
BREAKFAST MENUS

THE SILVER RUSH **BUFFET BREAKFAST** (Minimum of 25 Guests)

Freshly Squeezed Orange Juice
Assorted Chilled Juices
Seasonal Fresh Cut Fruit
Scrambled Eggs
Grilled Raisin French Toast
Butter & Maple Syrup
Bacon and Sausage
Breakfast Potatoes
Variety of Freshly Baked Pastries
Butter, Preserves and Honey
\$18.95/Guest

THE GOLD RUSH **BUFFET BREAKFAST** (Minimum of 50 Guests)

Freshly Squeezed Orange Juice
Assorted Chilled Juices
Assorted Cold Cereals & Granola
Served with Milk
Seasonal Fresh Cut Fruit
Scrambled Eggs, Bacon & Sausage
Breakfast Potatoes
Cheese Blintzes with
Strawberry Sauce
Variety of Freshly Baked Pastries
Butter, Preserves and Honey
\$19.95/Guest

THE NEVADAN **BUFFET BREAKFAST** (Minimum of 50 Guests)

Freshly Squeezed Orange Juice
Assorted Chilled Juices
Seasonal Fresh Cut Fruit
Smoked Norwegian Salmon
Bagels, with Cream Cheese
Individual Mini Waffles
Strawberry Sauce
Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Variety of Freshly Baked Pastries
Butter, Preserves and Honey
\$20.95/Guest

PLATED BREAKFAST

THE VICTORIAN

Freshly Squeezed Orange Juice
Fresh Fruit Cocktail
Fluffy Scrambled Eggs
A Choice of Sliced Ham, Sausage or Bacon
Breakfast Potatoes
Variety of Freshly Baked Pastries
Butter, Preserves and Honey
\$15.25/Guest

SAM'S CHOICE

(75 Guests Maximum)

Freshly Squeezed Orange Juice
Fresh Fruit Cocktail
Poached Eggs Florentine, on
Creamed Spinach & Glazed with Gruyere Cheese
Choice of Sausage or Bacon
Variety of Freshly Baked Pastries
Butter, Preserves and Honey
\$15.95/Guest

THE LAMPLIGHTER

Freshly Squeezed Orange Juice
Fresh Fruit Cocktail
Raisin and Cinnamon French Toast
Maple Syrup
Choice of Sausage or Bacon
Breakfast Potatoes
Variety of Freshly Baked Pastries
\$16.95/Guest

THE RAILROADER

Freshly Squeezed Orange Juice
Fresh Fruit Cocktail
8oz. New York Steak
Scrambled Egg
Breakfast Potatoes
Variety of Freshly Baked Pastries
Butter, Preserves and Honey
\$19.95/Guest

*All Breakfasts include:
Fresh Coffee, Decaffeinated Coffee & Assorted Teas*

*An 18% Service Charge and Applicable Sales Tax will be added to the above prices.
NOTE: Buffet Breakfasts can be served below the required person minimum with an increase in price per person,
depending on the guarantee. A minimum of 20 people is required on Plated Breakfasts.*

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BRUNCH BUFFET MENUS

THE VIRGINIAN (Minimum of 25 Guests)

Freshly Squeezed Orange Juice
Garden Salad with Appropriate Toppings
Various Dressings
Fresh Cut Fruits and Seasonal Berries
Scrambled Eggs
Crisp Bacon and Sausage
Cheese Blintzes with Strawberry Sauce
French Toast with Warm Maple Syrup
Breakfast Potatoes

Roasted Rosemary Chicken
Tortellini with Porcini Sauce

Carving Station

Honey Roasted Ham with Condiments
(\$75 Uniformed Chef)

Assorted Danish, Pastries, Coffee Cake,
Pies and Desserts
Butter and Preserves

\$22.50/Guest

THE COMSTOCK (Minimum of 50 Guests)

Freshly Squeezed Orange Juices
Assorted Chilled Juices
Garden Salad with Appropriate Toppings
Various Dressings
Freshly Cut Fruits and Seasonal Berries
Assorted Yogurts
Belgian Waffles Served with Maple Syrup
And Fresh Fruit Toppings, Whipped Cream
Fluffy Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes

Omelet Station, Made to Order with:

Ham, Peppers, Onions, Tomatoes,
Jack and Cheddar Cheese
(\$75 Uniformed Chef)

Carving Station

Roasted Prime Rib of Beef
Roasted Turkey Breast
Served with an Array of Sliced Silver Dollar
Rolls and Appropriate Condiments
(\$75 Uniformed Chef)

Assorted Breakfast Pastries
Butter, Honey and Preserves

\$27.95/Guest

*All Brunches include:
Fresh Coffee, Decaffeinated Coffee & Assorted Teas*

An 18% Service Charge and Applicable Sales Tax will be added to the above prices.

NOTE: Brunches can be served below the required person minimum with an increase in price per person, depending on the guarantee.

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MEETING BREAK PACKAGE

LEGACY CONTINENTAL BREAKFAST

Cut Seasonal Fruit and Berries
Freshly Squeezed Orange Juices
Fresh Baked Danish, Muffins,
and Croissants
Butter and Preserves
Freshly Brewed Coffee
Decaffeinated Coffee,
Assorted Herbal Teas
\$11.95/Guest

MID-MORNING BREAK

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Herbal Teas
Assorted Soft Drinks & Bottled Water
\$6.50/Guest

EXECUTIVE MEETING PACKAGE

Includes the Following:
Legacy Continental Breakfast
Mid-Morning Break
Mid-Afternoon Break
\$21.95/Guest

SPA BREAKFAST

Cut Seasonal Fruit and Berries
Freshly Squeezed Orange Juice
Variety of Low-Fat Yogurts
Granola and Sliced Banana
Assorted Bagels with Low-Fat
Cream Cheese and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Herbal Teas
\$13.95/Guest

MID-AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Herbal Teas
Assorted Soft Drinks & Bottled Water
Choice of:
Jumbo Chocolate Chip, Oatmeal Raisin, Peanut-
Butter Cookies and Chocolate Brownies
Or
Warm Giant Pretzels
With Bavarian Mustard
\$9.95/Guest

ENHANCE A CONTINENTAL WITH

| | |
|---|----------------------|
| Country Style Scrambled Eggs | \$4.50 /Guest |
| Choice of Sausage, Bacon, or Sliced Ham | \$3.50 /Guest |
| Breakfast Potatoes | \$3.50 /Guest |
| Cheese Blintzes with Strawberry Sauce | \$6.00 /Guest |
| Buttermilk Biscuits and Gravy | \$3.25 /Guest |

Make your own Croissant Breakfast Sandwich to Include:

Fresh Sliced Butter Croissants
Scrambled Eggs
Diced Ham
Shredded Cheddar and Swiss Cheese
\$8.95/Guest

An 18% Service Charge and Applicable Sales Tax will be added to the above prices.

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MORNING & AFTERNOON

Refreshments Suggestions:

| | |
|---|---------------------|
| Freshly Brewed Coffee, & Decaffeinated Coffee | \$ 28.00 Per Gallon |
| Assorted Herbal Teas & Iced Tea | \$ 28.00 Per Gallon |
| Assorted Soft Drinks (Pepsi Products) | \$ 2.50 Each |
| Whole, 2% and Chocolate Milk | \$ 2.50 Each |
| Assorted Chilled Fruit Juices | \$ 2.75 Each |
| Fruit Punch or Fresh Lemonade | \$ 30.00 Per Gallon |
| Champagne Punch | \$ 35.00 Per Gallon |
| Freshly Squeezed Orange Juice or Grapefruit Juice | \$ 38.00 Per Gallon |
| Assorted Snapple & Diet Snapple | \$ 3.00 Each |
| Silver Legacy Bottled Water | \$ 2.50 Each |
| Gatorade, Sobe Elixers, Red Bull | \$ 3.50 Each |

AM Food Suggestions:

| | |
|---|--------------------|
| Assorted Danish, Pastries, or Doughnuts | \$ 27.00 Per Dozen |
| Legacy's Famous Sticky Buns | \$ 31.00 Per Dozen |
| Butter Milk Biscuits & Gravy | \$ 27.00 Per Dozen |
| Butter Croissants | \$ 27.00 Per Dozen |
| Assorted Muffins-Blueberry, Bran, Orange, Apple-Walnut, Cranberry | \$ 27.00 Per Dozen |
| Bagels with Cream Cheese & Preserves, displayed with Toasters | \$ 29.00 Per Dozen |
| Assorted Sliced Coffee Cakes | \$ 25.00 Per Dozen |
| Individual Cold Cereals, Served with Milk | \$ 3.50 Each |
| Assorted Yogurts | \$ 1.95 Each |
| Assorted Granola Bars | \$ 1.95 Each |
| Sliced Seasonal Fruit and Berries | \$ 5.95 Per Person |

PM Food Suggestions:

| | |
|--|--------------------|
| Sliced Breads, including Banana, Poppyseed and Cranberry Bread | \$ 26.00 Per Dozen |
| Chocolate Brownies | \$ 17.00 Per Dozen |
| Cookies (Giant Chocolate Chip or Oatmeal) | \$ 25.00 Per Dozen |
| Deluxe Cookies (Macaroons, Almond, Coconut or Butter Cookies) | \$ 25.00 Per Dozen |
| Chocolate Dipped or Plain Biscotti | \$ 19.00 Per Dozen |
| Assorted French or Viennese Pastries | \$ 37.00 Per Dozen |
| Petite Fours | \$ 41.00 Per Dozen |
| Chocolate Covered Strawberries | \$ 37.00 Per Dozen |
| Chocolates and Truffles | \$ 39.00 Per Dozen |
| Fruit and Cheese Kabobs | \$ 4.50 Each |
| Whole Fresh Fruit (In Season) | \$ 2.25 Per Piece |
| Assorted Ice Cream Bars and Frozen Fruit Bars | \$ 2.95 Each |
| Assorted Energy Bars | \$ 2.50 Each |
| Warm Pretzels Served with Bavarian Mustard | \$ 2.25 Each |
| Assorted Candy Bars | \$ 2.00 Each |

PLATED LUNCHES

All Entrees include choice of salad, choice of potato or rice pilaf, fresh seasonal vegetables, freshly baked rolls & butter, coffee, decaffeinated coffee, assorted hot teas, iced tea and dessert. Lunch is served until 2:00pm daily.

A minimum guarantee of 20 people is required.

LUNCH ENTREES

| | |
|---|----------------------|
| Baked Meat or Vegetarian Lasagna, Served with Garlic Bread | \$16.95/Guest |
| Penne Pasta with Marinara Sauce, Served with Garlic Bread | \$16.95/Guest |
| Legacy's Soup du jour, Chicken Caesar Salad, Topped with Marinated Breast of Chicken, Shaved Asiago and Toasted Asiago Croutons | \$16.95/Guest |
| Chinese Chicken Salad Seasonal Greens with Napa Cabbage, Sliced Marinated Chicken, Rice Noodles, Snow Peas Mandarin Orange Segments, Scallions, Ginger-Soy Vinaigrette (Garnish with Edible Flowers) | \$16.95/Guest |
| Choice of High Limit Sandwich (Turkey, Ham or Roast Beef) with Monterey Jack Cheese Served on a French Roll with Pickles, Lettuce, Tomato and Pickle Spear Choice of Pasta, or Potato Salad, Fresh Fruit Garnish | \$16.95/Guest |
| Boxed Lunch, Choice of Ham, Turkey, or Roast Beef Sandwich with Monterey Jack Cheese Served on a Freshly Baked Poorboy Roll with Lettuce, Tomato and Pickle Spear Served with Potato Chips, Seasonal Whole Fruit, Giant Cookie or Fudge Brownie, Soda | \$16.95/Guest |
| Chicken Cordon Bleu – Roasted Breast of Chicken Stuffed with Ham, Swiss Cheese, Porcini Sauce | \$17.50/Guest |
| Roasted Rosemary Chicken | \$17.50/Guest |
| Roast Loin of Pork, Apple Sage Dressing, Served with Potato Pancakes | \$17.95/Guest |
| Grilled Breast of Chicken Sautéed with Tomato Mushroom Tarragon Sauce, Served on a Bed of Spinach, Buttered Egg Noodles | \$17.95/Guest |
| Legacy's Soup du jour, California Louie Salad with Choice of Crab or Bay Shrimp on Fresh Romaine, with Roma Tomato Wedges, Fresh Asparagus Spears, Hard Boiled Eggs, Dill Pickles | \$17.95/Guest |
| Roasted Breast of Chicken Stuffed with Spinach, Feta Cheese, Champagne Sauce | \$18.50/Guest |
| 10oz. New York Steak Sandwich, Served on Sourdough French Toast Bread, Fruit Garnish | \$20.25/Guest |
| 5oz. Petite Filet Mignon, Sauce Bearnaise | \$21.95/Guest |

A 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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PLATED LUNCHES

CHOICE OF ONE SALAD AND DESSERT

Lunch Salad #1

Selection of Fresh Seasonal Melons and Berries
Or Seasonal Citrus
Served with a Choice of Honey Yogurt, or
Poppyseed Dressing

Lunch Salad #2

Chilled Fresh Gazpacho with
Diced Tomato, Cucumber, Red Bermuda Onion,
Fresh Bell Pepper, with a Hint of Jalapeno

Lunch Salad #3

Classic Caesar Salad with
Shaved Asiago and
Asiago Garlic Croutons

Lunch Salad #4

Mixed Seasonal Greens,
Orange and Grapefruit Segments,
Shaved Red Bermuda Onion,
Orange, Lemon and Key Lime
Vinaigrette Dressing

Lunch Salad #5

Baby Spinach Salad,
Bacon Bits, Sliced Mushrooms,
Honey Mustard Dressing

Lunch Salad #6

California Field Greens with
Diced Tomato, Cucumber, Sliced Olive,
Choice of Ranch or Italian
Vinaigrette Dressing

Dessert #1

Fresh Fruit Tartlet
With Raspberry Sauce

Dessert #2

Chocolate Fudge Cake

Dessert #3

Apple Spice Cake

Dessert #4

Strawberry Cheesecake

Dessert #5

Italian Rum Cake

Dessert #6

Chocolate Cream Pie

Dessert #7

Apple Pie with Whipped Cream

Dessert #8

Chocolate Mousse with
Chocolate Shavings

Dessert #9

Hazelnut and Raspberry Cream Cake

Dessert #10

Individual Lemon Meringue Pie

LUNCH BUFFET

WORKING BUFFET LUNCHES (For our Hard at Work Groups)

CLASSIC DELI BUFFET

Mixed Green Salad with a Variety of Dressing and Toppings
Penne Pasta Salad with Sun-dried Tomato, Basil, Pinenuts
Assortment of Grilled Vegetables & Portobello Mushrooms

Deli Platters to Include Sliced Turkey Breast, Ham, Roast Beef and Salami
Cheddar, Swiss and Monterey Jack Cheeses
Assorted Freshly Baked Breads and Sliced Rolls

Assorted Condiments

Chef's Soup of the Day

Assorted Cookies and Brownies
Coffee, Assorted Herbal Tea, Ice Tea

\$19.50/Guest

SOUTH OF THE BORDER

Garden Fresh Salad with Assorted Dressing and Toppings
Fresh Fruit Salad
Marinated Tomato and Cucumber Salad

CREATE YOUR OWN TACOS & FAJITAS

To Include:

Ground Beef

Marinated Chicken

Refried Beans

Spanish Rice

Flour Tortillas, Shredded Lettuce, Diced Tomatoes, Green Onions

Jack & Cheddar Cheeses

Chicken Enchiladas

Churros, Margarita & Caramel Mousse
Coffee, Assorted Herbal Teas, Ice Tea

\$20.95/Guest

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LUNCH BUFFETS

ITALIAN BUFFET

(Minimum of 50 Guests)

Cold Dishes:

Fresh Cut Hearts of Romaine
Garlic Croutons, Shredded Parmesan Cheese, and Caesar Dressing
Calamari and Baby Shrimp Salad
With Angel Hair Pasta

Italian Antipasto Platter to consist of:
Sliced Vine-Ripened Tomatoes, Buffalo Mozzarella,
Roasted Red Peppers, Black Olives, Portabella Mushrooms
Asparagus Wrapped in Prosciutto
Virgin Olive Oil & Balsamic Vinegar

Hot Entrees: Choice of 3

Tortellini with Pesto
Ravioli Bolognese
Chicken Marsala
Roasted Rosemary Chicken
Eggplant Parmesana
Baked Filet of Snapper
Italian Sausages
with Peppers, Zucchini and Carrots
Served with
Fried Polenta
Garlic Bread, Rolls and Sliced Focaccia

Desserts

Tiramisu
Italian Rum Cake
Pistachio-Ricotta Filled Cannoli
Chocolate Mousse
Coffee, Decaffeinated Coffee, Tea
Iced Tea

\$23.95/Guest

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LUNCH BUFFET

NEW YORK DELI BUFFET

(Minimum 30 Guests)

Salads

Coleslaw with Creamy Vinaigrette
Potato Salad with Bacon
and Red Wine Vinegar
Marinated Mushroom Salad

Mirror of Sliced Corned Beef, Pastrami, Turkey
Sharp Cheddar and Swiss Cheese
Fresh Relish Platter, and Condiments

Hot Entrees:

Oven-Roasted Chicken with Herbs
Herb-Crusted Basa
Ravioli with Bolognese Sauce
Served with,
Chef's Choice of:
Potato or Rice
Fresh Seasonal Vegetables

Assorted Freshly Baked Sourdough
Dutch Crunch Rolls
Butter

Desserts

New York Style Cheesecake
Carrot Walnut Cake
Black Forest Cake
Coffee, Decaffeinated Coffee
Hot & Iced Tea

\$21.95/Guest

OLD TIME MINING BUFFET

(Minimum 50 Guest)

Salads

Mixed Green Salad, with Tomatoes
Cucumbers and Choice of
Dressings
Potato Salad
Cole Slaw
Three Bean Salad
with Roasted Corn and Grilled
Pepper Strips

Hot Entrees:

Broiled Filet of Salmon
Country Style Fried Chicken
Mesquite Barbecued Tri-Tip
Served with,
Chef's Choice of:
Potato or Rice
Fresh Seasonal Vegetables

Assorted Fresh Baked Rolls
Corn Muffins
Butter and Honey

Desserts

Assorted Fruit Pies
Strawberry Mousse
Peach Cobbler
Coffee, Decaffeinated Coffee
Hot & Iced Tea

\$22.95/Guest

All Luncheons Include: Coffee, Decaffeinated Coffee, Assorted Herbal Teas & Ice Tea

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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PLATED DINNERS

APPETIZERS

Coquille St. Jacques
\$11.00/Guest

Jumbo Prawn Cocktail
\$12.50/Guest

Legacy Crab Cakes
with Butter Cream Sauce
15.00/Guest

Grilled Prawns,
Wrapped in Prosciutto, Lobster Sauce
\$13.00/Guest

Cold Seafood Plate, with
Oysters, Shrimp, Stone Crab Claws & Baby Clams
13.50/Guest

Escargot in Mushroom Caps,
Topped with Garlic Herb Butter
\$11.00/Guest

Petite Salmon Cake, Creole Sauce
\$12.00/Guest

Ravioli with Pesto-Alfredo Sauce,
with Prosciutto-Wrapped Tiger Prawn
\$10.00/Guest

Penne Pasta,
with Marinara Sauce
\$8.50/Guest

Dinner Selections Include Choice of One Salad, Entrée & Dessert
All Selections Include Fresh Seasonal Vegetables, Freshly Baked Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Tea and Iced Tea
A minimum guarantee of 20 people is required

Wine on Tables Available with Dinner Service:
Ask Your Catering Coordinator for Selections and Prices

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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PLATED DINNERS

DINNER ENTREES

| | |
|--|----------------------|
| Stuffed Breast of Chicken with Spinach & Feta Cheese, Champagne Sauce | \$25.95/Guest |
| Grilled Breast of Chicken with Mushroom Duxelle, Caramelized Shallots, Merlot Sauce | \$25.95/Guest |
| Breast of Chicken, Glazed with Crabmeat and Fontina Cheese | \$26.95/Guest |
| Baked Filet of Salmon, Parsley and Tarragon Crust, Lime Butter Sauce | \$27.50/Guest |
| Roast Prime Rib of Beef, Rosemary Juices, Creamed Horseradish | \$29.00/Guest |
| Broiled Swordfish, Seasoned with Italian Parsley, Tomato, Capers and Shallots | \$29.50/Guest |
| Center Rack of Pork, Marinated in Dos Equis Beer, Served with Chipotle Chili | \$30.95/Guest |
| Broiled New York Steak, Port Wine Sauce | \$32.50/Guest |
| 8oz. Filet Mignon with Fresh Mushroom, Madeira and Truffle Sauce | \$33.50/Guest |

DUETS & TRIOS:

| | |
|--|----------------------------|
| Pacific Northwest Salmon, Paired with Grilled Breast of Chicken, Bearnaise Sauce | \$31.95/Guest |
| Petite Filet with Choice of Breast of Chicken –or– Pacific Northwest Salmon | \$34.95/Guest |
| Petite Filet of Beef, Port Wine Essence Paired with Shrimp Prepared Scampi Style | \$36.95/Guest |
| Petite Filet of Beef with Portabella Mushroom Paired with Crab Cake, Roasted Red Pepper Sauce | \$38.95/Guest |
| Trio of Petite Filet Mignon, Red Wine Sauce Garlic-Thyme Petite Lamb Chops and Sautéed Prawns | \$50.95/Guest |
| Petite Filet Mignon, Merlot Sauce Paired with Broiled Lobster Tail, Drawn Butter | <u>Market Price</u> |

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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PLATED DINNERS

CHOICE OF ONE DINNER SALAD AND DESSERT

Dinner Salad #1

Sonoma Greens, Diced Tomatoes,
Sliced Olives,
Fine Chives, Julienne Carrots,
Italian Vinaigrette

Dinner Salad #2

Seasonal Greens, Orange Segments,
Toasted Coconut, Edible Flower,
Fine Chives, Roma Tomatoes,
Raspberry Vinaigrette

Dinner Salad #3

Sonoma Greens,
Sliced Pears, Blackberries, Blueberries,
Avocado Vinaigrette

Dinner Salad #4

California Greens
Sliced Tomato,
Fresh Mozzarella,
Balsamic Vinaigrette

Dessert #1

Black Forest Gateau

Dessert #2

Individual Chocolate Mousse Bomb

Dessert #3

White Chocolate Cheese Cake

Dessert #4

Crème Brulee or Chocolate Crème Brulee

Dinner Salad #5

Garden Greens with Julienne Radicchio,
Toasted Caramelized Walnuts,
Sun-Dried Cranberries,
Goat Cheese Crouton,
Champagne-White Grape Vinaigrette

Dinner Salad #6

Chilled Asparagus Spears in Cucumber Ring,
Fresh Seasonal Greens, Roma Tomato,
Kalamata Olives,
Wrapped Lemon and Lemon Vinaigrette

Dinner Salad #7

Classic Caesar Salad with Fresh Romaine,
Fresh Grated Asiago, Garlic Croutons,
Caesar Dressing

Dinner Salad #8

Baby Spinach with Bacon Bits, Hard Boiled Egg,
Roma Tomato Wedges, Sliced Mushrooms,
Honey Mustard Dressing

Dessert #5

Strawberries Romanoff

Dessert #6

Grand Marnier White Chocolate Russe

Dessert #7

Individual Tiramisu

Dessert #8

Fresh Fruit Tartlet

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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BUFFET DINNERS

LEGACY'S CLASSIC BUFFET **(Minimum 50 Guests)**

Salads

Assorted Field Greens
Tomato, Walnuts, Crumbled Roquefort, and
Sliced Olive Toppings,
Ranch & Vinaigrette Dressings
Oriental Baby Shrimp Salad with Glass Noodles
Waldorf Salad
Penne Salad with Sundried Tomato,
Toasted Pinenuts, Virgin Olive Oil

Hot Entrees

Baked Salmon, Lemon and Tarragon Butter Sauce
Roasted Honey Almond Chicken
Roast Loin of Pork with Fresh Sage Juice
Ravioli Bolognese
Grated Parmesan Cheese
Served with:
Roasted Red Potatoes
Fresh Seasonal Vegetables
Freshly Baked Rolls and Butter

Carved at the Buffet

Roasted Prime Ribs of Beef
Au jus and Creamed Horseradish

Desserts

Pastry Table to Include a Selection of:
Tartlet, Pies, Gateaus, Flans and Mousses
Coffee, Decaffeinated Coffee and Tea

\$30.95/Guest

ASIAN BUFFET DINNER **(Minimum 50 Guests)**

Salads

Mixed Greens with Assorted
Condiments and Dressings
Oriental Chicken Salad
Curry Chicken Salad
Scallop and Lychee Salad
Seasonal Fruits

Hot Entrees

Barbecued Spare Ribs
Five Spice Duck
Sesame Chicken
Scallops with Black Bean Sauce
Chicken or Seafood LoMein
Egg Rolls and Potstickers,
with Ginger Soy Sauce

Served with:

Steamed Rice & Fried Rice
Bok Choy, Italian Broccoli
Freshly Baked Rolls and Butter

Desserts

Almond Cookies, and
Fortune Cookies
Pineapple Upside Down Cake
Red Bean Rice Pudding
Coconut Cream Cheesecake
Passion Fruit Chiffon Pie
Coffee, Decaffeinated Coffee and Tea

\$31.95/Guest

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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BUFFET DINNERS

WESTERN BUFFET **(Minimum of 100 Guests)**

Salads

Seasonal Tossed Green Salad
Ranch, Thousand Island and Vinaigrette Dressings
Scallion and Three Bean Salad
Tomato and Cucumber Salad
Cole Slaw
Potato Salad with Bacon &
Red Wine Vinegar Dressing
Sliced Watermelon

Hot Entrees

Oven-Roasted Chicken with Herbs
Barbecued Beef Ribs
Broiled Filet of Salmon with
Lemon-Butter Sauce
Tortellini

Served with:

Western Fried Potatoes and Corn Fritters
Seasonal Fresh Vegetables
Freshly Baked Rolls with Butter,
Corn Bread and Honey

Carved at the Buffet

Roasted Prime Rib of Beef
Served with
Au jus and Creamed Horseradish

Desserts

Bing Cherry Pie, Margarita Pie,
Apple Pie, Banana Cream Pie,
Chocolate Fudge

\$35.95/Guest

ITALIAN BUFFET **(Minimum of 100 Guests)**

Cold Dishes

Crisp Cut Romaine Salad
with Garlic Croutons and Shaved Asiago
Caesar Dressing
Spinach, Red Onions and Hard Boiled Eggs
Warm Pancetta and Balsamic Dressing

Italian Antipasto Platter to consist of:
Sliced Vine-Ripened Tomatoes, Buffalo Mozzarella,
Roasted Red Peppers, Black Olives, Portabella
Mushrooms
Asparagus Wrapped in Prosciutto
Virgin Olive Oil & Balsamic Vinegar

Hot Entrees

Roasted Rosemary Chicken
Snapper with Sundried Tomato and Basil
Rigatoni with Basil and Tomato
Spinach Tortellini Carbonara
Freshly Grated Parmesan Cheese

Served with:

Rosemary Potatoes
Fresh Seasonal Vegetables
Garlic Bread, Sliced Focaccia Bread

Carved at the Buffet

Oven Roast Sirloin of Beef
Roasted Garlic and Merlot Sauce

Desserts

Fresh Seasonal Fruits and Berries
Tiramisu
Pistachio-Ricotta Filled Canolli
Chocolate Mousse

\$32.95/Guest

All Dinners Include: Coffee, Decaffeinated Coffee, Assorted Herbal Teas & Ice Tea

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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HORS D' OEUVRES MENU

COLD ITEMS

(Minimum 50 Pieces Per Item)

| | |
|--|-------------------|
| Beef Carpaccio on Pesto Croutons | \$ 3.50 Per Piece |
| Celery with Blue Cheese and Walnuts | \$ 2.50 Per Piece |
| Smoked Chicken & Roasted Pepper Mousse on Corn Tortilla | \$ 3.50 Per Piece |
| Artichoke Bottoms Filled with Curried Crab | \$ 4.00 Per Piece |
| Smoked Salmon Rosettes with Cream Cheese on Herbed Toast | \$ 4.00 Per Piece |
| Salami Cornucopias Stuffed with Gorgonzola Cheese | \$ 3.00 Per Piece |
| Homemade Pate with Pistachio Nuts on Toast | \$ 3.25 Per Piece |
| Baby Shrimp on Crostini | \$ 3.25 Per Piece |
| Belgian Endive with Herbed Brie | \$ 3.50 Per Piece |
| Prawns Wrapped in Prosciutto | \$ 4.25 Per Piece |
| Asparagus Wrapped in Prosciutto | \$ 3.25 Per Piece |
| California Rolls (Crab or Sashimi) Served with Ginger and Wasabi | \$ 3.50 Per Piece |
| Pinwheel with Ham and Creamed Spinach | \$ 3.00 Per Piece |
| Deviled Eggs with Crabmeat or Bay Shrimp | \$ 3.25 Per Piece |
| Deviled Eggs (Plain) | \$ 2.00 Per Piece |

HOT ITEMS

(Minimum of 50 Pieces Per Item)

| | |
|--|-------------------|
| Miniature Salmon Cakes with Cilantro | \$ 3.75 Per Piece |
| Grilled Scallions Wrapped in Thin Beef, Teriyaki | \$ 4.00 Per Piece |
| Skinless Spicy Buffalo Wings with Blue Cheese Dipping | \$ 3.00 Per Piece |
| Meatballs in Green Peppercorn Sauce | \$ 3.00 Per Piece |
| Spinach and Feta Cheese in Phyllo Triangle | \$ 4.00 Per Piece |
| Grilled Baby Lamb Chops with Mint Sauce | \$ 6.00 Per Piece |
| Pot Stickers with Ginger-Soy Sauce | \$ 3.00 Per Piece |
| Fried Mozzarella Sticks with Tomato-Basil Sauce | \$ 3.00 Per Piece |
| Sourdough Jalapeno Peppers | \$ 3.00 Per Piece |
| Artichoke Hearts Breaded with Romano Cheese, served with Aioli Dip | \$ 3.50 Per Piece |
| Fried Prawns Tempura | \$ 4.00 Per Piece |
| Chinese-Style Barbecued Pork Ribs | \$ 4.00 Per Piece |
| Spring Rolls with Plum Sauce | \$ 3.00 Per Piece |
| Quesadilla of Chicken, Monterey Jack, Green Chilies, served with Salsa | \$ 3.00 Per Piece |
| Coconut Shrimp with Mango Dip | \$ 4.00 Per Piece |
| Miniature Crab Cakes with Red Pepper Sauce | \$ 4.25 Per Piece |

All Dinners Include: Coffee, Decaffeinated Coffee, Assorted Herbal Teas & Ice Tea

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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HORS D' OEUVRES MENU

LIGHTER FARE

| | |
|---|-------------------|
| Assorted Finger Sandwiches | \$ 3.00 Per Order |
| Open Faced Sandwiches | \$ 4.95 Per Order |
| Sliced Fruit on Banana Nut Bread with Cream Cheese | \$ 3.95 Per Order |
| Domestic & Imported Cheese Platter with Lavosh, Gourmet Crackers | \$ 6.95 Per Order |
| Fresh Seasonal Sliced Fruit with Honey Yogurt and Chocolate Fudge Sauce | \$ 6.95 Per Order |
| Wheel of Brie Cheese, with Fresh Seasonal Berries, French Baguettes | \$ 5.75 Per Order |
| Tortilla Chips, Potato Chips, Pretzels and Popcorn | \$ 3.25 Per Order |
| Salsa, Guacamole, Spinach Dip, Onion Dip | \$ 3.25 Per Order |

RAINBOW OF CRUDITE

Assortment of Seasonal Vegetables to Include:
Celery, Carrot Sticks, Broccoli, Cauliflower
Radishes, Sliced Cucumber, Zucchini Sticks
Served with Ranch Dipping Sauce
\$6.95/Guest

DOMESTIC MEAT AND CHEESE PLATTER

Sliced Turkey, Roast Beef, Ham, Pastrami, and Salami
Assorted Domestic Cheeses
Sliced French Bread and Appropriate Condiments
\$11.50/Guest

ITALIAN ANTIPASTO PLATTER

Italian Style Cured Meats, to include: Prosciutto, Salami, Mortadello,
Vine-Ripened Sliced Tomatoes, Buffalo Mozzarella
Black Olives, Roasted Red Peppers,
Artichoke Hearts, Grilled Portabello Mushrooms
Served with Italian Bread Sticks
\$13.25/Guest

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RECEPTION MENU

SEAFOOD DISPLAYS

Jumbo Shrimp
Market Price

Crab Claws
Market Price

Clams on the Half Shell
Market Price

All Served with Cocktail Mustard Sauces and Fresh Wrapped Lemons

SPECIALTY STATIONS

Pasta Stations
(Minimum of 30 Guests)

Menu Includes:

Cheese Tortellini, Spinach Fettuccini
Farfalle Pasta

with:

Marinara, Alfredo and Garlic Butter Sauces
Baskets of Garlic Bread & Bread Sticks

\$14.25/Guest

Fajita Bar
(Minimum of 30 Guests)

Menu Includes:

Marinated Grilled Strips of Beef or Chicken
Served with Sautéed Green Peppers and Onions

Salsa, Guacamole, Sour Cream

Grated Cheese, and Warm Flour Tortillas

Tri-Colored Tortilla Chips

\$15.95/Guest

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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RECEPTION MENU

CARVING STATIONS

All Carving Stations are served with Petite Sliced Rolls and Appropriate Condiments. A Carving Fee of \$75.00 Per Carving Chef will be applied, for a maximum of three hours.

| | | |
|------------------------------|--|------------------|
| Sugar Baked Ham | (30-40 Orders) | \$ 185.00 |
| Roast Leg of Lamb | (15 Orders) | \$ 160.00 |
| Roast Turkey Breast | (Two Breasts to Serve 35-40 Orders) | \$ 170.00 |
| Roast Tenderloin of Beef | (10-15 Orders) | \$ 205.00 |
| Roast New York Strip of Beef | (25-30 Orders) | \$ 205.00 |
| Roasted Prime Ribs of Beef | (30-35 Orders) | \$ 205.00 |
| Roast Chicago Round | (30-40 Orders) | \$ 260.00 |
| Roast Steamship Round | (60-80 Orders) | \$ 385.00 |

DESSERT ACTION STATIONS

(\$75.00 Per Chef, Maximum of three-hours)

| | |
|---|---------------------------|
| Crepes Prepared and Flavored To Order | \$ 8.00 Per Person |
| Seasonal Fruit Flamed Over Ice Cream, Including Bananas Fosters, Cherries Jubilee | \$ 9.25 Per Person |

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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CHILDREN'S MENU

PLATED CHILDREN'S MENU

(Choice of One Menu Per Event)

50% of the Main Event Menu Price

Menu #1

Fresh Fruit Cup
Chicken Fingers
French Fries
Sweet Corn
Event Dessert

Menu #2

Fresh Fruit Cup
Hamburger on a Bun
Lettuce, Tomato, and Pickle
French Fries
Soft Drink
Event Dessert

Menu #3

Fresh Fruit Cup
Spaghetti and Meat Sauce
Soft Drink
Event Dessert

Menu #4

Fresh Fruit Cup
Macaroni and Cheese Sauce
Sweet Corn
Soft Drink
Event Dessert

An 18% Service Charge and Applicable Sales Tax will be Added to the Above Prices.

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