



At the Park Plaza Hotel, we strive to exceed your expectations by providing delicious culinary foods and exceptional service to make your event memorable.

Custom Menus Available Upon Request

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include service charge or applicable taxes.

Park Plaza Hotel ♦ 4460 West 78<sup>th</sup> Street Circle ♦ Bloomington, Minnesota 55435 ♦ (952) 831-3131

# BANQUET AND CATERING POLICIES

## **Food and Beverage Policy**

All food served at the Hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Sales and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the Hotel.

## **Function Room Assignment**

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change function room assignments to best accommodate either increasing or decreasing attendance figures.

You have access to your function space for the time contracted. Additional setup time must be arranged with the Hotel's sales and catering staff and may be subject to additional charges.

## **Entrée Selection**

In the event that your group requires a split menu, the Hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest.

## **Guarantees**

A guaranteed attendance is required three (3) business days prior to the event, and is not subject to reduction. If the catering office is not advised by this deadline, the highest estimated attendance figure will automatically become your guarantee.

Our kitchen staff is prepared to accommodate 5% over the guaranteed attendance. If the Hotel is asked to produce more than the initial amount guaranteed plus 5% over for a specific entrée, the client is responsible for paying for those additional meals. The hotel can't guarantee the same, specific meal.

## **Menu Pricing**

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor, etc. Menu prices cannot be guaranteed until 60 days prior to your particular function. Prices listed herein do not include 20% service charge or applicable state and local taxes, currently 7.275% sales tax and 12.775% liquor tax. Please note that a cash bar does not apply towards your food & beverage minimum.

## **Audio-Visual Equipment**

We will be pleased to arrange for any audio-visual requirements for your function. Additional fees will apply for the rental and use of audio-visual equipment; please contact our catering office for a list of current prices. For extensive set-ups, arrangements can be made through our catering office to contact a local professional audio-visual provider.

## **Billing**

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to credit approval), or completed credit card authorization form.

## **Security**

The Hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior, during, or following any event. Arrangements for an on-site security officer can be made through the catering office.

## **Decorations**

The Hotel will not permit the affixing of anything to walls, floors, or ceilings with nails, staples, push pins, or any other substance that would otherwise damage the Hotel property. Confetti and glitter are not permitted in the ballroom. Open flames are not permitted.

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## FULL-DAY MEETING PACKAGES

See Catering Manager for Special Requests and Substitutions  
Designed for a Minimum of 25 Guests

### Totally Tuscan Package

#### **Park Plaza Continental**

Assorted Bakery Basket, Bagels and Cream Cheese, Sweet Butter and Preserves  
Cold Cereals and Milk, Granola with Assorted Yogurt, Sliced Fresh Seasonal Fruit  
Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas  
Freshly Brewed Regular & Decaffeinated Coffee

#### **Mid-Morning Coffee Refresh**

#### **Taste of Tuscany Lunch Buffet**

Minestrone Soup  
Tuscan Tossed Salad with Artichoke Hearts and Black Olives  
Roasted Sweet Peppers, Grilled Vegetables, and Portobello Mushrooms Drizzled with  
Aged Balsamic Vinegar and Extra Virgin Olive Oil  
Romano Crusted Chicken with Penne Pomodoro  
Roasted Loin of Pork with Roasted Red Peppers and Fennel  
Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil  
Parmesan Herb Bread Sticks  
Chef's Choice of Dessert  
Coffee, Tea, Milk, or Iced Tea

#### **Tuscan Countryside Afternoon Break**

Imported and Domestic Cheeses  
Fresh Vegetable Crudités with Garlic Roasted Pepper, Fontina Horseradish Dip, and Spicy Extra Virgin Olive Oil  
Crusty French Baguettes and Crackers  
Bunches of Grapes on the Vine and Plump Ripe Strawberries with Chantilly Cream



### The Manhattan Package

#### **Park Plaza Continental**

Assorted Bakery Basket, Bagels and Cream Cheese, Sweet Butter and Preserves  
Cold Cereals and Milk, Granola with Assorted Yogurt, Sliced Fresh Seasonal Fruit  
Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas  
Freshly Brewed Regular & Decaffeinated Coffee

#### **Mid-Morning Coffee Refresh**

#### **The New Yorker Lunch Buffet**

Manhattan Clam Chowder

A Variety of Salads to Include: Baby Greens with Basil Cabernet Vinaigrette  
Mediterranean Pasta Salad with Olives, Artichoke Hearts, and Roasted Sweet Peppers  
Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil, and Fresh Basil  
Pickles and Assorted Relishes

Selection of New York Style Deli Meats to Include: Smoked Turkey and Ham  
Cheddar, Provolone, and Swiss Cheeses

Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise  
Assorted Mustards and Horseradish

Hot Shaved Corned Beef and Pastrami with Sauerkraut Complimented with  
Thousand Island Dressing, Swiss Cheese, and New York Rye Bread

Chef's Choice of Dessert  
Coffee, Tea, Milk, or Iced Tea

#### **Baker's Dozen Afternoon Break**

Freshly Baked Chocolate Chunk, Double Chocolate Chip, Oatmeal-Raisin, and Peanut Butter Cookies  
Tiger Brownies and Spiced Honey Roasted Pecans  
Skim Milk, 2% Milk, and Chocolate Milk



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## FULL-DAY MEETING PACKAGES

See Catering Manager for Special Requests and Substitutions  
Designed for a Minimum of 25 Guests



### Simple Sophistication Package

#### **Park Plaza Continental**

Park Assorted Bakery Basket, Bagels and Cream Cheese, Sweet Butter and Preserves  
Cold Cereals and Milk, Granola with Assorted Yogurt, Sliced Fresh Seasonal Fruit  
Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas  
Freshly Brewed Regular & Decaffeinated Coffee

#### **Mid-Morning Coffee Refresh**

#### **Park Plaza Buffet**

Chef's Soup of the Day  
Salad of Mixed Baby Greens, Tomato, Cucumber, Basil, and Cabernet Vinaigrette  
Pasta Salad Provençal with Artichoke Hearts

#### **(Select Two Entrées)**

Ginger Soy Glazed Charbroiled Chicken  
Broiled Walleye with Lemon Herbs Capers and Tomatoes  
London Broil with Sauce Forestier and Buttered Farfalle

Fresh Seasonal Vegetables  
Warm Dinner Rolls with Butter  
Chef's Choice of Dessert  
Coffee, Tea, Milk, or Iced Tea

#### **Healthy Break**

Baskets of Whole Fresh Seasonal Fruits and Fresh Vegetable Crudités with Yogurt-Herb Dip  
Granola Bars, Dried Fruits, and Nuts  
Assorted Juices

### Taste of Southwest Package

#### **Grande Continental**

Breakfast Tortilla Wraps, Bagels with Cream Cheese  
Assorted Cold Cereal and Granola, Assorted Yogurt, Sliced Fresh Seasonal Fruit  
Decanters of Assorted Chilled Juices, 2% and Skim Milk, Assorted Teas  
Freshly Brewed Regular & Decaffeinated Coffee

#### **Mid-Morning Coffee Refresh**

#### **Southwestern Grill Buffet**

Tortilla Soup  
Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado, and Cheddar Cheese  
Tortilla Chips and Picante Sauce  
Charbroiled and Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers & Onions  
Hot Flour Tortillas, Mexican Rice, and Refried Beans  
Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo, and Sliced Jalapenos  
Chef's Choice of Dessert  
Coffee, Tea, Milk, or Iced Tea

#### **Southwest Afternoon Break**

Potato Chips and Dip, Tortilla Chips and Salsa, Caramel Corn, and Snack Mix  
Sugared Tortilla Crisps  
Decanters of Lemonade and Iced Tea



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## CONTINENTAL BREAKFAST OPTIONS

All Continental Breakfast Options Include Assorted Chilled Juices, Milk, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Teas

### The Continental

Park Plaza Bakery Basket to Include Freshly Baked Muffins, Breads, and Croissants  
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves  
Sliced Fresh Seasonal Fruit

### Park Plaza Continental

Park Plaza Bakery Basket to Include Freshly Baked Muffins, Nutbreads, and Croissants  
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves  
Assorted Cold Cereal and Granola, Assorted Yogurt, Sliced Fresh Seasonal Fruit

### Park Plaza Grande Continental

Park Plaza Bakery Basket to Include Freshly Baked Muffins, Nutbreads, and Croissants  
Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves  
Assorted Cold Cereal and Granola, Assorted Yogurt, Sliced Fresh Seasonal Fruit  
Choice of One (1) of the Following:  
Croissant Breakfast Sandwich with Scrambled Eggs, Ham, and Swiss Cheese  
OR  
Breakfast Tortilla Wrap with Scrambled Eggs, Sautéed Onions, Sausage, and Cheddar Cheese  
OR  
Mini Croque Monsieur, Little Grilled Sourdough Sandwiches with Egg, Cheddar Cheese, and Steak  
OR  
Sausage Biscuit with Egg and Jack Cheese

Adding Sodas and Bottled Water to the above provides your guests with additional beverage alternatives.  
We simply charge for only that which is consumed.

### Continental Breakfast Enhancements

Eggs Benedict  
Sausage with Biscuits  
Oatmeal

## PLATED BREAKFASTS

### Back to Basics

Country Fresh Scrambled Eggs  
Country Style Breakfast Potatoes  
Crispy Bacon  
Sliced Fresh Seasonal Fruit

### Eggs Benedict

Traditional Toasted English Muffin Topped with Canadian  
Bacon, Poached Eggs, and Hollandaise Sauce  
Country Style Breakfast Potatoes  
Honeydew Melon with Lime-Mint Yogurt

### Ranchero Style Scramble

Fresh Eggs Scrambled with Ham, Green Onion, Sweet Peppers, and  
Cheddar Cheese with Picante Sauce  
Country Style Breakfast Potatoes  
Sliced Fresh Seasonal Fruit with Orange and Cilantro Syrup  
Baskets of Warm Flour and Corn Tortillas and Butter

### Petite Filet with Eggs

Fire Grilled Petite Filet with Wild Mushroom Ragout  
Scrambled Eggs with Chives  
Country Style Breakfast Potatoes  
Fresh Strawberries with Vanilla Cream

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## **BREAKFAST BUFFETS**

All Breakfast Buffets Include Assorted Chilled Juices, Milk, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Teas

### **American Breakfast**

Assorted Breakfast Pastries to Include: Croissants, Assorted Muffins, and Breads with Sweet Butter and Preserves  
Freshly Scrambled Eggs, Crispy Bacon, Sausage Links, Country Style Breakfast Potatoes, Sliced Fresh Seasonal Fruit  
(Minimum of 25 Guests)

### **Park Plaza Breakfast Buffet**

Assorted Breakfast Pastries to Include: Croissants, Assorted Muffins, and Nutbreads with Sweet Butter and Preserves  
Seasonal Sliced Fruit with Assorted Yogurts, Dried Fruits, Assorted Cold Cereals, and Fresh Seasonal Berries  
Assorted Bagels with Cream Cheese  
Freshly Scrambled Eggs with Chives, Crispy Bacon, Sausage Links, Country Style Breakfast Potatoes  
French Toast with Honey Butter and Warm Maple Syrup  
(Minimum of 35 Guests)

### **The Beautiful Brunch**

Breakfast Pastries to Include: Croissants, Muffins, Fruit-Filled Danish, and Nutbreads with Sweet Butter and Preserves  
Sliced Fresh Seasonal Fruit with Assorted Yogurts, Dried Fruits, Assorted Cold Cereals, and Fresh Seasonal Berries  
Assorted Bagels and Smoked Salmon with Dill Cream Cheese, Red Onions, Capers, Shaved Eggs, and Sliced Tomatoes  
Freshly Scrambled Eggs with Chives, Crispy Bacon, Sausage Links, Country Style Breakfast Potatoes  
Cheese Blintzes with Assorted Fruit Compotes  
Carved Roasted Sirloin of Beef with Wild Mushroom Ragout  
Seasonal Vegetables and Parmesan Mashed Potatoes  
Chef's Choice of Dessert and Pastry Table  
(Minimum of 35 Guests)

### **Breakfast Buffet Enhancements**

Chef Prepared Omelets (Minimum of 25 Guests)  
Roast Carving Station (Beef, Honey Ham, or Pork)  
All Enhancements Require a Chef Fee



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## A LA CARTE BREAK ITEMS

### Morning Breaks

Baskets of Whole Fresh Fruit  
Apples, Oranges, and Bananas

Sliced Fresh Fruits and Berries

Chocolate Filled Croissants

Bakery Assortment of  
Muffins, Nutbreads, and Croissants

Assorted Donuts

Bagels with Cream Cheese

Puff Pastry  
Scrambled Egg, Sundried Tomato,  
and Goat Cheese

Granola Bars

### Afternoon Breaks

Freshly Baked Cookies  
Chocolate Chunk, Peanut Butter,  
White Chocolate & Macadamia,  
and Oatmeal-Raisin,

Double Fudge Nut Brownies

Tiger Brownies

Soft Pretzels with Mustard

Buttered Popcorn and Pretzels

Freshly Popped Popcorn

**Deluxe Mixed Nuts and Bar Mix**  
Cashews, Almonds, Pecans, and  
Brazil Nuts Lightly Salted

**Chips, Dips, and Salsa**  
An Assortment of Potato Chips, Corn Chips,  
and Tortilla Chips Accompanied by French  
Onion Dip and Salsa Picante

### Beverages

Freshly Brewed Coffee  
Regular and Decaffeinated

Hot Water and Assorted Tea Bags

Assorted Soft Drinks and Bottled Water

Assorted Bottled Juices

Freshly Brewed Iced Tea

Lemonade

Decanters of Assorted Chilled Juices  
Orange, Cranberry, and Apple  
(V-8 and Grapefruit Available Upon Request)

## MEETING BREAKS

### Tuscan Countryside

Imported and Domestic Cheeses  
Fresh Vegetable Crudités with Garlic Roasted Pepper Fontina  
Horseradish Dip or Spicy Extra Virgin Olive Oil  
Crusty French Baguettes and Crackers  
Bunches of Grapes on the Vine and Plump Ripe Strawberries  
with Chantilly Cream

### Southwest

Mini Taquitos, Mini Cheese Quesadillas,  
Tortilla Chips with Chili Con Carne and Salsa  
Churros and Mini Apple Caramel Chimichangas

### Baker's Dozen

Freshly Baked Chocolate Chunk, Macadamia-White Chocolate,  
Oatmeal-Raisin, and Peanut Butter Cookies, Tiger Brownies and  
Spiced Honey Roasted Pecans  
Includes Skim Milk, 2% Milk, and Chocolate Milk

### Spa Break

Baskets of Whole Fresh Seasonal Fruits and Fresh Vegetable Crudités  
with Yogurt-Herb Dip, Granola Bars, Dried Fruits and Nuts  
Includes Assorted Juices

### Apple (Available October – March)

Caramel Apples, Baskets of Apple Chips and Honey Roasted Nuts  
Roasted Cinnamon Apples, Baskets of Fresh Varietal Apples  
Apple Juice, Apple Cider, and Hot Spiced Cider

### Scoops

Rich Häagen-Dazs Chocolate and Vanilla Ice Cream and Fruit Sorbet  
Fresh Strawberry Sauce and Hot Fudge  
Assorted Candy Toppings, Chopped Nuts, Whipped Cream, and  
Cherries

### Ball Park

Soft Pretzels, Cracker Jacks, Nachos, Ice Cream Sandwiches and Bars

### Healthy Break

Baskets of Whole Fresh Seasonal Fruits and Fresh Vegetable Crudités  
with Yogurt-Herb Dip, Granola Bars, Dried Fruits and Nuts

### Gimme The Junk

Ice Cream Bars, Individual Bags of Chips, Chocolate Covered Pretzels,  
and Assorted Candy Bars

### High Energy

Fruit Skewers, Yogurt Smoothies, Trail Mix, and NutriGrain Bars

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## EXPRESS LUNCH BUFFETS

All Express Lunch Buffets Include Iced Tea  
Add Soup of the Day for an additional fee  
Minimum of 10 Guests



### Soup, Salad, and Sandwich Bar

An Assortment of Composed Salads to Include:  
Caesar Salad, Mixed Green Salad, Marinated Vegetable Salad,  
Pasta Salad, Fruit Salad, Mediterranean Tuna Salad,  
and Grilled Chicken Salad  
Assorted Breads and Condiments for Sandwiches  
Chef's Soup of the Day  
Fudge Nut Brownies

### The Deli

New Potato Salad and Health Slaw  
Shaved Roast Beef, Smoked Turkey, Ham, and Corned Beef  
with Cheddar, Jack, Swiss, and Mozzarella Cheeses  
Assorted Rolls and Sliced Breads  
Lettuce, Sliced Tomato, Red Onion, and Pickles  
Mayonnaise, Assorted Mustards, and Horseradish  
Potato Chips  
Chef's Choice of Dessert

### The BBQ

Smoked Sliced Beef, Pulled Pork, Rich Barbecue Sauce  
Burger Buns, Cole Slaw, Corn on the Cob (seasonal)  
Sweet Potato Fries, Watermelon

### Pan Seared Tuscan Chicken Breast

Served with a Penne Pasta, Pomodoro Sauce, and  
Sautéed Seasonal Vegetables  
Milanese Potato Salad with Fresh Vegetables and Olives  
Caesar Salad  
Chef's Choice Dessert

### Sliced Beef with Mushroom Merlot Gravy

Accompanied by Farfalle Pasta, Seasonal Vegetables  
Roasted Red Potatoes Salad  
Chef's Choice of Dessert

## LUNCH BUFFETS

All Lunch Buffets Include Milk, Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Teas  
Minimum of 25 Guests

### Park Plaza Buffet

Chef's Soup of the Day  
Salad of Mixed Baby Greens, Tomato, Cucumber,  
Basil, and Cabernet Vinaigrette  
Pasta Salad Provencal with Artichoke Hearts  
  
(Select Two Entrées)  
Ginger Soy Glazed Charbroiled Chicken  
Broiled Walleye with Lemon Herbs Capers and Tomatoes  
London Broil with Sauce Forestier and Buttered Farfalle  
  
Fresh Seasonal Vegetables  
Warm Dinner Rolls with Butter  
Chef's Choice of Dessert

### Southwestern Grill

Tortilla Soup  
Mexican Fiesta Salad with Salad Greens, Black Olives,  
Avocado, and Cheddar Cheese  
Chips and Picante Sauce  
Charbroiled and Sliced Marinated Chicken Breast and Beef with  
Roasted Bell Peppers and Onions  
Hot Flour Tortillas, Mexican Rice, and Refried Beans  
Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream,  
Guacamole, Pico de Gallo, and Sliced Jalapenos  
Chef's Choice of Dessert

### Pizza Buffet

Asparagus Chicken Rice Soup  
Tossed Caesar Salad  
Penne and Grilled Vegetable Salad  
Assortment of Pizzas: Pepperoni, Sausage and Mushroom, Cheese and  
Vegetable  
Your Choice of Meat or Vegetable Lasagna with Homemade Tomato Sauce  
and Topped with Mozzarella and Parmigiano-Reggiano Cheese  
Chef's Choice of Dessert

### Gyro Buffet

Beef & Lamb and Chicken Gyros with  
Pita Bread, Chopped Tomatoes, Cucumbers, Onions,  
Sliced Black Olives, Chopped Peppers,  
Tzaziki Sauce, and Vegetable Rice Pilaf  
Chef's Choice of Dessert

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## LUNCH BUFFETS CONTINUED

All Lunch Buffets Include Milk, Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Teas  
Minimum of 25 Guests

### Taste of Tuscany

Minestrone Soup  
Tuscan Tossed Salad with Artichoke Hearts and Black Olives  
Roasted Sweet Peppers, Grilled Vegetables, and Portobello Mushrooms  
Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil  
Romano Crusted Chicken with Penne Pomodoro  
Roasted Loin of Pork, Roasted Red Peppers and Fennel  
Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil  
Parmesan Herb Bread Sticks  
Chef's Choice of Dessert

### Asian Flavors

Entrée Choice Includes: Beef and Broccoli, Orange Chicken, Chicken and Vegetable Lo Mein, and Vegetable Stir Fry  
Mandarin Orange Salad  
Jasmine Rice  
Egg Rolls with Plum Sauce  
Fortune Cookies

### The New Yorker

Manhattan Clam Chowder  
A Variety of Salads to Include: Baby Greens with Basil Cabernet Vinaigrette  
Mediterranean Pasta Salad with Olives, Artichoke Hearts, and Roasted Sweet Peppers  
Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil, and Fresh Basil  
Pickles and Assorted Relishes  
Selection of New York Style Deli Meats to Include: Smoked Turkey and Ham  
Cheddar, Provolone, and Swiss Cheeses  
Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions, and Mayonnaise  
Assorted Mustards and Horseradish  
Hot Shaved Corned Beef and Pastrami with Sauerkraut Complimented with  
Thousand Island Dressing, Swiss Cheese, and New York Rye Bread  
Chef's Choice of Dessert

## LUNCH ENTREES

All Lunch Entrées Include Garden Salad, Warm Dinner Rolls with Butter, Choice of Dessert, Milk,  
Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Teas

### Chicken Piccata

Classically Sautéed with White Wine, Fresh Lemon,  
Capers, and Butter  
Served with a Linguini Pasta and Asparagus

### Cornbread Stuffed Pork Chop

Stuffed with Cornmeal Stuffing and Glazed with Pineapple Glaze  
Served with Roasted Red Potatoes and Seasonal Vegetables

### Marinated Grilled Chicken

Served with Smoked Tomato Caper Chutney,  
Roasted Red Potatoes, and Seasonal Vegetables

### Teriyaki Glazed Salmon

Glazed with a Sesame Teriyaki Glaze  
Served with White Rice and Vegetable Stir Fry

### Pan Seared Tuscan Chicken Breast

Served with a Penne Pasta, Pomodoro Sauce, and  
Sautéed Seasonal Vegetables

### Broiled Walleye

Prepared and Served with Lemon, Herbs, Capers, and Tomatoes

### Sliced Sirloin of Beef

Topped with Sautéed Button Mushrooms and Onions  
Served with Roasted Red Potatoes and Seasonal Vegetables

### Baked Italian Lasagna

Choice of Meat or Vegetable Lasagna with Homemade Tomato Sauce and  
Topped with Mozzarella and Parmigiano-Reggiano Cheese  
Includes Garlic Bread

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## SANDWICHES AND SALADS

All Sandwiches and Salads Include Choice of Dessert, Milk, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tea

### Caesar Salad

Tender Romaine Leaves, Garlic Croutons, and Fresh Parmesan with Caesar Dressing  
Includes Chef's Soup of the Day and Warm Dinner Rolls with Butter  
Add Grilled Chicken  
Add Grilled Salmon

### Chef's Salad

Finely Chopped Salad Greens with Ham, Fresh Mozzarella, Smoked Turkey,  
and Hard Boiled Eggs Dressed with Cabernet-Herb Vinaigrette  
Includes Chef's Soup of the Day and Warm Dinner Rolls with Butter

### Steak Salad

Sliced, Marinated, and Grilled Steak  
Bleu Cheese, Thinly Sliced Red Onion, Chopped Tomatoes,  
Arugula, Balsamic Vinaigrette, and Hot Crispy Potato Croutons  
Includes Chef's Soup of the Day and Warm Dinner Rolls with Butter  
Substitute Grilled Chicken  
Substitute Grilled Salmon

### California Wrap

Sliced Turkey, Avocado, Lettuce, Tomato, Sprouts, and Herb Cream Cheese on Wheat Tortillas  
Includes Mixed Green Salad

### Basil Chicken Focaccia Sandwich

Grilled Basil Marinated Chicken Breast, Mozzarella Cheese, Garlic Aioli, Lettuce, and Tomato atop Focaccia Bread  
Served with Fennel, Red Pepper, and Artichoke Salad with Black Olives  
Includes Mixed Green Salad

### Croissant Club Sandwich

Shaved Smoked Turkey, Ham, Swiss Cheese, Crispy Bacon, Mayonnaise, Lettuce, and Tomato  
Served on a Croissant with Grilled Vegetable Pasta Salad  
Includes Mixed Green Salad

### Salmon Club Sandwich

Grilled Salmon, Lemon Aioli, Arugula, Crispy Bacon, and Tomato on Sourdough Bread  
Includes Mixed Green Salad

## BOXED LUNCHES

Boxed Lunches Consist of:

Ham, Roast Beef, Tuna, or Turkey Sandwich with Cheese  
Bag of Potato Chips, Whole Fresh Fruit, Cookie or Brownie  
Add Sodas and Bottled Water

## DINNER BUFFETS

All Dinner Buffets Include Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas  
Minimum of 25 Guests - Buffet Time is One (1) Hour

### Wine Country

Mendocino Vegetable Soup with Baby Shell Pasta and Garden Herbs

Arugula Salad with Walnuts, Apple Sherry Vinaigrette, Extra Virgin Olive Oil, and Bleu Cheese

Grilled Vegetable Salad with Baby Greens, Sweet Baby Tomatoes, Goat Cheese, Fresh Herbs, and Lemon Vinaigrette

Hearts of Romaine Caesar with Shaved Parmesan and Garlic Croutons

Grilled Medallions of Beef with Wild Mushrooms, Glazed Shallots, and Red Wine Sauce

Lemon Roasted Chicken with Rosemary Essence, Topped with Prosciutto, Mozzarella, and Natural Pan Juices

Garlic-Rosemary Roasted Yukon Gold Potatoes

Sonoma Herb Marinated Grilled Vegetables

Assorted Breads, Sourdough, and Rolls with Butter

Fresh Fruit Tart with Fruit Coulis

Fresh Seasonal Berries with Chantilly Cream

Tiramisu

Warm Apple Crisp with Caramel Sauce

### A la Carte Buffet

Chef's Soup of the Day

Garden Salad, Sliced Fresh Seasonal Fruit, Roasted Vegetable Salad

Seasonal Fresh Vegetables, Warm Dinner Rolls with Butter

Chef's Choice of Dessert

Iced Tea and Milk

### Entrée Selection

Sliced Beef with Peppercorn Whiskey Sauce and Roasted Red Potatoes

Herb Crusted Pork Loin with Mustard Cream Sauce and Sweet Potato Hash

Cornmeal and Wild Rice Encrusted White Fish with Pamador Sauce and Rice Pilaf

Supreme Chicken with Garlic Mashed Potatoes

Sliced Turkey Breast with Yukon Mashed Potatoes



### Italian

Classic Caesar Salad with Garlic Croutons

Antipasto of Grilled and Marinated Vegetables with Shaved Parmesan Cheese

Baked Italian Meat Lasagna

Broiled Salmon Fillet with Braised Leeks and Basil-Citrus Sauce

Roast Chicken Breast Saltimbocca

Seasonal Vegetables Sautéed with Garlic and Herbs

Mushroom and Leek Risotto

Garlic Bread and Warm Dinner Rolls with Butter

Sliced Fresh Seasonal Fruit

Mini Cannoli

Tiramisu



### La Fiesta

Chicken Tortilla Soup with Crispy Corn Tortilla Threads

Corn Tortilla Chips with Salsa, Guacamole, and Chile con Queso

South of the Border Fiesta Salad with Black Olives, Avocado, Cheddar Cheese, and Picante-Lime Dressing

Shrimp and Corn Cakes with Dried Tomato, Cilantro, and Lime Relish

Cheese and Mushroom Flautas with Avocado Salsa

Beef and Chicken Fajitas with Roasted Bell Peppers and Onions

Hot Flour Tortillas and Condiments to Include Fresh Onion, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo, and Sliced Jalapenos

Roasted Chicken with Cumino-Lime Butter

Broiled Red Snapper with Chili-Garlic Sauce

Ranch Style Beans Spiked with Tequila

Spanish Rice

Grilled Vegetables with Lemon-Herb Vinaigrette

Tres Leches

Chocolate-Cinnamon Mousse

Sugared Tortilla Crisps with Honey

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## DINNER APPETIZERS

### **Crab Cakes**

Complimented with Matchstick Fries and Remoulade Sauce

### **Classic Shrimp Cocktail**

Served in the Traditional Manner with Lemon and Cocktail Sauce

### **Chef's Soup of the Day**

Prepared Fresh Daily



## DINNER SALAD UPGRADES

### **Baby Greens Salad**

Baby Tomatoes, Goat Cheese, Toasted Pinenuts, and Herb-Cabernet Vinaigrette

### **Spinach Salad**

Hardboiled Egg, Red Onion, and Vinaigrette

### **Caesar Salad**

Tender Romaine Hearts with Garlic Croutons and Parmigiano-Reggiano



## PLATED DINNER ENTREES: COMBINATION PLATES

All Dinner Entrées Served with a Garden Salad, Warm Dinner Rolls and Butter, Choice of Dessert, and Freshly Brewed Regular & Decaffeinated Coffee, Assorted Tea, Iced Tea, or Milk

### **Grilled Petite Filet Mignon and Chicken**

This Popular Duo is Served with Mashed Potatoes and Wild Mushroom Ragout

### **Surf and Turf**

Aged Angus Filet Mignon Grilled to Perfection with Broiled Crab Stuffed Prawns with Creole Remoulade  
Served with Seasonal Vegetables and Potato Pancake

### **Mixed Grill**

Filet Mignon, Chicken, and Shrimp with Three Sauces  
Served with Fresh Seasonal Vegetables and Roasted Potatoes

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## PLATED DINNER ENTREES

All Dinner Entrées Served with a Garden Salad, Warm Dinner Rolls and Butter, Choice of Dessert, and Freshly Brewed Regular & Decaffeinated Coffee, Tea, Iced Tea, or Milk

### **Sautéed Chicken Marsala**

Sautéed Chicken Breast Complimented with the Classic Light Mushroom and Marsala Sauce  
Served with Fresh Seasonal Vegetables and Wild Rice Pilaf

### **Chicken Piccata**

Classically Sautéed with White Wine, Fresh Lemon, Garlic, Capers, and Butter  
Served with Fresh Seasonal Vegetables and Wild Rice Pilaf

### **Cornmeal Crusted Walleye**

Cornmeal Crusted Walleye with Tomato Caper Relish, on a Bed of Park Plaza Blend Rice  
Served with Fresh Seasonal Vegetables

### **Grilled Chicken Rosemary**

Scented with Lemon, on a Bed of Park Plaza Rice Blend  
Served with Asparagus, Laced with Natural Jus

### **Broiled BBQ Salmon Fillet**

Served with Braised Leeks, BBQ Sauce, and Grilled New Potatoes

### **Stuffed Breast of Chicken**

Cranberry and Wild Rice Stuffing, Mushroom Gravy  
Served with Roasted Potatoes and Grilled Broccolini

### **Half Roasted Cornish Hen**

Marinated in our Famous Tangy Creole Remoulade and Topped with a Rich Meuniere Sauce  
Served with Cajun Fried Rice, Grilled Fennel, and Roasted Tomatoes

### **Roast Chicken Breast Saltimbocca**

Stuffed with Fresh Sage and Prosciutto with a Roasted Garlic Sauce  
Served with Fresh Seasonal Vegetables and Mashed Potatoes

### **Grilled Jerked Mahi Mahi**

Topped with Pineapple Salsa and Garnished with Cilantro Oil  
Served with Sweet Potato Hash

### **Sesame Crusted Seared Ahi Tuna**

Tossed in a Spicy Dressing with Soba Noodles  
Served with Vegetable Stir Fry

### **Grilled Swordfish Oscar**

Grilled Swordfish Topped with Asparagus, Crab Meat, and Béarnaise Sauce  
Served with Fresh Seasonal Vegetables and Roasted Chateau Potatoes

### **Roast Prime Rib of Beef**

Rubbed with Herbs, Presented with Au Jus and Horseradish Cream Sauce  
Served with Fresh Seasonal Vegetables and Mashed Potatoes

### **Filet Mignon "Oscar"**

Filet Mignon, Grilled and Topped with Asparagus, Crab Meat, and Béarnaise Sauce  
Served with Fresh Seasonal Vegetables and Roasted Chateau Potatoes



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## DESSERT SELECTION

**Caramel Pecan Fudge Cake**  
Laced with Vanilla and Caramel Sauce

**Raspberry Swirl Cheesecake**  
Garnished with Raspberry Coulis

**New York Cheesecake**  
Served with Strawberry Compote

**Seasonal Fruits and Berries**  
Paired with Vanilla Mascarpone Cream

**Carrot Cake**  
Topped with Whipped Cream and Caramel Sauce

**Lemon Tart**  
Served with Raspberry Coulis

**Black Forest Cake**  
Dalloped with Fresh Whipped Cream



## DESSERT UPGRADES

Additional fee per person

**Dark Chocolate Torte**  
Complimented with Raspberry Coulis

**Tiramisu**  
Complimented with Raspberry Coulis and Espresso Crème Anglaise

**Tres Leches**  
Served with Fresh Berries

**Fresh Fruit Tart**  
Presented with a Duo of Fruit Sauces

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## HORS D'OEUVRES

Per 50 pieces

### Served Hot

Chicken and Cilantro Quesadillas with Cheddar and Jack Cheese  
Crispy Chicken Tenders with Hot Honey Mustard Sauce  
Jalapeno Poppers Stuffed with Cheese  
Mini Chicken Cordon Bleus  
Vegetable Spring Rolls with Plum Dipping Sauce  
BBQ Meatballs  
Gorgonzola Stuffed Artichoke Hearts, Wrapped in Bacon  
Mini Brochettes of Chicken and Vegetables with Shoyu Glaze  
Phyllo Wrapped Asparagus  
Spinach and Feta Phyllo Triangles  
Spicy Chicken Wings with Bleu Cheese Dressing  
Warm Goat Cheese and Caramelized Onion Bruschetta  
Bacon Wrapped Scallops with Lemon-Parsley Garlic Butter  
Coconut Shrimp with Pineapple and Honey-Mustard Sauce  
Duck Potstickers Served with Ponzu (soy citrus) Dipping Sauce  
Miniature Crab Cakes with Remoulade Sauce

### Served Cold

Fresh Mozzarella with Herbed Tomato Jam On Focaccia Toast  
Moroccan Spiced Chicken Breast on Pita Chips with Curried Apple Relish  
Cucumber Cups with Crab Salad and Cilantro – Lime Aioli  
Charred Beef Carpaccio on Focaccia with Scallion–Mustard Mayonnaise  
Grilled Shrimp on Garlic Toast with Roasted Pepper Relish  
Smoked Salmon on Toast with Dill Crème Fraiche  
Cold Jumbo Shrimp with Cocktail and Remoulade Sauce  
Prosciutto and Melon Skewers

## RECEPTION DISPLAYS

### **Imported and Domestic Cheeses**

An Array of Imported and Domestic Cheeses  
Served with Assorted Breads and Crackers

### **Fresh Vegetable Crudités**

Fresh Seasonal Vegetables with an Assortment  
of Dips to Include Bleu Cheese and Ranch

### **Antipasto**

Salami, Pepperoni, Prosciutto, Provolone  
Cheese, Assorted Olives, Roasted Red  
Peppers, Asparagus, and Buffalo Mozzarella

### **Fresh Seasonal Fruits and Berries**

Melons, Berries, and Sliced Fruits with Assorted Yogurt Dips

## CARVING STATIONS

Carving Stations Require a Chef Fee and are Based on One (1) Hour

### **Maple Glazed Country Ham**

Served with Pineapple Relish and Whole Grain Mustard Sauce  
Includes Buttermilk Biscuits

### **Peppercorn Crusted Prime Rib of Beef**

Topped with Wild Mushroom Ragout and Rosemary Jus  
Served with Horseradish Cream  
Includes Warm Dinner Rolls with Butter

### **Whole Roasted Turkey**

Served with Cranberry Mayonnaise and Cider Gravy  
Flavored with Fresh Sage  
Includes Buttermilk Biscuits

### **Tenderloin of Beef**

Served with Horseradish Cream and Mustard  
Includes Warm Dinner Rolls with Butter

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## THEME STATIONS

Theme Stations are Based on One (1) Hour Serving Time



### **Pasta Amore**

Selection of Two (2) Pastas and Two (2) Sauces:  
Pastas: Fettuccine, Penne, Linguine, or Tortellini  
Sauces: Tomato & Sweet Basil, Alfredo, Roasted Garlic,  
Mushroom & Herbs, or Basil Pesto  
Add Chicken  
One (1) Chef Required



### **Fiesta**

Chicken and Beef Fajitas with Grilled Onions,  
Peppers, Shredded Lettuce, Cheddar and Jack Cheeses,  
Diced Tomatoes, Pico de Gallo, Sour Cream, and Guacamole  
Warm Flour Tortillas  
Blue and Yellow Corn Tortilla Chips with Salsa  
Cheese Stuffed Fried Jalapeno Peppers  
Spanish Rice



### **China Town**

Stir-Fry Chicken with Ginger-Soy Glaze  
Stir-Fry Beef with Orange-Soy Glaze  
Shrimp Fried Rice  
Vegetarian Spring Rolls with Spicy Dipping Sauce  
Steamed Jasmine Rice  
One (1) Chef Required



### **The Raw Bar**

Jumbo Shrimp on Ice with Cocktail and Remoulade Sauces  
Cracked Crab Claws on Ice with Cocktail and Herb Sauce  
Seasonal Oysters on the Half Shell with Mignonette Granite  
Littleneck Clams on the Half Shell  
with Cocktail and Garlic-Herb Sauce  
(minimum order of 20 people)  
One (1) Chef Required



### **Caesar Bar**

Crisp Romaine Lettuce and Caesar Dressing  
Fresh Grated Parmigiano-Reggiano  
Garlic Herb Croutons and Assorted Olives



### **Mashed Potato Bar**

Garlic Mashed Potatoes  
Cheesy Potatoes  
Sour Cream, Chives, Bacon Bits, Tomatoes, Jalapeños, and Cheese

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## BEVERAGE/BAR ARRANGEMENTS

HOST BAR      CASH BAR

Call Labels  
Prestige Labels  
House Wine  
Domestic Beer  
Imported Beer  
Cordials & Liqueurs  
Mineral Water  
Soft Drinks

### Cocktail Package

Unlimited beverage service charged per person  
All packages include Call Brand Liquor, Domestic Beer, House Wines,  
Soda and Mineral Water.

### Beer by the Barrel

Each Keg Serves Approximately 120 - 16 oz glasses

Domestic Keg

Specialty Keg

### Wine Selection

Our catering staff would be happy to suggest additional upgraded wines or custom order preferred wines not listed  
Price per bottle

#### Sparkling Wine

Freixenet Cordon Negro Brut – Spain (House)  
William Wycliff Brut

#### Chardonnay

Clos du Bois Chardonnay – California  
Trinity Oaks Chardonnay – California (House)

#### Alternative Whites

Ecco Domani Pinot Grigio – Italy  
Sea Glass Sauvignon Blanc

#### Blush Wines

Sutter Home White Zinfandel – California (House)

#### Red Wines

Sea Glass Pinot  
Menage a Trois Red Blend – California  
Trinity Oaks Cabernet Sauvignon – California (House)  
Trinity Oaks Pinot Noir – California (House)

#### Merlot

Trinity Oaks Merlot – California (House)

#### Non-Alcoholic

Non-Alcoholic Champagne  
Sutter Home Fre Merlot  
Sutter Home Fre Chardonnay

### Bartender Charges

A Bar Minimum is required to waive the Bartender Fee

### Cocktail Service Fee

An optional service that may be added to or in place of a bar, one server per 25 people

### Corking Fee





If you elect to provide your own wine or champagne, there will be a corking fee applied to each bottle








## AUDIO VISUAL

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**SCREEN & POWER PACKAGE**





-  8' x 8' Tripod Screen with Drape
-  Projection Cart with Drape
-  Extension Cord
-  Technical Assistance

**LCD PROJECTOR PACKAGE**







-  XGA 2500 Lumen LCD Projector
-  8' x 8' Tripod Screen with Drape
-  Projection Cart with Drape
-  Extension Cord
-  Technical Assistance

\*\*Inquire about Plasma Screen Options

**DVD/VCR PACKAGE**

-  27" Color Television
-  DVD/VCR Player
-  Display Cart with Drape
-  Technical Assistance

**OVERHEAD PROJECTOR PACKAGE**

-  3000 Lumen Overhead Projector
-  Spare Lamp
-  8' x 8' Tripod Screen with Drape
-  Projection Cart with Drape
-  Extension Cord
-  Technical Assistance

**HIGH SPEED INTERNET ACCESS**

Our Internet connection is now equipped with Extreme High Speed! We can effectively handle meetings that require 150-200 simultaneous Internet connections.

Set-up Fee.....

**AUDIO**

- Wired Handheld/Podium Microphone.....
- Wireless Lavalier Microphone.....
- Direct Box.....
- 4 Channel Mixer.....
- 14 Channel Mixer.....
- CD Player.....
- Stand Alone Powered Speaker.....
- Polycom Speaker Phone.....
- Phone Access Charge.....
- House Phone.....

**VISUAL**

- 8' x 8' Tripod Screen with Drape.....
- 7.5' x 10' Fast Fold Screen with Drape.....
- 3000 Lumen Overhead Projector.....
- XGA 2500 Lumen LCD Projector.....
- XGA 3000 Lumen LCD Projector.....
- Splitter.....
- 42" Plasma.....
- 50" Plasma.....
- VCR/DVD Player.....

**MEETING SUPPLIES**

- 10' Section of Black Pipe & Drape.....
  - Flipchart Paper, Easel, Markers.....
  - \*\*Substitute 3M Post-it® Paper.....
  - 4' x 6' Whiteboard.....
  - Poster Easel.....
  - 42" Cart with Drape.....
  - Laser Pointer.....
  - Wireless Advancer.....
  - House Patch.....
  - Extension Cords.....
  - Camcorder.....
  - Laptop Computer.....
  - On-site Technician.....
- (3 Hr. Minimum, 10+ Hours is an additional fee)

 All charges per room per day

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