



Empire Event Center

1517 16th St. SW • Rochester, MN 55902

(507) 529-7322

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Breakfast

All Breakfast Selections Below Include Fresh Seasonal Fruit, Baker's Basket, Freshly Brewed McGarvey Coffee and Orange Juice.

The Farmer's Classic

Scrambled Eggs Topped with Colby Jack Cheese and Fresh Chives, American Fries and Sausage Links or Bacon.

\$12.00 per person plated

\$13.00 buffet

The Healthy Choice Egg White Quiche

Farm Fresh Eggs with Red Peppers, Asparagus and Grilled Mushrooms. Finished with Mozzarella Cheese. Served with Brown Sugar Oatmeal and Low Fat Turkey Bacon.

\$13.00 per person plated

\$14.00 buffet

Cinnamon Sugared French Toast

Homemade French Toast with Sausage Links or Bacon. Served with Warm Maple Syrup and Apple Butter.

\$12.00 per person plated

\$13.00 buffet

Denver Egg Bake (Vegetable Option Available)

Ham, Peppers, Onion and Colby Jack Cheese Layered in a Pastry Crust and baked with Whipped Eggs. Served with American Fries and Fruit Display.

\$11.00 per person plated

\$12.00 buffet

Biscuits and Gravy

Homemade Sausage Gravy served over Bakery Fresh Biscuits. Served with Scrambled Eggs and Cheesy Hashbrowns.

\$12.00 per person plated

\$13.00 buffet

Additional Items to Enhance Your Breakfast

Pancakes or French Toast with Maple Syrup \$3.00

Oatmeal with Brown Sugar and Raisins \$3.00

Omelet Station with a Variety of Breakfast Fixings

Prepared to Order * \$4.00

* Chef fee additional \$50.00

Breakfast Buffet prices are applicable to a minimum of 25 guests
Buffet can stay out for up to two hours

Continental Breakfast

Gourmet Coffee and Tea Station

Freshly Brewed Regular and Decaffeinated McGarvey Coffee and Gourmet Tea Display

\$5.00 per person

The Continental

Freshly Brewed Regular and Decaffeinated McGarvey Coffee, Gourmet Tea Display, Orange Juice, an Assortment of Freshly Baked Breakfast Pastries, Breads and Muffins

\$9.00 per person

The Gourmet Continental

Freshly Brewed Regular and Decaffeinated McGarvey Coffee, Gourmet Tea Display, Orange Juice, an Assortment of Yogurt, Homemade Granola, Assorted Breakfast Pastries, Breads and Muffins and Seasonal Fresh Fruits

\$11.00 per person

Breakfast Buffet prices are applicable to a minimum of 25 guests.
All prices are subject to a 20% service charge and applicable sales tax.

Breaks

A la Carte Selections

Beverages

Regular & Decaf McGarvey Coffee \$21.00/gallon
Hot or Iced Tea \$21.00/gallon
Hot Chocolate \$21.00/gallon
Hot Apple Cider \$21.00/gallon
Orange Juice \$20.00/gallon
Milk \$12.00/ carafe
Lemonade \$19.00/gallon
Assorted Soft Drinks \$3.00/each
Bottled Water \$3.00/each
Bottles of Assorted Juice \$4.00/each
Cartons of Milk \$3.00/each

Snacks

Fresh Fruit Display \$4.00/person
Gourmet Mixed Nuts \$16.00/pound
Granola Bars \$2.00/each
Whole Fruit \$2.00/each
Assorted Yogurt Cups \$3.00/each
Chex Mix \$4.00/person
Yogurt Parfaits \$4.00/each

Bakery

Assorted Breakfast Pastries \$21.00/dozen
Pecan Rolls \$21.00/dozen
Danish \$20.00/dozen
Cinnamon Rolls \$21.00/dozen
Freshly Baked Muffins \$20.00/dozen
Doughnuts \$21.00/dozen
Frosted Chocolate Brownies \$21.00/dozen
Gourmet Dessert Bars \$23.00/dozen
Assorted Breakfast Bars \$21.00/dozen
Assorted Homemade Cookies \$21.00/dozen
- Macadamia Nut
- Sugar
- Chocolate Chip
- Peanut Butter

All prices are subject to a 20% service charge and applicable sales tax.

Luncheon Salads

Served with Freshly Brewed Coffee and Iced Tea

Crispy Chicken Salad

Fresh Cut Romaine Lettuce Served with Tomatoes, Hard-Boiled Eggs, Green Onions, Shredded Cheddar and Crispy Chicken Tenders.

Served with Choice of Dressing.

\$12.00 per person

Chef Salad

Fresh Cut Romaine Lettuce, Tomatoes, Green Onions, Shredded Cheese and a Hard-Boiled Egg. Topped with Sliced Turkey and Ham.

\$12.00 per person

Greek Salad

Fresh Cut Romaine Lettuce, Tomatoes, Olives, Red Onion, Cucumber and Feta Cheese. Topped with a Grilled Chicken Breast and Served with a Light Citrus Vinaigrette Dressing.

\$12.00 per person

Substitute Salmon + \$2.00 per person

Miso Glazed Salmon Salad

Arugula Lettuce Blend with Fresh Avocado, Roasted Corn, Pico and topped with a Miso Glazed Sweet Chilean Salmon Filet.

Served with a Light Citrus Vinaigrette Dressing.

\$14.00 per person

Black - N - Bleu Steak Salad

Fresh Cut Romaine Lettuce topped with Bleu Cheese Crumbles, Red Onion, Tomato, Cucumber and Sliced Beef Tenderloin cooked Medium.

Served with a Light Balsamic Vinaigrette Dressing.

\$14.00 per person

Apple Cranberry Salad

Fresh Cut Romaine Lettuce, Grilled Chicken Breast, Feta Cheese, Toasted Walnuts, Dried Cranberries, Apple Chips and Dijon Vinaigrette Dressing.

\$12.00 per person

Berry Almond Chicken Salad

Fresh Cut Romaine and Arugula Lettuce Blend, Asiago Cheese, Crumbled Bacon, Sliced Almonds, Dried Cranberries, Fresh Berries and a Raspberry Merlot Vinaigrette Dressing. Topped with Grilled Chicken Breast.

\$13.00 per person

Add a Cup of Soup or Seasonal Fruit Cup to the Salad Selection for \$2.00 per person

All prices are subject to a 20% service charge and applicable sales tax.

Luncheon Sandwiches

All Luncheon Sandwiches include Freshly Brewed McGarvey Coffee and Iced Tea

Chicken Caesar Wrap

Grilled Chicken with Fresh Romaine, Shaved Parmesan Cheese and Tossed with Caesar Dressing - Wrapped in a Herb Tortilla.
Served with Whole Fruit and Potato Chips.
\$11.00 per person

Vegetarian Wrap

Fresh Peppers, Red Onions, Cucumbers, Leaf Lettuce and Swiss Cheese. Served with Whole Fruit and Potato Chips.
\$10.00 per person

Chicken Salad Croissant

Homemade Chicken Salad, Sliced Tomatoes, Shredded Cheese and Leaf Lettuce on a Croissant.
Served with Whole Fruit and Potato Chips.
\$11.00 per person

Ranch Turkey Wrap

Turkey, Tomato, Bacon, Romaine Lettuce, Cheddar and Mozzarella Cheese. Tossed with Homemade Ranch Dressing in a Herb Tortilla.
\$11.00 per person

The Deli Italian

Salami, Pepperoni, Ham, Mozzarella, Provolone, Red Onion, Olives, Leaf Lettuce, Tomato and a Basil Pesto Aioli on Fresh Baked Focaccia Bread.
Served with Whole Fruit and Potato Chips.
\$11.00 per person

The Original Roast Beef Dijon

Oven Roasted Roast Beef, Provolone Cheese, Red Onion and Dijon Mustard. Served on Fresh Baked Focaccia Bread with Whole Fruit and Potato Chips.
\$11.00 per person

The All American

Oven Roasted Turkey and Baby Swiss, piled on a Buttered Croissant with Leaf Lettuce and Sliced Tomato. Served with Whole Fruit and Potato Chips.
\$11.00 per person

Add Fresh Baked Cookies
to any Sandwich
for + \$2.00 per person

Available as a Boxed Lunch
(Includes Choice of Beverage)
+ \$3.00 per person

All prices are subject to a 20% service charge and applicable sales tax.

Luncheon

Entrées

All Luncheon Entrée Selections include Freshly Brewed McGarvey Coffee and Iced Tea

Lasagna

Meat or Vegetable Lasagna with Fresh Basil Marinara. Served with Fresh Vegetables, House Salad with Assorted Dressings, Garlic Sticks and Assorted Bars. \$13.00 per person

London Broil

Marinated and Grilled Flank Steak, Thinly Sliced and topped with Mushroom Sauce. Served with Rice Pilaf, Fresh Vegetables, House Salad with Assorted Dressings, Dinner Rolls and Cheesecake. \$15.00 per person

Broiled Salmon

Broiled 6oz Salmon Filet Topped with a Dill Cream Sauce. Served with Chef Seth's Orzo Blend, Fresh Vegetables, House Salad with Assorted Dressings, Dinner Rolls and Cheesecake. \$15.00 per person

Meatloaf

Homemade Meatloaf Served atop Mashed Potatoes, with Gravy, Fresh Green Beans, House Salad with Assorted Dressings, Vienna Bread and Assorted Pies. \$14.00 per person

Roast Turkey

Traditional Thanksgiving Style Roast Turkey, Mashed Potatoes, Homemade Gravy, Stuffing and Corn. Served with Dinner Rolls and Assorted Pies. \$13.00 per person

Hickory Smoked Beef Brisket

Beef Brisket with a Balsamic Barbeque Demi Glaze, with Mashed Potatoes, Green Beans and House Salad with Assorted Dressings. Served with Dinner Rolls and Assorted Pies. \$14.00 per person

Pork Loin with Pineapple and Mango Chutney

Roasted Sliced Pork Loin with a Fresh Pineapple and Mango Chutney Glaze, Served with Mashed Potatoes, Green Beans, House Salad and Assorted Dressings, Dinner Rolls and Assorted Cakes. \$14.00 per person

Italian Chicken

A pan-seared 6oz Chicken Topped with Arugula, Roma Tomatoes and Fresh Mozzarella. Served with Parmesan Roasted Potatoes, Fresh Vegetables, House Salad with Assorted Dressings, Dinner Rolls and Assorted Cakes. \$14.00 per person

Shrimp Tempura

Asian Glazed Shrimp Tempura, with White Rice, Broccoli Slaw and Homemade Signature Stir Fry Glaze. Served with House Salad and Assorted Dressings, Dinner Rolls and Assorted Bars. \$15.00 per person

Cajun Chicken Breast

Blackened Cajun Chicken Breast over Beer Cheese Gnocchi with Arugula and Roma Tomatoes. Served with Fresh Seasonal Vegetables, House Salad with Assorted Dressings, Dinner Rolls and Assorted Cakes. \$14.00 per person

Substitute Soup Instead of Salad + \$1.00 per person
Add a Cup of Soup + \$2.00 per person

All prices are subject to a 20% service charge and applicable sales tax.

Luncheon Buffets

Includes our House Salad Accompanied with Choice of Two Dressings,
McGarvey Coffee, Iced Tea and Dinner Rolls

\$17.00 per person

Salad Selection

Choose 1 of the following

- Pasta Salad
- Potato Salad
- Fresh Fruit
- Coleslaw
- Macaroni Salad

Vegetable Selection

Choose 1 of the following

- Seasonal Blend of Fresh Garden Medley
- Brussel Sprouts with Bacon
- Green Beans Almondine
- Honey Glazed Carrots
- Broccoli Slaw with Chef's Signature Stir Fry Sauce
- Roasted Corn

Starch Selection

Choose 1 of the following

- Boursin Mashed Potatoes
- Garlic Mashed Potatoes
- Parmesan Roasted Potatoes
- Wild Mushroom Risotto
- Chef Seth's Orzo Blend
- Au Gratin Potatoes
- Polenta with Sundried Tomatoes

Entrée Selection

Choose 2 of the following

- Sliced Roast with Au Jus
- Meat Lasagna
- Roast Turkey with Gravy
- Italian Chicken
- Sliced Burgundy Beef with Peppercorn Sauce
- Grilled Vegetable Linguine
- Beef Brisket
- Pork Tenderloin with Pineapple/Mango Chutney
- Greek Chicken Kabobs

Dessert Selection

Choose 1 of the following

- Chocolate Raspberry Cake
- Assorted Pies with Whipped Cream and Caramel Sauce
- Cheesecake with Assorted Fruit Toppings
- Coconut Cake
- Variety of Tiger Cakes
- Assorted Bars / Cookies

Add a Chef's Meat Carving Station

Ham + \$3.00 per person
Prime Rib + \$6.00 per person
Filet Mignon + \$8.00 per person

Menus are applicable to 25 guest minimum.
All prices are subject to a 20% service charge and applicable sales tax.

Day Packages

The Day Package 1

\$22.00 per person

The Morning Break

Orange Juice, Assorted Fresh Pastries, Freshly Brewed Regular and Decaf Coffee and Assorted Gourmet Teas.

Lunch Buffet

Coleslaw, Pasta Salad and Seasonal Fresh Fruit Display. Homemade Soup with choice of 2 options of the following;

- Cuban-style Pressed Sandwich with Turkey and Ham
 - Caesar Wrap
 - Smoked Beef Brisket Chimichurri served on a Baguette
- Accompanied with Lemonade, Water and Assorted Cakes.

Afternoon Break

Freshly Baked Assorted Cookies, Freshly Brewed McGarvey Coffee and Teas and Assorted Soft Drinks.

The Day Package 2

\$23.00 per person

The Morning Break

Orange Juice, Assorted Yogurts and Granola, Fresh Fruit Display, Assorted Breakfast Pastries, Freshly Brewed McGarvey Coffee and Decaf and Assorted Gourmet Teas.

Plated Lunch

Italian Chicken served with Parmesan Roasted Potatoes and Fresh Seasonal Vegetables. Includes House Salad with Assorted Dressings, Dinner Rolls and Assorted Cheesecake.

Afternoon Break

Assorted Bars, Freshly Brewed McGarvey Coffee and Teas and Assorted Soft Drinks.

The Day Package 3

\$24.00 per person

The Morning Break

Orange Juice, Assorted Yogurts and Preserves, Fresh Fruit Display, Muffins, Freshly Brewed Regular and Decaf Coffee and Assorted Gourmet Teas.

Plated Lunch

London Broil (Marinated and Grilled Flank Steak) Thinly Sliced and topped with Mushroom Demi Glace. Served with Wild Mushroom Risotto and Asparagus. Includes House Salad with Assorted Dressings. Accompanied with Dinner Rolls and Assorted Cakes.

Afternoon Break

Assorted Cookies, Granola Bars and Snack Mix, Freshly Brewed McGarvey Coffee and Teas and Assorted Soft Drinks.

All Day Beverage Station

\$17.00 per person

Freshly Brewed Regular and Decaf Coffee, Hot and Iced Tea, Bottled Water and Assorted Soda.

Menus are applicable to 25 guest minimum.

All prices are subject to a 20% service charge and applicable sales tax.

Around the World Lunch Buffets

Served with Freshly Brewed McGarvey Coffee and Iced Tea

The Grande Deli Buffet

Coleslaw, Pasta Salad and Seasonal Fresh Fruit Display. Roast Beef, Turkey, Baked Ham, Salami and American, Swiss, Pepper Jack, Provolone Cheeses, Tomatoes, Leaf Lettuce, Onions, Dill Pickles, Assorted Condiments, Breads and Dinner Rolls.
\$15.00 per person

The Midwest Buffet

House Salad with Assorted Dressings, Potato Salad, Seasonal Fresh Fruit Display, Choice of Italian Chicken, Beef Brisket or Roast Pork Loin, Seasonal Fresh Vegetable Medley, Mashed Potatoes and Dinner Rolls. Gravy Available upon Request.
\$16.00 per person

The Italian Buffet

Tossed Caesar Salad, Grilled Chicken, Marinara and Alfredo Sauce, Fettuccine, Penne Pasta, Breadsticks and Fresh Fruit Display.
\$15.00 per person
Add Homemade Lasagna for + \$2.00 extra per person

Mediterranean Buffet

Choice of Chicken or Lamb, Meat, Pita, Greek Salad, Grilled Vegetables, French Fries or Orzo.
\$15.00 per person

Slider Buffet

Grilled Chicken and Beef, Buns, Chef's Choice of Pasta Salad, Homemade Kettle Chips and Assorted Toppings.
\$15.00 per person

The Oriental Buffet

Vegetable Egg Rolls with Sweet and Sour Sauce, Oriental Salad, Steamed White Rice, Sweet and Sour Pork, Mongolian Beef, Thai Chili Chicken and Pea-pods.
\$16.00 per person

Wrap Buffet

Halved Turkey Bacon Ranch Wraps and Chicken Caesar Wraps (Vegetarian Wraps Available Upon Request). Served with Pasta Salad, House Salad and Assorted Dressings and Homemade Kettle Chips.
\$15.00 per person

Pulled Pork Buffet

Slow Roasted Pulled Pork Smothered in our Homemade BBQ Sauce, Served with Coleslaw, House Salad with Assorted Dressings and Homemade Kettle Chips.
\$15.00 per person

Mexicana Grande

Flour and Corn Tortillas, Spanish Rice, Refried Beans, Taco Meat and Chicken Fajita Meat, Shredded Lettuce, Cheese, Diced Tomatoes, Salsa, Guacamole and Sour Cream, Tortilla Chips and Salsa.
\$15.00 per person

Add Dessert to any Buffet
+ \$2.00 per person

Add Chef's Selection of Soup
+ \$2.00 per person

Menus are applicable to 25 guest minimum.

All prices are subject to a 20% service charge and applicable sales tax.

Dinner Entrées

All Entree Selections include House Salad with Choice of Two Dressings,
Dinner Rolls and Freshly Brewed McGarvey Coffee and Iced Tea

Beef Tenderloin

8 oz Beef Tenderloin Lightly Seasoned and Sauteed topped with Wild Mushroom Demi Glaze, served with Boursin Mashed Potatoes and Fresh Vegetables.

\$26.00 per person

Ribeye

Round Cut of Tender Ribeye Steak with Fried Onion Fritters, Bleu Cheese Crumbles and Demi Glaze, served with Parmesan Roasted Potatoes and Fresh Vegetables.

\$24.00 per person

Vegas Strip Steak

Sliced Marinated Vegas-style Strip Loin Topped with a Wild Mushroom Duxelle Sauce, Accompanied with Boursin Mashed Potatoes and Fresh Vegetables.

\$23.00 per person

Prime Rib

10 oz Slow Roasted Prime Rib Served with Au Jus, Honey Glazed Baby Carrots and Boursin Mashed Potatoes.

\$24.00 per person

Blueberry Merlot Glazed Frenched Pork Chop

Pan Roasted Bone-In Pork Chop with a Homemade Blueberry Merlot Glaze. Served atop Boursin Mashed Potatoes with Brussel Sprouts.

8 oz Single Bone - \$21 per person

12 oz - Double Bone - \$24.00 per person

Grilled Shrimp in Bacon Cream Sauce

Jumbo Grilled Shrimp in a Bacon and Arugula Pesto Cream Sauce. Served with a Risotto Cake, Grilled Carrots and Asparagus.

\$20.00 per person

Italian Chicken

Grilled Chicken Breast topped with Vodka Sauce, Mozzarella Cheese and Arugula. Served with Parmesan Roasted Potatoes and Honey Glazed Carrots.

\$21.00 per person

Boursin Chicken

Chicken Breast Pan-Seared and Breaded with Boursin Cream Sauce. Served with Vegetables and Garlic Mashed Potatoes.

\$21.00 per person

Parmesan Walleye

This is a Local Favorite! 7oz Walleye Filet Pan Fried with Parmesan Cheese, served with Roasted Red Potatoes and a Trio of Fresh Vegetables with Caper Cream Sauce.

\$22.00 per person

Add 6oz Center Cut Filet + \$5.00 per person

Miso Salmon

Broiled in Miso Glaze. Accompanied with Chef Seth's Orzo Blend and Roasted Brussel Sprouts with Bacon.

\$23.00 per person

Chicken Roulade

Boneless Chicken Breast rolled in Panko Breadcrumbs and Stuffed with Proscuitto, Smoked Provolone and Wilted Arugula. Finished with a Boursin Basil Pesto Cream Sauce. Served with Garlic Mashed Potatoes and Fresh Vegetables.

\$23.00 per person

Salmon / Beef Wellington

Wrapped in a Puff Pastry and baked to perfection: Salmon Topped with a Creamy Spinach Artichoke Sauce **OR** Tenderloin topped with Demi Glaze.

Salmon \$24.00 per person

Tenderloin \$27.00 per person

Desserts Available for Additional Charge

All prices are subject to a 20% service charge and applicable sales tax.

Dinner Buffets

Includes our House Salad Accompanied with Choice of Two Dressings,
McGarvey Coffee, Iced Tea and Dinner Rolls

\$26.00 per person

Salad Selection

Choose 1 of the following

- Pasta Salad
- Potato Salad
- Fresh Fruit Display
- Coleslaw
- Casesar Salad
- Mediterranean Salad

Vegetable Selection

Choose 1 of the following

- Seasonal Blend of Fresh Garden Medley
- Green Beans with Bacon and Onion
- Honey Butter Glazed Carrots
- Broccoli Slaw with Chef's Signature Stir-fry Sauce
- Roasted Corn
- Brussel Sprouts with Bacon

Starch Selection

Choose 1 of the following

- Garlic Mashed Potatoes
- Oven Roasted Parmesan Potatoes
- Boursin Mashed Potatoes
- Au Gratin Potatoes
- Wild Mushroom Risotto
- Sun Dried Tomato Risotto
- Chef Seth's Orzo Blend
- Sun Dried Tomato Polenta

Entrée Selection

Choose 2 of the following

- Chicken Roulade
- Roasted 8 oz Bone-in Pork Chops with Blueberry or Pineapple Glaze
- Roast Turkey with Cranberry Chutney
- Prime Rib (as a single only or + \$2.00 per person)
- Mesquite-Smoked Beef Brisket
- Italian Chicken
- London Broil
- Parmesan Walleye
- Boursin Chicken
- Sliced Burgundy Pepper Steak
- Grilled Vegetable Linguine
- Wild Mushroom Ravioli

Dessert Selection

Choose 1 of the following

- Chocolate Raspberry Cake
- Assorted Pies with Whipped Cream and Caramel Sauce
- Cheesecake with Assorted Fruit Toppings
- Coconut Cake
- Variety of Tiger Cakes
- Assorted Bars / Cookies

Add a Chef created Dessert Buffet
+ \$2.00 per person

Menus are applicable to 25 guest minimum.
All prices are subject to a 20% service charge and applicable sales tax.

Vegetarian Selections

All Vegetarian Selections include House Salad with Choice of two Dressings,
Dinner Rolls and Freshly Brewed McGarvey Coffee and Iced Tea

Vegetarian Selections

Four Cheese Fried Ravioli, Ala Vodka Sauce, Fresh Seasonal Vegetables
\$18.00 per person

Wild Mushroom Ravioli, Truffle Alfredo Sauce, Fresh Seasonal Vegetables, Parmesan Cheese
\$18.00 per person

Handmade Gnocchi, Beer Cheese, Roasted Fresh Vegetables
\$18.00 per person

Linguine Noodles, Scampi Butter Parmesan Sauce, Wild Mushrooms, Grape Tomatoes, Shallots,
Asparagus, Peppers
\$18.00 per person

Gluten-Free

Penne Noodles, Roasted Tomato Pesto Fondue, Asparagus, Mushrooms, Parmesan Cheese
\$18.00 per person

Vegan / Gluten-Free

Zucchini Noodles, White Rice, Carrots, Mushrooms, Asparagus and Thai Peanut Sauce
\$18.00 per person

Children's Selections

All Children's Selections include Chocolate or Whole Milk
and a Chocolate Chip Cookie

Macaroni and Cheese

Served with French Fries and Fresh Fruit Cup
\$12.00 per person

Chicken Tenders

Served with French Fries and Fresh Fruit Cup
\$12.00 per person

All prices are subject to a 20% service charge and applicable sales tax.

Hors D'oeuvre Packages

All Packages are portioned out and priced per person.

Tier 1 ~ Delectable

\$14.00 per person

- Domestic Cheese and Gourmet Cracker Display
- Fresh Fruit Display
- Fresh Vegetable Crudite Display with Assorted Dips
- Homemade BBQ Meatballs and BBQ Sauce
- Spinach and Artichoke Dip Served with Homemade Crostini
- Chips, Fried In-House Served with Fresh Salsa
- Deli Sliders: Assorted Turkey, Roast Beef, Ham and Cheese, Served with Assorted Condiments

Tier 2 ~ Indulgent

\$18.00 per person

- Imported Cheese and Gourmet Cracker Display, Garnished with Mixed Nuts and Dried Berries
- Fresh Vegetable Crudite Display with Assorted Dips
- Caprese Display of Mozzarella, Cherry Tomatoes and Basil Rolled in a Pesto Oil
- Egg Rolls Served with Sweet Chili Sauce
- Fresh Fruit Display
- Sesame Chicken Tenders with Carolina Mustard BBQ Sauce
- Prime Rib Bruschetta
- Gravlox Smoked Salmon Display served with Gourmet Crackers
- Stuffed Mushrooms with Italian Sausage

Tier 3 ~ Elite

\$27.00 per person

- Display of Domestic and Imported Cheese and Gourmet Crackers Garnished with Mixed Nuts and Dried Berries
- Fresh Fruit Display
- Fresh Vegetable Crudite Display with Assorted Dips
- Bacon Wrapped Scallops
- Beef Tenderloin Crostini - Topped with Caramelized Red Onion and Bleu Cheese
- Fried Ravioli - Served with Fresh Marinara
- Caprese Salad Skewers - Fresh Mozzarella, Cherry Tomatoes and Basil Rolled in a Pesto Oil

Choose 1 of the following

- Shrimp Cocktail (Display or Butlered Shooters)
- Crab Claws (Display or Butlered Shooters)
- Coconut Shrimp with Fresh Pineapple Chutney

Choose 1 of the following Hosted Stations

- **Slider Bar** - Bite size Hamburgers and Grille Chicken Breast, Served on Fresh Rolls and Assorted Toppings and Condiments.
- **Pasta** - Penne and Linguine Noodles, Marinara and Alfredo Sauces Sauteed to order with Onion, Mushrooms, Mixed Peppers and Fresh Parmesan.
- **Carving Station** - Select 1 from options below, Sliced to order, Served with Assorted Rolls and Condiments.
 - Roast Pork
 - Sliced Beef
 - Roast Turkey
 - Honey Glazed Ham

Decadent Dessert Buffet - Chef's Signature Mini Creme Brulee Spoons and Various Dessert Shooters

Menus are applicable to 25 guest minimum.

All prices are subject to a 20% service charge and applicable sales tax.

Hot Hors D'oeuvres Ala Carte

Receptions over Meal periods - Suggested 10 pieces per person.
Evening Receptions (After 7:00pm) - Suggested 8 pieces per person.
Prices shown are for 100 pieces unless noted - Half orders are available.

Hot Selections

- Stuffed Mushrooms with Italian Sausage and Parmesan \$245.00
- Burgundy Toast Points \$275
- Egg Rolls with Sweet and Sour Sauce \$245
- Mini Beef Wellingtons \$245
- Crab Cakes with Lemon Thyme Aioli \$275
- Strawberry and Goat Cheese Crostini \$245
- Bakes Brie and Dried Cranberry Display with French Breads \$220
- Spinach and Artichoke Dip - A Blend of Spinach, Artichokes and Cheeses with Herb Crostini \$175
- BBQ Meatballs - Fresh Meatballs Simmered in our Homemade BBQ Sauce \$195
- Jumbo Coconut Shrimp with Homemade Coconut Breading Fried In-House \$275
- Chicken Lollipops Served with Homemade Ranch and Chipotle Aioli \$275
- Marinated Lamb Lollipops \$300 (per 50 pieces)
- Prime Rib Brushetta - Shaved Prime Rib, Chipotle Aioli, Caramelized Onions and Bleu Cheese Crumbles Served atop Fresh Toast Points \$275
- Oyster Rockefeller \$225 (per 50 pieces)

Hot Food Display

- Cheese Fondue with Assorted Breads, Sliced Apples and Salami \$495
- Honey Glazed Ham with Dijon Mustard and Mayonnaise, accompanied with Dinner Rolls \$395
- Carved Prime Rib with Horseradish Sauce and an Assortment of Rolls \$495
- Carved Breast of Turkey with Herb Mayonnaise and an Assortment of Rolls \$395
- Peppered Tenderloin of Beef with Garlic Pepper Sauce and Bite-sized Rolls \$695
- Apple Smoked Pork Loin with Mango Chutney and Dijon Mayonnaise Sauces with Dinner Rolls \$395
- Slider Bar - Bite-sized Hamburgers and Grilled Chicken Breast Served with Assorted Toppings and Dinner Rolls \$300

All prices are subject to a 20% service charge and applicable sales tax.

Cold Hors D'oeuvres

Ala Carte

Receptions over Meal periods - Suggested 10 pieces per person.
Evening Receptions (After 7:00pm) - Suggested 8 pieces per person.
Prices shown are for 100 pieces unless noted - Half orders are available.

Cold Selections

- Blackened Ahi Tuna \$350
- Lobster Salad on Edible Cracker Spoons \$400
- Lobster Rolls, Lobster Salad on Freshly Baked Potato Roll \$400
- Spicy Tuna Crisps, Pita Chips topped with Sashimi-Grade Tuna, Avacado, Cucumber and Caviar \$250
- Shrimp Shooters Garnished with Cocktail Sauce and Lemon Zest \$300
- Deli Sandwiches - Sliced Ham, Turkey and Beef on Bakery Fresh Rolls with Assorted Cheeses Served with Mustard and Mayo \$200
- Fresh Tortilla Chips and Salsa \$12 per pound
- Snack Mix \$10 per pound

Cold Food Displays

- Imported and Domestic Cheese Display, Elegantly Displayed with Dried Fruits, Crackers and Breads \$345
- Colorful Fresh Fruit Display with an array of Sliced Fruits, Berries and Devonshire Sauce \$345
- Colorful Vegetable Crudite with Sundried Tomato Dip and Ranch Peppercorn \$325
- Smoked Salmon Display \$325
- Sushi Display - Variety of Sushi \$495
- Ultimate Seafood Display, Crab Claws, Lobster Claws, Shrimp Cocktail, Oysters on the Half-Shell and Crawfish \$495

All prices are subject to a 20% service charge and applicable sales tax.

Desserts

Devonshire Cheesecake

Slice of Cheesecake topped with Fresh Berries
\$4.00 per person

Apple Crisp

Freshly Baked Apple Filling on a bed of Caramel
topped with Whipped Cream
\$4.00 per person

Coconut Cake

Traditional Coconut Cake
\$4.00 per person

Carrot Cake

Double Layer Carrot Cake with Cream Cheese
Frosting Served with Homemade Caramel Sauce
\$4.00 per person

Tiramisu

Rich Italian Layered Coffee Dessert with Raspberry
Coulis
\$4.00 per person

White Chocolate Tiger Cake

Layered and Richly Textured filled with Raspberry
Preserve
\$4.00 per person

Triple Chocolate Tiger Cake

White Cake Centered between Dark and White
Chocolate Buttercream
\$4.00 per person

Praline Bundt Cake

Individual Bundt Cake with Whiskey River Sauce and
Caramel Pecans
\$5.00 per person

Mini Cupcakes

\$12 per dozen

Mini Pies

\$24 per dozen

Mini Cheesecakes

\$16 per dozen

Mini Turtle Cheesecakes

\$18 per dozen

Creme Brulee Spoons - Assorted Flavors

\$24 per dozen

Fruit Tarts

\$18 per dozen

Mini Tartlets

\$18 per dozen

Dessert Shooters

\$36 per dozen

Decorated Sugar Cookies

\$15-\$24 per dozen

Traditional Cannolis

\$16 per dozen

Nutella Cannolis

\$16 per dozen

Macaroons

\$16 per dozen

Cream Puffs/Eclairs

\$12 per dozen

Individual Cheesecakes (cupcake size)

\$24 per dozen

Assorted Homemade Cookies

May include Chocolate Chip, White Chocolate
Cranberry Macadamia, Oatmeal Raisin and Sugar
\$21 per dozen

Assorted Homemade Bars

May include Brownies, Lemon or Raspberry Bars
\$23 per dozen

All prices are subject to a 20% service charge and applicable sales tax.

Dessert Buffets

Decadent Dessert Display

\$5.00 per person

Chef's Signature Bite-size Dessert Selections;

- Mini Creme Brulee Spoons
- Variety of Dessert Shooters

Ice Cream Sundae Buffet

\$5.00 per person

Enjoy Vanilla Ice Cream and create-your-own Sundae with a variety of toppings.

- Chocolate, Strawberry and Caramel Syrups
- Sprinkles, Crushed Oreos, M&M's and Nuts
- Whipped Cream and Cherries

**** Display available for 2 hours**

Chocolate Lovers Display

\$4.00 per person

Creamy Melted Milk Chocolate with delectable items for dipping.

- Strawberries, Pineapple
- Sugar Cookies, Eclairs
- Creme-filled French Cigars
- Marshmallows

**** Display available for 2 hours**

Additional Dessert Options Available Upon Request

All prices are subject to a 20% service charge and applicable sales tax.

Event Beverage Service

House Wine Selection

\$26.00 per bottle

\$7.00 per glass

- Cabernet
- Merlot
- Chardonnay
- Moscato
- White Zinfandel

Champagne & Sparkling Cider

- House Champagne
\$19.00 per bottle
- Asti Gionelli
\$26.00 per bottle
- Sparkling Cider
\$14.00 per bottle

*Host Bars with drink tickets
are available.*

*Inquire for Additional
Specialty Wine Options*

Tap Beer

\$300.00

(Includes 16 gallon kegs & plastic cups)

- Miller Lite
- Coors Lite
- Budweiser
- Bud Light
- Michelob Golden Draft Light

Specialty Tap Beer

Prices Based on Selected Brand and Market Value

Drink & Beer Prices

Call Brands
\$7.00 per drink

Premium Brands
\$8.00 per drink

Cordials
\$11.00 per drink

Domestic Bottled Beer
\$6.00 per bottle

Imported & Specialty Bottled Beer
\$7.00 per bottle

Soda
\$2.00 per can

Bars subject to a \$75 setup fee.

All prices are subject to a 20% service charge and applicable sales tax.