



EVENTS MENU

BREAKFAST

CONTINENTAL BREAKFASTS

THE EARLY RISER

Selection of Orange Juice, Grapefruit Juice
and Tomato Juice
Freshly Baked Danish, Muffins, Croissants and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE AMERICAN CONTINENTAL

Selection of Orange Juice, Grapefruit Juice
and Tomato Juice
Freshly Sliced Fruit Display
Freshly Baked Danish, Croissants and Bagels
Blueberry, Bran, Lemon, and Poppy seed Muffins
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE EUROPEAN

Selection of Orange Juice, Grapefruit Juice
and Tomato Juice
Freshly Sliced Fruit Display
Cold Cereals Served with 2% Milk
Yoplait Yogurt
Danish, Muffins, Bagels and Croissants
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST ON THE RUN

Tropicana Orange Juice
Pre-Wrapped Thomas' English Muffins Topped with
Canadian Bacon, Fried Egg and Cheddar Cheese
Served with Deep Fried Potato Nuggets
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

PLATED BREAKFASTS

THE TRADITIONAL

Choice of Orange or Grapefruit Juice
Scrambled Eggs Served with
Your Choice of Bacon or Breakfast Link Sausage
Breakfast Potatoes, Breakfast Breads
With Premium Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

FRENCH TOAST

Choice of Orange or Grapefruit Juice
Fresh Cantaloupe Wedge with Orange Cream
Vanilla Infused Cinnamon French Toast
Served with Maple Syrup, Sausage Links
Selection of Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

STEAK AND EGGS

Choice of Orange or Grapefruit Juice
Grilled Filet Mignon
Scrambled Eggs
Breakfast Potatoes, Breakfast Breads
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

EGGS BENEDICT

(Maximum of 150 People)
Choice of Orange or Grapefruit Juice
Traditional Eggs Benedict, Poached Eggs on a Toasted
English Muffin,
Canadian Bacon and Hollandaise Sauce
Breakfast Potatoes and Breakfast Breads
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST BUFFETS

THE AMERICAN BUFFET

Orange, Grapefruit, Tomato, & Apple Juice
Fresh Sliced Fruit Display
Cold Cereals Served with 2% and Skim Milk
Scrambled Eggs, Breakfast Sausage Links and Bacon
Breakfast Potatoes
Selection of Freshly Baked Danish, Breakfast Muffins and
Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SOUTHEAST BUFFET

Orange, Grapefruit, Tomato, & Apple Juice
Fresh Sliced Fruit Display
Scrambled Eggs, Eggs Benedict
Vanilla Infused French Toast with Maple Syrup
Breakfast Sausage Links and Bacon
Breakfast Potatoes
Selection of Freshly Baked Danish, Breakfast Muffins and
Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

SOUTHWESTERN BUFFET

Orange, Grapefruit, Tomato, & Apple Juice
Fresh Sliced Fruit Display
Scrambled Eggs with Chorizo Sausage, Pico De Gallo,
Cheddar Cheese, Guacamole, Frijoles and Warm Flour
Tortillas
Corned Beef Hash with Onions & Cilantro
Breakfast Potatoes
Texas Style Biscuits with Sausage Gravy
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SUNRISE

(Minimum of 10, Maximum of 50 People)
Choice of Orange or Grapefruit Juice
Natural and Fruit Flavored Yoplait Yogurts
Cold Cereal Served with 2% and Skim Milk
Freshly Baked Muffins, Danish and Bagels
Served with Cream Cheese, Butter & Preserves
Scrambled Eggs & Cheddar Cheese
in a Croissant Sandwich
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

OMELET STATION

Include an Omelet Station with Your Breakfast Buffet
With One of Our Talented Chefs
Omelet Station Includes:
Cheddar Cheese, Monterey Jack Cheese, Bleu Cheese
Smoked Applewood Bacon, Sausage, Grilled Chicken,
and Diced Ham
Salsa and Guacamole
Diced Tomatoes, Onions and Scallions
Peppers and Sliced Mushrooms

BELGIAN WAFFLE STATION

Include a Belgian Waffle Station with Your Breakfast
Buffet
With One of Our Talented Chefs
Toppings Include:
Seasonal Fresh Berries
Pecans and Macadamia Nuts
Whipped Cream and Chocolate Chips
Maple Syrup and Strawberry Compote



COFFEE BREAKS

THE NATURAL

Yogurt Granola Parfait to Include Strawberries, Blueberries
And Raspberries, Fresh Fruit Kabobs
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SMOOTHIE

Blueberry, Raspberry, Orange, Strawberry, Banana,
Pineapple and Kiwi Blended with Yogurt, Seasonal Fruits,
Granola Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE ENERGIZER

Mixed Nuts and Pretzels, Energy Bars
Bottled Spring Water, Gatorade,
Regular and Sugar Free Red Bull
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ALL DAY BEVERAGE BREAK (Mid-Morning and Afternoon)

Regular and Diet Sodas
Bottle Spring Water
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

AM BEVERAGE BREAK (15-45 Minutes)

Regular and Diet Sodas
Bottle Spring Water
Tropicana Bottled Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

EUROPEAN COFFEE BAR

Fresh Orange and Lemon Zest
Shaved Dark Chocolate, Whole Cinnamon Sticks, Rock
Candy Stirrers, Grand Marnier Flavored Whipped Cream
Featuring Premium Regular, Decaffeinated and Flavored
Coffees

CHOCOHOLIC BREAK

Chocolate Dipped Strawberries
Chocolate Fudge Brownies
White Chocolate Macadamia Nut, Chocolate Chip
Cookies, and Oreo Cookies
Snickers, Twix, and Kit Kat Candy Bars
White and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ICE CREAM BREAK

Assorted Haagen Dazs Ice Cream and Yogurt Bars
Nestle Novelty Ice Cream Bars
Accompanied with Chocolate Chip and
White Chocolate Macadamia Nut Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SEVENTH INNING STRETCH

Hot Dogs Served with Cheddar Cheese,
Relish, Onions, Mustard & Ketchup
Or
Traditional Jumbo Pretzels with Cheese Sauce
Individual Bags of Potato Chips, Popcorn,
Peanuts and Cracker Jacks
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE COOKIE MONSTER

A Selection of Cookies to Include
White Chocolate Macadamia Nut, M&M's
Chocolate Chip, Peanut Butter and Oatmeal Raisin
Served with Chilled Regular and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LUNCH BUFFETS

CHEESEBURGER IN PARADISE

Salad Selection

Tidewater Cole Slaw, Caesar Salad
Bowtie Pasta Salad, Red Bliss Potato Salad

Entrees

(Please Select Three)

Southern Fried Chicken
Quarter Pound Cheeseburgers
Hot Dogs with Coney Island Condiments
Barbecue Breast of Chicken
Shredded Barbecue Pork
Assorted Breads

Campsite Baked Beans with Bourbon and Brown Sugar
Sweet Onions, Sautéed Mushrooms, Crumbled Bleu
Cheese, Smoked Applewood Bacon and Condiment Bar

Desserts

Individual Mini Desserts, Sliced Watermelon
Lemonade and Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE EXECUTIVE

Tuna Salad, Cashew Chicken Salad
Caesar Salad, Caprese Salad

Limestone Bibb, Olives, Grated Parmesan, Crumbled
Maytag Bleu Cheese, Marinated Peppers, Artichokes,
Sweet Onions, Shaved Carrots,
Julienne Cucumber, Radish Sprouts and Crostinis

Roasted Chilled Beef Tenderloin with Horseradish
Mayonnaise on a French Baguette

Roast Breast of Turkey with Cranberry Relish on a Multi
Grain Roll

Black Forest Ham with Stone Ground Mustard on an
Onion Roll

Individual Mini Desserts to Include Mini Cheesecakes,
Mini Pastries, Mini Cream Puffs, Mini Éclairs, Chocolate
Covered Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LUNCHEON BUFFET

~Salad Selection~

Caesar Salad
Herbed Pasta Salad
Fresh Field Green Salad with Assorted Dressings
Sliced Tomato with Onion and Bleu Cheese

~Choice of Two or Three Entrees~

Sliced Roast Strip Loin
Roasted Pork Loin
Meat Lasagna
Rigatoni with Italian Sausage
Pasta Primavera
Chicken Tuscany
Chicken Marsala
Chicken Milanese
Salmon Piccata
Parmesan Crusted Swordfish

Fresh Green Beans with Roasted Shallots and Applewood
Smoked Bacon
Roasted Rosemary Fingerling Potatoes
Rolls and Butter

Individual Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea



HILTON HEAD MARRIOTT RESORT AND SPA

1 Hotel Circle, Hilton Head, SC 29928

LUNCH BUFFETS

THE ROCKEFELLER

Salad Selection

Marinated Grilled Vegetable Platter, Caesar Salad
Mixed Field Green Salad with Assorted Dressings
Cole Slaw, Spicy Potato Salad

Butcher Block Featuring

Chilled Sliced Beef Tenderloin
Roasted Herb Infused Breast of Turkey
Balsamic Glazed Breast of Chicken
Herb Crusted Pork Loin
Shaved Corned Beef

Cheese Selections

Big Eye Swiss
English Sharp Cheddar
Monterey Jack
Imported Sharp Provolone

Bread Selections

Wheat and Rye Bread
Multi Grain Rolls
French Baguettes
Onion, Kaiser & Pretzel Rolls

Relishes

Kalamata Olives, Pepperoncini, Kosher Pickles,
Beefsteak Tomatoes, Horseradish Mustard, Peppercorn
Mustard, Whole Grain Mustard, Mayonnaise

Desserts

Individual Mini Desserts
Haagen-Dazs Ice Cream Bars and Yogurt Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

ITALIAN LUNCH BUFFET

Marinated Tomato & Sweet Onion Platter
Grilled Balsamic Vegetables
Caesar Salad with Parmesan Cheese & Garlic Croutons

Antipasto Platter:

Salami, Pepperoni, Capicola, Prosciutto, Cherry
Peppers,
Sweet Peppers, Artichoke Hearts, Hard Cooked Eggs

Large Hand Tossed Pizzas:

Italian Sausage, Pepperoni, Bacon and Onion Pizza
Margherita Pizza
Chicken, Caramelized Onions, Goat Cheese Pizza
Three Cheese Pizza

Mediterranean Chicken Topped with Fresh Melted
Mozzarella,
Roasted Peppers and Sundried Tomato Pesto

Rigatoni Bolognese

Tiramisu, Biscotti, Cannoli and
Italian Cream Layer Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

COLD LUNCH BUFFETS

DELI EXPRESS

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw
Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham
Sharp Cheddar Cheese, Big Eye Swiss and American
Cheeses
Wheat and Rye Bread, Multi Grain Rolls, Kaiser Rolls and
Pretzel Rolls, Tomatoes and Pickles
Mayonnaise and Mustard
Individual Bags of Potato Chips and Pretzels
Individual Mini Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

WRAP AND RUN BUFFET

Tossed Garden Salad with Assorted Dressings
Spicy Potato Salad
Roasted Sliced Turkey in a Whole Wheat Wrap with
Mayonnaise, Applewood Smoked Bacon, Shredded Lettuce,
Tomato and Swiss cheese
~ ~ ~
Grilled Sliced Breast of Chicken a Sundried Tomato Wrap
With Pico de Gallo, Shredded Lettuce and Monterey Jack
Cheese, Pesto Mayonnaise and Sour Cream
~ ~ ~
Shaved Lean Ham with Big Eye Swiss, Shredded Lettuce,
Diced Tomatoes and Dijonnaise

Individual Bags of Potato Chips and Pretzels
Fudge Brownies, S'mores, Lemon and Peanut Butter Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea

WALL STREET

Tureen of Chef's Soup of the Day
Garden Salad with Dressing Selection
Cole Slaw
Spicy Potato Salad
Albacore Tuna Salad
Chicken Salad

Sliced Oven Roasted Turkey, Sliced Roast Beef, Sliced
Genoa Salami and Shaved Ham
Wheat and Rye Bread, Multi Grain Rolls,
Kaiser and Pretzel Rolls
Sliced Big Eye Swiss, American and Sharp Cheddar Cheeses
Tomatoes, Onions, Kosher Pickles and Black Olives
Mustard & Mayonnaise
Individual Bags of Potato Chips and Pretzels

Individual Mini Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Iced Tea



SALADS AND SANDWICHES LUNCH

PLATED SALADS

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing,
Shaved Parmesan Cheese
Topped with Your Choice:
Grilled Chicken, Grilled Shrimp, Fillet of Salmon
Served with Warm Rolls & Butter
Raspberry Swirl Cheesecake

Southwest Fried Chicken Salad

Chilled Spring Mix with Lime & Tequila Marinated Grilled Chicken
Sliced Red Onions, Grape Tomatoes, Hard Cooked Eggs,
Shredded Monterey Jack & Cheddar Cheeses
Served with Chipotle Avocado Ranch Dressing
Warm Rolls & Butter
Tiramisu Torte

Asian Chicken Salad

Asian Greens, Grilled Breast of Chicken, Cashews, Crisp Wontons,
Served with Pan Asian Dressing
Warm Rolls & Butter
Black Forest Cake

Strawberry Fields Salad

Chilled Spring Mix with Grilled Chicken Breast
Candied Pecans, Crumbled Maytag Bleu Cheese,
Sliced Strawberries & Mandarin Oranges
Served with Raspberry Vinaigrette Dressing
Warm Rolls & Butter
Ultimate Chocolate Cake

PLATED SANDWICHES

Southwest Fajita Wrap

Charbroiled Breast of Chicken Sliced
With Roasted Red & Yellow Peppers, Shredded Lettuce,
Pico De Gallo, Guacamole, Shredded Monterey Jack
Cheese & Sour Cream
Accompanied with Spring Greens in Balsamic Dressing
Key Lime Pie

Roast Turkey BLT

Turkey, Applewood Smoked Bacon, Lettuce, Tomato
and Mayonnaise, & Swiss cheese, served on Multi Grain
Roll
Accompanied by Potato Chips
Kentucky Bourbon Pecan Pie

Grilled Vegetarian Wrap

Balsamic Marinated Peppers, Zucchini, Asparagus,
Yellow Squash and Portobello Mushrooms,
With Hummus, Wrapped in a Whole Wheat Tortilla
Served with Crisp Field Greens in a Balsamic Vinaigrette
Dressing
Gourmet Carrot Cake

Grilled Chicken Caesar Wrap

Grilled Chicken Breast Sliced
With Romaine Lettuce, Caesar Dressing, Fresh Parmesan
Cheese, & Tomatoes In a Sun-dried Tomato Tortilla
Amaretto Almond Cheesecake

All Sandwich and Salad Entrees are served with Freshly
Brewed Coffee,
Decaffeinated Coffee, Hot or Iced Tea

MINI-LUNCHEON BUFFETS

The following Luncheon Buffets are expressly designed for Groups of 20 to 35 people who desire the efficiency and the simplicity of a Buffet for their Group.

These Buffets are strictly limited to the exact numbers of a minimum of 20 and maximum of 35 Guests.

THE ASIAN EXPRESS

Asian Green Salad with Mizuna Greens, Bamboo Shoots, Water Chestnuts, Pea Pods, Cashews and Fried Wontons with a Ginger Orange Dressing

General Tso's Crispy Chicken with Sweet and Sour Sauce
Beef Stir Fry with Asian Vegetables in a Teriyaki Glace
Egg Rolls with Hot Mustard and Sesame Garlic Sauce
Pork Fried Rice, Stir Fry Vegetables
Assorted Rolls and Flatbreads

Fortune Cookies, Fudge Brownies, S'mores, Lemon Bars, and Peanut Butter Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

LITTLE ITALY

Vegetable Minestrone
Caesar Salad, Caprese Salad
Balsamic Grilled Vegetables
Tri Color Tortellini Alfredo
Chicken Parmesan
Grilled Italian Sausage and Roasted Peppers
Hard and Soft Italian Breads and Oils
Tiramisu with Kahlua Cream, Biscotti and Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

SOUTH OF THE BORDER

Beef Taco Bar – Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, Pico de Gallo
Three Cheese Quesadilla, Mexican Rice and Frijoles
Chicken Fajitas, Roasted Peppers and Onions, Pico de Gallo, Shredded Monterey Jack Cheese, Sour Cream and Guacamole with Flour Tortillas
Key Lime Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea



LUNCH ENTREES

All Luncheons are served with Warm Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Teas,
Iced Tea

~OF AIR~

Wedge of Iceberg Lettuce, Diced Tomato, Chopped
Applewood Bacon

With Bleu Cheese Dressing

Chicken Mediterranean

Boneless Breast of Grilled Chicken, Sundried Tomato
Pesto, Roasted Red and Yellow Peppers, Fresh Mozzarella
Cheese

Fresh Vegetables and Rosti Potatoes

Raspberry Swirl Cheesecake

Greek Salad with Romaine Lettuce, Kalamata Olives,
Roasted Red Peppers, Julienne Red Onions, Feta Cheese,
Tossed in a Red Wine Vinaigrette Dressing

Chicken Tuscany

Boneless Breast of Chicken Lightly Coated with Herb
Bread Crumbs, Pan Seared

Topped with Fresh Mozzarella and Marinara Sauce

Accompanied by Penne Pomodoro

Tiramisu Torte with Kahlua Crème

Mixed Field Green Salad with Grape Tomato, Julienne
Cucumbers with Choice of Dressing

Chicken Cardinale

Boneless Chicken Breast Coated in Panko Bread Crumbs
with Lemon Pepper Seasoning, Pan Sautéed and Topped
with Julienne of Sweet Red and Yellow

Peppers in a Lemon Beurre Blanc

Fresh Vegetables and Chef's Selection of Potatoes

Ultimate Chocolate Cake

Caesar Salad with Romaine Lettuce, Shaved Parmesan,
Parmesan Garlic Croutons and Caesar Dressing

Pasta Primavera

Penne Pasta with Herb Chicken Breast, Tossed with
Peppers, Zucchini, Diced Portobello Mushrooms, Diced

Roma Tomatoes in a Parmesan Alfredo Sauce

Italian Cream Layer Cake

~OF LAND~

Sliced Beefsteak Tomatoes, Bermuda Sweet Onion,
Crumbled Bleu Cheese, Balsamic Vinaigrette

Roasted New York Strip Loin

Sliced New York Strip Loin with Bordeaux Red Wine Sauce,
Horseradish Mashed Potatoes and Tomato Gruyere

Julienne of Vegetables

Ultimate Chocolate Cake

Wedge of Iceberg Lettuce, Diced Tomato, Chopped
Applewood Bacon

And Bleu Cheese Dressing

Filet Mignon with Bordelaise Sauce

Yukon Gold Mashed Potatoes, Fresh Vegetables

New York Style Cheesecake

Market Price

Mixed Field Greens Salad, Grape Tomato, Julienne
Cucumbers, Choice of Dressing

Rosemary & Black Pepper Crusted Pork Loin

Crusted Sliced Pork Loin,

with Wild Mushroom Marsala Sauce

Rosemary Roasted Potatoes and Fresh Vegetables

Gourmet Carrot Cake

~OF SEA~

Mixed Field Green Salad, Grape Tomato, Julienne
Cucumbers, Choice of Dressing

Grilled Filet of Salmon, Dijon Cream Sauce

Yukon Gold Mashed Potatoes with Asparagus

Lemon Mist Cake

Caesar Salad, Romaine Lettuce, Shaved Parmesan,
Parmesan Garlic Croutons, Caesar Dressing

Grilled Swordfish, Lemon Chive Aioli

Spinach, Roasted Onions and Fingerling Potatoes

Raspberry Swirl Cheesecake



3 COURSE PLATED DINNER

All Entrees Include Your Choice of Salad, Warm Rolls and Butter, Entrée, Dessert, Coffee, Decaffeinated Coffee and Teas

SALAD SELECTION:

Please Choose One

Classic Caesar Salad
Strawberry Field Salad
Mix Baby Field Green Salad
Baby Wedge Salad
Greek Salad

ENTRÉE SELECTION:

Please Choose One

~OF LAND~

Roast Prime Rib of Beef

Slow Roasted Prime Rib of Beef Natural Au Jus,
Oven Roasted Rosemary Potatoes
Julienne of Fresh Vegetables

Filet Mignon

Center Cut Filet Mignon
Merlot Enhanced Demi Glaze
Fresh Asparagus and Yukon Gold Mashed Potatoes

New York Strip Steak

Grilled Center Cut New York Strip
Yukon Gold Potatoes, Asparagus and Baby Carrots

Medallions of Beef Tenderloin

Twin Medallions of Beef Tenderloin
With Cabernet Roasted Shallot Sauce
English Rosti Potatoes & Julienne of Fresh Vegetables

Braised Short Ribs

Slow Cooked Short Ribs, Horseradish Cream,
Yukon Gold Potatoes and Gingered Carrots

Rosemary and Black Pepper Crusted Pork Loin

Sliced Pork Loin with Wild Mushroom Marsala Sauce,
Rosemary Roasted Potatoes and Fresh Vegetables

Steak Diane

Medallions of Sautéed Filet Mignon with Wild Mushroom
Cognac Demi-Glace,
Garlic Mashed Potatoes, Fresh Vegetables

Beef Stir-Fry

Marinated Sliced Flat Iron Steak
Served with Asian-Style Vegetables and Jasmine Rice

Steak Oscar

Pan Seared Medallions of Tenderloin,
Topped with Lump Crabmeat,
Asparagus Spears and Béarnaise Sauce, Yukon Gold
Mashed Potatoes

Steak Au Poive

Pan Seared Tournedos of Filet Mignon,
Cracked Black Pepper
With Cognac Cream Sauce, Yukon Gold Mashed
Potatoes and Fresh Vegetables

Roasted New York Strip Sirloin

Sliced New York Strip Sirloin,
Bordeaux Red Wine Sauce,
Horseradish Mashed Potatoes, Tomato Gruyere
with Julienne Vegetables

Rack of Lamb

Grilled Double Lamb Chops, Mint Pesto, Au Jus,
Rosti Potatoes and Fresh Asparagus

Veal Chop

Seared 14-ounce Veal Chop, Red Wine Demi
Yukon Gold Mashed Potatoes, Julienne Vegetables

Veal Oscar

Tender Medallions of Veal
Topped with Lump Crabmeat,
Asparagus and Béarnaise Sauce, Yukon Gold
Mashed Potatoes

Vegetable Mediterranean Couscous

Asparagus, Eggplant, Zucchini, Portobello
Mushrooms, Roasted Peppers and Squash cooked in
an Aromatic Vegetable Broth and Drizzled with
Lemon Chive Aioli



3 COURSE PLATED DINNER

~OF SEA~

Parmesan Crusted Swordfish

Center Cut Swordfish Steak, Shaved Reggiano Parmesan Cheese,
Julienne of Fresh Vegetables, Yukon Gold Potatoes

North Atlantic Halibut

Simply Grilled Fillet of Atlantic Halibut with Meyer Lemon Beurre Blanc,
Yukon Gold Mashed Potatoes

Fillet of Salmon

Grilled Fillet of Sesame Glazed Salmon, Yukon Gold Potatoes,
Fresh Asparagus with Roasted Red Peppers

Grilled Mahi Mahi

Lemon Chive Aioli, Tropical Fruit Salsa,
Yukon Gold Mashed Potatoes, Fresh Vegetables

Sea Bass

Hazelnut Crusted Sea Bass with Frangelico Beurre Blanc
Served on a Bed of Seasoned Sautéed Spinach, Yukon Gold Mashed Potatoes

Ahi Tuna

Seared Ahi Tuna Steak with Asian Spiced Wasabi Cream,
Yukon Gold Mashed Potatoes and Pickled Ginger

Crab Cakes

Jumbo Lump Crab Cakes with Dijonnaise Cream
Served on a Bed of Seasoned Sautéed Spinach

Sea Scallops

Seared Sea Scallops, Sautéed Jumbo Shrimp Scallops
Served in a Provencal Sauce with Rice Pilaf

~OF AIR~

Chicken Wellington

Boneless Breast of Chicken, Mushroom Duxelle,
Wrapped in Puff Pastry and Baked,
Asparagus and Rosti Potatoes

Chicken Oscar

Seasoned Breast of Chicken, Lump Crabmeat,
Crowned with Asparagus and Béarnaise Sauce, Yukon Gold Potatoes

Chicken Piccata

Chicken Breast Seasoned and Seared,
Lemon Beurre Blanc,
Yukon Gold Potatoes and Julienne Vegetables

Chicken Mediterranean

Marinated Boneless Breast of Chicken, Sundried Tomato Pesto, Roasted Red and Yellow Peppers,
Melted Mozzarella Cheese, Fresh Vegetables and Yukon Gold Mashed Potatoes

Chicken Rosemary

Grilled Breast of Chicken Infused with Rosemary and Red Currant Glaze,
Roasted Potatoes and Fresh Vegetables

Chicken Saltimbocca

Breast of Chicken Seasoned and Pan Seared, Topped with Prosciutto and Fresh Mozzarella, Served on a Bed of Seasoned Sautéed Spinach
With Yukon Gold Mashed Potatoes

DESSERT SELECTION:

Please Choose One

Amaretto Almond Cheesecake
Carrot Cake
Tiramisu
New York Style Cheesecake
Raspberry Swirl Cheesecake
Italian Cream Layer Cake
Chocolate Decadence
Kentucky Bourbon Pecan Pie
Ultimate Chocolate Cake
Black Forest Cake
Red Velvet Cake
Lemon Mist Cake
Key Lime Pie



DINNER BUFFET

PRIME RIB BUFFET

~Salads~

Greek Salad, Caesar Salad
Field Green Salad with Assorted Dressings
Grilled Balsamic Vegetable Platter
Beefsteak Tomato, Sweet Onion,
Maytag Bleu Cheese Platter

~Entrees~

Carved Prime Rib of Beef

Selection of Additional Two Entrees:

Seared Salmon with Whole Grain Mustard
Parmesan Crusted Swordfish
Chicken Marsala
Chicken Piccata
Roasted Herb Encrusted Pork Loin
Penne Bolognese

Fresh Vegetable Medley
Potatoes Au Gratin, Roasted Pepper Rice

Warm Rolls and Butter

~Dessert~

Carrot Cake
Lemon Mist Cake
Red Velvet Cake
Chocolate Decadence

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

DINNER BUFFET

~Salads~

Beefsteak Tomato, Sweet Onion,
Maytag Bleu Cheese Platter
Caesar Salad
Field Green Salad with Assorted Dressings
Chilled Tortellini Salad

~Entrees~

(Please Select Three)

Sliced Roast New York Strip
Braised Short Ribs
Asian Beef Stir-Fry
Apple Stuffed Pork Loin
Chicken Piccata
Chicken Rosemary
Chicken Saltimbocca
Seared Fillet of Salmon with Whole Grain Mustard
Parmesan Crusted Swordfish
Penne Bolognese

White Cheddar Au Gratin Potatoes, Wild Rice
Fresh Seasonal Vegetables

Warm Rolls with Butter

~Dessert~

Carrot Cake, Black Forest Cake,
Kentucky Bourbon Pecan Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Teas



DINNER BUFFET

ITALIAN BUFFET DINNER

~Salads~

Tomato, Red Onion & Mozzarella Platter
Caesar Salad
Grilled Balsamic Vegetable Platter

~Entrees~

(Please Select Three)

Sliced New York Strip Barolo
Mediterranean Chicken
Chicken Tuscany
Baked Snapper with Sicilian Olives, Roasted Peppers and Tomatoes
Lasagna
Penne Primavera
Rigatoni with Grilled Italian Sausage, Onions and Roasted Peppers

Rosemary & Olive Oil Roasted Potatoes
Green Beans with Shallots and Roasted Peppers

~Dessert~

Tiramisu
Italian Cream Layer Cake
Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

PICNIC ON THE BAY

~Starters~

Clam Chowder
Field Green Salad with Assorted Dressings
Tidewater Cole Slaw
Red Bliss Potato Salad
Tortellini Pasta Salad

~Entrees~

Selection of Three Entrees:
Shredded Barbecued Pork
Barbecued Pork Ribs
Barbecued Chicken Breast
Chicken Fajitas
Beef Fajitas
Baked Mahi Mahi with Corn and Pepper Relish

Corn on the Cob
Bourbon Baked Beans
Rosemary and Parmesan Crusted Potato Wedges
Cornbread, Warm Rolls, Butter

~Dessert~

Sliced Watermelon
Raspberry Swirl Cheesecake
Deep Dish Apple Torte
Black Forest Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Teas



RECEPTION



RECEPTION PACKAGES

Packages Priced Per Person for One Hour

THE HAPPY HOUR

Domestic and Imported Cheeses, Garnished with Fresh Fruit, Canapés, Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa

THE MEDITERRANEAN

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion, Drizzled Balsamic Vinaigrette Dressing

Italian Hard and Soft Bread Display, Flavored Olive Oils
Brie and Raspberry Tarts, Spanakopita, Parmesan Artichoke Hearts

THE BUTLER

All Items Served by White Gloved Butlers

Beef Wellington, Chicken Sate, Thai Chicken Spring Rolls, Bruschetta Pomodoro, Assorted Canapés

CHANGES IN LATITUDE

Coconut Shrimp, Raspberry and Brie in Phyllo, Mini Beef Wellingtons, Mini Crab Cakes, Crab Rangoon, Fresh Seasonal Fruit Platter

MIRROR DISPLAYS & PLATTERS

(serve 50 ppl each)

ITALIAN ANTIPASTA

Prosciutto, Pepperoni, Genoa Salami
Capicola, Kalamata Olives, Artichoke Hearts, Pepperoncini, Fresh Mozzarella, Provolone
Crusty Italian Bread & Flavored Italian Oils

FRESH VEGETABLES

White and Green Asparagus, Baby Carrots, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Red Grape Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips

DOMESTIC & INTERNATIONAL CHEESES

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego and Fontina cheeses, Garnished with Fruits and Berries, Crostinis and French Baguettes

FRESH CUT & WHOLE FRUIT

Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Watermelon, Strawberries, Apricots, Pineapple, Honeydew Melon and Mango

EUROPEAN MEATS

Sliced Prosciutto, Sliced Capicola, Genoa Salami
And Black Forest Ham



RECEPTION

GRILLED BALSAMIC VEGETABLES

White and Green Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Balsamic Vinaigrette Dressing

FRESH MARKET SEAFOOD DISPLAY

(Minimum 50 people, priced per person)
Jumbo Shrimp (3 per person)
Fresh Oysters (2 per person)
Alaskan King Crab Leg (1 per person)
Cocktail Sauce, Mignonette Sauce

THE CARVERY

WHOLE SIDE OF SMOKED SALMON

(Serves 30)

Capers, Chopped Onions,
Hard Cooked Eggs & Crostinis

ROASTED BEEF TENDERLOIN

(Serves 30)

Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish,
Silver Dollar Rolls

STEAMSHIP ROUND OF BEEF

(Serves 100)

Horseradish Cream, Mustard, Silver Dollar Rolls

BAKED SUGAR CURED VIRGINIA HAM

(Serves 50)

Molasses Citrus Glaze, Vidalia onion Relish,
Dijonnaise Mayonnaise, Silver Dollar Rolls

ROAST BREAST TURKEY

(Serves 30)

Honey Mustard, Cranberry Relish,
Silver Dollar Rolls

GARLIC PEPPERCORN CRUSTED PORK LOIN (serves 30)

Seasoned in Crushed Peppercorns, Dijon Mustard,
Roasted Garlic Cream Horseradish Sauce, Silver Dollar
Rolls

ACTION STATIONS

Attendant Required

PASTA STATION

Select Three Pastas and Three Sauces:
Rigatoni, Tortellini, Penne, Farfalle
Carbonara, Marinara, Bolognese, Puttanesca

SANTA FE FAJITA BAR

Chicken & Beef Fajitas
Chicken Quesadillas
Accompanied with Pico De Gallo
Guacamole, Sour Cream
Monterey Jack & Cheddar Cheeses

SHANGHAI STIR FRY

Select Two Items:
Seared Duck with Fresh Ginger, Snow Peas
Seared Beef with Scallions and Sesame Garlic Sauce
Spiced Pork Lo-Mein
General Tso's Chicken
Accompanied with Vegetable Fried Rice

CAESAR SALAD STATION

Grilled Chicken, Grilled Salmon, Hearts of Romaine,
Parmesan Cheese,
White Anchovies, Roasted Garlic Croutons Tossed with
Caesar Dressing

SWEET ENDINGS

Fresh Fruit Tarts, Mini Cheesecakes, Chocolate Covered
Strawberries, Assorted Mini Pastries
Coffee, Decaffeinated Coffee, Herbal Tea, Whipped Cream,
Raw Sugar, Cinnamon Sticks, Orange and Lemon Zest and
Chocolate Shavings



BAR OPTIONS

TERMS

TIERS

CATERING BRANDS

Smirnoff, Absolut Mandarin, Seagram's Extra Dry Gin, Cruzan Rum, Jim Beam Ghost, J & B, Sauza Blue Silver, Seagram's 7, E&J Gallo, Hiram Walker Peach Schnapps Bud Light, Miller Lite, Budweiser, O'Doules

PREMIUM BRANDS

SVEDKA, New Amsterdam Red Berry, Beefeater Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniel's, Dewars White Label, Suaza Gold, E & J Gallo, Canadian Club, Courvoisier VS, Baileys Irish Cream, Hiram Walker Peach Schnapps, Kahlua Bud Light, Miller Lite, Budweiser, Corona Extra, Amstel Light, Samuel Adams Boston Lager, O'Doules

SUPER PREMIUM BRANDS

Ketel One , Ketel One Citroen, Tangueray Gin, Bacardi Superior, Captain Morgan Spiced Rum, Makers Mark, Johnnie Walker Red, Suaza 907 Blanco, E&J Gallo, Crown Royal, Courvoisier VS, Baileys Irish Cream, Hiram Walker Peach Schnapps, Kahlua, Bud Light, Miller Lite, Budweiser, Corona Extra, Amstel Light, Stella Artois, Rebel IPA, O'Doules

CATERING WINES

Canyon Road Chardonnay
Canyon Roas Pinot Grigio
Canyon Road Cabernet
Canyon Road Merlot
Sutter Home White Zinfandel
J.Roget Champagne

Host, Cash or Open Bar Options Available

All food, beverages, audio visual, room rental/set-up fees and meeting room internet fees are subject to a 24% taxable Administrative Fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage, internet and audio visual are subject to applicable sales tax (currently 8% for food and 13% liquor)

Administrative fees and taxes are subject to change without notice.



meetings imagined