



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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- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event



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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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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Plated

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POULTRY:

Chicken Florentine: \$28.50 per person

Butterflied Chicken Breast filled with Spinach, Bacon and Cheese topped with a Cream Sauce

Chicken Saltimbocca: \$28.50 per person

Pan Seared Chicken Breast topped with Prosciutto, Mozzarella Cheese and a light Cream Sauce

Pecan Crusted Chicken: \$28.50 per person

Pecan Crusted Chicken Breast pan fried served with a Raspberry Compote

Almond Crusted Chicken: \$28.50 per person

Panko Almonds crusted Chicken Breast pan fried with Hollandaise Sauce

Greek Chicken: \$28.50 per person (GF)

Grilled Chicken Breast topped with Feta, Tomato and Arugula with Lemon Wine Sauce

Blackened Chicken: \$28.50 per person

Blackened Chicken Breast pan fried topped with a Blueberry Cream Sauce

Chicken En Croute: \$28.50 per person

Chicken Breast, Red Pepper and Mozzarella Cheese wrapped in Puff Pastry with Hollandaise Sauce

Chicken Newburg: \$31.50 per person

Sautéed Chicken Breast topped with Lobster and Crab with Newburg Sauce

Chicken Parmesan: \$28.50 per person

Herb and Cheese Breaded Chicken Breast topped with a Tomato Basil Marinara Sauce

Cornish Game Hen: \$31.50 per person

Garlic infused Herb Roasted Cornish Game Hen stuffed with Bread Dressing

Duet Plate:

Create your own Duet Plate with two (2) entrees. Price is calculated by adding 60% of the lower priced entrée to the higher priced entrée.

ENHANCEMENTS:

- Sautéed Button Mushrooms: (GF) \$2.00 per person
- Grilled Portabella Mushrooms: (GF) \$3.00 per person
- Oscar Topping with Crab, Asparagus, Hollandaise Sauce: \$5.75 per person
- Scallop Skewer: \$8.75 per person
- Bleu Cheese Sauce: \$3.00 per person
- Chimichurri Rub - Parsley, Garlic and Olive Oil Pesto: (GF) \$1.75 per person
- Hotel Compound Butter: (GF) \$1.75 per person

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PORK:

Pork Mignon: \$29.00 per person

Grilled Pork Fillet wrapped with Bacon and topped with a Red Onion Cream Sauce

Pork Picatta: \$27.50 per person

Lightly dusted Sautéed Pork Medallion served with a Lemon Beurre Blanc Sauce

Encrusted Pork: \$27.50 per person

Breaded Pork Medallion pan fried topped with a Creamy Sweet Onion Sauce

Pork Osso Bucco: \$28.00 per person

Braised Pork Shank simmered in a savory Pork Sauce with diced Vegetables

Teriyaki Grilled Pork Chop: \$27.50 per person

Marinated Grilled Pork Chop with Asian Glaze and topped with Roasted Apples

Pork Roulade: \$28.00 per person

Roast Pork Loin filled with a sweet Italian Sausage, Pancetta and Parmesan Dressing with a Madeira Sauce

Duet Plate:

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ENHANCMENTS:

- Sautéed Button Mushrooms: (GF) \$2.00 per person
- Grilled Portabella Mushrooms: (GF) \$3.00 per person
- Oscar Topping with Crab, Asparagus, Hollandaise Sauce: \$5.75 per person
- Scallop Skewer:..... \$8.75 per person
- Bleu Cheese Sauce: \$3.00 per person
- Chimichurri Rub - Parsley, Garlic and Olive Oil Pesto: (GF) \$1.75 per person
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BEEF

New York Strip: \$35.00 per person (GF)

Char Grilled New York Strip Steak

Prime Rib: \$45.00 per person (GF)

Slow Roasted Prime Rib cooked with Beef Au Jus and Horseradish on the side

Boneless Ribeye: \$46.00 per person (GF)

Char Grilled Boneless Ribeye

Beef Mignon: \$47.00 per person

Char Grilled Beef Filet from the Tenderloin with a Béarnaise Sauce on the side

Bistro Filet: \$36.00 per person

Char Grilled Tenderized Beef Filet with a Béarnaise Sauce on the side

Chateaubriand: \$46.00 per person

Whole Roasted Beef Tenderloin cut into Medallions with a Beef Demi-glace

Beef Wellington: \$47.00 per person

Beef Tenderloin topped with Mushrooms, Onions and Demi-glace on top of a Puff Pastry

Hickory Smoked Beef Brisket: \$35.00 per person (GF)

Slices of Smoked Beef Brisket skewered and served with a Beef Demi-glace.

Duet Plate:

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ENHANCMENTS:

- Sautéed Button Mushrooms: (GF) \$2.00 per person
- Grilled Portabella Mushrooms: (GF) \$3.00 per person
- Oscar Topping with Crab, Asparagus, Hollandaise Sauce: \$5.75 per person
- Scallop Skewer: \$8.75 per person
- Bleu Cheese Sauce: \$3.00 per person
- Chimichurri Rub - Parsley, Garlic and Olive Oil Pesto: (GF) \$1.75 per person
- Hotel Compound Butter: (GF) \$1.75 per person

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FISH:

Black & Blue Salmon: \$33.00 per person (GF)

Blackened Salmon topped with double Cream Bleu Cheese Sauce

Grilled Salmon: \$33.00 per person (GF)

Grilled Salmon served with a light Butter Dill Sauce

Salmon Au Gratin: \$34.00 per person

Pan Seared Salmon topped with Crab and Feta

Salmon En Croute: \$32.00 per person

Salmon wrapped in a Butter Puff Pastry served with Hollandaise Sauce

Almond Crusted Walleye: \$33.00 per person

Almond Panko Crusted Walleye pan fried and served with Jalapeno Tartar

Parmesan Crusted Cod: \$29.00 per person

Oven Baked Cod Encrusted with Parmesan Panko Crumbs

Shrimp Kabobs: \$28.00 per person

Grilled Shrimp and Andouille Sausage with a Choron Hollandaise Sauce

Blackened Tuna: \$33.00 per person

Blackened Ahi Tuna Steak pan seared and topped with a Blueberry Cream Sauce

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ENHANCMENTS:

- Sautéed Button Mushrooms: (GF) \$2.00 per person
- Grilled Portabella Mushrooms: (GF) \$3.00 per person
- Oscar Topping with Crab, Asparagus, Hollandaise Sauce: \$5.75 per person
- Scallop Skewer: \$8.75 per person
- Bleu Cheese Sauce: \$3.00 per person
- Chimichurri Rub - Parsley, Garlic and Olive Oil Pesto: (GF) \$1.75 per person
- Hotel Compound Butter: (GF) \$1.75 per person

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VEAL • LAMB • DUCK:

Veal Picatta: \$36.00 per person

Lightly dusted Sautéed Veal Cutlet with a Lemon Beurre Blanc Sauce

Veal Parmesan: \$36.00 per person

Herb and Cheese Breaded Veal Cutlet pan fried with Marinara Sauce

Veal Chop: \$48.00 per person (GF)

Grilled Veal Rib Chop with a Veal Reduction

Lamb Chops: \$43.00 per person (GF)

Herb Roasted Whole Rack of Lamb with a Lamb Reduction

Duck Breast Medallions: \$32.00 per person

Infused with Roasted Garlic and pan seared topped with Duck Confit in a Madeira Sauce

Duet Plate:

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ENHANCMENTS:

- Sautéed Button Mushrooms: (GF) \$2.00 per person
- Grilled Portabella Mushrooms: (GF) \$3.00 per person
- Oscar Topping with Crab,
Asparagus, Hollandaise Sauce: \$5.75 per person
- Scallop Skewer: \$8.75 per person
- Bleu Cheese Sauce: \$3.00 per person
- Chimichurri Rub - Parsley, Garlic
and Olive Oil Pesto: (GF) \$1.75 per person
- Hotel Compound Butter: (GF) \$1.75 per person

VEGETARIAN:

Spinach Lasagna: \$29.00 per person

Layers of Pasta with Spinach, Ricotta and Parmesan Cheeses with Cream Sauce

Eggplant Parmesan: \$28.00 per person

Herb Breaded pan fried Eggplant topped with Marinara Sauce and Mozzarella Cheese

Pasta Primavera: \$28.00 per person

Penne Pasta tossed with Vegetables and a Creamy Alfredo Sauce

Vegetable En Crouete: \$29.00 per person

Ratatouille Grilled Vegetables encrusted with Puff Pastry

Portabella Ravioli: \$29.00 per person

Ravioli filled with Portabella Mushrooms topped with an Alfredo Cream Sauce

Quinoa: \$28.00 per person (GF)

Curry Seasoned Quinoa with Roasted Vegetables

Squash Bowl: \$28.00 per person (GF)

Wild Rice, Carrots, Celery, Kale, Dried Cranberries, Onions, Pecans and Apples

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Plated – Side Items

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Starches:

- Red Skin Smashed Potatoes (GF)
- Roasted Yukon Baby Potatoes (GF)
- Sea Salted Baked Potatoes (GF)
- Dauphinoise Potatoes (GF)
- Rice Pilaf (GF)
- Penne Pasta with Marinara Sauce
- Cheese Tortellini with Cream Sauce
- Gourmet 3 Cheese Macaroni
- Spaetzels with Brown Butter
- Parmesan Yukon Baby Potatoes (GF)
- Orzo Fresco

Vegetables:

- Key West Blend (GF)
- Prince Charles Blend (GF)
- Green Beans with Baby Carrots (GF)
- Green Beans with Bacon (GF)
- Green Beans with Almonds (GF)
- Baby Glazed Carrots (GF)
- California Blend (GF)
- Steamed Asparagus Bundles (add \$2.00 per guest) (GF)
- Marinated Grilled Asparagus (GF)
- Roasted Brussel Sprouts (GF)
- Roasted Vegetables (GF)
- Ratatouille (GF)
- Zucchini Al Forno



Salads:

- Tossed Garden Salad
- Spinach Salad (GF)
- Classic Caesar Salad
- Italian House Salad
- Mixed Malibu Salad (GF)
- Parmesan Peppercorn
- Greek Salad (GF)
- Lemon Waldorf Salad (GF)
- Baby Shrimp Salad (GF)
- Fresh Fruit Salad (GF)
- BLT Salad
- Caprese Stacked Salad (GF)
- Honey Dijon Mixed Greens (GF)
- Arugula Pear Salad (GF)

Bread Items:

- Assorted Dinner Rolls
- Wheat Rolls
- Potato Rolls
- French Bread
- Rosemary Bread
- Pepperoni Bread (add \$2.00 per person)

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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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