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
Chef's 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 Rissole
and Augratin 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 Provenca
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-Daaazs
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 Crudites 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 your 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.

4400 Frontage Road * Hillside, Illinois 60162 / 708-544-9300 Fax 708-544-9310 / www.chicagohillsidehotel.com
## Banquet & Meeting Rooms

<table>
<thead>
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<th>Meeting Room</th>
<th>Room Size</th>
<th>Square Feet</th>
<th>Ceiling Height</th>
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<th>Theater</th>
<th>Banquet</th>
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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
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 Chardonnay $25.95
- Chicken Marsalis $24.95
- Orange Roughy 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 $45.95
- Filet and Salmon $37.95

### Buffet Package
- Buffet Minimum of 50 people
- Baked Lasagna $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

### 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