

SAVOR...

Catering • Concessions • Special Events



Welcome to SAVOR... Cabarrus Catering by SMG, Cabarrus Arena & Events Center's exclusive catering, concessionaire and event services company. SMG is the largest facility management company in the world, built on a national reputation for superior food and beverage service. We enhance each table with more than just great food: providing creative event and menu planning, extensive hands-on experience, an extraordinary team of chefs, managers, and committed staff dedicated to exceeding your expectations.

SAVOR... Catering by SMG raises the bar for culinary excellence for patrons, meeting planners and special events. By placing an emphasis on local farm to fork foods, freshness, quality, and customer care, we ensure that only the finest service is provided. With attention to details in display, presentations, menu selection and décor, SAVOR... Cabarrus Catering by SMG incorporates an ambiance and flavor for each unique event.

Our Food & Beverage expertise extends from elegantly catered events for up to 1,000 guests to exquisite suite presentations and permanent concession stands designed to create a memorable experience for all of our patrons. We look forward to meeting with you to discuss the many food opportunities available. Please feel free to contact me with any questions.

Thank you for allowing us to assist with your event planning needs. We look forward to serving you!

Matthew Blake
Food & Beverage Manager
Direct Line: 704.920.3880
Fax: 704.920.3999
CabarrusArena.com



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Welcome to SAVOR... Cabarrus at the Cabarrus Arena & Events Center! The following menus are available through our Food & Beverage Department and have been designed to give you and your guests a variety of catering experiences. If you have questions about our menus or services, please contact our Food & Beverage Department. We will always create a special menu upon request.

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www.SavorCabarrus.com



SAVOR... Cabarrus at Cabarrus Arena & Events Center is proud to be apart of NC 10% (www.nc10percent.com). We pledge to spend 10% of our food & beverage budget on food/ beverages produced/grown within the state of North Carolina where appropriate. Should you desire to have more than 10% during your event/function, talk to your Director of Food & Beverage about the options available (additional charges will apply).



Food & Beverage Policies

SAVOR... Cabarrus Catering by SMG is the exclusive Food & Beverage provider for the Cabarrus Arena & Events Center. No food and/or beverage of any kind will be permitted to be brought into the facility by the patron, patron's guests or invitees without prior written approval of the Director of Food & Beverage. Food & Beverage items may not be taken off the premises; however, excess prepared food and/or beverage is donated under regulated conditions to agencies feeding the underprivileged at SAVOR... Cabarrus Catering by SMG's sole discretion.

Guarantees

The Guaranteed number of attendance is required 5 business days prior to the date of the function (*a business day is defined Monday-Friday before 12 noon EST*). If the guarantee is not received as stated, the number specified on the BEO (Estimate Number) will be your guarantee. The guarantee is not subject to reduction after the 5-day deadline. Increases in attendance given after the final guarantee deadline will be subject to additional charges (30% surcharge) based upon availability of product and labor; however, the Food & Beverage Department will not be responsible or liable for servicing these additional guests. The Food & Beverage Department will prepare food product for functions 5% over the guarantee to a maximum of 30 people. Additional seating will only be placed if needed.

<u>First Event Day</u>	<u>Final Numbers Due by 12 Noon EST</u>
Monday	Prior Week Monday
Tuesday	Prior Week Tuesday
Wednesday	Prior Week Wednesday
Thursday	Prior Week Thursday
Friday	Prior Week Friday
Saturday	Monday
Sunday	Monday

Alcoholic Beverage Service

We offer a complete selection of beverages to complement your function. The North Carolina Alcohol and Beverage Commission regulates alcohol beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises. In compliance with ABC/ALE regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services and the right to refuse alcohol service to intoxicated or underage persons. Cabarrus Arena & Events Center employees must dispense all alcoholic beverages. Alcoholic beverages may not be removed from the premises. The client is responsible for general sobriety and conduct of its guests. Any alcohol charges incurred during the event must be settled at the end of the event. There will be a bartender fee of \$100 per 100 guests. If any bar goes past 11:00pm EST and has more than 100 guests the client will be charged for 1 police officer at a rate of \$30.00 per hour (minimum of 4 hours) from the start of the bar until the end of the event.

Menus

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that your Director of Food & Beverage welcomes the opportunity to customize menus and services to create specialty or thematic events. All Food & Beverage service(s) are scheduled for 1 hour unless otherwise noted; however, they may be extended at an additional charge. For plated service, you must provide us with a method of identifying each guest's menu choice such as tickets, place cards, stickers, etc.

Pricing

All food & beverage charges are subject to a nineteen percent (19%) Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity, or service charge and will not be distributed to employees. A 7% sales tax will be applied to all food, non-alcoholic beverages, labor, service charges, rental equipment and floral arrangements. Any catering for 50 guests or fewer will incur a \$150 setup fee plus tax and administrative fee

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Labor

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include set-up, service and breakdown. Events requiring additional time for service will incur a charge of \$19 per server per hour.

Holiday Business

Due to the demand of catering services during the holiday season, our contract policy is modified for this special time of year. Your Director of Food & Beverage will discuss contract and policies for the holiday season. There will be an automatic additional premium labor fee for food and beverage service(s) or preparatory days on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Easter, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve, and Christmas Day.

Contracts

If you are planning to include Food & Beverage with your event, you will need to complete a Use License Agreement with the Cabarrus Arena & Events Center to hold your space in the facility. In addition, you will need to sign our Catering policies/contract along with the Banquet Event Order (BEO). The BEO is your menu order and must be signed along with the Catering Policies and received by our Food & Beverage Department no less than 10 business days prior to your event date. The Use License Agreement, Catering Policies and BEO signed by both parties, with its stated terms and deposit, constitute the entire agreement between the client and SAVOR... Cabarrus Catering by SMG. SAVOR... Cabarrus Catering by SMG reserves the right to determine areas where food and beverage services are located.

Payment

Payment schedules are specified in Section 5 - License Fee and Exhibit B of the Use License Agreement with SMG/Cabarrus Arena & Events Center

Cancellation Policy

Cancellation of contracted Food & Beverage services must be made in writing a minimum of four weeks prior to the scheduled function. If the event is cancelled less than fourteen days but more than seventy-two hours (3 business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event will incur 100% of the estimated charges. This policy does not amend or effect any applicable Use License provisions.

Facility Services

Round table seating of eight will be provided unless otherwise specified. All prices quoted include disposable service ware and white lap-length linen. Glassware, china, and flatware are available upon request for Social Events (Wedding Reception, Reunion, etc.). Functions exceeding 300 guests, may include additional rental charges. All buffets are self-serve and all meals have a self-serve drink station.

Special Requests and Rentals

For catering functions, we provide white lap-length tablecloths & white napkins on a complimentary basis. Additional colors, fabric, floor-length linens, chair covers, and sashes are available at additional costs. Please note that these items need to be ordered 10 business days prior to your event date. Once ordered, amounts requested cannot be reduced even if your guaranteed number of guests is lower than the amount(s) ordered. Increasing amounts will be subject to availability and will incur additional charges.

Additional Linen

All tables where food and/or beverage are served or displayed will have full linen at no additional cost to the client. Only the area(s) not pertaining to food/beverage service will be charged additional fees. Examples of these areas include registration/gift tables, vendor booths, DJ, photography, etc. Events that do not serve food items (such as dances, fashion shows, trade shows, graduations, etc.) will be charged for table linen.

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Decorations and Floral

Your Director of Food & Beverage is available to assist you with fresh floral arrangements, thematic decorations and specialty linens to enhance your event. The following decorations are prohibited by Cabarrus Arena & Events Center: freestanding candles, pyrotechnics, confetti, metallic confetti, rice, sand, marbles, glitter, rose/flower petals, loose candies/objects, and helium balloons. There is a Food & Beverage charge of \$10 per table for the clean up of each table that will be added into the final event settlement for the use of the prohibited items.

Outside Vendors

Deliveries of decorations, props, equipment, and rental items must be scheduled with Cabarrus Arena & Events Centers Event Coordinator at least 10 business days prior to the event. All props, equipment, and rentals will be admitted into Cabarrus Arena & Events Center only on the day of the event and after all day visitors have left the facility. Due to the delicate tile flooring, all props, equipment, and rentals must be carried or rolled in on dollies with rubber wheels. All table and metal chair legs must have rubber tips.

Tradeshow, Vendors, Exhibition Spaces

Sampling and/or distribution of food or beverage by any exhibitor or vendor must be approved by the Director of Food & Beverage two weeks (10 business days) prior to any function (must complete authorization request provided by the food & beverage department). SMG reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

Concession & Cash Sales Information

SAVOR...Cabarrus holds the exclusive right to sell food and/or beverages within the Cabarrus Arena & Event Center including but not limited to the Cabarrus Rooms, Arena, Event Center, Gold Halls, Parking Lot, and Midway. No unauthorized sale or complimentary distribution of food and/or beverages is permitted.

Exhibitors and vendors with booths may bring in candy bowls of individually wrapped mints or "penny-style" candies as complimentary favors for show attendees. No other food and/or beverage products are allowed unless approved by SAVOR...Cabarrus. Popcorn Machines, Popcorn, and Logoed Bottled Water are not allowed.

In the Arena & Event Center we have permanent concessions stands which can be made available for ticketed (box office) shows and expositions which are open to the public. The concession stand(s) will be open on show days during show hours and close approximately one hour prior to the show end time. SAVOR...Cabarrus reserves the right to approve locations and hours of all cash sales operations in addition to the right to close or open additional concession locations as business conditions warrant. If the client requires additional outlets beyond what is considered necessary to adequately service a group, a guarantee of minimum sales will be required at the additional outlets.

Permanent and/or Portable concession stands can be made available for any show day at a setup fee of \$300.00 per day. This fee will be waived if sales meet or exceed \$1,000.00 during each day of operation. Each "day of operation" for permanent concession operations is defined as any period up to four consecutive hours that the location is open for business.

Accepted & Agreed, Client Signature
Pages 2 to 4

Food & Beverage Manager

Date

Date

Breakfast

All Breakfast Buffets include Orange Juice, Coffee, and Water

The Cabarrus

Assorted Muffins, Danish, and Scones with Fresh Fruit Salad **\$8 per guest**

Light & Healthy

Assorted Yogurts with House-Made Granola and Fresh Fruit Salad **\$8 per guest**

New Yorker

Assorted Bagels with Honey Butter and Flavored Cream Cheese with Fresh Fruit Salad **\$8 per guest**

Sweet Awakening

Pecan & Cinnamon Rolls, Assorted Danish & Donuts, Fresh Fruit Salad **\$9 per guest**

Breakfast Buffet

Includes Scrambled Eggs, Orange Juice, Coffee and Water

One Entrée and Two Accompaniments **\$12 per guest**

Two Entrées and Two Accompaniments **\$13 per guest**

Three Entrées and Two Accompaniments **\$14 per guest**

Entrée Choices

- French Toast
- Pancakes (Assorted)
- Biscuits & Gravy
- Breakfast Burritos
- Belgian Waffles
- Ham
- Sausage Patties
- Bacon
- Eggs Benedict
- Spinach Frittata

Accompaniments

- English Muffins
- Oatmeal
- Hash Browns
- Fruit Salad
- Assorted Bagels
- Assorted Whole Fruit
- Granola Bars
- Country Grits
- Assorted Yogurts
- Assorted Danishes
- Assorted Donuts
- Assorted Muffins
- Fresh Biscuits
- Individual Cereals



Plated Breakfast/Breakfast Meeting

All Plated Breakfasts include Orange Juice, Coffee, and Water

Sunrise Scrambler

Fluffy Scrambled Eggs with Cheddar Cheese
Choose One: Applewood Bacon OR Pork Sausage Links
Choose One: Breakfast Potatoes OR HashBrown Casserole **\$11 per guest**

The Southern Sunrise

Fluffy Scrambled Eggs
Country Fried Steak with Peppered Gravy
Choose One: Breakfast Potatoes OR HashBrown Casserole **\$12 per guest**

“Stuffed” French Toast

French Toast with Strawberries and Cream Cheese
Bacon or Sausage with Fresh Fruit **\$11 per guest**

Eggs Benedict

Poached Eggs with Traditional Hollandaise on
an English Muffin with Canadian Bacon
Fresh Fruit and Home Fries **\$11 per guest**

Breakfast Meeting Break #1 (50 Person Minimum)

Smoothie Station (includes attendant)
Omelet Station with Assorted Accompaniments
Hash Browns, Bacon, and Sausage **\$14 per guest**

Breakfast Meeting Break #2 (50 Person Minimum)

Smoothie Station (includes attendant)
Omelet Station with Assorted Accompaniments
Hash Browns, Bacon, and Sausage
Assorted Fresh Fruit & Granola
Assorted Bagels with Cream Cheese **\$17 per guest**

Additions

Regular & Decaf Coffee **\$30 per gallon**
Sweet & Unsweet Tea **\$25 per gallon**
Bottled Water **\$3 each**
Assorted Bottled Soda **\$3 each**
Hot Tea **\$25 per gallon**
Fruit Punch **\$25 per gallon**
Lemonade **\$25 per gallon**



Boxed Lunches

All Boxed Lunches Include
Chef's Selection of Chips & Cookie
Bottled Water OR Soda
Side of Mustard/Mayonnaise when Applicable
Sandwiches as a tortilla wrap can be provided at no additional charge

Honey Ham

Focaccia Bread, Field Greens, Tomatoes, Red Onion **\$11 per guest**

Mesquite Turkey with Applewood Smoked Bacon
 Swiss Cheese, Applewood Bacon, House-Grown Basil Aioli with Lettuce &
 Tomato on Ciabatta bread **\$11 per guest**

Slow Roasted Beef
 Kaiser Roll with Cheddar Cheese, Horseradish Sauce, Lettuce, and Tomato **\$12 per guest**

Pesto Chicken Wrap
 Fresh Basil Pesto tossed with Grilled Chicken, Lettuce, Tomato, and
 Parmesan Cheese in a Flavored Wrap **\$11 per guest**

Grilled Vegetable Wrap
 Zucchini, Squash, Red Onion, Tomatoes, and Portobello Mushrooms Rolled in
 a Flavored Wrap **\$11 per guest**

Chicken Salad Croissant
 Buttery Croissant topped with Chicken Salad, Lettuce, and Tomato **\$11 per guest**

Santa Fe Chicken Wrap
 Grilled Chicken, Black Beans, Roasted Corn and Red Peppers, Lettuce, Tomato,
 and Spicy Mayo **\$11 per guest**

Roasted Caprese Sandwich
 Tomatoes fresh off the grill with Buffalo Mozzarella and Basil Aioli on Focaccia
 Dressed with Extra Virgin Olive Oil and Balsamic Vinegar **\$11 per guest**

Caesar Wrap
 Crisp Romaine Lettuce with Garlic Caesar Dressing and Grilled Marinated Chicken
 Rolled in a Flavored Wrap **\$11 per guest**

Additions

Whole Fruit (Apples, Bananas, and Oranges) - 50 person minimum **\$2 per guest**

Bags of Chips - 35 person minimum **\$2 per guest**

Side Salad - 35 person minimum **\$2 per guest**

Choice of Pasta, Potato, OR Macaroni Salad - 35 person minimum **\$2 per guest**



Plated Lunch & Dinner

Includes Rolls and Butter
Tea, Coffee, and Water
Plated Lunch Prices offered only before 3:00pm

All Plated Lunch & Dinners come with Preset Salad & Preset Dessert

Country Style Meatloaf

Wild Mushroom Gravy
Mashed Potatoes
Seasonal Vegetable
\$22/\$24 per guest

Grilled Asian Salmon

Grilled Salmon with Hoisin-Teriyaki Glaze
Fried Rice
Asian Vegetables
\$24/\$26 per guest

Chicken Marsala

Our Favorite! Baked Chicken with
Mushroom-Marsala
Garlic Mashed Potatoes
Roasted Squash & Zucchini
\$22/\$24 per guest

Salad & Dessert Choices

Spring Mix Salad with House Dressing
Caesar Salad with Parmesan Croutons
Spinach Salad with Walnuts, Strawberries,
and Mandarin Oranges

Assorted Cheesecakes
Carrot or Red Velvet Cake
Apple, Key Lime, or Pecan Pie



Pan Seared Chicken

Pan Seared Chicken Breast with Cabernet Sauce
Sweet Potato Casserole
Seasonal Vegetable
\$22/\$24 per guest

Chicken Parmesan

Breaded Chicken Breast Fried till Golden Brown with
Marinara Sauce & Cheeses
Angel Hair Pasta
Seasonal Vegetables
\$22/\$24 per guest

Prime Rib

Chef's Seasoned Prime Rib Roasted with
Garlic and Herbs
Roasted Shallot Mashed Potatoes
Green Beans
\$27/\$29 per guest

BBQ Shrimp

Shrimp Roasted on the Skewer
with Bacon & Vegetables
Rice Pilaf
Seasonal Vegetables
Market Price

Bacon Wrapped Filet

Grilled Beef Tenderloin Filet
Roasted Garlic Mashed Potatoes
Grilled Asparagus
Market Price

Baked or Blackened Salmon

Baked or Blackened Salmon
Tomato-Creole Sauce
Wild Rice
Seasonal Vegetables
\$24/\$26 per guest

Vegetarian Lasagna

Fresh Vegetables in a Creamy Layered Alfredo Sauce
Garlic Bread
\$22/\$24 per guest

Lunch & Dinner Buffet

All buffets come with Rolls, Butter, and Ice Water

Choose Two - Beverages

Sweet & Unsweet Tea
Regular & Decaf Coffee

Lemonade
Fruit Punch

Choose One - Salads

Spring Mix Salad

Tomato, Cucumber, Red Onion, and Croutons

Choice of Two Dressings: Ranch, Italian, French, Balsamic Vinaigrette, or Thousand Island

"Classic" Caesar Salad

Crisp Romaine Lettuce with Parmesan Cheese and Caesar Dressing

Spinach Salad

Mandarin Oranges, Strawberries, Toasted Walnuts, and Raspberry Vinaigrette

Cucumber & Red Onion Salad

Fresh Cucumbers with Tomatoes and Sliced Red Onion

BLT Salad

Chilled Iceberg Lettuce with Bacon, Tomatoes, Red Onion, and Bleu Cheese Crumbles

Arugula Salad

Poached Pears, Toasted Walnuts, Bleu Cheese Crumbles with a Tangy Balsamic Vinaigrette

Choose Two - Vegetables & Starches

Green Beans with Pearl Onions & Bacon

Tender Green Beans with Sautéed Onions & Bacon

Mashed Potatoes

Fresh Whipped Mashed Potatoes

Scalloped Potatoes

Layered Potatoes with Cheese

Macaroni & Cheese

Our Homemade Tender Macaroni with White Cheddar Cheese Sauce

Wild Rice Pilaf

Mixed Rice Seasoned to Perfection

Fried Okra

Crispy Golden Brown

Garlic Cheese Grits

Creamy Garlic Grits with Sharp Cheddar

Ginger-Garlic Carrots

Roasted Carrots Caramelized with Ginger & Garlic

Steamed Broccoli

Tender Broccoli with Fresh Garlic

Red Beans & Rice

Classic New Orleans Style

Green Bean Casserole

Classic Thanksgiving Side

Seasonal Vegetables

Fresh from the Market Steamed/Roasted

Roasted Red Skin Potatoes

Olive Oil & Seasonings makes this Classic!

Sweet Potato Casserole

Sweet Potatoes Marshmallow Top

Collard Greens

Cooked for Hours till Tender

Roasted Brussel Sprouts

with Crispy Bacon

Lunch & Dinner Buffet Continued**Choose One, Two, or Three - Entrees****Beef**

Pot Roast	Classic Pot Roast in Au Jus
Beef Tips Portobello	Egg Noodles with Portobello Mushroom Sauce
Steak Kabobs	Mushrooms, Tomatoes, Onions, and Peppers
Sliced Roasted Top Round	Roasted with Natural Au Jus
Meat Lasagna	Creamy Tomato Sauce
Stroganoff	Egg Noodles, Mushrooms, and Cream Sauce
Country Style Meatloaf	Wild Mushroom Brown Gravy
Ginger-Soy Flank Steak	Marinated with Sautéed Peppers & Onions
Pasta Bolognese	Hearty Meat Sauce with Penne Pasta & Parmesan Cheese
Chicken Fried Steak	White Pepper Gravy

Chicken

Roasted Herb Chicken Breast	Marinated and Roasted with Fresh Herbs
Fried Chicken	Crispy Coating makes this a favorite!
Chicken Cordon Bleu	Stuffed with Ham & Swiss Cheese
Chicken Caprese	Tomatoes, Basil, and Mozzarella Cheese
Pecan Crusted Chicken	Ground Pecans with Maple Syrup
Grilled Chicken with Leeks	Creamy Leeks & Tomatoes
Chicken Marsala	Baked with Mushrooms & Marsala Wine
Chicken Picatta	Sautéed Chicken with Lemon-Butter Sauce
Jerk Marinated Chicken	Jamaican Classic!
Santa Fe Grilled Chicken	Black Beans, Roasted Corn, Red Peppers topped with Tortilla Chips
Chicken Portobello	Egg Noodles with Portobello Mushroom Sauce
Chicken Stir Fry	Chicken Breast with Asian Vegetables & Basmati Rice
Chicken Fried Chicken	White Pepper Gravy
Chicken Parmesan	Breaded & Fried Topped with Mozzarella and Homemade Marinara Sauce]
Grilled Chicken Alfredo	Parmesan Cream Sauce with Penne Pasta
Chicken Kabobs	Mushrooms, Tomatoes, Onions, and Peppers

Pork

Grilled Pork Chops	Grilled Peaches with Tangy BBQ Sauce
Pork Tenderloin Medallions	Topped with Wild Mushroom Ragout
Pork BBQ	Smoked on Premise with our Chef's Spices & Herbs
Roasted Pork Loin	Caramelized Onions with Apple Cider Demi-Glaze
Fried Pork Chop	Golden Brown with White Pepper Gravy

Fish (*Add \$2 per guest)

Stuffed Flounder*	Served with Red Pepper Cream Sauce
Lemon Pepper Cod	Baked with Basil Crump Topping
Grilled Salmon*	Topped with Pineapple Chutney
Low Country Shrimp & Grits*	Creamy Cheddar Grits with Andouille Sauce
Fish & Chips	Beer Battered Cod & Hand Cut Fried Potatoes

Vegetarian

Vegetable Lasagna	Baked in White Béchamel Sauce
Pasta Primavera	Fresh Vegetables, Penne Pasta, and a Garlic-Parmesan Cream Sauce
Eggplant Parmesan	Breaded Eggplant with Marinara & Mozzarella Cheese
Rigatoni Pasta	Grilled Eggplant, Tomatoes, and Parmesan Cheese

Lunch & Dinner Buffet Continued

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Choose One - Dessert

(No Dessert? - \$1 off per guest price!)

Assorted Cheesecakes

Regular, Raspberry Swirl, Chocolate, and Chocolate Swirl

Pecan Pie

Bourbon Sauce

Strawberry Shortcake

Pound Cake with Macerated Strawberries

Red Velvet Cake

Southern Dish with Frosting

Peach Cobbler

Crispy Top with Georgia Peaches

Mixed Berry Cobbler

Raspberries & Blackberries

Apple Pie

Cinnamon-Brown Sugar Apples

Key Lime Pie

Classic Florida Dish

Carrot Cake

Cream Cheese Frosting

Vanilla Bean Ice Cream

Great with Wedding Cake!

Apple Cobbler

Tender Apples & Spices

Italian Cannoli

with Italian Cream

Lunch

Only offered before 3:00pm

One Entrée \$17 per guest

Two Entrées \$18 per guest

Three Entrées \$20 per guest

Dinner

After 3:00pm

One Entrée \$18 per guest

Two Entrées \$19 per guest

Three Entrées \$21 per guest



Hot & Cold Hor D'Oeuvres & A la Cart

Below Priced at 100 Pieces

Petite Quiche	Miniature Quiches makes this a great option	\$200
Smoked Chicken Quesadillas	Miniature Quesadillas Wrapped with Vegetables & Chicken	\$225
Meatballs	Swedish, Sweet & Sour, BBQ, or Marinara	\$200
Pulled Pork or Meatball Sliders	Served on mini buns	\$200
Buffalo Chicken Skewers	Brushed with Hot Sauce and Served with Cucumber Dip	\$175
Fried Mozzarella Sticks	With Fired Roasted Marinara	\$200
Chicken Tenders	Served with Ranch, Honey Mustard, and BBQ Sauces	\$175
Crab Stuffed Mushrooms	Mushroom Caps Stuffed with Blend of Crab Meat & Spices	\$225
Scallops Wrapped in Bacon	Tender Scallops Wrapped in Bacon	\$350
Beef or Chicken Sate	Glazed with a Light Teriyaki Sauce on Skewers	\$225
Shrimp Cocktail	Poached Shrimp with Cocktail Sauce	\$275
Coconut Shrimp	Breaded Shrimp with Piña Colada Sauce	\$300
Crab Wontons	Stuffed Wontons Fried with Crab	\$225
Deviled Eggs	Classic Egg Yolk Cream	\$175

Below Serves 100 Guests

Vegetable Crudités	Seasonal Vegetables with Ranch Sauce	\$200
Fresh Fruit Display	Assorted Fresh Seasonal Fruit	\$225
Cheese Board	Cheddar, Pepper Jack, and Swiss with Water Crackers	\$200
Imported Cheese Board	Cheese Board with the addition of Gouda, Brie, and Boursin	\$250
Tomato Bruschetta	French Bread with Tomatoes, Basil, Herbs, and Olive Oil	\$200

If you do not see an Hor D'Oeuvre above that you want, please ask your Director of Food & Beverage

A La Carte Items

Assorted Mints	Our Assortment of Deluxe Mints	\$5 per pound
Assorted Mixed Nuts	Almonds, Cashews, Peanuts, and Pecans	\$8 per pound
Fresh Baked Cookies	White Chocolate, Oatmeal Raisin, Peanut Butter, or Chocolate Chip	\$22 per dozen
Warm Baked Brownies	With White Chocolate Drizzle	\$22 per dozen

Suggested Amounts to Order



25 50 75 100 125 150 175 200 225 250 275 300



Appetizers by the piece

100 200 300 400 500 600 700 800 900 1,000 1,100 1,200



Nuts by the pound

2 3 5 7 8 10 11 13 15 16 18 19



Drinks *

25 50 75 100 125 150 175 200 225 250 275 300

*Per person per hour (Based on 6 to 12 ounces)

Beverages & Liquor

Cordials & Liqueurs Mixed Drinks

- Absolut Vodka, Bacardi Light Rum, Captain Morgan, Tanqueray Gin, Jose Cuervo Tequila, Crown Royal, Jack Daniels, Jim Beam, Jonny Walker Red, Seagram's 7, Southern Comfort, E&J Brandy, Disaronno, Malibu, Midori, Peach Schnapps, Chambord

Cash/Hosted
\$6/\$5 per glass

Wine - Premium Pour

- Josh Cellars Chardonnay & Cabernet, Biltmore White Zinfandel, KRIS Pinot Grigio, J. Lohr Estates Los Osos Merlot

\$8/\$7 per glass

Wine - House Pour

- Woodbridge - Merlot, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet

\$5/\$4 per glass

Bottled & Canned Beer

- Budweiser, Bud Light, Miller Light, Coors Light, Stella Artois, Yuengling

\$5/\$4 per glass

Hosted Bar

The host pays for all drinks per the final number of guests

Limited Hosted Bar
Bottled & Canned Beer
Wine - House Pour
Pepsi & Diet Pepsi

\$12 per guest (Three Consecutive Hours)
\$3 per guest each additional hour

Hosted Bar
Cordials & Liqueurs Mixed Drinks
Bottled & Canned Beer
Wine - House Pour
Pepsi & Diet Pepsi
Mixers include: Orange Juice, Cranberry Juice, Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Ginger Ale, Club Soda, Sour Mix, and Margarita Mix

\$14 per guest (Three Consecutive Hours)
\$4 per guest each additional hour

Hot Beverages

Fresh Brewed Coffee (Decaffeinated/Regular)
Hot Tea & Cocoa Assortment

\$30 per gallon
\$25 per gallon

Cold Beverages

Iced Tea - Includes Sweetener & Lemon
Sparkling Punch
Lemonade or Fruit Punch

\$25 per gallon
\$25 per gallon
\$25 per gallon

Individual Servings

Milk (Whole/Non Fat/Low Fat/Chocolate/Soy)
Assorted Soft Drinks, Bottled Water or Fruit Juices
Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Aquafina Water
Water Service for Meetings

\$3 each
\$3 each

Please Call for Pricing

Bar Service & Bartenders

There is a minimum of \$100 for all bars for the bartender fee. There is a \$1 per guest charge after 100 guests.

Wines by the Bottl

Tier I

Woodbridge by Robert Mondavi	White Zinfandel	\$15
Woodbridge by Robert Mondavi	Chardonnay	\$15
Woodbridge by Robert Mondavi	Pinot Grigio	\$15
Woodbridge by Robert Mondavi	Merlot	\$15
Woodbridge by Robert Mondavi	Cabernet	\$15
Woodbridge by Robert Mondavi	Pinot Noir	\$15
Champagne, Cooks	Extra Dry	\$15

Tier II

Robert Mondavi Private Selection	Chardonnay	\$22
Robert Mondavi Private Selection	Merlot	\$22
Robert Mondavi Private Selection	Pinot Grigio	\$22
Robert Mondavi Private Selection	Cabernet	\$22
Robert Mondavi Private Selection	Sauvignon Blanc	\$22

Tier III

Toasted Head	Chardonnay	\$27
Nobilo	Sauvignon Blanc	\$23
Blackstone	Merlot	\$22
Ravenswood	Cabernet	\$22

Tier IV

Clos du Bois	Chardonnay	\$25
Estancia	Pinot Grigio	\$25
Clos du Bois	Sauvignon Blanc	\$25
Clos do Bois	Merlot	\$32
Estancia	Cabernet	\$32

Reserved

Robert Mondavi "Carneros"	Pinot Noir	\$51
Estancia Meritage	Blend	\$55
Inniskillin "Pearl" Vidal	Ice Wine	\$135
Ravenswood Teldeschi	Zinfandel	\$72
Robert Mondavi "Reserve"	Cabernet	\$315
Blackstone "Sonoma Reserve"	Merlot	\$56
Robert Mondavi "Napa"	Cabernet	\$54

Please note that the above wines are our recommendations. We are more than happy to assist you in getting your own special wine for your event.



Stations & Extra

Breakfast Stations

Omelet Station

Eggs with Choice of Tomatoes, Bacon, Ham, Spinach,
Diced Red Onion, Sliced Mushrooms, Shredded Cheese, and Green Pepper
\$8 per guest

Pancake Station

Our Pancake Mix with Choice of Fresh Seasonal Fruit,
Chocolate Chips and Walnuts
\$9 per guest

Dinner Stations

Pasta Action Station

Choice of two Pastas, two Sauces, and one Protein
Pasta: Penne, Bow Tie, Fettuccini, Linguini, or Elbow Macaroni
Sauces: Marinara, Alfredo, Vodka-Plum Tomato, or Pesto
Protein: Sirloin Tip, Italian Sausage, Chicken Breast, or Gulf Shrimp*
\$6 per guest
*add \$2 per guest

Oven Roasted Pork Loin

Gourmet Mustards, Dips, and Rolls
\$6 per guest

Steamship Roast Beef

Horseradish Dip and Au Jus
\$8 per guest

Smoked Ham

Assorted Cheeses and Rolls
\$6 per guest

Slow Roasted Turkey Breast

Warm Cranberry Compote
\$6 per guest

Any Station will incur a \$100 Chef Attendant Fee

Stations are based on a minimum of 50 guests and are not available as an individual option

Extras

Tablecloths (White - 85x85 or 120x54)	\$5/each
Cake Cutting	\$50
Specialty Service Staff	\$19/hour - 4 Hour Minimum



BBQ Menu

**Includes Rolls, Butter, and Buns
Plastic Silverware & Plates
Paper Napkins**

Turn 1

**BBQ Pork with Hamburger Buns
Hot Sauce & BBQ Sauce
Coleslaw, Potato Salad, and Baked Beans
Banana Pudding
Canned Soda & Bottled Water
\$15 per guest**

Turn 2

**Hamburgers & Hot Dogs with Buns
Lettuce, Tomato, Chopped & Sliced Onion, American Cheese
Mustard, Mayonnaise, and Ketchup
Coleslaw, Potato Salad, and Baked Beans
Banana Pudding
Canned Soda & Bottled Water
\$16 per guest**

Turn 3

**BBQ Pork, Hamburgers, and Hot Dogs
Hot Sauce & BBQ Sauce
Coleslaw, Potato Salad, and Baked Beans
Banana Pudding
Canned Soda & Bottled Water
\$17 per guest**

Add Ribs for \$6 per guest - Ribs are based on 1/3 rack per guest

