

## Ala Carte Items

<i>Folgers Coffee Regular or Decaffeinated (Per Gallon)</i>	<i>\$24.99</i>
<i>Iced Tea (Per Gallon)</i>	<i>\$21.99</i>
<i>Pints of Milk and Chocolate Milk (Each)</i>	<i>\$1.50</i>
<i>Flavored Hot Tea (Each)</i>	<i>\$1.50</i>
<i>Assorted Sodas (Each)</i>	<i>\$2.00</i>
<i>Bottled Water (Each)</i>	<i>\$2.00</i>
<i>Pellegrino Sparkling Water (Each)</i>	<i>\$2.50</i>
<i>Carafes of Apple, Orange, Tomato, or Cranberry Juice (Each)</i>	<i>\$9.99</i>
<i>Fruit Punch or Lemonade (Per Gallon)</i>	<i>\$20.00</i>
<i>Croissants (Per Dozen)</i>	<i>\$22.00</i>
<i>Assorted Danish (Per Dozen)</i>	<i>\$22.99</i>
<i>Assorted Muffin (Per Dozen)</i>	<i>\$22.99</i>
<i>Assorted Doughnuts (Per Dozen)</i>	<i>\$24.00</i>
<i>Cinnamon Rolls (Per Dozen)</i>	<i>\$24.00</i>
<i>Assorted Bagels and Cream cheese (Per Dozen)</i>	<i>\$24.00</i>
<i>Assorted Kolaches (Per Dozen)</i>	<i>\$22.00</i>
<i>Ham and Cheese Croissants (Per Dozen)</i>	<i>\$28.00</i>
<i>Sausage and Cheese Biscuits (Per Dozen)</i>	<i>\$28.00</i>
<i>Assorted Fruit Yogurt (Each)</i>	<i>\$1.99</i>
<i>Assorted Fresh Baked Cookies (Per Dozen)</i>	<i>\$15.99</i>
<i>Freshly Baked Brownies (Per Dozen)</i>	<i>\$22.99</i>
<i>Assorted Granola Bars (Per Dozen)</i>	<i>\$26.00</i>
<i>Assorted Candy Bars (Each)</i>	<i>\$1.75</i>
<i>Assorted Whole Fresh Fruit (Each)</i>	<i>\$1.50</i>

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

# CONTINENTAL BREAKFAST PACKAGES

## **Deluxe Continental Breakfast**

*Orange Juice, Assorted Pastries and Muffins  
Jellies, Preserves, and Butter  
Regular and Decaffeinated Coffee and Hot Tea  
\$7.99 per Person  
Add Fresh and Whole Fruit \$2.00 per Person*

## **Conference Breakfast**

### **Morning**

*Orange Juice, Assorted Pastries and Muffins  
Sliced Fresh Fruit  
Coffees and Hot Tea*

### **Mid Morning**

*Assorted Sodas, Bottled Waters, Coffees, and Hot Tea*

### **Afternoon**

*Fresh Baked Cookies  
Bottled Water and Assorted Sodas  
\$17.99 per Person*

## **Deluxe Conference Breakfast**

### **Morning**

*Orange Juice, Assorted Pastries and Muffins  
Sliced Fresh Fruit  
Regular and Decaffeinated Coffees and Hot Tea*

### **Mid Morning**

*Assorted Sodas, Bottled Water, Coffee and Hot Tea*

### **Afternoon**

*Fresh Baked Cookies, Gourmet Pastry Bars, Snack Mix  
Bottled Water and Assorted Sodas  
\$17.99 per Person*

## **Executive Conference Breakfast**

### **Morning**

*Orange Juice, Assorted Danish and Muffins, Sliced Fresh Fruit  
Regular and Decaffeinated Coffees and Hot Tea*

### **Mid Morning**

*Assorted Sodas, Bottled Water, Coffee and Hot Tea*

### **Afternoon**

*Your Choice of any one of our Break Packages  
\$24.99 per Person*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

# **PLATED BREAKFAST**

## **South of the Border**

*Orange Juice*

*Two Breakfast Tacos with Scrambled Eggs with Chorizo (Spicy Sausage) Served  
with Refried Beans, salsa and Breakfast Potatoes*

*\$10.95 per Person*

## **The American**

*Orange Juice*

*Scrambled Eggs*

*Crispy Bacon*

*Breakfast Potatoes*

*\$8.95 per Person*

## **Breakfast Croissant**

*Orange Juice*

*Scrambled Eggs, Crispy Bacon and Cheese on a Fresh Croissant  
Served with Sliced Fresh Fruit*

*\$8.95 per Person*

## **The Texan**

*Orange Juice*

*Scrambled Eggs*

*6oz Ribeye Steak*

*Breakfast Potatoes*

*Texas Toast*

*\$13.95 per Person*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **SPECIALTY BREAKS**

### **Ballpark Break**

*Dry Roasted Peanuts  
Warm Soft Pretzels with Mustard  
Freshly Popped Popcorn  
Assorted Soft Drinks and Bottled Water  
\$7.95 per Person*

### **School Daze Break**

*Assorted Jumbo Cookies  
Candy Bars and Brownies  
Pints of Milk and Chocolate Milk  
Assorted Sodas and Bottled Water  
\$7.95 per Person*

### **Health & Light**

*Baskets of Fresh Whole Fruit  
Individual Flavored Yogurt and granola Bars  
Raw Vegetables with Yogurt Dip  
Bottled Water and Fruit Juice  
\$8.95 per Person*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

# **CORPORATE MEETING PACKAGES**

## **PACKAGE A**

### **BREAKFAST**

*Deluxe Continental Breakfast  
All Day Coffee, Tea, Water and Sodas*

### **LUNCH**

*Deli Plate  
With choice of 2 Meats: Turkey, Ham or Roast Beef  
Choose 2 Cheeses: American, Swiss, and Provolone*

**Or**

*Southwestern Chicken Salad*

*Served with rolls and Appropriate Condiments*

*Cookies and Brownies*

*\$29.95 per Person*

*(Inclusive of Room Rental)*

## **PACKAGE B**

### **BREAKFAST**

*Deluxe Continental Breakfast  
All Day Coffee, Tea, Water and Sodas*

### **LUNCH**

*Wrap it up Buffet  
(Your Choice of three of any our famous wraps)*

**Or**

*Tuscan Steak Salad*

### **BREAK OPTIONS**

*Assorted Cookies and Brownies*

**Or**

*Warm Texas Sized Pretzels and Popcorn*

**Or**

*Whole Fresh Fruit and Yogurts with Granola*

*\$34.95 per Person*

*(Inclusive of Room Rental)*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **LUNCHEON SALADS**

*The Following Entrees are Served with Coffee, Tea, Chefs Dessert Selection with Rolls and Butter.*

### **Anjou Spinach Salad**

*Gilled Chicken Breast, Fresh Spinach Tossed with Spicy Pecans, Pancetta, and Champagne Mustard Vinaigrette.*

*\$14.99*

### **Chicken Caesar Salad**

*Classic Caesar Style Salad with Grilled Chicken Breast and Caesar Dressing on the Side.*

*\$12.99*

### **Tuscan Steak Salad**

*Mixed Greens, Tomatoes, Grilled Marinated Steak, Bell Peppers, Onions, and Potatoes with Smoked Tomato Vinaigrette.*

*\$14.99*

### **Chef Salad**

*Mixed Greens with Smoked Chicken Breast, Bacon, Tomato, Cucumber and Hard Boiled Eggs with Gorgonzola Dressing*

*\$12.99 per Person*

### **Southwestern Chicken Salad**

*Tequila Lime Marinated Chicken Breast on Mixed Greens with tomato, Jack Cheese, Cheddar Cheese, Green Onion and Avocado Served with a Creamy Cilantro Dressing.*

*\$12.99 per Person*

### **Asian Chicken Salad**

*Grilled Teriyaki Chicken on Mixed Greens with Tomato, Cucumber and Green Onions Served with a Fat Free Cilantro Dressing and Topped with Fried Egg Noodles.*

*\$12.99 per Person*

*A 20% Service Charge and 8.25% Sales Tax Will Be Applied to all Food and Beverage Pricing.*

## **LUNCH BUFFETS**

### **South of the Border**

*Seasoned Beef and Chicken Fajita Meat with Warm Flour Tortillas.  
Taco Bar Served with: Seasoned Ground Beef, Taco Shells, accompanied by Salsa,  
Sour Cream, Diced Tomatoes, Diced Onions, Shredded Cheddar Cheese, Sliced  
Black Olives, and Shredded Lettuce.  
Served with Refried Beans and Mexican Rice and Churros for Dessert.  
\$19.99*

### **Little Italy**

*Build your own Caesar Salad with Chopped Romaine Lettuce, Parmesan Cheese,  
Croutons, Black Olives and Caesar Dressing.  
Choice of Two of the following Entrees:  
Chicken Breast with Marinara Sauce  
Penne Pasta Primavera with Pesto Sauce and Pine Nuts  
Farfalla Alfredo with Baby Shrimp and Spinach  
Tri Colored Tortellini with Marinara or Alfredo Sauce  
Meat Lasagna  
Vegetable Lasagna  
Accompanied by Fresh Vegetables, Garlic Bread and Desert Display  
\$17.99 per Person*

### **Five Seasons Deli Buffet**

*Soup du Jour  
A Selection of Thinly Sliced Roast Beef, Smoked Turkey, Honey Baked Ham, and Genoa Salami  
with an assortment of sliced Cheese, Lettuce, Onion, Tomato and Pickle Spears.  
Served with Fresh Fruit, Pasta and Potato Salad, Rolls,  
Assorted Breads, Butter and Appropriate Condiments.  
Served with Assorted Desert Selection.  
\$14.99 per Person*

### **Home-style Buffet**

*Potato Salad, Coleslaw, and Pasta Salad  
Choice of two of the Following Entrees:  
Sliced Pork Loin with Apple Herb Sauce  
Chicken Breast with a Basil Cream Sauce  
Fried Chicken  
Lasagna  
Meatloaf  
Accompanied by Fresh Vegetables, Chefs Starch Selection, Rolls, butter, and Assorted Dessert  
Display  
\$15.99*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **WRAP IT UP BUFFET**

*Field Green Salad with Choice of 3 Dressings, Penne Pasta Salad  
With Portobello Mushrooms*

### **Choice of Three Wraps:**

#### **Baja Turkey Tortilla Wrap**

*Turkey, Ham, bacon, Guacamole, American Cheese, Lettuce, and Tomato Rolled in a  
Tomato Basil Tortilla*  
\$11.99

#### **Grilled Shrimp Caesar Wrap**

*Grilled Shrimp, Romaine Lettuce, Caesar Dressing, and Parmesan Cheese*

#### **Cobb Chicken Wrap**

*Gorgonzola Crumbles, Bacon, Chicken, Avocados, Eggs, and Peppercorn Cream Dressing*

#### **Chicken Club Salad Wrap**

*Crispy Chicken Tenderloin, Mesclun Greens, Tomatoes, and Honey Mustard*

#### **Vegetarian Wrap**

*Marinated Grilled Vegetables*

*Chefs Selection of Dessert, Coffee and Tea*

*\$15.99 per Person Lunch*

*\$20.99 per Person Dinner*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **Luncheon Plated Sandwiches**

*The Following Entrees are served with Coffee, Tea, and Desert Selection  
All Sandwiches are Served with Chips*

### **Tuscan Turkey Sandwich**

*Turkey, Monterey Jack Cheese, Grilled Portobello Mushrooms, and Olive Tomato  
Vinaigrette Served on an Artisan Roll  
\$11.99 per Person*

### **Club Sandwich**

*Apple Smoked Bacon, Smoked Turkey, Swiss Cheese, Lettuce and Tomatoes Served with  
Choice of Bread  
\$10.99 per Person*

### **Philly Cheese Steak Sandwich**

*Thinly Sliced Beef, Seasoned and Grilled, Topped with Onions, Mushrooms, Green  
Peppers and Mozzarella Cheese and Served on a French Roll  
\$10.99*

### **Santa Fe Grilled Chicken Sandwich**

*Grilled Chicken Topped with Jack Cheese, Lettuce, Tomato and Avocado and Served on  
a Kaiser Roll  
\$10.99*

### **Southwest Club Wrap**

*Turkey, Ham, bacon, Guacamole, American Cheese, Lettuce, and Tomato Rolled in a  
Tomato Basil Tortilla  
\$11.99*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **Plated Luncheons**

*The Following Entrees are Served with tossed Garden Salad with Choice of Two Dressings, Rolls, Butter, Chefs Choice Desert, and Coffee and Iced Tea*

### **Chicken Penne Pasta Florentine**

*Grilled Chicken with Roasted Garlic, Sun Dried Tomatoes, Pine Nuts and Fresh Spinach  
Then Tossed in Olive Oil  
\$15.99 per Person*

### **Basil Cream Chicken**

*Grilled Chicken Breast with Basil Cream Sauce. Served with Rice Pilaf and Fresh  
Seasonal Vegetables  
\$14.99 per Person*

### **Luncheon Lasagna**

*Your Choice of Vegetarian or Meat Lasagna Accompanied with Garlic Bread  
\$13.99 per Person*

### **Vegetable Kabobs**

*Served over Long Grain Wild Rice with Teriyaki Sauce on the Side  
\$10.99 per Person  
Add Beef or Chicken \$14.99 per Person*

### **Chicken Fried Steak**

*Lightly Battered Cubed Beef Steak Fried to Perfection then Topped with Country Gravy  
and Accompanied by Fresh Seasonal Vegetables and Mashed Potatoes  
\$13.99 per Person*

### **Grilled Pontchatrain**

*A Fresh Filet of Red Snapper Blackened and Topped with a Sautéed Crawfish Topping  
\$16.99*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **Dinner Buffets**

### **Classic Dinner Buffet**

*Assorted Greens with Choice of Two Dressings*

*Your Choice of Two of the Following Entrees:*

*Tortellini with Pesto Sauce, Pine Nuts, Spinach and Mushrooms*

*Sliced Pork Loin with Rosemary Glaze*

*Baked Tilapia with Key Lime Butter Sauce*

*Chicken Breast with Crawfish Sauce*

*Choose Two of the Following Vegetables:*

*Fresh Vegetable Medley, Green Bean Casserole, Green Beans Almandine, Broccoli with Lemon Butter, Honey Glazed Baby Carrots with Walnuts, Buttered Corn on the Cob*

*Choose One of the Following Starches:*

*Basmati Rice, Parsley Buttered New Potatoes, Garlic Whipped Potatoes,*

*Au Gratin Potatoes*

*Served with Rolls and Butter, Assorted Deserts, Coffee and Tea*

*\$24.99 per Person*

### **Southern Buffet**

*Mixed Greens Salad with Choice of Two Dressings*

*Southern Deep Fried Chicken and Fried Catfish with Tartar and Cocktail Sauce*

*Texas BBQ Baked Beans, Coleslaw, Cornbread, Assorted Desserts, Coffee and Tea*

*\$19.99 per Person*

### **Cajun Creole Dinner**

*Mixed Greens Salad with Choice of Two Dressings*

*Chicken and Sausage Gumbo*

*Jambalaya with White Rice*

*Fresh Vegetable Medley*

*Bread Pudding with Praline Sauce*

*Rolls and Butter, Coffee and Iced Tea*

*\$19.99*

### **Little Italy Pasta Dinner**

*Caesar Salad with Romaine Lettuce, Parmesan Cheese, Croutons, and Black Olives*

*Minestrone Soup*

*Choose Two of the Following Entrees:*

*Chicken Marsala*

*Meat Lasagna*

*Chicken Fettuccini Alfredo*

*Baked Ziti*

*Desert Selection, Garlic Bread, Coffee and Iced Tea*

*\$21.99 per Person*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **Plated Dinners**

*The Following Entrees are Served with a Garden Salad with Your Choice of Two Dressings and Accompanied by Fresh Vegetable, Starch Selection, Rolls, Butter, Chefs Dessert Selection, Coffee and Iced Tea*

### **Grilled Chicken Breast**

*Chicken Breast with Your Choice of Either Marsala Wine Sauce or Basil Cream Sauce  
\$18.99 per Person*

### **Pork Chop**

*Teriyaki BBQ Glazed Pork Chop  
\$18.99 per Person*

### **Pasta Primavera**

*Pasta Primavera with Alfredo or marinara Sauce  
(Entrée Not Accompanied by Vegetable or Starch Selection)  
\$14.99*

### **Jumbo Stuffed Shrimp**

*Jumbo Stuffed Shrimp with Crabmeat and Citrus Buerre Blanc  
\$27.99 per Person*

### **Grilled Pontchartrain**

*Fresh Filet of Fish Topped with Sautéed Crawfish Topping  
\$21.99 per Person*

### **Portobello Steak**

*New York Strip with Portobello Mushroom and Merlot Sauce  
\$27.99 per Person*

### **Roasted Prime Rib**

*10 Ounce cut of Prime Rib Cooked Medium and Served with Au Jus and Horseradish  
\$27.99 per Person*

### **Grilled Chicken and Shrimp Duet Plate**

*Grilled Chicken and Jumbo Shrimp with Champagne Mustard Sauce  
\$29.99 per Person*

### **Grilled Filet Mignon and Salmon Duet Plate**

*Grilled Filet Mignon and Poached Salmon with Peppercorn Sauce  
\$29.99 per Person*

### **Grilled Filet Mignon and Chicken Breast Duet Plate**

*Grilled Filet Mignon and Chicken Breast with a Cabernet Sauce  
\$29.99 per Person*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **Hors D' Oeuvres**

*50 Pieces per Order*

### **Hot hors D' Oeuvres**

#### **Swedish or Barbecue Meatballs**

*\$75.00 per Order*

#### **Breaded Chicken Strips with Honey Mustard Sauce**

*\$85.00 per Order*

#### **Chicken and Pineapple Brochettes**

*\$100.00 per Order*

#### **Spring Rolls with Sweet and Sour Sauce**

*\$75.00 per Order*

#### **Mini Crab Cakes with Spicy Tartar Sauce**

*\$150.00 per Order*

*(Price Subject To Change)*

#### **Scallops Wrapped in Bacon**

*\$125.00 per Order*

#### **Chicken Quesadillas**

*\$85.00 per Order*

#### **Franks in a Blanket**

*\$75.00 per Order*

#### **Buffalo Wings with Blue Cheese**

*\$85.00 per Order*

#### **Pot Stickers with Sweet and Sour Sauce**

*\$65.00 per Order*

#### **Cream Cheese Stuffed Jalapenos with Ranch Dip**

*\$75.00 per Order*

#### **Fried Cheese Sticks**

*\$65.00 per Order*

### **Cold Hors D' Oeuvres**

#### **Iced Jumbo Shrimp with Cocktail Sauce and Lemons**

*\$175.00 per Order*

*(Price Subject To Change)*

#### **Raw Vegetable Crudité Platter with Chipotle Ranch Dip**

*\$95.00 per Order*

#### **Domestic and Imported Cheese Board with Fresh Fruit and Crackers**

*\$150.00 per Order*

#### **Roasted Peanuts, Pretzels and Snack Mix**

*\$10.00 per Pound*

#### **Mixed Nuts**

*\$10.00 per Pound*

#### **Tortilla Chips and Salsa**

*\$45.00 per Quart*

#### **Potato Chips and Dip**

*\$45.00 per Quart*

*A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **Action Stations**

### **Jambalaya Station**

*Long Grain Rice, Creole Tomatoes, Onions, Celery, Andouille Sausage, Bell Peppers,  
and Roasted Chicken  
\$8.50 per Person*

### **Paella Station**

*Mussels, Clams, Shrimp, Chicken, Toasted Tomatoes, Olives, Artichoke Hearts, Bell  
Peppers, Onions, Spinach, Bacon and Peas  
\$8.50 per Person*

### **Pasta Station**

*An Array of Pasta, Shrimp, Chicken, Smoked Sausage, Olives, Artichoke Hearts, Bell  
Peppers, Onions, Spinach, Bacon and Peas  
\$8.50 per Person*

## **Carving Stations**

### **Whole Breast of Turkey**

*Serves Approx 35 Guests  
\$150 Each*

### **Steamship of Beef**

*Serves Approximately 100 Guests  
\$475.00 Each*

### **Inside Round of Beef**

*Serves Approximately 50 Guests  
\$175.00 Each*

### **Herb Crusted Beef Tenderloin**

*Serves Approximately 20 Guests  
\$195.00 Each*

### **Smoked or Honey Cured Ham**

*Serves Approximately 50 Guests  
\$150.00*

### **Pork Loin**

*Serves Approximately 40 Guests  
\$175.00 Each*

### **Prime Rib of Beef**

*\$250.00 Each*

*All Stations Require Chef Attendant at \$50.00 for up to Two Hours  
A 20% Service Charge and 8.25% Sales Tax Will Be  
Applied to all Food and Beverage Pricing.*

## **Beverage Service**

*The Hotel is the only licensee authorized to sell and serve alcoholic beverages on its premises in accordance with state regulations on the sale of liquor.*

*All liquor, beer and wine consumed and or sold on the premises must be purchased from and served by the Hotel.*

<b>Beverage</b>	<b>Hosted Bar</b>	<b>Cash Bar</b>
<i>House Brands</i>	\$4.00	\$4.75
<i>Call Brands</i>	\$4.50	\$5.25
<i>Premium Brands</i>	\$5.00	\$5.75
<i>Cordials</i>	\$5.75	\$6.50
<i>House Wine by the Glass</i>	\$4.25	\$5.00
<i>Domestic Beer Bottle</i>	\$3.50	\$4.00
<i>Import Beer Bottle</i>	\$4.00	\$4.50
<i>Keg of Domestic Beer (Hosted Only)</i>	\$250.00	
<i>Soft Drinks</i>	\$2.00	\$2.25
<i>Bottled Water</i>	\$2.00	\$2.25

*Cash Bar Prices are Inclusive*

### **Punches**

*Champagne Punch \$45.00 per Gallon*

*Fruit Juice Punch (Non Alcoholic) \$25.00 per Gallon*

### **Hosted Wine by the Bottle**

**Copper Ridge \$18.00 per Bottle**

*Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel*

**Turning Leaf \$25.00 per Bottle**

*Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel*

**Eco Domani \$30.00 per Bottle**

*Pinot Griggio*

**House Champagne \$18.00 per Bottle**

*Cash Bar Bartender Fee \$75.00 per 3 Hours*

*Hosted Bar Bartender Fee Complimentary*

*A 20% Service Charge and 8.25% Sales Tax Will Be Applied to all Food and Beverage Pricing.*

