



conference menu

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conference package

value and convenience for your meeting:

- meeting space and set-up
- unlimited beverages
- chef's choice am break (see page 2 for examples)
- chef's choice pm break (see page 2 for examples)
- all on-site audio visual (see page 3 for examples)
- tax and gratuity

add lunch or upgrade breakfast and breaks:

- upgrade breakfast (see pages 4-6 for menu)
- lunch (see pages 7-15 for menu)
- upgrade breaks (see page 17 for menu)

how it works:

- choose from our numerous options of meeting space, price includes set-up, for our various types of meetings
- mini-refrigerator stationed in all meeting rooms, packed with soda, water, and juice, along with coffee, tea and decaf for your entire meeting
- chef's choice am break conveniently from 9:00am to 11:00am and pm break from 2:00pm to 4:00pm, so that you can customize the timing of your breaks
- meeting space contains 2 flip charts with markers, 8 x 8 screen and an audio visual kit containing extension cord, power strip, and room supplies; personalized additions can be chosen from our on-site audio visual list
- all tax and gratuity is included in the set price, so what you see is what you get!

beverages & chef's choice breaks

beverage package

artisan blend regular coffee, decaffeinated coffee & hot tea including sugar, equal, splenda and regular creamers, assorted soft drinks & bottled water throughout the day

\$7.00 per guest

extras

iced tea service

fresh brewed iced tea delivered in pitchers with fresh lemon, cups and assorted sweeteners. each pitcher pours about six 10 oz servings. iced tea pitchers are shipped full without ice, ice must be purchased

\$12.00 per pitcher

arizona iced tea

15.5 oz. cans, choose from the following:

\$2.00 per guest

lemon

diet lemon

raspberry

peach iced tea

chef's choice break examples:

each break includes assortment of the following

am

coffee cake

muffins

danishes

cereal bars

assorted granola bars

whole fruit

yogurt

granola

cheese sticks

*served 9:00am - 11:00am

pm

gummy bears

peanuts

trail mix

assorted candy bars

assorted granola bars

assorted individual bags of chips

cheese sticks

whole fruit

freshly baked cookies

*served 2:00pm - 4:00pm

audio visual menu

overhead projector	\$50	flipchart with post-it pad	\$40
LCD projector	\$250	extra pads	\$13
tv / vcr with dvd player	\$150	extra post-it pads	\$23
tv	\$100	white board	\$45
vcr / dvd	\$75	teleconference phone	\$120
8 x 8 screen	\$35	wired microphone	\$35
tri-pod screen	\$35	wireless handheld microphone	\$125
tri-pod easel	\$15	lavalier microphone	\$125
podium	\$35	sound system	\$65
table top podium	\$25	av tech on site (per hr)	\$35
flipchart package	\$25	shure 4 channel mixer	\$35

morning packages

good morning, scrumptious

chilled

hot

euro-continental breakfast

european-style assortment of freshly baked croissants, danish, artisan breads, sliced smoked ham, gruyere cheese, cream cheese packets, low fat yogurt, sliced fresh strawberries and whole grain granola, plus bottled juices and water

10 guest minimum \$15.00 per guest

build your own organic yogurt bar

guests can build their own yogurt parfait, paired with assorted mini muffins, bottled juices and water. organic yogurt, granola, dried cranberries, raisins and fresh strawberries

10 guest minimum \$11.00 per guest

the all-american buffet

scrambled eggs, breakfast potatoes, sausage links, bacon or ham (choose two meats), fresh-sliced fruit tray or assorted bottled juices, bakery-fresh muffins and bagels, plus appropriate condiments

12 guest minimum \$16.00 per guest

substitute fresh fruit kabobs for fresh-sliced fruit tray \$2.00 per guest


substitute custom scramble for scrambled eggs \$2.00 per guest


- piggy** - ham, breakfast sausage & american cheese
- mexican** - fresh pico de gallo & queso rico cheese
- veggie** - bell pepper, onion, mushrooms & provolone cheese
- american** - bacon & american cheese
- cheese** - parmesan & cheddarella cheeses

"sweet spot" breakfast buffets


choose one of our chef's sweet creations below. served with bacon or sausage links, bakery-fresh muffins and bagels, fresh fruit salad and bottled juices.

12 guest minimum

 **classic french toast**
lightly battered, thick-cut pullman bread griddled 'til golden. served with butter and maple syrup
\$12.00 per guest

 **praline french toast**
home-made new orleans pecan praline, slathered over battered french toast
\$12.00 per guest

pancake & sausage soufflé
unique individual pancake soufflés baked with a breakfast sausage center and served with maple syrup
\$14.00 per guest

 **verryberry pancake soufflé**
unique individual pancake soufflés baked with mixed berries and served with maple syrup

\$14.00 per guest



create your own morning

please your palate

breakfast breads, snack bars, & crepes

bagel tray	\$3.00 per guest
one bagel per person, cream cheese & butter. 8 guest minimum	
breakfast bread tray	\$6.00 per guest
your choice of any 3 of the following: bakery-fresh muffins, bagels, danish, croissants or doughnuts plus appropriate condiments. 10 guest minimum	
breakfast loaves	\$19.00 each
banana-nut, cranberry, blueberry and seasonal special bread loaf, served sliced. each serves 8 guests	
coffee cakes	\$24.00 each
caramel-pecan loaf, chocolate chip, raspberry strip, almond, pecan heart, apple strudel and cherry, served sliced. each serves 10 guests	
grandma's sour cream coffee cake	\$24.00 each
this recipe is 60 years old and is made from scratch. dense, moist coffee cake topped with cinnamon-sugar and chopped walnuts. each serves 10 guests	
berry crepes	\$5.00 per guest
crepes filled with fresh berries and raspberry mousse, served chilled. 2 per person 10 guest minimum	
assorted healthy snack bars	\$3.00 each
made from all-natural ingredients that deliver a healthy dose of vitamins and minerals. KIND bars are gluten free, non-gmo and kosher. choose from the following flavors: mango macadamia, pomegranate blueberry & pistachio, apple cinnamon & pecan, almond walnut macadamia and dark chocolate cherry cashew.	
smoked salmon & bagels	\$16.00 per guest
sliced north atlantic smoked salmon filet arranged on a presentation platter with capers, lemon slices, red onion, tomato, cucumber, chopped egg, bagels and cream cheese. 15 guest minimum	



fruit & yogurt

fruit kabobs	\$3.00 each
fresh cantaloupe, honeydew, strawberry, pineapple and grapes drizzled with mixed berry coulis. 10 kabob minimum	
fresh fruit tray	\$6.00 per guest
a fresh selection of sliced melons, pineapple, strawberries and grapes. 12 guest minimum	
fresh fruit salad	\$10.00 per pound
a selection of seasonal fresh fruit. each pound serves 4 guests	
yogurt dip a la carte - 12 oz. of berry yogurt fruit dip	\$3.00 each
berry coulis a la carte - 8 oz. of berry coulis	\$5.00 each
berry yogurt trifle	\$52.00 each
organic vanilla yogurt layered with crunchy granola and seasonal berries. serves 25 guests	
mixed fruit trifle	\$52.00 each
organic vanilla yogurt layered with crunchy granola, grapes, apples, strawberries and bananas. serves 25 guests	
oatmeal bar	\$5.00 per guest
give your guests the freedom to choose from sweet strawberries, brown sugar crumbles, chocolate chips, walnuts, cinnamon sugar and raisins to compliment our homestyle oatmeal 15 guest minimum.	

create your own morning

please your palate

sides

	applewood smoked bacon - crisp bacon slices, 2 per person. 10 guest minimum	\$3.00 per guest
	maple sausage - maple sausage links, 2 per person. 10 guest minimum	\$3.00 per guest
	turkey sausage - turkey sausage patties, 2 per person. 10 guest minimum	\$4.00 per guest
Vv	american potatoes - cubed potatoes grilled with diced, roasted red pepper and diced red onion	\$3.00 per guest
Vv	breakfast potatoes - herbed redskin potato wedges. 10 guest minimum	\$3.00 per guest
	breakfast hash - small cubed potatoes grilled with diced bell pepper, onion and smoked ham. 10 guest minimum	\$4.00 per guest



entrees

	bacon and egg quesadilla	\$7.00 each
	scrambled eggs, bacon and salsa nestled in a griddled flour tortilla. 10 guest minimum	
	a.m. wrap up!	\$7.00 each
	scrambled eggs and melted cheese, individually wrapped in a tortilla with mild homemade salsa on the side. 10 wrap minimum	
	breakfast sandwich	\$5.00 each
	scrambled eggs on a toasted bagel or bakery-fresh croissant topped with melted cheddar cheese, individually wrapped. 10 sandwich minimum. add bacon, turkey sausage or ham for \$2.00 each	
	mini quiche selection	\$6.00 each
	our chefs lovingly prepare these classic baked egg delicacies in flaky pastry shells. 12 guest minimum	
	quiche lorraine - bacon, ham and swiss cheese	
V	quiche tuscan - roasted roma tomatoes, roasted zucchini and parmesan cheese	
	quiche campagne - savory turkey sausage, roasted potatoes and queso fresca	
	scrambled eggs - per pan, each pan serves 15 guests plain or cheese	\$64.00
	piggy, mexican, veggie or american	\$72.00
V	vegetable strudel	\$47.00
	sautéed seasoned asparagus tips, bell pepper, sweet onion, broccoli and zesty fontinella cheese with scrambled eggs in a delicate puff pastry. serves 10 guests	
	smoked ham & gruyere strudel	\$51.00
	premium smoked ham and imported gruyere cheese baked with scrambled eggs in a delicate puff pastry. serves 10 guests	
	western strata	\$73.00
	eggs and bread blended with smoked ham, sautéed sweet onion and green pepper with cheddar mozzarella cheese. serves 15 guests	
V	caprese strata	\$84.00
	eggs and bread blended with plum tomatoes, fresh basil, provolone and parmesan cheese. serves 15 guests	
V	farmers harvest vegetable strata	\$84.00
	eggs and bread blended with red bell pepper, zucchini, squash, mushrooms and cheddarella cheese. serves 15 guests	
V	alotta frittata!	\$81.00
	eggs and roasted potatoes blended with fresh spinach, feta cheese, bell peppers and sautéed sweet onions. serves 15 guests	
	steak & egg frittata	\$84.00
	eggs and roasted potatoes blended with beef tenderloin, chives, caramelized onions and parmesan cheese serves 15 guests	
V	classic french toast	\$5.00 per guest
	lightly battered thick-cut pullman bread griddled 'til golden. served with butter and maple syrup. 12 guest minimum	
V	praline french toast	\$5.00 per guest
	homemade new orleans pecan praline, slathered over battered french toast. 12 guest minimum	
	pancake & sausage soufflé	\$6.00 per guest
	unique individual pancake soufflés baked with a breakfast sausage center and served with maple syrup. 12 guest minimum	
V	verryberry pancake soufflé	\$6.00 per guest
	unique individual pancake soufflés baked with mixed berries and served with maple syrup. 12 guest minimum	



sandwiches, soups & salads

these aren't your average lunches

sandwich buffets

deli buffet

\$15.00 per guest

choice of three premium deli meats and two cheeses. includes assorted breads, choice of two side salads, individually bagged chips, lettuce, tomato, pickle and individual packets of dijonaise, mayonnaise and yellow mustard. **10 guest minimum**


choose three meats - turkey breast, roast beef, corned beef, ham, homestyle tuna salad, chicken salad
choose two cheeses - baby swiss, american, muenster, cheddarella, provolone
assorted breads included - italian country loaf, wheat, rye, kaiser, ciabatta

add pretzel breads to your premade deli sandwiches for an additional \$1.00 per person

"it's a wrap" wrap buffet

\$19.00 per guest

your choice of three wraps (see page 11 for descriptions) and two side salads. includes individually bagged chips. **minimum 4 of any selection. 12 guest minimum.**


spicy thai shrimp
sweet & spicy buffalo chicken
 santa cruz
steak & arugula


turkey & brie
italian deli
zesty mex
classic club

artisan sandwich buffet

\$19.00 per guest

choice of three of the unique artisan sandwiches (see page 10 for descriptions) listed below. includes choice of two side salads and individually bagged chips. **12 guest minimum**

 bavarian ham & gruyere pretzel
caprese sandwich
chicken panino
chicken salad croissant
roast beef

 corned beef
tuna sorrento
moroccan pita
turkey & avocado
turkey & brie cheese

hot sandwich buffet

\$19.00 per guest

all sandwiches are grilled, individually wrapped and delivered warm. this buffet comes with two cold side salads and bagged chips. you may mix and match the sandwiches **minimum 4 of any selection.** chafing dishes are recommended to keep the sandwiches warm. **12 guest minimum**


ruben - thin-sliced corned beef, swiss cheese and sauerkraut on marble rye bread. 1000 island dressing served on the side.

monte cristo - smoked ham, smoked turkey, swiss cheese on french toast

italian grinder - hard salami, mortadella, cappicola and provolone on a crusty italian roll

pulled pork - slow roasted pulled pork shoulder smothered in bbq sauce on a corn dusted roll

bbq brisket - 18-hour bbq beef brisket piled high on a corn dusted roll

 **roasted vegetable** - roasted bell peppers, portabella, zucchini, squash and carrots with a smear of basil pesto on a toasted ciabiatta roll

oven roasted chicken & tenderloin of beef buffet

\$21.00 per guest


served chilled with assorted grilled seasonal vegetables, miniature rolls and a choice of two side salads. served with chef's selection of condiments. **15 guest minimum**



**the side salads

the following salads are available for each of the buffets on this page:

zesty pasta salad
macaroni salad
american potato salad
sweet potato salad
broccoli salad

 fresh fruit salad
fresh tomato, onion & cucumber salad
caesar salad with caesar dressing
tossed garden salad with assorted dressing packets

bbq chicken salad, strawberry spinach salad or mediterranean salad is available for \$3.00 per person extra
waldorf chop salad or chop salad is available for \$4.00 per person extra

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sandwiches, soups & salads

these aren't your average lunches

create your own destiny

garden fresh salads

sold per person, **10 guest minimum**. dressings are served on the side. add grilled and diced chicken to any green salad for \$2.00 per guest.

-  **tossed garden** - classic romaine, cucumber and tomatoes served with assorted dressing packets \$5.00
-  **caesar** - romaine lettuce, croutons and parmesan cheese served with caesar dressing \$5.00
- bbq chicken** - romaine lettuce, diced bbq chicken breast, roasted red pepper, roasted corn kernels, red onion and tortilla crumbles served with a bbq ranch dressing \$7.00
-  **golden gate** - californian combination of baby greens with candied pistachios, poached pear, mandarin oranges, dried cranberries and a touch of shaved vidalia onion served with a light sherry vinaigrette \$7.00
- asian chicken** - an array of colorful asian vegetables and thai-spiced grilled chicken on a bed of mixed greens with a rice noodle garnish and served with a ginger-soy dressing \$8.00
- tenderloin steak** - savory slices of grilled beef tenderloin on baby greens with feta cheese, corn, grape tomatoes and crispy friend onions served with an aromatic roasted red pepper vinaigrette \$7.00
-  **waldorf chop** - romaine hearts, red apple chunks, celery, red onion, raisins and walnuts served with honey-lemon dressing \$7.00
-  **chop** - grilled chicken, smoked bacon, roasted red peppers, cucumbers, red onion, baby tomatoes with mini pasta tubes and shredded romaine served with honey mustard dressing
add bleu cheese on the side \$1.00. per person \$7.00
-  **eleven vegetable** - crunchy, crispy vegetables on romaine and radicchio lettuce - red bell peppers, carrots, hearts of palm, cucumber, broccoli, corn, zucchini, peas and baby tomatoes served with balsamic vinaigrette \$7.00
-  **mediterranean** - salad greens with bell peppers, cucumber, sun-dried tomatoes, red onion, kalamata olives and feta cheese served with white wine and feta vinaigrette \$7.00
-  **strawberry spinach**- baby spinach, sliced strawberries, almond slivers, red onion and dried cranberries served with a poppyseed dressing \$7.00



make your own salad bar - romaine lettuce, baby spinach, shredded cheese, feta cheese, diced chicken, bacon, tomatoes, cucumbers, tri-colored bell peppers, crumbled eggs, red onions, carrots, mini pasta tubes, kalamata olives, dried cranberries, mandarin oranges and croutons. served with your choice of two dressings: ranch, honey mustard, french or balsamic vinaigrette. **20 guest minimum**

\$18.00 per guest

sandwiches, soups & salads


these aren't your average lunches





create your own destiny

soups & chili

soup or chili service includes 15 bowls & spoons, crackers and a soup chafer

\$41.00 per gallon

 mushroom brie
chicken & wild rice
chicken noodle
chicken tortilla soup

 tomato & roasted pepper bisque
 minestrone
 meaty texas chili (no beans)
 savory vegetarian chili

how 'bout a bread bowl

\$2.00 each

our bakery makes the best sourdough rounds, perfect for chili and cream soups. **minimum of 8 bowls**

side salads

priced per pound, one pound serves approximately four guests

american potato - mayonnaise, eggs, onion, garlic, sweet pickles, celery, carrots and mustard \$5.00

macaroni - elbow pasta, honey-mustard dressing, chopped celery, chopped red and green pepper and a hint of red cabbage \$5.00

zesty pasta - basil, spinach, red onion, black olives, fontinella cheese, oven dried tomatoes and banana peppers in a red wine vinaigrette \$6.00

broccoli - broccoli slaw with raisins, shredded carrots, fine diced red onion and sunflower seeds with a sweet mustard slaw dressing \$6.00

 **fresh tomato, onion & cucumber** - drizzled with a red wine vinaigrette \$6.00

sweet potato - roasted sweet potato cubes, green onions, celery, roasted red peppers and fresh cut cilantro with fresh lime juice chipotle mayo dressing \$7.00

fresh fruit - selection of seasonal fresh fruit \$10.00

sandwiches



savory croissant platter

tuna, chicken and egg salad served with bakery fresh mini croissants, pickle slices and black olives. 2 per person. **12 guest minimum**

\$9.00 per guest

pulled pork & bologna sliders

bbq pulled pork piled on top of grilled bologna, served on a mini brioche roll. these mini's come to you hot. 2 per person. **12 guest minimum**

\$11.00 per guest

giant round subs

delicious meats and cheeses served on king-sized bread with lettuce, tomato and pickle, cut into slices with condiments on the side. each round serves 8 guests.


\$42.00 each

american - ham, bologna, salami and american cheese

turkey - breast of turkey and swiss cheese

roast beef - roast beef and cheddar cheese

italian - mortadella, salami, capicola and provolone cheese


 **veggie** - roasted portabello mushroom, lettuce, tomato, zucchini, shredded carrot, red and green bell peppers and cucumber


assorted mini wrap tray

choose three of your favorite wraps. 24 mini wraps per tray

\$63.00

italian deli
steak & arugula
classic club
sweet & spicy buffalo chicken

 spicy thai shrimp
santa cruz
chicken caesar

zesty mex
turkey & brie
 manzacado

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box meals

convenience never tasted so good


box lunches are served in individual containers. please order same salads and desserts for orders over 15. custom-ordered or custom-labeled box lunches, with guests' names and/or contents listed are available for just \$2.00 extra per box. **5 box minimum.**

tasty \$14.00 each
 choice of turkey breast, ham, roast beef, cold grilled chicken breast, corned beef, vegetarian, cheese, tuna salad, new york sub or american sub. served with lettuce, tomato and a pickle.
 includes bagged chips, choice of side (potato salad, pasta salad, fresh fruit salad or carrots and celery with ranch dressing) and choice of dessert (brownie, dessert bar, individual apple or cherry pie, KIND bar or gourmet cookie)

artisan \$17.00 each
 includes bagged chips, choice of side (potato salad, pasta salad, fresh fruit salad or carrots and celery with ranch dressing) and choice of dessert (brownie, KIND bar, dessert bar, individual apple or cherry pie or gourmet cookie).

 **caprese sandwich**
 vine-ripened beefsteak tomato slices, fresh mozzarella, basil, leaf lettuce, a hint of sweet vidalia onion and pesto mayo on italian country bread

turkey & brie cheese
 shaved smoked turkey, imported brie and honey-cranberry mayonnaise on a bakery-fresh baguette

 **moroccan pita**
 mediterranean vegetables roasted with a light blend of spices, hummus, lettuce and carrot ribbons stuffed into pita pockets

chicken salad croissant
 homemade all white meat chicken salad with lettuce and tomatoes served on a buttery croissant

roast beef
 choice roast beef with cheddarella, lettuce, tomato, red onion and creamy horseradish served on an onion roll.

corned beef
 superior quality corned beef piled high with swiss cheese and mustard on the side served on bakery fresh rye bread

turkey & avocado
 sliced turkey breast, haas avocado, lettuce, tomatoes and 1000 island dressing served on grilled italian bread

bavarian ham and gruyere pretzel
 smoked ham, gruyere, lettuce, tomato, dijon mustard and a touch of butter served on a fresh pretzel roll

chicken panino
 grilled chicken, provolone, sun dried tomato and fresh basil served on an olive oil griddled italian country bread

tuna sorrento
 our gourmet albacore tuna (no mayo), leaf lettuce and parmesan crisp served on grilled italian bread



box meals

convenience never tasted so good

wrap it up

\$17.00

each box contains a premium wrap, bagged chips, choice of side (potato salad, pasta salad, fresh fruit salad or carrots and celery with ranch dressing) and choice of dessert (brownie, individual apple or cherry pie, dessert bar, KIND bar or gourmet cookie). all wraps can be served in a gluten-free tortilla

chicken caesar

seasoned and grilled chicken, romaine, tomato, provolone and imported parmesan cheese served in a white tortilla

classic club

smoked turkey, bacon, lettuce, tomato and mayo served in a wheat tortilla

manzacado

diced apple, avocado, roasted peppers, lettuce, provolone and fresh herbs served in a mild jalapeño tortilla

steak & arugula

hand-carved medium rare tenderloin of beef with horseradish mayo, fontinella cheese, arugula, tangy cherry peppers and a hint of sweet onion

santa cruz

baby spinach, red pepper hummus, raisins, cashews, apples and cilantro served in a tomato tortilla

zesty mex

authentic barbacoa beef, pinto beans, lettuce, chihuahua cheese, pico de gallo and chipotle mayo served in a mild jalapeño tortilla

italian deli

imported prosciutto, capicola, genoa salami, lettuce, tomato, pepperoncini, olives, provolone and a splash of balsamic vinaigrette served in a white tortilla

sweet & spicy buffalo chicken

chicken tenders glazed with honey spiked hot sauce, romaine, tomato, crunchy celery and ranch dressing served in a mild jalapeño tortilla

turkey & brie

shaved smoked turkey, imported brie, romaine and honey cranberry dressing served in a wheat tortilla

spicy thai shrimp

golden fried shrimp drizzled with a zesty chili sauce, mixed asian greens, julienne vegetables and citrus mayo served in a mild jalapeño tortilla

greens

\$17.00

salads include bakery roll with butter and margarine and fresh fruit salad and a brownie, KIND bar, dessert bar, individual apple or cherry pie or gourmet cookie

tuna sorrento

gourmet no-mayo tuna salad on a bed of spring greens with tomatoes and parmesan crisps. we combine white albacore tuna with extra virgin olive oil, pesto, aromatic vegetables, olives and a crumble of feta cheese

golden gate

californian combination of baby greens with candied pistachios, poached pear, mandarin oranges, dried cranberries and a touch of shaved vidalia onion served with a light sherry vinaigrette

chop

grilled chicken, smoked bacon, roasted peppers, cucumber, red onion and baby tomatoes with mini pasta tubes and shredded romaine served with a honey mustard dressing

bbq chicken

romaine lettuce, diced bbq chicken breast, roasted red pepper, roasted corn kernels, red onion and tortilla crumbles served with a bbq ranch dressing

asian chicken

an array of colorful asian vegetables and thai-spiced grilled chicken on a bed of mixed greens with a rice noodle garnish and served with a ginger-soy dressing

mediterranean

mixed greens with sweet bell peppers, kalamata black olives, feta cheese, sun-dried tomatoes, cucumber and red onion served with a white wine and feta vinaigrette

strawberry spinach

baby spinach, sliced strawberries, almond slivers, red onion, and dried cranberries served with a poppyseed dressing

tenderloin steak

savory slices of grilled beef tenderloin on baby greens with feta cheese, corn, grape tomatoes and crispy fried onions served with an aromatic roasted red pepper vinaigrette dressing



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hot meals

get 'em while they're hot

specials...for the savvy buyer

\$16.00 per guest

these packages are similar versions of our buffets and can be ordered for any meal. the entrées are also available for create your own buffet. **10 guest minimum**

chicken

- bangkok chicken** - asian rice, tossed garden salad and mixed bread basket
- chicken bruschetta** - penne pasta a la sun-dried tomato, caesar salad and mixed bread basket
- chicken marsala** - herb-roasted potatoes, caesar salad and assorted dinner rolls
- chicken parmigiana** - penne pasta a la marinara, tossed garden salad and assorted dinner rolls
- chicken piccata** - rice pilaf, caesar salad and mixed bread basket
- herb roasted chicken** - rice pilaf, tossed garden salad and mixed bread basket
- golden fried chicken** - cornbread stuffing, tossed garden salad and mixed bread basket. 2 pieces per person.





beef

- 18 hour bbq brisket of beef** - parsley baby potatoes, tossed garden salad and kaiser rolls
- italian beef with roasted peppers** - penne pasta a la marinara, tossed garden salad and french bread rolls
- homestyle pot roast** - mashed potatoes with gravy, tossed garden salad and mixed bread basket
- roast sirloin of beef** - garlic mashed potatoes, tossed garden salad and mixed bread basket

pork

- memphis style pulled pork** - parsley baby potatoes, fresh fruit salad and kaiser rolls
- herb crusted pork loin** - herb-roasted potatoes, tossed garden salad and mixed bread basket




pasta

-  **pasta primavera** - tossed garden salad and mixed bread basket
-  **stuffed shells** - caesar salad and assorted dinner rolls
-  **tipo de zucca pasta** - caesar salad and assorted dinner rolls
-  **eggplant penne puttanesca** - tossed garden salad served with a balsamic vinaigrette and assorted dinner rolls

fish

- lemon pepper cod with dill sauce** - brown rice, tossed garden salad and dinner rolls

vegetarian

-  **stuffed peppers** - tossed garden salad and assorted dinner rolls
-  **tandori bistro** - tossed garden salad served with a balsamic vinaigrette, grilled flatbread and roasted red pepper hummus
-  **hoppin john jambalaya** - tossed garden salad served with a balsamic vinaigrette and mixed bread basket

tasty additions...add these to any order

fried chicken

\$2.00 per piece

16 piece minimum sold in increments of four pieces. each increment of 4 pieces includes one breast, thigh, leg and wing. we suggest 1.5 pieces per person.

italian sausage bites

\$80.00

italian sausage bites and potato wedges grilled with peppers and onion in an italian au jus. serves 20-25

deep dish homestyle lasagna

\$88.00

five layers of fresh ingredients and pasta sheets baked to bubbly perfection. we serve it the old fashion way, by the pan, and each pan serves 15-20 guests.

vegetable lasagna

spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

traditional meat lasagna

seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce

add salad and bread for a complete meal. ask us how!

hot meals

get 'em while they're hot

unique ideas for a change of pace

texas chili bar & fixin's

meaty texas chili (no beans) and vegetarian chili. add-ins and toppings include: mini pasta, chopped onion, shredded cheese, crunchy tortilla chips, pickled jalapeno peppers, sour cream and cheddar corn muffins. **15 guest minimum**

\$10.00 per guest

simply spuds baked potato bar

80 count idaho potatoes, meaty texas chili, bacon crisps, cheddar cheese sauce, butter, sour cream and chives. mashed potatoes can be substituted for baked potatoes. **20 guest minimum**

\$12.00 per guest



hot diggety dog - build your own hot dog!

pure beef jumbo hot dogs, fresh bakery buns, cheddar cheese sauce, meaty texas chili, zesty pasta salad and bagged potato chips. condiments include tomatoes, onion, relish, cucumbers, pickles, sport peppers, celery salt, ketchup and mustard. **15 guest minimum**

\$13.00 per guest

pasta please - pasta your way

choose two pastas, two sauces, two meats and two veggies. includes bread basket, butter, country crock and parmesan cheese. **20 guest minimum**

\$16.00 per guest

pasta	farfalle, penne, rigatoni or gemeli
sauce	marinara, alfredo, mushroom alfredo, tomato vodka or sun-dried tomato
meat	meatballs, italian sausage or diced chicken
veggies	mushrooms, tri-color bell peppers, zucchini, black olives, yellow squash, broccoli or green onions

make mine mexican - taco bar ole!

seasoned ground beef, seasoned shredded chicken, shredded lettuce, cheese, mexicali rice, salsa, sour cream, guacamole and warm corn and flour tortillas.

12 guest minimum

\$17.00 per guest

chicken wings

big meaty wings delivered steaming hot with a trio of dipping sauces: traditional buffalo hot sauce, honey chipotle bbq sauce and creamy ranch sauce. served with fresh celery, baked potatoes with sour cream and butter and caesar salad with caesar dressing. add bleu cheese dressing for \$.50 per guest. **15 guest minimum**, 8 wings per guests

\$17.00 per guest

summertime buffet

jumbo black angus hot dog, 1/4 lb. pub burger, american cheese, zesty pasta salad, american potato salad, ruffles potato chips, fruit salad, buns and condiments. **20 guest minimum**

\$17.00 per guest

finest fiesta

a satisfying and authentic mexican buffet. includes barbacoa beef, fajita chicken, mexicali rice, refried beans and roasted potatoes with chorizo presented with warm tortillas, cheeses, salsa, pico de gallo, sour cream, guacamole, chips and pickled jalapenos.

15 guest minimum

\$24.00 per guest

greek feast

gyros meat carved from the spit with tzatziki sauce, fresh pitas, lemon-herb roasted chicken breasts, oven roasted potatoes with oregano and herbs, athenian vegetables and mediterranean salad. **20 guest minimum**

\$23.00 per guest

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hot meals

get 'em while they're hot

create your own... you are the master of your own destiny (we can help!)

choose one or two entrées and three side dishes. side dishes include one vegetable, one potato/starch and one salad. our chef's choice bread basket accompanies all buffets. disposable tableware is included. **10 guest minimum** pricing is as follows:

one entrée - \$20.00 per guest; two entrées - \$24.00 per guest; three entrées - call for pricing



poultry entrées

citrus bbq glazed chicken - slow roasted chicken breast finished with a tangy citrus barbeque glaze

chicken champagne - sautéed chicken breasts in a delicate champagne sauce accented with sun-dried tomatoes

chicken piccata - pan-seared chicken breast in a lemon-caper sauce garnished with fresh tomato

G **herb roasted chicken** - boneless skinless breasts roasted with garden herbs and root vegetables

chicken apricot - seared and basted chicken breast with a delicate apricot sauce, sliced almonds and green onions

roast turkey breast - oven roasted with cornbread stuffing, served with pan gravy

beef entrées

G **18 hour bbq beef brisket** - premium beef brisket cooked in molasses-based bbq sauce for 18 hours

black angus roasted sirloin of beef - sirloin roast with homemade pan gravy

homestyle pot roast - tender red wine braised beef slowly cooked with potatoes and carrots in a rich flavorful gravy

black angus steak - 6oz tender sirloin steak, marinated with olive oil, garlic and fresh herbs, smothered with caramelized onions and sun dried tomatoes

mini meatloaf - personal size meatloaf choice ground beef mixed with herbs and topped with a zesty glaze

pork entrées

herb crusted pork loin - pork loin coated with roasted garlic and fresh herbs, then roasted in the oven till tender and juicy and served with a light lemon cream sauce

stuffed pork chops - 10oz chop stuffed with a dressing made with fresh apples, aromatic vegetables and croutons, draped in a rich brown gravy with a hint of apple cider

hibachi pork chop - seasoned and roasted 10oz center cut pork chop, basted with a mild and savory japanese bbq sauce

seafood entrées

hibachi salmon - seasoned and roasted atlantic salmon fillets basted with a mild and savory japanese bbq sauce

lemon pepper cod - lemon pepper and herb crusted broiled cod with dill cream sauce

salmon fillets - atlantic salmon fillets roasted and glossed with a white wine lemon-dill sauce

tilapia provencale - baked tilapia topped with kalamata olives, chopped roma tomatoes, capers and fresh herbs

vegetarian entrées

Vv **stuffed peppers** - fresh green peppers stuffed then baked with corn, rice, red bell peppers, onions, fresh cilantro and a hint of chipotle

V **eggplant parmigiana** - lightly fried eggplant slices layered with meatless tomato-basil sauce, parmesan and mozzarella cheeses - baked to bubbly perfection

G,Vv **eggplant penne puttanesca** - penne pasta made from organic rice with our signature marinara and roasted eggplant
portabello pizzaiole - seasoned and roasted portabello mushrooms layered with fresh mozzarella, zucchini, oven-dried tomatoes, basil and a touch of marinara sauce

V **tipo de zucca pasta** - gemeli pasta, butternut squash, caramelized onion and sun dried tomatoes with a light sage cream sauce

G,Vv **tandori bistro** - a lively mix of bistro veggies, potato cubes, tomato, raisins, and apricots. tossed in a tandori marinade and baked








G,Vv **hoppin john jambalaya** - this creole inspired dish is well seasoned but not spicy. it has nine different sautéed vegetables and is served over organic, gluten free brown rice.

hot meals









get 'em while they're hot

create your own...continued

salads - choose one

-  **caesar** - crisp romaine, croutons and parmesan served with a caesar dressing
-  **chop** - grilled chicken, smoked bacon, roasted peppers, cucumber, red onion and baby tomatoes with mini pasta tubes and shredded romaine served with a honey mustard dressing
-  **eleven vegetable** - crunchy, crispy vegetables on romaine and radicchio lettuce. red bell peppers, carrots, hearts of palm, cucumber, broccoli, corn, zucchini, peas and baby tomatoes served with balsamic vinaigrette
- fresh fruit** - selection of seasonal fresh fruit
-  **mediterranean** - greens with bell peppers, cucumber, sun-dried tomatoes, red onion, kalamata olives and feta cheese served with white wine and feta vinaigrette
-  **strawberry spinach** - baby spinach, sliced strawberries, almond slivers, red onion, dried cranberries served with a poppyseed dressing
-  **tossed garden** - romaine, cucumbers and tomato served with assorted dressing packets
-  **waldorf chop** - romaine hearts, red apple chunks, celery, red onion, raisins and walnuts served with a honey-lemon dressing



vegetables - choose one

-  **athenian roasted vegetables** - tomatoes, tri-color peppers and braised onions roasted with olive oil, garlic and oregano, garnished with crumbled feta cheese
-  **asian style vegetables** - an array of garden-fresh vegetables marinated and roasted with a mild blend of soy, ginger, garlic, herbs and spices
-  **bistro vegetables** - mélange of fresh carrots, bell pepper, zucchini, yellow squash and red onion roasted with garlic, rosemary, thyme and extra virgin olive oil
-  **broccoli & cauliflower gratin** - baked with a special blend of cheeses and golden bread crumbs
-  **garden vegetable medley** - chef's choice in parmesan herbed butter
-  **glazed carrots** - sliced carrots served in honey and butter
-  **steamed green beans** - served in brown butter or amandine (brown butter and toasted almonds)
-  **sweet corn with chive butter** - sweet corn kernels topped with fresh snipped chives, butter and special seasonings



potatoes, rice & pasta - choose one

- herb roasted** - baby redskin potatoes with garlic, rosemary and parsley
- mashed** - choice of roasted red pepper, garlic or classic with gravy
- parsley baby** - skinless potatoes steamed and served in parsley butter sauce
- baked potato** - baked potato served with butter, country crock and sour cream

-  **asian rice** - low country-inspired blend of aromatic vegetables, herbs and a touch of spice
- mexicali rice** - tomatoes, bell peppers and corn
- rice pilaf** - chicken flavored rice pilaf
-  **brown rice** - organic, gluten-free long grain brown rice
- cornbread stuffing** - southern style, made from corn bread. mixed with sautéed onions, celery and spices

egg noodles - buttered egg noodles with a sprinkle of parsley and parmesan

pasta - farfalle, penne, rigatoni or gemeli pasta with your choice of sauce

marinara	tomato-basil sauce
tomato vodka	tomato-basil sauce with a touch of cream and a hint of vodka
alfredo	parmesan cream sauce
mushroom alfredo	our homemade alfredo sauce simmered with wild mushrooms
bolognese	authentic all-beef meat ragout
sun-dried tomato pesto	fresh spinach, garlic, olive oil and parmesan

sweet

guilt-free, of course

cookies

mom's cookies

chocolate Chip, sugar & mystery cookie

\$3.00 each

mini dessert bars

caramel apple granny - tart granny smith apple chunks and custard in granola'd shortbread drizzled with caramel

\$2.00 each

lemonberry jazz - lemon curd and light lemon mousse with wild maine blueberries, white chocolate and buttery shortbread

\$2.00 each

marble cheesecake bars - a rich truffled brownie interwoven with cream cheese

\$2.00 each

oreo dream - six dreamy layers of white 'n dark chocolate loaded with oreos

\$2.00 each

chocolate frosted brownie - chocolate brownie with fudge frosting

\$2.00 each

pastries

personal pies - dutch apple or cherry

\$3.00 each

mini key lime tart - melt in your mouth key lime filling in a shortbread mini tart shell

\$23.00 per dozen

mini lemon & raspberry tarts - lemon pastry cream in a shortbread crust with a fresh market-picked raspberry

\$23.00 per dozen

mini éclairs - bavarian cream filled and dipped in chocolate ganache

\$13.00 per dozen

mini pastries - cannolis, key lime tarts, lemon & raspberry tarts, cream puffs and éclairs

\$30.00 per dozen

chocolate dipped strawberries - strawberries dipped in milk chocolate

\$30.00 per dozen

platters

cookie & bar sampler - assorted mini dessert bars and chef delia's special cookies.

\$5.00 per guest

10 guest minimum

wildberry shortcake - guests create their own with our down-home presentation of fresh-baked shortcakes alongside berry compote with fresh whipped cream topping

\$3.00 per person

15 guest minimum

signature dessert tray - chocolate dipped strawberries, mini lemon & raspberry tarts, mini key lime tarts, mini éclairs, mini cream puffs, mini cannolis, mini brownies and americana cookies.

\$7.00 per guest

15 guest minimum



cupcakes

cupcake of the month

call for details

\$22.00 per dozen

ice cream

ice cream sundae bar - guests create their own unique ice cream sundae. includes vanilla ice cream scoops, with the following toppings: chocolate sauce, strawberry sauce, caramel sauce, m&m's, crushed oreo cookies, nut sundae topping, cherries, sprinkles and whipped cream. ice cream is delivered in disposable cooler with dry ice. **20 guest minimum**

\$7.00 per guest

disposable cooler with dry ice

disposable service not available on sundays

don't want to do all the work? ice cream cart and attendant are available, just ask!

\$22.00

breaks

you know you could use one

- interactive trail mix break** - guests custom-build their own trail mix in take-out boxes. selection includes premium granola, m&ms, peanut m&m's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds. **12 guest minimum** \$6.00 per guest
- siesta nacho bar break** - take five with this light and flavorful way to break up the day. warm nacho cheese sauce, blue and yellow corn tortilla chips, salsa, sour cream and jalapeno slices. **12 guest minimum** \$7.00 per guest
- executive snack tray** - assorted cheese and crackers, chef delia's special cookies, mini fudge brownies and fresh fruit. **10 guest minimum** \$7.00 per guest
- pretzel shop package** - white chocolate dipped pretzels, dipping pretzels with bavarian sweet mustard, and warm soft jumbo pretzels with cheddar cheese dip. **15 guest minimum** \$8.00 per guest
- power break** - a nutritious and light break-time snack. seasonal fresh fruit salad, assorted yogurts and assorted premium healthy snack bars. **12 guest minimum** \$8.00 per guest
- ceo snack tray** - assorted mini sandwiches (turkey, beef & veggie), assorted mini wraps (manzacado, zesty mex, italian deli), domestic cubed cheese, fresh strawberries and seedless grapes. **12 guest minimum** \$10.00 per guest



a la carte

- fruit kabobs** - fresh cantaloupe, honeydew, strawberry, pineapple and grapes, drizzled with mixed berry coulis **12 kabob minimum** \$3.00 each
see page 3 for a list of more fresh fruit options
- chips and salsa** - crisp tortilla chips with homemade salsa. **12 guest minimum** \$3.00 per guest
- vegetable crudite** - fresh and colorful array of the season's finest, served with herbed dipping sauce. **12 guest minimum** \$4.00 per guest
- cheese, fruit & crackers** - domestic cheeses, seasonal berries and grapes, served with crackers. **12 guest minimum** \$5.00 per guest
- sausage & cheese platter** - beef summer sausage, genoa salami, smoked gouda and havarti cheeses presented with crackers and traditional accompaniments. **12 guest minimum** \$5.00 per guest
- hummus & pita presentation** - roasted red pepper hummus served with homemade pita crisps. **12 guest minimum** \$5.00 per guest
- sweet & salty snack pack** - includes mini snickers, milky way, twix, 3 musketeers and a variety of bagged nuts. **12 guest minimum** \$4.00 per guest
- nut variety pack** - variety of plain salted nuts, yogurt apple nuts, sweet & spicy nuts and mango pineapple nuts. \$2.00 each

appetizers

hot hors d'oeuvres

priced per 50 pieces unless noted

crab cakes with mustard aioli

bite-sized griddled homemade maryland lump crab cakes dotted with a light mustard aioli sauce
\$126.00

spanakopita

golden baked phyllo pastry triangles filled with spinach and feta cheese
\$91.00

mushroom en croute

assorted wild mushrooms, rich cheeses and spices inside flaky puff pastry
\$98.00

chilled hors d'oeuvres

priced per 50 pieces unless noted

zucchini parcels

olive oil poached zucchini slices filled with creamy goat cheese topped with kalamata olive tapenade
\$115.00

cherry tomatoes with bacon and aioli

crisp bacon, parmesan cheese and garlic aioli filled cherry tomato
\$65.00

miniature bruschetta

toasted brioche topped with oven toasted capers, pickled banana peppers, kalamata olives, tomatoes and fresh herbs
\$81.00



hot appetizers

priced per 50 pieces unless noted

baked spinach and artichoke dip

a decadent combination of imported cheeses with spinach, artichokes and roasted garlic. served with grilled ciabatta slices serves 20 - 25
\$78.00

buffalo hot wings

the perfect combination of sweet and heat with blue cheese or ranch dipping sauce
\$73.00

bacon & cheese baby "reds"

miniature red potato cups filled with crisp smoked bacon, chives and cheddar cheese
\$69.00

meatballs

cocktail meatballs in your choice of tangy barbecue sauce or classic brown gravy
100 pieces \$74.00

mini sliders

grilled angus burgers topped with caramelized onions and american cheese
\$109.00

mini vienna hot dogs

miniature pure beef hot dogs served on a bite sized bun with a stone ground mustard relish
\$109.00

coconut crusted shrimp

served with a papaya mango sauce
\$157.00

beef satay

thin strips of asian marinated beef tenderloin threaded onto a bamboo skewer and served with a thai chili sauce
\$148.00

chicken quesadillas

grilled chicken tomato, red onion and a touch of chipotle chilies
\$76.00

chilled appetizers

priced per 50 pieces unless noted

seasonal vegetable display

the season's finest fresh garden vegetables served with a fresh herb dipping sauce
\$5.00 per person

artisanal cheese display

roquefort, brie, manchego, fontinella and chevre cheese accompanied by european delicacies, sliced french baguette, raisin walnut bread and crackers
\$10.00 per person

mini sandwiches

a trio combination on petite rolls with assorted cheeses and complimenting sauces
roast turkey breast, roasted vegetables and humus, and roast beef
48 sandwiches \$134.00

sirloin pinwheels

retro combination of sliced sirloin, baby swiss, shaved red onion and thousand island rolled into pinwheels
\$87.00

honey lime fruit kabobs

bamboo skewers if a seasonal fresh fruit lightly drizzled with a honey lime glaze with a hint of cayenne
\$4.00 per person

caprese skewers

herb and olive oil marinated ciliegine mozzarella, cherry tomato and kalamata olive
\$66.00

shrimp cocktail

spectacular presentation of iced jumbo shrimp with our zesty cocktail sauce, lemons and tabasco
\$156.00



all day, all inclusive

just point and eat

the working meeting

\$42.00 per guest, beverages included

choose one of the following breakfasts:

assorted bagels, muffins and danish, and fresh fruit salad

organic yogurt bar (pg 4)

breakfast sandwiches (pg 6), fresh fruit salad and healthy snack bars (pg 5)

choose one of the following lunches:

tasty box meal (pg 10)

deli buffet (pg 7) with dessert bars or large cookies (pg 16)

hot meal specials (pg 12) with dessert bars or large cookies (pg 16)

choose one of the following breaks:

trail mix break

siesta nacho bar break

power break

executive snack tray

ice cream sundae bar



the v.i.p. meeting

\$49.00 per guest, beverages included

choose one of the following breakfasts:

all american breakfast (pg 4)

euro-continental breakfast (pg 4)

mini quiche (pg 7), breakfast potatoes, sausage and fresh fruit salad

choose one of the following lunches:

artisan sandwich, wrap it up or greens box meal (pgs 10-11)

artisan sandwich, wrap or hot sandwich buffet (pg 6) with dessert bars or large cookies (pg 15)

create your own single entree (pgs 14-15) with dessert bars or large cookies (pg 16)

choose one of the following breaks:

trail mix break

siesta nacho bar break

power break

executive snack tray

ice cream sundae bar



20 guest minimum. additional breaks available for \$7.00 per guest

beverages include a bucket of ice and the following:

breakfast - 1 bottled juice or 1 bottled water and 2 cups of coffee

lunch - 1 bottled water and 1 soda

break - 1 bottled water or 1 soda

bar packages

beer, wine and soda bar (minimum 50 guests)

three hour service: bartender, assorted soft drinks bottled water and bottled fruit juices,

miller genuine draft, miller lite and three wine selections

call liquor package (minimum 30 guests)

bartender, assorted soft drinks, bottled water and bottled fruit juices

miller genuine draft, miller lite and three wine selections

absolute vodka, tanqueray gin, segrams 7 whiskey, jack daniel's boubon, cutty sark scotch, captain morgan rum, cuervo gold tequila and sweet & dry vermouth

two hour service \$18.00
three hour service \$20.00
four hour service \$22.00



premium liquor package

bartender, assorted soft drinks, bottled water and bottled fruit juices

miller genuine draft, miller lite and three wine selections

absolute vodka, tanqueray gin, segrams 7 whiskey, jack daniel's boubon, cutty sark scotch, captain morgan rum, cuervo gold tequila, sweet & dry vermouth, crown royal, glenlivet single malt scotch, herradura reposado tequila, sapphire gin, grey goose vodka, makers mark bourbon, mount gay eclipse rum

two hour \$22.00
three hour \$24.00
four hour \$26.00



bar tender fee

added for guest counts under 100
\$35.00

add heineken or amstel light

\$3.00 per guest

add champagne

\$3.00 per guest

wine selection

tisdale california white zinfandel, canyon road california chardonnay, st gabriel germany riesling, barefoot california pinot grigio, canyon road california sauvignon blanc, redwood creek california pinot noir, copper ridge california cabernet sauvignon, black swan australia shiraz

liquor conditions

Tasty Catering and Hotel Management reserves the right to deny alcoholic beverage service to minors and/or those suspected of providing alcoholic beverages to minors. We also reserve the right to refuse service to guests, who in the opinion of our bar tender, are intoxicated and/or providing alcoholic beverages to intoxicated guests. Refusing service for the aforementioned reasons, or terminating service due to an unruly group, will not negate the client's contractual payment obligation. Shots of alcoholic beverages will not be served. No alcoholic beverages will be permitted to leave the service area.

event policies & procedures

GUARANTEE OF ATTENDANCE

confirmation of guarantee numbers are required 72 hours or three working days prior to a scheduled function, otherwise the expected number becomes the guarantee. the guarantee is subject to reduction and may not be set at any less than 90% of the expected number less than 14 days prior to the event. unexpected increases in final guarantees may necessitate renegotiating the terms set forth in signed banquet event orders.

PAYMENT ARRANGEMENTS

cash, check & credit card payments:
all functions must be paid for in advance unless direct billing has been approved by our accounting department. functions may be guaranteed for payment or paid for by the following credit cards:

american express, master card, visa or discover. if using a credit card as a form of payment, a credit card authorization form is required prior to the event.

CANCELLATION POLICY

if a definite booking is canceled less than 30 days prior to the event, a cancellation fee equal to one hundred percent (100%) of the total estimated food, beverage & room rental charges will be charged. the following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement.

CONFIRMATION OF SET-UP

final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed banquet event order. unless otherwise stated in the banquet event order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems necessary.

TAX & SERVICE CHARGE

all food & beverage are subject to a 19% service charge. all charges including food, beverage, and audio visual equipment are subject to a 9.75% sales tax.

TAX EXEMPT

the state of illinois requires a completed tax exemption form from the tax exempt organization prior to their event. if this form is not received & verified before arrival, the organization will not be put on tax exempt status & must file a return with the state of illinois in order to receive a refund.

OUTSIDE FOOD & BEVERAGE

all food & beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the banquet event order. the hotel reserves the right to charge an additional fee for violation of this policy if no prior agreement with the catering department exists.

MATERIALS SENT TO THE HOTEL

the hotel must be notified in advance when materials are being shipped to the hotel. the hotel must be informed of the quantity, arrival date & shipper at least one working day in advance of the delivery.

each piece received must be labeled with the name of function, date of function and manager responsible for your function. groups must make arrangements to ship their material out of the hotel.

the guest or organization is responsible for sealing & labeling boxes & contacting the shipping company to make the shipping & billing arrangements. the hotel will store properly sealed & labeled materials for up to two (2) days following the function.



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