



RAMADA[®]
PLAZA

Catering Menu



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ramadaplazagilwy.com

Beverages

<i>Fresh Brewed Gourmet Coffee</i>	\$18.00/gallon
<i>Orange, Apple or Cranberry Juice</i>	\$10.00/liter
<i>Assorted Soft Drinks or Bottled Water</i>	\$2.00/each
<i>Lemonade, Fruit Punch or Brewed Ice Tea</i>	\$25.00/gallon
<i>Assorted Herbal and Green Teas</i>	\$2.00/Bag

Morning Delights

<i>Assorted Fruit and Cream Cheese Danishes</i>	\$30.00/dozen
<i>Muffins, Croissants, Bagels, Breakfast Breads</i>	\$26.00/dozen
<i>Individual Assorted Fruit Yogurts</i>	\$2.75 each
<i>Assorted Seasonal Whole Fruit</i>	\$20.00/dozen

Afternoon Munchers

<i>Roasted Peanuts or Mixed Nuts</i>	\$26.00/pound
<i>Chips, Pretzel twists, or Popcorn</i>	\$10.00/pound
<i>Assorted Fresh Baked Cookies</i>	\$16.00/dozen
<i>Baked Fudge Brownies, or Lemon Squares</i>	\$28.00/dozen
<i>Granola Bars or Candy Bars</i>	\$2.50 each

Snack Trays

<i>Sliced Seasonal Fruit</i>	\$4.95/person
<i>Fresh Cut Vegetables with Ranch Dip</i>	\$3.95/person
<i>Domestic Cheese and Cracker Tray</i>	\$4.75/person
<i>Chips with Ranch, Onion, or Herbed Dip</i>	\$35.00/quart
<i>Tortilla Chips with Salsa</i>	\$35.00/quart

The Continental

*Chilled Orange and Apple Juice,
Fresh Brewed Gourmet Coffee,
Assorted Whole Fruit and
Assortment of Muffins, Fruit and
Cream Cheese filled Danishes, and
Bagels with Cream Cheese*
6.95 per person

Healthy Start

*Chilled Orange and Apple Juice
with assorted individual low fat
yogurt, Assorted Whole fruit, and
an assortment of English
Muffins accompanied by
Butter and Jellies.*
5.95 per person

Delightful Morsels

*An assortment of Buttery Popcorn,
Pretzels, Chex Mix and
Assorted Sodas*
3.95 per person

Sweet Treats

*Freshly Baked Assorted Cookies,
Fudge Brownies, Granola Bars and
Chocolate Milk*
6.95 per person

The Snacker

*Potato Chips and Fresh Vegetables
accompanied by Ranch Dip and
Assorted Sodas*
4.95 per person

Refreshment Breaks & Incidentals

Cold Hors D'Oeuvres

<i>Fresh Tomato and Basil Bruschetta</i>	\$100
<i>Assorted Deli Meat Cocktail Sandwiches</i>	\$125
<i>Herbed Cream Cheese Pinwheels</i>	\$95
<i>Crab Salad served on a French Baguette</i>	\$125
<i>Caprese Skewers with a Balsamic Drizzle</i>	\$95
<i>Tuna Salad on Cucumber Rounds</i>	\$95
<i>Garlicky Spinach Dip in Phyllo Cups</i>	\$130
<i>Raspberry & Chocolate Crostinis</i>	\$130
<i>Seasonal Cut Fruit Kabobs</i>	\$125
<i>Herbed Bay Shrimp Cream Cheese on Flatbread</i>	\$130
<i>Margarita Lime Shrimp Shooters</i>	\$150

(all prices based on 50 pieces)

Hot Hors D'Oeuvres

<i>Buffalo Wings served Hot, Mild, or BBQ</i>	\$110
<i>Swedish, Marinara, or BBQ Meatballs</i>	\$95
<i>Italian Cream Cheese Stuffed Mushrooms</i>	\$135
<i>Miniature Crab Cakes</i>	\$150
<i>Toasted Cheese Ravioli with Marinara</i>	\$110
<i>Spinach & Artichoke dip with Garlic Rounds</i>	\$135
<i>Breaded or Coconut Shrimp</i>	\$135
<i>Teriyaki & Pineapple Chicken Skewers</i>	\$125
<i>Cajun Beef & Pepper Skewers</i>	\$125
<i>Crescent Wrapped Lil Smokies</i>	\$110
<i>Chicken Tenders with Dipping Sauce</i>	\$95
<i>Southwest Chicken Quesadillas</i>	\$125

(all prices based on 50 pieces)

Displays

Smoked Salmon accompanied with a Lemon dill Creamed Cheese, a Spicy Mustard, and Herb Crackers.
\$125 per 50ppl

International and Domestic Cheese Cubes displayed with an Assortment of Crackers
\$250 per 100ppl

Fresh Seasonal Sliced Fruit Display with Yogurt Dip
\$250 per 100ppl

Fresh Seasonal Vegetables displayed with Ranch Dip
\$175 per 100ppl

Tiger Shrimp served on ice with our house made Spicy Cocktail Sauce
\$350 per 100ppl (2 per person)

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Hors D'Oeuvres

Deluxe Brand Hosted Bar

Smirnoff Beefeater Bacardi Silver Captain Morgan
Jose Cuervo Gold Fireball Whisky Jim Beam
Seagrams 7 Dewars
Selected Wines:
Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio,
Moscato, White Zinfandel
A Selection of Imported and Domestic Beers
Cordials and Mixers
Soft Drinks Bottled Water

Top Shelf Brand Hosted Bar

Absolut Tanqueray Crown Royal
Jack Daniels Wild Turkey Chivas Regal
Selected Wines:
Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio,
Moscato, White Zinfandel
A Selection of Imported and Domestic Beers
Cordials and Mixers
Soft Drinks Bottled Water

Premium Brand Hosted Bar

Grey Goose Patron Makers Mark Glenlivet
Selected Wines:
Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio,
Moscato, White Zinfandel
A Selection of Imported and Domestic Beers
Cordials and Mixers
Soft Drinks Bottled Water

Bar Pricing

<i>Deluxe Mixed Drinks</i>	<i>\$5.00</i>	<i>Domestic Beer</i>	<i>\$3.50</i>
<i>Premium Mixed Drinks</i>	<i>\$6.00</i>	<i>Imported Beer</i>	<i>\$4.00</i>
<i>Top Shelf Mixed Drinks</i>	<i>\$7.00</i>	<i>Soft Drinks</i>	<i>\$2.00</i>
<i>Wine By the Glass</i>	<i>\$5.00</i>	<i>Bottled Water</i>	<i>\$2.00</i>
<i>House Wine or Champagne by the bottle</i>	<i>\$20.00</i>		

Wine or Champagne Service \$4.00 per person

A guaranteed count is required 7 business days prior to your event. All prices are subject to change until 30 days prior to your event and are subject to a 19% service charge and 6% sales tax. All bars failing to reach a \$500 bar minimum will be subject to a \$100 bartender charge, or meet the difference whichever is greater. We follow all state and federal alcohol laws and reserve the right to discontinue service to any group not compliant with these, or that show another liability at our discretion.

Beverage Service

The Hearty Cowboy

Fluffy Scrambled Eggs with melted Cheese, your choice of Sausage Links or Bacon, Seasoned Breakfast Potatoes, Warm Buttermilk Biscuits with Sausage Gravy, Pancakes with Maple Syrup, Fresh Whole Fruit, Assorted Juices, and Fresh Brewed Gourmet Coffee \$16.95 per person

Wake Up Wyoming

Assorted Fruit Yogurts, our own Casserole baked with Scrambled Eggs, Fresh Spinach, Italian Sausage, Hash browns, Cheese, and topped with Fresh Tomatoes. Served with Warm Buttermilk Biscuits, accompanied by Butter and Jellies, Assorted Juices and Fresh Brewed Gourmet Coffee \$15.95 per person

Southwest Breakfast

Sliced Seasonal Fresh Fruit with Warm Flour Tortillas and Buttermilk Biscuits, Fluffy Scrambled Eggs, Ground Italian Sausage, and Seasoned Breakfast Potatoes served with fresh Tomatoes, Onions, Salsa, Sour Cream, Shredded Cheese, Sausage Gravy and Green Chili. Assorted Juices and Fresh Brewed Gourmet Coffee \$15.95 per person

BUFFET ENHANCEMENTS

Cinnamon & Sugar Glazed French Toast with Maple Syrup and Butter \$2.00 per person

*Omelet Station with Cheese, Sausage, Ham, and assorted vegetables
\$6.00 per person (\$60 attendant fee will also apply)*

Traditional

Fluffy Scrambled Eggs with Thick Cut Bacon, Seasoned Breakfast Potatoes and Warm Biscuits served with Butter and Jellies. Includes Assorted Juices and Freshly Brewed Gourmet Coffee \$9.95 per person

Biscuits and Gravy

Warm Buttermilk Biscuits served open face and smothered with our Country Sausage Gravy, sided with Scrambled Eggs and Thick Cut Bacon. Includes Assorted Juices and Freshly Brewed Gourmet Coffee \$9.95 per person

Ham Steak

A Thick Cut Portion of Hickory Ham topped with a Brown Sugar White Gravy, Breakfast Potatoes with Peppers and Onions, Scrambled Eggs topped with melted Cheddar Cheese, served with Warm Buttermilk Biscuits accompanied by Butter and Jellies, Assorted Juices and Freshly Brewed Gourmet Coffee \$11.95 per person

Deluxe Burrito

Scrambled Eggs, Italian Sausage, Peppers, Onions, and Cheese all rolled up in a Flour Tortilla smothered in a Green Chili Sauce and served with Hash Browns, Assorted Juices, and Freshly Brewed Coffee \$10.95 per person

All Plated Lunches are Served with Ice Tea

Strawberry Chicken Salad \$13.95 per person

*Crisp Chopped Romaine and Fresh Spinach tossed in our House Made Strawberry Vinaigrette, topped with Candied Pecans, Fresh Sliced Strawberries, and a Grilled Chicken Breast.
Served with Parmesan Bread*

Tuscan Steak Salad \$16.95 per person

Chopped Romaine and Spring Mix topped with Sliced Red Onions, Bleu Cheese Crumbles, Marinated Olives, and a sliced 6oz. Sirloin Steak. Served with a side of Parmesan Caesar Dressing and Toasted Ciabatta Bread

Deli Club \$12.95 per person

Turkey and Ham, Swiss, Lettuce, Tomato, and Sliced Red Onion topped with our Pesto Aioli on a Deli Roll, served with Fried Potato Chips

Chicken Sandwich \$12.95 per person

A Grilled Chicken Breast topped with Swiss Cheese and a Fresh Spinach Alfredo Sauce, served on a Ciabatta Roll with Fried Potato Chips

Philly Cheese Steak \$14.95 per person

Thinly Sliced Beef Sautéed with Peppers and Onions Combined with a White Cheese sauce. Served on a Hoagie Roll with Seasoned Fries and a Side of Au Jus for Dippin

Beer Battered Cod \$13.95 per person

Filet of Cod Dipped and Fried in our Guinness Beer Batter topped with Crisp Lettuce, and our own Tangy Tarter Sauce on a Parmesan Peppercorn Bun served with Fried Potato Chips

Chicken & Tomato Penne \$12.95 per person

*Tomato & Garlic Parmesan Sauce tossed with Fresh Spinach, Roma Tomatoes, and Penne Noodles topped with a Grilled Chicken Breast and Parmesan Cheese.
Served With a Garlic Breadstick*

Mediterranean Spaghetti \$13.95 per person

Tomato Red Sauce with a hint of Cajun Seasoning, Combined with Bell Peppers, Red Onion, and Andouli Sausage, Ladled onto a bed of Spaghetti. Served with Garlic Breadstick

Parmesan Chicken Breast \$14.95 per person

Marinated and Grilled Chicken Breast topped with a Basil Parmesan sauce and served with Garlic Mashed Potatoes, Vegetable, and Dinner Roll

Herb & Garlic Roasted Pork Loin \$13.95 per person

Pork Loin Rubbed with a Blend of Special Seasoning, Served with a Honey Dijon Mustard Sauce, Au Gratin Potatoes, Vegetable, and Dinner Roll

All Plated Dinners include a house salad, chef's choice of vegetable and starch, dinner rolls with butter, dessert, and Ice Tea

<i>Garlic Spiked Prime Rib 10oz</i>	<i>*Market Price</i>
<i>Rib Eye Steak 10oz</i>	<i>*Market Price</i>
<i>Steak Medallions with a Demi Glace and Bleu Cheese Sauce</i>	<i>\$24.99</i>
<i>Surf & Turf 10oz Strip Steak with 3 Garlic Sautéed Tiger Shrimp</i>	<i>*Market Price</i>
<i>New York Strip Steak with Snow Crab Legs</i>	<i>*Market Price</i>
<i>Baked Salmon with a Lemon Dill sauce and a Buttery Rice Pilaf</i>	<i>\$19.99</i>
<i>Ahi Tuna with a Pineapple Mango Salsa and Citrus Rice Pilaf</i>	<i>\$20.99</i>
<i>Savory Sliced Roast Beef with a Pinot Mushroom Sauce</i>	<i>\$18.99</i>
<i>Herb & Garlic Roasted Pork Loin with Honey Dijon Mustard Sauce</i>	<i>\$17.99</i>
<i>Seasoned Bone In Pork Chops with a Spiced Apple Pear Chutney</i>	<i>\$19.99</i>
<i>Marinated Teriyaki Chicken Breast with Pineapple Glace and Rice Pilaf</i>	<i>\$17.99</i>
<i>Herbed Chicken Breast with a Parmesan Basil Cream Sauce</i>	<i>\$16.99</i>
<i>Chicken Parmigiana atop Linguini Noodles</i>	<i>\$17.99</i>
<i>Chicken Marsala with a Portabella Mushroom Marsala Sauce on Linguini</i>	<i>\$18.99</i>
<i>Lemon Pepper Chicken in a Lemon Pepper Alfredo on Linguini Noodles</i>	<i>\$17.99</i>

Plated Dinner Selections

BUFFET ENCHANCEMENTS

All prices below are in addition to an entrée purchase

All Action Stations will come with appropriate condiments such as

Au Jus ~ Horseradish Cream Sauce ~ Dijon Mustard ~ Cranberry Sauce ~ Butter

<i>Baron of Beef (serves 80 guests)</i>	<i>\$350.00</i>
<i>Garlic Spiked Prime Rib (Serves 30 guests)</i>	<i>\$250.00</i>
<i>Hickory Ham (Serves 30 guests)</i>	<i>\$210.00</i>
<i>Smoked Turkey Breast (Serves 30 guests)</i>	<i>\$240</i>
<i>Snow Crab Legs</i>	<i>*Market Price</i>

An Attendant Fee of \$75.00 per Station will apply

A guaranteed count is required 7 business days prior to your event. All prices are subject to change until 30 days prior to your event and are subject to a 19% service charge and 6% sales tax.

All Buffets are priced on a minimum of 30 guests

Wyoming Deli Buffet

House Salad with Dressing, Sliced Hickory Ham, Smoked Turkey, and Roast Beef, Swiss, Cheddar and American Cheeses, Lettuce, Tomato, and Sliced Red Onion, Kosher Dill Pickles, Mustard, Mayonnaise, Assorted Deli Breads and Rolls, Potato Chips, and Assorted Fresh Baked Cookies **\$15.95 per person**

Italian Buffet

Crisp Romaine Caesar Salad, Italian Pasta Salad, Garlic Breadsticks, Penne Pasta in a Meaty Marinara Sauce, Grilled Chicken Breast in a Creamy Parmesan Sauce, and Italian Vegetables
\$22.95 per person

Chuckwagon Buffet

House Salad with Dressing, Warm Dinner Rolls with Honey Butter, Pineapple Coleslaw, Potato Salad, Petite Buttered Corn on the Cob, Country Style Baked Beans, Crispy Fried Chicken, and St. Louis Style Ribs **\$26.95 per person**

Fiesta Buffet

Field Green House Salad with Dressing, Tortilla Chips, Beef and Chicken Fajita Strips served with warm Flour Tortillas, Cilantro Lime Spanish Rice, Refried Beans, Cheese Blend, Sour Cream, Fresh Tomatoes, Onions, Guacamole, and Salsa. **\$25.95 per person**

The American

House Salad with Dressing, Macaroni Salad, Sliced Seasonal Fruit, Grilled and Seasoned Hamburgers, BBQ Brushed Chicken Breasts, Kaiser Rolls, Crisp Lettuce, Tomatoes, Onions. Cheddar and American Cheeses, Dill Pickles, Mayonnaise, Ketchup, and Mustard **\$24.95 per person**

Build Your Own Buffet

Select 2 salads, Entrée, Starch, Vegetable, and Dessert
All Buffets are Served with Warm Dinner Rolls and Butter

Salads

Field Green House Salad with Dressing, Macaroni Salad, Marinated Cucumber, Tomato & Onion Salad, Italian Pasta Salad, Caesar Salad, Creamy Cole Slaw, Potato Salad, Broccoli & Raisin Salad, Fruit Salad

Starches

Garlic Mashed Potatoes, Potatoes Au Gratin, Herbed Baby Baked Potatoes, Potato Medley, Buttery Rice Pilaf, Herbed Wild Rice, Cilantro Lime Spanish Rice

Veggies

Garlicky Green Beans, California Blend Vegetables, Buttered Corn and Carrots

Entrees

Marinated Herbed Chicken Breast, Garlic Roast Pork Tenderloin, Roast Beef with Au Jus, Salmon Steak with a Buttery Dill Sauce, Teriyaki Chicken Breast, Beef or Chicken Enchiladas, Penne Pasta with a Meaty Marinara or Tomato Cream Sauce, Smoked Turkey with Gravy, Ham Steak with a Brown Sugar Glaze

Desserts

Assorted Cheesecakes, Assorted Cream Pies, Assorted Fruit Pies, Assorted Cakes, Chocolate Mousse

One Entrée \$15.95 Duo \$18.95 Trio \$21.95

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Catering Policies

1. *If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated from the catering contract. A guarantee must be received 5 business days before the event date.*
2. *All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.*
3. *All catering functions are subject to a 19% service charge and applicable state and local sales taxes.*
4. *A deposit is required for all catering functions unless prior credit/payment arrangements have been established with the Hotel.*
5. *Payment in full is required in advance for all catering functions unless prior credit arrangements have been established with the Hotel.*
6. *If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the banquet check*
7. *If there is excessive cleanup, a minimum \$100.00 labor fee will be applied to the final bill.*
8. *Final menu selections and number of attendees should be submitted two weeks prior to the function to ensure the availability of the desired menu items.*
9. *No food or beverage of any kind will be permitted to be brought into any banquet/meeting rooms by any guest without the prior written approval of the Hotel.*
10. *Room will be guaranteed to be set up 30 minutes prior to the event start time. Prior arrangements must be made in advance and will be based on availability. If needed the day before, an extra room charge may be applied. Guests are expected to depart at the times stated on the catering contract*
11. *The Hotel may request that the customer obtain and pay for bonded security personnel at the discretion of the Hotel.*
12. *The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to insure proper acceptance of these items upon arrival at the Hotel.*
13. *The Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function.*
14. *The Hotel reserves the right to move functions to other meeting banquet rooms other than those appearing on the catering contract without prior notification*
15. *The customer is responsible and shall reimburse the Hotel for any damage, loss or liability incurred by the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or good before, during, and after the function.*
16. *Any items to be put on any meeting room or lobby walls, or any directional signs must be approved by the Hotel. Any items to be hung must be done with adhesive putty as to not leave any visual damage.*
17. *All prices subject to change with notification when possible.*
18. *The Hotel staff shall not be liable for non performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State, and Municipal) regulations of, or restriction upon travel or transportation, non-availability of food, beverage, or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel, preventing or interfering with the Hotel's performance.*

Authorized Group Representative

Date

Hotel Representative

Date

Meeting Room Details

	<i>Dimensions</i>	<i>Square ft.</i>	<i>Theater</i>	<i>Classroom</i>	<i>Conference</i>	<i>U-Shape</i>	<i>Rounds</i>
<i>Boardroom</i>	<i>11'x26'</i>				<i>14</i>		
<i>Sundance</i>	<i>22'x36'</i>	<i>792</i>	<i>30</i>	<i>24</i>	<i>28</i>	<i>20</i>	<i>32</i>
<i>Teton 2</i>	<i>27'x30'</i>	<i>825</i>	<i>35</i>	<i>16</i>	<i>12</i>	<i>12</i>	<i>24</i>
<i>Teton 3</i>	<i>22'x30'</i>	<i>675</i>	<i>25</i>	<i>12</i>	<i>12</i>	<i>12</i>	<i>24</i>
<i>Teton 2 & 3</i>	<i>30'x50'</i>	<i>1500</i>	<i>75</i>	<i>35</i>	<i>36</i>	<i>32</i>	<i>48</i>
<i>Teton 1</i>	<i>31'x50'</i>	<i>1550</i>	<i>100</i>	<i>50</i>	<i>36</i>	<i>32</i>	<i>56</i>
<i>Teton Ballroom</i>	<i>61'x50'</i>	<i>3050</i>	<i>200</i>	<i>90</i>	<i>44</i>	<i>48</i>	<i>120</i>
<i>Teton + Terrace</i>		<i>7000</i>	<i>300+</i>	<i>150</i>			<i>300</i>

Equipment

House Sound System

(Exception of Board Room and Dillinger's)

- *Lavaliere Microphone*
- *Wireless Microphone*
- *Audio Connection for Computer*

T.V. Cart with 42" Flat Screen and DVD Player

LCD Projector

Flip Chart Easels with Paper and Markers

Dry Erase Board on Easel with Markers and Eraser

Podium

Stage

Portable Bar

8' and 5' projection screen

Extension Cords and Surge Protectors

United States and Wyoming Flags

(All items are subject to additional charges and are based on availability)

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Meeting Planner Packages

All meeting planner packages include room rental, complimentary screen and presenter's table continuous beverage service to include Fresh Brewed Coffee, Bottled Water, and Assorted Sodas. Condiments for menu items include cream cheese, butter, and jellies. Prices are based per person and with a minimum number of 15 guests. Service will be provided for 30 minutes during breakfast and breaks, and 60 minutes for lunch. Audio/Visual equipment may be included for a minimum of 30 guests.

Basic Business Package

49.95/person

Breakfast	AM Break	Lunch	PM Break
<p><i>Fresh whole fruit, Assorted Yogurt Bagels English Muffins</i></p>	<p><i>Assorted Danishes Breakfast Breads</i></p>	<p><i>Buffet Style Lunch to include your choice of Herbed Chicken Breast or Sliced Roast Beef, Garlic Mashed Potato, Fresh Steamed Vegetable, and Dinner Rolls. Or choose to have a Deli Style sandwich with Assorted Whole Fruit, Homemade Potato Chips and Pasta or Potato Salad</i></p>	<p><i>Fresh Baked Cookies Pretzel Twists Buttery Popcorn</i></p>

Intermediate Business Package

\$69.95/person

Breakfast	AM Break	Lunch	PM Break
<p><i>Warm Ham & Cheese Croissant Fresh whole fruit, Assorted Yogurt English Muffins</i></p>	<p><i>Assorted Danishes Breakfast Breads Granola Bars</i></p>	<p><i>Buffet Style Lunch to include a House salad and your choice of Herbed Chicken Breast or Sliced Roast Beef, Garlic Mashed Potato, Fresh Steamed Vegetable, and Warm Rolls. Or choose to have a Deli Style sandwich with Assorted Whole Fruit, Homemade Potato Chips and Pasta or Potato Salad</i></p>	<p><i>Fresh Baked Cookies Fresh Vegetable Tray Pretzel Twists Buttery Popcorn</i></p>

Executive Package

\$89.95/person

Breakfast	AM Break	Lunch	PM Break
<p><i>Warm Ham & Cheese Croissant Or Breakfast Casserole with Sausage or Bacon, Warm Biscuits, Fresh whole fruit, and Assorted Yogurt with Granola</i></p>	<p><i>Sliced Fresh Fruit Assorted Danishes Breakfast Breads Granola Bars</i></p>	<p><i>Specialty buffet. Choose from the following: The Chuckwagon - Hamburgers Italiano - Penne Pasta in Meaty Marinara Fiesta - Chicken or Beef Fajitas The Deli - Assorted Deli Meats and Cheeses</i></p> <p><i>All buffets include chef's choice accompanying salads, Rice, Beans or Potatoes, vegetables, breads and dessert</i></p>	<p><i>Fresh Baked Cookies Fresh Vegetable Tray Pretzel Twists Buttery Popcorn</i></p>

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