

# CATERING MENU

221 N. LINCOLN STREET

PORT ANGELES, WASHINGTON 98362

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**RED  
LION**  
HOTELS  
EST 1959

PORT ANGELES

# GENERAL INFORMATION

## **MENU SELECTION**

The enclosed menus will give a sampling of our fare and pricing. We are happy to custom design a menu to suit the group's specific needs. We are also pleased to provide alternatives for any guests with special dietary needs (vegetarian, allergic, diabetic, etc.). Allergy information should include the allergy and guest's name. Menu pricing increases 5% per year depending on specific menu items selected. Menu price increases are subject to change depending on the product's market.

Groups of 1-19 people may order from the Restaurant Menu or a Limited Menu. All groups over 20 people must make selections from the Catering Menu. A signed contract & Banquet Event Order will guarantee the booking. If the signed items are not received by the given date, the event will be considered cancelled. Room rental fees are based on food and beverage revenue and meeting space requirements.

Final menu selections are to be submitted no later than 14 business days prior to the event. For plated functions, the salad, starch, vegetable and the dessert selection must be the same for all guests. When selecting split entrée meals, the per person price will reflect the entrée with the highest value.

## **SERVICE CHARGE**

A service charge (gratuity) of 20% and Washington State sales tax of 8.8% applies to all food, non-alcoholic beverages, set-up fees, room rentals and audio visual charges. A service charge of 20% and Washington State sales tax of 8.8% will be added to all hosted beverages.

## **FOOD & BEVERAGE POLICY**

The hotel does not permit outside food and beverage in the banquet rooms. Wedding cake and edible favors are permitted with advanced notice and must be stated in the contract. If the group brings their own wine, beer, or cider, a corkage fee per bottle plus the 20% service charge will be applied. A licensed staff member will open each beverage consumed.

## **FOOD GUIDELINES**

Washington State law states that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting food-borne illnesses. All food buffets and carving stations are displayed for a maximum of 2 hours.

In the case of non-consumed banquet food, it is the policy of the Red Lion Hotel to not allow food to leave the premises. The food is prepared and certified to be of the highest quality and the Hotel takes great pride in that while under their supervision.

In the case the guest requests to take home non-consumed food, a required release form must be signed by both the client and the Executive Conference Manager, Food & Beverage Director, Banquet Captain, or Banquet Lead.

## **GUARANTEES**

We require a guaranteed number of guests 7 days prior to the event. The guaranteed number will be charged at the event. If the actual number of guests exceed the guaranteed amount, the group will be charged the actual number. If we do not receive a guaranteed number within the allotted timeframe, the original count will be used for the guaranteed number.

## **LINEN**

The Red Lion Hotel provides table cloths and napkins in white, black and grey. Additional charges apply for alternative colors.

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# ALL DAY PACKAGE

**Minimum Service is 25 people**

*All Prices are Set Per Person Unless Otherwise Noted*

## **CONTINENTAL BREAKFAST**

Chilled Orange Juice  
Seasonal Fruit & Berries  
Assorted Freshly Baked Breakfast Breads  
Toasted Bagels, with Assorted Cream Cheese Spreads  
Coffee, Hot Tea and Water Service

## **MID-MORNING BREAK**

Build Your Own Parfait Bar  
Assorted Soft Drinks & Water Service

## **LUNCHEON BUFFET**

Mixed Seasonal Greens with a Selection of Dressings  
Chefs Scratch Season Soup of the Day  
Sliced Roasted Turkey Breast & Roast Beef  
Sliced Tillamook Cheddar & Swiss with Assorted Artisan Breads  
Lettuce, Tomato, Pickle, Onion with Appropriate Spreads & Condiments  
Specialty Dessert Bars  
Assorted Soft Drinks & Iced Tea

## **AFTERNOON STRETCH**

Tortilla Chips and Salsa  
Fresh Vegetable Crudités & Hummus  
Coffee, Hot Tea & water

*Please contact our team directly for pricing. Prices do not include the customary 20% service charge fee and 8.8% sales tax.*

## **SPECIALITY BREAKS**

### **COOKIE JAR BREAK**

Chocolate Chip  
Peanut Butter  
Oatmeal  
Hawaiian  
Ice Cold Milk

### **SILVER SCREEN**

Assorted Soft Drinks  
Soft Baked Pretzels with Mustards  
Popcorn  
Red Ropes

### **HEALTH NUT**

Seasonal Fruit with Yogurt  
Fresh Vegetable Crudité & Hummus  
Bottled Water

### **PICK ME UP**

Energy Drinks  
Cliff Bars  
Mixed Nuts  
Whole Fruit  
Bottled Water & Coffee

### **CHARCUTTERIE BOARD**

Tomato and Olive Bruschetta  
Assorted Mediterranean Olives  
Sliced Cured Meats and Cheese  
Pickled Vegetables  
Bottled Water

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# BEVERAGES

## BEVERAGE PACKAGES

### **HALF DAY HOT & COLD BEVERAGE SERVICE**

Freshly Brewed Coffee, Assorted Teas, Assorted Regular & Diet Sodas

### **FULL DAY HOT & COLD BEVERAGE SERVICE**

Freshly Brewed Coffee, Assorted Teas, Assorted Regular & Diet Sodas

## A LA CARTE OPTIONS

### **BEVERAGES CHARGED ON CONSUMPTION**

Freshly Brewed (*serves 8 people*)

Freshly Brewed Coffee or Decaffeinated Coffee (*serves 28 people*)

Assorted Hot Teas

Freshly Brewed Iced Tea

Fruit Garnished Punch

Regular

Flavored Lemonade with Fruit Garnish

Freshly Made Orange Juice

Assorted Fruit Juice Bottles

Regular & Diet Canned Soft Drinks

Bottled Waters

Energy Drinks

Sparkling Specialty Waters

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*Please contact our team directly for pricing. Prices do not include the customary 20% service charge fee and 8.8% sales tax.*



# A LA CARTE BREAK ITEMS

*Minimum Order - Two Dozen*

Assorted Danishes & Breakfast Breads  
Freshly Baked Cookies  
Decadent Chocolate Brownies  
Assorted Bagels with Cream Cheese  
Assorted Donuts  
Large Soft Pretzels with Stone Ground Mustard  
Assorted Individual Yogurts  
Whole Fresh Fruit  
Fresh Fruit Skewer  
Granola Bars  
Assorted Individual Ice Cream Bars  
Assorted Mixed Nuts  
Freshly Popped Popcorn

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# BREAKFAST BUFFETS

Minimum Service is 15 people

## Juan Continental

Assorted Freshly Baked Breakfast Breads, Sliced Seasonal Fruit & Fresh Berries

## Olympic Continental

Sliced Seasonal Fresh Fruit, Assorted Freshly Baked Breakfast Breads and Pastries, Croissants with Butter & Preserves, Bagels with Cream Cheese & Assorted Individual Yogurts

- Served With Chilled Orange Juice and Freshly Brewed Coffee -

## Ediz Hook

Seasonal Fruit & Berries  
Assorted Pastry  
Scrambled Eggs  
Chef's Roasted Potatoes  
Apple Wood Smoked Bacon  
Link Sausage  
French Toast with Syrup

## Lake Crescent

Season Fruit & Berries  
Yogurt  
House Granola  
Roasted Vegetable Hash  
Egg White Scramble with  
Chive & Roasted Tomato

## Strait Breakfast

Seasonal Fruit & Berries  
Assorted Pastry  
Chef's Roasted Potatoes  
Scrambled Eggs  
Apple Wood Smoked Bacon  
Link Sausage  
Biscuits & Country Gravy

## ENHANCEMENTS (Menu Add-Ons)

Gluten Free Breakfast Breads

Egg White Wrap with Spinach, Jack  
Cheese & Avocado

Ham Egg & Cheese Croissant Breakfast  
Sandwich

Steak Quesadilla with Chipotle, Bell  
Peppers and Jack Cheese

Sausage Egg and Cheddar Breakfast  
Sandwich

Make your Own:  
Yogurt & Granola Parfait

Assorted Danish & Scones

Champagne or Mimosas

Chef Attended Omelet Station  
25 Guest Maximum per Attendant

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# MAIN SALADS

*All Salad Selections include Fresh Artisan Rolls and Butter, Chef's Seasonal Dessert and Freshly Brewed Coffee & Iced Tea*

## **PACIFIC LOUIE**

Mixed Greens, Tomato, Cucumber, Chopped Egg, Asparagus,  
Olives, Dungeness Crabmeat and Bay Shrimp,  
House Made 1000 Dressing, Lemon

## **CAESAR SALAD**

Crisp Romaine with House Prepared Croutons, Caesar Dressing and Shaved Parmesan with  
Grilled Chicken Breast  
Grilled Salmon Filet  
Grilled Peppered Sirloin Steak

## **DUNGENESS CRAB & SHRIMP CAKE COBB**

Mixed Field Greens, Tomato, Egg, Olive, Bacon, Avocado, Blue Cheese and Griddled Crab Cake  
with Green Goddess Dressing

*Please contact our team directly for pricing. Prices do not include the customary 20% service charge fee and 8.8% sales tax.*

## **ENHANCEMENTS (Menu Add-Ons)**

Soup of the Day

Regular & Diet Soft Drinks

Bottled Waters

Sparkling Specialty Waters

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# LUNCH BUFFET

*Lunch Buffets include Freshly Brewed Coffee, Iced Tea, and Chef's Choice Dessert  
Minimum Service for buffets is 15 people*

## **HURRICANE RIDGE DELI**

Seasonal Greens, Choice of Dressing  
Smoked Turkey Breast & Ham, Roast Beef  
Cheddar, Swiss  
Crisp Lettuce, Vine Ripened Tomatoes  
Sweet Onion and Pickled Condiments  
Assorted Artisan Rolls & Breads  
Sauces & Condiments  
House Made Kettle Chips & Dips  
Kale & Apple Slaw

## **MT OLYMPUS BBQ**

Tossed Seasonal Greens with Tortilla Ribbons and  
Chipotle Dressing  
Ranch Style Baked Pinto Beans, Red Skin Potato  
Salad with Creamy Coleslaw  
Slow Smoked Dry Rubbed BBQ Pulled Pork with BBQ  
Sauce  
Grilled Lime Cilantro Marinated Chicken Breast with  
Roasted Corn Salsa and Freshly Baked Corn Bread

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

## **EVERYBODY LOVES FAJITAS**

Field Greens, Chipotle Ranch  
Corn Chips, Salsa & House Made Guacamole  
Grilled Chicken Breast  
Chili Seasoned Beef with Bell Pepper and Onion  
Diced Tomato, Cheddar, Red Onion, Pico,  
Shredded Lettuce  
Cilantro Toasted Rice  
Sonora Ranch Beans

## **SOUP & SALAD BAR**

Chefs Seasonal Soups  
Field Mixed Greens, Romaine and Spinach  
Create a Custom Salad:  
Cheddar Cheese, Tomato, Cucumber, Carrots, Diced  
Ham, Marinated Grilled Chicken  
Dried Cranberries, Marinated Chick Peas, Marinated  
Beets, Chopped Egg, Crouton, Sliced Olives,  
Choice of Dressing  
Artisan Rolls and Butter

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# PLATED LUNCH

*Choices below are also available Buffet Style.  
Served with Salad, Starch and Seasonal Vegetable, Rolls & Butter  
Iced Tea and Water Service*

## ROASTED PORK LOIN

Honey Garlic & Mushroom Glaze Pork Loin served with Mashed Potatoes

## GRILLED TRI TIP ROAST

Horseradish Demi Glaze Tri Tip and Mashed Potatoes

## ROASTED CHICKEN BREAST

Pan Sauce Chicken Breast & Rice Pilaf

## QUINOA CAKES

Quinoa Veggie Cakes

## BAKED ALASKAN COD

Lemon Butter & Rice Pilaf

## HOMESTYLE MEATLOAF

Meatloaf with a Roasted Demi Glaze and Mashed Potatoes

## LEMON SALMON

Lemon Beurre Blanc with Rice Pilaf

*Please contact our team directly for pricing. Prices do not include the customary 20% service charge fee and 8.8% sales tax.*

## MENU ADD-ONS

Regular & Diet Soft Drinks

Bottled Waters

Specialty Sparkling Waters

Individual Bag of Chips

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# BOXED LUNCH

*Includes Potato Chips, Baked Cookie and Bottled Water*

## CLUB HOUSE

Roasted Turkey Breast with Crisp Bacon, Lettuce, Tomato, Swiss Cheese, Avocado and Mayonnaise on Ciabatta Bread

## ARTISAN DELI

Shaved Turkey, Ham or Roast Beef, Choice of Swiss or Cheddar on Ciabatta with Lettuce and Tomato, Mayo & Mustard blend on the Side

## VEGETARIAN WRAP

Hummus Spread with Baby Kale, Tomato, Cucumbers, Pickled Onion, Avocado, Sliced Olives, Mushrooms and Grilled Peppers on a Whole Wheat Tortilla

## GOURMET BLT WRAP

Apple Wood Smoked Bacon, Tomato, Lettuce, Avocado on Whole Wheat Tortilla

## CHICKEN CAESAR WRAP

Crisp Romaine Lettuce, Chicken and Crouton on a Whole Wheat Tortilla

## TUNA SALAD ON A CROISSANT

Creamy Tuna Salad with Tomato, Cheddar Cheese and Lettuce on a Croissant

## ENHANCEMENTS (Menu Add-Ons)

### BEVERAGES

Regular & Diet Soft Drinks

Specialty Sparkling Waters

### SIDE UPGRADES

Veggie Cups

Macaroni Salad

Potato Salad

Tortellini Salad

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# HORS D' OEURVES

## PLANNING TIPS

## CHILLED

*Buffet Style or Passed Service, Priced Per Dozen, Minimum Orders – Three Dozen*

\*Spiced Shrimp on Cucumber Wheel

Smoked Salmon on Crostini

Strawberry Bruschetta

Belgium Endive Blue Cheese Dried Fruit & Candied Nuts

\*Caprese Tomato Basil Mozzarella Skewers

\*Prosciutto Wrapped Asparagus

\*Deviled Eggs

## WARM

*Buffet Style or Passed Service, Priced Per Dozen, Minimum Orders – Three Dozen*

\*Bacon Wrapped Jalapenos

\*Kalbi Marinated Chicken Skewers

\*Grilled Steak & Vegetable Skewers with Cracked Pepper

Tri-Tip on Crostini with Horseradish White Cheddar

\*Crab Stuffed Mushroom Caps with Saffron Aioli

Meatball Golden BBQ Sauce

Mini Dungeness Crab & Shrimp Cakes, Saffron Aioli

Vegetable Cocktail Spring Roll Sweet Chili Sauce

Grilled Italian Sausage in Puff Pastry Mustard Sauce

Assorted Miniature Quiches

\*Denotes Gluten Free items

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## PLANNING TIPS

Cocktail Hour: 2 - 4 pieces

Light Appetizers: 5 - 6 pieces

Heavy Appetizers: 8 - 10 pieces

Appetizers as Dinner: 12 - 15 pieces

## TRAY PASSED APPETIZERS

*priced per person*

Choose 3 Warm, 3 Chilled

(50 Person Minimum)



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# RECEPTION DISPLAYS

*All Displays Are Designed To Serve 25 Guests*

## **CHILLED PRAWNS**

Served with Cocktail Sauce and Lemon

## **FRESH CRUDITÉS**

Market Fresh Vegetables Grilled & *Marinated*

## **WARM ARTICHOKE & SPINACH DIP**

Warm Tortilla Chips & Grilled Pita Bread

## **BAKED BRIE**

Wrapped in Puff Pastry, Red Wine Poached Pear  
Served with Artisan Breads

## **COLD SMOKED SALMON**

Salmon With Capers, Onions  
Savory Cream Cheese  
On Toasted Crostini  
Or Cucumber

## **GRILLED MARINATED VEGETABLES**

Served With Spinach Dip And Grilled Flatbread

## **FRESH SEASONAL FRUIT**

Display Of Assorted Fruits, Melons And Berries

## **LOCAL ARTISAN CHEESES**

Featuring Local Cheeses and Assorted Crackers

## **MEDITERRANEAN ANTIPASTO**

Grilled Assorted Vegetables, Olives, Spicy Pickles, Marinated Artichoke Heart, Dry Salami  
Served with a Variety of Crackers

## **ASSORTED MEAT AND CHEESE TRAY**

Salami, Turkey, Ham, Roast Beef With Swiss, Cheddar, Jack  
Served With Rolls & Flatbread  
Mayo And Mustard On The Side

## **CHARCUTERIE BOARD**

Marinated Vegetables, Nuts, Dried Fruit and a Variety of Sliced Meats and Artisan Local Cheeses  
Served with an Assortment of Crackers

## **ASSORTED TORTILLA CHIPS**

House Made Salsa, Sour Cream

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# DINNER BUFFET

*All Buffets Served With Artisan Rolls & Butter, Coffee, Iced Tea And Chef's Choice Dessert  
Minimums For Buffets Is 15 People*

## **NW SEAFOOD BOIL**

Field Greens with Candied Walnuts, Blue Cheese, Dried Cranberries, Fresh Dungeness Crab, Salmon, Penn Cove Clams and Mussels and Prawns Served with Corn and Fingerling Potatoes

## **MARYMERE FARE**

Spinach Salad with Sundried Tomatoes, Pear, Bleu Cheese, Vinaigrette  
Char grilled Tri-Tip with Demi Glace  
Parmesan Crusted Chicken Breast with Peppercorn Sauce  
Garlic Mashed Potatoes  
NW Vegetables

## **NORTHWEST CELEBRATION**

Field Greens with Crumbled Blue Cheese, and Tomatoes Served with Balsamic Dressing  
Seasonal Fruit with Poppy Seed Crème Fraiche  
Grilled Salmon, stuffed with a caper cream cheese  
Carved Cracked Pepper Roasted Tri Tip Au Jus  
Creamed Horseradish  
Seasonal Vegetables & Garlic Mashed Potatoes

## **PRIDE OF THE DUNGENESS**

Kale Waldorf Salad with Grapes, Celery Apple and Walnuts &  
Honey Dijon Dressing  
Herbed Prime Rib  
Crab Stuffed Salmon Basted with Basil Butter  
Wild Mushroom Risotto  
Fresh Seasonal Sautéed Vegetables

## **A TASTE OF ITALY**

Caprese Salad, Roma Tomatoes, Fresh Mozzarella, Sweet Basil and Balsamic Vinaigrette  
Tortellini Salad with Vinaigrette and Grilled Vegetables with Pesto  
Garlic Grilled Chicken and Prawns with Caper Butter Sauce, Smoked Salmon Penne Pasta with Alfredo Cream

## **HEART OF THE HILL GRILL**

Field Greens with Crumbled Blue Cheese, and Tomatoes Served with Balsamic Dressing  
Fresh Seasonal Sautéed Vegetables  
Garlic Mashed Potatoes and Smoked Gouda Macaroni and Cheese, Kalbi Marinated Grilled Chicken  
Char Grilled Tri-Tip

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# PLATED DINNER

Please Choose No More Than Three Entrées. The Highest Priced Entrée Will Be Charged.  
Choices below are also available Buffet Style.

## STARTER SALADS

### HARVEST SALAD

Mixed Greens, Radicchio, Blue Cheese, Dried Cranberries,  
Candied Walnuts & Vinaigrette

### CLASSIC WEDGE

Chilled Iceberg Lettuce Wedge, Blue Cheese Dressing,  
Bacon, Tomato

### CLASSIC CAESAR

Chopped Romaine Heart,  
Parmesan & Croutons, Lemon

### HOUSE SALAD

Mixed Greens, Garden Fresh Veggies with Assorted  
Dressings

## PLATED ENTREES

All Plated Entrée's include Choice of Salad, Artisan Rolls and Butter, Plated Dessert, Fresh Brewed Coffee & Iced Tea.

### PORTOBELLO MUSHROOM STACK

Smoked Mozzarella with Roasted Red Pepper &  
Balsamic Reduction

### QUINOA CAKES

Quinoa Veggie Cakes in a Rustic Tomato Sauce

### GARLIC HERB CHICKEN BREAST

Marinated and Grilled

### ASPAGRUS STUFFED CHICKEN

Herbed Volute

### CHEDDAR CHIVE CHICKEN BREAST

Parmesan Crusted Chicken Breast, Cheddar Cream  
and Chives

### HERB-CRUSTED APPLE CIDER PORK LOIN

Apple Cider Pan Sauce

### PARMESEAN CRUSTED HALIBUT

With mango salsa

### GRILLED LOCAL KING SALMON

With charred arugula and hollandaise sauce

### NY STRIP

Crimini mushroom demi-glace

### HERBED PRIME RIB

Seasoned with Rosemary and Garlic

## DESSERTS

Please Choose One Dessert For The  
Entire Group

### New York Style Cheesecake

Heritage Brown Sugar Bourbon  
Caramel Sauce

### Strawberry Shortcake

Strawberry Sauce, Whipped Cream

### Double Rich Chocolate Cake

French Cream, Shaved Chocolate

### Flourless Chocolate Torte

Dense Flourless Chocolate  
Cake (Gluten Free)

Please contact our team directly for pricing. Prices do not include the customary 20% service charge fee and 8.8% sales tax.



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# CREATE YOUR OWN

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All Buffets Served With Artisan Rolls & Butter, Whidbey Coffee, Iced Tea And Chef's Choice Dessert.  
**Select (1) Salad, (2) Fresh Vegetables, Grain or Pasta and (1) Main Entrée.**

## BRONZE PACKAGE

(Choose 1)

House Mixed Greens with Assorted Dressings  
Classic Caesar Garlic Croutons  
Mediterranean Penne Pasta Salad

...

(Choose 2)

Gourmet Roasted Seasonal Vegetables  
Steamed Green Beans, Crispy Onions  
Herb Roasted Zucchini with Parmesan  
Rice Pilaf with Orzo  
Garlic Mashed Potatoes & Smoked Paprika  
Rosemary Roasted Red Potatoes

...

(Choose 1)

Cheddar Chive Chicken, Cheddar Cream  
Roasted Turkey Breast, Pan Sauce  
Stone Ground Mustard Crusted Pork Loin  
Oven Roasted Cod, Tomato, Lemon, Basil

## SILVER PACKAGE

(Choose 1)

Harvest Salad, Candied Walnuts, Blue Cheese, Dried Cranberries, Apples & Gorgonzola Vinaigrette  
Baby Spinach, Sundried Cranberries, Hazelnuts and Raspberry Vinaigrette

...

(Choose 2)

Dried Fruit & Nut Wild Rice  
White Cheddar Mashed Potatoes  
Baked Penne Mac & Cheese with Parmesan Herb Crust  
Broccolini with Lemon Butter  
Brown Sugar Vegetable Root Blend  
Pepper Bacon Scallop Potatoes

...

(Choose 1)

Shrimp Fettuccine Alfredo  
Grilled Salmon Filet with Pesto Sauce  
Grilled Tri-Tip with a Savory Wild Mushroom Sauce  
Pan Seared Chicken Breast, Artichoke Cream Reduction

## GOLD PACKAGE

(Choose 1)

Baby Wedge "BLT" Bleu Dressing  
Bay Shrimp on Bibb Lettuce, Scallion Ranch Dressing

...

(Choose 2)

Grilled Asparagus Crispy Prosciutto  
Artisan & Baby Vegetable Sauté  
Sugar Snap Peas & Roasted Peppers with Sweet Basil Butter  
Forest Mushroom Risotto  
Toasted Almond and Apple Dressing  
Loaded Twice Baked Potatoes

...

(Choose 1)

Grilled New York Strip, Herb Butter  
Cajun Salmon Filet with Hollandaise  
Chicken Oscar Asparagus Crab Béarnaise  
Herb Crusted Cracked Pepper Carved Prime Rib



# BAR SERVICE

Standard Staffing is (1) Bar Tender Per 100 Guests  
Hosted Options Available

## DRINKS

**PREMIUM LIQUOR**

**CALL LIQUOR**

**WELL LIQUOR**

**DOMESTIC BEER**

**MICROS & IMPORTS**

**WINE BY THE GLASS**

### HOUSE WINE

Cabernet, Merlot, Chardonnay and  
Sauvignon Blanc

Please Ask About Other Currently  
Available Wines

## BAR PROGRAM

### TENDED BANQUET BARS

Bartender Service Charge Will Be Added  
For All Hosted And Non-hosted Banquet  
Bars

(Over 4 hours, additional fee)

### HOSTED DOMESTIC KEGS

### MICROS & IMPORT KEGS

### CHAMPAGNE TOAST

### CORKAGE FEE

### SPECIAL WINE, LIQUOR OR BEER

Ask Our Sales Team About Adding a  
Specific Brand of Alcohol

\*May Have to Purchase By The Case\*

### DRINK TICKET OPTION\*

Basic Ticket: Redeemable For One Glass of  
House Wine, Beer or Well Cocktails

Premium Ticket: Redeemable For One  
Glass Of Upgraded Wine, Beer, &  
Premium Cocktails

\*Redeemable ONLY at Private Event Bars

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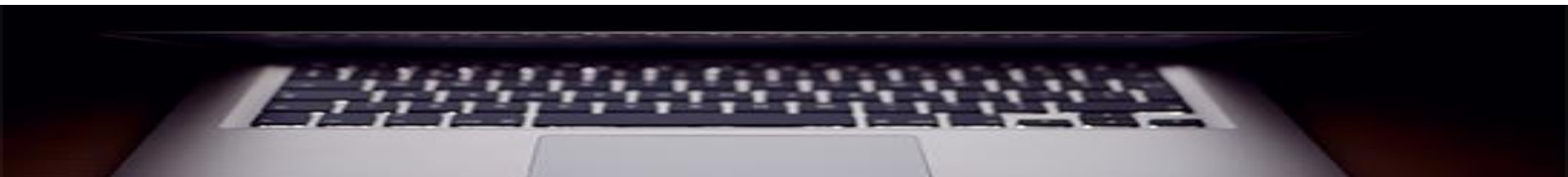
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# AUDIO VISUAL

<b>Wireless Handheld Microphone with Podium or Stand</b>	Complementary
<b>Wireless Lavalier Microphone</b>	Complementary
<b>LCD Projector 3000 Lumens</b>	Additional Fee
<b>96/70" Screen</b>	Additional Fee
<b>Flip Chart</b>	Complementary
<b>Display Easel</b>	Complementary
<b>Technical Labor</b>	Additional Fee
<b>32" TV</b>	Additional Fee
<b>DVD/CD Player</b>	Additional Fee
<b>Conference Phone</b>	Additional Fee
<b>Wireless Internet</b>	Complementary

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# MISCELLANEOUS

Additional Fee:

**Dance Floor**

**Stage**

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