



Banquet Services

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A la Carte Break Selection

Beverage

Coffee & Decaffeinated Coffee	\$ 30.00	Gallon
Assorted Hot Teas	1.50	Each
Sodas Including Pepsi, Diet Pepsi, Sierra Mist and Mug Root Beer	2.00	Each
Bottled Water	2.00	Each
Iced Tea, Lemonade or Fruit Punch	30.00	Gallon
Orange, Apple or Cranberry Juice	10.00	Carafe
Hot Chocolate	1.75	Each
Individual Milks	1.50	Each

Freshly Baked from our Bake Shop

Freshly Baked assorted Cookies including Chocolate, Oatmeal and Peanut Butter	\$ 14.00	Dozen
Freshly Baked Brownies - Classic and Blondies	16.00	Dozen
Freshly Baked assorted Danish including Bear Claw, Fruit, Cheese and Cinnamon rolls.	26.00	Dozen
Freshly Baked Croissants including Chocolate and Raspberry	26.00	Dozen
Freshly Baked assorted Muffins including Bran, Blueberry, Poppy, Banana	26.00	Dozen
Banana Nut Bread	18.00	Loaf
Cranberry Orange Bread	18.00	Loaf
Bagels with Cream Cheese	24.00	Dozen
Chocolate Covered Strawberries	32.00	Dozen
Petit Fours	36.00	Dozen
Chocolate Truffles	36.00	Dozen
Ice Cream Bars including Vanilla, Chocolate and Strawberry	36.00	Dozen

Snacks

Granola Bars	\$ 2.00	Each
Candy Bars	2.00	Each
Sliced Fresh Seasonal Fruits	3.00	Person
Assorted Whole Fruit	1.95	Piece
Individual Yogurts	2.25	Each
Individual Cereals	2.50	Box
Potato Chips, Pretzels or Tortilla Chips	10.00	Bowl
Individual Bags of Potato Chips, Pretzels or Tortilla Chips	2.00	Bag
Mixed Nuts	10.00	Pound
Freshly Popped Popcorn	8.00	Bowl
Onion Dip	10.00	Quart
House-made Cilantro Salsa	10.00	Quart
Garlic Hummus Dip	10.00	Quart

Prices are subject to change and do not include 7.725% tax and 18% service charge.



Continental & Break Packages

*10 person minimum. Price is per person.
Service is for a maximum of one hour.*

Continental

Assorted Fruit Juices
Assorted Selection of Freshly Baked
Danish, Muffins and Croissants
Coffee & Decaffeinated Coffee
Assorted Hot Teas

\$8

With Sliced Fresh Seasonal Fruits

\$10

Healthy Choice Continental

Assorted Fruit Juices
Whole Wheat Bagels
Low Fat Cream Cheese
Low Fat Yogurts
Low Fat Granola served with Milk & Soy Milk
Sliced Fresh Seasonal Fruit Platter
Coffee & Decaffeinated Coffee
Assorted Hot Teas

\$12

Coffee Service

Coffee & Decaffeinated Coffee
Assorted Hot Teas

\$2.50

Full Day Meeting Package

Provided prior to meeting

Assorted Fruit Juices
Assorted Selection of Freshly Baked
Danish, Muffins and Croissants
Sliced Fresh Seasonal Fruit Platter
Coffee & Decaffeinated Coffee
Assorted Hot Teas

Provided mid-morning

Refresh of Coffees & Teas
Assorted Sodas and Bottled Waters

Provided in afternoon

Cookies and/or Brownies
Assorted Sodas and Bottled Waters
Coffee & Decaffeinated Coffee
Assorted Hot Teas

\$18

Afternoon Snack Break

Assorted Sodas
Bottled Waters
Assorted Imported and Domestic Cheeses
Sliced Baguettes and Breadsticks

\$6

Afternoon Treat Break

Coffee & Decaffeinated Coffee
Assorted Hot Teas
Assorted Sodas and Bottled Waters
Freshly Baked Cookies and Brownies

\$5



European Continental

- Assorted Fruit Juices
 - Assorted Scones
 - Fresh Fruit Muesli
 - Served with Milk & Soy Milk
 - Danish and Muffins
 - Sliced Fresh Seasonal Fruit Platter
 - Coffee & Decaffeinated Coffee
 - Assorted Hot Teas
- \$12**

Mediterranean Continental

- Assorted Fruit Juices
 - House-made Breakfast Pastries with
 - assorted Jams and Marmalades
 - Salamis and Cheeses
 - Sliced Fresh Seasonal Fruit Platter
 - Coffee & Decaffeinated Coffee
 - Assorted Hot Teas
- \$13**

Enhancements to the Continental Breakfast

- Oatmeal
 - Brown Sugar, Golden Raisin and Chopped Nuts \$ 2.00 Person
- Fresh Farm Scrambled Eggs \$ 2.50 Person
- Breakfast Sandwich
 - English Muffin, Canadian Bacon, Cheddar Cheese and Scrambled Eggs . . \$ 3.00 Person
 - Hickory Smoked Bacon or Link Sausage \$ 3.00 Person



Breakfast Entrées ~ Hot

10 person minimum. Price is per person.

Includes Breakfast Potatoes, Croissants and Muffins, Jelly and Marmalade, Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and assorted Hot Teas.

Please choose one of the following

Breakfast Burrito stuffed with Sausage,
Scrambled Eggs, Green Chile and
Sweet Onion

Spanish Rice and Beans
Fresh House-made Salsa.

\$14

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon

\$14

Farm Fresh Scrambled Eggs
Maple Breakfast Sausage

\$14

Cinnamon French Toast with Maple Syrup
Hickory Smoked Bacon

\$14

Southwestern Scrambled Eggs with Tomatoes,
Onions, Peppers and Monterey Jack Cheese

\$14

8 oz. Hickory Smoked Ham Steak
Farm Fresh Scrambled Eggs

\$15

6 oz. New York Steak
Farm Fresh Scrambled Eggs
Grilled Tomatoes

\$20



Breakfast Buffets

20 person minimum. Price is per person.
Freshly Brewed Coffee, Decaffeinated Coffee and assorted Hot Teas.

Breakfast Buffet Silver

Assorted Fruit Juices
Sliced Fresh Seasonal Fruit Platter
Individual Yogurt assortment
Farm Fresh Scrambled Eggs
Cinnamon French Toast with Maple Syrup
Applewood Smoked Bacon
Country Style Potatoes
Assorted Freshly Baked Danish, Muffins
and Croissants with Butter, Jam and
Marmalade

\$17

Breakfast Buffet Gold

Assorted Fruit Juices
Sliced Fresh Seasonal Fruit Platter
Individual Yogurt assortment
Farm Fresh Scrambled Eggs topped with
Cheddar Cheese, Tomatoes and Scallions
Hazelnut-crust French Toast with
Berry Compote
Applewood Smoked Bacon
Hickory Smoked Ham
Ranch House Breakfast Potatoes
Assorted Freshly Baked Danish, Muffins
and Croissants with Butter, Jam and
Marmalade

\$19

Enhancements to the Breakfast Buffets

Crepe Station

with Fresh Berries and Vanilla Bean Whipped Cream \$ 4.50 Person

Omelet Station

Cooked to Order with assorted Fresh Fillings and Cheeses \$ 4.50 Person

Ham Carving Station

Hickory Smoked Fresh Ham \$ 3.00 Person

Uniformed Chef Required at \$75 Per Station



Brunch Buffets

50 person minimum. Price is per person.

Brunch Buffet Gold

Assorted Juices
Assorted Breakfast Danish,
Croissants and Mini Muffins
Green Salad Bar with assorted Dressings
Sliced Fresh Seasonal Fruit
Imported and Domestic Cheeses
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Maple Sausage Links
Belgium Waffles with European Butter,
Maple Syrup and Fresh Berries
Grilled Chicken with Artichoke,
Cherry Tomatoes and Merlot Sauce
Herbed Orange Roughy
Garlic Rosemary Oven Roasted Potatoes
Assorted Freshly Baked Breads
Coffee & Decaffeinated Coffee
Assorted Hot Teas

\$25

***Includes a Garlic Roasted Pork Loin
Carving Station***

Brunch Buffet Platinum

Assorted Juices
Assorted Breakfast Danish,
Croissants and Mini Muffins
Assorted Breakfast Breads
Banana, Lemon Poppy Seed and
Cranberry breads
Green Salad Bar with assorted Dressings
Sliced Fresh Seasonal Fruit with Berries
Imported and Domestic Cheeses
Farm Fresh Scrambled Eggs with Scallions
Applewood Smoked Bacon
Seasoned Sausage Patties
Italian Frittata
Cheese Blintz with Berry Compote
Roasted Mushroom Raviolis with
Porcini Cream Sauce
Grilled Chicken with Artichoke,
Cherry Tomatoes and Merlot Sauce
Feta-crusted Salmon
Whipped Red Potatoes with Sour Cream and
Chives
Assorted Freshly Baked Breads
Coffee & Decaffeinated Coffee
Assorted Hot Teas

\$32

***Includes a Roasted Prime Rib
Carving Station***

Au Jus and Creamy Horseradish

Uniformed Chef Required for Carving Stations at \$75 Per Carver



Lunch Entrées ~ Hot

*10 person minimum. Price is per person.
Includes choice of a Salad, Fresh seasonal Vegetables,
Freshly Baked Rolls, Choice of a Dessert and
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.*

Spinach Raviolis served with a
Chardonnay Lié
\$16

Grilled Chicken Breast with Artichoke,
Cherry Tomatoes and Merlot Sauce
Basil Whipped Potatoes
\$18

Grilled Chicken Breast with Creamy
Sweet Marsala Sauce
Herbed Polenta
\$18

Spinach and Sun-dried Tomato-cruste
d Salmon
Saffron Rice Milanese Style
\$19

Charbroiled N.Y. Steak with a
Bleu Cheese Demi Glaze
Oven Roasted Potatoes
\$25

Petite Filet Mignon and Sautéed Shrimp
Shiraz Sauce and Mango Butter
Rice Pilaf
\$33

Lunch Salad Options

Choice of One

Tossed Green Salad

Tomato, Cucumber, Garbanzo Beans,
Black Olives and Italian Vinaigrette

Crisp Iceberg Lettuce Salad

Radishes, Croutons and Bleu Cheese
Dressing

Mixed Field Salad

Cherry Tomatoes, Carrots and Balsamic
Vinaigrette

Lunch Dessert Choices

Choice of One

Crème Brûlée

in a Butter Tart with Fresh Berries

Chocolate Mousse Cake

with a Chocolate Sauce and Fresh Berries

New York Cheese Cake

with Raspberry Coulis

Fresh Fruit Tart

with French Custard

Siena Bread Pudding

with a Bourbon Vanilla Sauce



Lunch Entrées ~ Cold

10 person minimum. Price is per person. Includes Choice of a Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

Southwest Chicken Salad

Seasoned Fajita Chicken Breast served over Iceberg Lettuce and Field Greens, Roasted Corn, Black Beans and Grilled Bell Peppers, Crispy Tortilla Strips and Cilantro Lime Vinaigrette

Freshly Baked Rolls

\$14

Caesar Salad

Grilled Marinated Chicken Breast served over Romaine Lettuce, Parmesan Cheese and Croutons

Freshly Baked Rolls

\$14

Add Grilled Marinated Shrimp

\$18

Oriental Chicken Salad

Oriental Marinated Chicken Breast served over shredded Cabbage, Carrots, Cucumber, Green Onions, Pickled Ginger, Crispy Wontons and Asian Dressing

Freshly Baked Rolls

\$14

Cobb Salad

Diced Chicken Breast served over Fresh Garden Greens, Diced Tomatoes, Boiled Eggs, Bleu Cheese Crumbles, Avocados and your Choice of Dressing

Freshly Baked Rolls

\$14

Highroller Wrap

Oven Roasted Turkey, Crispy Bacon, Lettuce, Tomato, Swiss Cheese and Garlic Mayonnaise; wrapped in a Flour Tortilla

Tortellini Salad

\$14

Sonoma Salad

Marinated Chicken Breast served over Baby Field Greens, Red Grapes, Candied Pecans, Crumbled Gorgonzola and Balsamic Vinaigrette

Freshly Baked Rolls

\$14

The Siena Spa

Cold Poached Salmon over Barley Salad and Minted Yogurt Sauce

Freshly Baked Rolls

\$19

Lunch Dessert Choices

Choice of One

Crème Brûlée

in a Butter Tart with Fresh Berries

Chocolate Mousse Cake

with a Chocolate Sauce and Fresh Berries

New York Cheese Cake

with Raspberry Coulis

Fresh Fruit Tart

with French Custard

Siena Bread Pudding

with a Bourbon Vanilla Sauce



Lunch Sandwiches

Sandwich Buffets

15 person minimum. Price is per person.

American Sandwich Buffet

Sliced Turkey, Ham, Roast Beef, Cheddar and Swiss Cheeses
Assorted Breads and Rolls
Fresh Lettuce, Sliced Tomatoes, Red Onion, Pickle, Mayonnaise, Mustard, Oil and Vinegar
Mixed Green Salad, Macaroni Salad and Cole Slaw
An Assortment of Cream and Fruit Pies
Assorted Sodas and Iced Tea

\$16

Italian Sandwich Buffet

Salami, Prosciutto, Mortadella, Capicola, Fontina Cheese, Fresh Mozzarella and Provolone
Assorted Breads and Rolls
Fresh Lettuce, Sliced Tomatoes, Red Onion, Dijon Mustard, Oil and Balsamic Vinegar
Mixed Green Salad, Marinated Mushroom Salad and Fresh Fruit Salad
An Assortment of Italian Pastries
Assorted Sodas and Iced Tea

\$18

Enhancement Sandwich Buffet

Soup of the Day (per person) \$ 4.50

Box Lunch Sandwiches

10 person minimum, Price is per person.
Includes Whole Fresh Fruit, Bag of Chips and Brownie or Cookie.

American Boxed Lunch

Choice of Oven Roasted Turkey, Smoked Ham or Roast Beef Sandwiches
Cheese, Tomato, Red Onion, Mayonnaise and Lettuce
Served on our Fresh Ciabatta Bread

\$13

Chicken Salad Boxed Lunch

Chicken Curry Salad Sandwich
Red Onions, Lettuce and Tomatoes
Served on our Fresh Ciabatta Bread

\$13

Vegetarian Boxed Lunch

Grilled Vegetable Sandwich
Mushrooms, Squash, Bell Peppers, Spinach and Hummus Spread
Served on our Fresh Focaccia Bread

\$12



Buffet Lunches

15 person minimum. Price is per person.

Freshly Brewed Coffee, Decaffeinated Coffee and assorted Hot Teas.

Italian Lunch Buffet

Caesar Salad
Pasta Salad
Grilled Chicken Breast with Angelo Sauce
Steak Pizzaiola
Grilled Italian Sausage with Pepper and Onions
Parmesan Roasted Potatoes
Fresh Seasonal Vegetables
Freshly Baked Rolls
Tiramisu
Cannolis
Assorted Italian Cookies

\$20

Southwest Lunch Buffet

Santa Fe Chicken Salad
Roasted Corn and Black Bean Salad
Chicken Fajitas with Flour Tortillas
Fresh Cilantro Salsa, Sour Cream and Guacamole
Pork Chile Verde
Beef Enchiladas
Spanish Rice
Refried Beans
Freshly Baked Rolls
Tres Leches
Vanilla Flan

\$21

Asian Lunch Buffet

Salad Bar with assorted Dressings
Sliced Fresh Seasonal Fruit
Sweet and Sour Chicken
Stir Fried Beef and Broccoli
Teriyaki Mahi-Mahi
Stir Fried Vegetables
Steamed Rice
Freshly Baked Rolls
Coconut Cake
Mandarin Cheese Cake

\$22

European Lunch Buffet

Salad Bar with assorted Dressings
German Potato Salad
Brathendle (Roasted Chicken)
Braised Swiss Steaks
Trout Almondine
Rissi Bisi
Fresh Seasonal Vegetables
Freshly Baked Rolls
German Chocolate Cake
Black Forest Cake

\$22



Served Dinner Entrées

15 person minimum. Price is per person.

*Includes Choice of a Salad and Dessert (shown on following page),
Chef's Choice of Fine Seasonal Vegetables, Freshly Baked Rolls,
Freshly Brewed Coffee, Decaffeinated Coffee and assorted Hot Teas.*

Boneless Chicken Breast Stuffed with
Spinach and Mushrooms
Fire Roasted Tomato Sauce
Ricotta Whipped Potatoes
\$22

Grilled Chicken Breast
Chardonnay Sauce
Parsley Potatoes
\$22

Grilled Salmon
Citrus Butter
Saffron Rice
\$25

Garlic Stuffed Chicken Breast
Lemon Butter Sauce
Whipped Potatoes
\$25

Charbroiled Sea Scallop
Madras Curry Sauce
Golden Raisin and Almond Rice
\$29

Grilled New York Steak topped with
Bleu Cheese
Thyme Merlot Sauce
Baked Potato with Sour Cream and Chives
\$35

Charbroiled Rib Eye Steak
Hunter Sauce
Red Mashed Potatoes with Sour Cream and
Cheddar Cheese
\$38

Grilled Filet Mignon
Cabernet Sauvignon Reduction
Anna Potatoes
\$41

Grilled Sea Bass
Orange Beurre Blanc Sauce
Rice Milanese
\$43

The Best of Both Worlds

Shrimp Scampi
Seared Chicken Breast with a Basil Butter
Yukon Gold Whipped Potatoes
\$41

Grilled Petite Filet Mignon with a Shiitake
Mushroom Demi-Glace
Grilled Chicken Breast with Sun Dried
Tomato Cream Sauce
Garlic Whipped Potatoes
\$42

Grilled Petite Filet Mignon with Cabernet
Sauvignon Sauce
Grilled Salmon with Meyer Lemon Sauce
Ricotta Whipped Potatoes
\$43

Grilled Petite Filet Mignon with Cabernet
Sauvignon Sauce
Shrimp Scampi
Herb Whipped Potatoes
\$45



Dinner Salad Options

(Choice of One)

Crisp Hearts of Romaine with Croutons and shaved Parmesan and Caesar Dressing

Delicate Butter Leaf Lettuce served with Dried Cranberries, Crumbled Goat Cheese, Roasted Pecans and white Balsamic Vinaigrette

Baby Greens topped with Fresh Strawberries, Mandarin Oranges, Roasted Walnuts and Honey Mustard Dressing

Tender Leaf Spinach Salad with Crispy Bacon, Eggs and Raspberry Vinaigrette

Garden Fresh Iceberg and Romaine Lettuce with Belgium Endive, Roasted Mushrooms and Basil Vinaigrette

Specialty Salads

(Additional charge per guest)

Smoked Duck Salad

Fresh Spring Mix topped with Smoked Duck, Fresh Raspberries and Blackberries and Merlot Vinaigrette

\$4

Prosciutto Salad

Baby Lettuce wrapped in Prosciutto with Red and Yellow Tomatoes and Cognac Honey Cider Dressing

\$5

Seafood Salad

Blackened Scallops and Prawns served over Red Oak, Frissé, Baby Romaine and Champagne Mango Vinaigrette

\$6

Dinner Dessert Options

(Choice of One)

Almond Florentine Cup

Almond Tuile Filled with Chocolate Mousse Garnished with Seasonal Berries and Raspberry Sauce

Chocolate Mousse Cake

Rich Layer of Chocolate Cake and Mousse Coated with Chocolate Truffle Ganache

Tiramisu

Rich Layer of Mascarpone Cream, Espresso and Marsala Soaked Lady Fingers

Black Forest Cake

Chocolate Cake Filled with Dark Sweet Cherries and Kirschwasser Whipped Cream

Strawberry Cheese Cake

Creamy Cheesecake with Fresh Strawberries and Whipped Cream

Napa Valley Strudel

Harvest Strudel Filled with Apples, Grapes and Mascarpone Cheese with Vanilla Bean Custard

Specialty Desserts

(Additional Charge per Guest)

Baked Alaska

Neapolitan Ice Cream with Chocolate Cake and Caramelized Meringue

\$3

Mille-Feuille

Buttery Puff Pastry layered with Apricot, Peaches, Raspberries, Pastry Cream garnished with Figs

\$3.50

Mocha and Dacquoise Torte

Rich Layers of Mocha Cream, Praline Cream and Dacquoise Crust with Amaretto Cookie

\$3.50



Buffet Dinners

40 person minimum. Price is per person.

Includes Freshly Brewed Coffee, Decaffeinated Coffee and assorted Hot Teas.

Mexican Buffet

Salad Bar

Roasted Corn and Black Bean Salad
Mexican Chicken Salad
Tossed Salad with Cilantro Lime Vinaigrette
Seafood Ceviche Salad
Corn Tortilla Chips with Fresh Salsa

Entrées

Chili Colorado
Tequila and Lime Marinated Chicken
Beef Enchiladas with Cheddar Cheese
Southwestern Pork Loin with Chipotle Sauce
Chili Crusted Halibut with Fruit Salsa
Spanish Rice
Refried Beans
Warm Tortillas

Desserts

Flan Caramel
Margarita Lime Pie
Sopaipilla
Churros

\$36

Mardi Gras Buffet

Salads

Sweet and Creamy Cole Slaw
Tomato and Cucumber Salad
Cajun Shrimp and Artichoke Salad
Tossed Greens with assorted Dressings

Entrées

Blackened N.Y. Steaks with Fruit Compote
Chicken Cordon Bleu
Andouille Sausage with Mustard Sauce
Seafood Jambalaya
Louisiana-style Roasted Potatoes
Chef's Choice of Fresh Vegetables
Freshly Baked Dinner Rolls

Desserts

Bourbon Street Bread Pudding
French Pastries
Pecan Bars

\$38



Italian Buffet

Salads

Caesar Salad
Pasta Primavera
Caprese Salad
Fresh Sliced Seasonal Fruit Salad

Entrées

Sliced Beef Steaks with Tomato and Thyme
Garlic Sauce
Grilled Chicken Breast Parmesan
Traditional Beef Raviolis Bolognese
Seared Salmon with Capers, Olives and
Lemon Sauce
Parmesan Roasted Potatoes
Chef's Choice of Fresh Seasonal Vegetables
Garlic Bread Sticks
Bakery fresh Artisan Breads

Desserts

Rum Cake
Tiramisu
Cannolis
Ricotta Cheesecake

\$38

Barbecue Buffet

Salads

Potato Salad
Four Bean Salad
Tossed Greens with Sliced Cucumber and
Cherry Tomato with assorted Dressings
Fresh Seasonal Fruit Salad

Entrées

House Smoked Beef Brisket with BBQ
Sauce
BBQ Spare Ribs
Rotisserie Chicken
Grilled Boneless Trout Fillet with Tomato
Butter
Baked Potatoes with Sour Cream, Whipped
Butter and Chives
Corn on the Cob
Cheddar Cheese Biscuits
Cornbread

Desserts

Apple Pie
Pecan Pie
Peach Cobbler
Chocolate Cake

\$38



Receptions

Platters and Stations	SERVES APPROX. <u>25</u>	SERVES APPROX. <u>50</u>	SERVES APPROX. <u>100</u>
Fresh Vegetables Platter Seasonal Fresh and Roasted Vegetables served with Ranch Dip	\$ 75	\$150	\$275
Mediterranean Hummus Platter Roasted Garlic Hummus, Feta Cheese, Gourmet Olives, Pita Chips and Olive Oil	\$ 80	\$160	\$300
Rainbow of Fresh Fruit Attractive Display of Seasonal Fresh Fruit with Yogurt Dip	\$ 85	\$160	\$320
Domestic and International Cheese Display Garnish with Fresh Fruit, Crackers, Lavosh and Sliced Baguettes	\$ 90	\$170	\$340
Siena Antipasto Italian Cold Cuts and Cheese with Gourmet Olives, Roasted Vegetables and Crostinis	\$100	\$180	\$360
Traditional Caesar Salad Station with Breadsticks			\$4 Per Person
Baked Potato Station			\$5 Per Person
Includes Broccoli and Cheddar Cheese Sauce, Chili, Diced Tomatoes, Green Onions, Bacon Bits, Sour Cream, Whipped Butter and Chives			
Hot Dog Station			\$4 Per Person
Includes Ketchup, Mustard, Mayonnaise, Pickle Relish, Chopped Onions and Buns			
Quarter Pound Patty Hamburger Station			\$6 Per Person
Includes Lettuce, Tomatoes, Sliced Onions, Pickles, Cheddar Cheese, Ketchup, Mustard, Mayonnaise and Sesame Bun			



Receptions

Carving Board and Action Stations

Top Round of Beef\$195.00 **Station**

Includes Creamy Horseradish, Mustard and Freshly Baked Rolls

Serves approx. 50

Roasted Turkey Breast\$185.00 **Station**

Includes Mayonnaise, Mustard, Cranberry Sauce and Freshly Baked Rolls

Serves approx. 40

Herbed Roasted Pork Loin\$175.00 **Station**

Includes Brandied Apricot Sauce, Mustard, Mayonnaise and Freshly Baked Rolls

Serves approx. 40

Roasted Prime Rib\$275.00 **Station**

Includes Au Jus, Creamy Horseradish Freshly Baked Rolls

Serves approx. 40

Salmon En Croute\$295.00 **Station**

Salmon with Spinach, wrapped in delicate Puff Pastry, served with Sun-dried Crème Fraîche and Lemons

Serves approx. 40

Pasta Station\$ 8.00 **Person**

Penne Pasta or Cheese Raviolis made-to-order with a Choice of Marinara or White Wine Cream Sauce and prepared with your Choice of Sweet Italian Sausage, Diced Ham, Sliced Mushrooms and Roasted Vegetables. Served with Garlic Bread Sticks and Parmesan Cheese

Scampi Station\$ 11.00 **Person**

Traditional Sautéed Jumbo Shrimp *(based on 3 pieces per guest)*

Beef Medallion Station\$ 13.00 **Person**

Beef Medallions served with Green Peppercorn Sauce and Freshly Baked Rolls

Cold Seafood Station\$ 21.00 **Person**

Cold Jumbo Shrimp, Oysters and Clams on the Half Shell, and King Crab Legs. Includes Cocktail Sauce, Tabasco Horseradish, Cognac Rémoulade Sauce, Lemon Wedges, and Cucumber-Tomato Relish

Flambé Station\$ 9.00 **Person**

Cherries Jubilee, Crepes Suzette and Banana Fosters over Vanilla Bean Ice Cream

Uniformed Chef Required at \$75 Per Station



Receptions ~ Cold Hors d'Oeuvres

Priced per piece, minimum 25 pieces per item

Deviled Eggs	\$ 1.75 Each
New Potatoes Includes Sour Cream, Butter and Chives	\$ 1.75 Each
Brie Cheese with Strawberries and Walnut served on Black Bread	\$ 1.75 Each
Assorted Finger Sandwiches Includes Turkey, Ham, Roast Beef and Tuna	\$ 1.75 Each
Goat Cheese and Sun-dried Tomatoes with Roasted Pine Nuts in a Tart Shell	\$ 1.75 Each
California Roll with Crab Meat, Avocado and Cucumber	\$ 2.50 Each
Asparagus wrapped in Smoked Salmon	\$ 2.50 Each
Prosciutto wrapped Melon	\$ 2.50 Each
Artichoke Bottom with Bay Shrimp	\$ 2.50 Each
Mini Tart Filled with Seafood Mousse	\$ 2.50 Each
Smoked Pork Loin with Stone Mustard on Sour Dough Bread	\$ 2.50 Each
Fine Selections of Crostinis Includes Beef, Chicken and Seafood	\$ 3.00 Each
Jumbo Shrimp with Cocktail Sauce and Lemon Wedge	\$ 3.00 Each
Fresh Oysters with Tabasco, Cocktail Sauce and Lemon Wedge	\$ 3.00 Each
Peppered Smoked Salmon on a Toast Point	\$ 3.00 Each
King Crab Legs with Cocktail Sauce and Lemon Wedge	\$ 4.00 Each



Receptions ~ Hot Hors d'Oeuvres

Priced per piece, minimum 50 pieces per item.

Chicken Burritos with Fresh Salsa	\$ 2.00 Each
Fried Chicken Drumettes with House Ranch Dressing	\$ 2.00 Each
Mozzarella Sticks with House Marinara Sauce	\$ 2.00 Each
Chicken Fingers with House Ranch Dressing	\$ 2.00 Each
Spanakopitas (Spinach and Feta Cheese wrapped in Phyllo Dough)	\$ 2.00 Each
Miniature Egg Rolls with Sweet and Sour Sauce	\$ 2.00 Each
Assorted Mini Quiche.	\$ 2.00 Each
Jalapeno Poppers with Ranch Dressing	\$ 2.00 Each
Italian Meatball with House Marinara Sauce	\$ 2.00 Each
Mexican Tart: Chorizo, Corn, Chipotle, Monterey Cheese and Cilantro in a Tart Shell.	\$ 2.00 Each
Beef Empanada with Fresh Salsa	\$ 2.00 Each
Pork Potstickers with Chili Dipping Sauce.	\$ 2.00 Each
Miniature Beef Wellington.	\$ 2.25 Each
Mushroom Caps stuffed with Italian Sausage and Spinach	\$ 2.25 Each
Baked Brie with Raspberry Coulis	\$ 2.25 Each
Chicken Kabobs with Polynesian Sauce	\$ 2.25 Each
Beef Kabobs with Teriyaki Sauce	\$ 2.25 Each
Fried Shrimp with Cocktail Sauce.	\$ 2.50 Each
Chicken Satay with Peanut Sauce	\$ 2.50 Each
Shrimp Egg Roll with Plum Sauce	\$ 2.50 Each
Scallops wrapped with Bacon	\$ 2.75 Each
Grilled Shrimp wrapped in Bacon	\$ 3.00 Each
Marinated Lamb Chops with Merlot Glaze	\$ 3.00 Each
Citrus marinated Salmon, Halibut and Shrimp Skewers	\$ 4.00 Each



Reception Menus

50 person minimum. Price is per person. Up to Two Hour Reception.

Silver Menu

International Cheese Display

Domestic and International Cheeses
Fresh Seasonal Fruit
Freshly Baked Lavosh and Baguettes

Crudités

Seasonal, Fresh and Roasted Vegetables,
Ranch Dip

Rainbow of Fresh Fruit

Sliced Seasonal Fresh Fruit

Hot Hors d'Oeuvres

BBQ Meatballs
Beef Raviolis Bolognese
Chicken Fingers with Honey Mustard Dip
Fried Jalapeños with Ranch Dressing
Mini Egg Rolls with Plum Sauce

\$28

Gold Menu

International Cheese Display

Domestic and International Cheeses
Fresh Seasonal Fruit
Freshly Baked Lavosh and Baguettes

Crudités

Seasonal, Fresh and Roasted Vegetables,
Ranch Dip

Rainbow of Fresh Fruit

Sliced Seasonal Fresh Fruit

Hot Hors d'Oeuvres

Beef Kabobs with Teriyaki Glaze
Chicken Satay with Peanut Sauce
Fried Shrimp with Cocktail Sauce
Chicken Drumettes with Ranch Dip

Roast Baron of Beef Carving Station

Mustard and Creamy Horseradish
Fresh Baked Rolls

\$38

Uniformed Chef Required at \$75 Per Carving Station



Bar Service

CALL BAR PRICES

Call Brand Drinks (each)	\$ 4.00
House Wines (each).	\$ 4.00
Domestic Beer (each)	\$ 3.50
Imported Beer/ Microbrews (each) . .	\$ 4.00
Sodas/ Bottled Water (each)	\$ 2.00

Hosted Tickets (each)	\$ 3.75
1 Hosted Hour	\$ 12.00
2 Hosted Hours.	\$ 20.00
Additional Hosted Hours (each)	\$ 8.00

Call Brands

Absolut Vodka, Beefeaters Gin, Dewars Scotch, Early Times Bourbon, Seagrams 7 Blend, Christian Brothers Brandy, Bacardi Rum, Cuervo Gold Tequila

Domestic Beers

Budweiser, Coors Light and O'Douls

Imported and Microbrews

Heineken, Sierra Nevada Pale Ale, New Castle and Buckbean

PREMIUM BAR PRICES

Premium Brand Drinks (each).	\$ 4.50
House Wines (each).	\$ 4.00
Domestic Beer (each)	\$ 3.50
Imported Beer/ Microbrews (each) . .	\$ 4.00
Sodas/ Bottled Water (each)	\$ 2.00

Hosted Tickets (each)	\$ 4.25
1 Hosted Hour	\$ 14.00
2 Hosted Hours.	\$ 24.00
Additional Hosted Hours (each)	\$ 9.00

Premium Brands

Ketel One Vodka, Tangueray Gin, Jack Daniels Bourbon, Crown Royal Blend, Korbel Brandy, Malibu Rum, Cuervo Gold 1800 Tequila, Chivas Scotch

Domestic Beers

Budweiser, Coors Light and O'Douls

Imported and Microbrews

Heineken, Sierra Nevada Pale Ale, New Castle and Buckbean

Bar Service Options

Hosted Bar – All beverages served over the bar(s) are added to the master bill and are subject to 7.725% sales tax and 18% service charge.

Hosted Tickets Bar – Host provides tickets to guests, which are valid for one beverage from bar(s). A flat fee is charged to master bill for each ticket used. Ticket charges are subject to 7.725% sales tax and a 18% service charge. Guests are charged cash for their beverage if they do not have a ticket.

Hosted Hourly Bars – A flat fee for unlimited beverages served over the bar for a specified number of hours is charged on a per person basis to the master bill. Per person fee is subject to 7.725% sales tax and 18% service charge. Bartender fees are waived

No Host Bar – Guests pay cash for all drinks ordered at the bar(s).

Bartender Fee - A flat \$75.00 fee will be charged for each Bartender. This fee will be waived if bar charges are a minimum of \$400.00 per bar.



Audio Visual Equipment

(Cost Per Day)

Public Address/Audio Equipment

Standing Podium & Microphone	\$ N/C
Standing Podium (Additional)	\$ 40
Tabletop Lectern	\$ 25
Auxiliary Wired Microphone	\$ 25
Wireless Handheld Microphone	\$ 100
Wireless Lavalier Microphone	\$ 100
Portable Sound System	\$ 150
Audio Patch	\$ 20
6 Channel Powered Mixer	\$ 50
5 Disc Carousel CD Player	\$ 40

Projectors

LCD Projector	\$ 300
Overhead Projector	\$ 30
Slide Projector with Remote	\$ 35
Projector Cart	\$ 10
Additional Slide Tray	\$ 5

Projection Screens

Ballroom Screen Motorized 12' x 16' .	\$ 25
6' x 6' Screen	\$ 20
6' x 8' Screen	\$ 25

Dance Floors

27' X 27' Dance Floor (240 Guests) . .	\$ 250
21' X 21' Dance Floor (146 Guests) . .	\$ 150
15' X 15' Dance Floor (72 Guests) . . .	\$ 75

Communications

DID Phone Line	\$ 50
Conference Phone	\$ 50
T1 Internet Connection (Shared)	\$ 100

Video Equipment

VHS Video Camera & Tripod	\$ 100
½" VHS-VCR Player	\$ 50
26" TV/VCR Combination	\$ 100
21" TV/VCR Combination	\$ 75
36" Color TV Monitor	\$ 75
27" Color TV Monitor	\$ 50
DVD Player	\$ 50

Miscellaneous

White Board with Dry Markers	\$ 15
Tripod Easel	\$ 10
Flip Chart Easel with Pad & Marker . . .	\$ 25
Safe Lock Stand	\$ 20
Extension Cord	\$ 10
Power Strip	\$ 10
Exhibit/Booth Tables	\$ 10
Skirted Exhibit/Booth Tables	\$ 30
Laser Pointer	\$ 20
Banners (hang)	\$ 10
Wireless Mouse	\$ 15
Pipe and Black Drape (per foot)	\$ 10
6' x 8' Section of Stage	\$ 25

Labor Fee

A/V Set-Up Labor	\$ 30
Audio Visual Tech (per hour)	\$ 30

Lighting

2 – Par 56 Lights with Stand	\$ 50
4 – Par 56 Lights with 2 Stands	\$ 100
Siena Ballroom Lighting System	\$ 100
Additional Par 56 Lights	\$ 25