

# The Texas Package

Package includes room rental and set up fees

## EXECUTIVE BEVERAGE SERVICE

### Coffee & Tea Beverages:

Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Herbal Teas, and Gold Peak® Bottled Iced Teas

### Carbonated Beverages:

Coca-Cola, Diet Coke, and Sprite

### Energy Beverages:

Caribou® Iced Coffee and Full Throttle®

### Wellness Beverages:

Ozarka Bottled Water and Assorted Vitaminwaters®

## ALL AMERICAN BREAKFAST BUFFET

Assorted Fresh Juices to Include  
Orange, Grapefruit, and Apple Juice  
Sliced Seasonal Fresh Fruit Tray  
Yoplait® Fruit Yogurts  
Assorted Bakeries  
Butter and Assorted Fruit Preserves  
Toasted Bagels with Cream Cheese  
Power Oatmeal with Assorted Toppings to include:  
Almonds, Pistachios, Blueberries & Brown Sugar  
Apple Smoked Bacon and Sausage Links  
Fluffy Scrambled Eggs and Country Fried Potatoes

## MID MORNING BREAK

Assorted Fresh Fruit Basket

## LUNCH BUFFET

*Plated lunch entrees and additional buffet selections are available upon request.*

### **CLASSIC DELI**

Chef's Soup of the Day  
Sliced Fruit Display  
Mustard Potato Salad  
Garden Pasta Salad  
Albacore Tuna Salad  
**~Deli Display**  
Smoked Turkey, Ham,  
Roast Beef, and Chicken  
Variety of Sliced Cheeses  
Lettuce, Tomatoes,  
Sliced Onions, and  
Pickles  
Assorted Condiments and  
Bread Basket  
Assorted Cakes and Pies

### **FIESTA**

Tortilla Chips and Salsa  
Chicken Tortilla Soup  
Southwest Caesar Salad  
**~Entrees~**  
Tender Beef Fajitas  
Seasoned Chicken Fajitas  
Cheese Enchiladas  
Flour Tortillas, Pico de  
Gallo, Guacamole,  
Cheese, Sour Cream,  
Refried Beans &  
Mexican Style Rice  
Tres Leche and  
Caramel Cheesecake

### **ITALIAN**

Creamy Tomato  
Basil Soup  
Traditional Caesar Salad  
With Garlic Croutons and  
Parmesan Cheese  
**~Entrees~**  
Beef Lasagna  
Chicken Caprese  
Spinach Manicotti  
Grilled Vegetables  
Focaccia Garlic Bread  
Italian Cream Cake and  
Tiramisu

### **TEXAS ROUNDUP**

Cheddar Poblano Soup  
Garden Salad  
Mustard Potato Salad  
**~Entrees~**  
Grilled Chicken with  
Chipotle BBQ Sauce  
Barbecue Brisket,  
BBQ Glazed Mahi  
Twice Baked Potatoes  
Green Beans  
Warm Rolls and Butter  
Bourbon Pecan Pie and  
Peach Cobbler

### **THE PLAZA**

Chef's Soup of the Day  
Tossed Field Greens with  
Choice of Dressing  
**~Entrees~**  
Roasted Sirloin with  
Peppercorn Sauce  
Seafood Stuffed Tilapia  
Grilled Chicken with  
Tarragon Cream Sauce  
Vegetable Medley  
Mashed Potatoes  
Warm Rolls and Butter,  
Assorted Dessert Display

## AFTERNOON BREAK

Includes Traditional Items and Specialty Theme Breaks

### **Choice of One Traditional Item:**

Fresh Baked Cookies    Warm Soft Pretzels    Assorted Candy Bars    Whole Fruit  
Kashi® TLC Granola Bars

### **Choice of One Specialty Theme Break:**

Trail Mix: Almonds, Cashews, Dried Fruit, and M&Ms

Apple Orchard: Sliced Red Delicious and Granny Smith Apples with Caramel and Peanut Butter

Chocolates: Fudge Brownies, Truffles, Chocolate Dipped Strawberries, and Chocolate Dipped Pretzels

Vegetable Crudité: Celery, Carrots, Broccoli, Cucumbers, Cherry Tomatoes, and Peppers with Ranch Dip

**\$82.00 per person**

(25 person minimum)

*Prices Effective January 2010 and Subject to Change without Prior Notice*

*All Prices Subject to 22% Service Charge and 8.25% Sales Tax*



# The Brazos Package

Package includes room rental and set up fees

## EXECUTIVE BEVERAGE SERVICE

### Coffee & Tea Beverages:

Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Herbal Teas, and Gold Peak® Bottled Iced Teas

### Carbonated Beverages:

Coca-Cola, Diet Coke, and Sprite

### Energy Beverages:

Caribou® Iced Coffee and Full Throttle®

### Wellness Beverages:

Ozarka Bottled Water and Assorted Vitaminwaters®

## DELUXE CONTINENTAL BREAKFAST

Assorted Fresh Juices to Include  
Orange, Grapefruit, and Apple Juice

Sliced Seasonal Fresh Fruit Tray

Yoplait® Fruit Yogurts

Assorted Bakeries

Butter and Assorted Fruit Preserves

Toasted Bagels with Cream Cheese

Power Oatmeal with Assorted Toppings to include:

Almonds, Pistachios, Blueberries & Brown Sugar

### Choice of One Hot Item:

*Breakfast Tacos Sausage Biscuits*

*Ham & Egg Croissants Bacon & Egg Sliders*

*Canadian Bacon & Egg English Muffins*

## MID MORNING BREAK

Assorted Fresh Fruit Basket

## LUNCH BUFFET

*Plated lunch entrees and additional buffet selections are available upon request*

### CLASSIC DELI

Chef's Soup of the Day  
Sliced Fruit Display  
Mustard Potato Salad  
Garden Pasta Salad  
Albacore Tuna Salad  
~Deli Display~  
Smoked Turkey, Ham,  
Roast Beef, and Chicken  
Variety of Sliced Cheeses  
Lettuce, Tomatoes, Sliced  
Onions, and  
Pickle Spears  
Assorted Condiments and  
Bread Basket  
Assorted Cakes and Pies

### FIESTA

Tortilla Chips and Salsa  
Chicken Tortilla Soup  
Southwest Caesar Salad  
~Entrees~  
Tender Beef Fajitas  
Seasoned Chicken Fajitas  
Cheese Enchiladas  
Flour Tortillas, Pico de  
Gallo, Guacamole,  
Cheese, Sour Cream,  
Refried Beans &  
Mexican Style Rice  
Tres Leche and  
Caramel Cheesecake

### ITALIAN

Creamy Tomato  
Basil Soup  
Traditional Caesar Salad  
With Garlic Croutons and  
Parmesan Cheese  
~Entrees~  
Beef Lasagna  
Chicken Caprese  
Spinach Manicotti  
Grilled Vegetables  
Focaccia Garlic Bread  
Italian Cream Cake and  
Tiramisu

### TEXAS ROUNDUP

Cheddar Poblano Soup  
Garden Salad  
Mustard Potato Salad  
~Entrees~  
Grilled Chicken with  
Chipotle BBQ Sauce  
Barbecue Brisket,  
BBQ Glazed Mahi Mahi  
Twice Baked Potatoes  
Green Beans  
Warm Rolls and Butter  
Bourbon Pecan Pie and  
Peach Cobbler

### THE PLAZA

Chef's Soup of the Day  
Tossed Field Greens with  
Choice of Dressing  
~Entrees~  
Roasted Sirloin with  
Peppercorn Sauce  
Seafood Stuffed Tilapia  
Grilled Chicken with  
Tarragon Cream Sauce  
Vegetable Medley  
Mashed Potatoes  
Warm Rolls and Butter,  
Assorted Dessert Display

## AFTERNOON BREAK

Includes Traditional Items and Specialty Theme Breaks

### Choice of One Traditional Item:

Fresh Baked Cookies

Warm Soft Pretzels

Assorted Candy Bars

Whole Fruit

Granola Bars

Kashi® TLC Granola Bars

### Choice of One Specialty Theme Break:

Trail Mix: Almonds, Cashews, Dried Fruit, and M&Ms

Apple Orchard: Sliced Red Delicious and Granny Smith Apples with Caramel and Peanut Butter

Chocolates: Fudge Brownies, Truffles, Chocolate Dipped Strawberries, and Chocolate Dipped Pretzels

Vegetable Crudité: Celery, Carrots, Broccoli, Cucumbers, Cherry Tomatoes, and Peppers with Ranch Dip

**\$77.00 per person**

(25 person minimum)

*Prices Effective January 2010 and Subject to Change without Prior Notice*

*All Prices Subject to 22% Service Charge and 8.25% Sales Tax*



# The Cullen Package

Package includes room rental and set up fees

## EXECUTIVE BEVERAGE SERVICE

### Coffee & Tea Beverages:

Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Herbal Teas, and Gold Peak® Bottled Iced Teas

### Carbonated Beverages:

Coca-Cola, Diet Coke, and Sprite

### Energy Beverages:

Caribou® Iced Coffee and Full Throttle®

### Wellness Beverages:

Ozarka Bottled Water and Assorted Vitaminwaters®

## CONTINENTAL BREAKFAST

Assorted Fresh Juices to Include  
Orange, Grapefruit Juice, and Apple  
Sliced Seasonal Fresh Fruit Tray  
Assorted Bakeries  
Butter and Assorted Fruit Preserves  
Toasted Bagels with Cream Cheese  
Power Oatmeal with Assorted Toppings to include:  
Almonds, Pistachios, Blueberries &  
Brown Sugar

## MID MORNING BREAK

Assorted Fresh Fruit Basket

## WORKING PLATED LUNCH

*Vegetarian and additional working lunch entrees are available upon request*

### **GRILLED CHICKEN CAESAR SALAD**

Romaine hearts  
with tomatoes,  
Caesar dressing,  
parmesan cheese,  
and croutons

Warm Rolls and Butter

Dessert of the Day

### **SMOKED CHICKEN & ORZO PASTA SALAD**

Tossed with mixed  
greens, tomatoes, and  
Asiago cheese  
Served with lemon  
vinaigrette

Warm Rolls and Butter

Dessert of the Day

### **TURKEY WRAP**

Roasted turkey, Swiss  
cheese, lettuce,  
tomatoes, with  
chipotle mayonnaise  
Served on a  
tomato basil tortilla

Homemade Potato  
Chips

Dessert of the Day

### **TUNA SALAD SANDWICH**

Tuna salad served with  
lettuce, tomato, and  
cucumber dill spread  
on a honey wheat bun

Homemade Potato  
Chips

Dessert of the Day

### **CLASSIC DELI**

Turkey, ham, and roast  
beef with Swiss &  
cheddar cheese,  
lettuce, and tomato  
on a hoagie

Homemade Potato  
Chips

Dessert of the Day

## AFTERNOON BREAK

Includes Traditional Items and Specialty Theme Breaks

### **Choice of One Traditional Item:**

Fresh Baked Cookies

Warm Soft Pretzels

Assorted Candy Bars

Whole Fruit

Kashi® TLC Granola Bars

### **Choice of One Specialty Theme Break:**

Trail Mix: Almonds, Cashews, Dried Fruit, and M&Ms

Apple Orchard: Sliced Red Delicious and Granny Smith Apples with Caramel and Peanut Butter

Chocolates: Fudge Brownies, Truffles, Chocolate Dipped Strawberries, and Chocolate Dipped Pretzels

Vegetable Crudités: Celery, Carrots, Broccoli, Cucumbers, Cherry Tomatoes, and Peppers with Ranch Dip

**\$72.00 per person**

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# Morning Beginnings

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## TRADITIONAL CONTINENTAL BREAKFAST

Assorted Fresh Juices to Include  
Orange, Grapefruit, and Apple Juice  
Sliced Seasonal Fresh Fruit Tray  
Assorted Fresh Bakeries  
Butter and Assorted Fruit Preserves  
Toasted White and Wheat Bagels  
Power Oatmeal with Assorted Toppings to  
include: Almonds, Pistachios, Blueberries &  
Brown Sugar  
Freshly Brewed Regular and  
Decaffeinated Coffee, and  
A Selection of Assorted Herbal Teas

**\$15.95 per person**

## CROWNE CONTINENTAL BREAKFAST

Assorted Fresh Juices to Include  
Orange, Grapefruit, and Apple Juice  
Sliced Seasonal Fresh Fruit Tray  
Yoplait® Fruit Yogurts  
Assorted Fresh Bakeries  
Butter and Assorted Fruit Preserves  
Toasted White and Wheat Bagels  
Hard Boiled Eggs  
Kashi TLC Granola Bars  
Power Oatmeal with Assorted Toppings to  
include: Almonds, Pistachios, Blueberries &  
Brown Sugar  
Freshly Brewed Regular and  
Decaffeinated Coffee, and  
A Selection of Assorted Herbal Teas

**\$18.95 per person**

## DELUXE CONTINENTAL BREAKFAST

Assorted Fresh Juices to Include  
Orange, Grapefruit, and Apple Juice  
Sliced Seasonal Fresh Fruit Tray  
Yoplait® Fruit Yogurts  
Assorted Fresh Bakeries  
Butter and Assorted Fruit Preserves  
Toasted White and Wheat Bagels  
Power Oatmeal with Assorted Toppings to include:  
Almonds, Pistachios, Blueberries &  
Brown Sugar

### **Choice of One Hot Item:**

*Breakfast Tacos, Sausage Biscuits,  
Ham & Egg Croissants, Bacon & Egg Sliders, or  
Canadian Bacon & Egg English Muffins*  
Freshly Brewed Regular and  
Decaffeinated Coffee, and  
A Selection of Assorted Herbal Teas

**\$18.95 per person**

## EXECUTIVE BEVERAGE SERVICE

### Coffee & Tea Beverages:

Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Herbal Teas, and Gold Peak® Bottled Iced Teas

### Carbonated Beverages:

Coca-Cola, Diet Coke, and Sprite

### Energy Beverages:

Caribou® Iced Coffee and Full Throttle®

### Wellness Beverages:

Ozarka Bottled Water and Assorted Vitaminwaters®

**\$16.95 per person**

## Additional Selections

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Whole Fresh Fruit	\$2.50 / each
Kashi® TLC Granola Bars	\$2.00 / each
Almond Biscotti	\$28.00 / dozen
Assorted Cereals and Milk	\$3.50 / each
Yoplait® Fruit Yogurts	\$3.00 / each
Assorted Soft Drinks	\$3.00 / each
Orzarka Bottled Water	\$3.00 / each
Assorted Vitaminwater®	\$4.00 / each
Caribou Iced Coffee	\$4.00 / each

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# Plated Breakfast

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## STARTERS:

Half Grapefruit \$3.00 per person  
Fresh Fruit Cup \$3.00 per person  
Wedge of Seasonal Melon \$3.00 per person

All Breakfast Selections Include Assorted Muffins,  
Orange Juice or Grapefruit Juice, and  
Freshly Brewed Regular and Decaffeinated Coffee

### **All American \$16.95**

Scrambled Eggs, Two Strips of Crisp Bacon, Two Sausage Links  
Served with Country Fried Potatoes

### **Mediterranean Frittata \$17.95**

Open Faced Omelet with Peppers, Mushrooms, Olives, Asparagus, Tomato,  
Apples and Brie Cheese  
Served with Country Fried Potatoes

### **Southwest Burrito \$16.95**

Scrambled Eggs with Chorizo and Cheddar Cheese Wrapped in Two Flour Tortillas  
Served with Country Fried Potatoes

### **Plaza Fiesta \$16.95**

Two Scrambled Eggs, Two Pancakes, and Grilled Ham  
Served with Country Fried Potatoes

### **Daybreak Sandwich \$14.95**

Croissant Sandwich Filled with Scramble Eggs, Grilled Ham, and Swiss Cheese  
Served with Country Fried Potatoes

### **Ranch House Breakfast \$21.95**

8oz. NY Strip and Scrambled Eggs  
Served with Country Fried Potatoes

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# Breakfast Buffets

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*(Minimum of 25 people)*

## **ALL AMERICAN BREAKFAST**

Assorted Fresh Juices to Include Orange, Grapefruit, and Apple Juice  
Sliced Seasonal Fresh Fruit Tray  
Fresh Baked Cinnamon Rolls, Assorted Muffins, and Butter Croissants  
Served with Butter and Assorted Fruit Preserves  
Toasted White and Wheat Bagels  
Power Oatmeal with Assorted Toppings to include: Almonds,  
Pistachios, Blueberries & Brown Sugar  
Apple Smoked Bacon and Sausage Links  
Fluffy Scrambled Eggs and Country Fried Potatoes  
Freshly Brewed Regular and Decaffeinated Coffee, and  
A Selection of Assorted Herbal Teas

**\$18.95 per person**

## **TEX MEX BREAKFAST**

Assorted Fresh Juices to Include Orange, Grapefruit, and Apple Juice  
Sliced Seasonal Fresh Fruit Tray  
Fresh Baked Cinnamon Rolls, Assorted Muffins, and Butter Croissants  
Served with Butter and Assorted Fruit Preserves  
Power Oatmeal with Assorted Toppings to include: Almonds,  
Pistachios, Blueberries & Brown Sugar  
TACO STATION:  
Scrambled Eggs, Crisp Bacon, Sausage Links, Country Fried Potatoes,  
Cheddar Cheese and Homemade Salsa, and Warm Flour Tortillas  
Freshly Brewed Regular and Decaffeinated Coffee, and  
A Selection of Assorted Herbal Teas

**\$18.95 per person**

## **COUNTRY BREAKFAST**

Assorted Fresh Juices to Include Orange, Grapefruit, and Apple Juice  
Sliced Seasonal Fresh Fruit Tray  
Fresh Baked Cinnamon Rolls, Assorted Muffins, and Butter Croissants  
Served with Butter and Assorted Fruit Preserves  
Toasted White and Wheat  
Power Oatmeal with Assorted Toppings to include: Almonds,  
Pistachios, Blueberries & Brown Sugar  
Fluffy Scrambled Eggs, Apple Smoked Bacon, and Grilled Honey Baked Ham  
Buttermilk Biscuits and Country Gravy  
Freshly Brewed Regular and Decaffeinated Coffee, and  
A Selection of Assorted Herbal Teas

**\$19.95 per person**

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# Coffee Breaks A la Carte

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## **Beverages**

Freshly Brewed Regular, Decaffeinated Coffee or Hot Herbal Tea	\$40.00/gallon
Orange, Tomato, Grapefruit, Cranberry, Apple or Pineapple Juice	\$25.00/liter
Coke, Diet Coke, and 7-Up	\$3.00/each
Ozarka Bottled Water	\$3.00/each
Vitaminwater®	\$4.00each
Odwalla® Bottled Fruit Juices	\$4.00/each
Gold Peak® Bottled Iced Tea	\$4.00/each
Caribou® Iced Coffee	\$4.00/each
Full Throttle® Energy Drink	\$4.00/each
Fresh Fruit Punch or Lemonade	\$32.00/gallon
Freshly Brewed Iced Tea	\$32.00/gallon

## **Assorted Bakeries**

### ***Morning***

Assorted Fruit Danish	\$36.00/dozen
Assorted Coffee Cakes	\$36.00/dozen
Assorted Muffins	\$36.00/dozen
Butter Croissants	\$36.00/dozen
Cinnamon Rolls	\$36.00/dozen
White and Wheat Bagels	\$38.00/dozen

### ***Afternoon***

Cookies, Selection of Double Chocolate Chip, Oatmeal, Peanut Butter, White Chocolate Macadamia, or Sugar	\$36.00/dozen
Turtle Fudge Brownies	\$32.00/dozen
Soft Pretzels, Selection of Traditional or Cinnamon Sugar	\$32.00/dozen

## **Other Selections**

Whole Fresh Fruit	\$2.50/each
Kashi® TLC Granola Bars	\$2.00/each
Assorted Candy Bars	\$2.00/each
Assorted Fruit Yogurt	\$3.00/each
Fresh Sliced Fruit	\$4.50/per person
Chocolate Dipped Strawberries	\$2.50/each
Chocolate Truffles	\$32.00/dozen
Assorted Dried Fruit and Nuts	\$36.00/pound
Mixed Nuts	\$36.00/pound
Roasted French Onion Dip with Homemade Potato Chips	\$35.00/quart
Fresh Salsa with Tortilla Chips	\$40.00/quart
Spinach Dip with Tortilla Chips	\$65.00/quart
Chili Con Queso with Tortilla Chips	\$65.00/quart

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# Working Lunch

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*Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Iced Tea, and Dessert of the Day*

## Salad Selections

*Served with Warm Rolls and Butter*

*Selection of one of the following:*

<b>Grilled Chicken and Orzo Pasta Salad</b>	<b>\$18.95</b>
Tossed with mixed greens, tomatoes, and Asiago cheese Served with lemon vinaigrette	
<b>Lean Grilled Chicken Salad</b>	<b>\$19.95</b>
Assorted greens topped with spiced walnuts, apples, and melted brie cheese Served with raspberry vinaigrette	
<b>Hollywood Cobb</b>	<b>\$19.95</b>
Mixed lettuce, diced chicken, bacon, boiled eggs, tomatoes, avocado, Cucumbers, blue cheese, and stilton cheese Served with blue cheese dressing	
<b>Spinach Salad with Shrimp</b>	<b>\$21.95</b>
Crisp spinach leaves with bacon and avocado topped with grilled shrimp Served with honey Dijon mustard dressing	
<b>Seared Ahi Tuna Salad</b>	<b>\$23.95</b>
Served rare with assorted greens and cucumber slaw Served with wasabi ginger dressing	

## Sandwich Selections

*Served with Choice of Potato Salad, Pasta Salad, or Potato Chips*

*Selection of one of the following:*

<b>Turkey Wrap</b>	<b>\$17.95</b>
Shaved roasted turkey, Swiss cheese, lettuce, and tomato With chipotle mayonnaise and wrapped in a tomato basil tortilla	
<b>Classic Deli Sandwich</b>	<b>\$17.95</b>
Thinly sliced roast beef, ham, smoked turkey, Swiss and cheddar cheese, relishes, and assorted condiments	
<b>Tuna Salad Sandwich</b>	<b>\$16.95</b>
Tuna salad with lettuce, tomato, and cucumber dill spread Served on a honey wheat bun	
<b>Croissant Club Sandwich</b>	<b>\$17.95</b>
Turkey, ham, bacon, avocado, Swiss cheese, lettuce, & tomato Served on fresh croissant	
<b>Grilled Vegetable Sandwich</b>	<b>\$16.95</b>
Assorted grilled vegetables served on toasted Focaccia bread	

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# Plated Lunch

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*Served with Garden Salad, Dessert of the Day, Warm Rolls & Butter,  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

## From the Sea

### **Herb Crusted Salmon**

With key lime butter, saffron rice, and herb cort  
\$23.95

### **Pan Seared Tilapia**

With tomato avocado relish, cilantro jasmine rice, and braised bok choy  
\$28.95

## House Specialties

### **Grilled Breast of Chicken**

With tarragon cream sauce, brown rice, and broccoli  
\$19.95

### **Asian Airline Chicken**

With ginger soy glaze, vermicelli noodles, and bok choy  
\$21.95

### **Roasted Sirloin**

With wild mushroom demi-glace, mashed potatoes, and seasonal vegetables  
\$24.95

### **Broiled Pork Chop**

With balsamic reduction, roasted creamers, and asparagus  
\$26.95

## Vegetarian Selections

### **Vegetarian Capellini Pasta**

Fresh mozzarella, Roma tomatoes, and basil tossed in extra virgin olive oil  
\$18.95

### **Tofu Stir Fry**

With ginger soy sauce and jasmine rice  
\$21.95

### **Vegetable Plate**

Grilled vegetable skewers and baked sweet potato  
\$19.95

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# Working Lunch Buffets

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*(Minimum 25 People)*

## **CLASSIC DELI BUFFET**

Chef's Soup of the Day  
Seasonal Sliced Fruit Display  
Mustard Potato Salad, Garden Pasta Salad, and Albacore Tuna Salad  
Assorted Deli Meats:  
Smoked Turkey, Honey Baked Ham, Roast Beef, and Chicken  
Variety of Cheeses:  
Baby Swiss, Smoked Provolone, American, and Monterey jack  
Assorted Breads:  
Sliced White & Wheat, Honey Wheat Buns, Ciabatta, and Butter Croissants  
Lettuce, Tomatoes, Sliced Onions, and Pickle Spears  
Mayonnaise, Mustard, and Creamy Horseradish  
Selection of Assorted Cakes and Pies  
Iced Tea, Regular & Decaffeinated Coffee

**\$26.95 per person**

## **BISTRO DELI BUFFET**

Chef's Soup of the Day  
Seasonal Sliced Fruit Display  
Mustard Potato Salad, Garden Pasta Salad, and Albacore Tuna Salad  
Assorted Sandwich Display:  
Classic Deli Sandwich  
*Roast Beef, Honey Bake Ham, Smoked Turkey, Swiss & Cheddar Cheese*  
Turkey Tortilla Wrap  
*Smoked Turkey and Provolone Cheese, and Chipotle Mayonnaise*  
Chicken BLT Slider  
*Sliced Deli Chicken, Bacon, Lettuce, and Tomato*  
Homemade Potato Chips  
Selection of Assorted Cakes and Pies  
Iced Tea, Regular & Decaffeinated Coffee

**\$26.95 per person**

## **SALAD BAR & SANDWICH STATION**

Chef's Soup of the Day  
Seasonal Sliced Fruit Display  
Salad Bar:  
Bowl of Romaine and Spinach  
Toppings: Tomatoes, Cucumbers, Croutons, Bacon Bits, Chopped Eggs,  
Carrots, Black Olives, Garbanzo Beans and Grated Cheddar Cheeses  
Meats: Grilled Chicken Breast and Boiled Shrimp  
Oil & Vinegar, Ranch, and Italian Dressing  
Sandwich Station:  
Smoked Turkey, Ham, Roast Beef, and Chicken  
Baby Swiss, Smoked Provolone, American, and Monterey jack  
Lettuce, Tomatoes, Sliced Onions, and Pickle Spears  
Mayonnaise, Mustard, and Creamy Horseradish  
Sliced White & Wheat, Honey Wheat Buns, Ciabatta, and Butter Croissants  
Selection of Assorted Cakes and Pies  
Iced Tea, Regular & Decaffeinated Coffee

**\$31.95 per person**

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# Lunch Buffets

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## THE PLAZA BUFFET

Soup of the Day  
Garden Salad  
Tossed Greens, Tomato Wedges, Cucumber Slices, and Croutons  
Served with Assorted Dressing

### ~Entree Selections~

Roasted Sirloin with Peppercorn Sauce  
Seafood Stuffed Tilapia with Chipotle Burre Blanc  
Grilled Breast of Chicken with Tarragon Cream Sauce  
Seasonal Vegetable Medley  
Appropriate Potato, Rice or Pasta  
Warm Rolls and Butter  
Chef's Special Dessert Display  
Iced Tea, Regular & Decaffeinated Coffee

**Two Entrées - \$29.95 per person**

**Three Entrées - \$35.95 per person**

## THE SMITH BUFFET

Soup of the Day  
Garden Salad  
Tossed Greens, Tomato Wedges, Cucumber Slices, and Croutons  
Served with Assorted Dressing

### ~Entree Selections~

Chicken Roulade Filled with Spinach, Roma Tomatoes, and Asiago Cheese  
Charbroiled Broiled Flank Steak with Shitake Mushroom Sauce  
Herb Crusted Salmon with Key Lime Butter  
Seasonal Vegetable Medley  
Appropriate Potato, Rice or Pasta  
Warm Rolls and Butter  
Chef's Special Dessert Display  
Iced Tea, Regular & Decaffeinated Coffee

**Two Entrées - \$29.95 per person**

**Three Entrées - \$35.95 per person**

## THE DOWNTOWN BUFFET

Soup Du Jour  
Garden Salad  
Tossed Greens, Tomato Wedges, Cucumber Slices, and Croutons  
Served with Assorted Dressing

### ~Entree Selections~

Achiote Rubbed Pork loin with Tropical Salsa  
Rosemary Crusted Airline Chicken with Lemon Caper Sauce  
Grilled Mahi with Avocado Relish and Cilantro Butter  
Seasonal Vegetable Medley  
Appropriate Potato, Rice or Pasta  
Warm Rolls and Butter,  
Chef's Special Dessert Display  
Iced Tea, Regular & Decaffeinated Coffee

**Two Entrées - \$30.95 per person**

**Three Entrées - \$35.95 per person**

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# Themed Lunch Buffets

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## FIESTA

Tortilla Chips and Homemade Salsa  
Chicken Tortilla Soup  
Spicy Blend of Juicy Tomatoes, Smoked Chicken, and Crispy Tortilla Strips  
Southwest Caesar Salad  
Crisp Romaine, Black Bean & Corn Relish, Cornbread Croutons  
Served with Southwest Caesar Dressing

### ~Entree Selections~

Grilled Tender Beef Fajitas with Bell Peppers and Sweet Onions  
Grilled Seasoned Chicken Fajitas with Bell Peppers and Sweet Onions  
Traditional Cheese Enchiladas with Gravy

Warm Flour Tortillas, Pico de Gallo, Guacamole,  
Shredded Cheddar Cheese, and Sour Cream,  
Refried Charro Beans and Mexican Style Rice  
Tres Leche and Caramel Cheesecake

**Two Entrées - \$31.95 per person**

**Three Entrées - \$37.95 per person**

## ITALIAN

Tomato Basil Soup  
Blend of Sweet Tomatoes, Cream, and Fresh Basil  
Traditional Caesar Salad  
Crisp Romaine, Garlic Croutons, and Parmesan Cheese  
Served with Creamy Caesar Dressing

### ~Entree Selections~

Traditional Cheesy Beef Lasagna  
Chicken Caprese with Sweet Tomatoes, Fresh Mozzarella, and Basil  
Manicotti with Fresh Spinach, Fresh Cream, and Blend of Cheeses  
Grilled Sweet Peppers, Zucchini, Squash, Egg Plant, and Carrots  
Fresh Baked Garlic Bread Sticks  
Italian Cream Cake and Tiramisu

**Two Entrées - \$30.95 per person**

**Three Entrées - \$36.95 per person**

## TEXAS ROUNDUP

Cheddar Poblano Soup  
Creamy Blend of Roasted Poblano Peppers and Cheese  
Garden Salad  
Tossed Greens, Tomato Wedges, Cucumber Slices, and Croutons  
Served with Assorted Dressing  
Mustard Potato Salad

### ~Entree Selections~

Juicy Grilled Chicken Breast with Chipotle Barbeque Sauce  
Slow Smoked Tender Beef Brisket with Black Pepper Barbeque Sauce  
Grilled Mahi with Honey Barbeque Glaze

Dirty Rice and Fresh Green Beans  
Warm Rolls and Butter  
Bourbon Pecan Pie and Warm Peach Cobbler

**Two Entrées - \$30.95 per person**

**Three Entrées - \$36.95 per person**

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# Creative Breaks

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*Designed for a 30 minute period*

## **THE HEALTHY BREAK**

Basket of Assorted Whole Fruit  
Kashi® TLC Granola Bars  
Trail Mix with Almonds, Cashews, Dried Fruit Medley, and M&Ms  
Vitaminwater® and Ozarka Bottled Water

**\$12.95 per person**

## **THE CHOCOLATE**

Chocolate Dipped Strawberries, Chocolate Truffles,  
Chocolate Dipped Pretzels and Chocolate Fudge Brownies  
Chocolate Chip and White Chocolate Macadamia Cookies  
Assorted Mini Milk Cartons  
Ozarka Bottled Water

**\$15.95 per person**

## **THE FARMERS MARKET**

Red Delicious and Granny Smith Apple Slices  
With Creamy Peanut Butter and Rich Caramel Dip  
Vegetable Display of Carrots, Celery, Cucumbers, Cherry Tomatoes,  
Assorted Peppers with Ranch Dip  
Gold Peak® Bottled Iced Tea  
Vitaminwater® and Ozarka Bottled Water

**\$13.95 per person**

## **THE AIRPORT**

Assorted "To Go" Snacks:  
Basket of Whole Fruit  
Assorted Candy Bars  
Bowls of Peanuts, Almonds, Cashews, Rasins,  
Dried Friuts, Mini Pretzels, & M&M's  
\*\*\*Cello Bags and Twist Ties Provided for Custom Made Trail Mix on the Go\*\*\*  
Coke, Diet Coke, and Sprite  
Ozarka Bottled Water

**\$16.95 per person**

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# Reception Displays

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## COLD DISPLAYS

<b>Fresh Vegetable Crudités</b> Served with Spinach Dip	<b>\$4.50 per person</b>
<b>Sliced Fresh Fruit Display</b> Served with Poppy Seed Dressing	<b>\$5.50 per person</b>
<b>Imported and Domestic Cheese Display</b> Served with Assorted Crackers	<b>\$4.50 per person</b>
<b>Assorted Sushi Display</b>	<b>\$5.50 per person</b>
<b>Antipasto with Balsamic Grilled Vegetables</b>	<b>\$6.75 per person</b>
<b>Smoked Salmon Display</b> Served with Traditional Accompaniments	<b>\$7.00 per person</b>

## CARVING BOARD

*Each Selection is Served with Silver Dollar Rolls and Appropriate Condiments  
\$50.00 Chef Fee Required for Each Selection*

<b>Baked Honey Glazed Ham</b> Serves 35- 40 people	<b>\$285.00 each</b>
<b>Cajun Roasted Turkey</b> Serves 35-40 people	<b>\$275.00 each</b>
<b>Roasted Tenderloin of Beef</b> Serves 20- 25 people	<b>\$375.00 each</b>
<b>Roasted Inside Round of Beef</b> Serves 50-75 people	<b>\$375.00 each</b>
<b>Steamship Baron of Beef</b> Serves 100 - 150 people	<b>\$675.00 each</b>

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# Hors d' Oeuvres

Minimum order for all hors d' oeuvres is 50 pieces

## COLD HORS D' OEUVRES

Chimichuri chicken on plantain chip	\$2.00
Cashew chicken salad in phyllo cup	\$2.00
Roasted Brushetta with goat cheese and basil aioli	\$2.00
Grilled Focaccia with marinated artichokes, sundried tomatoes, and fresh mozzarella	\$2.50
Seafood Ceviche with tortilla crisp	\$3.00
Boursin and candied walnut artichoke blossom	\$3.00
Cucumber slice with smoked salmon rosette and red onion caper cream cheese	\$3.00
Alaskan crab claws with lemon wedges	market
Jumbo peeled shrimp with spicy cocktail sauce	market

## HOT HORS D' OEUVRES

### *Vegetarian*

Spanakopita	\$2.00
Spinach Stuffed Mushroom	\$2.00
Black Bean Empanada	\$2.00
Baked Brie and Raspberry en Croute	\$3.00
Roasted Leek & Gruyere Quiche	\$3.00

### *Poultry*

Mini Quesadillas	\$2.00
Western Style Tenders with Honey Mustard	\$2.00
Mini Chicken Wellington	\$3.00
Mini Cordon Bleus	\$3.00
Tandori Tenders with Peanut Sauce	\$3.00
Coconut Chicken Skewers	\$3.00

### *Seafood*

Bacon Wrapped Shrimp	3.00
Crispy Shrimp Spring Rolls	3.00
Mini Crab Cakes	3.00
Asiago & Crab Mushrooms	3.00
Coconut Shrimp with Plum Sauce	3.25

### *Beef*

Southwest Beef Empanadas	\$2.00
Barbeque Meatballs	\$2.00
Beef and Raisin Dolamaes	\$3.00
Mini Beef Wellington	\$3.00
Beef Satays with Sesame Sauce	\$3.00

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# Hors d' Oeuvre Packages

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## **PACKAGE ONE**

Spinach and Artichoke Dip  
Crispy Tortilla Chips  
Mini Pizzas with Sausage  
Chicken Tenderloins  
Honey Mustard Dipping Sauce

\$17.95 per person

## **PACKAGE TWO**

Nacho Display  
Chili con Queso  
Crispy Tortilla Chips  
Beef Taquitos  
Chicken Empanadas  
Fresh Guacamole  
Homemade Salsa  
Pork Tamales and Sour Cream

\$19.95 per person

## **PACKAGE THREE**

Seasonal Vegetable Display  
Ranch Dip  
Shrimp Dip with Grilled Bread  
Coconut Chicken Skewers  
Shitake Mushroom Quiche

\$21.95 per Person

## **PACKAGE FOUR**

Seasonal Fruit Display  
Domestic Cheese and Crackers  
Mini Chicken Cordon Bleu  
Duck Spanikopita  
Chajun Shrimp Skewers

\$23.95 per person

***Menu Based on 2 Pieces of Each Hot Item Per Person***

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# Reception Packages

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## THE DIPLOMAT

### Cold Displays

Display of Assorted Domestic and Imported Cheeses

Served with French Bread and Crackers

Seasonal Sliced Fresh Fruit with Poppy seed Dipping Sauce

Garden Vegetable Crudités with Spinach Dip

### Hors d' Oeuvres

Choice of 4 of the Following:

*Beef Empanadas, Sesame Chicken Tender Strips with Honey Mustard,  
Crispy Vegetable Egg Rolls with Duck Sauce, Mini Chicken Quesadillas,  
Spinach Stuffed Mushroom Caps, Beef Satays, or Mini Quiche*

### Carving Station

Choice of One of the Following (\$50.00 Chef Fee Required):

*Inside Round of Beef, Honey Glazed Ham, Roasted Turkey Breast served with  
Silver-Dollar Rolls, Mustard, Mayonnaise and Horseradish Cream*

### Chef's Special Display of Cakes and Pies

Coffee, Tea, Decaffeinated Coffee, Iced Tea & Water

**\$55.95 per person**

## THE JEFFERSON

### Pineapple Palm Tree

*Served with Honey Poppy Seed Dressing*

### Vegetable and Cheese Display

*Served with Spinach Dip*

### Domestic & Imported Cheese Presentation

*Served with Assorted Crackers*

### Seafood Display

*Jumbo Peeled Shrimp and Crab Claws*

*Served with Spicy Shallot flavored Cocktail Sauce, Lemon Wedges, and Melted Butter*

### Hot Hors d' Oeuvres

Choice of 3 of the following

*Spinach Stuffed Mushroom, Mini Baked Brie, Sesame Chicken Tenders served with Teriyaki Sauce,  
Beef or Chicken Satays with Peanut Sauce, Beef or Chicken Wellington,  
Mini Crab Cakes with Tarragon Remoulade, or Coconut Shrimp with Plum Sauce*

### Chef Attended Station Carving Station

Uniformed Chef Carving Your Choice of One of the Following (\$50.00 Chef Fee Required):

*Tender Roast Beef, Honey Glazed Ham, OR Roasted Turkey Breast*

*Served with Silver-Dollar Rolls, Mustard, Mayonnaise and Creamy Horseradish Sauce*

### Martini Mashed Potato Station

Assorted Mashed Potatoes to Include (\$50.00 Chef Fee Required):

*Roasted Garlic, Sweet Potato, Purple Potato, and Red Potato,*

*Mashed with Cream and Spices served in a Large Martini Glass in service with*

*Aged Cheddar Cheese, Sour Cream, Chives, Apple Smoked Bacon Pieces, & Sweet Butter*

### Chef's Special Display of Assorted Cakes and Pies

Iced Tea and Coffee Service

Coffee, Tea, Decaffeinated Coffee, Iced Tea & Water

**\$75.95 per person**

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# Plated Dinner

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## Soup Selections

Five Onion Soup Topped with Toasted Ciabatta and Provolone Cheese	\$6.00
Baked Potato Soup Topped with Cheddar Cheese Crouton	\$6.00
Lobster Bisque Served in Sourdough Bread Bowl	\$8.00

## Premium Salad Selections

Radicchio and Frizze Salad with Lemon Herb Vinaigrette	\$5.50
Sliced Beef Steak Tomatoes, Fresh Mozzarella, and Basil Balsamic Vinaigrette	\$5.50
Spinach and Arugula Salad with Enoke Mushrooms, Spiced Pecans, With Pomegranate Dressing	\$6.50
Summer Greens with Sundried Fruit Medley and Fried Brie With Strawberry Vinaigrette	\$6.00

## Dinner Selections

*Served with Garden Salad, Choice of Pesto Mashed Potatoes, Multi Grain Rice, or Tri-colored Roasted Potatoes, Seasonal Vegetables, Dessert of the Day, Warm Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea*

Roulade of Chicken Filled with Goat Cheese, Roasted Sweet Peppers, and Spinach With Zinfandel Sauce	\$28.00
Airline Chicken Breast Topped with Tropical Salsa and Mango Chipotle Sauce	\$29.00
Herb Crusted Alaskan Cod Topped with Rock Shrimp with Sundried Tomato Sauce	\$32.00
Seared Salmon with Guava Peppercorn Sauce	\$32.00
New Zealand Pork Chop with Lemon Thyme and Tomato Concasse	\$32.00
Seafood Stuffed Prawns with Chipotle Sauce	\$37.00
New York Strip Topped with Caramelized Onions and Button Mushrooms With Whiskey Sauce	\$40.00
Roasted Beef Tenderloin with Mushroom Ragout	\$45.00
Petite Filet of Beef and Mini Lobster Tail	\$60.00
Trio of Pistachio Crusted Snapper, Beef Medallion with Red Pepper Couils, And Grilled Breast of Chicken with Saffron Sauce	\$70.00

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# Dinner Buffet

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## Selection of One Soup

Baked Potato, Tomato Basil, or Chicken and Corn Chowder

## Selection of Two Salads

Sliced Fresh Fruit:

Cascading Display of the Seasons Best Fruit. Served with Poppy seed Dressing

Crowne Salad

Field Greens with Sliced Pears, Glazed Walnuts, Stilton Cheese, Dried Cranberries, and Raspberry Vinaigrette

Garden Salad

Mixed Greens, Tomatoes, and Cucumbers. Served with House Dressing

Caesar Salad

Romaine Leaves with Fresh Parmesan Cheese and Garlic Croutons

Caprese Salad

Sliced Tomatoes, Fresh Mozzarella, Basil, and Vinaigrette

Garden Pasta Salad

Bowtie Pasta with Assorted Vegetables. Served with Italian Herb Vinaigrette

## Selection of Three Entrees

### Chicken

Airline Chicken Roulade Filled with Proscutto, leeks, and Smoked Cheese

Grilled Breast of Chicken with Artichoke Cream Sauce

Chicken Roulade of Spinach and Cheese

### Beef

Charbroiled Broiled Flank Steak with Shitake Mushroom Sauce

Roasted Sirloin with Peppercorn Sauce

Sliced Roasted Top Round of Beef Topped with Shitake Mushroom Sauce

### Fish

Grilled Salmon with Cherry Wine Glaze

Grilled Salmon with Topped with Sautéed Onions, Tomato, Cilantro, and Mango

Grilled Snapper with Dill Sauce

## Selection of Three Accompaniments

Seasonal Vegetable Medley, Honey Glazed Carrots

Green Beans Almondine, Rice Pilaf, Garlic Mashed Potatoes,

Sweet Potato Puree, Or Oven Red Roasted Potatoes

## Selection Choice of Three Desserts

Double Chocolate Layer Cake, Carrot Cake

New York Style Cheese Cake, Italian Cream Cake

Apple Pie, Turtle Cheese Cake, Or Pecan Pie

All Selections Include:

Fresh Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea

**\$45.95 per person**

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# Themed Dinner Buffets

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## FIESTA

Sliced Fresh Fruit Display  
Domestic Cheese Display Served with Assorted Crackers  
Picante Sauce and Corn Tortilla Chips Served Tableside  
Smoked Chicken Tortilla Soup  
Southwest Caesar Salad

~Entree Selections~

Tender Beef Fajitas  
Seasoned Chicken Fajitas  
Cheese Enchiladas

Flour Tortillas, Pico de Gallo, Guacamole, Cheese, Sour Cream,  
Lettuce, Refried Charro Beans with Green Chilies, Mexican Style Rice  
Tres Leche and Caramel Cheesecake

**Two Entrées - \$39.95 per person**

**Three Entrées - \$43.95 per person**

## ITALIAN

Sliced Fresh Fruit Display  
Domestic Cheese Display Served with Assorted Crackers  
Creamy Tomato Basil Soup  
Traditional Caesar Salad  
*With Garlic Croutons and Parmesan Cheese*

~Entree Selections~

Beef Lasagna  
Chicken Marsala  
Spinach Manicotti

Assorted Grilled Vegetables  
Focaccia Garlic Bread  
Italian Cream Cake and Tiramisu

**Two Entrées - \$39.95 per person**

**Three Entrées - \$43.95 per person**

## TEXAS ROUNDUP

Sliced Fresh Fruit Display  
Domestic Cheese Display Served with Assorted Crackers  
Cheddar Poblano Soup  
Country Greens with Assorted Dressing  
Red Jacket Potato Salad

~Entree Selections~

Barbecue Grilled Chicken  
Slow Smoked Barbecue Brisket,  
Chicken Fried Steak with Country Gravy

Dirty Rice, Green Beans, and  
Warm Rolls and Butter  
Bourbon Pecan Pie and Chocolate Cake

**Two Entrées - \$39.95 per person**

**Three Entrées - \$43.95 per person**

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# Beverage Selection

\*\*\$50.00 Bartender Fee will Apply

	<b>Hosted Bar</b>	<b>Cash</b>
Premium Brands	\$6.25	\$6.50
Call Brand	\$5.25	\$5.50
Domestic Beer	\$4.25	\$4.50
Imported Beer	\$4.75	\$5.00
House Wine	\$5.25	\$5.50
Soft Drink	\$2.00	\$2.50
Bottled Water	\$2.50	\$2.75

## Wines by the Bottle

Assorted House Wines:

Cabernet, Merlot, Chardonnay, and Sparkling  
\$25.00 each

## Premium Brands Include

Absolut Tanqueray Bacardi  
Dewars Crown Royal Jose Cuervo 1800

## Call Brands Include

Skyy Beefeater Bacardi  
Cutty Sark Jim Beam Jose Cuervo Gold

## Imported Beer

Corona and Heineken

## Domestic Beer

Bud Light, Budweiser, Miller Lite

### *Hosted Bar by the Hour - per person charge*

#### First Hour

Beer & Wine	\$8.50
Premium Brands	\$12.50
Call Brands	\$10.50

#### Each Additional Hour

Beer & Wine	\$5.50
Premium Brands	\$6.50
Call Brands	\$5.50

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