

Breakfast Selections

The Short Stop

Selection of Muffins, Danishes, Coffee Cakes, and Croissants
served with Preserves & Butter, Assorted Chilled Juices,
Fresh Brewed Regular & Decaffeinated Coffee

The Natural

Fresh Chilled Orange, Grapefruit, and Tomato Juices, Basket of Fresh Red and Green Apples,
Apple Cinnamon Muffins, Spiced Apple Walnut Bread, Apple Turnovers, Bagels and Fresh
Whipped Butter and Cream Cheese
Freshly Brewed Coffee and Specialty Teas

Omelet Station

Bacon, Ham, Onion, Mushroom, Tomato, Spinach, Sweet Peppers, Scallion, Cheddar and Jack
Cheeses, Fresh Cracked Eggs,
Egg White and Egg Beaters available

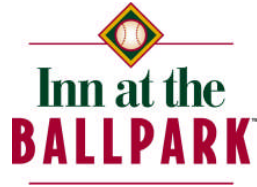
Belgium Waffle Station

Fresh Berries, Vermont Maple Syrup, Fresh Whipped Cream & Strawberry Sauce
Made to Order Waffles

Fresh Bakery Items

Assorted Breakfast Pastries Bagels with Cream Cheese

Assorted French Pastries



Breakfast Buffets

(Minimum of 30 guests)

All Breakfast Buffets are served with Freshly Brewed Regular and Decaf Coffee and Specialty Teas

The Union Station

Assorted Chilled Juices, Sliced Fresh Fruit and Berry Display, Assorted Cold Cereals and Granola, Fluffy Scrambled Eggs, Country Sausage, Crisp Bacon, Home Fried Potatoes, Buttermilk Biscuits and Sausage Gravy, Selection of Muffins, Danishes, Coffee Cakes, and Croissants with Preserves and Butter

The Ballpark Breakfast

Assorted Chilled Juices, Sliced Fresh Fruit and Berry Display, Assorted Low-fat Yogurt, Assorted Cold Cereals & Granola, Fluffy Scrambled Eggs with Cheese and Chives, Apple Crepes with Cinnamon Cream, Country Sausage, Crisp Bacon, Lyonnaise Potatoes, Selection of Muffins, Danishes, Coffee Cakes, Bagels & Cream Cheese and Croissants with Preserves and Butter

ENHANCE ANY BREAKFAST OR BRUNCH BUFFET

*Add Display of Smoked Salmon and Classic Condiments
To Include Chopped Eggs, Diced Onion, Capers,
Sliced Tomato and New York Style Bagels*

Plated Breakfast Selections

Fresh Fruit Plates of Sliced Melons, Pineapple, Sliced Oranges & Grapes with a Fresh Fruit Yogurt Parfait with Strawberries and Banana Nut Muffins

Fluffy Scrambled Eggs, Hash Brown Potatoes, Country Sausage or Bacon

Huevos Rancheros, Home Fried Potatoes, Refried Beans, Flour Tortillas, and Roasted Tomato Salsa

Cinnamon “Dusted” Texas Toast Dredged in Vanilla Egg batter, Sprinkled with Cinnamon Sugar, Mixed Berry Compote, Vermont Maple Syrup
Choice of (1): Hickory Smoked Bacon, Sausage Patties, or Sausage Links

Eggs Benedict with Classic Hollandaise Sauce and Hash Brown Potatoes

Western Scrambled Eggs with Diced Ham, Scallions, Peppers and Jack Cheese, accompanied by Hash Browns, and Buttermilk Biscuits with Sausage Gravy

Warm Flour Tortilla filled with Chorizo and Scrambled Eggs
Served with Refried Beans, Hash Brown Potatoes and Roasted Tomato Salsa

Smoked Nova Lox with Bagels and Cream Cheese, Capers, Sliced Tomatoes, Sweet Onions, & Seasonal Fruit

4oz Petit Filet served with Scrambled Eggs, Tomato Provencal, with Hash Brown Potatoes

*All breakfast are served with Fresh Orange Juice, Assorted Breakfast breads,
Freshly Brewed Coffee and Specialty Teas*



Brunch Buffets

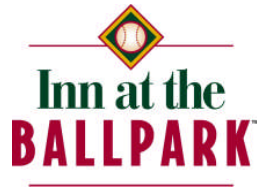
All Brunches are served with Freshly Brewed Coffee and Specialty Teas
(Minimum of 30 guests)

The Cooperstown Brunch

Assorted Chilled Juices, Sliced Fresh Fruit with Yogurt Dip, Fresh Berries with Whipped Cream, Bagels with Cream Cheese and Lox Spread, Eggs Benedict, Fluffy Scrambled Eggs, Cheese Blintzes with Cinnamon Cream and Fruit Topping, Home Fried Potatoes, Romano Crusted Chicken with Lemon Beurre Blanc, Pasta Primavera, Assorted Danish, Muffins, and Croissants, Butter and Preserves

The Boys of Summer Brunch

Assorted Chilled Juices, International Cheese Display, Sliced Fresh Fruit and Berry Display, Fresh Vegetable Crudit  with Ranch Dip, Field Greens with Assorted Dressings and Toppings, Cucumber Dill Salad, Corn and Black Bean Salsa, Tomato Mozzarella Salad, Artichoke and Wild Mushroom Salad, Display of Smoked Salmon and Bagels, and Classic Condiments, Eggs Benedict, Penne Pasta tossed with Grilled Vegetables and Alfredo Sauce, Grilled Breast of Chicken in Sweet Basil Cream,
Freshly Baked Rolls and Sweet Butter, Dessert Display of Tiramisu, Cheesecake, Pecan Pie and 6 Layer Chocolate Cake



Lunch Selections

All lunch entrees are served choice of Salad and dessert. Each entrée includes Chef's Choice of Starch & Vegetable, Assorted Breads, Iced Tea with Lemon, and Regular & Decaffeinated Coffee

Lunch Salads

Field Greens with Endive, Grape Tomato, Cucumber, Carrot, Raspberry Vinaigrette and Creamy Herb Dressing

Classic Caesar Salad with Crisp Hearts of Romaine, Shaved Parmesan and Garlic Croutons

Spinach Leaves with Orange and Grapefruit, Toasted Almonds, Jicama, Sliced Mushroom and Honey Mustard Dressing

Lunch Appetizers

Jumbo Lump Crab & Avocado Cocktail

Cold Boiled Shrimp with Cocktail Sauce and Lemon

Lunch Entrees

Pan Seared Chicken with Artichoke Hearts

Chicken breast crusted with plantain and Chihuahua cheese over Black Bean Sauce

Grilled chicken breast, fresh avocado sauce and Pico de Gallo

Potato crusted tilapia & calamari with vine ripened tomatoes & capers

Roasted Salmon filet with Ceviche Beurre Blanc

Char-grilled salmon with Achiote shrimp salsa

Achiote grilled shrimp & crab fingers with herb fettuccini & lobster sauce

Roasted pork filet mignon with corn tomatillo, grilled shrimp & lump crabmeat

Pan-seared Snapper, shrimp & jumbo lump crab meat with a citrus Habanero Sauce

Beef medallion, Stilton sauce & Portobello fries

Petite filet mignon Oscar with asparagus jumbo crabmeat and béarnaise sauce



Lunch Buffets

Minimum of 30 Guests

All Buffets Include Assorted Breads, Iced Tea with Lemon, and Regular & Decaffeinated Coffee

Bases Loaded

1 Soup, 1 Green Salad, 1 Composed Salad and 1 Seafood Specialty

Choice of:

1 Beef, Fowl or Pork

2 Sides

1 Dessert

The Home Run

1 Soup, 1 Green Salad, 1 Composed Salad and 1 Seafood Specialty

Choice of:

1 Beef and

1 Fish, 1 Fowl or 1 Pork

2 Sides

2 Desserts

The Grand Slam

1 Soup, 1 Green Salad, 2 Composed Salads and 1 Seafood Specialty

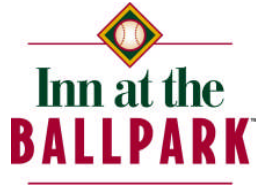
Choice of:

1 Fresh Fish, 1 Beef, and

1 Fowl or Pork

3 Sides

3 Desserts



Soups

Chicken and Andouille Sausage Gumbo with Steamed Rice

Chicken Tortilla Soup

Tomato Basil Soup with Garlicky Croutons

Lobster Bisque with Fino Sherry

Potato Soup

Field of Greens

Add Grilled Chicken or Shrimp to any green salad

Cobb Salad to Include Bleu Cheese, Tomato, Grilled Chicken, Bacon, Egg and Avocado

Field Greens with Assorted Dressings and Toppings

Spinach Leaves with Bacon, Orange and Grapefruit, Toasted Almond, Jicama, Sliced Mushroom and Honey Mustard Dressing

Greek Salad with Feta Cheese, Kalamata Olive, Chickpea, Red Onion, Roma Tomato and Lemon Oregano Vinaigrette

Classic Caesar Salad with Crispy Romaine, Shaved Parmesan & Garlic Croutons

Southwest Style Caesar Salad with Avocado, Roasted Corn, Black Beans, Pumpkin Seeds, Cotija Cheese, and Spicy Caesar Dressing

Composed Salads

Tomato, Basil, and Fresh Mozzarella with Balsamic Vinaigrette

Grilled Chicken Waldorf with Granny Smith Apples and Toasted Walnut

Shrimp, Snow Pea and Red Pepper Salad with Lemongrass Vinaigrette

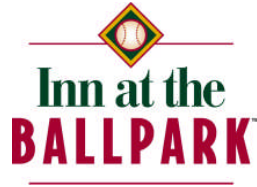
Herbed Couscous with Roasted Vegetables and Extra Virgin Olive Oil

Grilled Vegetable Antipasto Display

Mediterranean Pasta Salad with Feta Cheese, Pine Nut, Sun-Dried Tomato, and Olive

Pesto Chicken and Penne Pasta Salad

Marinated Cucumbers, Tomatoes, Peppers & Poblano Peppers with Cilantro



Seafood Specialties

Crawfish Etouffée

Grilled Shrimp En Brochette with Black Bean and Mornay Sauces

Paella with Lobster, Clams, Mussels, Shrimp and Chicken

Fresh Fillet Creole sautéed with Tomatoes, Onions, Garlic, & Chilies

Jambalaya with Andouille Sausage

Grilled Jumbo Shrimp with Cilantro Lime Sauce and Avocado Pico de Gallo

Fresh Fish

Red Snapper with Whole Grain Mustard Champagne Sauce

Horseradish Potato Crusted Halibut with Wilted Spinach, Bacon and Roasted Peppers

Corn Crusted Redfish with Avocado Beurre Blanc

Seafood Stuffed Flounder

Pan Roasted Snapper with Toasted Almond Citrus Sauce

Grilled Salmon with Balsamic Reduction, Tuscan Olives & Artichoke Hearts

Beef

Beef Tenderloin "Au Poivre" with Cognac Cream Add

Roasted Prime Rib of Beef with Horseradish Cream and Au Jus

Roasted Tenderloin of Beef with Wild Mushroom Ancho Chili Sauce

Marinated London Broil with Peppercorn &, Cabernet Sauce



Fowl & Pork

Oven Roasted Chicken with White Wine, Lemon & Garlic Capers

Pan Seared Chicken with Artichoke Hearts, Sun-Dried Tomato & Basil

Pistachio Crusted Chicken with Orange and Cracked Pepper Cream

Roasted Pork Lion with Raspberry Chipotle Glaze and Natural Jus

Roast Pork Loin with Charred Pineapple Salsa

Chili Smoked Turkey Breast with Cranberry Chutney

Turkey Breast with Rosemary Cream Sauce

Starches

Stuffed Acorn Squash with Wild Rice Mushroom Risotto

Marble Whipped Potatoes (Idaho and Sweet Potatoes)

Bacon and Cheddar Risotto

Green Chili Mac & Cheese

Jalapeno Cheese Grits

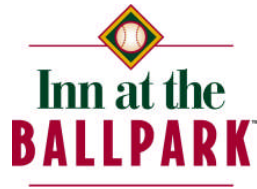
Yukon Gold Au Gratin Potatoes with Geuyere Cheese

Potato Caramelized Onion Torte with Sautéed Spinach

Herb Roasted Fingerling Potatoes

Potato Strudel wrapped in Flaky Pastry with Roasted Red Pepper and Fresh Herbs

Chefs Choice of Starch to complement your Entrée Selection



Vegetables

Bouquetier of Fresh Season Vegetables within Puff Pastry Shell

Bouquetier of Seasoned Fresh Vegetables

Grilled Squash and Zucchini

Grilled Jumbo Asparagus with Herb Butter

Hot Carrot and Jicama Slaw

Steamed Asparagus with Tomato Relish

French Style Green Beans with Almonds

Fresh Green Beans with Bacon and Cilantro

Sautéed Broccolini with Sliced Garlic and Lemon

Sautéed Baby Vegetables

Chefs Choice of Vegetable to complement your Entrée Selection

Desserts

White and Dark Chocolate Mousse in Chocolate Cups

Chocolate Lovers Cake

Key Lime Pie

Tiramisu

Pecan Pie

Crème Brûlée

New York Style Cheesecake

6 Layer Chocolate Cake

Fried Cheese Cake with Fresh Berries and Cream

Carrot Cake

Blueberry Crisp with Vanilla Bean Ice Cream

Caramel Apple Tart



Afternoon Refreshments

Chocoholic

Chocolate covered pretzels, Chocolate Covered Frozen Bananas
Chocolate Covered Strawberries, Dark Chocolate Brownies
Chocolate Chip Cookies and Iced Milk Bar

The Health Bar

Assorted Granola Bars, Yogurt, Tropical Fruit Salad with Honey Poppy Seed Dressing
Ambrosia Nut Mix, Celery & Apples with Peanut Butter

High Tea

Assorted Traditional Finger Sandwiches Including:
Cucumber & Tomato, Egg Salad & Turkey
Assorted Scones with Honey Butter, Mini Pastries
Herbal Teas

On the Midway

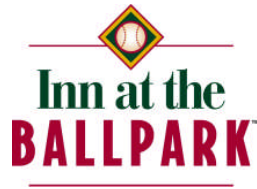
Freshly Popped Corn, Cinnamon Sugar Soft Pretzels
Mini-Corn Dogs with Beer Mustard, Fresh Lemonade & Soft Drinks

The Ice Cream Shop

Vanilla, Strawberry, and Chocolate Ice Creams, Candy Sprinkles
Crushed Cookies, Caramel & Chocolate Sauces, Strawberry Topping
Nuts & Cherries
Coca-Cola & Root Beer Floats

The Java Café

Iced Coffee, Regular & Decaffeinated Coffee, Cocoa, Mini-Marshmallows, Cinnamon & Sugars
A Selection of Flavored Coffee Syrups
Whipped Cream with Freshly Baked Biscotti
Cinnamon & Sugar Twists
Selection of Cookies & Brownies



A La Carte Refreshments

Freshly Brewed Coffee, Teas, and Decaffeinated Coffee

Assorted Soft Drinks

Fresh Orange or Grapefruit Juice

Apple, Tomato, or Cranberry Juice

Iced Tea with Lemon

Old fashioned Lemonade

Bagels with Cream Cheese

Assortment of Breakfast Breads

Freshly Baked Cookies
(Oatmeal Raisin, Chocolate Chip, White Chocolate
Macadamia Nut and Peanut Butter)

Fudge Brownies

Assorted Low-fat Yogurts

Whole Fresh Fruit

Sliced Fruit and Berries w/Yogurt Dip

Candy Bars

Hot Buttered Popcorn

Trail Mix and Mediterranean Snack Mix

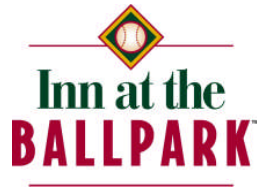
Raspberry Spritzer

Large Hot Pretzels and Assorted Mustards

Assorted Premium Ice Cream Bars

White and Dark Chocolate Dipped Strawberries

Assorted Cup Cakes



Chips & Dips

Chimichuri w/Pita Triangles
Ranch
Salsa

Hummus w/Flat Bread
Guacamole
Chili Con Queso

Chipotle Cheddar
Black Bean
Spinach & Artichoke
Crab & Avocado Au Gratin

All Dips are served with Potato Chips or Tortilla Chips

Dry Snacks

Potato Chips
Pretzels
Tortilla Chips

Tri-Color Tortilla Chips
Snack Mix
Trail Mix

Mixed Nuts
Peanuts



Cold Hors d'oeuvres

All Cold Hors d'oeuvre's may be butler passed (Minimum 100-piece order per item)

Southwest Chicken in Toasted Tortilla

Asparagus Wrapped with Prosciutto Di Parma

Smoked Salmon with Crème Fraiche and Caviar

Crab and Avocado Pico on Corn Tortilla

Beef Tenderloin with Horseradish Cream on Toasted Brioche

Sun-Dried Tomato and Goat Cheese Bruschetta

Chilled Shrimp Ceviche Shooters

Lemon Smoked Salmon and Pineapple Salsa

Tomato Bruschetta with Mozzarella Basil

Humus and Olive Teppenade on Pita Points

Carpaccio of Kobe Beef Wasabi Aioli

Prosciutto di Parma and Ripe Cantaloupe

Tortilla Cups filled with Crab Avocado & Pico de Gallo

Asparagus wrapped with Virginia Country Ham

Smoked Salmon Mousse on Crostini

Scallop Ceviche with Citrus and Avocado

Sesame Shrimp

Southwest Chicken Salad on Crostini

Baby New Potatoes with Crème Fraiche & Caviar

Summer Chicken Salad on Toast Points

Jumbo Shrimp Shooters with Mango & Avocado Ceviche



Hot Hors d'oeuvres

(Minimum 100 piece order per item)

Scallop Wrapped with Maple Cured Bacon
Beef Satay with Spicy Peanut Sauce
Buffalo Chicken Tenders with Blue Cheese Dipping Sauce
Smoked Chicken and Chihuahua Cheese hand rolled
Quesadilla's
Jumbo Lump Crab Cake with Whole Grain Mustard Aioli
Bacon Wrapped Seafood & Jalapeno Stuffed Jumbo Shrimp
Spanakopita
Baked Crab Stuffed Mushroom
Cocktail Vegetable-Egg Roll with Sweet and Sour Sauce
Petit Beef Wellington
Sesame Chicken with Sweet Chili Sauce
Mini Spring Rolls with Mustard and Sweet and Sour Sauce
Tortilla Crusted shrimp Chipotle Aioli
Crab Cakes with Texas Remoulade Sauce
Steamed Dumplings with Assorted Dipping Sauces
Tempura Fried Vegetables with Ponzu Sauce
Grilled Beef on Scallion Spears with Hosin Sauce
Oysters Rockefeller
Clams Casino
Conch Fritters with Key Lime Mustard Sauce
Assorted Empanadas
Scallops wrapped in Pancetta
Petit Chicken Wellington



Action Stations

Sushi Bar

Special Attendant Required

Assorted Sushi Rolls including Tuna, Salmon, Shrimp, Crab, Lobster and Vegetarian with Appropriate Condiments and Sauces

Bananas Foster

Prepared with Caramelized Brown Sugar, Cinnamon and Nutmeg served over Vanilla Ice Cream

Mashed Potato Bar

(Choice of Traditional Idaho, Purple Fingerling, or Sweet Potato)

Mashed Potatoes served in a Martini Glass with a variety of Toppings Including Butter, Cheddar Cheese, Bacon, and Chives, Cabernet Baked Mushrooms and Sour Cream

Sweet Potato Bar Selection to also include - Cinnamon, Brown Sugar & Marshmallows

Additional toppings: BBQ Beef, Southwest Chicken, Beef Tenderloin

Ice Cream Bar

Chocolate, Strawberry and Vanilla Ice Creams, Chocolate, Strawberry and Pineapple Toppings, Walnuts, Pecans, Sprinkles, Chocolate Chips, Cherries, M&Ms, Whipped Cream, Oreo's and Butter Fingers.

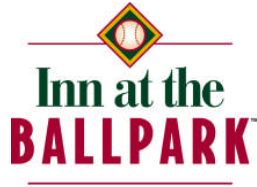
Risotto Station

Choice of Wild Mushroom Risotto with White Truffle and Grana Padano, Sweet Corn and Crab Risotto or Lobster Risotto

Fajita Station

Grilled Beef and Chicken Fajita with Grilled Onions and Peppers, Guacamole, Shredded Cheeses, House Salsa and Pico De Gallo served with Soft Flour Tortillas.

Add: Shrimp or Lamb



Pasta Station

(Requires 2 Attendants)

Penne and Farfalle Pasta with Marinara and Creamy Pesto Sauces, Shrimp, Grilled Chicken, Ham, Crispy Pancetta, Prosciutto, Roasted Red Peppers, Grilled Zucchini and Yellow Squash, Black Olives, Broccoli, Roma Tomato, Spinach, Parmesan Cheese, Shallot, Garlic, Basil, and Extra Virgin Olive Oil

Lettuce Wrap Station

Stir Fried Chicken and Glass noodles with a variety of Lettuces and Sauces, Marinated Cucumbers, Bean Sprouts, Carrots and Peanuts

Add Beef and/or Shrimp

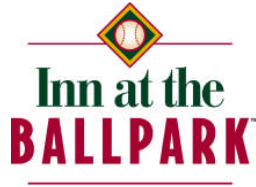
Make Your Own Cobb Salad

Spinach, Diced Romaine and Field Greens with Assorted Dressings and Toppings
To Include Bleu Cheese, Tomato, Grilled Chicken, Bacon, Avocado and Egg -

Caviar

Served with Toast Points, Hard Cooked Egg, Lemon, and Crème Fraiche
Please consult with your Catering Specialist for varieties and pricing of our Caviars

Per Ounce - *(market pricing available)*



Displays

Domestic & International Cheese Display

with Fresh Fruit and Sliced French Bread

Vegetable Crudité

Served with Ranch & Creamy Italian Dips

Baked Brie En Croute

Topped with Toasted Almonds and served with Sliced French Bread

Hummus Display

Mediterranean Hummus with Fresh Baked Flat Bread, Feta Cheese, Olives & Peppers

\$150.00 per display

Empanada Display

(Choice of 3)

Beef, Chicken, Shrimp, Fruit or Vegetable Empanadas

Chimichuri, Tomatillo & Fire Roasted Salsa

Antipasto Display

(serves 100)

Italian Meats and Cheeses, Marinated and Grilled Vegetables, Olives and Artisan Bread

Jumbo Shrimp

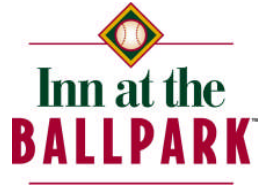
Served on Ice with Lemon Wedges, Horseradish & Cocktail Sauce

Cold Smoked Salmon Display

(serves 100)

Smoked Salmon served with Capers, Red Onion, Sieved Egg,

Cream Cheese and Dark Bread



The Carving Board

Inside Round of Beef

with Horseradish Cream, Dijon Mustard and Petit Rolls

Honey Glazed Ham

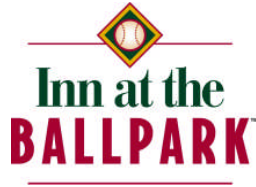
with Rosemary Biscuits, Softened Brie, Seasonal Chutney and Whole Grain Mustard

Roasted Tenderloin of Beef

with Béarnaise and Wild Mushroom Sauce and Petit Rolls

Roasted Turkey Breast

with Cranberry Jicama Relish and Honey Glazed Biscuits



Plated Cold Dinner Appetizers

Smoked Atlantic salmon on Dressed New Potatoes with Crème Fraiche, Chive, Crispy Pancetta and Sevruga Caviar

Poached Shrimp with Caviar Crème, Spicy Tomato Coulis and Chive Oil

Pepper Seared Ahi Tuna with Soy and Wasabi Drizzle

Cold Boiled Shrimp with Cocktail Sauce and Lemon (5 pieces)

Gulf Crab Tian with Creole Mustard Bacon Dressing, Roma Tomato and Frissé

Cold Water Atlantic and Pacific Oysters on the Half Shell
With Red Onion Balsamic Dressing and Oven Dried Tomato

Texas Beef Carpaccio on Tomato-Topped Bruschetta with Balsamic Vinaigrette

Avocado, Tomato and Mango Tower with Baby Greens & Cilantro Vinaigrette topped
With Jumbo Lump Crab Meat

Plated Hot Dinner Appetizers

Grilled Shrimp en Brochette (5 pieces)

Jumbo Lump Crab Cake with Creole Pickled Peppers and Lobster Cream

Baked Brie en Croute with Seasonal Berry Chutney

Barbeque Quail with Smithfield Ham and Swiss cheese on Crispy Potato

Cocktail Lamb Chops with Fresh Mozzarella, Tomato and
Green Peppercorn Balsamic Vinaigrette

Soups

Chicken and Andouille Sausage Gumbo

Tortilla Soup

Baked Potato Soup

French Onion Soup

Lobster Bisque with Fino Sherry



Plated Dinner Salads

Field Greens with Endive, Grape Tomato, Cucumber,
Carrot, Raspberry Vinaigrette and
Creamy Herb Dressing

Yellow and Red Tomatoes, Roquefort Cheese, Fresh Basil,
Caramelized Red Onion and Balsamic Vinaigrette

Classic Caesar Salad with Crisp Hearts of Romaine,
Shaved Parmesan and Garlic Croutons

Wedge of Iceberg Lettuce with Tomato, Red Onion,
Cracked Black Pepper and Bleu Cheese Dressing

Spinach Leaves with Orange and Grapefruit, Toasted Almond,
Jicama, Sliced Mushroom and Honey Mustard Dressing

Southwest Style Caesar with Avocado, Roasted Corn, Black Beans,
Toasted Pumpkin Seeds, Cotija Cheese and Spicy Caesar Dressing

Red Wine Poached Pear with Sweet Herb Salad, Golden Teardrop Tomato,
Saga Bleu Cheese, Candied Pecan, Red Onion and White Balsamic Grape Seed Vinaigrette



Plated Dinner Entrees

All Dinner Entrées are served with choice of Salad and Dessert. Each entrée includes Chef's Choice of Starch & Vegetable, Assorted Breads, Iced Tea with Lemon, and Regular & Decaffeinated Coffee

Pan Seared Chicken with Artichoke Hearts

Pistachio Crusted Chicken with Orange and Cracked Pepper Cream

Grilled Salmon with Artichoke Salsa

Sweet Chili Glazed Salmon

Chicken Oscar with Crabmeat, Asparagus and Béarnaise

Grilled Red Snapper Pontchartrain

Pan Roasted Halibut with Lobster Cream

Grilled Rib Eye with Port Wine Reduction and Saga Bleu Cheese

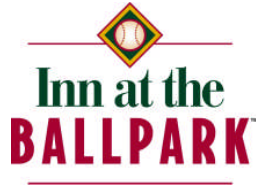
Filet Mignon with Truffled Wild Mushroom Ragout

Pan Roasted Veal Chop with Cognac Morel Reduction

Peppered Prime New York Strip with Lemon Barbecue Shrimp

Herb Crusted Rack of Lamb with Black Mission Fig

Child Plate-Chicken Tenders (or Fish Filet) Mac & Cheese, Fruit Cup
(Ages 0-12 years only)



Plated Combo Entrées

All Dinner Entrées are served with choice of Salad and Dessert. Each entrée includes Chef's Choice of Starch & Vegetable, Assorted Breads, Iced Tea with Lemon, and Regular & Decaffeinated Coffee.

Grilled Chicken & Bacon Wrapped Pepper Jack Stuffed Shrimp with Smoked Tomatillo Salsa

Mahi-Mahi Filet with Grilled Jumbo Shrimp served with Chef's Selection of Sauce

Grilled Breast of Chicken paired with Pistachio Crusted Salmon adorned with Roasted Red and Yellow Pepper Salsa

Petit Filet of Beef with Shallot Pan Sauce and Pecan Crusted Snapper with Sage Butter

Beef Tenderloin with Garlic Cilantro Butter Sauce served with Grilled Prawns Over Jalapeno Cheese Grits

Grilled Petit Filet of Beef Paired with Wild Mushroom Stuffed Chicken Breast On Balsamic Glaze

Herb Crusted Beef Medallions with Zinfandel Shallot Sauce paired with Andouille Stuffed Quail

Pan Seared Tilapia dressed in Citrus Habanero sauce served with Petit Filet of Beef adorned with Chef's specialty sauce

Stuffed Pork Chop with Crawfish Stuffing and Red Wine Sauce served with Petite Filet of Beef and Chef's Selection of Sauce

Medallions of Veal paired with Lobster & Mushroom Strudel in Champagne Chive Sauce

Center Cut Filet of Beef and Grilled Lobster Tail



Dinner Buffets

(For Groups of 20 or More Guests)

All Buffets Include Assorted Breads, Iced Tea with Lemon, and Regular & Decaffeinated Coffee

The Fiesta

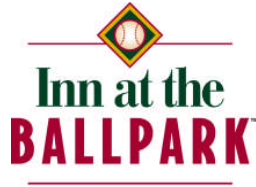
Tortilla Soup
Tortilla Chips & Salsa
Seasonal Greens with Assorted Dressings
Aztec Roasted Corn, Black Beans & Garbanzo Salad
Marinated Cucumbers, Tomatoes, Peppers & Poblano Peppers with Cilantro
Chicken & Beef Fajitas Seasoned with Southwestern Trail Spices
Homemade Chicken Enchiladas with Salsa Verde
Pico de Gallo, Guacamole, Sour Cream, Shredded Cheese & Homemade Flour Tortillas
Spanish Rice & Borracho beans
Mexican Flan & Tres Leches Cake

French Quarter Feast

Chicken & Andouille Gumbo with Steamed Rice
Field Salad with Buttermilk Dressing
Tasso Corn Fritters
Snapper Ponchatrain with Crawfish Creole Sauce
Blackened Breast of Chicken
Dirty Rice & Steamed Vegetable Medley
Traditional Bread Pudding with White Chocolate Sauce
Mini Pecan Pies & Lemon Bars

Pacific Rim Buffet

Exotic Tropical Fruit Display with Berry Coulis
Mixed Field Greens with Passion Fruit Dressing
Lo Mein Salad with Soy Vinaigrette
Chilled Vietnamese Spring Rolls with Spicy Peanut Sauce
Grilled Mahi-Mahi with Spicy Coconut Curry & Chili Sauce
Shoyu-Sesame Glazed Chicken Breast with Baby Bok Choy
Fried Rice & Stir Fried Vegetables with Garlic & Ginger Seasonings
Chef's Selection of Dessert



The Fenway

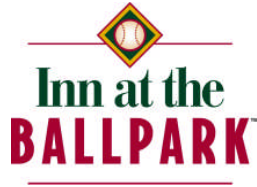
Garden Greens with Assorted Condiments and Dressings
Cucumbers, Grape Tomato & Calamata Olive with Feta Cheese Salad
Domestic and Imported Cheese Display with Water Wafers & French Baguette
Roast Prime Rib of Beef (carving station - no attendant fee required)
Pan Seared Breast of Chicken with Madeira-Shitake Sauce
Garlic Golden Fingerling Potatoes, Cilantro Pumpkin Seed Pesto Rice & Chef's Selection of Vegetables
Selection of Cakes, Pies, Mousse and Petit Desserts

The Hill Country

Field Greens with Peppercorn Dressing
Rodeo Peppered Slaw
Smoked Hill Jalapeno Country Sausage with Onion & Pepper Seasoning
House Smoked Beef Brisket with Jack Daniels Barbecue Glaze
Chili Rubbed Mesquite Roasted Chicken on the Bone
Fresh Shucked Corn on the Cob
Baked Texas Potatoes with Condiments
Ranch Style Beans & Country Corn Bread
Texas Fudge Brownies & Bourbon Pecan Pies
Hill Country Peach Cobbler with Cinnamon Whipped Cream

The Wrigley

Texas Field Greens with Herb Vinaigrette
Marinated Vegetable Pasta Salad with Olive & Red Pepper Vinaigrette
Grilled California Seasonal Vegetables served Chilled
Variety of Domestic and Imported Cheese Served with Water Wafers & French Baguette
Roasted Tenderloin of Beef with Wild Mushroom Ancho Chili Sauce
Pan Roasted Snapper Fillet with Toasted Almond Citrus Sauce
Sautéed Green beans Almandine & Garlic Mashed Potatoes
Selection of Freshly Baked Pastries, Tortes & Tartlets



Dinner Buffets

(For Groups of 30 or More Guests)

All Buffets Include Assorted Breads, Iced Tea with Lemon, and Regular & Decaffeinated Coffee

Bases Loaded

1 Soup, 1 Green Salad, 1 Composed Salad and 1 Seafood Specialty

Choice of:

1 Beef and

1 Fowl or Pork

2 Sides

1 Dessert

The Home Run

1 Soup, 1 Green Salad, 1 Composed Salad and 1 Seafood Specialty

Choice of:

1 Fresh Fish

1 Beef

1 Fowl or Pork

3 Sides

2 Desserts

The Grand Slam

1 Soup, 1 Green Salad, 2 Composed Salads and 1 Seafood Specialty

Choice of:

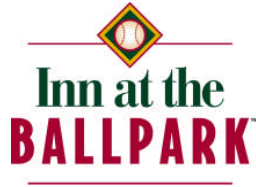
1 Fresh Fish

2 Beef

1 Fowl or Pork

4 Sides

3 Desserts



Soups

Chicken and Andouille Sausage Gumbo with Steamed Rice

Chicken Tortilla Soup

Tomato Basil Soup with Garlicky Croutons

Lobster Bisque with Fino Sherry

Potato Soup

Field of Greens

Add Grilled Chicken or Shrimp to any Salad

Cobb Salad to Include Bleu Cheese, Tomato, Grilled Chicken, Bacon, Egg and Avocado

Field Greens with Assorted Dressings and Toppings

Spinach Leaves with Bacon, Orange and Grapefruit, Toasted Almond, Jicama, Sliced Mushroom and Honey Mustard Dressing

Greek Salad with Feta Cheese, Kalamata Olive, Chickpea, Red Onion, Roma Tomato and Lemon Oregano Vinaigrette

Classic Caesar Salad with Crispy Romaine, Shaved Parmesan & Garlic Croutons

Southwest Style Caesar Salad with Avocado, Roasted Corn, Black Beans, Pumpkin Seeds, Cotija Cheese, and Spicy Caesar Dressing

Composed Salads

Tomato, Basil, and Fresh Mozzarella with Balsamic Vinaigrette

Grilled Chicken Waldorf with Granny Smith Apples and Toasted Walnut

Shrimp, Snow Pea and Red Pepper Salad with Lemongrass Vinaigrette

Herbed Couscous with Roasted Vegetables and Extra Virgin Olive Oil

Grilled Vegetable Antipasto Display

Mediterranean Pasta Salad with Feta Cheese, Pine Nut, Sun-Dried Tomato, and Olive

Pesto Chicken and Penne Pasta Salad

Marinated Cucumbers, Tomatoes, Peppers & Poblano Peppers with Cilantro



Seafood Specialties

Crawfish Etouff  

Grilled Shrimp En Brochette with Black Bean and Mornay Sauces

Paella with Lobster, Clams, Mussels, Shrimp and Chicken

Fresh Fillet Creole saut  ed with Tomatoes, Onions, Garlic, & Chilies

Jambalaya with Andouille Sausage

Grilled Jumbo Shrimp with Cilantro Lime Sauce and Avocado Pico de Gallo

Fresh Fish

Red Snapper with Whole Grain Mustard Champagne Sauce

Horseradish Potato Crusted Halibut with Wilted Spinach, Bacon and Roasted Peppers

Corn Crusted Redfish with Avocado Beurre Blanc

Seafood Stuffed Flounder

Pan Roasted Snapper with Toasted Almond Citrus Sauce

Grilled Salmon with Balsamic Reduction, Tuscan Olives & Artichoke Hearts

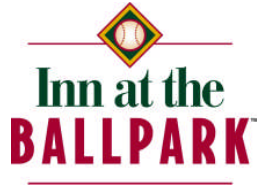
Beef

Beef Tenderloin "Au Poivre" with Cognac Cream Add

Roasted Prime Rib of Beef with Horseradish Cream and Au Jus

Roasted Tenderloin of Beef with Wild Mushroom Ancho Chili Sauce

Marinated London Broil with Peppercorn &, Cabernet Sauce



Fowl & Pork

Oven Roasted Chicken with White Wine, Lemon & Garlic Capers

Pan Seared Chicken with Artichoke Hearts, Sun-Dried Tomato & Basil

Pistachio Crusted Chicken with Orange and Cracked Pepper Cream

Roasted Pork Loin with Raspberry Chipotle Glaze and Natural Jus

Roast Pork Loin with Charred Pineapple Salsa

Chili Smoked Turkey Breast with Cranberry Chutney

Turkey Breast with Rosemary Cream Sauce

Starches

Stuffed Acorn Squash with Wild Rice Mushroom Risotto

Marble Whipped Potatoes (Idaho and Sweet Potatoes)

Bacon and Cheddar Risotto

Green Chili Mac & Cheese

Jalapeno Cheese Grits

Yukon Gold Au Gratin Potatoes with Geuyere Cheese

Potato Caramelized Onion Torte with Sautéed Spinach

Herb Roasted Fingerling Potatoes

Potato Strudel wrapped in Flaky Pastry with Roasted Red Pepper and Fresh Herbs

Chefs Choice of Starch to complement your Entrée Selection



Vegetables

Bouquetier of Fresh Seasoned Vegetables

Bouquetier within Puff Pastry Shell

Grilled Squash and Zucchini

Grilled Jumbo Asparagus with Herb Butter

Hot Carrot and Jicama Slaw

Steamed Asparagus with Tomato Relish

French Style Green Beans with Almonds

Fresh Green Beans with Bacon and Cilantro

Sautéed Broccolini with Sliced Garlic and Lemon

Sautéed Baby Vegetables

Chefs Choice of Vegetable to complement your Entrée Selection

Desserts

White and Dark Chocolate Mousse in Chocolate Cups

Chocolate Lovers Cake

Key Lime Pie

Tiramisu

Pecan Pie

Crème Brûlée

New York Style Cheesecake

6 Layer Chocolate Cake

Fried Cheese Cake with Fresh Berries and Cream

Carrot Cake

Blueberry Crisp with Vanilla Bean Ice Cream

Caramel Apple Tart



House Beverages

Spirits

Skyy Vodka
Bombay Gin
Bacardi Light Rum
Sauza Gold Tequila
Jim Beam Bourbon
Cutty Sark Scotch
Seagram's Seven Whiskey

Beer Selection

Budweiser
Bud Light
Miller Lite
Coors Light
Corona

Wines

Red Wine Mirrassou Merlot/Cabernet/Pinot Noir

White Wine Mirrassou Chardonnay

Blush Wine Beringer White Zinfandel

House Cordials

Bailey's Irish Cream
Amaretto Di Saronno Originale
Frangelico Hazelnut Liqueur
Drambuie

Grand Marnier
Sambuca Romano
Kahlua



Deluxe Beverages

Spirits

Ketel One Vodka
Tanqueray Gin
Bacardi Light Rum
1800 Reposado Tequila
Makers Mark Bourban
Johnnie Walker Black Scotch
Crown Royal Whiskey

Beer Selection

(Choose 4 Selections)
Budweiser
Bud Lite
Miller Light
Coors Light
Corona
Heineken

Wines

Red Wine Francis Ford Coppola Diamond Series Merlot

White Wine Francis Ford Coppola Diamond Series Chardonnay

Deluxe Cordials

Bailey's Irish Cream
Amaretto Di Saronno
Frangelico Hazelnut Liquer
Drambuie
Grand Marnier
Sambuca Romano
Kahlua
Remy Martin VSOP Cognac
B & B
Chambord
Godiva White Chocolate

Waters

San Pellegrino Sparkling Mineral Water

Panna Mineral Water



Banquet Policies

Menus

Our Banquet menus are merely guidelines to assist you in the development of your event. We will be happy to custom design events to satisfy your special needs.

Service Charge & Tax

A 20% service charge will be added to all food and beverage orders. Our prices are subject to all state and local sales taxes.

Guarantees

A final guarantee figure will be required 72 hours, or three business days prior to your scheduled event. Any reduction in the event's figures will not be accepted after the guarantee has been confirmed. If a guarantee has not been received, the original attendance figure will be used as the guarantee. Inn at the Ballpark will prepare additional seating, the first course and dessert for 5% of the guarantee figure. Should your guarantee figure be exceeded, Inn at the Ballpark will endeavor to serve all guests the same entrée. Please note we do not prepare 5% over for the entrée.

Food Service

The Inn at the Ballpark must supply all food. No food or beverage can leave the premises without prior arrangement.

Beverages

All beverages must be supplied by Inn at the Ballpark, and be in accordance with state and local laws.

Responsibilities

The Inn at the Ballpark does not assume responsibility for damage or loss of items left unattended. Please inform your guests of this policy.

Decorations

Guests may provide decorations subject to restaurant approval. Inn at the Ballpark is not responsible for loss or damage to any items brought into or left at the property by a guest. Any decorations provided by

the facility are the property of the Inn at the Ballpark and may be charged to the guest should they be missing upon completion of the event..

Audio Visual Equipment

All of your rooms are equipped with access to all of the technology needed for a small slide presentation or the most advanced computer generated presentations of today. For further information, please contact your sales associate.

Deposits

A deposit will be required at the time of booking based on the contracted amount. The deposit will be nonrefundable. The balance of the account will be due five working days prior to the scheduled event if credit has not been previously established.

Room Rental

The room rental charge will be negotiated upon booking depending on space contracted and duration of use.

Engineering

Should your event require additional electrical power, lighting, or the installation of banners or signs, Inn at the Ballpark will supply a schedule of charges. Landry's Restaurants Inc. will not permit the affixing of anything to the walls or ceilings of rooms unless management gives approval.

Security

The Inn at the Ballpark will require one officer per one hundred guests during any event which alcoholic beverages will be consumed. Please contact your sales associate, as the officers must be booked through Landry's Restaurants, Inc.

Coat Check

A coat check attendant may be arranged in advance at the scheduled rate.

Subcontractors

Inn at the Ballpark will be happy to supply a list of florists, decorators, musicians, and photographers upon request. All subcontractors must abide by Inn at the Ballpark policies, as well as meet local, state and federal safety regulations.