

# General Policies

*The key to a successful function is advance planning and a mutual understanding between both parties. The following policies have been established so that we can do our part to insure you a successful event.*

**GUARANTEES:** *Guaranteed guest counts are required at least one week prior to the scheduled function. If no guarantee is received by that time, the guest count at the time of booking will be considered the final guarantee.*

**BANQUET MENU:** *A uniform menu must be selected for the entire group. All food and beverage items must be purchased through the hotel. Any special dietary needs can be accommodated by the hotel with a 72-hour advance notice given.*

**PRICES:** *All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event. An 18% service charge and applicable tax will be added to all food and beverage functions.*

**ADVANCE DEPOSITS:** *An advance deposit of \$200.00 is required on all functions, unless prior payment arrangements are made.*

**CREDIT POLICIES:** *Payment in full is due at the conclusion of the function, unless direct billing has been approved.*

**CANCELLATIONS:** *All functions are considered tentative and subject to cancellation unless a confirmation is received in writing by the catering department. Any confirmed function will require a one-month cancellation notice to avoid an assessment charge of 50% of total function bill by the hotel.*

**DAMAGES:** *The person arranging the function agrees to be responsible for, and to reimburse the hotel for any damages that may occur on the hotel property by anyone associated with the function.*

**HOTEL POLICY:** *The hotel reserves the right to inspect and control all functions being held on the premises.*

**BANQUET AND MEETING ROOMS:** *Room rental charges apply to all rooms used for meetings. Consideration on the charge is given when food and beverage functions are involved.*

*Assignment of meeting rooms is based on the number of people guaranteed. Should this number increase or decrease, we reserve the right to change the room assignment with notification.*

Room rental, when waived, is done so based on a minimum number of participants expected. We reserve the right to add room rental with notification if counts should dramatically decrease from guarantees.

## Refreshments

### **SUNDAE BAR \$5.75**

*Vanilla Ice Cream served with Bananas, Variety of Toppings to include: M&M's, Reese's Pieces, Chopped Nuts, Chocolate Chips, Crumbled Granola, Scrumptious Sauces to include: Chocolate, Pineapple, and Strawberry; and topped off with Whipped Cream and Cherries!!*  
*Also Freshly Brewed Coffee, and Decaffeinated Coffee*

### **COOKIE BREAK \$6.50**

*A Variety of Large Freshly Baked Cookies to include: Chocolate Chip, Sugar, Lemon, and Walnut Cookies. Served with Coffee, Milk or Chocolate Milk.*

### **BEVERAGES**

<i>Freshly Brewed Coffee, and Decaffeinated Coffee (per gallon)</i>	<b>\$16.00</b>
<i>Hot Tea, or Iced Tea (per gallon)</i>	<b>\$16.00</b>
<i>Hot Chocolate or Spiced Cider (per gallon)</i>	<b>\$16.00</b>
<i>Soft Drinks (per Can)</i>	<b>\$1.25</b>
<i>Individual Bottled Water</i>	<b>\$2.00</b>
<i>Chilled Fruit Juices (per Carafe)</i>	<b>\$8.50</b>
<i>Almond Crush Punch (per gallon)</i>	<b>\$18.00</b>

### **ALA CARTE**

<i>Donuts- Glazed (each)</i>	<b>\$ .75</b>
<i>Muffins (each)</i>	<b>\$ .95</b>
<i>Danish Pastries (each)</i>	<b>\$1.95</b>
<i>Mini-Croissants (each)</i>	<b>\$ .95</b>
<i>Bagels with Cream Cheese (each)</i>	<b>\$1.75</b>
<i>Granola Bars (each)</i>	<b>\$1.75</b>
<i>Cookies (per Dozen)</i>	<b>\$9.00</b>
<i>Candy Bars (each)</i>	<b>\$1.50</b>
<i>Fudge Brownies (per Dozen)</i>	<b>\$13.00</b>
<i>Fresh Fruit Tray (100 pieces)</i>	<b>\$110.00</b>
<i>Fresh Fruit Tray (50 pieces)</i>	<b>\$60.00</b>
<i>Banana Nut Bread (each)</i>	<b>\$1.95</b>
<i>Cinnamon Rolls (per Dozen)</i>	<b>\$20.00</b>
<i>Whole Fruit (each)</i>	<b>\$1.50</b>
<i>Popcorn (per person, freshly popped)</i>	<b>\$1.00</b>

Our Catering Department will be glad to prepare any Custom Menu you desire  
 A 18% service charge and applicable sales tax will apply to all food and beverage items.

# Breakfast

**CONTINENTAL BREAKFAST** **\$5.45**  
*Selection of Chilled Juices, Assorted Muffins and Breakfast Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

**CROISSANTENENTAL** **\$5.95**  
*Assorted Fruit Juices, Assortment of Breakfast Pastries, Homemade Muffins, Flaky Mini-Croissants served with Preserves and Honey Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Flavored Creamers, and Hot Tea.*

**HEALTHY BEGINNINGS** **\$6.95**  
*Selection of Chilled Juices, Fresh Sliced & Whole Fresh Fruits, Assorted Yogurts and Granola Bars, Blueberry Muffins, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

**ALL AMERICAN** **\$6.25**  
*Orange Juice or Fresh Fruit, Scrambled Eggs, Crisp Bacon or Country Sausage, Hash Browned Potatoes, Buttermilk Biscuits and Country Gravy, Freshly Brewed Coffee, and Decaffeinated Coffee*

**STEAK AND EGGS** **\$8.95**  
*Choice of Chilled Juice, 4 oz. Choice Top Sirloin Steak, Scrambled Eggs, Hash Browned Potatoes, Buttermilk Biscuits and Country Gravy, Freshly Brewed Coffee, and Decaffeinated Coffee*

**FRESH FRUIT FESTIVAL** **\$5.75**  
*Choice of Chilled Juice, Sliced Fresh Seasonal Fruit and Berries, Fruit Yogurt, Homemade Muffin, Freshly Brewed Coffee, and Decaffeinated Coffee*

**BREAKFAST QUICHE** **\$6.95**  
*Eggs, Diced Ham, Cheddar Cheese, Onions and Spices Baked in a Flaky Pie Crust, Cinnamon Glazed Peaches, Orange Juice, and Freshly Brewed Coffee, and Decaffeinated Coffee*

**EGGS BENEDICT** **\$7.95**  
*Poached Eggs and Cured Ham, served over an English Muffin with Hollandaise Sauce, New Potatoes with Onions and Peppers, Fresh Fruit Garnish, Freshly Brewed Coffee, and Decaffeinated Coffee*

**COUNTRY BRUNCH CROISSANT** **\$7.95**  
*Julienne Ham and Mushrooms folded into Scrambled Eggs, Served over a Flaky Croissant with Melted Cheddar Cheese, Buttered Asparagus Spears, Fresh Fruit Cup, Orange Juice, Freshly Brewed Coffee, and Decaffeinated Coffee*

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# Breakfast Buffets

## **TRADITIONAL BREAKFAST BUFFET** **\$8.50**

*Assortment of Chilled Fruit Juices, Blueberry Muffins and Breakfast Pastries, Fresh Seasonal Fruit, Scrambled Eggs, Crisp Bacon and Country Sausage, Hash Browned Potatoes, Buttermilk Biscuits, Country Gravy, Preserves, Fresh Brewed Coffee, Decaffeinated Coffee, and Tea*

## **DELUXE BREAKFAST BUFFET** **\$9.95**

*Assorted Chilled Fruit Juices, Sliced Seasonal Fruits, Blueberry Muffins and Breakfast Pastries, Assortment of Cold Cereals, and Oatmeal with Milk, Eggs Benedict, Fresh Scrambled Eggs, Hash Browned Potatoes, Crisp Smoked Bacon and Country Sausage, Buttermilk Biscuits, Country Gravy, Freshly Brewed Coffee, Decaffeinated Coffee, and Tea*

## **BREAKFAST BUFFETS ADD-ON ITEMS**

### **BELGIUM WAFFLE** **\$3.50**

*Add a Belgium Waffle to any breakfast buffet. Cooked in room and served with hot syrup and topped with Whipped Cream and your choice of sliced Strawberries, fresh blueberries or fresh raspberries. Maximum of 100 people.*

### **OMELET** **\$3.50**

*Add a freshly cooked Omelet to any breakfast Buffet. Cooked in room to your specifications with ingredient choices including bacon, ham, sausage, mushrooms, bell peppers, tomatoes, hot peppers, onions, and olives and topped with a variety of grated cheeses. Picante sauce served on the side.*

# Luncheon Selections

*A Garden Green Salad with our Tangy House Dressing accompanies all Lunch Entrees, along with Fresh Baked Wheat Rolls and Butter, Coffee, Tea, and Ice Water.*

## **SWISS STEAK, JARDINIÈRE** **\$8.25**

*Fried Beef Cutlet with Sauce Bercy and Vegetable Jardinière*

**Suggested Accompaniments:** *Whipped Potatoes with Gravy, Parsley Buttered Potatoes, or Seasoned Oven Roasted Potatoes, AND Green Peas with Mushrooms, Southern Green Beans, or Baby Carrots*

## **ROAST SIRLOIN OF BEEF** **\$8.25**

*Roast Round served with it's own Juice*

**Suggested Accompaniments:** *Whipped Potatoes with Gravy, Baked Potato with Sour Cream, or Broccoli Rice Almandine, AND Southern Style Green Beans, Sautéed Squash, or Glazed Carrots*

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- CHOPPED SIRLOIN STEAK** **\$8.95**  
*Broiled Chopped Sirloin of Beef served with Burgundy Mushroom Sauce*  
**Suggested Accompaniments:** *Oven Roasted New Potatoes, Baked Potato with Sour Cream, or Rice Pilaf, AND Green Bean Casserole, Vegetable Medley, or Buttered Broccoli Spears*
- SIRLOIN TIPS** **\$9.25**  
*Tender Beef Tips with Fresh Mushrooms, in a rich Bordelaise Sauce over Steamed White Rice*  
**Suggested Accompaniment:** *Green Peas with Mushrooms, Glazed Carrots, or Sautéed Squash*
- TOP SIRLOIN STEAK** **\$11.50**  
*A U.S. Choice 6 oz. Top Sirloin Cooked to Perfection*  
**Suggested Accompaniments:** *Baked Potato with Sour Cream, Oven Roasted New Potatoes, or Wild Rice Blend, AND Stir Fried Mixed Vegetables, Green Peas and Mushrooms, or Buttered Broccoli*
- CHICKEN FRIED STEAK** **\$8.95**  
*A Choice Cube Steak Dredged in Seasoned Flour and Fried Golden, topped with Country Gravy*  
**Suggested Accompaniments:** *Whipped Potatoes with Country Gravy, AND Southern Style Green Beans, Corn on the Cob, or Fried Okra*
- ROAST PORK LOIN, ROBERT'** **\$8.75**  
*Seasoned Sliced Pork Loin topped with a Rich Brown Sauce*  
**Suggested Accompaniments:** *Cornbread Dressing, Whipped Potatoes with Gravy, or Broccoli Rice Almandine, AND Zucchini Casserole, Southern Style Green Beans, or Spiced Applesauce*
- BAKED HAM with HONEY BUTTER** **\$8.25**  
*A tender slice of Cured Pit Ham topped with melted Honey Butter*  
**Suggested Accompaniments:** *Potatoes Au Gratin, Parsley Buttered New Potatoes, or Rice Pilaf, AND Honey Glazed Carrots, Zucchini Squash, Whole Kernel Corn, or Peas in White Sauce*
- CHICKEN ROMANO** **\$9.95**  
*A 6-ounce Baked Chicken Breast topped with Shaved Ham, Sliced Mushrooms, and Monterey Jack Cheese*  
**Suggested Accompaniments:** *Wild Rice Blend, Rice Pilaf, Seasoned Pasta, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Sautéed Squash, Stir Fried Mixed Vegetables, or Green Beans Lyonnaise*
- CHICKEN FLORENTINE** **\$9.50**  
*A 6 ounce Baked Chicken Breast stuffed with Creamed Spinach and topped with Jack Cheese*  
**Suggested Accompaniments:** *Wild Rice Blend, Broccoli Rice Almandine, Seasoned Pasta, or Oven Roasted New Potatoes, AND Buttered Broccoli Spears, Broiled Tomato Parmesan, Sautéed Squash, or Stir Fried Mixed Vegetables*

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**OZARK FRIED CHICKEN** **\$8.25**  
*Two Pieces of Chicken Fried Golden Brown*  
**Suggested Accompaniments:** *Whipped Potatoes with Country Gravy, AND Southern Green Beans, Corn on the Cob, or Glazed Carrots*

**BREAST OF CHICKEN SUPREME** **\$8.75**  
*Baked Seasoned Chicken Breast topped with Hollandaise Sauce*  
**Suggested Accompaniments:** *Rice Pilaf, Seasoned Pasta, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Broiled Tomato Parmesan, or Sautéed Squash*

**BAKED WHITEFISH ALMONDINE** **\$8.50**  
*Boneless Fillet of Alaskan Pollock brushed with Lemon-Butter and topped with Toasted Almonds*  
**Suggested Accompaniments:** *Parsley Buttered New Potatoes, Broccoli Rice Almandine, or Scalloped Potatoes, AND Baby Carrots, Stir Fried Mixed Vegetables, or Green Beans Lonnie*

## *Light Side Lunches*

*Our light lunches are served with fresh Wheat Rolls and Butter, and Fresh Brewed Coffee, Decaffeinated Coffee, or Ice Tea*

**DELI COLD CUT PLATE** **\$6.75**  
*Slices of Ham, Turkey, and Roasted Beef, Swiss and American Cheeses, Potato Salad, Lettuce, Tomato, and a Hoagie*

**TUNA TOMATO BOUQUET** **\$7.25**  
*A Ripe Red Tomato sliced open and filled with Tuna Salad, Garnished with Vegetables, and a Blueberry Muffin*

**SMOKED CHICKEN SALAD** **\$7.25**  
*Smoked and Seasoned Chicken Breast Sliced and placed on a bed of Crisp Garden Greens and Vegetables, served with Honey Mustard Dressing, Crackers, and Blueberry Muffin*

**GRILLED CHICKEN SANDWICH** **\$6.75**  
*A Grilled Seasoned Chicken Breast served on a Warm Bun with Lettuce, Tomato, and Potato Wedges*

**FRENCH DIP SANDWICH** **\$6.75**  
*Thinly Sliced Roasted Beef served on a Hoagie with Au Jus, and Potato Chips*

**CHEF SALAD** **\$8.50**  
*Julienne of Smoked Turkey and Ham, Tomato and Egg Wedges, Shredded Cheese with Romaine and Iceberg Lettuce, Crackers.*

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**BOX LUNCH or** **\$7.95**  
**PICNIC BASKET** (*Served in Individual White Oak Souvenir Basket*) **\$9.75**

Above options include Fresh Potato Salad, Cole Slaw, Assorted Sliced Fruit, Fudge Brownie, Condiments, and **One Choice of the Following** – Two Pieces of Ozark Fried Chicken, or Cured Ham with Swiss Cheese served on a Flaky Croissant, or Honey Roasted Turkey with Swiss Cheese served on a Croissant, all packed individually.

## *Dinner Selections*

*All Dinner Entrees are accompanied by your choice of a Crisp Garden Green Salad, or a Fresh Spinach Salad both served with our tangy House Dressing, or a Petite Caesar Salad, Fresh Hot Wheat Rolls with Butter, and Fresh Brewed Coffee, Decaffeinated Coffee or Ice Tea.*

### **DINNER APPETIZERS:**

<i>JUMBO SHRIMP COCKTAIL</i>	<b>\$7.50</b>
<i>FRENCH ONION SOUP</i>	<b>\$1.95</b>
<i>FRUIT CUP AU KIRSCH</i>	<b>\$2.75</b>
<i>FRESH SEASONAL MELON</i>	<b>\$2.95</b>

### **ROAST PRIME RIB OF BEEF AU JUS** **\$18.95**

*A Hearty Slice of Tender Aged Beef, Slow Roasted and served with Horseradish Sauce*  
**Suggested Accompaniments:** *Baked Potato with Sour Cream, Twice Baked Potatoes, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Sautéed Squash, or Stir Fried Mixed Vegetables*

### **FILLET MIGNON** **\$24.95**

*An 8 oz. U.S. Choice Fillet Charbroiled Medium and topped with Béarnaise Sauce*  
**Suggested Accompaniments:** *Baked Potato with Sour Cream, Seasoned Oven Roasted Red Potatoes, or Twice Baked Potato, AND Buttered Asparagus Spears, Sautéed Squash, or Stir Fried Mixed Vegetables*

### **KANSAS CITY STRIP** **\$20.95**

*Twelve Ounce Cut Charbroiled Medium, and served with Maitre d'hotel Butter*  
**Suggested Accompaniments:** *Baked Potato with Sour Cream, Seasoned Oven Roasted Red Potatoes, or Rice Pilaf, AND Buttered Broccoli Spears, Sautéed Squash, or Green Beans Almandine*

### **TOP SIRLOIN STEAK** **\$16.95**

*Ten-Ounce Charbroiled Top Sirloin cooked Medium*

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**Suggested Accompaniments:** *Baked Potato with Sour Cream, Parsley Buttered New Potatoes, or Twice Baked Potato, AND Buttered Broccoli Spears, Stir Fried Mixed Vegetables, or Green Peas and Onions*

**ROAST TENDERLOIN OF BEEF** **\$23.95**

*Medallions of Fillet Mignon topped with Sauce Bordelaise'*

**Suggested Accompaniments:** *Seasoned Oven Roasted Red Potatoes, Twice Baked Potato, or Parsley Buttered New Potatoes, AND Broiled Tomato Parmesan, Southern Style Green Beans, or Stir Fried Mixed Vegetables*

**SIRLOIN TIPS STROGANOFF** **\$11.95**

*Tender Beef Tips in a rich Sour Cream, Mushroom and Wine Sauce, over Buttered Egg Noodles*

**Suggested Accompaniment:** *Broccoli Spears, Green Peas, Baby Carrots, or Brussels Sprouts*

**ROAST SIRLOIN OF BEEF** **\$13.95**

*A Tender Slice of Roasted Beef served with Au Jus*

**Suggested Accompaniments:** *Scalloped Potatoes, Whipped Potatoes with Gravy, or Seasoned Oven Roasted New Potatoes, AND Southern Style Green Beans, Baby Carrots, or Green Peas and Onions*

**CHICKEN FRIED STEAK** **\$12.25**

*A Choice Cube Steak Dredged in Seasoned Flour, Fried Golden and Topped with Country Gravy*

**Suggested Accompaniments:** *Whipped Potatoes with Country Gravy, AND Southern Style Green Beans, Corn on the Cob, or Fried Okra*

**ROAST PORK LOIN, ROBERT'** **\$13.95**

*Tender Slices of Roasted Pork loin topped with Sauce Robert'*

**Suggested Accompaniments:** *Cornbread Dressing, Spiced Sweet Potatoes, or Whipped Potatoes with Gravy, AND Southern Style Green Beans, Spiced Applesauce, or Glazed Carrots*

**BAKED HAM with HONEY BUTTER** **\$13.50**

*A Generous Slice of Cured Pit Ham topped with Honey Butter*

**Suggested Accompaniments:** *Potatoes Au Gratin, Parsley Buttered New Potatoes, or Rice Pilaf, AND Honey Glazed Carrots, Whole Kernel Corn, or Green Peas and Mushrooms*

**CHICKEN ROMANO** **\$14.95**

*An 8-ounce Baked Chicken Breast topped with Shaved Ham, Mushrooms, and Monterey Jack Cheese*

**Suggested Accompaniments:** *Wild Rice Blend, Seasoned Pasta, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Green Beans Lyonnaise, or Stir Fried Mixed Vegetables*

**CHICKEN FLORENTINE** **\$14.95**

*An 8 ounce Boneless Chicken Breast Stuffed with Spinach and Cream Cheese, and topped with Monterey Jack Cheese*

**Suggested Accompaniments:** *Rice Pilaf, Wild Rice Blend, or Potatoes Au Gratin, AND Broiled Tomato Parmesan, Sautéed Squash, or Green Beans Lyonnaise*

**CHICKEN EUREKA** **\$14.50**

*A Baked Chicken Breast topped with Sautéed Onions and Mushrooms, and Swiss Cheese*  
**Suggested Accompaniments:** *Wild Rice Blend, Broccoli Rice Almandine, or Parsley Buttered New Potatoes, AND Stir Fried Mixed Vegetables, Buttered Broccoli Spears, or Green Peas and Mushrooms*

**CHICKEN ALOHA'** **\$14.25**

*A Boneless Chicken Breast cooked in Sweet and Sour Sauce and topped with Pineapple*  
**Suggested Accompaniments:** *Steamed White Rice, Broccoli Rice Almandine, or Candied Sweet Potatoes, AND Stir Fried Mixed Vegetables, Sautéed Squash, or Broiled Tomato Parmesan*

**LEMON PEPPER CHICKEN** **\$12.95**

*A Chicken Breast Baked with Spicy Flavors of Lemon, Garlic and Pepper*  
**Suggested Accompaniments:** *Rice Pilaf, Oven Roasted New Potatoes, or Seasoned Pasta, AND Buttered Broccoli Spears, Green Beans Almandine, or Baby Carrots*

**CHICKEN OSCAR** **\$15.95**

*A Seasoned Chicken Breast stuffed with Asparagus Spears and topped with Crabmeat Béarnaise' Sauce*  
**Suggested Accompaniments:** *Wild Rice Blend, Broccoli Rice Almandine, or Parsley Buttered New Potatoes, AND Broiled Tomato Parmesan, Honey Glazed Carrots, or Green Beans Lyonnaise*

**CAJUN PECAN CHICKEN** **\$15.50**

*A Baked Chicken Breast seasoned with Cajun spices and covered with Crushed Pecans*  
**Suggested Accompaniments:** *Wild Rice Blend, Broccoli Rice Almandine, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Honey Glazed Carrots, or Stir Fried Mixed Vegetables*

**BAKED CHICKEN AND DRESSING** **\$12.50**

*Quarter of a Chicken, Baked and Seasoned, and served with Cornbread Dressing*  
**Suggested Accompaniment:** *Whipped Potatoes and Gravy, Candied Sweet Potatoes, Southern Style Green Beans, or Green Peas and Onions*

**BAKED RED SNAPPER** **\$16.95**

*A Boneless Fillet Baked and served with Lemon Butter*  
**Suggested Accompaniments:** *Parsley Buttered New Potatoes, Scalloped Potatoes, or Broccoli Rice Almandine, AND Sautéed Squash, Stir Fried Mixed Vegetables, or Green Beans Lyonnaise*

**BAKED ALASKAN SALMON** **\$16.95**

*A Tender Boneless Fillet Baked and topped with Béarnaise Sauce*

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**Suggested Accompaniments:** *Broccoli Rice Almandine, Twice Baked Potato, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Broiled Tomato Parmesan, or Stir Fried Mixed Vegetables*

## *Buffets Selections*

*(Minimum Guarantee of 40 Required)*

*Buffet Selections Include Regular or Decaffeinated Coffee, and Hot or Iced Tea.*

### **SOUP AND SALAD BAR \$7.95**

*A Variety of Fresh Salads including Crisp Garden Greens with assorted Condiments and Dressings, Potato Salad, Cole Slaw, and Fruit Salad, served with your choice of Chicken Noodle, Vegetable, Wisconsin Cheese, Clam Chowder or Cream of Broccoli Soup.*

### **BAKED POTATO BAR AND SOUP \$7.95**

*Large Fluffy Idaho Potatoes served with an assortment of condiments including Melted Cheese, Bacon Bits, Onions, Chives, Mushrooms, Broccoli, Sour Cream and Butter, and your choice of Chicken Noodle, Vegetable, Wisconsin Cheese, Clam Chowder or Cream of Broccoli Soup.*

### **DELI BUFFET \$9.50**

*A Salad Bar including Crisp Garden Greens with Condiments and Dressings, Potato Salad, Cole Slaw, Trays of Thinly Sliced Honey Turkey, Cured Ham, and Roast Round, along with Swiss and American Cheeses, Whole Wheat, Rye, and White Breads, Leaf Lettuce, Tomatoes, Onions, and Condiments.*

### **LUNCH BUFFET \$11.50**

*Mixed Greens with Assorted Condiments and Dressings, Potato Salad, Cole Slaw, Crisp Relishes, Glazed Carrots, Potatoes Au Gratin, Fresh Wheat Rolls and Butter, **Choice of Two Entrees – Roast Sirloin of Beef, Honey Glazed Ham, Roast Loin of Pork, Roast Turkey and Dressing, Chicken and Dumplings, Sirloin Tips Stroganoff, Chicken Fettuccine with Vegetables, or Lemon Pepper Baked Whitefish.***

### **DINNER BUFFET \$14.95**

*Mixed Greens with Assorted Condiments and Dressings, Spinach Salad with Mushrooms, Potato Salad, Three Bean Salad, Fresh Fruit Salad, Potatoes Au Gratin, Rice Pilaf, Seasoned Green Beans, Glazed Carrots, Fresh Wheat Rolls and Butter, **Choice of Two Entrees – Southern Fried Chicken, Barbecue Pork Ribs, Shrimp Creole, Glazed Ham, Roast Pork Loin, Baked Lasagna, Herb Baked Chicken Breast, Roast Sirloin of Beef, or Lemon Pepper Baked Whitefish***

### **THE FOREST MANOR BUFFET \$16.95**

*Tossed Mixed Greens with Assorted Condiments and Dressings, Spinach Salad with Mushrooms, Potato Salad, Three Bean Salad, Fresh Fruit Salad, Pasta Salad, Cottage Cheese and Fruit Salad, Potatoes Au Gratin, Rice Pilaf, Whipped Potatoes with Brown Gravy, Stir Fried Mixed Vegetables, Seasoned Green Beans, Baby Carrots, Hot Wheat Rolls and Butter, **Choice of Three Entrees – Carved Roast Round of Beef, Carved Roast Pork Loin, Carved Glazed Ham, Southern Fried Chicken, Pork Spare Ribs, Barbecue Beef Brisket, Shrimp Creole, Lemon Pepper Baked***

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***Whitefish, Baked Lasagna, Herb Baked Chicken, Roast Turkey and Dressing, Sirloin Tips with Noodles, or Cajun Spiced Catfish.***

**CARVED ROAST PRIME RIB** (Substitution for any buffet entrée above) **\$3.50**

**MEXICAN BUFFET** **\$13.95**

*Charbroiled Chicken Fajitas, Beef Enchiladas, Tamales, Beef Tacos, Mexican Rice, Refried Beans, Tortilla Chips, Guacamole, Sour Cream, Salsa, Green Onions, Colby and Jack Cheeses, and Black Olives.*

**ARKANSAS BARBECUE BUFFET** **\$13.95**

*Tossed Salad with assorted dressings, Fresh Potato Salad, Cole Slaw, Marinated Vegetable Salad, Marinated Barbecue Beef Brisket, Pork Spare Ribs, Tangy Barbecue Chicken, Corn on the Cob, Ranch Style Beans, Fried Okra, Cornbread and Butter, and Apple Cobbler. Coffee and Tea.*

## *Themed Parties*

**FAMILY STYLE DINNER** (Maximum of 250 people) **\$15.50**

*It's Like Sunday Dinner at Grandma's House. Trays of Crisp Relishes and Sliced Tomatoes, Cole Slaw, Bowls of Mashed Potatoes, Country Gravy, and Southern Style Green Beans, Corn on the Cob, and **One choice of the following: Ozark Fried Chicken, or Chicken Fried Steak, and Fresh Baked Apple Pie for Dessert.** All items brought to your table in quantity to be shared by all.*

**HAWAIIAN LUAU** (Minimum of 50 people required) **\$24.50**

*Fresh Strawberries, Cantaloupe, Honeydew, and Pineapples, Waldorf Rice Salad, Seafood Salad, Crisp Garden Greens with Condiments and Dressings, Roasted Pork with Pineapples, Sweet and Sour Chicken, Sweet and Sour Pork Ribs, Fried Rice, Sweet Potatoes and Apples, Variety of Oriental Vegetables, Whipped Potatoes with Pork Gravy, Banana Bread, Regular and Decaffeinated Coffee, and Ice Tea. INCLUDES THEME DECORATIONS*

***For that Extra Impact, Add a Displayed Suckling Pig (Ask for quote)***

**SAFARI PARTY** (Minimum of 50 people required) **\$24.50**

*A Vast Quantity of Fruits and Vegetables of the Occasion, Kenya Water Buffalo (It's actually Roast Sirloin of Beef), Roasted African Wart Hog (Roasted Pork Loin), Serengeti Ostrich Fillets (Herb Baked Chicken Breast), and Piranha Fillets (Baked Catfish Fillets), Assortment of Vegetables and Potatoes, Garlic Bread, Regular and Decaffeinated Coffee or Ice Tea, and a Surprise Dessert. INCLUDES THEME DECORATIONS*

**TASTE OF THE SOUTH BUFFET** (Minimum of 75 people required) **\$23.95**

*A Large Variety of Fresh Fruits, Vegetables, and Salads, including Mixed Garden Greens with Condiments and Dressings, Crab Salad, Cole Slaw, Potato Salad, Shrimp Salad, Black-eyed Pea Salad, Shrimp Creole, Boiled Peel and Eat Shrimp, Ozark Fried Chicken, Barbecue Pork Ribs, Cajun Spiced Catfish, Crab Legs, Whipped Potatoes and Gravy, Baked Beans, Cajun Rice,*

*Southern Style Green Beans, Cornbread and Butter, Regular and Decaffeinated Coffee, Iced Tea, and a Large Variety of Assorted Desserts. INCLUDES THEME DECORATIONS*

**50's PARTY** (Minimum of 50 people required)

**\$15.95**

*Happy Days Revisited...Featuring all the food your mother used to think was good for you.... Hot Dogs, Hamburgers, Frito Chili Pie, Corn Dogs, French Fries, Meatloaf with Mashed Potatoes and Gravy, Jell-O Salad, and Topped off with a Build Your Own Sundae Bar. THEME DECORATIONS INCLUDED*

**M\*A\*S\*H\* PARTY** (Minimum of 50 people required)

**\$24.50**

*It's Mess Call at the 4077<sup>th</sup>!! Fresh Garden Greens with all the accompaniments and dressings, Cottage Cheese, Cole Slaw, Potato Salad, Fresh Fruit Trays, Jell-O, Fried Chicken Drumettes, Baked Chicken Breast, Carved Roast Sirloin of Beef and Baked Pit Ham, Corned Beef Hash, The popular "S.O.S.", Whole Kernel Corn, Green Beans, White Rice, Mashed Potatoes with Cream Gravy, Buttermilk Biscuits, Regular and Decaffeinated Coffee, or Iced Tea, and Apple Cobbler. INCLUDES THEME DECORATIONS*

## *Desserts*

<i>'Possom Pie (Cream Cheese, Chocolate, Pecans, interested?)</i>	<b>\$3.50</b>
<i>Strawberry Shortcake (In Season)</i>	<b>\$3.50</b>
<i>New York Cheesecake with Fruit Topping</i>	<b>\$3.50</b>
<i>Assorted Cheesecakes: Plain, Marble, Pecan, Chocolate</i>	<b>\$3.50</b>
<i>Apple Dumpling with Cinnamon Sauce</i>	<b>\$3.25</b>
<i>Chocolate Mousse'</i>	<b>\$2.00</b>
<i>Devil's Food Chocolate Cake</i>	<b>\$2.50</b>
<i>Black Forest Chocolate Cake</i>	<b>\$3.00</b>
<i>Apple Crumb, Blueberry, or Strawberry-Rhubarb Pie</i>	<b>\$2.25</b>
<i>Lemon, Chocolate, or Coconut Meringue Pie</i>	<b>\$2.25</b>
<i>Apple, Cherry, or Peach Cobbler</i>	<b>\$2.25</b>
<i>Fudge Brownie</i>	<b>\$1.50</b>

# Reception Hors D'oeuvres

All prices are based upon 100 pieces; unless otherwise noted.

## HOT HORS D'OEUVRES

<b>Jumbo Fried Shrimp</b> <i>with Cocktail Sauce</i>	<b>\$150.00</b>
<b>Shrimp Poppers-</b> <i>shrimp, cheddar cheese and jalapenos</i>	<b>\$140.00</b>
<b>Scallops-</b> <i>wrapped in bacon</i>	<b>\$225.00</b>
<b>Swedish Meatballs</b>	<b>\$85.00</b>
<b>Chicken Pineapple Brouchette</b>	<b>\$210.00</b>
<b>Crabmeat Stuffed Mushrooms</b>	<b>\$165.00</b>
<b>Barbecue Cocktail Franks</b>	<b>\$65.00</b>
<b>Beer Battered Fried Mushrooms</b>	<b>\$75.00</b>
<b>Crab Rangoon-</b> <i>Snow crab, Cream Cheese, Spices</i>	<b>\$160.00</b>
<b>Fried Chicken Drummettes</b>	<b>\$85.00</b>
<b>Hot Wings</b> <i>with Ranch Dressing</i>	<b>\$85.00</b>
<b>Stuffed Artichoke Hearts-</b> <i>with Boursin Cheese</i>	<b>\$225.00</b>
<b>Stuffed Jalapenos-</b> <i>with Cheddar Cheese</i>	<b>\$80.00</b>
<b>Assorted Mini Quiche</b>	<b>\$125.00</b>
<b>Rumaki-</b> <i>Chicken Livers, Water Chestnuts and Bacon</i>	<b>\$145.00</b>
<b>Water Chestnuts Wrapped with Bacon</b>	<b>\$135.00</b>
<b>Cantonese Egg Rolls</b> <i>with Sweet and Sour Sauce</i>	<b>\$120.00</b>
<b>Wontons stuffed w/sausage</b>	<b>\$90.00</b>
<b>Chicken Quesadillas</b>	<b>\$160.00</b>
<b>Spanakopita-</b> <i>Spinach and Cream Cheese in a Filo Dough</i>	<b>\$150.00</b>
<b>Cheese Straws</b>	<b>\$95.00</b>
<b>Breaded Mozzarella Sticks</b>	<b>\$65.00</b>

## COLD HORS D'OEUVRES

<b>Gulf Shrimp</b> <i>with Cocktail Sauce (size: 36-40)</i>	<b>\$175.00</b>
<b>Assorted Canapies</b>	<b>\$250.00</b>
<b>Cheese Stuffed Celery</b>	<b>\$70.00</b>
<b>Chocolate Dipped Strawberries</b> <i>(In Season)</i>	<b>\$95.00</b>
<b>Deviled Eggs</b>	<b>\$80.00</b>
<b>Proscuitto Ham wrapped Melon Balls</b>	<b>\$125.00</b>
<b>Finger Sandwiches</b> <i>(Ham, Chicken, and Tuna Salad)</i>	<b>\$110.00</b>
<b>Finger Sandwiches</b> <i>(Sliced Roast Beef, Ham, and Turkey)</i>	<b>\$115.00</b>
<b>Fresh Fruit and Cheese Tray</b>	<b>\$135.00</b>
<b>Fresh Fruit and Cheese Tray</b> <i>(1/2 tray)</i>	<b>\$75.00</b>
<b>Assorted Cheese and Cracker Tray</b>	<b>\$95.00</b>
<b>Fresh Vegetable Tray</b> <i>with Ranch Dip</i>	<b>\$95.00</b>
<b>Fresh Vegetable Tray</b> <i>with Ranch dip (1/2 tray)</i>	<b>\$60.00</b>

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## Snacks

<b>Guacamole Dip (Per Bowl)</b>	<b>\$15.00</b>
<b>French Onion Dip (Per Bowl)</b>	<b>\$8.50</b>
<b>Blue Cheese Dip (Per Bowl)</b>	<b>\$12.50</b>
<b>Nacho Cheese Dip (Per Bowl)</b>	<b>\$10.50</b>
<b>Ranch Dip (Per Bowl)</b>	<b>\$9.00</b>
<b>Fancy Mixed Nuts (Per Pound)</b>	<b>\$13.00</b>
<b>Cocktail Peanuts (Per Pound)</b>	<b>\$9.00</b>
<b>Potato Chips (Per Pound)</b>	<b>\$5.00</b>
<b>Tortilla Chips (Per Pound)</b>	<b>\$7.50</b>
<b>Pretzels (Per Pound)</b>	<b>\$3.50</b>
<b>Party Mix (Per Pound)</b>	<b>\$8.00</b>

## Desserts

<b>Cheesecake- Mini Assorted</b>	<b>\$260.00</b>
<b>Assorted Dessert Tray</b>	<b>\$280.00</b>
<b>Lemon Squares</b>	<b>\$130.00</b>
<b>Petit Fours</b>	<b>\$70.00</b>

## Roasts Carved to Order

<b>Whole Roast Turkey Breast (Serves 70)</b>	<b>\$125.00</b>
<b>Smoked Cured Ham (Serves 100)</b>	<b>\$140.00</b>
<b>Roast Round of Beef (Serves 150)</b>	<b>\$185.00</b>
<b>Tenderloin of Beef (Serves 30)</b>	<b>\$175.00</b>

*Carved items include a uniformed Carver at station, fresh Rolls, and Sauces*

*When planning a per person consumption for your event, we recommend the following for a \_ hour to 1-1/2 hour reception: 10 pieces or more per person for a reception with no scheduled meal activity following or 6 pieces per person for receptions prior to a meal.*

## **Ice Carvings; priced upon request**

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# *Beverage Service*

**Hosted Bar Information:** *Our Hosted Bars can be provided either by the drink or per bottle. Bottle Bars are only available with a minimum of 150 people. There is a \$150.00 minimum charge for Host Bars. The setup for Bottle Bars includes all mixes and garnishes. Bottle usage is graded in tenths. At the close of your function, a customary 18% Service Charge will be added.*

*It is recommended that the group planner establish a predetermined dollar maximum for the event. Once the maximum is met, the planner has the option of increasing the maximum amount or converting to a cash bar basis.*

	<i>PER DRINK</i>	<i>PER BOTTLE</i>
<b>House Brands</b>	<b>\$3.75</b>	<b>\$75.00</b>
<b>Call Brands</b>	<b>\$4.50</b>	<b>\$90.00</b>
<b>Premium Brands</b>	<b>\$5.50</b>	<b>\$110.00</b>
<b>Domestic Beers</b>	<b>\$2.50</b>	<b>\$2.50</b>
<b>Premium Beers</b>	<b>\$3.50</b>	<b>\$3.50</b>
<b>Keg Beer (15.75 gal.)</b>		<b>\$170.00</b>
<b>Pony Keg</b>		<b>\$80.00</b>
<b>House Wines</b>	<b>\$2.50</b>	<b>\$16.50 per carafe</b>
<b>Soft Drinks</b>	<b>\$1.25</b>	

**Cash Bar Information:** *Our Cash Bars are provided on a per drink basis. There is a \$25.00 per hour/per bar charge if sales do not exceed \$150.00 per hour/per bar.*

## *OTHER PRICING:*

### **Champagne**

<i>House Champagne (J. Roget)</i>	<b>\$9.50</b>
<i>Cook's</i>	<b>\$14.00</b>
<i>Tott's</i>	<b>\$13.50</b>
<i>Frexinet</i>	<b>\$16.00</b>
<i>Korbel</i>	<b>\$23.00</b>
 <i>Champagne Punch (per gallon)</i>	 <b>\$30.00</b>

*Prices are subject to change without notice, and do not reflect an 18% Service Charge.*

## **LIMITATIONS**

*We are licensed by the state to provide liquor service. Both insurance regulations and state law prohibits any group or individual from bringing liquor to public areas of the hotel. We reserve the right to refuse service to anyone deemed to have had too much to drink, or behaving in such a manner to warrant discontinuance of service.*

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# Wine List

## **White Wines**

### **Chardonnay**

<i>Concha Y'Toro</i>	\$16.00
<i>Turning Leaf</i>	\$22.00
<i>Post Family</i>	\$19.00
<i>Sutter Home</i>	\$21.00
<i>Beringer Founder's Estate</i>	\$25.00

## **Blush Wines**

<i>Post Family</i>	\$19.00
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### **White Zinfandel**

<i>Beringer Founder's Estate</i>	\$24.00
<i>Vendange</i>	\$17.00
<i>Woodbridge by Robert Mondavi</i>	\$24.00
<i>Sutter Home</i>	\$19.00

## **Red Wines**

### **Cabernet Sauvignon**

<i>Turning Leaf</i>	\$24.00
<i>Post Family</i>	\$22.00
<i>Sutter Home</i>	\$21.00
<i>Kendall-Jackson</i>	\$24.00

### **Merlot/Cabernet Blend**

<i>Concha Y'Toro</i>	\$16.00
<i>Woodbridge by Robert Mondavi</i>	\$24.00
<i>Beringer Founder's Estate</i>	\$26.00

### **Red Zinfandel**

<i>Woodbridge by Robert Mondavi</i>	\$24.00
<i>Sutter Home</i>	\$21.00

# *Audio, Visual, and Equipment Rentals*

*As an added convenience to our customers, we offer the following equipment and accessories. Equipment is subject to availability and therefore requiring advance notice. We will also be happy to arrange for any equipment not listed below or any out of stock items.*

25" Television	\$30.00
VCR	\$20.00
35mm Slide Projector	\$35.00
Overhead Projector	\$35.00
LCD Projector	\$200.00
Portable Projection Screen (4')	\$15.00
Portable Projection Screen (7')	\$30.00
Wireless Lavallière Microphone	\$30.00
Portable P/A System (Small)	\$25.00
Portable P/A System (250 watt)	\$100.00
Laser Pointer	\$10.00
Flipchart w/Pad	\$20.00
Dry Erase Board	\$5.00
5x7 Note Pads	\$1.00
Dedicated Phone Line	\$75.00
Popcorn Machine	\$30.00
Electronic Keyboard	\$100.00
Dance Floor (per 3'x3' section)	\$3.00
Exhibit Tables	\$5.00
Clothed/Skirted Exhibit Table	\$9.00
Metal Stacking Chairs	\$2.00

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