

BANQUET  
**MENUS**  
FOR EVERY OCCASION

# CONTINENTAL BREAKFASTS

(Minimum of 25 guests)

All breakfasts include freshly brewed coffee, orange and apple juices, and water

## JUST THE BASICS

- \$11 per person -

Assorted fresh baked pastries, muffins, and breakfast breads with butter & jellies

## THE OSAGE CONTINENTAL

- \$15 per person -

Assorted fresh baked pastries, muffins, and breakfast breads with butter & jellies

In-season sliced fresh fruit

Assorted individual yogurt cups

## THE HEALTHY START

- \$17 per person -

Steel-cut oatmeal with brown sugar & raisins

Assorted gluten free & low-fat muffins with butter & jellies

In-season sliced fresh fruit

Assorted individual yogurt cups

## THE BAGEL BAR

- \$19 per person -

Assorted sliced bagels

Assorted cream cheeses

Smoked salmon

Sliced beefsteak tomatoes

Thinly sliced red onions

Capers

Creamed butter



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# PLATED BREAKFASTS

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(Minimum of 25 guests)

All breakfasts include freshly brewed coffee, orange and apple juices, and water

## THE COUNTRY BREAKFAST

- \$18 per person -

Fluffy scrambled eggs  
Applewood bacon and sausage patties  
Country style breakfast potatoes

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## THE FRENCH CONNECTION

- \$18 per person -

Cinnamon roll french toast  
Maple syrup and cream butter  
Breakfast sausage  
In-season sliced fresh fruit

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## THE OSAGE SUNRISE

- \$18 per person -

Flaky croissant sandwich with fluffy scrambled eggs  
Ham and cheddar cheese  
Country style breakfast potatoes  
In-season sliced fresh fruit

## THE SPANISH WRAP

- \$17 per person -

Warm flour tortilla stuffed with fluffy scrambled eggs  
Chorizo sausage and mozzarella cheese  
Roasted red potatoes and peppers



Menu prices are exclusive of 19% gratuity and 7% tax.

Pricing is only guaranteed 60 days prior to the event and items may be substituted based on supply availability.

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# BREAKFAST BUFFETS

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(Minimum of 25 guests)

All breakfasts include freshly brewed coffee, orange and apple juices, and water

## THE ALL-AMERICAN BUFFET

- \$23 per person -

Fluffy scrambled eggs

Applewood smoked bacon and  
Tennessee style sausage patties

Biscuits and creamy sausage gravy

Assorted fresh baked pastries, muffins,  
and breakfast breads with butter & jellies

In-season sliced fresh fruit

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## THE BIG THUNDER BUFFET

- \$26 per person -

Fluffy scrambled eggs

Applewood smoked bacon and  
Tennessee style sausage patties

Biscuits & creamy sausage gravy

Country style breakfast potatoes  
with peppers & onions

In-season sliced fresh fruit

Assorted fresh baked pastries, muffins,  
and breakfast breads with butter & jellies



## THE GOOD MORNING BUFFET

- \$22 per person -

Steel-cut oatmeal with brown sugar  
& raisins

Three cheese egg white bites

Turkey sausage

Assorted fresh baked pastries, muffins,  
and breakfast breads with butter & jellies

In-season sliced yogurt cups

Assorted individual yogurt cups

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## THE SOUTHWESTERN BUFFET

- \$21 per person -

Chorizo sausage & eggs

Applewood smoked bacon

Warm flour tortillas

Southwest breakfast potatoes

Salsa, sour cream, & cheddar cheese

In-season sliced fresh fruit

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# BREAKFAST BUFFET ENHANCEMENTS

(Minimum of 25 guests)

Enhancements are to compliment your breakfast buffet and must be ordered in addition to a breakfast buffet

## OMELET STATION

- \$17 per person (\$100 chef fee) -

Made-to-order omelets with a selection of applewood bacon, crumbled country sausage, diced ham, red onions, tomatoes, jalapeños, salsa, bell peppers, mushrooms, cheddar cheese, & green onions

## EGG BENEDICT STATION

- \$15 per person (\$50 chef fee) -

Eggs Benedict with Hollandaise sauce, Canadian bacon, served on an English muffin



## OATMEAL STATION

- \$12 per person -

Creamy steel-cut oatmeal with a selection of raisins, dried cranberries, whipped butter, honey, cinnamon, & brown sugar

## BREAKFAST TACO BAR

- \$12 per person -

Fluffy scrambled eggs with chorizo, cheese, sour cream, jalapeños, salsa & warm flour tortillas

## CROISSANT SANDWICH STATION

- \$8 per person -

Flaky croissant stuffed with fluffy scrambled eggs, ham, & cheddar cheese

## BISCUITS & SAUSAGE GRAVY STATION

- \$8 per person -

Menu prices are exclusive of 19% gratuity and 7% tax.

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# BREAKS À LA CARTE

- Fresh brewed coffee or decaffeinated coffee | \$30.00 per gallon
- Iced tea, lemonade or fruit punch | \$25.00 per gallon
- Assorted bottled soft drinks | \$3.00 each
- Assorted bottled juices | \$3.50 each
- Bottled water | \$2.00 each
- Red Bull or Monster energy drinks | \$6.00 each
- Whole milk or 2% milk pints | \$2.00 each
- Assorted bagels with cream cheese | \$27.00 per dozen
- Assorted pastries, muffins, danish or donuts | \$26.00 per dozen
- Seasonal whole fruit | \$2.50 per piece
- Assorted individual yogurts | \$3.00 each
- Assorted jumbo cookies | \$30.00 per dozen
- Assorted granola bars | \$2.75 each
- Double fudge brownies | \$30.00 per dozen
- Rice Krispies treats | \$25.00 per dozen
- Energy snack pack (almonds, grapes, pepperoni & cheese) | \$8.00 each
- Assorted candy bars | \$3.00 each
- Individual bagged chips or Cracker Jacks | \$3.00 each
- Individual packaged mixed nuts or trail mix | \$3.00 each



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# SPECIALTY BREAKS

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(Minimum of 15 guests | Maximum of 1 hour)

## THE BAJA



- \$17 per person -

Tri-colored tortilla chips  
Creamy queso  
Fresh guacamole  
Fire roasted salsa  
Assorted soft drinks

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## COOKIES & MILK

- \$14 per person -

Fresh baked assorted jumbo cookies  
Double fudge brownies  
Whole milk  
Fresh brewed coffee

## AT THE BALL PARK

- \$15 per person -

Soft pretzels with cheese sauce | mustard  
Individually bagged Cracker Jacks  
Individually bagged popcorn  
Mini franks in a blanket  
Assorted soft drinks

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## THE SWEET TOOTH

- \$17 per person -

Assorted jumbo cookies  
Chocolate brownies  
Assorted candy bars  
Assorted soft drinks  
Fresh brewed coffee



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# SPECIALTY BREAKS

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(Minimum of 15 guests | Maximum of 1 hour)



## THE MEDITERRANEAN

- \$14 per person -

Roasted garlic hummus | Red pepper hummus

Pita chips

Assorted soft drinks

Fresh brewed coffee

## THE ENERGY BREAK

- \$17 per person -

Assorted individually bagged nuts | Trail mix

Assorted Naked Juices | Granola bars

Assorted soft drinks

Assorted energy drinks



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# PLATED LUNCHESES

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(Minimum of 25 guests | Lunch menu served 11:00am - 3:00pm)  
All plated lunches include Chef's choice of dessert, iced tea, water and freshly brewed coffee

## THE PLAYERS CLUB SANDWICH

- \$19 per person -

Shaved ham, shaved turkey, applewood smoked bacon, Havarti cheese, lettuce and tomato served on whole wheat bread with choice of fresh fruit, potato salad or chips

## FIESTA SOUTHWEST CHICKEN SALAD



- \$18 per person -

Grilled fajita marinated chicken over crisp greens with roasted corn and black beans, cheddar cheese and tomatoes topped with tortilla frizzles and chipotle ranch dressing

## STRAWBERRY PECAN CHICKEN SALAD WRAP

- \$18 per person -

Our homemade chicken salad folded in a tomato tortilla with lettuce and tomato with choice of fresh fruit, potato salad or chips

## TURKEY CROISSANT

- \$19 per person -

Oven roasted turkey, applewood smoked bacon, Swiss cheese, chipotle mayonnaise, lettuce and tomato on a buttery croissant with choice of fresh fruit, potato salad or chips

## ALICE SPRING CHICKEN

- \$23 per person -

Marinated and seared chicken breast with sauteed mushrooms, cheddar jack cheese, bacon and a honey mustard cream sauce served with roasted Yukon gold potatoes, seasonal vegetables, mixed garden salad and rolls with butter

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# PLATED LUNCHESES

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(Minimum of 25 guests | Lunch menu served 11:00am - 3:00pm)

All plated lunches include Chef's choice of dessert, iced tea, water and freshly brewed coffee

## BUTTERMILK BATTERED CHICKEN FRIED STEAK

- \$24 per person -

Hand breaded tender steak served atop creamy mashed potatoes with peppered gravy, seasonal vegetables, mixed garden salad and rolls with butter

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## GRILLED SALMON



- \$26 per person -

Grilled salmon brushed with olive oil, salt and pepper, served with wild rice, Chef's choice of vegetables, mixed garden salad and rolls with butter

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## CLASSIC SUNDAY POT ROAST

- \$23 per person -

Slow-roasted oven braised pot roast with sweet onions, carrots and mashed potatoes, mixed garden salad and rolls with butter

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## PENNE PASTA

- \$19 per person -

Grilled chicken with vodka tomato sauce, parmesan-reggiano cheeses and sweet basil, mixed garden salad and rolls with butter

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## GRILLED CHICKEN COBB SALAD



- \$19 per person -

Egg, tomato, blue cheese, bacon & cheddar cheese blend over mixed greens with peppercorn ranch dressing and rolls with butter



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# LUNCH BUFFETS

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(Minimum of 25 guests | Lunch menu served 11:00am - 3:00pm)  
All lunches include iced tea, water and freshly brewed coffee

## ULTIMATE DELI

- \$27 per person -

Roasted tomato bisque

Lemon and thyme potato salad

Baby greens, tomatoes, sweet onions, feta cheese and herbed croutons

Served with peppercorn ranch and herb vinaigrette dressings

Grinder baguette with ham, roast beef, pepperoni and provolone cheese and red wine vinaigrette

Brioche grilled cheese with cheddar and havarti cheeses

Ciabatta bread with roasted turkey, Swiss and mayonnaise

Lettuce, tomato, shaved red onion and crisp pickles

Jumbo assorted cookies

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## THE BLUESTEM BBQ

- \$29 per person -

Creamy coleslaw

Crisp lettuce blend with grape tomatoes, shaved carrots, ripe olives, and Texas toast croutons

Served with BBQ ranch dressing

BBQ chicken quarters, shredded pulled pork and Oklahoma hot links

Baked three cheese macaroni and cheese

Buttered corn with jalapeños

Warm cornbread with butter

Seasonal cobbler and lemon bars

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# LUNCH BUFFETS

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(Minimum of 25 guests | Lunch menu served 11:00am - 3:00pm)  
All lunches include iced tea, water and freshly brewed coffee

## THE TUSCAN SUN

- \$28 per person -

Tomato Caesar salad featuring crisp romaine, heirloom tomatoes, shaved parmesan and herbed croutons served with royal Caesar dressing

Antipasto pasta salad

Rosemary chicken Marsala

Rigatoni pasta with Bolognese sauce and crumbled goat cheese

Roasted vegetables with pesto and balsamic glaze

Garlic bread sticks

Tiramisu

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## BACKYARD GRILL

- \$27 per person -

BLT salad with crisp iceberg, bacon and tomatoes served with peppercorn ranch

Fresh grilled burger patties and all beef hot dogs

Brioche burger buns and steamed hot dog rolls

Chili with beans, cheddar cheese, chopped onions

Onion rings and tater tots

Lettuce, tomatoes, shaved red onions, pickle slices

Sautéed mushrooms and caramelized onions

American, cheddar and Swiss cheeses

Mustard, mayonnaise, sweet relish, ketchup and special sauce

Assorted cupcakes

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# LUNCH BUFFETS

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(Minimum of 25 guests | Lunch menu served 11:00am - 3:00pm)  
All lunches include iced tea, water and freshly brewed coffee

## THE BAJA

- \$29 per person -

Chicken tortilla soup with tortilla frizzles  
Spring salad blend with ranch and cilantro lime dressings  
Beef and chicken fajita strips with roasted onions and peppers  
Cilantro lime fiesta rice  
Black beans  
Guacamole and chips  
Fire roasted salsa, shredded Mexican cheese blend and sour cream  
Warm tortillas  
Warm churros with cinnamon sugar dusting

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## SOUTHERN COMFORT

- \$29 per person -

Mixed green salad  
Chicken fried steak with pepper cream gravy  
Fried chicken  
Creamy mashed potatoes  
Grandma's creamy mac and cheese  
Broccoli and rice casserole  
Warm cornbread with butter  
Bourbon pecan pie and peach cobbler



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# BOXED LUNCHESES

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(Minimum of 25 guests)

All boxed lunches served with bottled water, assorted bagged chips, condiments, whole fresh fruit and freshly baked jumbo cookie

## TURKEY & SWISS SANDWICH

- \$18 per person -

Turkey & Swiss cheese on thick cut wheatberry bread, lettuce and tomato

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## HAM & CHEESE SANDWICH

- \$18 per person -

Hardwood smoked ham & cheddar cheese on sourdough, lettuce and tomato

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## CHICKEN SALAD WRAP

- \$18 per person -

Rotisserie chicken salad wrapped in a tomato tortilla, lettuce and tomato

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## TUNA SALAD

- \$17 per person -

Tuna salad with diced dill pickles, celery, onions, mayonnaise, lettuce and tomato on a flaky croissant

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## ROAST BEEF SANDWICH

- \$18 per person -

Peppered roast beef & havarti cheese on a kaiser roll, horseradish mayonnaise, lettuce and tomato

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## VEGETABLE DELIGHT

- \$16 per person -

Fresh flour tortilla filled with hummus, spinach, avocado, carrots, cucumber slices, tomatoes and shredded cheese

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# PLATED DINNERS

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(Minimum of 20 guests | Dinner menu served starting at 4:00pm)

All plated dinners include Chef's choice of vegetable, house salad with balsamic vinaigrette and ranch dressings, Chef's choice of dessert, warm rolls with butter and iced tea, water and freshly brewed coffee

## - SALAD ADD ENHANCEMENTS -

### CAESAR SALAD

Crisp baby romaine lettuce, shaved parmesan, marinated tomatoes, croutons and creamy Caesar dressing

- \$5 per person -

### TOMATO BALSAMIC MOZZARELLA

Heirloom tomatoes, fresh mozzarella, balsamic and pesto, toasted pine nuts

- \$4 per person -

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## - ENTRÉES -

### ROSEMARY ROASTED CHICKEN BREAST

Served with a garlic & herb sauce on a bed of saffron rice pilaf

- \$31 per person -

### HERB ROASTED SALMON

Served in a lemon caper sauce and wild rice

- \$37 per person -

### CHARRED FILET MIGNON

Served with a mustard seed demi glaze and double cream garlic mashed potatoes

- \$56 per person -

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# PLATED DINNERS

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(Minimum of 20 guests | Dinner menu served starting at 4:00pm)

All plated dinners include Chef's choice of vegetable, house salad with balsamic vinaigrette and ranch dressings, Chef's choice of dessert, warm rolls with butter and iced tea, water and freshly brewed coffee

## BRAISED BONELESS BEEF SHORT RIB

Served with rosemary au jus and butter smashed redskin potatoes

- \$48 per person -

## CLASSIC SLOW ROASTED BEEF MEDALLIONS

With mushroom demi glaze and herb roasted Yukon gold potatoes

- \$50 per person -

## FRENCH PORK CHOP

With a spiced apple chutney and fingerling potatoes

- \$36 per person -

## BONE-IN CHICKEN BREAST

In a pinot noir wine reduction and garlic mashed potatoes

- \$34 per person -

## ROASTED CAULIFLOWER STEAK

Served with a chimichurri sauce and maple sweet potatoes

- \$28 per person -



## BUTTERNUT SQUASH RAVIOLI

Served in a brown sugar butter with toasted walnuts

- \$28 per person -

## BLACKENED SALMON & PAN ROASTED CHICKEN BREAST

Served with a lemon thyme sauce and wild rice

- \$42 per person -

## GARLIC RUBBED TENDERLOIN OF BEEF AND JUMBO SHRIMP

Served with a saffron cream and smoked bacon creamy potatoes

- \$57 per person -



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# DINNER BUFFETS

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(Minimum of 25 guests | Dinner menu served starting at 4:00pm)  
All dinners include iced tea, water and freshly brewed coffee



## FIRESIDE BBQ

- \$47 per person -

Crisp iceberg blend, smoked bacon, blue cheese crumbles, tomatoes and peppercorn ranch dressing

Creamy Yukon potato salad

Smoked brisket with BBQ sauce, dry rubbed chicken quarters and smoked sausage

Double baked creamed corn and cheddar and green onion mashed potatoes

Jalapeño cheddar cornbread

Apple cobbler and Bourbon pecan pie

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## TASTE OF THE SOUTHWEST

- \$46 per person -

Chicken tortilla soup with cheddar cheese and tortilla frizzles

Guacamole and salsa bar featuring fresh guacamole, salsa verde, house salsa and crispy tortilla chips

Baby lettuces, roasted corn and black beans, fiesta cheese blend, crisp tortilla strips with avocado ranch dressing

Street tacos with chopped brisket adobo chicken, warm flour tortillas, chopped cilantro and onion, queso fresco and lime wedges,

Pork tamales with queso and jalapeños, Mexican style street corn with chili and cotija cheese and refried black beans

Churros with cinnamon sugar and Tres leches cake

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# DINNER BUFFETS

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(Minimum of 25 guests | Dinner menu served starting at 4:00pm)  
All dinners include iced tea, water and freshly brewed coffee

## TUSCAN DINNER TABLE

- \$43 per person -

Italian wedding soup

Tomato Caesar salad with crisp romaine, heirloom tomatoes, shaved parmesan, herbed croutons and royal Caesar dressing

Antipasto pasta salad

Chicken saltimbocca with prosciutto, sage and fontina cheese

Farfalle pasta with garlic marinated shrimp and pesto cream and parmesan cheese

Rigatoni pasta with Italian sausage, marinara and crumbled goat cheese

Roasted vegetables with basil and balsamic

Garlic breadsticks

Italian cream cake and Tiramisu



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# DINNER BUFFETS

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(Minimum of 25 guests | Dinner menu served starting at 4:00pm)  
All dinners include iced tea, water and freshly brewed coffee

## OSAGE FARM TO TABLE

Locally sourced items featuring Osage Nation products  
- \$50 per person -

Artisan grilled romaine salad with heirloom tomatoes, parmesan cheese and local baguette crostini's served with Caesar dressing  
Marinated golden beet and goat cheese salad served with a clover blossom honey dressing  
Tallgrass prairie bison meatloaf with creamy redskin mashed potatoes and crispy onions  
Creekstone slow roasted duroc pork belly with a ginger BBQ glaze and red cabbage  
Red Bird Farms cage free chicken kabobs with tzatziki drizzle and basmati rice  
Rainbow carrots with thyme  
La Baguette sour dough bread with rosemary butter  
Locally sourced seasonal dessert selection

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## THE OSAGE BARON

- \$55 per person -

Roasted tomato bisque  
Spinach and baby greens salad with bacon, red onion and feta cheese served with balsamic vinaigrette and ranch dressings  
Tomato, cucumber, and bocconcini salad with basil  
Oven roasted all-natural chicken breast with roasted garlic demi glaze  
Grilled salmon with lemon herb cream  
Chef carved slow roasted prime rib with horseradish and au jus  
Steamed buttered broccoli with roasted red peppers  
Rosemary roasted Yukon potatoes  
Warm rolls with butter  
New York cheesecake and Key lime pie

# RECEPTION STATIONS

(Minimum of 25 guests)

## THE CLASSIC

- \$22 per person -

Market fresh crudité's with peppercorn ranch dipping sauce and roasted garlic hummus

Seasonal sliced fresh fruit tray

Imported and domestic cheese display featuring aged cheddar, domestic blue, double cream brie, candied nuts, dried fruits, baguettes and crackers

Baby spinach and artichoke dip with crisp tortilla chips

## CHARCUTERIE BOARD

- \$24 per person -

Cured salami, prosciutto, dried sausage, cured and brined olives, peppers and fig jam

Assorted display of cheeses

English crackers and a selection of crusty bread

Sun-dried tomato and cream cheese pinwheels

## THE MESA

- \$25 per person -

Guacamole and salsa bar with fresh guacamole, salsa verde and house salsa

White queso and crisp tortilla chips

Chopped brisket and adobo chicken with warm flour and corn tortillas, chopped cilantro and onions, queso fresco and lime wedges, jalapeños, fiesta cheese blend and sour cream

## ANTIPASTO TRAY

- \$24 per person -

Traditional Italian meats

Grilled portabella mushrooms, zucchini, roasted red peppers, asparagus and roma tomatoes

Mozzarella with sweet basil



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# ACTION STATIONS

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(Minimum of 25 guests)

All stations require a Chef Attendant at \$100 per station

Enhancements are to compliment your dinner buffet and must be ordered in addition to a dinner buffet

## ROASTED TURKEY

- \$325 (serves 40) -

Roasted turkey, cranberry orange mayonnaise,  
cheddar biscuits with sage gravy

## BEEF TENDERLOIN

- \$425 (serves 20) -

Herb crusted beef tenderloin with creamy horseradish,  
silver dollar rolls and rosemary au jus

## HONEY GLAZED HAM

- \$225 (serves 20) -

Honey glazed old world cured ham with pineapple  
chutney and jalapeño cornbread

## PRIME RIB

- \$600 (serves 40) -

Slow roasted prime rib of beef with creamy horseradish  
and silver dollar rolls

## ALASKAN SALMON

- \$360 (serves 20) -

Alaskan salmon with cucumber lemon cream,  
stone ground mustard and petit pan

## BARON OF BEEF

- \$450 (serves 50) -

Creamy horseradish, silver dollar rolls, dijon mustard



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# ACTION STATIONS

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(Minimum of 25 guests)

All stations require a Chef Attendant at \$100 per station

Enhancements are to compliment your dinner buffet and must be ordered in addition to a dinner buffet

## PASTA STATION

- \$19 per person -

Farfalle and penne pastas

Three cheese alfredo, pesto cream and marinara sauces

Spicy Italian sausage and grilled chicken

Sweet peppers, mushrooms, peas, olives, sun-dried tomatoes, onions, garlic, parmesan

Garlic breadsticks

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## FAJITA STATION

- \$22 per person -

Home marinated beef, chicken and portobello mushrooms

Fiesta cheese blend, pico de gallo, jalapeños, guacamole and sour cream

Peppers and onions with warm flour tortillas

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## MAC & CHEESE STATION

- \$20 per person -

Classic elbow and orecchiette

Creamy three cheese or sharp cheddar cheese sauce

Bacon, country ham, peas, sweet peppers and broccoli

Parmesan cheese and garlic bread knots

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## ICE CREAM STATION

- \$13 per person -

Triple chocolate, macadamia nut and peanut butter jumbo freshly baked cookies

Vanilla and chocolate ice cream

Crushed Oreos, toasted coconut candy pecans, chocolate shavings, mini M&M's and whipped cream

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# RECEPTION À LA CARTE

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Market fresh crudités, peppercorn ranch and roasted garlic hummus | \$7 per person

Seasonal fresh fruit display | \$6 per person

Imported and domestic cheese display | \$10 per person

Silver dollar sandwiches | \$8 per person

Roasted garlic and red pepper hummus with toasted pita points | \$6 per person

Baby spinach and artichoke dip with crispy tortilla chips | \$6 per person

Tortilla chips, salsa and queso | \$8 per person



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# HORS D'OEUVRES

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## - COLD APPETIZERS -

Tomato tortilla pinwheels, sun-dried tomatoes and basil | \$19 per dozen

Tapenade and goat cheese on toasted crostini | \$21 per dozen

Shrimp shooters, cocktail sauce and lemon wedges | \$31 per dozen

Ahi tuna tartare, wasabi and sesame on a crispy wonton | \$31 per dozen

Deviled egg with bacon and chives | \$30 per dozen

Caprese bruschetta | \$18 per dozen

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## - HOT APPETIZERS -

Vegetarian spring roll with Thai chili sauce | \$30 per dozen

Sausage stuffed mushrooms | \$26 per dozen

Kobe beef in a pastry blanket | \$38 per dozen

Coconut Fried Shrimp with orange marmalade | \$31 per dozen

Mini crab cakes, remoulade and chives | \$42 per dozen

Fried mushrooms with ranch dipping sauce | \$22 per dozen

Toasted ravioli with marinara dipping sauce | \$22 per dozen

Mini beef empanadas | \$48 per dozen

Swedish meatballs | \$25 per dozen

Buttermilk chicken bites with ranch dipping sauce | \$33 per dozen

Pulled pork sliders and pickled onions | \$48 per dozen



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# BAR SERVICE

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One bar per every 100 guests is recommended  
Bar service ends at 1:15am - Tax included in pricing

## HOST BAR

Cocktails (Silver Package) | \$9.50  
Cocktails (Gold Package) | \$10.50  
Cocktails (Platinum Package) | \$12.50  
Domestic bottled beers | \$5.50  
Import bottled beers | \$6.50  
Wine (House) | \$7.50  
Wine (Premium) | \$9.50  
Soft drinks | \$2.50  
Bottled water | \$1.50

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## CASH BAR

Cocktails (Silver Package) | \$10  
Cocktails (Gold Package) | \$11  
Cocktails (Platinum Package) | \$13  
Domestic bottled beers | \$6  
Import bottled beers | \$7  
Wine (House) | \$8  
Wine (Premium) | \$10  
Soft drinks | \$3  
Bottled water | \$2

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## SIGNATURE COCKTAILS

Ask about creating a signature cocktail  
for your special event!

## SILVER PACKAGE

Absolute Vodka  
Barcardi Rum  
Skyy Vodka  
Jose Cuervo Gold Tequila  
Tanqueray Gin  
Jim Beam Whiskey  
Seagram's Seven  
Johnnie Walker Red Scotch

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## GOLD PACKAGE

Bombay Sapphire Gin  
Crown Royal Canadian Whiskey  
Maker's Mark  
Fireball Cinnamon Whiskey  
Jack Daniels Whiskey  
Dewar's Scotch  
1800 Silver Tequila  
Tito's Vodka  
Captain Morgan Spiced Rum

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## PLATINUM PACKAGE

Hendrick's Gin  
Jameson Whiskey  
Knob Creek Whiskey  
Johnnie Walker Black Scotch  
Glenlivet Scotch  
Patron Silver Tequila  
Grey Goose Vodka  
Ciroc Vodka  
Courvoisier Cognac

## DOMESTIC BEERS

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite

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## IMPORTED BEERS

Modelo  
Heineken  
Stella Artois  
Corona  
Samuel Adams  
Dos Equis  
Assorted Seltzers

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## DOMESTIC KEG BEERS

**\$450**

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite

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## CRAFTED KEG BEERS

Market price

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# GENERAL INFORMATION

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## FINAL GUARANTEE

The Sales Manager must be notified of the exact number of attendees for each meal function no later than 12:00pm, fourteen (14) business days prior to the scheduled event. The final guarantee may be increased by up to 5% but cannot be reduced once the guarantee is given. Food and beverage items may be substituted by the culinary staff based on availability. The client will be notified in advance of any substitutions. Please notify your Sales Manager of any special dietary needs (vegan, gluten -free or other dietary restrictions) at the time the final guarantee is given.

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## MENU PRICING

Our menus have been created to work well within a group setting. If there is something you do not see on our Banquet menus but would like to have served at your event, our team will be happy to customize menus to meet your specific needs. Due to supply chain fluctuations and changing costs, Banquet menu prices are not guaranteed more than 60 days prior to the event.

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## METHOD OF PAYMENT

Unless billing arrangements have been established with the sales department in advance, a deposit is due at the time the agreement is signed and full payment is required three (3) business days prior to the event. Payments made with a personal or business check must be received fourteen (14) days prior to the event.

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## PARKING

The hotel offers complimentary self-parking to all guests staying in the hotel or attending an event.

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## MEETING SPACE SET UP

Unless otherwise noted, event space is made available one hour prior to the scheduled start time of each function for the client arrival and set up. The hotel reserves the right to charge an additional fee for set up changes made the day of the function and for events that exceed the contracted scheduled event time. If event attendance decreases, the hotel reserves that right to reassign space that is more suitable to the anticipated attendance.

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## ALCOHOL

Events that have bar service (host or cash) will have a “last call” at 11:45pm. The meeting space will be available until 12:00am.

# GENERAL INFORMATION

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## FOOD SERVICES

All food and beverage served on the hotel premises must be supplied and prepared by the hotel's culinary team. No outside food or beverage is allowed and no leftover food or beverage from a catered event may be taken from the meeting room, due to the hotel having no control of how food is transported, stored, or secondarily prepared after it leaves the premises.

## LINENS

The hotel provides complimentary tablecloths and napkins for your event in a choice of black or white. Additional colors for linens are available at a slight upcharge. Please contact your Sales Manager for pricing of specialty linens for your event.

## SIGNAGE, DISPLAYS AND DECORATIONS

The hotel provides basic table centerpieces complimentary for events. Outside displays and decorations are subject to prior approval of the hotel. Nails, tape or any other damaging fasteners may not be used to hang any materials on walls, doors, or ceilings of the meeting space. No confetti, glitter, open flame candles or smoke machines are allowed in the meeting spaces. The hotel reserves the right to charge an additional fee for excessive clean up and/or damages at the conclusion of the event.

## LIABILITY

The Hotel will not be liable for any damages to the patron or patron's guests and will not assume liability for loss or damage to articles left in the hotel prior to, during or following the function. The guest assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the hotel or persons as a result of the event.

## SHIPPING AND RECEIVING

The hotel will accept incoming packages (3) business days prior to the start of an event. Packages shipped prior to three (3) business days will be charged a storage fee. All incoming packages should be addressed to your Sales Manager and marked with the company's name and date of the event.

The hotel will ship outgoing packages at the conclusion of an event. It is the client's responsibility to print and adhere a pre-paid shipping label to outgoing packages.