



BREAKFAST

Basics • Plated • Buffets • Brunch • Additions

BREAKS

Additions for Breaks & Enhancements • Specialties

LUNCH

Plated • Buffets • Box Lunches

RECEPTION

Hot & Cold Hors d'oeuvres • Enhancements

BEVERAGES

Cocktails/Beverage Service • Wine List

DINNER

Plated • Buffets • Theme Buffets

HOLIDAYS & WEDDINGS

Plated • Specialties • Packages

OFF-SITE CATERING

Services • Rentals



BREAKS

Basics

The Continental Plus

Selection of Chilled Juices
Assorted Danish Pastries, Muffins and Banana Nut Bread
Sliced Seasonal Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, Ho Tea and Ice Water
\$5.75 per person

The Club Continental Buffet

Selection of Chilled Juices
Assortment of Danish Pastries, Muffins and Banana Nut Bread, Low-Fat Assorted Bagels w/Butter and Cream Cheese
Sliced Seasonal Fruit
Assorted Oatmeal and Cream of Wheat
Assorted Dry Cereals
Assorted Yogurt Cups
Milk and Skim Milk
Brown Sugar
Freshly Brewed Coffee and Decaffeinated Coffee
\$7.75 per person

Good Afternoon

Gourmet Chocolate Chunk Cookies
Chips, pretzels and Tortilla Chips w/Salsa
Whole Apples and Bananas
Assorted Canned Soft Drinks (Coke Products)
Coffee, Tea, Decaf, Ice Water
\$5.75 per person



BREAKFAST

Plated

All Breakfast Entrees are accompanied by the following:

Chilled Orange Juice

Selection of Sensational Sweets Danish served with Butter & Preserves

Toast or Biscuits

Fresh Fruit Garnish

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Choose from the following Breakfast Entrees:

Healthy Morning

Scrambled "Eggbeater", Roasted Potatoes w/Peppers and Onions,
Balsamic Grilled Vegetables

\$8.20 per person

Eggs Benedict

Poached farm fresh eggs on English muffins with Canadian Bacon and
Hollandaise Sauce, Home fried potatoes and Balsamic grilled vegetables

\$9.00 per person

Scrambled Farm Fresh Eggs

Fluffy scrambled eggs with your choice of sausage links or crispy bacon strips.
Served with fried potatoes w/peppers and onions.

\$8.20 per person

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



BREAKFAST

Buffets

All Breakfast Buffets to include the following items:

Selection of Chilled Juices

Assorted Danish pastries and Mini Muffins Cheese Danish

Biscuits w/Butter and Jelly

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Ice Water

In addition to the above items, select one of the following entrees for your Buffet:

American Classic

Freshly Scrambled Eggs
Hash Browns w/Peppers and Onions
Crispy Bacon Strips and Sausage Links
Sausage Gravy
\$9.00 per person

American Classic Plus

French Toast with Maple Syrup
Freshly Scrambled Eggs and Eggs Benedict w/Hollandaise Sauce
Home Fried Potatoes and Cheese Grits
Crispy Bacon Strips and Sausage Links
Fresh Fruit Bowl
Sausage Gravy
\$10.50 per person

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



BREAKS

Additions and Enhancements

Chilled Orange, Apple, Tomato, or Grapefruit Juice	\$10.00/carafe
Assorted Bottled Water	\$1.00 each
Assorted Canned Soft Drinks including Diet & Caffeine-Free	\$1.20 each
Fruit Punch /Bowl serves 40-50 cups	\$35.00/bowl
Iced Tea/	\$5.00/pitcher
Freshly Brewed Coffee or Decaffeinated Coffee	\$32.00/50-cup urn
Coffee, Decaf	\$5.00/pot
Assorted Danish Pastries	\$10.00/Dz.
Assorted Large Muffins	\$10.00/Dz.
Cinnamon Coffee Cake	\$10.00/Dz.
Assorted Toasted Bagels w/Butter and Cream Cheese	\$12.00/Dz.
Assorted Fresh Baked Cookies	\$7.00/Dz.
Iced Chocolate Nut Brownies	\$7.50/Dz.
Sliced Fresh Fruit Tray/serves 25	\$37.50/tray
Individual Flavored Yogurt Cups	\$2.25/each

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



LUNCH

Plated

Appetizers

Chilled Juice (Orange or Tomato)	\$1.25/person
Fresh Fruit Cup	\$2.25/person

Hot Entrees served with the following:

Tossed Garden Salad w/House Dressing
Warm Dinner Rolls and Creamery Butter
Coffee, Decaf, Iced Tea, Hot Tea, Ice Water

Beef Entrees

Beef Burgandy w/Garlic Mashed Potatoes	\$8.70/person
Beef Stroganoff over Pasta	\$8.70/person
Pepper Steak w/Brandy Cream Sauce on Sourdough Toast Points w/Brown Rice	\$9.20/person
Flank Steak w/Peppers and Onions	\$9.20/person

Pork

Grilled Pork Chops Omaha w/Garlic Mashed Potatoes	\$9.20/person
---	---------------

Poultry

Turkey and Dressing w/Giblet Gravy and Cranberry Sauce	\$8.70/person
Chicken Miami w/Honey Mustard, Bacon and Monterey Jack Cheese, served over waffle fries	\$9.20/person
San Francisco Chicken Sir Fry w/White Rice	\$8.70/person
Chicken Supreme w/Apples and Green Peppercorn Sauce w/White Rice	\$9.20/person
Chicken Kiev	\$9.20/person
New Orleans Chicken Salad	\$9.20/person
Linguine topped with a spice cream sauce and a Cajun-style grilled chicken breast	

Seafood

Chicken and Shrimp Newburg duo w/Roasted Peppers in a cream sauce served over toast points	\$9.70/person
Grilled Salmon w/Dilled Herbed Vegetables	\$9.70/person
Garlic Shrimp w/Basil served over linguine w/ Grilled Vegetables	\$9.70/person
Baked Cod Filet w/Herbed Bread Crumbs and Bernaise Sauce	\$9.20/person



MISC

DECK USAGE FEE **\$100.00**
(For wedding Ceremonies, we estimate 30 minutes. Reception time begins immediately following the ceremony)

EVENT PACKAGE INCLUDES 4 HOURS IN ANY ROOM AT NO CHARGE PLUS TWO HOURS AHEAD OF TIME FOR DECORATING AND ONE HOUR AFTER TO REMOVE PERSONAL ITEMS .
EVENT PACKAGE ALSO INCLUDES USE OF OUR LINENS, CHINA, FLATWARE AND GLASSWARE AND OUR CENTERPIECES.

WEDDING SERVICE FEE **\$.50/person**

GUEST REQUIREMENTS AND MAXIMUM CAPACITIES:

BALLROOM- Minimum of 125 guests on a Saturday night and 100 guests all other evenings-MAXIMUM CAPACITY IS 200

OCEAN LOUNGE- Minimum of 25 guests required-MAXIMUM CAPACITY IS 66

DINING ROOM IS ONLY AVAILABLE ON SATURDAY NIGHTS- Minimum of 40 guests required-MAXIMUM CAPACITY IS 110

SPACE HERITAGE ROOM-Minimum of 25 guests required-MAXIMUM CAPACITY IS 70

Additional reception time is available at \$50.00 per half hour.

Additional set up time is available at \$50.00 per half hour.

****NO ALCOHOLIC BEVERAGES MAY BE BROUGHT INTO THE BUILDING**

****NO FOOD OTHER THAN THE WEDDING CAKE MAY BE BROUGHT INTO THE BUILDING/0.50 per person cutting fee.**

Club prohibits throwing of rice or bird seed, use of sparklers or silly string. **EXCESSIVE THROWING OF CONFETTI OR SILK FLOWER PETALS WILL RESULT IN A \$75.00 CLEANING FEE

The event "contract" should be completed at least two months prior to the event. Estimate of attendance is due one week in advance of event. Final guaranteed attendance is due 72 hours in advance of the event.

All hosted food and beverage is subject to an 18% service charge.



The Tides Club will not be responsible for items left behind.

LUNCH

Plated

Cold Plates

San Francisco Greek Salad	\$8.70/person
A Light Duo/Tuna and Curried Chicken Salad Plate w/ Fresh Fruit Cup	\$8.70/person
Classic Chef's Salad au Julienne w/Choice of dressing	\$8.70/person
Grilled Chicken Caesar Salad w/Red Onions, Black Olives, Garlic Croutons and Grated Parmesan Cheese	\$8.70/person
Seasonal Fresh Fruit Plate w/Low-Fat Cottage Cheese and Honey Yogurt Drizzle	\$8.70/person
Chicken Salad Stuffed Pita w/Potato Salad and Vegetable Sticks	\$7.95/person
Chef's Special Club Sandwich on Marble Bread w/Potato Salad and Vegetable Sticks	\$7.95/person
Turkey Wrap on Spinach Tortilla w/Fresh Fruit Cup	\$8.70/person

Desserts

Ice Cream or Sherbet	\$1.75/person
Ice Cream Parfait (Chocolate, Raspberry or Crème de Menthe)	\$2.00/person
Apple Pie w/Dollop of Whipped Cream	\$2.20/person
Pecan Pie	\$2.20/person
New York Cheesecake	\$2.75/person
Sweet Street Key Lime Pie	\$3.00/person

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



LUNCH

Buffets

Deli Buffet/minimum 25 guests required

Tossed Garden Salad w/three dressings
Potato Salad
Three Meat Platter including:
 Roast Beef, Roast Turkey, and Honey Glazed Ham
Sliced American, Swiss and Provolone Cheeses
Lettuce Leaves, Sliced Tomatoes, Onions and Dill Pickle Spears
Assorted Bakery Fresh Breads and Rolls
Assorted Condiments
Coffee, Tea, Decaf, Hot Tea, Ice Water
GOURMET CHOCOLATE CHUNK COOKIES
\$11.20 per person

Two Entrée Buffet/Minmum 50 guests required

Tossed Garden Salad w/3 Dressings
2 Entrees, 2 Starches, one Vegetable
Rolls and Butter
Coffee, tea, Decaf, Ice Tea, Ice Water
\$13.20 per person

Entrees

SLICED HAM IN FRUIT SAUCE
SOUR CREAM BEEF STROGANOFF W/NOODLES
TURKEY BREAST W/DRESSING AND GIBLET GRAVY AND
 CRANBERRY SAUCE
CARVED ROAST BEEF
SEAFOOD NEWBURG
SLICED CHICKEN CORDON BLEU
GRILLED TERIYAKI CHICKEN BREAST
GRILLED SALMON
MEATLOAF W/GRAVY
SPAGHETTI W/MARINARA SAUCE



SLICED STUFFED CHICKEN BREAST
SHRIMP CREOLE
BAKED LASAGNA

STARCH SELECTIONS

Macaroni and Cheese
Parsley Buttered New Potatoes
Mashed Potatoes w/Gravy
Potatoes au Gratin
Seasoned Rice Pilaf
Fresh Buttered Pasta

Vegetable Selections

Green Beans w/Almonds
Mini Corn on the Cob
Honey Glazed Sliced Carrots
Broccoli, Cauliflower and Carrot Medley
Green Peas w/Pearl Onions
Fiesta Corn

Add \$2.00 for Third Entrée

Add \$1.00 for extra starch or vegetable

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



LUNCH

Box Lunches

The Classic

Half Roast Beef & Half Roast Turkey Sandwich with Cheddar Cheese
Potato Chips
Whole Seasonal Fruit
Sensational Sweets Cookie
A Selection of Soft Drink or Bottled Water
\$7.95 per person

The Club Special

Submarine Sandwich with Turkey, Ham, and Salami with Provolone Cheese,
Lettuce, Tomato, Onion, and Sliced Olives on a Fresh Baguette
Pasta Salad
Whole Seasonal Fruit
Chewy Chocolate Brownie with Walnuts
A Selection of Soft Drink or Bottled Water
\$8.70 per person



RECEPTION

Hot and Cold Hors d'oeuvres

(Minimum order- 5 Dz. Per item)

HOT

Buffalo Wings with Cool Ranch Dipping Sauce	\$11.25/Dz.
Breaded Deep Fried Chicken Drumettes	\$12.25/Dz.
Bacon Wrapped Pineapple Chunks	\$12.25/Dz.
Beef Teriyaki on Skewers	\$15.95/Dz.
Beer Battered Mushrooms	\$11.25/Dz.
Baked French Brie in a Golden Pastry with Crushed Raspberries and Sliced Baguettes	\$77.00
Cheese Quesadillas	\$12.25/Dz.
Cheesesticks w/Marinara Dipping Sauce	\$11.25/Dz.
Chili Con Queso w/Taco Chips (Hot Cheese Dip)	60.00
Coconut Shrimp	\$16.95/Dz.
Dim Sum (Pork Filled) w/Chinese Mustard (Steamed or Fried)	12.75/Dz.
Franks in a Blanket	\$12.25/Dz.
Hot Crab Dip w/Fancy Crackers/Serves 35	\$65.00
Jalapeno Poppers w/Ranch Dip	\$11.95/Dz.
Meatballs (Swedish, BBQ or Sweet & Sour)	\$12.75/Dz.
Mini Quiche Lorraine	\$12.75/Dz.
Mini potato Pancakes w/Sour Cream or Applesauce	\$12.75/Dz.
Mushroom Caps w/Seafood Stuffing	\$17.95/Dz.
Mushroom Croquettes w/Fontina Cheese	\$14.50/Dz.
Spanikopita (Spinach Pies)	\$15.50/Dz.
Tomato Basil Crostini	\$12.75/Dz.

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



COLD

Assorted Finger Sandwiches (Devilled Ham, Curried Chicken, Tuna and Egg)	\$12.25/Dz.
Smoked Salmon with Dill Cream Cheese Finger Sandwiches	
Cream Cheese Ball Rolled in Nuts w/Ritz Crackers	\$37.50
Deli Meat and Cheese Tray w/Olives, Marinated Vegetables, Assorted Breads and Condiments Sliced Lettuce, Tomatoes and Onions	\$105.00
Fancy Decorated Devilled Eggs	\$10.95/Dz.
Fancy Imported and Domestic Cheese Display w/Sliced Baguettes and Crackers-Large serves 100	\$185.00
Small-Serves 50	\$92.50
Fancy Mixed Nuts (2-Lb can)	\$29.95
Fresh Seasonal Sliced Fruit Tray-Large serves 100	\$175.00
Fresh Seasonal Sliced Fruit Tray –Small serves 50	\$ 87.50
Ham and Cream Cheese Horns	\$12.75/Dz.
Mini Chocolate Eclairs and Mini Cream Puffs	\$20.95/Dz.
Mini Tart Shells w/Chicken Salad	\$10.75/Dz.
Mini Tart Shells w/Shrimp Salad	\$12.75/Dz.
Potato Chips w/Onion Dip (2 Lbs.)	\$17.50
Steamed Shrimp w/Cocktail Sauce/25 pieces per pound	\$28.50/Lb.
Taco Chips w/Salsa (2 Lbs.)	\$17.50
Vegetable Crudites w/Ranch Dip – Large serves 100	\$125.00
Vegetable Crudites w/Ranch Dip – Small serves 50	\$ 62.50
Whole Poached Salmon w/Garnish and Crackers	\$205.00
Whole Basket of Strawberries w/Dipping Chocolate And Whipped Cream (Serves 100)	\$205.00
6 FT. DELI SUB (30Slices)	\$ 87.50

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



RECEPTION

Enhancements

Carvings

Whole Roasted Turkey with Cranberry Chutney, Rolls, and Condiments

12-Lbs, Serves 75 \$11.95 per pound

Tenderloin of Beef w/Rolls and Condiments

7-Lbs., Serves 20 \$20.25 per pound

Top Round of Beef with Horseradish, Rolls, and Condiments

25-Lbs., serve 175 \$11.95 per pound

Honey Glazed Ham with Rolls and Condiments

15-Lbs, Serves 100, \$10.95 per pound

Pasta Station

\$5.95/person

*Bowtie Pasta, Fettucine and Cheese Tortellini
Marinara Sauce, Alfredo Sauce, Olive Oil w/Parmesan Cheese
Peppers, Onions and Diced Tomatoes*

ADD GRILLED CHICKEN

\$7.95/person

Fajitia Station

\$6.95/person

*Grilled Chicken Fajita Strips
Red, Yellow, and Green Bell Peppers, Onions
Fajita Seasoning, Lime Juice, Cilantro, Olive Oil Blend
Warm Flour Tortillas
Salsa and Sour Cream*

Taco Bar

\$5.95/person

*Taco Hamburger Meat
Chopped Onions and Tomatoes, Shredded Cheese, Salsa and Sour Cream
Hard and Soft Taco Shells*



BEVERAGES

Cocktails / Beverages

Premium Brand Cocktails (per drink).....	\$3.95
Call Brand Cocktails (per drink).....	\$3.50
House Brand Cocktails (per drink).....	\$2.75
Domestic Beers (per bottle).....	\$2.75
Imported Beers (per bottle).....	\$3.25
Non-Alcoholic Beers (per bottle).....	\$2.50
Woodbridge Wine to include Chardonnay, Cabernet Sauvignon, Merlot AND White Zinfandel (per glass)	\$4.00
Cordials (per drink).....	\$3.25
Soft Drinks (per glass).....	\$1.20
Juice added to any drink.....	\$.50
Keg Beer (190 10 oz. servings).....	\$175.00
Pony Keg (95 10 oz servings).....	\$100.00
(Miller and Miller Light, Budweiser and Budweiser Lite, Michelob and Michelob Light, Coors Light)	
CARAFES OF HOUSE WINE.....	\$14.00/ea.
Chardonnay, Cabernet, White Zinfandel	
FRUIT PUNCH (40-45 servings per bowl).....	\$35.00/bl
LIME SHERBET & 7-UP PUNCH.....	\$35.00/bl
WINE PUNCH BOWL.....	\$55.00/bl
BLOODY MARY, SCREWDRIVERS OR MIMOSA BOWLS.....	\$65.00/bl



special events

weddings

reunions

graduations

promotions

anniversaries

retirements

birthdays



BEVERAGES

Wine List

Sparkling Wines and Champagnes

price per bottle

Wycliffe Champagne	\$14.00
Cinzano Asti	\$26.00
Korbel Champagne.....	\$18.00
Non-Alcoholic Champagne	\$10.00

White Varietals

Burlwood Chardonnay	\$13.95
Mac Murray Ranch Pinot Noir.....	\$21.95
Simi Sonoma County Chardonnay.....	\$17.95

Red Varietals

Burlwood Cabernet Sauvignon	\$13.95
Burlwood Merlot.....	\$13.95
Ecco Domani Sangiovese Di Toscana.....	\$17.95

Zinfandels

Burlwood White Zinfandel.....	\$13.95
Woodbridge Robert Mondavi White Zinfandel	\$13.95
Simi Sonoma County White Zinfandel	\$17.95

ALL PRICES SUBJECT TO 18% SERVICE CHARGE

DINNER

Plated



Appetizers

Fresh Sauteed Mushroom Caps	\$5.25/person
French Onion Soup w/Gruyere Cheese and Croutons	\$4.95/person
Shrimp Cocktail w/Lemons and Cocktail Sauce	\$6.25/person

Salads (Select one)

Tossed Garden Salad w/House Dressing	INCLUDED
Spinach Salad w/Mandarin Oranges, Chopped Beets and Poppy Seed Dressing	\$1.00/person
Caesar Salad w/Red Onions, Black Olives, Garlic Croutons and Grated Parmesan Cheese	\$1.00/person

Combination Plate (Select any two of the following)

TENDERLOIN BEEF MEDALLIONS W/BERNAISE SAUCE	
GRILLED ATLANTIC SALMON W/DILL HERBED VEGETABLES	
SLICED CHICKEN CORDON BLEU	
GRILLED TERIYAKI CHICKEN BREAST	
BAKED COD W/HERBED BREAD CRUMBS	
\$21.95/person	

ENTREES (MAXIMUM OF TWO SELECTIONS)

SLICED FILET OF BEEF W/BERNAISE SAUCE	\$19.95/person
ROAST PRIME RIB AU JUS	\$18.95/person
LONDON BROIL AU JUS	\$17.95/person
PORK LOIN CHOPS W/MUSTARD CAPER SAUCE	\$18.95/person
CHICKEN MARSALA W/ARTICHOKE AND MELTED PROVOLONE	\$18.95/person
CHICKEN CORDON BLEU	\$17.95/person
CHICKEN MILANO BAKED AL FORNO W/FETTUCINI	\$18.95/person
BAKED ATLANTIC COD W/HERBED BREADCRUMBS	\$18.95/person
GRILLED ATLANTIC SALMON	\$18.95/person
SHRIMP LINGUINE EL GALVESTON	\$18.95/person
Sauteed Shrimp tossed with fresh Linguine and olive oil	

Starch Sidelines

Oven Roasted New Potatoes	
Baked Potato w/Butter and Sour Cream	
Seasoned Rice Pilaf	
Wild Rice (\$1.00 extra per person)	
Garlic Mashed Potatoes w/Gravy	



Pasta w/Marinara Sauce

Vegetable Sidelines

Broccoli, Cauliflower and Carrot Medley
Green Beans w/Almonds
Fiesta Corn
Honey Glazed Sliced Carrots
Garden Peas w/Julienne Carrots

ALL MEALS INCLUDE:

Dinner Rolls and Butter
Coffee, Tea, Deaf, Iced Tea, Ice Water

VEGETARIAN PASTA PRIMAVERA W/MARINARA SAUCE \$16.95/person

CHILDREN AGES 2-12

CRISPY FRIED CHICKEN TENDERS ATLANTA \$7.95/person
WITH FRENCH FRIES AND HONEY MUSTARD DIPPING SAUCE

Desserts

Sherbet	\$1.75/person
Ice Cream	\$1.75/person
Vanilla Ice Cream Parfait(Chocolate, Raspberry or Crème de Menthe	\$2.00/person
Apple Pie w/Whipped Topping	\$2.25/person
Pecan Pie	\$2.25/person
Chocolate Cake	\$2.25/person
New York Cheesecake	\$3.00/person
Sweet Street Key Lime Pie	\$3.25/person
Apple Granny Pie	\$3.25/person
Bourbon Street Pecan Pie	\$3.25/person
Carrot Cake	\$3.25/person
Turtle Cheesecake	\$3.50/person

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



DINNER

Build Your Own Buffets

Two Entrée Buffet

\$18.95/person

Three Entrée Buffet

\$20.95/person

Salads-Select two

Tossed Garden Salad w/three dressings
Marinated Tomato and Cucumber Salad
Fresh Fruit Bowl
Pasta Vinaigrette
Cole Slaw
Caesar Salad- Add \$1.00 per person

Entrees

STUFFED CHICKEN BREAST W/BREAD STUFFING AND GIBLET GRAVY
ROUND OF BEEF W/BURGANDY SAUCE (ATTENDANT TO CARVE)
CHICKEN MARSALA W/ARTICHOKE AND MELTED PROVOLONE CHEESE
WHOLE ROAST TURKEY BREAST W/DRESSING, GIBLET GRAVY AND
CRANBERRY SAUCE (ATTENDANT TO CARVE)
BALED MEW ENGLAND COD W/HERBED BREADCRUMBS
GRILLED SALMON W/LOBSTER SAUCE
BAKED VIRGINIA HAM (ATTENDANT TO CARVE)
SLICED CHICKEN CORDON BLEU
SEAFOOD NEWBURG W/SHRIMP, SCALLOPS AND WHITE FISH
MEAT LASAGNA

PRIME RIB W/HORSERADISH CREAM
(ATTENDANT TO CARVE) \$2.00/PERSON

PEPPER CRUSTED ROAST PORK LOIN
(ATTENDANT TO CARVE) \$2.00/PERSON

Starches-Select two

Garlic Mashed Potatoes
Oven Roasted New Potatoes
Seasoned Rice Pilaf
Potatoes au Gratin



Spaghetti w/Marinara Sauce
Cheese Tortellini w/Alfredo Sauce

\$1.00/person

Vegetables-Select two

Broccoli, Cauliflower and Carrot Medley
Green Beans w/Almonds
Honey Glazed Sliced Carrots
Fiesta Corn
Garden Peas w/Julienne Carrots

ALL BUFFETS INCLUDE:

Rolls and Butter
Coffee, Tea, Decaf, Iced Tea, Ice Water

CHILDREN AGES 5-12

HALF PRICE

CHILDREN UNDER FIVE

NO CHARGE

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



DINNER

Theme Buffets

South of the Border

Greens with Tomatoes and Onions Tossed with House Dressing
Fresh Fruit Platter
BEEF TOQUITOS
CHICKEN FAJITIAS WITH WARM FLOUR TORTILLAS
SHREDDED PORK ENCHILADAS W/SALSA VERDE
Refried Beans
Mexican Rice
Tortilla Chips and Salsa
Coffee, Tea, Decaf, Iced Tea, Ice Water
TRADITIONAL FLAN

\$17.95 per person

Picnic Buffet

Classic Potato Salad
Sliced Seasonal Fruit
GRILLED BURGERS AND HOT DOGS
W/ALL THE TRIMMINGS
Steamed Corn on the Cob
Baked Beans
Rolls and Butter
Lemonade and Ice Tea, Ice Water
CHOCOLATE CHIP AND OATMEAL RAISIN COOKIES

\$12.95 per person

The Wacky Tourist Luau

Cucumber Kim Chee
Oriental Salad
TERIYAKI BEEF STICKS
HAWAIIAN STYLE HULI HUHULI CHICKEN
KAHLUA PORK W/CABBAGE
Oven Roasted Redskin Potatoes
Steamed White Rice
Stir Fried Vegetables
Rolls and Butter
Coffee, Tea, Decaf, Iced Tea, Ice Water
PINEAPPLE UPSIDE DOWN CAKE

\$20.95 per person



All American Barbecue

Tossed Garden Salad w/3 Dressings
Cole Slaw
Fresh Fruit Bowl
BBQ PORK RIBS
BBQ CHICKEN QUARTERS
Oven Roasted New Potatoes
Mini Corn on the Cob
Baked Beans
Sweet Cornbread w/Honey Butter
Rolls and Butter
Coffee, Tea, Decaf, Iced Tea, Ice Water
STRAWBERRY SHORTCAKE

\$18.95 per person

ALL PRICES SUBJECT TO 18% SERVICE CHARGE



WEDDINGS

Reception Packages

Each Package includes a 4-hour event plus the following items and services:

- Room Setup includes tables, chairs, and display area needed for this reception
- House Linens and Napkins
- Votive Candles
- Silver Coffee Service
- Fruit Punch
- Champagne or Sparkling Cider "Toast"
- Wait Staff to tray pass Hors d'oeuvres and serve your guests
- Travel Basket with food and champagne for the Bride and Groom
- Designated Picture Areas

Classic Club

Tomato Basil Crostini (2 pcs. per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 pcs. per person)
Imported and Domestic Cheeses with Sliced Baguettes
Vegetable Crudites with Ranch Dressing
Assorted Dips and Chips
\$19.95 per person

Gala Affair

Tomato Basil Crostini (2 pcs. per person)
Beef Taquitos (3 pcs. per person)
Assorted Finger Sandwiches
Fancy Deviled Eggs (2 pcs. per person)
Vegetable Crudites with Ranch Dressing
Assorted Dips and Chips
Fruit Platter
Deluxe Sliced Meats, Imported and Domestic Cheeses with Rolls and Condiments
\$21.00 per person



A Touch of Class

Chilled Shrimp with Tangy Cocktail Sauce and Lemon
Assorted Finger Sandwiches
Vegetable Crudites with Ranch Dressing
Fruit Platter
Whole French Baked Brie w/ Crushed Raspberries and Sliced Baguette
Grilled Chicken Kabobs (2 pcs. per person)
Crab Rangoon with Shoyu Mustard Sauce (3 pcs. per person)
Cheese Quesadillas (3 pcs. per person)
Carved Steamship of Beef Served with Creamy Horseradish Sauce and Rolls
\$27.00 per person

ALL PRICES SUBJECT TO 18% SERVICE CHARGE