



CONFERENCE CENTER

2016 Catering Menu



DODGE CITY, KS

SERVICE IS OUR SPECIALTY

Our goal is to exceed your expectations when planning your event. Please let us know if we can help any way to ensure a memorable event.

General Policies

- All food and beverage served in the Boot Hill Casino Conference Center must be purchased from VenuWorks Food Services.
- Groups using the center cannot hire other catering agencies or bring in their own food or beverage. Groups that violate this policy will be charged for all items brought in to the Boot Hill Casino Boot Hill Casino Conference Center at Boot Hill Casino Conference Center rates.
- In accordance with legal and food safety guidelines, no food can be released to guests to take outside of the building after an event.
- Per Kansas state law, no alcoholic beverage may be brought into the facility, nor may any alcoholic beverage be removed from the facility. If this occurs, the contracted party will be charged an hourly rate for a door guard to insure this law is enforced. If the problem persists, then the Center will have no choice but to cut off all alcohol sales and services for the duration of the event. It will be the responsibility of the client to insure their guests follow this rule.

Tax and Service charge

- **All food, beverage and rental items are subject to a taxable 18% service charge and an 9.15% sales tax**

Guarantees

- An estimated number of guests will be used when placing your initial catering order. A minimum guarantee of the number of guests attending your function must be received from the group representative no less than 7 days prior to the function.
- In the event that your event occurs around a holiday, the Boot Hill Casino Conference Center may require your guarantee sooner than the 7 days to accommodate for abbreviated delivery schedules.
- There is a minimum order associated with some specific menu items and catering setups. For example, a minimum of 25 people is required for the buffets. For smaller groups, please consult with the Food and Beverage Manager or the Event Manager.
- Groups larger than 250 or ones that have highly specialized menus require a minimum guarantee to be given 10 business days prior to the function. This guarantee cannot be reduced and will be the basis for a minimum charge. If a number greater than the guaranteed number is served, charges will be based on the number served at the increased rates and will be subject to additional fees.
- The Boot Hill Casino Conference Center Catering Department will prepare/set for three percent (3%) over the guaranteed count up to a maximum of ten guests. If a greater number of set overage is needed, the minimum guarantee **MUST** be raised. If served number exceeds ten meals there will be a per-meal charge of an additional one and a half the price of the main meal.
- Additions to catering orders made after the guarantee is confirmed may be subject to additional fees.
- While on premise during your event, any changes with food and beverage or the prearranged set up, start or end time of the event(s), may be subject to additional charges that will be determined at the time of the requested change.

Catering Services Cancellations

- No catering charges are applied if cancellations are made at least 14 business days prior to the first day of the event.
- If food and catering is cancelled between seven and ten days prior to the event groups will be charged 50% of their order.

- No refunds will be made if cancellations are made less than five business days prior to the event (after the final guarantees are submitted).
- If cancellations are made due to inclement weather, some charges may apply. Please contact your Boot Hill Casino Conference Center Event Manager for details.

Pricing Policies

- Our Full Catering Menu contains the description and prices for all of our food and catering services.
- Due to fluctuating market conditions, prices are subject to change without notice until commitment date. Price commitments will be provided 60 days before the scheduled event. A late charge may be assessed for deviations from scheduled times.

Payment

- A deposit of twenty five percent (25%) is due at time of booking event.
- Remaining seventy five percent (75%) is due seven (7) days prior to event. Additional charges to be billed and payable within 14 days of event move out. Payments may be made during the course of time prior to event.
- The United Wireless Arena accepts Cash, Checks and credit cards. Credit payments are not accepted over \$200,000. Final payment is due upon receipt of the invoice or balance may be applied to credit card on file. Interest charge will be imposed on past-due accounts.
- All checks should be payable to VenuWorks, of Dodge City LLC.
- Taxable 18% service charge and 9.15% sales tax.

Meeting and Event Services

- ❖ **Unless otherwise specified, the normal setup for receptions includes table linens, china, flatware, glassware, salt and pepper shakers, and sugar caddies.**

Tablecloths: Black and/or white tablecloths and napkins will be provided with all meal functions at no charge. Limited color choices are available at an additional fee. Seminar rooms needing tablecloths are charged \$7.00++ per cloth and will be posted to your Boot Hill Casino Conference Center bill.

Skirting: The Boot Hill Casino Conference Center Catering Department will provide skirted serving tables for all buffet food services in function rooms. Additional skirting may be rented at \$25.00 per table.

Room Set-ups: Our Standard banquet service is planned for rounds of eight (8) guests. Tables set for fewer guests will result in a fee for additional linens required.

Labor: There is a minimum of (25) guests for catering service. Catering service for (25) guests of fewer will incur an additional labor charge of \$50.00. Events scheduled on holidays may incur additional labor charges.

Water Service: We will be happy to provide complimentary water service for the speaker’s lectern as well as head tables upon request. Office style water coolers (5-gallon jug) and disposable glasses can be provided for a \$50.00 set up fee per dispenser and \$20.00 per each 5-gallon replenishment. We can provide water and china glasses at the back of meeting rooms for a \$75.00 set up fee and \$25.00 per each replenishment. Pitcher water service can be provided at each meeting table for \$5.00 per pitcher for 1-hour service and \$2.50 per pitcher for replenishments.

Beverages: Boot Hill Casino Conference Center/ VenuWorks LLC hold the exclusive liquor license from the Kansas Alcoholic Beverage Commission. Therefore, any beer, wine, or liquor must be purchased and served through Boot Hill Casino Conference Center Catering Department. Liquor may not leave the facility nor be consumed in the Parking Lots.

I, _____ have read and will adhere to these policies.

Event Name: _____ Date: _____

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Coat Check

Cash Coat Check

Coat check attendant, up to four hours

We recommend a minimum of two attendants; at least 1 per 100 guests.

**\$40 per attendant
\$15/additional hour**

Cost of coat check

\$3 per coat

Hosted Coat Check

Coat check attendant, up to four hours

We recommend a minimum of two attendants; at least 1 per 75 guests.

**\$40 per attendant
\$10/additional hour**

Cost of coat check

\$1 per coat



More than just a snack! The Classic Breaks

Menus for Meals between Meals

Halftime Stretch

\$8 per person

Treats that leave the guest cheering for more!

- 2lbs Mixed Nuts
- Fresh Seasonal Sliced Fruit Platter
- Cheese & Cracker Platter
- Garden Fresh Veggie Platter with Dipping Sauce
- Rice Krispy Treats & Fresh Baked Cookies
- Assorted Bottled Water & Cans of Soda

Keep Awake Break

\$8 per person

Tasty bites to keep you awake

- Bakery Fresh Muffins with Butter
- Bakery Fresh Cinnamon Rolls with Butter
- Sliced Seasonal Fruit Platter
- Assorted Doughnuts
- Assorted Bottled Water & Cans of Soda

Break for the Border

\$7 per person

Spicy and Just Right

- Tri Colored Tortilla Chips
- Zesty Nacho Cheese Sauce
- House-made Salsa
- Assorted Bottled Water & Cans of Soda

Served with Pico, sour cream, jalapenos & guacamole.

Cookies & Milk

\$4 per person

You can smell them, and the taste is incredible

- Assorted Fresh Baked Cookies
- Ice Cold Whole Milk

A la Carte Food Items

SNACKS

- | | |
|--|--------------------|
| ▪ Fresh Baked Gourmet Cookies | \$15 per dozen |
| ▪ Fresh Baked Assorted Muffins | \$20 per dozen |
| ▪ Assorted Danish Pastries | \$20 per dozen |
| ▪ Fresh Baked Iced Cinnamon Rolls | \$25 per dozen |
| ▪ Assorted Doughnuts -- Fresh from Daylight Donuts! | \$15 per dozen |
| ▪ Rice Krispy Treats | \$15 per dozen |
| ▪ Fabulous Chocolate Chunk Brownies | \$20 per dozen |
| ▪ 1 pound Chips & Salsa | \$10 per 15 people |
| ▪ 1 pound Kettle Chips and Dip | \$8 per 15 people |
| ▪ Fresh Popped Bottomless Popcorn | \$9 per 20 people |
| ▪ 1 pound Spicy or Original Snack Mix | \$9 per 15 people |
| ▪ Garden Fresh Veggie Platter with Dip | \$4 per person |
| ▪ Cheese & Cracker Platter | \$5 per person |
| ▪ Sliced Seasonal Fruit Platter | \$5 per person |
| ▪ Sliced Meat and Cheese Platter | \$5 per person |
| ▪ Mixed Platter ½ Fruit & ½ Veggies | \$5 per person |

A la Carte Beverage Items

Coffee (Regular or Decaf)

- | | |
|--|-------------------|
| ▪ Fresh Brewed Coffee
<i>Serves approximately 20 people</i> | \$25 (1) Gallon |
| ▪ Fresh Brewed Coffee
<i>Serves approximately 75 people</i> | \$100 (4) Gallons |

Tea

- | | |
|--------------------------|------------------|
| ▪ Fresh Brewed Ice Tea | \$25 (3) Gallons |
| ▪ Fresh Brewed Sweet Tea | \$25 (3) Gallons |
| ▪ Assorted Hot Teas | \$25 (1) Gallon |

Soda

- | | |
|-------------------------------|-------------|
| ▪ 12 oz. Can Pepsi Product | \$2.00 each |
| ▪ 20 oz. Bottle Pepsi Product | \$3.00 each |

Juice

- | | |
|--|------------------|
| ▪ Fresh Chilled Orange Juice | \$25 (3) Gallons |
| ▪ Assorted 15 oz. Bottled Juices
(Apple, Cranberry, & Orange) | \$3.00 each |
| ▪ Fresh Chilled Fruit Punch or Lemonade | \$25 (3) Gallons |

Milk

- | | |
|--------------------------|------------------|
| ▪ Chilled Chocolate Milk | \$25 (3) Gallons |
| ▪ Hot Chocolate | \$20 (3) Gallons |
| ▪ Whole White Milk | \$25 (3) Gallons |

Water

- 8 oz. bottle \$1 each
- 20 oz. bottle \$3 each
- Water Service \$25/station
- Water Cooler (5 gallons) \$50/set-up; \$20/additional 5 gallon bottle
- Pitcher Table Service \$5/table first hour, \$2.50/refill
- Head Table/Speaker Complimentary

Beverage Bar

\$125 per 50 people

- Regular and Decaf coffee
 - 3 gallons of each
 - Sugar and creamer included
- Hot tea with assorted tea bags
- Water station
- Iced coffee
 - French Vanilla, Mocha & Caramel
- Ice Tea
 - 3 gallons (unsweetened unless requested sweetened)
- 24 assorted can soda

Light Breakfast Options

Start your day off right with our continental breakfast samplers

Traditional Continental Breakfast

\$8 per person

- Fresh Sliced Seasonal Fruit
- Assortment of Danishes and Fresh Baked Muffins
- Coffee with Multiple Sugar & Creamer Options
- Orange Juice
- Water Station

Way to Go Healthy

\$7 per person

- Fresh Sliced Seasonal Fruit
- Assorted Individual Flavored Oatmeal
 - Served with brown and white sugar and whole milk*
- Assorted Flavored Yogurts
- Nutri-Grain Bars
- Orange Juice
- Water Station
- Hot Tea – Assorted Flavor Teas

Breakfast Buffets

Made to Order Mornings

Minimum of 25 Guests. An additional fee will be charged for smaller parties

Buffet includes coffee, water and orange juice

Keep it Simple Breakfast **\$10 per person**

- Scramble Eggs
- Choose one: Applewood Bacon or Sausage Links
- Country Potatoes
- Wheat & White Toast with Butter & Jelly

The Cattleman's Breakfast **\$12 per person**

- Scramble Eggs
- Applewood Bacon
- Biscuits and Sausage gravy
- Country Potatoes
- Fresh Baked Cinnamon Rolls

The Wyatt Earp Breakfast **\$14 per person**

- Scramble Eggs with Cheese
- Applewood Bacon
- Sausage Links
- Country Potatoes
- French Toast with Butter & Maple Syrup
- Fresh Sliced Seasonal Fruit

Gourmet Market Fresh Sandwiches, Soups & Salads

Box Lunches

\$12 per person

Choices:

- Roast Beef & Provolone
- Ham & Cheddar
- Turkey & Swiss
- Italian – Ham, Salami, Provolone
- BLT – Bacon, Lettuce & Tomato
- Tuna Salad

Accompanied with Lettuce, Tomato, & Pickle Spear

Served on your Choice of Bread:

Kaiser, Ciabatta, or Croissant

Accompanied by a Bag of Chips and Fresh Baked Cookie

Choice of Assorted Soda or Bottled Water

All boxed up with Condiments & Silverware

Market Fresh Deli Table

\$15 per person

- Selection of Cold Sliced Meats
Including – Roast Beef, Ham, Turkey, & Salami
- Selection of Fresh Breads
- Selection of Sliced Cheeses
Including – Swiss, Cheddar, Provolone & Pepper Jack
- Kettle Chips
- Choice of: Italian Pasta Salad or Potato Salad
- Fresh Baked Cookies, Rice Krispy Treats & Brownies
- Accompanied by Condiments and Fixings
- Assorted Can Soda & Bottled Water

House Made Soup & Salad Bar

\$12 per person

- Choose up to two
 - Chicken Noodle, Vegetable Beef, Tomato Basil, Creamy Broccoli, Creamy Potato, Zesty Chili or Chicken Tortilla.
- Fresh Garden Salad Bar - Fixings and Dressings on Side
- Sliced French Bread and Garlic Bread
- Italian Pasta Salad
- Coffee, Water Station
- Choice of: Ice Tea or Assorted Sodas

New York Sub Station Buffet

\$14 per person

- French Dip Sandwiches with Au Jus
- Philly Cheese Steak Sandwiches
- Grilled Chicken Philly Sandwiches
- Mac N Cheese
- Kettle Chips
- Fresh Baked Cookies & Rice Krispy Treats
- Assorted Can Soda and Bottle Water

Market Fresh Plated Salads

Full Size Salad's with Dressings on the Side

Served with Garlic Bread or Sliced French bread; ice tea and water

Choice of Dessert:

Fresh Baked Cookies

Chocolate Chunk Brownies

Lemon Cheesecake Mousse

New York Cheesecake with Raspberry Sauce or Chocolate Sauce

Key Lime Pie

- Buffalo Chicken Salad **\$12.50 per person**
Crispy chicken bits tossed in a buffalo sauce, served on a bed of tossed greens, diced tomatoes and cheddar cheese.
Served with ranch or blue cheese dressing
- Harvest Grilled Chicken Salad **\$14 per person**
Romaine, red onion, Feta cheese crumbles, strawberries and toasted almonds topped with grilled chicken.
Served with balsamic vinaigrette or raspberry citrus vinaigrette
- Steak Waldorf Salad **\$14 per person**
Sliced KC Strip on a bed of romaine, diced apples and toasted pecans.
Served with honey mustard or bleu cheese dressing

Lunch or Dinner with a lot of Personality

Let your taste buds decide and create a personalized menu

- More than one choice of entrée will be billed at the higher priced entrée. A maximum of 2 selections permitted.
- All meals are served buffet style. Meals plated may be subject to an additional charge, please see page 15 for details.
- At the Boot Hill Casino Conference Center's discretion, buffets may be served at an additional charge.
- Menu and pricing are subject to change.
- 18% Service Charge and 9.15% Sales Tax additional.

Includes water and ice tea. Coffee is available on request.

Salad – Choose 1

- Fresh Garden Salad
Lettuce and Cabbage Salad Mix, Cherry Tomato Halves, Sliced Cucumbers & Shredded Carrots.
Served with 2 Dressings.
- Caesar Salad
Crisp Romaine Lettuce and Parmesan Cheese tossed with Caesar dressing and topped with croutons
- Spinach Salad
Fresh baby spinach, feta cheese, dried cranberries, shaved red onion and toasted pecans.
Served with 2 Dressings.

Sides – Choose 2

Regular

- Mashed Potatoes
- Herb Roasted Red Potatoes
- Baked Potatoes
- Wild Rice Blend
- Vegetable Medley (Carrots, Broccoli, green beans & Cauliflower)
- Corn on the Cob
- Green Beans

Premium (add \$1 per guest)

- Loaded Baked Potato (cheese, bacon and green onion)
- Honey Glazed Carrots
- Chef vegetables (zucchini, squash, red and green bell peppers and red onion)
- Steamed Asparagus
- Twice Baked Potatoes

Dessert – Choose 1

- Carrot Cake
- New York Cheesecake
- Key Lime Pie
- Tiger Cake - Chocolate Layer Cake
- Lemon Cheesecake Mousse
- Salted Caramel Chocolate Pretzel Mousse
- Old Fashion Bread Pudding
- Strawberry Shortcake
- Assorted Pie

ENTRÉE

Poultry

- Grilled Chicken Breast \$14 per person
- Herb Roasted Chicken \$14 per person
8 oz. chicken tossed in Italian inspired herbs and roasted
- All American Turkey Breast \$16 per person
Sliced Roasted Turkey, Served with Stuffing and Turkey Gravy
- Chicken Cordon Bleu \$18 per person
8 oz. chicken breast stuffed with Dijon mustard, ham and Swiss cheese; breaded and baked
- Chicken Masala \$18 per person
Grilled Chicken Breast topped with a mushroom and masala wine sauce

Pork

- Honey Glazed Baked Ham \$16 per person
- Grilled 8oz Pork Chops \$18 per person
- Spice Rubbed Pork Loin \$18 per person
Cumin, smoked paprika, dried thyme, salt and pepper; served with Dijon Remoulade
- Autumn Apple Rib Eye Steak \$24 per person
Granny Smith apples, brandy, cinnamon and nutmeg
- Fresh Carved Pork Steamship \$24 per person
Roasted pork shank served with a sweet horseradish sauce and fresh rolls

Beef

- London Broil \$12 per person
Topped with a mushroom demi-glace
- Beef Sirloin Tips \$18 per person
Marinated Sirloin Tips Sautéed and Accompanied By Mushrooms, Sautéed Onion and Green Peppers. **Must be served on rice, mashed potatoes or buttered noodles**
Smothered in an Au Jus Gravy

- Sliced Roast Beef \$18 per person
- Beef Medallions \$24 per person
Two 4 oz. medallions grilled to perfection
- Steak Au Poivre \$24 per person
8 oz. sirloin steak dredged in peppercorns; seared and topped with a Brandy cream sauce
- Coffee Rubbed KC Strip Steak \$25 per person
Espresso-spice rub caramelize on the grill to add depth to rich beefy flavor
- Fresh Carved Prime-Rib \$28 per person
A Delicious Generous Portion of Slow-Roasted Prime–Rib, Served with Au Jus Sauce and Horseradish Sauce.
- Surf & Turf \$32 per person
A Tender Cut of Sirloin served on a bed of lobster risotto with a champagne sauce

Seafood

- Lemon Pepper Parmesan Tilapia \$17 per person
- Chef Dusted Jumbo Shrimp \$18 per person
4 succulent fried shrimp
- Cod \$18 per person
8 oz. cod loin served baked, blackened or battered and fried
- Mahi-Mahi \$20 per person
Topped with a fresh fruit salsa
- Honey BBQ Filet of Salmon \$21 per person

Pasta – (Salad, 1 Side, Bread, Dessert)

- Cajun Chicken Pasta \$16 per person
Penne pasta, sautéed peppers and onions tossed in a Cajun cream sauce and topped with a blackened grilled chicken breast
- Manicotti Florentine \$16 per person
Manicotti filled with a ricotta cheese and spinach filling, topped with a house-made marinara and baked
- Pasta Primavera \$16 per person
Penne and mixed vegetables tossed in a light cream sauce
- Traditional Lasagna \$16 per person
Seasoned ground beef and sausage layered with ricotta cheese, house-made marinara and pasta. Topped with mozzarella cheese and baked.
- Shrimp Scampi \$18 per person
Shrimp and spaghetti tossed in a light wine and butter sauce

Chef Table Buffets

Minimum of 25 people for all Buffets. There is a \$50 additional charge for parties smaller than 25.

Buffet prices are based on one entrée serving per guest. Additional servings may be ordered for an additional charge.

All Chef Table Buffets include ice tea & water. Coffee is available upon request.

All meals are served buffet style. Meals may be served plated for an additional fee.

- Less than 125 guests, no additional charge
- 125-200 guests, \$50 server charge
- 200-300 guests, \$100 server charge
- More than 300 guests, \$150 server charge

Beverages will be self-serve unless requested preset.

Price includes standard linens and napkins.

Unless otherwise indicated, lunch entrée portion sizes are 6 oz., dinner sizes are 8 oz.

At the Boot Hill Casino Conference Center's discretion, buffets may be served at an additional charge.

Server Fees

- Server up to 1.5 hours
- Recommended 5 to 6 servers per buffet.

\$5 per server
\$8/additional hour

Menu and pricing is subject to change.

A 18% service charge and a 9.15% sales tax will be added to all food and beverage orders.

Day Out to the Park

\$12 per person

- 1 Salad Choice: Fresh Garden Salad
 Potato Salad
 Macaroni Salad
- 2 Entrée: Hot Dogs
 Hamburgers
 Philly Cheese Steaks
 Grilled Chicken Breast Sandwich
 Chicken Tenders
- 2 Sides: Kettle Chips
 Corn on the Cob
 Baked Beans
 Mac N Cheese
- 1 Dessert: Fresh Baked Cookies
 Assorted Fruit Pies
 Cherry Dump Cake
 Chocolate Chunk Brownies
 Rice Krispy Treats

Meal is served with traditional condiments and fixings.

Keeping it Simple & Real

\$12 per person

- 1 Salad Choice: Fresh Garden Salad
 Potato Salad
 Italian Pasta Salad
- 2 Entrée: Penne Pasta with Meat Sauce
 Grilled Chicken Breast
 Meat Loaf
 Old Fashion Pot Roast
 Sliced Honey Glazed Ham
- 2 Sides: Mashed Potatoes with Brown Gravy
 Wild Rice Blend
 Green Beans
 Honey Glazed Carrots (add \$1 per guest)
 Steamed Broccoli
 Mac N Cheese
- 1 Dessert: Assorted Cream Pies
 Chocolate Chunk Brownies
 Blondies
 Fresh Baked Cookies
 Carrot Cake
- 1 Bread: Dinner Roll
 Garlic Bread

Vegetarian Lovers Buffet

\$14 per person

- 1 Salad Choice: Fresh Garden Salad
 Mediterranean Salad
 Spinach Harvest Salad
- 2 Entrée: Tomato Basil Soup with Sliced Bread
 Stuffed Bell Peppers
 Black Bean Burgers
 Pasta Primavera
 Cheese Tortellini with Pesto Sauce
- 2 Sides: Steamed Asparagus (add \$1 per guest)
 Steamed Broccoli
 Wild Rice
 Baked Sweet Potatoes (add \$1 per guest)
 Mashed Potatoes
 Herb Roasted Red Potatoes
- 1 Dessert: Fresh Baked Cookies
 Key Lime Pie
 Sweet Avocado Mousse
 Assorted Cream Pies
 Carrot Cake
 New York Cheesecake
- 1 Bread: Garlic Bread
 Dinner Roll
 Sliced French bread

Meal is served with traditional condiments and fixings.

Smokehouse Sampler

\$18 per person

- 1 Salad Choice: Fresh Garden Salad
 Potato Salad
 Coleslaw
- 2 Entrée: Smoked Brisket
 BBQ Chicken
 BBQ Pork Ribs
 Smoked Pulled Pork
 Grilled Pork Chop
 Sliced Roast Beef
- 2 Sides: Baked Potato
 Sweet Potato Fry
 Mashed Potatoes
 Herb Roasted Red Potatoes
 Baked Beans
 Mac N Cheese
 Corn on the Cob
 Green Beans
- 1 Dessert: Fresh Baked Cookies
 Lemon Meringue Pie
 Chocolate Chunk Brownies
 Apple Crisp
 French Silk Pie
 New York Cheesecake
- 1 Bread: Corn Bread
 Dinner Roll
 Cheddar Biscuits
 Texas Toast

Meal is served with traditional condiments and fixings.

Southern Down Home Cooking

\$18 per person

- 1 Salad Choice: Fresh Garden Salad
 Potato Salad
 Macaroni Salad
- 2 Entrée: Chicken Fried Steak
 Pan Fried Chicken
 Beef Sirloin Tips*
 (*Chef suggests serving over mashed potatoes, rice or buttered noodles)
 Herb Roasted Chicken
 Roasted Pork Loin
 Sliced Roast Beef
- 2 Sides: Baked Potato
 Twice Baked Potato (add \$1 per guest)
 Mashed Potatoes
 Potato Au Gratin (add \$1 per guest)
 Mac N Cheese
 Cream Style Corn
 Green Beans
 Fried Okra
- 1 Dessert: Fresh Baked Cookies
 Honey Pecan Pie
 Coconut Cream Pie
 Old Fashion Bread Pudding
 Lemon Crème Cake
 Chocolate Chunk Brownies
 Strawberry Shortcake
 Chocolate Layer Cake
- 1 Bread: Corn Bread
 Dinner Roll
 Cheddar Biscuits

Meal is served with traditional condiments and fixings.

South of the Border

\$18 per person

- 1 Salad Choice: Fresh Garden Salad
 Mexican Fiesta Salad
 Taco Pasta Salad
- 2 Entrée: Ground Beef Tacos
 Steak & Chicken Fajitas
 Steak & Chicken Enchiladas
 Ground Beef Chimichangas
- 2 Sides: Refried Beans
 Southwestern Corn
 Spanish Rice
 Ranchero Beans
 Green Beans
- 1 Dessert: Fresh Baked Cookies
 Rice Pudding
 Churros
 Strawberry Cheesecake
 Chile Chocolate Torte
- 1 Bread: Corn Tortillas
 Flour Tortillas

Meal is served with traditional condiments and fixings.

Tour of Italy

\$18 per person

- 1 Salad Choice: Caesar Salad
Fresh Garden Salad
Italian Pasta Salad
Mediterranean Pasta Salad
- 2 Entrée: Chicken Parmesan
Chicken Pasta Alfredo
Spaghetti & Italian Meatballs
Cheese Ravioli with Sauce
Cheese Tortellini with Pesto Sauce
Traditional Lasagna
- 2 Sides: Steamed Asparagus (add \$1 per guest)
Steamed Broccoli
Wild Rice
Vegetable Medley
Twice Baked Potatoes (add \$1 per guest)
- 1 Dessert: Fresh Baked Cookies
Tiramisu
Chocolate Chunk Brownies
Coconut Cream Pie
Carrot Cake
New York Cheesecake
Bread Pudding
- 1 Bread: Garlic Bread
Dinner Roll
French Bread

Meal is served with traditional condiments and fixings.

Harbor Bay Seafood

\$24 per person

- 1 Salad Choice: Fresh Garden Salad
 Fresh Asian Delight Salad
 Spinach Salad
 Melon-Cucumber Salad
- 2 Entrée: Grilled Salmon
 Fried Shrimp
 Blackened Cod
 Tilapia Fillets
 Shrimp and Crab Pasta Alfredo
- 2 Sides: Rice Pilaf
 Wild Rice Blend
 Green Bean Almandine
 Steamed Asparagus (add \$1 per guest)
 Steamed Broccoli & Cauliflower
- 1 Dessert: Lemon Cheesecake Mousse
 Key Lime Pie
 New York Cheesecake
 Coconut Cream Pie
 Chocolate Layer Cake
 Carrot Cake
 Pecan Pie
- 1 Bread: Dinner Roll
 Garlic Bread
 Cheddar Biscuits

Meal is served with traditional condiments and fixings.

Bourbon Street Buffet

\$25 per person

- 1 Salad Choice: Fresh Garden Salad
 Spinach Salad
- 2 Entrée: Chef Carved Slow Roasted Prime Rib
 Black Pepper Sirloin Steak
 Roasted Pork Lion with a Cajun Cream Sauce
 Cajun Jerk Chicken
 Bourbon Street Smoked Ribs
 Fried Coconut Shrimp
- 2 Sides: Wild Rice Pilaf
 Red Bean and Rice
 Seasoned Sliced Potato Wedges
 Black-eyed Peas
 Green Bean Almandine
 Steamed Asparagus (add \$1 per guest)
 Steamed Broccoli
 Baked Potatoes
 Garlic Mashed Potatoes
- 1 Dessert: Fresh Baked Cookies
 New York Cheesecake
 Chocolate Layer Cake
 Red Velvet Cake
 Cherry Dump Cake
 Assorted Cream Pies
 Old Fashion Bread Pudding
 Salted Caramel Chocolate Pretzel Mousse
- Bread: Dinner Roll

Meal is served with traditional condiments and fixings.

Kids' Buffet

\$9 per person

Must order a minimum of 10 meals

- 1 Salad Choice: Fresh Garden Salad
 Fresh Fruit Salad
- 2 Entrée: Homestyle Chicken Tenders
 Spaghetti & Meat Sauce
 Cheeseburger Sliders
 Mini Corn Dogs
 Beef Steak Tenders
 Uncrustables
- 2 Sides: Mac N Cheese
 Cheesy Broccoli & Cauliflower
 Mashed Potatoes
 French Fries
 Corn on the Cob
- 1 Dessert: Fresh Baked Cookies
 Rice Krispy Treats
 Chocolate Chunk Brownies
- 1 Bread: Cheddar Biscuits
 Dinner Roll

Meal is served with traditional condiments and fixings.

Receptions. Reinvented

<i>Suggested Servings</i>	
Preceding dinner for 60 minutes or less	3-4 per guest
Without dinner for 60 minutes or less	5-8 per guest
A 60 to 90 minute reception	8-10 per guest
A reception lasting over 90 minutes	10-12+ per guest

Buffalo Wings Variety \$175 per 100 pieces

A Variety of Bone-in Wings, Mild, Sweet, & Hot. Accompanied with Carrots and Celery Sticks. Served with Ranch and Bleu Cheese Dressing.

Mini-Stuffed Potatoes \$175 per 100 pieces

Miniature Red Potatoes Filled with Cheese, Chives, Bacon and Sour Cream.

Crab Cakes \$250 per 100 pieces

Fresh Crab, Bell Peppers, Green Onion, Celery and Italian Bread Crumbs.
Served with a Creamy Sauce.

Spinach and Artichoke Dip \$150 per 100 people

Served with Tri-colored tortilla chips.

Crunchy Coconut Shrimp \$275 per 100 pieces

Crunchy Coconut Shrimp Served with Cocktail Sauce

Chicken Tenders \$200 per 100 pieces

Fried Chicken Tenders, served with Ranch and BBQ Sauce.

Beef Steak Tenders \$200 per 100 pieces

Fried Beef Steak Tenders, Served with Ranch and BBQ Sauce.

Meatballs \$125 per 100 pieces

Swedish or BBQ Meatballs.

Italian Stuffed Mushrooms \$150 per 100 pieces

Mushroom Caps filled with Italian Sausage.

Assorted Eggrolls \$150 per 100 pieces

Served with Spicy Honey Mustard and Sweet and Sour Sauce.

Silver Dollar Sandwiches	\$140 per 100 pieces
Silver Dollar-Sized Fresh Rolls with a variety of sliced deli meats; Ham, Turkey, and Roast beef. Accompanied with Fixings.	
Chocolate Covered Strawberries	\$200 per 100 pieces
Fresh Strawberries dipped in a semi-sweet dark chocolate. <i>Seasonal item, available at the discretion of the Chef.</i>	
Shrimp Cocktail	\$275 per 100 pieces
Shrimp accompanied with Cocktail Sauce.	
Homemade Chips & Salsa	\$100 per 100 people
Tri-colored Chips with House made Salsa.	
Fried Green Beans	\$130 per 100 people
Green Beans Fried with an Onion Crunch Breading.	
Calf Fries	\$200 per 15lbs
Served with Cocktail Sauce.	
Vegetable Platter	\$250 per 100 people
A Colorful Display of fresh Vegetables served with ranch and dill dipping sauce.	
Seasonal Fruit Platter	\$250 per 100 people
Seasonal fruit sliced and displayed on a platter	
Cheese & Cracker Platter	\$250 per 100 people
An Assortment of cubed cheese served with crackers	
Combination Platter	\$250 per 100 people
A combination of fresh fruit, vegetables and cheese & Crackers	
Pretzel Sticks	\$175 per 100 pieces
Served with hot Cheese Dipping Sauce.	

S'mores Bar

\$250 per 100 people

A Buffet set with Bamboo Skewers, Marshmallows, Chocolate, & Graham crackers.

Chocolate Fountain

\$350 per 100 people

A Buffet set with Bamboo Skewers, Marshmallows, Pineapple, Strawberries, & Pretzels.

Limit is 3 hours due to heating elements.

Dazzling Dessert Bar

\$500 per 125 people

- Chocolate Fountain with Fixings on side (limited to 3 hours)
- 5 Assorted Cream Pies (Coconut, Banana, Cookies & Cream, Banana Chocolate, etc.)
- 5 Dozen Fresh Baked Assorted Cookies
- 4 Dozen Rice Krispy Treats
- 2 Dozen Fabulous Chocolate Chunk Brownies
- 1 Carrot Cake
- 1 New York Cheesecake with Assorted Toppings

Beverage Bar

\$125 per 50 people

- Regular and Decaf coffee
 - 3 gallons of each
 - Sugar and creamer included
- Hot tea with assorted tea bags
- Water station
- Iced coffee
 - French Vanilla, Mocha & caramel
- Ice Tea
 - 3 gallons (unsweetened unless requested sweetened)
- 24 assorted can soda

Carving Stations

Available with all reception food orders

Carver and Chef Fees

\$40 per carver

- Up to 2 hours
- One Carver recommended per 100 guests

Additional \$15/hour

Roasted Breast of Turkey

\$4 per person

Honey Baked Ham

\$4 per person

Pork Loin

\$4 per person

Prime Rib

\$6 per person

Bar Services

Tempt your guests with our premium beverages

All prices are subject to 18% service charge and applicable sales and liquor tax.

Bartender Fees

Bartender, up to four hours \$80 per Bartender
We recommend 1 bar per 100 guests Additional \$18/hour

All bars must close one hour before the end of your event or 1:00 am (if your event goes past midnight)

Bar Prices

- Bar Soda \$2
- 9 oz. Cocktail \$5
- 16 oz. Double Cocktail \$10
- 9 oz. Premium Cocktail \$6.50
- 16 oz. Double Premium Cocktail \$13
- House Wine \$5
- Premium Wine \$6.50
- Domestic Bottled Beer \$4
- Premium Bottled Beer \$5
- Domestic Keg Beer (approx. 130 12 oz. servings) \$250
 - Bud Light, Coors Light
- Mini Kegs (approx. 90 12 oz. servings) \$125
 - Budweiser, Miller Lite
- Premium Keg Beer (approx. 100 to 125 glasses) \$300
 1. Michelob Ultra
 2. Blue Moon
 3. Shock Top Belgium White Original

Drink Tickets

\$6.50 per ticket

- To Provide a Limited Number of Hosted Beverages
One ticket purchases one drink at the bar. Double cocktails are two tickets.

We are proud to serve only premium brand beverages

Liquor

- Absolute Vodka
- Grey Goose
- Tanqueray Gin
- Bacardi Rum
- Parrot Bay Coconut Rum
- Captain Morgan Spiced Rum
- Jose Cuervo Tequila
- Patron Silver Tequila
- Jack Daniels Whiskey
- Maker's Mark Whiskey
- Crown Royal Whiskey
- J&B Scotch
- Johnny Walker Red Label Scotch
- Buchanan's Scotch
- Amaretto Disaronno

Wine - Red

- Terra Adina Cabernet
- Rosemount Merlot
- Kendall Jackson Cabernet
- Cupcake Pinot Noir
- Cupcake Red Velvet

Wine - White

- Wood Bridge White Zin
- Ardeche Chardonnay
- Cupcake Moscato
- Cupcake S. Blanc
- Cupcake Riesling
- Cupcake Pinot Grigio

Champagne

- J. Roget
- Mondoro Asti Spumante

Don't see your favorite brand? We are happy to discuss options and personalize your bar service to best suite your event.