

## MEETING PACKAGES

### **All Day Meeting**

Minimum of 12 Guests

### **Simply Continental**

Chilled Orange, Apple and Cranberry Juices  
Variety of Freshly Baked Muffins, Cinnamon Rolls and Bagels  
Fruit Preserves, Cream Cheese and Butter  
Freshly Brewed “House Blend” & Decaffeinated Coffees  
Selection of Specialty Teas

### **Mid-Morning - Beverage Refresh**

Refresh Coffee and Specialty Teas  
Add Soft Drinks and Bottled Water

### **Buffet Service Lunch**

Choose One

#### **Executive Deli Buffet**

Mixed Greens Salad and Dressing  
Herb Potato Salad or Mediterranean Pasta Salad  
Assorted Breads and Rolls  
Sliced House-made Roast Beef,  
Hand-carved Turkey Breast and Hickory Smoked Ham  
Cheddar, Provolone and Swiss Cheeses  
Lettuce, Tomato, Onions and Pickles  
Freshly Baked Cookies and Brownies

#### **South of the Border**

Black Bean and Corn Salad  
Mini Taco Salad Shells and Flour Tortillas  
Refried Beans and Spanish Rice  
With Salsa, Freshly Made Guacamole, Shredded Lettuce,  
Diced Tomatoes, Diced Onions, Sour Cream and  
Shredded Cheddar Cheese  
Spicy Ground Beef or Ground Turkey  
Chicken or Beef Fajitas  
Cream Cheese Flan

### **Afternoon Break**

Choose One

#### **Only for the Cookies**

Assorted Freshly Baked Cookies  
Freshly Brewed “House Blend” and Decaffeinated Coffees  
Selection of Specialty Teas  
Chocolate Milk, 2% and Skim Milk

or

#### **Munchie Madness**

Assorted Mini Snack Bags, Seasonal Vegetable Display and Trail Mix  
Assorted Soft Drinks and Bottled Water

\$38.95 per person

*All Food & Beverage subject to applicable taxes & 20% Service Charge.  
Prices for Food & Beverage guaranteed for 90 days prior to date of function.  
November 2010*

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## MEETING PACKAGES

### **Executive Meeting Plan**

Minimum of 12 Guests

#### **Deluxe Continental**

Chilled Orange, Apple, and Cranberry Juices  
Fresh Seasonal Fruit  
Variety of Freshly Baked Muffins, Cinnamon Rolls, Bagels and Scones  
Fruit Preserves, Cream Cheese and Butter  
Cold Cereals and Milk  
Assorted Yogurts with Granola and Raisins  
Freshly Brewed "House Blend" & Decaffeinated Coffees  
Selection of Specialty Teas

#### **Mid-Morning – Beverage Refresh**

Refresh Coffee and Specialty Teas; Add Soft Drinks and Bottled Water

#### **Buffet Service Lunch**

Choose One

##### **Executive Deli Buffet**

Mixed Greens Salad with Dressing  
Herb Potato Salad or  
Mediterranean Pasta Salad  
Assorted Breads and Rolls  
Sliced House-made Roast Beef,  
Hand-carved Turkey Breast and  
Hickory Smoked Ham  
Cheddar, Provolone and  
Swiss Cheeses  
Lettuce, Tomato,  
Onions and Pickles  
Freshly Baked Cookies and  
Brownies

##### **South of the Border**

Black Bean and Corn Salad  
Mini Taco Salad Shells,  
Flour Tortillas, Refried Beans,  
Spanish Rice  
With Salsa, Freshly made  
Guacamole, Shredded Lettuce,  
Diced Tomatoes, Diced Onions,  
Sour Cream and Shredded  
Cheddar Cheese  
Spicy Ground Beef or Ground  
Turkey  
Chicken or Beef Fajitas  
Cream Cheese Flan

##### **Italian Buffet**

Classic Caesar and Antipasto Salad  
Rustic Garlic Bread  
Grilled Asparagus, Zucchini,  
Yellow Squash and  
Sautéed Button Mushrooms,  
Penne Pasta with Marinara and  
Alfredo Sauce  
**Choice of Two Entrées:**  
Italian Sausage with  
Peppers and Onions  
Chicken Vesuvio  
Chicken or Eggplant Parmesan  
**Dessert:**  
Cannoli Cake or Cappuccino  
Cheesecake

#### **Afternoon Break**

Choose One

##### **It's a Party!**

Domestic Cheese Display and Crackers  
Fresh cut Fruit with Yogurt Dipping Sauce  
Array of Garden Vegetables with Ranch Dressing  
Assorted Soft Drinks and Bottled Water

##### **Sweet and Savory**

Brownies & Dessert Bars  
Domestic Cheese Display, Crackers and Mini Pretzels  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed "House Blend" & Decaffeinated Coffees  
Selection of Specialty Teas

**\$44.95 per person**

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## MEETING PACKAGES

### **Take The Afternoon Off!**

Minimum of 12 Guests

#### **Deluxe Continental**

Chilled Orange, Apple and Cranberry Juices  
Fresh Seasonal Fruit  
Variety of Freshly Baked Muffins, Cinnamon Rolls, Bagels and Scones  
Fruit Preserves, Cream Cheese and Butter  
Cold Cereals and Milk  
Assorted Yogurts with Granola and Raisins  
Freshly Brewed “House Blend” & Decaffeinated Coffees  
Selection of Specialty Teas

#### **Mid-Morning – Beverage Refresh**

Refresh Coffee and Specialty Teas  
Add Soft Drinks and Bottled Water

#### **Lunch**

Executive Deli Buffet  
or  
Boxed “Lunch on the Run”  
(see page 11 for selections)

\$34.95 per person

### **Gone Before Lunch!**

#### **Deluxe Continental**

Chilled Orange, Apple and Cranberry Juices  
Fresh Seasonal Fruit  
Variety of Freshly Baked Muffins, Cinnamon Rolls, Bagels and Scones  
Fruit Preserves, Cream Cheese and Butter  
Cold Cereals and Milk  
Assorted Yogurts with Granola and Raisins  
Freshly Brewed “House Blend” & Decaffeinated Coffees  
Selection of Specialty Teas

#### **Mid-Morning – Beverage Refresh**

Refresh Coffee and Specialty Teas  
Add Soft Drinks and Bottled Water

\$16.50 per person

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## MEETING PACKAGES

### SPECIALTY BREAKS

Themed breaks are based on a 45-Minute Break.

#### **The Border Break**

Tortilla Chips with Salsa  
Freshly made Guacamole, Sour Cream,  
Diced Tomato, Shredded Cheddar Cheese,  
Black Olives and Sliced Jalapeños  
Assorted Soft Drinks and Bottled Water  
\$7.95 per person

#### **Munchie Madness**

Potato Chips, Trail Mix and Mini Pretzels  
Seasonal Vegetable Display with Dips  
Assorted Soft Drinks and Bottled Water  
\$6.95 per person

#### **It's A Party!**

Domestic Cheese Display and Crackers  
Fresh cut Fruit with Yogurt Dipping Sauce  
Array of Garden Vegetables with Ranch Dressing  
Assorted Soft Drinks and Bottled Water  
\$9.95 per person

#### **Only For the Cookies**

Assorted Freshly Baked Cookies  
Freshly Brewed "House Blend" &  
Decaffeinated Coffees  
Selection of Specialty Teas  
Chocolate Milk, 2% and Skim Milk  
\$7.95 per person

#### **Sweet and Savory**

Brownies & Dessert Bars  
Domestic Cheese Display, Crackers and Mini Pretzels  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed "House Blend" &  
Decaffeinated Coffees  
Selection of Specialty Teas  
\$8.95 per person

#### **Ballpark Treats**

Warm Soft Baked Pretzels with Mustard,  
Caramel Popcorn and Assorted Ice Cream Bars  
Assorted Soft Drinks and Bottled Water  
\$10.95 per person

#### **For The Health of It!**

Fresh cut Fruit with Yogurt Dipping Sauce  
Granola & Fig Bars  
Trail Mix and Chocolate Bites  
Assorted Bottled Juices and Bottled Water  
\$10.95 per person

#### **At The Movies**

Assorted Candy Bars,  
Popcorn and Gummy Bears  
Assorted Soft Drinks and Bottled Water  
\$7.95 per person

## **À La Carte Selections**

Coffee or Tea	\$35.00 gal	Granola and Fruit Bars	\$ 2.25 ea
Milks, 2% or Skim	\$ 3.25 ea	Brownies or Dessert Bars	\$27.00 dz
Bottled Spring Water	\$ 2.95 ea	Assorted Freshly Baked Cookies	\$24.00 dz
Bottled Soft Drinks	\$ 2.95 ea	Soft Baked Pretzels with Mustard	\$30.00 dz
Individual Yogurt	\$ 2.50 ea	Bags of Trail Mix	\$ 2.25 ea
Ice Cream Bars	\$ 2.75 ea	Salsa with Tortilla Chips (10-12 Servings)	\$18.00
Assorted Whole Fruit	\$ 2.00 ea	Bags of Potato Chips, Mini Pretzels	\$ 2.25 ea

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## CONTINENTAL BREAKFASTS

### Simply Continental

Chilled Orange, Apple and Cranberry Juices  
 Variety of Freshly Baked Muffins, Cinnamon Rolls and Bagels  
 Fruit Preserves, Cream Cheese and Butter  
 Freshly Brewed “House Blend” & Decaffeinated Coffees  
 Selection of Specialty Teas  
 \$9.95 per person

### Healthy Start

Chilled Orange, Apple and Cranberry Juices  
 Fresh Seasonal Fruit  
 Assorted Yogurt with Granola and Raisins  
 Oatmeal with Toppings  
 Granola Bars  
 Freshly Brewed “House Blend” & Decaffeinated Coffees  
 Selection of Specialty Teas  
 \$11.95 per Person

### Deluxe Continental

Chilled Orange, Apple and Cranberry Juices  
 Fresh Seasonal Fruit  
 Variety of Freshly Baked Muffins, Cinnamon Rolls, Bagels, and Scones  
 Fruit Preserves, Cream Cheese and Butter  
 Cold Cereals and Milk  
 Assorted Yogurts with Granola and Raisins  
 Freshly Brewed “House Blend” & Decaffeinated Coffees  
 Selection of Specialty Teas  
 \$13.95 per person

## À La Carte Selections

Coffee or Tea	\$35.00 gal	Individual Yogurt	\$ 2.50 ea
Bottles of Orange Juice	\$ 3.00 ea	Granola and Fruit Bars	\$ 2.25 ea
Bottles of Cranberry and Apple Juices	\$ 3.00 ea	Bagels with Cream Cheese	\$25.00 dz
Bottled Soft Drinks	\$ 2.95 ea	Croissants	\$23.00 dz
Bottled Spring Water	\$ 2.95 ea	Freshly Baked Muffins	\$23.00 dz
Bottle Sparkling Water	\$ 2.95 ea	Freshly Baked Scones	\$23.00 dz
Assorted Whole Fruit	\$ 2.00 ea	Gourmet Cinnamon Rolls with Cream Cheese Icing	\$30.00 8ct

## **BREAKFAST BUFFETS**

### **Breakfast Buffets Include:**

Chilled Orange, Apple, and Cranberry Juices  
Variety of Freshly Baked Muffins, Cinnamon Rolls and Bagels  
Fruit Preserves, Cream Cheese, Butter and Breakfast Potatoes  
Freshly Brewed “House Blend” and Decaffeinated Coffees  
Selection of Specialty Teas

### **The North Shore**

Smoked Salmon Display with Diced Red Onion, Eggs, Tomato, Capers, and Parsley  
Fresh Fluffy Scrambled Eggs,  
Cheese Blintzes with Fruit Topping and Sour Cream  
\$18.95 per person

### **The Metropolitan**

Fresh Fluffy Scrambled Eggs  
with Toppings of Cheddar and Swiss Cheeses,  
Mushrooms, Green Onion and Salsa  
Crisp Bacon and Sausage Links  
\$13.95 per person

### **Frittata Italiana**

Individually made with Roasted Eggplant, Vidalia  
Onions, Roasted Red Pepper and Herb Toasted  
Croutons, topped with Smoked Mozzarella Cheese  
and served with Basil Tomato Sauce  
Crisp Bacon and Sausage Links  
\$15.95 per person

## **Breakfast Buffet Additions**

### **Cinnamon French toast**

with Maple Syrup  
\$3.50 per person

### **Additional Meat Item**

Choice of:  
Bacon, Sausage Links, Grilled Ham,  
or Turkey Sausage  
\$2.75 per person

### **Traditional Buttermilk**

#### **Pancakes**

with Maple Syrup  
\$3.75 per person

### **Smoked Salmon Display**

Diced Red Onion, Eggs, Tomato, Capers  
and Parsley  
Cream Cheese and Bagels  
\$7.95 per person

### **The Omelet Station**

“Cooked to Order Omelets”  
prepared by your Personal Chef  
with your choice of Ham, Sausage, Bacon,  
Cheddar Cheese,  
Red and Green Peppers, Mushrooms, Sliced  
Jalapeños, Onions and Tomatoes  
\$6.50 per person \*

### **Assortment of**

#### **Cold Cereals**

with 2% and Skim Milk  
\$2.95 per person

### **Cheese Blintzes**

with Fruit Topping and Sour Cream  
\$4.25 per person

### **Panini Station**

Choice of Bacon,  
Sausage Patty or Grilled Ham,  
Florentine Scrambled Eggs and  
Provolone Cheese  
\$6.50 per person\*

\*\$85.00 Chef’s Fee applicable to above stations

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## **THE HILTON BRUNCH BUFFET**

Minimum of 25 Guests; if fewer than 25 guests, an \$85.00 fee will apply.

Chilled Orange, Apple, and Cranberry Juices  
Freshly Brewed “House Blend” and Decaffeinated Coffees  
Selection of Specialty Teas

### **Salads**

Harvest Greens Salad  
Fresh Fruit Salad  
Antipasto Salad

### **Breakfast Breads**

Variety of Freshly Baked Muffins,  
Cinnamon Rolls and Bagels with  
Fruit Preserves, Cream Cheese  
and Butter

### **Side Items**

Rosemary and Garlic Oven  
Roasted Potatoes  
Fresh Seasonal Vegetable  
Scrambled Eggs  
Bacon and Sausage Links

### **Choose One Entrée**

Grilled Salmon with Lemon Butter Sauce  
Classic Chicken Piccata  
Marinated London Broil with  
Red Wine Mushroom Sauce

### **Choose One Breakfast Specialty**

Individual Frittata Italiana  
Quiche Lorraine  
Spinach Quiche  
Tomato Basil Quiche

### **Sweet Table**

Mini Eclairs  
Mini Cannolis  
Lemon Tarts  
Assorted Italian Butter Cookies

\$36.95 per person

### **Additional Brunch Options:**

#### **Cheese Blintzes**

with Fruit Topping and  
Sour Cream  
\$3.50 per person

#### **Cinnamon French toast**

with Maple Syrup  
\$3.50 per person

#### **Smoked Salmon Display**

Diced Red Onion, Eggs, Tomato,  
Capers, Parsley, Cream Cheese  
and Bagels  
\$7.95 per person

#### **Carved Honey Glazed Ham or Turkey**

Rolls and Spreads  
\$8.95 per person\*

#### **The Omelet Station**

“Cooked to Order Omelets”  
prepared by your Personal Chef  
with your choice of Ham,  
Sausage, Bacon, Cheddar Cheese,  
Red and Green Peppers,  
Mushrooms, Sliced Jalapeños,  
Onions and Tomatoes  
\$6.50 per person\*

#### **Pasta Station**

Cheese Tortellini, Penne Pasta  
Marinara, Alfredo Sauce and  
Assorted Toppings  
\$7.95 per person \*

\*\$85.00 Chef's Fee applicable to above stations

## LUNCHEON SELECTIONS

### Entrée Salads

Served with Iced Tea, Freshly Brewed “House Blend” Coffee and Decaffeinated Coffee  
Fresh Rolls, Butter and Dessert

#### Harvest Greens Salad

Mixed Greens with Apple, Dried Cranberry,  
Bleu Cheese Crumbles and Candied Pecans  
Tossed in a Balsamic Vinaigrette Dressing  
\$15.95 per person

#### Caesar Salad

Chopped Romaine Lettuce  
Tossed with Classic Caesar Dressing, Garlic Croutons  
and Parmesan Cheese  
\$14.95 per person

Add: Pan-seared Herb and Garlic Shrimp \$3.50 per person   Grilled Marinated Chicken \$2.50 per person   Marinated Flank Steak \$5.95 per person

#### Pesto Chicken Pasta Salad

Diced Grilled Chicken, Onion, Celery, Sliced Black Olives,  
Red Pepper, Toasted Pine Nuts and Penne Pasta  
Tossed in a Pesto Mayonnaise  
Served on Crispy Iceberg Wedges  
\$17.95 per person

#### Tossed Cobb Salad

Mixed Greens topped with Grilled Chicken, Tomato,  
Bacon, Chopped Eggs, Bleu Cheese and Avocado  
Tossed with Bleu Cheese Dressing  
\$17.95 per person

### Sandwiches

Served with Iced Tea, Freshly Brewed “House Blend” Coffee and Decaffeinated Coffee, Dessert and  
Choice of Freshly Made Potato Chips, Mediterranean Pasta Salad or Herb Potato Salad.

#### Hand Carved Turkey Club Wrap or Sandwich

Hand-carved Oven Roasted Turkey Breast, Bacon,  
Lettuce, Tomato and Swiss Cheese with Mayonnaise  
Served in a Flour Tortilla Wrap or on a French Roll  
\$17.95 per person

#### Roast Beef Sandwich

House-made Roast Beef, Shaved Red Onions, Cheddar  
Cheese, Lettuce, Tomato and Horseradish Mayonnaise  
Served on a Corn Kaiser Roll  
\$18.95 per person

#### Classic Croissant

Choice of Herb Chicken Salad or Healthy Tuna Salad  
with Lettuce, Tomato and Toasted Almonds  
\$18.95 per person

#### Hickory Smoked Ham Sandwich

Hickory Smoked Ham, Havarti Cheese, Lettuce, Tomato  
with Dijon Mayonnaise  
\$18.95 per person

#### Tuscan Chicken Sandwich

Grilled Marinated Chicken Breast, Provolone Cheese,  
Lettuce, Tomato with Pesto Mayo  
Served on Herb Focaccia  
\$18.95 per person

#### Mediterranean Vegetable Wrap or Sandwich

Grilled Marinated Vegetables, Mixed Greens  
and Provolone Cheese  
Served in a Flour Tortilla Wrap or on a Ciabatta Roll  
\$17.95 per person

### Dessert Selections

Chocolate Pecan Tart  
New York Cheesecake

Wild Berry Sorbet  
Chocolate or Vanilla Ice Cream

Atomic Strawberry Cake  
Deep Dish Apple Pie

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## LUNCHEON SELECTIONS

### Entrée Lunches

Served with Iced Tea, Freshly Brewed “House Blend” Coffee and Decaffeinated Coffee,  
Fresh Rolls, Butter and Dessert

#### **Pesto Chicken Penne**

Grilled Marinated Chicken Breast, Penne Pasta in a  
Pesto Cream Tossed with Fresh Broccoli  
\$18.95 per person

#### **Mobley Burger**

Certified Angus Beef Hamburger,  
Lettuce, Tomato, Onion  
Choice of Cheddar, Swiss or Provolone Cheese  
Served on an Old Fashioned Butter Bun  
Seasoned French Fries  
\$18.95 per person

#### **Marinated Flank Steak**

Hand-carved Marinated Flank Steak, Yukon Gold  
Whipped Potatoes, Red Wine Mushroom Sauce and  
Seasonal Vegetables  
\$21.95 per person

#### **Chicken Pot Pie**

Tender Chicken Breast, Potatoes, Carrots and  
Green Peas in a rich Chicken Supreme Sauce  
Topped with a Flaky Pastry Crust  
\$18.95 per person

#### **Grilled Salmon**

Perfectly Grilled Salmon in a Boursin Cheese Sauce  
Served with a Wild Rice Blend and Seasonal Vegetables  
\$24.95 per person

#### **Mediterranean Breast of Chicken**

Grilled Marinated Chicken Breast Topped with Grape  
Tomatoes, Kalamata Olives and Fennel Salad  
Served with Seasonal Vegetables and  
Oven Roasted Red Skin Potatoes  
\$19.95 per person  
*(Chicken Marsala and Piccata also available)*

#### **Maryland Crab Mac & Cheese**

Sweet Maryland Crab and Elbow Pasta in a rich Cheese  
Sauce, served with a Side Salad  
\$21.95 per person

#### **French Dip**

Thinly sliced house-made Roast Beef  
In au jus, topped with Provolone Cheese  
Served on a French Roll  
Sour Cream Potato Wedges  
\$18.95 per person

### Dessert Selections

Choose One

Chocolate Pecan Tart  
New York Cheesecake

Wild Berry Sorbet  
Chocolate or Vanilla Ice Cream

Atomic Strawberry Cake  
Deep Dish Apple Pie

## LUNCHEON SELECTIONS

### Buffet Lunches

Hot Buffet Minimum 25 Guests

Served with Iced Tea, Freshly Brewed "House Blend" Coffee and Decaffeinated Coffee

#### Executive Deli Buffet

Mixed Greens Salad and Dressing  
Herb Potato Salad or Mediterranean Pasta Salad  
Assorted Breads and Rolls  
Sliced House-made Roast Beef, Hand-carved  
Turkey Breast and Hickory Smoked Ham  
Cheddar, Provolone and Swiss Cheeses  
Lettuce, Tomato, Onions and Pickles  
Freshly Baked Cookies and Brownies  
\$19.95 per person

#### South of the Border

Black Bean and Corn Salad  
Mini Taco Salad Shells and Flour Tortillas  
Refried Beans and Spanish Rice  
With Salsa, Freshly made Guacamole, Shredded  
Lettuce, Diced Tomatoes, Diced Onions, Sour Cream  
and Shredded Cheddar Cheese  
Spicy Ground Beef or Ground Turkey  
Chicken or Beef Fajitas  
Cream Cheese Flan  
\$23.95 per person

#### The Far East Buffet

Ginger Sesame Noodle Salad  
Chicken or Pork Pot Stickers  
Chicken or Beef Stir-fry  
(with choice of Teriyaki or Chili Garlic Sauce)  
Shrimp and Broccoli in Lemon Garlic Butter Sauce  
Steamed, Brown, or Fried Rice  
Ginger Bundt Cake with an Almond Sugar Glaze  
\$28.95 per person

#### The Evanston Buffet

Spinach Salad or Beefsteak Tomato Salad  
Rolls with Butter  
Seasonal Vegetables  
Yukon Gold Whipped Potatoes  
**Choice of two Entrées:**  
Pan-seared Salmon with Lemon Butter Sauce  
Grilled Marinated Chicken Breast with White Wine  
Velouté Sauce  
Chicken Piccata or Chicken Marsala  
Marinated Flank Steak with Red Wine Mushroom Sauce  
**Dessert:**  
Coconut Raspberry Bars and Chocolate Brownies  
\$28.95 per person

#### Italian Buffet

Classic Caesar Salad  
Antipasto Salad  
Rustic Garlic Bread  
Grilled Asparagus, Zucchini, Yellow Squash,  
Sautéed Buttons Mushrooms, Penne Pasta with  
Marinara and Alfredo Sauce  
**Choice of Two Entrées:**  
Italian Sausage with Peppers and Onions  
Chicken Vesuvio  
Chicken or Eggplant Parmesan  
**Dessert:**  
Cannoli Cake or Cappuccino Cheesecake  
\$25.95 per person

#### Add a cup of Soup for \$1.95 per person

Minnesota Wild Rice, Tortilla, Wonton, Cream of Broccoli, Tomato Basil Bisque, Minestrone

## LUNCHEON SELECTIONS

### **Boxed “Lunch on the Run”**

All “Lunch on the Run” selections come with a Bottled Water or Soda,  
Bag of Chips or Pretzels, Cookie and Whole Fruit

### **Choice of One Entrée Sandwich:**

#### **Healthy Tuna Salad**

Healthy Tuna Salad prepared with Onions, Celery, Cucumber and Roasted Red Pepper  
Lettuce and Tomato on a French Wheat Roll

#### **Tuscan Chicken Sandwich**

Grilled Marinated Chicken Breast, Provolone Cheese, Lettuce, Tomato and Pesto Mayonnaise  
Served in a Flour Tortilla Wrap or on a French Roll

#### **Turkey Club Wrap or Sandwich**

Hand-carved Turkey Breast, Bacon, Lettuce, Tomato, Swiss Cheese and Mayonnaise  
Served in a Flour Tortilla Wrap or on a French Roll

#### **Roast Beef**

Roast Beef, shaved Red Onions, Cheddar Cheese, Lettuce, Tomato and Horseradish Mayonnaise  
Served on a Corn Kaiser Roll

#### **Hickory Smoked Ham**

Hickory Smoked Ham, Havarti Cheese, Lettuce, Tomato and Dijon Mustard Mayonnaise  
Served on a Ciabatta Roll

#### **Mediterranean Vegetable Wrap or Sandwich**

Grilled Marinated Vegetables, Mixed Greens Tossed in Balsamic Dressing and Provolone Cheese  
Served in a Flour Tortilla Wrap or on a Ciabatta Roll

#### **Classic Chicken Caesar**

Grilled Marinated Chicken Breast with Chopped Romaine, Garlic Croutons and Parmesan Cheese  
Served with Caesar Dressing on the Side

\$17.95 per person

Add Fresh Avacado, Chef Specitality Guacamole or Hickory Smoked Bacon for \$1.00

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## DINNER SELECTIONS

### Dinner Entrées

Dinners include a Mixed Greens or Caesar Salad, Rolls and Butter, Seasonal Vegetables, Freshly Brewed “House Blend” and Decaffeinated Coffees, Specialty Teas and Dessert

#### Oven Roasted Rosemary Chicken

Marinated French-cut Chicken Breast and White Wine Velouté Sauce  
Served with Yukon Gold Whipped Potatoes  
\$28.95 per person

#### Grilled Filet Mignon

Perfectly Grilled Filet Mignon with a Green Peppercorn Sauce, Served with a Loaded Twice-baked Potato  
\$39.95 per person

#### Spicy Hawaiian BBQ Chicken

Grilled French-cut Chicken smothered in Spicy BBQ Sauce, Garnished with Diced Peppers and Fresh Pineapple, Served with Yukon Gold Whipped Potatoes  
\$28.95 per person

#### Salmon Wellington

Salmon Filet topped with Mushroom Duxelles, Wrapped in a Puff Pastry and Baked until Golden Brown, with a Lemon Butter Sauce  
Served with Chive Whipped Potatoes  
\$32.95 per person

#### Grilled Rib-eye Steak

Certified Angus Beef Rib-eye Steak Grilled to perfection  
Topped with Thyme-scented Grilled Vidalia Onions  
Served with a Baked Potato  
\$35.95 per person

#### Chicken Florentine

Chicken Breast Stuffed with Spinach and Feta Cheese, Complemented with a light Supreme Sauce  
Served with Garlicky Roasted Potatoes  
\$32.95 per person

#### Pan-Seared Halibut

Perfectly Pan-seared Halibut with a Roasted Red Pepper Basil Sauce, served on Parsley Rice  
\$36.95 per person

#### Black Bean Terrine

Black Beans, Onion, Celery, Garlic and Fresh Cilantro Baked and Dressed with an Avocado Sauce  
Served with Julienne Vegetables  
\$25.95 per person

### Duet Entrées

#### Filet Mignon and Salmon

Perfectly grilled Filet Mignon with a Red Wine Demi and Grilled Salmon with a Lemon Butter Sauce,  
Served with a Loaded Twice-baked Potato  
\$46.95 per person

#### Chicken and Salmon

Oven roasted Rosemary Chicken Breast with a White Wine Velouté Sauce and Pan-seared Salmon Sundried Tomato in a Lemon Butter Sauce  
Served with Yukon Gold Whipped Potatoes  
\$42.95 per person

### Dessert Selections

Death by Chocolate Cake	Crème Brûlée	Red Velvet Cake
Raspberry Sorbet	Lemon Meringue Tart	New York Cheesecake
		Turtle Cheesecake

### Dinner Enhancements

Cup of Soup	\$1.95 per person	Beefsteak Tomato Salad	\$3.95 per person
Antipasto Salad	\$7.95 per person	Spinach Salad	\$3.95 per person
Crab Cakes with Lemon Aioli	\$6.95 per person	Baby Arugula Salad	\$4.95 per person
Shrimp Cocktail	\$10.95 per person	Harvest Salad	\$4.95 per person

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## DINNER SELECTIONS

### Buffet Dinners

Hot Buffet Minimum 25 Guests

Served with Freshly Brewed “House Blend” Coffee and Decaffeinated Coffees, Specialty Teas and Dessert

### The Executive Dinner

#### Field Greens Salad

With Candied Pecans and Bleu Crumbles, served with Balsamic Vinaigrette

#### Chopped Salad

Romaine Lettuce with Red Onions, Carrot, Cauliflower, Ripe Tomatoes and Cucumber, served with Ranch Dressing  
Rolls and Butter

#### Side Dishes

Yukon Gold Whipped Potatoes, Wild Rice Blend, Seasonal Vegetable

#### Entrees

Salmon with Lemon Butter Herb Sauce

Chicken Marsala

Grilled Flank Steak with a Green Peppercorn Sauce

#### Dessert Selections

Choose Two

Chocolate Pecan Bars

Coconut Raspberry Bars

New York Cheesecake

Cappuccino Brownies

Apple Streusel Bars

\$36.95 per person

### Tropicana Buffet

#### Cuban Salad

Lettuce Greens, Julienne Green Papaya, Ripe Tomatoes  
and Cut Corn

#### Sides

Rolls and Butter

Black Beans and Gray Rice

Fried Sweet Plantains

#### Entrees

Roasted Garlic Pork Loin

Ropa Veja

(Shredded Beef in a Tomato Broth)

Chicken Empanadas

#### Mini Desserts

Coconut Tart

Lemon Tart

Guava & Almond Empanada

Assorted Thumb Print Cookies

\$38.95 per person

### Tuscan Visit

#### Salads

Classic Caesar Salad

Antipasto Salad

#### Sides

Rustic Garlic Bread

Italian Roasted Vegetables

Risotto Milanese

#### Entrees

Chicken Vesuvio

Braised Pork Shank Osso Buco

Farfalini Pasta Carbonara

#### Mini Desserts

Cappuccino Mousse Cups

Cannolis

Opera Torte

Italian Butter Cookies

\$40.95 per person

## RECEPTION SELECTIONS

### Reception Displays

Minimum of 20 guests

#### **Crudités Display**

Selection of Fresh Vegetables served with  
Ranch and Bleu Cheese Dips

\$4.95 per person

#### **Harvest Fresh Fruit Display**

Selection of Fresh Seasonal Fruits

\$4.95 per person

#### **Smoked Salmon Display**

Side of Smoked Salmon, Cream Cheese, Eggs, Sweet Red  
Onion, Tomato, Capers and Parsley with Mini Rye Rounds  
and Toasted Baguette Slices

\$145.95 per side

#### **Gourmet Cheese Display**

Imported and Domestic Cheese Selections with  
Assorted Crackers and Crostini

\$5.95 per person

#### **Antipasto Display**

Genoa Salami, Olives, Vegetables and Provolone Cheese  
served with Italian Crostini and Crackers

\$5.95 per person

#### **Sweet Dessert Display**

Mini Cannolis, Chocolate Éclairs, Lemon Tarts, Chocolate  
Covered Strawberries and Assorted Italian Cookies

\$10.95 per person

## Reception Packages

Priced per person, per two hours of service; minimum of 25 guests

#### **Happy Hour**

Gourmet Cheese and Crudités Display  
Spanakopita, BBQ Hawaiian Meatballs, Mini Pizza and  
Southwest Chicken Egg Rolls

\$22.95 per person

#### **Light & Festive**

Gourmet Cheese and Crudités Display, Roast Turkey Carving  
Specialty Station, Smoked Salmon Mousse Canapés,  
Tomato Bruschetta, Spinach Stuffed Mushrooms,  
Chicken Skewers with a Sesame Ginger Sauce  
Assorted Cookies and Dessert Bars

\$42.95 per person

#### **Networking**

Build your own Bruschetta with Pesto Chicken and  
Traditional Tomato toppings, Crudités and Gourmet Cheese  
Display, Petite Crab Cakes, Cuban Spring Rolls,  
Teriyaki Beef Skewers and Assorted Mini Quiche

\$28.95 per person

#### **Time for a Party!**

Antipasto, Crudités and Harvest Fruit Display, Cantina Taco  
and Pasta Specialty Station, Petite Crab Cakes with a Lemon  
Aioli Sauce, Coconut Shrimp with a Sesame Ginger Sauce,  
Mini Blue Cheese Burgers on an Old-Fashioned Butter Bun,  
Spanakopita, Teriyaki Beef Skewers, Sweet Dessert Display

\$58.95 per person

## RECEPTION SELECTIONS

### **Specialty Stations**

Add to a Reception or Buffet  
\$85.00 Chef's Fee applicable to all Stations

#### **Pasta Station**

Penne Pasta and Cheese Tortellini with Marinara and Alfredo Sauces, served with Grilled Chicken, Fresh Spinach, Button Mushrooms, Asparagus Tips, Julienne Peppers, Fresh Garlic, Red Pepper Flakes, Italian Herbs and Parmesan Cheese  
\$12.95 per person

#### **Mashed Potato Station**

Yukon Gold Mashed Potatoes served in a Martini Glass, with Choice of Shredded Cheese, Blue Cheese, Mushrooms, Caramelized Onions, Bacon, Sour Cream, Ranch, Butter and Chives  
\$7.95 per person

#### **Cantina Taco Station**

Chicken and Beef with Choice of Onions, Fresh Cilantro, Tomato, Lettuce, Sour Cream, Cheese, Guacamole and Tomatillo Salsa  
Served on Flour or Corn Tortillas  
\$10.95 per person

#### **Mongolian Station**

Marinated Chicken and Beef, Sautéed to order with Scallions, Julienne Onions and Red Pepper in a Mongolian Sauce  
Served over Steamed Rice  
Fortune Cookies  
\$9.95 per person

#### **Paella Station**

Spicy Sausage, Marinated Chicken, Garlic Shrimp  
Sautéed with Saffron Rice and your choice of Tomato, Black Olives, Peppers and Fresh Garlic in a Tomato Broth  
\$11.95 per person

### **Carving Stations**

Carved items served with Old-Fashioned Butter Rolls  
\$85.00 Chef's Fee applicable to all Stations  
Serves 20 guests

#### **Roast Turkey Breast**

with Cranberry Mayonnaise  
\$135.00

#### **Honey & Brown Sugar Glazed Ham**

with Dijon Mustard Mayonnaise  
\$145.00

#### **Tenderloin of Beef**

with Horseradish Cream  
\$325.00

#### **Roast Prime Rib**

with Horseradish Cream and Natural Au Jus  
\$200.00

## RECEPTION SELECTIONS

### Cold Hors D'oeuvre Selections

Price per 50 pieces; Served in 50 piece minimums

Antipasto Skewer	\$85.00	Prosciutto Wrapped Melon	\$75.00
Pesto Chicken Bruschetta	\$75.00	Char Beef Carpaccio	\$85.00
Shrimp Shooter	\$100.00	Smoked Salmon Mousse Canapés	\$150.00
Blackened Tuna Tartare	\$95.00	Tomato Bruschetta	\$55.00
Boursin Cheese Cherry Tomatoes	\$65.00	Portabella Mushroom Bruschetta	\$55.00
Hummus Dip with Pita Chips	\$3.25 per person		

### Hot Hors D'oeuvre Selections

Price per 50 pieces; Served in 50 piece minimums

Chicken Skewer with Ginger Sesame Sauce	\$100.00	Vegetable Samosa	\$105.00
Spanakopita	\$115.00	Brie with Raspberry in Phyllo	\$180.00
Almond-stuffed Date in Bacon	\$135.00	Mini Bleu Cheese Burgers	\$100.00
Spinach-stuffed Mushrooms	\$ 75.00	Grilled Salmon Skewer	\$115.00
BBQ Shrimp Wrapped in Bacon	\$105.00	Mini Pizza	\$110.00
Teriyaki Beef Skewer	\$110.00	BBQ Pulled Pork on a Jalapeno Corn Cake	\$125.00
Cuban Spring Rolls	\$125.00	Beef Empanada	\$135.00
Wild Mushroom Tart	\$110.00	Lamb Chops with a Mint Demi	\$200.00
Coconut Shrimp	\$100.00	BBQ Hawaiian Meatballs	\$105.00
Mini Crab Cakes with Spicy Aioli	\$125.00	Southwest Chicken Egg Rolls	\$105.00
Chicken Pot Stickers	\$105.00	Braised Short Rib & Manchego Empanada	\$135.00
Assorted Mini Quiche	\$110.00	Cheese Quesadilla Triangles	\$ 65.00

## BEVERAGE SELECTIONS

### The Cocktail Hour

Priced per person, by the hour. Please select Preferred or Premium Brands.  
Juices and Soft Drinks included.

	Preferred	Premium
<b>First Full Cocktail Hour</b>	\$14.00	\$16.00
<b>Each Additional Cocktail Hour</b>	\$ 7.00	\$ 8.00

We proudly serve as our Preferred Brands: Absolut Vodka, Bombay Gin, Bacardi Rum, Jim Beam Whiskey, Dewers Scotch, Jose Cuervo Tequila, Imported and Domestic Beers

We proudly serves as our Premium Brands: Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Whiskey, Johnny Walker Scotch, 1800 Reposado Tequila; Imported, Domestic and Microbrew Beers

### Limited Cocktail Hour

Priced per person, by the hour. Includes Imported and Domestic Beer, House Wine, Juices and Soft Drinks

<b>First Limited Hour</b>	\$10.00
<b>Each Additional Limited Hour</b>	\$ 5.00

### Cash Bar Pricing

Cash Bar prices include all applicable taxes

Preferred Brand Cocktails	\$6.75
Premium Brand Cocktails	\$7.50
Domestic Beer	\$5.25
Imported or Microbrew Beer	\$6.25
House Wine	\$6.25
Cordials	\$8.25
Soft Drinks	\$3.25
Mineral Waters	\$3.25

### Hosted Bar Pricing

Hosted Bar prices do not include tax or service charges

Preferred Brand Cocktails	\$5.75
Premium Brand Cocktails	\$6.50
Domestic Beer	\$4.25
Imported or Microbrew Beer	\$5.25
House Wine	\$5.25
Cordials	\$7.25
Soft Drinks	\$3.00
Mineral Waters	\$3.00

### Specialty Items

Sparkling Cider	\$15.00 per bottle
White Grape Juice	\$15.00 per bottle
House Punch (Non-Alcoholic)	\$32.00 per gallon
Champagne, House	\$24.00 per bottle
Champagne Punch	\$45.00 per gallon
Champagne Toast	\$ 3.50 per person
House Wine	\$25.00 per bottle
Premium Wine	Priced upon Request

Bartenders are required for all bars. Labor Fee of \$85.00 for up to 4 hours per Bartender will apply.

Additional hour of Bartender service is \$25.00

Alcohol consumption must be in compliance with applicable liquor laws.

No Alcoholic Beverages will be sold to persons under 21 years of age.

## **ADDITIONAL INFORMATION**

### **Wedding Ceremonies**

For ceremonies performed at the Hotel, a \$2.00 per person set-up fee will apply, subject to \$200 minimum.

### **Sweet Table**

A \$3.00 per person Service Fee will be assessed for parties wishing to provide their own Sweet Table.

### **Cake Cutting Fee**

For Wedding Cakes provided by an outside Bakery, the cake-cutting fee is \$2.50 per person.

### **Corkage Fee**

A \$10.00 per bottle fee will be assessed for any Wine or Champagne provided by the client.

### **Coat Check**

Coat check service can be made available to your guests on a Hosted or Cash basis.  
An attendant fee of \$100.00 will apply, based on five hours of service. \$25 per additional hour.  
Arrangements must be made in advance.

### **Children's Meals**

Children's meals can be arranged upon request.

### **Staff Meals**

Available upon request.

### **Deposits**

Upon confirmation, an initial deposit of \$1,000.00 is required to secure the date.  
All deposits are applied towards the function balance and are non-refundable.  
Three months prior to the event, a second deposit of 50% of the estimated balance is due.  
10 Business days prior to the event, final payment of estimated balance is due.  
Any subsequent charges remaining the day of the event are settled by Credit Card.

### **Time**

All afternoon banquets must conclude by 4:00 pm. All evening banquets shall not begin before 6:00 pm.

### **Special Event Security**

Guard Service is required for all events with 15 or more teens in attendance. One guard is necessary for every 20 children.  
The current charge is \$35.00 per guard, per hour, based on a four-hour minimum.  
Prices are subject to change and may be higher over holidays and special event weekends.

### **Service Charge and Taxes**

All Food & Beverage are subject to applicable taxes and 20% service charge.  
Prices for Food and Beverage guaranteed for 90 days prior to date of function.