

Nestled in the charming Berry Creek Rancheria and

Near Lake Oroville, you will find all the accommodations necessary to treat your attendees to a one-of-a-kind experience. Your stay will not only

offer stunning views, but smoke free guest rooms,

a Vegas-style Casino, premier onsite dining options, a pool, and much more.

Our dedication to provide quality food and beverage along

with exceptional hospitality is sure to bring you and your attendees back again and again.

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BREAKFAST

CONTINENTAL BREAKFAST

Executive - \$21 per person

- Orange Juice, Cranberry Juice & Apple Juice
- Coffee & Herbal Tea
- Seasonal Fruit & Berry Display
- Assorted Breakfast Pastries
- Assorted Individual Fruit Yogurts House Granola

Healthy Rise & Shine - \$25 per person

- Coffee & Herbal Tea
- Fresh Fruit & Vegetable Juice Bar (Select 2) Mango, Peach & Tropical Fruit
 Carrot, Apple & Banana Pineapple, Spinach & Apple Juice
- Seasonal Fruit & Berry Display
- Scrambled Eggs

Based on 60 minutes of continuous service.

Additional fee of \$3 per person applies for quarantees less than 20 quests.

BREAKFAST BUFFET ENHANCEMENTS & DISPLAY

- Breakfast Burritos \$7 per person
 Scrambled Egg, Cheese, & Hash Brown
 Additional \$2 per person for Sausage or Bacon
- Individual Yogurts \$3 per person
- Assorted Bagels & Toast \$3 per person
- Breakfast Breads \$3 per person
- Breakfast Sausage Links \$3 per person
- Bacon \$3 per person
- Tortillas \$2 per person
 Corn or Flour



Yogurt Parfait Station \$7 per person Vanilla & Non-fat Yogurt, Fresh Berries, Honey, Granola, Slivered Almonds & Chia Seeds

Minimum of 20 guests

PLATED BREAKFASTS

Includes coffee or orange juice & bread assortment

Sunrise - \$20 per person

- Scrambled Eggs
- Hickory Smoked Bacon & Breakfast Sausage Links
- Homestyle Potatoes

Additional fee of \$3 per quest applies for quarantees less than 20 quests

BREAKFAST BUFFETS

All breakfast buffets are served with coffee, herbal tea, assorted juices, toast, preserves & sweet cream butter

Golden Morning - \$22 per person

- Mini Banana Nut Pancakes
 Maple Berry Syrup
- Hickory Smoked Bacon & Breakfast Sausage Links
- O'Brien Breakfast Potatoes
- Scrambled Eggs

Oroville - \$23 per person

- Fluffy Scrambled Eggs
- Hickory Smoked Bacon & Breakfast Sausage Links
- O'Brien Breakfast Potatoes
- Buttered Toast & Preserves
- Fresh Fruit & Berry Display

The Buttes - \$25 per person

- Fluffy Scrambled Eggs
- Carnitas Hash
- Hickory Smoked Bacon & Breakfast Sausage Links
- Avocado Toast
- O'Brien Breakfast Potatoes
- Assorted Breakfast Potatoes

All Breakfast Buffets are based on 60 minutes of continuous service.

Additional fee of \$3 per person applies for quarantees less than 20 quests.

REFRESHMENTS

Beverage Service

- Coffee \$3 per person
- Hot Chocolate \$4 per person
- Fresh Brewed Iced Tea \$3 per person
- Specialty Fruit-infused Waters \$5 per person
- Assorted Juices \$5 per person
 Orange Cranberry Apple

Consumption Pricing

- Assortment of Herbal Teas \$3
- Assorted Sodas \$3
 Still or Sparkling Bottled Water Pepsi Diet Pepsi Sprite Dr Pepper
- Assorted Danish & Muffins \$5

All Beverage Items are based on 60 minutes of continuous service.

Additional fee of \$3 per person applies for guarantees less than 20 guests.



SNACKS

- Candy Bowls on Each Table \$2 per person
- House-made Salsa & Tortilla Chips \$5 per person
- Zesty Guacamole & Tortilla Chips \$7 per person
- Taquitos \$6 per person
 Beef or Chicken
- Mini Quesadillas & Salsa \$6 per person
 Chicken or Pork
- Mixed Nuts \$31 per pound
- Trail Mix \$35 per pound
- Brownies \$31 per dozen
- Cookies \$31 per dozen
 Chocolate Chip, Sugar, Oatmeal, Peanut Butter,
 White Chocolate Macadamia Nut, Coconut Macaroon
- Assorted Jumbo Candy Bars \$4 per person
- Vegetable Tray \$8 per person
 Buttermilk Ranch Dip
- Fresh Gourmet Popcorn \$5 per person
 Assorted Seasonings, Parmesan Cheese

Additional \$3 per guest applies for guarantees less than 20 guests.



BREAKS

Baja - \$13 per person

- House-made Salsas & Tortilla Chips
 Additional \$2 per person for Guacamole or Queso
- Agua Frescas (Select up to 2)
 Horchata, Cucumber Lime, Fresh Berry & Melon, Hibiscus

Spa Day - \$15 per person

- Vegetable Crudité Shooters
 Hummus or Ranch Dressing
- Granola Bark
- Fruit Trays
- Fruit & Vegetable Juices
 Seasonal

Game Day - \$17 per person

- Fresh Popped Popcorn
 Assorted Seasonings, Parmesan Cheese, Hot Sauces
- Mini Pizzas
 Buffalo Ranch Sauce
- Tortilla Chips, Salsa & Guacamole
- Assorted Candy Bars
- Assorted Sodas & Bottled Waters

AM Break - \$12 per person

- Assorted Breakfast Pastries
- Coffee & Hot Tea
- Bottled Water



PM Break - \$12 per person

- Assorted Cookies & Brownies
- Coffee & Iced Tea
- Assorted Sodas & Bottled Water
 Coke Diet Coke Sprite Dr Pepper

All Day Break - \$24 per person

- Includes the AM & PM Breaks
- Continuous Beverage Service

Health Nut - \$19 per person

- Build Trail Mix Bar Station
 Mixed Nuts, Granola Clusters, M&M's, Snack Pretzels, Dried Fruit, Dried Cranberries,
 Raisins
- Crudités & Dip
- Bottled Water
- Bottled Juices and Smoothies
- Yogurt-Dipped Pretzels

All Breaks are based on 45 minutes of continuous service.

Additional \$3 per guest applies for guarantees less than 20 guests.



LUNCH

PLATED LUNCH SELECTIONS

Served with artisan rolls, cookies, brownies, coffee & iced tea

Starters (Select 1)

- House Garden Salad
 Mixed Field Greens, Shredded Carrot, Cucumber, Cherry Tomato, House-Made Crouton,
 Ranch Dressing & Red Wine Vinaigrette
- Spinach Salad
 Dried Cranberry, Candied Walnut, Red Onion, Feta & Balsamic Vinaigrette
- Chicken Tortilla Soup
- Asian Salad
 Mixed field greens, cucumber, shredded carrot, red cabbage, green onion,
 Mandarin orange, fried noodles & ginger-sesame dressing

Entrées (Select 1)

- Parmesan Crusted Chicken Breast \$31 per person
 Honey Dijon Sauce, Roasted Seasonal Vegetable & Garlic Herb Potato
- Ginger Peach Chicken \$36 per person
 Ginger Peach Sauce, Roasted Seasonal Vegetable & Garlic Mashed Potato
- Tropical Salmon \$36 per person
 Sweet Chili & Lime Glaze, Roasted Seasonal Vegetable & Rice Pilaf
- Southwestern Chicken Penne \$27 per person
 Creamy Chipotle Alfredo Sauce, Roasted Corn, Black Bean, Red Bell Pepper, Green Onion,
 Cherry Tomato & Cilantro

Additional fee of \$3 per quest applies for quarantees less than 20 quests.

Additional fee of \$5 per quest applies when adding additional selection to any single course.



LUNCH BUFFET

Served with cookies, brownies, iced tea & coffee

Lakeside Picnic - \$31 per person

- Tuscan Panzanella Salad
- Greek Pasta Salad
 Tomato, Mozzarella, Broccoli & Pesto Vinaigrette

Assorted Wraps & Sandwiches (Select 2) Grilled Vegetarian Mediterranean Wrap

- Zucchini, Eggplant, Portobello & Red Pepper Hummus in a Spinach Wrap Kaiser Roll Club
- Hickory Ham, Turkey, Applewood-smoked Bacon, Cheddar, Herbed Mayonnaise,
 Shredded Lettuce & Tomato in a Kaiser Roll
- Roast Beef Sandwich
 Herbed Boursin Cheese, Roasted Red Pepper, Lettuce & Tomato on a Hoagie Roll
- Caprese Chicken Wrap
 Spinach, Tomato, Mozzarella, Basil Aioli, Balsamic Glaze

Deli Spread - \$31 per person

- Mixed Green Salad Ranch & Italian Dressings
- Greek Pasta Salad Black Olive, Tomato, Cucumber, Feta & Lemon Vinaigrette
- Display of Deli Meats Roasted Turkey, Honey Ham & Roast Beef
- Display of Sliced Cheeses Cheddar, Pepper Jack & Swiss
- Accompaniments Lettuce, Tomato, Red Onion, Pickle, Mayonnaise & Deli Mustard
- Kettle Chips

Island Buffet - \$33 per person

- Caribbean Salad
 Mixed Greens, Orange, Tomato, Hearts of Palm & Caribbean Ranch Dressing
- Rasta Pasta Salad
 Penne, Pineapple, Pea, Carrot, Red Bell Pepper & Spicy Caribbean Mayonnaise
- Caribbean Tacos
 Kahlua Roasted Pork, Pineapple Lime Slaw & Corn Tortilla
- Jamaican Jerk Chicken
 Mango Sauce
- Red Beans & Rice



- Grilled Island Vegetables
- Assorted Artisan Rolls
 Sweet Cream Butter

Chico Lunch - \$33 per person

- Garden Salad
 Ranch & Italian Dressings
- Tortilla Chips & House-made Salsa
- Seasoned Ground Beef & Shredded Chicken
- Taco Shells & Flour Tortillas
- Spanish Rice & Refried Beans
- Accompaniments
 Lettuce, Tomato, Salsa, Shredded Cheese, Sour Cream & Guacamole

All Buffets are based on 60 minutes of continuous service.

Additional \$3 per person applies for quarantees less than 20 quests.



BYO Lunch Buffet: 2 Entrée - \$45 per person / 3 Entrée - \$50 per person Served with iced tea, coffee, artisan rolls, butter, cookies & brownies

Starters (Select 1)

- Garden Salad
 Ranch & Italian Dressings
- Classic Caesar Salad
- Minestrone
- Game Tyme Chili

Entrées (Select 2 or 3)

- Beef Lasagna
- Pecan-crusted Chicken
- Caribbean Jerk Chicken
- Parmesan-crusted Chicken
- Smoked Beef Brisket
- BBQ Tri Tip
- Teriyaki-glazed Salmon
- Sliced Pork Loin Apricot Chutney
- Vegetable Lasagna

Accompaniments (Select up to 2)

- Garlic Mashed Potatoes
- Potato au Gratin
- White Rice or Rice Pilaf
- Potato Salad
- Penne Pasta Marinara
- Green Beans & Bacon

All Buffets are based on 60 minutes of continuous service.

Additional \$3 per person applies for guarantees less than 20 guests.



BOX LUNCH

On the Go Box Lunches

Includes an individual bag of potato chips, soda, or bottled water & a cookie

- Ham & Swiss Sandwich \$22 per person
 Sliced Ham, Swiss Cheese, Lettuce, Tomato & Pesto Aioli on Focaccia Bread
- Turkey & Provolone Sandwich \$22 per person
 Sliced Turkey Breast, Provolone Cheese, Lettuce, Tomato & Roasted Red Pepper Spread on a Hoagie Roll
- Chicken Salad Sandwich \$22 per person
 Diced Chicken Breast, Cranberry, Dried Apricot, Diced Apple, Celery & Mayonnaise on Ciabatta Bread
- Farmers Market Vegetable Wrap \$17 per person
 Avocado, Cucumber, Red Bell Pepper, Tomato, Red Onion & Garlic Hummus Spread in a Spinach Wrap
- Southwestern Chicken Wrap \$22 per person
 Grilled Chicken Breast, Black Bean, Roasted Corn, Red Bell Pepper, Lettuce, Tomato,
 Pepper Jack Cheese & Chipotle Aioli in a Whole Wheat Wrap

Additional fee of \$3 per person applies for guarantees less than 20 quests.



RECEPTIONS

CHILLED HORS D'OEUVRES

- Antipasto Skewer \$6
- Garlic Tomato Bruschetta \$5
- Grilled Shrimp with Gazpacho Shooter \$6
- Caprese Skewer \$7
- Fig & Caramelized Onion Flatbread \$6
- Shrimp Cocktail Shooter \$8
 Ceviche Style
- Bleu Cheese Crostini \$6
 Balsamic Grapes
- Sesame Seared Ahi Tuna Skewer \$8

All prices are per piece with a minimum purchase of 50 pieces per item. Items may be passed or stationary



HOT HORS D'OEUVRES

- Spanakopita \$3
- Honey Sriracha Chicken Meatball \$4*
- Tomato Soup Shooter & Grilled Cheese Bite \$7
- Barbecue Pulled Pork Quesadilla \$4
- Coconut Shrimp \$7
 Marmalade
- Vegetable Spring Roll \$3*
 Sweet Chili Sauce
- Beef Empanada \$4
 Roasted Tomato Salsa
- Bacon-Wrapped Jalapeño Chicken \$5
 Pineapple Glaze
- Polynesian Meatball \$4*
- Thai Chicken Satay \$6
 Basil Curry Rub
- Beef Tenderloin & Arugula Crostini \$9
 Horseradish & Herb Crema
- Pork Belly Bite \$5*
- Bacon-Wrapped Scallop \$9
- Vegetable Egg Roll \$4*
 Sweet Chili Sauce

All prices are per piece with a minimum purchase of 50 pieces per item. Items may be passed or stationary



RECEPTION DISPLAYS

- Fresh Fruit \$6 per person
 Sliced Seasonal Fruit & Berries served with Honey Drizzle
- Domestic Cheese \$8 per person
 Cheddar, Swiss, Pepper Jack, Colby Jack & an assortment of Crackers
- Artisan Cheese \$10 per person
 Brie, Muenster, Gouda, Boursin, Aged Gruyere, Dried Apricot, Fresh Grape, Artisan
 Crackers & Sliced Baguette
- Vegetable Crudités \$6 per person
 Carrot, Broccoli, Cauliflower, Celery, Cucumber, Cherry Tomato, Buttermilk Ranch
 Dressing & Sesame Hummus
- Mediterranean Antipasto \$12 per person
 Prosciutto, Capicola, Genoa Salami, Provolone, Aged Gruyere, Balsamic &
 Thyme-Marinated Olive, Olive Tapenade, Hummus & an assortment of Flatbreads &
 Crackers
- Salsa Bar \$10 per person
 Fire-Roasted Salsa, Pico de Gallo, Roasted Corn Salsa, Guacamole, Queso, Corn Tortilla
 Chips & choice of Chicken or Beef Taquitos

All prices are per piece with a minimum purchase for 20 people.



ACTION STATIONS

Fry Bread - \$22 per guest

- Fresh Fry Bread
- Ground Beef, Marinated Shredded Chicken & Pork Carnitas
- Pinto Beans & Grilled Zucchini
- Shredded Cheese, Lettuce, Tomato, Salsa & Guacamole

Premium Seafood Display - \$55 per guest

Assorted Seafood served chilled with accompaniments
 Alaskan Snow Crab, Wine-poached Shrimp, Oysters on the Half Shell Cocktail,
 Remoulade & Mignonette Sauces, Fresh Citrus & Drawn Butter
 Served on a Lighted Ice Display

Minimum of 50 guests. Based on 60 minutes of continuous service. Add \$75 per 100 guests for Action Station Attendant.



BANQUET BAR

<u>Cash and hosted bars require a minimum of 50 guests. One bartender per 100 guests is required at the minimum rate \$100 for a 4-hour period, and each additional hour is \$25 per hour.</u>

Special request options are available, based on availability and include a \$50 fee. Special requests must be placed no later than 60 days from the event date to ensure availability.

Bartender fees will be waived at resort's discretion or with hosted bar options.

Alcohol service is available everyday between 7a-12a. Must be 21+ years of age with a valid picture identification to consume alcohol. Management has the right to refuse alcohol service.

Premium Liquors - \$8

- Bacardi Rum
- Tanqueray Gin
- Grey Goose Vodka
- Tito's Vodka
- Jack Daniel's Tennessee Whiskey
- Disaronno Amaretto
- Jameson Irish Whiskey
- Malibu Caribbean Rum
- Jose Cuervo Gold Tequila

Appreciated Liquors - \$10

- Bombay Sapphire Gin
- Grey Goose Vodka
- Hennessy VSOP Cognac
- Johnny Walker Red Scotch Whisky
- Patron Silver Tequila
- Maker's Mark Bourbon Whiskey
- Crown Royal Canadian Whisky

House Wine - \$7

- White Zinfandel
- Cabernet Sauvignon
- Chardonnay

- Merlot
- Pinot Grigio

Appreciated Wines - \$10

- Chardonnay (J. Lohr)
- Cabernet Sauvignon (J. Lohr)
- Pinot Noir (J. Lohr)
- Pinot Grigio (J. Lohr)
- Merlot (J. Lohr)
- Riesling (J. Lohr)

Other Options

- Domestic & Non-Alcoholic Beer \$6
- Import & Specialty Beers \$8
- Assorted Coke Products \$3
- Red bull Energy Drink \$4
- Bottled Water \$3

KEG SERVICE

- Domestic Keg \$500
 Budweiser, Bud Light, Michelob Ultra
- Import/Craft Keg \$650
 Dos Equis Lager, Blue Moon, Sierra Nevada IPA, Modello

Must be served, we can't provide unsupervised serf-serv alcoholic beverages

TOASTS

Toasts
 House Champagne - \$3 per person
 Sparkling Cider - \$2 per person



DRINK TICKETS

- Premium Drink Tickets \$8 per person
 Premium Cocktails, House Wine, Domestic & Non-alcoholic Beer, Import & Specialty
 Beer, assorted Sodas & Bottled Waters
- Appreciated Drink Tickets \$10 per person
 Appreciated & Premium Cocktails, Appreciated & House Wine, Domestic & Non-alcoholic Beer, Import & Specialty Beer, assorted Sodas & Bottled Waters

BOTTLE SERVICE

Bottled Wine Service with Dinner - \$6 per person House Wine preset at table • 1 House Red & 1 House White

Alcohol Bottle Service

Well, Call, and Premium Bottles available starting at - \$250 per 750ml bottle

Includes: ice, mixers, garnish

Must be served, we can't provide unsupervised serf-serv alcoholic beverages



DINNER

PLATED DINNERS

Served with freshly brewed coffee, iced tea & artisan rolls

Starters (Select 1)

- House Garden Salad
 Mixed Field Greens, Shredded Carrot, Cucumber, Cherry, Tomato, House-made Crouton,
 Ranch Dressing & Red Wine Vinaigrette
- Farmers Market Salad
 Spinach, Strawberry, Walnut, Feta & Lemon Vinaigrette
- Mozzarella & Tomato Flatbread
 Buffalo Mozzarella Cheese & Baby Heirloom Tomato tossed with Sea Salt, Cracked
 Pepper, Micro-greens, Arugula & Fig Balsamic Vinaigrette on a Basil Flatbread
- Tropical Salad
 Baby Greens, Frisee, Sliced Avocado, Radish, Mandarin Orange, Diced Mango, Pineapple
 & Sweet Poppy Seed Vinaigrette
- Soup

Entrées (Select 1)

- Pecan Chicken \$40 per person
 Maple Vanilla Bean Glaze
- Caribbean Chicken \$35 per person
 Citrus Sugarcane Rum & Spicy Tropical Salsa
- Grilled Beef Tenderloin \$52 per person
 Demi-Glace and Chimichurri Sauce
- Strip Steak \$48 per person
 Bourbon Mushroom & Caramelized Sweet Onion Sauce
- Garlic Herb-Rubbed Roast Pork \$38 per person
 Peach Chipotle Marmalade, Caramelized Onion
- Filet Mignon & Shrimp Skewer \$75 per person
 Red Wine Demi-Glace
- Shrimp Scampi \$52 per person
 White Wine Lemon Reduction & Garlic Herb



Vegetable Accompaniments (Select 1)

- Lemon Scented Broccoli
 Garlic & Crushed Red Pepper
- Roasted Brussels Sprout
 Cranberry, Bacon & Balsamic Glaze
- Baby Carrot & Green Beans Almondine
- Seasonal Vegetable Sauté
- Grilled Asparagus

Starch Accompaniments (Select 1)

- Mushroom & Garlic Risotto
- Scalloped Potatoes
- Roasted Rosemary Fingerling Potatoes
- Garlic & Parmesan Mashed Potatoes
- Wild Rice Pilaf

All Plated Dinners are based on minimum of 20 guests.

Additional \$3 per person applies for guarantees less than 20 guests.



Plated Sampler - \$39 per person Served with freshly brewed coffee, iced tea, chips & salsa baskets & flour tortillas

Entrées (Select 2)

- Smoked Brisket
- Honey Mustard Chicken
- BBQ Tri Tip
- Grilled Island Salmon
- Roasted Pork Tenderloin

Vegetable Accompaniment (Select 1)

- Steamed Vegetables Grilled
- Seasonal Vegetable Sauté

Starch Accompaniment (Select 1)

- Rice Pilaf
- Mashed Potatoes
- Roasted Fingerling Potatoes

All Buffets are based on 60 minutes of continuous service.

Additional \$3 per person applies for guarantees less than 20 quests.



ITEMS FOR LITTLES

Children's Meals - \$20 per person (Ages 4-11)
Served with fruit cup, chocolate milk or apple juice & water

(Select 1)

- Chicken Strips & Fries
- Macaroni & Cheese
- Cheeseburger & Fries
- Penne Pasta Alfredo
- Corn Dogs & Fries

Additional \$3 per guest applies for guarantees less than 20 guests.

Additional \$5 per guest applies when adding additional selection to any single course.

Children's meals are available as plated option only.



DINNER BUFFET

Themed Dinner Buffets
Served with freshly brewed coffee & iced tea

Polynesian Dinner Buffet - \$55 per person

- Kalua Slow Pit Roasted Pork
- Halibut, Ginger Soy Sauce
- Teriyaki Chicken
- Roasted Purple Potatoes
- Pineapple Fried Rice
- Island Vegetable Medley
- Tropical Fruit Salad
- Sweet Hawaiian Rolls & Potato Rolls
- Garden Salad, Ranch & Papaya Seed Dressing
- Hawaiian Bacon Macaroni Salad
- Banana Cream Pie
- Rice Pudding, Coconut Dark Rum Sauce

South-Western Dinner Buffet - \$42 per person

- Tortilla Chips & Fire-Roasted Salsa
- Garden Salad, Ranch & Italian Dressing
- House-made Tortilla Soup or Posole
- Red Beef and Green Chicken Enchiladas
- Seasoned Fajitas with Pepper & Onion, Steak or Chicken
- Flour & Corn Tortillas
- Fresh Guacamole, Pico de Gallo Salsa, Sour Cream, Shredded Lettuce, Diced Tomatoes & Shredded Cheese
- Grilled Zucchini and Corn
- Spanish Rice
- Pinto Beans
- Churros, Chocolate, Caramel & Raspberry sauces

All Buffets are based on 60 minutes of continuous service.

Additional \$3 per person applies for quarantees less than 20 quests.



Barbecue Dinner Buffet - \$38 per person

- Slow Smoked Brisket, Texas Style BBQ Sauce
- Barbecue Pulled Pork
- Lemon Pepper Chicken
- Barbecue Baked Beans
- Garden Salad, Ranch & Italian Dressings
- Cole Slaw
- Corn on the Cob
- Green Beans
- Jalapeño Corn Bread
- Peach Cobbler

All Buffets are based on 60 minutes of continuous service.

Additional \$3 per person applies for quarantees less than 20 quests.



CUSTOM BUFFET

Dinner Buffet Classic, Two Entrées - \$42 per person / Three Entrées - \$47 per person Served with artisan rolls & petite desserts

Starters (Select 2)

- Classic Caesar Salad
- Garden Salad, Ranch & Italian Dressings
- Spinach Salad, Strawberry, Feta, Candied Walnut & Lemon Vinaigrette
- Soup

Entrées (Select 2 or 3)

- Grilled Pineapple Chicken, Sweet Soy Ginger Sauce
- Tequila Lime Chicken, Roasted Corn Salsa
- Sliced Beef Tenderloin, Mushroom & Sweet Onion Port Sauce
- Sliced New York Steak, Chimichurri Sauce
- Pan-Seared Salmon, Mango Salsa

Accompaniments (Select up to 2)

- Roasted Garlic Mashed Potatoes
- Macaroni Salad, Ham, Cheddar, Scallion & Green Peas
- Creamy Parmesan Risotto
- Toasted Pine Nut Wild Rice Pilaf
- Sautéed Broccoli
- Asparagus with Roasted Red Peppers
- Seasonal Roasted Vegetables
- Potato Salad

All Buffets are based on 60 minutes of continuous service.

Additional \$3 per person applies for guarantees less than 20 guests.



BUFFET SUPPLEMENTS AND CARVING STATIONS

Serves 50 guests

- Crusted Beef Tenderloin Au Poivre \$700
 Artisan Rolls & Peppercorn Thyme Sauce
- Butter & Thyme-Rubbed Turkey \$450
 Artisan Rolls & Cranberry Chipotle Aioli
- Maple Bourbon-Smoked Ham \$550
 Artisan Rolls & Dijon Honey Mustard
- Apricot-Glazed Roasted Pork Loin \$550
 Artisan Rolls & Rosemary Pan Gravy
- Prime Rib of Beef Au Jus \$750
 Artisan Rolls & Horseradish Cream
- Salmon \$600
 Artisan Rolls & Lemon Dill Butter Sauce

Based on 120 minutes of continuous service.

LATE NIGHT

Late Night Snacks - \$15 per person Cheeseburgers, Mini Corn Dogs & Chicken Wings Buffalo BBQ, Ranch, Teriyaki & Parmesan Garlic Sauces

The Candy Bar - \$15 per person Soft Pretzels with Cheese & Mustard, Gourmet Popcorn & assorted Full-size Candy Bars

Chocolate Dipped Assortment - \$20 per person Rice Crispy Bites, Pound Cake, Fresh Fruit, Pretzels & Marshmallows

Cakes & Cookies - \$7 per person Various Cakes, Cookies & Brownies

Minimum 25 guests. Based on 60 minutes of continuous service.

