

Breakfast Buffet Selections

Requires a minimum guarantee of 20 people

The Executive Continental Breakfast

*Orange, Cranberry and Apple Juices
Seasonal fresh fruit display
Assortment of yogurt with granola
Fresh breakfast breads, pastries, and muffins,
Freshly brewed coffee, decaffeinated coffee and hot teas*

The Traditional Breakfast Buffet

**Requires a minimum guarantee of 15 people*

*Orange, Cranberry and Apple Juices
Assortment of fresh breakfast breads, pastries, and muffins
Fluffy Scrambled Eggs, Homestyle Breakfast Potatoes
Maple Cured Bacon or Smoked Sausage
Freshly brewed coffee, decaffeinated coffee and hot teas*

The Ultimate Breakfast Buffet

*Orange, Cranberry and Apple Juices
Seasonal fresh fruit display
Assortment of breakfast breads, pastries, and muffins
French Toast with warm maple syrup
Scrambled Eggs, Breakfast Potatoes
Maple Cured Bacon or Smoked Sausage
Freshly brewed coffee, decaffeinated coffee and hot teas*

The Southern Breakfast Buffet

*Orange, Cranberry and Apple Juices
Seasonal Fresh Fruit Display
Potatoes o'brien, Grits, Scrambled Eggs
Chicken Fried Steak with Homemade Gravy
Freshly brewed coffee, decaffeinated coffee and hot teas*

Rocky Mountain Brunch

Requires a minimum guarantee of 50 people

*Assortment of chilled juices
Seasonal Fresh Fruit Display
Assortment of breakfast breads, pastries, and muffins,
Breakfast Burritos with Green Chile
Biscuits and Sausage Gravy
Scrambled eggs
Maple Cured Bacon and Smoked Breakfast Sausage
Fresh Garden Salad
Green Beans Almondine
Oven Roasted Rosemary Potatoes
Baked-Breast of Chicken in a Mushroom Wine Sauce
Dinner Rolls with Butter
Freshly brewed regular and decaffeinated coffee*

Selections of hot tea with honey and lemon

Attended Omelet Station for Any Breakfast Buffet

*Diced Ham, Bacon, Sausage, Cheese
Peppers, Mushrooms, Onions, Tomatoes,*

***All prices are subject to a 20% service charge, and 8.1% sales tax
Menu items and pricing are subject to change***

Plated Lunch Entrees

All plated lunches are served with a salad, rolls, regular and decaffeinated coffee, iced tea, lemonade and dessert.

Ricotta Stuffed Shells

Large Pasta Shells stuffed with Spinach and Ricotta Cheese
Topped with a Homemade Marinara Sauce
Served with Fresh Green Beans with Roasted Shallot Butter

Herb Roasted Chicken

Oven Baked Breast of Chicken seasoned with fresh herbs
Highlighted with a White Wine Cream Sauce
With Wild Rice Pilaf and Fresh Asparagus with Lemon-Butter

Chicken Picatta

Lightly Breaded Chicken Breast topped with a Lemon Caper Butter Sauce
Served with Grilled Polenta and Grilled Mixed Vegetables

Grilled Salmon

Served with your choice of a Lemon-Dill Sauce or a Dijon-Honey Dill Sauce
Served with Roasted Rosemary Red Potatoes and Fresh Broccoli with a Butter Sauce
(Blackened available upon request)

Roasted Pork Loin

Oven Roasted Pork Tenderloin Medallions with a Dijon Peppercorn Sauce
Served with mashed potatoes and Roasted Corn with Diced Red Bell Pepper

London Broil

Sliced London Broil served with a Mushroom-Garlic Sauce
Served with Scalloped Potatoes and Brown Sugar Roasted Baby Carrots

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Lunch Buffets

*Requires a minimum guarantee of 20 people.
Includes regular and decaffeinated coffee, iced tea and lemonade.*

The 35th Avenue Deli Buffet

*Homemade Soup of the Day
Sliced Turkey, Ham, and Roast Beef
Condiment Tray to include:
Sliced Swiss, Cheddar & American Cheeses
lettuce, tomato, red onion, dill pickles and condiments
Assorted fresh breads
Baked Potato Salad and Potato Chips
Assorted Cookies and Chocolate Brownies*

The Baked Potato and Salad Bar Buffet

*Fresh Garden Salad with Creamy Ranch Dressing and Vinaigrette Dressing
Homemade Soup of the Day
Large Idaho Baked Potatoes
With Toppings to include: Bacon, Sour Cream, Whipped Butter, Green Onion,
Chives, Shredded Cheese, Melted Cheddar, Broccoli, and Salsa
Assorted Dessert Bars*

The Southern Buffet

*Sliced Fresh Fruit Display
BBQ or Braised Beef Brisket, Fried Chicken, and Fried Catfish,
Macaroni and Cheese, Baked Potato Salad or Traditional Potato Salad
Collard Greens and Corn Bread
Apple Cobbler*

The Fiesta Buffet

*Spanish Rice and Refried Beans with Cheese
Grilled Beef and Chicken Fajitas with sautéed bell peppers and onions
Cheese Enchiladas
Warm Flour Tortillas
Chips and Salsa, Green Chile, Sour Cream, Shredded Cheese,
Shredded Lettuce and Diced Tomatoes
Sopapillas*

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The Italian Buffet

*Traditional Caesar Salad tossed with shaved Parmesan,
Garlic Croutons and Caesar Dressing
Anti-Pasta Display to include: Kalamata and Green Olives, Marinated Artichokes,
Roasted Red Bell Pepper, Genoa Salami, Pepperoni, Pepperoncinis, Prosciutto, and assorted crackers
Chicken Parmesan with Mozzarella and Homemade Marinara
Homemade Meat or Vegetable Lasagna
Grilled Mixed Vegetables
Warm Garlic Bread
Chocolate Cake*

The Park Hill Luncheon Buffet

*Baby Spinach, Dried Cranberries, Candied Pecans, and Feta Cheese
With a Balsamic Vinaigrette*

*Roasted Rosemary New Potatoes
Wild Rice Pilaf
Seasonal Fresh Vegetables
Grilled Salmon with Lemon Dill Sauce
Chicken Marsala
Assorted Dinner Rolls with Butter
Old Fashioned Carrot Cake*

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Break Selections

Bogie Break

Fresh Baked Cookies
Chocolate Brownies
Assorted Soft Drinks and Bottled Water

Coffee Break

Coffee Cake
Fresh Baked Cookies
Herbal and Regular Hot Teas
Freshly brewed Decaffeinated and Regular Coffee

Birdie Break

Fresh Fruit Display
Granola Bar and assorted Fruit Yogurts
Assorted Soft Drinks and Bottled Waters

Garden Stroll

Imported and Domestic Cheese Display with gourmet crackers
Fresh Vegetable Crudités with Dipping sauce
Assorted Soft Drinks and Bottled Water

A la Carte Items

ORANGE, GRAPEFRUIT, OR CRANBERRY JUICE

ASSORTED BAKED COOKIES

CHOCOLATE BROWNIES

CHIPS & SALSA

SNACK MIX

ASSORTED BREAKFAST PASTRIES

FRESHLY BAKED MUFFINS

BAGELS AND CREAM CHEESE

ASSORTED CANDY BARS

ASSORTED SODAS AND BOTTLED WATER

REGULAR AND DECAFFEINATED COFFEE

ICED TEA AND LEMONADE

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Meeting Planner Package

Start of the Day

*Sliced Fresh Fruit, Assorted Yogurts,
Assorted Muffins and Danish,
Freshly Brewed Coffee, Assorted Hot Teas
and Chilled Juices*

Mid Morning

*Room Refresh
Fresh Brewed Coffee, Tea
Assorted Sodas and Bottled Water*

Choice of Lunch (Choose 1)

Deli Buffet

*Sliced Turkey, Ham and Roast Beef
Sliced Swiss, Cheddar and American Cheeses
Tri -Colored Pasta Salad and Potato Chips
Assorted fresh sliced bread, lettuce, tomato,
dill pickles, red onion and condiments
Chocolate Cake*

The Baked Potato and Salad Bar

*Fresh Garden Salad with Creamy Ranch Dressing and Vinaigrette Dressing
Homemade Soup of the Day
Large Idaho Baked Potatoes
With Toppings to include: Bacon, Sour Cream, Whipped Butter, Green Onion,
Chives, Shredded Cheese, Melted Cheddar, Broccoli, and Salsa
Assorted Dessert Bars*

Chicken Caesar Salad (Plated)

*Grilled Breast of Chicken, Fresh Romaine Lettuce
Tossed with Grated Parmesan Cheese, Garlic Croutons
and Creamy Caesar Dressing
Served with Soup of the Day, Fresh Garlic Bread, and plated dessert*

Tarragon Chicken (Plated)

*Airline Chicken with a Tarragon Parsley Sauce
Served with Fingerling Potatoes and Grilled Mixed Vegetables
Served with a Garden Salad, Warm Dinner Rolls
Plated Dessert*

Afternoon Break

*Fresh Baked Cookies and Chocolate Brownies
Fresh Fruit Display
Assorted Sodas and Bottled Water
Coffee and Tea*

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Plated Dinner Entrees

All plated dinners are served with a salad, rolls, regular and decaffeinated coffee, iced tea, lemonade and dessert.

Salad

(Choose one)

- ~Traditional Caesar Salad with Garlic-Cheese Croutons and Parmesan Cheese
- ~Mixed Greens with Roasted Corn, Gorgonzola, Poached Pears, and Sugared Almonds
With a Dijon Vinaigrette Dressing
- ~Mixed Greens with Mandarin Oranges, Dried Cherries, Shaved Almonds, and Roma Tomatoes
With a Sesame Ginger Vinaigrette
- ~Fresh Garden Salad with Tomatoes, Cucumber, Carrots, and Garlic-Cheese Croutons
- ~Baby Spinach, Dried Cranberries, Candied Pecans, and Feta Cheese
With a Balsamic Vinaigrette

Entrees

(May choose up to 3 different entrees)

Vegetable Wellington

Grilled Vegetables baked in a puffed pastry
Drizzled with a Mushroom Demi-Glaze

Chicken Marsala

Sautéed Chicken Breast smothered in a Mushroom Marsala Wine Sauce
Served with Roasted Garlic Mashed Potatoes and Grilled Vegetables

Tarragon Chicken

Airline Chicken with a Tarragon Parsley Sauce
Served with Fingerling Potatoes and Roasted Corn with Diced Red Bell Pepper

Grilled Salmon

Served with your choice of a Lemon-Dill Sauce or a Dijon-Honey Dill Sauce
Served with Roasted Rosemary Red Potatoes and Fresh Broccoli with a Butter Sauce

Roasted Stuffed Pork Tenderloin

Roasted Pork Tenderloin Medallions stuffed with a savory Apple-Breadcrumbs Stuffing
Topped with a Dijon-Honey Sauce
Served with Scalloped Potatoes and Brown Sugar Roasted Baby Carrots

London Broil

Sliced and served with a Mushroom-Garlic Sauce
Served with Cheese Mashed Potatoes and Grilled Asparagus with Lemon Butter

Tri-Peppercorn Beef Tenderloin Medallions

Grilled to perfection and served with a Roasted Wild Mushroom Demi-Glaze
Served with Garlic Mashed Potatoes and Grilled Vegetables

Beef Tenderloin and Grilled Salmon Duo

Beef Tenderloin Medallions with a Wild Mushroom Demi-Glaze and
Grilled Salmon with a Dijon-Honey Dill Sauce
Served with Roasted New Potatoes and Zucchini-Parmesan Bake

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Dinner Buffets

Requires a minimum guarantee of 20 people.
Includes regular and decaffeinated coffee, iced tea and lemonade.

The Southern Buffet

Fresh Fruit Display
Braised Beef Brisket, Fried Chicken, and Fried Catfish with Tarter Sauce
Homemade Macaroni and Cheese and Traditional Potato Salad
Collard Greens
Corn Bread
Peach Cobbler

The Fiesta Buffet

Fresh Mixed Greens tossed with Tortilla Strips, Tomatoes and Sweet Corn with a Cilantro Lime Dressing
Spanish Rice, and Black Beans with Cheese and Cilantro
Grilled Chicken Fajitas with Peppers and Onions
Spicy Pork Flautas
Chips and Salsa, Green Chili, Sour Cream, Shredded Cheese, Pico de Gallo
Shredded Lettuce and Diced Tomatoes
Warm Flour Tortillas
Sopapillas

The Sicilian Buffet

Traditional Caesar Salad with Garlic Croutons
Anti Pasta Display to include: Kalamata and Green Olives, Marinated Artichokes
Pepperoncinis, Genoa Salami, Pepperoni and Prosciutto Ham—served with crackers
Homemade Meat Lasagna or Vegetable Lasagna
Chicken Marsala
Roasted New Potatoes
Grilled Mixed Vegetables
Warm Garlic Bread,
Tiramisu

Rocky Mountain Barbeque

Fresh Garden Salad with Creamy Ranch and Vinaigrette Dressings
BBQ Pork Spareribs and Sliced Beef Brisket
Mesquite Grilled Chicken Breasts
Corn on the Cob with Butter
Ranch Style Beans
Texas Toast
Cole Slaw
Apple Pie

The Mile High Buffet

Mixed Greens with Roasted Corn, Gorgonzola, Poached Pears, and Sugared Almonds
Fresh Fruit Salad
Grilled Mixed Vegetables
Roasted Rosemary New Potatoes
Airline Chicken with a Tarragon Parsley Sauce
Stuffed Pork Tenderloin Medallions-With Apple-Breadcrumb Stuffing and Dijon-Honey Sauce
Assorted Dinner Rolls with Butter
Strawberry Laced Cheesecake

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Create-Your-Own Dinner Buffet

Requires a minimum guarantee of 20 people.
Includes regular and decaffeinated coffee, iced tea and lemonade.

~Salads~

(Choose one)

- ~Fresh Garden Salad with Tomatoes, Cucumber, Carrots, and Garlic-Cheese Croutons
- ~Baby Spinach, Dried Cranberries, Candied Pecans, and Feta Cheese
With a Balsamic Vinaigrette
- ~Mixed Greens with Roasted Corn, Gorgonzola, Poached Pears, and Sugared Almonds
With a Dijon Vinaigrette Dressing
- ~Waldorf Salad
- ~Baby Spinach with Hard Boiled Egg, Red Onion, and Bacon
With a Summer Vinaigrette
- ~Traditional Caesar Salad

~Starches~

(Choose two)

- ~Roasted Rosemary Red Potatoes
- ~Mashed Potatoes with Homemade Gravy
- ~Sweet Potato Mashed Potatoes
- ~Wild Rice Pilaf
- ~Scalloped Potatoes
- ~Roasted Garlic Mashed Potatoes

~Vegetables~

(Choose two)

- ~Grilled Mixed Vegetables
- ~Baked Acorn Squash
- ~Brown Sugar Roasted Baby Carrots
- ~Roasted Corn with Red Bell Pepper
- ~Fresh Green Beans with Roasted Shallot Butter
- ~Baked Zucchini and Squash with Parmesan

~Entrées~

- Grilled Salmon with a Lemon-Dill sauce **OR** Sweet Mustard Sauce (Dijon, Honey, and Dill)
- Airline Chicken with a Tarragon Parsley Sauce
- Chicken Saltimbocca-With Prosciutto, Sage, and Provolone
- Roasted Breast of Turkey with Gravy
- Smoked Ham with a Maple Glaze
- Grilled Flank Steak with Caramelized Onions and Mushrooms in Natural Au Jus
- Sliced London-Broil with a Roasted Garlic Mushroom Sauce-
- Stuffed Pork Tenderloin Medallions-With Apple-Breadcrumb Stuffing and Dijon-Honey Sauce
- Homemade Meat Lasagna
- Homemade Vegetable Lasagna

~Assorted Dessert Display~

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Hors d'oeuvres

Includes a Beverage Station with Regular and Decaffeinated Coffee, Water, Lemonade, and Iced Tea

~ Cold Hors d'oeuvres ~

~Imported & Domestic Cheese Display with a Gourmet Cracker Assortment~

~Fresh Fruit Display~

~Bruschetta~

~Vegetable Crudit  with Ranch Dip~

~Prosciutto-wrapped Asparagus~

~Smoked Salmon and Dill Cream Cheese Canap s~

~Hummus Trio~

Original, Roasted Red Bell Pepper, and Roasted Garlic

Served with grilled Pita Triangles

~Miniature assorted Cocktail Sandwiches~

~Tomato, Pesto, and Brie Crostini~

~Tortilla Pinwheels~

~Shredded Chicken on Crostini with Fresh Fruit Salsa~

**Add a Smoked Salmon Display with accompaniments for an additional \$2.00 per person*

~ Hot Hors d'oeuvres ~

~Swedish or Italian Meatballs~

~Breaded Chicken Tenders with Honey Mustard Sauce~

~Miniature Beef Wellingtons~

~Sausage Stuffed Mushrooms~

~Boursin and Spinach Stuffed Mushrooms, topped with toasted Breadcrumbs~

~Spinach-Artichoke Dip with Pita Chips~

~Peanut-Ginger Chicken Skewers~

~Buffalo Style Hot Wings with Bleu Cheese Dip~

~Spanakopita Triangles~

~Beef Empanadas with Chipotle Dipping Sauce~

~Miniature Spring Rolls~

~Vegetable, Chicken, or Pork Potstickers with Ponzu Sauce~

Select 3 of the Cold Hors D'oeuvres

Select 3 of the Hot Hors D'oeuvres

Carved Meats

All prices include fresh dinner rolls and appropriate condiments.

All carved meats are for a two-hour maximum serving period at \$50.00

~ Baron of Beef ~

With au jus

Serves approximately 150 people

~ Roasted Pork Loin ~

With a light peppercorn sauce

Serves 20 people

~ Roasted Turkey Breast ~

*With Cranberry Glaze
Serves 30 people*

~ Prime Rib ~

*With horseradish cream sauce and au jus
Serves 40 people*

~ Honey Glazed Ham ~

Serves 30 people

****Please add Service Fee of 20% & State Sales Tax of 8.1%***