BREADFAST
# BREAKFAST

*For events of 14-16, a $75 fee will apply. For events with 15 or less, please ask about our special menus.*

## Plated Breakfast Service

*Plated breakfast service with fresh brewed coffees and herbal teas. Priced per person.*

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>Fresh Fruit Platter S21</strong></td>
<td>Seasonal fruit and plain yogurt</td>
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</tbody>
</table>
| **Midwest Breakfast S25**  | Fresh-squeezed orange juice  
Fluffy scrambled eggs with cheddar cheese & chives  
Choice of crispy smoked bacon or sausage links  
Hash browns |
| **Skillet S29**            | Fresh-squeezed orange juice  
Hash browns topped with crispy smoked bacon, diced tomatoes, and green peppers  
Fluffy scrambled eggs with cheddar cheese |
| **French Toast S25**       | Served with sliced strawberries                                            |

## Full Breakfast Buffets

*Breakfast buffets provide for one hour of service and are designed for a minimum service of 25 guests. Priced per person. Served with fresh brewed coffees and herbal teas.*

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<th>Menu Item</th>
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| **Board Room Breakfast S40** | Fresh-squeezed orange juice & cranberry juice  
Seasonal fresh cut fruits & berries  
A variety of individual yogurts and parfaits  
Assorted bagels with cream cheese & fruit preserves  
Individual breakfast cereals with low-fat milk  
Fresh-baked danishes, croissants, & muffins  
Fluffy scrambled eggs with cheddar cheese & chives  
Crispy smoked bacon & sausage links  
Thick-cut french toast with warm maple syrup  
Hash browns |
| **Classic Breakfast S34**  | Fresh-squeezed orange juice & cranberry juice  
Seasonal fresh cut fruits & berries  
Fresh-baked danishes, croissants, & muffins  
Crispy smoked bacon & sausage links  
Individual breakfast cereals with low fat milk  
Individual yogurts and parfaits  
Fluffy scrambled eggs with cheddar cheese & chives  
Hash browns |

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BREAKFAST

For events of 14-16, a $75 fee will apply. For events with 15 or less, please ask about our special menus.

Continental Breakfast Buffets

All breakfast buffets are designed to provide for one hour of service. Includes freshly brewed coffees and herbal teas.

Egg Beaters available upon request. Priced per person.

Traditional Continental $25
- Fresh-squeezed orange juice
- Seasonal fresh cut fruits and berries
- Bagels with cream cheese and fruit preserves
- Freshly-baked danishes, muffins, and croissants served with butter

Healthy Start Continental $30
- Fresh-squeezed orange juice and pomegranate juice
- A variety of individual yogurts and parfaits
- Seasonal fresh cut fruits and berries
- Steel cut oatmeal served with dried fruit, brown sugar, and milk

Enhancements

The following selections may be added to your continental breakfast buffets. Prices are per person (unless otherwise noted) and must be ordered for the entire guarantee. All stations will have an additional $125 chef’s fee.

Omelet Bar $15
- Omelets prepared-to-order with honey-cured ham, crispy smoked bacon, bell peppers, mushrooms, onions, spinach, diced tomatoes, cheddar cheese

Pancake Bar $10
- Specialty pancakes prepared-to-order, maple syrup, fresh berries, whipped cream

French Toast $12
- Served with sliced strawberries

Sodas & Bottled Water $4 Each
- Assorted sodas and bottled water

Warm Breakfast Cereal $8
- Steel cut oatmeal served with dried fruit, brown sugar, and milk

Mediterranean Avocado Toast Bar $17
- Avocado mash with assorted toppings: basil, tomatoes, feta, mozzarella, toasted almonds, balsamic glaze, caramelized onions

Fresh Seasonal Fruit $12
- Melon, pineapple, grapes, and seasonal berries
  - Exotic fruit display upgrade MP

Bacon $5

English Muffin $4

Bagel & Cream Cheese $5

Cinnamon Roll $5

Yogurt Parfait $8

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BREAKS
BREAKS

All Day Break Packages
Break packages are designed to keep your meeting going all day long.
Each break provides for one hour of service. Minimum of 10 people. Includes fresh brewed coffees, herbal teas, assorted sodas, and bottled water.

Platinum $65

MORNING
Fresh-squeezed orange juice & cranberry juice
Assorted bagels with cream cheeses, fruit preserves, & butter
Fresh-baked Danishes, croissants, & muffins
Seasonal fresh cut fruits & berries

MID-MORNING
Cut fresh fruit
Nutri-Grain® granola bars
Power Bars®

AFTERNOON
Assorted jumbo fresh-baked cookies
Individual white cheddar popcorn
Make-your-own trail mix

Silver $55

MORNING
Fresh-squeezed orange juice & cranberry juice
Fresh-baked Danishes, croissants, & muffins
Seasonal fresh cut fruits & berries

MID-MORNING
Whole fresh fruit
Nutri-Grain® granola bars
Power Bars®

AFTERNOON
Assorted jumbo fresh-baked cookies & brownies
Assorted bags of chips

Themed Breaks
Prices are per person.

Movie $25
Build-your-own bag of popcorn
Peanuts
Assorted candy
Ice cream bars

Dessert Factory $20
Assorted jumbo fresh-baked cookies
Chocolate fudge brownies, blondies, & lemon bars
Assorted candy bars

Re-Energize $21
Fresh fruit kabobs
Power Bars®
Nutri-Grain® granola bars
Bags of trail mix
Fruit smoothies

Wrigleyville $24
Jumbo soft pretzel sticks with cheese sauce and mustard
Individual bags of popcorn
Miniature Chicago-style hot dogs with condiments

Chips & Dip $18
Bagel chips
Spinach dip
Potato chips
Tortilla chips
Salsa

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### Beverage Packages

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Coffee Service $90/Gallon</td>
<td></td>
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<tr>
<td>Freshly brewed coffee, decaffeinated coffee, and assorted herbal teas</td>
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<tr>
<td>Lemonade $50/Gallon</td>
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<tr>
<td>Iced Tea $50/Gallon</td>
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</tbody>
</table>

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<table>
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<tr>
<td>Full Day $30/Person</td>
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<tr>
<td>½ Day $15/Person</td>
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</table>

Continuous 8 hour service with variety of diet and regular soft drinks, iced tea, bottled waters, freshly-brewed coffee (regular & decaf), assorted herbal teas.

### A La Carte Breaks

Provides for one hour of continuous service. Prices are per person, unless otherwise noted.

#### BEVERAGES

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<tr>
<th>Beverage</th>
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<tbody>
<tr>
<td>Hot Chocolate</td>
<td>$5</td>
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<tr>
<td>Milk</td>
<td>$4 Each</td>
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<tr>
<td>Bottled Smoothies</td>
<td>$7 Each</td>
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<tr>
<td>Gatorade® Bottles</td>
<td>$5 Each</td>
</tr>
<tr>
<td>Assorted Iced Tea</td>
<td>$5 Each</td>
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<tr>
<td>Sparkling Water</td>
<td>$5 Each</td>
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<tr>
<td>Lemonade</td>
<td>$5 Each</td>
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<tr>
<td>Red Bull®</td>
<td>$7 Each</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$4 Each</td>
</tr>
<tr>
<td>Bottle Water</td>
<td>$4 Each</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>$5 Each</td>
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</table>

#### FOOD

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<tr>
<td>Doughnuts</td>
<td>$35/Dozen</td>
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<tr>
<td>Cookies</td>
<td>$40/Dozen</td>
</tr>
<tr>
<td>Muffins</td>
<td>$40/Dozen</td>
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<tr>
<td>Danishes</td>
<td>$41/Dozen</td>
</tr>
<tr>
<td>Croissants</td>
<td>$45/Dozen</td>
</tr>
<tr>
<td>Bagels</td>
<td>$50/Dozen</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$50/Dozen</td>
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<tr>
<td>Chocolate Brownies</td>
<td>$40/Dozen</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$5 Each</td>
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<tr>
<td>Seasonal Cut Fruit &amp; Berries</td>
<td>$10</td>
</tr>
<tr>
<td>Assorted Bags of Chips</td>
<td>$4 Each</td>
</tr>
<tr>
<td>Honey-Roasted Peanuts</td>
<td>$6 Each</td>
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<tr>
<td>Cracker Jacks®</td>
<td>$4 Each</td>
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<tr>
<td>Candy Bars</td>
<td>$5 Each</td>
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<tr>
<td>Rice Krispies® Treats</td>
<td>$5 Each</td>
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<tr>
<td>Nutri-Grain® Bars</td>
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<tr>
<td>Granola Bars</td>
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<td>Energy Bars</td>
<td>$5 Each</td>
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<tr>
<td>Popcorn &amp; Pretzel Bags</td>
<td>$4 Each</td>
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A LA CARTE BREAK PACKAGES

Prices are per person.

Be a Barista $25
15 minute coffee break in Aroma de Café.
One breakfast item from Aroma de Café
Choose 2:
- Black & Blonde Roasts
- Lattes & Cappuccinos
- Cold Brew & Nitro Taps (Still & Sparkling)
- Refreshers® (Mango & Strawberry)
- Frappuccinos® (Caramel, Vanilla, Mocha, Coffee)

SUGGESTED PAIRING:

Fountain of Fruit $40
Fountain-Side Smoothie Bar
Weather permitting
- High Boys
- Fruit Bar
Add-Ons:
- Peanut butter, granola, honey, protein powder, fresh fruit
- Fresh-squeezed juices

Play It Again $40
- Assorted Jumbo Fresh-Baked Cookies
- Assorted Bags Of Chips
- Pretzels & Popcorn
- Lemonade

Mid-Morning Break $15
- Whole Fresh Fruit
- Nutri-Grain® Granola Bars
- Power Bars®
- Fresh Brewed Coffees & Herbal Teas
Add-Ons:
- Peanut butter, granola, and honey
- Bagels or pastries

Sunrise Start $40
- Breakfast Buffet
  Served by the Waterfall
  Weather permitting
Optional:
- Yoga Instructor for Stretching Exercises (for an up-charge)
Add Ons +$10
- Build-Your-Own Acai Bowl
  (Smoothie bowls with different topping options)

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PLATED LUNCH
Served from 11:00am – 3:00pm. Plated lunch service includes choice of soup or salad, entrée, vegetable, starch, and dessert. Served with fresh baked rolls, butter, fresh brewed coffee, and herbal teas. Prices are per person.

Starters
Please select soup or salad to begin your meal.

SOUP
Tuscan Minestrone
Rich tomato & herb broth loaded with fresh vegetables, cannellini beans, and pasta

Tomato Bisque
Tomato broth slow simmered with fresh basil and cream

Chicken Orzo Florentine
Hearty & flavorful chicken consommé, vegetables, orzo, spinach

Loaded Baked Potato
Creamy potato soup with bacon, chives, and Wisconsin cheddar

Cream of Chicken with Rice
Chicken consommé, herbs, vegetables, rice, cream

SALAD
Classic Caesar
Romaine, shaved parmesan, homemade garlic croutons, Caesar dressing

Mixed Field Greens
Crisp field greens, cucumbers, grape tomatoes, red onions, shaved carrots, your choice of dressing

Chopped Italian
Mixed greens, sweet peppers, red onions, tomatoes, artichokes, pepperoni, Kalamata olives, provolone, balsamic vinaigrette

Spinach
Greens, sun-dried cranberries, mandarin oranges, candied walnuts, crumbled bleu cheese, raspberry vinaigrette

Vegetables
Select one vegetable to accompany your entrée.

Fresh Cut Green Beans
With caramelized onions and Kalamata olives

Steamed Broccoli & Red Peppers
With lemon butter

Roasted Seasonal Vegetables
Sautééd zucchini, squash, and blistered Roma tomatoes

Baby Carrots
Glazed with wild honey

Starches
Select one starch to accompany your entrée.

House Multi Grain Rice Pilaf
Parmesan Risotto
Mashed Potatoes
Rosemary & Garlic Roasted Red Bliss Potatoes

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Entrées
Please select one entrée.

CHICKEN

Chicken Vesuvio $45
Oregano garlic-rubbed chicken breast, vesuvio sauce

Chicken Provençal $45
Boneless chicken breast, stewed tomatoes, peppers, wine, capers, shallots, fresh basil

BEEF

New York Strip $54
Black Angus steak with rosemary demi

Sliced Beef Top Sirloin $54
Topped with balsamic glazed onion, horseradish veal jus

Filet Mignon $58
Grilled center-cut 6oz filet mignon, mushroom bordelaise

FISH

Citrus Tilapia $48
Sautéed tilapia filet served with wine ginger sauce

Maple Mustard Crusted Salmon $48
Roasted with apple & cherry chantilly

Grilled Atlantic Salmon $48
With dill cucumber relish and lemon butter sauce

VEGETARIAN

Baked Spaghetti $42
Spaghetti, ricotta, mozzarella, parmesan, homemade marinara

Vegetable Strudel $42
Seasonal vegetables sautéed with herbs & sprinkled with feta cheese, puff pastry, chardonnay beurre blanc

Tuscan Pasta $42
Roasted mushrooms, sun-dried tomatoes, Kalamata olives, and broccoli in a delicate chicken & pesto broth

Dessert
Select one dessert to complete your meal.

Lemon Pound Cake with Berries
Chocolate Cake
Caramel Apple Pie
Sliced Fresh Fruit
Carrot Cake
Sorbet

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WORKING LUNCHES

Working lunches are designed to be a satisfying way to keep your group on point with minimal interruption. Working lunches provide for one hour of service and designed to be delivered to your meeting room. Includes fresh brewed coffees and herbal teas.

Prices are per person. 25 person minimum. For fewer than 25 people, please ask about our special menus.

Chicago Deli Stand $50

Meats
- Sliced Roast Beef
- Roasted Turkey Breast
- Honey-Cured Ham

Sliced Cheeses
- American
- Cheddar
- Swiss

Loaded Potato Salad

Toppings
- Sliced Tomatoes
- Red Onion
- Avocado Spread
- Spicy Mustard
- Pepperoncini
- Mayonnaise
- Lettuce
- Pickles

Soup du Jour
Minestrone Soup

Breads
- Kaiser Rolls
- Marbled Rye
- Wheat

Homemade Kettle Chips

Fresh Seasonal Fruit Salad

Assorted Jumbo Fresh-Baked Cookies

That’s a Wrap $50

Grilled Chicken Wrap
Grilled chicken, provolone, pesto mayo, bruschetta relish, and sun-dried tomato

Veggie Wrap
Grilled marinated seasonal vegetables, spinach, and hummus spread

Turkey Wrap
Smoked turkey, bacon, avocado, cheddar, Swiss cheese, lettuce, tomato, chive mayo

Lunch Options
- Grilled Burgers & Hot Dogs
- Golf “Clubs” Sandwiches (held together with golf tees)
- Cake pops that look like Golf Balls
- Peanut “Putter Sandwiches” (Uncrustables® peanut butter sandwiches)

Hole-in-One Golf Lunch $50

Arnold Palmers

Putting Green with Putters

Indoor/Outdoor Turf as a Tablecloth

Lunch Options

Menu items are subject to change without notice. Prices do not reflect 7.5% Sales tax and 25% Service Charge.

Wine, soft drinks and iced tea available at an additional cost.
THEMED LUNCH BUFFETS

Themed buffets include fresh brewed coffees and herbal teas. Chef’s table provides for one hour of service and are designed for a minimum service of 20 guests. Priced per person.

The Burger Factory $50

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Blackhawk Deli $50

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<tbody>
<tr>
<td><strong>Meats</strong></td>
<td></td>
</tr>
<tr>
<td>Shaved Prime Rib</td>
<td></td>
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<tr>
<td>Sliced Roasted Turkey Breast</td>
<td></td>
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<tr>
<td>Sliced Pork</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Breast Strips</td>
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<tr>
<td>Tuna Salad</td>
<td></td>
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<tr>
<td><strong>Soup du Jour</strong></td>
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<td><strong>Italian Pasta Salad</strong></td>
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<tr>
<td><strong>House Salad</strong></td>
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<td>Sliced Tomatoes</td>
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<td>Pretzel Rolls</td>
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<td>Sourdough</td>
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THEMED LUNCH BUFFETS

Themed buffets include fresh brewed coffees and herbal teas. Chef’s table provides for one hour of service and are designed for a minimum service of 20 guests. Priced per person.

**Little Italy $52**

- Tuscan Minestrone Soup
- Pasta Salad
  - Roasted vegetables and basil aioli
- Chopped Italian Salad
  - Sweet peppers, red onions, tomatoes, artichokes, pepperoni, Kalamata olives, provolone, balsamic vinaigrette
- Caprese Salad
  - Vine-ripe tomatoes, fresh mozzarella, fresh basil
- Roasted Potatoes
  - Roasted seasonal vegetables, pesto garlic sauce
- Breadsticks
- Chicken Marsala

**South of the Border $50**

- Tortilla Chips
  - With fresh salsa, pico de gallo, and guacamole
- Across the Border Famosa
  - Fajita steak or chicken sautéed with peppers & onions
- Soft Flour & Corn Tortillas
- Cheese Enchiladas
  - With green or red sauce
- Mexican Rice & Refried Beans
- Chicken Tortilla Soup
  - Toppings
    - Lettuce
    - Tomatoes
    - Cheese
    - Onions
    - Jalapeños
    - Sour Cream
- Cinnamon Churros
  - With chocolate sauces
- Poblano Pepper Sauce
- Chef’s Zucchini & Mexican-Style Roasted Corn
- Chicken Breast
- Mexican Rice & Refried Beans
- Tomatillo Salsa
- Guacamole
- Cheese Enchiladas
  - With green or red sauce

**Hot & Hearty $50**

- Traditional Grilled Cheese
- Grilled Ham & Cheese
- Italian Grilled Cheese
- Tomato Soup
- Soup of the Day
- Salad Bar

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PLATED DINNER

Choose one starter or salad, entrée, vegetable, starch and dessert. All plated dinners are served with oven fresh baked rolls, butter, fresh brewed coffees and herbal teas. Priced per person. Wine, soft drinks and iced tea available at an additional cost.

Starters & Salads
Select one

**Tuscan Minestrone**
Rich tomato & herb broth loaded with fresh vegetables, cannellini beans, pasta

**Cream of Chicken with Rice**
Chicken consommé, herbs, vegetables, rice, cream

**Jumbo Lump Crab Cake +$8/person**
Citrus emulsion

**Shrimp Cocktail +$8/person**
Poached jumbo shrimp, wasabi cocktail sauce

**Starters & Salads**
Select one

- Tuscan Minestrone
- Cream of Chicken with Rice
- Jumbo Lump Crab Cake
- Shrimp Cocktail

**Caprese Salad**
Sliced vine ripe tomatoes, fresh mozzarella, first cold pressed olive oil, balsamic glaze, sea salt, basil chiffonade

**Classic Caesar Salad**
Crisp romaine lettuce, shaved parmesan cheese, homemade garlic croutons, creamy Caesar

**Cyprus Salad**
Mixed field greens, dried cranberries, mandarin oranges, candied walnuts, crumbled bleu cheese, raspberry vinaigrette dressing

**Entrées**
Select one

- Chicken Roulade $57
  Stuffed breast with ricotta cheese, spinach, fire-roasted red peppers & artichokes, vodka, basil sauce

- Chicken Provençal $57
  Boneless breast of chicken, stewed tomatoes, peppers, wine, capers, shallots, fresh basil

- French Cut Pan-Seared Chicken Breast $57
  Semi-boneless lemon-herb chicken breast, roasted, rosemary, roasted chicken jus

- Chicken Scampi $60
  Boneless chicken breast, two shrimp scampi, Boursin® garlic wine sauce

- Mediterranean Chicken Piccata $57
  Crusted chicken breast, parmesan & feta, tomatoes, artichokes, caper wine sauce

- Mixed Grilled Chicken & Salmon $70
  French cut chicken breast, herb & lemon marinated salmon fillet, grilled and served with dill butter sauce

- Baked Wild Salmon $62
  With roasted sweet corn relish and crawfish sauce

- Bourbon Grilled Salmon $64
  Bourbon glaze

- Sautéed Tilapia Filet $58
  Served with stewed tomatoes and lemon butter sauce

- Smoked Pork Rib Chop $58
  Slow roasted with Memphis rub, homemade BBQ sauce

- Filet Mignon $70
  Center cut 8 oz. filet mignon marinated with fresh herbs, served with roasted garlic butter

- Grilled New York Steak $68
  Roasted black pepper encrusted, Cabernet veal jus

- Beef Tenderloin & Chicken Florentine $75
  Sliced beef tenderloin, stuffed chicken florentine, morel mushroom cream sauce

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**PLATED DINNER**

Choose one starter or salad, entée, vegetable, starch and dessert. All plated dinners are served with oven fresh baked rolls, butter, fresh brewed coffees and herbal teas. Priced per person. Wine, soft drinks and iced tea available at an additional cost.

<table>
<thead>
<tr>
<th>Vegetarian Entrées</th>
<th>Vegan Pasta $50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Portobello Mushroom $50</td>
<td>Penne tossed with tofu, blistered tomatoes, roasted peppers, garlic, basil pesto</td>
</tr>
<tr>
<td>Sautéed asparagus, portobello, onion, celery, and feta folded into bread stuffing, stuffed in a portobello mushroom with fire-roasted tomato sauce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetable Strudel $50</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal vegetables sautéed with herbs, sprinkled with goat cheese, folded into puff pastry with chardonnay beurre blanc</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetable Selections</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Cut Green Beans</td>
<td></td>
</tr>
<tr>
<td>With caramelized onions and kalamata olives</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Steamed Broccoli &amp; Red Peppers</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>With lemon butter</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Roasted Seasonal Vegetables</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Zucchini squash, blistered Roma tomatoes</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Baby Carrots</th>
<th></th>
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<tbody>
<tr>
<td>Glazed with wild honey</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetable Selections</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>House Multi Grain Rice Pilaf</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Starches</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Rosemary &amp; Garlic Roasted</td>
<td></td>
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<tr>
<td>Red Bliss Potatoes</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Parmesan Risotto</th>
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<table>
<thead>
<tr>
<th>Red Bliss Potatoes</th>
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<tbody>
<tr>
<td>Glazed with wild honey</td>
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<table>
<thead>
<tr>
<th>Desserts</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose one. Add ice cream to any dessert +2.50 per person</td>
<td></td>
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</tbody>
</table>

| Chocolate Cake                      |                                          |

<table>
<thead>
<tr>
<th>Carrot Cake</th>
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</thead>
<tbody>
<tr>
<td>Greek Yogurt Cheesecake</td>
<td></td>
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<table>
<thead>
<tr>
<th>New York Style Cheesecake</th>
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<table>
<thead>
<tr>
<th>Red Velvet Cake</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Caramel Apple Pie</td>
<td></td>
</tr>
</tbody>
</table>

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DINNER BUFFET

2 Salads, 2 Starches, 2 Entrées, 2 Desserts $65  
3 Salads, 3 Starches, 3 Entrées, 3 Desserts $75

Salads
- Caprese Salad
- Cucumber Cilliegeine
- Primavera Pasta Salad
- Curried Chicken Salad
- Classic Caesar Salad
- Cheese Salad
- Coleslaw
- Mac & Cheese Salad
- Garlic Red Potato Salad
- Beans & Roasted Corn Salad
- Chopped Italian Salad

Starches
- Mascarpone Mashed Potatoes
- Rosemary & Garlic
- Saffron Rice
- Roasted Seasonal Vegetables
- Garlic Yukon Mashed Potatoes
- Red Bliss Potatoes
- House Multi-Grain Rice Pilaf
- Green Bean Casserole
- Sweet Potato Mash
- Honey-Glazed Baby Carrots
- Steamed Broccoli & Cauliflower

Entrées
- Chicken Provençal
  Boneless chicken breast sautéed with stewed tomatoes, peppers, wine, capers, shallots, fresh basil
- Chicken Marsala
  Mushrooms & marsala wine sauce
- Braised Short Ribs
  With demi sauce
- Baked Wild Salmon
  Roasted sweet corn relish, crawfish sauce
- Mediterranean Chicken Pizzetta
  Crusted chicken breast, parmesan, feta, tomatoes, artichokes, capers, wine sauce
- Roasted Turkey Breast
  With gravy sauce
- Sliced Flank Iron Steak
  With onions, mushrooms, bleu cheese crumble, veal jus
- Sautéed White Fish
  Stewed tomatoes, lemon butter sauce
- Roasted Pork Loin
  With maple-mustard crust and pineapple relish
- Bourbon Grilled Salmon
  With bourbon sauce

Desserts
- Chocolate Cake
- New York Cheesecake
- Caramel Apple Pie
- Red Velvet Cake
- Carrot Cake
- Tiramisu

Add ice cream to any dessert +$2.50

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RECEPTION
RECEPTION

Cold Hors D’oeuvres
All cold hors d’oeuvres can be butler passed or decoratively displayed. Individually priced, minimum of 2 dozen hors d’oeuvres of each selection.

Tomato & Mozzarella Skewers S5  
Tenderloin Crostini S6  
Boursin®, capers  
Crostini Caprese S5  
Bleu Cheese Mousse Stuffed Cherry Tomatoes S5  

Smoked Salmon Cornet S6  
Snow Pea Wrapped Grilled Shrimp S5  
Pineapple & sweet chili marinated  
Gazpacho Shrimp Shooters S6  
Assorted Finger Sandwiches S5  

Jumbo Shrimp Cocktail S7  
With wasabi cocktail sauce  
Tomato Bruschetta S5  
Pita Chips & Hummus S5  
Sesame Seared Tuna Won Tons S7

Hot Hors D’ Oeuvres
All hot hors d’oeuvres can be butler passed or decoratively displayed. Individually priced, minimum of 2 dozen hors d’oeuvres of each selection.

Crab Cakes S7  
With citrus butter sauce  
Chicken Satay S5  
With a peanut dipping sauce  
Coconut Shrimp S7  
With honey mustard dipping sauce  
Miniature Beef Wellingtons S7  
With rosemary demi dipping sauce  
Chicken Quesadilla Trumpets S5

Vegetarian Spring Rolls S5  
With a sweet & sour sauce  
Miniature Assorted Deep Dish Pizzas S5

Sesame Chicken Tenders S5  
Boursin® Cheese Stuffed Mushrooms S5  
Oregano-Crusted Lamb Chops S8  
With a garlic demi  
Cozy Shrimp S6  
With spicy mustard sauce  
Spinach & Feta Spanakopita S5  
Bacon-Wrapped Scallops S6

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# HORS D’OEUVRES PACKAGES

All hors d’oeuvres can be butler passed or decoratively displayed for one hour. Priced per person.

## Celebrity VIP $30

**HOT SELECTIONS**
- Oregano-Crusted Lamb “Lollipops”
  - With garlic demi
- Cozy Shrimp
  - With spicy mustard sauce

**COLD SELECTIONS**
- Tenderloin Crostini
  - With Boursin® and capers
- Gazpacho
- Shrimp Shooters
- Brie & Raspberry in Phyllo

## Party $32

**HOT SELECTIONS**
- Spinach & Feta Spanakopita
- Sesame Chicken Tenders
- Miniature Deep Dish Pizzas

**COLD SELECTIONS**
- Tomato Bruschetta
- Assorted Finger Sandwiches
- Tomato & Mozzarella Skewers

## Deluxe $34

**HOT SELECTIONS**
- Chili-Lime Salmon Satay
- Cashew Chicken Spring Rolls
  - With peanut dipping sauce
- Bacon-Wrapped Scallops

**COLD SELECTIONS**
- Stuffed Cherry Tomatoes
  - With bleu cheese mousse
- Prosciutto-Wrapped Melon
- Crab Tartlet

## Executive $36

**HOT SELECTIONS**
- Miniature Beef Wellingtons
  - With rosemary dipping sauce
- Chicken Satay
  - With peanut sauce
- Brie & Raspberry in Phyllo

**COLD SELECTIONS**
- Pineapple & Sweet Chili Marinated Shrimp
  - Wrapped in snow peas
- Grilled Asparagus
  - Wrapped in prosciutto
- Caprese Crostini

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**DISPLAYS**

*Priced per person.*

**Seafood Extravaganza MP**

*Minimum of 25 guests*
- Assortment Of Tempting
- Chilled Seafood served over Ice
  (Gulf Shrimp, Oysters on the Half Shell, Scallop Ceviche)
- Baked Clams Casino
- Cocktail Sauce
- Horseradish
- Lemon Wedges

**Domestic & Imported Cheeses S20**

*Minimum of 15 guests*
- Grapes, Berries, Dried Fruit, and Nuts
- An Array Of Domestic & Imported Cheeses
- Assorted Crackers
- Rustic Breads

**Chips, Guacamole, & Salsa S16**

*Minimum of 15 guests*
- Tortilla Chips
- Chef's Guacamole
- Salsa

**Fresh Vegetable Crudités S18**

*Minimum of 15 guests*
- Crispy Seasonal Garden Vegetables
- Hummus Dip
- Ranch Dip

**Spinach Artichoke Fondue S17**

*Minimum of 15 guests*
- A Blend of Creamy Artichokes, Spinach, Parmesan, and Asiago
- Grilled Pita & French Bread

**Fresh Seasonal Fruit S19**

*Minimum of 12 guests*
- Melon, pineapple, grapes, & seasonal berries

**Bruschetta Bar S19**

*Minimum of 20 guests*
- Assortment of Artisan Breads
- Fresh-Baked Garlic Crostini
- Plum Tomatoes, Mushrooms, Basil, Red Onions
- Olive Tapenade
- Pesto Shrimp
- Mediterranean Caprese Relish

**Antipasto S22**

*Minimum of 25 guests*
- Prosciutto, Genoa Salami, Mortadella, & Pepperoni
- Provolone & Buffalo Mozzarella
- Assorted Olives, Marinated Artichokes, and Roasted Sweet Red Peppers
- Roma Tomatoes
- Assorted Breads

**Grilled Vegetable Platter S20**

*Minimum of 15 guests*
- Balsamic & Herb Marinated Asparagus, Portobello Mushrooms, Eggplant, Zucchini, Bell Peppers, Onion, Yellow Squash
- Basil Aioli
- Balsamic Glaze

**Smoked Salmon Platter S22**

*Minimum of 25 guests*
- Smoked Salmon
- Capers
- Diced Egg
- Red Onion
- Toast Points
- Dill Lemon Crème Fraiche

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ACTIONS STATIONS
The following enhancements will make any dinner buffet even more special. Additional food cannot be ordered once event starts. Stations are for one hour.

Chef’s Action Stations

Chef’s Action Stations are designed to add extra excitement to any event. Each station features a chef preparing food to order with showmanship and flair. Stations are designed for a minimum serve of 25 guests and must be ordered for the full guarantee. Priced per person. Chef’s fee $100 per station.

Steak Flambé $35
Beef tenderloin medallions sautéed with shallots & mushrooms, then flambéed with brandy and a hint of cream demi sauce

Guacamole $18
Prepared guacamole
Mix-ins:
Fire-roasted salsa, charred corn, blue crab meat, chili-marinated baby shrimp
Served with tortilla chips

Pasta $28
Choose Two:
Tri-color tortellini, penne, bow tie, rotini
Choose Three:
Vodka basil sauce, roasted garlic cream, marinara, garlic pesto, Alfredo
Mix-Ins:
Mushrooms, broccoli, onion, garden peas, spinach, Italian sausage, chicken.
Served with parmesan cheese and breadsticks

Taste of China $28
Prawns stir-fried with vegetables & tangy soy sauce
Vegetable spring rolls & plum sauce

Mashed Potato “Spud” Bar $20
Garlic Yukon mashed potatoes
Mashed sweet potatoes
Meat/Fish:
Szechwan shrimp, andouille shrimp, bacon bits
Vegetables:
Tobacco-fried onions, chives, sautéed mushrooms
Toppings:
Cheddar cheese, sour cream, wasabi, creamy butter, candied pecans

Los Tacos $25
Thinly-sliced grilled skirt steak and shredded chicken
Pico de gallo, guacamole, shaved onion, sour cream, queso fresco, fresh salsa
Corn tortillas and Mexican rice

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ACTION STATIONS

The following enhancements will make any dinner buffet even more special. Additional food cannot be ordered once event starts. Stations are for one hour.

Carvery Stations

All carving stations served with condiments and rolls. Chef’s fee $100 per station

New York Sirloin Steak $550
Serves 30 guests
Black pepper-encrusted roasted strip with Cabernet veal jus

Roasted Turkey Breast $350
Serves 30 guests
Oven-roasted turkey breast
Cranberry orange relish
Herbed mayonnaise

Honey-Baked Ham $450
Serves 40 guests
Honey mustard & brown sugar glazed
Stone ground mustard

Tenderloin of Beef $600
Serves 25 guests
Herb-rubbed grilled tenderloin
Chipotle mayo & horseradish

Smoked Pork Loin $390
Serves 25 guests
Slow-roasted with Memphis rub and our homemade BBQ sauce

Dessert Stations

Dessert stations are designed to create a sweet finale to any event. Dessert stations are designed for a minimum of 35 guests. Priced per person. *Asterisk indicates a required $100 chef’s fee

Sweet Indulgence $20
A taste tempting selection of miniature European desserts featuring:
Chocolate mousse cups, fruit tarts, cheesecake squares, truffle, chocolate-covered fruit, assorted petite fours

Sundae Bar* $16
Vanilla, chocolate, & strawberry ice cream
Chocolate & caramel sauces
Fresh berries
Vanilla whipped cream
Assorted toppings

Bananas Foster or Cherries Jubilee* $19
Flambéed bananas foster with brandy & brown sugar
Plump juicy dark cherries flambéed with brandy & Grand Marnier
All served over vanilla ice cream

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BEVERAGES

We are pleased to offer several different beverage service options designed to fit the needs of all types of groups and events. Please note that sales and service of alcoholic beverages are regulated by the state. State law prohibits guests from bringing any alcoholic beverages into the hotel.

Package Bar

Open bar packages are available for a pre-arranged number of guests and feature unlimited beverage service at no charge to your guests. Charges are based on a flat rate per guest for a pre-arranged number of hours. Requires a minimum of one hour service and a minimum service for 20 guests.

THE DRAKE PACKAGE

Vodka
Grey Goose

Gin
Bombay Sapphire

Scotch
Glenfiddich 10yr Old

Rum
Captain Morgan Spiced

Whiskey
Jameson, Crown Royal

Tequila
Patron Silver

Bourbon
Maker’s Mark

Cognac
Courvoisier VSOP

Liqueurs
Dekuyper Peach Schnapps,
Dekuyper Amaretto,
Bailey’s Irish Cream

Upgraded Wine

Beer
Miller Lite, Bud Lite, Budweiser,
O’Doul’s (N/A), Heineken, 2 Craft Beers

THE CLASSIC PACKAGE

Vodka
Smirnoff

Gin
Beefeater

Scotch
J&B

Rum
Cruzan

Whiskey
Canadian Club

Tequila
Sauza Gold

Bourbon
Jim Beam

Cognac
Hennessy VS

Liqueurs
Dekuyper Peach Schnapps,
Dekuyper Amaretto,
Bailey’s Irish Cream

Wine
Cabernet, Chardonnay, Merlot

Beer
Miller Lite, Bud Lite, Budweiser,
O’Doul’s (N/A), Heineken, Corona

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Hosted Bar

Hosted bar packages are available for a pre-arranged number of guests and time period at no charge to your guests. Charges are based on the actual number of drinks that are served.

Cash Bar

Cash bar packages are available for a pre-arranged number of guests and time period. All cash bars require your guests to pay for each beverage at the time of service. Cash bars are inclusive of applicable sales tax.

Host & Cash Bar Options

All host and cash bar packages require a bartender fee of $100 for up to three hours of service for each bartender. Each additional hour of service will be $25 per hour, per bartender. All host and cash bars require minimum sales of $250 and are designed for a minimum service of 20 guests.

HOST & CASH BAR

<table>
<thead>
<tr>
<th>Mixed Drinks $13</th>
<th>Domestic Beers $7</th>
<th>Bottled Water $4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine $13</td>
<td>Imported Beers $8</td>
<td>Assorted Soft Drinks $4</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>1 HOUR</th>
<th>2 HOURS</th>
<th>3 HOURS</th>
<th>4 HOURS</th>
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</thead>
<tbody>
<tr>
<td>The Drake Package</td>
<td>$27</td>
<td>$36</td>
<td>$47</td>
<td>$58</td>
</tr>
<tr>
<td>The Classic Package</td>
<td>$25</td>
<td>$34</td>
<td>$45</td>
<td>$56</td>
</tr>
<tr>
<td>The Drake Beer, Wine, &amp; Soda</td>
<td>$23</td>
<td>$26</td>
<td>$31</td>
<td>$36</td>
</tr>
<tr>
<td>Classic Beer, Wine, &amp; Soda</td>
<td>$21</td>
<td>$24</td>
<td>$29</td>
<td>$34</td>
</tr>
</tbody>
</table>

Additional hours are available for $11 per person, per hour

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