

Continental Breakfast - 15pp Minimum

The Original

\$15.95

Freshly brewed regular and decaffeinated coffee, assorted chilled fruit juice, and a variety of muffins, Danish, and/or donuts with sweet butter and fruit preserves.

The Rainbow

\$20.95

Freshly brewed regular and decaffeinated coffee, assorted chilled fruit juices, fruit yogurt, and an assortment of muffins, Danish, and/or donuts with sweet butter and fruit preserves.

The Enrichments

Assorted Donuts or Danish	\$26.00 per dozen
Assorted Individual Cereals with 2% Milk	\$5.50 per person

Buffet Style Breakfast \$29.95 - 30pp Minimum

Buffet breakfast includes freshly brewed regular and decaffeinated coffee, a selection of chilled fruit juices, scrambled eggs, with oven fresh croissants and buttermilk biscuits served with sweet butter and fruit preserves.

Breakfast Buffet Includes: Choice of two potato dish and two meat dishes.

Hash Browns	Sliced Breakfast Ham
Country Style Breakfast Potatoes	Sausage Link
Potatoes O'Brien	Corned Beef Hash
Bacon	

Add-ons

Country Style Gravy	\$1.00 per person
Seasonal Fresh Fruit	\$3.00 per person
Cheese Blintzes	\$3.00 per person
Eggs Benedict	\$3.00 per person
Warm Oatmeal	\$1.00 per person

Classic Buffet

\$41.95 - 4opp Minimum

Includes:

Assorted soft drinks and dinner rolls with butter.

Salads (Choose three)

Garden Fresh Salad
Caesar Salad
Italian Pasta
Macaroni
Cucumber in Sour Cream

Greek Salad
Potato
Frogeye Salad
Ambrosia
Coleslaw

Dressings (Choose two)

Buttermilk Ranch
French
Golden Italian
Raspberry Vinaigrette

1000 Island
Chunky Bleu Cheese
Creamy Italian
Fat Free Ranch

Vegetables (Choose three)

Sautéed Mushrooms
Honey Glazed Carrots
Italian Style Zucchini
Green Beans Almondine
Broccoli with Cheese Sauce

Buttered Corn
Vegetable Medley
Cauliflower with Cheese
Corn Cobbettes
Baked Beans

Sides (Choose three)

Real Mashed Potatoes with Gravy (turkey, brown or country)
Tortellini Alfredo
Sweet Potatoes
Macaroni and Cheese

Rice Pilaf
Au Gratin Potatoes
Roasted Rosemary Reds
Wild Rice Blend

Entrees (Choose three)

Roast Loin of Pork w/pan gravy
Oven Fresh Lasagna
Deep Fried Chicken
Herb Roasted Chicken
Barbecued Ribs
Chicken Chimichangas
Baked Atlantic Cod
Lemon pepper Cod

Chicken Parmesan
Breast of Teriyaki Chicken
Chicken Cordon Bleu
Smoked BBQ Brisket
BBQ Pulled Pork
Beef Enchiladas

Carved meats available (upon request at additional cost)

Prime Rib Au Jus
Roast Breast of Turkey
Oven Fresh Pork Loin

\$7.00 per person
\$6.00 per person
\$6.00 per person

Desserts included at chef's choice.

Boxed Lunches \$20.95 - 25pp Minimum

Boxed lunches include a sandwich, potato chips, whole fresh fruit,
one dessert and one soft drink.

(All selections are chosen in increments of 25pp)

Breads

White
Wheat
Light Rye
Sourdough

Cheeses

American
Swiss
Monterey Jack
Provolone

Sandwich Fillings

Turkey Breast
Roast Beef

Sliced Ham

Desserts

Rice Krispie Treat
Sugar Cookie
Peanut Butter Cookie

Chocolate Chip Cookie
Oatmeal Raisin Cookie
Pumpkin Cookie

The Working Lunch \$23.95

(Can be served in your meeting room – minimum 25 guests)

Meat Platter Includes - Sliced Roast Beef, Ham, and Turkey
Cheese Platter Includes -Swiss, Provolone, and American Cheese

Freshly baked rolls and asst. breads
Mustard, Dijon, Horseradish, Mayo, Lettuce, Tomato, Onion, Pickles
Salads Include-Mixed Green Salad w/asst. dressings, Potato salad,
Coleslaw, and Italian Pasta Salad

Potato chips, asst. cookies, coffee, and assorted sodas included

Mexican Fiesta Buffet

\$41.95 - 40pp Minimum

The Mexican Fiesta Buffet Includes:

Asst. soft drinks, coffee, chips and salsa, garden fresh salad with condiments and your choice of three dressings (listed below).

Dressings (Choose three)

Buttermilk Ranch	1000 Island
Golden Italian	French
Chunky Bleu Cheese	Creamy Italian
Raspberry Vinaigrette	Fat Free Ranch

Cucumber and Roasted Corn Salad

Entrees include:

Steak Fajitas, Shredded Pork Carnitas, Cheese Enchiladas, and Camarones Diablo.

This mouth-watering fiesta of a meal would not be complete without-warm tortillas, sour cream, salsa, house made refried beans and Spanish rice.

Finish off the evening with Tres Leches Cake, and Tantalizing Flan.

Buffet Dinner- Italiana

\$41.95 - 4opp Minimum

The Buffet Italiana Includes:

Assorted soft drinks, coffee, Classic Caesar Salad, Caprese Salad and Italian Pasta Salad.

Benvenuto! We toss together the best in Italian freshness and create these fresh, tasty dishes for your dining pleasure:

Ratatouille vegetables, buttered green beans and an assortment of fresh breads and rolls with sweet cream butter, oil and vinegar for dipping.

Entrees include:

Oven Fresh Meat Lasagna, three cheese manicotti, Italian grilled sausage and peppers, chicken parmesan, spaghetti with meat sauce and Chicken fettuccine alfredo.

As a grand finale for this splendid combination of Italian Cuisine, Mini Cannoli, and our classic Italian dessert - Tiramisu (a triple-decker of espresso-soaked white cake layered with a frothy custard and dusted with powdered chocolate).

Bon appetite!

Grand Buffet

\$49.95 - 50pp Minimum

The Grand Buffet Includes:

Assorted soft drinks, regular and decaffeinated coffee, garden fresh salad with your choice of three dressings (listed below), and dinner rolls with sweet butter.

Dressings (Choose three)

Buttermilk Ranch
Golden Italian
Chunky Bleu Cheese
Raspberry Vinaigrette

1000 Island
French
Creamy Italian
Fat Free Ranch

Salads (Choose three)

Turkey Artichoke
Cucumbers in Sour Cream
Macaroni
Crab and Pasta
Italian Pasta

Greek
Potato
Ambrosia
Caesar Salad

Vegetables (Choose three)

Broccoli with Cheese Sauce
Italian Style Zucchini
Green Beans Almondine
Cauliflower with Cheese Sauce
Corn Cobbett's

Tomatoes Provencal
Normandy Vegetables
Sautéed Mushrooms
Honey Glazed Carrots

Sides (Choose three)

Real Mashed Potatoes (choice of brown, turkey, or country gravy)
Steamed Parslied New Potatoes
Roasted Rosemary Red Potatoes
Candied Yams
Wild Rice Blend

Au Gratin Potatoes
Oven Browned Potatoes
Rice Pilaf

Entrees (Choose three)

Roast Loin of Pork with Pan Gravy
Barbecued Pork Ribs
Grilled Pork Chops
Breast of Chicken Cordon Bleu
Herb Roasted Chicken
Chicken Parmesan
Baked Atlantic Cod
Baked Salmon with Hollandaise Sauce

BBQ Chicken Breast
Breast of Teriyaki Chicken
Fettuccini Alfredo
Oven Fresh Lasagna
Deep Fried Chicken
Chicken Chimichanga
Southern Fried Catfish

All dinner buffets served with:

Choice of one of our carved entrees

Roast Prime Rib Au Jus
Roast Breast of Turkey

Oven Fresh Pork Loin

***Served with a variety of Chef's Choice Select Desserts.**

Tray Presentations

Display of sliced fresh meats to include:

Dollar rolls and condiments

Roast Breast of Turkey Roast Beef	Smoked Virginia Ham
\$175.00 (serves 25 guests)	\$450.00 (serves 75 guests)

Chilled sliced cheese tray to include:

Dollar rolls and condiments

Wisconsin Cheddar Provolone	Baby Swiss
\$150.00 (serves 25 guests)	\$400.00 (serves 75 guests)

Meeting Beverages and Snacks

Assorted Soft Drinks	\$3.75 each
Freshly Brewed Regular and Decaffeinated Coffee	\$32 per gallon
Refill Coffee	\$22 per gallon after 1 st gallon
10 oz. Bottled Water	\$2.50 each
Orange Juice, Cranberry, or Apple Juice	\$24 per gallon
Fruit Punch or Lemonade	\$22.00 by the gallon
Skim, 2% or Chocolate Milk	\$3.50 per carton
Tortilla Chips and Salsa	\$85.00/50pp-minimum
Potato Chips with Ranch Dip	\$85.00/50pp-minimum
Assorted Cookies	\$18.00 per dozen
Muffins or Danish	\$28.00 per dozen
Donuts	\$28.00 per dozen
Rice Krispie Treats	\$18 per dozen
Bagels w/cream cheese	\$28 per dozen
Mixed Nuts	\$5.00 each/12pp-minimum

Cold Hors d'oeuvres

Garden Fresh Relish Tray with Ranch Dressing	\$100-25pp/\$180-50pp/\$325-100pp
Seasonal Fresh Fruit Tray	\$125-25pp/\$175-50pp/\$350-100pp
Assorted Finger Sandwiches	\$28.00 per dozen (5 dozen minimum)
Chilled Jumbo Gulf Prawns	\$45.00 per dozen
Assorted Deviled Eggs	\$22.00 per dozen (5 dozen minimum)

Hot Hors d'oeuvres

Swedish Meatballs in Sour Cream Gravy	\$60.00 per 100 count
Buffalo Chicken Wings with Ranch Dressing	\$27.00 per dozen (5 dozen minimum)
Mini Chicken Tacos with Sour Cream and Salsa	\$70.00 per 100 count
Crab Stuffed Mushroom Caps	\$55.00 per 100 count
Breaded Mozzarella Sticks with Marinara Sauce	\$24.00 per dozen (5 dozen minimum)
Jalapeño Poppers Filled with Cream Cheese	\$24.00 per dozen (5 dozen minimum)
Barbecued Meatballs	\$60.00 per 100 count
Stuffed Potato Skins with Sour Cream	\$18.00 per dozen (4 dozen minimum)
Jumbo Fried Prawns with Cocktail Sauce	\$50.00 per dozen (5 dozen minimum)
Chicken Quesadilla Roll-ups	\$30 per dozen (4 dozen minimum)

Desserts

Éclairs or Cream Puffs	\$36.00 per dozen
Carrot Cake, Chocolate Cake, German Chocolate Cake (each cake serves 14 people)	\$55.00 per cake
New York Cheesecake with Strawberries (each cake serves 16 people)	\$75.00 per cake
Chocolate Dipped Strawberries	\$24.00 per dozen
Assorted Fruit and Cream Pies	\$7.00 per person
Half Sheet Cake (Vanilla, Yellow, or Chocolate)	\$95 per cake (serves 45pp)
Full Sheet Cake (Vanilla, Yellow, or Chocolate)	\$150 per cake (serves 90pp)

Beverage and Cocktail Service Hosted or Cash Bar

**\$250 minimum - for first 2 hours, \$100 per hour after that
(2 hour minimum - *if minimum is not met the group pays the difference*)**

**A \$75 service fee will be applied to all Cash bars (per hour)*

**18% Gratuity is added to all Hosted Bars*

**Drink tickets may also be offered starting at \$8.00 per ticket plus 18% gratuity.*

**All prices are tax inclusive*

House Wines	\$7.50 each
Domestic Beer	\$7.50 each
Imported Beer	\$8.00 each
Call Drinks	\$8.50 each
Well Drinks	\$8.00 each
Premium Drinks	\$9.50 each
Jaeger Bomb (2 Alcohol Drink)	\$9.50 each
Super Premium Drinks	\$11.00 each
Blended Drinks	\$11.00 each
Mai Tai's/Long Island's	\$17.00 each
Premium wines available upon request	

*Outside beverages are not allowed in the convention center under any circumstances
without the prior approval of Management. Corkage fees may apply.*
