

# *Bally's* LAKE TAHOE

## Catering Menu's





## **BREAKS & THEME BREAKS**

TRIATHLON BREAK @ \$13.95 per person

Chilled Juice Selections, Whole Fresh Fruit, Assorted Granola Bars,  
Energy Bars, Yogurt Selection  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas,  
Still and Sparkling Mineral Water

VAHLRONA CHOCOLATE BREAK @ \$13.95 per person

Chocolate Dipped Strawberries, Chocolate Fudge Brownies,  
Chocolate Chip Cookies, Assorted Candy Bars  
& Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

BALL PARK BREAK @ \$13.95 per person

Your Choice of Nathan's Hot Dogs served with Cheddar Cheese,  
Relish, Onions, Mustard and Ketchup or  
Jumbo Pretzels with Cheese Sauce, Individual Bags of Potato Chips,  
Popcorn, Cracker Jacks, Regular and Diet Sodas

ICE CREAM BREAK @ \$13.95 per person

Assorted Ice Cream Bars and Assorted Fruit Bars,  
Accompanied by  
Assorted Freshly Baked Jumbo Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

BLEU COOKIE BREAK @ \$10.95 per person

A Selection of Cookies to include White Chocolate Macadamia Nut,  
M&M's, Chocolate Chip, Peanut Butter, Raisin Oatmeal, and Macaroons,  
Served with Chilled low-fat Milk,  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

## MEETING PLANNER 1 @ \$62.95 per person

### CONFERENCE PACKAGE

This Package is designed for groups with a minimum of 15 people and  
Includes a Continental Breakfast, Mid-Morning Break,  
A Roll-In Lunch and an Afternoon Break

### CONTINENTAL BREAKFAST

Chilled Orange and Cranberry Juice,  
Freshly Baked Danish and Muffins, served with Preserves and Dairy Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### MID-MORNING BREAK

Seasonal Sliced Fresh Fruit, Granola Bars, Assorted Individual Yogurts,  
Regular and Diet Sodas, Still and Sparkling Bottled Water,  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### BUFFET LUNCH

Potato Salad, Cole Slaw, Sliced Tomato and Onion Vinaigrette,  
Cheddar, American and Swiss Cheeses, Sliced Turkey, Shaved Ham  
And Sliced Roast Beef, Multi-Grain and Rye Breads, Kaiser Rolls,  
Sliced Tomatoes and Onions, Lettuce and Dill Pickles,  
Mayonnaise, Dijon Country Mustard,  
Assorted Individual Bags of Potato Chips, Chef's Dessert Selection,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

### AFTERNOON BREAK

Assorted Freshly Baked Cookies and Chocolate Fudge Brownies,  
Chilled 2% Milk, Assorted Regular and Diet Sodas,  
Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas



CONVENTION CENTER

## **MEETING PLANNER 2 @\$ 72.95 per person**

### CONFERENCE PACKAGE

This Package is designed for groups with a minimum of 30 people and  
Includes a Continental Breakfast, Mid-Morning Break,  
A Buffet Lunch and an Afternoon Break

### CONTINENTAL BREAKFAST BUFFET

Assorted Fruit Juices, Sliced Fresh Fruit, Baked Danish Pastries,  
New York-Style Bagels and Cream Cheese,  
Assorted Muffins,  
Assortment of Preserves and Sweet Butter,  
Assorted Regular and Diet Sodas,  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### MID-MORNING BREAK

Assortment of Sliced & Whole Fresh Fruit served with Yogurt and Granola  
Assorted Regular and Diet Sodas,  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### ITALIAN LUNCH BUFFET

~ Salad Selections ~

Marinated Tomato and Red Onion Salad, Chilled Rotini Salad with  
Sweet Red and Yellow Peppers, Sun-Dried Tomatoes, Basil and Olive Oil,  
Caesar Salad with Parmesan and Garlic Croutons, Grilled Vegetable Platter,  
Antipasto Platter with Salami, Pepperoni, Cherry Peppers,  
Balsamic Grilled Portobello Mushrooms, Black Olives, Sweet Peppers,  
Mozzarella and Shaved Parmesan

~ Entrées ~

Rigatoni Bolognese with Sweet Italian Sausage,  
Large Hand Tossed Pizzas (Pepperoni, Italian Sausage, Vegetarian),  
Mediterranean Chicken seared and topped with Roasted Peppers,  
Artichoke Hearts, Kalamata Olives, Smoked Provolone Cheese and Sun-Dried Tomato  
Cream Sauce, Tuscan Roasted Red Potatoes, and Grilled Vegetables  
Assorted Rolls and Garlic Bread Sticks

~ Desserts ~

Tiramisu, Assorted Cheesecakes,  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

### AFTERNOON BREAK

Assortment of Freshly Baked Cookies,  
Assorted Regular and Diet Sodas,  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

## MEETING PLANNER 3 @ \$83.95 per person

### CONFERENCE PACKAGE

This Package is designed for groups with a minimum of 40-people  
And includes a Continental Breakfast, Mid-Morning Break,  
A Buffet Lunch and an Afternoon Break

### CONTINENTAL BREAKFAST BUFFET

Assorted Fruit Juices, Sliced Fresh Fruit, Baked Danish Pastries,  
New York-Style Bagels and Cream Cheese,  
Assorted Muffins,  
Assortment of Preserves and Sweet Butter,  
Assorted Regular and Diet Sodas,  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### MID-MORNING BREAK

Assorted Fruit Filled & Granola Bars,  
Diced and Whole Fresh Fruit with Honey-Poppy Seed Dip,  
Assorted Regular and Diet Sodas,  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

### LUNCH BUFFET

~ Salad Selections ~  
Traditional Caesar Salad, Fresh Fruit Salad, Herbed Pasta Salad,  
Marinated Mushroom Salad  
~ Entrées ~  
Chicken Monterey, Sliced Roast Strip Sirloin with Red Wine Glaze,  
Penne Pasta Primavera with Split Shrimp choice of Marinara or Alfredo Sauce  
~ Buffet Includes ~  
Chef's Selection of Potato and Vegetable of the Season,  
Assorted Rolls and Butter,  
Chef's Complementing Dessert Selection,  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

### AFTERNOON BREAK

Fudge Brownies, Éclairs and Cream Puffs  
Freshly Baked Cookies,  
Assorted Regular and Diet Sodas,  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea





## CONTINENTAL BREAKFASTS

THE BLEU MORNING @\$ 16.95 per person

Selection of Orange Juice, Cranberry Juice and Tomato Juice,  
Served with Freshly Baked Danish, Muffins and Bagels,  
Accompanied by an Assortment of Premium Preserves, Butter and Cream Cheese,  
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas

THE COSMOPOLITAN CONTINENTAL @\$ 18.95 per person

Assorted Selection of Juices including Orange, Cranberry, Tomato and Apple,  
Display of Sliced Fresh Fruit and Berries  
Danish, Bagels and Cream Cheese,  
Assorted Breakfast Muffins  
Freshly Brewed Coffee, Decaffeinated Coffee and Signature Teas  
Add: Assorted Greek Yogurt \$3.00 per person



## BREAKFAST BUFFETS

THE SIERRA BUFFET \$ 25.95 per person

Selection of Chilled Juices  
Display of Seasonal Fresh Fruit and Berries  
Assortment of Cold Cereal with 2% and Skim Milk  
Oatmeal with Raisins, Brown Sugar & Cinnamon  
Fluffy Scrambled Eggs, Breakfast Sausage Links and Lean Crisp Bacon  
Breakfast Potatoes (Turkey Sausage available upon Request)  
Selection of Fresh Baked Danish and Breakfast Muffins  
Freshly Brewed Coffee and Decaffeinated Coffee, Signature Tea Selection

THE TAHOE BUFFET @\$ 28.95 per person

Selection of Chilled Juices  
Display of Seasonal Fresh Fruits and Berries  
Fluffy Scrambled Eggs, Eggs Benedict, Vanilla Infused French toast  
Breakfast Sausage Links and Lean Crisp Bacon  
Breakfast Potatoes (Turkey Sausage available upon Request)  
Selection of Freshly Baked Danish and Breakfast Muffins  
Freshly Brewed Coffee and Decaffeinated Coffee, Specialty Tea Selection  
Add: Maple Glazed Virginia Ham Steaks \$4.00 per person

REGAL CONTINENTAL BUFFET @\$ 22.95 per person  
Selection of Chilled Juices-Orange, Cranberry and Tomato  
Display of Seasonal Fresh Fruits and Berries  
Assortment of Cold Cereals with 2% and Skim Milk,  
Oatmeal with Raisins, Brown Sugar & Cinnamon  
Yoplait Yogurt Selection  
Assorted Danish and Muffins, New York Style Bagels and Cream Cheese  
Assorted Mineral Waters  
Freshly Brewed Coffee and Decaffeinated Coffee, Signature Teas

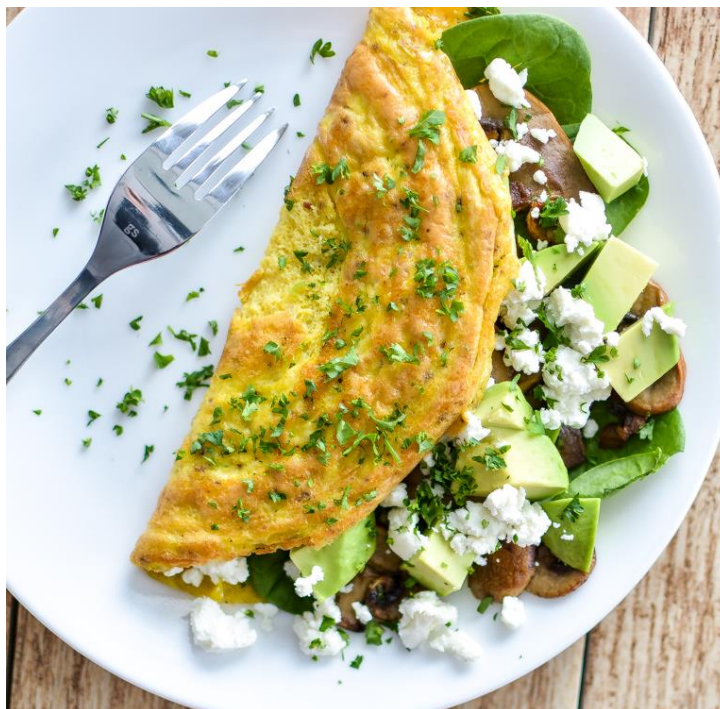
Country Style Biscuits and Sausage Gravy added to any buffet \$6.95 per person



BREAKFAST ON THE RUN @\$ 15.95 per person  
Orange Juice to Go  
Ham, Egg and Cheese Croissant or Feta and Spinach Croissant  
Served with Breakfast Potatoes  
Your Choice of Freshly Brewed Coffee, Decaffeinated Coffee  
Or Hot Tea

OMELET or BREAKFAST BURRITO STATION @\$ 12.95 per person  
(Minimum 20 Guests)

One of Our Talented Chefs will prepare Your Omelet from the selections below:  
Cheddar Cheese, Monterey Jack Cheese, Bleu Cheese  
Diced Bacon, Sausage, Turkey Sausage, Chorizo Sausage and Ham, Salsa, Avocado  
Diced Tomatoes, Onions and Scallions, Smoked Salmon, Fresh Spinach  
Diced Red and Green Peppers, Sliced Mushrooms, Jalapenos, and soft tortillas  
(Additional Fee Applies \$100.00 Chef Fee)



**BRUNCH @\$ 47.00 per person**

EVERYDAY BUFFET

(Minimum 50 Guests)

Assortment of Chilled Juices

Display of Fresh Fruits and Berries with Chantilly Crème

Selection of Muffins, Danish and New York-Style Bagels with Cream Cheese,

Selected Preserves and Dairy Butter

Fluffy Scrambled Eggs and Sautéed Home Fries O' Brian

Maple Cured Bacon, Breakfast Sausage Links

Belgian Waffles with Fresh Fruit Toppings and Whipped Cream

Omelets Made-to-Order from Our Bountiful Omelet or Burrito Bar

(Turkey Sausage available upon Request)

Mixed Field Greens Salad with French, Thousand Island

And Balsamic Vinaigrette Dressing

Traditional Caesar Salad with Toppings to include: Parmesan and Garlic Croutons,

Parmesan Cheese and Caesar Dressing

Grilled Marinated Vegetable Platter

Roma Tomato, Onion Basil Salad, Herb Rotini Salad



~ Please Select Two Entrées ~

Chicken Monterey

Roasted Pork Loin with Sauce Chasseur

Penne Pasta with Alfredo Sauce or Marinara Sauce

Sautéed Fillet of Sole topped with Crab and Lemon Butter

Roast Prime Rib of Beef, Expertly Carved by one of our Talented Chefs,

Accompanied by Horseradish, Horseradish Cream and Au Jus

Seasonal Fresh Vegetables

Oven Roasted Red Potatoes with Garlic and Rosemary

~ Dessert ~

Chocolate Raspberry Bash, Irish Cream Bash

Tiramisu and Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

WHOLE SIDE of NOVA SCOTIA SMOKED SALMON

Capers, Chopped Onions, Cream Cheese

And Cocktail Bagels

\$275.00 per 25 Servings





## **MINI LUNCHEON BUFFETS & LUNCHEON ENTRÉE PLATES**

Lunch is served with Assorted Rolls and Butter, Coffee, Decaffeinated Coffee and Hot or Iced Tea

### **LUNCHEON ENTRÉE**

Please Select One of Our Salad Choices to Accompany your Luncheon Entrée

#### **SALADS**

Wedge

Iceberg Wedge with Tomato, Applewood Smoked Bacon, Crumbled Bleu Cheese, and Bleu Cheese Dressing

Spinach

Baby Spinach Leaves, Caramelized Onions, Apple Smoked Bacon, Hard Cooked Eggs and Warm Cider Vinaigrette

Field Greens

Spring Field Greens, with Julienne of Carrots, Cucumbers, Teardrop Tomatoes and Balsamic Vinaigrette.

Caesar Salad

Traditional Caesar Salad with Parmesan Cheese and Herbed Croutons served with Traditional Caesar Dressing

Michigan

Spring Greens with Caramelized Pecans, Dried Michigan Cherries, Maytag Bleu Crumbles and Aged Sherry Vinaigrette

#### **ENTRÉES**

All Luncheons are served with Assorted Rolls with Dairy Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Service of Hot or Iced Tea

**BRONZED FILLET of SALMON, DIJON CRÉME SAUCE @ \$ 31.95 per person**  
Fresh Asparagus and Roasted garlic Mashed Potatoes

12 oz. PORK CHOP @\$ 29.95 per person

White Marble Bone in with Horseradish Crust Served with Apple Calvados Demi Glace Rosemary and Garlic Roasted Red Potatoes and Fresh Selection of Vegetables

CHICKEN ROMANO @\$ 27.95 per person  
Boneless Breast of Chicken lightly breaded & Sautéed Golden Brown topped with  
Marinara Sauce and  
Melted Mozzarella Cheese, accompanied by Pasta Pomodoro  
And Garlic Bread Sticks

CHICKEN MONTEREY @\$ 28.95 per person  
Lightly Seasoned and sautéed topped with Sliced Avocado,  
Tomato Concasse and Melted Monterey Jack Cheese,  
Served with a Supreme Cream Sauce Fresh Asparagus and Roasted Garlic Mashed  
Potatoes

10 oz. CHOICE GRILLED NEW YORK STRIP @\$ 38.95 per person  
Served with a Rich Burgundy Sauce, Roasted Garlic Mashed Potatoes  
and Fresh Asparagus

PASTA PRIMAVERA @\$ 24.95 per person  
Penne Pasta tossed with Roasted Peppers, Zucchini, Portobello Mushrooms,  
Asparagus, Broccoli, Sliced Carrots, and Diced Roma Tomatoes in a Light Parmesan  
Cream Sauce Served with Garlic Bread Sticks  
Add Grilled Chicken Breast (1) \$5.00  
Add Grilled Jumbo Shrimp (5) \$8.00



## Desserts

Please Select One of Our dessert Choices to accompany your Luncheon Entrée

Carrot Cake, Double Chocolate Cake, Oreo Cookie Bash, Irish Cream Bash,  
Chocolate Torte, Chocolate Toffee Kahlua Cake or Cheesecake

- Sugar free and gluten free desserts available please inquire

## MINI LUNCHEON BUFFETS

The following Luncheon Buffets are expressly designed for Groups of a minimum of 20 to a Maximum 50 people who desire the efficiency and the simplicity of a Buffet for their Group  
All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

LITTLE ITALY \$ 28.95 per person

Crisp Field Green Salad with Italian Vinaigrette  
Minestrone Soup

Roma Tomato, Sliced Red Onion, Mozzarella and Fresh Basil  
With Balsamic Vinegar

Tri-Color Tortellini Alfredo, Chicken Parmesan  
Grilled Vegetables and Tuscan Potatoes  
Tiramisu

WRAP and RUN BUFFET \$ 27.95 per person

Tossed Garden Salad Greens with Assorted Dressings  
German-Style Potato Salad,

Grilled Vegetarian Wrap - Balsamic Marinated Peppers, Zucchini, Asparagus,  
Yellow Squash and Portobello Mushrooms with a Bleu Cheese Dressing,  
Wrapped in a Whole Wheat Tortilla

Grilled Sliced Breast of Chicken in a Sun-Dried Tomato Wrap with Pico de Gallo,  
Shredded Monterey Jack Cheese, Pesto Mayonnaise and Sour Cream  
Ham & Swiss Wrapper-Shaved Lean Ham with Shredded Lettuce,  
Diced Tomatoes, Lite Mayonnaise and Swiss cheese  
Assorted Individual Bags of Potato Chips  
Assorted Jumbo Cookies



THE DELI BUFFET \$28.95 per person

Fresh Field Green Salad with Dressing Selection  
Herbed Pasta Salad  
Potato Salad  
Cole Slaw

Sliced Turkey, Sliced Roast Beef and Shaved Ham

Sliced Swiss, American and Cheddar Cheeses

White and Rye Breads, Kaiser & Chiabatta Rolls

Sliced Tomatoes, Onions, Lettuce, Kosher Pickles, Lite Mayonnaise  
Dijonnaise & Horseradish

Assorted Individual Bags of Potato Chips

Key Lime Pie, Coconut Cream Pie, Carrot Cake & Chocolate Cake  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

## BOXED LUNCHES

THE TRADITIONAL @ \$22.95 per person  
Roasted Turkey Club Sandwich with Bacon, Swiss Cheese,  
Lettuce and Tomato on a Multi-Grain Roll with Appropriate Condiments  
Bag of Potato Chips, Crisp Apple, Chocolate Chip Cookie  
Bottled Water

THE FREE RANGE @ \$22.95 per person  
Grilled Herb Breast of Chicken with Sun-Dried Tomato Pesto  
Provolone Cheese, Lettuce, Tomato on a Kaiser Roll with Appropriate Condiments  
Bag of Potato Chips, Crisp Apple, Chocolate Chip Cookie  
Bottled Water

THE BEEFEATER @ \$22.95 per person  
Shaved Deli Roast Beef on a Baguette with Horseradish, Mayonnaise  
Provolone Cheese, Lettuce, Tomato and Appropriate Condiments  
Bag of Potato Chips, Crisp Apple, Chocolate Chip Cookie  
Bottled Water

## LUNCHEON BUFFETS

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

CHEESEBURGER BUFFET @ \$36.95 per person  
(Minimum 50 People)

~ Salad Selection ~  
(Select Four Salads)

Tidewater Cole Slaw  
Fresh Tomato Greek Salad  
Red Bliss Potato Salad  
Bowtie Pasta with Pesto

Fruit Salad, Marinated Mushroom Salad

~ Entrées ~

1/3-Pound All-Beef Cheeseburgers  
Nathan's Hot Dogs with Coney Island Condiments  
Grilled Chicken with Barbecue Sauce

~ Includes ~

Appropriate Rolls and Buns  
Campsite Baked Beans with Bourbon and Brown Sugar  
Condiment Bar Supreme

Grilled Sweet Onions, Sautéed Mushrooms, Crumbled Bleu Cheese,  
Crisp Virginia Bacon, Assorted Cheese

~ Desserts and Beverages ~

Selection of Fruit and Cream Pies  
Apple Walnut Strudel with Vanilla Sauce





## LUNCHEON BUFFETS (cont.)

DEL SOUL @\$ 32.95 per person

(Minimum 50 People)

Albondigas Soup

Chilled Romaine Lettuce with Pico de Gallo, Grated Monterey Jack and Cheddar Cheeses with Assorted Dressings

Corn Tortilla Chips with Fire Roasted Salsa

Chicken Fajitas with Roasted Red Peppers and Onions, Pico de Gallo, Guacamole, Shredded Monterey and Jack Cheeses, Sour Cream and Flour Tortillas

Beef, Chicken or Pork Tamales, Chili Rellenos

Spanish rice and Refried Beans

Coconut Cream Pie, Key Lime Pie, Churros Rolled in Cinnamon and Sugar



ITALIAN LUNCH BUFFET @\$ 32.95 per person

(Minimum 50 People)

Marinated Tomato and Red Onion Salad, Chilled Rotini Salad

Caesar Salad with Parmesan Cheese and Garlic Croutons

Antipasto Platter - Pepperoni, Cherry Peppers, Balsamic Grilled Portobello Mushrooms,

Black Olives, Sweet Peppers, Mozzarella and Shaved Parmesan,

Choice of: Rigatoni Bolognese, Meat Lasagna or Vegetarian Lasagna

Large Hand Tossed Pizzas - Pepperoni, Italian Sausage and Vegetarian

Mediterranean Chicken seared and topped with Roasted Peppers,

Artichoke Hearts, Kalamata Olives, Smoked Provolone Cheese and Sun-Dried Tomato Cream Sauce

Tuscan Vegetables, Rosemary and Garlic Roasted Red Potatoes

Garlic Bread Sticks

Tiramisu, Assorted Cheesecakes

LUNCHEON BUFFET @ \$32.95 OR @ \$36.95 per person

~ Salad Selection ~

(Select Four)

Caesar Salad, Fresh Fruit Salad, Herbed Pasta Salad  
Marinated Mushroom Salad, Spicy Potato Salad, Fresh Tomato Greek Salad  
Fresh Field Greens Salad with Assorted Dressings  
Tomato, Cucumber and Red Onion Vinaigrette

~ Entrées ~

(Select Two or Three-Prices Vary)

Chicken Milanese - Seasoned Herb Crusted Chicken with Lemon Cream Sauce  
Chicken Marsala with sautéed Wild Mushrooms and Marsala Wine Sauce  
Chicken Romano with Marinara Sauce and Melted Mozzarella  
Penne Pasta Primavera  
Sliced Roast Strip Sirloin with Red Wine Glaze  
Horseradish and Garlic Crusted Pork Loin with Dijon Mustard Cream Sauce  
Rigatoni with Italian Sausage, Roasted Red Peppers and Grilled Vegetables  
Meat Lasagna  
Bronzed Filet of Salmon with Saffron Cream Sauce  
Chef's Selection of Fresh Vegetables, Rosemary and Garlic Roasted Red Potatoes  
Rolls and Butter  
Double Chocolate Cake, Carrot Cake, Chocolate Torte, Banana Cream Pie



### LUNCHEON BUFFETS (cont.)

WALL STREET @ \$29.95 per person

(Minimum 25 People)

Chicken Noodle Soup  
Fresh Garden Salad with Dressing Selection  
Cole Slaw,  
Potato Salad  
Albacore Tuna Salad,  
Chicken Salad

Sliced Turkey, Sliced Roast Beef, Shaved Ham and Corned Beef

Sliced Swiss, American and Cheddar Cheeses

Multi-Grain and Rye Breads, Specialty Rolls

Sliced Tomatoes, Onions, Lettuce, Kosher Pickles and Black Olives, Lite Mayonnaise  
Assortment of Specialty Mustards to include Dijonnaise, Horseradish and Peppercorn

Assorted Individual Bags of Potato Chips

Featured Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea



## DINNER ENTRÉES

Please Select One of Our Salad Choices to  
Accompany your Dinner Entrée

### SALADS

#### Wedge

Iceberg Wedge with Tomato, Apple Wood  
Bacon and Crumbled Blue Cheese Served  
with Bleu Cheese Dressing

#### Spinach

Baby Spinach Leaves, Caramelized Onions, Tomato Wedge,  
Hard Cooked Eggs and Warm Bacon Vinaigrette Dressing

#### Field Greens

Spring Field Greens, with Julienne of Carrots, Cucumbers,  
Teardrop Tomatoes and Balsamic Vinaigrette.

#### Caesar Salad

Traditional Caesar Salad with Parmesan Cheese, Herbed Croutons and Traditional  
Caesar Dressing,

#### Michigan

Spring Greens with Caramelized Pecans, Dried Michigan Cherries,  
Maytag Bleu Crumbles and Aged Sherry Vinaigrette

## ENTRÉES

All Dinners are served with Assorted Rolls with Dairy Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and Service of Hot or Iced Tea

#### ROAST PRIME RIB of BEEF \$50.95 per person

12 oz. Slow Roasted Prime Rib of Beef Served with Horseradish/Creamed Horseradish  
Accompanied by Oven Roasted Garlic & Rosemary Red Potatoes  
And Fresh Asparagus

#### FILET MIGNON \$52.95 per person

7oz. Center Cut Filet Mignon with Merlot Enhanced Demi-Glaze, Roasted Garlic  
Mashed Potatoes and Fresh Asparagus

#### 12oz. CHOICE NEW YORK STRIP SIRLOIN \$45.95 per person

New York Strip Sirloin topped with Maitre'd Hotel Butter, Onion Frits,  
Served with Roasted Garlic Mashed Potatoes and Fresh Vegetables





## **ENTRÉES** (cont.)

MEDALLIONS of BEEF TENDERLOIN OSCAR \$54.95 per person  
2-4oz. Medallions topped with Lump Crabmeat, crowned with Asparagus Spears and topped with Béarnaise Sauce served with Chateau Potatoes

CHILEAN SEA BASS \$51.95 per person  
7 oz. Chilean Sea Bass with Hazelnut Crust and Frangelica Beurre Blanc,  
Garlic Mashed Potatoes and Fresh Asparagus

FILLET of PACIFIC SALMON \$43.95 per person  
7oz. Fillet of Salmon grilled served with a Sun-Dried Tomato Butter Sauce,  
Roasted Garlic Mashed Potatoes and Fresh Asparagus with Roasted Red Peppers

GRILLED HALIBUT \$45.95 per person  
7oz. Fillet of Fresh Alaskan Grilled Halibut with Mango and Papaya Salsa, a Light  
Lemon Beurre Blanc,  
Roasted Garlic Mashed Potatoes and Fresh Vegetables

FILET MIGNON and STUFFED SHRIMP \$56.95 per person  
Petite Filet with Roasted Shallot Demi, Blue Crab Stuffed Shrimp  
with a Lemon Beurre Blanc, served with Roasted Garlic Mashed Potatoes and Fresh  
Asparagus

CHICKEN MEDITERRANEAN \$37.95 per person  
Boneless Breast of Chicken seared and topped with Roasted Peppers,  
Artichoke Hearts, Kalamata Olives, Smoked Provolone Cheese, and Sun-Dried  
Tomato Cream Sauce,  
Accompanied by Rosemary and Garlic Roasted Red Potatoes and Fresh Vegetables



## ENTRÉES (cont.)

CHICKEN SALTIMBOCCA \$39.95 per person

Boneless Breast of Chicken topped with Sliced Prosciutto, Sage, Swiss cheese and a creamy lemon garlic Beurre Blanc  
Served with Rosemary and Garlic Roasted Red Potatoes and Fresh Vegetables

CHICKEN OSCAR \$42.95 per person

Seasoned Breast of Chicken topped with Lump Crabmeat, crowned with Asparagus Spears and topped with Bearnaise Sauce,  
Served with Chateau Potatoes

BEEF WELLINGTON \$55.95

7oz. Center Cut Filet Mignon topped with mushroom Duxelle, wrapped with Puff Pastry, served with Roasted Garlic Mashed and Fresh Asparagus, and Red Wine Demi-Glace

FILET MIGNON and SHRIMP \$55.95 per person

Petite Filet with Bordelaise Sauce, Sautéed Shrimp with Scampi Sauce served with Roasted Shallot Mashed Potatoes and Fresh Vegetables

12oz. KUROBUTA PORK RIB CHOP \$43.95 per person

Pan Seared Center Cut Loin Chop with Sweet Bing Cherry Demi Glace served with Roasted Garlic Mashed Potatoes and Fresh Asparagus

\*\* add 4oz Sea Bass for \$10.95 per person or 6oz Sea Bass for \$12.95 per person to any of the above single entrees



## Desserts

Please Select One of Our dessert Choices to accompany your Dinner Entrée

Carrot Cake, Double Chocolate Cake, Oreo Cookie Bash, Irish Cream Bash,  
Chocolate Toffee Kahlua Cake, Chocolate Torte, Dutch Apple Crumb Cheesecake,  
Wild Blueberry Cheesecake, New York Style Cheesecake

Sugar free and gluten free desserts available please inquire

## DINNER BUFFETS

### PRIME RIB BUFFET

\$55.95 per person

(Minimum 50 People)

Rotini Salad with Pesto Mayonnaise

Caesar Salad

Field Greens Salad with Assorted Dressings

Roasted Balsamic Vegetable Platter

Sliced Cucumber, Onion & Tomato Vinaigrette

Chef's Carved Prime Rib of Beef with

Horseradish Cream and Au Jus

~ Choice of Two Entrées ~

Chicken Monterey, Chicken Romano, Chicken Marsala

Seared Salmon with Whole Grain Mustard Sauce

Shrimp Provencal

Baked Halibut with Lemon Caper Sauce

Tri-Colored Tortellini choice of Marinara or Alfredo Sauce

Penne Primavera choice of Marinara or Alfredo Sauce

Horseradish and Garlic Encrusted Pork Loin, Dijon Mustard Cream Sauce

Fresh Vegetable Medley, Potatoes au Gratin, Roasted Pepper Rice

Freshly Baked Rolls and Butter

Oreo Cookie Bash, Double Chocolate Cake

Carrot Cake, Chocolate Torte

Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea



### AMERICAN BOUNTY BUFFET

\$54.95 per person

(Minimum 50 People)

Herb Rotini Salad with Sun-Dried Tomato Pesto

Red Onion, Cucumber and Tomato Vinaigrette

Caesar Salad with Garlic Croutons and Shaved Parmesan

Spicy Potato Salad

Fresh Field Greens Salad with Assorted Dressings

~ Choice of Three Entrées ~

Sliced Roast Strip Sirloin with Merlot Demi-Glace

Baked Boston Cod with Provencal Sauce

Beef Bourguignonne with buttered Egg Noodles

Chicken Piccata

Southern Fried Chicken

Choice of Tri-Colored Tortellini, Mushroom Ravioli, Spinach Ravioli, or Cheese Ravioli,  
choice of Marinara, Pesto, or Alfredo Sauce

Penne Primavera Pomodoro

Rosemary Grilled Chicken with Wild Mushrooms Supreme Sauce

Parisian Potatoes, Wild and Long Grain Rice, Fresh Vegetable Bouquet

Chocolate Torte, Assorted Fresh Fruit Pies

Double Chocolate, Cake Carrot Cake, Lemonade Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

## DINNER BUFFETS

### ITALIAN BUFFET DINNER

\$52.95 per person

(Minimum 50 People)

~ Choice of Four Salads ~

Antipasto Platter Prosciutto and Melon Platter

Chilled Tortellini and Pesto Salad

Fresh Garden Greens Salad with Italian Dressing

Tomato, Red Onion and Mozzarella Platter

Caesar Salad with Garlic Croutons and Shaved Parmesan

Marinated Roasted Vegetable Platter

~ Choice of Three Entrées ~

Mediterranean Chicken

Chicken Romano, Chicken Saltimbocca

Shrimp Scampi with Garlic, Tomatoes, White Wine Butter Sauce

Penne Primavera, choice of Marinara, Pesto, or Alfredo Sauce

Sliced New York Strip Sirloin with Red Wine Demi

Lasagna (Meat, Cheese or Vegetable)

Tri-Colored Tortellini Alfredo

Rigatoni with Italian Sausage and Peppers

Baked Red Snapper with Roasted Peppers, Tomatoes and Olives

Fresh Grilled Vegetables, Tuscan Basil Potatoes, Fresh Garlic Bread sticks

Tiramisu, Crème Brule Cheesecake, Chocolate Torte, Lemonade Chiffon Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

### TEX-MEX BUFFET

\$52.95 per person

(Minimum 50 People)

Southwestern Black Bean Soup with Cilantro Cream

~ Choice of Four Salads ~

Marinated Mushroom Salad, Cole Slaw, Potato Salad

Garden Salad with Lime Vinaigrette

Jicama and Orange Salad, Tortellini Pasta Salad

~ Choice of Three Entrées ~

Pulled Pork Shoulder, Barbecued Pork Ribs St Louis Style,

Barbecued Chicken Breast

Red Snapper Veracruz

Beef or Chicken, or Pork Tamales

Chicken Fajitas, Beef Fajitas

Add: Shrimp \$3.00 per person

BBQ Brisket of Beef

Cilantro and Lime Glazed Chicken Breast

Refried Beans, Spanish rice

Jalapeno Cornbread and Assorted Rolls and Butter

Lone Star Apple Strudel, Double Chocolate Cake, Irish Cream Bash,

Lemon Meringue Pie, Key Lime Pie

Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

## **CRUDITE DISPLAYS**

### DISPLAY of ITALIAN ANTIPASTO

\$295.00 per 50 Servings

Prosciutto, Pepperoni, Genoa Salami, Cappacola, Kalamata Olives,  
Artichoke Hearts, Pepperoncini and Crusty Italian Bread

### UNIQUE DISPLAY of FRESH VEGETABLES

\$250.00 per 50 servings

Seasonally Cut Fresh Vegetables served with Chef's Selection of Dips

### DISPLAY of DOMESTIC and INTERNATIONAL CHEESES

\$350.00 per 50 Servings

Selection of Assorted Cheeses garnished with Fresh Fruit and Grapes,  
Assorted Crackers and French Baguettes

### POTPOURRI of FRESH CUT and WHOLE SEASONAL FRUIT

\$150.00 per 50 Servings

## **THE CARVERY**

### WHOLE BARON of BEEF

Ajus, Horseradish, Silver Dollar Rolls

\$595.00 per 100 Servings

### MAPLE GLAZED VIRGINIA HAM

Stone ground Mustard and Silver Dollar Rolls

\$295.00 per 50 Servings

### TURKEY BREAST

Honey Mustard, Cranberry Relish and Assorted Rolls

\$160.00 per 25 Servings

### WHITE MARBLE CHAR SUI PORK LOIN

Hoisin Sauce and Oriental Scallion Pancakes

\$240.00 per 25 Servings

### WHOLE ROAST TENDERLOIN of BEEF

Rolled in Black Peppercorns and Dijon Mustard

Served with Red Wine Demi Glace and Béarnaise Sauce

\$360.00 Per 25 Servings

### WHOLE BEEF WELLINGTON

Center Cut Beef Tenderloin (Filet) topped with mushroom Duxelle, wrapped with Puff  
Pastry, served with Red Wine Demi-Glace

\$385.00 per 25 servings



## HORS d'OEUVRES

### COLD HORS d'OEUVRES

(Priced Per 50 Pieces)

Pear and Brie with Almond	\$130.00
Devilled Eggs topped with Smoked Oyster or Bay Shrimp	\$150.00
Assorted Canapés	\$175.00
Plump Shrimp Cocktail	\$230.00
Bruschetta Pomodoro	\$130.00
Alaskan Snow Crab Claws	\$225.00
Belgium Endive with Crab Mousse	\$165.00
Lobster Medallions	\$225.00
European Finger Sandwiches	\$150.00
Oysters on the Half Shell Fresh Lemon and Mignonette Sauce	\$200.00
Artichoke Bottoms- Chicken Salad	\$160.00
Genoa Salami with Dijon Cream	\$120.00
Salami Cornette with Queen Stuffed Olives	\$130.00
Assorted Sashimi and Long Rolls	\$200.00
Shrimp Mousse Stuffed Artichoke Hearts	\$165.00
Seared Sesame Seed Ahi Slider with Wakoume and Kabayaki	\$210.00
Jumbo Stuffed Strawberries with Grand Marnier Cream Cheese	\$130.00
Spicy Ahi Tartar on Parmesan Twill	\$210.00
Smoked Salmon Pinwheels	\$175.00
Fresh Salmon Tartar on Cucumber Discs	\$210.00

### HOT HORS d'OEUVRES

(Priced Per 50 Pieces)

Spanakopita	\$250.00
Mini Beef Wellington	\$250.00
Jalapeno Poppers with Ranch Dressing	\$150.00
Crab Rangoon	\$195.00
Italian Sausage and Cheese Stuffed Mushrooms	\$200.00
Scallops and Bacon	\$210.00
Teriyaki Beef Skewers	\$250.00
Coconut, Butterflied Panko or Tempura Jumbo Shrimp	\$225.00
Chicken and Vegetable Kabob	\$210.00
Parmesan Artichoke Hearts with Ranch Dressing	\$150.00
Miniature Crab Cakes Classic Remoulade	\$195.00
Franks in Puff Pastry	\$100.00
Miniature Quiche	\$135.00
Chicken Quesadilla Sour cream and fired roasted Salsa	\$135.00
Miniature Sausage Pizza	\$120.00
Chicken Sate with Peanut Sauce	\$135.00
Chicken and Pineapple Brochette	\$160.0
Vegetable Spring Roll, Sweet & Sour, Chinese Hot Mustard	\$135.00
Swedish Meatballs, finished with mustard and sour Cream	\$150.00
Chicken Tenders with Honey Mustard Sauce	\$150.00
Firecracker Wings with Celery, Carrots and Bleu Cheese, Ranch (Classic or Habanero BBQ Sauce)	\$150.00

DRY SNACKS

\$8.95 Per Person)

– Includes all Three Items –  
Potato Chips and French Onion Dip  
Tortilla Chips and Spicy Salsa  
Mixed Nuts

**SPECIALTY HORS d'OEUVRES STATIONS**

(Stations are charged Per Person/Per Hour with a minimum of three Stations)

PASTA STATION \$17.95 per person

Select Three Pastas:

Rigatoni Bolognese

Cheese Tortellini choice of Marinara or Alfredo Sauce

Carbonara

Tri-Color Tortellini Primavera choice of Marinara or Alfredo Sauce

Penne Sweet Basil and Prosciutto

Penne Pasta with Shrimp

Add Caesar Salad for \$6.00 per person

SANTA FE FAJITA BAR \$18.95 per person

Chicken and Beef Fajitas accompanied by Flour Tortillas, Pico de Gallo, Fire Roasted Salas

Guacamole, Sour Cream, Monterey Jack and Cheddar Cheeses

Add: Grilled Shrimp \$2.00 per person

TACO CART \$19.95 per person

Select Three:

Carne Asada, Carnitas, Pollo Loco or Battered Dipped Mahi Mahi

Accompanied by Flour and Corn Tortillas, Shredded lettuce and Cabbage, Guacamole, Sour Cream, Monterey Jack and Cheddar Cheese, Chopped Onion and Cilantro, Salsa Verde, Fire Roasted Salsa, Pico de Gallo

Add: Grilled Shrimp \$2.00 per person

SHANGHAI STIR-FRY \$19.95 per person

(Select Three Items)

Tea Smoked Seared Muscovy duck with Fresh Ginger, Snow Peas and Cashews

Mongolian Beef with Scallions and Hoisin Sauce, Chinese Pancakes

Hunan Pork with Sesame Rosemary Oil

Stir-Fry Chicken with Snow Peas, water Chestnuts, Pineapple, and Oyster Sauce

Fried Rice, Shrimp or Char Sui Pork with Vegetable

COLOSSAL BAKED POTATO or MASHED POTATO BAR \$15.95 per person

Parmesan cheese, Cheddar Cheese, Bleu Cheese, Apple Wood Smoked Bacon, Diced Chicken, Shredded Pork, Avocado, Diced Tomatoes, Chives, Broccoli, Jalapenos, Roasted Sour Cream, Ranch Dressing

**A la CARTE**  
**Pastries & Breads**

Assorted Jumbo Cookies (per dozen).....	\$28.00
American Fudge Brownies (per dozen) .....	\$26.00
Fresh Fruit Filled Danish (per dozen) .....	\$32.00
Golden Croissants (per dozen) .....	\$32.00
Freshly Baked Muffin Selection (per dozen).....	\$32.00
New York-Style Bagels and Cream Cheese.....	\$32.00

**Beverages**

Coffee or Decaffeinated Coffee (per gallon) .....	\$45.00
American Premium Teas and	
Herbal Teas (each) .....	\$3.00
Assorted Regular and Diet Sodas.....	\$3.00
Mineral Water-Still or Sparkling (per bottle) .....	\$3.00
Assorted Chilled Premium Juices (per gallon).....	\$58.00
Lemonade (per gallon) .....	\$54.00
Freshly Brewed Iced Tea (per gallon) .....	\$38.00
Gatorade (each).....	\$5.00
Red Bull and Sugar Free Red Bull.....	\$7.00

**Specialty Items**

Sliced Fresh Fruit (per person) .....	\$5.50
Whole Fresh Fruit (per person) .....	\$3.00
Chocolate Dipped Strawberries (per dozen) .....	\$36.00
Individual Greek Yoplait Yogurts (each) .....	\$4.00
Assorted Granola Bars (per dozen) .....	\$38.00
Individual French Pastries (per dozen).....	\$38.00
Jumbo Pretzels with Cheese Sauce (per dozen).....	\$38.00

**HEALTHY ADDITIONS**

Cheese & Crackers (per person) .....	\$2.50
Hard Boiled Eggs (per dozen) .....	\$4.75
Guacamole (per pound) .....	\$15.95
Baked Tortilla Chips (per pound).....	\$16.00
Mixed Nuts (per pound) .....	\$16.00

# TERMS AND CONDITIONS

The Sales Department, as well as the entire staff of the Hotel, will help in every way to make your planned event an outstanding success. Our Menus represent many of the most popular items requested. If you have a special menu in mind, please feel free to ask.

**CONFIRMATIONS:** Menu Selections must be confirmed thirty (30) days prior to the function. We require a guaranteed confirmation of at least seventy-two (72) hours in advance for meal functions, scheduled on Wednesday through Saturday. Guarantees for meal functions scheduled for Monday and Tuesday are required on the previous Friday. This will be considered your minimum guarantee, for which you will be charged, even if fewer guests attend. We will, however, be prepared for 5% above the guarantee. Notification on all changes and cancellations must be made with the Sales Office. All Prices are subject to a Service Charge and Applicable Sales Tax. All prices are subject to change within thirty (30) days.

**BILLINGS:** Meetings can be billed only if credit has previously been established through our Corporate Accounting Department and your Company. Three to four (3-4) weeks are required for processing. Unless other arrangements have been made, payment must be made prior to function by certified check, credit card or cash.

**CANCELLATIONS:** Cancellation Policy:

- Between Signing of Contract and 120 days: 15% of Estimated Cost of Event.
- Between 119 and 90 days: 25% of Estimated Cost of Event
- Between 89 and 60 days: 50% of Estimated Cost of Event
- Between 59 and 30 days: 70% of Estimated Cost of Event
- Between 29 and 15 days: 80% of Estimated Cost of Event
- Between 14 to Day of Event: 100% of Estimated Cost of Event

**DEPOSITS:** ALL DEPOSITS ARE NON-REFUNDABLE

**EQUIPMENT:** The Hotel has a complete line of audio-visual equipment, and the rental of audio-visual equipment along with any additional labor charges or equipment set-up and operation of the equipment will be charged to your function, including service charges. Your Sales Manager will review pricing with you.

**TAX EXEMPT STATUS:** If your group is tax-exempt, State Sales Tax Exempt Certificate is required to be on file at our Hotel prior to the Function. Tax Exemption will be honored if payment of the function is made by check or credit card from the appropriate exempt organization. No tax exemption will be honored with a cash transaction or personal check.

**GUARANTEES:** All meetings and social functions must be guaranteed with a credit card unless previous arrangements have been made with the Sales Department. For groups under 25 persons, a \$45.00 service fee will be added.

**SPLIT MENUS:** An additional charge of \$5.00 per person will be applied to all meals which have a choice of two entrees.

**FUNCTION SPACE RENTAL:** Based on our understanding of your program, the Hotel will offer meeting and banquet space at \_\_\_\_\_ per day. Should the guest room pick-up fall below \_\_\_\_\_ percentage of the total block on a nightly basis, or should functions decrease \_\_\_\_\_ percentage or more in numbers or cancel, we will assess meeting room rental up to the projected revenue loss based on actual reduction in covers or guest room tables at the negotiated price of each.

Hotel Representative: \_\_\_\_\_ Date: \_\_\_\_\_

Customer Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Print Name & Title: \_\_\_\_\_

## CATERING POLICIES

1. If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated from the catering contract.
2. All Banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.
3. All catering prices are subject to service charge and applicable state and local taxes.
4. A deposit is required for all catering functions unless prior credit/payment arrangements have been established with the Hotel.
5. Payment in full is required before all catering functions unless prior credit arrangements have been established with the Hotel.
6. If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the banquet check.
7. Final menu selections will be submitted four (4) weeks prior to the function to ensure the availability of the desired menu items.
8. No food or beverages of any kind will be permitted to be brought into any banquet/meeting room.
9. Outside Audio-Visual Equipment is not permitted without written Hotel approval. Please be advised that for each piece of approved outside equipment, 30% of the assessed retail value will be applied to the Banquet bill and electrical fees may apply.
10. Function guests will be admitted to the banquet room and expected to depart at the time stated on the Catering contract.
11. Due to local and state health ordinances, unused food or beverage cannot be removed from the Hotel.
12. The Hotel may request that the customer obtain and pay for bonded security personnel when merchandise or exhibits are displayed or held overnight in the Hotel.
13. The customer is responsible for arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these times arrival at the Hotel.
14. The Hotel is not responsible for damage or loss of any items left in the Hotel prior to or following any function.
15. The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the catering contract with prior notification.
16. The customer is responsible and shall reimburse the Hotel for any damage, loss of liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted to provide any service or goods before, during and after the function.



17. Any items to be put on any meeting or lobby walls or any directional signs must be approved by the Hotel.

18. The Hotel shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of, or restriction upon travel or transportation, non-availability of food, beverage, riots, national emergencies, acts of God and other Causes whether enumerated herein or not, which is beyond the reasonable control of the Hotel, preventing or interfering with the Hotel's performance.

19. Where appropriate, the term "Hotel" refers to the Hotel, its Officers, Directors, Agents, employees and Independent Contractor and is not intended necessarily to refer to the particular buildings where the function is held.