

CATERING MENU





FOOD AND BEVERAGE POLICIES

OUTSIDE FOOD & BEVERAGE

No outside food or beverage is allowed to be brought into the Ontario Convention Center.

GUARANTEES

A guaranteed number of attendees/quantities of food is required no less than three (3) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, PREMIER Food Services reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within three (3) business days prior to the event. Attendance higher than the guarantee will be charged the actual event attendance.

ALCOHOLIC BEVERAGE POLICIES

SMG and PREMIER Food Services are proud to promote both enjoyment and safety for our clients and their guests. PREMIER Food Services has the exclusive right to the sale of all food and beverage and holds the sole alcoholic beverage license on the premises and is subject to the regulations of the State Alcoholic Beverage Control Commission. Our policy prevents the serving of alcoholic beverages not purchased through the Convention Center. Law prohibits alcoholic beverages from entering or leaving the Convention Center. Minors under the age of 21 are not to consume alcoholic beverages. Alcohol sales will cease at designated times and consumption will be allowed through the duration of the event. Although it is the responsibility of the Licensee to monitor alcoholic consumption, Convention Center personnel have the right to check for proper identification and refuse service to persons who appear intoxicated. PLEASE BE A PREMIER Food Services TEAM PLAYER and DRINK RESPONSIBLY!!

CONSUMER ADVISORY

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Young children, pregnant woman, older adults and those with certain medical conditions are at a greater risk.

FOOD ALLERGIES & SENSITIVITIES

If you or your guests suffer from a food-based allergy or sensitivity, please contact your Catering Manager who will consult with our Executive Chef in an effort to meet your needs and ensure that you and your guests have an enjoyable experience. Please keep in mind some of the ingredients used in our offerings originate in facilities where common food allergens may be in use.

Our Executive Chef and Catering Sales team are available and pleased to prepare a custom menu to suit your specific needs.

Administrative Fee: All food and beverage charges are subject to a 22 percent (22%) Administrative Fee and 7.75% sales tax. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Prices, Administrative Fee, and tax are subject to change without notice. (revised 2.15.19)



FOOD AND BEVERAGE POLICIES (Continued)

CONCESSION SERVICE

For events requiring concessions, a \$500.00 operating fee per day applies. Should sales exceed \$2,500.00 on a given day, the \$500.00 fee is waived for that day. PREMIER Food Services reserves the right to make an operational decision when determining specific items to offer for sale at any given concession stand. Great care will be demonstrated to offer guests a variety of items that strive to meet the needs of each group entering the facility. Should a client require a specific offering, PREMIER Food Services will issue a contract with a \$2,500.00 required daily minimum and set-up fee. If sales do not reach this amount, the client will be responsible for the balance and the contracted operating fee.

ADMINISTRATIVE FEE

All food and beverage charges are subject to a twenty-two percent (22%) Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

SALES TAX

All orders are charged a 7.75% sales tax. Tax subject to change without notice.

CONTACT INFORMATION

Please contact your Catering Manager, Shanna Krajcir at **909.937.3061** or email, **skrajcir@ontariocc.org**
For more information, please visit our website **OntarioCC.org**



CHEF'S BREAKFAST BUFFET

All selections are served with chilled orange juice, freshly brewed illy® coffee and hot tea. 25 Guest Minimum.

Signature Continental Breakfast

Local seasonal fruit
Assorted breads and breakfast pastries
\$17.00 per person

Deluxe Continental Breakfast

Yogurt parfaits
Local seasonal fruit
Assorted breads and breakfast pastries
\$19.00 per person

Custom Oatmeal and Yogurt Bar

Oatmeal, local farm yogurts, fresh berries, raisins,
fresh roasted granola, brown sugar and toasted almonds
\$13.00 per person

Enhancements

Scrambled eggs
Chicken apple sausages
Pork link sausages
Apple wood bacon
Signature breakfast potatoes
\$4.00 per person - each selection

Breakfast Burrito Enhancement

6" Flour tortillas filled with scrambled eggs, bacon,
onions, bell peppers and jack cheese. Served with
signature roasted tomato salsa
\$6.00 per person

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BREAKFAST

Buffet breakfast. All selections are served with chilled orange juice, freshly brewed illy® coffee and hot tea. 25 Guest Minimum.

Mountain Sunrise

Scrambled eggs, signature breakfast potatoes, crispy bacon or chicken apple sausage, local seasonal sliced fruit and assorted breakfast pastries
\$24.00 per person

South of the Border Breakfast

Mexican frittata with poblano chiles, chorizo, pico de gallo and cotija cheese. Served with breakfast potato hash and assorted breakfast pastries
\$25.00 per person

Spinach Tomato Quiche

Served with grilled asparagus and assorted breakfast pastries
\$24.00 per person

Vanilla Cinnamon French Toast

Brioche French toast served with fresh seasonal berries, warm maple syrup and crispy bacon or chicken apple sausage
\$25.00 per person

Waffle or Pancake Enhancement

With whipped cream, seasonal berries and maple syrup
\$5.00 per person

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All selections include Chef's choice of dessert, iced tea and water.

25 Guest Minimum.

Taste of Italy Buffet

Classic Caesar salad

Antipasto salad with grilled vegetables, meats, olives, provolone cheese and balsamic glaze

White bean and Italian sausage soup with kale

Baked penne pasta marinara and meatballs

Kale and mozzarella ravioli with rosemary goat cheese cream sauce

Pesto and grilled chicken pizza

Vegetable ratatouille

\$30.00 per person

Pacific Rim Buffet

Egg drop soup

Soba noodle salad with napa cabbage and sesame ginger vinaigrette

Chinese chicken salad with mandarin oranges, water chestnuts, crispy wontons and miso vinaigrette

Soy marinated beef and broccoli

Chicken teriyaki

Vegetable fried rice

Vegetable spring rolls with sweet chili sauce

\$32.00 per person

South of The Border Buffet

Chicken tortilla soup with crispy tortilla strips

Black bean and roasted corn salad

Fiesta mixed greens with creamy cilantro dressing

Chicken and beef fajitas with peppers and onions, served with flour tortillas

Pico de gallo, guacamole, salsa, sour cream, shredded cheese and lettuce

Fresh corn tortilla chips

Frijoles de la hoyo and cilantro lime rice

\$31.00 per person

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CULINARY LUNCH BUFFET

All selections include Chef's choice of dessert, iced tea and water.

25 Guest Minimum.

All American Buffet

Mixed greens salad with ranch dressing and balsamic vinaigrette

Traditional coleslaw and potato salad

Grilled all beef hot dogs and Angus beef burgers served with fresh buns and condiments, sliced cheese, lettuce, tomato, sliced onions and pickles.

House made potato chips

Baked beans and corn on the cobb

\$30.00 per person

Butcher Block Deli

Chicken noodle soup

Field green salad with carrots, tomatoes, cucumbers, ranch dressing and balsamic vinaigrette

Roasted vegetable pasta salad

Roast beef, smoked turkey, Black Forest ham and Italian salami

Sliced Tillamook cheddar, provolone and Swiss cheese, lettuce, tomatoes, pickled red onions, banana peppers, mayonnaise and deli mustard

Local bakery sliced breads

\$29.00 per person

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BOXED LUNCH

All boxes to include: potato chips, cookies, seasonal whole fruit, canned soda or bottled water. For orders of 25 or less, please choose (1) sandwich selection. For orders of 25 or more, please choose up to three (3) sandwich selections.
\$23.00 per box

Roast Beef Sandwich

Sliced roast beef, sharp cheddar, greens and tomatoes served on a french baguette

Turkey Breast Sandwich

Sliced turkey, Swiss cheese, greens and tomatoes

Gluten Free Sandwich

Grilled chicken, provolone cheese, tomato and lettuce on gluten free bread

Black Forest Ham Brioche

Shaved ham, Dill Havarti cheese, greens and tomatoes

Cilantro Chicken Salad

Served on a ciabatta bun with greens and tomatoes

Vegetarian Wrap

Roasted seasonal vegetables, baby greens, sliced tomatoes and hummus spread wrapped in a flour tortilla

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LUNCH STARTERS

All plated lunches include a choice of salad and dessert.

Served with freshly baked rolls, butter, iced tea, water and illy® coffee service.

25 Guest Minimum.

Classic Caesar Salad

Crisp romaine, creamy Caesar dressing, shaved parmesan and garlic sourdough croutons

Hand Harvested Mixed Greens

Mixed greens, carrots, cucumbers, grape tomatoes, balsamic vinaigrette and ranch dressing

Baby Spinach Salad

Pickled onions, mushrooms, feta cheese and honey mustard vinaigrette

California Green Salad

Served with blue cheese, walnuts, tomatoes, and herb vinaigrette

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PLATED LUNCH ENTREES

25 Guest Minimum.

Entrées

All Natural Chicken Breast

Pan seared chicken breast with tarragon and meyer lemon demi glaze. Served with orzo pasta and seasonal vegetables

\$33.00

Grilled Chicken Penne

Grilled sliced chicken breast over penne pasta with basil parmesan cream sauce. Served with roasted mushrooms, carrots and asparagus.

\$32.00

Braised Short Ribs

Slowly braised beef short ribs topped with mushroom demi glaze. Served with garlic whipped potatoes and seasonal vegetables

\$38.00

Roasted New York Strip Loin

New York strip loin topped with caramelized shallot demi sauce. Served with rosemary roasted potatoes and grilled seasonal vegetables

\$36.00

Pan Seared Salmon

Miso glazed Atlantic salmon served with vegetable fried rice and lemon herb broccolini

\$34.00

Asian Chicken Salad

Harvest greens, grilled chicken breast, mandarin oranges, napa cabbage, green onions, crispy wontons, water chestnuts and sesame ginger vinaigrette

\$28.00

Greek Chicken Wrap

Grilled chicken, cucumbers, tomatoes, red onion, Kalamata olives, feta cheese and hummus wrapped in pita bread and served with house made chips

\$28.00

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AFTERNOON BREAK PACKAGES

25 Guest Minimum.

Snack Time

Fresh raw vegetables crudité with celery, carrots, jicama, cucumbers, cherry tomatoes and broccoli

White bean hummus, ranch dip, roasted tomato salsa and fresh corn tortilla chips

\$9.00 per person

Local Treats

Homemade corn tortilla chips with California avocado guacamole, pico de gallo, tomatillo salsa

Warm churros with chocolate sauce

\$8.00 per person

Ice Cream Sundae Bar

Vanilla, chocolate and strawberry premium ice creams (select two) with waffle cones, hot fudge, butterscotch, strawberry sauce, assorted nuts, and candy toppings

\$12.00 per person

Fajita and Nacho Bar

Chicken or beef fajitas (select one) with fresh corn tortilla chips

Queso, pico de gallo, roasted tomato salsa, jalapeños, sour cream and guacamole

\$18.00 per person

All American

Mini hot dogs and turkey chili

Warm pretzels and cheese sauce

BBQ chicken flat bread

House made potato chips

\$17.00 per person

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BREAK ADDITIONS

Whole Fresh Fruit

\$2.00 per piece

Variety of Candy Bars

\$30.00 per dozen

Assorted Freshly Baked Cookies

\$33.00 per dozen

Assorted Muffins

\$35.00 per dozen

Assorted Breads and Breakfast Pastries

\$36.00 per dozen

Granola Bars

\$35.00 per dozen

Brownies

\$35.00 per dozen

Assorted Yogurts

\$35.00 per dozen

Large Butter Flaky Corissants

\$36.00 per dozen

Lemon Bars

\$35.00 per dozen

Assorted Bagels and Cream Cheese

\$38.00 per dozen

Individual Boxed Cereal and 2% Milk

\$38.00 per dozen

Chocolate Filled Croissants

\$41.00 per dozen

Chocolate Dipped Strawberries

\$43.00 per dozen

Popcorn Machine

Four hour rental of popcorn maker (limited availability).

Includes one popcorn snack pack, pre-measured popcorn kernels, butter and seasoning to make 250 servings.

\$625.00

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CULINARY DINNER BUFFET

All selections include Chef's choice of dessert, iced tea and water.

25 Guest Minimum.

Barbecue Dinner Buffet

Watermelon and arugula salad with feta cheese and balsamic drizzle

Baked potato salad with bacon bits, scallions and shredded cheddar cheese

Barbecue chipotle rubbed baby pork ribs

Baked rosemary chicken with roasted corn chicken au jus

Maple glazed baked beans

Sweet corn on the cob with whipped butter

Homestyle cornbread with honey butter

\$39.00 per person

Tex Mex Bistro Dinner Buffet

Black bean and turkey chili served with shredded cheddar cheese and chives

Roasted corn and squash salad with cilantro lime vinaigrette

Garden mixed greens with vegetables and creamy avocado dressing

Chicken barbacoa served with flour tortillas

Boracho beans

Cilantro steamed rice

Pepper jack cheese enchiladas

Roasted tomato salsa, sour cream, shredded cheddar cheese and shredded lettuce

House made tortilla chips

\$37.00 per person

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CULINARY DINNER BUFFET

All selections include Chef's choice of dessert, iced tea and water.

25 Guest Minimum.

Sicilian Dinner Buffet

Caprese arugula salad with fresh mozzarella, tomatoes and fresh basil

Garden vegetable pasta salad with shaved parmesan

Minestrone basil soup

Chicken parmesan with Santa Marzano tomato sauce

Mushroom ravioli with garlic browned butter sauce

Penne bolognese

\$39.00 per person

Asian Bistro Dinner Buffet

Hot and sour soup

Thai style chicken salad with cabbage, romaine, carrots, bell peppers, bean sprouts and Thai peanut vinaigrette

Stir fry chicken with mushrooms and zucchini

Sweet and sour pork

Wok fried rice

Baby bok choy and shiitake mushrooms

\$39.00 per person

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PLATED DINNER STARTERS

**All plated dinners include a choice of salad and dessert.
Served with rolls and butter, iced tea, water and illy® coffee service.**

Classic Caesar Salad

Crisp romaine lettuce, creamy Caesar dressing, shaved parmesan and garlic sourdough croutons

Baby Spinach Salad

Fresh spinach with pickled onion, mushrooms, feta cheese and honey mustard vinaigrette

Hand Harvested Mixed Greens

Mixed greens with carrots, cucumbers, grape tomatoes, balsamic vinaigrette and ranch dressing

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UPGRADED SALADS

Upgrade your dinner with the following salad choices:

\$5.00 additional per person.

Heirloom Tomato and Fresh Mozzarella Salad

With aged balsamic glaze and extra virgin olive oil

Bibb Lettuce with Pickled Onions

Candied nuts, goat cheese crumbles and apple cider vinaigrette

Arugula and Pear Salad

Crisp arugula, pear, dried cranberries, pecans, and raspberry vinaigrette

Hearts of Romaine Lettuce

Shaved parmesan cheese, ciabatta garlic croutons and anchovy vinaigrette

Local Farms Mixed Greens

With roasted fruit, spicy pecans, manchego cheese and citrus dressing

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PLATED DINNER ENTREES

25 Guest Minimum.

Entrées

All Natural Pan Roasted Chicken

Herb marinated chicken breast and pearl onion demi glaze. Served with pesto Yukon gold whipped potatoes and seasonal vegetables

\$36.00 per person

Hoisin All Natural Chicken Breast

Soy ginger marinated chicken breast with hoisin cream sauce. Served with fried rice and baby bok choy and shiitake mushrooms

\$36.00 per person

Sustainable Salmon

Potato crusted sustainable salmon with local herbs and tomato sauce. Served with kale and succotash.

\$39.00 per person

Sake Marinated Halibut

Soy and sake marinated halibut. Served with wasabi mashed potatoes, baby bok choy and shiitake mushrooms

\$46.00 per person

Beef Tenderloin

Roasted tenderloin with mushroom confit. Served with dauphinoise potatoes and seasonal vegetables

\$53.00 per person

Roasted New York Strip Loin

Garlic and rosemary crusted strip loin with caramelized shallots and au jus. Served with mashed potatoes and seasonal vegetables

\$41.00 per person

Short Ribs of Beef

Slowly braised short ribs with mushroom demi glaze sauce. Served with garlic chive whipped potatoes and roasted asparagus

\$46.00 per person

Duet of Roasted Beef Tenderloin and Pan Roasted Chicken

With port wine demi glaze. Served with roasted Yukon gold potatoes and brown butter sauté haricot verts

\$49.00 per person

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PLATED VEGETARIAN ENTREES

Vegetarian entrées can be ordered to supplement your dinner entrée selection.

Grilled Vegetable Napoleon

Seasonal grilled vegetables and polenta cake. Served with red pepper coulis and balsamic glaze

Vegetable Wellington

Roasted seasonal vegetables, spinach mushroom duxelle and mozzarella baked in puff pastry and served with tomato basil sauce

Kale and Mozzarella Ravioli

Pasta served with pomodoro sauce, roasted mushrooms and asparagus

Organic Farro Risotto

Risotto served with seasonal vegetable ratatouille and grilled tofu

Whole Wheat Penne Pasta

Served with tomato ragout and grilled eggplant

Baked Eggplant Cannelloni

Filled with Ricotta Cheese and basil. Baked with tomato sauce

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DESSERT CHOICES

Part of your plated lunch or dinner.

New York Style Cheesecake

On painted plate with raspberry coulis

Tiramisu Cake

Soaked lady finger bread in coffee and mascarpone

Flourless Chocolate Opera Cake

With chocolate sauce and cocoa cream

California Fruit Tart

On painted plate with strawberry sauce

Apple Pecan Tart

With caramel sauce and fresh berries

Tres Leches Strawberry Cake

With berries compote

Seasonal Fruit Cobbler

With fresh whipped cream

Crème Brûlée Cheesecake

With raspberry sauce and seasonal mix of berries

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DESSERTS

Premier Desserts

\$4.00 Additional per person

Chocolate Fantasy Cake

Chocolate cake layers with dark chocolate filling and topped with chocolate icing

Vanilla Crème Brûlée

With fresh berries

Chocolate Bomb

Chocolate mousse and cherries marinated in brandy served on hazelnut almond crust

Raspberry Mascarpone

Almond sponge cake topped with raspberry cream and a mascarpone mousse

Flourless Chocolate Cake

Served with vanilla cream

Vanilla Panna Cotta

Served with blackberry compote

Chocolate Pot de Crème

Served with vanilla whipped cream

Apple Cobbler Tart

With cinnamon cream

Vanilla Yogurt Panna Cotta

Served with hazelnut granola

Lemon Tart

Flaky shell, custard and tangy lemon

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Hot Hors D' Oeuvres. *Minimum 50 pieces.*

Thai Beef Satays

Soy ginger and garlic marinated beef skewer

Served with soy ginger sauce

\$4.75 per piece

Chicken Satays

Curry marinated chicken skewer

Served with Thai peanut sauce

\$4.25 per piece

Crab Cakes

With Remolade sauce

\$5.00 per piece

Coconut Shrimp

With orange marmalade

\$4.75 per piece

Crispy Tempura Shrimp

Deep fried shrimp tempura

Served with sweet chili sauce

\$4.75 per piece

Spring Rolls

Chicken or vegetable spring rolls

Served with sweet chili sauce

\$3.75 per piece

Pear and Brie Cheese Crostini

Caramelized Asian pear and triple creamy Brie

on a toasted crostini

\$4.25 per piece

Spanakopitas

Baked phyllo dough stuffed with spinach and feta cheese

\$3.75 per piece

Buffalo Chicken Rangoon

Wonton filled with chicken, cream cheese, and buffalo

sauce served with ranch dressing

\$4.25 per piece

South Bistro Mini Quesadillas

Flour tortillas filled with jack cheese, black beans

and poblano chiles. Served with roasted tomato salsa

\$3.50 per piece

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APPETIZERS

Cold Hors D' Oeuvres. *Minimum 50 pieces.*

Ancho Chili Beef Tenderloin

Served on a crostini with cream horseradish
\$4.00 per piece

Hummus and Kalamata Olives

Homemade hummus and Greek Kalamata olive on
toasted pita
\$3.75 per piece

Shrimp Crostini

Mexican shrimp and basil pesto mousse served on
toasted crostini
\$4.75 per piece

Smoked Chicken and Papaya

Papaya relish and goat cheese mousse on crostini
\$4.50 per piece

Wrapped Asparagus

Roasted asparagus and herb cheese mousse wrapped
with parma ham
\$4.75 per piece

Caprese Skewer

Heirloom tomato and mozzarella caprese skewered
\$4.25 per piece

Ahi Tuna Poke

English cucumber cup and spicy soy ginger marinated
ahi tuna
\$4.75 per piece

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Reception Carving Stations

Carved items to include appropriate condiments. One carving attendant required for every 100 guests at \$85.00 per attendant (Two hour shift).

Roasted Breast of Turkey

With orange cranberry relish, turkey gravy, whipped potatoes, arugula balsamic salad and mini rolls

\$225.00 serves 25 people

Roasted Pork Tenderloin

With port wine demi and mango chutney, roasted baby potatoes, Caesar salad and Hawaiian rolls

\$300.00 serves 25 people

Roasted Baron of Beef

Rosemary au jus, creamed horseradish, whole grain mustard, garlic mashed potatoes, Caesar salad and mini rolls

\$700.00 serves 150 people

Pepper Crusted New York Strip Loin

With caramelized shallots, roasted baby potatoes, spinach salad and mini whole grain rolls

\$350.00 serves 25 people

Cedar Plank Salmon

Pacific salmon roasted on a cedar plank and served with mango and tomato chutney, arugula and shaved fennel salad with lemon vinaigrette and confetti rice

\$250.00 serves 20 people

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Administrative Fee: All food and beverage charges are subject to a 22 percent (22%) Administrative Fee and 7.75% sales tax. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Prices, Administrative Fee, and tax are subject to change without notice. (revised 2.15.19)



SPECIALTY PLATTERS

Presentation Stations

Local Farmers Crudités

Cucumber, jicama, celery, carrots, cherry tomatoes and broccoli. Served with garlic spinach goat cheese dip and ranch dressing.

\$220.00 serves 50 people

Grilled Vegetable Display

Grilled seasonal squash, eggplant, peppers, portobello mushrooms and asparagus. Served with balsamic glaze and fresh basil.

\$250.00 serves 50 people

Seasonal Sliced Fruit Display

Fresh seasonal melon, pineapple, grapes and berries.

Served with honey vanilla yogurt.

\$275.00 serves 50 people

Artisan Cheese Selection

Handcrafted cheese selection with dried fruits, nuts and honey. Served with Lavosh, assorted crackers and sliced baguettes.

\$350.00 serves 50 people

Antipasto Misto

Sliced cured meats, fresh mozzarella and provolone cheese, grilled vegetables, marinated artichoke hearts and olives. Served with sliced focaccia bread and organic honey.

\$350.00 serves 50 people

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BEVERAGES

**Low-Fat, Non-Fat, White
or Chocolate Milk (8oz)**

\$3.00 each

Assorted Soft Drinks (12oz)

\$3.75 each

Bottled Water (20oz)

\$3.75 each

Mineral Water

\$4.25 each

Gatorade

\$4.00 each

Assorted Bottled Fruit Juices

\$4.00 each

Energy Drink

\$5.00 each

Beverages By The Gallon

*Each gallon will serve
approximately 20 guests*

**Iced Tea, Lemonade
or Fruit Punch**

\$40.00 per gallon

**Chilled Orange Juice, Grapefruit,
Apple, Cranberry, Grape or
Tomato Juice**

\$50.00 per gallon

International Tea Selection

\$40.00 per gallon

Freshly Brewed illy® Coffee

\$60.00 per gallon

Five Gallon Water Cooler

Water dispenser with
disposable cups
\$40.00 per gallon

Refresh

Five gallon water dispenser refresh
with disposable cups
\$30.00 per gallon

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BAR SERVICE

Our catering staff is happy to assist you with additional services such as liquor, beer and wine. The suggested services are for a 75 guest minimum. Please contact your Catering Sales Manager for a reception with less than the guest minimum.

Hosted Bar Service

A personalized service with selected bar features of your choice, billed per person/per hour, \$16.00 per person for the first hour and \$12.00 per person per hour thereafter or per drink on consumption. An estimated balance of host charges must be paid in advance of your event and any additional host charges applied to the total will be due at the close of the event.

Cash Bar Service

A full service bar featuring premium drinks and beverages available for guests to place individual purchases.

Guarantee

All bars are required to meet a minimum sales guarantee of \$450.00 per bar or a \$150.00 labor fee will be applied per bar.

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DRINK TICKETS

Guaranteed number of tickets must be paid in advance of your event. Beer & wine only tickets \$8.00 each.
Well, Beer and Wine drink tickets \$10.00 each.

Bar Menu

Call Drinks	\$10.00
Wine (Per Glass)	\$9.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
Soft Drinks	\$3.75
Bottled Water	\$3.75
Mineral Water	\$4.00

*All bars require one bartender per service with a four (4) hour minimum
Cocktail servers are available upon request at \$30.00 an hour each
with a four (4) hour minimum.*

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PREMIER
FOOD SERVICES

