

~Continental & Breakfast Service~

All continentals are served with Premium Colombian Coffee and Specialty Bigelow Teas, priced for a maximum of 1.5 hours of service time & a minimum of 12 Guests required.

Continental Breakfast

Assorted Chilled Fruit Juices
An assortment of fresh Pastries and Bakery Goods
Fruit Preserves with Sweet Butter

Executive Continental Breakfast

Assorted Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Tray
An assortment of Pastries and Bakery Goods
Gourmet Bagels and Flavored Cream Cheese
Fruit Preserves with Sweet Butter

~Breakfast Buffets~

All breakfast buffets are served with Premium Colombian Coffee, Specialty Bigelow Teas, priced for a maximum of 1.5 hours of service time & a minimum of 40 Guests required.

The Missouri Sunrise

Assorted Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Tray
An assortment of freshly made Pastries and Bakery Goods
Scrambled Eggs
Heirloom Potatoes
Sausage Links and Crisp Apple Wood Smoked Bacon
Thick-Sliced French Toast with warm Maple Syrup

All American Breakfast Buffet

Assorted Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Tray
An assortment of freshly made Pastries and Bakery Goods
Fruit Preserves with Sweet Butter
Cheese Blintzes with Fruit Compote
Three Cheese Eggs "En Croute"
Potatoes O'Brien
Sausage Links and Crisp Apple Wood Smoked Bacon

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St. Charles Convention Center * Global Spectrum
One Convention Center Plaza; St. Charles, MO 63303
Office - 636.669.3000 * Fax - 636.669.3001

Consumption of raw or undercooked meat products may result in foodborne illness

~Additions to Enhance Your Morning Buffet Menu~

Breakfast Sandwich Station

Scrambled Eggs with Choice of Sausage Patties, Bacon, Assorted Cheese, Biscuits, Croissants, and Bagels

Smoked Lox Station

Smoked Salmon Filets served with an assortment of garnishes to include Diced Red Onions, Chopped Eggs, Capers, Toast Points and Toasted Bagel Slices

Omelet Station

Omelets prepared to order by a Chef with a wide array of fillings and toppings - Create your Own. (A Chef's fee per 50 guests is required)

~Plated Breakfast Selections~

All Plated Breakfasts are served with Fresh Florida Orange Juice, Premium Colombian Coffee, and Specialty Bigelow Teas. All plated meals are priced for a maximum of 1.5 hours of service time & a minimum of 12 Guests required.

Early Morning Delight

Scrambled Eggs
Choice of Smoked Apple Wood Bacon or Sausage Links
Potatoes O'Brien
Selection of Breakfast Pastries with Sweet Butter

Lewis & Clark Omelet (Maximum for plated Omelet is 40 guests)

Over Sized Three-Cheese Omelet
Served with a generous side of Country Ham
Heirloom Breakfast Potatoes
Selection of Breakfast Pastries with Fruit Preserves with Sweet Butter

Eggs Benedict (Maximum for plated Eggs Benedict is 40 guests)

Poached Eggs served on a Toasted English Muffin with
Canadian Bacon and Hollandaise Sauce
Breakfast Potatoes
Selection of Breakfast Pastries with Fruit Preserves with Sweet Butter

French Toast with Fruit Compote

Thick Sliced French Toast with Fresh Fruit Compote & Warm Maple Syrup
Choice of Smoked Apple Wood Bacon or Sausage Links
Selection of Breakfast Pastries with Fruit Preserves with Sweet Butter

Fresh Sliced Fruit Plate

A Selection of Fresh Seasonal Fruits including Honey Dew, Cantaloupe, & Strawberries,
Served with Fresh Yogurt
Selection of Breakfast Pastries with Fruit Preserves and Sweet Butter

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~Break Services~

Healthy Start

Assorted Fresh Whole Fruit, Granola Bars, and Yogurts
Assorted Bottled Juices and Bottled Water
Premium Colombian Coffee and Specialty Bigelow Teas

Cookies & Milk

An assortment of Fresh-Baked Cookies including temptations such as Chocolate Chip, Oatmeal Raisin, and Double Fudge Brownies served with 2% and Whole Milk,
Premium Colombian Coffee and Specialty Bigelow Teas

Good Humor Break

A wide assortment of Premium Ice Cream Novelties & Frozen Fruit Bars
Assorted Soft Drinks and Bottled Water

Sweet & Salty Break

Plain and Peanut M&M's, Cracker Jacks, Trail Mix, Chips
Assorted Soft Drinks and Bottled Water

Nature Break

Chef's Seasonal Fruit with Dipping Sauce
Carrot and Celery Sticks with Dipping Sauce
Trail Mix
Bottled Water and Soft Drink

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~ Break Services ~

A La Carte Services

Premium Colombian Brewed Coffee
Starbucks Specialty Coffees
Specialty Bigelow Teas
Iced Tea, Lemonade, or Fruit Punch
Fresh Assorted Juices
20oz Aquafina Bottled Water
20oz Bottled Soft Drinks and Gatorade
Assorted Bottled Juices
Assorted 12oz Pepsi Cola Products
Fresh Bakery Goods - Jumbo Cookies or Brownies
Fresh Bakery Goods - Lemon Bars or Blondies
Choice of Muffins, Danish or Donuts
Specialty Bagels with Flavored Cream Cheese
Sliced Fresh Seasonal Fruit
Whole Fresh Fruits
Fruit Yogurt Parfaits
Granola Bars or Candy Bars
Trail Mix, Chips, Chex Mix, or Popcorn
Mixed Nuts
Jumbo Bavarian Twist Pretzels with Spicy Mustard
Premium Ice Cream Novelties (minimum of 50 required)
Individual Cereals with 2% and Whole Milk
Sausage, Egg, and Cheese Biscuits

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~Premium Meeting Services/Packages~

Eight (8) hour maximum meeting service time.

Full-Day Meeting Package

(Beverages Refreshed All Day/ Food Based One (1) Hour of Service)

Continental Breakfast (Pastries & Muffins, Fruit Juice, Bottled Water, Coffee and Tea)

Mid-Morning Break (Coffee, Soft Drinks, Bottled Water, & Granola Bars)

Afternoon Break (Coffee, Soft Drinks, Bottled Water, Cookies, Assorted Chips, and Candy Bars)

Conference Meeting Package

Notepads, Pencils, Mints, and Pitchers of Water on each Table

Water pitchers are refreshed at the morning break, lunch, and afternoon break

Executive Meeting Package

Notepads, Pencils, Mints, Perrier sparkling water, Propel flavored water (berry, lemon, kiwi strawberry), and Pub Chex mix

Water coolers are available in meeting rooms complimentary.

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~Executive Box Lunch~

Choice of Smoked Turkey and Swiss, Roast Beef and Cheddar, Ham and Swiss, or Vegetarian, Served with Chips, Gourmet Jumbo Cookie, and a Soft Drink

~Light Luncheon Offerings~

All Sandwiches served with Chips and your choice of Pasta Salad, Red Bliss Potato Salad, or Cole Slaw, Cookies or Brownies, and Premium Colombian Coffee and Iced Tea. A minimum of 12 Guests required. All luncheons are priced for a maximum of 1.5 hours of service time. Split entrees maximum of two (2) selections; subject to higher price.

Delicatessen Plate

Freshly sliced Smoked Turkey, Lean Roast Beef, Virginia Cured Ham, and Genoa Salami, Assorted Cheeses Whole Grain Bread, and appropriate condiments

Twin Tempers

Chunky Chicken Walnut Salad and Albacore Tuna Salad, garnished with Leaf Lettuce and thick Sliced Tomatoes, Served with Whole Grain Bread

Philly French Dip

Thin Sliced Roast Beef piled on a crusty French Baggett with Cream Cheese and Cheddar Sauce with Grilled Onion and Sweet Peppers

Smoked Turkey Club

Smoked Turkey, Crisp Apple-Wood Bacon, Monterey Jack, Sliced Tomatoes, and Leaf Lettuce, Piled high on toasted Multi-Grain Bread

The Italian Hill Sub

Fresh Baked Italian Bread, Genoa Hard Salami, Parma Ham, Roast Beef, Pepperoncini's, Calamatta Olives, Sliced Red Onion, and topped with a Virgin Olive Oil Drizzle

Healthy Start Chicken and Spinach Salad

Tender Spinach leaves and Grilled Chicken with Mandarin Orange Segments, Sliced California Strawberries, Bermuda Onions, Black English Walnuts, and Sweet Poppy Seed Dressing

Classic Greek Chicken Salad

Romaine Lettuce, Grilled Chicken, Calamatta Olives, Red Onions, Cherry Tomatoes, Feta Cheese, Pepperoncinis, and Creamy Greek Dressing

Asian Chicken Salad

Asian Glazed Chicken Breast served over Field Greens served with Asian Vegetables, laced with Ginger Soy Vinaigrette and Garnished with Wonton Strips

Grilled Chicken Caesar Salad

Fresh Romaine Lettuce tossed with Classic Caesar Dressing, Freshly Grated Parmesan and Garlic Croutons

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~Plated Luncheons~

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Traditional Roasted Turkey

Oven Roasted Turkey Breast served with Sage Dressing and an Au Jus Reduction, Garlic Mashed Potatoes, Fresh Vegetable Medley, and Cranberry Relish

Jack Daniels Glazed Chicken

Boneless Breast of Chicken, Marinated and Basted with Jack Daniels Glaze

Spinach Tortellini

Spinach Tortellini tossed with Tomato and Basil

Asian Stir Fry

Stir Fried Asian Vegetables with a Ginger Soy Glaze

Pasta Asiago

Penne Pasta with Olive Oil, Asiago, Sundried Tomatoes, and Wild Mushrooms

Chicken Picatta

Boneless Breast of Chicken with White Wine Caper Sauce

Chicken Dijon

Tender Breast of Chicken prepared with a Dijon Mustard Glaze, Crowned with French Herbs and Grated Parmesan

Chicken Florentine

Tender Breast of Chicken filled with Sautéed Spinach and a Blend of Three Cheeses and Roasted Garlic

Apple Encrusted Pork Loin

Generous Portions of Slowed Roasted Pork Loin Caramelized with Apple Glaze

Beef Roulade

Steak Stuffed with Sautéed Spinach, Roasted Garlic, Monterey Jack Cheese, Roasted Red Peppers, Rolled and Seared and Sliced into Medallions, finished with a Hunter's Sauce.

Sliced London Broil

Tender Sirloin Marinated with Balsamic Vinaigrette and Port Wine, finished with a Wild Mushroom Demi Glaze

Herb Encrusted Tilapia

A Tender Herb Encrusted Filet of Tilapia Pan Seared and Crowned with Herbs and Grated Parmesan

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~Lunch Buffet Selections~

All lunch Buffets are Served with Premium Colombian Coffee, Iced Tea, Warm Rolls and Butter and Chef's Dessert Table. All lunch buffets are priced for a maximum of 1.5 hours of service time. A minimum of 40 Guests required.

Build your Own Lunch Buffet

Whether you need food for a boardroom lunch, working lunch, or a social gathering, we make it simple for you to customize our menus for your guests.

Salads (Choose Two)

Garden Salad	Caesar Salad
Pasta Salad	Red Bliss Potato Salad
Creamy Cole Slaw	Marinated Vegetable Salad

Entrees (Choose Two)

Chicken Picatta	Carved Top Round of Beef
Honey Glazed Ham	London Broil
Roast Turkey	Slow Cooked BBQ Pork
Chicken Marsala	Roast Pork Loin
Oven Roasted Chicken	Home-style Meatloaf
Herb Encrusted Tilapia	

Accompaniments (Choose Three)

French Beans	Penne Pasta Alfredo
Vegetable Medley	Rice Pilaf
Baked Beans	Garlic Mashed Potatoes
Caramelized Carrots	Au Gratin Potatoes
Broccoli Normandy	Bowtie Pasta Primavera
Zucchini and Yellow Squash	Roasted Red Potatoes

Additional third entrée is available at an additional per person cost.

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~Specialty Lunch Buffets~

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Picnic in St. Charles

Soup Du Jour

Garden Tossed Salad with Choice of Dressings

Redskin Bliss Potato Salad, Tortellini Salad with Artichokes and Sun Dried Tomatoes

An assortment of Breads and Delicatessen Rolls

Sliced Delicatessen Style Meats including, Baked Ham,

Genoa Salami, Roasted Turkey & Roast Beef

Assorted sliced cheese including Baby Swiss, Yellow American & Aged Cheddar

Relish Tray and appropriate Condiments

Assorted Breads

Game Day Sports Buffet

Red Bliss Potato Salad

Fresh-Made Cole Slaw

Chips

Burgers

Jumbo All-beef Hotdogs

Nacho Station to include Ground Beef, Diced Tomatoes, Jalapeño Peppers

Queso Cheese & Sour Cream

Relish Tray with Assorted Condiments

Assorted Breads

South St. Louis BBQ

Red Bliss Potato Salad,

Fresh-Made Cole slaw

Slow Roasted Pulled Pork with Kansas City Sauce

BBQ Chicken

Brown Sugared Baked Beans

Buttery Cream Corn

Kaiser Buns

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Southwest of the Arch

Tomato, Red Onion and Cucumber Salad
Shredded Beef & Chicken Fajitas served with Roasted Peppers and Onions,
Shredded Cheese, Salsa, Sour Cream, Guacamole and Flour Tortillas
Tortilla Chips
Sautéed Southwestern Vegetables
Refried Beans & Mexican Rice

Asian Buffet

Chinese Spring Mix Salad with Bok Choy, Fried Wontons and Cashews tossed in a Ginger Soy Vinaigrette
Napa Cabbage Sesame Cole Slaw
Tai Pai Crab and Corn Soup

Entrees (Choose Two)

Teriyaki Glazed Salmon
Mandarin Beef Stir Fry

Ginger Soy Roast Pork
Tempura Battered Chicken with Plum Dipping Sauce

Steamed Vegetables:

Broccoli Flowers, Cauliflower, Carrots, Bok Choy, Straw Mushrooms and Green Onions
Wasabi Spiced Mashed Potatoes
Fried Wonton Strips

Dessert: Cherries Kyoto – Sake-Laced Cherries crowned with Lemon Cream and garnished with Fresh Ginger Whipped Cream

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~Dinner Buffet Offerings~

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American Bistro Buffet

Mixed Seasonal Greens with Raspberry Vinaigrette
Grilled Herb Marinated Chicken Breast with White Wine Caper Sauce
Roasted Top Round of Beef with Mushroom Demi Glaze
Vegetarian Lasagna with an Alfredo Sauce
Long Grain and Wild Rice Pilaf
Medley of Fresh Steamed Vegetables
Assorted Breads
Chef's Selection of Dessert

Italian Hill Buffet

Traditional Antipasto Display
Classic Caesar Salad
Chicken Picatta
Eggplant Parmesan
Cheese Ravioli with Marinara Sauce
Sautéed Zucchini with Italian seasonings
Tomatoes Florentine
Assorted Breads
Chef's Selection of Dessert

St. Louis BBQ

Corn Chowder
Fresh Cole Slaw
Garden Salad
Smoked BBQ Chicken
Barbecued Beef Brisket
Vegetable Medley
Roasted New Potatoes
Assorted Breads
Chef's Selection of Dessert

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Build your Own Dinner Buffet

Whether you need food for a dinner meeting, or a social gathering, we make it simple for you to customize our menus for your guests.

Salads (Choose Two)

Garden Salad	Caesar Salad
Spinach Salad	Creamy Cole Slaw
Marinated Vegetable Salad	Summer Salad

Entrees (Choose Two)

Chicken Picatta	Chicken Chardonnay
Roast Turkey	Chicken Marsala
Oven Roasted Chicken	Herb Encrusted Tilapia
Grilled Salmon Filets	Roast Pork Loin Medallions
Top Round of Beef	London Broil
Honey Glazed Ham	Vegetable Lasagna
Slow Roasted Prime Rib au Poivre	

Accompaniments (Choose Three)

Baked Beans	Penne Pasta Marinara
Caramelized Carrots	Wild Rice Pilaf
Vegetable Medley	Garlic Mashed Potatoes
French Beans	Bowtie Pasta Primavera
Broccoli Normandy	Au Gratin Potatoes
Zucchini and Yellow Squash	Roasted Red Potatoes

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~Plated Dinner Entrees~

All plated dinners are served with our House Garden Salad, Warm Rolls and Butter, Chef's Choice of Starch, Seasonal Vegetables and Dessert, Premium Colombian Coffee and Iced Tea. A minimum of 20 Guests required. Split entrees maximum of two (2) selections; subject to higher price.

Vegetarian Lasagna

Lasagna Noodles, Roasted Vegetables, Ricotta and Mozzarella Cheeses topped with Creamy Alfredo Sauce

Vegetarian Wellington

Layered Sun Dried Tomato, Zucchini, Wild Mushrooms and Fresh Spinach with our Garlic Cheese Mousse wrapped in a Puff Pastry and crowned with Sauce Mornay

Chicken and Sea Scallop Fettuccini

Tossed with Boursin Garlic, Herb Cheese and Tomato Concasse

Chicken Florentine

Breast of Chicken Stuffed with Sautéed Spinach, Three Cheese's and Roasted Garlic, topped with White Wine Cream Sauce

Colorful Roulade of Chicken

Stuffed with Julienne of Zucchini, Yellow Squash, Red Pepper, Mushrooms, Artichoke Hearts and Gruyere with a Madeira Reduction Sauce

Chicken Picatta

Boneless Breast of Chicken with White Wine Caper Sauce

Chicken Pecan

Roasted Chicken with Toasted Pecans, Currants, Fresh Rosemary and Herbs served with a Honey Glaze.

Chicken Cordon Bleu

Breast of Chicken stuffed with Black Forest Ham and Gruyere Cheese. Rolled in Bread Crumbs and Baked Golden Brown

Boursin Stuffed Chicken

Chicken Breast stuffed with Boursin Cheese atop a Light Sundried Tomato Cream Sauce. Rolled in Brioche Crumbs and Baked Golden Brown

Apple Sage Chicken

Oven Roasted Breast of Chicken with Apple Sage Stuffing finished with Sweet Pepper Glaze and Buttery Brioche Crumbs

Chicken Balsamico

Breast of Chicken Marinated in Balsamic Vinegar, Lightly dusted in Herbed Parmesan and Pan Seared to a Golden Brown

Grilled Tenderloin

Tender Filet of Beef (6oz.) with Port Wine or Wild Mushroom Demi Glaze

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~Plated Dinner Entrees~

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Sliced London Broil

Marinated with Balsamic Vinegar & Port Wine finished with Wild Mushroom Demi Glaze

Tilapia Filet

Herb Encrusted Tilapia Filet Pan Seared with Herbs and Grated Parmesan

Slow Roasted Prime Rib au Poivre (Minimum 20)

Encrusted with Black Pepper Prepared Medium Rare. Served with Au Jus

Apple Cayenne Pork Loin

Slow Roasted Pork Loin with Cayenne & Brown Sugar Spice, brushed with Apple Glaze and Served with a Sauce Robert

Loin of Pork

With Brandy Cherry Sauce

Grilled New York Strip Steak

Hand-Cut New York Strip Grilled topped with Hunter Sauce, Fresh Roma Tomatoes, Pearl Onions and Wild Mushrooms

Grilled Salmon Filet

Fresh Salmon Filet Grilled and finished with Beurre Blanc Sauce

Herb Encrusted Tenderloin

Encrusted with Black Pepper and Herbs

Filet of Beef au Poivre

Center-cut Tenderloin with Cognac accented Reduction

Boursin Stuffed Beef Filet

Served over a Pinot Noir Wine Sauce

Chef's Duet Specialty

Boneless Breast of Chicken with White Wine Caper Sauce and Tender Filet of Beef with Wild Mushroom Demi Glaze

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Surf and Turf Specialty

Filet of Beef with Port Wine Demi Glaze and Crab Stuffed Tilapia stuffed with celery, red pepper, dusted with Bread Crumbs, broiled off and topped with a White Wine Sauce

Tenderloin and Prawns Specialty

Filet of Beef with Port Wine Demi Glaze and Baked Gulf Shrimp with Lump Crab Meat and Béchamel Sauce

~ Salad Dressing Selections ~

Our Salad Dressing selections include Raspberry Vinaigrette, Ranch, Creamy Italian, Poppy Seed, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette

House Salad (included in dinner price)

Spring Lettuce Mix with Roma Tomatoes, Cucumber, Carrots, Red Onion and Sourdough Croutons

Any Salad Upgrades (additional per person cost)

Harvest Salad

Spring Greens Topped with Mandarin Orange Segments, Spiced Candied Pecans and Crumbled Goat Cheese, Drizzled with a Raspberry Vinaigrette

Spinach Salad

Spinach Salad with Orange Segments, Fresh California Strawberries, Purple Onions, Toasted Black English Walnuts, and Sweet Poppy Seed Dressing

Caesar Salad

Crisp Romaine with Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

Italian Salad

Iceberg Lettuce, Tomatoes, Artichoke Hearts, Black Olives, Red Onions, Parmesan Cheese tossed in Sweet Italian Dressing

~Add Soup to your meal~

Crab Bisque

Tomato Basil

Cream of Broccoli

Chicken Noodle

Beef Vegetable

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~Dessert Service~

Standard Dessert Menu (Choice of one (1) Included in Price)

New York Style Cheesecake with Strawberry or Raspberry Sauce
Carrot Cake
Chocolate Layer Cake
Apple Pie

Upgraded Dessert Menu

Amaretto Cheesecake with Crème Anglaise
Old Fashioned Bread Pudding with White Chocolate Sauce
White or Dark Chocolate Dipped Strawberries
Apple Cobbler
Southern Pecan Pie
Chocolate Pecan Decadence Pie
Vanilla Bean Crème Brulee (maximum 100 people)
Assorted Mini Pastries, Tarts, Cream Puffs, Petit Fours and Éclairs
Chef Welsh's Signature Milk Chocolate Tower filled with White Chocolate
Mousses topped with Fresh Berries and Raspberry Sauce

Viennese Desserts

Assorted Mini Pastries, Tarts, Crème Brulee, Cream Puffs and Éclairs.
Served with Flavored Syrups, Chocolate Shavings, Whipped Cream,
Premium Columbian and Decaffeinated Coffee

Dessert Shooters (Choice of (2) per person)

Strawberry Cheesecake

Classic cheesecake, Graham cracker crumbs, Strawberry sauce and Whipped Cream

Cherry Black Forrest

Candied Cherries, White Chocolate Mousse, Chocolate Sauce and Whipped Cream

Chocolate Mousse

Decadent Oreo® chunks, Chocolate Mousse and Whipped Cream

Apple Caramel Supreme

Apples, Caramel, Cinnamon, Fluffy White Cake and Whipped Cream

Key Lime Pie

Tart and tangy layers of Graham Cracker Crumbs, Key Lime filling and Whipped Cream

**Chocolate Fondues & Chocolate Fountains available by special arrangement*

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Reception Service

Carving Stations

Our carving stations are served with an assortment of condiments including Spicy Cracked Grain Mustard, Horseradish Piquant Sauce, Sun-Dried Tomato Aioli and an Assortment of European Breads and Roll. A Chef's carving fee will be accessed for each Chef.

Slow Roasted Prime Rib (Serves approximately 30 Guests)

Apple & Cayenne Glazed Roasted Pork Loin (Serves approximately 30 Guests)

Top Round of Beef (Serves approximately 40 Guests)

Vermont Smoked Roasted Turkey Breast (Serves approximately 30 Guests)

Maple Sugar Caramelized Virginia Ham (Serves approximately 30 Guests)

Cracked Peppercorn Encrusted Tenderloin of Beef (Serves approximately 20 Guests)

A Full Side of Grade #1 Ahi Tuna (Serves approximately 40 Guests)

House-Made Hors D'Oeuvres Offerings

Prices based on 50 pieces per order.

Hot Selections

Fried Artichoke Hearts with Lemon Aioli Sauce

Mini Chicken Cordon Blue's

Smoked Scallops wrapped in Apple Wood Smoked Honey Bacon

Grilled Tandoori Shrimp, Basil Shrimp, or Caribbean Spiced Shrimp

Coconut Shrimp with Orange Marmalade Horseradish Sauce

Crab Stuffed Mushroom Caps

Petite Lump-Meat Crab Cakes with Wasabi Drizzle

Tandoori Chicken, or Jamaican Jerk Chicken on a Skewer

Mediterranean Beef Kabobs - Marinated in Olive Oil & Aged Balsamic Vinegar

Mushrooms Stuffed with Walnuts, Spinach, & Gruyere

Assorted Spanikopita to include:

Spinach & Feta, Spinach, Pine Nuts and Asiago, Sundried Tomato and Boursin,
or Wild Mushroom Duxelle

Spicy Andouille Sausage rolled in Puff Pastry

Wild Mushroom Purses with Duxelle filling

Bruchetta with Basil, Tomatoes, Roasted Red Pepper and Mozzarella

Brie Toast - Fresh Baguettes, French Brie, and Hickory Smoked Bacon

Meatballs Bordelaise

Steak Chilito

Portobello Puffs

Mini Baked Potatoes with Stilton Cheese & Caramelized Leeks

Asparagus Filo Wraps

Herb Crustini with Aubergine Tapenade.

Petite Salmon Wellington.

Mini Beef Wellington.

Brie and Apple Crostini.

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Cold Selections

Assorted Sushi Rolls (fully cooked product available upon request)
Assorted Deluxe Canapés
Cucumber Rounds piped with Salmon Mousse
Smoked Turkey Wraps with Sundried Tomato Aioli & Pickled Asparagus
Smoked Salmon Mousse on Bok Choy
Boursin Cheese stuffed Pear Tomatoes
Veggie Wrap with Tomatoes, Artichokes, Cucumbers, & Cream Cheese
Fresh Fruit Kabobs with Brandy Sauce
Antipasto Skewer
Caviar Stuffed New Potatoes
Proscuitto wrapped Melon
Spicy Crab Stuffed Artichoke Hearts
Beef Tenderloin on Herbed Toast
Stuffed Sweet Cherry Peppers
Southwestern Cream Cheese Wraps
Chilled Ice Gulf Shrimp

Reception Displays

Each display is prepared for 50 Guests
Baked Brie Wheel with Raspberry Sauce in a Puff Pastry
Imported & Domestic Cheeses – Displayed with Assorted Crackers & Herb Baguettes
Vegetable Crudités Served with Buttermilk Ranch Dipping Sauce
Seasonal Fruit Display
Petite Finger Sandwiches to include Ham, Turkey, Roast Beef, or Tuna Salad

~Chef's Action Stations~

Can be added to enhance your buffet for an additional fee per Chef.

Oriental Stir Fry

Stir-fry Beef and Broccoli, Szechwan Chicken and Vegetables Served with Rice

Teppanyaki Station

Beef Sirloin, Chicken Breast and Shrimp, Snow Peas, Broccoli Flowers, Sweet Peppers, Onions, Bok Choy, Carrots and Fried Rice

Dim Sum Station

Spring Veggie Rolls, Laquered Beef Rolls, Gingered Chicken Wraps, Barbeque Pork Rolls and Pan Seared Pot Stickers

Pasta Station

Choice of two (2) pastas: Bow Tie, Penne Regatta, Fettuccini, or Tri-Color Rotini.
Choice of two (2) sauces: Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauces
Assorted Toppings

Scampi Station

Shrimp Sautéed in Garlic Butter served over a Bed of Linguini

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Hors D'Oeuvres Bar Menu Offerings

Prices based on 50 pieces per order.

Hot Selections

Crab Rangoon with Plum Dipping Sauce
Southwestern Quesadilla Trumpets
Pot Stickers with Ginger Sauce Glaze
Miniature Quiche with a Selection of Fillings
Toasted Ravioli with Marinara Sauce
Mozzarella Sticks with Marinara Sauce
Breaded Chicken Tenders served with Honey Mustard
Vegetarian Spring Rolls served with a Spicy Sweet Red Pepper Sauce
Cozy Shrimp in Won Ton Wrap
Asian / Honey Glazed Chicken Wings



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Beverage Menu

A Bartender Fee will apply for each bar and for every four (4) hours of event time. Each additional hour is an additional fee per hour per bartender.

Hosted Open Bar by the Hour (Priced Per Guest)

Premium Brands

Chivas Scotch, Crown Royal Whiskey, Absolute Vodka, Tanqueray Gin, Jack Daniels Bourbon, Captain Morgan's Spiced Rum, Bacardi Silver Rum, Cuervo Gold Tequila, Peach Schnapps, Bottled Premium Imported and Domestic Beers and Varietal Wines

Preferred Brands

Dewars Scotch, Jim Beam Bourbon, Seagram's 7 Blended, Stolichnaya Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Cuervo Gold Tequila, Peach Schnapps, Bottled Premium Domestic Beers and Varietal Wines

House Brands

Clan MacGregor Scotch, Bellows Bourbon, Barton Vodka, Barton Gin, Costillo Rum, Montezuma Tequila, Peach Schnapps
Bottled Domestic Beers and Varietal Wines

Beer, Wine and Soft Drink Hosted Open Bar

Cash Bar or Based on Consumption (Priced Per Drink)

Premium Liquors
Preferred Liquors
House Liquors
Domestic Beer
Imported Beer
Wine
Soft Drinks & Juices
Cordials

Table Wine & Champagne

House Wine
House Champagne
Non-Alcoholic Champagne

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~Additions to Enhance Your Bar~

Martini Bar Menu

Absolute Vodka Premium Brand

Includes three (3) choices

Stolichnaya Vodka Preferred Brand

Includes two (2) choices

Classic Martini
Vodka, Vermouth

Cosmopolitan
Vodka, Triple Sec, Lime, Cranberry

Sour Apple-tini
Vodka, Sour Apple Pucker, Triple Sec, Lime

Chocolate-tini
Vodka, Godiva Chocolate Liqueur, White Chocolate Liqueur

Blue-tini
Vodka, Blue Curacao, Sour, Lime

Lemon-tini
Vodka, Triple Sec, Sour, Lime

Pomegranate-tini
Vodka, Cointreau, Pomegranate

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