



BANQUET MENU



EXECUTIVE/CONTINENTAL BREAKFAST MENUS

Breakfast buffet selections require a minimum of 25 guests. A labor charge of \$175.00 applies to parties of 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: Danishes, Croissants, Muffins, Fruit Preserves and Butter. Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

\$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, Danishes, Croissants, Muffins. Yogurt, Granola, Dried Fruits and Nuts, Fruit Preserves and Butter. Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

\$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, Danishes, Croissants, Muffins, Yogurt, Granola, Dried Fruits and Nuts, Steel Cut Oats, Cold Cereal, Fruit Preserves, Butter. Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

\$32 Per Person

Executive Buffet

For Groups Under 25 People.
Chilled Fruit Juices, Farm Fresh Scrambled Eggs, Bacon, Sausage Links & Breakfast Potatoes. Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

\$28 Per Person

PLATED BREAKFAST SELECTIONS

Plated breakfast selections require a minimum of 25 guests. A labor charge of \$175.00 applies to parties of 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 and Breakfast Potatoes

\$27 Per Person

Eggs Benedict

Two Farm Fresh Poached Eggs, Canadian Bacon with Hollandaise Sauce on a Butter-Griddled English Muffin and 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 and Sweetened Ricotta, topped with Warm Berry Compote. Choice of Applewood Smoked Bacon, Country Sausage Links, Virginia Ham, or Turkey Sausage

\$26 Per Person

Above Entrées Include:

Chilled Orange Juice, Basket of Danishes, Muffins and Croissants, Fruit Preserves and Butter.
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

BREAKFAST BUFFETS

Breakfast buffets require a minimum of 25 guests.
A labor charge of \$175.00 applies to parties of less than 25 guests. Served for a maximum of 2 hours.

Rise & Shine

Variety of Chilled Fruit Juices, A Selection of Season's Best Fresh Fruit & Berries, Freshly Baked Breakfast Pastries to include: Danishes, Croissants, Muffins. Farm Fresh Scrambled Eggs Breakfast Potatoes and (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 the Season's Best Fresh Fruit & Berries, Freshly Baked Breakfast Pastries to Include: Danishes, Croissants, Muffins. Farm Fresh Scrambled Eggs, Cinnamon Brioche French Toast or Buttermilk Pancakes, Breakfast Potatoes and (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: Danishes, Croissants, Muffins. Classic Eggs Benedict, Farm Fresh Scrambled Eggs Cinnamon Brioche French Toast or Buttermilk Pancakes, Steel-Cut Oats with Brown Sugar and Dried Fruits Breakfast Potatoes and (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 are 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 Cheese, Cheddar Cheese, Refried Beans, and 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 Packages require a minimum of 25 guests. A labor charge of \$175.00 applies to parties of 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: Danishes, Croissants, Muffins. Fruit Preserves and Butter. Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

Morning Break

(30 Minutes)

Choice of Themed Break, Assorted Soft Drinks and Bottled Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

Afternoon Break

(30 Minutes)

Choice of Themed Break, Assorted Soft Drinks and Bottled Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

THEMED BREAKS

Themed Break options require a minimum of 25 guests for one hour. Additional time is available at \$5 per guest per half hour. Parties of less than 25 guests incur a labor charge of \$175.00.

Chips & Dips

Spinach Artichoke Dip and Salsa with Tortilla Chips, Hummus with Pita Chips, French Onion and Ranch Dip with Potato Chips, Assorted Soft Drinks & Bottled Waters, Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

\$17 Per Person

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 Coffee, Decaffeinated Coffee & Hot Tea

\$18 Per Person

Sweet Treats

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

\$19 Per Person

Protein Break

Assorted Fruit Yogurts, Domestic Cheese Selection, Individual Assorted Nuts, Assorted Soft Drinks & Bottled Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee & Hot Tea

\$18 Per Person

State Fair

Buttered Popcorn, Kettle Corn, Assorted Candy Novelties, Assorted Ice Cream Novelties, Cotton Candy

\$26 Per Person

COUNTRY BUFFET

Garden Greens & Dressings
Southern Potato Salad

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

Bacon Jalapeño Macaroni & Cheese
Buttered 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
Mixed 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

À LA CARTE

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

BEVERAGES

Regular Coffee	\$78 / Gallon
Decaffeinated Coffee	\$78 / Gallon
Premium Hot Teas	\$65 / Gallon
Iced 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 Danishes	\$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 Krispies Treats	\$45 / Dozen

ALL DAY SNACKS

Assorted Yogurts	\$5 Each
Assorted Candy Bars	\$7 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
Crudité Packs:	
Carrot, Broccoli, Celery, Cauliflower, Ranch Dip	\$8 Each

SNACKS & SWEETS

Assorted Large Candy Bars	\$7 Each
Ice Cream Novelties	\$6 Each
Large Fruit Danishes	\$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

HOT

Jumbo Hot Dog	\$8 Each
Italian Sausage	\$8 Each
Bratwurst	\$8 Each
Hamburger	\$8 Each
Cheeseburger	\$9 Each
3 pcs Chicken Tenders	\$9 Each
6 pcs Chicken Wings	\$12 Each
Pretzel Bites	\$8 Each
Mini Pepperoni Calzones	\$8 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 selections require a minimum of 50 guests. A labor charge of \$175.00 applies to parties of less than 50 guests.

Danishes, Muffins and Croissants
Fruit Preserves and Butter

A Selection of 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-glacé
Penne Marinara with Shaved Parmesan
Herb Roasted Red Potatoes
Seasonal Vegetables
Fresh Baked Dinner Rolls & Butter

CARVING STATION

Required Chef's Fee at \$175.00
(Choice of 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's Turkey
with Sage Gravy

DESSERT

Chef's Selection of Specialty Pastries &
Sweet Delights
Chilled Fruit Juices
Freshly Brewed Regular and
Decaffeinated Coffee
Hot Tea and Iced Tea
\$75 Per Person

EXECUTIVE BUFFETS

Executive Buffets are designed for groups under 25 guests. A labor charge of \$175.00 applies.

ROASTED AIRLINE CHICKEN

Garden Greens & Dressings
Oven Roasted Breast of Airline Chicken,
Beurre Blanc
Rosemary Roasted Redskin Potatoes
Seasonal Fresh Vegetable
Baked Rolls & Creamy Butter
Freshly Brewed Iced Tea
Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Hot Tea
\$52 Per Person

NEW YORK STRIP

Garden Greens & Dressings
Char-Grilled Angus
NY Strip Steak Jus Lie
Roasted Garlic Mashed Potatoes
Seasonal Fresh Vegetable
Baked Rolls & Creamy Butter
Freshly Brewed Iced Tea
Freshly Brewed Regular Coffee,
Decaffeinated Coffee & Hot Tea
\$64 Per Person

ATLANTIC SALMON

Garden Greens & Dressings
Seared Atlantic Salmon
& Grain Mustard Sauce
Ancient Grain Pilaf
Seasonal Fresh Vegetable
Baked Rolls & Creamy Butter Freshly
Brewed Iced Tea Freshly Brewed
Regular Coffee, Decaffeinated
Coffee & Hot Tea
\$55 Per Person

BUFFET LUNCH SELECTIONS

All lunch buffet selections are priced per person with a minimum of 25 guests. A labor charge of \$175.00 applies to parties of less than 25 guests. Served for a maximum of 2 hours.

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 Coffee,
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 & Smoked Gouda on Kaiser,
Horseradish Aioli
Roasted Vegetable Wrap, Roasted Red
Pepper Hummus
Individual Bags of Assorted Chips

Chef's Selection of Specialty Pastries &
Sweet Delights

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

ASIAN LUNCH BUFFET

Crisp Vegetable Spring Rolls, Sweet
Plum Dipping Sauce and Hot Mustard
Chopped Asian Salad with Crisp
Noodles & 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 & Steamed
Jasmine Rice

Coconut Cake & Fortune Cookies

Freshly Brewed Iced Tea Freshly
Brewed Regular Coffee, Decaffeinated
Coffee & Hot Tea

\$56 Per Person

MEMPHIS BBQ LUNCH

Fresh Seasonal Fruit Salad
Red Potato Salad
Garden Salad & Dressings

Slow Cooked Spareribs
Carolina Barbecue 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 Coffee, Decaffeinated
Coffee & Hot Tea
\$56 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 Cheese Cake

Freshly Brewed Iced Tea Freshly
Brewed Regular Coffee, 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 Coffee, Decaffeinated
Coffee, & Hot Tea
\$52 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 Coffee, Decaffeinated
Coffee & Hot Tea
\$50 Per Person

MEDITERRANEAN BUFFET

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

Harissa and Herb Chicken Thighs
Lemon Butter Tilapia
Beef Shawarma with Spinach,
Onions, and Peppers
Sautéed 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 a choice of Dressings

Traditional Caesar Salad

Baby Iceberg Wedge Salad

Caprese Salad

ENTRÉES

Choice of Two:
(Individual Counts Required)

Roasted Airline Breast of Chicken, **\$52**
Caper Beurre Blanc

12oz Ribeye Steak with **\$56**
Truffle Mushroom Demi

Pan-seared Bone-In Pork Chop **\$47**
with Pommery Mustard Cream

Jumbo Gulf Shrimp Scampi with **\$46**
Lemon Garlic Sauce

Grilled Filet of Salmon with **\$50**
Dijon Caper Sauce

New York Strip Steak with **\$54**
Wild Mushroom Ragout

DESSERT

Choice of One:
Ricotta Cheesecake with Berry
Compote

Warm Apple Tart a la Mode

Classic Tiramisu

Chocolate Overload Cake

BOXED LUNCHES

The menu below can be served "to go". A minimum of 25 guests is required. A labor charge of \$175.00 applies to parties of less than 25 guests.

\$32 Per Person

ITALIAN BISTRO SANDWICH

Honey Ham, Pepperoni, Salami, 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 Mushrooms, 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 Ham, Turkey, Cheddar, and Swiss
Hard Boiled Egg, Tomato, Cucumbers on a
Bed of Crisp Lettuce, with 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, with 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. A labor charge of \$175.00 applies to parties of less than 25 guests. Served for a maximum of 2 hours.

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 Coffee,
Decaffeinated Coffee & Hot Tea
\$72 Per Person

SOUTHERN BBQ DINNER

Fresh Seasonal Fruit Salad
Macaroni Salad
Garden Salad & Dressings

Slow Cooked St. Louis Ribs
Carolina Barbecue Chicken
Texas Beef Brisket Burnt Ends
Creamed Corn
Jalapeño Bacon Macaroni & Cheese
Brown Sugar Baked Beans

Coconut Cake
Pecan Pie
Chocolate Chip Cookies

Freshly Brewed Regular Coffee,
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 Coffee,
Decaffeinated Coffee & Hot Tea
\$73 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 Coffee,
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
a 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 Maryland
Blue Crab Cake **\$16**

DESSERT

Choice of One:

Ricotta Cheesecake with Berry Compote

Warm Apple Tart À La Mode

Classic Tiramisu

Chocolate Overload Cake

ENTRÉES

CHICKEN

Roasted Airline Breast of Chicken with
Mushroom Pesto; Sun-dried Tomato & Chèvre
Stuffed Airline Breast of Chicken; Pan-seared
Breast of Chicken with Oyster Mushroom
Marsala Demi-glacé

\$58 Per Person

BEEF

Filet Mignon with Wild Mushroom and
Truffle Demi-glacé; Ribeye Steak with
Caramelized Shallot Butter; Barolo Braised
Beef Short Rib Jus Lié

\$67 Per Person

SEAFOOD

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

\$65 Per Person

ENTRÉE ENHANCEMENTS

Upgrade your entrée with any
enhancement listed below:

Add Second Protein **\$15 Per Person**

Jumbo Gulf Shrimp Scampi **\$14 Per Person**

Maryland Blue Crab Cake **\$15 Per Person**

Maine Lobster Tail **Market Price**

The above Entrées Include Chef's Selection of
Starch and Seasonal Vegetable, Baked Rolls,
and Butter. Freshly Brewed Regular Coffee,
Decaffeinated Coffee, Hot Tea & Iced Tea



RECEPTION STATIONS

Enhancements to Dinner Menu only. These may not be purchased as standalone items. A chef/attendant fee of \$175.00 is required for all action stations. Minimum of 25 guests.

PASTA STATION

(Choice of Two)

PENNETTE a la VODKA

Mezzo 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

FAJITA STATION

Grilled, Marinated Chicken, Beef Skirt Steak & Vegetables with Bell Peppers and Onions Bijol Seasoned Rice, Ranchero Beans, Flour Tortillas, Salsas with Pico de Gallo, Sour Cream, and Guacamole

\$24 Per Person

SALAD STATION

(Choice of Three)

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 Sourdough Croutons, White 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, baked in a 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 CRUDITÉ

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

\$350

CHILLED GRILLED VEGETABLES

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

\$375

DOMESTIC FARMSTEAD CREAMY CHEESE BOARD

Rustic Artisanal Breads

\$475

ANTIPASTO DISPLAY

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

Enhancements to Dinner Menu only. These may not be purchased as standalone items. A chef/attendant fee of \$175.00 is required for all action stations. Minimum of 25 guests.

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

CARVING STATIONS

Chef/Attendant is required at \$175.00 per chef/attendant. Includes a selection of soft rolls and appropriate condiments. Served for a maximum of 2 hours.

BUTTER BASTED TURKEY BREAST

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

MAPLE GLAZED CARVING HAM

Serves Approximately 50 Guests
\$450

BEVERAGES

Hosted Bars are available by the drink or per person by the hour. All bars require one bartender for every 100 guests at \$175.00 each.

Cash bars are available by the drink and require an additional set-up fee of \$200.00 per bar.

HOSTED BAR

Call Brands	\$12
Premium Brands	\$14
Imported Beer	\$11
Domestic Beer	\$10
Domestic Wine	\$9
Soft Drinks	\$4
Fruit Juice	\$4
Bottled Water	\$4

CASH BAR

Call Brands	\$12
Premium Brands	\$14
Imported Beer	\$11
Domestic Beer	\$10
Domestic Wine	\$9
Soft Drinks	\$4
Fruit Juice	\$4
Bottled Water	\$4

BAR BY THE HOUR / PER PERSON | *2 HOUR MINIMUM REQUIRED

CALL BRANDS

\$38.00 for the first two hours / Additional \$10.00 per person for each additional hour

PREMIUM BRANDS

\$48.00 for the first two hours / Additional \$12.00 per person for each additional hour

BEER, WINE, & SOFT DRINKS

\$35.00 for the first two hours / \$9.00 Per Person for each additional hour

CALL BRANDS

Tito's Vodka
Tanqueray Gin
Teremana 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

Bud
Bud Light
Coors Lite
Michelob Ultra

IMPORT BEER

Corona
Dos xx
Heineken
Modelo Especial

WINE SELECTION

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

*Note: Liquor may only be dispensed by an Alexis Park Resort Bartender

