A new era at the University of Cincinnati Bearcats Football Stadium and Luxurious Premiere Event Space has become a reality! Conference & Event Services is proud to be your partner in planning and executing your next event.

Corry Street Catering is the exclusive food and beverage partner at Nippert Stadium. Our commitment is to provide the very best in food service while enriching the enjoyment of every University of Cincinnati event.

Our specially designed menus offer an enticing variety of food, beverages and services that will make your visit a special occasion! The guidelines that follow will assist you as you order, and allow us to properly prepare for each event. No outside food, alcoholic, or non-alcoholic beverages may be brought into any area of the stadium. Additionally, no alternate catering services are permitted.

Relax and enjoy the best in University of Cincinnati Hospitality.
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West Pavilion Event Guidelines

North Lounge Capacities
5ft Banquet Rounds:
- 207 people (nine chairs/table)
- 184 people (eight chairs/table)
Reception Style:
- 400 people (includes existing furniture in the space and high top tables)

South Lounge Capacities
5ft Banquet Rounds:
- 81 people (nine chairs/table)
- 64 people (eight chairs/table)
Reception Style:
- 100 people (includes existing furniture in the space and high top tables)

Scheduling Your Event
Before any event can take place, it must be scheduled with Conference & Event Services (CES). The online scheduling form at uc.edu/eventservices/venues/wpavilion at least 15 business days prior to the event date.

It is recommended that advertisements or public announcements be made after the event reservation confirmation has been received from a Conference & Event Services representative. Contact the Conference & Event Services Office at 513-558-1810 or event.services@uc.edu for further questions or concerns.

Event Coordination
University of Cincinnati Conference & Event Services has achieved One-Stop Shop Certification through the Association of Collegiate Conference and Events Directors-international (ACCED-i). University of Cincinnati is the only university in Ohio with One-Stop Shop Certification.

- One event planning contact to plan the event.
- One event contract that covers all services being received from the university.
- One event invoice (itemized following the completion of the event, and reconciliation of services).

All services for events will be coordinated by Conference & Event Services.

Event Policies
- Event organizers may have room access up to an hour prior to the start of the event. If additional time is needed the CES Event Coordinator must be contacted.
- For night events, activities must conclude by 12:30 a.m., with all guests and host organizers vacated by 1 a.m.
- The University of Cincinnati’s Dance Policy applies for all University and Co-sponsored events.
- There is no access to the bridge on level 3 during non-game day events.
- Any use of outside vendors must be approved by CES prior to the booking of any services.
- University departments’ and Student Organizations’ events, considered as University Events, are generally exempt from room rental if there are no exchanges of fees, such as admission fees, conference/class fees, exhibit fees, or any fee exchange. Applied fees include: audiovisual equipment, event equipment (e.g., staging, dance floor, etc.), parking, catering and a service fee.
- Any University Event which charges admission, conference/class fees, exhibit fees, or any exchange of fees, is subject to room rental rates as referenced in the 'University Rates' category of the 2015-16 Facility Rental Rate Sheet.*
- A University Co-sponsored Event is subject to room rental rates as designated in the 'University Cosponsored' category as referenced in the 2015-16 Facility Rental Rate Sheet.*
- Non-University Events are subject to ‘Non-University Rates’ category as referenced in the 2016-17 Rental Rate Sheet.*
NIPPERT STADIUM WEST PAVILION EVENTS

Food & Beverage

Important Information

• Clients will work directly with CES (513-558-1810) to order food, beverages and linens.
• All food, beverages and linens will be provided by Corry Street Catering, the exclusive caterer for Nippert Stadium West Pavilion.
• No outside food or beverage may be brought in for events taking place in Nippert Stadium West Pavilion event space.
• Client must provide final guarantee of the food and beverage selection five business days prior to start of the event. Catering orders will be billed based on final guarantee or actual numbers, whichever is higher. Failure to follow the catering guidelines may result in a 10 percent default fee.

Alcohol

Programs with alcoholic beverages passed, served, or sold are subject to the below guidelines, taken from the university’s alcohol policy regarding on-campus use.

• Alternative beverages and food are required.
• Events may not begin before 11 a.m., last after 12 a.m., or be longer than five hours.
• Events may not be sponsored by alcohol brand manufacturers, wholesalers, distributors and/or retailers.
• A majority of the attendees must be 21 and older. Identification must be checked.
• Programs with alcoholic beverages passed, served, or sold in the indoor spaces are permitted via liquor licenses and/or permits held by Aramark’s Corry Street Catering, the exclusive caterer.
• Client is responsible for the conduct of all event attendees.
• Events with alcohol will have a Security Officer present and will be charged the Security Fee.

Audiovisual (AV) Equipment

A variety of audiovisual equipment is available for event rental. If audiovisual requirements are beyond the scope of what is offered, CES can assist in securing an outside audiovisual provider for client’s event. See the Page 5 for fees.

Security

UC Public Safety reviews all events, and determines if security personnel is needed. The number of attendees, the type of event and/or whether alcohol is served, will help determine the need for, and the number of, officers present at the event.

For events that are serving alcohol, security is primarily engaged to deny entry to uninvited guests, prevent under-age consumption, over-consumption, and alcohol from leaving the event venue. Having security is for the protection of all event attendees, and insures that the event will go on without incident and reduces the University’s liability.

The UC Public Safety Officers’ hourly rate is $35 - $70 depending on the seniority of the officer. The specific officers assigned to a detail is dependent upon officer availability. The hourly rate only accumulates during the time the officer is on duty. For example, if an event is scheduled for 4 hours and only runs for 3 hours, the event would be charged for 3 hours; likewise, if the event would run over and go 5 hours, the charge would be for 5 hours. There is an additional public safety coordinator fee of 1/3 - 1 hour, depending on the time required to organize the event.
Event Type Definitions

University Event*
A University Event is internally sponsored and coordinated by a University of Cincinnati department, faculty member, recognized student organization, and is planned primarily for members of the University of Cincinnati community.

A University Event is generally exempt from room rental if no admission/registration costs are charged to attend, and/or there is no exchange of fees.

Any University Event that requires registration payment and/or admission fee to attend, or has an exchange of fees are subject to room rental rates as designated in the 'University Rates' category of the 2015-16 Facility Rental Rate Sheet.

*Additional charges may be assessed based on your event: security, set-up and venue. Regardless of arranged rental fees, cancellation fees will be incurred per the policy.

University Co-Sponsored Event
A University Co-sponsored Event is a program or event that involve two parties: a University of Cincinnati entity (e.g., academic department, administrative unit, or recognized student organization) and an organization (public or private) that is external to the university.

A University Co-sponsored Event requires a contractual arrangement with the university. The partnering UC entity will be required to sign a facility-use agreement outlining the venues’ terms for use.

A University Cosponsored Event is subject to room rental rates as designated in the ‘University Co-sponsored’ category of the 2015-16 Facility Rental Rate Sheet.

The following criteria must be met for an event to be considered a University Cosponsored Event:
• An individual member of the university department or student organization must be designated as the University Host.
• The room/venue reservation must be executed by the University Host.
• The University Host will be the primary contact between the external group and UC Conference & Event Services.
• The University Host shall attend the event in its entirety to ensure that it is conducted in accordance with university policies and the use of facilities agreement.
• Financial obligations can be paid by either the outside organization or the University Host.

Should the university incur any financial liability associated with a program or event cosponsored by a university department in partnership with an outside organization, the responsibility for all liability, personal injury, and/or property damage resulting from the program or event will be the sole responsibility of the external organization as designated in the contractual agreement.

Non-University Events
A Non-University Event is defined as a program or event organized by individuals, groups, businesses, or organizations not included in the organizational structure of the university (e.g., weddings, receptions, charity events, corporate meetings and events, youth camps, conferences, social activities and expositions, etc.)

A Non-University Event requires a contractual arrangement along with proper proof of insurance as outlined in the contractual agreement with the university.

UC Conference & Event Services will be the primary contact for the external group, and will work directly with university service providers for event needs. Non-University Events are subject to the ‘Non-University Event’ category of the 2015-16 Rental Rate Sheet.
Rental Rates

WEST PAVILION RATES

<table>
<thead>
<tr>
<th>University Rates</th>
<th>UC Sponsored Rates</th>
<th>Non-University Rates</th>
</tr>
</thead>
<tbody>
<tr>
<td>UC Student Orgs., Departments, UC Foundation, UC Health</td>
<td>joint planning between UC and Non-University/includes Government/CCHMC</td>
<td>all other non-UC events</td>
</tr>
</tbody>
</table>

**UC Internal Fees: rental fee will apply if charging an admission fee or exchange of funds**

Includes: Banquet Tables and Chairs

<table>
<thead>
<tr>
<th>North Lounge</th>
<th>1,000.00</th>
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</tr>
<tr>
<td>3M -Mezzanine level</td>
<td>500.00</td>
<td>1,000.00</td>
<td>1,500.00</td>
</tr>
<tr>
<td>5th &amp; 4th Floor Hospitality Suite's</td>
<td>500.00</td>
<td>750.00</td>
<td>1,000.00</td>
</tr>
</tbody>
</table>

**Additional Fees**

- LCD TV Screens South 90" & North 55", includes laptop (recommended for presentations) - each space
  - North Lounge: 100.00, 150.00, 150.00
  - South Lounge: 50.00, 100.00, 100.00
  - 3M -Mezzanine level: 75.00, 125.00, 125.00
  - 5th & 4th Floor Suite's: current rate, current rate, current rate

- Parking (weekends $5) current rate, current rate, current rate

- Pipe and Drape
  - ask for a quote

- Dance Floor
  - ask for a quote

- Excessive Cleaning Fee based on housekeeping costs

- Damages based on maintenance costs

- Security: if alcohol is served $68.00 per hour, per officer

- **Service Fee 20% of total bill**

- **Cancellation/No Show** rental fee

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<td>750.00</td>
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</tr>
<tr>
<td>Cancellation</td>
<td>terms outlined in CES agreement</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Service Fee**

A 20% Service Fee will be applied to the Final Invoice. As a premier event space on campus, CES serves as a one-stop shop for events in the venue. As a One-Stop Shop, CES coordinates catering, parking, security, event set-up and provides directional signage for all events in West Pavilion. Departments are not charged room charge for events in West Pavilion, unless the event is charging an admission. The 20% service fee is an administrative fee helps offset the cost of services that CES provides for the events, the FFE that CES has purchased for events, and the on-site staffing during events.
University Events
Facility room reservations are scaled as follows:
• If canceled 30 business days – 15 business days from the starting date: 50% of University Room Rental Fee
• If canceled 14 business days– 3 business days from the starting date: 80% of University Room Rental Fee
• If canceled 2 business days or less from starting date: 100% of University Room Rental Fee

University Co-Sponsored Events
Facility room reservations are scaled as follows:
• If canceled 30 business days – 15 business days from the starting date: 50% of University Co-Sponsored Room Rental Fee
• If canceled 14 business days– 3 business days from the starting date: 80% of University Co-Sponsored Room Rental Fee
• If canceled 2 business days or less from starting date: 100% of University Co-Sponsored Room Rental Fee

Non-University Events
Facility room reservations are scaled as follows:
• If canceled 30 business days – 15 business days from the starting date: 50% of Non-University Room Rental Fee
• If canceled 14 business days– 3 business days from the starting date: 80% of Non-University Room Rental Fee
• If canceled 2 business days or less from starting date: 100% of Non-University Room Rental Fee

Severe Weather-Related Policy
If the university should close due to inclement weather, all events in Nippert West Pavilion are cancelled following University Rule 3361: 10-55-0 found at http://www.uc.edu/content/dam/uc/trustees/docs/rules_10/10-55-01.pdf. Room rental fees will waived if event is cancelled due to a university closing.
Whether you’re planning . . .

Whether you’re planning a conference, a meeting, or other special event, great food makes a great event!

Corry Street Catering can provide a complete full-service experience with catering and banquet services for all occasions including weddings, served dinners, luncheons, seminars, meetings, picnic, or any celebration.

Corry Street Catering is committed to making your event very special for you and your guests. If you do not see something specific on our menus, consult with your CES Event Coordinator for your desired menu. Corry Street Catering will make every effort to provide the service or food that you request. Vegetarian, vegan and other specific dietary options are always available upon request, and we encourage conversation pertaining to the needs of your guests.

Our goal is to apply our culinary expertise and hospitality towards making your event memorable. The menus in this guide are a great starting point for planning your next event, but we are happy to work with you on creating specialty menus. Ideas and suggestions are encouraged.

Theme parties can be created for any occasion and decorations are available for a nominal fee.

Order Lead Times

For catered meals, we require finalized menus and foods selections seven business days prior to your event so we can properly prepare. For beverage services, require finalized selections and attendance three business days prior to your event. Orders placed outside of these deadlines may be subject to additional fees (see Late Fees on page 33). However, we will make every effort to accommodate your requests.

Pricing

Prices are based on a minimum of 25 guests or minimum order of $100 for all buffet and plated meals. Off-campus delivery is available with a minimum order of $500. All prices and items in the catering menu are based on a two-hour service period, with the exception of Break Service, and all are subject to change due to seasonality and availability of items. The 50% Student Organization catering policy does not apply in West Pavilion.

China and Linen Service

Linen service is included for catered events held in Nippert Stadium West Pavilion, upon request, for no additional charge. This service includes lap length tablecloths for round tables based on eight guests per table and table linens and skirting for standard size buffet tables. Premium disposable serviceware is included for all receptions, hot buffets, and plated meals that are held in Nippert Stadium West Pavilion. Basic white china service is available for an additional charge listed below.

Standard color choices for linen are: Black or Red for napkins and White, Red, or Black for lap length tablecloths. All other choices are available by special order.

Pricing for China and Linen service:

- China Service: $3 per person (China is required for all Plated Meals & the $3 is an additional fee)
- Additional Napkins: $1.15 each
- Table Skirting: $40.25 per table
- Additional Lap Length Tablecloths: $7 each
- Full Length Tablecloths: Ask CES for a quote.
Service Staff
Server and Bartending Rates
Event Servers: An event fee of $23.75 per hour will be charged for each server with a four-hour service minimum. Capacity server requirements:
- Receptions - 1 server for every 50 guests
- Buffets - 1 server for every 25 guests
- Plated Meals - 1 server for every 16 guests

Bar Service: At least one bartender is mandatory, and a fee of $43.25 per hour for each hour over the four-hour minimum.
- Bar Service - 1 bartender for every 50 guests

Please note: Event fees for additional wait staff, late night events and late bookings may be added, and will be explained in your contract.

Cancellation Policy
Cancellations must be made at least three business days prior to an event. Events cancelled on the third day prior to the event will be assessed a surcharge equal to 25 percent of the total billing amount; cancellations on the second day or day prior to the event will be assessed a surcharge equal to 50 percent of the total billing amount. Events cancelled the day of the event will be charged the full billing amount.

Late Fees
All food orders must be made with Corry Street Catering ten business days prior to the first day of your event, or your food and beverage charges are subject to a 10 percent late fee.

All beverage orders must be made with Corry Street Catering three business days prior to your event or your food and beverage charges are subject to a 10 percent late fee.

Thank you for letting us serve you!

Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
BREAKFAST

Continental
The Traditional | $8.35
Assorted Chilled Juices
Assorted Danish, Petite Croissants, and Muffins
Assorted Preserves and Butter
Coffee, Tea, and Decaffeinated Coffee

Morning Health Break | $12.15
Assorted Chilled Juices
Sliced Fresh Seasonal Fruit and Berries
Individual Assorted Fruit Yogurts
Assorted Breakfast Breads and Danish
Assorted Preserves and Butter
Coffee, Tea, and Decaffeinated Coffee

Morning Glory | $13.95
Assorted Chilled Juices
Assorted Danish
Individual Cereal Cups with Milk
Ripe Bananas
Granola
Assorted Individual Yogurt Cups
Fresh Seasonal Sliced Fruit
Coffee, Tea, and Decaffeinated Coffee

Plated Breakfast Entrées
For a minimum of 25 guests

Country-style Scrambled Eggs | $11.50
With your choice of Bacon, Ham, or Sausage and Breakfast Potatoes

Texas-style French Toast | $11.50
Prepared with Cinnamon & Sugar, Served with Warm Maple Syrup and Sausage Links

Cheese Omelet | $12.00
With Hash Brown Potatoes and Biscuits with Honey Butter
With your choice of Bacon, Ham or Sausage

Breakfast Quiche | $12.00
With Spinach and Fontina Cheese
With your choice of Bacon, Ham or Sausage and Hash Brown Potatoes

Breakfast Omelets | $13.75
With diced Chicken Breast, Spinach, Tomatoes Onions, and Cream Cheese
Served with Hollandaise Sauce and Green Scallions, Breakfast Potatoes and Bacon

Seasonal Fresh Fruit and Berries Plate | $11.50
Served with Yogurt Dip and Blueberry Muffin

Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
BREAKFAST

Breakfast Sandwich Platters
All Breakfasts include Fresh Orange Juice, Tater Tots, Fruit Salad, Coffee, Tea and Decaffeinated Coffee.

Classic Fare Sandwich
Served on your choice of Biscuit, Croissant, Bagel, Sandwich Flat or English Muffin
- Steak, Egg and Swiss | $12.50
- Bacon, Sausage, or Ham with Egg and Cheese | $11.50
- Veggie Sausage, Egg and Cheese | $9.95
- Egg and Cheese | $9.95

Western Wrap
Flour Tortilla with Fresh Sausage Crumble, Scrambled Egg, Sliced Mushrooms and Sautéed Bell Peppers and Onions | $12.50

Mediterranean Ciabatta
Scrambled Egg Whites, Sautéed Spinach, Sun-dried Tomato Pesto, Fresh Basil and Herbed Cream Cheese | $11.50

California Sunrise
Hard Cooked Fried Egg, Bacon, Tomato, Alfalfa Sprouts and Guacamole on a Whole Grain Sandwich Flat | $12.50

Breakfast Buffets
For a minimum of 25 guests

The Executive Continental
Assorted Chilled Juices
Sliced Fresh Seasonal Fruit Display with Raspberry Yogurt Dip
Ham and Cheese Croissants
Sausage and Cheese Biscuits with Pommery Mustard
Coffee, Tea, and Decaffeinated Coffee | $9.75

The Basic Buffet Breakfast
Assorted Chilled Juices
Fluffy Scrambled Eggs
Crisp Bacon Strips
Grilled Sausage Links
Breakfast Potatoes
Assorted Muffins, Pastries, and Breakfast Breads
Assorted Preserves and Butter
Coffee, Tea, and Decaffeinated Coffee | $12.00

The All American Breakfast Buffet
Assorted Chilled Juices
Sliced Fresh Seasonal Fruit with Berries
Assorted Cold Cereals and Milk
Cheese Omelets
Pancakes with Warm Maple Syrup
Bacon and Sausage
Hash Brown Potatoes
Assorted Danish Pastries, Buttermilk Biscuits, Muffins, and Croissants
Assorted Preserves and Butter
Coffee, Tea, and Decaffeinated Coffee | $14.95

Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
BREAKFAST

Breakfast Buffets, Continued

The Hearty Breakfast Buffet
Assorted Chilled Juices
Sliced Seasonal Fresh Fruit with Individual Containers of Yogurts
Waffles with Whipped Cream and Strawberries
Scrambled Eggs with Chives and Cheddar Cheese
Cheddar Vegetable Strata
Biscuits and Gravy
Bacon and Sliced Ham
Assorted Bagels and Cream Cheese
Breakfast Breads, Muffins, and Croissants
Assorted Preserves and Butter
Coffee, Tea, and Decaffeinated Coffee

The Grand Buffet
Assorted Chilled Juices
Sliced Fresh Seasonal Fruit and Berries with Granola and Honey Yogurt Dips
Waffles with Fresh Strawberries and Whipped Cream
Pancakes with Maple Syrup
Scrambled Eggs with Fresh Herbs
Omelet Station
Bacon and Sausage
Breakfast Potatoes
Bagels with Assorted Cream Cheeses
Assorted Danish Pastries and Buttermilk Biscuits
Assorted Muffins and Croissants
Assorted Preserves and Butter
Coffee, Tea, and Decaffeinated Coffee

Additions

Yogurt Parfait Bar
Choose from two Low-fat Yogurts, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

Cereal Bar
Choose your Cold Cereal, type of Milk and Topping for your perfect bowl

Traditional Sandwiches
Choose from Ham, Egg, and Cheese on Croissant;
Sausage, Egg, and Cheese on Biscuit;
Egg and Cheese on English Muffin;
Bacon, Egg, and Cheese on Bagel

Hand-wrapped Breakfast Burritos
Choose from Meat Lovers, Pico, or Florentine

Just a Bit More
Choose from three Pancakes, two slices of Orange Cinnamon French Toast, or Belgian Waffle

Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Basic Box
Beverages are not included with Basic Box Lunches. All box lunches come with appropriate condiments and utensils.

Turkey Breast and Swiss
on Kaiser Roll with Potato Chips and Cookie | $10.35

Ham and Cheddar
on Kaiser Roll with Potato Chips and Cookie | $10.35

Roast Beef and Provolone
on Kaiser Roll with Potato Chips and Cookie | $10.35

Light Box Options
First, choose a light luncheon sandwich/salad or a half sandwich and small garden salad.

Select One Side: Select One Dessert: Select One 12 oz. Drink:
- Potato Salad - Freshly Baked Cookie - Bottled Water
- Cole Slaw - Chocolate Brownie - Pepsi Product
- Pasta Salad - Granola Bar
- Potato Chips
- Seasonal Fresh Fruit Cup

Light Box

Classic Club
Sliced Turkey, Ham, Bacon, Swiss and Cheddar Cheese on Sourdough Bread accompanied by Fresh Crisp Lettuce and Tomato | Box Lunch $12 | Plated $15.50

Garden Vegetable
Fresh Garden Vegetables with Boursin Cheese, Aged Provolone, and Roasted Garlic Aioli on Ciabatta | Box Lunch $11.00 | Plated $14.35

Asian Chicken Wrap
Sliced Chicken Breast, Sesame Teriyaki Slaw, Ramen Noodles, Chive Cream Cheese, Flour Tortilla | Box Lunch $11.50 | Plated $14.95

Curried Chicken Salad
Diced Chicken Breast, Low-fat Yogurt, Raisins, Fresh Vegetables, Tomato and Leaf Lettuce on Croissant | Box Lunch $11.50 | Plated $14.95

Tuna Salad with Apple
Flaky White Tuna, Granny Smith Apple, Light Sour Cream, Baby Arugula, and Tomato on Croissant | Box Lunch $11.50 | Plated $14.95

Chef Salad
Grilled Chicken, Ham, Cheddar, Swiss, Hard-boiled Egg, and Fresh Vegetables over Crisp Lettuce with Ranch Dressing | Box Lunch $12.65 | Plated $16

Thai Island Beef Salad
Grilled Steak, Rice Noodles, Bean Sprouts, Snow Peas, and Fresh Vegetables over Crisp Lettuce with Thai Vinaigrette | Box Lunch $12.65 | Plated $16

Caprese Salad
Fresh Mozzarella, Tomato, Basil, and Garlic over Crisp Salad Greens with Balsamic Vinaigrette | Box Lunch $11.50 | Plated $14.95

Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
**LUNCH**

**Make It Plated**
All entrees are accompanied by Rolls, Butter, one Premium Side, Selection of Dessert, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea. China for $3 per person is an additional fee.

**Select One Premium Side:**
- Roasted Corn & Black Bean Salsa
- Greek Penne Salad
- Roasted Sweet Potato Salad
- Cranberry-Apple Couscous Salad
- Grilled Vegetable Pasta Salad

**Select One Luncheon Dessert:**
- New York Cheesecake, Raspberry Sauce
- Carrot Cake
- Chocolate Cake
- Reese’s® Peanut Butter Cake
- Red Velvet Cake
- Lemon Cream Cake
- Fruit Pie
- Mousse Pie

*Dessert selection subject to change.*

**Assorted Sandwich Display, Serves 6**
|$56.35
Select five assorted sandwiches individually wrapped in halves.
Served with Potato Chips and Pickle Spears.

**Buffets**

Vegetarian options can be substituted according to the needs of your group.

**Deli Buffet Luncheon**
(Served as a Buffet or Composed Sandwiches)
|$14.35
Crisp Mixed Garden Greens with Selection of Dressings
Potato Salad
Tricolored Penne Pasta Salad
Display of Sliced Turkey, Sugar-cured Ham, Genoa Salami and Roast Beef
Swiss and Cheddar Cheeses
Relish Tray with Sliced Tomatoes, Lettuce, and Dill Pickle Spears
Assortment of Breads and Rolls
Appropriate Condiments
Chef’s Selection of Assorted Desserts
Coffee, Tea, Decaffeinated Coffee, and Iced Tea

**BBQ Picnic Buffet**
|$15
Grilled Hamburgers and Hot Dogs
Lettuce, Tomato, Onion, Cheese, Pickles, Ketchup, Mustard and Relish
Home-style Potato Salad
Fresh Country Cole Slaw
House-made Kettle Chips
Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee, and Iced Tea

Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Buffets, Continued

For a minimum of 25 guests

Vegetarian options can be substituted according to the needs of your group.

Baked Potato Bar
Tossed Garden Salad with a Selection of Dressings
Freshly Baked Potatoes
Broccoli, Bacon, Sour Cream, Cheddar Cheese and Scallions
Chicken Mushroom Alfredo
Chili con Carne
Choice of Cobbler or Pie
Coffee, Tea, Decaffeinated Coffee and Iced Tea

Kentucky BBQ Buffet
Select Two Meats:
- BBQ Brisket or Beef
- Grilled Breast of Chicken with Raspberry BBQ Sauce
- BBQ Shredded Pork
- Honey-baked Fried Chicken
Traditional Potato Salad
Cole Slaw
Tossed Crisp Garden Greens with a Selection of Dressings
Southwestern Corn Medley
Black Kettle Bourbon Baked Beans
Hot and Mild BBQ Sauces
Assorted Dinner Rolls and Corn Bread with Butter
Warm Peach and Cherry Cobblers
Coffee, Tea, Decaffeinated Coffee and Iced Tea

Italian Buffet

Two Entrees: $17.85 | Three Entrees: $19

Caesar Salad with Parmesan Cheese and Garlic Croutons
Italian Green Salad with Tomatoes, Cucumbers and Red Onions with Italian Dressing
Select Two or Three Entrees:
- Three Cheese Ravioli with Pesto Cream Sauce
- Cheese-filled Manicotti with Classic Marinara Sauce
- Your Choice of Pasta with Marinara, Bolognese, or Alfredo Sauce
- Vegetarian Lasagna
- Chicken Parmesan over Rotini Pasta
- Grilled Chicken on Creamy Peppercorn Sauce over Penne Pasta
- Rigatoni and Meatballs
- Lasagna Milanese
Green Beans Gremolata
Garlic Bread and Italian Rolls with Butter
Chef’s Selection of Assorted Desserts
Coffee, Tea, Decaffeinated Coffee and Iced Tea

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Buffets

Vegetarian options can be substituted according to the needs of your group.

River’s Edge Buffet

| $19.50 |

For a minimum of 25 guests

Seasonal Soup
Tossed Garden Green Salad with Creamy Peppercorn and Raspberry Vinaigrette Dressings
Fresh Fruit Salad with Shredded Coconut
Marinated Vegetable Salad
Fettuccine with Pesto Sauce
Baked Halibut with Lemon Pepper Cream Sauce
Grilled Breast of Chicken with Tomato, Bacon and Caper Cream Sauce
Roasted Rosemary Potatoes
Wild Rice Blend with Red Peppers and Scallions
Chef’s Selection of Seasonal Vegetables
Assorted Rolls and Butter
Chef’s Selection of Assorted Desserts
Coffee, Tea, Decaffeinated Coffee and Iced Tea

Create Your Own Buffet

| Two Entrees: $19.50 | Three Entrees: $20.65 |

Customize your own buffet from the options below.

Select One Salad:
- Seasonal Garden Salad with Balsamic Vinaigrette
- Baby Spinach Salad with Bacon and Egg and Gorgonzola Vinaigrette
- Seasonal Fresh Fruit Salad

Select Entrees:
- Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes
- Chipotle Roasted Pork Loin
- Pan-seared Tilapia with Mango Salsa and Sofrito Vinaigrette
- Beef Pot Roast with Dijon Shallot Sauce
- Farfalle Pasta with Sun-dried Tomatoes and Sautéed Broccoli

Select One Luncheon Dessert:
- New York Cheesecake, Raspberry Sauce
- Red Velvet Cake
- Carrot Cake
- Chocolate Cake
- Lemon Cream Cake
- Reese’s® Peanut Butter Cake
- Fruit Pie
- Mousse Pie

Chef’s Selection of Seasonal Vegetables
Dinner Rolls with Butter
Coffee, Tea, Decaffeinated Coffee and Iced Tea

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### LUNCH

**Plated**

All entrees are accompanied by a Caesar Salad or House Salad with your Choice of Dressing, Chef’s Selection of Seasonal Vegetables, and a Starch served with Rolls, Butter and Your Choice of Dessert, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea.  
*China for $3 per person is an additional fee.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breast of Chicken</td>
<td>$16.35</td>
</tr>
<tr>
<td>Sautéed with Artichokes, Diced Tomatoes, Onions and Garlic in Lemon Wine Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$16.35</td>
</tr>
<tr>
<td>With Mushrooms and Fines Herbs and White Zinfandel Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$17</td>
</tr>
<tr>
<td>Lemon-Rosemary Chicken with Roasted Red Pepper and Olive Tapenade</td>
<td></td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>$16.75</td>
</tr>
<tr>
<td>Lightly Breaded Chicken Topped with Ricotta and Spinach and finished with Tomato Sauce and Mozzarella Cheese</td>
<td></td>
</tr>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$17</td>
</tr>
<tr>
<td>With Sun-dried Tomato and Basil Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Jerk-rubbed Pork Tenderloin</td>
<td>$16.75</td>
</tr>
<tr>
<td>With Papaya Glaze</td>
<td></td>
</tr>
<tr>
<td>Petite Filet Mignon</td>
<td>Market Price</td>
</tr>
<tr>
<td>With Green Peppercorn Sauce</td>
<td></td>
</tr>
<tr>
<td>Grilled Flank Steak</td>
<td>$18.75</td>
</tr>
<tr>
<td>With Red Wine-laced Mushroom Sauce</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable and Parmesan Quiche</td>
<td>$16</td>
</tr>
<tr>
<td>Roasted Vegetables, Egg, and Cheese in a Tortilla Crust</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Lasagna</td>
<td>$16</td>
</tr>
<tr>
<td>Fresh Roasted Vegetables and Ricotta Cheese layered with Pasta Sheets and your choice of Marinara or Roasted Garlic Sauce</td>
<td></td>
</tr>
<tr>
<td>Filet of Salmon</td>
<td>$18.35</td>
</tr>
<tr>
<td>With Diced Tomatoes in a Lemon-Caper Butter Sauce</td>
<td></td>
</tr>
<tr>
<td>Lemon and Herb-basted Halibut</td>
<td>$18.35</td>
</tr>
<tr>
<td>With a Tomato-Basil Sauce and finished with Mozzarella Cheese</td>
<td></td>
</tr>
<tr>
<td>Orange Roughy</td>
<td>$18.35</td>
</tr>
<tr>
<td>Marinated in Orange Zest and Crushed Red Peppers with Lemon Cream Sauce</td>
<td></td>
</tr>
</tbody>
</table>

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BREAK SERVICE

Refreshment Theme Breaks
Maximum Service Time: 30 Minutes

A Chocolate Moment | $11.50
Double Fudge Brownies, Chocolate Chip and White Chocolate Cookies, White Chocolate Macadamia Nut Cookies, Snickers® Candy Bars, Reese's® Cups
Hot Chocolate with Whipped Cream and Chocolate Shavings
Assorted Soft Drinks
Coffee, Decaffeinated Coffee, and Specialty Teas

La Fiesta | $9
Tricolored Tortilla Chips accompanied by Chili Con Queso, Scallions, Diced Tomatoes, Jalapenos, Sour Cream, Salsa, and Guacamole
Assorted Soft Drinks
Bottled Water

The Strawberry Smoothie Break | $9.50
Sliced Fresh Seasonal Fruit Display with Honey Yogurt Dip
Strawberry Smoothies Topped with Fresh Strawberry
All-Natural Bottled Fruit Juices
Bottled Water

The Energizer | $9
Assorted Fruit Juices, Fresh Sliced Fruit Display, Assorted Granola Bars and Banana Nut Bread
Assorted Soft Drinks
Bottled Water

The Sports Fan | $11.50
Assorted Deep Dish Mini Pizzas, Soft Pretzel Bites with Mustard and Cheese Sauce, Individual Bags of Popcorn and Cracker Jack®, All-Beef Hot Dogs with Condiments
Assorted Soft Drinks
Bottled Water

Snack Attack | $9
Assorted Chip Packs, Honey Roasted Peanuts, Trail Mix
Peanut Butter and Jelly, Chocolate Crinkle, and Snickerdoodle Cookies
Assorted Soft Drinks
Bottled Water

The Health Club | $11.50
Trail Mix, Sliced Fresh Seasonal Fruit with Raspberry Yogurt Dip, Crisp Garden Vegetables with Assorted Dips
Assorted Diet Soft Drinks
Herbal Teas
Bottled Water

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## À LA CARTE REFRESHMENTS

### Beverages

<table>
<thead>
<tr>
<th>Drink Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Regular and Decaffeinated Coffee</td>
</tr>
<tr>
<td>Starbucks® Regular and Decaffeinated Coffee</td>
</tr>
<tr>
<td>Assortment of Specialty Teas</td>
</tr>
<tr>
<td>Chilled Orange, Grapefruit and Cranberry Juices</td>
</tr>
<tr>
<td>Apple or Tomato Juice</td>
</tr>
<tr>
<td>Home-style Lemonade</td>
</tr>
<tr>
<td>Hot Chocolate</td>
</tr>
<tr>
<td>Freshly Brewed Iced Tea</td>
</tr>
<tr>
<td>Iced Water by the Gallon</td>
</tr>
<tr>
<td>Bottled Water, 12 oz.</td>
</tr>
<tr>
<td>Assorted Bottled Fruit Juices</td>
</tr>
<tr>
<td>Milk 8 oz.</td>
</tr>
<tr>
<td>Regular and Diet Soft Drinks, 12 oz.</td>
</tr>
</tbody>
</table>

*One gallon represents 16, 8 oz. cups*

### Bakery Selections

<table>
<thead>
<tr>
<th>Food Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Southern-style Sausage &amp; Cheese Biscuits</td>
</tr>
<tr>
<td>Grilled Kentucky Ham and Cheese Biscuits</td>
</tr>
<tr>
<td>Brownies, Peanut Butter Blondies, or Lemon Bars</td>
</tr>
<tr>
<td>Cinnamon Rolls with Icing</td>
</tr>
<tr>
<td>Apple, Cherry, or Cheese Strudel</td>
</tr>
<tr>
<td>Assorted Breakfast Breads</td>
</tr>
<tr>
<td>Assorted Sliced Coffee Cakes</td>
</tr>
<tr>
<td>Assorted Breakfast Pastries</td>
</tr>
<tr>
<td>Donuts</td>
</tr>
<tr>
<td>Assorted Bagels with Cream Cheese</td>
</tr>
<tr>
<td>Assorted Muffins</td>
</tr>
<tr>
<td>Petite Croissants with Preserves and Butter</td>
</tr>
<tr>
<td>Assorted Homemade Cookies</td>
</tr>
</tbody>
</table>

*Price per dozen*

### Other Good Things

<table>
<thead>
<tr>
<th>Item Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Fresh Seasonal Fruit Tray</td>
</tr>
<tr>
<td>Crudités with Assorted Dips</td>
</tr>
<tr>
<td>Chocolate-dipped Strawberries</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
</tr>
<tr>
<td>Assorted Fruit Yogurts</td>
</tr>
<tr>
<td>Imported and Domestic Cheese Tray</td>
</tr>
</tbody>
</table>

*$4.60 per person*
À LA CARTE REFRESHMENTS

**Snacks and Munchies**
- Potato Chips and Pretzels | $10.35 per pound
- Salted Peanuts | $13.75 per pound
- Mixed Nuts | $16 per pound
- Trail Mix | $16 per pound
- Assorted Candy Bars | $2.35 each
- Chip Variety Packs | $14 per dozen
- Granola Bars | $2.35 each
- Soft Pretzels with Mustard and Cheese Sauce | $27.60 per dozen
- Corn Tortilla Chips with Fresh Salsa | $15 per pound
- M&M’s® (Regular & Peanut) | $24.15 per pound

**Dips & Sauces**

<table>
<thead>
<tr>
<th>Price per quart</th>
</tr>
</thead>
<tbody>
<tr>
<td>Onion Dip</td>
</tr>
<tr>
<td>Ranch Dip</td>
</tr>
<tr>
<td>Guacamole</td>
</tr>
<tr>
<td>Salsa</td>
</tr>
<tr>
<td>Nacho Cheese Sauce</td>
</tr>
</tbody>
</table>
DINNER

Plated

Salads and Soups - Select One:
- Caesar Salad with Grated Parmesan Cheese and Garlic Croutons
- Fresh Seasonal House Salad
- Spinach Salad with Crisp Bacon and Hard-boiled Egg
- Chef's Seasonal Soup du Jour

Dressing Selections:
- Balsamic Vinaigrette
- Honey Mustard
- Peppercorn Ranch
- Citrus Vinaigrette
- Italian
- Raspberry Vinaigrette

Entrées

All Entrées are accompanied by Fresh Seasonal Vegetables and a freshly prepared Starch selected by our Executive Chef. Rolls, Butter, your selection of Dessert, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea upon request. If each guest will choose their entree, the limited of options is three. China for $3 per person is an additional fee.

Grilled Chicken Breast | $20
With Brie and Caramelized Shallot Cream Sauce

Boneless Breast of Chicken | $20
With Fresh Mushrooms and Marsala Sauce

Grilled Breast of Chicken | $19.85
With Spinach and Goat Cheese Cream Sauce

Wild Mushroom Risotto | $20
Creamy Arborio Rice with Mushrooms, Vegetarian Sausage and Grilled Eggplant

Boneless Stuffed Pork Chop | $20
Boneless Pork Chop stuffed with Dressing

Braised Beef Short Ribs | $26.50
With Horseradish and Whole Grain Mustard Sauce

Grilled Filet of Beef | Market Price
With Cabernet Sauvignon Sauce

Orange Roughy | $20.75
With Lemon Butter Sauce

Spicy Glazed Salmon | $20.75
With Citrus Beurre Blanc

Blackened Flat Iron Steak | $25.35
With Bleu Cheese Sauce

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DINNER

Entrée Duos
All Entrées are accompanied by Fresh Seasonal Vegetables and a freshly prepared Starch selected by our Executive Chef, Rolls, Butter, your selection of Dessert, Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Iced Tea upon request.

Herb & Spiced Beef Tenderloin with Red Wine Shallot Sauce | Market Price
Breast of Chicken with Rosemary Orange Butter Sauce

Flat Iron Steak with a Pinot Noir Sauce | Market Price
Halibut with Roasted Bell Pepper Sauce

Medallions of Beef with Merlot Demi Glace | Market Price
Filet of Norwegian Salmon with Lemon Dill Sauce

Petite Filet with Roasted Garlic and Onion Bordelaise | Market Price
Jumbo Shrimp Cooked in Scampi Butter

Entrée Trio
Tender Medallions of Beef, Pork and Breast of Chicken | $34.50
Presented with Sauce Chanterelle

Select One Dessert:
- New York Cheesecake, Raspberry Sauce - Red Velvet Cake
- Carrot Cake - Lemon Cream Cake
- Chocolate Cake - Fruit Pie
- Reese's® Peanut Butter Cake - Mousse Pie

Dessert selection is subject to change.

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**DINNER**

**Buffets**

**The Ultimate Experience**  
Fresh Fruit Salad with Lemon Yogurt Dressing  
Greek Penne Pasta Salad  
California Mixed Greens with Sliced Cucumbers, Grape Tomatoes, Shredded Carrots and Julienne Purple Cabbage, Tri-Peppercorn and Raspberry Vinaigrette Dressings  
Grilled Vegetables to include: Red and Yellow Peppers, Zucchini, Squash, and Asparagus  
Domestic and Imported Cheeses with Assorted Crackers and Fresh Fruit Garnish  
Fettuccine with Baby Shrimp in Garlic Cream Sauce  
Grilled Breast of Chicken with Rosemary Orange Sauce  
Roast Loin of Pork with Spiced Apples  
Roasted Steamship Round of Beef at a carving station with Horseradish and Peppercorn Sauce, accompanied by Silver Dollar Rolls  
Roasted Rosemary Redskin Potatoes  
Chef’s Selection of Seasonal Vegetables  
Chef’s Selection of Assorted Desserts  
Domestic and Imported Cheeses with Assorted Crackers and Fresh Fruit Garnish  
Fettuccine with Baby Shrimp in Garlic Cream Sauce  
Grilled Breast of Chicken with Rosemary Orange Sauce  
Roast Loin of Pork with Spiced Apples  
Roasted Steamship Round of Beef at a carving station with Horseradish and Peppercorn Sauce, accompanied by Silver Dollar Rolls  
Roasted Rosemary Redskin Potatoes  
Wild Rice  
Chef’s Selection of Seasonal Vegetables  
Rolls and Butter  
Chef’s Selection of Assorted Desserts  
Freshly Brewed Coffee and Decaffeinated Coffee

**The Lasting Impression Buffet**  
Chilled Dill and Cucumber Salad  
Spinach Salad with Parmesan Peppercorn Dressing topped with Chopped Eggs & Mushrooms  
Caesar Salad with Garlic Croutons and Caesar Dressing  
Sliced Fruit Display with Fresh Berries  
Traditional Antipasto  
Crudités with Assorted Dips  
Select Two or Three Entrées:  
- Grilled Chicken Breasts in White Zinfandel Cream Sauce, topped with Tomato, Mushrooms and Scallions  
- Filet of Sole with Shrimp Butter  
- Filet of Salmon with Mustard Dill Sauce  
- Roast Pork Loin with Herbed Cream Sauce  
- Roast Top Sirloin with Peppercorn Sauce  
- Cheese Tortellini with Crabmeat Cream Sauce  
- Grilled Chicken Breast with Spinach and Feta  
Chef’s Selection of Seasonal Vegetables  
Garlic Mashed Potatoes  
Rice Pilaf  
Rolls and Butter  
Chef’s Selection of Assorted Desserts  
Freshly Brewed Coffee, Decaf and Tea

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RECEPTIONS

**Hot Hors d’oeuvres**

Almond Chicken Chunks with Asian Dipping Sauce | $2.75
Fried Cheese Ravioli with Red Wine Marinara Sauce | $2.55
Mushroom Pinwheels with Marsala Glaze | $2.55
Miniature Egg Rolls with Sweet & Sour Sauce | $2.35
Chicken and Brie en Croûte | $2.85
Chicken Tenders | $2.35
Grilled Chorizo Stuffed Jalapenos | $2.55
Buffalo Chicken Wings (2) | $2.35
Crabmeat Stuffed Mushrooms | $2.50
Garlic Cheese Puff | $2.35
Hot Brown Egg Roll | $3
Tenderloin of Beef Wellington | $2.85
Chicken Quesadilla Cornucopia | $3.35
Mini Cuban Sandwiches | $3.50
BBQ Meatballs | $2.35
Coconut Chicken with Orange Marmalade Sauce | $2.75
Beef Satay with Plum Dipping Sauce | $2.85
Spanakopita | $2.35
Franks in Puff Pastry | $2.35
Assorted Mini Quiches | $2.85

**Chilled Hors d’oeuvres**

Seasonal Melon Wrapped in Prosciutto | $2.85
Chef’s Assorted Canapés | $2.85
Deviled Egg with Caper Tapenade | $2.85
Chocolate-dipped Strawberries | $2.85
Curried Shrimp and Cucumber Canapé | $2.85
Crostini with Goat Cheese, Asparagus and Tomato | $2.85
Salami Cornets | $2.35
Smoked Salmon with Cream Cheese on Pumpernickel | $2.85
Chimichurri Steak Bites | $3
Southwest Chicken Salad in Phyllo Cup | $2.55
Tomato and Basil Bruschetta on Crostini | $2.35

*Prices Reflect a Minimum of 50 Pieces*

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RECEPTIONS

**Displays**

Spinach and Artichoke Dip with Pita Chips | $3.75

**Dips and Dippers**

Variety of Pita Bread, Bread Sticks, Focaccia Bread, and Cheese Sticks with Hummus and Cilantro Salsa | $3.65

**Miniature Dessert Displays**

Chocolate Peanut Butter Haystack, Seven Layer Bar, Lemon Crumb, Strawberry Stack, Apple Crumb, Oreo® Brownie, Chocolate Chunk, Toffee Crunch Blondie | $4

**Domestic and Imported Cheeses**

With Fresh Fruit Garnish and Assorted Crackers | $4.35

**Grilled Vegetable Display with Assorted Dips**

| $4.35

**Crudités**

Fresh Market Vegetables with Peppercorn Ranch and Herb Vinaigrette | $4.65

**Sliced Seasonal Fruit**

Served with Vanilla-Mint Yogurt Dip | $4.65

**Wheel of Brie Baked en Croûte Serves 12 guests**

Petite Wheel with Raspberry Coulis | $17.25

**Antipasto Platter Serves 24 guests**

Assorted Italian Meats, Cheeses, Marinated Vegetables, Artichoke Hearts, Olives and Crostini | $57.50

### Carving Stations

*Prices Reflect Per-Person Pricing for a Minimum of 25 Guests*

**New York Strip**

With Assorted Silver Dollar Rolls, Pommery Mustard, Horseradish and Mayonnaise | $10

**Cajun Breast of Turkey**

With Petite Multi-grain Rolls and Red Pepper Mayonnaise | $7.75

**Five Spiced Tenderloin of Beef**

With Herbed Mayonnaise and Peppercorn Sauce | Market Price

**Baked Virginia Ham**

With Curried Fruit Relish and Buttermilk Biscuits | $7.75

**Roasted Loin of Tuna**

With Petite Croissants, Tarragon Mayonnaise, and Dill Mustard | $9.75

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**RECEPTIONS**

**Carving Stations, continued**

<table>
<thead>
<tr>
<th>Roast Prime Rib of Beef</th>
<th>Prices Reflect Per-Person Pricing for a Minimum of 25 Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$8.65</td>
</tr>
<tr>
<td></td>
<td>With Silver Dollar Rolls, Creamy Horseradish and Chipotle Mayonnaise</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Marinated Roast Pork Tenderloin</th>
<th>$8.05</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Assorted Rolls, Curry Rosemary, and Creamy Tarragon Sauce</td>
<td></td>
</tr>
</tbody>
</table>

**Specialty Stations**

<table>
<thead>
<tr>
<th>Caesar Salad Station</th>
<th>Prices Reflect Per-Person Pricing for a Minimum of 25 Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$5.50</td>
</tr>
<tr>
<td>Freshly Chopped Romaine Lettuce, Grilled Chicken, Garlic Croutons and Parmesan Cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pasta Station</th>
<th>$6.35</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tricolored Cheese Tortellini with Crabmeat Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>Penne Pasta with Sun-dried Tomatoes, Parmesan, Garlic and Olive Oil</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dim Sum</th>
<th>$9.15</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg Rolls, Pot Stickers, and Sweet &amp; Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chili &amp; Cucumber Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fiesta Nacho Bar</th>
<th>$4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tricolored Tortilla Chips with Refried Bean and Cheese Dip, Jalapeno Peppers, Salsa, Sour Cream, Guacamole, Olives and Scallions</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mashed Potato Bar</th>
<th>$5.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Potatoes accompanied with Garlic, Horseradish, Sour Cream and Chives, Grilled Mushrooms, Cheddar Cheese and Gravy</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Little Italy</th>
<th>$4.85</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Greens accompanied with Prosciutto, Salami, Provolone, Pepperoncini, Tomatoes, Roasted Bell Peppers, Olives, Mushrooms, Croutons, Parmesan, Oil &amp; Vinegar and Italian Breads</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Happy Hour</th>
<th>$10.35</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks and Buffalo Chicken Tenders served with Celery and Bleu Cheese Dip, Cookies and Dessert Bars</td>
<td></td>
</tr>
</tbody>
</table>

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## RECEPTIONS

### Party Trays
**Greens To Go & KumaNeko Sushi**

<table>
<thead>
<tr>
<th>Party Tray</th>
<th>Pieces</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunny Delight Tray</td>
<td>40</td>
<td>$57.50</td>
</tr>
<tr>
<td>Moonlight Party Tray</td>
<td>36</td>
<td>$39</td>
</tr>
<tr>
<td>Sunset Party Tray</td>
<td>26</td>
<td>$30</td>
</tr>
<tr>
<td>Sunrise Party Tray</td>
<td>24</td>
<td>$25</td>
</tr>
<tr>
<td>Spring Garden Tray</td>
<td>20</td>
<td>$16</td>
</tr>
</tbody>
</table>

### Pizza

*16" Pizza*

<table>
<thead>
<tr>
<th>Pizza Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepperoni Pizza</td>
<td>$17.00</td>
</tr>
<tr>
<td>Cheese Pizza</td>
<td>$15.50</td>
</tr>
<tr>
<td>The Works Pizza</td>
<td>$19.00</td>
</tr>
<tr>
<td>The Meats Pizza</td>
<td>$20</td>
</tr>
<tr>
<td>Garden Fresh Pizza</td>
<td>$18.50</td>
</tr>
</tbody>
</table>

Create Your Own Pizza $17.85

Additional $1.50 per topping

**Features**

- Pepperoni
- Tomato
- Sausage
- Green Pepper
- Italian Sausage
- Onion
- Beef
- Black Olives
- Canadian Bacon
- Mushrooms

### Chick-fil-A

**Nugget Trays**

<table>
<thead>
<tr>
<th>Tray Type</th>
<th>Pieces</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Tray</td>
<td>60</td>
<td>$28.75</td>
</tr>
<tr>
<td>Medium Tray</td>
<td>120</td>
<td>$49.50</td>
</tr>
<tr>
<td>Large Tray</td>
<td>180</td>
<td>$78.75</td>
</tr>
</tbody>
</table>

**Garden Salad Trays**

<table>
<thead>
<tr>
<th>Tray Type</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Tray</td>
<td>5-7</td>
<td>$16</td>
</tr>
<tr>
<td>Large Tray</td>
<td>10-12</td>
<td>$34.50</td>
</tr>
</tbody>
</table>
ALCOHOLIC BEVERAGES

Name Brand Liquor Selections

Varieties include selections comparable to:

Jim Beam Bourbon               Cutty Sark Scotch               Seagram's 7 Blended Whiskey
Smirnoff Vodka                  Gordon's Gin                     Ron Rico Rum
José Cuervo Gold Tequila        House Selected Wine               Imported and Domestic Beer

Premium Brand Liquor Selections

Maker's Mark Bourbon            Chivas Regal Scotch               Jack Daniel's Whiskey
Crown Royal Whiskey             Absolut Vodka                    Tanqueray Gin
Bacardi Rum                     Cuervo Tequila                   House Selected Wine
Imported and Domestic Beer

Also included

Soft Drinks                                         Bottled Juices               Bottled Water

Name Brand Liquor Selections

Hosted Bar Pricing

| Name Brands | $5.50 | | Name Brands | $6 |
|--------------|-------| | Premium Brands | $6.50 | | Premium Brands | $7 |
| Imported Beer | $5.50 | | Imported Beer | $6 |
| Domestic Beer | $4.50 | | Domestic Beer | $5 |
| House Wine | $5.50 | | House Wine | $6 |
| Soft Drinks | $2 | | Soft Drinks | $1.40 |
| Bottled Water | $2.25 | | Bottled Water | $1.40 |
| Bottled Juices | $2 | | Bottled Juices | $2.50 |

Cash Bar Pricing

| Name Brands | $5 | | Premium Brands | $6 |
|--------------|----| | Premium Brands | $7 |

Hosted Bar by the Hour, Per-Person Plan

<table>
<thead>
<tr>
<th>Premium Brands</th>
<th>Name Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$10.25</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$14.25</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$19.50</td>
</tr>
<tr>
<td>4 Hours</td>
<td>$22.50</td>
</tr>
<tr>
<td>5 Hours</td>
<td>$25.50</td>
</tr>
</tbody>
</table>

Wine and Beer Service by the Hour, Per-Person Plan

| 1 Hour | $9 |
| 2 Hours | $13 |
| 3 Hours | $17 |
| 4 Hours | $21 |
| 5 Hours | $25 |

Wine and Beer Selection

House Wines are Woodbridge - Cabernet, Merlot, Pinot Grigio, and Chardonnay

Beers are Budweiser, Bud Light, Miller Lite, Coors Light, Corona, Heineken, Rhinegeist, Madtree

Special requests are always welcome! Please ask for details.

Bar Service Labor Charges

Bartender rate is $43.25 per hour and is charged for each bartender with a four-hour service minimum. One bartender is required for every 50 guests.