



Breakfast

The American Continental

Danish and Bagels with Cream Cheese
Assorted Muffins
Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Select Herbal Teas
Assorted Fruit Juices

Continental Deluxe

Sliced Fruit, and Danish and Bagels with Cream Cheese
Assorted Muffins, Granola,
Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee, Decaffeinated Coffee.

American Breakfast

Chilled Juices, Coffee Service, Assorted Herbal Teas,
Assorted Breakfast Breads, Butter and Preserves, and
Fluffy Scrambled Eggs, Hash Brown Potatoes
Choice of Bacon or Sausage

American Buffet

Assorted Chilled Orange Juice, Grapefruit Juice, Apple Juice,
Cranberry Juice and V-8 Juice, 2% and Skim Milk
Assorted Breakfast Pastries to Include;
Danish and Assorted Muffins with Sweet Butter and Preserves
Fresh Scrambled Eggs, Bacon or Sausage Links,
Country Style Breakfast Potatoes, Fresh display of Fruit
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Select Herbal Teas

Minimum 25 People for Buffet

The above Items are subject to a Service Charge and Sales Tax



Luncheon Menu

Express Lunch Buffet

Minimum of 25 people

That's a Wrap

Salad of Mixed Greens with Cucumber, Tomato and Carrot
Served with Ranch or Italian Dressing
Holiday Pasta Salad
Marinated Vegetable Salad
A Variety of Wraps Include Chicken Caesar, Club or Vegetarian,
or select your choice of Steak or Chicken Fajita
Served in Tomato Basil or Spinach Wraps
Gourmet Cookies
Iced Tea

Add Soup of the Day for \$1.50 per person

The Deli

Fresh Garden Greens with Italian and Ranch Dressings,
Red Bliss Potato Salad and Cole Slaw or Tuna Salad
Shaved Roast Beef, Smoked Turkey, Ham with Cheddar,
American, Swiss and Provolone Cheese
Assorted Rolls and Sliced Breads with Lettuce,
Sliced Tomato Red Onions and Pickles
Mayonnaise, Assorted Mustard and Horseradish
Chef's Desert
Iced Tea

Add Soup of the Day for \$1.50 per person

The American Sub

Individual Sub Rolls Stacked with Smoked Turkey Breast,
Ham, Pepperoni and Provolone Cheese Topped with
Tomato, Shredded Lettuce, Shaved Red Onion and Italian Dressing
Holiday Pasta Salad, Potato Chips, Relish Tray of Olives,
Pepperoncini's and Pickles
Gourmet Cookies
Iced Tea

Add Soup of the Day for \$1.50 per person

**Adding soda and bottled water to the above provides your guests
with additional beverage alternatives.**

The above Items are subject to a Service Charge and a Sales Tax.



Luncheon Cont...

Soup, Salad and Sandwich Bar

An Assortment of Composed Salads to include Caesar Salad,
Tossed Salad, Marinated Vegetable Salad,
Pasta Salad, Fruit Salad, Tuna Salad
Assorted Breads and Condiments for Sandwiches
Chef's Soup of the Day
Chef's Desert
Iced Tea

**Adding soda and bottled water to the above provides your guests
with additional beverage alternatives.**

Lunch Buffets

Designed for a Minimum of 50 people

Southwestern Grill

Mexican Fiesta Salad with Salad Greens,
Black Olives, Avocado and Cheddar Cheese
Chips and Picante Sauce
Char-Broiled and Sliced Marinated Chicken Breast
Beef with Roasted Bell Peppers & Onions
Hot Flour Tortillas, Mexican Rice and Refried Beans
Fresh Onion, Tomato, Jack and Cheddar Cheese, Sour Cream,
Guacamole, Pico de Gallo and Sliced Jalapenos
Chefs Choice of Dessert
Coffee, Tea, Milk or Iced Tea

The Southern Fry

Crisp Garden Greens, Cole Slaw or Potato Salad
Honey Spun Fried Chicken or Barbecue Chicken
Pan Fried Catfish with Remoulade Sauce or BBQ Beef
Old Fashioned Smashed Potatoes with Country Pan Gravy
Fresh Green Beans with Bacon Pieces
Homemade Cornbread
Hot Apple Cobbler
Coffee, Tea, Milk or Iced Tea

The above Items are subject to a Service Charge and a Sales Tax



Luncheon Cont...

Create Your Own

Salads

(Choice of Two)

Mixed Garden Salad, Potato Salad, Holiday Pasta Salad
Cole Slaw, Fresh Fruit, Antipasta or Marinated Vegetable

Vegetables and Starches

(Choice of Two)

Green Beans Almandine, Broccoli with Cheese Sauce,
Sautéed Mixed Vegetables
Honey Glazed Carrots, Savory Wild Rice, Mashed Potatoes
Penne Pasta Marinara, Potatoes Rissolle
and Au gratin Potatoes

Entrees

(Choice of Two)

Chicken Madeira or Chicken Marsalis
Chicken Stir Fry, Chicken Parmesan or Half Roasted Chicken
Grilled Chicken with Roma Tomato Chutney
Roast Sirloin Bordelaise
Sliced Flank Steak with Mushroom Sauce
Italian Beef Tips Oregano
Baked Cod with Lemon Butter
Fried White Fish
Vegetarian or Meat lasagna
The Chef's Dessert Table
Coffee, Tea, Milk or Iced Tea

**Adding soda and bottled water to the above provides your guests
with additional beverage alternatives.**

The above Items are subject to a Service Charge and a Sales Tax



Luncheon Cont...

Lunch Entrees

All Lunch Entrees Include Choice of Baby Greens Salad, Caesar Salad or Soup of the Day, Chefs Choice of Starch and Vegetable (Unless Otherwise Noted), Rolls and Butter, Dessert and Iced Tea, Coffee, Assorted Hot Teas or Milk

Chicken Wellington

Boneless Breast of Chicken in Puff Pastry and Stuffed with Spinach, Boursin Cheese topped with a Mushroom Zinfandel Sauce

Vegetable Wellington

Julienne Vegetables and Boursin Cheese Wrapped in a Puff Pastry with Onion Cream Sauce
This dish does not come with additional vegetable or starch

Roast Pork Loin

with Rosemary with Caramelized Onion

Orange Roughy

Baked then Laced with a Ribbon of Fruit Salsa

Half Roasted Chicken

Roasted in an Italian wine seasoned sauce

Baked Italian Lasagna

Meat or Vegetable Lasagna with Homemade Tomato Sauce
Mozzarella and Parmigian Cheese and Garlic Bread

The above Items are subject to a Service Charge and a Sales Tax



Sandwiches and Salads

All Sandwiches and Salads Include Chefs Soup
of the Day, Dessert, Coffee, Tea, Iced Tea or Milk Rolls and Butter

Grilled Chicken Caesar Salad

Tender Romaine Leaves, Garlic Croutons and
Fresh Parmesan with Caesar Dressing
Topped with Grilled Chicken

Holiday Steak or Chicken Salad

Tossed Garden Greens with Grilled Strips of Chicken or Sirloin
Topped with Assorted Cheeses, Chopped Egg,
Black Olives and Pepperoncini

Grilled Salmon Salad

Mixed Greens Topped with Sliced Tomatoes and Oranges
Crowned with Seared Salmon Filet and Drizzles with Dill Dressing

Chef's Salad

Finely Chopped Salad Greens with Watercress, Ham, Fresh Mozzarella,
Smoked Turkey and a Hard Boiled Egg Dressed with Champaign Vinaigrette

Club Sandwich

Shaved Smoked Turkey, Swiss cheese,
Mayonnaise, Lettuce and Tomato
Served with French Fries

Grilled Chicken

Marinated in Italian Dressing and Served
on a Grilled Kaiser Roll
Accompanied by French Fries

BLT Wrap

This Classic is served with Bacon, Lettuce, Tomato
and a Light Mayonnaise
Surrounded by Tomato Basil Wrap Served with Potato Chips

The above Items are subject to a Service Charge and a Sales Tax



Dinner Entrees

Dinner Entrées are served with Soup or House Salad, Potatoes or Rice and Vegetables, Assorted Baked Rolls and Butter, Freshly Brewed Coffees, Select Teas, Iced Tea and Choice of Dessert

Roasted Prime Rib of Beef

Rubbed with Fresh Herbs and Slow Roasted,
Served with Creamy Horseradish

Filet Mignon

8 once Filet Grilled to Perfection
Served with a Champaign Sauce

Roast Sirloin of Beef

Slow Roasted to a Medium Temperature
with Roasted Shallot Demy-Glace

Chicken Wellington

Wrapped in Puff Pastry with Herbed Cheese
and Fresh Mushrooms, served with a Light Cream Sauce

Chicken Chardonnay

Grilled Breast of Chicken and Mushrooms
Served with a Chardonnay Cream Sauce

Chicken Marsalis

Tender Chicken Breast Served in our Pan Sauce
and Served to perfection

Orange Roughly Nantes

Fresh Filet of Orange Roughy
Drizzled with a Lobster Nantes Sauce

Broiled Salmon Filet

Served with a Ribbon of Fruit Salsa

Vegetable Wellington

Julienne Vegetables and Burin Cheese
Wrapped in Puff Pastry with an Onion Cream Sauce

Pork Loin Medallions

Center cut Roasted Pork Loin, served with a Garlic Demy-Glace

Chicken Parmesan

Tender Chicken Breast Served on a bed of pasta covered in tomato and Parmesan cheese.

The Above Items are Subject to a Service Charge and Sales Tax.



Executive Meeting Package I

The American Continental

Danish and Bagels with Cream Cheese
Assorted Muffins Freshly Brewed Regular Coffee,
Decaffeinated Coffee and Select Herbal Teas
Assorted Fruit Juices

Mid-Morning Coffee Refresh

Healthy Living

Vegetable Crudities
with Yogurt Herb Dip, Granola Bars,
Nuts and Assorted Juices

Executive Meeting Package II

(Minimum of 25 Guests)

The Continental

Danish and Bagels with Cream Cheese
Assorted Muffins, Freshly Brewed Regular Coffee, Decaffeinated Coffee
Select Herbal Teas, and Assorted Fruit Juices

Includes Mid-Morning Coffee Refresh

The Lunch Buffet

Our Chef Will Tantalize Your Taste buds with His Daily Creations
The Buffet Will Include a Salad Bar with Appropriate Condiments
Deli Tray Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea

Dutch Treats

Frozen Ice Cream
Fresh Strawberry Sauce and Hot Fudge
Chopped Nuts, Whipped Cream and Cherries
Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Select Herbal Teas

The above Items are subject to a Service Charge and a Sales Tax



Dinner Entrees Cont...

Chicken Parmesan

Tender Chicken Breast Served on a bed of pasta covered in tomato and Parmesan cheese.

Chicken Piccata

Sauteed with white wine, Fresh Lemon Juice, Garlic, Capers & Butter

Dinner Combination Plates

Grilled Petite Filet and Chicken

Petit Filet with Champignon Sauce
and Chicken with a Chardonnay Mushroom Sauce

Surf and Turf

Filet Mignon Grilled to Perfection
Served with Two Shrimp Scampi or Crab cakes

Filet and Salmon

Petit Filet Mignon Grilled to Perfection
Salmon Filet Served with a Fruit Salsa

Dinner Buffets

Designed for a minimum of 25 people

Entrees

(Choice of 2)

Baked lasagna

Fried Chicken or Cat Fish

Roasted Chicken Breast with Sun dried Tomato Sauce

Sliced Roast Sirloin with Mushroom Caramelized

Chicken with Chardonnay Sauce

Chicken Piccata

Chicken Parmesan or Pasta Primavera

Broccoli Beef Stir Fry

Chicken Marcela

Baked Cod a la Provençal

Orange Roughy with Fruit Salsa

Desserts

Our Chef Will Prepare a Special Table to Include:

Fruit Pies, Tortes, Sliced Fresh Fruit,

and Cheese Cake with Fruit Topping

Freshly Brewed Coffee and Decaffeinated Coffee, and Tea

The Above Items are Subject to a Service Charge and Sales Tax.



Executive Meeting Package III

(Minimum of 20 Guest)

The Continental

Danish and Bagels with Cream Cheese
Assorted Muffins
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Select Herbal Teas
Assorted Fruit Juices

Mid-Morning Coffee Refresh

The Lunch Buffet

Our Chef Will Tantalize Your Taste buds with His Daily Creations
The Buffet Will Include a Salad Bar with Appropriate Condiments
Fresh Vegetables and Starch
Chicken Marcella or Chicken Parmesan
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea

The Spectator

Bags of Roasted Peanuts and Cracker Jacks
Warm Soft Pretzels with Stone Ground Mustard
and Hot Cheese Sauce
Decanters of Lemonade and Iced Tea

The Executive Power Package

(Minimum of 25 Guest)

(Meeting Breaks to Be Served for 30 Minutes)

The Sunrise Deluxe

Scrambled Eggs, Bacon and Sausage
Fresh Sliced Fruit, Danish and Bagels with Cream Cheese
Banana, and Blueberry Muffins
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Select Herbal Teas
Assorted Fruit Juices

Mid-Morning Coffee Refresh

The Lunch Buffet

Our Chef Will Tantalize Your Taste buds with His Daily Creations
The Buffet Will Include a Salad Bar with Appropriate Condiments
Deli Tray, Fresh Vegetables and Starch
Two Lunch entrees of your choice
Chef's Choice of Dessert
Coffee, Tea, Milk or Iced Tea

The above Items are subject to a Service Charge and a Sales Tax



Meeting Breaks

(To Be Served for 30 Minutes)

Break A La Carte

The following items are for use specifically when arranging a custom designed break.

Baskets of Whole Fresh Fruit

Apples, Oranges, Bananas

Freshly Baked Cookies

Chocolate Chip, Oatmeal and Peanut Butter

Assorted Soft Drinks

Fresh Brewed Coffee

Regular and Decaffeinated

Soft Pretzels with Mustard

Seasonal Fresh Fruit Display

Bagels with Cream Cheese

Assorted Yogurt

Chips and Pretzels

Individual miniature bags

Freshly Baked Muffins

Assorted Muffins & Croissants

Bottle Juices

Orange, Cranberry and Grapefruit

Candy Bars

Bottled Water

Still, Carbonated and Flavored

Assorted Energy Drinks

Double Fudge Nut Brownies

Granola Bars

Lemonade

Assorted Haagen-Daazs

Ice Cream Pints

Chips, Dips and Salsa

An assortment of Potato Chips, Corn Chips, Tortilla Chips and Dips

Accompanied by Fresh Onion Dip and Salsa

The above Items are subject to a Service Charge and a Sales Tax



Wedding Package

Available for parties of 150 adults or more

Champagne Toast
Three Hour House Bar
Three Course Dinner
Complimentary Banquet Hall and Hospitality Room
Discount Rate on Guest Rooms
(based on room pick up)

Entrée Selections

Half Roasted Chicken
Chicken Marsala
Pasta Primavera
Chicken Parmigiana
Fresh Grilled Salmon
Prime Rib
Black Angus New York Strip
Filet Mignon

Each Entrée includes choice of one from each of the following:

Salad

Fresh Green Salad with two dressings
Classic Caesar Salad

Vegetable

Sautéed Green Beans
Steamed Fresh Broccoli
Assorted Vegetable Medley

Potato

Baked
Double Baked
Au Gratin

Dessert

Home Baked Apple Pie
Chocolate Cake
Tiramisu

*Discount rates apply only if 10 or more rooms are picked up from the room block. Walk-in rates will apply if this requirement is not met. No deposit needed for room block.

The above Items are subject to a Service Charge and a Sales Tax



Hors D' Oeuvres

Cold Selections

Smoked Salmon and Dill Cream Cheese on Toast Points
Classic Deviled Eggs
Assorted Vegetable Crudités with Dip
Finger Sandwiches to Include Ham, Chicken, and Tuna Salad
Red and Yellow Tomato Brochettes
Cold Jumbo Shrimp with Cocktail Sauce
(All Prices are based on 50 pieces each)

Hot Selections

Assorted Miniature Quiche
Seafood or Sausage Stuffed Mushroom Caps
Fried Chicken Tenders with Honey-Mustard Sauce
Mini Brochettes of Beef and Mushroom
Mini Brochettes of Chicken and Pineapple
Miniature Crab Cakes with Remoulade Sauce
Vegetables Spring Roll with Plum Dipping Sauce
Spinach and Feta Phyla Triangles
Baby Lamb Chops with Herb and Mustard Glaze
Coconut Shrimp with Cocktail Sauce
Swedish or Barbecue Meatballs
Vegetable Quesadillas
Chicken Quesadillas
Buffalo or BBQ Wings
(All prices are based on 50 pieces each)

Snacks

Deluxe Mixed Nuts and Bar Mix
Potato, Corn and Tortilla Chips
Accompanied by Fresh Onion Dip and
Salsa Picante

The above Items are subject to a Service Charge and a Sales Tax



Reception Enhancements

Theme stations are intended to be served with additional items to provide substantial fare for you guest

The Carvery

Tenderloin of Beef

With Horseradish Mayonnaise
Pommery Mustard and Silver Dollar Rolls
(serves 30 people)
1 Chef Required

Prime Rib of Beef

With Horseradish Mayonnaise
Pommery Mustard and Silver Dollar Rolls
(serves 20 people)
1 Chef Required

Roast Sirloin of Beef

With Horseradish Mayonnaise
Pommery Mustard and Silver Dollar Rolls
(serves 20 people)
1 Chef Required

Bourbon and Maple Glazed Ham

With Dill Mayonnaise
Mustard and Silver Dollar Rolls
(serves 20 people)
1 Chef Required

Roasted Turkey Breast

With Cranberry-Mandarin Relish
Dijon Mustard and Silver Dollar Rolls
(serves 25 people)
1 Chef Required

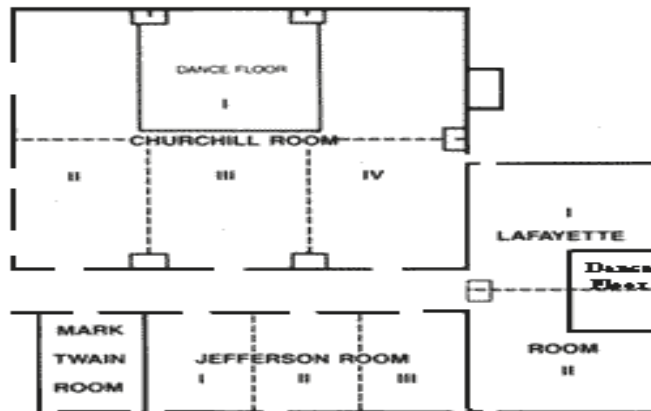
The above Items are subject to a Service Charge and a Sales Tax



Banquet & Meeting Rooms

Meeting Room	Room Size	Square Feet	Ceiling Height	Classroom	Theater	Banquet	Conf	U-Shape
Churchill	84 X 72	6048	12'	350	800	500	-	-
Churchill I or II, III & IV	84 x 36	3024	12'	200	350	250	-	-
Churchill II & III, or III & IV	56 X 36	2016	12'	125	225	160	80	100
Churchill II, III or IV	28 X 36	1008	12'	60	100	80	40	50
Lafayette	73 X 34	2448	10'	150	325	180	-	100
Lafayette I or II	36 X 34	1224	10'	65	150	80	40	50
Jefferson	57 X 28	1596	10'	80	150	100	50	60
Jefferson I & II or II & III	38 X 28	1064	10'	60	75	80	30	30
Jefferson I, II or III	38 X 28	532	10'	32	40	40	20	15
Mark Twain	19 X 28	532	10'	32	40	40	20	15

Maximum seating capacity is dependent upon additional requirements of the client. Staging, tables, dance floors, displays and A/V equipment will reduce the seating capacities listed above.





Best Western Buffets

Buffet One

House Salad

(Your Choice of One)

Baked Meat Lasagna or Cheese Chicken Vesuvio

Top Sirloin of Beef, Fried Chicken

Roast Pork with Gravy or Roasted Chicken

Chicken Parmesan or Tilapia with Lemon Butter Sauce

(Choice of One)

Potato Vesuvio, Mashed Potatoes, Roasted Red Potatoes

Au Gratin Potatoes

(Choice of One)

Green Bean Almondine, California Blend Vegetables,

Rolls & Butter

Dessert Chefs Choice

Freshly Brewed Coffee and Decaffeinated Coffee & Tea

Buffet Two

House Salad

(Choice of One)

Pepper Steak with Rice or Noodles, Fresh Cod Fish Livornaise

Chicken Marsala, Beef Tips prepared in a Red Wine Sauce

Fresh Salmon with a Dill Sauce or Fruit Salsa

Chicken Breast topped with a White Wine Lemon Butter Sauce

(Choice of One)

Potato Vesuvio, Mashed Potatoes, Roasted Red Potatoes

Au Gratin Potatoes

(Choice of One)

Green Bean Almondine, California Blend Vegetables,

Fresh Broccoli

Dessert Chefs Choice

Freshly Brewed Coffee and Decaffeinated Coffee & Tea

Additional meats available at a cost

The above Items are subject to a Service Charge and a Sales Tax



Prices Cont...

Hors D' Oeuvres

Cold Selections

Smoked Salmon	\$90.00
Classic Deviled Eggs	\$55.00
Assorted Vegetable	\$125.00
Finger Sandwiches	\$65.00

Hors D' Oeuvres Cont....

Red and Yellow Tomato Brochettes	\$85.00
Cold Jumbo Shrimp with Cocktail Sauce	\$85.00

(All Prices are based on 50 pieces each)

Hot Selections

Assorted Miniature Quiche	\$85.00
Seafood or Sausage Stuffed Mushroom Caps	\$85.00
Fried Chicken Tenders	\$85.00
Mini Brochettes of Beef and Mushroom	\$85.00
Mini Brochettes of Chicken and Pineapple	\$95.00
Miniature Crab Cakes with Remoulade Sauce	\$150.00
Vegetables Spring Roll with Plum Dipping Sauce	\$105.00
Spinach and Feta Phyla Triangles	\$100.00
Baby Lamb Chops with Herb and Mustard Glaze	\$155.00
Coconut Shrimp with Cocktail Sauce	\$125.00
Swedish or Barbecue Meatballs	\$65.00
Vegetable Quesadillas	\$65.00
Chicken Quesadillas	\$85.00
Buffalo or BBQ Wings	\$85.00

Bowls for 25 people

Snacks

Deluxe Mixed Nuts and Bar Mix	\$35.00
Potato, Corn and Tortilla Chips	\$20.00

Beverage Menu

Tab Bar

Imported Beer...	\$4.25
Cordials and Liquors...	\$6.00
Mineral Waters...	\$2.50
Soft Drinks...	\$1.50

Cocktail Package

Unlimited beverages service charged per person (based on guaranteed attendance).
All pkgs incl. House Brand Liquors, Domestic & Imported Beer,

Soda and Mineral Water

First Hour

House...\$12.00 Call...\$15.00 Prestige...\$17.00

Second Hour

House...\$5.00 Call...\$6.00 Prestige...\$7.00

Additional Hour(s)

House...\$4.00 Call...\$5.00 Prestige...\$6.00

Miscellaneous

Domestic Beer - 1/2 barrel (16 gal.)...\$275.00

Imported Beer - 1/2 barrel (16 gal.)...Market Champagne or Wine Punch per gallon...\$50.00

Fruit Punch per Gallon...\$30.00

Margaritas per drink...\$6.25

Bloody Mary Bar per drink...\$5.25

Mimosas per Glass...\$4.75

Bartender Charges

A bartender fee of \$125.00 will be charged unless



Menu Prices

Breakfast

The American Continental	\$9.95
Continental Deluxe	\$12.95
American Breakfast	\$14.95
American Buffet	\$16.95

Lunch

That's a Wrap	\$17.95
The American Sub	\$15.95
Soup, Salad and Sandwich Bar	\$18.95
Seven Chicken Breast Selection	\$18.95
Vegetable Wellington	\$16.95
Roast Pork Loin	\$24.95
Orange Roughy	\$24.95
Seven Chicken Breast Selection	\$18.95
Half Roasted Chicken	\$18.95
Baked Italian Lasagna	\$17.95

Sandwiches and Salads

Holiday Steak or Chicken Salad	\$14.95
Grilled Salmon Salad	\$13.95
Chef's Salad	\$13.95
Club Sandwich	\$13.95
Grilled Chicken	\$13.95
BLT Wrap	\$12.95

Lunch Buffets

Create Your Own	\$22.95
The Deli	\$16.95

Dinner Buffets

Southwestern Grill	\$24.95
The Southern Fry	\$31.95
Create Your Own	\$30.95

Dinner Entrees

Filet Mignon	\$32.95
Roast Sirloin of Beef	\$26.95
Roasted Prime Rib of Beef	\$35.95
Chicken Chordonay	\$25.95
Chicken Marsalis	\$24.95
Orange Roughly Nantes	\$28.95
Broiled Salmon Filet	\$29.95
Vegetable Wellington	\$21.95
Pork Loin Medallions	\$26.95
Chicken Parmesan	\$24.95
Chicken Piccata	\$28.95

Combination Plates

Grilled Petite Filet and Chicken	\$45.95
Surf and Turf	Market price
Filet and Salmon	\$37.95

Buffet Package

Buffet Minimum of 50 people	
Baked Lasaga	\$26.95
Top Sirloin of Beef	\$25.95
Roasted Chicken	\$26.95
Chicken Parmigiana	\$26.95
Pepper Steak	\$26.95
Chicken Marsalis	\$26.95
Fresh Salmon	\$28.95
2nd Meat	\$2.00

Meetings

Executive Meeting Package I	\$24.95
Executive Meeting Package II	\$32.95
Executive Meeting Package III	\$40.95
The Executive Power Package	\$41.95
Baskets of Whole Fresh Fruit	\$3.75 per
Freshly Baked Cookies	\$24.95
Assorted Soft Drinks	\$2.50
Fresh Brewed Coffee	\$30.00
Soft Pretzels with Mustard	\$26.00
Seasonal Fresh Fruit Display	\$3.25 per
Bagels with Cream Cheese	\$26.95
Assorted Yogurt	\$3.50
Chips and Pretzels	\$2.00
Freshly Baked Muffins	\$24.95
Bottle Juices	\$12.00
Candy Bars	\$24.95
Bottled Water	\$2.50
Assorted Energy Drinks	\$4.50
Double Fudge Nut Brownies	\$24.95
Granola Bars	\$24.95
Lemonade	\$30.00

Chips, Dips and Salsa	\$20.00 Bowl
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Reception Enhancements

Tenderloin of Beef	\$ 275.00
Prime Rib of Beef	\$300.00
Roast Sirloin of Beef 200.00	\$200.00
Bourbon and Maple Glazed Ham	\$175.00
Roasted Turkey Breast	\$175.00