

## BEVERAGES

### OPEN BAR

*Per Person*

	House	Call	Premium	Super Premium
One Hour	\$14.00	\$16.00	\$18.00	\$21.00
Two Hours	\$17.00	\$21.00	\$23.00	\$25.00
Three Hours	\$20.00	\$26.00	\$28.00	\$30.00
Four Hours	\$23.00	\$30.00	\$32.00	\$35.00
Five Hours	\$26.00	\$34.00	\$36.00	\$40.00

### UNLIMITED DRAFT BEER & WINE

One Hour	\$12.00
Two Hours	\$14.00
Three Hours	\$16.00
Four Hours	\$18.00
Five Hours	\$22.00

### HOSTED BAR/CASH BAR

House Selections	\$6.00
Call Selections	\$7.00
Premium Selections	\$8.00
Super Premium Selections	\$9.00
Liqueurs and Cognacs	\$9.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine	\$6.00
.00Soft Drinks	\$2.00
Juice	\$3.00
Mineral Waters	\$4.00

### WINES

A Fine Selection of Imported and California Wines are Available upon Request

**HOUSE WINE:** Canyon Road, California \$24.00 per Bottle  
*Chardonnay, Pinot Grigio, Reisling, Moscato, White Zinfandel, Cabernet Sauvignon, Merlot & Pinot Noir*

**HOUSE CHAMPAGNE:** Wycliffe, California \$24.00 per Bottle

### SODA BAR

Unlimited Soft Drink Service \$8.00 per Person

*Set Up Includes Assorted Diet and Regular Sodas, Cherries, Grenadine, Ice and Glasses.*

*Upon Request, a Portable Bar can be provided within your Private Banquet Room.*

*A \$75 Bartender Labor Charge will be applied.*

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## ADDITIONAL MENU CONSIDERATIONS

*To Compliment Your Bar Service:*

### WELCOME RECEPTION COCKTAIL

One Specialty Welcome Cocktail Per Person  
Mojito, Rum Punch, Mai Tai, Frozen Daiquiris, Champagne or Mimosa  
\$6.00 per Person

### MARTINI BAR

#### TRADITIONAL VODKA

SOUR APPLE

COSMOPOLITAN

LEMON DROP

MANDARIN

LIME MOJITO

RASPBERRY

*All Martinis are made with Absolut Brand Vodka*  
\$7.00 Per Person (Only in addition to open bar.)

### ADDITIONAL BEVERAGES

*Carafe 5-6 Glasses Gallon 25-30 Glasses*

Non-Alcoholic Punch	Carafe	Gallon
Champagne Punch	\$15.00	\$32.00
Rum Punch	\$20.00	\$55.00
Sangria, Fresh Fruit	\$25.00	\$70.00
	\$25.00	\$65.00

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## BREAK PACKAGES

### SWEETNESS

Freshly Baked Cookies and Brownies, Sodas,  
Bottled Waters, Coffee and Tea  
\$6.25

### HEALTHY HEART

Sliced Fruit, Assorted Yogurts and Multi – Grain Breads,  
Juices, Bottled Waters, Coffee and Tea  
\$6.50

### PICK ME UP

Pretzels, Chips, Trail Mix, Mini Candy Bars,  
Sodas, Bottled Waters, Coffee and Tea  
\$6.75

*(Prices Quoted for a 30 Minute Self – Serve Break)*

### A LA CARTE

#### ASSORTED PASTRIES

*Bagels, Muffins and Croissants  
Served with Whipped Cream  
Cheese And Preserves*  
\$18.95 / Dozen

#### ASSORTED DOUGHNUTS

\$13.95 / Dozen

#### SLICED SEASONAL FRUIT

\$3.75 / Per Person

#### INDIVIDUAL YOGURTS

\$2.00 / Each

#### MIXED NUTS

\$13.95 / LB

#### DOUBLE CHOCOLATE BROWNIE

\$17.50 / Dozen

#### SPICY SNACK MIX

\$8.00 / LB

#### ASSORTED COOKIES

*Chocolate Chip, Oatmeal,  
Peanut Butter and Sugar*  
\$15.95 / Dozen

#### PRETZELS OR CHIPS

\$7.00 / LB

### BEVERAGES

#### COFFEE, DECAF AND HOT TEA

\$21.00 / Gallon  
\$8.00 / Pot

#### MILK

\$1.00 / Carton

#### CANNED SODAS

\$2.00 / Each

#### FRESHLY BREWED ICE TEA

\$21.00 / Gallon

#### FRUIT JUICES

\$16.95 / Pitcher

#### WATER

*Flavored, Mineral, Spring*  
\$2.50 / Each

#### PITCHERS OF SODA

\$8.00 / Pitcher

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## BREAKFAST

### CONFLUENCE CONTINENTAL

Chilled Fruit Juices, Assorted pastries, Bagels,  
Sliced Seasonal Fruit, Muffins, Whipped Cream Cheese, Preserves,  
Coffee and Tea

\$9.95

#### **ADD ANY OF THE FOLLOWING TO THE CONTINENTAL BREAKFAST**

#### **EVERYBODY'S ALL AMERICAN**

Fluffy Scrambled Eggs,  
Breakfast Potatoes with  
Peppers and  
Onions, And Crisp Bacon or  
Jumbo Sausage Links

\$4.95

#### **BRUNCH BUFFET**

An Assortment of Baked  
Breads, Pastries, Muffins  
and Croissants  
Home Fries  
Jumbo Sausage Links or  
Crisp Bacon  
Chef's Selection of Starch  
and Vegetable  
Antipasto Salad  
Seasonal Fruit Platter  
Mini Dessert Tray

\$27.95

#### **OMELET STATION**

Made to Order with Your  
Choice of Peppers, Onions,  
Cheese,  
Mushrooms, Scallions,  
Tomatoes, Ham and Bacon  
*(Minimum of 30 Guests)*

\$6.95

#### **YOUR CHOICE OF TWO LUNCH ENTREES**

**CHICKEN SALTIMBOCCA**, Prosciutto Wrapped Chicken Breast with Roasted Garlic Beurre Blanc

**CHICKEN PICATTA** with White Wine, Lemon, Caper Sauce

**GRILLED CHICKEN** with Tomato Relish with Red Wine Demi Glace

**PAN SEARED CHICKEN** with Artichoke Leek Ragoût

**PORK MEDALLIONS** with Whole Grain Mustard Cream Sauce

**SAUTÉED TENDERLOIN TIPS** with Roasted Corn Salsa and Red Wine Jus

**BAKED SALMON** with Tomato Dill Beurre Blanc

**WILD MUSHROOM RAVIOLI** with Roasted Red Pepper Cream Sauce

#### **YOUR CHOICE OF ONE OF THE FOLLOWING BREAKFAST ENTREES:**

**CHEESY SCRAMBLED EGGS**

**VEGETABLE FRITTATA**

**SAUSAGE AND ONION STRATA**

Assorted Fruit Juices, and a Coffee and Tea Station.

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## CANDY STATION

Package is based on 4oz. per person and includes rental of the glassware containers, flavors/color of candies, up lighting of skirted table, candy station setup and breakdown.

*(75 person minimum purchase)*

BIT O' HONEY	BUCKEYES
BUTTERSCOTCH BUTTONS	CANDY STICKS (MULTIPLE FLAVORS)
CARMEL CREAMS	CARAMEL SQUARES
CHOCOLATE BALLS (MULTIPLE VARIETIES)	CHOCOLATE COVERED COFFEE BEANS
CHOCOLATE COVERED PEANUTS	M & M'S (VARIETY OF COLORS)
MARY JANES	REESE'S PIECES
DINNER MINTS	GOURMET MINTS
HERSHEY'S KISSES	RUNTS
PEPPERMINT PUFFS	PEPPERMINT PATTY
GOLD CHOCOLATE COINS	TOOTSIE ROLLS
CINNAMON HEARTS	DUTCH MINTS
MIKE & IKES	NAPOLEON SOURS
NOW & LATER	FRUIT SLICES
SALT WATER TAFFY	STARLIGHT MINTS
SMARTIES	GUM DROPS
GUMMIE BEARS	SOUR PATCH KIDS
SOUR CHERRIE JELLS	SWEDISH FISH
LEMON HEADS	LICORICE SNAPS
JOLLY RANCHERS	GOURMET JELLY BELLIES

\$3.50 per person

*(75 Guest Minimum)*

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## CHAMPAGNE WEDDING BRUNCH

FRUIT & CHEESE DISPLAY

### CHOICE OF ONE SALAD:

GREEK SALAD

ANTIPASTO SALAD

MIXED GREEN SALAD

ASIAN CHICKEN SALAD

TOMATO & MOZZARELLA SALAD

### CHOICE OF TWO LUNCH ENTREES:

CHICKEN SALTIMBOCCA, Prosciutto Wrapped

CHICKEN BREAST with Roasted Garlic Beurre Blanc

CHICKEN PICATTA with White Wine, Lemon, Caper Sauce

GRILLED CHICKEN with Tomato Relish with Red Wine Demi Glace

PAN SEARED CHICKEN with Artichoke Leek Ragoût

PORK MEDALLIONS with Whole Grain Mustard Cream Sauce

SAUTÉED TENDERLOIN TIPS with Roasted Corn Salsa and Red Wine Jus

BAKED SALMON with Tomato Dill Beurre Blanc

WILD MUSHROOM TORTELLINI with Roasted Red Pepper Cream Sauce

ROASTED VEGETABLE RISOTTO with Fried Onions and Balsamic Reduction

### BREAKFAST ENTREES

- Choice of One -

CHEESY SCRAMBLED EGGS

VEGETABLE FRITTATA

SAUSAGE AND ONION STRATA

- Choice of One -

JUMBO SAUSAGE LINKS or CRISP BACON

- Accompaniments -

CHEF'S SELECTION OF STARCH AND VEGETABLE

- Dessert -

ASSORTED MINI DESSERT TRAY

FREE FLOWING CHAMPAGNE, ASSORTED FRUIT JUICES, AND COFFEE & TEA STATION

\$34.95

(35 Guest Minimum)

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## DINNER SUGGESTIONS

*Dinners Include a Salad, Fresh Seasonal Vegetables,  
Rice or Potatoes, Assorted Rolls and Butter and Dessert.*

### VEGETARIAN PASTA

Penne Pasta Tossed in Alfredo Sauce with Zucchini, Squash, Red Pepper, Onions, Spinach and Mushrooms \$24.95

### PORCINI MUSHROOM TORTELLINI

Porcini Mushroom Filled Tortellini Topped with a Roasted Red Pepper Cream Sauce \$25.95

### PORTOBELLO NAPOLEON

Grilled Portobello Mushroom Stacked with Roasted Tomatoes, Fresh Mozzarella, Baby Spinach, Top with Fried Onions and Basil Beurre Blanc \$25.95

### CHICKEN PICCATA

Baked Breast Lightly Breaded and Topped with Lemon Caper & White Wine Sauce \$26.95

### HERB SEARED CHICKEN

Pan Seared Chicken with Artichoke Leek Ragoût \$26.95

### CHICKEN SALTIMBOCCA

Prosciutto Wrapped Chicken Breast with Roasted Garlic Beurre Blanc Merlot Reduction \$26.95

### PORK MEDALLIONS

Herb Roasted and Served with a Whole Grain Mustard Cream Sauce \$27.95

### BAKED SALMON

Atlantic Salmon Filet Topped with a Tomato Dill Beurre Blanc \$27.95

### CRAB STUFFED FLOUNDER

Delicate Filet Stuffed with Crab and Finished with Lemon Beurre Blanc \$29.95

### PRIME RIB OF BEEF

Certified Angus Slow Roasted, Served with Au Jus and Horseradish Cream \$30.95

### SLICED TENDERLOIN

Slow Roasted and Generously Sliced, Served with a Red Wine Demi Glace \$32.95

### FILET MIGNON

8oz Filet Mignon Char Grilled, Served with Red Wine Demi Glace and Onion Straws \$42.95

## TASTE OF TWO ENTREES

### FILET MIGNON AND BUTTER POACHED LOBSTER TAIL

with Wild Mushroom Jus and Chive Beurre Blanc \$54.95/pp

NEW YORK STRIP STEAK AND GARLIC BUTTER SAUTÉED SHRIMP \$49.95/pp

### CHICKEN SALTIMBOCCA AND HERB SEARED SALMON

with Roasted Garlic Beurre Blanc \$42.95/pp

### GRILLED DOMESTIC LAMB CHOP AND PAN SEARED SCALLOPS

Roasted Garlic Jus and Lemon Butter Sauce \$56.95

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## DINNER BUFFET

*(Minimum of 35 Guests)*

*\$100.00 Service Charge for Groups fewer than 35 people*

Includes Fresh Selection of Seasonal Vegetables, Rice or Potatoes, Assorted Rolls and Butter and Dessert

\$32.95 per Person

## SALAD SELECTIONS

*(Choice of Three)*

CAESAR SALAD,  
GARDEN SALAD,  
FRESH SEASONAL FRUIT PLATTER  
ASIAN CHICKEN SALAD  
SHRIMP AND ORZO PASTA SALAD

GREEK SALAD  
ANTIPASTO SALAD  
BROCCOLI RAISIN SALAD  
TOMATO AND MOZZARELLA SALAD  
MEDITERRANEAN PASTA SALAD

## ENTRÉE SELECTIONS

*(Choice of Two)*

CHICKEN PICATTA with White Wine Lemon Caper Sauce  
GRILLED CHICKEN with Tomato Relish with Red Wine Demi Glace  
PAN SEARED CHICKEN with Artichoke Leek Ragoût  
PORK MEDALLIONS with Whole Grain Mustard Cream Sauce  
SAUTÉED TENDERLOIN TIPS with Roasted Corn Salsa and Red Wine Jus  
BAKED SALMON with Tomato Dill Beurre Blanc  
WILD MUSHROOM TORTELLINI with Roasted Red Pepper Cream Sauce  
VEGETABLE PENNE PASTA tossed in Alfredo Sauce

## ACCOMPANIMENTS

*(Choice of Two)*

ROASTED RED SKIN POTATOES  
ASIAGO AU GRATIN POTATOES  
GARLIC MASHED POTATOES

SEASONAL VEGETABLE MEDLEY  
GREEN BEANS ALMONDINE  
WILD RICE PILAF

## ADDITIONAL SPECIALTIES

*(In Place of One Entrée)*

CARVED PRIME RIB OF BEEF  
\$5.95/pp

CARVED TURKEY BREAST  
\$4.95/pp

CARVED TOP ROUND  
\$4.95/pp

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*



## HORS D' OEUVRÉS

Mediterranean Sampler	\$4.50/pp
Fruit and Cheese Display	\$4.50/pp
Vegetable Crudités	\$4.50/pp
Individual Shrimp Cocktail	\$9.95/pp
Antipasto Display	\$155.00/50 Guests
Smoked Salmon Tray	\$145.00/50 Guests
Gulf Shrimp Cocktail	\$155.00/50 Pieces
Crisp Phyllo Cup with Chicken or Shrimp Salad	\$85.00/50 Pieces
Bruschetta	\$85.00/50 Pieces
Prosciutto Wrapped Asparagus with Balsamic Reduction	\$90.00/50 Pieces
Spanikopita	\$105.00/50 Pieces
Bacon Wrapped Water Chestnuts	\$100.00/50 Pieces
Chinese Pot Stickers	\$75.00/50 Pieces
Vegetable Spring Rolls with Sweet and Sour Sauce	\$75.00/50 Pieces
Crab Stuffed Mushrooms	\$95.00/50 Pieces
Coconut Shrimp with Orange Chili Sauce	\$105.00/50 Pieces
Chicken Quesadilla Rolls	\$105.00/50 Pieces
Italian Sausage Stuffed Mushrooms	\$90.00/50 Pieces
Spinach Stuffed Mushrooms	\$85.00/50 Pieces
Crab Rangoon's	\$85.00/50 Pieces
Petite Quiche Lorraine	\$90.00/50 Pieces
BBQ or Swedish Meatballs	\$75.00/50 Pieces
Chicken Satay with Spicy Peanut Sauce	\$95.00/50 Pieces
Beef Satay with Ginger Soy Glaze	\$100.00/50 Pieces
Spinach Artichoke Dip with Pita Chips	\$95.00/50 Pieces

## PREMIER SELECTION HORS D' OEUVRÉS

Rosemary Crusted New Zealand Lamb Chops	\$165.00/50 Pieces
Lump Crab on Parmesan Garlic Toast	\$100.00/50 Pieces
Mini Beef Wellington	\$165.00/50 Pieces
Peppered Beef Kabobs with Cognac Mustard Dip	\$130.00/50 Pieces
Scallops Wrapped in Bacon	\$145.00/50 Pieces
Caramelized Bacon	\$120.00/50 Pieces
Beef and Arugula Crostini with Olive and Red Pepper Relish	\$135.00/50 Pieces
Mini Crab Cakes with Remoulade	\$115.00/50 Pieces

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## LUNCHEON SUGGESTIONS

### SALADS

#### CHICKEN CAESAR SALAD

Tossed Romaine, Parmesan Cheese and Herbed Croutons, Topped with Grilled Chicken Strips \$12.95

#### MEDITERRANEAN SALAD

Mixed Greens, Kalamata Olives, Artichoke Hearts, Feta Cheese, Roasted Red Peppers, Tomatoes and Grilled Chicken with a Red Wine Vinaigrette Dressing \$13.95

#### THREE BERRY SALAD

Mixed Greens, Cantaloupe, Strawberries, Blue Berries, Toasted Almonds, Grilled Chicken with Honey Mustard Vinaigrette \$14.95

#### STACKED COBB SALAD

Crisp Parmesan, Tomatoes, Poached Chicken, Avocado, Romaine Lettuce, Bleu Cheese or Ranch Dressing \$13.95

#### ASIAN CHICKEN SALAD

Grilled Chicken, Mandarin Oranges, Red Peppers, Water Chestnuts, Red Onion, Toasted Almond, with Roasted Shallot Vinaigrette \$14.95

### SANDWICHES

*Sandwiches are Served with Fresh Seasonal Fruit*

#### CHICKEN SALAD CROISSANT

Homemade Chicken Salad Served with Lettuce, Tomato and Red Onion \$12.95

#### TOMATO AND ARUGULA CROISSANT

Fresh Mozzarella, Tomato, Baby Arugula, and Balsamic Vinaigrette \$14.95

#### GRILLED CHICKEN WRAP

Grilled Chicken, Tomatoes, Lettuce, Red Onion, Cheddar Cheese Chipotle Ranch \$13.95

#### DELI WRAP

Turkey, Ham, Salami, Lettuce, Tomato, Red Onion, Bacon Bits, Swiss Cheese, Mayonnaise \$13.95

### LUNCHEON ENTREES

*Lunch Entrees Include a Salad, Fresh Seasonal Vegetables, Rice or Potatoes, Assorted Rolls and Butter and Dessert*

**CHICKEN PICATTA WITH WHITE WINE**, Lemon, Caper Sauce \$18.95

**BAKED SALMON** with Tomato Dill Beurre Blanc \$19.95

**PAN SEARED CHICKEN** with Artichoke Leek Ragoût \$19.95

**GRILLED VEGETABLE PENNE** with Roasted Garlic Alfredo Sauce \$18.95

**PORK MEDALLIONS** with Whole Grain Mustard Cream Sauce \$18.95

**GRILLED PORTOBELLO NAPOLEON** with Sun Dried Tomato Beurre Blanc \$17.95

**BAKED SEA BASS** with Tomato and Cilantro Sauce \$19.95

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## LUNCHEON BUFFET

*(Minimum of 35 Guests)*

*\$100.00 Service Charge for Groups fewer than 35 people*

Includes Fresh Selection of Seasonal Vegetables, Rice or Potatoes, Assorted Rolls and Butter and Dessert

\$24.95 per person

### SALADS

*(Choice of Three)*

CAESAR SALAD,  
GARDEN SALAD,  
FRESH SEASONAL FRUIT PLATTER  
ASIAN CHICKEN SALAD  
SHRIMP AND ORZO PASTA SALAD

GREEK SALAD  
ANTIPASTO SALAD  
BROCCOLI RAISIN SALAD  
TOMATO AND MOZZARELLA SALAD  
MEDITERRANEAN PASTA SALAD

### ENTREES

*(Choice of Two)*

*Coffee, Tea, & Iced Tea Included*

CHICKEN SALTIMBOCCA, Prosciutto Wrapped Chicken Breast with Roasted Garlic Beurre Blanc  
CHICKEN PICATTA with White Wine, Lemon, Caper Sauce  
GRILLED CHICKEN with Tomato Relish with Red Wine Demi Glace  
PAN SEARED CHICKEN with Artichoke Leek Ragoût  
PORK MEDALLIONS with Whole Grain Mustard Cream Sauce  
SAUTÉED TENDERLOIN TIPS with Roasted Corn Salsa and Red Wine Jus  
BAKED SALMON with Tomato Dill Beurre Blanc  
WILD MUSHROOM TORTELLINI with Roasted Red Pepper Cream Sauce  
VEGETABLE PENNE PASTA Tossed in Alfredo Sauce

## DELI BUFFET

*(Minimum of 35 Guests)*

\$16.95 Per Person

**GRILLED CHICKEN WRAP**  
Grilled Chicken, Tomatoes, Lettuce,  
Red Onion, Chipotle Ranch

**DELI WRAP**  
Turkey, Ham, Salami, Lettuce, Tomato,  
Red Onion, Bacon Bits, Mayonnaise

GARDEN SALAD OR  
CAESAR SALAD

ANTIPASTO SALAD  
CHIPS AND PRETZELS

CHEF'S SELECTION OF  
HOMEMADE SOUP

ASSORTED DESSERT

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## THE MEETING PLANNER

\$34.95 per person  
*(Sit Down Service)*

\$39.95 per person  
*(Buffet Service - Minimum of 50 People)*

### CONTINENTAL BREAKFAST

Assorted Chilled Fruit Juices  
Danish, Muffins, Bagels and Whipped Cream Cheese  
Sliced Fresh Fruit  
Regular and Decaffeinated Coffee and Tea

### LUNCH SELECTIONS

*(Choice of Two)*

*Includes a Salad, Fresh Seasonal Vegetables, Rice or Potatoes,  
Assorted Breads, Butter and Dessert.*

**PAN SEARED CHICKEN BREAST** with Roasted Corn Salsa, Red Wine Demi Glace

**PAN SEARED CHICKEN BREAST** with Tomato Relish, Basil Butter Sauce

**HERB ROASTED PORK LOIN** with Sun Dried Tomato and Chive Demi Glace

**BAKED SEA BASS** with Tomato and Cilantro Sauce

**VEGETABLE PENNE** with a Roasted Garlic Alfredo

**SAUTÉED SALMON** with Tomato Dill Beurre Blanc

**GRILLED VEGETABLE STRATA** with Rosemary Beurre Rouge

### MEETING BREAKS

*Chose One of the Following:*

#### HEALTHY BREAK

Assorted Individual Yogurts, Granola Bars and  
Assorted Fruit Juices and Bottled Water

#### SWEET TOOTH BREAK

A Selection of Freshly Baked Cookies, Brownies and  
Assorted Soft Drinks and Bottled Water

#### PICK ME UP BREAK

Pretzels, Chips, Trail Mix, Assorted  
Soda and Bottled Water

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## REHEARSAL DINNER PACKAGE

*Your Dinner will include:*

A Glass of Chardonnay & Cabernet Wine Served with Dinner Unlimited Soft Drinks

### WELCOME DISPLAY

Domestic and Imported Cheeses,  
Fresh Fruit Montage and Seasonal Vegetable Crudités  
Gourmet Crackers and Ranch Dip

### SALAD COURSE

*(Select One)*

#### GARDEN SALAD

Mixed Greens Topped with Sliced Cucumbers, Red onions,  
Tomatoes Served with Choice of Dressings.

#### CAESAR SALAD

Traditional Caesar Salad Tossed with House made  
Dressing and Croutons with Parmesan Cheese

### MAIN COURSE

*(Select One)*

*All Selections Include Seasonal Vegetable Medley, Rice Pilaf or  
Roasted Potatoes, Oven Warmed Rolls with Butter*

#### CHICKEN PICATTA

Topped with Lemon Butter Caper Sauce

#### BAKED SALMON

Topped with Tomato Dill Buer Blanc Sauce

#### USDA ANGUS CERTIFIED PRIME RIB

Slow Roasted to Perfection served adjust & Horseradish Cream Sauce

#### GRILLED VEGETABLE PENNE PASTA

Grilled Vegetables with Alfredo Cream Sauce

### DESSERT

*(Select One)*

Chocolate Cream Pie or Caramel Apple Pie,  
Freshly Brewed Coffee and Hot Tea

\$32.95 Per Guest

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## ROOM DÉCOR EXTRA'S

### **CUSTOM DESIGN WEDDING BACKDROP**

Average Wedding Fabric Backdrop with white satin curtains and either sheer fabric or satin bunting overlay and up lighting. Average 16'wide x 10' tall. *\$450.00*

### **ENTIRE ROOM UP LIGHTING BALLROOM WALLS AND CURTAINS**

Choice of Color Gel *\$480.00*

**GRAND BALLROOM FABRIC SHEER WHITE CEILING SWEEPS** *\$400.00*

**GRAND BALLROOM FABRIC SATIN CEILING SWEEPS** Any Color *\$700.00*

**PIPED IN DRAPERY** 20 feet Wide x 12 feet Tall, Variety of Colors. *\$60.00 per section*

**PREMIUM UPGRADED TABLECLOTHS** *From \$15.00*

**PREMIUM NAPKINS IN VARIETY OF COLORS & FABRIC** *From \$15.00*

**TABLE SWAGS & PREMIUM TABLE SKIRTING** *From \$15.00*

**TABLE RUNNERS** In Variety of Colors & Fabric *\$10 ea*

**ASSORTED ARTIFICIAL FICUS TREES** with White Lights. *\$35.00 per tree*

*ALL SERVICES INCLUDE DELIVERY SET UP AND BREAKDOWN*

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## SCIOTO ROOM WEDDING PACKAGE

### GARDEN GAZEBO

Complementary Use of Garden  
Gazebo for Ceremony

### FRUIT & CHEESE DISPLAY

Imported and Domestic Cheese with Fresh  
Seasonal Fruit & Gourmet Crackers

### TWO HOURS OPEN BAR

Featuring Unlimited House Brands  
Cocktails, Imported & Domestic Beer, Wine,  
Assorted Juices and Soft Drinks  
(Extra Hour \$5.00 per person / per hour)

### CHAMPAGNE TOAST

## THREE COURSE PLATED MENU

### SALADS

*Please Select One*

#### GARDEN SALAD

Mixed Greens, Tomatoes,  
Cucumbers, Julienne Carrots,  
Bermuda Onions, Choice of  
Dressings

#### BUCKEYE SALAD

Crisp Iceberg Wedge,  
Tomato, Cucumbers, Julienne  
Carrots, Bermuda Onions,  
Shredded Cheddar Cheese  
with Ranch Dressing

#### CAESAR SALAD

Chilled Crispy Romaine, Garlic  
Croutons, Parmesan Cheese,  
Classic Caesar Dressing

### ENTRÉE SELECTIONS:

*Select One*

#### CHICKEN PICATTA

Baked Breast Lightly Breaded and Topped  
with Lemon Caper & White Wine Sauce

#### TILAPIA FRANCAISE

Dipped in a Light Egg Batter, Sautéed  
Golden Brown with Lemon Butter

#### PORK MEDALLIONS

Herb Roasted and Served with a Whole  
Grain Mustard Sauce

#### TENDERLOIN BROCHETTE

Slow Roasted and Generously Sliced, Served  
with a Red Wine Demi Glace

### ACCOMPANIMENTS

Rice Pilaf or Roasted  
New Potatoes

Vegetable Medley

Oven Warmed Rolls  
with Butter

### DESSERT

New York Style Cheesecake or Double Chocolate Cake  
Coffee Service

*Choice of House Linen Colors, House Ivory Chair Cover & Bow, Floral House Center Pieces & Votive Candles*

Available for Dinner in the Scioto Room or for Lunch in any Room  
All of the above is Included in the Package Price

\$49.95 per person

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*

## STATIONS MENU

### MASHED POTATO BAR

Your choice of mashed sweet potatoes, garlic mashed potatoes, or traditional mashed potatoes, with your choice of toppings. Included are: Cheese, Sour Cream, Salsa, Tomatoes, Green Onions, Bacon Bits, Broccoli.  
*\$3.95 per person in addition to buffet / \$6.95 per person*

### STIR FRY STATION

A chef attended action station to include a variety of selections for your guests to customize and create their own stir fry. The cost includes your choice of two meat selections and a variety of vegetables and sauces.  
*\$6.95 per person in addition to buffet / \$12.95 per person*

### PASTA STATION

A chef attended action station to include two types of pastas and sauce. It will also include a variety of vegetables and toppings for your guests to customize their own pasta. You will have a selection of two meats, two pastas, and two sauces.  
*\$5.95 per person in addition to buffet / \$10.95 per person*

### A LA PALANCHA

A unique chef attended station. A side of fish cooked over bricks and served to your guests with a variety of sauces and toppings.  
*Market Price*

### FAJITAS

Sliced Beef and Chicken Sautéed onions and peppers and your choice of shredded lettuce, diced tomatoes, black olives, cheddar cheese, salsa, sour cream, guacamole and soft flour tortillas, Served with Mexican Rice.  
*\$6.95 per person in addition to buffet / \$12.95 per person*  
*Chef Attendant Fee \$55.00 per station*

## BUTCHER BLOCK

*All Butcher Block Items Include Silver Dollar Rolls and Condiments.  
Carving Fee \$55.00 per carver*

Roasted Turkey Breasts with Cranberry Orange Chutney	\$165.00/50 Guests
Herb Roasted Pork Loin with Grain Mustard Cream Sauce	\$200.00/25 Guests
Top Round of Beef Au Jus	\$225.00/50 Guests
Prime Rib of Beef Au Jus	\$300.00/50 Guests
Roast Tenderloin of Beef	\$245.00/25 Guests

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*



## WEDDING LUNCHEONS

Waterfront Patio & Gazebo Ceremonies from \$295.00-\$495.00  
Includes Arch and 100 White Ceremony Chairs

### THE OLENTANGY

**GARDEN SALAD, CHOICE OF DRESSING**  
**CHICKEN BREAST WITH DIJON, PICATTA OR CHAMPAGNE SAUCE**

*Rice Pilaf or Oven Roasted Potatoes, Vegetable  
Medley Rolls and Butter*

**WHITE CHOCOLATE RASPBERRY CAKE**

*Freshly Brewed Coffee, Decaf or Hot Tea*

**1HR UNLIMITED CHAMPAGNE & MIMOSAS UPON ARRIVAL**  
**UNLIMITED OF SOFT DRINKS**

\$18.95 Per Guest

### THE CONFLUENCE

**GARDEN SALAD WITH CHOICE OF DRESSING**  
**DUET OF CHICKEN BREAST AND SLICED TENDERLOIN**

*Rice Pilaf or Oven Roasted Potatoes,  
Vegetable Medley, Rolls and Butter*

**WHITE CHOCOLATE RASPBERRY CAKE**

*Freshly Brewed Coffee, Decaf or Hot Tea*

**1HR UNLIMITED CHAMPAGNE & MIMOSAS UPON ARRIVAL**  
**UNLIMITED OF SOFT DRINKS**

\$20.95 Per Guest

### THE BUCKEYE

**CHEESE, FRUIT AND VEGETABLE CRUDITÉS DISPLAY**  
**GOURMET CRACKERS AND RANCH DIP**  
**GARDEN SALAD WITH CHOICE OF DRESSINGS**  
**CHICKEN BREAST WITH DIJON, PICATTA OR CHAMPAGNE SAUCE**  
**OR SLICED TENDERLOIN WITH CABERNET MUSHROOM SAUCE**

*Rice Pilaf or Oven Roasted Potatoes, Vegetable  
Medley Rolls and Butter*

**WHITE CHOCOLATE RASPBERRY WEDDING CAKE**

*Freshly Brewed Coffee, Decaf or Hot Tea*

**1HR UNLIMITED CHAMPAGNE & MIMOSAS UPON ARRIVAL**  
**UNLIMITED SOFT DRINKS**

\$23.95 Per Guest

*Prices are Subject to 20% Taxable Service Charge and 6.75% Sales Tax*