

MEETINGS AND BANQUETS

DINING SERVICE • MENU SELECTIONS



THE ESSENCE OF CALIFORNIA



Orange County/Costa Mesa

HILTON ORANGE COUNTY/COSTA MESA EVENT POLICIES

Service Charge & Sales Tax

All Audio-Visual, Food and Beverage charges are subject to a 24% service charge. California State sales tax, currently 8.00%, will be added to all food, beverage, labor, miscellaneous items and service charges

Guarantee

A guaranteed guest count is required by 12:00 Noon, three (3) business days prior to your function. We will set up and prepare for up to 5% over your guaranteed guest count. You will be charged for your guaranteed guest count or your actual attendance, whichever is greater. If we are not advised of a guaranteed count, then the tentative number of guests will become the guaranteed count.

Food & Beverage

All food & beverage items must be purchased exclusively from the Hilton Orange County/Costa Mesa and consumed in the designated Banquet area. The Hilton Orange County/ Costa Mesa is the only licensed authority to serve and sell food and alcoholic beverages on the premises; therefore, outside food and beverage are not permitted on the hotel property. All prices are subject to change due to market fluctuations. Confirmed prices will be quoted thirty (30) days prior to each event.

Labor Charge

The hotel will add a \$100.00 labor charge to plated or buffet functions with fewer than 20 guests. This charge does not apply to coffee breaks, box lunches or receptions. Additional servers may be ordered for a function at a charge of \$100.00 per server. Chef and Carver charges are \$150.00 for a 2-hour period. Bartender charges are \$100.00 per bartender for a 2-hour period, which will be waived when consumption exceeds \$500.00 per Bar/Bartender.

Buffets & Food Stations

Banquet buffets offer specific quantities of food. Food preparation is based on one serving per person and should be guaranteed for the total attendance. Additional servings may be purchased at appropriate prices. (Please note on our menus the minimum number of people for buffets and stations)

Audio Visual Equipment

AVMS is the selected on-site audio-visual/staging service provider for the hotel. We highly recommend using AVMS for all of your audiovisual needs, as they are most knowledgeable of our function space and ballrooms. Presentation Services has exclusive control over the House Sound System and hanging equipment from our ballroom ceilings. Please call (714) 438-4986 for any assistance or guidance.

Floral Arrangements & Décor

Floral arrangements, specialty linen and room decor greatly add to the ambiance of your event. Please consult your Catering/Meetings & Conventions Manager for recommendations.

Entertainment

Southern California has an abundance of talented and engaging bands, DJ's, performers and acts. Please consult your Catering/Meetings & Conventions Manager for any entertainment needs you may have.

Signage

Signage & Registration tables are permitted in our function areas only. Please note that only approved signage may be displayed in the hotel. Signage may never be affixed or attached to any hotel surface.

Hilton Orange County/Costa Mesa

3050 Bristol Street | Costa Mesa, California 92626 | Phone: 714.540.7000 | www.costamesa.hilton.com

Telephones

Telephones and Phone lines are available for rental from the hotel. Orders not received a minimum of ten (10) working days prior to the first day of your event will be subject to a 50% surcharge. Please consult your Catering/Meetings & Conventions Manager for assistance.

Portable Patio Heaters

Heaters for outdoor functions may be rented from the hotel at a fee of \$125.00 per heater per function

Internet Access

The hotel features Wired and Wireless Internet access in the hotel's guestrooms and AVMS Internet in the function space as well as wireless Internet access in the public areas of the hotel. Hard-wired connections are also available per day. Please consult AVMS for assistance with pricing for Hubs, Networking & Wireless connectivity in our Meeting Rooms.

Storage & Packages

All incoming packages should be addressed with the name of your Catering/Meeting & Conventions Manager handling your event, the name of the group and the dates of your program. Please advise of large shipments in advance, as it may be necessary to arrange for drayage at the client's expense. Due to limited storage, the hotel kindly requests that shipments arrive no sooner than 3 days in advance of your program. The hotel will assess the following charge for incoming and outgoing packages:

- 0lbs – 5lbs: \$5.00 per box
- 6lbs – 20lbs: \$10.00 per box
- Over 50lbs: \$25.00 per box
- Crates/Display cases: \$25.00 per crate/case
- Pallets: \$75.00 per pallet
- Pallet Storage: Shipped more than 3 days prior to the event, an additional \$25.00 per day

Miscellaneous Information

All Displays, Exhibits and Decorations must conform to city code fire ordinances. Exhibit tables will be charged at \$50.00 per table. This fee includes one 6' or 8' Table, two chairs and a wastebasket.

Indoor Pyrotechnics of any kind are not allowed in the Hotel. Open flame is not permitted per local Fire Codes. All candles must be enclosed in glass. Fog machines interfere with the hotel fire life safety system. Only Rosco water based fog is permitted in the hotel. A 48 hour notice must be given to our Engineering and Security Staff in order to use fog or haze in the hotel's ballrooms.

BREAKFAST

BUFFET BREAKFAST

All Buffet Breakfasts include:

Chilled Fruit Juices,
Freshly Brewed Coffee,
Decaffeinated Coffee
and a Selection of Fine
and Herbal Teas

The Bake Shop

Freshly Baked Danishes, Muffins and Croissants
Butter, Honey and Fruit Preserves

\$20 per person

Early Delight

Array of Sliced Fresh Fruit and Seasonal Berries
Freshly Baked Danish, Muffins and Croissants
Butter, Honey and Fruit Preserves

\$24 per person

The Executive

Array of Sliced Fresh Fruit and Seasonal Berries
Assorted Fruit Flavored Yogurts
Freshly Baked Danish, Muffins and Croissants
Assorted Bagels with Low Fat and Regular Cream
Cheese
Butter, Honey and Fruit Preserves
Assortment of Cold Cereals served with Regular and
Non-Fat Milk
Steel-Cut Oatmeal Accompanied with Brown Sugar
and Golden Raisins

\$32 per person

Breakfast Enhancements:

- Breakfast Parfaits
- Seasonal Fruit Cup
- Pancakes
- French Toast with Whipped Butter and Syrup
- Belgian Waffles
- Breakfast Burrito - *Flour Tortilla Filled with Scrambled Eggs, Refried Beans, & Chorizo Sausage, Topped with Melting Cheddar Cheese, Served with Sour Cream & Salsa*
- Breakfast Sandwich - *Scrambled Eggs, Cheese & Choice of: Ham, Sausage or Bacon, Served on an English Muffin*

\$7 per person

So-Cal

Array of Sliced Fresh Fruit and Seasonal Berries
Freshly Baked Danish, Muffins and Croissants
Assorted Bagels with Low Fat and Regular Cream
Cheese
Butter, Honey and Fruit Preserves
Fluffy Scrambled Cage-Free Eggs with Fresh Herbs
Applewood Smoked Bacon
Chicken & Apple Sausage Links
Roasted Yukon Potatoes

\$38 per person

**BREAKFAST
ENHANCEMENTS**

Assortment of Cold Cereals, Regular and Non-Fat Milk	\$4.5 each
Scones: Chocolate Chip, Raisin, Blueberry or Whole Wheat-Maple Walnut	\$45 per dozen
Cinnamon-Pecan Sticky Buns	\$48 per dozen
Bagels with Cream Cheese: Plain, Egg, Onion, Cranberry, Blueberry, Cinnamon-Raisin, Sesame or the Everything Bagel	\$50 per dozen
Tea Breads: Pumpkin, Cranberry Nut, Carrot, Banana Nut or Zucchini	\$48 per dozen

BREAKFAST

PLATED BREAKFAST

All Plated Breakfasts include:
Breakfast Pastries,
Chilled Fruit Juices,
Freshly Brewed Coffee,
Decaffeinated Coffee
and a Selection of Fine
and Herbal Teas

Classic

Fluffy Scrambled Cage-Free Eggs
Accompanied with Herb-Roasted Breakfast
Potatoes and Your Choice in Advance of:
Applewood Smoked Bacon, Chicken & Apple
Sausage or Turkey Sausage Patty

\$29 per person

Breakfast Quiche

Choice of (Pre-Select):

- Wild Mushroom
- Florentine (Cheese and Spinach)
- Lorraine (Onions, Bacon and Cheese)

Accompanied with Herb-Roasted Breakfast
Potatoes and Your Choice of: Applewood
Smoked Bacon, Chicken & Apple Sausage or
Turkey Sausage Patty

\$29 per person

The Benedict

Two Cage-Free Poached Eggs with Grilled
Canadian Bacon on a Toasted English Muffin with
Hollandaise Sauce (served on the side)
Accompanied with Herb-Roasted Breakfast
Potatoes and Your Choice in Advance of:
Applewood Smoked Bacon, Chicken & Apple
Sausage or Turkey Sausage Patty

\$36 per person

FAMILY STYLE

Serves 10

Steel-Cut Oatmeal

Served with Golden Raisins and Brown Sugar

\$6 per person

Red Quinoa

Served with Sun-Dried Fruits, Shredded Coconut
and Chocolate Chips

\$8 per person

Cream of Wheat

\$6 per person

NOTE: All cereals can be enhanced with Soy or
Almond Milk

BREAKS

THEMED BREAKS

*All Breaks include:
Freshly Brewed Coffee,
Decaffeinated Coffee
and a Selection of Fine
and Herbal Teas,
Assorted Soft Drinks and
Bottled Water*

You Scream, I Scream

A Freezer Chest of Old School Classics: Ice Cream Sandwiches, Push Pops, Red White and Blue Popsicles and Klondike Bars

\$13 per person

Milk & Cookies

Freshly Baked Chocolate, Oatmeal Raisin and Peanut Butter Cookies, Homemade Brownies Ice Cold Whole and 2% Milk

\$13 per person

7th Inning Stretch

Popcorn, Peanuts, Soft Pretzels

\$13 per person

Sugar Rush

Bowls of M&Ms, Kit Kats, Hershey Bars, Brownies, and Old-Fashioned Lemonade

\$15 per person

California Tuscany

Caprese on a Stick, Almond Cookies, Formaggio Flatbread and Rosemary & Truffle Honey Flatbread, Orangina, Lemon Pellegrino and Iced Frappuccino

\$17 per person

Farmer's Market

Market Fresh Vegetable Crudités with Assorted Olives and Avocado Ranch Dip, Whole Fresh Fruit and Bowls of Assorted Berries

\$15 per person

Temecula Picnic

Assorted Domestic and Imported Cheeseboard Served with Honeycomb, Grapes, Strawberries, French Bread and Lavosh Crackers

\$20 per person

BREAKS ENHANCEMENTS

A LA CARTE

Sparkling or Still Mineral Waters	\$5 each
Assorted Soft Drinks	\$5 each
Red Bull	\$7 each
All-Day Beverage Station with Coffee, Decaffeinated Coffee, a Selection of Fine and Herbal Teas, Assorted Soft Drinks and Bottled Water Includes: AM Break, Mid Morning Refresh and PM Break	\$19 per person
Iced Tea, Lemonade or Fruit Punch	\$75 per gallon
Coffee, Decaffeinated Coffee or Selection of Fine and Herbal Teas	\$95 per gallon
Individual Fruit Yogurts	\$4.5 each
Vanilla Yogurt, Assorted Berries and Sunflower Granola Parfait	\$7 each
Cubed Seasonal Melon, Mint and Sparkling Lemon Water Martini	\$5 each
Seedless Grapes and Sliced Melon	\$6 each
Warm Pretzels	\$5 per person
Assortment Bags of Chips/Pretzels	\$4 each
Whole Fresh Fruit	\$30 pr dozen
Granola or Power Bars	\$60 per dozen
Assorted Candy Bars	\$40 per dozen
M&Ms: <i>Plain, Peanut, Almond or Peanut Butter</i>	\$40 per dozen
Freshly Baked Cookies: <i>Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut</i>	\$45 per dozen
Homemade Chocolate Brownies	\$45 per dozen
Lemon or Orange Squares	\$45 per dozen
Miniature French Pastries	\$65 per dozen
Chocolate Dipped Strawberries	\$75 per dozen
Deluxe Mixed Nuts	\$50 per pound
Afternoon Tea Sandwiches	\$65 per dozen

LUNCH

PRE-MADE SANDWICHES

All Lunch Sandwich Options include: Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine and Herbal Teas

Prosciutto, Arugula, Mozzarella Di Bufala, Vine-Ripened Tomato, Extra Virgin Olive Oil, Basil Leaves and Rosemary Ruliese \$16.00 Per Person

Oven-Roasted Turkey, Dill Havarti Cheese, Spinach Leaves, Vine-Ripened Tomato, Cranberry Mayo Served on a Whole Wheat Ciabatta \$14.00 Per Person

Herb Grilled Breast of Chicken, Mixed Greens, Vine-Ripened Tomatoes, Roasted Red Pepper Hummus and Feta Cheese Served on a Baguette \$15.00 Per Person

Vegetable Spinach Tortilla Wrap with Green and Gold Zucchini, Portobello Mushroom, Eggplant, Bell Peppers and Black Olive Tapenade \$11.00 Per Person

Roast Beef with Swiss Cheese, Romaine Lettuce, Vine-Ripe Tomatoes and Violet Mustard Served on Sourdough Bread \$14.00 Per Person

Enhancements

- Kettle Chips \$4 per person
- Potato Salad \$5 per person
- Cole Slaw \$5 per person
- Pasta Salad \$5 per person
- Mixed Green Salad with Two Dressings \$5 per person
- Cookies, Lemon Bars and Brownies \$3.75 per person

AS A BOX LUNCH

All pre-made Sandwiches can be served as a Box Lunch and will include Kettle Chips, Chopped Vegetable Salad, Whole Fruit, Chocolate Chip Cookie and Bottled Water \$25.00 Per Person Additional

LUNCH & DINNER

ENTRÉE SALADS

All Entrée Salads include:

*Fresh Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine and Herbal Teas
Chef's Choice of Dessert*

Grilled Chicken Caesar Salad

Tender Hearts of Romaine, Homemade Garlic Croutons, Fresh Shaved Parmesan Cheese, Marinated Sliced Chicken Breast and Served with Classic Caesar Dressing

\$30 per person

Southwestern Cobb Salad

Mixed Greens and Iceberg Lettuce with Honey-Cured Ham, Smoked Turkey, Bacon, Chopped Eggs, Roasted Corn, Tomatoes, Crumbled Blue Cheese and Avocado Served with Jalapeño Buttermilk Dressing

\$32 per person

Mediterranean Chicken Salad

Chargrilled Diced Chicken Breast, Tomatoes, Kalamata Olives, Cucumber, Artichoke Hearts, Red Onions and Feta Cheese Served on Crisp Romaine Lettuce with Oregano-Lime Vinaigrette

\$31 per person

Chinese Chicken Salad

Marinated Sliced Breast of Chicken, Napa Cabbage and Seasonal Greens, Grilled Shiitake Mushrooms, Water Chestnuts, Carrot Julienne, Daikon Sprouts, Mandarin Oranges, Fried Rice Noodles and Cashews Served with Oriental Dressing

\$32 per person

California Cobb Salad

Hearts of Romaine with Rotisserie Chicken, Grilled Flank Steak, Smoked Cheddar, Sunflower Seed, Grilled Asparagus, Marinated Peppers, Boiled Cage-Free Egg and Avocado Served with Blue Cheese Dressing

\$34 per person

LUNCH & DINNER

BUFFETS

All Lunch & Dinner Buffets include: Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine and Herbal Teas

The Picnic Deli Buffet

\$47 per person

Soup du Jour
 Mixed Field Greens with Assorted Condiments and Dressings
 Red Bliss Potato Salad with Smoked Bacon, Green Onions and Mustard Dressing
 Napa Cabbage Cole Slaw with Apple Cider Vinaigrette
 Roast Beef, Breast of Turkey and Baked Maple Ham and Assorted Sliced Cheeses
 Crisp Lettuce, Sliced Vine-Ripened Tomatoes, Red Onion, Relishes and Condiments
 A Selection of Breads and Deli-Style Rolls
 Assorted Freshly Baked Cookies and Homemade Chocolate Brownies and Sliced Fresh Fruit & Seasonal Berries

Italian

\$51 per person

Classic Caesar Salad with Homemade Garlic-Herb Croutons and Shaved Parmesan
 Buffalo Mozzarella with Vine Ripe Tomatoes, Extra Virgin Olive Oil, Balsamic Syrup and Fresh Basil
 Bow Tie Pasta Salad
 Mushroom & Artichoke Salad
 Baked Manicotti with Fontina Cheese
 Chicken Marsala with Cremini Mushrooms
 Penne Pasta with Pesto Sauce
 Sautéed Garden Vegetables
 Italian Focaccia Bread & Garlic Butter
 Amaretto Cheesecake with Espresso Sauce

Ensenada

\$51 per person

Mixed Greens with Choice of Dressing
 Mexicali Corn Salad
 Jicama, Cucumber & Pinto Bean Salad with Cilantro Vinaigrette
 Cheese Enchiladas
 Chicken & Beef Fajitas
 Refried Beans & Spanish Rice
 Shredded Lettuce, Sour Cream, Guacamole, Cheddar Cheese & Salsa
 Warm Flour Tortillas
 Caramel Flan, Sliced Fresh Fruit & Seasonal Berries

BUFFETS (continued)*All Lunch & Dinner**Buffets include:**Freshly Brewed Coffee,
Decaffeinated Coffee
and a Selection of Fine
and Herbal Teas***Smoke Pit**

Brunswick Stew
Iceberg Wedge with Smoked Bacon, Green Onions
and Chunky Blue Cheese Dressing
Cole Slaw
Fruit Salad
Pulled BBQ Pork
Grilled Chicken Breast
Hickory Smoked Baby Back Ribs
Baked Beans
Fresh Corn on the Cob
Corn Bread and Assorted Rolls with Sweet Cream
Butter
Peach Cobbler with Vanilla Ice Cream
Sliced Watermelon

\$55 per person

Far East

Wonton Soup
Mesculan Greens with Napa Cabbage, Bean Sprouts,
Carrot Julienne and Water Chestnuts
Lo Mein Salad with Shiitake Mushrooms
Assorted Sushi Rolls with Wasabi and Soy Sauce
Beef and Broccoli with Oyster Sauce
Orange Chicken
Pork Fried Rice
Stir-Fried Vegetables
Sliced Fresh Fruit
Green Tea Cheesecake

\$48per person

Make Your Own Baja Bowl

Grilled Steak, Chicken and Fish
Grilled Bell Peppers and Onions
Black Beans and Pinto Beans
Spanish Rice and White Rice
Shredded Lettuce, Diced Tomatoes, Shredded
Cheese, Red & Green Salsa, Guacamole and Sour
Cream
Served with Chips and Salsa
Warm Churros

\$46 per person

So-Cal Buffet

Chicken, White Bean and Tomato Soup
Field Greens with Sunflower Seeds, Sun-Dried Fruits and
Tangerine Vinaigrette
Cucumber, Avocado and Heirloom Tomatoes with
Rocket Sea Salt and Olive Oil
Meyer Lemon, Thyme and Sage Roasted Chicken with
Mushrooms
Grilled Salmon Medallions with Chardonnay Sauce
Garden Vegetables
Sun-Dried Tomato and Goat Cheese Ravioli
Roasted Marble Potatoes with Herbs
Assorted Mini Desserts

\$55 per person

LUNCH & DINNER

CREATE YOUR OWN Lunch/Dinner Enhancements

APPETIZERS

Pacific Shrimp and Crab Cake with Lemon Grass, Young Ginger and Star Anise Sauce	\$14 per person
Mushroom and Leek Strudel with Parmesan Sauce and Piment d'Esplette	\$10 per person
Black & White Lobster Ravioli with some Bubbly	\$14 per person
Red Wine Braised Beef Short Ribs with Creamy Grits	\$14 per person
Vegetable Sushi Rolls Served with Wasabi Soy Sauce	\$8 per person
Spicy Tuna and Avocado Rolls	\$10 per person
Lavender Honey Cured Pacific Salmon with Brioche, Watercress and St. Andre Cheese	\$14 per person

SOUPS

Soup du Jour	\$8 per person
Spanish Gazpacho with Bread, Sherry Vinegar and Extra Virgin Olive Oil	\$8 per person
Light Cream of Mushroom and Artichoke with Focaccia Croutons	\$8 per person
Chopped Vegetables with Saffron	\$8 per person
Chicken, White Bean, Herbs and Tomato	\$8 per person
Grilled Yellow and White Corn Chowder	\$8 per person

SALADS

Classic Caesar Salad with Torn Croutons and Parmesan Cheese	\$8 per person
Apple, Celery and Bleu Cheese Crumbles with Spiced Pecans and Boston Lettuce Served with Verjus Vinaigrette	\$10 per person
Field Greens with Cucumber, Citrus and Hearts of Palm Served with Champagne Vinaigrette	\$9 per person
Butter Lettuce with a Goat Cheese Medallion, Walnuts, Enoki Mushrooms and Dates Served with a Red Wine Dressing	\$12 per person
Rocket with Micro Greens, Red and White Endive, Sunflower Seeds and Poached Pear Served with Lemon Olive Oil	\$10 per person

Hilton Orange County/Costa Mesa

LUNCH

	ENTRÉES	
<i>All Plated Entrées Include: Fresh Rolls and Sweet Butter, Chef's Choice of Salad and Dessert</i>	Lemon and Fennel Pollen Grilled Breast of Chicken with Eggplant, Carrots and Orzo Served with a Light Cream Sauce	\$36 per person
	Stuffed Breast of Chicken with Sun-Dried Tomatoes, Basil Pesto and Fontina Cheese Herb Rice Risotto and Grilled Zucchini	\$36 per person
<i>Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine and Herbal Teas</i>	Balsamic and Herb Marinated and Grilled Breast of Chicken with Ratatouille and Penne Pasta, Tomato-Oregano Sauce	\$36 per person
	Grilled Swordfish Steak with Gigande Beans, English Peas, Red Peppers and Meyer Lemon	\$ 38 per person
	Sautéed Local Halibut with Broccolini, Red Quinoa, Pine Nuts and Carrot Puree Served with a Chardonnay Sauce	\$40 per person
	Braised Beef Short Ribs with Horseradish Mashed Potatoes, Roasted Campari Tomatoes, Broccolini and Baby Carrots	\$48 per person
	Grilled Pork Tenderloin with Herb Polenta Green Beans, Mushrooms, Artichoke, Sundried Tomatoes Served with Grain Mustard-Lemon Sauce	\$44 per person
	Spinach and Vegetable Ravioli with Olive Oil and Blistered Tomatoes	\$28 per person

DINNER

<p><i>All Plated Entrées</i> <i>Include Fresh Rolls and Sweet Butter, Chef's Choice of Salad and Dessert</i></p> <p><i>Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine and Herbal Teas</i></p>	<p>ENTRÉES</p> <p>Petite Grilled Tenderloin of Beef and Pacific Salmon with Market Vegetables, Smashed Potatoes and Sauce of Slow-Roasted Vine-Ripened Tomatoes with Olive Oil</p>	\$62 per person
	<p>Petite Grilled Tenderloin of Beef and Sautéed Local Shrimp with Lemon, Butter and White Wine, Steamed Market Vegetables and Fingerling Potatoes Served with a Light Cream of Red Wine Truffle Sauce</p>	\$59 per person
	<p>Sautéed Tenderloin of Beef with Parmesan Herb Crust, Truffled Marble Potatoes and Asparagus Served with a Light Cream of Red Wine Shallot Sauce</p>	\$52 per person
	<p>Braised Beef Short Ribs with Horseradish Mashed Potatoes, Roasted Campari Tomatoes, Broccolini and Baby Carrots</p>	\$50 per person
	<p>Grilled Pork Tenderloin with Herb Polenta Green Beans, Mushrooms, Artichoke, Sundried Tomatoes Served with Grain Mustard Lemon Sauce</p>	\$44 per person
	<p>Sauté Breast of Boneless Chicken with Onion and Sage Marmalade, Roasted Fingerling Potatoes, Seasonal Vegetables and a Tamarind Tomato Dill Sauce</p>	\$40 per person
	<p>Vadouvan Spiced Grilled Breast of Chicken with Basmati Rice, Baby Eggplant, Peppers, Bok Choy, Mint Tahini Sauce <i>(served cold on side)</i></p>	\$42 per person
	<p>Stuffed Breast of Chicken Forestiere with Basil Pesto Mashed Potatoes, Seasonal Vegetables and Served with a Grain Mustard Lemon Sauce</p>	\$40 per person
	<p>Roasted Stuffed Breast of Boneless Chicken with Wild Mushrooms, Crème Fraiche Smashed Potatoes and Seasonal Vegetables</p>	\$42 per person

DINNER

Dessert Enhancements:	Fruit Tart with Basil	\$8 per person
	Lemon Meringue Tart with Seasonal Berries	\$8 per person
	Tiramisu with Coffee Sauce and Nutella	\$9 per person
	White and Dark Chocolate Mousse Cake with Salted Caramel Sauce	\$9 per person
	Individual Vanilla Cheesecake with Rose-Water Marinated Strawberries	\$9 per person
	Margarita Key Lime Pie	\$8 per person
	Trio of Mini Cupcakes - Select from: Red Velvet, Orange Cranberry, Lemon Curd, Raspberry or Chocolate	\$7 per person

CREATE YOUR OWN

BUFFETS

Viennese Table (Minimum 30 people)

A Selection of Miniature Pastries and Sliced Fruit

\$12 per person

Chocolate Fountain (Minimum 50 people)

Strawberries, Pineapple, Honeydew, Cantaloupe, Bananas, Pretzels, Marshmallows, Sponge Cake, Oreos and Rice Krispies Treats

\$16 per person

Cake & Pie Stand

Assorted Pies and Cakes: Peach, Fresh Fruit, Lemon Meringue, Chocolate Pecan, Linzer Torte, Carrot Cake and Red Velvet Cake

\$12 per person

Coffee and Tea Station

Freshly Brewed Coffee and Decaffeinated Coffee, a Selection of Fine and Herbal Teas Along with Irish Cream, Swiss Mocha, Hazelnut, Cubed Sugar, Whipped Cream, Cinnamon Sticks and Orange Zest

\$12 per person

CROWD PLEASERS

HOT HORS D'OEUVRES

*Minimum of 50 Pieces
Required per Item*

'New Orleans' Fried Chicken Tenders – Served with Cajun Aioli	\$6 per piece
Mini Beef & Mushroom Wellington	\$6 per piece
Fried Baby Artichoke Hearts and Sonoma Goat Cheese	\$6 per piece
French Brie and Lobster Quesadilla – Served with Sun-Dried Tomato & Onion Marmalade	\$7 per piece
Smoked Chicken Mini Burritos – Served with Chipotle Salsa	\$7 per piece
Pork and Vegetable Pot Stickers – Served with Ponzu-Scallion Dipping Sauce	\$7 per piece
Assorted Petite Quiche (Lorraine, Mushroom, Florentine and Three Cheese)	\$7 per piece
Miniature Crab Cakes – Served with Pommery Mustard Sauce	\$8 per piece
Chicken Satay – Served with Peanut Sauce	\$5 per piece
Beef Tenderloin Brochette – Served with Madagascan Peppercorn Sauce	\$7 per piece
Spanakopitas – Served with Sour Cream-Dill Dip	\$6 per piece
Fiesta Quesadilla triangle – Stuffed with black beans, green onion, bell peppers, jalapeno, cilantro, cheddar cheese) – served w/ guacamole and sour cream	\$7 per piece
Coconut Crusted Shrimp – Served with Thai Chili Sauce	\$7 per piece

RECEPTION

COLD HORS D'OEUVRES

*Minimum of 50 Pieces
Required per Item*

Assorted Maki and Nigri Sushi – Served with Wasabi Soy Sauce	\$7 per piece
Caprese Salad on a Stick	\$6 per piece
Sesame Seared Ahi with Tobiko	\$7 per piece
Smoked Salmon Pinwheel on Pumpernickle Bread	\$6 per piece
Cumin Seared Beef with Red Pepper on Focaccia Bread	\$6 per piece
Hummus with Kalamata Olives in Mini Bouchée	\$5 per piece
Smoked Chicken with Papaya and Cream Cheese on a Baguette	\$6 per piece
Artichoke with Garlic Herb Boursin Cheese on Toast	\$6 per piece
Prosciutto Wrapped Asparagus on a Baguette	\$6 per piece
Chilled Mushroom Salad on a Blini	\$6 per piece
Roasted Corn and Black Beans in a Cucumber Cup	\$6 per piece
Roast Beef and Cheese Roulade on Toast	\$6 per piece
Mini Tart Shell of Brie Cheese Mousse with Walnuts and Ligonberry	\$6 per piece

CROWD PLEASERS

ACTION STATIONS

Action stations require a minimum of 30 people and require an attendant at the rate of \$150 each (unless otherwise noted)

Shellfish Bar

Poached Jumbo Shrimp
Pacific Oyster Shooters
New Zealand Mussels
Crab Claws
Alaskan King Crab Legs
Served with Lemon Wedges, Classic Cocktail Sauce and Horseradish Sauce
**Requires a minimum of 100 people*

\$18 per person

Sushi Chefs

Assortment of Maki and Nigri Sushi
With Wasabi Soy Sauce and Pickled Ginger
**Requires (1) Sushi Chef at \$175.00*

\$22 per person

Martini Anyone? Potato, That Is

Yukon Gold Mashed Potatoes
Sweet Potato Mash
Topping include: Crumbled Blue Cheese, Sour Cream, Applewood Smoked Bacon, Cheddar Cheese, Green Onions, Bay Shrimp, Ratatouille, Fried Herbs,
Olives and Extra Virgin Olive Oil

\$12 per person

Shrimp & Grits – A Bayou Classic

Sautéed tiger shrimp (4) with white wine, lemon, garlic and butter with white cheddar cheese grits

\$14 per person

Taco Stand

Fish Tacos, Beef Tacos, Chicken Taco
All Served with the Appropriate Condiments

\$20 per person

Al Dente

Beef Tortellini, Farfalle and Penne Pasta
Light Cream of Basil Sauce, Classic Marinara Sauce and Alfredo Sauce
Shaved Parmesan, Olive Oil, Balsamic Vinegar

\$12 per person

THE CARVING BOARD

<p>CARVED TO ORDER</p> <p><i>Carving stations require an attendant at the rate of \$150 each</i></p>	<p>Peppered Tenderloin of Beef \$325 per order</p> <p><i>(Approximately 25 Servings per Order)</i> Served with Béarnaise Sauce and Cocktail Rolls</p>
	<p>Steamship Round of Beef \$975 per order</p> <p><i>(Approximately 130 Servings per Order)</i> Served with Rosemary Au Jus, Creamed Horseradish, Potato Cocktail Rolls, Mayonnaise and Mustard</p>
	<p>Roasted Turkey \$250 per order</p> <p><i>(Approximately 40 Servings per Order)</i> Served with Cranberry-Orange Relish, Cocktail Rolls and Condiments</p>
	<p>Prime Rib of Beef \$300 per order</p> <p><i>(Approximately 40 Servings)</i> Classic Au Jus, Horseradish Cream and Petit French Rolls</p>
	<p>Baked Pommery Honey-Glazed Ham \$350 per order</p> <p><i>(Approximately 50 Servings per Order)</i> Served with Cocktail Rolls and Condiments</p>
<p>ARTISAN MARKET</p>	<p>Cheese Lovers Delight \$18 per person</p> <p>Assorted Domestic and Imported Cheeseboard with Honeycomb, Grapes and Strawberries Served with French Bread and Lavosh Crackers</p>
	<p>Veggies & Fruits \$14 per person</p> <p>Market Fresh Vegetable Crudités with Assorted Olives, Avocado Ranch Dip, Sliced Seasonal Fruits and Small Bowls of Berries</p>
	<p>Mediterranean Oasis \$14 per person</p> <p>Traditional Hummus with Olive Oil & Lemon and Baba Ghanoush Served with Toasted Pita Quarters and Barbari Bread</p>

BEVERAGE SERVICES

BAR SERVICE

Arrangements can be made for either Cash or Hosted Bar(s). All bars are subject to a Bartender Labor Charge of \$100 per Bar/Bartender

...to impress your guests, don't forget to upgrade your Bars with a customized Ice Martini Luge

BEVERAGE PRICING

Deluxe Brands	\$9 cash	\$8.5 host
Premium Brands	\$10 cash	\$9.5 host
Cordials	\$12 cash	\$11.5 host
Martinis	\$12 cash	\$11.5 host
House Wines	\$9 cash	\$8.5 host
Domestic Beer	\$8 cash	\$7.5 host
Imported Beer	\$9 cash	\$8.5 host
Soft Drinks	\$5 cash	\$5 host
Mineral Waters	\$5 cash	\$5 host

HOURLY BAR SERVICE

Deluxe Brands by the Hour	\$21 per person
Each Additional Hour	\$15 per person
Premium Brands by the Hour	\$25 per person
Each Additional Hour	\$16 per person
After Dinner Cordial Cart (Hosted Only) Courvoisier, Bailey's, B&B, Kahlua, Galliano, Amaretto di Saronno, Grand Marnier, Frangelico, Drambuie and Sambuca	\$9 - \$15 per drink
Martini Bar (Hosted Only) Traditional Gin & Vodka, Lemon Drops, Cosmopolitans, Chocolate and Apple Martinis	\$10 per drink
Dry Snacks Potato Chips, Tortilla Chips or Pretzels	\$6 per person
Spicy Snack Mix	\$36 per pound
Deluxe Mixed Nuts	\$54 per pound