



FETZER CENTER

WESTERN MICHIGAN UNIVERSITY

MENU OPTIONS

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

\$40 per person, per day

INCLUDES:

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
- microphones

We offer an in-room meeting kit, which includes 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.

Sales tax will be added to all prices.

REFRESHMENTS

ALL DAY SERVICE _____

\$11.95 per person, full day • \$8.25 per person, a.m. • \$7.75 per person, p.m.

Morning Continental Breakfast

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

Afternoon Break

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

EXECUTIVE IN-ROOM SERVICE _____

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

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

REFRESHMENTS (CONTINUED)

BREAK TIME

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 quesadillas 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

Assorted Fresh Smoothies from



12 oz. – \$3 each

20 oz. – \$5 each

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

BREAKFAST

All breakfasts include coffee, teas, and juice.

ENTREES _____

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 until golden brown. Served with home-style potatoes.

\$10 per person

Traditional Breakfast

Scrambled eggs and fresh chives served with homestyle 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

With apple wood bacon maple syrup and butter.

\$10 per person

BUFFETS (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
- ham
- onions
- swiss cheese
- bacon
- mushroom
- peppers
- cheddar cheese

\$5 per person, minimum 15 people

Custom Designed Brunch

starts at \$18.95 per person

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

SANDWICHES

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

Roasted Portobella Wrap

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

\$10 per person

Chicken Caesar Wrap

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

\$10 per person

Vegetarian

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

\$10 per person

Smoked Turkey and Gouda Wrap

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

\$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

Club Croissant

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

\$10 per person

Pulled Pork on Grilled Pita

Smoked pork with provolone, pickles, ham and Southern BBQ. Served open face.

\$13 per person

Blackened Chicken Sandwich

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

\$11 per person

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

LUNCH SALADS

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 per person

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

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

LUNCHEON BUFFETS

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

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

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

Barbeque Buffet

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

\$14 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

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

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

LUNCHEON BUFFETS (CONTINUED)

All lunch buffets include coffee, tea and sodas.

BUILD YOUR OWN _____

\$17.95 per person

ENTREES *(select up to two)*

- Smokey pulled pork BBQ
- 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)*

- 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
- Sautéed 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
- Apple pie
- Cherry pie
- Oreo chocolate mousse martini
- Signature key lime parfait
- Dual cheesecake parfait

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

LUNCH ENTREES

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) _____

Carrot cake

Cherry pie

Signature key lime parfait

Double Dutch chocolate cake

Oreo chocolate mousse martini

Dual cheesecake parfait

Apple pie

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

BOXED MENU

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

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

DINNER

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)*

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, 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

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 sweet 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

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

(Continued)

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

DINNER (CONTINUED)

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.

ENTREES *(continued)*

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

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

DINNER (CONTINUED)

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.

SIGNATURE COMBINATIONS

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)

Carrot cake

Double Dutch chocolate cake

Apple pie

Cherry pie

Oreo chocolate mousse martini

Signature key lime parfait

Dual cheesecake parfait

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

Additional \$2 per person

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

DINNER BUFFETS

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
- Aged 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

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

DINNER BUFFETS (CONTINUED)

All dinner buffets include coffee, tea and soda.

BUILD YOUR OWN _____

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

STARCH (Select one)

- Aged 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 sun dried 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
- Apple pie
- Cherry pie
- Oreo chocolate mousse martini
- Signature key lime parfait
- Dual cheesecake parfait

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

HORS D'OEUVRES

Hot & Cold

TIER I _____

\$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 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 mariner chocolate cream for dipping.

Ham Roulade

With herb cream cheese.

Buffalo Wings

Choice of spicy, BBQ 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 _____

\$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 Reuben

Corned beef, sauerkraut with Thousand Island dressing.

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.

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

HORS D'OEUVRES (CONTINUED)

Hot & Cold

TIER III _____

\$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

PARTY SOLUTIONS _____

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

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

HORS D'OEUVRES (CONTINUED)

Hot & Cold

PARTY PLATTER SELECTIONS

Each selection serves approximately 50 people.

Assorted domestic
and imported
cheese and crackers
\$89.75 per platter

Fresh cut fruit
\$97 per platter

Vegetable crudite
with dip
\$89.75 per platter

DRY SNACKS

We estimate one pound per 15–20 guests.

Homemade Hummus
Served with garlic parmesan grilled
flatbread wedges.
\$20 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

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

HORS D'OEUVRES (CONTINUED)

Hot & Cold

RECEPTION ENHANCEMENTS

Dessert Buffet

Chocolate dipped strawberries, assorted mousse in chocolate cups, assorted mini cheesecakes, fresh berry tarts with vanilla custard and assorted éclairs.

\$8 per person

Late Night Pizzas

Served to your guests for a hearty snack before ending the night. Your choice of up to two toppings (8 slices per pizza).

\$13 per pizza

Milk & Cookies Bar

Satisfy your guests' sweet tooth with a delicious assortment of white and flavored milks along with a variety of fresh baked cookies and brownies.

\$5 per person

Coney Bar

This comfort food is a perfect ending to the evening. Hot dogs with all the toppings including mustard, ketchup, onions, chili and cheese.

\$6.50 per person

Nacho Bar

Treat your guests to a zesty late night snack. Assortment of tortilla chips with melted cheddar and Monterey jack cheeses, olives, jalapeños, salsa, guacamole and sour cream.

\$6.50 per person

Candy Table

A delightful way to present a wedding favor. Varied selections of delicious candies displayed in elegant glass dishes.

\$3 per person

Late Night Coffee Station

Regular and decaf coffee along with assorted teas available for your guests to enjoy late in the evening.

\$1.95 per person

Premium Coffee Station

Upgrade your coffee station with regular or decaf coffee including flavored syrups, whipped cream, chocolate shavings, cinnamon sticks, lemon/orange zest, shortbread cookies and biscotti.

\$3.95 per person

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

FROM THE BAKERY

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

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

\$75 / 60 pieces

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

COCKTAIL SERVICE

HOSTED BAR

Premium
Brand Liquors
\$4.25 per drink

Cordials
\$5 per drink

Chardonnay, Merlot,
White Zinfandel
\$4 per glass

House Brand Liquors
\$3.75 per drink

Domestic
Bottled Beer
\$3.50 per bottle

Soft Drinks & Juices
\$1.75 per glass

Martinis/Manhattans
\$4.75 per drink

Imported
Bottled Beer
\$4 per bottle

Bottled Waters
\$1.75 per bottle

CASH BAR

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

Premium
Brand Liquors
\$4.50 per drink

Domestic
Bottled Beer
\$3.75 per bottle

Soft Drinks & Juices
\$2 per glass

Martinis/Manhattans
\$5 per drink

Imported
Bottled Beer
\$4.50 per bottle

Bottled Waters
\$2 per bottle

Cordials
\$5.50 per drink

Chardonnay, Merlot,
White Zinfandel
\$4.25 per glass

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

COCKTAIL SERVICE (CONTINUED)

OTHER BEVERAGES

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.

WINE LIST

WHITE

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

Ecco Domani

\$27 per bottle

Pighin

\$35 per bottle

San Angelo

\$42 per bottle

OTHER WHITES

Cline Viognier

\$24 per bottle

Black Star Farms
Arcturos Late Harvest
Reisling

\$36 per bottle

Chateau
Moncontour Vouvray

\$38 per bottle

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

WINE LIST (CONTINUED)

RED

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

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

Chateau St. Jean
\$53 per bottle

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

Chateau 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

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

(Continued)

WINE LIST (CONTINUED)

RED *(continued)*

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

ROSÉ

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

Cline Mourvedre Rosé
\$34 per bottle

SPARKLING

Korbel
\$27 per bottle

M. Lawrence Sex
\$32 per bottle

L. Mawby
Cremant Brut
\$48 per bottle

Martini & Rossi Asti
\$27 per bottle

Gloria Ferrer
Sonoma Brut
\$42 per bottle

DESSERT WINE

Campbell's Tokay
\$40 per bottle

Tretadue Chocolate Amore Port
\$57 per bottle

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

EQUIPMENT

PROJECTION

35mm Slide

(wireless remote and screen)

\$25

Overhead Projector

(with screen)

\$20

Screen only

\$20

VIDEO

Video Cassette
Recorder

\$25

25" Monitor

\$25

Video Projector

(with remote and screen)

\$75

DVD Player

\$25

Blank Tape

\$15

Screen only

\$20

AUDIO

Blank Cassette Tapes

\$5

Conference (PZM)
Microphone

n/c

Portable Microphone

\$20

Podium Microphone

n/c

Handheld-Wireless

n/c

CD Player

\$15

Lavaliere-Wireless

n/c

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

EQUIPMENT (CONTINUED)

MISCELLANEOUS

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

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