



Buffet

All dinner buffets include your choice of starch, vegetable, salad and one bread item.
You may add an additional starch, vegetable or salad item for only \$1.75 per person.

One Entrée Buffet: \$23.50 (per guest)

POULTRY:

- Grilled Mediterranean Chicken ^{GF}
- Oven Roasted Chicken
- House Baked Chicken ^{GF}
- Chicken Parmesan
- Cilantro Lime Chicken ^{GF}
- Oven Roasted Turkey



PORK:

- Honey Baked Ham ^{GF}
- Stuffed Pork Chop
- Encrusted Pork Medallions
- Red Onion Pork Loin
- Cuban Pork ^{GF}
- Shredded Pork ^{GF}



BEEF:

- Smoked Beef Brisket
- Beef Bourguignonne
- Meatloaf
- Grilled Ground Steak Diane
- Asian Beef and Broccoli

PASTA & VEGETARIAN:

- Meat Lover's Baked Pasta
- Meat Lasagna
- Chicken Broccoli Cavatappi
- Spinach Lasagna
- Eggplant Parmesan



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Buffet

All dinner buffets include your choice of starch, vegetable, salad and one bread item.
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Two Entrée Buffet: \$25.50 (per person)

Add a Third Entrée Item for only \$3.50 per person

POULTRY

- Ranch Chicken
- Santa Fe Chicken (GF)
- Almond Crusted Chicken
- Greek Chicken (GF)
- Chicken Parmesan
- Chicken Supreme
- Dijon Chicken
- Pesto Chicken
- Chicken Cordon Bleu
- Chicken Newburg
- House Baked Chicken (GF)
- Oven Roasted Turkey
- Grilled Mediterranean Chicken (GF)
- Seared Chicken Beurre Blanc (GF)



PORK:

- Honey Baked Ham (GF)
- Pork Mignon
- Stuffed Pork Chop
- BBQ Pork Chop
- Teriyaki Pork Chop
- Encrusted Pork
- Pork Roulade
- Pork Osso Bucco
- Red Onion Pork Loin
- Cuban Pork (GF)
- Shredded Pork (GF)

BEEF:

- Asian Beef and Broccoli
- Beef Bourguignonne
- Smoked Beef Brisket (GF)
- Meatloaf
- Beef Bracholi
- Beef Burgundy
- Grilled Ground Steak

FISH:

- Baked Cod Fish (GF)
- Blackened White Fish (GF)
- Grilled Salmon
(add \$2.00 per person)

PASTA & VEGETARIAN:

- Meat Lover's Baked Pasta
- Meat Lasagna
- Chicken Broccoli Cavatappi
- Spinach Lasagna
- Eggplant Parmesan
- Portabella Ravioli



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Buffet – Sides Items

Side Items to accompany One and Two Entrée Buffets

Starches:

- Red Skin Smashed Potatoes ^{GF}
(with toppings add \$2.75 per person)
- Roasted Yukon Baby Potatoes ^{GF}
- Sea Salted Baked Potatoes ^{GF}
- Rice Pilaf ^{GF}
- Buttered Noodles
- Orzo Fresco

Vegetables:

- Key West Blend ^{GF}
- Green Beans with Baby Carrots ^{GF}
- Green Beans with Bacon and Onions ^{GF}
- Baby Glazed Carrots ^{GF}
- California Blend ^{GF}
- Buttered Kernel Corn Medley ^{GF}
- Seasonal Roasted Vegetables ^{GF}

Salads:

- Lemon Waldorf Salad ^{GF}
- Argula Pear Salad ^{GF}
- Honey Dijon Salad ^{GF}
- Garden Salad
- Spinach Salad ^{GF}
- Classic Caesar Salad
- Italian House Salad
- Mixed Malibu Greens ^{GF}
- Parmesan Peppercorn
- Fresh Fruit Salad ^{GF}

Upgraded Starch Items for an additional \$1.75 per person:

- Gourmet 3 Cheese Macaroni
- Scallop Potato
- Au Gratin Potato
- Spaetzels
- Parmesan Roasted Yukon Baby Potatoes ^{GF}
- Rosemary Garlic Baby Potatoes ^{GF}

Upgraded Vegetable Items for an additional \$1.75 per person:

- Green Beans with Almonds ^{GF}
- Roasted Brussel Sprouts ^{GF}
- Grilled Asparagus ^{GF}

Bread Items:

- Assorted Dinner Rolls
- Wheat Rolls
- French Bread
- Pepperoni Bread (add \$1.75 per person)
- Rosemary Bread (add \$1.75 per person)



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Budget Friendly Buffet

Buffet includes two (2) Side Items, Dinner Rolls, Butter and Disposable Tableware.
You may add an additional Side Item for only \$2.00 per person.

One Entrée Buffet: \$20.25 (per person)

Two Entrée Buffet: \$22.75 (per person)

ENTRÉE SELECTIONS:

- Chicken and Vegetable Cavatappi Pasta with Alfredo Sauce
 - Grilled Mediterranean Chicken (GF)
 - Oven Roasted Boneless Chicken in Savory Gravy
 - Seared Chicken Beurre Blanc
 - House Baked Bone-in Chicken with Butter and Onions (GF)
 - Oven Roasted Meatloaf with a Dark Brown Gravy
- Grilled Ground Beef Steak Diane with Creamy Beef Sauce (sauteed onions optional)
- Beef Stroganoff – Tender Chunks of Beef and Kluski Noodles tossed in a Sour Cream Beef Gravy
 - Honey Baked Ham with Brown Sugar Glaze (GF)
- Smoked Pork Roast – Thin Slices of Marinated Pork with a Pork Au Jus
 - Teriyaki Pork Kabobs

SIDE ITEMS:

- Smashed Potatoes (GF) - Baked Potatoes (GF) - Rice Pilaf (GF)
- Buttered Noodles - Savory Sage Dressing - Buttered Kernel Corn (GF)
- California Blend Vegetables - Garden Salad with Ranch & French Dressing
 - Broccoli & Cauliflower Salad (GF) - Fresh Fruit Salad (GF)



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Seasonal Buffet

September & October Menu

One Entree Buffet: \$24.75 Per Person

Chicken Supreme

Lightly dusted Sautéed Chicken Breast
simmered in a Mushroom Cream Sauce

Two Entree Buffet: \$26.75 Per Person

Smoked Beef Brisket (GF)

With Demi-glace and served with BBQ Sauce

Chicken Supreme

Lightly dusted Sautéed Chicken Breast
simmered in a Mushroom Cream Sauce

Side Items:

Roasted Baby Yukon Potatoes (GF)

Seasonal Roasted Vegetables (GF)

Cesar Salad

Assorted Dinner Rolls and Butter

November & December Menu

One Entree Buffet: \$24.75 Per Person

Oven Roasted Chicken (GF)

Tender slices of Chicken served in Savory
Chicken Gravy

Two Entree Buffet: \$26.75 Per Person

Oven Roasted Chicken (GF)

Tender slices of Chicken served in Savory
Chicken Gravy

Honey Baked Ham (GF)

Slices of Smoked Ham with a Honey Glaze

Side Items:

Mashed Potatoes (GF)

Green Beans, Bacon and Onion (GF)

Garden Salad (GF)

Assorted Dinner Rolls and Butter

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Seasonal Buffet

January & February Menu

One Entree Buffet: \$24.75 Per Person

Homestyle Meatloaf
With Rich & Savory Brown Gravy

Two Entree Buffet: \$26.75 Per Person

Homestyle Meatloaf
With Rich & Savory Brown Gravy

Mediterranean Chicken (GF)
Seasoned and Grilled with a Lemon Butter Sauce

Side Items:

Mashed Potatoes
Buttered Kernal Corn Medley (GF)
Garden Salad (GF)
Assorted Dinner Rolls and Butter

March & April Menu

One Entree Buffet: \$24.75 Per Person

Ranch Chicken
Ranch Seasoned in a Creamy Ranch Sauce

Two Entree Buffet: \$26.75 Per Person

Ranch Chicken
Pan Fried, Encrusted Chicken Breast in a Creamy Ranch Sauce

Beef Pot Roast
with a Savory Beef Gravy

Side Items:

Buttered Noodles
Green Beans, Bacon & Onions (GF)
Parmesan Peppercorn Salad
Assorted Dinner Rolls and Butter

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Seasonal Buffet

May & June Menu

One Entree Buffet: \$24.75 Per Person

Smoked Pork Roast
With Savory Au Jus

Two Entree Buffet: \$26.75 Per Person

Smoked Pork Roast
With Savory Au Jus

Almond Crusted Chicken ^{GF}
With Hollandaise Sauce on the Side

Side Items

Rice Pilaf
Key West Blend ^{GF}
Rainbow Chopped Salad ^{GF}
Assorted Dinner Rolls and Butter

July & August Menu

One Entree Buffet: \$24.75 Per Person

BBQ Chicken
Bone-In, with Barbeque Sauce

Two Entree Buffet: \$26.75 Per Person

BBQ Chicken
Bone-In, with Barbeque Sauce
Pulled Pork ^{GF}
With Barbeque Sauce on the Side

Side Items

Macaroni & Cheese
Vegetable Crudite with Ranch Dip ^{GF}
Fruit Salad ^{GF}
Slider Buns

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SUMMIT PRESENTATION

Summit Presentation Package

Package price: \$41.00 per person
(Under 75 people add \$6.00 per person)

The Boardwalk:

YOUR CHOICE OF THREE (3) ITEMS
PASSED BUTLER STYLE

- Shrimp Shooter (GF)
- Chicken Salad in Phyllo Cup
- California Sushi Roll (GF)
- Gourmet Deviled Eggs (GF)
- Salmon Focaccia
- Vegetarian Focaccia
- Asian Chicken Snow Pea
- Olive Tapenade Bruschetta
- Brie in Phyllo Cup, Pecan, Bacon, Raspberry
- Honey Goat Cheese Pecan Endive (GF)

The PMR Bar aka "Potato, Macaroni & Cheese, Risotto Bar":

YOUR CHOICE OF ONE (1) STARCH:

- Red Skin Smashed Potatoes (GF)
- Gourmet 3 Cheese Macaroni
- Freshly Steamed Risotto (GF)

YOUR CHOICE OF FOUR (4) TOPPINGS:

- Bacon Crumbles (GF)
- Toasted Crumbles of Salami (GF)
- Sautéed Button Mushrooms (GF)
- Shredded Cheddar Cheese (GF)
- Chives (GF)
- Diced Tomatoes (GF)
- Asparagus Tips (GF)
- Green Peas (GF)
- Beef or Poultry Gravy
- Sour Cream (GF)
- Whipped Butter (GF)

The Salad Bowl:

YOUR CHOICE OF TWO (2)

- Classic Caesar Salad
- Italian House Salad
- Spinach Salad (GF)
- Mixed Malibu Greens (GF)
- Vegetable Crudité with Ranch Dip (GF)
- Fresh Fruit Display (GF)

Chef's Chopping Block:

YOUR CHOICE OF TWO (2) CARVED MEATS

- Herb Roasted Breast of Turkey Basted with Butter (GF)
- Loin of Pork Stuffed with Sausage, Peppers and Seasoned Dressing
- Hickory Smoked Beef Brisket (GF)
- Oven Roasted Whole New York Strip Loin (GF) – (add \$5.00 per person)
- Oven Roasted Prime Rib of Beef (GF) – (add \$9.00 per person)
- Char Grilled Whole Beef Tenderloin (GF) – (add 9.00 per person)
- Char Grilled Whole Rack of Lamb (GF)
with Rosemary Lamb Jus Reduction – (add \$9.00 per person)

The Chef's Chopping Block includes fresh baked cocktail rolls and choice of two (2) accompaniments per carved item: Beef Au Jus (GF), Pork Au Jus (GF), Madeira Sauce, Béarnaise Sauce, Dijon Sauce, Mushroom Sauce, Horseradish Sauce (GF), Balsamic Reduction (GF), Yogurt Mint Sauce (GF), Cranberry Relish (GF) and Hollandaise Sauce

Sweet Treats:

YOUR CHOICE OF THREE (3) ITEMS:

- Chocolate Covered Strawberries (GF)
- Raspberry Mousse Shots (GF)
- Mini Cheese Cake
- Chocolate Mousse Shots (GF)
- Key Lime Shots (GF)
- Crème Brulee Shots (GF)
- Chocolate Cake
- Strawberry Cake

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Ala Carte

Beverages:

Regular Coffee (Minimum 3 Gallons)	\$30 per gallon
Decaffeinated Coffee (Minimum 3 Gallons)	\$30 per gallon
Fresh Brewed Iced Tea (Minimum 3 Gallons)	\$25 per gallon
Lemonade (Minimum 3 Gallons)	\$20 per gallon
Fruit Punch (Minimum 3 Gallons)	\$20 per gallon
Orange Drink (Minimum 3 Gallons)	\$20 per gallon
Orange, Cranberry, Tomato Juice ...	\$4.50 per serving
Bottled Water 12oz	\$1.50 each
Canned Soft Drinks 12oz	\$2.00 each
Bottled Ice Tea 18oz	\$2.75 each
Bottled Lemonade 12oz	\$3.00 each

Deluxe Coffee Station: \$2.50 per person

Includes:

- Mini Chocolate Chips ^{GF}
- Cinnamon Sticks ^{GF}
- Whipped Cream ^{GF}
- Flavored Creamers ^{GF}
- Sugar ^{GF}
- Cherries ^{GF}



Executive Package: (Per Person)

Half day Four (4) hours	\$6.00
Full day Eight (8) hours	\$8.00

Includes:

- Bottled Water
- Regular Coffee
- Decaffeinated Coffee
- Iced Tea
- Lemonade
- Canned Soft Drinks

*Executive Package is available
Monday thru Friday On-Premise Only

Thirst Quencher Package: (Per Person)

Up to Three (3) hours	\$3.50
Up to Six (6) hours	\$5.50

YOUR CHOICE OF TWO (2):

- Regular Coffee and Decaffeinated Coffee
- Iced Tea
- Lemonade



Breakfast Menus served from 7:00am to 9:00am • Lunch Menus served from 11:00am to 2:00pm

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BEVERAGE

Cold Brew

Brew Bar Bundle:

Per Guest \$3.75 per guest
Per Gallon (Minimum 3 Gallons) \$75 per gallon

Chilled Signature Cold Brew Black Coffee:

- Flavored Syrups:
 - Vanilla
 - Caramel
 - Hazelnut
 - Spiced Brown Sugar
- Half & Half
- Sweet Cocoa Powder
- Sweet Whipped Cream
- Sugar and Sweeteners
- Ground Cinnamon
- Chocolate Drizzle
- Caramel Drizzle

Iced Coffees:

Vanilla Iced Coffee

Cold Brew combined with Milk and Sweet Vanilla Syrup, served over ice.

Per Gallon (Minimum 3 Gallons) \$45 per gallon

Iced Caramel Macchiato Cold Brew

Cold Brew combined with Milk, Caramel, Vanilla Syrup and served over ice with Sweet Whipped Cream and Caramel Drizzle to finish.

Per Gallon (Minimum 3 Gallons) \$50 per gallon

Deluxe Iced Cold Brew

Cold Brew Black Coffee served with flavored Creamers, Sugars and Sweeteners, Sweet Whipped Cream and Half & Half.

Per Gallon (Minimum 3 Gallons) \$30 per gallon



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