



# CATERING

TAKE YOUR TASTE BUDS ON A  
TRIP AROUND THE WORLD.





## POLICIES & PROCEDURES

ALL RESERVATIONS AND AGREEMENTS FOR BANQUET EVENT ORDERS AS SCHEDULED/CONTRACTED ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF ROSEN CENTRE, AND THE FOLLOWING CONDITIONS:

### BANQUET SERVICE CHARGE

A taxable service charge of twenty-five percent (25%) is to be added to the customer's bill for food, beverages and room rental. All off-premise catering services will be subject to an additional \$20 per server per hour; and \$35 per captain per hour charge. Additional equipment rental fees will also be added to the customer's bill based on the size of the group's function and requirements.

### CONTRACTUAL LIABILITY

Performance of this agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Rosen Centre be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty, or otherwise.

### DAMAGE

Customer agrees to be responsible and reimburse Rosen Centre for any damage done by the customer, customer's guests, and contractors.

### DECORATIONS/BALLOONS

The customer is responsible for the removal of all decorations. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the Pre-function areas. Helium balloons that are inside the ballrooms must be deflated and/or removed at the end of the function by the Group. If a balloon is released into the Pre-function areas and/or Ballroom ceiling grid area(s), fees will apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500.00 charge.

### ELECTRICAL REQUIREMENTS

Power requirements for Rosen Centre must be handled by the Hotel's in-house electrical provider, Presentation Services Audio Visual. Additional costs will be charged to the group based on the necessary power requirements needed. Arrangements can be made through your Catering/Convention Services Manager.

### FOOD AND BEVERAGE

Due to legal liability for all food and beverages served on premises, as well as licensing restrictions, Rosen Centre requires that only food and beverages purchased from the Hotel be served on property.

### FUNCTION SPACE

Function space is assigned by the Hotel according to the guaranteed minimum number of people anticipated. The Hotel reserves the right to reassign appropriate

space for the group's function in the event the estimated number of attendees changes, or as otherwise deemed necessary by the Hotel. Functions must be confined to contract designated areas.

### **GUARANTEES**

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11:00am seventy-two (72) hours in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than five percent over the guarantee for parties up to 500; parties over 500, three percent. Guarantees for Saturday, Sunday and Monday are due by 11:00am the preceding Wednesday. If a guarantee is not given to the Hotel by 11:00am on the date it is due, the lower number on the Banquet Event Order will automatically become the guarantee.

### **LOST AND FOUND**

Rosen Centre does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during, or following the function.

### **PACKAGE HANDLING**

Charges for all incoming materials will be assessed and charged at a rate of \$0.70 per pound. Pallets will be charged at the same rate with a maximum charge weight of 400 pounds for each pallet received. For storage for boxes received more than 5 days prior to the group's (or recipient's) arrival, an additional charge of \$5 per box per day, and \$50 per pallet per day will be incurred. For shipping out, pre-labeled packages will be charged at a rate of \$10 per box, \$15 per plastic container and \$100 per pallet.

### **MINIMUMS AND LABOR CHARGE**

For functions with groups under twenty-five (25), the Hotel will charge a \$100.00 labor charge. A Service Charge of \$100.00 per bartender is applicable whenever minimum beverage sales are less than \$750.00 per bar, for bars utilized up to three (3) hours. Each additional hour will be charged \$35.00 per bartender, per hour.

Room setups changed within 24 hours to start of function will result in setup fees charged to the group's

master account. Fees are based on size of group/meeting and must be consulted with the group's Catering/Convention Services Manager prior to change.

### **OUTDOOR EVENTS**

Rosen Centre reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made based on the prevailing weather conditions and the local forecast as follows: breakfast and lunch – decision to be made the day prior to the event by 6pm, reception and dinner – decision to be made five hours prior to the start of the event. Should a customer insist on having a function outdoors, against the Hotel's discretion, and the staff has to re-set indoors due to weather, a \$10.00 per person surcharge will be added to the customer's menu price.

### **OUTSIDE CONTRACTORS**

The Hotel reserves the right to advance approval of all outside contractors hired for use by a conference/convention group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department permits to the Hotel thirty (30) days prior to their setup. All rigging must be administered by Presentation Services Audio Visual. Only Presentation Services Audio Visual has access to the Hotel's Sound Board; therefore, Presentation Services reserves the right to charge outside Audio Visual vendors patch fees, and where applicable, labor fees accordingly for the use and maintenance of the Hotel's sound system. Smoking by outside contractors in the public areas, storage areas, or on the loading dock of the Hotel is prohibited. The customer is responsible for any damage an outside contractor incurs while in the employ of a customer.

### **PAYMENT**

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable as determined by the Hotel Finance Department.

### **PRICES**

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operation increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.

### **SIGNS AND BANNERS**

No signs or posters are permitted in the main Hotel lobby. Signage on the meeting room levels will be permitted upon approval from the Catering/Convention staff. Only one (1) sign in front of a meeting/function room is acceptable. Signage should be of professional quality and approved by the Hotel. No signs, posters, banners, or printed material will be allowed to be pinned, taped, or affixed in any way to doors, hard walls, podiums, airwalls or ceilings. The Hotel's engineering department or rigging company will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

### **SMOKING**

No smoking will be permitted inside the Convention Facility locations such as the function rooms, pre-function areas or any of its public space. Smoking is permissible only in the designated outside areas.

### **STORAGE**

Customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment.

### **TAX**

All federal, state, and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the customer agrees to pay for them separately. Tax-exempt groups must provide a Florida Tax Exemption certificate.





# BREAKFAST

CONTINENTAL, PLATED OR BUFFET



# CONTINENTAL BREAKFAST

## TRADITIONAL

Fresh Chilled Florida Orange & Grapefruit Juices  
Chef's Freshly Baked Danish, Flaky Croissants & Assorted Muffins  
Sweet Butter, Honey, Nutella® & Fruit Preserves  
\$29.00 per person

## AMERICAN DELUXE

Fresh Chilled Florida Orange & Grapefruit Juices  
Display of Sliced Seasonal Florida Fruits & Berries  
Chef's Freshly Baked Danish, Flaky Croissants, Assorted Muffins & Bagels  
Sweet Butter, Honey, Nutella, Fruit Preserves & Cream Cheese  
\$32.00 per person

## HEALTHY BEGINNINGS

Fresh Chilled Florida Orange & Grapefruit Juices  
Display of Sliced Seasonal Florida Fruits & Berries  
Farm Fresh Chilled Hard-Boiled Eggs  
Assorted Cold Cereals with Skim Milk  
Chef's Freshly Baked Low-Fat Muffins & Breakfast Nut Breads  
Margarine, Honey, Nutella & Fruit Preserves  
\$35.00 per person

## CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Bagels & Cream Cheese - \$63.00 per dozen  
Hearty Oatmeal with Craisins®, Raisins, Brown Sugar & Roasted Almonds - \$5.75 per person  
French Toast with Warm Maple Syrup - \$6.00 per person  
Egg, Ham & Cheese Croissants - \$92.00 per dozen  
Breakfast Sandwich with Fried Egg, Turkey Sausage & Vermont Cheddar on English Muffin - \$90.00 per dozen  
Spinach & Feta Cheese Croissants - \$72.00 per dozen  
Individual Assorted Greek Yogurts with Granola, Dried Fruits & Nuts - \$65.00 per dozen  
Scrambled Eggs - \$6.00 per person (minimum of 20 people)  
Chilled Hard-Boiled Eggs - \$40.00 per dozen  
Breakfast Wellington with Scrambled Eggs, Spinach & Cheese en Croute - \$76.00 per dozen  
Individual Morning Frittata - Egg Whites, Spinach, Diced Tomatoes & Feta Cheese - \$7.00 per person (minimum of 20 people)  
Roasted Tenderloin Benedict - \$96.00 per dozen

*Continental Breakfast menus are for functions up to one hour.*

*For 10 persons or less, refer to A La Carte Specialty Items*

*If you wish to provide seating and/or coffee service at each table, please add \$4.00 per person.*

*All Continental Breakfast menus include rolling cart service featuring*

*Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas.*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

# PLATED BREAKFAST

## FLORIDA SUNSHINE

Fresh Chilled Florida Orange Juice  
Seasonal Fresh Fruit Coupe  
Farm Fresh Scrambled Eggs  
**Choice of two of the following:**  
Crisp Applewood Smoked Bacon, Country Sausage Links, Chicken & Apricot Sausage, or Honey Cured Ham  
Seasoned Yukon Gold Breakfast Potatoes  
Cinnamon Baked Apple  
Chef's Freshly Baked Danish, Flaky Croissants & Assorted Muffins  
Sweet Butter, Honey & Fruit Preserves  
\$38.50 per person

## MORNING FRITTATA

Fresh Chilled Florida Orange Juice  
Seasonal Fresh Fruit Coupe  
Individual Egg White & Spinach Frittata with Vermont Cheddar Cheese & Diced Tomatoes  
Chicken & Apple Sausage  
Cinnamon Baked Apple  
Chef's Freshly Baked Danish, Flaky Croissants & Assorted Muffins  
Sweet Butter, Honey & Fruit Preserves  
\$39.50 per person

## STEAK & EGGS

Fresh Chilled Florida Orange Juice  
Seasonal Fresh Fruit Coupe  
Grilled Filet Mignon  
Herb Boursin Scrambled Eggs  
Roasted Fingerling Potatoes  
Grilled Tomato  
Chef's Freshly Baked Danish, Flaky Croissants & Assorted Muffins  
Sweet Butter, Honey & Fruit Preserves  
\$46.50 per person

*Service Fee of \$100.00 for functions under 25 guests*

*All Plated Breakfast menus include table service featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas.*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

# BUFFET BREAKFAST

## WAKE-UP ORLANDO

Fresh Chilled Florida Orange Juice, Grapefruit Juice & Cranberry Juice  
Display of Sliced Seasonal Florida Fruits & Berries served with Strawberry Yogurt Dressing  
Chef's Freshly Baked Danish, Flaky Croissants, Assorted Muffins & Coffee Cake  
Sweet Butter, Honey, Fruit Preserves & Nutella\*

### Choice of One of the Following:

Farm Fresh Fluffy Scrambled Eggs  
Cheddar Scrambled Eggs  
Egg White Frittata with Spinach, Tomatoes & Feta Cheese  
Western Scramble with Red & Green Peppers, Onions & Jack Cheese  
Fiesta Scramble with Chorizo Sausage, Red & Green Peppers & Salsa on the Side

### Choice of Two of the Following:

Crisp Applewood Smoked Bacon  
Country Sausage Links  
Chicken & Apple Sausage  
Turkey Sausage  
Country Ham

### Choice of One of the Following:

Potatoes O'Brien  
Lyonnaise Potatoes  
Potato Pancakes  
Roasted Fingerling Potatoes with Rosemary & Garlic

\$45.00 per person

*Under 25 guests, add \$6.00 per person; Service fee of \$100.00 for functions under 25 guests.*

*All Breakfast Buffet menus include table service featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas.*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

## CITRUS GROVE (minimum of 50 guests)

Fresh Chilled Florida Orange Juice, Grapefruit Juice & Cranberry Juice  
Individual Fruit Smoothies  
Display of Sliced Seasonal Florida Fruits & Berries served with Strawberry Yogurt Dressing  
Chef's Freshly Baked Danish, Flaky Croissants, Assorted Muffins & Bagels  
Sweet Butter, Honey, Fruit Preserves, Cream Cheese & Nutella\*  
Assorted Cold Cereals with Assorted Milks  
Selection of Individual Fruit Greek Yogurts with Crunchy Granola  
Farm Fresh Scrambled Eggs with Sweet Bell Peppers  
Crisp Applewood Smoked Bacon & Chicken & Apricot Sausage  
Lyonnaise Potatoes  
Buttermilk Pancakes with Assorted Toppings: Warm Maple Syrup, Sweet Butter & Whipped Cream  
\$48.50 per person

## BREAKFAST BUFFET ENHANCEMENTS OMELET STATION\*

Made-to-Order Omelets with Diced Ham, Chopped Bacon, Mushrooms, Onions, Diced Tomatoes, Diced Peppers, Spinach & Shredded Cheddar  
\$9.75 per person

## HEARTY OATMEAL

Served with Brown Sugar, Craisins®, Raisins & Sliced Almonds  
\$5.75 per person

## INDIVIDUAL COLD CEREALS WITH MILK

\$4.50 each

## EVO GRILL SILVER DOLLAR PANCAKES\*

Made-to-Order Buttermilk Pancakes with Chocolate Chips, Blueberries or Pecans (choose two)  
Assorted Toppings to include Warm Maple Syrup, Sweet Butter & Whipped Cream  
\$9.75 per person

## EVO GRILL FRENCH TOAST\*

Brioche French Toast & Cinnamon Raisin French Toast  
Served with Assorted Toppings to include Warm Maple Syrup, Sweet Butter & Whipped Cream  
\$10.75 per person

## INDIVIDUAL BREAKFAST WELLINGTON

Scrambled Eggs, Spinach & Cheese en Croute  
\$80.00 per dozen

## INDIVIDUAL ASPARAGUS & PEPPADEW FRITTATA

Eggs, Asparagus, Peppadew & Feta Cheese  
\$80.00 per dozen

## SMOKED SALMON DISPLAY

Assorted Bagels with Plain & Low-Fat Cream Cheese  
Smoked Salmon with Garniture of Sliced Tomatoes, Red Onion, Capers & Lemon Wedges  
\$14.50 per person

*Enhancements listed are in addition to your Buffet Breakfast only.*

*\*Chef Attendant Required at \$125.00 per Station*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*





# BREAKS

SPECIALTY BREAKS OR A LA CARTE

# SPECIALTY BREAKS

## DIP IT! (choose three)

Gourmet Potato Chips with Onion Dip, Tortilla Chips with Tomato Salsa, Flatbread Crackers with Spinach Dip, Pita Chips with Hummus, Crudite Cups with Creamy Peppercorn Dressing  
\$17.50 per person

## AFTER-SCHOOL BREAK

Gourmet Jumbo Cookies to include:  
Chocolate Chip, Oatmeal Cranberry & Macadamia Nut  
Bowl of Green & Red Apples  
Whole, Skim & Chocolate Milk  
\$14.50 per person

## YOGURT PARFAIT BAR

Individual Yogurt Parfaits layered with Fresh Berries  
Toppings to include: Granola, Craisins®, Candied Pecan Bits, Dried Apricots & Dried Cherries  
\$17.50 per person

## SPRING TRAINING

Mini Hot Dogs with condiments to include: Ketchup, Mustard & Relish  
Popcorn, Dry Roasted Peanuts & Cracker Jack®  
\$17.50 per person

## TASTE OF PARADISE

Guava & Cheese Turnovers, Raspberry Bars, Chocolate & Coconut Bars, Fresh Strawberries & Pineapple  
\$19.00 per person

## LIGHTER SIDE

Individual Crudite Cups with Ranch Dressing  
String Cheese & Babybel® Cheese  
Beef Jerky  
Roasted Almonds  
\$19.00 per person

## FOUR-HOUR BEVERAGE BREAK

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Assorted Herbal Teas, Assorted Soft Drinks, Rosen Centre Bottled Water  
\$30.00 per person

*Above Specialty Break Menus are priced per person for function up to 30 minutes.*

*For 11-25 persons, add \$2.50 per person.*

*For 10 persons or less, refer to A La Carte Specialty Items.*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

## BREAK ENHANCEMENTS

- Fresh Brewed Starbucks® Regular & Decaffeinated Coffee, Assorted Herbal Teas  
- \$105.00 per gallon
- Soft Drinks, Coke® & Pepsi® Products  
- \$6.00 each
- Assorted Flavored Iced Teas  
- \$6.00 each
- Sparkling or Mineral Waters  
- \$6.00 each
- Rosen Centre Logo Mineral Waters  
- \$5.50 each
- Individual Fruit Smoothies  
- \$6.50 each
- Bottled Fruit Juices - \$6.50 each
- Red Bull® or Gatorade® - \$6.50 each
- Homemade Infused Water (Pineapple-Blueberry, Lemon-Lime, Strawberry or Cucumber)  
- \$64.00 per gallon
- Candy Bars, Chex Mix®, Cheddar Cheese Crackers, Rice Krispie Treats®, Granola Bars, Nutri-Grain Bars® - \$4.50 each



# BREAKS



# A LA CARTE SPECIALTY ITEMS

## BEVERAGES

- Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Assorted Herbal Teas (per gallon) - \$105.00
- Breakfast Fruit Juices - Orange, Apple, Cranberry, Grapefruit, Pineapple or Tomato (per gallon) - \$72.00
- Iced Tea (per gallon) - \$105.00
- Bottled Fruit Juices (each) - \$6.50
- Lemonade (per gallon) - \$62.00
- Fruit Smoothies (each) - \$6.50
- Soft Drinks - Coke & Pepsi Products (each) - \$6.00
- Individual Whole, 2%, Skim Milk & Chocolate Milk (each) - \$4.00
- Assorted Flavored Iced Teas (each) - \$6.00
- Sparkling or Mineral Waters (each) - \$6.00
- Rosen Centre Logo Mineral Water (each) - \$5.50
- Homemade Infused Water - Pineapple-Blueberry, Lemon-Lime, Strawberry or Cucumber (per gallon) - \$62.00
- Red Bull or Gatorade (each) - \$6.50

## BAKERY

- Freshly Baked Danishes, Muffins, Croissants & Coffee Cake (per dozen) - \$63.00
- Fruit Scones & Fruit Tartlets with Lemon Curd & Whipped Cream (per dozen) - \$65.00
- Assorted Bagels with Cream Cheese (per dozen) - \$64.00
- Assorted Gourmet Donuts (per dozen - minimum order 5 dozen) - \$55.00
- Assortment of Jumbo Gourmet Cookies (per dozen) - \$70.00
- Chocolate Iced Brownies & Chocolate Coconut Bars (per dozen) - \$68.00
- French Pastries & Petit Fours (per dozen) - \$66.00
- Chocolate-Dipped Strawberries (per dozen) - \$68.00
- Carrot Cake Squares (per dozen) - \$68.00
- Seven Layer Bars (per dozen) - \$64.00
- Cupcakes - Vanilla, Chocolate, Red Velvet (per dozen - minimum order 5 dozen) - \$64.00
- Raspberry or Pineapple Upside-Down Bars (per dozen) - \$68.00

## PANTRY

- Assorted Ice Cream Novelties (per dozen) - \$62.00
- Chocolate Dipped Cheesecake Lollipops (per dozen) - \$53.00
- Whole Fresh Fruit (per piece) - \$4.25
- Fresh Fruit Display (per person) - \$15.50
- Fruit Kabobs & Yogurt Dip (each - minimum order of 25) - \$6.50
- Individual Greek Yogurts (each) - \$5.50
- Traditional Finger Sandwiches (per dozen) - \$64.00
- Finger Sandwich Roulades (per dozen) - \$65.00
- String Cheese (each) - \$3.50
- Individual Beef Jerkies (each) - \$5.00
- Individual Bags of Terra Chips® (each) - \$4.75
- Potato Chips, Pretzels, Popcorn & Tortilla Chips (per lb/20 servings per lb) - \$34.00
- Onion Dip, Herb Pesto Dip, Spinach Dip, Tomato Salsa & Guacamole (per qt/20 servings per qt) - \$28.50
- Gourmet Assortment of Mixed Nuts (per lb/10 servings per lb) - \$38.50
- Individual Bags of Trail Mix (each) - \$5.00
- Granola Bars, Candy Bars, Nutri-Grain Bars® (each) - \$4.75
- Power Bars® (each) - \$6.00
- Clif Bars® (each/organic) - \$6.00



*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

## BREAKS





# LUNCH

PLATED, CHILLED, HOT,  
BUFFET OR TO-GO



# PLATED LUNCHES – SOUPS, SALADS & DESSERTS

Lunch Entrees include choice of one Lunch Soup or Salad and one Lunch Dessert from the following selections:

## **SOUPS** (served in a soup cup)

**RUSTIC MINISTRONE (V)**

**MOM'S CHICKEN NOODLE**

**CREAMY BROCCOLI & SHARP CHEDDAR (V)**

**WILD MUSHROOM BISQUE (V)**

**BEEF & BARLEY**

## **SALADS** (tossed tableside)

**ROSEN CENTRE CLASSIC SALAD**

Wild Greens, Marinated Hearts of Palm, Cucumbers & Heirloom Grape Tomatoes  
Tossed with Creamy Parmesan Peppercorn Dressing

**TRADITIONAL CAESAR SALAD**

Hearts of Romaine Lettuce Classically Prepared with Croutons & Parmesan Cheese  
Tossed with Caesar Dressing

**CHOPPED SALAD**

Iceberg, Romaine, Radicchio, Heirloom Grape Tomatoes, Diced Cucumber, Kalamata Olives & Feta Cheese  
Tossed with Balsamic Vinaigrette

**(v) = vegetarian**



## **DESSERTS**

**CHOCOLATE DOME**

Creamy Chocolate Mousse Over a Layer of Chocolate Cake Encased in a Chocolate Dome Shell & Drizzled with White Chocolate

**LEMON MOUSSE CAKE**

With Whipped Cream & Fresh Berries

**DUTCH APPLE TORTE**

Served with Cinnamon Whipped Cream

**CLASSIC NEW YORK STYLE CHEESECAKE**

Served with Fresh Whipped Cream

**FLORIDA KEY LIME PIE**

Florida's Favorite Dessert Served Over Mango Coulis

**CARROT CAKE**

With Cream Cheese Frosting

**ROSEN'S FLOURLESS CHOCOLATE CAKE**

Served with Whipped Cream & Fresh Berries

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*



## CHILLED LUNCH ENTREES

### **SOUTHWEST CHICKEN COBB**

Fresh Salad Greens topped with Chilled Marinated Chicken Breast, Poblano Peppers, Roasted Corn, Shredded Jack Cheese & Black Beans with Ranch Dressing  
\$40.00 per person

### **JUMBO SHRIMP SALAD**

Caribbean Marinated Jumbo Shrimp served over Organic Baby Greens, Red Onion, Diced Tomatoes & Mango with a Cilantro Vinaigrette  
\$43.00 per person

### **CHIMICHURRI STEAK SALAD**

Chimichurri Roasted Sirloin served over Chopped Iceberg & Romaine Lettuce, Jicama, Heirloom Grape Tomatoes & Crumbled Gorgonzola Cheese with Avocado Lime Vinaigrette  
\$45.00 per person

### **MEDITERRANEAN SALAD**

Romaine Lettuce, Diced Cucumbers, Kalamata Olives, Peppadews & Feta Cheese with Fresh Herbed Vinaigrette  
Marinated Grilled Chicken - \$41.00 per person  
Marinated Chilled Sirloin - \$45.00 per person  
Marinated Shrimp - \$43.00 per person

*All Chilled Lunch Menus include: Choice of Luncheon Soup or Fresh Fruit Cup, Choice of Lunch Dessert, Gourmet Rolls & Sweet Butter.  
Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea.  
Service Fee of \$100.00 for functions under 25 guests.  
All prices listed are subject to 25% Taxable Service Charge and 6.5 Sales Tax.*

*All Hot Lunch Menus include: Choice of Luncheon Soup or Luncheon Salad, Choice of Lunch Dessert, Gourmet Rolls & Sweet Butter.  
Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea.  
Service Fee of \$100.00 for functions under 25 guests.  
All prices listed are subject to 25% Taxable Service Charge and 6.5 Sales Tax.*

## HOT LUNCH ENTREES

### **HARRY'S POLLO TROPICAL**

Island Marinated Chicken topped with Mango, Tomatoes, Onion & Cilantro Cream  
Served with Toasted Coconut Jasmine Rice & Sweet Plantains  
\$48.00 per person

### **BREAST OF CHICKEN PICCATA**

Lemon Caper Beurre Blanc  
Served with Parmesan Orzo & Seasonal Vegetables  
\$47.50 per person

### **ROASTED ALL NATURAL BREAST OF CHICKEN**

Rosemary Jus served with Creamy Vermont Cheddar Polenta & Seasonal Vegetables  
\$46.50 per person

### **PAN SEARED MAHI**

Artichokes & Sun-Dried Tomatoes in Basil Rouge  
Served with Whole Grain Risotto & Seasonal Vegetables  
\$48.00 per person

### **ROASTED SLICED SIRLOIN OF BEEF**

Merlot Demi Glace & Caramelized Onions  
Served with Boursin Cheese Yukon Gold Mashed Potatoes & Seasonal Vegetables  
\$49.00 per person

### **ITALIAN MEAT LASAGNA**

Classically Prepared with Bolognese Ragu & Ricotta Cheese  
Served with Seasonal Vegetables  
\$42.00 per person

### **GEMELLI & RICOTTA PASTA**

Gemelli Pasta tossed with Roasted Garlic, Broccolini, Shiitake Mushrooms, Basil & Fresh Tomatoes topped with Ricotta & Parmesan Cheese  
- \$39.00 per person  
Sliced Grilled Chicken - \$42.00 per person  
Pan Seared Jumbo Shrimp - \$44.00 per person



# CHILLED LUNCH BUFFETS

## LITE BITE

Garden Salad with Baby Greens, Heirloom Grape Tomatoes, Cucumbers & Carrot Twirls  
Tomato & Feta Cheese Salad with Minced Fresh Basil & Drizzled with Extra Virgin Olive Oil  
Marinated Shrimp Salad with Basil, Olive Oil & Lemon

Make your Own Sandwich with our Homemade Medley of Salads to include:  
Tuna Salad, Pecan Chicken Salad & Egg Salad  
Lettuce, Tomato, Onion, Pickles & Artisan Rolls  
Assortment of Kettle Cooked Potato Chips

Chef's Selection of Assorted Desserts

\$42.00 per person

## EXPRESS (maximum 50 guests)

Red Skin Potato Salad  
Mango Tamarind Jicama Slaw  
Homemade Pre-made Sandwich Display featuring Roast Beef/Cheddar Cheese & Oven Roasted Turkey/Swiss Cheese  
Served with Lettuce & Tomato on Kaiser Rolls & Wheat Rolls  
Roasted Vegetable Wrap on Spinach Tortilla

Chef's Selection of Assorted Desserts

\$44.00 per person

## NEW YORK DELI

Garden Vegetable Pasta Salad  
Dilled New Potato Salad  
Cole Slaw  
Fresh Fruit Salad

Albacore Tuna Salad  
New York Deli Display of Oven Roasted Turkey Breast, Honey Cured Ham, Corned Beef, Roast Beef, Cheddar, Swiss & Provolone Cheese  
Relish Tray of Lettuce, Tomato, Onions, Banana Peppers & Pickles  
Mayonnaise & Assorted Mustards  
Assorted Deli Breads  
Add: Chicken Noodle Soup - \$4.00 per person

New York Style Cheesecake & Raspberry Almond Torte

\$52.00 per person

\$54.00 per person for pre-made sandwiches

## BOARD ROOM

Romaine Hearts & Watercress Salad with Roquefort, Yellow Tomatoes & Candied Pecans, Creamy Vinaigrette Dressing  
Mediterranean Pasta Salad with Shrimp  
Marinated & Roasted Vegetable Salad with Balsamic Vinaigrette

Grilled & Chilled Ahi Tuna Salad  
Chilled Sliced Herb Roasted Chicken Breast  
Chilled Peppered Sliced Roasted Tenderloin

Rolls & Sweet Butter

Boston Cream Cake, Miniature Pastries & Petit Fours

\$61.00 per person



*\*Under 50 guests, add \$6.00 per person. Service Fee of \$100.00 for functions under 25 guests. All Lunch Buffet Menus include Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea. All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

# HOT LUNCH BUFFETS

## PICNIC

Dilled Green Bean Salad  
Watermelon & Feta Salad  
Red Bliss Potato Salad

Angus Hamburgers  
BBQ Rotisserie Chicken  
Chorizo & Peppers  
Vegetarian Baked Beans  
Sweet Corn Soufflé  
Hamburger Rolls & Hoagie Rolls  
Sliced Cheddar & Swiss Cheeses  
Garnitures to include Lettuce, Tomato, Onions, Dill Pickle Spears, Ketchup, Mayonnaise & Mustard

Deep Dish Apple Pie & Chocolate Pecan Pie

\$50.00 per person

## SOUTHWEST

98Forty Traditional Salsa & Tortilla Chips  
Ensalada Mexicana of Mixed Greens with Jicama, Heirloom Grape Tomatoes, Sweet Red Peppers  
Served with Harry's Chipotle Dressing & Cilantro Vinaigrette  
Roasted Corn & Black Bean Salad  
Fresh Fruit Salad

Cilantro & Agave Marinated Grilled Chicken Breast  
Pan Seared Mahi Mahi with Roasted Tomatillo Sauce  
Pork Carnita with Caramelized Onions & Cumin  
Black Beans & Rice  
Sautéed Zucchini & Red Onion  
Cheddar Cheese Biscuits & Warm Rolls with Sweet Butter

Cinnamon Cheesecake & Key Lime Pie

\$54.50 per person

## ITALIAN

Insalata Mista Salad of Baby Greens with Arugula, Tomato & Cucumber with Red Wine Vinaigrette  
Buffalo Mozzarella & Vine Ripened Tomatoes with Basil & Aged Balsamic Vinaigrette  
Garden Vegetable Bow Tie Pasta Salad with Basil, Garlic & Extra Virgin Olive Oil  
Fresh Fruit Salad

Breast of Chicken Marsala  
Roasted Salmon with Lemon Caper Cream  
Penne Pasta with Roasted Garlic, Olive Oil, Spinach & Kalamata Olives  
Classical Ratatouille  
Herbed Risotto  
Italian Breadsticks & Sweet Butter

Torta Tiramisu, Assorted Cannoli & Assorted Biscotti

\$55.00 per person

## COUNTRY CLUB

Roasted Beet Salad with Sweet Onions, Feta Cheese, Candied Pecans, Olive Oil & Balsamic Vinegar  
Arugula & Field Green Salad with Heirloom Grape Tomatoes, English Cucumbers with Balsamic Vinaigrette & Creamy Peppercorn Dressing  
Cous Cous Salad with Artichoke, Roasted Mushrooms, Olive Oil & Lemon  
Fresh Fruit Salad

Rosemary Roasted Chicken Breast with Lemon & Garlic  
Tenderloin Tips with Roasted Cipollini Onions & Red Wine Glaze  
Gemelli Pasta tossed with Roasted Garlic, Shiitake Mushrooms, Basil & Fresh Tomatoes Topped with Parmesan Cheese  
Boursin Yukon Gold Mashed Potatoes  
Medley of Fresh Vegetables  
Warm Rolls & Sweet Butter

Red Velvet Cake & Chocolate Mocha Torte

\$56.00 per person

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# HOT LUNCH BUFFETS

## CARIBBEAN

Chopped Iceberg & Romaine Lettuce with Radishes, Strawberries, Craisins® & Toasted Macadamia Nuts with Mango Tamarind Dressing & Lime Vinaigrette  
Jicama Slaw

Curried Shrimp Salad with Grilled Peppers & Pineapple

Minted Fresh Fruit Salad

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Caribbean Mojo Marinated Grilled Chicken Breast with Citrus Lime Sauce

Sofrito Marinated Pork Loin

Sweet Island Shrimp with Orecchiette Pasta in a Jalapeno Cream Sauce with

Roasted Onions & Sweet Peppers

Pigeon Pea Rice

Sautéed Green Beans with Yucca, Garlic & Cilantro

Pineapple Brioche Rolls & Sweet Butter

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Coconut Cream Pie & Pineapple Upside-Down Cake

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\$57.00 per person

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# LUNCHES ON THE GO

## GRILLED BALSAMIC PORTOBELLO SANDWICH

With Buffalo Mozzarella, Baby Greens, Roasted Squash & Peppers

On a Crusty Wheat Kaiser Roll

## ROASTED TURKEY WRAP or SANDWICH

With Emmentaler Swiss Cheese, Baby Greens & Roasted Tomato Aioli

On a Low-Carb Wrap or Brioche Roll

## ROAST BEEF SANDWICH

With Vermont Cheddar, Arugula, Caramelized Onion & Horseradish Aioli

On a Multi-Grain Kaiser Roll

## CHICKEN CAESAR SALAD WRAP

With Caesar Dressing

On a Vegetable Wrap

## TAVERN HAM HOAGIE

With Brie Cheese, Leaf Lettuce, Vine Ripened Tomato & Dijon Mayonnaise

On a Crusty Hoagie Roll

## EACH TRAVELING LUNCH IS SERVED WITH:

Seasonal Whole Fresh Fruit

Minted Couscous Salad

Gourmet Kettle Chips

Multi-Grain Cookie

Dinnerware Packets, Napkins & Condiments

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\$43.00 per person

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax. If you wish to provide seating and/or coffee service at each table please add \$4.00 per person.*



LUNCH

BUFFET





DINNER

PLATED OR BUFFET



# PLATED DINNERS – APPETIZERS & SORBETS

## **Served Chilled**

### **ANTIPASTO**

Provolone, Mozzarella, Gorgonzola, Parmigiano Reggiano & assorted domestic cheese, Capicola, Soppressata, Mortadella, Kalamata Olives, Artichoke Heart & Plum Tomato  
\$14.50 per person

### **98FORTY'S TROPICAL CEVICHE**

Chopped Shrimp, Mango, Papaya, Pineapple, Habanero Pepper, Tomatoes & Cilantro Marinated with Meyer Lemons, Limes, Agave Nectar &  
Served in a Martini Glass  
\$12.00 per person

### **BANSHOO'S AHI TUNA**

Black Pepper Seared Ahi Tuna Served with Wakame Seaweed Salad, Garlic Ponzu Sauce & Micro Greens  
\$16.00 per person

## **Served Hot**

### **SMOKED POLENTA & ROASTED VEGETABLES**

Drizzled with Balsamic Glaze in Timbale  
\$9.00 per person

### **CARIBBEAN CRAB CAKE**

Served with Watermelon Sauce & Mango Salsa  
\$15.00 per person

### **LOBSTER RAVIOLI**

Served with Fresh Basil & Saffron Cream  
\$14.00 per person

### **SORBET INTERMEZZO**

Your choice of Mango or Pineapple Sorbet Beautifully Presented in a Martini Glass  
\$4.00 per person

# PLATED DINNERS – SOUPS & SALADS

## **SOUPS**

**ROCK SHRIMP BISQUE WITH BRANDY CREAM**  
**SAFFRON WILD RICE WITH SHIITAKE MUSHROOMS**  
**SEVEN BEAN SOUP (V)**

## **DINNER SALADS**

### **ROSEN CENTRE CLASSIC SALAD**

Gourmet Salad Mix tossed with Jicama, Sliced Radishes, Julienne Carrots & Heirloom Grape Tomatoes with Vidalia Onion Vinaigrette

### **BABY SPINACH SALAD**

Baby Spinach Leaves tossed with Craisins®, Sunflower Seeds, Heirloom Grape Tomatoes & Feta Cheese with Raspberry Vinaigrette

### **SPRING SALAD**

Mixed Baby Greens with Strawberries, Blueberries, Candied Pecans & Gorgonzola Crumbles with Champagne Vinaigrette

## **ENHANCED SALADS**

### **WEDGE SALAD**

Wedge of Iceberg Lettuce with Gorgonzola Cheese, Cinnamon Roasted Pecans & Vine Ripened Tomatoes with Creamy Bleu Cheese Dressing - \$8.00 per person

### **CAPRESE SALAD**

Vine Ripened Beefsteak Tomatoes & Buffalo Mozzarella, served with Arugula & Micro Greens with Balsamic Vinaigrette - \$7.00 per person

### **BOUQUET OF ORGANIC BABY GREENS**

Wrapped with Cucumber served with Grilled Long Stem Artichoke Heart & Marinated Jumbo Shrimp with Cilantro Vinaigrette - \$11.00 per person  
(without Jumbo Shrimp - \$9.00 per person)

**(v) = vegetarian**

*Above enhancements may be added to your Plated Dinners only.*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*



# PLATED DINNER ENTREES

## MEATS

### BRAISED SHORT RIBS

Fork Tender Beef Short Rib, Braised in Hearty Stock with Cheddar Chive Mashed Potatoes, Roasted Baby Carrots & Pearl Onions  
\$73.00 per person

### CHIMICHURRI NEW YORK STRIP

Rosemary Fingerling Potatoes & Roasted Root Vegetables  
\$84.00 per person

### GRILLED ANGUS FILET

Merlot Demi-Glace, Wild Mushroom Ragu  
with Boursin Yukon Gold Mashed Potatoes & Tourned Vegetables  
\$92.50 per person

### DRY RUBBED RIBEYE

With Caramelized Sweet Onions, Roasted Rosemary Yukon Gold Potatoes, Garlic Broccolini & Roasted Baby Carrots  
\$77.00 per person

## POULTRY

### FIRE ROASTED NATURAL CHICKEN BREAST

Champignon Red Wine Reduction with Boursin Yukon Gold Whipped Potatoes, Broccolini & Sweet Red Peppers  
\$62.50 per person

### CHICKEN 98FORTY

Topped with Medley of Roasted Peppers & Cilantro Lime Cream with Black Beans, Rice & Grilled Zucchini, Squash & Red Peppers  
\$64.00 per person

### MEDITERRANEAN GRILLED NATURAL CHICKEN

With Marinated Artichoke Hearts & Roasted Tomatoes Drizzled with a Pesto Cream served with Parmesan Orzo, Grilled Asparagus & Baby Carrots  
\$65.00 per person

### CHICKEN FONTINA

Wilted Spinach, Fontina Cheese & Barolo Wine Reduction with Herbed Risotto & Roasted Vegetables  
\$66.00 per person

### PAN SEARED NATURAL CHICKEN BREAST

With Roasted Peaches, Herbed Couscous & Butter Braised Brussels Sprouts  
\$63.00 per person

## SEAFOOD

### PAN SEARED SALMON

With Lemongrass & Coconut Milk, Basmati Pilaf with Cashews & Golden Raisins, Grilled Seasonal Vegetables  
\$68.00 per person

### TAPENADE CRUSTED CHILEAN SEA BASS

Saffron Beurre Blanc, Herbed Risotto, Roasted Asparagus & Baby Carrots  
\$76.00 per person

### FOCACCIA & BASIL CRUSTED GROUPE

Roasted Red Pepper Cream, Wild Rice Blend & Ratatouille  
\$72.00 per person



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# PLATED DINNER ENTREES

## DUO PLATES

### **PETITE FILET** with Pinot Noir Demi-Glace & **CHICKEN FONTINA**

Topped with Wilted Spinach, Fontina Cheese & Balsamic Reduction with Fire Roasted Tomatoes, Roasted Garlic Yukon Gold Mashed Potatoes, Baby Carrots & Roasted Vegetables  
\$99.50 per person

### **WILD MUSHROOM CRUSTED FILET MIGNON**

with Merlot Demi-Glace & **PAN SEARED CHILEAN SEA BASS**  
with Saffron Fennel Sauce, Butternut Squash Risotto, Asparagus & Baby Carrot Bundle with Roasted Root Vegetables  
\$107.00 per person

### **BANANA WRAPPED MAHI** with Curry Cream & **PAN SEARED NATURAL CHICKEN BREAST**

with Pearl Onion Red Wine Reduction, Wild Rice Pilaf & Tourneed Vegetables  
\$96.00 per person

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# DESSERTS

## **CHOCOLATE MARQUIS**

Decadent Chocolate Fudge Mousse with White Chocolate Stick & Fresh Berries

## **TIRAMISU**

Traditional Espresso & Lady Fingers Dessert Garnished with Whipped Cream, Cinnamon & Fresh Berries

## **INDIVIDUAL STRAWBERRY MASCARPONE CHEESECAKE**

Served with Whipped Cream & Fresh Berries

## **INDIVIDUAL MIXED BERRY WHITE CHOCOLATE MOUSSE CAKE**

Served with Fresh Whipped Cream & Berries

## **BAILEY'S IRISH CREAM MOUSSE**

Bailey's Mousse Layered over Chocolate Blackout Cake with Whipped Cream & Vanilla Creme Anglaise



# DINNER

# PLATED

# DINNER BUFFETS

## ASIAN FUSION

### STARTERS

Thai Shrimp & Lemongrass Soup with Bean Sprouts & Shiitake Mushrooms

Spinach Salad with Orange Segments & Crispy Noodles, Ginger & Soy Dressing

Marinated Asian Vegetable Salad with Sriracha Vinaigrette

Basmati Rice, Curried Chicken & Cashew Salad

### ENTREES

Pan Seared Filet of Mahi-Mahi on Banana Leaf with Grilled Pineapple & Coconut Sauce

Ginger & Hoisin Glazed Pork Loin

5 Spice Grilled Chicken Breast with Garlic Sauce

Stir-Fried Lo Mein with Bok Choy & Oriental Vegetables in a Soy Sesame Ponzu Sauce

Aromatic Jasmine Rice with Toasted Coconut

Broccoli, Bamboo Shoots & Sweet Red Pepper in Oyster Sauce

Pineapple Brioche & Sweet Butter

### DESSERTS

Five Spice Panna Cotta & White Chocolate Mango Mousse

\$104.00 per person

## SOUTH CENTRAL SURF & TURF

### STARTERS

Baby Greens with Watercress, Hearts of Palm, Heirloom Grape Tomatoes & Cucumber, Cilantro Vinaigrette & Creamy Cranberry Vinaigrette

Tropical Shrimp & Calamari Ceviche with Cilantro & Meyer Lemon

Minted Tropical Fruit Salad

### ENTREES

Chimichurri Crusted Flank Steak with Roasted Cipollini Onions & Mojo Sauce

Cumin Rubbed Boneless Breast of Chicken with Plum Tomatoes, Olives & Sweet Peppers

Classical Paella with Littleneck Clams, Fresh Mussels, Jumbo Shrimp, Chicken & Chorizo Sausage

Sweet Potato, Malanga & Yucca Sofrito Hash

Lemon Scented Roasted Cauliflower with Extra Virgin Olive Oil

Assorted Dinner Rolls & Sweet Butter

### DESSERTS

Dulce de Leche, Chocolate Cream Cake & Caribbean Rum Torte

\$107.00 per person

## FLORIDA COAST TO COAST

### STARTERS

Key West Conch Chowder

La Rosa Greens with Sunflower Seeds, Cucumbers, Carrots & Heirloom Grape Tomatoes, Balsamic Vinaigrette & Creamy Citrus Herb Dressings

Hearts of Palm & Artichoke Salad with Red Pepper & Fresh Basil

Florida Heirloom Tomato, English Cucumber & Red Onion Salad

### ENTREES

Alligator Drool Beer-Braised Short Ribs with Pearl Onions & Mushroom Ragout

Oven Roasted Grouper with Rock Shrimp Hash

Guava, Apricot & Fig Glazed Loin of Pork

Buttermilk & Chive Yukon Gold Mashed Potatoes

Sautéed Green Beans, Sweet Red Peppers with Garlic & Onion

Assorted Dinner Rolls & Sweet Butter

### DESSERTS

Hummingbird Torte, Florida Key Lime Pie & Classic Cheesecake

\$109.00 per person

## THE GODFATHER

### STARTERS

White Bean & Escarole Soup

Traditional Caesar Salad with Hearts of Romaine Lettuce, Croutons & Parmesan Cheese with Caesar Dressing

Caprese Salad of Vine Ripened Tomatoes & Mozzarella with Fresh Basil, Lemon Olive Oil, Aged Balsamic from Modena & Fresh Cracked Pepper

Marinated Artichoke, Mushroom & Sweet Red Onion Salad

### ENTREES

Fontina Chicken with Wilted Spinach, Fontina Cheese & Barolo Wine Reduction

Grilled Filet & Roasted Shallots with Gorgonzola Butter

Sicilian Style Chilean Sea Bass

Three-Cheese Tortellini with Tomato Basil Cream

Butternut Squash Risotto

Focaccia & Garlic Crusted Broccolini

Italian Breadsticks, Focaccia Bread & Sweet Butter

### DESSERTS

Chocolate Marsala Mousse, Tiramisu & Chocolate Chip Cannoli Cheesecake

\$112.00 per person

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The background of the top two-thirds of the image features three black spoons arranged diagonally from the top left towards the bottom right. Each spoon holds a small, elegant appetizer. The central spoon is in sharp focus, showing a piece of seared scallop topped with a dollop of yellow sauce and garnished with finely chopped green chives. The other two spoons, one above and one below, contain similar but slightly blurred appetizers. The entire scene is set against a dark, almost black background.

# RECEPTION

HORS D'OEUVRES, STATIONS,  
CARVING BOARD, DISPLAYS  
& SOIREES

## COLD HORS D'OEUVRES

### CANAPES

Mediterranean Chicken with Olive Tapenade  
in a Rosemary Tartlet Round - \$6.00

Chicken Caesar Cellophane Wrap (minimum order of 50) - \$6.00

Finger Sandwich Roulades of Roast Beef, Turkey & Ham - \$6.00

Assorted Finger Sandwiches to include Cucumber & Watercress, Ham,  
Tuna & Chicken Salad - \$5.75

Chilled Jumbo Shrimp Cocktail with Spicy Cocktail Sauce **(g)** - \$7.50

Crumbled Romano Cheese with Fig & Honey in an Herbed Tart **(v)** - \$6.00

Fire Roasted Corn & Vegetable Salad in a Mini Tomato &  
Basil Tartlet Round with Cilantro **(v)** - \$5.75

California Rolls with Wasabi, Pickled Ginger & Soy Sauce **(v)** - \$7.00

Assorted Sushi Rolls & Nigiri with Wasabi, Pickled Ginger & Soy Sauce - \$8.00

### SHOTS

Shrimp Cocktail Shot: Chilled Jumbo Shrimp with Spicy Cocktail Sauce &  
Garnished with Micro Green **(g)** - \$8.00

Crudite Shot: Carrot Stick, Celery Stick, Red Pepper Slice & Cucumber Stick with  
Creamy Peppercorn Dressing **(v)** - \$6.25

Watermelon & Pistachio Crusted Goat Cheese Shot with Fig Balsamic **(v) (g)**  
- \$7.00

Caprese Skewers: Baby Tomato & Buffalo Mozzarella served in individual cups with  
Basil, Virgin Olive Oil & Balsamic Vinegar **(v) (g)** - \$7.00

### SPOONS

Vietnamese Shrimp with Ginger & Hoisin - \$7.00

Ahi Tuna with Oriental Seaweed Salad Drizzled with Ponzu - \$7.00

Mango Crab Cocktail drizzled with Jamaican Aioli - \$7.00

Smoked Salmon Tartar with Dill Aioli, Red Onions & Capers **(g)** - \$6.25

Mediterranean Hummus with Olive Tapenade topped with Pita Chip Crumbles **(v)**  
- \$6.00

Chili Rubbed Steak with Tomato, Onion & Cilantro with Queso Fresco **(g)** - \$7.00

Roasted Beets with Feta & Extra Virgin Olive Oil **(v) (g)** - \$6.00

## HOT HORS D'OEUVRES

Country Chicken Crispers with (2) of the following dipping sauces:  
Tupelo Honey Mustard, BBQ Sauce or Buffalo Sauce - \$5.75

Coconut Chicken with Orange Horseradish Marmalade - \$6.25

Chili Lime Chicken Skewer **(g)** - \$6.75

Buffalo Chicken Spring Roll with Ranch Dipping Sauce - \$6.25

Chicken Satay with Curry & Coconut **(g)** - \$6.25

Mini Beef Wellington - \$6.00

Beef Empanadillas - \$6.25

Braised Beef & Bacon Puff - \$6.00

Beef Satay **(g)** - \$6.25

Mini Shepherd's Pie - \$6.00

Steamed Pork & Lemongrass Pot Stickers  
with Soy Sauce - \$5.75

Andouille Sausage en Croute - \$5.75

Sweet Potato Puff **(v)** - \$5.50

Feta & Sun-Dried Tomato in Crispy Phyllo **(v)** - \$5.75

Vegetable Spring Rolls with Duck Sauce **(v)** - \$5.50

Portobello Mushroom & Goat Cheese Puffs **(v)** - \$5.75

Spinach & Boursin Cheese Tartlet **(v)** - \$5.75

Raspberry & Brie en Croute **(v)** - \$5.75

Breaded Parmesan Stuffed Peppadew **(v)** - \$6.00

Tempura Shrimp with Plum Sauce - \$7.00

Scallops Wrapped in Cilantro & Bacon **(g)** - \$6.75

Firecracker Shrimp with Sweet Heat Chili Sauce - \$7.00

Lump Crab Meat in an Herbed Tartlet Shell with Hollandaise Sauce - \$7.00

Sriracha Chicken Meatballs - \$6.25

**(g) = gluten free (v) = vegetarian**

*All Hors d'oeuvres are priced per piece and require a minimum of 25 pieces.*

*Butler Service: \$125.00 per attendant*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

# DISTINCTIVE RECEPTION STATIONS

## EDAMAME & HUMMUS\*

A Rosen Centre Uniformed Chef to Prepare:

Freshly Steamed Edamame Displayed with  
Roasted Red Pepper Hummus & Edamame Hummus  
Pita Bread Triangles & Flatbread Crackers

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\$16.50 per person

## PANINI exPRESS\*

A Rosen Centre Uniformed Chef to Prepare Your  
Choice of Two of the Following Paninis:

**Harry's Tripaletta** – Pan Cubano, Roast Pork, Ham,  
Shaved Steak, Swiss, Pickles, Potato Sticks & Spicy Aioli

**Mini Reuben** – Deli Rye, Corned Beef, Swiss, Sauerkraut  
& Thousand Island Dressing

**Caprese** – Tuscan Bread, Vine Ripened Tomato, Fresh  
Mozzarella, Basil, Extra Virgin Olive Oil

**Buffalo Chicken** – Grilled Chicken with Buffalo Sauce,  
Red Onion & Gorgonzola

**Muffaletta** – Mortadella, Salami, Ham, Mozzarella &  
Olive Tapenade

**Caribbean Chicken** – Mojo Spiced Chicken with  
Tropical Salsa

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\$21.00 per person (based on 2 pieces per person)

## EVERGLADES CRAB CAKE STATION\*

A Rosen Centre Uniformed Chef to Prepare:

Mango Lump Crab Cakes served with Tropical Salsa &  
Garnished with Fresh Herbs

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\$25.00 per person (based on 2 pieces per person)

## SLIDER BAR\*

A Rosen Centre Uniformed Chef to Prepare Your  
Choice of Two of the Following Sliders:

**Tenderloin of Beef Sliders** with Arugula, Red Onion  
& Gorgonzola Cheese Drizzled with Balsamic Vinegar  
with Artichoke & Kalamata Olive

**Pulled Mojo Pork Sliders** with Cilantro Slaw &  
Caramelized Onion

**Pulled Chicken Teriyaki Sliders** with Baby Greens &  
Peanut Hoisin Sauce

**Grilled Baby Portobello Mushroom Sliders** with  
Smoked Gouda, Red Onion, Organic Greens &  
Balsamic Vinaigrette

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\$26.00 per person (based on 2 pieces per person)

## GOURMET PASTA BAR\*

A Rosen Centre Uniformed Chef to Prepare Your  
Choice of Two of the Following Pastas:

**Gorgonzola & Pear Purse** with Four Cheese Sauce  
**Wild Mushroom Ravioli** with Vodka Sauce  
**Lobster Ravioli** with Saffron Cream Sauce  
**Gemelli Pasta** with Braised Beef Ragu  
Served with Shaved Parmesan & Herbed Crostini

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\$26.00 per person (based on 2 pieces per person)

## GRITS STATION\*

A Rosen Centre Uniformed Chef to Prepare Your  
Personal Grits Beginning with Smoked Tomato &  
Gouda Grits

### Choice of two Toppings:

Rock Shrimp with Basil & White Wine  
Wild Mushroom Ragu  
Andouille Sausage with Caramelized Onions  
Roasted Chicken with Garlic & Sweet Peppers

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\$21.00 per person (based on 2 pieces per person)

## DECONSTRUCTED LASAGNA\*

A Rosen Centre Uniformed Chef to Create Your  
Personal Lasagna, beginning with Lasagna Noodles  
Layered with Your Choice of:

Classic Marinara Sauce  
Sweet Sausage Bolognese  
Ricotta Cheese  
Parmesan Cheese  
Roasted Vegetables  
Garnished with Parmesan Crisps

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\$24.00 per person (based on 2 pieces per person)

## FAR EAST\*

A Rosen Centre Uniformed Chef to Prepare Your  
Choice of Two:

**Pot Stickers** – Vegetarian & Pork with Soy Sauce  
**Chicken Satay** – with Peanut Sauce  
**Chicken Lo Mein** – with Oriental Vegetables  
**Shrimp Lo Mein** – with Oriental Vegetables  
**Vegetarian Lo Mein** – with Oriental Vegetables

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\$25.00 per person (based on 2 pieces per person)

## GROWN-UP MAC & CHEESE\*

A Rosen Centre Uniformed Chef to Create Your  
Personal Grown-Up Mac & Cheese Beginning with  
Smoked Gouda, Green Peas & Caramelized Onions

### Toppings to Include:

Rock Shrimp  
Applewood Bacon  
Wild Mushroom Ragu  
Grilled Andouille Sausage

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\$22.00 per person (based on 2 pieces per person)

*The stations are designed to enhance your  
Reception only, not to be used on dinner entrees.*

*\*Chef Attendant Required at \$125.00 per station  
Stations are priced for a minimum of 25 guests.*

*All prices listed are subject to 25% Taxable Service Charge  
and 6.5% Sales Tax.*



## FROM THE CARVING BOARD

### ROSEMARY ROASTED TURKEY\*

Served with Cranberry Chutney & Silver Dollar Rolls  
\$525.00 (serves 50)

### CHILLED PEPPERCORN SMOKED SALMON

Served with Fresh Lemon Wedges, Dijon Aioli & Rye Rounds  
\$400.00 (serves 25)

### PORK STEAMSHIP SOFFRITO

Served with Pineapple Chutney & Sweet Rolls  
\$525.00 (serves 50)

### ROAST LOIN OF PORK AJILLO

Served with Mango Chutney & Silver Dollar Rolls  
\$495.00 (serves 50)

### GRAPEFRUIT & HABANERO MARINATED SIRLOIN OF BEEF

Served with Grapefruit Relish & Sweet Rolls  
\$625.00 (serves 50)

### HERB CRUSTED TENDERLOIN OF BEEF

Served with Horseradish Cream & Silver Dollar Rolls  
\$650.00 (serves 25)

### STEAMSHIP ROUND OF BEEF

Served with Horseradish Cream, Herb Aioli & Silver Dollar Rolls  
\$975.00 (serves 150)

### CORNEBEEF OR PASTRAMI

Served with Deli, Dijon & Creole Mustards, Rye & Pumpernickel Rolls  
\$385.00 (serves 50)

*The above stations are designed to enhance your Reception only, not to be used on dinner entrees.*

*\*Chef Attendant Required at \$125.00 per station*

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## RECEPTION DISPLAYS

### 98FORTY'S SALSA & GUACAMOLE BAR

Traditional & Pineapple Guacamole  
Traditional & Tropical Salsa  
Served with Plantain Chips & Tortilla Chips  
\$20.00 per person

### FARMERS MARKET

An Array of Fresh Seasonal Vegetables with Creamy Peppercorn Dipping Sauce & Red Pepper Hummus  
\$14.00 per person

### CASCADING FRESH FRUIT

Attractively Displayed Sliced Seasonal Fruits & Assorted Berries  
\$16.00 per person

### THE CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheese  
Garnished with Dried Fruits, Fresh Berries & Honeycomb  
Served with Assorted Flatbreads, Artisan Crackers & Lavosh  
\$18.00 per person

### TUSCAN TABLE

Cold Display of Assorted Italian Marinated & Grilled Specialty Sausages, Cured Meats & Cheeses Garnished with Marinated Olives & Pepperoncini  
Served with Focaccia Bread  
\$22.00 per person

### BANSHOO SUSHI DISPLAY\*\*

Fresh Oriental Seafood Specialties of Assorted Sushi Rolls & Nigiri Served with Wasabi, Pickled Ginger & Soy Sauce  
\$25.00 per person (based on 3 pieces per person)

### WARM FRENCH BRIE EN CROUTE

with Cinnamon Apple & Cranberry Compote  
Served with Crusty French Bread  
\$240.00 each (serves 30 people)

*\*\*Optional: Sushi Attendant at \$125 per attendant per station*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

# DESSERT DISPLAYS

## GOURMET JAVA COUNTER

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee  
Fresh Whipped Cream, Chocolate Shavings, Cinnamon Sticks  
& Rock Candy Sticks  
\$13.00 per person

## TROPICAL CAKES & PIES

Key Lime Pie, Tropical Cheesecake, Coconut Cream Pie &  
Dulce de Leche  
\$11.00 per person (based on one slice per person)

## CHOCOLATE FONDUE

Strawberries, Pineapples, Pretzels & Marshmallows with Warm Dark &  
White Chocolate Fondue  
\$16.50 per person

## WARM COMPOTES\*

Rosen Centre Uniformed Chef to Prepare:  
Strawberries, Blueberries & Raspberries with Chambord  
served over Vanilla Bean Ice Cream  
\$16.50 per person (based on one serving per person)

## GOURMET DESSERTS

Sweet Shots, Deluxe Chocolate-Dipped Strawberries, Truffles,  
Miniature Pastries & Petit Fours  
\$22.00 per person (based on 3 pieces per person)

## MAY WE SUGGEST THE FOLLOWING ENHANCEMENTS TO YOUR DESSERT DISPLAY

Tuxedo Strawberries - \$71.50 per dozen  
Chocolate Dipped Cheesecake Lollipops - \$52.00 per dozen  
Sweet Shots - \$80.00 per dozen

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*





# RECEPTION SOIREES

## SELECT

### FARMERS MARKET

An Array of Fresh Seasonal Vegetables with Creamy Peppercorn & Red Pepper Hummus

### CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheeses garnished with Dried Fruits, Fresh Berries & Honeycomb  
Served with Assorted Flatbreads, Artisan Crackers & Lavosh

### FROM SILVER CHAFING DISHES

Coconut Chicken with Orange Horseradish Marmalade  
Mini Beef Wellington  
Scallop Wrapped in Cilantro & Bacon  
Vegetable Spring Rolls with Duck Sauce

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\$54.00 per person (Based on 8 pieces per person)

## DISTINGUISHED

### FARMERS MARKET

An Array of Fresh Seasonal Vegetables with Creamy Peppercorn & Red Pepper Hummus

### CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheeses Garnished with Dried Fruits, Fresh Berries & Honeycomb  
Served with Assorted Flatbreads, Artisan Crackers & Lavosh

### FROM SILVER CHAFING DISHES

Buffalo Chicken Spring Roll with Ranch Dipping Sauce  
Feta Cheese & Sun-Dried Tomato in Phyllo  
Steamed Pork & Lemongrass Pot Stickers with Soy Sauce  
Mini Beef Wellington

### GOURMET PASTA BAR\*

A Rosen Centre Uniformed Chef to Prepare Your Choice of Two of the Following Pastas:

Gorgonzola & Pear Pasta Purse with Four-Cheese Sauce  
Wild Mushroom Ravioli with Vodka Sauce  
Lobster Ravioli with Saffron Cream Sauce  
Gemelli Pasta with Braised Beef Ragu  
Served with Shaved Parmesan Cheese & Herbed Crostini Sticks

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\$74.00 per person (Based on 10 pieces per person)

## ELITE

### CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheeses garnished with Dried Fruits, Fresh Berries & Honeycomb  
Served with Assorted Flatbreads, Artisan Crackers & Lavosh

### TUSCAN TABLE

Cold Display of Assorted Italian Marinated & Grilled Specialty Sausages, Cured Meats & Cheeses Garnished with Marinated Olives & Pepperoncini Served with Focaccia Bread

### FROM SILVER CHAFING DISHES

Firecracker Shrimp with Sweet Heat Chili Sauce  
Beef Empanadillas  
Coconut Chicken with Orange Horseradish Marmalade

### GROWN-UP MAC & CHEESE STATION\*

A Rosen Centre Uniformed Chef to Create Your Personal Grown-Up Mac & Cheese  
Beginning with Smoked Gouda, Green Peas & Caramelized Onions

### Toppings to Include:

Rock Shrimp, Applewood Bacon, Wild Mushroom Ragu & Grilled Andouille Sausage

### FROM THE CARVING BOARD\*

A Rosen Centre Uniformed Chef to carve:

Kobe Steamship Round of Beef (for groups over 150)

**-or-**

Grapefruit & Habanero Marinated Sirloin of Beef (for groups under 150)

**-and-**

Rosemary Roasted Turkey Served with Horseradish Cream, Dijon Mustard, Herb Aioli Mayonnaise & Silver Dollar Rolls

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\$92.00 per person (Based on 12 pieces per person)

*\*Attendant at \$125 per attendant per station; Attendant Required.*

*Reception Packages are priced per person for functions up to two hours and for a minimum of 25 guests.*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*



# BAR SERVICE

BEVERAGES, COCKTAILS,  
HOSPITALITY SUITES & WINE



# BEVERAGES & COCKTAILS

## SPONSORED HOST BAR

Charged to Client per Drink

Name Brands - \$8.75  
Premium Brands - \$9.50  
Varietal Wines - \$8.50  
Cognacs & Cordials - \$9.00  
Domestic Beer - \$7.50  
Imported & Specialty Beers - \$8.25  
Mineral & Sparkling Waters - \$5.50  
Soft Drinks - \$5.25

## MAY WE SUGGEST THE FOLLOWING ENHANCEMENTS TO YOUR BAR SERVICE:

### SPECIALTY COCKTAILS

Martinis - Premium Vodka & Gin Assorted Garnishes - \$14.00  
Tropical Cocktails - Served on the Rocks, Including Margaritas & Mai Tais - \$12.00

*Brands selection subject to change at the discretion of the Hotel Bartender. Fee of \$100.00 per Bartender will apply if beverage revenue, exclusive of 25% service charge and 6.5% sales tax, does not exceed \$750.00 per bar.*

*For bars open over three hours, each additional hour will be charged at \$35.00 per Bartender per hour. Please note all beverages consumed must be purchased from the Hotel.*

*For bar only function with no food order, a service fee of \$125.00 per 100 guests will apply.*

*All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

## OPEN BAR

Select one of the following plans and you will be charged per person, based on guaranteed attendance or actual attendance, whichever is greater.

### PREMIUM BRANDS OPEN BAR

Includes Premium Brand Cocktails, Varietal Wines, Domestic & Imported Beers, Soft Drinks, Mineral & Sparkling Waters  
One Hour - \$28.00      Two Hours - \$38.00  
(Additional Service, per hour - \$10.00)

### NAME BRANDS OPEN BAR

Includes Name Brand Cocktails, Varietal Wines, Domestic & Imported Beers, Soft Drinks, Mineral & Sparkling Waters  
One Hour - \$25.00      Two Hours - \$35.00  
(Additional Service, per hour - \$9.00)

### PREMIUM BRANDS

Absolut, Tanqueray, Captain Morgan, Crown Royal, Maker's Mark, Johnnie Walker Red, Cuervo Gold Tequila

### NAME BRANDS

Svedka, Beefeater, Bacardi Rum, Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon, Sauza Tequila Gold

### DOMESTIC BEERS

Yuengling, Coors Light, O'Doul's, Michelob Ultra

### IMPORTED & SPECIALTY BEERS

Heineken, Alligator Drool



# HOSPITALITY SUITES

## HOSPITALITY BAR SETUP

(4) Bottles of Name Brand Liquor of your choice -  
Vodka, Gin, Rum, Tequila, Whiskey, Bourbon or Scotch  
(12) Domestic Beers **-or-** (9) Imported Beers  
(2) Bottles of House Wines - White, Red or White  
Zinfandel  
(3) 10oz Bottles of each: Coke, Diet Coke, Sprite, Club  
Soda & Tonic  
(1) Quart Bottle of Orange Juice  
(1) Quart Bottle of Bloody Mary Mix  
Glassware, Cocktail Napkins, Garnishes, Beer & Wine  
Openers, Stirrers & Ice

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Name Brand Package at \$750.00

*Above package includes name brand liquors only.  
Please consult your Catering Manager for package  
pricing including Premium Brand Liquors.*

## DAILY BAR REFRESH

Refresh your Suite Bar with Glassware, Cocktail  
Napkins, Garnishes, Stirrers & Ice on a daily basis.  
Bars will only be refreshed on request.

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\$85.00 per refresh

## MIXERS/BAR SETUP

Soft Drinks - Coke, Diet Coke & Sprite - \$5.25  
Individual Mixers - Tonic Water, Club Soda - \$4.75  
Mineral & Sparkling Waters - \$5.50  
Orange, Cranberry, Grapefruit Juices - \$5.75  
Dry/Sweet Vermouth (375 ml) - \$26.00  
Sour Mix (qt) - \$26.00  
Bar Setup to include Glassware, Cocktail Napkins,  
Garnishes, Beer & Wine openers, Stirrers & Ice  
- \$275.00

*All bottles purchased are non-refundable.  
Bottles will be replaced only as requested.  
Other brands are available for purchase as special order by the case.  
Brands selection subject to change at the discretion of the Hotel.  
Please note all beverages consumed must be purchased from the Hotel.  
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

## LIQUORS & BEERS

### VODKA

Svedka (Name Brand) - \$135.00  
Absolut (Premium Brand) - \$150.00

### GIN

Beefeater (Name Brand) - \$135.00  
Tanqueray (Premium Brand) - \$150.00

### RUM

Bacardi (Name Brand) - \$135.00  
Captain Morgan (Premium Brand) - \$145.00

### TEQUILA

Sauza Tequila Gold (Name Brand) - \$135.00  
Jose Cuervo (Premium Brand) - \$145.00

### WHISKEY

Canadian Club (Name Brand) - \$135.00  
Crown Royal (Premium Brand) - \$150.00

### BOURBON

Jim Beam (Name Brand) - \$135.00  
Maker's Mark (Premium Brand) - \$150.00

### SCOTCH

Dewar's (Name Brand) - \$140.00  
Johnnie Walker Red (Premium Brand) - \$150.00

### DOMESTIC BEERS

Yuengling, Coors Light, O'Doul's, Michelob Ultra  
- \$7.50

### IMPORTED & SPECIALTY BEERS

Heineken, Alligator Drool - \$8.25

# WINE SELECTION

**ANNABELLA** Chardonnay - Napa Valley, California  
- \$56.00

**WENTE VINEYARDS** Chardonnay - Livermore  
Valley, California - \$49.00

**FIRE ROAD** Sauvignon Blanc - Marlborough, New  
Zealand - \$48.00

**ZENATO** Pinot Grigio - Veneto, Italy - \$43.00

**HOUSE WINES** Sauvignon Blanc, Chardonnay,  
White Zinfandel - \$38.00

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**ANNABELLA** Cabernet Sauvignon - Sonoma  
County, California - \$69.00

**LOLA WINERY** Pinot Noir - North Coast, California  
- \$55.00

**WENTE** Merlot - Livermore Valley, California  
- \$49.00

**MILBRANT "TRADITIONS"** Merlot - Columbia  
Valley, Washington - \$50.00

**WENTE VINEYARDS** Cabernet Sauvignon -  
Livermore Valley, California - \$49.00

**HOUSE WINES** Cabernet Sauvignon, Merlot  
- \$38.00

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**VEUVE CLICQUOT "YELLOW LABEL"**  
France - \$139.00

**CHANDON BRUT CLASSIC** California - \$70.00

**KENWOOD YULUPA BRUT** Sonoma, California  
- \$44.00

## BAR SERVICE

## BEVERAGES & COCKTAILS





## BANQUET SERVICES

Our event specialists are available to work with you to create the perfect environment for your event or special occasion.