



CATERING MENU

WELCOME

Thank you for choosing to bring your group to our properties!

Please use these menus when planning your food and beverage functions.

Don't feel limited to the constraints of what is listed in these pages, if there is something you had in mind but don't see here just ask your catering representative.

We are here to help you plan and will be happy to assist you however we can.

We look forward to working with you to create functions that fit your group!

Please feel free to contact us with any questions or concerns you may have.



CONTINENTAL BREAKFAST

CONTINENTAL #1

Assorted Chilled Juices
Large Danish, Muffins
Butter, Jam, and Fruit Preserves
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Water

\$10.00

CONTINENTAL #2

Assorted Chilled Juices
Sliced Fresh Seasonal Fruits and Berries
Bagels with Cream Cheese and Whipped Butter
Assorted Muffins, Danish
Butter, Jam, and Fruit Preserves
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Water

\$12.00

**Minimum 20 persons for Buffets.
(Service Provided For 90 Minutes For Continental Breakfast)**

Prices subject to 19% service charge and state sales tax.



PLATED BREAKFAST

All Breakfast Entrees are served with Chilled Fruit Juices, Assorted Fresh Baked Breakfast Pastries and Muffins, Butter, Fruit Preserves, Marmalades, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water.

BREAKFAST

Light and Fluffy Scrambled Eggs served with Breakfast Potatoes, Bacon and Sausage

\$13.00

FRENCH TOAST

French Bread Dipped in Cinnamon Egg Batter. Served with Maple Syrup and Breakfast Sausage.

\$13.00

BAKED APPLE & RAISIN CREPES

Baked Apple and Raisin Crepes. Served with Warm Vanilla Sauce and Breakfast Sausage.

\$13.00

CLASSIC EGGS BENEDICT

Two Poached Eggs on a Toasted English Muffin topped with Canadian Bacon and Hollandaise Sauce, and served with Breakfast Potatoes

\$14.00

STEAK AND EGGS

8oz Broiled New York Steak served with Fluffy Scrambled Eggs and Breakfast Potatoes.

\$16.00

A \$25.00 server fee applies when less than 20 guests are guaranteed.

Prices subject to 19% service charge and state sales tax.



BREAKFAST BUFFETS

BREAKFAST BUFFET 1

Assorted Chilled Juices
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and
Sausage Patties
Breakfast Potatoes
Biscuits and Sausage Gravy
Chef's Bakery Selection to include:
Assorted Danish, Muffins,
Butter, Jam, and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated
Coffee, Tea and Water

\$15.00

BREAKFAST BUFFET 2

Assorted Chilled Juices
Sliced Seasonal Fresh Fruit
Scrambled Eggs with Ham and Cheese
Breakfast Potatoes
Applewood Smoked Bacon and
Sausage Patties
Corned Beef Hash
Baked Apple Crepes with Vanilla Sauce
Freshly Baked Pastries to include:
Assorted Danish, Muffins,
Butter, Jam, and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated
Coffee, Tea and Water

\$17.00

ADDITIONAL BREAKFAST BUFFET ITEMS

OMELETS MADE TO ORDER*

Ham, Bell Peppers, Onions, Cheese, Bacon,
Mushrooms and Spanish Sauce

\$4.50 per person

EGGS BENEDICT

Two Poached Eggs on a Toasted English
Muffin topped with Canadian Bacon and
Hollandaise Sauce

\$3.50 per person

FRENCH TOAST

French Bread dipped in Cinnamon Egg
Batter and Baked.

\$2.00 per person

Minimum 20 persons for Buffets.

***Chef Attendant required @ \$70.00 each, one per every 50 persons.**

Prices subject to 19% service charge and state sales tax.



AM & PM BREAKS

AFTERNOON BREAK

Assorted Cookies
Freshly Brewed Coffee
Decaffeinated Coffee, Tea,
Assorted Sodas and Bottled Water

\$4.00

SWEET TOOTH

Assorted Cookies and Fudge Brownies
Assorted Mini Fruit Tarts
Freshly Brewed Coffee
Decaffeinated Coffee, Tea, Assorted Sodas and Bottled Water

\$6.00

HEALTHY BREAK

Assorted Juices
Low Fat Fruit Yogurts, Granola Bars
Whole Fresh Fruit
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Bottled Water

\$8.00

(Break Service Provided for 30 Minutes)

Prices subject to 19% service charge and state sales tax.



ALL DAY MEETING PACKAGE

All Day Meeting Package includes Continental Breakfast, Morning Break,
Choice of Buffet Lunch and Afternoon Break

CONTINENTAL BREAKFAST

Assorted Chilled Juices
Mini Danish & Muffins
Butter, Jam, and Fruit Preserves
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Water

MORNING BREAK

Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Water

CHOICE OF LUNCH BUFFET

DELI BUFFET

Potato Salad, Coleslaw
Sliced Roast Beef, Ham, Turkey Breast,
Salami and Tuna Salad
American, and Swiss Cheeses
Lettuce with Sliced Tomatoes,
Onions and Pickles
Mustards and Mayonnaise
Sour Dough, Wheat, and Rye Breads
Assorted Cakes
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Water

FAJITA BAR BUFFET

Fiesta Salad with Tomatoes, Cucumbers,
Olives, Mushrooms and Cheddar Cheese
with Southwest Ranch Dressing
Taquitos
Beef and Chicken Fajitas with Green and
Red Bell Peppers, Tomatoes and Onions
Spanish Rice
Refried Beans
Warm Soft Flour Tortillas
Salsa and Cheese
Tortilla Chips
Assorted Cakes
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Water

AFTERNOON BREAK

Assorted Cookies
Freshly Brewed Coffee
Decaffeinated Coffee, Tea, Assorted Sodas
and Bottled Water

Minimum of 20 persons
\$32.00++ per person
Price includes room rental fees

Prices subject to 19% service charge and state sales tax.



A LA CARTE BREAK SELECTIONS

Whole Fresh Fruit
(Oranges, Apples, Pears, Bananas)
\$1.50 per piece

Candy Bars: Snickers, Hershey Almond Bar,
Kit Kat, Plain M&M's, Peanut M&M's,
3 Musketeers, and Almond Joy
\$2.00 each

Chilled Fruit Juices
(serves 6 people)
\$13.00 a Quart

Potato Chips or Chips & Salsa
\$18.00 per bowl

Donuts, Assorted
\$19.50 a dozen

Deluxe Cookies: Chocolate Chip, Peanut
Butter, Sugar and Oatmeal Raisin
\$22.00 a dozen

Muffins: Chocolate Chip, Banana,
Blueberry and Bran
\$23.00 a dozen

Fruit Breads: Banana Nut, Date Nut,
and Apple Cinnamon
\$23.00 a dozen

Danish Pastries, Assorted
\$23.00 a dozen

Croissants
\$23.00 a dozen

Assorted Bagels with Cream Cheese
\$24.75 a dozen

Large Cinnamon Rolls
\$24.75 a dozen

Brownies
\$24.00 a dozen

Lemonade and Fruit Punch
(serves 20 cups)
\$24.00 a gallon

Coffee, Regular or Decaffeinated
(serves 20 cups)
\$32.00 a gallon

Hot Chocolate with Marshmallows and
Chocolate Shavings (serves 20 cups)
\$32.00 a gallon

Iced Tea
(serves 20 cups)
\$32.00 a gallon

Bottled Water
\$1.50 each

Assorted Sodas
\$2.00 each

Prices subject to 19% service charge and state sales tax.



BOXED MEALS TO GO

Boxed meals have been specially designed for groups heading off property who don't have the time to dine inside a banquet room.

BREAKFAST ON THE GO

Low Fat Fruit Yogurt
Freshly Baked Muffin
Starbucks Bottle Cappuccino or Frappuccino
Fruit Cup
Granola Bar

\$10.00

LUNCH ON THE RUN

Sliced Roast Turkey Breast Wrap or Croissant or
Black Forest Ham with Swiss Cheese Wrap or Croissant
Bag of Potato Chips
Fresh Fruit
Gourmet Cookies
Bottled Water

\$10.00

Prices subject to 19% service charge and state sales tax.



LUNCHEON SELECTIONS

(Lunch Served Until 2pm)

Plated Hot Luncheon Entrees include your Choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water and your choice of Dessert.

All Cold Luncheon Entrees include your choice of Soup, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water and your choice of Dessert.

SOUPS

Minestrone
French Lentil
Roasted Tomato Rosemary
Cream of Mushroom with Sweet Sherry
Country Vegetable

SALADS

House Salad
Crisp Romaine and Iceberg Lettuce, Carrots, Radishes,
Cucumbers, Tomatoes with Ranch or Italian Dressing
Classic Caesar Salad
Crisp Romaine Lettuce, Homemade Croutons,
Caesar Dressing and Parmesan Cheese

DESSERTS

Caramel Apple Pie
Apple Strudel with Crème Anglaise
Carrot Cake
Chocolate Fudge Cake
Cheesecake with Strawberry Sauce
Chocolate Brownie with Vanilla Ice Cream

A \$25.00 server fee applies when less than 20 guests are guaranteed.

Prices subject to 19% service charge and state sales tax.



LUNCHEON SELECTIONS

HOT ENTRÉE SELECTIONS

PENNE BOLOGNAISE

Penne Pasta with Italian Sausage
Served with Tomato Sauce
\$15.00

CHEESE RAVIOLI

Cheese filled Pasta Pillows with Vodka
Tomato Sauce
\$15.00

HOT TURKEY SANDWICH

Served Open Faced with Smooth Gravy
\$16.00

BREAST OF CHICKEN PICCATA

Sautéed and Served with Lemon
Butter Sauce
\$16.00

CHICKEN MONTEREY

Grilled Breast of Chicken with Guacamole,
Tomato and Monterey Jack Cheese
Served with Red Wine Sauce
\$16.00

CHICKEN MARSALA

Breast of Chicken Sautéed with Mushrooms,
Deglazed with Marsala Wine and Demi
Glaze
\$16.00

HOT BEEF SANDWICH

Slow Roast Prime Rib served open faced
served with Mashed Potatoes, Vegetables
and Gravy
\$17.00

TENDER POT ROAST

Slowly Braised Beef for Tenderness and
served with Carrots, Celery, Onions, and
Mashed Potatoes with Natural Gravy
\$17.00

NEW YORK STEAK

8 oz. Hand Cut New York Steak, Broiled
and Served with Potato and Vegetables
\$18.00

CASABLANCA ST. LOUIS PORK RIBS

Half Rack of our Tender and Juicy
Cherrywood Smoked Ribs. Served with
Steakhouse Beans and Coleslaw
\$19.00

A \$25.00 server fee applies when less than 20 guests are guaranteed.

Prices subject to 19% service charge and state sales tax.



LUNCHEON SELECTIONS

COLD ENTRÉE SELECTIONS

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce, topped with Grilled Chicken and Focaccia Croutons, Parmesan Cheese and Caesar Dressing.

\$15.00

CHEF'S SALAD

Mixed Greens topped with Julienne Pieces of Turkey, Ham, Swiss Cheese, diced Egg and served with Ranch Dressing.

\$15.00

CHINESE CHICKEN SALAD

Shredded Chicken Breast, Julienne Carrots, Cilantro, Scallions, Crispy Noodles and Honey Dressing.

\$15.00

FRUIT PLATE

A Seasonal selection of Ripe Melons, Grapes and Berries. Served with Cottage Cheese

\$16.00

TUSCAN HARVEST SALAD

Mixed Greens tossed with Grilled Chicken, Mushrooms, Bacon, Almonds, Gorgonzola Cheese, Apples, Dried Cranberries, Crispy Lavoush and Tuscan Italian dressing.

\$17.00

A \$25.00 server fee applies when less than 20 guests are guaranteed.

Prices subject to 19% service charge and state sales tax.



BUFFET LUNCHEONS

Lunch served until 2pm. Buffet Service is 1 1/2 hours.
All Buffet Luncheons include Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Iced Tea and Water.

DELI BUFFET

Garden Mixed Greens with Cherry
Tomatoes, and Croutons
Ranch, Thousand Island and Italian Dressings
Potato Salad, Coleslaw
Sliced Roast Beef, Ham, Turkey Breast,
Salami and Tuna Salad
American, and Swiss Cheeses
Lettuce with Sliced Tomatoes and Onions
Pickles and Olives
Assorted Mustards and Mayonnaise
Sour Dough, Wheat, and Rye Breads
Assorted Cakes and Pies
\$20.00

FAJITA BAR

Fiesta Salad with Tomatoes, Cucumbers,
Olives, Mushrooms and Cheddar Cheese
with Southwest Ranch Dressing
Taqitos
Beef and Chicken Fajitas with Green and
Red Bell Peppers, Tomatoes and Onions
Spanish Rice
Refried Beans
Warm Soft Flour Tortillas
Guacamole, Salsa and Cheese
Tortilla Chips
Assorted Pies and Cakes
\$20.00

THE LIGHT FARE BUFFET

Field Greens with Champagne Vinaigrette
Broiled Rosemary Salmon
Lemon-Herb Chicken
Pineapple Rice Pilaf
Sautéed or Steamed Seasonal Vegetables
Fresh Minted Fruit Salad
Rolls with Butter
Assorted Cakes & Pies
\$21.00

THE MESQUITE BUFFET

Garden Mixed Greens with Cherry
Tomatoes, and Croutons
Ranch, Thousand Island and
Italian Dressings
Potato Salad, Coleslaw
Pulled Pork
Southern Fried Chicken
Yankee Pot Roast
Macaroni and Cheese
Corn on the Cob
Cornbread Muffins and Biscuits
Peach Cobbler
\$22.00

Minimum 20 persons for Buffets.

Prices subject to 19% service charge and state sales tax.



BUFFET LUNCHEONS CONTINUED

THE SALAD LUNCH BUFFET

Your Choice of Two of the Following Salads:

Chopped Chinese Chicken Salad
BBQ Chicken Salad
Fresh Fruit, Pasta, & Chicken Salad with
Poppy Seed Dressing
California Cobb
Grilled Chicken Caesar
Chunky Chicken Walnut Salad
Southwestern Cobb
Classic Chef Salad
Beef Fajita Salad
Curry Chicken Salad
Salmon Nicoise Salad

Your Choice of Two of the Following Salads:

Tossed Greens with choice of two dressings
(Balsamic, Champagne or Raspberry
Vinaigrette, Ranch, Italian)
Traditional Caesar
Grilled Vegetable Salad
Fresh Fruit Salad
Traditional Waldorf
Wild & Long Grain Rice Salad
Orzo with Tomato, Cucumber, & Dill
Greek Salad

Rolls with Butter
Assorted Pies and Cakes

\$18.00

Add a Soup for \$3.50 per person

Roasted Tomato with Rosemary; Cream of Broccoli; Minestrone; Potato Leek;
Cream of Mushroom with Chicken, or Creamy Beef and Baked Potato Soup

Prices subject to 19% service charge and state sales tax.



MESQUITE GAMING • WWW.MESQUITEGAMING.COM • 877-GETAWAY

DINNER SELECTIONS

Plated Dinner Entrees include your Choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water and your choice of Dessert.

SOUPS

Roasted Tomato with Rosemary
Cream of Broccoli
Pasta Fagioli
Minestrone
Potato Leek
Cream of Mushroom with Chicken
Creamy Beef and Baked Potato Soup
Lobster Bisque En Croute \$1.50 Additional

SALADS

House Salad

Crisp Romaine and Iceberg Lettuce, Carrot, Radishes, Cucumbers, Tomatoes with Ranch Dressing or Italian Dressing

Classic Caesar Salad

Crisp Romaine Lettuce, Home Made Croutons, Caesar Dressing and Parmesan Cheese

Steak House Romaine

Romaine wedge served with Sliced Beefsteak Tomatoes. Topped with Diced Bacon and Thin Sliced Red Onions

DESSERTS

Fresh Fruit Tart
Caramel Apple Pie
Cheesecake with Strawberry Sauce
Double Chocolate Blackout Cake
Chocolate Bread Pudding
Tiramisu
Peach Melba

A \$25.00 server fee applies when less than 20 guests are guaranteed.

Prices subject to 19% service charge and state sales tax.



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DINNER SELECTIONS

Plated Dinner Entrees include your Choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water and your choice of Dessert.

CHICKEN PICCATTA

Cutlets quickly sautéed, tender and juicy
Served with a Lemon Butter Sauce.

\$27.00

CHICKEN MILAN

Chicken Breast lightly breaded with Panko
and Parmesan Cheese and Pan Fried.
Served with Lemon Butter Sauce

\$28.00

CHICKEN FORESTIERE

Sautéed Boneless Breast served with a Rich
Red Wine Sauce and Forest Mushrooms

\$28.00

CHICKEN SEDONA

Baked Chicken Breast stuffed with Chorizo
Sausage and Corn Bread. Served with a
Roasted Bell Pepper Sauce

\$29.00

SALMON RIVA

Sautéed Salmon with Artichoke, Tomato
and Basil Butter Sauce

\$30.00

IDAHO TROUT ALMANDINE

Sautéed Trout served with Almond
Butter Sauce.

\$30.00

HERB CRUSTED AND SLOW ROASTED PRIME RIB OF BEEF

Certified Black Angus Beef.
Served with Au Jus.

\$32.00

NEW YORK STEAK

12 oz. Char-Grilled

\$32.00

BLACKENED SWORDFISH

Broiled and served with a Chive Beurre
Blanc Sauce.

\$32.00

FILET MIGNON

8 oz. Center Cut Char-Grilled.
Served with a Red Wine Sauce.

\$34.00

GRILLED Tournedos of Beef

Served with a Peppered Brandy
Mushroom Sauce

\$34.00

A \$25.00 server fee applies when less than 20 guests are guaranteed.

Prices subject to 19% service charge and state sales tax.



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DINNER SELECTIONS

Combination Entrees

Plated Dinner Entrees include your Choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water and your choice of Dessert.

CHICKEN BREAST AND SALMON FILET

Semi-Boneless Breast and Salmon both grilled and served with Madeira Sauce

\$34.00

FILET MIGNON AND CHICKEN

Grilled 6 oz. Beef Filet with a Semi-Boneless Chicken Breast, served with Forestiere Demi Sauce

\$38.00

GRILLED FILET MIGNON AND SALMON FILET

Finest Beef and Salmon Char-Grilled. Served with Red Wine and Beurre Blanc Sauces.

\$42.00

6 OZ. FILET OF TENDERLOIN AND LOBSTER

Char-grilled Filet of Beef with a broiled Lobster Tail Drawn Butter and Peppercorn Sauce

\$48.00

A \$25.00 server fee applies when less than 20 guests are guaranteed.

Prices subject to 19% service charge and state sales tax.



BUFFET DINNER SELECTIONS

Buffet Service is 1 1/2 hours. Buffet Dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Water.

CASABLANCA DINNER BUFFET

Garden Mixed Greens with Cherry Tomatoes, and Croutons
Ranch, Thousand Island & Italian Dressings
Potato Salad
Pulled Pork Pasta Salad
Southern Fried Chicken
Grilled Salmon with Dill Cream Sauce
Baked Ziti Bolognese
Pork Chops with Sautéed Apples and Bacon
Oven Roasted Red Bliss Potatoes
Chef's Selection of Fresh Vegetables
Assorted Rolls and Butter
Assorted Pies and Cakes

\$34.00

ITALIAN BUFFET DINNER

Crisp Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing
Anti Pasta Salad
Chicken Parmigiana
Pesto Grilled Salmon, Sun-dried Tomato Sauce
Stuffed Pork Loin Saltimbocca
Manicotti with Red Pepper Cream Sauce
Broccoli with Garlic and Oil
Garlic Mashed Potatoes
Italian Rolls and Butter
Assorted Pies and Cakes

\$35.00

CHINESE DINNER BUFFET

Egg Flower Soup
Vegetable Egg Rolls
Sweet and Sour Chicken
Beef and Broccoli
Salt & Pepper Pork Chops
Stir Fry Vegetables
Pork Fried Rice
Assorted Cakes

\$35.00

BBQ DINNER BUFFET

Mixed Greens with Assorted Dressings
Tomato Wedges with shaved Red Onion and Oregano
Red Bliss Potato Salad
Coleslaw
Cherrywood Smoked Tri-Tip of Beef
Breaded Shrimp
BBQ Pork Ribs
Southern Fried Chicken
Loaded Mashed Potatoes
Fresh Vegetable Medley
Macaroni and Cheese
Buttermilk Biscuits
Jalapeno Corn Muffins
Bread Pudding
Fruit Cobbler

\$36.00

OASIS BUFFET

Mixed Green Salad with Ranch, Italian and Fat Free Bell Pepper Vinaigrette
Potato Salad
Marinated Mushroom Salad
Herb Roasted Chicken
Braised Short Ribs of Beef
Grilled Herb Infused Salmon
Cheese Tortellini Pomodoro
Garlic Mashed Potatoes
Fresh Vegetable Medley
Assorted Pies and Cakes
Assorted Rolls and Butter

\$36.00

Minimum 20 persons for Buffets.

Prices subject to 19% service charge and state sales tax.



RECEPTION ITEMS

HOT HORS D'OEUVRES (per 100 pieces)

Mini Quiche Lorraine
\$160.00

Honey Chicken Drumettes
\$160.00

Mini Pizza Tarts
\$160.00

Stuffed Jalapeno Popper
\$160.00

Spanakopita
\$165.00

Chicken Wings with Dipping Sauce
\$165.00

Vegetable Spring Rolls
\$165.00

Swedish or Barbecue Meatballs
\$170.00

Pork Filled Pot Stickers
\$175.00

Italian Sausage and Mozzarella Stuffed
Mushrooms
\$180.00

Cherrywood Smoked Pork Ribs
\$195.00

Oriental Beef Sate
\$200.00

Scallops wrapped in Bacon
\$210.00

Breaded Fried Shrimp
\$245.00

COLD HORS D'OEUVRES (per 100 pieces)

Chicken Salad on Banana Bread
\$170.00

Tomato and Buffalo Mozzarella on Bruschetta
\$170.00

California Rolls
\$175.00

Roast Beef with Asparagus and Boursin
Cheese
\$200.00

SEAFOOD ON ICE (per 100 pieces)

Raw Oysters on the Half Shell
\$215.00

Shrimp on ice with Brandied Cocktail Sauce
and Lemon
\$350.00

Alaskan Crab Claws on Ice with Cocktail
and Mustard Sauces
\$370.00

Prices subject to 19% service charge and state sales tax.



RECEPTION ITEMS

CARVING STATIONS

Roast Turkey Breast (50 persons)
\$160.00 each

Garlic Crusted Roast Pork Loin (25 persons)
\$165.00 each

Whole Brown Sugar Glazed Ham (50 persons)
\$180.00 each

Top Round of Beef (50 persons)
\$200.00 each

Boneless Roast Prime Rib (25 persons)
\$250.00 each

Strip of Sirloin Beef (25 persons)
\$260.00 each

Whole Tenderloin of Beef (20 persons)
\$325.00 each

Baron of Beef (200 persons)
\$650.00 each

All carved items served with appropriate
sauces and miniature rolls.

\$100.00 Charge for Uniform Chef

ADDITIONAL ITEMS

Display of Domestic and Imported Cheeses

Includes: Boursin, Cheddar, Smoked Gouda,
Jarlsberg, Bleu, garnished with Grapes,
Strawberries, and variety of Crackers

Small (serves 25-50 persons)
\$170.00 each

Medium (serves 50-75 persons)
\$225.00 each

Large (serves 75 -100 persons)
\$350.00 each

Display of Fresh Vegetables

Served with Sour Cream Ranch Dip

Small (serves 35-50 persons)
\$140.00 each

Medium (serves 50-75 persons)
\$190.00 each

Large (serves 75-100 persons)
\$240.00 each

Display of Fresh Sliced Fruit

Small (serves 35-50 persons)
\$190.00 each

Medium (serves 50-75 persons)
\$260.00 each

Large (serves 75-100 persons)
\$350.00 each

Prices subject to 19% service charge and state sales tax.



WINE LIST

CABERNET SAUVIGNON

| | |
|---------------------------------------|---------|
| Beringer Founder's Estate, California | \$24.00 |
| Black Opal, South-Eastern Australia | \$25.00 |
| Clos du Bois, Sonoma County | \$32.00 |
| Robert Mondavi, Napa Valley | \$48.00 |
| Franciscan "Oakville," Napa Valley | \$52.00 |

MERLOT

| | |
|--|---------|
| Stone Cellars by Beringer, California | \$16.00 |
| Concha Y Toro "Explorador," Maipo Valley, Chile | \$17.00 |
| Columbia Crest, Grand Estates, Columbia Valley | \$23.00 |
| Beringer, Founders' Estate, California | \$25.00 |
| Chateau St. Michelle, Columbia Valley | \$32.00 |
| Sterling Vintner's Collection, Central Coast | \$34.00 |
| Rutherford Hill, Napa Valley | \$52.00 |
| Ferrari-Carano, Sonoma County | \$54.00 |

PINOT NOIR

| | |
|------------------------------|---------|
| Meridian, Santa Barbara | \$24.00 |
| Argyle, Oregon | \$39.00 |
| Edna Valley, San Luis Obispo | \$48.00 |
| King Estate, Oregon | \$52.00 |

SHIRAZ

| | |
|-------------------------------------|---------|
| Black Opal, South-Eastern Australia | \$24.00 |
| Greg Norman, Australia | \$32.00 |

CHAMPAGNE & SPARKLING WINES

| | |
|---|---------|
| Marquis Da La tour Brut, France | \$15.00 |
| Mumm Cuvee Napa, Brut Prestige, Napa | \$38.00 |
| Moet et Chandon White Star, France | \$70.00 |

CHARDONNAY

| | |
|---|---------|
| Black Opal, South-Eastern Australia | \$24.00 |
| Chateau Ste. Michelle, Columbia Valley | \$25.00 |
| Kendall-Jackson, Sonoma County | \$27.00 |
| Hess Collection, Napa | \$46.00 |
| Jordan, Russian River Valley | \$52.00 |
| Ferrari-Carano, Alexander Valley | \$60.00 |

PINOT GRIGIO

| | |
|--|---------|
| La Famiglia di Robert Mondavi, California | \$29.00 |
| Santa Margherita, Alto Aidge, Italy | \$39.00 |

SAUVIGNON BLANC

| | |
|---|---------|
| Kim Crawford, Marlborough, Australia | \$30.00 |
| Sterling Vineyards, Napa | \$32.00 |
| Ferrari-Carano, Fume Blanc, Sonoma | \$34.00 |

OTHER WHITES

| | |
|---|---------|
| Beringer White Zinfandel, California | \$16.00 |
| Klaus Dillman Piesporter Goldtröpfchen | |
| Riesling Spatlese, Germany | \$22.00 |
| Dr. Loosen Riesling, Germany | \$24.00 |
| Folie à Deux, Ménage à Trois White, California | \$26.00 |

Additional Wine Selections are available upon request.

Prices subject to 19% service charge and state sales tax.



BEVERAGE

DRINK PRICES - HOSTED / CASH

| | |
|---------------|-----------------|
| Call Brand | \$4.00 / \$4.25 |
| Premium Brand | \$5.00 / \$5.25 |
| Domestic Beer | \$2.75 / \$3.00 |
| Imported Beer | \$3.25 / \$3.50 |
| House Wine | \$3.00 / \$3.25 |
| Soft Drinks | \$2.00 / \$2.25 |
| Water | \$1.50 / \$1.75 |

HOSTED BAR

Host pays for all drinks ordered by guests. All drinks are subject to sales tax and service charge. If a \$500.00 bar tab is not reached a \$100.00 Bartender Service Charge will be incurred.

CASH BAR

\$100.00 Bartender Service Charge is required and guests pay cash for all beverages. \$300.00 Minimum guarantee is required on all cash bars.

All Bars are 4 hours maximum.

Additional Hours \$25.00 per hour.

Brands Stocked on All Bars:

CALL BRANDS

Cutty Sark, Seagrams 7 & VO, Skyy Vodka, Jack Daniels, Beefeater, Bacardi, Captain Morgan, Cuervo Gold, Christian Brothers

PREMIUM BRANDS

Dewars, Crown Royal, Absolut, Tanqueray, Cabo Wabo

DOMESTIC BEERS

Budweiser, Bud Light, Coors Light, Miller Lite

IMPORTED BEERS

Corona and Heineken

HOUSE WINES

Cabernet, Century Cellars by BV Merlot, Stone Cellars by Beringer Chardonnay, Pebble Creek White Zinfandel, Nathanson Creek

Prices subject to 19% service charge and state sales tax.



AUDIO-VISUAL & MEETING ACCESSORIES

AUDIO:

| | |
|---|----------|
| Table, Podium or Standing Wired Microphone | \$20.00 |
| Wired Lavalieri Microphone | \$90.00 |
| Wireless: Handheld, Lavalieri Microphones (UHF) | \$90.00 |
| Mixer, Up to 4 microphones or sources | \$50.00 |
| Mixer, Up to 8 microphones or sources | \$125.00 |
| Mixer, Up to 16 microphones or sources | \$175.00 |
| Mixer, Up to 24 microphones or sources | \$300.00 |
| Compact Disc Player | \$30.00 |
| Compact Disc Recorder | \$100.00 |
| Powered Speaker | \$125.00 |
| Full Range Speaker | \$100.00 |
| Subwoofer | \$125.00 |
| Stereo Amplifier | \$100.00 |
| Graphic Equalizer | \$95.00 |
| Clear COM Headset and Belt pack | \$40.00 |
| In House Audio Patch | \$95.00 |

VIDEO:

| | |
|---------------------------------|----------|
| LCD Projector, 2000 Lumens | \$175.00 |
| 46" Flat screen Data TV | \$175.00 |
| 36" TV | \$150.00 |
| 1/2" VHS Player/Recorder – NTSC | \$15.00 |
| DVD Player | \$25.00 |

VISUAL:

| | |
|------------------------------|---------|
| Overhead Projector with cart | \$30.00 |
| 6' Tripod Screen | \$20.00 |
| 8' Tripod Screen | \$30.00 |
| 10'x10' Table Top Screen | \$40.00 |

MEETING ACCESSORIES:

| | |
|------------------------------|---------|
| Conference Speaker Phone | \$75.00 |
| Flipchart with Pad & Markers | \$25.00 |
| Standard Easel | \$15.00 |
| Projection Cart | \$25.00 |
| A/C Extension | \$10.00 |
| Power Strip | \$5.00 |
| White Board with Markers | \$20.00 |
| Podium | \$20.00 |

FACILITY INFORMATION:

| | |
|--|----------|
| Technical Supervision | \$75.00 |
| Scissor Lift | \$250.00 |
| Standard DID Phone Line, Per Day | \$75.00 |
| Wireless High Speed Access in Grand Ballroom | \$50.00 |

OTHER

| | |
|-----------------------|----------|
| Dance Floor 12' x 12' | \$200.00 |
| Dance Floor 15' x 15' | \$250.00 |
| Dance Floor 18' x 18' | \$300.00 |
| Dance Floor 21' x 21' | \$350.00 |
| Riser 6'x8'x12" | \$40.00 |

All Audio-Visual equipment brought in by customer must be fully self contained. Client must load in, set up, take down own equipment. If client owned equipment is used, client must provide own extension coeds & power strips. In the event the client requires assistance to set up or operate own equipment tech fees will apply.

Prices subject to 19% service charge and state sales tax.



Hospitality Room Packages

Salty & Sweet Package

Assorted Cookies and Fudge Brownies
Assorted Candy Bars
Planters Mixed Nuts
Pretzels and Potato Chips
Beer, Assorted Soft Drinks, and Bottled Water
\$10.00 per person ++

Appetizer Package

Vegetable Display with Ranch Dip
Chicken Wings
BBQ Meatballs
Vegetable Spring Rolls
Chips and Salsa
Beer, Assorted Soft Drinks, and Bottled Water
\$12.00 per person ++

Southwestern Package

Nacho Bar: Tortilla Chips, Sour Cream,
Guacamole, Cheese, Jalapenos, Salsa,
Pico De Gallo & Roasted Corn Salsa
Mini Burritos
Jalapeno Poppers,
Taquitos
Churros with Cinnamon
Beer, Assorted Soft Drinks, and Bottled Water
\$14.00 per person ++

Two Beverages per person are included in each package.

Additional beverages per person available upon request.

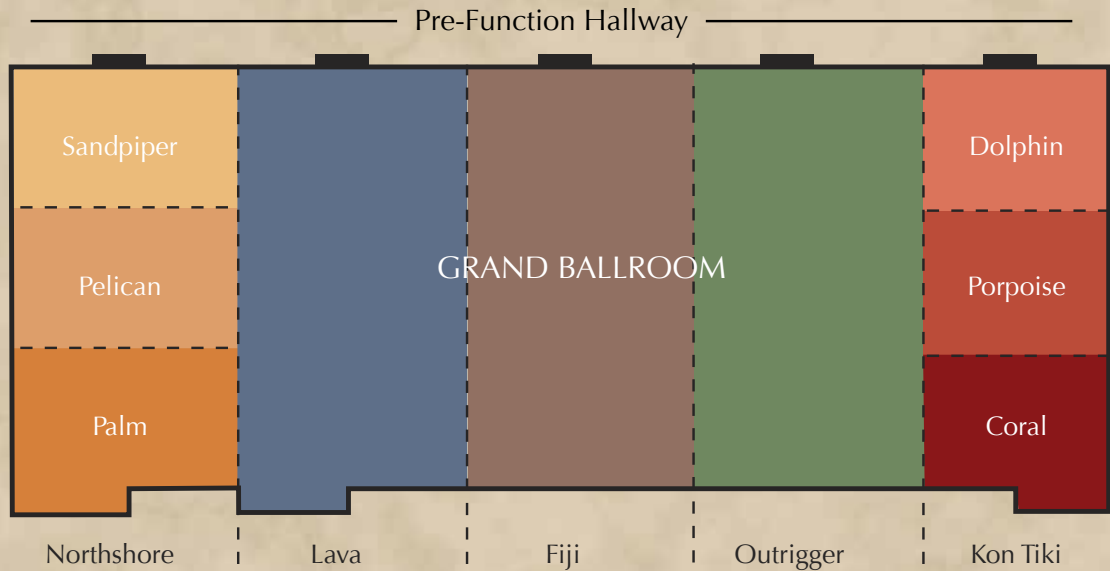
All packages are one hour in duration.

20 person minimum

40 person maximum

Prices subject to 19% service charge and state sales tax.





| | Theater | Class Rm | Banquet | U-Shape | Hollow Sq | Sq Ft | Dimensions | Ceiling |
|--|---------|----------|---------|---------|-----------|---------------|------------|---------|
| Grand Ballroom | 845 | 342 | 400 | | | 8890 | 155x58 | 11' |
| Kon Tiki | 156 | 54 | 70 | 30 | 36 | 1566 | 27x58 | 11' |
| Dolphin | 38 | 14 | 20 | 14 | 16 | 486 | 27x18 | 11' |
| Porpoise | 39 | 18 | 20 | 14 | 16 | 513 | 27x19 | 11' |
| Coral | 40 | 16 | 20 | 14 | 16 | 567 | 27x21 | 11' |
| Outrigger | 168 | 72 | 80 | 30 | 36 | 1,650 | 30x55 | 11' |
| Fiji | 168 | 72 | 80 | 30 | 36 | 1,650 | 30x55 | 11' |
| Lava | 168 | 72 | 80 | 30 | 36 | 1,740 | 30x58 | 11' |
| North Shore | 185 | 72 | 90 | 32 | 40 | 2,204 | 38x58 | 11' |
| Sandpiper | 64 | 24 | 30 | 18 | 20 | 722 | 38x19 | 11' |
| Pelican | 64 | 24 | 30 | 18 | 20 | 722 | 38x19 | 11' |
| Palm | 60 | 22 | 30 | 18 | 20 | 760 | 38x20 | 11' |
| Moroccan Room | | | 40 | | | 950 | 35x27 | 8' |
| Casa Del Sol | | | 50 | | | 1,200 | | |
| Showroom | 500 | 250 | 282 | | | 3,800 | 56x66 | 15'-18' |
| Event Center | 2,800 | | 1,000 | | | 33,000 | 200x165 | 22'-45' |
| Pool Area | | | | | | 28,000 | | |
| Total Approximate Convention / Meeting area | | | | | | 70,000 | | |

Grand Ballroom Exhibits 40 - 10'X10' • Event Center Exhibits 125 - 10'X10'

