

CATERING MENU



LEO RICH
THEATER

TUCSON
MUSIC HALL

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ARENA

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Event Planning



As the exclusive food and beverage provider at the Tucson Convention Center ARAMARK is committed to bringing you and your guests the highest standards of quality in food, beverage and service. We've developed the following guidelines to assist you in planning your event. Please review this information and contact your ARAMARK sales professional directly. They will be happy to help you create an extraordinary event. We thank you for your business.

Food & Beverage Order Specifications

To ensure the proper planning of your event, we request that all Food and Beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

Confirmation of Orders

Upon receipt of all written Food and Beverage specifications, your ARAMARK sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by ARAMARK no less than 30 days prior to the start of the first scheduled

event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

ARAMARK's Services Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by ARAMARK no less than 60 days in advance of the first scheduled event. A 25% deposit is required. If the signed Service Agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

Special Events

There are a number of "Special Events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and service/labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment/

china may incur rental charges.

Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and ARAMARK.

Menu Proposals

In addition to designing menus for "Special Events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

Floor Plans for Catering Functions

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the

Event Planning

customer and the ARAMARK sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through ARAMARK, will be the responsibility of the Customer.

Additionally, as safety is always

important, ARAMARK reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These

details will be reviewed with our facility and customers prior to developing final floor plans.

Payment & Credit

Acceptable Forms of Payment

ARAMARK accepts company checks, American Express, MasterCard, Visa and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the Customer. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required (Non-certified Checks are not acceptable forms of payment). If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders.

Payment Policy

ARAMARK's policy requires full payment in advance.

Advance Deposit/Master Accounts

For those customers applying for direct billing and whose orders exceed \$25,000.00, ARAMARK requires an advance deposit of 75% of the estimated total charges 60 days prior to the start date of the first event. ARAMARK reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a Master Account for

direct billing, please contact your ARAMARK sales professional. All credit applications must be returned to ARAMARK for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

Taxes & Service Fees

Service Charge & Tax

- All food and beverage items are subject to a 20% service charge and applicable sales tax, currently at 9.1%. In some areas, the service charge may be subject to applicable sales tax.
- Labor fees are subject to applicable sales tax, currently at 9.1%.

Note: (++) Indicates the services are subject to service charge and sales tax.

(+) Indicates the services are subject to sales tax only.

*The service charge and sales tax are subject to change without notice.

Delivery Fees

All catering orders or re-orders

totaling less than \$125.00 will result in a (\$25.00) delivery fee.

Catering Guidelines

Guarantees

To ensure the success of your event it is necessary we receive your “Final Guarantee” (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the Final Guarantee three (3) business days prior to the first event.
- Events between 501 – 2,500 people require the Final Guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the Final Guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the Final Guarantee is due, the count may not be decreased. For every event, ARAMARK shall be prepared to serve 5% over the Final

Guarantee, up to 50 meals. The customer will be billed based on the Final Guarantee or the actual number of meals served whichever is greater. ARAMARK will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a to a 10% surcharge. If the count increases within the final guarantee time line, the 5% overage will no longer apply.

Cancellation Policy

Cancellation of any convention or individual event must be sent in writing to your ARAMARK Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to ARAMARK equal to 25% of the estimated food and beverage

charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order.

Minimum Requirement for Meal Functions

There is a minimum guarantee of 50 people for all meal functions (seated or buffet). If the guarantee is less than 50 people, a (\$150.00) fee plus tax will apply.

Exhibitor Policy

ARAMARK is the exclusive provider of all food and beverages at the Tucson Convention Center. As such, any requests to bring in outside food and beverages will be at

ARAMARK's discretion and will be considered on a case by case basis. Please inquire with your ARAMARK sales professional. This includes requests for exhibitor amenities such

as logo-bottled water, hard candies and sample products.

Amenities, Menu of Services & Timetable

Table Standards

The ARAMARK banquet minimum standard for a plated/seated meal is for service at tables of ten (10) guests with 1 server per 30 guests (1 server per 3 tables). And for buffet meals, the ARAMARK minimum standard is 1 server per 50 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$18.00 per hour plus applicable Sales Tax with a four (4) hour minimum.

China Service

All seated meal functions (breakfast, lunch and dinner) are served with china and glassware, unless otherwise specified by the Customer. Continental Breakfast, coffee services, buffets and exhibitor

hospitality catering are routinely accompanied by high-grade disposable service-ware. However, if china service is desired on these functions a china charge will apply. The china charge is \$2.50 per person.

Tablecloths

All tables for meal functions are dressed with standard house linen and napkins. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$7.50++ per standard house tablecloth. Specialty linens will be priced as fair market value.

Timetable for Successful Events

90 Days
Credit Application for Master Account Billing Due.

60 Days
Deposits & Signed Service Agreement Due.

45 days
F&B Specifications Due.

30 Days
Sign & Return Event Orders.

7/5/3 Days
Guarantees Due.

Convention Cafes & Restaurants Overview

Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your ARAMARK sales professional will discuss how best to use our convention cafes and restaurants to serve event exhibitors and attendees. Please review all exhibit floor plans with your ARAMARK sales professional to ensure adequate food service areas.

Exhibit & Convention Move-In & Move-Out Guidelines

ARAMARK will open a minimum of one food and beverage location per show to accommodate exhibitors and staff one day prior to show day (move-in) and one half day after show day (move-out) for exhibitors and convention personnel with our compliments. For additional locations and/or days please consult your ARAMARK sales professional.

Convention Cafes & Restaurants (Permanent Food & Beverage Locations)

ARAMARK reserves the right to open and close cafes and restaurants based on show demand and in consultation with show management. To open additional locations beyond the ARAMARK recommendation the following charges will apply: For each additional location, sales must meet a minimum of \$1,500.00 in total cash sales per four-hour period. If sales total less than \$1,500.00 per

location, there will be a base charge of \$250.00 for the first four hours, plus an additional \$100.00 for each additional hour for each location.

Temporary Dining Units

(Portable Food & Beverage Locations)

In some cases, a Temporary Dining Unit (portable food and beverage outlet) rather than one of our permanent café or restaurant locations will be requested or deemed necessary. If the Customer chooses portable locations, a one time \$750.00 set up charge will apply.

As with our permanent locations, ARAMARK reserves the right to open and close convention cafes & restaurants based on show demand and in consultation with show management. To open additional locations beyond the ARAMARK recommendation the following charges will apply. For each additional location, sales must meet a minimum of \$1,500.00 in total cash sales per four-hour period. If sales total less than \$1,500.00 per location, there will be a base charge of \$250.00 for the first four hours, plus an additional \$100.00 for each additional hour for each location. If sales total less than \$1,500.00 per

Breakfast



Plated Entrée

Includes freshly baked pastries & muffins, sweet butter, orange juice, regular & decaffeinated coffee.

Scrambled Eggs With Potatoes

served with choice of one breakfast meat (smoked bacon, grilled ham steak, turkey sausage, pork sausage)

Pancakes

served with choice of one breakfast meat (smoked bacon, grilled ham steak, turkey sausage, pork sausage) & warm maple syrup

French Toast

served with choice of one breakfast meat (smoked bacon, grilled ham steak, turkey sausage, pork sausage) & warm maple syrup

Southwest Breakfast Burrito

scrambled eggs, chorizo, potatoes, pepperjack cheese wrapped in a flour tortilla topped with enchilada sauce, refried beans, served with sour cream & pico de gallo

The Lighter Choice

Eggbeaters scrambled
turkey bacon, grilled tomato, asparagus
& fresh fruit

Buffet

Includes fruit juice, regular & decaffeinated coffee and hot tea. Final guarantee of less than 50 guests subject to a labor charge.

Tucson Continental Breakfast

assorted muffins, breakfast breads, assorted danish, sweet butter & fruit preserves

Breakfast Sandwiches

egg, cheddar cheese & bacon or sausage sandwiches with breakfast potatoes & whole fruit

Health Nut

assorted cereal, granola, individual yogurt, sliced fruit, whole grain breads & muffins with margarine

Classic Breakfast

scrambled eggs, breakfast potatoes, bacon or sausage, sliced fruit & assorted pastries, sweet butter, fruit preserves

Sonoran Desert Breakfast

french toast with warm maple syrup, choice of two breakfast meats (smoked bacon, sausage patties or canadian bacon) breakfast potatoes & sliced fruit

Continental Breakfast

seasonal sliced fruit & berries, assorted muffins, breakfast breads, assorted danish, sweet butter & fruit preserves

20% service charge and sales tax will be added to all food and beverage orders.

Breakfast Buffet Enhancements

Additional fee per chef / attendant will be applied.

Omelette Station

scrambled eggs, fried eggs, Eggbeaters,
smoked salmon, cheddar & swiss cheese,
ham, bacon, peppers, onions, tomatoes,
mushrooms and green chilies

Griddle Cakes, Belgian Waffle or French Toast

warm maple syrup, whipped butter,
whipped cream, powdered sugar, strawberry
& blueberry fruit topping



Specialty Coffee station by Common Grounds

espresso, cappuccino, latte, mocha, flavored syrups,
whipped cream, hot & cold beverages
minimum 100 guests, includes two hours of service

20% service charge and sales tax will be added to all food and beverage orders.

Ala Carte Selections

BAKERY

Fresh bagels with cream cheese
Bakers basket of assorted danish, muffins, croissants & breakfast breads

SWEETS

Double fudge brownies, lemon bars, raspberry bars, peanut butter bars
Jumbo cookies
Candy bars
Premium ice cream bars
Chocolate dipped strawberries

SNACKS

Assorted fruit yogurt and granola bars
Jumbo soft pretzels with mustard
Fancy mixed nuts
Potato chips, mini pretzels, spicy snack mix, tri colored tortilla chips
French onion dip, salsa (mild or hot,) seven layer dip
Whole fresh fruit
Individual bags of snacks

REFRESHMENTS

Individual fruit juices - cranberry, grapefruit, orange and apple
Iced tea, lemonade, tropical fruit punch
Premium house blend coffee & decaffeinated coffee
Assorted herbal tea
Soft drinks (Pepsi products)
Individual bottle water
Five-gallon bottle of water
Electric water cooler

CAKE ASSISTANCE

Cake attendant
China service (plate, fork, paper napkin)
Cake disposable service (plate, fork, paper napkin)



20% service charge and sales tax will be added to all food and beverage orders.

Lunch



Hot Plated Entrée

Includes house salad with two dressings, rolls & butter, regular & decaffeinated coffee and iced tea. Desserts not included. If you would like to add a dessert or upgrade your salad, please speak with our Catering Sales Representative.

Chicken Florentine

5 oz. chicken breast topped with spinach, sliced tomatoes, melted provolone cheese, creamed spinach mornay sauce served with seasonal vegetables & roasted red potatoes

Mojo Steak

marinated & char-grilled sliced flank steak topped with chipotle pico de gallo served with seasonal vegetables & rice

Tortilla Crusted Tilapia (Chef Special)

6 oz. tortilla crusted Tilapia with citrus beurre blanc sauce served with mixed vegetables & rice pilaf

Chicken Marasala

5 oz. chicken breast glazed with sweet marsala wine sauce & sauteed button mushrooms

Bistro Tender

grilled 6 oz. beef tenderloin with a red wine reduction sauce served with seasonal vegetables & garlic mashed potatoes

Fried Chicken

chicken fried golden brown with honey chili glaze served with carrots, green beans & mashed Yukon gold potatoes and cheddar scallion biscuits



Pan Seared Salmon

6 oz. salmon topped with citrus saffron sauce, crispy fried spinach served with seasonal vegetables & herb potato pancake

Portabella Mushroom Napoleon

grilled zucchini, squash, eggplant, onion & portabella mushrooms layered and topped with pecorino cheese

20% service charge and sales tax will be added to all food and beverage orders. Proud participant in the Monterey Bay Aquarium's sustainable seafood initiative.

Lunch - Cold Plated Entrée

Includes your choice of homemade kettle chips, pasta salad, potato salad or fruit cup, regular & decaffeinated coffee and iced tea.

The Deli

choice of turkey, ham or roast beef, swiss, sharp cheddar or provolone cheeses served with lettuce, onion, tomato on ciabatta bread

Grilled Vegetable

marinated, fire roasted planks of zucchini, crookneck squash, eggplant, fresh alfalfa sprouts & portabella mushrooms on hearth baked kaiser bun topped with balsamic black pepper mayonnaise

Ahi Sandwich

seared ahi tuna thickly sliced on ciabatta bread with alfalfa sprouts, tomato, avocado, red onion and light basil mayonnaise

Club Wrap

fresh spinach flour tortilla, filled with honey roasted ham, smoked turkey, crisp bacon, seasoned cream cheese, crispy iceberg lettuce & diced roma tomatoes

Thai Chicken Wrap

marinated chicken breast, ginger rice noodles, asian vegetable salad with thai peanut dressing



Chicken Sandwich

marinated chicken breast with roasted red peppers, tomatoes, lettuce, sprouts, smoked cheddar cheese served on ciabatta bread with avocado spread

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Lunch - Cold Salad Entrée

Entrée includes rolls & butter, fresh fruit cup, regular & decaffeinated coffee and iced tea.

Mediterranean Chicken

served on a bed of baby lettuces with toasted walnut tabbouleh, grilled vegetables, kalamata olives, feta cheese and roasted tomatoes served with red wine vinaigrette

Pan Seared Salmon

marinated in meyer lemon & chives served on a bed of red oak leave lettuce and citrus couscous, cucumber, red onion, heirloom tomatoes and grilled asparagus spears with a yogurt dill dressing

California

mixed greens topped with albacore tuna salad, avocado, cucumbers, tomatoes, cheddar cheese, hard boiled egg served with creamy ranch & italian dressings

Taco Salad

crisp greens topped with ground beef, peppers, tomatoes, onions, basil, garlic and carrots served in a crisp taco shell, topped with shredded cheddar cheese

Sante Fe Chicken

sliced lime marinated chicken breast, fresh corn, black beans, cheese, tortilla strips, tomatoes and mixed lettuces with a spicy cilantro vinaigrette dressing

Beef Salad

hickory smoked tenderloin of beef slow roasted medium, sliced into medallions and served on a bed of mixed baby arrugula, radicchio, red oak, mizuna greens, smoked goat cheese and roasted red pepper strips

Boxed Lunch

Includes 9 oz. bottle water, chips, gourmet cookie and choice of potato salad, pasta salad or whole fruit.

Deli

choice or smoked turkey & cheddar, honey baked ham & swiss or roast beef & provolone with lettuce, onion, tomatoes and honey mustard dressing on ciabatta bread

Italian Grinder

ham, salami, pepperoni, olive oil tapenade with provolone cheese & italian vinaigrette on a grinder roll

Chicken Salad

old fashioned chicken salad, diced chicken, celery, relish, pimento, on ciabatta with lettuce, tomato, pickle and mayonnaise

Southwest Chicken

chicken breast with grilled peppers, onions, tomato, jalapeno, jack cheese & chipotle ranch dressing served on a hoagie roll

Grilled Vegetable

portabello mushrooms, bell pepper, zucchini, roasted tomato, red onion and provolone cheese served on herb focaccia with rosemary aioli

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Lunch Buffet

Includes regular & decaffeinated coffee and iced tea. Final guarantee of less than 50 guests subject to a labor charge.

Tucson Round Up

house salad
potato salad
barbecue beef
fried chicken
mashed potatoes
corn o'brien
macaroni & cheese
mixed vegetables
chedder cheese biscuits with butter
apple cobbler

Taste of Mexico

garden salad with jicama & tortilla strips
cilantro corn salad
chicken or beef fajitas
flour tortillas
cheese enchiladas
spanish rice
refried beans
chips & salsa
churros & sopapillas with honey

Soup & Salad Bar

chicken noodle soup
tomato soup
spinach salad
romaine salad
appropriate garden vegetables
croutons & bacon bits
chedder cheese & scallions
baked potato with butter & sour cream
apple cherry crisp

Italian

garden salad
marinated vegetable salad
beef lasagna
spaghetti bolognaise
breadsticks
tiramisu

Deli

pasta salad
honey baked ham
smoked turkey
roast beef
swiss & cheddar cheeses
lettuce, tomato, onion
mayonnaise, mustard
assorted deli rolls
kettle chips
cookies & brownies



20% service charge and sales tax will be added to all food and beverage orders.

Dinner



Hot Plated Entrée

Includes house salad or caesar salad with dressings, rolls & butter, regular and decaffeinated coffee and iced tea.
Choice of dessert (cheesecake, chocolate cake or mousse.)

Beef Bourignonne

with mushrooms sauce, cajun style tiger shrimp, served with choice of sautéed or steamed vegetables & rice pilaf

Salmon

marinated maple & brown sugar salmon served with orange fennel relish, heirloom potatoes, grilled asparagus, drizzled with balsamic glaze

Herb Stuffed Chicken

7 oz. stuffed chicken breast with tomato, basil & caper sauce served with bouquet of fresh seasonal vegetables & roasted red potatoes

Ahi Tuna

grilled tuna served with wasabi whipped potatoes topped with shiitake mushrooms and baby bok choy

Marinated Chicken

6 oz. chicken breast marinated in olive oil, & fresh herbs served with seasonal vegetables & garlic mashed potatoes

Beef Tenderloin Medallion

4 oz. beef tenderloin medallion with red wine balsamic vinegar demi glaze, tiger shrimp, served with steamed or sauteed vegetables & mushroom risotto round

Filet

8 oz. filet cooked medium served with seasonal vegetable & baked potato

Stuffed Pork Chop

stuffed with apple bacon confit, served with steamed seasonal vegetables & grilled polenta

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Dinner Buffet

Includes rolls & butter, regular & decaffeinated coffee and iced tea. Final guarantee of less than 50 guests subject to a labor charge.

Salads (select three)

california garden salad
baby spinach salad
caesar salad

grilled vegetable & orzo pasta salad
waldorf salad
marinated three bean salad and green onion

baby potato & pesto salad
marinated vegetable salad
fruit salad

Vegetables & Starch (select three)

broccoli, carrots & cauliflower
green beans & roasted almonds
corn fiesta medley
green peas & cocktail onions
roasted braised brussel sprouts &
bacon and onion
creamed spinach & diced tomatoes

roasted tomato parmesan
lemon pepper vegetable medley
wild rice pilaf
confetti rice
broccoli cheese & rice casserole
lemon cous cous & roasted pepper

garlic mashed potatoes
home style mashed potatoes with
gravy
scalloped potatoes
roasted red potatoes
baked beans

Entree (select two)

herb crusted tilapia
salmon with cream dill sauce
beef stroganoff
roast strip loin of beef with au jus
topside of beef

green chili chicken alfredo
chicken marsala with sauteed mushrooms
herb crusted chicken breast
honey cured baked ham
crispy chicken cutlets with basil parmesan

chicken parmesan
chicken pot pie with blue cheese dumplings
roasted turkey
pan roasted mahi mahi
chicken rouladen

Desserts (select two)

apple pie
blueberry pie
banana cream pie

chocolate decadence cake
new york cheesecake
tres leches cake

tiramisu
chocolate mousse pie
peach or apple cobbler

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Sustainable Menu



Continental

home made maple granola
assorted fresh baked organic breakfast pastries
sliced local organic fruit & berries
rainforest alliance certified coffee, tea & decaf

Breakfast

chilled seasonal fruit
organic large curd cottage cheese
almond crisp
grilled petite buffalo tenderloin topped with organic poached eggs
chipotle hollandaise and roasted corn pico
potato confetti
assorted organic honey comb, butter & fruit preserves
artisan breakfast breads
fresh squeezed orange juice
rainforest alliance certified coffee, tea & decaf

Lunch

mcclendon select organic baby iceberg lettuce with diced tomato & cucumber, chopped queen creek olives with sauvignon blanc vinaigrette
smoked free-range chicken & whole wheat penne with sun-dried tomatoes, pine nuts, seasonal vegetables. mascarpone crème
grilled free-range chicken with three-cheese polenta pico de gallo, seasonal vegetables and cocoa-green chili mole

Dinner

pan seared hazelnut dusted haystack mountain goat cheese with roasted apple jalapeno marmalade, balsamic glaze
hearst ranch beef tenderloin

Dessert

s'mores bread pudding with vanilla bean bourbon sauce
farm-fresh candied and roasted pecans with homemade shortbread crust & cinnamon crème

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Salad & Dessert Additions

SALADS

Spinach salad
Greek salad
Caesar salad
Tomato and mozzarella salad
Pineapple carpachio salad (chef special)

DESSERTS

Chocolate cake
Tres leches
Mousse
Cheesecake
Assorted cakes & pies
Strawberry shortcake
Fruit tart
Cheesecake chimichanga
Chocolate or tropical mousse tower
Chocolate pyramid



20% service charge and sales tax will be added to all food and beverage orders.

Receptions



Individual Selections

Butler passed service fee per server will apply. Individual selection requires a minimum 25 piece order.

Hot Selection

manchego beef empanadas
thai scallop spring stick
dragon shrimp
crab cakes
chipolte steak churrasco skewer
buffalo chicken in phyllo
indoesian shrimp pillow

Hot Selection

szechuan beef satay
portabello mushroom empanada
roasted eggplant & tomato tortilla crisp
cashew chicken spring roll
blue cheese & sweet pear pillow
machaca beef or chicken empanada
beef or chicken taquito
mushroom florentine caps

Hot Selection

spanakopita
spinach & goat cheese flatbread
sesame chicken tender
black bean empanada
machacha port burrito
smoked chicken quesadilla cornacopia
jalapeno wonton pouches
sante fe chicken spring roll
potato skin

Cold Selection

roasted sirloin on baguette
smoked salmon on toast points
jamaican shrimp on cucumber round
vanilla smoked scallop with habanero
glaze
pesto crab stuffed cherry tomato
pesto chicken with sweet pepper tapenade
grilled sonoran chicken summer rolls

Cold Selection

smoked salmon stuffed bouche
vegetable towers
chipotle pepper tartlet
boursin & sundried tomato
blackened bay shrimp on toast points

Cold Selection

assorted cold canapes
stuffed celery diamonds
prosciutto wrapped melon
roasted beef & horseradish roulade
horseradish deviled egg
assorted finger sandwiches
coriander seared chicken & cilantro mini tarts

20% service charge and sales tax will be added to all food and beverage orders.

Reception Action Stations

Fee per chef/attendant will be applied. Guarantee of less than 50 guest for action station is subject to a labor fee.

Fish Taco Station

grilled red snapper, shredded cabbage, diced tomatoes, cilantro, diced onion, chopped cucumber served with warm flour tortillas & cream mexicana sauce

Quesadilla Station

sliced carne asada, diced grilled chicken, marinated lime shrimp or grilled vegetables, shredded cheddar & pepper jack cheeses accompanied with diced tomato, onions, jalapeno, sour cream & salsa

Oriental Station

marinated kung pao beef, orange peel chicken, tangerine-dried chile sauce, steamed jasmine rice, fortune cookies
additional fee for shrimp

Pasta Station

tri-color cheese tortellini, penne, farfalle prepared to order with guests choice of seasonal vegetables, olives, roma tomatoes, garlic, basil, sliced italian sausage, diced grilled chicken, marinara sauce, alfredo sauce, pesto cream & italian breads

Carving Stations

Guarantee of less than 50 guest is subject to labor charge.

Roasted baron of beef

slow roasted and served with horseradish cream, spicy mustard & rolls
(serves 100 guests)

Oven roasted turkey breast

served with orange cranberry chutney, dijon mustard & rolls
(serves 30 guests)

Honey baked ham

glazed with bourbon pepper glaze served with whole grain mustard & rolls
(serves 40 guests)

20% service charge and sales tax will be added to all food and beverage orders.

Chilled Displays

Fewer than 50 guest minimum add \$3.00 per person to the price.

Cheese Display

imported & domestic cheeses served with gourmet crackers & sliced baguette

Fruit Display

tropical fruits, melons & berries served with honey yogurt

Vegetable Display

seasonal vegetable crudite with herb ranch dip

Chips & Dips

tri-colored tortilla chips with fresh salsa & guacamole
kettle chips with french onion dip



Antipasto

selection of italian meats, sausages, cheeses & roasted vegetables

Dessert Selections

Guarantee of less than 50 guest is subject to labor charge.

Drive - In Retro Bar

miniature root beer floats
hand made s'mores
yellow cup cakes
bite sized fluffer nutter sandwiches
candied apple wedges

Chocolate Fountain

cascading chocolate fountain
strawberries
marshmallows
fresh bananas
pineapple
italian biscotti
pretzel rods
additinoal fee for fountain rental (2 hour service)

Sundae Bar

vanilla, chocolate & strawberry ice cream
hot fudge
warm caramel sauce
strawberry topping
crushed oreo's
chopped peanuts
whipped cream
cherries

Dessert Nacho Station

crispy cinnamon sugar dusted nachos
fresh berries
caramel sauce
whipped cream

20% service charge and sales tax will be added to all food and beverage orders.

Bar Service

Must be 21 years or older to consume alcoholic beverages. We take the responsibility of alcohol service seriously and comply with all regulations. We, at our sole discretion reserve the right to refuse alcoholic service to any patron.

Bar Service Standards

One bartender is required for up to 150 guests. Non refundable set up charge of \$75.00 per bar.
Bars use disposable barwear, if glassware is requested a labor charge of \$50.00 per busser (one busser is required for up to 100 guests) will apply.

CASH BAR ITEMS

Cocktails (premium)

House wine by the glass

Imported beer

Domestic beer

Assorted soft drinks (Pepsi products) and bottled water

SPECIALTY ITEMS

Domestic keg beer

Pre-mix margaritas

House champagne

Sparkling cider

HOSTED BAR SERVICE

First hour

Additional hour

Prices are per person. Hosted bars include assorted domestic & imported beer, house wine, absolute vodka, tanqueray gin, bacardi rum, cuervo gold tequilla, dewers scotch, jack daniels whiskey, seagrams vo blended whiskey, assorted pepsi sodas, juices and water

Wine by the Bottle

variety of wines are available. Please contact our catering representative.

Drink Tickets

drink tickets are available and can be billed back on consumption. A 20% service charge will be applied to all drink ticket prices.



20% service charge and sales tax will be added to all food and beverage orders.