

# Platinum Menu Package

Vegetable Platter  
with Ranch Dip

## Selection of Two Displays:

Cheese and Cracker Platter  
(Pepperjack, Cheddar, & Swiss)

Fresh Seasonal Fruit  
Platter

For Gouda, Havarti, & Brie  
Additional \$1 per person

## Selection of Three Passed Hors d'oeuvres:

(Two Pieces of Each Per Person)  
See Hors d'oeuvres Insert

## Selection of One Salad:

Mixed Greens  
Mixed Greens with Tomato,  
Cucumber, & Carrot. Served with  
Choice of Dressing

Classic Caesar  
Fresh Romaine, Parmesan, &  
Croutons tossed in Homemade  
Caesar Dressing

Caprese  
Fresh Tomatoes,  
Mozzarella, & Basil  
Topped with Balsamic  
Reduction

Raspberry Walnut  
Spring Mix, Raspberries, Walnuts,  
& Feta served with a Champagne-  
Lemon Vinaigrette

Pistachio Frisee  
Frisee & Butter Lettuce,  
Pistachios & Bleu Cheese  
served with Fresh Herb  
Vinaigrette

## Selection of One Entrée:

All Entrées Served with Dinner Roll and Butter

Lightly Breaded Chicken Breast with Picatta Sauce served with Rice Pilaf & Sautéed Vegetables

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Crab Stuffed Salmon Filet with Basmati Rice & Sautéed Vegetables

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Seared Duck Breast with Cherry Sauce served with Wild Rice & Honey-Glazed Carrots

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Pistachio Crusted Rack of Lamb with Honey Dijon Sauce served with Garlic Mashed Potatoes &  
Honey-Glazed Carrots

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Roasted Beef Tenderloin Medallions in Mushroom Duxelle served with Grilled Asparagus &  
Horseradish-Whipped Potatoes

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Filet Mignon finished with Bleu Cheese Compound Butter served with Spaetzle & Grilled Asparagus

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Veal Parmigiano served with Angel Hair & Grilled Zucchini with Basil Oil

## Champagne Toast

*\$50 Per Person*

\*Food and Beverage subject to 7.8% tax and 20% Service Charge. Prices subject to change based on market value.  
Additional \$2.00 per person for a plated meal.

## *Signature Menu Package*

### *Selection of One Display:*

Vegetable Platter  
with Ranch Dip

Cheese and Cracker Platter  
(Pepperjack, Cheddar, & Swiss)

Fresh Seasonal Fruit  
Platter

For Gouda, Havarti, & Brie  
Additional \$1 per person

### *Selection of Two Passed Hors d'oeuvres:*

(Two Pieces of Each Per Person)

See Hors d'oeuvres Insert

### *Selection of One Salad:*

Mixed Greens

Mixed Greens with Tomato,  
Cucumber, & Carrot. Served with  
Choice of Dressing

Classic Caesar

Fresh Romaine, Parmesan, &  
Croutons tossed in Homemade  
Caesar Dressing

Caprese

Fresh Tomatoes,  
Mozzarella, & Basil  
Topped with Balsamic  
Reduction

Raspberry Walnut

Spring Mix, Raspberries, Walnuts,  
& Feta served with a Champagne-  
Lemon Vinaigrette

Pistachio Frisee

Frisee & Butter Lettuce,  
Pistachios & Bleu Cheese  
served with Fresh Herb  
Vinaigrette

### *Selection of One Entrée:*

All Entrées Served with Dinner Roll and Butter

Baked Penne with Meat Marinara, Italian Sausage or Meatballs, & Roasted Vegetable Medley

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Spinach & Feta Stuffed Chicken Breast with Mushroom Duxelle served with Red Bell Mashed Potatoes & Sautéed Vegetables

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Pan Roasted Chicken Breast with Pineapple-Tequila Sauce served with Sautéed Vegetables & Spanish Rice

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Bacon Wrapped Pork Tenderloin served with Grilled Sweet Potatoes & Roasted Vegetable Medley

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Pan Seared Salmon with Balsamic-Honey Reduction served with Wild Rice & Grilled Asparagus

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Seared Duck Breast with Cherry Sauce served with Wild Rice & Honey-Glazed Carrots  
Additional \$5 per person

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Roasted Beef Tenderloin Medallions in Mushroom Duxelle served with Grilled Asparagus & Horseradish-Whipped Potatoes  
Additional \$8 per person

### *Champagne Toast*

*\$36 Per Person*

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Additional \$2.00 per person for a plated meal.

## Classic Menu Package

### Selection of One Display:

Vegetable Platter  
with Ranch Dip

Cheese and Cracker Platter  
(Pepperjack, Cheddar, & Swiss)

Fresh Seasonal Fruit  
Platter

For Gouda, Havarti, & Brie  
Additional \$1 per person

### Selection of One Salad:

Mixed Greens  
Mixed Greens with Tomato,  
Cucumber, & Carrot. Served with  
Choice of Dressing

Classic Caesar  
Fresh Romaine, Parmesan, &  
Croutons tossed in Homemade  
Caesar Dressing

### Selection of One Entrée:

All Entrées Served with Dinner Roll and Butter

Baked Penne with Meat Marinara, Italian Sausage or Meatballs, & Roasted Vegetable Medley

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Pan Roasted Chicken Breast with Pineapple-Tequila Sauce served with Sautéed Vegetables & Spanish Rice

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Parmesan Crusted Chicken with Marsala Sauce served with Rice Pilaf & Sautéed Vegetables

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Bacon Wrapped Pork Tenderloin served with Grilled Sweet Potatoes & Roasted Vegetable Medley

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Pan Seared Salmon with Balsamic-Honey Reduction served with Wild Rice & Grilled Asparagus  
Additional \$2 per person

~

Prime Rib with Creamy Horseradish & Au Jus served with Sautéed Vegetables & Boursin Whipped Potatoes  
Additional \$5 per person

*\$19 Per Person*

\*Food and Beverage subject to 7.8% tax and 20% Service Charge. Prices subject to change based on market value.  
Additional \$2.00 per person for a plated meal.

## *Menu Enhancements*

Add any of the following as an enhancement to your menu package or cocktail hour.

Prime Rib Carving Station  
Served with Creamy Horseradish  
& Au Jus

Pork Loin Carving Station  
Served with Herb-Dijon  
or Apple Chutney

New York Strip Carving Station  
Served with a Red Wine  
Reduction

Rack of Lamb Carving Station  
Served with Dijonaise  
Sauce

Potato-Tini Bar  
Mashed Potatoes served with  
all of the Toppings

Pasta Station  
A Variety of Pastas & Sauces  
Made to Order

Slider Station  
Customized with Choice of  
Meat & Accompaniments

Cheese Platter  
Gouda, Havarti, and Brie  
with Crackers

Fruit Platter  
Fresh Seasonal Fruits

Vegetable Platter  
Served with Ranch Dip

Sweet Spread  
Assorted Cheesecake Bites,  
Cookies, & Desserts

Hot Beverage Bar  
Coffee, Hot Tea, Hot Cocoa,  
& Apple Cider

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## *Hors d'oeuvres*

### *Cold*

Beef Tenderloin Bruschetta	Tomato-Basil Bruschetta
Grape w/ Goat Cheese	Smoked Turkey Roulade
Mini Bleu Cheese Tart	Prosciutto & Mozzarella
Ahi Tuna w/ Wasabi	Stuffed Cherry Tomato
Beef & Gorgonzola	Smoked Salmon Rose
Brie & Date Tartlet	Mini Fruit Tart
Antipasto Skewer	Miso Shrimp
Caprese Skewer	Tuna Tartar

### *Hot*

Goat Cheese & Raspberry in Phyllo	Mushroom Puff w/ Monterrey Jack
Mini Meat Lovers Calzone	Pecan Crusted Chicken Skewer
Mini Beef Wellington	Mini Tequila Chicken Burrito
Coconut Shrimp	Vegetable Spring Roll
Mini Crab Cake	Vegetable Egg Roll
Chicken Satay	Spanakopita
Bacon Wrapped Water Chestnut	
Beef Empanada w/ Manchego	
Asparagus in Puff Pastry	
Bacon Wrapped Scallop	
Bacon Wrapped Shrimp	
Chicken Pot Sticker	

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# *Beverage Packages*

## Liquor Options

<p><i>Classic Liquor</i></p> <ul style="list-style-type: none"> <li>Absolut</li> <li>Beefeater</li> <li>Jose Cuervo</li> <li>Jack Daniels</li> <li>Seagrams</li> <li>Dewar's</li> <li>Captain Morgan</li> </ul>	<p><i>Signature Liquor</i></p> <ul style="list-style-type: none"> <li>Ketel One</li> <li>Tanqueray</li> <li>1800</li> <li>Maker's Mark</li> <li>Canadian Club</li> <li>Chivas Regal</li> <li>+Classic Liquor</li> </ul>	<p><i>Platinum Liquor</i></p> <ul style="list-style-type: none"> <li>Grey Goose</li> <li>Bombay Sapphire</li> <li>Patron Silver</li> <li>Gentleman Jack</li> <li>Crown Royal</li> <li>Glen Livet</li> <li>+Signature Liquor</li> </ul>	<p><i>Cordials</i></p> <ul style="list-style-type: none"> <li>Bailey's</li> <li>Chambord</li> <li>Disaronno</li> <li>Frangelico</li> <li>Grand Marnier</li> <li>Kahlua</li> <li>Add this Package for an Additional \$2 Per Person</li> </ul>
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## Hosted Bar Packages

	Tier 1 Well Liquor, Dom Beer, House Wine, Champagne & N/A Bev Package	Tier 2 Classic Liquors, Premium Beer & Tier 1 Options	Tier 3 Signature Liquors, Premium Wines & Tier 2 Options	Tier 4 Platinum Liquors & Tier 3 Options
1 Hour	\$9	\$11	\$13	\$15
2 Hour	\$12	\$14	\$16	\$18
3 Hour	\$15	\$17	\$19	\$21
4 Hour	\$18	\$20	\$22	\$24
5 Hour	\$21	\$23	\$25	\$27

## Non-Alcoholic Beverage Package

Soft Drinks, Lemonade, Iced Tea & Coffee

Unlimited    \$3 per person

## Beer & Wine

Domestic Keg \$275  
Premium Keg \$375

Champagne  
\$20 Per Bottle

House Wine \$35 Per 1.5 Litre Bottle  
Premium Wine \$32 Per Bottle

Domestic: Bud Light, Coors Light, Miller Lite, Budweiser  
Premium: Stella Artois, Shock Top, Fat Tire, AmberBock

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