



EAT
WELL



BREAKFAST TABLE

Breakfast tables are accompanied by chilled fruit juices, sweet cream butter and preserves, freshly brewed starbucks regular and decaffeinated coffee, and tazo teas

MORNING GLORY TABLE

crunchy cold cereals and milk
fruit yogurts
sliced seasonal fruits
melons and sweet berries
fluffy farm fresh scrambled eggs
hickory smoked bacon or golden brown sausage
thickly sliced golden french toast with warm maple syrup
seasoned breakfast potatoes
a selection of freshly baked fruit and cheese danish, fruit filled pastries, flaky croissants, and homestyle muffins 36

AWAKENINGS TABLE

fluffy farm fresh scrambled eggs
hickory smoked bacon or golden brown sausage
seasoned breakfast potatoes
a selection of freshly baked fruit and cheese danish, flaky croissants, and homestyle muffins 26

CONTINENTAL TABLE

a selection of freshly baked fruit and cheese danish, flaky croissants, and homestyle muffins accompanied by sweet cream butter and preserves 20

with fresh fruit 26

ENHANCEMENTS

fresh smoothie station
prepared to order*
fresh mango, berry, orange, and apple juices accompanied by fresh bananas, strawberries, blueberries, yogurt, milk, & soy milk 9

belgian waffles prepared to order*
whipped butter, sliced strawberries, banana foster and maple syrup 6

fluffy omelets prepared to order*
ham, grated cheese, mushrooms, peppers, onions, salsa 6

cranberry walnut, zucchini, or banana nut bread ~per loaf 40

plain and flavored bagels with flavored cream cheese ~per dz 30

breakfast quesadilla with cheddar

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BREAKFAST TABLE

ENHANCEMENTS

HEALTHY CONTINENTAL

rw knudsen organic juices
 array of sustainable grown market fresh fruits
 and berries
 walnut and apple granola parfait with
 pomegranate essence
 assorted whole wheat and grain cereal
 organic milk, whole and 2% soy milk
 assorted grain and bran muffins
 sweet organic butter and preserves
 freshly brewed starbucks shade grown coffee
 and tazo herbal teas 25

cheese, onion, sour cream, and
 salsa with a choice of crumbled
 bacon or golden brown sausage 6

sliced market fresh fruits, melons
 and sweet berries 6

fresh fruit kabob with mango
 yogurt dressing 6

granola and seasonal berry yogurt
 parfait 5

fruit yogurt 4

whole market fresh fruit 3

hickory smoked bacon or golden
 brown sausage 3

crunchy cold cereal 3

mccain steel cut old fashioned
 oatmeal with brown sugar 3

beverages
 fresh fruit yogurt smoothie 5

orange, tomato, cranberry or apple
 juice 4

chocolate, skim, 2%, or whole milk
 2

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BREAKFAST TABLE

ENHANCEMENTS

sparkling water 4

soft drink 4

refreshing elixirs (by the gallon - choose 3)

infused waters
 lemon cucumber
 strawberry basil
 mint pineapple

iced teas
 peach
 pomegranate

lemonade
 strawberry lemonade 68

iced starbucks coffee 74

(*) a carver or chef attendant is required at 100 per 3 hours. a service fee of \$100 will be applied for fewer than 25 guests consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

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PLATED BREAKFAST

Plated breakfasts include chilled fruit juice, a selection of freshly baked fruit and cheese danish, flaky croissants, and homestyle muffins, freshly brewed starbucks regular and decaffeinated coffee, and tazo teas

KOBE BEEF POACHED EGGS BENEDICT
thin slices of kobe beef on grilled french bread, poached eggs with an orange scented chile olive oil hollandaise 36

THICK CUT FRENCH TOAST
thickly sliced pullman loaf dredged in vanilla egg batter, soft caramel apples, warm maple syrup, and a choice of hickory smoked bacon or golden brown sausage 24

EGGS BENEDICT
toasted english muffin, canadian bacon, and poached eggs with fresh hollandaise sauce 26

BREAKFAST QUESADILLA
farm fresh fluffy scrambled eggs, cheddar cheese, and your choice of crumbled bacon or golden brown sausage accompanied by sour cream and salsa 24

ALL AMERICAN
fluffy farm fresh scrambled eggs with hickory smoked bacon or golden brown sausage, seasoned breakfast potatoes, and juicy broiled roma tomato 27

ENHANCEMENTS

cranberry walnut, zucchini, or banana nut bread
~ per loaf 40

plain and flavored bagels with flavored cream cheese ~per dz 30

fresh fruit kabob with mango yogurt dressing 6

sliced market fresh fruits, melons and sweet berries 6

granola and seasonal berry yogurt parfait 5

fruit yogurt 4

beverages
naked juice® smoothie 6

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PLATED BREAKFAST

ENHANCEMENTS

MORNING QUICHE

choice of hickory smoked bacon and swiss cheese or garden vegetable served with seasoned breakfast potatoes and juicy broiled roma tomato 24

fresh fruit yogurt smoothie 5

orange, tomato, cranberry or apple juice 4

chocolate, skim, 2%, or whole milk 2

sparkling water 4

soft drink 4

All sustainable menus require a two week advance notice. due to the delicate nature of sustainable products, some substitutions may occur on your menu.

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SuperFoods Rx[®] are known for being health-enhancing and rich in antioxidants and phyto-nutrients. "These nutritional powerhouse foods can help extend your health span - the extent of time you have to be healthy, vigorous and vital." - Dr. Steven Pratt, author of SuperFoods Rx. Fourteen Foods That Will Change Your Life.

MORNING

Based on 60 minutes of continuous service

SPREAD THE GOOD

who knew peanut butter and jelly could be this good!
a socially conscious opportunity to assist others in our local community.
ask us how you can help spread the good 2

UPLIFT SuperFoods Rx[®]

Orange mango cranberry smoothie
Smoked salmon, avocado and chives on whole grain bread
Red and green apple wedges with bee pollen yogurt dip
Whole skin-on almonds 15

THE BIG APPLE

fresh orchard apples, apple pie, and apple crumb cake accompanied by farm market apple cider 14

HEALTHY LIFESTYLE

bran muffins, granola and seasonal berry yogurt parfaits, granola bars, trail mix, naked® smoothies and mineral waters 14

THE BAKERY

a selection of freshly baked fruit and cheese danish, freshly baked breakfast breads, and homestyle muffins accompanied by sweet cream butter and preserves 10

ENHANCEMENTS

Body balance SuperFoods Rx[®]

Freshly baked oat bran walnut muffin
Pomegranate acai juice 8

Brain boost SuperFoods Rx[®]

Blueberries, purple grapes, raspberries and walnuts 6

Rejuvenate SuperFoods Rx[®]

74% dark chocolate chips and walnuts 6

cranberry walnut, zucchini, or banana nut bread ~per loaf 40

plain and flavored bagels with flavored cream cheese ~per dz 30

fresh fruit kabob with mango yogurt dressing 6

granola and seasonal berry yogurt parfait 5

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MORNING

ENHANCEMENTS

 ENERGIZE

sustainable grown apples, oranges and bananas
 cranberry orange and double chocolate pistachio
 biscotti
 vanilla shortbread with tart cherry preserves
 blueberry, banana and green tea smoothies
 cucumber lemon elixir
 starbucks shade grown coffee and tazo herbal
 teas
 *market price

CREATE YOUR OWN MUESLIX

vanilla flavored greek yogurt

assorted toppings to include sliced strawberries,
 blueberries, cinnamon scented apples, raisins,
 sun-dried cranberries, sliced almonds, chopped
 walnuts and oatmeal granola

fruit yogurt 4

mccain old fashion steel cut
 oatmeal with brown sugar 2

crunchy cold cereal 3

whole market fresh fruit 3

bowl of mixed berries 2

granola or nutri-grain® bar 2

beverages
 freshly brewed starbucks® regular
 and decaffeinated coffee and tazo®
 teas ~per gl 70

hot chocolate ~ per gl 50

naked juice® smoothie 6

fresh fruit yogurt smoothie 5

orange, tomato, cranberry or apple
 juice 4

sparkling water 4

soft drink 4

chocolate, skim, 2%, or whole milk

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MORNING

ENHANCEMENTS

2

fresh elixirs (by the gallon - choose 3)

infused waters
lemon cucumber
strawberry basil
mint pineapple

iced teas
peach
pomegranate

lemonade
strawberry lemonade 68

iced starbucks coffee 74

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AFTERNOON

Based on 60 minutes of continuous service

INVIGORATE

whole market fresh fruit, granola bars, cliff bars[®], sobe life water[®], and assorted gatorades[®] 17

FITNESS BREAK

fresh fruit kabobs with mango yogurt sauce, freshly baked nut breads, assorted fruit yogurts, nutri-grain[®] bars, dole[®] fat free frozen juice bars, and naked juice[®] smoothies 17

CHOCOLATE OVERDOSE

freshly baked jumbo chocolate chip cookies, chocolate dipped strawberries, biscotti, and pretzels, hershey[®] chocolate bars, mini chocolate bites and hot chocolate with marshmallows 17

RESPITE SuperFoods Rx[®]

Broccoli, tomato and field crudités, black bean humus with garlic confit
Natural roast turkey and edamame on whole grain bread
Frozen low fat yogurt, blueberry, kiwi and walnut sundae 15

SUNDAE AND SHAKE BREAK

chocolate, strawberry, and vanilla premium ice cream, caramel, chocolate, and strawberry sauces, chopped nuts, cherries, pineapple relish, sprinkles, crushed oreos, and whipped cream, hand dipped chocolate, strawberry, vanilla milkshakes
(minimum 35) 15

ENHANCEMENTS

popcorn, pretzels, potato chips, tri-color tortilla chips and dips ~per lb 9

Body balance SuperFoods Rx[®]

Freshly baked oat bran walnut muffin
Pomegranate acai juice 8

Brain boost SuperFoods Rx[®]

Blueberries, purple grapes, raspberries and walnuts 6

Rejuvenate SuperFoods Rx[®]

74% dark chocolate chips and walnuts 6

jumbo cookies ~per dz 40

death by brownies ~per dz 30

fresh fruit kabob with mango yogurt dressing 6

chocolate fondue with cubed fruit and pound cake
(minimum 25) ~per person 6

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AFTERNOON

ENHANCEMENTS

RECHARGE 

Baked pita chips, black bean and red pepper hummus
Cucumber dill tzatziki
Grape tomato, low fat mozzarella bocconcini with olive
Chilled orange infused bittersweet chocolate soy drink 12

BLAZE YOUR OWN TRAIL

golden raisins, dried apricots, plain m-m's®, granola, mixed nuts, banana chips, sun dried cranberries and cherries, and sunflower seeds accompanied by soft drinks and bottled water 12

TAILGATE BREAK

gourmet barbeque, cheddar and buttered popcorn, cracker jacks, and shell-on peanuts with soft drinks and bottled waters 12

RED DELICIOUS

fresh orchard apples
caramel apple bars
apple cinnamon filled muffins
fresh apple ginger juice shots

ALL POPPED OUT

build your own popcorn bar

a variety of seasoned and gourmet flavored popcorn

toppings to include plain and peanut M&Ms, honey roasted peanuts, reese's pieces, white & dark chocolate chips, gummi bears, chocolate-covered raisins, mixed nuts, Swedish fish 13

granola and seasonal berry yogurt parfait 5

hot pretzel & cheese 5

fruit yogurt 4

energy bar 4

whole market fresh fruit 3

granola or nutri-grain® bar 2

beverages

freshly brewed starbucks® regular and decaffeinated coffee and tazo® teas ~per gl 70

naked juice® smoothie 6

sparkling water 4

gatorade® 4

orange, tomato, cranberry or apple juice 4

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AFTERNOON

ENHANCEMENTS

SWEET TOOTH

miniature cupcake break - choose three flavors

- red velvet
- carrot
- chocolate on chocolate
- vanilla bean
- burnt almond
- chocolate peanut butter

white and chocolate milk jugs
assorted soft drinks 15

soft drink 4

chocolate, skim, 2%, or whole milk
2

iced starbucks coffee 74

INVIGORATE SUSTAINABLE

- organic gourmet cookies to include: mocha, chocolate sugar, oatmeal tart cranberry and snicker doodle
- traditional organic dark chocolate and peanut butter brownies
- blue sky organic sodas and energy drinks
- mountain berry infused filtered water
- *market price

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ALL DAY BREAKS

Based on 60 minutes of continuous service

REPLENISH

(pre-meeting)

chilled fruit juices, sliced market fresh fruit, a selection of freshly baked fruit and cheese danish, flaky croissants, homestyle muffins, sweet cream butter and preserves, freshly brewed starbucks® regular and decaffeinated coffee, and tazo® teas

(mid morning)

soft drinks, freshly brewed starbucks® regular and decaffeinated coffee, and tazo® teas and market fresh whole fruit

(afternoon)

granola bars, trail mix, soft drinks, freshly brewed starbucks® regular and decaffeinated coffee, and tazo® teas 33

ENHANCEMENTS

plain and flavored bagels with cream cheese ~per dz 30

death by brownies ~per dz 30

popcorn, pretzels, potato chips, tri-color tortilla chips and dips ~per lb 9

fresh fruit kabob with mango yogurt dressing 6

chocolate fondue with cubed fruit and pound cake (minimum 25) ~per person 6

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ALL DAY BREAKS

ENHANCEMENTS

THE PERFECT AGENDA

(pre-meeting)

chilled fruit juices, sliced market fresh fruit, a selection of freshly baked fruit and cheese danish, flaky croissants, and homestyle muffins, sweet cream butter and preserves, freshly brewed starbucks® regular and decaffeinated coffee, and tazo® teas

(mid morning)

assorted soft drinks, freshly brewed starbucks® regular and decaffeinated coffee, and tazo® teas

(afternoon)

selection of freshly baked jumbo cookies, soft drinks, freshly brewed starbucks® regular and decaffeinated coffee, and tazo® teas 32

granola and seasonal berry yogurt
parfait 5

fruit yogurt 4

whole market fresh fruit 3

candy bar 3

granola or nutri-grain® bar 2

beverages
naked juice® smoothie 6

sparkling water 4

orange, tomato, cranberry, or
apple juice 4

soft drink 4

freshly brewed iced tea 2

ice cold lemonade 2

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CHILLED LUNCH TABLE

Chilled lunch tables include freshly brewed starbucks regular and decaffeinated coffee and tazo teas

WRAP IT UP, I'LL TAKE IT

field greens with garlic croutons, plum tomatoes and black olives with honey balsamic and champagne dressings
oven roasted redskin potato salad
fresh fruit salad with grapes and berries

choice of 3 wraps

buffalo chicken salad wrap
carrots, celery, shredded iceberg lettuce, chicken with cayenne pepper sauce and mayonnaise

grilled chicken pesto wrap
grilled chicken breast with sliced grape tomatoes and fresh mozzarella cheese

tuna salad wrap
tuna salad with Dijon mustard aioli, cheddar cheese and arugula

roast sirloin of beef wrap
shaved sirloin, Havarti cheese, horseradish cream sauce and dill cole slaw

grilled vegetable wrap
char-grilled zucchini and yellow squash with fire roasted red and yellow peppers and baby watercress

assorted cheesecakes with strawberry and pineapple topping and whipped cream

38

ENHANCEMENTS

soups
mexican style tortilla 2

creamy cheddar broccoli 2

chunky potato bacon 2

chicken and sausage gumbo 2

salad
ahi tuna salad 6

chicken salad with walnuts and grapes 4

tarragon and dill scented chicken salad 4

spinach salad tossed with mandarin oranges, sliced strawberries and toasted almonds with a strawberry balsamic dressing 2

beverages
sparkling water 4

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CHILLED LUNCH TABLE

ENHANCEMENTS

THE GREENS MACHINE
mushroom brie bisque

spring greens
baby spinach
chopped romaine lettuce

grape tomatoes, black olives, chopped hard
boiled eggs, diced cucumbers, shredded cheddar
cheese, bleu cheese crumbles, parmesan cheese,
artichoke hearts, sunflower seeds, dried
cranberries and garlic croutons

four bean salad
fresh fruit salad

marinated grilled chicken breast
Cajun spiced shrimp

creamy parmesan dressing
raspberry vinaigrette
champagne honey Dijon dressing

assorted freshly baked rolls and sweet cream
butter

gourmet cupcakes
38

soft drink 4

chocolate, skim, 2%, or whole
milk 2

ice cold lemonade 2

freshly brewed iced tea 2

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CHILLED LUNCH TABLE

ENHANCEMENTS

CUSTOM DELI TABLE

mixed garden greens with honey balsamic,
champagne vinaigrette and Cajun buttermilk
dressings

SALAD (CHOICE OF 1 ADDITIONAL)

redskin potato salad
dill infused cole slaw
twisted pasta salad
Italian four bean salad
southwest quinoa salad
Mediterranean couscous

SANDWICH STARTERS (CHOICE OF 3)

pepper-cruste roast sirloion of beef
oven roasted turkey breast
baked Virginia ham
tuna salad
chicken salad
grilled chicken strips
genoa salami
hot ham cappicola

CHEESES (CHOICE OF 3)

swiss
cheddar
provolone
smoked mozzarella
Havarti
muenster

sliced tomatoes, bibb lettuce, red onions and
kosher pickle spears

freshly baked breads and Kaiser rolls

death by brownies and jumbo cookies 38

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CHILLED LUNCH TABLE

ENHANCEMENTS

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HOT LUNCH TABLE

Hot lunch tables include freshly brewed starbucks regular and decaffeinated coffee, & tazo teas

HAVE IT YOUR WAY
soups - choice of one

- roasted butternut squash
- bacon corn chowder
- old fashioned tomato
- minestrone
- broccoli cheddar
- new England clam chowder
- pasta e fagioli
- Tuscan white bean and spinach

salads - choice of three

- vineyard salad
- Caesar salad with a twist
- baby organic spinach salad
- marinated grilled vegetable salad
- grape tomato and fresh mozzarella caprese salad
- oven roasted potato salad
- dill cucumber salad
- Italian four bean salad
- fresh fruit salad
- couscous and quinoa salad

entrees

- parmesan crusted chicken with tomato basil sauce
- tilapia with roasted shallots and shiitake mushrooms
- English style cod with chive butter sauce
- atlantic salmon with lemon caper butter
- cheese filled tortellini with creamy parmesan

ENHANCEMENTS

sliced market fresh fruits, melons and sweet berries 6

salads
spinach salad
baby spinach tossed with mandarin oranges, sliced strawberries and toasted almonds with a strawberry balsamic dressing 2

vineyard salad
spring greens tossed with sun dried cherries, sugared walnuts, crumbled bleu cheese and raspberry vinaigrette dressing 2

entrees
roast tenderloin of beef with whiskey peppercorn sauce 6

london broil with burgundy mushroom sauce 5

shrimp scampi over angel hair pasta with pesto sauce 5

plain, pepperoni, or vegetarian pizza 4

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HOT LUNCH TABLE

ENHANCEMENTS

sauce
 chicken marsala with wild mushroom and sun
 dried tomato marsala
 grilled flank steak with four peppercorn sauce
 roasted pork loin with glazed apples and Dijon
 jus
 chicken romano, parmesan egg batter with
 lemon butter
 sesame crusted salmon with ginger soy sauce
 roasted striploin of beef, au jus with caramelized
 onions

side dishes - choice of one

redskin mashed potatoes
 oven roasted potatoes
 wild rice and long grain pilaf
 roasted Yukon gold potatoes
 couscous and quinoa pilaf
 brown rice stir fry

market fresh vegetable - choice of one

baby French beans with matchstick carrots
 zucchini and yellow squash medley
 snap peas and baby carrots
 broccoli, cauliflower and carrot medley

desserts - choice of three

carrot cake with cream cheese frosting
 gourmet chocolate mousse cake
 chocolate hoho cake
 burnt almond torte
 lemon Chantilly
 assorted petite cheesecakes
 fresh fruit salad

desserts served with strawberry sauce, raspberry
 coulis, chocolate sauce and whipped cream

choose 2 entrees 40
 choose 3 entrees 44
 choose 4 entrees 48

beverages
 sparkling water 4

soft drink 4

chocolate, skim, 2%, or whole
 milk 2

freshly brewed iced tea 2

ice cold lemonade 2

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HOT LUNCH TABLE

ENHANCEMENTS

TASTE OF ITALY

italian minestrone soup

classic caesar salad with garlic croutons and
parmesan cheese

grape tomato and fresh mozzarella caprese salad

chicken marsala

cheese tortellini in a creamy asiago alfredo sauce

penne pasta in a zesty sun dried tomato rosa
cream sauce

freshly baked rolls and sweet cream butter

tiramisu and cannolis 38

THE WESTIN TABLE

soup du jour

crisp romaine hearts and spring greens with
honey balsamic dressing

market fresh fruit salad

farfalle pasta with artichokes and roasted
peppers

sesame crusted salmon with teriyaki sauce

roasted chicken breast with port wine shallot
reduction

market fresh vegetable and starch

freshly baked rolls and sweet cream butter

selected cakes, pies, and tortes 42

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HOT LUNCH TABLE

ENHANCEMENTS

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CHILLED PLATED LUNCH

Chilled plated lunches are accompanied by a sweet, freshly baked rolls and sweet cream butter, freshly brewed starbucks regular and decaffeinated coffee, and tazo teas

CHILLED SALMON NICOISE SALAD
chopped romaine lettuce with red skin potatoes, green beans, tomato, egg, olives and capers accompanied by salmon a la nicoise 33

PECAN CRUSTED CHICKEN SALAD
chopped and tossed romaine lettuce with sun dried cherries, mandarin oranges, bleu cheese and slices of pecan crusted chicken with balsamic vinaigrette 29

SWEETS (CHOICE OF ONE)

tri-berry fresh fruit tart garnished with whipped cream and raspberry coulis

dark chocolate mousse garnished with whipped cream and sliced strawberries

sorbet garnished with mint leaf

ENHANCEMENTS

soups
mexican style tortilla 2

creamy cheddar brocolli 2

chunky potato bacon 2

chicken and sausage gumbo 2

sweets
triple mousse charlotte
chocolate cake topped with dark, white, and milk chocolate
mousse 2

chocolate lava cake
dark chocolate decadence with a chocolate lava filling served with creamy vanilla ice cream 2

beverages
sparkling water 4

soft drink 4

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CHILLED PLATED LUNCH

ENHANCEMENTS

freshly brewed iced tea 2

ice cold lemonade 2

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HOT PLATED LUNCH

Hot plated lunches are accompanied by choice of salad and sweet, market fresh vegetable and starch, freshly baked rolls and sweet cream butter, freshly brewed starbucks regular and decaffeinated coffee, and tazo teas

all sustainable menus require a two week advance notice. due to the delicate nature of sustainable products, some substitutions may occur on your menu.

all sustainable plated lunches are accompanied by crusty artisan rolls and sweet organic butter, freshly brewed starbucks shade grown coffee and assorted tazo herbal teas. plated lunches also come with your choice of a soup or salad.

GREENS (CHOICE OF ONE)

caesar salad with a twist
crisp romaine lettuce, shaved parmesan cheese, artichoke hearts, roasted red peppers and focaccia croutons with caesar dressing

westin greens
seasonal field greens, romaine and boston bibb, tossed with vine ripe tomatoes, black olives and julienne of red cabbage and carrots, with honey balsamic dressing

SANTE FE WAGYU BEEF TRI TIPS
kobe beef tips marinated southwest style and served over arugula quinoa pilaf with grilled asparagus spears 45

ENHANCEMENTS

- soups
- mexican style tortilla 2
- creamy cheddar broccoli 2
- chunky potato bacon 2
- chicken and sausage gumbo 2
- greens
- vineyard salad
- spring greens tossed with sun dried cherries, sugared walnuts, crumbled bleu cheese with

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HOT PLATED LUNCH

LONDON BROIL

marinated top sirloin steak, sliced and served with burgundy mushroom sauce 40

PARMESAN CRUSTED CHICKEN

boneless breast of chicken with chunky tomato basil sauce 37

SESAME CRUSTED SALMON

black and white sesame seed studded atlantic salmon with teriyaki sauce served with garlic spinach 39

CHICKEN FLORENTINE

chicken breast stuffed with fresh spinach, wild mushrooms, and creamy ricotta with an herb infused veloute 38

ROAST BREAST OF CHICKEN

olive oil basted french breast of chicken served with port wine shallot reduction 38

LEMON SOLE

lemon sole goujons with lemon and capers on wilted spinach 44

TWISTED PASTA PRIMAVERA

fusilli pasta tossed with fresh garden vegetables and asiago alfredo sauce 34

WILD MUSHROOM RAVIOLI

wild mushroom ravioli with asiago alfredo sauce garnished with fresh parmesan cheese 33

 FREE RANGE CHICKEN WITH MILD MUSHROOM

free range breast of chicken with blackberry meadows organic wild mushrooms sustainable grown roasted fingerling potatoes broccoli with sweet organic butter chocolate shortbread filled with raspberry preserves garnished with wild berries in season 42

ENHANCEMENTS

raspberry vinaigrette dressing 2

spinach salad

baby spinach tossed with mandarin oranges, sliced strawberries, toasted almonds with strawberry balsamic dressing 2



organic greens

organic baby spinach with roasted pecans, blood oranges, and farmstead cheese topped with an orange sesame dressing

roasted winter squash bisque with arugula pesto

shaved baby organic greens with white balsamic dressing

*market price

sweets

triple mousse charlotte chocolate cake topped with dark, white, and milk chocolate mousse 2

chocolate lava cake

dark chocolate decadence with a chocolate lava filling served with creamy vanilla ice cream 2

beverages

sparkling water 4

soft drink 4

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HOT PLATED LUNCH

ENHANCEMENTS

SWEETS (CHOICE OF ONE)

chocolate decadence torte
semi sweet chocolate with a dense fudge like
taste and texture. double drizzled with dark
chocolate ganache

mountain berry tart
mixture of blackberries, blueberries and
raspberries on top of a silky custard filled short
paste crust

big brulee cheesecake
hand fired classic new york cheesecake

turtle cheesecake
classic fudge filling topped with caramel and
pecans

TILAPIA

tilapia with roasted shiitake mushrooms and
shallots with lemon and mustard 39

freshly brewed iced tea 2

ice cold lemonade 2

chocolate, skim, 2%, or whole
milk 2

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of 3 per person.
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GRAB AND GO

Grab & go boxed lunches include your choice of sandwich, side, sweet, individual bag of kettle cooked potato chips and soft drink

SANDWICHES

ROAST SIRLOIN OF BEEF
with fire roasted peppers, smoked mozzarella on ciabatta bread 28

TUNA NICOISE
with artichoke hearts, roasted red peppers, capers, and lemon dressing on multi-grain bread 26

GRILLED ZUCCHINI WRAP
yellow squash, eggplant, and roasted red pepper wrapped in a spinach tortilla 24

GRILLED CHICKEN
with roasted tomatoes and fresh mozzarella on sourdough bread 26

SIDES
pasta salad

sliced market fresh fruit cup

creamy cole slaw

SWEETS
death by brownie

jumbo cookie

whole market fresh fruit

ENHANCEMENTS

energy bar 4

candy bar 3

granola or nutri-grain® bar 2

beverages
gatorade® 4

sparkling water 4

soft drink 4

freshly brewed iced tea 2

ice cold lemonade 2

chocolate, skim, 2% or whole milk 2

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GRAB AND GO

ENHANCEMENTS

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RECEPTION TABLE

WARM JUMBO LUMP CRAB DIP
served with cheese crostinis ~serves 50 guests
175

CHILI CON QUESO
creamy cheddar cheese with jalapenos served with
tri-color tortilla chips ~serves 50 guests 95

SPINACH ARTICHOKE DIP
served with crispy garlic pita chips ~serves 50
guests 95

DELUXE SUSHI DISPLAY
featuring traditional and inside out rolls,
including shrimp, tuna, and california; displayed
with soy sauce, wasabi, pickled ginger and
chopsticks 14

FRESH BRUSCHETTA STATION
roma tomatoes with mozzarella, garlic shrimp
and grilled marinated chicken, prepared to order.
served on fresh crostini or foccacia bread 10

DELUXE PREMIUM CHEESEBOARD
highlighting dill havarti, bel paese, smoked
gouda, edam, boursin, brie, mango & lemon
stilton, danish bleu, mild cheddar, monterey
jack, hot pepper and muenster finished with
lavosh, crackers and sliced french baguettes,
garnished with fresh fruits 8

GRILLED FRESH VEGETABLE
display to include grilled fresh vegetables with
aioli sauce 8

ENHANCEMENTS

shrimp cocktail
poached jumbo shrimp, smokey
chipotle shrimp, and chilled bbq
shrimp served with lemon wedges,
tangy cocktail sauce and
cilantro lime dressing ~per dz 60

smoked seafood display
sliced smoked salmon, lake trout,
peppered mackerel, jumbo shrimp
and deep sea scallops, decorated
with cream cheese rosettes, and
diced tomatoes, eggs, olives, capers
and mini bagels ~minimum 20
guests 13

sashimi
tuna, yellowtail, tilapia, spicy
scallop, or salmon 15

additional server 150

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RECEPTION TABLE

ENHANCEMENTS

FRESH VEGETABLE CRUDITE

display to include garden fresh vegetables served with cajun buttermilk ranch and avocado dip

7

MARKET FRESH FRUIT DISPLAY

freshly sliced pineapple, cantaloupe, honeydew, watermelon, red grapes, and strawberries

7

CHEESE DISPLAY

mild cheddar, monterey jack, hot pepper and muenster finished with lavosh, crackers and sliced french baguettes, garnished with fresh fruits

6

ANTIPASTA DISPLAY

aged provolone, italian style mozzarella, prosciutto di parma, cappicola and genoa salami, garnished with marinated olives, mushrooms, artichoke hearts, cherry peppers and tuscan loaf

9

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COLD CANAPÉS

~25 MINIMUM PER CANAPE

ENHANCEMENTS

additional items

additional server 150

jumbo curry shrimp on cucumber round 5

plum tomato and feta cheese crostini 5

rock lobster in phyllo basket with tropical salsa
5

proscuitto di parma and cantaloupe melon on
toasted baguette 5

belgian endive with smoked trout and boursin
cheese 5

smoked salmon mousse in phyllo cup 5

antipasta skewer drizzled with balsamic vinegar
glaze 5

brie cheese on nut bread with fresh
strawberry 5

kalamata olive and roma tomato tapenade on
focaccia bread 5

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COLD CANAPÉS

ENHANCEMENTS

smoked atlantic salmon wrapped asparagus on
marble crostini 5

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HOT CANAPÉS

- crab and brie in phyllo 5
- crab and spinach stuffed mushroom 5
- vegetable samosa with onion relish 5
- cashew chicken spring roll with sweet and sour glaze 5
- crispy asparagus with asiago cheese 5
- hibachi chicken drizzled with teriyaki glaze 5
- sesame chicken tender 5
- smoked chicken quesadilla with sour cream and tomato salsa 5
- thai chicken sate with peanut sauce 5
- wild mushroom vol au vent 5
- baked brie cheese en croute 5

ENHANCEMENTS

- additional options
- miniature crab cake with pepper coulis and corn relish 6
- sesame tuna cake with hoisin dressing 6
- baby lobster with coconut crust and mango chutney 6
- additional server 150

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HOT CANAPÉS

ENHANCEMENTS

beef tenderloin en crouete 5

beef bourguignon 6

cinnamon sweet potato puff 6

honey dijon salmon & asparagus tulip 6

spicy beef empanada 5

spicy shrimp in spring roll wrap 5

 roasted pear and candied pecans with farmstead blue cheese foam 6

 free range chicken and vegetable confetti on crostini with sweet chili sauce 6

 savory organic mushroom and artisan goat cheese tart with pine nuts 6

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HOT CANAPÉS

ENHANCEMENTS

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ACTION STATIONS

Serving size is based on a appetizer portion and is not to be considered a dinner portion

STEAMSHIP ROUND OF BEEF *
served with a port wine sauce and sesame and poppy seed rolls
~serves 150 guests 850

GARLIC RUBBED TENDERLOIN OF BEEF *
served with peppercorn and horseradish sauces
~serves 25 guests 450

PEPPER CRUSTED STRIP LOIN OF BEEF *
served with béarnaise sauce and shiraz demi glaze ~serves 25 guests 425

GLAZED BONE IN HAM *
served with a whole grain mustard and raisin grain rolls
~serves 25 guests 325

MAPLE GLAZED ROAST TURKEY *
served with cranberry chutney and whole wheat rolls
~serves 40 guests 285

ENHANCEMENTS

sesame crusted sable fish with sweet chili sauce 5

oriental station enhancements fried rice 2

shrimp and vegetarian egg rolls 2

south of the border station enhancements spicy beef empanada 3

caesar salad 3

hot vegetable du jour 3

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ACTION STATIONS

ENHANCEMENTS

PASTA STATION *
(choice of 2 pastas)
tri color tortellini, orecchiette, penne, or farfalle

(choice of 2 sauces)
tomato vodka, sun dried tomato pesto
classic marinara, asiago alfredo

fresh garnishes: artichoke hearts, roasted
peppers, sweet peas, broccoli florets, sautéed
mushrooms, chopped garlic, olive oil, parmesan
cheese, sun dried tomatoes and a display of
focaccia and italian breads 18

RISOTTO STATION *
traditional risotto recipe garnished with a choice
of peas, fresh basil, sweet potatoes, wild
mushrooms, asparagus, onion, goat, parmesan
and gorgonzola cheeses, double strength chicken
stock heavy cream and butter 17

ORIENTAL STATION *
marinated beef, chicken and shrimp, sweet-and-
sour and ginger teriyaki sauces, oriental
vegetables to include bok choy, mushrooms,
snap peas, red peppers, broccoli florets and sliced
water chestnuts, served with steamed white
rice 19

SOUTH OF THE BORDER STATION *
sliced marinated strip steak, chicken breast and
chipotle shrimp; topped with pan fried onions
and peppers, accompanied by mexican rice pilaf,
flour tortillas, sour cream, guacamole, tomato
salsa and pepper jack cheese 16

MARTINI CHOP SALAD STATION *
field greens, grape tomatoes, crumbled blue
cheese, shredded parmesan, crumbled feta,
croutons, kalamata olives, dried cherries, dried
cranberries, candied pecans, sugared walnuts,
black beans, balsamic, champagne, raspberry
vinaigrette and caesar dressings 14

pasta bar enhancements
shrimp scampi 4

lobster ravioli 4

grilled chicken 3

additional pasta or sauce 2

additional server 150

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ACTION STATIONS

ENHANCEMENTS

add steak 17

add chicken 16

add shrimp 17

PITTSBURGH PIEROGI STATION

pan fried to order

pierogi varieties (choose 3)

potato

sauerkraut

ricotta cheese

spinach

potato & feta

potato & cheddar cheese

served with accompaniments of sautéed onions, roasted mushrooms, chopped bacon, sour cream, pesto sauce, tomato relish or red onion relish 12

 BLACK FALLS CARVING BOARDS

black angus roast tenderloin of beef with au jus and horseradish sauce

black angus roast striploin of beef with brandy peppercorn sauce

pepper seared porkloin with dijonnaise sauce

*market price

 ORGANIC COBB SALAD STATION

shaved baby greens, tomato cubes, cucumber bites, avocado, cage free eggs, great hills blue cheese, nueske all natural bacon, laughing bird shrimp, and free bird chicken.

mixed to order with your choice of dressing and served in a martini glass

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ACTION STATIONS

ENHANCEMENTS

 SEAFOOD STATION

spice seared argentine scallops with citrus fruit
salsa, cooked to order
*market price

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DINNER TABLE

PREMIER TABLE

soup du jour
crisp romaine hearts and spring greens
with buttermilk ranch and honey balsamic
dressings
marinated mushroom salad
dill cucumber salad
albacore tuna salad

entrée (select three)

roast strip loin of beef with porcini bacon sauce
sesame crusted salmon with chili sauce
roast chicken breast with port wine shallot
reduction
london broil with burgundy mushroom sauce
apple almond chicken with peppercorn sauce
twisted pasta primavera with smokey chipotle
shrimp
roast pork loin with sherry vinegar reduction

market fresh vegetable, wild rice pilaf and herb
roasted baby red skin potatoes

freshly baked rolls and sweet cream butter

selection of sweets

freshly brewed starbucks® regular and
decaffeinated coffee, and tazo® teas 66

a service fee of \$100 will be applied for fewer
than 25 guests

ENHANCEMENTS

soups
butternut squash bisque 3

lobster bisque 3

new england clam chowder 3

greens
vineyard salad
spring greens tossed with sun dried
cherries, sugared walnuts,
crumbled bleu cheese and
raspberry vinaigrette dressing 2

pear salad
bibb lettuce with sliced pears,
rockford cheese, avocado, and
candied pecans drizzled with stone
ground mustard vinaigrette 2

appetizers
wild mushroom ravioli with asiago
alfredo sauce 6

jumbo lump crab cake over
sauteed spinach with a spicy
orange chili sauce 14

sea scallops with spinach, grilled
tomatoes, and lemon butter
sauce 9

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DINNER TABLE

ENHANCEMENTS

jumbo shrimp and orzo pasta 6

sweets
triple mousse charlotte
chocolate cake topped with dark,
white, and milk chocolate
mousse 2

hazelnut charlotte
hazelnut bottom with two layers of
hazelnut mousse soaked in a
frangelica syrup, topped with milk
chocolate ganache 2

lemon charlotte
lemon flavored sugar cookie with
light chantily mousse, finished
with a lemon glaze and candied
lemon slice 2

mocha charlotte
vanilla pound cake between two
layers of mocha mousse topped
with a coffee flavored butter cream
and shaved milk chocolate 2

mango charlotte
two layers of mango mousse and
chopped fresh mango, finished
with shaved white chocolate 2

chocolate lava cake
dark chocolate decadence with a
chocolate lava filling served with
creamy vanilla ice cream 2

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DINNER TABLE

ENHANCEMENTS

premier table upgrades
tenderloin of beef with caramelized
shallots and onions 6

seared veal medallions with stone
ground mustard sauce 6

roasted black cod with leeks,
onions, and cider butter 5

tuscany chicken with sun dried
tomato glaze 4

ice cold lemonade 2

freshly brewed iced tea 2

additional server 150

Additional fee for guarantees less than 50 ~per person 3

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PLATED DINNER

Plated dinners are accompanied by choice of greens or soup, market fresh vegetable, starch, sweet, freshly baked rolls and sweet cream butter, freshly brewed starbucks® regular and decaffeinated coffee, and assorted tazo® teas

GREENS OR SOUP (CHOICE OF ONE)

caesar with a twist
romaine lettuce, shaved parmesan cheese, artichoke hearts, roasted red peppers, focaccia croutons and creamy caesar dressing

westin greens
seasonal field greens, romaine and boston bibb, tossed with vine ripe tomatoes, black olives and julienne of red cabbage and carrots, and honey balsamic dressing

fresh tomato basil soup

wild mushroom bisque

DUO PLATES

char-grilled petite filet mignon with port wine sauce paired with 2 spice-seared sea scallops with sweet chili glaze 66

pan seared petite filet mignon with balsamic red onion reduction with 2 Cajun jumbo shrimp in lemon garlic butter 64

ENHANCEMENTS

appetizers

spice seared sea scallops with spinach, grilled tomatoes, and lemon butter sauce 8

pumpkin ravioli with a sage butter sauce 8

lobster ravioli with langostino and sherry infused cream sauce 9

shrimp cocktail with tomato horseradish sauce, chipotle aioli, and lemon wedge 8

jumbo lump crab cake over sauteed spinach with a spicy orange chili sauce 14

soups

butternut squash bisque 3

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PLATED DINNER

ENHANCEMENTS

CUSTOM DUO PLATE

create a custom duo plate using menu items below
add 8 per person to higher published menu price for duo plate

STUFFED ATLANTIC LEMON SOLE
sole filled with blue crab, scallions, herbs, capers, and tomato concasse cream 62

FILET OF BEEF
pan seared beef tenderloin, served with caramelized onions and shallots 59

FRESH FISH OF THE DAY (CHOICE OF ONE)
green tea infused arctic char with shiitake mushrooms and edamame 59

asian sea bass with tropical fruit salsa 61

oven roasted halibut with lemon garlic basil butter 68

RIBEYE STEAK
pan seared ribeye steak with wild mushroom and merlot reduction 57

CHICKEN CHESAPEAKE
stuffed breast of chicken with blue crab served with tarragon dijon cream sauce 50

VEGETABLE NAPOLEON
roasted portabella mushrooms, squash, fresh spinach and italian style mozzarella cheese, adorned with roasted red pepper coulis 46

CHICKEN MARSALA
olive oil basted french breast of chicken, filled with wild mushroom duxelle, served with a marsala wine sauce 48

new england clam chowder 3

lobster bisque 3

greens
vineyard salad
spring greens tossed with sun dried cherries, sugared walnuts, crumbled bleu cheese and raspberry vinaigrette dressing 3

grilled asparagus salad with butter lettuce, farro, toasted almonds and mellow pecorino cheese
honey lemon vinaigrette 3

pear salad
bibb lettuce with sliced pears, rockford cheese, avocado and candied pecans drizzled with stone ground mustard vinaigrette 2



organic baby greens with farmstead goat cheese, yellow organic tomato concasse with with sherry vinaigrette

roasted creamy organic bell pepper and tomato soup with basil pesto
*market price

sweets
triple mousse charlotte
chocolate cake topped with dark,

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PLATED DINNER

TUSCANY CHICKEN

olive oil basted french breast of chicken filled with prosciutto di parma, italian style mozzarella and basil, served with sun dried tomato glaze 48

VEGETETARIAN CREPES

portobello mushroom and artichoke crepes with chipotle cream sauce 45

SWEETS (CHOICE OF ONE)

chocolate decadence torte
semi sweet chocolate with a dense fudge like taste and texture. double drizzled with dark chocolate ganache

mountain berry tart
mixture of blackberries, blueberries and raspberries on top of a silky custard filled short paste crust

big brulee cheesecake
hand fired classic new york cheesecake

turtle cheesecake
classic fudge filling topped with caramel and pecans

ENHANCEMENTS

white,
and milk chocolate mousse 2

hazelnut charlotte
hazelnut bottom with two layers of hazelnut mousse soaked in a frangelica syrup, topped with milk chocolate ganache 2

lemon charlotte
lemon flavored sugar cookie with light chantilly mousse, finished with a lemon glaze and a candied lemon slice 2

mocha charlotte
vanilla pound cake between two layers of mocha mousse topped with a coffee flavored butter cream and shaved milk chocolate 2

mango charlotte
two layers of mango mouse with chopped fresh mango, finished with shaved white chocolate 2

chocolate lava cake
dark chocolate decadence with a chocolate lava filling served with creamy vanilla ice cream 2

dinner wine
familiar ~per glass 10

appreciated ~per glass 11

additional server 150

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PLATED DINNER

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HOST

APPRECIATED

absolut vodka
 bacardi superior rum
 bombay sapphire gin
 johnnie walker black label scotch
 jack daniels bourbon
 crown royal whiskey 9

FAMILIAR

smirnoff vodka
 cruzan rum
 beefeater gin
 johnnie walker red label scotch
 jim beam bourbon
 seagrams 7 crown whiskey 8

WINE

bv century cellars chardonnay 9

magnolia grove chardonnay 9

canyon road pinot grigio 9

bollini pinot grigio 10.50

anew riesling 10.50

eroica riesling 10.50

two vines sauvignon blanc 10.50

echo bay sauvignon blanc 10.50

j roget brut 9

ENHANCEMENTS

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HOST

ENHANCEMENTS

bv century cellars cabernet sauvignon 9

magnolia grove cabernet sauvignon 9

alamos malbec 10.50

glass mountain merlot 10.50

cellar no. 8 merlot 9

de loach pinot noir 10.50

souverain red blend 9

beringer white zinfandel 9

banfi centine rose' 10.50

IMPORT BEER

heineken

heineken light

corona extra

corona light 7

CRAFT BEER

selections available from these local breweries:

full pint brewery

rivertowne

dogfish

troeg's

penn pilsner

voo doo

8

DOMESTIC BEER

bud light

budweiser

miller lite

ic light 6

NON-ALCOHOLIC

soft drink 4

st. pauli girl na 5

All pricing is per person unless otherwise noted. Prices are exclusive of 7% sales tax, 7% county alcohol tax and 22% taxable service charge. This service charge includes a 13.75% gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.



HOST

ENHANCEMENTS

still water 4

sparkling water 4

cranberry, orange, apple juice 4

PUNCH ~PER GALLON
non-alcoholic punch 45

wine punch 90

champagne punch 90

All functions require (1) bartender per 100 guests charged at 100 each.

all liquor sales are subject to a 7% beverage tax.

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THE WESTIN CONVENTION CENTER, PITTSBURGH

1000 Penn Avenue . Pittsburgh . Pennsylvania 15222 . USA . Phone: (412) 281-3700



CASH

APPRECIATED

absolut vodka
bacardi superior rum
bombay sapphire gin
johnnie walker black label scotch
jack daniels bourbon
crown royal whiskey 10

FAMILIAR

smirnoff vodka
bacardi rum
beefeater gin
johnnie walker red label scotch
jim beam bourbon
seagrams 7 crown whiskey 9

WINE

bv century cellars chardonnay 10

magnolia grove chardonnay 10

canyon road pinot grigio 10

bollini pinot grigio 11.50

anew riesling 11.50

eroica riesling 11.50

two vines sauvignon blanc 11.50

echo bay sauvignon blanc 11.50

j roget brut 10

ENHANCEMENTS

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CASH

ENHANCEMENTS

by century cellars cabernet sauvignon 10

magnolia grove cabernet sauvignon 10

alamos malbec 11.50

glass mountain merlot 11.50

cellar no. 8 merlot 10

de loach pinot noir 11.50

souverain red blend 10

beringer white zinfandel 10

banfi centine rose' 11.50

IMPORT BEER

amstel light

heineken

corona 8

CRAFT BEER

selections available from the following local
breweries:

full pint

rivertowne

dogfish

troeg's

penn pilsner

voo doo 9

DOMESTIC BEER

ic light

yuengling

miller lite

budweiser 7

NON ALCOHOLIC

soft drink 4

bottle sparkling water 5

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CASH

ENHANCEMENTS

bottle still water 4

cranberry, orange, apple juice 4

All functions require (1) bartender per 100 guests charged at 100 each, cashier charge of 95 for the first (4) hours and 13 for each additional hour.

drinks requiring more than a standard shot (i.e. martinis, manhattans, rob roys, etc.) purchased on a cash basis are 1.00 additional to appreciated and familiar listed prices.

all cash bar prices include 7% liquor tax.

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SPECIALTY BAR

DIAMOND MARTINI BAR *

fruit or savory flavored martini's featuring grey
goose, ciroc, ketel one, belvedere, or chopin
premium vodkas
fresh garnishes and sugars to finish it off! 12

MARGARITA STATION *

straight up, on the rocks or frozen hand crafted
margaritas made just the way you like them
chances are we have the perfect recipe for you!
10

COFFEE AND CORDIALS *

enjoy your favorite coffee or cordial whenever
you like
starbucks® coffee, tazo teas and hot
chocolate 10

* CLEAR, COOL, REFRESHING AND SMOOTH

non-alcoholic beverages featuring fruit flavored
italian sodas, lemonades, smoothies and an
unlimited selection of seasonal choices 7

(*) a carver or chef attendant is required at 100 per 3 hours.
all functions require (1) bartender per 100 guests charged at
100 each.

all liquor sales are subject to a 7% beverage tax.

ENHANCEMENTS

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BAR PACKAGES

APPRECIATED

- absolut vodka
- bacardi superior rum
- bombay sapphire gin
- johnnie walker black label scotch
- jack daniels bourbon
- crown royal whiskey
- select wines
- domestic, imported & craft beers

1st hour 17

each additional hour 11

FAMILIAR

- smirnoff vodka
- bacardi rum
- beefeater gin
- johnnie walker red label scotch
- jim beam bourbon
- seagrams 7 crown whiskey
- select house wines
- domestic beer

1st hour 15

each additional hour 10

All functions require (1) bartender per 100 guests charged at 100 each.

all liquor sales are subject to a 7% beverage tax.

ENHANCEMENTS

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WINE - WHITE

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence.

Please allow 3 weeks notice for these wines.

SPARKLING WINES AND CHAMPAGNE

- j roget brut 30
- chandon brut 55
- mumm napa brut prestige 61
- dom perignon brut 250

BLUSH WINES

- beringer white zinfandel 32
- banfi centine rose' 38

WHITE WINES

- magnolia grove chardonnay 33
- bv century cellars chardonnay 34
- two vines sauvignon blanc 38
- echo bay sauvignon blanc 39
- 14 hands "hot to trot" white blend 39
- bollini pinot grigio 41
- anew riesling 42
- kim crawford sauvignon blanc 50
- chateau ste. michelle "indian wells" chardonnay 52
- eroica riesling

WINE - RED

RED WINES

- bv century cellars cabernet sauvignon 34
- magnolia grove cabernet sauvignon 33
- alamos malbec 50
- glass mountain merlot 37
- cellar no. 8 merlot 32
- de loach pinot noir 42
- macmurray ranch pinot noir 53
- souverain red blend 32
- buena vista "the count" red blend 65

HOUSE SELECTION WINES

- canyon road chardonnay 35
- canyon road pinot grigio 35
- canyon road cabernet sauvignon 35
- canyon road merlot 35

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SEASONAL

Colors of autumn table includes freshly baked rolls and sweet cream butter, freshly brewed starbucks® regular and decaffeinated coffee, and assorted tazo® teas

COLORS OF AUTUMN

white bean and roasted tomato soup with sage pesto
 mixed greens with julienne zucchini, yellow squash and asiago cheese with assorted dressings
 nicoise salad with french beans, redskin potatoes, kalamata olives and grape tomatoes
 roasted breast of chicken with glazed apples and caramelized shallot demi glaze
 sesame crusted alaskan sable with lentil chile sweet potato risotto
 roasted seasonal vegetables
 kaluha bread pudding with creme anglaise
 rustic apple tart strip 62

WINTER INTERLUDE

winter squash soup with roasted apple
 winter greens tossed with grape tomatoes, shitaki mushroom caps and sweet potato chips with zinfandel syrup

entree (choice of one)

roasted breast of chicken filled with goat cheese and glazed apples, caramelized onions, and a red wine reduction 48

herb crusted rack of lamb with sun dried cherry cabernet 58

ENHANCEMENTS

warm apple cider 3

asparagus soup 3

chipotle shrimp cocktail with cilantro creme fraiche 6

three cheese mashed potatoes with truffle oil 4

roasted pear and sage stuffing 4

pepper crusted roast tenderloin of beef with whiskey peppercorn sauce 6

gourmet petit fours, miniature cakes and pastries 6

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SEASONAL

ENHANCEMENTS

SHADES OF SUMMER

watermelon mint soup
field greens with fresh berries, sugared pecans
and blue cheese with strawberry balsamic
dressing
spice seared alaskan sable with tropical fruit
chutney
risotto with goat cheese and white truffle essence
asparagus and baby beets
trio of fruit tarts garnished with raspberry coulis
and fresh mint 65

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ON SITE SPECIALTY EVENTS - SPECIALTY EVENTS

GRILL CAMP

everyone thinks they are the greatest backyard bbq champion. now they can prove it as starwood has partnered with three time world champion joe davidson to deliver an exact replica of a professional championship bbq competition. if you are looking for a highly competitive team building event filled with education and fun this is for your group.

CONNECT WITH KINECT

the state of art gaming event! turn an ordinary event into an extraordinary experience with kinect for xbox 360. your attendees get to experience the latest in video game technology where their bodies and voices control the games. we will work with you to plan food and beverage choices that build on a theme for the event. the options are endless and customizable for your group.

DINNER IN THE GREEN

an organic food experience

learn about sustainable and organic foods through interactions with our chef and a local organic farmer. this event provides insightful information about growing and raising foods in a sustainable and organic environment.

DRIVE IN MOVIE NIGHT

a night of big screen magic

a classic movie of your choice is played on the big screen, or you may choose multiple movies set in different rooms with classic movie props. guests will enjoy yummy flavored popcorn,

IT'S A GAME NIGHT FOR EVERYONE

don't let the "big" game conflict with your event!

ever wonder what to do when the "big" game takes place during your event? game night for everyone engages both sports fans and those who quite frankly don't care. big screens feature key games and classic tv shows while the room set includes a variety of games: air hockey, foosball, darts, golf, basketball and cocktail tables topped with classic board games like pictionary and trivial pursuit. the menu features a game theme, and waitstaff dressed as referees or in your favorite team attire.

BEYOND THE VELVET ROPE

welcome to the place to be and be seen, create a hot club atmosphere specifically designed for your group

bouncers closely guard the club's "velvet rope" entrance where a long line has formed. as attendees arrive they are quickly whisked inside to enjoy the exclusive bar where they see celebrities relaxing. or they can lounge on comfortable sofas and enjoy the tapas style

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ON SITE SPECIALTY EVENTS - SPECIALTY EVENTS

freshly baked pizza, beef and turkey hot dogs with all the trimmings, candy bars and ice cream novelties.

buffet. for those interested in hitting the dance floor, the club boasts the hottest dj who is renowned for a participative style - guests will never know if they will be invited to spin a few tunes to the envy of the crowd

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PLATED

Congratulations on your engagement! let our personal and instinctive planners turn your very special day into a most memorable occasion here at the Westin. our wedding coordinators and culinary artists will work to inspire your creativity and customize your dream reception. to make your day truly worry-free, we offer several packages. Please contact Joe Benson, Director of Catering today for your personal consultation at(412) 560-6366 or joe.benson@westin.com

YOUR PLATINUM WEDDING EXPERIENCE INCLUDES:

- selection of hot and cold canapes butler passed during cocktail hour
- selection of one displayed item
- three course sit-down dinner or elegant buffet
- four hours of hosted bar service
- champagne toast for all guests
- customized wedding cake
- luxurious floor length linens from our exclusive collection
- four votive candles per table to highlight your centerpieces
- private hospitality room for bridal party reception
- personalized reservation website for overnight guestroom block
- luxury accommodations for bride and groom with champagne and full breakfast for two

Package pricing listed next to entrée choice

ENHANCEMENTS

traditional wedding soup 4

tomato basil soup 4

mushroom brie bisque 4

lobster bisque with a sherry cream 6

wild mushroom ravioli topped with asiago alfredo sauce, garnished with sauteed mushrooms and shaved parmesan cheese 6

martini shrimp display jumbo shrimp displayed on a bed of fresh greens, tomato horseradish sauce and lemon garnish 8

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% sales tax.



PLATED

ENHANCEMENTS

YOUR WEDDING BEGINS WITH
COCKTAILS AND CANAPES:

BUTLER PASSED HORS D'OEUVRES
(select three from cold or hot)

cold

antipasta kabob with balsamic glaze
plum tomato and feta crostini
brie cheese with strawberry on date nut bread
prosciutto di parma and cantaloupe melon on
toasted baguette

hot

miniature beef wellington
spicy beef empanada
sesame chicken medallions with teriyaki sauce
hibachi chicken with sweet and sour glaze
mushroom vol au vent
cinnamon sweet potato puff

additional butler passed hors d'oeuvre 4 per piece

DISPLAYED ITEMS
(select one)

signature cheeseboard
featuring dill havarti, bel paese, smoked gouda,
edam, boursin, brie, mango & lemon stilton,
danish bleu, cheddar, jack, hot pepper and
muenster with lavosh, crackers and sliced french
baguettes, garnished with assorted fruits

market fresh fruit display
freshly sliced pineapple, cantaloupe, honeydew,
watermelon, red grapes and strawberries

lobster ravioli
pasta filled with lobster, ricotta
cheese, onion and garlic in a
tarragon butter sauce 8

pear salad
bibb lettuce with sliced pears,
roquefort cheese, avocado and
candied pecans drizzled with stone
ground mustard vinaigrette 3

craft beer display
custom craft beers hand selected by
the bride and groom featuring their
favorites

market price

mini martini bar
custom miniature cocktails made
to display and wow, pair with
favorite foods for the custom event
experience

market price

ceremony packages
(consult with a catering sales
manager for pricing and
availability)

customized ice sculpture
display 600

sorbet intermezzo 3

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PLATED

ENHANCEMENTS

fresh garden crudite
cauliflower and broccoli florets, green olives,
carrot and celery sticks, red and yellow peppers,
grape tomatoes, asparagus and artichoke hearts
served with assorted dips

antipasta display
aged provolone, fresh mozzarella, proscuitto di
parma, smoked cappicola and genoa salami,
garnished with marinated olives, artichoke
hearts, grilled vegetables and tuscan loaf

fresh bruschetta station
roma tomatoes with mozzarella, garlic shrimp
and grilled, marinated chicken served on fresh
crostini and focaccia bread 7

raw bar
featuring traditional tuna and California sushi
rolls displayed with soy sauce, wasabi, pickled
ginger, jumbo poached shrimp and crab claws
paired with tangy cocktail sauce 15

additional cheese, fruit or crudité display 5 per
person

PREFERRED BAR PACKAGE
(four hours of service included in your package)

smirnoff vodka
cruzan rum
beefeater gin
johnnie walker red label scotch
jim beam bourbon
captain morgan spiced rum
seagrams whiskey
domestic beer
import or craft beer
canyon road chardonnay
canyon road merlot
canyon road cabernet sauvignon

additional hour per person
(based on original guarantee) 6

chivari chairs 7
(delivery fee extra)

satin package linen upgrade 2

chair covers/sashes 5+

additional linens and upgrades 25+

additional servers (minimum 4
hours, standard 1 server per 20
guests) 100

additional bartenders (minimum 4
hours, standard 1 bartender per
100 guests) 100

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PLATED

ENHANCEMENTS

PREMIUM BAR PACKAGE

- absolut vodka
- bacardi superior rum
- bombay sapphire gin
- johnnie walker black label scotch
- jack daniels bourbon
- captain morgan spiced rum
- crown royal whiskey
- domestic beer
- import or craft beer
- canyon road chardonnay
- canyon road merlot
- canyon road cabernet sauvignon
- canyon road wines

bar enhancement per person 5

additional hour per person
(based on original guarantee) 8

WINE SERVICE WITH DINNER

per bottle
(additional selections available)

- cabernet sauvignon, bv century cellars, California 34
- merlot, glass mountain, California 37
- pinot noir, macmurray ranch, California 53
- chardonnay, chateau ste. michelle "indian wells", Washington 52
- chardonnay, bv century cellars, California 36
- sauvignon blanc, kim Crawford, Marlborough , new Zealand 50
- canyon road select wines 35

FIRST COURSE:

salads
(select one)

- vineyard salad
- spring greens tossed with sun-dried cherries, sugared walnuts, crumbled bleu cheese and raspberry vinaigrette dressing

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PLATED

ENHANCEMENTS

spinach salad
organic field greens with sliced strawberries, feta
cheese and slivered almonds drizzled with
strawberry balsamic dressing

apple crisp salad
field greens with sliced green and red apples,
candied pecans, roquefort cheese and apple
balsamic dressing

ENTREES:

all entrees include rolls, sweet creamy butter, 2
accompaniments, freshly brewed starbucks
coffee, tazo teas and iced tea. ask us about our
gluten-free and food allergy alternatives.

CHICKEN

parmesan crusted chicken
parmesan crusted chicken breast with tomato
basil sauce 111

chicken soriano
boneless breast of chicken pan fried in egg batter
served with artichoke hearts, capers and lemon
wine sauce 111

chicken marsala
olive oil basted french breast of chicken filled
with wild mushroom duxelle and served with
marsala wine sauce with wild mushrooms and
sun-dried tomatoes 119

chicken chesapeake
pierre breast of chicken stuffed with blue crab
and served with a tarragon lobster cream
sauce 123

BEEF

pan seared filet
herb crusted filet mignon with port wine
sauce 131

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PLATED

ENHANCEMENTS

char grilled filet
char grilled filet with a red onion balsamic
reduction 131

new york strip
12oz. new york strip steak with caramelized
onion and shallot demi glaze 130

sirloin filet
marinated top sirloin steak with burgundy
mushroom sauce 127

SEAFOOD:
stuffed atlantic lemon sole
sole filled with blue crab, scallions, herbs, capers
and tomato concasse, dijon mustard sauce 128

spice seared hake fish with a creamy lemon
caper sauce 127

atlantic salmon
salmon rolled in honey and green tea and topped
with edamame and shitake mushrooms and a
ginger teriyaki aioli 126

VEGETARIAN:
grilled eggplant roulades olivo
thick slices of eggplant rolled and filled with
sauteed onions, garlic, pine nuts, tomatoes and
herbs accompanied with goat and parmesan
cheeses 110

vegetable napoleon
roasted portabella mushrooms, squash, fresh
spinach and italian style mozzarella cheese,
adorned with roasted red pepper coulis 110

COMBINATION ENTREES:
land and sea duo
petite filet mignon in gorgonzola cream sauce
accompanied by your choice of spice seared
jumbo shrimp or jumbo sea scallops 134

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PLATED

ENHANCEMENTS

filet and crab cake
herb rubbed petite filet mignon paired with pan
fried crab cake with a stone ground mustard
sauce 134

filet and chicken
petite filet mignon and olive oil basted chicken
breast with wild mushroom and sun-dried
tomato demi glace 132

ACCOMPANIMENTS:

creamy three cheese risotto
herb roasted redskin potatoes
potatoes dauphinoise
wild rice pilaf with cranberries
cheesy polenta
israeli cous cous with quinoa
chef's selection of market fresh vegetables

CHILDREN:

(under 12 years of age)

fresh fruit cup, crispy chicken fingers and french
fries 25

fresh fruit cup, two mini cheeseburger sliders
and french fries 25

fresh fruit cup, mini pizza and french fries 25

ELEGANT BUFFET TABLE:

soup
(select one)

minestrone
italian wedding soup
roasted red pepper
sweet potato with corn salsa

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PLATED

ENHANCEMENTS

salad
(select two)

westin greens garden salad
caesar salad
vineyard salad

ENTREES:

all entrees include rolls, sweet creamy butter,
starch and market fresh vegetables, freshly
brewed starbucks coffee, tazo teas, iced tea and
wedding cake for dessert

(select two or three entrees)

beef medallions with peppercorn sauce

roast strip loin of beef with caramelized onions
and shallots

spice seared pork chops with apple chutney

lemon chicken saltimbocca

parmesan crusted chicken with tomato basil
sauce

chicken marsala with wild mushrooms and sun-
dried tomatoes

spice seared hake fish with creamy lemon caper
sauce

roasted cod with tomato, olive and caper
tapenade

sesame crusted salmon with ginger teriyaki and
sweet chili sauce

vegetable lasagna

two entrees 130

three entrees 135

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PLATED

ENHANCEMENTS

RECEPTION STATIONS

butler-passed (first hour only)
(select three from cold or hot)

cold

antipasta kabob with balsamic glaze
plum tomato and feta crostini
prosciutto di parma and cantaloupe melon on
toasted baguette
brie cheese with strawberry on date nut bread

hot

miniature beef wellington
sesame chicken medallions with teriyaki sauce
cinnamon sweet potato puff
spicy beef empanada
mushroom vol au vent
hibachi chicken with sweet and sour glaze

STATIONS

martini salad station (salads presented in
martini glasses)*
Caesar salad with romaine, shaved parmesan,
roasted red pepper and focaccia croutons
vineyard salad with assorted salad greens, dried
cranberries, sugared walnuts and bleu cheese
Caesar and raspberry vinaigrette dressings

fresh vegetable and signature cheese station
grilled seasonal fresh vegetables with aioli sauce
imported and domestic cheese display featuring
dill Havarti, bel paese, smoked gouda, edam,
boursin, mango & lemon stilton, Danish bleu,
cheddar jack, hot pepper and muenster with
lavosh, crackers and sliced French baguettes,
garnished with assorted fruits

pasta station*

tri-colored tortellini, penne pasta, asiago alfredo
and marinara sauces, artichoke hearts, roasted
peppers, sweet peas, broccoli, sautéed
mushrooms, garlic, olive oil, parmesan cheese,

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PLATED

ENHANCEMENTS

sun-dried tomatoes, focaccia and Italian breads

carving station*
pepper crusted strip loin of beef, shiraz demi
glaze
maple glazed roast turkey, cranberry chutney
silver dollar rolls

4 hour premium hosted bar

custom designed wedding cake

linens include escort card, cake and cocktail
tables (additional linens subject to a rental
fee) 130

WEDDING CAKE:
create a beautiful custom wedding cake tailored
to your unique taste and design, prepared by
bethel bakery

wedding cake accompaniments

rich ice cream served with wedding cake 3

chocolate-dipped strawberries 4

painted cake plates 2

specialty cake display 75+

a \$1.25 per person cake cutting fee applies for
cakes provided by an outside vendor

cookie table/dessert accompaniments

dessert cake pops 6

fresh berry fruit cups 6

sundae bar 12

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PLATED

ENHANCEMENTS

gourmet coffee and espresso station 500 per station

LATE NIGHT BITES

LATE NIGHT REFRESH
(all 4 selections included)

French fry bar
soft pretzels
miniature gourmet sliders
miniature specialty pizzas 12

PITTSBURGH PIEROGIES
potato & cheese, spinach & ricotta and
mushroom & sauerkraut pierogies, caramelized
onions, sour cream, crisp bacon 9

S'MORES STATION
build your own: cinnamon and regular graham
crackers, dark and milk chocolate candy bars, 2
flavors of marshmallows 9

REHEARSAL RECEPTION/DINNER

starters
(select one dip and one display)

spinach and artichoke dip
chili con queso dip with tri color tortilla chips
jumbo lump crab dip with cheese crostini
cheese display with mild cheddar, Monterey
jack, muenster and finished with lavosh,
crackers and sliced French baguettes
fruit display of sliced market fresh fruits, berries
and melons

FIRST COURSE
(select one)

soup du jour
westin greens salad with choice of buttermilk
ranch dressing or honey balsamic vinaigrette
Caesar salad

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PLATED

ENHANCEMENTS

SECOND COURSE
(select one or two)

all entrees include rolls, sweet creamy butter,
starch and market fresh vegetables, freshly
brewed starbucks coffee, tazo teas and iced tea

chicken Soriano
breast of chicken pan fried with egg batter and
served with a lemon caper and artichoke
sauce 54

atlantic salmon
fresh atlantic salmon with an orange tarragon
butter 55

London broil
marinated top sirloin steak sliced and served
with a burgundy mushroom sauce 57

vegetarian
smoked mozzarella ravioli with a roasted red
pepper sauce 52

DESSERT
(select one)

big brulee cheesecake
strawberry shortcake

POST WEDDING CELEBRATION

all breakfast tables are accompanied by chilled
fruit juices, sweet cream butter and preserves,
freshly brewed starbucks regular and
decaffeinated coffee and tazo teas

CONTINENTAL
chef's selection of assorted pastries and bagels,
cream cheese and creamy butter, sliced fresh
fruit, melons and berries 24

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PLATED

ENHANCEMENTS

HOT TABLE

sliced fresh fruit, melons and berries
fluffy farm fresh scrambled eggs
hickory smoked bacon and golden brown
sausage
seasoned breakfast potatoes
whole wheat, rye and Italian toast
26

CHEF'S TABLE*

sliced fresh fruit, melons and berries
creamy assorted yogurts
steel cut oatmeal
made to order Belgian waffles
custom specialty omelets
chef-carved ham
seasoned breakfast potatoes
assorted pastries and bagels 30

BREAKFAST ENHANCEMENTS

fresh smoothie station prepared to order*
fresh mango, berry, orange and apple juices
accompanied by fresh bananas, strawberries,
blueberries, yogurt, milk and soy milk 9

Belgian waffles prepared to order*
(must be ordered with a breakfast table)
whipped butter, sliced strawberries, bananas
foster and maple syrup 6

fluffy omelets prepared to order*
(must be ordered with a breakfast table)
ham, grated cheese, mushrooms, peppers,
onions, salsa 6

cranberry walnut, zucchini or banana nut bread
(per loaf) 40

plain and flavored bagels with flavored cream
cheese (per dozen) 30

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% sales tax.



PLATED

ENHANCEMENTS

additional sliced market fresh fruits, melons and
sweet berries 6

granola and seasonal berry yogurt parfait 5

(*) a carver or chef attendant is required at 100 per 3 hours.

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PLATED

ENHANCEMENTS

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PSAV

MEETING ROOM PROJECTOR PACKAGE

- a/v cable lot
- lcd projector
- projection stand
- tripod screen 590

PROJECTION SUPPORT PACKAGE

- a/v cable lot
- projection stand
- tripod screen 135

DUAL SCREEN EVENT PROJECTOR PACKAGE

- a/v cable lot
- 13.5' x 18' ballroom electric screens (2)
- event projectors (2)
- video da 2400

MEETING ROOM WIRELESS MICROPHONE PACKAGE

- wireless microphone (lapel or hand-held)
- powered speaker 270

POST IT FLIPCHART PACKAGE

- lipchart easel
- post it flipchart pad
- markers 70

EVENT SUPPORT EQUIPMENT

- Laptop Computer - \$225
- LED Wash Light - \$75
- Powered Speaker - \$100
- Wired Microphone - \$60
- Wireless Microphone - 170
- 4-Channel Mixer - \$65
- 12-Channel Mixer - \$135
- 32" LCD Monitor - \$235
- 46" LCD Monitor - \$470
- 8' Tripod Screen - \$85
- 6'x8' Fast-Fold Screen - \$220
- 7'6" x 10' Fast-Fold Screen - \$265
- 9'x12' Fast-Fold Screen - \$305
- 10'6" x 14' Fast-Fold Screen - \$355
- 9'x16' Fast-Fold Screen - Call for Details
- Pipe and Drape - Black - \$17/foot
- Whiteboard 3'x4' - \$60
- Laptop Audio Interface - \$60
- House Sound Patch - \$100

LABOR RATES

technicians are available at the following rates on a 4-hour minimum:
 setup/strike - \$75/hr
 event operation - \$85/hr

monday-friday, 7am-5pm-
 straight time
 monday-friday, 5pm-midnight -
 time and 1/2

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% sales tax. all pricing is per day unless noted.



PSAV

monday-friday, midnight-7am -
double time
saturday & sunday, 8am-midnight
-time and 1/2
all holidays -double time

labor will be charged for set-up
and tear-down of video projection,
multi-image, audio reinforcement
systems, staging lighting, fast-fold
screens, and drape at the rates
listed above.

All prices listed are per room per
day.

Any equipment or technician
cancelled within 24 hours of a
function's start time will be billed
at a full time price.

There will be a 21% service charge
and Pennsylvania State sales tax
on all equipment rentals and labor
rates.

All pricing is per person unless otherwise noted. Prices are exclusive of 22% taxable service charge and 7% sales tax. all pricing is per day unless noted.

