



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 (seven days), 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. Special dietary requests can be accommodated by the hotel, with a one-week advance notice.*

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 have been 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 signed confirmation is received by the catering department. Any confirmed function will require a one-month (30 days) 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 meeting and/or banquet functions. Assignment of 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 prorated, is done so based on a minimum number of participants and/or food sales generated by the group. We reserve the right to add or increase room rental with notification should counts dramatically decrease from guarantees.*

Please sign below your understanding of the above policies and return.

Client _____

Date _____

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



Refreshments and Breaks

CONTINENTAL BREAKFAST **\$5.75**
Selection of Chilled Juices, Assorted Muffins and Breakfast Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

CROISSANTINENTAL **\$6.25**
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 **\$7.25**
Selection of Chilled Juices, Sliced & Whole Fresh Fruits, Assorted Yogurts and Granola Bars, Blueberry Muffins, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

SUNDAE BAR **\$6.50**
*Vanilla Ice Cream served with Bananas, a Variety of Toppings to including, M&M's, Reese's Pieces, Chopped Nuts, Chocolate Chips, Crumbled Granola; Chocolate, Pineapple, and Strawberry Sauces; 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 Pecan Cookies. Served with Coffee, Milk or Chocolate Milk.

7th INNING STRETCH **\$6.00**
Freshly popped Popcorn, Roasted Peanuts, Pretzels, Tortilla Chips and Cheese Dip, Bottled Water and assorted Soft Drinks.

Per person refreshment breaks are limited to 1 hour of service. An additional charge of \$2.00 per person will be added for each additional hour of service.



Refreshments - continued

ALA CARTE

BEVERAGES

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

FOOD ITEMS

<i>Donuts- Glazed (each)</i>		\$.75
<i>Muffins (each)</i>		\$.95
<i>Danish Pastries (each)</i>		\$1.95
<i>Mini-Croissants (each) (with butter & preserves)</i>		\$.95
<i>Bagels with Cream Cheese (each)</i>		\$1.95
<i>Banana Nut Bread (per dozen)</i>		\$9.00
<i>Cinnamon Rolls (each)</i>		\$1.75
<i>Sausage Biscuits (per dozen)</i>		\$20.00
<i>Cookies (per dozen)</i>		\$9.00
<i>Granola Bars (each)</i>		\$1.75
<i>Candy Bars (each)</i>		\$1.50
<i>Fudge Brownies (per dozen)</i>		\$13.00
<i>Whole Fruit (each)</i>		\$1.50
<i>Fruit Yogurt (each)</i>		\$2.00
<i>Popcorn (freshly popped, per person)</i>	<i>(up to 50 people)</i>	\$2.00
	<i>(Over 50 people)</i>	\$1.50
<i>Fresh Fruit Tray (serves 100)</i>		\$110.00
<i>Fresh Fruit Tray (serves 50)</i>		\$60.00

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



Breakfast

All Breakfast choices are served with a choice of Juice and Regular and Decaffeinated Coffees.

ALL AMERICAN **\$6.75**
Scrambled Eggs, Crisp Bacon or Country Sausage, Hash Browned Potatoes, Buttermilk Biscuits and Country Gravy.

STEAK AND EGGS **\$9.50**
4 oz. Choice Top Sirloin Steak, Scrambled Eggs, Hash Browned Potatoes, and Buttermilk Biscuits and Country Gravy.

FRESH FRUIT FESTIVAL **\$6.95**
Sliced Fresh Seasonal Fruit and Berries, Fruit Yogurt, and a Homemade Muffin.

BREAKFAST QUICHE **\$7.25**
A Blend of Eggs, Diced Ham, Cheddar Cheese, Onions and Spices Baked in a Flaky Pie Crust, and Cinnamon Glazed Peaches.

EGGS BENEDICT **\$7.95**
Two Poached Eggs and Cured Ham, served over an English Muffin with Hollandaise Sauce, Potatoes O'Brien, and Fresh Fruit Garnish.

COUNTRY BRUNCH CROISSANT **\$8.25**
Julienne Ham and Mushrooms folded into Scrambled Eggs, Served over a Flaky Croissant with Melted Cheddar Cheese, Buttered Asparagus Spears, and a Fresh Fruit Cup.

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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

Add a little extra flare to your buffet with one of the following.

OMELET STATION- Added to any breakfast buffet

\$4.25

Cooked to order with your choices of bacon, mushrooms, chives, onions, bell peppers, black olives, sausage, cheeses, etc. and folded into a large fluffy omelet.

BELGIUM WAFFLE STATION- Added to any breakfast buffet

\$3.50

Thick Belgium Waffle topped with your choice of Strawberries, Blueberries, Whipped Cream and served with Maple Syrup.

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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 **\$8.75**

Fried Beef Cutlet with Sauce Bercy and Vegetable Jardinière

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

ROAST SIRLOIN OF BEEF **\$8.75**

Roast Round served with it's own Juice

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

CHOPPED SIRLOIN STEAK **\$9.25**

Broiled Chopped Sirloin of Beef served with Burgundy Mushroom Sauce

Suggested Accompaniments: *Oven Roasted New Potatoes, Baked Potato with Sour Cream, or Wild Rice Blend, AND Green Bean Casserole, Vegetable Medley, or Buttered Broccoli Spears*

SIRLOIN TIPS **\$9.75**

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 **\$12.25**

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 **\$9.25**

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' **\$9.95**

Seasoned Sliced Pork Loin topped with a Rich Brown Sauce

Suggested Accompaniments: *Cornbread Dressing, Whipped Potatoes with Gravy, or Garden Blend Rice, AND Zucchini Casserole, Southern Style Green Beans, or Spiced Applesauce*

BAKED HAM with HONEY BUTTER **\$8.75**

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*

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Luncheon Selections - Continued

CHICKEN ROMANO

\$10.50

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

\$10.50

A 6 ounce Baked Chicken Breast stuffed with Creamed Spinach and topped with Jack Cheese

Suggested Accompaniments: *Wild Rice Blend, Garden Blend Rice, Seasoned Pasta, or Oven Roasted New Potatoes, AND Buttered Broccoli Spears, Broiled Tomato Parmesan, Sautéed Squash, or Stir Fried Mixed Vegetables*

OZARK FRIED CHICKEN

\$8.75

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

\$9.25

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

\$9.25

Boneless Fillet of Alaskan Pollock brushed with Lemon-Butter and topped with Toasted Almonds

Suggested Accompaniments: *Parsley Buttered New Potatoes, Garden Blend Rice, or Scalloped Potatoes, AND Baby Carrots, Stir Fried Mixed Vegetables, or Green Beans Lonnie*



Light Side Lunches

Our light lunches are served with Fresh Brewed Coffee, Decaffeinated Coffee, Ice Tea, or Ice Water.

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

FRESH FRUIT FESTIVAL **\$6.95**

A plateful of Sliced fresh seasonal fruit and berries, fruit yogurt, 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

CRAB MEAT QUICHE **\$8.50**

Crab Meat, Onions and Spices baked with eggs in a flaky Pie Crust, Asparagus Spears with Béarnaise Sauce, Spiced Peach Half and Fresh Seasonal Fruit.

COMBINATION SALAD PLATE **\$7.95**


Chicken Salad, Tuna Salad, and Macaroni Salad, on a bed of Lettuce, Fruit Garnish.

CHEF SALAD **\$8.50**

Julienne of Smoked Turkey and Ham, Tomato and Egg Wedges, Shredded Cheese with Romaine and Iceberg Lettuce, with our House Dressing and Crackers.

BOX LUNCH **\$7.95**

*Above options include Fresh Potato Salad, Assorted Sliced Fruit, 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.*



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

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

ROAST PRIME RIB OF BEEF AU JUS **\$19.95**

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 **\$29.95**

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 **\$22.95**

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 **\$17.95**

Twelve Ounce Charbroiled Top Sirloin cooked Medium

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 **\$24.50**

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*



Dinner Selections - Continued

SIRLOIN TIPS STROGANOFF **\$12.50**

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 **\$14.95**

A Baked Chicken Breast topped with Sautéed Onions and Mushrooms, and Swiss Cheese

Suggested Accompaniments: *Wild Rice Blend, Rice Pilaf, or Parsley Buttered New Potatoes, AND Stir Fried Mixed Vegetables, Buttered Broccoli Spears, or Green Peas and Mushrooms*



Dinner Selections - Continued

CHICKEN ALOHA' \$14.25

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

LEMON PEPPER CHICKEN \$13.25

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, Garden Blend Rice, 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 sautéed Pecans
Suggested Accompaniments: *Wild Rice Blend, Garden Blend Rice, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Honey Glazed Carrots, or Stir Fried Mixed Vegetables*

BAKED CHICKEN AND DRESSING \$12.95

Quarter of a Chicken, Baked and Seasoned, and served with Cornbread Dressing
Suggested Accompaniment: **Choose One (1)** - *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 Garden Blend Rice, AND Sautéed Squash, Stir Fried Mixed Vegetables, or Green Beans Lyonnaise*

BAKED ALASKAN SALMON \$17.50

A Tender Boneless Fillet Baked and topped with Béarnaise Sauce
Suggested Accompaniments: *Garden Blend Rice, 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 **\$8.75**

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 **\$8.25**

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 **\$12.25**

*Mixed Greens with Assorted Condiments and Dressings, Potato Salad, Cole Slaw, Crisp Relishes, Green Beans, 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 **\$15.50**

*Mixed Greens with Assorted Condiments and Dressings, Potato Salad, Three Bean Salad, Fresh Fruit Salad, Potatoes Au Gratin, Rice Pilaf, Seasoned Green Beans, Whole Kernel Corn, 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 **\$17.95**

*Tossed Mixed Greens with Assorted Condiments and Dressings, 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, Whole kernel Corn, Fresh 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, Chicken Fettuccine with Vegetables, Lemon Pepper Baked Whitefish, Baked Lasagna, Herb Baked Chicken, Roast Turkey and Dressing, Sirloin Tips with Noodles, or Cajun Spiced Catfish.***

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Buffets Selections-Continued

(Minimum Guarantee of 40 Required)

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

\$14.95

Fresh Potato Salad, Cole Slaw, Marinated Barbecue Beef Brisket, Pork Spare Ribs, Tangy Barbecue Chicken, Corn on the Cob, Ranch Style Beans, Wheat Rolls and Butter.

PASTA, PASTA, PASTA BUFFET

\$13.95

Rotini, Bowtie and Linguini Pastas accompanied by Alfredo, Pesto and Marinara Sauces, with a selection of Chicken Breast Strips, Beef Meatballs, Mushrooms, Green Peppers, Onions and Cheeses, all combined and sautéed in your room and served with a fresh Romaine Salad, Italian Dressing, and Garlic Bread.

OZARKS COOKOUT

\$11.95

Fresh Potato Salad and Coleslaw, Grilled Hamburgers and Hotdogs, Homemade Baked Beans, Corn on the Cob, all the fixings, and Cherry Cobbler.

BUFFET ADDITIONS

CARVED ROAST PRIME RIB (*Substitution for any one buffet entrée*)

\$4.95

PASTA STATION (*Substitution for any one buffet entrée*)

\$6.00

Rotini, Bowtie and Linguini Pastas accompanied by Alfredo, Pesto and Marinara Sauces, with a selection of Chicken Breast Strips, Beef Meatballs, Mushrooms, Green Peppers, Onions and Cheeses, combined and sautéed in your room.



Theme Parties

FAMILY STYLE DINNER (Maximum of 150 people) **\$16.50**

*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, Garden Blend 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) **\$24.95**

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, Wheat Rolls 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) **\$17.95**

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 Whipped 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 4077th!! 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

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



Desserts

<i>'Possom Pie (Cream Cheese, Chocolate filling, Whipped Topping, Pecans)</i>	\$4.00
<i>Strawberry Shortcake (In Season)</i>	\$3.50
<i>New York Cheesecake with Fruit Topping</i>	\$4.50
<i>Assorted Cheesecakes: Plain, Marble, Pecan, and Chocolate</i>	\$4.50
<i>White Chocolate Raspberry Cheesecake</i>	\$4.50
<i>Tiramisu</i>	\$4.00
<i>Apple Dumpling with Cinnamon Sauce</i>	\$3.50
<i>Chocolate Mousse'</i>	\$2.25
<i>Devil's Food Chocolate Cake</i>	\$3.00
<i>Black Forest Chocolate Cake</i>	\$3.00
<i>Chocolate Confusion Cake</i>	\$4.00
<i>Red Velvet Cake</i>	\$3.75
<i>Apple Crumb, Blueberry, or Strawberry-Rhubarb Pie</i>	\$2.75
<i>Lemon, Chocolate, or Coconut Meringue Pie</i>	\$2.75
<i>Apple, Cherry, or Peach Cobbler</i>	\$2.50
<i>Caramel Fudge Brownie</i>	\$2.00
<i>Ice Cream (bowl)</i>	\$2.50
<i>A La Mode (addition to any dessert item)</i>	\$1.25

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Reception Hors D'oeuvres

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

HOT HORS D'OEUVRES

Jumbo Fried Shrimp <i>with Cocktail Sauce</i>	\$150.00
Shrimp Poppers- <i>shrimp, cheddar cheese and jalapenos</i>	\$140.00
Scallops <i>wrapped in bacon</i>	\$260.00
Swedish Meatballs	\$85.00
Chicken Pineapple Brouchette	\$210.00
Crabmeat Stuffed Mushrooms	\$165.00
Barbecue Cocktail Franks	\$65.00
Beer Battered Fried Mushrooms	\$75.00
Crab Rangoon <i>Snow crab, Cream Cheese, Spices</i>	\$210.00
Fried Chicken Drummettes	\$85.00
Hot Wings <i>with Ranch Dressing</i>	\$95.00
Chicken Fingers	\$140.00
Stuffed Jalapenos- <i>with Cheddar Cheese</i>	\$85.00
Assorted Mini Quiche	\$125.00
Rumaki- <i>Chicken Livers, Water Chestnuts and Bacon</i>	\$145.00
Water Chestnuts Wrapped with Bacon	\$135.00
Cantonese Egg Rolls <i>with Sweet and Sour Sauce</i>	\$120.00
Wontons <i>stuffed w/sausage</i>	\$110.00
Chicken Quesadillas	\$185.00
Spanakopita <i>Spinach and Cream Cheese in a Filo Dough</i>	\$170.00

COLD HORS D'OEUVRES

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

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Reception Hors D'œuvres- continued

SNACKS

Spinach Artichoke Dip <i>(Per Bowl)</i>	\$18.00
Guacamole Dip <i>(Per Bowl)</i>	\$20.00
French Onion Dip <i>(Per Bowl)</i>	\$12.50
Blue Cheese Dip <i>(Per Bowl)</i>	\$13.00
Salsa <i>(Per Bowl)</i>	\$13.00
Nacho Cheese Dip <i>(Per Bowl)</i>	\$17.50
Ranch Dip <i>(Per Bowl)</i>	\$9.00
Fancy Mixed Nuts <i>(Per Pound)</i>	\$17.00
Cocktail Peanuts <i>(Per Pound)</i>	\$9.00
Potato Chips <i>(Per Pound)</i>	\$5.00
Tortilla Chips <i>(Per Pound)</i>	\$7.50
Pretzels <i>(Per Pound)</i>	\$3.50
Party Mix <i>(Per Pound)</i>	\$9.00

DESSERTS

Cheesecake- Mini Assorted	\$260.00
Assorted Mini-Desserts	\$280.00
Lemon Squares	\$130.00
Petit Fours	\$95.00


ROASTS (Carved to Order)

Whole Roast Turkey Breast <i>(Serves 70)</i>	\$125.00
Smoked Cured Ham <i>(Serves 100)</i>	\$140.00
Roast Round of Beef <i>(Serves 150)</i>	\$185.00
Roast Porkloin <i>(Serves 35)</i>	\$140.00
Tenderloin of Beef <i>(Serves 30)</i>	\$175.00

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 ½ 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.

	PER DRINK	PER BOTTLE
House Brands	\$4.00	\$75.00
Call Brands	\$5.50	\$100.00
Premium Brands	\$6.50	\$120.00
Domestic Beers	\$3.00	\$3.00
Premium Beers	\$4.00	\$4.00
Domestic Keg Beer (15.75 gal.)	<i>N/A</i>	\$235.00
Domestic Pony Keg (8 gal.)	<i>N/A</i>	\$135.00
	<i>A restock fee of \$30.00 will apply to untapped kegs ordered</i>	
House Wines	<i>N/A</i>	\$12.00 per carafe
Soft Drinks	\$1.25	

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 Punch (per gallon) \$35.00

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. No purchased beverages may leave the premises.

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Wine List

Sparkling

<i>J. Roget Extra Dry</i>	\$10.00 per bottle
<i>Cook's Brut</i>	\$18.50 per bottle
<i>Freixenet Cordon Negro</i>	\$21.00 per bottle
<i>Spinelli Asti Spumante'</i>	\$21.00 per bottle
<i>Korbel</i>	\$30.00 per bottle

White Wines

<i>Peter Vella Chardonnay</i>	\$12.00 per carafe
<i>Delicato Chardonnay</i>	\$17.00 per bottle
<i>Post Familie Chardonnay</i>	\$19.00 per bottle
<i>Folonari Pinot Grigio</i>	\$23.00 per bottle

Blush Wines

<i>Peter Vella White Zinfandel</i>	\$12.00 per carafe
<i>Post Familie Maidens Blush</i>	\$24.00 per bottle
<i>Beringer White Zinfandel</i>	\$18.00 per bottle

Red Wines

<i>Peter Vella Burgundy</i>	\$12.00 per carafe
<i>Concha Y'Toro Merlot</i>	\$18.00 per bottle
<i>Turning Leaf Cabernet Sauvignon</i>	\$22.00 per bottle
<i>Lindemans Shiraz</i>	\$19.00 per bottle
<i>Post Familie Cabernet Sauvignon</i>	\$19.00 per bottle



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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	\$15.00
DVD Player	\$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	\$50.00
Wireless Handheld Microphone	\$75.00
Portable P/A System (250 watt)	\$100.00
Laser Pointer	\$10.00
Flipchart w/Pad	\$20.00
Dry Erase Board w/markers	\$10.00
5x7 Note Pads w/pencils	\$2.00
Dedicated Phone Line	\$75.00
Popcorn Machine	\$40.00
Electronic Piano	\$100.00
Dance Floor (per 3'x3' section)	\$4.00
Exhibit Tables	\$9.00
Clothed/Skirted Exhibit Table	\$15.00
Metal Stacking Chairs	\$5.00

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