

# BANQUET, CATERING & BEVERAGE MENU

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(Menu Pricing Available Through Our Grand Pointe Sales Representatives)

*\* All items subject to 6.5% Tax and 18% Service Charge. Does not include room rental.*

## Continental Breakfast

Variety of Muffins & Danishes  
Orange Juice  
Coffee

Cost is per person.

## Breakfast Buffets

Available 6:00 AM – 10:00 AM  
25 person minimum; \$50.00 fee will apply to groups under 25  
Choose From the Following:

### Option #1

Scrambled Eggs  
Hashbrowns  
Bacon or Sausage  
Biscuits  
Coffee / Orange Juice

### Option #2

Scrambled Eggs  
Western Style Potatoes  
Ham  
Biscuits  
Coffee / Orange Juice

### Option #3

Quiche  
Fresh Fruit  
French Toast  
Bacon and Sausage  
Western Potatoes  
Biscuits  
Coffee / Orange Juice

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## Plated Lunch Selections

Available 11:00 AM - 3:00 PM

All plated lunches include House salad with your choice of dressing, rolls, butter, coffee or tea

Creole Chicken - grilled chicken breast with a mild vegetable red sauce over cajun black beans and rice. Choice of vegetable.

Primavera Fettuccine - garden vegetables tossed with tomato vodka cream sauce and fettuccini. Add Grilled Chicken for an additional cost.

Grilled Chicken - grilled honey glazed chicken breast, roasted red skin potatoes. Choice of vegetable.

Roast Beef - slow roasted beef in natural au jus, whipped garlic potatoes. Choice of vegetable.

Hawaiian Ham - sweet-sour glazed ham steak, grilled pineapple, choice of potato. Choice of vegetable.

Roasted Pork Loin - with apple, red onion chutney, lemon rice pilaf. Choice of vegetable.

\* Greek Salad - kalamata olives, cucumber, tomatoes, red onion and feta vinaigrette over romaine topped with lemon pepper grilled chicken.

\* Chef's Salad - julienne roasted turkey, crisp apple wedges, smoked swiss and toasted walnuts over romaine with cider vinaigrette.

\* Southwest Chicken Salad - barbecued chicken black bean and corn salsa, tri-colored tortillas tossed with romaine in cool ranch dressing.

## Lunch Buffet Selections

All buffets served from 11:00 AM - 3:00 PM with coffee or iced tea

**40 person minimum; \$100.00 fee will apply to groups under 40**

Soup Salad Sandwich – Chefs Selection of Soup and Salad, sliced cold cuts and cheese, assorted breads and appropriate accompaniments.

Pasta Bar - caesar or mixed green salad, florentine stuffed shells, linguini with vegetarian marinara and Alfredo sauce and garlic bread.

Fajita Bar - grilled chicken and beef, sautéed onions and peppers, black beans, spanish rice, lettuce, tomatoes, green onions, cheese, olives, sour cream, salsa, flour tortillas and chips.

Country Picnic - oven fried or barbecue chicken, baked beans, cole slaw and fresh baked butter and honey biscuits.

BBQ Buffet - pulled pork barbecue, potato wedges, macaroni salad, coleslaw and rolls.

Grand Pointe Buffet - Slow roasted beef, grilled chicken or pork loin, with a house salad your choice of vegetable and starch.

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## Plated Dinner Selections

All entrees include House salad with choice of dressing, rolls, butter, coffee or ice tea  
Vegetarian options available upon request

All the selections below served with your choice of starch and vegetable.

### CHICKEN

Creole Chicken  
Grilled Rosemary Chicken  
Cordon Bleu  
Chicken Parmigan  
Honey Glazed Chicken

### BEEF

Roast Beef with Au jus  
Grilled Sirloin Steak  
NY Strip 8oz.  
Garlic Studded Tenderloin  
Blue Cheese Tenderloin  
Beef Wellington

### SEAFOOD

Citrus Salmon  
Blackened Salmon  
Stuffed Sole  
Shrimp Creole  
Shrimp Scampi

Other Options:

Vegetarian, Pork, Lamb, Duck, Veal

## Vegetables and Starches

### Vegetables

Snow Peas  
Vegetable Medley  
Green Bean Almondine  
Steamed Broccoli  
Green Peas and Pearl Onions  
Honey Glazed Carrots  
Buttered Corn

### Starches

Garlic Whipped Potatoes  
Roasted Red Skins  
Baked Potato  
Wild Rice Blend  
Lemon Rice Pilaf  
Black Bean Rice

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## Dinner Buffets

All dinner buffets include rolls, butter, coffee or iced tea  
**40 person minimum; \$100.00 fee will apply to groups under 40**

**Italian** - caesar or mixed green salad, sweet and spicy Italian sausage with peppers and onions, linguini marinara and Alfredo, grilled chicken primavera, garlic bread.

**BBO** - mixed green salad, sliced dry rubbed smoked brisket, slow roasted pork, baked beans, buttered corn, mini baked potatoes and soft country rolls.

\* **Irish** - green goddess salad, shepard's pie, cornedbeef, steamed cabbage, buttered red skins and Irish soda bread.

**Seafood** - vegetable salad with lemon poppy seed dressing, crab stuffed sole, seafood pie (oysters, clams, white fish), roasted new potatoes, vegetable medley and mini corn muffins.

**Indian** - golden raisin salad, braised lamb, curry chicken with apples and coconut, mint honey carrots, saffron basmati rice and assorted flatbreads.

**Chicken** - choose parmigiana, grilled or grand point cordon blue, potato, vegetable and salad.

**Roast Beef** - slow roasted top round, potato, vegetable and salad.

**Grilled Salmon** - citrus or blackened salmon, Your choice of potato and vegetable

**Beef and Chicken** – slow roasted top round of beef, rosemary grilled chicken and choice of potato & vegetable

\* Irish Recipe made from McLaughlin's Irish Pub menu.

## Hot Hors D'oeuvres

All items below are priced at 50 pieces and may be butler passed for an additional cost per person

Buffalo Wings - barbecue, mild, hot, teriyaki or plain; with celery and choice of blue cheese, sesame honey glaze, ranch or honey mustard

Chicken Tenders - crispy and golden; choice of barbecue, honey mustard, ranch or sweet-sour dipping sauce

Meatballs - choice of swedish, sweet-sour or smokey barbecue

Spring Rolls - vegetable or southwest chicken "firecrackers" vegetable , chicken

Bavarian Mushroom Caps - pork sausage and sautéed apples in jumbo caps

Spinach Mushroom Caps - spinach and parmesan cheese in jumbo mushroom caps

Brie Raspberry Phyllo - brie & raspberry Individually baked pastry dough with fresh raspberry chutney and brie

Miniature Crab Cakes - Maryland blue crab, a house favorite with spicy remoulade sauce

Mozzarella Sticks - choice of marinara or horseradish cream sauce

Warm Artichoke Dip - with toasted baguettes

Boursin And Cream Cheese Potatoes - roasted red potatoes filled with boursin and cream cheese

Mini Beef Wellington - hand cut loin; bite size with herb demi-glaze

Bruschetta - Chef Selections

Chicken Satay - on skewers with peanut caramel dipping sauce

Miniature Quiche - individually baked with spinach

Wonton Shrimp - wonton encrusted shrimp deepfried with spicey cocktail sauce

Carving Station - hand carved with rolls and all appropriate condiments (choose one)

Glazed ham, smoked turkey breast, top round of beef or center cut pork loin - cost is pp

50 guest minimum

\* Sauce Choices: Honey Mustard, Mayo, Mustard and Horseradish Cream sauce.

\* Prime rib of beef additional

\* Whole tenderloin of beef additional

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## **Don't Forget Desserts**

**All desserts below may be added to any meal per person**

### Teir One

Chefs Selection Cakes and Pies, Mousse Filled Chock Cups  
Pecan Pie, Chocolate Peanut Butter Pie

### Teir Two

Chocolate Layer Cake, Lemon Mousse Cups  
Spiced Praline Cake, NY Style Cheesecake

### Teir Three

Apple Strudel w/Cinnamon Topping  
Cuban N Orange Cake w/Rum Sauce

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## Cold Hors D'oeuvre Displays

All displays listed below are priced at 50 pieces

Seasonal Fresh Fruit Display - may include honeydew, cantaloupe, pineapple, watermelon, grapes, kiwi and strawberries

Raw Vegetable Crudités - may include celery, carrots, broccoli, grape tomatoes, zucchini, squash, asparagus and hericot vert; choice of ranch, dill or chipotle dipping sauce

Gourmet Cheese Board - may include swiss, havarti dill, cheddar, provolone, pepper jack cheeses with horseradish whole grain mustard and cracker variety

Specialty Cheese Board - may include French brie, smoked gouda, fontina, chevre, smoked swiss and aged smoked cheddar with horseradish whole grain mustard, flatbreads and cracker assortment

Smoked Salmon Board - thinly sliced salmon, with cream cheese, capers, red onion, diced egg and toasted baguettes

Shrimp Cocktail - large gulf shrimp chilled, choice of traditional cocktail sauce or spicy cajun remoulade

Chocolate Dipped Strawberries - by the dozen

Miniature Belgium Chocolate Cakes - rich devils food cake with Belgium chocolate ganadie

Lemon Bars with Fresh Raspberry

**"Variety of Ice Carvings Available. Priced by the piece."**

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## Breaks and Snacks

Pretzels or Popcorn  
Serves 50 people

Chips and Dip  
Serves 50 people

Tri Colored Tortilla chips and Garden Salsas  
Serves 50 people

Chex Snack Mix  
Serves 50 people

Mixed Nuts  
1 pound

Roasted Peanuts  
1 pound

Assorted Gourmet Cookies  
1 dozen

Gourmet Chocolate Chunk Cookies  
1 dozen

Fudge Brownies  
1 dozen

Ice Cream Sundae Break\*  
Vanilla or Chocolate ice cream hand scooped by our staff  
Hot Fudge and Carmel Sauce  
Sliced strawberries, pineapple sauce  
Whipped Cream  
Assorted cookie and candy sprinkles  
Chopped peanuts

\*Minimum 40 people

Groups over 100 may have both flavors of ice cream at no additional charge; additional flavors will be available based on market price

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## Breaks and Snacks

### Chocolate Chocolate

Chocolate chip cookies

Fudge Brownies

Chocolate covered pretzels, raisins and nuts

### Health Nut

Granola bars

Yogurt with granola topping

Whole fresh fruit

### At the Movies

Fresh buttered popcorn

Warm soft pretzels with cheese sauce or spicy mustard

Cracker Jacks

### Long Afternoon

Tri colored corn tortillas and salsa

Raw crudités and dip

Chex Mix

Gourmet Cookie assortment

### Fondue Party

Chocolate

Marshmallows

Graham crackers

Pretzel rods

Rice crispy squares

Strawberries

Cheese

Assorted Crackers

Cubed Pita Bread

Raw Crudités

Soft Pretzel Bites

Tri colored Tortillas

# Beverages

## Standard Brands

Absolute Vodka, Tangueray Gin, Bacardi Silver Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Dewers Scotch and Jose Cuervo Tequila

## Premium Brands

Gray Goose Vodka, Beefeater Gin, Bacardi Silver Rum, Crown Royal Whiskey, Jim Beam Bourbon, Chivas and Jose Cuervo Tequila

## Beverage Selections

### *Hosted Bar*

Standard Brands.....  
 Premium Brands.....  
 Cordials..... (price based on selection)  
 Domestic Beer.....  
 Imported Beer.....  
 House Wine.....  
 House Wine-Bottle.....  
 Soft Drinks.....  
 Mineral Waters.....  
 Keg – Standard Size.....  
 Keg serves 164 - 12oz. & 124 - 16oz. drinks

Brewed Ice Tea..... / gallon  
 Coffee..... / gallon  
 Herbal Tea .....  
 Orange Juice..... / gallon  
  
 Specialty Waters And Juices Available

### *Cash Bar*

Standard Brands.....  
 Premium Brands.....  
 Cordials..... (price based on selection)  
 Domestic Beer.....  
 Imported Beer.....  
 House Wine.....  
 House Wine-Bottle.....  
 Soft Drinks.....  
 Mineral Waters.....  
 Keg – Standard Size.....  
 Keg serves 164 - 12oz. & 124 - 16oz. drinks

## Specialty Beverages

Champagne Punch	/ gallon
Non-Alcoholic Fruit Punch	/ gallon
Champagne Toast (1 glass house brand)	/ per person
Bloody Mary Bar (includes stuffed olive variety, celery sticks, citrus fruits and salts – standard liquor selections)	/ per person
Martini Bar (includes stuffed olive variety and appropriate accompaniments – standard liquor selections)	/ per person
Mimosa (1 glass house brand)	/ per person

## Labor Charges

Hosted and Cash bars have a fee of \$100. This will include complete set up and bartender.  
 If the sales exceed \$250 this fee will be waived. Hosted bars are charged based on consumption.

## Wine and Champagne List

Prices and selections are available and based upon availability. Please ask your catering representative if you would like to view these selections.

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