

# menu options

FETZER CENTER  
WESTERN MICHIGAN UNIVERSITY



Western Michigan University, Kalamazoo MI, 49008-5239 | P: (269) 387-3232 | F: (269) 387-5030

Professional management, combined with personal attention to detail, has made the Fetzer Center one of the region's most utilized conference sites. Our facility is an ideal location for seminars, business meetings, weddings and social events.

Our Conference Dining and All Day Refreshment Services provide ease in planning and flexibility for meeting planners and participants alike. You may select meals from our menus or we can custom design a complete food service package for you. We strive to make your event a special celebration.

# day rate package

Sales tax will be added to all prices

## includes:

\$38.00 per person, per day

### Conference Room

Your conference room ensures a productive meeting with minimal distractions.

Your room will be arranged to your specific requirements with comfortable upholstered arm chairs, conference tables designed for meetings with ample work surface.

24 hour access to your room.

### Break-Out Room

One break-out room will be provided exclusively for your group.

Additional break-out rooms available at an additional charge.

### Break Service

Morning continental breakfast includes coffee, decaf, tea, soft drinks, juice, fresh breakfast pastries and rolls, fresh fruit, and granola bars.

Afternoon break includes coffee, decaf, tea, soft drinks, with cookies, snacks, or candies.

### Lunch

Our buffet luncheon includes soup, two hot entrees.

Chef's choice of starch and vegetable, a variety of salads, desserts, and beverages.

### Audio-Visual Equipment, Accessories, and Conference Supplies

We offer LCD projectors, overhead and 35mm slide projectors, tape recorders, flip-charts, VCRs and monitors, chalk or white boards, markers, acetate sheets with markers, screens, lecterns, and microphones.

We offer an in-room meeting kit, writing tablets, pencils, table tents, and stick-on name tags.

### Conference Services

Our staff will handle messages, arrange transportation, take care of your last minute details, and provide faxing and copying services.

### Free Parking

We offer free parking for all of our conference guests.

## all day service

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### Morning Continental Breakfast

Coffee, decaf, tea, soft drinks, juices, bottled water, chef's choice of assorted breakfast pastries, whole fruit and assorted yogurt.

*\$11.95 per person, full day*

*\$8.25 per person, a.m.*

*\$7.75 per person, p.m.*

### Afternoon Break

Coffee, decaf, tea, soft drinks, and bottled waters, cookies, assorted snacks or candies.

## executive in-room service

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### Continental Breakfast Refreshments:

Coffee, decaf, tea, and soft drinks

### Choice of Two:

- Glazed cinnamon twists
- Fresh baked muffins
- Mini strudel bites
- Assorted scones
- Assorted danishes
- Assorted bagels and flavored cream cheese
- Petite muffin medley
- Breakfast breads

- Assorted donut holes

- Assorted yogurt

- Individual string cheese

*\$6.75 per person*

Add cranberry, orange and apple juice: *\$1 per person*

Add fresh fruit and juice: *\$2.25 per person*

### Afternoon Break Refreshments:

Coffee, decaf, tea, soft drinks, and a sweet treat.

*\$5 per person*

## break time

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### Heart Healthy Break

Fruit and yogurt with granola. Sliced fresh fruit served with vanilla yogurt and granola muffin with butter. Milk, coffee, decaf, regular and herbal teas.

*\$5.95 per person*

### Ball Park Break

Soft pretzels with mustard and cheese, caramel corn, popcorn. Coffee, tea, decaf and sodas.

*\$5.95 per person*

### Autumn Break

Hot and cold fresh apple cider, assorted donut holes, apples with caramel. Coffee, tea, decaf, and sodas.

*\$5.95 per person*

### The Dip

Humus with crisp pita, spinach dip, and sour cream ranch dip with ruffled chips and drink service.

Assorted candies.

*\$5.95 per person*

### Nacho Break

Warm con queso with tortilla chips, salsa, fresh cheese quesodillas and drink service.

Assorted cookies and brownies.

*\$5.95 per person*

### Day Dreaming

Assorted ice cream bars, cheese and crackers and seasonal fruit. Iced tea, lemonade, coffee and water.

*\$5.95 per person*

### Sweet Tooth Candy Break

Assorted candies to bag and go.

*Add \$3 per person to your break selection*

### Coffee, Decaf, Tea, Soft Drinks

*\$2.95 per person*

### Sliced Fresh Fruit Tray

*\$2.25 per person*

### Soft Drinks

*\$1.75 per person*

### Whole Fresh Fruit

*\$1 per piece*

# breakfast

All breakfasts include coffee, teas, and juice.

Service charges and sales tax will be added to all prices

## Corned Beef Hash and Eggs

Scrambled eggs, slow roasted corned beef shredded and tossed with diced potatoes, red onion and fresh bell pepper, sautéed together and served with a light sprinkle of cheddar cheese.

*\$12 per person*

## Breakfast Quesadilla

Scrambled eggs smoked ham sautéed mushrooms and cheese nestled between flour tortillas.

Served with home-style potatoes.

*\$10 per person*

## Garden Frittata

Fresh broccoli florets, sweet onions, sliced peppers, fresh egg whites whipped together with cream

and black pepper and baked until golden brown.

Served with home-style potatoes.

*\$10 per person*

## Traditional Breakfast

Scrambled eggs and fresh chives served with home style potatoes.

*\$8 per person*

*Add smoked ham, apple wood bacon or savory sausage links.*

*\$2 additional per person*

## Cinnamon Swirl French Toast

Served with savory sausage links maple syrup and butter.

*\$10 per person*

## Buttermilk Pancakes

Served with apple wood bacon maple syrup and butter.

*\$10 per person*

# buffet (select one per section)

## Good Morning Buffet

Served with coffee, decaf, hot tea and assorted juices

Sliced fresh fruit

Applewood smoked bacon or our maple sausage

Buttermilk pancakes  
Cheddar eggs

Breakfast potatoes

Assorted pastries

*\$12 per person*

## The Fetzer Breakfast Buffet

Served with coffee, decaf, hot tea, and orange juice

Sliced fresh fruit  
Applewood smoked bacon  
Corned beef hash  
French toast and maple syrup  
Cheddar eggs

*\$14 per person*

## Omelet Station

(add on item for Fetzer Breakfast Buffet)

Omelets cooked to order, to include sausage, bacon, ham, mushroom, onions, peppers, swiss and cheddar cheese.

*\$5 per person, minimum 15 people*

## Custom Designed Brunch

*starts at \$18.95 per person*

# sandwiches

Service charges and sales tax will be added to all prices

All sandwiches are served with your choice of potato chips, potato salad, pesto pasta salad or cut fruit. Includes: coffee, tea and sodas. Chef's choice of dessert.

## The Italian Wrap

Salami, pepperoni, smoked ham, banana peppers, provolone cheese with lettuce tomato and red onion.

Drenched with a red wine vinaigrette.

*\$10 per person*

## Grilled Chicken Ciabatta

Grilled chicken on fresh ciabatta with tomato, red onion, crisp lettuce and herb mayo.

Served open face.

*\$11 per person*

## Roasted Portobella Wrap

Seasoned and roasted mushrooms wrapped with boursin cream cheese, carrots, red onion, lettuce, and diced tomato.

*\$10 per person*

## Club Croissant

Flaky croissant with sliced turkey, ham, apple wood smoked bacon, cheddar, swiss, lettuce and tomato.

*\$10 per person*

## Chicken Caesar Wrap

Marinated, grilled chicken breast with romaine lettuce, parmesan cheese and house made Caesar dressing.

*\$10 per person*

## Pulled Pork on Grilled Pita

Smoked pork with provolone, pickles, ham and Southern bbq.

Served open face.

*\$13 per person*

## Vegetarian

Sliced tomatoes, cucumbers, onion, mushrooms, cheese, crisp baby greens and pesto mayonnaise.

*\$10 per person*

## Blackened Chicken Sandwich

Blackened chicken on a fresh Kaiser roll with lettuce, tomato and chipotle mayo.

*\$11 per person*

## Smoked Turkey and Gouda Wrap

Gouda cheese, shaved turkey, lettuce, tomato and honey Dijon on a honey wheat wrap.

*\$10 per person*

All salad entrees include: fresh baked rolls and butter, coffee, tea and sodas.

## California Cobb

Crisp romaine and bibb lettuce, vine ripened tomatoes, crunchy apple wood bacon, diced grilled chicken, eggs and avocado.

*\$12 per person*

## Balsamic Tomato and Marinated Pepper

Romaine, vine ripened roma tomatoes and marinated peppers.

Drizzled with balsamic vinegar, 100% pure olive oil and aged parmesan.

*\$10 per person*

*Add chicken, or shrimp \$3*

## Asiago Chicken Caesar

Crisp romaine, julienne marinated chicken, rosemary croutons and aged parmesan.

Tossed in our house made caesar dressing.

*\$11 per person*

## Candied Pecan Chicken with Cranberries and Montrachet Cheese

Crushed candied pecans, grilled chicken, and creamy montrachet cheese on our lettuce blend.

Served with raspberry vinaigrette.

*\$12 per person*

# luncheon buffets

Service charges and sales tax will be added to all prices

All lunch buffets include coffee, tea and sodas.

## Deli Buffet

- Red skin potato salad
- Pesto pasta salad
- Oven roasted turkey and smoked ham
- Chicken salad
- Assorted sliced cheeses
- Lettuce, tomato, and onion
- Assorted breads and croissants
- Kettle potato chips
- Assorted cookies and brownies

*\$12 per person*

## Soup, Salad and Baked Potato Bar

- Soup du jour with oyster crackers
- Tossed green salad
- Assorted fresh vegetables and accompaniments
- Chicken salad
- Cottage cheese
- Baked potato, sour cream and whipped butter
- Assorted cookies and brownies

*\$13 per person*

## Italian Buffet

- Caesar salad
- Pesto pasta salad
- Grilled Chicken
- Garlic bread
- Bow tie and penne pasta
- Bolognese sauce
- Alfredo sauce
- Parmesan cheese
- Chef's choice of vegetable
- Assorted cookies and brownies

*\$14 per person*

## Home-Style Buffet

- Tossed green salad with ranch and Italian dressing
- Broccoli and bacon salad
- Herb roasted chicken
- Tender pot roast
- Mashed potatoes
- Chef's choice of vegetable
- Skillet corn bread with maple butter
- Assorted cookies and brownies

*\$14 per person*

## Barbeque Buffet

- Green cabbage slaw
- Amish baked bean salad
- Smokey pulled pork barbeque
- BBQ chicken
- Buns and condiments
- Southern corn pudding
- Chef Joshua's aged cheddar macaroni and cheese
- Assorted cookies and brownies

*\$14 per person*

## South of the Border

- Tortilla soup
- Chips, salsa, and guacamole
- Seasoned ground beef
- Flour tortillas and taco shells
- Shredded lettuce, tomatoes, onions, cheese, sour cream and salsa
- Spanish rice
- Refried beans
- Three cheese quesadillas
- Assorted cookies and brownies

*\$13 per person*

# luncheon buffets (continued)

Service charges and sales tax will be added to all prices

## build your own

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Includes: coffee, teas, and sodas.

### entrees

(select up to two)

*\$17.95 per person*

- Smokey pulled pork barbeque
- Marinated grilled chicken breast
- Herb roasted chicken
- Tender pot roast
- Sage butter pork loin
- Chicken Alfredo
- Six cheese ravioli
- Vegetable lasagna
- Lemon pepper whitefish

### salads (select up to two)

- Tossed with two dressings
- Broccoli salad
- Home made coleslaw
- Potato salad
- Caesar salad
- Pesto pasta salad

### starch (select one)

- Chef Joshua's aged cheddar macaroni
- Roast potato medley
- Garlic mashed potatoes

- Parmesan au gratin
- Autumn rice pilaf
- Toasted orzo

### vegetables (select one)

- Broccoli and cauliflower au gratin
- Sauteed fresh green beans
- Ginger spiced honey glazed carrots
- Fire roasted vegetables mélange
- Summer squash melody with braised mushrooms and diced tomatoes

### dessert (select one)

- Carrot Cake
- Double Dutch Chocolate Cake
- Warm Rustic Apple Pie
- Signature Deep Dish Cherry Pie
- Oreo Chocolate Mousse Martini
- Signature Key Lime Parfait
- Duel Cheesecake Parfait

## family style dining

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Just like at home, family sized platters and bowls are served to each table for guests to help themselves. All family style lunches include beverage service.

### Taste of Italy

Loaves of crisp garlic bread, chopped salad with house vinaigrette and pepperoncini. Grilled rosemary chicken with basil butter and roasted peppers. Baked mostaccoli with fresh tomatoes, herbs, and white wine.

Accompanied by sautéed broccoli and cauliflower.

Finish your meal with chocolate mousse and cookies.

*\$13 per person*

### Dining Southern Style

Macaroni salad, skillet corn bread with maple butter, sirloin pot roast, buttermilk fried chicken, sweet corn, and mashed potatoes.

Apple crisp dessert.

*\$13 per person*

### Michigan Coast Line

Waldorf salad with Granny Smith apples and sun dried cranberries. Fried White fish with remoulade sauce.

Roast pork loin with savory pan gravy, sautéed summer squash, and wild rice pilaf.

Dinner rolls and butter.

Blueberry cobbler.

*\$13 per person*

*Minimum of 15 people*

# lunch entrees

Service charges and sales tax will be added to all prices

All lunches include: a house salad, warm rolls & butter, dessert and beverage.

## Vegetable Lasagna

Fresh vegetables layered between pasta, white wine marinara, and a blend of six cheeses.

*\$12 per person*

## Six Cheese Ravioli

Jumbo cheese ravioli topped with creamy garlic Alfredo and chef's choice of steamed vegetable.

*\$12 per person*

## Italian Grilled Chicken

Marinated grilled chicken breast topped with marinara and fresh parmesan. Served with pasta and roasted vegetables.

*\$13 per person*

## Chicken Alfredo

Marinated grilled chicken breast topped with creamy garlic alfredo and fresh parmesan.

Served with pasta and roasted vegetables.

*\$13 per person*

## Champagne Chicken

Lightly breaded and seared chicken breast topped with a champagne cream sauce, served with mashed potatoes and chef's choice of vegetable.

*\$13 per person*

## Blackened Jack Chicken

Blackened Cajun style chicken breast topped with pepper jack cheese and fire roasted black bean and sweet corn salsa.

Served with toasted rice pilaf.

*\$13 per person*

## Sage Butter Pork with Cornbread Stuffing

Tender cut pork loin brushed with a savory sage butter sauce served atop a southern style cornbread stuffing.

Served with sweet corn.

*\$14 per person*

## Grilled Shadow Pork Chops

Thin cut seasoned and sautéed finished with savory pan gravy.

Served with roasted red skins and chef's choice vegetable.

*\$14 per person*

## Roasted Tilapia

Lightly seasoned and finished with chipotle glaze served with toasted rice pilaf and chef's choice of vegetable.

*\$14 per person*

## Yankee Pot Roast

Tender roast beef slow cooked for hours served with a special medley of vegetables served in a sour dough bread boule.

*\$12 per person*

## dessert (select one)

- Double Dutch Chocolate Cake
- Warm Rustic Apple Pie
- Signature Deep Dish Cherry Pie
- Oreo Chocolate Mousse Martini
- Signature Key Lime Parfait
- Duel Cheesecake Parfait

## boxed menu

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### Box Breakfast

- Fruit yogurt
- Breakfast muffin
- Delicious whole apple
- Orange juice
- Spoon and napkin

*\$5 per person*

### Box Lunch

- Choice of ham, turkey or vegetarian on a kaiser roll with tomato, lettuce, cheddar or swiss.
- Assorted condiments
- Apple
- Kettle chips
- Soft drink

*\$6 per person*

### Deluxe Box Lunch

- Choice of deli sliced ham, turkey, chicken salad, or vegetarian sandwich
- Croissant, white or wheat bread
- Cheddar or Swiss cheese slices
- Lettuce and tomato
- Assorted condiments
- Apple
- Kettle chips
- Choice of potato salad or pesto pasta salad
- Freshly baked gourmet cookies
- Soft drink or bottled water

*\$8.50 per person*

# dinner entrees

Service charges and sales tax will be added to all prices

All dinners (including our Signature Combinations) include: fresh baked rolls and butter, dessert, coffees, tea, sodas and your choice of one of our signature salads.

## salads (select one)

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### Fetzer House

Fresh chopped mix of leafy greens and romaine with vine ripened tomato and seedless cucumber.

Served with a creamy cucumber ranch.

### Tip of the Iceberg

Lettuce wedge with red onion,

roasted pepper, tomato and crumbled blue cheese.

Served with red wine vinaigrette.

### Greek Olive

Marinated feta, mixed greens topped with kalamata olives, stuffed queen olives, beets and marinated feta cheese.

Served with our zesty Greek dressing.

## entrees

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### Ravioli in Vodka Sauce

In a creamy vodka sauce with shaved parmesan.

Served with fresh vegetables.

*\$14 per person*

### Pesto Broiled Zucchini

Served with sautéed olives in a white wine marinara with roasted roma tomato and orzo pasta.

*\$14 per person*

### Pecan Crusted Chicken

With a traditional sweet butter cream sauce.

Served with roasted seet potatoes, peas, and pearl onions.

*\$16 per person*

### Grilled Chicken and Portabella Mushroom

In a light red wine sauce.

Served with orzo pasta and sautéed green beans.

*\$17 per person*

### Grilled Chicken Pecorino

Tender grilled chicken tossed with a robust garlic Pecorino Romano cream.

Served with spinach sauté and pasta.

*\$17 per person*

### Pan Fried Whitefish

With a lemon beurre blanc sauce.

*\$16 per person*

## entrees (continued)

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### Boneless Pork Chops

Lightly breaded and finished with light lemon butter, roasted green beans, and mashed potatoes.

*\$16 per person*

### Roast Pork Loin

Thick cut and finished with pan gravy served with roasted apples and cornbread dressing.

*\$19 per person*

### Pan Roasted Tilapia

With mango salsa served with wild rice and roasted vegetables

*\$22 per person*

### Western Aged Flat Iron Steak

Served with portabella mushroom demi glace.

Served with roasted garlic mashed potatoes and poached green beans.

*\$24 per person*

### Pepper Corn Crusted Prime Rib

With pan au jus.

Served with a stuffed potato and fresh asparagus.

*\$25 per person*

### Whole Roasted Strip Loin

With a mushroom demi glace.

Served with au gratin potatoes and spring vegetables.

*\$25 per person*

### Pesto Crusted Salmon

Served with salsa romesco.

Served with orzo pasta and sautéed zucchini and peppers.

*\$24 per person*

### Sautéed Prawns

Tossed in a white wine and citrus beurre blanc, served on a bed of toasted rice and sautéed fresh vegetables.

*\$26 per person*

### Seared Beef Tenderloin

With a rich port wine demi glace served with roasted red skin potatoes and spring vegetables.

*\$30 per person*

### Fetzer Stacks

Grilled polenta topped with a seared tenderloin filet, crumbled blue cheese and a roasted prawn.

Served with stuffed potato and fresh asparagus.

*\$29 per person*

## signature combinations

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### Whole Roasted Sirloin & Breast of Chicken Portabella

Served with sautéed mushrooms and onions, and a tender breast of chicken portabella.

Served with au gratin potatoes and spring vegetables.

*\$26 per person*

### Grilled Chicken Pecorino & Pesto Crusted Salmon

Tender grilled chicken tossed with a robust garlic pecorino Romano cream. Combined with a pesto crusted salmon served with a salsa romesco.

Accompanied with fresh asparagus and toasted rice pilaf.

*\$22 per person*

## dessert (select one)

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- Carrot Cake
- Double Dutch Chocolate Cake
- Warm Rustic Apple Pie
- Signature Deep Dish Cherry Pie
- Oreo Chocolate Mousse Martini
- Signature Key Lime Parfait
- Duel Cheesecake Parfait

*Upgrade your dessert to a dessert table with an assortment of premium cakes, pies and mousses.*

*Additional \$2 per person*

# dinner buffets

Service charges and sales tax will be added to all prices

All dinner buffets include coffee, tea and soda.

## Italian Buffet

- Caesar salad
- Pesto pasta salad
- Italian bread sticks
- Herb grilled chicken
- Six cheese ravioli
- Bow tie and penne pasta
- Bolognese sauce
- Alfredo sauce
- Parmesan cheese
- Chef's choice of vegetable
- Assorted dessert table

*\$18 per person*

## Home-Style Buffet

- Tossed green salad with two dressings
- Homemade coleslaw
- Seared sirloin tips
- Buttermilk fried chicken
- Chef Joshua's sharp cheddar macaroni and cheese
- Mashed Yukon gold potatoes
- Fire roasted vegetables mélange
- Assorted dessert table

*\$22 per person*

## Fetzer Buffet

- Fetzer house salad with two dressings
- Marinated vegetable salad
- Herb crusted pork marsala
- Grilled chicken pecorino
- Roast potato medley
- Toasted orzo

- Slow roasted root vegetables in sage butter

- Assorted dessert table

*\$22 per person*

## build your own

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Includes rolls & butter and beverage service.

## entrees

(select up to two)

*\$22 per person*

(select up to three)

*\$25 per person*

- Roast sirloin with mushroom demi glace.
- Pot roast with pan vegetables
- Grilled chicken pecorino with Romano cream sauce
- Herb grilled chicken with white wine marinara
- Champagne chicken with burre blanc
- Herb pork marsala
- Vegetarian lasagna

## salads (select up to two)

- Garden salad
- Caesar salad
- Greek salad
- Fetzer potato salad
- Pesto pasta salad
- Marinated vegetable salad

# dinner buffets (continued)

Service charges and sales tax will be added to all prices

## build your own (continued)

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### starch (select one)

- Chef Joshua's sharp cheddar macaroni and cheese
- Roast potato medley
- Garlic mashed potatoes
- Cajun sweet potatoes
- Parmesan au gratin potatoes
- Autumn rice pilaf
- Toasted orzo
- Seared asiago polenta

### vegetables (select one)

- Brussels sprouts with roasted sweet potatoes and red onion.
- Green beans sautéed with fire roasted peppers.
- Sautéed wax and green beans with sundried tomatoes and kalamata olives.
- Ginger spiced honey glazed carrots.
- Fire roasted vegetables mélange.
- Slow roasted root vegetables in sage butter.

### dessert (select one)

- Carrot Cake
- Double Dutch Chocolate Cake
- Warm Rustic Apple Pie
- Signature Deep Dish Cherry Pie
- Oreo Chocolate Mousse Martini
- Signature Key Lime Parfait
- Duel Cheesecake Parfait

# hot & cold hors d'oeuvres

Service charges and sales tax will be added to all prices

## TIER I

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Available in an hors d'oeuvres package for \$14.95 per dozen.

### Antipasto Skewer

With balsamic marinated cherry peppers, grape tomatoes, hard salami and fresh mozzarella.

### Assorted Deviled Eggs

With choice of traditional or roasted red pepper.

### Chicken Tenders

With BBQ sauce and honey mustard dipping sauces.

### Hand Rolled Meatballs

Cocktail size meatballs with choice of sauce: slow roasted tomato, sweet bbq, sweet and sour glazed or swedish.

### Fruit Kabobs

With grand marnier chocolate cream for dipping.

### Ham Roulade

With herb cream cheese.

### Buffalo Wings

Choice of spicy, barbecue or plain.

### Stuffed Mushroom Caps

With fresh spinach and asiago cheeses.

### Bruschetta

Diced vine ripened tomatoes, fresh basil and garlic.

Served on crostini.

## TIER II

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Available in an hors d'oeuvres package for \$17.95 per dozen.

### Vegetable Spring Rolls

Presented with sweet 'n' sour and hot mustard sauce.

### Miniature Canapés

Chef's choice assorted toppings on toast points.

### Pita Triangles

Created with Montrachet, spinach and fresh lemon salsa.

### Spanikopita

Spinach and cheese wrapped in crisp phyllo dough.

### Chicken Satay

With Thai peanut sauce.

### Mini Rubeen

Corned beef, sauerkraut with Thousand Island dressing.

# hot & cold hors d'oeuvres (continued)

Service charges and sales tax will be added to all prices

## TIER II (continued)

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### Crab Stuffed Mushrooms

Mushroom caps stuffed with crab meat and roasted red peppers.

### Southwest Chicken

#### Egg Rolls

With a chipotle aioli sauce.

### Assorted Mini

#### Cocktail Sandwiches

Ham, turkey, chicken salad and vegetarian.

## TIER III

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Available in an hors d'oeuvres package for \$19.95 per dozen.

### Coconut Shrimp

Served with orange pineapple marmalade.

### Crab Cakes

With citrus beurre blanc.

### Jumbo Shrimp

With cocktail sauce.

### Quesadillas

Choice of steak, chicken or veggie.

### Beef Tenderloin

Cooked rare with boursin garlic spread on toasted points.

### Smoked Salmon Mousse

Presented in a phyllo cup.

### Chocolate Dipped Strawberries

### Grilled Beef and Marinated Vegetable Kabobs

### Jerk Chicken and Pineapple Kabobs

# hot & cold hors d'oeuvres (continued)

Service charges and sales tax will be added to all prices

## party solutions (hors d'oeuvres packages)

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Available for a minimum of 25 guests with your hors d'oeuvres Party Solutions package, hors d'oeuvres selections will be continuously refreshed and available to your guests during each purchased hour.

### Option 1 Package

*\$10.95 per person, per hour*

- 2 selections from Tier I hors d'oeuvres
- 1 selection from Tier II hors d'oeuvres
- Choice of fruit display or vegetable crudités display

### Option 2 Package

*\$12.95 per person, per hour*

- 2 selections from Tier I hors d'oeuvres
- 2 selections from Tier II hors d'oeuvres

- Choice of fruit display or vegetable crudités display

### Option 3 Package

*\$14.95 per hour, per person*

- 2 selections from Tier I hors d'oeuvres
- 2 selections from Tier II hors d'oeuvres
- 1 selection from Tier III hors d'oeuvres
- Choice of domestic cheese display, fruit display or vegetable crudités display

## reception enhancement selections

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- Assorted domestic and imported cheese and crackers

*\$89.75 per tray*

- Fresh cut fruit

*\$97 per platter*

- Vegetable crudite with dip

*\$ 89.75*

*\* Each selection serves approximately 50 people*

# dry snacks

Service charges and sales tax will be added to all prices

## Homemade Hummus

Served with garlic parmesan  
grilled flatbread wedges.

*\$10 per pound*

## Corn Tortilla Chips

Presented with fresh tomato  
cilantro salsa.

*\$8 per pound*

## Kettle Chips and Dip

Select traditional, salt & pepper  
or mesquite BBQ.

*\$8 per pound*

## Gardetto's Snack Mix

*\$12 per 2 pounds*

## Chex Party Mix

*\$12 per 2 pounds*

## Mini Pretzels

*\$6 per 1.5 pounds*

## Fancy Mixed Nuts

*\$19 per 2.5 pounds*

## Dry Roasted Peanuts

*\$17 per 5 pounds*

## Cashews

*\$22 per 2.5 pounds*

## Spiced Candy Pecans

*\$22 per 2.5 pounds*

## Goldfish Crackers

*\$9 per 2 pounds*

*(We estimate one pound per 15–20 guests.)*

## Frosted Brownies

*\$10.25 per dozen*

## Freshly Baked Cookies

Assorted gourmet flavors.

*\$9.25 per dozen*

## Decorated Sheet Cake

(Serves 80 guests maximum)

*\$60 \**

## Decorated Half Sheet Cake

(Serves 40 guests maximum)

*\$40 \**

*\* Prices for sheet cakes include  
a decorative border and a  
simple message.*

## Assorted Dessert Bars

Oreo dream, lemon berry, marble  
brownie truffle, caramel apple.

*\$21 per dozen*

## Assorted Cheesecake Display

Chocolate truffle, caramel apple,  
peanut butter, New York style.

Serves 40 guests.

*\$75.50*

## Assorted Miniature Desserts

Crepe puffs, miniature cheesecakes,  
handmade truffles, mini eclairs and  
additional chef's choice assortments.

*\$75 / 60 pieces*

# cocktail service

Service charges and sales tax will be added to all prices

## hosted bar

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Premium Brand Liquors  
*\$4.25 per drink*

House Brand Liquors  
*\$3.75 per drink*

Martinis/Manhattans  
*\$4.75 per drink*

Cordials  
*\$5 per drink*

Domestic Bottled Beer  
*\$3.50 per bottle*

Imported Bottled Beer  
*\$4 per bottle*

Chardonnay, Merlot,  
White Zinfandel  
*\$4 per glass*

Soft Drinks & Juices  
*\$1.75 per glass*

Bottled Waters  
*\$1.75 per bottle*

## cash bar

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Premium Brand Liquors  
*\$4.50 per drink*

Martinis/Manhattans  
*\$5 per drink*

Cordials  
*\$5.50 per drink*

Domestic Bottled Beer  
*\$3.75 per bottle*

Imported Bottled Beer  
*\$4.50 per bottle*

Chardonnay, Merlot,  
White Zinfandel  
*\$4.25 per glass*

Soft Drinks & Juices  
*\$2 per glass*

Bottled Waters  
*\$2 per bottle*

*(A \$15 hourly charge per bartender will be assessed if sales do not average \$100 per hour per bartender.)*

# cocktail service (continued)

Service charges and sales tax will be added to all prices

## other beverages

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House Wines & Champagne

*\$15.95 per bottle*

Sparkling Juice

*\$11.95 per bottle*

Champagne or Wine Punch

*\$37 per gallon*

Budweiser or Bud Light Keg

*\$225 per keg*

Michelob or Michelob Light Keg

*\$250 per keg*

Non Alcoholic Punch

*\$24 per gallon*

Cranberry Pineapple Punch

*\$24 per gallon*

Signature Orange Pineapple Punch

*\$24 per gallon*

Assorted Coca-Cola® Soft Drinks

*\$1.75 per can*

Dasani Bottled Water

*\$1.75 per bottle*

*(Service charges and sales tax will be added to all prices.)*

## white

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### chardonnay

Beringer Woodbridge  
*\$20 per bottle*

St. Julian  
*\$22 per bottle*

Yalumba "Y" Series Unoaked  
*\$26 per bottle*

Beringer Foundess  
*\$27 per bottle*

Edna Valley  
*\$30 per bottle*

Kendall Jackson  
*\$36 per bottle*

Rodney Strong Chalk Hill  
*\$42 per bottle*

La Crema  
*\$45 per bottle*

Robert Mondavi Carneros  
*\$45 per bottle*

Martin Ray  
*\$47 per bottle*

Cambria  
*\$49 per bottle*

### sauvignon blanc

Meridian  
*\$20 per bottle*

Brancott  
*\$25 per bottle*

Mirassau Sun  
*\$25 per bottle*

Chateau St. Jean  
*\$30 per bottle*

Babich  
*\$32 per bottle*

Crossings  
*\$39 per bottle*

Groth  
*\$43 per bottle*

### pinot grigio

Gabbiano  
*\$20 per bottle*

Campanile  
*\$26 per bottle*

# wine list (continued)

Service charges and sales tax will be added to all prices

## white (continued)

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Ecco Domani  
*\$27 per bottle*

Pighin  
*\$35 per bottle*

San Angelo  
*\$42 per bottle*

## red

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### cabernet sauvignon

Woodbridge  
*\$20 per bottle*

Ravenswood  
*\$24 per bottle*

Beringer Foundess  
*\$27 per bottle*

Kendall Jackson  
*\$40 per bottle*

Beaulieu  
*\$41 per bottle*

Martin Ray  
*\$47 per bottle*

Hess Allomi  
*\$54 per bottle*

### other whites

Cline Viognier  
*\$24 per bottle*

Black Star Farms Arcturos  
Late Harves Reisling  
*\$36 per bottle*

Chateau Moncontour Vouvray  
*\$38 per bottle*

### merlot

Bogle  
*\$23 per bottle*

Kendall Jackson  
*\$38 per bottle*

Clos Du Bois  
*\$39 per bottle*

Beringer Napa  
*\$45 per bottle*

Martin Ray  
*\$47 per bottle*

Chatea St. Jean  
*\$53 per bottle*

# wine list (continued)

Service charges and sales tax will be added to all prices

## red (continued)

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### zinfandel

Rancho Zabacoo Lodi  
*\$21 per bottle*

Ravenswood  
*\$25 per bottle*

Cline Ancient Vine  
*\$33 per bottle*

St. Francis Old Vine  
*\$46 per bottle*

Martin Ray  
*\$47 per bottle*

Chatea St. Jean  
*\$53 per bottle*

### pinot noir

Louis Latour  
*\$24 per bottle*

Mark West  
*\$30 per bottle*

Firesteed  
*\$31 per bottle*

Saintsbury Garnet  
*\$45 per bottle*

Frei Brothers  
*\$52 per bottle*

David Bruce  
*\$52 per bottle*

Cambria  
*\$54 per bottle*

Willakenzie  
*\$56 per bottle*

Elk Cove  
*\$59 per bottle*

### shiraz

Archetype  
*\$33 per bottle*

Peter Lehman  
*\$40 per bottle*

### other reds

Jean Luc Columbo Les Abeilles Red  
*\$24 per bottle*

Bogle Petite Sirah  
*\$26 per bottle*

Cline Cashmere Rhone Blend  
*\$34 per bottle*

Yalumba Barossa Shiraz-Viognier  
*\$36 per bottle*

# wine list (continued)

Service charges and sales tax will be added to all prices

## rosé

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Jean Luc Columbo Rosé de Cote Bleue  
*\$26 per bottle*

Cline Mourvedre Rosé  
*\$34 per bottle*

## sparkling

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Korbel  
*\$27 per bottle*

Martini & Rossi Asti  
*\$27 per bottle*

M. Lawrence Sex  
*\$32 per bottle*

Gloria Ferrer Sonoma Brut  
*\$42 per bottle*

L. Mawby Cremant Brut  
*\$48 per bottle*

## dessert wine

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Campbell's Tokay  
*\$40 per bottle*

Tretadue Chocolate  
Amore Port  
*\$57 per bottle*

## projection

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35mm Slide  
(with wireless remote and screen)  
\$25

Overhead Projector  
(with screen)  
\$20

Screen only  
\$20

## video

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Video Cassette Recorder  
\$25

Blank Tape  
\$15

DVD Player  
\$25

Video Projector  
(with remote and screen)  
\$75

25" Monitor  
\$25

Screen only  
\$20

## audio

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Blank Cassette Tapes  
\$5

Handheld-Wireless  
*n/c*

Podium Microphone  
*n/c*

Portable Microphone  
\$20

Lavaliere-Wireless  
*n/c*

CD Player  
\$15

Conference (PZM)  
Microphone  
*n/c*

## miscellaneous

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A/V Assistance  
*\$20/hour*

A/V Cart  
*\$10*

Computer  
Technician  
*Price determined  
after consultation*

Copies  
*10 cents each*

Dance Floor  
(24' x 30')  
*\$100*

Easel  
*n/c*

Extension Cord  
*\$5*

Faxes  
*n/c to send  
10 cents to receive*

Flip Chart  
(with pad and markers)  
*\$20*

Flip Chart (3M)  
(with pad and markers)  
*\$25  
Excluded in Day Rate*

Piano  
*Grand \$45  
Upright Piano \$25*

Laptop Computer  
*\$100*

Laser Pointer  
*\$15*

Power Strip  
*\$5*

PowerPoint  
Remote Mouse  
*\$10*

Wireless Mouse  
*\$10*

Speaker Phone  
*\$20*

Telephone  
Hook-up  
*\$10*

Whiteboard  
(with markers)  
*\$15*