



# *High Country* *Catering Menus*

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## GENERAL GUIDELINES & INFORMATION

### **FOOD & BEVERAGE:**

All food, beverage and alcohol must be provided by High Country Conference Center; it is strictly prohibited to bring any of these items into HCCC without prior written consent. Due to health department regulations, no left over food or beverages can be removed from the premises

### **MENU SELECTION & PRICING:**

To ensure menu availability please submit final menu selections at least (14) business days in advance of your function. All Food & Beverage pricing is guaranteed (90) days prior to your event. Custom menus are available upon request and will be priced accordingly. Please note that all buffet menus are offered with a minimum order requirement; if your event does not meet this minimum requirement an additional surcharge may be applied

### **GUARANTEED ATTENDANCE:**

Final guaranteed guest attendance is due (7) business days prior to your event; this number may increase up to (3) business day prior to the event. HCCC will prepare for 5% over the final guaranteed attendance to accommodate last minute additions

### **SALES TAX & STAFFING CHARGES:**

Pricing is not inclusive; current applicable state & local sales taxes will be added to all charged. A 19% Staffing Charge will be applied to all food & beverage items

### **BILLING:**

Final payment is due (7) business days prior to your event; these charges will be based on the estimated total. At the conclusion of your event a final invoice will be produced and any additional charges will be due upon receipt; any refunds due will be processed within (30) days

### **AUDIO VISUAL EQUIPMENT:**

HCCC maintains a state of the art audio & visual equipment inventory to meet all your event needs. Our professional staff is available to consult & provide services as needed

### **FUNCTION ROOMS:**

Rooms are assigned based on final guaranteed attendance. HCCC reserves the right to change function rooms as needed. Room rental fees and Food & Beverage minimums may be applicable. Please consult your sales manager or event planner for details

## BREAKFAST BUFFETS

Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Herbal Teas, Hot Chocolate, Apple Cider and Chilled Orange, Apple & Cranberry Juice  
For groups under 25 attendees a surcharge may apply

### EXPRESS CONTINENTAL

\$13.95 per person

Fresh seasonal sliced fruit, selection of breakfast Danishes, assorted muffins served with butter and fruit preserves

### DELUXE CONTINENTAL

\$15.95 per person

Variety of cold cereal & milk, selection of breakfast Danishes, sliced breakfast breads & assorted bagels, cream cheese, butter & fruit preserves, fresh seasonal sliced fruit, individual yogurts, hard boiled eggs

### RISE 'N SHINE

\$17.95 per person

Assorted cold cereals with milk, fresh seasonal fruit and berries, freshly baked breakfast pastries, fluffy scrambled eggs with smoked house bacon and home-style breakfast potatoes

### PONDEROSA BREAKFAST

\$19.95 per person

Fresh seasonal sliced fruit and berries, assorted cold cereals, assorted muffins and bagels with cream cheese, scrambled eggs, bacon and sausage, breakfast potatoes, freshly baked biscuits and country gravy, Belgian waffle with all the toppings.

## UPGRADE YOUR BREAKFAST BUFFET

With your choice of the following freshly made omelets for only \$3.95 per person:

### COLORADO OMELET

Omelets with diced ham, onion, bell peppers, tomato, and cheddar cheese

### SPANISH OMELET

Omelets with tomato, red and green bell pepper, onion, green chilies and shredded pepper jack cheese served with salsa

### HAM-N-CHEESE OMELET

Omelets with diced ham smothered in cheddar cheese

### VEGGIE OMELET

Omelets with sautéed mushrooms, broccoli, yellow squash, tomato, onion and spinach

## SERVED BREAKFAST SELECTIONS

Breakfast Selections are served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Herbal Teas and Chilled Orange Juice

### HIGH COUNTRY CROISSANT

\$14.95 per person

Fresh baked croissant filled with fluffy scrambled eggs, Monterey Jack and cheddar cheeses and smokehouse bacon served with home-style breakfast potatoes

### ARIZONA TOAST

\$14.95 per person

Texas style toast dipped in cinnamon egg batter, with whipped butter, warm maple syrup, smokehouse bacon and served with a side of freshly cut fruit

### THE SUNRISE

\$15.95 per person

Fluffy scrambled eggs, smokehouse bacon, home-style breakfast potatoes and English muffins

### BAJA BURRITO

\$16.95 per person

Flour tortilla filled with scrambled eggs, cheddar cheese, black beans, chorizo, diced onions served with home style breakfast potatoes and a side of salsa

### OAK CREEK BREAKFAST

\$17.95 per person

Toasted halves of English muffin topped with Canadian bacon, poached eggs, and hollandaise sauce served with fresh sliced tomato and breakfast potatoes

### STEAK-N-EGGS

\$21.95 per person

Hand cut New York steak and fluffy scrambled eggs served with home-style breakfast potatoes and country biscuits

## THE PEAKS BRUNCH

*\$35.95 per person / (Minimum 50 people)*

*Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Herbal Teas, Freshly Brewed Iced Tea, Chilled Orange, Apple & Cranberry Juices, Hot Chocolate & Apple Cider*

Assortment of freshly baked breakfast Danish, muffins and croissants

Fresh Bagels with Cream Cheese

Field Greens with two Dressings

Tossed Caprice Salad

Fresh Fruit Salad tossed with honey yogurt dressing

Classic Shrimp Salad

Fluffy Scrambled Eggs

Cheese Blintzes with Wild Berry Glaze

Smokehouse Bacon and Country Sausage Links

Home-style Breakfast Potatoes

Omelet Station with Farm Fresh Eggs, Peppers, Green Chiles, Sweet Onion

Diced Ham, Tomato and Shredded Cheeses

Belgian Waffles with raspberry and strawberry sauce, spiced apple compote, fresh berries, whipped cream, butter, maple syrup and chopped pecans

Chicken Marsala

Wild Rice Blend

Fresh Seasonal Vegetables

Warm Rolls and Butter

Chef's Selection of Seasonal Cakes, Pies and Pastries

## LUNCHEON SALADS

Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees  
Herbal & Iced Teas and Chef's Choice of Dessert

### CHICKEN CAESAR

\$15.95 per person

Crisp hearts of romaine lettuce tossed with classic Caesar dressing, fresh grated parmesan cheese, Roma tomatoes, house croutons and red onions topped with grilled chicken breast served with garlic bread sticks

Substitute grilled Shrimp for additional \$3.00 per person

### CLASSIC COBB

\$16.95 per person

Fresh greens topped with diced oven roasted turkey breast, fresh avocado, shredded cheddar cheese, hard boiled eggs, crispy bacon, bleu cheese crumbles and ripe Roma tomatoes with herbed croutons and blue cheese dressing served with warm rolls and butter

### ARIZONA TACO

\$17.95 per person

Fresh garden greens, shredded cheddar cheese, diced tomato, onion, sliced black olives and refried beans served in a flaky flour tortilla with salsa fresca, guacamole and sour cream topped with marinated fajita chicken

Substitute marinated fajita beef for additional: \$ 2.00 per person

### CAJUN SALMON

\$17.95 per person

5oz. salmon fillet blackened on a bed of spinach accompanied with gorgonzola, California dried cherries, candied walnuts, and sliced red onion served with raspberry and orange vinaigrette dressing

### HIGH COUNTRY

\$18.95 per person

Crunchy radicchio, Boston lettuce and baby arugula, all tossed carefully with crisp hearts of palm, candied walnuts, goat cheese, tart cherries, Roma tomato, marinated artichoke hearts and fresh cucumber slices drizzled with delicious cabernet sauvignon vinaigrette topped with grilled shrimp

## LUNCHEON SANDWICH SELECTIONS

Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees  
Herbal & Iced Teas and Chefs Choice of Dessert

### GRILLED VEGETABLE

\$14.95 per person

Marinated garden vegetables in fine herb balsamic vinaigrette grilled to enhance the natural flavors and served with Provolone and herb cream cheese spread on a ciabatta roll with a side of garden pasta salad and calamata olives

### DELI STYLE

\$15.95 per person

Sliced honey ham, oven roasted turkey breast and roast beef, Swiss and cheddar cheeses, lettuce, tomato, and sliced red onion on a gourmet sourdough roll served with a red bliss potato salad

### TURKEY FOCCACIA

\$16.95 per person

Hickory smoked sliced turkey, roasted red peppers, crisp romaine hearts, Provolone cheese and guacamole on herb crusted focaccia bread served with garden pasta salad

### SOUTHWEST CAESAR WRAP

\$16.95 per person

Crisp romaine lettuce, parmesan cheese, southwest grilled chicken and Caesar dressing wrapped in a sun dried tomato tortilla served with potato salad and black bean salsa

### FRENCH DIP

\$18.95 per person

Thinly sliced tri-tip steak on a toasted ciabatta roll topped with sautéed mushrooms, onion and melted horseradish Havarti cheese served with a side of au jus and homemade potato chips

## BOXED LUNCH OPTIONS

Includes Choice of Beverage

### “HOAGIES” HEROS

\$16.95 per person

Fresh hoagie style sandwich with smoked turkey breast, honey ham, salami, provolone cheese, lettuce and tomato, chef selection of dried fruit, baby gouda cheese wheel, bag of chips, fresh baked cookie, and a slice of flavored cheesecake

### GRILLED VEGETABLE

\$16.95 per person

Marinated and grilled vegetables in fine herbs balsamic vinaigrette with herb cream cheese spread on a submarine roll including chef selection of dried fruit, bag of chips, fresh baked cookie and a slice of flavored cheesecake

### CLUB CROISSANT

\$16.95 per person

Hickory smoked sliced turkey, crispy smokehouse bacon, fresh lettuce, tomato, avocado and provolone cheese all layered in a flaky croissant and served with pasta salad, chef selection of dried fruit, baby gouda cheese wheel, bag of chips and freshly baked cookie

## SERVED LUNCHEON SELECTIONS

Include first course selection, Chef's choice seasonal vegetable, rolls or garlic bread sticks and butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Herbal & Iced Teas and Chefs Choice of Dessert

### FIRST COURSE SELECTIONS

(Choose 1)

**The High Country House Salad** – Fresh baby greens with shredded carrot, onion, palm heart, cherry tomato, goat cheese crumbles and croutons with Cabernet vinaigrette

**Caesar Salad** – Romaine wedge with sliced tomato, crouton, and Parmesan cheese

**Spinach Salad** – candied walnuts, dried cherries with Balsamic vinaigrette

### MAIN COURSE SELECTION

(Choose 1)

#### CHEF'S VEGETARIAN PLATE

\$ 17.95 per person

Portabella mushroom stuffed with marinated & grilled vegetables, wilted spinach and mozzarella cheese on a bed of Quinoa (a grain which contains essential protein while low in saturated fat)

#### CLASSIC SPAGHETTI AND MEATBALLS

\$17.95 per person

Al dente spaghetti pasta, Italian meatballs served with homemade marinara sauce and topped with mozzarella and parmesan cheese

#### BLACKENED FILLET OF SALMON

\$21.95 per person

Blackening spices, dill cream sauce and served with roasted garlic potatoes

#### SONORAN CHICKEN

\$19.95 per person

Tequila, garlic and cilantro marinated airline chicken, grilled and served over Spanish rice, topped with home-made creamy tomatillo sauce and grilled fresh lime

#### TORTILLA CRUSTED TILAPIA

\$18.95 per person

Encrusted in a corn tortilla confetti with garlic mashed potatoes, sautéed seasoned vegetables and a side of homemade salsa

#### CHICKEN MOLE

\$17.95 per person

Grilled airline chicken marinated in southwestern spices smothered in homemade mole sauce on a bed of Spanish rice and calabacitas

#### GRILLED STEAK WITH CHICKEN

\$ 25.95 per person

Bistro tenderloin medallion with merlot demi-glace and pan seared chicken with roasted garlic-rosemary sauce and mashed potatoes

#### ROSEMARY CHICKEN PICCATA

\$18.95 per person

Classic sautéed chicken breast with lemon-caper sauce with a touch of fresh rosemary over Florentine rice pilaf

#### NEW YORK STEAK

\$22.95 per person

Grilled hand-cut New York steak topped with roasted shallot demi-glace and served with roasted baby red potatoes

#### FILET OF BEEF TENDERLOIN

\$24.95 per person

Grilled with fresh herbs and spices and topped with burgundy mushroom sauce served with roasted new potatoes

## LUNCH BUFFETS

Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Herbal & Iced Teas  
(\*Minimum 25 people)

### HIGH COUNTRY EXECUTIVE SELECTION

Two Entrees: \$25.95 per person / Three Entrees: \$29.95 per person

Includes: fresh garden salad with assorted dressings, gourmet pasta salad, fresh seasonal fruit and Chef's pairing of desserts

**Entrée Selections:** flat iron steak with shallot demi-glace, grilled salmon with lemon caper beurre blanc, Sonoran chicken, herb encrusted pork loin or chicken mole

**Choice of Starch (2):** roasted red potatoes, garlic whipped potatoes, potatoes au gratin, rice pilaf, basil pesto penne or couscous

Served with fresh seasonal vegetables, rolls, butter and assorted desserts

### SOUTHERN BBQ

\$24.95 per person

Grilled hot dogs, hamburgers and barbecue chicken breast, fresh garden greens with assorted dressings, cowboy coleslaw, pasta salad, relish tray with lettuce, tomato, onion, and appropriate condiments, southern baked beans and seasoned potato wedges, served with cornbread and apple cobbler

### TASTE OF ITALY

\$23.95 per person

Tossed caprice salad with aged balsamic vinegar, Caesar salad, garden salad, classic chicken parmesan, meat lasagna, penne pasta tossed with basil-pesto alfredo, linguini pasta marinara, green beans, garlic bread sticks and served with a variety of Italian desserts

### DELI BOARD

\$22.95 per person

Fresh garden greens with assorted dressings, fruit salad, red bliss potato salad, sliced honey ham, turkey breast, salami, roast beef, variety of sliced cheeses, fresh lettuce, tomatoes, onions, pickles, appropriate condiments, assortment of fresh breads and rolls, assorted desserts  
Add soup for an additional \$2.50 per person

### MEXICAN FIESTA

\$22.95 per person

Acapulco Caesar salad in creamy cilantro dressing, crispy tortilla chips and fresh made salsas, Southwestern pasta salad, enchilada casserole, build your own soft tacos: ground beef and shredded chicken, diced tomatoes, onions, shredded lettuce, cheddar cheese, sour cream, guacamole and salsa fresca with warm flour tortillas, Spanish rice, refried beans and assorted stuffed churros and empanadas

### SOUP AND SALAD

\$17.95 per person

Chef's choice of two soups with a full salad bar including all the accompaniments and selection of dressings and Chef's choice desserts

## SPECIALTY BREAKS

(Minimum of 15 people)

All specialty breaks include Freshly Brewed Starbucks Regular & Decaffeinated Coffees  
Herbal & Iced Teas and Assorted Sodas

### HIGH COUNTRY REFRESH

\$9.95 per person

Chef's selection of assorted sweet & salty snacks, freshly baked cookies, mini cheese cakes and our daily specialty hot item with appropriate accompaniments

### THE BAKE SHOPPE

\$10.95 per person

Assorted freshly baked cookies, assorted cupcakes, chocolate brownies, crispy rice marshmallow treats

Add individual assorted milks (2 percent, chocolate and whole) for \$1.50 per person

### THE ENERGIZER

\$12.95 per person

Whole fresh fruit, breakfast bars, granola bars, Kashi bars and individual fruit yogurts served with assorted Gatorades

Add Naked Brand Juices for \$1.50 per person

### TOMBSTONE

\$12.95 per person

Tri-Color tortilla chips, pico de gallo, chile con queso, and salsa fresca with mini chimichangas and cinnamon sugar churros

### MEDITERANEAN SPREAD

\$13.95 per person

Hummus made from a mixture of chickpeas, garlic, tahini, lemon juice, sesame-olive oil blend and traditional spices; blended into a delicious healthy spread served with grilled pita bread triangles, a variety of raw vegetables, whole fresh fruit, Tzatziki sauce and olive tapenade

### ADD HOT PRETZELS

\$1.95 per person

Large hot soft pretzels with mustard dipping sauce

## HORS D'OEUVRE PACKAGES

(Minimum of 25 people)

### HIGH COUNTRY

\$23.95 per person

Serves 8-10 pieces per person

Italian stuffed mushrooms with traditional marinara & Parmesan cheese  
Spinach Spanikopita garnished with marinated grilled garden vegetables  
Sundried tomato & chicken filled phyllo cups topped with caramelized onions & basil pesto  
Crab Rangoon with plum dipping sauce  
Vegetable crudités with assorted dipping sauces  
Fresh seasonal fruit display with tropical accents and Domestic assortment of cheeses

### RED ROCKS

\$22.95 per person

Serves 8-10 pieces per person

Chicken and cheese quesadillas with salsa, guacamole, sour cream, and pico de gallo  
Savory barbecue meatballs  
Szechwan beef steak skewers with peppercorn demi-glace  
Vegetable crudités with assorted dipping sauces  
Mediterranean brochettes with classic tapenade, artichoke hearts and capers  
Buffalo mozzarella and grape tomato skewers with balsamic drizzle and fresh basil  
Southwestern Seven-Layer dip

### HISTORIC ROUTE "66"

\$18.95 per person

Serves 6-8 pieces per person

Classic boneless buffalo wing  
Savory barbecue meatballs  
Asian pot stickers with dipping sauce  
Jalapeno poppers with marinara  
Tri-color tortilla chips, salsa and queso dip

## RECEPTION DISPLAYS

Serves up to 25 people

### ASSORTED CHEESE DISPLAY

\$100.00++

Selection of imported and domestic cheeses served with crackers and seasonal fresh fruit

### FRESH FRUIT DISPLAY

\$85.00++

Assortment of seasonal sliced fruit with honey yogurt dip

### VEGETABLE CRUDITÉ

\$75.00++

Assortment of sliced vegetables with herb dipping sauce

## SPECIALTY OPTIONS

### BAKED POTATO BAR (50 person minimum)

\$5.95 per person

Fresh baked potatoes with all your favorite fixings, including: chives, sour cream, fresh bacon bits, cheddar cheese, jalapenos, salsa and butter

### PRAWNS (serves up to 25 people)

\$150.00++

Jumbo prawns displayed on ice with cocktail sauce

### BANANAS FOSTER or CHERRIES JUBILEE (50 person minimum)

\$5.95 per person

A delightful compliment to finish your event! Served over vanilla-bean ice cream  
Expertly prepared by a uniformed chef in the room

**HORS D'OEUVRES**  
 (Price per 50 pieces)  
 (\*) denotes a vegetarian option

<u><b>COLD HORS D' OEUVRES Tray or Passed</b></u>	<u><b>50 pcs.</b></u>
Buffalo mozzarella and grape tomato skewers with balsamic drizzle*	\$85
Salami coronets stuffed with herbed cream cheese	\$85
Bruschetta*	\$85
Boursin cheese on focaccia drizzled with aged balsamic reduction *	\$85
Chicken pineapple salad in a phyllo cup	\$115
Shrimp curry in a phyllo cup	\$120
Marinated asparagus tips wrapped with prosciutto	\$120
Chilled jumbo shrimp with cocktail sauce on a crostini	\$120
Assorted canapés	\$125
Mediterranean salad on a skewer *	\$150

<u><b>HOT HORS D' OEUVRES Tray or Passed</b></u>	<u><b>50 pcs.</b></u>
Mini Chimichangas with Salsa Fresca	\$80
Barbeque Meatballs	\$80
Stuffed Mushroom Caps with Spinach and Feta Cheese served with Alfredo Sauce*	\$85
Boneless Buffalo Chicken Wings with Bleu Cheese Dressing	\$87
Phyllo cup filled with chicken, caramelized onion and sundried tomatoes	\$80
Roasted Eggplant and Roma tomato relish on pita bread toast*	\$90
Spanakopita*	\$93
Szechuan beef sate	\$95
Stuffed mushroom caps with Italian sausage	\$96
Assorted mini quiche	\$95
Argentinean beef chimichurri	\$97
Crab Rangoon with Asian dipping sauce	\$97
New Orleans Cajun chicken skewer	\$100
Tuscan shrimp Pancetta with orange mustarda	\$125
Sicilian Camponada*	\$125
Marinated Artichoke stuffed with Crabmeat	\$150

## PLATED DINNER SELECTIONS

Dinner selections are served with first course choice of salad, chef's choice of appropriate vegetables, fresh baked rolls and butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Herbal & Iced Tea and Chef's Choice of Dessert

### FIRST COURSE SALAD

(Choose one)

#### THE HIGH COUNTRY HOUSE

Crunchy radicchio, Boston lettuce and baby arugula, all tossed carefully with crisp hearts of palm, candied walnuts, goat cheese, tart cherries, Roma tomato, marinated artichoke hearts and fresh cucumber slices drizzled with delicious cabernet sauvignon vinaigrette

#### CLASSIC CAESAR

Crisp romaine hearts, Roma tomatoes, shredded parmesan cheese, croutons and rich Caesar dressing accented with a fresh slice of red onion

#### FRISÉE

Frisee, red oak and chopped romaine with baby heirloom tomatoes topped with red balsamic vinaigrette dressing

### ENTREES

Select one of the following Entrées for \$26.95

#### CHICKEN MARSALA

Pan seared chicken breast, covered with a rich Marsala wine sauce and served with rice pilaf

#### VEGETABLE NAPOLEON

Sweet potatoes, roasted bell peppers, zucchini, yellow squash, red onion, eggplant and parmesan Cheese all marinated in aged balsamic reduction served with roasted butternut squash and red potato medley

#### ROASTED LOIN OF PORK

Seared pork loin crusted with dry fruits and herbs slow roasted and paired with our marinated artichoke hearts, Yukon gold mashed potatoes and covered with natural au-jus

#### FLAT IRON STEAK

Sliced flat iron steak topped with roasted shallot and merlot demi-glace served with chef's whipped potatoes

#### VEGETARIAN RAVIOLI

Tender Vegetarian ravioli stuffed with a blend of cheese and Portobello mushrooms topped with your choice of marinara or mushroom sauce

#### VEGETARIAN CACCIATORE

Japanese eggplant, Portobello mushrooms, roma tomatoes, onions, garlic and bell peppers flavored with Italian seasonings served over steamed rice

## ENTREES (cont.)

### FRESH CATCH OF THE DAY

\$Mkt Price

Seasonal fresh fish selection accompanied with an appropriate starch side and sauce

### SALMON ROCKEFELLER

\$28.95 per person

Fresh Atlantic salmon fillet marinated with fine herbs and virgin olive oil, topped with sautéed spinach, watercress, shallots and garlic served over rice pilaf and Hollandaise sauce

### ROASTED PRIME RIB OF BEEF

\$29.95 per person

Slow roasted prime rib of beef rubbed with fine herbs and spices accompanied with au-jus and creamy horseradish served with oven roasted red potatoes

### FILET MIGNON

\$34.95 per person

Hand cut 8 oz. fillet of beef crusted with gorgonzola cheese and rich Madeira-mushroom sauce served with roasted fingerling potatoes

## DUET SELECTIONS

### TOUR OF ITALY

\$29.95 per person

Classic bolognese lasagna served with chicken parmesan covered with homemade marinara sauce and melted mozzarella cheese and served with basil pesto fettuccini

### MIXED GRILL

\$32.95 per person

Grilled airline chicken breast with roasted garlic butter paired with bistro tenderloin medallions topped with au-jus served over creamy mashed potatoes

### SURF AND TURF

\$38.95 per person

Petite filet mignon and jumbo prawns seasoned and grilled served with caramelized shallot demi-glace and citrus butter over a bed of Mediterranean style rice

### DUET de L'AMOUR

\$42.95 per person

Gorgonzola crusted petite filet mignon with crabmeat stuffed Dover sole served with Madeira-mushroom sauce, Boursin cream and pan roasted Yukon Gold potatoes

## DINNER BUFFETS

(Minimum of 25 people)

Served with Freshly Brewed Starbucks Regular & Decaffeinated Coffees, Herbal and Iced Teas

### SEVEN HILLS OF ROMA

\$31.95 per person

Antipasto platter, tomato and mozzarella salad, Caesar salad, traditional bolognese lasagna, chicken Marsala, cheese stuffed tortellini with marinara sauce, zucchini and yellow squash served with garlic bread sticks, classic tiramisu and cannoli

### BAJA FIESTA

\$31.95 per person

Tri-color tortilla chips with guacamole and salsa fresca, fresh garden greens with assorted dressings, Acapulco shrimp salad, black bean and roasted corn salad, build your own chicken and beef fajitas with all the fixings, enchilada casserole, refried beans, Spanish rice and assorted stuffed gourmet churros

### OLD WEST BBQ

\$34.95 per person

Fresh garden greens with assorted dressings, red bliss potato salad, seasonal fresh fruit, barbecue chicken, slow cooked beef brisket and Saint Louis style pork ribs with sweet barbecue sauce accompanied with corn on the cob, ranch style beans, apple cobbler, and cornbread  
Substitute flat iron steak for additional: \$ 2.00 per person

### SUIT YOURSELF

Design your own buffet!

Two entrees \$34.95 per person / Three Entrees \$38.95 per person

*Includes rolls, butter and Chef's Choice Dessert*

#### Choice of Salads (3):

Fresh Garden with assorted Dressings, Caesar, Tossed Caprice, Fresh Fruit, Grilled Vegetable, Bowtie Pasta or Red Bliss Potato

#### Choice of Entrees:

Sliced Roast Beef with au Jus  
Baked Pacific Cod Meuniere  
Chicken Marsala  
Slow Roasted Pork Loin  
Grilled Atlantic Salmon  
Classic Chicken Cacciatore  
Carved Tri-tip with Roasted Shallot demi-glace

#### Choice of Starch (2):

Rice pilaf  
Roasted red potatoes  
Garlic whipped potatoes  
Baked potatoes  
Basil-pesto penne pasta  
Sweet mashed potatoes  
Wild rice

#### Choice of vegetables (2):

Sautéed baby carrots and Sugar snap peas  
Ratatouille  
Steamed broccoli  
California medley  
Sautéed mixed garden vegetables  
Stir fry style vegetables  
Sautéed zucchini and yellow squash with diced pimentos

## THE CARVERY

Includes freshly baked rolls & butter

All Carvery items require a uniformed Chef @ \$50.00 per hour  
2 hour minimum

### STEAMSHIP OF BEEF

\$350

Impressive choice for large gatherings cooked to medium and accented with herbal mayonnaise, horseradish & chive cream and whole grain mustard sauce  
(Serves approximately 75 guests)

### BEEF TENDERLOIN WELLINGTON

\$350

Seared tenderloin of beef incrustated with a mushroom and shallots duxelle then carefully wrapped in pastry dough served with au-jus and merlot demi  
(Serves approximately 50 guests)

### PORK TENDERLOIN

\$250

Slow roasted pork tenderloin marinated in natural au jus served with an apple and cranberry chutney sauce  
(Serves approximately 50 guests)

### HONEY GLAZED HAM

\$200

Slow roasted ham served with honey mustard and pineapple relish  
(Serves approximately 50 guests)

## BANQUET BEVERAGE SERVICE

\$75.00/hour Bartender fee applies to all bars with less than \$500 in sales

### HOSTED & CASH BAR PRICING PRICED PER DRINK

<b>Hosted Bar*</b>		<b>Cash Bar**</b>	
<i>Standard Brands</i>	\$4.50	<i>Standard Brands</i>	\$7.00
<i>Premium Brands</i>	\$5.50	<i>Premium Brands</i>	\$8.00
<i>Domestic Bottled Beer</i>	\$3.50	<i>Domestic Bottled Beer</i>	\$4.00
<i>Imported Bottled Beer</i>	\$4.50	<i>Imported Bottled Beer</i>	\$5.00
<i>House Wine</i>	\$4.50	<i>House Wine</i>	\$6.00
<i>Cordials</i>	\$5.75	<i>Cordials</i>	\$8.00
<i>Soft Drinks</i>	\$2.50	<i>Soft Drinks</i>	\$3.00
<i>Mineral Water</i>	\$2.50	<i>Mineral Water</i>	\$3.00

\*Prices do not include applicable sales tax and staffing charges

\*\* Prices include all applicable sales tax and staffing charge

### HOST BAR PACKAGES

Bar packages include standard or premium liquor brands selection, imported & domestic bottled beer, soft drinks, juices and mineral water

	Standard Brands	Premium Brands	Beer and Wine Only
1 Hour Bar	\$12.00 per person	\$14.00 per person	\$10.00 per person
2 Hour Bar	\$19.00 per person	\$21.00 per person	\$15.00 per person
3 Hour Bar	\$25.00 per person	\$27.00 per person	\$20.00 per person
4 Hour Bar	\$30.00 per person	\$32.00 per person	\$25.00 per person
Additional Hours	\$4.00 per person/hr	\$5.00 per person/hr	\$4.00 per person/hr

### HOUSE WINE BY THE BOTTLE

Merlot ~ Pinot Noir ~ Chardonnay ~ Pinot Grigio  
\$25.00 per bottle

## AUDIO VISUAL EQUIPMENT

### PROJECTORS & SCREENS

35,000 Lumen LCD Projector*	\$375/day
Portable LCD Projector	\$225/each
Elmo, Overhead or Slide Projector	\$50/each
26" LCD Television	\$50/each
42" LCD Television*	\$95/day
Drop Down Ceiling to Floor Screen*	\$65/day
8'x8' Portable Screen	\$35/each
12'x8' Rear Projection Screen	\$75/each

### VIDEO CONFERENCING

Polycom HDX8000 Video Conferencing Unit <i>IP Data Line included in rental</i>	\$475/day
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### AUDIO & PHONES

Wireless Handheld or Lavalier Microphone	\$90/each
Table Top or Portable Microphone Stand	\$15/each
Personal PA Receiver (for hearing impaired)	\$75/each
Mixer Board	\$50/day
Portable PA System	\$150/day
Phone Line Hook-up Only	\$50/each
Polycom VTX1000 Conferencing Phone	\$65/each

### BOARDS, SIGNAGE & PRODUCTION

Portable White Boards with markers	\$25/each
Flipchart with pads & pens	\$25/each
Easels	\$25/each
Spotlights (portable & mounted available)	\$175/setup
Electronic Signage Production & Display*	\$75/event
DVD Recorded Meeting Sessions*	\$150/event

### OTHER

Interactive Presentation Lecterns*	\$175/each
Podium with Microphone Stand	\$35/each
DVD, VCR or CD Player	\$35/each
Power Strips with Extension Cord	\$15/each
Staging (8'x12')	\$150/setup
Additional Stage Decking (4'x8')	\$25/piece
Vendor Tables	\$35/each
Technician Time	\$25/hour
Wired Internet	\$50/day

\* These services and/or items are only available in specified rooms\*