

*Welcome to the Crowne Plaza Northstar Hotel!
Our food and beverage team is pleased to have
the opportunity to serve you and your guests.*

*We have arranged a diverse menu to satisfy a multitude of tastes.
If you would like an item that you don't see on our menus,
it would be our pleasure to craft a custom menu for you.*

BREAKFAST

-Plated-

***Please select one menu for your entire group.
(Maximum 30 people)**

American Breakfast

Chilled Fresh Fruit Juice
Two Scrambled Farm Fresh Eggs
Smokehouse Peppered Bacon or Sausage
Baked Freshly Grated Potatoes
Freshly Baked Assorted Pastries and Muffins
\$15.95

Cinnamon Swirl French Toast

Chilled Fresh Fruit Juice
French Toast served traditionally with
Warmed Maple Syrup & Whipped Butter
Choice of Bacon or Sausage
\$15.95

LumberJacks

Chilled Fresh Fruit Juice
Caramelized Cinnamon Bananas over Hotcakes
with Whipped Butter
Choice of Peppered Bacon or Country Sausage
\$15.95

Optional toppings of Blueberry or Strawberry

Eggs Benedict

Chilled Fresh Fruit Juice
Two Poached Eggs on a Toasted English Muffin
with Canadian Bacon
and topped with a smooth Hollandaise
Baked Freshly Grated Potatoes
\$17.95

The Breakfast Sandwich

Chilled Fresh Fruit Juice
A Freshly Baked Croissant or Bagel topped with
Scrambled Eggs, Sausage and Cheddar Cheese
Baked Freshly Grated Potatoes Au Gratin
\$15.95

Garden Frittata

Chilled Fresh Fruit Juice
Open-face Omelet with Grilled Vegetables,
Cheddar and Mozzarella Cheeses
Lyonnaise Potatoes
Choice of Peppered Bacon or Country Sausage
Freshly Baked Assorted Pastries and Muffins
\$17.95

Add Fresh Fruit to any one of the menus above for \$2.50 per person.

All breakfasts include freshly brewed Starbucks® coffee, decaf, tea and cream.

All prices are subject to service charge and tax.

BREAKFAST BUFFET

(Minimum 20 people)

European Buffet

Chilled Fresh Fruit Juices
Sliced Seasonal Fruit and Berries Display
Bakery Fresh Assorted Pastries and Croissants
Fruit Preserves, Honey, Butter
Artisan Meat and Cheese Tray
Hard Boiled Eggs
Assorted Individual Yogurts
Assorted Dry Cereals with Milk
Aromatic Oatmeal with Brown Sugar and Raisins
\$24.95

Northstar Buffet

Chilled Fresh Fruit Juices
Sliced Seasonal Fruit and Berries Display
Bakery Fresh Assorted Pastries, Muffins and Croissants
Farmer's Market Scrambled Eggs with Fresh Chives
Peppered Bacon and Country Sausage
Freshly Grated Seasoned Baked Potatoes
Assorted Dry Cereals with Milk
\$20.95

Traditional Continental

Chilled Fresh Fruit Juices
Sliced Seasonal Fruit and Berries Display
Bakery Fresh Assorted Pastries, Muffins and Croissants
\$15.95

Maple Buffet

Chilled Fresh Fruit Juices
Sliced Seasonal Fruit and Berries Display
Freshly Baked Cinnamon and Caramel Rolls
Miniature Malted Waffles
Cinnamon Swirl French Toast
Warm Maple Syrup
Country Sausage Links
Aromatic Oatmeal with Brown Sugar and Raisins
\$22.95

Deluxe Continental

Chilled Fresh Fruit Juices
Sliced Seasonal Fruit and Berries Display
Freshly Baked Fruit Breads and
Bakery Fresh Bagels with Flavored Cream Cheese
Assorted Dry Cereals and Granola
Individual Fruit Yogurts
\$17.95

Executive Continental

Chilled Fresh Fruit Juices
Fruit Kabobs
Tahitian Vanilla Yogurt, Strawberry & Granola Parfaits
Freshly Baked Cinnamon Rolls and
Lemon Berry Bars
\$19.95

Additional Items...

...May be added to your breakfast buffet, priced per person

Assorted Boxed Cereals	\$2.50
Cinnamon Swirl French Toast	\$4.25
Bakery Fresh Bagels with Flavored Cream Cheeses	\$3.00
Aromatic Cinnamon Oatmeal with Brown Sugar and Raisins	\$2.00
Breakfast Stuffed Potato Skins	\$3.50
Garden Quiche	\$3.50
Fluffy Scrambled Eggs with Chives	\$3.00
Eggs Benedict (Maximum 50 people)	\$4.50
Buttermilk Pancakes	\$3.00
Cold Smoked Scottish Salmon with Bagels and Cream Cheese	\$6.95
*Miniature Belgian Waffle Station	\$4.50
Two toppings: Strawberry and Blueberry	
*Omelettes made to order (Minimum 20 people, Maximum 40 people)	\$5.95
Tahitian Vanilla Yogurt, Strawberry & Granola Parfait	\$5.00

All breakfasts include Starbucks® coffee, decaf, tea and cream.

*Require a \$100.00 fee for Chef or Carver.

A Small Group Fee of \$50.00 will apply for groups under 20 persons.

All prices are subject to service charge and tax.

MEETING & THEME BREAKS

The Sweet Shop

Freshly Baked Cookies
Chocolate Chunk Brownies
Assorted Soft Drinks and Bottled Water
Coffee, Decaf and Tea
\$9.95

The Fiesta Nacho Bar

Tri-Color Tortilla Chips
Sour Cream, Guacamole and Salsa
Chili con Queso Dip
Cream Cheese Jalapeno Poppers
Bottled Iced Teas, Waters, and Soft Drinks
\$12.95

Sundae Break

Haagen Dazs® Vanilla Ice Cream
Assorted Dessert Sauces
M&Ms, Oreos, Peanuts, and Sprinkles
Ice Cream Novelty Bars
Assorted Soft Drinks & Bottled Water
\$10.95

Deli Break

Assorted Deli Meat and Cheese Platter
Fresh Vegetables with Ranch Dressing
Assortment of Crackers & Silver Dollar Rolls
Assorted Soft Drinks and Bottled Water
\$10.95

Minnesota Warm-Up

Hot Cinnamon Apple Cider
Cheddar Cheese and Cracker Tray
Granny's Warm Apple Crisp
Assorted Soft Drinks and Bottled Water
Coffee, Decaf and Tea
\$11.95

Let's Get Healthy

Fruit & Nut Trail Mix
Crunchy Granola Bars
Individual Yogurts
Bowl of Fresh Strawberries
Bottled Juices, Waters, and Vitamin Water®
\$11.95

Grab & Go Bags

Candy Bar or Nature Valley Granola Bar
Banana or Apple
Bottled Water or Juice
\$7.95

All-Day Break Away

\$28.95

AM

Chilled Fresh Fruit Juices
Sliced Seasonal Fresh Fruit Tray
Freshly Baked Pastries and Muffins
Butter and Fruit Preserves
Coffee, Decaf and Tea

Mid-AM

Freshly Baked Fruit Breads
Individual Yogurts
Fruit & Nut Trail Mix
Lemon Berry Bars
Soft Drinks and Bottled Water
Coffee, Decaf and Tea

PM

Assortment of Cookies & Brownies
Choice of Spicy or Carmel Popcorn
Dry Roasted Peanuts
Soft Drinks and Bottled Water

Ask your Crowne Meetings Director about Customized Breaks!

All prices are subject to service charge and tax.

A LA CARTE SELECTIONS

Beverages

Freshly Brewed Starbucks® Coffee, Decaf or Tea.....	\$45.00 per gallon
Soft Drinks and Bottled Waters.....	\$2.50 each
Bottled Fruit Juices.....	\$3.50 each
Spiced Apple Cider.....	\$30.00 per gallon
Lavender Lemonade.....	\$35.00 per gallon
Chilled Fruit Juices: Apple, Orange, Grapefruit, Tomato, Cranberry.....	\$15.00 per carafe
Red Bull®.....	\$4.75 each
Gatorade®, 20 oz.....	\$3.75 each
Fruit Punch.....	\$30.00 per gallon

Bakery

Freshly Baked Assorted Muffins.....	\$28.00 per dozen
Warmed Breakfast Fruit Breads.....	\$26.00 per dozen
Freshly Baked Cinnamon and Caramel Rolls.....	\$32.00 per dozen
Assorted Bakery Fresh Bagels with Flavored Cheese.....	\$29.00 per dozen
Freshly Baked Cookies.....	\$23.00 per dozen
Chocolate Chunk Brownies.....	\$25.00 per dozen

Snacks

Popcorn (Spicy or Caramel) or Pretzels (serves 8).....	\$10.00 per pound
Kettle Chips with Housemade Caramelized Onion Dip (serves 8).....	\$15.00 per pound
Wild Corn Tortilla Chips with Salsa (serves).....	\$15.00 per pound
Fruit & Nut Trail Mix (serves 8).....	\$20.00 per pound
Classic Snack Mix (serves 8).....	\$18.00 per pound
Deluxe Mixed Nuts (serves 8).....	\$33.00 per pound
Nature Valley Granola.....	\$2.00 each
Individual Full-Size Candy Bars.....	\$3.00 each
Novelty Ice Cream Bars.....	\$4.00 each
Individual Fruit Yogurt.....	\$2.95 each
Whole Fresh Fruit.....	\$1.75 per piece
Sliced Fresh Fruit Display.....	\$4.00 per person

All prices are subject to service charge and tax.

LIGHT LUNCH ENTRÉES

-Plated-

*Please select one menu for your entire group.

Salads

Strawberry Walnut

Tender Field Greens with Fresh Strawberries,
Candied Walnuts, Crumbled Bleu Cheese
and a House made Strawberry Vinaigrette
\$16.95

Chicken Caesar

Grilled, Marinated Breast of Chicken
with Freshly Tossed Romaine,
Parmesan Cheese, Croutons
and Caesar Dressing
\$17.95

Skygarden Chicken

Tender Field Greens with Diced Grilled Chicken,
Bacon, Tomatoes, Kalamata Olives and a
Honey Dijon Dressing
\$17.95

Sandwiches

Smoked Turkey or Ham Croissant

Sliced Turkey or Ham
Smoked Peppered Bacon, Tomato, Avocado Spread,
Fresh Mozzarella Cheese and Lettuce
on a Freshly Baked Croissant
Served with Fresh Herb Pasta Salad
\$18.95

Grilled Chicken and Brie Sandwich

Grilled Chicken topped with
Roasted Red Peppers, Grilled Asparagus and Brie
on an Herb Focaccia Bun
Served with Fresh Herb Pasta Salad
\$18.95

Wraps

Club House Wrap

Turkey, Swiss Cheese, Bacon, Lettuce,
Tomato, and Roasted Garlic Aioli
Wrapped in a Whole Wheat Tortilla
Served with Fresh Herb Pasta Salad
\$18.95

Mediterranean Wrap

Fresh Romaine mixed with Peppers, Red Onions,
Cucumbers, Tomatoes, Kalamata Olives,
Feta Cheese, Balsamic Vinaigrette
and a Caper Aioli
on a Whole Wheat Tortilla
Served with Fresh Herb Pasta Salad
\$17.95

Add a House Salad to any sandwich for \$4.50.

All light luncheons include choice of soup du jour or fresh fruit, choice of fat free chocolate mousse or sorbet,
and Starbucks® coffee, decaf, tea and cream. Soft drinks are available at \$2.50 each.

Box Lunches include: any of our cold sandwiches, pasta salad, a piece of whole fruit, cookie, and bottled water or soda.

All prices are subject to service charge and tax.

LUNCH ENTRÉES

-Plated-

*Please select one menu for your entire group.

Pepper Crusted Pork Loin

Roasted and served Au Jus
Roasted Garlic Yukon Gold Mashed Potatoes
Green Bean Amantine
\$27.95

Panko Breaded Walleye

Pan-Fried with Lemon Dill Remoulade
and served with Middle Eastern Herb Couscous
\$30.95

Grilled Jerk Chicken

with Cranberry-Citrus Chutney
and Tropical Fruit Relish
Served with Whipped Sweet Potatoes
\$26.95

Tequila Lime Marlin

Marinated and Grilled in Patrón Tequila
Finished with Tequila Lime compound Butter
Served with Whipped Sweet Potatoes and Asparagus
\$35.95

10 oz. Flat Iron Steak

Perfectly Seasoned and Grilled
Served with Parmesan Rice and Grilled Asparagus
\$28.95

Cajun Salmon

Seared Atlantic Salmon seasoned with Cajun Spices
Finished with a Pink Peppercorn Mustard Sauce
and nested in our Parmesan Rice Pilaf
\$30.95

Sicilian Chicken Penne

Strips of Chicken sautéed with Sun-dried
Tomatoes, Pepperoni, and Kalamata Olives
in White Wine Sauce
Topped with Fresh Basil and Parmesan Cheese
\$25.95

Aurore Rock Shrimp Gnocchi

Vodka Tomato Cream Sauce
Tossed with Tomatoes, Basil, Scallions,
Rock Shrimp and Gnocchi
Topped with Fresh Mozzarella Cheese
\$29.95

Blackened Bleu Medallions

Seared Shoulder Tenderloin Medallions with a
Louisiana Cream Sauce and Bleu Cheese Crumbles
Roasted Garlic Mashed Potatoes
Vegetable Medley
\$29.95

Vegetarian Entrées

Mediterranean Penne

with Sun-dried Tomatoes, Kalamata & Green Olives
Tossed with Feta Cheese and Fresh Sweet Basil
Finished with White Wine Sauce
\$23.95

Butternut Squash Ravioli

Served with a Cranberry Butter Sauce
and Grilled Vegetables
\$24.95

Gnocchi Pomodoro

with Vodka Tomato Cream Sauce tossed with Tomatoes, Basil and Scallions
Topped with Fresh Parmesan Cheese
\$25.95

**All Steaks are cooked medium unless otherwise specified.

All entrées include your choice of house selections of soup or salad, dessert, fresh rolls and butter.
Choice of beverage includes Starbucks® coffee, decaf, tea and cream.
Soft drinks are available at \$2.50 each.

Split entrée selections are charged at the price of the higher entrée.
All prices are subject to service charge and tax.

LUNCH BUFFETS

(Minimum 20 people)

Midwest Buffet

Minnesota Wild Rice Soup
Sliced Seasonal Fruit and Berries Display
Tender Field Greens with Choice of Dressing
Roasted Pork Loin with a Cranberry-Citrus Chutney
Seared Atlantic Salmon with a Dill Sauce
Roasted Baby Red Potatoes
Green Beans Amandine
Honey-Crisp Apple Baked "Oats Gratin"
\$27.95

South Pacific Buffet

Tahitian Jicama Salad
Sliced Seasonal Fruit and Berries Display
Dry Spice Rubbed Pork with a Pineapple Salsa
Macadamia Nut Crusted Halibut
Citrus Glazed Carrots
Coconut Rice
Vanilla Bean Cheesecake
\$29.95

Italian Buffet

Minestrone Soup
Caesar Salad
Antipasto Tray – Prosciutto, Salami, Roasted Peppers, Provolone, Olives and Pepperoncini
Chicken Marsala or Veal Picatta
Traditional Baked Lasagna (Sausage or Vegetarian)
Creamy Pesto Penne Pasta
Roasted Vegetables
Tiramisu
\$29.95

Picnic Buffet

Red Bliss Potato Salad
Deli-Style Coleslaw
Sliced Seasonal Fruit and Berries Display
Kettle Chips & House made Caramelized Onion Dip
Grilled Hamburgers on Warm Buttered Buns
Seasoned Crispy Chicken
Smokey Baked Beans
Iced Relishes and Condiments
Fresh Fruit Tart
\$24.95

Heart of Minnesota Buffet

Fresh Field Greens with Choice of Dressing
Tomato & Cucumber Salad with Dill Dressing
Caramelized Onion Meatloaf with a rich Demi-Glace
Grilled Chicken with Minnesota Mushrooms Blend
Steamed Broccoli
Roasted Garlic Mashed Potatoes
Bailey's Irish Cream Torte
\$27.95

Buenos Tardes Buffet

Black Bean Soup or Gazpacho
Fresh Jicama Slaw
with Cilantro Vinaigrette Dressing
Sliced Seasonal Fruit and Berries Display
Spanish Rice
Fajita Bar: Seasoned Beef and Chicken
(Add Shrimp \$2.00)
Bell Peppers, Shredded Cheese and Lettuce,
Diced Tomatoes and Onions,
Guacamole, Sour Cream and Salsa
Chocolate Truffle Torte
\$28.95

Taste of the Orient

Soba Noodle Salad
Cream Cheese Wontons
Mandarin Mixed Greens Salad with
Orange Segments and Crispy Wonton Strips tossed
with a Citrus Ginger Vinaigrette
Sesame Beef
Ginger Chicken Stir-Fry
Vegetable Fried Rice
Coconut Crème Torte
\$26.95

Iron Range Buffet

French Cut Venison Rack
with Blueberry Wine Reduction
Seared Duck with Bigarade Sauce
Wild Rice Pilaf
Roasted Vegetables
\$43.95

Buffets include fresh rolls and butter, choice of Starbucks® coffee, decaf, tea and cream.

Soft drinks are available at \$2.50 each.

All prices are subject to service charge and tax.

Small group fee of \$50.00 will apply to groups under 20 people.

LUNCH BUFFETS (continued)

(Minimum 20 people)

Express Deli Buffet

Select Three Salads:

Mediterranean Tortellini Salad
Fresh Field Greens with Choice of Dressing
Albacore Caper Tuna Salad
Tomato & Cucumber with Dill Dressing
Creamy Coleslaw
Cranberry, Wild Rice and Chicken Salad
Dijon Potato Salad
Cashew Chicken Salad

Minnesota Chicken Wild Rice Soup or Soup du Jour
Sliced Seasonal Fruit and Berries Display
An Assortment of Ham, Turkey, Roast Beef,
Wisconsin Cheddar and Swiss Cheese
Variety of Breads & Rolls
Relish Tray and Condiments
Chocolate Mascarpone Torte
\$26.95

Northstar Lunch Buffet

Select Two Entrees:

Peppered Roast Sliced Sirloin (Add \$4.00)
Chicken Breast Dijonnaise
Sliced Turkey With Pan Gravy
Pesto Halibut with Balsamic Glaze (Add \$4.00)
Seared Atlantic Salmon with Dill Sauce
Roast Pork Loin with Cranberry-Citrus Chutney

Select Two Salads:

Fresh Field Greens with Choice of Dressing
Mediterranean Tortellini Salad
Tomato & Cucumber with Dill Dressing
Deli Style Coleslaw
Cranberry, Wild Rice and Chicken Salad
New Potato Salad

Au Gratin Potatoes or Parmesan Rice
Steamed Fresh Vegetables
Lemon Raspberry Torte
\$29.95

Soup & Salad Bar

Minnesota Wild Rice Soup or Soup du Jour
Fresh Field Greens with Choice of Dressing
Assorted Salad Toppings to include: Carrots, Tomatoes,
Onions, Peppers, Shredded Cheddar,
Diced Chicken and Ham, Bacon Bits, Hardboiled Eggs,
Croutons, Sunflower Seeds
Albacore Caper Tuna Salad and Cashew Chicken Salad
Mediterranean Pasta Salad and Dijon Potato Salad
Sliced Seasonal Fruit and Berries Display
Freshly Baked Pretzel Loaves
Bakery Fresh Assorted Cookies and Chocolate Chunk
Brownies
\$25.95

Buffets include fresh rolls and butter, choice of Starbucks® coffee, decaf, tea and cream.

Soft drinks are available at \$2.50 each.

Small group fee of \$50.00 will apply to groups under 20 people.

All prices are subject to service charge and tax.

STARTERS & DESSERTS

House Soups and Salads

Minnesota Chicken Wild Rice Soup
Soup du Jour
Fresh Field Greens with Choice of Dressing
Classic Caesar Salad

Specialty Salads

Spinach \$3.00

Fresh Leaves of Spinach, Bermuda Onions, Mozzarella and Caramelized Pecans
Tossed with a Spicy Pecan Vinaigrette

Star Breeze \$3.00

Boston Bibb Lettuce with slices of Brie, Sun-dried Cranberries and Toasted Almonds
Drizzled with a light Citrus Vinaigrette

Caprese Napoleon \$4.50

Tower of Mozzarella Cheese, Red and Yellow Tomatoes,
Basil, Extra Virgin Olive Oil and Balsamic Glaze

Strawberry Walnut \$2.00

Fresh Field Greens with Toasted Candied Walnuts, Red Wing Cave Aged Bleu Cheese, and Strawberries
Served with a House made Strawberry Vinaigrette

House Desserts

Haagen-Dazs® Vanilla Ice Cream
Chocolate Mousse
Vanilla Bean Cheesecake
Lemon Raspberry Torte
Peanut Butter Fudge Cheesecake
Chocolate Mascarpone

Specialty Desserts \$3.00

Toffee Cheesecake
White Chocolate Cheesecake
Chocolate Truffle Torte
Bailey's Irish Cream Torte
Coconut Cream Torte

Marquis Desserts \$5.00

Raspberry Rumba
Chocolate Nirvana
Mocha Silk

All prices are subject to service charge and tax.

DINNER ENTRÉES

-Plated-

*Please select one menu for your entire group.

Prosciutto Wrapped Halibut

Rubbed with fresh Pesto and grilled
Drizzled with a Balsamic glaze and
Sprinkled with Feta Cheese
Served with Herb Couscous and Grilled Asparagus
\$38.95

Chicken Chesapeake

Boneless Chicken Breast stuffed with Maryland Blue Crab
and topped with a Lobster Cream Sauce,
Served with Parmesan Rice and Asparagus
\$28.95

Classic Walleye Filet

Lightly Breaded and Pan-seared in Lemon Butter,
Served with Rémoulade and Middle Eastern Herb Couscous
Vegetable Medley
\$31.95

Cajun Salmon

Seared Atlantic Salmon Filet seasoned with Cajun Spices
Topped with a Pink Peppercorn Mustard Emulsion
Served with Parmesan Rice
and Vegetable Medley
\$31.95

Sesame Seared Ahi Tuna

Drizzled with Wasabi Vinaigrette and served with
Middle Eastern Herb Couscous and Vegetable Medley
\$32.95

Medallions of Pork Tenderloin

Served with a Port Wine Reduction
Whipped Sweet Potatoes
and Grilled Asparagus
\$29.95

Grilled Jerked Chicken

With Cranberry-Citrus Chutney
and Tropical Fruit Relish
Whipped Sweet Potatoes and Grilled Asparagus
\$26.95

Filet Mignon

Maitre d' Butter
Bleu Cheese Mashed Potatoes
Fresh Green Beans Amandine
\$35.95

Blackened Bleu Steak Medallions

Seared Sirloin Medallions with a
Light Gorgonzola Cream Sauce
Served with Roasted Garlic Mashed Potatoes
and Vegetable Medley
\$29.95

New York Steak (10 oz.)

Dry Aged Beef Served with Peppercorn Sauce,
Roasted Garlic Mashed Potatoes and Vegetable Medley
\$36.95

Dinner Duettes

Petite Filet Mignon and Grilled Atlantic Salmon

Elephant Garlic Sauce and Six Grapes Port Wine Reduction,
Served with Duchess Sweet Potatoes and Grilled Asparagus

\$37.95

Petite Filet Mignon and Grilled Breast of Chicken

Topped with Maitre d' Butter and Forestière Sauce,
Served with Duchess Sweet Potatoes and Vegetable Medley

\$37.95

Chicken and Stuffed Shrimp

Grilled Chicken Breast and Crab stuffed Prawns with Lobster Sauce,
Served with Vegetable Medley and Herb Roasted Potatoes

\$35.95

Tournedos and Scallops

Medallions of Beef with Pan-seared Scallops served with Béarnaise Sauce,
Served with Roasted Garlic Mashed Potatoes and Sautéed Vegetables

\$39.95

**All Steaks are cooked medium unless otherwise specified.

All entrées include your choice of house selections of soup or salad and dessert, fresh rolls and butter.

Choice of beverage includes Starbucks® coffee, decaf, tea and cream.

Soft drinks are available at \$2.50 each.

Split entrée selections are charged at the price of the higher entrée.

All prices are subject to service charge and tax.

DINNER BUFFET

Create your own
(Minimum 25 people)

Starters (select two):

Minnesota Wild Rice Soup
Mixed Greens with Choice of Dressing
Caesar Salad
Strawberry Walnut Salad with Strawberry Vinaigrette
Domestic Cheese and Fruit Display
Fresh Crudités with Dill Dip

Vegetables (select one):

Grilled or Roasted Asparagus
Citrus Glazed Carrots
Vegetable Medley
Green Beans Amandine
Steamed Broccoli

Starches (select one):

Herb Roasted Potatoes
Roasted Garlic Mashed Potatoes
Au Gratin Potatoes
Wild Rice Pilaf
Pesto Penne

Entrées (choose two):

Grilled Atlantic Salmon Pink Peppercorn Mustard Emulsion
Seared Rare Sesame Ahi Tuna with Wasabi Vinaigrette
Pesto Rubbed North Atlantic Halibut with a Balsamic Glaze
Roasted Strip Loin with Wild Mushroom Demi-Glace
Spiced Pork Loin with a Cranberry-Citrus Chutney
Parmesan Crusted Chicken Breast with Peppercorn Cream Sauce
Roasted Turkey Breast with Pan Gravy
Butternut Squash Ravioli with a Cranberry Butter Sauce

All buffets include freshly baked rolls with butter, Starbucks® coffee, decaf, tea and cream.
Also the Chef's Dessert Display including 3 House Desserts.

\$42.95

\$49.95 includes choice of three entrées and an additional starch.
All prices are subject to service charge and tax.

HORS D'OEUVRES

ITEM	PER DOZEN
Cold Hors d'oeuvres	
Gazpacho Shooters.....	\$24.00
Shrimp Cocktail Shooters (Two per Shooter).....	\$49.00
Smoked Salmon Canapé.....	\$33.00
Shrimp Canapé with Lemon Herbed Boursin Cheese.....	\$32.00
Peppered Beef Tenderloin Canapé.....	\$30.00
Bruschetta Fresh Concasse of Roma Tomatoes & Basil on Grilled Crostini.....	\$30.00
Poached Pear & Gorgonzola Canapé on Cocktail Rye.....	\$30.00
California Sushi Rolls.....	\$36.00
Black Olive Tapenade on Artichoke Bottoms and topped with a Goat Cheese Rosette.....	\$34.00
Fresh Thai Spring Rolls with Sweet & Sour Sauce.....	\$36.00
Hot Hors d'oeuvres	
Sesame Glazed Chicken Satay served with Peanut Sauce.....	\$42.00
Petite Crab Cakes with Key Lime Aioli.....	\$49.00
Italian Sausage Stuffed Mushrooms.....	\$30.00
Lump Blue Crab Stuffed Mushrooms.....	\$42.00
Four Cheese & Walnut Stuffed Mushrooms (Bleu, Mozzarella, Parmesan, and Cream Cheese)....	\$35.00
Barbeque or Swedish Meatballs.....	\$20.00
Black Bean and Monterey Jack Quesadillas with Sour Cream and Salsa.....	\$36.00
Jalapeño Peppers Stuffed with Cream Cheese.....	\$24.00
Steamed Pork Pot Stickers with Sweet Soy Sauce.....	\$36.00
Crispy Chicken Tenderloins with a Smoky Chipotle BBQ Sauce.....	\$36.00
Peppered Bacon Wrapped Shrimp.....	\$39.00
Asparagus Cigars with Red Pepper Aioli	\$38.00
Oysters Rockefeller.....	\$48.00
Chicken Wings with choice of sauce: Buffalo, Teriyaki, or Jerk spices.....	\$24.00
Miniature Beef Wellington.....	\$49.00

All prices are subject to service charge and tax.

DISPLAYS

Sliced Seasonal Fruit & Berries Display	Per Person	\$4.00
Imported and Domestic Cheese Board	Per Person	\$5.50
Crudités with Dill Dip	Per Person	\$4.00
Warm Artichoke Dip with French Bread	Per Person	\$3.50
Mediterranean Hummus served with Pita Bread	Per Person	\$3.50
Antipasto Platter: Chef's choice of Italian Meats, Cheeses, Marinated Artichoke Hearts & Mushrooms, Peppers & Greek Olives, Pepperoncini	Per Person	\$6.00
Sandwich Tray: Assorted Meats and Cheeses with Silver Dollar Rolls and Condiments	Per Person	\$5.00
Whole Poached Salmon garnished with Cucumber Dill Sauce (serves 50)*	Per Display	\$250.00
Smoked Salmon Display with Capers, Onions, Crudités, Tomatoes (serves 25)*	Per Display	\$200.00
<i>*Both Salmon Displays are served with Traditional Garnishes.</i>		
Baked Brie with Rosemary & Apple Chutney served with Lavosh (serves 25)	Per Display	\$100.00

Carving Stations**

Carved Spiral Ham with Honey-Maple Glaze (serves 20)	Per Person	\$7.00
Carved Leg of Lamb served with Mint Jelly and Roasted Rosemary Demi-glaze (serves 20)	Per Person	\$10.00
Carved Round of Beef served with Fresh Rolls, Roasted Red Pepper Aioli, Dijon Mustard and Caramelized Onion Relish (serves 50)	Per Person	\$9.00
Carved Whole Turkey or Turkey Breast Served with Silver Dollar Rolls and Condiments (serves 40)	Per Person	\$8.00

Self-serve Stations*

Mashed Potato Bar: Peruvian Purple, Mustard Red Bliss, and Yukon Gold Toppings: Cheddar Cheese, Chive Butter, Peppered Bacon, Sour Cream, Roasted Garlic, Gravy	Per Person	\$9.00
Oyster Bar: Smoked, Bacon Wrapped, Breaded, and Pan Fried Extra-Select Oyster on Crostini with Selection of Sauces	Per Person	Market
Pasta Bar: Penne, Fettuccini and Cheese Tortellini with a rich Alfredo Sauce, Marinara with Italian Sausage, and an Italian Vegetable Mix of Peppers, Onions and Mushrooms (minimum 25)	Per Person	\$9.00
Stir-Fry Station: Ginger Chicken, Sesame Beef, and Fried Rice (minimum 25)	Per Person	\$10.00
Fajita Station: Seasoned Beef and Chicken, Peppers, Onions, Guacamole, Shredded Cheddar Cheese, Sour Cream and Salsa (minimum 25)	Per Person	\$10.00

Dessert Displays

White and Dark Chocolate Fondue with Fresh Fruit, Pound Cake, Pretzels, and Peanut Butter Cookies	Per Person	\$8.00
Petite Dessert Display (3 per person) including: Tartlets, Miniature Éclairs, Petits Fours, Chocolate Dipped Strawberries & Miniature Cheesecakes	Per Person	\$10.00

**An additional fee of \$100.00 applies to the above items which require an additional staff member or carver.
Cordial cart available upon request at an additional cost.
All prices are subject to service charge and tax.

*Stations available at above pricing only in conjunction with Hors D'oeuvres and Displays

BEVERAGE SERVICE

Bar Service	Host Bar	Cash Bar
Call Brands	\$5.50	\$6.00
Premium Brands	\$6.50	\$7.00
Domestic Beer	\$4.75	\$5.00
Imported/Specialty Beer	\$5.00	\$5.50
House Wine	\$5.50	\$6.00
Non-Alcoholic Beer	\$4.25	\$4.50
Cordials	\$6.50	\$7.00
Canned Soda, Juice & Bottled Water	\$2.50	\$2.50

*A \$30.00 Additional Service fee will apply for groups of 20 persons or less.

Bar Packages

Call Brands		Premium Brands	
First Hour	\$14.50/person	First Hour	\$17.00/person
Each Additional Hour	\$10.00/person	Each Additional Hour	\$12.00/person

(Bar Package pricing does not include specialty drinks or cordials.)

If a minimum consumption of \$400.00 per bar is not met, a fee of \$100.00 per bartender will apply.

Beverage Selections

Call Brands

Smirnoff Vodka
 Jack Daniels
 Jim Beam
 Cutty Sark
 Tanqueray Gin
 Bacardi Rum
 Captain Morgan Rum
 José Cuervo Tequila
 Canadian Club Whiskey
 Christian Brothers Brandy

Premium Brands

Absolut Vodka
 Makers Mark Bourbon
 Johnny Walker Red
 Bombay Sapphire Gin
 Bacardi Rum
 Captain Morgan Rum
 Cuervo 1800 Tequila
 Crown Royal Whiskey
 Korbel Brandy

Beers

Domestic

Budweiser
 Bud Light
 Coors Light
 Grain Belt
 Leine's Honeyweiss
 Michelob
 Michelob Golden Draft Light

Michelob Ultra
 Miller Lite
 Miller Genuine Draft
 Sam Adams
 Summit
 O'Douls (non-alcoholic)
 Smirnoff Ice

Import & Specialty

Amstel Light
 Bass
 Blue Moon
 Corona
 Guinness Draught

Heineken
 New Castle
 Pilsner Urquell
 Stella Artois

Wine

	Per Bottle
House Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel and Merlot	\$24.00
House Champagne	\$28.00
Non-Alcoholic Wine or Champagne	\$24.00

(Additional wine selections available upon request.)

Non-Alcoholic

Fresh Fruit Punch	\$30.00/gallon
Sparkling Catawba Juice	\$18.00/bottle
Sparkling Apple Cider	\$18.00/bottle
Waters & Sodas	\$2.50/bottle
Hot Apple Cider	\$30.00/gallon

All prices are subject to service charge and tax.