

# Banquet & Events Menus





Buffets: 3 - 7   Plated: 8 & 9   Platters & Boxed: 10 & 11   Hors d'oeuvres: 12

Snacks: 13   Bar Packages: 14 & 15   Beverages: 15

# BREAKFAST BUFFETS

## Breakfast Buffet

( Includes Orange Juice, Coffee & Tea Service )

- **Rock Run Continental**      \$16  
Seasonal sliced fresh fruit, Assortment of Muffins, Bagels, Cream Cheese and Butter
- **Executive Continental**      \$18  
Jumbo Cinnamon Rolls, Seasonal Fresh Fruit, Greek Yogurt with House Granola, and Scrambled Eggs
- **Route 66 Buffet**      \$21  
Scrambled eggs, Bacon, Sausage, Breakfast Potatoes, Yogurt with House Granola, Whole Fruits, Muffins and Bagels.
- **Brunch**      \$38  
Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, French Toast, Assorted Breakfast Pastries, Yogurt Cups, Granola, Fresh Fruit Slices, Smoked Salmon display (with Capers, Onions, Bagels, and Cream Cheese), Tomatoes, Mini Quiches, Assorted Cold Meat (Turkey, Ham, Roast Beef), and Cheese with your choice of Soup.

## Breakfast Buffet Enhancements

|                      |     |                |     |                  |     |
|----------------------|-----|----------------|-----|------------------|-----|
| French Toast         | \$5 | Waffles        | \$6 | Yogurt Cups      | \$2 |
| Steal Cut Oatmeal    | \$4 | Cinnamon Rolls | \$3 | Biscuits & Gravy | \$6 |
| Freshly Sliced Fruit | \$5 | Muffins        | \$2 | Pancakes         | \$5 |

## Adult Beverage Enhancements

( Priced per person according to the contracted buffet head count, less minors )

|                               |      |                                     |      |
|-------------------------------|------|-------------------------------------|------|
| 2 Hours of Bottomless Mimosas | \$19 | 2 Hours of Bottomless Bloody Mary's | \$21 |
|-------------------------------|------|-------------------------------------|------|

# PLATTERS & BOXED

## Breakfast Platter

|                                         |             |                                            |            |
|-----------------------------------------|-------------|--------------------------------------------|------------|
| Miniature Croissants                    | \$28 dozen  | Yogurt Cups                                | \$25 dozen |
| Pasteries                               | \$28 dozen  | Cinnamon Rolls                             | \$36 dozen |
| Assorted Bagels                         | \$28 dozen  | Breakfast Burritos                         | \$96 dozen |
| Assorted Muffins                        | \$28 dozen  | Fruit Platter (serves 10)                  | \$80       |
| Scones                                  | \$28 dozen  |                                            |            |
|                                         | (serves 10) |                                            |            |
| Salmon and Cream Cheese Bagels          | \$85        | Croissants with Ham and Cheese             | \$60       |
| Scrambled Eggs, Bacon and Cheese Bagels | \$75        | Croissants with Salmon and Cream Cheese    | \$75       |
| Ham and Cheese Bagels                   | \$60        | Croissants with Bacon, Lettuce, and Tomato | \$70       |
| Bacon, Lettuce, and Tomato Bagels       | \$60        | Fresh Seasonal Sliced Fruit                | \$80       |
| Croissants with Cheese and Tomato       | \$50        |                                            |            |

## Breakfast Boxed

( Served with Whole Fruit, Tea, & Coffee to go )

|                                     |         |                                        |         |
|-------------------------------------|---------|----------------------------------------|---------|
| <b>HOT</b>                          |         |                                        |         |
| Scrambled Egg and Cheese Croissants | \$12/pp | Scrambled Egg, Bacon, and Cheese Bagel | \$12/pp |
| <b>COLD</b>                         |         |                                        |         |
| Ham and Cheese Bagel                | \$10/pp | Ham and Cheese Croissant               | \$10/pp |
| Bacon, Lettuce, and Tomato Bagel    | \$12/pp | Bacon, Lettuce, and Tomato Croissant   | \$12/pp |
| Salmon and Cream Cheese Bagel       | \$14/pp | Cheese and Tomato Croissant            | \$10/pp |

# BUFFETS

## Buffet

( Minimum of 25 guests. Add Soup, Salad, or Dessert for \$5 each )

- **Land & Sea**     \$32  
Roasted Chicken Quarters, Baked Cod, Garlic Mashed Potatoes, Broccoli, Honey Glazed Carrots, and Mixed Green Salad
- **Fresh Fix**     \$22  
Grilled Chicken & Steamed Vegetables, served with a Green Salad, Potato Salad, and Freshly Sliced Fruit. Iced Tea and Lemonade included.
- **Executive Buffet**     \$35  
Chicken Marsala, Grilled Salmon, Mashed Potatoes, Asparagus, Garlic Bread, and Green Salad
- **Chicken & Steak Burrito**     \$20  
Served with a Black Bean and Corn Salad. Iced Tea and Lemonade included.
- **Little Italy Pasta**     \$20  
Bowtie Pasta, Penne Pasta, served with Marinara Sauce, Alfredo Sauce. Served with a Green Salad and Garlic Bread. Iced Tea and Lemonade included. Add Grilled Chicken, Vegetables, or Meatballs \$5/pp
- **Burger Theory Burger Bar**     \$24  
Beef Hamburger and Chicken Breasts, Cheeses, Lettuce, Tomato, Pickle, Onion, Grilled Onions, Mushrooms and Bacon. Served with Onion Rings, French Fries, and Coleslaw. Soft Drinks Included.
- **Chef Francisco's Famous Taco Bar**     \$20  
Chicken and Ground Beef, Soft Tacos, Shredded Lettuce, Tomato, Cheese, Guacamole, Salsa and Sour Cream. Served with Mexican Rice, Black Beans, and Assorted Soft Drinks.
- **Backyard BBQ**     \$35  
Beef Brisket, Pulled Pork Sandwich, Grilled Chicken Breasts, Baked Beans, Potato Salad, Coleslaw, Mac and Cheese. Iced Tea and Lemonade Included.
- **Vegetarian Wellness**     \$20  
Green Salad, Black Bean and Corn Salad, Vegetarian Lasagne, Pasta Primavera with Roasted Vegetables. Iced Tea and Lemonade included.

# LUNCH

## Gourmet Wraps - \$20

Your Choice of 2 Wraps | Served with Green Salad and French Fries | Iced Tea & Lemonade Included

Chicken Caesar

Fried Chicken Ranch

Grilled Flank Steak

Grilled Vegetables

## Sandwich & Salad/Soup - \$18

Assorted Sandwiches consisting of Roast Turkey, Roast Beef, and Chicken Salad on French Bread served with a Green Salad and Potato Salad or Soup. Assorted bags of Chips. Iced Tea and Lemonade included.

Chicken Noodle

Vegetable

Creamy Chicken and Wild Rice

Soup - Choice of One per Group

Cream of Tomato

Beef and Lentil

Beef Chili

Chicken Tortilla

Vegetable, Beef, and Barely

Minestrone

## Lunch Boxed - \$18 per person

(Choice of 3 options per group. Comes with Bag of Chips, Whole Fruit, Coleslaw, Soft Drink or Water)

- Prosciutto  
Genoa Salami, Ham, Pepperoni, Provolone, Lettuce, Onion, Vinaigrette on French Bread
- Roast Beef  
Cheddar, Lettuce, Tomato, Onion, Horseradish Cream on French Bread
- Roast Turkey  
Swiss Cheese, Bacon, Lettuce, Tomato, Onion, Black Pepper Mayo on French Bread
- Sliced Tomato  
Mozzarella, Spinach, Pesto Mayo on French Bread
- Chicken Salad  
Served on French Bread
- BLT  
Bacon, Lettuce, and Tomato on French Bread
- Ham  
Cheddar, Lettuce, Tomato, on French Bread
- Provolone  
Lettuce, Tomato, Cucumber, and Mayo on French Bread
- Pastrami  
Swiss Cheese, Red Onion, Tomato, and Mustard on French Bread

## Create Your Own Buffet

Minimum of 25 guests, \$35/pp | Children Under 10 Pay 50% | Add Additional Soup, Salad, or Dessert \$5 each per person

### Soup - Choice of One

Chicken Noodle

Vegetable

Creamy Chicken and Wild Rice

Cream of Tomato

Beef and Lentil

Beef Chili

Chicken Tortilla

Vegetable, Beef, and Barely

Minestrone

### Salad - Choice of One

Caesar Salad

Coleslaw

Potato Salad

Mixed Green Salad

Greek Salad

Strawberry Spinach Salad

Italian Pasta Salad

Black Bean and Corn Salad

### Vegetables & Starch - Choice of Two

Steamed Broccoli

Green Beans

Honey Glazed Baby Carrots

Asparagus

Roasted Corn on the Cob

Roasted Mixed Vegetables

Garlic Mashed Potatoes

Creamy Cheese Au Gratin

Potatoes

Baked Potatoes Served with Butter  
& Sour Cream

Roasted Garlic and Herb Red Potatoes

White Rice

Fettuccine

Mac and Cheese

## Entrées - Choice of Two

- **Panko Breaded Stuffed Chicken**  
Chicken stuffed with spinach, roasted red peppers, smoked gouda, prosciutto, bechamel sauce
- **Alfredo Chicken Breast**  
Smothered with an alfredo sauce
- **Chicken Parmesan**  
Breaded, boneless chicken breast topped with Parmesan cheese, marinara sauce, fresh basil, and provolone cheese
- **Chicken Marsala**  
Pan-fried, lightly floured boneless chicken breast with mushrooms and Marsala sauce
- **Roasted Chicken Quarters**  
Oven baked chicken quarters served with a Thyme Jus
- **Eggplant Parmesan**
- **Steak Fajitas**
- **Pan-Seared Catfish**
- **Smoked Beef Brisket\*\***
- **Southern Fried Chicken**
- **Sriracha Sirloin \*\***
- **Beef Lasagna**
- **Caribbean Salmon**
- **BBQ Pulled Pork**
- **Smoked Beef Brisket\*\***
- **New York Strip Steak\*\***

\*\* Additional \$6/pp

## Desserts - Choice of One

- |                              |                                |                             |
|------------------------------|--------------------------------|-----------------------------|
| • <b>New York Cheesecake</b> | • <b>Apple Pie</b>             | • <b>Carrot Cake</b>        |
| • <b>Tiramisu</b>            | • <b>Cherry Pie</b>            | • <b>Chocolate Brownies</b> |
| • <b>Key Lime Tart</b>       | • <b>Double Chocolate Cake</b> |                             |

# PLATED

## Lunch & Dinner

( Includes Bread, Coffee and Tea Service )

### Soup or Salad - Choice of One

- Chicken Noodle
- Vegetable
- Creamy Chicken and Wild Rice
- Minestrone
- Caesar Salad
- Coleslaw
- Potato Salad
- Cream of Tomato
- Beef and Lentil
- Beef Chili
- Chicken Tortilla
- Mixed Green Salad
- Greek Salad
- Strawberry Spinach Salad
- Vegetable, Beef and Barley
- Cream of Mushroom
- French Onion
- Italian Pasta Salad
- Black Bean and Corn Salad

### VEGETABLES - Choice of One

- Steamed Broccoli
- Green Beans
- Honey Glazed Baby Carrots
- Asparagus
- Roasted Corn on the Cob
- Roasted Mixed Vegetables

### Starch - Choice of One

- Garlic Mashed Potatoes
- Creamy Cheese Au Gratin Potatoes
- Baked Potatoes served with Butter and Sour Cream
- Roasted Garlic and Herb Red Potatoes
- White Rice
- Mexican Rice
- Fettuccine

## Entrées

- **Panko Breaded Stuffed Chicken - \$33**  
Chicken stuffed with spinach, roasted red peppers, smoked gouda, prosciutto, bechamel sauce
- **Chicken Cordon Bleu - \$32**  
Chef's famous traditional Chicken Cordon Bleu
- **Alfredo Chicken Breast - \$31**  
Smothered with an alfredo sauce
- **Chicken Parmesan - \$35**  
Breaded, boneless chicken breast topped with Parmesan cheese, marinara sauce, fresh basil, and provolone cheese
- **Chicken Marsala - \$35**  
Pan-fried, lightly floured boneless chicken breast with mushrooms and Marsala sauce
- **New York Strip Steak - \$37**  
8 oz Strip Steak served with a Red Wine Jus
- **Caribbean Salmon - \$34**  
Served with a mango Salsa
- **Pan-Seared Salmon - \$34**  
Served with caramelized onions and sautéed garlic spinach
- **Filet of Beef - \$37**  
8 oz Filet of Beef served with a Red Wine Jus
- **Beef Brisket - \$37**  
Traditional brisket of beef slow roasted with aromatic vegetables and herbs
- **1/4 Leg Chicken & Caribbean Salmon - \$39**  
Oven baked chicken breast and 4oz Grilled Caribbean Salmon
- **Panko Breaded Stuffed Chicken & Filet of Beef - \$45**  
Chicken stuffed with spinach, roasted red peppers, smoked gouda, prosciutto, bechamel sauce and 6 oz Filet of Beef served with a Red Wine Jus
- **Surf and Turf - \$50**  
8 oz Filet of Beef and 4 Jumbo Shrimp
- **Filet of Beef served with a Red Wine Jus**

## Dessert - Choice of One

- |                       |              |                         |
|-----------------------|--------------|-------------------------|
| • New York Cheesecake | • Apple Pie  | • Double Chocolate Cake |
| • Tiramisu            | • Cherry Pie | • Carrot Cake           |
| • Key Lime Tart       |              | • Chocolate Brownies    |

# HORS D'OEUVRES

( Minimum of 25 guests. Butler-served or on Platters. Price per individual piece. )

## Hot

- |                                   |       |                              |       |
|-----------------------------------|-------|------------------------------|-------|
| • Pulled Pork Sliders             | \$3   | • Mini Franks in Puff Pastry | \$2   |
| • Crab Stuffed Mushrooms          | \$3   | • Mini BBQ Chicken Wings     | \$3   |
| • Vegetable Egg Rolls             | \$2.5 | • Mozzarella Sticks          | \$2   |
| • BBQ Meatballs                   | \$2.5 | • Mini Chicken Kebobs        | \$3   |
| • Smoked Gouda Mac & Cheese Bites | \$2.5 | • Beef Sliders               | \$3.5 |
| • Chicken Quesadillas             | \$3   | • Chicken Sliders            | \$3   |
| • Cheese Quesadillas              | \$2.5 |                              |       |
| • Coconut Shrimp                  | \$2.5 |                              |       |
| • Mini Crab Cakes                 | \$3.5 |                              |       |

## Cold

- |                                                 |       |                               |       |
|-------------------------------------------------|-------|-------------------------------|-------|
| • Deviled Eggs                                  | \$3   | • Pesto Chilled Shrimp Skewer | \$3.5 |
| • Antipasto Skewers (Mozzarella, Olive, Tomato) | \$2   | • Bruschetta                  | \$2.5 |
| • Smoked Salmon Crostini                        | \$3   |                               |       |
| • Shrimp Ceviche Shooters                       | \$3.5 |                               |       |

# MEETING BREAKS/SNACKS

|                                              |           |                                                         |           |
|----------------------------------------------|-----------|---------------------------------------------------------|-----------|
| • Granola Bars                               | \$3 each  | • Jumbo Wings Platter (Serves 10)                       | \$60      |
| • Candy Bars                                 | \$3 each  | • Chicken Tenders Platter (Serves 10)                   | \$70      |
| • Crunchy Pretzels (Indiv. Bags)             | \$24 doz. | • Mozzarella Stick Platter (Serves 10)                  | \$70      |
| • Assorted Lays Chips (Indiv. Bags)          | \$24 doz. | • Cheese Quesadila Platter (Serves 10)                  | \$85      |
| • Cookies                                    | \$24 doz. | • Chicken Quesadila Platter (Serves 10)                 | \$110     |
| • Popcorn                                    | \$15 doz. | • Wisconsin Cheese Platter (Serves 20)                  | \$180     |
| • Hummus with Pita Points                    | \$5 each  | • Cheese & Meat Platter (Serves 20)                     | \$250     |
| • Hummus with Pita Points, Celery, & Carrots | \$8 pp    | • Beef Slider Platter (3 per person   Serves 10)        | \$100     |
| • Fruit Platter (Serves 10)                  | \$80      | • Chicken Slider Platter (3 per person   Serves 10)     | \$100     |
| • Chocolate Brownies                         | \$28 doz. | • Pulled Pork Slider Platter (3 per person   Serves 10) | \$100     |
| • Muffin Platter                             | \$28 doz. | • Croissants Platter                                    | \$28 doz. |
| • Pastries Platter                           | \$28 doz. | • Mini Quiches Platter                                  | \$38 doz. |
|                                              |           | • Yogurt Cups                                           | \$2 each. |
|                                              |           | • Cinnamon Rolls Cinnamon Rolls                         | \$38 doz. |

## Meeting Beverage Options

- Coke Products (Indiv.) \$36 doz.
- Bottle Water \$3 each

## By The Gallon

- Freshly Brewed Coffee (per gallon) \$40
- Hot Tea (per gallon) \$40
- Iced Tea (per gallon) \$40
- Lemonade (per gallon) \$40

# BAR PACKAGES

( All Hosted and Cash bars require a bartender @ \$150 per 75 guests | Minimum of 50 guests )

## Wine List

- Cabernet Sauvignon
- Merlot
- Pinot Nior
- Moscato
- Chardonnay
- Riesling
- Pinot Grigio

## Beer & Wine Packages

- Two Hour Package \$20/pp
- Three Hour Package \$24/pp
- Four Hour Package \$27/pp
- Each Additional Hour \$14/pp

Domestic and Import Beers, House Wine, Sodas

## House Package

- Two Hour Package \$21/pp
- Three Hour Package \$25/pp
- Four Hour Package \$29/pp
- Each Additional Hour \$16/pp

Choice of 3 Beers (2 Domestic, 1 Import) & 2 Red and 2 White Wines

## Premium Package

- Two Hour Package \$27/pp
- Three Hour Package \$31/pp
- Four Hour Package \$34/pp
- Each Additional Hour \$17/pp

Choice of 3 Beers (2 Domestic, 1 Import) & 2 Red and 2 White Wines

## Super Premium Package

- Two Hour Package \$32/pp
- Three Hour Package \$36/pp
- Four Hour Package \$40/pp
- Each Additional Hour \$19/pp

Choice of 4 Beers (2 Domestic, 2 Import) & 2 Red and 2 White Wines

### Domestic Beer List

- Coors Light
- Budweiser
- Bud Light
- Miller Lite
- Michelab Ultra

### Imported Beer List

- Corona Extra
- Heineken
- Stella Artois
- Modelo Especial

### Premium Liquor

- Tito's Vodka
- Tanqueray Gin
- Captain Morgan
- Malibu
- Corazon Tequila
- Jack Daniels

### Super Premium Liquor

- Absolut Vodka
- Hendricks Gin
- Captain Morgan
- Malibu
- Casamingas Tequila
- Crown Royal
- Hennessy

# BEVERAGES

- |                                |        |                           |        |
|--------------------------------|--------|---------------------------|--------|
| • Coffee (Gallon)              | \$40   | • Apple Juice (Pitcher)   | \$16   |
| • Iced Tea (Gallon)            | \$40   | • Mimosas                 | \$7/ea |
| • Bottled Water                | \$3/ea | • Sparkling Wine (Bottle) | \$25   |
| • Assorted Canned Coke (Dozen) | \$36   |                           |        |
| • Orange Juice (Pitcher)       | \$16   |                           |        |
| • Cranberry Juice (Pitcher)    | \$16   |                           |        |



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