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Prices are per person. A customary 20% service charge and sales tax will be added to prices. Prices are subject to change
**Prices are per order

Updated: 7/29/2010

BREAKFAST

Smoky Mountain Omelet	Fresh fruit cup, smoky mountain omelet (peppers, onions, ham, and cheddar cheese), served with fresh hot biscuits and gravy, breakfast potatoes, coffee (regular & decaf), ice water, and orange juice.	B-1
Country Morning	Buttermilk Pancakes with maple syrup, two strips of bacon, coffee (regular & decaf), ice water, and orange juice	B-2
Mountaineers Breakfast	Two scrambled eggs, breakfast potatoes, fresh hot biscuits and gravy, two strips of bacon or sausage patties, coffee (regular & decaf), ice water, and orange juice	B-3
East Tennessee	5oz Top Sirloin (Cooked Medium), two scrambled eggs, breakfast potatoes, fresh hot biscuits, fruit cup, coffee (regular & decaf), ice water, and orange juice	B-4
Morning Mist	Two Crepes, rolled with powdered sugar and seasonal fresh berries, coffee (regular & decaf), ice water, and orange juice	B-5

BREAKFAST BUFFET

(Minimum 35 people)

Bountiful Breakfast Buffet	Chilled assorted juices, fresh cut fruit, scrambled eggs, bacon, and sausage, homemade grits, breakfast potatoes, country biscuits and gravy, assorted mini muffins butter and fruit preserves. Served with fresh brewed coffee (regular & decaf), water and hot tea. (Minimum of 35 people)	BB-1
Hungry Bear Breakfast Buffet	Chilled assorted juices, pancakes or French toast, warm maple syrup, scrambled eggs, homemade grits, bacon, breakfast potatoes, country biscuits and gravy, assorted mini muffins, butter and fruit preserves, fresh brewed coffee (regular & decaf), water, and hot tea. (Minimum of 35 people)	BB-2
Keep It Simple Breakfast Buffet	Chilled assorted juices, scrambled eggs, bacon or sausage, homemade grits, country biscuits and gravy, butter, fruit preserves, fresh brewed coffee (regular & decaf), water, and hot tea. (Minimum of 35 people)	BB-3
Standard Continental Buffet	Chilled assorted juices, assorted large muffins, fresh brewed coffee (regular & decaf), water, and hot tea. (Minimum of 35 people)	BB-4
Deluxe Continental Buffet	Chilled assorted juices, assorted large muffins and Danish, cold cereal with milk, fresh cut fruit, fresh brewed coffee (regular & decaf), water, and hot tea. (Minimum of 35 people)	BB-5
Bakery Continental Breakfast Buffet	Chilled assorted juices, assorted large muffins and Danish, bagels with cream cheese, butter and fruit preserves, fresh brewed coffee (regular & decaf), water, and hot tea. (Minimum of 35 people)	BB-6
Classic Country Continental Buffet	Chilled assorted juices, biscuits with sausage and bacon, pepper gravy and breakfast potatoes, fresh brewed coffee (regular & decaf), water, and hot tea. (Minimum of 35 people)	BB-7

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LUNCH

Deli Delight	Fresh fruit cup, deli sandwich with your choice of two meats: ham, turkey, roast beef, or salami on a bakery roll. Topped with tomato, lettuce, onion, and mayonnaise. Served with our soup of the day, potato salad, un-sweet iced tea, coffee (regular & decaf) and ice water	L-1
Deli Delight	Fresh fruit cup, deli sandwich with your choice of three meats: ham, turkey, roast beef, or salami on a bakery roll. Topped with tomato, lettuce, onion, and mayonnaise. Served with our soup of the day, potato salad, un-sweet iced tea, coffee (regular & decaf), ice water	L-2
Chef's Salad	Ham and turkey, Swiss and American cheese garnished with tomato, olives, and a hard boiled egg. All on a bed of mixed garden greens. With a choice of dressings and hot rolls. Served with un-sweet iced tea, ice water, and coffee (regular & decaf).	L-3
Chef's Salad and Soup of the Day	Ham and turkey, Swiss and American cheese garnished with tomato, olives, and a hard boiled egg. All on a bed of mixed garden greens. With a choice of dressings, soup of the day and hot rolls. Served with Un sweet iced tea and ice water, coffee (regular & decaf)	L-4
Philly Beef Steak Sub	Fresh roasted strips of beef seasoned and piled high with grilled peppers and mozzarella cheese on a bakery sub roll. Served with steak fries and chef's choice of dessert, un-sweet iced tea and ice water, coffee (regular & decaf)	L-5
Tortellini Primavera	Fresh cheese tortellini tossed with fresh vegetables in a parmesan cheese sauce. Served with a fresh garden salad with a choice of dressing and Cheese Cake, un-sweet iced tea, and ice water, coffee (regular & decaf)	L-6
The Croissant	Freshly made tuna or chicken salad on a large croissant with tomato and lettuce. Served with our soup of the day and potato chips and a fresh fruit cup. Served with un-sweet iced tea and ice water, coffee (regular & decaf)	L-7
Chicken Caesar Salad	Grilled Boneless Breast of Chicken on top of romaine lettuce, mixed with croutons, shredded parmesan cheese and a cream Caesar dressing. Served with pasta salad, hot rolls, fresh fruit cup, un-sweet iced tea and ice water, coffee (regular & decaf)	L-8

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LUNCH

Vegetable Lasagna	Lasagna noodles layered with ricotta and mozzarella cheese tomato sauce and seasoned vegetables. Served with your choice of a garden salad or Caesar salad, hot garlic bread, lemon cake, un-sweet iced tea and ice water coffee (regular & decaf)	L-9
BLT Salad	A crisp wedge of iceberg lettuce topped with chopped bacon, fresh tomatoes, chopped eggs and crumbled blue cheese. Served with our bacon dressing, hot rolls, un-sweet iced tea and ice water, coffee (regular & decaf)	L-10
Beef Stroganoff	Tender sirloin tips sautéed in a sour cream and mushroom sauce and served over buttered noodles with a house salad and choice of dressings, hot rolls, un-sweet iced tea, ice water, and coffee (regular & decaf)	L-11
Apricot Chicken	Grilled Chicken Breast in an apricot citrus sauce. Served with broccoli, asparagus and diced tomatoes, house salad with choice of dressings, hot rolls, lemon meringue pie, un-sweet iced tea, ice water, and coffee (regular & decaf)	L-12
Chicken Scampi	Chicken breast tenderloins sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair pasta. Served with a Caesar salad, hot rolls, cheese cake, un-sweet iced tea, coffee (regular & decaf), & ice water	L-13
Sweet & Sour Pork	Sweet and sour pork over rice and topped with Chinese noodles. Tender chunks of pork roast, pineapples, onions and green peppers in a homemade sweet and sour sauce. Served with a house salad, choice of dressings, hot rolls, pecan pie, un-sweet iced tea, coffee (regular & decaf), & ice water	L-14
Oven Baked Pork Chops	Tender oven baked roast pork with garlic roasted red potatoes and asparagus spears. Served with a house salad, choice of dressings, hot rolls, baked apple pie, un-sweet iced tea, coffee (regular & decaf), and ice water	L-15
Parmesan Crusted Tilapia	Oven baked delicate white fish crusted with parmesan cheese. Served with mixed steamed vegetables over angel hair pasta, tossed in a light garlic butter sauce with a Caesar salad, hot rolls, lemon coconut meringue pie, un-sweet iced tea, coffee (regular & decaf), and ice water	L-16

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BOXED LUNCHEES

Deli Sandwich	Your choice of ham, turkey, roast beef, or salami on a hoagie roll with American cheese Served in a picnic box with a whole fresh fruit, cookies, chips, condiments, and a soft drink. (No seating included)	BL-1
Salad Sandwich Croissant	Your choice of tuna or chicken salad piled high on a large croissant with lettuce and tomato. Served in a picnic box with a piece of whole fruit, cookies, chips condiments, and a soft drink. (No seating included)	BL-2
Clubhouse Sandwich	Our Triple-Decker Club on wheat toast with ham, turkey, Swiss, and American cheeses. Served in a picnic box with a piece of whole fruit, cookies, chips, condiments, and a soft drink. (No seating included)	BL-3

SPECIALTY BREAKS

(30minute break)

An Apple A Day Break	Sliced apples, Apple crumb cake, yogurt and caramel dips, hot or cold apple cider, coffee (regular & decaf), water, and assorted hot tea (30 minute break)	SB-1
Healthy Start Break	Fresh cut fruit, assorted yogurts, tropical fruit and nut mix, granola bars and bottled water, coffee (regular & decaf), and assorted hot tea (30 minute break)	SB-2
Perfect Day Break	Endless Supply of coffee (regular & decaf), assorted hot teas, soft drinks, and bottled water. In the morning: assorted large muffins and Danish, flavored yogurt and a bowl of fresh cut fruit. In the afternoon: assorted "Otis Spunkmeyer" fresh baked cookies, brownies and freshly popped popcorn.	SB-3
Bake Sale Break	Coffee (regular & decaf), Assorted Soft Drinks, Assorted Fresh Baked Cookies, Brownies, Assorted Desserts of the day, water, and cold milk (30 minute break)	SB-4
Lemonade Stand Break	Coffee (regular & decaf), lemonade, water, large soft pretzels and freshly popped popcorn (30 minute break)	SB-5
Simple Break	Coffee (regular & decaf), assorted soft drinks, bottled water, and assorted hot teas (30 minute break)	SB-6

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A LA CARTE

Beef Kabobs	50-pieces of Marinated sirloin beef chunks seared and skewered with mixed vegetables	AL-1
Chicken Drummettes	50-pieces of the first joint of the wing deep fried naked or breaded	AL-2
Chicken Fingers	50-pieces of Boneless chicken tenderloin breaded and fried	AL-3
Egg Rolls	50-pieces of Shredded pork and vegetables rolled in a egg roll and deep fried	AL-4
Fried Chicken Livers	50-pieces of Dipped and lightly breaded deep Fried Chicken Livers	AL-5
Fried Vegetables	50-pieces of Assorted Fried Vegetables battered and dipped	AL-6
Grilled Smoked Sausage	50-pieces of Thin sliced kielbasa grilled and smoked	AL-7
Wings	50-pieces of Mild bone wings served with blue cheese dip and celery sticks	AL-8
Pigs-n-Blanket	50-pieces of All beef hot dog wrapped in a pastry and baked	AL-9
Potato Skins	50-pieces of Potato skin stuffed with cheddar jack cheese bacon and chives. Served with sour cream and salsa	AL-10
Quiche Lorraine	50-pieces of Mini quiche with spinach and Swiss cheese	AL-11
Sausage Puffs	50-pieces of Mixture of biscuit dough, ground sausage, shredded cheese in a ball and baked	AL-12
Swedish Meatballs	50-pieces of Italian meatballs with a beef sour cream sauce	AL-13
Vegetable Spring Rolls	50-pieces of Egg Roll wrapped with shredded vegetables deep fried or baked	AL-14
Cheese Ball & Crackers	50-pieces of Assorted cheeses blended, molded, and breaded served with crackers	AL-15
Petit Fours	50-pieces of Mini iced three layer cakes	AL-16
Cold Deli Meat Tray	50-pieces of Assorted display of deli meats: ham, turkey, roast beef, salami, pepperoni, and assorted sliced cheeses with silver dollar rolls.	AL-17
Fresh Vegetable Tray with dip	50-pieces of Assorted fresh garden vegetables on display with assorted dips	AL-18
Cubed Cheese Tray	50-pieces of Assorted cubed cheeses and crackers display	AL-19
Finger Sandwiches	50-pieces of Assorted mini sandwiches with chicken salad, tuna salad, ham salad, pimento cheese, and egg salad	AL-20
Fresh Fruit Tray with Dip	50-pieces of Assorted fresh seasonal fruit display with dip	AL-21
Shrimp on Ice	50-pieces of 16/20 PND, tail on, iced shrimp steamed with cocktail sauce and lemon	AL-22
Peel-n-Eat Shrimp	50-pieces of Seasoned steamed shrimp with cocktail sauce and lemon	AL-23

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A LA CARTE

Beef Kabobs	100-pieces of Marinated sirloin beef chunks seared and skewered with mixed vegetables	AL-24
Chicken Drummettes	100-pieces of First joint of the wing deep fried naked or breaded	AL-25
Chicken Fingers	100-pieces of Boneless chicken tenderloin breaded and fried	AL-26
Egg Rolls	100-pieces of Shredded pork and vegetables rolled in a egg roll and deep fried	AL-27
Fried Chicken Livers	100-pieces of Dipped and lightly breaded deep Fried Chicken Livers	AL-28
Fried Vegetables	100-pieces of Assorted Fried Vegetables battered and dipped	AL-29
Grilled Smoked Sausage	100-pieces of Thin sliced kielbasa grilled and smoked	AL-30
Wings	100-pieces of Mild bone wings served with blue cheese dip and celery sticks	AL-31
Pigs-n-Blanket	100-pieces of All beef hot dog wrapped in a pastry and baked	AL-32
Potato Skins	100-pieces of Potato skin stuffed with cheddar jack cheese bacon and chives. Served with sour cream and salsa	AL-33
Quiche Lorraine	100-pieces of Mini quiche with spinach and Swiss cheese	AL-34
Sausage Puffs	100-pieces of Mixture of biscuit dough, ground sausage, shredded cheese in a ball and baked	AL-35
Swedish Meatballs	100-pieces of Italian meatball with a beef sour cream sauce	AL-36
Vegetable Spring Rolls	100-pieces of Egg Roll wrapped with shredded vegetables deep fried or baked	AL-37
Cheese Ball & Crackers	100-pieces of Assorted cheeses blended, molded, and breaded served with crackers	AL-38
Petit Fours	100-pieces of Mini iced three layer cakes	AL-39
Cold Deli Meat Tray	100-pieces of Assorted display of deli meats: ham, turkey, roast beef, salami, pepperoni, and assorted sliced cheeses with silver dollar rolls.	AL-40
Fresh Vegetable Tray with dip	100-pieces of Assorted fresh garden vegetables on display with assorted dips	AL-41
Cubed Cheese Tray	100-pieces of Assorted cubed cheeses and crackers display	AL-42
Finger Sandwiches	100-pieces of Assorted mini sandwiches with chicken salad, tuna salad, ham salad, pimento cheese, and egg salad	AL-43
Fresh Fruit Tray with Dip	100-pieces of Assorted fresh seasonal fruit display with dip	AL-44
Shrimp on Ice	100-pieces of 16/20 PND, tail on, iced shrimp steamed with cocktail sauce and lemon	AL-45
Peel-n-Eat Shrimp	100-pieces of Seasoned steamed shrimp with cocktail sauce and lemon	AL-46

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A LA CARTE

Mixed Nuts	Assorted Mix of nuts: almonds, peanuts, cashews	AL-47
Fruit & Nut Mix	Trail mix of dried fruits and mixed nuts	AL-48
Nachos & Cheese	Tri-colored tortilla chips with warm nacho cheese sauce and queso cheese sauce	AL-49
Potato Chips & Dip	Ruffled Plain potato chips with dip	AL-50
Soft Baked Pretzels	Mini salted pretzels	AL-51
Tortilla Chips & Bean Dip	Tri-colored tortilla chips with red pepper filled with spicy bean dip	AL-52
Tortilla Chips & Salsa	Tri-colored tortilla chips served with a green pepper filled with mild salsa	AL-53
Snack Assortments	Assortment of dry snacks: gold fish, popcorn, mini pretzels, and nuts	AL-54
Fresh Brewed Coffee	Fresh Brewed Coffee (regular & decaf)	AL-55
Fruit Punch/Lemonade	Fruit Punch or Lemonade	AL-56
Fresh Brewed Tea	Fresh Brewed Un-sweet Iced Tea	AL-57
Soft Drinks & Water	Assorted Soft Drinks & Bottled Water	AL-58
Cold Cereal	Assorted Cold Cereal with milk	AL-59
Breakfast Pastries	Assorted Breakfast Pastries	AL-60
Otis Spunkmeyer Cookies	Assorted Fresh Baked Otis Spunkmeyer Cookies	AL-61
Biscuit with meat	Fresh Baked Biscuit with breakfast meat	AL-62
Brownies	Brownies with fudge icing	AL-63
Oatmeal	Oatmeal with Brown Sugar	AL-64

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SPECIALTY STATIONS

(2-hour limit)

Taco Station	Hard and soft taco shells, taco seasoned ground beef, melted cheddar cheese sauce, refried beans, Spanish rice, shredded lettuce, diced tomatoes, diced onions, shredded cheddar cheese, salsa, Pico de Gallo, sour cream, jalapeno's, black olives, guacamole, and tri-color tortilla chips. Served with un-sweet iced tea, coffee (regular & decaf), and ice water. (Limit 2 hours)	SP-1
Pasta Station	Build your favorite pasta martini with spaghetti, penne, and fettuccine pasta's with alfredo and meat sauce, sliced grilled green peppers and onions with sausage, macaroni and cheese, sliced mushrooms, whole olives, sliced pepperoni, crumbled sausage, parmesan cheese and garlic bread. Served with un-sweet iced tea, coffee (regular & decaf), and ice water. (Limit 2 hours)	SP-2
Macaroni Station	Build your favorite martini macaroni with hot macaroni pasta, assorted toppings, diced red onions, diced tomatoes, bell peppers, mushrooms, melted cheddar cheese, shredded parmesan cheese, sliced black olives, melted white cheddar cheese, crumbled sausage, Pico de Gallo and hot rolls. Served with un-sweet ice tea, coffee (regular & decaf), and ice water. (Limit 2 hours)	SP-3
Mashed Potato Station	Choose from three different types of mashed potatoes: garlic, creamy, and sweet potato you build the martini with an array of cheddar cheese, scallions, bacon pieces, mushrooms, sour cream horseradish, sautéed onions, brown sugar and pecans in a martini glass. Served with un-sweet iced tea, coffee (regular & decaf), and ice water. (Limit 2 hours)	SP-4

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BUFFETS

(Minimum 35 people)

Smoky Mountain Favorite	Baked chicken with dumplings, whipped mashed potatoes, buttered corn o brien, seasoned green beans. Served with corn muffins and country biscuits, Fresh Garden Salad with choice of dressings, creamy cole slaw, potato salad, hot apple dumpling, un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-1
Black Bears Choice	Country fried chicken, whipped mashed potatoes, country green beans, garden steamed vegetables, mama's biscuits and honey. Served with hot rolls, fresh garden salad with choice of dressings, creamy cole slaw, potato salad, hot cherry cobbler, un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-2
Horn of Plenty	Sliced roasted turkey, cornbread dressing, mashed potatoes with gravy, buttered corn o brien, seasoned green beans. Served with cornbread and hot rolls, fresh garden salad with choice of dressings, creamy cole slaw, potato salad, pecan pie, un-sweet iced tea, coffee (regular & decaf), ice water. (Minimum of 35 people)	LDB-3
Southern Italian	Baked lasagna, fresh cheese tortellini in a parmesan cheese sauce, steamed mixed vegetables, buttered corn o brien, roasted red garlic potatoes. Served with garlic bread, fresh garden salad with choice of dressings, pasta salad, lemon meringue pie, un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-4
Backwoods Bistro	Sliced roast beef au jus, scalloped potatoes, steamed broccoli, buttered corn o brien. Served with hot rolls, fresh garden salad with choice of dressings, creamy cole slaw, potato salad, hot peach cobbler, un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-5
Country Ham	Country smoked sliced ham with a honey glaze, oven browned sweet potatoes, buttered corn o brien, seasoned green beans. Served with hot rolls, fresh garden salad with choice of dressings, waldorf salad, coconut cake, un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-6
Deli Ishus	Hand sliced deli ham, turkey, roast beef, salami, assorted cheeses, shredded lettuce, sliced tomatoes, sliced onions, assorted sandwich breads, sweet gherkins and sandwich toppings. All the assorted condiments, fresh garden salad with choice of dressings, creamy cole slaw, potato salad, fresh baked cookies, un-sweet iced tea, coffee (regular & decaf), ice water. (Minimum of 35 people)	LDB-7

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BUFFETS

(Minimum 35 people)

Country Hoedown	Sliced roast beef, southern fried chicken, deep fried catfish, whipped mashed potatoes with beef gravy, baked beans, corn on the cob, country green beans. Served with hot rolls and corn bread, fresh garden salad with choice of dressings, creamy cole slaw, potato salad, hot fruit cobblers, un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-8
Hawaiian Luau	Sliced pineapple glazed ham, barbecued pork spareribs, teriyaki chicken, sweet potato patties, vegetable medley, almond fried rice, sliced squash, zucchini, onions fresh garden salad with choice of dressings, pineapple cole slaw, waldorf salad, fresh cut fruits. Served with hot rolls, coconut cake, un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-9
Big Italian	Oven baked meat lasagna, fettuccini alfredo, baked spaghetti, roasted red garlic potatoes, corn o brien, Italian green beans, fresh garden salad with choice of dressings or Caesar salad, pasta salad. Served with garlic bread and hot rolls, cheese cake, un-sweet iced tea, coffee (regular & decaf), ice water. (Minimum of 35 people)	LDB-10
Little Mexico Fiesta	Seven layer burrito pie, Spanish fried rice, refried beans, buttered corn, deep fried jalapeno peppers, hot tamale covered in white cheddar cheese, tri-colored chips and salsa and melted cheese, sour cream, guacamole, shredded lettuce, diced tomatoes, and fresh garden salad with choice of dressings, and lemon cake. Served with un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-11
Seafood Extravaganza	Broiled fish jardinière, deep fried catfish, fried clam strips, deep fried shrimp, shrimp Creole, rice pilaf, golden brown hushpuppies, buttered corn o brien, green beans, baked potatoes, creamy cole slaw, pasta salad, peel - n- eat shrimp, fresh garden salad with choice of dressings, fresh fruit display. Served with hot rolls, coconut cake, un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-12
Roasted Prime Rib	Prime rib that is slow roasted, seasoned and hand cut, baked potato, buttered corn o brien, broccoli spears, fresh garden salad with choice of dressings, potato salad, creamy cole slaw, double layered chocolate cake. Served with hot rolls, un-sweet iced tea, coffee (regular & decaf), and ice water. (Minimum of 35 people)	LDB-13

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DINNER

Roasted Prime Rib Au Jus	Seasoned slowly roasted prime rib that is hand cut just prior to your event. Served with a baked potato with toppings, steamed vegetable medley, fresh garden salad with choice of dressings, hot rolls, chocolate mousse, un-sweet iced tea, coffee (regular & decaf), ice water	D-1
Chicken Cordon Bleu	Tender breast of chicken with ham and Swiss cheese, rolled in bread seasoning and topped with a rich cream sauce. Served with scalloped potatoes, steamed broccoli, fresh garden salad with choice of dressings, hot rolls, lemon meringue pie, un-sweet iced tea, coffee (regular & decaf), ice water	D-2
Herb-Grilled Salmon	8oz Salmon filet brushed with herbs and seasonings and extra-virgin olive oil. Served with seasoned broccoli, rice pilaf, fresh garden salad with choice of dressings, hot rolls, coconut cake, un-sweet iced tea, coffee (regular & decaf), ice water	D-3
Mixed Grill	Skewers of grilled marinated steak and chicken with a rosemary demi-glaze. Served with steamed mixed vegetables, roasted garlic red potatoes, fresh garden salad with choice of dressings, hot rolls, chocolate cake, un-sweet iced tea, coffee (regular & decaf), ice water	D-4
Cornish Game Hen	Oven baked Cornish hen that has been brushed with a honey glaze. Served with baked sweet potato and buttered corn o brien, fresh garden salad with choice of dressings, hot rolls, lemon cake, un-sweet iced tea, coffee (regular & decaf), ice water	D-5
Santa Fe	Grilled Boneless Breast of Chicken topped with grilled onions, chopped bacon, peppers and Monterey jack cheese. Served with baked potatoes with toppings, buttered corn o brien, fresh garden salad with choice of dressings, hot rolls, pecan or apple pie, un-sweet iced tea, coffee (regular & decaf), ice water	D-6
Chicken Pacific	8oz Whole boneless breast of chicken dipped in a seasonal sour cream wine, rolled in corn flake crumbs and baked served over long grain wild rice and topped with a seasoned sour cream wine sauce, mushrooms and jumbo shrimp. Served with Fresh garden salad with choice of dressings, hot rolls, cheese cake, un-sweet iced tea, coffee (regular & decaf), and ice water	D-7
Parmesan Crusted Tilapia	Oven-baked delicate white fish crusted with parmesan cheese, with steamed mixed vegetables over angel hair pasta tossed in a light garlic sauce. Served with Fresh garden salad with choice of dressings, hot rolls, strawberry shortcake, un-sweet iced tea, coffee (regular & decaf), and ice water	D-8

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PRICE SHEET

<u>ITEM</u>	<u>PRICE</u>	<u>ITEM</u>	<u>PRICE</u>	<u>ITEM</u>	<u>PRICE</u>
B-1	\$10.95	**AL-9	\$77.00	**AL-54	\$5.25
B-2	\$9.95	**AL-10	\$88.00	**AL-55	\$2.95
B-3	\$10.95	**AL-11	\$71.50	**AL-56	\$3.95
B-4	\$12.95	**AL-12	\$71.50	**AL-57	\$2.95
B-5	\$9.95	**AL-13	\$71.50	**AL-58	\$2.95
BB-1	\$9.95	**AL-14	\$93.50	**AL-59	\$1.50
BB-2	\$8.95	**AL-15	\$60.50	**AL-60	\$1.95
BB-3	\$7.95	**AL-16	\$55.00	**AL-61	\$1.95
BB-4	\$5.95	**AL-17	\$154.50	**AL-62	\$3.45
BB-5	\$6.95	**AL-18	\$71.50	**AL-63	\$3.25
BB-6	\$6.95	**AL-19	\$71.50	**AL-64	\$1.50
BB-7	\$7.75	**AL-20	\$71.50	SP-1	\$19.95
L-1	\$ 12.95	**AL-21	\$71.50	SP-2	\$21.95
L-2	\$13.95	**AL-22	Market Price	SP-3	\$19.95
L-3	\$9.95	**AL-23	Market Price	SP-4	\$18.95
L-4	\$11.95	**AL-24	\$159.50	LDB-1	\$16.95
L-5	\$11.95	**AL-25	\$137.50	LDB-2	\$17.95
L-6	\$12.95	**AL-26	\$137.50	LDB-3	\$17.95
L-7	\$8.95	**AL-27	\$159.50	LDB-4	\$18.95
L-8	\$9.95	**AL-28	\$93.50	LDB-5	\$17.95
L-9	\$12.95	**AL-29	\$104.50	LDB-6	\$16.95
L-10	\$8.95	**AL-30	\$159.50	LDB-7	\$14.95
L-11	\$12.95	**AL-31	\$159.50	LDB-8	\$20.95
L-12	\$13.95	**AL-32	\$132.00	LDB-9	\$22.95
L-13	\$14.95	**AL-33	\$159.50	LDB-10	\$20.95
L-14	\$12.95	**AL-34	\$121.00	LDB-11	\$19.95
L-15	\$12.95	**AL-35	\$121.00	LDB-12	\$24.95
L-16	\$15.95	**AL-36	\$121.00	LDB-13	\$29.95
BL-1	\$9.95	**AL-37	\$159.50	D-1	Market Price
BL-2	\$8.95	**AL-38	\$124.95	D-2	\$18.95
BL-3	\$10.95	**AL-39	\$104.50	D-3	\$17.95
SB-1	\$5.95	**AL-40	\$189.00	D-4	\$19.95
SB-2	\$6.95	**AL-41	\$126.50	D-5	\$17.95
SB-3	\$14.95	**AL-42	\$126.50	D-6	\$17.95
SB-4	\$8.95	**AL-43	\$126.50	D-7	\$21.95
SB-5	\$7.95	**AL-44	\$126.50	D-8	\$18.95
SB-6	\$2.95	**AL-45	Market Price	WR-1	\$49.95
**AL-1	\$88.00	**AL-46	Market Price	WR-2	\$39.95
**AL-2	\$82.50	**AL-47	\$3.25	WR-3	\$32.95
**AL-3	\$82.50	**AL-48	\$5.25	WR-4	\$23.95
**AL-4	\$93.50	**AL-49	\$5.25	WR-5	\$17.95
**AL-5	\$55.00	**AL-50	\$2.15	WR-6	\$11.59
**AL-6	\$66.00	**AL-51	\$2.75		
**AL-7	\$88.00	**AL-52	\$5.25		
**AL-8	\$88.00	**AL-53	\$5.25		

Prices are per person. A customary 20% service charge and sales tax will be added to prices. Prices are subject to change

**Prices are per order

Updated: 7/29/2010

BANQUET & EVENTS POLICY

ROOM AND RENTAL: A signed contract must be on file at the Hotel before the banquet department will set up any function. Function rooms are assigned according to the anticipated guaranteed number of guests. If the room reserved cannot be made available to the group, the Holiday Inn reserves the right to substitute a comparable room for the function. The Hotel may adjust function room assignments if it is determined in advance that the function will be smaller than originally planned. The guest will deem such adjustments as full performance by hotel. If a meeting room change is requested by the guest, a \$50.00 charge per change will be added to the banquet check. All rooms will remain locked until the scheduled time. Only decorations will be allowed in early and must be coordinated with the Sales and Catering Department. **Confetti and Glitter is not allowed. If used, a \$500.00 clean up fee will be applied.**

MENU SELECTION: The Sales and Catering Department must receive menu selections three (3) weeks prior to the scheduled function. Our Sales and Catering Department will be happy to work with you if you wish to order items not listed. Extra food that is left over may not be removed from the room. It is in direct violation of the Health Food Law. **No outside food or beverage of any kind will be permitted to be brought into any banquet/meeting rooms by any guest, without the prior written approval of the Food and Beverage Director.** All catering functions are subject to service charges and applicable state and local taxes.

GUARANTEES: It is a requirement that the Sales and Catering Department know the number of attendees at the time of booking. Three (3) week prior to your function, the Sales and Catering Department must receive a tentative number. A final guarantee must be received no later than 72 hours prior to your function. If no guarantee is received, the number estimated would be prepared and you will be billed for the greater of either the last estimate or the final number served.

CANCELLATIONS: Should your group find it necessary to cancel a function, expenses incurred by the Hotel in preparation for the function becomes the responsibility of the patron. A Forty-Five (45) day cancellation notice is required or normal room rental charges will be non-refundable.

PAYMENT: Billing arrangements for all functions must be made in accordance with the Hotel policies. Our credit department must authorize all requests for direct billing. We will require a non-refundable deposit of \$100.00 to hold your date and to plan the specifics of your event. Final payment must be made upon conclusion of function and is to be paid at the Hotel front desk. All banquet checks must be signed by the person in charge or designated representative at the completion of each function. Any discrepancies in counts or charges must be identified and resolved at that time. All tax-exempt expenses must be billed to the master folio. Expenses incurred by individuals, not posted to master folio are not tax exempt. All food and beverages are subject to a service fee and applicable state and local taxes. **All tax-exempt forms must be received prior to event.**

LIABILITY: *The Hotel reserves the right to inspect and control all functions. Liability for damage to Hotel premises will be charged accordingly. The Hotel reserves the right to require a security deposit for damages – the amount determined by the Hotel according to the function and security needs. The Hotel is not responsible for any loss of materials, equipment or personal belongings left in unattended and/or unsecured areas. Any items to be put on any meeting room or lobby wall or any directional signs must be approved by the Catering Department.*

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Updated: 7/29/2010

BANQUET & EVENTS POLICY

AUDIO/VISUAL EQUIPMENT: Audio/Visual equipment may be rented through the Sales & Catering Department. A price list is available upon request.

SHIPPING: The customer is responsible for all arrangements and expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to insure proper acceptance of these items upon arrival at the Hotel. The Hotel will only accept packages 5 business days prior to event. In the event that a package arrives after the event the hotel reserves the right to refuse the shipment. The Hotel will apply an appropriate storage/shipping fee.

SECURITY: *If your group should need special guards or control of special events, your catering contact will be glad to arrange this service for you. The Hotel shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of, or restriction upon travel or transportation, non-availability of food, beverage, or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel preventing or interfering with the Hotels performance. In compliance with hotel alcohol policy, large groups with bar/bartender for over 2 hours must pay hourly fee for security to over-see the event. In such event, the Hotel shall not be liable to the customer for damages, whether actual or consequential, which may result from such non-performance.* **UPON SIGNING THE CATERING/ROOMS CONTRACT, YOU AGREE WITH THE STATED POLICY FOR YOUR EVENT.**

ALCOHOLIC BEVERAGES: Beer is available, both domestic & import. Current beer license prohibits any outside beer to be brought into any meeting/banquet rooms. All beer must be purchased through the hotels sales & catering department 72 hours prior to start of your event. You must pay the hourly fee for a bartender. Outside liquor, wine, or champagne at this time will be allowed to be brought into meeting/banquet rooms. There will not be a separate station set up for a “wet bar/liquor bar”. Guest must purchase the mixer (set up) for their liquor drink from the bartender at the cash or host bar during your event. Any other questions/concerns, please speak with our sales & catering department. *In compliance with hotel alcohol policy, large groups with bar/bartender for over 2 hours must pay hourly fee for security to over-see the event.*

Prices are per person. A customary 20% service charge and sales tax will be added to prices. Prices are subject to change

**Prices are per order

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