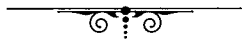




THE TREMONT HOUSE

A WYNDHAM HISTORIC HOTEL



CATERING DEPARTMENT GENERAL INFORMATION

FOOD AND BEVERAGE SERVICE

The Tremont House is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at The Tremont House must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that alcoholic beverage sales and service are regulated by the state. As a result the state does not allow guests to bring alcoholic beverages into the hotel.

FUNCTION ROOM ASSIGNMENTS

Function rooms are assigned according to the anticipated guaranteed number of guest. We reserve the right to change room reservations to best accommodate either decreasing or increasing attendance figures.

ENTREE SELECTION

In the event that your group requires a split menu, entree selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEE

The Catering Office should be notified of your expected attendance seventy-two hours or three business days prior to your function. If the Catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed for groups below 400 people and 3% for groups of 400 and above.

MENU PRICING

There will be an applicable service charge of 18% and state sales tax of 8.25% on all food and beverage services. Prices are subject to change with guaranteed pricing sixty days prior to the date of the event.

ROOM AND RENTALS

Room rental is based on actual guest room pick up as well as food and beverage functions, which accompany your meeting. Additional room rental charges will be applicable if your group does not meet the required minimum as indicated on your contract.

AUDIO/VISUAL

We will be pleased to arrange any audio/visual equipment required for your function, using state-of-the-art equipment from our in house audio/visual company.

SHIPPING AND HANDLING

Packages for meetings may be delivered to the hotel no more than three working days prior to your meeting date with prior notification. The following information should be included on all packages:

- 1. Conferences or Meeting Name*
- 2. Hotel Contact*
- 3. Client's Name*
- 4. Date of Function*

Any alternative arrangements are to be approved by the hotel. Guests are responsible for return shipping of all packages.

SECURITY

The hotel shall not assume responsibility for damages or loss of any merchandise or articles brought into the hotel or any items left unattended. With advance notice we will be happy to provide additional security for equipment or merchandise. You will be responsible for any damages done to the facility during your event.

BILLING

The Tremont House requires that proper credit be established prior to any function. The hotel reserves the right to request a full or partial payment prior to your event. All payment is due prior to the start of the function, unless prior credit approval has been established. Payment is due within 30 days after your event with prior credit approval.

PARKING

The Tremont House offers limited valet parking for hotel guest. Overnight guests are charged an \$10.00 per day fee and day guests are charged a \$5.00 per day parking charge. Valet parking for day guests is offered on availability basis only.

Continental Breakfasts

The Continental

*Fresh Bakeries to include Baked Muffins, Fruitbreads and Croissants
Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Fresh Seasonal Fruit Display, Decanters of Chilled Juices, 2% and Skim Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$9.50 per person*

The Tremont Continental

*Fresh Baked Muffins, Fruitbreads and Croissants
Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Seasonal Fruit Display
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee and Decaffeinated Coffee
\$10.50 per person*

The Tremont Grande Continental

*Fresh Baked Muffins, Fruitbreads and Croissants
Fresh Bagels and Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted Yogurt, Fresh Melon and Seasonal Berries
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas
Freshly Brewed Regular Coffee and Decaffeinated Coffee
Choice of One (1) of the following:
Croissant Breakfast Sandwich with Scrambled Eggs, Ham and Cheddar Cheese
Or
Breakfast Tortilla Wrap with Scrambled Eggs, Sautéed Onions, Sausage and Cheddar Cheese
\$14.95 per person*

Breakfast Enhancements

*Eggs Benedict \$3.00 per person
Cheese Blintzes with Assorted Fruit Compotes \$2.00 per person
Blueberry Pancakes with Honey Butter and Warm Maple Syrup \$2.00 per person
Cinnamon French Toast with Honey Butter and Warm Maple Syrup \$2.50 per person
*Chef Prepared Omelets (Minimum 25 guest) \$3.00 per person
*Chef Prepared Malted Belgian Waffles with Assorted Fruit Compotes, Fresh Seasonal Berries,
Honey Butter and Warm Maple Syrup (Minimum 25 people) \$3.00 per person*

**Add \$75.00 for Chef Attendant Fee*

Please add 18% service charge and 8.25% sales tax

Breakfast Buffets

(Minimum 25 people/Under 25 people-add \$2.50 per person)

American Breakfast

*Assorted Chilled Orange, Grapefruit Juice, Apple Juice, Cranberry Juice and Tomato Juice,
Assorted Breakfast Pastries to include: Croissants, Assorted Muffins
and Fruitbreads with Sweet Butter and Preserves
Fresh Scrambled Eggs, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes
Fresh Melon and Berries
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, 2% and Skim Milk
\$15.95 per person*

Tremont Breakfast Buffet

*Assorted Chilled Orange, Grapefruit Juices, Apple Juices, Cranberry Juice and Tomato Juice,
Assorted Breakfast Pastries to include: Croissants, Assorted Muffins and Fruitbreads
with Sweet Butter and Preserves
Seasonal Sliced Fruit and Berries with Assorted Yogurts, Assorted Cold Cereals
and Fresh Seasonal Berries
Assorted Bagels with Atlantic Smoked Salmon, Cream Cheese, Red Onions, Capers,
Shaved Eggs and Sliced Tomatoes
Cinnamon French Toast with Honey Butter and Warm Maple Syrup
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, 2% and Skim Milk
\$18.95 per person*

The Beautiful Brunch

*Assorted Chilled Orange, Grapefruit Juice, Apple Juice, Cranberry Juice and Tomato Juice,
Assorted Breakfast Pastries to include: Croissants, Assorted Muffins and Fruitbreads
with Sweet Butter and Preserves
Seasonal Sliced Fruit and Berries with Assorted Yogurts, Assorted Cold Cereals
and Fresh Seasonal Berries
Assorted Bagels with Atlantic Smoked Salmon, Cream Cheese, Red Onions, Capers
Fresh Scrambled Eggs with Chives, Thick Sliced Bacon, Sausage Links,
Country Style Breakfast Potatoes
Cheese Blintzes with Assorted Fruit Compotes
*Carved Roasted Sirloin of Beef with Wild Mushroom Ragout
Choice of Seasonal Vegetables and Parmesan Mashed Potatoes
Chef's Dessert and Pastry Table
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, 2% and Skim Milk
\$27.50 per person*

** Add \$75.00 for Chef Attendant Fee*

Please add 18% Service Charge and 8.25% Sales Tax

Served Breakfast

BACK TO BASICS

*Sliced Fresh Seasonal Fruit
Country Fresh Scrambled Eggs
Crisp Thick Sliced Bacon Strips
Country Style Breakfast Potatoes
\$11.00 per person*

RANCHERO STYLE SCRAMBLE

*Sliced Fresh Seasonal Fruit
Fresh Eggs Scrambled with Ham, Green Onion, Sweet Peppers and
Cheddar Cheese with Picante Sauce
Country Style Breakfast Potatoes
Warm Flour and Corn Tortillas and Butter
\$11.50 per person*

EGGS BENEDICT

*Sliced Fresh Seasonal Fruit
Traditional Toasted English Muffin with
Canadian Bacon, Two Poached Eggs Topped with Hollandaise Sauce
Country Style Breakfast Potatoes
\$12.50 per person*

PETIT FILET with EGGS

*Fresh Strawberries with Vanilla Cream
Fire-Grilled Filet Mignon with Hollandaise Sauce
Scrambled Eggs with Chives
Country Style Breakfast Potatoes
\$16.00 per person*

*Breakfasts are served with fresh orange juice, custom blended regular and decaffeinated coffee,
freshly baked breakfast pastries and sweet cream butter and preserves.*

Please add 18% service charge and 8.25% sales tax

Refreshment Breaks

Bakers Dozen

*Fresh Baked Chocolate Chunk, Macadamia Chocolate,
Oatmeal-Raisin and Peanut Butter Cookies
Double Fudge Nut Brownies
Ice Cold White Milk and Chocolate Milk
Custom Blended Regular and Decaffeinated Coffee
\$8.00 per person*

Tuscan Countryside

*Imported and Domestic Cheese Display
Fresh Vegetable Crudités with Assorted Dips, Crusty French Baguettes and Crackers
Bunches of Grapes on the Vine and Strawberries with Chantilly Cream
Custom Blended Regular and Decaffeinated Coffee
Assorted Hot Teas with Milk and Lemon
\$12.00 per person*

Spa Break

*Baskets of Whole Fresh Seasonal Fruit and
Fresh Vegetable Crudités with Honey Yogurt Dip
Granola Bars and Nuts
Assorted Juices
Custom Blended Regular and Decaffeinated Coffee
\$8.50 per person*

Strawberry (available April – September)

*Chocolate Dipped Strawberries
Traditional Strawberry Shortcake and Strawberry Tarts
Fresh Whole Strawberries with Chantilly Cream
\$11.95 per person*

Strand Sundae Bar

*Chocolate Ice Cream and Vanilla Ice Cream
Fresh Strawberry Sauce and Hot Fudge
Assorted Candy Toppings, Chopped Nuts, Whipped Cream and Cherries
Assorted soft drinks, Custom Blended Regular and Decaffeinated Coffee
\$10.00 per person*

Please add 18% service charge and 8.25% sales tax

Break a la Carte

Basket of Whole Fresh Fruit

*Apples, Oranges, Bananas
and Seasonal Selection
2.50 per person*

Freshly Baked Cookies

*Chocolate Chunk, Macadamia,
Raisin-Oatmeal, Peanut Butter
26.50 per dozen*

Assorted Soft Drinks

2.50 each

Freshly Brewed Coffee

*Regular and Decaffeinated
\$27.50 per gallon*

Soft Pretzels with Mustard

19.00 per dozen

Freshly Brewed Iced Tea

22.00 per gallon

Bagels with Cream Cheese

\$20.00 per dozen

Sliced Fresh Fruit & Berries

\$4.25 per person

Popcorn and Pretzels

\$2.25 per person

***Freshly Baked Muffins,
Fruitbreads and Croissants***

\$25.00 per dozen

Decanters of Assorted Chilled Juices

*Freshly Squeezed Orange, Cranberry
Red Grapefruit, Apple and V-8
\$4.00 per person*

Fresh Popped Popcorn

\$2.00 per person

Bottled Water

\$3.00 each

Assorted Hot Tea

\$2.25 per bag

Double Fudge Brownies

\$26.50 per dozen

Granola Bars

\$25.00 per dozen

Chocolate Dipped Strawberries

\$27.00 per dozen

***Deluxe Mixed Nuts
and Bar Mix***

\$6.00 per person

Chips, Dips and Salsa

\$5.25 per person

Please add 18% service charge and 8.25% sales tax

Buffet Luncheons

(Minimum 25 people)

Tremont Buffet

*Soup du Jour
Salad of Mixed Baby Greens, Tomato,
Cucumber and Choice of Dressing
Caesar Salad
Beef Bourguignonne with Egg Noodles
Ginger-Soy Glazed Char-Broiled Chicken
Fresh Seasonal Vegetables
Rolls and Butter
Chef's Choice of Dessert
Iced Tea and Coffee
\$24.00 per person*

Taste of Tuscany

*Minestrone Soup
Marinated Cucumber Tomato Salad
Grilled Fresh Seasonal Vegetable Salad
Drizzled with Aged Balsamic Vinegar
Grilled Chicken Provencal
Roasted Loin of Pork with
Mustard Dijon Cream Sauce and Red Peppers
Fresh Seasonal Vegetables Sautéed with
Garlic and Olive Oil
Parmesan Herb Bread Sticks
Chef's Selection of Desserts
Iced Tea and Coffee
\$24.00 per person*

Market Street Deli

*Soup du jour
Mixed Baby Greens with Choice of Dressing
Gourmet Bread Selection
Selection of New York Style Deli Meats:
Roast Beef, Smoked Turkey, Salami and Ham,
Cheddar, Monterey Jack and Swiss Cheeses
Lettuce, Sliced Tomatoes, Red Onions,
Mayonnaise and Mustard
Chefs Dessert Selection
Iced Tea and Coffee
\$19.95 per person*

Southwestern Buffet

*Tortilla Soup
Mexican Fiesta Salad with Salad Greens,
Black Olives, Avocado and Cheddar Cheese
Chips and Picante Sauce
Sliced Marinated Chicken Breast & Beef
with Roasted Red Peppers and Onions
Hot Flour Tortillas, Mexican Rice and
Refried Beans
Fresh Onion, Tomato, Jack and Cheddar
Cheese, Sour Cream, Guacamole,
Pico de Gallo and Sliced Jalapenos
Chimichanga Cheese Cake
Iced Tea and Coffee
\$22.95 per person*

Please add 18% service charge and 8.25% sales tax

Express Lunch Buffets

While all lunch buffets can be arranged to serve you lunch in your meeting room, the following selections were designed to occur with a minimal amount of interruption to your meeting. Minimum of 10 people.

The Picnic

*Salad of Mixed Greens with Italian Vinaigrette
Grilled Vegetable Salad
Grilled Breast of Chicken with Citrus Butter Sauce
Assorted Rolls
Fresh Whole Strawberries with Chantilly Cream and Pound Cake
Iced Tea and Coffee
\$19.95 per person*

The Deli

*Mustard Potato Salad or Cole Slaw Salad
Shaved Roast Beef, Smoked Turkey, Ham & Salami with Cheddar, Jack and Swiss Cheese
Assorted Sliced Breads with Lettuce, Sliced Tomato, Red Onion and Pickles
Mayonnaise and Mustard
Chef's Choice of Dessert
Iced Tea and Coffee
\$18.95*

The American Sub Sandwich

*A Sub Roll Stacked with Smoked Turkey Breast, Ham, Pepperoni, Jack and Swiss Cheese laced with Tomato, Shredded Lettuce, Shaved Red Onion, Red White Vinegar and Herbs
Creamy Cole Slaw and Assortment of Pickled Peppers
Bread Pudding with Caramel Butter Sauce
Iced Tea and Coffee
\$19.95 per person*

Soup, Salad and Sandwich Bar

*An Assortment of Composed Salads to include Caesar Salad, Tossed Salad, Marinated Vegetable Salad, Pasta Salad, Fruit Salad, Mediterranean Tuna Salad, Grilled Chicken Salad
Assorted Breads and Condiments for Sandwiches
Chef's Soup of the Day
Fresh Fruits and Berries
Fudge Nut Brownies
\$21.00 per person*

Please add 18% service charge and 8.25% sales tax

Served Lunches

*Lunches include choice of Soup du Jour **or** Baby Greens Salad or Caesar Salad, Dessert, Freshly Baked Bread and Sweet Cream Butter, Iced Tea and Custom Blended Regular and Decaffeinated Coffee.*

Pan Roasted Breast of Chicken

*Prepared with Citrus Butter Cream Sauce Rice Pilaf and Fresh Seasonal Vegetables
\$23.00 per person*

Grilled Salmon Jardinière with Honey Bourbon-Balsamic Glaze

*Served with Rice Pilaf and Fresh Seasonal Vegetables
\$24.00 per person*

Pan-Seared Tuscan Chicken Breast

*With Marinara Sauce, Roasted Garlic Mashed Potatoes and Fresh Seasonal Vegetables
\$23.00 per person*

Corn Crusted Red Snapper

*Served over Buerre Blanc Sauce, Wild Rice and Fresh Seasonal Vegetables
\$25.00 per person*

Chicken Picatta

*Classically Sautéed with White Wine, Fresh Lemon, Capers, Butter
Served with Linguini and Fresh Seasonal Vegetables
\$21.00 per person*

Grilled Pork Chops

*Served with Honey Chipotle Sauce
Roasted Garlic Mashed Potatoes and Fresh Seasonal Vegetables
\$21.00 per person*

Tricolor Cheese Tortellini

*Served with Fresh Marinara Sauce
Baby Shrimp, Scallops and Herbs Provencal
\$21.00 per person*

Wild Mushroom Ravioli

*Prepared with Artichoke Hearts, Sage Cream and Shaved Parmigiano-Reggiano Cheese
\$19.00 per person*

Please add 18% service charge and 8.25% sales tax

Sandwiches and Salads

*Lunches include choice of Soup du Jour **or** Baby Greens Salad or Caesar Salad, Dessert, Freshly Baked Bread and Sweet Cream Butter, Iced Tea and Custom Blended Regular and Decaffeinated Coffee*

Grilled Chicken Caesar Salad

*Tender Romaine Leaves, Garlic Croutons and Fresh Parmesan with Caesar Dressing
Topped with Grilled Chicken
\$17.00 per person*

Texas Cobb Salad

*Grilled Breast of Chicken with Bacon, Avocado and Tomato on Mixed Greens sprinkled with Bleu Cheese served with choice of Dressing
\$19.00 per person*

Croissant Club Sandwich

*Shaved Smoked Turkey, Ham, Swiss Cheese, Bacon, Mayonnaise, Lettuce and Tomato served with New Potato Salad
\$16.00 per person*

Chef's Salad

*Finely Chopped Salad Greens with Ham, Shredded Cheddar Cheese, Bacon, Smoked Turkey and a Hard Boiled Egg Dressed with Ranch Dressing
\$18.00 per person*

Corporate Croissant

*Choice of Roast Beef and Swiss Cheese, Ham and Cheddar or Turkey and Swiss on a Croissant with Lettuce, Tomato, Pickle and Appropriate Condiments served with Potato Salad
\$17.00 per person*

Shrimp, Crab and Avocado Salad

*Served with Baby Greens, Tomatoes, Cucumbers and Honey-Lime Dressing
\$19.00 per person*

Please add 18% service charge and 8.25% sales tax

Luncheon Desserts

Amaretto Cheesecake

Served with Fresh Berries

New York Cheesecake

Served with Raspberry Sauce

Key Lime Pie

Served with a Crème Anglaise

Tremont House Bread Pudding

Served with Bourbon Sauce and Fresh Seasonal Berries

Chocolate Cups with Chocolate Mousse

Garnished with Fresh Berries

Chimichanga Cheesecake

Presented with a Duo of Fruit Sauces

Crème Brulee Cheesecake

Served with a Raspberry Coulis

Strawberry Daiquiri Cheesecake

Served with Fresh Berries and Whipped Cream

Chocolate Bourbon Pecan Pie

Complimented with Raspberry Coulis

Seasonal Fruits and Berries

Served with Vanilla Cream Sauce

Apple Raisin Pie

Served with Crème Anglaise and Fresh Strawberries

Available for an additional \$2.00 per person

Please add 18% service charge and 8.25% sales tax

Dinner Starters

Appetizers

Smoked Trout Cheesecake

Served with Fresh Seasonal Berries and Crackers

\$7.95 per person

Crab Cakes

Served with Remoulade and Lemon Wedge

\$9.00 per person

Shrimp Cocktail

Served with Classic Cocktail and Remoulade Sauce

\$8.50 per person

Soup Du Jour

Prepared Fresh Daily

\$2.95 per person

Marinated Grilled European Quail

Served with Andouille Sausage Stuffing and Honey Chipotle Glaze

\$8.95 per person

Salads

Caesar Salad

Tender Romaine Hearts with Garlic Croutons and Parmigiano-Reggiano

\$2.95 per person

Baby Greens Salad

Baby Tomatoes, Goat Cheese, Toasted Pinenuts and Herb-Cabernet Vinaigrette

Salmon Salad

Served with Black Caviar, Red Onion Relish and Honey Lime Vinaigrette

\$9.00 per person

Please add 18% service charge and 8.25% sales tax.

Dinner Entrees

Served Dinners include Baby Greens Salad, a Dessert from Dessert Menu, Freshly Baked Bread and Sweet Cream Butter, Iced Tea and Custom Blended Coffee

Stuffed Chicken Breast

Sautéed Chicken Breast with Crab Meat Stuffing topped with Citrus Butter Sauce accompanied with Couscous and Fresh Seasonal Vegetable

\$26.00 per person

Merchant Prince Filet

8-Oz. Filet Mignon served with Bleu Cheese Pistachio Hollandaise Sauce, Roasted Red New Potatoes and Fresh Seasonal Vegetables

\$30.00 per person

Corn Crusted Red Snapper

Served with Citrus Buerre Blanc Sauce, Sautéed Gulf Shrimp and accompanied with Couscous and Fresh Seasonal Vegetables

\$36.00 per person

Encrusted Parmesan Chicken Breast

Served with Roasted Garlic-Lima Sauce, topped with Fresh Crab Meat and Pico de Gallo accompanied with Rice Pilaf and Fresh Seasonal Vegetables

\$28.00 per person

Roasted Prime Rib Au Jus

10-Ounce Prime Rib of Beef au Jus served with Roasted Garlic Mashed Potatoes and Fresh Seasonal Vegetables

\$28.00 per person

Chicken Picatta

Classically Sautéed with White Wine, Fresh Lemon Juice, Garlic, Capers and Butter served with Fresh Seasonal Vegetables and Wild Rice Pilaf

\$25.00 per person

Broiled Salmon Fillet

Topped with Basil-Citrus Sauce accompanied with Couscous and Fresh Seasonal Vegetables

\$28.00 per person

Please add 18% service charge and 8.25% sales tax

Dinner Entrees (Cont.)

Grilled Chicken Florentine

Grilled Breast of Chicken served in a White Wine Sauce with Fresh Garlic, Basil and Spinach accompanied by Rice Pilaf and Fresh Seasonal Vegetables
\$25.00 per person

Jamaican Chicken Breast

Marinated Breast of Chicken, served with Rice Pilaf, Fresh Seasonal Vegetables topped with Pineapple Salsa and Mango Chutney
\$26.00 per person

Chicken Creole

*Pan Seared Breast of Chicken served with Creole Sauce
Rice Pilaf and Fresh Seasonal Vegetables*
\$26.00 per person

Combination Plates

Grilled Petite Filet Mignon and Chicken

Served with Mashed Potatoes and Fresh Seasonal Vegetables
\$34.00 per person

Surf and Turf

Aged Angus Petit Filet of Mignon Grilled to Perfection with Fresh Atlantic Salmon Filet served with Roasted New Potatoes and Fresh Seasonal Vegetables
\$36.00 per person
Add \$2.25 per person for 5 oz. Lobster Tail
Add \$1.75 per person for Jumbo Shrimp

Mixed Grill

*Filet Mignon, Chicken and Shrimp with Three Sauces
served with Fresh Seasonal Vegetables and Roasted Potatoes*
\$38.00 per person

Please add 18% service charge and 8.25% sales tax.

Dinner Desserts

Amaretto Cheesecake

Served with Crème Anglaise and Fresh Berries

Tiramisu

Complimented with Raspberry Coulis and Espresso Crème Anglaise

Available for additional \$2.00 per person

Apple Rum Raisin Pie

Served with Raspberry Coulis and Fresh Berries

New York Style Cheesecake

Served with Raspberry Coulis and Fresh Berries

Bananas Foster Pie

Laced with Vanilla and Caramel Sauce

Available for additional \$2.00 per person

Chocolate Mousse in a Victoria Cup

Garnished with Fresh Berries and Raspberry Coulis

Key Lime Pie

Served with Crème Anglaise and Fresh Berries

Strawberry Daiquiri Cheesecake

Served with a Raspberry Coulis

Chocolate Chip Pecan Pie

Served with Fresh Berries and Cream

Dulce de Leche Cheesecake

Complimented with Raspberry Coulis

Seasonal Fruits and Berries

Served with Crème Anglaise

Please add 18% service charge and 8.25% sales tax

Dinner Buffets

*Dinner Buffets are served with Freshly Baked Bread and Sweet Cream Butter,
Iced Tea and Custom Blended Regular and Decaffeinated Coffee.
Designed for a Minimum of 25 people.
Buffet Service for less than 25 will be assessed a \$75 set up fee.*

Wine Country

*Baby Greens with Pecans, Fresh Lemon Juice, Extra Virgin Olive Oil and Bleu Cheese
Romaine Caesar with Shaved Parmesan and Garlic Croutons*

*Grilled Medallions of Pork with Roasted Shallots and White Zinfandel Wine Sauce
Roast Chicken Saltimbocca, Topped with Prosciutto, Mozzarella and Natural Pan Juices
Pan Seared Red Snapper with a Chardonnay Citrus Butter Sauce
Garlic-Rosemary Roasted Yukon Gold Potatoes
Sonoma-Balsamic Herb Marinated Grilled Vegetables
Assorted Breads and Rolls with Butter*

*Assortment of Mini Cheesecakes
Fresh Seasonal Berries with Vanilla Whipped Cream
Apple Tart with Caramel Sauce
Freshly Brewed Coffee and Tea
\$38.00 per person*

Italian

*Baby Greens Salad with Garlic Croutons
Antipasto of Grilled and Marinated Vegetables with Parmesan Cheese*

*Baked Italian Vegetable Lasagna
Broiled Salmon Fillet with Basil Citrus Sauce
Seasonal Vegetables Sautéed with Garlic and Herbs
Penne Pasta with Fresh Marinara Sauce
Garlic Bread Sticks and Focaccia Bread*

*Sliced Seasonal Fresh Fruit and Berries
Mini Cannoli
Freshly Brewed Coffee and Tea
\$29.50 per person*

Please add 18% service charge and 8.25% sales tax

Dinner Buffets (Cont.)

Pacific Rim

Chicken Tortilla Soup

Yellow and Blue Corn Tortilla Chips with Salsa

Ensalada Verde with Cilantro-Lime Dressing

Corn Cakes with Tomatillo Sauce

Chicken and Beef Flautas with Avocado Sauce

Beef and Chicken Fajitas with Roasted Bell Peppers and Onions

Hot Flour Tortillas and Condiments to include:

Fresh Onion and Cheddar Cheeses, Sour Cream, Guacamole and Pico de Gallo

Baked Red Snapper with Acapulco Tomato Sauce

Ranchero Beans

Mexican Refried Beans

Chili Lime Roasted Corn

Très Lèches Cake

Chimichanga Cheesecake

Freshly Brewed Coffee and Tea

\$32.00 per person

Texas Rodeo Round Up

Gulf Coast Seafood Gumbo

Cobb Salad

Mustard Potato Salad

Summer Vegetable Salad

Barbecue Beef Brisket

Mesquite Grilled Breast of Chicken

Barbecue Baby Back Spare Ribs

Roasted New Potatoes

Green Beans with Roasted Almonds

Selection of Assorted Breads

Bread Pudding with Bourbon Sauce

Apple Pie

Freshly Brewed Coffee and Tea

\$31.00 per person

Please add 18% service charge and 8.25% sales tax

Reception Enhancements

*Imported and Domestic Cheeses served with Assorted Breads and Crackers
4.50 per person*

*Fresh Vegetable Crudités with an assortment of Dips to include Bleu Cheese and Ranch
3.00 per person*

*Fresh Seasonal Melons, Berries and Whole Fruits with Assorted Yogurt Dips
3.25 per person*

*Antipasto Platter to consist of Assorted Cheese, Grilled and Roasted Vegetables,
Roma Tomatoes, Marinated Mushrooms, Artichokes, Prosciutto with Balsamic Vinaigrette
\$4.75 per person*

*Baked Brie glazed with Apricot and Toasted Almonds wrapped in a Puff Pastry
served with Assorted Slice Breads
\$2.00 per person*

*Smoked Salmon Thinly Sliced with Traditional Accompaniments of Red Onion,
Hard Boiled Egg, Capers, Dill Crème Fraiche and Assorted Breads and Crackers
\$185.00 – serves 25 guests*

The Carvery

Steamship Round of Beef
*with Horseradish Cream, Roasted Garlic Aioli, Whole Grain Mustard and Rolls
\$575.00 – serves 150 guests*

Herb Crusted Sirloin of Beef
*with Wild Mushroom Ragout, Rosemary Jus and Rolls
\$215.00 – serves 30 guests*

Maple Glazed Country Ham
*with Pineapple Relish, Whole Grain Mustard Sauce and Rolls
\$175.00 – serves 40 guests*

Balsamic Glazed Tenderloin of Beef
*with Horseradish Cream, Tarragon-Armagnac Mustard and a Variety of Rolls
\$195.00 – serves 25 guests*

Whole Roasted Pork Loin
*with Roasted Shallots in Natural Pan Juices flavored with Fresh Sage and Corn Biscuits
\$150.00 – serves 50 guests*

Action Stations and Carvery Items require a uniformed chef for \$50.00 surcharge.

Please add 18% service charge and 8.25% sales tax

Hors d'Oeuvres

Hors d'Oeuvres are priced per 100 pieces

Cold Selections

- Smoked Salmon on Toast with Dill Boursin Cream Cheese - \$195*
- Presidential Assortment of Canapés - \$225*
- Grilled Shrimp on Garlic Toast with Pico de Gallo Cream - \$190*
- Elaborate Display of Sliced Fruit & Berries with Chocolate Raspberry Sauce - \$395*
- Smoked Trout Cheese Cake with Assorted Crackers and French Bread - \$200*
- Smoked Salmon Vol-Au-Vent with Black Caviar - \$225*
- Buffalo Mozzarella Pomodoro - \$200*
- Marinated Asparagus with Proscuitto - \$175*
- Mini Bouches filled with Pecan Chicken Salad - \$200*
- Roast Beef Roulade with Horseradish Sauce - \$225*
- Cold Jumbo Shrimp with Cocktail and Remoulade Sauce - \$225*
- Gulf Coast Raw Bar – Market Price*
- (An Array of Oysters, Jumbo Chilled Shrimp and Ice Snow Crab Claws)*

Hot Selections

- Spinach Feta Cheese Wrapped in Phyllo Pastry - \$195*
- Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter - \$275*
- Crab Ragout in Wonton with Honey-Hot & Sour Sauce - \$230*
- Mini Chicken Cordon Bleu - \$250*
- Fried Chicken Tenders with Hot Honey-Mustard - \$190*
- Mini Brochettes of Beef and Vegetables with Soy-Ginger Glaze - \$200*
- Mini Chicken Wellington - \$250*
- Miniature Crab Cakes with Remoulade Sauce - \$250*
- Vegetable Spring Roll with Honey Dipping Sauces - \$175*
- Coconut Lobster Tail with Honey Mustard - \$285*
- Marinated Baby Lamb Chops with Wild Berry Demi-Glaze Sauce - \$275*
- Risotto Crab Cakes - \$230*
- Large Mushroom Caps stuffed with Crab Meat & topped Hollandaise Sauce - \$225*
- Mini Assorted Quiche - \$175*
- Spicy Chicken Drumettes with Bleu Cheese Dressing - \$200*
- Fried Jalapenos Stuffed with Cheese - \$175*
- Lobster or Shrimp Empanadas @ \$210*

Snacks

*Deluxe Mixed Nuts and Bar Mix
\$16.00 per pound*

Chips and Such

*Potato, Corn and Tortilla Chips Accompanied by French Onion Dip and Salsa Picante
\$12.00 per pound*

Please add 18% service charge and 8.25% sales tax

BEVERAGES

*There will be a charge of \$50.00 per Bartender on all Bars
On all Cash Bars, there will also be a \$50.00 Cashier Fee per Cashier
Suggest 1 Bartender per 100 guests
Please add 18% Service Fee and 8.25% Sales Tax*

	<i>Hosted Bar Per Drink Price</i>	<i>Cash Bar Per Drink Price</i>
<i>Deluxe Brands</i>	\$ 5.50	n/a
<i>Premium Brands</i>	\$ 4.75	\$ 5.00
<i>Domestic/Non-Alcoholic Beer</i>	\$ 3.25	\$ 3.50
<i>Imported Beer</i>	\$ 3.75	\$ 4.00
<i>Variety House Wine</i>	\$ 4.50	\$ 4.75
<i>Soft Drinks</i>	\$ 2.50	\$ 2.50
<i>Mineral or Spring Water</i>	\$ 3.00	\$ 3.00

Please add 18% Service Fee to Hosted Bar Prices

DRINK TICKETS

*Premium Brand Tickets \$4.50 each
Please add 18% Service Fee*

*Deluxe Brand Tickets \$5.00 each
Please add 18% Service Fee*

BEVERAGE PACKAGES

Please add 18% Service Fee to Package Prices

House Wine and Domestic Beer

*2 Hour Package \$12.00 per person
3 Hour Package \$15.00 per person
4 Hour Package \$17.00 per person*

Call Brand Cocktail, House Wine, Domestic Beer and Sodas

*2 Hour Package \$16.00 per person
3 Hour Package \$19.00 per person
4 Hour Package \$21.00 per person*

House Wine and Champagne

*2 Hour Package \$14.00 per person
3 Hour Package \$17.00 per person
4 Hour Package \$19.00 per person*

Premium Brand Cocktail, House Wine, Domestic Beer and Sodas

*2 Hour Package \$17.00 per person
3 Hour Package \$20.00 per person
4 Hour Package \$22.00 per person*

Additional Hour

Please add \$2.00 per person

Alcoholic Beverages are Tax Exempt