



Catering Menus

Prepared by:  **Hilton
Garden Inn**
Pensacola Airport/Medical Center



Plated Breakfast

<u>Southern Style Eggs</u>	16-
Fluffy scrambled Eggs with Ham and Cheese Home Fried Potatoes or Grits, fresh crispy Bacon, Assorted Breakfast Breads Fresh Brewed Coffee, Assortment of Chilled Morning Juices	
<u>Classic Omelet</u>	17-
Your choice of Orange or Cranberry Juice, Fresh Cantaloupe Wedge, Fluffy Scrambled Eggs with Your Choice of Bacon or Breakfast Link Sausage, Breakfast Potatoes, Breakfast Basket of Danish and Muffins with Premium Preserves and Butter Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea	
<u>New York Steak and Eggs</u>	18-
A breakfast cut grilled New York Strip Steak, fresh Scrambled Eggs with Chopped green onions, served with country fried Breakfast Potatoes and a Breakfast Pastries Basket. Fresh Brewed Coffee, Orange Juice.	
<u>Healthy Choice</u>	17-
Grilled Chicken or Grilled Pork Medallions Delicious Assorted Fresh Fruit Martini, Fluffy Scrambled Eggbeater, Accompanied by low fat Yogurt, Bran Muffin Assorted Juices & Fresh Brewed Coffee	
<u>Boxed Breakfast</u>	8-
Sausage Biscuit, Fruit Juice and a Granola bar	

A 21% service charge and 7.5% sales tax will be added to price. Prices are subject to change without notice.



Breakfast Buffet

Minimum of 25 People

<p><u>The Select Continental</u> Danish, Muffins and Bagels with flavored Cream Cheese Fresh Sliced Seasonal Fruit and Assorted Yogurts Fresh Brewed Coffee, Assortment of Chilled Morning Juices</p>	<p>13-</p>
<p><u>All American Buffet</u> Assortment of Chilled Morning Juices, Array of Fresh seasonal Fruit, Pre-Set in Martini Glasses Scrambled Eggs, Bacon, Sausage and Home Fries, Biscuit & Gravy with Butter, Jams, and Jellies Freshly Brewed Coffee & Herbal Teas</p>	<p>16-</p>
<p><u>Select Classic</u> Assortment of Chilled Morning Juices, Array of sliced seasonal Fruit Fluffy scrambled Eggs, Assorted Cereals with Milk Breakfast Potatoes and Grits, Bacon and Sausage French toast and Biscuit with Gravy, Assorted Breakfast Pastries Fresh Brewed Coffee and Herbal Teas</p>	<p>17-</p>
<p><u>The Select Brunch</u> Array of Fresh Seasonal Fruits and Berries Fluffy Scrambled Eggs with Monterey Jack Cheese Omelet Station: Prepared by Chef includes: Cheddar Cheese, Diced Ham, Onions, Tomatoes, Mushrooms, and Green Peppers Home Fried Potatoes and Grits Hickory Smoked Bacon and Tennessee Country Sausage Assorted Breakfast Breads Cucumber and Tomatoes Salad, Choice of 1*Herb Baked Chicken, Oven fried Chicken, Chicken Marsala or Chicken Parmesan Choice of 1*Carved Prime Rib, Carved Leg of Lamb or A Pork Steamship Round Chef's choice Vegetables and Potatoes Elegant Dessert Display, Freshly Brewed Coffee, Milk, Assorted Juices, Iced Tea</p>	<p>41-</p>

Alternatives for Scrambled Eggs, Omelets, Fritta or Quiches

Omelet Station 6-
 Chef's Fee \$40.00



Grits Bar 4-

Served in Martini Glasses

With Cheddar Cheese, Real Bacon Bits,
Chopped Chives, Sour Cream & Butter

Refreshment Breaks

Morning Pastries and Treats – by the Dozen

Assorted Bagels (with Cream Cheese and Preserves)	26-
Assorted Large Danishes & Pastries	26-
Assorted Homemade Muffins	26-
Assorted Doughnuts	26-
Cinnamon Rolls	26-
Large Sausage & Egg Biscuit	27-

Individual Servings

Assorted Soft drinks	2-
Bottled Water	2-
Milk (whole, 2%, chocolate)	2.75
Assorted Yogurts	2-

Beverages – by the Gallon

Freshly Brewed Coffee/Hot Tea	26-
Freshly Brewed Iced Tea	26-
Fruit Punch	22-
Lemonade	22-

Beverages – by the Carafe

Chocolate Milk	15-
Assorted Fruit Juices	13-

Afternoon Delights – by the Dozen

Freshly Baked Cookies	24-
Chocolate Fudge Brownies	24-
Assorted Candy Bars or Granola Bars	22-
Fresh Hot Baked Pretzels	28-



Dry Snacks – Per Person

Pretzels/Potato Chips	4-
Nachos with Salsa	5-
Cajun Mix	5-
Popcorn	3-
Fancy Nut Mix	5-
Trail Mix	5-

Refreshment Breaks (continued)

Themed Breaks:

The Cookie Monster Break 14-

Fresh baked Cookie assortment, Homemade Brownies
Ice cold milk (plain and chocolate)
Fresh Brewed Coffee

The Sports Break 14-

Jumbo Hot Pretzels
Freshly Popped Popcorn
Trail Mix & Granola Bars
Assorted soft drinks

The Energy Break 15-

Potato Chips with dips
Assorted Chocolates
Freshly baked cookies
Homemade Brownies
Assorted Soft Drinks
Fresh Brewed Coffee

The Heart Smart 16-

Fresh Fruit Tray
Nutri- Grain or Granola Bars
Assorted Yogurts
Assorted Fruit Juices
Assorted Soft Drinks & Bottled Water
Fresh Brewed Coffee

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All Day Break Packages

Meeting Planner Package

24-

Early Morning

Brewed Coffee and Tea, Assorted Fruit Juices,
Assorted Danish & Muffins, Sliced Fruit, Bagels
with Butter, Fruit Preserves & Cream Cheese

Mid-Morning

Refreshed Coffee & Tea, Assorted Soft Drinks

Afternoon

Bottled water
Chips and Dips
Coffee Refreshed, Assorted Soft Drinks,
Cookies & Brownies

Gourmet Meeting Planner with Lunch

34-

This package includes the same selections as the Meeting Planner Package, but adds a plated lunch service. Lunch includes a choice of one entrée, a fresh garden salad, our Chef's choice of Accompaniments and Dessert with rolls and butter, Iced Tea and Fresh Brewed Coffee.

Pasta

Rotini Pasta with Meat Sauce
3 Cheese Tortini Alfredo

Beef

Carved Beef w/ Natural Sauce
Beef Burgundy

Pork

Herb Roasted Pork Loin
Roast Pork w/ Stuffing

Seafood

Florentine Fish w/ Lemon Butter
Pecan Encrusted Tilapia

Chicken

Chicken Parmesan
Stuff Chicken Breast w/ Supreme sauce

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Plated Luncheon

All Luncheons are served with a Garden Salad, Chef's choice of Vegetable & Starch, Rolls & Butter, Fresh Brewed Coffee & Iced Tea.

<u>Herb Chicken</u>	16-
Herb Baked Half of Chicken	
<u>Chicken Cordon Bleu</u>	18-
Chicken Breast stuffed with Ham and Cheese	
<u>Breast of Chicken</u>	16-
With Cornbread and Sausage Stuffing with a Creole Sauce	
<u>Pork Marsala</u>	16-
Sliced Pork with Marsala Sauce	
<u>Sliced Roasted Beef</u>	17-
Sliced Roast beef with Natural Pan Gravy	
<u>Red Beans and Rice with Andouille Sausage</u>	15-
Traditional Creole Red Beans and Rice.	
<u>Shrimp Creole</u>	17-
Gulf Shrimp in a Creole Sauce over Rice.	
<u>Chicken Parmesan</u>	18-
A Juicy Chicken Breast served in a Rich Marinara Sauce and topped with Grated Parmesan Cheese.	

Pastas

All Pastas are served with a Garden Salad, Rolls & Butter, Fresh Brewed Coffee & Iced Tea.

<u>Naples Chicken Alfredo</u>	17-
Ricotta and Parmesan Cheese filled Tortellini Pasta and Fire Grilled Chicken Strips.	
<u>Baked Three Cheese and Meat Sauce Ziti</u>	16-
Marinara Meat Sauce with Italian Sausage and Beef.	
<u>Shrimp and Rotini Alfredo</u>	18-
Shrimp and Spring Shaped Pasta with Alfredo Tomato Sauce.	

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Soups and Bisques

Cup 6- Bowl 8-

Health, Hearty Vegetarian, Shrimp Bisque, Loaded Potato, French Onion, Tomato Herb, Beef Vegetable, Wedding, Broccoli Cheese or Tortilla.

Salads

Add Grilled Chicken 4- Add Seasoned Shrimp 5-

Garden Salad

Fresh, Chilled Romaine and Mixed Field Greens, Black Olives, Artichoke Hearts, Red Onions & Tomatoes.

Choice of Dressings: Blue Cheese, Ranch, Balsamic Vinaigrette, Creamy Parisian.

11-

Classic Caesar Salad

Crisp Romaine Lettuce Tossed with Parmesan Cheese, Toasted Croutons & Caesar Dressing.

11-

Trio Salad

Fresh Sliced Melons, Grapes, Berries & Pineapple, Chicken Salad & Shrimp Salad.

13-

Chef Salad

Iceberg & Romaine lettuce, sliced Carrots, Cucumbers and Tomatoes, Cheese & Eggs, Topped with Ham & Turkey.

13-

Southern Fried Chicken Salad

Iceberg & Romaine lettuce, sliced Carrots, Cucumbers & Tomatoes, topped with Crispy Fried Chicken Strips tossed in your Favorite Dressing.

13-



Plated Sandwiches

<u>Roast Beef and Cheddar</u>	12-
Thinly Sliced Roast Beef Piled High. Topped with Cheddar Cheese with a Creamy Horse Radish Sauce and Served with Fries.	
<u>Philly Hoagie</u>	12-
Savory Roast Beef Grilled with sautéed Peppers, Onions & Mushrooms. Topped with Swiss Cheese and Served with Fries.	
<u>Grilled Chicken Sandwich</u>	12-
Breast of Chicken with Caramelized Onion, Swiss Cheese and Balsamic Dressing and Served with Fries.	
<u>Grilled Vegetarian Wrap</u>	10-
Balsamic Marinated Peppers, Zucchini, Asparagus, Yellow Squash and Portobello Mushrooms with a Bleu Cheese Dressing, wrapped in a Tortilla and Served with Slaw.	
<u>Grilled Chicken Asian Wrap</u>	13-
Grilled Chicken, Bean Sprouts, Broccoli, Red Peppers and Chestnuts, with a side of Volcano Sauce accompanied with Sesame Broccoli Salad with fresh Ginger .	
<u>Deli</u>	13-
Shaved Ham, Salami, Smoked Turkey & Cheddar Cheese Piled high on Artisan Bread. Served with Potato Chips, Fresh Baked Cookies & Bottled Water.	
<u>BBQ Sandwich</u>	12-
Barbecue Chicken or Pulled Pork: Served with Baked Beans, Cole Slaw and Fries.	
<u>Box Lunches</u>	15-
Deli Submarine Sandwiches (assorted), Potato Chips, Soft Drink or Bottled Water, Cookies and Whole Fresh Fruit	

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Luncheon Buffets

Minimum of 25 People

Executive Deli Buffet 18-

Selection of Ham, Turkey, and Roast Beef, Assorted Cheeses, Potato Salad, Cole Slaw, Relish and Condiment Trays. Served with Cookies and Brownies.

BBQ Buffet 21-

Mixed Green Salad, Potato Salad, Tomatoes and Cucumbers, Coleslaw, Hickory Smoked Chicken, Baked Beans, Hamburgers, Hot Dogs, Corn on the Cob. Homemade Rolls and Cornbread, Fruit Cobbler.

The Fajita Grilled Buffet 20-

Fiesta Salad, Chips and Chunky Picanté Sauce, Charbroiled, sliced marinated Chicken Breast, Tender marinated Fajita sliced Beef with roasted Onions and Bell Peppers. Hot Flour Tortillas and Tortilla Chips and Queso, Mexican Rice and Refried Beans. Onion, Tomato, Cheddar Cheese, Sour Cream and Jalapenos. Chef's choice of Dessert, Iced Tea and Fresh Brewed Coffee.

The Select Luncheon Buffet 22-

Choice of Two Entrées (below), Served with Chef's Selection of Potatoes and Seasonal Fresh Vegetables, Tossed Salad with Dressing, Rolls and Butter, Chef's Choice of Desserts. Brewed Coffee and Iced Tea.

- Marinated Grilled Chicken Breast
- Oven-Fried Chicken
- Chicken Marsala,
- Baked Chicken
- Cajun Tilapia
- Oven-Fried Tilapia
- Roasted, Sliced Beef
- Herb-Crusted Roasted Loin of Pork.

Mashed Idaho and Sweet Potato or Grits Bar 6 PER PERSON-

Served in Martini Glasses with a Large Array of Your Favorite Toppings.

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Displays

Small serves 25 guests - Medium serves 50 guests - Large serves 100 guests

Fresh Vegetable with Dip Tray

Small \$94 - Medium \$188 - Large \$375

Imported & Domestic Cheeses Tray

Small \$124 - Medium \$248 - Large \$495

Seasonal Fresh Fruits, Melons & Berries Tray

Small \$124 - Medium \$248 - Large \$495

Sliced Smoked Salmon

Large \$300

Antipasto Tray

Small \$119 - Medium \$238 - Large \$475

Layered Mexican Chili Dip with Tortilla Chips Tray

Small \$75 - Medium \$150 - Large \$225

Assorted Petit Fours Dessert Tray

Small \$125 - Medium \$175 - Large \$225

Chef Cooking Demonstrations

\$150.00 Chef Fee Required

Impress your Guests for Lunch or Dinner

Special Menus Built for Your Group



Cold Hors d'oeuvres

100 Fruit Kabobs	260-
100 Deviled Eggs	150-
100 Assorted Finger Sandwiches	125-
100 Assorted Cold Canapés	400-
100 Chilled Shrimp Cocktail	300-
100 Asparagus Wrapped w/Smoked Salmon	240-
100 Peppedews - Sweet Marinated Peppers stuffed with Herbed Feta Cheese	230-
Tray Marinated Assorted Cheeses served with Crackers- Serves 60	125-
100 Bruschetta - Tomato, Feta and Black Olives	175-
100 Asparagus Wrapped in Roast Beef	220-
100 Salami Coronets	175-
100 Smoked Salmon on Toasted Baguette Slices	240-
100 Marinated Mushrooms	100-
100 Southwestern Chicken Salad in Petite Pastry Cups	190-
100 Marinated Crab Claws	220-
1 Dozen Chocolate Dipped Strawberries	45-
100 Assorted Mini Pastries	240-
Mixed Nuts - 2 lbs.	35-
Cajun Bar Mix bag	23-
Chips and Dip	45-
Layered Mexican Dip	90-
Salsa with Tri-Colored Corn Tortilla Chips	60-
Roasted Pepper Hummus with Chips	180-
Spinach and Artichoke Dip with Chips	130-

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Hot Hors d'oeuvres

100 Miniature Chicken Sliders	150-
100 Fried Chicken Tenders	185-
100 Meatballs (BBQ, Sweet & Sour, or Swedish, Bourbon)	100-
100 Buffalo Wings of Fire	200-
100 Chicken Quesadillas	250-
200 Chinese Pork Egg Rolls	190-
150 Chinese Veggie Egg Rolls	190-
100 Fried Chicken Drumsticks	180-
100 Bacon Wrapped Scallops	390-
200 Coconut Shrimp	300-
200 Fried Mushrooms	100-
100 Stuffed Mushrooms with Crab Meat Stuffing	225-
1 Baked Brie in a Puff Pastry	225-
1 Baked Brie Topped with Praline & Pecans	250-
200 Mini Chicken Cordon Bleu	240-
200 Mini Beef Wellington	900-
300 Popcorn Chicken Bites	130-
100 Santé Fe Chicken Rolls	200-
80 Spanakopitas	130-
100 Mini Crab Cakes	250-
100 Mini Quiche	275-
100 Hawaiian Chicken Kabobs	355-
100 Spicy Beef Empanadas	150-
100 Cocktail Franks in a Puff Pastry	150-
100 Shrimp Wraps with Tropical Fruit Salsa	200-
100 Fried Green Tomatoes	160-
100 Stuffed Jalapeños with Cream cheese	120-
100 Battered Monterey Jack and Blue Cheese Sticks	210-
100 Hibachi Beef Skewers	350-
100 Hibachi Chicken Skewers	350-
Hot Spinach and Artichoke Dip	130-
Hot Crab Dip & Shrimp with Melba Rounds	225-
Greek Feta Dip with Pita chips	180-
Mini Bananas Foster Bites	150-
Mini Cheesecake Bites	150-
Mini Brownie Bites	150-

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Stations

The Carving Stations
\$40.00 Chef Fee required

Bone in Honey Cured Ham	50 guests	175-
Roasted Whole Turkey w/Orange Cranberry Relish	35 guests	125-
Roasted Turkey Breast w/Orange Cranberry Relish	45 guests	130-
Rosemary and Herb Crusted Roast Pork Loin	50 guests	175-
Slow Roasted Prime Rib of Beef w/Au Jus	50 guests	250-
Steamship Pork w/Brown Sugar Maple Glaze	50 guests	250-
Roast Leg of Lamb w/Mint Jelly	50 guests	200-
Steam Ship Round of Beef	200 guests	575-
Whole Roasted Suckling Pig	100 guests	450-

Action Stations

\$40.00 Chef Fee required

Stations are priced per person, based on Multiple Stations, One Hour Service
(Min. of 2 Stations)

Taste of Italy 14-

Farfalle, Penne, Tortellini, and Gnocchi Pasta's
Marinara, Puttanesca, Aglio E Olio, Alfredo and Pesto Garlic Focaccia Sauces.

ADD: Grilled Chicken, Italian Sausage, Mushrooms, Sun Dried Tomatoes,
Primavera Vegetables and Roasted Red Peppers. 3-

Down on the Bayou 17-

Cajun Cookery, Served on Brick Grills.
Shrimp & Crawfish in a Creole Sauce
Tasso
Red Beans and Rice
Andouille with Onions and Peppers
Okra and Tomatoes

South of the Border 17-

Grilled Chicken Strips, Steak and Shrimp
Grilled Peppers and Onions
Olives, Jalapenos, Black Beans, Flour Tortillas
Salsa, Guacamole, Cheeses & Sour Cream

Desserts: Pick One! Funnel Cakes, Banana Fosters or Cherries Jubilee 9-

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Plated Dinners

All dinners are served with a Garden Salad, Rolls and Butter, Fresh Brewed Coffee and Iced Tea.

Seafood

<u>Pecan Encrusted Catch of the Day</u>	27-
Oven roasted with Lemon Butter sauce.	
<u>Catch of the Day</u>	25-
Baked, Grilled, Oven Fried or Blackened.	
<u>Shrimp Chardonnay</u>	22-
Large Gulf Shrimp Sautéed with Mushrooms, Fresh Garlic, Italian Herbs, Finished in a Delicate Chardonnay Sauce.	

Beef

<u>Prime Rib of Beef</u>	26-
Accompanied by Au Jus and Served with Horseradish Sauce	
<u>New York Strip Steak</u>	26-
12 oz. USDA Choice Mid-Western Grain Fed Black Angus Steak. Char Grilled to your Taste.	
<u>Filet Mignon</u>	29-
Charbroiled to perfection, resting on a Burgundy Demi-Glaze Sauce, Stuffed with Fresh Garlic & Boursin Cheese	
<u>Roast Filet of Beef</u>	25-
Tenderloin of Beef served with a Port Wine Mushroom Sauce.	

Pork

<u>Kansas City Pork Chop</u>	24-
Char-Grilled, Kansas City Bone-In 12 oz. Center Cut Pork Chop.	
<u>Pork Tenderloin Marsala</u>	22-
Pan Sautéed Tenderloin Medallions of Pork, Glazed with Marsala, Finished with a Shallot and Mushroom Demi-Glaze.	

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Chicken

<u>Chicken Cordon Bleu</u> Chicken Breast Stuffed With Ham and Cheese	19-
<u>Chicken Provencal</u> Roasted Garlic, Tomatoes, Olives and Fresh Herbs	19-
<u>Chicken Marsala</u> Grilled Chicken Breast Sautéed with Marsala Wine, Mushrooms, Onions & Sweet Basil	19-

Dinner Buffets

Choices of 2 entrees.....30- Choices of 3 entrees.....35-

Entrées: Personalized Buffet Options

Seafood Choices:

Shrimp Newberg
Shrimp au Gratin
Crab Au gratin
Seafood Creole

Fish Choices:

Blacken
Krab Stuffed
Pecan Encrusted
Oven Fried with Herb Bread Crumbs
Baked with Lemon Butter Sauce

Chicken Choices:

Chicken Parmesan Chicken Marsala Chicken Cordon Bleu
Chicken Oven Fried BBQ Chicken Chicken Lemon

Beef* Choices:

Roast Filet of Beef BBQ Brisket Beef Flank Steak Beef Pepper Steak Beef Burgundy

Pork* Choices:

Rosemary Pork Loin Sweet and Sour Orange Pork Tenderloin Grilled Pork Chops

Salads

(Choice of 3)

Garden Salad, Caesar Salad, Spinach Salad, Marinated Mushroom Salad,
Fruit Salad, Carrot Raisin Salad, Tomato & Cucumber Salad, Potato Salad, Three Bean Salad, Coleslaw,
Tomato, Onion & Feta Salad,

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Vegetables and Starches

(Choice of 3)

Southern Style Green Beans, Broccoli with Cheese Sauce, Vegetable Medley, South Western Corn, Wild Rice, Honey Glazed Carrots, Southern Style Green Beans, Garlic Mashed Potatoes, 3 Cheese Macaroni, Oven Roasted Red-Skin Potatoes, Scalloped Potatoes, Sweet Potatoes Casserole, Lima Beans.

Desserts

(Choice of 2)

Chocolate Cake, Carrot Cake, Apple or Peach Cobbler (Decorated Sheet Cake add \$50.00)

Stemmed Cookie Desserts Add \$7.50 each Amaretto, Bailey's Irish Cream, Frangelico, Grand Marnier, B&B, Courvoisier, Kahlua

Theme Buffet Dinners

Cajun Delight

28-

Choice of Crawfish or Shrimp boiled with traditional Creole spices. Served with Corn on the Cob, Red Skin Potatoes, Andouille Sausage, Onions, Red Beans and Rice, Potato Salad, Crusty French Bread, Rolls, and Chef's Choice of Dessert. Sliced Lemons and Hot Sauce. Served with Iced Tea and Coffee

Island Luau

28-

Teriyaki Chicken, Hawaiian Roasted Pork and Baked White Fish served with a Citrus Sauce. Accompanied with Garlic Mashed Potatoes, an Island Vegetable Medley, Rice Pilaf Fresh Green Salad with two dressings, Assorted Bread and Rolls and Chef's Choice of Dessert. Served with Iced Tea and Lemonade.

Backyard Barbecue Feast

28-

BBQ Ribs, Hot Dogs and Grilled Baked Chicken. Served with Potato Salad, Potato Chips, Slaw, Baked Beans, Garden Salad with two dressings and Assorted Bread and Rolls. Chef's Choice of Dessert. Iced Tea and Lemonade.

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Add Mashed Idaho and Sweet Potato or Grits Bar
 Served in Martini Glasses
 With a Large Array of your Favorite Toppings.
 8-

Decorated Theme Parties Packages

Tropical Night 500-

Entrance: Palm Trees and Floral in front of a Hanging Crescent Moon.

Buffet: Enhanced with Greenery, Netting, Shells and Colorful Hanging Lanterns.

Tables: Orange and Pink Table Runners with Tall center pieces of Banana Leaves and Vines flowing onto the tables.

Server Attire: Black Slacks with Tropical Shirts. "Upon Contacts Requests".

Down on the Bayou 500-

Entrance: A Wooden Shack Facade for your guests to walk thru with all the Front Porch Memorabilia.

Buffet: Covered with Crates, Oil Lamps, White Enamel Tin Ware, Wash Tubs, Buckets, Bamboo Fishing Poles, Pilings and Netting.

Tables: A tall Oak Limb hung with Spanish Moss, anchored into a heavy Glass Cylinder and finished with Swamp Grasses.

Server Attire: Jeans and a sleeved T-shirt. "Upon Contacts Requests".

Under the Sea 500-

Entrance: A Balloon Sculpture of Sea Grass, escaping crystal clear Bubbles and a large Tropical Fish, tied to an Island of Sand with Star Fish and Shells.

Buffet: A white fluffed food line with Buried Treasures of Shells, Coral formations, Coins, Netting, Fish, Snorkel Masks etc.

Tables: Blue Linen with a smaller version of the Entrance Balloon Sculpture and more Bubbles to the Ceiling.

Server Attire: Baby Blue cumber buns and ties. "Upon Contacts Requests".

International Excursions 750-

Entrance: A large Old World Map framed with Ferns and stacks of Suitcases and Trunks, for a feel of Adventure!

Buffet Stations:

1. Italian Countryside- Red and White Check Tablecloths and a Wine Display with Vines and Grapes.
2. Japanese Garden - Bamboo, Greenery, Lanterns, Statues and Strips of Sheer Hanging Material.
3. American Cookout- Picnic Baskets filled with Quart Jars of homemade items, Brick Elevations with Grill Tops and Arrangements of Whole Fruits and Breads.

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4. A French Café – A Fountain, surrounded with over flowing Baskets of Assorted Cheeses and Rolls.

5. Mexican Market Place – Stacks of Pottery, Serapes, Brass, Sombreros, Strands of Peppers and Assorted Baskets.

Tables: Different Colored Over-lays for each table. The Center Piece will be a Large Standing Passport.

Server Attire: Black and White Tuxes.

Sailing the Mediterranean

550-

Entrance: A Boat in Full Sail.

Buffet: Flowing Blue and White Material Accented with Coral Shells, Pilings, Netting and Fish.

Tables: A Blue Runner over White Linen with a Center Piece of Glass, Filled with Crystal Blue Stones, filled with Water to Accommodate live Goldfish. This is Seated on a Large Palm Frond Surrounded by Votive Candles.

Server Attire: Blue Cumber Buns and Ties. “Upon the Contacts Requests”.

Beverage Pricing

Bartender and Cashier Fees

A minimum of \$300.00 in sales is required for Bars.

Bartender Fee \$50.00 for all Host and Cash Bars per 100 Guests which is Non-Refundable.

Host Bar Pricing

(On Consumption)

Well Brands	5.00
Call Brands	6.00
Premium Brands	6.50
Cordials	6.25
Imported Beers	4.00
Domestic Beers	3.50
House Wines	4.75
Soft Drinks & Bottled Water	2.00

Cash Bar Pricing*

(Guest Purchase)

Well Brands	6.50
Call Brands	7.75
Premium Brands	8.50
Cordials	8.25
Imported Beers	5.25
Domestic Beers	4.50
House Wines	6.25
Soft Drinks & Bottled Water	2.50

*Tax and Gratuity Included

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Keg of Beer

Budweiser, Bud Light , Coors Lite or Miller Lite	375.00
Heineken or Corona	450.00

Wines by the Bottle

Beringer Chardonnay	26.00
Beringer Reisling	26.00
Beringer Merlot	26.00
Beringer White Zinfandel	26.00
Beringer Cabernet	26.00
Beringer Pinot Noir	26.00
House Champagne	22.00

Beverage Pricing (Continued)

Punch (Per Gallon)

Fruit Punch or Crystal Punch	27.95
Champagne Punch or Mimosas	50.00

Call Bar

Beefeaters, Jack Daniels, Jim Bean, Canadian Club, Seagrams 7, Smirnoff, J&B

Premium Bar

Grey Goose, Johnny Walker Red, Crown Royal, Bombay Sapphire, Tangueray, Chivas, Absolute, Dewar's

House Wine

Sycamore Lane Chardonnay, Sycamore Merlot, Sycamore Zinfandel

Domestic Beers

Budweiser and Miller Lite

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Import Beers

Heineken and Corona

Soft Drinks & Bottled Water

Coke, Diet Coke, Sprite and Dasante