

CATERING MENU

CASCADES

CONFERENCE CENTER





COURTYARD Fairfield Residence INI



Cascades Breakfast Buffets

All Breakfast Buffets Include: Assorted Breakfast Breads and Coffee

Classic Continental Breakfast \$22

Assortment of Breakfast Breads with Butter & Whipped Cream Cheese,
Fresh Sliced Fruit , Vanilla Yogurt, Seasonal Berries & Granola

Healthy Morning Wakeup \$29

Build your own Steel Cut Oatmeal with Maple Syrup, Brown Sugar, Fresh Granola, Seasonal Berries & Roasted Almonds

Traditional American \$29

Fluffy Scrambled Eggs, Freshly Cut Breakfast Potatoes
Applewood Smoked Bacon or Maple Sausage

Migas \$29

Scrambled Eggs tossed with Pico de Gallo,
Shredded Mild Cheddar Cheese & Crispy Tortilla Strips
Served with Fire Roasted Salsa

Breakfast Taco Bar \$30

Choose Two:
Scrambled Eggs with Applewood Smoked Bacon
Scrambled Eggs with Chorizo Sausage
Scrambled Eggs with Crispy Breakfast Potatoes





Breakfast Enhancements

Mixed Berry Yogurt Parfait \$9

Layered with Low-Fat Vanilla Yogurt, Crushed Granola,
Blueberries, Raspberries and Strawberries

Steel Cut Oatmeal \$11

with Honey, Milk, and Brown Sugar

Sugared Waffles \$11

with Maple Syrup and Whipped Butter

French Toast \$11

with Maple Syrup and Whipped Butter





Breaks

Fresh Fruit Smoothies \$15

Assorted Fresh Fruit Smoothies blended with Vanilla Yogurt, Honey, and Coconut Milk

Fruit and Veggie Delight \$17

Chef's Selection of Seasonal Sliced Fresh Fruits, Baby Carrots, Celery Sticks, Red Bell Pepper, Green Beans and Broccoli Florets Choice of: House Dressing or Hummus

Dessert Bars \$35 per dozen

Choice of: Mini Cheesecake Bites, Blueberry Crumb Bars, Fudge Brownies, Lemon Bars, Coconut Bars, Pecan Pie Bars

Gourmet Cookies \$25 per dozen

Choice Of: Chocolate Chip, Double Chocolate, Snickerdoodle White Chocolate Cranberry and Oatmeal, Peanut Butter Bliss

Ball Park \$17

Jumbo Salted Pretzels with Honey Mustard Buttered Popcorn, Jumbo Salted Peanuts Strawberry Banana Smoothies

Build Your Own Nacho Bar \$16

Crispy Tortilla Chips with Pico de Gallo, Fire Roasted Salsa, Homemade Queso, Creamy Guacamole and Shredded Cheddar Cheese

All Day Snack Attack \$20

AM Snack: Quaker Cereal Bars, Trail Mix, Goldfish, Chex Mix and Whole Fruit **PM Snacks:** Mixed Nuts, Grandma's Cookies, Assorted Frito-Lay Chips, M&M's and Skittles



Beverage Breaks

Freshly Brewed Coffee and Hot Tea \$45 per gallon

Cascades Signature Iced Tea \$42 per gallon

Assorted Pepsi Sodas and Aquafina Bottled Water \$4 each

All Day Beverage Station \$17

Regular and Decaffeinated Coffee, Assorted Hot Teas, Assorted Pepsi Sodas and Aquafina Bottled Water





Light Lunch

All Buffets Include: Chef's Choice Dessert and Cascades Signature Iced Tea Station

Cascades Deli Buffet \$31

Garden Salad with Ranch Dressing and Balsamic Vinaigrette

Creamy Potato Salad

Array of Meats, Cheeses, Veggies, and Artisan Breads to include:
Black Forest Ham, Smoked Chicken, Oven Roasted Turkey Breast
Cheddar, Swiss, Provolone, Colby Jack
Lettuce, Tomato, Pickles, Red Onion
Country White, Multigrain Wheat, Everything Bagel

Soup and Salad Combo Buffet \$29

Classic Caesar Salad with Creamy Caesar Dressing, Croutons, and Fresh Parmesan
Creamy Potato Salad and Granny's Chicken Salad
Your Choice of Two Soups:
Loaded Baked Potato Soup
Roasted Corn Chowder
Creamy Tomato Basil Soup
Herb Roasted Chicken Noodle

Baked Potato Feast Buffet \$31

Garden Salad with Ranch Dressing and Balsamic Vinaigrette Diced Herb Roasted Chicken, Pulled Pork and Chopped Brisket Accompaniments to include: Sour Cream, Shredded Cheese,

Boxed Lunch \$25

Boxes Include: Chips, Fruit and a Fresh Baked Cookie

Choice of (2) Sandwich Options:

Granny's Chicken Salad

Oven Roasted Turkey Club

Black Forest Ham and Cheddar

Marinated Portobello Mushroom (Vegetarian)





Lunch Buffets

All Buffets Include: Chef's Choice Dessert and Cascades Signature Iced Tea

Tex-Mex \$34

Garden Salad with Ranch Dressing and Balsamic Vinaigrette
Poblano Chicken Quesadillas
Crispy Beef Flautas with Avocado Crema
Cheesy Refried Beans and Cilantro Lime Rice
Crispy Tortilla Chips with Fire Roasted Salsa

Little Italy \$35

Classic Caesar Salad with Creamy Caesar Dressing, Croutons, and Fresh Parmesan
Chopped Caprese Salad with Fresh Mozzarella and Shaved Basil
Spaghetti with Parmesan Meatballs
Herb Roasted Chicken Alfredo
Mixed Tuscan Vegetables and Garlic Bread

Down on the Bayou \$34

Garden Salad with Ranch Dressing and Balsamic Vinaigrette
Pan Seared Blackened Chicken
Deep Fried Catfish with Dill Tarter Sauce
Creamy Napa Slaw and Crispy Corn Hushpuppies

Good Ole' Home Cookin' \$38

Garden Salad with Ranch Dressing and Balsamic Vinaigrette Chicken Pot Pie Bake, BBQ Pulled Pork, Three Cheese Mac N Cheese Buttered Green Beans and Crispy Herb Roasted Potatoes

Texas Hill Country \$38

Garden Salad with Ranch Dressing and Balsamic Vinaigrette
Creamy Napa Slaw and Honey Baked Beans
Smoked Kielbasa Sausage
BBQ Grilled Chicken Breast
Cornbread Muffins



Dinner Buffets

All Buffets Include: Chef's Choice Dessert and Cascades Signature Iced Tea

La Italia \$43

Classic Caesar Salad with Creamy Caesar Dressing, Croutons, and Fresh Parmesan
Caprese Salad with Fresh Mozzarella and Shaved Basil
Chicken Parmigiana with Linguini and Sweet Basil Marinara
Beef and Ricotta Lasagna
Oven Roasted Tuscan Vegetables, Crispy Rosemary Potatoes and Garlic Bread

Southern Comfort \$43

Garden Salad with Ranch Dressing and Balsamic Vinaigrette
Creamy Potato Salad
Fried Chicken with Homestyle White Gravy
Slow Roasted Pot Roast
Roasted Corn on the Cobb, Garlic Mashed Potatoes and Buttermilk Biscuits

Authentic Mexican \$45

Romaine Salad with Red Onion, Grilled Corn, Roasted Red Bell Peppers, Queso Fresco and Avocado Lime Ranch
Beef and Chicken Fajitas with Roasted Peppers and Onions
Jalapeno Black Beans and Spanish Style Rice
Accompanied with: Corn and Flour Tortillas, Sour Cream, Shredded Cheese,
Creamy Guacamole, Pico de Gallo, Crispy Tortilla Chips and Fire Roasted Salsa

Meat and Potatoes \$48

Garden Salad with Ranch Dressing and Balsamic Vinaigrette

Creamy Potato Salad

Rosemary Garlic Chicken Breast

Honey Mustard Pork Tenderloin

Roasted NY Strip Steak Smothered with Caramelized Onions and Natural Gravy

Bacon, Cheddar, Chive Loaded Mashed Potatoes and Roasted Corn Off the Cobb



Plated Dinners

All Plated Dinners are served with your choice of :Garden Salad or Caesar Salad Chef's Choice Dessert and Cascades Signature Iced Tea

Airline Chicken Breast \$36

Mushroom Demi Reduction
Maple Glazed Carrots and Oven Roasted Herb Potatoes

Spinach and Feta Stuffed Chicken Breast \$38

Herb Compound Butter Sundried Tomato and Corn Polenta Cake and Buttered Haricot Vert



Maple Roasted Pork Loin \$39

Apple Crème Reduction Crispy Tuscan Brussel Sprouts

Slow Roasted Pot Roast \$42

Natural Au Jus Garlic Whipped Mashed Potatoes and Lemon Grilled Asparagus

Herb Crusted Salmon \$42

Rosemary Lemon Vinaigrette Wild Rice Pilaf and Root Vegetable Succotash



Hors D'oeuvres

Passed Hors d' Oeuvres are for One Hour of Service

Please choose three of the following:

Passed Hors d'Oeuvres \$ 18

Herb Cream Cheese Stuffed Mushroom Caps

Baked Spanakopita

Barbeque Glazed Meatballs

Cherry Tomato BLT Bites

Teriyaki Chicken Satay

Spicy Pulled Pork Quesadillas

Premium Passed Hors d'Oeuvres \$ 25

Mini Cajun Crab Cakes with Herb Remoulade
Shaved Beef Tenderloin Crostini with Basil Aioli
Tomato Caprese Bruschetta with Shaved Parmesan
Pulled Rosemary Chicken Bites
Bacon Deviled Eggs with Crispy Shallots
Smoked Salmon Cucumber Canapes





Reception Stations

Build it Yourself Crostini Bar \$17

Herb Cream Cheese, Roasted Peppers, Shaved Black Forest Ham,
Mozzarella Pearls, Diced Tomatoes, Hummus, and Pesto

Mashed Potato Bar \$17

Cream Gravy, Chorizo Gravy, Cheddar Cheese, Green Onions, Sautéed Mushrooms, Butter, Bacon, Sour Cream and Roasted Chicken

Slider Bar \$18

Mini Beef Sliders, Brisket and Provolone Sliders and Barbeque Pulled Pork Sliders



Street Taco Bar \$21

Diced Chicken, Carne Asada,
Salsa Verde, Fire Roasted Salsa,
Queso Fresco, Cilantro, Grilled Onions,
Flour and Corn Tortillas



Chef—Attended Reception Stations

The following Stations require a Chef Attendant—Additional \$100 per station

Grilled Cheese Bar \$15

Ham, Turkey, Chicken, Sweet Peppered Bacon, Sliced Tomatoes, Caramelized Onions, Swiss, Cheddar, Colby Jack, Provolone



Roasted Chicken, Crumbled Bacon, Provolone, Cheddar, Smoked Gouda, Green Onions, Diced Tomatoes



Roasted Chicken, Spinach, Caramelized Onions, Poblano Peppers, Black Beans, Colby Jack, Cheddar, Fire Roasted Salsa, and Sour Cream

Cowboy Nachos \$17

Pulled Pork, Shredded Brisket, Three Cheese Queso,
Pico de Gallo, Fire-Roasted Salsa,
Creamy Guacamole and Sour Cream





Bar

Hosted/ Consumption/Cash Bar Price Per Drink

	<u>House</u>	<u>Premium</u>
Mixed Drinks*	\$9	\$10
Wine	\$9	\$10
Bottled Beer	\$6	\$7

^{*}Scotch available for \$15 per drink

Plus \$45 per hour fee per bartender and \$30 per hour fee per cashier (2 hour minimum). Assorted sodas and water available for \$3.50 each.

Continuous Bar Per Hour Pricing Per Person

Includes: soft drinks, bottled water and juices.

Plus \$45 per hour fee per bartender and \$30 per hour fee per cashier (2 hour minimum).

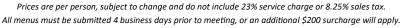
Full Bar Pricing:

	<u>House</u>	<u>Premium</u>
1 Hours	\$22	\$24
2 Hours	\$27	\$30
3 Hours	\$32	\$36
4 Hours	\$37	\$42

Beer/Wine Pricing:

	<u>House</u>	<u>Premium</u>
1 Hours	\$18	\$21
2 Hours	\$22	\$25
3 Hours	\$25	\$28
4 Hours	\$29	\$32





Bar Selections

House

Absolut Vodka
Tanqueray Gin
Jack Daniels Whiskey
Jim Beam Bourbon
Johnnie Walker Red Scotch
Bacardi Silver
Jose Cuervo

Wine:

Cabernet
Chardonnay
Merlot
Korbel Sparkling

Beer:

Bud Light Miller Light

Premium

Grey Goose Vodka
Hendricks Gin
Crown Royal Canadian
Maker's Mark Bourbon
Glen Levitt 12 Year Scotch
Captain Morgan Spiced Rum
Parton Silver Tequila

Wine:

Cabernet
Chardonnay
Pinot Noir
Pinot Grigio
La Marca Sparking

Beer:

Dos Equis Corona Shiner Bock



Audio Visual

LCD Projector/ Conference Monitor Packages

Includes Ceiling Mounted LCD Projector (s)
VGA Cable, Drop Down Screen (s), Power Strip for Laptop

Single Screen \$350 Dual Screen \$450 Triple Screen \$550

LCD TV (select rooms only) \$250

LCD Accessory Packages \$175

You Supply the LCD Projector and We Supply the Screen, A/V table, Power Strip and VGA Cable

Power Packages

Includes Power Strips for each attendee

\$150 per Ballroom Salon or entire Clearwater Room

\$400 entire Cascades Ballroom

\$95 for Stone Creek, Crescent Room, or Clearwater

Additional A/V is available. Please call for a quote

A La Cart

Microphone (Lapel or Handheld) \$285

Polycom Speakerphone \$175

USB Power Point Remote \$85

Post-It Flip Charts with Markers \$65

White Erase Board with Markers \$75

Easel \$35

Podium, Complimentary

Basic Internet Access, Complimentary

