
MENUS BREAKFAST

PLATED BREAKFAST MENU *(Minimum of 25)*

Each breakfast below includes the following items:

- ~ Assorted Breakfast Pastries and Muffins
 - ~ Butter and Preserves
 - ~ Freshly Squeezed Orange Juice
 - ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
 - ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate
-

Cream Cheese Stuffed French Toast

Served with Ham and Grilled Pineapple. **\$12.00**

Scrambled Eggs with Shitake Mushrooms and Fresh Chives

Choice of Link Sausage, Cured Ham or Hickory Smoked Bacon
Breakfast Potatoes. **\$14.50**

Eggs Benedict with Chive Hollandaise Sauce

Served with Fresh Asparagus Spears and Home Style Potatoes.
\$15.50

Wasatch Style Omelet Eggs

Fresh Scrambled Eggs with Smoked Utah Trout Served with Corn
Salsa and Breakfast Potatoes. **\$16.00**

Steak and Scrambled Eggs

Broiled Center-cut Sirloin served with Fresh Salsa and Breakfast
Potatoes. **\$17.50**

BREAKFAST BUFFET MENU *(Minimum of 25)*

Stratus Breakfast Buffet

- ~ Orange Juice
 - ~ Denver-style Scrambled Eggs
 - ~ Smoked Bacon
 - ~ Hash Browns
 - ~ Assorted Dried Cereal & Milk
 - ~ Assorted Muffins & Pastries
 - ~ Butter & Preserves
 - ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
 - ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate
- \$17.99 (Add Sausage for \$.75)**

Solstice Breakfast Buffet

- ~ Organic Farmed Scrambled Eggs with Chives and Smoked Gouda
 - ~ Applewood Smoked Bacon & Sage Sausage
 - ~ Breakfast Potatoes
 - ~ Assorted Dry Cereal Selection
 - ~ Sliced Seasonal Fresh Fruit
 - ~ Assorted Breakfast Pastries, Muffins & Croissants
 - ~ Sweet Butter, Preserves & Jellies
 - ~ Orange Juice, Apple Juice, Cranberry Juice
 - ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
 - ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate
- \$19.99**
-



MENUS BREAKFAST

BREAKFAST BUFFET MENU *(Continued)*

Meridian Breakfast Buffet

- ~ Smoked Utah Trout
- ~ Eggs Benedict with Hollandaise Sauce
- ~ Hickory Smoked Bacon and Link Sausage
- ~ Almond & Cinnamon French Toast with Maple Syrup
- ~ Breakfast Potatoes
- ~ Pan Roasted Turkey Breast
- ~ Sliced Seasonal Fresh Fruit with Berries
- ~ Fresh Bagels, Sliced Red Onions, Cream Cheese
- ~ Oatmeal, Raisins, Nuts & Berries
- ~ Assorted Muffins & Croissants
- ~ Sweet Butter & Preserves
- ~ Orange Juice, Apple Juice, Cranberry Juice
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$22.99

CONTINENTAL BREAKFAST MENU

Healthy Start Buffet

- ~ Sliced Seasonal Fruit
- ~ Assorted Breakfast Pastries
- ~ Preserves and Butter
- ~ Selection of Freshly Squeezed Juices
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$11.99

First Light Continental Breakfast

- ~ Breakfast Breads, Danishes & Assorted Muffins
- ~ Sliced Seasonal Fruit
- ~ Individual Fruit Yogurts
- ~ Preserves and Butter
- ~ Orange Juice, Apple Juice, Cranberry Juice
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$14.99

The Wasatch Continental Breakfast

- ~ Bagels & Assorted Cream Cheeses
- ~ Assorted Dry Cereals with Milk
- ~ Sliced Seasonal Fresh Fruit
- ~ Individual Fruit Yogurts
- ~ Preserves and Butter
- ~ Orange Juice, Apple Juice, Cranberry Juice
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee



MENUS BREAKFAST

The Wasatch Continental Breakfast *(Continued)*

~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$16.99

BREAKFAST ENHANCEMENTS *(Minimum of 25)*

Add one of these enhancements to your continental breakfast or buffet:

Blueberries and Banana Pancakes

Served with Maple Syrup. \$4.95

Breakfast Burrito

Flour Tortilla rolled with Diced Green Pepper, Onions,
Chorizo Sausage & Cheddar Cheese ~ Topped with
Mild Green Salsa. \$4.95

Western Biscuits & Gravy

Western-style Biscuits and Gravy from Scratch. \$4.95

Omelet Station

Choose Your Own Ingredients. \$7.95 *(Price shown does not include a
\$65.00 station attendant fee)*

A LA CARTE MENU

Beverages

Freshly Brewed Starbucks Coffee or Brewed Decaffeinated Coffee	\$35.00 per gallon
Assorted Herbal Tazo Teas	\$25.00 per gallon
Passion Fruit/Orange/Guava, Punch or Lemonade	\$25.00 per gallon
Freshly Squeezed Orange Juice	\$31.00 per gallon
Assorted Chilled Juices	\$10.00 per carafe
Mineral Water	\$2.50 each
Assorted Individual Natural Juices	\$2.99 each
Assorted Individual Soft Drinks	\$1.99 each
Individual Milk Cartons	\$1.99 each

Fruits & Yogurts

Seasonal Whole Fruit	\$2.00 each
Assorted Fruit Yogurt	\$1.99 each
Sliced Fresh Fruit (serves 50)	\$100.00

Breads & Pastries

Miniature French Pastries	\$25.00 per dozen
Croissants	\$25.00 per dozen
Apple or Cherry Turnovers	\$25.00 per dozen
Mini Fruit Tarts	\$29.99 per dozen
Bagels with Cream Cheese	\$25.00 per dozen
Danish Pastries	\$25.00 per dozen
Blueberry or Bran Muffins	\$25.00 per dozen
Fudge Brownies	\$25.00 per dozen
Assorted Cookies	\$25.00 per dozen
Warm Soft Pretzels with Condiments	\$25.00 per dozen



MENUS LUNCH

PLATED LUNCH MENU *(Minimum of 25)*

All plated luncheon entrées include:

- ~ House Salad, Rolls and Butter, Dessert, Choice of Passion Fruit-Orange-Guava Punch, Fruit Punch or Lemonade
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

Salads

Your Choice of One:

- ~ House Mixed Green Salad with Tomatoes, Cucumbers and Ranch Dressing
- ~ Hearts of Romaine with Caesar Dressing and Grape Tomatoes

Entrées

(Choose up to two entrees for an additional \$2.00 per person)

Prosciutto & Spinach Roulade of Chicken

Served with Rice Pilaf, Seasonal Vegetables & Chanterelle Mushroom Sauce. \$16.99

Teriyaki Chicken

Broiled Chicken Breast, Broccoli, Peppers, Celery and Carrots Stir-Fried with Teriyaki Glaze Served with Ginger Lemon Infused Jasmine Rice. \$16.99

Shanghai Chicken

Pan Seared Chicken Breast Served with House-made Teriyaki, Ham Fried Rice and Stir Fry Vegetables. \$16.99

Slow Roasted Plum-barbeque Chicken

Slow Roasted Chicken Breast with a Chipotle-plum Barbeque Sauce, Served with Roasted Corn Mashed Potatoes and Vegetables. \$16.99

Lime & Herb Encrusted Atlantic Salmon

Orzo & Spinach Pasta, Seasonal Vegetables and Sangria Sauce. \$18.99

Ribeye Steak

With Horseradish Whipped Potatoes, Seasonal Vegetables and Peppercorn Brandy Sauce. \$19.99

Filet Au Proivre

Pan Seared Peppercorn Encrusted Filet Mignon Served with Thyme & Garlic Roasted Potatoes and Jack Daniels Cream Sauce. \$24.99

Cranberry Stuffed Roulade of Pork Loin

Served with Pesto Whipped Potatoes, Seasonal Vegetables & Shallot Demi Glace. \$19.99

Roasted Wild Mushrooms & Farfalle Pasta

Farfalle Pasta with Wild Mushrooms, Oven Roasted Vegetables and Artichokes with a Creamy Pomodoro Sauce. \$15.99

Dutch Oven Pot Roast

Served with Roasted Corn, Leek Mashed Potatoes and Mushroom-Onion Gravy. \$18.99

Desserts

Your Choice of One:

- ~ Chocolate Decadence Cake
- ~ Caramel Apple Pie
- ~ Raspberry Coulis Cheesecake
- ~ Grand Marnier Pettit Cannoli Served with Wild Berries and Mango Sauce

Specialty Dessert Selections *(Add \$1.00 for Specialty Desserts)*

- ~ Tuxedo Truffle Mousse Cake
- ~ Mini Wild Berry Fruit Tart
- ~ Triple Mousse Tower
- ~ Tiramisu



Davis Conference Center

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Prices do not include applicable taxes of 7.4% and 20% service charge

MENUS LUNCH

LUNCH BUFFETS *(Minimum of 25)*

Deli Luncheon Buffet

- ~ Mixed Field Greens with Grape Tomatoes, Bermuda Onions and Cucumbers with Raspberry Vinaigrette or Ranch Dressing
- ~ Soup of the Day
- ~ Roasted Red Potato Salad
- ~ Seasonal Fruit and Berry Salad
- ~ Cured Ham, Smoked Turkey Breast and Roasted Beef
- ~ Swiss, Monterey Jack & Cheddar Cheeses
- ~ Sliced Pickles, Tomatoes, Onions & Crown Leaf Lettuce
- ~ Dijon & Whole Grain Mustard
- ~ Mayonnaise
- ~ Assorted Potato Chips
- ~ Chef's Selection of Assorted Desserts
- ~ Passion Fruit-Orange-Guava Punch
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$19.99

Viva Italia Buffet

- ~ Classic Caesar Salad with Parmesan Croutons
- ~ Minestrone Soup
- ~ Capellini with Herb Marinara Sauce
- ~ Tri-Colored Fusilli Pasta with Creamy Alfredo Sauce
- ~ Sliced Tomatoes, Fresh Mozzarella, Prosciutto and Pesto
- ~ Chicken Picatta
- ~ Eggplant Parmesan
- ~ Array of Roasted Vegetables Including Red and Yellow Peppers, Zucchini, Squash and Marinated Mushrooms
- ~ Sliced Cantaloupe and Strawberries
- ~ Parmesan Bread Sticks
- ~ Tiramisu
- ~ Passion Fruit-Orange-Guava Punch
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$22.99

Texas & Mexico Buffet

- ~ Chicken Tortilla Salad with Cilantro-Lime Ranch Dressing
- ~ Roasted Corn and Pepper Salad
- ~ Tortilla Soup with Cilantro Sour Cream
- ~ Tri-Colored Tortilla Chips with Guacamole, Sour Cream and Salsa
- ~ Cheese Enchiladas with Roasted Chili Sauce
- ~ Beef and Chicken Fajitas with Warm Flour Tortillas
- ~ Refried Beans and Spanish Rice
- ~ Chef's Selection of Assorted Desserts
- ~ Passion Fruit-Orange-Guava Punch
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$20.99



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MENUS LUNCH

LUNCH BUFFETS *(Continued)*

East Meets West Buffet

- ~ Mandarin & Water Chestnut Mixed Green Salad with Sesame and Peanut Vinaigrette
- ~ Udon Noodle Salad
- ~ Baby Corn and Snap Pea Salad with Ginger Sesame Dressing
- ~ Stir Fry Beef & Broccoli
- ~ Sweet & Sour Pork
- ~ Chicken Tempura with Peanut Sauce
- ~ Tepanyaki Style Vegetables
- ~ Fried Rice
- ~ Chef's Selection of Assorted Desserts
- ~ Passion Fruit-Orange-Guava Punch
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$21.99

Davis Buffet

Choice of Two:

- ~ Sliced Marinated Beef Tenderloin with a Port Reduction
- ~ Chipotle Roasted Atlantic Salmon Sangria Sauce
- ~ Prosciutto-Stuffed Chicken Breast with Pepper Coulis Sauce
- ~ Wild Berry-Stuffed Pork Loin with Orange Chutney

- ~ Field Greens with Caramelized Walnuts, Grape Tomatoes and Blood Orange Vinaigrette
- ~ Roasted Tomato and Basil Soup
- ~ Sliced Fruit and Strawberry Salad
- ~ Penne Pasta Salad with Tomatoes, Scallions, Sweet Basil and Balsamic Vinaigrette
- ~ Lemon-Grass Infused Jasmine Rice
- ~ Horseradish Whipped Potatoes
- ~ Chef's Selection of Assorted Desserts
- ~ Passion Fruit-Orange-Guava Punch
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$25.99



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MENUS LUNCH

EXECUTIVE BOXED LUNCHES

Can be plated & served for an additional \$2.00 per person. Maximum of 3 Choices if boxed, minimum of 10 guests per choice.
\$14.99

Your Choice of:

Turkey Avocado Croissant

Smoked Turkey Breast Salad with Caramelized Onions, Avocado Mayonnaise and Pepper Jack Cheese Served with Whole Fruit, Assorted Chips and Cheesecake. Includes Soft Drink or Bottled Water.

Rotisserie Ham and Smoked Gouda Cheese

Rotisserie Honey Ham with Smoked Gouda and Honey Mustard Mayonnaise on a Seven Grain Roll Served with Potato Salad, Whole Fruit, Assorted Chips and Cheesecake. Includes Soft Drink or Bottled Water.

Prime Roast Beef and Cheddar Cheese

Slow Roasted Prime Roast Beef with Horseradish Mayonnaise on a Hoagie Roll Served with Potato Salad, Whole Fruit, Assorted Chips and Cheesecake. Includes Soft Drink or Bottled Water.

Grilled Portobello and Vegetable Sandwich

Grilled Portobello and Vegetable Sandwich with Lemon Basil Aioli on a Whole Grain Roll Served with Pasta Salad, Whole Fruit, Assorted Chips and Cheesecake. Includes Soft Drink or Bottled Water.

Smoked Club Turkey Wrap

A Pesto Tortilla Wrap with Smoked Ham, Turkey, Bacon and Cheddar, with Organic Greens, and Diced Tomatoes with a Touch of Caesar Dressing, Fruit Salad, Assorted Chips and Cheesecake. Includes Soft Drink or Bottled Water.

Tuscan Wrap

Fresh Grilled Chicken Balsamic-roasted Eggplant, Tomatoes, Red Onions, Red Peppers, Cilantro Pesto Dressing and Jack Cheese Wrapped in a Sun Dried Tomato Tortilla, Fruit Salad, Assorted Chips and Cheesecake. Includes Soft Drink or Bottled Water.

Mandarin Orange & Jicama Salad

Broiled Chicken, Mandarin Orange, Jicama, Toasted Walnuts, Grape Tomatoes, Cucumber and Pineapple Served with Mango Vinaigrette and Cheesecake. Includes Soft Drink or Bottled Water.

Grilled Chicken Caesar

Marinated Grilled Chicken Breast with Croutons, Roma Tomatoes, Red Onions, and Parmesan Served on Romaine Lettuce with Caesar Dressing on the Side, Served with Cheesecake. Includes Soft Drink or Bottled Water.



MENUS DINNER

PLATED DINNER *(Minimum of 25)*

All Plated Dinner Entrees Include:

- ~ House Salad, Rolls and Butter, Dessert, Passion Fruit-Orange-Guava Punch, Fruit Punch or Lemonade
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

Salads

Your Choice of One:

- ~ House Mixed Green Salad with Tomatoes, Cucumbers and Ranch Dressing
- ~ Classic Caesar Salad with Shaved Asiago and Herb Croutons with Garlic Caesar Dressing
- ~ Bibb Lettuce, Radicchio & Chiffonade Hearts of Romaine w/Lime Marinated Jicama & Cucumber in a Mango Vinaigrette (add \$1.50 per person)

Entreés

Choose up to two entreés for an additional \$2.00 per person.

Boursin Cheese Stuffed Chicken

Boursin Cheese and Walnut Stuffed Chicken Served with Rice and Roasted Pepper in a Chipotle Coulis. **\$21.99**

Chicken Marsala

Pan Seared Chicken Breast Served over Farfalle Noodles with Marsala and Mushroom Sauce, Served with Seasonal Vegetables. **\$19.99**

Santa Fe Chicken

Broiled Chicken Breast with Ancho Chile Sauce Served with Spanish Rice, Green Beans and Corn. **\$19.99**

Chicken Picatta

Scaloppini Chicken Breast with Roasted Grape Tomatoes, Bermuda Onions and Mushrooms Served Over Linguini Pasta. **\$19.99**

Atlantic Salmon Rosette

Served with Pesto Rice Cake, Seasonal Vegetables and Orange Beurre Blanc. **\$22.99**

Whole Roasted Stuffed Loin of Pork

Served with Pinenuts, Spinach & Gorgonzola Cheese with Brandied Dijon Demi Glace. **\$23.99**

Herb Roasted Prime Rib

Served with Twice-Baked Potato, Almandine Green Beans and Roasted Red Bell Peppers. **\$28.99**

Brie and Herb Stuffed Filet Mignon

Served with Potato Cake, Seasonal Vegetables, Candied Red Onions and Pinot Noir Reduction. **\$29.99**

Mint-Encrusted Double French Lamb Chop

With a Raspberry Demi Glaze Served with Au Gratin Maytag Bleu Cheese Potatoes and Seasonal Vegetables. **\$24.99**

Seared Filet of Sea Bass

With a Pomegranate Beurre Blanc Served with Orzo & Spinach Pasta and Seasonal Vegetables. **\$29.99**

Stuffed French-Cut Pork Chop

Dried Berry and Sage-Stuffed Pork Chop with Mango Chutney Served with Rosemary and Thyme Roasted Potatoes and Seasonal Vegetables. **\$23.99**

Lemon-Grass Braised Alaskan Halibut

With a Chipotle Hollandaise Sauce Served with White Beans and Pancetta Ragout and Seasonal Vegetables. **\$25.99**

Duets

Salmon Rosette & Boursin Cheese Stuffed Chicken Breast

With Sangria Sauce and Mornay Sauce Served with a Pesto Rice Cake. **\$29.99**

Seared Beef Tenderloin and Lobster Tail

With Chipotle and Port Reduction and Béarnaise Sauce Served with Horseradish Whipped Potatoes. **\$39.99**

Sirloin Steak and Scaloppini Chicken Breast

With Nuts and Herbs and a Roasted Shallots Demi Glaze Served with Wild Rice with a Chipotle Cream Sauce. **\$34.99**



MENUS DINNER

PLATED DINNER *(Continued)*

Vegetarian

Ratatouille-Stuffed Portobello Mushroom

Served with Pesto Rice Cake and Roasted Pepper Coulis. \$17.99

Farfalle Pasta Primavera

Chardonnay Sautéed Seasonal Vegetables and Grape Tomatoes served over Farfalle Pasta. \$17.99

Desserts

Your Choice of One:

- ~ White Chocolate Cheesecake w/Fresh Berries & a Duet of Sauces
- ~ Grand Marnier Pettit Cannoli
Served with Wild Berries and Mango Sauce
- ~ Caramel Apple Pie
- ~ Chocolate Decadence Cake

Specialty Dessert Selection *(Add \$1.00 for Specialty Desserts)*

- ~ Mini Wild Berries Fruit Tart
- ~ Triple Mousse Tower
- ~ Fresh Berries and Melon Cup with Mint Syrup
- ~ Tiramisu

PLATED DINNER BUFFET *(Minimum of 25)*

All Dinner Buffets Include:

- ~ Choice of Passion Fruit-Orange-Guava Punch, Fruit Punch or Lemonade
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

Turin Dinner Buffet

- ~ Minestrone Soup with Fresh Parmesan Shavings
- ~ Hearts of Romaine with Parmesan & Garlic Caesar Dressing
- ~ Ratatouille Salad, Fresh Thyme, Grated Provolone
- ~ Tomato Sampler with Basil, Buffalo Mozzarella
- ~ Virgin Olive Oil and Cracked Black Pepper
- ~ Antipasto with Seasonal Accompaniments
- ~ Veal Saltimbocca with Sage, Prosciutto & Asiago
- ~ Trout Florentine with Sautéed Spinach
- ~ Polenta cakes with Gorgonzola Cheese
- ~ Ratatouille of Seasonal Vegetables
- ~ Chef's Selection of Italian Desserts
- ~ Focaccia & Bread Sticks

\$29.99

Shanghai Dinner Buffet

- ~ Mandarin & Jicama Green Salad with Soy-Garlic Vinaigrette
- ~ Snow Peas and Baby Corn Salad
- ~ Vegetables with Asian Noodles
- ~ Kung Pao Pork
- ~ Beef Stir Fry
- ~ Chicken Tempura with Peanut Sauce
- ~ Tepanyaki Vegetables
- ~ Vegetable Egg Rolls with Hot Chinese Mustard
- ~ Stir Fry Vegetables



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MENUS DINNER

PLATED DINNER BUFFET *(Continued)*

Shanghai Dinner Buffet *(Continued)*

- ~ Ham Fried Rice
- ~ Chef's Selection of Eastern Desserts

28.99

The Davis Dinner Buffet

- ~ Wild Mushroom and Potato Soup
- ~ Field Greens Salad with Blood Orange Vinaigrette
- ~ Beans Almandine and Tri-Colored Peppers Salad
- ~ Pear and Apple Cole Slaw
- ~ Pan-Seared Utah Trout with Green Tomatillo Salsa
- ~ Oven-Roasted Pot Roast
- ~ Double-Dipped Fried Chicken
- ~ Sautéed Seasonal Vegetables
- ~ Horseradish Mashed Potatoes
- ~ Chef's Selection of Assorted Desserts

31.99

Cowboy Dinner Buffet

- ~ Beef Chili
- ~ House Mixed Green Salad with Tomatoes and Cucumbers
- ~ Pear and Apple Cole Slaw
- ~ Roasted Red and Dill Potato Salad
- ~ Roasted Pepper Barbeque Chicken
- ~ Barbequed Baby Back Ribs
- ~ Achiote Marinated Barbeque Brisket
- ~ Baked Potatoes with Traditional Condiments
- ~ Corn on the Cob
- ~ Chef's Selection of Western Desserts

29.99

Traditions Dinner Buffet

- ~ Red Potato and Dill Salad
- ~ Squash and Peppers Pasta Salad
- ~ Green Leaf & Chopped Romaine with Tomatoes, Cucumbers, Red Onions and Ranch Dressing
- ~ Grilled Half-Pound Hamburgers
- ~ Platters of Lettuce, Onion, Tomatoes & Assorted Cheeses
- ~ Grilled Burgers & Hot Dogs with Sautéed Mushrooms & Onions
- ~ Cilantro Marinated Grilled Chicken Breasts
- ~ Baked Potatoes with Condiments
- ~ Sauté of Fresh Vegetables
- ~ Chef's Selection of Desserts

25.99



MENUS BREAKS

BREAK STATION

Market Select All-Inclusive Break Station

Convenience, selection and efficiency all in one package. Our state-of-the-art break stations are like having a convenience store at your finger tips. Starbucks Coffee, Tazo Teas, hot chocolate, apple cider, fountain and bottled soft drinks, a vast variety of candy bars and name brand snacks, and specialty drinks paired with your choice of one of the following enhancements:

Snack enhancements *(Choose One Per Break Period)*

- ~ Jumbo Hot Pretzels with Mustard
- ~ Nachos with Jalapeno Cheese Sauce
- ~ Stuffed Pizza Pretzels
- ~ Warm Cinnamon Sugar Churros
- ~ Fresh Sliced Fruit Tray
- ~ Muffin and Danish Basket
- ~ Fresh Baked Bagels
- ~ Fresh Baked Jumbo Cookies
- ~ Fresh Vegetable Crudités
- ~ Fresh Baked Caramel Brownies

One Break Period*	\$10.99
Two Break Periods*	\$13.99
Three Break Periods*	\$17.99

*Each break period lasts up to 30 minutes.

All Day Snack Raid

Break Station open all day, plus choose up to 3 enhancements to be served in three 30 minute increments. \$19.99 per person

EXECUTIVE BREAK PACKAGE

Morning

- ~ Assorted Breakfast Pastries and Coffee Cake
- ~ Preserves and Butter
- ~ Selection of Freshly Squeezed Juices
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

Mid-Morning Refresh

- ~ Granola Bars, Fruit Bars and Whole Fruit
- ~ Soft Drinks, Bottled Spring and Sparkling Waters
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

Mid-Afternoon

- ~ Freshly Baked Cookies and Brownies
- ~ Soft Drinks, Bottled Spring and Sparkling Waters
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$21.99



MENUS BREAKS

INDIVIDUAL EXECUTIVE BREAKS

Morning

- ~ Assorted Breakfast Pastries and Coffee Cake
- ~ Preserves and Butter
- ~ Selection of Freshly Squeezed Juices
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$8.50

Mid-Morning Refresh

- ~ Granola, Fruit Bars and Whole Fruit
- ~ Soft Drinks, Bottled Spring and Sparkling Waters
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$8.50

Mid-Afternoon

- ~ Freshly Baked Cookies and Brownies
- ~ Soft Drinks, Bottled Spring and Sparkling Waters
- ~ Freshly Brewed Starbucks Regular and Decaffeinated Coffee
- ~ Packets of Assorted Rare Tazo Tea, Hot Apple Cider and Hot Chocolate

\$8.50

SPECIALTY BREAKS *(Minimum of 25)*

Going to the Movies

- ~ Popcorn, Caramel Corn and Mixed Nuts
- ~ Warm Salty Pretzels with Mustard
- ~ Assorted Soft Drinks and Bottled Water

\$7.50

Brownies & Sundaes

- ~ Double Fudge Brownies
- ~ Chocolate and Vanilla Ice Cream
- ~ Hot Fudge Sauce
- ~ Sliced Strawberries and Whipped Cream
- ~ Assorted Sodas and Bottled Water

\$8.50

Cookies & Brownies

- ~ Chocolate Chip Cookies, Brownies
- ~ Assorted Individual Candy Bars
- ~ Assorted Soft Drinks, Bottled Water

\$8.50



MENUS BREAKS

SPECIALTY BREAKS *(Continued)*

Fitness Break

- ~ Sliced Fresh Fruit and Seasonal Berries
- ~ Oat Bran Muffins and High Fiber Cookies
- ~ Yogurts & Granola Bars
- ~ Assorted Juices, Sports Drinks and Bottled Water (Includes Diet & Caffeine-Free Drinks)

\$11.50

Ben & Jerry's

- ~ Mini Cartons of the Most Popular Ice Creams
- Or
- ~ Premier Ice-Cream Sandwiches
- ~ Assorted Energy Drinks, Mixed Nuts
- ~ Assorted Soft Drinks, Bottled Water

\$11.50

Trail Blazer

- ~ Warm Soft Pretzels with Mustard
- ~ Tortilla Chips & Salsa Picante
- ~ Guacamole
- ~ Nachos with Chili con Queso
- ~ Honey Roasted Peanuts
- ~ Assorted Soft & Sports Drinks, Bottled Water

\$13.99

CUSTOM REFRESHER BREAKS

If You Build It... They Will Come

Our most popular option for single morning or afternoon breaks. Start with our Standard Refresher and add any of the options you'd like.

Standard Refresher

Standard mid-morning or afternoon break featuring assorted soft drinks, bottled water, freshly-brewed Starbucks Coffee and decaf, assorted Tazo Tea packets, hot apple cider & hot chocolate packets. **\$5.99 per person**

Selections

Jumbo Cookies	Assorted Ice Cream Bars	Miniature Éclairs	Individual Snack Mix
Double Fudge Brownies	Trail Mix	Assorted Granola Bars	Full Throttle Energy Drink
Individual Fresh Fruit Tarts	Cashews	Fresh Whole Fruit	VOSS Super Pure Norwegian Water
Red Vines Licorice	Jumbo Hot Pretzels w/Mustard	Assorted Chips	Starbucks Double-Shot Chilled Drink
Gourmet Jelly Beans	Assorted Biscotti	Churros w/Cinnamon Sugar	Fresh Caramel Brownies
Goldfish Crackers	Assorted Danish	Butter Popcorn	
Assorted Candy Bars	Monster Energy Drink	Frito Lay Original Corn Chips	

Standard Refresher + 1	\$8.99
Standard Refresher + 2	\$9.99
Standard Refresher + 3	\$10.99
Standard Refresher + 4	\$11.99



MENUS SOCIALS & RECEPTIONS

CUSTOM RECEPTION PACKAGES *(Minimum of 25)*

Platinum package

(2) hot + (2) cold + (2) sweet + (1) beverage \$21.99 per person

Gold Package

(2) hot + (1) cold + (1) sweet+ (1) beverage..... \$17.99 per person

Silver Package

(1) hot+ (2) cold + (2) sweet + (1) beverage..... \$16.99 per person

Bronze Package

(1) hot + (1) cold + (1) sweet + (1) beverage \$13.99 per person

Shock & Awe

(4) hot + (4) cold + (4) sweet + (2) beverages \$39.99 per person

Hot Selections

- ~ Spicy Queso Chili Dip with Hand Fried Fresh Tortilla Chips
- ~ Chicken Satays with Peanut Sauce
- ~ Southwestern Chicken Taquitos
- ~ BBQ Meatballs
- ~ Buffalo Chicken Wings
- ~ Pork Pot Stickers
- ~ Egg Rolls
- ~ Coconut Shrimp with Marmalade

Cold Selections

- ~ Grilled & Chilled Sesame Chicken Strips with Peanut Sauce
- ~ Individual Petite Croissant Sandwiches
- ~ Prosciutto Wrapped Melon
- ~ Fresh Sliced Fruit Display
- ~ Fresh Vegetable Crudités
- ~ Anti Pasto Display
- ~ Imported Cheese & Cracker Board
- ~ Fresh Tortilla Chips with Salsa

Sweet Selections

- ~ Candy Bar Basket with Snickers, Swedish Fish & Twix
- ~ Assorted Gourmet Dessert Bars
- ~ Petit Fours
- ~ Fresh Baked Jumbo Cookies
- ~ Petite Éclairs
- ~ Individual Fresh Fruit Tarts
- ~ Filled Canolis
- ~ Petite Tiramisu Bites
- ~ Flakey Cherry Turnovers
- ~ Frosted Apple Turnovers

Beverages

- ~ Passion Fruit-Orange-Guava Punch
- ~ Fruit Punch
- ~ Lemonade
- ~ Raspberry Lemonade
- ~ Strawberry Lemonade
- ~ Fresh Limeade
- ~ Raspberry Cider Punch (add \$1.50 per person)



MENUS SOCIALS & RECEPTIONS

DESSERT BUFFET *(Minimum of 100)*

Sweet, Sweet Love Dessert Spectacular

One of a kind hand-made cakes and desserts by our Pastry Chef, A truly awe inspiring selection of desserts and confectionary masterpieces.

Buffet features:

- ~ *Chocolate Decadence*
- ~ *White Chocolate Pistachio Mousse Martinis*
- ~ *Fresh Fruit Tarts*
- ~ *Pear Tarts*
- ~ *Caramel Apple Pie*
- ~ *Raspberry Coulis Cheesecake*
- ~ *Petite Canolis*
- ~ *Petite Tiramisu*
- ~ *Chocolate-Dipped Strawberries*
- ~ *Cherries Jubilee or Bananas Foster station (additional \$6.50 per person)*
- ~ *Passion Fruit-Orange-Guava Punch*
- ~ *Starbucks Regular and Decaffeinated Coffee*

\$15.99

CHOCOLATE FOUNTAIN PACKAGE

Includes:

- ~ *Large Chocolate Fountain*
- ~ *Unlimited Chocolate for up to 2 hours*
- ~ *Your Choice of One: Dark, Milk or White Chocolate (may add color)*
- ~ *Skewers, Plates & Napkins*
- ~ *Three Dipping Items of your Choice*

Dipping Items:

- | | |
|----------------------------------|-----------------------------|
| ~ <i>Strawberries (Seasonal)</i> | ~ <i>Lady Fingers</i> |
| ~ <i>Pineapple (Seasonal)</i> | ~ <i>Pound Cake</i> |
| ~ <i>Cantaloupe (Seasonal)</i> | ~ <i>Marshmallows</i> |
| ~ <i>Apple Slices</i> | ~ <i>Brownies</i> |
| ~ <i>Bananas</i> | ~ <i>Crispy Rice Treats</i> |
| ~ <i>Pretzels</i> | ~ <i>Assorted Cookies</i> |
| | ~ <i>Cream Puffs</i> |

Priced as Follows

100 Guests	\$600.00
150 Guests	\$650.00
200 Guests	\$700.00
250 Guests	\$750.00
300 Guests	\$800.00

Select 3 Dipping Items	Included in price
Select 4 Dipping Items	Add \$1 per person
Select 6 Dipping Items	Add \$2 per person
Select 8 Dipping Items	Add \$3 per person



MENUS SOCIALS & RECEPTIONS

CAKES *(Minimum of 25)*

Sheet Cakes

A great way to include everyone in the wedding cake experience. The following cakes include plate and flatware service and cutting fee as well as enhanced display.

- ~ *White cake with white frosting and floral*
- ~ *Yellow cake with chocolate frosting*
- ~ *White cake with chocolate frosting*
- ~ *Chocolate cake with chocolate frosting and floral*
- ~ *Chocolate cake with vanilla frosting*
- ~ *Cinnamon or spice cake with caramel and caramel frosting*
- ~ *White cake with raspberry filling and white frosting*
- ~ *Chocolate cake with raspberry filling and chocolate frosting*

\$3.75 per person

Wedding Cakes

All of our wedding cakes are custom made to your exact specifications and are priced per event. Please speak with your Sales Manager for custom cake solutions – we will be happy to provide suggestions and pricing.



MENUS HORS D' OEUUVRES

COLD HORS D' OEUUVRES (50 pieces)

Bruschetta with Tomato, Garlic & Basil	\$95.00
Southwestern Chicken Pinwheel in Flour Tortilla	\$125.00
Gazpacho Shrimp Shooters	\$100.00
Shrimp Ceviche in a Spoon	\$95.00
Mini California Rolls with Pickled Ginger	\$150.00
Roasted Asparagus Wrapped in Prosciutto	\$95.00
Beef and Spinach Roulade	\$110.00
Deviled Egg with Tobiko Caviar	\$95.00
Tropical Fruit Skewers with Fresh Mango Yogurt	\$135.00
Crab & Ahi Salad Served on a Jicama Round	\$110.00
Mini Croissants with Almond Chicken Salad	\$120.00

Displayed Items (Serves 50)

Domestic and Imported Cheeses with Dried Fruit and Crackers	\$160.00
Fresh Field Vegetables served with Parmesan Ranch Dressing	\$120.00
Sliced Fresh Fruit with Seasonal Berries	\$150.00
Antipasto Display (Grilled Vegetables and Italian Cured Meats)	\$185.00

HOT HORS D' OEUUVRES (50 pieces)

Buffalo Wings	\$95.00
Pork Pot Stickers with Soy Dipping Sauce	\$95.00
Pork Fried Egg Rolls with Oyster Sauce	\$95.00
Vegetable Egg Rolls with Sweet and Sour Sauce	\$95.00
Thai Chicken Satays with Peanut Sauce	\$99.00
Coconut Shrimp with Plum Sauce	\$120.00
Assorted Mini Quiche	\$95.00
Crab Stuffed Mushrooms	\$115.00
Italian Sausage Stuffed Mushrooms	\$99.00
Mini Crab Cakes with Cajun Roumulade	\$120.00
Mini Beef Taquitos with Spicy Barbeque Sauce	\$95.00
Spanikopita	\$95.00
Swedish Meatballs	\$95.00

From The Carvery (\$65.00 Attendant Fee, Up to 2 Hours, \$40 per Additional Hour)

Herb Roasted Whole Turkey (Serves 30)

With Orange and Cranberry Chutney and Assorted Rolls. \$120.00

Dried Berry and Sage Stuffed Pork Loin (Serves 40)

Apple & Pear Mustard Demi Glace with Rolls. \$130.00

Whole Grain and Honey Baked Ham (Serves 50)

Honey Bourbon Glaze with Assorted Rolls. \$160.00

Roasted Prime Rib of Beef (Serves 50)

Creamy Horseradish and Dijon Mustard with Assorted Rolls. \$250.00

Steamship Round of Beef (Serves 150)

Creamy Horseradish and Flavored Mustards with Assorted Rolls.
\$350.00

Salmon en Croute (Serves 30)

Spinach and Fennel, Lemon Butter Sauce and Assorted Rolls.
\$215.00

Herb Mustard and Pepper Crust New York

Strip Sirloin (Serves 50)

Red Wine Shallot Sauce and Creamed Horseradish. \$220.00



MENUS HORS D' OEUUVRES

HOT HORS D' OEUUVRES *(Continued)*

Live Stations *(Minimum of 25, \$65.00 Attendant Fee)*

Enhance Your Buffets With One Of These Live Stations, or Order Separately
(Servings are small Hors d' Oeuvres portions, not meal-sized portions)

Pasta Station

Choice of Two Pastas and Sauces: Tortellini, Penne Pasta or Bow Tie Pasta Three Cheese Alfredo Sauce, Herb Marinara Sauce or Pesto Cream Sauce Served with Toasted Pine Nuts, Freshly Grated Parmesan Cheese, Cracked Black Pepper and Garlic Toast. \$9.50

The Pacific Rim Station

Sesame Beef Stir-Fry with Vegetables and Fried Rice Pot Stickers with Thai Dipping Sauce Chicken Satays with Spicy Peanut Sauce Spring Rolls with Sweet and Sour Dipping Sauce. \$9.99

South of the Border Station

Marinated Beef & Grilled Chicken, Grated Cheddar Cheese, Fresh Guacamole, Shredded Lettuce, Pico de Gallo, Sautéed Onions with Bell Peppers, Sour Cream & Tortillas. \$9.50

