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RECOMMENDED VENDOR LIST

Entertainment/Disc Jockeys

TLW Entertainment Inc.
Terry Wilson
317-255-1017

Grapevine Productions
Mark Beecher
317-852-3353

Pro-Sound Entertainment
Jason Fritz
317-776-1962

Indy Sounds
Brian Jones
317-889-9556

Jeff Hill
765-744-6214

Sunny Moon
317-776-3663

Tim Fuller
317-507-5460

DJ's Direct
317-295-DJ4U

Florists

McNamara of Carmel
Alan Thompson
317-848-1531

Enflora
Toomie Ferris
317-913-9300

Videographers

Indy Visual
Bob Ridge
317-59-VIDEO
www.indyvisual.com

Photographers

Troy Hill Photography
317-431-7400
www.troyphoto.com

Andrew Rippy Scalini
317-598-1995
www.scaliniweddings.com

Scott Barrett
317-849-4988
www.scottbarrett.net

Rich Miller Photography
317-446-1708
www.richweddings.com

Entertainment Themes

Elite Casino Productions, Inc.
317-784-3596

Audio Visual

In house equipment supplied by Electronic Evolutions

Markey's Audio Visual
317-783-1155
www.markeys.com

Wedding and Special Occasion Cakes

Kyla Garcia
765-432-0665

Special Event Planners

Premier Events
David Jackson
317-867-1189

Rayna Traylor
317-251-7402

Casey Scott
317-331-7714

Overnight Accommodations

Sheraton Keystone Crossing
8787 Keystone Crossing
Indianapolis, IN 46250
317-846-2700

Courtyard Indianapolis-Castleton
8670 Allisonville Road
Indianapolis, IN 46250
317-576-9559

Candlewood Suites
8111 Bash Street
Indianapolis, IN 46250
317-595-9292

Doubletree Guest Suites
11355 N. Meridian Street
Carmel, IN 46032
317-844-7994

Jameson Inn
8380 Kelly Lane
Indianapolis, IN 46250
317-849-8555

Homewood Suites
2501 East 86th Street
Indianapolis, IN 46240
317-253-1919

Staybridge Suites
9780 Crosspoint Boulevard
Indianapolis, IN 46256
317-577-9500

Marriot Town Place Suites
8468 Union Chapel Road
Indianapolis, IN 46240
317-255-3700

Hampton Inn
6817 East 82nd Street
Indianapolis, IN 46250
317-576-0220

Spring Hill Suites by Marriott
9698 Hague Road
Indianapolis, IN 46256
317-841-0416
317-284-8903

RENTAL TIMES

Start and finish times

Saturday Events

Afternoon

11:00 AM – 4:00 PM

Evening

6:00 PM – 3:00 AM

Monday through Thursday Events

Morning

8:00 AM – 5:00 PM

Evening

6:00 PM – Midnight

Friday and Sunday Events

Morning

8:00 AM – 5:00 PM

Evening

6:00 PM – 1:00 AM

THE CHAMPAGNE ROOM

Vaulted ceilings, champagne bottles, hardwoods and outside windows, with adjoining patio bordered by flowers, trees and water

Room Rental

Saturday room rental: \$1,750

Saturday food and beverage minimum: \$10,000

Only available with Chardonnay and Cabernet Rooms on Saturday evenings

Monday – Thursday room rental: \$400

Food and beverage minimum: \$1,500

Friday and Sunday room rental: \$400 (afternoon) / \$500 (evening)

Food and beverage minimum: \$1,500 (afternoon) / \$2,500 (evening)

Capacity

1,200 square ft.

Plated meal: 80 – 100

Buffet: 60

Hors d'oeuvres reception: 125

Theatre style: 160

Classroom style: 40

Adjoining patio: Seats 80 for plated meal

THE CHARDONNAY ROOM

Modern elegance with memorable views, this room features a continuous view of the lake, garden and trees with an adjoining patio.

Room Rental

Saturday room rental: \$1,750

Saturday food and beverage minimum: \$10,000

Only available with Champagne and Cabernet Rooms on Saturday evenings

Monday – Thursday room rental: \$400

Food and beverage minimum: \$1,500

Friday and Sunday room rental: \$400 (afternoon) / \$500 (evening)

Food and beverage minimum: \$1,500 (afternoon) / \$2,500 (evening)

Capacity

1,200 square ft.

Plated meal: 80 – 100

Buffet: 60

Hors d'oeuvres reception: 125

Theatre style: 160

Classroom style: 40

Adjoining patio: Seats 80 for plated meal

THE CABERNET ROOM

Modern elegance with memorable views, this room features a continuous view of lake and trees with an adjoining patio. Featured throughout the room are fresh plants, sky lights, contemporary wall sconces and chandeliers.

Room Rental

Saturday room rental: \$750 (afternoon) / \$1,750 (evening)

Saturday food and beverage minimum: \$7,000 (afternoon) / \$10,000 (evening)

Only available with Chardonnay and Champagne Rooms on Saturday evenings

Monday – Thursday room rental: \$400

Food and beverage minimum: \$1,500 (afternoon) / \$2,500 (evening)

Friday and Sunday room rental: \$400 (afternoon) / \$500 (evening)

Food and beverage minimum: \$1,500 (afternoon) / \$6,500 (evening)

Capacity

Plated meal: 320 – 360

Buffet: 270

Hors d'oeuvres reception: 600

Theatre style: 550

Classroom style: 200

Adjoining patio: Seats 80 for plated meal

THE RIESLING ROOM

*Hand painted full length mural with a magnificent views of the lake and trees, plus an adjoining patio.
This room features a private entrance as well as private restrooms.*

Room Rental

Saturday room rental: \$750

Food and beverage minimum: \$5,000

Monday – Friday and Sunday room rental: \$400

Food and beverage minimum: \$1,500 (Mon-Thurs) / \$4,000 (Fri and Sun)

Capacity

2,100 square ft.

Plated meal: 70 – 170

Buffet: 150 – 170

Hors d'oeuvres reception: 400

Theatre style: 300

Classroom style: 120

Adjoining patio: 100

TRIO: CHAMPAGNE, CHARDONNAY, CABERNET ROOMS PLUS PATIOS

Only available as a 3-room package on Saturday evening events

Room Rental

Friday and Sunday room rental: \$1,500

Food and beverage minimum: \$7,500

Saturday room rental: \$1,750

Food and beverage minimum: \$10,000

ALL SPACE: CHAMPAGNE, CHARDONNAY, CABERNET, RIESLING ROOMS PLUS PATIOS

Room Rental

Monday through Friday & Sunday room rental: \$1,500

Food and beverage minimum: \$12,000

Saturday room rental: \$2,000

Food and beverage minimum: \$14,000

CEREMONY GARDENS

Additional cost of \$3.50 for each white resin chair

Garden Rental

Friday and Sunday garden rental: \$750

Saturday garden rental: \$1,500

RENTAL ITEMS

Linens

Additional skirting: \$27.50 each
Standard chaircover with sash (installed): \$6 and up
Floor length linens: \$20 each and up
Specialty napkins: \$1.50-\$2 each

Room Decor

Floor risers (4ft x 8ft section): \$150 each section
Dance floor (3ft x 3ft section): No charge
Pipe and drape: \$20 per 8 ft section

Table Top

Silver chargers: \$3.00 per person
Gold chargers: \$3.00 per person
Ratan chargers: \$3.00 per person
Beaded lamp: \$5.00
White folding chairs: \$3.50 each
Table floral centerpieces: \$35 – \$125
Buffet floral pieces: \$75 – \$200

Vendor Services

Valet parking: Inquire with sales person
Piano: Inquire with sales person
Security guards: \$50 per hour with a 4-hour minimum per security officer per 30 children or less
Floral: Inquire with sales person
Fireworks: \$1,800 and up
Entertainment: Inquire with sales person
Party favors: Inquire with sales person
Coat check: \$1.50 per person (coat check is required for all December events)
Candy bar: Inquire with sales person
Candy & nuts in silver chargers: Inquire with sales person
Gift baskets for guests at hotels: \$40 and up
Martini luge: \$350
Monogrammed ice sculpture: \$350
Chocolate fountain: \$300

Plated Dinner Additions

Mignardise: \$5 per person
Amuse Bouche: \$4 – \$6 per person

RENTAL ITEMS

(Continued)

Items included with all Events

Room rental and adjoining patio

China, glass and silver: Steelite china, Villeroy and Boch platters, Corby Hall flatware

Chaffing dishes: World Tableware Millennium

Table Center: mirror tile, silver lamp and 4 votive candles

Cocktail tables set with silver lamp

Tables: 5 ft rounds or 6 ft rounds

Chairs: food service only (plum)

House linens and napkins: white or black

Buffet skirting: cabernet, olive, white, black, champagne, chocolate

AUDIO VISUAL

All food, beverage and rental items subject to a 22% service charge and 9% tax

Item	Rental Price
LCD projector	\$300
26" monitor	\$150
DVD player	\$50
VCR player	\$50
CD player	\$50
Podium	No charge
Lavaliere microphone	\$115
Wireless microphone	\$115
Multi-microphone system	Please inquire
Flip chart with post-it pad	\$35 including markers and 1 pad
Post-it flip chart pad	\$25 each additional
Overhead projector	\$40
Screen	\$40
Laptop computer	\$250
Wireless presentation mouse	\$55
DSL Internet access (per day)	\$75
Phone access (local, per day)	\$50
PolyCom conference call speaker	\$175 (includes phone access)
Technician labor	\$50 per hour with a minimum of 4 hours

MONTAGE MEETING PACKAGE

*Includes table set according to your diagram; tables, chairs, linens, skirting
(Minimum 25)*

Continental Breakfast

Assorted Breakfast Pastries

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

Fresh Fruit Display

Gold Pineapple, Melons, Berries, and Grapes with Cherry Almond Dip

Assorted Nantucket Juices

European Roast Coffees

Regular Coffee, Decaffeinated Coffee and Hot Tea
Cream, Sugar and Sweet & Low

Morning Break 10:30 AM

Refresh Coffee, Decaffeinated Coffee
Bottled Water
Assorted Soft Drinks

Lunch 12 Noon

Select from the following lunches:

Deli Meat and Cheese, Hoagie Luncheon, Deli Assortment or Grilled Chicken Breast Platter Luncheon

Afternoon Break 2:30 PM

Kahn's Break

Fresh Whole Fruit, Bottled Water, Assorted Soft Drinks

On The Tables

Paper Pads
Pens
Water
Mints

\$41.00 per person plus 22% service charge and 9% tax

WALL STREET MEETING PACKAGE

*Includes table set according to your diagram; tables, chairs, linens, skirting
(Minimum 25)*

Continental Breakfast

Assorted Breakfast Pastries

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

Fresh Fruit Display

Gold Pineapple, Melons, Berries and Grapes with Cherry Almond Dip

Assorted Nantucket Juices

European Roast Coffees

Regular Coffee, Decaffeinated Coffee and Hot Tea
Cream, Sugar and Sweet and Low

Kahn's Break 10:30 AM

Fresh Whole Fruit

Bottled Water, Assorted Soft Drinks

Lunch 12 Noon

Select from Themed Luncheons or Luncheon Buffet

Afternoon Break 2:30 PM (Select 1)

Marketplace Break

Basket of Fresh Baked Goods

Lemon Bars, Raspberry Linzer Bars, Chocolate Toffee Bars and Apricot Bars, Kahn's Jumbo Chocolate Chip Cookies, Kahn's Mammoth Brownies with Walnuts

Bottled Water, Assorted Soft Drinks

WALL STREET MEETING PACKAGE

(Continued)

Chocolate Decadence

Chocolate-Covered Strawberries

Chocolate Caramel Macadamia Nut Tarts

Chocolate Brownies

Chocolate Toffee Bar

Chocolate Swirl Bar

Bottled Water, Assorted Soft Drinks

Snack Break

Pretzels, Tortilla Chips and Pita Chips

With Con Queso Dip, Raspberry Honey Mustard and Hummus

Bottled Water, Assorted Soft Drinks

On The Tables

Paper Pads

Pens

Water

Mints

\$55 per person plus 22% service charge

PLATED BREAKFAST MEALS

All plated breakfast entrees include:

Fresh Fruit Platter

Melons, Berries, Grapes, Gold Pineapple with Raspberry Poppysseed Yogurt Dip

Breakfast Pastries Basket

Croissants and Muffins with Butter and Preserves

European Roast Coffees

Regular Coffee and Decaffeinated Coffee
Cream, Sugar, Sweet & Low and Equal

Fresh Orange Juice

Entrees

Scrambled Eggs

With Chives, Peppered Bacon, Kahn's Hash Brown Potatoes
\$16.00 per person plus 22% service charge and 9% Tax

Asparagus and Red Pepper Frittata

With Crispy Yukon Gold Potatoes and Caramelized Onions
\$16.00 per person plus 22% service charge and 9% tax

French Toast

Stuffed with Mascarpone Cheese and a Warm Berry Compote
Potato Roti with Horseradish Cream
\$17.00 per person plus 22% service charge and 9% Tax

Eggs Benedict

Served Traditionally or with Smoked Salmon and Spinach
Roasted Fingerling Potatoes with Onion and Peppers
\$19.00 per person plus 22% service charge and 9% Tax

Breakfast Strata

Eggs, Gerhard's Sausage, Vegetables and Kahn's Breakfast Potatoes
\$18.00 per person plus 22% service charge and 9% tax

BREAKFAST BUFFET ONE

Continental Breakfast (Minimum 25)

Assorted Breakfast Pastries

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

Fresh Fruit Display

Gold Pineapple, Melons, Berries and Grapes with Cherry Almond Yogurt Dip

Assorted Nantucket Juices

European Roast Coffees

Regular Coffee and Decaffeinated Coffee

Cream, Sugar and Sweet & Low

\$12.50 per person plus 22% service charge and 9% tax

Deluxe Continental adds the Following:

Flavored Yogurts

Protein Bars

Breakfast Bars

Homemade Granola

Cereals and Milk

\$3.00 additional per person plus 22% service charge and 9% tax

BREAKFAST BUFFET TWO

(Minimum 25)

Assorted Breakfast Pastries

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

Fresh Fruit Display

Gold Pineapple, Melons, Berries, and Grapes with Cherry Almond Dip

Breakfast Casserole

Eggs, French Ham, Canadian Cheddar, Onions and Peppers

Kahn's Breakfast Potatoes

Peppered Bacon and Pork Sausage

Assorted Nantucket Juices

European Roast Coffees

Regular Coffee and Decaffeinated Coffee

Cream, Sugar and Sweet & Low

\$18.00 per person plus 22% service charge and 9% tax

BREAKFAST BUFFET THREE

(Minimum 25)

Assorted Breakfast Pastries

Croissants, Muffins, Danish and Bagels with Cream Cheese, Butter and Preserves

Fresh Fruit Display

Gold Pineapple, Melons, Berries and Grapes with Citrus Yogurt Dip

Smoked Salmon Display

With Tomatoes, Onions, Capers and Mini Bagels with Cream Cheese
Served with a Dill Cream Sauce

Breakfast Bread Pudding

Bread Pudding with Roasted Red Peppers, Spinach and Mozzarella with an Herb Cream Sauce

Baked Cinnamon Apples

With Raisins and Dried Currants

Lyonnais Potatoes

With Rosemary and Caramelized Onions

Spiral Cut Nueske Ham with Maple Glaze

Assorted Nantucket Juices

European Roast Coffees

Regular Coffee and Decaffeinated Coffee
Cream, Sugar and Sweet & Low

\$23.00 per person plus 22% service charge and 9% tax

BREAKFAST BUFFET FOUR

(Minimum 25)

Assorted Breakfast Pastries

Croissants, Muffins and Bagels with Cream Cheese, Butter and Preserves

Fresh Fruit Display

Gold Pineapple, Melons, Berries, and Grapes with Citrus Yogurt Dip

Poached Salmon Display

With Cucumber, Onions, Capers and Dill Sauce

Asparagus and Red Pepper Frittata

Baked Cinnamon Honey Pecan French Toast

Served with Grand Marnier Syrup

Crispy Yukon Gold Potatoes

With Caramelized Onions

Peppered Bacon

Pork Sausage

Assorted Nantucket Juices

European Roast Coffees

Regular Coffee and Decaffeinated Coffee

Cream, Sugar and Sweet & Low

\$21.00 per person plus 22% service charge and 9% tax

MEETING BREAKS

Kahn's Break (Minimum 15) **Fresh Whole Fruit**

Bottled Water, Assorted Soft Drinks

\$6.00 per person plus 22% service charge and 9% tax

Marketplace Break (Minimum 15)

Fresh Baked Goods

Lemon Bars, Raspberry Linzer Bars, Chocolate Toffee Bars, Apricot Bars

Kahn's Jumbo Chocolate Chip Cookies

Kahn's Mammoth Brownies with Walnuts

Bottled Water, Assorted Soft Drinks

\$7.00 per person plus 22% service charge and 9% tax

Montage Break (Minimum 20)

International Cheese Display with 6 Varieties of Cheese

With Fruit Garnish and Crackers

Kahn's Dip Display

Spinach Dip, Con Queso and Artichoke Parmesan Dip with Tortilla and Pita Chips

Bottled Water, Assorted Soft Drinks

\$7.00 per person plus 22% service charge and 9% tax

MEETING BREAKS

(Continued)

Connoisseurs BREAK (Minimum 20)

International Cheese and Fruit Display

With 6 Varieties of Cheese, Fresh Fruit and Crackers

Dip and Torta Display

Smoked Salmon Torta, Basil Pine Nut Torta, Con Queso Dip, Artichoke Parmesan Dip and Spinach Dip with Pita Chips, Tortilla Chips and Crackers

Assorted Mini Pastries

Chocolate Caramel Macadamia Nut Tarts

Lemon Curd Tarts

Fresh Fruit Tarts

Bottled Water, Assorted Soft Drinks

\$8.00 per person Plus 22% service charge and 9% tax

Chocolate Decadence (Minimum 15)

Chocolate-Covered Strawberries

Chocolate Caramel Macadamia Nut Tarts

Chocolate Brownies

Chocolate Toffee Bar

Chocolate Swirl Bar

Bottled Water, Assorted Soft Drinks

\$7.00 per person plus 22% service charge and 9% tax

Snack Break (Minimum 15)

Pretzels, Tortilla Chips and Pita Chips

With Con Queso Dip, Raspberry Honey Mustard and Hummus

Bottled Water, Assorted Soft Drinks

\$5.50 per person plus 22% service charge and 9% tax

ADDITIONAL BREAK ITEMS

Bowls (Serves 15)

Nacho Chips with Salsa: \$21

Pretzels with Honey-Mustard Sauce: \$26

Tortilla Chips with Con Queso Dip, Spinach Dip and Artichoke and Parmesan Dip: \$42

Mixed Nuts: \$26

Cashews: \$37

Baked Goods

Lemon Bar, Pecan Bars, Chocolate Toffee Bars, Key Lime Bars, Chocolate Swirl Bars, Strawberry Bars and Apricot Bars: \$27 per dozen

Mammoth Chocolate Brownies and Jumbo Chocolate Chip Cookies: \$27 per dozen

Muffins: \$27 per dozen

Croissants: \$29 per dozen

Bagels with Cream Cheese, Butter and Preserves: \$25 per dozen

Assorted Danish: \$26 per dozen

Stuffed Pretzels: \$26 per dozen

Ice Cream

Assorted Ice Cream Bars: \$3 per bar

Assorted Miniature Pastries (Chef's Choice of Assortment)

Fresh Fruit Tarts

Chocolate Macadamia Nut Tarts

Lemon Curd Tarts

Almond Toska

Mini Marjolaine

Chocolate-Dipped Strawberries

Mini Éclair's

Chocolate Concord

\$29.00 per dozen

Beverages

European Roast Coffee: \$26 per gallon with a 3 gallon minimum

Iced Tea with Lemons: \$26 per gallon

Lemonade: \$26 per gallon

Fruit Punch: \$26 per gallon

Bottled Water: \$2.00 each

Canned Soft Drinks: \$2.00 each

Bottled Lemonade: \$2.00 each

Bottled Ice Tea: \$2.00 each

Crystal Light Flavor Packets: \$1.00 each

Plus 22% service charge and 9% tax

MONTAGE LUNCHEON BUFFET

(Minimum 25)

Soup (Choice of 1)

Smoked Turkey, Tasso and White Bean
International Cheese and Potato Soup with Caramelized onions
Hickory Chicken, Vegetable and Wild Rice
Tuscan Tomato and Basil Bisque
Spicy Pork and Anasazi Bean Soup
Hearty Minestrone with Orzo Pasta, Tomatoes and Lentils
Red Pepper Bisque
Indiana Chicken and Corn Chowder
Cinnamon Buffalo Chili
Wild Mushroom Bisque with Truffle oil and Parmesan
Roasted Barley, Brandy and Caramelized Vegetable
Vegetarian Corn and Parsnip Bisque

Fresh Breads and Crackers

Salads (Choice of 1)

Salad of Romaine Lettuce with Maytag Blue Cheese

Red Onion and Spicy Pecans served with a Maytag Blue Cheese Dressing

Spinach Salad

With Strawberries, Mandarin Oranges, Almonds and Poppyseed Vinaigrette

Fresh Fruit Display

Fresh Berries, Gold Pineapple, Melons and Grapes with Cherry Almond Dip

Kahn's Salad

Mixed Field Greens with Candied Almonds, Onion Confit and Cherry Grape Tomatoes served with Roasted Red Pepper Vinaigrette

Romaine with Grilled Asparagus

With Garbanzo Beans, Feta, and Roasted Red Peppers, Crispy Lavosh and Lemon Honey Thyme Vinaigrette

Bibb Lettuce

With Grapefruit, Toasted Coconut, Roasted Peanuts and Scallion Lime Dressing

Salad of Butter Lettuce

With Fried Capers, Beefsteak Tomato and Artichokes with Parmesan Tuile and Foccacia Crouton Ring served with Balsamic Shallot Vinaigrette

MONTAGE LUNCHEON BUFFET

(Continued)

Spinach and Radicchio Salad

With Shaved Fennel, Serrano Ham, Dried Figs and Petite Basque Chards and Brown Mustard Vinaigrette

Mixed Greens

With Cobb Smoked Bacon, Red Pears, Peppered Goat Cheese and Maple Cider Vinaigrette

Romaine Salad

With Roasted Parsnips, Aged Gruyere, Almonds, Dried Cranberries and Creamy Poppyseed Dressing

Garden Spinach Salad

With Crisp Prosciutto, Sliced Mushrooms, Hard Boiled Eggs and Goat Cheese Dressing

Asian Pear and Tamari Pecan Salad

With Bitter greens, Maytag Blue Cheese and Simple Pear Cider and Fresh Cracked Pepper

Penne Pasta

With Sun-Dried Tomatoes and Pancetta in a Brie Cream Sauce

Farfalle Pasta

With Grilled Chicken Breast, Prosciutto, Peas and Parmesan Cream Sauce

Tri Color Tortellini

With Pesto Cream Sauce and Grilled Chicken Breast

Smoked Tomato and Mushroom Ravioli

With Zucchini Slaw and Truffle Potato Puree

Asparagus and Roasted Eggplant Stuffed Sweet Pepper

With Boursin Cream

Tortellini and Parma Ham

With Fresh Tomatoes, Portabella Mushroom and Roasted Garlic Spinach Cream Sauce

MONTAGE LUNCHEON BUFFET

(Continued)

Entrees (Choice of 2)

Penne Pasta

With Grilled Onions, Garlic Spinach, Roasted Tomatoes and Artichoke Marinara

Baked Ziti

Layered with Fennel Chicken Sausage, Ricotta, Mozzarella and Marinara

Stuffed Breast of Chicken

With Sun-Dried Tomatoes, Pesto, Walnuts and Marsala Wine Sauce

Cider Marinated Airline Breast

With Molasses Chipotle Glaze

Sweet Lemon Grass and Ginger Marinated Airline Chicken

With Sour Soy and Chili Glaze

Dry Rubbed Boneless Chicken Breast

With Espresso-Cascabel "BBQ" Chutney

Stuffed Breast of Chicken

With Herb Boursin Cheese, Mushroom Fondue and Herb Cream Sauce

Chicken Breast

Stuffed with Garlic, Spinach and Roasted Tomatoes with Wild Mushroom Demi-Glace

Chicken Breast

Stuffed with Capers, Artichokes and Goat Cheese with Lemon Cream Sauce

Grilled Chicken Breasts

With Toasted Fennel and Peppercorn in a Natural Pan Sauce

Chile and Lime Glazed Duck Breast

With Soy and Cilantro

Apricot Glazed Turkey Breast

With Roasted Onion and Shallot Gravy

Smoked and Grilled Ribeye

With Garlic Mushrooms and Caramelized Onions in Montage Steak Sauce

MONTAGE LUNCHEON BUFFET

(Continued)

Seared Beef Tenderloin

With Peppered Tart Cherry Compote

Citrus and Coriander Rubbed Beef

With Orange and Roasted Garlic Demi-Glace

Triple Mustard Crusted Filet of Beef

With Hickory Smoked Bacon Glaze

Cracked Peppercorn Crusted N.Y. Strip

With Creole Mustard Cream

Lemon Herb Marinated Salmon

With Capers and a Chardonnay Cream

Grilled Marinated Barramundi

With Red Pepper and Papaya Chutney

Seared Arctic Char Filet

With Parsnip Cream

Miso Buttered Salmon

With English Pea Sauce

Grilled Salmon Modena

With Balsamic Marinade

Tuscan Baked Cod

With Fresh Tomatoes, Basil, Garlic and Parmesan Crust

Broiled Alaskan Halibut

With Pernod Sauce

Smoked Pork Loin

Stuffed with Wild Mushrooms and Spinach in a Wild Mushroom Cream Sauce

Sautéed Pork Tenderloin

With Pears and Brazilian Mustard Glaze

MONTAGE LUNCHEON BUFFET

(Continued)

Sides

Israeli Couscous Pilaf with Curried Apples and Macadamia Nuts
Garlic White Cheddar and Chipotle Mashed Potatoes
Baby top Carrots with Parsnip Chards, Butter Pecans and Fresh Thyme
Candied Beets with Orange and Cardamom
Lemon Butter Artichokes with Feta Crumbles
Roasted Red Pepper and Garlic Potato Soufflé
Potato Bread Pudding with Rosemary and Garlic
Green Pea, Spinach and Parmesan Risotto
Wild Mushroom and Arugula Risotto Cakes
Yukon Gold Mashed Potatoes with Caramelized Onions
Balsamic Grilled Portabella and Roasted Red Pepper Medley
Broccolini with Garlic and Blue Cheese Butter
Roasted Sweet Potatoes with Brown Sugar and Butter
Pear and Walnut Wild Rice
Charred Green Beans with Red Onion Sambal
Mediterranean Style Fennel, Braised with Garlic, Tomatoes and Oregano
Oven Roasted Carrots and Beets with North African Spices
Garlic Seared Sugar Snap Peas with Julienne of Red Bell Pepper
Stir Fried Carrots with Shitake Mushrooms, Peanuts and Tamari
Roasted Artichoke, Bacon and Cumin Rosti Potatoes
Oven Dried Tomato and Thyme Turnips Dauphinois
Grilled Yukon Potatoes and Shallots with Rosemary and Garlic Butter
Grilled Pearl Onions and Baby Carrots with Candied Prosciutto Butter
Marinated Long Stem Artichokes with Oven-Roasted Yellow Tomatoes
Herb-Roasted Yukon Gold Potatoes
Mexican Baked Zucchini with Queso and Cilantro
Herb-Roasted New Potatoes
Baby Long Stem Organic Carrots with Fresh Herb Compound Butter
Green Snap Beans with Julienne of Red Peppers
Grilled Artichoke Hearts with Tomatoes, Lemon, Garlic, and Basil
Grilled Asparagus with Julienne of Carrots and sesame seeds
Grilled Vegetables with Garlic and Herbs

MONTAGE LUNCHEON BUFFET

(Continued)

Desserts (Select 1)

New York Cheesecake
With Fresh Fruit Topping

New York Cheesecake
With Fresh Lemon Curd

Chocolate Cheesecake
Rich Velvety Chocolate with Chocolate Cookie Crumb Crust

Turtle Cheesecake
Chocolate Cheesecake with a Layer of Caramel Cheesecake with Toasted Pecans Between the Layers

Key Lime Cheesecake
With Toasted Coconut Dried Pineapple Crust

Carrot Cake Cheesecake
Homemade Carrot Cake Mixed with New York Style Cheesecake

Carmel Apple Cheesecake
Spiced Apples and Caramel Baked into a Creamy Cheesecake

Hazelnut Praline and Chocolate Mousse Tower

Wild Berry and Chocolate Mousse Tower
Topped with Fresh Berries

Gâteau Trois Chocolate Tower
White, Milk and Dark Chocolate Mousse with Red Berry Sauce

Chocolate Raspberry Tower
With Grand Marnier Syrup

Raspberry Milk Chocolate Tower
With Fresh Berry Sauce

Key Lime Tart with Fresh Raspberries
Lemon Curd Tart with Fresh Berries (Individual Size Only)

Almond Daquoise
With Caramelized Bananas and Milk Chocolate Mocha Mousse

MONTAGE LUNCHEON BUFFET

(Continued)

Grand Tiramisu

Mascarpone Cheese, Lady Fingers, Cocoa Powder and Whipped Cream

Triple Chocolate Decadence

With Blackberries and Red Current Sauce

Banana Split Cake

With Whipped Cream, Cherries, Pineapple and Chocolate Ganache Icing

Peaches and Cream Cake

Almond Cake Filled with Roasted Peaches and Whipped Cream

German Chocolate Cake

With Creamy Coconut Pecan Filling Iced in Dark Chocolate Ganache

Lemon Blueberry Cake

Sponge Cake with Lemon Mousse and Blueberries Iced in Lemon Icing

Toasted Almond Orange Cake

Layered with Milk Chocolate Mousse and Mandarin Oranges and Iced in Chocolate Orange Icing

Yuzu Tart

With Mango Mousse, Yuzu Gelee, Yuzu Custard and Butter Tart

Gâteau Trois Chocolate Torte

Layered Dark Chocolate, Milk Chocolate and White Chocolate Mousse

Red Berry Mousse Torte

With Fresh Berries and Red Berry Sauce

Wild Berry and Chocolate Torte

Wild Berry Mousse, Milk Chocolate Mousse and Vanilla Genoise Wrapped in Marbled White and Dark Chocolate and Topped with Fresh Berries

Hazelnut Praline and Chocolate Mousse Torte

Dark Chocolate Mousse, Crunchy Hazelnut Wafer, Almond Hazelnut Daquoise

Caramelized Banana and Milk Chocolate Mocha Mousse Torte

Sacher Torte

Dark Chocolate Mousse, Raspberry Crème and Raspberry Infused Chocolate Genoise

MONTAGE LUNCHEON BUFFET

(Continued)

Strawberry Shortcake Torte

Vanilla Sponge Cake Layered with Vanilla Bean Bavarian and Soaked Strawberries and Iced in White Chocolate

Chocolate Raspberry Torte

Chocolate Sponge Cake Layered with Milk Chocolate Chambord Silk and Raspberries and Iced in Chocolate

Assorted Miniature Pastries

Chef's Choice of Chocolate Caramel Macadamia Nut Tart, Lemon Curd Tart, Key Lime Tart, Fresh Fruit Tart, Cappuccino Cup, Chocolate Dipped Strawberries, Miniature Éclairs, Assorted Petite Fours, Chocolate Raspberry Almond Toska, Chocolate Strudel, Kuglach Chocolate Carmel Brownie

\$27.00 per person plus 22% service charge and 9% tax

THEMED LUNCHEONS

Italian Luncheon Buffet (Minimum 25)

Mixed Field Greens

With Frissee, Fresh Mozzarella, Cherry Grape Tomatoes, Edible Flowers and Grilled Lemons with Basil Vinaigrette

Antipasto Salad

With Salamis, Mortadella, Prosciutto, Provolone, Olives and Parmesan and tossed with Italian Vinaigrette

Stuffed Chicken Florentine with Seasoned Spinach and Wild Mushrooms

Served in a Garlic Demi-glace

Tri Color Tortellini with Pesto Cream and Grilled Chicken

Parmesan Risotto with Wild Mushrooms

Zucchini with Tomato and Caramelized Onion in Gorgonzola Sauce

Assorted Breads

With French Butter and Olive Butter

Grand Tiramisu

Mascarpone Cheese, Lady Fingers, Cocoa Powder and Whipped Cream

European Roast Coffee

Regular Coffee and Decaffeinated with Cream, Sugar, Sweet & Low and Equal

\$27.00 per person plus 22% service charge and 9% tax

THEMED LUNCHEONS

(Continued)

Mediterranean Luncheon Buffet (Minimum 25)

Tabouli and Hummus

With Pita Rounds and Pita Crackers

Greek Salad

Romaine, Garbanzo Beans, Feta, Olives, Red Onions and Cucumber Tossed with Basil Vinaigrette

Eggplant Caponata Salad

With Bruschetta Breads and Flatbreads

Spinach Pie

Phyllo Filled with Feta and Spinach

Roasted Mint Marinated Leg of Lamb with Quince Paste

Rosemary Lemon Orzo

Vegetable Medley

With Oregano and Olive Oil

European Roast Coffee

Regular Coffee and Decaffeinated with Cream, Sugar, Sweet & Low and Equal

Baklava

Assorted Breads

With French Butter and Olive Butter

\$27.00 per person plus 22% service charge and 9% tax

THEMED LUNCHEONS

(Continued)

Asian Luncheon Buffet (Minimum 25)

Chicken Pot Stickers

With Ginger Soy Dipping Sauce

Crab Rangoons

With Sweet & Sour Sauce

Mixed Greens Salad

With Snow Peas, Water Chestnuts, Mandarin Oranges, Almonds and Rice Wine Vinaigrette

Pad Thai

With Chicken, Crushed Peanuts, Sugar Snap Peas, Green Onions, Basil and Red Chili

Vegetable Stir Fry with White Rice

White Chocolate Macadamia Nut Cookies

Fresh Fruit Tarts with Mandarin Oranges

European Roast Coffee

Regular Coffee and Decaffeinated with Cream, Sugar, Sweet & Low and Equal

\$27.00 per person plus 22% service charge and 9% tax

German Luncheon Buffet

Assorted Bratwurst

Served with Egg Buns

Warm Red Bliss Potato Salad

Sauerkraut, Pickles and Onion Platter

Cabbage Fruit Salad with Sour Cream Dressing

Apple Strudel

\$9.00 per person plus 22% service charge and 9% tax

THEMED LUNCHEONS

(Continued)

Asian Luncheon

Egg Rolls

With Sweet and Sour Dipping Sauce

Pot Stickers

With Sesame-Soy Dipping Sauce

Beef Stir Fry with Vegetables

Chinese Chicken Salad

With Peanut Dressing

White Chocolate Macadamia Nut Cookie

\$20 per person plus 22% service charge and 9% tax

Deli Meat and Cheese Luncheon

(Minimum 25)

Featuring Boar's Head Brand Deli Meats and Cheeses

Roast Beef, Oven-Roasted Turkey, Honey-Baked Ham with Canadian Cheddar, Emmental Swiss and Monterey Jack

Rye, Wheat and Sourdough Breads

Mustard and Mayonnaise

Deli Salads (Choice of 2)

Exotic Fresh Fruit Salad

Greek Pasta Salad

Kahn's Potato Salad

Vegetable Pasta Salad

Penne Pasta Salad with Asparagus, Parmesan and Roasted Tomatoes

Caesar Salad

Assorted Bars, Chocolate Chip Cookies and Brownies

\$20 per person plus 22% service charge and 9% tax

Hoagie Lunch

(Minimum 25)

Ron's Submarine Hoagie Sandwiches

With Oven-Roasted Turkey, Genoa Salami, Mortadella, Prosciutto, Provolone, Tomatoes, Red Onions, Pepperoncini

Beano's Sub Sauce, Mustard and Mayonnaise

Served on a Hoagie Bun

Deli Salads (Choice of 2)

Exotic Fresh Fruit Salad

Greek Pasta Salad

Kahn's Potato Salad

Vegetable Pasta Salad

Penne Pasta Salad with Asparagus, Parmesan and Roasted Tomatoes

Caesar Salad

Assorted Bars, Cookies and Brownies

\$19.00 per person plus 22% service charge and 9% tax

Deli Assortment Luncheon

(Minimum 25)

Featuring Boars Head Brand Deli Meats and Kahn's International Cheeses

Assorted Sandwiches with Lettuce, Cheese and Sliced Tomatoes

Served with Mustard and Mayonnaise

Deli Salads (Choice of 2)

Exotic Fresh Fruit Salad

Greek Pasta Salad

Kahn's Potato Salad

Vegetable Pasta Salad

Penne Pasta Salad with Asparagus, Parmesan and Roasted Tomatoes

Caesar Salad

Assorted Cookies, Brownies and Bars

\$19 per person plus 22% service charge and 9% tax

Grilled Chicken Breast Platter Lunch

(Minimum 25)

Three Varieties of Grilled Chicken Breast

Brazilian Mustard Glaze, Tamarind Orange and Barbecue Glaze

Served Hot with Egg Buns and a Platter of Sliced Tomato, Onion, Lettuce and Pickles

Choice of 2 Deli Salads

Exotic Fresh Fruit Salad

Greek Pasta Salad

Kahn's Potato Salad

Vegetable Pasta Salad

Penne Pasta Salad with Asparagus, Parmesan and Roasted Tomatoes

Caesar Salad

Assorted Cookies, Brownies, and Bars

\$21.00 per person plus 22% service charge, and 9% sales tax

SALAD BOWLS

Includes roll with butter and a cookie, brownie or bar

Grilled Chicken Caesar Salad

Romaine Lettuce, Herb Croutons, Parmesan Reggiano and Grilled Chicken Breast with Caesar Dressing

\$17.50 per person

Mixed Field Greens and Teriyaki Grilled Salmon

With Mandarin Oranges and Sesame Vinaigrette

\$18.50 per person

Mixed Greens with Spicy Grilled Shrimp

With Avocado, Orange Slices, Grape Tomatoes, Goat Cheese and Citrus Vinaigrette

\$18.00 per person

Romaine Radicchio and Cajun Spiced Beef

Hard Boiled Eggs, Cheddar, Cucumbers, Julienne Sun Dried Tomatoes and 3 Peppercorn Dijon Vinaigrette

\$18.00 per person

Grilled Smoked Beef Tenderloin

Served on a Bed of Field Greens, Fresh Mozzarella and Tomatoes with Basil Vinaigrette Dressing

\$18.00 per person

HIGH ROLLER WRAP SANDWICHES

Includes Soup, Highrollers, Cookies, Brownies and Bars
(Minimum 15)

Armenian Flatbread and Tortillas Spread with Boursin Cheese with Choice of 3 Fillings:

Hummus, Tabouli, Artichokes and Cucumbers

Grilled Portabella Mushrooms, Bacon, Lettuce and Pesto

Goat Cheese, Tomatoes, Avocado and Cucumbers

Triple-Mustard Chicken Salad with Swiss Cheese

Smoked Boar's Head Turkey, Swiss and Honeycup Mustard

Salads from our Deli Salad Selection (Choice of 2)

Assorted Cookies, Brownies and Bars

\$19.00 per person

FAJITA WRAP PLATTER

*Includes Soup, Fajita Wrap, Fruit and Cookies, Brownies and Bars
(Minimum 15)*

Chicken and Beef Fajita Wraps

Black Bean and Corn Relish

Guacamole, Salsa, Sour Cream, Shredded Cheese

Tortilla Chips

Fresh Fruit Salad

Assorted Cookies, Brownies and Bars

\$20.00 per person

MIXED SALAD SAMPLER (Minimum 10)

Soup of the day, Select 3 Salads from Our Deli Salad Selection, Cookies, Brownies and Bars

Salads (Choice of 3)

Deli Salads

Fruit Salad

Vegetable Pasta Salad

Greek Pasta Salad

Mozzarella, Tomato, Basil Salad

Girly Chicken Salad with Grapes, Celery, Walnuts, Red Onion, Zesty Cream Dressing

Smoked Chicken Salad with Broccoli and Lemon Dressing

Tuna Remoulade Salad

Green Bean, New York Strip and Blue Cheese Salad

Rustic Potato Salad w/ Boiled Egg, Celery, Onion, Pickle Relish, Mustard and Celery Seed Dressing

3 Bean Salad

Asian Long Noodles with Lemon Grass, Ginger, Scallion and Spicy Grilled Tofu

Honey Mustard Tomato and Cucumber Salad with Kalamata Olives and Red Onion

Assorted Cookies, Brownies or Bars

\$20.00 per person

PLATED LUNCHEON

Select One Soup or Salad, One Entrée and One Dessert

Soups (Additional \$4 per person)

Hickory Chicken and Garden Vegetable with Wild Rice

Minestrone with Orzo Pasta, Tomatoes and Lentils

International Cheese and Potato Soup with Caramelized onions

Tuscan Tomato and Basil Bisque with Fresh Garlic and Parmesan

Indiana Chicken and Corn Chowder

Cinnamon Buffalo Chili

Mexican Summer Vegetable and Bean Soup

Roasted Red Pepper, Lime and Chihuahua Bisque

Wild Mushroom and Truffle Bisque with Shaved Asparagus Truffle Oil

Roasted Barley, Brandy and Caramelized Vegetable

Smoked Turkey, Tasso and White Bean with Cracked Pepper and Wild Scallions

Chicken Fajita Soup with Skillet-Roasted Bell Peppers, Onions and Garlic

Cream of Asparagus Soup with Mascarpone

Fresh Breads and Crackers

Salads

Salad of Romaine Lettuce with Maytag Blue Cheese

Red Onion and Spicy Pecans with a Maytag Blue Cheese Dressing

Spinach Salad

With Strawberries, Mandarin Oranges, Almonds and Poppyseed Vinaigrette

Kahn's Salad

Mixed Field Greens with Candied Almonds, Onion Confit, and Cherry Grape Tomatoes served with Roasted Red Pepper Vinaigrette

Romaine with Grilled Asparagus

Garbanzo Beans, Feta, and Roasted Red Peppers with Crispy Lavosh and Lemon Honey Thyme Vinaigrette

Bibb Lettuce

With Grapefruit, Toasted Coconut, Roasted Peanuts and Scallion Lime Dressing

Salad of Butter Lettuce

With Fried Capers, Beefsteak Tomato and Artichokes with Parmesan Tuile and Foccacia Crouton Ring with Balsamic Shallot Vinaigrette

Escarole and Pickled Beet Salad

With Feta, Gala Apples, Walnuts and Honey Sherry Vinaigrette

PLATED LUNCHEON

(Continued)

Spinach and Radicchio Salad

With Shaved Fennel, Serrano Ham, Dried Figs, Petite Basque Chards and Brown Mustard Vinaigrette

Mixed Greens

With Cobb Smoked Bacon, Red Pears, Peppered Goat Cheese and Maple Cider Vinaigrette

Romaine Salad

With Roasted Parsnips, Aged Gruyere, Almonds, Dried Cranberries and Creamy Poppyseed Dressing

Garden Spinach Salad

With Crisp Prosciutto, Sliced Mushroom, Hard Boiled Eggs and Goat Cheese Dressing

Asian Pear and Tamari Pecan Salad

With Bitter greens, Maytag Blue Cheese and Simple Pear Cider and Fresh Cracked Pepper

Entrees

Chicken Saltimbocca

Chicken Breast Topped with Prosciutto Ham and Fontina Cheese with Sage Cream Sauce
Served with Gorgonzola Polenta Timbale and Broccoli Rabe in Spicy Garlic Oil

\$27.00 per person plus 22% service charge and 9% tax

Apple Wood Smoked Pork Loin

With Mushroom Barley Risotto, Cauliflower-Horseradish Gratin
Served with a Bourbon Demi-glace

\$28.50 per person plus 22% service charge and 9% tax

Chicken Breast Stuffed with Shiitake Mushroom and Boursin Fondue

With Herb Cream Sauce Rosemary Lemon Orzo and Asparagus with Toasted Pinenut Butter

\$27.00 per person plus 22% service charge and 9% tax

Sautéed Chicken Breast

With sautéed Mushrooms and Pancetta, Barolo Wine Reduction and Soft Polenta
With Mascarpone and Rosemary and Herb-Roasted Fresh Squash

\$27.00 per person plus 22% service charge and 9% tax

PLATED LUNCHEON

(Continued)

Seared Barramundi Filet

With Broccolini Sautéed Wild Rice Pilaf with Herbed Squash, Diced Carrots and Parmesan Red Pepper Alfredo

\$30.00 per person plus 22% service charge and 9% tax

Smoked Medallions of Beef Tenderloin

With Turnip Potato Gratin French Green Beans and Crispy Fried Shallots

Served with Red Wine Demi-glace

\$33.00 per person plus 22% service charge and 9% tax

Stuffed Breast of Chicken Florentine

With Grilled Artichoke Hearts tossed in Tomato, Lemon, Garlic, Wild Mushrooms, White Truffle Orzo Risotto and Garlic Demi-glace

\$27.00 per person plus 22% service charge and 9% tax

Grilled Chicken Breast

With Pancetta, Oven-dried Tomato Relish, Potato Gratin with Goat Cheese Thyme, Olives and Caramelized Zucchini with Mint

\$27.00 per person plus 22% service charge and 9% tax

Grilled Salmon Filet

With Cilantro Lime Glaze, Long Grain Rice Pilaf, Dried Fruit and Pinenuts

Served with Caramelized Carrots

\$28.00 per person plus 22% service charge and 9% tax

PLATED LUNCHEON

(Continued)

Desserts

New York Cheesecake with fresh fruit topping

New York Cheesecake with fresh lemon curd

Chocolate Cheesecake

Key Lime Cheesecake

Turtle Cheesecake

Key Lime Tart

Peanut Butter Pie

Hazelnut Praline and Chocolate Mousse Tower

Wild Berry and Chocolate Mousse Tower topped with fresh berries

Gâteau Trois Chocolate Torte

Lemon Curd Tart with fresh raspberries (individual size only)

Brazilian Almond Daquoise with Chocolate Mousse, Pecan Praline and Coffee Custard

Valencia Dome, Crunchy Peanut Butter Wafer with Milk Chocolate Mousse and Strawberry Coulis

Assorted Breads and Butter

Assorted Hard Crusted Rolls and Lemon Rosemary Flatbread with French Butter Balls and Olive Butter

European Roast Coffees

Coffee and Decaffeinated Coffee

Cream, Sugar, Sweet and Low and Equal

PLATED LUNCHEON PRIE FIXE MENU

A selection of menus created by our Executive Chef

Menu One

Soup

Tomato and Onion Bisque

Entrée

Chicken Breast Stuffed with Boursin and Mushroom Fondue served with Rosemary Lemon Orzo Pilaf

Dessert

Chocolate Hazelnut Tower with Fresh Raspberry Sauce

\$28.00 per person plus 22% service charge and 9% tax

Menu Two

Salad

Romaine Salad with Roasted Parsnips, Aged Gruyere, Almonds, Dried Cranberries and Creamy Poppyseed Dressing

Entrée

Lemon Herb Marinated Salmon with Capers and Chardonnay Cream Sauce Served with Grilled Artichoke Hearts Marinated in Garlic and Basil and Herb Roasted Yukon Potatoes

Dessert

Brazilian Almond Daquoise with Chocolate Mousse, Pecan Praline and Coffee Custard

\$28.00 per person plus 22% service charge and 9% tax

Menu Three

Salad

Garden Spinach Salad with Crisp Prosciutto, Sliced Mushroom, Hard Boiled Eggs and Goat Cheese Dressing

Entrée

Sautéed Chicken Breast with Cremini Mushrooms and Pancetta, Barolo Wine Reduction, served with Soft Polenta with Mascarpone and Rosemary and Herb-Roasted Fresh Squash

Dessert

Rustic Lemon Curd Tart with Fresh Blueberry Compote and Powdered Sugar

\$28.00 per person plus 22% service charge and 9% tax

PLATED LUNCHEON PRIE FIXE MENU

(Continued)

Menu Four

Salad

Vegetable Tian with Goat Cheese, Pesto, Micro Greens and Basil Oil

Entrée

Seared Barramundi Filet with Grilled Sweet Pepper and Portabella Medley and Turnip Potato Puree in a Red Pepper Alfredo Sauce

Dessert

Lemon Curd Tart with Fresh Raspberries

\$30.00 per person plus 22% service charge and 9% tax

Menu Five

Salad

Spinach and Radicchio Salad with Shaved Fennel, Serrano Ham, Dried Figs, Petite Basque Chards and Brown Mustard Vinaigrette

Entrée

Smoked and Grilled Prime Ribeye with Caramelized Onions and Garlic Mushrooms in a Bed of Horseradish Mashed Yukon Potatoes and Montage House Made Steak Sauce

Dessert

Sacher Torte: Dark Chocolate Mousse, Raspberry Creme and Raspberry Infused Chocolate Genoise

\$31.00 per person plus 22% service charge and 9% tax

Menu Six

Soup

Yukon Gold with Peppered Bacon and Leeks

Entrée

Toasted Fennel and Peppercorn Crusted Chicken Breast with Wild Mushrooms, White Truffle Orzo Risotto, and Grilled Asparagus and Red Pepper Napa Sauté in a Natural Pan Sauce

Dessert

Gâteau Trois Chocolate Tower: White, Milk and Dark chocolate Mousse with Red Berry Sauce

\$28.00 per person plus 22% service charge and 9% tax

PLATED LUNCHEON PRIE FIXE MENU

(Continued)

Menu Seven

Soup

Cream of Asparagus Soup with Mascarpone

Entrée

Medallions of Beef Tenderloin with a Turnip Potato Gratin served with French Green Beans and Crispy Fried Shallots

Desserts

Valencia Dome, Crunchy Peanut Butter Wafer with Milk Chocolate Mousse and Strawberry Coulis

\$33.00 per person plus 22% service charge and 9% sales tax

Menu Eight

Appetizer

Hummus Trio with Traditional Roasted Red Pepper and Grilled Artichoke Hummus and Kalamata Olive and Feta Relish Flatbreads

Entrée

Roasted Pork Loin with Wild Mushrooms in Mushroom Demi-glace served with Toasted Barley and Orzo Pilaf and Baby Carrots

Dessert

Rustic Lemon Curd with Fresh Raspberries and Raspberry Coulis

\$29.00 per person plus 22% service charge and 9% tax

Menu Nine

Salad

Grilled Asparagus, Garbanzos, Red Pepper and Feta Salad with Basil Vinaigrette

Entrée

Chicken Breast Florentine with Seasoned Spinach and Wild Mushrooms served with Truffled Yukon Potato Puree and Baby Bok Choy in a Natural Pan Sauce

Dessert

Chocolate Cheesecake with Crème Anglaise Fresh Berries

\$28.00 per person plus 22% service charge and 9% tax

PLATED LUNCHEON PRIE FIXE MENU

(Continued)

Menu Ten

Salad

Mixed Green Salad with Smoked Duck Breast and Gorgonzola in a Toasted Walnut Pear Vinaigrette

Entrée

Petit Filet of Beef with Wild Mushroom Mousse en Croûte served with Horseradish Mashed Yukon Gold Potatoes and Brussels Sprouts
With Chestnuts and Bacon and a Red Wine Reduction

Dessert

Wild Berry and Chocolate Torte: Wild Berry Mousse, Milk Chocolate Mousse and Vanilla Genoise wrapped in Marbled White and Dark Chocolate and topped with Fresh Berries

\$33.00 per person plus 22% service charge and 9% tax

Served with all Prie Fixe Luncheons:

Assorted Breads and Butter

Hard Crusted Rolls and Lemon Rosemary Flatbread with French Butter Balls and Olive Butter

European Roast Coffees

Coffee and Decaffeinated Coffee
Cream, Sugar, Sweet and Low and Equal

COLD HORS D'OEUVRES

(Minimum 100 Pieces)

Vegetarian

Camembert with Fig Tart and Port Wine Syrup Sauce	\$230
Miniature Granola Shots with Flax Seed, Currants and Vanilla Yogurt	\$230
Bruschetta with Olive Tapenade and Pepper Goat Cheese	\$225
Goat Cheese and Walnut Lollipop	\$240
Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese	\$230
Assorted Goat Cheese Truffles	\$240
Tomato, Basil and Garlic Bruschetta	\$225
Roasted Watermelon with Balsamic Glazed Shallot and Fresh Thyme	\$180
Oven Roasted Tomato Brochettes with Kalamata Olive and Fresh Basil	\$220
Corn Muffin Stuffed with Avocado and Tomato Salsa with Tortilla Triangle Tuile	\$215
Smoked Tomato Bruschetta with Basil Pesto and Shaved Sheeps Milk Cheese	\$225
“Ice Cream Cone” Miniature Waffle Cone with Goat Cheese Scoop and Pistachio	\$250
Chilled Miniature Rosti Potatoes with Garlic, Thyme and Whipped Blue Cheese	\$215

plus 22% service charge and 9% tax

Meat

“Foie and Jam,” Foie gras Pate with Strawberry Preserves on Toasted White Bread	\$370
Filet of Beef with Cassis Marmalade	\$260
Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic	\$270
Serrano Ham-wrapped Asparagus with Lemon Oil	\$240
Chorizo and Shrimp Bread Pudding Squares	\$240
Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast	\$275
Dried Fig Wrapped Prosciutto Stuffed with Blue Cheese and Balsamic Reduction	\$250
Cuban Stuffed Flatbread with Ham, Dill Pickle and Swiss Cheese	\$230
Roasted Peach Tatin with Grilled Duck Breast and Vanilla Butter	\$240
“Spicy Chicken Sandwich”: Breaded Chicken Tenderloin with Roma Tomatoes, Lettuce and Chipotle Mayonnaise on Miniature House Made Kaiser Roll	\$240
Cucumber Cups with Thai Beef Salad and Fresh Baby Cilantro	\$245

plus 22% service charge and 9% tax

COLD HORS D'OEUVRES

(Minimum 100 Pieces)

Seafood

Blackened Tuna Nigiri with Mango Mayonnaise	\$220
Tamarind Glazed Tuna Wrapped with a Snow Pea	\$250
BBQ Salmon Crepe with Tequila Aioli	\$220
Mini Smoked Salmon Timbale with Capers, Cream Cheese and Red Onions	\$295
Jumbo Shrimp Cocktail Shooter	\$320
Smoked Salmon Lollipop	\$280
Tuna Tartare Spoons	\$215
Smoked Salmon, Tempura Asparagus and Cream Cheese Terrine rolled in Spicy Tabiko	\$270
“Watermelon Sushi” Cucumber Rind, Tuna Tartar, Black Sesame Seeds and Sea Salt served with Wasabi Soy Sauce	\$290
Sesame Shrimp Toast Coins with Cilantro and Pineapple Sour Sauce	\$270
Grilled Artichoke Heart Cups with Truffle Lobster Claw and Pan Roasted Anise Seed	\$345
Crab, Artichoke and Caper Tatin with Horseradish Whipped Cream	\$230
Olive and Anchovy Choux Puffs with Gruyere and Sun Dried Tomato	\$245
Celeriac Waffles with Smoked Salmon, Horseradish Cream and Caviar	\$270

plus 22% service charge and 9% tax

HOT HORS D'OEUVRES

(Minimum 100 pieces)

Vegetarian

Fingerling Potatoes Stuffed with Camembert and Truffle Oil	\$235
Char Grilled Indian Paneer Cheese Served with Mint Chutney Dipping Sauce	\$200
Wild Rice Cakes with Oyster Mushrooms	\$215
Gruyere, Apricot, and Fennel Strudel	\$225
Goat Cheese and Red Chili Fritters	\$245
Miniature Chow Mein Noodle Cakes with Ginger, Scallions and Black Bean Dipping Sauce	\$200
Brie, Papaya and Onion Quesadillas	\$225
Wild mushroom Phyllo Triangles	\$225
Potato Petals with Cremini Mushrooms	\$215
Parmesan Risotto Cakes with Radicchio	\$215
Tempura Portabella Fries with Dipping Sauce	\$245
Stuffed Mushrooms with Boursin and Walnuts	\$210
Miniature Manchego and Corn Gratin with Fresh Pico de Gallo	\$215
Miniature Wild Mushroom Pan Pizzas with Smoked Buffalo Mozzarella	\$250
Phyllo Purses Filled with Humboldt Fog and Mascarpone Cheese	\$225
North American Mushroom Tart with Cream Cheese Shallots and Hazelnuts	\$240
Tortilla Fritters, Stuffed with Spicy Potatoes with Hollandaise Dipping Sauce	\$215

plus 22% service charge and 9% tax

HOT HORS D'OEUVRES

(Continued)

Meat

Spicy Peanut Crusted Pork and Green Pepper Kabobs with Gingered Honey	\$245
Beef Negamaki with Scallions, Ginger Puree and Teriyaki	\$245
Mini Corned Beef and Cabbage Potato Soufflés with Vintage Irish Cheddar	\$225
Middle Eastern fija (arab empanadas) with Spicy Tahini Dipping Sauce	\$230
Stuffed Cremini Mushrooms with House Made Chicken Jalapeño Sausage	\$235
Coconut Chicken Satay, on Lemon Grass Skewers with Thai Red Curry	\$230
Chinese BBQ Pork Shomai with Wasabi Soy Sauce	\$230
Spicy Beef Wontons with Ginger Dipping Sauce	\$225
Chicken Negamaki with Spicy Red Pepper Dipping Sauce	\$225
Skewered Lamb with Almond Mint Pesto	\$250
Thai Chicken Skewers with Peanut Dipping Sauce	\$215
Caribbean Meatballs	\$180
Swedish Meatballs	\$180
Pot Stickers with Ginger Soy Sauce	\$200
Petite Filet of Beef Wrapped in Prosciutto with Rosemary Infused Demi	\$285
Roasted Cilantro Lime New Zealand Lamb Chop with Chipotle Adobo Sauce	\$390
Buffalo Empanada with Pickled Peppers, Grilled Onions, Pepper Jack Cheese	\$240
Coriander Roasted Sweet Potato Wrapped with Grilled Duck with Sweet Plum Dipping Sauce	\$240
Singapore Beef Staty with Sesame Chili Dipping Sauce <i>plus 22% service charge and 9%</i>	\$270

Seafood

Crispy scallop with Horseradish Lime Sauce	\$260
Lobster and Tarragon Croquettes with White Pepper Cream	\$310
Salmon Spring Rolls with Coriander Dipping Sauce	\$245
Crab Rangoons with Chili Scallion Dipping Sauce	\$255
Smoked Trout, Corn, and Black Bean Stuffed Potato Chips	\$240
Miso Buttered Salmon Satay with English Pea Sauce	\$280
Miniature Crab Cakes with Red Pepper Remoulade Sauce	\$290
Shrimp Wrapped with Peppered Bacon	\$345
Spicy Sesame Shrimp with Wasabi Mayonnaise	\$320
Crab and Anduille Risotto Cakes with Creole Mustard Remoulade	\$260
Grilled Prawn Skewers with Oven Roasted Fennel and Tomatoes Basil Infused Olive oil	\$320
Orange Dusted Seared Scallop on Bamboo Knots with Sour Soy Chili Glaze	\$330
Shrimp Frittata with Spicy Lemon Hollandaise	\$225
Black Cod Brandade Cakes with Grilled Asparagus and Truffle Oil	\$225
Garlic and Hoison Marinated Tiger Shrimp Spring Rolls with Lemon Grass Wasabi Mayonnaise <i>plus 22% service charge and 9% tax</i>	\$240

HORS D'OEUVRES DISPLAYS

International Cheese Displays

Manchego, Emmental Swiss, Grie Courrone, Canadian Cheddar, Capriole Goat Cheese, Stilton Blue served with Crackers and Fresh Fruit.

Serves 50 \$190

Serves 100 \$355

Domestic Artisan Cheese Display

Maytag Blue, Eichten Wild Rice Gouda, Capriole Goat Cheese, Fiscalini Bandages Cheddar, Boggy Meadow Baby Swiss, and Winchester Aged Gouda.

Serves 50 \$220

Serves 100 \$415

Crudités of Vegetables Display

Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Pepper, Blanched Green Beans, Waxed Beans, Asparagus, Green Onions and Sliced Cucumbers. Choice of Dip Served in Hollowed-out Bell Peppers to complement this abundant display. Choice of: Ranch, Spinach, Artichoke and Parmesan or Dill Dip.

Serves 50 \$165

Serves 100 \$315

Olive Platter

Chili and Garlic Spiced Kalamata, Sea Salt Brined Mazanillo, Herbed Mission Olives with Roasted Red Peppers, Basil Pesto and Feta Cheese. Served with French Baguettes.

Serves 50 \$125

Serves 100 \$235

Jeweled Baked Brie

With Buttered Almonds and Rothschild Raspberry Preserves.

One Kilo of Brie Wrapped with Puff Pastry and finished with Buttered Almonds. Served with Kahn's Baguettes and Assorted Crackers.

Fresh Raspberries or Strawberries may be added for an additional charge.

Serves 35 \$100

Serves 70 \$185

Exotic Vegetable Display

Spicy Grilled Baby Thai Eggplant, Garlic Braised Baby Bok Choy, Organic Baby Carrots, Smoked Shitake Mushrooms, Basil Marinated Fresh Garbanzo Salad, Heirloom Radish and Ginger Mustard Dipping Sauce.

Serves 50 \$210

Serves 100 \$405

plus 22% service charge and 9% tax

HORS D'OEUVRES DISPLAYS

Strawberry Platter

Delicious fresh California Strawberries artfully displayed. Choice of Amaretto Cream Cheese Dip with Almonds or Chocolate Ganache Dip.

Serves 50 \$85
Serves 100 \$155

Carved Melon Display

Cantaloupe and Honeydew Melons decorated and filled with Melon, Pineapple, Berries, Grapes and Kiwi.

Serves 50 \$75

Dip Platter

Parmesan and Artichoke Dip, Con Queso Dip, Spinach Dip, Hummus served with Assorted Tortilla and Pita Chips.

Serves 50 \$170
Serves 100 \$325

Spread and Dip Platter

Hummus, Herbed Goat Cheese, Charred Tomato Salsa and Con Queso Dip. Served with Pita Bread, Pita Chips, Crackers and Lemon Rosemary Flatbread.

Serves 50 \$165
Serves 100 \$325

Antipasto Platter

A lavish display of Olives, Pepperoncini, Roasted Red Peppers, Caponata Salad, Marinated Artichoke Hearts, Marinated Mushrooms, Chilled Pesto Tortellini, Soppresata Salami, Mortadella, Aged Provolone, Prosciutto-wrapped Mozzarella, Parmigiano Reggiano with Baguette Slices and Focaccia Bread.

Serves 50 \$320
Serves 100 \$625

Kids Snack Platter

Nachos and Cheese, Mini Bagel Dogs, Peanut Butter and Jelly Finger Sandwiches, Ants on a Log, Quesadillas, Pizza Pockets.

Serves 50 \$205
Serves 100 \$400

Roasted Herb Crusted Beef Tenderloin

Sliced and displayed with Mesclun Greens and Sliced Tomatoes with assorted Silver Dollar Rolls with Whole Grain Mustard, Horseradish Sauce and Pesto Mayonnaise.

Serves 50 \$405
Serves 100 \$800

plus 22% service charge and 9% tax

HORS D'OEUVRES DISPLAYS

Raspberry Barbecue Salmon

Grilled salmon with raspberry barbecue glaze Served on a plank with miniature bagels and cream cheese and fresh raspberry garnish.

Serves 50 \$115

Serves 100 \$225

Skewer Platter

Chicken skewers with peanut dipping sauce, beef satay with ginger dipping sauce, chile-garlic shrimp and balsamic marinated portabella mushrooms with balsamic dipping sauce.

400 Skewers \$655

800 Skewers \$1,205

Mediterranean Sampler Platter

Hummus, tabouli, grape leaves, spinach pie, baba ghanouj, eggplant caponata, served with pita bread, pita chips and crackers.

Serves 50 \$180

Serves 100 \$350

Marinated Grilled Vegetable Display

Portabella mushrooms, bell peppers, zucchini, eggplant, asparagus, green snap beans, squash, carrots and red onions with honey Dijon mustard dip.

Serves 50 \$190

Serves 100 \$365

Mediterranean Brie

Wheel of Brie layered with sun-dried tomato purée and topped with roasted red peppers, kalamata olives, pesto, pinenuts and capers served with water crackers and baguette slices.

1 Kilo Wheel \$100

2 Kilo Wheel \$185

Southwestern Fajita Baked Brie

Wrapped in Tomato Flour Tortilla with Spicy Sautéed Onions, Peppers and Cilantro served with Tortilla and Pita Chips.

Serves 35 \$100

Serves 70 \$185

Quesadilla Display

Assortment of 3 Varieties of Quesadillas with Sour Cream and Salsa, Wild Mushroom, Gruyere, Chicken, Peppers, Onion, Manchego, Cilantro, Chihuahua Cheese, Black Bean, Peppers and Onions

Serves 50 \$210

Serves 100 \$405

plus 22% service charge and 9% tax

HORS D'OEUVRES DISPLAYS

Shrimp Display

Served with Wrath of Kahn's Cocktail Sauce and Lemon Slices

We Use 21/25 Size Shrimp Per Pound

100 shrimp \$280

200 shrimp \$545

300 shrimp \$805

Fruit Display

A Mélange of Fresh Melon, Grapes, Berries, Pineapple, Kiwi, Star Fruit and Mango with Poppyseed Yogurt Dip

Serves 50 \$180

Serves 100 \$380

Bruschetta Display

Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil Accompanied by 3 Bruschetta

Toppings:

Goat Cheese, Cream Cheese and Marinara Sauce

Basil, Tomato and Garlic

Eggplant Caponata

Serves 50 \$185

Serves 100 \$360

Torta and Dip Display

Vermont Farms Basil Pine nut Torta, Smoked Salmon Torta, Con Queso Dip, Garden Vegetable Dip and Spinach Dip, served with Crackers and Mini Toasts

Serves 50 \$195

Serves 100 \$380

Asian Platter Display

Pot Stickers, Egg Rolls, Chinese Chicken Salad, Mango Coleslaw and Teriyaki Chicken Skewers served with Sesame-Soy Dipping Sauce and Sweet and Sour Sauce

Serves 50 \$305

Serves 100 \$600

Poached Salmon Display

A Full Side of Salmon Poached in a Court Bouillon and Decorated Artfully with Cucumbers, Onions, Eggs and Capers and Dill Cream Sauce

Serves 25 \$120

Serves 50 \$215

plus 22% service charge and 9% tax

HORS D'OEUVRES DISPLAYS

Tex-Mex Platter

Shredded BBQ Beef, Pork, and Chicken Tamales, Spicy Pepper and Onion Sauté Roasted Corn and Black Bean Salsa, Pico de Gallo, and Mexican Papaya Wedges served with Sour Cream, Fresh Sliced Limes, Tortilla Chips and Silver Flour Tortillas

Serves 50 \$305

Serves 100 \$595

Lavosh and Tortilla Display

Armenian Flatbreads and Tortillas with an Assortment of Fillings (Select 3):

Hummus, Tabouli, Artichokes, and Cucumbers

Grilled Portabella Mushrooms, Bacon, Lettuce and Pesto

Goat Cheese, Tomatoes, Avocado and Cucumbers

Triple Mustard Chicken Salad with Swiss Cheese

Smoked Boar's Head Turkey, Swiss and Honeycup Mustard

Serves 50 \$230

Serves 100 \$450

Sushi Display

Assorted Vegetable Rolls, California Rolls, Tuna Rolls and Sashimi served with Soy Dipping Sauce, Pickled Ginger and Wasabi

Serves 50 \$355

Serves 100 \$700

Charcuterie Platter

Pâté de Champagne, Italian Salami, Prosciutto, Mortadella and Smoked Maine Salmon with Cornichons, Caper Berries, Deviled Eggs, Three Mustards and Crustini and Crackers

Serves 50 \$305

Serves 100 \$600

Miniature Sandwich Display

Triple Mustard Chicken Salad, Roast Turkey and Brie, Ham and Cheddar and Roast Beef with Blue Cheese Dressing served with Mayonnaise and Mustard

(2 sandwiches per person)

Serves 50 \$205

Serves 100 \$400

Pico De Gallo Salsita

Tomatoes, Cilantro, Jalapeños, Jicama and Red Onions Surrounded by Black Bean and Corn Salsa and served with a variety of Artisan Tortilla Chips

Serves 50 \$165

Serves 100 \$320

plus 22% service charge and 9% tax

HORS D'OEUVRE ACTION STATIONS

Each station must be accompanied by an event or a la Carte to an Hors d'oeuvres party. They are not stand alone.

Chef/Attendant fees are \$125 for each Action Station

CARVING STATIONS

Enjoy your selection of meat or seafood carved to order

Carving Stations must be accompanied by a uniformed chef or server

All carving stations include silver dollar rolls and condiments

Corned Steamship of Beef (Minimum 150 people)

Marinated and Corned in a Brine then Roasted to Perfection

Served with Dijon Mustard, Horseradish Sauce and Mayonnaise

\$6 per person plus 22% service charge and 9% tax

Roast Tenderloin of Beef (Minimum 20 people)

With Peppercorn Merlot Sauce, Mayonnaise and Whole-Grain Mustard

\$8 per person plus 22% service charge and 9% tax

Steamship of Beef (Minimum 150 people)

Whole Seasoned Steamship of Beef

Served with Dijon Mustard, Mayonnaise and Horseradish Sauce

\$5 per person plus 22% service charge and 9% tax

Oven-Roasted Fresh Turkey (Minimum 20 people)

Fresh Amish Turkey

Served with Cranberry Chutney, Mayonnaise and Dijon Mustard

\$4 per person plus 22% service charge and 9% tax

Smoked Pork Loin (Minimum 20 people)

Smoked Fresh in Kahn's Kitchen In-House

Served with Brazilian Mustard Glaze, Mayonnaise and Whole-Grain Mustard

\$5 per person plus 22% service charge and 9% tax

Mint Marinated Leg of Lamb (Minimum 20 people)

Served with Tzatziki Sauce, Whole Grain Mustard, Hummus and Rosemary Infused Olive Oil

\$6 per person plus 22% service charge and 9% tax

Smoked Herb-Crusted Beef Tenderloin (Minimum 20 people)

With Bourbon Demi-glace

\$8 per person plus 22% service charge and 9% tax

HORS D'OEUVRE ACTION STATIONS

Pork Tenderloin (Minimum 20 people)

Served with Brazilian Mustard Glaze, Mayonnaise and Whole-Grain Mustard
\$6 per person plus 22% service charge and 9% tax

Roast Prime Rib of Beef (Minimum 20 people)

Served with Fresh Grated Horseradish, Horseradish Sauce and Au Jus
\$7 per person plus 22% service charge and 9% tax

Applewood Smoked New York Strip Loin (Minimum 20 people)

Served with Shallot Peppercorn Sauce
\$7 per person plus 22% service charge and 9% tax

Pasta Station (Select 2)

Uniformed chef preparing cuts of pasta with a variety of sauces

Penne with Pancetta and Sun-Dried Tomatoes Served with a Brie Cream Sauce

Rigatoni with Veal Bolognaise

Pappardelle with a Fresh Lamb Ragout

Orecchiette with Broccoli Rabe, Spicy Italian Sausage and Parmesan

Tagliatelle with Walnuts and a Gorgonzola Cream Sauce

\$11 per person plus 22% service charge and 9% tax

Omelet Station

Uniformed chef preparing omelets and eggs to order

Ham, peppers, onions, shrimp, cheddar, Swiss, Monterey Jack, Smoked Salmon, salsa, bacon and sausage

\$6 per person plus 22% service charge and 9% tax

HORS D'OEUVRE ACTION STATIONS

Stir Fry (Select 2)

Uniformed chef preparing stir fry with a variety of sauces

Choice of Beef, Chicken, Shrimp or Vegetarian served with Fried Rice, White Rice, or Asian Noodles

Choice of the Following Condiments:

Vegetables

Bok Choy

Snow Peas

Bean Sprouts

Sweet Peppers

Red Onions

Broccoli

Water Chestnuts

Garlic

Fried Tofu

Condiments

Soy Sauce

Garlic Sauce

Spicy Mustard Sauce

Organic Miso Sauce

\$12 per person plus 22% service charge and 9% tax

HORS D'OEUVRES PARTY ONE

Buffet Displays

International Cheese Platter

With Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue

Served with Crackers and Fresh Fruit

Crudités Display

With Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Peppers, Blanched Green Beans, Wax Beans, Asparagus, Green Onions and Sliced Cucumbers

Choice of Spinach or Artichoke Parmesan Dip

Bruschetta Display

Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil

Accompanied by 3 Bruschetta Toppings:

Goat Cheese, Cream Cheese and Marinara Sauce

Basil, Tomato and Garlic

Eggplant Caponata

Cold Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

Hot Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

Dessert

Assorted Miniature Pastries

Chef's Choice of Chocolate Carmel Brownies, Chocolate Dipped Strawberries, Chocolate Strudel, Rugelach, Lemon Tarts, Fresh Fruit Tarts, Chocolate Macadamia Nut Tarts, Almond Toska

\$25 per person plus 22% service charge and 9% tax

HORS D'OEUVRES PARTY TWO

Buffet Displays

Dip Platter

With Smoked Salmon Dip, Con Queso Dip, Artichoke Parmesan Dip and Hummus
Served with Pita Chips and Tortilla Chips

International Cheese Platter

With Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue
Served with Crackers and Fresh Fruit

Asian Platter Display

Pot Stickers, Egg Rolls, Chinese Chicken Salad, Mango Coleslaw and Teriyaki Chicken Skewers served with Sesame-Soy Dipping Sauce and Sweet and Sour Sauce.

Crudités Display

With Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Pepper, Blanched Green Beans, Wax Beans, Asparagus, Green Onions and Sliced Cucumbers
Choice of Spinach or Artichoke Parmesan Dip

Cold Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

Hot Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

Carving Station (Select 1)

Smoked Beef Brisket

Served With Silver Dollar Rolls, Mayonnaise, Mustard and Horseradish

Roast Pork Tenderloin

Served with Brazilian Mustard Mayonnaise and Silver Dollar Rolls

Dessert

Assorted Miniature Pastries

Chef's Choice of Chocolate Carmel Brownies, Chocolate Dipped Strawberries, Chocolate Strudel, Rugelach, Lemon Tarts, Fresh Fruit Tarts, Chocolate Macadamia Nut Tarts, Almond Toska

\$30.00 per person plus 22% service charge and 9% sales tax

HORS D'OEUVRES PARTY THREE

Buffet Displays

Dip and Torta Platter

Basil Pine Nut Torta and Smoked Salmon Torta with Con Queso Dip, Artichoke Parmesan Dip and Spinach Dip

Served with Pita Chips and Tortilla Chips

International Cheese Platter

6 Varieties of Domestic and International Cheeses: Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese and Stilton Blue

Served with Crackers and Fresh Fruit

Crudités Display

Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Pepper, Blanched Green Beans, Wax Beans, Asparagus, Green Onions and Sliced Cucumbers

Choice of Spinach or Artichoke Parmesan Dip

Bruschetta Platter

Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil

Accompanied by 3 Bruschetta Toppings:

Goat Cheese, Cream Cheese and Marinara Sauce

Basil, Tomato and Garlic

Eggplant Caponata

Lavosh and Tortilla Display

Armenian Flatbreads and Tortillas with an Assortment of Fillings (Select 3):

Hummus, Tabouli, Artichokes and Cucumbers

Grilled Portabella Mushrooms, Bacon, Lettuce and Pesto

Goat Cheese, Tomatoes, Avocado and Cucumbers

Triple Mustard Chicken Salad with Swiss cheese

Smoked Boar's Head Turkey, Swiss and Honeycup Mustard

Cold Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

Hot Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

HORS D'OEUVRES PARTY THREE

(Continued)

Carving Station (Select 1)

Smoked Pork Loin

Served with Horseradish, Whole-Grain Mustard and Mayonnaise and Silver Dollar Rolls

Roast New York Strip Loin

With Smoked Bacon Demi-glace or Bourbon Brown Sugar Demi-glace

Pasta Station

Penne Pasta with Fresh Spinach and Ricotta with Tomato Basil Sauce

Tri-color Tortellini with Pesto Cream Sauce

Assorted Breads and Breadsticks

Dessert

Assorted Miniature Pastries

Chef's Choice of Chocolate Carmel Brownies, Chocolate Dipped Strawberries, Chocolate Strudel, Rugelach, Lemon tarts, Fresh Fruit Tarts, Chocolate Macadamia Nut Tarts, Almond Toska

\$34.00 per person plus 22% service charge and 9% tax

HORS D'OEUVRES PARTY FOUR

Buffet Displays

Dip and Torta Platter

Basil Pine nut Torta and Smoked Salmon Torta with Con Queso Dip, Artichoke Parmesan Dip and Spinach Dip

Served with Pita Chips and Tortilla Chips

International Cheese Platter

With Manchego, Emmental Swiss, Brie Courrone, Canadian Cheddar, Capriole Goat Cheese, and Stilton Blue

Served with Crackers and Fresh Fruit

Crudités Display

Baby Carrots, Celery, Cauliflower Buds, Broccoli Florets, Whole Mushrooms, Julienne of Red Bell Pepper, Blanched Green Beans, Wax Beans, Asparagus, Green Onions and Sliced Cucumbers

Choice of Spinach or Artichoke Parmesan Dip

Bruschetta Platter

Grilled Baguette Slices Rubbed with Garlic, Sea Salt and Olive Oil

Accompanied by 3 Bruschetta Toppings:

Goat Cheese, Cream Cheese and Marinara Sauce

Basil, Tomato and Garlic

Eggplant Caponata

Shrimp Display

Jumbo Shrimp with Wrath of Kahn's Cocktail Sauce, Lemons and Herbs

Cold Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

Hot Hors d'oeuvres

Select 3 from our Hors d'oeuvres Selection

Carving Station (Select 1)

Roast Tenderloin of Beef

With Horseradish, Whole-Grain Mustard and Mayonnaise and Silver Dollar Rolls

Roast New York Strip Loin

With Smoked Bacon Demi-glace or Bourbon Brown Sugar Demi-glace

HORS D'OEUVRES PARTY FOUR

(Continued)

Pasta Station

Penne Pasta with Fresh Spinach and Ricotta with Tomato Basil Sauce

Tri-color Tortellini with Pesto Cream Sauce

Served with Assorted Breads

Dessert

Assorted Miniature Pastries

Chef's Choice of Chocolate Carmel Brownies, Chocolate Dipped Strawberries, Chocolate Strudel, Rugelach, Lemon tarts, Fresh Fruit Tarts, Chocolate Macadamia Nut Tarts, Almond Toska

\$39 per person plus 22% service charge and 9% tax

HORS D'OEUVRES STATION PARTY STATION ONE

Salad Station (Select 4 salads)

Wire Baskets filled with Assorted Rolls, Lemon Rosemary Flatbread and Blue Cheese Flatbread with Olive Butter and Butter Balls

Caprese Salad

Fresh Mozzarella, Tomatoes, Pesto and Basil Vinaigrette Dressing

Grilled Teriyaki Marinated Asparagus

With Red Bell Peppers

Mixed Field Greens

With Blue Cheese, Spiced Pecans and Cherry Grape Tomatoes with Raspberry Vinaigrette Dressing

Penne Pasta

With Asparagus, Parmesan and Roasted Grape Tomatoes

French Green Beans, Artichokes, Wild Mushrooms and Bell Peppers

With Champagne Vinaigrette

Kahn's Salad

Mixed Field Greens with Candied Almonds, Onion Confit, Cherry Grape Tomatoes with Roasted Red Pepper Vinaigrette

Spinach Salad

With Strawberries, Mandarin Oranges and Poppyseed Vinaigrette Dressing

Seasonal Greens

With Soppressata, Parmesan Reggiano, Pink Grapefruit and Cherry Grape Tomatoes with Basil Vinaigrette

Romaine with Grilled Asparagus

Garbanzo Beans, Feta and Roasted Red Peppers with Crispy Lavosh and Lemon Honey Thyme Vinaigrette

Curly Endive and Seasonal Field Greens

With Oven Roasted Garlic Tomatoes, Red Onion and Cucumber Slaw with Sherry Vinaigrette Dressing

Fresh Fruit Display

Gold Pineapple, Melons, Strawberries, Raspberries, Grapes and Kiwi with Raspberry Poppyseed Yogurt Dip

Roquefort, Grapes, Pears and Mixed Field greens

Served in a cucumber Ring with Apple Walnut Vinaigrette Dressing

Summer Greens with Avocado, Red Onion and Oven Roasted Tomatoes

With Champagne Vinaigrette and Parmesan Tuile

Heirloom Tomatoes, Roasted Beets, Red Onions, Micro Greens

With Fennel and Simple Cider Vinaigrette

Arugula Salad

With Romaine Lettuce, Grapefruit, Orange, and Yellow Plum tomatoes with Red Onions, Kalamata Olives and Spicy Lemon Vinaigrette Dressing

Field Greens with Marinated Capriole Goat Cheese, Hazelnuts and Pears

With a Dijon Mustard Vinaigrette

Crudités Display

Bell Peppers, Asparagus, Green Snap Beans, Broccoli, Cauliflower, Cucumbers, Cherry Grape Tomato and Mushrooms with Artichoke and Parmesan Dip and Ranch Dip

Mixed Field Greens

With Cashel Blue Cheese, Fresh Strawberries and Balsamic Vinaigrette

Mixed Field Greens

With Asparagus, Goat Cheese, Marinated Artichokes and Julienne of Bell Peppers with Dijon Mustard Vinaigrette

Grilled Eggplant, Portabella Mushrooms and Roasted Red Peppers

Hummus, Tabouli and Phyllo Pies with Spinach and Feta

HORS D'OEUVRES STATION PARTY STATION TWO

Soup Station (Select 2 hot soups)

Corn and Parsnip Bisque

Red Pepper and Blue Crab Bisque

International Cheese and Potato Soup

Toppings: Sour Cream, Roasted Pumpkin Seeds, Halved Baby Red Potatoes, Sautéed Shiitake Mushrooms, Pesto, Tortilla Strips and Spiced Pecans
Served in Soup Demi-Tasse Cups

Soup Station (Select 1 cold soup)

Potato Vichyssoise

Red Gazpacho

Golden Gazpacho

Toppings: Cucumber, Chopped Onion, Chopped Peppers, Sour Cream and Shrimp
Served in Martini Glasses

HORS D'OEUVRES STATION PARTY STATION THREE

Sushi and Seafood Station (Select 1)

Sushi Display

Tuna, Smoked Salmon, Eel, Shrimp Sushi, California Roll, Tuna Roll, Salmon Roll, Avocado Roll and Carrot Roll

Served with Wasabi, Pickled Ginger and Soy Sauce

*A sushi chef can be added *\$250 plus 22% service charge and 9% tax*

Ceviche Station

Scallops, Tuna, Shrimp, Lobster

Toppings: Peppers, Onions, Onions, Grapefruit Juices, Lime Juices, Lemon Juice and Orange Juice

Served in Martini glasses

Seafood Station

Smoked Salmon Lollipops

Shrimp Cocktail Shooters with Cocktail Sauce, Lemons and Micro Greens

Tuna Tar Tare with Avocado and Blush Wine Reduction

Served in Shooter and Pick-Ups

HORS D'OEUVRES STATION PARTY STATION FOUR

Quesadilla Station (Select 3)

Brie, Papaya and Onion

Chipotle Shrimp, Chiles and Toma Cheese

BBQ Buffalo with Wild Mushrooms and Jack Cheese

Chicken Quesadilla with Poblano Pesto

Barbecue Beef with Monterey Jack Cheese

Toppings: Shredded Manchego, Grafton 4 year Cheddar, and Pecorino Toscano, Sour Cream, Guacamole and Salsa

HORS D'OEUVRES STATION PARTY STATION FIVE

Entrée Carving Station (Select 2)

Beef Tenderloin

With Chipotle Salsa, Wild Mushrooms Demi-Glace, Whole Grain Mustard and Mayonnaise with Silver Dollar Rolls and Cowboy Biscuits *Add additional \$2.00 per person

NY Striploin

With Horseradish Sauce, Smoked Bacon Demi-Glace and Mayonnaise with Silver Dollar Rolls and Cowboy Biscuits

Steamship of Corned Beef

With Horseradish Sauce, Pepper Mustard Glaze Chipotle Mayonnaise with Silver Dollar Rolls and Cowboy Biscuits

Southwest Spice Rubbed Loin of Tuna

Served with Wasabi Mayonnaise and Key Lime Horseradish Sauce with Silver Dollar Rolls and Cowboy Biscuits

Amish Turkey Breast

With Cranberry Chutney, Dijon Mustard and Basil Mayonnaise with Silver Dollar Rolls and Cowboy Biscuits

Pork Tenderloin

With Brazilian Mustard Glaze with Silver Dollar Rolls and Cowboy Biscuits

Side Items (Select 3)

Israeli Couscous Pilaf with Curried Apples and Macadamia Nuts
Garlic White Cheddar and Chipotle Mashed Potatoes
Triple Potato Pave with Onion
St. Andre Gratin Potatoes
Layered Root Vegetable Risotto (Red Beets, Golden Beets, and Parsnip)
Wild Mushroom and White Truffle Orzo Risotto
Potato Gratin with Goat Cheese, Tomatoes and Olives
Roasted Garlic Mashed Potatoes
Rice Pilaf with Asparagus, Artichokes, Tomato and Truffle Oil
Roasted Turnip and Potato Puree
Ratatouille Vegetables
Grilled Balsamic Marinated Vegetables
Yukon Gold Mashed Potatoes with Caramelized Onions
White Cheddar Chipotle Mashed Potatoes
Grilled Artichoke Hearts with Tomatoes, Lemon, Garlic and Basil
Corn Pudding
Roasted Portabella Mushrooms with Sage Vinaigrette, Herbs and Pinenuts
Short Grain Rice with Pigeon Peas, Tomatoes and Caramelized Onions
Roasted Potatoes with Smoked Corn, Bacon Fire Roasted Red Peppers and Mexican Oregano
Baby Corn, Anaheim Chiles and Oven Roasted Tomatoes, Garlic and Cilantro
Mexican Baked Zucchini with Epezote and Chihuahua Cheese
Grilled Peppers and Onions with Mexican Seasoning
Drunken Pintos with Cilantro Bacon Dressing
Double Baked Parmesan and Prosciutto Potatoes

HORS D'OEUVRES STATION PARTY STATION SIX

Pasta Station (Select 2)

Your choice of pastas prepared by a uniformed chef and served with assorted breads

Penne Pasta

With Pancetta and Sun-Dried Tomatoes served with a Brie Cream Sauce

Penne Pasta

With Fresh Ricotta, Spinach and Tomato Basil Sauce

Tri Color Tortellini

With Grilled Chicken and Pesto Cream Sauce

Farfalle Pasta

With Prosciutto, Peas, Grilled Chicken and Parmesan Cream Sauce

Linguine

With Shrimp and Lemon Chardonnay Sauce

Rigatoni

With Veal Bolognaise

Pappardelle

With a Fresh Lamb Ragout

Orecchiette

With Broccoli Rabe, Spicy Italian Sausage and Parmesan

Tagliatelle

With Walnuts and a Gorgonzola Cream Sauce

HORS D'OEUVRES STATION PARTY STATION SEVEN

Crepe Station

Ratatouille, Indiana Goat Cheese and Baby Spinach

Chicken, Wild Mushrooms and Ricotta Fondue Herb Cream Sauce

Filled with choice of: Caviar, Salmon Caviar, Crème Fraiche, Mache, Smoked Salmon and Sour Cream

HORS D'OEUVRES STATION PARTY STATION EIGHT

Tapas and Paella Station (Select 4)

Spanish Paella

With Prawns, Chorizo, Mussels and Rice

Curried Chicken Sausage Stuffed Petite Pan Squash

With Saffron Tomato Broth

Chorizo and Shrimp Bread Pudding Squares

Stuffed Piquillo Peppers

With Caper Goat Cheese and Toasted Sesame

Olive Oil Poached Shrimp Sate

With Lemon Anchovy Mayonnaise

Miniature Manchego and Corn Gratin

With Fresh Pico de Gallo

Buffalo Empanada

With Picked Peppers, Grilled Onions and Pepper Jack Cheese

Shrimp Frittata

With Spicy Lemon Hollandaise

Black Cod Brandade Cakes

With Grilled Asparagus and Truffle Oil

HORS D'OEUVRES STATION PARTY STATION NINE

Stir Fry

*Uniformed chef preparing stir fry with a variety of sauces
Served with Fried Rice, White Rice and Asian Noodles*

Entrees

Beef
Chicken
Shrimp
Fried Tofu

Vegetables

Bok Choy
Snow Peas
Bean Sprouts
Sweet Peppers
Red Onions
Broccoli
Water Chestnuts
Garlic

Sauces

Soy Sauce
Garlic Sauce
Spicy Mustard Sauce
Organic Miso Sauce

HORS D'OEUVRES STATION PARTY STATION TEN

Dessert Station

Dessert Crepe Station (Select 1)

Crepes Brulatour

Cream Cheese Pecan Crepes with Grand Marnier Strawberry Sauce

Crepes Suzette with Grand Marnier Butter Sauce

Dessert Bar (Select 5)

Marjolaine buttons

Lemon tarts

Fresh fruit tarts (raspberry, strawberry, kiwi or mandarin orange)

Chocolate macadamia nut tarts

Crème Bruleé

Chocolate and pistachio mousse tarts

Chocolate Concord with chocolate meringue and chocolate mousse

Swan cream puffs

Chocolate éclairs

Layered Napoleon slices

Chocolate and Grand Marnier mousse tarts

Decadent Dessert Table

Chocolate Orange Torte

New York Cheesecake

Gateau Trois Chocolate Torte

Assorted Miniature Pastries

Fruit Tarts, Chocolate Eclairs, Chocolate Macadamia Nut Barquettes, Chocolate Dipped Strawberries

HORS D'OEUVRES STATION PARTY OPTIONS

Four Station Party

\$34 per person plus 22% service charge and 9% tax

Five Station Party

\$40 per person plus 22% service charge and 9% tax

Six Station Party

\$46 per person plus 22% service charge and 9% tax

BUFFET DINNER MENU

Kahn's Buffet: Select 2 salads, 2 entrees, 2 sides and 2 desserts

Montage Buffet: Select 3 salads, 3 entrees, 3 sides and 3 desserts

Salads (Minimum 50)

Salad of Romaine Lettuce with Maytag Blue Cheese

Red Onion, Spicy Pecans, with a Maytag Blue Cheese Dressing

Spinach Salad

With Strawberries, Mandarin Oranges, Almonds and Poppy seed Vinaigrette

Fresh Fruit Display

Fresh Berries, Gold Pineapple, Melons, and Grapes with Cherry Almond Dip

Kahn's Salad

Mixed Field Greens with Candied Almonds, Onion Confit, and Cherry Grape Tomatoes served with Roasted Red Pepper Vinaigrette

Romaine with Grilled Asparagus

Garbanzo Beans, Feta, and Roasted Red Peppers with Crispy Lavosh and Lemon Honey Thyme Vinaigrette

Bibb Lettuce

With Grapefruit, Toasted Coconut, Roasted Peanuts and Scallion Lime Dressing

Salad of Butter Lettuce

With Fried Capers, Beefsteak Tomato and Artichokes with Parmesan Tuile and Foccacia Crouton Ring with Balsamic Shallot Vinaigrette

Spinach and Radicchio Salad

With Shaved Fennel, Serrano Ham, Dried Figs, Petite Basque Chards and Brown Mustard Vinaigrette

Mixed Greens

With Cobb Smoked Bacon, Red Pears, Peppered Goat Cheese and Maple Cider Vinaigrette

Romaine Salad

With Roasted Parsnips, Aged Gruyere, Almonds, Dried Cranberries and Creamy Poppyseed Dressing

Garden Spinach Salad

With Crisp Proscuitto, Sliced Mushroom, Hard Boiled Eggs and Goat Cheese Dressing

Asian Pear and Tamari Pecan Salad

With Bitter Greens, Maytag Blue Cheese and Simple Pear Cider and Fresh Cracked Pepper

Entrées

Penne Pasta

With Sun-Dried Tomatoes and Pancetta in a Brie Cream Sauce

Farfalle Pasta

With Grilled Chicken Breast, Prosciutto and Peas with a Parmesan Cream Sauce

Tri Color Tortellini

With Pesto Cream Sauce and Grilled Chicken Breast

Penne Pasta

With Fresh Ricotta, Spinach and Tomato Basil Sauce

Smoked Tomato and Mushroom Ravioli

With Zucchini Slaw and Truffle Potato Puree

Asparagus and Roasted Eggplant Stuffed Sweet Pepper

With Boursin Cream

Stuffed Breast of Chicken

With Sun-Dried Tomatoes, Pesto, Walnuts and Marsala Wine Sauce

Cider Marinated Airline Breast

With Molasses Chipotle Glaze

Sweet Lemon Grass and Ginger Marinated Airline Chicken

With Sour Soy and Chili Glaze

Dry Rubbed Boneless Chicken breast

With Espresso-Cascabel "BBQ" Chutney

Stuffed Breast of Chicken

With Herb Boursin Cheese and Mushroom Fondue served with Herb Cream Sauce

Chicken Breast

Stuffed with Garlic, Spinach and Roasted tomatoes and Wild Mushroom Demi-glace

Chicken Breast

Stuffed with Capers, Artichokes and Goat Cheese with Lemon Cream Sauce

Grilled Chicken Breasts

With Toasted Fennel and Peppercorn in a Natural Pan Sauce

Chile and Lime Glazed Duck Breast

With Soy and Cilantro

Apricot Glazed Turkey Breast
With Roasted Onion and Shallot Gravy

Smoked and Grilled Ribeye
With Garlic Mushrooms and Caramelized Onions in Montage House Made Steak Sauce

Seared Beef Tenderloin
With Peppered Tart Cherry Compote

Citrus and Coriander Rubbed Beef
With Orange and Roasted Garlic Demi-glace

Triple Mustard Crusted Filet of Beef
With Hickory Smoked Bacon Glaze

Cracked Peppercorn Crusted N.Y. Strip
With Creole Mustard Cream

Lemon Herb Marinated Salmon
With Capers and a Chardonnay Cream

Grilled Marinated Barramundi
With Red Pepper and Papaya Chutney

Seared Arctic Char Filet
With Parsnip Cream

Blackened Shrimp and Scallop sugar Cane Skewers
With Sweet Corn and Parsley Broth

Miso Buttered Salmon
With English Pea Sauce

Grilled Salmon Modena
With Balsamic Marinade

Tuscan Bake Cod
With Fresh Tomatoes, Basil, Garlic and Parmesan Crust

Broiled Alaskan Halibut
With Pernod Sauce

Cornish Game Hen
With Pancetta and Mushrooms served with a Barolo Demi-glace

Slow-Roasted NY Strip Loin

With Bourbon Demi-glace

Grilled Beef Tenderloin

With Peppercorn Merlot Sauce

Roast Beef Tenderloin

With Lingonberry Thyme Demi-glace

Roast Prime Rib of Beef in Herbed Salt Crust

Served Au Jus with Horseradish Sauce

Beef Tenderloin Roulade

With Pancetta, and Whole-Grain Mustard accompanied by a Beet Glaze

Hazelnut Crusted Black Cod

Served with a Sweet Pea Sauce

Crispy Thai Style Black Cod

With Spicy Tamarind Glaze

Smoked Pork Loin

Stuffed with Wild Mushrooms and Served with a Mushroom Cream Sauce

Sautéed Pork Tenderloin

With Pears and Mustard Port Sauce

Seared Barramundi Filet

With Red Pepper Parmesan Alfredo Sauce

SIDES

Israeli Couscous Pilaf with Curried Apples and Macadamia Nuts
Garlic White Cheddar and Chipotle Mashed Potatoes
Baby top Carrots with Parsnip Chards, butter pecans and Fresh Thyme
Candied Beets with Orange and Cardamom
Lemon Butter Artichokes with Feta Crumbles
Roasted Red Pepper and Garlic Potato Soufflé
Potato Bread Pudding with Rosemary and Garlic
Green Pea, Spinach and Parmesan Risotto
Wild Mushroom and Arugula Risotto Cakes
Yukon Gold Mashed Potatoes with Caramelized Onions
Balsamic Grilled Portabella and Roasted Red Pepper Medley
Broccolini with Garlic and Blue Cheese Butter
Roasted Sweet Potatoes with Brown Sugar and Butter
Pear and Walnut Rice
Charred Green Beans with Red Onion Sambal
Mediterranean Style Fennel, Braised with Garlic, Tomatoes and Oregano
Oven Roasted Carrots and Beets with North African Spices
Garlic Seared Sugar Snap Peas with Julienne of Red Bell Pepper
Stir Fried Carrots with Shitake Mushrooms, Peanuts and Tamari
Roasted Artichoke, Bacon and Cumin Rosti Potatoes
Oven Dried Tomato and Thyme Turnips Dauphinois
Grilled Yukon Potatoes and Shallots with Rosemary and Garlic Butter
Grilled Pearl Onions and Baby Carrots with Candied Prosciutto Butter
Marinated Long Stem Artichokes with Oven-Roasted Yellow Tomatoes
Herb-Roasted Yukon Gold Potatoes
Mexican Baked Zucchini with Queso and Cilantro
Herb-Roasted New Potatoes
Baby Long Stem Organic Carrots with Fresh Herb Compound Butter
Green Snap Beans with Julienne of Red Peppers
Grilled Artichoke Hearts with Tomatoes, Lemon, Garlic and Basil
Grilled Asparagus with Julienne of Carrots and Sesame Seeds
Grilled Vegetables with Garlic and Herbs

Desserts

Cheesecakes

New York Cheese Cake with Fresh Fruit Topping
Chocolate Cheesecake
Rich Velvety Chocolate with Chocolate Cookie Crumb Crust
Chocolate Caramel Cheesecake with Praline Pecans and Crème Anglaise Sauce
New York Cheesecake with Fresh Lemon Curd
Turtle Cheesecake: Chocolate Cheesecake underneath a layer of Caramel Cheesecake with Toasted Pecans
Key Lime Cheesecake with Toasted Coconut Dried Pineapple Crust
Carrot Cake Cheesecake
Homemade Carrot Cake Mixed with New York Style Cheesecake
Carmel Apple Cheesecake
Spiced Apples and Caramel Baked into a Creamy Cheesecake

Mousse Towers

Hazelnut Praline and Chocolate Mousse Tower
Wild Berry and Chocolate Mousse Tower Topped with Fresh Berries
Chocolate Hazelnut Tower with Fresh Raspberry Sauce
Gâteau Trois Chocolate Tower: White, Milk and Dark Chocolate Mousse with Red Berry Sauce
Chocolate Raspberry Tower with Grand Marnier Syrup
Raspberry Milk Chocolate Tower with Fresh Berry Sauce
Almond Daquoise with Caramelized Bananas and Milk Chocolate Mocha Mousse

Tarts

Key Lime Tart with Fresh Raspberries
Lemon Curd Tart with Fresh Berries (individual size)
Yuzu Tart with Mango Mousse, Yuzu Gelee, Yuzu Custard and Butter Tart

Cakes

Grand Tiramisu: Mascarpone Cheese, Lady Fingers, Cocoa Powder and Whipped Cream
Triple Chocolate Decadence with Blackberries and Red Current Sauce
Banana Split Cake with Whipped Cream, Cherries, Pineapple and Chocolate Ganache Icing
Peaches and Cream Cake: Almond Cake Filled with Roasted Peaches and Whipped Cream
German Chocolate Cake with Creamy Coconut Pecan Filling iced in Dark Chocolate Ganache
Lemon Blueberry Cake: Sponge Cake with Lemon Mousse and Blueberries, iced in Lemon
Toasted Almond Orange Cake: Layered with Milk Chocolate Mousse and Mandarin Oranges and Iced in Chocolate Orange

Tortes

Gâteau Trois Chocolate Torte layered Dark Chocolate, Milk Chocolate and White Chocolate Mousse
Red Berry Mousse Torte with Fresh Berries and Red Berry Sauce
Wild Berry and Chocolate Torte with Wild Berry Mousse, Milk Chocolate Mousse and Vanilla Genoise wrapped in Marbled White and Dark Chocolate and Topped with Fresh Berries
Hazelnut Praline and Chocolate Mousse Torte: Dark Chocolate Mousse, Crunchy Hazelnut Wafer and Almond Hazelnut Daquoise
Caramelized Bbanana and Milk Chocolate Mocha Mousse Torte
Sacher Torte: Dark Chocolate Mousse, Raspberry Crème and Raspberry Infused Chocolate Genoise
Strawberry Shortcake Torte: Vanilla Sponge Cake layered with Vanilla Bean Bavarian and Soaked Strawberries and iced in White Chocolate
Chocolate Raspberry Torte: Chocolate Sponge Cake Layered with Milk Chocolate Chambord Silk and Raspberries and Iced in Chocolate

Assorted Miniature Pastries

Chef's choice of Chocolate Caramel Macadamia Nut Tart, Lemon Curd Tart, Key Lime Tarts, Fresh Fruit Tart, Cappuccino Cup, Chocolate Dipped Strawberries, Miniature Éclairs, Assorted Petite Fours, Chocolate Raspberry Almond Toska, Chocolate Strudel, Rugalach, Chocolate Carmel Brownie

Assorted Bars, Cookies and Brownies

Lemon Bars, Raspberry Bars, Chocolate Chip Cookies and Brownies

European Roast Coffees

With cream, sugar, Sweet n' Low and Equal

Kahn's Buffet: \$37.00 per person

Plus 22% service charge and 9% sales tax

Montage Buffet: \$46.00 per person

Plus 22% service charge and 9% sales tax

MONTAGE SPECIAL OCCASION PACKAGE ONE

Cocktail Reception (1 hour)

Montage Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors:

All Mixers, Fruit Garnish and Ice

Dewars White Label Scotch, Beefeater Gin, Stolichnaya Vodka, Cruzan White Rum, Jim Beam Bourbon, Canadian Club, Starbucks Coffee Liqueur, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Cranberry Juice, Orange Juice, Soft Drinks, Bottled Water, House Red Wine, House White Wine and Blush Wine

Cold Canapés (Select 3)

Assorted Goat Cheese Truffles

Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese

Smoked Salmon Lollipop

Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic

Blackened Tuna Nigiri with Mango Mayonnaise

Camembert with Fig Tart and Port Wine Syrup Sauce

Serrano Ham-wrapped Asparagus with Lemon Oil

Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast

Jumbo Shrimp Cocktail Shooter

Assorted California Rolls with Soy and Pickled Ginger and Wasabi

Hot Hors D'oeuvres (Select 3)

Salmon Spring Rolls with Dipping Sauce

Chicken Negamaki with Spicy Red Pepper Dipping Sauce

Brie, Papaya and Onion Quesadillas

Beef Negamaki with Scallions, Ginger Puree and Teriyaki

Miniature Crab Cakes with Red Pepper Remoulade Sauce

Crispy Scallops with Horseradish Lime Sauce

Risotto Cakes with Radicchio

Tempura Portabella Fries with Dipping Sauce

Caribbean Meatballs

Wild Mushroom Phyllo Triangles

Spicy Sesame Shrimp with Wasabi Mayonnaise

Shrimp Frittata with Spicy Lemon Hollandaise

Filet of Beef wrapped with Prosciutto and Rosemary induced Demi-glace

Dinner

Champagne Toast

A Montage toast with Rotari Brut served to all of your guests

First Course

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Select your choice of chicken entrée

Accompanied by your choice vegetable and starch

Dessert

Wedding cake individualized to your specifications

Choice of design, cake type and filling

European Roast Coffees

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

White or black linens and a selection of skirting colors are available.

Complimentary centerpiece including mirror tile, silver lamp, votive candles.

\$66 per person plus 22% service fee and 9% tax

MONTAGE SPECIAL OCCASION PACKAGE TWO

Cocktail Reception (1 hour)

Montage Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors:

All Mixers, Fruit Garnish and Ice

Dewars White Label Scotch, Beefeater Gin, Stolichnaya Vodka, Cruzan White Rum, Jim Beam Bourbon, Canadian Club, Starbucks Coffee Liqueur, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Cranberry Juice, Orange Juice, Soft Drinks, Bottled Water, House Red Wine, House White Wine and Blush Wine

Cold Canapés (Select 3)

Assorted Goat Cheese Truffles

Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese

Smoked Salmon Lollipop

Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic

Blackened Tuna Nigiri with Mango Mayonnaise

Camembert with Fig Tart and Port Wine Syrup Sauce

Serrano Ham-wrapped Asparagus with Lemon Oil

Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast

Jumbo Shrimp Cocktail Shooter

Assorted California Rolls with Soy and Pickled Ginger and Wasabi

Hot Hors d'oeuvres (Select 3)

Salmon Spring Rolls with Dipping Sauce

Chicken Negamaki with Spicy Red Pepper Dipping Sauce

Brie, Papaya and Onion Quesadillas

Beef Negamaki with Scallions, Ginger Puree and Teriyaki

Miniature Crab Cakes with Red Pepper Remoulade Sauce

Crispy Scallops with Horseradish Lime Sauce

Risotto Cakes with Radicchio

Tempura Portabella Fries with Dipping Sauce

Caribbean Meatballs

Wild mushroom Phyllo Triangles

Spicy Sesame Shrimp with Wasabi Mayonnaise

Shrimp Frittata with Spicy Lemon Hollandaise

Filet of Beef wrapped with Prosciutto and Rosemary induced Demi-glace

Dinner

Champagne Toast

A Montage toast with Rotari Brut served to all of your guests

First Course

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Your choice of chicken and beef duo entrée

Accompanied by your choice of vegetable and starch

Third Course

Chocolate Mousse and Hazelnut Praline Torte with fresh raspberries and raspberry sauce

Or

Custom Wedding Cake

European Roast Coffees

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

White or black linens and a selection of skirting colors are available.

Complimentary centerpiece including mirror tile, silver lamp, votive candles.

\$73.00 per person plus 22% service charge and 9% sales tax

MONTAGE SPECIAL OCCASION PACKAGE THREE

Cocktail Reception (1 hour)

Connoisseur Club Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors:

All Mixers, Fruit Garnish and Ice Dewar's 12 yr Blended Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Starbuck's Coffee Liqueur, Amaretto di Saronno, Bailey's Irish Cream, Sauza Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Orange Juice, Cranberry Juice, Soft Drinks, Bottled Water, Coor's Light, MGD, Heineken, Amstel Light, House Red Wine, House White Wine and Blush Wine
Mixed Bar Nuts and Spiced Olives

Cold Canapés (Select 3)

Assorted Goat Cheese Truffles

Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese

Smoked Salmon Lollipop

Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic

Blackened Tuna Nigiri with Mango Mayonnaise

Camembert with Fig Tart and Port Wine Syrup Sauce

Serrano Ham-wrapped Asparagus with Lemon Oil

Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast

Jumbo Shrimp Cocktail Shooter

Assorted California Rolls with Soy and Pickled Ginger and Wasabi

Hot Hors d'oeuvres (Select 3)

Salmon Spring Rolls with Dipping Sauce

Chicken Negamaki with Spicy Red Pepper Dipping Sauce

Brie, Papaya and Onion Quesadillas

Beef Negamaki with Scallions, Ginger Puree and Teriyaki

Miniature Crab Cakes with Red Pepper Remoulade Sauce

Crispy Scallops with Horseradish Lime Sauce

Risotto Cakes with Radicchio

Tempura Portabella Fries with Dipping Sauce

Caribbean Meatballs

Wild mushroom Phyllo Triangles

Spicy Sesame Shrimp with Wasabi Mayonnaise

Shrimp Frittata with Spicy Lemon Hollandaise

Filet of Beef wrapped with Prosciutto and Rosemary induced Demi-glace

DINNER

Champagne Toast

A Montage toast with Rotari Brut served to all guests

Amuse Bouche (Select 1)

Smoked Salmon Parfait with Granny Smith Apple

Licorice Exploratour Bomb with Triple Crème Cheese

Miniature St Andre Soup with Shaved Asparagus and White Truffle Oil

Crème of Brie with Blue Cheese Crouton

Blackened Tuna with Wasabiko and Pickled Ginger on a Wonton Chip

White and Green Asparagus Soup with Parsnip

Spiced Tapioca Timbale with Salsify Cream and Mango Chip

Roasted Strawberry Mascarpone Terrine with Mint Chiffonade and Amaretto Vanilla Bean Syrup

Tuna Tar Tare with Avocado and Blush Wine Reduction

Potato Petal with Cremini Mushrooms and a dollop of Crème Fraiche

Camembert and Fig Tart with Port Syrup

Miniature Blue Cheese and Apple Mille Feuille

Sweet Pea Flan with Crème Fraiche

First Course

Your choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Your choice beef and fish duo entrée or beef and chicken duo entrée

Accompanied by your choice of vegetable and starch

Third Course

Chocolate Mousse and Hazelnut Praline Torte with Fresh Raspberries and Raspberry Sauce

Or

Custom Wedding Cake

Mignardise

Your choice of a chocolate dipped strawberry or delicate chocolate truffle displayed at each setting

European Roast Coffees

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

House Red and White Wine

Guests will be offered a choice between our selections of House Wines throughout the course of the meal

White or black linens and a selection of skirting colors are available.
Complimentary centerpiece including mirror tile, silver lamp, votive candles.

\$84.00 per person plus 22% service charge and 9% sales tax

Including colored, imperial stripe or summerset full length lines, specialty colored napkins and colored, cotton, polyester or satin chaircovers

\$94.00 per person plus 22% service charge and 9% sales tax

MONTAGE SPECIAL OCCASION PACKAGE FOUR

COCKTAIL RECEPTION (1 hour)

Connoisseur Club Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors:

All Mixers, Fruit Garnish and Ice

Dewar's 12 yr Blended Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Starbuck's Coffee Liqueur, Amaretto di Saronno, Bailey's Irish Cream, Sauza Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Orange Juice, Cranberry Juice, Soft Drinks, Bottled Water, Coor's Light, MGD, Heineken, Amstel Light, House Red Wine, House White Wine and Blush Wine

Mixed Bar Nuts and Spiced Olives

Cold Canapés (Select 3)

Assorted Goat Cheese Truffles

Peppered Pecan Blini Topped with Gingered Apple Crush and Mascarpone Cheese

Smoked Salmon Lollipop

Filet of Beef with Arugula, Blue Cheese and Whole Roasted Garlic

Blackened Tuna Nigiri with Mango Mayonnaise

Camembert with Fig Tart and Port Wine Syrup Sauce

Serrano Ham-wrapped Asparagus with Lemon Oil

Ginger and Peppercorn Marinated Duck Breast with Cranberry Compote on Petite Toast

Jumbo Shrimp Cocktail Shooter

Assorted California Rolls with Soy and Pickled Ginger and Wasabi

Hot Hors d'oeuvres (Select 3)

Salmon Spring Rolls with Dipping Sauce

Chicken Negamaki with Spicy Red Pepper Dipping Sauce

Brie, Papaya and Onion Quesadillas

Beef Negamaki with Scallions, Ginger Puree and Teriyaki

Miniature Crab Cakes with Red Pepper Remoulade Sauce

Crispy Scallops with Horseradish Lime Sauce

Risotto Cakes with Radicchio

Tempura Portabella Fries with Dipping Sauce

Caribbean Meatballs

Wild mushroom Phyllo Triangles

Spicy Sesame Shrimp with Wasabi Mayonnaise

Shrimp Frittata with Spicy Lemon Hollandaise

Filet of Beef wrapped with Prosciutto and Rosemary induced Demi-glace

DINNER

Champagne Toast

A Montage toast with Rotari Brut served to all of your guests

Amuse Bouche (Select 1)

Smoked Salmon Parfait with Granny Smith Apple

Licorice Exploratour Bomb with Triple Crème Cheese

Miniature St Andre Soup with Shaved Asparagus and White Truffle Oil

Crème of Brie with Blue Cheese Crouton

Blackened Tuna with Wasabiko and Pickled Ginger on a Wonton Chip

White and Green Asparagus Soup with Parsnip

Spiced Tapioca Timbale with Salsify Cream and Mango Chip

Roasted Strawberry Mascarpone Terrine with Mint Chiffonade and Amaretto Vanilla Bean Syrup

Tuna Tar Tare with Avocado and Blush Wine Reduction

Potato Petal with Cremini Mushrooms and a dollop of Crème Fraiche

Camembert and Fig Tart with Port Syrup

Miniature Blue Cheese and Apple Mille Feuilles

Sweet Pea Flan with Crème Fraiche

First Course

Choice of salad

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Intermezzo

Choice of sorbet: Lemon, Raspberry, Grapefruit, Avocado or Ginger

Second Course

Your choice of beef and fish duo entrée or beef and chicken duo entrée

Accompanied by your choice of vegetable and starch

Third Course

Chocolate Mousse and Hazelnut Praline Torte with Fresh Raspberries and Raspberry Sauce

Or

Custom Wedding Cake

Mignardise

Choice of a chocolate dipped strawberry or chocolate truffles displayed at each setting

European Roast Coffees

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

House Red and White Wine

Guests will be offered a choice between our selections of House Wines throughout the course of the meal

White or black linens and a selection of skirting colors are available.
Complimentary centerpiece including mirror tile, silver lamp, votive candles.

\$89.00 per person plus 22% service charge and 9% tax

Including colored, imperial stripe or summerset full length lines, specialty colored napkins and colored, cotton, polyester or satin chaircovers

\$100.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 1

*Please note, prices are subject to change without notice.
Please refer to the Catering Contract for terms and conditions.

Updated January 2009

First Course

Mixed Greens with Spiced Pecans and Blue Cheese with Raspberry Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Black Cod with Boursin and Pinenut Crust with Sweet Pea Garlic Cream Sauce

Gruyere and Nutmeg Gratin Potatoes and French Green Beans with Julienne of Bell Peppers

Third Course

Trois Chocolate Tower with Red Berry Sauce

European Roast Coffees

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$40.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 2

First Course

Mesclun Greens with Avocado, Red Onion and Roasted Tomatoes with Champagne Vinaigrette and Parmesan Tuile

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Stuffed Breast of Chicken with Sun-Dried Tomatoes, Pesto and Walnuts with Marsala Wine Sauce

Lemon Herb Marinated Salmon with Capers and Chardonnay Cream Sauce

Served with Lemon Rosemary Orzo Pilaf and Asparagus Bundles

Third Course

Gâteau Trois Chocolate Mousse with Red Berry Sauce

European Roast Coffees

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$36.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 3

First Course

Asian Pear and Tamari Pecan Salad with Bitter greens, Maytag Blue Cheese and Simple Pear Cider and Fresh Cracked Pepper

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Pan Seared Arctic Char with Sweet Onion & Herb Cream Sauce and Filet of Beef Tenderloin with Blue Cheese Crumbles

Smoked Cremini and Garlic Baby Bok Choy and Fennel Risotto

Third Course

Lemon Curd Tart with Fresh Raspberries

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$38.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 4

First Course

Mixed Fields with Cobb Smoked Bacon, Red Pears, Peppered Goat Cheese and Maple Vinaigrette Dressing

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Stuffed Chicken Breast with Garlic, Spinach and Roasted Tomatoes with Wild Mushroom Demi-glace

Roasted Beef Tenderloin in a Lingonberry Thyme Demi-glace

Asparagus Bundles and Gruyere Potato Soufflé

Third Course

Brazilian Almond Daquoise with Chocolate Mousse, Pecan Praline and Coffee Custard

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$39.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 5

First Course

Field Greens with Marinated Capriole Goat Cheese, Hazelnuts and Pears in a Dijon Mustard Vinaigrette
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Black Grouper with Fresh Tomatoes, Basil and Garlic Tossed in Olive Oil
Roasted Tenderloin of Beef with Peppered Tart Cherry Compote
Potato and Goat Cheese Soufflé
Haricot Vert with Baby Organic Carrots

Third Course

Valencia Dome: Crunchy Peanut Butter Wafer with Milk Chocolate Mousse and Strawberry Coulis

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$42.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 6

First Course

Mixed Field Greens with Brie, Walnuts and Cherry Grape Tomatoes and Raspberry Balsamic Vinaigrette
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Filet of Barramundi with Hazelnut Mustard Crust served with Sweet Garlic Pea Sauce
Roast Tenderloin of Beef with Peppercorn Merlot Sauce
Haricot Vert with Oyster Mushrooms
Gruyere Soufflé Potatoes

Third Course

Red Berry Mousse Torte with Fresh Berries and Red Berry Sauce

European Roast Coffees

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$42.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 7

First Course

Quartered Boston Bibb Salad with Sliced Hearts of Palm, Julienne of Red Peppers and Candied Pecans in Raspberry Kiwi Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Stuffed Chicken Breast with Capers, Artichokes and Goat Cheese and Lemon Cream Sauce

Fennel and Spinach Risotto Cake

Sautéed Asparagus and Baby Carrots

Third Course

Lemon Curd Tart with Raspberries

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$32.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 8

First Course

Diver Scallops with Orange Rind Vapor and Osetra Caviar

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Seared Breast of Maple Leaf Farms Duck with Lavender Rhubarb and Foie Gras

Triple Potato Pave and Organic Baby Carrots

Haricot Vert with Stem on Carrots

Third Course

Wild Berry and Chocolate Mousse Topped with Fresh Berries and Red Berry Sauce

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$48.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 9

First Course

Papaya, Mango, Prosciutto Tower with Goat Cheese Crumbles in Sweet Chervil Vinaigrette
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Fruit Smoked Cardamom Crusted Filet of Beef
Sweet Potato Pave and Sweet Butter Poached Fennel with Fried Basil Salad

Third Course

Triple Chocolate Decadence with Blackberries and Red Current Sauce

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$43.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 10

First Course

Smoked Salmon Tower with Basil Pesto Angel Hair in a Red Onion Vinaigrette
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Triple Mustard Crusted Filet of Beef with Hickory Smoked Bacon Glaze
Yukon Gold Mashed Potatoes with Caramelized Onions
Grilled Asparagus with Red Bell Peppers

Third Course

Raspberry Milk Chocolate Tower with Fresh Berry Sauce

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$50.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 11

First Course

Salad of Butter Lettuce with Fried Capers, Beefsteak Tomato and Artichokes with Parmesan Tuile and Foccacia Crouton Ring and Balsamic Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Pan Seared Barramundi with Sun-Dried Tomato Crust with a Butternut Squash Puree, Asparagus and Spinach Spatzle in Pesto Cream

Third Course

Key Lime Cheesecake

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$38.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 12

First Course

Yukon Gold Potato Soup with Peppered Bacon

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Medallions of Beef Tenderloin Peppercorn Merlot

Turnip Potato Gratin

French Green Beans and Crispy Fried Shallots

Third Course

New York Cheesecake with Fresh Lemon Curd Topping

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$42.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 13

First Course

Poached Apple Cup with Spinach, Dried Fruit, Brie Cheese and Balsamic Raspberry Vinaigrette
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Fire Roasted Pork Loin with Apple Cranberry Chutney
Toasted Barley and Orzo Pilaf
Baby Organic Carrots and Snow Peas

Third Course

Hazelnut Praline and Chocolate Mousse Torte with Fresh Raspberry Sauce

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$37.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 14

First Course

Gingered Salmon Wontons with Napa Cabbage, Baby Corn, Radish Timbale and Lemongrass Soy Broth
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Spinach Tat Soi Mix with Mandarin Oranges, Dried Pineapple, Five Spiced Cashews, Red Pepper and Spring Onion Sake Vinaigrette

Third Course

Black Grouper with Garlic Oiled Baby Bok Choy
Enoki Mushroom Julienne of Carrot Sauté
Kaffir Lime Sesame Jasmine Rice and Curried Coconut Sauce

Fourth Course

Key Lime Tart with Fresh Raspberries

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$45.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 15

First Course

Mixed Green Salad with Smoked Duck Breast and Gorgonzola in a Toasted Walnut Pear Vinaigrette
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Grilled Chicken Breast with Toasted Fennel and Peppercorn in a Natural Pan Sauce
Grilled Artichoke Heart with Tomatoes, Lemon, Garlic and Basil
Herb Roasted Yukon Gold Potatoes

Third Course

Yuzu Tart with Mango Mousse, Yuzu Gelee, Yuzu Custard and Butter Tart

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$33.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 16

First Course

Salad of Arugula, Frisee and Sorrel wrapped in a Web Crepe with Shaved Manchego in Creamy Peppercorn Dressing.

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Pear Champagne Sorbet

Third Course

Grilled Leek Wrapped Lamb Loin with Rosemary Demi-Glace

Grilled Asparagus with Julienne of Carrots

Roasted Tomatoes and Onions with Smoked Gouda Risotto

Fourth Course

Chocolate and Red Berry Mousse Tower with Red Berry Sauce

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$52.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 17

First Course

Mixed Greens with Orange and Grapefruit Brunoise Chevre in a Peppercorn Vinaigrette and Crispy Beef Dried Potato Hay

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Cider Marinated Airline Breast with Molasses Chipotle Glaze

Roasted Garlic Mashed Potatoes

Baby Organic Carrots and Garlic Chips in Roasted Tomato Demi-glace

Third Course

Trois Chocolate Tower with Red Berry Sauce

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$32.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 18

First Course

Foie Gras Buttered Seared Diver Scallops with Spaghetti Squash Nest and Shaved Carrots

Second Course

Rainbow Tomato Salad with Micro Greens, Toasted Garlic Chips, Balsamic Syrup and Extra Virgin Olive Oil

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Third Course

Avocado Sorbet with Candied Lemon Dust

Fourth Course

Coriander Duck Breast with Ginger Sweet Potato Sauce

Green Pea, Spinach and Parmesan Risotto

Baby Stem-on Carrots with Compound Butter and French Green Beans

Fifth Course

Hazelnut Praline and Chocolate Mousse Torte with Fresh Berries

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$61.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 19

First Course

Lobster Bisque

Second Course

Baby Field Greens with Smoked Duck Breast with a Blue Cheese Walnut Napoleon with Anjou Pear Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Third Course

Grilled Veal Chop with Sage Au Jus

Rosemary Potato Bread Pudding

Grilled Asparagus Bundles

Fourth Course

Artisan Cheese Plate with Quince Paste and Fruit Garnish

Fifth Course

Chocolate Raspberry Tower with Grand Marnier Syrup

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$77.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 20

First Course

Romaine and Grilled Asparagus with Garbanzo Beans, Feta and Roasted Red Peppers with Crispy Lavosh and Lemon Honey Thyme Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Chicken Breast stuffed with Boursin and Mushroom Fondue in Herb Cream Sauce
Grilled Asparagus with Organic Stem on Carrots and Rosemary Lemon Orzo Pilaf

Third Course

Valencia Dome, Crunchy Peanut Butter Wafer with Milk Chocolate Mousse and Strawberry Coulis

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$33.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 21

First Course

Tomato Carpaccio with Grilled Herb Artichoke Hearts, Frisse, Kalamata Olives, Balsamic Reduction and Basil Oil

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Chopped Romaine with Feta, Capers, Shaved Red Onion, Oregano Croutons and Roasted Red Peppers

Third Course

Sage Roasted Rack of Lamb with Saffron Risotto, Grilled Fennel, Sautéed Swiss Chard and Shiraz Lamb Glace

Fourth Course

Chocolate Caramel Cheesecake with Praline Pecans and Crème Anglaise

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$62.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 22

First Course

Boston Bibb Lettuce with Brie, Candied Pecans, Grape Tomatoes, Julienne Apples and Strawberry Balsamic Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Pancetta, Mozzarella, Basil Stuffed Chicken

Oregano Grilled Eggplant and Yellow Bell Peppers

Roasted Garlic Mashed Potatoes and Tomato Coulis

Third Course

Chocolate Hazelnut Tower

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$33.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 23

First Course

Mixed Field Greens with Oven Roasted Tomatoes, Blue Cheese, Cucumbers, Toasted Sunflower Seeds and Lime Honey Vinaigrette

Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Grilled Filet of Beef with Caramelized Onion Demi

Herb Buttered French Beans, Three Beet Salad, Goat Cheese and Thyme Potato Gratin

Third Course

Turtle Cheesecake: Chocolate Cheesecake underneath a layer of Caramel Cheesecake with Toasted Pecans

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$42.00 per person plus 22% service charge and 9% tax

PLATED DINNER MENU 24

First Course

Seared Pepper Crusted Tuna Thinly Sliced with Cucumber and Champagne Vinegar Dressing
Wire basket filled with: Assorted dinner rolls and lemon rosemary flatbread with French butter balls and olive butter

Second Course

Arugula with Poached Pear Slices, Toasted Hazelnuts, Maytag Blue, Crispy Shallots and Fig Vinaigrette

Third Course

Bison Fillet with Balsamic Figs and Onion Soubise
Potato Bread Pudding with Rosemary and Garlic
Baby Top Carrots with Parsnip Chards, Buttered Pecans and Fresh Thyme

Fourth Course

Yuzu Tart with Mango Mousse, Yuzu Gelee, Yuzu Custard and Butter Tart

European Roast Coffee

Regular coffee and decaffeinated coffee with cream, sugar, Sweet and Low and Equal

\$52.00 per person plus 22% service charge and 9% tax

BEVERAGE PACKAGES

Upgrade your bar for \$2 per hour

We can also make specialty drinks; inquire with salesperson

Montage Bar Package

All Mixers, Fruit Garnish and Ice

Dewars White Label Scotch, Beefeater Gin, Stolichnaya Vodka, Cruzan White Rum, Jim Beam Bourbon, Canadian Club, Starbucks Coffee Liqueur, Bailey's Irish Cream, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Cranberry Juice, Orange Juice, Soft Drinks, Bottled Water, House Red Wine, House White Wine and Blush Wine

5-hour open bar:	\$25 per person
4-hour open bar:	\$23 per person
3-hour open bar:	\$22 per person
2-hour open bar:	\$19 per person
1-hour open bar:	\$17 per person

plus 22% service charge and 9% tax

Connoisseur Club Bar Package

All Mixers, Fruit Garnish and Ice

Dewar's 12 yr Blended Scotch, Bombay Sapphire Gin, Belvedere Vodka, Bacardi White Rum, Captain Morgan's Spiced Rum, Maker's Mark Bourbon, Canadian Club, Crown Royal, Starbuck's Coffee Liqueur, Amaretto di Saronno, Bailey's Irish Cream, Sauza Gold Tequila, Triple Sec, Peach Schnapps, Sweet and Dry Vermouth, Sweet and Sour Mix, Bloody Mary Mix, Orange Juice, Cranberry Juice, Soft Drinks, Bottled Water, Coor's Light, MGD, Heineken, Amstel Light, House Red Wine, House White Wine and Blush Wine

Mixed Bar Nuts and Spiced Olives

5-hour open bar:	\$28 per person
4-hour open bar:	\$26 per person
3-hour open bar:	\$25 per person
2-hour open bar:	\$23 per person
1-hour open bar:	\$21 per person

plus 22% service charge and 9% tax

The Vineyard Package

House White Wine

House Red Wine

Blush Wine

Coor's Light

Miller Genuine Draft

Heineken

Soft Drinks

Bottled Water

Bottle Nantucket Juices

5-hour wine, beer and soft drink bar: \$23 per person

4-hour wine, beer and soft drink bar: \$21 per person

3-hour wine, beer and soft drink bar: \$19 per person

2-hour wine, beer and soft drink bar: \$17 per person

1-hour wine, beer and soft drink bar: \$15 per person

*plus 22% service charge and 9% tax***Cash Bar**

Connoisseur Club Brands – add \$1.50 to mixed drinks

\$150 per bartender

Premium Mixed Drink: \$6.50 per drink

Domestic Beer: \$3 each

Import beer: \$4 each

Wine: \$5.50 per glass

Soft Drinks: \$2 each

Bottled Water: \$2 each

After- Dinner Liquor: \$8 per drink

Consumption Bar

Connoisseur Club Brands – add \$1.50 to Mixed Drinks

Premium Mixed Drink: \$6 per drink
Domestic Beer: \$3 each
Import Beer: \$3.50 each
Wine: \$5 per glass
Soft Drinks: \$2 each
Bottled Water: \$2 each
After-Dinner Liquor: \$7 per drink

plus 22% service charge and 9% tax

Consumption by the Bottle

House White Wine
\$25 per bottle

House Red Wine
\$25 per bottle

House Blush Wine
\$25 per bottle

Champagne
House Champagne
\$25 per bottle

Non-Alcoholic Champagne
\$12 per Bottle

plus 22% service charge and 9% tax

Premium Liquors
Special request wines
Special request champagnes
Please inquire for market price