

EXECUTIVE CONTINENTAL BREAKFAST

(\$18.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Main:

Baked Frittata with Eggs, Sausage, Bell Peppers, Onions and Tomatoes

Home Fried Potatoes

Mini Bagels with Cream Cheese

Yogurt Selection with Granola

Bananas

Mini Muffin Assortment

Beverages:

Coffee & Decaf

Apple Juice

Iced Tea

Also Includes: Water; Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

GENTLEMANS CONTINENTAL TEA

(\$15.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Main:

Assortment of Pastry, Danish, and Muffins

Cookie Selection

Mini Bagels with Cream Cheese

Yogurt Selection with Granola

Fruit Selection

Beverages:

English Tea & Coffee

*Optional Upgrades:

Patterned Teacups with Saucers and Teapots (filled with tea) \$4.50 per
guest

Mini French Pastry & Macaron Assortment \$5.95 per guest

Also Includes: Water; Setup, Disposable Diningware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

WHITE GLOVE SOCIAL

(\$17.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Main:

Mini Quiche

Hot Spinach Puffs

Yogurt Selection with Granola

Fruit Selection

Mini French Pastry

French Macaron Assortment

Beverages:

English Tea & Coffee

***Optional Upgrades:**

Bottomless Mimosa Bar with Attendant (4 juice mixers) \$8.50 per guest

Patterned Teacups with Saucers and Teapots (filled with tea) \$4.50 per
guest

Silver three-tiered displays for table service \$2.50 per guest

Also Includes: Water; Setup, Disposable Diningware, Cleanup and All Staff.

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LOCO MOCO BRUNCH

(\$24.50 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Main:

Sweet Teriyaki Chicken with Pineapple

Griddled Spam 'Loco Moco'

Steamed Rice

Chilled Macaroni Salad

Chilled Cole Slaw

Brown Gravy

Fresh Hawaiian Rolls

Dessert:

Mango Sticky Rice Lumpia with Caramel Drizzle

Fresh Cookies

Also Includes: Beverage Station Iced Tea and Water; Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

BBQ LUNCH BUFFET

(\$22.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Entrée:

BBQ Pulled Pork or BBQ Pulled Beef Sandwiches – tender, juicy pulled meat in Texas style BBQ sauce (add \$3 for both meats)

Fresh Burger Buns

Side Dishes:

Pasta Salad with Peppers, Olives, Tomatoes, Red Onion and Parmesan

Hearty Baked Beans

Cole Slaw

Dessert:

Chocolate Fudge Brownies

Fresh Cookies

Also Includes: Beverage Station with Soft Drinks, Iced Tea and Water; Tea and Coffee Stations, Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee & tax.*

CAJUN LUNCH BUFFET

(\$23.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Salad:

Tossed Green Salad - with house dressings, croutons and shredded cheese

Entrée:

Southern Style Pulled Pork - tender and juicy with traditional Southern style BBQ sauce

or

Cajun style chicken – moist chicken with mild Cajun seasoning

Side Dishes:

Roasted Spiced Seasonal Vegetables

Confetti Rice - with corn and colorful peppers

Soft Sweet Rolls and Butter

Dessert:

Chocolate Fudge Brownies

Fresh Cookies

Also Includes: Beverage Station Iced Tea and Water; Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

HEARTY ITALIAN LUNCH BUFFET

(\$23.95 per person)

Minimums: 40 guests Myst / 60 Cantina / 100 Ballroom

Salads:

Italian Kale Salad – baby kale, arugula, grape tomatoes, fresh mozzarella balls with Housemade Meyer Lemon Vinaigrette

Classic Caesar Salad with Croutons and Parmesan Cheese

Entrée:

Housemade Minestrone Soup

Deluxe Italian Torpedo Sandwiches - with ham, salami, Provolone, tomato, lettuce, red onion, and Pepperoncinis with Italian dressing on soft Italian rolls

Dessert:

Chocolate Fudge Brownies

Also Includes: Beverage Station Iced Tea and Water; Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

FIESTA LUNCH BUFFET

(\$19.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Entrées:

Chicken Fajitas – Chunks of tender chicken, onions, tomatoes, sweet red and green peppers

Hot Flour Tortillas, Sour Cream, Shredded Cheese and Limes

(*Add Guacamole \$2 per person)

Sides:

Sonoran Refried Beans

Cancun Style Mexican Rice

Tri Colored Tortilla Chips and Salsa

Dessert:

Fresh Cookies

Also Includes: Beverage Station with Iced Tea and Water; Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

ISLAND LUNCH BUFFET

(\$19.95 per person)

Minimums: 40 guests Myst / 60 Cantina / 100 Ballroom

Main:

Teriyaki Boneless Chicken Thighs

Roasted Seasonal Vegetables

Steamed Rice

Chilled Cole Slaw

Fresh Hawaiian Rolls

Dessert:

Tropical Fruit Salad

Fresh Cookies

Also Includes: Beverage Station Iced Tea and Water; Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

OKTOBERFEST EXECUTIVE LUNCH

(\$19.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Salad:

Tossed Green Salad with two dressings

Entrée:

Plump Bavarian Braised Bratwurst Sausages with Artisan Rolls and Tangy Sauerkraut - with grilled onions and light and dark mustards

Side Dishes:

Green Beans Amandine

Hot German Potato Salad

Dessert:

Fruit Strudel

Also Includes: Beverage Station with Iced Tea and Water; Setup, Disposable Dinnerware, Cleanup and All Staff.

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TRADITIONAL ITALIAN LUNCH

(\$19.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Salad:

Classic Caesar Salad – with Parmesan cheese and jumbo croutons

Main:

Herb Roasted Chicken *or* Eggplant Parmesan

Penne Pasta with Creamy Alfredo

Italian Green Beans with olive oil and lemon and freshly grated
Parmesan

Soft Rolls and Butter

Dessert:

Chocolate Fudge Brownies

Fresh Cookies

Also Includes: Beverage Station with Iced Tea and Water; Setup, Disposable
Dinnerware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

LA TAQUERIA STATION

(\$19.95 per person)

Minimums: 50 guests Myst / 80 Cantina & Sunset / 150 Ballroom

Main:

Fresh Street Taco Station – Slow Marinated Beef and Chicken served with Fresh Guacamole, Shredded Cheese, Handmade Pico de Gallo and Chopped Cilantro with Corn Tortillas Prepared by Attendant

Sides:

Sonoran Refried Beans

Cancun Style Mexican Rice

Tortilla Chips and Salsa

Also Includes: Beverage Station with Iced Tea or Lemonade, Water; Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*