

Mount Pleasant Comfort Inn & Suites Hotel & Conference Center



Catering Menu

2424 South Mission Street
Mount Pleasant, MI 48858
mtpcomfortinn.com
989-772-4000

Meeting Packages



All Day Meeting Package 1

\$35.00 Per Person

Conversation Over Coffee

Oatmeal with Toppings, Seasonal Whole Fruit, Assorted Breads with Peanut Butter & Assorted Jelly and a Juice Station

Mid-Morning Stretch

Assorted Granola Bars

Lunch: The Delicatessen Buffet

Sliced Ham, Turkey & Roast Beef, Housemade Tuna & Egg Salad, Assorted Breads, Cheddar & Swiss Cheese, Lettuce, Tomato, Onion, Pickles, and Potato Chips with Chef's Choice of a Cold Salad and Soup served with Iced Tea & Lemonade

Afternoon Eye Opener

Assorted Cookies, Trail Mix, & Nuts

All Day Meeting Package 2

\$45.00 Per Person

Feed Your Ideas

Scrambled Eggs, Hickory Smoked Bacon, Breakfast Potatoes, & Seasonal Whole Fruit served with a Juice Station

Mid-Morning Stretch

An Assortment of Muffins & Breakfast Pastries

Lunch Buffet

Your Choice of Themed Buffet from our Lunch Buffet Menu served with Iced Tea & Lemonade

Afternoon Eye Opener

Warm Soft Pretzels with Cheese Sauce and a Fresh Cut Vegetable Tray with Ranch

***All Day Meeting Packages include Coffee, Tea, and Soft Drinks for Duration of Meeting and are refreshed throughout the Day as Needed**

***No Substitutions**

***\$50.00 Surcharge will be added to any Package under 25 guests**
Buffets are designed for 60 minutes of continuous service
Menu Pricing is guaranteed no more than 90 days from your event
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Breakfast



Breakfast Buffets

*All Breakfast Buffets include a Coffee, Tea and Juice Station

The All American Buffet 13.00

Your Choice of Hickory Smoked Bacon or Sausage Links, Scrambled Eggs, Breakfast Potatoes, and French Toast with Syrup served with Seasonal Whole Fruit

The Rise & Shine Buffet 11.50

Scrambled Eggs, Grilled Ham, Breakfast Potatoes, and a Toasting Station with Assorted Breads, Peanut Butter & Assorted Jelly served with Seasonal Whole Fruit

The Belgian Waffle Buffet 13.50

Belgian Waffles with Strawberry & Blueberry Topping, Pecans, Syrup, Whipped Cream, served with Scrambled Eggs, Hickory Smoked Bacon and Seasonal Whole Fruit

The Down Home Classic Buffet 11.50

Scrambled Eggs, Breakfast Potatoes, Warm Buttermilk Biscuits & Housemade Sausage Gravy served with Seasonal Whole Fruit
*add Hickory Smoked Bacon +3.00

Continental Breaks

*All Continental Breaks include a Coffee, Tea and Juice Station

Continental Breakfast 8.50

Fresh Cut Fruit, Assorted Breakfast Pastries & Hard Boiled Eggs

Deluxe Continental Breakfast 10.50

Housemade Egg Casserole, Assorted Breakfast Pastries, Fresh Cut Fruit, and Assorted Breads served with Peanut Butter & Assorted Jelly

Morning Wakeup 9.50

Oatmeal with Toppings, Fresh Cut Fruit and Assorted Breads served with Cream Cheese, Peanut Butter & Assorted Jelly

Healthy Start 9.50

Yogurt, Granola, Pecans, Fresh Cut Fruit, Assorted Muffins & Breads with Butter, Peanut Butter & Assorted Jelly

A La Carte

Fresh Whole Fruits 2.25

Seasonal Whole Fruit

*Price per Piece

Oatmeal 3.50 pp

Served with Brown Sugar, Raisins, Pecans & Milk

Bagels 24.00

Served with Cream Cheese, Peanut Butter & Assorted Jelly

*Price per Dozen

Fresh Cut Fruit Tray 3.75 pp

Chef's Choice of Assorted Fresh Cut Fruit

Muffin Assortment 20.00

*Price per Dozen

Housemade Egg Casserole 60.00

*Serves 15-20

Assorted Breakfast Pastries 24.00

*Price per Dozen

Yogurt with Granola 3.50 pp

Doughnut Assortment 26.00

*Price per Dozen

Hard Boiled Eggs 12.00

*Price per Dozen

Gallon of Coffee 28.00

Freshly Brewed Regular or Decaffeinated Coffee

Hot Chocolate 1.50

Individual Hot Chocolate Packets

Bottled Juices 2.75

Assortment of Single Serving Juices

Hot Herbal Teas 1.50

Assortment of Hot Herbal Teas

Bottled Spring Water 2.00

Soft Drinks 2.50

Assorted Canned Soft Drinks

Iced Tea with Lemon 10.00

Freshly Brewed Iced Tea with Lemon *60oz. Pitchers

Lemonade 10.00

*60oz. Pitchers

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Breaks



Themed Breaks

*Priced per Person

A Stop on Sweet Street	6.00
Assortment of Oreo Dream Bars, Caramel Apple Bars, Lemonberry Jazz Bars, and Marble Cheese Truffle Bars served with Assorted Soft Drinks	
Munch and Crunch	6.00
Deluxe Party Mix, Housemade Potato Chips & French Onion Dip served with Assorted Soft Drinks	
Half-Time Break	6.00
Warm Soft Pretzels with Mustard, Tortilla Chips & Warm Queso served with Assorted Soft Drinks	
The Heart Healthy Break	5.00
Granola Bars and a Fresh Cut Vegetable Tray with Ranch served with Lemonade	

Beverages

*Priced on Consumption unless Otherwise Stated

Gallon of Coffee	28.00
Freshly Brewed Regular or Decaffeinated Coffee	
Hot Chocolate	1.50
Individual Hot Chocolate Packets	
Bottled Juices	2.75
Assortment of Single Serving Juices	
Hot Herbal Teas	1.50
Assortment of Hot Herbal Teas	
Bottled Spring Water	2.00
Soft Drinks	2.50
Assorted Canned Soft Drinks	
Iced Tea with Lemon	10.00
Freshly Brewed Iced Tea with Lemon *60oz. Pitchers	
Lemonade	10.00
*60oz. Pitchers	

Breaks are designed for 30 minutes of continuous service
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Create your Own Break

*pp indicates Per Person pricing

Soft Pretzels	3.50
Soft Pretzels with Warm Nacho Cheese Sauce *Price per Pretzel	
Potato Chips and Dip	3.50 pp
Housemade Potato Chips with French Onion Dip	
Fresh Cut Fruit Tray	3.75 pp
Chef's Choice of Assorted Fresh Cut Fruit	
Cheese and Cracker Display	4.00 pp
Assortment of Cheeses and Crackers	
Fresh Vegetable Tray	3.50 pp
Fresh Cut Vegetables served with Ranch	
Bag of Chips	1.50
Assorted Bags of Chips (single serving) *Price per Bag	
Granola Bars	1.50
Assorted Granola Bars *Priced per Bar	
Cookies	13.00
An Assortment of Fresh Baked Cookies *Price per Dozen	
Brownies	20.00
Chewy Fudge Brownies *Price per Dozen	
Trail Mix & Nuts	2.00
Assorted Individual Bags of Trail Mix & Nuts *Price per Bag	

Beverage Stations

*Self-Serve Stations Refreshed as Needed Priced per Person

3 Hours Unlimited Beverages	8.00
Regular & Decaffeinated Coffee, Assorted Herbal Teas, Lemonade, and Canned Soft Drinks	
Additional Hour	2.00
Additional Hour of Beverage Station *Priced Per Person/Per Hour	

Salad & Sandwich Selections



Plated Sandwiches

*Plated Sandwiches include Coffee, Tea, Milk & Soft Drink Service

Hot Chicken Breast Sandwich 15.00

Grilled Chicken Breast, Bacon, and Swiss Cheese, Lettuce & Tomato with Basil Pesto Aioli served on a Ciabatta Roll with a Pickle Spear & Potato Chips

Comfort Inn Club Croissant 14.00

Shaved Turkey, Bacon, Sliced Cheddar Cheese, Lettuce and Tomato on a Fresh Croissant served with Potato Chips, a Pickle Spear and Mayonnaise & Mustard on the side

Deli Sandwich 14.00

Your Choice of Roast Beef & Cheddar or Ham & Swiss with Lettuce and Tomato on a Kaiser Roll served with Potato Chips, a Pickle Spear and Mayonnaise & Mustard on the side

Chicken Salad Croissant 14.00

Housemade Chicken Salad with Red Grapes, Celery & Pecans on a Fresh Croissant with Lettuce and Tomato served with Potato Chips and a Pickle Spear



Plated Salads

*Plated Salads are Served with Dinner Rolls & include Coffee, Tea, Milk & Soft Drink Service

Michigan Chicken Salad GF 15.00

Spring Mix, Sun Dried Cherries, Red Onions, Sliced Apples, Pecans, Feta Cheese topped with a Sliced Grilled Chicken Breast served with Raspberry Vinaigrette Dressing

Grilled Chicken Caesar Salad 14.00

Chopped Romaine Lettuce, Parmesan Cheese, Croutons topped with a Sliced Grilled Chicken Breast served with Creamy Caesar Dressing

Cobb Salad 15.00

Lettuce Blend, Cucumber, Tomato, Diced Egg, Chopped Bacon, Shredded Cheddar Cheese topped with a Sliced Grilled Chicken Breast served with Ranch Dressing

Soup Selections

*Add Soup to any Salad or Sandwich for 3.00 per person

Beef Barley

Clam Chowder

Chicken & Rice GF

Tomato Basil Bisque

Chicken Noodle

Garden Vegetable GF

Broccoli & Cheddar



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Plated Lunches



*Plated Lunches are served with a Tossed Salad, Dinner Rolls & Butter and include Coffee, Tea, Milk & Soft Drink Service

Entree Selections

Asiago Chicken 17.00

Pan Seared Chicken Breast topped with Asiago Cream Sauce served with Garlic Parmesan Rice and Chef's Choice Vegetable

Teriyaki Pork Loin 17.00

Teriyaki Pork Loin served with Rice Pilaf and Chef's Choice Vegetable

Champagne Chicken 17.00

Lightly Breaded Chicken Breast covered in Champagne Sauce served with Garlic Mashed Potatoes and Chef's Choice Vegetable

Country Meatloaf 17.00

Housemade Meatloaf with a Sweet Sauce served with Garlic Mashed Potatoes and Chef's Choice Vegetable

Chicken Parmesan 17.00

Chicken Parmesan served over a bed of Marinara Pasta with Chef's Choice Vegetable

Grilled Pesto Chicken ^{GF} 17.00

Grilled Chicken Breast with Fresh Pesto served with Garlic Parmesan Rice and Chef's Choice Vegetable

Mesquite BBQ Chicken ^{GF} 17.00

Grilled Chicken Breast covered in BBQ Sauce served with Roasted Yukon Gold Potatoes and Chef's Choice Vegetable

Chicken Alfredo with Broccoli 17.00

Penne Pasta tossed in a Creamy Alfredo Sauce with Broccoli topped with a sliced Panko Crusted Chicken Breast and Parmesan Cheese

Baked Cod 17.00

Baked Cod covered in Dill Cream Sauce served with Rice Pilaf and Chef's Choice Vegetable

Vegetarian Selections

Pasta Primavera 16.00

Penne Pasta & Fresh Vegetables tossed in Olive Oil, Truffle Oil topped with Parmesan Cheese

*Can be Made Available as a Vegan Option upon Request

Baked Ratatouille ^{GF} ^V 16.00

Sliced Zucchini, Yellow Squash, & Tomato layered and Baked with Marinara Sauce with Chef's Choice Vegetable

Eggplant Parmesan 16.00

Breaded Eggplant with Marinara Sauce and Mozzarella & Chef's Choice Vegetable

Alfredo with Broccoli 16.00

Penne Pasta tossed in a Creamy Alfredo Sauce with Broccoli topped with Parmesan Cheese



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Luncheon Buffets



*Luncheon Buffets are Available 11:00am- 3:00pm and include Coffee, Tea, Milk & Soft Drink Service

*\$50.00 Surcharge will be added to any buffet under 25 guests

Traditional Southern Buffet

18.00

Buttermilk Fried Chicken Breast, Macaroni & Cheese, Green Beans, Coleslaw and Warm Cornbread. Completed with an Assorted Cookie Tray

The Fiesta

16.00

Flour Tortillas and Hard Taco Shells, Seasoned Beef, Refried Beans, Spanish Rice, Tortilla Chips with Warm Nacho Cheese, Shredded Lettuce, Diced Onion and Tomato, Jalepenos, Shredded Cheddar Cheese, Sour Cream and Salsa. Completed with Cinnamon Sugar Churros
*add Grilled Chicken +3.00 *add Guacamole +1.00

The Delicatessen

16.00

Sliced Ham, Turkey and Roast Beef, Tuna Salad, Egg Salad, Assorted Breads, Cheddar and Swiss Cheese, Lettuce, Tomato, Onion, Pickles, Housemade Potato Chips, Chef's Choice of a Cold Salad, and an Assorted Cookie Tray
*add Choice of Soup +3.00

The Company Picnic

16.00

Grilled Hamburgers & Hot Dogs served with Cheese and Condiments, Baked Beans, Coleslaw, and Housemade Potato Chips. Completed with an Assorted Cookie Tray
*add Grilled Brats +2.00



The Classic Italian

18.00

Caesar Salad, Penne Pasta with Alfredo & Marinara Sauce, Panko Crusted Chicken, Broccoli, and Garlic Bread. Served with Cannolis

The Chef Salad Buffet

16.00

Iceberg & Romaine Lettuce, Tomato, Cucumber, Spinach, Chick Peas, Shredded Cheddar Cheese, Diced Eggs, Julienne Ham & Turkey, Bacon Bits, Croutons & Assorted Dressings served with Dinner Rolls & Butter and Chef's Choice of Soup. Completed with an Assorted Cookie Tray

Taste of the Mediterranean

18.00

Teriyaki Pork Loin, Cilantro Lime Rice, Roasted Rainbow Carrots, Fresh Balsamic Couscous Salad, and Pita Wedges with Tzatziki Sauce. Completed with an Assorted Cookie Tray

Mac & Cheese Buffet

17.00

Tossed Salad with Assorted Dressings, Smoked Gouda & White Cheddar Mac, American Mac, Popcorn Chicken, Pulled Pork, Deep Fried Mushrooms, Bacon, Chives, French Fried Onions, BBQ & Buffalo Sauce. Completed with an Assorted Cookie Tray

Sesame Chicken Buffet

18.00

Grilled Sesame Garlic Chicken, Lo Mein Noodles, Stir Fry Vegetable Blend, Spring Rolls, Sesame Ginger Cole Slaw. Completed with an Assorted Cookie Tray

Ask Your Catering or Sales Manager about Creating a Custom Lunch Buffet for you and your guests to enjoy!

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Hors D'oeuvres



Hot Selections

Jumbo Chicken Wings	24.00
Wings served with Ranch, Blue Cheese, Buffalo, BBQ Sauce	
Hot Spinach & Artichoke Dip	75.00
Housemade Spinach & Artichoke Dip served with Pita Chips *Serves 40-50	
Meatballs	12.00
Meatballs with Your Choice of Swedish or Barbecue Sauce	
Coconut Breaded Shrimp	30.00
Served with Sweet Thai Chili Sauce	
Breaded Mushrooms	18.00
Fried baby Portobello mushrooms served with Buffalo Ranch *Serves 10-15	
Tortilla Chips & Queso Dip	65.00
Tortilla Chips served with Warm Queso Cheese Dip and Salsa *Serves 40-50	
Fire Roasted Flatbread Station	6.50 pp
BBQ Chicken, Margherita, and Antipasto Flatbreads	
Jalapeno Poppers	16.00
Served with Ranch	
Pepperoni Dip	75.00
Housemade Dip served with Sliced Bread *Serves 40-50	
Mozzarella Sticks	15.00
Served with Marinara Sauce	
Stuffed Jumbo Mushroom Caps	21.00
Jumbo Mushroom Caps stuffed with Sausage and Cheese filling	
Build Your Own Slider Station	6.50 pp
Mini Hamburgers, Buns, Sliced Cheddar & Swiss Cheese, Lettuce, Tomatoes, Onions, A1 Steak Sauce, Mayonnaise, Ketchup and Mustard	
Teriyaki Chicken Skewers	26.00
Grilled Chicken served on a skewer with Teriyaki Glaze	

Cold Selections

Caprese Skewers	18.00
Fresh Mozzarella, Cherry Tomatoes and Basil on a Skewer Drizzled with a Balsamic Glaze	
Fresh Cut Fruit Tray	3.75 pp
Chef's Choice of Assorted Fresh Cut Fruit	
Chilled Shrimp Cocktail	35.00
Jumbo Tiger Shrimp served with Cocktail Sauce and Lemon Wedges	
Fresh Vegetable Tray	3.50 pp
A display of Freshly Cut Vegetables served with Ranch	
Smoked Salmon Canapes	21.00
Smoked Salmon & Garlic Dill Cream Cheese on Toasted Bread	
Cheese and Cracker Display	4.00 pp
Assortment of Cheeses and Crackers Add an Assortment of Meat to make a Meat & Cheese Display +1.50 pp	
Beef Tenderloin Canapes	21.00
Beef Tenderloin Medallions with Red Onion Marmalade and Horseradish Cream on Toasted Bread	
Bruschetta Display	75.00
Housemade Tomato Bruschetta and Artichoke & Sundried Tomato Bruschetta served with Warm Toasted Bread *Serves 20-25	
Hummus Display	3.50 pp
Garlic & Roasted Red Pepper Hummus served with Warm Pita Wedges	
Shrimp Canapes	21.00
Shrimp, Garlic Dill Cream Cheese, and Cocktail Sauce on Toasted Bread	
Antipasto Skewers	20.00
Kalamata Olive, Prosciutto, Pepperoni, Artichoke, and Smoked Gouda on a Skewer	

Priced per Dozen unless Otherwise Stated
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Plated Dinners



*Plated Dinners are served with Dinner Rolls & Butter, Your Choice of Salad, Potato or Rice, Vegetable, and Dessert From our Dessert Menu and includes Coffee, Tea, Milk & Soft Drink Service

Entree Selections

Salmon	24.00	Asiago Chicken	20.00
Salmon Filet with Dill Cream Sauce		Pan Seared Chicken Breast topped with Asiago Cream Sauce	
Herb Roasted Chicken 	20.00	Roasted Pork Loin	20.00
Roasted Chicken Breast with Herbs		Herb Roasted Pork Loin with Honey Herb Butter	
Champagne Chicken	20.00	Surf & Turf	45.00
Lightly Breaded Chicken Breast covered in Champagne Sauce		4oz. of Beef Tenderloin with a Red Wine Demi Glace and a Grilled Shrimp Skewer served with Garlic Mashed Potatoes and Asparagus	
New York Strip	35.00	Chicken Marsala	20.00
Grilled New York Strip Steak with Red Wine Demi Glace		Pan Seared Chicken Breast covered in Marsala Mushroom Sauce	
Grilled Shrimp	25.00		
Grilled Shrimp Skewers served with Garlic Parmesan Rice and Asparagus			

Vegetarian Selections

Pasta Primavera	19.00
Penne Pasta & Fresh Vegetables tossed in Olive Oil, Truffle Oil and Parmesan Cheese	
*Can be Made Available as a Vegan Option upon Request	
Baked Ratatouille  	19.00
Sliced Zucchini, Yellow Squash, & Tomato layered and Baked with Marinara Sauce and Chef's Choice Vegetable	
Eggplant Parmesan	19.00
Breaded Eggplant with Marinara Sauce and Mozzarella and Chef's Choice Vegetable	
Alfredo with Broccoli	19.00
Penne Pasta tossed in a Creamy Alfredo Sauce with Broccoli topped with Parmesan Cheese	

Side Selections

Salad
Choose one: Tossed House Salad; Classic Caesar Salad; Michigan Salad: Baby Spinach Greens, Red Onions, Feta Crumbles, Diced Apples, Sun Dried Cherries and Pecans +2.00
Potatoes & Rice
Choose one: Garlic Mashed Potatoes; Loaded Mashed Potatoes; Rice Pilaf; Roasted Red Skin Potatoes; Garlic Smashed Red Skins; Roasted Yukon Gold Potatoes; Wild Rice; Garlic Parmesan Rice
Vegetable
Choose one: Cauliflower, Broccoli & Carrots; Green Beans, Wax Beans & Carrots; Buttered Sweet Corn; Squash, Zucchini & Carrots; Green Beans; Roasted Asparagus; Steamed Carrots; Roasted Brussel Sprouts

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Dinner Buffets



Build Your Own Buffet

Your Choice of Entrée Served with Dinner Rolls & Butter, Choice of Salad, Potato or Rice, Vegetable and Dessert with Coffee, Tea, Milk & Soft Drink Service

One Entrée \$23.00 **Two Entrée** \$27.00 **Three Entrée** \$30.00

Salad & Side Selections

*Choose one from Each of the Following

Deluxe Salad Bar:

Iceberg Lettuce, Cucumbers, Cherry Tomatoes, Shredded Cheddar Cheese, Croutons, & Assorted Dressings

Caesar Salad Bar

Romaine Lettuce, Parmesan Cheese, Croutons, & Caesar Dressing

Italian Salad Bar

Romaine Lettuce, Black Olives, Banana Peppers, Red Onion, Parmesan Cheese, Tomatoes with Ranch, Italian, & Caesar Dressing

Potatoes & Rice

Baked Potatoes with Sour Cream
Garlic Mashed Potatoes
Roasted Yukon Gold Potatoes
Loaded Mashed Potatoes
Au Gratin Potatoes
Rice Pilaf
Sundried Tomato & Basil Orzo
Garlic Smashed Red Skins
Roasted Red Skin Potatoes
Garlic Parmesan Rice
Wild Rice

Vegetables

Cauliflower, Broccoli & Carrots
Buttered Sweet Corn
Green Beans, Wax Beans & Carrots
Squash, Zucchini & Carrots
Green Beans
Asparagus
Steamed Carrots
Roasted Brussel Sprouts

Entrée Selections

Poultry, Pork & Beef

Chicken with Roasted Garlic Sauce
Chicken Parmesan
Champagne Chicken
Asiago Chicken
Chicken Marsala with Mushrooms
Bourbon Glazed Ham
Maple Bacon Pork Loin
Teriyaki Pork Loin
Housemade Country Meatloaf
Oven Roasted Turkey with Gravy
Marinated Flank Steak with Demi Glace +\$5.00

Pasta & Seafood

Chicken Carbonara
Pasta Primavera
Penne Alfredo
Four Cheese Meat Lasagna
Roasted Vegetable Lasagna
Salmon with Dill Cream Sauce
Parmesan Crusted Cod

Gluten Free Options ^{GF}

Grilled Pesto Chicken
Herb Roasted Chicken
Pot Roast with Stewed Vegetables

Chef Carved Beef

*All Items served from Chef attended Carving Station
Herb Roasted Prime Rib +Market Price
Beef Tenderloin +Market Price

Dessert Selections

*Choose One Option from our Dessert Menu for Dinners up to 50 Guests
*Choose up to Two Options from our Dessert Menu for Dinners of 50 guests or more

*\$50.00 Surcharge will be added to any buffet under 25 guests
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Dessert



Dessert Selections

Cake

Carrot, Chocolate, Red Velvet, or German Chocolate
Strawberry & Cream Shortcake
Lemon & Cream Shortcake

Pie

Pecan, Apple, Cherry, or Pumpkin

Assorted Flavored Cheesecake

Chef's Choice Assortment of New York-Style
Cheesecake with Toppings

Cupcakes

Chocolate, Vanilla or both!

*ask your catering manager about special decorating for your event

Sweet Street Dessert Bars

Assortment of Oreo Dream Bars, Caramel Apple Bars,
Lemonberry Jazz Bars, and Marble Cheese Truffle Bars

***Add Ice Cream to Any of the Above Desserts 2.00**



Premium Desserts

*Upgrade your dessert for \$2.00 additional per person

Tower Cakes 2.00

An Assortment of Decadent Individual Serving Layer Cakes

Chocolate Peanut Butter Cake 2.00

Chocolate Cake loaded with Crushed Peanut Butter Cups and Chocolate. Topped with Creamy Peanut Butter Frosting and Peanut Butter Cups

Triple Layer Lemon Mousse Cake 2.00

Cake Filled with a Tart Lemon Mousse Topped with Whipped Cream and Sprinkled with Sweet Lemon Candies

Tiramisu 2.00

Layers of Espresso-infused Sponge Cake with Creamy Mascarpone Cheese Mousse Filling, Finished with a Light Dusting of Cocoa Powder

Sweet Street Key Lime Pie 2.00

Key Lime Pie with a Sweet Granola Crust

Dessert Stations

*Upgrade to a dessert station for \$4.00 additional per person

Build Your Own Cheesecake 4.00

New York Style Cheesecake with Cherry Topping, Crushed Oreos, Chopped Nuts, Chocolate, Caramel & Raspberry Sauces served with Whipped Cream

Sweets & Treats Station 4.00

Sweet Street Oreo Dream Bars, Caramel Apple Bars, Lemon Berry Jazz Bars and Marble Cheese Truffle Bars with Assorted Brownies & Cookies

Sundae Bar 4.00

Chocolate and Vanilla Ice Cream served with Crushed Oreos, Chopped Peanuts, Sprinkles, Maraschino Cherries, Chocolate, Caramel & Raspberry Sauces and Whipped Cream

Warm Apple Crisp 4.00

Housemade Apple Crisp served with Vanilla Ice Cream and Whipped Cream on the side

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Cocktail Service



Host Bar

*Host Bars are charged on consumption and are Priced per Drink unless otherwise stated
 *A \$50 bartender fee will be charged for all Host Bars

Liquor

House Tier Liquor	4.00
House Martinis, Manhattans & Long Islands	6.50
Premium Tier Liquor	5.50
Premium Martinis, Manhattans & Long Islands	8.00
Select Tier Liquor	7.00
Select Martinis, Manhattans & Long Islands	9.50
Cordials	7.00

Beer & Wine

Domestic Bottled Beer	3.00
Domestic Draft Beer	225.00
Ask your Catering Manager for Selection *Priced per 1/2 Barrel	
Premium Bottled Beer	4.50
Premium & Craft Draft Beer	
Ask your Catering Manager for Selection and Pricing	
House Wine	4.50
Our Selection of Canyon Road Wines	
Specialty Wine	
Ask your Catering Manager for Selection and Pricing	



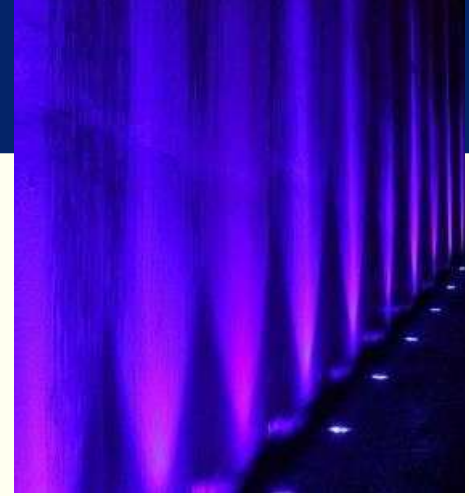
Cash Bar Menu Available upon request

*A \$100 bartender Fee will be charged for call Cash Bars. All Bars require the service of a Bartender. One bartender will be scheduled for every 100 guests. If an additional Bartender is required, a second bartender fee will apply.



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Audio Visual



Video & Sound Equipment

Color LCD Projector	125.00
HDMI/VGA Splitter	100.00
All of the Connections required to run Dual Screens from any location in your Meeting Room	
8' x 8' Projection Screen	50.00
Dual Screen Projection Package	350.00
2 8' x 8' Projection Screens 2 Color LCD Projectors HDMI or VGA Splitter Connections Sound Cord	
In Room 12' x 12' Screen	60.00
*Chippewa "A" Only	
Fastfold Projection Package	750.00
2 8' x 12' Fastfold Projection Screens 2 Color LCD Projectors HDMI or VGA Splitter Connections Sound Cord	
Table or Floor Stands for Microphones	10.00
Wireless Lavalier (Lapel) Microphone	50.00
Wireless Handheld Microphone	50.00
Podium with Wireless Microphone	60.00
Sound Cord	10.00
Polycom Soundstation	45.00

Meeting Accessories

Wireless Handheld Clicker	10.00
Flipchart Easel	5.00
Flipchart Easel with Pad and Markers	20.00
Flipchart Easel with Sticky Pad and Markers	25.00
White Board with Markers	20.00
Podium	15.00
Stand alone or Tabletop	
Pipe and Drape	
Available in Black or White	
7Ft to 12Ft	100.00
14Ft to 24Ft	200.00
25Ft to 36Ft	300.00
Uplighting	10.00
Endless Colors to Choose From *Price per Light	

*All Audio Visual Equipment is Subject to Availability at time of Booking and is Priced per Day

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