



RENAISSANCE® WATERFORD
OKLAHOMA CITY HOTEL

R
RENAISSANCE®
HOTELS

6300 WATERFORD BOULEVARD
OKLAHOMA CITY, OK 73118
MARRIOTT.COM/OKCBW



R
RENAISSANCE®
HOTELS

CONTINENTAL BREAKFAST

Minimum of 10 guests; 1 Hour Duration

the classic | \$22

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Assorted Yogurts with Granola

Selection of Breakfast Pastries, Croissants, Bagels, and Breads

Whipped Sweet Butter, Cream Cheese, and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

healthy café | \$25

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Assorted Yogurts with Granola

Assorted Power and Granola Bars

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

deluxe continental | \$26

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Assorted Yogurts with Granola

Assorted Cold Cereals with Assorted Milks

Assorted Power and Granola Bars

Selection of Breakfast Pastries, Croissants, Bagels, and Breads

Whipped Sweet Butter, Cream Cheese, and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

BREAKFAST BUFFETS

Minimum of 20 guests; 1 Hour Duration. Additional \$8 per person if less than 20 guests.

the americas | \$26

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Fresh Scrambled Eggs with Salsa and Cheddar Cheese

Hickory Smoked Bacon and Country Sausage

Home Fries with Caramelized Onions and Roasted Peppers

Selection of Breakfast Pastries, Croissants, Bagels, and Breads

Whipped Sweet Butter, Cream Cheese, and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

southwestern | \$29

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Fresh Scrambled Eggs with Chorizo and Cheddar Cheese

Pico de Gallo and Fresh Salsa

Crispy Bacon

Refried Beans and Flour Tortillas

Home Fries with Caramelized Onions and Roasted Peppers

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

BREAKFAST BUFFETS

Minimum of 20 guests; 1 Hour Duration. Additional \$8 per person if less than 20 guests.

fresh country | \$32

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Fresh Scrambled Eggs with Salsa and Cheddar Cheese

Biscuits and Gravy

Chicken Fried Steak with Country Gravy

Cheesy Southern Grits

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

healthy start | \$30

Selection of Chilled Fruit Juices

Sliced Seasonal Fruit Platter with Fresh Berries

Assorted Yogurts with Granola

Assorted Cold Cereals with Assorted Milks

Fresh Scrambled Eggs

Turkey Bacon or Turkey Sausage

Steel Cut Oatmeal Station to include Peanut Butter, Cinnamon Sugar, Assorted Dried Fruits, and Nuts

Selection of Multigrain Breads and Bagels

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

PLATED BREAKFAST

all american | \$25

Fresh Fruit Bowl

Fresh Scrambled Eggs

Your Choice of Hickory Smoked Bacon or Country Sausage

Home Fries with Caramelized Onions and Roasted Peppers

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

french toast | \$24

Fresh Fruit Bowl

Texas Toast infused with Orange Zest and Cinnamon Sugar Batter served with Powdered Sugar and Berries

Your Choice of Hickory Smoked Bacon or Country Sausage

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

western scramble | \$26

Fresh Fruit Bowl

Fresh Scrambled Eggs with Ham, Bell Peppers, Onions, and Cheese

Home Fries with Caramelized Onions and Roasted Peppers

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

fresh and healthy | \$28

Fresh Fruit Bowl

Scrambled Egg Whites

Your Choice of Turkey Bacon or Turkey Sausage

Seared Sweet Potatoes

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

PLATED BREAKFAST

traditional eggs benedict (50 guest maximum) | \$32

Fresh Fruit Bowl

Soft Poached Eggs atop Canadian Bacon and a Crispy English Muffin smothered in Rich Hollandaise Sauce

Home Fries with Caramelized Onions and Roasted Peppers

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

steak and eggs | \$34

Fresh Fruit Bowl

Fresh Scrambled Eggs

8 oz Flat Iron Steak

Home Fries with Caramelized Onions and Roasted Peppers

Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

BREAKFAST STATIONS

\$100 attendant fee will apply. One attendant per 50 guests.

the omelet station | \$13

Fresh Whole Eggs and Egg Whites (Egg Beaters available upon request)
Peppers, Onions, Mushrooms, Spinach, Tomatoes, Jalapenos, and Cheese
Assorted Breakfast Meats

belgian waffle station | \$12

Fresh Belgian Waffles
Cinnamon Sugar, Fresh Berries, and Bananas
Whipped Sweet Butter, Whipped Cream, and Maple Syrup

BREAKFAST ENHANCEMENTS

Smoked Salmon Display with Capers, Red Onions, Spring Mix, Cream Cheese, Tomato Slices with Mini Bagels or Bagel Chips | \$13 per person

Breakfast Burrito (Your Choice of Bacon or Sausage) | \$6 each

Turkey Bacon and Egg White Breakfast Burrito on Whole Grain Pita | \$7 each

Egg Croissant Sandwich to include Cured Ham and Aged Cheddar | \$7 each

English Muffin Sandwich to include Eggs, Bacon and Gruyere Cheese | \$6 each

French Toast or Belgian Waffles with Maple Syrup and Butter | \$6 each

Steel Cut Oatmeal Station to include Peanut Butter, Cinnamon Sugar, Assorted Dried Fruits and Nuts with Milk | \$6 per person

Assorted Cold Cereals with Assorted Milks | \$5 per person

A LA CARTE BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee | \$55 per gallon

Regular Iced Tea and Herbal Hot Teas | \$40 per gallon

Hot Chocolate with Whipped Cream | \$40 per gallon

Fruit Punch or Lemonade | \$40 per gallon

Infused Water Display to include Cucumber, Berry and Lemon \$30 per three gallons

Orange, Cranberry, Apple, V8 or Tomato Juice | \$40 per gallon

Assorted Bottled Juices (Orange, Apple, Cranberry, or V8) | \$6 each

Regular or Sugar Free Red Bull | \$6 each

Assorted Gatorade or G2 | \$6 each

Bottled Water | \$4 each

Fiji Bottled Water | \$6 each

Perrier Sparkling Water | \$6 each

Topo Chico | \$6 each

Assorted Flavored Sparkling Water | \$5 each

Vitamin Enriched Water | \$6 each

Assorted Soft Drinks | \$4 each

A LA CARTE BREAKS

bakery

Assorted Jumbo Muffins, Danishes and Croissants | \$42 per dozen

Assorted NY Style Bagels and Individual Cream Cheese | \$42 per dozen

Sliced Sweet and Savory Breakfast Breads | \$42 per dozen

Assorted Oven Fresh Cookies | \$42 per dozen

Chocolate Brownies, Blondies or Lemon Bars | \$42 per dozen

Jumbo Pretzels with Cheese and Mustard | \$42 per dozen

market

Protein, Granola and Candy Bars | \$5 each

Individual Bags of Kettle Chips or Pretzels | \$4 each

Assorted Yogurts | \$4 each

Mixed Nuts | \$6

Whole Fresh Fruit | \$3 each

House-made Potato Chips with Dip | \$5 per person

Popcorn | \$3 per person

Chef's Blend Trail Mix | \$5 per person

Famous Amos Cookie Packs | \$4 each

Naked Smoothies | \$8 each

BREAK PACKAGES

Priced per person. 30 Minute Duration, Minimum of 10 Guests;
Additional \$6 per person if less than 10 guests.

everyone's favorites | \$14

Freshly Baked Cookies, Brownies, and
Lemon Bars
Assorted Nuts and Trail Mix Packs
Assorted Milks, Assorted Soft Drinks, and
Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

chips 'n dips | \$16

House-made Chips with Ranch Dip
Tortilla Chips with Salsa and Guacamole
Bavarian Cream Stuffed Churros
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

health nut | \$15

Assorted Granola Bars
Assorted Nuts and Trail Mix Packs
Assorted Yogurts with Granola
Whole Fruits
Peanut Butter Stuffed Celery Sticks
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

morning essence | \$16

Assorted Naked Smoothies
Fresh Sliced Fruit
Sweet and Savory Breakfast Breads
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

energy break | \$18

Chef's Blend Trail Mix
Whole Fresh Fruit
Assorted Granola Bars
Assorted Naked Smoothies
Vitamin Enriched Water
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

muffins and more | \$16

Fresh Sliced Fruit
Assorted Jumbo Muffins
Assorted Naked Smoothies
Assorted Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

BREAK PACKAGES

Priced per person. 30 Minute Duration, Minimum of 10 Guests;
Additional \$6 per person if less than 10 guests.

discover your own

To include Assorted Soft Drinks and Water
Freshly Brewed Regular and Decaffeinated
Coffee and Selection of Hot Teas

select three | \$16 select five | \$20

Chef's Blend Trail Mix
Power and Granola Bars
Assorted Nuts and Trail Mix Packs
Assorted Candy Bars
Whole Fresh Fruit
Sweet and Savory Breakfast Breads
Freshly Baked Cookies
Brownies and Lemon Bars
House-made Chips with Ranch Dip
Tortilla Chips with Salsa and Guacamole
Individual Bags of Chips and Pretzels
Famous Amos Cookies Packs
Freshly Popped Popcorn
Freshly Baked Pretzels with Cheese
Assorted Naked Smoothies

BRUNCH BUFFET

Minimum of 20 guests; additional \$8 per person if less than 20 guests.
Served with Selection of Chilled Juices, Freshly Brewed Regular
and Decaffeinated Coffee and Selection of Regular and Hot Teas
\$45 per person

starters (select one)

Sliced Seasonal Fresh Fruit and Berry Display
Bruschetta Display
Vegetable Crudite
Charcuterie Board

brunch favorites (select two)

Frittata
Chicken and Waffles
French Toast with Warm Syrup

main entrees (select two)

Shrimp and Grits
Herb Roasted Turkey Breast
Chicken Paillard
Grilled Pork Loin
Herb Crusted Salmon

sides

Quinoa Salad
Roasted Rosemary Potatoes
Selection of Breakfast Pastries, Croissants, Bagels, and Breads

desserts

Chef's Grand Dessert Display

LUNCH BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

the deli | \$32

Chef's Soup of the Day

Garden Salad Bowl with Assorted Dressings

American Coleslaw

Red Skin Potato Salad

Shaved Roast Beef, Sliced Roasted Breast of Turkey, Shaved Chicken Breast, Peppered Pastrami, Honey Cured Ham, Salami (*Select Three Meats*)

American, Swiss, Cheddar and Pepper Jack Cheese

Fresh Cut Leaf Lettuce, Tomatoes, Red Onion and Pickles

Assorted Breads

Mayonnaise, Dijon Mustard, Deli Mustard and Ground Mustard

Individual Bags of Chips

Freshly Baked Cookies and Brownies

Freshly Brewed Iced Tea and Water

the healthy delight | \$28

Artisan Breads

Chef's Soup of the Day

Vegetable Crudité

Hummus and Pita Chips

Build your own Salad Bar: Spring Mix, Romaine and Spinach

Cherry Tomatoes, Red Onions, Black Olives, Cucumbers, Shredded Carrots and Croutons

Hard-boiled Eggs, Bacon Bits, Sliced Grilled Chicken Breasts

Assorted Dressings

Chicken Salad with White & Red Grapes

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

LUNCH BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

tailgate party I \$32

Field Greens Salad with Assorted Dressings

American Coleslaw

Red Skin Potato Salad

Flame Grilled Angus Burgers and Grilled Marinated Chicken Breasts

Fresh Cut Leaf Lettuce, Tomatoes, Red Onions and Pickles

American, Swiss, Cheddar and Pepper Jack Cheese

Assorted Buns

Traditional Condiments

Baked Beans

Individual Bags of Chips

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

backyard BBQ I \$35

Garden Salad Bowl with Assorted Dressings

American Coleslaw

Red Skin Potato Salad

Smoked Brisket

Grilled BBQ Chicken

Three Cheese Baked Mac n Cheese

Baked Beans

Corn on the Cob

Braised Green Beans

Jalapeno Cheddar Cornbread and Dinner Rolls

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

LUNCH BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

little italy | \$35

Caesar Salad with Garlic Croutons

Caprese Salad with Fresh Mozzarella, Tomatoes, Sweet Basil and Balsamic Glaze

Penne and Fettucini Noodles

Marinara and Roasted Garlic Alfredo Sauce

Chicken Parmesan

Italian Meatballs

Seasonal Vegetables

Grilled Asparagus

Garlic Bread

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

southwest fest | \$32

Southwest Salad with Assorted Dressings

Grilled Marinated Beef & Chicken Fajitas with Grilled Onions & Peppers

Corn Tortillas and Soft Flour Tortillas

Shredded Lettuce, Pico de Gallo and Pickled Jalapenos

Sour Cream, Salsa, Guacamole, Green Chili Queso and Tortilla Chips

Braised Pinto Beans

Mexican Rice

Bavarian Cream Stuffed Churros with Dip

Freshly Brewed Iced Tea and Water

LUNCH BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

the waterford special | \$40

Renaissance House Salad with Assorted Dressings

Brined Airline Chicken with Demi Glace

Honey Dijon Glazed Salmon

Garlic Mashed Potatoes

Herb Wild Rice

Seasonal Vegetables

Chef's Assorted Desserts

Freshly Baked Dinner Rolls

Freshly Brewed Iced Tea and Water

BOX LUNCHES

All boxed lunches include pasta salad, potato chips, Famous Amos cookie pack, whole fruit, Bottled Water with Crystal Light drink mix, cutlery packs and assorted condiments

wraps | \$27

Grilled Chicken Caesar

Southwest Chipotle Chicken

Baked Sweet Potato

sandwiches | \$25

Turkey and Pepper Jack

Ham and Swiss

Roast Beef and Cheddar

Vegetarian

EXPRESS PLATED LUNCH

All express plated lunches include Tea and Water, Fresh Baked Bread, and a Dessert Selection

cobb salad | \$26

Romaine, Bleu Cheese, Hard-boiled Egg, Bacon Bits, Grilled Chicken Cherry Tomatoes, Red Onion, Cucumbers, Sliced Avocado and Pepperoncini

chef salad | \$25

Spring Mix, Julienne Turkey and Ham, Hard-boiled Egg, Grape Tomatoes, Cucumbers, Red Onion, Black Olives and Croutons

grilled chicken caesar | \$25

Grilled Chicken, Romaine, Grated Parmesan and Croutons with Caesar Dressing

blackened shrimp salad | \$28

Arcadian Spring Mix, Blackened Shrimp, English Cucumbers, Red Onion, Cherry Tomatoes, Sliced Avocado and Sliced Almonds

wraps with house-made chips (select one) | \$25

Grilled Chicken Caesar

Southwest Chipotle Chicken

Turkey BLT

Baked Sweet Potato



DESSERT SELECTIONS

desserts (select one of two alternating)

Triple Chocolate Mousse Cake

Chocolate Overload Oreo Crusted Cake

Italian Cream Cake

Red Velvet Cake

NY Style Cheesecake

Salted Caramel Cheesecake

Lemon Dream Cheesecake

Brulée Cheesecake

Carrot Cake

Lemon Meringue Pie

Key Lime Pie

Tiramisu

Panna Cotta

Chef's Choice Dessert

PLATED LUNCH

All Lunch Entrees include a choice of Salad, Entrée, Starch, Vegetable and Dessert
Fresh Baked Bread, Coffee, Tea and Water

salads (select one)

House Signature

Spring Mix with Shredded Carrots, Cherry Tomatoes, Red Onion served with Ranch or Balsamic Vinaigrette

Caesar Salad

Romaine, Grated Parmesan, and Croutons with Caesar Dressing

Strawberry Balsamic Salad

Baby Spinach, Sliced Strawberries, Blueberries, Red Onion, Toasted Pecans, Goat Cheese and Balsamic Reduction with Ranch or Balsamic Vinaigrette

entrees (select one)

Grilled Chicken Breast topped with Garlic Peppercorn Cream Sauce | \$32

Brined Airline Chicken topped with Demi Glace | \$34

Honey Dijon Glazed Salmon | \$35

Marinated Flat Iron Steak topped with Mushroom Cream Sauce | \$39

Braised Short Ribs topped with Burgundy Demi | \$35

6 oz Center Cut Filet topped with Red Wine Demi | \$56

Herb Roasted Pork Tenderloin topped with Bourbon Butter Sauce | \$35

PLATED LUNCH

All Lunch Entrees include a choice of Salad, Entrée, Starch, Vegetable and Dessert

Fresh Baked Bread, Coffee, Tea and Water.

starch (select one)

Garlic and Herb Whipped Potatoes
Buttermilk Mashed Potatoes
Roasted Rosemary Potatoes
Crispy Herb Smashed Potatoes
Herb Wild Rice
Chef's Choice Starch

vegetable (select one)

Sauteed Green Beans
Grilled Asparagus
Roasted Zucchini and Squash
Seasonal Vegetables
Roasted Brussel Sprouts
Roasted Broccoli and Cauliflower
Sauteed Bok Choy
Chef's Choice Vegetables

desserts (select one of two alternating)

Triple Chocolate Mousse Cake
Chocolate Overload Oreo Crusted Cake
Italian Cream Cake
Red Velvet Cake
NY Style Cheesecake
Salted Caramel Cheesecake
Lemon Dream Cheesecake
Brulée Cheesecake
Carrot Cake
Lemon Meringue Pie
Key Lime Pie
Tiramisu
Panna Cotta
Chef's Choice Dessert

ALL DAY MEETING PACKAGES

all day beverages | \$20

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Regular and Herbal Hot Teas
Assorted Soft Drinks
Bottled Water

basic | \$44

All Day Beverages
Continental Breakfast Choice
AM or PM Break

silver | \$72

All Day Beverages
Continental Breakfast Choice
AM or PM Break
Lunch Buffet Choice

gold | \$82

All Day Beverages
Continental Breakfast Choice
AM and PM Break
Lunch Buffet Choice

platinum | \$89

All Day Beverages
Breakfast Buffet Choice
AM and PM Break
Lunch Buffet Choice

DINNER BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

the waterford I \$56

Renaissance House Salad with Assorted Dressings
Caesar Salad
Grilled Chicken Breasts with Peppercorn Cream Sauce
Panko Crusted Salmon
Flank Steak with Rosemary Shallot Red Wine Sauce
Roasted Rosemary Potatoes
Herb Wild Rice
Grilled Asparagus
Grilled Zucchini and Squash
Lemon Italian Cream Cake and Chocolate Torte
Freshly Baked Dinner Rolls
Freshly Brewed Iced Tea and Water

surf and turf I \$60

Field Greens Salad with Assorted Dressings
Jumbo Shrimp with Garlic Wine Butter
Honey Dijon Salmon
Flank Steak with Mushroom Demi
Garlic Whipped Potatoes
Herb Wild Rice
Grilled Asparagus
Grilled Zucchini and Squash
Chef's Assorted Desserts
Freshly Baked Dinner Rolls
Freshly Brewed Iced Tea and Water

DINNER BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

pork loin and chicken breasts | \$44

House Salad with Assorted Dressings

Marinated Grilled Chicken Breasts with Peppercorn Thyme Sauce

Blackened Pork Loin with Bourbon Butter Sauce

Buttermilk Mashed Potatoes

Herb Wild Rice

Roasted Asparagus

Grilled Zucchini and Squash

Chef's Assorted Desserts

Freshly Baked Dinner Rolls

Freshly Brewed Iced Tea and Water

a healthy twist | \$47

Spinach Salad with Assorted Dressings

Quinoa Succotash

Herb Grilled Chicken Breasts

Roasted Salmon

Seared Sweet Potatoes

Herb Brown Rice

Roasted Zucchini and Squash

Steamed Broccoli

Multi Grain Dinner Rolls

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

DINNER BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

oklahoma country dinner | \$42

Garden Salad with Assorted Dressings

Potato Salad

Chicken Fried Steak with Country Gravy

Bourbon Glazed Meatloaf

Buttermilk Mashed Potatoes

Slow Simmered Collard Greens

Southern Green Beans

Chef's Assorted Desserts

Freshly Baked Dinner Rolls

Freshly Brewed Iced Tea and Water

bbq smoke house | Two Meats \$48 or Three Meats \$54

Garden Salad Bowl with Assorted Dressings

American Coleslaw

Red Skin Potato Salad

Smoked Brisket

Grilled BBQ Chicken

Smoked Ribs

Smoked Sausage

Three Cheese Baked Mac n Cheese

Baked Beans

Southern Green Beans

Grilled Corn on the Cob

Jalapeno Cheddar Cornbread and Freshly Baked Dinner Rolls

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

DINNER BUFFETS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.

latin griller I \$45

Southwest Salad with Assorted Dressings

Marinated Skirt Steak and Chicken Fajitas with Grilled Bell Peppers and Onions

Chili Rubbed Salmon topped with Latin Salsa

Cheese Enchiladas

Soft Flour Tortillas

Shredded Lettuce, Pico de Gallo and Pickled Jalapenos

Sour Cream, Salsa, Guacamole, Green Chili Queso and Tortilla Chips

Refried Black Beans

Cilantro Lime Rice

Simmered Mexican Style Street Corn

Bavarian Cream Stuffed Churros with Dip

Freshly Brewed Iced Tea and Water

southern italy I \$48

Antipasto Board

Caesar Salad with Garlic Croutons

Caprese Salad with Fresh Mozzarella, Tomatoes, Sweet Basil and Balsamic Glaze

Penne and Fettucini Noodles

Marinara and Roasted Garlic Alfredo Sauce

Chicken Parmesan

Italian Meatballs

Spicy Italian Sausage with Fennel and Grilled Peppers and Onions

Classic Lasagna

Sauteed Zucchini and Yellow Squash with Fresh Basil

Grilled Asparagus with Lemon Wine Sauce

Garlic Bread

Chef's Assorted Desserts

Freshly Brewed Iced Tea and Water

PLATED DINNER

All Dinner Entrees include a choice of Salad, Entrée, Starch, Vegetable and Dessert
Fresh Baked Bread, Coffee, Tea and Water (upgrade to soup additional \$4 or add soup with salad
to meal additional \$4 to listed menu price)

salads (select one)

House Signature

Spring Mix with Shredded Carrots, Cherry Tomatoes, Red Onion served with Ranch or Balsamic Vinaigrette

Caesar Salad

Romaine, Grated Parmesan, and Croutons with Caesar Dressing

Strawberry Balsamic Salad

Baby Spinach, Sliced Strawberries, Blueberries, Red Onion, Toasted Pecans, Goat Cheese and Balsamic
Reduction with Ranch or Balsamic Vinaigrette

Caprese Salad

Roma Tomatoes, Mozzarella Cheese, Balsamic Reduction, and Fresh Basil

soups (select one)

Chicken Noodle

Tomato Basil

Creamy Potato

Lobster Bisque

Hungarian Mushroom Soup

PLATED DINNER

All Dinner Entrees include a choice of Salad, Entrée, Starch, Vegetable and Dessert
Fresh Baked Bread, Coffee, Tea and Water

entrees (select one)

Grilled Chicken Breast topped with Garlic Peppercorn Cream Sauce | \$37

Brined Airline Chicken topped with Demi Glace | \$39

Honey Dijon Glazed Salmon | \$42

Seared Mahi Mahi topped with Lemon Butter Sauce | \$46

Marinated Flat Iron Steak topped with Mushroom Cream Sauce | \$42

Braised Short Ribs topped with Burgundy Demi | \$42

8 oz Center Cut Filet topped with Dried Cherry Red Wine Demi | \$60

10 oz NY Strip Steak topped with Gorgonzola Butter Sauce | \$52

Herb Roasted Pork Tenderloin topped with Bourbon Butter Sauce | \$39

Grilled Bone-In Pork Chop topped with Bourbon Peach Sauce | \$42

dual entrees (select one)

Grilled Chicken and Jumbo Shrimp topped with Riesling Cream Sauce | \$45

Herb Marinated Grilled Chicken Breast and Petit Filet topped with Peppercorn Demi | \$58

Seared Atlantic Salmon and Grilled Shrimp topped with Chardonnay Cream Sauce | \$ 48

Seared Atlantic Salmon and a Petit Filet topped with Thyme Butter Sauce | \$59

Herb Roasted Airline Chicken Breast and Salmon Filet topped with Chardonnay Cream Sauce | \$54

PLATED DINNER

All Dinner Entrees include a choice of Salad, Entrée, Starch, Vegetable and Dessert

Fresh Baked Bread, Coffee, Tea and Water

starch (select one)

Herb Whipped Potatoes
Buttermilk Mashed Potatoes
Roasted Rosemary Potatoes
Crispy Herb Smashed Potatoes
Herb Wild Rice
Chef's Choice Starch

vegetable (select one)

Sauteed Green Beans
Grilled Asparagus
Roasted Zucchini and Squash
Seasonal Vegetables
Roasted Brussel Sprouts
Roasted Broccoli and Cauliflower
Sauteed Bok Choy
Chef's Choice Vegetables

desserts (select one of two alternating)

Triple Chocolate Mousse Cake
Chocolate Overload Oreo Crusted Cake
Italian Cream Cake
Red Velvet Cake
NY Style Cheesecake
Salted Caramel Cheesecake
Lemon Dream Cheesecake
Brulée Cheesecake
Carrot Cake
Lemon Meringue Pie
Key Lime Pie
Tiramisu
Panna Cotta
Chef's Choice Dessert

HORS D' OEUVRES

Minimum of 25 pieces ordered per item.

If requested, \$100.00 Butler Passed Hors d'oeuvres fee per 50 guests.

chilled

- Prosciutto Wrapped Asparagus | \$5
- Assorted Finger Sandwiches | \$4
- Watermelon & Feta Skewers | \$4
- Assorted Deviled Eggs | \$5
- Shrimp Cocktail Shooters | \$6
- Tomato Basil Bruschetta | \$4
- Turkey & Ham Pinwheels with Herb Cream Cheese | \$5
- Hummus Shooters with Pita & Veggie Sticks | \$4
- Caprese Skewers | \$5
- Ceviche Shrimp Shooters | \$6
- Antipasto Skewers | \$5
- Assorted Dessert Shooters | \$5
- Assorted Mini Cake Petit Fours | \$5
- Assorted Mini Cheesecakes | \$5

hot

- Bacon Wrapped Cream Cheese Stuffed Jalapenos | \$5
- Meatballs – BBQ, Marinara, or Swedish | \$5
- Crab Cakes | \$6
- Coconut Shrimp | \$6
- Crab Rangoon | \$6
- Spinach & Artichoke Rangoon | \$4
- Bacon Wrapped Shrimp with Habanero Crema | \$6
- Black Pepper Burgundy Beef Skewers | \$6
- Chicken Skewers – BBQ, Hoisin Sesame, or Sweet Chili | \$5
- Sliders – BBQ Pulled Pork, Burgers, Shredded Chicken | \$5
- Stuffed Mushrooms | \$5
- Egg Rolls – Southwest Style, Vegetable or Pork | \$4
- Bacon Wrapped Scallops with Rosemary Skewers | \$6
- Gouda Mac and Cheese Bites | \$4
- Wings – BBQ, Buffalo, Sweet Chili, or Hoisin | \$5
- Chicken and Waffle Skewers | \$5
- Beef Empanadas | \$6
- Mini Wellingtons | \$7
- Mini Quiches | \$4

DISPLAYS

Minimum of 25 pieces per item required.

If requested, \$100.00 Butler Passed Cold Hors d'oeuvres fee per 50 guests.

artisanal cheese display | \$13 per person

Selection of Imported and Domestic Cheeses served with Baguettes, Crostini and Gourmet Crackers

vegetable crudité | \$8 per person

Broccoli, Cauliflower, Carrots, Celery, Sliced Portobello Mushrooms, Green Onions, Heirloom Tomatoes, Artichoke Hearts and Assorted Olives with Ranch Dip

grand charcuterie display | \$15 per person

Fine Cured Meats, Cheeses, Antipasto Favorites with Crostini and Gourmet Crackers

seasonal fruit display | \$9 per person

Freshly Sliced Seasonal Fruit with Honey Yogurt Dip

jumbo shrimp cocktail | \$18 per person

Chilled Seasonal Shrimp with Traditional Cocktail Sauce and Condiments

trio slider display | \$18 per person (select three)

BBQ Pulled Pork

Mini Burgers

Shredded Chicken

Shredded Beef

ACTION STATIONS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.
\$100.00 attendant fee will apply; one attendant mandatory per 50 guests.

italian pasta station | \$17

Served with Garlic Bread and Shaved Parmesan

Pasta: Farfalle and Penne

Sauces (select 2): Alfredo, Marinara or Pesto Cream

Grilled Chicken, Italian Meatballs, Sundried Tomatoes, Wild Mushrooms, Artichokes, Julienne Vegetables, Broccoli and Cauliflower Florets, Olives and Garlic

south of the border fajitas | \$16

Beef and Chicken Fajitas

Sautéed Fresh Peppers and Onions

Mini Flour Tortillas

Pico de Gallo, Guacamole, Salsa, Sour Cream, Jalapenos, Pepper Jack, and Monterey Jack Cheese

mac n cheese station | \$17

Classic Mac n Cheese and Gouda Mac n Cheese

Grilled Chicken, Shrimp, Hickory Smoked Bacon, Ham, Brisket,

Lobster (\$3 additional per person)

Cherry Tomatoes, Caramelized Onion, Mushrooms, Spinach, Olives, Jalapenos, Parmesan and Cheddar Cheese

ACTION STATIONS

Minimum of 20 guests; additional \$8 per person if less than 20 guests.
\$100.00 attendant fee will apply; one attendant mandatory per 50 guests.

mashed potato bar | \$16

Creamy Whipped Regular and Sweet Potatoes

Bacon, Chicken and Ham

Shredded Brisket or Pulled Pork (\$3 additional per person)

Feta, Cheddar, Bleu Cheese, and Swiss

Spinach, Mushrooms, Jalapenos, Roasted Garlic, Broccoli, Marshmallows, Candied Pecans, Brown Sugar, Golden Raisins and Chives

Ranch, Butter and Sour Cream

bananas foster and strawberry romanoff live! | \$15

Bananas Fosters Flambé served over your choice of Cake and Vanilla Bean Ice Cream

Sliced Strawberries marinated in Gran Marnier topped with Chantilly Cream served over Vanilla Ice Cream

CARVING STATIONS

Minimum of 25 guests required.

\$100.00 attendant fee will apply; one attendant mandatory per 50 guests.

herb roasted turkey with creamy turkey gravy | \$9 per person

Served with Cranberry Compote and Fresh Baked Rolls

rosemary roasted prime rib | \$17 per person

Served with Horseradish Cream, Au Jus and Fresh Baked Rolls

coffee crusted beef tenderloin | \$20 per person

Served with Red Wine Demi Glace and Fresh Baked Rolls

herbed roasted pork loin | \$10 per person

Served with Bourbon Demi Glace and Fresh Baked Rolls

bbq smoked brisket | \$12 per person

Served with House BBQ Sauce and Fresh Baked Rolls

COCKTAILS

HOST BAR

Premium Liquor	\$9 per drink
Select Liquor	\$7 per drink
Imported Beer	\$5 per bottle
Domestic Beer	\$4 per bottle
Local Craft Beer	\$7 per drink
House Wines	\$8 per drink
Soft Drinks	\$3 per drink
Bottled Water	\$3 per bottle

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$125 bartender fee (3 hour minimum; one bartender per 100
guests required)
\$25 for each additional hour

PREMIUM LIQUOR

Johnnie Walker Black
Knob Creek
Jack Daniel's Tennessee Whiskey
Crown Royal
Grey Goose
Bombay Sapphire
Bacardi Superior
Patron Silver
Hennessey Privilege VSOP

SELECT LIQUOR

Dewars
Jim Beam
Canadian Club
Smirnoff
Beefeater
Don Q Cristal
Jose Cuervo Silver
Courvoisier VS

HOUSE WINES

Chardonnay, Cabernet, Merlot
Pinot Noir, Moscato

COCKTAILS

CASH BAR

Premium Liquor	\$10 per drink
Select Liquor	\$8 per drink
Imported Beer	\$6 per bottle
Domestic Beer	\$5 per bottle
Local Craft Beer	\$7 per drink
House Wines	\$9 per drink
Soft Drinks	\$4 per drink
Bottled Water	\$4 per bottle

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$125 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

PREMIUM LIQUOR

Johnnie Walker Black
Knob Creek
Jack Daniel's Tennessee Whiskey
Crown Royal
Grey Goose
Bombay Sapphire
Bacardi Superior
Patron Silver
Hennessey Privilege VSOP

SELECT LIQUOR

Dewars
Jim Beam
Canadian Club
Smirnoff
Beefeater
Don Q Cristal
Jose Cuervo Silver
Courvoisier VS

HOUSE WINES

Chardonnay, Cabernet, Merlot
Pinot Noir, Moscato

COCKTAILS

BY THE HOUR - PREMIUM

First Hour	\$19 per person
Two Hours	\$29 per person
Three Hours	\$35 per person
Four Hours	\$39 per person

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$125 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

PREMIUM LIQUOR

Johnnie Walker Black
Knob Creek
Jack Daniel's Tennessee Whiskey
Crown Royal
Grey Goose
Bombay Sapphire
Bacardi Superior
Patron Silver
Hennessey Privilege VSOP

HOUSE WINES

Chardonnay, Cabernet, Merlot
Pinot Noir, Moscato

COCKTAILS

BY THE HOUR - SELECT

First Hour	\$17 per person
Two Hours	\$23 per person
Three Hours	\$29 per person
Four Hours	\$33 per person

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$125 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

SELECT LIQUOR

Dewars
Jim Beam
Canadian Club
Smirnoff
Beefeater
Don Q Cristal
Jose Cuervo Silver
Courvoisier VS

HOUSE WINES

Chardonnay, Cabernet, Merlot
Pinot Noir, Moscato

COCKTAILS

BY THE HOUR – BEER AND WINE

First Hour	\$15 per person
Two Hours	\$19 per person
Three Hours	\$25 per person
Four Hours	\$29 per person

BEER

Budweiser | Michelob Ultra
Coors Light | Miller Lite | Bud Light
Blue Moon Belgian White | Stella Artois | Pabst Blue Ribbon
Samuel Adams Boston Lager | Sam Adams Seasonal
Corona Light | Modelo Especial

BARTENDER FEE

\$125 bartender fee (3 hour minimum; one bartender per 100
guests required)
\$25 for each additional hour

HOUSE WINES

Chardonnay, Cabernet, Merlot
Pinot Noir, Moscato

WINE LIST

Mionetto Prosecco, Organic (Sparkling) | \$35 per bottle
Mumm Napa Brut Prestige (Sparkling) | \$45 per bottle
Charles Smith Kung Fu Girl (Riesling) | \$36 per bottle
Magnolia Grove by Château St. Jean (Rose) | \$35 per bottle
Magnolia Grove by Château St. Jean (Chardonnay) | \$35 per bottle
Kenwood Vineyards (Chardonnay) | \$35 per bottle
Copain Tous Ensemble (Chardonnay) | \$35 per bottle
Sonoma Cutrer Russian River Ranches (Chardonnay) | \$46 per bottle
Sea Pearl (Sauvignon Blanc) | \$40 per bottle
Magnolia Grove by Chateau St. Jean (Pinot Grigio) | \$35 per bottle
Line 39 (Pinot Noir) | \$35 per bottle
Magnolia Grove by Château St. Jean (Cabernet Sauvignon) | \$35 per bottle
Sledgehammer (Cabernet Sauvignon) | \$35 per bottle
Ferrari-Carano (Cabernet Sauvignon) | \$70 per bottle
Achaval-Ferrer (Malbec) | \$55 per bottle
Magnolia Grove by Château St. Jean (Merlot) | \$35 per bottle
Decoy by Duckhorn (Merlot) | \$55 per bottle
House Wines (Moscato, Chardonnay, Pinot Noir, Cabernet, Merlot) | \$35.00 per bottle

BARTENDER FEE

\$125 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

BLOODY MARY AND MIMOSA BAR

\$12 per person per hour
(Minimum of 2 Hours)
Bloody Mary Cocktails
Assorted Fruit Juices with Champagne

BARTENDER FEE

\$125 bartender fee (3 hour minimum; one bartender per 100 guests required)
\$25 for each additional hour

CATERING GUIDELINES

guarantees

A guaranteed number of attendees is due by noon, three business days prior to your function. If no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. The hotel will be prepared to serve 5% over your guaranteed count. Should your actual attendance exceed your guarantee you will be charged for the actual number of attendees. The final guarantee must be at least 80% of the contracted number. If the count falls below this percentage, you will be charged the difference. Final estimated payment is due with your guarantee.

room assignment

Function rooms are assigned according to the anticipated number of guests. The hotel reserves the right to reassign function space in order to best accommodate our guests.

service charge and tax

A 24% service charge and tax applies to all food, beverage, audio visual, and room rental charges. Service charges and taxes will be posted respectively and are subject to change. All prices are quoted exclusively of service charge and tax charge. For tax exempt groups, a copy of your state tax exemption form must be received thirty (30) days prior to your event