



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<sup>®</sup> 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<sup>®</sup>

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<sup>®</sup>

Freshly baked oat bran walnut muffin  
Pomegranate acai juice 8

**Brain boost** SuperFoods Rx<sup>®</sup>

Blueberries, purple grapes, raspberries and walnuts 6

**Rejuvenate** SuperFoods Rx<sup>®</sup>

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<sup>®</sup>, sobe life water<sup>®</sup>, and assorted gatorades<sup>®</sup> 17

**FITNESS BREAK**

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

**CHOCOLATE OVERDOSE**

freshly baked jumbo chocolate chip cookies, chocolate dipped strawberries, biscotti, and pretzels, hershey<sup>®</sup> chocolate bars, mini chocolate bites and hot chocolate with marshmallows 17

**RESPITE** SuperFoods Rx<sup>™</sup>

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<sup>™</sup>

Freshly baked oat bran walnut muffin  
Pomegranate acai juice 8

**Brain boost** SuperFoods Rx<sup>™</sup>

Blueberries, purple grapes, raspberries and walnuts 6

**Rejuvenate** SuperFoods Rx<sup>™</sup>

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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 may increase your risk of food-borne illnesses.

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 on environmental and socially-responsible grown products.  
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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

\*market price

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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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fewer than 50 guests will be subject to an additional charge of  
3 per person.  
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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 mousse 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

ENHANCEMENTS

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

All pricing is per person unless otherwise noted. Prices are exclusive of 7% sales 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

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

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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

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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

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

ENHANCEMENTS

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

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



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

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



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

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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.

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