



**Meetings and Events
Menu 2022**

Breakfast Selections

Breakfast Stations

Express Continental

Assorted Pastries, Muffins, Breakfast Breads

Fruit Preserves and Butter

Seasonal Whole and Diced Fruit

Selection of two Chilled Fruit Juices

Freshly Brewed Regular, Decaffeinated Coffee and Tea

\$18.00++ Per Person

Ventura Continental

Assorted Pastries, Muffins, Breakfast Breads

Fruit Preserves and Butter

Seasonal Whole and Diced Fruit

Hard Boiled Eggs

Assortment of Cold Cereals

Yogurt, Granola and Seasonal Berries

Selection of two Chilled Fruit Juices

Freshly Brewed Regular, Decaffeinated Coffee and Tea

\$22.00++ Per Person

Enrichments

Bagels & Cream Cheese \$36.00++ Per Dozen

Donuts – Local Fresh \$30.00++ Per Dozen

Hard Boiled Eggs \$28.00++ Per Dozen

Smoked Salmon \$10.00++ Per Person

Pancakes (Waffles or French Toast) \$ 3.00 ++ Per Person

Assorted Baked Cookies \$30.00++ Per Dozen

Fudge Brownies \$32.00++ Per Dozen

Granola Bars \$2.50++ each

Energy Bars \$4.00++ each

Oatmeal - accompaniments \$6.00++ each

Assorted Yogurts \$2.00++ each

Breakfast Burrito \$7.00++ each

(Bacon, Egg, Cheese)

Croissant Sandwich \$7.00++ each

(Bacon, Egg, Cheese)

English Muffin Sandwich \$7.00++ each

(Bacon, Egg, Cheese)

Assorted Cereals \$ 2.50++ each

++ = All Prices Subject to 22% Service Charge and Sales Tax

Buffet Breakfast

Vistas Breakfast

(Minimum 25 people)

Farm Fresh Scrambled Eggs

Choice of Ham, Bacon or Sausage

Breakfast Potatoes

Assorted Pastries, Muffins, Breakfast Breads

Fruit Preserves and Butter

Seasonal Sliced Fruit and Melons

Selection of two Chilled Fruit Juices

Freshly Brewed Regular, Decaffeinated Coffee and Tea

\$24.00++ Per Person

Horizons Breakfast

(Minimum 25 people)

French Toast and Pancakes

Farm Fresh Scrambled Eggs

Choice of two: Ham, Bacon or Sausage

Breakfast Potatoes

Assorted Pastries, Muffins, Breakfast Breads

Fruit Preserves and Butter

Yogurt, Granola and Seasonal Berries

Seasonal Sliced Fruit, Melons, Berries

Selection of two Chilled Fruit Juices

Freshly Brewed Regular, Decaffeinated Coffee and Tea

\$32.00++ Per Person

++ = All Prices Subject to 22% Service Charge and Sales Tax

Champagne Brunch

(Minimum 25 people)

Waffle Station with Maple Syrup and Whipped Butter

Farm Fresh Scrambled Eggs

Choice of two: Ham, Bacon, Sausage and Turkey Bacon

Breakfast Potatoes

Fresh Roasted Seasonal Vegetables

Choice of One Entrée:

Baked Cod, Chicken Marsala or Grilled Tri-Tip

Assorted Pastries, Croissants, Muffins, Breakfast Breads

Fruit Preserves and Butter

Yogurt, Granola and Seasonal Berries

Seasonal Whole Fruit, Melons, Berries

Selection of two Chilled Fruit Juices

Freshly Brewed Regular, Decaffeinated Coffee and Tea

Sparkling Apple Cider

Champagne

\$36.00++ Per Person

Omelette Station

Farm Fresh Eggs

Bacon, Ham and Sausage

Cheddar Cheese

Mushrooms, Onions, Bell Peppers, Spinach

\$12.50++ Per Person

Chef Attendant (Per 50 People) \$85.00

++ = All Prices Subject to 22% Service Charge and Sales Tax

Plated Breakfast

Good Morning Simi Valley

Farm Fresh Scrambled Eggs

Home Fried Potatoes

Choice of Ham, Bacon, Sausage or Turkey Bacon

Assorted Breakfast Breads and Muffins

Fruit Preserves and Butter

Choice of Fresh Fruit Cup or Fruit Juice

Freshly Brewed Regular, Decaffeinated Coffee and Tea

\$22.00++ Per Person

Breakfast Burrito

Farm Fresh Scrambled Eggs with Bell Peppers, Cheddar Cheese and Ham Rolled in a Flour Tortilla

Home Fried Potatoes

Fresh Salsa and Guacamole

Freshly Brewed Regular, Decaffeinated Coffee and Tea

\$20.00++ Per Person

Stuffed Croissant

Flaky Croissant with

Farm Fresh Scrambled Eggs

Cheddar Cheese

Choice of Ham, Bacon, Sausage or Turkey Bacon

Home Fried Potatoes

Choice of Fresh Fruit Cup or Fruit Juice

Freshly Brewed Regular, Decaffeinated Coffee and Tea

\$21.00++ Per Person

++ = All Prices Subject to 22% Service Charge and Sales Tax

Lunch Selections

Lunch Stations

Energizer Break

Assorted Candy Bars and Energy Bars
Dried Fruit and Nut Mix
Red Bulls, Gatorade, Flavored Water
Starbucks Frappuccino
\$22.00++ Per Person

Home Run

Individual Bags of Popcorn
Spicy Snack Mix
Fresh baked soft Pretzel
Assorted Soft Drinks and Waters
\$18.00++ Per Person

Afternoon Break

Fresh Baked Cookies
Brownie Bites
Assorted Soft Drinks and Waters
\$22.00++ Per Person

Mediterranean

Garlic Hummus
Fresh Cut Vegetables
Pickled Red Onions
Tzatziki Sauce
Olive Tapenade
Warm Pita Bread
\$18.00++ Per Person

Cabo Wabo

Fresh Made Tri Colored Corn Tortilla Chips
Jalapeno Salsa
Chili Con Queso
Guacamole
\$15.00 Per Person

Charcuterie

Selection of Cured Meats
Artisan Cheeses
Assorted Olives, Cornichons
Grapes
Sea Salt and Carr's Crackers and Breadsticks
\$18.00++ Per Person

++ = All Prices Subject to 22% Service Charge and Sales Tax

Buffet Lunch

The Enchanted Deli

(Minimum of 25 People)

Pasta Salad and Potato Salad

Kettle Potato Chips

Sliced Deli Meats

Turkey, Black Forest Ham, Roast Beef, Salami

Sliced Cheeses

Swiss, American, Cheddar, Monterey Jack

Condiments

Tomatoes, Onions, Lettuce, Pickles, Black Olives

Mayonnaise, Dijon Mustard

Selection of Breads and Rolls

Fresh Baked Cookies

Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea

\$38.00++ Per Person

Vistas

(Minimum of 25 People)

Field Green Salad with Two Dressings

Caesar Salad

Fresh Baked Rolls and Butter

Fresh Roasted Seasonal Vegetables

Choice of Two Starches

Basmati Rice, Roasted Red Potatoes, Garlic Mashed Potatoes, Pasta with Garlic Butter

Choice of Two Entrees

Chicken Marsala, Roasted Chicken, Roasted Pork Tenderloin, Grilled Tri-Tip with Demi-Glace, Baked Cod with Lemon Sauce

Dessert

Chef's assorted Display

Freshly Brewed Regular, Decaffeinated Coffee and Tea

\$42.00++ Per Person

++ = All Prices Subject to 22% Service Charge and Sales Tax

Plated Lunch Entrees

Caribbean Chicken

Lemon Herb Marinated Breast of Chicken with Chopped Mango and
Apple Salsa
\$37.00++

Top Sirloin Steak

With Mushroom Cream Sauce
\$44.00++

Grilled Salmon

Grilled Filet of Salmon with Cucumber Relish, or Beurre Blanc Sauce
\$42.00++

Cajun Chicken Alfredo Pasta

Cavatappi Pasta Served in a Creamy Cajun Alfredo Sauce with
Roasted Chicken
\$36.00++

Lemon Garlic Chicken

Roasted Chicken Breast with Creamy Lemon Garlic Sauce
\$39.00++

New York Steak

Grilled to Taste with a Onion Mustard Sauce
\$47.00++

Pan Seared Cod

Chardonnay and Tomato Basil Sauce
\$44.00++

Penne Arrabbiata

Al Dente Penne Tossed in Spicy Tomato Garlic Sauce with Romano
and Parmesan Cheese
\$32.00++

++ = All Prices Subject to 22% Service Charge and Sales Tax

With Each Entrée

One Choice of Salad:

Greek Salad

Mixed Baby Lettuce, Roma Tomatoes, Kalamata Olives, Feta Cheese and Red Wine Vinaigrette

Caesar Salad

Romaine Lettuce Topped with Parmesan Cheese, Croutons and Creamy Caesar Dressing

Thai Salad

Cucumber, Red Onion, Roasted Peanuts, Cilantro, Rice Noodles and Sweet Chili Dressing

Mixed Green Salad

Mixed Field Greens, Tomatoes, Cucumbers, Carrots and Choice of One Dressing

Caprese Salad

Roma Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, Baby Arugula, Balsamic Vinegar Glaze and Extra Virgin Olive Oil

Baby Arugula Salad

Roasted Corn, Red Onions with Citrus Vinaigrette Dressing

One Choice of Salad Dressing:

Raspberry Vinaigrette, House Ranch, Honey Mustard, Italian, Balsamic Vinaigrette, Cabernet Dressing

All Entrees Served with Roasted Fresh Seasonal Vegetables

One Choice of Starch:

Classic or Garlic Mashed Potatoes, Oven Roasted Red Potatoes, Twice Baked Potatoes, Baked Russet Potatoes, Italian Polenta, Rice Pilaf, Basmati Rice, Penne Pasta

One Choice of Dessert:

New York Cheese Cake, Double Chocolate Cake, Carrot Cake, Chocolate Mousse Cake, Tiramisu, Lemon Bar, Fresh Fruit Tart, Chocolate Mousse, Assorted Pies

++ = All Prices Subject to 22% Service Charge and Sales Tax

Light Fare Lunch

Chicken Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

\$25.00++

California Cobb Salad

Mixed Green lettuce, Turkey, Avocado, Tomato, Bacon, Hard Boiled Egg, Olives, and Blue Cheese with Ranch Dressing

\$24.00++

Oriental Chicken Salad

Napa Cabbage, Lettuce, Bell Peppers, and Crispy Noodles Topped with Grilled Chicken and Peanut Dressing

\$25.00++

Pesto Chicken Baguette

Marinated Grilled Chicken Breast Topped with Tomato, Baby Arugula and Pesto Mayonnaise

\$25.00++

Club Wrap

Turkey, Ham, Lettuce, Tomato and Pesto Mayonnaise Wrapped in a Flour Tortilla

\$25.00++

Ciabatta Turkey Sandwich

Ciabatta Bread with Turkey, Swiss Cheese, Lettuce, Tomato, and Mayonnaise

\$25.00++

Focaccia Tuna

Focaccia Bread with Tuna Salad, Lettuce, Tomato, and Red Onion

\$25.00++

Cheeseburger

Angus Beef Grilled and topped with American Cheese, Lettuce, Tomato, Onions and Pickles

\$25.00++

Sandwiches Come With Choice of One: Potato Salad, Pasta Salad, Fresh Fruit, or French Fries.

All Light Fare Lunches include Regular and Decaffeinated Coffee, Iced Tea, And Choice of One Dessert: Sherbet, Ice Cream, or Chocolate Mousse.

++ = All Prices Subject to 22% Service Charge and Sales Tax

Lunch Boxes

(Minimum 10 Boxes)

Pesto Chicken Baguette

Marinated Grilled Chicken Breast Topped with Tomato, Baby Arugula and Pesto Mayonnaise

Chicken Caesar Wrap

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing Wrapped in a Spinach Flour Tortilla

Classic Cold Cut Sandwich

Your Choice of Black Forrest Ham, Smoked Turkey Breast, Roast Beef or Tuna Salad on White, Wheat, Sourdough, Croissant or Ciabatta Breads with Lettuce, Tomato and Mayonnaise

California Veggie Delight

Avocado, Cucumber, Tomato, Red Onion, Lettuce on White, Wheat, Sourdough, Croissant or Ciabatta Breads with Chipotle Mayonnaise

Your Lunch Boxes Include:

Whole Fruit, Chips, Pickle, Bottled Soda or Water, Cookie (Chocolate Chip or Oatmeal)

\$25.00++

++ = All Prices Subject to 22% Service Charge and Sales Tax

Reception Buffet

Hot Hors D'oeuvres

- Italian Meatballs
 - Vegetable Spring Rolls
 - Bacon Wrapped Peach
 - Mushrooms Stuffed with Boursin Herb Cheese
 - Burrata Cheese and Steak Crostini
 - Stuffed Artichoke Hearts
 - Fried Cheese Ravioli
 - Mini Beef Wellington
 - Chicken Paradise with Sweet and Sour
 - Brie with Raspberry and Almonds in Phyllo
 - Beef or Chicken Satay
 - Breaded Mushrooms
 - Spanakopita
- \$212.00++ per Tray**

Cold Hors D'oeuvres

- Sun Dried Tomato Ricotta Crostini
 - Mango Arugula Prosciutto Wrap
 - Watermelon with Mint and Feta Cheese Skewer
 - Alaskan Crab Salad Cup
 - Asparagus Spears Wrapped in Prosciutto
 - Bruschetta with Tomato, Basil and Fresh Mozzarella
- \$212.00++ per Tray**

Seafood Hors D'oeuvres

- Huacauamole Shrimp Taco
 - Ahi Tuna Cucumber Rounds
 - Iced Jumbo Shrimp
 - Crab Salad Cucumber Rounds
 - Ceviche Cucumber Cup
 - California Rolls with Pickled Ginger and Wasabi
 - Breaded Lobster Ravioli
- \$225.00++ per Tray**
- (50 – 60 pieces per tray)**

++ = All Prices Subject to 22% Service Charge and Sales Tax

Fruit, Cheese and Vegetable Trays

(Minimum 25 People)

Fresh Vegetable and Dip Board

\$7.00++ Per Person

Imported and Domestic Cheese and Cracker Board

\$10.00++ Per Person

Fresh Sliced Fruit Tray

\$7.00++ Per Person

Baked Brie en Croute – Two Wheels

\$110.00++

Butler Passed Hors D'oeuvres

Choose any Three Hot or Cold Hors D'oeuvres

Three Pieces Per Person

\$15.00++ Per Person

Specialty Stations

Seafood Station

Iced Shrimp

Oysters in Half Shell

Alaskan King Crab Legs

\$ MP ++ Per Person

Taco Station

Beef and Chicken

Green and Red Salsa, Avocado Sauce

Cilantro, Onions, Radish, Limes, Chiles Toreados

\$15.00++ Per Person

Carving Stations

Carving Fee (Per Carver) **\$85.00++**

Whole Turkey Breast (50ppl) **\$225.00++**

Country Ham (50ppl) **\$225.00++**

Prime Rib of Beef (50ppl) **\$425.00++**

Top Round of Beef (50ppl) **\$395.00++**

++ = All Prices Subject to 22% Service Charge and Sales Tax

Buffet Dinners

Mama Mia

(Minimum 25 People)

Choice of Two Assorted Salads
Roasted Fresh Seasonal Vegetables
Garlic Bread or Dinner Rolls

Choice of One Starch:

Pasta Tossed with Olive Oil and Garlic
Roasted Red Potatoes
Garlic Mashed Potatoes
Basmati Rice

Choice of Two Entrees:

Chicken Piccata or Parmesan
Caprese Chicken
Carbonara Pasta
Penne Pasta with Bolognese
Sicilian Meatloaf with Mushroom Sauce
Grilled Branzino with Lemon Butter Sauce

Dessert

Tiramisu, Cannoli's and Gelato
Regular, Decaffeinated Coffee and Tea

\$48.00++ Per Person

Barbecue Grill

(Minimum 25 People)

Choice of Two Assorted Salads
Roasted Fresh Seasonal Vegetables
Corn Bread and Whipped Butter

Choice of Two Starches:

Baked Beans, Roasted Corn
Roasted Potatoes, Mashed Potatoes
Macaroni and Cheese

Choice of Two Entrees:

Grilled Chicken
Marinated Grilled Tri-Tip
BBQ Pork or Beef Ribs
BBQ Texas Brisket
Fried Chicken

Choice of one Dessert:

Peach Cobbler
Assorted Pies
Mixed Dessert Bars
Regular, Decaffeinated Coffee and Tea

\$48.00++ Per Person

++ = All Prices Subject to 22% Service Charge and Sales Tax

South of The Border

(Minimum 25 People)

Choice of Two Assorted Salads
Fresh Tortilla Chips with Salsa and Guacamole
Corn and Flour Tortillas

Choice of Two Starches:

Cilantro White Rice, Spanish Rice
Black Beans, White Beans, Pinto Beans
Roasted Mexican Potatoes

Choice of Two Entrees:

Chili Con Carne Pork
Beef or Chicken Fajitas
Chicken or Cheese Enchiladas
Chicken or Beef Chimichangas

Choice of one Dessert:

Flan
Tres Leches Cake
Mixed Dessert Bars
Regular, Decaffeinated Coffee and Tea

\$42.00++ Per Person

Asian Flair

(Minimum 25 People)

Asian Salad
Oriental Soba Noodle Salad

Choice of Two Sides:

Mixed Vegetables
Stir Fry Baby Bok Choy
Egg Fried Rice, Chow Mein Noodles
Steamed White Rice

Choice of Two Entrees:

Beef and Broccoli
Beef or Chicken Teriyaki
Orange Chicken
Salmon with Orange Glaze
BBQ Pork Tenderloin
Oriental Tofu

Choice of one Dessert:

Almond Cookies
Green Tea Ice Cream
Mixed Dessert Bars
Regular, Decaffeinated Coffee and Tea

\$42.00++ Per Person

++ = All Prices Subject to 22% Service Charge and Sales Tax

Plated Dinner Entrees

Caribbean Chicken

Lemon Herb Marinated Breast of Chicken with Chopped Mango and
Apple Salsa

\$37.00++

Herb Roasted Chicken

Roasted Chicken Breast with Creamy Lemon Garlic Sauce

\$39.00++

Teriyaki Chicken

Roasted Chicken Breast with Sweet and Savory Teriyaki Sauce

\$36.00++

Chicken Marsala

Roasted Chicken Breast with Sautéed Mushrooms and
Marsala Wine Sauce

\$38.00++

Pasta Bolognese

Al Dente Tagliatelle Tossed in Slow Roasted Bolognese Sauce with
Romano and Parmesan Cheese

\$36.00++

Carbonara

Al Dente Bucatini Pasta Tossed with Pancetta, Egg and Cracked
Black Pepper Topped with Parmigiano- Reggiano Cheese

\$36.00++

Penne Arrabbiata

Al Dente Penne Tossed in Spicy Tomato Garlic Sauce with Romano
and Parmesan Cheese

\$32.00++

Cajun Chicken Alfredo Pasta

Cavatappi Pasta Served in a Creamy Cajun Alfredo Sauce with
Roasted Chicken

\$36.00++

++ = All Prices Subject to 22% Service Charge and Sales Tax

New York Steak

Grilled to Taste with a Onion Mustard Sauce

\$47.00++

Top Sirloin Steak

With Mushroom Cream Sauce

\$44.00++

Pork Loin Chop

With Honey Mustard Sauce

\$40.00++

Grilled Mahi Mahi

With Teriyaki Pineapple Sauce

\$MP++ Per Person

Seared Salmon Filet

With Orange Honey Glaze

\$47.00++ Per Person

Baked Halibut Filet

With Chipotle Cream Sauce

\$MP++ Per Person

Pacific Seabass

With Lemon Garlic Butter Sauce

\$MP++ Per Person

++ = All Prices Subject to 22% Service Charge and Sales Tax

With Each Entrée

One Choice of Salad:

Greek Salad

Mixed Baby Lettuce, Roma Tomatoes, Kalamata Olives, Feta Cheese and Red Wine Vinaigrette

Caesar Salad

Romaine Lettuce Topped with Parmesan Cheese, Croutons and Creamy Caesar Dressing

Thai Salad

Cucumber, Red Onion, Roasted Peanuts, Cilantro, Rice Noodles and Sweet Chili Dressing

Mixed Green Salad

Mixed Field Greens, Tomatoes, Cucumbers, Carrots and Choice of One Dressing

Caprese Salad

Roma Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, Baby Arugula, Balsamic Vinegar Glaze and Extra Virgin Olive Oil

Baby Arugula Salad

Roasted Corn, Red Onions with Citrus Vinaigrette Dressing

One Choice of Salad Dressing:

Raspberry Vinaigrette, House Ranch, Honey Mustard, Italian, Balsamic Vinaigrette, Cabernet Dressing

One Choice of Starch:

Classic or Garlic Mashed Potatoes, Oven Roasted Red Potatoes, Twice Baked Potatoes, Baked Russet Potatoes, Italian Polenta, Rice Pilaf, Basmati Rice, Penne Pasta

One Choice of Dessert:

New York Cheese Cake, Double Chocolate Cake, Carrot Cake, Chocolate Mousse Cake, Tiramisu, Lemon Bar, Fresh Fruit Tart, Chocolate Mousse, Assorted Pies

All Entrees Served with Roasted Fresh Seasonal Vegetables

++ = All Prices Subject to 22% Service Charge and Sales Tax

Dinner Enrichments

(Minimum 25 People)

Chocolate Fountain

Free Flowing Chocolate

Choice of Four Dipping Items

Marshmallows, Strawberries, Pineapple,
Cantaloupe, Dries Apricots, Brownie Bites, Chocolate Chip Cookies,
Rice Crispy Treats, Soft Pretzels

\$12.00++ Per Person

Viennese Sweet Table

Assorted Cakes, Pies, Mini Eclairs, Cream Puffs, Fresh Fruit Tarts,
Chocolate Mousse, Dessert Bars

\$12.00++ Per Person

Ice Cream bar

Vanilla and Chocolate Ice Cream
Sprinkles, Hot Fudge Sauce, Strawberry Sauce, Crushed Oreo
Cookies

\$12.00++ Per Person

Ice Cream Social

Premium Ice Cream Bar Selections

\$10.00++ Per Person

Cappuccino Coffee Station

Shaved Chocolate, Cinnamon Sticks, Whipped Cream, Orange Zest

\$8.00++ Per Person

Additional Snacks

Tavern Mix \$3.00++ Per Person

Mixed Nuts \$3.00++ Per Person

Soft Pretzel Tray \$3.00++ Per Person

Fresh Popcorn \$3.00++ Per Person

Potato Chips & Dip \$3.00++ Per Person

Tortilla Chips & Salsa \$3.00++ Per Person

Guacamole \$5.00++ Per Person

Chocolate Covered

Strawberries \$28.00++ Per Dozen

++ = All Prices Subject to 22% Service Charge and Sales Tax

Beverages

Regular and Decaffeinated Coffee	\$35.00++ Per Gallon
Hot Herbal Teas	\$2.00++ Each
Soft Drinks 20oz Bottle	\$3.00++ Each
Gatorade 20oz Bottle	\$3.00++ Each
Water 20oz Bottle	\$3.00++ Each
Red Bull 8oz Can	\$4.00++ Each
Monster 16oz Can	\$4.00++ Each
Starbucks Frappuccino 8oz Bottle	\$4.00++ Each
Iced Tea	\$8.00++ Carafe
Fruit Juice	\$12.00++ Carafe
Milk	\$9.00++ Carafe

++ = All Prices Subject to 22% Service Charge and Sales Tax

Children's Menu

Plated Meals

Breakfast

All American

Sliced Fresh Fruit

Scrambled Eggs

Sausage or Bacon

Breakfast Potatoes

Fresh Juice

Short Stack

Pancakes with Whipped Butter and Maple Syrup

Sausage or Bacon

\$18.00++ Per Person

Lunch/Dinner

All Beef Hamburger

Lettuce, Tomato, Pickle with French Fries

Grilled Cheese

American Cheese on Choice of Bread with French Fries, Tomato

Soup or Macaroni and Cheese

Chicken Fingers

Served with French Fries and Dipping Sauce

Spaghetti and Meatballs

Al Dente Pasta with Marinara Sauce and Meatballs

\$20.00++ Per Person

++ = All Prices Subject to 22% Service Charge and Sales Tax

Buffets \$26.00++ Per Person

South of The Border

Mixed Green Salad with Dressing
Tortilla Chips with Fresh Salsa
Cheese Enchiladas with Ranchero Sauce
Chicken Fajitas with Flour and Corn Tortillas
Spanish Rice and Refried Beans
Cheese and Chicken Quesadillas

Italian

Caesar Salad
Roasted Vegetables
Spaghetti and Meatballs
Penne Pasta with Alfredo or Marinara Sauce
Lasagna
Fresh Garlic Bread

The All American

Fresh Fruit salad
Hot Dogs, Chicken Fingers
Macaroni and Cheese, French Fries

Barbecue

Mixed Green Salad with Dressing
Barbecued Chicken, Pork Ribs
All Beef Hot Dogs
Corn Cobettes
Baked Beans and Corn Bread

++ = All Prices Subject to 22% Service Charge and Sales Tax

Meeting Package

Your Meeting Package Includes

Express Continental

Assorted Pastries, Muffins, Breakfast Breads
Fruit Preserves and Butter
Seasonal Whole and Diced Fruit
Selection of two Chilled Fruit Juices
Freshly Brewed Regular, Decaffeinated Coffee and Tea

Corporate Lunch

Choice of French Fries, Fruit or Coleslaw with Sandwiches

Choose One:

Chicken Caesar Salad
Oriental Chicken Salad
California Cobb Salad
Pasta Pomodoro
Pesto Chicken Baguette
Tuna or Chicken Focaccia
Angus Cheeseburger
Mediterranean Vegan Sandwich

Dessert

Choose One:

Sherbet
Chocolate Mousse
Cheesecake

Freshly Brewed Regular, Decaffeinated Coffee and Tea

Afternoon Break

Fresh Baked Cookies and Brownies
Assorted Soft Drinks and Iced Tea

\$46.00++ Per Person

++ = All Prices Subject to 22% Service Charge and Sales Tax

Bar

Bar Charges Based on Consumption

House Brands	\$9.00++
Call Brands	\$11.00++
Premium Brands	\$12.00++
Top Shelf Brands	\$13.00 & Up++
Champagne Split	\$11.00++
House Wine	\$9.00++
Domestic Beer	\$7.00++
Imported Beer	\$8.00++
Fruit Juices	\$5.00++
Soft Drinks	\$4.00++
House Wine Bottle	\$30.00++
House Champagne Bottle	\$30.00++
Sparkling Cider Bottle	\$20.00++
Champagne Punch - Gallon	\$45.00++
Fruit Punch - Gallon	\$30.00++
Champagne Toast - PP	\$3.50++
Sparkling Cider Toast - PP	\$3.00++

Bartender and Cocktail Server Fees

A Bartender Fee of \$25.00 Per Hour will Be Waived if Sales Exceed \$100.00 Per Hour, Per Bar.

Bar Must be a Minimum of Two Hours or a \$100.00 Set-Up Fee will be Assessed

Cocktail Server Fee is \$15.00++ Per Hour, Per Server

Corkage Fee is \$9.00++ Per Bottle

++ = All Prices Subject to 22% Service Charge and Sales Tax