



CATERING MENU



CasaBlanca
RESORT | CASINO | SPA | GOLF

VIRGIN RIVER
CASINO | BINGO | SPORTSBOOK | LODGE

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OPTIONS

BREAKFAST

All Breakfast Entrées are served with Chilled Fruit Juices, Assorted Fresh Baked Breakfast Pastries & Muffins, Butter, Fruit Preserves, & Marmalades

Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Water

BREAKFAST PLATTER

\$14 PER PERSON

Light and Fluffy Scrambled Eggs served with Breakfast Potatoes, Bacon & Sausage

FRENCH TOAST

\$13 PER PERSON

French Bread Dipped in Cinnamon Egg Batter & served with Maple Syrup & Breakfast Sausage

CLASSIC EGGS BENEDICT

\$15 PER PERSON

Two Poached Eggs & Canadian Bacon on a Toasted English Muffin with Hollandaise Sauce & served with Breakfast Potatoes

STEAK & EGGS

\$18 PER PERSON

8oz Broiled New York Steak served with Fluffy Scrambled Eggs & Breakfast Potatoes

CONTINENTAL 1

\$12 PER PERSON

Danish and Muffins
Butter, Jam & Fruit Preserves
Assorted Chilled Juices
Freshly Brewed Coffee
Decaffeinated Coffee, Tea & Water

CONTINENTAL 2

\$14 PER PERSON

Sliced Fresh Seasonal Fruits & Berries
Danish & Muffins
Butter, Jam & Fruit Preserves
Assorted Chilled Juices
Freshly Brewed Coffee
Decaffeinated Coffee, Tea & Water



Minimum 20 persons for Buffets

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

Service provided for 90 minutes for Continental Breakfast



AM & PM

BREAKS



AFTERNOON BREAK

\$8 PER PERSON

Assorted Cookies

Freshly Brewed Coffee

Decaffeinated Coffee, Tea & Water

SWEET TOOTH

\$10 PER PERSON

Assorted Cookies & Fudge Brownies

Freshly Brewed Coffee

Decaffeinated Coffee, Tea & Water

HEALTHY BREAK

\$12 PER PERSON

Assorted Juices

Low Fat Fruit Yoghurts, Granola Bars

Whole Fresh Fruit

Freshly Brewed Coffee

Decaffeinated Coffee, Tea & Water



Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

Break Service provided for 30 minutes

BREAKS

CHILLED FRUIT
JUICES
\$14 PER QUART

Serves 6 People

POTATO CHIPS OR
TORTILLA CHIPS
& SALSA
\$18 PER BOWL

ASSORTED DONUTS
\$22 PER DOZEN

DELUXE COOKIES
\$26 PER DOZEN

Chocolate Chip, Peanut Butter, Sugar
& Oatmeal Raisin

MUFFINS
\$25 PER DOZEN

Chocolate Chip, Banana,
Blueberry & Bran

FRUIT BREADS
\$22 PER DOZEN

Banana Nut, Date Nut,
& Apple Cinnamon

ASSORTED DANISH
PASTRIES
\$25 PER DOZEN

ASSORTED BAGELS
WITH CREAM CHEESE
\$24.75 PER DOZEN

LARGE CINNAMON
ROLLS
\$24.75 PER QUART

BROWNIES
\$24 PER DOZEN

LEMONADE &
FRUIT PUNCH
\$26 PER GALLON

Serves 20 cups

COFFEE
\$45 PER GALLON

Regular or Decaffeinated
Serves 20 cups

HOT CHOCOLATE
WITH MARSHMALLOWS
\$35 PER GALLON

Serves 20 cups

ICED TEA
\$35 PER GALLON

Serves 20 cups

BOTTLED WATER
\$2 EACH

ASSORTED SODAS
\$2.50 EACH

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count
falls below 20

TO GO

Boxed meals have been specially designed for groups heading off property who don't have the time to dine inside a banquet room

BREAKFAST
ON THE GO
\$16 PER PERSON

Low Fat Yogurt
Freshly Baked Muffin
Fruit Cup
Granola Bar
Bottled Water

LUNCH
ON THE RUN
\$18 PER PERSON

Sliced Roast Turkey Breast
Wrap or Croissant or
Ham with Swiss Cheese
Wrap or Croissant
Bag of Potato Chips
Fresh Fruit
Gourmet Cookies
Bottled Water



Minimum 20 persons for Box Lunches

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

BREAKFAST

All breakfast buffets come with assorted juice, coffee, water & tea

BREAKFAST BUFFET 1

\$16 PER PERSON

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Sausage Links

Breakfast Potatoes

Biscuits & Sausage Gravy

Chef's Bakery Selection to include:

Danish & Muffins

Butter, Jam & Fruit Preserves

BREAKFAST BUFFET 2

\$18 PER PERSON

Sliced Seasonal Fresh Fruit

Scrambled Eggs with Ham and Cheese

Breakfast Potatoes

Applewood Smoked Bacon

Sausage Links

Corned Beef Hash

Chef's Bakery Selection to include:

Danish & Muffins

Butter, Jam & Fruit Preserves

BREAKFAST BUFFET 3

\$22 PER PERSON

Chorizo with Eggs, Chilaquiles

Diced Potatos, Huevos Rancheros,

Chef's Bakery Selection to Include:

Conchas, Sweet Bread & Muffins

BREAKFAST BUFFET 4

\$24 PER PERSON

Chorizo Eggs with Potato, Breakfast

Enchiladas, Chicken Fried Steak with

Gravy Chorizo, Pan Dulce Conchas

ADDITIONAL BREAKFAST ITEMS

OMELETS MADE TO ORDER *

\$8 PER PERSON

Ham, Bell Peppers, Onions, Cheese,
Bacon, Mushrooms & Spanish Sauce

*Chef Attendant required at \$75 each,
one per every 50 persons

EGGS BENEDICT

\$8 PER PERSON

Two Poached Eggs on a Toasted English
Muffin topped with Canadian Bacon &
Hollandaise Sauce

FRENCH TOAST

\$5 PER PERSON

French Bread dipped in Cinnamon
Egg Batter & Baked

Buffet Service is 1 1/2 hours

Minimum 20 persons for Buffets

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count
falls below 20

LUNCHEON

All Lunchon Buffets include fresh brewed coffee, hot tea & water.

DELI BUFFET

\$26 PER PERSON

Garden Mixed Greens with Cherry Tomatoes, and Croutons
 Ranch, Thousand Island & Italian Dressings
 Potato Salad, Coleslaw
 Sliced Roast Beef, Ham, Turkey Breast, American and Swiss Cheeses
 Lettuce with Sliced Tomatoes and Onions
 Pickles and Olives
 Assorted Mustards and Mayonnaise
 Sour Dough, Wheat, and Rye Breads
 Assorted Cakes and Pies

FAJITA BAR

\$26 PER PERSON

Fiesta Salad with Tomatoes, Cucumbers, Olives, Mushrooms & Cheddar Cheese with Southwest Ranch Dressing
 Taquitos
 Chicken Fajitas with Green & Red Bell Peppers, Tomatoes & Onions
 Spanish Rice
 Refried Beans
 Warm Soft Flour Tortillas
 Guacamole, Salsa & Cheese
 Tortilla Chips
 Churros with Cinnamon

THE LIGHT FARE BUFFET

\$27 PER PERSON

Field Greens with Champagne Vinaigrette
 Broiled Rosemary Salmon
 Lemon-Herb Chicken
 Pineapple Rice Pilaf
 Sautéed or Steamed Seasonal Vegetables
 Fresh Fruit Salad
 Rolls with Butter
 Assorted Cakes & Pies

THE MESQUITE BUFFET

\$30 PER PERSON

Garden Mixed Greens with Cherry Tomatoes & Croutons, Ranch, Thousand Island & Italian Dressings
 Potato Salad, Coleslaw
 Pulled Pork
 Southern Fried Chicken
 Yankee Pot Roast
 Macaroni and Cheese
 Corn on the Cob
 Cornbread, Muffins & Biscuits
 Peach Cobbler

Buffet Service is 1 1/2 hours

Minimum 20 persons for Buffets

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

DINNER

CASABLANCA

\$39 PER PERSON

- Garden Mixed Greens with Cherry Tomatoes & Croutons
- Ranch, Thousand Island & Italian Dressings
- Potato Salad
- Pulled Pork & Pasta Salad
- Southern Fried Chicken
- Grilled Salmon with Dill Cream Sauce
- Baked Ziti Bolognese
- Pork Chops with Sautéed Apples and Bacon
- Oven Roasted Red Bliss Potatoes
- Chef's Selection of Fresh Vegetables
- Assorted Rolls and Butter
- Assorted Pies and Cakes

ITALIAN

\$39 PER PERSON

- Crisp Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing
- Antipasto Salad
- Chicken Parmigiana
- Pesto Grilled Salmon, Sun-dried Tomato Sauce
- Stuffed Pork Loin Saltimbocca
- Manicotti with Red Pepper Cream Sauce
- Broccolini with Garlic and Oil
- Garlic Mashed Potatoes
- Italian Rolls & Butter
- Assorted Pies & Cakes

CHINESE

\$39 PER PERSON

- Egg Flower Soup
- Vegetable Egg Rolls
- Sweet and Sour Chicken
- Beef and Broccoli
- Salt & Pepper Pork Chops
- Stir Fry Vegetables
- Pork Fried Rice
- Assorted Cakes

SOUTHWESTERN

\$39 PER PERSON

- Fiesta Salad with Assorted Dressings
- Seafood Ceviche
- Tortilla Chips with Salsa
- Chicken Fajita
- Taco Meat with Taco Shells
- Flour Tortilla, Guacamole, Salsa, Sour Cream, Lettuce, Diced Tomatoes & Cheddar Cheese
- Beef Tamales
- Bean Burritos with Salsa Verde
- Spanish Rice and Refried Beans
- Tres Leches Cake and Caramel Flan

BBQ

\$40 PER PERSON

- Mixed Greens with Assorted Dressings
- Tomato Wedges with shaved Red Onion & Oregano
- Red Bliss Potato Salad
- Coleslaw
- Cherrywood Smoked Tri-Tip of Beef
- BBQ Pork Ribs
- Southern Fried Chicken
- Loaded Mashed Potatoes
- Fresh Vegetable Medley
- Macaroni and Cheese
- Buttermilk Biscuits
- Bread Pudding
- Fruit Cobbler

Buffet Service is 1 1/2 hours

Minimum 20 persons for Buffets

Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count falls below 20

LUNCHEON

Plated hot luncheon entrées include your choice of Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

PENNE BOLOGNESE

\$18 PER PERSON

Penne Pasta with Italian Sausage
Served with Tomato Sauce

CHEESE RAVIOLI

\$18 PER PERSON

Cheese-filled Pasta Pillow
with Vodka Tomato Sauce

HOT TURKEY SANDWICH

\$18 PER PERSON

Served Open Faced
with Turkey Gravy

HOT BEEF SANDWICH

\$20 PER PERSON

Slow Roast Prime Rib served open faced,
Mashed Potatoes & Gravy & Vegetables

BREAST OF CHICKEN

PICCATA

\$22 PER PERSON

Sautéed and Served
with Lemon Butter Sauce

CHICKEN MONTEREY

\$22 PER PERSON

Grilled Breast of Chicken with Guacamole,
Tomato & Monterey Jack Cheese

CHICKEN MARSALA

\$22 PER PERSON

Breast of Chicken Sautéed with Mushrooms,
Deglazed with Marsala Wine & Demi Glaze

TENDER POT ROAST

\$24 PER PERSON

Slowly Braised Beef for Tenderness &
served with Carrots, Celery, Onions
& Mashed Potatoes with Natural Gravy

NEW YORK STEAK

\$29 PER PERSON

8 oz. Hand Cut New York Steak, Broiled
& served with Potato & Vegetables

CASABLANCA ST. LOUIS

PORK RIBS

\$29 PER PERSON

Half Rack of our Tender and Juicy
Cherrywood Smoked Ribs, served with
Steakhouse Beans & Coleslaw

Served Until 2pm

Prices subject to 20% service charge & state sales tax

LUNCHEON

All cold luncheon entrées include your choice of Soup, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

CHICKEN CAESAR SALAD

\$18 PER PERSON

Crisp Romaine Lettuce, topped with Grilled Chicken and Focaccia Croutons, Parmesan Cheese & Caesar Dressing

CHEF'S SALAD

\$18 PER PERSON

Mixed Greens topped with Julienne Pieces of Turkey, Ham, Swiss and American Cheese, Diced Egg & served with Ranch Dressing

CHINESE CHICKEN SALAD

\$18 PER PERSON

Shredded Chicken Breast, Julienne Carrots Cilantro, Scallions, Crispy Noodles & Honey Mustard Dressing

FRUIT PLATE

\$19 PER PERSON

A Seasonal Selection of Ripe Melons, Grapes and Berries & served with Cottage Cheese



Served Until 2pm

A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

OPTIONS

LUNCHEON



HOUSE SALAD

Crisp Romaine and Iceberg Lettuce, Carrots, Radishes, Cucumbers, Tomatoes with Ranch or Italian Dressing



CLASSIC CAESAR

Crisp Romaine Lettuce, Homemade Croutons, Caesar Dressing & Parmesan Cheese



DESSERTS

Caramel Apple Pie
Apple Strudel with Crème Anglaise
Carrot Cake
Chocolate Fudge Cake
Cheesecake with Strawberry Sauce
Chocolate Brownie with Vanilla Ice Cream

Lunch served until 2pm
A \$50 server fee applies when fewer than 20 guests are guaranteed
Prices subject to 20% service charge & state sales tax

PLATED ENTRÉES

DINNER

Plated Dinner entrées include your choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

CHICKEN PICCATA

\$31 PER PERSON

Cutlets quickly sautéed, tender and juicy served with a Lemon Butter Sauce

CHICKEN MARSALA

\$31 PER PERSON

Breast of Chicken Sautéed with Mushrooms, Deglazed with Marsala Wine & Demi-Glaze

CHICKEN MILAN

\$31 PER PERSON

Chicken Breast lightly breaded with Panko and Parmesan Cheese, pan fried and served with Lemon Butter Sauce

CHICKEN FORESTIERE

\$31 PER PERSON

Sautéed Boneless Breast served with a Rich Red Wine Sauce and Forest Mushrooms

SALMON RIVA

\$33 PER PERSON

Sautéed Salmon with Artichoke, Tomato & Basil Butter Sauce

IDAHO TROUT

ALMONDINE

\$35 PER PERSON

Sautéed Trout served with Almond Butter Sauce

HERB CRUSTED & SLOW ROASTED PRIME RIB OF BEEF

\$36 PER PERSON

Served with Au Jus

NEW YORK STEAK

\$36 PER PERSON

12 oz. Char-Grilled

FILET MIGNON

\$38 PER PERSON

8 oz. Center Cut Char-Grilled and served with a Red Wine Sauce

GRILLED TOURNEDOS

OF BEEF

\$38 PER PERSON

Served with a Peppered Brandy Mushroom Sauce

A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax



PLATED ENTRÉES

DINNER

Plated Dinner entrées include your choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

CHICKEN BREAST & SALMON FILET

\$38 PER PERSON

Semi-Boneless Breast and Salmon both
grilled and served with Madeira Sauce

FILET MIGNON & CHICKEN

\$44 PER PERSON

Grilled 4 oz. Beef Filet with a Chicken Breast,
Deglazed served with Forestiere Demi Sauce

GRILLED FILET MIGNON & MARINATED GRILLED SHRIMP

\$48 PER PERSON

Finest Beef and Marinated Shrimp
Char-Grilled and served with Red Wine
& Beurre Blanc Sauces.

6 OZ. FILET MIGNON & LOBSTER

\$55 PER PERSON

Char-Grilled Filet of Beef with a broiled
Lobster Tail, Drawn Butter &
Peppercorn Sauce



Prices subject to 20% service charge & state sales tax

Subject to \$50 fee if guaranteed guest count
falls below 20

OPTIONS

DINNER

Plated Dinner entrées include your choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water & your choice of Dessert

HOUSE SALAD

Crisp Romaine and Iceberg Lettuce, Carrots, Radishes, Cucumbers, Tomatoes with Ranch or Italian Dressing



CLASSIC CAESAR

Crisp Romaine Lettuce, Homemade Croutons, Caesar Dressing & Parmesan Cheese



DESSERTS

Caramel Apple Pie
Apple Strudel with Crème Anglaise
Carrot Cake
Chocolate Fudge Cake
Cheesecake with Strawberry Sauce
Chocolate Brownie with Vanilla Ice Cream



A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

ALL DAY

All Day Meeting Package \$65 per person

Includes: Continental Breakfast, Morning Break, Choice of Buffet Lunch, Afternoon Break and Water Service

Basic AV, Podium, Mic, Speaker System, and One Riser (Optional)

CONTINENTAL
BREAKFAST

Danish and Muffins
 Butter, Jam, & Fruit Preserves
 Assorted Chilled Juices
 Freshly Brewed Coffee
 Decaffeinated Coffee, Tea & Water

MORNING
BREAK

Freshly Brewed Coffee
 Decaffeinated Coffee, Tea
 & Bottled Water

DELI
BUFFET

Potato Salad, Coleslaw
 Sliced Roast Beef, Ham, Turkey Breast,
 American, and Swiss Cheeses
 Lettuce with Sliced Tomatoes,
 Onions and Pickles
 Mustards and Mayonnaise
 Sour Dough, Wheat, and Rye Breads
 Cookies and Brownies
 Freshly Brewed Coffee
 Decaffeinated Coffee, Tea Bottled
 and Bottled Water

FAJITA BAR
BUFFET

Fiesta Salad with Tomatoes, Cucumbers,
 Olives, Mushrooms & Cheddar Cheese
 with Southwest Ranch Dressing
 Taquitos
 Chicken Fajitas with Green &
 Red Bell Peppers, Tomatoes & Onions
 Spanish Rice
 Refried Beans
 Warm Soft Flour Tortillas
 Guacamole, Salsa & Cheese
 Tortilla Chips
 Churros with Cinnamon

AFTERNOON
BREAK

Assorted Cookies
 Freshly Brewed Coffee
 Decaffeinated Coffee, Tea
 & Bottled Water

Minimum of 20 people

A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

HOSPITALITY

Two Beverages per person are included in each package

Additional beverages per person are available upon request

All packages are one hour in duration

SWEET & SALTY

\$16 PER PERSON

Assorted Cookies & Fudge Brownies
Assorted Candy Bars
Planters Mixed Nuts
Potato Chips
Beer, Assorted Soft Drinks & Bottled Water
(2 DRINKS PER PERSON)

SOUTHWESTERN

\$22 PER PERSON

Nacho Bar: Tortilla Chips, Sour Cream,
Guacamole, Cheese, Jalapeños, Salsa,
Pico De Gallo & Roasted Corn Salsa
Mini Burritos
Jalapeño Poppers
Taquitos
Churros with Cinnamon
Beer, Assorted Soft Drinks & Bottled Water
(2 DRINKS PER PERSON)

ALL AMERICAN

\$22 PER PERSON

Sliders
Hot Dogs
Cole Slaw & Potato Salad
Chips
Mustard, Ketchup, Relish, Sauerkraut,
Grilled Onions, Shredded Cheese,
Lettuce, Sliced Tomatoes & Onions
Beer, Assorted Soft Drinks & Bottled Water
(2 DRINKS PER PERSON)

APPETIZER

\$20 PER PERSON

Vegetable Display with Ranch Dip
Chicken Wings
BBQ Meatballs
Vegetable Spring Rolls
Chips & Salsa
Beer, Assorted Soft Drinks & Bottled Water
(2 DRINKS PER PERSON)

DELI

\$21 PER PERSON

Hoagie Sandwiches
Assorted Wraps
Chips
Potato Salad
Beer, Assorted Soft Drinks & Bottled Water
(2 DRINKS PER PERSON)

20 person minimum

Prices subject to 20% service charge
& state sales tax

ITEMS

RECEPTION

HOT HORS D'OEUVRES

HONEY CHICKEN
DRUMMETTES

\$170 PER 100 PIECES

CHICKEN WINGS WITH
DIPPING SAUCE

\$165 PER 100 PIECES

VEGETABLE
SPRING ROLLS

\$165 PER 100 PIECES

SWEDISH OR
BARBECUE MEATBALLS

\$180 PER 100 PIECES

PORK FILLED
POT STICKERS

\$175 PER 100 PIECES

CRAB LOUIS WITH
SOURDOUGH BREAD

\$250 PER 100 PIECES

SANTA FE CHICKEN
EGG ROLLS

\$200 PER 100 PIECES

EMPAÑADA CHICKEN
AL PASTOR BLUE CORN

\$200 PER 100 PIECES

NASHVILLE HOT &
CRUNCHY CHICKEN
TAQUITOS

\$200 PER 100 PIECES

JALAPENO POPPERS

\$170 PER 100 PIECES

BREADED SHRIMP

\$300 PER 100 PIECES

BACON WRAPPED
SCALLOPS

\$300 PER 100 PIECES

CHEESE MUNCHERS

\$200 PER 100 PIECES



Prices subject to 20% service charge & state sales tax
Subject to \$50 fee if guaranteed guest count
falls below 20

RECEPTION

COLD HORS D'OEUVRES

TOMATO & BUFFALO
MOZZARELLA
ON BRUSCHETTA
\$170 PER 100 PIECES

SEAFOOD ON ICE

RAW OYSTERS
ON THE HALF SHELL
\$250 PER 100 PIECES

SHRIMP ON ICE WITH
BRANDIED COCKTAIL
SAUCE AND LEMON
\$375 PER 100 PIECES

CHARCUTERIE BOARD OFFERINGS

DISPLAY OF CHEESE

Small - \$169

Medium - \$229

Large - \$359

DISPLAY OF FRUITS

Small - \$189

Medium - \$269

Large - \$359

DISPLAY OF VEGGIES

Small - \$149

Medium - \$189

Large - \$249

CARVING STATIONS RECEPTION ITEMS

ROAST TURKEY BREAST
(50 PERSONS) \$170.00 EACH

GARLIC CRUSTED ROAST

PORK LOIN

(25 PERSONS) \$175.00 EACH

WHOLE BROWN SUGAR

GLAZED HAM

(50 PERSONS) \$200.00 EACH

TOP ROUND OF BEEF

(50 PERSONS) \$225.00 EACH

BONELESS ROAST PRIME RIB

(25 PERSONS) \$350.00 EACH

BARON OF BEEF

(200 PERSONS) \$650.00 EACH

ALL CARVED ITEMS SERVED WITH

APPROPRIATE SAUCES AND MINIATURE ROLLS

UNIFORM CHEF

\$175.00



A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

BEVERAGES

CALL BRANDS

Christian Brothers Brandy

Beefeater Gin

Captain Morgan Rum

Malibu Rum

J & B Scotch

Jose Cuervo Gold Tequila

Skyy Vodka

Jack Daniel's Whiskey

Seagram's VO Canadian Whiskey

PREMIUM BRANDS

Tanqueray Gin

Dewar's Scotch

Cuervo 1800 Silver Tequila

Absolut Vodka

Ketel One Vodka

Crown Royal Canadian Whiskey

DELUXE BRANDS

Grand Marnier

Bombay Sapphire Gin

Patron Silver Tequila

Grey Goose Vodka

DOMESTIC BEERS

Budweiser

Bud Light

Coors Light

Miller Lite

IMPORTED BEERS

Corona

Heineken

HOUSE WINES BY THE GLASS

Chardonnay

White Zinfandel

Merlot

Cabernet

PRICING

Call Brand	\$6
Premium Brand	\$7
Deluxe Brand	\$8
Domestic Beer	\$5
Import Beer	\$6
House Wine	\$6
Soft Drinks	\$3
Bottled Water	\$2

HOSTED BAR

Host pays for all drinks ordered by guests.

All drinks are subject to sales tax & service charge.

\$150 Bartender Service Charge for indoor/outdoor banquet areas.

\$150 Bartender Service Charge for poolside events.

\$300 Minimum guarantee is required on all cash & hosted bars.

All Bars are 4 hours maximum.

Additional hours \$25 per hour.

A \$50 server fee applies when fewer than 20 guests are guaranteed

Prices subject to 20% service charge & state sales tax

AUDIO & VISUAL

AUDIO

Table, Podium with Standing Wired Microphone	\$30
Wired Lavaliere Microphone	\$90
Wireless Handheld or Lavaliere Microphone	\$90
Powered Speaker System	\$185
In house Audio Patch (requires speaker system)	\$185

VIDEO

LCD Projector	\$185
46" Flat Screen Data TV	\$185
36" TV	\$175
DVD Player	\$30

VISUAL

6' Tripod Screen	\$30
8' Tripod Screen	\$40
7.5'x10' Screen with Full Dress Kit	\$70

MEETING ACCESSORIES

Flipchart with Pad & Markers	\$30
Standard Easel	\$15
Projection Cart	\$35
A/C Extension	\$15
Power Strip	\$10
White Board with Markers	\$30
Podium	\$40

FACILITY INFORMATION

Technical Supervision/Assistance	\$100/hr per tech
Scissor Lift	\$350
Standard DID Phone Line	\$100 per day
WiFi Access	\$75

OTHER

Riser 6'x8'x12"	\$80
Dance Floor 12'x12'	\$250
Dance Floor 15'x15'	\$300
Dance Floor 18'x18'	\$350
Dance Floor 21'x21'	\$400

All audio/visual equipment brought in by customer must be fully self-contained. Client must load in, set up, take down own equipment. If client-owned equipment is used, client must provide own extension cords and power strips. In the event the client requires assistance to set up or operate own equipment, tech fees will apply.

Prices subject to 20% service charge & state sales tax