

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

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

Lunch: The Delicatessen Buffet

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

Afternoon Eye Opener

Assorted Cookies

All Day Meeting Package 3

\$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 Breakfast Pastries

Lunch Buffet

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

Afternoon Eye Opener

Pretzel Bites with Warm Beer Cheese and Fresh Cut Vegetables with Ranch

All Day Meeting Package 2

\$40.00 Per Person

Coffee and Croissants

Breakfast Pastries, Hard Boiled Eggs, and Fresh Cut Fruit served with a Juice Station

Lunch Buffet

Your Choice of the Fiesta Buffet or Company Picnic Buffet from our Lunch Buffet Menu served with Iced Tea & Lemonade

Afternoon Eye Opener

Assorted Trail Mix & Nuts

Beverage Packages

***Self Serve Stations Refreshed as Needed, Price per Person**

3 Hours Unlimited Beverages

8.00

Regular & Decaffeinated Coffee, Assorted Herbal Tea, Lemonade & Canned Soft Drinks

Additional Hour

2.00

Add an hour to the Beverage Package

***Priced per Person Per Hour**

***No Substitutions**

***Packages Available for 25 or more people**

Buffets are designed for 60 minutes of continuous service

Menu Pricing is guaranteed no more than 90 days from your event

All items are subject to a 21% service charge and 6% sales tax.

All Items, Service Charge, and Taxes are subject to change at any time.

Breakfast & Morning Breaks



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 12.00

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 13.00

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

Continental Buffets

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

Continental Breakfast 8.50

Fresh Cut Fruit, Assorted Breakfast Pastries & Hard Boiled Eggs

Deluxe Continental Breakfast 11.50

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

Morning Wakeup 9.50

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

Healthy Start 10.50

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

*Minimum Order of 10 people on any Buffet or Break Item

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

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Morning Breaks

Fresh Whole Fruits 2.50

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

Granola Bars 1.50

*Price per Bar

Muffin Assortment 24.00

*Price per Dozen

Housemade Egg Casserole 75.00

*Serves 15-20

Assorted Breakfast Pastries 24.00

*Price per Dozen

Yogurt with Granola 3.50 pp

Doughnut Assortment 30.00

*Price per Dozen

Hard Boiled Eggs 16.00

*Price per Dozen

Beverages

*Available at Self Serve Stations as requested

Gallon of Regular Coffee 28.00

Gallon of Decaffeinated Coffee 28.00

Herbal Tea Bags with Hot Water 1.50

Hot Chocolate Packets with Hot Water 1.50

Single Serving Assorted Bottled Juices 3.00

Bottled Spring Water 2.00

Canned Soft Drinks 2.50

Pitcher of Iced Tea 10.00

Pitcher of Lemonade 10.00

Salad & Sandwich Selections



Plated Sandwiches

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

Chicken Salad Croissant 15.00

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

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 & Housemade Potato Chips

Club Croissant 15.00

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



Plated Salads

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

Michigan Chicken Salad 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 15.00

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

Zuppa Toscana



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Minimum Order of 10 for any Meal Option not including dietary requests
Maximum of 2 plated options plus dietary requests if Applicable.
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Plated Lunches



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

Roasted Garlic Chicken 17.00

Pan Seared Chicken Breast topped with Roasted Garlic Cream 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 17.00

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

Mesquite BBQ Chicken 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

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 17.00

Sauteed Fresh Vegetables and Penne Pasta Tossed in Marinara Sauce topped with Parmesan Cheese
*Can be Made Available as a Vegan Option upon Request

Alfredo with Broccoli 17.00

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- 2:00pm and include
Coffee, Tea, & Soft Drink Service

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

Sesame Chicken Buffet

18.00

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

The Company Picnic

17.00

Grilled Hamburgers & Hot Dogs served with Cheese and Condiments, Baked Beans, Chef's Choice of a Cold Salad, and Housemade Potato Chips and an Assorted Cookie Tray
*add Grilled Brats +2.00

Cobb Salad Buffet

18.00

Lettuce Blend, Tomato, Cucumber, Shredded Cheddar Cheese, Diced Eggs, Diced Red Onion, *Sliced Grilled Chicken & Bacon Bits*, Croutons & Assorted Dressings served with Breadsticks & Butter and Chef's Choice of Soup.
Completed with an Assorted Cookie Tray
*Substitute for Ham & Turkey if Requested

The Delicatessen

17.00

Sliced Ham, Turkey, & Roast Beef, 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 Classic Italian

18.00

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



Grilled Chicken Buffet

18.00

Grilled Marinated Chicken, Pasta Primavera and Green Beans served with an Italian Salad Bar including Romaine, Cherry Tomatoes, Banana Peppers, Red Onion, Olives, Parmesan Cheese, Ranch, Italian, and Balsamic Dressings.
Completed with an Assorted Cookie Tray

The Fiesta Buffet

17.00

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

Traditional Southern Buffet

20.00

Buttermilk Fried Chicken Breast, Mashed Potatoes and Gravy, Green Beans, Coleslaw and Warm Cornbread. Completed with Assorted Brownies.

Slider Buffet

18.00

Pulled Pork, Mini Hamburgers, Buns, Cheddar Cheese, Shredded Lettuce, BBQ, Ketchup, Mustard, and Mayonnaise served with Macaroni & Cheese, Potato Chips, & Chef's Choice Cold Salad. Completed with an Assorted Cookie Tray

Mac & Cheese Buffet

18.00

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

Hot Sandwich Buffet

20.00

BBQ Pulled Pork, Shaved Ribeye, Ciabatta and Hoagie Rolls with Shredded Mozzarella, Garlic Aioli, BBQ Sauce served with Coleslaw, Pickle Spears and House Made Potato Chips. Completed with Assorted Brownies.

**Ask Your Catering or Sales Manager about
Creating a Custom Lunch Buffet!**

Minimum Order of 10 people on any Buffet

Buffets are designed for 60 minutes of continuous service

Menu Pricing is guaranteed no more than 90 days from your event

All items are subject to a 21% service charge and 6% sales tax.

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Afternoon Breaks & Hors D'oeuvres



Themed Break Selections

A Stop on Sweet Street	6.50 pp	Munch and Crunch	6.00 pp	Half Time Break	6.00 pp
Assortment of Oreo Dream Bars, Caramel Apple Bars, Lemonberry Jazz Bars, and Marble Cheese Truffle Bars served with Iced Tea & Lemonade		Housemade Potato Chips, French Onion Dip, and Chocolate Covered Pretzels served with Assorted Soft Drinks		Pretzel Bites and Beer Cheese and Snack Mix served with Assorted Soft Drinks	
Heart Healthy Break	7.00 pp	Ice Cream Sundae Bar	8.00 pp	Assorted Fudge Brownies	20.00
Fresh Cut Vegetable Tray with Ranch, Pita Chips, Roasted Red Pepper & Garlic Hummus served with Iced Tea & Lemonade		Chocolate and Vanilla Ice Cream served with Crushed Oreos, Chopped Peanuts, Sprinkles, Maraschino Cherries, Chocolate & Caramel Sauces and Whipped Cream		Fresh Baked Cookie Assortment	15.00
				Trail Mix & Nuts	2.00
				Individual Serving bags of Trail Mix & Nuts	
				Potato Chips & Dip	75.00
				*Serves 20-25	

Hot Selections

Jumbo Chicken Wings	24.00	Mozzarella Sticks	15.00
Wings served with Ranch, Buffalo, BBQ Sauce		Served with Marinara Sauce	
Meatballs	12.00	Stuffed Mushroom Caps	21.00
Meatballs with Your Choice of Swedish or Barbecue Sauce		Sausage and Cheese Stuffed Mushroom Caps	
Buffalo Chicken Dip	75.00	Spinach & Artichoke Dip	75.00
Housemade Dip served with Tortilla Chips		Housemade Dip served with Pita Chips *Serves 40-50	
*Serves 40-50		Build Your Own Slider Station	6.50 pp
Coconut Breaded Shrimp	30.00	Mini Hamburgers, Buns, Sliced Cheese, Lettuce, BBQ Sauce, Mayonnaise, Ketchup & Mustard	
Served with Sweet Thai Chili Sauce		Bacon Gouda Cheese Dip	75.00
Grilled Shrimp Skewers	32.00	Housemade Dip served with Naan Bread *Serves 40-50	
Marinated and Grilled Shrimp on a skewer		Teriyaki Chicken Skewers	26.00
Tortilla Chips & Queso Dip	65.00	Grilled Chicken served on a skewer with Teriyaki Glaze	
Served with Salsa *Serves 40-50		Pepperoni Dip	75.00
Pretzel Bites & Beer Cheese	75.00	Housemade Dip served with Naan Bread *Serves 40-50	
*Serves 20-25			
Fire Roasted Flatbread Station	6.50 pp		
BBQ Chicken, Margherita, and Pepperoni Flatbreads			

Cold Selections

Caprese Skewers	18.00	Cheese and Cracker Display	4.00 pp
Fresh Mozzarella & Cherry Tomatoes on a Skewer with Basil Pesto, Balsamic Glaze		Add an Assortment of Sliced Meats +1.50	
Chilled Shrimp Cocktail	35.00	Bruschetta Display	75.00
Jumbo Tiger Shrimp served with Cocktail Sauce		Tomato Balsamic Bruschetta and Artichoke & Sundried Tomato Bruschetta served with Warm Toasted Bread	
Smoked Salmon Canapes	21.00	*Serves 20-25	
Smoked Salmon & Garlic Dill Cream Cheese on Toasted Bread		Fresh Vegetable Tray	3.75 pp
Shrimp Canapes	21.00	Served with Ranch	
Shrimp, Garlic Dill Cream Cheese, and Cocktail Sauce on Toasted Bread		Hummus Display	75.00
Beef Tenderloin Canapes	21.00	Garlic & Roasted Red Pepper Hummus served with Warm Pita Wedges	
Beef Tenderloin Medallions with Red Onion Marmalade and Horseradish Cream on Toasted Bread		*Serves 20-25	
		Antipasto Skewers	20.00
		Kalamata Olive, Prosciutto, Pepperoni, Artichoke, and Smoked Gouda on a Skewer	

Priced per Dozen unless Otherwise Stated, pp indicates per person pricing
 Minimum of 25 people on per person items
 Hor's D'oeuvres and Breaks will be out for 60 minutes of Service
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Plated Dinners



*Plated Dinners are served with Dinner Rolls & Butter, Your Choice of Salad and Dessert from our Dessert Menu and includes Coffee, Tea, & Soft Drink Service

Salad Selections

Tossed Salad

Lettuce Blend, Cucumbers, Grape Tomatoes, and Crouton served with Assorted Dressings

Caesar Salad

Romaine, Parmesan Cheese, Croutons, and Caesar Dressing

Michigan Salad

Baby Greens, Red Onions, Feta Crumbles, Sliced Apples, Sun Dried Cherries and Pecans +2.00

Entree Selections

Salmon

Salmon Filet with Dill Cream Sauce served with Garlic Parmesan Rice & Broccoli

24.00

Roasted Garlic Chicken

Pan Seared Chicken Breast topped with Roasted Garlic Cream Sauce served with Mashed Potatoes & Green Beans, Wax Beans & Carrots

22.00

New York Strip

Grilled New York Strip Steak topped with Red Wine Demi Glace served with Loaded Mashed Potatoes & Green Beans

36.00

Grilled Shrimp

Grilled Shrimp Skewers served over Garlic Parmesan Rice with Asparagus

25.00

Chicken Marsala

Pan Seared Chicken Breast covered in Marsala Mushroom Sauce served with Wild Rice, Broccoli & Carrots

22.00

Asiago Chicken

Pan Seared Chicken Breast topped with Asiago Cream Sauce served with Garlic Mashed Potatoes & Green Beans

22.00

Teriyaki Pork Loin

Grilled Pork Loin marinated with Teriyaki Glaze served with Rice Pilaf & Stir Fry Vegetable Blend

22.00

Surf & Turf

Sliced Beef Tenderloin with Red Wine Demi Glace and a Grilled Shrimp Skewer served with Garlic Parmesan Rice and Asparagus

50.00

Vegetarian Selections

Pasta Primavera

Sauteed Fresh Vegetables and Penne Pasta Tossed in Marinara Sauce topped with Parmesan Cheese

*Can be Made Available as a Vegan Option upon Request

20.00

Grilled Vegetables

Chef's Choice of Grilled Vegetables over Tomato Garlic Rice

20.00

Alfredo with Broccoli

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

20.00

Cheese Tortellini

Cheese Tortellini tossed in Fresh Basil Pesto with Sun Dried Tomatoes & Sautéed Red Onions

20.00

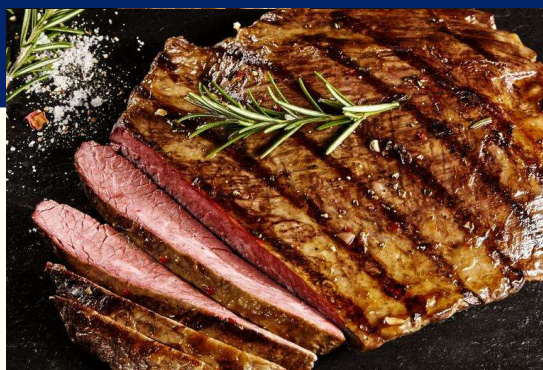
Dessert Selections

*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 Meal under 25 guests
Minimum Order of 10 for any Meal Option not including dietary requests
Maximum of 2 plated options plus dietary requests if Applicable.
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Themed Dinner Buffets



*Themed Dinner Buffets include Coffee, Tea, & Soft Drink Service
 *\$50.00 Surcharge will be added to any buffet under 25 guests

Southern Table

25.00

Buttermilk Fried Chicken Breast, Macaroni & Cheese, Mashed Potatoes & Gravy, Green Beans, Coleslaw and Warm Cornbread. Completed with Assorted Cakes

The Grill

38.00

Grilled New York Strip Steak, Grilled BBQ Chicken, Baked Potatoes with Sour Cream, Corn, Broccoli Salad & Dinner Rolls and Butter completed with Brownies

Asian Fusion Buffet

27.00

Teriyaki Pork Loin, Grilled Sesame Garlic Chicken, Lo Mein Noodles, Stir Fry Vegetable Blend, Spring Rolls, Asian Inspired Salad Bar with your choice of Dessert from our Dessert Menu

Everything is Better with Bacon

27.00

Deluxe Salad Bar, Maple Bacon Pork Loin, Chicken with Roasted Garlic Sauce, Loaded Mashed Potatoes, Green Beans, Dinner Rolls & Butter with your choice of Dessert from our Dessert Menu

A Delightful Night

34.00

Deluxe Salad Bar, Dinner Rolls & Butter, Marinated & Grilled Flank Steak, Asiago Chicken, Garlic Mashed Potatoes, Green Beans, Wax Beans & Carrots with your choice of Dessert from our Dessert menu

When in Rome

28.00

Caesar Salad, Penne Pasta, Marinara & Creamy Pesto Sauce, Grilled Chicken, Grilled Shrimp, Steamed Broccoli and Garlic Bread served with Tiramisu

Little Italy Buffet

24.00

Italian Salad, Pasta with Asiago Cream Sauce, Chicken Parmesan, Green Beans, Garlic Bread and Cannoli's

Land & Sea

27.00

Deluxe Salad Bar, Dinner Rolls & Butter, Salmon with Cream Dill Sauce, Grilled Pesto Chicken, Rice Pilaf, Chef's Choice Vegetable and your choice of Dessert from our Dessert Menu



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Dinner Buffets



Build Your Own Buffet

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

One Entrée	24.00	Two Entrée	28.00	Three Entrée	32.00
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Entrée Selections

Poultry, Pork & Beef

Chicken with Roasted Garlic Sauce
Chicken Parmesan
Maple Bacon Dijon Chicken
Champagne Chicken
Asiago Chicken
Chicken Marsala with Mushrooms
Maple Bacon Pork Loin
Teriyaki Pork Loin
Housemade Country Meatloaf
Oven Roasted Turkey with Gravy
Fried Buttermilk Chicken
Marinated Grilled Flank Steak +7.00

Pasta & Seafood

Tortellini in Asiago Sauce
Basil Pesto Tortellini
Chicken Carbonara
Pasta Primavera
Penne Alfredo
Four Cheese Meat Lasagna
Roasted Vegetable Lasagna
Salmon with Dill Cream Sauce
Parmesan Crusted Cod
Basil Pesto Tortellini
Grilled Shrimp Skewers +5.00

Gluten Free Options ^{GF}

Grilled Pesto Chicken
Chicken Picatta
Maple Dijon Ham
Baked Garlic Dill Cod
Herb Roasted Pork Loin with
Honey Herb Butter

Chef Carved Beef

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

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, Cherry Tomatoes with Ranch, Italian, & Balsamic Vinaigrette Dressing

Vegetables

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

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
Roasted Red Skin Potatoes
Garlic Parmesan Rice
Wild Rice

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

Minimum Order of 10 people on any Buffet

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Dessert



Dessert Selections

*Price is per person when ordered a la carte. The following are included at no additional charge with any dinner.

Cake 3.00

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

Pie 3.00

Pecan, Apple, Cherry, or Pumpkin

Assorted Flavored Cheesecake 3.00

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

Cupcakes 3.00

Chocolate, Vanilla or both!

*ask your catering manager about special decorating for your event

Sweet Street Dessert Bars 3.00

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 dinner dessert for 2.00 per person or purchase a la carte for 5.00 per person

Tower Cakes 2.00/5.00

An Assortment of Individual Serving Decadent Layer Cakes

Chocolate Peanut Butter Cake 2.00/5.00

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 2.00/5.00

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

Tiramisu 2.00/5.00

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

Dessert Stations

*Upgrade your dinner to a dessert station for 4.00 additional per person or purchase a la carte for 8.00 per person

*Stations available for 25 or more people

Build Your Own Cheesecake 4.00/8.00

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

Sweets & Treats Station 4.00/8.00

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

Sundae Bar 4.00/8.00

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

Warm Apple Crisp 4.00/8.00

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	295.00
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.

A Bar Revenue Minimum will be in place for all bars as follows:
3 hours or less: \$250 Minimum
4 Hours: \$350 Minimum
5 Hours: \$450 Minimum

If the minimum is not purchased by guests, the difference of the actual sales and the minimum will be added to your event.

Menu Pricing is guaranteed no more than 90 days from your event
All items are subject to a 21% service charge and 6% sales tax.
All Items, Service Charge, and Taxes are subject to change at any time.



Audio Visual



Video & Sound Equipment

Color LCD Projector	150.00
8' x 8' Projection Screen	75.00
8' x 12' Projection Screen	200.00
Dual Screen Projection Package	450.00
2 8' x 8' Projection Screens 2 Color LCD Projectors HDMI or VGA Splitter Connections Sound Cord	
Dual Fastfold Projection Package	750.00
2 8' x 12' Fastfold Projection Screens 2 Color LCD Projectors HDMI or VGA Splitter Connections Sound Cord	
HDMI/VGA Splitter	100.00
All of the Connections required to run Dual Screens from any location in your Meeting Room	
Table or Floor Stands for Microphones	10.00
Wireless Lapel or Handheld Microphone	50.00
Podium with Wireless Microphone	60.00
Sound Cord	10.00
Polycom Soundstation	50.00

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

Meeting & Event Accessories

Stage (Riser)	50.00
Available in 4x8 sections with skirting and Stairs *Price per Section	
Wireless Handheld Clicker	10.00
Flipchart Easel	5.00
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
13ft to 24ft	200.00
25ft to 36ft	300.00
Uplighting	20.00
Many Colors to Choose From *Price per Light	
Power Strip with Extension Cord	15.00
Dance Floor	250.00
9 ft x 9 ft	
Dance Floor	350.00
12ft x 12ft	
Dance Floor	500.00
15ft x 15ft	

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