

GREEN VALLEY RANCH

BANQUET MENU



LIGHT BREAKFAST BUFFET SELECTIONS

Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations. Priced per guest.

The Green Valley Ranch Continental \$20.00
Freshly squeezed orange, grapefruit & cranberry juices,
freshly baked croissants, muffins, & danish with sweet

butter, marmalade & fresh preserves, freshly brewed coffee, decaffeinated coffee & tea selections.

Freshly squeezed orange, grapefruit & cranberry juices, freshly sliced fruit & berries with brie, smoked salmon, freshly baked croissants, muffins, danish, assorted bagels & cream cheese with sweet butter, marmalade & fresh preserves, freshly brewed coffee, decaffeinated coffee & tea selections.

The Black Mountain Continental Plus \$28.00

Freshly squeezed orange, grapefruit & cranberry juices, freshly sliced fruit & berries, freshly baked croissants, muffins, & danish with sweet butter, marmalade & fresh preserves, hot ham, egg & cheese breakfast croissants or sausage, egg & cheese on an English muffin, warm cinnamon rolls with cream cheese topping, freshly brewed coffee, decaffeinated coffee & tea selections.

PLATED BREAKFAST SELECTIONS

The following selections include: freshly squeezed orange, grapefruit & cranberry juices, freshly baked croissants, muffins, & danish served family style on each table with sweet butter, marmalade & fresh preserves, freshly brewed regular coffee, decaffeinated coffee & tea selections.

Steak & Eggs	32.00
Shirred eggs with grilled 6 oz. petit filet mignon & tomato	
served with Green Valley Ranch home-fried potatoes.	

scrambled eggs with fresh herbs, grilled sausage, bacon or smoked ham, Green Valley Ranch home-fried potatoes.

HOT BREAKFAST BUFFETS

Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations. Priced per guest.

Freshly squeezed orange, grapefruit & cranberry juices, choice of freshly squeezed celery, carrot, watermelon juice, or pre-made protein smoothies, sliced seasonal fresh fruit & berries with low fat yogurt & granola, highenergy hot breakfast oats, choice of two egg whites, egg beaters or scrambled eggs, with assorted chopped vegetables, grilled turkey bacon or sausage, sweet potato hash browns, high fiber muffins with sweet butter, honey & fresh preserves, freshly brewed coffee, decaffeinated coffee & tea selections.

Freshly squeezed orange, grapefruit & cranberry juices, sliced seasonal fresh fruit & berries with assorted fruit yogurts, assorted cold cereals & granola, with low fat milk, scrambled eggs (with on the side chives), Green Valley Ranch potatoes, choice of the following meats: grilled sausage, smokehouse bacon or grilled ham, cinnamon brioche French toast, freshly baked croissants, muffins, & danish with sweet butter, honey, marmalade & fresh preserves, freshly brewed coffee, decaffeinated coffee & tea selections.

Add Omelet Station Prepared To Order......9.00

Includes tomatoes, green peppers, mushrooms, onions, smoked salmon, shrimp, ham, grated cheddar, Swiss & parmesan cheese.

HOT BREAKFAST BUFFETS (CONTINUED)

Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations. Priced per guest.

Freshly squeezed orange, grapefruit & cranberry juices, sliced seasonal fresh fruit & berries with assorted fruit yogurts, assorted cold cereals & granola, with regular & low-fat milk, eggs benedict, scrambled eggs, Green Valley Ranch potatoes. Plus, your choice of 2 of the following meats: grilled sausage, smokehouse bacon or grilled ham, cinnamon-apple crepes with vanilla sauce, freshly baked croissants, muffins, & danish with sweet butter, honey, marmalade & fresh preserves, freshly brewed coffee, decaffeinated coffee & tea selections.

Add Omelet Station Prepared To Order

Includes tomatoes, green peppers, mushrooms, onions, smoked salmon, shrimp, ham, grated cheddar, Swiss & parmesan cheese

ADDITIONAL BREAKFAST ITEMS, A'LA CARTE

Following items are available per guest only with the purchase of a hot entree or buffet

Bacon
Pork Sausage Link.
Turkey Bacon
Ham 4.00
Fresh Fruit Cup
Fresh Strawberries
Half Grapefruit
Fresh Seasonal Assorted Berries
Fresh Seasonal Melon
Sliced Seasonal Fruits & Berries 8.00
Hot Oatmeal or Cream of Wheat
with Brown Sugar & Whole Bananas
Yogurt, Granola & Fruit Parfait
Assorted Bagels
with Lox & Cream Cheese, Sliced Tomatoes & Onions
Individual Fruit Yogurts 4.00
Cheese Blintzes with Assorted Fruit Sauces 5.00
Apple, Peach or Pear & Ginger Crepes
Granola
with whole & skim milk, whole bananas and brown sugar
Individual Boxed Dry Cereal (per box)
with whole & skim milk, whole bananas and brown sugar

BRUNCH SELECTIONS

A grand display of stations, featuring the best of our breakfast & lunch entrees. Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations.

THE GREEN VALLEY BRUNCH

Starters

Assorted fruit yogurts, assortment of chilled fruit juices, sliced seasonal fresh fruit & berries, assorted cold cereal with regular & non-fat milk, display of domestic cheeses with grapes & assorted crackers & breads, spinach tortellini pasta salad, garden greens with assorted dressings, country sausage & potato salad with mesquite mustard & scallion dressing, display of smoked salmon with assorted mini bagels, cream cheese, capers, tomatoes, cucumbers & sliced Bermuda onions.

Omelets Prepared To Order

Whole eggs & egg whites with a choice of the following omelet toppings: tomatoes, green peppers, mushrooms, onions, smoked salmon, shrimp, crab, ham, grated cheddar, Swiss & parmesan cheese.

The Carver's Board

(Choose from a selection of two meats or seafood)

Honey glazed ham served with honey dip, roasted breast of turkey served with giblet gravy & cranberry relish, smoked prime rib of beef served with au jus, spiced horseradish & Dijon mustard, pastry encrusted salmon served with herb butter sauce. Each carving board is accompanied by assorted country rolls

Hot Items

Traditional eggs benedict, scrambled eggs with fresh herbs, crusted brioche French toast with Vermont maple syrup, cinnamon-apple crepes with vanilla sauce, grilled sausage, smokehouse bacon, citrus marinated rotisserie chicken, seasonal select vegetables and Green Valley Ranch potatoes.

Bakeries

Green Valley Ranch's premier selection of pastries & cakes, freshly baked croissants, muffins, danish pastries & breads with sweet butter, assorted flavored cream cheese, marmalade & preserves, freshly brewed coffee, decaffeinated coffee & tea selections.

\$55.00 per guest

Omelet Chef Labor add \$175.00 Carving Chef Labor add \$150.00



MEETING BREAK PACKAGES

To simplify your meeting needs, we offer specialized break packages. All packages include a continental breakfast, mid-morning break and afternoon break. Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks. Priced per person.

CONTINENTAL \$39.00 Breakfast • Freshly squeezed orange, grapefruit, cranberry juices • Croissants, muffins and danish • Sweet butter, maramalade and fruit preserves • Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's teas THE HE Breakfast • Fresh • Flavo • Slice • Low-f Harney and Son's teas

Mid-Morning Break

- Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's teas
- Soft drinks and bottled water

Afternoon Break

- Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's teas
- Soft drinks and bottled water
- Freshly baked jumbo cookies, blondies and brownies

Breakfast

- Freshly squeezed orange, grapefruit, cranberry juices
- Freshly sliced fruit and berries
- Muffins, country-style coffee cakes and sticky pecan buns
- Sweet butter, maramalade and fruit preserves
- Hot ham, egg-and-cheese breakfast croissants
- Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's teas

Mid-Morning Break

- Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's teas
- Soft drinks and bottled water

Afternoon Break

- Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's teas
- · Soft drinks and bottled water
- Warm jumbo pretzels with cheese sauce
- Kit Kat, M&M's, Reese's and Snickers candy bars
- Whole fresh fruit

THE HEALTHY START.....\$55.00

- Freshly squeezed orange, grapefruit and cranberry juices
- Flavored naked juices
- · Sliced seasonal fresh fruit and berries
- Low-fat yogurt and granola
- · High-energy hot breakfast oats
- Sweet potato hash browns
- Scrambled eggs, and egg whites scrambled with assorted chopped vegetables
- High-fiber apple bran muffins, fruit and nut breads
- Sweet butter, maramalade and fruit preserves
- Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's teas

Mid-Morning Break

- Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's teas
- · Soft drinks and bottled water

Afternoon Break

- Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's teas
- · Soft drinks, Sobe adrenaline/flavored drinks and bottled water
- Lean sliced turkey "silver dollar" sandwiches
- Assortment of low-carb granola and Power Bars
- Whole fresh fruit

COFFEE & BEVERAGES

Freshly Brewed Coffee, Decaf & Tea Selections (gallon) 65.00
Assorted Bottled Teas or Tropical Fruit Juices (each) 5.00
Freshly Squeezed Juice (liter)
Orange, Grapefruit, Watermelon, or Carrot
Whole & Non-Fat Milk (<i>liter</i>)
Assorted Regular & Diet Soft Drinks (each)
Passion Fruit Iced Tea (gallon)

Panna mineral water (each 16.9 oz) 4	.00
Perrier Sparkling Water (each)	.00
Cranberry, Tomato, V-8, Apple, or Pineapple Juice (liter) 22	.00
Naked Juice	.00
Starbucks Double Shots	.00
Red Bull (regular or sugar free) 6	.00

COFFEE BREAK SNACKS

Following items available by the dozen unless otherwise noted.

Danish Pastry or Croissant Selections
Assorted Fruit & Nut Breads with preserves
Toasted Assorted Bagels & Cream Cheese
Assorted Tea Cookies
Chocolates & Truffles
Assortment of Finger Sandwiches
Assorted Scones
Assortment of Biscotti
Seasonal Whole Fresh Fruit (per piece) 4.00
Chocolate Covered Strawberries
Jumbo Bakery Cookies
chocolate chip, white chocolate macadamia,
oatmeal raisin & peanut butter
Assortment of Rice Crispy Treats
plain, chocolate & peanut butter
Brownies (choose one variety)
double fudge, blondie or peanut butter
Fresh Fruit Skewers with honey yogurt sauce 60.00

Assorted Miniature French and Viennese Pastries
Sliced Seasonal Fresh Fruit & Berries (per guest) 6.00
Assorted Candy Bars (per piece) 4.00
Including Kit Kat, M&M's and Snickers
Assorted Häagen-Dazs Ice Cream Bars (per piece) 5.25
Assortment of Energy/Granola Bars (per piece) 3.50
Assorted Deluxe Mixed Nuts (per pound)
Chips, Pretzels or Energy Mix (per bowl)
Freshly Popped Popcorn (minimum 25 guests)
trio of cotton candy, candied popcorn, & licorice

HIGH TEA SELECTIONS

The following tea sandwiches are priced by the dozen.

Pepper Seared Tenderloin	
on garlic brioche with arugula, roast red pepper,	
shaved Asiago & truffle oil	
Old Fashioned Chicken Salad	
with apples, pecans & watercress in a	
savory choux pastry	
Smoked Salmon & Cucumber Napoleon	
with a capered red onion cheese spread on	
pumpernickel topped with lemon-dill crème fraiche 48.00	
Sesame Seared Ahi on Island Brioche	
with ocean garden salad, wasabi cream	
& pickled ginger	

Jumbo Lump Crab Salad
on date nut bread with chipotle aioli, & rainbow greens 52.00
Lemongrass Chicken Roll
with Mango Salsa & Toasted Coconut
Prosciutto on Sun-dried Tomato Bread
with fennel confit, peppercress & tapanade butter 48.00
Grilled Portobello
roasted red peppers & arugula on pan rustic with
caramelized garlic spread & balsamic vinaigrette 46.00
Maine Lobster on Brioche
with a citrus-tarragon cream & baby lambs lettuce 54.00

THEME REFRESHMENT BREAKS

assortment of bakery cookies including: chocolate chip, oatmeal raisin & white chocolate macadamia cookies

All theme refreshment breaks are designed for a duration of 45 minutes. Guarantees for per-person theme breaks are required to equal the total number of attending guests. Prices per guest.

All Scream for Ice Cream*	High Tea
The Couch Potato	Dessert Breeze
The Powerhouse	Seventh Inning Stretch. 16.00 stadium hot dogs with all the trimmings, popcorn, potato chips & salted pretzels, frosted root beer, cola & iced tea Texas BBQ. 18.00
The Body Builder*	spicy chicken wings & smoked shredded pork, assorted rolls with apple, peach & blueberry tartlets, served with ice cold corona beer, assorted sodas, mineral water & ice tea * Attendant required per 50 people. \$100 fee.
whole fresh fruit The Cookie Monster & Milk	



EXECUTIVE PLATED LUNCHEONS

Minimum of 3 Courses. Select an appetizer, soup or salad, entrée & dessert

LUNCHEON SERVICE INCLUDES:

Chef's selection of seasonal signature vegetables, potato or rice, freshly baked rolls and sweet butter, freshly brewed regular coffee, decaffeinated coffee and tea selections.

CHILLED PLATED APPETIZERS	HOT ENTREES
Shrimp & Avocado Martini	Mushroom Ravioli
with spicy tomato-horseradish salsa\$11.50	with mascarpone cheese, pesto &
Prosciutto, Kiln Dried Roma Tomatoes & Buffalo Mozzarella	caramelized onions in a mushroom broth \$21.00
with tapanade & basil oil	Lemon-Oregano Chicken
	on garlic spinach & polenta with prosciutto,
HOT PLATED APPETIZERS	roasted peppers & provolone cheese
Seasonal Mushroom Ravioli	BBQ Potato Crusted Sea Bass
with tarragon cream, tomatoes & frizzled leeks 11.50	on cannellini beans served with plum tomatoes,
Lemon Grass Scented Jumbo Lump Crab	haricot vert & yellow wax beans
on asian vegetable slaw with spicy scallion aioli 15.50	Orange-Brandy Glazed Baby Chicken
Maine Lobster Cake on Corn & Chanterelle Stir Fry	with wild rice pilaf, turnips, carrots, parsnips & rutabaga 21.00
with vanilla butter sauce	Pan Roasted Lobster, Scallops & Shrimp
Coconut Crusted Shrimp on Caramelized Pineapple	in a saffron-seafood broth with braised fennel,
with asian slaw roasted chili-mint aioli	leeks potatoes, rouille, & garlic crostini 34.00
	Curried Beef or Chicken on Steamed Rice
SOUPS CHILLED	with crystallized ginger, toasted coconut,
Strawberry-Hibiscus-Champagne Frappe	almonds, scallions, chili's & mango
Chilled Gazpacho	• Chicken
with diced peppers, garlic toast & sour cream 7.00	• Beef
Pear & Ginger Soup 6.50	
Tomato & Watermelon	DESSERTS
	Traditional Tiramisu
SOUPS HOT	"Exotic"
Lobster Bisque	coconut tapioca, passion & kiwi essence,
Tomatillo Soup	& mango sorbet
Tomato-Gin Soup	Georgia Pecan Tart
Cream of Asparagus	with bourbon ice cream & praline crumble 7.00
Southwestern Tortilla Soup 6.00	Mille Feuile of Lemon & Raspberry
Cream of Roasted Garlic & Potato 6.00	lemon curd, raspberry gelée,
Tuscan Pasta Fagioli Soup with Grated Romano 6.50	berries, & vanilla bean bavarois
	Panoply of Seasonal Berries
COMPOSED PLATED SALADS	with vanilla cremeux tart & vanilla ice-cream 8.00
Grilled Vegetable, Buffalo Mozzarella & Tomato Salad	New York Style Cheesecake
with rosemary focaccia	with berry & sauce
Belgium Endive, Pear & Baby Arugula	Country Apple Tartlet
with Maytag bleu cheese mousse & pecan vinaigrette 11.00	with old-fashioned brown sugar cream 8.00
Spinach & Mushroom Salad	Chocolate Symphony
with fresh oranges, crisp bacon & balsamic vinaigrette 9.00	mouse, cremeux, glacage, sorbet & tuile 10.00
Bouquet of Mesclun Greens	Warm Cherry-Almond Clafoutis
topped with goat cheese, candied pecans,	with pistachio gelato & cinnamon twist 9.00
balsamic essence & tomato vinaigrette 9.00	Caramel-Macadamia Nut Cheese Cake Parfait
Baby Romaine Lettuce with Parmesan Shards	with coconut nougatine & pineapple tuile 9.00
garlic crostini & classic Caesar dressing 9.00	Vanilla Crème Brûlée
	with seasonal berries
	Warm Molten Chocolate Cake
	raspberry caramel with Tahitian vanilla bean ice-cream 10.00

SOUP & SALAD LUNCHEONS

Minimum of 3 Courses. Choice of the below soups, salad entrées, & desserts.

LUNCHEON SERVICE INCLUDES:

Freshly baked assorted breads, rolls and sweet butter, freshly brewed regular coffee, decaffeinated coffee and tea selections.

SALADS **Green Valley Ranch Cobb Salad** crisp greens tossed with herb vinaigrette with avocado, tomato, smoke house bacon, turkey, hard boiled eggs & crumbled bleu cheese \$27.00 **Chinese Chicken Salad** chiffonade of iceberg lettuce & cabbage tossed in a ginger soy vinaigrette with shredded carrots, snow peas, bamboo shoots, scallions, cilantro, peanuts & fried noodles topped with grilled chicken 29.00 **Sesame Seared Ahi Tuna** sushi grade ahi tuna charred rare, on a carpaccio of cucumber with ocean garden & soba-noodle salad 27.00 **Grilled Chicken Caesar Salad** Romaine lettuce with parmesan shards, garlic croutons, classic Caesar dressing topped Santa Fe Chicken Salad garden greens & cilantro tossed in a spicy

"south of the border" ranch style salad dressing with olives ,tomatoes, scallions, pickled jalapeños, & avocado topped with lime marinated chicken

Romaine lettuce with parmesan shards, garlic croutons, classic Caesar dressing topped with

Grilled Shrimp Caesar Salad

SOUPS

- Tomato Gin Soup
- Southwestern Tortilla Soup
- New Castle Brown Ale & Cheddar Soup
- Tuscan Pasta Fagioli Soup with Grated Romano
- Wonton Soup

DESSERTS

- Vanilla Crème Brûlée with orange essence & seasonal berries
- Country Apple Tartlet with old fashioned brown sugar cream
- New York Style Cheese Cake with chocolate & berry sauce
- Tiramisu Martini
- Composition of Sorbets with seasonal berries in a tuile
- Assorted Brownies & Cookies (served family style)
- Georgia Peach Cobbler with chantilly cream
- Blueberry-Almond Tart with sour cream

SOUP & SANDWICH LUNCHEONS

Minimum of 3 Courses, Choice of the below soups, hot or cold sandwich entrées, &desserts

LUNCHEON SERVICE INCLUDES:

Freshly baked assorted breads, rolls and sweet butter, chef's choice of seasonal cold salad, freshly brewed regular coffee, decaffeinated coffee and tea selections.

COLD SANDWICHES		
Turkey Club on an Artisan Roll		
a twist on the classic with shaved smoked		
turkey, black forest ham, lettuce, tomatoes		
& basil- mayonnaise		
Cilantro-Lime Chicken Wrap		
with avocado & papaya salsa served in a		
tomato wrap with shaved lettuce, diced tomatoes		
& pickled jalapeños		
Chicken Caesar Wrap		
served in a parmesan wrap with shaved Romaine		
lettuce, diced tomatoes & Caesar dressing 30.00		
Balsamic Grilled Vegetable Wrap		
on parmesan focaccia with pesto mayonnaise 28.00		
Old Fashioned Chicken or Tuna Salad		
on sourdough bread with lettuce & tomatoes 30.00		
HOT SANDWICHES		
Italian Sausage & Peppers		
on a hoagie with marinara sauce, & grated provolone 30.00		
Steak Sandwich		
a grilled tenderloin of beef on a garlic hoagie		
with caramelized red onions, oven-roasted potato 35.00		
Grilled Mediterranean Breast of Chicken		
rosemary grilled breast of chicken with roast		

garlic-olive spread, tomato, & provolone on a

French roll with oven-roasted potato 32.00

SOUPS

- Tomato Gin Soup
- Southwestern Tortilla Soup
- New Castle Brown Ale & Cheddar Soup
- Tuscan Pasta Fagioli Soup with Grated Romano
- Wonton Soup

DESSERTS

- Vanilla Crème Brûlée with orange essence & seasonal berries
- Country Apple Tartlet with old fashioned brown sugar ice-cream
- New York Style Cheese Cake with chocolate & berry sauce
- Tiramisu Martini
- Composition of Sorbets with seasonal berries in a tuile
- White Chocolate Blackberry-Pernod Parfait with a tuile
- Assorted Brownies & Cookies (served family style)
- Georgia Peach Cobbler with cinnamon anglaise & ice-cream
- Warm Blueberry-Almond Tart with sour cream & basil sorbet

LUNCHEON BUFFETS

Luncheon service includes: Freshly brewed regular coffee, decaffeinated coffee, tea selections, iced tea and ice water Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations.

THE GREEN VALLEY RANCH DELI BUFFET

Hot Soup of the Day

Country Potato Salad

Asian Spiced Cole Slaw

Penne Pasta

tossed with black olives, oven roasted tomatoes & feta cheese

California Mixed Greens

with assorted vinaigrettes & herb croutons

Selection of Sliced Imported & Domestic Cheeses and Carved Deli Meats

includes: peppered beef, honey smoked ham, roast turkey, corned beef & genoa salami

White Albacore Tuna Salad

Old Fashioned Chicken Salad

Condiments

olives, deli pickles, sliced Bermuda onions & tomatoes, imported country mustard, horseradish & mayonnaise

Bread

wheat, sourdough & marble rye breads, pita & onion kaiser rolls

Display of Fresh Seasonal Sliced Fruits & Berries

Assorted Pastries

includes seasonal berry torts, white & milk chocolate jumbo cookies

\$38.00 per guest

VIA PORTOFINO

Tuscan Pasta Fagioli Soup

with grated Romano

Assorted Imported Cured Meats

with roasted, grilled, & marinated vegetables

Selection of Italian Cheeses with Grapes

Buffalo Mozzarella & Tomatoes

with fresh basil & olive oil

Caesar Salad

Romaine lettuce with shaved Asiago, garlic croutons & classic Caesar dressing

Grilled Sea Bass Picatta

parmesan Dusted Breast of Chicken

Grilled Eggplant Rollotini

stuffed with ricotta cheese, garlic & spinach

Spinach Tortellini

with oven roasted tomatoes, shallots & garlic reduction

Wild Mushroom Polenta

Garlic Buttered Broccoli with Toasted Almonds

The Green Valley Ranch Bread Basket

includes assorted freshly baked focaccia & ciabatta breads with dipping oils

Tiramisu Tartlets

Classic & Chocolate Cannolis

Chilled Sabayon & Seasonal Berry Martini

\$45.00 per guest

LUNCHEON BUFFETS (CONTINUED)

Luncheon service includes: Freshly brewed regular coffee, decaffeinated coffee, tea selections, iced tea and ice water Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations.

THAT'S A WRAP

Baby Shrimp Salad with herb vinaigrette

Seasonal Garden Salad with assorted dressings

Japanese Marinated Cucumber & Ocean Garden Salad

Marinated Vegetables & Penne Pasta with Balsamic Vinaigrette

Choice of Two (2) Wrap Entrees:

- Seared Ahi Tuna Club Wrap
- GVR Cobb Salad Wrap with Herb Vinaigrette
- Citrus Marinated Grilled Chicken Caesar Wrap
- Shaved Turkey, Avocado Salsa & Lettuce Wrap
- Marinated Shrimp Caesar Salad Wrap
- Grilled Salmon Wrap
- Thai Beef Salad Wrap
- Asian Chicken Salad

Assorted Potato & Vegetable Chips

Whole Fresh Fruit

Assorted Rice Crispy Treats

\$36.00 per guest

THE GREENS

Chef's Selection of Hot Soup of the Day

The Green Valley Ranch Salad Bar to Include:

savoy baby spinach, mixed seasonal greens, baby shrimp, chopped grilled chicken, julienne of ham, tomatoes, chopped egg & whites, sprouts, sliced mushrooms, cucumber, sliced peppers, jicama, sunflower seeds, chopped bacon, shredded cheese, black olives, scallions, broccoli, crumbled bleu cheese, garlic croutons & assorted vinaigrettes, creamy & fat-free dressings

Display of Seasonal Sliced Fresh Fruit & Berries

Toasted Israeli Couscous with feta cheese, pine nuts & olives

Thai-Spiced Rice Noodle Salad

with peanut dressing & assorted mints

Grilled Marinated Vegetables

with penne pasta & balsamic vinaigrette

Chili Con Carne

with ranchero beans, shredded Monterey & cheddar cheeses, diced Bermuda onion, tomatoes, sliced olives & jalapeños & crackers

Assorted Freshly Baked Sweet Cornbread, Garlic Rolls & French Country Rolls

Double Fudge Chocolate Brownies

\$36.00 Per Guest

THE CANYONS

Asian Spiced Cole Slaw

Country Roasted Potato Salad

Mixed Green Salad with Assorted Dressings

Display of Seasonal Sliced Fresh Fruit & Berries

Mixed Grilled Vegetable & Penne Pasta Salad

with balsamic vinaigrette

Assorted Sliced Cheddar & Swiss Cheese

Condiments:

Bermuda onions, sliced beefsteak tomatoes, deli pickles, relish, ketchup, imported mustards, specialty hot sauces, steak sauces & mayonnaise

Choice of (3) Items:

- Southern Fried Chicken
- BBQ Grilled Salmon Filet
- German Bratwurst with sauerkraut
- Citrus Marinated Grilled Breast of Chicken
- Freshly Ground Grilled Sirloin Steak with freshly baked buns
- Kosher Hot Dogs with sauerkraut & freshly baked buns

Barbecued Honey Baked Beans

Roasted Rosemary-Garlic Potato Wedges

Buttermilk Cornbread with honey butter

Miniature Corn Cobbettes with sweet butter

Individual Shortcakes with fresh strawberries & whipped cream

Chocolate & Banana Cream Pie

Burmese Shrimp Kabobs,	\$6.00
Beef Teriyaki & Mushroom Kabobs,Add	6.00
Tequila Chicken & Vegetable Kabobs,	5.00
Grilled Argentinean- Spiced Top Sirloin Steak, Add	4.00

\$44.00 per guest

Grill Chef add \$150.00 - Weather & location permitting

LUNCHEON BUFFETS (CONTINUED)

Luncheon service includes: Freshly brewed regular coffee, decaffeinated coffee, tea selections, iced tea and ice water Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations.

THE SOUTHWESTERN BUFFET

Chef's Selection of Hot Soup of the Day

Orange-Jicama Salad

Display of Seasonal Sliced Fresh Fruit & Berries

Roasted Poblano Peppers with goat cheese dressing

Sweet Potato Salad with toasted cumin, jalapeños & olives

Santa Barbara Green Salad with mushroom, tomato, cucumber,

sprouts, sunflower, carrot & raspberry vinaigrette

Tamarind Glazed BBQ Short-Ribs of Beef

Coriander Salmon Fillet with papaya-tomatillo salsa

Cilantro-Lime Chicken with avocado, tomato & jalapeno jack cheese

Laredo Beans

Roasted Chili-Garlic Potato Wedges

Buttermilk Cornbread with honey butter

Corn Succotash with jalapeno butter

Country Peach Cobbler with chantilly cream

Chocolate Macaroon Cookies

Tequila-Lime Curd Torte

Kahlua Marble Cheesecake

\$44.00 per guest

THE SHANGHAI EXPRESS BUFFET

Wonton or Sweet Corn & Crab Soup

Spicy Curry-Raisin Coleslaw

Display of Seasonal Sliced Fresh Fruit & Berries

Snow Peas Marinated with toasted sesame seed vinaigrette

Asian Garden Salad with shredded cabbage, lettuce & carrots

with assorted mints, Enoki mushrooms, scallions, toasted sesame seeds & fried noodles with a ginger vinaigrette

Szechwan Beef

Cashew Chicken

Steamed Salmon Fillet with Ginger-Soy Sauce

Vegetable Lo Mein

Steamed Jasmine Rice

Steamed Seasonal Oriental Vegetables

Imperial Sago Pudding

Coconut Crème Caramel

Fried Mochi with lychee glaze

Chocolate-Coconut Macaroons & Almond Cookies

\$46.00 per guest

EXECUTIVE BUFFET

Chef's Selection of Hot Soup of the Day

Display of Seasonal Sliced Fresh Fruit & Berries

Grilled Vegetable Platter with balsamic vinaigrette

California Mixed Greens with assorted vinaigrettes & herb croutons

Romaine Salad with garlic croutons, shaved Asiago cheese &

Caesar dressing

Cardamom Seared Sea Bass with papaya-ginger salsa

Breast of Chicken with artichokes, mushrooms & lemon

butter sauce

Medallions of Beef Tenderloin with a spicy five-pepper sauce

Wild Mushroom Ravioli with caramelized onions, basil &

Roma tomatoes

Assorted Baby Vegetable Medley

Truffled Dauphinois Potatoes

Trio of Crème Brûlée

Classic & Chocolate Cannolis

Seasonal Fruit Tortes

Marble Chocolate Dipped Strawberries

Tiramisu Tartlets

\$48.00 per guest

BOX LUNCHES

THE AMERICAN

Turkey	San	dwici
IUINGV	Jali	UVVIGI

sliced turkey, Swiss cheese, iceberg lettuce and tomato on a baked croissant

Chef's Choice of Whole Fresh Fruit Individual Bag of Miss Vickie's Chips

Large Chocolate Chip Cookie \$25.00

THE DELI COUNTER

Choice of Sandwich

- Black Forest Ham with Jarlsberg cheese
- Sliced Roasted Turkey with bacon
- Rare Roast Beef, sun-dried tomatoes, sliced red onion and Bousin cheese

Chef's Choice of Whole Fresh Fruit
Individual Bag of Miss Vickie's Chips

THE ITALIAN

Italian Sandwich

sliced Italian meats and cheeses, crisp lettuce, tomatoes and Italian dressing on a soft hoagie roll

Chef's Choice of Whole Fresh Fruit
Individual Bag of Miss Vickie's Chips
Large Chocolate Chip Cookie

Large Chocolate Chip Cookie \$25.00

THE TUSCAN

Tuscan Wrap

with grilled vegetable, buffalo chicken and tomato salad



BUTLER-STYLE PASSED HORS 'D OEUVRES

Price per piece. Minimum purchase of 50 pieces

COLD SELECTIONS	HOT SELECTIONS (CONTINUED)
Medjool Dates	Mushroom Quiche
stuffed with Bousin cheese \$5.00	with frizzled leeks
Shrimp Salad	Crab Rangoon
in a savory profiterole 4.50	with plum sauce
Charred Mediterranean Vegetables	Beef Sate
with crumbled goat cheese in phyllo 3.50	with Thai peanut sauce
Tomato & Mozzarella	Curried Chicken Sate
with basil & extra virgin olive oil on bruscetta 3.50	with Thai peanut glaze
Smoked Chicken	Grilled Vegetables
with goat cheese & jalapeño jam	in phyllo cup
Oregano Shrimp	Pork Potstickers
with orange butter on toasted brioche 4.00	with ginger-soy dipping sauce
Grilled Eggplant & Provolone Cheese Roulade 3.50	Beef Wellington
Crab Salad	Potato Cheese Puffs
in a marinated artichoke bottom 4.50	Coconut Chicken
Thai Beef Salad Roll	Beef Slider
Strawberries	Pork-Vegetable Spring Rolls
stuffed with black pepper cream	with hot mustard & plum sauces
	Shrimp Spring Rolls
HOT SELECTIONS	with hot mustard & plum sauces
Bousin Stuffed Mushroom Caps 4.00	Vegetable Spring Rolls
Crispy Fried Crab Claws	with hot mustard & plum sauces
with garlic-chili dipping sauce 5.00	BBQ Pork Profiterole
Firecracker Crab Cakes	Cashew Chicken Spring Rolls
with Creole remoulade	with hot mustard & duck sauces
Coconut Shrimp	Mushroom & Italian Sausage Turnovers
with chili mint sauce	Spanakopita

VIP BUTLER STYLE PASSED HORS 'D OEUVRES

Price per piece. Minimum purchase of 50 pieces.

COLD SELECTIONS Maine Lobster Medallions with Osetra Caviar on lemon-tarragon toast 8.00 Sesame Seared Ahi Tuna on a Ginger-Scallion Pancake with ocean garden salad & wasabi cream 5.00 Smoked Salmon Rosette on savory herbed manouri cheesecake 5.00 Spicy Jumbo Lump Crab Salad & Belgian Endive 5.00 Minted Vietnamese Shrimp Rolls 6.00 Shrimp Cocktail Shooter 6.50

HOT SELECTIONS

Grilled Tenderloin of Beef on gorgonzola crostini	6.00
Tamarind Glazed Sugar Cane Shrimp Sates	6.00
Bacon Wrapped Scallop with lemon-tomato confit	6.50
Truffled Lobster & Goat Cheese Quiche	8.00
Grilled Marinated Lamb Chon with balsamic glaze	5 75

RECEPTION HORS 'D OEUVRES

Price per piece. Minimum order, 100 pieces.

SEAFOOD Assorted Sushi & Sashimi Maine Lobster Medallions an assortment of the following choices: yellowtail, big-eye with cocktail & remoulade sauces..... \$7.50 or ahi tuna, smoked salmon, cuttle fish, sweet shrimp, Jumbo Shrimp Cocktail fresh water eel, octopus, fluke & hoki clams served with with cocktail sauce 6.50 pickled ginger, soy & wasabi \$7.00 **Assorted Sushi Rolls** Alaskan King Crab Claws with cocktail & stone ground mustard sauces...... 8.50 cucumber, California, anago, spicy tuna, masago & Nevada rolls served with pickled ginger, soy & wasabi..... 6.00 King Crab Legs (4" Sections) with cocktail & stone ground mustard sauces..... 8.00 Clams or oysters on the Half Shell



RECEPTION DISPLAYS

Guarantees for per-person reception stations are required to equal the total number of attending guests. Price per guest unless noted.

IMPORTED & DOMESTIC CHEESE PLATTER garnished with fresh berries, grapes, stone ground mustard, English crackers & artisan breads \$12.00	SAUTÉ BAR (priced per piece) Classic favorites are prepared in a live action station • Jumbo Prawns Pomodoro
HARVEST OF SEASONAL FRUITS & BERRIES with honey-yogurt dip	• Beef Tournedos Au Poivre
GARDEN VEGETABLE PLATTER with hummus, ranch, & fine herb dips 8.00 SESAME SEARED AHI TUNA PLATTER	PASTA BAR (choice of two) Sserved with crushed red peppers, parmesan cheese & warm focaccia – choice of two dishes
with ocean garden salad (3pc. per person) 9.00	Rigatoni Bolognaise Tortellini
MEDITERRANEAN SHRIMP SALAD chilled shrimp marinated with extra virgin olive & lemon oils, garlic, fennel, basil, oregano, tomatoes & olives 9.00 ANTIPASTI PLATTER assorted imported cheese & cured meats with roasted	with Asiago cream, peas, pancetta & basil • Lumache with oven dried tomatoes, sweet Italian sausage, fennel & sunburst squash • Farfalle with shrimp & lemon thyme sauce
peppers, olives, grilled & marinated vegetables	Fusilli with extra virgin olive oil, grated pecorino, seasonal vegetables & herbs
with balsamic glaze	Wild Mushroom Raviolis with caramelized onion and sun-dried tomatoes
SMOKED SALMON SIDE accompanied by dill sauce, horseradish cream, lemon, capers, red onions, black bread & onion flats serves 25 people	 Spinach Raviolis with toasted pine nuts, fresh herbs, plum tomatoes and gorgonzola cheese tastes of traditional Greek and the Middle-Eastern flavors
MIXED GREENS STATION Baby Spinach Leaves with chopped egg, shaved bacon and fried onions Romaine Tossed with Caesar dressing, shaved parmesan and chevre croutons, mesclun greens tossed with goat cheese, candied walnuts and balsamic reduction (Both salads included)	ANCIENT FLAVORS BAR (maximum two hours) Choose one of the following
an ancient blend of hoisin pork, ginger chicken and garlic- chili shrimp served with crisp lettuce leaves accompanied by slivered scallions, bamboo shoots, diced water chestnuts, roasted cashews, chili and soy sauces 16.00	with pita hummus, shredded lettuce & tomatoes SLIDER BAR Three selections included
southwestern fajita bar grilled marinated chicken and steak, grilled green and red peppers, sweet grilled onions warm flour tortilla, pico de gallo, shredded cheddar, guacamole, jalapeño peppers, chopped cilantro, black bean salsa, mango salsa and sour cream	Kobe Beef Sliders BBQ Pulled Pork Sliders

RECEPTION DISPLAYS (CONTINUED)

MARTINI POTATO BARS

Guarantees for per-person reception stations are required to equal the total number of attending guests. Price per guest unless noted.

CARVING DISPLAYS

MAKTIMITOTATO DAKO	OAKTING DIST EATS
Choice of three\$18.00	Requires 1 chef per 100 people for live action stations.
The Kitchen Sink	Carving fee \$150.00 per chef, per 2 hours.
mashed potatoes with bacon, cheddar cheese,	Each additional hour at \$100.00 per chef.
chives & sour cream	Steamship Round of Beef
Chesapeake Bay	with assortment of miniature split rolls, creamed
roast garlic mashed potatoes with Maine lobster	horseradish, whole grain mustard & herb mayonnaise
& roasted sweet corn	serves approximately 150 guests\$750.00
Middle America	Prime Rib of Beef
horseradish mashed potatoes with braised short ribs	with assortment of miniature split rolls, creamed
& tobacco onions	horseradish, whole grain mustard & herb mayonnaise
• The Derby	serves approximately 15 to 20 guests
buttermilk mashed potatoes with Southern fried chicken	Five Peppered Tenderloin of Beef
• The Sicilian	with sourdough, crostini, silver dollar rolls,
parmesan mashed potatoes with charred caponata & basil oil	béarnaise & bordelaise
DIOCTTO DAD	Serves approximately 10 to 15 guests
RISOTTO BAR	Honey Glazed Ham
Choice of three	with sliced French country baguette, silver dollar rolls,
The Cosmopolitan	dijon mustard & honey dip
saffron risotto with pancetta, English peas, tomatoes,	Serves approximately 50 guests
& parmesan cheese	Whole Roasted Tom Turkey
The Warf	with multi-grain and country French rolls, pesto
tarragon risotto with Maine lobster, roasted sweet corn	mayonnaise & cranberry relish
& chanterelles	serves approximately 40 guests 275.00
The Portofino	Maple-Juniper Salmon Roast with pear & ginger chutney
tomato risotto with charred Italian vegetables, basil &	serves approximately 10 to 15 guests 200.00
Asiago cheese	Roasted Rack of Lamb
• The Tuscan	with sliced French country baguette, sun-dried tomato
basil risotto, garlic shrimp, asparagus tips, prosciutto,	tapenade, apple mint chutney & dijon mustard
& roast peppers	serves Approximately 7 guests 100.00
• Thunder Bay	Corned Beef Brisket or Pastrami
tarragon risotto with jumbo lump crab, smoked morels,	with mini potato pancakes, rye bread,
chives & lemon stilton	horseradish mustard & mayonnaise
	serves approximately 50 guests 200.00
DECEDION CNACKO	
RECEPTION SNACKS	
Assorted Deluxe Mixed Nuts	Display of Southwestern Blue & White Corn Tortilla Chips
by the pound	with salsa & guacamole – serves 25 guests 48.00
Honey Roasted Peanuts, Almonds or Cashews	Display of Sesame & Onion Bread Flats & Lavosh Crackers
by the pound	with Mediterranean olive dips – serves 25 guests 32.00
Pretzels, Potato Chips or Cheddar Goldfish Crackers	Freshly Baked Jumbo Hot Pretzels
by the bowl (2lbs.)	with honey mustard or cheese dipping sauce
Display of Kettle Potato Chips	by the dozen
with onion & bleu cheese dip. (2lbs.) - serves 25 guests 32.00	Baba Ghanoush, Taramosalata, Hummus & Spicy 7-Olive Dips
Display of Vegetable Chips	with pita bread, sesame, & onion flat breads 52.00

Display of Caramelized Onion & Bleu cheese & Chive Dips



DINNER BY DESIGN

Three course minimum with entrée. Price per person. Dinner service includes: Chef's selection of seasonal signature vegetables, potato or rice, freshly baked rolls and sweet butter, freshly brewed regular coffee, decaffeinated coffee and tea selections

CHILLED PLATED APPETIZERS	COMPOSED PLATED SALADS
Grilled Vegetables	Belgium Endive, Pear & Baby Arugula
with Baba Ghanoush, goat cheese,	with Maytag bleu cheese mousse & pecan vinaigrette \$12.00
herb oils & Asiago cheese chard	Spinach & Mushroom Salad
Sesame Seared Ahi Tuna on cucumber carpaccio	with fresh oranges, crisp bacon & balsamic vinaigrette 8.50
with ocean garden salad,	Mediterranean Roasted Vegetable Gâteau
Wasabi Cream, Pickled Ginger & Soy	with kiln dried tomatoes, goat cheese, hummus,
Lobster, Shrimp, Crab & Avocado Cocktail	tomato vinaigrette & basil oil
with spicy tomato-horseradish salsa	Baby Romaine Lettuce
Seared Jumbo Scallop with Prosciutto with lemon confit, tomatoes & fennel	with parmesan shards, garlic croutons &
Smoked Salmon & Potato Gâteau	classic Caesar dressing
with leek-salsify compote & truffle oil vinaigrette 12.00	topped with goat cheese, candied pecans, diced fresh
Prosciutto with kiln-dried Roma tomatoes,	strawberries, balsamic essence & tomato vinaigrette 10.00
buffalo mozzarella, tapenade & basil oil	Watermelon and Heirloom Tomato Salad
Pepper Seared Carpaccio of Beef	with mixed greens
with shaved Asiago cheese, baby arugula & truffle oil 15.00	With Hilling greens.
with shaved risingly cheese, buby angula a trume on 15.00	TOSSED SALADS SERVED TABLE-SIDE
HOT PLATED APPETIZERS	Asian Garden Salad
Bacon Wrapped Jumbo Scallop on Sweet Potato Carpaccio	with shredded cabbage, lettuce & carrots with assorted mints,
with seared foie gras, leek compote & truffles 16.00	enoki mushrooms, scallions, toasted sesame seeds
Grilled Vegetable & Portobello Mushrooms Napoleon 12.50	& fried noodles with a ginger vinaigrette 15.00
Artichoke & Mushroom Cobbler	Spinach & Mushroom Salad
with goat cheese & ancho chili sauce	with fresh oranges, crisp bacon & balsamic vinaigrette 15.00
Seasonal Mushroom Ravioli	Tomato-Arugula & Olive Salad
with tarragon cream & frizzled leeks	with herb-goat cheese croutons
Jumbo Lump Crab Cake Soufflé	Romaine Lettuce
on a lemon-fennel slaw with a chipotle aioli 18.00	with parmesan shards, garlic croutons,
Macadamia Crusted Shrimp on Caramelized Pineapple	classic Caesar dressing
with roasted chili-mint aioli	Santa Barbara Salad
OUR LED COURC	with tossed greens, shredded carrots, assorted sprouts
CHILLED SOUPS	& mushrooms, tomato, cucumber & sunflower seeds
Pear & Ginger Soup	with raspberry vinaigrette
Cucumber-Dill & Crème Fraiche	CHICKEN ENTRÉES
Strawberry-Hibiscus-Champagne Frappe	Chicken Breast
Heirloom Tomato Gazpacho with Diced Peppers 8.00	
HOT SOUPS	with prosciutto, roast peppers & fontina cheese glaze on a diced potato ragout with garlic spinach &
Lobster Bisque	caramelized red onions
Tomato-Gin Soup. 7.00	Chicken Breast Stuffed with Duxelles in a Flaky Puff Pastry
Cream of Asparagus 8.00	with seasonal vegetables, potatoes &
New Castle Brown Ale & Cheddar Soup	truffled-port wine sauce
Southwestern Tortilla Soup. 7.00	Herb & Honey Ale Basted Breast of Chicken
Tuscan Pasta Fagioli Soup with Grated Romano 7.00	with mashed potatoes, caramelized onions &
Spiced Corn Chowder with Smoked Shrimp	seasonal vegetables
	Lemon-Herb Rotisserie Chicken
	with seasonal vegetables & potatoes

DINNER BY DESIGN (CONTINUED)

Three course minimum with entrée. Price per person. Dinner service includes: Chef's selection of seasonal signature vegetables, potato or rice, freshly baked rolls and sweet butter, freshly brewed regular coffee, decaffeinated coffee and tea selections

VEAL ENTRÉES Grilled Sage Rubbed Veal Rib Chop with charred eggplant & smoked tomato relish	LAMB, PORK & GAME ENTRÉES Moroccan Crusted Double Cut Lamb Chops on pistachio semolina cake
served with cheese polenta & asparagus \$54.00	with kiln dried tomatoes & fennel confit \$44.00
Sautéed Veal Scaloppini with marsala-porcini mushroom sauce	Boneless Mojave Dusted 14 oz Pork Loin with pear-ginger chutney served with horseradish
with pine nut semolina cake & garlic broccolini 45.00	mashed potatoes & root vegetables
	Boneless Buffalo Medallions
SEAFOOD ENTRÉES	with dried fig & balsamic-port sauce served with
Pistachio Crusted Sea Bass on Spicy Smoked Shrimp Ragout	wild rice & chestnut pilafs & root vegetables 41.00
with braised saffron potatoes & fennel	½ Roasted Orange Duck
Macadamia Crusted Sea Bass (or substitute pistachios)	on dried cranberry & pine nut wild rice pilaf
with pineapple butter sauce & seasonal vegetables 46.00	with root vegetables
Maple Juniper Smoked Salmon Fillet	COMBO ENTRÉES
on apple lentils with napa cabbage & glazed carrots 38.00	
Grilled Atlantic Halibut with seared scallops & citrus butter sauce	Filet Mignon & Lobster a duet of grilled petit filet & lobster tail with seasonal
on dried cranberry & pine nut wild rice pilaf	vegetable & potato
Potato Crusted Salmon	Filet Mignon & Crown of Shrimp Stuffed with Lump Crab
with tomato-vodka sauce served on garlic spinach	a duet of grilled petit filet & jumbo crab stuffed shrimp
with parsley potatoes	with seasonal vegetable & potato
	Filet Mignon & Pan Seared Sea Bass
BEEF ENTRÉES	a duet of grilled petit filet & sea bass with seasonal
Grilled 14 oz. New York Steak	vegetable & potato
served with garlic butter & demi-glace, asparagus,	Double Cut Lamb Chop with Lobster Tail
baby carrots & herb potato	a duet of double cut lamb & lobster tail with seasonal
Smoked Bone-In Rib Eye Steak	vegetable & potato
served with horseradish butter, demi-glace, cajun squash medley & herb potato	Lemon-Oregano Chicken & Maple-Juniper Smoked Salmon a duet of lemon-oregano chicken breast & maple-juniper
Filet Mignon	smoked salmon with seasonal vegetable & potato 55.00
topped with a gorgonzola-stuffed Portobello mushroom	Smoked summin with seasonal vegetable a potato 55.66
cap, served with balsamic pepper corn sauce,	VEGETARIAN ENTRÉES
asparagus & tomato-basil custard potatoes 50.00	Sweet Corn Cakes
Braised Boneless Short Ribs of Beef	roasted vegetable ratatouille with chipotle cream 39.00
with caramelized root vegetables served with garlic-	Miso Glazed Tofu
horseradish mashed potatoes	sautéed bok choy and sweet potato tempura 39.00
Beef Tenderloin Medallions	Wild Mushroom Papperdelle
with seared foie gras & Morel mushroom sauce	with roasted garlic cream sauce
with asparagus tips, carrots, dauphinois potatoes & caramelized pearl onions	Asparagus & Peas with Myer Lemon Risotto
24 oz. Grilled Porterhouse Steak	grilled vegetable ratatouille "Voula Von" with roasted red pepper coulis
with seasonal vegetables, stuffed baked potatoes	Margharita Pasta
& caramelized pearl onions	cherub tomato sauce, basil and buffalo mozzarella 40.00

DINNER BY DESIGN (CONTINUED)

Three course minimum with entrée. Price per person. Dinner service includes: Chef's selection of seasonal signature vegetables, potato or rice, freshly baked rolls and sweet butter, freshly brewed regular coffee, decaffeinated coffee and tea selections

DESSERTS

Green Valley Ranch Tiramisu
silky mascarpone cream, essence of espresso,
chocolate & vanilla genoise
Georgia Pecan Tart
with bourbon cream & praline crumble 9.00
Mille Feuile of White Chocolate & Raspberry
flaky pastry layered with white chocolate mousse,
raspberry, & white chocolate anglaise 10.00
New York Style Cheesecake
with berry & chocolate sauce 9.00
Chocolate Symphony
mouse, cremeux, glacage
Warm Cherry-Almond Clafoutis
with pistachio gelato & cinnamon twist 10.00
Caramel-Macadamia Nut Cheese Cake Parfait
with coconut nougatine & pineapple tuile 10.00
Warm Molten Chocolate Cake, Raspberry Caramel
with Tahitian vanilla bean ice cream
Country Apple Tartlet
with old-fashioned brown sugar cream 9.00
"Exotic"
coconut tapioca, passion & kiwi essence,
& mango sorbet
Black Forest Cake
chocolate blackout cake, vanilla Bavarian,
amarena cherry compote & chocolate shavings 9.00
"Coffee & Donuts"
demitasse of cappuccino semifreddo &
sugar coated beignets
Fresh Fruit Cup
seasonal berries in a chocolate dipped florentine cup,
bavarian cream, and a medley of sauces 9.00
"Tutti Frutti"
trio of seasonal sorbets in a tuile cup with a fruit coulis 9.00



DINNER BUFFETS

Dinner service includes: Freshly baked assorted breads & rolls, brewed regular coffee, decaffeinated coffee and tea selections. Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations.

THE CHUCK WAGON

Laredo Bean Soup

Harvest Bean Salad

Country Roasted Potato Salad

Grilled Chicken & Vegetable Pasta Salad

Display of Seasonal Sliced Fresh Fruit & Berries

California Mixed Greens with assorted dressings

Mesquite Smoked BBQ Pork Ribs

BBQ Salmon

Citrus Rotisserie Chicken

Corn-on-the-Cobb

Rice & Beans

Assorted Fruit Tarts

Chocolate Bread Pudding

Assorted Cookies & Brownies

Cheese Cake with assorted fruit toppings

\$59.00 per guest

THE DESERT ROSE

New Castle Cheddar Soup

Chicken Caesar Salad

Sicilian Antipasti Salad

Garden Greens with assorted vinaigrettes

Display of Seasonal Sliced Fresh Fruit & Berries

Baked Orange Roughy

Braised Short Ribs of Beef

Breast of Chicken Angelo

Jumbo Asparagus

Oven Roasted Potatoe

Assorted Fruit Tarts

Chocolate Mousse Cake

Assorted Cookies & Brownies

Cheese Cake with Assorted Fruit Toppings

\$65.00 per guest

THE TROPICS

Coconut Chicken Soup

Salsa Bar

Pineapple-Tomatillo Salsa

Passion Fruit, Kiwi & Mint Salsa

Almond, Mango & Habañero Salsa

Papaya-Ginger & Toasted Sesame Salsa

Roasted Serrano & Tamarind Chili Salsa served with yellow &

blue corn chips

Sesame Seared Ahi Tuna with

Ocean Garden Salad

Spicy Green Papaya with almonds & coconut

Orange-Jicama Salad

Island Greens with assorted tropical dressings

Display of Seasonal Sliced Fresh Fruit & Berries

Kailua Pork

Tea Smoked Roasted Chicken

Macadamia Crusted Sea Bass

Stir Fried Vegetables

Steamed Jasmine Rice

Coconut-Almond Mashed Potatoes

Pineapple-Rum Bread Pudding with coco-lopez anglaise

Assorted Miniature Fruit Tarts

Coconut Crème Caramel

Chocolate-Coconut Macaroons

White, Milk & Dark Chocolate Fondue with tropical fruits

Passion Fruit Parfait

\$73.00 per guest

DINNER BUFFETS (CONTINUED)

Dinner service includes: Freshly baked assorted breads & rolls, brewed regular coffee, decaffeinated coffee and tea selections. Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations.

MIDDLE EASTERN NIGHTS

Red Lentil Soup with Caramelized Onions

Hummus

Baba Ghanoush

Taramosalata

Assorted Flat Brads

Taboeleh parsley, cracked wheat tomato, green onions,

lemon & olive oil

Kabis assorted middle eastern pickles

Bastorma smoked spicy beef filets

Stuffed Grape Leaves

Minted Tomato & Olive Salad

Salad Station

Fatoush grilled pita tossed with cucumbers, red onions, tomatoes

& romaine with oregano vinaigrette

Arabian Mousaka Batinjam eggplant baked with garbanzo,

fresh tomatoes & onion

Lebanese Spinach Pie

Beef Shishtaouk

Pomegranate Glazed Roast Chicken

Coriander-Walnut Crusted Sea Bass

Green Beans in Olive Oil with diced tomatoes & garlic

Saffron Rice Pilaf with currents & pine nuts

Tomato-Cumin Braised Potato

Almond-Yogurt Tart

Orange Blossom Crème Brûlée

Farina Pudding with Apricot Sauce

Assorted Middle Eastern Pastries

Display of Seasonal Sliced Fresh Fruit & Berries

\$80.00 per guest

Add \$150.00 for the Salad Attendant

SHORELINE

New England Clam Chowder

Marinated Seafood Salad

Tomato-Cucumber & Olive Salad

Garden Greens with assorted vinaigrettes

Display of Seasonal Sliced Fresh Fruit & Berries

Assorted Smoked Fish Platter with red onions & caper berries

Rosemary Salmon

Pan-Seared Sea Bass

Lemon-Oregano Breast of Chicken

Crab Stuffed Grey Sole with tarragon-tomato butter sauce

Saffron Rice Pilaf

Buttered Mashed Potatoes

Steamed Asparagus

Corn on the Cob

Pear & Pecan Tartlet

Warm Rum-Raisin Bread Pudding

Cheese Cake with assorted fruit toppings

Crème Brûlée with assorted berries

Chocolate Seduction Cake

\$75.00 Per Guest

SOUTH OF THE BORDER

Tortilla Soup

Ceviche

Orange-Jicama Salad

Tequila-Lime & Tomato Shrimp Cocktail

Display of Seasonal Sliced Fresh Fruit & Berries

Roasted Poblano Peppers with goat cheese dressing Sweet Potato Salad with toasted cumin, jalapeños & olives

Santa Barbara Green Salad with mushroom, tomato, cucumber,

sprouts, sunflower, carrot & raspberry vinaigrette

Medallions of Beef with tamarind glaze

Chicken Cubano with corn & papaya salsa

Coriander Sea Bass Filet with papaya-tomatillo salsa

Shrimp Fajitas with Tortillas with laredo beans

Roasted Chili-Garlic Potato Wedges

Buttermilk Cornbread with honey butter

Corn Succotash with jalapeño butter

Warm Peach Cobblers with chantilly cream

Assorted Bakery Cookies & Brownies

Pineapple-Rum Bread Pudding with coco-lopez anglaise

Chocolate Marble Dipped Strawberries

Dolce de Leche Cheesecake

Coconut Flan

\$70.00 Per Guest

DINNER BUFFETS (CONTINUED)

Dinner service includes: Freshly baked assorted breads & rolls, brewed regular coffee, decaffeinated coffee and tea selections. Buffet menu items are limited to the same room for a 2 hour maximum presentation time and may neither be extended nor transferred to other locations.

THE HONG KONG CONNECTION

Won Ton Soup

Lobster Salad with fresh melon

Display of Seasonal Sliced Fresh Fruit & Berries

Snow Peas Marinated with toasted sesame seed vinaigrette

Asian Garden Salad served with shredded cabbage, lettuce & carrots with assorted mints, Enoki mushrooms, scallions, toasted sesame seeds & fried noodles with a ginger vinaigrette

Choice of Three:

- BBQ Pork Ribs
- Cashew Chicken
- Crystal Shrimp Stir Fry
- Steamed Sea Bass with ginger-soy sauce
- Black Pepper Beef with Chinese mushrooms

BBQ Pork & Cabbage Spring Rolls

Steamed Seasonal Oriental Vegetables

Steamed Jasmine Rice

Vegetable Fried Rice

Lemon Tartlets

Trio of Crème Brûlée

Assorted Fresh Fruit Tartlets

Assorted Fruit Sorbets & Ice-cream

Coconut Macaroons & Almond Cookies

\$78.00 per guest

Add \$150.00 for each carver

THE MEDITERRANEAN

Pasta Soup

Mediterranean Shrimp

Parma Prosciutto with melon

Grilled Vegetables with balsamic vinaigrette

Stuffed Grape Leaves with seven olive salad & yogurt dip

Buffalo Mozzarella & Tomatoes with fresh basil & olive oil

Greek Salad

Baby Romaine Lettuce with shaved Asiago, garlic croutons & classic Caesar dressing

Selection of Imported Cheeses with Grapes

Assorted Freshly Baked Focaccia Breads with Dipping Oils

Garlic Shrimp with bow tie pasta

Penne Pomodoro

Choice of Three:

- Veal Medallions with prosciutto, roast peppers & fontina cheese glaze
- Roasted Rosemary Chicken with caramelized pearl onions & braised fennel
- Grilled Sea Bass with garlic stuffed olives, toasted almonds & fresh tomatoes
- Medallions of Beef Topped with gorgonzola stuffed portobello caps & marsala sauce

Wild Mushroom Polenta

Zucchini sautéed with oregano & tomatoes

Garlic Buttered Asparagus with toasted almonds

Traditional Tiramisu

Chocolate Dipped Biscotti

Orange Scented Crème Brûlée

Mini Classic & Chocolate Cannolis

Fresh Seasonal Berries with cold marsala sabayon

Assorted Baklava

\$85.00 per guest

Add \$150.00 for each carver



GREEN VALLEY RANCH VIENNESE TABLES

Buffets Set-Up For a Maximum 2 Hours. Requires 1 Attendant per 50 people for Ice-cream Station. Guarantees for per-person reception stations are required to equal the total number of attending guests. Minimum of 50 Guests

STANDARD VIENNESE

Assorted Brownies

Miniature Pastries

Assorted Butter Cookies

Chocolate Mousse Cakes

Passion Fruit Cheesecakes

Old Fashioned Apple Tarts

Assorted Florentine Cookies

Georgia Bourbon Pecan Tarts

Orange-Scented Crème Brûléee

Plain & Chocolate Dipped Biscotti

Chocolate Dipped Tuxedo Strawberries

Miniature Hand-Dipped Chocolate Cannolis

Warm Chocolate Bread Pudding with Rum Anglaise

Platter of Imported & Domestic Cheeses with Crackers

White, Milk & Dark Chocolate Fondue with Assorted Fresh Fruit

\$28.00 per guest

VIENNESE UPGRADE I

Sundae Bar

- Assorted Ice-Cream
- Toppings: hot fudge, strawberry, caramel, whip cream, chocolate shavings, pecans, toasted macadamia nuts, coconut, Oreo cookies, maraschino cherries, M&M's & giant chocolate chip cookies

Add \$10.00 Per Guest

VIENNESE UPGRADE II

Carmen Miranda Bar

Choose Two:

- Bananas Foster
- Imported Black Cherry Jubilee
- Crepes Suzette
- Poire Williams Apples
- Cinnamon-Raisin Apples

Add \$10.00 per guest

VIENNESE UPGRADE III

International Coffee Favorites

Irish, Jamaican, Swiss, French, Mexican, Spanish & Venetian

\$10.00 per drink



GREEN VALLEY RANCH BAR SELECTIONS

THE HOSTED BAR

A fully stocked bar, featuring a premium or deluxe selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Bartenders use a 1¼-ounce jigger for all standard drinks. Charges are based on a per-drink basis, reflecting the actual number of drinks consumed.

THE CASH BAR

A fully stocked bar featuring our premium or deluxe brand beverages. Guests purchase drinks individually. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of 20% service charge and 8.10% Nevada state sales tax.

BAR PRICES	Hosted Bar	Cash Bar
Deluxe Cocktails	\$8.50	\$8.00
Premium Liquors	9.00	10.00
Wines By The Glass	8.00	8.00
Domestic Beer	5.00	6.00
Microbrew Beer	6.50	7.00
Imported Beer	6.00	7.00
Soft Drinks	4.00	5.00
Juices	4.00	5.00
Mineral Waters	4.00	5.00
Cordials, Cognacs, Ports	10.00	12.00
Single Malt Scotch	10.00	12.00

PREMIUM LIQUOR BRANDS

Belvedere Vodka, Tanqueray Gin, Jack Daniels Bourbon Whiskey, Crown Royal Canadian Whiskey, Jonnie Walker Black Label Scotch Whiskey, Captain Morgan, Sauza Conmemorativo Tequila, Christian Brothers Brandy

DELUXE LIQUOR BRANDS

Sky Vodka, Beefeaters Gin, Jim Beam Bourbon Whiskey, Canadian Club Canadian Whiskey, Dewar's Scotch Whiskey, Bacardi Light Rum, Sauza Gold Tequila, Christian Brothers Brandy

CORDIALS, COGNACS

Bailey's, Grand Marnier, Kahlua, Frangelico, Amaretto di Saranno, Hennessey

SINGLE MALT SCOTCH

McCallen, Glenfiddich, Glenlivet

DELUXE WINES BY THE GLASS

14 Hands, Chardonnay

14 Hands, Cabernet Sauvignon

14 Hands, Merlot

Berringer White Zinfandel

PREMIUM WINES BY THE GLASS

Chardonnay Solaire by Robert Mondavi Cabernet Sauvignon Solaire by Robert Mondavi

SPARKLING WINE

Blanc de Noir Domaine Saint Michelle

DOMESTIC BEER

Budweiser, Budweiser Lite, O'Doul's

PREMIUM DOMESTIC BEER – MICROBREW

Gordon Biersch seasonal microbrew selection

PREMIUM IMPORTED BEER

Heineken, Corona

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water

JUICES

Freshly Squeezed Orange, Grapefruit, Cranberry, & Pineapple

MINERAL WATER

Perrier and GVR Logo Water

Bartenders are available at a charge of \$150.00 for the first three hours, and \$50.00 per hour thereafter. For each \$500.00 in revenue, we will be pleased to waive the charge per bartender. Bartenders are required and charged for, unless otherwise noted.

GREEN VALLEY RANCH BAR SELECTIONS

OPEN BAR PACKAGES

A fully stocked bar, featuring our premium or deluxe selection of liquors, red and white wines, assorted domestic and imported beers, soft drinks, mineral waters, juices and mixers. Priced per person, for a specified period of time. Our bartenders use a $1\!\!\!\!/4$ ounce jigger for all standard drinks. Prices do not include the 20% service charge and 8.10% Nevada State sales tax.

Time Period	Deluxe Brands	Premium Brands
One Hour	\$24.00	\$26.00
Two Hours	28.00	30.00
Three Hours	32.00	34.00
Four Hours	36.00	38.00
Five Hours	40.00	42.00

SPECIALTY BEVERAGE PLANS

THE PUNCH BOWL

(One gallon minimum order; price per gallon) Fresh Fruit Non-Alcoholic Punch, \$40.00 Sparkling Wine Punch 100.00 THE SUNRISE SPECIAL
(Served by the drink; minimum order 20) Traditional Bloody Mary
THE CLASSIC MARTINI guests are treated to a variety of martini flavors and combinations! (price per drink) 9.00

SOUTH OF THE BORDER BAR

Specialty beverage plans do not include the 20% service charge and 8.10% Nevada State sales tax. Bartenders are available at a charge of \$150.00 for the first three hours and \$50.00 per hour thereafter. For each \$500.00 in revenue, we will be pleased to waive the charge per bartender. Bartenders are required and charged for unless otherwise stated.

GREEN VALLEY RANCH WINE LIST

CHAMPAGNE	CABERNET SAUVIGNON
MV, Möet & Chandon, Imperial, Extra Dry \$75.00	Franciscan, Oakville, Napa Valley, CA\$52.00
MV, Veuve Clicquot, Yellow Label, Brut	Robert Mondavi, Napa Valley, CA
MV, Nicolas Feuillatte, Brut	Chateau Ste Michelle, Columbia Valley, WA
	Ferrari Carano, Sonoma, CA
SPARKLING WINES	Villa Mt. Eden Reserve, Napa Valley, CA
MV, Donaine Chandon, Brut, CA 42.00	
MV, Donaine Ste Michelle, Blanc de Blanc, Brut	MERLOT
	Columbia Crest "Grand Estates," Columbia Valley, WA 34.00
LIGHT & REFRESHING WHITE WINES	Ferrari Carano, Sonoma, CA
Sauvignon Blanc, Chateau Ste Michelle Horse Heaven, WA 32.00	Northstar, Columbia Valley, WA
Sauvignon Blanc, Ferrari Carano, Sonoma, CA	
Pinot Grigio, Santa Cristina (by Antinori), Italy	OTHER REDS
Pinot Grigio, Santa Margherita, Valdadige, Italy 48.00	Malbec, Terrazas, Argentina
Riesling, Saint M by Dr. Loosen, Pflaz-Germany 28.00	Pinot Noir, La Crema, Sonoma, CA
White Zinfandel, Beringer Vineyards, CA	Stags Leap Wine Cellars, Hands of Time, Napa Valley, CA 60.00
	Villa Antinori Toscano Red, Italy
CHARDONNAY	HOUSE WINES
Jordan Vineyards, Russian River Valley, CA	HOUSE WINES
Kendall Jackson Vinter's Reserve, CA	Chardonnay, 14 Hands, Columbia Valley, WA 32.00
Sonoma-Cutrer Russian River Ranches, Sonoma, CA 46.00	Merlot, 14 Hands, Columbia Valley, WA
Ferrari Carano, Sonoma, CA	Cabernet Sauvignon, 14 Hands, Columbia Valley, WA 32.00
	Riesling, Columbia Valley, WA
	Pinot Grigio, Santa Cristina (by Antinori), Italy 32.00







