



EXECUTIVE/CONTINENTAL BREAKFAST MENUS

Buffet Breakfast menus are for a minimum of 25 guests. Labor charge of \$175.00 will apply to parties less than 25 guests.

The Continental

Chilled Fruit Juices
A Selection of the Season's Best Fruit and Berries
Freshly Baked Breakfast Pastries to include:
Danish, Croissants, Muffins
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Teas
\$25 Per Person

Signature Continental

Chilled Fruit Juices
A Selection of the Season's Best Fruit and Berries
Freshly Baked Breakfast Pastries to include:
Cinnamon Rolls, Danish, Croissants, Muffins
Yogurt, Granola, Dried Fruits and Nuts
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Teas
\$28 Per Person

Platinum Continental

Chilled Fruit Juices
A Selection of the Season's Best Fruit and Berries
Freshly Baked Breakfast Pastries to include:
Cinnamon Rolls, Danish, Croissants, Muffins
Yogurt, Granola, Dried Fruits and Nuts
Steel Cut Oats and Cold Cereal
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Teas
\$32 Per Person

Executive Buffet

For Groups Under 25 ppl
Chilled Fruit Juices
Farm Fresh Scrambled Eggs, Bacon, Sausage Links & Breakfast Potatoes
Freshly Brewed Regular and Decaffeinated Coffee Hot Teas
\$28 Per Person



PLATED BREAKFAST SELECTIONS

Plated Breakfast menus are for a minimum of 25 guests. Labor charge of \$175.00 will apply to parties less than 25 guests.

The American

Farm Fresh Scrambled Eggs, with a choice of
Applewood Smoked Bacon, Country Sausage Links,
Virginia Ham or Turkey Sausage
Breakfast Potatoes
\$27 Per Person

Eggs Benedict

Two Farm Fresh Poached Eggs
Canadian Bacon and Hollandaise Sauce
On a Butter-Griddled English Muffin
Breakfast Potatoes
\$29 Per Person

Western Scramble

Farm Fresh Scrambled Eggs with Ham, Onion, Bell Pepper and Cheddar Cheese
Chorizo Sausage and Breakfast Potatoes
\$25 Per Person

Berry Brioche French Toast

Buttery Brioche Soaked in Spiced Egg Custard and Griddled, Layered with Honey
Sweetened Ricotta and Topped with Warm Berry Compote. Choice of Applewood Smoked
Bacon, Country Sausage Links, Virginia Ham or Turkey Sausage
\$26

Above Entrees Include:

Chilled Orange Juice
Basket of Danish, Muffins and Croissants
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Teas



BREAKFAST BUFFETS

Breakfast buffet menus are for a minimum of 25 guests and served for a maximum of 2 hours. Labor charge of \$175.00 will apply to parties less than 25 guests. Freshly Brewed Regular and Decaffeinated Coffee & Hot Teas Included

Rise & Shine

Variety of Chilled Fruit Juices,
A Selection of Season's Best Fresh Fruit & Berries
Freshly Baked Breakfast Pastries to include:
Danish, Croissants, Muffins
Farm Fresh Scrambled Eggs
Breakfast Potatoes & Choice of Two:
Country Sausage Links, Applewood Smoked Bacon,
Virginia Ham or Turkey Sausage
\$29 Per Person

Pegasus' Buffet

Variety of Chilled Fruit Juices,
A Selection of Season's Best Fresh Fruit & Berries
Freshly Baked Breakfast Pastries to include:
Danish, Croissants, Muffins
Farm Fresh Scrambled Eggs
Cinnamon Brioche French Toast or Buttermilk Pancakes
(Served with Maple Syrup)
Breakfast Potatoes & Choice of Two:
Country Sausage Links, Applewood Smoked Bacon,
Virginia Ham or Turkey Sausage
\$32 Per Person

Zeus' Buffet

Variety of Chilled Fruit Juices,
A Selection of Season's Best Fresh Fruit & Berries
Freshly Baked Breakfast Pastries to include:
Danish, Croissants, Muffins
Classic Eggs Benedict, Farm Fresh Scrambled Eggs
Cinnamon Brioche French Toast or Buttermilk Pancakes
(Served with Maple Syrup)
Steel Cut Oats with Brown Sugar and Dried Fruits
Breakfast Potatoes & Choice of Two:
Country Sausage Links, Applewood Smoked Bacon,
Virginia Ham or Turkey Sausage
\$36 Per Person



BREAKFAST ENHANCEMENTS

The following items are priced per person unless otherwise noted, and available as an addition to our Continental Breakfast, Breakfast Buffet, and Brunch Menus.

Breakfast Sandwiches

English Muffin, Pork Sausage Patties, American Cheese and Egg Omelet
\$7 each

Classic Breakfast Burritos

Flour Tortillas stuffed with Fluffy Scrambled Eggs, Cheddar Cheese, and Sausage
\$7 each

Southwest Breakfast Burritos

Flour Tortillas stuffed with Fluffy Scrambled Eggs, Jack and Cheddar Cheese, Refried Beans, Chorizo Sausage
\$9 each

Hard Boiled Eggs

Served with Sea Salt and Fresh Ground Black Pepper
\$3 each

Assorted Cold Cereals and Steel Cut Oatmeal

\$5 Per Person

Farm Fresh Scrambled Eggs

\$5 Per Person

Breakfast Meats

Choose One: Applewood Smoked Bacon, Country Sausage Links
Honey Baked Ham or Turkey Sausage
\$6 Per Person



REFRESHMENT BREAK PACKAGES

Refreshment Break Package menus are for a minimum of 25 guests. Labor charge of \$175.00 will apply to parties less than 25 guests.

Alexis Park All Day Break **\$60 Per Person**

The Continental

(90 Minutes)

Chilled Fruit Juices

A Selection of the Season's Best Fruit and Berries

Freshly Baked Breakfast Pastries to include:

Danish, Croissants, Muffins

Fruit Preserves and Butter

Freshly Brewed Regular and Decaffeinated Coffee

Hot Teas

Morning Break

(30 Minutes)

Choice of Themed Break

Assorted Soft Drinks and Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Hot Teas

Afternoon Break

(30 Minutes)

Choice of Themed Break

Assorted Soft Drinks and Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Hot Teas



THEMED BREAKS

Themed Break menus are for a minimum of 25 guests for one hour. Additional time available @ \$5/guest per half hour. Labor charge of \$175.00 will apply to parties less than 25 guests.

Chips & Dips

Spinach Artichoke Dip, Salsas with Tortilla Chips
Hummus with Pita Chips
French Onion and Ranch Dips with Potato Chips
Assorted Soft Drinks & Bottled Waters
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea
\$17/Guest

The Spa Break

Assorted Fruit Smoothies
Crudit  with French Onion and Avocado Ranch Dip
Sliced Seasonal Fresh Fruit
Assorted Cereal, Protein & Energy Bars
Assorted Soft Drinks & Bottled Mineral Water
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea
\$18/Guest

Sweet Treats

Assorted Jumbo Cookies & Rice Krispy Treats
Brownies & Blondies
Baskets of Whole Fresh Fruit
Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea
\$19/Guest

Protein Break

Assorted Fruit Yogurts
Domestic Cheese Selection
Individual Assorted Nuts
Assorted Soft Drinks & Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$18/Guest

State Fair

Buttered Popcorn
Kettle Corn
Assorted Candy Novelties
Assorted Ice Cream Novelties
Cotton Candy
\$26/Guest



A la Carte

All items below can be added to an existing menu or a la carte.

BEVERAGES

Regular Coffee	\$67 / Gallon
Decaffeinated Coffee	\$67 / Gallon
Premium Hot Teas	\$65 / Gallon
Ice Tea	\$65 / Gallon
Bottled Specialty Coffees	\$8 Each
Bottled Juices	\$6 Each
Gatorade	\$6 Each
Naked Smoothies	\$9 Each
Red Bull	\$7 Each
Assorted Sodas	\$4 Each
Bottled Water	\$4 Each
Milk (1/2 Pint)	\$5 Each

RISE & SHINE

Assorted Large Danish	\$50 / Dozen
Large Cinnamon Rolls	\$50 / Dozen
Assorted Muffins	\$50 / Dozen
Bagels and Cream Cheese	\$45 / Dozen
Sliced Fresh Fruit	\$6 / Person
Whole Fresh Fruit	\$3 Each

AFTERNOON BOOST

Assorted Jumbo Cookies	\$50 / Dozen
Brownies & Blondies	\$55 / Dozen
Rice Krispy Treats	\$45 / Dozen

ALL DAY SNACKS

Assorted Yogurts	\$5 Each
Assorted Candy Bars	\$6 Each
Assorted Ice Cream Novelties	\$6 Each
Assorted Energy/Granola Bars	\$4 Each
Assorted Bagged Chips	\$4 Each
Assorted Bagged Nuts	\$5 Each

CONCESSION/GRAB & GO

An Attendant Fee of \$175 Applies. Two hour limit.

COLD

Deli Turkey Sandwich	\$8 Each
Deli Ham Sandwich	\$8 Each
Deli Roast Beef Sandwich	\$9 Each
Italian Hero Sandwich	\$9 Each
Grilled Vegetable Wrap	\$9 Each
Chef Salad	\$7 Each
Chicken Caesar Salad	\$7 Each
Garden Salad	\$6 Each
Protein Packs...Turkey, Cheddar Cheese, Almonds, Boiled Egg	\$10 Each
Crudit� Packs...Carrot, Broccoli, Celery, Cauliflower, Ranch Dip	\$8 Each

HOT

Jumbo Hot Dog	\$8 Each
Italian Sausage	\$8 Each
Bratwurst	\$8 Each
Hamburger	\$8 Each
Cheeseburger	\$9 Each
3 Chicken Tenders	\$9 Each
6 Chicken Wings	\$12 Each
Pretzel Bites	\$8 Each
Mini Pepperoni Calzones	\$8 Each

SNACKS & SWEETS

Assorted Large Candy bars	\$6 Each
Ice Cream Novelties	\$6 Each
Large Fruit Danish	\$5 Each
Assorted Large Muffins	\$5 Each
Cut Fruit & Berries	\$5 Each
Yogurt, Berry, Granola Parfaits	\$7 Each
Assorted Jumbo Cookies	\$5 Each
Jumbo Fudge Brownies	\$5 Each
Jumbo Sea Salt Caramel Blondies	\$5 Each
Assorted Bagged Chips	\$5 Each

BEVERAGES

Bottled Water	\$4 Each
Bottled Juices...Orange, Apple, Cranberry	\$6 Each
Red Bull	\$7 Each
Gatorade	\$6 Each
Naked Smoothies	\$9 Each
Bottled Cold Brew Coffees	\$8 Each
Hot Coffee 16oz...Regular or Decaf	\$5 Each
Soft Drink Cans...Coca Cola Products	\$4 Each



BRUNCH BUFFET

Brunch Menu is for a minimum of 50 guests.
Labor charge of \$175.00 will apply to parties less than 50 guests.

Danish, Muffins, Croissant
Fruit Preserves and Butter

A Selection of the Season's Best Fruit and Berries
Mixed Green Salad with Choice of Dressings

Classic Eggs Benedict
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Country Sausage or Turkey Link Sausages
Breakfast Potatoes
French Toast with Maple Syrup

Chicken Cacciatore
Tenderloin Filet Medallions with Mushroom Demi-Glace
Penne Marinara with Shaved Parmesan
Herb Roasted Red Potatoes
Fresh Baked Dinner Rolls & Butter
Seasonal Vegetables

CARVING STATION

Required Chef's Fee at \$175.00
(Choose One)

Citrus Marmalade Glazed Pork Loin
Roast Prime Rib of Beef, Au Jus
Glazed Ham with Brown Sugar & Spicy Mustard
Butter Basted Breast of Tom Turkey with Sage Gravy

DESSERTS

Chef's Selection of Specialty Pastries & Sweet Delights

Chilled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea & Iced Tea
\$75 Per Person



BUFFET LUNCH SELECTIONS

All lunch buffet selections are priced per person with a minimum of 25 guests and served for a maximum of 2 hours. Labor charge of \$175.00 will apply to parties less than 25 guests.

DELI BUFFET LUNCHEON

Soup du Jour
Seasonal Fresh Fruit Salad
American Potato Salad
Tri Color Pasta Salad

Sliced Roast Beef, Honey Baked Ham, Smoked Turkey Breast
Provolone, Swiss and Sharp Cheddar
Tomato, Lettuce and Onion
Sliced Sourdough, Wheat, White, and Marble Rye Breads
Kaiser and Ciabatta Rolls
Appropriate Condiments
Individual Bags of Assorted Chips

Chef's Selection of Specialty Pastries & Sweet Delights

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$45 Per Person

SANDWICH & WRAP BUFFET

Seasonal Fresh Fruit Salad
American Potato Salad
Garden Salad & Dressings

Honey Ham & Swiss on Multigrain Bread, Dijon Aioli
Smoked Turkey & White Cheddar on Ciabatta, Pesto Aioli
Roast Beef & Muenster Cheese on Kaiser, Horseradish Aioli
Roasted Vegetable Wrap, Garlic Lemon Hummus
Individual Bags of Assorted Chips

Chef's Selection of Specialty Pastries & Sweet Delights

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$44 Per Person



COUNTRY BUFFET

Garden Greens & Dressings
Southern Potato Salad

Texas Chile
Fried Chicken
BBQ Spareribs
Grilled Tenderloin Medallions with Sautee Onion and Mushrooms

Bacon Jalapeno Mac & Cheese
Butter Green Beans and Corn
Country Biscuits and Butter

Chocolate Brownies
Apple Pie

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$54 Per Person

TAILGATE BUFFET

Macaroni Salad
Mix Green Salad

Hamburgers
Jumbo Hot Dogs
Bratwurst
Dry Rub Spareribs

Assorted Chips
Chocolate Chip Cookies

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee
\$48 Per Person



ALEXIS PARK SIGNATURE BUFFET

Tomato Basil Bisque
Garden Salad & Dressings
Marinated Cucumber & Tomato Salad
Fresh Seasonal Fruit Salad

Oven Roasted Breast of Airline Chicken, Beurre Blanc
Burgundy Beef Tenderloin Tips with Caramelized Shallot and Wild Mushrooms
Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables
Rolls and Butter

Chef's Selection of Specialty Pastries & Sweet Delights

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$50 Per Person

MEXICAN FIESTA BUFFET

Tortilla Soup
Mexican Chopped Salad
Fresh Seasonal Fruit Salad
Chicken Enchiladas
Chicken and Beef Fajitas
Warm Corn and Flour Tortillas
Spicy Mexican Rice
Refried Black Beans
Mexican Street Corn
Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole

Cinnamon Churros
Chocolate Cake with Ancho Chipotle Chocolate Sauce

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$52 Per Person



PALERMO BUFFET

Minestrone Soup
Traditional Caesar Salad
Antipasto Salad

Pan Seared Breast of Chicken Marsala
Char Grilled Swordfish Siciliano
Baked Penne Marinara with Grilled Italian Sausage

Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables
Garlic Bread Sticks

Tiramisu
Ricotta Cheesecake

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$50 Per Person

MEMPHIS BBQ LUNCH

Fresh Seasonal Fruit Salad
Red Potato Salad
Garden Salad & Dressings

Slow Cooked Spareribs
Carolina BBQ Chicken
Smoked Beef Brisket Burnt Ends
Corn and Peppers
Baked Macaroni & Cheese
Ranch Beans

Brownies & Cookies
Lemon Squares

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$56 Per Person



ASIAN LUNCH BUFFET

Crisp Vegetable Spring Rolls, Sweet Plum Dipping Sauce and Hot Mustard
Chopped Asian Salad with Crisp Noodles and Sweet Sesame Vinaigrette
Toasted Coconut Fruit Salad

Teriyaki Marinated Grilled Chicken Thighs
Mongolian Beef, Sweet Peppers, Onions and Red Chili
Shrimp Tempura with Sweet Chile Sauce
Buddha's Delight Vegetables
Vegetable Fried Rice and Steamed Jasmine Rice

Coconut Cake and Fortune Cookies

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$56 Per Person

MEDITERRANEAN BUFFET

Red Bean Soup
Greek Salad with Feta
Lemon and Garlic Hummus and Pita

Harissa and Herb Chicken Thighs
Lemon Butter Tilapia
Beef Shawarma with Spinach, Onion, and Peppers
Sauté Mediterranean Vegetables
Oregano and Lemon Roasted Potatoes

Mini Blueberry Muffins
Caramelized Fruit topped with Greek Lemon Yogurt

Freshly Brewed Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$50 Per Person



PLATED LUNCHEON SELECTIONS

STARTERS:

Choice of One, Soup or Salad

Soup

Tomato Basil Bisque
Cream of Mushroom
Minestrone

Salad

Mixed Garden Greens with Choice of Dressings
Traditional Caesar Salad
Baby Iceberg Wedge Salad
Caprese Salad

ENTREES

Choice of Two. Individual Counts Required

Roasted Airline Breast of Chicken, Caper Beurre Blanc	\$52
12oz Ribeye with Truffle Mushroom Demi	\$56
Pan Seared Bone-In Pork Chop with Pommery Mustard Cream	\$47
Jumbo Gulf Shrimp Scampi with Lemon Garlic Sauce	\$46
Grilled Filet of Salmon with Dijon Caper Sauce	\$50
New York Strip Steak with Wild Mushroom Ragout	\$54

DESSERT

Choice of One

Ricotta Cheesecake with Berry Compote
Warm Apple Tart a la Mode
Classic Tiramisu
Chocolate Overload Cake

Above Entrees Include Chef's Selection of Starch and Vegetable, Baked Rolls and Creamery Butter. Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea



BOXED LUNCHES

The below menu can be served “to go”. A minimum of 25 guests is required.
Labor charge of \$175.00 will apply to parties less than 25 guests.

\$32 Per Person

ITALIAN BISTRO SANDWICH

Honey Ham, Pepperoni, Salami and Provolone Cheese, Romaine,
Sliced Tomato, Olive Tapenade on Focaccia

TURKEY CLUB CROISSANT

Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise on a Flaky Croissant

HERB CHICKEN BREAST WRAP

Sun Dried Tomato Basil Wrap stuffed with Herb Grilled Chicken Breast,
Lettuce, Tomato, Provolone Cheese, Avocado and Pesto Aioli

MEDITERRANEAN VEGETABLE WRAP

Roasted Eggplant, Yellow Squash, Portabella, Roasted Red Pepper, Red Onions and
Hummus with Lettuce and Tomato in Herb Flatbread

BLACK FOREST HAM

Black Forest Ham, Sharp Cheddar, Lettuce, Tomato, Shaved Red Onion
& Honey Mustard On a Multi-Grain Roll

CHEF’S SALAD

Julienne of Ham, Turkey, Cheddar and Swiss Hard-Boiled Egg,
Tomato, Cucumbers on a Bed of Crisp Lettuce, Ranch Dressing

CHICKEN CAESAR SALAD

Crisp Romaine, Shaved Parmesan & House Made Croutons

TURKEY COBB SALAD

Roast Turkey, Diced Tomato, Hard Boiled Egg, Diced Avocado, Crisp Bacon,
Crumbled Blue Cheese on a bed of Iceberg Lettuce, Blue Cheese Dressing

*Boxed Lunches Include Chef’s Dessert Selection, Individual Bag of Chips,
Whole Fruit, Bottled Water and Condiments*



BUFFET DINNER SELECTIONS

All dinner buffet selections are priced per person with a minimum of 25 guests and served for a maximum of 2 hours. Labor charge of \$175.00 will apply to parties less than 25 guests.

ALEXIS PARK SIGNATURE DINNER

Mixed Greens Salad with Choice of Dressings
Marinated Artichoke and Mushroom Salad
Mediterranean Cucumber Salad with Feta and Olives

Roasted Airline Breast of Chicken with Herb Beurre Blanc
Oven Roasted Atlantic Salmon with Pommery Mustard Cream
Beef Tenderloin Medallions with Wild Mushroom Ragout

Tortellini Tossed in a Light Basil Cream
Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables
Dinner Rolls and Butter

Chef's Selection of Specialty Pastries & Sweet Delights
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$72 Per Person

TUSCAN DINNER

Traditional Caesar Salad
Antipasto Platter with Italian Specialty Salted Cured Meats & Pickled Delicacies
Caprese Salad

Roasted Airline Breast of Chicken Marsala
Char Grilled Swordfish Siciliano
Barolo Braised Beef Short Rib
Penne Marinara with Shaved Parmesan

Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables
Dinner Rolls and Butter

Tiramisu
Ricotta Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$73 Per Person



SOUTHERN BBQ DINNER

Fresh Seasonal Fruit Salad
Macaroni Salad
Garden Salad & Dressings

Slow Cooked St. Louis Ribs
Carolina BBQ Chicken
Texas Beef Brisket Burnt Ends
Cream Corn
Jalapeno Bacon Macaroni & Cheese
Brown Sugar Baked Beans

Coconut Cake
Pecan Pie
Chocolate Chip Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$72 Per Person

SOUTHWEST FIESTA

Chicken Nacho Soup
Mexican Chopped Salad
Fresh Seasonal Fruit Salad

Cheese Enchiladas
Pork Chile Verde
Chicken and Beef Fajitas
Warm Corn and Flour Tortillas
Spicy Mexican Rice
Refried Black Beans
Mexican Street Corn

Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole

Cinnamon Churros
Chocolate Cake with Ancho Chipotle Chocolate Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
\$74 Per Person



PLATED DINNERS

Plated Dinner Selections include: Soup or Salad, Entrée, and Dessert.

STARTERS

Choice of one, Soup or Salad

Additional Soup or Salad Course, \$13 per person

Soup

Tomato Basil Bisque

Cream of Mushroom

Minestrone

Tortilla Soup

Salad

Mixed Garden Greens with Choice of Dressings

Traditional Caesar Salad

Baby Iceberg Wedge Salad with Roquefort Dressing

Traditional Caprese Salad

Spinach Salad with Red Onion, Crisp Prosciutto, Blue Cheese & Champagne Vinaigrette

APPETIZERS

Upgrade your plated dinner with any appetizer listed below. Per Person

Lobster Ravioli, Garlic Cream Sauce \$13

Jumbo Shrimp Cocktail, Remoulade Sauce \$14

Pan Seared Jumbo Lump Maryland Blue Crabcake \$16

DESSERT

Choose One

Ricotta Cheesecake with Berry Compote

Warm Apple Tart a la mode

Classic Tiramisu

Chocolate Overload Cake

ENTREES

CHICKEN

\$58 Per Person

Roasted Airline Breast of Chicken with Mushroom Pesto
Sundried Tomato & Chevre Stuffed Airline Breast of Chicken
Pan Seared Breast of Chicken with Oyster Mushroom Marsala Demi-Glace

BEEF

\$67 Per Person

Filet Mignon with Wild Mushroom and Truffle Demi-Glace
Ribeye with Caramelized Shallot Butter
Barolo Braised Beef Short Rib Jus Lie

SEAFOOD

\$65 Per Person

Oven Roasted Atlantic Salmon with Pommery Mustard Cream
Char Grilled Swordfish Siciliano
Lightly Blackened Branzino with Cajun Aioli

ENTRÉE ENHANCEMENTS

Upgrade your entree with any enhancement listed below.

Jumbo Gulf Shrimp Scampi	\$14 / Guest
Maryland Lump Blue Crab Cake	\$15 / Guest
Maine Lobster Tail	Market Price

Above Entrees Include Chef's Selection of Starch and
Seasonal Vegetable, Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea



RECEPTION STATIONS

Minimum of 25 guests

(Enhancement to Dinner Menu only. May not be purchased as a standalone item.)

A chef/attendant fee of \$175.00 is required for all action stations.

PASTA STATION

(Choice of Two)

PENNETTE a la VODKA

Mezze Penne tossed with Sweet Italian Sausage, Tomatoes, Fresh Herbs and Vodka Cream

ORECCHIETTE PUTTANESCA

Small Ear Shaped Pasta with Pancetta, Olives, Capers and Diced Tomato

RIGATONI a la TOSCANA

Seasoned Meatballs, Ricotta Cheese and Roasted Plum Tomatoes

CHICKEN ALFREDO

Classic Alfredo with Herb Marinated, Seared Chicken

Served with Rustic Breads and Focaccia.

\$22 Per Person

FAJITAS STATION

Grilled, Marinated Chicken, Beef Skirt Steak & Vegetables with Bell Peppers and Onions

Bijol Seasoned Rice, Ranchero Beans, Flour Tortillas, Salsas and Pico De Gallo,

Sour Cream and Guacamole

\$24 Per Person

SALAD STATION

Select any 3 of the following salads to create your station.

BLT

Bibb Lettuce, Applewood Smoked Bacon, Heirloom Tomatoes, Buttermilk Chive Dressing

BABY ARUGULA

Fresh Sliced Pears, Point Reyes Bleu Cheese and Candied Walnuts, Champagne Vinaigrette

CAESAR

Romaine Lettuce Hearts, Aged Parmesan and sour dough Croutons, Anchovies, Caesar Dressing

CAPRESE

Fresh Mozzarella and Cherry Tomatoes tossed with Extra Virgin Olive Oil and Basil.
Drizzled with Imported Balsamic Glaze

THAI CHICKEN

Shredded Chicken, Lettuce, Mint, Thai Basil, Carrots, Sweet Peppers, Bean Sprouts and Snow Peas tossed in Sesame Ginger Dressing

\$20 Per Person



DISPLAYED RECEPTION OFFERINGS

All displays are priced for 50 people.

Spinach Artichoke Dip

Sautéed Spinach Leaves & Artichokes Blended with a Parmesan Cream Cheese Sauce and baked in an Herb Breadcrumb and Parmesan Crust. Served with Crisp Baguette Croutons & Tortilla Chips
\$375

Fresh Fruit Display

A display of Whole and Cut Melons, Pineapples, Berries and Tropical Fruit
\$425

Garden Crudite

Crisp Seasonal and Baby Vegetables with Buttermilk Ranch Dip and Roasted Red Pepper Aioli
\$350

Chilled Grilled Vegetables

Grilled and Roasted Mediterranean Vegetables marinated with Extra Virgin Olive Oil Aged Balsamic Vinegar and Roasted Shallots
\$425

Domestic Farmstead Creamery Cheese Board

Rustic Artisanal Breads
\$475

Antipasti Display

The chef's selection of Imported and American Artisan Charcuterie and Cheeses. Presented with Grilled and Marinated Vegetables, Imported Olives, Focaccias and Italian Breads Infused Olive Oils and Balsamic Vinegar.
\$600

Sushi (Priced per 100 pieces)

Assorted Nigiri and Nori Maki. Wasabi, Light Soy and Pickled Ginger
\$850



Alexis Park
ALL SUITE RESORT • LAS VEGAS

The following items are priced per piece and require a minimum order of 50 pieces.
Displayed or Tray-passed. Tray Passed Service requires a Server @ \$175.00 Per Server

COLD HORS D'OEUVRES

Individual Mini Crudité	\$5
Peppered Ahi Tuna with Wasabi Caviar	\$8
Caprese Skewer	\$4
Filet & Boursin on Polenta	\$7
Shrimp Pesto on Baguette	\$7
Smoked Salmon with Dill Cream Cheese	\$8
Bruschetta on Baguette	\$4
Prosciutto & Kalamata on Polenta	\$7
Mini Croissant BLT Sandwiches	\$6
Cajun Chicken Canapé – Paprika Aioli	\$6
Crab Claws – Coarse Grain Mustard Aioli	\$9
Individual Shrimp Cocktail & Mango Horseradish Cocktail Sauce	\$6

HOT HORS D'OEUVRES

Buffalo Chicken Wings	\$5
Buffalo Chicken Spring Rolls	\$6
Chicken Cordon Bleu	\$7
Fried Mozzarella	\$5
Jalapeno Poppers	\$6
Vegetarian Spring Roll	\$5
Beef Wellington	\$9
Beef Empanadas	\$7
Spanakopita	\$6
Hibachi Beef Skewers	\$7
Hibachi Chicken Skewers	\$6
Cheeseburger Sliders	\$6
Chicken Potsticker	\$7
Jumbo Lump Crab Cakes	\$8
Coconut Shrimp	\$7
Crab Stuffed Mushroom	\$7
Cheese Stuffed Artichoke Heart	\$7

CARVING STATIONS

Two Hour Maximum, Chef/Attendant Required @ \$175.00 Per Chef/Attendant
Includes a selection of soft carving rolls and appropriate condiments.

Butter Basted Turkey Breast

Serves Approximately 50 Guests
\$450

Maple Glazed Carving Ham

Serves Approximately 50 Guests
\$450

Apple Jack Glazed Roast Pork Loin

Serves Approximately 50 Guests
\$400

Rosemary Crusted Prime Rib of Beef, Au Jus

Serves Approximately 50 Guests
\$650

Dijon Crusted Tenderloin of Beef

Serves Approximately 25 Guests
\$425



BEVERAGES

Hosted Bars are available either by the drink or per person by the hour. Cash bars are available by the drink. All bars require one bartender for every 100 guests at \$175.00 each. Cash bars require an additional setup fee of \$200.00 per bar.

HOSTED BAR

Call Brands.....	\$12.00
Premium Brands.....	\$14.00
Imported Beer.....	\$11.00
Domestic Beer.....	\$10.00
Domestic Wine.....	\$9.00
Soft Drinks.....	\$4.00
Fruit Juice.....	\$4.00
Bottled Water.....	\$4.00

CASH BAR

Call Brands.....	\$12.00
Premium Brands.....	\$14.00
Imported Beer.....	\$11.00
Domestic Beer.....	\$10.00
Domestic Wine.....	\$9.00
Soft Drinks.....	\$4.00
Fruit Juice.....	\$4.00
Bottled Water.....	\$4.00

BAR BY THE HOUR / PER PERSON

Call Brands

\$28.00 for the first hour / Additional \$10.00 Per Person each additional hour

Premium Brands

\$36.00 for the first hour / Additional \$12.00 Per Person each additional hour

Call Brands

- Tito's Vodka
- Tanqueray Gin
- Teremano Blanco Tequila
- Canadian Club Whiskey
- Jim Beam Bourbon
- Dewar's Scotch

Premium Brands

- Ketel One Vodka
- Bombay Gin
- Patron Silver Tequila
- Crown Royal Whiskey
- Maker's Mark Bourbon
- Johnnie Walker Red Scotch

Domestic Beer

** subject to change **

Import Beer

Bud	Miller	Corona	Heineken
Bud Light	Miller Lite	Corona Light	Modelo Negro
Michelob Ultra		Stella Artois	Modelo Especial

Wine Selections

- Yosemite Road Chardonnay...California
- Vista Point Pinot Grigio...California
- Yosemite Road Moscato...California
- Beringer White Zinfandel...California
- Yosemite Road Cabernet Sauvignon...California
- Vista Point Merlot...California
- Mark West Pinot Noir...California

Liquor may only be dispensed by an Alexis Park Bartender