

Corporate Packages

2018

*No substitutions. You may upgrade or add-on to any of the packages from the main banquet menu.
Please refer to the main banquet menu for more specific descriptions of the items listed below.*

Oak

Room Rental

Two Entrée Buffet Dinner

Three Pieces of Hors D'oeuvres per Guest

Unlimited Soda, Juice and Coffee

Mini Desserts Station

Salads

(Choose One)

Mixed Green (B)

Caesar

Southwest Caesar

Greek

Starches

(Choose One, add a second start for \$2 per person)

Rice Pilaf

**Yukon Gold and Sour Cream
Mashed Potatoes**

Au Gratin Potatoes

Roasted Potatoes

Choose Two Entrées from Below:

Meats

Guinness Marinated Flat Iron Steak

Sweet and Spicy Polynesian Steak

Chicken

Chicken Marsala

Chicken Parmesan

Seafood

Baked Salmon

Choice of any three of the following Hors D'oeuvres:

Hot

Baked Brie Bruschetta

Spanakopita

Parmesan Crusted Artichokes

Chicken Pot Stickers

Fried Ravioli

Cheese Beignet

Cold

Tomato Bruschetta

Roasted Artichoke Crostini

Peanut Crusted Soy Glazed Tofu

Arancinis

Baby Shrimp Ceviche Cocktail

Apple & Blackberry Endive

\$68 per person

Prices and menu selections are subject to change — service charge and sales tax not included

2018

Quicksilver

Room Rental

Two Entrée Buffet Dinner or Two Entrée Sit-down Dinner

Three Pieces of Hors D'oeuvres per Guest

Unlimited Draft Beer, House Wine, Sparkling Wine, Soda, Juice and Coffee

Mini Desserts Station

Two entrée dinner buffet (B) including two entrées from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables, fresh fruit salad, orzo pesto salad, cucumber-tomato salad, rolls and butter. Add a second starch for \$2 per person.

or...

Two entrée sit down (S) dinner from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables and rolls and butter.

Salads

(Choose One)

Mixed Green (B)

Southwest Caesar

Caesar

Greek

Starches

(Choose One)

Rice Pilaf

Au Gratin Potatoes

**Yukon Gold and Sour Cream
Mashed Potatoes**

Roasted Potatoes

Meats

Guinness Marinated Flat Iron Steak (B&S)

Sweet and Spicy Polynesian Steak (B)

Roast New York Strip Loin (B)

New York Steak (S)

Chicken

Moroccan Chicken (B&S)

Chicken Parmesan (B&S)

Champagne Chicken (B&S)

Italian Stuffed Chicken (B&S)

Chicken Marsala (B)

Other

Baked Salmon (B&S)

Vegetable Risotto (B&S)

Eggplant Parmesan (B&S)

Zucchini Cakes (B&S)

Choice of any three of the following Hors D'oeuvres:

Hot

Baked Brie Bruschetta

Chicken Pot Stickers

Spanakopita

Mini Vegetable Egg Rolls

Tequila Lime Shrimp

Mini Chicken Tacos

Cheese Beignets

Chicken Satay

Parmesan Crusted Artichokes

Fried Ravioli

Cold

Arancinis

Peanut Crusted Soy Glazed Tofu

Roasted Artichoke Crostini

Baby Shrimp Ceviche Cocktail

Salmon Poke

Tomato Bruschetta

Tomato Gazpacho

Apple & Blackberry Endive

\$86 per person

Prices and menu selections are subject to change — service charge and sales tax not included

2018

Hawk

Room Rental

Three Entrée Buffet Dinner or Two Entrée Sit-down Dinner

Four Pieces of Hors D'oeuvres per Guest

Unlimited Well Liquor, Draft Beer, House Wine, Sparkling Wine, Soda, Juice and Coffee

House Wine on Tables for Dinner *One bottle of red and one of white*

Mini Desserts Station

Three entrée dinner buffet (B) including three entrées from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables, fresh fruit salad, orzo pesto salad, cucumber-tomato salad, rolls and butter. Add a second starch for \$2 per person.

or...

Two entrée sit down (S) dinner from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables and rolls and butter.

Salads

(Choose One)

Mixed Green (B)
Caesar
Sesame

Southwest Caesar
Greek
California

Starches

(Choose One)

Rice Pilaf
Yukon Gold and Sour Cream Mashed Potatoes

Au Gratin Potatoes
Roasted Potatoes

Meats

Guinness Marinated Flat Iron Steak (B&S)
Sweet and Spicy Polynesian Steak (B)
Roast New York Strip Loin (B)
Roast Prime Rib of Beef (B)
Rib Eye Steak (S)
Filet Mignon (S)

Chicken

Moroccan Chicken (B&S)
Chicken Parmesan (B&S)
Champagne Chicken (B&S)
Italian Stuffed Chicken (B&S)
Spiced Creamed Corn Chicken (B&S)
Honey Mustard Chicken (B&S)
Mushroom Stuffed Chicken (S)

Other

Baked Salmon (B&S)
Panko & Dijon Encrusted Salmon (S)
Shrimp Scampi (B)
Halibut (B&S)
Vegetable Risotto (B&S)
Eggplant Parmesan (B&S)
Zucchini Cakes (B&S)

Choice of any four of the following Hors D'oeuvres:

Hot

Baked Brie Bruschetta
Chicken Pot Stickers
Spanakopita
Mini Vegetable Egg Rolls
Coconut Prawns
Chicken Satay
Steak Skewers
Sausage Stuffed Mushrooms
Fried Ravioli
Tequila Lime Shrimp
Parmesan Crusted Artichokes

Cold

Arancinis
Baby Shrimp Ceviche Cocktail
Tomato Bruschetta
Watermelon Goat Cheese Balsamic
Roasted Artichoke Crostini
Chilled Prawns
Prosciutto & Asparagus
Apple & Blackberry Endive
Melon Gazpacho

\$96 per person

Prices and menu selections are subject to change — service charge and sales tax not included