

BREAKFAST

BREAKFAST BUFFETS

Yogurt Bar — 9.00

Greek yogurt served with seasonal berries, granola, and almonds.

Continental — 10.00

Assorted Fruit, Bagels, Muffins, Breakfast Breads, Fruit Danish, Yogurt

Hamptonality — 10.00

Non-guest can go through our hotels daily hot breakfast buffet

Scrambled Please — 12.00

Scrambled eggs, bacon, sausage, country-fried potatoes, fresh fruit platter, sweet breakfast breads
+ Choice of Lorraine, Florentine, Italian Blend, or Southwestern

Breakfast Burritos — 12.00

Flour tortillas filled with scrambled eggs and our homemade hash brown bacon mix. Served with fresh fruit salad.

+ Vegetarian burritos are available upon request

Oatmeal Bar — 12.00

Served with brown sugar, seasonal berries, sliced almonds. Coffee cake or danish and fresh fruit

Homemade Quiche — 14.00

quiche served with country fried potatoes, fresh fruit platter, and sweet breakfast breads
+ Choice of Lorraine, Florentine, Italian Blend, or Southwestern

A LA CART

ALL ITEMS ARE PRICED PER DOZEN

Assorted Bagels with Cream Cheese — 24.00

Assorted Muffins — 24.00

Breakfast Breads — 24.00

Assorted Fruit Danish — 26.00

Coffee Cakes — 26.00

BOXED LUNCHES

BOXED SANDWICHES

ALL BOXED LUNCHES ARE SERVED WITH APPROPRIATE CONDIMENTS, POTATO SALAD, FRUIT SALAD, FRESH PASTA SALAD, ASSORTED CHIPS, CHEF'S SELECTION OF DESSERT, AND DISPOSABLE FLATWARE AND NAPKIN

Deli Style — 12.00

Honey cured ham, roast beef or turkey breast served cheddar or Swiss cheese on your choice of bread.

Vegetarian — 12.00

Avocado, sprouts, cheddar and Swiss cheese, tomatoes, served with your choice of bread

Grilled Chicken Breast — 13.00

Chicken is marinated in an oriental sauce and grilled over an open flame. Served chilled on a sandwich roll with a honey mustard spread.

Turkey Salad Croissant — 13.00

A delicious crunch salad of turkey and almonds tossed in a sour cream mayonnaise and served on a flaky butter croissant

Beef Tenderloin — 14.00

Beef tenderloin cooked medium rare and served on a sandwich roll

BOXED SALADS

ALL BOXED SALADS INCLUDE A FRESH ROLL AND BUTTER, CHEFS SELECTION OF DESSERT, AND DISPOSABLE FLATWARE AND NAPKIN

Oriental Chicken Salad — 12.00

Julienne strips of chicken breast, pea pods, tomatoes, and chow mien noodles served on a bed of mixed greens with an oriental dressing

Chicken Caesar Salad — 12.00

Traditional Caesar with croutons, tomatoes, grilled chicken, fresh Parmesan cheese, and Caesar dressing

Chef's Salad — 12.00

A combination of ham, turkey breast, cheddar, Swiss cheese, tomatoes, and egg wedges.
+ Served with your choice of dressing.

Chicken or Tuna Salad — 12.00

Your choice of chicken salad or tuna salad on a bed of fresh tossed greens, and tomatoes
+ Served with cantaloupe wedges

LUNCH

LUNCH BUFFETS

MINIMUM ORDER FOR 20 PEOPLE. LESS THAN 20 PEOPLE WILL BE CHARGED A \$35 CATERING FEE

Pasta Primavera — 11.00

Fresh vegetables tossed with a garlic cream sauce, served over fettuccine noodles. Served with a tossed green salad, fresh fruit, and garlic bread

Baked Potato Bar — 11.00

Potatoes served with butter, sour cream, bacon, broccoli, cheese, sautéed mushrooms, chicken fajita meat, and chili. Served with a tossed green salad, fresh wheat rolls and butter.

Pasta Bar — 11.00

Cheese ravioli and tortellini, tomato meatball and Alfredo sauce. Served with tossed green salad and garlic bread.

Taco Bar — 12.00

Build your own with taco shells, soft flour tortillas, ground beef, shredded lettuce, sour cream, guacamole, salsa, and shredded cheese. Served with refried beans and a fresh fruit platter.

Soup and Sandwiches — 12.00

Soup of the day served with an assortment of mini roast beef, ham and cheese, and turkey sandwiches.

Pulled Pork Sandwiches — 12.00

Pork with a chipotle BBQ sauce. Served with sandwich rolls, fresh fruit, calico beans and a traditional coleslaw.

Spaghetti and Meatballs — 12.00

Pasta served with marinara sauce and meatballs. Served with a tossed green salad and garlic bread

BBQ Meatloaf — 12.00

If Mom only had this recipe! Served with tossed green salad, mashed potatoes, wheat rolls, and butter.

Buttermilk Chicken — 12.00

Whole pieces of chicken, marinated in buttermilk, with seasoned bread crumbs and baked until golden brown. Served with potatoes, tossed green salad, wheat rolls and butter

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Deli Platter — 13.00

Sliced turkey breast, ham, roast beef, cheddar, and Swiss cheese. Served with assorted breads, hoagies, croissants. Includes mayonnaise and mustard packets. Fresh fruit and pasta salad

Southwest Chicken Salad — 13.00

Julienne southwest chicken, field greens, orange circles, avocado, tomatoes, asparagus, sliced radish, bacon corn relish on the side. Served with cumin ranch dressing, wheat rolls and butter

Chicken Pot Pie — 13.00

Rich with chicken in a cream sauce, vegetables, seasoning, and a biscuit topping. Served with a tossed green salad, fresh fruit, wheat rolls and butter.

Chicken Tetrazzini — 13.00

Tender chicken breast tossed with fettuccine, fresh herbs and a cream sauce. Served with a tossed green salad, fresh fruit, wheat rolls and butter.

Chicken Scampi — 13.00

Strips of chicken breast sautéed in olive oil, lemon and garlic and served with fettuccine pasta. Served with a tossed green salad, and homemade wheat rolls and butter.

Tarragon Chicken — 13.00

Chicken breast sautéed with a tarragon cream sauce and long grain wild rice. Served with a tossed green salad, and wheat rolls and butter.

Calzones — 13.00

Cheese, mushroom, sausage, and beef baked in a pastry roll and smothered in a marinara sauce. Served with a tossed green salad, and fresh fruit.

Lasagna — 13.00

Lasagna with beef, sausage, mushroom, and cheese. Served with a tossed green salad, and garlic bread.
+ Vegetarian Lasagna available upon request

Southwest Chicken — 14.00

Chicken breast crusted in cornmeal, sautéed and topped with tomatoes, provolone cheese, avocados, and sour cream. Served with Spanish rice and tossed green salad.

Fajitas — 14.00

Beef and chicken in a spicy marinade. Served with flour tortillas, refried beans, all of the toppings, and fresh fruit.

DINNER

DINNER BUFFETS

MINIMUM ORDER FOR 20 PEOPLE. LESS THAN 20 PEOPLE WILL BE CHARGED A \$35 CATERING FEE

Beef Stroganoff — 16.00

Tender beef tips in a rich mushroom brown sauce served with your choice of rice or noodles, a tossed green salad, wheat rolls and butter.

Beef or Chicken Kabobs — 16.00

Your choice of beef or chicken marinated and grilled with a teriyaki glaze, zucchini, yellow squash, onions, tri colored peppers, and pineapple. Served with rice, a tossed green salad, wheat rolls and butter.

Chicken Pagliacci — 16.00

Chicken breast filled with Italian sausage stuffing and served with fettuccine noodles, a tossed green salad, wheat rolls and butter.

Chicken Picatta — 16.00

Chicken breast in a lemon caper cream sauce served with long grain wild rice, a tossed green salad, wheat rolls and butter.

Moroccan Chicken — 16.00

A blend of Moroccan spices, onions, tomatoes, chick peas, chicken, and eggplant. Served with your choice of rice or quinoa, and a tossed green salad, wheat rolls and butter.

+ Can be made vegetarian or vegan

Salmon — 17.00

Salmon filets with your choice of caper cream sauce or butter white wine sauce. Served with long grain wild rice, a tossed green salad, wheat rolls and butter.

Beef Tenderloin — 18.00

Oven roasted to perfection, sliced and served with a mushroom brown sauce. Served with potatoes, tossed green salad, wheat rolls and butter

BREAKS

Milk & Cookies — 5.00

Fresh baked chocolate and peanut butter cookies, 2% and chocolate milk

Sweet & Salty — 6.00

An assortment of candy bars, cookies, and kettle chips

Fresh Fare — 7.00

Hummus and Ranch served with assorted veggies and pita chips

Power Up — 7.00

Assorted nuts, power bars, and whole fruit

7th Inning Stretch — 8.00

Peanuts, cracker jacks, and popcorn with assorted seasoning

MAKE YOUR OWN

ALL ITEMS ARE PRICED PER PERSON

Fresh Whole Fruit — 2.00

Cookies — 2.50

Freshly bakes chocolate chip and peanut butter cookies

Power Bars — 2.50

Chips — 2.50

Assortment of individual kettle chips

Assorted Candy Bars — 2.50

Trail Mix — 3.00

Popcorn Bar — 4.00

Popcorn with an assortment of seasonings

DESSERT

PRICED PER PERSON

Assorted Cookies — 2.00

Cream Cheese Brownies — 2.00

Assorted Cheesecake — 4.00

Assorted Fruit Pies — 4.00

Assorted Cakes — 4.00

BEVERAGES

Iced Tea — 2.50

Lemonade — 2.50

Iced Tea & Lemonade — 3.50

Juice — 2.50

Choice of apple juice, orange juice, or cranberry juice
+ Charged per consumption

Bottled Water — 2.50

+ Charged per consumption

Assorted Coke Bottles — 3.00

+ Charged per consumption

Vitamin Water — 3.00

+ Charged per consumption

Energy Drinks — 3.50

+ Charged per consumption

Naked Juices — 4.00

+ Charged per consumption

Coffee Station — 25.00

Includes regular coffee, decaf coffee, and tea

All Day Beverage Service — 8.50

Unlimited consumption of our premium roast coffee, decaf coffee, and hot water with tea selection. Assorted Coke products and bottled water refreshed throughout the day.

AUDIO VISUAL

Power Strip — 4.00

Extension Cord — 4.00

Audio Speaker — 25.00

Non Adhesive Flip Chart — 35.00

Adhesive Flip Chart — 45.00

Standing Screen — 45.00

Microphone — 55.00

Polycom — 75.00

Long distance charges may apply

LCD Projector and Screen — 100.00

AUDIO VISUAL PACKAGES

Standard AV Package — 150.00

Projector with screen, one power strip, audio speakers, and a non adhesive flip chart with markers

Deluxe AV Package — 225.00

Projector with screen, one power strip, audio speakers, non adhesive flip chart with markers, and a polycom phone

All Inclusive AV Package — 285.00

Projector with screen, one power strip, audio speakers, non adhesive flip chart with markers, a polycom phone, and microphone