

*Catering  
to you*  
*by*  
THE HOTEL AT AUBURN UNIVERSITY



*Menu*



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## OVERVIEW

### GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it may be possible to increase the guest count number with a \$3 increase in price per person for each addition, but it will not be possible to reduce the number below your final guaranteed count. If guests exceed the guarantee the night of, a \$5 charge per person will be incurred. Your Catering or Conference Services manager will work with you closely on the guest count.

### SERVICE CHARGE & SALES TAX

A 22% taxable service charge and applicable state sales tax of 9% will be added to all food and beverage charges. Audio visual equipment and function room set-up/rental fees are subject to an additional 13% occupancy tax.

### MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Conference Services or Catering Manager to schedule. Complimentary tastings are done for banquet events with a \$10,000 food and beverage minimum for up to four guests. Additional guests can be added at menu price.

### BANQUET PRICING

All prices are subject to 22% service charge, 9% sales tax. Food and beverage items and prices are subject to change based on availability. All food and A/V can be catered off-site with a 15% surcharge

### DIETARY RESTRICTIONS

The Hotel at Auburn University can provide alternative options for those guests requiring dietary restrictions. Your Catering Manager will work with you on providing a selection for your guests.

### ALTERNATE PRIVATE DINING

Groups 20 or under may utilize the Ariccia private dining room for their breakfast, lunch or dinner selections. Ariccia offers a daily breakfast buffet and a lunch buffet Monday-Friday. Room rental will apply for the private room, Enoteca.

### PARKING

Parking at The Hotel at Auburn University is reserved for hotel and event guests only. Overflow parking is available on campus after 5 on Monday-Friday and on the weekends when parking is full. Downtown Auburn also offers metered parking daily.

### CATERING TO YOU & AV2U

If you are interested in having The Hotel at Auburn University provide catering or audio visual services for your event offsite we offer our Catering To You and AV2U services. All full service events with a food and beverage minimum of \$5,000 can be catered offsite. All offsite events are subject to a 15% cater out fee and are subject to 22% service charge, 9% sales tax. Food and beverage items and prices are subject to change based on availability. Drop off catering can be provided without the 15% cater out fee.



## FREQUENTLY ASKED QUESTIONS

### **What's included in my function?**

All events onsite include the following; tables, chairs, ivory underlays, white tablecloths, white linen napkins, dedicated banquet staff, silverware, stemware, china, votive candles. We will be happy to work with you on renting linen and decor for your function from our list of preferred vendors.

### **Will you provide someone to oversee my ceremony?**

Your Catering Sales Manager will discuss your details with you and provide this information to our event services through a Banquet Event Order (BEO). We will also ask that you provide a schedule of events to your Catering Sales Manager. These things will allow us to provide the experience that you desire for room setup and food services. You may provide your own wedding coordinator or utilize our on-site Catering Sales Manager for a \$400 service charge.

### **Are there other menu options available?**

We would be happy to provide a custom menu for your event. Our catering team will work closely with you and our chef to provide that perfect menu for you.

### **Do you offer gluten free items?**

Yes, you will see the following icon represented throughout the menu indicating items that are gluten free 

### **Do you have special menus and packages for children?**

Yes, we provide child friendly menus for children age six through 12. Meals for children are charged at 1/2 of the selected adult banquet price. Children five and under are free.



# *Breakfast*





## PLATED BREAKFAST

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*All pricing is per person*

### **The Samford Sunrise | \$19.00**

Western Scrambled Eggs (GF)  
Applewood Smoked Bacon  
Home Style Potatoes with an Oven Dried Tomato (GF)  
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee  
Assorted Mighty Leaf Teas  
Florida Orange Juice and Water

### **The "Old Main" | \$21.00**

Frittata (GF)  
Chicken and Apple Sausage (GF)  
Fresh Sliced Local Tomatoes and a Buttermilk Biscuit  
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee  
Assorted Mighty Leaf Teas  
Florida Orange Juice and Water

## BREAKFAST STATION

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*All pricing is per person*

*\*Denotes \$85 chef attendant fee*

### **Farm Fresh Egg Omelet Station\* | \$11.00**

Cheddar & Swiss Cheeses, Diced Ham, Sliced Mushrooms, Sautéed Onions, Bell Peppers, Bacon, Sausage, Spinach Leaves (Egg Beaters Available)

### **Smoked Salmon Station with Assorted Bagels\* | \$7.00**

New York Style Bagels with Fat Free, Regular & Sundried Tomato Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Diced Hard Boiled Eggs

### **Roasted Prime Rib Station\* | \$13.00**

Horseradish Cream Au Jus, Soft Rolls



## BREAKFAST BUFFETS

*All pricing is per person and based on one-hour replenishment*

### **Signature Continental | \$14.00**

Seasonal Fresh Whole Fruit (GF)  
Morning Pastries  
Honey Butter & Assorted Fruit Preserves  
Freshly Baked Muffins & Morning Breads  
Apple & Florida Orange Juices  
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee  
Assorted Mighty Leaf Teas & Water

### **Premium Continental | \$18.00**

Sliced Fresh Fruit Platter with Seasonal Berries (GF)  
Morning Pastries  
Honey Butter & Assorted Fruit Preserves  
Individual Yogurt with Pure and Natural Granola  
Assorted Breakfast Cereals with Bananas, Whole & Skim Milk  
Smokehouse Ham & Swiss Cheese Biscuits  
Apple & Florida Orange Juices  
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee  
Assorted Mighty Leaf Teas & Water

### **Complete Breakfast Table | \$23.00**

Sliced Fresh Fruit Platter with Seasonal Berries (GF)  
Morning Pastries  
Honey Butter & Assorted Fruit Preserves  
Individual Yogurt with Pure and Natural Granola  
Assorted Breakfast Cereals with Bananas, Whole & Skim Milk  
Traditional Scrambled Eggs (GF)  
Applewood Smoked Bacon, Country Sausage Links (GF)  
Home Style Potatoes with Sweet Peppers & Onions  
Grits, Shredded Cheddar, Green Onions & Diced Tomatoes (GF)  
Southern Style Biscuits with Sausage Gravy  
Apple & Florida Orange Juices  
Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee,  
Assorted Mighty Leaf Teas & Water

## BUFFET ENHANCEMENTS

*All pricing is per person*

### **Pastries & Danishes | \$3.00**

Assorted Pastries with Fruit Compote & Cream Cheese

### **Muffins | \$3.50**

Assorted Breakfast Muffins

### **Morning Scones | \$3.50**

Blueberry or White Chocolate Raspberry

### **Loaded Croissants | \$4.00**

Your Choice of Florentine or Ham & Cheese Folded into Butter Croissants

### **Loaded Biscuits | \$4.50**

Scrambled Eggs, Smoked Bacon or Sausage Patties, American Cheese

### **Sausage Biscuit | \$3.50**

Sausage Patty with or without American Cheese

### **Ham, Egg & Cheese Croissant | \$5.00**

Scrambled Eggs, Smokehouse Ham & Swiss Cheese

### **Biscuits & Gravy | \$3.50**

Home Style Buttered Biscuits, Sausage Gravy

### **Quiche | \$3.50**

Assorted Mini Quiches

### **Steel-Cut Oatmeal | \$3.00**

Brown Sugar, Nuts, Dried Fruit, Sweet Cream Butter & Milk

### **Fresh Fruit Martinis | \$6.00 (GF)**

### **French Toast | \$6.00**

Sweet Cream Butter, Macerated Berries & Warm Maple Syrup

### **Belgian Waffles | \$6.00**

Sweet Cream Butter, Macerated Berries & Warm Maple Syrup

### **Chicken & Apple Sausage | \$3.00**

### **Turkey Bacon | \$3.00**





# *Breaks*







## SPECIALTY BREAKS

*All pricing is per person*

*Breaks are designated for 45 minutes of service*

### The "Plainsman Park" | \$13.00

- Individual Bags of Popcorn & Chips (GF)
- Mini Corndogs & Warm Pretzels with Pommery Mustards
- Cracker Jacks & Honey Roasted Peanuts (GF)
- Assorted Soft Drinks, Gatorades & Bottled Waters

### Snack Attack | \$13.00

- Corn Tortilla Chips, Salsa & Guacamole
- Bowls of Potato Chips, Ranch & French Onion Dips
- Warm Pretzels with Pommery Mustards
- Lemon Bars
- Whole Fruit (GF)
- Pink Lemonade & Southern Sweet Tea
- Assorted Mighty Leaf Hot Teas

### Sundae Shoppe\* | \$15.00

*\*Add a chef attendant for \$85*

- Create Your Own Banana Split or Ice Cream Sundae (GF)
- Bananas, Walnuts, Assorted Candy Bar Pieces, Whipped Cream, Chocolate & Caramel Sauces
- Assorted Soft Drinks
- Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee
- Assorted Mighty Leaf Teas

### Healthier Habits | \$14.00

- Trail Mix (GF)
- Hummus with Pita Chips
- Vegetable Crudités with Blue Cheese & Ranch Dips (GF)
- Fresh Fruit Skewers with Honey Yogurt Dip (GF)
- Whole Fruit (GF)
- Assorted Naked Brand Juices
- Mighty Leaf Teas

## BEVERAGE BREAK

*All pricing is per person*

### Half Day Break | \$8.00

### Full Day Break | \$13.00

- Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee & Assorted Mighty Leaf Teas
- Individual Fruit Juices, Assorted Soft Drinks
- Bottled Water

## A LA CARTE SNACKS

*All pricing is per person*

### Cookies | \$2.50

Assorted varieties of Bakeshop fresh cookies

### Assorted Candy Bars | \$2.00

### Baked Pretzels | \$2.50

Served with yellow mustard dip

### Freshly-Popped Popcorn | \$3.50 (GF)

*The following pricing is per bowl and serves approximately 20 guests*

### Pretzels and Gold Fish | \$19.00

### Trail Mix | \$28.00 (GF)

### Gourmet Nuts | \$40.00

### Zesty Bar Mix | \$34.00



# Box & Strolling Lunch

## BOX LUNCH ENTRÉE

*All pricing is per person. Box lunches come with chips and a freshly baked cookie.*

*Groups of 15 or Less Choose One Entrée*

*Groups of 15 or More Choose Two Entrées*

**Smoked Turkey Wrap | \$15.00**

Tortilla, Smoked Turkey, Spinach, Marinated Tomatoes, Swiss Cheese, Pesto Aioli

**Chicken Caesar | \$15.00**

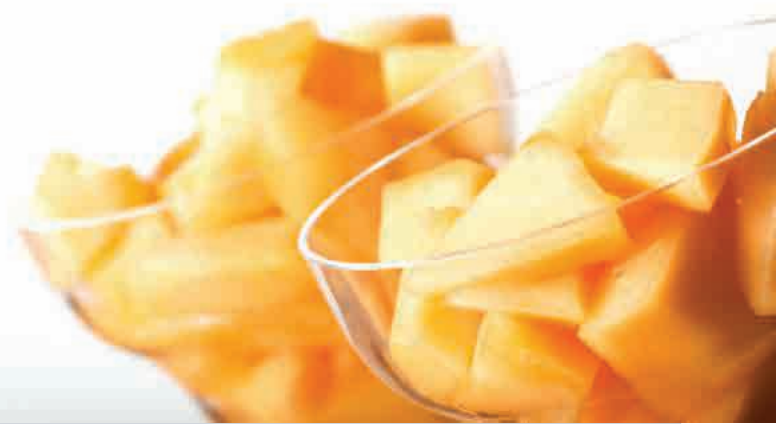
Tortilla, Romaine Hearts, Parmesan, Bacon, Grilled Chicken, Caesar Spread

**American Club | \$15.00**

Hoagie Bun, Ham, Smoked Turkey, Bacon, American Cheese, Lettuce, Tomato, Basil Mayo

**Grilled Portobello | \$15.00**

Grilled Portobello mushrooms, Feta, Eggplant, Roasted Red Pepper, Arugula, Onion Roll





# Buffet Lunch & Dinner

## LUNCH BUFFET

*All pricing is per person.*

*Choose 2 Salads, 2 Vegetables or Starches, 2 Entrees, and 2 Desserts*

*Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Sweet Tea, Water and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee*

**Two Signature Selections | \$27.00**

**One Signature Selection, One Premium Selection | \$30.00**

**Two Premium Selections | \$33.00**

## DINNER BUFFET

*All pricing is per person.*

*Choose 1 Soup, 2 Salads, 2 Vegetables or Starches, 2 Entrees, and 2 Desserts*

*Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Sweet Tea, Water and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee*

**Two Signature Selections | \$34.00**

**One Signature Selection, One Premium Selection | \$37.00**

**Two Premium Selections | \$40.00**



## SOUPS

- Creamy Tomato and Basil Bisque** (GF)
- Three Bean Chili** (GF)
- Roasted Pepper and Gouda**
- White Bean and Bacon** (GF)
- Potato and Leek**
- Chicken Tortilla**
- Chicken Noodle**

## SALADS

- Crisp Caesar**  
Romaine Hearts, Shaved Parmesan, Garlic Croutons, Smoked Bacon, Caesar Dressing
- Baby Spinach** (GF)  
Spiced Walnuts, Dried Cranberries, Blue Cheese, Citrus Feta Vinaigrette
- Baby Field Greens Salad** (GF)  
Candied Pecans, Strawberries, Cucumber, Creamy Oregano Dressing
- Chopped Cobb** (GF)  
Iceberg Lettuce, Chicken, Bacon, Tomatoes, Diced Egg, Blue Cheese, Italian Vinaigrette
- Caprese** (GF)  
Fresh Sliced Tomatoes, Fresh Mozzarella, Fresh Garden Basil, Pressed Olive Oil
- Panzanella**  
Italian Bread Salad, Cherry Tomatoes, Arugula, Kalamata Olives, Honey Red Wine Vinaigrette
- Mediterranean Orzo**  
Diced Red Onion, Bell Peppers, Kalamata Olives, Spinach, Herbed Feta Dressing
- Broccoli Salad** (GF)  
Broccoli, Bacon, Red Onion, Cheddar Cheese, Sour Cream
- Chorizo and Roasted Corn Potato Salad**  
Honey Cumin Dressing
- Bavarian Potato Salad** (GF)  
New Potatoes, Green Onions, Whole Grain Mustard, Bacon, Sour Cream
- Vegetable Bouquet** (GF)  
Marinated and Grilled Vegetables

## VEGETABLES AND STARCHES

- Southern Green Beans** (GF)  
Caramelized Onions and Bacon
- Sweet Corn** (GF)  
Stewed Tomatoes and Okra
- Vegetable Casserole**  
Yellow, Squash, Broccoli, Onions, Rice
- Braised Collard Greens** (GF)  
Apple Cider, Ham Hock
- Garden Vegetable Medley** (GF)  
Sautéed with Sage Butter
- Roasted Baby Carrots** (GF)  
Honey, Local Pecans, Parsley
- Smothered Cabbage** (GF)  
Fresh Cracked Black Pepper, Bacon, Onions
- Green Asparagus** (GF)  
Roasted Asparagus, Lemon Zest
- Petite Corn Cobs** (GF)  
Roasted Corn on the Cob, Pesto Butter
- Jambalaya Rice** (GF)  
Home Made Creole Base, Onions, Peppers, White Rice
- Sweet Potato Hash** (GF)  
Bacon, Onions, Honey, Apple Cider
- Au Gratin Potatoes** (GF)  
Scalloped Yukon Potatoes, Butter, Cream, Parmesan and Mozzarella Cheeses
- Fingerling Potatoes** (GF)  
Veusuvio Style, Garlic, Fresh Herbs, Shallots, Butter
- Spanish Rice** (GF)  
Peppers, Tomatoes, Saffron
- Whipped Potatoes** (GF)  
Roasted Garlic, Butter Cream
- Red Beans** (GF)  
Ham Stock, Sausage, White Rice
- Homes-Style Mac-N-Cheese**  
Cheddar, Mozzarella, Swiss, Gouda
- Baked Beans** (GF)  
Bacon, Cane Sugar, Mustard Seasoning



## ENTRÉES

### SIGNATURE SELECTIONS

- Jerk Chicken Thighs** | Black Beans, White Rice (GF)
- Chardonnay Chicken** | Herb Roasted Tomatoes, Sautéed Artichokes (GF)
- Southern Fried Chicken** | Sweet Tea Brined, Hand Battered, Whole Grain Mustard Cream Sauce
- Breaded Catfish** | Hand Battered, Ole Bay Seasoning, Tartar Sauce
- Blackened Mahi** | Fresh Citrus Gastrique, Pineapple, Red Onion, Bell Peppers (GF)
- Shrimp and Chicken Jambalaya** | Peppers, Home Made Creole Base, White Rice (GF)
- Lemony Herb Grilled Bone-In Chicken** | New Potatoes with Fresh Thyme, Charred Lemon Halves (GF)
- Herb Marinated Chicken Breast** | Roasted Mushrooms, Yukon Potatoes, Tomato Cream Sauce (GF)
- Beef Tips** | White Rice, Pearl Onions, Baby Carrots, Red Wine Demi (GF)
- Pasta** | Choice of Pesto Sauce or Tomato Sauce, Assorted Vegetables (GF)

### PREMIUM SELECTIONS

- Flounder Roulade** | Seafood Stuffing, Creole Cream Sauce
- Red Snapper** | Lemon and Thyme Beurre Blanc, Roasted Zucchini Medallions (GF)
- Seared Salmon** | Orange and Rosemary Glaze, Saffron Basmati Rice (GF)
- Braised Beef Short Ribs** | Marbled Potatoes and Red Wine Demi
- Roasted Beef Provencal** | Sautéed Onions, Plum Tomatoes, Capers, Kalamata Olives (GF)
- Honey Bourbon Pork Loin** | Caramelized Apples and Onions (GF)
- Garlic Shrimp** | Spanish Rice, Herb Cream Sauce (GF)
- Seafood Piccata** | Shrimp, Bay Scallops, Mini Penne, Lemon-Caper Alfredo (GF)
- Charbroiled Sliced Striploin** | Caramelized Onions and Mushrooms, Roasted Thyme Jus (GF)

## DESSERTS

- Classic Apple Pie
- Lemonade Cake with Meyer Lemon
- Tiramisu with Amaretto Cream
- Vanilla Bean Mousse with a Mebla Sauce
- Southern Pecan Pie
- White Chocolate and Blueberry Cheesecake
- Iced Chocolate Cake
- Peaches and Cream Bread Pudding with Bourbon Sauce
- Chocolate Bread Pudding
- Red Velvet Cake with Cream Cheese Frosting
- Fresh Fruit Tart
- Brownies and Blondies
- Carrot Cake



THE HOTEL AT AUBURN UNIVERSITY  
AND DIXON CONFERENCE CENTER

# *Plated Lunch & Dinner*





## LUNCH ENTRÉES

*All pricing is per person. Entrée prices include a choice of one salad or one dessert.*

*Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Sweet Tea, Water and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee*

**Herb Marinated Chicken Breast | \$24.00 (GF)**

Carrot Vichy, Garlic Whipped Potatoes, Sauce Verde

**Hand Battered Chicken | \$24.00**

Roasted Shallot Mashed Potatoes, Seasonal Vegetables, Creole Mustard Cream

**Chicken Marsala | \$25.00 (GF)**

New Potatoes, French Beans, Oven Roasted Tomato, Sweet Marsala Mushroom Sauce

**Roasted Duroc Pork Chop | \$25.00 (GF)**

Garden Carrots, Potato Puree, Pecan Gremolata

**Braised Beef Short Ribs | \$29.00**

Roasted Garlic Potatoes, Charred Asparagus, Red Wine Demi

**Blackened Redfish | \$27.00**

Trinity Rice, Tiny Green Beans, Creole Gumbo Sauce

**Vegetable Lasagna | \$22.00**

Zucchini, Squash, Eggplant, Red Pepper, Ricotta Cheese, Marinara, Parmesan





## DINNER ENTRÉES

*All pricing is per person. Entrée prices include a choice of one salad and one dessert.*

*Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Sweet Tea, Water and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee*

**Herb and Pecan Encrusted Chicken Breast | \$37.00**

Roasted Corn and Pepper Maque Choux, Potato Dauphinoise

**Roasted Duroc Pork Chop | \$39.00 (GF)**

Smashed Fingerling Potatoes, Roasted Cipolini Onions, Charred Broccolini, Picante Sauce

**Braised Beef Short Ribs | \$40.00**

Truffle Whipped Potatoes, Roasted Asparagus, Oven Dried Roma Tomato, Burgundy Demi

**NY Strip au Poivre | \$42.00 (GF)**

Garlic and Shallot Potato Puree, Baby Carrots and Broccoli Rabe, Cognac Demi

**Filet Mignon | \$47.00 (GF)**

Roasted Potato Stack, Basil Tomato, Seasonal Vegetables, Hunters Sauce

**Orange and Rosemary Glazed Salmon | \$39.00 (GF)**

Saffron Basmati Rice, Asparagus, Fresh Fennel and Citrus Slaw

**Gulf Grouper | \$42.00 (GF)**

Crab Meat Imperial, Zucchini Spears, Marinated Tomatoes, Basil Cream

**Red Snapper Roulade | \$44.00**

Shrimp Crust, Whipped Potatoes, Grilled Zucchini, Baby Carrots, Ole Bay Beurre Blanc

**Vegetable Lasagna | \$32.00**

Zucchini, Squash, Eggplant, Red Pepper, Ricotta Cheese, Marinara, Parmesan

## ENHANCEMENTS

*Enhancement items may be added to all entrées to create a duo entrée*

**Half Cold Water Lobster Tail | \$15.00 per person (GF)**

**Jumbo Maryland-Style Crab Cake | \$13.00 per person**

**White BBQ Gulf Shrimp | \$12.00 per person (GF)**



## SALADS

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**Baby Field Greens** (GF)

Candied Pecans, Strawberries, Cucumber, Creamy Oregano Dressing

**Crisp Caesar**

Romaine Hearts, Parmesan, Garlic Croutons, Smoked Bacon, Caesar Dressing

**Baby Spinach** (GF)

Spiced Walnuts, Dried Cranberries, Blue Cheese, Citrus Feta Vinaigrette

**Roasted Beets** (GF)

Arugula, Pecorino, Crispy Shallots, Pistachios, Cherry Balsamic Vinaigrette

**Panzanella**

Heirloom Tomatoes, Red Onion, Sherry Vinegar, Olive Oil, Kalamata Olive, Garlic Croutons

**Butter Lettuce** (GF)

Shaved Radish, Crushed Hazelnuts, Chives, Preserved Lemon Vinaigrette

**Caprese** (GF)

Soft Baby Greens, Fresh Tomatoes, Mozzarella Cheese, Basil Vinaigrette

**Roasted Vegetable** (GF)

Seasonal Squashes, Radicchio, Apple, Fennel, Onion Vinaigrette

**Chopped**

Fried Chick Peas, Cucumber, Cherry Tomato, Feta, Herb Buttermilk Dressing

**Arugula** (GF)

Parmesan, Golden Raisins, Bacon, Lemon Truffle Vinaigrette

## DESSERTS

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**Crème Catalana** (GF)

**White Chocolate and Caramel Apple Pie with Vanilla Bean Ice Cream**

**Lemonade Cake with Meyer Lemon Curd**

**Tiramisu with Amaretto Cream**

**Red Velvet Cake with Cream Cheese Frosting**

**Key Lime Cheesecake with Melba Sauce**

**White Chocolate and Blueberry Cheesecake**

**Bananas Foster Cheesecake with Warm Brulee Bananas**

**Molten Chocolate Cake with Seasonal Berries**

**Carrot Cake with Cream Cheese Icing & Fried Carrots**



# Reception





## HORS D'OEUVRES

*Priced per 100 pieces*

*\*Indicates items that can be served as a Butler Passed Item*

### CHILLED HORS D'OEUVRES

- Traditional Shrimp Cocktail with Cut Lemons and Homemade Cocktail Sauce | \$500 (GF)
- Marinated Caprese Skewers with Balsamic Glaze | \$275 (GF)
- Stuffed Cherry Tomatoes with Herb Enhanced Goat Cheese\* | \$265 (GF)
- Sweet and Spicy Jerk Chicken Salad Tartlets\* | \$275
- Artichoke Phyllo Cups with Lump Crab and Remoulade | \$420
- Bleu Cheese Mousse in Phyllo with Onion Jam and Toasted Almonds\* | \$235
- Pimento Cheese Bites with Bacon & Onion Marmalade on a Crostini\* | \$275

### HOT HORS D'OEUVRES

- Almond Stuffed Bacon Wrapped Figs\* | \$285 (GF)
- Santa Fe Rolls with Southwest Chicken, Black Beans and Chipotle Sauce\* | \$275
- Breaded Chicken Tenders with Honey Mustard | \$300
- Duck Quesadilla Pockets with a Sweet Heat Dipping Sauce | \$375
- Twice Baked Fingerling Potatoes\* | \$260 (GF)
- Coconut Shrimp with Zesty Orange Marmalade | \$400
- Mini Pizza Bites | \$315
- Chicken Cornucopia | \$325
- Mini Beef Wellington\* | \$420
- Wild Mushroom Duxelle Bites with Crème Fraiche and Chives\* | \$365
- Roasted Meatballs with Blackberry BBQ Sauce | \$235
- Chicken Wings with Traditional Buffalo Sauce, Ranch and Bleu Cheese | \$285
- Scallops Wrapped in Bacon | \$395
- Spicy Tiger Chicken and Parmesan Bites\* | \$285
- Lightly Breaded Shrimp with Tiger Sauce\* | \$385
- Maryland Style Crab Cakes with Tartar & Remoulade Sauces\* | \$525

### SWEET SELECTIONS

- Assorted Mini Desserts\* | \$315
- Chocolate Covered Strawberries\* | \$225 (GF)
- Lemon Bars\* | \$295
- Pecan Squares\* | \$335



## PIZZAS

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*Standard serving size is 8 slices*

**Pepperoni | \$18.00**

Pepperoni, Mozzarella, San Marzano Tomato Sauce

**Sausage | \$18.00**

Spicy Italian Sausage, Sliced Red Onion, Mozzarella, San Marzano Tomato Sauce

**Veggie | \$18.00**

Onions, Tomatoes, Mushrooms, Black Olives, Broccoli, Artichoke, San Marzano Tomato Sauce

**Margherita | \$18.00**

Mozzarella, Tomatoes, Garden Basil, Garlic, Olive Oil

**Quattro Formaggi | \$18.00**

Mozzarella, Provolone, Pecorino, Gorgonzola, Garden Herbs, San Marzano Tomato Sauce

## HOUSE MADE DIPS

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*Priced per 50 guests*

Corn Tortilla Chips with Sour Cream, Guacamole and House Salsa | \$50

Cajun Crab Dip with Tortilla Chips | \$225

Spicy Tiger Chicken and Parmesan Dip with Tortilla Chips | \$195

Hummus Trio with Assorted Crackers and Pita Breads | \$150

Spinach and Artichoke Dip with Tortilla Chips | \$180

## SLIDERS

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*Priced per 100 pieces*

Cheeseburger with onion & pickle | \$350

Pulled Pork, Slaw & Pickle | \$350

Pork Patty with White BBQ | \$350



## RECEPTION TABLES

*All pricing is per person.*

### Artisanal Cheeses | \$11.00

Display of Crisp Garden Vegetables (GF)  
Roasted Pepper Hummus and Tapenade (GF)  
Chef Selection of American and European Cheeses  
Membrillo and Cornichons (GF)  
Toasted Crostinis with Artisan Crackers

### Crudités | \$8.00

Crisp Garden Vegetable Display (GF)  
Buttermilk Ranch and Green Goddess Dips (GF)  
Crostinis and Toasted Pita Chips  
Served with Roasted Mixed Nuts and Dried Fruits (GF)

### Seasonal Fruit Platter | \$6.00

Seasonal Fresh Fruit Platter with Fresh Berries, (GF)  
Honey-Thyme Yogurt Dip, Nutella Dip (GF)

### Epicurean Antipasta Display | \$13.00

Prosciutto, Salami, Cappicola (GF)  
Fresh Mozzarella, Manchego, Gorgonzola, Red Dragon  
Marinated and Grilled Vegetables and Mushrooms,  
Kalamata Olives, Oven Dried Tomatoes (GF)  
Membrillo and Cornichons (GF)  
Assorted Mustards and Honey (GF)  
Toasted Breads and Crackers

### Petite Pastry Corner | \$10.00

Chocolate Dipped Strawberries and Pretzels  
Chef's assortment of Bite Sized Desserts  
Freshly Brewed Café Siena Regular & Decaffeinated Coffee  
Assorted Mighty Leaf Teas

## RECEPTION STATIONS

*All pricing is per person.*

### Chop Chop Produce Stand\* | \$11.00

Soft Baby Field Greens  
Chopped Romaine Hearts  
Baby Spinach Leaves  
Julienne Carrots, Diced Tomatoes, Shaved Red Onion,  
English Cucumbers, Toasted and Spiced Nuts, Parmesan  
Cheese, Cheddar Cheese, Bleu Cheese Crumbles, Bacon,  
Eggs, Garlic Croutons  
Fresh Rolls and Honey Butter  
Buttermilk Ranch, Creamy Caesar Dressing and  
Tarragon Vinaigrette

### Gourmet Mac And Cheese Bar\* | \$14.00

Orzo with White Truffle Béchamel Sauce  
Orecchiette Pasta with New York Cheddar Sauce  
Toppings to Include: Grilled Chicken, Smoke House Ham,  
Smoked Bacon, Broccoli, Roasted Mushrooms, Roasted  
Red Peppers, Green Onions

### Custom Potato Fare\* | \$14.00

Roasted Garlic Mash with New Potatoes (GF)  
Yukon Potato Puree (GF)  
Toppings to Include: Grilled Chicken, Smoke House Ham,  
Smoked Bacon, Broccoli, Roasted Mushrooms, Roasted  
Red Peppers, Caramelized Onions, Shredded Cheddar  
Cheese, Sour Cream and Chives

### Taco Bar | \$13.00

*Choice of two proteins*  
Fajita Chicken, Peppers, and Onions  
Spiced Ground Beef with Tomatoes  
Fajita Steak with Peppers and Onions  
Pulled Chicken  
Flour Tortillas & Hard Taco Shells  
Tortilla Chips  
Tomatoes, Lettuce, Red Onions, Jalapenos, Lime, Cilantro,  
Cheddar Cheese, Guacamole, Sour Cream, Salsa

*\*Chef Attendants can be added to any station for an \$85 fee  
One attendant per 50 guests*



## FROM THE CARVING BLOCK

*All carving stations require a Chef Attendant.*

*One attendant per 100 guests*

*\*\$85 chef attendant fee*

**Sweet Tea & Rosemary Brined Turkey\*** | \$250

Buttermilk Cheese Biscuits, Raspberry-Orange Marmalade

*Serves 40 Guests*

**Slow Roasted Medium-Rare Prime Rib\*** | \$450 (GF)

Dinner Rolls, Horseradish Cream, Rosemary Au Jus

*Serves 50 Guests*

**Steamship Round of Beef\*** | \$750 (GF)

Dinner Rolls, Whole Grain Honey Mustard, Horseradish Cream, Rosemary Au Jus

*Serves 150 Guests*

**Herb Marinated Beef Tenderloin\*** | \$390 (GF)

Dinner Rolls, Horseradish Cream, Rosemary Au Jus

*Serves 20 Guests*

**Honey Bourbon Marinated Pork Loin\*** | \$250

Buttermilk Biscuits, Whole Grain Mustard Cream

*Serves 40 Guests*

**House Cured Salmon\*** | \$250

Capers, Red Onion, Cream Cheese, Chives, Mini Bagels, Picante Sauce

*Serves 30 Guests*

**Whole Roasted Pig\*** | \$475

Cheddar Jalapeno Cornbread Muffins, Blackberry Barbeque Sauce

*Serves 60 Guests*

*Add Roasted Potatoes and Chargrilled Vegetables to any Carving Station at \$10.00 per person*





## BEVERAGE PRICING

Premium Cocktail Selections	\$8.00
Deluxe Cocktail Selections	\$7.00
Selection of Wines by the Glass	\$6.00
Premium Beer	\$5.00
Deluxe Beer	\$4.00
Assorted Juices	\$3.00
Soft Drinks	\$2.00

*All beverage pricing is per drink*

**Liquor** **Deluxe Selections**  
Svedka, Vodka  
Dewers, Scotch  
Barcardi, Rum  
Jose Cuervo Gold, Tequila  
Beefeater, Gin  
Jim Beam, Bourbon  
Seagrams 7, Whiskey  
Christian Brothers, Brandy

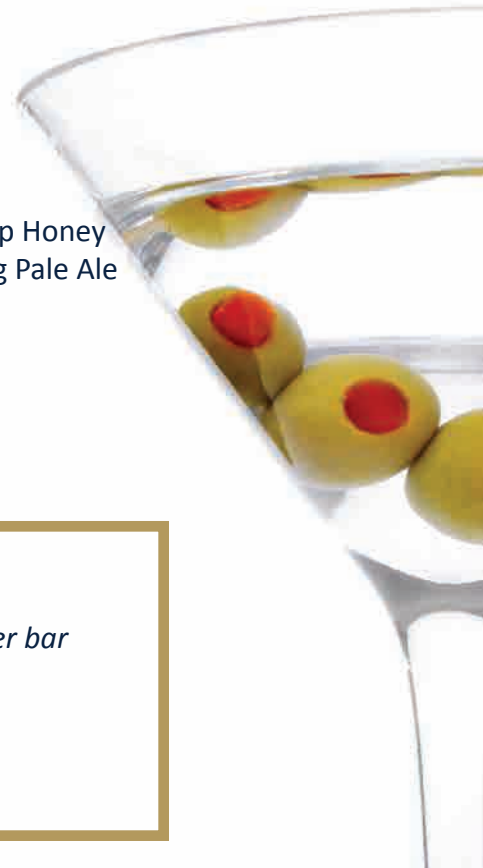
**Premium Selections**  
Stolichnaya, Vodka  
Johnnie Walker Red, Scotch  
Myer's Dark, Rum  
Tanqueray, Gin  
Jack Daniel's, Bourbon  
Crown Royal, Whiskey  
Remy Martin VS, Brandy

**Beer** **Deluxe Selections**  
Bud Light  
Miller Lite  
Michelob Ultra  
Coors Light  
Yuengling

**Premium Selections**  
Heineken  
Amstel Light  
Corona  
Corona Light  
Back Forty Truck Stop Honey  
Back Forty Naked Pig Pale Ale

**Wine** **White Selections**  
White Zinfandel  
Pinot Grigio  
Chardonnay

**Red Selections**  
Cabernet Sauvignon  
Merlot  
Pinot Noir



**Bartender Fee**

\$50.00 per bartender for 3 hours

*Bartending fee will be waived if bar sales exceed \$300 per bar*

*All bars require one bartender per 75 guests*

**Cashier Fee**

\$50.00 per cashier for 3 hours

*All cash bars require one cashier per 75 guests*