



BREAKFAST SELECTIONS

Breakfast Plated

Quiche Lorraine

Eggs, bacon, spinach, scallions and gruyere cheese inside a pastry shell served with fresh seasonal fruit

Meat Lover's Quiche

Eggs, bacon, ham, sausage, green onions and cheddar cheese inside a pastry shell served with fresh seasonal fruit

Stuffed French Toast

French toast stuffed with a strawberry cream cheese filling, topped with sliced bananas and your choice of bacon or sausage links served with maple syrup

Big E's Breakfast Muffin

Two English muffins filled with a sausage patty, eggs and Velveeta cheese served with hash browns or home-fried potatoes

Breakfast Continental

Deluxe Continental

Assorted wrapped muffins, fresh baked scones, hot cinnamon rolls, fresh sliced fruit and assorted yogurt. Assorted juices included

Breakfast Buffet

Standard Breakfast

Scrambled eggs with cheese, home-fried potatoes, bacon, sausage patties, biscuits with butter and jelly and assorted wrapped muffins. Assorted juices included

Executive Breakfast

Scrambled eggs with cheese, French toast with syrup, homemade biscuits and sausage gravy, home-fried potatoes, bacon, sausage patties and hot cinnamon rolls. Assorted juices included

All prices and selections are subject to change. Above prices do not include 6% state tax and 20% service charge.

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BREAK SERVICE AND DESSERT SELECTIONS

The Meeting Planner Package

This package is flexible, and allows you to fit one, two or three breaks from below into your day depending on your agenda

Choose One
Choose Two
Choose Three

Pre-Meeting

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted fruit juices, wrapped muffins and yogurt

Mid-Morning

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, granola bars and snack chip assortment

Mid-Afternoon

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, assortment of whole fresh fruit and delicious brownies

Themed Breaks

Healthy Break

Yogurt, Nutri-Grain bar, bag of trail mix and assorted whole fruit

Chip & Dip Break

Humus, house made salsa, French onion dip, fried pita chips, house made tortilla chips and house made potato chips

Sweet & Salty Break

Assorted cookies, brownie squares, cupcakes, Sweet & Salty peanut butter bar, bags of Chex Mix, pretzels and assorted potato chips

Italian Break

Antipasto platter consisting of soppressata, salami, capicola, pepperoni, queen stuffed olives, manzanilla olives, pepperoncini, kalamata olives, baby mozzarella balls and sliced French bread

Desserts

Chef's Choice
Assorted Mini Pastries
Plain Cheesecake
Cheesecake with Assorted Toppings
Carrot Cake
Oreo Peanut Butter Cup
Key Lime Pie

Snacks

Assorted Wrapped Muffins (*one dozen*)
Brownies (*one dozen*)
Chips and Pretzels (*per snack bag*)
Cinnamon Rolls (*one dozen*)
Cookies (*one dozen*)
Gourmet Dessert Bars (*one dozen*)
Granola Bars (*one dozen*)
Party Mix (*two pounds*)
Scones (*one dozen*)
Trail Mix (*per bag*)
Whole Fresh Fruit (*per piece*)
Yogurt (*each*)

Beverages

Regular Coffee (*per gallon*)
Decaffeinated Coffee (*per gallon*)
Herbal Tea Station
Fruit Juice (*per carafe*)
Soft Drinks (*each*)
Bottled Water (*each*)

PLATED LUNCH SELECTIONS

Salads

All selections accompanied with rolls and butter

Cobb Salad

Fresh spring mixed greens topped with rows of diced chicken, bacon, avocado, blue cheese crumbles, diced tomatoes, hard-boiled eggs and dressing

Chef's Salad

A blend of mixed greens piled high with julienne turkey, ham, Swiss cheese, tomatoes, green pepper, hard-boiled egg and dressing

Grilled Chicken Caesar Salad

Fresh cut romaine hearts topped with a sliced grilled chicken breast, diced tomatoes, parmesan cheese, seasoned croutons and served with a side of creamy Caesar dressing

Sunburst Salad

House made chicken, tuna or shrimp salad accompanied with warm pita or crackers and fresh sliced seasonal fruit (*strawberries, cantaloupe, honeydew, watermelon and pineapple*)

Box Lunch

Your choice of homemade sandwich accompanied with appropriate condiments, whole fresh fruit, snack chip assortment, homemade cookie and bottled water

Sandwiches

All selections accompanied with a choice of coleslaw, fresh fruit or our house made potato chips and a pickle spear

Turkey Club Sandwich

Wheat bread with smoked turkey, crispy bacon, aged Swiss cheese, lettuce, tomato, and sundried tomato mayo.

Chicken Salad Croissant

House made breast meat chicken salad served on a buttery croissant with leaf lettuce, sliced tomato and a deluxe fruit garnish

Cold Roast Beef Sandwich

Rye bread piled high with thinly sliced roast beef, boursin cheese spread, leaf lettuce, sliced tomato and a creamy horsey sauce

California Wrap

Smoked turkey, sliced avocado, baby spinach, Swiss cheese, sliced Roma tomatoes with a pesto mayonnaise wrapped in a tomato basil lawash

Vegetarian Wrap

Avocado, roma tomatoes, shredded carrots, shredded cucumber, baby spinach with roasted garlic balsamic vinaigrette wrapped in spinach lawash

Entrees

All plated lunch entrees are accompanied with Chef's choice starch and vegetable, rolls with butter and your selection of soup or salad

Pan Seared or Blackened Salmon

Pan seared salmon topped with a sweet chili garlic sauce or blackened salmon with a beurre noisette

Chicken Marsala

Pan seared boneless chicken breast smothered with our homemade Marsala wine sauce

Eggplant Parmesan

Fresh breaded eggplant layered with mozzarella and house made marinara. Served with sautéed vegetables and warm garlic bread

Grilled Flank Steak

Marinated flank steak in balsamic ginger vinaigrette, grilled, thinly sliced and served with a chasseur sauce (*Mushroom, tomato and red wine sauce*)

LUNCH BUFFET SELECTIONS

Deli Buffet

Sliced lunch meat platter with ham, turkey, roast beef, assorted sliced cheeses, fresh bread assortment, lettuce, tomato, condiments, potato chips and a deluxe salad or Caesar salad bar

Add homemade soup

Nacho/Taco Buffet

Queso cheese, seasoned beef, nacho chips, flour tortilla shells, shredded lettuce, cheddar cheese, onions, tomatoes, black olives, jalapenos, our homemade salsa and sour cream

Italian Pasta Buffet

Eggplant parmesan, fettuccini alfredo, warm breadsticks, Chef's choice of vegetable and deluxe salad bar or Caesar salad bar

Add chicken

Deluxe Italian Buffet

Lasagna with Bolognese meat sauce, pasta primavera, warm breadsticks, Chef's choice of vegetable and deluxe salad bar or Caesar salad bar.

From the Grill Buffet

Stadium bratwursts and grilled hamburgers with all the proper fixings, coleslaw, potato salad and homemade potato chips with a French onion dip

The Executive Lunch

Served with our deluxe salad bar, rolls with butter and Chef's choice of starch and vegetable

Add homemade soup

Entrees (Select two)

Meatloaf Trio

Chicken and Pesto Cream over Pasta

Pot Roast with Mushrooms and Sautéed Onions

Herb Rubbed Pork Loin

Grilled Flank Steak

Chicken Marsala

Eggplant Parmesan

Pasta Primavera

HORS D' OEUVRE SELECTIONS

Hot Hors D' Oeuvres

(per 50/100 pieces)

Bacon Wrapped Water Chestnuts

Succulent water chestnuts wrapped and baked in crispy bacon

Vegetable Skewer

Each skewer comes loaded with squash, zucchini, pepper, onion and mushroom

Chicken Quesadilla

A flour tortilla stuffed with seasoned chicken and blended cheeses served with sour cream and guacamole

Homemade Meatballs with Raspberry Barbecue Sauce

Homemade roasted meatballs tossed with a sweet raspberry barbecue sauce

Mini Quiche Lorraine

House made mini quiche with spinach, bacon and gruyere cheese

Coconut Shrimp

Breaded coconut shrimp, fried and served with our sweet chili garlic sauce

Stuffed Mushrooms

Silver dollar mushroom caps stuffed with Italian sausage, herbs and topped with Swiss cheese

Sesame Ginger Skewer

Your choice of thinly sliced beef or chicken marinated in balsamic vinegar, fresh ginger, and toasted sesame seeds.

Shrimp Wraps

Shrimp mousse wrapped in a wonton shell. Deep fried and served with sweet chili garlic sauce

Gourmet Flatbread Pizzas

Mini pizza with caramelized onions, sundried diced tomatoes, grilled chicken, zesty pesto sauce, and feta cheese atop herbed flatbread

Cold Hors D' Oeuvres

(per 50 pieces)

Deviled Eggs

A traditional hors d' oeuvres, perfect for any event

Mini Turkey Wraps

Lawash wraps with smoked turkey, herbed cream cheese and baby spinach

Ham Spirals

Boursin cheese, mixed greens and slow roasted ham in a lawash wrap

Mini Fruit Kebab

Skewers loaded with a rainbow of fresh seasonal fruit

Antipasto Skewers

Fresh mozzarella cheese, grape tomatoes, queen green olives and salami dressed with a balsamic reduction

Shrimp Cocktail

Jumbo shrimp served chilled accompanied with a zesty cocktail sauce and lemon

Stuffed Roma Tomato Half

Roma tomato stuffed with an herb goat cheese

Filo Shrimp Salad

Savory shrimp salad served in a crisp filo dough shell

Display Hors D' Oeuvres

(Serves 25 guests)

Vegetable Crudités

Accompanied with ranch dip

Fresh Sliced Fruit

Served with dipping sauce

Chilled Bruschetta

Toasted French bread drizzled with olive oil and accompanied by marinated tomato compote

Imported and Domestic Cheeseboard

Served with assorted crackers

Smoked Salmon Display

Served with capers, onions, eggs, lemons and crackers

PLATED DINNER SELECTIONS

Appetizers

Stuffed Mushrooms

Three silver dollar mushrooms stuffed with Italian sausage, herbs and topped with Swiss cheese

Crab Cakes

Two lump crab cakes served with a red pepper coulis

Shrimp Cocktail

Six jumbo shrimp poached and chilled, served with lemon and cocktail sauce

Lobster Ravioli

House made ravioli stuffed with a lobster and scallop mousseline and finished with a chive butter sauce

Plated Entree Selections

Plated selections are accompanied with Chef's choice starch and vegetable, rolls with butter, freshly brewed coffee, herbal tea and your selection of soup or house salad

Seafood

Butter Crumb Cod

Delicate, flakey cod lightly baked and sprinkled with an aromatic butter crumb

Sautéed or Blackened Salmon

Lime coated Scottish salmon sautéed and served with a sweet chili garlic sauce or pan seared Scottish salmon coated with blackening seasoning and served with a burnt butter topping

Potato Crusted Whitefish

Fresh Great Lake whitefish topped with crispy hash browns and served with sauce Veronique

Crab Stuffed Prawns

Three large prawns stuffed with a crabmeat stuffing and served on a bed of roma tomato fondue

Sautéed Mahi Mahi

Fresh Mahi Mahi sautéed with a zesty sriracha bourbon glaze and finished with a homemade pineapple cucumber salsa

Beef

Grilled Flank Steak

Marinated flank steak in balsamic ginger vinaigrette, grilled, thinly sliced and served with a chasseur sauce (*Mushroom, tomato and white wine sauce*)

Sirloin Medallions

A duo of perfectly tender beef medallions covered with a red wine demi

Prime Rib

Slow roasted prime rib with red wine demi and horseradish cream on the side

New York Strip

House cut New York strip loin roasted and served with demi glaze

Roast Tenderloin of Beef

Slow roasted, thinly sliced beef served with a savory red wine demi glaze

Chicken and Pork

Garlic Chicken

Herb marinated chicken breast, pan seared and topped with a roasted garlic cream sauce

Twin Pork Filet

Mouthwatering pork loin cuts, wrapped with bacon, pan seared and served with apple-cherry chutney

Chicken Provencal

Roasted chicken breast with sautéed artichoke hearts, fresh Roma tomatoes, poblanos, onions, chives and lemon

Stuffed Chicken Marsala

Chicken breast stuffed with a blend of cheddar, mozzarella, cream cheese and herb breadcrumbs topped with a Marsala wine mushroom sauce

Chicken Chasseur

Sautéed, marinated chicken breast topped with A rich mushroom brown sauce, finished with a fresh herb blend.

DINNER BUFFET SELECTIONS

Deluxe Entree Buffet

Deluxe buffet selections are accompanied with rolls and butter, freshly brewed coffee and herbal tea

Salad Options (*Select up to 2*)

- Deluxe Salad Bar
- Roasted Israeli Couscous
- Loaded Potato Salad
- Sweet & Savory Broccoli and Bacon Salad
- Caesar Salad
- Tangy Pasta Salad
- Coleslaw

Vegetable and Starch options (*Select any combination up to 3*)

Vegetable Options

- Sautéed Green Beans
- Honey Glazed Carrots
- Sweet Corn
- Chef's Seasonal Blend

Starch Options

- Smashed Redskin Potatoes
- Garlic and Parsley Yukon Gold Potatoes
- Rice Pilaf
- Baked Potatoes
- Buttered Herb Bowtie Pasta

Entrée Options (*Select up to 2*)

- Tuscan Chicken
- Herb Marinated Chicken w/ Roasted Garlic Cream Sauce
- Butter Crumb Baked Cod
- Herb Rubbed Pork Loin
- Eggplant Parmesan
- Pot Roast w/ Sautéed Onions & Mushrooms
- Slow Roasted Beef Brisket
- Meatloaf Trio
- Chicken Chasseur

Add 2.00 per entrée for each additional entrée selected

Upgrades

- Prime Rib
- NY Strip Tournedo

Elite Entree Buffet

Elite buffet selections are accompanied with fresh sliced fruit tray, vegetable tray, rolls and butter, freshly brewed coffee and herbal tea

Salad Options (*Select up to 2*)

- Deluxe Salad Bar
- Roasted Israeli Couscous
- Loaded Potato Salad
- Sweet & Savory Broccoli and Bacon Salad
- Caesar Salad
- Tangy Pasta Salad
- Coleslaw

Vegetable and Starch options (*Select any combination up to 4*)

Vegetable Options

- Sautéed Green Beans
- Honey Glazed Carrots
- Sweet Corn
- Chef's Seasonal Blend
- Stuffed Tomato Ratatouille

Starch Options

- Smashed Redskin Potatoes
- Garlic and Parsley Yukon Gold Potatoes
- Rice Pilaf
- Baked Potatoes
- Buttered Herb Bowtie Pasta
- Cheesy Potato Casserole

Entrée Options (*Select up to 2*)

- Herb Marinated Chicken w/ Roasted Garlic Cream Sauce
- Stuffed Chicken Marsala
- Dr. Pepper Baked Dearborn Ham
- Herb Rubbed Pork Loin
- Sautéed Salmon w/ Chive Beurre Blanc
- Blackened Salmon
- Potato Crusted Whitefish
- Sliced New York Strip Loin w/ Red Wine Demi
- Grilled Flank Steak
- Sautéed Mahi Mahi with Sriracha Bourbon



BEVERAGE SELECTIONS

Gold Selection

Absolut vodka, Tanqueray gin, Bacardi rum, Captain Morgan spiced rum, Crown Royal whisky, Chivas Regal scotch, Makers Mark bourbon, DeKuyper Peach Tree schnapps, Kahlua coffee liqueur, Amaretto di Saronno, triple sec, import draft beer selection & one domestic draft selection, premium wine selections and assorted Pepsi soft drinks

5 hour package

Silver Selection

Smirnoff vodka, Beefeater gin, Bacardi rum, Captain Morgan Spiced rum, Jack Daniels whiskey, Dewar's scotch, Jim Beam bourbon, DeKuyper Peach Tree schnapps, Kamora coffee liqueur, Amaretto di Saronno, triple sec, one import & one domestic draft beer selection, house wines and assorted Pepsi soft drinks

5 hour package

Bronze Selection

Smirnoff vodka, Seagram's gin, Bacardi rum, Seagram's 7 whiskey, Cutty Sark scotch, Jim Beam bourbon, Peach Tree schnapps, Kamora coffee liqueur, amaretto, triple sec, domestic draft selection, house wines and assorted Pepsi soft drinks

5 hour package

Beer and Wine

One draft beer selection or up to 3 bottled beers, house wines and assorted soft drinks

Gold Package (premium selections)

3 hour package

Bronze Package

3 hour package

Non-Alcoholic

This beverage package includes assorted Pepsi soft drinks, iced tea, lemonade and coffee

Ala-Carte Beverage Selections

Draft Beer

Draft beer can be purchased for your event on a per keg basis from the following choices:

Domestic ½ barrel

(Coors Light, Bud Light, Miller Lite, Budweiser, Michelob Ultra)

Import ½ barrel

(Labatt, Molson, Corona)

Crafted ½ barrel

(Seasonal - Subject to availability)

House Wines per bottle

(Cabernet, Merlot, Chardonnay, White Zinfandel)

Champagne Bottle

Champagne Toasts per person

House Sparkling Wine per bottle

Punch Bowls

(Serves 30-35 people)

Fuzzy Navel

Peach Tree Schnapps and triple sec combined with orange juice and fresh cut orange slices

Champagne Sangria

Champagne and sweet red wine with a frothy mixture of raspberry sherbet and ginger ale

Berry Blast (non-alcoholic)

Cranberry juice, pineapple juice, orange juice and Sierra Mist with fresh berries

Paradise Island (non-alcoholic)

Raspberry, pineapple juice and Sierra Mist



HOST AND CASH BAR

Host Bar

(30 person minimum)

Host is charged per drink for the open bar period. Choose from our Gold, Silver or Bronze selections. A 20% service charge and 6% sales tax are automatically added to the banquet check

Cash Bar

(30 person minimum)

Individual guests are charged for each bar drink, which must be paid for in cash at the bar. Choose from our Gold, Silver or Bronze selections. Cash bar prices per drink are higher than host as applicable taxes and service charges are included

Host Bar

By the drink

Bronze Selection
Silver Selection
Gold Selection
Domestic Draft
Domestic Bottle
Import Draft
Import Bottle
House Wine
Premium Wine
Soda/ Juice

Cash Bar

AUDIO AND VISUAL EQUIPMENT

Projectors

LCD Projector

Projection Screens

9' by 9' Front Projection Screen

Audio

Wireless Microphone
Wireless Lapel Microphone

Miscellaneous

Podium
Laser Pointer
Conference Speakerphone
Wireless Internet Access
CD player
Riser
Dance Floor

Business Center

Flipchart Stand
Flipchart Stand with Paper
Pad of Flip Chart Paper
Pad of Post-it Flip Chart Paper
2' by 3' Whiteboard w/ Markers
Fax Service per page
Copy Service per page-
 black & white
 color