

# THE HISTORIC MENGER HOTEL

## ***Pricing Information***

### ***Ballroom***

*Room Rental: \$1,000.00 plus tax*

*Food & Beverage Minimum: \$7,000.00++\**

### ***Minuet Room***

*Room Rental: \$600.00 plus tax*

*Food & Beverage Minimum: \$4,500.00++\**

### ***Renaissance Room***

*Room Rental: \$500.00 plus tax*

*Food & Beverage Minimum: \$1,500.00++\**

### ***Patio Room***

*Room Rental: \$400.00 plus tax*

*Food & Beverage Minimum: \$2,500.00++\**

*\*plus 8.25% sales taxes and 20% service charge*

## ***Additional Information***

*The Hotel requires a \$1,000.00 non-refundable deposit at the time of booking. Payment in full is due 2 weeks prior to your event.*

*Cake cutting fee of \$60.00 per cake. Our staff will set up a table to accommodate the size of your cake, cut and serve your guests (Cake is to be delivered to the reception room no earlier than 3 hours prior to your event)*

*Photography at the hotel is allowed as long as your event is booked at our hotel. Appointment is required.*

*The hotel will provide standard white linen table cloths and napkins, place settings, glassware, dance floor and any additional tables.*

## ***Set Up and Capacity***

### ***Ballroom***

*You can seat up to 300 guests in round tables with 12 chairs each with a dance floor and includes the pre-function area.*

*The Ballroom can be separated into 3 separate sections:*

*Ballroom A can seat up to 120 in rounds*

*Ballroom B can seat up to 60 in rounds*

*Ballroom C can seat up to 90 in rounds*

### ***Minuet Room***

*You can Seat up to 120 guests with round tables with 12 chairs each with a dance floor*

### ***Renaissance Room***

*You can seat up to 60 guests with rounds tables with 12 chairs each*

*This room is on the 2<sup>nd</sup> floor with a balcony overlooking Alamo Plaza*

### ***Patio Room***

*You can seat up to 72 guests with round tables with 12 chairs each*

***Contact us if we can be of any assistance to you***

***Zarelda Marrero***

*210-293-3415 / [zmarrero@mengerhotel.com](mailto:zmarrero@mengerhotel.com)*

***Monica Gonzales***

*210-293-3416 / [mgonzales@mengerhotel.com](mailto:mgonzales@mengerhotel.com)*

## **MEETING PACKAGES**

### **All Day Meeting Package #1**

#### **Morning Break**

Orange Juice  
Sliced Fresh Fruit and Yogurt Dip  
Assorted Breakfast Bakeries with Fruit Preserves and Butter  
Regular and Decaffeinated Coffee And Novus Teas

#### **Mid Morning Break**

Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water

#### **Afternoon Break**

Assorted Cookies and Brownies  
Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water

**\$30.00++ PER PERSON (Does not include lunch)**

### **All Day Meeting Package #1 with Plated Cold Lunch**

All Cold Lunches include Coffee and Iced Tea

**PLEASE CHOOSE ONE ENTRÉE**

#### **Deli Plate**

Roast Beef, Smoked Turkey, Ham, Salami

**Choose ONE side:**

Potato Salad or Cole Slaw

**Includes:** Assorted Cheeses, Sliced Tomato, Onion,  
Pickle Spears, Lettuce

**Deli Breads to include:** Pumpernickel

Vienna, Sourdough, Marble Rye and Multi-grain

#### **Trio Salad Sampler**

Tuna, Chicken, & Pasta Salad,  
Peppers and Tomato Served on a Fresh Croissant

#### **Chicken Caesar Salad**

Grilled Chicken Strips on a bed of a Classic Caesar Salad  
Topped with Parmesan Cheese

#### **Avocado and Shrimp Louis Salad**

Two Avocado halves filled with Tossed Shrimp in Louis Dressing

**LUNCH INCLUDES DESSERT - Please Choose One:**

Pecan Pie, New York Cheese Cake, Carrot Cake, Chocolate Cake

**\$45.00++ PER PERSON**

*Menu prices do not include applicable taxes and 20% service charge*

***All Day Meeting Package #1 with Plated Hot Lunch***  
*Hot Lunches served with Warm Petite Rolls, Butter, Coffee and Iced Tea*

***SALAD***

*Menger Salad with Mango Pineapple Vinaigrette*

***PLEASE CHOOSE ONE ENTRÉE:***

***Herb Rubbed Chicken Breast with Wild Mushroom Demi Glaze***  
*Garlic Mashed Potatoes and Sautéed Vegetables*

***Oriental Citrus Chicken with Ginger Orange Glaze***  
*Jasmine Rice, Snow Peas and Carrots*

***Grilled 8oz Sirloin Steak***  
*Parsley New Potatoes & Julienne Vegetables*

***Fettuccini Alfredo with Grilled Chicken***

***Roasted Pork Loin with Cherry Glaze***

***Tri Color Tortilla Crusted Tilapia with Tequila Cilantro Sauce***

***London Broil with Mushroom Demi Glaze***

***Grilled Portabella, Asparagus tips, Tomatoes, Snap Peas with Linguini Pasta***

***LUNCH INCLUDES DESSERT - Please Choose One:***  
*Pecan Pie, New York Cheese Cake, Carrot Cake, Chocolate Cake*

***\$60.00++ PER PERSON***

*Menu prices do not include applicable taxes and 20% service charge*

## **Meeting Package #2**

*(minimum of 25 guests for packages #2-4)*

### ***Breakfast Buffet***

*Seasonal Sliced Fresh Fruit Tray  
Assorted Cereals with whole milk  
Fluffy Scrambled Eggs  
Country Sausage, Applewood Smoked Bacon  
Home Fried Potatoes, Warm Biscuits and Butter  
Assorted Chilled Juices  
Freshly Brewed Coffee and Hot Tea*

### ***Mid Morning Break***

*Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water*

### ***Afternoon Break***

*Assorted Cookies and Brownies  
Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water*

***\$36.00++ per person***

## **Meeting Package #3**

### ***Morning Break***

*Orange Juice  
Sliced Fresh Fruit and Yogurt Dip  
Assorted Breakfast Bakeries with Fruit Preserves and Butter  
Regular and Decaffeinated Coffee And Novus Teas*

### ***Mid Morning Break***

*Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water*

### ***Deli Lunch Buffet***

*Soup Du Jour or Menger Tortilla Soup  
Fresh Mixed Greens with Condiments and Choice of Dressings, Potato Salad,  
Cole Slaw, Pasta Salad Primavera  
Lean Ham, Smoked Turkey Breast, Roast Beef, Salami  
Assorted Deli Cheeses Appropriate Condiments Assorted Breads  
Chef's Choice of Assorted Desserts  
Coffee, Decaffeinated Coffee, Iced Tea and Water*

### ***Afternoon Break***

*Assorted Cookies and Brownies  
Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water*

***\$52.00 ++ per person***

*Menu prices do not include applicable taxes and 20% service charge*

## **Meeting Package #4**

### ***Breakfast Buffet***

*Seasonal Sliced Fresh Fruit Tray  
Assorted Cereals with whole milk  
Fluffy Scrambled Eggs  
Country Sausage, Applewood Smoked Bacon  
Home Fried Potatoes, Warm Biscuits and Butter  
Assorted Chilled Juices  
Freshly Brewed Coffee and Hot Tea*

### ***Mid Morning Break***

*Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water*

### ***Afternoon Break***

*Assorted Cookies and Brownies  
Regular and Decaffeinated Coffee, Novus Teas, Assorted Soft Drinks and Bottled Water*

## ***Choose One Lunch Buffet***

### ***Italiano Buffet***

#### ***Salad (Choice of 2):***

*Garden Greens with choice of dressing  
Tomato and Mozzarella with Balsamic Vinaigrette  
Caesar Salad or Fruit Salad*

#### ***Sauces:***

*Marinara & Alfredo*

#### ***Pasta (Choice of 2):***

*Linguini, Penne, Cheese Tortellini, Spaghetti, Fettuccini*

#### ***Toppings (Choice of 2):***

*Grilled Chicken, Italian Sausage and Peppers, Bay Shrimp*

*Garlic Bread, Chef's Choice of Assorted Desserts  
Coffee, Decaffeinated Coffee, Iced Tea and Water*

*Menu prices do not include applicable taxes and 20% service charge*

**Package #4**  
**(Continued)**

***Fiesta Buffet***

***Starter & Salad***

*Salsa Dip with Tortilla chips    Black Beans and Jicama Salad*

***Entrée***

*Cheese Enchiladas with Enchilada Sauce*

*Beef and Chicken Fajitas*

*Served with warm Flour Tortillas, Charro Beans, Spanish rice, Pico de Gallo, Guacamole and Sour Cream*

*Chef's choice of Desserts*

*Coffee, Decaffeinated Coffee, Iced Tea and Water*

***All American***

***(Choice of Two Items):***

*Cole Slaw, Potato Salad, Mixed Greens or Ranch Style Beans*

***(Choice of Two Meats):***

*Barbeque Brisket, Smoked Sausage, Barbeque Chicken, Baby Back Ribs or ½ pound Hamburger*

***Condiments:***

*Bar-B-Que Sauce & Sliced Onions, Pickles, Texas Toast*

***Dessert:***

*Hot Fruit Cobbler*

*Coffee, Decaffeinated Coffee, Iced Tea and Water*

***Add \$8.00 for additional meat choice***

***Add \$4.00 for additional salad or side order***

***\$62.00 ++ per person***

*Menu prices do not include applicable taxes and 20% service charge*

## ALA CARTE ITEMS

<i>Coffee-Regular &amp; Decaffeinated</i>	<i>\$45.00++ per gallon</i>
<i>Soft Drinks</i>	<i>\$ 3.50++ each</i>
<i>Bottled Water</i>	<i>\$ 3.50++ each</i>
<i>Assorted Hot Teas</i>	<i>\$ 3.00++ per tea bag</i>
<i>Iced Tea, Lemon Slices</i>	<i>\$40.00++ per gallon</i>
<i>Fresh Orange Juice</i>	<i>\$35.00++ gallon</i>
<i>Red Bull</i>	<i>\$ 5.50++ each</i>
<i>Assorted Fruit Juices: Apple, Grapefruit, Tomato, Cranberry Juice</i>	<i>\$35.00++ per gallon</i>
<i>Tropical Fruit Punch</i>	<i>\$40.00++ per gallon</i>
<i>Old Fashioned Lemonade</i>	<i>\$40.00++ per gallon</i>
<i>Individual Fruit Yogurts</i>	<i>\$ 4.00++ each</i>
<i>Assorted Granola Bars</i>	<i>\$3.00++ each</i>
<i>Whole Fresh Fruit</i>	<i>\$ 3.00++ each</i>
<i>Mixed Nuts</i>	<i>\$40.00++ per pound</i>
<i>Pretzels and Party Mix</i>	<i>\$30.00++ per pound</i>
<i>Chef's Miniature Desserts</i>	<i>\$60.00++ per dozen</i>
<i>Breakfast Pastries: Danish, Muffins, &amp; Croissants</i>	<i>\$48.00++ per dozen</i>
<i>Bagels and Cream Cheese</i>	<i>\$40.00++ per dozen</i>
<i>Fresh Fruit Turnovers</i>	<i>\$50.00++ per dozen</i>
<i>Assorted Cookies, Brownies</i>	<i>\$40.00++ per dozen</i>
<i>Sausage Kolaches</i>	<i>\$55.00++ per dozen</i>
<i>Breakfast Tacos: Potato &amp; Egg, Bacon &amp; Egg, Chorizo &amp; Egg, and Bean &amp; Cheese</i>	<i>\$48.00++ per dozen</i>

***(Items sold per whole dozen(s), whole pound(s), gallon(s) etc.)***

## **SERVED PLATED BREAKFAST**

### **AMERICAN BREAKFAST**

*Fluffy Scrambled Eggs, Applewood Smoked Bacon and Sausage Patties, Home Fried Potatoes  
Warm Biscuits and Butter, Coffee and Hot Tea* **\$25.00++per person**

### **WESTERN SCRAMBLER**

*Fluffy Scrambled Eggs with Ham, Scallions, Peppers and Cheddar Cheese  
Country Style Potatoes, Warm Biscuits and Butter, Coffee and Hot Tea* **\$27.00++per person**

### **SOUTH OF THE BORDER**

*Two Flour Tortillas filled with Fluffy Scrambled Eggs, Potatoes, Cheddar and Jack Cheeses  
Please choose one meat for all - Applewood Smoked Bacon, Country Ham, Mexican Style Chorizo or  
Breakfast Sausage, Coffee and Hot Tea* **\$27.00++per person**

### **THE COWBOY BREAKFAST**

*Grilled 8 ounce Sirloin with Fluffy Scrambled Eggs with Chives, Home Fried Potatoes  
Warm Biscuits and Butter, Coffee and Hot Tea* **\$34.00++per person**

### **EGGS BENEDICT**

*Poached Egg on Toasted English Muffin, Ham, and Hollandaise Sauce, Breakfast Potatoes,  
Warm Biscuits and Butter, Coffee and Hot Tea* **\$28.00++per person**

## **BREAKFAST BUFFETS**

*(Guarantee Minimum 25 people)*

### **TRADITIONAL BREAKFAST BUFFET**

*Seasonal Sliced Fresh Fruit Tray  
Assorted Cereals with whole milk  
Fluffy Scrambled Eggs  
Country Sausage, Applewood Smoked Bacon  
Home Fried Potatoes, Warm Biscuits and Butter  
Assorted Chilled Juices  
Freshly Brewed Coffee and Hot Tea*  
**\$30.00++per person**

### **HEART HEALTHY BUFFET**

*Seasonal Fruit Tray or Whole Fruit, Apples & Bananas (choose one type)  
Assorted Dried Fruits, Assorted Chilled Fruit Yogurt  
Granola Cereal with Low-Fat Milk  
Bran and Banana Nut Muffins  
Fresh Orange, Cranberry and Grapefruit Juice  
Freshly Brewed Coffee and Hot Tea*  
**\$28.00++per person**

### **Enhancements:**

<i>Assorted Chilled Fruit Yogurt</i>	<i>\$3.00++ per person</i>
<i>Bagels and Cream Cheese</i>	<i>\$3.50++ per person</i>
<i>Pancakes and Warm Maple Syrup</i>	<i>\$6.00++ per person</i>
<i>Biscuits and Gravy</i>	<i>\$4.00++ per person</i>
<i>Honey Baked Ham</i>	<i>\$6.00++ per person</i>
<i>Bagels and Smoked Salmon with Condiments</i>	<i>\$6.50++ per person</i>

*Menu prices do not include applicable taxes and 20% service charge*



## ONE HOUR BREAKS

**CONTINENTAL BREAK:** *\$24.00++per person*  
*Chilled Fruit Juices*  
*Sliced Fresh Seasonal Fruit*  
*Assorted Muffins, Danish and Croissants*  
*Served with Butter and Fruit Preserves*  
*Freshly Brewed Coffee and Hot Teas*

**NACHO BAR BREAK:** *\$15.00++per person*  
*Corn Tortilla Chips, Salsa, Guacamole and Chili Con Queso,*  
*Sour Cream, Sliced Jalapenos*  
*Assorted Soft Drinks and Bottled Water*

**OREO BREAK:** *\$15.00++per person*  
*Freshly Baked Assorted Cookies*  
*Ice Cold Milk, Assorted Soft Drinks*  
*Freshly Brewed Coffee and Hot Teas*

**MATINEE BREAK:** *\$16.00++per person*  
*Fresh Hot Buttered Popcorn*  
*Soft Pretzels with Mustard and Cheese Sauce*  
*Cracker Jacks*  
*Party Mix*  
*Assorted Soft Drinks and Bottle Water*

**CHIPS & DIPS BREAK:** *\$15.00++per person*  
*(Choice of 2 Dips)*  
*Guacamole, Salsa, Chile con Queso, Ranch Dip, Hummus, Spinach Dip or French Onion*  
*Served with Fresh Tortilla Chips*  
*Assorted Soft Drinks and Bottle Water*

**BEVERAGE BREAK:** *\$12.00++per person*  
*Freshly Brewed Coffee, Hot Teas*  
*Assorted Soft Drinks and Bottle Water*

*Menu prices do not include applicable taxes and 20% service charge*

## LIGHT LUNCHEONS

**Add: Soup Du Jour or Menger Tortilla Soup \$4.00++per person**

**CHEF SALAD: \$24.00++per person**

*Mixed Crisp Greens with Julienne Sliced Lean Ham, Turkey  
Shredded Swiss and Cheddar Cheeses  
Sliced Boiled Egg  
Gourmet Crackers  
Coffee and Ice Tea*

**GRILLED CHICKEN SALAD: \$25.00++per person**

*Mixed Greens with Julienne Sliced Grilled Chicken  
Hearts of Palm and Kalamata Olives  
Gourmet Crackers with Coffee and Ice Tea*

### **CAESAR SALAD**

*Classic Caesar Salad topped with your choice of: (choose one meat)*

**with Grilled Chicken \$26.00++per person**

**with Grilled Shrimp \$29.00++per person**

**with Grilled Salmon \$30.00++per person**

*Served with Gourmet Crackers*

**DELI LUNCH PLATE: \$26.00++per person**

*Sliced Roast Beef, Smoked Turkey, Ham, Salami  
Assorted Cheeses and appropriate condiments  
Served with a choice of Potato Salad or Cream Cole Slaw  
Coffee and Ice Tea*

**THE HOGGIE CLUB: \$24.00++per person**

*French Bread with thinly sliced Turkey, Ham, Salami and Swiss Cheese  
Lettuce, Tomato, Kalamata Olives & Olive Oil  
Coffee and Ice Tea*

*Menu prices do not include applicable taxes and 20% service charge*

## **PLATED LUNCH**

*All lunch entrees are served with warm bread and butter, iced tea with lemon and coffee upon request, chefs accompaniments of seasonal vegetables and potato or rice option*

### **Chicken Champignon**

**\$31.00++ per person**

*Grilled Breast of Chicken topped with Pinot Noir and Wild Mushroom Sauce*

### **Chicken Piccata**

**\$32.00++ per person**

*Sautéed Boneless Breast of Chicken in Lemon, Capers, Vino Blanco and topped with Artichoke Hearts*

### **Chicken Acapulco**

**\$33.00++ per person**

*Broiled Chicken Breast with Avocado and Tomato topped with Jack Cheese, served with Pico De Gallo*

### **Steak Maitre d Hotel >cooked MEDIUM**

**\$36.00++ per person**

*8 ounce New York Strip Steak topped with Maitre d Hotel butter*

### **Pan Sautéed Filet of Snapper**

**\$33.00++ per person**

*topped with Lemon Caper Butter Sauce*

### **Tortilla Crusted Tilapia**

**\$32.00++ per person**

*served with Chardonnay Cream Sauce*

### **Linguini Bolognese**

**\$29.00++ per person**

*Linguini Pasta served with classic Bolognese sauce topped with Italian Parsley and Parmigianino Reggiano Cheese*

### **Pasta Primavera**

**\$27.00++ per person**

*Linguini Pasta with Sundried Tomato, Kalmata Olives, Capers, Artichoke in Extra Virgin Olive Oil*

## **Desserts**

*Chocolate Fudgy Wudgy Cake*

**\$9.00++ Per Person**

*Signature Mango Ice Cream*

**\$9.50++ Per Person**

*Signature Bread Pudding*

**\$9.00++ Per Person**

*Chocolate Godiva Cheesecake*

**\$9.00++ Per Person**

*Chocolate Tuxedo Cheesecake*

**\$9.00++ Per Person**

*Bananas Foster Gourmet Pie*

**\$9.50++ Per Person**

*Bourbon Pecan Pie*

**\$9.00++ Per Person**

*Key Lime Mousse Pie*

**\$8.00++ Per Person**

*Apple Dumpling with Cinnamon Sauce*

**\$8.00++ Per Person**

*Carrot Cake*

**\$9.00++ per person**

*Black Forest Cake*

**\$9.00++ Per Person**

*Menu prices do not include applicable taxes and 20% service charge*

## **Lunch Buffets**

*All buffets include coffee and iced tea  
Minimum of 50 guests – unless stated otherwise*

### ***DELI BUFFET*** (Minimum of 25) **\$33.00++ per person**

*Soup Du Jour or Menger Tortilla Soup  
Fresh Mixed Greens with Condiments and Choice of Dressings  
Potato Salad, Cole Slaw, Pasta Salad Primavera  
Lean Ham, Smoked Turkey Breast, Roast Beef, Salami  
Assorted Deli Cheeses Appropriate Condiments Assorted Breads  
Chef's Choice of Assorted Desserts*

### ***ITALIANO BUFFET*** (Minimum of 50 guaranteed) **\$38.00++per person**

***SALADS: (Choice of Two)*** Garden Greens with choice of dressing  
*Tomato and Mozzarella with Balsamic Vinaigrette  
Caesar Salad or Fruit Salad*  
***SAUCES:*** Marinara & Alfredo  
***PASTA: (Choice of two)*** Linguini, Penne, Cheese Tortellini, Spaghetti, Fettuccini  
***TOPPINGS: (Choice of two)*** Grilled Chicken, Italian Sausage and Peppers, Bay Shrimp  
*Garlic Bread Chef's Choice of Assorted Desserts*

### ***FIESTA BUFFET*** (Minimum of 50 guaranteed) **\$40.00++ per person**

*Salsa Dip with Tortilla chips Black Beans and Jicama Salad  
Cheese Enchiladas with Enchilada Sauce, Beef and Chicken Fajitas with warm Flour Tortillas  
Charro Beans, Spanish rice, Pico de Gallo, Guacamole and Sour Cream  
Chef's choice of Desserts*

### ***ALL AMERICAN*** (Minimum of 50 guaranteed) **\$40.00++per person**

*Add \$8.00 for additional meat choice  
Add \$4.00 for additional salad or side order  
(Choice of Two Items) Cole Slaw, Potato Salad, Mixed Greens or Ranch Style Beans  
(Choice of Two Meats) Barbeque Brisket, Smoked Sausage, Barbeque Chicken, Baby Back Ribs or ½ pound  
Hamburger, Bar-B-Que Sauce & Sliced Onions, Pickles and Texas Toast  
Dessert  
Hot Fruit Cobbler*

### ***Station Enhancements for Lunch Buffet only***

#### ***Fajita Station with all the trimmings***

*Flour Tortillas, Guacamole, Pico de Gallo & Sour Cream*

***Chicken \$11.00 per person***

***Beef \$12.00 per person***

#### ***Pasta Station***

***(Choice of two pastas and two sauces)***

**\$10.00++ per person**

***Pasta:*** Spaghetti, Linguine, Fettuccine, Penne, Bowtie or Cheese Tortellini

***Sauces:*** Marinara, Alfredo or Pesto Sauce

*Menu prices do not include applicable taxes and 20% service charge*

### **Box Lunches**

*Served on white or whole grain wheat bread*

*Ham with Swiss Cheese*

*Deli Sliced Turkey with Swiss Cheese*

*All Box Lunches are served with*

*Condiments*

*Potato Chips*

*Chocolate Chip Cookie*

*Bottled Water or Soft Drink*

*\$18.00++ Per Person*

### ***Box Lunches with Artisan Bread***

*Slow Roasted Beef with Swiss Cheese on a Hoagie*

*Ham with Swiss Cheese on a Croissant*

*Deli Sliced Turkey with Swiss Cheese on Kaiser Roll*

*Sautéed Portobello Mushroom and Roasted Red peppers,  
Avocado Sprouts on Foccacia*

*All Box Lunches are served with*

*Condiments*

*Potato Chips*

*Fruit Salad*

*Chocolate Chip Cookie*

*Bottled Water or Soft Drink*

*\$23.00++ Per Person*

*Menu prices do not include applicable taxes and 20% service charge*

## **Dinner Menu**

### ***Appetizers***

<i>Jumbo Lump Crab Meat with Remoulade Sauce</i>	<i>\$18.00++ per person</i>
<i>Shrimp Cocktail served with Cocktail Sauce</i>	<i>\$16.00++ per person</i>
<i>Mushroom Caps stuffed with Seafood and Herb Butter</i>	<i>\$12.00++ per person</i>
<i>Beef or Chicken Empanadas with Cilantro Salsa</i>	<i>\$14.00++ per person</i>
<i>Spring Rolls with Soy and Ginger Reduction Sauce</i>	<i>\$12.00++ per person</i>

### ***Soup***

<i>Menger Tortilla Soup</i>	<i>\$7.00++ per person</i>
<i>Cream of Mushroom Soup</i>	<i>\$7.00++ per person</i>
<i>Zuppa Toscano Soup</i>	<i>\$8.00++ per person</i>
<i>Tomato Basil Soup</i>	<i>\$8.00++ per person</i>
<i>New England Clam Chowder</i>	<i>\$9.00++ per person</i>
<i>Shrimp Bisque</i>	<i>\$10.00++ per person</i>

### ***Salad***

<i>Garden Green</i>	<i>\$7.50++ per person</i>
<i>Caesar Salad</i>	<i>\$8.00++ per person</i>
<i>Classic Spinach Salad</i>	<i>\$ 9.00++ per person</i>
<i>Tomato Mozzarella</i>	<i>\$ 9.00++ per person</i>
<i>Seven Leaf Salad with Pecan</i>	<i>\$ 8.00++ per person</i>
<i>Greek Salad</i>	<i>\$ 9.00++ per person</i>

## **Dual Entrée and Combo Entrées**

*Our Dinners are served with Chef's Accompaniments of Starch and Vegetable  
Warm Breads and Butter, Coffee and Iced Tea*

### ***Snapper and Filet Combo*** *\$50.00++*

*Grilled Red Snapper and Filet Mignon Béarnaise*

### ***Petit Filet Mignon Béarnaise***

<i>with Shrimp Scampi</i>	<i>\$50.00++</i>
<i>with (6 oz.) Lobster Tail Citrus Beurre Blanc</i>	<i>\$65.00++</i>
<i>with Baked Salmon</i>	<i>\$51.00++</i>
<i>with Crab Cakes with Tomato Fondue</i>	<i>\$50.00++</i>

### ***Grilled or Pecan-Crusted Chicken Breast***

<i>with Baked Salmon</i>	<i>\$48.00++</i>
<i>with Shrimp Scampi</i>	<i>\$49.00++</i>
<i>with Crab Cakes and Tomato Fondue</i>	<i>\$49.00++</i>
<i>with Grilled Red Snapper</i>	<i>\$49.00++</i>

*Menu prices do not include applicable taxes and 20% service charge*

## **Plated Dinner**

*All Entrees are served with Warm Petite Rolls Butter, Coffee and Iced Tea  
Served with your choice of New or Duchess Potato and Vegetable du Jour*

<i>12 ounce Rib Eye Steak</i>	<i>\$42.00++</i>
<i>12 ounce New York Strip</i>	<i>\$42.00++</i>
<i>8 ounce Filet Mignon Choice of Béarnaise or Wild Mushroom</i>	<i>\$52.00++</i>
<i>12 Ounce Prime Rib au jus and Horseradish Mayonnaise</i>	<i>\$48.00++</i>
<i>Grilled Pork Chop with Raisin and Pineapple Sauce</i>	<i>\$42.00++</i>
<i>Pan Seared Snapper filet topped with: Shrimp Scampi</i>	<i>\$46.00++</i>
<i>OR</i>	
<i>Jumbo lump Crab Meat</i>	<i>\$49.00++</i>
<i>Grilled Salmon Filet with Lemon Butter and Capers Sauce</i>	<i>\$42.00++</i>
<i>Trout Almandine</i>	<i>\$41.00++</i>
<i>Stuffed Tilapia with Seafood and Buree –Blanc Sauce</i>	<i>\$40.00++</i>
<i>Shrimp Scampi</i>	<i>\$41.00++</i>
<i>Seafood Chili Relleno with Lemon Saffron Cream Salsa</i>	<i>\$39.00++</i>
<i>Tri Color Tortilla Crusted Tilapia with Mango Salsa</i>	<i>\$39.00++</i>
<i>Chicken Florentine with Sauce Beurre- Blanc</i>	<i>\$38.00++</i>
<i>Grilled Chicken with Lemon Caper Butter Sauce</i>	<i>\$38.00++</i>
<i>Chicken Scaloppini</i>	<i>\$36.00++</i>
<i>Chicken Oscar</i>	<i>\$38.00++</i>
<i>Chicken Champignon</i>	<i>\$37.00++</i>
<i>Chicken Milanese</i>	<i>\$37.00++</i>

*Menu prices do not include applicable taxes and 20% service charge*

## **Dinner Buffets**

**(MINIMUM OF 50 GUESTS)**

*All buffets are served with Chef's accompaniments, Warm Bread and Butter, Coffee and Iced Tea*

### **THE MEDITERRANEAN**

**(Choice of Three)**

*Greek Salad served with Feta Cheese*

*Spinach Salad served with Purple Onion and Fresh Bacon Bits*

*Tabouli Salad served with Lemon and Extra Virgin Olive Oil*

*Arugula Salad served with Balsamic Vinegar*

*Hummus "Chick Peas Dip" served with Tahini Sauce and Pita Bread Chips*

*Brocheta Pomo doró and fresh Basil*

*Pasta Salad Primavera*

*Grilled Artichoke Salad with Shredded Carrots*

*Field Greens with Choice of Dressings*

*Seasonal Fruit Salad with Cottage Cheese and Honey*

**(Choice of Three)**

*Grilled Lamb Chops served with Moroccan Cuscus and Mint*

*Grilled Chicken served with Sautéed Eggplant, Onion, Garlic, Tomatoes and Olives*

*Baked Filet of Cod Fish served with Lemon Butter Caper Sauce*

*Beef Bourguignon with Mushroom and Onion Served with Rice Pilaf*

*Sliced Pork Loin with Rosemary Au jus*

*Eggplant Parmesan with Marinara Sauce*

*Moussaka with Garbanzo Beans and Pomodoro Sauce*

***Chef's Selections of Desserts***

**\$ 50.00++ per person**

*Additional Appetizer or salad .....\$4.00++ per person*

*Additional Entrée ..... \$8.00++ per person*

*Menu prices do not include applicable taxes and 20% service charge*



**THE CAJUN BUFFET**

***(Choice of Two)***

*Chicken and Sausage Gumbo*

*Mini Crab Cakes served with Sauce Collis*

*Red Beans and Rice with Andouille Sausage (New Orleans Style)*

*Fried Crawfish Balls*

*Cajun Chicken Tenders*

*Spinach, Strawberry and Walnut Salad served in a Red Wine and Fresh Herb Vinaigrette*

*Seven Leaf Salad with Pecans and Raspberry Vinaigrette*

*Field Greens with Choice of Dressings*

*Seasonal Fresh Fruit Salad with Splash of Grand Marnier*

***(Choice of Three)***

*Shrimp and Andouille Sausage Jambalaya*

*Crawfish Etouffee served with Rice Pilaf*

*Pecan Breaded Catfish served with Roasted Garlic Mayonnaise*

*Boeuf au miel (Corned Beef and Cabbage)*

*Seafood Creole*

*Chicken Creole*

*Blackened Chicken*

*Sage Crusted Grilled Boneless Pork Chops*

***Chef's Selections of Dessert***

**\$55.00++ per person**

*Additional Appetizer or salad ..... \$5.00++ per person*

*Additional Entrée..... \$9.00++ per person*

*Menu prices do not include applicable taxes and 20% service charge*

## **SEAFOOD BUFFET**

### ***(Choice of Two)***

*Chilled Shrimp served with Cocktail and Remoulade Sauce*

*Shrimp "Louie" with Orecchiette Pasta*

*Snapper and Shrimp Ceviche served with Tortilla Chips*

*Smoked Salmon served with Capers, Chopped Eggs, Onion and Cream Cheese*

*Fried Crab Balls served with Red and Tartar Sauce*

*Bacon Wrapped Scallops*

### ***(Choice of Two)***

*Mixed Salad Greens served with a choice of dressings*

*Classic Caesar Salad served with Parmesan Cheese*

*Pasta Salad Primavera*

*Assorted Grilled Vegetables served with Balsamic Vinaigrette*

### ***(Choice of Three)***

*Grilled Tuna Steak topped with Crab Meat Cream Sauce*

*Grilled Salmon Steak topped with Honey Soy Sauce and Roasted Sesame*

*Blackened Catfish Fillet*

*Mahi Mahi served with Champagne Dill Cream Sauce*

*Crab Cakes served with Mornay Sauce*

*Fried Coconut Shrimp served with Mango Salsa*

*Fried Shrimp with Red and Tartar Sauce*

*Shrimp Scampi*

*Seafood Pasta served with your choice of Marinara or Cream Sauce*

### ***Chef's Selections of Dessert***

**\$65.00++ per person**

*Additional Salads or Appetizer ..... \$8.00++ per person*

*Additional Entrée ..... \$10.00++ per person*

*Menu prices do not include applicable taxes and 20% service charge*

**FIESTA BUFFET**

*(Choice of Three)*

*Menger Tortilla Soup*

*Chili Con Queso and Salsa served with Tortilla Chips*

*Ensalada Mixta with choice of Dressing*

*Roasted Bell Peppers Salad*

*Black Bean and Julienne Jicama*

*Stuffed Jalapenos with Cream or Cheddar Cheese*

*Beef or Chicken Empanadas with Chimichurri Salsa*

*Beef or Chicken Taquitos with Salsa*

*Seasonal Fruit Salad*

*(Choice of Three)*

*Chicken Acapulco served with Guacamole, Tomato and Jack Cheese*

*Codfish served with Tomatoes, Olives, and Chile Salsa*

*Snapper Fillet served with Cilantro Lime Tequila Sauce*

*Cheese Enchiladas served with Tomatillo Sauce*

*Beef Fajitas with Pico de Gallo, Guacamole, Sour Cream*

*Chicken Fajitas with Pico de Gallo, Guacamole, Sour Cream*

**ABOVE ENTREES ACCOMPANIMENTS ARE:**

***Spanish Rice***

***Refried Beans***

***Flour Tortillas***

***Chef's Selections of Dessert Table***

**\$45.00++ per person**

**ENHANCEMENTS TO BUFFET**

*Additional Appetizer ..... \$5.00++ per person*

*Additional Entrée.....\$8.00++ per person*

*Menu prices do not include applicable taxes and 20% service charge*

**ITALIANO BUFFET**

***(Choice of Three)***

*Spinach Salad served with Pine Nuts and Balsamic Vinaigrette Dressing*

*Lentil Salad served with Serrano Ham in Olive Oil*

*Sliced Tomatoes and Mozzarella served with Italian Dressing and Truffle Oil*

*Classic Caesar Salad served with Parmesan Shavings*

*Bruschetta served with Tomatoes and Fresh Herbs in Olive Oil*

*Prosciutto Wrapped Asparagus*

***(Choice of Three)***

*Chicken Parmesano served with Marinara Sauce*

*Chicken Piccata served with Artichokes*

*Chicken Marsala served with Wild Mushrooms*

*Shrimp Scampi*

*Broiled Halibut served with Creamy Lemon and Parsley Sauce*

*Poached Filet of Snapper in Chardonnay Wine, Butter and Mushrooms*

*Roasted Pork Loin Rosemary Au Jus*

*Veal Scaloppini served with Saffron Cream Sauce*

*London Broil with Porcini Mushrooms*

**Chef's Selections Dessert Table**

**\$50.00++ per person**

*Additional Appetizer ..... \$5.00++ per person*

*Additional Entrée ..... \$8.00++ per person*

*Menu prices do not include applicable taxes and 20% service charge*

## **Station Enhancements for Dinner Buffet only**

### **Fajita Station with all the trimmings**

*Flour Tortillas, Guacamole, Pico de Gallo & Sour Cream*

<b>Chicken</b>	<i>\$10.00 per person</i>
<b>Beef</b>	<i>\$12.00 per person</i>

### **Pasta Station**

*(Choice of two pastas and two sauces) \$10.00++ per person*

*Pasta: Spaghetti, Linguine, Fettuccine, Penne, Bowtie or Cheese Tortellini*

*Sauces: Marinara, Alfredo or Pesto Sauce*

<b>Vegetables</b>	<i>\$10.00++ per person</i>
<b>Italian Sausage</b>	<i>\$12.00++ per person</i>
<b>Chicken</b>	<i>\$14.00++ per person</i>
<b>Shrimp</b>	<i>\$16.00++ per person</i>

### **Stir Fry Station / \$150.00+ Chef Fee per station**

<b>Vegetable</b>	<i>\$10.00++ per person</i>
<b>Chicken</b>	<i>\$12.00++ per person</i>
<b>Beef</b>	<i>\$14.00++ per person</i>
<b>Shrimp</b>	<i>\$16.00++ per person</i>

### **Carving Station / \$150.00+ Carver Fee per station**

<i>Steamship Round Au Jus with Horseradish</i>	<i>\$675.00++</i>	<i>(Serves 150 pieces)</i>
<i>Prime Rib Au Jus with Horseradish</i>	<i>\$500.00++</i>	<i>(Serves 30 pieces)</i>
<i>Roasted Turkey Breast</i>	<i>\$250.00++</i>	<i>(Serves 30 pieces)</i>
<i>Baked Honey Glazed Ham</i>	<i>\$300.00++</i>	<i>(Serves 30 pieces)</i>
<i>Roast Pork Loin with Rosemary Au Jus</i>	<i>\$300.00++</i>	<i>(Serves 30 pieces)</i>
<i>Roast Sirloin au Jus with Horseradish</i>	<i>\$400.00++</i>	<i>(Serves 30 pieces)</i>
<i>Grilled Beef Tenderloin with Béarnaise Sauce</i>	<i>\$375.00++</i>	<i>(Serves 20 pieces)</i>

**\*Carving Stations served with a selection of Petite Rolls and Appropriate Condiments**

*Menu prices do not include applicable taxes and 20% service charge*

## Reception Menu

Prices and items subject to change without notice

### **Cold Hors d' Oeuvres (per 100 pieces)**

<i>Belgian Endive with Crab Salad</i>	\$260.00++
<i>Melon and Prosciutto</i>	\$350.00++
<i>Pastry Shells with Crab Meat</i>	\$400.00++
<i>Chilled Gulf Shrimp served with Cocktail and Remoulade Sauces</i>	\$500.00++
<i>Tea Sandwiches:</i>	\$300.00++
<i>Tuna, Chicken Salad, Pimiento, Cucumber Dill and Watercress</i>	
<i>Crab Fingers served with Cocktail and Remoulade Sauces</i>	\$600.00++
<i>Asparagus in Prosciutto</i>	\$400.00++
<i>Antipasto Skewers</i>	\$350.00++
<i>Smoked Salmon on Toast Points</i>	\$400.00++
<i>Crostini with Tomato and Basil</i>	\$300.00++
<i>Fresh Fruit and Cheese Skewers</i>	\$190.00++
<i>Mini Caprese Salad Skewers with Balsamic Drizzle</i>	\$320.00++
<i>Creamy Deviled Eggs</i>	\$220.00++

### **Hot Hors d' Oeuvres (per 100 pieces)**

<i>Shaved Beef Tenderloin served with Petite Rolls</i>	\$380.00++
<i>Cocktail Meatballs with Dipping Sauce</i>	\$280.00++
<i>Beef Skewers</i>	\$375.00++
<i>Beef Sliders</i>	\$360.00++
<i>Brisket Quesadillas</i>	\$340.00++
<i>Mini Lamb Kabobs with Red and Green Peppers served with Mint Sauce</i>	\$420.00++
<i>Pulled Pork Sliders</i>	\$360.00++
<i>Coconut Fried Shrimp</i>	\$500.00++
<i>Fried Shrimp with Cocktail and Tartar Sauce</i>	\$500.00++
<i>Buffalo Wings with Blue Cheese Dip</i>	\$350.00++
<i>Spring Rolls served with Sweet and Sour Sauce</i>	\$300.00++
<i>Southwestern Spring Rolls served with Cilantro Sauce</i>	\$300.00++
<i>Scallops wrapped in Bacon</i>	\$400.00++
<i>Shrimp and Andouille Kebob</i>	\$400.00++
<i>Mini Crab Cakes served with Cocktail and Tartar Sauces</i>	\$450.00++
<i>Stuffed Fried Jalapenos with Ranch Dip</i>	\$350.00++
<i>Fried Chicken Tenders with Honey Mustard Sauce</i>	\$375.00++
<i>Bacon wrapped Chicken bites</i>	\$325.00++
<i>Hawaiian Chicken glazed Skewers</i>	\$360.00++
<i>Beef Empanadas with Cilantro Sauce</i>	\$375.00++
<i>Chicken Empanadas with Cilantro Sauce</i>	\$350.00++
<i>Seafood Empanadas with Cilantro Sauce</i>	\$450.00++
<i>Mushrooms stuffed with Crab Meat</i>	\$400.00++
<i>Mushrooms stuffed with Spinach and Ham</i>	\$375.00++
<i>Quiche Lorraine (Bite Size)</i>	\$375.00++
<i>Vegetable Quiche (Bite Size)</i>	\$350.00++
<i>Spanakopita</i>	\$350.00++
<i>Whole Baked Brie en Croute with walnuts and raspberry filling and crackers</i>	
<i>Serves 20 guests</i>	\$250.00++
<i>Smoked Salmon served with Chopped Egg, Diced Onion, Capers, Lemon and Horseradish Sauce, Toasted Bagels serves 25 guests</i>	\$250.00++

Menu prices do not include applicable taxes and 20% service charge

## Display Items

### **Garden Fresh Relish Tray**

*Assorted raw vegetables, Kalamata Olives, Green Olives, Baby Corn and Grilled Vegetables served with Onion Dip*

<i>Small &lt; serves 25-30 &gt;</i>	<i>\$200.00++</i>
<i>Medium &lt; serves 30-55 &gt;</i>	<i>\$280.00++</i>
<i>Large &lt; serves 60-80 &gt;</i>	<i>\$390.00++</i>

### **Fresh Seasonal Fruit Display**

*Served with Orange Cream Cheese Dip*

<i>Small &lt; serves 25-30 &gt;</i>	<i>\$200.00++</i>
<i>Medium &lt; serves 30-55 &gt;</i>	<i>\$290.00++</i>
<i>Large &lt; serves 60-80 &gt;</i>	<i>\$400.00++</i>

### **Fresh Fruit and Cheese Display**

*Served with Imported and Domestic Cheese*

<i>Small &lt; serves 25-30 &gt;</i>	<i>\$300.00++</i>
<i>Medium &lt; serves 30-55 &gt;</i>	<i>\$400.00++</i>
<i>Large &lt; serves 60-80 &gt;</i>	<i>\$550.00++</i>

### **Imported and Domestic Cheese Display**

*Selection of Cheddar, Stilton, Swiss, Boursin, Brie, Blue and Gouda served with Gourmet Crackers and Grapes*

<i>Small &lt; serves 25-30 &gt;</i>	<i>\$300.00++</i>
<i>Medium &lt; serves 30-55 &gt;</i>	<i>\$400.00++</i>
<i>Large &lt; serves 60-80 &gt;</i>	<i>\$500.00++</i>

### **Cold Cut Tray**

*Sliced Ham, Oven Roasted Turkey Breast, Roast Sirloin, Salami, Pastrami with Assorted Cheese, Breads, Condiments and Potato Salad or Cole Slaw*

<i>Small &lt; serves 25 &gt;</i>	<i>\$300.00++</i>
<i>Large &lt; serves 50 &gt;</i>	<i>\$550.00++</i>

*Menu prices do not include applicable taxes and 20% service charge*

## Bar Information

### **BEVERAGES (By the gallon)**

Bottled Water	\$3.00/each
Tropical Fruit Punch	\$28.00/gallon
Old Fashioned Lemonade	\$24.00/gallon

### **Punches with Alcohol Per Gallon**

Rum Punch	\$70.00
Champagne Punch	\$70.00

### **HOSTED & CASH BAR CHARGES**

**Bartender fee** \$116.50 for 2 hours (minimum 2 hours) Additional hours \$41.00

**Cash Bars also require a Cashier fee** \$100.00+tax (minimum of 2 hours) Additional hours \$35.00 + tax

\*Require a minimum of \$300.00 per bar

\*For Cash Bar prices Add \$0.25 to listed hosted bar prices

#### **Call Drinks**

J&B Scotch  
Jack Daniels  
Smirnoff  
Tanqueray  
Bicardi Light  
Jose Cuervo  
Seagram 7

#### **Premium Drinks**

Chives Regal Scotch  
Wild Turkey  
Jack Daniels  
Absolut  
Tanqueray  
Bacardi Gold  
Cuervo Gold  
Crown Royal

#### **Super Premium Drinks**

Glenlivet Scotch  
Johnny Walker Black  
Jack Daniels  
Maker's Mark  
Grey Goose  
Kettle One  
Tanqueray  
Bacardi Gold  
Cuervo 1800

### **HOSTED CONSUMPTION BAR**

**(ADD \$.25 TO PRICE BELOW FOR CASH BAR PRICES)**

Super Premium Brands	\$9.00
Premium Brands	\$8.00
Call Brands	\$7.00
House Wine	\$7.00
Imported Beer	\$6.00
Domestic Beer	\$5.50
House Wine per bottle	\$34.00
House champagne per bottle	\$34.00
Soft Drinks	\$3.50
Domestic Keg Beer	\$400.00
Imported Keg Beer	Available upon request
Frozen Margaritas by the gallon	\$110.00

Frozen Margarita Machine Rental (required minimum 5 gallon order) \$200.00 + tax

Wine List available upon request

Cordials and Cognac upon Request

Menu prices do not include applicable taxes and 20% service charge