

Harrah's

ST. LOUIS CASINO & HOTEL

We're happy that you're considering hosting your special event at Harrah's St. Louis!

Harrah's offers you a unique entertainment and hospitality venue that no other hotelier or casino can match in the greater St. Louis area. With more than 120,000 square feet of the latest slot machines and exciting table games, more than 500 luxurious hotel accommodations and seven varieties of delicious dining options, Harrah's gives you and your guests more. And with the best gaming promotions, popular live entertainment and special property events, you and your guests will share lasting memories of your time spent with us!

In fact, you'll find that Harrah's St. Louis is the only casino entertainment venue in this area that offers exceptional entertainment, fantastic hospitality, and the best in truly great guest service ... at the best value. **And now you can earn Total Reward credits just for hosting your group/event with us, an exclusive only at our property!**

We want to be your special event destination. Conveniently located off of I-70 and 270, and just ten minutes from Lambert International Airport, Harrah's is your best bet for a successful meeting, party or other celebration.

It's our pleasure to offer any assistance and information to you about our facilities, services and opportunity dates. Please contact us at 1-(800)-599-6378 or at stlhotelsales@harrahs.com at your convenience.

See you soon!



Michael St. Pierre
Senior Vice President & General Manager

MEENUS

EXECUTIVE CONFERENCE PACKAGES

20 guests minimum required

[royal flush]

FRESH START

Fresh Sliced Fruit, Assorted Yogurts and Granola, Assorted Breakfast Pastries, Breads and Muffins, Accompanied with Preserves and Butter

MID MORNING SNACK

Assorted Soft Drinks and Bottled Waters, Assorted Granola Bars and Whole Fruit
Fresh Brewed Regular and Decaffeinated Coffee

LUNCH

Sandwich Selection of choice from Lunch Menu

AFTERNOON BREAK

Roasted Tomato Salsa, Pico de Gallo Guacamole,
Sour Cream, Tortilla Chips, Chile con Queso, Mini Chicken Quesadilla,
Assorted Soft Drinks and Bottled Waters
Fresh Brewed Regular and Decaffeinated Coffee

Full Day Package ~ \$48.00 Per Person • ½ Day Package ~ \$36.00 Per person
Breakfast & Breaks Package ~ \$32.00 Per Person • Breaks Only Package ~ \$21.00 Per Person

[full house]

FRESH START

Fresh Sliced Fruit, Assorted Yogurts and Granola, Assorted Breakfast Pastries, Breads and Muffins, Accompanied with Preserves and Butter

MID MORNING SNACK

Beverage Refresh

LUNCH

Sandwich Selection of choice from Lunch Menu

AFTERNOON BREAK

Assorted Home-Baked Cookies and Double Fudge Brownies, Snack Mix and Pretzels
Assorted Soft Drinks and Bottled Waters, Fresh Brewed Regular and Decaffeinated Coffee

Full Day Package ~ \$38.00 Per Person • ½ Day Package ~ \$30.00 Per person
Breakfast & Breaks Package ~ \$22.00 Per Person • Breaks Only Package ~ \$11.00 Per Person

[additional options]

Substitute Hot Lunch Entrée Selection - Add \$3.00 Per Person
Substitute Lunch Buffet Selection - Additional \$5.00 Per Person

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

BREAK MENU

[themed breaks]

(Minimum of 25 Guests)

PEANUT BUTTER and JELLY

Mini PB&J Sandwiches,
Reese's Cupcakes, Jelly Danish,
Freshly Brewed Coffee, Milk and Bottled Water
~ **\$8.99 Per Person** ~

TROPICAL DELIGHT

Assorted Tropical Fruits,
Fruit Pies, Tropical Fruit Juice,
Freshly Brewed Coffee, Milk and Bottled Water
~ **\$10.99 Per Person** ~

CAFFINE RUSH

Freshly Brewed Coffee,
Double Shot Starbuck Drink (1 per person),
Black Iced Tea,
Mini Chocolate Mousse Shots and
Mini Chocolate Dip Cheese Cake
~ **\$10.99 Per Person** ~

HEALTH and FITNESS

Whole Fresh Fruits,
Assorted Fruit Yogurts,
Trail Mix, Granola Bars,
Power Bars,
Assorted Sobe Life Waters,
Gatorade and Red Bull
~ **\$11.99 Per Person** ~

CINCO DE MAYO

Roasted Tomato Salsa,
Pico de Gallo Guacamole,
Sour Cream, Tortilla Chips,
Chile con Queso,
Mini Chicken Quesadilla,
Freshly Brewed Coffee,
Assorted Sodas and Bottled Water
~ **\$11.99 Per Person** ~

Add Domestic Beer Bucket (1 per person)
~ **\$15.99 Per Person** ~

[ADDITIONAL BREAK CHOICES]

Assorted Cookies	\$30.00 per dozen
Double Fudge Brownies	\$30.00 per dozen
Granola Bars	\$1.00 each
Whole Fruit	\$1.00 each
Candy Bars	\$1.00 each

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

BREAK MENU

BREAKFAST MENU

[continental breakfast]

*All Continental Breakfast Selections Include
Fresh Fruit Juices, Freshly Brewed Coffee
and Selection of Hot Teas*

QUICK START

Assorted Breakfast Pastries,
Breads and Muffins,
Accompanied with Preserves
and Butter,
Fresh Whole Fruit
~ **\$8.99 Per Person** ~

FRESH START

Fresh Sliced Fruit,
Assorted Yogurts and Granola,
Assorted Breakfast Pastries,
Breads and Muffins,
Accompanied with Preserves and Butter
~ **\$10.99 Per Person** ~

EXECUTIVE CONTINENTAL

Assortment of Breakfast Breads, Pastries
Muffins and Flaky Croissants,
Accompanied with Preserves and Butter,
Assortment of Fresh Bagels with Whipped
Flavored and Plain Cream Cheese
Stuffed Fruit Crepes with Flavor Syrups
Sliced Fresh Fruits and Seasonal Berries
~ **\$12.99 Per Person** ~

[additional breakfast choices]

Creamy Oatmeal Served with Brown Sugar, Raisins and Maple Syrup	\$1.50 per person
House Baked Biscuits and Gravy	\$2.50 per person
Sausage Biscuits	\$3.00 per person
Sausage, Egg & Cheese Croissants	\$36.00 per dozen
Ham, Egg & Cheese Croissants	\$36.00 per dozen
Bacon, Egg & Cheese Croissants	\$36.00 per dozen
Assorted Doughnuts	\$20.00 per dozen
Fresh Bagels with Assorted Flavored Cream Cheeses	\$30.00 per dozen
Assorted Muffins	\$30.00 per dozen

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

[specialty plated breakfast]

*All Breakfast Entrees are served with Biscuits,
Fresh Fruit Juices, Freshly Brewed Coffee
and a Selection of Hot Teas*

COUNTRY FRESH SCRAMBLED EGGS

Served with Breakfast Potatoes,
Choice of Sausage Patties, Ham or
Hickory Smoked Bacon
~ **\$11.99 Per Person** ~

HEALTHY CHOICE

Scrambled Egg Whites,
Smoked Turkey Breast with
Pineapple Chutney and
Herb Pan Sauce,
Fresh Whole Fruit
~ **\$12.99 Per Person** ~

SOUTHWESTERN SCRAMBLED EGGS

Blended with Onions, Tomatoes, Peppers
and Shredded Pepper Jack Cheese,
Served with Smoked Bacon and
Breakfast Potatoes
~ **\$12.99 Per Person** ~

OLD FASHION COUNTRY BREAKFAST

Chicken Fried Steak, Country Style Gravy
Scrambled Eggs and Breakfast Potatoes
~ **\$13.99 Per Person** ~

HAWAIIAN BREAKFAST

Marinated Sirloin Topped with Macadamia Butter
Country Fresh Scrambled Eggs,
Tropical Sweet Potato Hash
and Hawaiian Sweet Roll
~ **\$14.99 Per Person** ~

[breakfast buffets]

Minimum of 30 Guests or a \$100 Up Charge will apply

\$75.00 Fee for Chef Attendant

*Breakfast Buffets are served with Fresh Fruit Juices, Freshly
Brewed Coffee and a Selection of Hot Teas*

PLAYER'S CHOICE BUFFET

Farm Fresh Scrambled Eggs
Cinnamon French Toast with Warm Maple Syrup,
Buttermilk Biscuits with Sausage Gravy,
Hickory Smoked Bacon, Sausage Links
and Home Fried Potatoes,
Seasonal Fruit Display,
Freshly Baked Breakfast Pastries and Breads,
with Creamy Butter and Fruit Preserves
~ **\$15.99 Per Person** ~

DIAMOND BUFFET

Display of Sliced Fresh Seasonal Melons, Fruits and Berries,
Assortment of Breakfast Cereals and Granola,
Farm Fresh Scrambled Eggs with Chives,
Breakfast Potatoes with Fresh Herbs,
Applewood Smoked Bacon and Country Sausage Links,
Freshly Baked Danishes, Muffins and Croissants
with Creamy Butter and Fruit Preserves
~ **\$16.99 Per Person** ~

SEVEN STAR BRUNCH

Selection of Fresh Fruit and Vegetable,
Freshly Made Muffins and Danishes,
Farm Fresh Scrambled Eggs,
Applewood Smoked Bacon and Premium Sausage Patties,
Chef's Choice of Freshly Carved Meat
Honey Glaze Ham with Pineapple Pecan Glaze,
Smoked Pork Benedict with Passion Fruit Hollandaise,
Fruit Stuffed Hot Cakes with Assorted Flavored Syrups,
Fresh Baked Rolls with Assorted Flavored Butters and
Fruit Preserves,
~ **\$29.99 Per Person** ~

LUNCH MENU

[sandwiches]

*All Cold Entrees are Served with Petite Salad
with Choice of Dressings, Chips, Choice of Dessert,
Freshly Brewed Iced Tea and Freshly Brewed Coffee*

ROTISSERIE CHICKEN SALAD

with Toasted Cashews and Grapes
Served on Fresh Baked Cranberry and
Orange Bread

~ \$15.99 Per Person ~

TURKEY CAESAR SANDWICH

Turkey, Caesar Dressing, Tomatoes
Swiss Cheese and Romaine Lettuce
Served on Fresh Baked Garlic Bread

~ \$15.99 Per Person ~

OVEN ROASTED TURKEY SANDWICH

Turkey, Swiss Cheese, Crispy Onions
and Cranberry Mayonnaise.

Served on Fresh Baked Cranberry
and Orange Bread

~ \$15.99 Per Person ~

TERIYAKI CHICKEN SANDWICH

with Hawaiian Pineapple and Sesame Slaw,
Served on Fresh Baked Onion Bread

~ \$15.99 Per Person ~

COBB SANDWICH

Bacon, Turkey, Avocado, Tomato,
Romaine Lettuce and Blue Cheese Dressing,
Served on Fresh Baked Wheat Bread

~ \$15.99 Per Person ~

[box - lunch]

*All Box Lunches are Served with Chips,
Whole Fruit, Homemade Chocolate
Chip Cookie and Soft Drink*

ROTISSERIE CHICKEN SALAD

with Toasted Cashews and Grapes
Served on Fresh Baked Cranberry and
Orange Bread

~ \$12.99 Per Person ~

TERIYAKI CHICKEN SANDWICH

with Hawaiian Pineapple and Sesame Slaw,
Served on Fresh Baked Onion Bread

~ \$12.99 Per Person ~

TURKEY CAESAR SANDWICH

Turkey, Caesar Dressing, Tomatoes
Swiss Cheese and Romaine Lettuce
Served on Fresh Baked Garlic Bread

~ \$12.99 Per Person ~

OVEN ROASTED TURKEY SANDWICH

Turkey, Swiss Cheese, Crispy Onions
and Cranberry Mayonnaise.

Served on Fresh Baked Cranberry
and Orange Bread

~ \$12.99 Per Person ~

LUNCH MENU

[plated hot entrees]

*All Hot Entrees Include House Salad,
Fresh Hot Rolls, Chef's Choice of Vegetable
and Choice of Dessert, Freshly Brewed Iced Tea
and Freshly Brewed Coffee*

PARMESAN CHICKEN

Parmesan Crusted Chicken Breast,
Accompanied by Rosemary Potatoes
and Lemon Caper Sauce
~ **\$15.99 Per Person** ~

TERIYAKI CHICKEN

Marinated Chicken Breast,
Accompanied by Jasmine Rice
and Unagi Sauce
~ **\$15.99 Per Person** ~

MACADAMIA NUT CRUSTED CHICKEN

Accompanied by Pineapple Cream Sauce
and Coconut Basmati Rice
~ **\$16.99 Per Person** ~

CHAR-GRILLED FLAT IRON STEAK

Accompanied by Shiitake Pan Sauce
and Butter and Garlic Fettuccini
~ **\$16.99 Per Person** ~

MARINATED SIRLOIN STEAK

Topped with Herb & Garlic Butter,
Accompanied by Smashed Potatoes
~ **\$17.99 Per Person** ~

PAN SEARED TILAPIA

Crusted with Japanese Panko,
Accompanied by Angel Hair Pasta
and Lemon Cream Sauce
~ **\$17.99 Per Person** ~

FLAME BROILED MAHI MAHI

Accompanied by Parsnip Puree,
and Passion Fruit Butter Sauce
~ **\$17.99 Per Person** ~

FRESH SALMON PICATA

Accompanied by Angel Hair Pasta
and Lemon Cream Sauce
~ **\$17.99 Per Person** ~

10oz. MARINATED NY STRIP STEAK

Accompanied by Mushroom Ragu
and Smashed Potatoes
~ **\$20.99 Per Person** ~

[cold deli luncheon buffet]

(Minimum of 30 Guests or a \$100 Up Charge will apply)

*All Buffet Lunches Include Freshly Baked Rolls,
Freshly Brewed Ice Tea and Freshly Brewed Coffee*

Assorted Meat Tray

Thinly Sliced Roast Beef
Smoked Turkey Breast • Honey Ham • Salami

Assorted Cheese Tray

Swiss, Cheddar and Pepper Jack

Assorted Relish Tray

Lettuce, Sliced Tomatoes, Pickle Spears,
Cherry Peppers and Black Olives

Salads

Mixed Garden Salad with Assorted Dressings

Yukon Gold Potato Salad

Classic Cole Slaw

Assorted Sliced Bread

Chips

Chef's Choice of Dessert

~ **\$18.99 per person** ~

[hot luncheon buffet]

(Minimum of 30 Guests or a \$100 Up Charge will Apply)
All Buffet Lunches Include Freshly Baked Rolls, Freshly Brewed Iced Tea
and Freshly Brewed Coffee

THE GOD FATHER

Cold Selection

Roma Tomatoes and Onion Salad
With Mozzarella and Fresh Basil
Caesar Salad • Antipasto Display
Assorted Breads

Hot Selection

Chicken Fra Diavolo in a Spicy Tomato Sauce
Grilled Pesto Salmon with Mushroom Risotto
Cheese Tortellini with Roasted Vegetables
Olive oil and Garlic
Orrechietti with Italian Sausage

Dessert

Chef's Assorted Selection
~ \$19.99 Per Person ~

ALL AMERICAN BBQ

Cold Selection

Potato Salad, Pineapple Cole Slaw
Mixed Vegetable Salad with Assorted Dressings

Hot Selections

Crispy Fried Chicken
Italian Sausage and Potatoes
BBQ Smoked Beef Brisket served
with a Sweet and Smokey BBQ Sauce

Accompaniments

Garlic Mashed Potatoes
Baked Beans • Fresh Vegetables Medley
Corn Cobbettes

Desserts

Chef's Assorted Selection
~ \$18.99 Per Person ~

SOUTH OF THE BORDER

Cold Selections

Roasted Corn, Black Bean and Jicama Salad
Southwest Mixed Salad with Avocado, Cucumber,
Peppers and Crispy Tortilla Strips
in a Spicy Ranch Dressing

Hot Selection

Beef Fajita with Grilled Peppers and Onion
Tequila Lime Fried Tilapia
Pork Carnitas

Accompaniments

Southwest Style Rice
Shredded Lettuce, Jalapenos, Sour Cream,
Guacamole, Onions, Grated Monterey
and Cheddar Cheeses, Soft Flour Tortillas
and Pico de Gallo Sauce

Dessert

Chef's Assorted Selection
~ \$19.99 Per Person ~

DOWN HOME COOKIN'

Salads

Tossed Garden Salad Served
with Assorted Dressings and Toppings
Country Potato Salad

Entrees

Home Style Fried Chicken
Thinly Sliced Sirloin of Beef Served with Bordelaise Sauce
Baked Tilapia

Sides

Green Bean Casserole
Oven Roasted Potatoes
Seasonal Fresh Vegetables

Desserts

Chef's Assorted Selection
~ \$19.99 Per Person ~

DINNER MENU

Dinner Selections Include Choice of Salad and Entrée, Chef's Choice of Vegetable and Starch, Choice of Dessert and Freshly Baked Rolls, Freshly Brewed Iced Tea and Freshly Brewed Coffee

[appetizers]

(Additional Charge Per Guest)

PEKING DUCK TOSTADA

Accompanied by Orange
Hoisin Sauce and Jack Cheese
~ **\$4.50 Per Person** ~

SMOKED BACON

Wrapped Shrimp 3pc
Accompanied by Sweet Chile Sauce
~ **\$5.00 Per Person** ~

SHRIMP COCKTAIL (3 pcs)

Accompanied by Brandy
Cocktail Sauce
~ **\$5.00 Per Person** ~

ASSORTED MAKI SUSHI

Accompanied by Wasabi,
Soy Sauce and Pickle Ginger
~ **\$5.00 Per Person** ~

MINI SMOKED CHICKEN QUESADILLAS

Accompanied by Pepper Jack
and Gruyere Cheese
~ **\$6.00 Per Person** ~

SEARED AHITUNA

Accompanied by Wasabi Ranch,
Serrano Soy
~ **\$6.00 Per Person** ~

BLUE CRAB CAKES (2 pcs)

Accompanied by Lemon Aiolo
Mango Butter Sauce
~ **\$6.00 Per Person** ~

[salads]

(Choice of One)

FRESH BABY SPINACH SALAD

with Chopped Bacon, Diced Egg
and Orange Dijon Vinaigrette

SONOMA FIELD GREENS SALAD

Mixture of Field Greens Topped with
Cucumber, Carrot and Grape Tomatoes
Served with Ranch or Italian Dressing

MINI ICEBERG WEDGES

With Maytag Blue Cheese, Bacon,
Shaved Onion and Grape Tomatoes
Served with Ranch or Italian Dressing

HOUSE SALAD

Iceberg & Romaine Lettuce with
Julienne of Carrot, Plum Tomatoes
and Red Onion
Served with Ranch or Italian Dressing

DINNER MENU

[plated dinner entrees]

*Dinner Selections Include Choice of Salad and Entrée,
Chef's Choice of Vegetable and Starch,
Choice of Dessert and Freshly Baked Rolls,
Freshly Brewed Iced Tea and Freshly Brewed Coffee*

KOREAN BBQ CHICKEN

Broiled Marinated Chicken Thighs,
Served with Assorted Korean Vegetable
~ **\$23.99 Per Person** ~

SONOMA CHICKEN

Pan Seared Marinated Chicken Breast,
Served with Reisling and Ginger Beurre Blanc
~ **\$23.99 Per Person** ~

MEDITERRANEAN CHICKEN

Broiled Chicken Breast with Crusted
Artichoke Hearts, Spinach, Olives and
Maytag Blue Cheese,
Topped with Tuscan Salsa
~ **\$23.99 Per Person** ~

CERTIFIED ANGUS PRIME RIB OF BEEF

10oz Slow Roasted Prime Rib and
Served with Beef Au Jus
~ **\$31.99 Per Person** ~

CERTIFIED ANGUS 10oz NEWYORK STRIP

Topped with Caramelized Onions and Herbed Butter
~ **\$32.99 Per Person** ~

CERTIFIED ANGUS 8oz FILET MIGNON

Center Cut Filet Topped with Mushroom Demi Sauce
~ **\$34.99 Per Person** ~

KEY WEST SALMON

Flame Broiled Atlantic Salmon, Accompanied
by Key Lime and Cilantro Cream Sauce,
Topped with Mango Chutney
~ **\$25.99 Per Person** ~

HAWAIIAN HERB CRUSTED MAHI MAHI

Accompanied by Ginger and Scallion Glaze,
Served with Jasmine Rice
~ **\$25.99 Per Person** ~

BRAZILIAN SHRIMP and SCALLOP KABOBS

2 Flame Broiled Shrimp and Scallop Kabobs,
Accompanied by Roasted Garlic Chimichurri
and Coconut Rice
~ **\$30.99 Per Person** ~

[combination plates]

AWESOME PAIR

Japanese Teriyaki Chicken
Topped with Grilled Pineapples
Hawaiian Herb Crusted Mahi Mahi
Topped with Ginger and Scallion Glaze
~ **\$36.00 Per Person** ~

YING and YANG

Atlantic Salmon Oscar
Topped with Crab Meat and Dill Hollandaise
5oz Petite Filet Mignon Topped with
Sweet Onion and Maytag Blue Cheese
~ **\$38.00 Per Person** ~

SURF and TURF

Certified Angus 10oz New York Steak
Topped with Herb Butter
Flame Broiled Sweet Chile Shrimp
Glazed with Sweet Chile Sauce
~ **\$41.99 Per Person** ~

[dinner buffets]

Minimum of 30 Guests or a \$100 Up Charge will apply
All Dinner Buffets Include Freshly Baked Rolls, Freshly Brewed Iced Tea and Freshly Brewed Coffee

ALL AMERICAN

Salads

Tossed Garden Salad Served with Assorted Dressings and Toppings
Country Potato Salad

Entrees (choice of 2)

Slow Roasted Pork Loin Served with Mushroom Pan Sauce
Thinly Sliced Sirloin of Beef Served with Bordelaise Sauce
Home Style Fried Chicken
Baked Tilapia

Sides (choice of 2)

Green Bean Casserole
Oven Roasted Potatoes • Herb Rice Pilaf
Seasonal Fresh Vegetables
Smashed Potatoes

Desserts

Apple Pie • Berry Cobbler
~ \$26.99 Per Person ~

ST. LOUIS BBQ

Salads

Sonoma Field Greens with Assorted Dressings
Seasonal Sliced Fruit Tray

Entrees

Slow Smoked BBQ Brisket Served with Sweet and Smokey BBQ Sauce
Chicken Wings Marinated and Tossed with BBQ Sauce
BBQ Rib Tips

Sides

Old Fashioned Potato Salad
Old Style Cole Slaw
BBQ Baked Beans
Macaroni and Cheese

Desserts

Apple Pie • Strawberry Shortcake
Assorted Cup Cakes
~ \$30.99 Per Person ~

BELLA BELLA

Salads (choice of 2)

Tossed Caesar Salad with Croutons
Romo Tomatoes and Onion Salad with Fresh Mozzarella
Basil Artichoke, Proscuitto and Roasted Asparagus

Entrees

Chicken Parmesan Topped with Fresh Parsley and Parmesan Cheese
Italian Sausage and Potatoes with Peppers and Onions
Shrimp Scampi Served over Linguini Pasta

Sides (choice of 2)

Ratatouille • Zucchini and Squash Medley
Penne Ala Vodka
Vegetable Ravioli with a Mushroom Cream Sauce

Desserts

Tiramisu • Cannolis • Mini Cheesecakes
~ \$32.99 Per Person ~

BAJA ESPECIALIDADES

Salad

Roasted Corn, Black Bean and Jicama Salad,
Southwest Mixed Salad with Avocado,
Cucumber, Peppers and Crispy Tortilla Strips,
Served with Spicy Ranch Dressing

Entrees

Chipotle and Honey Rubbed Sirloin
Sweet Chile Glazed Salmon
Tequila Lime Shrimp Enchiladas

Sides

Southwest Style Rice
Shredded Lettuce, Jalapeños, Sour Cream,
Guacamole and Grated Monterey and
Shredded Cheddar Cheese, Onions, Soft Flour Tortillas
and Pico de Gallo Sauce

Dessert

Chef's Assorted Selection
~ \$31.99 Per Person ~

[dinner buffets]

*All Dinner Buffets Includes Freshly Baked Rolls,
Freshly Brewed Iced Tea
and Freshly Brewed Coffee*

GOOD FORTUNE ASIAN

Salad

Chinese Chicken Salad with
Mini Spring Rolls

Entrees (choice of 3)

Mongolian Beef with Scallions
Szechwan Beef
Kung Pao Chicken
Sweet and Sour Chicken
Pork with Black Bean Sauce
Szechwan Pork

Vegetables

Stir Fried Seasonal Vegetables
Szechwan Green Beans (*spicy*)

Starch (choice of 2)

Steamed White Rice
House Fried Rice
House Chow Mien

Dessert

Assorted Pies and Cake
~ **\$30.99 Per Person** ~

ADD on ENTREES

Shrimp with Black Bean Sauce	\$3.00 per person
Peppery Salt Shrimp (shell on)	\$3.00 per person
Assorted Seafood and Seasonal Vegetables	\$3.00 per person

DESSERTS MENU

[simply sweet]

Choice of One

PEAR TARTS

A Sable Dough Filled with Frangipani and Fresh Pears and Topped with a Light Sugar

5 LAYER RICH CHOCOLATE CAKE

With Dripping Hot Fudge and Whipped Cream

TIRAMISU MARTINI

Mascarpone Cheese Layered Between Lady Fingers Dipped in Coffee, and finally Topped with Cocoa Powder. Served in a Martini Glass

FRESH FRUIT TARTS

A Sable Dough Filled with Frangipani and Fresh Berries, Seasonal Fruit and Topped with a Light Sugar

[specialty cupcakes]

VANILLA

White Cake Topped with Vanilla Butter Cream

RED VELVET

Red Velvet Cake Topped with a Light Creamy Flour Icing

GERMAN – CHOCOLATE

A Rich Chocolate Cake Topped with a Traditional Icing

CHOCOLATE

A Double Chocolate Cake Topped with a French Butter Cream

CARROT

Carrot Cake Topped with a Soft Cream Cheese Icing

CHILDREN'S MENU

(All Children Entrees Includes Fruit Cup and Freshly Brewed Iced Tea or Milk)

ENTRÉE

(Choice of One)

Hamburger

Hot Dog

Chicken Fingers

Baked Chicken Breast

Pizza (Cheese, Pepperoni or Combination)

STARCH

(Choice of One)

French Fries

Mashed Potatoes

VEGETABLE

(Choice of One)

Steamed Baby Carrots

Steamed Green Beans

Buttered Corn

~ \$10.95 Per Person ~

Children 12 and Under Must Be Booked as Part of a Regular Function and be Included on the Contract

DESSERTS MENU

RECEPTION MENU

[reception packages]

*1 Hour Reception, Minimum of 30 Guests
(Based on Two Pieces Per Person)*

All Reception Packages Include:
Domestic Cheese and Sausage Montage Served
with a Variety of Specialty Crackers
Gourmet Vegetable Crudités
with Chef's Selection of Dips
and a Seasonal Gourmet Fruit Display

RECEPTION PACKAGE ONE

Choose any Combination
of Two Hors D' Oeuvres
~ **\$13.99 Per Person** ~

RECEPTION PACKAGE TWO

Choose any Combination
of Three Hors D' Oeuvres
~ **\$15.99 Per Person** ~

RECEPTION PACKAGE THREE

Choose any Combination
of Four Hors D' Oeuvres
~ **\$19.99 Per Person** ~

**Add 1 Hour Open Bar
to a Reception Package**
~ **\$11.00 Per Person** ~

[hors d'oeuvres]

\$140.00 per 50 pieces

Shrimp Cocktail

Asparagus Wrapped in Smoked Salmon

Vegetable Spring Rolls

Grilled Shrimp Skewers

Chicken Drumettes
in a Spicy BBQ Sauce

Bacon Wrapped Shrimp
with a Mango Cocktail Sauce

Spinach and Feta in Phyllo
with a Spicy Ranch Sauce

Mini Smoked Chicken Quesadilla

Vegetable Quesadilla

Mini Smoked Pork Quesadilla

Toasted Ravioli
with a Marinara Sauce

Mini Grill Cheese

Mini Philly Cheese
with a Gruyere Cheese Sauce

Mini BLT's

Mini Poor boy

Mini Hoagies

Mini Chicken Cordon Bleu

California Nori Sushi Rolls

Spicy Tuna Sushi Roll

Tempura Shrimp Sushi Roll

Ahi & Avocado Sushi Roll

Salmon Avocado Sushi Roll

Crabmeat Rangoon
with Sweet & Sour Sauce

Hibachi Chicken Satay
with Thai Peanut Sauce

Thai Beef Satay
with Thai Peanut Sauce

Pork Pot Stickers
with Soy Dipping Sauce

Steamed Shrimp Dumplings
with Soy Dipping Sauce

Steamed Pork Shiu Mai
with Soy Dipping Sauce

RECEPTION MENU

All Prices are Subject to 21% Taxable Service Charge
and Applicable Sales Tax

[carving and action stations]

SMOKED TURKEY BREAST OR BONE IN-HAM

Serves 50 Guests

Served with Tangy Mustard Sauce
and Fresh Baked Rolls
~ \$250.00 Each ~

ROASTED NEW YORK STRIP LOIN

Serves 50 Guests

Pepper Seated Strip Loin
with Sweet Onion Glaze
and Fresh Baked Rolls
~ \$350.00 Each ~

TENDERLOIN OF BEEF

Serves 50 Guests

Served with Wild Mushrooms Ragout
and Fresh Baked Rolls
~ \$400.00 Each ~

STEAMSHIP ROUND OF BEEF

Serves 150 Guests

Served with Cabernet Laced Jus Lie
and Horseradish Mousse
~ \$645.00 Each ~

IMPORTED PASTA STATION

Fresh Pasta with Marinara Creamy Alfredo
and Garlic Basil Pesto,
Fresh Grated Romano Cheese
~ \$6.50 Per Person ~

With Chicken or Fresh Vegetables
~ Add \$1.50 Per Person ~

With Bay Shrimp
~ Add \$2.25 Per Person ~

\$75 fee for Carver/Chef Attendant will apply

[dips & snacks]

HOT DIPS

Serves 50 Guests

Artichoke Spinach Dip Served
with Pita Triangles
~ \$85.00

Baked Crab Dip Served
with Soft Pretzel and Pita Triangles
~ \$85.00

SNACKS

Fresh Popped Popcorn	\$1.99 Per Person
Pretzels	\$8.00 Per Pound
Cajun Snack Mix	\$9.00 Per Pound
Tortilla Chips or Potato Chips	\$8.00 Per Pound
Potato Chips and Ranch Dip	\$2.99 Per Person
Mixed Nuts	\$15.00 Per Pound
Dips (Sundried Tomato, Ranch, Salsa or Cheese)	\$12.00 Per Pound

CRUDITÉS

A Seasonal Assortment of Crisp Fresh Vegetables
Served with Cool Ranch and Spinach Dip
\$2.50 per person

FRESH FRUIT DISPLAY

Seasonal Fresh Sliced Fruits, Berries and Melons
Served with Fruit Yogurt Dipping Sauce
\$2.99 per person

INTERNATIONAL and DOMESTIC CHEESE DISPLAY

Assorted International and Domestic Cheeses,
Fresh Fruit, Crackers and French Breads
\$3.99 per person

CHEESE AND SAUSAGE DISPLAY

Fine Selection of International and Domestic Cheeses
with Suprasattia,
Genoa and Bavarian Pork Sausage
Served with Crackers and French Breads
\$4.99 per person

20 Guests Minimum on all Displays

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

BEVERAGE MENU

[a la carte beverages]

- Fresh Brewed Regular and Decaffeinated Coffee - \$26.00 Gallon
- Freshly Brewed Iced Tea - \$26.00 Gallon
- Hot Tea / Hot Chocolate - \$1.25 each
- Assorted Soft Drinks - \$2.50 each
- Bottled Water - \$2.50 each
- Sobe Life Water - \$3.50 each
- Red Bull / Espresso - \$4.00 each
- Lemonade / Fruit Punch - \$25.00 Gallon
- Champagne Punch - \$100.00 Gallon
- Margaritas - \$130.00 Gallon

[consumption and cash bar prices]

Call Brands	\$4.50 each
Premium Brands	\$5.50 each
Wine / Champagne	\$5.00 each
Domestic Beer	\$4.00 each
Imported Beer	\$5.00 each
Red Bull / Espresso	\$4.00 each
Sparkling Water	\$2.50 each
Soft Drinks, Bottled Water, Juice	\$2.50 each

[open bar]

PACKAGE BAR-PER PERSON	One Hour	Additional Hours
Call Brands	\$11.00	\$6.00
Premium Brands	\$13.00	\$7.00
Beer, Wine and Soda	\$9.00	\$5.00

OUR BRANDS ARE:

Vodka
Gin
Rum
Scotch
Bourbon

Tequila
Wine

Call

Smirnoff
Beefeater
Bacardi Superior
Johnnie Walker
Seagram's 7

Premium Top Shelf

Absolut
Tanqueray
Bacardi Superior
Chivas Regal
Jack Daniel's
Seagram's VO
Cuervo Gold

For Every Two Hours of Service:

If Sales Do Not Exceed \$200 Per Bartender, a \$75 Bartender Fee will be applied.

For all Cash Bars, a \$75 Cashier Fee will be applied.

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

