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# Chateau on the Lake Resort

415 N. State Highway 265 Branson, MO 65616

[www.chateauonthelakebranson.com](http://www.chateauonthelakebranson.com) | (417)334-1161

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BREAKFAST

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## Continental Breakfast | 21

A Seasonal Fruit Display with Fresh Berries

Build your own Yogurt Parfait with Greek and Vanilla Yogurts, Granola, Berry Compote and Dried Fruits.

### Choice of one:

- Sausage Egg and Cheese Muffins
- Biscuits and Sausage Gravy

### Served with:

Freshly Brewed Colombian Blend and Decaffeinated Coffee

Assorted Herbal Teas

Chilled Orange, Apple, and Cranberry Juices

Requires a Minimum of 20 guests. Priced for Maximum 2 hour serve time. Enhancements available.

Prices are per person. A customary taxable service charge and sales tax will be added to prices. Special Plates are available upon request

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## Chateau | 29.50

Fruit Display with Fresh Berries and Assorted Pastries

Scrambled Eggs

### Choice of 1:

- Pancakes (served with maple syrup & butter)
- Biscuits & Sausage Gravy
- French Toast (served with maple syrup & butter)

### Choice of 1:

- Cheesy Potato Casserole
- Potatoes O'Brien
- Hash Brown Patties

### Choice of 1:

- Ham Steaks
- Pork Sausage Patties
- Turkey Sausage Links
- Bacon

## Buenos Dias | 27

Citrus Fruits and Melon with Tajin

Chili Dusted Potatoes

Warm Tortillas

Scrambled Eggs

Chorizo Sausage

Jack Cheese, Salsa and Sour Cream

Huevos Rancheros (refined beans, corn tortillas, eggs, jack cheese, rojo sauce)

Apple Cinnamon Sopapillas

### All Buffets Served with:

Freshly Brewed Colombian Blend and Decaffeinated Coffee

Assorted Herbal Teas

Chilled Orange, Apple, and Cranberry Juices

Buffet Requires a Minimum of 20 guests. Priced for Maximum 2 hour serve time. Enhancements available.

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## Plated

Limit of Two selections.



### All Plated Breakfasts Include:

Baked Goods  
Fresh Fruit Cups  
Orange Juice  
Colombian Blend Regular and Decaffeinated Coffee  
Assorted Herbal Teas  
Iced Water

### Sweet and Savory | 25

#### Choice of 1:

Pancakes or French Toast (served with hot maple syrup and butter)

#### Choice of 1:

Ham Steak, Pork Sausage Patties, Turkey Sausage Links or Bacon

### The Ozark | 27

Scrambled Eggs (with or without cheese)

Biscuits and Sausage Gravy

#### Choice of 1:

Ham Steak, Pork Sausage Patties, Turkey Sausage Links, or Bacon

### All American| 27

Scrambled Eggs (with or without cheese)

Potatoes O'Brien

#### Choice of 1:

Ham Steak, Pork Sausage Patties, Turkey Sausage Links or Bacon

### Eggs Benedict | 29

Served on English Muffin with Canadian Bacon, Poached Eggs and Hollandaise Sauce

Potatoes O'Brien

Prices are per person. A customary taxable service charge and sales tax will be added to prices. Enhancements available. Special Plates are available upon request.

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## Enhancements | priced per person

Designed to compliment your breakfast selection.

Enhancements are served individually for your health assurance.

Enhancements cannot be ordered as a stand alone.

French Toast with Butter & Maple Syrup	2.00
Pancakes with Butter & Maple Syrup	2.00
Biscuits and Sausage Gravy	2.00
Gravlax & Bagels with House Smoked Salmon	14.00
Vegetable Egg White Frittata	2.00
Cheese Omelets	2.00
Quiche Lorraine	2.00
Grits with Cheddar Cheese & Chives	2.00
Oatmeal with Brown Sugar & Raisins	2.00
Eggs Benedict	3.00

## Omelet Station | 13 per person

Fresh Eggs & Egg Whites

With Peppers, Onions, Peppers, Mushrooms, Tomato, Spinach, Jalapeno, Ham. Bacon and Jack Cheese

Station may not be ordered as stand alone.

Requires a \$100.00 chef attendant fee per hour per station

Prices are per person. A customary taxable service charge and sales tax will be added to prices. Special Plates are available upon request.

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## **Popped | 22**

Fresh Popped Movie Theatre Style Popcorn, Ozark Mountain Flavored Popcorn, Yellow Cheddar Jalapeno, Chocolate Peanut Butter. Assorted Coke Products and Bottled Water

## **Trail Mix | 20**

Mixed Nuts, White and Milk Chocolate Chips, M&M's, Dried Fruit, Assorted Coke Products and Bottled Water

## **Dip | 20**

Traditional Hummus with Naan Bread, Olive Tapenade with Crostini's Guacamole, Salsa, Tortilla Chips and Sliced Vegetables. Assorted Coke Products and Bottled Water

## **Sweet | 21**

Assorted Cookies, Chocolate Chips, M&Ms, Brownies, Blondies and Cheesecake Bars White and Chocolate 2% milk, Regular and Decaffeinated coffee

## **Salty | 22**

Warm Pretzel with Dijon and Stone Ground Mustards, Potato Chips with French Onion Dip, Assorted Nuts, Tortilla Chips, Salsa, Queso Dip, Jalapenos and Sour Cream. Assorted Coke Products and Bottled Water

## **Sundae | 21**

(Attendant Fee \$100 per station)  
Waffle Cones, Vanilla and Chocolate Ice Creams. Chocolate, Caramel and Strawberry Sauces.  
Toppings: Peanuts, Candy, Sprinkles, Whipped Cream and Cherries  
Assorted Coke Products and Bottled Water

## **Fit | 22**

Fruit Display with Berries and Yogurt Dip, Vegetable Crudité with Ranch and Dill Dips, Assorted Cheeses with Crackers and Bread Sticks. Infused Water, Juices and Bottled Water

**Breaks are priced for one hour serve time. Additional serve time is an additional fee per person.**

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



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## All-Day Beverage Package | 19

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

## Half Day Beverage Package | 14

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

## The following items are Priced Individually

Assorted Coca-Cola Products	4.00
Bottled Water	4.00
Assorted Chilled Bottled Juices	6.00
Red Bull (Regular & Sugar Free)	6.00

## The following items are Priced by Gallon

Fresh Squeezed Lemonade	42.00
Iced & Hot Herbal Tea	42.00
Colombian Blend Regular and Decaffeinated Coffee	60.00

## Coffee Bar- 4 hours 12.00

Colombian Blend Regular and Decaffeinated Coffee  
Assorted Flavored Creamers & Torani Syrups  
Shaved Milk Chocolate and Fresh Whipped Cream

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

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## Enhancements

### The following items are priced per dozen

Assorted Muffins-Blueberry, Banana Nut & Chocolate	38.00
Assorted Cookies- Chocolate Chip, M&Ms & Seasonal	38.00
Doughnuts	38.00
Cinnamon Rolls	40.00

### The following items are priced individually/on consumption:

Fresh Whole Fruit (Bananas, Oranges and Apples)	3.00
Assorted Candy Bars	4.50
Granola Bars	4.50
Energy bars	6.00
Granola Parfait	7.00

### The following items are priced per person

Vegetable Crudité Dips	6.00
Fresh Popped Popcorn	6.00
Chips & Salsa	6.00
Potato Chips with French Onion Dip	6.00
Tri Colored Tortilla Chips with Salsa, Guacamole & Queso	10.00



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

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## Hot Plated

Limit of Two Entrée selections, accompaniments must be the same



### Entrees:

#### Pork Loin | 30

Rosemary Roasted Pork Loin with Pan Drippings

#### Roast Beef or Turkey | 30

Open Face Roast Beef or Roasted Turkey Sandwich with Gravy

#### Chicken | 30

Lemon Pepper Grilled Chicken Breast with Herb Velouté

#### Salmon | 32

Orange Miso Glazed Salmon

#### Pot Roast | 32

Beef Pot Roast with Bordelaise

### All Plated Lunches Include:

Green Salad with Choice of Dressing

Dinner Rolls and Butter

Seasonal Vegetables

Colombian Blend Regular and Decaffeinated Coffee

Assorted Hot Herbal and Iced Tea

Iced Water

### Accompaniments:

#### Choice of 1:

Garlic Mashed Potatoes, Mac & Cheese, Roasted Red Potatoes, or

Creamy Orzo

#### Choice of 1:

Apple Pie with Whipped Cream or Pecan Pie with Caramel Sauce

Prices are per person. A customary taxable service charge and sales tax will be added to prices. Special Plates are available upon request.

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## Cold Plated or Boxed

Limit of Two Entrée selections, accompaniments must be the same



### Italian | 24

Italian Grinder with Ham, Turkey, Salami, Lettuce, Tomato, Oil & Vinegar and Baguette

### Chicken Salad Croissant | 24

Chateau Chicken Salad Croissant with Apples & Cranberries, Lettuce and Tomato

### Veggie Wrap | 24

Veggie Wrap with Hummus, Tamari Roasted Vegetables and Bean Sprouts

### Turkey Wrap | 24

Turkey Bacon Wrap with Mayo, Lettuce and Tomato

### Cobb Salad | 24

Chopped Chicken and Bacon over Greens, Tomatoes, Sliced Hard Boiled Egg, Blue Cheese Crumbles, Avocado and Green Goddess Dressing

### Chicken Caesar Salad | 24

Chopped Chicken, Romaine, Parmesan Cheese, Croutons and Caesar Dressing

### Accompaniments:

#### Choice of 1:

Chips, Pasta Salad, Potato Salad or Cole Slaw

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### All Plated/Boxed Lunches Include:

Assorted Cookie

Colombian Blend Regular and Decaffeinated Coffee

Assorted Hot Herbal and Iced Tea

Iced Water

Prices are per person. A customary taxable service charge and sales tax will be added to prices. Special Plates are available upon request.

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## Comida | 32

- Citrus Slaw (cabbage, jicama, oranges, radish, lemon & lime)
- Chicken Enchiladas with Salsa Verde (pulled Chicken, Black Beans, Roasted corn, Chihuahua cheese and Corn Tortilla)
- Warm Flour & Crispy Corn Tortillas
- Seasoned Ground Beef
- Refried Beans, Salsa, Sour Cream, Lettuce, Tomato, Onion, Olives, Jalapenos and Jack Cheese
- Tortilla Soup (roasted tomato, tortillas with chicken stock)
- Churros with Caramel Sauce and Lemon Bars

### All Buffet Lunches Include:

Colombian Blend Regular and Decaffeinated Coffee

Assorted Hot Herbal and Iced Tea

Iced Water

## Soup, Salad and Sandwich | 31

### Choice of 1:

- Green Salad (greens, cucumber, grape tomatoes, carrots and onions) with Choice of 2 dressings
- Corn Bread Salad (spinach, jack cheese, roasted corn, diced red onion, tomato, ranch dressing and cornbread croutons)
- Harvest Salad (greens, dried cranberries, apples, candied nuts, toasted pepitas, feta cheese and green goddess dressing).

### Choice of 1:

- Potato Salad
- Cole Slaw
- Pasta Salad

### Assorted Breads

Honey Ham, Smoked Turkey, Roast Beef  
Cheddar, Swiss and Pepper Jack Cheeses  
Lettuce, Tomato, Pickles, Mayo, Mustard and Herb Vinaigrette

### Soup Du Jour

### Assorted Cookies and Bars

Buffets require 20 Person Minimum. Priced for Maximum 2 hour serve time.

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## Ozark Picnic | 32

- Calico Potato Salad & Cornbread with Honey Butter
- Baked Smoked Gouda Mac & Cheese
- Succotash Vegetables
- Fried Chicken & House Smoked BBQ Pulled Pork
- Miner Stew
- Berry Cobbler with Cream Fraiche & Chocolate Cake

## All American | 34

- Green Salad (croutons, grape tomatoes, cucumber, carrot, & diced onion) with Ranch & French Dressings
- Burger Buns
- Grilled Chicken Breast & Hamburgers
- American, Cheddar, & Pepper Jack Cheeses
- Lettuce, Tomato, Onion, Pickle, Mayo, Mustard, and Ketchup
- Corn on the Cobb
- Tater Tots
- Apple & Pecan Pies

## Taste of Asia | 35

- Chopped Salad (Carrot, Cilantro, Edamame, Napa Cabbage, Peppers) & Sesame Vinaigrette
- Steamed Rice
- Kung Pao Chicken
- Beef & Broccoli
- Egg Rolls
- Tamari, Hoisin, Sriracha
- Egg Tarts and Fortune Cookie

## Pranzo | 33

- Caesar Salad
- Roasted Yellow Squash, Zucchini and Red Pepper
- Baked Ziti (seasoned ground beef, pasta, marinara and 3 cheeses)
- Chicken Penne Alfredo
- Tiramisu and Lemon Bars

### All Buffet Lunches Include:

Colombian Blend Regular and Decaffeinated Coffee

Assorted Hot Herbal and Iced Tea

Iced Water

**Buffets require 20 Person Minimum. Priced for Maximum 2 hour serve time.**

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## Cold Hors D'oeuvres Stations

Priced per 50 Pieces



Classic Bruschetta (tomato, basil, garlic, EVO, balsamic glaze)	175
Carpaccio Baguette (tamarind shaved beef)	180
Ahi Poke Cumberer Cups (sushi grade tuna, edamame, soy, ginger)	185
Smoked Deviled Eggs	165
Caprese Skewers (burrata, grape tomatoes, balsamic, basil)	175
Prosciutto Wrapped Melon	165
Mini BLT	175
Assorted Tea Sandwiches (Berry & Nutella, Cream Cheese, Cucumber & Dill, Tomato, Burrata & Basil)	175

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A customary taxable service charge and sales tax will be added to prices.

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## Hot Hors D'oeuvres Stations

Priced per 50 Pieces



Maryland Style Crab Cakes with Citrus Aioli	225
Buffalo Wings with Blue Cheese & Celery	185
Bacon Cheeseburger Meatballs (Tomato, Onion & Pickles)	185
Bacon Wrapped Peppadews stuffed with Boursin Cheese	190
Crab Stuffed Mushrooms	185
Mini Beef Wellington with Horseradish Sauce	200
Chicken Satay with Peanut Sauce	200

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A customary taxable service charge and sales tax will be added to prices.

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## Hors D' Oeuvres Displays



<b>Domestic Cheese</b>	14
Assorted Cubed and Sliced Cheeses, Fruit Garnish and Assorted Crackers	
<b>Crudité</b>	12
Fresh Vegetables with Ranch and Dill Dips	
<b>Fruit</b>	14
Fresh Sliced Citrus Fruits, Melons and Seasonal Berries. Tajin and Yogurt Dip	
<b>Charcuterie</b>	19
Assorted Cured Meats and Seasonal Cheeses, Pickled Vegetables, Olives, Crackers and Breads. Chili Infused Honey & Pepita Spread	
<b>Spinach &amp; Artichoke Dip with Pita Bread</b>	15
<b>Jalapeno, Beer Cheese Dip with Pretzel Sticks</b>	15

Priced for Maximum 2 hour serve time.

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## Carving Stations



### Steamship of Beef | 1500

Serves 75 people (3-week notice needed)

### Leg of Lamb with Sherry Jus | 420

Serves 25-30 people

### Beef Prime Rib with Au Jus & Horseradish | 460

Serves 35-40 people

### Bacon Wrapped Pork Lion with Mustard Honey Glace|

300

Serves 35-40 people

### Salmon En Croute with Lemon Dill Cream Sauce| 380

Serves 35-40 people

### Herb Seared Beef Tenderloin with Red Wine Jus| 640

Serves 25-30 people

All carving stations require a chef attendant fee of 100.00 per hour per station.  
Recommended one station per 100 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices. Special Plates are available upon request.

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## Chateau | 62

Jeana Salad (frisée & red oak leaves, charred grapes & tomatoes, toasted pumpkin seed, feta cheese & balsamic vinaigrette) with French Bread & Butter

Garlic Haricot Vert and Potatoes Dauphinoise

### Choice of 1:

- Rosemary & Red Wine Braised Short Ribs
- Beef Medallions with Mushroom Demi Glace

### Choice of 1:

- Coq au Vin (chicken & wine)
- Chicken Marsala

### Choice of 1:

- Lava Cake with Whip Cream
- Butter Cake with Crème Fraiche
- New York Style Cheesecake with seasonal topping

### All Buffet Dinners Include:

Colombian Blend Regular and Decaffeinated Coffee

Assorted Hot Herbal and Iced Tea

Iced Water

## Fiesta | 56

Chopped Salad (shredded lettuce, diced onion & tomato, roasted corn, green & black olives, crispy tortilla strips, cotija cheese and chili vinaigrette)

Warm Tortillas

Refried Beans

### Choice of 1:

- Red Rice
- Arroz con Crema (creamy rice with cheese & green peppers)

### Choice of 1:

- Beef Barbacoa (citrus, herbs & chipotle with cabbage and pickled red onions)
- Carne Asada (grilled skirt steak with pico de gallo)

### Choice of 1:

- Cochinita Pibil (slow cooked pork in banana leaves with citrus & achiote)
- Pollo Carnitas (braised chicken in herbs, condensed, milk and coca cola)

Caramel Flan with Berries and Key Lime Pie for dessert

**Buffets require 20 Person Minimum. Priced for Maximum 2 hour serve time**

A customary taxable service charge and sales tax will be added to prices. Special Plates are available upon request.

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## Ozark | 60

Corn Bread Salad (spinach, jack cheese, roasted corn, diced red onion, tomato, & cornbread croutons) with Ranch Dressing

Cheddar Biscuits

Succotash Vegetables

Buttermilk Mashed Potatoes & Gravy

Smoked Tomato Basil Soup

### Choice of 1:

- Fried Chicken with Country Gravy
- Fried Catfish with Remoulade

### Choice of 1:

- Smoked Beef Brisket with BBQ Sauce
- Chicken Fried Steak with Country Gravy

### Choice of 1:

- Bread Pudding with Crème Anglaise
- Butter Cake with Crème Fraiche
- Apple Pie with Whipped Creme

### All Buffet Dinners Include:

Colombian Blend Regular and Decaffeinated Coffee

Assorted Hot Herbal and Iced Tea

Iced Water

## Cena | 58

Caesar Salad and Caprese Salad

Focaccia Bread & Butter

Roasted Squash, Zucchini and Red Peppers

### Choice of 1:

- Penne Pasta
- Gnocchi

### Choice of 1:

- Marinara
- Alfredo

### Choice of 1:

- Chicken Saltimbocca (white wine, prosciutto & sage sauce)
- Chicken Piccata (white wine, caper & butter sauce)

### Choice of 1:

- Steak Pizzaiolo (balsamic grille flank steak with marinara & mozzarella)
- Porchetta (pork seasoned & roasted with pan drippings)

Profiteroles (cream stuffed pastry dipped in chocolate and Flourless Chocolate Torte)

**Buffets require 20 Person Minimum. Priced for Maximum 2 hour serve time**

A customary taxable service charge and sales tax will be added to prices. Special Plates are available upon request

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## Plated Dinner

Limit of Two Entrée selections, accompaniments must be the same

### Choice of 1:

#### STARTER

- Green Salad with choice of dressing
- Harvest Salad
- Cornbread Salad

### Choice of 1:

#### VEGETABLE

- Steamed Broccoli
- Garlic Haricot Vert
- Squash & Zucchini
- Candied Carrots
- Asparagus Bundle(seasonal only)

### Choice of 1:

#### STARCH

- Garlic Mashed Potatoes
- Sweet Potato Au Gratin
- Twice Baked Potato
- Rosemary Roasted Red Potatoes
- Creamy Orzo
- Red Rice

### Choice of 1:

#### ENTRÉE

- Chicken Saltimbocca 46
- Chicken Galina 46
- Creamy Dijon Braised Pork Chop with Mushrooms 46
- House Smoked Turkey Breast with Sage Velouté 46
- Pork Tenderloin with Apple Bourbon Glaze 50
- Honey & Soy Glazed Salmon 52
- Tamarind Braised Short Rib with Red Wine Reduction 55
- Crab Stuffed Shrimp with Lemon Garlic Bechamel 65

### Choice of 1:

#### DESSERT

- New York Style Cheesecake with Choice of two Toppings
- Chocolate Cake
- Lemon Italian Cake

### PLATED DUET ENTRÉE OPTIONS:

#### DUET ENTRÉE CHOICE OF 1:

- 4 oz Prime Filet Mignon with Demi-Glace & Maryland Style Crabcake with Sweet Chili Aioli 62
- 4 oz Beef Sirloin & 4 oz Seared Chicken Breast 60

### Plated Dinner Includes:

Dinner Rolls and Butter

Colombian Blend Regular and Decaffeinated Coffee

Assorted Hot Herbal and Iced Tea

Iced Water

A customary taxable service charge and sales tax will be added to prices. Special Plates are available upon request.



# AROUND THE WORLD STATIONS

## CHOOSE 2, 3 or 4

Stations require 20 Person Minimum. Priced for Maximum 1 1/2 hour serve time

### USA | 1500 (per 75 people)

*Chef attendant fee to apply*

- Chef Carved Smoke Steamship of Beef (3-week notice needed)
- Assorted Rolls
- Au Jus, BBQ, Horseradish
- Brandied Mushrooms, Caramelized Onion
- Whipped Potatoes

### Asia | 24

*Chef attendant fee to apply*

#### Choice of Steamed Rice or Lo Mein

#### Bowl to include:

- Hoisin Glazed Shrimp, Teriyaki Chicken, & Mongolian Beef
- Kim Chi, Bok Choy, Snow Peas, Carrots, Radish, & Broccoli

#### Chef Rolled Sushi to include:

- California, Philly, & Spicy Tuna Rolls
- Wasabi, Pickled Ginger, & Tamari

#### Stations are served with:

Colombian Blend Regular and Decaffeinated Coffee  
Assorted Hot Teas and Iced Tea  
Iced Water

### Mexican | 24

*Chef attendant fee to apply*

- Warm Flour
- Corn Tortillas
- Crispy Tostadas
- Beef Birria, Pork Carnitas, Chicken al Carbon
- Guacamole, Sour Cream, Roasted Tomato Salsa, Salsa Verde Cruda, Pico de Gallo, Chihuahua Cheese, Cotija Monterrey Jack Cheese, Citrus Salsita, Jicama Slaw
- Borracho Beans

### Mediterranean | 24

- Caprese Skewers, Greek Salad Kababs, Composed Caesar Salads
- Focaccia & Ciabatta Breads
- Cheese Tortellini with Pesto Alfredo
- Fried Sausage Ravioli with Marinara & Shaved Parmesan

### Desserts | 12

#### Choice 1

*Chef attendant fee to apply*

Choice of 1 Flambe Station:

- Cherries Jubilee **OR** Bananas Foster
- Vanilla Ice Cream Cups, Granola, Candied Nuts, Vanilla Wafers

#### Choice 2

- Assorted Mini Desserts, Bars, Mousse Cups,
- Coconut Macaroons, Truffles, Petit Fours

**Chef attendant fee of 100.00 per hour per station.**

**Recommended one station per 100 guests.**

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

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# BAR SERVICE

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BEVERAGE

## HOSTED BAR

- House Liquors 7.00
- Premium Liquors 8.50
- Super Premium Liquors 9.50
- 
- Domestic Beer 7.00
- Import & Craft 8.00
- Keg Domestic Beer-180 12 oz pours 650.00
  
- House Wine/By the Glass 8.00
- Cordials 10.00
  
- Bottled Water 4.00
- Coca-Cola 4.00
- Fruit Juices 6.00
- Red Bull Regular or Sugar Free 6.00

## CASH BAR

- House Liquor 7.00
- Premium Liquor 8.50
- Super Premium Liquor 9.50
  
- Domestic Beer 7.00
- Import & Craft 8.00
  
- House Wine/By the Glass 8.00
- Cordials 10.00
  
- Bottled Water 4.00
- Coke A Cola Products 4.00
- Fruit Juices 6.00
- Red Bull Regular or Sugar Free 6.00

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

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BEVERAGE



## PACKAGE 1 | HOUSE LIQUOR, BEER, WINE & SODA

- 1 Hour 20.00
- 2 Hour 28.00
- Each Additional Hour 12.00

## PACKAGE 2 | PREMIUM LIQUOR, BEER, WINE & SODA

- 1 Hour 25.00
- 2 Hour 35.00
- Each Additional Hour 12.00

## PACKAGE 2 | SUPER PREMIUM LIQUOR, BEER, WINE & SODA

- 1 Hour 28.00
- 2 Hour 42.00
- Each Additional Hour 17.00

## PACKAGE 2 | BEER, WINE & SODA

- 1 Hour 18.00
- 2 Hour 24.00
- Each Additional Hour 10.00

PACKAGES ARE PRICED PER PERSON PER HOUR

\*\*IF CORDIALS ARE REQUESTED AN ADDITIONAL \$10.00 PER PERSON PER HOUR FEE TO APPLY

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

# BANQUET BAR MENU

## HOUSE BRANDS

Conciere Vodka  
Conciere Gin  
Conciere Silver Rum  
Conciere Tequila  
Conciere Whiskey  
Conciere Whiskey  
Bourbon  
Conciere Scotch  
Conciere Amaretto

## SUPER PREMIUM

Kettle One  
Hendricks  
Bacardi  
Casamigos  
Makers Mark  
Courvoisier  
Johnny Walker Black  
Label

## PREMIUM BRANDS

New Amsterdam  
Gordons  
Don Q  
Grant  
Camarena  
Jim Beam  
E&J Brandy

## CORDIALS

Kahlua  
Grand Marnier  
Frangelica  
Baileys  
Di Sarano Amaretto

# BANQUET BAR MENU

## DOMESTIC BEER

Coors Light  
Bud Light  
Budweiser  
O'Douls  
Miller Light  
Michelob Ultra

## HOUSE WINE

Chardonnay  
Pinot Grigio  
Moscato  
White Zin  
Cabernet  
Merlot  
Pinot Noir

## MISCELLANEOUS

Mineral Water  
Soft Drinks  
Red Bull

## IMPORTED BEER

Corona  
Blue Moon  
Sam Adams

## SPECIALITY

Bud Light Keg  
Bottle Chardonnay  
Bottle Pinot Grigio  
Bottle Cabernet  
Bottle Merlot  
Bottle Pinot Noir  
Bottle Champagne