

# BEYOND **REMARKABLE**



**ALERUS  
CENTER**

# FOOD & BEVERAGE

Alerus Center and its specialty item vendors are the exclusive providers of food and beverage on behalf of Spectra Management for all guests. Bringing food and beverage items into the facility is prohibited, and in some cases, unlawful and/or dangerous.

## PRICING

All prices are subject to a 20% service charge and applicable sales taxes

- Sales tax is 7.25%
- Alcohol is taxed at an additional 2.25%

All prices listed are subject to change.

## DATES TO KEEP IN MIND

### 1 MONTH PRIOR TO EVENT DATE

Menu selections are due.

### 2 WEEKS PRIOR TO EVENT DATE

Guaranteed number of guests due. If not provided, the estimated number from your event order becomes the guarantee.

Special dietary needs will gladly be accommodated. Please let us know what these needs are when you provide guaranteed attendance numbers.

Remaining event estimate balance is due.

### EVENT DATE

If your guest count for the event exceeds the guarantee, we will do our best to provide similar meals for the additional guests at the contracted rate, plus an additional charge of \$5.00 per additional guest served.

## CONCESSIONS

Concessions can be provided for your guests' convenience. This service can be provided at most locations within Alerus Center and at particular times, depending on event.

A concession fee of \$350.00 per stand applies for all concession services lasting up to 4 hours. This fee will be waived if \$500.00 in sales is met.

An additional fee of \$80.00 per hour will be applied for services after the initial 4 hours. These fees will be waived if \$80.00 in sales per hour is met.

## EVENT SERVICES

### HOSTED COAT CHECK

Coat check attendant, up to 4 hours. We recommend a minimum of 2 coat check attendants; at least 1 per 75 guests. \$45.00 per attendant; if coat check sales exceed \$100.00 per attendant, the attendant fees will be waived.

Additional hours, per hour \$15.00 per attendant. If coat check sales exceed \$25.00 per attendant, the attendant fees will be waived.

Coat check is \$1.00 per coat.

Coat check rates include room rental for coat check area.

### BUTLER AND MAID SERVICE

We recommend 1 butler or maid for every 100 guests. \$45.00 per server per hour.

Additional hours, per hour \$15.00 per server.

### KITCHEN STORAGE

Dry or cold storage space, when available, is limited to a single pallet size, 4 ½ ft. high \$30.00 per day.

### DELIVERY FEE FOR KITCHEN STORAGE

First delivery included.

Additional deliveries are \$15.00 per delivery.

### CORKAGE FEE

Storage, chilling, glassware and service. 750 ml bottle. \$12.00 per bottle.

### BUFFET MINIMUMS

All buffets are intended to serve at least 40 guests. Buffets feeding fewer than 40 people will have a \$25 one time fee.





# CONTINENTAL BREAKFAST

*Delivered buffet style with one-way service ware. Additions:*

*China service*

*\$1.00 per guest*

*Table linens*

*\$5.00 per table*

## **GRAND CITIES CONTINENTAL**

**\$12.50 PER PERSON**

Oven fresh caramel rolls with butter

Scrambled eggs (green peppers, onions, ham and cheese)

Seasonal sliced fresh fruit

Assorted fruit juices by the liter

## **CUSTOM CROISSANT**

**\$12.95 PER PERSON**

Seasonal diced fresh fruit

Split croissants for building the “perfect” breakfast sandwich, served with butter and honey

Hickory smoked bacon, country sausage

Scrambled eggs

Sliced American and pepper jack cheese

Assorted fruit juices by the liter

# SERVED BREAKFAST

*Tea and milk are served upon request. Minimum of 40 guests.*

## **MORNING SHINE**

**\$11.50 PER PERSON**

A plate of oven fresh muffins preset community style. Served fluffy scrambled eggs, hickory smoked bacon and a sausage patty along with American fried potatoes.

## **COUNTRY INN**

**\$11.50 PER PERSON**

A basket of whole fruit preset community style. Served thick-cut French toast, fluffy scrambled eggs and crisp bacon strips accompanied by maple syrup and butter.

## **NETWORKING BREAKFAST**

**\$11.95 PER PERSON**

Fresh fruit plate, assorted muffins with butter preset community style.

Served golden cheese stuffed omelets, bacon and hash brown potatoes.



## BREAKFAST BUFFET

*All buffets include pre-set water and served coffee. Tea and milk are served upon request. Minimum of 40 guests.*

### **ROCKY MOUNTAIN CAFE**

**\$14.50 PER PERSON**

Sliced fresh fruit  
Scrambled eggs with assorted toppings (cheese, Denver mix, salsa)  
Golden hash browns  
Smoked sausage links  
Crisp bacon strips  
Buttermilk biscuits with sausage gravy

### **COUNTRY MORNING**

**\$14.25 PER PERSON**

Sliced seasonal fresh fruit  
Buttermilk biscuits with sausage gravy  
Scrambled eggs  
Home style corned beef hash  
Sausage patties

### **EGG BAKE BUFFET**

**\$14.95 PER PERSON**

Eggs with bacon, sausage, ham, green peppers, red peppers, onion, mushrooms, tomatoes and cheese in one delicious bake  
Homemade caramel rolls with butter  
Sliced seasonal fresh fruit display  
American fried potatoes



# CREATED BREAK

*Delivered buffet style with one-way service ware. Additions:*

*China service*

*\$1.00 per guest*

*Table linens*

*\$5.00 per table*

## **BUILD YOUR OWN YOGURT PARFAITS**

**\$5.95 PER PERSON**

Vanilla yogurt

3 of your favorite toppings

## **KEEP AWAKE BREAK**

**\$9.75 PER PERSON**

Bakery fresh muffins with butter

Fruit kabob platter

Fresh brewed coffee

Assorted 20 oz. sodas and bottled water

## **THE MARKET**

**\$10.50 PER PERSON**

Domestic and international cheese with French bread and crackers

Fresh strawberries and grapes

Garden fresh vegetables with ranch dressing

Assorted 20 oz. sodas and bottled water

## **SNACK ATTACK**

**\$6.75 PER PERSON**

Freshly popped popcorn

Pretzels

Trail mix

## **AT THE MOVIES**

**\$6.75 PER PERSON**

Fresh popped popcorn

Bite size candy bars

Assorted 20 oz. sodas and bottled water

## **BUILD YOUR OWN SUNDAE BAR**

**\$5.95 PER PERSON**

Vanilla Ice Cream

5 of your favorite toppings

# A LA CARTE

*Delivered buffet style with one-way service ware. Additions:*

*China service*

*\$1.00 per guest*

*Table linens*

*\$5.00 per table*

## BREAKFAST

**FLAVORED AND PLAIN BAGELS  
WITH CREAM CHEESE**

**\$25.50 PER DOZEN**

**OVEN FRESH ASSORTED  
MUFFINS WITH BUTTER**

**\$25.50 PER DOZEN**

**ASSORTED COFFEE CAKES**

**\$3.00 PER PERSON**

**HOUSE BAKED DANISH VARIETY**

**\$29.50 PER DOZEN**

**BAKERS' BEST STICKY BUNS WITH BUTTER**

**\$29.50 PER DOZEN**

**ICED CINNAMON ROLLS WITH BUTTER**

**\$29.50 PER DOZEN**

**SLICED FRUIT DISPLAY**

**\$3.00 PER PERSON**

**WHOLE FRESH SEASONAL FRUIT**

**\$1.75 EACH**

**ASSORTED INDIVIDUAL YOGURT**

**\$2.50 EACH**

**ASSORTED SCONES**

**\$25.50 PER DOZEN**

**ASSORTED DONUTS**

**\$24.00 PER DOZEN**

**BACON**

**\$2.50 PER PERSON**

## SNACKS

**FRESH BAKED GOURMET COOKIES**

**\$18.00 PER DOZEN**

**RICH FUDGE BROWNIES**

**\$21.00 PER DOZEN**

**CHOCOLATE CHIP BLONDIE**

**\$24.80 PER DOZEN**

**RICE CRISPY TREATS**

**\$18.00 PER DOZEN**

**NACHO CHIPS AND SALSA**

**\$9.00 PER POUND**

**CRISPY PRETZELS**

**\$7.00 PER POUND**

**POTATO CHIPS AND DIP**

**\$8.00 PER POUND**

**FANCY MIXED NUTS**

**\$15.50 PER POUND**

**FRESHLY POPPED POPCORN**

**\$8.50 PER POUND**

**SPICY SNACK MIX**

**\$9.00 PER POUND**

**SINGLE TOPPING 16" PIZZA**

**\$15.00 EACH**

**SUPREME 16" PIZZA**

**\$18.00 EACH**

**ASSORTED BISTRO BAR**

**\$25.50 PER DOZEN**

**GRANOLA BARS**

**\$1.50 EACH**

**GHARDETTOS**

**\$10.50 PER POUND**





## BOXED LUNCH

*Boxed with one-way service ware. Additions:*

*China service*

*\$1.00 per guest*

*Table linens*

*\$5.00 per table*

*Boxed lunches may remain in the room for up to 2 hours. All boxed lunches include a variety of 20 oz. bottled sodas.*

### **KAISER ROLL SANDWICHES**

**\$12.50 PER PERSON**

A filled Kaiser roll with either smoked turkey, ham, or roast beef with Swiss cheese, leaf lettuce, tomato, red onion, mustard and mayonnaise served with potato chips, chilled salad, whole fruit, and a cookie.

### **CASHEW CHICKEN SALAD**

**\$12.50 PER PERSON**

Cashew chicken salad in a large flaky croissant with fresh leaf lettuce served with gourmet snack mix and chilled salad. Lunches are set out with an assorted granola bar and a single whole fruit. (Tuna salad offered as an alternate).

### **GOURMET CHEF SALAD**

**\$12.50 PER PERSON**

Smoked ham, turkey and shredded cheese served on a bed of crisp salad greens garnished with hard-boiled eggs, tomato wedges, cucumbers and sliced red onions.

### **COBB SALAD**

**\$12.50 PER PERSON**

Broiled chicken, bacon, tomato, black olives, egg wedges and cheddar cheese on a bed of mixed greens.

### **CHICKEN CAESAR SALAD**

**\$12.50 PER PERSON**

Fresh romaine lettuce sprinkled with Parmesan cheese and croûtons topped with tomatoes, red onions, and broiled chicken. Served with a side of Caesar dressing.



## SERVED LUNCH

Additions:  
Table linens

\$5.00 per table

*Pre-set coffee and water are included in pricing. Salads/desserts/tea/milk are available by request for an additional charge.*

**HOT TURKEY OR ROAST BEEF SANDWICH     \$12.95 PER PERSON**

Oven roasted turkey or roast beef served on sliced fresh bread, mashed potatoes and gravy. Accompanied by sweet buttered corn.

**CHICKEN CAESAR WRAP     \$11.75 PER PERSON**

Fresh romaine lettuce, tomatoes, Parmesan cheese, red onions and a lightly seasoned chicken breast tossed with our creamy Caesar dressing, rolled into an herbed flour tortilla. Served with fresh cut fruit and fruit dip.

**ALERUS CLUB WRAP     \$12.25 PER PERSON**

Smoked turkey, ham, chipotle bacon, lettuce, shredded cheese, sliced tomatoes and chipotle mayonnaise wrapped in a jalapeño flour tortilla. Served with fresh cut fruit and fruit dip.

**CHICKEN SALAD CROISSANT     \$12.25 PER PERSON**

An all-time classic served on a flaky golden croissant with fresh cut fruit and fruit dip.



# SERVED DINNER

All served entrées are accompanied by petit pain rolls with butter and choice of salad, vegetable, potato and dessert unless noted. Pre-set coffee and water are included in pricing; tea served by request.

## **SALADS** (1 choice per entrée)

### **CHILLED TORTELLINI AND TOMATO SALAD**

Tricolored tortellini, cherry tomatoes, broccoli, cauliflower and black olives in a sun dried tomato pesto vinaigrette sprinkled with Parmesan cheese.

### **CAESAR SALAD**

Romaine lettuce sprinkled with Parmesan cheese with tomatoes, red onions and croûtons. Served with a side of Caesar dressing.

### **FALL HARVEST SALAD**

A mixture of salad greens with dried cranberries, roasted walnuts, and Gorgonzola cheese. Served with cranberry pomegranate dressing.

### **SPRING MIX LEAF SALAD**

A mixture of salad greens with sliced red onions, tomatoes and cucumbers. Served with your choice of dressing. Also known as dinner salad.

### **CREAMY CUCUMBER SALAD**

Peeled and sliced cucumbers, sliced red onions, cherry tomatoes and vinegar ranch dressing.

## **VEGETARIAN ENTRÉES**

*No vegetable or starch may be chosen for these meals.*

### **MOROCCAN VEGETABLE COUSCOUS** **\$15.95 PER PERSON**

Fluffy couscous tossed with fresh vegetables and black beans (vegan).

### **EVERYONE'S VEGETARIAN LASAGNA** **\$15.95 PER PERSON**

A handcrafted creation layering pasta, béchamel sauce, a special three cheese blend, spinach, broccoli and carrots.

*Minimum of 6 must be ordered.*

### **BOW-TIE PASTA PRIMAVERA** **\$15.95 PER PERSON**

Bow-tie pasta accompanied with fresh garden vegetables, sautéed in Alfredo sauce. Topped with Parmesan cheese.

### **FLORENTINE SUPREME** **\$16.95 PER PERSON**

Parsley pasta filled with grilled onions, spinach, garlic and spices, plus a savory combination of premium blended cheeses in a garlic cream sauce.

## **STEAK AND SEAFOOD ENTRÉES**

### **STEAK AND SHRIMP** **\$31.95 PER PERSON**

A tender cut 6 oz. sirloin paired with broiled shrimp.

### **STUFFED SHRIMP SCAMPI** **\$29.95 PER PERSON**

Large gulf butterfly shrimp stuffed with crab meat and napped with garlic butter.

## **TURKEY ENTRÉES**

### **ALL AMERICAN TURKEY ROAST** **\$17.95 PER PERSON**

Sliced turkey breast topped with a rich pan gravy.

# SERVED DINNER

CONTINUED



## BEEF OR STEAK ENTRÉES

### STEAK BEARNAISE

**\$28.95 PER PERSON**

8 oz. marinated, special-cut sirloin steak finished with the classic tarragon, lemon sauce.

### STEAK MADAGASCAR

**\$28.95 PER PERSON**

Top Butt sirloin marinated and charbroiled then topped with a robust Dijon and green peppercorn sauce.

### PETITE FILET MIGNON

**\$32.95 PER PERSON**

Petite Filet Mignon crowned with a rich bordelaise (mushroom/brandy demi-glaze).

### RIVERS EDGE RIBEYE

**\$29.95 PER PERSON**

Ribeye specially seasoned with our own seasoning blend and charbroiled to perfection.

### FRESH CARVED PRIME RIB

**\$29.95 PER PERSON**

Garlic and herb crusted and slowly roasted in our special ovens then carved just before serving. This entrée is served with Au Jus and creamy horseradish sauce on the side.

### SIRLOIN TIPS

**\$17.95 PER PERSON**

Marinated sirloin tips sautéed in butter accompanied by green peppers, red peppers, onions and mushrooms smothered in a rich Au Jus sauce.

### SWEDISH MEATBALLS

**\$17.95 PER PERSON**

Swedish meatballs in a sour cream and caper sauce.

## PORK ENTRÉES

### STUFFED CENTER CUT PORK CHOP

**\$21.95 PER PERSON**

Double cut pork chop stuffed with a savory sage stuffing with an apple brandy gravy.

### ROASTED DIJON LOIN

**\$21.95 PER PERSON**

Pork loin seasoned with herbs and stone-ground Dijon, gently roasted and finished with an apple and pork veloute sauce.

## CHICKEN ENTRÉES

### CHICKEN PICCATA

**\$22.95 PER PERSON**

Lightly seasoned and sautéed chicken breast with lemon butter and caper sauce finished with a fresh lemon twist.

### CHICKEN MARSALA

**\$22.95 PER PERSON**

Sautéed chicken breast smothered in a marsala wine mushroom sauce.

### CHICKEN CORDON BLEU

**\$22.95 PER PERSON**

Deconstructed chicken cordon bleu with sauce champignon.

### BAKED CHICKEN

**\$17.95 PER PERSON**

Two pieces of chicken delicately seasoned and breaded and oven baked to perfection.

## CHILDREN'S ENTRÉES

*Children's entrée are available for children up to 12-years-old; 1 choice per event.*

### CHICKEN STRIPS & FRENCH FRIES

**\$8.95 PER CHILD**

### GRILLED CHEESE SANDWICH & FRENCH FRIES

**\$8.95 PER CHILD**





# DINNER OPTIONS

## POTATOES & RICE

*1 choice per entrée*

REDSKIN MASHED POTATOES  
GARLIC MASHED POTATOES  
CHEDDAR MASHED POTATOES  
ROASTED RED PEPPER MASHED POTATOES  
TWICE BAKED POTATO  
HERB ROASTED BABY RED POTATOES  
BAKED POTATO WITH BUTTER  
WILD RICE BLEND

## VEGETABLES

*1 choice per entrée*

EXTRA SWEET BUTTERED CORN  
GREEN BEANS AMANDINE  
STEAMED VEGETABLE MEDLEY  
HONEY GLAZED BABY CARROTS  
STEAMED ASPARAGUS SPEARS

## DESSERTS

*1 choice per entrée*

CREAM CHEESE ICED CARROT CAKE  
LEMON CAKE  
TIRAMISU  
NEW YORK STYLE CHEESECAKE  
    With your choice of strawberry or blueberry topping  
ASSORTED BISTRO BARS  
PUMPKIN PIE  
VARIETY OF FRUIT PIES  
GLUTEN FREE STRAWBERRY CAKE  
RASPBERRY CHOCOLATE MOUSSE  
    Finished with phyllo cookie shards



## CREATED BUFFET

*All buffets include pre-set water and served coffee. Minimum of 40 guests.*

### **BAKER'S BEST DELI**

**\$15.25 PER PERSON**

*Served with one-way service ware  
No coffee or water service provided*

Sliced turkey breast, cured ham and salami  
Kaiser rolls  
Sliced American, Swiss, and pepper jack cheeses  
Leaf lettuce, sliced tomato and onion  
Mustard and mayonnaise  
Special soup du jour with saltine crackers  
Country potato salad  
Chips  
Gourmet cookies and brownies  
20 oz. bottled sodas and water

### **GREAT PLAINS BBQ**

**\$22.95 PER PERSON**

Creamy coleslaw  
Hearty potato salad  
Bakery fresh, pre-split sandwich rolls  
Sliced beef brisket  
Grilled chicken breast with peppers and onions  
generously ladled with a rich barbecue sauce  
Hickory smoked beans  
Fresh steamed vegetable medley  
Assorted desserts

### **BACKYARD**

**\$22.95 PER PERSON**

Fried chicken and tender BBQ pork ribs  
Hearty potato salad  
Hickory smoked beans  
Buttered corn cobbettes  
Freshly baked petite pain rolls with butter  
Assorted fresh baked pies

### **BAJA GRILL**

**\$ 22.95 PER PERSON**

Tortilla chips and queso  
Spanish rice  
Beef burritos with red gravy  
Fresh tortillas  
Baja chicken and steak with sautéed onions and peppers  
Guacamole, chipotle sour cream, shredded cheese, pico  
de gallo, shredded lettuce and salsa  
Pineapple pecan cake

### **ITALIAN**

**\$22.95 PER PERSON**

Penne pasta noodles  
Classic marinara sauce and zesty alfredo sauce  
Seasoned julienne chicken breasts  
Hearty Italian sausage  
Caesar salad  
Fresh, hot Italian breadsticks  
Tiramisu

### **AMERICANA**

**\$22.95 PER PERSON**

Garden vegetable tossed salad  
Country style potato salad  
Golden fried chicken  
Sliced roast beef with creamy horseradish  
Cheddar mashed redskin potatoes  
Cajun jambalaya  
Southwestern niblet corn  
Fresh baked petit pain rolls with butter  
Apple and pumpkin pie with whipped cream



# CREATE YOUR OWN BUFFET

*All buffets include pre-set water and served coffee. Minimum of 40 guests.*

## AMAZING ONE

2 salad selections  
1 entrée selection  
1 potato/rice selection  
1 vegetable selection  
1 dessert selection

**\$18.95 PER PERSON**

## DYNAMIC DUO

2 salad selections  
2 entrée selections  
1 potato/rice selection  
1 vegetable selection  
1 dessert selection

**\$20.95 PER PERSON**

## TANTALIZING TRIO

2 salad selections  
3 entrée selections  
1 potato/rice selections  
1 vegetable selection  
1 dessert selection

**\$22.95 PER PERSON**

# BUFFET SELECTIONS

*All buffets include pre-set water and served coffee. Tea and milk are served upon request. Minimum of 40 guests.*

## SALADS

Caesar salad  
Spring mix salad  
Potato salad  
Cole slaw  
Pasta salad  
BLT salad

## VEGETABLES

Extra sweet buttered corn  
Green beans amandine  
Steamed vegetable medley  
Honey glazed baby carrots  
Steamed asparagus spears

## POTATOES AND RICE

Redskin mashed potatoes  
Garlic mashed potatoes  
Cheddar mashed potatoes  
Twice baked potato  
Herb roasted baby red potatoes  
Baked potato with butter  
Wild rice blend  
Roasted red pepper mashed potatoes

## ENTRÉES

Sliced roast beef with gravy  
Deluxe sirloin tips  
Turkey with gravy  
Boneless pork loin with gravy  
Fried chicken  
Deep fried cod  
Grilled chicken breasts *with curry chicken gravy*

## DESSERTS

Raspberry chocolate mousse finished with phyllo cookie shards  
Pumpkin pie  
Assorted bistro bars  
Variety of fruit pies  
Cream cheese iced carrot cake  
Lemon cake  
New York style cheesecake *with strawberry or blueberry topping*  
Tiramisu

# COLD HORS D'OEUVRES

Delivered buffet style with china service. Table linens are available for \$5.00 each. All reception displays are available in half orders for 2/3 price.

## SHRIMP COCKTAIL DISPLAY

**\$295.00 100 PIECES**

Large gulf shrimp delicately seasoned and served with lemon and cocktail sauce.

## INTERNATIONAL AND DOMESTIC

### CHEESE-BOARD DISPLAY **\$295.00 SERVES 100**

Sliced and cubed cheeses can include dilled Havarti, smoked Gouda, cheddar, pepper jack, American and Swiss served with gourmet crackers and bakery fresh breads. Garnished with grapes and strawberries.

### RAINBOW OF FRESH FRUIT DISPLAY WITH SWEET DIP **\$285.00 SERVES 100**

Seasonal fruit including honey dew melon, cantaloupe, pineapple, strawberries, and seedless grapes arrayed around melon bowls of fruit dip.

### VEGETABLE CRUDITÉS **\$285.00 SERVES 100**

A colorful display of crisp vegetables, celery, carrots, squash, radishes, broccoli, cauliflower, cherry tomatoes and other seasonal vegetables served with ranch dressing.

## TRIO HUMMUS DISPLAY WITH

### FLAT BREAD POINTS

**\$185.00 100 PIECES**

Three flavors of hummus displayed with crackers and pitas.

## SPINACH DIP

**\$185.00 100 PIECES**

Spinach dip inside a carved fresh bread loaf served with bread cubes and gourmet crackers.

## SAVORY HERBED BRUSCHETTA

**\$185.00 100 PIECES**

Garlic toast medallions with a mixture of peppers, onions and tomatoes with Italian herbs.

## SILVER DOLLAR SANDWICHES

**\$165.00 100 PIECES**

Silver dollar size fresh rolls filled with your choice of ham, turkey or roast beef. Accompanied with mayo and mustard.

## CHOCOLATE COVERED STRAWBERRIES

**\$205.00 100 PIECES**

Strawberries dipped in chocolate.

# WARM HORS D'OEUVRES

## BAKED BRIE

**\$185.00 SERVES 100**

Rich, nutty-flavored cheese wrapped in puffed pastry and baked until golden brown covered with raspberry coulis and garnished with grapes and berries served with gourmet crackers.

## BACON PINEAPPLE FINGERS

**\$155.00 100 PIECES**

Apple wood smoked bacon wrapped around fresh pineapple and baked with brown sugar and soy sauce.

## VEGETABLE OR PORK EGG ROLLS

**\$195.00 100 PIECES**

Egg rolls, filled with vegetables, served with honey mustard and soy sauce. Pork added for pork egg rolls.

## FILLED MUSHROOM CAPS **\$185.00 100 PIECES**

Mushroom caps filled with a seafood mixture napped with hollandaise sauce.

## MEATBALLS

**\$145.00 100 PIECES**

Swedish or barbecue meatballs.

## FILET OF BEEF

**\$225.00 100 PIECES**

Filet of beef, grilled and sliced on toasted crostini.

## CHICKEN TENDERS

**\$195.00 100 PIECES**

Chicken tenders with ranch dressing and honey mustard sauce.

## BUFFALO WINGS

**\$195.00 100 PIECES**

Buffalo wings served with celery sticks and bleu cheese dressing.





## CARVING & ACTION STATIONS

*All carving stations include assorted bakery fresh rolls. Table linens are available for \$5 each.*

### **CARVER & CHEF FEES** **\$45.00 PER CARVER**

(\$20.00/carver per each extra hour)

1 carver, up to 2 hours. 1 carver per 100 people is recommended.

### **FILET OF BEEF** **\$5.00 PER PERSON**

Roasted top sirloin served with Dijon mustard and creamy horseradish sauce.

### **PRIME RIB** **\$6.00 PER PERSON**

Succulent rib roast carved to order, served with Au Jus and horseradish sauce.

### **ROASTED BREAST OF TURKEY** **\$5.00 PER PERSON**

Roasted turkey breast served with cranberry orange relish.

### **COUNTRY BAKED HAM** **\$5.00 PER PERSON**

Country baked ham served with a rum pecan sauce and Dijon mustard.



# A LA CARTE BEVERAGES

*Table linens are available for \$5 per table.*

## **FRESH BREWED COFFEE (REGULAR OR DECAFFEINATED)**

### **ONE GALLON**

**\$28.95 PER GALLON**

Serves roughly 20 people

### **FIVE GALLON**

**\$135.00 PER FIVE GALLONS**

Serves roughly 100 people

## **TEA**

### **HOT**

**\$28.95 PER GALLON**

### **ICED TEA**

**\$6.90 PER LITER**

## **JUICE**

*1 liter serves 4 people.*

### **CHILLED FRUIT JUICE**

**\$7.95 PER LITER**

### **LEMONADE**

**\$7.95 PER LITER**

### **16 OZ. MINUTE MAID**

**\$3.50 PER BOTTLE**

Orange, apple. or cranberry

## **MILK**

**\$3.50 PER LITER**

## **HOT CHOCOLATE**

**\$28.95 PER GALLON**

## **WATER**

### **20 OZ. DASANI BOTTLED SPRING WATER**

**\$3.50 PER BOTTLE**

### **INFUSED WATER STATION**

**\$27.50 PER FIVE GALLONS**

### **CAMBRO WATER SERVICE**

**\$17.50 PER FIVE GALLONS**

### **HEAD TABLE/SPEAKER DISPOSABLE WATER SERVICE**

COMPLIMENTARY UPON REQUEST

## **EXECUTIVE SET**

### **PITCHER OF WATER, BOWL OF ASSORTED CANDY AND LINEN**

**\$13.95 PER TABLE**

## **SODA**

### **12 OZ. COKE PRODUCTS**

**\$3.00 EACH**

### **20 OZ. COKE PRODUCTS**

**\$3.50 PER BOTTLE**

## **PUNCH**

**\$7.95 PER LITER**



# BAR SERVICE

*We are proud to serve only premium brand beverages.*

## **BARTENDER FEES**

(\$15.00/bartender per extra hour)  
1 bartender, up to 4 hours.

**\$80.00 PER BARTENDER**

Bartender fees will be waived if bar sales exceed \$350.00 per bartender per 4 hours.

## **HOSTED BAR**

Billed on consumption

## **CASH BAR**

**16 OZ. BAR SODA**

**\$3.00 PER SODA**

**9 OZ. PREMIUM COCKTAIL**

**\$5.00 PER COCKTAIL**

**9 OZ. DOUBLE PREMIUM COCKTAIL**

**\$6.00 PER COCKTAIL**

**TOP SHELF COCKTAILS**

**\$6.25 PER COCKTAIL**

## **WINE**

**HOUSE WINE - COLUMBIA CREST**

**\$6.25 PER GLASS**

(Riesling, Chardonnay, Cabernet and Merlot)

**\$18.95 PER BOTTLE**

**HOUSE CHAMPAGNE - ASTI**

**\$6.25 PER GLASS**

**\$18.95 PER BOTTLE**

## **BEER**

**12 OZ. DOMESTIC BOTTLED BEER**

**\$5.00 PER BOTTLE**

**12 OZ. CRAFT BOTTLED BEER**

**\$6.25 PER BOTTLE**

**16 GALLON DOMESTIC BEER KEG**

**\$325.00 PER KEG**

approximately (120) 16 oz. glasses

**16 GALLON CRAFT BEER KEG**

**\$395.00 PER KEG**

## **DRINK TICKETS**

To provide limited complimentary beverages.

**\$4.75 PER TICKET**