

Continental Breakfast - 15pp Minimum

The Original

\$15.95

Freshly brewed regular and decaffeinated coffee, assorted chilled fruit juice, and a variety of muffins, Danish, and/or donuts with sweet butter and fruit preserves.

The Rainbow

\$20.95

Freshly brewed regular and decaffeinated coffee, assorted chilled fruit juices, fruit yogurt, and an assortment of muffins, Danish, and/or donuts with sweet butter and fruit preserves.

The Enrichments

Assorted Donuts or Danish \$26.00 per dozen

Assorted Individual Cereals with 2% Milk \$5.50 per person

Buffet Style Breakfast

\$29.95 - 30pp Minimum

Buffet breakfast includes freshly brewed regular and decaffeinated coffee, a selection of chilled fruit juices, scrambled eggs, with oven fresh croissants and buttermilk biscuits served with sweet butter and fruit preserves.

Breakfast Buffet Includes:

Choice of two potato dishes and two meat dishes.

Hash Browns

Sliced Breakfast Ham

Country Style Breakfast Potatoes

Sausage Link

Potatoes O'Brien

Corned Beef Hash

Bacon

Add-ons

Country Style Gravy

\$1.00 per person

Seasonal Fresh Fruit

\$3.00 per person

Cheese Blintzes

\$3.00 per person

Eggs Benedict

\$3.00 per person

Warm Oatmeal

\$1.00 per person

Classic Buffet

\$41.95 - 4opp Minimum

Includes:

Assorted soft drinks and dinner rolls with butter.

Salads (Choose three)

Garden Fresh Salad

Caesar Salad

Italian Pasta

Macaroni

Cucumber in Sour Cream

Greek Salad

Potato

Frogeye Salad

Ambrosia

Coleslaw

Dressings (Choose two)

Buttermilk Ranch

French

Golden Italian

Raspberry Vinaigrette

1000 Island

Chunky Bleu Cheese

Creamy Italian

Fat Free Ranch

Vegetables (Choose three)

Sautéed Mushrooms

Honey Glazed Carrots

Italian Style Zucchini

Green Beans Almondine

Broccoli with Cheese Sauce

Buttered Corn

Vegetable Medley

Cauliflower with Cheese

Corn Cobbettes

Baked Beans

Sides (Choose three)

Real Mashed Potatoes with Gravy (turkey, brown or country)

Tortellini Alfredo

Sweet Potatoes

Macaroni and Cheese

Rice Pilaf

Au Gratin Potatoes

Roasted Rosemary Reds

Wild Rice Blend

Entrées (Choose three)

Roast Loin of Pork w/pan gravy

Oven Fresh Lasagna

Deep Fried Chicken

Herb Roasted Chicken

Barbecued Ribs

Chicken Chimichangas

Baked Atlantic Cod

Chicken Parmesan

Breast of Teriyaki Chicken

Chicken Cordon Bleu

Smoked BBQ Brisket

BBQ Pulled Pork

Beef Enchiladas

Lemon Pepper Cod

Carved Meats Available (upon request at additional cost).

Prime Rib Au Jus

Roast Breast of Turkey

Oven Fresh Pork Loin

\$9.00 per person

\$7.00 per person

\$7.00 per person

Desserts included at chef's choice.

Boxed Lunches

\$20.95 - 25pp Minimum

Boxed lunches include a sandwich, potato chips, whole fresh fruit, one dessert and one soft drink.
(All selections are chosen in increments of 25pp).

Breads

White

Wheat

Light Rye

Sourdough

Cheeses

American

Swiss

Monterey Jack

Provolone

Sandwich Fillings

Turkey Breast

Sliced Ham

Roast Beef

Desserts

Rice Krispie Treats

Chocolate Chip Cookies

Sugar Cookies

Oatmeal Raisin Cookies

Peanut Butter Cookies

Pumpkin Cookies

The Working Lunch

\$23.95

(Can be served in your meeting room - minimum 25 guests)

Meat Platter Includes:

Sliced Roast Beef, Ham, and Turkey.

Cheese Platter Includes:

Swiss, Provolone, and American Cheese.

Freshly baked rolls and asst. breads:

Mustard, Dijon, Horseradish, Mayo, Lettuce, Tomato, Onion, Pickles.

Salads Include:

Mixed Green Salad w/asst. dressings, Potato salad,
Coleslaw, and Italian Pasta Salad.

Potato chips, asst. cookies, coffee, and assorted sodas included.

Mexican Fiesta Buffet \$41.95 - 40pp Minimum

The Mexican Fiesta Buffet Includes:

Asst. soft drinks, coffee, chips and salsa, garden fresh salad with condiments and your choice of three dressings (listed below).

Dressings (Choose Three)

Buttermilk Ranch

1000 Island

Golden Italian

French

Chunky Bleu Cheese

Creamy Italian

Raspberry Vinaigrette

Fat Free Ranch

Cucumber and Roasted Corn Salad

Entrées include:

Steak Fajitas, Shredded Pork Carnitas, Cheese Enchiladas, and Camarones Diablo.

This mouth-watering fiesta of a meal would not be complete without:
warm tortillas, sour cream, salsa, house made refried beans
and Spanish rice.

Finish off the evening with Tres Leches Cake, and Tantalizing Flan.

Italiana Buffet Dinner \$41.95 - 40pp Minimum

The Buffet Italiana Includes:

Assorted soft drinks, coffee, Classic Caesar Salad, Caprese Salad and Italian Pasta Salad.

Benvenuto! We toss together the best in Italian freshness and create these fresh, tasty dishes for your dining pleasure:

Ratatouille vegetables, buttered green beans and an assortment of fresh breads and rolls with sweet cream butter, oil and vinegar for dipping.

Entrées include:

Oven Fresh Meat Lasagna, three cheese manicotti, Italian grilled sausage and peppers, chicken parmesan, spaghetti with meat sauce and Chicken fettuccine alfredo.

As a grand finale for this splendid combination of Italian Cuisine.

Mini Cannoli and our classic Italian dessert, Tiramisu (a triple-decker of espresso-soaked white cake layered with a frothy custard and dusted with powdered chocolate).

Bon appetite!

Grand Buffet

\$49.95 - 50pp Minimum

The Grand Buffet Includes:

Assorted soft drinks, regular and decaffeinated coffee, garden fresh salad with your choice of three dressings (listed below), and dinner rolls with sweet butter.

Salads (Choose three)

Turkey Artichoke	Greek
Cucumbers in Sour Cream	Potato
Macaroni	Ambrosia
Crab and Pasta	Caesar Salad
Italian Pasta	

Dressings (Choose three)

Buttermilk Ranch	1000 Island
Golden Italian	French
Chunky Bleu Cheese	Creamy Italian
Raspberry Vinaigrette	Fat Free Ranch

Vegetables (Choose three)

Broccoli with Cheese Sauce	Tomatoes Provencal
Italian Style Zucchini	Normandy Vegetables
Green Beans Almondine	Sautéed Mushrooms
Cauliflower with Cheese Sauce	Honey Glazed Carrots
Corn Cobbetts	

Sides (Choose three)

Real Mashed Potatoes (choice of brown, turkey, or country gravy)	
Steamed Parslied New Potatoes	Au Gratin Potatoes
Roasted Rosemary Red Potatoes	Oven Brownd Potatoes
Candied Yams	Rice Pilaf
Wild Rice Blend	

Entrées (Choose three)

Roast Loin of Pork with Pan Gravy	BBQ Chicken Breast
Barbecued Pork Ribs	Breast of Teriyaki Chicken
Grilled Pork Chops	Fettuccini Alfredo
Breast of Chicken Cordon Bleu	Oven Fresh Lasagna
Herb Roasted Chicken	Deep Fried Chicken
Chicken Parmesan	Chicken Chimichanga
Baked Atlantic Cod	Southern Fried Catfish
Baked Salmon with Hollandaise Sauce	

All dinner buffets served with:

Choice of one of our carved entrees

Roast Prime Rib Au Jus

Oven Fresh Pork Loin

Roast Breast of Turkey

***Served with a variety of Chef's Choice Select Desserts.**

Tray Presentations

Display of sliced fresh meats to include:

Dollar rolls and condiments

Roast Breast of Turkey

Smoked Virginia Ham

Roast Beef

\$175.00 (serves 25 guests)

\$450.00 (serves 75 guests)

Chilled sliced cheese tray to include:

Dollar rolls and condiments

Wisconsin Cheddar

Baby Swiss

Provolone

\$150.00 (serves 25 guests)

\$400.00 (serves 75 guests)

Meeting Beverages and Snacks

Assorted Soft Drinks \$3.75 each

Freshly Brewed Regular and Decaffeinated Coffee \$32 per gallon

Refill Coffee \$22 per gallon after 1st gallon

10 oz. Bottled Water \$2.50 each

Orange Juice, Cranberry, or Apple Juice \$24 per gallon

Fruit Punch or Lemonade \$22.00 by the gallon

Skim, 2% or Chocolate Milk \$3.50 per carton

Tortilla Chips and Salsa \$85.00/50pp-minimum

Potato Chips with Ranch Dip \$85.00/50pp-minimum

Assorted Cookies \$18.00 per dozen

Muffins or Danish \$28.00 per dozen

Donuts \$28.00 per dozen

Rice Krispie Treats \$18 per dozen

Bagels w/cream cheese \$28 per dozen

Mixed Nuts \$5.00 each/12pp-minimum

Cold Hors d'oeuvres

Garden Fresh Relish Tray with Ranch Dressing	\$100 - 25pp \$180 - 50pp \$325 - 100pp
Seasonal Fresh Fruit Tray	\$125 - 25pp \$175 - 50pp \$350 - 100pp
Assorted Finger Sandwiches	\$28.00 per dozen (5 dozen minimum)
Chilled Jumbo Gulf Prawns	\$45.00 per dozen
Assorted Deviled Eggs	\$22.00 per dozen (5 dozen minimum)

Hot Hors d'oeuvres

Swedish Meatballs in Sour Cream Gravy	\$60.00 per 100 count
Buffalo Chicken Wings with Ranch Dressing	\$27.00 per dozen (5 dozen minimum)
Mini Chicken Tacos with Sour Cream and Salsa	\$70.00 per 100 count
Crab Stuffed Mushroom Caps	\$55.00 per 100 count
Breaded Mozzarella Sticks with Marinara Sauce	\$24.00 per dozen (5 dozen minimum)
Jalapeño Poppers Filled with Cream Cheese	\$24.00 per dozen (5 dozen minimum)
Barbecued Meatballs	\$60.00 per 100 count
Stuffed Potato Skins with Sour Cream	\$18.00 per dozen (4 dozen minimum)
Jumbo Fried Prawns with Cocktail Sauce	\$50.00 per dozen (5 dozen minimum)
Chicken Quesadilla Roll-ups	\$30 per dozen (4 dozen minimum)

Desserts

Éclairs or Cream Puffs	\$36.00 per dozen
Carrot Cake, Chocolate Cake, German Chocolate Cake (each cake serves 14 people)	\$55.00 per cake
New York Cheesecake with Strawberries (each cake serves 16 people)	\$75.00 per cake
Chocolate Dipped Strawberries	\$24.00 per dozen
Assorted Fruit and Cream Pies	\$7.00 per person
Half Sheet Cake (Vanilla, Yellow, or Chocolate)	\$95 per cake (serves 45pp)
Full Sheet Cake (Vanilla, Yellow, or Chocolate)	\$150 per cake (serves 90pp)

Beverage and Cocktail Service Hosted or Cash Bar

\$250 minimum for first 2 hours.

\$100 per hour after that.

(2 hour minimum-if minimum is not met the group pays the difference).

*A \$75 service fee will be applied to all Cash bars (per hour w/2-hour min.).

*18% Gratuity is added to all Hosted Bars.

*Drink tickets may also be offered starting at \$8.50 per ticket plus 18% gratuity.

*All prices are tax inclusive.

House Wines	\$8.50 each
Domestic Beer	\$8.50 each
Imported Beer	\$9.00 each
Call Drinks	\$9.50 each
Well Drinks	\$9.00 each
Premium Drinks	\$10.50 each
Jaeger Bomb (2 Alcohol Drink)	\$10.50 each
Super Premium Drinks	\$12.00 each
Blended Drinks	\$12.00 each
Mai Tai's/Long Island's	\$18.00 each

Premium wines available upon request

Outside beverages are not allowed in the convention center under any circumstances without the prior approval of Management.

Corkage fees may apply.