

Catering Menu



1800 NW Gilman Blvd Issaquah, WA 98027
www.seattleissaquah.hgi.com



1484 Hyla Ave NW Issaquah, WA 98027
www.seattleissaquah.homewoodsuites.com

Catering Sales Department
425-395-3001

MEETING & BANQUET ROOM OPTIONS

Please call for pricing and availability.

HILTON GARDEN INN - LEGACY BALLROOM

Over 2,900 square feet of classic banquet space that can host up to 220 guests seated at round tables, 120 guests classroom style, or 300 guests theater style.

Our Legacy Ballroom at Hilton Garden Inn can be divided into three separate function rooms to accommodate smaller meeting groups:

CATTERALL ROOM

About 1,500 square feet of banquet space, seats up to 100 guests seated at round tables, 60 guests classroom style, or 125 guests theater style.

BERGSMA ROOM

Just over 700 square feet of banquet space, seats up to 50 guests at round tables, 30 classroom style, or 70 guests theater style.

BARLOW ROOM

Just over 700 square feet of banquet space. Seats up to 50 guests at round tables, 30 guests classroom style, or 70 theater style.

CATTERALL & BERGSMA ROOMS

Together over 2,000 square feet of banquet space. Seats up to 160 guests at round tables, 90 guests classroom style, or 175 ceremony/theater style.

BERGSMA & BARLOW ROOMS

Together over 1,400 square feet of banquet space. Seats up to 110 guests at round tables, 60 guests classroom style, or 100 guests theater style.

Other Function Room Options:

DENTON ROOM

About 500 square feet of function space. Hosts 24 guests at round tables, 24 guests classroom style, or 45 guests theater style.

ROWLEY BOARD ROOM

Traditional board room. Seats up to 12 guests at existing board room table.

HOMEWOOD SUITES BY HILTON - ISSAQUAH

Function space at our neighboring hotel. All catering and space rental booked through Catering Sales Department.

HOMEWOOD SUITES – RIDLON ROOM

A 740 square foot space that can accommodate up to 50 guests at round tables, 45 guests classroom style, or 70 guests theater style.

HOMEWOOD SUITES – AVA BOARD ROOM

Intimate board room setting, 250 square feet. Seats up to 12 guests at a conference table.

BREAKFAST BUFFETS

Minimum 15 People

All Breakfasts Include Starbucks Coffee, Assorted Herbal Teas by Tazo and Chilled Juices.

THE CONTINENTAL

Fresh Seasonal Fruit Tray, Assorted Pastries, Scones, Muffins, Breakfast Breads
\$15

THE TREEHUGGER

Vanilla Yogurt, Low Fat Granola
Old Fashioned Oatmeal with Brown Sugar, Raisins and Maple Syrup
Hard Boiled Eggs, Washington Apple Waldorf Salad, Vanilla Scented Blueberry Pound Cake
\$18

ISSAQUAH CLASSIC

Fresh Seasonal Fruit Tray, Scrambled Eggs with Cheddar Cheese
Seasoned Breakfast Potatoes, Assorted Pastries, Muffins, Breakfast Breads
Choice of One: Thick Cut Bacon, Pork Maple Sausage, Apple Chicken Sausage or Smoked Ham
\$20

SOUTHERN SCRAMBLE

Smoked Andouille Sausage, Roasted Red Pepper, Black Beans, Onions, Breakfast Potatoes Scrambled
in Eggs and Topped with Cojita Cheese
Served with Sour Cream, Fresh Pico de Gallo and House Made Salsa
Corn and Flour Tortillas, Fresh House Made Tortilla Chips and a Seasonal Fruit Tray
\$20

GREEN EGGS AND HAM

Green Eggs- Scrambled Eggs, Pesto, Diced Tomatoes, Spinach and Parmesan Cheese
Apple Chicken Sausage, Seasoned Breakfast Potatoes
Fresh Seasonal Fruit Tray and Toasted English Muffins with Assorted Jams
\$20

FARM FRESH SCRAMBLE

Apple Wood Smoked Ham and Sweet Onions Scrambled with Eggs, Topped with Cream Cheese and Chives
Seasoned Breakfast Potatoes
Almond Crusted French Toast and Seasonal Fresh Fruit Tray
\$22

ADDITIONAL BREAKFAST ITEMS

Northwest Lox and Bagels

Fresh Bagels, Whipped Cream Cheese, Northern
Style Lox, Capers, Shaved Red Onion
\$9

Old Fashioned Oatmeal

Bourbon Brown Sugar Syrup,
Pecans & Apple Chips Served with Milk
\$5

Scrambled Eggs

Topped with Cheddar Cheese & Chives
\$5

Vanilla Scented Crepes

Sweetened Cream Cheese Filled Crepe
Cocoa Dusted or Fresh Fruit Compote
\$5

Yogurt

Regular and Low Fat with Granola
\$3

Gluten Free Muffins

By the ½ Dozen
\$18

ALL DAY PACKAGE

Minimum 15 People

CONTINENTAL BREAKFAST

Assorted Pastries, Muffins, Breakfast Breads
Sliced Seasonal Fresh Fruit, Chilled Fruit Juices
Freshly Brewed Starbucks Coffee, Assorted Tazo Herbal Teas

MID-MORNING COFFEE REFRESH

Starbucks Coffee and Tazo Tea Refresh

LUNCH BUFFET

Pick One: Northwest Classic, Pacific Rim, Southern Comfort,
Issaquah Deli, Italian Gourmet, Market Fresh Tacos, or It's 5 O'Clock Somewhere
(See page 7 for lunch menus)
Served with Iced Tea or Lemonade

THE AFTERNOON WAKE UP CALL

Assorted Sodas, Bottled Water
Freshly Popped Popcorn and Chef's Choice Dessert

\$59

ALL DAY PACKAGE

Less than 15 people

CONTINENTAL BREAKFAST

Assorted Pastries, Muffins, Breakfast Breads
Sliced Seasonal Fresh Fruit, Chilled Fruit Juices
Freshly Brewed Starbucks Coffee, Assorted Tazo Herbal Teas

MID-MORNING COFFEE REFRESH

Starbucks Coffee and Tazo Tea Refresh

LUNCH MENU

Guests will order off The Garden Grille Limited Menu the morning of the event

THE AFTERNOON WAKE UP CALL

Assorted Sodas, Bottled Water
Freshly Popped Popcorn and Chef's Choice Dessert

\$51

(Ask about upgrading your All Day Package – Upgrade your breakfast or afternoon snack)

BREAK PACKAGES

For meetings that are 15 person minimum

SWEET & SALTY

Double Fudge Brownies, Assorted Candy Bars
Freshly Popped Popcorn, Cracker Jacks, Kettle Potato Chips
Assorted Sodas and Sparkling Waters
\$15 per person

THE HEALTH NUT

Assorted Cheese Plate with Crackers, Pretzels and Stone Ground Mustard
Toasted Whole Raw Almonds, Sliced Apples and Grapes
Bottled Water and Assorted Sparkling Waters
\$15 per person

COWPIE CHOCOLATE CHIP COOKIES AND MILK

Fresh Chewy Chocolate Chip Cookies
Mini 2% Milk and Chocolate Milk Cartons
Assorted Sodas and Sparkling Waters
\$12 per person

EXECUTIVE BREAK

Vegetable Platter with White Bean Truffle Dip
Assorted Cheese Plate with Crackers, Pretzels and Stone Ground Mustard
Seasonal Fresh Fruit Tray, Baklava Bars
Starbucks Iced Coffee and Assorted Sparkling Waters
\$17 per person

SEAHAWKS TAILGATE PARTY

Fried Chicken Wings with Buffalo and Ranch Dipping Sauces
Queso Nachos- Creamy Cheese Sauce, Spicy Sausage, Tomatoes, Shredded Lettuce, Olives
House Made Tortilla Chips served with Sour Cream and Salsa
BBQ Pork Sliders, Celery and Carrot Sticks with Garlic Ranch Sauce
Chocolate Brownies, Skittles and Assorted Sparkling Waters
\$23 per person

BEVERAGES & SNACKS

BEVERAGES

Starbucks Regular Coffee	\$ 50 per gallon
Starbucks Decaf Coffee	\$ 50 per gallon
Starbucks Iced Coffee with Gourmet Syrups & Cream	\$ 50 per gallon
Tazo Hot Tea	\$ 30 per gallon
Tazo Iced Tea	\$ 16 per carafe
Milk	\$ 12 per carafe
Chilled Juice (Orange, Cranberry, Apple, Lemonade)	\$ 16 per carafe
Sparkling Water	\$ 3 each
Sparkling Cider	\$ 12 per bottle
Energy Drinks (Red Bull and Sugar Free Red Bull)	\$ 5 per can
Assorted Soda (Canned): Coke, Diet Coke, Sprite and Coke Zero	\$ 3 each

HOMEMADE GOODIES

Muffins, Breads & Pastries	\$ 25 per dozen
Gluten Free Muffins	\$18 per ½ dozen
Bagels & Cream Cheese	\$ 25 per dozen
Donuts	\$ 20 per dozen
Croissants & Scones	\$ 25 per dozen
Cinnamon Rolls	\$ 24 per dozen
Cookies	\$ 18 per dozen
Fudge Brownies	\$ 24 per dozen
Dessert Platter (serves 25 people)	\$ 120 per platter

SAVORY SNACKS

Tortilla Chips, Salsa and Guacamole	\$ 4 per person
Assorted Individual Bags of Chips	\$ 3 each
Freshly Popped Popcorn	\$ 3 per person
Snack Bowl Mix	\$ 3 per person
Low Fat Granola Bars	\$ 3 each
Mixed Nuts	\$ 3 per person

FRESH DELI SNACKS

Whole Fruit	\$ 2 per piece
Chocolate Dipped Strawberries (Seasonal)	\$ 40 per dozen
Savory Domestic Cheese and Cracker Display	\$ 7 per person
Seasonal Fruit Tray	\$ 5 per person
Fruit and Cheese Tray	\$ 8 per person

THEMED BUFFETS

*All Lunches Include Fresh Brewed Starbucks Coffee, Assorted Herbal Teas by Tazo and Tazo Iced Tea or Lemonade
Minimum 15 Guests.*

NORTHWEST CLASSIC

Classic Caesar Salad- Parmesan Cheese and Focaccia Croutons with Caesar Dressing
Spinach Salad- Crispy Bacon, Caramelized Onions, Blueberries, Goat Cheese with Balsamic Dressing
Assorted Rolls, Grilled Vegetables
Bruschetta Grilled Chicken- Tomatoes, Basil, and Garlic Drizzled with Balsamic Syrup
Cheese Ravioli with Spinach and Artichokes in a light Cream Sauce, Topped with Parmesan Cheese
Chef's Choice Dessert and Blackberry Lemonade
Lunch \$ 32 / Dinner \$36

SOUTHERN COMFORT

Garden Salad with Ranch Dressing, Cole Slaw
Grilled Sirloin Beef with Blooming Onion Straws and Spiced BBQ Sauce
Grilled Chicken with Poblano Pepper & Corn Salsa
Garlic Mashed Potatoes, Honey-Jalapeno Corn Bread
Apple Crisp with Fresh Whipped Cream and Peach Iced Tea
Lunch \$ 32 / Dinner \$36

IT'S 5 O'CLOCK SOMEWHERE

Wild Mushroom Enchiladas with Ancho Chili Mole Sauce, Topped with Mango Salsa and Cojita Cheese
Chicken Enchiladas Verdes with House Made Tomatillo Sauce and Pepper Jack Cheese
Spanish Rice, Seasoned Black Beans, House Made Tortilla Chips, Jalapeño Cabbage Salad
Topping Bar Includes: Fresh Pico De Gallo, Guacamole, Black Olives, Tomatoes, Sour Cream
Chef's Choice Dessert and Virgin Margaritas
Lunch \$ 29 / Dinner \$36

ISSAQUAH DELI

Thinly Sliced Black Forest Ham, Smoked Turkey and Roast Beef
Provolone, Swiss, Pepper Jack & Tillamook Cheddar
Romaine Lettuce, Tomatoes, Onions, Cucumber and Roasted Red Peppers
Pesto Aioli, Chipotle Aioli, Grainy Mustard, Mayonnaise, Relish Tray
Focaccia Bread, Sourdough, Wheat, White, Rye Breads
Assorted Kettle Chips, Pasta Salad, Soup of the Day
Fresh Baked Cookies and Lemonade Bar with Flavored Syrups & Berries
*Gluten Free Bread Available Upon Request
Lunch \$ 27 / Dinner \$27

ITALIAN GOURMET

Italian Salad- Mixed Greens, Olives, Mozzarella Cheese, Shaved Red Onion with a Feta Vinaigrette
Classic Caesar Salad- Cut Romaine, Parmesan Cheese, and Croutons with Classic Caesar Dressing
Garlic Bread Sticks, Grilled Vegetable Antipasto Platter
Chicken Scallopini- Seared Chicken, Lemon, Kalamata Olives, Artichokes and
Fresh Parsley, Glazed with White Wine and Butter
Spinach and Goat Cheese Manicotti with Tomato Sauce, Baked with Fresh Parmesan
Chef's Choice Dessert and Blackberry Italian Sodas
Lunch \$32 / Dinner \$36

MARKET FRESH TACOS

Shredded Seasoned Chicken and Pork
Spanish Rice, House Made Fried Pinto Beans
Garden Salad with Jalapeño Lime Ranch
Toppings Bar Includes: Fresh Pico de Gallo, Shredded Lettuce, Cojita Cheese, Chopped Onion,
Fresh Cilantro, Jalapeños, Guacamole, Sour Cream and Tomatillo Sauce
Flour Tortillas, Crisp Tostada Shells, House Made Tortilla Chips
Raspberry Cheesecake Chimichangas and Virgin Margaritas
Lunch \$ 28 / Dinner \$34

THE PACIFIC RIM

Almond Salad- Romaine Lettuce, Mandarin Oranges, Bell Peppers with a Toasted Sesame Dressing
Steamed White Rice, Stir-Fried Vegetables
Sesame Seared Salmon with a Teriyaki Glaze and Fried Wontons
Coconut Shrimp with Mango Ginger Puree
Chef's Choice Dessert and Iced Green Tea
Lunch \$ 32 / Dinner \$40

THE PUGET SOUND

(Not included in All Day Package)

Classic Caesar Salad- Cut Romaine, Parmesan Cheese, Croutons with Classic Caesar Dressing
Spinach Salad- Crispy Bacon, Caramelized Onions, Blueberries, Goat Cheese with Balsamic Dressing
Garlic Parmesan Mashed Potatoes, Seasonal Sautéed Vegetables, Baked Sourdough Bread
Seared Salmon with Lemon Garlic Butter
Grilled Beef with Crispy Mushrooms, Shallots and a Port Wine Reduction
Chef's Choice Dessert and Lemonade Bar with Flavored Syrups & Berries
Lunch \$ 38 / Dinner \$45

PLATED LUNCH

Includes Fresh Brewed Starbucks Coffee, Herbal Teas by Tazo, Lemonade & Chef's Choice Dessert (Unless Otherwise Noted)

TURKEY SANDWICH

Roasted Turkey, Provolone Cheese, Mayo, Mixed Greens, Roasted Red Peppers, Sliced Tomato and Shaved Red Onion on Focaccia Bread. Served with Pickle, Kettle Potato Chips and a Cookie

\$18

MEDITERRANEAN SANDWICH

Grilled Vegetables Marinated in Herb Vinaigrette, Goat Cheese Spread, Spring Mixed Lettuce and Roasted Tomato on Focaccia Bread. Served with Kettle Potato Chips and a Dessert Bar

\$18

SOUTHWEST GRILLED STEAK SALAD

Grilled Flank Steak, Fresh Corn, Black Beans, Diced Tomatoes, and Crispy Corn Tortilla Strips
Served with Chipotle Ranch Dressing

\$22

GRILLED PORK CHOP

Bourbon and Brown Sugared Pork Chop
Whipped Sweet Potatoes and Sautéed Vegetables

\$25

LEMON THYME CHICKEN

Seared Chicken with Fresh Thyme, Lemon Zest and Fried Capers
Wild Rice and Sautéed Vegetables

\$25

PACIFIC NORTHWEST PAN SEARED SALMON

Walnut Crusted Salmon with Honey Mustard Glaze
Parmesan Garlic Mashed Potatoes and Seasonal Vegetable

\$30

JALAPEÑO GRILLED SHRIMP

Grilled Tiger Shrimp, Roasted Fingerling Potatoes
Fresh Corn and Tomato Salad with Jalapeño Infused Oil

\$29

PLATED DINNER

Includes Bread Rolls, Chef's Choice of Starch, Fresh Vegetable & Dessert, Starbucks Coffee & Assorted Tazo Herbal Teas

SELECT ONE STARTER SALAD

- ◇ Garden Salad- Julienned Beets, Cucumbers, Grape Tomatoes, Croutons with Garlic Ranch Dressing
- ◇ Spinach Salad- Crispy Bacon, Caramelized Onions, Blueberries, Goat Cheese with Balsamic Dressing
- ◇ Pesto Caesar Salad- Heart of Romaine, Herbed Croutons, Parmesan and Pesto Caesar Dressing
- ◇ Almond and Blue Cheese Salad- Toasted Almonds, Dried Cherries, Blue Cheese Crumbles and Balsamic Dressing

SELECT TWO ENTRÉES PLUS ONE VEGETARIAN OPTION

CHICKEN

- ◇ Lemon Thyme Chicken- Seared Chicken with Fresh Thyme and Fried Capers
- ◇ Bruschetta Grilled Chicken- Tomatoes, Basil, and Garlic drizzled with Balsamic Syrup
- ◇ Chicken Piccata- Lemon, Tomato, Capers in a White Wine Butter Sauce
- ◇ Chicken Parmesan with Tomato Vodka Cream Sauce topped with Parmesan Cheese
- ◇ Chicken Marsala- Sautéed Mushrooms and Marsala Sweet Wine Sauce

\$36

PORK

- ◇ Hoisin Marinated Grilled Pork with Sesame Sautéed Vegetables
- ◇ Bourbon and Brown Sugared Pork Chops
- ◇ Bacon Wrapped Pork Tenderloin with Apple Butter Sauce

\$36

PACIFIC NORTHWEST PAN SEARED SALMON

- ◇ Walnut Crusted Salmon with a Honey Mustard Glaze
- ◇ Cedar Smoked Salmon topped with Lemon Dill Hollandaise
- ◇ Seared Salmon with Lemon Garlic Butter

\$40

SIRLOIN STEAK

- ◇ Topped with Gorgonzola-Baked Blue Cheese
- ◇ Roasted Portobello Mushrooms and Shallot Demi Glaze
- ◇ Topped with Crab and Herbed Béarnaise Sauce

\$49

PRIME RIB

- ◇ Herb Crusted Prime Rib Roast with Horseradish Cream
- ◇ Cinnamon and Turmeric Spiced Prime Rib with Curried Couscous

\$52

ALASKAN HALIBUT

- ◇ Prosciutto Wrapped with Lemon Curd and Fried Capers

\$52

VEGETARIAN

- ◇ Roasted Butternut Squash Ravioli- Roasted Butternut Squash with Herbed Alfredo Cream and Toasted Pine Nuts
- ◇ Grilled Vegetable Stack- Balsamic Marinated Grilled Portobello Mushrooms, Asparagus, and Roasted Red Peppers
- ◇ Sesame Seared Tofu with a Teriyaki Glaze and Crisp Wontons

\$30

DINNER BUFFET

*All buffets include Chef's Choice Starch, Fresh Vegetables, Bread Rolls, Gourmet Desserts,
Fresh Brewed Starbucks Coffee, Tazo Teas and Iced Tea*

\$39, One Entrée

\$45, Two Entrées

\$49, Three Entrées

SALADS

SELECT TWO

Garden Inn Salad

Julienne Beets, Cucumbers, Grape Tomato,
Corn Bread Croutons and Garlic Ranch Dressing

Classic Caesar Salad

Romaine Hearts, Herbed Croutons, Parmesan
and Pesto Caesar Dressing

Almond and Blue Cheese Salad

Toasted Almonds, Dried Cherries, Bleu Cheese
Crumbles and Balsamic Dressing

Caprese Salad

Fresh Baby Mozzarella, Grape Tomato,
Basil and Garlic

SIDES

SELECT TWO

Artisan Cheese Platter

Spinach & Artichoke Dip

Fruit Platter

Antipasto Platter

MAIN ENTREES

- ◇ Smoked Gouda Macaroni and Cheese
- ◇ Cheese Lasagna- Layered with Mozzarella, Parmesan, Ricotta, Cottage and Cheddar Cheese
 - ◇ Bruschetta Chicken- Fresh Garlic, Tomato and Basil with Balsamic Syrup
 - ◇ Chicken Piccata- Lemon, Tomato, Capers in a White Wine Butter Sauce
 - ◇ Lemon Thyme Chicken with White Wine and Fried Capers
- ◇ Grilled Beef with Roasted Garlic Portobello Mushrooms and Port Wine Sauce
 - ◇ Classic Meatloaf with Portobello Mushroom Gravy
- ◇ Cedar Smoked Salmon topped with Lemon Dill Hollandaise
 - ◇ Blackened Cod with Peach Relish

ADD ON A CARVING STATION:

(Minimum of 50 Guests)

Herb Roasted Turkey

Roast Prime Rib of Beef

\$4 per person

\$7 per person

HORS D'OEUVRE PLATTERS

25 guest minimum

GOURMET IMPORTED AND DOMESTIC CHEESES

Assorted Cheeses Served with Sliced Baguettes and Assorted Crackers
\$6 per person

VEGETABLE PLATTER

Selection of Crisp Vegetables served with Assorted Dips
\$3 per person

MEDITERRANEAN STATION

Hummus, Warmed Goat Cheese, Roasted Red Peppers, Marinated Olive Tapenade, White Bean Truffle Dip
Served with Grilled Flat Bread
\$4 per person

SLICED SEASONAL FRUIT AND BERRIES

Served with Yogurt Dipping Sauce
\$5 per person

CASHEW CHICKEN

Asian Style Chicken with Toasted Cashews, Green Onions and Sesame Seeds
Served with Butter Lettuce and Fried Wonton Chips
\$5 per person

POACHED TIGER PRAWNS

Marinated Poached Prawns with Cocktail Dipping Sauce and Lemon Wedges
\$6 per person

ASIAN SAMPLER

Pot Stickers, Vegetarian Spring Rolls and BBQ Pork
Hot Mustard, Sweet Chili Sauce, Soy Sauce
\$6 per person

SPINACH AND ARTICHOKE DIP

Piping Hot Spinach and Artichoke Dip served with House Made Tortilla Chips
\$3 per person

WHOLE SMOKED SALMON

(50 Guest Minimum)

Smoked Salmon Served with Capers, Red Onions, Cream Cheese and Hard Boiled Egg
Rye Bread & Miniature bagels
\$8 per person

PRIME RIB

(50 guest minimum)

Chef Attended Carving Station Served with Dinner Rolls
Horseradish Cream Sauce, Stone Ground Mustard and Au Jus
\$9 per person

HORS D'OEUVRES TO DISPLAY OR PASS

Priced Per Dozen, Minimum 3 Dozen per Item

CHILLED

Crostini with Bay Shrimp and Dill Cream Cheese	\$24
Bruschetta- Roma Tomatoes, Garlic and Basil Leaf	\$15
Goat Cheese and Roasted Red Peppers on Crostini	\$18
Pita Triangles with Olive Tapenade	\$15
Sliced Beef on a Crostini with a Roasted Fennel and Pepper Relish	\$28
New Potatoes Filled with Sour Cream and Fried Pancetta	\$22
Antipasto Skewers- Fresh Mozzarella, Basil, Artichoke, Kalamata Olives and Tomato	\$30
Chicken Curry Salad in Toasted Phyllo Shell with Chiffonade Basil	\$22
Spinach and Artichoke Dip in a toasted Phyllo Shell	\$22
Italian Crostini- Fresh Mozzarella, Tomato and Basil with Aged Balsamic Glaze	\$22
Bite Size Crème Brûlée	\$40
Whipped Chocolate with Raspberry on a Banana Crisp	\$40

Gluten Free crostini available for an additional charge.

WARM

Spanakopita- Phyllo Dough filled with Feta and Spinach	\$26
Eggplant Coins with Roasted Tomato Relish	\$28
Caramelized Onion and Feta Tart	\$22
Fried Artichokes with Lemon Caper Aioli	\$26
Roasted Garlic Mushrooms and Sliced Brie on Grilled Baguette	\$22
Cashew Chicken on Fried Wonton with Daikon Slaw	\$30
Shrimp Nests with Hoisin Dipping Sauce	\$24
Beef Sliders Topped with White Cheddar Cheese and Caramelized Onions	\$36
Meatballs (Choose Sauce): Barbecue, Teriyaki, or Swedish	\$18
Chicken Satay with Thai Peanut Dipping Sauce	\$30
Miniature Crab Cakes with Caramelized Pineapple Relish	\$40
Fried Spring Vegetable Rolls with Hot Mustard and Soy Sauce	\$22
Southwest Chicken Spring Roll- Corn, Black Beans, Tomato, Cilantro and Onions	\$24

APPETIZER BUFFET MENU

(50 Guest Minimum)

Bruschetta- Fresh Tomato, Basil and Garlic on a Crostini
Chicken Curry Tapanade with Fresh Chiffonade Basil in a Phyllo cup
Miniature Crab Cakes with Herbed Aioli
Domestic and Imported Cheeses with Sliced Baguettes and Assorted Crackers
Cashew Chicken Salad in Butter Lettuce Wrap
Sliced Beef Crostini Roasted Fennel and Pepper Relish
Antipasto Skewers- Mozzarella, Basil, Artichoke, Olives, Tomato, Cured Meats
Spinach and Artichoke Dip in a toasted Phyllo Shell
Eggplant Coins with Roasted Tomato Relish
Small Assorted Dessert Bites

\$38 per person

20% service charge and applicable taxes will be added. All menus and prices are subject to change

BAR & BEVERAGE SERVICE

STANDARD BAR

Fris Vodka
Beefeater Gin
Bacardi Rum
Jose Cuervo Tequila
Jim Beam Whiskey
Triple Sec
Vermouth

Hosted \$7

Non-Hosted \$8

PREMIUM BAR

Tito's Vodka
Tanqueray Gin
Captain Morgan's Spiced Rum
Hornitos Tequila
Jameson Whiskey
Jack Daniel's Whiskey
Makers Mark

Hosted \$9

Non-Hosted \$10

LIQUORS/CORDIALS

Bailey's Irish Cream
Frangelico
Grand Marnier
Kahlua
Disaronno Amaretto
Cointreau
Chambord

Hosted \$9

Non-Hosted \$10

BAR SETUP & BARTENDER

\$100 per bar*

**Groups under 50 people may qualify for a discounted bar setup fee.*

WINE

House Wine – Canyon Road, CA* (Cabernet, Merlot, Chardonnay)
Premium Wine – (Various selections available – Red and White)

\$6 Hosted / \$7 No-Host per glass

\$9 Hosted / \$10 No-Host per glass

BEER

Bottled Domestic
Bottled Imported & Microbrew
Domestic Pony Keg
Imported or Microbrew Pony Keg

\$5 Hosted / \$6 No-Host per bottle

\$6 Hosted / \$7 No-Host per bottle

\$300 per keg

\$350 per keg

COCKTAILS/MIXED DRINKS

\$ prices vary

ADDITIONAL BEVERAGES

Starbucks Regular Coffee
Starbucks Decaf Coffee
Starbucks Iced Coffee with Gourmet Syrups & Cream
Tazo Hot Tea
Tazo Iced Tea
Chilled Juice (Orange, Cranberry, Apple, Lemonade)
Sparkling Water
Sparkling Cider
Energy Drinks: Red Bull and Sugar Free Red Bull
Assorted Soda (Canned): Coke, Diet Coke, Sprite and Coke Zero
Champagne Toast – Wycliff Brut, CA*

\$ 50 per gallon

\$ 50 per gallon

\$ 50 per gallon

\$ 30 per gallon

\$ 16 per carafe

\$ 16 per carafe

\$ 3 each

\$ 12 per bottle

\$ 5 each

\$ 3 each

\$4 per person

Subject to availability. Substitutions may occur

Audio Visual Equipment

PROJECTORS

LCD Projector with AV Cart, VGA or HDMI Cable & Power Strip - **\$100**

LCD Projector & Screen Package: AV Cart, VGA or HDMI Cable, Power Strip - **\$125**

SCREENS

Drop Down Screens Available in Catterall, Denton, Rowley, Ridlon - **\$50**

6' Tripod Screen - **\$40**

8' Tripod Screen - **\$50**

MICROPHONES

Wireless Handheld Microphone - **\$80**

Wireless "Over-Ear" Microphone - **\$80**

Handheld Wired Microphone - **\$60**

Mixer (Required for 2 or more Audio Sources) - **\$60**

MISCELLANEOUS

Adjustable 6ft-10ft Tall Pipe & Drape Backdrop - **\$5 per foot**

- Black or Ivory (Max: 40ft in width/length)

Mixer (Required for 2 or more Audio Sources) - **\$50**

Conference Phone - **\$80** (*Client responsible for any long distance charges)

Easel - **\$25 each**

Easel Flipchart with Markers - **\$40**

Easel Whiteboard with Markers - **\$40**

Stage Platform (Max size: 8' x 16') - **\$100**

Lectern Podium - **\$40**

Patch for House Sound - **\$40**

Laptop Speakers - **\$40**

Dance Floor (Max size: 15' x 15') - **\$250**

Hardwire Internet Cable - **\$40**

Power Strip - **\$10 each**

Extension Cord - **\$10 each**

VGA or HDMI Cable (Required to connect PC to Projector) - **\$40**

TV/DVD Combo on a Cart - **\$80**

**Audio Visual Equipment is Priced Per Day.*