

Cross Creek Plantation Events Brochure 2018





VENUES

Cross Creek Plantation's 15,000-square-foot clubhouse provides a variety of areas for hosting your event. You may use only selected rooms or the entire clubhouse, meaning we can accommodate just a few friends or a multitude of guests.

Cross Creek Plantation

Ordering Guide

Cross Creek Plantation offer a combination of comfortable accommodations, fine cuisine, and personalized service to you and your guests for business and social events.

Our staff is available to assist you in every phase of planning your function, including provisions for audio-visual equipment, entertainment, decorations, floral arrangements, ice sculptures, dance floors, special cakes, place cards, etc. Please inquire concerning room size availability and specific room arrangements.

The accompanying menus are recommended selections only. Our Executive Chef would be pleased to prepare anything to your liking with adequate notice. Menu plans should be completed a minimum of one week in advance.

A guaranteed count is required for all meal functions. We must be notified by 12:00 noon two days prior to the event as to the guaranteed number of participants. The room set-up will be based on your guaranteed count.

Cancellation will be accepted up to seven days prior to the function without charge. Otherwise a cancellation charge will apply.

You will be advised in advance of the unit cost of your function, and of any price changes due to market fluctuations. All prices are subject to a service charge and South Carolina State Sales Tax and a Hospitality Tax, in addition to the minimum charge, or applicable room fee. A deposit will be required to secure the room.

No alcoholic beverages may be brought into or out of the establishment. To comply with State law, no one under the age of 21 will be served alcoholic beverages. We are committed to "Responsible Alcohol Management" and reserve the right to refuse service of alcoholic beverages at our discretion.

The host is responsible for all breakage and/or damages to the property by his/her guests. Such damages will be added to the total function.

HORS D'OEUVRES PACKAGES

for groups of 30 or more

Bronze

\$21.95 per person

Seasonal Fresh Fruit Display
Assorted Cheese Board with Crackers
Fresh Vegetable Crudités with Zesty Garlic Ranch
Sausage Stuffed Mushrooms
Mini Chicken Tenders with Honey Mustard BBQ Sauce
Spinach and Artichoke Dip with Crostini

Silver

\$25.95 per person

Seasonal Fresh Fruit Display
Assorted Cheese Board with Crackers
Fresh Vegetable Crudités with Zesty Garlic Ranch
Mini Meatballs in Spicy BBQ Sauce
Hot Crab Dip with Crostini
Seared Tuna Wontons with Wasabi Slaw
Mini Spanakopita with Tzatziki Sauce

HORS D'OEUVRES PACKAGES

for groups of 30 or more

Gold

\$27.95 per person

Seasonal Fresh Fruit Display
Assorted Domestic and Imported Cheese Board with Crackers
Fresh Vegetable Crudités with Zesty Garlic Ranch
Mini Crab Cakes with Carolina Remoulade
Chilled Shrimp Cocktail
Hot Spinach and Artichoke Dip with Crostini
Prosciutto Wrapped Asparagus
Blackened Chicken Skewers with Tzatziki

Carving Stations

\$5.00 per person

Roasted Prime Rib of Beef
with Assorted Rolls, Horseradish and Dijon Mustard

Whole Roasted Rosemary Pork Loin
with Assorted Rolls and Brandy Peppercorn Sauce

Roasted Leg of Lamb
with Assorted Rolls and Indian Mint Pesto

*Carving Stations may only be an addition to another package, not offered as a freestanding item.
Carving Stations require an attendant fee of \$50.00*

Banquet Menu

Cold Hors d'Oeuvres

per 50 pieces

Assorted Cold Canapés	\$87.00
Assorted Finger Sandwiches	69.00
Marinated Mushrooms	55.20
Deviled Eggs	59.50
Caviar Stuffed New Potatoes	96.00
Oysters on the Half Shell	Market Price
Chilled Gulf Shrimp (<i>Peel Your Own 21/25</i>) with Cocktail Sauce	78.00
Chilled Gulf Shrimp (<i>Peeled 16/20</i>) with Cocktail Sauce	116.75
Smoked Salmon Pinwheels	93.00
Chilled Crab Claws with Mustard Dressing	Market Price
Sushi, assorted	135.00
Prosciutto Ham and Melon	87.00
Country Ham Biscuits	87.00
Ham and Asparagus Roll	87.00

Hot Hors d'Oeuvres

per 50 pieces

Crabmeat Stuffed Mushrooms	168.00
Lobster Ravioli	229.25
Oysters Rockefeller	155.75
Mini Crab Cakes	169.75
Clams Casino	61.25
Fried Butterflied Shrimp with Cocktail Sauce	68.25
Golden-fried Chicken Fingers with Honey Mustard Sauce	75.25
Chicken Wings with Blue Cheese Dressing & Celery Sticks	81.50
Chicken Liver Rumaki	66.50
Chicken Kabobs Teriyaki	80.50
Chicken Tempura	86.50
Mini Beef Wellington	259.00
Beef Kabobs Teriyaki	129.00
Swedish Meatballs	63.00
B-B-Q Meatballs	56.00
Lamb Chops (2 oz) with Garlic & Fresh Mint	393.75
Franks-in-a-Blanket	96.25
Ham & Pineapple Kabobs	92.00
Baked Camembert in Puff Pastry	148.75
Mushrooms stuffed with Goat Cheese & Spinach	132.50
Mozzarella Cheese Sticks with Marinara Sauce	262.50
Jalapeno Poppers with Marinara Sauce	70.00
Cantonese Egg Rolls	171.50
Mini Quiche Lorraine	141.75

Chef Attended Selections

The following Chef attended selections may be added to your party with a minimum of 50 guests and 500 cold hors d'Oeuvres. These items are served with appropriate condiments & bread or rolls.

Stir-Fry Vegetable (per lb.)	8.75
Assorted Pasta Station (2 Sauces) (per person)	8.25
Shrimp and Grits Station (per lb.)	29.95
Sautéed Shrimp Scampi (per lb.)	37.35
Mahi-Mahi in Puff Pastry (per lb.)	24.90
Roast Turkey Breast (per lb.)	22.30
Whole Baked Smoked Ham (per lb.)	17.35
Smoked Pork-loin (per lb.)	22.05
Roasted Pork Loin (per lb.)	19.25
Prime Rib of Beef au jus (per lb.)	41.70
Steamship Round (per lb.)	20.30
Roast Beef Tenderloin (per lb.)	58.45
Braised Corned Beef with Honey Mustard (per lb.)	28.00
Petite Pepper-steak Station (per lb.)	40.95
Steak Diane Station (per lb.)	58.45
Dessert Stations (per person)	
Crepes	6.25
Cherries Jubilee	6.25
Bananas Foster	6.25

Specialty Items and Displays

Imported and Domestic Cheese Displays (per person)	3.50
Fruit Display (per person)	2.75
Fruit & Cheese Display (per person)	3.25
Crudités Display (per person)	1.85
Whole Baked Brie in Puff Pastry (each)	78.00
Whole Poached Salmon Parisienne (per lb.)	28.95
Smoked Salmon (per lb.)	42.80
Smoked Seafood (per lb.)	44.75
Gravlax (per lb.)	33.25
Jumbo Alaskan King Crab Legs (per lb.)	34.35
Steak Tartar with Condiments & Melba Toast (per lb.)	62.50
Assorted Terrines & Pates (per lb.)	30.00
Caviars: Beluga-Sevruga-Black American Sturgeon	Market Price
Sweets (per person)	
Strawberries with Dips (Romanoff-Chocolate)	4.35
Dessert Display with Coffee	4.35
Petit Fours (each)	2.25
Ice Carvings	

Mashed Potato Bar

Mashed Creamy Yukon Potatoes

Bacon, Green Onions, Butter, Sour Cream, Shredded Cheeses, Clemson Blue Cheese, Salsa

\$ 4.95 per person

Whipped Sweet Potato Bar

Baked Diced Apples, Raisins, Cinnamon, Brown Sugar, Toasted Pecans, Butter

\$ 4.75 per person

Mac & Cheese Station

Choice of Primavera, Buffalo Chicken, or Baked Ham

\$ 5.25 per person

Pasta Station

Cavatappi and Bowtie Pastas, Alfredo and Marinara Sauces

Grilled Chicken Strips, Petit Meatballs and Seasonal Vegetables

\$ 5.45 per person

Cocktail Dips

Shrimp Dip with Crackers (per lb.)	19.35
Crab Dip with Crackers (per lb.)	18.75
Artichoke Dip with Crackers (per lb.)	16.55

Wedding Cakes and Birthday Cakes are available. Please inquire about selection & prices

Breakfast

Entrees

All entrees are served with orange juice, breakfast potatoes or grits, fruit garnish, and bread basket (croissants, Danish pastries, and muffins)

Scrambled Eggs

Served with bacon, link sausage, or sliced ham

11.25

Scrambled Eggs

Served with minced smoked salmon, green onions and cream cheese

13.55

Eggs Benedict

Two poached eggs with Canadian bacon, atop an English muffin and served with Hollandaise sauce

11.85

Texas French Toast

Dipped in egg batter and sautéed. Served with strawberry preserves, Maple syrup, and two slices of bacon

12.75

Pancakes

Three buttermilk pancakes served with maple syrup and your choice of Bacon, link sausage, or sliced ham

12.25

Crepes

Cream cheese and almond filled crepes topped with strawberries

11.55

Country Breakfast

*Crisp corned beef hash and poached egg topped with tomato sauce
And served with home-fried potatoes and muffins*

12.35

Eggs Florentine

*Scrambled eggs, spinach, and tomato on an English muffin; served
With Hollandaise sauce*

11.50

Fresh Fruit Plate

*An array of sliced seasonal fresh fruit and berries; served with fruit yogurt
or cottage cheese*

15.95

Breakfast Buffets

#1 Continental Breakfast Buffet

Orange Juice	
Fresh Fruit	
Danish Pastries-Croissants-Muffins	
Preserves and Butter	
Coffee and Tea	9.45

#2 Breakfast Buffet

Orange Juice	
Fresh Fruit	
Scrambled eggs	
Hickory Smoked Bacon	
Link Sausage	
Home Fried Potatoes	
Bread Basket	
Preserves and Butter	
Coffee and Tea	12.46

#3 Breakfast Buffet

Orange Juice	
Fresh Fruit	
Ham and Cheese Strata	
Hash Brown Casserole	
or French Toast	
Bread Basket	
Bread Basket	
Coffee and Tea	12.25

#4 Breakfast Buffet

Orange Juice	
Fresh Fruit	
Scrambled eggs	
Hickory Smoked Bacon	
Link Sausage	
Sliced Ham	
O'Brian Potatoes	
Assorted Cereals	
Bread Basket	
Preserves and Butter	

Coffee and Tea

15.33

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

We offer made without gluten items, however our kitchen is not a 100% gluten free facility.

Lunch

Soups and Starters

Soup of the Day	4.00
Seafood Gumbo	4.75
She Crab Soup	5.25
French Onion Soup	4.00
New England Clam Chowder	4.50
Chilled Seafood Pasta	4.75
Shrimp Cocktail	12.25
Fresh Fruit Coupe	5.75

Sandwiches

All Sandwiches are served with choice of French fries, potato chips, potato salad, or fresh fruit. Coffee and tea

Ham and Havarti Cheese Wrap	
With Sprouts, Lettuce, and Tomato	8.75
Roast Beef Sandwich	
With Swiss Cheese and Horseradish Cream on Mable Rye Bread	11.05
University Club	
Turkey, Ham, Bacon, and Tomato on 3 Slices of Bread	10.45
College Club Baguette	
Turkey, Bacon, and Tomato in Baguette	10.10
Marinated Grilled Chicken Breast	
Served on a Sesame Bun with Swiss Cheese and Dijon Mustard	9.10
Croissant Sandwich	
With Almond Chicken Salad	9.65

Chilled Entrées

Fresh Fruit Platter	
Sliced assorted seasonal Fruit served with your choice of Yogurt or Cottage Cheese	13.75
Pineapple Trio	
Pineapple boat with Tuna Salad, Egg Salad, and Chicken Salad Served with slices of Fresh Fruit	13.00
Chef's Salad	
Julienne of Roast Beef, Turkey, Ham, and Cheese over crisp lettuce with your choice of dressing	11.55
Cobb Salad	
Diced Turkey, Bacon, and Tomato with chopped hard-boiled eggs and Blue cheese; served on a bed of lettuce with Walnut Dressing	10.75

Marcus Chicken Salad

Romaine lettuce and Caesar Dressing with stir-fried Chicken and Croutons 9.95

Grilled Chicken Salad

Grilled Chicken Breast strips, Cheddar Cheese, Havarti Cheese,
Bacon, Tomato Wedges, and Cucumbers; served on a bed of crisp
Greens with your choice of dressing 10.10

Deli Platter

Sliced Roast Beef, Ham, Turkey, Salami, and Cheeses; served with
Potato Salad, Bread, and Condiments 11.35

Almond Chicken Salad

Served with Fresh Fruit over crisp Greens 11.40

Chilled Poached Salmon

Baby Lettuce and Cucumber-Dill Dressing 11.55

Hot Entrees

All hot entrees are accompanied by University Salad, vegetable, starch du jour, luncheon rolls, butter, coffee or tea

Shrimp Pasta

Fettuccini and Sautéed Shrimp served with Alfredo Sauce 18.95

Shrimp Scampi

Sautéed with Garlic Butter and Shiitake Mushrooms over Angel Hair Pasta 20.95

Seafood Crepes

A selection of Seafood served in a delicate Cream Sauce 17.35

Grilled Salmon

Served with Dill Cream Sauce 17.85

Baked Flounder

Topped with Pistachio Butter 14.30

Cornmeal Breaded Catfish

Pan-fried and served with Parsley-Lemon Butter 17.65

Seafood Newburg

Shrimp and Scallops in a Cream Sauce; served in a Pastry Shell 18.90

Honey Pecan Chicken Breast

Honey and Pecan Incrusted Chicken Breast, Herb Cream Sauce 16.10

Stuffed Chicken Breast

Kiev (Herb Butter) 12.45

Stuffed with Wild Rice 12.25

Chicken Breast Teriyaki	
Marinated and Grilled; served with stir-fried Vegetables	12.15
Raspberry Chicken	
Grilled boneless Chicken Breast topped with Raspberry Sauce	11.85
Chicken Pot Pie	
Diced Chicken cooked with onions, carrots, celery, and peas in a light Cream Sauce; baked under a butter crust dome	11.35
Chicken Crepes	
Diced Chicken in a delicate Cream Sauce	12.95
Quiche Lorraine	
Served with vegetables and fresh fruit	10.35
Roasted Pork Loin	
Dijon Cream Sauce	10.00
Pork Tenderloin Medallions	
With Apple-Brandy Sauce	12.60
Veal Parmigiana	
Served with Fettuccini and Marinara Sauce	20.30
Wiener Schnitzel	
Lightly breaded Veal Scaloppini pan-fried with Lemon-Caper Butter	19.25
Roast Prime Rib Au Jus	
8 oz. Prime Rib with Horseradish	29.95
Beef Tips Burgundy	
Beef Tenderloin tips and Mushrooms; served on a bed of Rice	27.30
Filet Mignon	
6 oz. Filet served with Béarnaise Sauce	33.95

Lunch Buffets

Assorted Sandwich Buffet

Array of pre-made Sandwiches

Pasta Salad, Potato Salad, Cole Slaw, Potato Chips, and Pickles

Condiments

Coffee and Tea

11.50

Soup and Salad Buffet

Soup of the Day

Assorted Salad Bar

Dressings

Rolls and Butter

Coffee and Tea

12.85

Deli Lunch Buffet

Soup of the Day

Potato Salad

Tuna Salad

Sliced Roast Beef

Sliced Turkey

Sliced Ham

Sliced Cheeses

Variety of Breads

Appropriate Condiments

Seasonal Sliced Fresh Fruit

Coffee and Tea

13.25

#1 Lunch Buffet

Antipasto Salad

Seafood Fettuccini or Seafood Lasagna

Ratatouille

Garlic Bread

Cannoli

Coffee and Tea

14.35

#2 Lunch buffet

Salad Bar

Broiled Rainbow Trout

Fried or Baked Chicken

Broccoli Amandine

Rice Pilaf

Seasonal Sliced Fresh Fruit

Rolls and Butter

Coffee and Tea

15.35

#3 Lunch buffet

Soup of the Day

Salad Bar

Seafood Crepes

Grilled Chicken Breast

Burgundy Beef Tips

Scalloped Potatoes

Mixed Vegetables

Cheese and Fruit

Rolls and Butter

Coffee and Tea

18.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

We offer made without gluten items, however our kitchen is not a 100% gluten free facility.

Lunch Dessert Suggestions

	Market Price
Fresh Berries in Season	
Key Lime Pie	4.65
Cheesecake	5.75
Chocolate Mousse with Kahlua	5.95
Ice Cream Parfaits	7.25
Strawberry Shortcake	5.50
Strawberries Romanoff	5.50
Apple Strudel	4.95
Southern Pecan Pie	4.50
Boston Cream Pie	4.45
Apple Lattice Pie	4.50

Please inquire about additional selections of freshly made cakes, tortes, pies, tarts, and pastries

Refreshment Breaks, Intermissions, Snacks

From the Oven:

Freshly Baked Croissants, Scones, Cinnamon Rolls, Muffins
3.65 per person

Energy Break:

Granola Bars, Fruit filled Bars, Breakfast Bars
3.75 per person

Snack it up:

Bags of Chips, Mixed Nuts, Cookies, Brownies, Trail Mix
5.95 per person

Chocolatier:

Mini Chocolate Bars, Chocolate Chip Cookies, Double Chocolate Brownies, Chocolate-Chocolate Chip Muffins, Chocolate dipped Strawberries, Chilled Chocolate Milk
7.95 per person

Healthy:

Apples, Bananas, Oranges, Grapes, Assorted Yogurt Cups, Trail Mix, Granola Bars
7.45 per person

Coffee Regular/Decaffeinated	24.95 gallon
Herbal Teas	1.95 each
Ice Tea	15.50 gallon
Milk	9.35 gallon
Assorted Juices	11.75 gallon
Domestic and Imported Mineral Water	3.25 each
Assorted Soft Drinks	3.00 each
Sports Drinks	3.95 each
Lemonade	9.35 gallon
V-8 Juice	2.45 each
Assorted Cookies	13.75 dozen
Assorted Petit Fours	20.25 dozen
Assorted Finger Sandwiches	14.50 dozen
Soft King Pretzels	2.90 each
Mixed Nuts	30.00 pound
Peanuts	15.75 pound
Cheese Straws	7.50 dozen
Tortilla Chips with Salsa	9.35 pound
Potato Chips with dip	9.35 pound
Spicy Snack Mix	12.50 pound

	Small 15-25pp	Medium 25-50pp	Large 50-75pp
Fresh Vegetable Tray	\$37.45	68.65	99.85
Fresh Fruit Tray	62.40	124.80	174.75
Cheese Tray	74.40	149.75	218.40
Fruit and Cheese Tray	68.65	137.75	199.65

Dinner

Appetizers

Chilled Gulf Shrimp, Cocktail Sauce and Lemon	12.25
Mini Crab Cakes with Lobster Sauce	11.95
Duck Pate, Cumberland Sauce	8.25
Smoked Salmon and Boursin Flan	9.45
Home Cured Gravlax	7.95
Pasta with Sundried Tomatoes, Cream, and Walnuts	5.95
Seafood Strudel, Orange Beurre Blanc	7.40
Lobster Terrine, Martell Cream	10.25
Salmon Mousse, Caviar and Dill	12.95
Chilled Poached Salmon, Lemon-Dill Dressing	7.25

Soups

Cajun Onion Soup	5.15
Black Bean Soup	4.95
Lobster Bisque	6.35
Potato-Leek Soup	4.95
Wild Mushroom Soup	5.60

Salads

These Salads may be substituted for the Plantation Salad which accompanies each Entrée

Caesar Salad (Traditional Recipe); add....	\$1.25
Spinach & Walnut Salad, Balsamic Vinaigrette; add....	\$1.25
Heart of Palm Salad, Mustard Vinaigrette; add....	\$1.25
Mixed Baby Lettuce with Mushrooms and Raspberry Dressing; add....	\$1.75

Entrees

Dinner entrees are accompanied by Plantation Salad (Romaine lettuce with grated Romano cheese, toasted sesame seeds and orange vinaigrette dressing), Vegetable and Potato of the day, and rolls and butter

Grouper Gasparilla

Sautéed grouper fillet topped with diced onions, peppers, olives, tomato and garlic	29.25
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Red Snapper Amandine

Sautéed red snapper fillet with toasted almonds	20.95
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Stuffed Flounder

Baked with crabmeat stuffing	20.25
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Grilled Norwegian Salmon	
With saffron cream sauce	19.45
Chicken Oskar	
Sautéed double chicken breast topped with fresh asparagus, lobster and Hollandaise	20.75
Chicken Florentine	
Baked chicken breast layered with mozzarella cheese and spinach	16.50
Chicken Française	
Chicken breast dipped in egg batter and sautéed; served with lemon	17.25
Chicken Cordon Bleu	
Chicken breast stuffed with ham and cheese	17.25
Chicken Gourmet	
Chicken breast stuffed with apples and almonds	17.25
Herb Roasted Turkey Breast	
Pear-cranberry confit and Champagne cream sauce	16.25
Medallions of Port Tenderloin	
In Clemson blue cheese cream sauce	18.00
Roasted Pork Loin	
with apples and mustard sauce	15.75
Veal Scaloppini Marsala	
Sautéed and served with a mushroom-Marsala sauce	27.25
Veal Medallions	
Two veal medallions sautéed & served with morel-cream sauce	38.50
New York Strip loin	
10 oz. Strip loin steak with Bordelaise sauce	35.90
Entrecote of Beef	
With mushrooms and three peppercorn sauce	36.75
Filet Mignon	
8 oz. tenderloin filet with Béarnaise sauce	43.05
Twin Tournedos of Beef	
Wild Mushrooms and Port wine sauce	37.80
Chateaubriand	
Roasted, sliced beef tenderloin served with two sauces	38.50
Roast Prime Rib au jus	
10 oz. prime rib served with horseradish	35.85
Rack of Lamb Dijon	
Mustard-herb crust and rosemary sauce	38.50

Trio

Beef medallion, chicken breast and salmon fillet served with three
Sauce 29.20

Vegetable Selection

Broiled tomato Provencal
Green bean amandine
Vegetable mousse - Broccoli
Cauliflower - Glazed Carrots
Stir-fry vegetables

Starch Selection

Twice baked potato
Duchess potatoes
Parslied new potatoes
Rice pilaf - Mixed vegetables
Pecan rice - Spinach fettuccini

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We offer made without gluten items, however our kitchen is not a 100% gluten free facility.

Desserts

	Market Price
Fresh Berries in Season	
Strawberries Napoleon with Romanoff Sauce	6.25
Strawberries in Grand Marnier	6.45
Peanut Butter Pie	7.95
Bourbon Pecan Pie	7.75
Dutch Apple pie	5.95
Caramel Cheesecake	7.50
Ice Cream Parfait (Crème de Cocoa - Crème de Mint)	8.25
Chocolate Mousse with Chambord	7.75
Ice Cream Bombe	7.75
Chocolate Cake	6.75
Red Velvet Cake	6.95

Please inquire about additional selections of freshly made cakes, tortes, pies, tarts, and pastries

Dinner Buffets

#1 Dinner Buffet

Tossed Salad with Dressings
Fried Flounder Fillet
Lemon-Baked Chicken
Rice Pilaf
Glazed Carrots
Rolls and Butter
Coffee and Tea

19.50

#2 Dinner Buffet

Assorted Salad Bar
Herb Baked Turkey Breast
Oven Roasted Pork Loin
Red-skin Potatoes
Squash and Zucchini
Rolls and Butter
Cookies and Brownies
Coffee and Tea

21.50

#3 Dinner Buffet

Soup of the Day
Assorted Salad Bar
Baked Tilapia
Grilled Chicken Breast
Burgundy Beef Tips
Mashed Potatoes
Mixed Vegetables
Assorted Pies
Rolls and Butter
Coffee and Tea

24.50

#4 Dinner Buffet

Soup of the Day

Assorted Salad Bar

Fried Shrimp

Chicken Cordon Bleu

Sliced Prime Rib

Parslied Potatoes

Stir-fried Vegetables

Fresh Fruit Tray

Assorted Desserts

Rolls and Butter

Coffee and Tea

30.90

#5 Dinner Buffet

Lobster Bisque

Assorted Salad Bar

Fresh Shrimp and Oysters

Salmon in Dill Cream Sauce

Chicken Oskar

Sliced Prime Rib

Scalloped Potatoes

Mixed Wild Rice

Green Beans Amandine

Cheese and Fruit Tray

Chef's Selection of Desserts

Rolls and Butter

Coffee and Tea

41.95

BAR PACKAGES

Beverages

Beer by the Bottle

Domestic	\$ 3.00 Hosted	\$3.25 Cash
Budweiser, Bud light, Michelob Ultra, Miller Lite, Coors Light, Yuengling		
Imports	\$ 3.75 Hosted	\$4.00 Cash
Stella Artois, Corona, Dos Equis, Newcastle, Smithwicks		
Craft	\$ 4.25 Hosted	\$4.50 Cash
Woodoo Ranger IPA, Sugar Creek Pale Ale, Sweetwater IPA,		

Soft drinks	\$ 2.25 Hosted	\$2.50 Cash
Bottled Water	\$ 2.25 Hosted	\$ 2.50 Cash
Juices	\$2.50 Hosted	\$2.75 Cash
Coffee/Tea	\$ 2.00 Hosted	\$2.00 Cash

Selections per gallon:

Regular and Decaffeinated Coffee	\$32.00
International Teas	\$15.00

Selections per pitcher:

Ice Tea (Sweet or Unsweetened)	\$8.00
Lemonade	\$8.00

Specialty Selection by the gallon:

Fruit Punch	\$35.00
Champagne Punch	\$50.00
Mimosa Punch	\$65.00
Bloody Mary Punch	\$65.00

House Wine

By the glass	\$ 6.00 Hosted	\$6.50 Cash
By the bottle	\$18.00 Hosted	\$19.25 Cash
Line 39		

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon

Sparkling Wine

By the glass		
Riondo Prosecco	\$ 6.00 Hosted	\$6.50 Cash
By the botte		
Veuve du Vernay	\$21.00 Hosted	\$22.50 Cash
Champagne Toast:	\$5.00 per person	

Liquor

Deluxe Liquor

By the glass	\$ 6.00 Hosted	\$6.50 Cash
Fris Vodka, Seagram's Gin, Dewar's Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Bacardi Rum, Herradura Tequila, Dry Vermouth		

Premium Liquor

By the glass \$ 7.00 Hosted \$7.50 Cash

Titos Vodka, Beefeaters Gin, Johnny Walker Red Scotch, Make Mark Bourbon, Crown Royal Whiskey, Captain Morgan Rum, Partida Tequila, Dry Vermouth

Cordials

By the glass \$7.00 Hosted \$7.50 Cash

Grand Marnier, Contreau, Frangelico, B&B, Chambord, Chartreuse, Sambuca, Kahlua,

Hosted open bars: Prices are based on group consumption. Accurate inventories are assessed after the closing of the bars, and appropriate charges are applied. A bartender fee of \$ 75.00 per bartender is applicable. All open bars include wine, beer, liquor, sodas, juices, and mixers.

All prices are subject to State and Local taxes, and 20% Gratuity

Cash bars prices are inclusive of sales tax.

It is Keith Street Caterings policy that all alcohol is provided by the company. Take-out alcohol of any kind is not allowed. Keith Street Catering has the right to refuse alcoholic beverage to anyone under the influence, without proper ID, or to anyone no being of legal age.

- *We are committed to "Responsible Alcohol Management and reserve the right to refuse service of alcoholic beverages at its sole discretion.*
- *No liquor may be brought into or removed from the property.*
- *No frozen drinks will be served at a portable bar.*
- *No one under the age of 21 will be served alcoholic beverage*

Take Out Items

Box Lunches:

Deli Sandwich: Ham, turkey, lettuce, tomato and cheese on Baguette;

Potato chips, fruit, cookie and condiments 9.95

Roast Beef Sandwich: Sliced roast beef, provolone cheese, lettuce, tomato on a

Hoagie roll; potato chips, fruit, cookie, and condiments 11.25

Grilled Chicken Breast: with lettuce, tomato on a Kaiser roll;

Potato Chips, fruit, cookie and condiments 10.50

Rental Items

TV

Overhead projector

Screen

Podium with microphone

Flip chart with markers

Dry-eraser board with easel and markers

Silver punch bowl

Dance Floor

Staging

Tents

ask for size and pricing

Complete Audio/Video packages are available upon request*

** It is recommended and often required that Audio/Video personnel operates this equipment*

All rates are subject to state sales tax