



General Policies

The key to a successful function is advance planning and a mutual understanding between both parties. The following policies have been established so that we can do our part to ensure you a successful event.

GUARANTEES: *Guaranteed guest counts are required at least one week (seven days), prior to the scheduled function. If no guarantee is received by that time, the guest count at the time of booking will be considered the final guarantee.*

BANQUET MENU: *A uniform menu must be selected for the entire group. All food and beverage items must be purchased through the hotel. Special dietary requests can be accommodated by the hotel, with a one-week advance notice.*

PRICES: *All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event. A 19% service charge and applicable tax will be added to all food and beverage functions.*

ADVANCE DEPOSITS: *An advance deposit of \$200.00 is required on all functions, unless prior payment arrangements have been made.*

CREDIT POLICIES: *Payment in full is due at the conclusion of the function, unless direct billing has been approved with the Sales Department.*

CANCELLATIONS: *All functions are considered tentative and subject to cancellation unless a signed confirmation is received by the catering department. Any confirmed function will require a one-month (30 days) cancellation notice to avoid an assessment charge of 50% of total function bill by the hotel.*

DAMAGES: *The person arranging the function agrees to be responsible for, and to reimburse the hotel, for any damages that may occur on the hotel property by anyone associated with the function. Inn of the Ozarks does not assume liability for any damage or loss of personal equipment or belongings brought into the facility.*

HOTEL POLICY: *The hotel reserves the right to inspect and control all functions being held on the premises.*

BANQUET AND MEETING ROOMS: *Room rental charges apply to all rooms used for meeting and/or banquet functions. Assignment of rooms is based on the number of people guaranteed. Should this number increase or decrease, we reserve the right to change the room assignment with notification. Room rental, when prorated, is done so based on a minimum number of participants and/or food sales generated by the group. We reserve the right to add or increase room rental with notification should counts dramatically decrease from guarantees.*

Please sign below your understanding of the above policies and return.

Client _____ **Date** _____

**Our Catering Department will be glad to prepare any Custom Menu that you desire.
A 19% service charge and applicable sales tax will apply to all food and beverage items.**



Refreshments and Breaks

CONTINENTAL BREAKFAST

Chilled Orange Juice, Assorted Muffins and Danish Pastries, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

HEALTHY BEGINNINGS

Chilled Orange Juice, Assorted Yogurts and Granola Bars, Blueberry Muffins, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

SUNDAE BAR

*Vanilla Ice Cream served with Bananas, a Variety of Toppings to including, M&M's, Reese's Pieces, Chopped Nuts, Chocolate Chips, Crumbled Granola; Chocolate, Pineapple, and Strawberry Sauces; and topped off with Whipped Cream and Cherries!!
Also Freshly Brewed Coffee, and Decaffeinated Coffee*

COOKIE BREAK

A Variety of Large Freshly Baked Cookies to include: Chocolate Chip, Sugar, Lemon, and Pecan Cookies. Served with Coffee, Milk or Chocolate Milk.

7th INNING STRETCH

Freshly popped Popcorn, Roasted Peanuts, Pretzels, Tortilla Chips and Cheese Dip, Bottled Water and assorted Soft Drinks.

Per person refreshment breaks are limited to 1 hour of service. An additional charge per person will be added for each additional hour of service.

Add fresh sliced fruit an additional charge per person.



Refreshments - continued

ALA CARTE

BEVERAGES

Freshly Brewed Coffee, and Decaffeinated Coffee (per gallon)
Hot Tea, or Iced Tea (per gallon)
Lemonade (per gallon)
Hot Chocolate(per gallon)
Soft Drinks (per Can)
Individual Bottled Water
Chilled Fruit Juices (per Carafe)
Almond Crush Punch (per gallon)

FOOD ITEMS

Donuts (per dozen)
Muffins (per dozen)
Danish Pastries (per dozen)
Bagels with Cream Cheese (per dozen)
Banana Nut Bread (per loaf, 20 slices)
Cinnamon Rolls (per dozen)
Sausage Biscuits (per dozen)
Cookies (per dozen)
Granola Bars (per dozen)
Candy Bars (per dozen)
Fudge Brownies (per dozen)
Whole Fruit (each)
Fruit Yogurt (per dozen)
Popcorn (freshly popped, per person)
Assorted Bags Chips (each)
Fresh Fruit Tray (serves 50)
Snack Mix (per lb.)
Mixed Nuts (per lb.)

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Breakfast

All Breakfast choices are served with a choice of Juice and Regular and Decaffeinated Coffees.

ALL AMERICAN

Scrambled Eggs, Crisp Bacon or Country Sausage, Hash Browned Potatoes, Buttermilk Biscuits and Country Gravy.

FRESH FRUIT FESTIVAL

Sliced Fresh Seasonal Fruit and Berries, Fruit Yogurt, and a Homemade Muffin.

BREAKFAST QUICHE

A Blend of Eggs, Diced Ham, Cheddar Cheese, Onions and Spices Baked in a Flaky Pie Crust, and Cinnamon Glazed Peaches.

EGGS BENEDICT

Two Poached Eggs and Cured Ham, served over an English Muffin with Hollandaise Sauce, Potatoes O'Brien, and Fresh Fruit Garnish.

COUNTRY BRUNCH CROISSANT

Julienne Ham and Mushrooms folded into Scrambled Eggs, Served over a Flaky Croissant with Melted Cheddar Cheese, Buttered Asparagus Spears, and a Fresh Fruit Cup.



Breakfast Buffets

TRADITIONAL BREAKFAST BUFFET

Chilled Orange Juice, Blueberry Muffins and Breakfast Pastries, Fresh Seasonal Fruit, Scrambled Eggs, Crisp Bacon and Country Sausage, Seasoned Breakfast Potatoes, Buttermilk Biscuits, Country Gravy, Preserves, Fresh Brewed Coffee, Decaffeinated Coffee, and Tea

DELUXE BREAKFAST BUFFET

Chilled Orange Juice, Sliced Seasonal Fruits, Blueberry Muffins and Breakfast Pastries, Granola with Milk, Fresh Scrambled Eggs, Eggs Benedict, Seasoned Breakfast Potatoes, Crisp Bacon and Country Sausage, Buttermilk Biscuits, Country Gravy, Preserves, Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

Add a little extra flare to your buffet with one of the following.

OMELET STATION- Added to any breakfast buffet

Cooked to order with your choices of bacon, mushrooms, chives, onions, bell peppers, black olives, sausage, cheeses, etc. and folded into a large fluffy omelet.

PANCAKE STATION- Added to any breakfast buffet

Fluffy buttermilk pancakes prepared just for you, topped with your choice of Strawberries, Blueberries, Whipped Cream and served with Maple Syrup.



Luncheon Selections

A Garden Green Salad with our Tangy House Dressing accompanies all Lunch Entrees, along with Fresh Baked Wheat Rolls and Butter, Coffee, Tea, and Ice Water.

ROAST SIRLOIN OF BEEF

Roast Round served with its own Juice

Suggested Accompaniments: *Whipped Potatoes with Gravy, Baked Potato with Sour Cream, or Garden Blend Rice, AND Southern Style Green Beans, Sautéed Squash, or Glazed Carrots*

CHOPPED SIRLOIN STEAK

Broiled Chopped Sirloin of Beef served with Burgundy Mushroom Sauce

Suggested Accompaniments: *Oven Roasted New Potatoes, Baked Potato with Sour Cream, or Wild Rice Blend, AND Green Bean Casserole, Vegetable Medley, or Buttered Broccoli Spears*

SIRLOIN TIPS

Tender Beef Tips with Fresh Mushrooms, in a rich Bordelaise Sauce over Steamed White Rice

Suggested Accompaniment: *Green Peas with Mushrooms, Glazed Carrots, or Sautéed Squash*

TOP SIRLOIN STEAK

A U.S. Choice 6 oz. Top Sirloin Cooked to Perfection

Suggested Accompaniments: *Baked Potato with Sour Cream, Oven Roasted New Potatoes, or Wild Rice Blend, AND Stir Fried Mixed Vegetables, Green Peas and Mushrooms, or Buttered Broccoli*

CHICKEN FRIED STEAK

A Choice Cube Steak Dredged in Seasoned Flour and Fried Golden, topped with Country Gravy

Suggested Accompaniments: *Whipped Potatoes with Country Gravy, AND Southern Style Green Beans, Corn on the Cob, or Fried Okra*

ROAST PORK LOIN, ROBERT'

Seasoned Sliced Pork Loin topped with a Rich Brown Sauce

Suggested Accompaniments: *Cornbread Dressing, Whipped Potatoes with Gravy, or Garden Blend Rice, AND Zucchini Casserole, Southern Style Green Beans, or Spiced Applesauce*

BAKED HAM with HONEY BUTTER

A tender slice of Cured Pit Ham topped with melted Honey Butter

Suggested Accompaniments: *Potatoes Au Gratin, Parsley Buttered New Potatoes, or Rice Pilaf, AND Honey Glazed Carrots, Zucchini Squash, Whole Kernel Corn, or Peas in White Sauce*



Luncheon Selections - Continued

CHICKEN ROMANO

A 6-ounce Baked Chicken Breast topped with Shaved Ham, Sliced Mushrooms, and Monterey Jack Cheese

Suggested Accompaniments: *Wild Rice Blend, Rice Pilaf, Seasoned Pasta, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Sautéed Squash, Stir Fried Mixed Vegetables, or Green Beans Lyonnaise*

CHICKEN FLORENTINE

A 6 ounce Baked Chicken Breast stuffed with Creamed Spinach and topped with Jack Cheese

Suggested Accompaniments: *Wild Rice Blend, Garden Blend Rice, Seasoned Pasta, or Oven Roasted New Potatoes, AND Buttered Broccoli Spears, Broiled Tomato Parmesan, Sautéed Squash, or Stir Fried Mixed Vegetables*

OZARK FRIED CHICKEN

Two Pieces of Chicken Fried Golden Brown

Suggested Accompaniments: *Whipped Potatoes with Country Gravy, AND Southern Green Beans, Corn on the Cob, or Glazed Carrots*

BREAST OF CHICKEN SUPREME

Baked Seasoned Chicken Breast topped with Hollandaise Sauce

Suggested Accompaniments: *Rice Pilaf, Seasoned Pasta, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Broiled Tomato Parmesan, or Sautéed Squash*

BAKED WHITEFISH ALMONDINE

Boneless Fillet of Alaskan Pollock brushed with Lemon-Butter and topped with Toasted Almonds

Suggested Accompaniments: *Parsley Buttered New Potatoes, Garden Blend Rice, or Scalloped Potatoes, AND Baby Carrots, Stir Fried Mixed Vegetables, or Green Beans Lonnie*



Light Side Lunches

Our light lunches are served with Fresh Brewed Coffee, Decaffeinated Coffee, Ice Tea, or Ice Water.

DELI COLD CUT PLATE

Slices of Ham, Turkey, and Roasted Beef, Swiss and American Cheeses, Potato Salad, Lettuce, Tomato, and a Hoagie

TURKEY WRAP

Sliced Smoked Turkey Breast with Lettuce, Tomatoes, and Shredded Swiss Cheese wrapped in a fresh Flour Tortilla, and served with Fresh Fruit, Pickle Spear and Ranch Dressing

SMOKED CHICKEN SALAD

Smoked and Seasoned Chicken Breast Sliced and placed on a bed of Crisp Garden Greens and Vegetables, served with Honey Mustard Dressing, Crackers, and Blueberry Muffin

GRILLED CHICKEN SANDWICH

A Grilled Seasoned Chicken Breast served on a Warm Bun with Lettuce, Tomato, and Potato Wedges

FRENCH DIP SANDWICH

Thinly Sliced Roasted Beef served on a Hoagie with Au Jus, Pickle Spear, and Potato Chips

CRAB MEAT QUICHE

Crab Meat, Onions and Spices baked with eggs in a flaky Pie Crust, Asparagus Spears with Béarnaise Sauce, Spiced Peach Half and Fresh Seasonal Fruit.

COMBINATION SALAD PLATE

Chicken Salad, Tuna Salad, and Macaroni Salad, on a bed of Fresh Lettuce, Fruit Garnish.

COBB SALAD

Tender Grilled Chicken Strips, Fresh Romaine, Leaf and Iceberg Lettuce, Cherry Tomatoes, Avocado, Egg Slices, Shredded Jack Cheese and Tortilla Strips.

CHEF SALAD

Julienne of Smoked Turkey and Ham, Tomato and Egg Wedges, Shredded Cheese with Romaine and Iceberg Lettuce, with our House Dressing and Crackers.

BOX LUNCH

One Choice of the Following – Two Pieces of Ozark Fried Chicken, ***or*** Cured Ham with Swiss Cheese served on a Flaky Croissant, ***or*** Honey Roasted Turkey with Swiss Cheese served on a

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Croissant. Includes Fresh Potato Salad, Assorted Sliced Fruit, and Condiments, all packed individually.



Dinner Selections

All Dinner Entrees are accompanied by your choice of a Crisp Garden Green Salad, or a Fresh Spinach Salad both served with our tangy House Dressing, or a Petite Caesar Salad, Fresh Hot Wheat Rolls with Butter, and Fresh Brewed Coffee, Decaffeinated Coffee or Ice Tea.

DINNER APPETIZERS:

JUMBO SHRIMP COCKTAIL

FRENCH ONION SOUP

FRUIT CUP AU KIRSCH

ROAST PRIME RIB OF BEEF AU JUS

A Hearty Slice of Tender Aged Beef, Slow Roasted and served with Horseradish Sauce

Suggested Accompaniments: *Baked Potato with Sour Cream, Twice Baked Potatoes, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Sautéed Squash, or Stir Fried Mixed Vegetables*

FILLET MIGNON

An 8 oz. U.S. Choice Fillet Charbroiled Medium and topped with Béarnaise Sauce

Suggested Accompaniments: *Baked Potato with Sour Cream, Seasoned Oven Roasted Red Potatoes, or Twice Baked Potato, AND Buttered Asparagus Spears, Sautéed Squash, or Stir Fried Mixed Vegetables*

ROAST TENDERLOIN OF BEEF

Medallions of Fillet Mignon topped with Sauce Bordelaise'

Suggested Accompaniments: *Seasoned Oven Roasted Red Potatoes, Twice Baked Potato, or Parsley Buttered New Potatoes, AND Broiled Tomato Parmesan, Southern Style Green Beans, or Stir Fried Mixed Vegetables*

TOP SIRLOIN STEAK

Twelve Ounce Charbroiled Top Sirloin cooked Medium

Suggested Accompaniments: *Baked Potato with Sour Cream, Parsley Buttered New Potatoes, or Twice Baked Potato, AND Buttered Broccoli Spears, Stir Fried Mixed Vegetables, or Green Peas and Onions*



Dinner Selections - Continued

SIRLOIN TIPS STROGANOFF

Tender Beef Tips in a rich Sour Cream, Mushroom and Wine Sauce, over Buttered Egg Noodles
Suggested Accompaniment: *Broccoli Spears, Green Peas, Baby Carrots, or Brussel Sprouts*

ROAST SIRLOIN OF BEEF

A Tender Slice of Roasted Beef served with Au Jus
Suggested Accompaniments: *Scalloped Potatoes, Whipped Potatoes with Gravy, or Seasoned Oven Roasted New Potatoes, AND Southern Style Green Beans, Baby Carrots, or Green Peas and Onions*

CHICKEN FRIED STEAK

A Choice Cube Steak Dredged in Seasoned Flour, Fried Golden and Topped with Country Gravy
Suggested Accompaniments: *Whipped Potatoes with Country Gravy, AND Southern Style Green Beans, Corn on the Cob, or Fried Okra*

ROAST PORK LOIN, ROBERT'

Tender Slices of Roasted Pork loin topped with Sauce Robert'
Suggested Accompaniments: *Cornbread Dressing, Spiced Sweet Potatoes, or Whipped Potatoes with Gravy, AND Southern Style Green Beans, Spiced Applesauce, or Honey Glazed Carrots*

CHICKEN ROMANO

An 8 ounce Baked Chicken Breast topped with Shaved Ham, Mushrooms, and Monterey Jack Cheese

Suggested Accompaniments: *Wild Rice Blend, Seasoned Pasta, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Green Beans Lyonnaise, or Stir Fried Mixed Vegetables*

CHICKEN FLORENTINE

An 8 ounce Boneless Chicken Breast Stuffed with Spinach and Cream Cheese, and topped with Monterey Jack Cheese

Suggested Accompaniments: *Rice Pilaf, Wild Rice Blend, or Potatoes Au Gratin, AND Broiled Tomato Parmesan, Sautéed Squash, or Green Beans Lyonnaise*

CHICKEN EUREKA

A Baked Chicken Breast topped with Sautéed Onions and Mushrooms, and Swiss Cheese

Suggested Accompaniments: *Wild Rice Blend, Rice Pilaf, or Parsley Buttered New Potatoes, AND Stir Fried Mixed Vegetables, Buttered Broccoli Spears, or Green Peas and Mushrooms*



Dinner Selections - Continued

CHICKEN ALOHA'

A Boneless Chicken Breast cooked in Sweet and Sour Sauce and topped with Pineapple

Suggested Accompaniments: *Steamed White Rice, Garden Blend Rice, or Candied Sweet Potatoes, AND Stir Fried Mixed Vegetables, Sautéed Squash, or Broiled Tomato Parmesan*

CHICKEN OSCAR

A Seasoned Chicken Breast stuffed with Asparagus Spears and topped with Crabmeat Béarnaise' Sauce

Suggested Accompaniments: *Wild Rice Blend, Garden Blend Rice, or Parsley Buttered New Potatoes, AND Broiled Tomato Parmesan, Honey Glazed Carrots, or Green Beans Lyonnaise*

CAJUN PECAN CHICKEN

A Baked Chicken Breast seasoned with Cajun spices and covered with crushed sautéed Pecans

Suggested Accompaniments: *Wild Rice Blend, Garden Blend Rice, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Honey Glazed Carrots, or Stir Fried Mixed Vegetables*

BAKED CHICKEN AND DRESSING

Quarter of a Chicken, Baked and Seasoned, and served with Cornbread Dressing

Suggested Accompaniment: ***Choose One (1)*** - *Whipped Potatoes and Gravy, Candied Sweet Potatoes, Southern Style Green Beans, or Green Peas and Onions*

BAKED PARMESAN CRUSTED TILAPIA

A Boneless Fillet Baked and crusted with Parmesan Cheese and Herbs

Suggested Accompaniments: *Seasoned Pasta, Wild Rice, or Parsley New Potatoes, AND Stir Fried Mixed Vegetables, Buttered Asparagus Spears, or Buttered Broccoli Spears*

BAKED TILAPIA FLORENTINE

A Boneless Fillet Baked and topped with Spinach, Cream Cheese and Parmesan Cheese

Suggested Accompaniments: *Rice Pilaf, Wild Rice Blend, or Potatoes Au Gratin, AND Honey Glazed Carrots, Sautéed Squash, or Green Beans Lyonnaise*

BAKED ALASKAN SALMON

A Tender Boneless Fillet Baked and topped with Béarnaise Sauce

Suggested Accompaniments: *Garden Blend Rice, Twice Baked Potato, or Parsley Buttered New Potatoes, AND Buttered Broccoli Spears, Broiled Tomato Parmesan, or Stir Fried Mixed Vegetables*



Buffets Selections

(Minimum Guarantee of 40 Required)

Buffet Selections Include Regular or Decaffeinated Coffee, and Hot or Iced Tea.

SOUP AND SALAD BAR

A Variety of Fresh Salads including Crisp Garden Greens with assorted Condiments and Dressings, Potato Salad, Cole Slaw, and Fruit Salad, served with your choice of Chicken Noodle, Vegetable, Wisconsin Cheese, Clam Chowder or Cream of Broccoli Soup.

BAKED POTATO BAR AND SOUP

Large Fluffy Idaho Potatoes served with an assortment of condiments including Melted Cheese, Bacon Bits, Onions, Chives, Mushrooms, Broccoli, Sour Cream and Butter, and your choice of Chicken Noodle, Vegetable, Wisconsin Cheese, Clam Chowder or Cream of Broccoli Soup.

DELI BUFFET

A Salad Bar including Crisp Garden Greens with Condiments and Dressings, Potato Salad, Cole Slaw, Trays of Thinly Sliced Honey Turkey, Cured Ham, and Roast Round, along with Swiss and American Cheeses, Whole Wheat, Rye, and White Breads, Leaf Lettuce, Tomatoes, Onions, and Condiments.

LUNCH BUFFET

*Mixed Greens with Assorted Condiments and Dressings, Potato Salad, Cole Slaw, Crisp Relishes, Green Beans, Potatoes Au Gratin, Fresh Wheat Rolls and Butter, **Choice of Two Entrees – Roast Sirloin of Beef, Honey Glazed Ham, Roast Loin of Pork, Roast Turkey and Dressing, Chicken and Dumplings, Sirloin Tips Stroganoff, Chicken Fettuccine with Vegetables, or Lemon Pepper Baked Whitefish.***

DINNER BUFFET

*Mixed Greens with Assorted Condiments and Dressings, Potato Salad, Three Bean Salad, Fresh Fruit Salad, Potatoes Au Gratin, Rice Pilaf, Seasoned Green Beans, Whole Kernel Corn, Fresh Wheat Rolls and Butter, **Choice of Two Entrees – Southern Fried Chicken, Barbecue Pork Ribs, Shrimp Creole, Glazed Ham, Roast Pork Loin, Baked Lasagna, Herb Baked Chicken Breast, Roast Sirloin of Beef, or Lemon Pepper Baked Whitefish***

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THE FOREST MANOR BUFFET

*Tossed Mixed Greens with Assorted Condiments and Dressings, Potato Salad, Three Bean Salad, Fresh Fruit Salad, Pasta Salad, Cottage Cheese and Fruit Salad, Potatoes Au Gratin, Rice Pilaf, Whipped Potatoes with Brown Gravy, Stir Fried Mixed Vegetables, Seasoned Green Beans, Whole kernel Corn, Fresh Wheat Rolls and Butter, **Choice of Three Entrees – Carved Roast Round of Beef, Carved Roast Pork Loin, Carved Glazed Ham, Southern Fried Chicken, Pork Spare Ribs, Barbecue Beef Brisket, Shrimp Creole, Chicken Fettuccine with Vegetables, Lemon Pepper Baked Whitefish, Baked Lasagna, Herb Baked Chicken, Roast Turkey and Dressing, Sirloin Tips with Noodles, or Cajun Spiced Catfish.***



Buffets Selections-Continued

(Minimum Guarantee of 40 Required)

MEXICAN BUFFET

Charbroiled Chicken Fajitas, Beef Enchiladas, Beef Tacos, Mexican Rice, Refried Beans, Tortilla Chips, Guacamole, Sour Cream, Salsa, Green Onions, Colby and Jack Cheeses, and Black Olives.

ARKANSAS BARBECUE BUFFET

Fresh Potato Salad, Cole Slaw, Marinated Barbecue Beef Brisket, Pork Spare Ribs, Tangy Barbecue Chicken, Corn on the Cob, Ranch Style Beans, Wheat Rolls and Butter.

PASTA, PASTA, PASTA BUFFET

Rotini, Bowtie and Linguini Pastas accompanied by Alfredo, Pesto and Marinara Sauces, with a selection of Chicken Breast Strips, Beef Meatballs, Mushrooms, Green Peppers, Onions and Cheeses, all combined and sautéed in your room and served with a fresh Romaine Salad, Italian Dressing, and Garlic Bread.

OZARKS COOKOUT

Fresh Potato Salad and Coleslaw, Grilled Hamburgers and Hotdogs, Homemade Baked Beans, Corn on the Cob, all the fixings, and Cherry Cobbler.

BUFFET ADDITIONS

CARVED ROAST PRIME RIB *(Substitution for any one buffet entrée)*

PASTA STATION *(Substitution for any one buffet entrée)*

Rotini, Bowtie and Linguini Pastas accompanied by Alfredo, Pesto and Marinara Sauces, with a selection of Mushrooms, Green Peppers, Onions and Cheeses, combined and sautéed in your room.



Theme Parties

FAMILY STYLE DINNER (Maximum of 150 people)

*It's Like Sunday Dinner at Grandma's House. Trays of Crisp Relishes and Sliced Tomatoes, Cole Slaw, Bowls of Mashed Potatoes, Country Gravy, and Southern Style Green Beans, Corn on the Cob, and **One choice of the following: Ozark Fried Chicken, or Chicken Fried Steak, and Fresh Baked Apple Pie for Dessert.** All items brought to your table in quantity to be shared by all.*

JIMMY BUFFETT PARTY (Minimum of 50 people required)

*This one is for all the "Parrot Heads" who want a socially fun and enjoyable dinner party. Fresh Tropical Fruits, build your own "Gourmet Cheeseburger", Seasoned Steak Fries, Black Bean Chili, Red Beans and Rice, Corn on the Cob, and Key Lime Pie! **INCLUDES THEME DECORATIONS** and Beach Music, Reggae, & Jimmy's top tunes.*

HAWAIIAN LUAU (Minimum of 50 people required)

*Fresh Strawberries, Cantaloupe, Honeydew, and Pineapples, Waldorf Rice Salad, Seafood Salad, Crisp Garden Greens with Condiments and Dressings, Roasted Pork with Pineapples, Sweet and Sour Chicken, Sweet and Sour Pork Ribs, Garden Blend Rice, Sweet Potatoes and Apples, Variety of Oriental Vegetables, Whipped Potatoes with Pork Gravy, Banana Bread, Regular and Decaffeinated Coffee, and Ice Tea. **INCLUDES THEME DECORATIONS***

For that Extra Impact, Add a Displayed Suckling Pig (Ask for quote)

TASTE OF THE SOUTH BUFFET (Minimum of 75 people required)

*A Large Variety of Fresh Fruits, Vegetables, and Salads, including Mixed Garden Greens with Condiments and Dressings, Crab Salad, Cole Slaw, Potato Salad, Shrimp Salad, Black-eyed Pea Salad, Shrimp Creole, Boiled Peel and Eat Shrimp, Ozark Fried Chicken, Barbecue Pork Ribs, Cajun Spiced Catfish, Crab Legs, Whipped Potatoes and Gravy, Baked Beans, Cajun Rice, Southern Style Green Beans, Wheat Rolls and Butter, Regular and Decaffeinated Coffee, Iced Tea, and a Large Variety of Assorted Desserts. **INCLUDES THEME DECORATIONS***

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Add Crab Legs



Desserts

'Possum Pie (Cream Cheese, Chocolate filling, Whipped Topping, Pecans)

French Silk Pie

New York Cheesecake with Fruit Topping

White Chocolate Raspberry Cheesecake

Tiramisu

Apple Dumpling with Cinnamon Sauce

Chocolate Mousse'

Chocolate Confusion Cake

Apple Crumb Pie

Lemon, Chocolate, or Coconut Meringue Pie

Apple, Cherry, or Peach Cobbler

Fudge Brownie with chocolate sauce

Ice Cream (bowl)

A La Mode (addition to any dessert item)

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Reception Hors D'oeuvres

All prices are based upon 100 pieces; unless otherwise noted.

HOT HORS D'OEUVRES

- Jumbo Fried Shrimp** *with Cocktail Sauce*
- Scallops** *wrapped in bacon*
- Swedish Meatballs**
- Crabmeat Stuffed Mushrooms**
- Barbecue Cocktail Franks**
- Crab Rangoon** *snow crab, cream cheese, spices (Tray of 50)*
- Fried Chicken Drummettes**
- Hot Wings** *with Ranch Dressing*
- Assorted Mini Quiche**
- Cantonese Egg Rolls** *with Sweet and Sour Sauce (Tray of 50)*
- Wontons** *stuffed w/sausage*
- Chicken Quesadillas** *(Tray of 50)*
- Spanakopita** *Spinach and Cream Cheese in a Filo Dough(Tray of 50)*
- Stuffed Cheese Crepes** *(Tray of 50)*
- Beef Teriyaki Satay** *(Tray of 50)*
- Mini Beef Wellington** *(Tray of 50)*

COLD HORS D'OEUVRES

- Gulf Shrimp** *with Cocktail Sauce*
- Assorted Canapés**
- Chocolate Dipped Strawberries** *(In Season)*
- Deviled Eggs**
- Finger Sandwiches** *(Sliced Roast Beef, Ham, and Turkey)*
- Fresh Fruit and Cheese Tray**
- Fresh Fruit and Cheese Tray** *(1/2 tray)*
- Assorted Cheese and Cracker Tray**
- Fresh Vegetable Tray** *with Ranch Dip*
- Fresh Vegetable Tray** *with Ranch Dip (1/2 tray)*

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Reception Hors D'œuvres-

A Bowl of Dip or a pound of snacks serves approximately 20-25 guests.

SNACKS

Spinach Artichoke Dip *(Per Bowl)*
Guacamole Dip *(Per Bowl)*
French Onion Dip *(Per Bowl)*
Blue Cheese Dip *(Per Bowl)*
Salsa *(Per Bowl)*
Pico De Gallo *(Per Bowl)*
Nacho Cheese Dip *(Per Bowl)*
White Queso *(Per Bowl)*
Ranch Dip *(Per Bowl)*
Fancy Mixed Nuts *(Per Pound)*
Cocktail Peanuts *(Per Pound)*
Potato Chips *(Per Pound)*
Tortilla Chips *(Per Pound)*
Pretzels *(Per Pound)*
Party Mix *(Per Pound)*

DESSERTS

Cheesecake- Mini Assorted *(1/2 Tray)*
Assorted Mini Tarts *(1/2 Tray)*
Petit Fours *(1/2 Tray)*

CARVING BOARD

Whole Roast Turkey Breast *(Serves 70)*
Smoked Cured Ham *(Serves 100)*
Roast Round of Beef *(Serves 150)*
Roast Porkloin *(Serves 35)*
Tenderloin of Beef *(Serves 30)*

Carved items include a uniformed Carver at station, fresh Rolls, and Sauces, and available up to 1 ½ hours.

PASTA STATION

Rotini, Bowtie and Linguini Pastas accompanied by Alfredo, Pesto and Marinara Sauces, with a selection of Mushrooms, Green Peppers, Onions and Cheeses, combined and sautéed in your room.

MASHED POTATO BAR

Freshly mashed Sweet Potatoes, and whipped Idaho Potatoes served with Sour Cream, Bacon Bits, Chives, Cheddar and Mozzarella Cheeses, Brown Sugar, Marshmallows and Pecans.

(A minimum of 5 trays of hors d'oeuvres is required for above additions)

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When planning consumption for your event, we recommend the following for a ½ hour to 1 ½ hour reception: 10 pieces or more per person with no scheduled meal activity following, or approximately 6 pieces per person prior to a meal.



Beverage Service

Hosted Bar Information: *Our Hosted Bars can be provided either by the drink or per bottle. Bottle Bars are only available with a minimum of 150 people. There is a \$150.00 minimum charge for Host Bars. The setup for Bottle Bars includes all mixes and garnishes. Bottle usage is graded in tenths. At the close of your function, a customary 19% Service Charge will be added.*

It is recommended that the group planner establish a predetermined dollar maximum for the event. Once the maximum is met, the planner has the option of increasing the maximum amount or converting to a cash bar basis.

	PER DRINK	PER BOTTLE
House Brands		
Call Brands		
Premium Brands		
Domestic Beers		
Premium Beers		
Domestic Keg Beer (15.75 gal.)		
Domestic Pony Keg (8 gal.)		
<i>A restock fee will apply to untapped kegs ordered</i>		
House Wines		
Soft Drinks		

Cash Bar Information: *Our Cash Bars are provided on a per drink basis. There is a hourly, per bar charge.*

OTHER PRICING:

Champagne Punch *(per gallon)*

Frozen Drinks *(per gallon) Non-Alcoholic* (requires machine rental)

Frozen Drinks *(per gallon) Alcoholic* (requires machine rental)

Prices are subject to change without notice, and do not reflect a 19% Service Charge.

LIMITATIONS

We are licensed by the state to provide liquor service. Both insurance regulations and state law prohibits any group or individual from bringing liquor to public areas of the hotel. We reserve the right to refuse service to anyone deemed to have had too much to drink, or behaving in such a manner to warrant discontinuance of service. No purchased beverages may leave the premises.

**Our Catering Department will be glad to prepare any Custom Menu that you desire.
A 19% service charge and applicable sales tax will apply to all food and beverage items.**

Wine List

Sparkling

Crane Lake Brut'
Cook's Brut
Ballatore' Spumante'
Korbel

White Wines

Peter Vella Chardonnay (1 liter)
Domino Chardonnay (.75 liter)
Folonari Pinot Grigio (.75 liter)

Blush Wines

Peter Vella White Zinfandel (1 liter)
Beringer White Zinfandel (.75 liter)

Red Wines

Peter Vella Burgundy (1 liter)
Concha Y'Toro Merlot (.75 liter)
Turning Leaf Cabernet Sauvignon (.75 liter)
Lindemans Shiraz (.75 liter)



Audio, Visual, and Equipment Rentals

As a convenience to our customers, we offer the following equipment and accessories. Equipment is subject to availability and therefore requiring advance notice. We will also be happy to arrange for any equipment not listed below or any out of stock items.

32" Flat Screen TV
DVD Player
LCD Projector
Portable Projection Screen (4')
Portable Projection Screen (7')
Wireless Lavalier Microphone
Wireless Handheld Microphone
Portable P/A System (250 watt)
Laser Pointer
Flipchart w/Pad
Dry Erase Board w/markers
5x7 Note Pads w/pencils
Dedicated Phone Line
Frozen Drink Machine (*dual tank*)
Popcorn Machine
Electronic Piano
Dance Floor (per 3'x3' section)
Exhibit Tables
Clothed/Skirted Exhibit Table
Metal Stacking Chairs

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Free Wireless Internet is available throughout the entire property.

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2020**