

CATERING MENUS

BREAKFAST

CONTINENTAL BREAKFAST

Assorted Danish Pastries Hot Tea
Muffins & Croissants Assorted Chilled Juices
Freshly Brewed Coffee & Decaf Butter, Jams & Jellies

\$9.99 per guest

ADDITIONAL CONTINENTAL ACCOMPANIMENTS

Platter of Sliced Seasonal Fruits \$3.00 per guest
Bagels & Cream Cheese \$2.25 per guest
Assorted Individual Yogurts \$2.00 each

YUKON STYLE BREAKFAST BUFFET

Fresh Seasonal Fruit Bowl Warm Biscuits & Country
Yogurt Style Gravy
Assorted Pastries & Danish Assorted Danish Pastries
Scrambled Eggs Muffins & Croissants
Bacon Freshly Brewed Coffee & Decaf
Sausage Links Hot Tea
Sliced Virginia Ham Assorted Chilled Juices
Country Potatoes Butter, Jams & Jellies

\$15.99 per guest

Breakfast served until 11am
All breakfast prices based on a 25 person minimum
All prices subject to 8.15% sales tax & 20% gratuity
Prices are subject to change

LUNCH BUFFETS

All lunch buffets include Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea

ITALIAN LUNCH BUFFET

Tossed Green Salad Fettuccini Alfredo with
Antipasto Salad Chicken & Broccoli

CHOOSE TWO PASTAS

Penne, Linguine, Cheese Tortellini or Ravioli

CHOOSE TWO SAUCES

Marinara, Italian Meat Sauce, Mushroom, White Clam or
Basil Pesto

Fresh Garlic Breadsticks Tiramisu & Mini Cannoli

\$16.99 per guest

AMERICAN LUNCH BUFFET

Tossed Green Salad Cucumber & Tomato Salad

CHOOSE TWO ENTRÉES

Honey Mustard Chicken Pork Loin with Gravy
Fried Chicken Stuffed Baked Swai
Country Fried Chicken Breast Baked Salmon with Fresh
with Gravy Tomato & Lemon Butter
Sliced Roast Beef with Gravy Fried Shrimp

CHOOSE ONE ACCOMPANIMENT

Rice Pilaf Sweet Potato Fries
Roasted Yukon Gold Potatoes Macaroni & Cheese
Mashed Potatoes

Chef's Select Vegetable Assorted Rolls & Butter

CHOOSE TWO DESSERTS

Cherry, Peach, Blueberry,
Pecan or Dutch Apple Pie Pineapple Upside-Down Cake
Chocolate Fudge Cake Carrot Cake
Strawberry Shortcake

\$16.99 per guest

TACO BAR BUFFET

Texas Caviar, Roasted Corn, Black Beans, Chilies,
Tomatoes & Onions

Ground Beef Taco Meat, Seasoned Taco Chicken &
Seasoned Shredded Pork, Spanish Rice & Refried Beans

Crispy Taco Shells, Shredded Lettuce, Diced Tomatoes,
Sliced Black Olives, Shredded Cheese, Sour Cream, Salsa &
Guacamole

Tres Leche Cake or Churros

\$16.99 per guest

SALAD BAR BUFFET

Soup du Jour Green Pea Salad
Tossed Garden Salad Chicken, Ham & Tuna Salads
Spinach Salad Assorted Breads, Rolls &
Pasta or Potato Salad Butter

CHOOSE TWO DESSERTS

Peach Pie Banana Cream Pie
Dutch Apple Pie Strawberry Shortcake
Chocolate Fudge Cake

\$14.99 per guest

DELI LUNCH BUFFET

Honey Roasted Ham Lettuce
Roast Beef Sliced Tomatoes
Salami Sliced Red Onion
Turkey Breast Pickle Chips
Swiss Cheese Hot & Sweet Peppers
Provolone Cheese Assorted Rolls & Breads
American Cheese Mayo & Mustard

CHOOSE ONE ACCOMPANIMENT

Pasta Salad Tossed Green Salad
Potato Salad Tuna Salad
Coleslaw Egg Salad

Potato Chips Assorted Cookies

\$15.99 per guest

All buffet prices based on a 25 person minimum on weekdays, 50 person minimum on weekends
All prices subject to 8.15% sales tax & 20% gratuity
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PLATED LUNCHESES

All plated lunches include Freshly Brewed Coffee,
Decaffeinated Coffee or Iced Tea

ENTRÉES

Pasta Primavera \$15.99
Chicken Marsala \$17.99
Chicken Provençal \$17.99
*Fresh tomatoes, green onions, mushrooms,
white wine & garlic sauce*
Medallions of Pork Loin \$17.99
Pan gravy
Salmon \$18.99
Dill sauce, fresh spinach
Seafood Newburg \$18.99
*Scallops, shrimp, mushrooms, sherry cream
sauce, puff pastry shell*
London Broil \$19.99
Broiled portobello mushroom

CHOICE OF ONE ACCOMPANIMENT INCLUDED

Rice Pilaf Yukon Gold
Parisienne Potatoes Mashed Potatoes

Mixed Green Salad with Vinaigrette or Ranch Dressing
Chef's Selection Seasonal Vegetable
Fresh Rolls & Butter

CHOICE OF ONE DESSERT INCLUDED

Double Layer Chocolate Cake Carrot Cake
Strawberry Shortcake Fresh Fruit Pie

\$14.99 per guest

LIGHT LUNCHEON ENTRÉES

Blackened Steak Salad
*Marinated New York steak slices, Romaine lettuce, cucumbers,
tomatoes, shaved red onions, crumbled blue cheese, balsamic
Parmesan dressing*

Southwest Chicken Salad
*Choice of chicken or shrimp, Romaine lettuce, Monterey jack cheese,
fresh roasted corn, tomatoes, crispy corn tortilla strips, Southwest
Caesar dressing*

Asian Chicken Salad
*Chicken breast, baby kale, Napa cabbage, snow peas, baby corn,
cucumber, water chestnuts, Mandarin oranges, fried wonton strips,
sesame ginger dressing*

Shrimp Louie Salad
*Chilled shrimp, bed of mixed greens, tomatoes, cucumber, hardboiled
egg, carrots, focaccia croutons, choice of Thousand Island or ranch
dressing*

Grilled Chicken Salad
*Grilled chicken, bed of mixed greens, sliced avocado, oranges, Ruby Red
grapefruit, raspberries, shaved red onion, fruit & raspberry vinaigrette*

Fresh Rolls & Butter

CHOICE OF ONE DESSERT INCLUDED

Double Layer Chocolate Cake Carrot Cake
Strawberry Shortcake Fresh Fruit Pie

All lunch entrée prices are per guest and based on a 25 person minimum
All prices subject to 8.15% sales tax & 20% gratuity
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HOLIDAY TRADITIONS SEASONAL BUFFET

Available for lunch or dinner celebrations

The Holiday Buffet includes Freshly Brewed Coffee,
Decaffeinated Coffee, Hot Tea, Iced Tea and Fresh Rolls & Butter

CHOOSE ONE SALAD

Fresh Mixed Greens with Italian and Ranch Dressings
Ambrosia Salad

CHOOSE ONE ENTRÉE

Sliced Baked Virginia Ham with Pineapple Sauce
Roasted Breast of Turkey with Fresh Cranberry Sauce

CHOOSE THREE ACCOMPANIMENTS

Whipped Potatoes with Peas & Pearl Onions
Giblet Gravy Buttered Corn
Seasoned Stuffing
Brandied Sweet Potatoes

CHOOSE THREE DESSERTS

Traditional Pumpkin Pie Cherry Pie
Pecan Pie Chocolate Cake
Dutch Apple Pie Coconut Cake

LUNCHEON

\$22.50 per guest

Luncheon Hours: 11am-2:30pm

DINNER

\$24.99 per guest

All buffet prices based on a 25 person minimum on weekdays, 50 person minimum on weekends
All prices subject to 8.15% sales tax & 20% gratuity
Prices are subject to change

DINNER BUFFETS

All dinner buffets include Freshly Brewed Coffee,
Decaffeinated Coffee, Hot Tea, Iced Tea and Fresh Rolls & Butter

CHUCK WAGON BUFFET

FRESH MIXED GREEN SALAD

Choice of three dressings:

Ranch Creamy Italian
Thousand Island Raspberry Vinaigrette
Blue Cheese

CHOOSE TWO ENTRÉES

BBQ Pork Ribs
St. Louis Style Ribs, Slow Roasted and Smothered in Tangy BBQ Sauce

Smoked Beef Brisket
Slowly Smoked and Sliced Thickly

Fried Chicken
Seasoned and Fried Golden Brown

CHOOSE ONE ACCOMPANIMENT

Mashed Potatoes Ranch Fried Potatoes &
Macaroni & Cheese Onions

Coleslaw Biscuits or Rolls
Ranch Style Beans Butter or Honey Butter
Corn on the Cob

DESSERTS

Cherry Pie Pineapple Upside-Down Cake
Dutch Apple Pie

\$26.99 per guest

CUSTOM BUFFET

FRESH MIXED GREEN SALAD

Choice of three dressings:

Ranch French
Blue Cheese Raspberry Vinaigrette
Thousand Island

CHOOSE TWO SALADS

Potato Salad Marinated Mushrooms
Fresh Seasonal Fruit Bowl Thai Noodle
Seafood Salad Cucumber with Tomatoes &
Broccoli Salad Onions
Coleslaw

CHOOSE TWO ENTRÉES

Cod with Fresh Tomatoes,
Garlic & Lemon Lemon Herb Chicken
Grilled Salmon Filet with
Dill Sauce Roasted Pork Loin with
Chicken Marsala Pan Gravy
Chicken Piccata London Broil with Peppercorn
or Bordelaise Sauce

CHOOSE ONE ACCOMPANIMENT

Rice Pilaf Potatoes au Gratin
Mashed Potatoes Chef's Choice of Pasta
Roasted Red Potatoes Spiced Yukon Gold Roasted
Twice Baked Potatoes Potatoes

CHOOSE ONE VEGETABLE

Sautéed Green Beans Carrots with Honey Butter
Vegetable Jardinière Peas & Pearl Onions
Broccoli au Gratin Vegetable Medley
Sugar Snap Peas &
Cherry Tomatoes Buttered Corn

DESSERTS

Chef's Selection of Assorted Pastries

\$27.99 per guest

HEALTHY CHOICE BUFFET

FRESH MIXED GREEN WITH TOPPING BAR

Toppings include:

Cherry Tomatoes Sunflower Seeds
Sliced Mushrooms Bacon Bits
Cucumbers Broccoli & Cauliflower Florets
Sliced Hardboiled Eggs Japanese Carrots
Raisins Beets

FRESH SEASONAL FRUIT BOWL

CHOOSE TWO ENTRÉES

Orange & Cranberry Roast Pork Loin
Roasted boneless pork loin marinated in oranges and cranberries

Southwest Chicken Sauté
Chicken breast sautéed in a chili, roasted fresh corn and tomato sauce

Broiled Marinated Salmon
*Broiled salmon on a bed of seasoned and lightly sautéed
spinach and Swiss chard*

CHOOSE ONE ACCOMPANIMENT

Rice Pilaf Fresh Parsley & Garlic tossed with
Pasta Pomodoro Angel Hair Pasta
Fresh Tomatoes Chef's Select Fresh Vegetable
Olive Oil

DESSERTS

Dutch Apple Pie Key Lime Pie
Blueberry Pie Chocolate Cream Pie
Cherry Pie Lemon Meringue Pie

\$24.99 per guest

ISLAND PARADISE BUFFET

FRESH MIXED GREENS

Choice of three dressings:

Ranch	Papaya
Thousand Island	Vinaigrette

FRESH SEASONAL FRUIT BOWL

CHOOSE TWO ENTRÉES

Teriyaki Chicken
Tender breast of chicken in a teriyaki and pineapple sauce

Hawaiian Chicken
Baked chicken in a pineapple sauce with onions, green & red peppers and maraschino cherries

Orange Roughy with Island Salsa

Pepper Steak
Beef steak with onions, green & red peppers, garlic & soy sauce

Kalua Pork
Slow roasted and shredded with green onions

Sliced Kalbi Beef

Coconut Shrimp *additional \$2.75 per person*

CHOOSE ONE ACCOMPANIMENT

Roasted Sweet Potatoes	Steamed White Rice
Pork Lumpia	Chicken Fried Rice

VEGETABLE

Sautéed snow peas with water chestnuts and baby corn

DESSERTS

Guava Cake	Key Lime Pie
Coconut Cake	

\$24.99 per guest

ITALIAN BANQUET

FRESH MIXED GREENS

Choice of three dressings:

Ranch	Blue Cheese
Thousand Island	Vinaigrette
Italian	

CHOOSE ONE SALAD

Antipasto Salad	Seafood Salad
Fresh Seasonal Fruit Bowl	Broccoli Salad
Cucumber	Italian Coleslaw
Tomato & Onion Salad	

CHOOSE ONE PASTA

Linguine	Bowtie
Fettuccini	Cheese Ravioli
Penne	

CHOOSE ONE SAUCE

Alfredo	Mushroom
Italian Meat	Brown Butter & Garlic
Marinara	Sun-Dried Tomato
White Clam	Basil Pesto

CHOOSE TWO ENTRÉES

Chicken Parmesan
Breast of chicken tenders coated in seasoned breadcrumbs, herbed tomato sauce, mozzarella, Asiago and Parmesan cheeses

Shrimp Carbonara
Shrimp in a rich creamy bacon, fresh tomato & cheese sauce

Italian Sausage
Sweet mild Italian sausage, red & green peppers, onions, herbed marinara sauce

Choice of One Lasagna
Meat, Four Cheese or Vegetable

Chicken Cacciatore
Tomato, wine & garlic sauce with mushrooms, peppers and onion

Cod Bruschetta
Cod filet baked with a butter, cheese & black olive breadcrumb topping

Garlic Breadsticks*

DESSERTS

Chef's Selection of Assorted Pastries
Tiramisu & Cannoli

\$24.99 per guest

*The Italian Banquet includes Garlic Breadsticks in place of Fresh Rolls
All buffet prices based on a 25 person minimum on weekdays, 50 person minimum on weekends
All prices subject to 8.15% sales tax & 20% gratuity
Prices are subject to change

CARVING STATION

Add a Carving Station to your Lunch or Dinner Buffet

\$65 per Carver

Roasted Virginia Ham	\$3.99 per guest
Roasted Breast of Turkey	\$3.99 per guest
Roasted Loin of Pork	\$4.99 per guest
Roasted New York Strip Loin	\$5.99 per guest
Roasted Prime Rib of Beef	\$5.99 per guest
Roasted Steamship Round, Pork or Beef	\$4.99 per guest

ACCOMPANIMENTS

Pasta Salad Bowl	Mushroom Salad Bowl
Potato Salad Bowl	Egg Salad Bowl
Caesar Salad Bowl	Greek Salad Bowl
Coleslaw Bowl	Chicken Salad Bowl
Fresh Seasonal Fruit Bowl	Thai Noodle Bowl
Spinach Salad Bowl	Tossed Green Salad with Choice of Dressing
Carrot Salad Bowl	

Small *serves 25-40* \$65.00
Medium *serves 45-65* \$85.00
Large *serves 65-85* \$110.00

All carving station prices based on a 25 person minimum
All prices subject to 8.15% sales tax & 20% gratuity
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PLATED DINNERS

All plated dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

CHOOSE TWO ENTRÉES

Chicken Marsala with Mushroom Demi-Glace \$25.99
Breast of chicken coated in seasoned breadcrumbs, rich herbed tomato sauce, mozzarella, Asiago and Parmesan cheeses

Chicken Francaise \$25.99
Sautéed chicken breast, white wine butter sauce

Chicken Angelo \$25.99
Sautéed chicken breast, white wine, artichokes & mushrooms

Chicken Provençal \$25.99
Fresh tomatoes, green onions, mushrooms, white wine & garlic sauce

Medallions of Pork Loin \$25.99
Pan gravy

Salmon \$27.99
Creamy dill sauce, fresh spinach

Roasted Prime Rib of Beef \$29.99
Au jus, creamy horseradish sauce

Shrimp Scampi \$29.99

Broiled Petite Filet Mignon \$30.99
Béarnaise sauce, sautéed mushroom caps

6oz Grilled Chicken Breast *additional \$2.75 per person*

Two Grilled Jumbo Shrimp *additional \$2.75 per person*

CHOICE OF ONE SALAD INCLUDED

Mixed Green Salad	Caesar Salad
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CHOICE OF ONE ACCOMPANIMENT INCLUDED

Rice Pilaf	Twice Baked Potatoes
Wild Rice Pilaf	Potatoes au Gratin
Baked Potato	Yukon Gold Mashed Potatoes
Parisienne Potatoes	Herb Roasted Red Potatoes

Chef's Selection Seasonal Vegetable

Fresh Rolls & Butter

CHOICE OF ONE DESSERT INCLUDED

Double Layer Chocolate Fudge Cake	New York Cheesecake with Fruit Topping
Carrot Cake	Strawberry Shortcake

All dinner entrée prices are per guest and based on a 25 person minimum on weekdays, 50 person minimum on weekends
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HORS D'OEUVRE

50 pieces per order

HOT

Vegetable Spring Rolls	\$65.00
Chicken Kabobs	\$80.00
Beef Kabobs	\$80.00
Breaded Fan Tailed Shrimp	\$65.00
Buffalo Chicken Wings	\$90.00
Breaded Deep Fried Artichoke Hearts	\$85.00
Taquitos	\$65.00
BBQ Chicken Wings	\$90.00
Chicken Tenders	\$80.00
Marinara Meatballs	\$75.00
BBQ Meatballs	\$75.00
Swedish Meatballs	\$75.00
Petite Assorted Quiche	\$75.00
Mini Crab Cakes	\$90.00
Stuffed Mushrooms	\$90.00
Little Franks in Puff Pastry	\$65.00

COLD

Cucumber Stuffed with Salmon Cream Cheese	\$80.00
Tomato Bruschetta	\$65.00
Deviled Eggs	\$45.00
Caprese Skewers	\$80.00
Shrimp Cocktail	\$90.00

All prices subject to 8.15% sales tax & 20% gratuity
Prices are subject to change

PLATTERS

DELI STYLE

Honey Roasted Ham	Swiss Cheese
Roast Beef	Provolone Cheese
Salami	American Cheese
Turkey Breast	Assorted Rolls & Condiments

Small \$175 <i>serves 25-40</i>	Medium \$250 <i>serves 45-65</i>	Large \$300 <i>serves 65-85</i>
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GOURMET CHEESE

Cheddar	Pepper Jack
Mozzarella	Boursin
Swiss	Brie
Provolone	Assorted Crackers
Monterey	

Small \$110 <i>serves 25-40</i>	Medium \$175 <i>serves 45-65</i>	Large \$225 <i>serves 65-85</i>
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VEGETABLE CRUDITÉ

Celery Sticks	Assorted Peppers
Carrot Sticks	Cherry Tomatoes
Broccoli Florets	Sliced Cucumber
Cauliflower Florets	Radishes
Olives	

Small \$75 <i>serves 25-40</i>	Medium \$125 <i>serves 45-65</i>	Large \$175 <i>serves 65-85</i>
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FRESH FRUIT

Cantaloupe	Grapes
Pineapple	Watermelon
Strawberries	

Small \$125 <i>serves 25-40</i>	Medium \$210 <i>serves 45-65</i>	Large \$295 <i>serves 65-85</i>
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All platter prices based on a 25 person minimum
All prices subject to 8.15% sales tax & 20% gratuity
Prices are subject to change

SNACKS & REFRESHMENTS

ASSORTED DIPS SERVED WITH TORTILLA CHIPS

Guacamole	\$30.00
French Onion Dip	\$30.00
Homemade Salsa	\$30.00
Homemade Tomatillo Sauce	\$30.00
Fresh Pico de Gallo	\$30.00
Refried Bean Dip	\$30.00
Hot Chili con Queso	\$30.00

ASSORTED DRY SNACKS

Potato Chips	\$25.00
Pretzels	\$25.00
Tri-Colored Tortilla Chips	\$25.00
Peanuts	\$40.00
Mixed Nuts	\$50.00
Trail Mix	\$20.00

FROM THE BAKERY

Assorted Danish Pastries	\$18.00 per dozen
Freshly Baked Croissants	\$18.00 per dozen
Assorted Cookies	\$16.00 per dozen
Assorted Muffins	\$20.00 per dozen
Assorted Doughnuts	\$24.00 per dozen

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee & Tea	\$25.00 per gallon
Iced Tea	\$25.00 per gallon
Chilled Fruit Juices	\$20.00 per pitcher
Assorted Soft Drinks	\$1.75 per each
Bottled Water	\$1.75 per each

ARIZONA CHARLIE'S
BOULDER

All snack and dip prices are per 25 guests, with a 25 person minimum
All prices subject to 8.15% sales tax & 20% gratuity
Prices are subject to change