GREEN VALLEY RANCH



2013 banquet & catering guide

Refreshments	
Freshly brewed coffee & decaffeinated coffee (per gallon)	70
Assortment of Harney and Son's™ premium teas (per gallon)	70
Passion Fruit iced tea (per gallon)	67
Freshly squeezed orange, cranberry and grapefruit juices (per quart)	24
Assorted Naked juices (each#)	6.5
Assorted bottled juices (each)	5
Assorted soft drinks (each)	4
GVR bottled water (each)	4
Panna mineral water (each) (16.9 oz.)	6.5
Chilled chocolate and whole milk (each#)	3
Assorted Starbucks® Frappuccinos and Double Shot (each)	6.5
Chilled Panna and San Pellegrino water (1 liter)	12
Regular and sugar-free Red Bull (each)	6.5
Assorted flavors RockStar (each)	6.5
Snacks (The following items available by the dozen, unless otherwise noted)	
Assorted fruit and nut breads with preserves	49
Assorted freshly made croissants, muffins, and danishes	49
Warm cinnamon rolls, sweet cream icing	52
Assorted tea cookies	47
Fresh chocolate chip, currant, and lemon blueberry scones	49
Assortment of orange-almond and chocolate-pistachio biscotti	47
Marbled chocolate-dipped strawberries	52
Freshly baked chocolate chip, oatmeal raisin, and peanut butter cookies	49
Individual Greek yogurt	6

(Snacks Continued)

Assortment of blondies and fudge brownies	49
Assortment of Rice Krispy Treats	49
House made cranberry-blueberry granola bars	52
Assorted miniature French pastries	52
Assortment of vanilla, chocolate, and strawberry cheesecake lollipops	49
Assortment of mini sandwiches	52
Seasonal whole fresh fruit (per piece#)	4.5
Fresh fruit skewers with honey yogurt sauce	60
Mini seasonal fruit yogurt parfaits, house made granola	52
Assorted flavors individual fruit yogurt (each#)	4.5
Sliced seasonal fresh fruit and berries (per guest)	8
Bagels, cream cheese and sliced Scottish smoked salmon (per guest)	15
Jumbo soft pretzels with honey mustard and cheddar dip	49
Warm pretzel bites, spicy and sweet mustard, and cheddar dip (per guest)	6
Assorted Ms. Vickie's chips (each bag)	4
Assorted candy bars to include Kit Kat™, M&M's™, Reese's™ and Snickers™ (each)	4
Assorted deluxe mixed nuts (per pound)	35
Fortilla or potato chips, pretzels (per bowl – serves 10)	55
Freshly popped popcorn (per guest)	4
Assorted bagels and cream cheese	49
Assortment of Power Bars(each)	6
Granola bars(each)	5

^{# =} quantity of order must be specified. Quantity ordered reflects minimum consumption charged.

Themed Refreshment Breaks

(Minimum 20 guests/price per guest)

All themed refreshment breaks include freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son'sTM teas, assorted soft drinks and GVR bottled water

Break packages based on 45 minutes of service

The Cafe...12

Freshly brewed coffee, decaffeinated coffee and a selection of Harney and Son's™ teas; an assortment of non-alcoholic syrups to include French vanilla, almond and raspberry; whipped cream, chocolate shavings, and cinnamon sticks

The Movie Snack Bar...17

Jumbo warm pretzels, churros, M&M's™, Snickers™, Junior Mints™, Reese's Peanut Butter Cups™, Mounds™, Kit Kat Bars™, individual bags of flavored potato and corn chips, and freshly popped popcorn

*The Ice Cream Parlor...18

Vanilla, chocolate, and strawberry ice creams served with the following toppings: chocolate, strawberry and caramel sauces, fresh whipped cream, chopped nuts, assorted M&M's™, maraschino cherries, crushed Butter Fingers™, crushed Heath™ bar, and crushed Oreo™ cookies; and assorted Dr. Brown's™ flavored sodas

*The Natural...20

Fresh fruit smoothie shooters, seasonal fresh fruit, mini assorted house made yogurt parfaits, "build your own trail mix" bar to include: dried cranberries, golden raisins, yogurt covered raisins, Mini M&M'sTM, mini chocolate chips, mini butterscotch chips, toasted coconut, raw cashews, peanuts, and house-made granola

Opening Day...19

Mini "slider dogs" with all the trimmings, "build your own" nachos, Cracker Jacks™, and chocolate malts

Milk and Cookies...16

Chocolate milk, whole milk and low-fat milk, assortment of mini fresh cookies to include: double chocolate chip, chocolate chip, oatmeal raisin, peanut butter, and white chocolate chip macadamia nut

Cheesecake on a Stick...17 (choice of 5)

Vanilla, chocolate pop rock, strawberry, oreo, mint chip, key lime, maple, coffee, Butterfinger, and toasted almond amaretto

Chocolate, Chocolate, Chocolate...18

Mocha cheesecake lollipops, white chocolate fondue with raspberry skewers, triple chocolate cream, chocolate macaroons, chocolate madeleines, and chocolate peanut butter brownies

Not Your Average Cupcake...17

Lemon meringue "pie", tiramisu, chocolate peanut butter cup crunch, red velvet rush, chocolate sin, and vanilla bean

Citrus Break...18

Lemon madeleines, key lime meringue puff tart, citrus fresh fruit plate, mandarin orange panna cotta, orange & raspberry linzer cookies, and glazed lemon poppy seed pound cake

^{*}uniformed attendant required \$175.00

Meeting Break Packages

(Minimum 10 guests / price per guest)

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; 30 minutes for mid-morning and afternoon breaks

Continental...40

Breakfast

- Freshly squeezed orange, grapefruit, and cranberry juices
- Croissants, muffins and Danish pastries
- Sweet butter, marmalade, and fruit preserves
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's[™] teas

Mid-Morning Break

- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas
- Assorted soft drinks and GVR bottled water

Afternoon Break

- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas
- Assorted soft drinks and GVR bottled water
- Freshly baked jumbo cookies, blondies and brownies

Verde...48

Breakfast

- Freshly squeezed orange, grapefruit, and cranberry juices
- Sliced seasonal fresh fruit and berries
- Muffins, chef's selection of assorted Danish pastries, and sticky pecan buns
- Sweet butter, marmalade, and fruit preserves
 - > Choice of One Sandwich:
- Sausage, egg, and cheese biscuit
- Sausage, egg, roasted red pepper, and provolone on ciabattini
- Southwestern breakfast quesadilla with sausage, tomatillo salsa
- Ham, egg, and cheese breakfast croissant
- Turkey bacon, egg whites, and provolone on whole-wheat English muffins
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

Mid-Morning Break

- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas
- Assorted soft drinks and GVR bottled water

Afternoon Break

- Freshly brewed coffee, decaffeinated coffee, selection of Harney and Son's™ teas
- Assorted soft drinks and GVR bottled water
- Jumbo soft pretzels with honey mustard and cheddar dip
- Freshly baked jumbo cookies, blondies and brownies
- Whole fresh fruit

Meeting Break Packages

(Minimum 10 guests / price per guest)

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; 30 minutes for mid-morning and afternoon breaks

The Fit Breakfast...55

Breakfast

- Freshly squeezed orange, grapefruit, and cranberry juices
- Sliced seasonal fresh fruit and berries
- Individual yogurt parfaits with house-made granola
- High energy hot breakfast oats
- Seasonal vegetable frittata
- Turkey hash with potatoes
- Turkey bacon, egg white, and provolone on whole-wheat English muffins
- Assortment of heart healthy muffins
- Sweet butter, marmalade, and fruit preserves
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

Mid-Morning Break

- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas
- Assorted soft drinks and GVR bottled water

Afternoon Break

- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas
- Lean sliced turkey "silver dollar" sandwiches
- All natural granola bars
- Whole fresh fruit
- Assorted soft drinks and GVR bottled water

Light Breakfast Buffet Selections

(Minimum 10 guests / price per guest)

GVR Continental...22

Freshly squeezed orange, grapefruit, and cranberry juices, croissants; muffins and Danish pastries; sweet butter, marmalade, and fruit preserves; freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

Grand...29

Freshly squeezed orange, grapefruit, and cranberry juices; sliced seasonal fresh fruit and berries; muffins, sticky pecan buns, and country style coffee cakes; sweet butter, marmalade, and fruit preserves

- > Choice of One Sandwich:
 - Sausage, egg, and cheese biscuit
 - Sausage, egg, roasted red pepper, and provolone on ciabattini
 - Southwestern breakfast quesadilla with sausage, tomatillo salsa
 - Ham, egg, and cheese breakfast croissant
 - Turkey bacon, egg white, and provolone on whole wheat English muffins

Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

The Bagel Bar...34

Freshly squeezed orange, grapefruit, and cranberry juices; sliced seasonal fresh fruit and berries; house-smoked salmon; plain, wheat, and assorted bagels; assorted cream cheeses; roasted turkey, honey baked ham; whole grain mustard; freshly sliced tomatoes, shaved red onions, capers; fruit compote; sweet butter, marmalade, and fruit preserves; freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son'sTM teas

Enhancements (per person)

Sausage, egg, and cheese biscuit...5

Sausage, egg, roasted pepper and provolone on a ciabattini...5

Southwestern breakfast quesadilla with sausage, tomatillo salsa...5

Ham, egg, and cheese breakfast croissant...5

Fried chicken biscuit with home style country gravy...5

Assorted bagels and cream cheese (per dozen)...49

Assorted flavored yogurts...4

Individual yagurt and house made granola parfaits...6

Individual cold cereals and milk...4

High-energy hot breakfast oats...4

Hard-boiled eggs with salt and cracked pepper...2.5

Sliced seasonal fresh fruit and berries...8

Choice of (1) breakfast meat and scrambled eggs...12

- grilled sausage patty
- applewood smoked bacon
- grilled ham

Plated Breakfast Selections

(Minimum 10 guests / price per guest)

All breakfast entrées are served with freshly squeezed orange, grapefruit, and cranberry juices; an assortment of freshly baked breakfast pastries; butter and preserves; freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas;

The Traditional...28

Scrambled eggs with fresh chives, choice of meat: grilled sausage or applewood smoked bacon or smoked ham, breakfast potatoes

Steak & Eggs...34

Grilled 8 oz. New York sirloin, scrambled eggs, Wisconsin cheddar, chives and roasted tomato, breakfast potatoes

Tuscan Breakfast Frittata...28

Provolone, parmesan cheese, roasted pepper and basil, breakfast potatoes

Sundried Tomato and Sweet Onion Quiche...27 Vermont cheddar, breakfast potatoes

Stuffed French Toast...29

Fresh seasonal berries, applewood smoked bacon, Vermont maple syrup

House-Made Corned Beef Hash...29

Scrambled eggs, roasted peppers, breakfast potatoes

Breakfast Buffets

(Minimum 20 guests / price per guest)

The Healthy Start...35

- Freshly squeezed orange, grapefruit, and cranberry juices
- Sliced seasonal fresh fruit and berries
- Individual yogurt parfaits with house-made granola
- High energy hot breakfast oats
- Seasonal vegetable frittata
- Turkey hash with potatoes
- Turkey bacon, egg white, and provolone on whole-wheat English muffins
- Assortment of heart-healthy muffins
- Sweet butter, marmalade, and fruit preserves
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

The Green Valley...37

- Freshly squeezed orange, grapefruit, and cranberry juices
- Sliced seasonal fresh fruit and berries with assorted fruit yogurts
- Assorted cold cereals and granola with regular and low-fat milk
- Scrambled eggs
- Breakfast potatoes
 - Choice of Two Meats: grilled sausage patty, grilled chicken sausage, applewood smoked bacon, turkey bacon or grilled ham
 - Choice of One: miniature waffles with fruit toppings pancakes, Vermont maple syrup cinnamon brioche French toast
- Freshly baked croissants, muffins, and Danish pastries
- Sweet butter, honey, marmalade, and fruit preserves
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

The Canyon...40

- Freshly squeezed orange, grapefruit, and cranberry juices
- Sliced seasonal fresh fruit and berries with assorted fruit yogurts
- Assorted cold cereals and granola with regular and low-fat milk
- Scrambled eggs
- French Texas toast with warm maple syrup
- Breakfast potatoes
 - Choice of Two Meats: grilled sausage patty, grilled chicken sausage, applewood smoked bacon, turkey bacon or grilled ham
- Eggs Benedict
- Freshly baked croissants, muffins, and Danish pastries
- Sweet butter, honey, marmalade, and fruit preserves
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's[™] teas

Breakfast Enhancements

(Minimum 20 guests / price per guest)

*Omelettes Prepared to Order...13

Whole eggs and egg whites with a choice of fillings: Tomatoes, green peppers, mushrooms, onions, smoked salmon, shrimp, crab, ham, spinach, sausage, grated cheddar, Swiss and parmesan cheeses

*Waffle Bar...11

Freshly whipped cream, apple cinnamon compote, strawberry compote, blueberry compote, peach compote, chocolate chips, toasted peanuts, Vermont maple syrup, sweet butter

*Hash Martini Bar...13

Freshly made corned beef, turkey, lump crab hash, sautéed peppers and onions, poached eggs, crisp potato pancakes, built in a martini glass

*Build your own Quesadilla...13

Tomatoes, green peppers, mushrooms, onions, sour cream, smoked bacon tomatillo salsa, crab, ham, spinach, sausage, grated cheddar, pepper jack fresh tomato salsa, guacamole

*Uniformed Chef's Fee \$175 (2 hour maximum)

Brunch Selection

(Minimum 50 guests / price per guest)

Green Valley Ranch Brunch...58 Starters

- Freshly squeezed orange, grapefruit, and cranberry juices
- Assorted fruit yogurts and house-made granola
- Assorted cold cereal with regular and low-fat milk
- Sliced seasonal fresh fruit and berries
- Fruited ambrosia salad
- Lump crab and orecchiette pasta salad
- Chopped Greek salad, lemon-oregano vinaigrette
- Shaved hearts of palm salad with bacon, frissée, chopped eggs, chives
- Heirloom cherry tomatoes, burrata cheese with micro basil, rainieri oil
- Display of smoked salmon, assorted bagels, cream cheese, capers, tomatoes, cucumbers and sliced Bermuda onions
- * Omelettes Prepared To Order Whole eggs and egg whites with a choice of fillings: tomatoes, green peppers, mushrooms, onions, smoked salmon, shrimp, crab, ham, spinach, sausage, grated cheddar, Swiss and parmesan cheeses

Entrées

- Choice of Two:
- Traditional eggs Benedict
- Pan seared halibut with chervil and Dijon on a bed of wilted spinach
- Grilled chicken sausage and applewood smoked bacon
- Orange-vanilla scented French toast, Vermont maple syrup
- Midair chicken mattone breast with whole grain mustard, sautéed rapini with crushed red peppers and lemon

Sides

- Penne pomodoro alla Terra Rossa
- Haricots verts almandine
- Chorizo and fontina stuffed potatoes
- Assorted artisan breads and rolls

*The Carvers Board

- > Choice of Two:
- Roast Colorado rack of lamb with mint demi
- Salt and peppercorn-crusted roasted prime shortloin of beef with herb demi
- Tequila roasted breast of turkey, tomatillo salsa
- Honey glazed ham, Dijon aioli
- Assorted country rolls

(Brunch selection continued)

From the Bakery

- Assorted miniature pastries, tarts, and cakes
- Freshly baked croissants, muffins, Danish pastries
- Sweet butter, assorted flavored cream cheeses, marmalade, and preserves
- \bullet Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's $^{\text{TM}}$ teas

Enhancement (per person)

- Shrimp cocktail...10
- Broiler crab claw with Cajun remoulade, and ground mustard sauce...10
- Split Maine lobster tails...16

*Uniformed Chef's Fee \$175 (2 hour maximum)

Luncheons

(Minimum 10 guests / price per guest)

Our three-course luncheon menu includes your choice of: soup or salad, entrée and dessert. Served with freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's teasTM

Cold Soups

- Heirloom tomato gazpacho, garlic crostini...9
- Chilled cream of asparagus soup, crème fraîche...9
- Roasted fingerling potato vichyssoise...9

Hot Soups

- Tomato bisque, grilled cheese croutons...9
- Roasted sweet corn chowder...10
- Tuscan Italian potato soup...9
- White bean velouté, sous vide shredded short ribs...10
- Miso soup, rice noodles, shiitake mushrooms, baby bok choy...9
- Southwestern tortilla soup...9
- New England clam chowder...10

Salads

- Pear and gorgonzola tatin, micro greens salad...11
- Hearts of romaine lettuce with garlic croutons, classic Caesar dressing...12
- Salad of mâche, lolla rossa and watercress on roasted apple purée, candied apple crisps, spiced walnuts and gorgonzola...12
- Green and white asparagus, frissée salad topped with poached eggs and pancetta...11
- \bullet Baby iceberg wedge salad with bacon, gorgonzola crumbles avocado and white French dressing...12
- Salad of compressed watermelon, heirloom tomatoes and micro basil...12
- Buffalo mozzarella, heirloom tomatoes, and sourdough chips...11

Hot Entrées

- Meyer lemon chicken on asparagus and spring pea risotto...21
- Chicken stuffed with prosciutto, artichoke and leek, garlic mashed potatoes, chardonnay sauce, seasonal vegetables...23
- Horseradish and potato crusted salmon on roasted fingerling potatoes, wilted spinach...23
- Filet mignon topped with gorgonzola-stuffed portabellini mushroom cap, balsamic peppercorn sauce, asparagus, tomato-basil custard potatoes...29
- Pan seared miso-glazed sea bass on baby bok choy and sweet potato tempura...27
- Duet of grilled chicken breast and pan seared sea bass basil basted tomato relish, baked orzo pilaf and fresh seasonal vegetables...33

Hot Entrées – continued

- Grilled pork loin with apple raisin chutney, braised Tuscan kale, apple brandy reduction...25
- Sautéed veal scaloppini, marsala-cremini mushroom sauce with puréed butternut squash, garlic broccolini...29

Desserts

- Tiramisu nouveaux silky mascarpone cream, hazelnut cake, espresso chocolate cream...11
- Vanilla bean crème brûlée, caramelized sugar, seasonal berries...11
- Seasonal fresh fruit tart, vanilla custard, mixed berry coulis...11
- Caramelized apple tart caramelized apples on puff pastry, vanilla bean chantilly, calvados caramel sauce...11
- Lemon raspberry napoleon, Chambord-tossed raspberries, light lemon cream...11
- Mint chocolate chip dome chocolate mousse, mint Bavarian cream, flourless chocolate cake...12
- "Exotic bar" passion mango mousse, coconut sponge, coconut crisp with piña colada sauce...12
- Composition of assorted seasonal sorbets, shortbread cookies...12
- Vanilla bean cheesecake, mixed berry coulis...11

Soup and Salad/Soup and Sandwich Luncheons

(Minimum 10 guests / price per guest)

Our three-course luncheon menu includes your choice of: soup, salad or sandwich, and dessert. Served with freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's $teas^{TM}$

Soups

Tomato bisque and grilled cheese croutons...9
Southwestern tortilla...9
Tuscan Italian potato soup...9
Roasted sweet corn chowder...10
Miso soup...9

Salads

Cobb Salad...15

Crisp greens, herb vinaigrette, avocado, tomato, applewood smoked bacon, turkey, hard-boiled eggs and crumbled bleu cheese

Chicken Caesar Salad...15

Chopped romaine, roasted cherry tomatoes, red onions, peppers, garlic croutons, Caesar dressing

Louie Salad...19

Choice of lump crab or grilled shrimp, served with chopped romaine, sweet gem lettuce, hard-boiled eggs, tomatoes, asparagus, cucumber, Louie dressing

GVR Steak House Salad...18

Pepper-seared beef tenderloin, chopped baby iceberg and romaine hearts, Maytag™ bleu cheese, crisp onion rings

Grilled Chicken Salad...15

Compressed strawberries, granny smith apples, fried goat cheese, strawberry vinaigrette

Sandwiches

Mediterranean Rotisserie Pulled Chicken...18 Garlic-olive spread, sun-dried tomato and aged provolone on a French roll with terra chips

Steak Sandwich Panini...18

Tenderloin of beef on Panini bread with caramelized onions, sundried tomatoes, herb aioli, Gruyère cheese

Grilled Open-Faced Reuben...16

Shaved corned beef, sauerkraut, Thousand Island dressing and Jarlsberg cheese on toasted caraway rye bread

Sandwiches - continued

Chipotle Chicken...16

Grilled chicken breast, chipotle spread, pepper jack cheese, roasted red peppers

Grilled Vegetable Panini...15

Parmesan focaccia and roasted pepper aioli

Turkey Club on Freshly Baked Croissant...16

Applewood smoked bacon, provolone, lettuce, sundried tomatoes and basil-mayonnaise

Desserts

Tiramisu Nouveaux...11

Silky mascarpone cream, hazelnut cake, espresso chocolate cream

Vanilla Bean Crème Brûlée...11

Caramelized sugar, seasonal berries

Fresh Fruit Tart...11

Seasonal fruit tart, vanilla custard, mixed berry coulis

Individual New York Style Cheesecake...11

Vanilla bean cheesecake, mixed berry coulis

Caramelized Apple Tart...11

Caramelized apples on puff pastry, vanilla bean chantilly, calvados caramel sauce

Lemon Raspberry Napoleon...11

Chambord-tossed fresh raspberries, light lemon cream

Mint Chocolate Chip Dome...12

Chocolate mousse, mint Bavarian cream, flourless chocolate cake

"Exotic Bar" ...12

Passion fruit-mango mousse, coconut sponge, coconut crisp, piña colada sauce

Composition of Seasonal Sorbets...12

Assorted seasonal sorbets, shortbread cookies

Boxed Lunches

(Minimum of 10 guests / price per guest)

Each boxed lunch includes: Chef's choice of side salad, Chef's choice of whole fruit, individual bag Ms. Vickie's chips, and one chocolate chip cookie

Sandwiches & Wraps...26

Roasted Turkey Wrap Shaved roasted turkey, lettuce, diced tomatoes, sliced red onions, avocado purée in a tomato tortilla

Grilled Vegetable Wrap Herb-marinated grilled broccoli, red and yellow cherry tomatoes, sliced onions, sliced mushrooms, lettuce, with hummus spread in a spinach tortilla

Roasted Turkey Shaved roasted turkey, Swiss cheese, sliced tomatoes, sliced red onions, lettuce on a hoagie

Salads...32

Grilled Chicken Caesar Salad Chopped romaine, shredded parmesan cheese, roasted cherry tomatoes, sliced red onions, croutons, and Caesar dressing

Asian Chicken Salad Mesclun greens, chopped romaine, shredded cabbage, shredded carrots, mandarin oranges, and crispy noodles with an Asian vinaigrette

Caprese Salad Chopped romaine, mesclun greens, cherry tomatoes, sliced tomatoes, fresh basil, sliced mozzarella cheese with a red balsamic vinaigrette

Boxed Lunch Enhancements (each)

Assorted candy bars to include:
Kit kat, M&M's, Reese's, and Snickers...4
Assorted soft drinks...4
Starbucks Frappuccinos and Double Shots...6.5
Assorted Naked juices...6.5
GVR bottled water...4
Energy drinks, Red Bull or Monster...6.5

Turkey Club

Shaved roasted turkey, Applewood smoked bacon, lettuce, sliced tomatoes, sliced red onions, and basil-mayonnaise on a freshly baked croissant

Ham & Cheese

Black forest ham, Jarlsberg swiss, lettuce, sliced tomatoes, and sliced red onions on ciabatta

Roast Beef

Rare roast beef, lettuce, sliced tomatoes, sliced red onions, house-made boursin cheese spread on a hoagie

Italian

Assorted cured Italian meats and provolone cheese, pepperoncini-kalamata olive tapenade, sliced tomatoes, sliced red onions, and crisp lettuce on a hoagie

Mediterranean Salad

A blend of chopped romaine, mixed greens, pepperoncinis, kalamata olives, julienne peppers, sliced red onions, cherry tomatoes, cucumber spears, garbanzo beans, feta cheese with a lemon-oregano vinaigrette

Cobb Salad

A blend of chopped romaine, mixed greens, chopped eggs, diced tomatoes, crumbled bleu cheese, bacon bits, and red wine vinaigrette

Charcuterie Trav

Chef's selection of cured Italian meats and cheeses, grapes, dried apricots and crackers

(Minimum of 20 guests / price per guest)

Luncheon Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced 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

GVR Deli Buffet...42

- Chef's selection of hot soup
- Roasted fingerling purple potato salad
- Apple cider country cole slaw
- Curried chicken salad with candied pecans and grapes
- Lump crab and orecchiette pasta salad
- California mixed greens, assorted vinaigrettes and herbed croutons
- Display of carved deli meats to include: peppered roast beef, honey smoked ham, roast turkey, Genoa salami
- Deli pickles, sliced Bermuda onions and tomatoes
- Swiss, pepper jack, cheddar, and provolone
- Imported country mustard, horseradish and mayonnaise
- Wheat, white, sourdough, marble rye breads, and Kaiser rolls
- Assorted miniature pastries, tarts, and cakes
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

*Enhancement...5 (per person)

• Hand-carved hot pastrami or corned beef

*Uniformed Chef's Fee \$175.00 (2 hour maximum)

(Minimum of 20 guests / price per guest)

Luncheon Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced 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

Soup and Sandwich Buffet...43

- Chef's selection of hot soup
- Seasonal garden salad, assorted dressings
- Roasted red and gold beet salad
- Orzo pasta salad with Kalamata olives, cherry tomatoes, feta cheese, and pine nuts

Choice of Three Sandwiches:

- Shaved turkey, applewood smoked bacon, tomato, and lettuce croissant
- Rare roast beef, Boursin® cheese, sundried tomato and red onion wrap
- Marinated grilled shrimp Caesar salad wrap
- Grilled garden vegetable with hummus wrap
- Pulled chicken, granny smith apples, brie, and apple dressing wrap
- Tenderloin of beef, caramelized onions, herbed aioli and Swiss panini
- Grilled chicken chipotle, pepper jack cheese, roasted red bell peppers panini
- Grilled portabello, caramelized onions and roasted red peppers, pesto aioli, Maytag™ bleu cheese panini
- Honey baked ham, smoked cheddar cheese, applewood smoked bacon panini
- Assorted potato and terra vegetable chips
- Whole fresh fruit
- Assorted bakery cookies and brownies
- Assorted Rice Krispy Treats[™]
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

(Minimum of 20 guests / price per guest)

Luncheon Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced 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

Soup and Salad Buffet...40

- Choice of Two Soups:
- Chili with shredded cheddar and diced onions
- Tomato bisque
- Southwestern tortilla
- Miso soup
- New England clam chowder
- Tuscan Italian potato
- Chilled heirloom tomato gazpacho
- Creamed asparagus
- Roasted fingerling potato vichyssoise
- Savory baby spinach, mixed seasonal greens, chopped romaine, baby shrimp, chopped grilled chicken, julienned ham, roast beef, assorted teardrop tomatoes, chopped egg, mushrooms, cucumber, sliced peppers, chopped bacon, shredded cheddar, black olives, broccoli, crumbled blue cheese, marinated artichokes, julienned carrots, shoe string beets, garlic croutons, and dressings: sour cream ranch, Thousand Island, Italian, fat-free Italian, Caesar, balsamic vinaigrette
- Mini penne, Kalamata olives, salami, mortadella salad
- Minted fruit salad shooters
- Composed Chinese chicken salad
- Black bean, roasted sweet corn, and roasted peppers salad
- Baked potato bar of russet and sweet potatoes
- Assorted freshly baked country rolls
- Assorted bars (lemon bars, blondies, brownies, magic bars)
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

(Minimum of 20 guests / price per guest)

Luncheon Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced 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 Streets of Venice...48

- Minestrone verdure with grated Romano
- Pesto chicken, arugula, pine nuts, shaved parmesan
- Buffalo mozzarella and beefsteak tomatoes, fresh basil and extra virgin olive oil
- Marinated mini peppers and wild mushroom salad
- Romaine lettuce with shaved Asiago, garlic croutons and classic Caesar dressing
- Pan seared sea bass, diced tomatoes, Kalamata olives, capers and onion broth
- Chicken Marsala, sautéed wild mushrooms
- Grilled vegetable lasagna, cherub tomato sauce
- Italian sausage ragoût, parmesan polenta cakes
- Grilled asparagus, lemon EVOO, toasted pine nuts
- Assorted freshly baked focaccia and ciabatta bread
- Tiramisu
- Orange scented cannolis
- Seasonal berries with sabayon
- Raspberry lemon panna cotta
- Pistachio cherry bombe
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

(Minimum of 20 guests / price per guest)

Luncheon Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced 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 Picnic...45

- Apple cider country cole slaw
- Red bliss potato salad, applewood smoked bacon, whole-grain mustard vinaigrette
- Mixed green salad, assorted dressings
- Penne pesto salad
- Assorted sliced cheddar and Swiss cheeses
- Bermuda onions, sliced beefsteak tomatoes, deli pickles, relish, ketchup, imported mustards, and mayonnaise

Choice of Three Items:

- Buttermilk fried chicken
- Pan-seared salmon fillet
- Wisconsin bratwurst, beer braised sauerkraut
- Barbecue breast of chicken
- Freshly ground grilled sirloin steak, freshly baked buns
- New York kosher dogs, sauerkraut and freshly baked buns
- Individual chicken potpies

Choice of Three Items:

- Barbecue honey baked beans
- Chipotle spiced potato wedges
- Grilled chili spiced corn cobbettes with sweet butter
- Mashed potatoes with brown gravy
- Applewood smoked bacon, white cheddar macaroni and cheese
- Sweet potato fries
- Strawberry shortcake
- Lemon meringue tart
- Banana cream pie
- Chocolate cream pie
- Pecan bar
- Freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son's™ teas

Dinner by Design

(Three-course minimum with entrée) (Minimum of 10 guests / price per guest)

Dinner service includes freshly baked artisan rolls and sweet butter; freshly brewed coffee, decaffeinated coffee, and a selection of Harney and Son'sTM teas.

Chilled Plated Appetizers

Seafood Trio...14

Trio of ahi, salmon, and crab

Traditional Chilled Shrimp Cocktail...16
Fresh lemon, horseradish

Carpaccio of Beef...16 Spicy mustard dressing, frissée, pretzel sticks

Duo of Crab...18
Salad of sweet roasted corn and lump crab salad, pomegranate, asparagus spears, with crab cake and micro greens salad

Insalata di Mele...14
Prosciutto, celery root, apples, micro intensity mix, micro chives, cider-mustard dressing

Citrus Carpaccio...14
Citrus carpaccio, watercress, champagne vinegar

Hot Plated Appetizers

Manilla Clams...13
White wine, garlic, parsley, garlic-rubbed crostini

Grilled Jumbo Shrimp...18 Celery root purée, basil oil

Wild Mushroom Ravioli...14 Porcini cream, frizzled leeks

Cabernet Braised Beef Short Rib...16 Caramelized root vegetables, potato purée

Pan Seared Sea Scallops...16
Potato pancake, apricot demi, micro basil

Harvest Mushrooms Napoleon...14
Fine herbs, Boursin® cheese

Chilled Soups

Chilled Heirloom Tomato Gazpacho...9
Diced peppers, garlic toast, sour cream

Creamed Asparagus...9
Crème fraîche

Roasted Fingerling Potato Vichyssoise...9

Hot Soups

Tomato Bisque...10
Grilled cheese croutons

New England Clam Chowder...11

Lobster Bisque...13

Southwestern Tortilla Soup...10

Potato Leek Soup...10 Fried leeks, white truffle oil

Roasted sweet corn chowder...10

Tuscan Italian potato soup...9

White Bean Velouté...10 Sous vide shredded short ribs

Miso Soup...10 Rice noodles, shiitake mushrooms, baby bok choy

Composed Plated Salads

Watermelon and Heirloom Tomato...12
Compressed watermelon salad, heirloom tomato, micro greens

Pear and Arugula...11
Pear and gorgonzola tatin, micro arugula salad

Asparagus and Poached Egg...12
Green and white asparagus, frissée salad, poached eggs, pancetta

Wedge Salad...12
Baby iceberg, crisp bacon, gorgonzola, white French dressing

Tomato and Mozzarella...11
Buffalo mozzarella, beefsteak tomatoes, sourdough crisps, micro basil

Duck Confit...12

Duck confit, Asian pear, candied walnut, cider vinaigrette

Baby Romaine Lettuce...12
Asiago croutons, classic Caesar dressing

Tender Mâche, Lolla Rosa, Watercress...11
Roasted apple purée, candied apple crisps, spiced walnuts, gorgonzola

Tenderloin of Beef...14
Baby iceberg, romaine hearts, Maytag™ bleu cheese, crisp onion rings

Poultry Entrées

Stuffed Chicken Breast, Prosciutto, Artichoke Mushrooms and Chardonnay Garlic Sauce...39 Garlic mashed potatoes, seasonal vegetables

Pan-Seared Organic Free Range Chicken...40
Porcini polenta cake, wild mushroom demi

Meyer Lemon Glazed Chicken...38 Asparagus, spring pea shoot risotto

Macadamia Nut Crusted Chicken...39 Molokai sweet potato, crispy onion rings, pineapple relish, pineapple chicken jus, seasonal vegetables

Duck Leg Confit...42
Confit of duck leg and breast, lentils, granny smith apples

Seafood Entrées

Pan Seared Miso Sea Bass...54
Baby bok choy, sweet potato tempura

Scottish Grilled Salmon...45 Parsnip purée, braised chard

Grilled Swordfish...46
Chickpea lentil rice, jumbo asparagus, citrus relish

Horseradish and Potato Crusted Salmon...45 Lemon butter sauce served on roasted fingerling potatoes, wilted spinach

Pan Seared Snapper...44
Saffron mashed potatoes, seasonal vegetables in saffron broth

Seafood Cioppino...48
Medley of shrimp, scallop, clams, Chilean sea bass, crab
on buccatini pasta served with garlic bread crostini display

Pan Roasted Halibut...46
Dijon and chervil on toasted orzo pilaf, tender wilted greens

Meat Entrées

Grilled 16 Oz. New York Steak...59
Steak butter, demi-glace, asparagus, white cheddar pomme duchesse

Filet Mignon Topped With Gorgonzola Stuffed Portobello Mushroom Cap...52 Balsamic peppercorn sauce, asparagus, tomato-basil custard potatoes

Prosciutto Wrapped Filet...54
Porcini mushroom risotto cake, grilled asparagus,
Madeira reduction

Pan Seared Bone-In Rib eye...56 Twice baked black truffle potato, steamed asparagus, black truffle demi-glaze

Tenderloin of Beef with Roasted Shallots...49 Cabernet demi, roasted root vegetables, gorgonzola mashed potatoes

Sautéed Veal Scaloppini, Marsala-Cremini Mushroom Sauce...48 Puréed butternut squash, garlic broccolini

Lamb and Pork Entrées

Garlic Basted Double Cut Lamb Chop...48
Feta and zucchini cakes, kiln-dried tomatoes, Kalamata confit

Boneless Grilled 14 Oz. Pork Loin...40

Apple raisin chutney, braised Tuscan kale, apple brandy reduction

Curry Rubbed Rack of Lamb...48 Israeli couscous, dried fruit, mint oil

Dijon Crusted Lamb...46
Truffled wild mushrooms, roasted fingerling potatoes

Double Cut Pork Loin Chop...49
Dried fig, Madeira wine sauce, wild rice, toasted pecan pilaf, root vegetables

Combination Entrées

Grilled Tenderloin of Beef and Lobster Tail...82 Seasonal vegetable, roasted garlic duchess potato

Dijon Breaded Lamb Chops and Horseradish Crusted Salmon...60 Seasonal vegetable, roasted herbed potato

Grilled Tenderloin of Beef and Pan Seared Sea Bass...74 Seasonal vegetable, caramelized leek potato au gratin

Grilled Tenderloin of Beef and Crown Of Shrimp Stuffed With Lump Crab...72 Seasonal vegetable, wild mushroom risotto cake

Vegetarian Entrées

Sweet Corn Cakes...39
Roasted vegetable ratatouille, chipotle cream

Miso Glazed Tofu...39 Sautéed bok choy, sweet potato tempura

Wild Mushroom Pappardelle...40 Roasted garlic cream sauce

Asparagus, Peas, Meyer Lemon Risotto...42

Grilled Vegetable Ratatouille "Vol-au-vent"...42 Roasted red pepper coulis

Margherita Pasta...40 Cherub tomato sauce, basil, buffalo mozzarella

Dessert

Tiramisu Nouveau...12

Silky mascarpone cream, hazelnut cake, espresso chocolate cream

Trio of Panna Cotta...13

Raspberry lemon, buttermilk blueberry, tropical

"The Rock"...14

Caramel chocolate mousse, pistachio sabayon, brandied cherries, almond nougatine

Individual New York Style Cheesecake...12

Vanilla bean cheesecake, mixed berry coulis

White Chocolate Strawberry Pyramid...13

White chocolate mousse and brownie, strawberry cream, sautéed strawberries

"Peanut Butter and Chocolate"...14

Milk chocolate brownie, peanut butter crunch, smooth chocolate cream, salty peanut ice cream

Molton Chocolate Cake...14

Caramelized bananas, vanilla bean ice cream

"Exotic Bar"...13

Passion fruit-mango mousse, coconut sponge, coconut crisp, pina colada sauce

Crème Brûlée...13

Vanilla bean infused, Grand Marnier raspberries

(Minimum of 20 guests / price per guest)

Dinner Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced water

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The Cook Out...74

- Chili and all the fixings
- Red bliss potato salad, applewood smoked bacon, whole grain mustard vinaigrette
- Smoked chicken farfalle, pancetta, peas, pesto mayo
- Field greens, assorted dressings
- Watermelon slices
- Apple cider country cole slaw
- Warm biscuits with apple honey butter

Choice of Four Items:

- Dry rub mesquite-smoked pork ribs
- Cedar plank salmon steaks
- Quartered roasted chicken breasts
- Barbecue beef brisket
- Barbecue beef ribs
- Barbecue pulled pork sandwiches

> Choice of Three Items:

- Seasonal vegetables
- Roasted Yukon gold and jumbo yam spears
- Rice and beans
- Beer battered onion rings
- Barbecue honey baked beans
- Chipotle spiced potato wedges
- Gilled corn on the cob
- Mashed potatoes with brown gravy
- Applewood smoked bacon, white cheddar macaroni and cheese
- Sweet potato fries
- Sweet potato pie
- Assorted cheesecake
- Lemon icebox cookies
- Warm apple streudel

(Minimum of 20 guests / price per guest)

Dinner Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced water

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The Islander...88

- Coconut chicken soup
- Assortment of sushi and nigiri: (3 pieces total per person) sesame seared ahi tuna, avocado, spicy tuna, spicy crab cucumber, and spam musubi roll
- Spicy shrimp and mango salad
- Big island greens, assorted tropical dressings of strawberry, mango-orange, pineapple
- Steamed seasonal vegetables
- Island fried rice
- Steamed jasmine rice
- Mashed Molokai sweet potatoes with Maui sweet onion strings

> Choice of Three Entrées:

- Kalua pork
- Mahi mahi almondine
- Mochiko chicken
- Ginger-soy braised short ribs of beef
- Pork katsu curry
- Teriyaki ginger braised short ribs of beef
- Coconut tuille cookies
- Haupia Malibu shooter
- Exotic breton tart
- Caramel macadamia nut tart
- Chocolate caramelized banana cake

(Minimum of 20 guests / price per guest)

Dinner Service Dinner Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced 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 Merchant of Venice...110

- Minestrone soup
- Antipasti platter
- Beef carpaccio, shaved parmesan, frissée, fried capers, lemon caper dressing
- Buffalo mozzarella and tomatoes, fresh basil and olive oil
- Hearts of palm, tomato, onion salad
- Baby romaine lettuce with shaved asiago, garlic croutons and classic Caesar dressing
- Assorted freshly baked focaccia breads, herbed flatbreads

*SAUTÉ STATION (chef fee required)

- Shrimp scampi
- Penne pomodoro, fresh basil and extra virgin olive oil

Choice of Three Entrées:

- Veal medallions, prosciutto and allegro cheese glaze
- Rotisserie chicken, caramelized cipollini onions and braised fennel
- Grilled sea bass, garlic-stuffed olives, toasted almonds and fresh tomatoes
- Medallions of beef topped with gorgonzola stuffed portobello caps and marsala sauce
- Branzino with cherub tomato sauce
- Sicilian pistachio crusted rack of lamb with Mediterranean ratatouille
- Porcini polenta cakes
- Zucchini sautéed with oregano and tomatoes
- Garlic buttered asparagus with toasted pine nuts
- Assorted gelatos
- Fresh strawberries, white balsamic sabayon
- Mascarpone praline crunchy gâteau
- Pistachio milk panna cotta
- Assorted Italian cookies

*Uniformed Chef's Fee \$175.00 (2 hour maximum)

(Minimum of 20 guests / price per guest)

Dinner Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced 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...82

- Albóndigas soup
- Ceviche of sea bass, shrimp, scallops
- Cilantro, orange, jicama salad
- Roasted poblano peppers, goat cheese dressing
- Santa Fe salad, mushroom, tomato, cucumber, sprouts, sunflower, carrot and tomatillo vinaigrette

Entrées:

- Shrimp fajitas and condiments
- Fried fish tacos, poblano chili aioli
- Chicken tamales, tomatillo salsa
- Smoked cheese enchilada
- Cilantro lime marinated flank steak
- Fire roasted vegetables
- Spanish rice
- Ranchero beans
- Assorted warm churros, cajeta sauce
- Crème catalan
- Assorted tres leches shooters
- Spiced chocolate cake
- Mexican coconut cookie

(Minimum of 20 guests / price per guest)

Dinner Service includes freshly brewed coffee, decaffeinated coffee, a selection of Harney and Son's teas™, iced tea, and iced 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 Pacific...90

- Hot and sour soup
- Fresh shrimp spring rolls
- Grilled Japanese eggplant and tofu, miso vinaigrette
- Mandarin orange glazed duck salad with fresh field greens
- Assorted dim sum vegetable pot stickers, baked char shu bao, pork shumai

Choice of Three Entrées:

- Miso glazed sea bass, braised baby bok choy
- Thai green coconut curry, chicken, green vegetables, lemon grass
- Shrimp chow mein, Hong Kong style
- Szechuan beef, green onions, crispy noodles
- Spicy & salty pork chops
- Orange glazed chicken tenders
- Korean style beef short ribs
- Stir fried vegetables
- Stir fried rice
- Steamed rice
- Fortune cookies
- Coconut bun
- Almond cookies
- Mango crème brûlée
- Chocolate Chai tea pot de crème

Hors d'œuvres

(Minimum order of 10 pieces of each selection)

Cold Selections (priced by the piece)

Lump crab, avocado purée...5.5

Compressed melon and prosciutto skewer...5

Roasted gold and yellow beets, chèvre towers...4.5

Cone of smoked salmon tartar, asparagus cream...4.5

Strawberries stuffed with balsamic black pepper cream cheese...4

Roast beef and brie on toasted baguette, tomato, and horseradish marmalade...4.5

Seared ahi tuna and ginger on sesame, maki sushi rice, wasabi caviar...5

Tomato and buffalo mozzarella, basil and extra virgin olive oil in spoon...4.5

Smoked duck, minted Grand Marnier compressed cantaloupe, diced mango...4.5

Curry Chicken, citrus micro greens, on curried flat bread...4

Ahi tuna poke, sesame wonton cone...5

Watermelon gazpacho shooter...4

Smoked tomato gazpacho shooter...4

Smoked chicken, cojita cheese, jalapeño puff...4.5

Hot Selections (priced by the piece)

Boursin® stuffed mushroom...4

Wild mushroom duxelle vol-au-vent...4

Chorizo, fontina cheese stuffed in red potato cup...4

Caprese pizza...4

Fire cracker shrimp, spicy aioli in Chinese to-go box...5.5

Chicken dumplings, plum sauce...4

Ginger beef satay, soy chili glaze...5.5

Pork potstickers, ginger-soy dipping sauce...4

Vegetable spring rolls, hot mustard and plum sauce...4

Coconut shrimp, chili plum sauce...5.5

Vegetable samosa...4

Bratwurst wrapped in butter dough, whole grain mustard sauce...4

Feta crusted lamb chops, olive ragoût...7.5

Blue crab cakes, lemon, caper aioli...6

Ricotta and pesto crescents...4

Beef empanadas, chimmi churri sauce...4

Bacon wrapped shrimp, pepper jack cheese...6

Barbecue beef in jalapeño biscuit...4

Chicken cordon bleu...4.5

Tandoori chicken, yogurt dip...4.5

Seared tenderloin of beef, caramelized pearl onions, light demi-glace glaze...6

Bruschetta of grilled tenderloin, garlic tapenade spread, shaved asiago...6

Truffled mac n' cheese balls with white cheese dipping sauce...4.5

Reception Displays

Imported & Domestic Cheese Platters

Garnished with dried fruit, grapes, stone ground mustard, English crackers and artisan breads Small (serves 25)...300
Medium (serves 50)...425
Large (serves 100)...550

Garden Vegetable Platters

Hummus, baba ghanoush, ranch and fine herb dips with pita crisps Small (serves 25)...275
Medium (serves 50)...400
Large (serves 100)...525

Harvest Seasonal Fresh Fruit & Berries

Lemon-yogurt dip Small (serves 25)...275 Medium (serves 50)...400 Large (serves 100)...525

Antipasti Platters

Assorted Italian cheeses, cured meats with roasted peppers, olives, pepperoncini, stuffed cherry peppers, fresh anchovies, grilled and marinated vegetables

Small (serves 25)...375

Medium (serves 50)...500

Large (serves 100)...650

Grilled Vegetable Platters with Balsamic Glaze

Fresh garden vegetables lightly marinated and char-grilled, seasoned with herbs and spices, roasted red pepper aioli and société bleu dip Small (serves 25)...375
Medium (serves 50)...475
Large (serves 100)...625

Reception Snacks

(Each order serves 25 guests)

Assorted deluxe mixed nuts...35

Terra vegetable chips...55

Honey roasted peanuts, almonds or cashews...35

Southwestern blue and white corn tortilla chips with salsa and guacamole...55

Pretzels, potato chips or cheddar goldfish crackers...55

Sesame and onion bread flats and lavosh crackers with Mediterranean olive dips...55

Kettle potato chips...55

Blue and white corn tortilla chips with smoked anasazi bean dip...55

Seafood Displays

Seafood on Ice – per piece (cocktail sauce, stone ground mustard and fresh lemon)

Split Maine lobster tails... Market Price

Jumbo shrimp cocktail...6.75

Alaskan king crab claws...6.75

King crab legs (3" sections)...7.5

Alaskan oysters...5.5

Clams on the half shell...5.5

Seafood Platters

Grilled Shrimp Platters

Chilled shrimp marinated with extra virgin olive, lemon, garlic, fennel, basil, oregano,

tomatoes, and olives

Small (serves 25)...**300**

Medium (serves 50)...425

Large (serves 100)...550

Peppered Seared Ahi Tuna Platters

Ocean garden salad, wasabi, sesame glaze and tamari

Small (serves 25)...425

Medium (serves 50)...525

Large (serves 100)...675

Scottish Smoked Salmon Side (serves 25)...375

Accompanied by dill sauce, horseradish cream, lemon, capers, red onions, black bread and onion flats

*Assorted Sushi...550 (per 100 pieces)

Served with pickled ginger, soy and wasabi

*Available with Sushi Chef at \$250.00 (2 hour maximum)

Custom Ice Carvings

Please contact your catering specialist for more information

Reception Stations and Action Stations

(Minimum of 20 guests / price per guest)

Southwest Fajita Bar...19

Grilled marinated chicken and steak, grilled green and red peppers, sweet grilled onions, warm flour tortillas, roasted tomato salsa, shredded cheddar, guacamole, jalapeño peppers, chopped cilantro, black bean salsa, mango salsa and sour cream

The Mezze Table...19

Tastes of traditional Greek and Middle Eastern flavors, including: Greek country salad, tomatoes, cucumber, green pepper and feta cheese; assorted pita breads, hummus, tahini and baba ghanoush; stuffed vine leaves with tzatziki dipping sauce; freshly prepared falafel, pita, hummus, shredded lettuce and tomatoes

Chinese Lettuce Wrap Bar...19

Ancient blend of hoisin pork, ginger chicken and garlic-chili shrimp, served with crisp lettuce leaves. Accompanied by scallions, bamboo shoots, diced water chestnuts, roasted cashews, chili and soy sauce

*Sauté Bar (priced per piece, minimum order 100 pieces of each selection)

A uniformed chef prepares classic favorites

- Jumbo prawns pomodoro...8.5
- Chicken breast angelo...**6.5**
- Veal medallions (loin) marsala...11.5
- Beef tournedos au poivre...11.5

*Pasta Bar (choice of three)...19

Served with crushed red peppers, parmesan cheese and warm focaccia

- Penne pasta pomodoro
- Rigatoni bolognese
- Tortellini, asiago cream, peas, pancetta and basil
- Lumache, oven-dried tomatoes, sweet Italian sausage, fennel and sunburst squash
- Farfalle, shrimp and lemon thyme sauce
- Fusilli, extra virgin olive oil, grated pecorino, seasonal vegetables and herbs
- Wild mushroom ravioli, caramelized onion and sun-dried tomatoes
- Butternut squash ravioli, sage brown butter

*Slider Bar (choice of three)...21

- Slider doas
- Kobe beef sliders
- BBQ pulled pork
- Philly steak
- Teriyaki chicken
- Grilled pineapple, sweet Hawaiian roll
- Portabellini, Pesto Aioli
- Crab cake, lemon aioli

Served with all the appropriate condiments

*Uniformed Chef's Fee \$175.00 (2 hour maximum)

*Martini Potato Bar (choice of three)...19

My Own Private Idaho

Yukon gold mashed potatoes, applewood smoked bacon, cheddar cheese, chives and sour cream

The Italian

Roast garlic mashed potatoes, shrimp scampi

The Midwestern

Horseradish mashed potatoes, braised short ribs, tobacco onions

The Deep South

Buttermilk and black pepper mashed potatoes, southern fried chicken

The Sicilian

Parmesan mashed potatoes, charred caponata olive relish, basil oil

South-Of-The-Border

Chipotle mashed potatoes, pork carnitas, green onions, pepper jack cheese

The Islander

Mashed purple potato, kalua pork, Maui onion straws

The Orient

Wasabi mashed potatoes, firecracker shrimp, crispy noodles

*Risotto Bar (choice of three)...20

The Tuscan

Herbed sun-dried tomato risotto, pancetta, English peas, reggiano cheese

The Lobster Pot

Lemon chive risotto, Maine lobster and roasted sweet corn, chanterelles

Rue de Paris

Fine herb risotto, confit of duck with winter vegetables, caramelized shallots, champignons

The Spaniard

Squid ink risotto, fried calamari rings, crème fraîche

The Capri

Basil risotto, garlic shrimp, asparagus tips, prosciutto, roasted peppers

From The Gulf

Whole grain mustard risotto, jumbo lump crab with smoked morels, chives, lemon stilton

Tokyo Road

Tamari soy risotto, barbecue pork, shiitake mushrooms, wilted mizuna, red mustard greens

Carving Displays

*Steamship Round of Beef (serves 150)...795

Assortment of miniature split rolls, creamed horseradish, whole grain mustard, herb mayonnaise

*Choice of Tenderloin of Beef (serves 25)...450

- Served with sourdough silver dollar rolls, ground mustard, creamy horseradish sauce
- Madeira glazed
- Black, white, and pink peppercorn
- Crusted Wellington
- *Whole Tom Turkey (serves 40)...325 Multi-grain and country French rolls, sage mayonnaise, cranberry onion relish
- *Roasted Rack of Lamb Provençal (serves 7)...130 Sliced French country baguette, sun-dried tomato tapenade, Dijon mustard
- *Horseradish Crusted Prime Rib of Beef (serves 50)...425 Assortment of miniature split rolls, creamed horseradish, whole grain mustard, herb mayonnaise
- *Bourbon Glazed Ham (serves 50)...295 Multi-grain silver dollar rolls, Dijon mustard, honey aioli
- *Cedar Plank Salmon Sides (serves 20)...275 Cardamom and mustard rubbed, dilled horseradish aioli, dill soft rolls
- *Spinach and Potato Streusel (serves 20)...275 Garlic chive and dill cream, soft potato rolls

Carving Station Steak House Inspired Enhancements (per person)...8

Creamed corn Creamed spinach Roasted garlic potatoes Horseradish whipped potatoes Roasted heirloom fingerling potatoes Mac and cheese Scalloped potatoes

Wild rice pilaf Fresh biscuits and gravy Sweet corn bread pudding Roasted root vegetables

Whipped sweet potatoes

Caramelized onions and wild mushrooms

*Uniformed Chef's Fee \$175.00 (2 hour maximum)

Desserts

(Minimum of 50 guests / price per guest)

Dessert Table...33

- Chocolate covered strawberries
- Assorted mini crème Brûlée
- Chocolate tart
- Lemon madelines
- Chocolate pistachio cookie
- Assorted floating islands
- French macaroons
- Cheesecake tart

- Mocha mousse cake
- Passion apricot pâté de fruit
- Chocolate caramel
- Hazelnut chocolate crunch bar
- White, milk, and dark chocolate fondue with assorted fresh fruit and pound cake

*Dessert Upgrade I...10

Sundae Bar

Assorted ice creams with the following toppings: chocolate, strawberry and caramel sauces, whipped cream, chopped nuts, crushed Butterfinger™, crushed Oreos™, crushed Heath Bar™, Mini M&M's™, maraschino cherries

*One attendant per 50 people for ice cream station required at \$50 per hour.

*Dessert Upgrade II...12

Ice Cream Sandwich Bar

Vanilla, chocolate, strawberry, coffee ice creams Chocolate chip, oatmeal, double chocolate chip, peanut butter Snickerdoodle, white chocolate macadamia nut cookies rolled in choice of nuts, sprinkles, crushed OreosTM, toffee

*One attendant per 50 people for ice cream station required at \$50 per hour.

*Dessert Upgrade III...12

The Final Act

Served with vanilla bean ice cream

- Choose Two:
- Bananas foster
- Caramelized sweet pineapple
- Imported black cherries jubilee
- Classic crêpes Suzette, Grand Marnier

Dessert Upgrade IV...17

Selection of Alcohol Infused Cupcakes

Chocolate raspberry Chambord
Toasted hazelnut Frangelico
Orange crème-cickle, vanilla vodka

Orange crunch Grand Marnier Fresh and crisp mojito Lemon meringue, limoncello

Dessert Upgrade V (per Drink)...12

International Coffee Favorites

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

^{*}Uniformed Chef's Fee \$175.00 (2 hour maximum)

Bar Packages

*The Open Bar (based on consumption)

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Bartenders use a $1-\frac{1}{4}$ ounce jigger for all standard drinks. Charged on a per-drink basis reflecting the actual number of drinks consumed, paid by the sponsoring organization. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge and Nevada state sales tax

Deluxe cocktails...8.5
Premium cocktails...9
Wines by the glass...9
Domestic beer...6
Microbrew beer...8
Imported beer...7.5
Soft drinks...4
Juices...4
Mineral waters...4
Cordials, cognacs, ports...12

*The Cash Bar (paid by guests)

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Bartenders use a 1 – 1/4 ounce jigger for all standard drinks. Charged on a per-drink basis reflecting the actual number of drinks consumed, paid by the guest ordering the drink. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of service charge and Nevada state sales tax

Deluxe cocktails...9.50
Premium cocktails...10
Wines by the glass...10
Domestic beer...7.50
Microbrew beer...9.50
Imported beer...9
Soft drinks...5
Juices...5
Mineral waters...5
Cordials, cognacs, ports...14

*The Hourly Bar (unlimited drinks, priced per person)

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Hourly bar packages do not include cognacs and cordials. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge and Nevada state sales tax

One hour:	deluxe brands24	premium brands26
Two hours:	deluxe brands30	premium brands32
Three hours:	deluxe brands36	premium brands40
Four hours:	deluxe brands42	premium brands46
Five hours:	deluxe brands48	premium brands52

^{*} Bartenders are required at a charge of \$175.00 per 100 people unless otherwise noted.

Bar Enhancements

The Punch Bowl (per gallon)

Fresh fruit non-alcoholic punch...67

Sparkling wine punch...100

The Sunrise Special (20-person minimum)

Traditional bloody mary...9 each

House champagne mimosa...9 each

South-of-the-Border...12 each

Exotic margaritas or tequila shooters made from the finest tequilas; choose from peach, strawberry, mango or lime

Bar Selections

Premium Liquor Brands

Absolut vodka, tanqueray gin, jack daniel's bourbon whiskey, crown royal canadian whiskey, chivas regal scotch whiskey, bacardi, sauza conmemorativo tequila, christian brothers brandy

Deluxe Liquor Brands

Smirnoff no. 21, beefeater gin, Jim beam bourbon whiskey, canadian club whisky, dewar's scotch whisky, bacardi light rum, sauza gold tequila, christian brothers brandy

Cordials, Cognacs, Scotches

B&B, baileys, grand marnier, sambuca, kahlua, frangelico, amaretto disaronno, courvoisier, chivas regal

Wine by the Glass

House chardonnay, cabernet sauvignon and merlot

Domestic Beers

Budweiser, bud light, miller lite, michelob, michelob ultra light, coors lite, mgd, o'doul's

Micro Beers

Gordon Biersch seasonal microbrew selection

Imported Beers

Heineken, amstel light, corona

Soft Drinks

Pepsi, diet pepsi, sierra mist, ginger ale, club soda, tonic water

Juices

Orange, grapefruit, cranberry, and pineapple

Mineral Water

Still and sparkling water



Founded in 1977, Matanzas Creek Winery was one of the Sonoma County pioneer wineries focused on created handcrafted premium quality wine. Located in the northwest corner of Sonoma Valley, Matanzas Creek's home is the Bennett Valley on the site of a former dairy. The scenic grounds showcase beautiful sculptures and a fragrant lavender garden with more than 4,500 plants. The Sonoma Vineyard Adventure at Matanzas Creek Winery features a walk that includes seeing Merlot, Malbec and Grenache wine grapes.

Merlot, Matanzas Creek, Bennett Valley, Sonoma, CA

A stunning new Merlot with bright ruby red color, pronounced aromatics of plums, blueberries, black mulberries, vanilla, nutmeg and chocolate, toffee and dry oregano. Fantastic flavors continue on the palate that are sinuous, juicy, and luscious and supple with an excellent balance of acidity...50

Chardonnay, Matanzas Creek, Sonoma, CA

Since 1977, Matanzas Creek Winery has been focused on creating balanced, elegant wines that are regarded as Sonoma County classics. Chardonnay has long been one of our signature varietals, and the 2010 vintage is an example of what can be achieved when artisan wine making techniques are applied to the marvelous bounty of Mother Nature. A nose of honeysuckle, lemon zest, lily flowers, hint of smoke, hazelnuts, papaya, and underlying notes of green slate minerality. Unctuous mouth feel, with well balanced acidity and compelling structure followed by notes of pineapple and bright citrus...48

Sauvignon Blanc, Matanzas Creek, Sonoma, CA

Our Sauvignon Blanc is crafted to express the grape's natural aromatics. We add texture to the palate by aging a small percentage in fine grain French oak. A majority of the fruit in this vintage came from our vineyards in Knights Valley, which is on the border of Sonoma and Napa counties. An intensely perfumed fresh bouquet of lime, bright pink grapefruit and lemon thyme combined with notes of green melon, pear and papaya. A medium bodied, and fresh food-friendly wine...48

Syrah, Matanzas Creek Bennett Valley, Sonoma, CA

On appearance, the 2007 Syrah is vivid and rich in color. The first nose unveils bright red fruit combined with spicy notes of nutmeg and cinnamon. On the palate, dark cherry and smoke mingle with the wine's soft and supple tannins to produce a round, well-constructed wine...50

Wines

Champagne

MV, Moët & Chandon Imperial, Extra Dry...75 MV, Veuve Clicquot Yellow Label, Brut...85 MV, Nicolas Feuillatte, Brut...60

Moscato d'Asti

Jacobs Creek, Australia...36

Sparkling Wines

MV, Domaine Chandon Brut, CA...42
MV, Domaine Ste Michelle Blanc de Blanc, Brut...36

Light & Refreshing White Wines

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand...36 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand...60 Pinot Grigio, Santa Cristina (by Antinori), Italy...32 Pinot Grigio, Santa Margherita, Valdadige, Italy...48 Riesling, Saint M by Dr. Loosen, Pflaz, Germany...28 White Zinfandel, Beringer Vineyards, CA...25

Chardonnay

Kendall Jackson Vintner's Reserve, CA...38
Robert Mondavi Private Select, CA...42
Sonoma-Cutrer Russian River Ranches, Sonoma, CA...46
Stags Leap Wine Cellars Hands of Time, CA...50

Cabernet Sauvignon

Robert Mondavi Private Select, CA...42 Kendall Jackson Vintner's Reserve, CA...45 Franciscan, Oakville, Napa Valley, CA...52

Merlot

Robert Mondavi Private Select, CA...42 Kendall Jackson Vintner's Reserve, CA...45 Northstar, Columbia Valley, WA...60

Other Reds

Malbec, Terrazas, Argentina...40
Pinot Noir, Robert Mondavi Private Select, CA...42
Pinot Noir, Kendall Jackson Vintner's Reserve, CA...45
Pinot Noir, La Crema, Sonoma, CA...52
Villa Antinori Toscano Red, Italy...40

House Wines

Chardonnay...36
Merlot...36
Cabernet Sauvignon...36
Riesling...32
Pinot Grigio, Santa Cristina (by Antinori), Italy...32

FOOD & BEVERAGE

No food and beverage will be permitted into Hotel from outside premises.

Detailed, written Food and Beverage requirements for each event must be received by Hotel thirty (30) days prior to the event. All Food and Beverage prices are subject to change without notice and may be confirmed ninety (90) days prior to the event. A twenty percent (20%) service charge and current Nevada State sales tax will be added to all applicable charges. Tax-exempt organizations must furnish a valid certificate of exemption to Hotel thirty (30) days prior to the event.

Hotel reserves the right to apply meeting room rental and room set up labor charges.

GUARANTEE

GVR catering department must be notified no later than noon, three (3) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Should actual event attendance exceed 10% of guaranteed attendance, additional labor charges may apply. See the chart below for guarantee due days. This number is not subject to reduction. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance.

The Hotel will not be responsible for providing identical services for more than a three (3%) percent increase in attendance over the guarantee for groups up to 500 guests.

Guarantee is Due Function is Monday Wednesday before Tuesday Thursday before Wednesday Friday before Thursday Monday before Friday Tuesday before Wednesday before Saturday Wednesday before Sunday

OVERSET AND SET MAXIMUMS

Green Valley Ranch "overset" for events in which more than 100 persons or greater are guaranteed, the overset is 3% over the guaranteed figure. In all cases, the "set" will not exceed more than 50 persons over the guarantee. The chef will prepare all items for the set figure. For events of 100 persons or fewer, the guarantee will equal the set.

INCREASES IN GUARANTEES

Please note the following shall apply to all increases in guarantees received within 72 business hours: Guarantee increases over 3% of the original guarantee received 48 to 24 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase.

An increased guarantee within 72 hours will not receive an overset amount. The new guarantee is the set amount. Please note that in some cases GVR may not be able to accommodate increases in food and beverage quantities with previously confirmed menu.

LABOR FEES

- \$ \$175.00 bartender fee will apply per bartender.
- \$175.00 labor fee will apply per chef attendant requested.
- \$250.00 labor fee will apply to events with 25 guests or lower.

NOTIFICATION OF SERVICE CHARGE AND TAX ++ = Plus tax and service charge

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Consult your Catering Manager for pop-up menus and pricing.

SPECIAL MEALS

Kosher and Halal meals are available upon request. Requests must be made with your Catering Manager at least seven (7) days in advance. "Fresh" style meals are available, pricing as follows: breakfast \$45.00 per person, lunch \$65.00 per person, and dinner \$95.00 per person.

ADDITIONAL CHARGES

- 1. For plated menus served as a buffet, a surcharge of \$7.00 per person will apply for all functions 25 persons or more.
- 2. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$5.00 per person will apply for guarantees between 30 and 99 guests.
- 3. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$7.00 per person will apply for guarantees between 10 and 29 guests.
- 4. All pool functions are subject to a minimum F&B spend per person and a set-up fee based upon the area. Pool functions are subject to regulations governing the pool. Please see the destination event guide for further details.
- 8. If full banquet style seating and service is provided for continental breakfasts or boxed lunch, a surcharge of \$2.00 per person will be applied.
- 9. For plated menus served with multiple entrée choices the following guidelines apply; all guests must be served the same starter and dessert course; the highest menu price will apply for all selections; guarantee of each entrée selection is due to Catering Manager at least 3 business days prior to event; guest entrée selection must be identified on place card provided by host. 10. Meeting room setup changes made less than 24 hours prior to a function may incur a labor charge.

GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

- 1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
- 2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
- 3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
- 4. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
- 5. Prices printed and products listed are subject to change without notice.
- 6. Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit should be paid at the time of signing the contract and a substantial additional payment will be required 24 hours before the function. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old.
- 7. The Banquet Event Order (BEO) is the governing document for all goods and services order by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All Banquet Checks presented prior to final billing are subject to an audit and may vary from final invoiced Banquet Checks.