



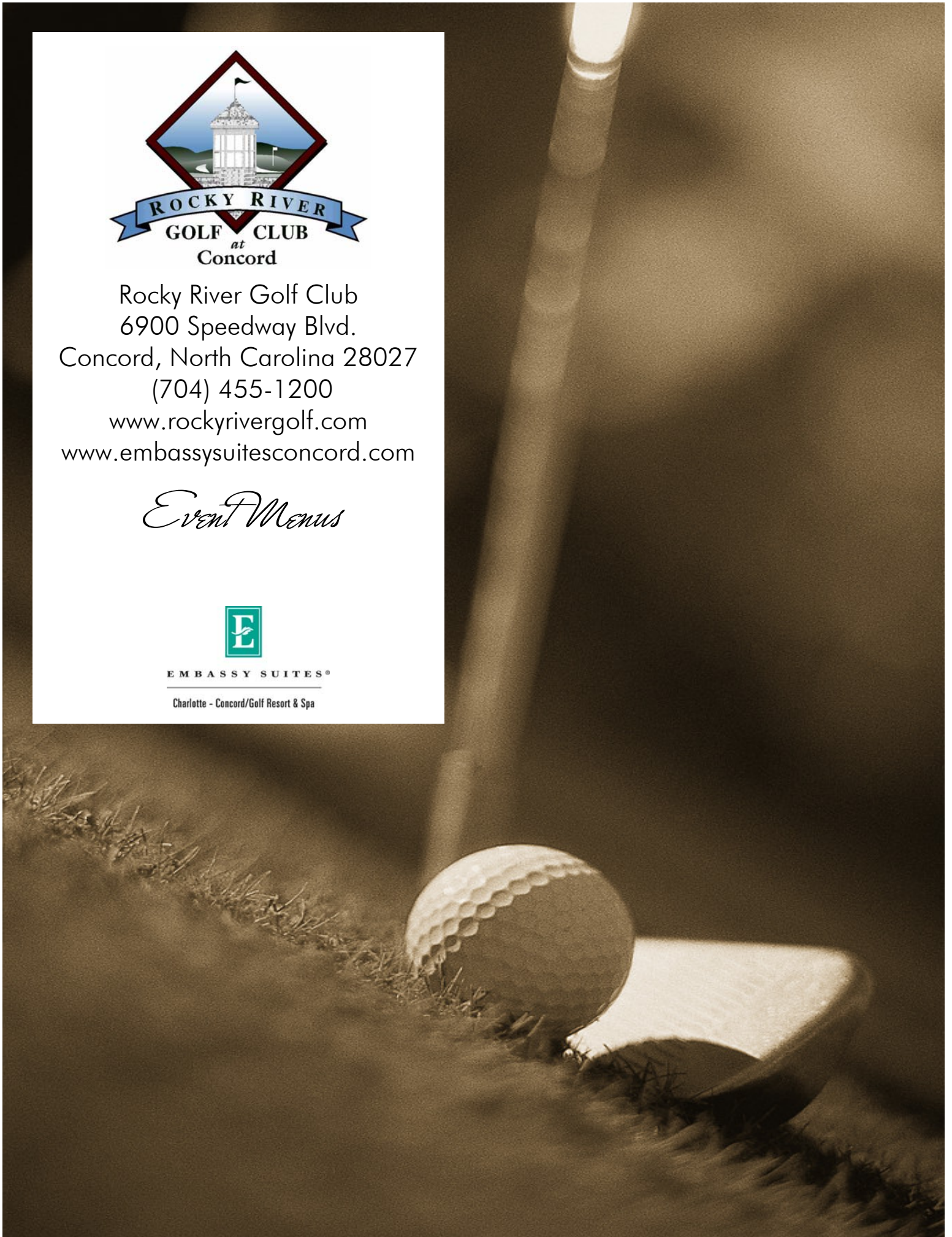
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*Event Menus*



EMBASSY SUITES®

Charlotte - Concord/Golf Resort & Spa





## Continental Breakfast and Breaks

### Morning Breaks

Morning Break services are 1 hour unless noted.  
Pricing is per person.

#### Hagen Continental 8.25

- Chilled Fruit Juices including Orange, Grapefruit and Tomato
- Chef's daily selection of Breakfast Pastries, Bagels and Muffins, served with Jams, Cream Cheese and Butter
- Buffalo & Springs Coffee, Decaf and Specialty Tea Selections

#### Jones Continental 9.50

- Chilled Fruit Juices including Orange, Grapefruit and Tomato
- Whole and Sliced Seasonal Fruit with Fruit Yogurt
- Chef's daily selection of Breakfast Pastries, Bagels and Muffins, served with Jams, Cream Cheese and Butter
- Buffalo & Springs Coffee, Decaf and Specialty Tea Selections

### Afternoon Breaks

Afternoon Break services are 1/2 hour unless noted.  
Pricing is per person.



#### Caddy Shack Break 9.25

- Fresh Popped Buttery Popcorn
- Assorted Candy and Licorice
- Movie Nachos with Jalapeños and Cheese Sauce
- Assorted Sodas, Coffee, Decaf and Iced Tea

#### The Turn Break 10.50

- Hot Dogs with the Fixin's
- Warm Salted Pretzels with Spicy Mustard
- Peanuts and Cracker Jacks
- Powerade, Bottled Waters, Buffalo & Springs Coffee, Decaf and Iced Tea

#### Summer Fling 9.50

- Homemade Shortcake with Fresh Berries, Blueberry and Strawberry Sauce and Fresh Whipped Cream
- Whole and Sliced Seasonal Fruit & Berry Display
- Orange Smoothies and Bottled Juices
- Lemonade, Fruit Punch and Iced Tea

## Breakfast Plated Entrees

All Breakfast Plated Entrees include Pre-Set Chilled Orange Juice and Coffee Service.

#### **Southern Comfort**

- Farm Fresh Scrambled Eggs
  - Smoked Bacon
- Buttery Southern Grits
  - Buttermilk Biscuit

9.50

#### **French Quarter Breakfast**

- Ham and Asparagus Quiché drizzled with Gouda Cheese Sauce
  - Lyonnaise Potato
  - Buttery Croissant

10.50



#### **Rocky River Breakfast**

- Cheesy Herbed Scrambled Eggs
- Fresh Chicken & Mango Sausage
- Lyonnaise Potato and Southern Grits
  - Blueberry Muffin

11.75



## Breakfast Buffets

Pricing is per person for 1-one hour of service. A \$2.00 per person surcharge will be added for groups under 20.



### Stonehouse Breakfast

- Chilled Orange Juice
- Whole and Sliced Seasonal Fruit
- Assorted Muffins and Doughnuts with Honey and Butter
- Farm Fresh Scrambled Eggs
- Buttermilk Biscuits with Country Gravy
- Crispy Bacon & Country Sausage
- Lyonnaise Potatoes or Southern Grits
- Coffee Service

13.75

### 1<sup>st</sup> Tee

- Chilled Orange Juice
  - Assorted Muffins and Doughnuts with Honey and Butter
  - Buttermilk Biscuits with Country Gravy
  - Farm Fresh Scrambled Eggs with Sautéed Mushrooms, Ham and Cheddar
  - Babe's Country Hash
- blend of smoked chicken, red potatoes, mushrooms, onions and tarragon topped with a drizzle of whole grain mustard hollandaise

- Bacon and Country Ham
- Southern Cheesy Grits
- Warm Fruit Cobbler

15.75

## Stonehouse Brunch

Served with Iced Tea and Coffee Service.

Pricing is per person for 1-One Hour of Service. A \$3.00 per person surcharge will be added for groups under 30.

20.75

### Cold Selections

Potato Salad

Assortment of Fruit Juices

Italian Pasta Salad

Sliced Fruits

Mixed Garden Greens with Chef's Dressing

Domestic Cheeses

### Hot Selections

Breakfast Potatoes

Scrambled Eggs with accompaniments

Breakfast Meats

### (1) Choice of Entrée Package served Buffet Style

#### Three Cheese Chicken

lightly breaded sautéed chicken, topped with vegetable julienne, three cheeses and peppercorn hollandaise then paired with lyonnaise potatoes and the Chef's selection of sautéed vegetables

#### Cajun Salmon

broiled salmon laced with Cajun spice, laid over tasso cream and paired with dirty rice and the Chef's selection of sautéed vegetables

#### Roasted Pork loin

tender roasted pork loin, thinly sliced and finished with cracked pepper & Boursin cream then presented with lyonnaise potatoes and the Chef's selection of sautéed vegetables

#### Roasted Turkey Marsala

sliced roasted turkey breast with a sweet marsala mushroom sauce over sage & onion dressing paired up with parmesan chive whipped potatoes and the Chef's selection of sautéed vegetables

#### Hearth Smoked Ham

tender smoked ham, thinly sliced and finished with whole grain mustard cream presented with housemade macaroni & cheese and the Chef's selection of sautéed vegetables

### Dessert & Pastry Selections

Breakfast Pastries

Assorted Cakes and Pastries

Peachy Bread Pudding





## Bistro Luncheon Selections:

Bistro Luncheon Selections include: Cookies or Brownies and Iced Tea & Coffee Service.  
Add our freshly prepared Soup du Jour to any Bistro Selection for 2.50

 <b>Stonehouse Caesar</b> - our twist on the classic; romaine, grated Italian cheeses, garlic croutons and julienne of red & green apples tossed with tableside-inspired dressing and completed with a parmesan crisp and roma tomatoes; served with rolls & butter	12.50
<b>Babe's Turkey Cobb</b> - crisp romaine, egg, blue cheese, cheddar cheese, smoked bacon, avocado, tomato and julienne smoked turkey, served with creamy blue cheese dressing; served with rolls & butter	12.50
 <b>Stonehouse Club</b> - buttery croissant stacked with roasted ham, roasted turkey, applewood smoked bacon, white cheddar, Boursin, seasoned mayo, shredded lettuce and tomato; served with potato chips and Chef's selection of prepared salad.	13.50
<b>Bistro</b> - shaved roast beef with herb Boursin, lettuce and garlic infused tomato concasse on toasted wheat berry bread; served with potato chips and Chef's selection of prepared salad	13.50
<b>Chicken Pita</b> - marinated breast tossed with shredded lettuce, tomatoes, shredded cheddar, smoked bacon, julienne cucumber and ranch dressing all tucked in warm toasted pita; served with potato chips and Chef's selection of prepared salad	12.50
<b>BBQ Pork Sliders</b> - southern yeast rolls piled high with original Carolina pulled pork BBQ with vinegar bbq sauce and creamy coleslaw; served with potato chips and Chef's selection of prepared salad	11.50
<b>Caddy Wrap</b> - thin sliced ham, baby Swiss and honey mustard with lettuce and sweet vinegar infused tomato concasse wrapped in a griddled tortilla; served with potato chips and Chef's selection of prepared salad	11.50

## Plated Luncheon Selections:

All Plated Luncheon Selection include: Iced Tea & Coffee Service, House Salad or Soup du Jour, Rolls & Butter and the Chefs selection Starch, Vegetable and Dessert

<b>Herb Grilled Chicken</b> - grilled herb seasoned chicken breast, topped with a robust andouille & tasso queso	15.75
 <b>Three Cheese Chicken</b> - lightly breaded sautéed chicken, topped with vegetable julienne, 3 cheeses and peppercorn hollandaise	16.75
<b>Dijon Chicken</b> - lightly breaded and pan-seared breast of chicken finished with wild mushrooms and whole grain mustard cream	14.75
 <b>Southwest Turkey</b> - slow roasted breast of turkey slices laid over black bean & corn salsa and drizzled with chipotle cream.	14.75
<b>Hearth Smoked Ham</b> - tender smoked ham, thinly sliced and finished with whole grain mustard cream	14.75
<b>Roasted Pork loin</b> - tender roasted pork loin, thinly sliced and finished with cracked pepper & Boursin cream	16.75
 <b>Bacon Wrapped Meatloaf</b> - generous slice of the Chef's housemade ketchup glazed bacon wrapped meatloaf	13.75
<b>Grilled Flank Steak</b> - marinated flank steak seared, sliced and served with a roasted shallot and wild mushroom demi glace	17.75
<b>BBQ Brisket</b> - southern specialty basted and roasted to melt in your mouth	15.75
<b>Cajun Salmon</b> - broiled salmon laced with Cajun spice and laid over tasso cream	16.75



## Luncheon Buffets

Lunch Buffets include Iced Tea & Buffalo & Springs Coffee Service.  
Pricing is per person for 1-one hour of service. A \$3.00 per person fee will be added for groups under 20.



### All American Picnic

- Mixed Garden Greens with Chef's Dressings
  - Potato Salad and Cole Slaw
  - Sliced Watermelon (or seasonal melon)
  - Grilled Hamburgers & Hot Links with Assorted Condiments Rolls and Buns
  - Honey BBQ 8-cut Chicken
    - Memphis Baked Beans
      - Corn Cobbettes
  - Seasonal Fruit Cobbler with Vanilla Bean Ice Cream
    - Lemonade
- 19.75

### San Antonio Siesta

- Tomato and Cucumber Salad
    - German Potato Salad
  - Chipotle and Honey Braised Brisket
    - Chicken Fajitas
  - Flour Tortillas and Tortilla Chips
    - Accompaniments
- Sour Cream, Guacamole, Salsa, Shredded Cheese, Queso, Jalapeños, Chopped Tomato, Lettuce and Onion
- Corn Del Rio
  - Spanish Yellow Rice
  - Chef's Dessert Display
- 19.75



### The Blue Plate

- Mixed Greens with Chef's Dressings
    - Potato Salad and Cole Slaw
  - Savory Roast Pork with Bacon, Mushroom Gravy
  - Herb Baked 8-cut Chicken with Supreme Sauce
    - Macaroni & Cheese
  - Steamed Broccoli and Baby Carrots
    - Garlic Mashed Potatoes
      - Assorted Rolls
  - Sliced Watermelon (or seasonal melon)
  - Seasonal Fruit Cobbler with Vanilla Bean Ice Cream
    - Lemonade
- 18.75

### Deli Classic

- Mixed Garden Greens with Dressings
  - Cole Slaw, Potato Salad & Fruit Salad
  - Deli Meats – Turkey, Roast Beef and Ham
    - Classic Tuna & Chicken Salad
  - American, Swiss and Cheddar Cheeses
  - Leaf Lettuce, Sliced Tomatoes, Sliced Onions and Pickle Spears
    - Assorted Breads and Rolls
      - Potato Chips
  - Chef's Dessert Display
- 20.75



## Classic Box Lunches

All Classic Box Lunches include appropriate condiments,  
Piece of Whole Fruit, Bistro Potato Chips and Cookie.  
Add Bottled Water or Can Soda for \$2.00

### Ultimate Turkey 9.00

- oven-roasted turkey breast and creamy havarti cheese, stacked on country wheat with dill mayo, green leaf lettuce and tomato

### Roast Beef & Cheddar 9.50

- lean roast beef and sharp cheddar stacked on sourdough with a flavorful chili mayo, green leaf lettuce and tomato



### Bistro 14.50

- shaved roast beef with herb Boursin, lettuce and garlic infused tomato concasse on a buttery croissant

### Stonehouse Hoagie 12.50

- prosciutto, cappicola, salami and provolone cheese with green olive relish and herb aioli on hoagie roll



### Caesar Pita 9.25

- marinated chicken strips tossed with shredded romaine, diced tomatoes, shredded parm and Caesar dressing all tucked in a pita

## Premier Box Lunches

All Premier Box Lunches include appropriate condiments, Can Soda or Bottled Water selection,  
Piece of Whole Fruit, Bistro Potato Chips, Mint and choice of Cookie, Brownie or Candy Bar.  
Add a Chef Signature Coleslaw, Pasta Salad, or Potato Salad for \$2.00

### Stonehouse Club 13.00

- buttery croissant stacked with roasted ham, roasted turkey, applewood smoked bacon, white cheddar, boursin, seasoned mayo, shredded lettuce and tomato

### Caddy Wrap 11.50

- thin sliced ham, baby Swiss and honey mustard with lettuce and sweet vinegar infused tomato concasse wrapped in a griddled tortilla



### Bistro 13.00

- shaved roast beef with herb Boursin, lettuce and garlic infused tomato concasse on a buttery croissant

### Stonehouse Hoagie 11.50

- prosciutto, cappicola, salami and provolone cheese with green olive relish and herb aioli on hoagie roll



### Corner Market Pita 12.50

- marinated chicken breast tossed with shredded lettuce, tomatoes, shredded cheddar, smoked bacon, julienne cucumber and ranch dressing all tucked in toasted pita

## Plated Dinner Selections:

All Plated Dinner Selection include: Iced Tea & Buffalo & Springs Coffee Service,  
Chef's Caesar Salad or Soup du Jour, Rolls & Butter and the Chefs selection Starch, Vegetable and Dessert

<b>Baked Stuffed Pork Chop</b> - herb stuffed pork chop baked and topped with a supreme sauce	24.00
 <b>Loin of Pork au Poivre</b> - highlighted with roasted pepper Dijon cream	24.00
 <b>Oven Roasted Turkey Breast Marsala</b> - slices of oven-roasted turkey breast laid over sage and onion dressing	21.75
<b>Chicken Pecan</b> - pan-seared, pecan crusted breast of chicken highlighted with Vermont maple & vanilla bean glaze	23.75
<b>Chicken Saltimbocca</b> - Tuscan chicken breast topped with sage, prociutto and provolone, lightly breaded and pan-seared	24.75
<b>Rocky River Chicken</b> - marinated and grilled breast of chicken with a wild mushroom, brandy and peppercorn demi glaze	24.00
<b>Buttermilk Pan-Fried Chicken</b> - buttermilk breaded pan-seared chicken breast topped with country sausage gravy	24.00
<b>Garlic and Herb Encrusted Prime Rib</b> - herb encrusted prime rib cooked to perfection and served with cabernet au jus	30.50
<b>Rocky River Sirloin</b> - marinated center-cut sirloin topped with caramelized onion and drizzled with Boursin cream	27.75
<b>Maple Lacquered Salmon</b> - fillet of salmon glazed with a light maple flavor and finished with bourbon cream sauce	26.25
<b>Pan-Seared Tuna</b> - seared tuna filet marinated in wasabi hoisin and topped with sweet & sour slaw	26.75
 <b>Rocky River Combination</b> - a duo of our Rocky River Chicken and Rocky River Sirloin	29.50



## Dinner Buffets

Dinner Buffets include Iced Tea & Buffalo & Springs Coffee Service.  
Pricing is per person for 1-one hour of service. A \$4.00 per person fee will be added for groups under 30.



### Southern Fried

- Mixed Garden Greens with Dressings
  - Pasta Salad, Potato Salad & Cole Slaw
    - Southern Fried Chicken
    - Fried Catfish with Housemade Tartar
  - Smoked Ham with Whole-Grain Mustard Cream
  - Cheddar Hushpuppies & Sweet Cornbread
    - Creole Baked Beans
    - Creamy Corn
    - Sweet Cornbread & Rolls
    - Homestyle Whipped Potatoes
  - Sliced Watermelon (or seasonal melon)
  - Seasonal Fruit Cobbler with Vanilla Bean Ice Cream
    - Lemonade
- 29.50

### Creole Kitchen

- Chicken & Sausage Gumbo
    - Chopped Salad
  - with mushrooms, tomatoes, corn kernels, black olives and jalapeño jack cheese with spicy ranch dressing
  - Potato Salad, Coleslaw and Fruit Salad
    - Chicken & Sausage Jambalaya
    - Blackened Fish with Cajun Rémoulade
  - Sliced Rib Roast with Bourbon Mushroom Sauce
    - Sweet Potato Pudding
    - Dirty Rice
    - Tasso Red Beans
  - Sweet Cornbread & Rolls
  - Bread Pudding with Bourbon Anglaise
    - Lemonade
- 31.50

### Little Italy

- Italian Wedding Soup
  - Tomato & Mozzarella Salad
    - Caesar Salad
    - Lasagna
    - Mustard Salmon
    - Cypress Chicken
  - Sauté of Italian Vegetables
  - Bread Sticks and Garlic Bread
  - Seasonal Display of Melon
    - Fresh Zucchini Bread,
    - Angel Bruschetta Cake, Cannoli
- 30.00

### Pacific Rim

- Hot & Sour Soup
  - Asian Slaw with Peanuts
  - Spicy Thai Noodle Salad
  - Seasonal Display of Melon
  - Hoisin Chicken Breasts
    - Thai Pork Chops
    - Salmon Hunan
  - Stir-Fried Asian Vegetables
    - Jasmine Fried Rice
  - Cinnamon Ice Cream & Coconut Pudding
  - Almond & Fortune Cookies
    - Green Tea
- 30.00



## Carving Stations

**\$50.00 Carver Fee per station; (1) Carver required per station, per 50 people.**  
All items served with cocktail rolls

**Bourbon Honey Glazed Ham 225.00**  
serves approximately 40 guests, based on 4 ounces per person  
with a selection of Jack Daniels mustards

**Roasted Breast of Turkey 200.00**  
serves approximately 35 guests, based on 3 ounces per person  
with cranberry chutney and whole grain mustard cream

**Garlic Roasted Leg of Lamb 300.00**  
serves approximately 30 guests, based on 3 ounces per person  
with rosemary jus sauce and mint jelly


**Roasted Tenderloin of Beef 250.00**  
serves approximately 25 guests, based on 3 ounces per person  
with peppercorn hollandaise and garlic toast points

**Slow Roasted Loin of Pork 200.00**  
serves approximately 30 guests, based on 3 ounces per person  
with roasted pepper sauce and peppercorn hollandaise

**Jalapeño Studded Brisket of Beef 225.00**  
serves approximately 25 guests, based on 4 ounces per person  
with chipotle and mustard bbq sauces

## Display Boards

Boards provide for approximately 50 guests, unless noted.

	<u>Board</u>
<b>Caribbean Fruit Display</b> displayed with honey lime yogurt and chocolate sauce for dipping	200.00
<b>Creamery Display of Cheeses</b> dressed with grapes, dried fruits, candied almonds, crackers and breads	250.00
<b>Harvest Display of Vegetables</b> snow peas, pepper strips, mushrooms, asparagus & baby vegetables with herb ranch and Caesar for dipping	150.00
<b>Smoked Fish Display</b> (based on 3 ounces per person) selections of salmon, trout and whitefish with crackers and breads and horseradish cream	350.00
 <b>Seared Tuna Display</b> (based on 3 ounces per person) sesame and peppercorn crusted tuna presented with our spicy Thai noodle salad and wasabi cream	350.00
<b>Smoked Salmon Side</b> (serves approximately 35 guests, based on 2 ounces per person) with mini bagels, cream cheese, chopped egg, onions and capers	250.00
<b>Baked Brie</b> (based on 2 pieces per person) aged wheel of brie wrapped in puff pastry and presented with raspberry preserves, grapes, candied almonds, crackers and breads	250.00

## Cold Hors D'œuvres

Served with appropriate accompaniments, 50 Piece Minimum

	PER 100 Pieces	PER 50 Pieces
<b>Andouille Sausage with Caramelized Onions</b> - slice of Louisiana andouille atop wheat toast and garnished with onions and a saffron colored rosette	325	175
<b>Assorted Petite Sandwiches</b> - including Ham, Turkey, Roast Beef and Salami	300	175
<b>Assorted Tea Sandwiches</b> - including Cucumber, Pimento, Smoked Salmon and Chopped Olive	400	225
<b>Beefsteak Tomato Slices</b> - with buffalo mozzarella drizzled with Italian herb infused olive oil	250	150
<b>Cheese &amp; Yogurt Stuffed Pears</b>	250	150
<b>Cheese and Ham Roulade</b> - hand-rolled ham and cream cheese garnished with herbs and teardrop tomatoes atop toasted wheat bread	275	150
<b>Deviled Eggs</b>	200	125
<b>Jumbo Gulf Shrimp or Crab Claws</b> - with cocktail sauce	400	225
<b>Peel &amp; Eat Shrimp</b> - on Ice with Cocktail Sauce	275	150
<b>Proscuitto wrapped Melon</b> - with tropical mint cream sauce	275	150
<b>Salami and Cheese Coronet</b> - salami horn filled with flavored cream cheese atop toasted wheat bread	250	150
<b>Salmon with Caviar &amp; Dill</b> - smoked Pacific salmon finely diced with cream, spices, and crowned with caviar atop toasted wheat bread	400	225
<b>Shrimp Canapé</b> - whole shrimp nestled on a bed of saffron-flavored cream cheese atop toasted wheat bread	250	150
<b>Seasonal Fruit Kabobs</b> - with Hershey's chocolate and fruit yogurt sauce	275	150

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## Hot Hors D'œuvres

Served with appropriate accompaniments, 50 Piece Minimum

	PER 100 Pieces	PER 50 Pieces
<b>Andouille Sausage En Croûte</b> - andouille sausage and spicy pommery mustard wrapped in puff pastry.	300	175
<b>Bacon Wrapped Scallop</b> - mouth-watering combination of plump white sea scallops, wrapped in a strip of applewood smoked bacon and served on toothpick skewer	350	200
<b>Bacon Wrapped Shrimp</b> - large tail off shrimp wrapped in applewood smoked bacon on toothpick skewer	325	175
<b>Beef Wellington</b> - savory piece of beef tenderloin accented with mushroom duxelle encased in French-style puff pastry	275	150
<b>Boursin Stuffed Artichoke Heart</b> - artichoke heart filled with creamy herb cheese and lightly battered	325	175
<b>Brie En Croûte with Raspberry</b> - brie cheese with raspberry preserves wrapped in flaky puff pastry	300	175
<b>Cajun Chicken Satay</b> - taste of New Orleans, tender strip of chicken breast is marinated in a zesty Cajun sauce then placed on skewer	250	150
<b>Cheddar Cheese Puff</b> - mild cheddar cheese and fresh herbs surrounded by rich, flaky puff pastry dough	250	150
<b>Cheese Quesadilla Trumpet</b> - exotic blend of fresh julienne vegetables, cilantro, jack and cheddar cheese rolled in a flour tortilla trumpet	175	100
<b>Cheese Straw</b> - perfect blend of cheddar and parmesan cheeses made into an appetizing spiral twist	125	75
<b>Chicken Dijon in Pastry</b> - tangy Dijon mustard blended with chicken, cream cheese and garlic inside a flaky puff pastry dough	250	150
<b>Chicken Tenders</b> - Styles: Buffalo, Jerk, Creole Honey Mustard, Chipotle-Honey BBQ	300	175
<b>Chicken Wellington</b> - tender chicken breast piece and mushroom duxelle encased in French-style puff pastry	275	150
<b>Chicken Wings</b> - Styles: Buffalo, Jerk, Thai Peanut, Creole Honey Mustard, Teriyaki	250	150
<b>Chile-Lime Salmon Satay</b> - fresh Atlantic salmon seasoned with robust southwest spices and a touch of lime on skewer	475	250
<b>Chorizo Sausage Calzone</b> - unique half moon pastry filled with spicy chorizo sausage, black beans and jack cheese	225	125
<b>Coconut Lobster Tail</b> - farm-raised, mini lobster tail dipped in batter and rolled in coconut flakes on a skewer	925	475
<b>Coconut Shrimp</b> - large butterflied shrimp dipped in batter and rolled in a mixture of coconut and bread crumbs	400	225
<b>Crab Cakes</b> - true eastern shore original, flaky, white lump crabmeat with Old Bay seasoning	625	325
<b>Frank in a Blanket</b> - miniature beef frankfurters wrapped in a blanket of puff pastry	125	75
<b>Hoisin Beef Satay</b> - tender strip of beef marinated in hoisin sauce on skewer	550	300
<b>Lamb Kabob</b> - tantalizing cubes of domestic lamb with crispy red and green peppers and onion on skewer	525	275
<b>Lobster Empanada</b> - jalapeno and cheddar cheese flavored dough filled with lobster, black beans, corn, onions, red and green peppers and jack cheese	325	175
<b>Meatballs</b> - Styles: Swedish, Teriyaki, Herb Cream, Chipotle-Honey BBQ	175	100
<b>Mini Chicken Cordon Bleu</b> - chicken breast, Swiss cheese and ham rolled in seasoned bread crumbs	275	150
<b>Pecan Chicken</b> - juicy chicken tender dipped in a pecan batter and rolled in a toasted pecan breading	250	150
<b>Pork Potstickers</b> - blend of pork, scallion, roasted garlic and ginger wrapped in a wonton wrapper	175	100
<b>Potato Knish</b> - morsel of potato, onions and light dusting of parmesan cheese wrapped in delicate, flaky puff pastry	200	125
<b>Roasted Tomato Bruschetta</b> - thick French bread is hand-sliced, layered with kalamata olive tapenade & roasted red tomatoes and topped off with a blend of basil & jack cheese	275	150
<b>Rumaki</b> - chicken livers and crunchy water chestnuts wrapped in applewood smoked bacon on toothpick skewer	150	100
<b>Sausage Stuffed Silver Dollar Mushroom Cap</b> - large whole mushroom cap generously filled with a spicy Italian sausage stuffing	325	175
<b>Sesame Chicken</b> - chicken breast strip marinated in sesame oil and coated with sesame and Japanese bread crumbs	200	125
<b>Shrimp-Andouille Kabob</b> - spicy New Orleans andouille sausage skewered with a delicate large shrimp and crisp green peppers on skewer	475	250
<b>Southwest Springroll</b> - spicy chorizo sausage, black beans and jack cheese are blended with Southwestern spices	250	150
<b>Spanakopita</b> - flaky triangle phyllo pastry filled with spinach, zesty feta cheese and tantalizing spices	225	125
<b>Stuffed New Potato with Bacon</b> - meat of a new potato is hollowed from the skin and blended with a mixture of cheese, spices and bacon then the new potato shell is filled with the creamy potato mixture	250	150
<b>Szechuan Beef Springroll</b> - mixture of beef and fresh julienne vegetables blended with a spicy Szechuan sauce and gently rolled into an Asian springroll wrapper	275	150
<b>Vegetable Springroll</b> - colorful mixture of Asian vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger and wrapped in a thin springroll wrapper	225	125
<b>Wild Mushroom in Phyllo Beggars Purse</b> - portobello, cremini, shiitake, oyster and button mushrooms blended with savory seasonings and a hint of brandy in a buttery phyllo purse	300	175

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## Around The World Receptions

Worldly Combinations of Stationary and Butlered Selections  
Pricing is per person for 1-one hour of service.  
A \$4.00 per person fee will be added for groups under 30.



### Baton Rouge 29.50

#### Cold Selections

- ~ Fresh Vegetable Crudité with Ranch Dip
- ~ Cheese Display with Fresh Fruit Garnish

#### Hot Selections - Butler passed

- ~ Andouille Sausage En Croûte
- ~ Wild Mushroom in Phyllo Beggars Purse
- ~ Stuffed New Potato with Bacon

#### Jambalaya Bar

Creole specialties of shrimp jambalaya and chicken & ham jambalaya presented with a pot of chicken and andouille gumbo and fresh beignets

#### Sugar & Spice

raspberry roulade, fruit & pecan tarts, rum balls, cookies, carrot cake, cheesecake and bread pudding

#### Buffalo & Spring Coffee Station



### Route 66 27.25

#### Cold Selections

- ~ Fresh Vegetable Crudité with Ranch Dip
- ~ Deviled Eggs

#### Hot Selections

- ~ Buffalo Wings and Swedish Meatballs
- ~ Franks in Blankets

#### Mashed Potato Bar

toppings to include chili, sautéed wild mushrooms, grilled onions, broccoli, bacon, cheese, sour cream, chives and butter

#### Carving Station

Bacon Wrapped Meatloaf

#### Pudding Display

including banana with Nilla wafers, chocolate, vanilla and rice

#### Buffalo & Spring Coffee Station

### Mexico City 26.75

#### Cold Selections

- ~ Cheese Display with Fresh Fruit Garnish
- ~ Fresh Vegetable Crudité with Ranch Dip

#### Hot Selections - Butler passed

- ~ Assorted Empanadas and Burritos
- ~ Cheese Quesadilla Trumpet

#### Taco Bar

our special beef taco meat with, taco shells, flour tortillas and chips, collection of condiments include sour cream, guacamole, salsa, shredded cheese, queso, jalapeños, chopped tomato and lettuce

#### Flan, Cinnamon Crisps and Sopapillas

#### Buffalo & Spring Coffee Station

### Hong Kong 28.75

#### Cold Selections

- ~ Cheese Display with Fresh Fruit Garnish
- ~ Fresh Vegetable Crudité with Ranch Dip

#### Hot Selections - Butler passed

- ~ Assorted Springrolls and Potstickers

**Seared Tuna Display** (based on 2 ounces per person)  
sesame and peppercorn crusted tuna presented with our spicy Thai noodle salad and wasabi cream

#### Asian Stir-Fry Bar

Szechwan style pork, and sesame beef with Asian vegetables and fried rice, displayed buffet style for you to create

#### Fortune & Almond Cookies and Cinnamon Biscuits

#### Buffalo & Spring Coffee Station



## Spirits

A \$75.00 Bartender fee per bar applies for all beverage functions.

**Host Bar** - A complete beverage service. All charges reflect the actual number of drinks served.

**Cash Bar** - Cash bar prices are inclusive of sales tax. Please ask your Catering Coordinator about a combination Host/Cash Bar.

	Vodka	Gin	Rum	Tequila	Whiskey	Blend	Scotch	Host Bar	Cash Bar
<b>Well</b>	Gordons	Gordons	Castillo	Sauza Gold	Jim Beam White	Canadian Club	Grants	4.25	4.50
<b>Premium</b>	Smirnoff	Beefeater	Bacardi	Cuervo Gold	Jack Daniel's Black	Seagram's VO	J&B	4.75	5.00
<b>Super Premium</b>	Absolut	Tanqueray	Captain Morgan	Cuervo 1800	Makers Mark	Crown Royal	Johnnie Walker Black	5.25	5.50
<b>Domestic Beer</b>	Budweiser, Bud Light, O'Doul's NA Available upon Request - Miller Lite, Coors Light, Michelob Ultra							2.75	3.00
<b>Import &amp; Specialty Beer</b>	Amstel Light, Heineken, Corona, Yuengling							3.50	3.75
<b>Wine</b>	Copperidge - Chardonnay, Merlot, White Zinfandel							3.75	4.00
<b>Drink Tickets</b>	Domestic & Import Beer and Wine							3.50 each	
<b>Drink Tickets</b>	Well Brands, Domestic & Import Beer and Wine							4.00 each	
<b>Drink Tickets</b>	Premium Brands, Domestic & Import Beer and Wine							4.50 each	
<b>Drink Tickets</b>	Super Premium Brands, Domestic & Import Beer and Wine							5.00 each	

## Beverage by the Hour

A package designed to ease your budgeting plans. Simply choose the Package you prefer.

The amount charged is on a Per Person Basis in accordance with the guaranteed attendance or the actual attendance, if higher.

**Beer & Wine Bar - Unlimited Service Per Person, for First Hour**

**6.00**

**Beer** - Bud, Bud Light, O'Doul's NA, Amstel Light, Heineken, Yuengling **Wine** - Copperidge

2 hour bar service – 10.50    3 hour bar service – 15.00    4 hour bar service – 18.00    5 hour bar service – 21.00

**Well Bar - Unlimited Service Per Person, for First Hour**

**8.00**

**Liquor** – Gordon's Vodka, Gordon's Gin, Castillo Rum, Sauza Gold, Jim Beam White, Canadian Club, Grants Scotch

**Beer** - Bud, Bud Light, O'Doul's NA, Amstel Light, Heineken, Yuengling **Wine** - Copperidge

2 hour bar service – 14.00    3 hour bar service – 20.00    4 hour bar service – 24.00    5 hour bar service – 28.00

**Premium Well Bar**

**10.00**

**Liquor** – Smirnoff, Beefeater, Bacardi, Cuervo Gold, Jack Daniel's Black, Seagram's VO, J&B

**Beer** - Bud, Bud Light, O'Doul's NA, Amstel Light, Heineken, Yuengling **Wine** - Copperidge

2 hour bar service – 17.50    3 hour bar service – 25.00    4 hour bar service – 30.00    5 hour bar service – 35.00

**Super Premium Brands**

**12.00**

**Liquor** – Absolut, Tanqueray, Captain Morgan, Cuervo 1800, Makers Mark, Crown Royal, Johnnie Walker Black

**Beer** - Bud, Bud Light, O'Doul's NA, Amstel Light, Heineken, Yuengling **Wine** - Copperidge

2 hour bar service – 21.00    3 hour bar service – 30.00    4 hour bar service – 36.00    5 hour bar service – 42.00