

Holiday Inn
AN IHG® HOTEL
PETERBOROUGH WATERFRONT

# Catering MENU

**Holiday Inn Peterborough Waterfront**
150 George St. North, Peterborough, Ontario
705-783-1144 Ext 2
**www.holidayinn.com/waterfront**

## Our commitment to you

# Meet with confidence

One of the most critical aspects of a **Social & Formal Celebration** is the focus placed on the food and service provided. We ensure a culinary journey with menus that cater to the diversity of your guests and different tastes.

We understand that **Corporate and Associations** groups may range from small gatherings to impressive dinners. Whether it's a themed buffet, passed hors d'oeuvres, or a more formal feast, we've got you covered.

**Family Events** from retirement parties, birthdays, baby and bridal showers always call for celebration. We provide complete freedom of choice. We can do it all, and we do it all fabulously.

For our college, youth, and other **Sports Teams** visiting the hotel, we have the perfect menu options that cater to everyone's taste. Whether it's a team lunch, banquet, or celebration, you can count on us.



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# Breakfast

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# Get Going
# Boxed Breakfast

## Breakfast Sandwiches

**Whole Fruit** Seasonally Inspired

**Greek Yogurt Parfait** Fresh Berries and Granola

**Choice of Breakfast Sandwich**

**Liftlock Bagel** Bacon, Cage-Free Scrambled Eggs, and Cheddar Cheese
or
**Keep it Healthy Wrap** Turkey Sausage, Cage-Free Egg Whites, Swiss Cheese, Tomato, and Baby Spinach

**Bottled Water**

## Continental

**Whole Fruit** Seasonally Inspired Selection

**Fresh Baked Muffin**

**Greek Yogurt Parfait** Fresh Berries and Granola

**Bottled Water**

Boxes are pre ordered and built ahead of service.
Planner's choice of sandwich due 72 business hours in advance.
All items individually packaged.

12 guests.
Quality guarantee is based on 45 minutes for health and safety standards.

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# Rise & Shine Continental



**Fresh Cut Fruit** Melons, Pineapple, and Berries

**Chef's Selection of Muffins, Danish, Croissants, and Artisan Breads** Butter and Assorted Jams

**Vanilla Greek Yogurt**

**Cage Free Hard-Boiled Eggs**

**Hot Oatmeal** Brown Sugar, Raisins, Nuts and Cinnamon

Quality guarantee is based on 45 minutes for health and safety standards.

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# All Canadian Breakfast Buffet

**Fresh Cut Fruit** Melons, Pineapple, and Berries

**Chef's Selection of Fresh Baked Muffins, Pastries, Croissants, & Artisan Breads** Butter and Assorted Jams

**Warm Biscuits** Butter and Assorted Jams

**Cage-Free Scrambled Eggs**

**Planner's Choice of 2 Meats:** Thick Cut Bacon, Pork Sausage or Turkey Sausage

**Cinnamon Vanilla French Toast** Butter and Maple Syrup

**Parmesan Herbed Breakfast Potatoes**

Planner's choice of meat due 72 hours in advance.

Quality guarantee is based on 45 minutes for health and safety standards.

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# Farmhouse Breakfast Buffet



**Fresh Cut Fruit** Melons, Pineapple and Berries

**Assorted Fresh Baked Pastries & Artisan Breads** Butter and Assorted Jams

**Warm Buttermilk Biscuits**

**Cage-Free Scrambled Eggs**

**Canadian Bacon& Choice of Breakfast Sausage or Thick Cut Bacon**

**Breakfast Potato Hash** Peppers and Onions

**French Toast Bake** Butter and Maple Syrup

Planner's choice of meat due 72 hours in advance.

Quality guarantee is based on 45 minutes for health and safety standards.

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# Wholesome Breakfast Buffet

**Fresh Cut Fruit** Melons, Pineapple, and Berries

**Chef's Selection of Artisan Breads** Butter and Assorted Jams

**Greek Fat Free Vanilla Yogurt** Granola

**Warm Oatmeal** Brown Sugar and Dried Fruit

**Cage Free Egg White Scramble** Roasted Peppers and Parmesan

**Turkey Sausage**

**Parmesan Herbed Breakfast Potatoes**

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# Our Favourite Breakfast Sandwiches

**Fresh Cut Fruit** Melons, Pineapple, and Berries

## Choose Two Sandwiches from below:

**The Classic** Thick Cut Bacon, Cage-Free Egg, and Cheddar Cheese on Toasted Ciabatta

**Crispy Fried Chicken Biscuit** Cage-Free Egg and Warm Honey on a Buttermilk Biscuit

**Cage-Free Egg White Wrap** Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla

**Turkey Sausage English Muffin** Cage-Free Egg Whites, Havarti Cheese, and Sliced Tomato

**Southwest Wrap** Chorizo Sausage, Cage-Free Egg, Pepper Jack Cheese, Green Chilis, and Tomato Salsa



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# Breakfast Stations

**Omelet Station** Free Range Scrambled Eggs, Bacon, Turkey Sausage, Smoked Ham, Bell Peppers, Onions, Tomatoes, Baby Spinach

**Avocado Toast Bar** Smashed Avocado, Pickled Red Onions, Capers, Fire Roasted Tomato Salsa, Cilantro, and Feta Cheese with Artisan Breads

**Belgian Waffle or Pancake Bar** Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Honey, Chocolate Syrup, and Pure Maple Syrup

**Artisan Cheese Display** Fresh Cut Fruit, Preserves, Roasted Nuts, Bread, and Crackers

Quality guarantee is based on 45 minutes for health and safety standards.

guarantee for the meal.

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# Breakfast Enhancements

Both are subject to change. Menu items and pricing may change based on availability and market conditions.

**Greek Yogurt Parfaits** Fresh Berries and Granola

**Overnight Oats** Fresh Berries and Honey

**Assorted Fresh Baked Pastries & Artisan Breads** Butter and Assorted Jams

**Chilled Greek Yogurt**

**Warm Buttermilk Biscuits**

**Hot Oatmeal** Brown Sugar, Raisins, and Cinnamon

**Additional Breakfast Protein** Thick-Cut Bacon, Sage Pork Sausage, or Turkey Sausage

**Additional Breakfast Potato** Choice of Potato Hash, Roasted Potatoes, or Parmesan Herb Potatoes

**Cage-Free Scrambled Eggs**

**Protein Bars**

**Granola Bars**

**Chilled Hard-Boiled Eggs**
*4.99 per dozen*

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# Breaks

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# Breaks

## Snack Attack

**Flavoured Popcorn** Salted, White Cheddar and Barbeque

**Kettle Chips**

**Assorted Candy Bars**

## Recharge

**Hummus & Vegetable Crudité** Pita Chips and Buttermilk

**Ranch Root Vegetable Chips** Caramelized Onion Dip

## Fresh & Fit

**Greek Yogurt Parfait** Fresh Berries and Granola

**Granola & Protein Bars**

## Protein Pack

**Protein Bars**

**Hard Boiled Eggs**

**Pepperettes**

## Sweet Tooth

**Assorted Cookies & Brownies** Chocolate Chip, Oatmeal Raisin, Sugar, Fudge Brownies, and Blondies

Quality guarantee is based on 45 minutes for health and safety standards.



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# Sandwiches, Salads, & Soups

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# Craft Your Cravings

## Build Your Own Box Lunch

### Choice Of:

**Turkey Club Sandwich** Bacon, Havarti Cheese, Lettuce, Tomato, and Avocado Spread

**Ham and Cheddar Cheese** Lettuce, Tomato,and Dijon Mayo

**Roast Beef & Blue Cheese Sandwich** Lettuce, Tomato, and Horseradish Spread

**Tomato & Mozzarella Wrap** Basil Pesto

**Mixed Greens Salad** Apples, Candied Pecans, Roasted Sweet Potatoes, and Feta Cheese with Apple Cider Vinaigrette

### Each Box Includes:

**Whole Fruit**

**Garden Pasta Salad**

**Assorted Kettle Chips**

**Fresh Baked Cookies**

**Bottled Water**

**Condiments (mustard, mayonnaise) and Utensils**

Boxes are pre ordered and built ahead of service. All items individually packaged.

Quality guarantee is based on 45 minutes for health and safety standards.

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# Lift Lock Deli Buffet

**Chef's Seasonally Inspired Soup of the Day**

**Mixed Greens Salad** Apples, Pecans, and Feta Cheese with Buttermilk Ranch Dressing and Balsamic Vinaigrette

**Fresh Breads, Rolls, & Tortilla Wraps**

**Deli Meats& Cheeses** Include Turkey, Ham, Roast Beef, Salami, Cheddar, Havarti, & Swiss Cheeses

**Lettuce, Tomato, Red Onion, & Dill Pickles**

**Garden Pasta Salad**

**Kettle Chips**

**Mayonnaise, Grain Mustard, Pesto Mayo, & Horseradish Cream**

**Assorted Fresh Baked Cookies, & Fudge Brownies**



Quality guarantee is based on 45 minutes for health and safety standards.

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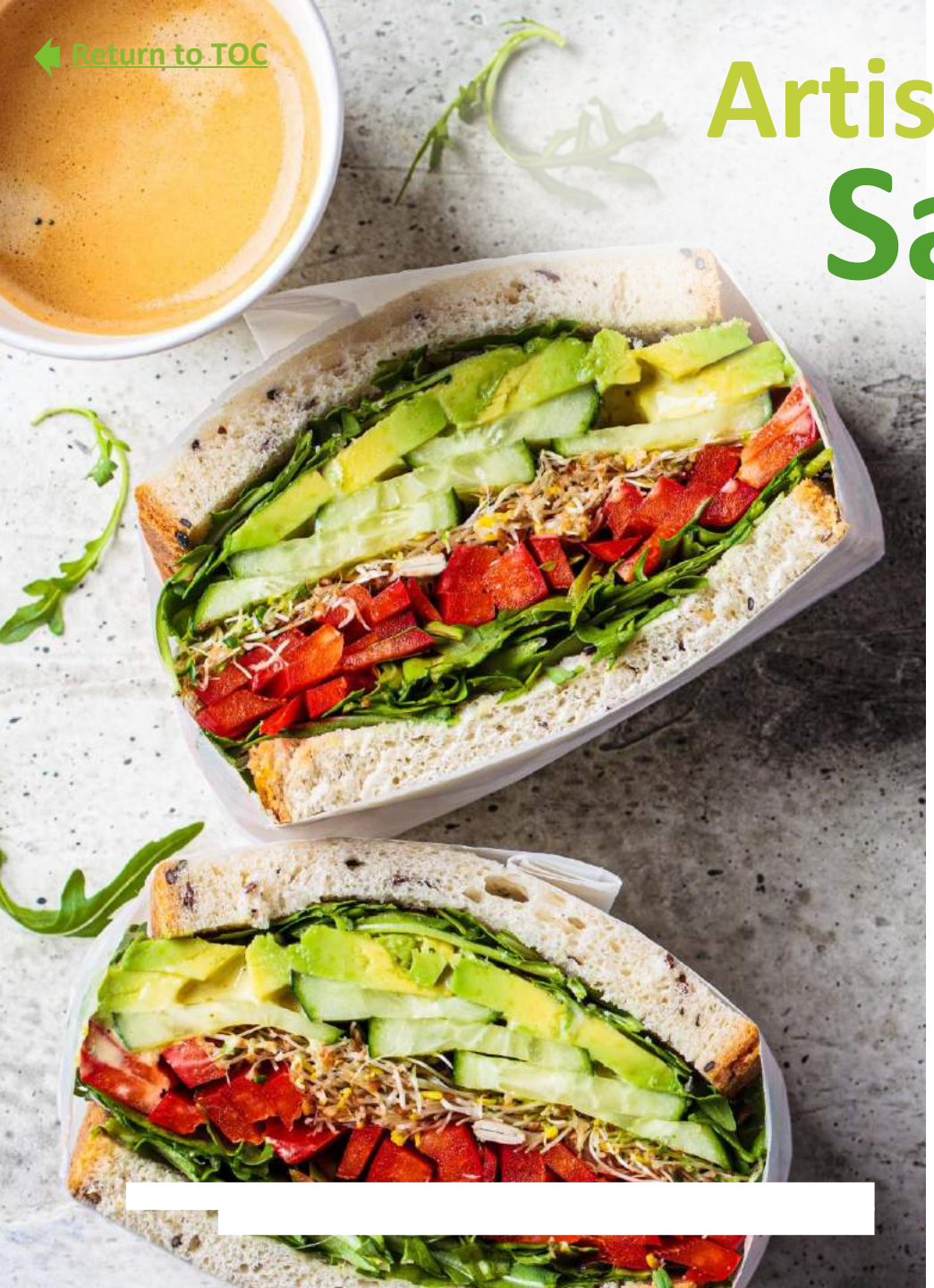

# Artisan Sandwiches

## Choice of Three Sandwiches:

**Ham, Turkey, Bacon Club** Provolone, Lettuce Tomato, Herb Mayo, Artisan White

**Smoked Turkey Sandwich** Swiss Cheese, Avocado Spread, Lettuce, Tomato

**Roast Beef & Blue Cheese Sandwich** Shaved Roast Beef, Blue Cheese Aioli, Arugula, Pickled Red Onion, Lettuce, Tomato

**Shrimp Banh Mi** Pickled Vegetables, Jalapeno, Cilantro, Lemon Aioli

**Chicken Pesto** Chicken Breast, Tomato, Fresh Mozzarella, Pesto Aioli, Ciabatta

**Grilled Vegetable Wrap** Zucchini, Red Bell Pepper, Red Onion, Hummus, Feta Cheese

Planner's choice of 3 sandwiches due 72 business hours in advance.

Quality guarantee is based on 45 minutes for health and safety standards.

## Choice of Two:

Garden Pasta Salad
Kettle Chips
Garden Salad
Caesar Salad

Assorted Cookies, Brownies, and Lemon Bars

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# Soup & Salad Buffet

**Vegetable Minestrone Soup**

**Turkey & White Bean Soup**

**Iceberg, Romaine, & Mixed Greens** Tomatoes, Cucumbers, Radish, Toasted Nuts, Bacon, Fresh Mozzarella, Grilled Chicken, Buttermilk Ranch, and Balsamic Dressing

**Super Greens Salad** Spinach, Arugula, Basil, Carrots, Chickpeas Avocado, Vinaigrette

**Sweet Potato Salad** Caramelized Onions and Whole Grain Mustard Dressing

**Fresh Berry Salad** Honey and Mint

**Red Velvet Cake**

**Seasonal Crisp** Whipped Cream



Quality guarantee is based on 45 minutes for health and safety standards.

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# BYO Crafted Rice Bowl

## Choose 2 Bases:

**Jasmine Rice**

**Multigrain Rice**

**Stir Fried Rice**

## Choose 3 Vegetables:
(Served Cold)

**Roasted Sweet Potatoes**

**Shredded Carrots**

**Snow Peas**

**Grilled Zucchini**

**Steamed Broccoli**

**Roasted Green Beans**

## Choose 3 Hot Proteins:

**Thai Coconut Curry Chicken**

**Sesame Ginger Glazed Salmon**

**Spicy Asian BBQ Pulled Pork**

**Ginger Garlic Shrimp**

**Honey Soy Marinated Chicken Breast**

**Teriyaki Marinated Portobello Mushrooms**

## Desserts

**Assorted Cookies & Brownies**

applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards. Includes Sriracha, Soy, and Teriyaki Sauce Display.

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# Buffets

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# Gameday Tailgate

**Iceberg “Wedge” Salad**
Shredded Cheddar Cheese, Tomatoes, Bacon, and Buttermilk Ranch Dressing

**Pasta Salad**
Tomatoes, Roasted Bell Peppers, Cucumbers, and Ranch Dressing

**Whole Grain Mustard Potato Salad**

**Angus Beef Burgers**

**Grilled Chicken Breasts**

**Bratwurst Sausage**

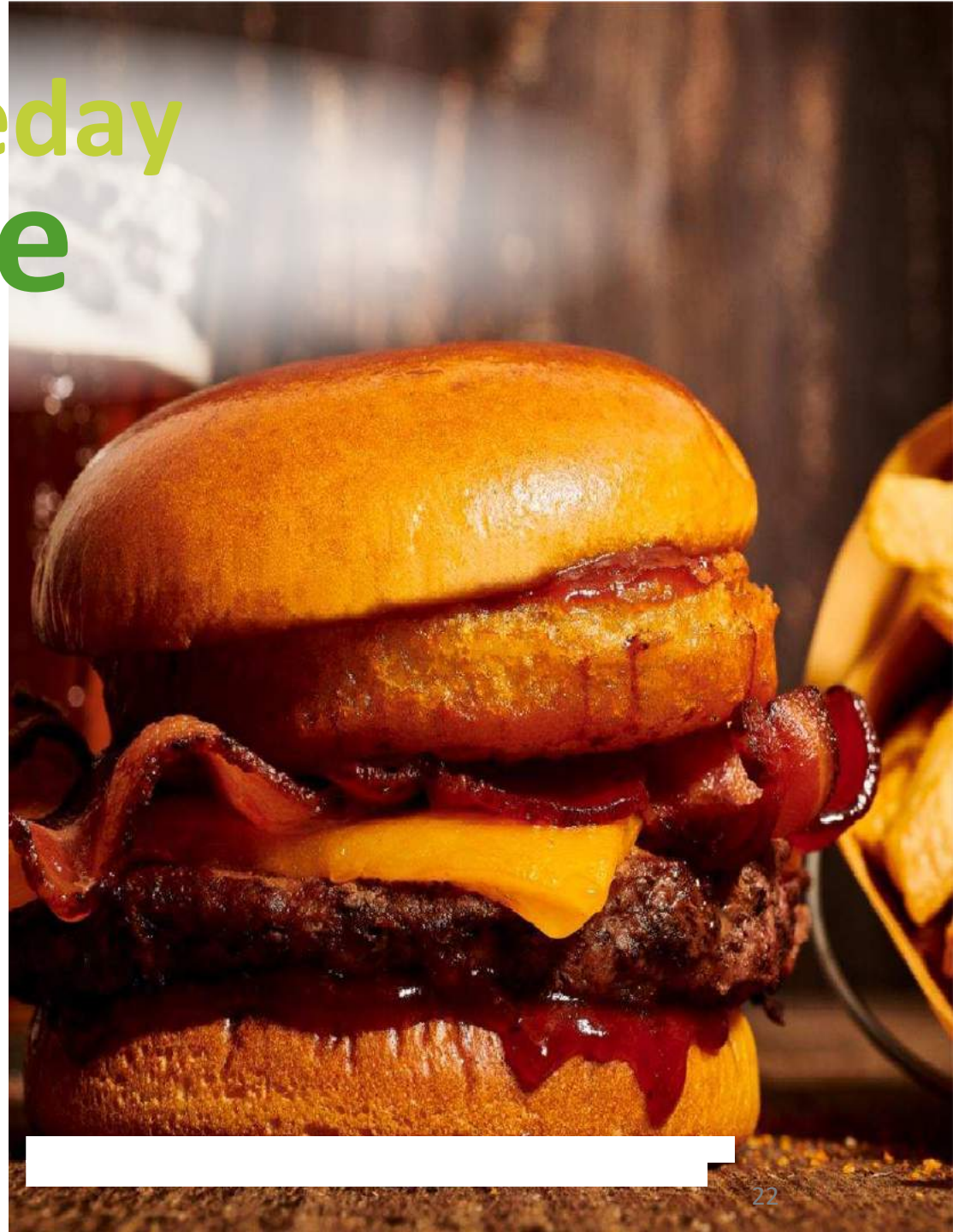
**Assorted Buns & Toppings**
Tomato, Onion, Dill Pickles, Sauerkraut, Mayonnaise, Onion Rings, Mustard, Ketchup, Relish, and Cheeses

**Corn on the Cobb**

**Baked Beans**

**Apple Pie** Whipped Cream

**Assorted Cookies & Brownies**



Quality guarantee is based on 45 minutes for health and safety standards.

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# Nuevos Sabores

**Tortilla Soup** Crisp Tortillas, Sour Cream, and Limes

**Ensalada Fresca** Romaine, Radishes, Cheese, and Cucumber with a Cilantro Lime Dressing

**Fajita Beef & Chicken** Peppers and Onions

**Roasted Corn, Black Bean, & Tomato Salad**

**Flour Tortillas**

**Guacamole, Sour Cream, Shredded Cheese, Fire Roasted Salsa, & Assorted Hot Sauces**

**Cilantro & Lime Rice**

**Charro Pinto Beans**

**Warm Cinnamon Churros** Chocolate Sauce

**Tres Leche Cake**

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# Seasonal Harvest

**Farm Stand Salad Station**
Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Blue Cheese, Bacon, Eggs, Croutons, and Assorted Dressings

## Choice of Two Proteins:

**Pork Loin** Maple-Mustard Glazed

**Herb Roasted Chicken Breast** Pesto Cream Sauce and Roasted Tomatoes

**Honey Soy Salmon** Honey Soy Citrus Glaze and Scallions

**Brown Butter Mashed Sweet Potatoes** Candied Pecans and Brown Butter

**Roasted Broccoli &Cauliflower** Garlic Lemon Charred Broccoli and Cauliflower Florets

**Brioche &Artisan Rolls**

**Chocolate Cake & Berry Tarts**



per guest applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards.

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# Comfort Picnic

**Mixed Greens** Tomatoes, Cucumbers, Croutons,and Ranch

## Choice of Two Proteins:

**Slow Smoked Pulled Pork** Texas and Carolina BBQ Sauces

**Baby Back Pork Ribs** Texas and Carolina BBQ Sauces

**Barbeque Pulled Chicken**

**Cornmeal Fried Pickerel** Chow Chow

**Pimento Cheese Dip** Crisp Vegetables and Grilled Pita

**Mac n' Cheese**

**Slow Cooked Green Beans** with Caramelized Onions

**Hamburger Buns and Sliced Artisan White Bread**

**Cheddar Scallion Cornbread and Slider Buns**

**Red Velvet Cake & Apple Tarts**



per guest applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards.

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# Southern Italian

**Vegetable Minestrone Soup**

**Caesar Salad Station** with Romaine, Parmesan, Croutons, and Caesar Dressing

**Antipasto Display** with Salami, Ham, Provolone, Mozzarella, Roasted Tomatoes, Marinated Mushrooms, and Artichokes

**Parmesan Crusted Chicken** with Roasted Garlic Tomato Sauce and Parmesan

**Seared Salmon Sicilian Tomato Sauce, Blistered** Cherry Tomatoes, Olives, and Capers

**Linguine Alfredo**

**Roasted Vegetables Olive Oil and Balsamic**

**Grilled Ciabatta** Garlic and Olive Oil

**Tiramisu**

**Cheesecake** Raspberry Coulis

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# Asian Pacific

**Hot and Sour Soup** Tofu, Bamboo Shoots, and Mushrooms

**Vegetable Spring Rolls** Sambal and Soy Dipping Sauces

**Chow Mein Noodle Salad** Cucumbers, Carrots, and Cilantro with Peanut Dressing

**Mixed Greens** Snow Peas, Peppers, Crisp Wontons, Sesame Seeds, Scallions, and a Sesame Ginger Dressing

**Teriyaki Beef & Chicken Stir-Fry** Broccoli Grilled Vegetable Stir-Fry

**Thai Vegetable Red Curry** Coconut, Red and Green Bell Peppers, Carrots, Potatoes, and Spinach

**Basmati Rice** Green Onion, Basil, Ginger

**Fortune Cookies**

**Green Tea Mochi Ice Cream**

Quality guarantee is based on 45 minutes for health and safety standards.

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# Lunch and Dinner

# Enhancements

**Additional Protein** varies based on protein

**Field Green Salad** *.99 per guest*

**Caesar Salad**

**Mixed Green Salad**

**Pimento Cheese Dip** Crisp Vegetables and Grilled Pita *per guest*

**Garden Pasta Salad**

**Choice of Soup**

**Kettle Chips**

**Bread & Butter Service**

**Sliced Fruit Tray**

**Assorted Fresh Baked Cookies or Fudge Brownies**

**Lemon Bars**

Only sold as additions to the buffets and order must equal the guarantee for the meal.

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# Plated Events

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# Celebration

## Two Courses Plated

Planner to choose a minimum of 1 starter or 1 dessert and 1 entrée

### STARTERS

**Caesar Salad**
Romaine, Parmesan, and Croutons

**Market Salad**
Mandarin Oranges, Strawberries, Grapes, Pecans, Feta, and a Raspberry Vinaigrette

**Tomato Bisque**
Basil, Parmesan, and Crouton

### DESSERTS

**New York Style Cheesecake**
Whipped Cream and Fresh Berries

**Key Lime Pie**

**Triple Chocolate Cake**
with Raspberry Coulis

### ENTREES

**Peppercorn Crusted Sirloin** Demi-Glace, Rosemary Garlic Mashed tatoes, and Roasted Broccoli
*1.99 per guest*

**Grilled Ginger Glazed Salmon**
Sauteed Spinach, Roasted Broccoli and Carrots, Basmati Rice and White Wine

**Blackened Chicken Alfredo**
Linguine, Roasted Garlic, and omatoes

**Farmer's Penne Pasta**
Roasted Peppers, Tomatoes, Spinach, Baby Bella Mushrooms, Pesto, and

Entrée price is inclusive of two courses. Planner to communicate designated course per guest 7 days prior to event.
Plated events include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, and Iced Tea.



on availability and market conditions.

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# Executive

## Three Courses Plated

Planner to choose a minimum of 1 starter, 1 entrée, and 1 dessert

### STARTERS

**Caesar Salad** Romaine, Parmesan Crisp, and Toasted Croutons

**Mixed Garden Salad** Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

**Caprese Salad** Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

**French Onion or Broccoli Cheddar Soup**

### DESSERTS

**New York Style Cheesecake** Whipped Cream and Fresh Berries

**Double Chocolate** Cake Raspberry Coulis

**Triple Berry Tart**

### ENTREES

**Grilled Beef Tenderloin** Hollanda gus, Roasted Sweet Potatoes

**Braised Short Ribs** Red Wine Demi, Potatoes, Braised Kale and Spinach

**Dry Rubbed Chicken Breast** Chicken Glac tatoes, and Fresh Green Beans

**Soy & Ginger Glazed Salmon** Jasmine Rice, Sautéed Spinach

**Roasted Sage & Mustard Po** eet Potatoes, Charred Asparagus

**Grilled Marinated Vegetables** Basil Pesto, Zu s, Mushrooms, and Asparagus

Entrée priced is inclusive of three courses. Planner to communicate designated course per guest 7 days prior to

applies for groups of less than 25 guests.

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# Receptions



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# Hors d'oeuvres

## Field

**Vegetable Spring Roll** *.99*

**Bruschetta Crostini** with Charred Tomato, Basil, and *.99*

**Vegetable Samosa** with *.99*

**Watermelon Caprese Skewer** with *.99*

**Greek Spinach Bites**

## Sea

**Shrimp Tempura** with *.99*

**Smoked Salmon Crostini** with *.99*

**Mini Shrimp Roll** with Lemon, Garlic, and Toasted Buttered Roll *.99*

**Lump Crab Cake** with *.99*

**Za'atar Salmon Bites** with *.99*

**Shrimp Cocktail Shooter** *.99*

## Land

**Deviled Egg** with Sriracha and Candied Bacon

**Candied Bacon & Pineapple Lollipops**

**Jalapeno Chicken Salad** on Cucumber Bites

**Jerk Chicken Skewer** with Pineapple Glaze

**Beef Satay** with *.99*

**Mini Beef Tacos** with avocado and pico

**Beef Slider** with Whipped Feta, Arugula

**Pork Dumplings** with Sesame Soy *.99*

**Cuban Sandwich Slider** with Pulled Pork, Ham, Swiss, *.99*

**Pulled Pork Slider** with Slaw, *.99*

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# Action Stations

**Pasta Bar** Cavatappi and Penne Pastas, Green Peas, Mushrooms, Parmesan, Italian Sausage, Grilled Chicken, Spinach, Marinara, and Alfredo Sauces

**Mac & Cheese Station** Elbow Macaroni Tossed with a Classic Cheese Sauce and Chipotle Jack Cheese Sauce. Choice of Herb Breadcrumbs, Bacon, Chicken, Shrimp, Broccoli, Caramelized Onions, Marinated Tomatoes, and Assorted Shredded Cheeses

**Guacamole Bar** Smashed Fresh Avocado, Pico, Tomato, Red Onion, Cucumber, Lime, Cilantro, Garlic, Roasted Corn, Pineapple, and Bacon

**Ice Cream Sundae Bar** Vanilla and Chocolate Ice Cream, Fudge & Caramel Sauces, Salted Pretzels, Peanut Butter Cups, Brownie Morsels, Gummy Bears, Graham Cracker Crumbles, Sprinkles, Cherries, and Whipped Cream

Quality guarantee is based on 45 minutes for health and safety standards. Minimum of 3 combined selections from action, presentation, and carving station required for an event. 1 chef attendant required for each station.



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# Presentation Stations



**Artisan Cheese & Charcuterie**
Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers
*Market Price based on board*

**Shellfish Station** Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon

**Vegetable Crudité** Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips

**Chips & Dip** Kettle Chips with Caramelized
Onion Dip, Spinach Dip, Crumbled Bacon, Scallions, and Diced Tomatoes

**Mediterranean Display** Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives

**Asian Display** Spring Rolls, Chicken and Beef Satay, Shrimp Tempura, Sweet Thai Chili Sauce

**Tex-Mex Nacho Bar** Crispy Tortilla Chips, Fire Roasted Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso with Mexican
Ground Beef and Shredded Chicken

**Coastal Brie** Creamy Brie, Raspberry Glaze, Seasonal Berries, Crostini, and Crackers

**Sliced Seasonal Fruit** Honey Yogurt Dip and Strawberry Coulis

Quality guarantee is based on 45 minutes for health and safety standards. Minimum of 3 combined selections from action, presentation, and carving station required for an event.

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# Carving Stations

**Grilled Beef Tenderloin** Chimichurri, Peppercorn Pan Gravy, Horseradish Cream
*Market Price per 20 guests*

**Slow Roasted Beef Prime Rib** Horseradish Cream, Beef Jus, Whipped Butter, Warm Rolls
*Market Price per 40 guests*

**Maple Glazed Pork Loin** Whole Grain Mustard and Fruit Chutney
*Market Price per 40 guests*

**Herb Roasted Breast of Turkey** Rolls, Cranberry Citrus Sauce, and Herb Gravy
*Market Price per 20 guests*

**Roasted Salmon** Lemon, Caper, and Dill Cream
*Market Price per 20 guests*

## Carving Station Enhancements:

Per 20 guests

Grilled Asparagus

Fresh Green Beans

Sauteed Spinach

Roasted Broccoli & Carrots

Garlic Mashed Potatoes

Whipped Sweet Potatoes

Roasted Red Potatoes

Basmati Rice



Quality guarantee is based on 45 minutes for health and safety standards. Bread & butter service included with all carving stations. Minimum of 3 combined selections from action, presentation, and carving station required for an event. One chef

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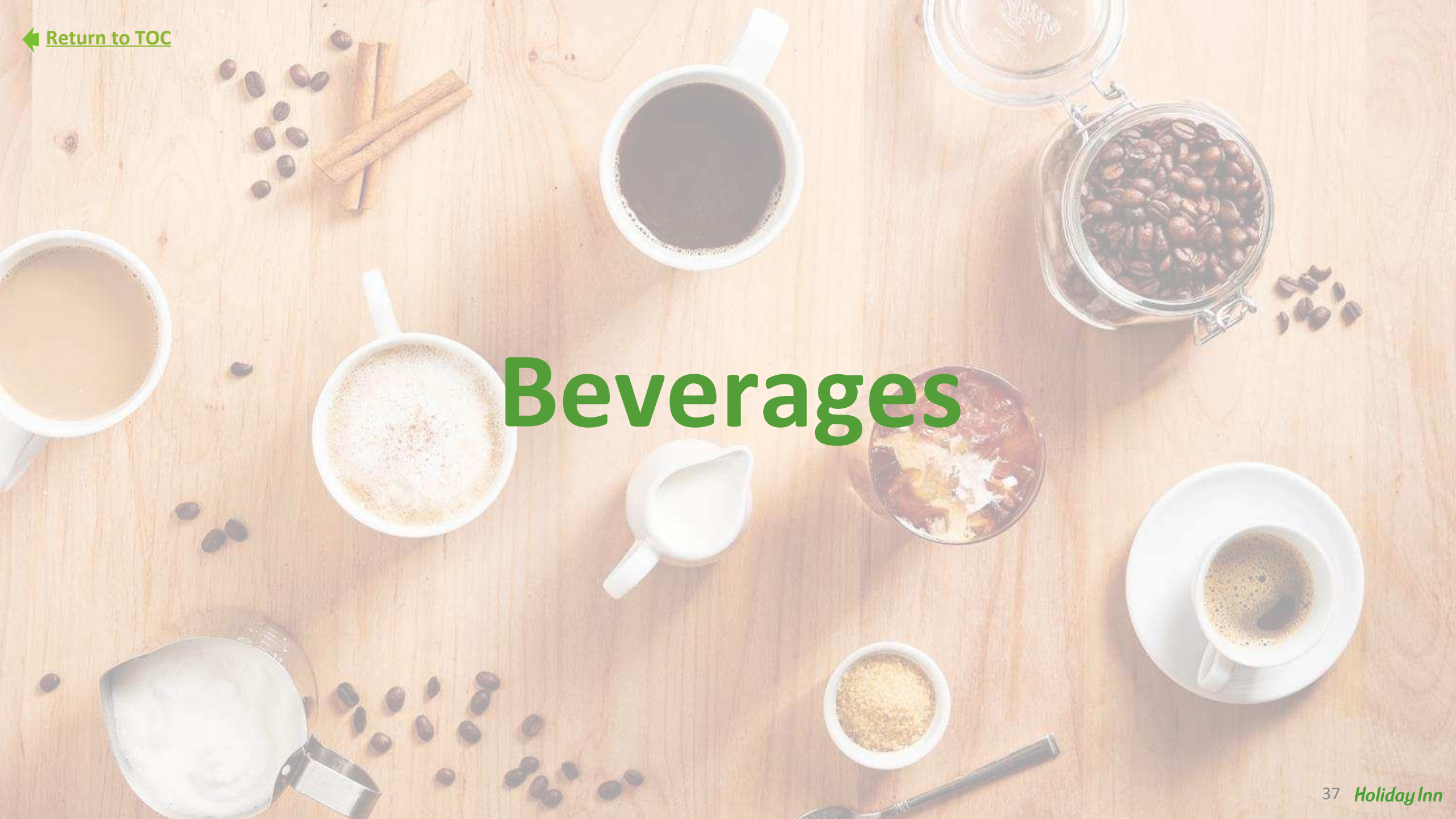

# Beverages

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# Beverage Service

## Full Beverage

**Bottled Water, Assorted Sodas, Freshly Brewed Coffee and Decaf Upon Request**

## Cold Beverages

**Bottled Water, Assorted Sodas, and Fresh Brewed Sweet & Unsweet Tea**

## Coffee & Hot Tea

**Regular, Decaf Coffee, and Hot Tea Service**

## Beverage Refresh

**Full Beverage Refresh**

**Coffee & Hot Tea Refresh Cold**

**Beverage Refresh**

## A La Carte

**Bottled Water**

**Pop**

**Simply Orange Juice**

**Protein Drinks**

**Freshly Brew Unsweet Tea**

**Superfood Smoothies**

**Infused Water**

Beverage service is priced in 4-hour increments and refreshes in 2-hour increments. An additional charge of

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# Bar Service

## Cocktails, Wine, & Beer

### House Bar
House vodka
House gin
House scotch
House rum
House tequila
House brandy
House bourbon/whiskey

### Premium Bar
Premium vodka
Premium gin
Premium scotch
Premium rum
Premium tequila
Premium brandy
Premium bourbon/whiskey

### Domestic Beer
Coors, Budweiser, Miller

### Imported Beer
Michelob Ultra, MGD, Heineken, Stella, Corona, Haven Beer

### House Wine

### Premium Wine

### Non-Alcoholic Beverages
**Pop**
**Juice**
**Water Bottle**
**Sparkling Water Bottle**

for each additional hour over 4 hours 1 bartender required for every 50 guests.