



THE TREMONT HOUSE

A Wyndham Grand Hotel



HOTEL GALVEZ & SPA

A Wyndham Grand Hotel

GENERAL EVENT INFORMATION

FOOD AND BEVERAGE SERVICE

For the safety of you and your guests, all food served at The Tremont House & Hotel Galvez, must be prepared by our culinary staff.

Food may not be taken off the premises after it has been prepared and served

We offer a complete selection of beverages to complement your event.

Please note that the Texas Alcoholic Beverage Commission regulates alcoholic beverage sales and service. The hotel, as a licensee, is responsible for the administration of these regulations; therefore, it is our policy that no alcoholic beverages may be brought into the hotel.

An 8.25% mixed beverage tax will be applied to all alcoholic beverage events.

FUNCTION ROOM ASSIGNMENTS

Function rooms are assigned according to the anticipated number of guests.

The hotel reserves the right to change room assignments to best accommodate either decreasing or increasing attendance figures.

MENU SELECTION

Menu selections, room arrangements, and other details pertinent to your event should be submitted to the Catering Department at least (30) days prior to your event date. In the event that your group requires a split menu, entrée selections are limited to a maximum of (2) options. There will be an additional surcharge of \$4.00 per person for this service.

The hotel requires that the client provide colored place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for those additional costs.

GUARANTEE

The Catering Office should be notified of your expected attendance **at least (10) business days** prior to your event.

This will be considered your minimum guarantee, and not subject to reduction.

If a final guarantee is not received, we will consider the estimated number indicated on the original arrangements, or the number in attendance, whichever is higher, to be your guarantee.

We will be prepared to serve 5% over the guaranteed for groups below 400 people and 3% for groups of 400 and above.

Please add 21% Service Charge and 8.25% Sales Tax

MENU PRICING

A service charge of 21% and state sales tax of 8.25% will be applied to all food, non-alcoholic beverages, audio visual, service fees and rental services.

All alcoholic beverage events will assessed a service charge of 21% and a mixed beverage sales tax of 8.25%.

Prices are subject to change.

ROOM AND RENTALS

Room rental is based on actual guest room pick up, as well as food and beverage functions, which accompany your meeting.

Additional room rental charges will be applicable if your group does not meet the required minimum as indicated on your contract.

AUDIO/VISUAL

Our In-house audio/visual company, PSAV, will happily consult, quote, and arrange any equipment needed for your event.

Please speak with your Catering Representative for additional information.

SHIPPING AND HANDLING

Packages for meetings may be delivered to the hotel no more than (3) business days prior to your meeting date and with prior notification.

The following information should be included on all packages:

1. Conference or Meeting Name
2. Hotel Contact
3. Client's Name
4. Date of Function

Any alternative arrangements are to be approved by the hotel.

Guests are responsible for return shipping of all packages.

SECURITY

The hotel shall not assume responsibility for damages or loss of any merchandise or items brought into the hotel, or left unattended. With advance notice we will be delighted to arrange additional security for equipment or merchandise. A surcharge will apply.

You will be responsible for any damages done to the facility during your event.

Hotel Galvez & The Tremont House reserve the right to inspect and control all events.

BILLING

The Tremont House & Hotel Galvez require that proper credit be established prior to all functions. All payments are due **at least (10) business days** prior to the event, unless prior credit approval has been established.

Payment is due within 30 days after your event with prior credit approval.

PARKING

For guests attending the event only, valet parking is available for \$7.00 per car.

For guests staying at the hotel, overnight parking is \$17.00 plus tax, and is charged to the guests' room. Metered parking is available on the streets surrounding The Tremont House.

Complimentary self-parking is available at the Hotel Galvez.

Please add 21% Service Charge and 8.25% Sales Tax

Day Meeting Package

\$70.00 per person

Day Meeting Package includes:

Continental Breakfast, Lunch, Continuous Beverage Service, Afternoon Break, & One General Session Room

Continental Breakfast each day for Morning Break

Fresh Baked Muffins and Pastries
Assorted Cold Cereals and Granola, Assorted Yogurts,
Fresh Seasonal Fruit Display
Decanters of Assorted Chilled Juices,
2% Milk and Skim Milk, Assorted Teas
Freshly Brewed Starbucks Regular Coffee and Decaffeinated Coffee

BUFFET Lunch Options

Please select one menu per day; Buffet minimum 30 people
Includes Iced Tea

Market Buffet

Assorted Breads & Rolls
Mixed Greens Salad with Assorted Dressings
Soup du Jour
Display of Sliced Meats & Cheeses
Lettuce, Tomato, Pickles, Red Onions,
Mayonnaise & Mustard
Mustard Potato Salad
Potato Chips
NY Style Cheesecake

A Taste of Italy

Garlic Bread Sticks
Tomato Basil Bisque
Caesar Salad
Romano Crusted Chicken with Garlic Cream
Baked Penne Pomodoro
Seasonal Vegetable Medley
Tiramisu

Texas Round-Up

Jalapeno Corn Muffins
Cole Slaw
Mixed Greens Salad with Choice of Dressing
BBQ Beef Brisket
Chicken Fried Chicken with Cream Gravy
Mashed Potatoes
Green Beans with Bacon
Pecan Pie

Lite Fare

Salad of Mixed Greens with Italian Vinaigrette
Grilled Breast of Chicken with Seasonal Fruit Chutney
Chef's Choice of Vegetable & Starch
Assorted Rolls & Butter
Fresh Whole Strawberries with Chantilly Cream & Pound Cake

PLATED Lunch Options *For Groups under 30 people*

- *Classic Meat Loaf
- *Club Sandwich with Potato Chips
- *Grilled Chicken OR Shrimp Caesar Salad
- *Chicken Piccata

Plated entrées are accompanied by a choice of Soup du Jour OR Salad, Dessert, Freshly Baked Bread, Iced Tea and Starbucks Regular & Decaffeinated Coffee

Afternoon Break (Please Select TWO Items per day)

- *Freshly Popped Popcorn
- *Assortment of Freshly Baked Cookies
- *Double Fudge Brownies
- *Miniature Candy Bars
- *Giant Pretzels with Mustard
- *Sliced Seasonal Fresh Fruit

(Prices subject to change)

Please add 21% Service Charge and 8.25% Sales Tax

Continental Breakfast

The Continental

Freshly Baked Muffins and Pastries
Assorted Cold Cereals and Granola, Assorted Yogurts,
Sliced Fresh Fruit Display
Decanters of Assorted Chilled Juices,
2% Milk and Skim Milk, Assorted Teas
Freshly Brewed Starbucks Regular Coffee and Decaffeinated Coffee
\$15.00 per person

The Executive Breakfast

Sliced Fresh Fruit Display
Assorted Cold Cereals and Granola
Assorted Yogurt
Croissants with:
Egg, Ham & Cheese or Egg, Bacon & Cheese
Decanters of Chilled Juices, 2% Milk and Skim Milk, Assorted Teas
Freshly Brewed Starbucks Regular Coffee and Decaffeinated Coffee
\$17.00 per person

Served Breakfast

Breakfasts are served with Fresh Orange Juice,
Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Back to Basics

Sliced Fresh Seasonal Fruit
Scrambled Farm Fresh Eggs
Crisp Thick Sliced Bacon Strips
Country Style Breakfast Potatoes
Warm Toast, Sweet Cream Butter and Preserves
\$16.00 per person

Ranchero Style Scramble

Sliced Fresh Seasonal Fruit
Farm Fresh Eggs scrambled with Chorizo Sausage, Green Onion,
Sweet Peppers, Cheddar Cheese and Picante Sauce
Wrapped in a Flour Tortilla
Country Style Breakfast Potatoes
\$16.00 per person

Eggs Benedict

Sliced Fresh Seasonal Fruit
Two Poached Eggs, Canadian Bacon,
Presented on a traditional Toasted English Muffin,
topped with Hollandaise Sauce,
Country Style Breakfast Potatoes
Warm Toast, Sweet Cream Butter and Preserves
\$17.00 per person

Steak and Eggs

Sliced Fresh Seasonal Fruit
Petite Top Sirloin Filet
Scrambled Farm Fresh Eggs with Chives
Country Style Breakfast Potatoes
Warm Toast, Sweet Cream Butter and Preserves
\$22.00 per person

Breakfast Buffets

Breakfast Buffets require a minimum of (30) guests

American Breakfast

Assorted Chilled Orange, Grapefruit, Apple, Cranberry and Tomato Juices,
Freshly Baked Muffins and Pastries served with Sweet Butter and Preserves,
Scrambled Eggs, Thick Sliced Bacon, Sausage Links,
Country Style Breakfast Potatoes, Sliced Fresh Seasonal Fruit
2% Milk, Skim Milk, Assorted Tazo Teas
Freshly Brewed Starbucks Regular and Decaffeinated Coffee

\$21.00 per person

Tremont Champagne Brunch Buffet

Champagne & Mimosas
Peel and Eat Gulf Shrimp
Tomato Spinach Scramble
International Cheese Display with Sliced Seasonal Fresh Fruit
Smoked Salmon with Minced Egg, Sweet Onions, Capers, Cream Cheese and Bagels
Carved Ham with Silver Dollar Rolls and Creole Mustard
Pasta Primavera tossed with a Garlic Cream
Petite Quiche Lorraine
Fresh Seasonal Vegetable Medley
Assorted Warm Rolls and Butter
Chef's Selection of Desserts
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Assortment of Tazo Teas

\$37.00 per person with Champagne

\$33.00 per person without Champagne & Mimosas

Buffet Enhancements

Fresh Bagels with Smoked Salmon

Cream Cheese, Red Onions, Capers, Minced Eggs and Sliced Tomatoes
Add \$9.00 per person

Thick Sourdough French Toast

With Honey Butter and Warm Maple Syrup
Add \$6.00 per person

Breakfast Burritos

Flour Tortillas filled with Eggs, Bell Peppers, and Tomatoes
Add \$6.00 per person

Belgian Waffles

With Whipped Cream, Warm Maple Syrup
And Seasonal Fruit Topping
Add \$6.00 per person

Fresh Bagels

With Cream Cheese, Sweet Butter and Preserves
Add \$4.00 per person

Chef Prepared Omelets*

(Minimum of 30 guests)
Add \$8.00 per person

*Add \$100.00 for Chef Attendant Fee

Please add 21% Service Charge and 8.25% Sales Tax

Refreshment Breaks

All Breaks are set for (2) hours

Cookies and Cream

Fresh Baked Chocolate Chunk, Sugar,
Oatmeal Raisin and Peanut Butter Cookies
Ice Cold Milk

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

*Holiday Flavors available for Thanksgiving and Christmas

\$10.00 per person

The Texan

Galvez Chips with Grilled Tomato Salsa
Barbeque Spiced Roasted Peanuts
Chili Dusted Popcorn

Freshly Brewed Starbucks Iced Tea

\$10.00 per person

The Island Interlude

Tropical Fruit Display with Coconut Dip
Bunches of Grapes on the Vine

Galvez & Plantain Chips with Mango Salsa & Guacamole

Assorted Hot Teas with Milk and Lemon

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

\$13.00 per person

The Fitness Break

Pitchers of Smoothies

A choice of two from the following:

Strawberry-Banana, Mango, Passion Fruit

Baskets of Whole Fresh Seasonal Fruit

Dry Fruit Mix

Bottled Water

\$14.00 per person

Refreshment Breaks

(continued)

All Breaks are set for (2) hours

The Ball Park

Giant Soft Pretzels with Mustard
Tortilla Chips with Nacho Cheese Sauce
Roasted Peanuts
Cracker Jacks
Freshly Brewed Starbucks Iced Tea

\$9.00 per person

Market Fruit and Vegetable Stand

Fresh Cut Vegetable Crudités with Dips
Whole and Sliced Seasonal Fruits, Melons and Berries
Freshly Brewed Starbucks Iced Tea

\$11.00 per person

Chocolate Lovers Break

Chocolate Brownie Bites
Chocolate Scrumptions
Chocolate Mousse Martinis
Ice Cold Milk & Bottled Water

\$15.00 per person

Break a la Carte

Basket of Whole Fresh Fruit
\$3.00 per person

Freshly Baked Danish
\$28.00 per dozen

Freshly Baked Cookies
Chocolate Chunk, Sugar
Raisin-Oatmeal & Peanut Butter
\$36.00 per dozen or \$3.00 per person

Freshly Baked Croissants
\$28.00 per dozen

Freshly Baked Muffins
\$28.00 per dozen

Soft Pretzels with Mustard
\$20.00 per dozen

Granola Bars
\$28.00 per dozen

Bagels with Cream Cheese
\$25.00 per dozen

Deluxe Mixed Nuts or Bar Mix
\$25.00 per pound

Sliced Fresh Seasonal Fruit
\$5.00 per person

Double Fudge Brownies
\$26.00 per dozen

Popcorn or Pretzels
\$3.00 per person

Individual Fruit Yogurts
\$3.00

Tortilla Chips with Dip or Salsa
\$35.00 per quart

Tortilla Chips with Guacamole or Con Queso
\$35.00 per quart

Beverages a la Carte

Decanters of Assorted Chilled Juices

Freshly Squeezed Orange Juice, Cranberry Juice,
Apple Juice and Tomato Juice

\$5.00 per person

Bottled Water

\$3.00 each

Assorted Hot Tea

\$2.50 per bag

Assorted Soft Drinks

\$2.50 each

Starbucks Regular and Decaffeinated Organic Coffee

\$45.00 per gallon

Freshly Brewed Tazo Iced Tea

\$28.00 per gallon

Served Lunches

Lunches Include

Garden Salad, Dessert selected from our Dessert Menu,
Freshly Brewed Starbucks Regular & Decaffeinated Coffee, and Tazo Iced Tea

Braised Texas Short Ribs

Served with Blazin' Barbeque Sauce
Mashed Potatoes and Fresh Seasonal Vegetables
Jalapeño Cornbread
\$27.00 per person

Romano Crusted Chicken

With Penne Pomodoro and Fresh Seasonal Vegetables
\$26.00 per person

Pasta Primavera

Tossed with Cream Sauce
\$20.00 per person
Add Chicken – \$4.00 Add Shrimp – \$6.00

Grilled Pork Chop

Topped with Stone Ground Mustard Cream
Chef's Choice of Starch and Fresh Seasonal Vegetables
\$25.00 per person

Blackened Ahi Tuna

Finished with Soy Mustard Glaze
Sticky Rice and Polynesian Vegetables
\$29.00 per person

Honey Chipotle Chicken

Rice Pilaf and Fresh Seasonal Vegetables
\$24.00 per person

Sandwiches and Salads

Lunch Includes Soup du Jour,
Dessert selected from Our Dessert Menu,
Freshly Baked Bread and Sweet Cream Butter,
Freshly Brewed Starbucks Regular & Decaffeinated Coffee, and Tazo Iced Tea

Crab & Avocado Salad

Served with Mixed Greens, Tomatoes, Cucumbers and Lemon-Thyme Vinaigrette Dressing

\$23.00 per person

Grilled Chicken Caesar Salad

Tender Romaine Leaves, Garlic Croutons and Fresh Grated Parmesan Cheese
Tossed with Classic Caesar Dressing, Topped with Grilled Chicken

\$20.00 per person

Substitute shrimp - \$2.00 additional

Basil Chicken Wrap

Herb Marinated Chicken with Lettuce, Tomato and Pesto Dressing
Served with Home-style Kettle Chips

\$20.00 per person

Portobello Stack

Oven Roasted Portobello Mushroom, Mozzarella Cheese and a Beef Steak Tomato
Served on a Kaiser Roll with Home-style Kettle Chips

\$17.00 per person

Blackened Chicken Sandwich

With Goat Cheese & Passion Fruit Barbeque Sauce
Served on a Kaiser Roll with Home-style Kettle Chips

\$20.00 per person

Luncheon Dessert Selections

New York Cheesecake
Served with a Raspberry Sauce

Key Lime Calypso
Served with a Lemon “Jelly” Sauce

Mango Mousse Tower
Served with Kiwi Lime Purée

Vanilla Panna Cotta
Served with Balsamic Strawberries

Buffet Luncheons

All Buffets are served with
Freshly Brewed Starbucks Regular and Decaffeinated Coffee & Tazo Iced Tea
Lunch Buffets require a minimum of (30) guests

A Taste of Italy

Garlic Bread Sticks
Tomato Basil Bisque
Caesar Salad
Romano Crusted Chicken with Garlic Cream
Baked Penne Pomodoro
Seasonal Vegetable Medley
Tiramisu
\$28.00 per person

Texas Round-Up

Jalapeño Corn Muffins
Cole Slaw
Mixed Greens Salad with Choice of Dressings
BBQ Beef Brisket
Chicken Fried Chicken with Cream Gravy
Mashed Potatoes
Green Beans with Bacon
Pecan Pie
\$28.00 per person

Market Deli Buffet

Assorted Breads and Rolls
Mixed Greens with Assorted Dressings
Soup du Jour
Display of Sliced Meats and Cheeses
Lettuce, Tomato, Pickles, Red Onions, Mayonnaise and Mustard
Mustard Potato Salad
Home-style Kettle Chips
NY Style Cheesecake
\$26.00 per person

Buffet Luncheons

(continued)

Fiesta Buffet

Tortilla Soup

Fiesta Salad with Mixed Greens, Black Beans, Corn, Olives and Cheese

Chicken Fajitas with Flour Tortillas, Shredded Lettuce, Diced Tomatoes,

Cheddar Cheese, Pico de Gallo, Sour Cream, Guacamole & Salsa

Fuego Spiced Carne Asada

Ranchero Beans

Spanish Rice

Tres Leches Cheesecake

\$28.00 per person

An Island Affair

Assorted Rolls and Sweet Cream Butter

Salad of Mixed Greens with Citrus Vinaigrette

Grilled Breast of Chicken with Lemon Cream

Grilled Mahi-Mahi with Crushed Pineapple Salsa

Wild Rice Blend & Fresh Seasonal Vegetables

Coconut Cream Cake

\$28.00 per person

Soup & Salad Delight

Soup du Jour

Caesar Salad and Pasta Salad

Egg Salad, Tuna Salad, Grilled Chicken Salad,

Assorted Breads and Condiments

Spiced Cake with Candied Carrots

\$26.00 per person

Boxed Lunches

The Basic

Turkey & Swiss on a Hoagie Bun
Bag of Chips
Piece of Whole Fruit
\$16.00 per person

The Standard

Ham & Cheddar or Turkey & Swiss on a Hoagie Bun
Bag of Chips
Piece of Whole Fruit
Chocolate Chip Cookie
\$18.00 per person

The Deluxe

Choice of One of the following:
Chicken, Tuna or Shrimp Salad
Wrapped in Whole Wheat Tortillas
Cole Slaw
Bag of chips
Piece of Whole Fruit
Chocolate Chip Cookies
\$20.00 per person

The Executive

Grilled Chilled Shaved Beef Tenderloin
Or
Chilled Poached Salmon
On a French Baguette with Herb Cream Spread
Home-style Kettle Chips
Piece of Whole Fruit
Pasta Salad
Spice Cake
\$24.00 per person

Add a soft drink or bottled water to any of the above boxed lunches for \$3.00

Served Dinners

Served Dinners Include
Garden Salad, Dessert Selected From Our Dessert Menu
Freshly Baked Bread and Sweet Cream Butter
Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Tazo Iced Tea

Appetizers

Crab Cakes

Served with Tomato Remoulade Sauce
\$10.00 per person

Chilled Poached Gulf Shrimp Cocktail

With Traditional Horseradish Cocktail Sauce & Fresh Lemon
\$10.00 per person

Soup du Jour

Prepared Fresh Daily
\$7.00 per person

Additional Salad Selections

Caesar Salad

Tender Hearts of Romaine with Garlic Croutons
And Parmesan and Asiago Cheese
\$7.00 per person

Field Greens Salad

Grape Tomatoes, Carrots, Cucumber, Red Onion
With Balsamic Vinaigrette
\$6.00 per person

Baby Spinach Salad

With Wild Mushrooms, Goat Cheese and Red Onion
With a Sweet Onion Dressing
\$7.00 per person

Served Dinner Entrees

Grilled Mahi Mahi

Served with a Fruit Salsa
Jasmine Rice and Grilled Vegetables
\$42.00 per person

Chicken Florentine

Roasted Breast of Chicken served in a White Wine Sauce
Stuffed with Fresh Garlic and Spinach
Accompanied by Rice Pilaf and Fresh Seasonal Vegetables
\$38.00 per person

Top Sirloin Filet

With a Sauce Bordelaise
Served with Roasted Garlic Mashed Potatoes and Fresh Seasonal Vegetables
\$39.00 per person

Filet Mignon

Grilled Filet topped with Mushrooms in a Red Wine Sauce
Served with Roasted Baby Potatoes and Seasonal Vegetables
\$46.00 per person

*For two entrée selections, please add \$4.00 per person

Please add 21% Service Charge and 8.25% Sales Tax

Served Dinner Entrees

(continued)

Stuffed Salmon Filet

Atlantic Salmon Stuffed with Mushroom, Crab and Brie
Topped with a Light Cream Sauce
Served with Rice Pilaf and Seasonal Vegetables

\$42.00 per person

Chicken Forestiere

Herb Marinated and Roasted Semi Boneless Chicken Breast Topped with a Port Reduction
Accompanied with Asparagus Risotto and Parmesan Tomato

\$35.00 per person

Petite Top Sirloin and Crab Cake

Top Sirloin paired with Gulf Crab Cake
Served with Mashed Potatoes and Fresh Seasonal Vegetables

\$49.00 per person

Surf and Turf

Grilled Aged Angus Petite Filet of Mignon paired with Gulf Shrimp
Served with Potatoes Gratin and Fresh Seasonal Vegetables

\$49.00 per person

Add a 5 Ounce Lobster Tail – Market Price

*For two entrée selections, please add \$4.00 per person

Please add 21% Service Charge and 8.25% Sales Tax

Served Dinner Desserts

Tiramisu

Complimented with Vanilla Crème Anglaise

New York Style Cheesecake

Served with Strawberries and Chantilly Cream

Key Lime Calypso

Served with a Lemon “Jelly” Sauce

Apple Tart

With Cinnamon Crème Anglaise

Triple Chocolate Mousse Cake

With Dark Chocolate Sauce

Dinner Buffets

Dinner Buffets Served With
Freshly Baked Bread and Sweet Cream Butter,
Freshly Brewed Tazo Iced Tea and Starbucks Regular & Decaffeinated Coffee
Dinner Buffets require a minimum of (30) guests

Caribbean Luau

Corn Crab Chowder
Tropical Fruit Display
Mixed Greens with Cherry Tomatoes, Sliced Cucumbers, Red Onions, Shredded Jack Cheese,
Croutons and choice of Dressings
Asparagus and Shrimp Salad in Citrus Vinaigrette
Jerk Chicken in a Mango Barbecue Sauce
Grilled Tilapia with Fruit Salsa
Braised Beef with Island Spice
Wild Rice Blend
Stir Fried Vegetables
Banana Rum Cake & Key Lime Calypso
\$45.00 per person

The Experience

Seafood Gumbo
Mixed Greens with Cherry Tomatoes, Sliced Cucumbers, Red Onions, Shredded Cheese,
Seasoned Croutons and Choice of Dressing
Vine-Ripened Tomato and Fresh Mozzarella with House Basil Vinaigrette
Bistro Chicken with Wild Mushroom Reduction
Cajun Grilled Redfish with Creole Sauce
Sliced Beef Brisket
Steamed Rice
Fresh Seasonal Vegetables
Peach Cobbler
\$55.00 per person

Dinner Buffets

(continued)

The Fiesta

Chicken Tortilla Soup
Ensalada Verde with Cilantro-Lime Dressing
Chicken Flautas with Avocado Sauce
Beef Fajitas with Roasted Bell Peppers and Onions
Hot Flour Tortillas Cheddar Cheeses, Sour Cream, Guacamole and Pico de Gallo
Chili Rubbed Swordfish with Roasted Corn Salsa
Black Beans
Mexican Rice
Chimichanga Cheesecake
\$42.00 per person

The Texas Round Up

Cream of Poblano Soup
Garden Fresh Mixed Greens
Mustard Potato Salad
Barbecued Beef Brisket
Mesquite Grilled Chicken
Grilled Andouille Sausage with Onions
Ranchero Beans
Jalapeños Corn Muffins
Pecan Belly Busters
\$42.00 per person

Cold Hors d'Oeuvres

Hors d' Oeuvres are priced per (100) pieces

Smoked Salmon Roulade

On English Cucumber

\$315.00

Crostini Bruschetta

\$275.00

Seared Beef Carpaccio

Served on a Crostini

\$350.00

Maple Glazed Duck Canapé

With Micro Greens

\$325.00

Jumbo Shrimp

With Cocktail and Remoulade Sauce

\$400.00

Ceviche Cups

\$315.00

Hot Hors d'Oeuvres

Hors d' Oeuvres are priced per 100 pieces

Spanakopita

Spinach Feta Cheese Wrapped in Phyllo Pastry

\$275.00

Bacon Wrapped Scallops

With Lemon-Parsley Garlic Butter

\$350.00

Chicken Cordon Bleu Roulades

With Herbed Cream Sauce

\$325.00

Petite Crab Cakes

With Tomato Remoulade Sauce

\$350.00

Vegetable Spring Roll

With Sweet Thai Chile Sauce

\$275.00

Cremini Rockefeller

Cremini Mushrooms stuffed with a Spinach, Garlic and Panko Bread Crumb Filling

\$325.00

Mini Assorted Quiche

\$275.00

Lobster Phyllo Triangles

\$350.00

Reception Stations

Individual stations are designed for complimenting existing buffets.
If you would like a Station Only reception, a minimum of three (3) stations must be selected

Caesar Salad Station

With Grilled Chicken and Shrimp
\$13.00 per person

Fajita Station

Chicken & Beef Fajitas with Flour Tortillas, Shredded Cheddar Cheese,
Sour Cream, Guacamole and Pico de Gallo
\$18.00 per person

Pasta Station**

Chef's Selection of Fresh Pastas, Sauces & Vegetables
Paired with Grilled Chicken & Rock Shrimp
\$17.00 per person

Potato Martini Bar

Yukon Gold or Red Pepper Potatoes
With Sour Cream, Bacon, Chives, Cheese & Butter
\$12.00 per person

Requires a Uniformed Chef ~ **\$100.00

Reception Presentations

Reception presentations require minimum of (30) guests

International Cheese Display

Cheddar, Imported Swiss, Pepper Jack,
Imported Smoked Gouda, Brie and/or Boursin
Served with Assorted Breads and Crackers

\$7.00 per person

Fresh Crudite Display

Garden Harvest Vegetables Fresh from the Market
Served with an Assortment of Dips

\$4.00 per person

Antipasto Display

Grilled and Roasted Vegetables, Roma Tomatoes,
Marinated Mushrooms, Artichokes,
Prosciutto with Balsamic Vinaigrette

\$7.00 per person

Chocolate Fondue

Warm Chocolate Sauce served with Cubed Pineapples, Honeydew, Cantaloupe and Strawberries

\$7.00 per person

Seasonal Fresh Fruits & Berries Display

With Honey Yogurt

\$5.00 per person

Side of Smoked Salmon

(serves 25 guests)

Thinly Sliced Smoked Salmon, served with Red Onion, Minced Egg,
Capers, and Assorted Breads and Crackers

\$275.00

Snow Crab Claws

With cocktail sauce, Remoulade and Lemon

Market Price

Reception Specialties

The Carvery

Maple Glazed Country Ham

Served with Whole Grain Mustard Sauce and Rolls
\$225.00 – serves approximately 30 guests

Roasted Breast of Turkey

With Creole Mustard Mayonnaise and Assorted Rolls
\$195.00 – serves approximately 30 guests

Herb Crusted Sirloin of Beef

With Rosemary au Jus and Rolls
\$365.00 – serves approximately 45 guests

Montreal Crusted Tenderloin of Beef

With Horseradish Cream, Tarragon Aioli
With a variety of Petite Pan Rolls
\$365.00 – serves approximately 20 guests

Roast Prime Rib of Beef

With Creamy Horseradish Sauce, au Jus
And Assorted Petite Pan Roll
\$395.00 – serves approximately 50 guests

Whole Roasted Pork Loin

With Cranberry Chutney Creole Mustard
And Petite Pan Roll
\$325.00 – serves approximately 40 guests

** All Carvery Stations Require a Uniformed Chef ~\$100.00

Please add 21% Service Charge and 8.25% Sales Tax

Beverage Selections

There is a charge of \$100.00 per bartender for all Bars.
 All Cash Bars also require a \$100.00 cashier fee per cashier.
 The Hotels requires a minimum of 1 bartender/cashier per 100 guests.

| | Hosted Bar | Cash Bar |
|------------------------------------|------------------------|------------------------|
| | Per Drink Price | Per Drink Price |
| Platinum Brands | \$8.50 | \$10.00 |
| Platinum Brand Martinis | \$12.00 | \$14.00 |
| Gold Brands | \$7.00 | \$8.50 |
| Gold Brand Martinis | \$10.50 | \$12.00 |
| Imported Beer | \$5.50 | \$7.00 |
| Domestic/Non-Alcoholic Beer | \$4.50 | \$6.00 |
| House Wine | \$6.00 | \$7.50 |
| Soft Drinks | \$2.50 | \$3.00 |
| Mineral or Spring Water | \$3.00 | \$3.50 |
| Cordials | \$8.00 | \$9.50 |

Beverage Packages

Silver Package – Wine, Champagne

Domestic & Import Beer, and Sodas

- 2 Hour Package \$20.00 per person
- 3 Hour Package \$22.00 per person
- 4 Hour Package \$28.00 per person

Gold Package - Cocktails, Wine,

Champagne, Domestic & Import Beer, and Sodas

- 2 Hour Package \$27.00 per person
- 3 Hour Package \$30.00 per person
- 4 Hour Package \$36.00 per person

Platinum Package - Cocktails, Wine,

Champagne, Domestic & Import Beer, and Sodas

- 2 Hour Package \$37.00 per person
- 3 Hour Package \$40.00 per person
- 4 Hour Package \$46.00 per person

Martini Service
 Cordials

Please add \$3.00 per person to package price
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Drink Tickets

| | |
|----------------|-------------|
| Platinum Brand | \$8.50 each |
| Gold Brand | \$7.00 each |

Gold Brands

Pinnacle
 Bombay
 Cruzan
 Sauza Gold
 Jack Daniels
 Jim Beam
 Johnny Walker Red

Platinum Brands

Grey Goose
 Bombay Sapphire
 Bacardi Silver
 Patron Silver
 Crown Royal
 Makers Mark
 Johnny Walker Black

Domestic & Imported Beers

Miller Lite
 Bud Light
 Shiner
 Stella Artois
 Dos Equis

House Wine – Walnut Crest Vinters Reserve
House Sparkling Wine – Kenwood Vineyards, Brut, California

Please add 21% Service Charge and 8.25% Sales Tax