

R A M A D A

Conference Center Banquet Menus



*T*hank you for your interest in the Ramada Conference Center. It is our pleasure to provide you with impeccable service, award winning food and beverage, and superior customer satisfaction.

Our banquet and conference menus have been designed to provide a wide variety of options. We would be happy to create a customized menu at your request. Feel free to contact one of our sales managers for additional information regarding your meeting or special event. For all banquet events, the hotel requires a minimum of 20 guests. Please note that all food and non-alcoholic beverage is subject to an additional 6% sales tax and 18% service charge. Alcoholic beverages are only subject to 18% service charge. Served entrees may include two preselected choices with an additional option available at \$1.00 per person. Menu selections are due 30 days prior to your event and final counts are due 3 business days in advance. All menu pricing reflects a maximum of 1 ½ hours of service time, unless otherwise noted. If your group is tax exempt, please provide us with the necessary paperwork upon returning the contract.

You can visit us at www.ramadasc.com or can find us on facebook to learn more about the Ramada Conference Center and to view our extensive meeting/banquet facilities. We can be reached by phone at (814) 238-3001. We look forward to serving you.

Refreshments

Beverages

Fresh-Brewed Coffee, Decaffeinated Coffee and Assorted Teas.....	\$1.99
Mid-Morning Refresh	\$.99
Coffee by the gallon	\$35.00
Assorted Juices	
Per Person.....	\$2.29
Per 10-oz. Bottle.....	\$2.49
Iced Tea.....	\$1.99
Mid-Afternoon Refresh	\$.99
Assorted Soft Drinks.....	\$1.69
Bottled Spring Water.....	\$1.69
Red Bull (not available with banquet bars).....	\$3.95

Patissier

Assorted Muffins.....	\$15.99/doz.
Assorted Danish.....	\$19.99/doz.
Assorted Donuts.....	\$17.99/doz.
Assorted Bagels w/ Cream Cheese.....	\$17.99/doz.
Assorted Coffee Cakes.....	\$27.99/doz.
Croissants.....	\$20.99/doz.
Grilled Sticky Buns.....	\$21.99/doz.
Fresh Baked Cookies.....	\$14.99/doz.
Assorted Brownies.....	\$18.99/doz.
Mini Sugar Dusted Cream Puffs.....	\$17.99/doz.
Chocolate Covered Éclairs.....	\$21.99/doz.

Snacks

Potato Chips or Pretzels.....	\$7.99/lb.	Roasted Peanuts.....	\$7.99/lb.
Tortilla Chips & Salsa.....	\$7.99/lb.	Popcorn	\$7.99/lb.
Soft Pretzels.....	\$1.99/person	Sliced Melon Tray	\$3.29/person

All Day Break

\$10.99 per person

Minimum 25 Persons. Food Items Available for 1 ½ Hours in the Morning and Afternoon.

Pre-Meeting Break: Includes Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Teas, Assorted Juices, Bottled Water and Assorted Sodas. Also Includes Your Choice of **Three** Items from the Following:

Assorted Muffins
Assorted Danish
Assorted Bagels w/Cream Cheese
Croissants

Sugar Dusted Cream Puffs
Fresh Sliced Melons & Berries
Whole Fruit Bowl
Assorted Coffee Cakes

Mid-Morning Refresh: All Beverages are Refreshed.

Afternoon Break: All Beverages are Refreshed. Juices will be Replaced with Iced Tea. Also Includes Your Choice of **Two** of the Following Items:

Fresh Baked Cookies
Sliced Melons & Berries
Double Chocolate Brownies
Chocolate Covered Eclairs
Assorted Dessert Bars

Whole Fruit Bowl
Potato Chips w/Ranch Dip
Pretzels w/Honey Mustard Dip
Fresh Vegetable Crudite
Tortilla Chips and Salsa

Themed Breaks

Cost Shown is Per Person. Minimum 25 Persons.

Break Menus Cannot be Substituted for Meals and/or Evening Receptions.

Afternoon Munchies\$4.99
Chips and Pretzels with Dip, Freshly Baked Cookies and Assorted Soft Drinks.

Mid-Day Pick-Me-Up\$6.99
Assorted Finger Sandwiches, Fresh Vegetable Tray with Dip, Potato Chips and Dip, Bottled Water, and Assorted Sodas.

Sweet Tooth\$6.99
Assorted Candy Bars, Freshly Baked Cookies, Coffee Cake, Assorted Cold Beverages, and Coffee Service.

Ball Park Break\$6.99
Pastry Wrapped Cocktail Franks with Honey Mustard Dip, Popcorn, Freshly Baked Cookies, Sliced Melons and Berries, Coffee Service, Bottled Water and Assorted Sodas.

Have your Cake and Eat it Too\$6.99
A Selection of Sliced Cakes, Pies and Cheesecakes Accompanied by Coffee Service and Assorted Sodas.

Day Meeting Package (DMP)

\$40 Per Person, Plus Applicable Taxes

Includes:

- Morning: Chef's Choice of Three Pastry Items and Sliced Melon
- Afternoon: Our Chef's Selection of Sweets and Treats
- Continuous Beverage Service – AM Selections to Include Assorted Juices. Coffee, Decaf, Bottled Water and Sodas Available All Day.
- Meeting Room Rental
- Bountiful Hot Luncheon Buffet Featuring Soup, Salad, Deli Platter and Accompaniments, Three Hot Entrees (one vegetarian), Vegetable, Potato or Rice, Bread Service, Assorted Desserts and Coffee, Decaf and Iced Tea
- Audio-Visual Equipment
 - LCD Projector
 - High Speed Internet Access
 - TV/VCR/DVD Player
 - Overhead Projector
 - Projection Screen
 - Flipchart
 - Wireless or Handheld Microphone

- Banquet Service Charge is Included in Pricing

- Full Day and Half Day Options Available

- Menu Items Vary Daily

- Minimum of 25 Guests

Breakfast

Buffets

Minimum 25 Persons for Buffets.

Continental	\$5.99
Assorted Juices, Muffins, Danish Pastries and Bagels, Accompanied with Butter, Cream Cheese, and Preserves. Accompanied by Coffee, Tea, and Decaf.	
Add Fresh-Sliced Fruit	\$1.00
Executive Continental	\$6.99
Assorted Juices, Yogurt, Muffins, Bagels, Danish Pastries and Coffee Cakes, with Butter, Cream Cheese, and Preserves. Accompanied by Coffee, Tea, and Decaf.	
Add Fresh-Sliced Fruit	\$1.00
Baker's Basket	\$6.49
An Assortment of Muffins, Danish Pastries, Croissants, Bagels, and Coffee Cakes and Donuts with Butter, Cream Cheese, and Preserves. Accompanied by Coffee, Tea, and Decaf.	
Add Assorted Juices	\$1.50
The Nittany	\$7.49
Assorted Juices, Assorted Cold Cereals, Assorted Yogurt, Traditional Scrambled Eggs, and French Toast or Pancakes. Accompanied by Coffee, Tea, and Decaf.	
Healthy Start	\$7.99
Assorted Juices, Assorted Cold Cereals with Berries, Assorted Yogurt, Fresh-Sliced Fruits, and Assorted Muffins and Bagels. Accompanied by Coffee, Tea, and Decaf.	
Happy Valley Buffet	\$8.99
Assorted Juices, Assorted Danish Pastries and Muffins; Traditional and Western Scrambled Eggs; Choice of Pancakes or French Toast; (choice of one) Bacon, Sausage, or Ham, Diced Potatoes. Accompanied by Coffee, Tea, and Decaf. (Add \$1.00 for each additional meat.)	
Farmer's Buffet	\$10.99
Assorted Juices, Assorted Pastries and Muffins, Western Style or Traditional Scrambled Eggs, (choice of two meats) Creamed Chipped Beef, Bacon, Sausage, or Ham; Diced Potatoes, Pancakes (choice of two pancakes: Buttermilk, Blueberry, Banana, Chocolate Chip), Buttermilk Biscuits. Accompanied by Coffee, Tea, and Decaf. (Add \$1.00 for each additional meat.)	
Add Omelet Station to any Buffet	\$4.00



À la Carte Selections

All-American Breakfast\$8.29
Two Fluffy Scrambled Eggs, Home-Fried Potatoes, Choice of Bacon or Sausage, and Toast. Accompanied by Chilled Juice, Coffee, Tea, and Decaf.

The Griddle\$7.99
Choice of Pancakes or French Toast with Choice of Bacon, Sausage, or Ham. Accompanied by Chilled Juice, Coffee, Tea, or Decaf.

A Good Start\$7.49
Fresh Fruit Compote, a Yogurt-Granola Parfait and a Blueberry Muffin. Accompanied by Orange Juice, Coffee, Tea, and Decaf.



Brunch

Brunch

Happy Valley Brunch (minimum 25 persons).....\$16.99

Tossed Greens Salad
with Garden Vegetables and Assorted Dressing
Fresh Diced Fruit Compote
Chef's Pasta Salad
Fresh Baked Rolls and Breads
Traditional or Western Style Scrambled Eggs
Bacon and Sausage
Pancakes with Fruit Toppings and Warm Maple Syrup
Oven Roasted Boneless Breast of Chicken with Dijon Mushroom Sauce
Herb Roasted Red Bliss Potatoes
Fresh Steamed Vegetable Medley
Assorted Breakfast Pastries
Chilled Juices
Coffee, Tea, and Decaffeinated Coffee

Carving Station

(choice of one)

Baked Virginia Ham with Honey-Raisin Glaze
Top Round of Beef with Pan Gravy and Horseradish
Herb Roasted Breast of Turkey

*Add \$3.50 for second carving option.

*Add \$4.00 for omelet station.

South Atherton Brunch (minimum 25 persons).....\$23.99

Display of Cheeses, Sliced Melons and Berries, and Vegetable Crudités

Tossed Greens Salad
Fresh Fruit Compote
Caesar Salad
Scrambled Eggs
Bacon and Sausage
Grand Marnier French Toast
Herb Roasted Red Bliss Potatoes
Grilled Salmon with Soy-Mirin Glaze
Chef's Vegetable Medley
Assorted Breakfast Pastries
Assorted Chilled Juices
Coffee, Tea and Decaffeinated Coffee

Made-to-Order Omelet Station

Carving Station
(choice of one)

Baked Virginia Ham with Honey-Raisin Glaze
Top Round of Beef with Pan Gravy and Horseradish
Herb Roasted Breast of Turkey
Roast Pork Loin with Apple Chutney

*Add \$3.50 for second carving option

Chef's Dessert Display

Lunch

Luncheon Entrees

(luncheon entrée accompaniments listed on page 15)

Poultry

- Stuffed Chicken Breast**\$11.99
Boneless Breast of Chicken Filled with Country Bread Stuffing. Finished with Sauce Supreme.
- Herb Roasted Breast of Turkey**\$11.99
Accompanied with Giblet Gravy and Country Dressing.
- Chicken Parmesan**\$12.99
Boneless Breast of Chicken with Parmesan-Bread Crust, Topped with Marinara.
- Chicken Dijonnaise**.....\$13.49
Oven Baked Chicken Breast Finished with a Dijon Mushroom Sauce.
- Chicken Cordon Bleu**\$13.99
Lightly Breaded and Filled with Sliced Ham and Swiss Cheese.

Pork and Beef

- Roast Pork Roulade**\$14.99
Pork Loin Rubbed with Our Five-Spice Blend, Filled with a Mushroom, Bell Pepper, and Carmelized Onion Medley. Finished with a Brandy Sauce.
- London Broil**\$14.99
Seared Medium-Rare and Accompanied with a Rich Hunter Mushroom Sauce.
- Flat Iron Steak**\$15.99
Six-Ounce Grilled Beef Steak with a Garlic-Chive Butter.
- Filet Mignon**\$23.99
Six-Ounce Filet Wrapped with Apple-Wood Smoked Bacon.

Luncheon Entrees

Seafood

Crab Cake, One 6-Ounce Cake.....\$13.99
Lump Crab Meat with a Hint of Pepper and Onion, Accompanied with Tartar Sauce.

Baked Cod\$13.99
Accompanied with a Warm Herb Roasted Tomato Relish.

Fillet of Salmon\$14.99
Fillet Enhanced with Mango Beurre Blanc.

Pastas

Cheese Ravioli\$10.99
Topped with Marinara Sauce and Shredded Parmesan Cheese.

Prima Vera\$11.99
Fettuccini Tossed with a Vegetable Medley and Creamy Alfredo.
Add Chicken for \$3.00.

Vegetarian Lasagna\$11.99
Filled with Creamy Alfredo and Vegetable Medley.

Tuscan Paperdelle\$11.99
Wide Egg Pasta Noodles, Tossed with our Herb Garlic Oil, Roasted Tomatoes, Fresh Steamed Vegetables and a Hint of Wine.

Luncheon Accompaniments

All luncheon entrees excluding pastas, include choice of one of each accompaniment listed below, bread service, coffee, decaf, tea, and iced tea. Pasta selections include choice of soup or salad, bread service, dessert selection, and beverage service.

Soups and Salads

Fresh Diced Fruit Medley	Minestrone Soup
Tossed Greens Salad with Assorted Dressings	Cioppini
Caesar Salad	New England Clam Chowder
Beef Vegetable Soup	Chicken and Rice Soup
Lobster Bisque (+ \$3/person)	Cheddar Broccoli Soup
Crab and Asparagus Soup (+ \$2/person)	
Spinach Salad w/ Walnuts and Bleu Cheese Crumbles (add \$0.50)	

Sides

Rice Pilaf	Twice Baked Gorgonzola Potato
Baked Potato	Herb Roasted Red Potatoes
Mashed Red Skin Potatoes with Garlic	

Vegetables

Green Beans with Toasted Almonds	Honey Glazed Baby Carrots
Fresh Steamed Broccoli Florets	Sweet Corn Kernels with Butter
Chef's Vegetable Medley	

Desserts

Chocolate Cake	Carrot Cake
Red Velvet Cake	Lemon Layer Cake
Apple Walnut Crumb Cake	Black Forest Cake
Blueberry Pie	Tiramisu
Apple Pie	Chocolate Mousse
Cheesecake with Blueberry Topping	Vanilla Ice Cream with Chocolate Sauce

Deluxe selections (add \$1 per person)

Peanut Butter Pie	Pecan Bourbon Pie
Chocolate Chip Cheesecake	Raspberry Cheesecake
Key Lime Pie	Chocolate Truffle Torte
Raspberry Chocolate Cake	

Sandwiches and Wraps

- Veggie Wrap**\$6.99
Crisp Romaine, Shredded Carrots, Onions, Mushrooms, and Tomato in a Soft Tortilla with Italian Dressing.
- Grilled Chicken Wrap**\$7.49
Grilled Chicken Layered into a Soft Honey-Wheat Tortilla Wrap with Lettuce, Tomato and Ranch Dressing.
- Chicken Caesar Wrap**\$7.49
Breaded Chicken Tenders, Crisp Romaine, and Caesar Dressing Wrapped into a Soft Honey-Wheat Tortilla.
- Turkey Club**\$7.49
Honey-Smoked Breast of Turkey Layered with Crisp Lettuce, Garden Fresh Tomato, Bacon Strips, and Mayonnaise.
- Ham and Cheese Wrap**\$7.49
Honey Baked Ham with Shredded Cheddar and Jack Cheeses, Lettuce and Spicy Mustard in a Soft Tortilla Wrap.
- Deli Stacker**\$7.99
Genoa Salami, Ham, and Turkey with Swiss Cheese, Onions, Lettuce, and Tomato on a Hoagie Roll.
- Charbroiled Burger**\$7.99
8-Ounce Certified Angus Beef Patty on a Kaiser Roll with Lettuce, Tomato, and Sliced Onion.
- Grilled Chicken Sandwich**\$7.99
Boneless Breast of Chicken Topped with Caramelized Onion and Swiss Cheese, Served on a Kaiser Roll with Lettuce and Tomato.
- Tuna Croissant**\$7.99
Fresh Tuna Salad on a Flaky Croissant with Lettuce, Tomato and Onion.
- Crab Cake Sandwich**\$9.99
Served on an English Muffin with Lettuce, Tomato, Onion and a Side of Tartar Sauce.

All sandwiches are served with potato chips, pickle spear and accompanied by fresh-brewed coffee, decaffeinated coffee, tea and iced tea.

Entrée Salads

- Chef Salad**\$7.99
Crisp Tossed Greens and Garden Vegetables Topped with Julienne Turkey and Ham, Feathered Cheddar and Jack Cheeses, and Hard-Cooked Egg.
- Grilled Chicken Salad**\$7.99
Crisp Lettuce and Greens with Fresh Garden Vegetables, Topped Off with Grilled Breast of Chicken.
- Spinach and Apple Salad**.....\$7.99
Fresh Baby Spinach Tossed with Sliced Apples, Walnuts, and Bleu Cheese Crumbles.
- Fruit Plate**\$7.99
Sliced Melons with Cottage Cheese Cup and Fresh Seasonal Berries.
- Steak Salad**\$9.99
Beef Steak Finished with Brandy and Sliced onto Garden Greens and Vegetables.

All salads are accompanied by bread service, fresh-brewed coffee, decaffeinated coffee, tea and iced tea.

Add soup to any entrée sandwich or salad for \$1.29.

Add dessert to any entrée sandwich or salad for \$3.00.

Boxed Lunches\$8.99

Choice of:

- **Chicken Pecan Salad Wrap** – Chilled Chicken Salad with Toasted Pecans and Seedless Grapes Wrapped in a Soft Tortilla with Crisp Romaine and Tangy Dressing.
- **Ham & Cheese Wrap** – Honey Baked Ham with Shredded Cheddar and Jack Cheeses, Lettuce and Spicy Mustard.
- **Veggie Wrap** - Crisp Romaine, Shredded Carrots, Onions, Mushrooms, and Tomato with Italian Dressing.
- **Tuna Salad Wrap** – Fresh Tuna Salad with Crisp Romaine in a Honey Wheat Tortilla.
- **Turkey Hoagie** - Sliced Breast of Turkey with Lettuce, Tomato, Onion, and Swiss Cheese.
- **Roast Beef Sandwich** - on a Kaiser Roll with Lettuce and Tomato.

All boxed lunches include potato chips, apple, chocolate chip cookies, and cold beverage.

Luncheon Buffets

(minimum 25 people for all buffets)
(one and one half hours of service time)

Express Deli Buffet\$10.99

Macaroni or Pasta Salad
Cole Slaw
Deli Platter with Roast Beef, Turkey, Ham
Tuna Salad Sandwich Spread
Assorted Rolls and Breads
Crisp Lettuce, Tomato, Onion, and Sliced Cheeses
Potato Chips
Fresh Baked Cookies
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Deli Buffet\$12.99

Soup du Jour
Tossed Green Salad
Choice of two: Macaroni, Potato Salad, Pasta Salad, Fresh Fruit Bowl
Fresh Sliced Deli Platter with Roast Beef, Honey Smoked Breast of Turkey, Ham,
Chicken and Tuna Salad Sandwich Spreads.
Crisp Lettuce, Tomato, Onion, Pickles, and Sliced Cheeses.
Assorted Rolls and Breads
Potato Chips and Tortilla Chips
Brownies and Cookies
Coffee, Tea, Decaffeinated Coffee, Iced Tea

That's a Wrap Buffet\$13.99

Soup Du Jour
Tossed Greens Salad with Assorted Dressings
Fresh Fruit Medley
Cottage Cheese
Assorted Wraps (Tuna or Chicken Salad, Turkey and Ham)
Assorted Granola Bars
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Italian Buffet\$13.99

Minestrone Soup
Choice of Tossed Greens or Caesar Salad
Chicken Cacciatore
Traditional or Vegetarian Lasagna
Pasta Prima Vera
Sautéed Zucchini
Garlic Bread
Chef's Dessert Display
Coffee, Tea, Decaffeinated Coffee, Iced Tea

The Southwest Buffet\$13.99

Tossed Greens Salad and Potato Salad
Spicy Beef Chili
Spiced Strips of Chicken and Beef Accompanied with Soft Tortilla Shells
Accompanied with Sour Cream and Salsa
Pulled BBQ Pork with Sandwich Rolls
Tortilla Chips
Chopped Lettuce, Shredded Cheeses, Onion, and Tomato
Southwest Corn Medley
Chef's Dessert Display
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Tailgate Buffet\$13.99

Tossed Salad
Potato or Macaroni Salad
Pasta Salad
Fresh Sliced Seasonal Fruits and Melons
Charbroiled Hamburgers
Hot Dogs
BBQ Breast of Chicken
Assorted Sandwich Rolls
Lettuce, Tomato, Onion, Pickles, and Sliced Cheeses
Potato Chips and Tortilla Chips
Chef's Dessert Display
Coffee, Tea, Decaffeinated Coffee, Iced Tea

The Grill Buffet\$13.99
Choice of Chicken or Beef. For Both Chicken and Beef, Add \$2.00.

- Tossed Salad
- Potato Salad and Pasta Salad
- Potato Chips and Tortilla Chips
- Build Your Own Sandwich With:
- Tender Chipped Beef Steak or Chopped Chicken Breast
- Italian Rope Sausage
- Medley of Grilled Peppers, Onions, and Mushrooms
- Shredded Pepperjack and Cheddar Cheeses
- Chopped Lettuce and Tomato
- Warm Marinara Sauce
- Fresh Submarine Rolls
- Chef's Dessert Display
- Coffee, Tea, Decaffeinated Coffee, Iced Tea

Happy Valley Buffet\$15.99

- Tossed Green or Caesar Salad
- Potato and Macaroni Salad
- Fresh Vegetable Medley
- Roasted Red Potatoes or Rice Pilaf
- Choice Of Two Entrées:
- Herb Baked Chicken
- Traditional Lasagna
- Vegetarian Lasagna
- Three Cheese Baked Ziti
- Baked Cod Beurre Blanc
- Chicken Chasseur
- Beef Stir Fry with Rice
- Mojo Pork Loin
- Assorted Bread Service
- Chef's Dessert Display
- Coffee, Tea, Decaffeinated Coffee, Iced Tea

Dinner

Dinner Entrees

(dinner accompaniments listed on page 24)

Beef and Pork

Sirloin Steak	\$19.99
Tender Sirloin Steak Accompanied with Demi Glace.	
Roast Pork Roulade	\$19.99
Pork Loin Rubbed with Our Five-Spice Blend, Filled with a Mushroom, Bell Pepper, and Carmelized Onion Medley, and Finished with a Brandy Sauce.	
London Broil	\$21.99
Served with Hunter Mushroom Sauce.	
Stuffed Pork Chop	\$23.99
Filled with Apple-Walnut Stuffing.	
New York Strip Steak	\$25.99
12-Ounce Center Cut with Wild Mushroom Demi Glace.	
Prime Rib of Beef	\$26.99
Slow Roasted and Served with Garlic Au Jus.	
Filet Mignon	\$31.99
8-Ounce Center Cut Filet Wrapped with Apple Smoked Bacon.	

Poultry

Chicken Cordon Bleu	\$19.99
Filled with Ham and Swiss, Baked with Herbed Bread Crust.	
Chicken Marsala	\$19.99
Sautéed Chicken Breast with Mushroom-Marsala Sauce.	
Stuffed Chicken Breast	\$19.99
Filled with Herbed Bread Stuffing and Finished with Sauce Supreme.	
Chicken Dijonaise	\$19.99
Oven Baked Chicken Breast Finished with a Dijon Mushroom Sauce.	
Chicken Sonoma	\$21.99
Sauteed Chicken Breast, Finished with Roasted Grapes, Fennel and a Chardonnay Sauce.	

Dinner Entrees

Seafood

Fillet of Salmon	\$21.99
Grilled Fillet on a Bed of Baby Spinach with Mango Beurre Blanc.	
Baked Cod	\$21.99
Accompanied with a Warm Herb Roasted Tomato Relish.	
Crab Cakes	\$23.99
Two of the “Best-in-Town” Cakes.	
Stuffed Fillet of Flounder	\$23.99
Filled with Crab Meat Stuffing.	
Sea Bass	\$27.99
Topped with Macadamia Nut Crust.	

Pastas

Prima Vera	\$14.99
Fettuccini Tossed with a Vegetable Medley and Creamy Alfredo. Add Chicken for \$3.00.	
Cheese Tortellini	\$14.99
Tossed with Marinara and Topped with Shredded Parmesan.	
Tuscan Paperdelle	\$15.99
Linguini Tossed with Fresh Garden Vegetables and Herb-Infused Oil.	
Penne Pasta	\$15.99
Tossed with Red Pepper Coulis, Prosciutto and Roasted Butternut Squash, Topped with Grated Pecorino.	
Chicken Scampi	\$17.99
Tender Julienne of Chicken, Diced Tomatoes, and Fettuccini with Our Garlic Wine Sauce.	
Shrimp Scampi	\$19.99
Succulent Shrimp and Linguini Pasta Tossed with Our Garlic Wine Sauce.	

Dinner Accompaniments

All dinner entrees excluding pastas, include choice of one of each accompaniment listed below, bread service, coffee, decaf, tea, and iced tea. Pasta selections include choice of appetizer, salad, bread service, dessert selection, and beverage service.

Appetizers

Minestrone Soup	Crab and Asparagus Soup (+ \$2/person)
New England Clam Chowder	Fresh-diced Fruit Medley
Ciopinni	Traditional Shrimp Cocktail(+ \$4/ person)
Lobster Bisque (+ \$3/person)	Mini Crab Cakes (+\$4/person)
Chicken and Rice Soup	Mushroom Ravioli (+\$4/person)
Beef Vegetable Soup	<i>with warm tomato cream sauce</i>
Cheddar Broccoli Soup	

Salads

Tossed Greens with Assorted Dressings	Caesar Salad
Tomato & Fresh Mozzarella Salad(+ \$3/person)	Spinach Salad with Walnuts & Bleu Cheese Crumbles

Sides

Rice Pilaf	Herb Roasted Red Potatoes
Twice Baked Gorgonzola Potato	Mashed Red Skin Potatoes with Garlic
Baked Potato	

Vegetables

Green Beans with Toasted Almonds	Steamed Broccoli Florets
Honey-glazed Baby Carrots	Sweet Corn Kernels with Butter
Sautéed Zucchini	Chef's Vegetable Medley

Desserts

Chocolate Cake	Carrot Cake
Red Velvet Cake	Lemon Layer Cake
Apple Walnut Crumb Cake	Black Forest Cake
Blueberry Pie	Tiramisu
Apple Pie	Chocolate Mousse
Vanilla Ice Cream with Chocolate Sauce	Cheesecake with Blueberry Topping

Deluxe selections

(add \$1 per person)

Peanut Butter Pie	Pecan Bourbon Pie
Chocolate Chip Cheesecake	Raspberry Cheesecake
Key Lime Pie	Chocolate Truffle Torte
Raspberry Chocolate Cake	

Dinner Buffets

(minimum 25 people for all dinner buffets)
(one and one half hours of service time)

Pasta Buffet\$18.99

Tossed Green Salad and Caesar Salad
Garlic Bread and Assorted Rolls

Choice of three:

Traditional Lasagna

Vegetarian Lasagna

Cheese Tortellini with Marinara

Three-cheese Baked Ziti

Cajun-spiced Pasta with Andouille and Chicken

Chicken Cacciatore

Southwestern Beef Tips Tossed with Fettucini

Penne Pasta with Roasted Butternut Squash, Prosciutto, and Peppers

Pasta Prima Vera with Creamy Alfredo

Sautéed Zucchini

Green Beans with Wild Mushrooms

Chef's Dessert Display

Coffee, Tea, Decaffeinated Coffee, Iced Tea

All-Season Picnic\$18.99

Tossed Green Salad

Potato Salad

Pasta Salad

Mixed Fruit Salad

BBQ Chicken or Country Style Spare Ribs

Chargrilled Hamburgers

Hot Dogs

Baked Potatoes

Baked Beans

Baked Corn or Corn on the Cob

Assorted Sandwich Rolls and Accompaniments

Chef's Dessert Display

Coffee, Tea, Decaffeinated Coffee, Iced Tea

The College Buffet\$19.99

Chef's Soup Du Jour
Tossed Green Salad or Caesar Salad

Choice of two:

Lemon Herb Chicken or London Broil
Traditional or Vegetarian Lasagna
Chef's Vegetable Du Jour
Herb Roasted Potatoes
Bread Service
Chef's Dessert Display
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Happy Valley Harvest\$24.99

Tossed Green Salad
Potato Salad and Pasta Salad

Choice of two:

Baked or BBQ Chicken
Traditional or Vegetarian Lasagna
Cheese Tortellini with Marinara
Baked Cod with Lemon Beurre Blanc
Beef Tips Burgundy Served with Fettucini
Sliced Pork Loin with Country Apple-Cranberry Dressing

Chef's Carving Station – Choice of One:

Top Round of Beef
with Horseradish Sauce and Au Jus
Herb Roasted Breast of Turkey
with Country Dressing and Giblet Gravy
Baked Virginia Ham
with Honey-Raisin Glaze

Roasted Red Potatoes or Rice Pilaf
Chef's Fresh Vegetables du Jour
Bread Service
Chef's Dessert Display
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Create Your Own Buffet

Starters

(choice of three)

Tossed Green Salad	Beef Vegetable Soup
Caesar Salad	Cheddar Broccoli Soup
Pasta Salad	Crab and Asparagus Soup (+ \$2/person)
Minestrone Soup	Macaroni Salad
New England Clam Chowder	Marinated Mushroom & Asparagus
Cioppini	Fresh Fruit Medley
Lobster Bisque (+ \$3/person)	Anti-Pasto Platter
Chicken and Rice Soup	Cucumber Onion Salad

Entrees

Carved Top Round of Beef	Sliced Sirloin of Beef with Garlic Au Jus
Sliced Turkey Breast	Sliced Pork Loin with Country Apple-Cranberry Dressing
Boneless Breast of Chicken w/ Cornbread Stuffing	Grilled Salmon with Sauce Mornay
Baked Sliced Ham	Shrimp and Sausage Creole
Southwestern Beef Tips	Traditional or Vegetarian Lasagna
Chicken Chasseur	Herb Roasted Chicken (Bone-in)
Baked Cod	Chicken Cordon Bleu
Chicken Dijonnaise	London Broil
Lemon Herb Chicken	

Accompaniments

(choice of three)

Rice Pilaf	Honey Glazed Baby Carrots
Twice Baked Gorgonzola Potato	Sautéed Zucchini
Baked Potato	Fresh Steamed Broccoli
Herb Roasted Red Potatoes	Sweet Corn Kernels
Mashed Potatoes	Fresh Vegetable Medley
Green Beans with Almonds	

Chef's Dessert Display

Two entrees.....	\$23.99
Three entrees.....	\$25.99

Prime Rib Buffet.....\$28.99
Chef Carved Slow Roasted Prime Rib of Beef with Horseradish and Garlic Au Jus.

Starters

(choice of three)

Tossed Green Salad	Chicken and Rice Soup
Caesar Salad	Beef Vegetable Soup
Pasta Salad	Cheddar Broccoli Soup
Minestrone Soup	Crab and Asparagus Soup (+ \$2/person)
New England Clam Chowder	Macaroni Salad
Cioppini	Marinated Mushroom & Asparagus
Lobster Bisque (+ \$3/person)	Fresh Fruit Medley

Entrees

(choice of two)

Boneless Breast of Chicken w/ Cornbread Stuffing	Shrimp Scampi
Chicken Cordon Bleu	Chicken Sonoma
Grilled Salmon with Sauce Mornay	Tuscan Paperdelle
Baked Cod	Traditional or Vegetarian Lasagna

Accompaniments

(choice of three)

Rice Pilaf	Honey Glazed Baby Carrots
Twice Baked Gorgonzola Potato	Sautéed Zucchini
Baked Potato	Fresh Steamed Broccoli
Herb Roasted Red Potatoes	Sweet Corn Kernels
Mashed Potatoes	Fresh Vegetable Medley
Green Beans with Almonds	

Chef's Dessert Display

Hors D'oeuvres

Cold Displays and Platters

Approximately 50 Guests Per Tray

- Fresh Vegetable Crudite**\$90.00
With Ranch and Hummus Dips.
- Assorted Cheese Display**\$110.00
With Honey Mustard Dip and Cracker Display.
- Fresh Fruit and Melon Display**\$125.00
With Yogurt Dip and Berries.
- Fresh Mozzarella**\$130.00
With Asparagus, Grilled Portabella and Baby Tomatoes. Drizzled with Olive Oil and Fresh-Cracked Peppercorns.
- Cold Smoked Salmon Platter**\$170.00
Accompanied with Bread Crisps, Crackers and Boursin.
- Churchill Downs Platter**\$325.00
An Assortment of Thin-Sliced “Peppered” Tenderloin of Beef, Mojo Pork Loin and Grilled Portabella, with Assorted Sandwich Spreads and Mini Rolls.

Cold Trays or Butlered Hors D’oeuvres

50 Pieces per Tray

- Chilled Shrimp**\$90.00
With Lemon and Tangy Cocktail Sauce.
- Fresh Melon Wrapped with Prosciutto**\$75.00
- Assorted Finger Sandwiches**\$60.00
Assortment of Traditional and Honey Wheat Tortilla Pinwheels.
- Stuffed Cherry Tomatoes**\$65.00
Filled with Bleu Cheese and Bacon.
- Assorted Canapes**\$90.00
Chef’s Assortment of Pates, Duxelles, Mousses and Croquettes.
- Mushroom Wellington**\$115.00
Marinated Mushrooms and Boursin Cheese Baked in Delicate Pastry Shell.

Hot Hors D'oeuvres

50 pieces per tray

Coconut Battered Shrimp	\$115.00
Beef Satay with Roasted Vegetable Coulis	\$95.00
Bacon Wrapped Scallops	\$145.00
Mini Egg Rolls with Duck Sauce	\$75.00
Coconut Chicken	\$85.00
Pastry Wrapped Cocktail Franks	\$75.00
Mini Quiche	\$85.00
Buffalo Style Chicken Wings	\$50.00
Mini Beef Wellington	\$150.00
Mini Crab Cakes	\$145.00
Chicken Breast Tenders	\$75.00
Spanikopita	\$75.00
Mini Chicken Cordon Bleu	\$75.00
Mushrooms Stuffed with Crab Meat	\$85.00
Cocktail Meatballs (Swedish or Sweet & Sour)	\$65.00
Potato Skins with Cheese and Bacon	\$50.00
Chicken Satay with Thai Garlic Dipping Sauce	\$75.00
Chicken & Pineapple Skewers	\$105.00

Snack Food

Potato Chips, Pretzels, Tortilla Chips or Roasted Peanuts	\$7.99/pound
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Receptions

Social Reception

\$29.95 per Person

**Fresh Vegetable Crudités
International Cheese Displays
Fresh Sliced Fruits and Berries**

Butlered Hors D'oeuvres

Choice of Three From Selections Below
(one hour service time)

Hot Hors D'oeuvres Station

Choice of Three From Selections Below
(one hour service time)

Chilled Shrimp
Fresh Melon wrapped with Prosciutto
Assorted Finger Sandwiches
Stuffed Cherry Tomatoes
Assorted Canapes
Portabella Wellington
Coconut Battered Shrimp
Beef Satay
Bacon Wrapped Scallops
Mini Egg Rolls with Duck Sauce
Coconut Chicken
Pastry Wrapped Cocktail Franks

Buffalo Style Chicken Wings
Venison Satay
Mini Crab Cakes
Chicken Breast Tenders
Spanikopita
Mini Chicken Cordon Bleu
Mushrooms Stuffed with Crabmeat
Cocktail Meatballs
(Swedish or Sweet & Sour)
Potato Skins with Cheese & Bacon
Chicken Satay
Mini Quiche

Chef's Sauté Station

Choice of Shrimp and Scallops Sautéed with Assorted Pastas and Sauces
or
Oriental Stir Fry with Chicken and Pork

Carving Station

Choice of One:
Baked Virginia Ham
Garlic Rubbed Tenderloin of Beef
Herb Roasted Breast of Turkey
Accompanied with Assorted Rolls and Spreads

Chef's Dessert Display

Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Grand Courtyard Reception

\$40.95 per Person

Butlered Hors D'oeuvres

Choice of Two from Hors D'oeuvres Selections
(one hour service time)

Hot Hors D'oeuvres Station

Choice of Two from Hors D'oeuvres Selections
(one hour service time)

Cold Displays

A Bountiful Selection of Fresh Fruits, Cheeses, and Vegetables with Various Dipping
Sauces and Spreads.
(one hour service time)

Made-to-Order Salad Station

Caesar Salad with Fresh Grated Parmesan
and
Tossed Green Salad with an Array of Garden Vegetables and Dressings
Accompanied with Fresh Baked Rolls and Breads

Carving Station

Choice of Two:

Tenderloin of Beef
with Roasted Pepper Au Jus
Pork Roulade
Filled with Marinated Vegetables
Prime Rib of Beef

Leg of Lamb
with Pinot Noir Reduction
Roasted Young Turkey
with Country Bread Stuffing

Sauté Station

Watch as Our Chefs Prepare Your Favorite Pastas and Stir Fry Before Your Eyes.
Accompanied by a Variety of Sauces, Oils, Herbs, and Spices.

Fresh Julienne of Vegetables
Assorted Pastas (fettuccini, capellini and penne)

Jumbo Shrimp and Day Boat Scallops
Chicken and Beef

Accompaniments

Choice of Three:

Twice-Baked Gorgonzola Potatoes
Green Beans with Toasted Almonds
Rice Pilaf
Chef's Vegetable Medley

Glazed Baby Carrots
Herb Roasted Red Potatoes
Fresh Steamed Broccoli

Deluxe Dessert Station

Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

The Sweetest Reception

\$8.99 per Person



A Selection of Sliced Cakes and Cheesecakes Accompanied by Coffee Service

Minimum 25 Guests

Three Options to Include Assorted Cheesecakes, Chocolate Cake,
and Apple-Walnut Crumb Cake

Minimum 50 Guests

Four Options to Include Assorted Cheesecakes, Chocolate Cake,
Apple-Walnut Crumb Cake and Carrot Cake

Minimum 75 Guests

Five Options to Include Assorted Cheesecakes, Chocolate Cake,
Apple-Walnut Crumb Cake, Carrot Cake and Chocolate Truffle Torte.



Banquet Beverage Service

A bartender fee of \$30.00 per hour will be added to all bars under \$250.00 in sales.

Hosted Bar Pricing (per hour, per person)

	House Brands	Call Brands	Premium Brands
1 st Hour	\$8.50	\$9.50	\$10.50
2 nd Hour	\$5.00	\$5.75	\$6.50
Each Additional Hour	\$4.25	\$4.75	\$5.50

Hosted and Cash Bar Pricing

We offer three tiers of cash and hosted bars. Hosted bars are calculated upon consumption, by the drink. Upon the closing of the bar we will base invoices on accurate inventories with pricing listed as follows for 1.25 ounce mixed cocktails. Each tier will also be stocked with brands from the previous level so that your guests will have an adequate selection.

House Brands \$4.25 Per Mixed Drink

House brand bars will be stocked with our current selections of the following, plus domestic bottled beers and wines:

Bourbon	Whiskey	Scotch	Vodka	Amaretto
Gin	Rum	Tequila	Schnapps	Kapali Coffee Liquer

Call Brands \$4.75 Per Mixed Drink

Call brand bars will be stocked with our current selections of the following, plus domestic and imported bottled beers and wines:

Bourbon Jim Beam	Whiskeys Seagram's 7 Seagram's VO	Scotch Cutty Sark
Vodka Smirnoff	Rum Bacardi Malibu Captain Morgan	Gin Beefeater

Premium Brands (prices as listed below)

Premium bars will be stocked with the following items as well as those from the previous selections, domestic and imported bottled beers, and wine.

Bourbons

Makers Mark \$6.00

Whiskeys

Jack Daniel's \$5.25

Jameson \$5.50

Crown Royal \$5.50

Scotch

J&B \$5.25

Dewar's \$5.50

Johnnie Walker Red \$5.50

Vodka

Absolut \$5.50

Stolichynia \$5.50

Gin

Tanqueray \$5.50

Bombay Sapphire \$6.00

Tequilla

Cuervo Gold \$5.50

Cordials & Liqueurs

Southern Comfort \$5.25

Kahlua \$5.50

Amaretto Di Sorrona \$5.50

Bailey's Irish Cream \$5.50

Jagermeister \$5.50

Sambucca \$5.50

Beer and Wine

Bottled Beer Selections

Coors Lite \$3.50

Budweiser \$3.50

Yuengling Lager \$3.50

Labatt's Blue \$4.25

Heineken \$4.25

Wine Selections

Chardonnay \$4.75

Pinot Grigio \$4.75

Cabernet \$4.75

Merlot \$4.75

White Zinfandel \$4.75

Draught Beers by the Keg

Domestic Brands \$195.00

Imported – Will Quote Upon Request

Punch

Champagne Punch \$45.00/gallon

Non-Alcoholic Punch \$15.00/gallon

Additional Selections Available Upon Request
Please Ask Your Sales Manager for Pricing