



# Whispering Woods

Hotel & Conference Center

## 2015 Catering Menus



7300 Hacks Cross Road  
Olive Branch, MS 38654  
662-895-2941  
[www.wwconferencecenter.com](http://www.wwconferencecenter.com)

# Breakfast Selections

## Plated Breakfast Selections

**Eye Opener Breakfast**           **\$17.00**  
Chilled Orange Juice  
Sliced Fresh Fruit  
Fluffy Scrambled Eggs  
Pan Seared Breakfast Potatoes  
Choice of:  
Hickory Smoked Bacon / Sausage /  
Turkey Sausage / Turkey Bacon /  
Choice of:  
Assorted Breakfast Pastries or  
Hot Country Biscuits  
Sweet Butter and Fruit Preserves  
Fresh Brewed Coffee, Decaf or Hot Tea

**Steak and Eggs**                   **\$22.00**  
Chilled Orange Juice  
Grilled New York Strip  
Fluffy Scrambled Eggs  
Pan Seared Breakfast Potatoes  
Assorted Danish and Muffins  
Sweet Butter and Fruit Preserves  
Fresh Brewed Coffee, Decaf or Hot Tea

**Uptown Breakfast**               **\$18.00**  
Chilled Orange Juice  
Sliced Fresh Fruit  
Eggs Benedict with Hollandaise  
Breakfast Potatoes  
Assorted Breakfast Pastries  
Sweet Butter & Fruit Preserves  
Fresh Brewed Coffee, Decaf or Hot Tea



## Breakfast Buffet Selections

All buffets served with chilled juices, freshly brewed coffee and herbal teas

**Sunrise Buffet**                   **\$18.00**  
Assorted Chilled Juice  
Deluxe Fresh Fruit Display  
Assorted Breakfast Pastries  
Country Fresh Scrambled Eggs  
Country Sausage  
Hickory Smoked Bacon  
Breakfast Potatoes  
Hot Country Biscuits  
Sweet Butter & Preserves

**Country Cooking Buffet**       **\$19.00**  
Chilled Assorted Juices  
Sliced Fresh Fruit Display  
Assorted Cereals ~ Ice Cold Milk  
Country Fresh Scrambled Eggs with  
Cheddar cheese and chives  
Breakfast Potatoes  
Country Sausage & Hickory Smoked Bacon  
Old Fashion Grits  
Cinnamon French Toast with Maple Syrup  
Warm Country Biscuits  
Sweet Butter and Preserves

**DeSoto Brunch**                   **\$27.00**  
Chilled Fruit Juices  
Sliced Seasonal Fruits and Berries  
Assorted Breakfast Pastries  
Chilled Individual Yogurts  
Country Scrambled Eggs  
Breakfast Potatoes  
Deep Dish Breakfast Quiche  
Choice of:  
Lorraine / Spinach & Mushroom /  
Garden Vegetable  
Honey Glazed Ham  
Hickory Smoked Bacon & Country Sausage  
Fluffy Belgian Waffles with  
Whipped Butter & Warm Maple Syrup  
Sweet Butter & Fruit Preserves

# Breakfast Selections

*Prices subject to 22% service charge and 7% sales tax*

## Continental Breakfast Selections

### **Continental Breakfast** **\$12.00**

Chilled Orange, Cranberry and Apple Juices  
Assorted Breakfast Pastries & Muffins  
Sweet Butter and Fruit Preserves  
Fresh Brewed Coffee and Assorted Herbal Teas

### **Deluxe Continental** **\$14.00**

Chilled Orange, Cranberry and Apple Juices  
Sliced Seasonal Fruit & Berry Display  
Assorted Breakfast Pastries  
Assorted Chilled Yogurts  
Sweet Butter & Fruit Preserves  
Choice of: Sausage and Biscuit or Ham and Biscuit  
Fresh Brewed Coffee, Decaf, Hot Tea



## Breakfast Enhancer's

**The following selections can be added to any breakfast menu item as an addition to the meal.**

### **Waffle Station** **\$5.00 per person**

Chef attended, cooked to order waffles served with warm maple syrup, sweet butter, fresh berries, bananas, caramelized pecans and fresh whipped cream  
One attendant required per 50 attendees – Attendant Fee \$80.00

### **Breakfast Burritos** **\$4.00 per person**

Flour tortilla's filled with fluffy scrambled eggs, cheddar cheese, sausage, tomatoes, Green onions and salsa

### **Omelet Station** **\$6.00 per person**

Chef attended, cooked to order Omelet Station. Served with Bell Peppers, Scallions, Tomatoes, Mushrooms, Diced Ham, Bacon and Grated Cheese.  
One attendant required per 50 attendees – Attendant Fee \$80.00

### **Smoked Salmon Display** **\$13.00 per person**

Smoked Salmon served with cream cheese, chopped eggs, vine ripened tomatoes, cucumbers, capers, Vidalia onions and mini bagels

*Prices subject to 22% service charge and 7% sales tax*

## Buffet Lunch Options

### **Fiesta Fajita Buffet \$24.00**

Romaine Salsas with Chipolte-Ranch, Herbed Vinaigrette  
 Marinated Southwestern Chicken and Beef Strips  
 Sautéed Onions and Bell Peppers  
 Spanish Rice, Refried Beans and Warm Flour Tortillas  
 Shredded Lettuce, Jalapeno Peppers, Sour Cream, Guacamole,  
 Pico De Gallo, Diced Tomatoes  
 Shredded Monterey Jack and Cheddar Cheese  
 Warm Churros  
 Cinnamon Dusted Sopapillas with Honey~Powdered Sugar  
 Chilled Ice Tea

### **Picnic Basket \$25.00**

Fresh Fruit Salad  
 Creamy Coleslaw  
 Crispy Seasoned Southern Fried Chicken  
 Slow Roasted Memphis Style Ribs  
 Country Style Baked Beans and Sweet Corn on the Cob  
 Homemade Cornbread Rolls with Honey Butter  
 Homemade Cookies and Double Fudge Brownies  
 Chilled Ice Tea

### **Italian Buffet \$26.00**

Old World Minestrone Soup  
 Caesar Salad, Parmesan Cheese, Seasoned Croutons and Caesar Dressing  
 Parmesan Crusted Chicken Breast  
 Penne Pasta with Grilled Chicken tossed in a Pesto Cream Sauce  
 Choice of: Baked Beef or Vegetarian Lasagna  
 Italian Vegetable Sauté  
 Garlic Bread  
 Tiramisu and Canoli's  
 Chilled Ice Tea

### **All American Buffet \$27.00**

Seasonal Green Salad with House Dressings  
 Fresh Seasonal Fruit  
 Home-style Potato Salad  
 Hickory Smoked BBQ Chicken Breast  
 Grilled Angus-Beef Hamburgers and Jumbo All Beef Hot Dogs  
 Country Style Baked Beans and Sweet Corn on the Cob  
 Appropriate Garnishes and Condiments  
 Homemade Banana Pudding & Warm Peach Cobbler  
 Chilled Ice Tea

### **Little New York Deli Buffet \$22.00**

Daily Soup Selection  
 Tossed Fruit Salad  
 Red Skin Sour Cream Potato Salad  
 Pasta Salad  
 Sliced Roasted Turkey, Thinly Sliced Genoa Salami,  
 Sliced Honey Baked Ham, Sliced Tender Roasted Beef  
 Cheddar, Swiss, Provolone, Pepper Jack  
 Appropriate Garnishes and Condiments  
 Assorted Baked Breads to include: Home Style Rye, White, Whole Wheat,  
 Hoagie Roll, Kaiser Rolls and Croissants  
 Potato Chips  
 Assorted Dessert Bars and Freshly Baked Cookies  
 Chilled Ice Tea



# Buffet Lunch Options

## Create Your Own Lunch Buffet

Choice of 2 Entree's	\$24.00
Choice of 3 Entrée's	\$29.00

## Salads – Choice of Two:

Fresh Garden Salad	Pasta Salad	Potato Salad
Fresh Fruit Salad	Cole Slaw	Tomato Cucumber Salad
Caesar Salad		

## Vegetables and Starches – Choice of Two:

Honey Glazed Carrots	Southern Style Green Beans	Macaroni & Cheese
Fresh Vegetable Medley	Kernel Corn	Brussels Sprouts
Steamed Broccoli	Oven Roasted Potatoes	Squash Medley
Potatoes Au Gratin	Rice Pilaf	Parmesan Potatoes
Garlic Mashed Potatoes	Corn Bread Dressing	
Candied Yams	Lyonnaise Potatoes	

## Entrees:

Vegetarian Pasta	Herb Crusted Pork Loin	Baked Tilapia	Old Fashion Meatloaf
Fried or Baked Chicken	Roasted Top Round	London Broil	Chicken Marsala
Honey Glazed Ham	Roasted Turkey Breast	Fried Catfish	
Italian Beef Lasagna	BBQ Pulled Pork	Roasted Beef Brisket	

## Desserts – choice of two:

Bread Pudding	Banana Pudding	Lemon Pie
Peach Cobbler	Apple Cobbler	Pecan Pie
Chocolate Cake	Chocolate Mousse	Coconut Cake
Carrot Cake	Coconut Cake	Chocolate Cream Pie

# Lunch Selections

Prices subject to 22% service charge and 7% sales tax. Minimum of 30 guests.  
Additional Charge's - 1-15pp Additional Charge of \$100.00 and 15-30pp Additional Charge \$50.00

## Boxed Lunch Options

All Boxed Lunches include Potato Chips, Whole Fresh Fruit, Cookie or Brownie, Appropriate condiments, assorted soda or bottle water and utensils

**Turkey Club Croissant** **\$16.00**  
Sliced Smoked Turkey, Hickory Smoked Bacon, Cheese on a Croissant

**Deli Sandwich** **\$16.00**  
Smoked Turkey Breast, Sliced Honey Baked Ham, Genoa Salami with Provolone Cheese served on Multigrain Bread

**Roasted Vegetable Wrap** **\$16.00**  
Roasted Grilled Bell Peppers, Zucchini, Squash, Onions with Sundried Tomato Wrap with a Pesto Spread

**Grilled Chicken Wrap** **\$16.00**  
Grilled Chicken Breast, Brie Cheese, Basil Aioli on a Whole Wheat Wrap

Prices subject to 22% service charge and 7% sales tax.

## Lunch Sandwiches Options

All Sandwich Selections served Plated with Soup of the Day, Dessert, Freshly Brewed Coffee, Decaf , Chilled Iced Tea

### Shaved Turkey Croissant

**\$19.00**

Shaved Roast Turkey Breast with Swiss Cheese, Avocado, Sliced Tomato, Grilled Vegetables and Pesto Mayonnaise Served on a Buttery Croissant with Pasta Salad

### Cajun Chicken Breast on Kaiser Bun

**\$19.00**

Whole Grilled Chicken Breast Dusted with Cajun Spices, Served with Lettuce, Tomato, Onion and Chipotle Mayonnaise on a Toasted Kaiser Bun with Pasta Salad and Fruit

### Turkey Club Wrap

**\$18.00**

Shaved Turkey, Bacon, Lettuce, Tomato and Swiss Cheese, Garlic Mayonnaise, wrapped in a Tortilla, served with Tortellini Pasta Salad

### Grilled Veggie Croissant

**\$17.00**

Assorted Grilled Vegetables piled high on a Buttery Croissant, Dijon Mustard, Brie Cheese with Sprouts, served with Tomato and Onion Salad

### Roast Beef and Boursin Cheese Wrap

**\$20.00**

Shaved Roast Beef with Bacon, Lettuce, Red Onion, Boursin Cheese Wrapped in a Flour Tortilla, Served with Red Bliss Potato Salad

## Soups and Salad Combos

All selections include soup, warm rolls with butter, dessert, freshly brewed coffee and iced tea

### Caesar Salad

**\$17.00**

Hearts of Romine, Grape Tomatoes, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing  
Add Grilled Chicken \$3.00 additional  
Add Grilled Salmon \$4.00 additional

### Cobb Salad

**\$20.00**

Seasonal Greens with Grilled Chicken Breast, Hickory Smoked Bacon, Blue Cheese Crumbles, Hard Boiled Eggs, Tomatoes, Sliced Avocado and Herbed Ranch Dressing

### Trio Salad

**\$20.00**

Chicken Salad, Tuna Salad, Shrimp Salad, Vine Ripe Tomatoes, Hard Boiled Egg, Pickle Spear



## Plated Luncheon Options

All lunch selections include salad, entrée selection, Chef's suggestion of fresh seasonal vegetable, appropriate starch, warm rolls with butter, dessert, iced tea, coffee and hot tea

### Spiced Rubbed Pork Loin

**\$21.00**

Roasted with Apricot Glaze, Sweet Potato Cake, Seasonal Vegetable

### Chopped Angus Beef Steak

**\$23.00**

Grilled with Wild Mushroom Sauce, Whipped Chive Potatoes, Seasonal Vegetable

### Roasted Vegetables & Fettuccine

**\$20.00**

Roasted Peppers, Zucchini, Squash, Mushroom, Red Onion, Vodka Tomato Sauce

### Herb Crusted Chicken Breast

**\$21.00**

Bourbon Peppercorn Sauce, Parmesan Roasted Potatoes, Seasonal Vegetable

### Sautéed Tilapia

**\$22.00**

Cajun Dusted Tilapia with Fruit Salad over Dirty Rice and Seasonal Vegetable Medley

### Parmesan Crusted Chicken Breast

**\$22.00**

Parmesan Chicken Breast, Angel Hair Pasta with Roasted Basil Tomato Sauce

### Sliced London Broil

**\$24.00**

Marinated London Broil, Cheddar Yukon Gold Mashed Potatoes with Cabernet Sauce

### Seared Salmon Filet

**\$24.00**

Lemon Buerre Blanc, Saffron Risotto, Grilled Asparagus

# Lunch Selections



## Plated Dinner Options

All lunch selections include salad, entrée selection, Chef's suggestion of fresh seasonal vegetable, appropriate starch, warm rolls with butter, dessert, iced tea, coffee and hot tea

<b>Filet Mignon with Mushroom Sauce</b>	<b>\$45.00</b>
<b>New York Sirloin Steak</b>	<b>\$39.00</b>
<b>Roasted Pork Loin Glazed with Cedar Rosemary Sauce</b>	<b>\$31.00</b>
<b>Maple Ginger Glazed Salmon</b>	<b>\$32.00</b>
<b>Roasted Half Chicken with Rosemary Jus</b>	<b>\$32.00</b>
<b>Herbed Grilled Chicken Breast with Bourbon Peppercorn Sauce</b>	<b>\$31.00</b>
<b>Panko Herbed Crusted Chicken Breast</b>	<b>\$31.00</b>
<b>Slow Roasted Prime Rib, Au Jus with Creamy Horseradish</b>	<b>\$35.00</b>
<b>Sliced Sirloin of Beef, Wild Mushroom Demi</b>	<b>\$33.00</b>
<b>Seared Halibut, Mango-Cilantro Salsa</b>	<b>\$45.00</b>

## Duet Entrée Options

<b>Grilled Tenderloin of Beef, Lemon-Basil Salmon</b> Port Wine Reduction-Lemon-Basil Vinaigrette	<b>Market Price</b>
<b>Cumin Dusted Salmon with Corn Salsa, Marinated Chicken Breast</b> Citrus Herb Sauce	<b>\$39.00</b>
<b>Petite Filet Mignon with Merlot-Demi and Lime Grilled Shrimp</b>	<b>Market Price</b>
<b>Pan Seared Chicken with Crab Cake</b> Sherry Lobster Sauce	<b>\$41.00</b>



# Dinner Selections



# Buffet Dinner Options

## Beale Street Buffet **\$37.00**

Tossed Greens with Choice of Dressing  
Southern Coleslaw  
Red Bean Marinade  
Watermelon Basket with Fresh Fruit  
Hickory Smoked BBQ Ribs  
Southern Fried Chicken  
Pulled BBQ Pork Shoulder  
Barbecue Sauce  
Red Skin Dirty Mashed Potatoes  
Barbecue Beans  
Jalapeno Hush Puppies  
Hot Rolls  
Choice of Apple or Peach Cobbler  
Southern Pecan Pie  
Carrot Cake

## Mexican Buffet **\$35.00**

Romaine Salad, Fire- Roasted Corn, Bell Peppers  
Chipotle Pepper Ranch Dressing  
Build Your Own Tacos:  
Seasoned Ground Beef or Turkey  
Shredded Lettuce, Cheddar Cheese, Chopped Tomatoes,  
Diced Red Onion, Jalapeno Peppers, Salsa, Sour Cream,  
Guacamole  
Seasoned Beef Fajitas  
Onions, Peppers, Cheese, Picante Sauce  
Smoked Chicken Quesadillas  
Mushrooms, Jalapeno Jack Cheese  
Mexican Rice  
Refried Beans  
Vegetable and Corn Stew  
Cinnamon Dusted Churros  
Sopapillas with Powdered Sugar and Honey

## Asian Buffet **\$37.00**

Oriental Garden Salad  
Baby Shrimp, Toasted Sesame Seed  
Asian Sesame Ginger Dressing  
Chilled Tomato, Cucumber Salad  
Cashew Chicken  
Sweet and Sour Tilapia  
Black Pepper Beef  
Vegetable Fried Rice  
Stir Fried Vegetables  
Coconut Cake  
Pineapple Cheese Cake



# Dinner Selections

Prices subject to 22% service charge and 7% sales tax. Minimum of 30 guests.  
Additional Charge's - 1-15pp Additional Charge of \$100.00 and 15-30pp Additional Charge \$50.00

# Buffet Dinner Options

## Create Your Own Dinner Buffet

Choice of 2 Entree's **\$32.00**  
 Choice of 3 Entrée's **\$38.00**

### Salads – Choice of Three:

Fresh Garden Salad	Pasta Salad	Potato Salad
Fresh Fruit Salad	Cole Slaw	Tomato Cucumber Salad
Tomato Mozzarella Salad		

### Vegetables and Starches – Choice of Three:

Honey Glazed Carrots	Southern Style Green Beans
Fresh Vegetable Medley	Fettuccine with Olive Oil
Fresh Broccoli	Oven Roasted Potatoes
Potatoes Au Gratin	Rice Pilaf
Garlic Mashed Potatoes	Corn Bread Dressing
Candied Yams	Green Beans Almandine

### Entrees:

Herb Baked Chicken	Marinated Flank Steak	Fettuccine Alfredo
Grilled Chicken Breast	Grilled Salmon with Dill Cream	Hickory BBQ Ribs
Southern Fried Chicken	Fried Catfish with Hushpuppies	Grilled Pork Chops
Roast Top Round of Beef	Grilled Tilapia with Fruit Salsa	

### Desserts – choice of two:

Bread Pudding	Banana Pudding	Cheese Cake
Peach Cobbler	Apple Cobbler	Chocolate Pie
Chocolate Cake	Chocolate Mousse	Red Velvet Cake
Carrot Cake	Coconut Cake	Lemon Meringue Pie

# Dinner Selections

## Additional Side Item Selections

### Vegetables Selections

Honey Orange Glazed Carrots and Shallots  
 Snap Peas with Caramelized Onions  
 Green ~Yellow Haricot Verts  
 Roasted Red Peppers  
 Green Beans with Toasted Pecans and Bacon  
 Broccoli with Brown Butter  
 Seasonal Vegetable Medley  
 Grilled Zucchini

### Starch Selections

Roasted Yukon Gold Potatoes  
 Smoked Cheddar Mashed Potatoes  
 Wild Mushroom Risotto  
 Mashed Sweet Potatoes with Nutmeg and Maple  
 Parsley New Potatoes  
 Parmesan Roasted Potatoes  
 Dirty Rice  
 Au Gratin Potatoes

### Dessert Selections

Apple Pie with Carmel Sauce  
 Southern Pecan Pie  
 Strawberry Cheesecake  
 Coconut Cake  
 Key lime Pie  
 Warm Bread Pudding with Crème  
 Lemon Mist Cake  
 Chocolate Overload Torte  
 Chocolate Mousse

Prices subject to 22% service charge and 7% sales tax. Minimum of 3 guests.

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Additional Charge's - 1-15pp Additional Charge of \$100.00 and 15-30pp Additional Charge \$50.00

# Break Service Selections

## A La Carte Break Items

### Beverages

*By the Gallon*

Regular or Decaffeinated Coffee	\$40.00
Hot Tea Selection	\$40.00
Lemonade	\$25.00
Fruit Punch	\$28.00
Iced Tea	\$25.00

Milk (Pitcher)	\$26.00
Juices (Pitcher)	\$26.00

Bottle Water	\$ 3.00 ea
Soft Drinks	\$ 2.50 ea

### Breakfast Items

*By the Dozen*

Assorted Pastries	\$30.00
Bagels-Cream Cheese	\$30.00
Sausage & Biscuit	\$34.00
Ham, Egg & Cheese Croissant	\$36.00

Individual Yogurt	\$ 3.00 ea
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### Afternoon Break Items

*By the Dozen*

Hot Jumbo Pretzels	\$27.00
Fresh Baked Cookies	\$29.00
Fudge Brownies	\$29.00
Lemon Bars	\$29.00

Assorted Candy Bars	\$ 2.50 ea
Freshly Popped Popcorn	\$ 2.00 ea
Assorted Granola Bars	\$ 2.50 ea
Whole Fruit (Per Piece)	\$ 2.50 ea
Seasonal Fruit Display	\$ 4.50 ea

### Cocktail Snacks

Chips and Salsa	\$5.00 per pers
Pretzels or Snack Mix	\$15.00 lb
Warm Cheese Queso	\$4.00 per pers

### Sweet Treats

*By the Dozen*

Chocolate Covered Strawberries	\$30.00 doz
Fresh Fruit Tarts	\$32.00 doz
Chocolate Petit Fours	\$32.00 doz

## Specialty Break Service

*Priced per person*

### Chip~ n~ Dip \$11.00

Choose Two Styles of Chips:  
Potato Chips, Tortilla Chips, Pita Chips, Corn Chips, Bagel Chips  
Choose Two Types of Dips:  
White Cheese Sauce, Warm Cheese Queso, Salsa, French Onion Dip, Spicy Guacamole Dip, Spinach Dip, Herb Sour Cream, Pico de Gallo

### Ball Park \$12.00

Warm Jumbo Soft Pretzels  
Crispy Dirty Chips  
Cracker Jacks  
Assorted selection of Dr. Brown's Soda's

### Death by Chocolate \$13.00

Chocolate Dipped Homemade Cookies  
Double Rich Fudge Brownies  
Chocolate Covered Raisins  
Chocolate Peanuts  
Ice Cold Chocolate Milk

### Fitness Break \$ 13.00

Chilled Fruit Juices  
Multi Grain and Bran Muffins  
Sliced Seasonal Fruit  
Crunchy Granola Bars  
Assorted Power Bars  
Chilled Yogurts  
Bottled Water

### Energy Break \$12.00

Nature Valley Granola Bars  
Whole Fresh Fruit  
Vitamin Water



*Prices subject to 22% service charge and 7% sales tax. Minimum of 30 guests.*

# Meeting Packages

## Complete Meeting Package

*Includes*

### Breakfast

Private Breakfast Buffet  
Chef's Choice Menu

### Morning Beverage Service

Coffee, Tea and Decaffeinated Coffee

### Mid-Morning Break Service

Refresh and Replenish Coffee, Tea and  
Decaffeinated Coffee, Juices, Fresh Fruit,  
Assorted Breakfast Pastries & Muffins

### Meeting Services

Standard Audiovisual, Podium, Screen,  
Flip Chart, Corded Microphone  
Facility Fee and Service Charge

### Lunch

Private Lunch Buffet  
Chef's Choice Menu

### Afternoon Break Service

Refresh and Replenish Coffee, Tea and  
Decaffeinated Coffee, Assorted Soft Drinks,  
Sweet and Salty Snacks

### Dinner

A Private Dinner Buffet  
Chef's Choice Menu

**\$140.00 per person**

## Day Meeting Package

*Includes*

### Breakfast

Private Deluxe Continental Breakfast  
Chef's Choice Menu

### Lunch

Private Lunch Buffet  
Chef's Choice Menu

### Afternoon Break Service

Refresh and Replenish Coffee, Tea and  
Decaffeinated Coffee, Assorted Soft Drinks,  
Sweet and Salty Snacks

### Meeting Services

Standard Audiovisual, Podium, Screen,  
Flip Chart, Corded Microphone,  
Facility Fee and Service Charge

**\$95.00 per person**

## Half Day Meeting Package

*Includes*

### Breakfast

Private Deluxe Continental Breakfast  
Chef's Choice Menu

### Lunch

Private Lunch Buffet  
Chef's Choice Menu

### Meeting Services

Standard Audiovisual, Podium, Screen,  
Flip Chart, Corded Microphone  
Facility Fee and Service Charge

**\$74.00 per person**

*Prices subject to 7% sales tax. Minimum of 25 guests.*

# Reception Selections

## A La Carte Reception Menu

### Hot Hors D' Oeuvres

100 pieces per order

<b>Steam Pot Stickers with Ginger Sauce</b>	<b>280.00</b>
<b>Spicy Chicken Wings</b> <i>Blue Cheese Dressing</i>	<b>\$260.00</b>
<b>Sausage and Herb Stuffed Mushroom Caps</b>	<b>\$260.00</b>
<b>Chicken and Cheese Quesadillas</b>	<b>\$300.00</b>
<b>Spinach and Mushroom Quesadillas</b>	<b>\$300.00</b>
<b>Vegetarian Spring Rolls</b> <i>Sweet and Sour Sauce</i>	<b>\$250.00</b>
<b>Maryland Crab Cake</b> <i>Cajun Remoulade</i>	<b>\$300.00</b>
<b>Scallop wrapped in bacon</b> <i>Maple Glaze</i>	<b>\$280.00</b>

### Cold Hors D' Oeuvres

100 pieces per order

<b>Bruschetta</b> <i>Plum Tomato Fresh Mozzarella and Basil</i>	<b>\$240.00</b>
<b>Tortilla Chip</b> <i>Topped with Crab Meat and Avocado</i>	<b>\$240.00</b>
<b>Stuffed New Potato</b> <i>Caviar, chives and sour cream</i>	<b>\$260.00</b>
<b>Assorted Chef Canapés</b>	<b>\$270.00</b>
<b>Tenderloin of beef on Toasted Baguette</b> <i>Horseradish cream sauce</i>	<b>\$310.00</b>
<b>Celery Boats with Boursin Cheese Dip</b>	<b>\$250.00</b>

<b>Chicken Tenders</b> <i>Spicy Mustard Sauce</i>	<b>\$260.00</b>
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<b>Mushroom Caps stuffed with Crab</b>	<b>\$260.00</b>
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<b>Mini Beef Wellington</b>	<b>\$360.00</b>
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<b>Mini Chicken Wellington</b>	<b>\$340.00</b>
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<b>Chicken Satay's</b> <i>Thai Peanut Sauce</i>	<b>\$250.00</b>
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<b>Shrimp Spring Rolls</b>	<b>\$280.00</b>
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<b>Swedish or Barbeque Meatballs</b>	<b>\$260.00</b>
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<b>Beef Skewer</b>	<b>\$280.00</b>
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<b>Chicken Skewer</b>	<b>\$280.00</b>
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<b>Spinach and Artichoke Dip</b>	<b>\$250.00</b>
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<b>Prosciutto wrapped asparagus</b> <i>with cucumber dill dip</i>	<b>\$280.00</b>
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<b>Shrimp Salad on Sour dough toast</b>	<b>\$260.00</b>
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<b>Endive Boats</b> <i>Cucumber and Tomato Relish</i>	<b>\$240.00</b>
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<b>Fruit Punch</b>	<b>\$28.00 gal</b>
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<b>Champagne Punch</b>	<b>\$37.00 gal</b>
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Prices subject to 22% service charge and 7% sales tax

# Reception Selections

## Reception Enhancers

### Raw Bar

### Market Price

Oyster on the Half Shell  
Littleneck Clams on the Half Shell  
Chilled Jumbo Gulf Shrimp with cocktail sauce and garlic aioli

### Garde Manager Display Selections

<b>Seasonal Crudités with Dip</b>	<b>\$3.25 per person</b>
<b>Fresh Seasonal Fruit and Berries Display</b>	<b>\$4.50 per person</b>
<b>Imported / Domestic Cheese Display</b>	<b>\$3.50 per person</b>
<b>Smoked Salmon Display</b>	<b>\$350.00</b>
<b>Fruit Palm Tree</b>	<b>\$400.00</b>

### Pasta Station

### \$9.00 per person

You choice of two pastas and two sauces

Pastas: Fettuccine, Penne, FarFalle, Cheese Tortellini, Mini Shells  
Sauces: Alfredo, Basil Pesto, Wild Mushrooms, Marinara, Sundried Tomato or Bolognese Sauce  
Accompanied by Rustic Italian Breads, Parmesan Cheese and crushed Red Pepper

Pasta Station Additions:

Meatballs, Italian Sausage, Sliced Grilled Chicken **\$3.00 additional per person**

### Viva Mexico

### \$10.00 per person

A festive array of Tasty Selections to include:  
Steak and Chicken Fajitas, Nacho Bar with Chips, Queso,  
Guacamole, Salsa, Sour Cream and Jalapenos, Warm Flour Tortillas

## Carving Stations

Carved Items include Rolls and condiments. Additional Attendant Fee **\$80.00 per station / per hour.**

### Honey Glaze Ham

### \$275.00 each

With Maple Mustard - Serves 50 guests

### Steamship Round of Beef

### \$650.00 each

Roasted Garlic Aioli and Horseradish Cream – minimum 150 guests

### Roasted Turkey Breast

### \$200.00 each

Cranberry Relish, Giblet gravy – Serves 40 guests

### Pepper Crusted Round of Beef

### \$300.00 each

Horseradish Cream, Spicy Mustard – Serves 40 guests

### Prime Rib of Beef

### \$350.00 each

Garlic Au Jus, Horseradish Cream – Serves 50 guests



*Prices subject to 22% service charge and 7% sales tax*

# Reception Selections

## Magnolia Reception

Based on 75 guests

### Fresh Fruit Display

with Yogurt Dressing

### Deluxe Domestic and Imported Cheese Display

Sliced French Bread-Gourmet Crackers

### Vegetable Crudité's

with Creamy Ranch and Onion Dips

### Hot Hors D'Oeuvres – Choice of Four:

Warm Spinach and Artichoke Dip

Coconut Shrimp with Sweet Chili Sauce

Oriental Pot Stickers with Ginger Sauce

Swedish or BBQ Meatballs

Chicken Hot Wings

Southern Fried Chicken Tenders with Honey Mustard

Beef Skewers with Chipotle Aioli

Chicken Satays with Plum Sauce

Beef Wellington Bordelaise Sauce

### On the Carving Station – Choice of Two:

Served with Assorted Petit Rolls and Condiments. **Attendant Fee \$80.00 per station / per hour.**

Smoked Turkey Breast

Roasted Top Round of Beef

Honey Glazed Ham

Roasted Pork Loin

Roasted Prime Rib

### Desserts

White and Dark Chocolate Dipped Strawberries

Assortment of Miniature Petit Fours and Pastries

### Beverages:

Coffee, Tea, Decaffeinated Coffee

**\$38.00 per person**



Prices subject to 22% service charge and 7% sales tax

# Reception Selections

## Dogwood Reception

### **Array of Domestic and Imported Cheeses**

Sliced French Bread and Gourmet Crackers

### **Chilled Vegetable Crudités**

Choice of Ranch Dip, Blue Cheese or Onion Dip

### **Hot Hors D'Oeuvres – Choice of Four:**

Spicy Buffalo Wings - Ranch Dipping Sauce  
Toasted Ravioli - Marinara Dipping Sauce  
Swedish Meatballs  
Potato Skins –Cheddar Cheese, Bacon Bits, Sour Cream  
Chicken and Cheese Quesadilla with Sour Cream  
Spinach and Cheese Quesadilla with Sour Cream  
Chicken Tenders with Honey Mustard  
Fried Vegetable Sticks - Ranch Dipping Sauce  
Steamed Pot Stickers - Ginger Dipping Sauce  
Miniature Egg Rolls - Hot Mustard - Sweet 'n Sour Sauce

### **On the Carving Station – Choice of Two:**

*Served with Assorted Petit Rolls and Condiments.* Attendant Fee \$80.00 per station / per hour.

Roasted Top Round of Beef  
Roasted Turkey Breast  
Sugar Cured Ham  
Roasted Pork Loin

### **Desserts**

Deluxe Sliced Fresh Fruit Display  
A Lavish Display of Miniature Lemon Bars, Éclairs  
Assorted Petite Fours

### **Beverages:**

Coffee, Tea, Decaffeinated Coffee

**\$35.00 Per Person**



*Prices subject to 22% service charge and 7% sales tax*



# From the Bar

## **House Brands Bar**

House Vodka, House Gin, House Rum, House Tequila, House Bourbon,  
House Whiskey, House Scotch, Budweiser, Bud Lite, Miller Lite, Heineken

## **Call Brands Bar**

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Cuervo Gold Tequila,  
Jim Beam, Seagram's 7 Whiskey, Cutty Sark Scotch, Triple Sec, Budweiser, Bud Lite, Miller Lite, Heineken

## **Premium Brands Bar**

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Cuervo Gold Tequila, Jack Daniel's,  
Crown Royal, Dewar's White Label, Amaretto di Amore, Kahlua De Café, DeKuyper Peach Schnapps, Triple Sec,  
Budweiser, Bud Lite, Miller Lite, Coors Light, Heineken, Corona

### *Host Bar*

House Brands	\$5.00
Call Brands	\$6.50
Premium Brands	\$7.00
Domestic Beer	\$4.00
Imported Beer	\$4.50
Champagne	\$7.00
Wine by the Glass	\$5.00
Soft Drinks	\$2.25
Mineral Water	\$2.50

### *Cash Bar*

Call Brands	\$6.00
Premium Brands	\$7.00
Domestic Beer	\$3.00
Imported Beer	\$4.00
Wine by the Glass	\$5.00
Champagne	\$7.00
Soft Drinks	\$2.00
Mineral Water	\$3.00

Bartenders are required for all Host Bars and Cash Bars.  
The Bartender/Cashier \$170.00 per bartender.



# From the Bar

## Wine List

### **Turning Leaf White Zinfandel \$34.00**

*~~ fragrant floral notes with fresh strawberries and hints of ripe watermelon ~~  
~ light body with a sweet finish providing balance and elegance ~*

### **Turning Leaf Chardonnay \$35.00**

*~~ green apple and ripe pear flavors supported by coconut and butter notes ~~  
~ medium bodied with a rich round finish ~*

### **Turning Leaf Cabernet Sauvignon \$39.00**

*~~ dark sweet fruit and licorice flavors layered with spice and white pepper accents ~~  
~ medium bodied with structured tannins for a pleasurable finish ~*

### **Turning Leaf Merlot \$39.00**

*~~ forward, ripe red cherry, strawberry and raspberry characters on the nose and palate ~~  
~ medium bodied, with a rich almost juicy texture and soft supple tannins ~*

### **Indigo Hills Chardonnay \$35.00**

*~~ California's cooler coastal climates produce grapes of distinctive characteristics ~~  
~ a perfect balance of unique coastal fruit flavors for a crisp complex blend ~*

### **Kendal Jackson Cabernet Sauvignon \$40.00**

*~~ showcases the unique characteristics of the land where the grapes are grown ~~  
~the richness and intensity of its cool climate fruits offer Cabernet enthusiasts a distinctive and enriching experience ~*

### **House Wine Selection**

Copperidge White Zinfandel \$34.00  
Copperidge Chardonnay \$35.00  
Copperidge Cabernet Sauvignon \$39.00  
Copperidge Merlot \$39.00

### **Champagne and Sparkling Wines**

Moet and Chandon White Star \$65.00  
Tott's Reserve Cuvee \$35.00  
Frexinet Champagne \$36.00  
Korbel Brut \$40.00

*All wines are presented in 750 ML bottles for table side service.*

