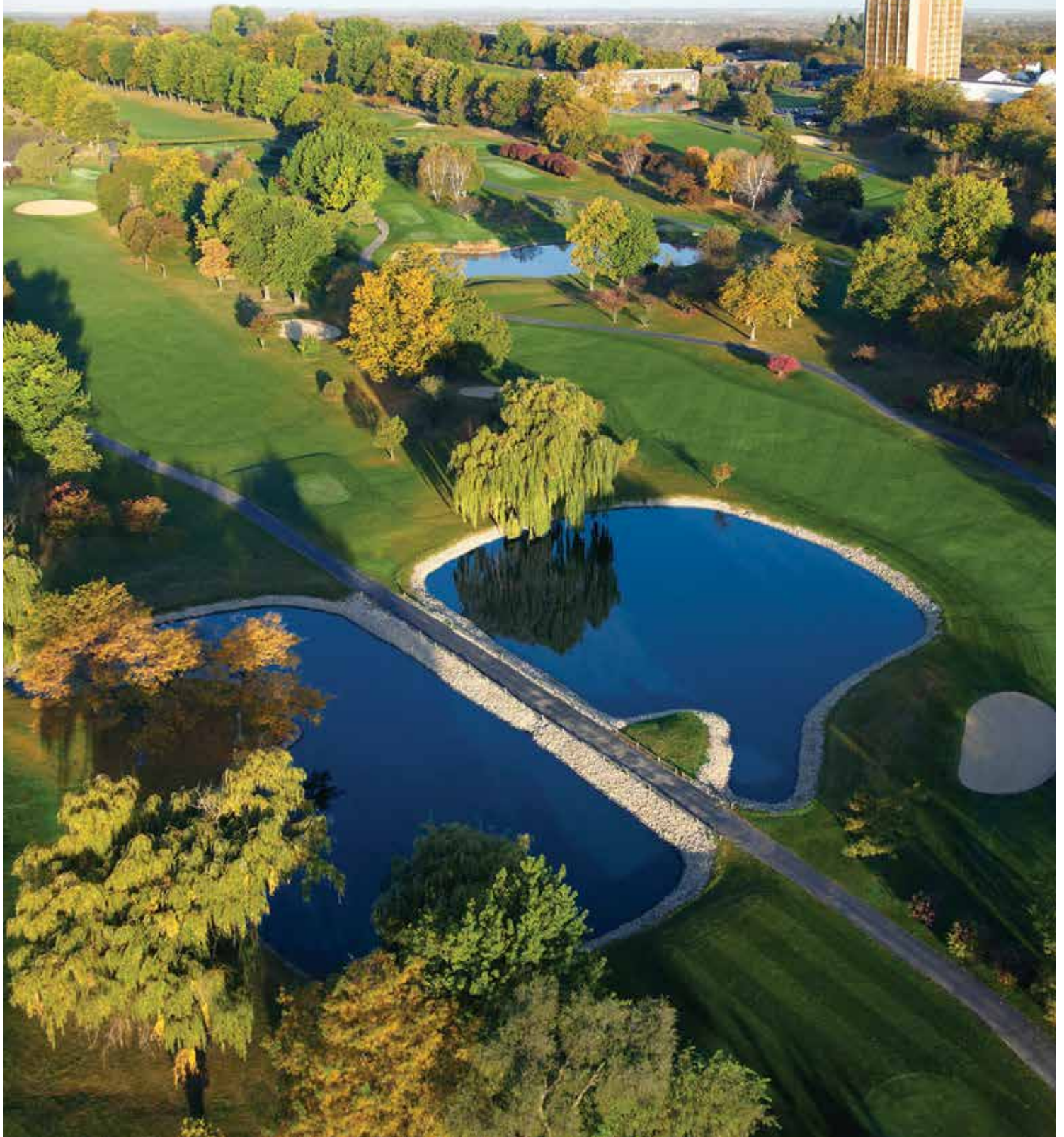


PHEASANT  RUN  
RESORT

GROUP MENU



# ALA CARTE AND BREAK MENU

## ALA CARTE and BREAK MENU

Sliced Fresh Seasonal Fruit	\$4.95 per guest
Whole Fresh Fruit	\$2.95 each
Assorted Yogurts	\$3.25 each
Hard Boiled Eggs	\$1.75 each
Premium Novelty Ice Cream Treats	\$3.85 each
Double Dipped Chocolate Covered Strawberries	\$3.50 each
Nutrigrain Bars	\$2.75 each
Candy Bars (Assorted Standard Size)	\$2.75 each
Warm Soft Pretzels with Mustard and Ranch Style Dip	\$4.95 each
Specialty Popcorn Trio (Caramel, Cheese and Butter)	\$20.00 lb.
Mixed Nuts	\$30.00 lb.
Fancy California Trail Mix	\$30.00 lb.
Peanuts	\$22.00 lb.
Pretzels	\$20.00 lb.
Potato Chips with Ranch or Onion Dip	\$25.00 lb.
Tortilla Chips with Salsa and Guacamole	\$25.00 lb.

## BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea	\$46.00 gal.
Assorted Fruit Juices	\$25.00 pitcher
Iced Tea	\$40.00 gal.
Sparkling or Non Sparkling Fruit Punch	\$24.00 gal.
Lemonade	\$25.00 gal.
Individual Bottled Gourmet Juices	\$4.00 each
Assorted Pepsi Soft Drinks and Bottled Water	\$3.50 each
Individual Cartons of Whole, 2%, Skim or Chocolate Milk	\$3.00 each
Sport Drinks (Various Flavors)	\$4.00 each
Red Bull	\$4.50 each

## BAKERY SPECIALTIES

Assorted Breakfast Pastries to Include: Danish, Donuts, Muffins and Buttery Croissants	\$34.00 dz.
Assorted Jumbo Muffins	\$36.00 dz.
Warm Cinnamon Rolls	\$36.00 dz.
Freshly Baked Bagels with Cream Cheese	\$32.00 dz.
Assorted Doughnuts to Included: Cake, Yeast, Glazed or Filled	\$32.00 dz.
Breakfast Breads: Banana Nut, Carrot, Zucchini or Cranberry	\$30.00 loaf
Double Fudge Brownies and Caramel Brownies	\$32.00 dz.
Assorted Miniature Desserts	\$42.00 dz.
Pound Cakes: Plain, Marble, Orange, Chocolate or Lemon	\$30.00 loaf
Freshly Baked Jumbo Cookies: Chocolate Chip, Oatmeal Raisin and Peanut Butter	\$32.00 dz.

# REFRESHMENT BREAKS

All Breaks Include Coffee, Decaffeinated Coffee and Specialty Teas  
(Minimum 20 People)

## AT THE CINEMA

Assorted Movie Candy to Include:

Sugar Babies, Lemon Heads, Snow Caps,  
Good and Plenty, Twizzlers,  
Raisinettes and M&Ms,  
Buttered Popcorn, Salted Peanuts in the Shell,  
Nachos with Cheese Sauce, Jalapenos and Salsa

**\$12.95 per person**

## ENERGY BREAK

Yogurt Smoothies  
Assortment of Whole Seasonal Fruit  
Midwestern Cheese Display  
Cliff Bars, Granola Bars,  
Power Bars and Trail Mix  
Assorted Fruit Juices and Red Bull

**\$15.95 per person**

## COOKIES and MORE

Freshly Baked Jumbo Cookies to Include:  
Chocolate Chip, Peanut Butter and Oatmeal Raisin  
Homemade Chocolate and Caramel Brownies  
Individual Regular and Chocolate Milk

**\$14.95 per person**

## THE CHOCOLATE FONDUE

Premium White and Milk Chocolate Fondue  
Strawberries, Banana, Mini Gourmet Cookies,  
Caramel Brownies, Pretzel Rods, and Marshmallows

**\$15.95 per person**

## ICE CREAM, YOU SCREAM

Assorted Premium Ice Cream Treats,  
Freshly Baked Jumbo Cookies to Include:  
Chocolate Chip, Peanut Butter and Oatmeal Raisin

**\$12.95 per person**

## SEVENTH INNING STRETCH

Cracker Jacks, Individual Bags of Popcorn,  
Salted Peanuts in the Shell,  
Warm Soft Pretzels with Mustard

**\$10.95 per person**

## APPLE A DAY

Basket of Red and Green Delicious Apples,  
Homemade Apple Strudel with Sauce Anglaise,  
Cinnamon Apple Fritters,  
Apple Turnovers Dusted with Powdered Sugar

**\$14.95 per person**

## LITTLE ITALY

Antipasto Display:  
Fresh Mozzarella and other Cheeses,  
Prosciutto di Parma,  
Assorted Olives, Cheese Stuffed Tomatoes,  
Grilled Vegetables and Sausage Assortment  
Bruchetta with Fresh Roma Tomatoes  
Basil and Garlic Crostini  
Assorted Artisan Breads and Olive Oils

**\$16.95 per person**

Enhance your Break by adding Assorted Pepsi Soft Drinks and  
Bottled Water / Based on Consumption @ \$3.00 each



# BREAKFAST MENUS

## CONTINENTAL BREAKFAST SELECTIONS

(Minimum 20 People)

### THE FRESH START

Assorted Freshly Baked Breakfast Pastries with Sweet Butter and Preserves  
Fresh Seasonal Sliced Fruit and Berries  
Freshly Squeezed Orange and Grapefruit Juices  
Coffee, Decaffeinated Coffee and Specialty Teas

**\$17.95 per person**

### THE MORNING EDITION

Assorted Freshly Baked Breakfast Pastries with Sweet Butter and Preserves  
Fresh Seasonal Sliced Fruit and Berries  
Fresh Bagels and Assorted Cream Cheese  
Fruit Yogurts and Muesli  
Peeled Hard Boiled Eggs  
Freshly Squeezed Orange and Grapefruit Juices  
Coffee, Decaffeinated Coffee and Specialty Teas

**\$19.95 per person**

### CONTINENTAL BREAKFAST ENHANCEMENTS

Sausage Patty, Egg and Cheese Biscuits  
Ham, Egg and Cheese Croissants  
Canadian Bacon, Egg and Cheese English Muffins

**\$56.00 per dozen**

Oatmeal with Brown Sugar or Assorted Cold Cereals with Milk

**\$2.95 per person**

Biscuits and Gravy

**\$5.95 per person**

# BREAKFAST MENUS

## PLATED BREAKFAST SELECTIONS

### **HOT BREAKFAST INCLUDES:**

Freshly Baked Breakfast Pastries, Sweet Butter and Preserves  
American Fried Breakfast Potatoes  
Your Choice of Crisp Bacon, Country Sausage Link or Smoked Ham  
Freshly Squeezed Orange Juice  
Coffee, Decaffeinated Coffee and Specialty Teas

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### **CHICAGO STEAK and SCRAMBLE**

Country Fresh Scrambled Eggs with Center Cut Filet Mignon

**\$24.95 per person**

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### **ALL AMERICAN**

Three Egg Omelets with Onion, Mushroom, Green Pepper  
and Midwestern Cheddar Cheese

**\$18.95 per person**

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### **THE COUNTRY FARM**

Three Farm Fresh Eggs Scrambled Plain or with  
Your Choice of Two of the Following Ingredients:  
Onion, Green Pepper, Tomato, Mushroom or Cheddar Cheese

**\$18.95 per person**

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### **STRAWBERRY and MASCARPONE STUFFED FRENCH TOAST**

Thick Egg Bread Stuffed with Strawberry and Mascarpone  
Compote Laced with Cinnamon and Served with Maple Syrup

**\$19.95 per person**

# BREAKFAST MENUS

## BREAKFAST BUFFET SELECTIONS

(Minimum 25 People)

### **ST. CHARLES BREAKFAST BUFFET**

Assorted Freshly Baked Breakfast Pastries with  
Sweet Butter and Preserves  
Fresh Seasonal Sliced Fruit and Berries  
Fluffy Scrambled Eggs  
Crisp Bacon and Country Sausage Links  
American Fried Breakfast Potatoes  
Freshly Squeezed Orange and Grapefruit Juices  
Coffee, Decaffeinated Coffee and Specialty Teas

**\$21.95 per person**

### **PHEASANT RUN COUNTRY BREAKFAST BUFFET**

Assorted Freshly Baked Breakfast Pastries with  
Sweet Butter and Preserves  
Fresh Seasonal Sliced Fruit and Berries  
Fruit Yogurts and Muesli  
Fluffy Scrambled Eggs  
Country Style Omelets  
Cinnamon Raisin French Toast with Warm Maple Syrup  
Country Sausage Patties and Crisp Bacon  
American Fried Breakfast Potatoes  
Freshly Squeezed Orange and Grapefruit Juices  
Coffee, Decaffeinated Coffee and Specialty Teas

**\$26.95 per person**

**There is a \$150.00 Surcharge for Any Event Less Than 25 Guests**

# BREAKFAST MENUS

## BREAKFAST BUFFET ENHANCEMENTS

(Minimum 25 People)

### OMELET STATION

*Chef to Prepare to Order with Choice of:*

Smoked Ham, Crisp Bacon Bits, Smoked Salmon, Onions, Mushrooms,  
Bell Peppers, Tomatoes, Spinach, Jalapenos and Cheeses

**\$7.95 per person**

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### VIRGINIA CURED BONE IN HAM

**Serves 75 Guests**

*Chef to Carve at Buffet:*

Complimented with Homestyle Biscuits  
Served with Jalapeno Orange Marmalade and Sweet Honey Mustard

**\$195.00 per each**

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### BELGIAN WAFFLE STATION

*Chef to Prepare to Order with Choice of:*

Regular or Strawberry Accompanied with Strawberry and Apple Compote  
Whipped Chantilly Cream, Whipped Butter and Warm Maple Syrup

**\$7.95 per person**

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**Chef Services Based on One Chef per 75 Guests**  
**Chef Fee \$75.00**



# HARVEST BRUNCH BUFFET



**Adults \$46.95 per person**  
**Children 3 – 12 years of age \$19.95 per person**  
**3 & Under Complimentary**  
(Minimum 50 People)

## **BRUNCH BUFFET INCLUDES:**

Selection of Breakfast Pastries and Assorted Mini Pastries, Tortes and Pies  
Regular and Decaffeinated Coffee and Selection of Teas and Assorted Juices

Fluffy Scrambled Eggs, Applewood Smoked Bacon, Country Sausage Links  
Apple Crepes with Maple Syrup, Assorted Preserves and Creamery Butter

## **MIXED FIELD GREEN SALAD**

Garnished with Roma Tomatoes, Bleu Cheese and Candied Pecans Served with Assorted Dressings

## **BABY SPINACH SALAD**

Garnished with Fresh Strawberries, Shredded Jicama and Roasted Artichokes Dotted with Goat Cheese  
Served with Honey Dijon Mustard

## **GRILLED GARDEN FRESH VEGETABLE DISPLAY**

Asparagus, Zucchini, Portobello Mushrooms, Baby Carrots and Artichokes with Balsamic Drizzle

## **ASIAN CHICKEN AND GLASS NOODLE SALAD**

Marinated Grilled Chicken Tossed with Cellophane Noodles and Asian Vinaigrette

## **GRAPE TOMATO AND FRESH MOZZARELLA SALAD**

Dressed with Roasted Garlic and Herb Vinaigrette

## **FRESH FRUIT SALAD**

Assorted Seasonal Fruits and Berries

## **BAKED EGG STRATA**

Filled with Smoked Ham, Onions, Mushrooms and Cheese

## **ROAST SIRLOIN MEDALLIONS**

With Wild Mushrooms, Zinfandel Peppercorn Sauce

## **WASABI CRUSTED SALMON**

With Fresh Ginger and Lemon Grass Essence

## **PAN SEARED CHICKEN**

Mediterranean Style Herb and Lemon Buerre Blanc  
Rosemary and Garlic Roasted Bliss Potatoes, Fresh Vegetable Medley



# LUNCH MENUS

## PLATED LUNCHEONS

Includes Choice of Soup or Salad (See Page 10 for Selections)  
Chef's Selection of Appropriate Fresh Vegetables and Starch  
A Selection of Hearth Baked Breads and Rolls with Creamery Butter  
Choice of Dessert  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

### GRILLED FILET AND ROASTED PORTOBELLO

Tenderloin of Beef and Portobello Mushroom  
Caramelized Onion Reduction

**\$34.95 per person**

### HALIBUT STACK

Pan Seared Halibut Stack Sauced with  
Fresh Ginger and Lemon Grass Essence,  
Grilled Bok Choy

**\$28.95 per person**

### HORSERADISH CRUSTED SALMON

Pan Roasted Horseradish Crusted Atlantic Salmon,  
Glazed with Honey Balsamic Reduction,  
Nestled on a Bed of Caramelized Fennel and Leeks

**\$27.95 per person**

### SHRIMP AND PAPPARDELLE PASTA

Marinated in Sauvignon Blanc, Shallots and  
Fresh Herbs Pan Seared and Garnished  
with Asparagus, Shiitake Mushrooms and  
Sun Dried Tomatoes with a  
Parmesan Herb Broth

**\$26.95 per person**

### FRENCH CHICKEN BREAST

Marinated in Olive Oil, Garlic and Fresh Herbs  
Braised in a Port Wine Infused  
Whole Grain Mustard Demi, Garnished with  
Pancetta and Shiitake Mushrooms

**\$28.95 per person**

### NUT CRUSTED CHICKEN

Pan Roasted and Brushed with  
Honey Mustard Lightly Crusted with Pecans,  
Walnuts and Almonds with Soy Maple Glaze

**\$26.95 per person**

### BUTTERMILK SEARED CHICKEN BREAST

Pan Seared Chicken Breast,  
Marinated in Fresh Herbed Buttermilk,  
Nestled on Tender Baby Spinach

**\$25.95 per person**

### ROAST TUSCAN PORK LOIN

Balsamic Herb Marinated Roast Tuscan Pork Loin  
Accompanied with Calvados Reduction  
Roasted Eggplant Puree and  
Tomato Basil Confit

**\$28.95 per person**

NOTE: Luncheon Menus Served After 2:00pm Are Subject to a \$10.00 Per Person Surcharge

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# LUNCH MENUS

## SOUP AND SALAD SELECTIONS

### **SOUP DU JOUR**

Made Daily From Fresh Seasonal Ingredients

### **LAGER SOUP**

Flavored with Apple Bacon and Wisconsin Smoked Swiss and Aged Cheddar

### **CRÈME OF TOMATO FLORENTINE**

Fresh Tomatoes, Spinach Finished with Heavy Cream

### **SLICED SEASONAL FRUIT**

Garnished with Berries and Yogurt Dressing

### **GARDEN SALAD**

Fresh Greens Garnished with Garden Ripe Vegetables

### **CAESAR SALAD**

Hearts of Romaine with Garlic Croutons

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## LUNCH DESSERT SELECTIONS

### **CARROT CAKE**

With Cream Cheese Icing

### **DEEP DISH APPLE PIE**

Freshly Baked with Washington State Apples

### **DOUBLE CHOCOLATE FUDGE CAKE**

Rich Chocolate Flavor Filled with Chocolate Ganache

### **CHEESECAKE**

Creamy Cheesecake with Fresh Strawberries

### **CARAMEL APPLE PIE**

Topped with Goey Caramel and Streusel

### **ICE CREAMS and SUNDAES**

Please Choose One Selection to Serve All Your Guests

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# CAFÉ STYLE LUNCH MENUS

## OVEN GRINDERS

Served with Soup Du Jour  
Accompanied by a Croquet of Chefs Specialty Mac and Cheese  
Ice Cream or Sherbet Dessert  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

### BBQ PORK BOLO OVEN GRINDER

Pulled Pork Simmered in Our House BBQ Sauce  
Piled High Atop a Grilled Herb Bolo  
Garnished with Grilled Pineapple and  
Pepper Jack Cheese with Fried Onion Strings

**\$19.95 per person**

### BLEU CHEESE HERBED STEAK SANDWICH

Grilled Tenderloin Brushed with Dijon and Herbs  
Topped with Caramelized Onions, Mushrooms and Bleu  
Cheese Set on a Garlic Hoagie

**\$22.95 per person**

### PESTO CHICKEN FOCACCIA SANDWICH

Grilled Pesto Marinated Chicken Breast  
Topped with Tomato Confit  
Smoked Pancetta, Bacon and Provolone Cheese

**\$19.95 per person**

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## LIGHTER FARE

Served with Soup Du Jour  
A Selection of Hearth Baked Breads and Rolls with Creamery Butter  
Ice Cream or Sherbet  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

### CLASSIC CHICKEN CAESAR

Marinated Grilled Breast of Chicken  
Nestled on Hearts of Baby Romaine with Garlic Croutons  
Shaved Parmesan, Tomato Wedges and  
Creamy Caesar Dressing

**\$19.95 per person**

### MEDITERRANEAN SHRIMP AND MOZZARELLA SALAD

Grilled Shrimp Marinated in Lemon and Oregano,  
Nestled on a Bed of Mesclun Greens  
Garnished with Roasted Vegetables and  
Fresh Mozzarella Napoleon

**\$21.95 per person**

### HARVEST STEAK SALAD

Grilled Tenderloin Set on a Bed of Mixed Greens  
Garnished with Roasted Corn Relish, Roma Tomatoes  
Caramelized Onions and Asiago Cheese  
Served with Pepper Crème Dressing

**\$22.95 per person**

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# LUNCHEON BUFFET SELECTIONS

## THE CORNER DELI

**\$26.95 per person**

Chicken Spaetzle Soup, Chef's Selection of Two Specialty Salads  
Shaved Honey Cured Ham, Fresh Roasted Turkey Breast, Roast Beef Finished Medium Rare,  
Genoa Salami, and Deli Style Corn Beef  
Sliced Swiss, American, Provolone, Dill Havarti and Cheddar Cheeses  
Served with Tomatoes, Bermuda Onions, Shredded Lettuce and Kosher Dill Spears  
A Variety of Freshly Baked Sandwich Breads and Rolls with Appropriate Condiments  
Chef's Selection of Dessert from our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

## THE BISTRO

**\$32.95 per person**

Soup Du Jour, Made Daily from Fresh Seasonal Ingredients  
Mixed Field Greens with Maytag Bleu Cheese, Roma Tomatoes, Candied Pecans and Artichoke Hearts  
Served with Chef's Selected Dressings  
Grape Tomato and Fresh Mozzarella Salad Dressed with Roasted Garlic Vinaigrette  
Pan Roasted Atlantic Salmon with Leeks, Wild Mushrooms, Toasted Pine Nuts  
Complimented with Citrus Basil Burre Blanc  
Asiago Crusted Chicken with Sautéed Spinach, Pepper Crème Reduction  
Spinach Stuffed Gnocchi, Tomato Basil Broth  
Roasted Red Bliss Potatoes with Herbs and Garlic  
Fresh Vegetable Bouquetiere, Variety of Rolls and Butter  
Chef's Selection of Dessert from our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

## TAYLOR STREET ITALIAN

**\$29.95 per person**

Antipasto Display: Fresh Mozzarella and Other Cheeses, Prosciutto di Parma, Assorted Olives,  
Cheese Stuffed Tomatoes, Grilled Vegetables and Sausage Assortment  
Fresh Italian Style Garden Salad with Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,  
Sliced Cucumber Moons and Garlic Croutons with Chef Selected Dressings  
Assorted Chicago Style Pizzas to Include: Pepperoni, Sausage and Vegetable  
Italian Beef with Hot Jardiniere, Grilled Chicken Stromboli Marinated Chicken Topped with Asiago Cheese  
Served Open Faced on Ciabatta Crust Layered with Sun-dried Tomato Spread, Olives and Artichokes  
Stuffed Shells with Classic Ricotta Cheese Filling Sauced with Tomato Basil Crème  
Chef's Selection of Dessert from our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

**There is a \$150.00 Surcharge for Any Event Less Than 25 Guests**

# LUNCHEON BUFFET SELECTIONS

## MIDWEST STYLE BUFFET

**\$32.95 per person**

Crème of Tomato Florentine Soup, Fresh Tomatoes and Spinach Finished with Heavy Cream  
Salad Bar to Include Fresh Garden Greens with a Selection of Toppings and Assorted Dressings  
Beef Burgundy En Croute Tenderloin Tips  
Simmered in Burgundy Wine and Finished with Veal Demi Glace Topped with Puffed Pastry  
Southern Fried Chicken Marinated in Buttermilk and Herbs  
Garlic Mashed Potatoes Topped with Cheddar Cheese  
Green Bean Casserole French Style with Smoked Bacon, Mushrooms and Cheese Topped with Crispy Onions  
Macaroni and Cheese Tubetti Pasta Baked in White Cheddar and Fontina Cheese Sauce  
Topped with Savory Bread Crumbs  
Chef's Selection of Hearth Baked Breads and Rolls Served with Creamery Butter  
Chef's Selection of Pastries from Our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

## SOUTHWESTERN BUFFET

**\$30.95 per person**

Chicken Tortilla Soup with Crispy Tortilla Strips  
Fresh Jicama, Papaya and Cucumber Salad Marinated in Raspberry Chipotle Vinaigrette  
Roasted Corn Nopales and Grilled Chayote Salad, Citrus Cilantro Emulsion  
***Build Your Own South of the Border Tacos***  
Pork Carnitas, Grilled Chicken with Bell Peppers and Barbacoa Beef  
Served with Black Beans, Cilantro Lemon Rice and Southwestern Potatoes and Chorizo, Warm Flour Tortillas,  
Salsa Fresca, Salsa Verde, Salsa Rojo, Guacamole, Sour Cream, Shredded Iceberg Lettuce and Jack Cheese  
Sopaipillas and Assorted Fruit Empanadas  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

## TAILGATER

**\$29.95 per person**

Roasted Red Skinned Potato Salad with Smoked Bacon  
Creamy Cole Slaw and Fresh Fruit Salad  
Home Style Chili Served with Chopped Onion, Shredded Cheddar Cheese and Sour Cream  
BBQ Style Chicken Wings with Bleu Cheese Dip  
Kosher Hot Dogs, Grilled Hamburgers and Bratwurst with Sauerkraut  
American, Swiss and Cheddar Cheeses, Ketchup, Mustard, Onions, Tomatoes  
Relish, Kosher Pickle Spears, Shredded Iceberg Lettuce and Sport Peppers  
Potato Chips and Pretzels  
Bakery Fresh Assorted Cookies and Brownies  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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# BOX LUNCH MENU



**\$19.95 per person**

Each Box Lunch Includes Seasonal Whole Fruit, Bag of Chips,  
Homemade Chocolate Chip Cookie Soft Drink or Bottled Water

## **HONEY ROAST HAM & SWISS CHEESE**

Served on Stone Mill Rye Bread with Lettuce

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## **ROAST BEEF & CHEDDAR**

Served on Caramelized Onion Roll with Lettuce

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## **ROAST TURKEY & PROVOLONE**

Served on Classic Submarine Roll with Lettuce

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## **GRILLED VEGETABLE WRAP**

With Chipotle Cream Cheese

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## **CHICKEN SALAD**

Served on Whole Wheat with Lettuce

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## **TUNA SALAD**

Served on Brioche with Lettuce

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**Choose Up To Three Sandwich Styles**

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# DAY MEETING PACKAGES

## **Full Day Package**

**\$56++ per person**

## **Half Day Package with Breakfast, AM Break and Lunch**

**\$50 ++ per person**

(Minimum 25 People)

### **THE FRESH START**

Assorted Freshly Baked Breakfast Pastries with  
Sweet Butter and Preserves  
Fresh Seasonal Sliced Fruit and Berries  
Freshly Squeezed Orange and Grapefruit Juices  
Coffee, Decaffeinated Coffee and Specialty Teas

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### **HALF HOUR MID MORNING BREAK**

Whole Fruit & Assorted Granola Bars  
Assorted Soft Drinks and Bottled Water  
Coffee, Decaffeinated Coffee and Specialty Teas

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### **LUNCH SELECTIONS**

Choose One of the Following:  
Corner Deli Buffet, Taylor Street Buffet, Tailgater Buffet,  
BBQ Pork Bolo Grinder, Pesto Chicken Focaccia Sandwich,  
or Classic Caesar Salad

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### **HALF HOUR AFTERNOON SNACK**

Bags of Pretzels, Chips and Miniature Candy Bars  
Or  
Assorted Cookies and Brownies  
Assorted Soft Drinks and Bottled Water  
Coffee, Decaffeinated Coffee and Specialty Teas

# DAY MEETING PACKAGES

## BUFFET LUNCH SELECTIONS

### THE CORNER DELI

Chicken Spaetzle Soup  
Chef's Selection of Two Specialty Salads  
Shaved Honey Cured Ham,  
Fresh Roasted Turkey Breast,  
Roast Beef Finished Medium Rare,  
Genoa Salami, and Deli Style Corn Beef  
Sliced Swiss, American, Provolone,  
Dill Havarti and Cheddar Cheeses  
Served with Tomatoes, Bermuda Onions,  
Shredded Lettuce and Kosher Dill Spears  
A Variety of Freshly Baked Sandwich Breads and  
Rolls with Appropriate Condiments  
Chef's Selection of Dessert from our  
House Pastry  
Coffee, Decaffeinated Coffee,  
Specialty Teas and Iced Tea

### TAILGATER

Roasted Red Skinned Potato Salad  
with Smoked Bacon  
Creamy Cole Slaw and Fresh Fruit Salad  
Home Style Chili Served with Chopped Onion,  
Shredded Cheddar Cheese and Sour Cream  
Buffalo Style Chicken Wings with Bleu Cheese Dip  
Kosher Hot Dogs, Grilled Hamburgers and  
Bratwurst with Sauerkraut  
American, Swiss and Cheddar Cheeses, Ketchup,  
Mustard, Onions, Tomatoes, Relish,  
Kosher Pickle Spears,  
Shredded Iceberg Lettuce and Sport Peppers  
Potato Chips and Pretzels  
Bakery Fresh Assorted Cookies and Brownies  
Coffee, Decaffeinated Coffee,  
Specialty Teas and Iced Tea

### TAYLOR STREET ITALIAN

Antipasto Display: Fresh Mozzarella and  
Other Cheeses, Prosciutto di Parma,  
Assorted Olives, Cheese Stuffed Tomatoes,  
Grilled Vegetables and Sausage Assortment  
Fresh Italian Style Garden Salad with  
Sliced Mushrooms, Shaved Bermuda Onions,  
Roma Tomatoes,  
Sliced Cucumber Moons and Garlic Croutons  
with Chef Selected Dressings  
Assorted Chicago Style Pizzas to Include:  
Pepperoni, Sausage and Vegetable  
Italian Beef with Hot Jardiniere  
Grilled Chicken Stromboli  
Marinated Chicken Topped with Asiago Cheese  
Served Open Faced on Ciabatta Crust Layered with  
Sun-dried Tomato Spread, Olives and Artichokes  
Stuffed Shells with Classic Ricotta Cheese Filling  
Sauced with Tomato Basil Crème  
Chef's Selection of Dessert from our  
House Pastry  
Coffee, Decaffeinated Coffee,  
Specialty Teas and Iced Tea



# DAY MEETING PACKAGES



## PLATED LUNCH SELECTIONS

Served with Soup Du Jour and Chef's Selection of Dessert  
Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea

### **BBQ PORK BOLO OVEN GRINDER**

Pulled Pork Simmered in Our House BBQ Sauce  
Piled High Atop a Grilled Herb Bolo  
Garnished with Grilled Pineapple and Pepper Jack Cheese with Fried Onion Strings

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### **PESTO CHICKEN FOCACCIA SANDWICH**

Grilled Pesto Marinated Chicken Breast Topped with Tomato Confit  
Smoked Pancetta  
Bacon and Provolone Cheese

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### **CLASSIC CHICKEN CAESAR**

Marinated Grilled Breast of Chicken Nestled on  
Hearts of Baby Romaine with Garlic Croutons  
Shaved Parmesan, Tomato Wedges and  
Creamy Caesar Dressing

# DINNER MENUS

## APPETIZER ENHANCEMENTS

### **ROASTED CORN and LOBSTER CHOWDER EN CROUTE**

Flavored with Chili Ancho and Bristol Creme Enclosed  
with a Delicate Puff Pastry

**\$6.95 per person**

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### **JUMBO SHRIMP COCKTAIL**

Six Jumbo Shrimp Complimented with Cocktail Sauce  
and Marinated Celery Root

**\$7.95 per person**

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### **WILD MUSHROOMS and POLENTA**

Pan Seared Mushrooms in Herb Creme Reduction  
Complimented with Spinach and Cheese Polenta

**\$6.95 per person**

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### **SEAFOOD PARFAIT**

Shrimp and Scallops Marinated in Soy, Sesame and  
Fresh Ginger

Complimented with House Made Avocado Salsa

**\$7.95 per person**

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### **PEPPERCORN BEEF CARPACCIO**

Seared Tenderloin with Roasted Mushrooms, Fresh  
Mozzarella and Roasted Asparagus with  
Caper Port Wine Drizzle

**\$7.95 per person**

## DINNER SALAD SELECTIONS

### **HEARTS OF ROMAINE**

Aged Asiago Cheese, Garlic Croutons and Caesar  
Style Dressing

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### **FIELD GREENS**

Romaine, California Iceberg and Baby Greens Garnished  
with English Cucumbers,  
Tear Drop Tomatoes and Julienne of Vegetables

## SALAD ENHANCEMENTS

### **HARVEST SALAD**

Fresh Mesclun Greens, Maytag Bleu Cheese, Mandarin  
Oranges, Candied Pecans and Roma Tomatoes

**\$3.95 per person**

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### **BABY SPINACH SALAD**

Roasted Wild Mushrooms, Crispy Prosciutto Ham,  
Crumbled Goat Cheese

Tear Drop Tomatoes and Shaved Bermuda Onions

**\$3.95 per person**

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### **BOSTON BIBB SALAD**

Layered with Radicchio and Belgium Endive Garnished  
with Hearts of Palm

Artichoke Hearts Sun Dried Cranberries and Toasted  
Pine Nuts

**\$3.95 per person**



# DINNER MENUS

## PLATED ENTREES

Includes Your Choice of Salad and Dessert  
Chef's Selection of Appropriate Fresh Vegetables and Starch  
A selection of Hearth Baked Breads and Rolls with Creamery Butter  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

### FILET MIGNON

8oz Grilled Filet with Sherry Sautéed Mushrooms

**\$49.95 per person**

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### PEPPERCORN CRUSTED PRIME SIRLOIN STEAK

Peppercorn Crusted Prime Sirloin Steak  
Marinated in Creole Mustard with Balsamic Onions  
and Red Wine Reduction

**\$40.95 per person**

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### PRIME RIB OF BEEF

10oz Thick Cut Prime Rib of Beef  
Roasted to Perfection  
Served with Natural Au Jus and Creamy Horseradish Sauce

**\$44.95 per person**

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### OVEN ROASTED FRENCH CHICKEN

Tender Breast of Chicken in Wild Mushroom  
Pancetta Herb Broth

**\$38.95 per person**

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### STUFFED MIDWESTERN CHICKEN

Chicken Breast Stuffed with Caramelized Pecans,  
Sun Dried Cranberries,  
Goat Cheese and Corn Bread  
with Marsala Balsamic Demi Crème

**\$39.95 per person**

### SALMON AMERICANA

Pan Seared Salmon Topped with Shrimp and  
Scallops and a Lobster Cream Sauce

**\$39.95 per person**

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### PARMESAN CRUSTED GROUPER

Pan Roasted Parmesan Crusted Grouper  
Finished with Tomato Kalamata Olive Sauce

**\$41.95 per person**

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### GINGER SCENTED HALIBUT

Soy Maple Glaze Halibut  
Braised with Fresh Ginger and Sake  
Garnished with Fresh Mango Fruit Salsa

**\$43.95 per person**

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### HUNTER STYLE CHICKEN

Pan Seared Double Breast of Chicken  
Sauced with Rich Tomato Herb

**\$36.95 per person**

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### PORK PORTERHOUSE

Pork Porterhouse Marinated in  
Sauvignon Blanc, Shallots and Herbs,  
Braised Until Tender and Glazed with  
Parmesan Herb Broth and Gremolata

**\$42.95 per person**

# DINNER MENU

## PLATED DUET ENTREES

Includes Your Choice of Salad and Dessert  
Chef's Selection of Appropriate Fresh Vegetables and Starch  
A selection of Hearth Baked Breads and Rolls with Creamery Butter  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

### OF LAND AND SEA

Grilled 8oz. Center Cut Filet Topped with  
Madeira Mushroom Reduction  
Complimented with Australian Lobster Tail and  
Drawn Butter Served with Potato Pave

**Market Pricing**

### PETIT FILET AND SALMON

Petit Filet of Beef with Pinot Noir Peppercorn,  
Reduction Accompanied with a  
Citrus Crusted Salmon Filet  
with a Sweet Soy Glaze

**\$49.95 per person**

### PETIT FILET and CHICKEN

Asiago Crusted Petit Filet  
Sauced with Balsamic Madeira Reduction  
Accompanied by Cranberry Nut Chicken Breast  
Sauced with Calvados Buerre Blanc

**\$47.95 per person**

### PETIT FILET AND SHRIMP

Petit Filet of Beef with Cognac Demi Crème  
Accompanied with Trio of  
Crab Crusted Shrimp

**\$52.95 per person**

## VEGETARIAN ENTREES

Cost of Main Entrée Selection

### ROASTED VEGETABLE PASTA

Portobello Mushrooms, Zucchini, Asparagus  
Baby Bok Choy and Grilled Artichokes  
Nestled on a Bed of Pappardelle Pasta  
Complimented with a  
Sundried Tomato Asiago Broth

### BLEU CHEESE STUFFED PORTOBELLO MUSHROOMS

Garnished with Nut Crusted Tofu,  
Grilled Sweet Potatoes  
Pan Seared Edamame

### GRILLED VEGETABLES EN CROUTE

Vegan Friendly  
Zucchini, Squash, Bell Peppers,  
Sundried Tomatoes and Mushrooms  
Seasoned with Herbs  
Wrapped with Delicate Puff Pastry

# DINNER MENUS

## DESSERT SELECTIONS

### FLOURLESS CHOCOLATE CAKE

Topped with White Chocolate Crème and Garnished with Fresh Kiwi and Strawberries

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### APPLE STRUDEL

Harvest Apples Rolled in Cinnamon Sugar and Wrapped in Phyllo Dough  
Sauced with Cinnamon Anglaise

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### TIRAMISU

Kahlua Laced Sponge Cake Layered with Light Mascarpone Cheese and Dusted with Rich Cocoa

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### RASPBERRY SWIRL CHEESECAKE

Rich New York Cheesecake with Raspberry Infusion in a Graham Cracker Crust

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### PEANUT BUTTER PIE

Rich Layers of Chocolate and Peanut Butter in a Graham Cracker Crust

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### BOURBON STREET PECAN PIE

Caramelized Pecans Baked in a Thin Buttery Pastry

## DESSERT ENHANCEMENTS

### TURTLE PIE

Layers of Vanilla Bean Ice Cream and Caramel in an Oreo Cookie Crust

**\$5.95 per person**

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### CRÈME BRULEE

Baked Custard Accented with Grand Marnier with a Caramelized Crust

**\$5.95 per person**

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### CHOCOLATE PYRAMID TORTE

Layers of Flourless Chocolate Cake and Raspberry Mousse Topped with White Chocolate

**\$5.95 per person**

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### CHEFS PATISSERIE TRIO

Chef Selection of Mini Pastries Presented with Artistic Garnish

**\$5.95 per person**

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### PREMIUM ICE CREAM

Garnished with a Waffle Cone Wedge  
Ask Your Coordinator for Available Flavors

**\$3.50 per person**

# DINNER BUFFET SELECTIONS

(Minimum 50 People)

## **ITALIAN BUFFET** **\$51.95 per person**

Tuscan Bean Soup with Spinach and Pancetta Bacon  
Antipasto Display:  
Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes  
Assorted Cheeses, Olives, Gardenia, Grilled Vegetables and Sausages  
Grape Tomato and Fresh Mozzarella Salad, Roasted Garlic Vinaigrette  
Fresh Italian Style Garden Salad, Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,  
Sliced Cucumber Moons and Garlic Croutons, Served with Three Assorted Dressings  
Baked Lasagna Alforno, Layers of Meat Sauce, Mozzarella Cheese and Fresh Tomato Sauce  
Pan Roasted Shrimp Arrabbiata, Seasoned Shrimp Nestled on Linguini and  
Sauced with Spicy Arrabbiata Sauce, Garnished with Broccoli  
Veal Piccata, Tender Veal Pan Seared and Sauced with Lemon Caper Crème  
Chicken Vesuvio, Marinated in White Wine Garlic, Garnished with Crusty Potatoes  
Grill Herb Vegetables, Sprinkled with Aged Parmesan  
Garlic Bread and Assorted Rolls with Creamery Butter  
Tiramisu, Amaretto Cheesecake and Raspberry Napoleons  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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## **BOURBON STREET** **\$56.95 per person**

Seafood Gumbo, Andouille Sausage, Shrimp, Scallops and Clams Garnished with White Rice  
Mardi Gras Salad Supreme, Fresh Mixed Greens with Avocado, Jicama, Grapefruit Segments,  
Candied Pecans and Goat Cheese, Choice of Three Dressings  
Spicy Shrimp in the Rough, Jumbo Shell on Shrimp with Cocktail and Remoulade Sauce  
Chef to Carve Cajon Prime Rib, With Merlot Pommery Glace  
Creole Style Jambalaya, Smoked Ham, Andouille Sausage and Shrimp Simmered in Spicy Rice  
Corn Meal Crusted Tilapia, Garnished with Baby Spinach Complimented with Sauce Moutarde  
Chicken and Crawfish Etouffee, Smothered in a Spicy Tomato Sauce Garnished with Bell Peppers  
Fresh Asparagus Hollandaise  
Fresh Rolls and Butter  
Bourbon Street Pecan Pie, Flourless Chocolate Mousse Torte, Caramel Banana Cheesecake  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

**There is a \$250.00 Surcharge for Any Event Less Than 50 Guests**

# DINNER BUFFET SELECTIONS

(Minimum 50 People)

## **LUAU BUFFET** **\$58.95 per person**

Kinilau Marinated Seafood, Marinated Shrimp, Scallops, Mussels and Clams,  
in Polynesian Citrus Vinaigrette with a Hint of Cilantro  
Tropical Fruit Platter, Mangos, Papayas, Kiwi, Berries, Pineapple and Bananas with Yogurt Dip  
Island Grilled Beef and Rice Salad, Marinated Flank Steak, Tossed with Lemon Scented Rice,  
Snap Peas, Bean Sprouts and Red Bell Peppers  
Cucumber and Papaya Salad, Dressed with a Ginger Cilantro Soy Dressing  
Chef to Carve Kalua Roast Suckling Pig, Stuffed with Fruit Dressing  
Polynesian Chicken, Grilled and Glazed with Polynesian Sweet and Sour Sauce,  
Garnished with Grilled Pineapple and Toasted Coconut  
Macadamia Crusted Halibut, Topped with a Savory Crust,  
Garnished with Grilled Asparagus, Sauced with Soy Maple Glaze  
Beef and Asian Black Beans, Medallions of Beef with Roasted Snap Peas and Black Bean Sauce  
Stir Fried Rice with Apple Smoked Bacon and Scallions  
Sweet Potato Casserole with Layers of Sweet Potatoes with Streusel Topping  
Polynesian Stir Fry Veggies, Hawaiian Bread and Butter  
Coconut Cream Pie, Banana Torte with Cream Cheese Icing, Pineapple Upside Down Cake  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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## **INTERNATIONAL BUFFET** **\$60.95 per person**

Roasted Eggplant and Mushroom Soup with Elephant Garlic and Feta Cheese  
Antipasto Display: Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes  
Assorted Cheeses, Olives, Gardenia, Grilled Vegetables and Sausages  
Kinilau Marinated Seafood, Marinated Shrimp, Scallops, Mussels and Clams  
in Polynesian Citrus Vinaigrette with a Hint of Cilantro  
Italian Style Garden Salad, Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,  
Sliced Cucumber Moons Garlic Croutons, Chef Selected Dressing  
Veal Piccata, Tender Veal Pan Seared and Sauced with Lemon Caper Crème  
Beef and Asian Black Beans, Medallions of Beef with Roasted Snap Peas and Glazed with Black Bean Sauce  
Tequila Marinated Chicken, Marinated Grilled Chicken Breast Sauced with Warm Tomato Salsa  
Creole Style Jambalaya, Smoked Ham, Andouille Sausage and Shrimp Simmered in Spicy Rice  
Garlic Mashed Potatoes, Red Skin Potatoes Infused with Garlic  
Grilled Herb Vegetables Sprinkled with Aged Parmesan  
Variety of Rolls and Butter  
Chef's Selection of Desserts from Around the World  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

**There is a \$250.00 Surcharge for Any Event Less Than 50 Guests**



# DINNER BUFFET SELECTIONS

(Minimum 50 People)

## MEDITERRANEAN STYLE BUFFET

**\$54.95 per person**

Roasted Eggplant and Mushroom Soup, Elephant Garlic and Feta Cheese  
Marinated Artichoke and Penne Pasta Salad, Garnished with Spinach, Pine Nuts and Asiago Cheese  
Grilled Calamari and Cous Cous Salad, Dressed with Roasted Garlic Vinaigrette  
Greek Salad, Tomato, Cucumber, Kalamata Olives, Pepperocini and Feta with Athenian Vinaigrette  
Chef to Carve Gyros on the Spit, Appropriate Condiments and Pita Bread  
Seafood Paella, Shrimp, Mussels, Clams and Chorizo Simmered with Saffron Rice  
Oven Roasted Cornish Hen, Served Provencal Style in Tomatoes, Onions and White Wine  
Herbs de Provence Roast Pork Loin, Herb Wrapped with Marsala Balsamic Glaze,  
Garnished with Artichokes and Caramelized Fennel  
Rosemary and Garlic Roasted Potatoes  
Fresh Vegetable Ratatouille  
Variety of Rolls and Butter  
Baklava, Baked Pear Frangipane Tart and Fresh Fruit Zabaglione  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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## STEAK ROAST COOKOUT

**\$63.95 per person**

Sliced Beefsteak Tomatoes, Bermuda Onions and Maytag Bleu Cheese with Balsamic Vinaigrette  
Spinach Salad with Chopped Egg Mimosa, Garnished with Mushrooms, Hearts of Palm,  
Roma Tomatoes and Choice of Three Dressings  
Shrimp and Farfelle Pasta Salad, Marinated in Chipotle Cilantro Vinaigrette  
Grilled Asparagus and Fresh Tomato Bruchetta, Topped Fresh Tomato, Basil and Asiago Tapenade  
Char Grilled New York Steaks, Topped with Madeira Mushrooms  
BBQ Baby Back Ribs, Simmered in Our House BBQ Sauce  
Tequila Marinated Chicken, Marinated Grilled Chicken Breast Sauced with Warm Tomato Salsa  
Sweet Corn on the Cob and Drawn Butter  
Baked Potato Bar with "All the Fixings"  
Fresh Rolls and Butter  
Selection of Assorted Desserts From Our House Pastry  
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

**There is a \$250.00 Surcharge for Any Event Less Than 50 Guests**

# PICNIC MENU

(Minimum 30 Guests)

## SUMMER PICNIC

Home Style Potato Salad, Cole Slaw,  
Watermelon  
Hamburgers and Hot Dogs  
Relish Tray and Condiments  
Potato Chips and Pretzels  
Assorted Cookies and Brownies  
Iced Tea and Lemonade

**\$24.95 per person**

## PHEASANT RUN PICNIC

Red Skinned Potato Salad  
Cole Slaw, Watermelon  
BBQ Chicken, Hamburgers and Hot Dogs  
BBQ Baked Beans, Corn on the Cob  
Corn Bread with Honey Butter  
Fresh Baked Cookies and Brownies  
Iced Tea and Lemonade

**\$28.95 per person**

## PATIO COOKOUT

Complete Salad Bar  
Fresh Fruit Salad  
Asian Chicken and Glass Noodle Salad  
Prime Top Sirloin Steak  
Grilled Swordfish with Key Lime Butter  
Marinated Grilled Quartered Chicken Breast  
Baked Potatoes with Sour Cream  
Corn on the Cob  
Corn Bread and Honey Butter  
Fruit Cobblers and Pecan Pie  
Iced Tea and Lemonade

**\$46.95 per person**

## TERRACE COOKOUT

Complete Salad Bar  
Marinated Artichoke and Penne Pasta Salad  
Grape Tomato and Fresh Mozzarella Salad  
BBQ Quartered Chicken Breast  
BBQ Baby Back Ribs  
Grilled Bratwurst with Sauerkraut  
Baked Potatoes, Corn on the Cob  
Sliced Watermelon  
Corn Bread with Honey Butter  
Assorted Fruit and Crème Pies  
Iced Tea and Lemonade

**\$39.95 per person**

**There is a \$150.00 Surcharge for Groups Under 30 Guests**

# RECEPTION SELECTIONS

## COLD HORS D'OEUVRES

Iced Jumbo Cocktail Shrimp	\$495.00
Bleu Cheese and Candied Pecans Canapés	\$275.00
Pear and Gorgonzola Cheese Crostini	\$275.00
Pesto Bruchetta with Asiago and Tomato Chutney	\$275.00
Sirloin Beef on Cornichon Roll	\$325.00
Skewered Grape Tomato, Fresh Mozzarella and Roasted Mushroom with Balsamic Drizzle	\$295.00
Shrimp Remoulade on Sourdough Toast Points	\$295.00
Smoked Salmon Canapés	\$295.00
Assorted Meat Wraps with Chili Ancho Dipping Sauce	\$275.00
Herb Crusted Tenderloin Crostini with Goat Cheese and Horseradish Crème	\$425.00
Blackened Scallop on Cucumber Round	\$295.00
Pate Maison with Grain Mustard	\$495.00
Crab Claws with Cocktail Sauce	\$295.00
Deviled Eggs ala Russe Stuffed with Smoked Salmon	\$295.00
Assorted California Rolls with Soy and Wasabi	\$375.00

## HOT HORS D'OEUVRES

Shrimp Kabobs with Teriyaki Glaze	\$370.00
Vegetable Spring Rolls with Plum Dipping Sauce	\$225.00
Assorted Dim-Sum with Ginger Soy Sauce	\$300.00
Brie En Croute with Raspberry Dipping Sauce	\$300.00
Zesty Crab Cakes with Chipotle Aioli	\$325.00
Asian Chicken Satay with Cilantro Sauce	\$300.00
Cocktail Meatball Bordelaise	\$225.00
Fresh Baby Spinach and Feta Cheese Turnovers	\$300.00
Skewered Hibachi Beef with Teriyaki Glaze	\$325.00
Coconut Shrimp with Sweet and Sour Sauce	\$325.00
Smoked Chicken Quesadillas with Caramelized Onions and Salsa	\$300.00
Mini Franks in Blankets with Spicy Mustard	\$250.00
Colorado Lamb Chops with Mint Jus Lié	\$625.00
Assorted Gourmet Mini Pizza	\$300.00
Buffalo Style Wings with Bleu Cheese Sauce	\$250.00
Chicken Tenders with BBQ and Ranch Style Sauces	\$300.00
Jumbo Scallops Wrapped in Bacon	\$300.00
Oysters Rockefeller	\$375.00

# RECEPTION DISPLAYS

## **ANTIPASTO DISPLAY**

Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes  
Assorted Cheeses and Olives, Grilled Vegetables and Sausage Assortment and  
Sliced Artesian Bread

**\$9.95 per person**

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## **INTERNATIONAL and DOMESTIC CHEESE and FRUIT DISPLAY**

Served with French Baguettes and Gourmet Crackers

**\$6.95 per person**

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## **SEAFOOD BAR**

(Minimum of 100 Pieces)  
Market Price (Seasonal Pricing)

Little Neck Clams  
Oysters on the Half Shell  
Crab Claws  
Stone Crab Claws

Served with Cocktail Sauce, Remoulade Sauce, Fresh Avocado and Tomato Salsa

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## **TROPICAL FRESH FRUIT DISPLAY**

A Selection of Sliced Seasonal Fruit and Berries Served with Yogurt Dipping Sauce

**\$5.50 per person**

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## **CRUDITES**

Display of Marinated Grilled Vegetables and Seasonal Raw Fresh Vegetables  
with Ranch and Onion Dips

**\$5.50 per person**

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## **SMOKED SALMON**

(Serves 35 People)

Smoked or Poached Salmon Displayed with Capers, Chopped Eggs, Diced Bermuda Onions, Lemon Wedges,  
Dill Cream, Mustard Sauce and Mini Black Bread and Cocktail Rye

**\$375.00 each**

# CARVING AND ACTION STATIONS

**Chef Carvers and Station Attendants are \$75.00 Each**  
**Stations are Designed to Serve In Addition to Reception Hors D'oeuvres**

## **ROAST STEAMSHIP ROUND OF BEEF** (Serves 150 People)

Served with Assorted Mustards and  
Horseradish Mayonnaise  
Served on Split Silver Dollar Rolls

**\$695.00 each**

## **ROASTED TURKEY BREAST** (Serves 40 People)

Served with Cranberry Orange Relish and Turkey Gravy  
Served with Split Silver Dollar Rolls

**\$225.00 each**

## **ASIAN BBQ PORK LOIN** (Serves 35 People)

Served with Garlic Croustades

**\$225.00 each**

## **PEPPER CRUSTED AGED NEW YORK SIRLOIN OF BEEF** (Serves 30 People)

Served with Madeira Mushroom Reduction  
and Crusty Rolls

**\$300.00 each**

## **VIRGINIA HONEY MUSTARD HAM** (Serves 50 People)

Glazed Bone In Ham Served with Assorted Mustards and  
Pineapple Chutney Accompanied by Fresh Biscuits

**\$225.00 each**

## **ROASTED TENDERLOIN OF BEEF** (Serves 25 People)

Herb Crusted and Accompanied by  
Wild Mushroom Sauce and Crusty Rolls

**\$300.00 each**

## **LITTLE ITALY** (Minimum 25 Guests)

Penne Pasta, Tortellini and Spinach Gnocchi  
Complimented with Assorted Toppings to Include:  
Marinated Shrimp, Italian Sausage, Grilled Chicken,  
Mushrooms, Bell Peppers, Broccoli,  
Fresh Baby Spinach and Sun Dried Tomatoes  
Roasted Garlic Sauce, Arrabbiata,  
Parmesan Herb Broth and Fresh Garlic Bread

**\$16.95 per person**

## **ASIAN STIR FRY STATION** (Minimum 25 Guests)

Gulf Shrimp, Scallops and Grilled Chicken  
Complimented with Assorted Vegetables to Include:  
Snap Peas, Carrots, Bell Peppers, Water Chestnuts,  
Bok Choy, Shiitake Mushrooms, Cashews,  
Asian Black Beans, Teriyaki Ginger Sauce  
and Fried Rice

**\$16.95 per person**



# CARVING AND ACTION STATIONS

**Chef Carvers and Station Attendants are \$75.00 Each**  
**Stations are Designed to Serve In Addition to Reception Hors D'oeuvres**

## **BOURBON STREET** (Minimum 25 People)

Jambalaya and Gumbo Station  
Andouille Sausage, Grilled Chicken,  
Smoked Ham, Shrimp and Crawfish  
Sautéed to Order with Onions, Bell Peppers  
and Celery Served with Jambalaya Rice  
Accompanied with "Nawlins" Style Gumbo,  
French Sour Dough Baguettes and Plenty of Tabasco

**\$18.95 per person**

## **SMASHED SPUD BAR** (Self Serve • Minimum 25 People)

Red Skin Garlic Mashed, Wasabi Mashed and  
Sweet Potato Mashed  
Choice of Toppings to Include:  
Asian Pan Seared Shrimp, Cajun Chicken  
and Andouille Sausage,  
Bacon Bits, Sour Cream,  
Shredded Cheddar Cheese and Candied Pecans

**\$15.95 per person**

## **WILD MUSHROOM and POLENTA** (Minimum 25 People)

Domestic, Shiitake, Crimini and Grilled  
Portobello Mushrooms  
Sautéed with Shallots, Garlic and Pinot Gris  
Served with Cheese and Spinach Polenta  
Complimented with Herb Crème and  
Roasted Huajillo Pepper Coulis

**\$17.95 per person**

## **SEAFOOD MARTINI STATION** (Minimum 25 People)

Poached Gulf Shrimp, Smoked Scallops or  
Spicy Shrimp Prepared for Each Guest with  
Their Choice of Toppings:  
Marinated Celery Root, Fresh Avocado Relish,  
Remoulade Sauce and Mango Chutney  
Garnished with Lambs Lettuce

**\$23.95 per person**

## **SWEET ENDINGS** (Minimum 25 People)

Baked in Our House Pastry  
A Selection of Miniature Delights to Include:  
Fresh Fruit Tartlets, Assorted Cheesecakes,  
Tortes, Éclairs and Cream Puffs  
Fresh Fruit and Berry Display  
Coffee, Decaffeinated Coffee and Assorted Teas  
with Flavored Syrups  
Whipped Cream and Chocolate Shavings

**\$14.95 per person**



# RECEPTION PACKAGES



**No Substitutions**  
**Based on One Hour Reception**  
(Minimum 25 Guests)

## **ST. CHARLES RECEPTION**

International and Domestic Cheese and Fruit Display  
Assorted Meat Wraps with Chili Ancho Dipping Sauce  
Assorted Mini Gourmet Pizzas  
Smoked Chicken Quesadillas with Salsa  
Vegetable Egg Rolls with Plum Dipping Sauce

**6 Pieces \$20.95 per person**  
**9 Pieces \$25.95 per person**

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## **PHEASANT RUN STYLE**

International and Domestic Cheese and Fruit Display  
Pesto Bruchetta with Asiago Tomato Chutney  
Assorted California Rolls with Soy and Wasabi  
Skewered Hibachi Beef with Teriyaki Glaze  
Asian Chicken Satay with Cilantro Lime Sauce  
Coconut Shrimp with Sweet and Sour Sauce  
Assorted Dim-Sum with Ginger Soy Sauce

**6 Pieces \$25.95 per person**  
**9 Pieces \$29.95 per person**

# RECEPTION BEVERAGES

	<b>Sponsored Bar</b>	<b>Cash Bar</b>
House Brands	\$5.50	\$6.00
Premium Brands	\$5.75	\$6.50
Prestige Brands	\$6.75	\$7.50
Soft Drinks and Mineral Water	\$3.25	\$4.00
Domestic Beer	\$4.75	\$5.00
Imported and Premium Beers	\$5.25	\$5.50
Wine by the Glass	\$6.75	\$7.00
Cognacs and Cordials	\$8.00	\$8.50
Frozen Drinks	\$8.50	\$9.00

Sponsored Bar: For Groups Wishing to Limit Consumption the Resort Would Be Happy To Provide You With Coupons To Distribute To Your Guest. Please Contact Your Catering Coordinator.

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**HOUSE WINE OR HOUSE CHAMPAGNE:            \$26.00 per Bottle**

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## **Package Bar (Price per Person)**

	<b>1 HOUR</b>	<b>2 HOURS</b>	<b>3 HOURS</b>	<b>4 HOURS</b>
House Brands	\$16.00	\$20.00	\$24.00	\$27.00
Premium Brands	\$20.00	\$24.00	\$28.00	\$31.00
Prestige Brands	\$22.00	\$26.00	\$30.00	\$33.00
Domestic Beer, Wine and Soft Drinks	\$14.00	\$17.00	\$20.00	\$22.00
Imported and Domestic Beer, Wine and Soft Drinks	\$16.00	\$20.00	\$24.00	\$27.00
Soft Drinks and Mineral Water	\$8.00	\$11.00	\$14.00	\$17.00

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## **ALL BAR PACKAGES INCLUDE ICE, MIXERS and GARNISHES**

SUBJECT TO A \$80.00 BAR/BARTENDER FEE

# BAR BEVERAGE SELECTIONS

## **PHEASANT RUN PREMIUM BRAND BEVERAGES**

Smirnoff  
Beefeaters  
Dewar's  
Seagram's 7  
Jack Daniels  
Bacardi  
Christian Brothers Brandy  
DeKuyper Amaretto  
Woodbridge Wine  
Miller Genuine Draft,  
Miller Lite & O'Doul's

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## **PHEASANT RUN PRESTIGE BRAND BEVERAGES**

Absolut  
Tanqueray  
Chivas Regal  
Crown Royal  
Jack Daniels  
Bacardi, Captain Morgan  
Spiced Rum  
Courvoisier, Christian Brothers Brandy  
Amaretto Di Saronno  
Woodbridge Wine Heineken,  
Amstel Light, O'Doul's,  
Miller or Budweiser Products

## **PHEASANT RUN HOUSE BRAND BEVERAGES**

Svedka Vodka  
Beefeater Gin  
Jim Beam Bourbon  
Philadelphia Whiskey  
Cluny Scotch  
Cruzan Rum  
Sauza Gold Tequila  
Christian Brothers Brandy  
Woodbridge Wine  
Champagne  
Miller Lite, Miller Genuine  
Draft & O'Doul's

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## **PHEASANT RUN CORDIALS & LIQUEURS**

Amaretto Di Saronno  
Frangelico  
B&B  
Baileys Irish Cream  
Courvoisier  
Grand Marnier  
Sambucca  
Kahlua  
Drambuie



# BAR BEVERAGE SELECTIONS

## EXECUTIVE MOJITO STATION

Hand made Mojitos individually prepared and flavored with your favorite Rum. This unique station is set with various rums including 10 Cane, Bacardi, Bacardi Limon, Bacardi O, and Bacardi Razz. An eye-catching display of seasonal fruit will capture the attention of your guest.

**\$10.00 per person**

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## EXECUTIVE MARTINI BAR

Grey Goose, Grey Goose Flavors, Absolut, Absolut Flavors, Belvedere Hand Sculptured Ice Carving Shaken or Stirred served with Traditional and Contemporary Garnishes.

**\$10.00 per person**

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## EXECUTIVE CAIPIRINHA STATION

The Leblon Caipirinha station is a vibrant alternative to the standard cocktail bar. It provides not only cocktails to your guests, but a visually captivating presentation that enhances any event. Guest will be drawn to the dazzling display of fresh fruit.

**\$10.00 per person**

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## AFTER DINNER CORDIAL BAR

Your guest will be dazzled by the display and array of after dinner cocktail selections. This station will draw your guests with iconic labels such as Kahlua, Grand Marnier, Starbucks Coffee Liqueur, Starbucks Cream Liqueur, Baily's, Tia Mara, Campari, Midori, Pernold, Frangelico, Drambuie, DiSarrono, B&B and Sandeman Port accompanying a variety of flavored coffee selections.

**\$10.00 per person**



# BAR BEVERAGE SELECTIONS



## **BELLINI STATION**

Frozen or Pureed Fruit of your choice with either Champagne or Sparkling Wine. Can be used as Dessert Station incorporating Chocolate into the ingredients.

**\$10.00 per person**

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## **CHOCOLATE MARTINI BAR**

Absolut Apeach, Absolut Mandarin, Absolut Raspberri, Absolut Vanilla, Dark Godiva, White Godiva & Chocolate-Covered Cherry Garnishes.

**\$10.00 per person**

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## **HOT CHOCOLATE & COFFEE BAR**

Flavored Bailey's, Frangelico, Starbuck's Liguers, Tia Maria, Kahlua, Jameson and Amaretto DiSarrono

**\$10.00 per person**

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# CAPACITY CHART

	Reception	Classroom	Theater	Dining	Booths 8' x 8'	Booths 10' x 8'	Booths 10' x' 10'	Ceiling Height	Square Footage
<b>Mega Center</b>	<b>3,500</b>	<b>2,250</b>	<b>3,500</b>	<b>2,250</b>	<b>309</b>	<b>248</b>	<b>206</b>	<b>28'</b>	<b>38,250</b>
Skybox 1	30	20	30	30	—	—	—	8'	480
Skybox 2	30	20	30	30	—	—	—	8'	480
Skybox 3	30	20	30	30	—	—	—	8'4"	480
Skybox 4	30	20	30	30	—	—	—	8'4"	480
Skybox 5	30	20	30	30	—	—	—	8'4"	480
	Reception	Classroom	Theater	Dining	Hollow Square	U-Shape	Ceiling Height	Square Footage	
<b>Amphitheater</b>	—	—	<b>320</b>	—	—	—	<b>8'3"-17'9"</b>	<b>8,130</b>	
<b>St Charles Ballroom</b>	<b>1,800</b>	<b>900</b>	<b>1,600</b>	<b>1,000</b>	<b>180</b>	<b>150</b>	<b>17'</b>	<b>12,320</b>	
Salon I	460	260	360	240	96	78	17'	3,080	
Salon II	460	260	360	240	96	78	17'	3,080	
Salon III	220	110	160	120	56	48	17'	1,540	
Salon IV	220	110	160	120	56	48	17'	1,540	
Salon V	220	110	160	120	56	48	17'	1,540	
Salon VI	220	110	160	120	56	48	17'	1,540	
<b>New Orleans Ballroom</b>	<b>450</b>	<b>240</b>	<b>400</b>	<b>320</b>	<b>90</b>	<b>76</b>	<b>20'</b>	<b>5,950</b>	
Preservation Hall A	180	80	168	140	55	45	14'	1,650	
Preservation Hall B	70	35	60	50	30	24	8'-14'	630	
<b>Broadway Ballroom</b>	<b>320</b>	<b>240</b>	<b>340</b>	<b>290</b>	<b>100</b>	<b>76</b>	<b>11'5"</b>	<b>3,360</b>	
Broadway Room A	120	80	106	100	50	40	11'5"	1,120	
Broadway Room B	120	80	106	100	50	40	11'5"	1,120	
Broadway Room C	120	80	106	100	50	40	11'5"	1,120	
<b>Marsalis Ballroom</b>	<b>140</b>	<b>80</b>	<b>140</b>	<b>140</b>	<b>56</b>	<b>48</b>	<b>10'</b>	<b>1,400</b>	
Marsalis I	60	30	60	50	24	20	10'	600	
Marsalis II	80	50	80	90	32	28	10'	800	
<b>Atrium</b>	<b>500</b>	—	—	<b>400</b>	—	—	—	<b>7,250</b>	
Legends: Arnold Palmer	100	25	50	40	24	22	9'	750	
Legends: Ben Hogan	100	25	50	40	24	22	9'	750	
Legends: Jack Nicklaus	75	15	32	20	20	16	9'	450	
<b>Gem: Turquoise A/B</b>	<b>150</b>	<b>80</b>	<b>120</b>	<b>100</b>	<b>54</b>	<b>48</b>	<b>10'</b>	<b>1,550</b>	
Gem: Turquoise A	75	40	60	50	34	26	10'	775	
Gem: Turquoise B	75	40	60	50	34	26	10'	775	
Gem: Ruby	120	70	100	70	46	40	10'	1,125	
Gem: Jade	75	40	60	50	34	26	10'	775	
Gem: Coral	75	40	60	50	34	26	10'	775	
Gem: Sapphire	75	40	60	50	34	26	10'	775	
Gem: Topaz Boardroom	14	—	—	—	—	—	10'	775	
<b>Golf Hospitality Rooms</b>	<b>110</b>	<b>80</b>	<b>110</b>	<b>90</b>	<b>50</b>	<b>40</b>	<b>9'</b>	<b>1,300</b>	
Golf Hospitality I	55	40	55	45	25	20	9'	650	
Golf Hospitality II	55	40	55	45	25	20	9'	650	



# VIDTECH AUDIO/VIDEO TECHNOLOGIES, INC.

VidTech Audio Video Technologies, Inc. is proud to be the preferred onsite audiovisual provider for the Pheasant Run Resort. VidTech is a full service audiovisual rental and service company. VidTech's technicians are available to fulfill all your requirements twenty-four hours a day, seven days a week. Our staff is committed to excellence and ensures a presentation that will exceed your objectives. This is a partial list of our extensive inventory of state-of-the-art equipment. We welcome your inquiries and will be pleased to offer, at no obligation, consulting and quotations.

## LED CREATIVE LIGHTING SERVICE & PACKAGES

<b>The Head Table</b> 6 up-lights, Choice of color, Set-up/Teardown	<b>\$300.00</b>
<b>The Head Table Plus</b> 12 up-lights, Choice of color, Set-up/Teardown	<b>\$600.00</b>
<b>The Suite</b> 16 up-lights, 4 - 4' strip LED up-lights, Choice of color, Set-up/Teardown	<b>\$1,000.00</b>

## LCD PACKAGES

<b>LCD Support package</b> Clients projector, 6' or 8' screen, A/C drop, Power strip, all cables taped down.	<b>\$150.00</b>
<b>Budget LCD package</b> 3000 lumen LCD, 6' screen only, direct box, mixer (computer audio) VGA to Podium all cables taped down.	<b>\$510.00</b>
<b>Standard LCD package</b> 4000 lumen LCD, 8' or 10' screen, VGA to Podium all cables taped down.	<b>\$650.00</b>

## PIPE & DRAPE (8' to 16' high)

<b>Veloure Drape</b> Black	<b>\$13.50/ft</b>
Grey	<b>\$18/ft</b>
Royal Blue	<b>\$22/ft</b>
<b>8' Banjo Drape</b> (inquire for color available)	<b>\$10.90/ft</b>

## LIGHTING

Source 4 Par Cans	<b>\$55.00</b>	9' Light Tree	<b>\$45.00</b>
Source 4Leko Spot Lights	<b>\$55.00</b>	12 Ch. Controller	<b>\$90.00</b>
LED (multi color) (uplights)	<b>\$41.00</b>	Light Dimmer Pack	<b>\$100.00</b>
Moving lights (multi color/gobo)	<b>\$165.00</b>	Custom Steal Gobo <b>(SALE)</b>	<b>\$145.00</b>
Follow Spotlight	<b>\$210.00</b>		

## AUDIO

<b>Microphones</b>	
Shure Wired Handheld Mic	<b>\$50.00</b>
Wireless Handheld Mic	<b>\$155.00</b>
Wireless Lavalier Mic	<b>\$155.00</b>

<b>Mixers</b>	
4 channel mixer	<b>\$55.00</b>
8 channel mixer	<b>\$145.00</b>
12 channel mixer	<b>\$210.00</b>
<i>**For digital mixers please call**</i>	

<b>Speakers</b>	
Small powered speaker	<b>\$145.00</b>
15" powered speaker	<b>\$190.00</b>
JBL VRX series speakers	<b>\$210.00</b>

<b>Audio Accessories</b>	
Direct Box(laptop, I-pod, I-pad)	<b>\$55.00</b>
Microphone stands	<b>\$20.00</b>

## LCD PROJECTORS

4000 Lumen Projector HD 1080P 16:9	<b>\$500.00</b>
5000 Lumen Projector with interchangeable lens	<b>\$745.00</b>
<i>**For larger projectors please call**</i>	

## SCREENS

10' Screen	<b>\$150.00</b>
12' Screen	<b>\$185.00</b>
6' x 10.5' HD 16:9 format (Front or Rear) Screen	<b>\$350.00</b>
7 1/2 x 10' Front or Rear Screen	<b>\$295.00</b>
9'x12' Front or Rear Screen	<b>\$325.00</b>
9'x 16' HD 16:9 format (Front or Rear) Screen	<b>\$650.00</b>
10 1/2 x 14 Front or Rear Screen	<b>\$575.00</b>
<i>**For Trim Kits please call**</i>	

### ART WORK REQUIRED

4 hour minimum on all labor calls With 48 hour notice. Prices subject to change without notice.  
**22% service charge on all rentals.** All prices listed are per room per day. Any equipment or labor canceled within 24 hours of a functions start time will be billed at full price. If you don't see what you need call **630-584-6300** ask for audio visual for a more detailed price guide or a personal quote for your event.



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**\*\*Gratuities not included\*\***

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*Stretch Charters quoted upon request*

*\*All charters are a 2-hour minimum\**



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