



**Sheraton**  
**Phoenix Airport**

HOTEL  
TEMPE

# *Catering Menus*

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*1600 South 52<sup>nd</sup> Street - Tempe, Arizona 85281*  
*480-967-6600*

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*Updated January 2009*



## **Continental Breakfasts**

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*(Additional Charge Will Apply for Groups of Less than 15)  
All Selections Include Freshly Brewed Coffee Service,  
Hot Tea, Orange Juice & Apple Juice*

### **Silver Continental Breakfast**

*Breakfast Pastries  
Baked Breakfast Muffins  
Butter & Assorted Jams  
\$10.95*

### **Golden Continental Breakfast**

*Breakfast Pastries  
Breakfast Muffins  
Freshly Baked Coffee Cakes  
Fresh Sliced Seasonal Fruit  
Butter & Assorted Jams  
\$11.95*

### **Platinum Continental Breakfast**

*Breakfast Pastries  
Breakfast Muffins  
Coffee Cakes  
Fresh Sliced Seasonal Fruit  
Bagels with Assorted Cream Cheese  
Butter and Assorted Jams  
\$12.95*

### **Enhancements**

*Sunrise English Muffin - Grilled Sausage, Egg, and Cheese \$3  
Stuffed Croissant with Egg, Ham and Swiss Cheese \$4  
Breakfast Burrito with Chorizo Sausage and Eggs \$4*



## **Plated Breakfasts**

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*All Selections Include Chef's choice of Breakfast Pastries,  
Freshly Brewed Coffee Service, Hot Tea  
Orange Juice & Apple Juice*

### **Broadway Breakfast**

*Fluffy Scrambled Eggs  
Sizzling Sausage Links and Crisp Bacon Strips  
Sheraton Hash Brown Potatoes  
\$13.75*

### **South of the Border**

*Scrambled Eggs Mixed with Onions, Smoked Chorizo Sausage,  
Green Chiles & Cheddar Cheese  
Wrapped in a Tortilla Topped with Red Ranchero Sauce  
Sheraton Hash Brown Potatoes  
\$14.95*

### **Cowboy Breakfast**

*Fluffy Scrambled Eggs  
Black Angus Strip Loin Steak  
Sheraton Hash Brown Potatoes  
Toast and Butter with Preserves  
\$17.25*

## **Breakfast Buffets**

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*(Additional Charge Will Apply for Groups of Less than 30)  
All Selections Include Chef's choice of Breakfast Pastries,  
Freshly Brewed Coffee Service, Hot Tea  
Orange Juice & Apple Juice*

### **Silver Breakfast Buffet**

*Fresh Sliced Seasonal Fruit  
Fluffy Scrambled Eggs  
Crispy Smoked House Bacon & Sausage Links  
Country Style Breakfast Potatoes  
\$15.95*

### **Golden Breakfast Buffet**

*Fresh Sliced Seasonal Fruit  
Fluffy Scrambled Eggs  
French Toast with Maple and Prickly Pear Syrup  
Crispy Smoked House Bacon & Sausage Links  
Country Style Breakfast Potatoes  
\$16.95*



## **Platinum Breakfast Buffet**

*Fresh Sliced Seasonal Fruit*  
*Fluffy Scrambled Eggs*  
*French Toast with Maple and Prickly Pear Syrup*  
*Crispy Smoked House Bacon & Sausage Links*  
*Chicken Fried Steak & Gravy*  
*Country Style Breakfast Potatoes*  
\$19.50

## **Buffet Enhancements**

*Omelet Station with Attending Chef*  
\$5  
*Waffle Station with Fruit Toppings and Whipped Cream*  
\$4.75  
*Gourmet Coffee Station Self Serve*  
\$3.25  
*Gourmet Coffee Station with Barista*  
\$4.75

## **Break Packages**

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*(Additional Charge Will Apply for Groups of Less than 15)*

### **The Complete Break**

#### **Early Morning**

*Orange Juice & Apple Juice*  
*Assorted Pastry Including Danish & Muffins*  
*Breakfast Breads with Butter & Jams*  
*Freshly Brewed Coffee, Decaffeinated s Coffee and*  
*Hot Tea*

#### **Mid Morning Break**

*Refresh all Beverages*  
*Fresh Sliced Seasonal Fruit*  
*Assorted Granola Bars*

#### **Afternoon Break**

*Chicago Style Soft Pretzels with Hot Cheddar Cheese Dip*  
*Double Fudge Brownies*  
*Cracker Jacks*  
*Assorted Pepsi Products*  
*Bottled Waters*  
*Ice Tea*  
\$22.95



## **Theme Breaks**

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*(Additional Charge Will Apply for Groups of Less than 30)*

### **The Film Break**

*Sun Chips with Ranch Dip, Hot Buttered Popcorn  
Assorted Pepsi Products & Bottled Water  
\$9.25*

### **D-Backs Time Out**

*Chicago Style Soft Pretzels with Hot Cheddar Cheese Dip  
Sun Chips with Ranch Dip, Roasted Mixed Nuts  
Assorted Pepsi Products & Bottled Water  
\$10.50*

### **Southwest Munchies**

*Blue Corn Tortilla Chips with Salsa  
Seven Layer Southwest Dip  
Assorted Pepsi Products & Bottled Water  
\$10.50*

### **For the Heart of It**

*Fresh Vegetable Crudités with reduced fat Onion Dip  
Assorted Fruit Yogurt & Assorted Whole Fruit  
Bottled Water  
\$11.50*

### **Chocolate Lover's Delight**

*Freshly Baked Chocolate Chip Cookies  
Frosted Chocolate Fudge Brownies, Assorted Candy Bars  
Assorted Pepsi Products & Bottled Water  
\$11.50*

### **Sox Home Run**

*Chicago Style Soft Pretzels with Mustard & Cheddar Cheese Dip  
Mini Pigs in a Blanket, Roasted Mixed Nuts, Cracker Jacks  
Assorted Pepsi Products & Bottled Water  
\$11.50*



## Beverages

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<i>Freshly Brewed Coffee</i>	<i>\$48.00 per gallon</i>
<i>Freshly Brewed Decaffeinated Coffee</i>	<i>\$48.00 per gallon</i>
<i>Iced Tea</i>	<i>\$32.00 per gallon</i>
<i>Lemonade</i>	<i>\$28.00 per gallon</i>
<i>Fruit Punch</i>	<i>\$30.00 per gallon</i>
<i>Assorted Juices: Apple, Cranberry, Pineapple &amp; Orange Juice</i>	<i>\$19.95 per pitcher</i>
<i>Hot Chocolate</i>	<i>\$28.00 per gallon</i>
<i>Assorted Pepsi Products</i>	<i>\$2.75 each</i>
<i>Bottled Waters</i>	<i>\$2.95 each</i>
<i>Hot Tea</i>	<i>\$1.75 each</i>

## À la Carte

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<i>Assorted Breakfast Pastries</i>	<i>\$30.00 per dozen</i>
<i>Baked Croissants</i>	<i>\$29.00 per dozen</i>
<i>Assorted Muffins</i>	<i>\$28.00 per dozen</i>
<i>Bagels with Cream Cheese</i>	<i>\$32.00 per dozen</i>
<i>Banana Bread</i>	<i>\$29.00 per loaf</i>
<i>Assorted Fruit Yogurt</i>	<i>\$3.00 each</i>
<i>Fresh Whole Fruit</i>	<i>\$1.75 each</i>
<i>Granola Bars</i>	<i>\$2.75 each</i>
<i>Chicago Style Pretzels</i>	<i>\$28.00 per dozen</i>
<i>Fresh Baked Cookies</i>	<i>\$27.00 per dozen</i>
<i>Double Fudge Brownies</i>	<i>\$28.00 per dozen</i>
<i>Assorted Candy Bars</i>	<i>\$30.00 per dozen</i>
<i>Lemon Bars</i>	<i>\$25.00 per dozen</i>
<i>Sun Chips with Onion Dip Tray</i>	<i>\$3.25 per person</i>
<i>Popcorn</i>	<i>\$3.25 per person</i>



## **Hot Plated Lunch Entrées**

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*All Entrées served with Tossed Salad, Chef's Choice of Vegetables,  
Chef's Choice of One Side Dish of Rice or Potato,  
Warm Rolls & Butter, Chef's Choice of Dessert  
Freshly Brewed Coffee Service & Iced Tea*

### **Entrée Selections**

*(One selection for group)*

#### ***Applejack Pork Loin***

*Pepper-Crusted Pork Loin topped  
with a Jack Daniels Demi-Glace*

**\$19.95**

#### ***Roast Strip Loin***

*Marinated Flank Steak Crowned with  
Wild Mushrooms & Port Wine Sauce*

**\$20.95**

#### ***Beef Tips***

*Savory tenderloin Beef tips with Teardrop Tomatoes in a  
Dark Robert Sauce. Served with Penne Pasta*

**\$20.95**

#### ***Mediterranean Stuffed Chicken Breast***

*Baby Spinach, Roasted Peppers, Olive Paste & Parmesan  
Cheese. Topped with Madera Wine Sauce*

**\$19.95**

#### ***Pacific North West Seared Salmon***

*Pan Seared and Topped with a Béarnaise Sauce*

**\$20.95**

#### ***Stuffed Pasta Shells***

*Stuffed Shells filled with Ricotta Cheese and served over a  
bed of Baby Spinach  
Topped with a Roasted Plum Tomato Sauce*

**\$18.95**

#### ***Monterey Chicken Breast***

*Breaded Chicken Breast stuffed with Avocado,  
Pepper Jack Cheese, Cilantro.  
Served over Plum Tomato Sauce*

**\$19.95**

#### ***Hickory Roast Chicken Breast***

*Slow Roasted Double Breast of Chicken Glazed with a  
Mild Red Chili BBQ Sauce*

**\$19.95**



## Hot Lunch Buffets

*(Additional Charge Will Apply for Groups of Less than 30)*

*All Lunch Buffets include Mixed Greens Salad, Two Salad Selections,  
Two Entrée Selections, Chef's Choice of One Side Dish of Rice or Potato  
and Chef's Choice of Three Desserts  
Freshly Brewed Coffee Service & Iced Tea*

### Entrée Selections

**\$22.95**

*(Choice of Two)*

#### **Applejack Pork Loin**

*Pepper-Crusted Pork Loin topped with a Jack Daniels Demi-Glace*

#### **Roast Strip Loin**

*Marinated Flank Steak Crowned with Wild Mushrooms & Port Wine Sauce*

#### **Beef Tips**

*Savory tenderloin Beef Tips with Teardrop Tomatoes in a Dark Robert Sauce.*

#### **Mediterranean Stuffed Chicken Breast**

*Baby Spinach, Roasted Peppers, Olive Paste & Parmesan Cheese  
Topped with Madera Wine Sauce*

#### **Hickory Roast Chicken Breast**

*Slow roasted double breast of chicken glazed with a mild red chili BBQ sauce*

#### **Pacific North West Seared Salmon**

*Pan Seared and topped with a Béarnaise Sauce*

#### **Monterey Chicken Breast**

*Chicken Breast topped with Avocado, Jack Cheese, Cilantro & Plum Tomato Sauce*

#### **Portobello Enchilada**

*Zucchini, yellow squash, portabella mushrooms, green onion and Poblano  
Peppers layered with Ancho Red Sauce and smothered with Asadero Cheese*

#### **BBQ Brisket**

*BBQ Beef Brisket garnished with Cinnamon Apples*

### Salad Selections

*(Choice of Two)*

#### **Spinach Salad**

*With Bacon, Diced Egg and Raspberry Dressing*

#### **German Potato Salad**

*Baby Red Potato with Sweet Russets in a Mayonnaise  
and Grain Mustard Dressing*

#### **Creamy Coleslaw**

*Shredded Cabbage in a Classic Dressing with a Hint of Horseradish*

#### **Caesar Salad**

*Crisp Romaine Tossed with Garlic Caesar Dressing and our Mild Chili Croutons*

#### **Marinated Vegetable Salad**

*An Array of Seasonal Vegetables in our Italian Style Dressing  
with Fresh Oregano*

#### **Roma Salad**

*Plum Tomato with Cucumber Mixed in a Garlic Olive Oil and Basil Dressing*

# Theme Lunch Buffets

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*(Additional Charge Will Apply for Groups of Less than 30)*  
*All Buffets Include Chef's Choice of Three Desserts*  
*Freshly Brewed Coffee Service & Iced Tea*

## **All-American Lunch Buffet**

*Tossed Salad with Assorted Dressings*  
*Red Jacket Potato Salad, Creamy Coleslaw*  
*Charbroiled ½ lb Angus Burgers & Barbeque Chicken Breast*  
*Fries with Cheddar & Bacon*  
*Works Bar: Lettuce, Sliced Tomato, Red Onion and Assorted Cheeses*  
*Assorted Condiments, Kosher Pickle Spears and Rolls*  
**\$22.95**

## **A Touch of Italy Lunch Buffet**

*Pesto Penne Pasta Salad, Antipasto Salad*  
*Caesar Salad with Artesian Garlic Croutons*  
*Breast of Chicken Cacciatore*  
*Manicotti Stuffed with Romano Cheese over Baby Spinach*  
*Tri-Colored Tortellini in Alfredo Sauce*  
*Oven Roasted Zucchini, Yellow Squash & Red Peppers*  
*Focaccia Bread with Fresh Garlic and Sea Salt*  
**\$23.95**

## **South of the Border Buffet**

*Tomatillo & Jicama Salad, Seviche Shrimp & Scallop Salad*  
*Tossed Salad with Assorted Dressings*  
*Southwest Chicken Breast*  
*Cheese Enchiladas*  
*Spanish Rice and Black Beans*  
*Fire Roasted Salsa, Sour Cream*  
**\$23.95**



## **Cold Plated Lunches**

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*Choice of One (1) Entrée*

*All items below are served with Chef's Choice of Dessert  
Freshly Brewed Coffee Service & Iced Tea*

### **Cold Trio Salad**

*Chicken Salad*

*Herbed Tuna Salad & Pesto Penne Pasta Salad served over  
Field Greens with Fresh Fruit Garnish and Oven Dried Tomatoes  
Warm Rolls & Butter*

**\$17.95**

### **Turkey and Swiss**

*Sliced Roast Turkey with Swiss cheese served on a Large Croissant  
Garnished with Lettuce and Tomato and Mayonnaise  
Served with Herbed Potato Salad and Kosher Pickle Spear*

**\$17.95**

### **Sheraton Sub**

*Sliced Honey Ham & Roast Turkey and  
American Cheese on a Sub Roll. Garnished with Lettuce and Tomato and Dijon Mustard  
Served with Herbed Potato Salad and Kosher Pickle Spear*

**\$17.95**

### **Cobb Salad**

*Bacon, Eggs, Grilled Chicken Breast, Avocado, Tomatoes,  
Cotija Cheese Crumbles atop Lettuce  
Warm Rolls & Butter*

**\$17.95**

### **Spinach Salad Supreme**

*Fresh Spinach topped with Grilled Chicken, Grilled Asparagus,  
Grape Tomato, Red Onion and Vinaigrette Dressing  
Warm Rolls & Butter*

**\$17.95**



## **Cold Lunch Buffets**

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*(Additional Charge Will Apply for Groups of Less than 30)  
All Buffets Include Chef's Choice of Three Desserts  
Freshly Brewed Coffee Service & Iced Tea*

### **Silver Deli Buffet**

*Red Jacket Potato Salad  
Tossed Salad with Assorted Dressings  
Cucumber & Tomato Vinaigrette  
Fresh Fruit Salad, Sun Chips  
Sliced Honey Ham, Roast Beef & Turkey Breast  
Sliced Cheddar, Swiss and Provolone Cheese  
Sliced Tomato, Red Onions & Pickles  
Assorted Condiments & Assorted Breads*

**\$19.95**

### **Golden Deli Buffet**

*All the items featured in the Silver Deli Buffet Plus:  
Caesar Salad Station with Fresh Avocado*

**\$20.95**

### **Platinum Deli Buffet**

*All the items featured in the Silver Deli Buffet Plus:  
Caesar Salad Station with Fresh Avocado  
Oven Roasted Turkey & Ham Carving Station (50pp Min)  
or  
Roast Beef Carving Station (50pp Min)*

**\$22.95**

### **Southwest Deli Buffet**

*Tossed Salad with Assorted Dressings  
Seviche Shrimp & Scallop Salad  
Tomatillo & Jicama Vinaigrette  
Chicken & Beef Fajitas  
Guacamole, Sour Cream  
Pico de Gallo, Green Onions, Cheddar Cheese, Salsa  
Chipotle Tortilla wraps*

**\$21.95**

### **All Vegetarian Deli Buffet**

*Red Jacket Potato Salad  
Tossed Salad with Assorted Dressings  
Cucumber & Tomato Vinaigrette  
Fresh Fruit Salad, Fresh Avocado  
Roasted Red Peppers, Grilled Portabella Mushroom  
Sliced Tomato, Red Onions & Pickles  
Assorted Condiments, Spinach Tortillas & Bread*

**\$20.95**



## **Box Lunches**

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*(Choice of 2)*

*All Box Lunches Include Pasta Salad, Lettuce, Tomato, Pickle Wedge,  
Potato Chips, Whole Fresh Fruit, & a Brownie  
Assorted Condiments and Pepsi Product*

### **Caesar Salad Wrap**

*Caesar Salad wrapped in a Warm Flour Tortilla  
\$17.95*

### **Turkey & Cheddar**

*Served on a Croissant  
\$17.95*

### **Roast Beef & Pepper Jack Cheese**

*Served on a Butter Brioche  
\$17.95*

### **Honey Maple Ham & Provolone Cheese**

*Served on Sour Dough Bread  
\$17.95*

### **Cold Cut Hoagie**

*Sliced Honey Ham, Salami, Turkey and American cheese on a Sub Roll  
\$18.95*

### **Dagwood Classic**

*Pastrami, Roast Beef, Turkey, Pickles, Lettuce, Tomato, Hot Peppers,  
Provolone and Swiss Cheese on a Sub Roll  
\$18.95*

### **Sheraton Clubhouse**

*Two layers of Ham, Turkey, and Bacon, with Mozzarella Cheese  
Lettuce, Tomato, and Mayonnaise  
\$18.95*



## **Plated Dinner Entrées**

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*All Entrées served with Tossed Salad, Chef's Choice of Vegetables & Starch,  
Warm Rolls & Butter, Choice of One Dessert and  
Freshly Brewed Coffee Service & Iced Tea*

### **Chicken Parmigiana**

*Breaded Chicken Breast Smothered with a Plum Tomato Sauce  
Served with Angel Hair Pasta  
\$25.95*

### **Chicken Cordon Bleu**

*Stuffed with Ham and Swiss Cheese  
Topped with Light Garlic Bechamel  
\$24.95*

### **Hickory Roast Chicken Breast**

*Slow Roasted Double Breast of Chicken glazed with a  
Mild Red Chili BBQ Sauce  
\$23.95*

### **Petite Filet & Chicken**

*5 oz Filet Mignon with Wild Mushroom Demi-Glace  
6 oz Chicken Breast with Lemon Herb Sauce  
\$29.95*

### **Mixed Grill**

*5 oz Pan Seared Salmon with a 4 oz Grilled Chicken Breast and a 5 oz  
Petite Filet accompanied with Chef's Sauce  
\$32.95*

### **Applejack Pork Loin**

*Pepper-Crusted Pork Loin topped with a Jack Daniels Demi-Glace  
\$23.95*

### **Prime Rib**

*10 oz Slow Roasted Prime Rib Au Jus & Horseradish.  
\$27.95*

### **Filet Mignon**

*8 oz Filet Mignon served over Braised Onions  
with a Merlot Sauce  
\$32.95*

### **Roast Strip Loin**

*10 oz Slow Roasted Slices of New York Strip Loin  
with a Savory Demi-glaze and Grilled Mushrooms  
\$26.95*

### **New York Steak**

*10 Ounce Seared New York Steak  
and Garnished with Mushrooms  
\$29.95*

### **Salmon & Chicken**

*5 oz Seared Salmon with Hollandaise  
6 oz Chicken Breast with Lemon Herb Sauce  
\$25.95*

### **Stuffed Salmon**

*Salmon Stuffed with Crab & Shrimp crowned with Hollandaise Sauce  
\$25.95*

## **Dessert Selections**

*Old Fashion Chocolate Cake  
Traditional Carrot Cake  
Tiramisu Cake  
German Chocolate Cake*



## Dinner Buffets

*(Additional Charge Will Apply for Groups of Less than 30)*

*Dinner Buffets include Mixed Greens Salad, Chef's Choice of Vegetable & Starch,  
Two Salad Selections, Chef's Choice of Three Desserts and  
Freshly Brewed Coffee Service & Iced Tea*

### Entrée Selections

**\$28.95**

*(Choice of Two)*

#### **Applejack Pork Loin**

*Pepper-Crusted Pork Loin topped with a Jack Daniels Demi-Glace*

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

*Slow Roasted Angus Beef served with Creamy Horseradish and Au Jus*

#### **Pacific North West Seared Salmon**

*Pan Seared and topped with a Béarnaise Sauce*

#### **Hickory Roast Chicken Breast**

*Slow Roasted Double Breast of Chicken glazed with a Mild Red Chili BBQ Sauce*

#### **Stuffed Pasta Shells**

*Pasta Shells filled with Ricotta Cheese and served over a Bed of Baby Spinach  
Topped with a Roasted Plum Tomato Sauce*

#### **Grilled New York Steak**

*Seared Black Angus Strip Loin with Maitra d'butter*

#### **Portabella Enchilada**

*Zucchini, yellow squash, portabella mushrooms, green onion and Poblano  
Peppers layered with Ancho Red Sauce and smothered with Asadero Cheese*

### Salad Selections

*(Please Select Two Items)*

#### **Spinach Salad**

*With Bacon, Diced Egg and Raspberry Dressing*

#### **German Potato Salad**

*Baby Red Potato with Sweet Russets in a Mayonnaise and  
Grain Mustard Dressing*

#### **Creamy Coleslaw**

*Shredded Cabbage in a Classic Dressing with a Hint of Horseradish*

#### **Caesar Salad**

*Crisp Romaine tossed with Garlic Caesar Dressing and our Mild Chili Croutons*

#### **Marinated Vegetable Salad**

*An Array of Seasonal Vegetables in our Italian Style Dressing  
with Fresh Oregano*

#### **Roma Salad**

*Plumb Tomato with Cucumber Mixed in a Garlic Olive Oil and Basil Dressing*

#### **Tomatillo & Jicama Salad**

*Crunchy Jicama and green Tomatillo in a Cilantro Marinade*

#### **Pesto Pasta Salad**

*Penne Noodles tossed with Olives and Peppers with Basil Dressing*

#### **Antipasto Salad**

*Italian Proscuitto and Salami with Roasted Vegetables in an Olive Oil Dressing*



## **Theme Dinner Buffets**

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*(Additional Charge Will Apply for Groups of Less than 30)  
All Buffets Include Chef's Choice of Three Desserts  
Freshly Brewed Starbucks Coffee Service & Iced Tea*

### **All-American Dinner Buffet**

*Tossed Salad with Assorted Dressings, Red Jacket Potato Salad, Creamy Coleslaw  
Charbroiled ½ lb Angus Burgers & Barbeque Chicken Breast  
Pulled BBQ Pork  
Fries with Cheddar & Bacon  
Works Bar: Lettuce, Sliced Tomato, Red Onion and Assorted Cheeses  
Assorted Condiments, Kosher Pickle Spears and Rolls  
\$27.95*

### **A Touch of Italy Dinner Buffet**

*Pesto Penne Pasta Salad, Antipasto Salad, Caesar Salad with Artesian Garlic Croutons  
Breast of Chicken Cacciatore  
Manicotti Stuffed with Romano Cheese over Baby Spinach  
Tri-Colored Tortellini in Alfredo Sauce  
Shrimp Risotto with Parmesan Cheese  
Oven Roasted Zucchini, Yellow Squash & Red Peppers  
Focaccia Bread with Fresh Garlic and Sea Salt  
\$29.95*

### **South of the Border Dinner Buffet**

*Tomatillo & Jicama Salad, Seviche Shrimp & Scallop Salad  
Tossed Salad with Assorted Dressings  
Southwest Chicken Breast  
Cheese Enchiladas  
Spanish Rice and Black Beans  
Pork Tamales  
Fire Roasted Salsa, Sour Cream  
\$29.95*

# Hot Hors d'Oeuvres

(Per 50 Pieces – 50 Piece Minimum Order)

Swedish or BBQ Meatballs	\$110.00
Teriyaki Beef Kebabs	\$145.00
Chicken Tenders	\$125.00
Buffalo Chicken Wings	\$105.00
Vegetable Spring Rolls	\$125.00
Mini Beef & Bean Burritos	\$115.00
Sausage Stuffed Mushrooms	\$125.00
Chicken Skewers with Apricot Ginger	\$145.00
Chorizo Stuffed Pork Tenderloin	\$125.00

## Cold Hors d'Oeuvres

(Per 50 Pieces – 50 Piece Minimum Order)

Assorted Finger Sandwiches	\$95.00
Assorted Canapés	\$125.00
Antipasto Kebabs	\$115.00
Layered Fresh Mozzarella, Tomato, and Basil Pesto	\$105.00
Assorted Silver Dollar Sandwiches	\$115.00
Fruit & Cheese Kebabs	\$115.00

## Platters and Trays

Tray serves up to 50 people or 100 people

	50 People	100 People		50 People	100 People
Vegetable Crudités and Dip	\$85.00	\$155.00	Artichoke & Spinach Dip with Assorted Bread	\$80.00	\$145.00
Fresh Fruit Display	\$110.00	\$175.00	Ceviche of Shrimp & Scallops with Tortilla Chips	\$110.00	\$195.00
Cold Cut Tray	\$110.00	\$195.00	Tortilla Chips with Seven Layer Dip	\$45.00	\$80.00
Domestic Cheese and Crackers	\$115.00	\$205.00	Warm Tortilla Chips & Salsa	\$40.00	\$70.00
Imported Cheese and Crackers	\$145.00	\$260.00			



## Cocktails

*Bartender's Fee of \$50.00 per Bar is waived with \$250.00 in Beverages Sales per Bar*

### House Brands

*Jim Beam  
Seagram's 7  
Dewars  
Smirnoff  
Beefeater  
Barcadri Silver  
Sauza Gold*

### Call Brands

*Canadian Club  
Seagram's VO  
Cutty Sark  
Absolute  
Tanqueray  
Bacardi Gold  
Cuervo Gold*

### Premium Brands

*Jack Daniels  
Crown Royal  
Johnny Red  
Grey Goose  
Bombay Sapphire  
Captain Morgan  
Sauza Commartivo*

	<u>Host</u>	<u>Cash</u>
<i>Premium Brands</i>	<i>\$7.50</i>	<i>\$8.00</i>
<i>Call Brands</i>	<i>\$6.50</i>	<i>\$7.00</i>
<i>House Brands</i>	<i>\$5.75</i>	<i>\$6.25</i>
<i>House Wine</i>	<i>\$6.00</i>	<i>\$6.25</i>
<i>Imported Beer</i>	<i>\$4.25</i>	<i>\$4.50</i>
<i>Domestic Beer</i>	<i>\$3.75</i>	<i>\$4.00</i>
<i>Soft Drink</i>	<i>\$2.50</i>	<i>\$2.75</i>
<i>Champagne Punch</i>	<i>\$60.00 per Gallon</i>	<i>N/A</i>
<i>Margarita Punch</i>	<i>\$60.00 per Gallon</i>	<i>N/A</i>
<i>Fruit Punch</i>	<i>\$28.00 per Gallon</i>	<i>N/A</i>
<i>House Domestic Beer</i>	<i>\$285.00 per Keg</i>	<i>N/A</i>

## Bottled Wines & Champagne

### Sparkling Wines

*Korbel \$39.00/Bottle*

### White Zinfandel

*La Terre \$24.00 per Bottle*

*Berringer \$25.00 per Bottle*

### Merlot

*La Terre \$24.00 per Bottle*

*Fancis Coppola \$38.00 per Bottle*

### Chardonnay

*La Terre \$24.00 per Bottle*

*Smoking Loon \$35.00 per Bottle*

***For Complete Wine List, Please See the Catering Office***