

DRINK TICKETS

STANDARD - \$6 PER PERSON

All beers, wines by the glass, well mixed drinks and frozen margaritas and daiquiris

PREMIUM - \$9 PER PERSON

Premium mixed drinks plus all standard drink ticket options

DAYTIME EVENTS

(FOR GROUPS OF 50 OR MORE)

GRAB AND GO - \$15 PER PERSON

Assorted muffins, yogurts and granola bars served with fresh fruit

SOUTH OF THE BORDER - \$18 PER PERSON

Variety of breakfast tacos (bacon & egg, chicken apple sausage & egg, chorizo & egg and potato and egg) served with shredded cheese, salsa and fresh fruit

SOUTHERN BREAKFAST BUFFET - \$20 PER PERSON

Chicken and waffle biscuits, scrambled eggs, sausage links and seasoned diced potatoes served with fresh fruit and syrup

*Boxed lunches, sandwich platters or pizzas are available for daytime events.
Prices vary. Please contact your event manager for details.

Coffee, tea and water included with all events. Add \$4 per person for sodas and/or individual juices.
18% Gratuity and 2% service charge will be added to all food and beverages.

SHAREABLES

(FOR GROUPS OF 20 OR MORE)

ALL-TIME FAVORITES - \$10 PER PERSON

Golden chicken tenders, chicken wings, crispy mozzarella cheese sticks and fries served with BBQ sauce, marinara, ketchup and your choice of ranch or blue cheese dressing (Your choice of buffalo, BBQ, lemon pepper or garlic parmesan wings)

FIESTA - \$11 PER PERSON

Loaded beef or chicken nachos, crispy southwest egg rolls served alongside warm tortilla chips, queso and salsa

UPTOWN - \$12 PER PERSON

Choose three appetizers from each column:

Spanakopita
Caprese skewers
Naan bread with hummus
Spinach artichoke bruschetta
Honey walnut & goat cheese crostini
Cream cheese stuffed cucumber cups

Beef empanadas
Beef satay skewers
Chicken satay skewers
Maple bacon chicken skewers
Bacon wrapped scallop skewers
Thai chicken vegetable spring roll

(Depending on your group these can either be passed or plated.)

Coffee, tea and water included with all events. Add \$4 per person for sodas.
18% Gratuity and 2% service charge will be added to all food and beverages.

BUFFETS

(FOR GROUPS OF 20 OR MORE)

PASTA BUFFET - \$20 PER PERSON

Choose two pastas:

Cajun chicken fettuccine pasta - Chicken marsala with angel hair pasta - Chicken penne alfredo
Spaghetti with meatballs - Tomato basil & artichoke penne pasta - Vegetable penne primavera

Served with your choice of either Caesar or mixed green salad and garlic bread.

FAJITA BUFFET - \$20 PER PERSON

Chicken and beef fajitas served with both corn and flour tortillas. Complete your meal with refried beans, rice, pico de gallo, sour cream, shredded cheese and chips and salsa.

(Vegetarian option available upon request)

SPECIAL EVENT - \$25 PER PERSON

Choose two entrees

Grilled NY strip steak - Tender marinated grilled chicken breast - Honey glazed salmon

Served with side veggies and your choice of a long grain/wild rice blend or creamy macaroni and cheese. Your choice of Caesar or mixed green salad with warm rolls and butter.

Coffee, tea and water included with all events. Add \$4 per person for sodas. Add either a NY cheesecake or chocolate bomb for an additional \$5. 18% Gratuity and 2% service charge will be added to all food and beverages.

PLATED

(FOR GROUPS OF 20 OR MORE)

LAUGH IT UP - \$15 PER PERSON

Select two entrees:

Classic cheeseburger - Grilled chicken sandwich - Pulled pork sandwich - Philly cheesesteak sandwich
Served with golden fries and either NY cheesecake or chocolate bomb.

(Vegan Beyond Burgers are available upon request)

SIDE SPLITTER - \$25 PER PERSON

Start out with either a Caesar or mixed green salad, followed by your choice of two entrees:

Grilled NY strip steak - Tender marinated grilled chicken - Honey seared salmon or fried catfish.

Choose two sides to accompany: Long grain and wild rice blend - Mixed veggies - Roasted potato medley - Mashed potatoes - Creamy macaroni and cheese. Served with warm rolls and butter. Finish with your guest's choice of either NY cheesecake or chocolate bomb.

HEADLINER - \$30 PER PERSON

Begin with your choice of one appetizer from each column (total of two):

Spanakopita
Caprese skewers
Naan bread with hummus
Spinach artichoke bruschetta
Honey walnut & goat cheese crostini
Cream cheese stuffed cucumber cups

Beef empanadas
Beef satay skewers
Chicken satay skewers
Maple bacon chicken skewers
Bacon wrapped scallop skewers
Thai chicken vegetable spring roll

Then, enjoy either a Caesar or mixed green salad with your choice of dressing.

Your choice of two entrees:

Grilled NY strip steak - Tender marinated grilled chicken - Honey seared salmon - Fried catfish

Select two sides:

Long grain and wild rice blend - Mixed veggies - Roasted potato medley - Mashed potatoes or creamy macaroni and cheese

Served with warm rolls and butter.

Finish with your guest's choice of either NY cheesecake or chocolate bomb.

(Vegetarian pasta available upon request)

Coffee, tea and water included with all events. Add \$4 per person for sodas.
18% Gratuity and 2% service charge will be added to all food and beverages.