



## The Main Event

A beautiful venue is the appetizer.

Flawless cuisine is the main event.

Where the sense of taste and smell confirm what your other senses have been whispering all along.

Transforming a feast for the eyes into a feast, period.



## BREAKFAST

### CONTINENTAL BREAKFAST

Assorted baked Pastries to include:  
Croissants, Assorted Danish, and Assorted Muffins, served with butter and preserves  
Fresh Sliced Fruit and Berries  
Orange and Apple Juices  
Regular Coffee, Decaffeinated Coffee and assorted Teas, served with  
sugar, Equal, Sweet & Low, Splenda, Half and Half

\$11 PER PERSON

### DELUXE CONTINENTAL BREAKFAST

Assorted baked Pastries to include:  
Croissants, Assorted Danish, and Assorted Muffins, served with butter and preserves  
Fresh Sliced Fruit and Berries  
Assorted Yogurts  
Assorted Cereals  
Breakfast and Granola Bars  
Milk, Orange and Apple Juice  
Regular Coffee, Decaffeinated Coffee and assorted Teas, served with  
sugar, Equal, Sweet & Low, Splenda, Half and Half

\$14 PER PERSON

### HOT BREAKFAST BUFFET

Assorted baked Pastries to include:  
Croissants, Assorted Danish, and Assorted Muffins, served with butter and preserves  
Fresh sliced fruit and berries  
Scrambled eggs with fresh herbs  
Sausage or Bacon  
Breakfast potatoes or hash browns  
Orange and Apple juices  
Regular Coffee, Decaffeinated Coffee and assorted Teas, served with  
sugar, Equal, Sweet & Low, Splenda, Half and Half

\$16 PER PERSON

### SERVED BREAKFAST

Assorted baked Pastries to include:  
Croissants, Assorted Danish, and Assorted Muffins, served with butter and preserves

Scrambled Huevos Rancheros with Black Beans, Salsa, and Quesadilla  
Fresh Mushroom and Parmesan Frittata  
Buttermilk Pancakes with Maple Syrup and Bacon  
Thick Sliced French Toast with Maple Syrup and Sausage  
Tomato Mozzarella Basil Strata

*(please select one from above)*

Home Fries, Hash Browns, or Fruit Salad

*(please select one from above)*

Orange and Apple juices

Regular Coffee, Decaffeinated Coffee and assorted Teas, served with  
sugar, Equal, Sweet & Low, Splenda, Half and Half

\$20 PER PERSON

Add 2 breakfast meats at \$4 PER PERSON

All food and beverage is subject to 20% service charge and applicable sales taxes, prices are subject to change.

Breakfast Buffets require a minimum of 20 guests or more.



## BEVERAGE STATIONS

### COFFEE

Regular Coffee, Decaffeinated Coffee and Assorted Teas  
Served with sugar, Equal, Sweet & Low, Splenda, Half and Half

\$3 PER PERSON FOR 3 HOURS OR LESS  
\$5 PER PERSON FOR 4-6 HOURS OR LESS  
\$9 PER PERSON FOR 7-12 HOURS OR LESS

### COFFEE AND WATER

Dasani Bottled Water  
Regular Coffee, Decaffeinated Coffee and Assorted Teas  
Served with sugar, Equal, Sweet & Low, Splenda, Half and Half

\$4 PER PERSON FOR 3 HOURS OR LESS  
\$6 PER PERSON FOR 4-6 HOURS OR LESS  
\$11 PER PERSON FOR 7-12 HOURS OR LESS

### WATER AND SOFT DRINKS

Dasani Bottled Water  
Assorted Canned Coke Soft Drinks

\$4 PER PERSON FOR 3 HOURS OR LESS  
\$6 PER PERSON FOR 4-6 HOURS OR LESS  
\$11 PER PERSON FOR 7-12 HOURS OR LESS

### COFFEE, WATER, AND SOFT DRINKS

Dasani Bottled Water  
Assorted Canned Coke Soft Drinks  
Regular Coffee, Decaffeinated Coffee and Assorted Teas  
Served with sugar, Equal, Sweet & Low, Splenda, Half and Half

\$5 PER PERSON FOR 3 HOURS OR LESS  
\$7.5 PER PERSON FOR 4-6 HOURS OR LESS  
\$13 PER PERSON FOR 7-12 HOURS OR LESS

Add assorted bottled juices, \$1.25 PER PERSON

All food and beverage is subject to 20% service charge and applicable sales tax, prices are subject to change.



## SERVED LUNCH

### SALADS

ROMAINE LETTUCE  
grape tomatoes, sliced olives, feta cheese and red wine vinaigrette

CAESAR SALAD  
tossed with fresh parmesan and garlic croutons

BABY MIXED LETTUCE  
pears, walnuts, goat cheese, and sweet sherry vinaigrette

*(please select one from above for three course meal)*

### ENTREES

BBQ SALMON  
served on a bed of wild rice with sautéed baby green beans

BLACKENED FLANK STEAK  
herb roasted baby potatoes and sautéed of squash and onions

ITALIAN SMOTHERED CHICKEN BREAST  
roasted tomatoes, artichoke hearts, kalamata olives, baby spinach over a feta risotto, and asparagus

SHRIMP, CHICKEN AND SAUSAGE ÉTOUFFÉE  
fresh vegetables smothering dirty rice

*(please select one from above)*

### DESSERTS

Vanilla Bean Crème Brule Tarts  
Apple and Cranberry Tarts  
Southern Bread Pudding  
Pecan Pie

*(please select one from above)*

Regular Coffee, Decaffeinated Coffee and assorted Teas served with Sugar, Equal, Sweet & Low, Splenda Half and Half

2 Course includes Entrée and Dessert \$22 PER PERSON

3 Course includes Salad, Entrée and Dessert \$28 PER PERSON

All food and beverage is subject to 20% service charge and applicable sales taxes, prices are subject to change.  
Served Lunches require a minimum of 20 guests.



## LUNCH BUFFETS

### CLASSIC SALAD WRAPS

Caesar Salad  
Curried Chicken Salad  
Chunky Tuna Salad  
swiss, cheddar, and pepper jack cheese  
assorted spinach and tomato basil tortilla wraps  
Pasta Salad  
Green Bean Salad  
Fresh Fruit Salad

### THE DELI BOARD

Roast Beef, Smoked Turkey Breast, and Baked Ham  
swiss, cheddar, and pepper jack cheese  
assorted sliced breads  
sliced tomatoes, leaf lettuce and red onions  
mustards, mayonnaise, horseradish and pickle spears  
Home-style Potato Salad  
Bowtie Pasta Salad  
Assorted Fresh Baked Cookies

### THE LIGHT HOUSE

Baby Mixed Greens, toasted almonds, raisins and champagne vinaigrette  
Wine Poached Salmon, wild mushroom cream sauce  
Parmesan Risotto  
Sautéed Haricot Vert  
Luscious Lemon Bars

### ITALIAN BISTRO

Chopped Romaine, crumbled feta, cherry tomatoes, sliced red onions, red wine vinaigrette  
Penne Pasta with Melted Mozzarella, Beef Bolognese Sauce  
Olive Oil and Balsamic Roasted Vegetables  
Buttered Garlic Bread  
Assorted Dessert Bars

### MEXICAN FIESTA

Mixed Field Greens, black bean corn salsa, diced tomatoes, red onions, green chili-cilantro vinaigrette  
Rolled Chicken and Black Bean Soft Tacos  
with lettuce, tomato, red onion, guacamole, and sour cream  
corn tortilla chips and salsa

Refried Beans  
Saffron Rice  
Jalapeño Corn Bread  
Fudge Brownies

#### SOUTHERN HOSPITALITY

Fresh Baby Spinach, julienne red onion, sweet red strawberries, balsamic reduction  
Blackened Catfish or Carolina BBQ  
Hoppin' Johns (Black Eyed Peas and Rice)  
Collard Greens  
Green Coleslaw  
Pecan Pie Bars

#### HEARTLAND HARVEST

Iceberg Lettuce, crumbled bleu cheese, granny smith apples and citrus vinaigrette  
Black Pepper and Roasted Garlic Pot Roast  
Garlic Mashed Potatoes  
Roasted Potatoes, Carrots and Pearl Onions  
Assorted Rolls with Butter  
Apple Cobbler Tarts

#### BACKYARD COOK OUT

Grilled Hamburgers  
Hot Dogs  
Shredded Chicken BBQ  
lettuce, tomato, red onion with assorted cheeses and condiments  
Macaroni Salad  
Baked Beans  
Assorted Fresh Baked Cookies

*(please select one from above)*

ALL BUFFETS \$18 PER PERSON

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with Sugar,  
Equal, Sweet & Low, Splenda, Half and Half, and Milk

#### DELUXE SOUTHERN BBQ

Baby Spinach, Green Beans and Tomatoes tossed with Balsamic Vinaigrette  
BBQ Chicken, Ribs and Pork BBQ  
Southern Potato Salad  
Green Cole Slaw  
Corn Bread Muffins  
Strawberry Short Cake

ADD \$5 PER PERSON

All food and beverage is subject to 20% service charge and applicable sales taxes, prices are subject to change.  
Lunch Buffets require a minimum of 20 guests.



## BOX LUNCHESES

Pastrami with swiss, lettuce and tomato on rye

Fresh Sliced Chicken Breast, tomato, bacon, avocado and swiss on italian panini

Turkey with sliced granny smith apples, bacon, cheddar cheese and basil mayonnaise on italian panini

Black and Bleu sliced Flank Steak with red onion, baby spinach and bleu cheese mayo on ciabatta

Tuna Salad with baby spinach and red onion wrapped in a spinach tortilla

Grilled Portobello, red onion, lettuce, tomato, fresh chive goat cheese spread in a sun dried tomato wrap

*(please select up to two above)*

Box Lunches include Sandwich, Chips, Whole Fruit, Cookie, and Soft Drink

**\$13 PER PERSON**

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## SNACKS

### MORNING AND AFTERNOON SNACKS

Fresh sliced seasonal fruit  
\$3.50 PER PERSON

Assorted cookies, brownies, and lemon squares  
\$4 PER PERSON

Power bars and granola bars  
\$3 PER PERSON

Soft jumbo pretzels with mustard  
\$3 PER PERSON

Assorted candy bars  
\$2 PER PERSON

Lemon Chill or Strawberry Chill  
\$3 PER PERSON

Snacks are for a half hour.

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*sodexo* 