

Continental Breakfast-15pp Minimum

The Original

\$9.95

Freshly brewed regular and decaffeinated coffee, assorted chilled fruit juice, and a variety of muffins with sweet butter and fruit preserves.

The Rainbow

\$11.95

Freshly brewed regular and decaffeinated coffee, assorted chilled fruit juices, seasonal fresh fruit and an assortment of muffins with sweet butter and fruit preserves.

The Enrichments

Assorted Donuts or Danish	\$20.00 per dozen
Assorted Individual Cereals with 2% Milk	\$3.50 per person
Assorted Chilled Yogurts	\$3.50 each

Buffet Style Breakfast

\$14.95-40pp Minimum

Buffet breakfast includes freshly brewed regular and decaffeinated coffee, a selection of chilled fruit juices, scrambled eggs, and your choice of oven fresh croissants or buttermilk biscuits served with sweet butter and fruit preserves with choice of one potato dish and two meat dishes.

Potato dishes

Hash Browns
Country Style Breakfast Potatoes
Potatoes O'Brien

Meat dishes

Sliced Breakfast Ham
Sausage Link
Corned Beef Hash
Sausage Patties
Bacon

Add-ons

Country Style Gravy	\$1.00 per person
Seasonal Fresh Fruit	\$1.00 per person
Additional Potato	\$1.00 per person
Additional Meat	\$2.00 per person

Buffet Lunch

\$18.95-40pp Minimum

***Buffet Dinner-after 4pm**

\$21.95-40pp Minimum

The Buffet Includes:

Assorted soft drinks, dinner rolls with butter and seasonal fresh fruit.

Salads (Choose three)

Garden Fresh Salad
Ambrosia
Italian Pasta
Macaroni
Cucumber in Sour Cream
Three Bean

Carrot Raisin
Potato
Frogeye Salad
Cottage Cheese
Coleslaw
Greek Salad

Dressings (Choose two)

Buttermilk Ranch
French
Golden Italian
Raspberry Vinaigrette

1000 Island
Chunky Bleu Cheese
Creamy Italian

Vegetables (Choose two)

Peas and Mushrooms
Honey Glazed Carrots
Fried Cabbage and Onions
Buttered Green Beans
Broccoli with Cheese Sauce

Buttered Corn
Vegetable Medley
Italian Zucchini
Corn Cobbettes
Baked Beans

Sides (Choose one)

Real Mashed Potatoes with Gravy (turkey, brown or country)
Buttered Egg Noodles
Sweet Potatoes

Rice Pilaf
Au Gratin Potatoes
Small Red Potatoes

Entrees (Choose two)

Manicotti Red and White
Breast of Teriyaki Chicken
Chicken Fried Steak
Stuffed Cabbage Rolls
Home Style Meatloaf
Barbecued Ribs
Chicken Chimichangas
Baked Atlantic Cod

Oven Fresh Lasagna
Fried Chicken
Beef Pepper Steak
Beef Stroganoff
Beef Chuck Wagon
Beef Enchiladas
Tamales
Seafood Newburg

Carved meats available (upon request at additional cost)

Prime Rib Au Jus
Roast Breast of Turkey
Smoked Pit Ham
Oven Fresh Pork Loin

\$4.00 per person
\$3.00 per person
\$3.00 per person
\$3.00 per person

Desserts included at chefs choice.

Boxed Lunches

(minimum 25 guests)

\$12.95-25pp Minimum

Boxed lunches include a sandwich of your choice, potato chips, whole fresh fruit, one dessert and one soft drink of your choice.

(All selections are chosen in increments of 25)

Breads

White
Wheat
Light Rye
Sourdough

Cheeses

American
Swiss
Monterey Jack
Provolone

Sandwich Fillings

Turkey Breast
Roast Beef
Albacore Tuna Salad

Sliced Ham
Genoa Salami
B.L.T.

Desserts

Rice Krispie Treat
Macaroons
Peanut Butter Cookie
Sugar Cookie

Chocolate Chip Cookie
Oatmeal Raisin Cookie
Pumpkin Cookie
Candy Bar (.75 cents extra)

The Working Lunch \$13.95-25pp Minimum

(can be served in your meeting room – minimum 25 guests)

A Platter of Sliced Roast Beef, Ham, Turkey with
Swiss and American Cheese

Freshly baked rolls

Relish Tray

Mustard, mayo, lettuce, tomato, onion.

Your choice of potato salad or coleslaw.

Potato chips, cookies, coffee and assorted sodas included.

Classic Dinner Buffet

\$25.95-50pp Minimum

The Classic Dinner Buffet Includes:

Assorted soft drinks, regular and decaffeinated coffee, garden fresh salad with your choice of three dressings (listed below), dinner rolls with sweet butter and seasonal fresh fruit.

Dressings (Choose three)

Buttermilk Ranch
Golden Italian
Chunky Bleu Cheese
Raspberry Vinaigrette

1000 Island
French
Creamy Italian

Salads (Choose three)

Turkey Artichoke
Cucumbers in Sour Cream
Broccoli and Raisin
Crab and Pasta
Italian Pasta
Mushroom and Pepper

Greek
Potato
Macaroni
Oriental Vegetable
Ambrosia

Vegetables (Choose three)

Broccoli with Cheese Sauce
Italian Style Zucchini
Green Beans Almondine
Cauliflower with Cheese Sauce
Corn Cobbett's

Tomatoes Provencal
Normandy Vegetables
Sautéed Mushrooms
Honey Glazed Carrots

Sides (Choose two)

Real Mashed Potatoes (choice of brown, turkey or country gravy)
Steamed Parslied New Potatoes
Roasted Rosemary Red Potatoes
Candied Yams
Wild Rice Blend
Cornbread Dressing

Au Gratin Potatoes
Oven Browned Potatoes
Rice Pilaf
Buttered Egg Noodles

Entrees (Choose two)

Roast Loin of Pork with Pan Gravy
Barbecued Pork Ribs
Baked Marinated Pork Cutlets
Breast of Teriyaki Chicken
Breast of Chicken Cordon Bleu
Chicken Fried Chicken
Manicotti Red and White
Chicken Parmesan
Chicken Chimichanga
Beef Enchiladas
Baked Salmon with Hollandaise Sauce

BBQ Chicken Breast
Chicken Primavera
Home Style Meatloaf
Swiss Steak Jardiniere
Oven Fresh Lasagna
Chicken Fried Steak
Honey Stung Fried Chicken
Fettuccini Alfredo
Baked Atlantic Cod
Southern Fried Catfish

All dinner buffets served with:

Choice of one of our carved entrees

Roast Prime Rib Au Jus
Smoked Natural Pit Ham

Oven Fresh Pork Loin
Roast Breast of Turkey

* Additional choices available at extra cost upon request.

*Chef's choice desserts are included at no additional charge.

Mexican Fiesta Buffet **\$18.95-40pp Minimum**

The Mexican Fiesta Buffet Includes:

Assorted soft drinks, regular and decaffeinated coffee, garden fresh salad with your choice of three dressings (listed below).

Dressings (Choose three)

Buttermilk Ranch	1000 Island
Golden Italian	French
Chunky Bleu Cheese	Creamy Italian
Raspberry Vinaigrette	

This festive dinner buffet begins with crispy corn tortilla chips and tasty fresh salsa.

Traditional entrees include: Beef Enchiladas, Tamales and Chicken Chimichangas. This mouth-watering fiesta of a meal would not be complete without refried beans and Spanish rice.

Sour cream, salsa and other condiments also provided.

Finish off the evening with seasonal fresh fruit and tantalizing Flan, rich, full-of-flavor Mexican custard afloat a fresh caramel sauce.

After 4:00 p.m. Add \$2.00

Buffet Italiana

\$18.95-40pp Minimum

The Buffet Italiana Includes:

Assorted soft drinks, regular and decaffeinated coffee, garden fresh salad with your choice of three dressings (listed below).

Dressings (Choose three)

Buttermilk Ranch	1000 Island
Golden Italian	French
Chunky Bleu Cheese	Creamy Italian
Raspberry Vinaigrette	

Benvenuto! We toss together the best in Italian freshness and create these fresh, tasty dishes for your dining pleasure:

Italian Pasta Salad, Italian Style Zucchini, Oven Fresh Meat Lasagna, Cheese Manicotti, Fettuccini Primavera, Chicken Parmesan.

As a grand finale for this splendid combination of Italian Cuisine, we offer fresh seasonal fruit and a classic Italian dessert, Tiramisu (*a triple-decker of espresso-soaked white cake layered with a frothy custard and dusted with powdered chocolate*).

Buon appetito!

After 4:00 p.m. add \$2.00

Seafood Extravaganza

\$31.95-50pp Minimum

The Seafood Extravaganza Includes:

Assorted soft drinks, regular and decaffeinated coffee, mixed green salad with your choice of three dressings (listed below), and dinner rolls with sweet butter.

Dressings (Choose three)

Buttermilk Ranch
Golden Italian
Chunky Bleu Cheese
Raspberry Vinaigrette

1000 Island
French
Creamy Italian

Indulge your taste buds with appetizing fresh soup and salads, Creamy New England Clam Chowder, Crab and Pasta Salad and Lettuce and Shrimp Salad.

Prepare your palate for our Jumbo Prawn Cocktail. We select jumbo prawns ready for dipping in our own tangy cocktail sauce.

Fresh seafood entrees include: Red Snapper Vera Cruz, Alaskan Salmon with Dill Sauce, Fried Jumbo Shrimp and Seafood Fettuccini.

The perfect end to a perfect meal: seasonal fresh fruit and a slice of New York Cheesecake piled high with Strawberries.

Chilled Presentations

Display of Domestic and Imported Cheeses, Fresh Fruit, and Gourmet Crackers

\$125.00 (serves 25 guests) \$275.00 (serves 75 guests)

Display of sliced fresh meats to include:

Dollar rolls and condiments

Roast Breast of Turkey Smoked Virginia Ham
Genoa Salami Roast Beef

\$150.00 (serves 25 guests) \$375.00 (serves 75 guests)

Chilled sliced cheese tray to include:

Dollar rolls and condiments

Wisconsin Cheddar Baby Swiss
Danish Dill Havarti Provolone

\$125.00 (serves 25 guests) \$325.00 (serves 75 guests)

Custom Fruit Baskets

Small (serves two to four guests) \$40.00

Medium (serves four to six guests) \$70.00

Large (serves six to ten guests) \$100.00

Meeting Beverages and Snacks

Assorted Soft Drinks	\$2.00 each
Freshly Brewed Regular and Decaffeinated Coffee	\$22 per gallon
Refill Coffee	\$15 per gallon after 1 st gallon
Bottled Spring Water	\$2.00 each
Assorted Chilled Fruit Juices, 6.5 oz.	\$2.25 each
Fruit Punch or Lemonade	\$15.00 by the gallon
Skim, 2% or Chocolate Milk	\$2.25 per carton
Tortilla Chips and Salsa	\$75.00/50pp-minimum
Potato Chips with Ranch Dip	\$75.00/50pp-minimum
Candy Bars	\$1.00 each/25pp-minimum
Assorted Cookies	\$10.00 per dozen
Donuts, Muffins or Danish	\$20.00 per dozen

Cold Hors d'oeuvres

Garden Fresh Relish Tray with Ranch Dressing	\$75-25pp/\$125-50pp/\$200-100pp
Fresh Fruit Tray	\$100-25pp/\$150-50pp/\$225-100pp
Assorted Finger Sandwiches	\$14.00 per dozen (5 dozen minimum)
Prosciutto Ham with Seasonal Melon	\$10.00 per dozen (5 dozen minimum)
Chilled Jumbo Gulf Prawns	\$28.00 per dozen
Chilled Snow Crab Claws	\$26.00 per dozen
Chilled Alaskan King Crab Legs	Market price per pound
Smoked Salmon on Mini Bagels with Philadelphia Cream Cheese	\$24.00 per dozen (5 dozen minimum)
Assorted Deviled Eggs	\$9.00 per dozen (5 dozen minimum)
Buffalo Mozzarella with Roma Tomatoes, Basil and Extra Virgin Olive Oil	\$6.00 per person (20 person minimum)
Salami Cornucopia	\$10.00 per dozen (5 dozen minimum)
Seasonal Fresh Fruit Kabobs	\$28.00 per dozen

Hot Hors d'oeuvres

Swedish Meatballs in Sour Cream Gravy	\$35.00 per 100 count
Buffalo Chicken Wings with Ranch Dressing	\$14.00 per dozen (5 dozen minimum)
Mini Chicken Tacos with Sour Cream and Salsa	\$45.00 per 100 count
Crab Stuffed Mushroom Caps	\$45.00 per 100 count
Breaded Mozzarella Sticks with Marinara Sauce	\$14.00 per dozen (5 dozen minimum)
Jalapeño Poppers Filled with Cream Cheese	\$16.00 per dozen (5 dozen minimum)
Chicken and Vegetable Egg Rolls with Hot Mustard, Sweet and Sour Sauce	\$26.00 per dozen (2 dozen minimum)
Barbecued Meatballs	\$35.00 per 100 count
Rumaki (Chicken Liver Wrapped in Bacon)	\$35.00 per 100 count
Stuffed Potato Skins with Sour Cream	\$16.00 per dozen (2 dozen minimum)
Oysters Rockefeller	\$40.00 per dozen (3 dozen minimum)
Jumbo Fried Prawns with Cocktail Sauce	\$22.00 per dozen (5 dozen minimum)

Desserts

Éclairs or Cream Puffs	\$36.00 per dozen
Assorted Petit Fours	\$10.00 per dozen
Carrot Cake, Chocolate Cake, German Chocolate Cake (each cake serves 14 people)	\$45.00 per cake
New York Cheesecake with Strawberries (each cake serves 16 people)	\$55.00 per cake
Chocolate Dipped Strawberries	\$16.00 per dozen
Assorted Fruit and Cream Pies	\$5.25 per person

Beverage and Cocktail Service

**\$250 minimum-for first 2 hours, \$100 per hour after that or the group pays the difference.
(2 hour minimum)**

Drink Prices

House Wines	\$5.50 each
Domestic Beer	\$4.50 each
Imported Beer	\$5.00 each
Call Drinks	\$5.50 each
Well Drinks	\$5.00 each
Premium Drinks	\$6.00 each
Blended Drinks	\$8.00 each
Mai Tai's	\$13.00 each
Soda/Bottled Water	\$2.50 each

Premium wines available upon request. 15% gratuity added to all bar bills.

Outside beverages are not allowed in the convention center under any circumstances without the prior approval of Management. Corkage fees may apply.