

TROPICANA[®]

LAUGHLIN

Banquet ~ Catering
Menus

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Banquet Room Rental

*Room rental pricing reflects a 4-hour time period
Additional time available at the rate of \$150.00 per extra hour*

Pavilion

7,900 sq. ft.
Seats 240 to 800
\$1500.00

Coronado Room

1,400 sq. ft.
Seats 100 to 120
\$500.00

Santa Fe

1,250 sq. ft.
Seats 75 to 120
\$250.00

Hospitality Suites

700 sq. ft.

The Hospitality Suites have three themes: Safari, Classic, and Sports.

The rooms are rented from 11am to 11pm.

*Sunday – Thursday **\$100.00***

*Friday – Saturday **\$175.00***

Banquet Bar Service

Choice of three types of bar setups:

Standard - Deluxe - VIP

A \$300.00 minimum sales guarantee is required per bar for event with a bar.

This applies to both hosted and cash bars.

\$300.00 plus tax and gratuity per bar will be added to every event requiring a bar set up.

Audio / Visual Packages

Package 1

\$ 30.00

Easel ~ Flip Chart ~ Markers

Package 2

\$ 300.00

Projector ~ Microphone

Package 3

\$ 1000.00

4 Screen Projections ~ A/V Tech (4 hours)

Package 4

\$ 400.00

Pavilion Screen ~ Projector ~ Microphone ~ A/V Tech (4 hours)

Additional Items

(1) 90" Television

\$250.00 per day

(1) 8 x 8 Portable Screen

\$ 20.00 per day

10 x 10 Portable Screens

\$ 35.00 per day

(1) Podium

\$ 35.00 per day

(1) Easel Stand only

\$ 5.00 per day

(1) Flip Chart Pad w / Markers

\$ 25.00 per day

(1) White Board with Markers

\$ 25.00 per day

Internet Service

\$ 25.00 per day

(10) Stanchions

\$ 25.00 per day

91) Table and Skirt Rental

\$ 10.00 each

Dance Floor

12' x 12' \$250.00 per day

Larger sizes available for rent

Events scheduled within 5 days of the actual event are subject to an additional charge of \$50.00.

Wedding Additions

Wedding Arch

\$100.00

Ceremony Witness

\$25.00

Room Setup Change during Event

\$100.00 minimum

Chair Cover with Sash

\$3.00 each

Cake Cutting Service

\$100.00

A/V Tech

\$50.00 per hour

Cocktail Server

\$50.00 per hour

Ceremony Music

\$25.00

Champagne Toast

\$3.00 per person

Centerpieces

Martini

\$5.00 each

Snowflake

\$10.00 each

Tall Feathers

\$12.00 each

Bridal Celebration

Bottle of Champagne and 2 Glasses

CHAMPAGNE SELECTION

Wycliff Brut, NV, California \$35.00

Korbel, Brut, NV, California \$50.00

Marquis de la Tour, Brut, NV, Loire Valley, France \$ 60.00

Gosset, Brut, Grand Reserve \$200.00

WINE SELECTION

Beringer, White Zinfandel, Special Select, Culinary Collection, California \$35.00

Chateau Ste. Michelle, Riesling, Harvest Select, Columbia Valley, Washington \$38.00

Kendall Jackson, Vintners Reserve, Special Select, Chardonnay \$42.00

Robert Mondavi Winery, Cabernet Sauvignon, Private Selection, California \$38.00

Blackstone, Merlot, California \$42.00

Mirassou, Pinot Noir, California \$38.00

Refreshments

A gallon serves approximately 10-12 people

Water Station

\$ 25.00 (3 gallons)

Coffee, Hot Tea, Iced Tea

\$25.00 per gallon

Fruit Punch

\$24.00 per gallon

Assorted Sodas

(Coke, Diet Coke, Sprite)

\$2.50 each

Bottled Water

\$2.50 each

Starbucks Frappuccino

\$5.50 each

Infused Fruit Lemonade

Blueberry, Strawberry or Watermelon Infused Lemonade

\$45.00 per gallon

10 Lbs of Ice

\$15.00

Chilled Juices

(Orange, Tomato, Apple, Prune, Grapefruit)

\$39.00 per gallon

Fresh Fruit Smoothies Station (Attendant fee \$50.00)

\$12.00 per person

High Octane Bar

*Coffee, Hot Cocoa, Tazo Spiced Chai and Iced Coffee, Flavored Syrups, Creamer, Whipped Cream
Sugar in the Raw, Cinnamon, Cocoa Powder, Chocolate Chips and Chocolate Dipped Biscotti*

\$12.00 per person

Hospitalities

Fruit and Cheese Basket

\$65.00

Chocolate Strawberries (1 Dz min)

\$45.00 per dozen

Tortilla Chips

\$7.00 per lb

Potato Chips

\$7.00 per lb

Pretzels

\$8.00 per lb

Mixed Nuts

\$13.00 per lb

Trail Mix

\$9.00 per lb

Onion Dip

\$8.00 per lb

Salsa

\$8.00 per lb

Hospitality Celebration Packages

Includes Plates and Utensils

Sweet Bubbly

Bottle of Wycliff Brut and 2 Glasses

Mini Celebration Cake

\$50.00

Special Occasion

Mini Celebration Cake

A Dozen Chocolate Covered Strawberries

\$55.00

Forget Me Not

Bottle of Wycliff Brut and 2 Glasses

Mini Celebration Cake

A Dozen Chocolate Covered Strawberries

\$95.00

Regeneration Stations

1 Hour service - 25 person minimum

Dessert and Dunk

Dessert Selections:

Fresh Baked Cookies or Brownie / Dunk Selection: Coffee or Milk

\$7.50 per person

Mid-Day Munch

Fresh Popcorn, Pretzels,

Assorted Sodas, Iced Tea and Bottled Water

\$7.00 per person

Carnival Classic

Warm Soft Pretzels, Mustards, Cheese Sauce and Cinnamon Cream Cheese Dip

\$7.00 per person

Happy Time's Break

Vanilla Ice Cream Root Beer Float and fresh Chocolate Chip Cookies

\$9.00 per person

Sweet Candy Break

M&M Plain, M&M Peanut, Reese's Pieces, Skittles

\$9.00 per person

Southwest Nacho Break*

Crisp Corn Tortillas layered with Melted Cheese, Seasoned Ground Beef, Salsa Rojas and Refried Beans, topped with Pico de Gallo, Jalapenos, Black Olives, Green Onions, Guacamole, Salsa and Sour Cream

\$9.50 per person

Green Apple

Petite Green Apples, Cinnamon-Apple Coffee Cake, Apple-Walnut Muffins, Apple Wedges with Caramel Dipping Sauce, Coffee and Apple-Rosemary Ice Tea

\$ 10.00 per person

Quick Self Service Selections

Cookie Time Platters

*Jumbo Home Style Cookies (house baked cookies from Poolside Café)
Chocolate Chunk, Peanut Butter, Oatmeal Raisin, and M&M*
\$31.00 per dozen

Mini Pastry Platters

*Chocolate Brownies, Pecan Bars, Mocha Bars, Key Lime Bars,
Cheesecake Bars and Caramel Walnut Bars*
\$17.00 per dozen

The Deli Box

Minimum of 25 guests
Served with Soda or Bottled Water

*Ham & Turkey Hoagie Sandwich served with Lettuce, Tomato
Potato Chips, Whole Fruit Fresh, Cookie and condiments*
\$ 15.00 per person

Plated Menus

Breakfast Menu

Plated Breakfast

Minimum of 25 guests

Served with Coffee, Decaf, OJ and Milk

Breakfast Croissant

**Two Eggs, American cheese and bacon on fresh Croissant. Served with Country Potatoes*

\$12.00

Breakfast Burrito

**Scrambled Eggs, Bacon, Sausage, Peppers, Onions, Cheddar Cheese in a Flour Tortilla.*

Served with Country Potatoes

\$12.50

American Sunrise

** Scrambled Eggs, Ham Steak, Country Potatoes and a Biscuit*

\$12.50

Taste of the Summer Menu

Plated Selections

Minimum of 25 guests

(1 Selection per event)

Served With Coffee, Decaf, Iced Tea

California Chopped Cobb Salad

Grilled Chicken, Avocado, Crispy Bacon, Bleu Cheese, Egg,

Tomato and Chopped Greens

Sides of French and Ranch Dressing

\$ 15.50 per person

Grilled Chicken Caesar Salad

Chicken Breast, Romaine Lettuce, Garlic Herb Croutons,

Parmesan Cheese, Creamy Caesar Dressing

\$15.50 per person

Croissant Club Sandwich

Ham, Turkey, and Crisp Bacon, Lettuce and Tomatoes,

Fresh made Potato Chips

\$ 17.00 per person

Italian Wrap

Genoa Salami, Ham, Capicola, Provolone, Lettuce and Tomatoes,

Fresh made Potato Chips

\$ 17.00 per person

Taste of Italy Menu

Hot Plated Entrees ~ Minimum of 25 guests

Includes Garlic bread sticks, Coffee, Decaf, Iced Tea and Dessert

Salads

Caesar Salad

Entrees

(Choice of 1)

Meat Lasagna

\$20.00 per person

Pasta Primavera

\$19.00 per person

Chicken Parmesan with Spaghetti Marinara

\$22.00 per person

Grilled Chicken Fettuccine-Alfredo

\$23.00 per person

Dessert Selection

(Choice of 1)

*New York Cheese Cake, Chocolate Cake, Carrot Cake, Tiramisu,
Apple Pie, Chocolate Mousse*

Taste of the World Menu

Hot Plated Entrees ~ Minimum of 25 guests

Includes warm rolls, butter, Coffee, Decaf, Iced Tea and Dessert

Salads

(Choice of 1)

Mixed Green Salad, Classic Caesar Salad or Fresh Fruit Salad

Sides

(Choice of 1)

Oven Roasted Baby Reds, Twice Baked Potato, Garlic Mashed Potatoes, or Rice Pilaf

Vegetables

(Choice of 1)

Broccoli, Carrots, Green Beans, or Vegetable Medley

Entrée Selection*

(2 Choices per Event)

<i>Oven Roasted Turkey Wild Herb Stuffing</i>	<i>\$24.00</i>
<i>Chicken Cordon Blue</i>	<i>\$25.00</i>
<i>Roasted Half Chicken</i>	<i>\$25.00</i>
<i>Chicken Madeira</i>	<i>\$25.00</i>
<i>Southwest Grilled Chicken</i>	<i>\$25.00</i>
<i>Pork Chops stuffed with an Herb Sausage stuffing</i>	<i>\$30.00</i>
<i>Roast Prime Rib of Beef served with Au Jus Lie</i>	<i>\$30.00</i>
<i>Oven Roasted Strip Loin with a Mushroom Demi</i>	<i>\$30.00</i>
<i>Tenderloin of Beef with a Mushroom Demi</i>	<i>\$44.00</i>
<i>Herb Lemon Butter Tilapia</i>	<i>\$25.00</i>
<i>Oven Roasted Salmon</i>	<i>\$29.00</i>

Desserts Selection

(Choice of 1 per Event)

New York Cheese Cake, Chocolate Cake, Carrot Cake, Tiramisu, Apple Pie, Chocolate Mousse

Taste of the Land and Sea Menu

Hot Plated Entrees ~ Minimum of 25 guests

Includes warm rolls, butter, Coffee, Decaf, Iced Tea and Dessert

Salads

(Choice of 1)

Mixed Green Salad, Classic Caesar Salad or Fresh Fruit Salad

Sides

(Choice of 1)

Oven Roasted Baby Reds, Twice Baked Potato, Garlic Mashed Potatoes, or Rice Pilaf

Vegetables

(Choice of 1)

Broccoli, Carrots, Green Beans, Vegetable Medley

Combination Plated Entrée

(Choice of 1)

Chicken and Shrimp

\$32.00

Filet and Shrimp

\$65.00

Filet and Lobster

\$70.00

Dessert Selection

(Choice of 1)

*NY Cheese Cake, Chocolate Cake, Carrot Cake, Tiramisu,
Apple Pie, Chocolate Mousse*

Plated Special Guest Requests

Children's Entrée

Chicken Fingers and French Fries
\$16.00 per person

Nathan's Hot Dog and Macaroni & Cheese
\$16.00 per person

Vegetarian Entrée

*Pasta Shells Stuffed with Spinach and Ricotta Cheese
in a Garlic Cream Sauce Baked Manicotti*
\$25.00

*Grilled Portobello Caesar Salad, Grilled Portobello Mushrooms,
tossed with Romaine, Croutons, Parmesan Cheese*
\$20.00

Buffet Menus

Breakfast Buffets

Minimum of 25 guests

All Continental Breakfasts include Coffee, Tea, Milk, and Orange Juice

Classic Continental

Assorted Danish and Muffins, Seasonal Fruit Tray

\$10.00 per person

New York Continental

*Assorted Fresh Baked Bagels, with Plain, Strawberry, and Chive cream cheeses,
Whipped Butter, And Seasonal Fruit Tray*

\$10.00 per person

Continental Deluxe

*Assorted Danish, Muffins, Donuts, Seasonal Fruit Tray, Assorted Cereals,
Cold Hard Boiled Eggs, Fresh Waffles, syrup, butter and jellies*

\$ 15.00 per person

Deluxe Breakfast Buffet

*Assorted Danish, Muffins, Donuts and Seasonal Fruit Tray
Fluffy Scrambled Eggs, Western Scramble eggs with Cheddar cheese, ham, peppers and onions
Bacon & Sausage, Country Potatoes*

\$ 17.00 per person

Breakfast Additions

Assorted Muffins
\$18.00 per dozen

Mini Danish
\$13.00 per dozen

Mini Doughnuts
\$15.00 per dozen

Assorted Fruit Yogurt
\$ 2.50 per person

Country Fried Steak and Gravy
\$ 3.50 per person

Corned Beef Hash
\$ 2.50 per person

Freshly Baked Bagels
Plain, Raisin, Everything served with Plain and Chive Cream Cheese
\$15.00 per dozen

Omelet Station

Minimum of 50 guests

\$ 100.00 Chef Fee

Diced Ham, Bacon, Sausage, Cheddar Cheese, Onions, Mushrooms and Green Peppers

\$9.00 per person

Mid-Day Brunch

Minimum of 50 guests

Served with Coffee, Decaf, Orange Juice, and Iced Tea

Salads and Pastry Selection

Fruit Salad, Pasta Salad, and Tossed Green Salad

Assorted Pastries, Muffins, Mini Bagels, Cream Cheese and Butter

Breakfast Items

*Fluffy Scrambled Eggs, Western Scramble, Bacon & Sausage, Country Potatoes,
French toast with Fruit Toppings, Buttermilk Biscuits and Country Gravy*

Sides

Vegetable Medley, Mashed Potatoes, Gravy, Rice Pilaf

Entrees Selections

Southern Fried Chicken

Fire Grilled Breast of Chicken

Sliced Strip Loin of Beef

Oven Roasted Salmon

Herb Lemon Butter Tilapia Stuffed shells with herbs and cheese

2 Entrees \$ 40.00 per person

3 Entrees \$ 50.00 per person

Deli Buffet

Minimum of 25 guests

Served with Coffee, Decaf, Hot Tea, Iced Tea

Salads and More

Potato Salad, Cole Slaw, Fresh Fruit Salad, Lettuce, Sliced Tomatoes, Sliced Onions, Pickles, and Olives, Assorted Bread, Rolls and Condiments

Meats and Cheeses

Salami, Roast Beef, Honey Baked Ham, Roast Turkey Breast, American, Provolone, Swiss cheese

Dessert

Cookies and Brownies

\$ 15.00 per person

Deli Deluxe Buffet

Minimum of 25 guests

Served with Coffee, Decaf, Hot Tea, Iced Tea

Salad and More

*Garden Salad, Ranch and Italian Dressing, Potato Salad, Cole Slaw, Fresh Fruit Salad,
Lettuce, Sliced Tomatoes, Sliced Onions, Pickles, Olives,
Assorted Breads, Rolls and Condiments*

Soup

Chicken Noodle

Hot Deli Meat

Corned Beef and Pastrami

Deli Meat and Cheese

*Salami, Roast Beef, Honey Baked Ham, Roast Turkey Breast, American,
Provolone, and Swiss Cheese*

Dessert

Cookies and Brownies

\$ 20.00 per person

Pizza Buffet

Minimum of 25 guests

Served with Coffee, Decaf, and Iced Tea

Salads

Caesar Salad, Marinated Tomatoes, Cucumber Onion Salad, and Fresh Fruit Salad

Pizzas

Cheese Pizza, Pepperoni Pizza, Vegetable Pizza

\$ 20.00 per person

Club House Buffet

Minimum of 25 guests

Served with Coffee, Decaf, Iced Tea

Salads

Garden Salad, Ranch and Italian Dressing, Potato Salad, Coleslaw, Fruit Salad, Sliced Chesses, Lettuce, Tomatoes, Onions, Pickles, and Condiments

Selections

Hamburgers, Grilled Chicken, Hot Dogs, Assorted Buns, Jo-Jo Potatoes, Baked Beans, Chili, Cheese sauce, and Sauerkraut

Dessert

Assorted Cookies and Brownies

\$ 25.00 per person

Down Home Texas BBQ

Minimum of 50 guests

Served with Coffee, Decaf, and Iced Tea

Salads

Garden Salad with Ranch and Italian Dressing, Potato Salad, Coleslaw, and Fruit Salad

Entrees

BBQ Brisket, BBQ Pork Ribs, and BBQ Chicken

Sides

Mashed Potatoes, Gravy, Baked Beans, Roasted, Corn on the Cob, Fire Grilled Vegetables, Corn bread

Desserts

Chocolate Cake and Apple Pie

\$ 35.00 per person

Farm House Buffet

Minimum of 50 guests

Served with Coffee, Decaf, and Iced Tea

Salads and More

*Garden Salad, Ranch and Italian Dressing, Potato Salad, Coleslaw,
Fruit Salad and Assorted Rolls*

Entrée

Pot Roast Jardinière and Southern Fried Chicken

Sides

*Mashed Potatoes, Gravy, Macaroni and Cheese, Green Beans,
Oven Roasted Zucchini and Corn*

Desserts

NY Classic Cheese Cake and Carrot Cake

\$ 30.00 per person

Southwest Buffet

Minimum of 50 guests

Served with Coffee, Decaf, and Iced Tea

Salads

Southwest salad with Avocado Ranch Dressing, Fresh Fruit Salad

Nacho and Salsa Bar

*Crispy corn tortilla chips, cheese, Beans, Jalapenos, Guacamole, Sour Cream,
Salsa Fresca, Salsa Roja, Salsa Verde*

Entrees

Beef Machaca- Pork Tamales – Southwest Roasted Chicken

Sides

*Corn and Flour Tortilla, Spanish rice, Refried Beans, Sautéed Zucchini, Tomatoes and Onions,
Buttered Corn with Roasted Red Peppers*

Desserts

Très Lèche Cake and Churros

\$ 25.00 per person

Hawaiian Buffet

Minimum of 50 guests

Served with Coffee, Decaf, and Iced Tea

Salads and More

Hawaiian Green Salad with Asian Dressings, Fresh Fruit Salad and Hawaiian Rolls

Entrees

Kahlua Pork-Teriyaki-Pineapple Chicken Skewers, and Soy Glazed Mahi Mahi

Sides

Steamed Rice, Vegetable Lo Mein, and Stir-fried Vegetables

Desserts

Pineapple Upside Down Cake, Coconut Cream Pie, and Fresh Fruit Tart

\$ 28.00 per person

Italian Buffet

Minimum of 50 guests

Served with Coffee, Decaf, and Iced Tea

Salads and More

*Caesar Salad, Antipasto Salad, Marinated Mushroom Salad
and warm Garlic bread sticks,*

Entrees

Chicken Marsala, Italian Meatballs and Sausages, Cheese Stuffed Shells

Sides

Spaghetti Marinara, Rosemary Potatoes, and Broccoli Scampi

Desserts

Cannoli and Tiramisu Cake

\$28.00 per person

Traditional Holiday Buffet

Minimum of 50 guests

Served with Coffee, Decaf, and Iced Tea

Salads and More

Garden Salad, Ranch and Italian Dressing, Marinated Cucumber Tomato Red Onion Salad, Italian Pasta Salad, Cranberry Compote, Fruit Salad and Assorted Rolls

Entrée

Herb Roasted Turkey, Honey Glazed Ham, Fire Grilled Salmon in a Lemon-Butter

Sides

Traditional Stuffing, Whipped Potatoes, Gravy, Marshmallow baked Sweet Potatoes, Green Beans Almandine, and Glazed Carrots

Desserts

Apple, Pumpkin, and Pecan

\$ 30.00 per person

Build Your Station

4 hour service / 50 Person Minimum

Served with Coffee, Decaf, Iced Tea and Dessert

Taco, Tostada and Fajitas Station*

Seasoned Ground Beef, Carnitas, Chicken Fajitas

Tostada Shells, Crisp Taco Shells, Warm Flour or Corn Tortillas

Spanish Rice and Refried Beans

Shredded Lettuce, Shredded Cheeses, Diced Onions, Cilantro, Tomatoes,

Guacamole, Sour Cream, and Salsa

Dessert

Assorted Cupcakes

\$26.00 per person

Pasta Station

Garlic Breadsticks

Garden Italian Salad

Spaghetti, Penne, Rigaton, and Fettuccini

Marinara, Bolognese, Fri Diablo, and Alfredo

*Meatballs Marinara, Sliced grilled chicken, Garlic Broccoli,
and Vegetable Medley*

Dessert

Assorted Cup Cakes

\$25.00 per person

Party Platters

Sliced Fresh Fruit in Season

<i>Small (serves 20 – 30)</i>	<i>\$110.00</i>
<i>Medium (serves 50 – 60)</i>	<i>\$220.00</i>
<i>Large (serves 75 – 100)</i>	<i>\$300.00</i>

Garden Crudite

Fresh Seasonal Vegetables with Ranch Dip

<i>Small (serves 20 - 30)</i>	<i>\$110.00</i>
<i>Medium (serves 50 – 60)</i>	<i>\$175.00</i>
<i>Large (serves 75 – 100)</i>	<i>\$295.00</i>

Imported & Domestic Cheese Tray

Assorted Cheeses and Crackers

<i>Small (serves 20 – 30)</i>	<i>\$185.00</i>
<i>Medium (serves 50 – 60)</i>	<i>\$235.00</i>
<i>Large (serves 75 – 100)</i>	<i>\$450.00</i>

Fruit and Cheese Tray

Fresh Seasonal Fruit, Assorted Cheeses and Crackers

<i>Small (serves 20 – 30)</i>	<i>\$185.00</i>
<i>Medium (serves 50 – 60)</i>	<i>\$235.00</i>
<i>Large (serves 75 – 100)</i>	<i>\$450.00</i>

Hor d'oeuvres - Cold

Priced per 100 pieces

Deviled Eggs

\$120.00

Assorted Sliced California Rolls

\$150.00

Assorted Pinwheels

\$150.00

Finger Sandwiches

\$150.00

Assorted Canapés

\$225.00

Shrimp Cocktail

\$275.00

Hor d'oeuvres - Hot

Priced per 100 pieces

<i>Swedish Meatballs</i>	<i>\$85.00</i>
<i>Teriyaki Meatballs</i>	<i>\$85.00</i>
<i>BBQ Meatballs</i>	<i>\$85.00</i>
<i>Pigs in a Blanket</i>	<i>\$132.00</i>
<i>Mini Egg Rolls</i>	<i>\$114.00</i>
<i>Stuffed Mushrooms</i>	<i>\$144.00</i>
<i>Mini Burritos</i>	<i>\$165.00</i>
<i>Mini Quiche</i>	<i>\$165.00</i>
<i>Quesadilla</i>	<i>\$270.00</i>
<i>Beef Empanada</i>	<i>\$150.00</i>
<i>Vietnamese Spring Roll</i>	<i>\$213.00</i>
<i>Santa Fe Spring Roll</i>	<i>\$321.00</i>
<i>Spinach in Filo</i>	<i>\$144.00</i>
<i>Fried Mozzarella</i>	<i>\$135.00</i>
<i>Beef Wellington</i>	<i>\$300.00</i>
<i>Fried Shrimp</i>	<i>\$175.00</i>
<i>Coconut Chicken</i>	<i>\$200.00</i>
<i>Coconut Shrimp</i>	<i>\$200.00</i>
<i>Chicken Tenders</i>	<i>\$200.00</i>
<i>Chicken Brochette</i>	<i>\$240.00</i>
<i>Mini Beef Kabob</i>	<i>\$240.00</i>
<i>Shrimp and Andouille Sausage</i>	<i>\$300.00</i>
<i>Chicken Sate</i>	<i>\$200.00</i>
<i>Bacon Wrapped Scallops</i>	<i>\$390.00</i>
<i>Mushroom Caps and Crab Meat</i>	<i>\$360.00</i>

Carving Stations

Rolls & Condiments

Carving Fee \$100.00

Breast of Turkey (Serves 25-30)

\$126.00

Roasted Pork Loin (Serves 25- 30)

\$95.00

Top Round of Beef (Serves 35-40)

\$175.00

Whole Honey Baked Ham (Serves 25-30)

\$165.00

BBQ Brisket of Beef (Serves 20-25)

\$165.00

Roasted Tenderloin (Serves 20-25)

\$605.00

Roasted Sirloin of Beef (Serves 25-30)

\$365.00

Roasted Prime Rib (Serves 25-30)

\$345.00

Herb Crusted Fillet of Salmon (Serves 25-30)

\$215.00

Whole Roast Pig (Serves 45-50)

\$400.00

Cocktail Party Additions

Minimum of 25 guests

1 hour station

TACO STATION

Make your own Taco

*Chicken & Ground Beef, Hard corn Taco shells, Shredded Cheese, lettuce, tomatoes, onions, cilantro,
Hot and mild salsa*

\$ 17.00 per person

POTATO BAR

Make your own Gourmet Potato

*Baked Potatoes, Cheese sauce, Chicken Divan sauce, bacon, chives, broccoli, ham,
Butter and sour cream*

\$17.00 per person

PASTA STATION

Make your own pasta

Spaghetti, Penne, Rigatoni, Fettuccini, Marinara, Bolognese, Fri Diablo, Alfredo

\$ 17.00 per person

Dessert Additions

Fresh Baked Cookies

\$31.00 per dozen

Brownies

\$31.00 per dozen

Cup Cakes

\$40.00 per dozen

Assorted Mini Pastries

\$120.00 (100 pc)

Chocolate Covered Cherries

\$185.00 (50pc)

Chocolate Covered Strawberries

\$185.00 (50pc)

Make Your Own Ice Cream Sundae Bar

\$5.00 per person (50 guests Min)

All prices subject to change. All prices subject to 21% service charge plus tax.

**"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish
Reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk
If these foods are consumed raw or undercooked."*