

THE  
MORAN  
HOTEL  

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CITYCENTRE



# DAY MEETING PACKAGE

The Day Meeting Package Provides All the Critical Elements of a Total Meeting Experience. These Elements Include: All-Day Food and Beverage, Meeting Space, Technology, and Meeting Support Services. The Items Below are an Example of the Variety and Quantity That Can Be Expected. Your Conference Planning Manager Can Provide Menu Details for the Day of Your Meeting.

## ALL-DAY FOOD & BEVERAGE

*The items below are an example of the variety and quantity that can be expected.*

### Continuous Service

- Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas
- Assorted Coke Soft Drinks and Bottled Still Water
- Ripe Seasonal Whole Fruit

### Morning Break

- Assorted Fruit Juices
- Seasonal Fruits and Berries
- Individual Flavored Greek Yogurts
- Assorted Bagels | Flavored and Regular Cream Cheese
- Freshly Baked Pastries and Muffins
- Designer Trail Mix
- Cage-Free Hard-Boiled Eggs

### Lunch

- Menu Based on Group Size (See DMP Lunch Tab)

### Afternoon Break

- Savory | Variety of Chips and Pretzels
- Sweet | Assortment of Housemade Cookies
- Healthy | Crudité and Dips Display

## TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriately Sized Screen
- (1) Flip Chart Package | Easel, Post-It Pad, Assorted Markers
- Unlimited Simple Wireless High Speed Internet Access Connection
- Up to (3) Power Strips with Extension Cords

## MEETING SUPPORT SERVICES

- Dedicated Conference Service or Catering Manager
- General Session Meeting Room (Breakouts Subject to Rental Charges)
- Up To 150 Complimentary B/W Copies
- Storage of up to 5 Standard Boxes of Materials
- FREE DAY VALET PARKING
- NO EVENT FEE

## BREAKFAST UPGRADE

**Breakfast Sandwiches | 11 Per Person**

*Select One*

- **French Butter Croissant** | Soft Scrambled Eggs, Smokehouse Ham, Swiss
- **English Muffin** | Fennel Sausage, Scrambled Egg, American Cheese
- **Southwestern Breakfast Burrito** | Potato, Bell Pepper, Scrambled Egg, Cheddar, Fire Roasted Salsa (V)
- **Buttermilk Biscuit** | Chicken Apple Sausage, Scrambled Egg, Cheddar | Add 2
- **Breakfast Taco** | Bacon, Sun-dried Tomato, Scrambled Egg, Shredded Pepper Jack
- **Vegetarian Wrap** | Egg White, Spinach, Feta, Roasted Tomato, Spinach Tortilla

**Fluffy Scrambled Eggs | 7**

*Egg White Only Available*

**Choice of Hardwood Smoked Bacon or Country Sausage Links (GF) |**

9

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and all applicable state sales taxes. Prices subject to change without notice. ^consuming raw or undercooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses



# DMP LUNCH

## MONDAY AND THURSDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese Salad** | Arugula, Fresh Mozzarella, Cherry Tomatoes, Basil Chiffonade, Balsamic Reduction (V, GF)
- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Aioli, Greens, Tomatoes, Red Onion
- **Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Prosciutto, Provolone, Lettuce, Tomato, Grain Mustard Aioli
- **Grilled Vegetable Wrap** | Spinach Tortilla, Smooth Hummus (VE, DF)
- **Potato Chips, Pickles Spears**
- **Classic Tiramisu**
- **Assorted House Made Cookies**

## WEDNESDAY LUNCH

- **Chef's Choice of Two Soups**
- **Brown Derby Cobb Salad** | Chopped Iceberg and Romaine, Grilled Chicken, Applewood Bacon, Ripe Tomato, Avocado, Bleu Cheese, Egg, Aged Sherry Vinaigrette (GF)
- **Ahi Tuna Nicoise Salad** | Fennel Crusted Rare Yellowfin Tuna, Fingerling Potato, 10 Minute Egg, Roasted Red Pepper, Haricot Verts, Basil Olive Vinaigrette (GF, DF)
- **Grilled Chicken Caesar** | Romaine, Shaved Parmesan, Diced Grilled Chicken, Garlic Croutons
- **Panzanella and Mozzarella Salad** | Artisan Bread, Heirloom Tomato, Roasted Fennel, Red Onion, Bell Pepper, Fresh Mozzarella, Basil and Red Wine Vinaigrette (V)
- **Artisan Rolls** | Butter
- **Chef's Selection of Assorted Miniature Desserts**

## TUESDAY AND FRIDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Mediterranean Pasta Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette (V)
- **Marinated Vegetable Salad** | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette (VE, DF, GF)
- **Greens** | Romaine Hearts, Arugula, Mixed Baby Greens (VE, DF, GF)
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Foraged Mushrooms, Pecans, Parmesan, Gorgonzola, Smoked Pepper Bacon, Eggs, Herbed Croutons
- **Proteins** | Roasted Chicken Breast, Grilled Flank Steak, Seared Salmon
- **Dressings** | Buttermilk Ranch, Creamy Caesar, Italian Dressing and Balsamic Vinaigrette
- **Artisanal Rolls** | Sweet Butter
- **Carrot Cake** | Cream Cheese Frosting
- **Seasonal Fresh Berries** | Whipped Cream

## DMP SMALL GROUP LUNCH

*Served to Groups of Fewer than 15 Guests*

**Garden Salad** | Mesclun Mix, Italian Cucumber, Pickled Red Onions, Herb Roasted Croutons, Heirloom Tomatoes, Sherry Vinaigrette, EVOO

*Each Guest Select Individual Entrée*

*Orders Must be Submitted to Banquet Captain 2 Hours prior to Scheduled Event Time*

- **DOUBLE SMASHED BURGER** | Black Bun, Lettuce, Tomato, Pickles, Onion, American Cheese Choice of: French Fries or Fruit Cup
- **PULLED PORK CUBANO** | Pan de Ybor, Smoked Ham, Pulled Pork, Smoked Gouda, Pickles, Dijon Mustard Choice of: French Fries or Fruit Cup
- **BRISKET GRILLED CHEESE** | Sourdough, Brisket, BBQ Sauce, Gruyere, Cheddar, Tomato Choice of: French Fries or Fruit Cup
- **BEYOND BURGER** | Brioche Bun (GF), Beyond Burger, Pepper Jack Cheese, Caramelized Onions Choice of: French Fries or Fruit Cup
- **SOUTHWESTERN CHICKEN SALAD** | Hearts of Romaine, Parmesan Flakes, Chicharron Croutons
- **REDFISH** | Wild Rice, Lemon Cream served with Charred Asparagus
- **HOT HONEY CHICKEN** | served with Mashed Potatoes and Shiner Bock Carrots
- **SHORT RIB TAGLIATELLE** | Shredded Beef Short Ribs, Parmesan Flakes, Mirepoix Demi-Glaze

**Iced Tea**

**Choice of Dessert:**

- **Banana Bread Pudding** | Rum Caramel
- **Pecan Pie Tart** | Flaked Sea Salt

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# CONTINENTAL BREAKFASTS

Priced Per Guest, Based on 90 Minutes of Service, Requires No Minimum, and Includes Freshly-Brewed Lavazza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

## CONTINENTAL BREAKFAST

\$38.00 Per Guest

- Orange and Cranberry Juices (VE, DF, GF)
- Seasonal Whole Fruit (VE, DF, GF)
- Seasonal Sliced Fresh Fruit and Berries (VE, DF, GF)
- Freshly Baked Croissant, Pastries and Sweet Breads (V)

## THE EXECUTIVE CONTINENTAL

\$42.00 Per Guest

- Orange and Cranberry Juices (VE, DF, GF)
- Seasonal Whole Fruit (VE, DF, GF)
- Seasonal Sliced Fresh Fruit and Berries (VE, DF, GF)
- Freshly Baked Croissant, Pastries and Sweet Breads (V)

### Choice of Two:

- Assorted Breakfast Cereals | Bananas, Whole and 2% Milk (*Almond, Soy or Oat Milk on Request*)
- New York Style Bagels | Regular and Flavored Cream Cheese (with Toaster)  
+ Sliced Smoked Salmon | Add 5
- Individual Vanilla and Fruit Greek Yogurts
- Smoothie Shooters
- Assorted Granola, Fruit and Nut Bars

## CONTINENTAL BREAKFAST ENHANCEMENTS

*Breakfast Sandwiches | 11 Per Guest*

- **French Butter Croissant** | Soft Scrambled Eggs, Smokehouse Ham, Swiss
- **English Muffin** | Fennel Sausage, Scrambled Egg, American Cheese
- **Southwestern Breakfast Burrito** | Potato, Bell Pepper, Scrambled Egg, Cheddar, Fire Roasted Salsa (V)
- **Buttermilk Biscuit** | Chicken Apple Sausage, Scrambled Egg, Cheddar | Add 2
- **Breakfast Taco** | Bacon, Sun-dried Tomato, Scrambled Egg, Shredded Pepper Jack
- **Vegetarian Wrap** | Egg White, Spinach, Feta, Roasted Tomato, Spinach Tortilla

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**Fluffy Scrambled Eggs | 7**

*Egg White Only Available*

**Choice of Hardwood Smoked Bacon or Country Sausage Links (GF) | 9**

**Fruit Yogurt Parfait | 6**  
Vanilla Almond Granola, Berries (V)

**Steel-Cut Oatmeal (V) | 11**  
Brown Sugar, Dried Fruits, Raisins, Walnuts, Milk

**Chilled Hard Boiled Eggs | 36/Dozen**

**Imported and Domestic Cheese and Charcuterie | 15**

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# BREAKFAST TABLES

Priced Per Guest, Based on 90 Minutes of Service, Requires a 20 Guest Minimum, and Includes Freshly-Brewed LavAzza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

## COMPLETE BREAKFAST TABLE

\$49.00 Per Guest

- **Orange and Cranberry Juice** (VE, DF, GF)
- **Seasonal Sliced Fruit and Berries** (VE, DF, GF)
- **Freshly Baked Croissant, Pastries and Sweet Breads** (V) | Fruit Preserves and Butter
- **Assorted Breakfast Cereals** | Bananas, Whole and 2% Milk (*Almond, Soy or Oat Milk on Request*)
- **Individual Vanilla and Fruit Greek Yogurts**
- **Scrambled Whole Eggs** (GF)

### Substitute Scrambled Eggs:

- **Scrambled Whole Eggs** | Jack Cheese, Caramelized Onions, Sautéed Spinach (GF)
- **Denver Scramble** | Peppers, Onions, Ham | Add 3
- **Scrambled Egg Whites** | Fresh Herbs (V, DF, GF) | Add 3
- **Scrambled Whole Eggs** | Chorizo, Shredded Cheddar (GF) | Add 3

### Choice of Two (All GF):

- Hardwood Smoked Bacon
- Smoked Pepper Bacon
- Turkey Sausage Patties
- Pork Sausage Links
- Grilled Smokehouse Ham
- Chicken Apple Sausage | Add 2

### Choice of One:

- Skillet Potatoes | Caramelized Onions, Peppers (VE, DF, GF)
- Hash Brown Wheels
- Buttermilk Biscuits | Country Sausage Gravy

### Choice of One:

Served with Warm Maple Syrup, Whipped Creamery Butter, Berry Compote

- Buttermilk Pancakes (V)
- Brioche French Toast (V)

## ENHANCEMENTS

**Made to Order Egg and Omelet Station\*\*** (V) | 25

**Proteins** | Diced Honey Ham, Bacon

**Cheeses** | Cheddar, Swiss

**Toppings** | Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach, Salsa

*Egg Whites Available*

*Requires an Attendant per 50 Guests | 175*

**Smoked Salmon** | 15

Assorted Bagels, Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg

**Steel-Cut Oatmeal** (V) | 8

Brown Sugar, Dried Fruits, Raisins, Walnuts, Milk

**Avocado Toast Bar** | 13

Fresh Sliced Avocado and Assorted Toasts

**Toppings** | Queso Fresco, Pico De Gallo, Cucumber, Sliced Radish, Chopped Bacon, Arugula, Pickled Jalapeno, Capers, Extra Virgin Olive Oil + Smoked Salmon | Add 5

**BRUNCH IT UP!**

\$15.00 Per Guest

*Select Two Starters, One Entrée and One Dessert to be added to your Breakfast Buffet***Choice of Two Salads:**

- **Town and Country Salad** | Baby Greens, Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette and Ranch Dressing (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese Salad** | Arugula, Fresh Mozzarella, Cherry Tomatoes, Basil Chiffonade, Balsamic Reduction (V, GF)
- **Mediterranean Pasta Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette (V)
- **Marinated Vegetable Salad** | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette (VE, DF, GF)
- **Saffron Couscous Salad** | Bell Peppers, Onion, Basil (VE)
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions

**Choice of One Entrée:**

- **Pan Seared Chicken Breast** | Sun-Dried Tomato and Artichoke Sauce (DF, GF)
- **Grilled Salmon** | Lemon Caper Beurre Blanc, Braised Rainbow Chard
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (DF, GF)
- **Warm Vegetable Orzo** | Seasonal Vegetables, Alfredo
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Vodka Sauce (V)

**Chef's Selection of Sweet Endings**

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# MORNING BREAKS

Priced per Guest, Requires No Minimum

**HOT BEVERAGES** | Freshly-Brewed Lavazza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

**COLD BEVERAGES** | Coke's® Collection of Soft Drinks and Bottled Water

**ENHANCED BEVERAGES** | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

## BEVERAGE SERVICE

### 90-Minute Beverage Service

Hot Beverages | 10

Cold Beverages | 5

Enhanced Beverages | 7

Hot and Cold Beverages | 15

Hot and Enhanced Beverages | 17

### Half-Day Beverage Service

*Refreshed up to Four Hours*

Hot Beverages | 18

Cold Beverages | 9

Enhanced Beverages | 13

Hot and Cold Beverages | 27

Hot and Enhanced Beverages | 31

### All-Day Beverage Service

*Refreshed up to Eight Hours*

Hot Beverages | 28

Cold Beverages | 14

Enhanced Beverages | 20

Hot and Cold Beverages | 42

Hot and Enhanced Beverages | 48

### Enhanced Beverage Selection

*Select Three*

- CELSIUS® Energy Drinks
- Powerade Energy Drinks
- Vitamin Water
- Tropicana Fruit Juices
- Gold Peak Iced Teas
- Sugar Free and Regular Red Bull Energy Drinks
- Starbucks Cold Brews
- Assorted Naked Brand Smoothies
- Topo Chico Sparkling
- San Benedetto Still
- Fiji Water

## AM BOOST

*Based on up to 90 Minutes of Service*

Price for up to 3 | 26

Price for up to 5 | 31

- **Designer Trail Mix Station** (VE) | Raisins, Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Yogurt Covered Pretzels (V)
- **Assorted Granola, Fruit and Nut Bars** (V)
- **Fruit Yogurt Parfait** (V) | Granola and Berries
- **Build Your Own Yogurt Parfait Station** | Granola, Blueberries', Strawberries, Blackberries, Grapes, Chia Seeds, Coconut, Shaved Almonds, Crumbles Oreo's | Add 3
- **Buttery Crumbly Coffee Cake**
- **Warm Pecan Sticky Rolls** | Cream Cheese Frosting
- **Assorted Scones** | Preserves
- **Trio of Sweet Breads**
- **Selection of Bagels** | Plain and Flavored Cream Cheeses
- **Display of Fresh Baked Croissant and Muffins** (V) | Sweet Creamery Butter
- **Season's Picked Fresh Whole Fruit** (VE, DF, GF)
- **Sliced Melons, Seasonal Fruits and Berries** (VE, DF, GF)
- **Seasonal Fruit and Brie Skewers** (V, GF)
- **Chef's Selection of Smoothie Shooters**
- **Hard Boiled Eggs** (V)
- **Avocado Toast** | Sourdough, Sliced Avocado, Queso Fresco, Capers, Pico De Gallo, Arugula, Sliced Radish, Pickled Jalapeno | Add 3

**SEASONAL INFUSED WATER**

\$5.00 Per Guest

*Select One | Refreshed up to Four Hours***SPRING / SUMMER:**

- Peach & Sage
- Blackberry & Mint
- Watermelon & Rosemary
- Lime & Strawberry
- Honeydew Mint & Lime
- Watermelon & Basil
- Strawberry & Mint

**FALL / WINTER:**

- Lemon & Orange
- Grapefruit & Mint
- Lavender & Orange
- Lemongrass & Cucumber
- Cucumber & Mint
- Tangerine & Ginger

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**PROCURE IMPACT BREAK**

\$34.00 Per Guest

**\*\*Must Be Ordered Two Weeks In Advance\*\***

*Each approved vendor in the Procure Impact Marketplace employs individuals with barriers to work and each purchase creates meaningful jobs and supportive services that help vulnerable populations build a brighter future –including survivors of trafficking, refugees, individuals with disabilities, veterans and individuals who have experienced trauma, poverty, homelessness, and incarceration.*

- **Pretzel Rods Tri Pack** by Cameron's Coffee and Chocolates
- **Dark Chocolate & Sea Salt Granola** by Out of the Blue
- **Cameron's Trail Mix** by Cameron's Coffee and Chocolates
- **Sugar and Cinnamon Almonds** by Cameron's Coffee and Chocolates
- **Freshly Baked Croissant, Pastries and Sweet Breads (V)**



# AFTERNOON BREAKS

Priced per Guest, Requires No Minimum

**HOT BEVERAGES** | Freshly-Brewed Lavazza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

**COLD BEVERAGES** | Coke's® Collection of Soft Drinks and Bottled Water

**ENHANCED BEVERAGES** | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

## BEVERAGE SERVICE

### 90-Minute Beverage Service

Hot Beverages | 10

Cold Beverages | 5

Enhanced Beverages | 7

Hot and Cold Beverages | 15

Hot and Enhanced Beverages | 17

### Half-Day Beverage Service

*Refreshed up to Four Hours*

Hot Beverages | 18

Cold Beverages | 9

Enhanced Beverages | 13

Hot and Cold Beverages | 27

Hot and Enhanced Beverages | 31

### All-Day Beverage Service

*Refreshed up to Eight Hours*

Hot Beverages | 28

Cold Beverages | 14

Enhanced Beverages | 20

Hot and Cold Beverages | 42

Hot and Enhanced Beverages | 48

### Enhanced Beverage Selection

*Select Three*

- CELSIUS® Energy Drinks
- Powerade Energy Drinks
- Vitamin Water
- Tropicana Fruit Juices
- Gold Peak Iced Teas
- Sugar Free and Regular Red Bull Energy Drink
- Starbucks Cold Brews
- Assorted Naked Brand Smoothies
- Topo Chico Sparkling
- San Benedetto Still
- Fiji Water

## PM RECHARGE

*Based on up to 90 Minutes of Service*

Price for up to 3 | 26

Price for up to 5 | 31

- **Individual Bags of Cracker Jacks and White Cheddar Popcorn** (V)
- **Season's Picked Fresh Whole Fruit** (VE, DF, GF)
- **Sliced Melons, Seasonal Fruits and Berries** (VE, DF, GF)
- **Hummus Trio** | Crispy Pita Triangles, Vegetables (V, DF)
- **Corn Tortilla Chips** (VE, DF) | Salsa, Guacamole
  - Warm Queso | Add 2
- **Assorted Candy Bars and M&M's**
- **Designer Trail Mix** (V) | Premium Mixed Nuts, Dried Fruits, Cocktail Pretzels, Chocolate Chips, Chex Mix
- **Lemon Bars** (V)
- **Decadent Fudge Brownies and Chocolate Chunk Blondies** (V)
- **Crudit  Display** (VE) | Buttermilk Ranch and Bleu Cheese Dips (V, GF)
- **Assorted Bags of Potato Chip, Pretzels, Corn Chips**
- **Warm Pretzel Bites** (V) | Whole Grain and Yellow Mustard
  - Warm Beer Cheese Dip | Add 2
- **Assorted House Baked Cookies** (V)
- **Assorted Granola, Fruit and Nut Bars** (V)
- **Warm Churros** (V) | Mexican Chocolate, Cinnamon
- **Artichoke Spinach Dip** | Grilled Pita
- **Selection of Three Imported Cheeses** | Crackers, Seasonal Berries, Local Honey, Whole Grain Mustard, Preserves | Add 5

**SEASONAL INFUSED WATER**

\$5.00 Per Guest

*Select One | Refreshed up to Four Hours***SPRING / SUMMER:**

- Peach & Sage
- Blackberry & Mint
- Watermelon & Rosemary
- Lime & Strawberry
- Honeydew Mint & Lime
- Watermelon & Basil
- Strawberry & Mint

**FALL / WINTER:**

- Lemon & Orange
- Grapefruit & Mint
- Lavender & Orange
- Lemongrass & Cucumber
- Cucumber & Mint
- Tangerine & Ginger

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**PROCURE IMPACT BREAK**

\$34.00 Per Guest

**\*\*Must Be Ordered Two Weeks In Advance\*\***

*Each approved vendor in the Procure Impact Marketplace employs individuals with barriers to work and each purchase creates meaningful jobs and supportive services that help vulnerable populations build a brighter future –including survivors of trafficking, refugees, individuals with disabilities, veterans and individuals who have experienced trauma, poverty, homelessness, and incarceration.*

- **Chocolate Chip Oatmeal Cookies** by Women's Bean Project
- **Maple Walnut Ice Cream Popcorn** by Prospector Popcorn
- **Summer Harvest Gummies** by Women's Bean Project
- **Gochujang BBQ Cashews** by Cameron's Coffee and Chocolates
- **Seasonal Crudité** | Hummus and Caramelized Onion Dip

# PLATED LUNCHEONS

Plated Luncheons Require a Minimum of 10 Guests and Include Three Courses, Artisanal Bread, Sweet Butter, Iced Tea  
Freshly Brewed Lavazza Regular and Decaffeinated Coffee, a Selection of Specialty Teas Upon Request  
Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails  
Counts Required At Least 3 Business Days in Advance

## FIRST COURSE

*Please Select One Salad or Soup*

*Select Salad and Soup | Add 4*

- **Town and Country Salad** | Baby Greens, Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette and Ranch Dressing (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)
- **Wedge of Iceberg** | Diced Tomato, Crumbled Gorgonzola, Smoked Bacon, Ranch Dressing, Red Wine Vinaigrette (V)
- **Tuscan Vegetable Soup** | White Beans, Herbs, Plum Tomatoes, Black Pepper (VE, DF, GF)
- **Tomato Bisque** (V) | Parmesan Crouton
- **Grandma's Chicken Noodle Soup**
- **Southwestern Chicken and Tortilla Soup** | Cotija Cheese, Sour Cream, Green Onion

## MAIN COURSE

*Please Select One Chilled or Hot Entrée*

### Chilled Entrées

- **Traditional Chopped Cobb** | 47  
Chopped Chicken, Smoked Bacon, Tomatoes, Avocado, Diced Ham, Red Onion, Chopped Egg, Bleu Cheese, Italian Dressing (GF)
- **Grilled Chicken Caesar Salad** | 47  
Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Creamy Avocado Dressing
  - Substitute Poached Shrimp | Add 9
  - Substitute Grilled Salmon | Add 8
  - Substitute Grilled Flank Steak | Add 7

## ENTRÉES (CONT)

### Hot Entrées

*Chef's Choice of Seasonal Vegetable*

- **Pan Seared Breast of Chicken** (DF) | 63  
Vegetable Farro, Lemon-Thyme Demi
- **Stuffed Airline Breast of Chicken** | 65  
Prosciutto, Gruyere, Soft Polenta
- **Herb Marinated Crusted Salmon** (DF) | 57  
Quinoa Pilaf, Local Citrus Beurre Blanc
- **Tuscan Grilled Flat Iron Steak** | 69  
Roasted Fingerling Potatoes, Tomato-Rosemary Confit
- **Braised Short Rib** (GF) | 71  
Yukon Gold Mashed Potato, Pan Jus

## VEGETARIAN ENTRÉE

*Please Select One*

- **Portobello and Vegetable Gratin** | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil (VE, DF, GF)
- **Roasted Cauliflower Steak** | Golden Raisin Quinoa Salad, Pistachio Gremolata (VE)
- **Butternut Squash Ravioli** (V) | Tomato Arrabbiata Sauce

## FINAL COURSE

*Please Select One*

- **Chocolate Decadence Cake** | Almond Cream
- **Fruit Tart of The Season** | Fruit Coulis
- **Carrot Cake** | Cream Cheese Frosting
- **Cheesecake** | Fresh Fruit Compote
- **Chef's Signature Bread Pudding** | Vanilla Bean Sauce
- **Lemon Cream Cake**
- **Flourless Chocolate Cake** | Berry Coulis (GF)
- **Platter of Assorted Mini Desserts for the Table** | Add 5

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# CHILLED LUNCH TABLES

Priced Per Guest, Requires a 20 Guest Minimum, and Includes Freshly-Brewed Lavazza Regular and Decaffeinated Coffee, a Selection of Specialty Tea and Iced Tea

*Enjoy Value Pricing if Menu is Selected on the Corresponding Day*

## MORAN DELI

\$61.00 Per Guest

*Monday and Thursday Value Price | 56*

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese Salad** | Arugula, Fresh Mozzarella, Cherry Tomatoes, Basil Chiffonade, Balsamic Reduction (V, GF)
- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Aioli, Greens, Tomatoes, Red Onion
- **Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Prosciutto, Provolone, Lettuce, Tomato, Grain Mustard Aioli
- **Grilled Vegetable Wrap** | Spinach Tortilla, Smooth Hummus (VE, DF)
- **Potato Chips, Pickles Spears**
- **Classic Tiramisu**
- **Assorted House Made Cookies**

## CLASSIC SOUPS AND SALADS

\$61.00 Per Guest

*Wednesday Value Price | 56*

- **Choice of Two Soups**
- **Brown Derby Cobb Salad** | Chopped Iceberg and Romaine, Grilled Chicken, Applewood Bacon, Ripe Tomato, Avocado, Bleu Cheese, Egg, Aged Sherry Vinaigrette (GF)
- **Ahi Tuna Nicoise Salad** | Fennel Crusted Rare Yellowfin Tuna, Fingerling Potato, 10 Minute Egg, Roasted Red Pepper, Haricot Verts, Basil Olive Vinaigrette (GF, DF)
- **Grilled Chicken Caesar** | Romaine, Shaved Parmesan, Diced Grilled Chicken, Garlic Croutons
- **Panzanella and Mozzarella Salad** | Artisan Bread, Heirloom Tomato, Roasted Fennel, Red Onion, Bell Pepper, Fresh Mozzarella, Basil and Red Wine Vinaigrette (V)
- **Artisan Rolls** | Butter
- **Chef's Selection of Assorted Miniature Desserts**

## SOUP SELECTION

*Select Two*

- **Tuscan Vegetable Soup** | White Beans, Herbs, Plum Tomatoes, Black Pepper (VE, DF, GF)
- **Tomato Bisque** (V) | Parmesan Crouton
- **French Onion Soup** | Parmesan Croutons, Shredded Gruyere
- **Grandma's Chicken Noodle Soup**
- **Wild Mushroom Bisque** | Add 2
- **Broccoli and Cheddar** (GF, V)
- **New England Style Clam Chowder**
- **Southwestern Chicken and Tortilla Soup** | Cotija Cheese, Sour Cream, Green Onion

## CITY CENTRE FARMER'S MARKET

\$61.00 Per Guest

*Tuesday and Friday Value Price | 56*

- **Chef's Seasonally Inspired Soup**
- **Mediterranean Pasta Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette (V)
- **Marinated Vegetable Salad** | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette (VE, DF)
- **Greens** | Romaine Hearts, Arugula, Mixed Baby Greens (VE, DF, GF)
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Foraged Mushrooms, Pecans, Parmesan, Gorgonzola, Smoked Pepper Bacon, Eggs, Herbed Croutons
- **Proteins** | *Select Three* | Roasted Chicken Breast, Grilled Flank Steak, Seared Salmon, Crispy Tofu (VE), Sautéed Rock Shrimp
- **Dressings** | Buttermilk Ranch, Creamy Caesar, Italian Dressing and Balsamic Vinaigrette
- **Artisanal Rolls** | Sweet Butter
- **Carrot Cake** | Cream Cheese Frosting
- **Seasonal Fresh Berries** | Whipped Cream

## POWER BOWL

\$69.00 Per Guest

*Available Every Day*

- **Miso Soup** | Shitake Mushrooms, Green Onion
- **Chopped Thai Chicken Salad** | Marinated Thai Chicken, Cabbage, Peanut, Lime, Soy, Chile, Cilantro, Crispy Wonton
- **Warm Grains** | Quinoa, Farro, Brown Rice
- **Proteins** | Roasted Chicken, Seared Ahi Tuna, Crispy Herb Tofu, Sautéed Rock Shrimp
- **Toppings** | Grilled Corn, Crispy Garbanzo Beans, Blackberries, Tomatoes, Peppers, Cucumbers, Arugula, Feta, Asparagus, Yellow Squash, Pine Nuts
- **Dressings** | Citrus Herb Vinaigrette, Red Wine Vinaigrette, Whole Grain Honey Dijon
- **Soy and Teriyaki Sauce**
- **Mango Pudding**
- **Assorted Macarons**

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# HOT LUNCH TABLES

Priced Per Guest, Requires a 20 Guest Minimum, and Includes Freshly-Brewed Lavazza Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea

*Enjoy Value Pricing if Menu is Selected on the Corresponding Day*

## HOUSTON HEIGHTS

\$76.00 Per Guest

*Monday and Thursday Value Price | 71*

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Caprese Salad** | Arugula, Fresh Mozzarella, Cherry Tomatoes, Basil Chiffonade, Balsamic Reduction (V, GF)
- **Grilled Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (DF, GF)
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Italian Sausage, Parmesan-Reggiano
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Vodka Sauce (V)
- **Garlic Cheese Focaccia** (V)
- **Seasonal Fresh Vegetables** (V)
- **Classic Tiramisu**
- **Sweet Ricotta Filled Cannoli**

## FLAVORS OF THE MEDITERRANEAN

\$76.00 Per Guest

*Tuesday and Friday Value Price | 71*

- **Chef's Seasonally Inspired Soup**
- **Greek Salad** | Romaine Hearts, Feta, Tomato, Shaved Red Onions, Kalamata Olives, Greek Dressing (V, GF)
- **Saffron Couscous Salad** | Bell Peppers, Onion, Basil (VE)
- **Pan Seared Chicken Breast** | Sun-Dried Tomato and Artichoke Sauce (DF, GF)
- **Grilled Salmon** | Lemon Caper Beurre Blanc, Braised Rainbow Chard
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (DF, GF)
- **Warm Vegetable Orzo** | Seasonal Vegetables, Alfredo
- **Marinated and Grilled Vegetables** (VE, DF, GF)
- **Carrot Cake** | Cream Cheese Frosting
- **Seasonal Fresh Berries** | Whipped Cream

## TEXAN COMFORT

\$76.00 Per Guest

*Wednesday Value Price | 71*

- **Chef's Seasonally Inspired Soup**
- **Southwest Chopped Cobb** | Iceberg Lettuce, Smoked Pepper Bacon, Tomatoes, Chopped Egg, Red Onion, Bleu Cheese Crumble, Roasted Corn, Black Beans, Creamy Avocado Dressing (GF)
- **Chicken Fajitas** | Peppers, Onions, Corn Tortilla Strips (DF, GF)
- **Slow Cooked Beef Brisket** (DF, GF) | Spicy Texas BBQ
- **Cornbread Crusted Catfish** | Remoulade
- **Cavatappi Pasta** | Asiago, Cheddar, Gruyere, Goat Cheese (V)
- **Homemade Coleslaw**
- **Garden Fresh Green Beans and Caramelized Onions**
- **Artisanal Rolls** | Butter
- **Chef's Signature Bread Pudding**
- **Seasonal Fruit Cobbler**

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# GRAB AND GO LUNCH

## BOXED LUNCH TO GO

\$45.00 Per Box

Dine In or Deconstructed Fee | 5

*Deconstructed Box Lunches Allow the Guest to Customize What Is Included in Their Lunch. All Elements Will Be Presented as They Would Be Found in a Prepackaged Box Lunch: Wrapped Sandwich and Cookie, Portion Packed Salad, Whole Fruit, and an Individual Bag of Chips.*

### All Boxed Lunches Include:

- Bag of Potato Chips (VE, DF)
- Season's Picked Fresh Whole Fruit (VE, DF, GF)
- Freshly Baked Chocolate Chip Cookies (V)
- Bottled Water

### Choice of One:

- Homemade Coleslaw (V, GF)
- Whole Grain Mustard Potato Salad (V)
- Greek Pasta Salad (V)

## SANDWICH SELECTION

*Groups Up To 25 Guests, Select Two Sandwiches*

*Groups Over 25 Guests, Select Three Sandwiches*

- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Aioli, Greens, Tomatoes, Red Onion
- **Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Yellowfin Tuna Salad on Whole Grain** | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce
- **Caprese Wrap** | Mozzarella, Tomato, Arugula, Basil Leaves, Balsamic Syrup (V)
- **Grilled Vegetable Wrapped in a Spinach Tortilla** | Smooth Hummus (VE, DF)

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## ENHANCEMENTS

### Upgraded Beverage Selections

*Priced per Item | Exact Quantities Required*

- Coke's Collection of Soft Drinks | 4
- Gold Peak Iced Tea | 5
- Powerade Energy Drinks | 5
- CELSIUS Energy Drink | 5
- San Benedetto Still & Sparkling Water | 5
- Red Bull Energy Drink | 6
- Naked Brand Fruit Smoothies | 6
- Starbucks Cold Brews | 6
- Topo Chico Sparkling | 6
- Vitamin Water | 6
- Fiji Water | 6

### Snack Enhancement | Please Select One

*Priced per Box | Item Will Be Placed in Each Box*

- Granola Bar | 3
- Energy Bar | 4
- Individual Trail Mix | 4

# SMALL GROUP LUNCH

Priced per Guest, Requires a 10 Guest Minimum, Buffets Include Freshly-Brewed Lavazza Regular and Decaffeinated Coffee, Iced Tea, and a Selection of Specialty Teas.

## SMALL GROUP COLD BUFFET

\$66.00 Per Guest

### Chef's Selection Seasonal Soup

#### Choice of One Leaf Salad (V):

- Crisp Caesar Salad
- Baby Spinach Salad
- Mixed Greens Salad

#### Choice of One Composed Salad (V):

- Whole Grain Mustard Potato Salad
- Homemade Coleslaw
- Caprese Salad
- Mediterranean Pasta Salad

#### Choice of Two Sandwiches:

- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Aioli, Greens, Tomatoes, Red Onion
- **Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Yellowfin Tuna Salad on Whole Grain** | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce
- **Caprese Wrap** | Mozzarella, Tomato, Arugula, Basil Leaves, Balsamic Syrup (V)
- **Grilled Vegetable Wrapped in a Spinach Tortilla** | Smooth Hummus (VE, DF)

#### Chef's Selection of Desserts

## SMALL GROUP HOT BUFFET

\$81.00 Per Guest

Assorted Artisanal Rolls and Sweet Creamery Butter

Chef's Selection of Seasonal Vegetables and Starches

#### Choice of One Salad (V):

- Crisp Caesar Salad
- Baby Spinach Salad
- Mixed Greens Salad

#### Choice of Two Entrées:

- **Pan Seared Chicken Breast** | Sun-Dried Tomato and Artichoke Sauce (DF, GF)
- **Grilled Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (DF, GF)
- **Chicken Fajitas** | Peppers, Onions, Corn Tortilla Crisps (DF, GF)
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Italian Sausage, Parmesan-Reggiano
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (DF, GF)
- **Slow Cooked Beef Brisket** | Spicy Texas BBQ (DF, GF)
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Vodka Sauce (V)
- **Cavatappi Pasta** | Asiago, Cheddar, Gruyere, Goat Cheese (V)
- **Cornbread Crusted Catfish** | Remoulade
- **Grilled Salmon** | Lemon Caper Beurre Blanc, Braised Rainbow Chard
- **Warm Vegetable Orzo** | Seasonal Vegetables, Alfredo

#### Chef's Selection of Desserts

**SMALL GROUP WORKING LUNCH MENU**

\$51.00 Per Guest

*Available Daily for Groups of Less than 10 Guests***SALAD***Served Family Style***Garden Salad** | Mesclun Mix, Italian Cucumber, Pickled Red Onions, Herb Roasted Croutons, Heirloom Tomatoes, Sherry Vinaigrette, EVOO**Each Guest Select Individual Entrée***Orders Must be Submitted to Banquet Captain 2 Hours prior to Scheduled Event Time*

- **DOUBLE SMASHED BURGER** | Black Bun, Lettuce, Tomato, Pickles, Onion, American Cheese
  - Choice of: French Fries or Fruit Cup
- **PULLED PORK CUBANO** | Pan de Ybor, Smoked Ham, Pulled Pork, Smoked Gouda, Pickles, Dijon Mustard
  - Choice of: French Fries or Fruit Cup
- **BRISKET GRILLED CHEESE** | Sourdough, Brisket, BBQ Sauce, Gruyere, Cheddar, Tomato
  - Choice of: French Fries or Fruit Cup
- **BEYOND BURGER** | Brioche Bun (GF), Beyond Burger, Pepper Jack Cheese, Caramelized Onions
  - Choice of: French Fries or Fruit Cup
- **SOUTHWESTERN CHICKEN SALAD** | Hearts of Romaine, Parmesan Flakes, Chicharron Croutons
- **REDFISH** | Wild Rice, Lemon Cream served with Charred Asparagus
- **HOT HONEY CHICKEN** | served with Mashed Potatoes and Shiner Bock Carrots
- **SHORT RIB TAGLIATELLE** | Shredded Beef Short Ribs, Parmesan Flakes, Mirepoix Demi-Glaze

**Iced Tea****Choice of Dessert:**

- **Banana Bread Pudding** | Rum Caramel
- **Pecan Pie Tart** | Flaked Sea Salt

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# RECEPTION TABLES

Priced Per Guest and Based on 60/Up to 120 Minutes of Service  
All Tables Require a Minimum of 15 Guests

## TRADITIONAL DISPLAYS

### Artisanal Cheese Display (V) | 25/37

Chef's Selection of Domestic and Imported Cheeses Served with Fig Jam,  
Marcona Almonds, French Crostini, Assorted Table Crackers

### Crudités | 19/28

Display of Crisp Garden Vegetables (VE, DF, GF)  
Buttermilk Ranch and Caramelized Onion Dip (V)  
Hummus | Pita Chips

### Seasonal Fruit Table | 15/22

Seven Hand Cut Fruits and Berries (VE, DF, GF)  
Honey Yogurt Dip and Warm Artisanal Chocolate Sauce

### Charcuterie | 34/51

Capicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone, Gorgonzola, Manchego  
Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted  
Tomatoes and Artichoke Hearts  
Grilled Crostini and Pita Breads

### Chef's Grazing Table | 59/88

Assorted Local and Imported Cured Meats  
Selection of Domestic and Imported Cheeses including Fresh Mozzarella,  
Aged Provolone  
Crisp Garden Vegetables | Buttermilk Ranch, Hummus  
Grilled Vegetable Display | Marinated and Grilled Vegetables and  
Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts  
Grilled Crostini, Toasted Pita Chips  
Dried Fruits and Grapes

### Chips and Queso | 22/33

Corn Tortilla Chips  
Green Chili Queso | Cotija, Cilantro, Salsa Roja  
Green Chili and Chorizo Queso  
Housemade Salsa and Guacamole

### Deluxe Nachos | 24/36

House Fried Corn Tortilla Chips

### Proteins | Chicken Tinga, Pulled Pork

**Toppings** | Black Beans, Olives, Queso Fresco, Diced Tomatoes, Pickled  
Jalapenos, Sour Cream, Guacamole

**Sauces** | Salsa Roja, Salsa Verde, Pico De Gallo, Queso

+ Blackened Shrimp | Add 4

### Signature Sweets | 26/39

Collection of Bakery Cakes, Miniature Dessert Shooters, and Petite Fours  
Freshly Brewed LavAzza Regular and Decaffeinated Coffee and a  
Selection of Specialty Teas

## SIGNATURE DISPLAYS

### Texas BBQ | 36/54

Served with Texas Toast, Sliced Pickles, Onions, Jalapenos and Pickled  
Carrots

**Proteins** | *Select Two* | Smoked Beef Brisket, Dry Rubbed Smoked Pulled  
Pork, Jalapeno Cheddar Sausage, Baby Back Pork Ribs

**Side Dishes** | *Select Two* | Creamed Corn, Green Beans and Onions, Mac  
& Cheese, Pinto Beans, Fingerling Potato Salad, Cole Slaw

**BBQ Sauces** | Spicy Texas, Sweet Honey Smoked, Classic

### The Gastro Pub | 30

*Served on Brioche Buns*

*Please Select Three | One of each per Guest*

- **Smashed Angus Cheeseburger** | Cheddar
- **Fried Chicken Tender** | Spicy Aioli, Pickle
- **Pulled BBQ Pork** | Pickled Onions
- **Blackened Tuna** | Asian Slaw, Spicy Aioli
- **Roasted Portobello** | Red Pepper, Spinach, Balsamic Glaze (VE, GF)
- **Impossible Burger** | Sautéed Spinach Tomato, Pickled Onion, Harissa Aioli (V) | Add 3
- **Mini Crab Cake** | Brioche Bun, Harissa Aioli | Add 5

### Signature Pizza | 23/34

*14" Round Herb Croissant Crust | Select Two*

- **Margarita** | Fresh Mozzarella, Roma Tomato Sauce, Tomato, Basil, Balsamic Reduction
- **Meat Lover** | Pepperoni, Sausage, Prosciutto, Fresh Mozzarella, Roma Tomato Sauce
- **Classic Pepperoni** | Fresh Mozzarella, Roma Tomato Sauce
- **BBQ Chicken** | White Cheddar Sauce, Arugula, Red Onion
- **Wild Mushroom** | Roasted Wild Mushrooms, Mozzarella, Pecorino Romano, Truffle Oil

### Mediterranean Mezza | 24/36

Hummus, Baba Ghanoush, Tzatziki

Tomato and Parsley Tabbouleh

Oven Baked Spanakopita

Cucumber and Tomato Salad

Herb Marinated Mediterranean Olives

Grilled Marinated Vegetables

Marinated Feta | Toasted Pine Nuts and Mint

Toasted Pita and Whole Grain Flat Breads

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# INTERACTIVE STATIONS

Priced Per Guest, Based 60/Up to 120 Minutes of Service

Requires a Minimum of 25 Guests

Requires an Attendant | 175 Chef Fee

## ATTENDED STATIONS

*Requires an Attendant*

*One Attendant per 75 Guests*

### **Street Tacos** | 29/43

Corn and Flour Tortillas, Lettuce Wraps

Served with Charro Beans and Cilantro Rice

**Proteins** | Grilled Carne Asada, Pollo Asado, Brown Beer Tempura

Whitefish

**Toppings** | Fresh Pico de Gallo, Salsa, Guacamole, Shredded Cabbage, Green Onions, Tomatoes, Cilantro, Lime Wedges, Cilantro Crema, Roasted Jalapeno, Queso Fresco

### **Farm Stand Chop Chop Salad** | 24/36

**Greens** | Romaine Hearts, Arugula and Baby Spinach Leaves

**Toppings** | Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs, Focaccia Herb Croutons

**Dressings** | Buttermilk Ranch, Creamy Caesar, Greek and Balsamic Vinaigrettes

Fresh Rolls and Sweet Butter

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## MADE TO ORDER STATIONS

*Requires a Chef Attendant*

*One Chef per 50 Guests*

### **Custom Pasta Creations** | 33/49

**Pastas** | Penne, Farfalle and Four Cheese Tortellini Pastas

**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

**Toppings** | Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom, Pesto, Garlic Confit, Gorgonzola and Parmesan-Reggiano Cheese

**Sauces** | Basil Marinara, Alfredo, and Vodka Sauces

**Rustic Bread Display** | Extra Virgin Olive Oil

### **Stir Fry Station** | 36/54

Fried Rice, Chow Mein Noodles

**Proteins** | *Select Three* | Beef, Chicken, Pork, Shrimp, Tofu

**Toppings** | Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper

**Sauces** | Teriyaki, Hoisin, Soy Sauce

# CARVING STATIONS

Priced per Item | 3-4oz Portions  
All Stations Require a Chef Attendant | 175  
Served with Silver Dollar Rolls and Whipped Butter

## CARVING STATIONS

**Sage & Honey Glazed Breast of Turkey** (DF, GF) | 570  
Apple-Cranberry Chutney, Herb Mayonnaise  
~ Serves 30 Guests

**Root Beer Glazed Smokehouse Ham** (GF) | 545  
Grilled Pineapple Relish, Spicy Honey Mustard Sauce  
~ Serves 30 Guests

**Slow Roasted Prime Rib of Beef** (DF, GF) | 995  
Horseradish Sauce, Au Jus  
~ Serves 50 Guests

**Roasted Beef Tenderloin** (GF) | 645  
Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard  
~ Serves 15 Guests

**Slow Braised Brisket of Beef** (DF) | 645  
Chili Brown Sugar Dry Rub, Horseradish Jus  
~ Serves 25 Guests

**Cedar Plank Roasted Salmon** (DF, GF) | 645  
Chili and Maple Glaze  
~Serves 25 Guests

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## SIDE DISHES

\$9.00 Per Guest

- Herb Roasted Fingerling Potatoes, Shallots and Fennel (VE, DF, GF)
- Smashed Potatoes, Olive Oil, Sea Salt, Chives (V, GF)
- Creamed Spinach and Artichoke (V)
- Roasted Yams, Garlic, Lime and Cilantro (VE, DF, GF)
- Coconut/Turmeric Basmati Rice (VE, DF, GF)
- Grilled Mixed Vegetable (VE, DF, GF)
- Steamed Seasonal Vegetables (VE, DF, GF)
- Braised Cinnamon Apples (VE, DF, GF)
- Truffled Mac and Cheese (V)



# PASSED HORS D'OEUVRES

Minimum 25 Pieces per Item

## CHILLED SPECIALTIES

Price Per Piece | 8

- **Deviled Eggs** | Avocado, Bacon
- **Lemon and Thyme Hummus** | Crispy Pita Chip, Red Onion Marmalade
- **Antipasto Skewers** | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives (V, GF)
- **Caprese Bruschetta** | Diced Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Toasted French Bread

Price Per Piece | 10

- **Seared Pepper Tuna** | Wakame Salad (DF, GF)
- **Wrapped Prosciutto Asparagus** (DF, GF)
- **Smoked Salmon on Garlic Toast Point** | Caper Cream Cheese Spread, Dill Oil
- **Caribbean Crab Salad** | Wonton Chip
- **Peppercorn-Crusted Tenderloin** | Whipped Blue Cheese on Toasted Crostini

## Market Price

- **Shrimp Cocktail** | Traditional Sauce, Lemon (GF)
- **Scallop Crudo** | Lime Juice, Micro Cilantro, Jicama Slaw

## PASSED HORS D'OEUVRES PACKAGES

Priced Per Guest | Minimum 25 Guests

Based on 60 Minutes of Service

Excludes Market Priced Items

- 4 Pieces Per Guest (Select 2 Hot and 2 Cold) | 35
- 6 Pieces Per Guest (Select 3 Hot and 3 Cold) | 51
- 8 Pieces Per Guest (Select 4 Hot and 4 Cold) | 66

Add a Display Table with Your Hors d'oeuvres Package:

Based on 60 Minutes of Service

- Artisanal Cheese Display | 23
- Crudités | 17
- Seasonal Fruit | 13

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## HOT SPECIALTIES

Price Per Piece | 7

- **Thai Cashew Chicken Spring Rolls** | Spicy Peanut Dipping Sauce
- **Toasted Spinach and Feta Phyllo Pockets** (V)
- **Beef Frank En Croute** | Whole Grain Mustard
- **Baked Brie in Puff Pastry** (V) | Raspberry
- **Vegetarian Spring Rolls** | Sweet Chili & Soy Sauce (DF, GF)
- **Stuffed Mushrooms Florentine** (GF)
- **Spicy Beef Empanada** (DF)
- **Braised Beef Short Rib** | Roasted Beets, Red Wine Demi
- **Mushroom Arancini** | Truffle Parmesan Aioli

Price Per Piece | 9

- **Goat Cheese, Asparagus and Mushroom Tart** | Porcini Cream Sauce (V)
- **Chicken Cordon Bleu Croquette** | Blue Cheese Sauce
- **Jerk Chicken on a Stick** | Lime Butter Sauce (GF)

Price Per Piece | 10

- **Beef Satay** | Bangkok Peanut Sauce (DF, GF)
- **Coconut Shrimp** | Mango Chutney (DF, GF)
- **Herb and Garlic Shrimp Skewer** | Sweet and Hot Mustard Sauce (DF, GF)
- **Scallops Wrapped in Bacon** (DF, GF)
- **Mini Beef Wellington** | Horseradish Cream

## Market Price

- **Lump Crab Cake** | Avocado Mousse, Chipotle Aioli
- **Baby Lamb Chop Lollipop** | Whole Grain Dijon (DF, GF)

# RECEPTION PACKAGE

## ROAMING RECEPTION | 129

Price based upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required.

### CHOOSE ONE TRADITIONAL DISPLAY

#### Artisanal Cheese Display

Chef's Selection of Domestic and Imported Cheeses Served with Fig Jam, Marcona Almonds, French Crostini, Assorted Table Crackers (V)

#### Crudités

Display of Crisp Garden Vegetables (VE, DF, GF)  
Buttermilk Ranch and Caramelized Onion Dip (V)  
Hummus | Pita Chips

#### Chips and Queso

Corn Tortilla Chips  
Green Chili Queso | Cotija, Cilantro, Salsa Roja  
Green Chili and Chorizo Queso  
Housemade Salsa and Guacamole

#### Deluxe Nachos

House Fried Corn Tortilla Chips  
Proteins | Chicken Tinga, Pulled Pork

**Toppings** | Black Beans, Olives, Queso Fresco, Diced Tomatoes, Pickled Jalapenos, Sour Cream, Guacamole

**Sauces** | Salsa Roja, Salsa Verde, Pico De Gallo, Queso

#### Charcuterie | Add 5

Capicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone, Gorgonzola, Manchego  
Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts  
Grilled Crostini and Pita Breads

#### Chef's Grazing Table | Add 12

Assorted Local and Imported Cured Meats  
Selection of Domestic and Imported Cheeses including Fresh Mozzarella, Aged Provolone  
Crisp Garden Vegetables | Buttermilk Ranch, Hummus  
Grilled Vegetable Display | Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts  
Grilled Crostini, Toasted Pita Chips  
Dried Fruits and Grapes

### CHOOSE ONE SIGNATURE DISPLAY

#### Mediterranean Mezza

Hummus, Baba Ghanoush, Tzatziki  
Tomato and Parsley Tabbouleh  
Oven Baked Spanakopita  
Cucumber and Tomato Salad  
Herb Marinated Mediterranean Olives  
Grilled Marinated Vegetables  
Marinated Feta | Toasted Pine Nuts and Mint  
Toasted Pita and Whole Grain Flat Breads

#### Signature Pizza

14" Round Herb Croissant Crust | *Select Two*

- **Margarita** | Fresh Mozzarella, Roma Tomato Sauce, Tomato, Basil, Balsamic Reduction
- **Meat Lover** | Pepperoni, Sausage, Prosciutto, Fresh Mozzarella, Roma Tomato Sauce
- **Classic Pepperoni** | Fresh Mozzarella, Roma Tomato Sauce
- **BBQ Chicken** | White Cheddar Sauce, Arugula, Red Onion
- **Wild Mushroom** | Roasted Wild Mushrooms, Mozzarella, Pecorino Romano, Truffle Oil

#### Texas BBQ | Add 5

Served with Texas Toast, Sliced Pickles, Onions, Jalapenos and Pickled Carrots

**Proteins** | *Select Two* | Smoked Beef Brisket, Dry Rubbed Smoked Pulled Pork, Jalapeno Cheddar Sausage, Baby Back Pork Ribs

**Side Dishes** | *Select Two* | Creamed Corn, Green Beans and Onions, Mac & Cheese, Pinto Beans, Fingerling Potato Salad, Cole Slaw

**BBQ Sauces** | Spicy Texas, Sweet Honey Smoked, Classic

#### The Gastro Pub | Add 5

*Served on Brioche Buns*

*Please Select Three | One of each per Guest*

- **Smashed Angus Cheeseburger** | Cheddar
- **Fried Chicken Tender** | Spicy Aioli, Pickle
- **Pulled BBQ Pork** | Pickled Onions
- **Blackened Tuna** | Asian Slaw, Spicy Aioli
- **Roasted Portobello** | Red Pepper, Spinach, Balsamic Glaze (VE, GF)
- **Impossible Burger** (V) | Sautéed Spinach Tomato, Pickled Onion, Harissa Aioli | Add 3
- **Mini Crab Cake** | Brioche Bun, Harissa Aioli | Add 5

**CHOOSE ONE CARVING STATION**

**Sage & Honey Glazed Breast of Turkey** | Apple-Cranberry Chutney, Herb Mayonnaise (DF, GF)

**Root Beer Glazed Smokehouse Ham** | Grilled Pineapple Relish, Spicy Honey Mustard Sauce (GF)

**Cedar Plank Roasted Salmon** | Chili and Maple Glaze(DF, GF)

**Slow Braised Brisket of Beef** (DF) | Chili Brown Sugar Dry Rub, Horseradish Jus

**Slow Roasted Prime Rib of Beef** | Horseradish Sauce, Au Jus (DF, GF) | Add 12

**Roasted Beef Tenderloin** | Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard (GF) | Add 14

**CHOOSE ONE ENHANCEMENT**

- Herb Roasted Fingerling Potatoes, Shallots and Fennel (VE, DF, GF)
- Smashed Potatoes, Olive Oil, Sea Salt, Chives (V, GF)
- Creamed Spinach and Artichoke (V)
- Roasted Yams, Garlic, Lime and Cilantro (VE, DF, GF)
- Coconut/Turmeric Basmati Rice (VE, DF, GF)
- Grilled Mixed Vegetable (VE, DF, GF)
- Steamed Seasonal Vegetables (VE, DF, GF)
- Braised Cinnamon Apples (VE, DF, GF)
- Truffled Mac and Cheese (V)

**CHOOSE ONE INTERACTIVE STATION****Custom Pasta Creations**

**Pastas** | Penne, Farfalle and Four Cheese Tortellini Pastas

**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

**Toppings** | Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom, Pesto, Garlic Confit, Gorgonzola and Parmesan-Reggiano Cheese

**Sauces** | Basil Marinara, Alfredo, and Vodka Sauces

Rustic Bread Display | Extra Virgin Olive Oil

**Farm Stand Chop Chop Salad**

**Greens** | Romaine Hearts, Arugula and Baby Spinach Leaves

**Toppings** | Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs, Focaccia Herb Croutons

**Dressings** | Buttermilk Ranch, Creamy Caesar, Greek and Balsamic Vinaigrettes

Fresh Rolls and Sweet Butter

**Street Tacos** | Add 5

*Corn and Flour Tortillas, Lettuce Wraps*

*Served with Charro Beans and Cilantro Rice*

**Proteins** | Grilled Carne Asada, Pollo Asado, Brown Beer Tempura Whitefish

**Toppings** | Fresh Pico de Gallo, Salsa, Guacamole, Shredded Cabbage, Green Onions, Tomatoes, Cilantro, Lime Wedges, Cilantro Crema, Roasted Jalapeno, Queso Fresco

**Stir Fry Station** | Add 5

Fried Rice, Chow Mein Noodles

**Proteins** | *Select Three* | Beef, Chicken, Pork, Shrimp, Tofu

**Toppings** | Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper

**Sauces** | Teriyaki, Hoisin, Soy Sauce

**CHOOSE FOUR PASSED HORS D'OEUVRES****Chilled Specialties**

- Deviled Eggs | Avocado, Bacon
- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Antipasto Skewers (V, GF) | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives,
- Caprese Bruschetta | Diced Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Toasted French Bread
- Smoked Salmon on Garlic Toast Point | Caper Cream Cheese Spread, Dill Oil
- Wrapped Prosciutto Asparagus (DF, GF)
- Caribbean Crab Salad | Wonton Chip
- Peppercorn-Crusted Tenderloin | Whipped Blue Cheese on Toasted Crostini
- Seared Pepper Tuna | Wakame Salad (DF, GF) | Add 2
- Shrimp Cocktail | Traditional Sauce, Lemon (GF) | Add 2
- Scallop Crudo | Lime Juice, Micro Cilantro, Jicama Slaw | Add 2

**Hot Specialties**

- Thai Cashew Chicken Spring Rolls (GF) | Spicy Peanut Dipping Sauce
- Toasted Spinach and Feta Phyllo Pockets (V)
- Beef Frank En Croute | Whole Grain Mustard
- Baked Brie in Puff Pastry (V) | Raspberry
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce (VE, DF, GF)
- Stuffed Mushrooms Florentine (GF)
- Spicy Beef Empanada (DF)
- Mushroom Arancini | Truffle Parmesan Aioli
- Goat Cheese, Asparagus and Mushroom Tart | Porcini Cream Sauce (V)
- Chicken Cordon Bleu Croquette | Blue Cheese Sauce
- Jerk Chicken on a Stick | Lime Butter Sauce (GF)
- Beef Satay | Bangkok Peanut Sauce (DF, GF)
- Coconut Shrimp | Mango Chutney (DF, GF)
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce (DF, GF)
- Scallops Wrapped in Bacon (DF, GF) | Add 2
- Mini Beef Wellington | Horseradish Cream | Add 2
- Lump Crab Cake | Avocado Mousse, Chipotle Aioli | Add 3
- Braised Beef Short Rib | Roasted Beets, Red Wine Demi | Add 3
- Baby Lamb Chop Lollipop (DF, GF) | Whole Grain Dijon | Add 3

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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# PLATED DINNERS

Plated Dinners Require a Minimum of 10 Guests. All Dinners Include Three Courses, Artisanal Rolls, Sweet Butter, Freshly-Brewed LavAzza Regular and Decaffeinated Coffee, and a Selection of Specialty Teas.

Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

Counts Required At Least 3 Business Days in Advance

## FIRST COURSE

*Please Select One Salad or Soup*

*Select Salad and Soup | Add 4*

- **Town and Country Salad** | Baby Greens, Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette and Ranch Dressing (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)
- **Wedge of Iceberg** | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Ranch Dressing, Red Wine Vinaigrette (GF)
- **Baby Arugula** | Roasted Apple and Squash, Gorgonzola, Candied Pecans, Burnt Lemon Vinaigrette
- **Heirloom Tomato and Burrata Salad** | Soft Baby Greens, Basil Leaves, Cracked Black Pepper, Sea Salt, Olive Oil, Balsamic Drizzle, Marble Rye Crostini (V, GF)
- **Tuscan Vegetable Soup** | White Beans, Herbs, Plum Tomatoes, Black Pepper (VE, DF, GF)
- **Tomato Basil Soup** (V) | Mini Croutons, Parmesan
- **Lobster Bisque** | Lump Lobster, Sherry Drizzle | Add 4

## MAIN COURSE

*Please Select One*

*Includes Chef's Choice of Seasonal Vegetables*

- **Pan Seared Airline Chicken Breast** (DF, GF) | 80  
Roasted Garlic Mashed Potatoes, Citrus-Thyme Sauce
- **Lemon Thyme Crusted Chicken Breast** (GF) | 82  
Sweet Potato Mash, Rainbow Swiss Chard, Black Muscat Sauce
- **Braised Short Rib** (GF) | 89  
Polenta Cake, Pan Jus
- **Herb Crusted Filet Mignon** (GF) | 105  
Sour Cream and Chive Whipped Potatoes, Roasted Shallot Red Wine Sauce
- **Miso Glazed Seared Crusted Salmon** (DF) | 84  
Vegetable Couscous, Arrabiata Salsa
- **Pistachio Crusted Sea Bass** | 90  
Green Pea Risotto, Tomato Confit, Champagne Saffron Butter

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## DUET ENHANCEMENTS

*Add to Any Entrée*

- **Seared Salmon** (GF) | Tomato Vinaigrette | 16
- **Grilled Jumbo Shrimp** (3) (GF) | 16
- **Lump Crab Cake** | Remoulade | MP
- **Broiled Maine Lobster Tail** (GF) | MP
- **Petite Filet** (GF) | MP

## VEGETARIAN SELECTION

*Please Select One*

- **Portobello and Vegetable Gratin** | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil (VE, DF, GF)
- **Asparagus Risotto** | Forest Mushrooms, Truffle Oil
- **Butternut Squash Ravioli** (V) | Artichoke, Tomato Arrabiata
- **Seared Trumpet Royale Mushroom "Scallops"** | Ratatouille, Crispy Polenta Gnocchi, Tomato-Basil Sauce

## FINAL COURSE

*Please Select One*

- **Eruption Chocolate Cake** | Caramel
- **Vanilla Bean Panna Cotta Brulee** | Berries
- **Fruit Tart** | Whipped Sweet Cream
- **Lemon Cream Cake**
- **Triple Chocolate Mousse** | White Shaved Chocolate, Raspberry Coulis
- **Cheesecake** | Fresh Fruit Compote
- **Flourless Chocolate Cake** (GF) | Berry Coulis
- **Platter of Assorted Mini Desserts for the Table** | Add 5

# DINNER TABLES

Priced Per Guest, Requires a Minimum of 20 Guests, and Includes Freshly-Brewed LavAzza Regular and Decaffeinated Coffee and a Selection of Specialty Teas, Iced Tea on Request

## NUEVO LATINO

\$89.00 Per Guest

- **Chicken Tortilla Soup** | Sour Cream, Green Onion
- **Citrus Romaine Salad** | Shaved Red Onion, Crispy Tortilla Strips, Chipotle Caesar Dressing (V)
- **Jicama Jalapeno Slaw** | Julienne Carrots, Bell Peppers, Pineapple Agave Dressing (V, GF)
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions, Fresh Herbs (DF)
- **Roasted Mahi Mahi** | Pineapple Mango Relish, Grilled Lemon (DF)
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus (DF, GF)
- **Frijoles Borrachos** | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro (VE, DF, GF)
- **Arroz Espanola** (VE, DF, GF)
- **Roasted Squash, Tomatoes**
- **Corn Bread** | Whipped Butter
- **Churros** | Mexican Chocolate, Honey
- **Tres Leches**

## VIVO ITALIANO

\$104.00 Per Guest

- **Tuscan Vegetable Soup** | White Beans, Herbs, Plum Tomatoes, Black Pepper (VE, DF, GF)
- **Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing (V)
- **Caprese Display** | Sliced Heirloom Tomato, Fresh Mozzarella, Basil Chiffonade, Balsamic Reduction (V, GF)
- **Parmesan Crusted Boneless Breast of Chicken** | Herb Lemon Cream Sauce
- **Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs (DF, GF)
- **Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers (DF, GF)
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella (V)
- **Herb Roasted Potatoes** (VE, DF, GF)
- **Marinated and Grilled Vegetables** (VE, DF, GF)
- **Focaccia and Extra Virgin Olive Oil** (V)
- **Tiramisu** | Espresso Soaked Lady Fingers, Cocoa, Mascarpone
- **Mini Assorted Cannoli**

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## CHOP HOUSE

\$114.00 Per Guest

- **French Onion Soup** | Gruyere, Parmesan Crostini
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Gorgonzola, Champagne Vinaigrette and Ranch Dressing (GF)
- **Roasted Vegetable Display** | Zucchini, Yellow Squash, Broccoli, Asparagus, Red Peppers, Green Beans, Portobello Mushroom, Red Onions, Herb Vinaigrette (VE, DF, GF)
- **Fire-Grilled Sliced Sirloin** | Horseradish Cream
- **Pan-Roasted Atlantic Salmon Fillets** | Lemon Aioli
- **Grilled Marinated Bone-In Pork Chop** | Whole Grain Mustard (DF, GF)
- **Baked Potato Bar** | Sour Cream, Smoked Bacon, Chives, Aged Cheddar, Sweet Butter (GF)
- **Garlic Roasted Brussel Sprouts** | Balsamic Glaze (VE, DF, GF)
- **Artisanal Rolls** | Butter
- **Chef's Selection Assorted Cheesecake**
- **Chocolate Decadence Cake** | Almond Cream

# TRADITIONAL BARS

Bartender Fee | 175 First Two Hours, 50 Each Additional Hour  
One Bar Per 75 Guests

## TRADITIONAL BRANDS

### Spirits

Wheatley Vodka, New Amsterdam Stratusphere, Bacardi Superior, Mi Campo Blanco Tequila, Jim Beam, Famous Grouse Scotch, Bols Triple Sec, Carpano Dry & Carpano Classico Vermouth

### Wine

Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut

### Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea

+ Saint Arnold Lawnmower Kolsch | Add 2/Hour, Drink

+ Karbach Hopadillo IPA | Add 2/Hour, Drink

## TRADITIONAL BARS

### Package Bar | *Priced per Guest*

- First Hour | 29
- Additional Hours | 13

### Hosted Bar | *Priced per Drink*

- Mixed Drinks | 14
- Premium Drinks | 17
- Imported and Craft Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 13
- Soft Drinks and Water | 6

### Cash Bar | *Priced per Drink*

*Inclusive of Tax*

*Cashier Fees May Apply*

*Minimum Sales | 400*

- Mixed Drinks | 19
- Premium Drinks | 23
- Imported and Craft Beer | 12
- Domestic Beer | 11
- Wine by the Glass | 18
- Soft Drinks and Water | 8

### Beer, Wine, Soft Drinks Bar | *Priced per Guest*

- First Hour | 22
- Additional Hours | 9

## PREMIUM SPIRIT UPGRADE

*Select Any (3) Premium Spirits to Enhance Your Traditional Bar.*

*Add \$3 | Per Cocktail or Each Package Bar Hour*

- **Vodka** | Tito's Handmade, Absolut, Belvedere, Ketel One, Haku, Grey Goose, Grey Goose L'Orange, Grey Goose Le Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka, St. George Green Chile
- **Gin** | Fords, Aviation, Bombay Sapphire, Gray Whale, Hendrick's, Monkey 47, Roku, St. George Botanivore, The Botanist, Tanqueray London Dry
- **Rum** | Captain Morgan Spiced, Malibu, Bacardi Aged, Rhum Clément, Diplomatico Reserva Exclusiva, Planteray 3 Stars, Rumhaven, Ten to One Caribbean White, Sailor Jerry Spiced
- **Tequila and Mezcal** | Casamigos, Casa Noble, Cincoro, Don Julio Silver, Don Julio Reposado, LALO, Espolón Blanco, Herradura Reposado, Maestro Dobel Blanco, Mijenta, Patrón, Siete Leguas, Tequila Ocho Blanco, Del Maguey Vida Mezcal, Dos Hombres Mezcal, Ilegal Joven Mezcal, 400 Conejos Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Old Forester 86, Crown Royal 12 Year, Four Roses, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Jameson Irish, Maker's Mark, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Nelson Brothers Classic, Woodford Reserve, Bulleit Rye, Rittenhouse Rye, PiggyBack by WhistlePig 6-Year Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS
- **Cordials** | Averna Amaro, Montenegro Amaro, Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Chiola Passion Fruit, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

## WINE UPGRADE

**Add \$3 to Package Price per Hour and by the Glass Price**

*Select One Red and One White*

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

**Add \$6 to Package Price per Hour and by the Glass Price**

*Select One Red and One White*

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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# BAR SPECIALTIES

Specialty Cocktails Sold by the Batch of 25 Cocktails | 400

## BOURBON COCKTAILS

- **Bourbon Twist** | Jack Daniel's, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig
- **Spiked Fruit** | Maker's Mark Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Mixers Ginger Beer, Peach Slice, Mint Sprig
- **Apple of My Eye** | Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

## MARGARITA COCKTAILS

- **Berry Berry Margarita** | Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Mixers Ginger Beer, Strawberry, Blood Orange Wedge
- **Raspberry Margarita** | Mi Campo Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig
- **Peach Margarita** | Herradura Reposado, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, 2 Dropped Raspberries, Peach Slices

## SPARKLING COCKTAILS

- **Sweet and Berrilicious** | Veuve du Vernay Brut, Hendrick's, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig
- **Bubble Jito** | Veuve du Vernay Brut, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint
- **Sparkling Pear** | Veuve du Vernay Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

## ULTIMATE BLOODY MARY BAR

*Priced per Guest*

*First Hour | 17*

*Additional Hours | 13*

*Minimum Sales | 400*

*Bartender Required*

**Poisons** | *Select Two* | Wheatley, ABSOLUT, Tito's Handmade

**Garden** | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

**Protein** | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky

**Flavor** | Lemons, Limes, Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce, Pickle Juice, Olive Brine

**Season** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

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# BUBBLES & WINE

**\*\* PLEASE NOTE:** Due to current supply chain issues some items may not be readily available.

## SPARKLING

- Bollinger Special Cuvée, **Brut**, Champagne, France | 188
- Chandon, **Garden Spritz\***, CA | 68
- Decoy Brut Cuvée, **Sparkling**, CA | 58
- Gloria Ferrer Blanc de Noirs, **Sparkling Rosé** | 50
- Moët & Chandon, **Rosé Imperial**, Épernay, France | 160
- Villa Sandi NV Il Fresco, **Prosecco**, Prosecco DOC | 46
- Veuve Clicquot Yellow Label, **Brut**, Champagne, France | 170

## WHITES + ROSÉ

- Cakebread Cellars, **Chardonnay**, Napa Valley, CA | 88
- Chateau Montelena, **Chardonnay**, Napa Valley, CA | 162
- Far Niente, **Chardonnay**, Napa Valley | 170
- Louis Latour Mâcon-Lugny “Les Genièvres”, **Chardonnay**, Maconnais, France | 65
- Talbott Kali Hart, **Chardonnay**, Santa Lucia Highlands, CA | 54
- Wente Vineyards Riva Ranch Single Vineyard, **Chardonnay**, Arroyo Seco, Monterey, CA | 61
- San Angelo Winemakers Edition, **Pinot Grigio**, Tuscany, Italy | 46
- Blindfold Blanc De Noir, **White Pinot Noir**, Sonoma County, CA | 70
- August Kessler “R”, **Riesling**, Rheingau, Germany | 50
- Chateau d’Esclans Whispering Angel, **Rosé**, Provence, France | 73
- Duckhorn Vineyards, **Sauvignon Blanc**, North Coast, CA | 79
- Kim Crawford, **Sauvignon Blanc**, Marlborough, NZ | 49
- La Crema, **Sauvignon Blanc**, Sonoma County, CA | 55
- Twomey Cellars, **Sauvignon Blanc**, Napa Valley / Sonoma County, CA | 95

## REDS

- Austin Hope, **Cabernet Sauvignon** (1L), Paso Robles, CA | 105
- Beringer, **Cabernet Sauvignon**, Knights Valley, CA | 76
- DETAILS by Sinegal, **Cabernet Sauvignon**, Sonoma County, CA | 100
- Greenwing, **Cabernet Sauvignon**, Columbia Valley, WA | 42
- Rodney Strong, **Cabernet Sauvignon**, Sonoma County, CA | 64
- Silver Oak, **Cabernet Sauvignon**, Alexander Valley, CA | 212
- Unshackled by The Prisoner, **Cabernet Sauvignon**, CA | 70
- Viña Cobos Felino, **Malbec**, Mendoza, Argentina | 58
- Rutherford Hill, **Merlot**, Rutherford, CA | 90
- Seven Hills Walla Walla, **Merlot**, Walla Walla, WA | 58
- Argyle Bloom House, **Pinot Noir**, Willamette Valley, OR | 62
- Belle Glos Las Alturas, **Pinot Noir**, Santa Lucia Highlands, CA | 128
- Cambria Julia’s Vineyard, **Pinot Noir**, Santa Maria Valley, CA | 74
- Gary Farrell, **Pinot Noir**, Russian River Valley, CA | 130
- Goldeneye, **Pinot Noir**, Anderson Valley, CA | 125
- Joseph Faiveley, **Bourgogne Pinot Noir**, Burgundy, France | 100
- Sanford Estate, **Pinot Noir**, Sta. Rita Hills, CA | 114
- The Prisoner, **Pinot Noir**, Sonoma Coast, CA | 139
- Trimbach Reserve, **Pinot Noir**, Alsace, France | 86
- Intercept, **Red Blend**, Paso Robles, CA | 54
- Orin Swift 8 Years in the Desert, **Red Blend**, CA | 120
- Marqués de Cáceres “Excellens” Cuvée Especial, **Rioja**, Rioja, Spain | 60
- Albert Bichot Santenay 1er Cru “Clos Rousseau”, **Burgundy**, Cote de Beaune | 151

All pricing is per bottle, unless noted otherwise. Prices are exclusive of 25% taxable service charge, a taxable 9% event fee on F&B only and all applicable state sales taxes. Prices subject to change without notice.

# PACKAGES

## ALL PACKAGES INCLUDE:

- Complimentary Room for the Bride and Groom on the Night of the Wedding
- Special Discounted Room Rate | 10 Rooms or More
- Complimentary Self-Parking
- Complimentary Menu Tasting for 4 Guests
- Standard Hotel Table Linens and Napkins, Votive Candles, Table Numbers
- Chiavari Chairs, Hotel Banquet Tables, Parquet Dance Floor
- Tables for Cake, Gifts, Guestbook, DJ and Other Standard Tables As Needed
- Two Course Plated Dinner or Buffet Dinner (Additional Charges Apply)
- Coffee and Tea Service with Dinner
- Complimentary Cake Cutting and Service
- Sparkling Wine or Cider Toast

## CEREMONIES INCLUDE:

- Infused Water Station Upon Guests Arrival
- Chivari Chairs
- Microphone for Officiant

Weddings less than 100 guests | 1000

Weddings of 100+ guests | 1500

## SPECIAL MEAL PRICING

- Children's Meals (Under 12) | 30
- Vendor Meals | 50% discount

## WEDDING PACKAGES

### Blissful Love | 119

#### One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Three (3) Passed Hors D'oeuvres

#### Three Hour Dinner Reception

- Two Course Plated Dinner  
+ Choice of Starter  
+ Choice of Two (2) Entrees + Vegetarian Entrée

### Enchanting Hearts | 199

#### One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Four (4) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display

#### Three Hour Dinner Reception

- Three-Hour Traditional Open Bar
- Two Course Plated Dinner  
+ Choice of Starter  
+ Choice of Two (2) Entrees + Vegetarian Entrée  
+ House Wines with Dinner

### Majestic Elegance | 239

#### One Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Five (5) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display
- Choice of One (1) Action Station

#### Three Hour Dinner Reception

- Three-Hour Premium Open Bar
- Two Course Plated Dinner  
+ Choice of Starter  
+ Choice of Two (2) Entrees + Vegetarian Entrée  
+ House Wines with Dinner  
+ Choice of Late-Night Snack

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge, a taxable 9% event fee on F&B only and all applicable state sales taxes. Prices subject to change without notice.



# RECEPTIONS

Available as part of your Wedding Event

Served during the Last Hour of the Reception

## PASSED HORS' D'OEUVRES SELECTION

### Chilled Specialties

- Deviled Eggs | Avocado, Bacon
- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives (V, GF)
- Caprese Bruschetta | Diced Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Garlic Toasted French Bread
- Smoked Salmon on Garlic Toast Point | Caper Cream Cheese Spread, Dill Oil
- Wrapped Prosciutto Asparagus (DF, GF)
- Caribbean Crab Salad | Wonton Chip
- Peppercorn-Crusted Tenderloin | Whipped Blue Cheese on Toasted Crostini
- Seared Pepper Tuna | Wakame Salad (DF, GF) | Add 2
- Shrimp Cocktail | Traditional Sauce, Lemon (GF) | Add 2
- Scallop Crudo | Lime Juice, Micro Cilantro, Jicama Slaw | Add 2

### Hot Specialties

- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Toasted Spinach and Feta Phyllo Pockets (V)
- Beef Frank En Croute | Whole Grain Mustard
- Baked Brie in Puff Pastry | Raspberry (V)
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce (VE, DF)
- Stuffed Mushrooms Florentine (GF)
- Spicy Beef Empanada (DF)
- Mushroom Arancini | Truffle Parmesan Aioli
- Goat Cheese, Asparagus and Mushroom Tart | Porcini Cream Sauce (V)
- Chicken Cordon Bleu Croquette | Blue Cheese Sauce
- Jerk Chicken on a Stick | Lime Butter Sauce (GF)
- Beef Satay | Bangkok Peanut Sauce (DF, GF)
- Coconut Shrimp | Mango Chutney (DF, GF)
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce (DF, GF)
- Scallops Wrapped in Bacon (DF, GF) | Add 2
- Mini Beef Wellington | Horseradish Cream | Add 2
- Lump Crab Cake | Avocado Mousse, Chipotle Aioli | Add 3
- Braised Beef Short Rib | Roasted Beets, Red Wine Demi | Add 3
- Baby Lamb Chop Lollipop (DF, GF) | Whole Grain Dijon | Add 3

## INTERACTIVE STATION SELECTION

*Requires an Attendant | 175 Chef Fee*

*One Attendant per 75 Guests*

### Custom Pasta Creations

**Pastas** | Penne, Farfalle and Four Cheese Tortellini Pastas

**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

**Toppings** | Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom, Pesto, Garlic Confit, Gorgonzola and Parmesan-Reggiano Cheese

**Sauces** | Basil Marinara, Alfredo, and Vodka Sauces

## RECEPTION DISPLAY SELECTION

### Artisanal Cheese Display (V)

Chef's Selection of Domestic and Imported Cheeses Served with Fig Jam, Marcona Almonds, French Crostini, Assorted Table Crackers

### Crudités

Display of Crisp Garden Vegetables (VE, DF, GF)

Buttermilk Ranch and Caramelized Onion Dip (V)

Hummus | Pita Chips

### Mediterranean Mezza

Hummus, Baba Ghanoush, Tzatziki

Tomato and Parsley Tabbouleh

Oven Baked Spanakopita, Cucumber and Tomato Salad

Herb Marinated Mediterranean Olives, Grilled Marinated Vegetables

Marinated Feta | Toasted Pine Nuts and Mint

Toasted Pita and Whole Grain Flat Breads

### Chips and Queso

Corn Tortilla Chips

Green Chili Queso | Cotija, Cilantro, Salsa Roja

Green Chili and Chorizo Queso

Housemade Salsa and Guacamole

### Deluxe Nachos

House Fried Corn Tortilla Chips

**Proteins** | Chicken Tinga, Pulled Pork

**Toppings** | Black Beans, Olives, Queso Fresco, Diced Tomatoes, Pickled Jalapenos, Sour Cream, Guacamole

**Sauces** | Salsa Roja, Salsa Verde, Pico De Gallo, Queso

### Signature Pizza

*Select Two | 14" Round Herb Croissant Crust*

- **Margarita** | Fresh Mozzarella, Roma Tomato Sauce, Tomato, Basil, Balsamic Reduction
- **Meat Lover** | Pepperoni, Sausage, Prosciutto, Fresh Mozzarella, Roma Tomato Sauce
- **Classic Pepperoni** | Fresh Mozzarella, Roma Tomato Sauce
- **BBQ Chicken** | White Cheddar Sauce, Arugula, Red Onion
- **Wild Mushroom** | Roasted Wild Mushrooms, Mozzarella, Pecorino Romano, Truffle Oil

### Charcuterie | Add 5

Capicola, Genoa Salami, Mortadella, Prosciutto

Fresh Mozzarella, Aged Provolone, Gorgonzola, Manchego

Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted

Tomatoes and Artichoke Hearts

Grilled Crostini and Pita Breads

### Chef's Grazing Table | Add 10

Assorted Local and Imported Cured Meats

Selection of Domestic and Imported Cheeses including Fresh Mozzarella

----- | Each Main Course, Appetizer, and Dessert Served  
Rustic Bread Display | Extra Virgin Olive Oil

### **Farm Stand Chop Chop Salad**

**Greens** | Romaine Hearts, Arugula and Baby Spinach Leaves

**Toppings** | Julienne Carrots, Grape Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs, Focaccia Herb Croutons

**Dressings** | Buttermilk Ranch, Creamy Caesar, Greek and Balsamic Vinaigrettes

Fresh Rolls and Sweet Butter

### **Street Tacos** | Add 5

Corn and Flour Tortillas, Lettuce Wraps

Served with Charro Beans and Cilantro Rice

**Proteins** | Grilled Carne Asada, Pollo Asado, Brown Beer Tempura Whitefish

**Toppings** | Fresh Pico de Gallo, Salsa, Guacamole, Shredded Cabbage, Green Onions, Tomatoes, Cilantro, Lime Wedges, Cilantro Crema, Roasted Jalapeno, Queso Fresco

### **Stir Fry Station** | Add 5

Fried Rice, Chow Mein Noodles

**Proteins** | *Select Three* | Beef, Chicken, Pork, Shrimp, Tofu

**Toppings** | Scrambled Egg, Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper

**Sauces** | Teriyaki, Hoisin, Soy Sauce

Selection of Domestic and Imported Cheeses including Fresh Mozzarella, Aged Provolone

Crisp Garden Vegetables | Buttermilk Ranch, Hummus

Grilled Vegetable Display | Marinated and Grilled Vegetables and

Mushrooms, Olives, Roasted Tomatoes, Artichoke Hearts

Grilled Crostini, Toasted Pita Chips

Dried Fruits and Grapes

### **Texas BBQ** | Add 5

*Served with Texas Toast, Sliced Pickles, Onions, Jalapenos and Pickled Carrots*

**Proteins** | *Select Two* | Smoked Beef Brisket, Dry Rubbed Smoked Pulled Pork, Jalapeno Cheddar Sausage, Baby Back Pork Ribs

**Side Dishes** | *Select Two* | Creamed Corn, Green Beans and Onions, Mac & Cheese, Pinto Beans, Fingerling Potato Salad, Cole Slaw

**BBQ Sauces** | Spicy Texas, Sweet Honey Smoked, Classic

### **The Gastro Pub** | Add 5

*Served on Brioche Buns*

*Please Select Three | One of each per Guest*

- **Smashed Angus Cheeseburger** | Cheddar
- **Fried Chicken Tender** | Spicy Aioli, Pickle
- **Pulled BBQ Pork** | Pickled Onions
- **Blackened Tuna** | Asian Slaw, Spicy Aioli
- **Roasted Portobello** | Red Pepper, Spinach, Balsamic Glaze (VE, GF)
- **Impossible Burger** | Sautéed Spinach Tomato, Pickled Onion, Harissa Aioli (V) | Add 3
- **Mini Crab Cake** | Brioche Bun, Harissa Aioli | Add 5

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# PLATED DINNERS

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas  
Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

## FIRST COURSE

*Please Select One Salad or Soup  
Select Salad and Soup | Add 4*

**Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette (VE, DF, GF)

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing (V)

**Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)

**Wedge of Iceberg** | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing (GF)

**Roasted Beet Salad** | Golden and Red Beets, Goat Cheese, Arugula, Toasted Almond, White Balsamic Vinaigrette

**Heirloom Tomato and Burrata Salad** | Soft Baby Greens, Basil Leaves, Cracked Black Pepper, Sea Salt, Olive Oil, Balsamic Drizzle, Marble Rye Crostini (V, GF)

## Italian Wedding Soup

**Tomato Basil Soup** (V) | Mini Croutons, Parmesan

## MAIN COURSE

*Please Select Two Entrees plus a Vegetarian Entrée  
Chef's Selection of Seasonal Vegetable*

**Pan Seared Airline Chicken Breast** | Roasted Garlic Mashed Potatoes, Citrus-Thyme Sauce (DF, GF)

**Lemon Thyme Crusted Chicken Breast** | Sweet Potato Mash, Rainbow Swiss Chard, Black Muscat Sauce (GF)

**Braised Short Rib** | Polenta Cake, Pan Jus (GF)

**Herb Crusted Filet Mignon** | Sour Cream and Chive Whipped Potatoes, Roasted Shallot Red Wine Sauce (GF) | Add 6

**Pistachio Crusted Sea Bass** | Green Pea Risotto, Tomato Confit, Champagne Saffron Butter | Add 5

**Herb Roasted Salmon** | Vegetable Couscous, Mediterranean Relish (DF)

## Select Vegetarian Entrée:

- **Grilled Zucchini Wrapped Asparagus** | Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta (V)
- **Asparagus Risotto** | Forest Mushrooms, Truffle Oil (V)
- **Butternut Squash Ravioli** (V) | Artichoke, Tomato Arrabbiata

## Duet Enhancements

*Add to Any Entrée*

- **Seared Salmon** | Tomato Vinaigrette (GF) | 16
- **Grilled Jumbo Shrimp** (3) (GF) | 16
- **Lump Crab Cake** | Remoulade | MP
- **Broiled Maine Lobster Tail** (GF) | MP
- **Petite Filet** (GF) | MP

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# DINNER TABLES

**BUILD YOUR OWN BUFFET** | Add 20 to Package Price

*Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated LavAzza Coffee, and a Selection of Specialty Teas*

## STARTERS

*Select Two*

- **Baby Field Greens Salad** | Grape Tomato, Cucumber, Julienne Vegetables, Balsamic Vinaigrette (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)
- **Wedge of Iceberg** | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing (GF)
- **Caprese** | Buffalo Mozzarella, Vine Ripened Tomatoes, Basil Chiffonade, Balsamic Reduction (V, GF)
- **Tomato Basil Soup** | Mini Croutons, Parmesan (V)

## ACCOMPANIMENTS

*Select Two*

- Herb Roasted Potatoes (VE, GF, DF)  
Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF)
- Oven Roasted Steakhouse Asparagus (VE, GF, DF)
- Heirloom Carrots
- Roasted Brussel Sprouts | Balsamic Glaze, Bacon
- Seasonal Marinated and Grilled Vegetables (VE, GF, DF)
- Steamed Seasonal Vegetables
- Truffled Mac and Cheese
- Israeli Cous Cous | Currants, Pistachios and Mint
- Sweet Potato | Garlic, Lime and Cilantro

## ENTREES

*Select Three*

- **Pan Seared Chicken Breast** | Citrus-Thyme Sauce, Roasted Garlic Mashed Potatoes (DF, GF)
- **Parmesan Crusted Boneless Breast of Chicken** | Herb Lemon Cream Sauce
- **Lemon Thyme Crusted Chicken Breast** | Sweet Potato Mash, Rainbow Swiss Chard, Black Muscat Sauce (GF)
- **Braised Short Rib** | Soft Polenta, Natural Jus (GF)
- **Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs (DF, GF)
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions, Fresh Herbs (DF)
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus (DF, GF)
- **Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers (DF, GF)
- **Herb Roasted Salmon** | Vegetable Couscous, Mediterranean Relish (DF)  
**Almond Crusted Sea Bass** | Green Pea Risotto, Tomato Confit, Champagne Saffron Butter  
**Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon (DF)
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan-Reggiano (V)
- **Asparagus Risotto** | Forest Mushrooms, Truffle Oil (V)
- **Butternut Squash Ravioli** (V) | Artichoke, Tomato Arrabbiata

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# BARS

Bartender Fee | 175 First Two Hours, 50 Each Additional Hour  
One Bar Per 75 Guests

## TRADITIONAL BRANDS

### Spirits

Wheatley Vodka, New Amsterdam Stratusphere, Bacardi Superior, Mi Campo Blanco Tequila, Jim Beam, Famous Grouse Scotch, Bols Triple Sec, Carpano Dry & Carpano Classico Vermouth

### Wine

Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut

### Beer | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea

## TRADITIONAL BARS

### Package Bar | *Priced per Guest*

- First Hour | 29
- Additional Hours | 13

### Hosted Bar | *Priced per Drink*

- Mixed Drinks | 14
- Premium Drinks | 17
- Imported and Craft Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 13
- Soft Drinks and Water | 6

### Cash Bar | *Priced per Drink*

*Inclusive of Tax*

*Cashier Fees May Apply*

*Minimum Sales | 400*

- Mixed Drinks | 19
- Premium Drinks | 23
- Imported and Craft Beer | 12
- Domestic Beer | 11
- Wine by the Glass | 18
- Soft Drinks and Water | 8

## PREMIUM SPIRIT UPGRADE

*Select Any (3) Premium Spirits to Enhance Your Traditional Bar.*

*Add \$3 | Per Cocktail or Each Package Bar Hour*

- **Vodka** | Tito's Handmade, Absolut, Belvedere, Ketel One, Haku, Grey Goose, Grey Goose L'Orange, Grey Goose Le Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka, St. George Green Chile
- **Gin** | Fords, Aviation, Bombay Sapphire, Gray Whale, Hendrick's, Monkey 47, Roku, St. George Botanivore, The Botanist, Tanqueray London Dry
- **Rum** | Captain Morgan Spiced, Malibu, Bacardi Aged, Rhum Clément, Diplomatico Reserva Exclusiva, Planteray 3 Stars, Rumhaven, Ten to One Caribbean White, Sailor Jerry Spiced
- **Tequila and Mezcal** | Casamigos, Casa Noble, Cincoro, Don Julio Silver, Don Julio Reposado, LALO, Espolón Blanco, Herradura Reposado, Maestro Dobel Blanco, Mijenta, Patrón, Siete Leguas, Tequila Ocho Blanco, Del Maguey Vida Mezcal, Dos Hombres Mezcal, Ilegal Joven Mezcal, 400 Conejos Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Old Forester 86, Crown Royal 12 Year, Four Roses, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Jameson Irish, Maker's Mark, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Nelson Brothers Classic, Woodford Reserve, Bulleit Rye, Rittenhouse Rye, PiggyBack by WhistlePig 6-Year Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS
- **Cordials** | Averna Amaro, Montenegro Amaro, Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Chiola Passion Fruit, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

## WINE UPGRADE

**Add \$3 to Package Price per Hour and by the Glass Price**

*Select One Red and One White*

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

**Add \$6 to Package Price per Hour and by the Glass Price**

*Select One Red and One White*

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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# LATE NIGHT SNACKS

## LATE NIGHT SNACKS

*Priced per piece*

*Minimum order of 25 pieces*

**Smashed Cheeseburger Slider** | Shoestring Fries | 7

**Fried Chicken and Slaw Sliders** | Honey Mustard | 6

**Chicken Tenderloin** | BBQ and Honey Mustard Dipping Sauce | 5

**Corn Dogs** | Ketchup and Yellow Mustard | 5

**Short Rib Empanadas** | Salsa Verde, Queso Fresco, Crema | 7

**Warm Churros** | Caramel and Chocolate Sauce | 5

## LATE NIGHT STATIONS

*Prices per person*

*Minimum order of 25 Guests*

### Sliders | 15

Served with Hand Cut French Fries

*Please Select Two*

- **Smashed Angus Cheeseburger** | Cheddar
- **Fried Chicken Tender** | Spicy Aioli, Pickle
- **Pulled BBQ Pork** | Pickled Onions
- **Roasted Portobello** | Red Pepper, Spinach, Balsamic Glaze
- **Blackened Salmon** | Remoulade | Add 4
- **Impossible Burger** | Sautéed Spinach Tomato, Pickled Onion, Harissa Aioli (VE, V) | Add 3
- **Mini Crab Cake** | Brioche Bun, Harissa Aioli | Add 5

### Wings | 12

Fried and Baked Chicken Wings

Buffalo, Thai, Teriyaki Sauces

Ranch, Bleu Cheese, Honey Mustard

Carrots, Celery

### Candy Cart | 10

Display of Nostalgic Candies

Caramels, Chocolate, Gummies, Licorice, Lollipops, Sours

### Quesadillas | 13

Cheese, Chicken, Carne Asada

Cheddar, Sour Cream, Pico de Gallo, Guacamole

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# HOSPITALITY SUITES

**\*\*Must Order At Least Two Weeks In Advance\*\***

## BRIDAL SUITE DELIGHTS

### Priced Per Platter

*Serve up to 12 Guests*

**Locally Sourced Crudit ** | Cucumber Dill and Caramelized Onion Dips | 108

**Hot Artichoke Dip** | Roasted Garlic and Crispy Bacon | 84

**Brie en Croute** | Apricot or Raspberry Jam | Crackers | 96

**Miniature Pastries, Tarts and Tea Cakes** | 72

**Seasonal Fruit Salad** | 60

**Assorted Sandwich Platter** | 72

**Scones** | Raspberry Preserves, Cr me Fraiche | 72

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### Priced Per Piece | 6

**Minimum 15 pieces per order**

- Quiche Lorraine Bites
- Goat Cheese & Herb Stuffed Tomatoes
- Prosciutto-Wrapped Caprese Salad Bites
- Salmon Mousse | Asparagus, Cucumber

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### Priced Per Person

**Based on 90 Minutes of Service | Minimum 10 Guests**

#### Garden Party | 18

Assorted Domestic and Imported Cheeses

Fresh Garden Vegetables | Ranch and Cucumber Dill Dips

Seasonal Sliced Fruits and Berries | Yogurt Dip

Crispy Wafers, French Baguettes

Regular and Decaffeinated LavAzza Coffee and a Selection of Specialty Teas

#### Sweet and Savory | 22

Assorted House Made Pastries

Quiche Lorraine and Frittata Bites

Seasonal Sliced Fruits and Berries | Yogurt Dip

Regular and Decaffeinated LavAzza Coffee and a Selection of Specialty Teas

#### Fingerlicious | 24

Smoked Salmon and Cucumber Dill Finger Sandwiches

Charcuterie Board | Imported and Domestic Meats and Cheeses

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

#### Snack Pack | 15

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits,

Yogurt Covered Pretzels, Banana Chips (V, GF, DF)

Assorted Granola and Energy Bars (V, GF, DF)

House made Chins and Din

## DELIGHTFUL BEVERAGES

### Ultimate Bloody Mary Bar | 250

*Priced for Up To 10 Guests*

*Additional Guests | 17*

*Based on 90 Minutes of Service*

*Base Bloody Mary Mix will be Served in Pitchers*

- **Poison** | *Please Select One* | Wheatley, Absolut, Tito's Handmade
- **Salad** | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalape os, Marinated Pearl Onions
- **Protein** | Bacon, Cooked Shrimp
- **Flavor** | Lemons, Limes, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce
- **Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

### Build Your Own Mimosas | 200

*Priced for Up To 10 Guests*

*Additional Guests | 14*

*Based on 90 Minutes of Service*

- **Veuve du Vernay Brut**
- **Flavors** | *Please Select Three* | Watermelon, Strawberry, Pineapple, Grapefruit, Orange, Mango, Cranberry
- **Seasonal Fruits and Berries for Garnish**

### Sangria | 200

*Priced for Up To 10 Guests*

*Additional Guests | 14*

*Based on 90 Minutes of Service*

*Served in Pitchers | Select Two*

- **White Sangria #1** | Silver Gate Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Silver Gate Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Mixers Soda Water, Mint
- **White Sangria #3** | Silver Gate Chardonnay, Absolut Citron, Kiwi, Watermelon Balls, Q Mixers Soda Water
- **Red Sangria #1** | Vi a Cobos Felino Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Mixers Ginger Beer
- **Red Sangria #2** | Silver Gate Cabernet, Absolut Mandrin, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Mixers Soda Water

House Made Chips and Dip

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

**Grooms Grub | 32**

All American Beef Sliders

Fried Chicken and Slaw Biscuit | Honey Butter

Shoestring Fries

Texas Beef Jerky

House Fired Tortilla | Guacamole, Salsa

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

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Coffee, Tea and a Selection of Specialty Teas | 11

Assorted Soft Drinks and Bottled Still and Sparkling Water | 4

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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# REHEARSAL DINNERS

Counts Required At Least 7 Business Days in Advance

## BUILD YOUR OWN BUFFET

\$79.00 Per Guest

*Price with Purchase of a Wedding Package | 71*

*Requires a 20 Guest Minimum*

*Includes Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Lavazza Coffee, and a Selection of Specialty Teas*

## LEAF SALADS

*Select One*

- **Baby Field Greens Salad** | Grape Tomato, Cucumber, Julienne Vegetables, Balsamic Vinaigrette (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)
- **Greek Salad** | Romaine Hearts, Feta, Tomato, Shaved Red Onions, Kalamata Olives, Greek Dressing (V, GF)

## COMPOSED SALADS

*Select One*

- **Caprese Salad** | Bocconcini, Grape Tomato, Basil, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- **Saffron Couscous Salad** | Bell Peppers, Onion, Basil (VE)
- **Antipasto** | Grilled Vegetables, Aged Imported and Domestic Meats and Cheeses
- **Housemade Slaw** (GF, DF, V)
- **Whole Grain Mustard Potato Salad** (V, GF)

## MAIN COURSE

*Select Two*

- **Pan Seared Chicken Breast** | Sun-Dried Tomato and Artichoke Sauce (DF, GF)
- **Grilled Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (DF, GF)
- **Chicken Fajitas** | Peppers, Onions, Corn Tortilla Crisps (DF, GF)
- **Slow Cooked Beef Brisket** | Spicy Texas BBQ (DF, GF)
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (DF, GF)
- **Seasonal White Fish** | Fresh Herbs, Extra Virgin Olive Oil, Lemon (DF, GF)
- **Grilled Salmon** | Lemon Caper Beurre Blanc, Braised Rainbow Chard
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Italian Sausage, Parmesan-Reggiano
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Vodka Sauce (V)
- **Cavatappi Pasta** | Asiago, Cheddar, Gruyere, Goat Cheese (V)

## DESSERT

*Select Two*

- **Flourless Chocolate Cake** | Berry Coulis (GF)
- **German Chocolate Cake** | Almonds

## PLATED DINNER

\$69.00 Per Guest

*Price with Purchase of a Wedding Package | 62*

*Requires a 10 Guest Minimum*

*Includes Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Lavazza Coffee, and a Selection of Specialty Teas*

## FIRST COURSE

*Please Select One Salad or Soup*

*Select Salad and Soup | Add 4*

- **Baby Field Greens Salad** | Grape Tomato, Cucumber, Julienne Vegetables, Balsamic Vinaigrette (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette (V, GF)
- **Wedge of Iceberg** | Diced Tomato, Bleu Cheese Crumble, Smoked Bacon, Creamy Walnut Dressing (GF)
- **Italian Wedding Soup**
- **Wild Mushroom Bisque** | Pancetta, Crème Fraîche (GF)
- **Tomato Basil Soup** (V) | Mini Croutons, Parmesan

## MAIN COURSE

*Select One Primary and One Vegetarian*

- **Pan Seared Breast of Chicken** (DF) | Vegetable Farro, Lemon-Thyme Demi
- **Stuffed Breast of Chicken** | Prosciutto, Gruyere, Soft Polenta
- **Herb Marinated Crusted Salmon** (DF) | Local Citrus Beurre Blanc, Quinoa Pilaf
- **Tuscan Grilled Flat Iron Steak** | Tomato-Rosemary Confit, Red Bliss Whipped Garlic Potatoes
- **Herb Crusted Filet Mignon** (GF) | Shallot Red Wine Demi, Sour Cream-Chive Whipped Potatoes | Add 7
- **Braised Short Rib** (GF) | Asparagus Risotto, Espresso Demi, Pickled Mushroom Salad | Add 7

## Vegetarian Selections:

- **Portobello and Vegetable Gratin** | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil (VE, DF, GF)
- **Black Bean Meatballs** | Squash, Steamed Rice, Tomato Sauce, Shaved Parmesan (V)
- **Butternut Squash Ravioli** (V) | Artichoke, Tomato Arrabbiata
- **Wild Mushroom Risotto** | Parmesan, Fresh Herbs, Balsamic Glaze (V)

## FINAL COURSE

*Select One*

- **Flourless Chocolate Cake** (GF) | Berry Coulis
- **German Chocolate Cake** | Almonds
- **Fruit Tart** | Whipped Sweet Cream
- **Triple Chocolate Mousse** | White Shaved Chocolate, Raspberry Coulis
- **Cheesecake** | Fresh Fruit Compote

- **Fruit Tart** | Whipped Sweet Cream
- **Triple Chocolate Mousse** | White Shaved Chocolate, Raspberry Coulis
- **Cheesecake** | Fresh Fruit Compote

- **Platter of Assorted Mini Desserts for the Table** | Add 5

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# FAREWELL BREAKFAST

Priced Per Guest and Includes Freshly-Brewed LavAzza Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

## FAREWELL CONTINENTAL

\$38.00 Per Guest

*Price with Purchase of a Wedding Package | 34*

*Requires No Minimum*

- Orange and Grapefruit Juice (VE, DF, GF)
- Seasonal Hand Fruit (VE, DF, GF)
- Seasonal Sliced Fresh Fruit (VE, DF, GF)
- Freshly Baked Morning Pastries and Sweet Breads (V)
- New York Style Bagels | Fat Free and Regular Cream Cheese + Sliced Smoked Salmon | Add 5
- Individual Low Fat Fruit, Plain and Greek Yogurt

## FAREWELL BREAKFAST

\$49.00 Per Guest

*Price with Purchase of a Wedding Package | 44*

*Requires a 20 Guest Minimum*

- Orange, Grapefruit and Apple Juice (VE, DF, GF)
- Seasonal Sliced Fruit and Berries (VE, DF, GF)
- Freshly Baked Pastries and Croissants (V) | Fruit Preserves and Butter
- Assorted Breakfast Cereals | Bananas, Whole and 2% Milk (Almond, Soy or Oat Milk on Request)
- Individual Vanilla and Fruit Greek Yogurts | Granola

### Choice of One:

- **Scrambled Egg Whites** | Fresh Herbs (V, DF, GF)
- **Scrambled Whole Eggs** (GF)
- **Scrambled Whole Eggs** | Jack Cheese, Caramelized Onions, Sautéed Spinach (GF)
- **Scrambled Whole Eggs** | Chorizo, Shredded Cheddar (GF)

### Choice of Two: (All GF)

- Hardwood Smoked Bacon
- Pork Sausage Links
- Chicken Apple Sausage | Add 2
- Grilled Smokehouse Ham

### Choice of One:

- **Skillet Potatoes** | Caramelized Onions, Peppers (VE, DF, GF)
- **Hash Brown Wheels**
- **Stoneground Grits** | Cheddar Cheese, Hot Sauce

### Choice of One:

- **Buttermilk Pancakes** (V)
- **Brioche French Toast** (V)

Warm Maple Syrup, Whipped Creamery Butter, Berry Compote

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## BRUNCH IT UP!

\$15.00 Per Guest

*Price with Purchase of a Wedding Package | 13*

*Requires a 20 Guest Minimum*

*Can Be Added to Your Breakfast Buffet*

### Choice of Two Salads:

- **Town and Country Salad** | Baby Greens, Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette and Ranch Dressing (VE, DF, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese Salad** | Arugula, Fresh Mozzarella, Cherry Tomatoes, Basil Chiffonade, Balsamic Reduction (V, GF)
- **Mediterranean Pasta Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette (V, GF)
- **Marinated Vegetable Salad** | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette (VE, DF, GF)
- **Saffron Couscous Salad** | Bell Peppers, Onion, Basil (VE)
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions

### Choice of One Entrée:

- **Pan Seared Chicken Breast** | Sun-Dried Tomato and Artichoke Sauce (DF, GF)
- **Grilled Salmon** | Lemon Caper Beurre Blanc, Braised Rainbow Chard
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (DF, GF)
- **Warm Vegetable Orzo** | Seasonal Vegetables, Alfredo
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Vodka Sauce (V)

### Chef's Selection of Sweet Endings

#### Chicken and Waffles | Add 10

Fresh Berries and Berry Compote, Whipped Cream, Maple Syrup and Honey

#### Build Your Own Mimosa | 13

*Priced per Guest and Based on 90 Minutes of Service*

*Veuve du Vernay Brut | Select Three Flavors*

Watermelon | Strawberry | Pineapple | Grapefruit | Orange | Mango | Cranberry

# INFORMATION

## **Wedding Packages Minimum:**

All of our Wedding Packages require a minimum of 50 people.

## **Wedding Venue Rental Fee:**

Appropriately sized Event Space to accommodate the number of guests is included in the package.

## **How Many Hours Does the Rental Fee Include:**

The Rental Fee includes 4 hours of event time, 2 hours of set up, and 1 hour of tear down.

## **Overtime Fee to Stay Longer:**

\$150++ per additional hour will be charged to extend the event.

## **Service Charge and Sales Tax:**

The Hotel will add a taxable 25% service charge and local sales tax (currently 8.25%) to all food and beverage items. A 9% Event Fee will apply to all food and beverage.

## **Deposits & Payments:**

A non-refundable 25% deposit of the estimate amount is required at the time of signing your contract. A payment schedule will be further outlined in your contract. The balance of the estimated charges is to be paid fourteen (14) calendar days before the actual event in **order** to avoid a late fee of up to 10% of your total balance due. A credit card is required to be on file to bill any additional charges that are incurred for final guest count and day-of-event charges.

## **Forms of Payment Accepted:**

Credit Card, Wire Transfer, Cash and Cashiers Checks

## **Guarantee:**

Thirty (30) days prior to the wedding event, menu selection and event checklist is due. Following this information your catering manager will prepare the final documents (banquet event orders/BEO – and banquet check/invoice and diagrams) for your signature approval. Guest count must be received by the Hotel seven (7) calendar days prior the event with final payment of all estimated charges payable via credit card, cash, or cashier's check. This number will be your guarantee and is not subject to reduction. Should the number of guests exceed the guaranteed amount; the hotel will make all reasonable attempts to accommodate such persons, up to an additional five percent (5%). You will be charged for the number of meals served, or the number of meals guaranteed, whichever is greater. The final guarantee of any additional guests must be received by your catering manager 72 business hours prior to the event. Any additional charges and day of charges will be paid via credit card (required to be on file).

## **Parking:**

Overnight Valet Parking is available at a rate of \$29.00 per car for overnight parking. Event Valet Parking is available at a rate of \$10.00. Self-Parking is available at CityCentre Garage 1 as part of the package on the 3rd & 4th floors. Street-level parking and first-floor garage parking are pay-to-park. You may pay for parking by texting your zone code to 25023 or by using the machines. Zone codes can be found on garage signs and near parking machines.

## **Security:**

All events with Alcohol consumption require 1 Officer per 75 guests. A fee of \$50 per hour will be added to your final invoice\*. The Moran Hotel will not be responsible for any items left on premises before or after the event. Please ensure someone from your event secures all wedding gifts. The Moran Hotel will not be responsible for any loss. (Holiday rate will vary)

## **Vendors:**

The client is responsible for booking all outside vendors. All vendors are required to provide proof of valid liability insurance in advance of the event. Vendors will be given access to the event space no sooner than two hours prior event.

## **Menu Tasting & Detailing Appointment:**

Menu Tasting for 4 people can be arranged once the contract is signed and the deposit is received. Detailing Appointments will be scheduled 3-4 months before your event. It is recommended for your wedding planner to attend the detailing appointment.

## **Pre & Post Wedding Events:**

Here at The Moran Hotel, Our team will ensure every wedding event you host is exceptional.

From Bridal Brunches at our Fireside Lounge, Rehearsal Dinners at our Radio Milano restaurant, and Family Brunches in one of our Penthouses; we have the complete turn-key solution to your wedding needs.

## **Personalization:**

We understand your vision is one of a kind and our team will work together with you to offer a personalized experience; from linens and lighting, to dining and creating a unique and memorable experience for your lifetime event!

## **Life Spa:**

We have collaborated with Life Spa who offers a full menu of spa services. Offering group accommodations for many of their services.