



# Graduate State College Catering Menu and Event Planning

125 S. Atherton Street, State College, PA 16801

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[graduatehotels.com/statecollege](http://graduatehotels.com/statecollege)

# BANQUET MENUS

## AM BREAKS [90 minutes of service]

**Continental** \$7/person  
\$6 w/out juice

Assorted Danish  
Fruit & Vegetable Juices\*  
Coffee, Decaf & Hot Tea\*

**Bagel Basket** \$6/person  
\$5 w/out juice

NY Style Bagels with Cream Cheese  
Fruit & Vegetable Juices\*  
Coffee, Decaf & Hot Tea\*

**Bakery Basket** \$8/person  
\$7 w/out juice

An Assortment of Danish, Muffins, Croissants,  
Pastries & Mini Bagels  
Fruit & Vegetable Juices\*  
Coffee, Decaf & Hot Tea \*

**Go Nuts for Donuts** \$7/person  
\$6 w/out juice

Fresh Assorted Donuts  
Fruit & Vegetable Juices\*  
Coffee, Decaf & Hot Tea\*

**Health Break\*** \$8/person  
\$7 w/out juice

Sliced Fruit & Fresh Berries\*  
Yogurt\*, Granola & Honey\*  
Fruit & Vegetable Juices\*  
Coffee, Decaf & Hot Tea\*

\*\*Add Fresh Sliced Fruit \$2.50/person

\*\*Add Bottled Waters \$2.50/person

## PM BREAKS [90 minutes of service]

**Garden Harvest Break** \$9/person  
\$8 w/out coffee

Fresh Veggies with Ranch Dip\*  
Assorted Cheeses\* with Crackers & Mustard  
Assorted Soft Drinks\*  
Coffee, Decaf & Hot Tea\*

**Cookie Crunch Break** \$7/person  
\$6 w/out coffee

Homemade Cookies & Brownies  
Assorted Soft Drinks\*  
Coffee, Decaf & Hot Tea\*

**We All Scream for Ice Cream\*** \$8/person  
\$7 w/out coffee

Build-Your-Own Sundae Bar with  
Vanilla Ice Cream\*, Fruit Topping\*, Nuts\*,  
Chocolate Syrup\* & Whipped Cream\*  
Assorted Soft Drinks\*  
Coffee, Decaf & Hot Tea\*

**Let Them Eat Cake** \$7/person  
\$6 w/out coffee

Assorted Sliced Cakes  
Assorted Soft Drinks\*  
Coffee, Decaf & Hot Tea\*

**Take Me Out to the Ball Game** \$7/person  
\$6 w/out coffee

Philadelphia Baked Soft Pretzels with Mustard  
Buttered Popcorn\*  
Assorted Soft Drinks\*  
Coffee, Decaf & Hot Tea \*

**Nacho Bar** \$9/person  
\$8 w/out coffee

Fresh Tortilla Chips with Warm Cheese Sauce\*,  
Salsa\*, Sour Cream\*, Olives\* & Guacamole\*  
Assorted Soft Drinks\*  
Coffee, Decaf & Hot Tea\*

**Energy Break** \$9/person  
\$8 w/out coffee

Assortment of Snack Bars (Selections Vary)  
Assorted Soft Drinks\*  
Coffee, Decaf & Hot Tea \*

## REFRESHMENTS

### [90 minutes of service]

|                          |                |
|--------------------------|----------------|
| Coffee, Decaf & Hot Tea  | \$2.25/person  |
| Coffee Refresh           | \$1.25/person  |
| Iced Tea                 | \$7.50/pitcher |
| Fruit & Vegetable Juices | \$2.75/person  |
| Assorted Soft Drinks     | \$2/each       |
| Bottled Mineral Water    | \$3/each       |
| Bottled Spring Water     | \$2.50/each    |
| Potato Chips             | \$11/pound     |
| Hard Pretzels            | \$11/pound     |
| Chips & Salsa            | \$12.50/pound  |
| Buttered Popcorn*        | \$9/gallon     |
| Fancy Assorted Nuts*     | \$24/pound     |

**SERVED BREAKFAST SELECTIONS**  
**[Maximum 50 People]**

**Selection #1** \$11/person  
 \$10 w/out juice

Scrambled Eggs\*  
 Choice of: Bacon, Sausage or Ham\*  
 English Muffin  
 Breakfast Potatoes\*  
 Orange Juice\*  
 Coffee, Decaf & Hot Tea\*

**Selection #2** \$11/person  
 \$10 w/out juice

Cinnamon French Toast  
 Choice of: Bacon, Sausage or Ham\*  
 Orange Juice\*  
 Coffee, Decaf & Hot Tea\*

**Selection #3** \$10/person  
 \$9 w/out juice

Buttermilk Pancakes with Syrup  
 Choice of: Bacon, Sausage or Ham\*  
 Orange Juice\*  
 Coffee, Decaf & Hot Tea\*

**Selection #4** \$16/person  
 \$15 w/out juice

Eggs Benedict- Two Poached Eggs on Canadian  
 Bacon & an English Muffin with Hollandaise Sauce  
 Breakfast Potatoes\*  
 Orange Juice\*  
 Coffee, Decaf & Hot Tea\*

**Selection #5** \$11/person  
 \$10 w/out juice

Breakfast Wrap  
 Scrambled Eggs, Cheese & Potatoes with Bacon,  
 Sausage or Ham in a Warm Tortilla  
 Breakfast Potatoes\*  
 Orange Juice\*  
 Coffee, Decaf & Hot Tea\*

**BREAKFAST BUFFETS**  
**[90 minutes of service]**

**Healthy Start Buffet** \$9/person

Assorted Oatmeal with Raisins & Brown Sugar\*  
 Toast , Butter & Preserves  
 Scrambled Eggs\*  
 Fruit & Vegetable Juices\*  
 Coffee, Decaf & Hot Tea\*

**Sunshine Buffet** \$12/person

Scrambled Eggs\*  
 Toast, Butter & Preserves  
 Choice of: Bacon, Sausage or Ham\*  
 Home Fried Potatoes\*  
 Fruit & Vegetable Juices\*  
 Coffee, Decaf & Hot Tea\*

**State College Breakfast Buffet** \$14/person

Assorted Oatmeal with Raisins & Brown Sugar\*  
 Assorted Breakfast Pastries  
 Scrambled Eggs\*  
 Home Fried Potatoes\*  
 Cinnamon French Toast with Syrup  
 Choice of Two: Bacon, Sausage or Ham\*  
 Fruit & Vegetable Juices\*  
 Coffee, Decaf & Hot Tea\*

A minimum of 25 people is required for  
 a buffet. Add \$3 per person for 20-  
 24 people.

\*\*Add Fresh Sliced Fruit \$2.50/person

\*\*Add Bottled Waters \$2.50/person

\* = Gluten Free Options

## BRUNCH BUFFETS

### [90 minutes of service]

#### **Blue & White Brunch** \$21/person

Tossed Salad with Assorted Dressings\*  
Seasonal Fruit Salad\*  
Scrambled Eggs\*  
Cinnamon French Toast with Syrup  
Choice of One: Bacon, Sausage or Ham\*  
Home Fried Potatoes\*  
Roasted Chicken Breast with Orange Champagne  
Sauce\*  
Chef's Choice of Seasonal Hot Vegetable\*  
Fruit & Vegetable Juices\*  
Coffee, Decaf & Hot Tea\*

#### **College Avenue Brunch** \$25/person

Tossed Salad with Assorted Dressings\*  
Seasonal Fruit Salad\*  
Assorted Breakfast Pastries  
Scrambled Eggs\*  
Cinnamon French Toast with Syrup  
Fluffy Waffles  
Choice of Two: Bacon, Sausage or Ham\*  
Home Fried Potatoes\*  
Pasta Primavera  
Chicken Breast Florentine\*  
Chef's Choice of Seasonal Hot Vegetable\*  
Fruit & Vegetable Juices\*  
Coffee, Decaf & Hot Tea\*

#### **Park Avenue Brunch** \$32/person

Tossed Salad with Assorted Dressings\*  
Pasta Salad  
Seasonal Fruit Salad\*  
Assorted Breakfast Pastries  
Scrambled Eggs\*  
Cinnamon French Toast with Syrup  
Buttermilk Pancakes  
Choice of Two: Bacon, Sausage or Ham\*  
Home Fried Potatoes\*  
Three Cheese Tortellini with Basil Pesto  
Lemon Chicken\*  
Chef's Choice of Seasonal Hot Vegetable\*  
Rice Pilaf\*  
Grilled London Broil with Mushroom Demi Glace\*  
Fruit & Vegetable Juices\*  
Coffee, Decaf & Hot Tea\*

A minimum of 25 people is required for a buffet. Add \$3 per person for 20-24 people.

## SERVED LUNCHEON SELECTIONS

Appetizer [choose one]

Tossed Salad with Assorted Dressings\*  
Caesar Salad\*  
Fruit Cup\*  
Soup du Jour  
Chef Will's Cream of Tomato Soup\*

Entrées [Choose up to 3, labels req'd]

Vegetable Lasagna with Béchamel Sauce  
\$15/person

Pasta Primavera with EVOO & Herbs  
\$15/person

Chicken Breast with Stir-fried  
Vegetables & Rice\* \$16/person

Seared Chicken with Sauce Dijonnaise\*  
\$17/person

Poached Salmon Fillet with Saffron  
Beurre Blanc\* \$18/person

Marinated Beef Sirloin with Stir-fried  
Vegetables & Rice\* \$18/person

Pecan Crusted Cod \$18/person

Barbeque London Broil with Fried  
Onions \$18/person

Prosciutto Wrapped Chicken Florentine\*  
\$19/person

Herb Roasted Sirloin with a Roasted  
Red Pepper Puree\* \$20/person

6oz. Petite Filet with Peppercorn Demi  
Glace\* \$21/person

Dessert [choose one]

Chocolate Mousse\*  
Vanilla Ice Cream Sundae\*  
Apple Pie  
Sorbet (Flavors Vary)\*

All entrées are accompanied by Chef's  
vegetables & starch du jour, warm  
rolls & butter and coffee, decaf, hot  
tea & iced tea service.

## SERVED LUNCHEON A LA CARTE

Entrées [Choose up to 4, labels req'd]

Garden Vegetable & Hummus Wrap \$9/each  
Gluten Free Wrap\* \$10/each

Turkey Croissant with Lingonberry  
Cream Cheese, Lettuce & Onion \$9/each

Cold Peppered Roast Beef with Cheddar  
on a Kaiser Roll \$9/each

Hot Portabella Mushroom Sandwich with  
Chevre Cheese on Marbled Rye \$10/each

Chicken Caesar Wrap \$10/each  
Gluten Free Wrap\* \$11/each

Pesto Grilled Chicken Breast with  
Provolone on Ciabatta Bread \$10/each

Chicken Salad on a Croissant \$10/ each  
Gluten Free Wrap\* \$11/each

Beef or Chicken Cheesesteak \$10/each

Hamburger with American Cheese,  
Lettuce, Tomato & Onion \$11/each

Grilled Chicken Breast with BBQ Sauce,  
Bacon, Provolone Cheese & Lettuce  
\$11/each

Crab Cake on a Croissant with Sundried  
Tomato Remoulade \$13/each

### Additional Selections

Chef's Soup du Jour \$4/each  
Tossed Salad\* \$3/each  
Caesar Salad \$3/each  
Chocolate Mousse\* \$4/each  
Vanilla Ice Cream Sundae\* \$4/each  
Apple Pie \$4/each  
Sorbet (Flavors Vary)\* \$3/each

All sandwich entrées are served with  
potato chips, a pickle and coffee,  
decaf, hot tea & iced tea service.

## BOXED LUNCHEON SELECTIONS

Entrées [Choose up to 4, labels req'd]

Roasted Turkey & Swiss on a Croissant  
\$12/each

Roast Beef & Cheddar on a Kaiser Roll  
\$12/each

Ham & Provolone on Ciabatta \$12/each

Hummus & Roasted Vegetable Wrap  
\$12/each  
Gluten Free Wrap\* \$13/each

All American Hoagie: Ham, Salami &  
Bologna with American Cheese \$13/each

Italian Hoagie: Ham, Salami & Capicola  
Ham with Provolone Cheese  
\$13/each

All boxed lunches are in a Closable  
Tote Box and Include:

A Pickle\*

Condiments

Potato Chips\*

Soft Drink\*\*

Choice of One: Cookie or Whole Fruit\*

\*\*Substitute Bottled Waters \$1/each

## LUNCHEON BUFFETS

[90 minutes of service]

**Lite Fair Wrap Buffet** \$15/person  
Gluten Free Wrap\* \$16/person

Soup du Jour  
Tossed Salad with Assorted Dressings\*  
Choice of Three Wraps: Chicken, Beef, Seafood or Vegetarian  
Potato Chips\*  
Fresh Seasonal Fruit\*  
Assorted Cookies  
Coffee, Decaf, Hot Tea & Iced Tea\*

**Pasta Buffet** \$15/person  
Gluten Free Pasta\* \$17/person

Caesar Salad  
Garlic Bread Sticks  
Fettuccini, Linguini & Penne Pastas  
Choice of Three Sauces: Marinara, Alfredo, Roasted Garlic Cream or Vodkas\*  
Meatballs  
Tiramisu & Cannolis  
Coffee, Decaf, Hot Tea & Iced Tea\*

**College Avenue Deli** \$16/person

Soup du Jour  
Tossed Salad with Assorted Dressings\*  
Choice of One: Pasta Salad or Potato Salad  
An Array of Deli Sliced Roast Beef, Ham & Turkey\*  
Assorted Cheeses\*  
Lettuce, Tomato, Onions & Pickles\*  
Mustard & Mayonnaise\*  
Assorted Sliced Cakes  
Coffee, Decaf, Hot Tea & Iced Tea\*

**Burrito & Taco Bar Buffet** \$17/person

Tossed Salad with Assorted Dressings\*  
Seasoned Ground Beef with Taco Seasoning\*  
Grilled Marinated Sliced Chicken\*  
Flour Tortillas & Corn Taco Shells\*  
Spanish Rice\*  
Refried Beans\*  
Shredded Lettuce, Cheese, Olives, Salsa & Sour Cream\*  
Churros with Chocolate Sauce & Cheesecake  
Coffee, Decaf, Hot Tea & Iced Tea\*

**Philadelphia Feast** \$17/person

Choice of One: Tossed Salad\* or Caesar Salad  
Choice of One: Pasta Salad or Potato Salad\*  
Sandwich Rolls  
Choice of Three Entrées:  
South Philly Italian Sausage\*,  
Broad Street Cheesesteak\*,  
Meatballs Marinara or  
Grilled Marinated Portabella Mushrooms\*  
Assorted Cookies & Sliced Cakes  
Coffee, Decaf, Hot Tea & Iced Tea\*

**Classic Luncheon Buffet**

2 Entrées \$19/person

3 Entrées \$21/person

Choice of One: Tossed Salad\*, Caesar Salad, Soup du Jour or Fruit Salad\*  
Warm Rolls & Butter  
Choice of Two Entrées:  
Beef Tenderloin with Brandied Mushroom Sauce\*  
Baked Cod with Citrus Beurre Blanc\*  
Chicken Florentine\*  
Chicken Cacciatore\*  
Salmon with Raspberry Cream Sauce\* or  
Vegetable & Three Cheese Lasagna  
Also Includes: Chef's Choice of Vegetable\*  
Chef's Choice of Rice or Potato\*  
Chef's Choice of Sliced Cakes & Pies  
Coffee, Decaf, Hot Tea & Iced Tea\*

A minimum of 25 people is required for a buffet. Add \$3 per person for 20-24 people.

\*\*Add Fresh Sliced Fruit \$2.50/person

\*\*Add Bottled Waters \$2.50/person

See our Specialty Dinner Buffet for more options. All Specially Buffets are also available for luncheons from 11am- 2pm.

## SERVED DINNER SELECTIONS

Appetizer Course [choose one]

Fresh Fruit Salad\*

Soup du Jour

Chef Will's Cream of Tomato Soup\*

Tomato & Mozzarella Bruschetta with Balsamic Reduction

Salad Course [choose one]

Tossed Salad with Assorted Dressings\*

Caesar Salad

Spinach Salad Mimosa\*

Entrées [Choose up to 3, labels req'd]

Vegetable Lasagna with Béchamel Sauce  
\$20/person

Pasta Primavera with EVOO & Herbs  
\$20/person

Eggplant Parmesan \$21/person

Roasted Vegetable Napoleon with Mascarpone Cheese & Truffle Vinaigrette\* \$22/person

Whole Grain Honey Mustard Grilled Chicken Breast\* \$23/person

Grilled Chicken Breast with Sundried Tomato Cream Sauce\* \$23/person

Baked Cod with a Roasted Tomato Fennel Sauce\* \$23/person

Chicken Breast with Wild Mushroom Stuffing \$24/person

\*\*6oz. Grilled Sirloin Steak with Parsley Chive Butter\* \$25/person

Cornbread Stuffed Pork Chops with Andouille & roasted Red Pepper Demi Glace \$25/person

Herbed Pork Loin with Apple Brandy Demi Glace\* \$25/person

Grilled Salmon with Whole Grain Mustard Dill Sauce\* \$26/person

\*\*Rosemary Marinated Flank Steak with Honey Caramelized Onions\* \$26/person

Chicken & Shrimp Scampi\* \$27/person

Stuffed Flounder with Crabmeat Topped with a Citrus Beurre Blanc \$28/person

Lump Crab Cakes with Citrus & Herb Aioli \$30/person

\*\*Grilled Strip Steak with Wild Mushroom Demi Glace\* \$33/person

\*\*Herb Roasted Prime Rib with Horseradish au Jus\* \$33/person

\*\*Pan Roasted Beef Tenderloin with a Roasted Garlic Demi Glace\* \$38/person

Starch Choice [choose one]

Roasted Red Potatoes\*

Smashed Red Skinned Potatoes\*

Baked Potato\*

Twice Baked Potato\*

Rice Pilaf\*

Wild Rice\*

Vegetable Choice [choose one]

Green Beans Amandine\*

Seasonal Vegetable Medley\*

Steamed Broccoli with Lemon Butter\*

Honey Glazed Carrots\*

Buttered Corn\*

Chef's Choice of Hot Vegetable\*

Dessert Course [choose one]

Chocolate Cake

Cheesecake

Carrot Cake

Apple Pie

Vanilla Ice Cream Sundae\*

Sorbet (Flavors Vary)\*

Chef's Choice of Dessert

All entrées are accompanied by warm rolls & butter and coffee, decaf & hot tea service.

\*\*Steaks are not made to order. All will be temped Medium at time of scheduled entrée service.

\* = Gluten Free Options



## DINNER BUFFETS

### [90 minutes of service]

**Little Italy Buffet** \$19/person  
Gluten Free Pasta\* \$21/person

Choice of One: Tossed Salad\* or Caesar Salad

Antipasto Salad

Garlic Bread Sticks

Ratatouille\*

Spaghetti, Cheese Tortellini & Penne Pastas

Choice of Three: Marinara\*, Marinara with Meat\*,

Alfredo Sauce\*, Vodka Sauce\* or Roasted Garlic &

Butter Sauce\*

Cannolis

Coffee, Decaf & Hot Tea\*

#### **Grand Dinner Buffet**

2 Entrées \$24/person

3 Entrées \$26/person

Choice of One: Tossed Salad\*, Caesar Salad or

Spinach Mimosa Salad\*

Warm Rolls & Butter

Choice of Entrées:

Pasta Primavera with EVOO & Herbs

Vegetable & Three Cheese Lasagna

Baked Cod with Citrus Butter & White Wine Sauce\*

Chicken Florentine\*

Grilled Chicken with Sundried Tomato Cream Sauce\*

Sautéed Chicken with Lemon Pepper Beurre Blanc\*

Grilled Rosemary Pork Loin with Herb Glaze\*

Sliced Sirloin with Roasted Garlic Jus\* or

Marinated Grilled London Broil with Wild Mushroom

Sauce\*

Also Includes: Seasonal Vegetables\*

Chef's Choice of Potato or Rice du Jour\*

Chef's Selection of Sliced Cakes & Pies

Coffee, Decaf & Hot Tea\*

#### **The Atherton Street Dinner Buffet**

3 Entrées \$29/person

4 Entrées \$32/person

Choice of Two: Tossed Salad\*, Caesar Salad or

Spinach Mimosa Salad\*, Tomato & Mozzarella Salad

with Pesto Vinaigrette\*, Soup du Jour or Fresh Fruit

Salad\*

Warm Rolls & Butter

Choice of Entrées:

Cheese Tortellini with Olives, Sundried Tomatoes &

Basil Pesto Cream

Cheese Ravioli with Roasted Tomato Fennel Sauce

Pecan Crusted Cod with Melted Butter

Peached Salmon with Sauce Veronique\*

Sautéed Chicken with Saffron Cream\*

Chicken Marsala\*

Smoked Pork Loin with Apple Brandy Demi Glace\*

Herb Roasted Sirloin with Roasted Red Pepper

Puree\*

Medallions of Beef Tenderloin with Peppercorn Demi

Glace\*

Also Includes: Seasonal Vegetables\*

Chef's Choice of Potato or Rice du Jour\*

Chef's Selection of Sliced Cakes & Pies

Coffee, Decaf & Hot Tea\*

#### **Mount Nittany Dinner Buffet** \$38/person

Soup du Jour

Pasta Salad

Tossed Salad with Assorted Dressings\*

Tomato & Mozzarella Salad with Pesto Vinaigrette\*

Warm Rolls & Butter

Entrée Choice [choose three]

Roasted Tomato Stuffed with Spinach Cous Cous\*

Pork Tenderloin Fra Diablo\*

Grilled Salmon with Raspberry Champagne Sauce\*

Sautéed Chicken with a Wild Mushroom Sauce\*

Seafood Newburg\*

Beef Tenderloin with Béarnaise Sauce\*

Starch Choice [choose one]

Roasted Red Potatoes\*

Smashed Red Skinned Potatoes\*

Baked Potato\*

Twice Baked Potato\*

Rice Pilaf\*

Wild Rice\*

Vegetable Choice [choose one]

Green Beans Amantine\*

Seasonal Vegetable Medley\*

Steamed Broccoli with Lemon Butter\*

Honey Glazed Carrots\*

Buttered Corn\*

Chef's Choice of Hot Vegetable\*

Chef's Selection of Sliced Cakes & Pies

Coffee, Decaf & Hot Tea\*

A minimum of 25 people is required for a buffet. Add \$3 per person for 20-24 people.

\* = Gluten Free Options

## **SPECIALTY DINNER BUFFETS**

### **[90 minutes of service]**

#### **Caribbean Dinner Buffet**

2 Entrées \$26/person

3 Entrées \$28/person

Choice of One: Jicama Slaw\*, Tropical Fruit Salad\*, Black Bean Soup\* or Tossed Salad with Coconut, Nuts, Oranges & Assorted Dressings\*  
Warm Rolls & Butter

Choice of Entrées:

Curried Coconut Mussels\*

Adobo Rubbed Tuna Steaks with Orange Mango Reduction\*

Grilled Mahi Mahi with Pineapple Plantain Chutney\*

Cilantro Lime Pork Loin with Black Bean Salsa\*

Chipotle Mango Glazed Vegetable Kabobs with Toasted Macadamia Nut Rice\*

Jerk Chicken\*

Rum Roasted Chicken Breast with Pineapple Relish\*

Roasted Sirloin with Tomato Ginger Vinaigrette\*

Mojo Marinated Grilled Flank Steak\*

Starch Choice [choose one]

Mashed Sweet Potatoes\*

Coconut Rice\*

Fried Plantains\*

Caribbean Beans & Rice\*

Vegetable Choice [choose one]

Roasted Corn Flan\*

Spiced Carrots\*

Butternut Squash Soufflé\*

Julienne Zucchini & Yellow Squash\*

Dessert Choice [choose two]

Crème Brulee with Pineapple \*

Raspberry Cake

Coconut Cake

Key Lime Pie

Coffee, Decaf & Hot Tea\*

#### **Mediterranean Dinner Buffet**

2 Entrées \$26/person

3 Entrées \$28/person

Choice of One: Green Bean, Tomato & Ricotta Salad\*, Mediterranean Cous Cous Salad\* or Baby Greens with Feta Cheese, Roasted Peppers, Capers,

Tomatoes & an Herb Vinaigrette\*

Warm Rolls & Butter

Choice of Entrées:

Pasta with Sundried Tomatoes, Olives, Pine Nuts & Chevre Cheese

Herb Crusted Cod Fillet with a Citrus Butter\*

Greek Salmon with Zucchini, Capers & Tomatoes\*

Lemon Chicken Breast with Fried Capers & EVOO\*

Honey Roasted Chicken Breast with Arugula &

Tomato Salad

Herb Roasted Leg of Lamb with White Bean &

Sundried Tomato Medley\*

Rosemary Strip Steak with Roasted Pepper Demi Glace\*

Starch Choice [choose one]

Saffron Risotto\*

Penne with Olive Oil & Roasted Garlic

Boiled Potatoes with Thyme, Oregano & Butter\*

Vegetable Choice [choose one]

Ratatouille\*

Green Beans\*

Eggplant Medley\*

Steamed Broccoli with Lemon Butter\*

Dessert Choice [choose two]

Amaretto Crème Brulee\*

Cannolis Mascarpone & Chocolate

Tiramisu

Assorted Baklava

Coffee, Decaf & Hot Tea\*

#### **South of the Border Dinner Buffet**

2 Entrées \$25/person

3 Entrées \$27/person

Choice of One: Tossed Salad with Tomatoes, Corn, Olives, Tortilla Strips, Cheese & Dressings, Black Bean Rice Salad\*, Southwestern Potato Salad\*, Tortilla Soup

Warm Rolls & Butter

Choice of Entrées:

Pulled Pork Enchiladas with Cheddar Cheese

Flank Steak with Green Chili Sauce\*

Monterey Picante Roasted Chicken\*

Tequila Chicken Grilled with Peppers, Onions &

Tequila Lime Cream Sauce\*

\* = Gluten Free Options

## **SPECIALTY DINNER BUFFETS**

### **CONTINUED**

**[90 minutes of service]**

Cilantro Marinated Tuna Grilled with Black Bean & Avocado Salsa \*  
Pasta with Roasted Corn, Black Beans and Tomatoes, Finished with Cream and Fresh Herbs

Starch Choice [choose one]

Dirty Rice\*  
Spanish Rice\*  
Roasted Sweet Potatoes\*

Vegetable Choice [choose one]

Southwest Corn\*  
Mexican Vegetable Medley\*

Dessert Choice [choose two]

Churros with Cinnamon Sugar  
Rice Pudding\*  
Berry Cheesecake  
Citrus Chipotle Chocolate Terrine\*

Coffee, Decaf & Hot Tea\*

#### **All American Dinner Buffet**

2 Entrées \$23/person

3 Entrées \$25/person

Choice of One: Tossed Salad with Tomatoes, Cucumbers and Assorted Dressings\*, Potato Salad\*, Smoked Chicken Corn Soup\*, Chili with Beef\*  
Warm Rolls & Butter

Choice of Entrées:

Barbeque Chicken Breast\*  
Fried Chicken  
Macaroni & Cheese  
Fried Catfish with Fresh Tomato Salsa  
Cajun Flank Steak with Fried Onions  
Beef Tips with Mushrooms\*

Starch Choice [choose one]

Oven Roasted Potatoes\*  
Mashed Potatoes\*  
Potato Wedges\*  
Rice Pilaf\*

Vegetable Choice [choose one]

Green Beans\*  
Fried Okra\*  
Vegetable Medley\*  
Corn on the Cob\*

Dessert Choice [choose two]

Cheesecake  
Chocolate Cake  
Carrot Cake  
Apple Pie

Coffee, Decaf & Hot Tea\*

#### **Beaver Stadium Tailgate Buffet**

2 Entrées \$22/person

3 Entrées \$24/person

Choice of Three: Tossed Salad with Tomatoes, Cucumbers and Assorted Dressings\*, Caesar Salad, Potato Salad\*, Pasta Salad, Cole Slaw or Macaroni Salad  
Warm Rolls & Butter

Choice of Entrées:

Hot Dogs  
Hamburgers  
Giant Sub- Turkey, Ham or Italian  
Pulled Pork Barbeque\*  
Pulled Chicken Barbeque\*

Choice of Two: Baked Beans\*, Corn on the Cob\*, Vegetable Medley\*, Potato Wedges\*, Tater Tots\* or Macaroni & Cheese

Cookies & Brownies

Pitchers of Ice Tea & Lemonade\*  
Coffee, Decaf & Hot Tea\*

A minimum of 25 people is required for a buffet. Add \$3 per person for 20-24 people.

\*\*Luncheon Prices (available from 11am- 2pm) are \$4 less, per person.

## RECEPTIONS

### Displayed Hot & Cold Hors D'oeuvres

[Price is per 50 piece order.  
Suggested 5 pieces per person, per hour]

|   |       |
|---|-------|
| Andouille Wrapped Scallops*                     | \$125 |
| Apple Brie Puffs                                | \$80  |
| Assorted Finger Sandwiches                      | \$75  |
| Bacon Wrapped Scallops*                         | \$125 |
| Beef Carpaccio on Crostini                      | \$125 |
| Bourbon Chicken Skewers                         | \$90  |
| Buffalo Wings with Bleu Cheese*                 | \$75  |
| Cherry Tomatoes with Smoked Salmon Mousseline*  | \$110 |
| Chicken Liver Pate with Pistacho*               | \$80  |
| Cocktail Franks                                 | \$75  |
| Cocktail Swedish Meatballs                      | \$75  |
| Coconut Chicken with Orange Marmalade*          | \$110 |
| Crab Meat Canapes                               | \$110 |
| Crab Stuffed Mushrooms                          | \$125 |
| Curried Beef Skewers*                           | \$100 |
| Crisp Mozzarella Sticks with Marinara           | \$60  |
| Crispy Chicken Tenders with Honey Mustard       | \$80  |
| Fried Ravioli with Marinara                     | \$70  |
| Gorgonzola Mushroom Tarts                       | \$80  |
| Lobster Cheese Puffs                            | \$125 |
| Mini Assorted Quiche                            | \$80  |
| Mini Crab Cakes with Tomato Aioli               | \$145 |
| Mini Pork Egg Rolls with Honey Ginger Soy Sauce | \$75  |
| Miniature Beef Wellingtons                      | \$125 |
| Miniature Fruit Kababs*                         | \$60  |
| Mushroom Turnovers with Crème Fresh             | \$100 |
| Peppered Sirloin Wrapped Asparagus*             | \$100 |
| Prosciutto Wrapped Pineapple*                   | \$65  |
| Spanakopita                                     | \$90  |
| Tempura Chicken with Pineapple Ginger Sauce     | \$100 |
| Tomato & Mozzarella Bruschetta                  | \$75  |
| Tuna Tar Tare on an Asiago Chip*                | \$140 |

\*\*Add \$50 per server for hors d'oeuvres passed on silver trays.

\* = Gluten Free Options

## Cold Displays

### [90 minutes of service]

|  |                  |
|--|------------------|
| Fresh Vegetable Crudités*  | \$4/person       |
| Celery, Carrot, Broccoli, Cauliflower and other Assorted Seasonal Vegetables, Served with Ranch Dressing                         |                  |
| Sliced Seasonal Fruit*   | \$5/person       |
| Honeydew, Cantaloupe, Pineapple and Fresh Seasonal Berries   |                  |
| Domestic Cheese Display*   | \$5/person       |
| Imported & Domestic Cheese Display*  | \$6/person       |
| Garnished with Dried Fruits, Fresh Grapes and Strawberries and other Seasonal Berries, Served with Mustard and Assorted Crackers |                  |
| Chilled Gulf Shrimp*   | \$250/100 pieces |
| Served with Lemon Wedges and Homemade Cocktail Sauce   |                  |
| Bourbon Cured Salmon Display*  | \$10/person      |
| [Minimum of 40 people]   |                  |
| Served with Capers, Onion, Olives, Citrus Gremolata, Chopped Egg, Tomatoes & Mini Cocktail Breads                                |                  |
| Antipasti Display*   | \$8/Person       |
| Variety of Charcuteries and Grilled Vegetables Served with Hummus, Crackers, Breads & Dips                                       |                  |
| Assorted Dessert Display   | \$10/person      |
| Gourmet Treats Including Assorted Tarts, Chocolates, Petit Fours and Cookies, with Coffee, Decaf and Hot Tea Station             |                  |
| Seafood Display*   | \$25/person      |
| Snow Crab Legs, Stone Crab Claws, Chilled Shrimp with Butter, Lemon & Cocktail Sauce   |                  |

## Specialty Stations

## [90 minutes of service]

All stations require a \$50 Chef Attendant Fee.

Steamship Round of Beef\* \$7/person  
[Minimum of 125 people]

Served with Garlic au Jus, Horseradish, Whole Grain Mustard and Artisan Demi Rolls

Herb Roasted Turkey Breast\* \$6/person  
Served with Whole Grain Aioli and Artisan Demi Rolls

Peppercorn Beef Tenderloin\* \$9/person  
Served with Horseradish au Jus, Tomato Chutney and Artisan Demi Rolls

Smoked Pork Loin\* \$6/person  
Served with Apple Brandy Demi Glaze and Artisan Demi Rolls

Pasta Station \$6/Person  
Choice of Two Pastas and Two Sauces:  
Pastas: Farfalle, Penne, Tortellini, Ravioli or Orecchiette  
Sauces: Alfredo\*, Marinara\*, Pesto\*, Vodka\*, Garlic & Oil\* or Garlic Cream\*

Stir Fry Station\* \$10/person  
Beef, Chicken & Vegetable Stir-fried with a Variety of Veggies, Sautéed with Sesame Oil and Finished with a Teriyaki Glaze

Chocolate Fondue \$8/person  
Hot, Milk Chocolate\* with Marshmallows\*, Rice Krispie Treats®, Pretzels Rods, Angel Food Cake, Fresh Strawberries\* & Pineapple\*

## Banquet Bars

\* = Gluten Free Options

## Cash Bars

Cash Bars: There is a \$50 fee for the first hour and \$25 for each additional hour(s), per bar tender. We recommend one bar tender for every 75 people.

## Open Bars

Open Bars: Are Host sponsored and based on consumption or per person, per hour. House Brands will be used for all open banquet bars unless Premium or Top Shelf Brands are specified by the Host. A service fee of \$50 will be applied if a bar bill is less than \$250 in total sales.

Per Consumption:

House Brand Cocktails \$5- \$6/each  
Premium Brand Cocktails \$6- \$7/each  
Top Shelf Brand Cocktails \$8 & Up/each

Domestic Bottled Beer \$4/bottle

Imported Bottled Beer \$4.50/bottle

House Wine \$5/glass

Wine Service by Bottle \$60/bottle

Alcoholic Punch \$240/3 gallons  
(Minimum of 3 Gallons, Flavors Vary)

Beer by the Keg: Available Upon Request (Up to 3 Kegs/ event)

Per Hour:

1st Hour House Brands\* \$12/person  
2nd Hour House Brands\* \$10/person  
3rd Hour House Brands\* \$8/person  
4th Hour House Brands\* \$7/person

\*Premium Liquors Are Available for an additional \$2/person/hour

\*Top Shelf Liquors are Available for an additional \$3/person/hour

\*All Guests Ages 21 & Above with Valid ID

## Audio Visual Equipment

|                              |           |
|------------------------------|-----------|
| Projection Screen            | \$15/day  |
| Flip Chart with Markers      | \$25/day  |
| TV Monitor                   | \$40/day  |
| VCR/DVD Player               | \$40/day  |
| Wireless Handheld Microphone | \$20/day  |
| Wireless Lavalier Microphone | \$20/day  |
| Standing Podium              | No Charge |
| LCD Projector                | \$150/day |
| Easel                        | No Charge |
| VGA Cord                     | \$20/day  |
| Laser Pointer                | \$15/day  |
| House Sound                  | Included  |

Hotel Has WiFi Throughout