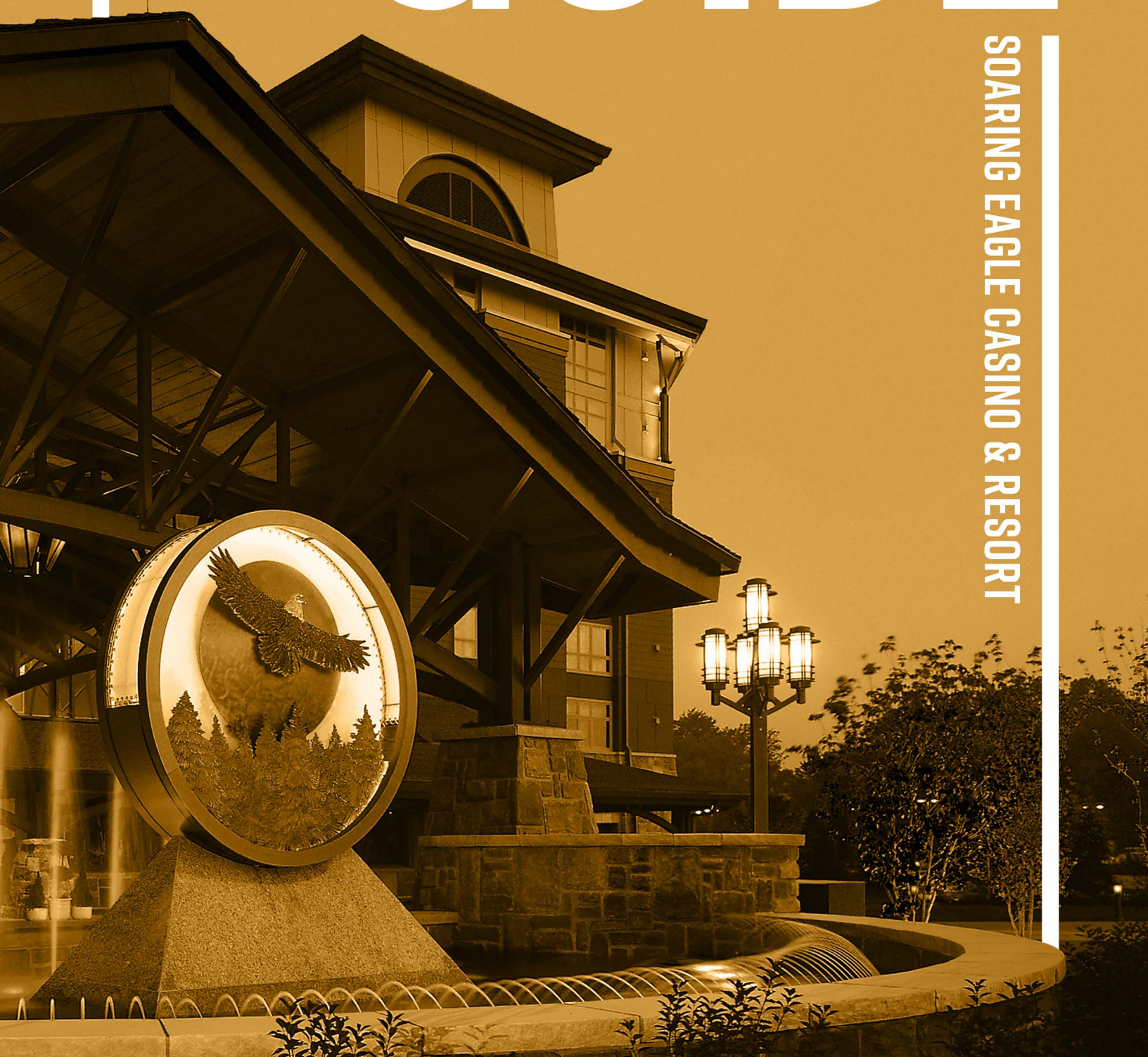


EVENT GUIDE

SOARING EAGLE CASINO & RESORT





SOARING EAGLE CASINO & RESORT
IS PROUD TO HAVE THE OPPORTUNITY
TO HOST YOUR EVENT.

Our elegant function rooms paired with our team of hospitality professionals will ensure the total success of your event. Enclosed you will find Soaring Eagle's suggested menu selections. Our Culinary and Sales Staff are more than happy to work with you to create a custom menu that suits your event needs.

In order to ensure the availability of all selected items, your menu selections should be submitted to your Catering and Convention Services Manager no later than twenty-one (21) days prior to your scheduled event. We can provide Kosher meals upon request with two weeks advance notice. Please specify any specific dietary requirements to the sales staff when making menu selections so that they may be accommodated. Prices are subject to change. In order to maintain proper Food Safety regulations, food that is served at a banquet function may not leave the premises.

- 3 **BREAKFAST & BRUNCH**
 - BREAKFAST 4
 - BRUNCH 6
 - ACCOMPANIMENTS 7
- 9 **LUNCH**
 - LUNCHEON 10
 - MEETING BREAK 15
- 17 **HORS D'OEUVRE**
 - APPETIZERS 18
 - CANAPÉS 21
- 23 **SPECIALTY SELECTIONS**
 - CARVING BOARD 24
 - LIVE ACTION STATION 25
- 28 **DINNER**
- 32 **SOUP & SALAD**
- 34 **DESSERT**
- 36 **BEVERAGES**
- 40 **EVENT DETAILS**



BREAKFAST
& BRUNCH

All Breakfast Selections include freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

BREAKFAST

CONTINENTAL BREAKFAST SELECTIONS

CB-I (\$12.00++ PER PERSON)

- Fresh Orange Juice
 - Assorted Selection of Yeast Doughnuts, Cake Doughnuts & Danish
- Preserves & Butter

CB-II (\$15.00++ PER PERSON)

- Fresh Orange & Grapefruit Juices
- Display of Fresh Sliced Fruit & Berries
 - Assorted Muffins, Fruit Breads, Croissants & Danish
- Preserves & Butter
 - Assorted Bagels & Flavored Cream Cheeses
- Assorted Flavors of Yogurt

CB-III (\$17.00++ PER PERSON)

- Fresh Orange, Grapefruit & Tomato Juices
 - Assorted Breakfast Bars & Cold Cereals
- Whole & Skim Milk
- Assorted Flavors of Yogurt
- Display of Fresh Sliced Fruit & Berries
 - Brown Sugar Crème Fraiche
 - Assorted Muffins, Croissants, Coffee Cakes & Danish
- Preserves & Butter

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

PLATED BREAKFAST SELECTIONS

PB-I (\$16.00++ PER PERSON)

- Fluffy Scrambled Eggs
 - Strawberry Cheesecake
 - French Toast
- Chilled Tomato & Fruit Juices
- Fresh Seasonal Breakfast Fruit Cocktail
 - Choice of Smoked Sausage Links, Bacon or Ham
- Home Fried Potatoes
- Preserves & Butter

PB-II (\$17.00++ PER PERSON)

- Roasted Vegetable & Parmesan Quiche
- Smoked Sausage Links
- Chilled Tomato & Fruit Juices
- Fresh Seasonal Breakfast Fruit Cocktail
- Oven Roasted Red Skin Potatoes
 - Assorted Breakfast Pastries
- Preserves & Butter

PB-III (\$18.00++ PER PERSON)

- Eggs Benedict - Creole Style
- Two Poached Eggs
- House Made Smoked Ham
- Hash with Creole Hollandaise
- Toasted English Muffin
- Chilled Tomato & Fruit Juices
- Fresh Seasonal Breakfast Fruit Cocktail
 - Oven Roasted Red Skin Potatoes
 - Assorted Breakfast Pastries
- Preserves & Butter

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

BREAKFAST BUFFET SELECTIONS

(20 GUESTS MINIMUM REQUIRED)

BB-I (\$20.00++ PER PERSON)

- Fluffy Scrambled Eggs
 - Crème Brulee French Toast w/ Fresh Berries
 - Home Fried Potatoes
- Chilled Tomato & Fruit Juices
- Display of Fresh Sliced Fruit and Berries
 - Assorted Breakfast Pastries
- Preserves & Butter
 - Choice of Bacon, Sausage, Ham or Corned Beef Hash

BB-II (\$23.00++ PER PERSON)

- Ham & Cheddar Scrambled Eggs
 - Apple Cinnamon Raisin French Toast with Michigan Maple Syrup
- Skillet Fried Potatoes with Herbs & Caramelized Onions
- Chilled Tomato & Fruit Juices
 - Assorted Breakfast Pastries
- Preserves & Butter
- Display of Fresh Seasonal Fruit and Berries
 - Cold Cereal Display
- Assorted Flavors of Yogurt
 - Choice of 2: Bacon, Sausage, Ham or Corned Beef Hash

BB-III (\$28.00++ PER PERSON)

- Western Style Scrambled Eggs
 - Cheese Blintz with Vanilla Crème Anglaise or Fruit Compote
- Skillet Fried Potatoes with Herbs & Caramelized Onions
- Chilled Tomato & Fruit Juices
- Display of Fresh Seasonal Fruit & Berries
 - Assorted Cereals & Housemade Almond Honey Granola with Whole & Skim Milk
- Smoke House Bacon & Sausage Links
 - Assortment of Fresh Baked Danish, Muffins & Croissants
- Preserves and Butter

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

All Brunch Selections include freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

BRUNCH

BRUNCH BUFFET SELECTIONS

(20 GUESTS MINIMUM REQUIRED)

BR-I (\$42.00++ PER PERSON)

INCLUDES THE FOLLOWING ITEMS

- Western Style Scrambled Eggs or Traditional Scrambled Eggs
- Chilled Tomato & Fruit Juices
- Display of Fresh Seasonal Fruit & Berries
- Assorted Breakfast Pastries
- Oven Roasted Potatoes or Mashed Potatoes & Gravy
- Vegetable Du Jour
- Smoked House Bacon, Sausage or Grilled Ham

CHOOSE 2 OF THE FOLLOWING SELECTIONS

- Cantaloupe & Watermelon Salad with Vanilla Mint
- Dilled Cucumber & Red Onion Salad
- Garden Salad: Carrots, Red Onion, Cucumber, Sun Dried Tomatoes, and a choice of 2 dressings

CHOOSE 1 SOUP FROM "SOUP SELECTIONS"

CHOOSE 2 OF THE FOLLOWING SELECTIONS

- Grilled Chicken Breast w/ Spinach & Fontina
- Fondue
- Sausage Gravy with Southern Style Biscuits
- Herb Crusted Pork Loin with Pancetta & Caramelized Onion Gravy
- Baked Penne Pasta with Julienne Garlic Chicken or Shrimp with Roasted Red Peppers, Romano & Parmesan Mornay

CHOOSE 1 OF THE FOLLOWING SELECTIONS

- Warm Apple Bread Pudding with Cinnamon Caramel Sauce
- Peach Crepes with Vanilla Bourbon Cream Anglaise
- Cheese Blintz
- Warm Fruit Crisp w/ Powdered Sugar Garnish

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

Charges of \$40.00 per Chef per hour apply to all Live Action Stations. One Live Action Station is required for every 150 anticipated guests.

ACCOMPANIMENTS

SMOKED FISH PRESENTATION

LAB-I (\$9.00++ PER PERSON)

House Smoked Salmon, Peppered Mackerel & Trout, Assortment of Bagels with Dilled Cream Cheese Traditional Accoutrement

BREAKFAST SANDWICHES

LAB-II (\$6.00++ PER PERSON)

Choice of Sausage, Ham or Bacon with Egg, & American Cheese Croissant, Bagel or English Muffins

BREAKFAST BURRITOS

LAB-III (\$7.00++ PER PERSON)

Scrambled Eggs Sautéed Peppers, Onions & Cheddar Cheese Bacon or Sausage. **VEGETARIAN OPTION IS AVAILABLE**

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

LIVE ACTION

BELGIAN WAFFLE STATION

LAB-IV (\$7.00++ PER PERSON)

Waffles made to order. Items available: Warm Syrup, Assorted Fruit Toppings Whipped Cream, Chocolate Sauce, Cinnamon , Chocolate Shavings & Chopped Nuts

LIVE ACTION

FRUIT SMOOTHIES STATION

LAB-V (\$8.00++ PER PERSON)

Choice of Assorted Fruits blended to order. Vanilla, Chocolate, Yogurt or Malt

LIVE ACTION

OMELET STATION

(20 GUESTS MINIMUM REQUIRED)

LAB-VI (\$8.00++ PER PERSON) 🍳

Omelets made to order. Items available: Bacon, Ham, Sausage, Spinach, Cheddar & Mozzarella Cheese, Peppers, Onions & Mushrooms

EGG WHITE OMELETS AVAILABLE UPON REQUEST

LIVE ACTION

CREPE STATION

(20 GUESTS MINIMUM REQUIRED)

LAB-VII (\$10.00++ PER PERSON)

Crepes made to order. Items available: assorted fruit fillings, Whipped Cream, Vanilla Anglaise Sauce, Cinnamon, Chocolate Shavings & Chopped Nuts

HARD BOILED EGGS 🍳

\$1.00++ EACH

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.



LUNCH

PLATED LUNCHEON SELECTIONS

Include your choice of soup or salad (see Soup & Salad), Chef selection of starch & vegetable, fresh baked rolls & butter (excluding some Plated Sandwiches), a choice from our dessert selection & freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

PL-I (\$34.00++ PER PERSON) 🍷

Creole Dusted Salmon

- with Crawfish Étouffée and Toasted Fennel Buerre Blanc

PL-II (\$36.00++ PER PERSON)

Herb Crusted Great Lakes Whitefish

- with Sherry Crab Sauce

PL-III (\$29.00++ PER PERSON) 🍷

Beef Satay

- with Black Pepper Hollandaise

Chicken Satay

- with Citrus Glaze

PL-IV (\$30.00++ PER PERSON) 🍷

Grilled Chicken Breast

- with Wild Mushroom Sauté

PL-V (\$28.00++ PER PERSON) 🍷

Cola Glazed Pork Loin

- with Bourbon Jus

PL-VI (\$28.00++ PER PERSON) 🍷🌱

Roasted Vegetable Napoleon (Vegetarian)

- with Red Pepper Coulis

PL-VII (\$28.00++ PER PERSON) 🍷

Penne Amatriacianna (Vegetarian)

- with Sliced Grilled Portobello Mushrooms and Shaved Parmesan Cheese

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

PLATED LUNCHEON SANDWICH SELECTIONS

Served with a choice of potato salad or pasta salad, a fresh fruit garnish, and freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas. All sandwiches are served on your choice of bread.

BREAD SELECTIONS:

White, Wheat, Sourdough White, Italian Hoagie, Pumpernickel & Rye, Kaiser Roll, Wraps or Gluten Free Option

SL-I (\$16.00++ PER PERSON) 🍷

Muffuletta Sandwich

- Italian Ham, Salami, Mortadella, Olive Salad & Provolone

SL-II (\$14.00++ PER PERSON) 🍷

Smoked Ham & Swiss

- Honey Mustard Mayonnaise

SL-III (\$15.00++ PER PERSON) 🍷

Peppercorn Crusted Roast Beef

- Horseradish Sauce & Aged White Cheddar Cheese

SL-IV (\$14.00++ PER PERSON) 🍷

Smoked Turkey & Provolone

- Pickled Red Onion Jam

SL-V (\$14.00++ PER PERSON) 🍷

Michigan Chicken Salad

- Sun Dried Cherries, Celery & Toasted Almonds
- Lettuce or Tomato Cup Option

SL-VI (\$14.00++ PER PERSON) 🍷

Albacore Tuna Salad

- Lettuce or Tomato Cup Option

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

LUNCH ON THE RUN: BOXED LUNCH SELECTIONS

(LIMIT OF 2 SELECTIONS)

Include condiments, potato chips, a fudge brownie, apple, and disposable flatware. Unless otherwise specified, sandwiches crafted on your choice of bread.

BREAD SELECTIONS:

White, Wheat, Sourdough White, Italian Hoagie, Pumpernickel & Rye, Kaiser Roll, Wraps or Gluten Free Option

CHOOSE 1 SALAD SELECTION:

- 🍷 • Home Style Potato Salad
- Tortellini Salad
- 🍷 • Fresh Fruit Salad
- 🍷 • Roasted Vegetable Salad
- 🍷 • Roasted Corn & Black Bean Salad

BXL-I (\$23.00++ PER PERSON) 🍷

Smoked Turkey Breast

- Brie Cheese and Dried Cherry Aioli

BXL-II (\$23.00++ PER PERSON) 🍷

Italian Deli

- Prosciutto, Genoa Salami, Provolone & Mortadella with Balsamic Vinaigrette

BXL-III (\$27.00++ PER PERSON)

Grilled Vegetable Wrap

- Marinated Grilled Vegetables in Lavosh Wrap
- Fresh Mozzarella & Sun Dried Tomato Aioli

BXL-IV (\$23.00++ PER PERSON) 🍷

Roast Sirloin

- Herb & Pepper Roasted Sirloin, Boursin Cheese & Horseradish Sauce
- On a Hoagie

BXL-V (\$23.00++ PER PERSON) 🍷

Ham & Swiss

- Hearthstone Ham & Jarelsburg Swiss, Honey Dijon on Ciabatta Bread

BXL-VI (\$22.00++ PER PERSON) 🍷

Tuscan Chicken

- Pesto Marinated Grilled Chicken Breast, Fresh Mozzarella & Sun Dried Tomato Aioli

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

COLD PLATED
LUNCHEON
SELECTIONS

CL-I (\$28.00++ PER PERSON)

Plated Deli Presentation

- Choose 1 soup from "Soup Selections"
- Tortellini Salad or Yukon Gold Potato Salad
- Choice of 4 Deli Selections:
Smoked Turkey, Pesto Grilled Chicken Breast, Roast Beef, Smoked Ham, Hard Salami, Albacore Tuna, Smoked Salmon or Chicken Salad
- Provolone, Swiss & Colby Jack Cheeses
- Choice of Bread:
White, Wheat, Sourdough White, Pumpernickel, Rye or Gluten Free Option
- Choose 1 dessert from "Dessert Selections"
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

CL-II (\$28.00++ PER PERSON)

Caesar Salad

- Presented in a parmesan bowl with garlic croutons, vine-ripe tomatoes, & Kalamata olives. If you would like to enhance the presentation we offer the following accompaniments: Grilled Chicken, Shrimp or Portobello Mushrooms
- Choose 1 soup from "Soup Selections"
- Fresh baked rolls & butter
- Choose 1 dessert from "Dessert Selections"
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

CL-III (\$25.00++ PER PERSON)

Oriental Chicken Salad

- Baby Greens, Grilled Chicken, Snap Peas, Cilantro, Rice Noodles, & Cashews with Chinese Mustard Vinaigrette
- Choose 1 soup from "Soup Selections"
- Fresh baked rolls & butter
- Choose 1 dessert from "Dessert Selections"
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

LUNCHEON BUFFET
SELECTIONS

(20 GUESTS MINIMUM REQUIRED)

LB-I (\$32.00++ PER PERSON)

- Chicken Alfredo with Penne Pasta
- Sautéed Beef Tips with Red Wine Mushroom Sauce
- A Selection of one starch & two vegetables from our banquet selections
- Fresh Field Greens with the choice of two dressings & appropriate trimmings
- Display of Fresh Fruit & Berries
- Tortellini Salad, Red Cabbage Slaw
- Assortment of Fresh Baked Pies, Cakes, & Cookies
- Fresh baked rolls and butter
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

LB-II (\$40.00++ PER PERSON)

- Roasted Pork loin with Apricot Glaze
- Sautéed Beef Tips with Red Wine Mushroom Sauce
- Baked Whitefish with Lemon Butter Sauce
- A Selection of one starch & two vegetables from our banquet selections
- Fresh Field Greens with the choice of two dressings & appropriate trimmings
- Display of Fresh Fruit & Berries
- Yukon Gold Potato Salad, Roasted Vegetable Salad
- Assortment of Fresh Baked Pies, Cakes, & Cookies
- Fresh baked rolls and butter
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

LUNCHEON BUFFET SELECTION CONTINUED...

LB-III (\$32.00++ PER PERSON)

- Southwest Caesar Salad with Cojita Cheese & Tortilla Straws
- Petit Wet Beef Burritos with Diced Tomatoes & Shredded Lettuce
- Green Chili & Monterey Jack Flautas
- Tequila Almond Chicken
- Display of Fresh Sliced Fruit & Berries
- Roasted Corn & Black Bean Salad with Cilantro Dressing
- Jicama & Cucumber Salad with Chili Lime Dressing
- Refried Beans, Spanish Rice & Cheese Nachos
- Carmel Flan, Cheesecake & Fruit Tarts
- Fresh baked rolls and butter
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

LB-IV (\$23.00++ PER PERSON)

Hot Sandwich Buffet

- Choice of 2 Hot Sandwiches:
Grilled Chicken, Meatball Sub, Hamburger, Philly Steak, Barbecued Pork, Hot Dog, or Bratwurst
- Pickles, Lettuce, Tomatoes & Onions
- Potato and Corn Chips
- Cole Slaw
- Pasta Salad
- Double Fudge Chocolate Brownies
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

LB-V (\$24.00++ PER PERSON)

Pizza and Salad Buffet

- 16 inch pizza with 3 items
- Caesar & Greek Salad
- Bread Sticks & Marinara Dipping Sauce
- Tiramisu & Italian Themed Desserts

LB-VI (\$30.00++ PER PERSON)

Cold Sandwich Buffet

- Choice of 4 Sandwich Platter Selections:
Smoked Turkey, Roast Beef, Smoked Ham, Corned Beef, Pastrami, Pesto Grilled Chicken Breast, Albacore Tuna Salad or Chicken Salad
- Display of Fresh Fruit & Berries
- Tortellini Salad, Red Cabbage Slaw or Yukon Gold Potato Salad
- Assorted Sandwich Breads
- Colby Jack, Swiss & Provolone Cheeses
- Pickles, Lettuce, Tomatoes, Marinated Onions & Olives
- Potato & Corn Chips
- Assorted Cakes and Pies
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

LB-VII (\$28.00++ PER PERSON)

Oriental Theme

- Sesame Soba Noodle Salad
- Oriental Style Slaw
- Egg Rolls with Sweet & Sour Dipping Sauce
- Teriyaki Beef
- Pork Fried Rice
- Chow Mein Noodles
- Spicy Imperial Chicken
- Coconut Custard Pie, Ginger Fruit Tarts
- Thai inspired Spice Cake w/ Cardamom Cream
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

LUNCHEON BUFFET SELECTION CONTINUED...

LB-VIII (\$36.00** PER PERSON)

Sunday Luncheon Buffet

- Choose 3 of the following options:
 - Home-style Meatloaf with Onion Gravy
 - Chicken Cacciatore
 - Parmesan Crusted Whitefish
 - Chicken Short Cake
 - Lasagna
 - 🍴-Sliced Pork Loin w/ Blackened Cream Sauce
 - Meatballs & Mushrooms
 - 🍴-Hungarian Style Goulash
- 🍴🌱 Iceberg Salad with the choice of two dressings & appropriate accoutrements
- 🍴 Yukon Gold Potato Salad
- Garlic Mashed Potatoes with Beef Gravy
- 🍴🌱 Rice Pilaf
- 🍴🌱 Green Bean Medley
- Assorted Cakes and Pies
- Fresh baked rolls and butter
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

LB-IX (\$30.00** PER PERSON)
(10 GUESTS MINIMUM REQUIRED)

Soup and Salad Buffet

- Choose 3 salad options:
 - Tortellini Salad, Caesar Salad,
 - Honey Dijon Spinach & Strawberry Salad,
 - Cucumber & Red Onion with Dilled Sour Cream Dressing, Mandarin Bibb Salad,
 - Fresh Field Greens with choice of two dressings & appropriate trimmings
- Warm Rolls & Bread Sticks
- Choose 2 soup from "Soup Selections"
- Assorted Cakes and Pies
- Fresh baked rolls and butter
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

MEETING BREAK

MEETING BREAK SELECTIONS

RB-I (\$16.00** PER PERSON)

Cookie Break

- Assorted Giant Cookies
- 🍴• Selection of Soft Drinks
- 🍴• Ice Cold Milk & Ice Tea
- Freshly Brewed Soaring Eagle Special Blend Coffee, Regular & Decaffeinated as well as a selection of Hot Herbal Teas

RB-II (\$16.00** PER PERSON)

Snack Break

- Corn Chips, Potato Chips, Popcorn, Pretzels, Granola Bars, Candy Bars & Brownies
- 🍴• Assorted Soft Drinks
- Freshly Brewed Soaring Eagle Special Blend Coffee, Regular & Decaffeinated as well as a selection of Hot Herbal Teas

RB-III (\$20.00** PER PERSON)

Energy Break

- 🍴🌱• Fresh Crudités
- 🍴• Assorted Dips
 - Assorted Granola & Energy Bars
 - House Made Trail Mix
- 🍴🌱• Cut Seasonal Fruit
 - Freshly Brewed Soaring Eagle Special Blend Coffee, Regular & Decaffeinated Flavored
 - Mineral Waters
- 🍴• Chilled Tomato & Fruit Juices

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

A LA CARTE MEETING BREAK ITEMS

**SOARING EAGLE
SPECIAL BLEND COFFEE**
REGULAR & DECAFFEINATED
\$39.00++ /Gallon (Yields 15 cups per gallon)

HOT HERBAL TEA
\$39.00++ /Gallon

ASSORTED SOFT DRINKS
\$2.50++ Each

**SOARING EAGLE
BOTTLED WATER**
\$2.50++ Each

**FRESHLY SQUEEZED
FRUIT JUICES**
\$14.00++ Per Carafe

WHOLE FRESH FRUIT
\$2.00++ Per Piece

ASSORTED PASTRIES
\$23.00++ Per Dozen

**FRESHLY BAKED
BUTTERY CROISSANTS**
\$28.00++ Per Dozen

ASSORTED JUMBO COOKIES
\$36.00++ Per Dozen

**DELUXE DOUBLE
CHOCOLATE BROWNIES**
\$30.00++ Per Dozen

HOUSE MADE CUPCAKES
\$30.00++ Per Dozen

GRANOLA BARS
\$3.00++ Each

ASSORTED CANDY BARS
\$3.00++ Each

ASSORTED CHIPS & PRETZELS
\$3.00++ Per Bag

ASSORTED FLAVORS OF YOGURT
\$2.50++ Each

ASSORTED ENERGY DRINKS
\$6.00++ Each

*PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.*

HORS D'OEUVRE

APPETIZERS

APPETIZER SELECTIONS

(50 PIECE MINIMUM PER ITEM REQUIRED)

FOUR-CHEESE CRUSTED FRENCH BAGUETTE

\$1.50++ Per Piece

STUFFED MUSHROOM CAPS
WITH SPINACH, ITALIAN SAUSAGE & PARMESAN

\$3.00++ Per Piece

COCONUT SHRIMP
WITH SWEET & SOUR SAUCE

\$3.00++ Per Piece

SCALLOPS BAKED IN CARMELIZED BACON

\$6.00++ Per Piece

ORIENTAL FLAVORED BABY BACK RIBS

\$3.00++ Per Piece

CRAB RANGOONS
WITH SPICY ORIENTAL MUSTARD

\$4.00++ Per Piece

BUFFALO WINGS
WITH BLUE CHEESE DIP

\$2.50++Per Piece

OYSTERS ROCKEFELLER

\$5.00++ Per Piece

ASIAN EGG ROLLS
WITH GINGER SOY SAUCE

\$2.00++ Per Piece

SHRIMP & MUSHROOM BROCHETTES

\$3.00++ Per Piece

MINI BEEF WELLINGTON

\$5.00++ Per Piece

APPETIZER SELECTION CONTINUED...

RASPBERRY & BRIE IN PHYLLO DOUGH

\$3.75++ Per Piece

MACADAMIA NUT CHICKEN TENDERS
WITH APRICOT DIPPING SAUCE

\$3.00++ Per Piece

SPANAKOPITA

\$3.00++ Per Piece

CRAB CAKES
WITH CAJUN REMOULADE SAUCE

\$4.50++ Per Piece

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

PLATED APPETIZER SELECTIONS

GRILLED PRAWNS
WRAPPED IN BACON
WITH MANGO BBQ SAUCE

\$15.00++ Per Person

PORTABELLA MUSHROOM RAVIOLI
WITH GARLIC CREAM SAUCE

\$8.00++ Per Person

SOUTHWESTERN STYLE SHRIMP BROCHETTES
WITH BLACK BEAN SALSA

\$10.00++ Per Person

LOUISIANA CRAB CAKES
WITH MUSTARD BEURRE BLANC

\$14.00++ Per Person

STEAMED CHICKEN POT STICKERS
WITH SWEET SOY & SHITAKE MUSHROOM JUS

\$9.00++ Per Person

WILD MUSHROOM & CHEVRE STRUDEL
WITH MADEIRA TRUFFLE SAUCE

\$10.00++ Per Person

SEAFOOD COCKTAIL MARTINI
WITH MARINATED SHRIMP, SCALLOPS & CRAB MEAT AND CILANTRO, TOMATOES & LIME

\$14.00++ Per Person

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

COLD HORS D’OEUVRES

(50 PIECE MINIMUM PER ITEM REQUIRED
WHEN ORDERING PER PIECE)

JUMBO SHRIMP 🍤
WITH COCKTAIL SAUCE
\$3.50++ Per Piece

CRAB CLAWS 🦞
WITH SWEET & SPICY MUSTARD
\$4.00++ Per Piece

OYSTERS ON THE HALF SHELL 🦪
*WITH SHALLOT AND CRACKED
PEPPER MIGNONETTE*
Market Price

NORTH ATLANTIC SALMON 🐟
GRAVLOX
WITH ONION, EGG, CAPERS & SWEET CORN BLINI
\$210.00++ Per Fillet (serves approx. 40)

**INTERNATIONAL CHEESE DISPLAY
OF IMPORTED & DOMESTIC
CHEESES** 🧀
*WITH FRESH FRUIT GARNISH, SLICED BAGUETTES
& WATER CRACKERS*
\$8.00++ Per Person

**CHEESE PLATTER OF DOMESTIC
CHEESES AND CHEF SELECTION
OF CRACKERS** 🧀
\$6.00++ Per Person

FRESH CRUDITÉS DISPLAY 🥗🌱
WITH CHEF’S SELECTION OF DIPS
\$5.00++ Per Person

**DISPLAY OF FRESH FRUIT &
BERRIES** 🍓🌱
WITH YOGURT DIP
\$8.00++ Per Person

CHARCUTERIE DISPLAY
*WITH ASSORTED TERRINES & PATES,
CRANBERRY APPLE CHUTNEY, GRAIN MUSTARD,
& TOAST POINTS*
\$10.00++ Per Person

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.

CANAPÉS

COLD CANAPÉS

(50 PIECE MINIMUM PER ITEM REQUIRED)

POLENTA CROSTINI
*WITH GRAPE TOMATO BASIL CONFIT
& MOZZARELLA*
\$2.00++ Per Piece

“BACON & EGGS” DEVEILED EGGS 🍳
\$2.00++ Per Piece

**“COUNTRY STYLE” PATE
ON SOURDOUGH**
WITH CHERRY PECAN CHUTNEY
\$2.00++ Per Piece

**NORTH ATLANTIC
SALMON GRAVLOX**
WITH CHIVE PANCAKE & LEMON DILL CREAM
\$1.50++ Per Piece

CHEVRE STUFFED FIG 🍷
WRAPPED IN PROSICUTTO
\$2.00++ Per Piece

SMOKED TROUT 🐟
WITH HORSERADISH CREAM
\$4.00++ Per Piece

HARD SALAMI HORNS 🍷
WITH MUSTARD CREAM CHEESE
\$3.00++ Per Piece

FRESH FRUIT BROCHETTES 🍓🌱
\$2.50++ Per Piece

**FRESH VIETNAMESE
SHRIMP SPRING ROLL**
\$4.50++ Per Piece

MELON WRAPPED 🍷
IN PROSCIUTTO
\$2.00++ Per Piece

PEPPADEW PEPPERS 🍷
WITH FETA CHEESE & KALAMATA OLIVES
\$3.00++ Per Piece

PHYLLO CUPS
WITH MICHIGAN CHERRY CHICKEN SALAD
\$3.00++ Per Piece

GOLD CANAPÉS CONTINUED...

**JAMAICAN PORK 🍷
TENDERLOIN MEDALLIONS**
WITH CUCUMBER HEART AND PAPAYA SALSA
\$2.00++ Per Piece

**CALIFORNIA ROLLS OR 🍷
VEGETARIAN CALIFORNIA ROLLS**
\$2.50++ Per Piece

*PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.*



SPECIALTY SELECTION

Charges of \$40.00 per Chef per hour will be added. Includes Dinner Rolls or Buns with appropriate accoutrements. Please consult your Banquet & Catering professional for the current market prices for the live action, carving table showpieces.

CARVING BOARD

- HOUSE SMOKED PULLED PORK** 🍖
WITH HICKORY SMOKED BARBECUE SAUCE
Serves Approximately 20
- ROAST SIRLOIN** 🍖
WITH HORSERADISH CREAM SAUCE
Serves Approximately 35
- SLOW ROASTED PRIME RIB OF BEEF** 🍖
WITH NATURAL AU JUS
Serves Approximately 25
- LEMON & THYME ROASTED TURKEY BREAST**
WITH MUSTARD HERB CRUST
Serves Approximately 40
- ROSEMARY RUBBED LEG OF LAMB** 🍖
WITH ROASTED APPLE & MINT CHUTNEY
Serves Approximately 25
- HONEY GLAZED SMOKED HAM** 🍖
WITH HONEY DIJON MUSTARD
Serves Approximately 50
- PEPPER CRUSTED ROASTED PORK LOIN** 🍖
WITH BACON & HERB VINAIGRETTE
Serves Approximately 35
- STEAMSHIP ROUND OF BEEF** 🍖
WITH NATURAL JUS
Serves Approximately 150

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

Charges of \$40.00 per Chef per hour will be added. One Live Action Station is required for every 150 anticipated guests. Include a selection of breads.

LIVE ACTION

LIVE ACTION

SALAD STATION

Prepared to Order & Served in a Martini Glass.

LAD-I (\$10.00++ PER PERSON)

- Assorted Baby Greens & Romaine
Accoutrement: Pancetta Cracklings, Grilled Chicken Breast, Roasted Pumpkin Seeds, Tear Drop Tomatoes, Bermuda Onions, Diced Cucumbers, Garlic Chips, Focaccia Croutons, Blue Cheese, Asiago Cheese, Shaved Carrots, Kalamata Olives, Mandarin Oranges
- Choice of 2 dressings

LIVE ACTION

ORIENTAL STATION

LAD-II (\$23.00++ PER PERSON)

- Maki Rolls, Salad Rolls, Vietnamese Spring Rolls, Spicy Salmon & Avocado Rolls, Vegetarian Maki Rolls, Classic California Rolls
- Tempura Station with Skewered Chicken, Shrimp, Broccoli & Mushrooms
- Traditional Accompaniments: Sweet Chili Lime Sauce, Wasabi, Soy Sauce, Pickled Ginger, & Appropriate Accoutrements

LIVE ACTION

ANTIPASTO STATION

(CHEF NOT REQUIRED)

LAD-III (\$10.00++ PER PERSON)

- Chilled & Grilled Vegetables, Capacolla, Prosciutto, Genoa Salami, Shaved Parmesan, Marinated Assorted Olives & Banana Peppers
- Fresh Mozzarella w/ Basil & Sun Dried Tomato
- Assorted Focaccia & Italian Themed Breads

LIVE ACTION

CHARCUTERIE
PLATTER

(CHEF NOT REQUIRED)

LAD-IV (\$10.00++ PER PERSON)

Assorted Terrines & Pates, Grain Mustard & Toast Points, Selection of Chutneys & Pickles

LIVE ACTION

STIR FRY STATION

LAD-V (\$18.00++ PER PERSON)

- White Rice, Fried Rice, Stir Fry Vegetables
- Choose 2 of the following:
Pork, Chicken, Beef or Shrimp Stir Fry

LIVE ACTION

CHOCOLATE FOUNTAIN

LAD-X (\$9.00++ PER PERSON)

Chocolate, Strawberries, Shortbread Cookies, Petit Rice Crispy Squares, Pretzel Rods and Assorted Petit Fours

LIVE ACTION

CHOCOLATE PARADISE
STATION

LAD-XI (\$18.00++ PER PERSON)

- Drinkable Chocolate Station
- Chocolate Fountain
- Sipping Chocolate, Strawberries, Shortbread Cookies, Petit Rice Crispy Squares, Pretzel Rods, Assorted Chocolates & Petit Fours & Pastry Chefs Assortment
- White & Dark Chocolate Cakes & Pies

LIVE ACTION

MASHED POTATO BAR

LAD-VI (\$9.00++ PER PERSON)

- Mashed Idaho & Sweet Potato
- Bison Chili, Cabernet Gravy, Chevre Fondue, Garlic Crisps, Shallot Rings, Cheddar Cheese, Sour Cream, Diced Bacon & Chives

LIVE ACTION

PASTA STATION

LAD-VII (\$16.00++ PER PERSON)

- Choose 2 pasta options:
Penne, Tri-colored Cheese Filled Tortellini, Linguini, Spaghetti, Farfalle, Cheese or Sausage Filled Ravioli
- Choose 2 sauce options:
Amatriacianna, Marinara, Garlic Pesto Cream, White Clam Bolognese, Alfredo Roasted Vegetable

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

LIVE ACTION

FAJITA STATION

LAD-VIII (\$14.00++ PER PERSON)

- Seasoned Chicken and Beef Fajita Meat
- Sautéed Peppers & Onions, Soft Flour Tortilla Shells, Sour Cream, Cheddar Cheese, Scallions, Jalapenos, Tortilla Chips & Salsa

LIVE ACTION

SHRIMP SCAMPI
STATION

LAD-IX (\$16.00++ PER PERSON)

Garlic & Olive Oil Sautéed Shrimp, Jasmine Rice, Sautéed Stir Fry Vegetables, Linguine & Roasted Garlic Sauce

DINNER

PLATED DINNER SELECTIONS

Includes choice of soup or salad, Chef's selection of starch and vegetable, fresh baked rolls and butter, dessert and freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

PDS-I (\$32.00++ PER PERSON)

Grilled Pork Loin

w/ Caramelized Apples & Spiced Carmel Sauce

PDS-II (\$48.00++ PER PERSON)

North Atlantic Salmon Persille

with Tomato Blushed Hollandaise

PDS-III (MARKET PRICE)

8 oz. Beef Tenderloin

with Burgundy Mushroom Sauce

PDS-IV (\$32.00++ PER PERSON) 🍷

Curry Accented Pork Loin

with Apple Compote

PDS-V (\$32.00++ PER PERSON)

Shrimp Carbonara

with Sautéed Shrimp, Linguini Pasta, and Parmesan & Bacon Accented Cream Sauce

PDS-VI (\$41.00++ PER PERSON)

New York Strip Steak

with Marchands De Vin

PDS-VII (\$32.00++ PER PERSON)

Grilled Chicken Breast

with Fontina Mornay & Caramelized Onions

PDS-VIII (\$49.00++ PER PERSON)

Roast Prime Rib of Beef

with Au Jus

PDS-IX (\$39.00++ PER PERSON)

Shallot Crusted Whitefish

with Herb Beurre Blanc

PDS-X (MARKET PRICE)

10 oz Maine Lobster Tail

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

CUSTOM DUAL PLATED DINNER SELECTIONS

(BASE PLATE PRICE OF \$16.00)

Includes choice of 2 or more entrees, choice of soup or salad, Chef's selection of starch and vegetable, fresh baked rolls and butter, dessert and freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

GRILLED CHICKEN BREAST 🍷

WITH TUSCAN TOMATO VINAIGRETTE

\$10.00++ per person

PETITE FILET MIGNON 🍷

WITH PORT WINE GLACE

\$32.00++ per person

ROASTED SALMON 🍷

WITH HERB BUTTER ACCENTED BUERRE BLANC

\$22.00++ per person

OVEN ROASTED BEEF TENDERLOIN🍷

WITH PORTABELLA CABERNET

\$35.00++ per person

PETITE LOBSTER TAIL 🍷

WITH DRAWN BUTTER

Market Price

SHRIMP SCAMPI

WITH PASTA & GARLIC SAUCE

\$9.00++ per person

SOUTHWESTERN CHICKEN BREAST🍷

WITH CREOLE SAUCE

\$9.00++ per person

CRAB CRUSTED WALLEYE

WITH RICH KING CRAB & HERBS

\$20.00++ per person

GRILLED PORK LOIN 🍷

W/ CARAMELIZED APPLES & SPICED CARMEL SAUCE

\$9.00++ per person

GRILLED NEW YORK STRIP 🍷

WITH LEEK & MUSHROOM FONDUTA

\$23.00++ per person

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

DINNER BUFFET SELECTIONS

(20 GUESTS MINIMUM REQUIRED)

TB-I (\$40.00++ PER PERSON)

Western Buffet

- Fresh Field Greens with choice of 2 dressings & appropriate accoutrements
- Cucumber & Red Onion Salad with Dilled Sour Cream Dressing
- Red & White Coleslaw with Celery Seed Dressing
- Roasted Sweet Potato Salad with Green Onion Dressing
- Hickory Smoked BBQ Ribs
- Bacon Wrapped Trout w/ Sweet & Sour Shallots
- Southwestern Chicken Breast with Pablano Peppers & Roma Tomato Salsa
- Baked Potatoes, Corn O'Brien
- Honey Baked Beans with Bacon
- Corn Bread, Country Biscuits, Dinner Rolls & Butter
- Mississippi Mudpie, Chocolate Turtle Torte, Berry Crisp, Apple Pie
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

TB-II (\$60.00++ PER PERSON)

Italian Buffet

- Antipasto Display: Chilled & Grilled Vegetables, Capocollo, Prosciutto, Genoa Salami, Shaved Parmesan, Marinated Assorted Olives and Banana Peppers, Fresh Mozzarella with Basil & Sun Dried Tomatoes
- Caesar Salad with Focaccia Croutons & Shaved Parmesan
- Agnolotti Pasta
- Cheese Manicotti with Sundried Tomato Cream Sauce & Scallions
- Selection of Assorted Pizzas
- Chicken Scarpariello Oven Roasted & Braised with Sweet Italian Sausage, Cherry Tomatoes, Mushrooms
- Roasted Salmon Oreganata with Light Bread Crumb Crust, Linguini Roasted Tomatoes, and Fresh Basil
- Fresh Baked Rolls & Butter
- Deluxe Dessert Display: Tiramisu, Cannoli, Assorted Italian Cookies
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

TB-III (\$40.00++ PER PERSON)

Tropical Themed Buffet

- Display of Fresh Fruit & Berries
- Hearts of Palm & Spinach Salad with Mango Vinaigrette
- Roasted Sweet Potato Salad with Creole Mustard Green Onion Dressing
- Coconut Shrimp with Sweet Chili Sauce
- Mola St. Louis Style Ribs with Fresh Baked Rolls & Butter
- Macadamia Crusted Mahi Mahi with Ginger Buerre Blanc
- Grilled Vegetable Medley
- Key Lime Pie, Kahlua Cheesecake, Chocolate Trio Torte
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

TB-IV (\$40.00++ PER PERSON)

Southern Inspiration

- Display of Fresh Fruit & Berries
- Roasted Corn & Black Eyed Pea Salad with Citrus Vinaigrette
- Roasted Sweet Potato Salad with Creole Mustard Green Onion Dressing
- Spinach & Arugala Salad with Tasso Ham, Pecans, Mushroom & Honey Dijon
- Braised Beef Short Ribs
- Pecan Crusted Chicken with Orange Cilantro Relish
- Bronzed Catfish with Crawfish Étouffée & Cheddar Grits
- Home style Creamed Corn with Caramelized Bacon & Onions
- Baked Sweet Potatoes with Bruleed Marshmallows
- Fresh Baked Corn Muffins & Biscuits
- Mississippi Mud Pie, Caramel Apple Pie & Pecan Pie
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

DINNER BUFFET SELECTION CONTINUED...

TB-V (\$40.00++ PER PERSON) (10 GUESTS MINIMUM REQUIRED)

Sunday Dinner Buffet

- Choose 2 salad options:
 - Fresh Field Greens with a choice of 2 dressings & appropriate trimmings
 - Red & White Cole Slaw
 - Roasted Vegetable Salad
 - Macaroni Salad
 - Yukon Gold Potato Salad
- Choose 3 entree options:
 - Chicken Fried Steak with Onion Gravy
 - Oven Roasted Herb Crusted Chicken
 - Barbecued Pork Ribs
 - Meatloaf
 - Lemon Pepper Cod
 - Beef Tips with Mushrooms & Penne
 - Jumbo Beef Ravioli with Marinara & Mozzarella
 - Meatballs Stroganoff Style with Egg Noodles
- Choose 2 starch options:
 - Baked Potatoes
 - Garlic Mashed Potatoes
 - Rice Pilaf
 - Macaroni and Cheese
 - Herb Roasted Potatoes
- Assorted Home Style Dessert Selections
- Freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

'BLACK TIE' PLATED DINNER SELECTIONS

Includes fresh baked rolls & butter and freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas.

(MARKET PRICE)

FIRST COURSE (CHOOSE 1 OPTION):

- Duo of Foie Gras Torchon & Cepe Terrine with Smoked Paprika & Sesame Lavosh
- Truffle Custard with Jumbo Lump Crab & Caviar Garnish
- Avocado & Cucumber Soup with Cilantro Oil & Crab Salad
- Citron Cured Salmon Torte with Dilled Crêpe, Herb Ricotta, Pickled Onions

SALAD COURSE (CHOOSE 1 OPTION):

- Mission Fig Salad with Roasted Sweet Peppers & Shaved Fennel paired with Pomegranate Sherry Vinaigrette
- Grilled Radicchio & Sweet Greens with Satsuma Orange Supremes, Smoked Pear Tomatoes paired with Honey Comb Vinaigrette
- Endive & Frissee Salad with Maytag Blue Cheese, Spiced Marcona Almonds, Dried Cherries, paired with Orange Tarragon Vinaigrette

ENTRÉE COURSE (CHOOSE 1 OPTION):

- 10 oz Beef Tenderloin with Black Truffle & Crab Hollandaise, Horseradish Smashed Potatoes, Buttered Broccolini, and Roasted Red Peppers
- King Crab Stuffed 8oz Filet of Beef with Old Bay Cream, Spinach & Chevre Risotto, and Fresh Green Beans
- 12 oz Prime Rib of Beef & Crab Stuffed Shrimp with Truffle Demi Glace & Garlic Butter Sauce, Saffron Basil Rice & Seasonal Vegetable Selection
- Grilled Salmon Fillet with Cucumber Cilantro Salsa, Herbed Cous Cous, and Baby Asparagus
- 10 oz Lobster Tail with Brandy Cream Sauce, Linguini, and Oven Roasted Broccolini (\$20 supplemental)

DESSERT COURSE (CHOOSE 1 OPTION):

- Caramelized Lemon-Lime Tart, Sacher Torte, Crème Fraiche Panna Cotta, Crème Caramel, or Choose 1 from "Dessert Selections"

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

SOUP & SALAD

SOUP SELECTIONS

If your selected menu is inclusive of a choice, please select from the listing below. If you would like to add a soup course, please add the appropriate price to your menu.

BROCCOLI & LEEK WHITE CHEDDAR 
\$6.00++ Per Person

WILD MUSHROOM 
WITH CHESTNUTS TOASTED FENNEL
\$6.00++ Per Person

CURRIED CHICKEN & VEGETABLE 
\$6.00++ Per Person

CREAMY SPINACH 
WITH PARMESAN ROASTED RED PEPPERS
\$6.00++ Per Person

PEPPERED BEEF AND TOMATO 
\$6.00++ Per Person

ROASTED CORN CHOWDER 
\$6.00++ Per Person

POTATO & BACON 
\$6.00++ Per Person

CREAMY TOMATO BISQUE 
WITH CRAB MEAT
\$6.00++ Per Person

MINNESOTA WILD RICE 
\$6.00++ Per Person

CHICKEN TORTILLA 
\$6.00++ Per Person

TOMATO-BASIL BISQUE
WITH GARLIC CROUTONS & CHIVES
\$6.00++ Per Person

TUSCAN WHITE BEAN & ROASTED GARLIC 
\$6.00++ Per Person

CAULIFLOWER & CRACKED BLACK PEPPER PARMESAN 
\$6.00++ Per Person

LOBSTER CONSOMMÉ 
(CAN'T SELECT AS INCLUSIVE ITEM)
\$14.00++ Per Person

CREAM OF ASPARAGUS 
(CAN'T SELECT AS INCLUSIVE ITEM)
\$8.00++ Per Person


PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

SALAD SELECTIONS

If your selected menu is inclusive of a choice, please select from the listing below. If you would like to add a soup course, please add the appropriate price to your menu.

SPINACH & ARUGALA SALAD 
WITH CHEVRE AND CANDIED WALNUTS, PAIRED WITH TART CHERRY VINAIGRETTE
\$8.00++ Per Person

BABY ICEBERG 
WITH CHIVES, AGED WHITE CHEDDAR, AND ROASTED PEPPERS, PAIRED WITH SUN DRIED TOMATO VINAIGRETTE
\$8.00++ Per Person

FIELD GREEN SALAD 
WITH ENGLISH CUCUMBERS, BERMUDA ONION, & TOMATOES
\$8.00++ Per Person

CAESAR SALAD
WITH GARLIC CROUTONS, CRISP ROMAINE, AND PARMESAN CHEESE, PAIRED WITH BLACK PEPPER CAESAR DRESSING
(CAN'T SELECT AS INCLUSIVE ITEM)
\$9.00++ Per Person

CAPRESE SALAD 
WITH SLICED YELLOW TOMATOES, ENDIVE, FRESH MOZZARELLA, AND KALAMATA OLIVES, PAIRED WITH BASIL VINAIGRETTE
(CAN'T SELECT AS INCLUSIVE ITEM)
\$9.00++ Per Person

MANDARIN BIBB SALAD 
WITH MANDARIN ORANGES, RICE NOODLES, TOASTED ALMONDS, AND SUN DRIED TOMATOES, PAIRED WITH ORANGE TARRAGON VINAIGRETTE
(CAN'T SELECT AS INCLUSIVE ITEM)
\$9.00++ Per Person

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

If your selected menu is inclusive of a choice, please select from the following. If you want to add a dessert course, please add the appropriate price to your menu.

DESSERT

CHEESECAKE
CHOCOLATE SWIRL, STRAWBERRY SWIRL, NEW YORK STYLE, ORANGE, OR KAHLUA (OTHER VARIETIES AVAILABLE UPON REQUEST)
\$5.00++ Per Person

KENTUCKY BOURBON TART
\$5.00++ Per Person

CHOCOLATE TRIO TORTE
\$5.00++ Per Person

BANANAS FOSTER TORTE
\$5.00++ Per Person

CARROT CAKE
\$5.00++ Per Person

PEANUT BUTTER BROWNIE TERRINE
\$5.00++ Per Person

RASPBERRY & STRAWBERRY TORTE
\$5.00++ Per Person

BROOKLYN BLACKOUT TORTE
\$5.00++ Per Person

COCONUT CAKE
\$5.00++ Per Person

STRAWBERRY ROMONOV TORTE
\$5.00++ Per Person

CHOCOLATE OR WHITE CHOCOLATE RASPBERRY TORTE
\$5.00++ Per Person

RASPBERRY CHARLOTTE
\$5.00++ Per Person

STRAWBERRY SHORTCAKE
\$5.00++ Per Person

MARJOLAINE
HAZELNUT MERINGUE WITH BROWNIE LAYERS, PRALINE AND CHOCOLATE MOUSSE
\$5.00++ Per Person

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

BEVERAGES

Bartender Fees are \$50.00 per Bartender, and are waived if beverage charges exceed \$400.00 per bar. Bartender Fees are based on 3 hours of service. There is a \$25.00 fee per Bartender for each hour in excess of 3 hours regardless of beverage charges.

Additional beverage offerings by the bottle may be available. Please contact your Catering & Convention Services Manager for availability. The following items will be available by the glass.

All items on this list will be available for either hosted or cash bars and you may choose any item, up to 12 items, from the list to have on your bar. Sweet Vermouth, Dry Vermouth, and Triple Sec are all included with every banquet bar. Hosted Bars will be charged based upon consumption.

VODKA

SMIRNOFF VODKA
\$4.25+ Hosted / \$5.00 Cash

ABSOLUTE VODKA
\$4.75+ Hosted / \$5.50 Cash

TITO'S
\$5.25+ Hosted / \$6.00 Cash

BELVEDERE VODKA
\$8.25+ Hosted / \$9.00 Cash

GRAY GOOSE VODKA
\$8.25+ Hosted / \$9.00 Cash

GIN

BEEFEATER GIN
\$5.00+ Hosted / \$5.75 Cash

TANQUERAY GIN
\$5.50+ Hosted / \$6.75 Cash

BOMBAY SAPPHIRE GIN
\$6.25+ Hosted / \$7.00 Cash

RUM

BACARDI LIGHT RUM
\$4.75+ Hosted / \$5.50 Cash

CAPTAIN MORGAN RUM
\$4.75+ Hosted / \$5.50 Cash

WHISKEY

SEAGRAM'S 7 CROWN BLENDED WHISKEY
\$4.25+ Hosted / \$5.00 Cash

CROWN ROYAL BLENDED WHISKEY
\$6.50+ Hosted / \$7.50 Cash

SCOTCH WHISKEY

DEWERS BLENDED
SCOTCH WHISKEY

\$5.75+ Hosted / \$7.00 Cash

J & B BLENDED SCOTCH WHISKEY

\$5.75+ Hosted / \$7.00 Cash

GLENLIVET BLENDED SCOTCH
WHISKEY

\$11.50+ Hosted / \$12.75 Cash

BOURBON WHISKEY

JIM BEAM BOURBON WHISKEY

\$4.25+ Hosted / \$5.00 Cash

JACK DANIELS

\$5.75+ Hosted / \$7.00 Cash

MAKERS MARK
BOURBON WHISKEY

\$6.50+ Hosted / \$7.50 Cash

HOSTED/CASH BAR

SOARING EAGLE SELECT WINES

(BY THE GLASS)

\$3.25+ Hosted / \$4.00 Cash

SOFT DRINKS/JUICES

\$2.50+ Hosted / \$3.00 Cash

BOTTLED WATER

\$2.50+ Hosted / \$3.00 Cash

DOMESTIC BEER

*MILLER LITE, BUDWEISER, BUD LIGHT, BUSCH
LIGHT, COORS LIGHT, O'DOUL'S NON ALCOHOLIC*

\$4.25+ Hosted / \$5.00 Cash

PREMIUM/IMPORT BEER

*LABATT BLUE, LABATT BLUE LIGHT, MICHELOB
ULTRA, HEINEKEN, CORONA*

\$4.75+ Hosted / \$5.50 Cash

SELTZER

TRULY & WHITE CLAW

\$5.75+ Hosted / \$6.25 Cash

TEQUILA

JOSE CUERVO ESPECIAL TEQUILA

\$5.00+ Hosted / \$5.75 Cash

SCHNAPPS

ARROW PEACH SCHNAPPS

\$4.25+ Hosted / \$5.00 Cash

PACKAGE BAR

(CHOICE OF BRANDS)

1ST HOUR

\$14.00+ Per Person

EACH ADDITIONAL HOURS

\$9.00+ Per Person

KEG BEER

(HOSTED ONLY)

MILLER LIGHT

Market Price

PABST BLUE RIBBON

Market Price

BUD LIGHT

Market Price

BUSCH LIGHT

Market Price

**Inquire as to Seasonal Selections
(Price is dependent upon selection)*

*(For a Hosted Bar please add 20% service charge.
For a Cash Bar the service charge is included)*

*For Non-Alcoholic Beverages please add 20% Service
Charge and 6% Tax. Cash Bars – Service Charge and
tax are included.*

EVENT DETAILS

MEETING & FUNCTION SPACE

Our meeting and banquet rooms are assigned based on the number of guests expected to attend the event. Should there be a significant decrease in the number of anticipated guests, the Resort reserves the right to move the event to alternate space better suited for the size of the event. Outdoor function space is available. Due to extensive labor costs involved with outdoor functions, additional charges may apply. For all outdoor functions, an alternate indoor location is always reserved in case of inclement weather. In the event of a forecast for inclement weather, the Resort reserves the right to decide no fewer than three hours prior to the event whether or not to utilize the alternate space. All outdoor events must end by 10:00 PM.

WINE & BEVERAGE

For an added touch to your special event, we recommend considering wine service for evening events. We will be happy to assist you in selecting the perfect wine from our cellar. All beverage arrangements will be made through the catering office. It is the policy of the Resort that no liquor, wine, beer, or any other alcoholic beverages be brought in from any outside sources. For all events that require bars, a Bartender fee of \$50.00 per Bartender will apply. This fee will be waived if bar charges exceed \$400.00 per bar. Bartender fees are for three hours of service. For events longer than three hours, a charge of \$25.00 per Bartender per hour will apply for each hour beyond the third hour regardless of bar revenues. For events where bar charges are billed on a per-person basis, the Bartender fee is included in the package price.

FLOWERS, LINENS & PARTY DÉCOR

Should you require specialty colors or other decorating accessories, we would be more than happy to assist you in obtaining them. Flowers and other decorations can also be added to make your event a memorable affair. Our Catering and Convention Services team can assist you in making these arrangements as well. Please ask for a listing of our preferred party and décor vendors.

AUDIO VISUAL, SOUND & LIGHTING

Sound Productions is a locally owned audiovisual provider with decades of experience in the entertainment field. We pride ourselves on quality equipment, service and communication, which translates to a quality experience for every client, every time.

SERVICE CHARGES AND TAXES

A service charge of 20% (subject to change) and a tax of 6% will be applied to all food and beverage charges. 6% Tax will be applied to all meeting room rental charges.

GUARANTEES

A final Guarantee of the number of guests attending any function will be required prior to noon, five (5) business days before the date of your function. If a guarantee is not given, the estimated number given on the Banquet Event Order will be considered the guarantee number. The resort will charge for the guaranteed number, or the actual number served, whichever is greater.

WE LOOK FORWARD TO SERVING YOU & YOUR GUESTS AND MAKING YOUR EVENT ONE TO REMEMBER. PLEASE LET US KNOW IF THERE IS ANY WAY THAT WE CAN SERVE YOU BETTER.

