



BREAKFAST

À LA CARTE

	Price	Qty
Bagels & Cream Cheese	\$70.00	Per Dozen
Smoked Salmon (Bagel add on)	\$6.00	Per Dozen
Bacon, Egg & Cheese Sandwich	\$9.00	Each
El Ranchero Wrap	\$9.00	Each
Bacon, Egg, Avocado & Tomato Sandwich	\$9.00	Each
Breakfast Pizza (8" Flour Crust)	\$10.00	Each
Breakfast Pizza (12" Flour Crust)	\$15.00	Each
Ham, Egg & Cheese Sandwich	\$9.00	Each
Fruit & Yogurt Parfait	\$4.00	Each
Donuts (<i>Jacks</i>)	\$25.00	Per Dozen
Fresh Fruit Platter	\$120.00	Serves 20
Breads & Pastries	\$25.00	Per Dozen



**Bacon, Egg, Avocado
& Tomato Sandwich**

BUFFET

Includes Orange Juice, Coffee, Linens, Napkins & China

Good Morning Buffet \$20 per person

Fresh Fruit
Pastries
Bagels & Cream Cheese
Fruit & Yogurt Parfait

Club Sampler Buffet \$20 per person

Scrambled Eggs
Home Fries
Choice of Bacon, Sausage, or Ham
Fresh Fruit

260 Rise & Shine Buffet \$23 per person

Scrambled Eggs
Biscuits & Gravy
Choice of Bacon, Sausage, or Ham
Home Fries or Potatoes O'Brien
Fresh Fruit

À LA CARTE



Caprese Skewers

Appetizers & Heavy Hors D'Oeuvres (Recommended per 20 people servings)

Shrimp Cocktail Platter (50)	\$175
Pizza (4)	\$80
Wings (100)	\$125
Spanakopita (40)	\$145
Beef Burger Sliders (40)	\$150
Pulled Chicken Sliders (40)	\$150
Pulled Beef Sliders (40)	\$150
Pulled Pork Sliders (40)	\$150
Caprese Skewers (40)	\$145
Roast Beef Crostini (40)	\$120
Sausage Mushroom Caps (40)	\$125
Meatballs (80)	\$140
Fruit Platter	\$120
Vegetable Platter	\$150
Pinwheels	\$110
Meat, Cheese & Cracker Platter	\$175

Snacks (per pound)

Trail Mix	\$25
Chex Mix	\$20
Potato Chips & French Onion Dip	\$25
Pretzels	\$15
Popcorn	\$20
Candy	\$30

Desserts (serves 20 people)

Cheesecake Bites	\$100
Cheesecake Slices	\$130
Mousse	\$100
Crème Brûlée	\$130
Brownies	\$100
Cake (German Chocolate, Lemon, White, etc.)	\$120
Cookies (per dozen)	\$25

All food & beverage prices are subject to 8% sales tax & 20% service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Rev.1.21.23

BUFFET (MINIMUM 20 PEOPLE)

Includes Water, Iced Tea, Coffee, Black or White Linens, Napkins & China

CR | CATERING MENU

SOUP & SALAD BAR | \$17/person

Salads (Choose One)

Garden - Mixed Greens, Diced Tomato, Red Onion, Cucumber & Croutons

Caesar - Romaine Lettuce, Shaved Parmesan, Croutons & Caesar Dressing

Southwest - Mixed Greens, Onion, Tomato, Roasted Corn, Black Beans, Tortilla Strips

Spinach - Spinach, Strawberries, Goat Cheese, Sunflower Seeds, Onion & Candied Walnuts

Unwedged - Mixed Greens, Diced Tomato, Green Onion, Bacon & Blue Cheese Crumbles

Chef - Sliced Ham, Sliced Turkey, Hard-Boiled Egg, Diced Tomato, Onion & Croutons

Sides

Rolls

Fruit Platter

Soups (Choose One)

Chicken Noodle

Homestyle Chili

Chef's Choice

Available Additions | +\$2 each

Pasta Salad

Chicken Salad



TACO BAR | \$19/person

Proteins (Choose Two)

Seasoned Chicken - Served with Shredded Lettuce, Chopped Onion, Shredded Cheddar, Sour Cream & Diced Tomatoes

Seasoned Ground Beef - Served with Shredded Lettuce, Chopped Onion, Shredded Cheddar, Sour Cream & Diced Tomatoes

Shredded Pork Carnitas - Served with Chopped Onion, Cilantro & Red Cabbage

Sides

Chips & Salsa

Spanish Rice

Shells

Corn GF

Flour

Available Side Upgrades

Southwestern Brown Rice & Quinoa

Cowboy Caviar



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BUFFET

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ITALIAN BUFFET | \$21/person

Pastas (Choose One)

Option to add additional pasta for added cost

Vegetable Lasagna - Zucchini, Onion, Mushrooms, Carrots, Mozzarella & Ricotta with White Sauce

Spinach Lasagna - Spinach, Parmesan, Mozzarella & Ricotta with White Sauce

Traditional Lasagna with Meat Sauce - Mozzarella, Parmesan & Ricotta with Meat Sauce

Spaghetti & Meatballs - Classic Spaghetti with Meat Sauce & Meatballs

Baked Mostaccioli with Meat Sauce - Mostaccioli Noodles in Meat Sauce, Topped with Melted Mozzarella & Parmesan

Tortellini with Pesto Sauce - Cheese Tortellini with Pesto Sauce

Sides

Caesar Salad

Soup

Garlic Bread

Vegetables (Choose One)

Green Beans

Steamed Broccoli

Zucchini, Mushroom & Onion

Grilled Asparagus

BBQ BUFFET | \$18/person

Proteins (Choose Two)

Chicken - Slow-Roasted Pulled Chicken Tossed in Smoky BBQ Sauce

Beef - Slow-Roasted Pulled Beef Tossed in Korean BBQ Sauce

Pork - Slow-Roasted Pulled Pork Tossed in Smoky BBQ Sauce

Burger - Beef Burger Sliders Topped with American Cheese Sauce

Sides

Chips

Cold Sides (Choose One)

Coleslaw

Potato Salad

Pasta Salad

Hot Sides (Choose One)

Baked Beans

Green Beans

DELI BUFFET | \$16/person

Proteins (Choose Two)

Ham

Turkey

Roast Beef

Chicken Salad

Sides

House Chips

Fruit Salad

Assorted Cookies
& Brownies

Condiments

Mayo

Zesty Mayo

Mustard

Sliced Tomato

Lettuce

Pickles

Onion

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ENTRÉE BUFFET

Includes Salad, Rolls, Butter, Water, Iced Tea, Coffee, Black or White Linens, Napkins & China



ENTRÉES

Main	Item	Price Per person	GF	Description
Beef	Sirloin (Plated Only)	\$35	Yes	Sous Vide to Medium & Topped with Compound Butter
Beef	Pot Roast	\$28	Yes	Topped with Gravy with Vegetables
Beef	Beef Kabobs	\$35	Yes	Beef Tips with Peppers, Onion, Potatoes & Mushrooms
Beef	Beef Short Ribs	\$35	Yes	Beef Short Ribs with Smokey BBQ Sauce
Beef	Prime Rib	\$40	Yes	Slow-Cooked & Topped with House-Made Au Jus
Beef	Filet (Plated Only)	\$56/Mrkt	Yes	Sous Vide to Medium & Topped with Compound Butter
Pasta	Vegetable Lasagna	\$25	No	Zucchini, Onion, Mushrooms, Carrots, Mozzarella & Ricotta with White Sauce
Pasta	Spinach Lasagna	\$26	No	Spinach, Parmesan, Mozzarella & Ricotta with White Sauce
Pasta	Traditional Lasagna	\$26	No	Mozzarella, Parmesan & Ricotta with Meat Sauce
Pasta	Tortellini	\$29	No	Cheese Tortellini with Pesto Sauce
Pork	Pork Tenderloin	\$25	Yes	8 oz - Grilled & Topped with Bourbon Brown Butter
Pork	Pork Tenderloin	\$28	Yes	Stuffed with Rosemary, Roasted Red Peppers & Cream Cheese
Poultry	Chicken Breast	\$25	Yes	White Wine Butter Sauce
Poultry	Chicken Breast	\$25	No	Mushroom Cream Sauce
Poultry	Chicken Breast	\$27	No	Stuffed with Bacon Cream Cheese & Broccoli
Poultry	Chicken Quarters	\$26	Yes	Tangy BBQ or Lemon Pepper Dry Rub
Seafood	Tilapia	\$32	Yes	Lemon Caper Butter Sauce
Seafood	Salmon	\$34	Yes	Dill Cream Sauce
Seafood	Walleye	\$38	No	Almond Crusted with Jalapeño Tartar Sauce
Seafood	Swordfish	\$40	Yes	Topped with Mediterranean Salad
Seafood	Tuna	\$41	Yes	Cooked Rare, Sliced and Served Sashimi-Style with Wasabi & Pickled Ginger

Duo plates or additional entrées will be quoted

+\$2 each for plated meals

Vegetables (Choose One)

Green Beans

Green Beans with Almonds

Steamed Broccoli

Corn on the Cob

Bourbon Brown Sugar Carrots

Grilled Asparagus

Zucchini, Mushroom & Onion

Seasonal Vegetable

Starches (Choose One)

Scalloped Potatoes

Rosemary Roasted Red Potatoes

Mashed Potatoes

Rice Pilaf

Southwestern Brown Rice & Quinoa

Smoked Gouda Mac & Cheese

Baked Potato

Add an additional vegetable or starch | +\$2 each

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