



**eat &
drink**



Welcome!

Thank you for considering the Radisson Hotel Corning for your event.

The Radisson Hotel Corning specializes in outstanding food and hospitality services! We're distinctively different, with a professional staff that is friendly and accommodating. We are here to be of service to you! From the private sophistication of our Executive Board Rooms, to the refined elegance of the Finger Lakes Ballroom, we have the facilities to perfectly suit all of your meeting and banquet needs.

If you prefer a customized menu, it would be our pleasure to discuss your needs.

All of us at the Radisson Hotel Corning look forward to the opportunity to be of service to you and your guests!

Radisson Hotel Corning Sales Team
125 Denison Parkway East
Corning, NY 14830
(607) 962-5000
www.radisson.com/corningny

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Thank you for choosing Radisson Hotel Corning for your event!

We are pleased to offer you the following menus as a guideline in planning your meals! Please remember that our menus are suggestions only. We can creatively customize menus to accommodate individual tastes and style.

Billing and Payment:

All Banquet (food and beverage) prices are subject to 15% Gratuity, 3% taxable administrative fee (5% for off premise, on location services) and 8% Sales Tax. Applicable taxes will be added to your bill. If your group is tax exempt, you must provide the appropriate information to our Accounting Office prior to your event. A Credit Card Guarantee is required to confirm all Banquet and Meeting arrangements. If a credit card guarantee cannot be provided, a 50% deposit is required to confirm Banquet Arrangements with payment in full three business days prior based on guaranteed numbers.

Food Administration:

The Radisson Hotel Corning's food handling procedures are regulated by the New York State Department of Health; therefore, the hotel is responsible to adhere to those regulations. It is policy that no food may be brought into the hotel for any function, food may not be displayed for more than 2 hours and food left from any function may not be taken from the hotel premises.

Menu Selection:

To ensure the availability of your menu items, your menu selections must be submitted to the Catering Office no later than three weeks prior to your event. Customized menus and planning assistance are available through our Catering and Convention Services. Split entree selection (maximum of two) is available upon request. Numbers of each entree selection must be provided with your final guaranteed number of persons. It is strongly suggested that larger groups selecting split entrees utilize place cards indicating individual guest entree selection.

Menu Price Changes:

Banquet Menus and Contracts will be priced with the Banquet Menu Pricing in effect at the time we are provided with Menu details. Banquet Menu prices are subject to change without notice. Banquet Menu pricing will not be changed once a contract has been signed.

Special Occasion Desserts:

We understand that special occasions require a personalized touch. If we can assist by placing cake orders with local artisans for your anniversary, bridal or baby shower, we would be delighted to do that for you. Credit or exchange in services will not be issued to those wishing to purchase and bring in a personalized dessert for their event.

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Beverage Alcohol:

The sale and service of all alcoholic beverages is regulated by the New York State Division of Alcoholic Beverages and Tobacco. The Radisson Hotel Corning is responsible for the administration of those regulations. It is policy, therefore, that no alcoholic beverages or food may be brought into the hotel for any function. The Radisson Hotel Corning reserves the right to refuse service of alcohol to any individual that appears to be intoxicated or does not provide proper identification.

Space and Price Commitments:

Contracted times for your event are strictly followed by the Hotel. As our guest, you are responsible for abiding by your contracted schedules. Other events may be scheduled into your space either before or after your contracted times. The Radisson Hotel Corning assigns rooms and assesses prices based on the number of people involved in your event. The Hotel reserves the right to renegotiate these prices and/or change the assigned space for your function should your numbers change. As our guest, you will be advised of these changes.

Tentative Reservation:

Your event is considered tentative until the responsible person or authorized representative signs the banquet contract and/or the advance deposit is received by our Catering Department. The Hotel is not responsible for the performance of unsigned Banquet Contracts.

Guarantees:

To ensure you receive the best possible service, we require that you notify your sales manager with menu selection and approximate number of persons no fewer than ten days prior to your event. Your final number of guests (and entrees, if appropriate) is required 3 business days in advance. If the event falls on a Monday or Tuesday, the final numbers are due on the previous Thursday or Friday, respectively. The number you provide us with will be considered a guarantee for which you will be charged, even if fewer guests attend. The hotel will prepare for the guarantee. If no guarantee is received 3 business days prior to the event, we will use your original estimated count as the guarantee and the guest check will be prepared accordingly.

Smoking:

Per New York State Law, all public spaces in the hotel are **non smoking**. This includes all meeting rooms, function spaces, public areas, restaurant, bar and restrooms.

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Meeting Starters & Diversions

Director's Package:

- ✧ Early Morning-
Breakfast Pastry Assortment with Whipped Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
 - ✧ Mid Morning-
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Refresh
 - ✧ Mid Afternoon-
Fresh Baked Home Style Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
- \$16.95 per person

New York New York:

Bowl of Whole Fresh Fruits
A Variety of Toasted Bagels with Cream Cheese, Strawberry Cream Cheese
and Garden Vegetable Cream Cheese Spreads
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$9.50 per person

Little Joe:

Mini Croissants with Whipped Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$7.50 per person

Big Little Joe:

Mini Croissants and Breakfast Danish Assortment with Whipped Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$8.50 per person

Red Break:

Sweet Red Peppers and Grape Tomatoes with Sun-Dried Tomato Dip
Salsa and Red Tortilla Chips
Red Delicious Apples, Seedless Red Grapes and Strawberries
Raspberry Yogurt Dipping Sauce
Raspberry-Strawberry Fusion Water
\$8.95 per person

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Meeting Starters & Diversions continued

Green Break:

Celery, Green Pepper, Broccoli with Green Onion Ranch Dip
Herb Chips with Avocado Cream
Granny Smith Apples, Seedless Green Grapes, Sliced Honeydew
Minted Yogurt Dipping Sauce
Cucumber-Mint Fusion Water
\$8.95 per person

Spa Break:

Mini Yogurt Parfait
Kashi Granola Bars
Sliced Fresh Fruit with Strawberry Yogurt Dipping Sauce
Lemon-Blueberry Fusion Water
Cucumber Mojito Fusion Water
\$10.95 per person

Cupcake Break:

Variety of Yellow, Red and Chocolate Cupcakes with fun toppings
Hard Candies and Kisses
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$8.95 per person

Afternoon Energizer:

Fresh Baked Home Style Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$8.25 per person

Brownie Break:

Assortment of Rich Chocolate, Roasted Hazelnut, Caramel Toffee
and Cookies n' Cream Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$9.50 per person

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Meeting Starters & Diversions continued

Seasonal Patio Breaks:

Take a break from the indoors and refresh and refuel outside on our patio!
\$9.95 per person

Spring Vegetable Garden:

Fresh Vegetable Crudites with Spring Onion Ranch Dip
Spicy Spinach Dip with Mini Naan Bread Dippers
Radish Canapés
Cucumber Fusion Water

Summer Good Humor:

A variety of Ice Cream Novelties
Root Beer Floats
Ice Cold Sodas and Bottled Waters

Autumn in New York:

(additional \$3 per person)
Bucket of New York Apples
New York State Cheese Board with Mixed Nuts and Olives
Pretzel Sticks with Honey Mustard Dipping Sauce
Hot Chocolate and Apple Cider

Winter Snow:

(Bring your hat and coat, we'll supply the hand warmers)
Trio of Soups: Black Bean, New England Clam Chowder and Chicken Noodle
Swedish Meatballs
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Hot Chocolate

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Meeting Breakfast Service

(Designed for minimum interruptions)

European Breakfast Buffet:

(18 person minimum)

Bottled Orange, Cranberry and Apple Juices

Fresh Baked Mini Croissant and Chocolate Croissants

Thinly sliced meat and cheese platter

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$13 per person

Breakfast Sandwich Buffet:

(24 person maximum)

Bottled Orange, Cranberry and Apple Juices

Scrambled Egg with Ham and Swiss Cheese on Butter-Grilled English Muffin

Thermiques of Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Service

\$13 per person

Full Service Breakfasts

The American Breakfast Buffet:

(20 person minimum)

Served Orange, Cranberry and Apple Juices

Baked Pastry Assortment with Whipped Butter & Fruit Preserves

Fresh Scrambled Eggs

Grilled Apple Wood Smoked Bacon and Country Sausage

Home Fried Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$13 per person

Executive Breakfast:

(20 person minimum)

Served Orange, Cranberry and Apple Juices

Sliced Seasonal Fresh Fruit

Smoked Salmon Platter with Mini Bagels

Mini Yogurt Parfaits

Scrambled Eggs

Poached Eggs Mornay

Executive Pastry Assortment with Whipped Butter & Fruit Preserves

Honey Baked Ham and Grilled Apple Wood Smoked Bacon

Grilled Home Fried Potatoes with Grilled Onion and Red Peppers

\$19 per person

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Full Service Breakfasts continued

Radisson Brunch Buffet:

(30 person minimum)

Served Orange, Cranberry and Apple Juices
Seasonal Sliced Fresh Fruit
Mesclun Field Green Salad with Balsamic Vinaigrette and Ranch Dressings
Fresh Seasonal Vegetable
Chef's Choice Seasonal Salad
Fresh Baked Breakfast Pastry Assortment
Sweet Cream Whipped Butter & Fruit Preserves
Cheddar Cheese & Egg Strata
Apple Wood Smoked Bacon and Country Link Sausage
Cinnamon Swirl French Toast
Home Fried Potatoes
Breast of Chicken with Chardonnay and Spinach Cream
Ricotta Stuffed Raviolis with Creamy Tomato-Vodka Sauce
Roasted Honey Glazed Pork Loin
Freshly Brewed Decaffeinated Coffee, and Hot Tea
Radisson Plated Dessert Buffet
\$26 per person

Create additional elegance by offering your guests:

Mimosas or Bloody Marys	\$6.95 per person
Chef Attended Omelet Station	\$6.95 per person
Chef Carved Roasted Tavern Ham with Orange Glaze	\$3.50 per person

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Served Luncheons:

(18 person minimum)

Pre-select one or two entrées for your guests. All served luncheons receive the appropriate entrée accompaniments and beverage
\$18 per person

Cobb Salad

Fresh Greens with Chopped Grilled Breast of Chicken, Crumbled Bleu Cheese, Bacon, Diced Tomatoes, Artichokes and Chopped Hard Cooked Egg. Served with your choice of dressing.

Mediterranean Grilled Chicken Salad

Baby Mixed Greens with Red Onion, Cherry Tomatoes, Roasted Red Peppers, Kalamata Olives and Feta Cheese. Topped with Herb Marinated Chicken and served with your choice of dressing.

Caesar Salad

Hand Tossed Caesar Salad and topped with Grilled Chicken or Shrimp.

Cedar Planked Chicken, Walnut & Green Apple Salad

Romaine Greens, Red Cabbage, Shaved Red Onion, Crumbled Bleu Cheese, Dried Cranberries, Granny Smith Apple. Served with Atwater Riesling Vinaigrette.

Steakhouse Salad

Romaine Greens, Red Onion, Crumbled Bleu Cheese, Hickory Smoked Bacon, Grilled Garlic Confit Toast and topped with Grilled Sirloin. Served with your choice of dressing.

Sesame Shrimp Salad

Romaine and Baby Spinach, Almonds, Wonton Strips and Mandarin Oranges, Topped with a Grilled Shrimp Skewer and served with Black Sesame Seed Vinaigrette.

Quiche Lorraine

(Sautéed Onion, Bacon and Swiss Cheese)
Served with Fresh Seasonal Vegetable.

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Served Luncheons continued

Garlic Chicken Prima Vera

Breast of Chicken Tossed with Mini Penne Pasta and Fresh Vegetables in a Creamy Sauce. Topped with Romano Cheese.

Pork Parmesan

Hand Breaded Cutlet Smothered with Marinara Sauce and topped with Italian Provolone and Romano Cheeses. Served with Fresh Seasonal Vegetable.

Chicken Stir Fry

Breast of Chicken and Vegetable Stir-Fry Served with Rice Pilaf and Pork Pot Stickers.

Grilled Salmon

Topped with Sun Dried Tomato Butter and Served with Rice Pilaf and Fresh Seasonal Vegetable.

Beef Shoulder Tenderloin

Roasted Medium Rare to Medium and served with Mashed Potatoes and Fresh Seasonal Vegetable.

Beef Tenderloin Tips

Served in a Sherry-Cream Sauce with Buttery Noodles and Fresh Seasonal Vegetable.

Shrimp & Chorizo Packet

Salsa Marinated Shrimp with Spicy Chorizo Sausage and Rice in a Parchment Package. Served with Fresh Seasonal Vegetable.

Mini Penne

Prosciutto, Mushrooms, Shaved Brussels Sprouts, Cherry Tomatoes, Fresh Spinach and Asiago Cream.

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Meeting Lunch Service (Designed for minimum interruptions)

Business Lunch:

(18 person maximum)

Fresh Fruit Salad

Choose three of the following:

- ✦ Honey Baked Ham with Smoked Gouda Cheese, Lettuce, Tomato and Dijon Mustard on a Ciabatta Roll.
- ✦ Turkey Club Sandwich with Bacon, Lettuce, Tomato and Mayonnaise.
- ✦ Shaved Roast Beef with Romaine, Cheddar Cheese, Red Onion and Chipotle Mayonnaise on a Kaiser Roll.
- ✦ Portobello Mushroom, Roasted Red Pepper, Spinach and Provolone with Basil Pesto in a Garlic-Herb Wrap.

Deli Chips

Fresh Coffee, Tea and Soft Drink Service

\$16 per person

Executive Lunch:

(48 person maximum)

Shrimp Cocktail with Red Horseradish Sauce

Lemony Orzo Salad

Kale and Vegetable Slaw with Bleu Cheese Vinaigrette

Medley of Sandwiches:

- ✦ Roast Tenderloin with Boursin Cheese, Red Onion, Romaine and Horseradish on a Black Pepper Parmesan Baguette Roll
- ✦ Summer Crab Roll with Spring Greens
- ✦ Caprese Salad (Tomato, Fresh Mozzarella, Spinach Sandwich with Pesto Spread on a Ciabatta Roll)
- ✦ Grilled Chicken Club with Bacon, Lettuce, Tomato and Mayonnaise.

Assorted Mini Finger Sweets

Fresh Coffee, Tea and Soft Drink Service

\$25 per person

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Buffet Luncheons

(18 person minimum)

New York Deli Buffet:

Daily Soup

Fresh Fruit Salad

Fresh Broccoli Salad with Red Onion, Cheddar Cheese, Raisins and Honey Mustard Dressing

Tossed Garden Salad Bowl with Ranch Dressing and Raspberry Vinaigrette

Create your own Sandwich:

- ✧ Deli Sliced Baked Ham, Breast of Turkey, Roast Beef and Genoa Hard Salami
- ✧ White Albacore Tuna-Artichoke Salad
- ✧ Sliced American, Provolone and Swiss Cheeses
- ✧ Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickle Wedges
- ✧ White, Cracked Wheat and Marble Rye Breads
- ✧ Mayonnaise, Mustard and Horseradish Spreads

Deli Chips

Fresh Coffee, Tea and Soft Drink Service

\$18.50 per person

Deli Express Buffet:

Daily Soup

Fresh Fruit Salad

Fresh Broccoli Salad with Red Onion, Cheddar, Raisins and Honey Mustard Dressing

Tossed Garden Salad Bowl with Ranch and Raspberry Vinaigrette

Medley of Sandwiches:

- ✧ Honey Baked Ham with Smoked Gouda Cheese, Lettuce, Tomato and Dijon Mustard on a Ciabatta Roll
- ✧ Roasted Breast of Turkey with Romaine, Swiss Cheese and Red Pepper Aioli on Wheat Bread
- ✧ Shaved Roast Beef with Romaine, Cheddar Cheese, Red Onion and Chipotle Mayonnaise on a Kaiser Roll
- ✧ Portobello Mushroom, Roasted Red Pepper, Spinach and Provolone with Basil Pesto in a Garlic-Herb Wrap

Deli Chips

Fresh Coffee, Tea and Soft Drink Service

\$19.50 per person

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Buffet Luncheons continued

The Corning Lunch Buffet:

(24 person minimum)

Daily Soup

Fresh Fruit Salad

Fresh Broccoli Salad with Red Onion, Cheddar, Raisins and Honey Mustard Dressing

Tossed Garden Salad Bowl with Ranch Dressing and Raspberry Vinaigrette

Deli Sliced Baked Ham, Breast of Turkey, Roast Beef, Genoa Hard Salami

White Albacore Tuna-Artichoke Salad

Sliced American, Provolone and Swiss Cheeses

Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickle Wedges

White, Cracked Wheat and Marble Rye Bread Assortment

Mayonnaise, Mustard and Horseradish Spreads

Choose two of the following Hot Entrée Selections:

- ✧ Ricotta Stuffed Jumbo Shells
- ✧ Penne Pasta Primavera
- ✧ Breast of Chicken with Dijon Mustard Sauce
- ✧ Tortellini Carbonara with Onions, Sweet Peppers, Green Peas, and Ham. Topped with Asiago Cheese
- ✧ Asian Beef or Chicken Stir Fry with Rice Pilaf
- ✧ Shrimp Jambalaya
- ✧ Beef Tips with Mushroom Sauce and Rice Pilaf
- ✧ New England Style Baked Cod Fillet with Crumb Topping

Fresh Coffee, Tea and Soft Drink Service

\$22.50 per person

Sonoran Fajita Table:

(24 person minimum)

Mexican Tortilla Soup

Corn and Black Bean Salad with Garlic-Cumin Vinaigrette

Mixed Baby Green Salad with Salsa Vinaigrette

Bread Basket with Whipped Butter

Sliced Grilled Golden Pineapple with Jalapeño Honey

Marinated Grilled Chicken and Beef

Grilled Peppers & Onions

Shredded Cheddar, Guacamole, Sour Cream, Salsa, Shredded Lettuce, Tomatoes,

Black Olives and Soft Flour Tortillas

Fresh Coffee, Tea and Soft Drink Service

\$24.75 per person

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Buffet Luncheons continued

A Taste of Italy:

(24 person minimum)

Rice Florentine Soup

Caesar Salad

Garlic Bread Sticks

Caprese Salad with Fresh Mozzarella, Tomatoes, Fresh Basil and Balsamic Vinaigrette

Italian Bread Salad

Whole Green Beans with Asiago Cheese

Seared Breast of Chicken with Fresh Sage, Sautéed Peppers & Onions with a Marsala Wine Sauce

Penne Pasta with Tomato Vodka Sauce

Fresh Coffee, Tea and Soft Drink Service

\$24.75 per person

From the Far East:

(24 person minimum)

Egg Drop Soup

Cucumber-Radish Salad with Fresh Ginger

Carrot, Shaved Onion and Snow Pea Salad with Black Sesame Vinaigrette

Spicy Chinese Noodle Salad

Bread Basket with Whipped Butter

Fried Rice

Soy Marinated Grilled Chicken with Pineapple

Beef, Shrimp and Vegetable Stir Fry with Sweet and Sour Sauce

Fresh Coffee, Tea and Soft Drink Service

\$24.75 per person

French Quarter Jammin':

(24 person minimum)

Seafood Gumbo

Sliced Fresh Fruit

Green Bean and Gruyere Salad

Mixed Baby Greens with Warm Pecan-Honey Vinaigrette

Bread Basket with Whipped Butter

Chicken Etouffee smothered with Seasoned Peppers, Onions and Tomatoes

Shrimp Jambalaya

Creamy Cheddar Grits

Fresh Coffee, Tea and Soft Drink Service

\$24.75 per person

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Lunch Dessert Selections

Traditional Desserts:

Choose one of the following:

- ✧ Strawberry Shortcake Martini with Fresh Whipped Cream
- ✧ Dark Chocolate Mousse with Grand Marnier Cream and Mandarin Orange
- ✧ Cream Cheese Iced Carrot Cake with a Caramel Drizzle
- ✧ Turtle Cheesecake with Chocolate and Caramel Sauces

\$6 per person

Specialty Desserts:

Mini White Chocolate Crème Brûlée with Tuxedo Torte

Chocolate Dipped Cheesecake topped with Raspberry Sauce and Garnished with a Chocolate Covered Strawberry

Duet Dessert Shooters:

Choose two of the following:

- ✧ Lemon
- ✧ Lime
- ✧ Orange
- ✧ Raspberry
- ✧ Chocolate

\$8.50 per person

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Lunch Dessert Selections

Dessert Buffet Service:

Your choice of four desserts presented whole and served
\$8.50 per person

Split Dessert Service:

Your choice of two plated desserts evenly split and placed on a buffet for your guests
to enjoy
\$7.25 per person

Decadent Chocolate Table Buffet:

(24 person minimum)

Chocolate Fountain with Fresh Fruit, Chocolate Chip Cookies and Assorted Brownies
Chocolate Dipped Cheese Cake, Chocolate Covered Pretzels, Chocolate Covered Strawberries
and Chocolate Mousse Shooters

\$12 per person

Freshly Baked Table Top Desserts:

Brownie Bites

\$20 per table

Jumbo Cookies

\$20 per table

Cup Cakes

\$30 per table

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