

# Sheraton®

MIDWEST CITY HOTEL
AT THE REED CONFERENCE CENTER

# Catering Menus

# Full Day Meeting Packages

#### **Business Casual Meeting Package**

#### **Continental Breakfast**

Sliced Fresh Fruit
Assorted Breakfast Breads & Pastries
Creamery Butter and Fruit Preserves
Assorted Bagels with Cream Cheese
Assorted Coffees, Gourmet Teas, & Juices

#### Mid Morning Break

Freshly Brewed Coffees & Gourmet Teas

#### **Afternoon Break**

Assorted Soft Drinks & Bottled Water Assorted Cookies & Brownies

#### **Meeting Space**

General Session Based on Standard Setup

\$45

# Full Day Meeting Packages

#### **Executive Decision Meeting Package**

#### **Executive Breakfast Buffet**

Selection of Juices
Sliced Seasonal Fruit
Biscuits & Gravy
Fluffy Scrambled Eggs
Breakfast Potatoes
Crispy Bacon & Sausage
Assorted Breakfast Pastries
Creamery Butter & Fruit Preserves
Freshly Brewed Coffees & Gourmet Teas

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

Fresh Fruit Yogurts
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffees & Gourmet Teas

#### **Executive Traditional Lunch Buffet**

Pasta Salad with Garden Vegetables
Baby Field Greens with Balsamic Vinaigrette
Italian Herb Grilled Chicken with a Tomato Basil Cream Sauce
Sliced New York Strip with a Tarragon & Stone Ground Au Jus
Chef's Choice of Accompaniments
Freshly Baked Rolls with Creamery Butter
Chef's Selection of Desserts
Freshly Brewed Coffees, Iced Tea, and Water

#### **Executive Afternoon Break**

Assortment of Fresh Whole Fruit
Freshly Baked Fudge Brownies & Assorted Cookies
Gourmet Mixed Nuts
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffees and Gourmet Teas

#### **Meeting Space**

General Session Based on Standard Setup

\$65

# The Continental

#### Reed Continental | \$10

Chilled Assorted Juices
(Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit)
Sliced Seasonal Fresh Fruit
Assorted Breakfast Breads, Muffins, & Pastries
Creamery Butter & Fruit Preserves
Freshly Brewed Coffees & Gourmet Teas

#### **Deluxe Continental | \$12**

Chilled Assorted Juices
(Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit)
Sliced Seasonal Fresh Fruit
Assorted Yogurts & Granola Bars
Assorted Breakfast Breads, Muffins, & Pastries
Assorted Danishes & Bagels
Creamery Butter, Cream Cheese, & Fruit Preserves
Freshly Brewed Coffees & Gourmet Teas

#### **Executive Continental | \$14**

Chilled Assorted Juices
(Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit)
Sliced Seasonal Fresh Fruit
Assorted Yogurts & Granola Bars
Assorted Breakfast Breads, Muffins, & Pastries
Assorted Danishes & Bagels
Creamery Butter, Cream Cheese, & Fruit Preserves
Assorted Dry Cereals & Milk
Freshly Brewed Coffees & Gourmet Teas

# À la Carte Selections

# From the Bakery Orders by the Dozen

Assorted Pastries, Muffins, & Croissants	\$26
Assorted Bagels with Cream Cheese	\$28
Assorted Warm Scones	\$28
Cinnamon Rolls	\$30
Assorted Coffee Cakes	\$28
Sausage Biscuits	\$30
Ham & Swiss Croissants	\$32
Breakfast Burritos	\$32
Assorted Cookies & Brownies	\$28
Assorted Homemade Cupcakes	\$36

#### **Snacks**

Individual Oatmeal Cups	\$4 each
Assorted Yogurts	\$2 each
Assorted Granola Bars	\$2 each
Assorted Candy Bars	\$2 each
Assorted Ice Cream Novelties	\$3 each
Hot Pretzels with Cheese and Mustard	\$3 each
Imported & Domestic Cheese Display	\$4 per person
Vegetable Crudités	\$4 per person
Potato Chips, Tortilla Chips, or Pretzels	\$15 per pound
Freshly Sliced Seasonal Fruit	\$4 per person
Assorted Whole Fresh Fruit	\$2 per piece
Individual Trail Mix Packs	\$3 each

## **Breakfast Buffets**

#### **All American Buffet**

Chilled Assorted Juices
(Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit)
Fluffy Scrambled Eggs, Sausage, & Crispy Bacon
Breakfast Potatoes
Seasonal Fresh Fruit Tray
Assorted Breakfast Breads & Muffins
Creamery Butter & Fruit Preserves
Freshly Brewed Coffees & Gourmet Teas

\$15

#### **Vive la France**

Chilled Assorted Juices
(Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit)
Fluffy Scrambled Eggs, Sausage, & Crispy Bacon
Cinnamon French Toast with Warm Maple Syrup
(Choice of 2 Fruit Toppings: Cherry, Strawberry, or Blueberry)
Breakfast Potatoes
Seasonal Fresh Fruit Tray
Assorted Breakfast Breads & Muffins
Creamery Butter & Fruit Preserves
Freshly Brewed Coffees & Gourmet Teas

\$17

## **Breakfast Buffets**

#### **Deep South Buffet**

Chilled Assorted Juices
(Choice of 2: Apple, Orange, Grape, Cranberry, and Grapefruit)
Fluffy Scrambled Eggs, Sausage, & Crispy Bacon
Hand-Breaded Chicken Fried Steak
Homemade Biscuits & Country Gravy
Seasonal Fresh Fruit Tray
Assorted Breakfast Breads, Muffins, & Pastries
Creamery Butter & Fruit Preserves
Freshly Brewed Coffees & Gourmet Teas

\$20

#### **Enhancements**

Homemade Biscuits & Country Gravy \$2 per person

Made-to-Order Omelet Station \$5 per person

Belgian Waffle Station \$5 per person

Country Style Ham Steak \$2 per person

## Plated Breakfasts

#### Traditional \$14

Fluffy Scrambled Eggs Bacon, Ham, or Sausage Breakfast Potatoes Warm Croissants

#### Taste of France \$15

Hand-Dipped French Toast with Warm Maple Syrup Fluffy Scrambled Eggs Bacon, Ham, or Sausage

#### **Country Benedict \$15**

Fried Eggs & Grilled Ham on a Freshly Baked Biscuit with Sausage Gravy Breakfast Potatoes Grilled Tomato Garnish

#### The Ranch Hand \$17

8 oz. Oklahoma Raised New York Strip Fluffy Scrambled Eggs Breakfast Potatoes Warm Croissant

All breakfasts served with fresh juice, coffee, tea, & water

# **Breaks**

#### Caffeine Fix \$5

Freshly Brewed Coffees with Assorted Syrups Gourmet Teas with Lemon & Honey

#### Thirsty Thinkers \$6

Freshly Brewed Coffees & Gourmet Teas
Assorted Soft Drinks & Bottled Water

#### Sweet & Salty \$12

Freshly Brewed Coffees & Gourmet Teas Assorted Soft Drinks & Bottled Water Assorted Homemade Cupcakes Individual Packed Mixed Nuts

#### The Lighter Side \$12

Sliced Fresh Fruit with Honey Yogurt Dip Assorted Freshly Baked Cookies Assorted Soft Drinks & Bottled Water Freshly Brewed Coffees & Gourmet Teas

#### The Health Kick\* \$14

Trail Mix Packs, Granola Bars, & Assorted Yogurts Skewered Fresh Fruits, Drizzled with Chocolate Energizing Fruit Smoothies (Strawberry & Vanilla) Assorted Soft Drinks & Bottled Water

\* Chef attendant required (\$75)

## **Breaks**

#### Cookie Break \$9

Assorted Freshly Baked Cookies
Lemonade or Fruit Punch
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee & Gourmet Teas

#### The Fiesta \$10

Crispy Tri-Colored Tortilla Chips Spicy Chili con Queso Dip Refried Bean Dip, Salsa, & Guacamole Assorted Soft Drinks & Bottled Water

#### The Ice Cream Truck \$10

Assorted Ice Cream Sandwiches & Ice Cream Bars
Assorted Popsicles & Frozen Fruit Bars
Assorted Soft Drinks & Bottled Water

#### The Movie Buff\* \$13

Freshly Popped Movie-Style Popcorn
Assorted Candy Bars & Gummy Bears
Cracker Jacks & Salted Peanuts
Hot Pretzels with Mustard & Cheese Sauce
Assorted Soft Drinks & Bottled Water

\* Chef attendant required (\$75)

# À la Carte Selections

#### **Beverages**

Assorted Soft Drinks	\$2.75 each
Bottled Water	\$2.75 each
Assorted Bottled Juices	\$2.75 each
Regular & Decaffeinated Coffee	\$32 per gallor
Iced Tea	\$26 per gallor
Raspberry or Peach Iced Tea	\$30 per gallor
Assorted Fruit Juices	\$28 per gallor
Lemonade or Fruit Punch	\$28 per gallor
Gourmet Hot Tea	\$2 per bag

# Sandwich Lunches

#### Reed Center BLT on Foccacia

Grilled Chicken Breast with Bacon, Lettuce, and Tomato on fresh foccacia bread. Served hot. (Substitute Beef Brisket: Add \$2)

\$18

#### Croissant Club Sandwich

Sliced Smoked Ham & Turkey, Leaf Lettuce, Tomato, Crispy Bacon, & Provolone Cheese stacked on a large butter croissant. Served cold.

\$16

All lunches served with your choice of homemade red skin potato salad or Italian pasta salad, fresh fruit cups, chef's choice of dessert, coffee, tea or water service. Can be served as boxed lunches.

# Salad Lunches

#### Traditional Caesar \$16

Crisp Romaine Lettuce with Grilled Chicken, Diced Tomatoes, Garlic Croutons, & Parmesan tossed in Creamy Caesar Dressing or Caesar Vinaigrette. Served with Freshly Baked Garlic Bread. (Substitute Salmon: Add \$4)

#### Chicken Club Salad \$16

Fresh Field Greens topped with Sliced Olives, Green Onion, Diced Tomato, Grilled Chicken Breast, Crispy Bacon, Sliced Boiled Eggs, Avocado, Cheddar Cheese Crumbles, and Creamy Ranch Dressing. Served with warm rolls and creamery butter.

#### Southwest Chicken Salad \$18

Diced BBQ Chicken Breast over Romaine Lettuce and Field Greens, tossed with Red Onion, Kernel Corn, Black Beans, Blue Cheese Crumbles, and fresh Avocado in Chipotle Ranch Dressing. Served with warm rolls and creamery butter.

All salad lunches served with freshly baked bread, chef's choice of dessert, coffee, tea, or water service. Can be served as a boxed lunch.

# Lunch Wraps

#### Veggie Wrap \$16

Spinach tortilla with hummus spread filled with fresh grilled vegetables.

Served hot.

#### Italian Wrap \$18

Black forest ham, sliced salami and pepperoni with lettuce, tomato, onion, and pepperocini tossed in a light Italian Vinaigrette dressing. Served cold.

## **Boxed Lunches**

#### American Picnic \$14

Your choice of Turkey Breast & Swiss Cheese, Ham & Cheddar Roast Beef & Provolone, stacked high on a large croissant with lettuce, tomato, and a deli spear. Served with potato chips, fresh whole fruit, and a fudge brownie with bottled water or a soft drink.

All lunches are served with freshly baked bread, chef's choice of dessert, coffee, tea, or water service. Can be served as a boxed lunch.

# Hot Plated Lunches

#### Chicken Vodka Penne with Sun-Dried Tomatoes \$20

Penne pasta tossed with sun-dried tomato vodka sauce, and topped with a seasoned, grilled chicken breast. (Vegetarian: Subtract \$2)

#### Grilled Chicken Breast \$22

6 oz. grilled chicken breast with choice of tomato basil cream sauce, jalapeno mango sauce, or Santa Fe salsa.

#### Parmesan Crusted Chicken \$24

6 oz. hand-breaded chicken breast with parmesan cheese and topped with marinara sauce, baked to perfection

#### Roasted Pork Loin \$24

Sliced pork tenderloin topped with tropical mango and peach salsa.

#### **London Broil \$24**

6 oz. flank steak with mushroom demi-glaze.

#### Tenderloin of Beef \$26

6 oz. Oklahoma Grown beef tenderloin in a cabernet red wine reduction sauce.

#### Grilled Salmon with Citrus Dill Cream Sauce \$26

8 oz. seasoned salmon fillet grilled to perfection, served with a seasonal blend of vegetables on a bed of mushroom wild rice.

All hot lunches are served with your choice of salad and starch, chef's choice of vegetable, warm rolls, two featured desserts, freshly brewed coffee, iced tea, and water.

# Design Your Lunch and Dinner

#### Your choice of salad:

Classic Caesar Salad with Parmesan Cheese and Garlic Croutons Served with your choice of Creamy Caesar or Creamy Vinaigrette dressing

Fresh Garden Salad with Tomatoes, Cheddar Cheese, and Garlic Croutons. Served with your choice of 2 Dressings

**Wedge Salad**: a generous wedge of Iceberg Lettuce with Bacon Crumbles, Blue Cheese, Cherry Tomatoes, Red Onion, and your choice of 2 Dressings (\$2 enhancement)

Island Salad: Romaine Lettuce topped with fresh Feta Cheese, Roasted Pecans, and Mandarin Oranges, served with Cranberry Citrus Vinaigrette dressing (\$2 enhancement)

Arugula Salad: Arugula Lettuce with sliced Pears, candied Walnuts, and Gorgonzola Cheese (\$3 enhancement)

**Greek Salad**: Romaine Lettuce tossed with Kalamata Olives, Feta Cheese, and Artichokes (\$3 enhancement)

#### Your choice of starch:

Rosemary Roasted Mashed Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Cilantro White Rice
German-Style Potato Salad with Melted Cheese and Bacon
Buttered Baby Fingerling Potatoes (\$1 enhancement)
Duchess Potatoes (\$1 enhancement)
Mushroom Risotto (\$2 enhancement)
Roasted Tomato Orzo (\$2 enhancement)
Handmade Grit Cake (\$2 enhancement)

# Lunch Buffets

#### **Executive Deli**

Fresh House Soup du Jour
Field Green Salad with Assorted Dressings
Italian Pasta Salad and Country Potato Salad
Gourmet Selection of Smoked Ham, Turkey, Roast Beef, & Salami
Selection of Swiss, Smoked Cheddar, Dill Havarti, & Mild Cheddar Cheeses
Accompanied by Sliced Tomatoes, Fresh Leaf Lettuce,
Red Onion, Deli Spears, and a Fresh Fruit Garnish
Variety of Fresh Artisan Breads and Kettle-Cooked Chips
Assorted Freshly Baked Cakes & Pies

\$24

#### Off the Grille

Tossed Green Salad with Assorted Dressings
Creamy Coleslaw & Macaroni Salad
Jumbo Hot Dogs & Grilled Hamburgers
Variety of Sliced & Shredded Cheeses
Onions, Lettuce, Pickles, Relish, & Mild Chili
Smoked Bacon Baked Beans
Kettle-Cooked Chips
Chef's Selection of Desserts

\$24

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

# Lunch Buffets

#### Tuscany \$26

Fresh Caesar Salad with Garlic Croutons & Parmesan Tomato, Fresh Mozzarella, Basil, & Balsamic Glaze Chicken Parmesan with Marinara, topped with Mozzarella Garlic Butter Noodles with Italian Sausage Italian Green Beans with Roma Tomatoes Warm Garlic Bread Italian Crème Cake & Tiramisu

#### Down South BBQ \$26

Fresh Green Salad with Assorted Dressings
Country Potato Salad & Creamy Coleslaw
Fried Chicken & Smoked Pork Ribs
Grilled Sausage with Peppers & Onions
Smoked Bacon Baked Beans
Fried Okra & Green Beans
Sweet Jalapeno Cheddar Cornbread
Apple, Peach, & Cherry Cobbler

#### Traditional Mexican \$28

Grilled Steak & Chicken Fajitas
Chicken & Cheese Taquitos
Spicy Spanish Rice & Refried Beans
Warm Flour Tortillas
Diced Tomatoes, Onions, Grated Cheese,
Guacamole, Sour Cream, & Pico de Gallo
Fire-Roasted Salsa & Tri-Colored Tortilla Chips
Cinnamon Sopapillas & New York Style Cheesecake
Fresh Fruit with Jalapeno Honey Drizzle

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

# Lunch Buffets

#### Island Buffet

Chef's Fresh Vegetarian Soup du Jour
Tropical Green Salad with Assorted Dressings
Coconut Shrimp
Grilled Flank Steak with Curry & Cilantro Sauce
Jamaican Jerk Chicken & Tropical Rice
Coconut Caramel Chocolate Mousse & Fruit Ambrosia Salad

\$38

#### **Asian Infusion**

Egg Drop Soup with Crispy Won-Ton Strips
Field Greens, Mandarin Oranges, & Citrus Vinaigrette
Asian Noodle Salad & Vegetable Spring Rolls
Pot Stickers with Assorted Sauces
Sweet & Sour Chicken
Beef & Broccoli with Vegetable Fried Rice
Sugar Sticky Rice with Mango Sauce & Fortune Cookies

\$30

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

All lunch buffets are served with coffee, tea, and water.

## **Plated Dinners**

#### Outlaw Blackened Chicken \$24

6 oz. chicken breast topped with crispy bacon bits, sautéed mushrooms, fresh diced tomatoes, and melted mozzarella cheese.

#### Chablis Chicken \$26

Grilled boneless chicken breast topped with Chablis white wine cream sauce, served with pan seared shallots and mushrooms.

#### Currant & Orange Pork Loin \$26

6 oz. pork loin dressed with an orange and currant chutney.

#### Chicken Picatta \$28

Two 4 oz. pan seared chicken breasts, served with asparagus tips, artichokes, and fresh tomatoes in a lemon caper butter sauce.

#### Stuffed Chicken \$30

Sun-dried tomatoes, basil, and fresh mozzarella cheese stuffed in an 8 oz. chicken breast.

All plated dinners are served with soft bistro rolls, your choice of green salad, starch, and vegetable, and accompanied by a featured dessert, water, iced tea, and coffee.

## **Plated Dinners**

#### Inside Round of Beef \$30

Sliced Oklahoma Grown inside round of beef topped with a Jack Daniels demi-glaze.

#### **Top Sirloin \$34**

Oklahoma Grown butcher-cut top sirloin with a parmesan and horseradish crust, topped with a port white wine demi-glaze.

#### Filet of Beef \$36

8 oz. filet mignon grilled to perfection with chef's specialty seasonings, and topped with a homemade Bèarnaise sauce.

# Fish & Vegetarian

#### Roasted Vegetable Medley \$24

Seasoned vegetables fire-roasted with a white wine butter sauce. (Prepared with olive oil for vegan selection)

#### Stuffed Eggplant \$28

Spinach, sun-dried tomatoes, gorgonzola cheese-stuffed eggplant, lightly toasted with Italian bread crumbs.

#### Blackened Tilapia \$28

6 oz. tilapia filet with a light Beurre Blanc sauce.

All plated dinners are served with soft bistro rolls, your choice of green salad, starch, and vegetable, and accompanied by a featured dessert, water, iced tea, and coffee.

SHERATON MIDWEST CITY HOTEL AT THE REED CONFERENCE CENTER 5750 Will Rogers Road | Midwest City, Oklahoma 73110 | 405.455.1800

Prices are per person. A customary taxable service charge and sales tax will be added to all prices.

## Mixed Grille

#### Top Sirloin & Chicken \$40

6 oz. top sirloin and a 4 oz. grilled chicken breast topped with a mushroom and bell pepper ragout.

#### Filet of Beef & Grilled Chicken | \$46

4 oz. filet and 4 oz. grilled chicken breast topped with shallot sherry sauce.

## Dinner Enhancements

#### Picked from the Garden

Sweet Glazed Carrots (\$1)
Bacon-Wrapped Asparagus (\$2)
Grilled Squash & Zucchini (\$2)

#### Today's Catch

Shrimp Scampi (\$2)
Crab Meat Demi Sauce (\$2)
Grilled Prawns with Tropical Salsa (\$3)
3 oz. Hand-Packed Crab Cake
with Creamy Louisiana Hot Sauce (\$3)

All lunches are served with freshly baked bread, chef's choice of dessert, coffee, tea, or water service. Can be served as a boxed lunch.

# Dinner Buffets

#### When in Rome \$30

Fresh Italian Caesar Salad with Garlic Croutons
6 oz. Chicken Breast topped with Roasted Red Pepper Sauce
Tortellini Pasta covered with Marinara and Fresh Mozzarella
Penne Pasta tossed with Creamy Alfredo Sauce
Roasted Italian Vegetables and Garlic Bread
Italian Crème Cake and Tiramisu

#### BBQ Buffet \$34

Mixed Green Salad with Assorted Dressings
Smothered Barbeque Brisket
Fried Chicken and Barbeque Ribs
Honey Baked Beans and Fried Okra
Seasonal Mixed Vegetables and Potato Salad
Homemade Buttermilk Biscuits
Assorted Pies and Cobblers

#### **Traditional \$36**

Mixed Green Salad with Assorted Dressings Grilled Flank Steak marinated in Garlic and Herbs Grilled Chicken Breast topped with Cilantro-Lime Glaze Garlic and Cheddar Mashed Potatoes Sautéed French Green Beans and Fire-Roasted Corn Fresh White and Wheat Dinner Rolls Chef's Choice of Assorted Desserts

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

# Dinner Buffets

#### Reed Center Dinner Buffet

Choice of Two Entrees: \$38 Choice of Three Entrees: \$42

#### Salads (Choose Two):

Classic Caesar Salad
Baby Field Greens with Choice of Two Dressings
Tomato and Fresh Mozzarella with Balsamic Glaze
Island Salad

#### Entrees (Choose Two or Three):

Roasted Chicken Breast with Spinach and Dried Tomatoes in Marsala Sauce Grilled Chicken Breast with Garlic Lime Cream Sauce Inside Round of Beef with a Burgundy Wine Reduction Sauce Sliced New York Strip with Rosemary and Tarragon Au Jus Cheese Ravioli with Crab Meat Cream Sauce Currant and Orange Pork Loin Eggplant Parmesan

Reed Center Dinner Buffet is served with Chef's choice of starch and vegetable, and your choice of dessert. Includes water, iced tea, and coffee.

A minimum of 40 guests is required for all buffets. A \$50 service charge will be assessed for buffets served for fewer than 40 guests.

## **Desserts**

#### **Dessert Selections**

Carrot Cake with Cinnamon Crème German Chocolate Cake Chocolate Overload Cake Chocolate Fudge Cake New York Style Cheesecake (with Strawberry Purée) Italian Crème Cake Strawberry Crème Cake

#### Specialty Desserts

#### Additional \$1 Per Person

Lemon or Chocolate Mousse in Champagne Glasses Fruit Ambrosia Salad in Champagne Glasses Assorted Petit Fours on a Dressed Plate

#### Additional \$2 Per Person

Freshly Baked Homemade Cupcakes Vanilla Custard Panna Cotta with Fresh Fruit Salsa Cappuccino Custard Panna Cotta with Chocolate Sauce

## **Dessert Stations**

#### Chocolate Fountain \$5 per person

Choice of white chocolate or milk chocolate fondue, served with fresh pound cake, marshmallows, Rice Krispies treats, pretzels, and assorted fruit.

#### Cobbler à la Mode Bar\* \$8 per person

Choice of 2. Served with hand-dipped vanilla ice cream and whipped topping.

Apple Peach Cherry Mixed Berry

#### Ice Cream Parlor Sundae Bar\* \$10 per person

Choice of 2. Served with hand-dipped ice cream, an assortment of syrups, an assortment of fruit topping, and an assortment of nuts, as well as crushed Oreo cookies, Reese's Pieces, M&Ms, brownie bits, and granola clusters.

Vanilla Chocolate Strawberry

#### Flaming Desserts\* \$12 per person

Choice of 2. Served warm over hand-dipped vanilla ice cream.
Flaming Cherries Jubilee Mixed Berries Flambé Banana Fosters

\* Chef attendant required (\$75) per 100 people

# Live Fire Stations

#### The Wok \$6 per person

Mixed Fresh Oriental Vegetables with Sweet Soy, Ginger, & Sesame Oil With Chicken: \$8 With Steak: \$10 With Shrimp: \$12 All Three Meats: \$16

#### Pasta Bar \$11 per person

Two Fresh Pastas served with
Marinara Sauce, Alfredo Sauce, & Pesto Sauce
Diced Tomatoes, Scallions, Artichokes, Black Olives
Fresh Parmesan Cheese & Red Pepper Flakes
All Prepared Buffet-Side by Our Chef
Chicken: \$13 Shrimp: \$15 Both Meats: \$17

#### Fajita Bar \$14 per person

Marinated Chicken & Steak Fajitas Sour Cream, Pico de Gallo, Salsa, Freshly Grated Cheese, Fresh Shredded Lettuce, Guacamole, Diced Tomatoes, & Flour Tortillas

One chef attendant is required per 50 people. A \$75 attendant fee will apply for all live fire stations.

# **Carving Stations**

#### Whole Smoked Turkey \$175 each

Served with silver dollar rolls, horseradish sauce, mustard, and mayonnaise.

(Approximately 30 Servings)

#### Honey Baked Virginia Ham \$225 each

Served with silver dollar rolls, mustard, and mayonnaise. (Approximately 40 Servings)

#### Tenderloin of Beef \$300 each

Served with whole grain mustard and assorted rolls. (Approximately 50 Servings)

#### Inside Round of Beef \$350 each

Carved round of beef served with silver dollar rolls, horseradish sauce, mustard, mayonnaise, and au jus. (Approximately 50 Servings)

#### Steamship Round \$500 each

Carved round of beef served with silver dollar rolls, mustard, mayonnaise, and au jus.
(Approximately 200 Servings)

One carver is required per 75 people. A \$75 carver fee will apply for all carving stations.

# Reception Displays

#### Seasonal Vegetable Crudités \$175

Freshly cut vegetables served with seasonal dips.

#### Domestic & Imported Cheese Display \$200

An array of domestic and imported cheeses decorated with fresh fruit and served with premium crackers.

#### Fresh Seasonal Fruit Display \$200

A selection of fresh seasonal fruit served with honey yogurt dip.

#### Olive Bar \$250 each

Mixed olives, pepperocini, toasted pita chips, hummus spread, Kalamata olive tapenade, and tomato basil bruschetta.

#### Shrimp Cocktail Shooters \$250

Bloody Mary shooters with a seasoned salted rim, served with fresh celery and jumbo shrimp cocktail.

All reception displays serve approximately 50 people.

# Cold Hors D'oeuvres

Salami Coronets	\$100
Assorted Gourmet Finger Sandwiches	\$100
Antipasto Skewers	\$100
Assorted Pinwheels	\$100
Smoked Salmon Canapés on Rye	\$125
Assorted Petit Fours	\$125
Reed Center BLT Canapés	\$125
Chocolate Drizzled Fruit Skewers	\$125
Boursin Cheese-Stuffed Tomatoes	\$150
Beef Tenderloin with Horseradish Cream	\$150
Creamed Tuna-Topped Croustinis	\$150
Cucumber Rounds Topped with Crab Meat	\$150
Jumbo Shrimp with Cocktail Sauce	<b>\$200</b> .

Each hors d'oeuvres order contains 50 pieces.

# Hot Hors D'oeuvres

Mini Quiche	\$125
Swedish Meatballs	\$125
Tempura Sesame Chicken w/Raspberry Sauce	\$125
Buffalo Chicken Wings w/Blue Cheese Sauce	\$125
Spinach & Cheese in Phyllo with Ranch	\$125
Thai Grilled Chicken Skewer	\$125
Chipotle Chicken Quesadillas	\$125
Mac and Cheese Bites	<i>\$125</i>
Spring Rolls	<i>\$125</i>
Stuffed Jalapenos	<i>\$125</i>
Bacon-Wrapped Scallops	\$150
Crab Meat Rangoon	\$150
Mini Beef Wellington	\$150
Teriyaki Sirloin Satay	\$150
Mini Crab Cakes	<i>\$175</i>
Tempura Shrimp	<i>\$175</i>
Coconut Shrimp	<b>\$175</b> .

Each hors d'oeuvres order contains 50 pieces.

# **Cocktails**

#### Host Bar

Top Shelf Cocktails \$6.00 each
Premium Cocktails \$5.00 each
Imported Beer \$4.25 each
Domestic Beer \$3.50 each
House Wine \$4.50 per glass
Mineral Water \$2.25 each
Soft Drinks \$2.25 each

#### Premium Brands/ Top Shelf Brands

Smirnoff Vodka / Grey Goose Vodka Beefeater Gin / Bombay Sapphire Gin Bacardi Rum / Captain Morgan's Spiced Rum Crown Royal / Johnny Walker Black Dewars White Label / Chivas Sauza Gold Tequila / Patrón Silver Tequila

A \$75 bartender fee will apply to all bars.

## Cash Bars

#### Cash Bar

\$6.50 each
\$5.50 each
\$5.00 each
\$4.00 each
\$5.00 per glass
\$3.00 each
\$3.00 each

#### Premium Brands/ Top Shelf Brands

Smirnoff Vodka / Grey Goose Vodka
Beefeater Gin / Bombay Sapphire Gin
Bacardi Rum / Captain Morgan's Spiced Rum
Crown Royal / Johnny Walker Black
Dewars White Label / Chivas
Sauza Gold Tequila / Patrón Silver Tequila

A \$75 bartender fee will apply to all bars.

# **Cocktails**

#### Open Bar: Hourly

	Premium	Top-Shelf
One Hour	\$12	\$14
Two Hours	\$16	\$18
Three Hours	\$21	\$23
Four Hours	\$25	\$27
Five Hours	\$29	\$31

#### Premium Brands/ Top Shelf Brands

Smirnoff Vodka / Grey Goose Vodka Beefeater Gin / Bombay Sapphire Gin Bacardi Rum / Captain Morgan's Spiced Rum Crown Royal / Johnny Walker Black Dewars White Label / Chivas Sauza Gold Tequila / Patrón Silver Tequila

A \$75 bartender fee will apply to all bars.

# **Cocktails**

Champagne	<b>\$24</b>
Copperidge Red & White Wine	<b>\$24</b>
Berringer White Zinfandel	<b>\$26</b>
Blackstone Merlot	<i>\$</i> 27
Mark West Pinot Noir	\$32
Clos du Bois Chardonnay	\$33
Geyser Peak Cabernet	\$40
Seven Deadly Sins Zinfandel	<i>\$44</i>
Chocolate Drizzled Fruit Skewers	<i>\$125</i>
Boursin Cheese-Stuffed Tomatoes	\$150
Beef Tenderloin with Horseradish Cream	\$150
Creamed Tuna-Topped Croustinis	\$150
Cucumber Rounds Topped with Crab Meat	\$150
Jumbo Shrimp with Cocktail Sauce	\$200

Butler Passed and Tableside Wine Service Available One cocktail server is required per 50 people. A \$75 cocktail server fee will apply per server. A \$75 bartender fee will apply to all bars.

# Hot Hors D'oeuvres

Mini Quiche	\$125
Swedish Meatballs	\$125
Tempura Sesame Chicken w/Raspberry Sauce	\$125
Buffalo Chicken Wings w/Blue Cheese Sauce	\$125
Spinach & Cheese in Phyllo with Ranch	\$125
Thai Grilled Chicken Skewer	\$125
Chipotle Chicken Quesadillas	\$125
Mac and Cheese Bites	\$125
Spring Rolls	\$125
Stuffed Jalapenos	\$125
Bacon-Wrapped Scallops	\$150
Crab Meat Rangoon	\$150
Mini Beef Wellington	\$150
Teriyaki Sirloin Satay	\$150
Mini Crab Cakes	<i>\$175</i>
Tempura Shrimp	<i>\$175</i>
Coconut Shrimp	<b>\$175</b> .

Each hors d'oeuvres order contains 50 pieces.