

ALERUS CENTER



FOOD & BEVERAGE

Alerus Center and its specialty item vendors are the exclusive providers of food and beverage on behalf of Oak View Group 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 25% service charge and applicable taxes

- Tax is 7.5%
- Alcohol is taxed at an additional 2%

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.

90% of event estimate balance is due 2 weeks before the event.

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 \$10.00 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 at least \$500.00 in sales is met.

ADDITIONAL SERVICES

BUTLER AND MAID SERVICE

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

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.

CORKING 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

\$13.95 PER PERSON

Oven fresh caramel rolls with butter

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

Seasonal sliced fresh fruit

CUSTOM CROISSANT

\$15.95 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

SERVED BREAKFAST

All served breakfasts include pre-set water.

MORNING SHINE

\$12.95 PER PERSON

Fluffy scrambled eggs, hickory smoked bacon, and a sausage patty along with American fried potatoes.

COUNTRY INN

\$14.95 PER PERSON

Thick-cut French toast, fluffy scrambled eggs, and crisp bacon strips accompanied by maple syrup and butter.

NETWORKING BREAKFAST

\$12.95 PER PERSON

Golden cheese stuffed omelets, bacon, and hash brown potatoes.

Tip:
Don't
forget to
order fresh
coffee, a pastry,
or fresh fruit

BREAKFAST BUFFET

All buffets include pre-set water. Minimum of 40 guests.

ROCKY MOUNTAIN CAFE

\$16.95 PER PERSON

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

\$16.95 PER PERSON

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

EGG BAKE BUFFET

\$16.95 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
Honey granola
Macerated fruit
3 of your favorite toppings

THE MARKET

\$13.95 PER PERSON

Domestic and international cheese with French bread and crackers
Fresh strawberries and grapes
Garden fresh vegetables with ranch dressing

SNACK ATTACK

\$6.75 PER PERSON

Freshly popped popcorn
Pretzels
Trail mix

BUILD YOUR OWN SUNDAE BAR

\$5.95 PER PERSON

Vanilla ice cream
Assorted 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

MIXED BAGELS WITH CREAM CHEESE	\$34.25 PER DOZEN
OVEN FRESH MUFFINS WITH BUTTER	\$25.50 PER DOZEN
ASSORTED COFFEE CAKES	\$3.95 PER PERSON
STRUDEL BITES	\$11.95 PER DOZEN
CARAMEL ROLLS WITH BUTTER	\$39.95 PER DOZEN
ICED CINNAMON ROLLS WITH BUTTER	\$39.00 PER DOZEN
SLICED FRUIT DISPLAY	\$7.50 PER PERSON
WHOLE FRESH SEASONAL FRUIT	\$1.75 EACH
ASSORTED INDIVIDUAL YOGURT	\$2.50 EACH
ASSORTED SCONES	\$35.95 PER DOZEN
ASSORTED DONUTS	\$47.95 PER DOZEN
BACON (2 STRIPS)	\$3.25 PER PERSON

SNACKS

FRESH BAKED GOURMET COOKIES	\$21.00 PER DOZEN
RICH FUDGE BROWNIES	\$24.00 PER DOZEN
RICE KRISPIES TREATS™	\$21.50 PER DOZEN
NACHO CHIPS AND SALSA	\$14.25 PER POUND
CRISPY PRETZELS	\$7.95 PER POUND
POTATO CHIPS AND DIP	\$16.95 PER POUND
FRESHLY POPPED POPCORN	\$10.50 PER POUND
SINGLE TOPPING 16" PIZZA	\$17.00 EACH
SUPREME 16" PIZZA	\$20.00 EACH
ASSORTED BISTRO BARS	\$29.95 PER DOZEN
GRANOLA BARS	\$1.50 EACH
GARDETTO'S	\$11.95 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 granola bar or cookie and a variety of 20 oz. bottled sodas and water.

KAISER ROLL SANDWICHES **\$17.95 PER PERSON**

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

CHICKEN SALAD CROISSANT **\$17.95 PER PERSON**

Cashew chicken salad in a large flaky croissant with fresh leaf lettuce served with gourmet snack mix and chilled salad. Includes whole fruit.

GOURMET CHEF SALAD **\$17.95 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 **\$17.95 PER PERSON**

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

CHICKEN CAESAR SALAD **\$17.95 PER PERSON**

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

CHEERY CHERRY SALAD **\$17.95 PER PERSON**

A cheerful mix of dried tart cherries in a creamy chicken walnut salad on a bed of crisp greens with cucumbers, onion, and tomatoes with ranch or poppy seed vinaigrette.

SERVED LUNCH

Pre-set water and table linens are included in pricing. Salads/desserts/beverages are available by request for an additional charge.

HOT TURKEY OR ROAST BEEF SANDWICH **\$16.95 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 **\$16.75 PER PERSON**

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

ALERUS CLUB WRAP **\$15.95 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 **\$16.25 PER PERSON**

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

GREEK SALAD WITH MARINATED CHICKEN **\$18.25 PER PERSON**

Grilled Greek chicken breast on chopped romaine, with feta, peppers, onion, cucumbers, and tomatoes with a sun-dried tomato vinaigrette. Served with a breadstick.

CHEERY CHERRY SALAD **\$19.95 PER PERSON**

A cheerful mix of dried tart cherries in a creamy chicken walnut salad on a bed of crisp greens with cucumbers, onion, and tomatoes with ranch or poppy seed vinaigrette. Served with a breadstick.

BUN HO **\$15.95 PER PERSON**

Vietnamese inspired dish of rice noodles, crisp greens, herbs, cucumbers, and seasoned beef. Served cold with sesame ginger dressing and garlic naan bread.

ORIENTAL CHICKEN SALAD **\$17.95 PER PERSON**

Homemade pan fried teriyaki chicken breast on a bed of crisp mixed greens with orange segments, water chestnuts, fresh vegetables, and wonton strips. With ranch or toasted sesame dressing and a breadstick.

LUNCH LASAGNA **\$16.95 PER PERSON**

Classic layered blend of meat, tomato sauce, cheese, and pasta with a side of steamed mixed vegetables and breadstick. *Minimum of 6 per order.*

VEGETARIAN LASAGNA **\$16.95 PER PERSON**

Tender vegetables with alfredo sauce and noodles served with steamed mixed vegetables and garlic toast. *Minimum of 6 per order.*

Tip:
Don't forget
beverages or
desserts.



CREATED BUFFET

All buffets (unless otherwise noted) include pre-set water. Minimum of 40 guests.

BAKER’S BEST DELI **\$16.50 PER PERSON**
Served with one-way service ware; No water service

- 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
- Steakhouse potato salad
- Chips

Add soup du jour with crackers **\$3.50 PER PERSON**

TACO BAR **\$16.50 PER PERSON**
 Flour tortillas
 Seasoned beef
 Shredded lettuce, diced tomatoes, and diced onion
 Sour cream
 Black olives
 Jalapeño peppers
 Shredded cheese
 Pico de gallo
 Taco sauce
 Nacho chips and guacamole

GREAT PLAINS BBQ **\$23.95 PER PERSON**
 Creamy coleslaw
 Steakhouse potato salad
 Bakery fresh, pre-split sandwich rolls
 Sliced beef brisket
 Grilled chicken breast with peppers and onions in BBQ sauce
 Hickory smoked beans
 Fresh steamed vegetable medley

BACKYARD BBQ **\$22.95 PER PERSON**
 Fried chicken and tender BBQ pork ribs
 Steakhouse potato salad
 Hickory smoked beans
 Buttered corn cobbettes
 Freshly baked French bread rolls with butter

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

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

AMERICANA **\$22.95 PER PERSON**
 Garden vegetable tossed salad
 Golden fried chicken
 Sliced roast beef with creamy horseradish
 Cheddar mashed potatoes
 Cajun jambalaya
 Southwestern niblet corn
 Fresh baked French bread rolls with butter

CREATE YOUR OWN BUFFET

All buffets include pre-set water. Minimum of 40 guests.

SALADS (Choose 1)

Caesar salad
Spring mix salad
Fall harvest salad
Summer harvest salad
Steakhouse potato salad
Chilled tortellini and tomato salad
Coleslaw
Summer fresh pasta salad
BLT salad

Add a second salad option for **\$1.95 PER PERSON**

VEGETABLES (Choose 1)

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

STARCH (Choose 1)

Classic 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 (Choose 1 - \$24.50 • 2 - \$27.50 • 3 - \$29.50)

Grilled Chicken in Choice of Sauce
- Picata Sauce (Lemon Caper Sauce)
- Marsala (White Wine and Mushroom Sauce)
- Normandy (Apple, Bacon, Brandy Sauce)
- Curry Gravy (Smooth Savory Chicken Gravy)
Beef Tips
Sliced Roasted Beef
Meatballs in Swedish Sauce
Smoked Dijon Pork Loin
Honey Glazed Ham
Deep Fried Cod
Roasted Turkey with Gravy
Baked Ravioli Florentine with a 4-Cheese Blend
Banquet Chicken Cordon Bleu

SERVED DINNER

*All served entrées are accompanied by French bread rolls with butter and choice of salad, vegetable, and potato unless noted.
Pre-set water is included in pricing.*

VEGETARIAN ENTRÉES

No vegetable or starch may be chosen for these meals.

MOROCCAN VEGETABLE COUSCOUS **\$22.95 PER PERSON**
Fluffy couscous tossed with fresh vegetables and beans (vegan).

EVERYONE'S VEGETARIAN LASAGNA **\$20.95 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 **\$20.95 PER PERSON**
Bow-tie pasta accompanied with fresh garden vegetables, sautéed in Alfredo sauce. Topped with Parmesan cheese.

STUFFED "CHORIZO" PEPPERS **\$17.95 PER PERSON**
Chorizo spiced meatless crumble mixed with onions, tomatoes, beans stuffed into a pepper topped with baked cheese. Served on a bed of cilantro lime rice with a lemon béchamel.

CAVATAPPI PASTA **\$25.95 PER PERSON**
Baked cavatappi pasta with mushrooms, spinach, artichokes, and sun-dried tomatoes in a smoked gouda cream sauce.

STEAK AND SEAFOOD ENTRÉES

STEAK AND SHRIMP **STARTING AT \$35.95 PER PERSON**
A tender cut 6 oz. sirloin paired with broiled shrimp.

STUFFED SHRIMP SCAMPI **\$35.95 PER PERSON**
Large gulf butterfly shrimp stuffed with crab meat and drizzled with garlic butter.

WALLEYE AMANDINE **\$32.95 PER PERSON**
A fresh walleye fillet, lightly breaded and garnished with shaved almonds.

TURKEY ENTRÉE

ALL AMERICAN TURKEY ROAST **\$18.95 PER PERSON**
Sliced turkey breast topped with a rich pan gravy.

PORK ENTRÉES

STUFFED CENTER CUT PORK CHOP **\$24.95 PER PERSON**
Double cut pork chop stuffed with a savory sage stuffing with an apple brandy gravy.

SMOKED DIJON LOIN **\$21.95 PER PERSON**
Pork loin seasoned with herbs and stone-ground Dijon, gently smoked and finished with an apple and pork veloute sauce.

SERVED DINNER

CONTINUED



BEEF ENTRÉES

STEAK BEARNAISE

\$31.95 PER PERSON

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

STEAK MADAGASCAR

\$33.95 PER PERSON

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

PETITE FILET MIGNON

STARTING AT \$43.95 PER PERSON

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

RIVERS EDGE RIBEYE

STARTING AT \$42.95 PER PERSON

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

FRESH CARVED PRIME RIB

STARTING AT \$44.95 PER PERSON

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

BEEF CARBONNADE

\$24.95 PER PERSON

Tender pieces of Certified Angus Beef braised with bacon, onions, and beer

SIRLOIN TIPS

\$23.95 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

\$19.95 PER PERSON

A mix of beef and pork make up this savory meatball served in a beefy dill sauce.

CHICKEN ENTRÉES

CHICKEN PICCATA

\$23.95 PER PERSON

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

CHICKEN MARSALA

\$23.95 PER PERSON

Sautéed chicken breast smothered in a marsala wine mushroom sauce.

CHICKEN CORDON BLEU

\$23.95 PER PERSON

Deconstructed chicken cordon bleu with sauce champignon.

BAKED CHICKEN

\$19.95 PER PERSON

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

CHICKEN NORMANDY

\$23.95 PER PERSON

Sautéed chicken breast smothered in an apple, bacon, brandy cream sauce

HARISSA CHICKEN

\$23.95 PER PERSON

Pan seared harissa marinated boneless chicken breast served with a smoked gouda bechemel.

CHILDREN'S ENTRÉES

Available for children up to 12 years old; 1 choice per event. Includes a Rice Krispies Treat™.

CHICKEN STRIPS & FRENCH FRIES

\$9.95 PER CHILD

GRILLED CHEESE SANDWICH & FRENCH FRIES

\$9.95 PER CHILD

DINNER OPTIONS

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.

SUMMER HARVEST SALAD

Crisp mixed greens with sweetened dried cranberries, house made candied almonds, and a lemon stilton cheese.

STEAKHOUSE POTATO SALAD

Diced red potatoes with bacon, onions, and sweet relish in a mayonnaise and sour cream dressing.

STARCH *1 choice per entrée*

CLASSIC 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

PENNE IN SMOKED GOUDA BECHAMEL

VEGETABLES *1 choice per entrée*

EXTRA SWEET BUTTERED CORN

GREEN BEAN AMANDINE

STEAMED VEGETABLE MEDLEY

HONEY GLAZED BABY CARROTS

STEAMED ASPARAGUS SPEARS



COLD HORS D'OEUVRES

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

SHRIMP COCKTAIL DISPLAY

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

\$330.00 100 PIECES

INTERNATIONAL AND DOMESTIC CHEESE BOARD DISPLAY

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

\$330.00 SERVES 100

FRESH FRUIT DISPLAY WITH SWEET DIP

Seasonal fruit including honeydew melon, cantaloupe, pineapple, strawberries, and seedless grapes arranged around bowls of fruit dip.

\$285.00 SERVES 100

FRESH AND ROASTED VEGETABLE CRUDITÉS

Blend of crisp fresh vegetables and sweet roasted vegetables served with ranch.

\$205.00 SERVES 100

TRIO HUMMUS DISPLAY

Three flavors of hummus displayed with crackers and pitas.

\$185.00 100 PIECES

SPINACH DIP

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

\$185.00 100 PIECES

SAVORY HERBED BRUSCHETTA

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

\$195.00 100 PIECES

ARTICHOKE AND OLIVE BRUSCHETTA

A sweet flavor of artichoke hearts mixed with the vinegar tang of olives on focaccia crostini sprinkled with shredded parmesan cheese.

\$195.00 100 PIECES

STRAWBERRY & GOAT CHEESE BRUSCHETTA

Honey chèvre with fresh sliced strawberries on a French bread crostini with fresh basil and a balsamic reduction.

\$195.00 100 PIECES

SILVER DOLLAR SANDWICHES

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

\$205.00 100 PIECES

CHOCOLATE COVERED STRAWBERRIES

Strawberries dipped in chocolate.

\$225.00 100 PIECES

DESSERT SHOOTERS

Let guests choose their own dessert from a display of assorted, single-serve dessert shooters.

\$350.00 100 PIECES



WARM HORS D'OEUVRES

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

BAKED BRIE 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.	\$250.00 SERVES 100
BACON PINEAPPLE FINGERS Applewood smoked bacon wrapped around fresh pineapple and baked with brown sugar and soy sauce.	\$195.00 100 PIECES
VEGETABLE OR PORK EGG ROLLS Egg rolls, filled with vegetables, served with honey mustard and soy sauce. Pork added for pork egg rolls.	\$265.00 100 PIECES
FILLED MUSHROOM CAPS Mushroom caps filled with a seafood mixture napped with hollandaise sauce.	\$195.00 100 PIECES
MEATBALLS Swedish, bourbon, or bbq meatballs.	\$195.00 100 PIECES
CHICKEN TENDERS Chicken tenders with ranch dressing, BBQ and honey mustard sauce.	\$225.00 100 PIECES
CHICKEN WINGS Wings served with celery sticks and bleu cheese dressing. Boneless wing flavors are BBQ, buffalo, bourbon, teriyaki, or sweet chili.	BONE-IN \$225.00 100 PIECES BONELESS \$195.00 100 PIECES
HOT HAM & CHEESE SLIDERS Baked juicy ham and Swiss nestled in soft Hawaiian rolls and brushed with a buttery Dijon, onion, and poppy seed topping.	\$245.00 100 PIECES
FRIED RAVIOLI Served with warm marinara.	\$195.00 100 PIECES
PORK BAO Steamed Asian dumpling containing shredded bbq pork	\$250.00 100 PIECES

CARVING & ACTION STATIONS

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

ACTION STATION

\$45.00 PER STATION

1 carver, up to 2 hours. 1 carver per 100 people is recommended. Then an additional \$20.00/carver per hour.

FILET OF BEEF

\$6.95 PER PERSON

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

PRIME RIB

STARTING AT \$9.50 PER PERSON

Succulent rib roast carved to order, served with horseradish and au jus sauce.

ROASTED BREAST OF TURKEY

\$5.00 PER PERSON

Roasted turkey breast served with cranberry orange relish.

COUNTRY BAKED HAM

\$7.00 PER PERSON

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

DESSERTS

RASPBERRY CHOCOLATE MOUSSE

Finished with phyllo cookie shards

\$4.00 EACH

VARIETY OF FRUIT PIES

\$4.00 EACH

PUMPKIN PIE

\$4.00 EACH

TIRAMISU

\$4.00 EACH

NEW YORK STYLE CHEESECAKE

Plain, strawberry, blueberry, chocolate, or caramel

\$5.00 EACH

CREAM CHEESE ICED CARROT CAKE

\$6.00 EACH

DULCE DE LECHE CHEESECAKE

\$6.00 EACH

LEMON CAKE

\$7.00 EACH

GLUTEN-FREE CHOCOLATE CAKE

\$7.00 EACH



A LA CARTE BEVERAGES

FRESHLY BREWED COFFEE (REGULAR OR DECAFFEINATED)

ONE GALLON

\$29.95 EACH

Serves roughly 20 people

FIVE GALLONS

\$135.00 EACH

Serves roughly 100 people

HOT CHOCOLATE

\$29.95 PER GALLON

HOT TEA

\$29.95 PER GALLON

JUICE & MILK

1 liter serves 4 people.

CHILLED FRUIT JUICE OR PUNCH

\$7.95 PER LITER

LEMONADE

\$7.95 PER LITER

16 OZ MINUTE MAID

\$3.50 PER BOTTLE

Orange, apple, or cranberry

MILK

\$7.95 PER LITER

WATER

20 OZ DASANI BOTTLED SPRING WATER

\$3.50 PER BOTTLE

CAMBRO WATER SERVICE

\$17.50 PER FIVE GALLONS

INFUSED WATER STATION

\$27.50 PER FIVE GALLONS

EXECUTIVE SET

\$13.95 PER TABLE

Pitcher of water, bowl of assorted candy, and linen



BAR SERVICE

BARTENDERS

\$100.00 PER BARTENDER

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

Bartender fees will be waived if bar sales exceed \$350.00.

CASH BAR

16 OZ BAR SODA

\$3.00 EACH*

9 OZ PREMIUM COCKTAIL

\$6.00 EACH*

9 OZ DOUBLE PREMIUM COCKTAIL

\$7.00 EACH*

TOP SHELF COCKTAIL

\$7.00 EACH*

DOUBLE TOP SHELF COCKTAIL

\$8.00 EACH*

12 OZ DOMESTIC BOTTLED BEER

\$6.00 EACH*

12 OZ CRAFT BOTTLED BEER

\$7.00 EACH*

WINE

HOUSE WINE - COLUMBIA CREST

\$7.00 PER GLASS*

(Riesling, Chardonnay, Cabernet and Merlot)

\$19.95 PER BOTTLE

HOUSE CHAMPAGNE - ASTI

\$19.95 PER BOTTLE

KEGS

1 keg serves approximately (120) 16 oz. glasses

16 GALLON DOMESTIC BEER KEG

\$350.00 EACH

16 GALLON CRAFT BEER KEG

\$395.00 EACH

DRINK TICKETS

\$6.25 EACH*

To provide limited complimentary beverages.

HOSTED BAR: Billed on consumption

* denotes tax inclusive item