BUFFET MENUS – LUNCH, DINNER & BREAKFAST
Freshly brewed iced tea & coffee are included with buffets

BROADWAY - $40 PER GUEST

**Salad & Bread**
Basket of Fresh Bread

**Caesar Salad**
Parmesan cheese, house-made croutons and Caesar dressing

**Mesclun Greens**
Cucumbers, tomatoes, shredded cheddar cheese and French dressing

**Entrees**

**Tornados of Beef**
Tender beef medallions topped with cabernet demi-glace

**Chicken Marsala**
Pan-seared and baked boneless chicken breast topped with Marsala wine and mushroom sauce

**Sides**
Thyme roasted red potatoes
Assorted vegetables

**Dessert**
Black Tie Oreo Cake
Layers of rich chocolate cake with Oreo and Chantilly cream topped with Oreo chunks
CHARLESTON - $32 PER GUEST

**Bread**
Basket of Fresh Bread

**Entrées**
Barbeque Chicken Skewers  
Barbeque Brisket

**Sides Included with Entrées:**
Mixed Green Salad with Ranch Dressing  
Three Cheese Macaroni  
Assorted Vegetables  
Corn Cobbett’s with Butter  
Fresh Jicama Coleslaw  
Freshly Baked Corn Muffins with Honey & Butter

**Dessert**
Peach Cobbler – Served Piping Hot

ARIZONA - $32 PER GUEST

**Bread**
Basket of Fresh Bread

**Entrées**
Marinated Chicken Fajitas  
Carne Asada

**Sides Included with Entrées:**
Shredded Lettuce, Shredded Cheese, Diced Tomatoes and Green Onions  
Salsa, Guacamole and Sour Cream  
Warmed Soft Flour Tortillas or Warmed Soft Corn Tortillas  
Tortilla Chips with Chunky Salsa Fresco  
Black Beans  
Assorted Vegetables  
Spanish Rice

**Dessert**
Dulce de Leche Cake - with freshly whipped cream
ROMA - $30 PER PERSON

Salad & Bread
Basket of Fresh Bread
Caesar Salad
Parmesan cheese, house-made croutons and Caesar dressing

Entrées
Chicken Marsala
Pan-seared and baked boneless chicken breast topped with Marsala wine and mushroom sauce
Linguine and Meatballs
Served with marinara sauce

Sides
Roasted Red Potatoes
Assorted Vegetables

Dessert
Tiramisu
Moist espresso infused yellow cake with mascarpone cream filling

ASIA - $30 PER GUEST

Salad & Bread
Basket of Fresh Bread
Vietnamese Rice Noodle Salad
Chopped Asian Vegetable Salad

Entrées
Orange Chicken with Broccoli
Beef Satay with Ginger Sesame Sauce

Sides
Cilantro Lime Jasmine Rice
Vegetable Lo Mein

Dessert
Individual Pineapple Upside-down Cakes with Carmel
MEDITERRANEAN - $34 PER GUEST

Salad & Bread
Basket of Fresh Bread
Tossed Romaine, Olive, Feta, and Tomato Salad with red wine Vinaigrette
Greek Farfalle and Vegetable Pasta salad

Entrées
Chicken Souvlaki Skewers with Tzatziki
Mediterranean Grilled Skirt Steak with Onion and Peppers

Sides
Mediterranean Orzo with Roasted Vegetables
Slow Roasted Butternut Squash and Potatoes with Olive Oil and Lime

Dessert
Baklava with Honey and Whipped Cream

BREAKFAST
All breakfasts are served with freshly brewed regular & decaffeinated coffee, specialty hot teas, and chilled orange juice.

CONTINENTAL - $14 PER GUEST
Selection of freshly made muffins, pastries and breakfast breads with fruit preserves, butter and a sliced fresh fruit tray

EXECUTIVE HOT BREAKFAST - $18 PER GUEST
Sausage patty, scrambled eggs, onion & pepper skillet potatoes, selection of freshly made muffins and breakfast breads with whipped butter and a sliced fresh fruit tray.
Food stations are individual buffet tables placed at different locations in the room featuring fun food options. Attendees can eat and drink on their own schedule while enjoying the entertainment.

**Deli Sandwich Station - $12 Per Person**
Sliced cuts of turkey and ham, Swiss, cheddar, pepper jack cheese, sliced tomato and onion, spicy mustard, mayonnaise. Served with traditional rolls and pasta salad

**Chicken Tender Bar - $12 Per Person**
Chicken tenders, soft rolls, sliced tomato and onion, ranch & ketchup. Served with tater tots

**Mashed Potato Bar - $10 Per Person**
Mashed potato, top it with a variety of cheeses, bacon bits, chopped ham, onion, chives, sour cream and broccoli

**Linguine with Meatballs - $12 Per Person**
Linguine, marinara sauce, meatballs and parmesan cheese. Served with cheesy bread

**Mini Cheeseburger Sliders - $12 Per Person**
Soft rolls, mini beef patties, sliced cheese, ranch, ketchup, sliced tomato and onion. Served with tater tots

**Hummus and Pita - $6 Per Person**
Roasted red pepper, basil pesto and sundried tomato hummus with toasted pita chips

**BBQ Mini Sliders - $12 Per Person**
Shredded pork sandwiches with provolone cheese, sliced pickles and red onion. Served with coleslaw

**SOFT BEVERAGE STATIONS**
Beverage stations are available for the duration of the event and refreshed as necessary

**Option 1**
Lemonade, iced tea and water $4 per person

**Option 2**
Freshly brewed coffee, iced tea and water $5 per person
DESSERT TABLE

Mini dessert squares displayed on platters making a decorative centerpiece to your event.
Create your own buffet by choosing 3 desserts for $10 per person or 5 for $14 per person

- **Black Forest Cheesecake** - NY cheesecake strip with sour cherries, bitter chocolate mousse, Oreo cookie crust
- **Carrot Delight** - Moist flavorful carrot sponge finished with cream cheese icing and candied shredded carrots
- **Hazelnut Desire** - Hazelnut dacquoise, ganache, crunchy wafers and orange
- **Guinness Ganache** - Bittersweet chocolate Guinness ganache with two layers of chocolate sponge-soaked Guinness
- **Hazelnut Genoise** - Layers of chocolate genoise filled with hazelnut mousse
- **Raspberry Nocturne** - Bittersweet chocolate mousse with layers of raspberry ganache
- **Tiramisu** - Ladyfingers soaked with coffee liquor filled with mascarpone mousse
- **French Coffee Wafer** - Whip cream, vanilla sponge saturated with espresso, vanilla and coffee mousse
- **Red Velvet** - Three layers of red chocolate sponge brushed with vanilla syrup and layered with cream cheese icing
- **Tres Leche** - A common simple dessert, moist tres leche cake
- **Edelweiss** - Vanilla biscuit, raspberry coulis, white chocolate mousse and a crunchy hazelnut praline
- **Passion Fruit** - Raspberry passion fruit coulis, coconut biscuit. Topped with passion fruit glaze
- **Amaretto** - Almond amaretto mousse, poached peach with a pecan biscuit
- **Apple Tart** - Pure butter dough, fresh granny smith apples
- **Opera Cake** - Three layers of thin almond sponge soaked with espresso. Filled with ganache and coffee butter cream
- **Praline Crunch** - Crunchy bottom made with wafers and homemade hazelnut praline with silky chocolate mousse
APPETIZER PLATTERS & HORS D’OEUVRES

Appetizer platters are presented on a buffet table for your guests to help themselves during an event. Available hot and cold, Hors D’oeuvres served on a table for guests to help themselves.

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**Appetizer Platters**

Platters are priced for parties of 50 people or more providing 2 servings per person

- **Deli Sandwich Platter -** $8
  Sliced turkey and ham, Swiss, cheddar, pepper jack cheese, sliced tomato, onion, spicy mustard, mayonnaise and rolls

- **Croissant Sandwiches** $8 - Assorted chicken salad or tuna salad

- **Barbecue Mini Sliders** $8 - Choice of shredded pork or shredded chicken sandwiches with provolone cheese

- **Hummus and Pita** $6 – Choice of roasted red pepper, basil pesto or sundried tomato with toasted pita chips

- **Meat and Cheese Board** $14 - Selection of cured meats, imported and domestic cheeses, nuts and fruit with crackers

- **Garden-Fresh Vegetables** $6 – Seasonal fresh vegetables served with house-made ranch dip

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**Hors D’oeuvres**

We recommend choosing six to eight hors d’oeuvres for a one-hour reception

**Chilled Selections:**

- **Panzanella skewers** – Rustic bread, fresh mozzarella cheese, heirloom tomatoes, balsamic and Basil $50 per 25 pieces

- **Chicken Salad** - in a flaky puff pastry cup $65 per 25 pieces

- **Chicken Fire Crackers** - garnished with cilantro cream $65 per 25 pieces

- **Seared Beef Tenderloin** - with herbed Boursin cheese on a garlic and herb toasted crostini $75 per 25 pieces

- **Sesame Ahi tuna Wontons**- with Wakame salad and pickled ginger $75 per 25 pieces

- **Imperial crab tartelettes**- Crab stuffed tarts with aromatics and citrus $75 per 25 pieces

- **Tomato Basil Bruschetta** - served on garlic and herb toasted crostini $45 per 25 pieces

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**Hot Selections:**

- **Bacon Wrapped Scallops** $75 per 25 pieces

- **Chicken Pot Sticker** - with Hoisin dipping sauce $65 per 25 pieces

- **Chicken Satay** - with peanut sauce $65 per 25 pieces

- **Coconut Shrimp** - with apricot glaze $75 per 25 pieces

- **Italian Sausage Stuffed Mushroom Caps** $65 per 25 pieces

- **Spanakopita** - with roasted garlic and herb aioli $55 per 25 pieces
BAR PACKAGES

Bar packages are served in our spacious lobby area. The bar is located by the entrance of the Encore Room.

DRINK TICKETS – $8 per person
Supplied to guests on arrival & redeemed at the bar. You decide how many tickets to purchase for your guests. The tickets are valid for the following products:

Well Liquors – rum, tequila, vodka, whiskey, scotch, brandy, gin. No specialty cocktails or shots included.
Wines - Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, White Zin
All bottled Beer - import and domestic

HOSTED KEG – Pre-purchase a keg of beer to be served at the bar until empty. Price varies on product ordered, domestic and imports available

3 HOUR HOSTED BAR – $24 per person
Pre-pay for your guests to order drinks from the bar throughout a 3-hour time period. Products include well liquor, house wine as listed above

CHAMPAGNE TOAST - $3.50 per person
Add a Champagne toast to your event to mark the occasion. 1/3 Glass of Champagne

CHAMPAGNE OR WINE SERVICE ON ARRIVAL – $8 per person
Service staff will greet your guests with glasses filled with the wine or Champagne

ADDITIONAL PORTABLE BAR SERVICE – $200
Order an additional bar with a bartender for your event