	\$6
Satay (Beef or Chicken).....	\$6
Calamata Olive & Goat Cheese Tart.....	\$6
Raspberry and Brie Filo Purse	\$6
Peking Duck Spring Roll with Plum Sauce	\$6.50
Cozy Shrimp Spring Roll.....	\$6.50
Spicy Risotto Crab Cake	\$6.50
Lamb Kebob with Curried Apple.....	\$6.50
Medallions of Beef Kebob au Poivre	\$6.50
Langostino Skewer	\$6.50

Per Person Package - Select Eight Items (Minimum 50 people)

8 Pieces Per Person @ \$38 Per Person

10 Pieces Per Person @ \$45 Per Person

Prices Subject to Service Charge and State Sales Tax.

Reception Enhancements

Additional Suggestions

Baked Brie

Whole Wheel of Baked Brie
Wrapped in Puff Pastry
Served with Baked Cinnamon-Rum Apples
and French Bread
(Serves 25 People)
\$300.00

Imported and Domestic Cheese

Small \$400.00 - Serves 50
Large \$650.00 - Serves 100

Crudites

Fresh Vegetables
Choice of Ranch or Blue Cheese Dip
Small \$400.00 - Serves 50
Large \$650.00 - Serves 100

Fresh Fruit

Freshly Sliced Seasonal Fruit Display
Small \$400.00 - Serves 50
Large \$650.00 - Serves 100

Crab and Artichoke Station

Warm Crabmeat and Artichoke Dip served
with Assorted Bagel Chips and Soft Pretzels
\$16.00 Per Person
(Minimum 25 People)

Seafood

Crab Legs...\$6 per piece
Jumbo Shrimp on Ice...\$6 per piece
Clams or Oyster...\$6 per piece
(Minimum 100 Pieces Per Order)

Antipasto

Assortment of Italian Meats and Cheeses,
Tuna, Artichoke, Mushroom,
Olives, Cherry Peppers,
Roasted Red Peppers
Fresh Mozzarella and Tomatoes
\$14.00 Per Person
(Minimum 25 People)

Dry Snacks

Potato Chips
Mixed Nuts
Tortilla Chips
Dry Roasted Peanuts
Pretzels
\$40.00 Per Pound

Cocktail Dips

Guacamole
Salsa
French Onion
Warm Jalapeno Cheese
\$46.00 Per Bowl

Tropical Pineapple Tree

Served with Fresh Cubed Fruit, Pound Cake,
Dark Chocolate & White Chocolate Fondue
Small \$500.00 - Serves 50
Large \$800.00 - Serves 100

Smoked Salmon Tray

Salmon Rosettes served with Bagel Chips
and Traditional Condiments
\$350.00 per each
(Serves 50 People)

***From the Carving Board*

Herb Crusted Rack of Lamb

Served with Rosemary Demi and Mint Jelly
(8 Chops per Rack)
\$60 Per Rack

Roasted Tenderloin of Beef

Miniature Rolls and Condiments
(Serves 35 People)
\$500 Each

Steamship Round of Beef

Miniature Rolls and Condiments
(Serves 200 People)
\$900.00 Each

Roast Herb Rubbed Whole Turkey

Miniature Rolls and Condiments
(Serves 50 People)
\$450 Each

Whole Baked Ham

Miniature Rolls and Condiments
(Serves 50 People)
\$450 Each

Mustard Crusted Pork Loin

Miniature Rolls and Condiments
(Serves 40 People)
\$375 Each

Slow Roasted Peppered Sirloin of Beef

Miniature Rolls and Condiments
(Serves 50 People)
\$500 Each

Specialty Hors d'Oeuvres Stations

(Minimum 50 People)

****Hot Rock Action Station**

Choice of Beef, Chicken
and Ahi Tuna Skewers
Served with Asian Inspired
Dipping Sauces
\$19 per person

Seafood

Includes Clams and
Oysters On the Half Shell
Jumbo Shrimp, Alaskan Crab Legs
Traditional Sauces and Accompaniments
\$25 per person

****Shrimp and Scallop Sauté**

Jumbo Shrimp Sauteed in Garlic White Wine &
Lemon Butter Large Bay Scallops sautéed with
Virgin Olive Oil and Cajun Spices
\$25 per person

Dim Sum

Assorted Steamed and Fried Dumplings and Pot Stickers
Steamed Pork Buns • Sticky BBQ Spareribs
\$19 per person

****Pasta Station**

(Choice of Two)

Penne Pasta with Classic Meat Sauce
Orrechiette with Italian Sausage
and Broccoli Rabe
Cheese Tortellini in a Light Walnut
Cream Sauce
Fusilli with Shrimp, Garlic and
Spicy Tomato Basil
\$19 Per Person

****Risotto Station**

Risotto Milanese with Saffron and
Mixed Seafood, garnished with Shrimp,
Crab, Lobster and Scallops
Wild Mushroom Risotto with
Sweet Green Peas and Prosciutto
\$19 per person

**Uniformed Chef Required for Above Selections at \$200.00 Per Chef

Prices Subject to Service Charge and State Sales Tax.

Beverage Arrangements

Sponsored Hourly Bar Service

Includes All Mixers, Liquors , Garnishes and Services
For a Pre-determined Price Per Person.
(Minimum 50 Guests)

Call Brands

\$14.00 for the First Hour and \$6.00 for each Additional Hour
*Bacardi Silver, Beefeater Gin, Smirnoff Vodka, Canadian Club 6 yr.,
Dewar's White Label, Jim Beam, Sauza Blanco Silver*

Premium Brands

\$16.00 for the First Hour and \$7.00 for each Additional Hour
*Captain Morgan, Bombay Sapphire, Stoli Vodka, Canadian Club 10 yr.,
Maker's Mark, Jack Daniel's, Sauza Gold, Chivas Regal, Courvoisier VS*

Sponsored Hourly Bar Service may not be combined with Any Discount Offers.

Bar Service

Prices Per Drink

Call Brand.....	\$7.00
Premium Brand.....	\$8.00
Domestic Beer.....	\$6.00
Imported Beer.....	\$7.00
House Wine.....	\$8.00

Punch

Champagne Punch.....	\$78.00 Per Gallon
Fresh Fruit Punch.....	\$68.00 Per Gallon

Bartender Service Charge

\$200.00 Per Bartender, 4 Hour Maximum
(Additional Hours \$75.00)

Bartender Service Charge Waived on Sponsored Hourly Bar Service

Specialty Beverage Stations

Available on Sponsored Hourly Bar Service
Add \$3 Per Person Per Hour for Each Station Selected

Sangria Station

Made with Fresh Fruit

Cranberry & Orange Sangria
(White Zinfandel)

Apple & Pear Sangria
(White Riesling)

Tropical Flamingo Sangria
(Red and White Zinfandel)

Kiwi Sangria
(Pinot Noir)

Peach Sangria
(White Zinfandel)

Margarita Station

Served Frozen or On Ice

Classic Cadillac Margarita

Blue Island Margarita

Strawberry Margarita

Melon Margarita

Peach Margarita

Martini Station

Served Up or On Ice

Cosmopolitan Martini

French Passion Martini

Apple Martini

Tropical Martini

Lemon Drop Martini

Punch Station

Made with Fresh Fruit Juices

Tropical Punch

Island Breeze Punch

Blue Hawaiian Punch

Champagne Punch

Rum Mojito Punch

Coffee Liqueur Station

Served with Freshly Brewed Colombian Coffee and Gourmet Condiments

Nutty Irishman

Irish Coffee

Sweet Sensation

Flamingo Coffee

Toasted Almond

Please Refer to Catering Sales for
Hosted Specialty Beverage Stations Based on Consumption
Not Available for Cash Bar Service

Wine

Champagne and Sparkling Wine

- Domaine Ste. Michelle, "Brut," Washington.....\$46
This elegant wine is dry to medium dry. Pear and pineapple aromas leap out of this sparkler while flavors of crisp green apple are lively on the palate.
- Domaine Chandon, "Library Cuvee," Napa Valley\$55
Complex, with a cedary, sour lemon edge to the pear and citrus flavors, finishing with a lemon blossom scent and good length.
- Veuve Clicquot "Yellow Label," Reims, France\$145
Intense, pleasant fragrance, with fruit and brioche notes, well-balanced and pleasantly fresh to taste, with a remarkable fruity structure.
- Perrier-Jouët "Grand Brut", Epernay, France\$135
Rich and inviting, exhibiting vanilla, pastry and honey flavors, with hazelnut and citrus.
- Moët et Chandon, "Imperial Rose," NV Brut, France\$175
A blend of the three wine varieties, with an emphasis on Pinot Noir, embodying a fruity and daring character.
- Dom Perignon, Brut, Epernay, France\$450
Fresh nose with aromas of pineapple, coconut, cinnamon and dried flowers finishing with earthy and spicy flavors.

White Wines

- Chardonnay, Trinity Oaks, Monterey\$42
A fresh, bright aroma of green apples and citrus. On the palate, the wine is medium bodied, with similar flavors enhanced by crisp acidity and a touch of oak.
- Chardonnay, Chateau Ste. Michelle, Washington\$48
Fresh soft style of Chardonnay with bright sweet citrus fruit character and subtle spice and oak nuances.
- Chardonnay, Ferrari-Carano, Alexander Valley.....\$50
Pear, fig, light oak and Vanilla shadings with pretty anise, butterscotch and hazelnut shadings.
- Chardonnay, Napa Cellars, Napa Valley\$54
Huge fruit flavors reminiscent of tropical fruit, balanced by a layer of lemony acidity and a long, polished finish.
- Chardonnay, Clos du Bois, Sonoma.....\$50
Lemon and melon notes, gives way to toasty vanilla, smoke and honey.
- Chardonnay, Kendall Jackson, Grand Reserve, California\$52
Elegant and tropical with hints of key lime and grapefruit. Firm acidity and creamy texture.
- Chardonnay, Sonoma-Cutrer, Russian River Ranches.....\$58
Medium-weight and clean with a wonderful acid backbone, offering up grapefruit, lemon, pear and kumquat with subtle note of vanilla bean

Wine

White Wines

- Fume Sauvignon Blanc, Ferrari-Carano, Sonoma \$46
Notes of ripe melon, kiwi, and citrus; medium-full body; rich, grassy, slightly tropical, citrus and honeydew melon flavors
- Sauvignon Blanc, Seaglass, Santa Barbara \$45
Flavors of melon and citrus with a bright palate cleansing acidity.
- Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand \$52
Crisp an powerful, well balanced wine with intense aromas of gooseberry, passion fruit and citrus flavors
- Riesling, Chateau Ste. Michelle, Columbia Valley \$44
Refreshing, off-dry Riesling that delivers sweet lime and peach character with subtle mineral notes
- Pinot Grigio, Trinity Oaks, Santa Barbara \$42
A subtle aroma of citrus, melon, pears, and apricot. On the palate, the wine is crisp and fresh, with plenty of juicy flavors, a light note of minerals and refreshing acidity.
- Pinot Grigio, Robert Mondavi, California \$44
The nose is light and melony, with pear and crisp celery, and fresh-cut grass, very fruity with peach notes
- Pinot Grigio, Santa Margherita, Valdadige, Italy \$65
Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor
- White Zinfandel, Sutter Home, Napa Valley \$40
A delicate blush pink color introduces this fresh, lively wine with flavors of strawberries and melon.

Red Wines

- Cabernet Sauvignon, Trinity Oaks, Monterey \$42
A delicious aroma of black cherry and currant with notes of green olive, cedar, dried herbs, and vanilla. Rich and medium in body, with smooth, supple tannins, the flavors suggest cherry, cassis, and nutmeg spice.
- Cabernet Sauvignon, Main Street, Napa Valley \$46
A classic Cabernet nose with hints of vanilla proceeds lush flavors of currant, raspberry ending in a smooth, lightly "dusty" finish.
- Cabernet Sauvignon, Columbia Crest "H3",
Columbia Valley \$46
This intense, fruit-forward Cabernet Sauvignon delivers aromas of cherry blossoms and Rose petals with a perfect balance of earth, mineral and deep berry flavors.
- Cabernet Sauvignon, Casa Lapostolle, Chile \$48
Expressive red fruit notes, layered by spices and sweet notes from the oak with smooth tannins and well balanced acidity.
- Cabernet Sauvignon, Kendall Jackson, "Grand Reserve", California \$62
Opens with deep black cherry, blackberry and cassis flavors. Intense, round and well-structured tannins provide a strong backbone throughout the middle.

Wine

Red Wines

- Cabernet Sauvignon, Francis Coppola, "Directors Cut," Napa Valley \$70
Delivers enticing aromas of cola, cherry, and eucalyptus before revealing dark, rich berries, cassis and dark cherries.
- Cabernet Sauvignon, Sterling, Napa Valley \$72
Expressive aromas of spicy black cherry and briary blackberry, with subtle hints of cedar and mocha.
- Cabernet Sauvignon, Trinchero "Chicken Ranch," Napa Valley \$80
A classic Cabernet nose with hints of vanilla proceeds lush flavors of currant, raspberry ending in a smooth, lightly "dusty" finish.
- Cabernet Sauvignon, Stag's Leap "Artemis" \$175
Made almost exclusively from Cabernet Sauvignon, this is a deeply colored, ripply rich young wine that shows masses of blackberries. There are supporting notes of anise, violets and smoky oak.
- Merlot, Trinity Oaks, Monterey \$42
This wine exhibits delicious aromas of bright red cherry and sweet black plums with notes of spice, tea, and vanilla. Medium-bodied on the palate with bright cherry and black fruits, the wine is supported by soft, supple tannins.
- Merlot, Red Diamond, Columbia Valley \$46
Aromas of sweet cherry and vanilla introduces this Merlot. The silky palate displays flavors of red berries, juicy plums and a touch of caramel and mocha.
- Merlot, Ferrari-Carano, Sonoma \$48
A multidimensional, velvety wine with a dark ruby color and complex nose of fresh black cherries, blackberry.
- Merlot, Sterling, "Vintner's Collection", Central Coast \$50
Mouth filling cherry-berry tannins fold together with rich flavors of blackberry pie and juicy plum to offer a nice, rounded mouth feel and a long finish.
- Merlot, Murphy Goode, Sonoma \$48
Aromas of black cherry and thyme, with rich flavors of blackberry jam, nutmeg and dark fruit.
- Merlot, Newton "Unfiltered", Napa Valley \$140
Black berry jam, roasted hazelnuts and a hint Cherry, chocolate, anise, soy, clove, cocoa of discreet oak reveal that this is a Merlot to capture the imagination.
- Meritage, Ferrari Carano, "Tresor ," Sonoma \$140
Full-bodied, showing ripe, fleshy currant, black cherry and plum flavors, with spicy, herbal, cedary notes.
- Pinot Noir, Trinity Oaks, Monterey \$46
Rich with berry and cherry fruit. The wine starts with hints of green tea and mint, and leads to flavors of violets and toasty oak flavors.
- Pinot Noir, Chalone, Monterey \$56
Fragrant heirloom roses, ripe black cherries and a touch of tobacco invite the senses into this approachable and enjoyable Pinot Noir.

Wine

Red Wines

Pinot Noir, Woollaston, Nelson New Zealand	\$70
<i>Fragrant heirloom roses, ripe black cherries and a touch of tobacco invite the senses into this approachable and enjoyable Pinot Noir.</i>	
Pinot Noir, Erath, Prince Hill Vineyard, Willamette Valley	\$85
<i>Melt-in-your mouth chocolate, caramel and bright red fruit flavors with a hint of dusky bay leaf, compromise a sweet confluence of taste sensations.</i>	
Zinfandel, Ravenswood "Vintners Blend"	\$45
<i>Rich, somewhat soft, moderately complex, spicy, ripe, raspberry aroma with flavors of black cherries, mint and vanilla with a sturdy, slightly astringent finish.</i>	
Zinfandel, Napa Cellars, Napa Valley	\$58
<i>The perfect middle ground between the spicy Zinfandels of the Sierra Foothills and the fruity jammy Zinfandels of Sonoma.</i>	
Shiraz, Jacob's Creek, Australia	\$45
<i>Bouquet: Plum and blackberry complexed with spicy notes with hints of cassis, complimented by restrained sweet vanilla oak.</i>	
Shiraz, Estancia, Central Coast	\$46
<i>Aromas of fresh dark berries are accented by hints of cocoa and soft oak, with flavors of bright red plums, black berries and earth.</i>	
Chianti, Ruffino, Tuscany Italy	\$42
<i>Features a delicious bouquet, with floral and fruity notes leading to lightly spicy scents of white pepper and hazelnuts.</i>	
Chianti, Antinori "Toscana Red," Tuscany, Italy	\$58
<i>A complex, harmonious and well-structured wine with smooth tannins and persistent fruity hints.</i>	