



THE
MINING EXCHANGE
A Wyndham Grand Hotel & Spa

Banquet Menu

Meeting Packages

GRANITE MEETING PACKAGE 28 per person *

Continental Breakfast

Fruit Medley / Assorted Breakfast Pastries and Muffins / Orange Juice, Starbucks Coffee and Assorted Teas

Mid-Morning Snack Options + Refresh Coffee and Tea

(choose 1) Whole Fruit / Assorted Granola Bars / Trail Mix / Cinnamon Rolls

Mid-Afternoon Snack Options + Iced Tea

(choose 2) Granola Bars / Cookies or Brownies / Potato Chips with Ranch or Onion Dip

SILVER ALL DAY MEETING PACKAGE 65 per person *

Breakfast Buffet

Assorted Breakfast Pastries and Muffins / Scrambled Eggs / Home Fried Potatoes / Fresh Fruit / Choice of Bacon, Ham or Sausage / Starbucks Coffee and Assorted Teas

Mid-Morning Snack Options + Refresh Coffee and Tea

(choose 1) Whole Fruit / Assorted Granola Bars / Trail Mix / Cinnamon Rolls

Lunch Buffet (choose 1)

Deli Buffet Sliced Turkey, Ham, Pastrami, and Roast Beef / Swiss, Provolone, and Cheddar / Sandwich Accompaniments / Chef's Selection of Breads / House Made Potato Chips / choice of Cole Slaw, Chef's Pasta Salad, or Red Potato Salad / Assorted Dessert Bars

Roman Senate Buffet Caesar Salad / Garlic Bread / Antipasto Pepper Display / Chef's choice of 2 kinds of Pasta / Chicken Alfredo and Bolognese Sauces / Green Beans / Tiramisu

Mid-Afternoon Snack Options + Iced Tea

(choose 2) Granola Bars / Cookies or Brownies / Hummus, Pita, and Fresh Vegetables / Potato Chips with Ranch or Onion Dip / Fruit and Cheese Plate

***Minimum of 25 people or a \$5.00 per person surcharge will apply**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
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Meeting Packages

GOLD ALL DAY MEETING PACKAGE 70 per person *

Breakfast Buffet

Buttermilk Pancakes or Vanilla French Toast with Maple Syrup / Scrambled Eggs / Home Fried Potatoes / Choice of Bacon, Ham or Sausage / Fresh Fruit / Starbucks Coffee and Assorted Teas

Mid-Morning Snack Options + Refresh Coffee and Tea

(choose 1) Whole Fruit / Assorted Granola Bars / Trail Mix / Cinnamon Rolls

Build Your Own Lunch Includes Rolls & Butter, Iced Tea, Starbucks Coffee

Salad (choose 1)

Tossed Salad with Choice of 2 Dressings: *Ranch, Balsamic Vinaigrette, Champagne Vinaigrette, and Cardinal* / Caesar Salad / Spinach, Bacon, and Mushroom with Balsamic Vinaigrette / Creole Slaw / Chef's Daily Pasta Salad / Red Potato and Egg Salad / Fresh Fruit Salad / Quinoa Salad with Dried Cranberries, Candied Walnuts and Champagne Vinaigrette

Accompaniments (choose 2)

Roasted Vegetable Medley / Haricots Verts and Roasted Tomatoes / Roasted Corn with Peppers and Onions / Broccolini and Tomato / Baked Cauliflower Au Gratin / Roasted Potatoes / Herb Cheddar Mashed Potatoes / Rice Pilaf

Entrées (choose 2)

Grilled Breast of Chicken with Beurre Blanc / Country Fried Chicken / Chicken Marsala with Mushrooms and Crisp Pancetta / Chicken and Sausage Gumbo with Rice / Grilled Beef Medallions with Madeira Sauce / Herb Roasted Beef Au Jus / Marinated and Grilled Sliced Flank Steak, Cooked medium rare with Mushroom, Shallot & Red Wine Sauce / BBQ Pulled Pork or BBQ Beef Brisket / Beef Bourguignon with Egg Noodles / Roast Loin of Pork with Robert Sauce / Grilled Fillet of Salmon with Orange Beurre Blanc / Baked Pasta Primavera

Desserts (choose 1)

NY Style Cheesecake with Strawberries / Strawberry Shortcake / Apple Tartlets / Chocolate Marquis Mousse Cake / Key Lime Tart / Southern-style Pecan Pie / Old Fashioned Carrot Cake / Flourless Chocolate Torte

Mid-Afternoon Snack Options + Iced Tea

(choose 2) Granola Bars / Cookies or Brownies / Hummus, Pita, and Fresh Vegetables / Potato Chips with Ranch or Onion Dip / Fruit and Cheese Plate

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Breakfast

PLATED BREAKFAST

Plated includes Orange Juice, Starbucks Coffee, Tea Service

Scrambled Eggs, Home Fried Potatoes, and a choice of: Crisp Bacon / Grilled Ham / Country Sausage Links	19
Home Fried Potatoes and Quiche with a choice of: Lorraine / Ham, Green Onion, and Cheddar / Bacon, Tomato, and Swiss / Spinach and Cheddar / Garden Vegetable with Goat Cheese	23
French Toast or Pancakes, Home Fried Potatoes, and a choice of: Crisp Bacon / Grilled Ham / Country Sausage Links	24
Cajun Breakfast of Eggs Étouffée, Andouille Sausage, and Cajun Fried Potatoes	25

BREAKFAST ENHANCEMENTS

Omelet Station* with Crisp Bacon, Peppers, Ham, Tomato, Spinach, Sun-Dried Tomatoes, Goat Cheese, Onions, and Cheddar Cheese *Chef Attended	10
Flour Soft Taco Station with Scrambled Eggs, Red and Green Peppers, Onions, Cheddar Cheese, and Green Chile	10
French Toast Station* with Assorted Fruit Toppings, Maple Syrup, and Bananas Foster	10
Waffle Station with Assorted Fruit Toppings, Whipped Cream, Chocolate Chips, and Maple Syrup	10
Smoked Salmon Display with Bagels and Cream Cheese	125 /tray (Serves 25 people)

*Chef Attended

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Breakfast

BREAKFAST BUFFETS*

Includes Juice, Starbucks Coffee, Fresh Fruit

Continental Breakfast Fruit Medley, assorted Breakfast Pastries and Muffins	20
Chef's Masterquiche Pastries, Muffins, Country Potatoes, and choice of Quiche: Lorraine / Ham, Green Onion, and Cheddar / Bacon, Tomato, and Swiss / Spinach and Cheddar / Garden Vegetable with Goat Cheese	35
Country Bed & Breakfast Assorted Breakfast Pastries and Muffins, Scrambled Eggs, Home Fried Potatoes Choice of: Crisp Bacon / Grilled Ham / Sausage	27
Pancake House Buttermilk Pancakes or Grand Marnier French Toast, Maple Syrup, Crisp Bacon, and Home Fried Potatoes	25
Homestyle Buttermilk Pancakes or Vanilla French Toast, Maple Syrup, Scrambled Eggs, Home Fried Potatoes, Choice of: Crisp Bacon / Grilled Ham / Country Sausage Links	30
The Metropolitan Pastries and Muffins, Choice of Quiche or Scrambled Eggs, Home Fried Potatoes Choice of: Crisp Bacon / Grilled Ham / Country Sausage Links / Home Fried Potatoes <i>Add Buttermilk Pancakes or French Toast \$3</i>	28
French Quarter Egg Strata with Crisp Bacon, Peppers, Onions, and Provolone, Potatoes with Peppers and Onion, Roasted Andouille Sausage, Beignets	28

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Lunch

COLD PLATED LUNCHES

Served with Rolls & Butter, Starbucks Coffee, Iced Tea, Dessert

Salads

- Chef Salad** Turkey Julienne, Ham, Swiss, Cheddar, Tomato, Cucumber, Peppers, Olives, Egg
Choice of Dressing: Ranch / Balsamic Vinaigrette / Champagne Vinaigrette / Cardinal **25**
- Cobb Salad** Romaine, Chicken, Bacon, Avocado, Tomato, Bleu Cheese Crumbles **25**
- Grilled Chicken Caesar Salad** Romaine, Grilled Chicken, Tomato, Croutons, Parmesan,
Classic Caesar Dressing **28**
- Blackened Tuna Nicoise** Tuna, Mixed Greens with Eggs, Tomato, Olives, Haricot Verts,
Potatoes, Anchovy, Balsamic Vinaigrette **34**
- Southwestern Chicken Salad** Mixed Greens, Grilled Fajita-style Chicken & Peppers, Tomato,
Corn, Jalapeño, Avocado, Crisp Tortilla Strips, Chipotle Ranch **30**

Sandwiches

Served with Chips, Pasta Salad or Fruit Cup, Iced Tea, Starbucks Coffee, Dessert

- Create your own customized sandwiches by choosing a maximum of 3 from each section below** **23**
all served with Lettuce and Tomato; choose 4 options for \$2 more
- Meat Selection** Ham / Turkey / Roast Beef / Corned Beef / Grilled Chicken / Chicken Caesar / BLT /
Hummus with Grilled Vegetable and Avocado
- Cheese Selections** Cheddar / Swiss / Provolone / Smoked Gouda / Havarti
- Bread Selection** Brioche Bun / White / Wheat / Sourdough / Rye / Ciabatta / Hoagie / Tortilla Wrap / Lettuce Wrap
- Spreads** Pesto Mayo / Mayo / Creole Mustard / Horseradish Mayo / Chipotle Lime Aioli /
Sun Dried Tomato Boursin Spread

Make It a Box Lunch

Box Lunches are served with Whole Fruit, Chips, Chef's selection of Salad, Cookie & Bottled Water **27**

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Lunch

PLATED LUNCHES

Served with Rolls and Butter, House Salad, Caesar Salad or Fruit Cup, and Chef's choice of Accompaniments & Dessert, Starbucks Coffee, Iced Tea

When two (2) plated Entrée Selections are chosen, the higher priced Entrée price will apply. No more than three (3) Entrée selections, to include vegetarian options, will be offered.

Herb Marinated Grilled Chicken Cajun Beurre Blanc	25
Chicken Marsala Sautéed Chicken with a Mushroom and Pancetta Marsala Wine Sauce	27
Chicken Chardonnay Breasts of Chicken with a Mushroom Crème Fraiche Rice Stuffing, Chardonnay Cream Sauce	30
Sautéed Beef Tips Mushrooms in a Cognac Cream Sauce with Egg Noodles or Rice	28
Petite N.Y. Strip a 10 oz. Strip Steak grilled medium rare, served with Creole Butter	45
Sliced Herb Crusted Pork Loin Sauce Robert	25
Stuffed Portobello with Ratatouille and Five-Cheese Stuffing	26
Vegetable Pasta Napoleon Layers of Portobello and Seasonal Vegetables, Spinach and Pasta with Marinara, Alfredo or Pesto Cream Sauce	26
Salmon or Tuna Fillet Grilled, Blackened, or Seared. Served with Creole Butter	35

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Lunch

THEMED LUNCH BUFFETS*

Served with Iced Tea and Starbucks Coffee

The New York Deli Buffet

Sliced Turkey, Ham, Pastrami, and Roast Beef with Swiss, Provolone and Cheddar with all the accompaniments, Chef's Selection of Breads, served with a choice of: Cole Slaw/Chef's Pasta Salad/Red Potato Salad, House Made Potato Chips, Assorted Dessert Bars **32**

Northern Italian Sandwich Board

Sliced Capicola, Soppressata, Ham, Mortadella, Pepperoni, Smoked Chicken, Provolone, Sharp Cheddar, and Swiss, accompanied by Shredded Romaine, Roma Tomato, Italian Peppers, Antipasto Salad, Sweet Basil Potato Chips, Italian Rolls, Breads and Assorted Dessert Bars **35**

Afternoon Courtyard Barbeque

Choice of 2: Smoked Bratwurst/ Country Fried Chicken / Sliced BBQ Beef Brisket / Pulled Pork BBQ Sliders, Potato Salad or Cole Slaw, Country Chips and Dip, Ranch Style Beans, Skillet Fried Corn, Country Biscuits with Honey and Butter, Fruit Cobbler **37**

New Orleans Buffet

Creole Caesar Salad, Blackened Chicken Breast, Chicken and Andouille Sausage Gumbo, Red Beans and Rice, Grilled Vegetables, Rolls with Butter, Beignets **45**

Fiesta Buffet

Build-Your-Own Beef Burritos with Lettuce, Tomato, Sour Cream, Guacamole, and Salsa Tossed Salad with Peppers, Onion, Tomato and Tortilla Crisps, Chipotle Ranch, Grilled Chicken Sangria, Spanish Rice, Roasted Corn and Tomatoes, Jalapeño Cheddar Corn Bread, and Sopapillas with Honey **35**

Roman Senate Buffet

Caesar Salad, Garlic Bread, Antipasto Pepper Display, Chef's choice of 2 Pastas, Chicken Alfredo and Bolognese Sauces, Green Beans, Tiramisu **33**

Garden Fresh Buffet

Choice of Two Salads: Spinach and Bacon / Pasta Salad / Potato Salad / Creole Slaw / Fruit Salad, Mixed Greens Salad with Chef's choice of 2 dressings and toppings to include: Tomato, Cucumbers, Carrots, Onion, Cheddar Cheese, Olives, and Herbed Garlic Croutons, Rolls and Butter, Strawberry Shortcake **28**

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Lunch

CUSTOM LUNCH BUFFETS*

Includes Rolls & Butter, Iced Tea, Starbucks Coffee, Dessert

Build Your Lunch

Option 1

1 Salad

2 Entrées

2 Accompaniments

1 Dessert

33

Option 2

2 Salads

2 Entrées

2 Accompaniments

2 Desserts

35

Option 3

2 Salads

3 Entrées

2 Accompaniments

2 Desserts

40

Salads

Tossed Salad with Choice of 2 Dressings: Ranch / Balsamic Vinaigrette / Champagne Vinaigrette / Cardinal

Caesar Salad

Spinach, Bacon, and Mushroom Balsamic Vinaigrette

Creole Slaw

Chef's Daily Pasta Salad

Red Potato and Egg Salad

Fresh Fruit Salad

Quinoa Salad with Dried Cranberries, Candied Walnuts, and Champagne Vinaigrette

Accompaniments

Roasted Vegetable Medley

Haricots Verts, Roasted Tomatoes

Roasted Corn with Peppers and Onions

Broccolini and Tomato

Baked Cauliflower Au Gratin

Roasted Potatoes

Herb Cheddar Mashed Potatoes

Rice Pilaf

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Lunch

CUSTOM LUNCH BUFFETS* cont.

Entrées * - Can be chef carved

Grilled Breast of Chicken, Beurre Blanc

Country Fried Chicken

Chicken Marsala, Mushrooms and Crisp Pancetta

Chicken and Sausage Gumbo, with Rice

Grilled Beef Medallions, with Madeira Sauce

* **Marinated and Grilled Sliced Flank Steak**, cooked medium rare
Mushroom, Shallot, & Red Wine Sauce

BBQ Pulled Pork or **BBQ Beef Brisket**

Beef Bourguignon, Egg Noodles

* **Roast Loin of Pork**, with Robert Sauce

Grilled Fillet of Salmon, Orange Beurre Blanc

Baked Pasta Primavera

Lunch Desserts

N.Y. Style Cheesecake with Strawberries

Strawberry Shortcake

Apple Tartlets

Chocolate Marquis Mousse Cake

Key Lime Tart

Southern-style Pecan Pie

Old Fashioned Carrot Cake

Flourless Chocolate Torte

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Snacks & Breaks

Priced per Item unless otherwise noted, one dozen minimum

Assorted Granola Bars	4	Assorted Candy Bars	4
Energy Bars	5	Chocolate Covered Strawberries	Market
Assorted Fresh Baked Cookies	48/dozen	Warm Mini Pretzel Bites, Dijon Mustard, Beer Cheese	10/dozen
Chocolate Chunk Brownies	48/dozen	Large Soft Pretzels, Dijon Mustard, Beer Cheese	4
Assorted Mini Pick-up Sweets	48/dozen		

Priced per Pound

Oven Roasted Mixed Nuts	20	Tortilla Chips with Salsa	12
Cajun Snack Mix	12	Queso Dip	10
Pretzel Twists	12	Queso Chorizo Dip	15
Mixed Berries and Whipped Cream	Market	House Made Potato Chips with Ranch or Onion Dip	10
Trail Mix	15	Hummus, Pita, and Fresh Vegetables	20
Assorted Dried Fruit	13		

Priced per Dozen unless otherwise noted, one dozen minimum

Assorted Breakfast Pastries & Muffins	30	Warm Apple Strudels	42
Bagels with Cream Cheese	32	Apple or Cherry Turnovers	38
Beignets (French Donuts)	26	Almond Bear Claws	38
Croissants with Fruit Preserves	36	Mini Filled Croissants (Apricots, Almond, and Chocolate)	42
Cinnamon Rolls	36	Fruit Scones	30
Assorted French Dessert Pastries	48/dozen		

Price per Person

Greek Yogurt with Granola & Dried Fruit	4	Sliced Fruit Display	5
Hot Oatmeal with Brown Sugar & Berries	3	Fruit Medley Cup	5
Cheese Grits	3	Whole Fruit	3

Beverages Priced per Beverage

Energy Drinks	6.50	Fruit Juice (Orange or Grapefruit)	40/gallon
Sports Drinks	6.50	Assorted Bottled Fruit Juices	4.50
Sparkling Water	5	Starbucks Coffee (Regular and Decaf)	50/gallon
Soft Drinks	3.50	Assorted Tazo Hot Teas	40/gallon
Bottled Water	3.50		

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Dinner

PLATED DINNERS

Includes a choice of: Caesar Salad / Spinach and Mushroom Salad / House Salad

Choice of Dressing: Balsamic / Champagne Goddess Vinaigrette / Ranch

Two accompaniments, Rolls and Butter, Coffee and Tea Service and one Dessert selection.

Entrée Selections

When two (2) plated Entrée Selections are chosen, the higher priced Entrée price will apply.

No more than three (3) Entrée selections, to include vegetarian options, will be offered.

Herb Grilled Chicken , Beurre Blanc	32
Dijon Roasted Pork Loin , Sauce Robert	32
Pan-seared Mahi-Mahi , Shallot Grape Relish and White Wine Cream Sauce	42
Grilled or Blackened Fillet of Salmon , Cajun Beurre Blanc	45
Baked Chicken Chardonnay , Mushroom and Crème Fraiche Rice Stuffing, Chardonnay Cream	35
Grilled Beef London Broil , Red Wine Mushroom Sauce	48
Sautéed Jumbo Shrimp , Lobster Saffron Cream	50
Salmon, Chicken, or Vegetable Wellington , Mushroom Duxelle	40
Vegetarian Pasta Bake , Sun Dried Tomato Pesto Cream	32
Romesco Sautéed Vegetables , Rice	32
Tenderloin of Beef , Maître d' Butter	65
Flat Iron Steak , Horseradish Cream	45
12oz Strip Steak , Grilled Medium Rare, Creole Butter	55
Pan-seared Breast of Duck , Ginger-Cranberry Cassis Sauce	48
Sautéed Frenched Chicken Breast , Chablis Cream	38

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Dinner

PLATED DUETS

Herb Grilled Chicken , Beurre Blanc	
Grilled Beef Medallions , Mushroom Madeira Demi-Glaze	62
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Grilled Beef Medallions , Mushroom Madeira Demi-Glaze	
Grilled or Blackened Fillet of Salmon , Cajun Beurre Blanc	66
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6oz Tenderloin of Beef , Maître d' Butter	
Sautéed Jumbo Shrimp , Lobster Saffron Cream	72
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Herb Grilled Chicken , Beurre Blanc	
Grilled or Blackened Fillet of Salmon , Cajun Beurre Blanc	62
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10oz Grilled N.Y. Strip , Creole Butter	
Shrimp Piccata , Lemon White Wine, Capers Butter	68

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Dinner

DESSERT SELECTIONS

Dark Chocolate Mousse in a Chocolate Cup

N.Y. Style Cheesecake with Fresh Berries

Lemon Coconut Layer Cream Cake

Old Fashioned Carrot Cake

Apple Tartlets

Southern Pecan Pie

Marquis Chocolate Mousse Cake

Tiramisu

Cherry Swirl Ricotta Cheesecake

Flourless Chocolate Torte

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Dinner

CUSTOM DINNER BUFFETS*

Includes Rolls, Butter, Tea and Coffee

Salads

Tossed Greens with 2 Dressings, choice of: Balsamic / Champagne Vinaigrette / Caesar / Ranch

Cajun Caesar with Parmesan Crisps / Mini Herbed Focaccia Croutons and Tomatoes / Candied Walnut

Blue Cheese and Springs Mix composed Salad with Gorgonzola Dressing

Kale Salad, Candied Pecans, Dried Fruit, Peruvian Pepper, and a Mango Dressing

Caprese Salad, Grape Tomatoes, Mozzarella, Fresh Basil, Balsamic Reduction

Mediterranean Couscous Salad, Spinach, Cucumber, Sun-Dried Tomato, and Olives with a Lemon Garlic Vinaigrette

Quinoa Salad, Sun-Dried Cranberries, Toasted Almonds, Mango, Pear Vinaigrette

Baby Spinach, Tomato, Mushrooms, Goat Cheese, Pita Chips, Dijon Vinaigrette

Seasonal Grilled Vegetables, Balsamic Vinaigrette atop Mixed Field Greens

Entrées

Herb Grilled Chicken

Creole Beurre Blanc

Dijon Roasted Pork Loin*

Calvados Sauce

Pan-Seared Sea Bass

Prosecco Cream

Beef Tenderloin Tips

Wild Mushroom Marsala

Sautéed Chicken Piccata

Lemon Caper Butter

Grilled or Blackened Fillet of Salmon

Cajun Beurre Blanc

Prime Rib Au Jus*

(Add \$3)

Honey Glazed Ham*

Cinnamon Honey Juice

*Chef Attended

Flank Steak*

Galbi Sauce or Red Wine Mushroom Sauce

Pan-Seared Chicken Breast

Bourbon Street Sauce

Creole Shrimp Cioppino

Sautéed with Tomatoes and Cajun Vegetables and served with Rice

Vegetable Wellington

Roulade Mushroom Duxelle, Roasted Tomato Sauce

Vegetarian Pasta Bake

with Sun-Dried Tomato Pesto Cream

Pan-seared Chicken Breast

with Champagne Cream

Carved Turkey*

Cranberry Relish, Pan Gravy

Herb Crusted Strip Loin*

Pinot Noir Jus

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Dinner

CUSTOM DINNER BUFFETS* cont.

Accompaniments

- | | |
|---|---|
| Boursin Mashed Potatoes | Cauliflower Au Gratin |
| Broccolini and Roasted Peppers | Roasted Tomato and Spinach Rice Pilaf |
| Potatoes Dauphinoise | Balsamic Glaze Roasted Vegetable Medley |
| Herb Roasted Red Bliss Potatoes | Yellow Rice Vegetable Pilaf |
| Roasted Garlic Mashed Potatoes | Buttered Asparagus |
| Haricot Verts, Tobacco Onions or Fresh Tomato | Creamy Polenta, Peppers, and Parmesan |

Dessert

- Dark Chocolate Mousse in a Chocolate Cup
- N.Y. Style Cheesecake with Fresh Berries
- Lemon Coconut Layer Cream Cake
- Old Fashioned Carrot Cake
- Apple Tartlets
- Southern Pecan Pie
- Marquis Chocolate Mousse Cake
- Tiramisu
- Cherry Swirl Ricotta Cheesecake
- Flourless Chocolate Torte

Dinner Option 1

- 1 Salad
- 2 Entrées
- 2 Accompaniments
- 1 Dessert
- 45**

Dinner Option 2

- 2 Salads
- 2 Entrées
- 2 Accompaniments
- 2 Desserts
- 50**

Dinner Option 3

- 2 Salads
- 3 Entrées
- 2 Accompaniments
- 2 Desserts
- 55**

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Dinner

THEMED DINNER BUFFETS*

Served with Iced Tea and Starbucks Coffee *50 People Minimum*

South of the Border 40

Tossed Salad with Peppers, Onion, Corn, Tomato, Tortilla Chips, and Chipotle Ranch
Jalepeño Corn Bread, Butter

Choice of two Entrées

Grilled Chicken Sangria

Chicken Borracho in a Tequila Cilantro Sauce

Carne Asada

Grilled Sirloin of Beef Chimichurri

Mahi-Mahi, Lime, Chili and Cilantro Salsa

Honey-Cumin Crusted Roast Pork Loin

Chicken and Beef Fajita, with Accompaniments

Fire Roasted Corn

Spanish Rice

Sopapillas with Honey

50s Diner Buffet 38

Potato Salad

Garden Tossed Green Salad, Thousand Island Dressing

Flaky Biscuits, Preserves and Butter

Homemade Meatloaf with Gravy

Fried Chicken

Thick Battered Onion Rings

Buttermilk Mashed Potatoes

Green Beans with Almonds

Sundae Bar, with Ice Cream and Toppings

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Dinner

THEMED DINNER BUFFETS* cont.

Served with Iced Tea and Starbucks Coffee 50 People Minimum

Little Italy Dinner Buffet 45

Garden Greens or Caesar Salad
Antipasto Salad
Garlic Bread

Choice of two Entrées

Fettuccine Alfredo, with Grilled Chicken
Cheese Stuffed Manicotti or Ravioli
Grilled Chicken Parmesan Orechiette
Seared Italian Sausage and Peppers, Rice Pilaf
Jumbo Italian Meatballs, Marinara Sauce, Pasta
Beef Bolognese, Seasonal Vegetables, Pasta

Tiramisu

Western Hoedown 42

Potato Salad
Country Biscuits, Honey, Butter
Tomato and Cucumber Salad

Country Fried Chicken
Sliced BBQ Beef Brisket or Pulled Pork BBQ Sliders

Ranch Style Beans
Skillet Fried Corn

Warm Fruit Cobbler
Sliced Watermelon

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Dinner

THEMED DINNER BUFFETS* cont.

Served with Iced Tea and Starbucks Coffee *50 People Minimum*

Bourbon Street Buffet 38

Creole Caesar Salad

French Rolls with Butter

Blackened Chicken Breast, Cajun Buerre Blanc

Shrimp Étouffée, Rice

Red Beans and Rice

Roasted Balsamic Vegetables

Beignets

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Reception

PLATTERS & DISPLAYS

Reception Displays priced per pound, 3 pound minimum

Cold Dips

20

Roasted Red Pepper Hummus / Italian Spinach Dip / Refreshing Dill & Cucumber Dip /
Caramelized Apple Bleu Cheese Dip / Sun Dried Tomato & Goat Cheese Dip

Hot Dips

25

Mexican Tomatillo Cheese & Spinach Dip / Hot Crab Dip / Chorizo Con Queso Dip / Spinach & Artichoke Dip

Dips served with appropriate assortment of some of the following

Crostini, Flatbreads, Baguettes, Crackers, Pita Chips, Corn Chips and Vegetable Crudités

Dinner Enhancements Chef attendant fee applies

Marinated Flank Steak serves 20-30

160

Striploin of Beef serves 30-40

250

Tri-Pepper Corn Crusted Tenderloin serves 20-30

250

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Reception

RECEPTION ITEMS & HORS D'OEUVRES

Priced per increments of 25 guests per item

Cascade of Fresh Crisp Vegetables , with Dip	75
Smoked Salmon Mousse , with Assorted Gourmet Crackers	100
Crimini Mushroom Mousse , with Assorted Gourmet Crackers	75
Fresh Fruit Display	100
Charcuterie Display of Smoked Meats and Cheeses , with appropriate Condiments and French Bread	125
Assorted Imported Olives, Gourmet Peppers, and Marinated Artichoke Display	75
Gourmet Cheese Display of Local and Imported Cheeses , to include some of the following: Havarti, Cheddar, Gruyere, Port Salut, Brie, Muenster, Sage Derby, Chèvre, Roquefort, Buttermilk Bleu, Gouda, Provalone, Boursin, and Emmenthal Garnished with Fresh and Dried Fruits, accompanied by Crackers and Flatbread	150
Assorted Mini Cocktail Sandwiches on Button Rolls , with a choice of: Turkey and Pesto Mayo / Roast beef and Horseradish Sauce / Grilled Chicken and Red Pepper Aioli / Smoked Ham and Honey Mustard / Shrimp Salad with Louis Dressing	100

Priced per increments of 50 guests per item

Mixed greens and Mango Avocado Cucumber Salad , with Chipotle Grilled Shrimp and Fire Roasted Poblano Dressing	200
Minted Lamb Racks , grilled medium rare, atop a bed of Almond and Apricot spiked Quinoa Salad with a Honey Yogurt Vinaigrette	market
Asian Style Salmon , marinated in a Bourbon, Brown Sugar, and Soy Ginger Glaze and encrusted in crushed Peppercorn accompanied by White Balsamic Fennel Slaw served warm	300
Tamarind Barbecue Glazed Chicken , on a bed of Green Tomato and Charred Corn Salad served warm	200
Butcher's Tenderloin , Peppercorn encrusted Tenderloin of Beef, Drizzled Raspberry Balsamic Reduction served with Parmesan Aioli and Balsamic roasted Onion and Tomatoes and Fresh Rolls	400
Chili and Coriander Rubbed Pork Loin , accompanied with Plantain Chips and Pineapple Salsa	200
Butcher's Tenderloin , Peppercorn encrusted Tenderloin of Beef, Drizzled Raspberry Balsamic Reduction served with Parmesan Aioli and Balsamic roasted Onion and Tomatoes and Fresh Rolls	400
Brie and Poached Pear , Whole Brie Wheel packed with Port Wine Poached Pears and Walnuts baked in a Puff Pastry with dried Fruit and Berries	250

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Receptions

COLD HORS D'OEUVRES

*Priced per Item** unless otherwise noted, 50 piece minimum

Wild Mushroom and Boursin Mousse on Crostini	4
Shrimp and Sweet Drop Pepper Skewer with spicy Cherry Glaze	7
Roma Tomato, Basil and Feta in Phyllo Cups	4
Caprese Skewers	4
Sesame Tuna Tartar with Seaweed Salad on a Wonton Chip	7
Sweet Chili Shredded Beef in Croute	5
Chicken, Almond, and Grape Salad in a Tart Shell	5

Priced per Item unless otherwise noted, 25 piece minimum

Tomato, Basil Bruschetta, Balsamic Glaze ✱	3
Smoked Salmon Canapé on Cucumber Round, Caper Dill Cream	4
Goat Cheese and Sun-Dried Tomato in a Savory Tart Shell	3
Gorgonzola and Caramelized Apple Crostini ✱	3
Chilled Jumbo Shrimp with Cocktail Sauce	4
Antipasto Skewers, Balsamic Vinaigrette ✱	5
Prosciutto-Wrapped Mango ✱	4
Marinated Broccolini, Wrapped in Parma Ham, Balsamic Glaze	4
Assorted French Dessert Pastries	48/dozen
Shaved Roasted Beef, Pesto Aioli, Toasted Baguette	4

✱ - Can be passed butler style

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Receptions

HOT HORS D'OEUVRES

Priced per Item unless otherwise noted, 50 piece minimum

Grilled Shrimp Cocktail , Wasabi Soy Reduction	5
Beef Skewers , Galbi Glaze	6
Grilled Baby Lamb Chops , Mint Sage Germolata	Market
Mini Beef Empanadas , Cilantro Sour Cream	4
Roasted Cilantro Pork skewers , Chimichurri	5
Pork Shumai , Ginger Soy Dipping Sauce	4
New Orleans Mini Crab Cakes , Creole Remoulade	8
Fried Popcorn Shrimp , Remoulade	4
Andouille Sausage and Pepper Skewers , Mango Chutney	4
Petite Philly Steak Sandwiches	4

Priced per Item unless otherwise noted, 25 piece minimum

Chicken Skewers , Choice of: Raspberry BBQ Sauce / Carolina BBQ / Teriyaki	4
Five Cheese Stuffed Mushrooms ✱	3
Mini Brie En Croute with Raspberries ✱	4
Assorted Mini Quiche ✱	4
Cocktail Meatballs Choice of: Tomato Sauce / Pomodoro / Red Wine Mushroom / Swedish / New Orleans BBQ	2
Vegetable Spring Rolls , Sweet Chili Sauce ✱	4
Spinach and Cheese Purses in Phyllo , Tzatziki	4
Bacon Wrapped Scallops , Raspberry Balsamic Glaze	5
Crisp Baguettes , Fresh Parmesan, Plum Tomato Balsamic Glaze	4

✱ - Can be passed butler style

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Receptions

HORS D'OEUVRES DESSERTS

Priced per Person unless otherwise noted, 25 person minimum

Cherries Jubilee with Ice Cream **8**

Bananas Foster with Ice Cream **8**

Strawberries Romanoff with Ice Cream **9**

Flambéed Crepes with Brandy Orange Butter **7**

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Receptions

HORS D'OEUVRES CARVING STATIONS

Served only as enhancement to your reception

All items are served with appropriate condiments and petite bistro rolls.

Prime Rib	50 for 350
Honey Glazed Ham	45 for 280
Carved Turkey	15 for 200
Pork Loin	45 for 250
Herb Crusted Tenderloin	25 for 250
Strip Loin with 5 Peppercorn Crust	50 for 450

Chocolate Fondue

An assortment of dipping selections to include Strawberries, Bananas, Pretzels, Marshmallows, and Rice Krispy Treats with a Chocolate Fondue made with a choice of: Kahlua / Grand Marnier / Wild Turkey / Crème de Menthe / Cinnamon Liquor

25 person minimum / \$20.00 per person

Chocolate Fountain

Chocolate Fountain with an assortment of dipping selections to include Strawberries, Bananas, Pretzels, Marshmallows, and Rice Krispy Treats

75 person minimum / \$20.00 per person

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Receptions

SMALL PLATE INTERACTIVE ENHANCEMENT STATIONS

50 guests minimum

If choosing as a dinner only, a price increase applies

Minimum of 3 Stations **60** | 4 Stations **75** | 5 Stations **90**

Chimichurri Marinated Flank Steak Carved to Order, Served with Sliced Button Rolls and Chimmichurri Sauce

Roasted Tenderloin, Sherry Vinaigrette and Watercress Salad, topped with Crispy Shallots

Marinated Butcher's Tenderloin, Carved to Order and Served on Au Gratin Potatoes, Sautéed Spinach and Finished with Aged Balsamic Vinegar

Choice of Two of the Following: Chicken Curry / Beef Burgundy / Wild Mushroom Ragout served over Mashed Potatoes or Polenta

Carved Roasted Leg of Lamb, with Sautéed Arugula and Topped with Red Onion Jam

House Made Barbeque Brisket, Southern Collard Greens and Corn Bread

Choice of Low-Country Shrimp BBQ or Wild Mushroom Ragout, over Southern Style Grits

Shiitake, Crimini, and Oyster Mushrooms, sautéed with Shallots, Fresh Thyme and White Wine finished with Cream, Tomato Concasse and Goat Cheese and served over Homemade Creamy Polenta and Drizzled with Balsamic Reduction

Creole-Rubbed Whole Turkey Breast Carved to Order with Cranberry Orange Relish and Roasted Red Pepper Aioli, Mini Biscuits and Rolls

Roasted Pork Loin with Fingerling Potatoes, Garlic Baby Kale, Fig-Port Gastrique

Lamb and Apricot Tagine Tender Lamb Simmered with Sautéed Vegetables, Middle Eastern Spices and Apricots served over Israeli Couscous

Jamaican Curry Chicken with Sautéed Vegetables, Lemongrass, and Coconut Milk. Served over Mashed Yucca

Fajita Station with Beef, Chicken, and Shrimp with Peppers and Onions, Flour Tortillas and Accompaniments

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Receptions

SMALL PLATE INTERACTIVE ENHANCEMENT STATIONS cont.

Chicken Alfredo Grilled Chicken in a rich Parmesan and Cream Sauce, Pasta

Frutti de Mare Trottolo Pasta tossed with Shrimp, Bay Scallops, and Mussels. Sautéed with Garlic and Tomato Pernod Broth

Penne Carbonara Penne Pasta, Carbonara Sauce, Diced Pancetta, Mushrooms, Fresh Peas, Italian Parsley, Shredded Parmesan Cheese

Lo Mein Stir Fried Crunchy Vegetables, Peanuts, Soy and Ginger Sauce
Choice of: Beef / Pork / Chicken / Shrimp

Spicy Gemelli Amatriciana Pasta with Crispy Pancetta, Garlic, Onions, Tomatoes, Olive Oil, Pecorino, Fresh Parsley

Wild Mushroom Ravioli or Cheese Tortellini Lemon Garlic Cream Sauce, Truffle Oil and Sweet Apple Reduction

Cavatappi Pasta Tossed with Shrimp, Garlic Butter, Oven-Dried Tomatoes, and Fresh Herbs

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