



**EMPIRE**  
EVENT CENTER

**Empire Event Center**

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# Breakfast

All Breakfast Selections Below Include Fresh Seasonal Fruit, Baker's Basket, Freshly Brewed McGarvey Coffee and Orange Juice.

## **The Farmer's Classic**

Scrambled Eggs Topped with Colby Jack Cheese and Fresh Chives, American Fries and Sausage Links or Bacon.

## **Denver Egg Bake (Vegetable Option Available)**

Ham, Peppers, Onion and Colby Jack Cheese Layered in a Pastry Crust and baked with Whipped Eggs. Served with American Fries and Fruit Display.

## **The Healthy Choice Egg White Quiche**

Farm Fresh Eggs with Red Peppers, Asparagus and Grilled Mushrooms. Finished with Mozzarella Cheese. Served with Brown Sugar Oatmeal and Low Fat Turkey Bacon.

## **Biscuits and Gravy**

Homemade Sausage Gravy served over Bakery Fresh Biscuits. Served with Scrambled Eggs and Cheesy Hashbrowns.

## **Cinnamon Sugared French Toast**

Homemade French Toast with Sausage Links or Bacon. Served with Warm Maple Syrup and Apple Butter.

## *Additional Items to Enhance Your Breakfast*

Pancakes or French Toast with Maple Syrup  
Oatmeal with Brown Sugar and Raisins  
Omelet Station with a Variety of Breakfast Fixings  
Prepared to Order \*

\* Chef fee additional  
Breakfast Buffet prices are applicable to a minimum of 25 guests  
Buffet can stay out for up to two hours

# Continental Breakfast

## **Gourmet Coffee and Tea Station**

Freshly Brewed Regular and Decaffeinated McGarvey Coffee and Gourmet Tea Display

## **The Continental**

Freshly Brewed Regular and Decaffeinated McGarvey Coffee, Gourmet Tea Display, Orange Juice, an Assortment of Freshly Baked Breakfast Pastries, Breads and Muffins

## **The Gourmet Continental**

Freshly Brewed Regular and Decaffeinated McGarvey Coffee, Gourmet Tea Display, Orange Juice, an Assortment of Yogurt, Homemade Granola, Assorted Breakfast Pastries, Breads and Muffins and Seasonal Fresh Fruits

Breakfast Buffet prices are applicable to a minimum of 25 guests.  
All prices are subject to a 20% service charge and applicable sales tax.

# Breaks

## A la Carte Selections

### **Beverages**

Regular & Decaf McGarvey Coffee  
Hot or Iced Tea  
Hot Chocolate  
Hot Apple Cider  
Orange Juice  
Milk  
Lemonade  
Assorted Soft Drinks  
Bottled Water  
Bottles of Assorted Juice  
Cartons of Milk

### **Snacks**

Fresh Fruit Display  
Gourmet Mixed Nuts  
Granola Bars  
Whole Fruit  
Assorted Yogurt Cups  
Chex Mix  
Yogurt Parfaits

### **Bakery**

Assorted Breakfast Pastries  
Pecan Rolls  
Danish  
Cinnamon Rolls  
Freshly Baked Muffins  
Doughnuts  
Frosted Chocolate Brownies  
Gourmet Dessert Bars  
Assorted Breakfast Bars  
Assorted Homemade Cookies

- Macadamia Nut
- Sugar
- Chocolate Chip
- Peanut Butter

All prices are subject to a 20% service charge and applicable sales tax.

# Luncheon Salads

Served with Freshly Brewed Coffee and Iced Tea

## **Crispy Chicken Salad**

Fresh Cut Romaine Lettuce Served with Tomatoes, Hard-Boiled Eggs, Green Onions, Shredded Cheddar and Crispy Chicken Tenders. Served with Choice of Dressing.

## **Chef Salad**

Fresh Cut Romaine Lettuce, Tomatoes, Green Onions, Shredded Cheese and a Hard-Boiled Egg. Topped with Sliced Turkey and Ham.

## **Greek Salad**

Fresh Cut Romaine Lettuce, Tomatoes, Olives, Red Onion, Cucumber and Feta Cheese. Topped with a Grilled Chicken Breast and Served with a Light Citrus Vinaigrette Dressing.

Substitute Salmon - Extra Charge

## **Miso Glazed Salmon Salad**

Arugula Lettuce Blend with Fresh Avocado, Roasted Corn, Pico and topped with a Miso Glazed Sweet Chilean Salmon Filet. Served with a Light Citrus Vinaigrette Dressing.

## **Black - N - Bleu Steak Salad**

Fresh Cut Romaine Lettuce topped with Bleu Cheese Crumbles, Red Onion, Tomato, Cucumber and Sliced Beef Tenderloin cooked Medium. Served with a Light Balsamic Vinaigrette Dressing.

## **Apple Cranberry Salad**

Fresh Cut Romaine Lettuce, Grilled Chicken Breast, Feta Cheese, Toasted Walnuts, Dried Cranberries, Apple Chips and Dijon Vinaigrette Dressing.

## **Berry Almond Chicken Salad**

Fresh Cut Romaine and Arugula Lettuce Blend, Asiago Cheese, Crumbled Bacon, Sliced Almonds, Dried Cranberries, Fresh Berries and a Raspberry Merlot Vinaigrette Dressing. Topped with Grilled Chicken Breast.

Add a Cup of Soup or Seasonal Fruit Cup to the Salad Selection for additional fee

All prices are subject to a 20% service charge and applicable sales tax.

# Luncheon Sandwiches

All Luncheon Sandwiches include Freshly Brewed McGarvey Coffee and Iced Tea

## **Chicken Caesar Wrap**

Grilled Chicken with Fresh Romaine, Shaved Parmesan Cheese and Tossed with Caesar Dressing - Wrapped in a Herb Tortilla.  
Served with Whole Fruit and Potato Chips.

## **Vegetarian Wrap**

Fresh Peppers, Red Onions, Cucumbers, Leaf Lettuce and Swiss Cheese. Served with Whole Fruit and Potato Chips.

## **Chicken Salad Croissant**

Homemade Chicken Salad, Sliced Tomatoes, Shredded Cheese and Leaf Lettuce on a Croissant.  
Served with Whole Fruit and Potato Chips.

## **Ranch Turkey Wrap**

Turkey, Tomato, Bacon, Romaine Lettuce, Cheddar and Mozzarella Cheese. Tossed with Homemade Ranch Dressing in a Herb Tortilla.

## **The Deli Italian**

Salami, Pepperoni, Ham, Mozzarella, Provolone, Red Onion, Olives, Leaf Lettuce, Tomato and a Basil Pesto Aioli on Fresh Baked Focaccia Bread.  
Served with Whole Fruit and Potato Chips.

## **The Original Roast Beef Dijon**

Oven Roasted Roast Beef, Provolone Cheese, Red Onion and Dijon Mustard. Served on Fresh Baked Focaccia Bread with Whole Fruit and Potato Chips.

## **The All American**

Oven Roasted Turkey and Baby Swiss, piled on a Buttered Croissant with Leaf Lettuce and Sliced Tomato. Served with Whole Fruit and Potato Chips.

Add Fresh Baked Cookies  
to any Sandwich  
for additional fee

Available as a Boxed Lunch  
(Includes Choice of Beverage)  
for additional fee

All prices are subject to a 20% service charge and applicable sales tax.

# Luncheon

## Entrées

All Luncheon Entrée Selections include Freshly Brewed McGarvey Coffee and Iced Tea

### **Lasagna**

Meat or Vegetable Lasagna with Fresh Basil Marinara. Served with Fresh Vegetables, House Salad with Assorted Dressings, Garlic Sticks and Assorted Bars.

### **London Broil**

Marinated and Grilled Flank Steak, Thinly Sliced and topped with Mushroom Sauce. Served with Rice Pilaf, Fresh Vegetables, House Salad with Assorted Dressings, Dinner Rolls and Cheesecake.

### **Broiled Salmon**

Broiled 6oz Salmon Filet Topped with a Dill Cream Sauce. Served with Chef Seth's Orzo Blend, Fresh Vegetables, House Salad with Assorted Dressings, Dinner Rolls and Cheesecake.

### **Meatloaf**

Homemade Meatloaf Served atop Mashed Potatoes, with Gravy, Fresh Green Beans, House Salad with Assorted Dressings, Vienna Bread and Assorted Pies.

### **Roast Turkey**

Traditional Thanksgiving Style Roast Turkey, Mashed Potatoes, Homemade Gravy, Stuffing and Corn. Served with Dinner Rolls and Assorted Pies.

### **Hickory Smoked Beef Brisket**

Beef Brisket with a Balsamic Barbeque Demi Glaze, with Mashed Potatoes, Green Beans and House Salad with Assorted Dressings. Served with Dinner Rolls and Assorted Pies.

### **Pork Loin with Pineapple and Mango Chutney**

Roasted Sliced Pork Loin with a Fresh Pineapple and Mango Chutney Glaze, Served with Mashed Potatoes, Green Beans, House Salad and Assorted Dressings, Dinner Rolls and Assorted Cakes.

### **Italian Chicken**

A pan-seared 6oz Chicken Topped with Arugula, Roma Tomatoes and Fresh Mozzarella. Served with Parmesan Roasted Potatoes, Fresh Vegetables, House Salad with Assorted Dressings, Dinner Rolls and Assorted Cakes.

### **Shrimp Tempura**

Asian Glazed Shrimp Tempura, with White Rice, Broccoli Slaw and Homemade Signature Stir Fry Glaze. Served with House Salad and Assorted Dressings, Dinner Rolls and Assorted Bars.

### **Cajun Chicken Breast**

Blackened Cajun Chicken Breast over Beer Cheese Gnocchi with Arugula and Roma Tomatoes. Served with Fresh Seasonal Vegetables, House Salad with Assorted Dressings, Dinner Rolls and Assorted Cakes.

Substitute Soup Instead of Salad for additional fee  
Add a Cup of Soup for additional fee

All prices are subject to a 20% service charge and applicable sales tax.

# Luncheon Buffets

Includes our House Salad Accompanied with Choice of Two Dressings,  
McGarvey Coffee, Iced Tea and Dinner Rolls

## Salad Selection

*Choose 1 of the following*

- Pasta Salad
- Potato Salad
- Fresh Fruit
- Coleslaw
- Macaroni Salad

## Vegetable Selection

*Choose 1 of the following*

- Seasonal Blend of Fresh Garden Medley
- Brussel Sprouts with Bacon
- Green Beans Almondine
- Honey Glazed Carrots
- Broccoli Slaw with Chef's Signature Stir Fry Sauce
- Roasted Corn

## Starch Selection

*Choose 1 of the following*

- Boursin Mashed Potatoes
- Garlic Mashed Potatoes
- Parmesan Roasted Potatoes
- Wild Mushroom Risotto
- Chef Seth's Orzo Blend
- Au Gratin Potatoes
- Polenta with Sundried Tomatoes

## Entrée Selection

*Choose 2 of the following*

- Sliced Roast with Au Jus
- Meat Lasagna
- Roast Turkey with Gravy
- Italian Chicken
- Sliced Burgundy Beef with Peppercorn Sauce
- Grilled Vegetable Linguine
- Beef Brisket
- Pork Tenderloin with Pineapple/Mango Chutney
- Greek Chicken Kabobs

## Dessert Selection

*Choose 1 of the following*

- Chocolate Raspberry Cake
- Assorted Pies with Whipped Cream and Caramel Sauce
- Cheesecake with Assorted Fruit Toppings
- Coconut Cake
- Variety of Tiger Cakes
- Assorted Bars / Cookies

*Add a Chef's Meat Carving Station  
for additional fee*

Ham / Prime Rib / Filet Mignon

Menus are applicable to 25 guest minimum.  
All prices are subject to a 20% service charge and applicable sales tax.

# Day Packages

## *The Day Package 1*

### **The Morning Break**

Orange Juice, Assorted Fresh Pastries, Freshly Brewed Regular and Decaf Coffee and Assorted Gourmet Teas.

### **Lunch Buffet**

Coleslaw, Pasta Salad and Seasonal Fresh Fruit Display. Homemade Soup with choice of 2 options of the following;

- Cuban-style Pressed Sandwich with Turkey and Ham
  - Caesar Wrap
  - Smoked Beef Brisket Chimichurri served on a Baguette
- Accompanied with Lemonade, Water and Assorted Cakes.

### **Afternoon Break**

Freshly Baked Assorted Cookies, Freshly Brewed McGarvey Coffee and Teas and Assorted Soft Drinks.

## *The Day Package 2*

### **The Morning Break**

Orange Juice, Assorted Yogurts and Granola, Fresh Fruit Display, Assorted Breakfast Pastries, Freshly Brewed McGarvey Coffee and Decaf and Assorted Gourmet Teas.

### **Plated Lunch**

Italian Chicken served with Parmesan Roasted Potatoes and Fresh Seasonal Vegetables. Includes House Salad with Assorted Dressings, Dinner Rolls and Assorted Cheesecake.

### **Afternoon Break**

Assorted Bars, Freshly Brewed McGarvey Coffee and Teas and Assorted Soft Drinks.

## *The Day Package 3*

### **The Morning Break**

Orange Juice, Assorted Yogurts and Preserves, Fresh Fruit Display, Muffins, Freshly Brewed Regular and Decaf Coffee and Assorted Gourmet Teas.

### **Plated Lunch**

London Broil (Marinated and Grilled Flank Steak) Thinly Sliced and topped with Mushroom Demi Glace. Served with Wild Mushroom Risotto and Asparagus. Includes House Salad with Assorted Dressings. Accompanied with Dinner Rolls and Assorted Cakes.

### **Afternoon Break**

Assorted Cookies, Granola Bars and Snack Mix, Freshly Brewed McGarvey Coffee and Teas and Assorted Soft Drinks.

## *All Day Beverage Station*

Freshly Brewed Regular and Decaf Coffee, Hot and Iced Tea, Bottled Water and Assorted Soda.

Menus are applicable to 25 guest minimum.

All prices are subject to a 20% service charge and applicable sales tax.



# Around the World Lunch Buffets

Served with Freshly Brewed McGarvey Coffee and Iced Tea

## **The Grande Deli Buffet**

Coleslaw, Pasta Salad and Seasonal Fresh Fruit Display. Roast Beef, Turkey, Baked Ham, Salami and American, Swiss, Pepper Jack, Provolone Cheeses, Tomatoes, Leaf Lettuce, Onions, Dill Pickles, Assorted Condiments, Breads and Dinner Rolls.

## **The Midwest Buffet**

House Salad with Assorted Dressings, Potato Salad, Seasonal Fresh Fruit Display, Choice of Italian Chicken, Beef Brisket or Roast Pork Loin, Seasonal Fresh Vegetable Medley, Mashed Potatoes and Dinner Rolls. Gravy Available upon Request.

## **The Italian Buffet**

Tossed Caesar Salad, Grilled Chicken, Marinara and Alfredo Sauce, Fettuccine, Penne Pasta, Breadsticks and Fresh Fruit Display.

Add Homemade Lasagna for additional fee

## **Mediterranean Buffet**

Choice of Chicken or Lamb, Meat, Pita, Greek Salad, Grilled Vegetables, French Fries or Orzo.

## **Slider Buffet**

Grilled Chicken and Beef, Buns, Chef's Choice of Pasta Salad, Homemade Kettle Chips and Assorted Toppings.

## **The Oriental Buffet**

Vegetable Egg Rolls with Sweet and Sour Sauce, Oriental Salad, Steamed White Rice, Sweet and Sour Pork, Mongolian Beef, Thai Chili Chicken and Pea-pods.

## **Wrap Buffet**

Halved Turkey Bacon Ranch Wraps and Chicken Caesar Wraps (Vegetarian Wraps Available Upon Request). Served with Pasta Salad, House Salad and Assorted Dressings and Homemade Kettle Chips.

## **Pulled Pork Buffet**

Slow Roasted Pulled Pork Smothered in our Homemade BBQ Sauce, Served with Coleslaw, House Salad with Assorted Dressings and Homemade Kettle Chips.

## **Mexicana Grande**

Flour and Corn Tortillas, Spanish Rice, Refried Beans, Taco Meat and Chicken Fajita Meat, Shredded Lettuce, Cheese, Diced Tomatoes, Salsa, Guacamole and Sour Cream, Tortilla Chips and Salsa.

Add Dessert to any Buffet  
for additional fee

Add Chef's Selection of Soup  
for additional fee

Menus are applicable to 25 guest minimum.

All prices are subject to a 20% service charge and applicable sales tax.

# Dinner Entrées

All Entree Selections include House Salad with Choice of Two Dressings, Dinner Rolls and Freshly Brewed McGarvey Coffee and Iced Tea

## **Beef Tenderloin**

8 oz Beef Tenderloin Lightly Seasoned and Sauteed topped with Wild Mushroom Demi Glaze, served with Boursin Mashed Potatoes and Fresh Vegetables.

## **Ribeye**

Round Cut of Tender Ribeye Steak with Fried Onion Fritters, Bleu Cheese Crumbles and Demi Glaze, served with Parmesan Roasted Potatoes and Fresh Vegetables.

## **Vegas Strip Steak**

Sliced Marinated Vegas-style Strip Loin Topped with a Wild Mushroom Duxelle Sauce, Accompanied with Boursin Mashed Potatoes and Fresh Vegetables.

## **Prime Rib**

10 oz Slow Roasted Prime Rib Served with Au Jus, Honey Glazed Baby Carrots and Boursin Mashed Potatoes.

## **Blueberry Merlot Glazed Frenched Pork Chop**

Pan Roasted Bone-In Pork Chop with a Homemade Blueberry Merlot Glaze. Served atop Boursin Mashed Potatoes with Brussel Sprouts.

8 oz Single Bone

12 oz - Double Bone

## **Grilled Shrimp in Bacon Cream Sauce**

Jumbo Grilled Shrimp in a Bacon and Arugula Pesto Cream Sauce. Served with a Risotto Cake, Grilled Carrots and Asparagus.

*Desserts Available for Additional Charge*

## **Italian Chicken**

Grilled Chicken Breast topped with Vodka Sauce, Mozzarella Cheese and Arugula. Served with Parmesan Roasted Potatoes and Honey Glazed Carrots.

## **Boursin Chicken**

Chicken Breast Pan-Seared and Breaded with Boursin Cream Sauce. Served with Vegetables and Garlic Mashed Potatoes.

## **Parmesan Walleye**

This is a Local Favorite! 7oz Walleye Filet Pan Fried with Parmesan Cheese, served with Roasted Red Potatoes and a Trio of Fresh Vegetables with Caper Cream Sauce.

Add 6oz Center Cut Filet for additional fee

## **Miso Salmon**

Broiled in Miso Glaze. Accompanied with Chef Seth's Orzo Blend and Roasted Brussel Sprouts with Bacon.

## **Chicken Roulade**

Boneless Chicken Breast rolled in Panko Breadcrumbs and Stuffed with Proscuitto, Smoked Provolone and Wilted Arugula. Finished with a Boursin Basil Pesto Cream Sauce. Served with Garlic Mashed Potatoes and Fresh Vegetables.

## **Salmon / Beef Wellington**

Wrapped in a Puff Pastry and baked to perfection: Salmon Topped with a Creamy Spinach Artichoke Sauce **OR** Tenderloin topped with Demi Glaze.  
Salmon  
Tenderloin

All prices are subject to a 20% service charge and applicable sales tax.

# Dinner Buffets

Includes our House Salad Accompanied with Choice of Two Dressings,  
McGarvey Coffee, Iced Tea and Dinner Rolls

## Salad Selection

*Choose 1 of the following*

- Pasta Salad
- Potato Salad
- Fresh Fruit Display
- Coleslaw
- Casesar Salad
- Mediterranean Salad

## Vegetable Selection

*Choose 1 of the following*

- Seasonal Blend of Fresh Garden Medley
- Green Beans with Bacon and Onion
- Honey Butter Glazed Carrots
- Broccoli Slaw with Chef's Signature Stir-fry Sauce
- Roasted Corn
- Brussel Sprouts with Bacon

## Starch Selection

*Choose 1 of the following*

- Garlic Mashed Potatoes
- Oven Roasted Parmesan Potatoes
- Boursin Mashed Potatoes
- Au Gratin Potatoes
- Wild Mushroom Risotto
- Sun Dried Tomato Risotto
- Chef Seth's Orzo Blend
- Sun Dried Tomato Polenta

## Entrée Selection

*Choose 2 of the following*

- Chicken Roulade
- Roasted 8 oz Bone-in Pork Chops with Blueberry or Pineapple Glaze
- Roast Turkey with Cranberry Chutney
- Prime Rib (as a single only or + \$2.00 per person)
- Mesquite-Smoked Beef Brisket
- Italian Chicken
- London Broil
- Parmesan Walleye
- Boursin Chicken
- Sliced Burgundy Pepper Steak
- Grilled Vegetable Linguine
- Wild Mushroom Ravioli

## Dessert Selection

*Choose 1 of the following*

- Chocolate Raspberry Cake
- Assorted Pies with Whipped Cream and Caramel Sauce
- Cheesecake with Assorted Fruit Toppings
- Coconut Cake
- Variety of Tiger Cakes
- Assorted Bars / Cookies

*Add a Chef created Dessert Buffet*  
for additional fee

Menus are applicable to 25 guest minimum.  
All prices are subject to a 20% service charge and applicable sales tax.

# Vegetarian Selections

All Vegetarian Selections include House Salad with Choice of two Dressings,  
Dinner Rolls and Freshly Brewed McGarvey Coffee and Iced Tea

## **Vegetarian Selections**

**Four Cheese Fried Ravioli**, Ala Vodka Sauce, Fresh Seasonal Vegetables

**Wild Mushroom Ravioli**, Truffle Alfredo Sauce, Fresh Seasonal Vegetables, Parmesan Cheese

**Handmade Gnocchi**, Beer Cheese, Roasted Fresh Vegetables

**Linguine Noodles**, Scampi Butter Parmesan Sauce, Wild Mushrooms, Grape Tomatoes, Shallots,  
Asparagus, Peppers

## **Gluten-Free**

Penne Noodles, Roasted Tomato Pesto Fondue, Asparagus, Mushrooms, Parmesan Cheese

## **Vegan / Gluten-Free**

Zucchini Noodles, White Rice, Carrots, Mushrooms, Asparagus and Thai Peanut Sauce

# Children's Selections

All Children's Selections include Chocolate or Whole Milk  
and a Chocolate Chip Cookie

## **Macaroni and Cheese**

Served with French Fries and Fresh Fruit Cup

## **Chicken Tenders**

Served with French Fries and Fresh Fruit Cup

All prices are subject to a 20% service charge and applicable sales tax.

# Hors D'oeuvre Packages

All Packages are portioned out and priced per person.

## Tier 1 ~ Delectable

- Domestic Cheese and Gourmet Cracker Display
- Fresh Fruit Display
- Fresh Vegetable Crudite Display with Assorted Dips
- Homemade BBQ Meatballs and BBQ Sauce
- Spinach and Artichoke Dip Served with Homemade Crostini
- Chips, Fried In-House Served with Fresh Salsa
- Deli Sliders: Assorted Turkey, Roast Beef, Ham and Cheese, Served with Assorted Condiments

## Tier 2 ~ Indulgent

- Imported Cheese and Gourmet Cracker Display, Garnished with Mixed Nuts and Dried Berries
- Fresh Vegetable Crudite Display with Assorted Dips
- Caprese Display of Mozzarella, Cherry Tomatoes and Basil Rolled in a Pesto Oil
- Egg Rolls Served with Sweet Chili Sauce
- Fresh Fruit Display
- Sesame Chicken Tenders with Carolina Mustard BBQ Sauce
- Prime Rib Bruschetta
- Gravlox Smoked Salmon Display served with Gourmet Crackers
- Stuffed Mushrooms with Italian Sausage

## Tier 3 ~ Elite

- Display of Domestic and Imported Cheese and Gourmet Crackers Garnished with Mixed Nuts and Dried Berries
- Fresh Fruit Display
- Fresh Vegetable Crudite Display with Assorted Dips
- Bacon Wrapped Scallops
- Beef Tenderloin Crostini - Topped with Caramelized Red Onion and Bleu Cheese
- Fried Ravioli - Served with Fresh Marinara
- Caprese Salad Skewers - Fresh Mozzarella, Cherry Tomatoes and Basil Rolled in a Pesto Oil

### *Choose 1 of the following*

- Shrimp Cocktail (Display or Butlered Shooters)
- Crab Claws (Display or Butlered Shooters)
- Coconut Shrimp with Fresh Pineapple Chutney

### *Choose 1 of the following Hosted Stations*

- **Slider Bar** - Bite size Hamburgers and Grille Chicken Breast, Served on Fresh Rolls and Assorted Toppings and Condiments.
- **Pasta** - Penne and Linguine Noodles, Marinara and Alfredo Sauces Sauteed to order with Onion, Mushrooms, Mixed Peppers and Fresh Parmesan.
- **Carving Station** - Select 1 from options below, Sliced to order, Served with Assorted Rolls and Condiments.
  - Roast Pork
  - Sliced Beef
  - Roast Turkey
  - Honey Glazed Ham

**Decadent Dessert Buffet** - Chef's Signature Mini Creme Brulee Spoons and Various Dessert Shooters

Menus are applicable to 25 guest minimum.

All prices are subject to a 20% service charge and applicable sales tax.

# Hot Hors D'oeuvres Ala Carte

Receptions over Meal periods - Suggested 10 pieces per person.  
Evening Receptions (After 7:00pm) - Suggested 8 pieces per person.  
Prices shown are for 100 pieces unless noted - Half orders are available.

## Hot Selections

- Stuffed Mushrooms with Italian Sausage and Parmesan
- Burgundy Toast Points
- Egg Rolls with Sweet and Sour Sauce
- Mini Beef Wellingtons
- Crab Cakes with Lemon Thyme Aioli
- Strawberry and Goat Cheese Crostini
- Bakes Brie and Dried Cranberry Display with French Breads
- Spinach and Artichoke Dip - A Blend of Spinach, Artichokes and Cheeses with Herb Crostini
- BBQ Meatballs - Fresh Meatballs Simmered in our Homemade BBQ Sauce
- Jumbo Coconut Shrimp with Homemade Coconut Breading Fried In-House
- Chicken Lollipops Served with Homemade Ranch and Chipotle Aioli
- Marinated Lamb Lollipops
- Prime Rib Brushetta - Shaved Prime Rib, Chipotle Aioli, Caramelized Onions and Bleu Cheese Crumbles Served atop Fresh Toast Points
- Oyster Rockefeller

## Hot Food Display

- Cheese Fondue with Assorted Breads, Sliced Apples and Salami
- Honey Glazed Ham with Dijon Mustard and Mayonnaise, accompanied with Dinner Rolls
- Carved Prime Rib with Horseradish Sauce and an Assortment of Rolls
- Carved Breast of Turkey with Herb Mayonnaise and an Assortment of Rolls
- Peppered Tenderloin of Beef with Garlic Pepper Sauce and Bite-sized Rolls
- Apple Smoked Pork Loin with Mango Chutney and Dijon Mayonnaise Sauces with Dinner Rolls
- Slider Bar - Bite-sized Hamburgers and Grilled Chicken Breast Served with Assorted Toppings and Dinner Rolls

All prices are subject to a 20% service charge and applicable sales tax.

# *Cold Hors D'oeuvres*

## *Ala Carte*

Receptions over Meal periods - Suggested 10 pieces per person.  
Evening Receptions (After 7:00pm) - Suggested 8 pieces per person.  
Orders are 100 pieces - Half orders are available.

### *Cold Selections*

- Blackened Ahi Tuna
- Lobster Salad on Edible Cracker Spoons
- Lobster Rolls, Lobster Salad on Freshly Baked Potato Roll
- Spicy Tuna Crisps, Pita Chips topped with Sashimi-Grade Tuna, Avacado, Cucumber and Caviar
- Shrimp Shooters Garnished with Cocktail Sauce and Lemon Zest
- Deli Sandwiches - Sliced Ham, Turkey and Beef on Bakery Fresh Rolls with Assorted Cheeses Served with Mustard and Mayo
- Fresh Tortilla Chips and Salsa
- Snack Mix

### *Cold Food Displays*

- Imported and Domestic Cheese Display, Elegantly Displayed with Dried Fruits, Crackers and Breads
- Colorful Fresh Fruit Display with an array of Sliced Fruits, Berries and Devonshire Sauce
- Colorful Vegetable Crudite with Sundried Tomato Dip and Ranch Peppercorn
- Smoked Salmon Display
- Sushi Display - Variety of Sushi
- Ultimate Seafood Display, Crab Claws, Lobster Claws, Shrimp Cocktail, Oysters on the Half-Shell and Crawfish

All prices are subject to a 20% service charge and applicable sales tax.

# Desserts

## **Devonshire Cheesecake**

Slice of Cheesecake topped with Fresh Berries

## **Apple Crisp**

Freshly Baked Apple Filling on a bed of Caramel topped with Whipped Cream

## **Coconut Cake**

Traditional Coconut Cake

## **Carrot Cake**

Double Layer Carrot Cake with Cream Cheese Frosting Served with Homemade Caramel Sauce

## **Tiramisu**

Rich Italian Layered Coffee Dessert with Raspberry Coulis

## **White Chocolate Tiger Cake**

Layered and Richly Textured filled with Raspberry Preserve

## **Triple Chocolate Tiger Cake**

White Cake Centered between Dark and White Chocolate Buttercream

## **Praline Bundt Cake**

Individual Bundt Cake with Whiskey River Sauce and Caramel Pecans

## **Mini Cupcakes**

## **Mini Pies**

## **Mini Cheesecakes**

## **Mini Turtle Cheesecakes**

## **Creme Brulee Spoons - Assorted Flavors**

## **Fruit Tarts**

## **Mini Tartlets**

## **Dessert Shooters**

## **Decorated Sugar Cookies**

## **Traditional Cannolis**

## **Nutella Cannolis**

## **Macaroons**

## **Cream Puffs/Eclairs**

## **Individual Cheesecakes (cupcake size)**

## **Assorted Homemade Cookies**

May include Chocolate Chip, White Chocolate Cranberry Macadamia, Oatmeal Raisin and Sugar

## **Assorted Homemade Bars**

May include Brownies, Lemon or Raspberry Bars

All prices are subject to a 20% service charge and applicable sales tax.



# Dessert Buffets

## *Decadent Dessert Display*

Chef's Signature Bite-size Dessert Selections;

- Mini Creme Brulee Spoons
- Variety of Dessert Shooters

## *Ice Cream Sundae Buffet*

Enjoy Vanilla Ice Cream and create-your-own Sundae with a variety of toppings.

- Chocolate, Strawberry and Caramel Syrups
- Sprinkles, Crushed Oreos, M&M's and Nuts
- Whipped Cream and Cherries

**\*\* Display available for 2 hours**

## *Chocolate Lovers Display*

Creamy Melted Milk Chocolate with delectable items for dipping.

- Strawberries, Pineapple
- Sugar Cookies, Eclairs
- Creme-filled French Cigars
- Marshmallows

**\*\* Display available for 2 hours**

*Additional Dessert Options Available Upon Request*

All prices are subject to a 20% service charge and applicable sales tax.

# Event Beverage Service

## House Wine Selection

Available by the glass or by the bottle

- Cabernet
- Merlot
- Chardonnay
- Moscato
- White Zinfandel

## Champagne & Sparkling Cider

Available by the bottle

- House Champagne
- Asti Gionelli
- Sparkling Cider

*Host Bars with drink tickets  
are available.*

*Inquire for Additional  
Specialty Wine Options*

## Tap Beer

(Includes 16 gallon kegs & plastic cups)

- Miller Lite
- Coors Lite
- Budweiser
- Bud Light
- Michelob Golden Draft Light

## Specialty Tap Beer

Prices Based on Selected Brand and Market Value

## Drink & Beer Prices

Available by the bottle/can

Call Brands

Premium Brands

Cordials

Domestic Bottled Beer

Imported & Specialty Bottled Beer

Soda

Bars subject to a setup fee.

All prices are subject to a 20% service charge and applicable sales tax.