

**CATERING  
MENU**

*Atlantic City*  
CONVENTION CENTER

*Boardwalk Hall*



## **EXCLUSIVITY**

Spectra Food Services & Hospitality maintains the exclusive right to provide all food and beverage and concession services at the Atlantic City Convention Center and Boardwalk Hall. Any exceptions must be requested in writing and obtain written approval prior to the event.

Food items may not be removed from the premises. Prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

## **CONTRACTS/ BEO'S**

An endorsed copy of the Catering Service Agreement and Banquet Event Order (BEO) must be returned to Spectra Food Services and Hospitality to execute your event. The endorsed contract, with outlined terms, is the entire agreement between client and Spectra Food Services and Hospitality. Payment must be received as outlined by catering service agreement.

## **PRICING**

A good faith food and beverage estimate will be provided during the pre-planning stages. Spectra reserves the right to make product substitutions based on market prices.

## **BEVERAGE SERVICE**

The New Jersey and Atlantic City Alcohol and Beverage Commission regulate alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises.

## **LABOR | STAFFING**

Catering personnel are scheduled for each meal period. These shifts include setup, service and breakdown. Events requiring additional service will incur fees your catering professional can discuss these instances and fees. On the day of the event, if the start or end time is adjusted by 30 mins or more, an additional labor charge may apply. Charges may also apply to pre/post stand by time. There will be an automatic labor fee for F&B service or preparatory days on all Federal and State Holidays.

## **FOOD STORAGE, DELIVERY AND PRODUCTION SERVICES**

If the above services are required arrangements must be made with your Spectra team member at least 4 weeks in advance of the start of the event. Addition fees apply.

## **PRESENTATION**

Meeting Rooms - China service and black table linens are standard presentation. High-grade disposable products may be used on casual meal functions or at the request of the client. Exhibit Halls - High-grade disposable products with the exception of plated meals. If client requests china service within Exhibit Halls, an additional per person cost of \$2.00++ will be added to the BEO.

Your Spectra professional is available to arrange all floral, décor, and entertainment services – additional fees apply.

## **MENU SELECTIONS**

Our menu packet is complete. Over the years we have custom created sample menus that have included your suggestions, family recipes, dietary needs, local specialties and industry trends. Our culinary team is pleased to discuss how we can work together to create the perfect event menu

Spectra Food Services & Hospitality is happy to accommodate special dietary requests during the menu planning process. Spectra will automatically prepare 1% vegetarian plated menu selections. Special requirements that are made day of the event may be subject to additional master account charge.

Spectra is resolved to preparing menus focused on sourcing locally. To maintain this focus some products may be substituted based on seasonal and regional availability.

## **GUARANTEES**

A final guarantee is required 3 business days prior to all food and beverage events. If client fails to provide a final guaranteed number at the required time, Spectra will prepare based on the estimated attendance specified in the BEO's. Billing is determined by final guarantee or actual number in attendance whichever is greater. The final guarantee may be increased inside guaranteed date with a 5% surcharge. Spectra will provide quantities using our sourced locally promise.

Guaranteed counts shall not exceed the maximum function room capacity. Meal functions over 2500 may require customized menus.

### **MANAGEMENT CHARGE AND TAX**

All catered events are subject to a 23% Management Charge. 16% of Management Charge is distributed to employees who perform services in connection with the catered event. The remaining 7% is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event and is not charged in lieu of a tip. Current state and local sales taxes, laws and regulations apply unless client is a tax exempt entity. If client is a tax exempt entity in the state in which the facility is located, a tax exempt certificate must be provided to the appropriate Spectra team member in order for the client to be relieved of any state and local sales tax requirements.

### **BILLING**

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Banquet Event Orders. All functions are to be paid in full 3 business days prior to the event. If there are any questions regarding your final invoice you have 3 business days from the date of the invoice submitted to rectify any disputes.

All money due Spectra Food Services and Hospitality will accrue 1.5% interest from 30 days post the invoice date. Additionally, cost associated with the collection and enforcement of the contracted services will be absorbed by the client.

### **CANCELLATION**

Fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever is greater of the two.

### **OPEN DOOR CONCESSIONS STAND**

There is a \$750.00 setup fee per concession/per day. If the food & beverage minimum is met the setup fee will be waived per concession/per day.

- Portable Food Court Concessions, \$1,500 Food & Beverage Minimum
- Portable Coffee Cart, Concession Stands - \$500 Food & Beverage Minimum
- Atrium Snack Bar - \$500 Food & Beverage Minimum
- Bar Service- \$500 Minimum

\$225 Bartender Fee per Four Hours (\$25.00 for each additional hour) if sales do not exceed \$500 per bartender

### **FOOD AND NON ALCOHOLIC BEVERAGE SAMPLING POLICY**

All food and non-alcoholic beverage samples brought into the Atlantic City Convention Center of Historic Boardwalk Hall are required to have written approval from Spectra Food Services and Hospitality prior to the event and in connection with the following guidelines.

- May only distribute sample of food and non-alcoholic beverages that the company/ organization produces or sells. Samples are limited to food: 3oz portions. Beverages 4oz portions
- Your Spectra professional will provide a sampling form to begin the approval process. The form does require a COI naming Spectra Food Service and Hospitality, Atlantic City Convention Center and Historic Boardwalk Hall as additional insurers

Lack of compliance of any of the sampling policies may result in termination of sampling for the remainder of the event.



## A LA CARTE

### BEVERAGE SERVICES

Fresh Brewed Coffee (Decaffeinated or Regular)	\$45.00 per gallon
Hot Water, Selection of Teas	\$45.00 per gallon
Fruit Juices (Orange, Cranberry, Apple)	\$40.00 per gallon
Freshly Brewed Iced Tea or Lemonade	\$40.00 per gallon
Infused Water	\$18.00 per gallon
20oz Bottled Water or Bottled Juices	\$4.00 each
12oz Canned Soda (Coca Cola Brands)	\$3.00 each

### BY THE DOZEN

Assorted Breakfast Bakery Items (Danish, Muffins, Donuts)	\$36.00 per dozen
Assorted Bagels with Assorted Cream Cheeses	\$36.00 per dozen
Assorted Fresh Baked Otis Spunkmeyer Cookies, Fresh Baked Brownies or Blondies	\$31.00 per dozen
Whole Fruit	\$20.00 per dozen
Granola Bars	\$20.00 per dozen
Assorted Candy Bars	\$20.00 per dozen
Individual Bags of Snacks	\$20.00 per dozen
Individual Packaged Caramel Corn (Cracker Jacks)	\$25.00 per dozen
Jumbo Soft Super Pretzel	\$30.00 per dozen
Individual Ice Cream Novelties	\$30.00 per dozen

### EQUIPMENT

Toaster Fee	\$25.00 per toaster
Table Top Refrigerator/ Freezer	\$75.00 per each day

### WATER COOLER SERVICES

Electric Water Cooler with 5 Gallon Container	\$125.00 per day
5 Gallon Container Refill	\$30.00 each



## BREAKFAST

*All Breakfasts are served with Coffee Service, Orange Juice & Iced Water  
Coffee Services are Scheduled for up to two hours of Unlimited Consumption  
25 person minimum | Under minimum additional charges may apply*

### **The Boardwalk Continental**

**\$12.95 per person**

Seasonal Fresh Sliced Fruit and Berries  
Assorted Breakfast Bakery Items  
Served with Butter, Preserves

### **Casino Continental**

**\$15.95 per person**

Seasonal Fresh Sliced Fruit and Berries  
Individual Fruit Yogurt and Granola Parfaits  
Assorted Breakfast Bakery Items  
Served with Butter, Preserves

### **East Coast Buffet**

**\$21.00 per person**

Assorted Breakfast Bakery Items  
Lightly Scrambled Eggs  
Seasoned Home Fried Potatoes  
Choice of Pork Sausage Links **or** Patties  
Crisp Maple Smoked Bacon

### **South Jersey Breakfast Buffet**

**\$25.00 per person**

Seasonal Fresh Sliced Fruit and Berries  
Assorted Danish, Breakfast Breads and Muffins  
Served with Butter, Preserves  
Scrambled Eggs Served with Monterey Jack Cheese  
Potatoes Lyonnaise  
Cinnamon Swirl French Toast with Maple Syrup  
Select (2) of 5 protein options: Taylor Pork Roll, Sausage Links/ Patties, Crisp Maple Smoked Bacon or Ham Steak



## BREAKFAST ENHANCEMENTS

### Hot Breakfast Sandwich

Jimmy Dean Breakfast Sandwich

Choice of: egg bacon and cheese biscuit, egg ham and cheese on English muffin, egg sausage cheese on biscuit, & egg sausage and cheese on croissant

**\$48.00 per dozen**

### Homemade Hot Breakfast Kaiser

Featuring NJ Breakfast Kaiser (pork roll, egg and cheese)

**\$60 per dozen**

### Oatmeal Bar

Hot Steel Cut Oatmeal

Served with Cinnamon, Brown Sugar, Dried Fruit, Maple Syrup and Seasonal Fresh Berries

**\$8.00 per person\***

### Fruit Kabob

Served with Yogurt, Chocolate and Raspberry Dips

**\$4.00 per person\***

### Turkey Bacon or Sausage

**\$2.00 per person\***

### Substitute Scrambled Eggs for Frittata

Lorraine, Florentine or Ham & Cheese

**\$4.00 per person\***

### Organic Eggs, Egg Beaters, and Egg Whites

**\$2.00 per person\***

### Turkey Bacon and Turkey Sausage

**\$2.50 per person\***

### Omelet Station

Prepared to Order by Chef

Diced Onions, Peppers, Chopped Spinach, Tomatoes, Mushrooms, Domestic Ham and Shredded Cheddar & Swiss Cheese

**\$10.00 per person**

### Chef Attendant Fee

Require One Chef for Every Fifty Guests

**\$160 per attendant**

*\* Denotes price based on guaranteed count*

*All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



## EVERYONE NEEDS A BREAK

Break Services are Scheduled for up to 1 hour of service  
25 person minimum | Under minimum additional charges may apply

### Melts in the Sun

**\$9.50 per person**

Assorted Otis Spunkmeyer Cookies, Brownies and Blondie's  
Fresh Brewed Coffee, Decaf, Hot Water, Selection of Teas  
Ice Cold Milk (2%)

### Reenergize

**\$14.00 per person**

Trail Mix and Assorted Gourmet Nuts,  
Granola Bars  
Whole Fruit  
Iced Tea or Infused Water

### Stay for the Show Break

**\$12.00 per person**

Nachos and Cheddar Cheese Sauce  
Jumbo Pretzel & Mustard  
Cracker Jack Popcorn and Variety of Candy Bars  
Ice Tea or Lemonade

---

## ENHANCEMENTS

### AC Hoagie Break

**\$16.95 per person**

6' Long Italian and Turkey Hoagies  
Smoked Paprika Kettle Chips  
Iced Tea or Lemonade

### Fresh Popped Popcorn

**\$325.00**

Served with Bleu Cheese, Black Truffle  
Sea Salt, Cocoa, White Cheddar – powder seasonings

### Flatbread Break | Choice of (2)

**\$16.95 per person**

Margarita Pizza  
Sausage & Pesto  
Buffalo Chicken  
Ricotta & Broccolini  
Peach & Prosciutto (cold)

### Popcorn Machine

**\$325.00**

Includes up to 12 Popcorn Kits and Unlimited Bags.  
Additional Kits available at \$6.50 per each

\$160.00 Attendant Fee (4 Hour Minimum)

### Pierogi Break | Choice of (2)

**\$16.95 per person**

Loaded  
Oven Roasted Vegetable  
Cheesesteak  
Greektown  
Buffalo  
Tangy Ryebein  
Served with appropriate condiments

*\* Denotes price based on guaranteed count  
All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



## BOX LUNCHES

*All Box Lunches are served with Individual Bags of Chips, Whole Fruit,  
Individual Bags of Cookies and 8oz Bottled Water.  
All Sandwiches Served with Lettuce & Tomato.*

### **Traditional Turkey**

Roasted Turkey Breast with Cheddar Cheese on a Sourdough Kaiser Roll

**\$18.95 per person**

### **Domestic Ham**

Thin Slices of Domestic Ham with Swiss Cheese on a Sourdough Kaiser Roll

**\$18.95 per person**

### **Italian Hoagie**

Capicola, Genoa Hard Salami, Provolone Cheese on a Sub Roll

**\$18.95 per person**

### **Turkey BLT Wrap**

Roasted Turkey Breast with Bacon, Lettuce & Tomato wrapped in a Tomato Wrap

**\$18.95 per person**

### **Tuna Salad**

Albacore Tuna Salad on a Ciabatta Bread

**\$18.95 per person**

### **Vegetarian**

Grilled Vegetables (Zucchini, Yellow Squash, Mushrooms & Peppers) with Fresh Mozzarella & Pesto on a Ciabatta Bread

**\$18.95 per person**

### **Roast Beef**

Sliced Roast Beef with Horseradish Cheddar Cheese on an Onion Pocket Roll

**\$18.95 per person**

### **Chicken Caesar Salad**

Traditional Caesar Salad with Grilled Chicken, Shaved Parmesan Cheese

**\$18.95 per person**

*\* Denotes price based on guaranteed count*

*All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*






## LUNCH BUFFETS

*All Buffets are served with Coffee Service, Iced Tea & Iced Water  
25 person minimum | Under minimum additional charges may apply*

### MODERN DELI BUFFET

**\$24.95 per person**

#### Salads | Choice of (2)

- Garden Tossed Salad with Choice of Dressings
- Traditional Caesar Salad
- Coleslaw
- Red Bliss Potato Salad
- Couscous, Kale & Quinoa Salad 
- Tortellini Salad with Feta & Sundried Tomato Vinaigrette

#### Gourmet Deli Sandwiches & Wraps Served with Pickle Tray | Choice of (4)



- Roasted Turkey Breast with Cheddar Cheese on a Sourdough Kaiser Roll
- Thin Slices of Domestic Ham with Swiss Cheese on a Sourdough Kaiser Roll
- Italian Hoagie -Capicola, Genoa Hard Salami, Provolone Cheese on a Sub Roll
- Roasted Turkey Breast with Bacon, Lettuce & Tomato wrapped in a Tomato Wrap
- Albacore Tuna Salad on a Ciabatta Bread
- Grilled Vegetables (Zucchini, Yellow Squash, Mushrooms & Peppers) with Fresh Mozzarella & Pesto on a Ciabatta Bread
- Sliced Roast Beef with Horseradish Cheddar Cheese on an Onion Pocket Roll
- Traditional Caesar Salad with Grilled Chicken, Shaved Parmesan Cheese

- Individual Bags of Potato Chips
- Assorted Cookies and Brownies

## ENHANCEMENTS

### Soup Du Jour

**\$1.95 per person\***

- County Vegetable Soup 
- Minestrone 
- NE Clam Chowder
- Chicken Orzo Florentine


### Seafood Medley to Pasta **\$3.00 per person**

Shrimp, Clams, and Mussels and Calamari

### Third Protein

**\$2.50 per person**

- Sausage and Broccoli Rabe
- Cajun Catfish

 Gluten-Free  Vegan

*\* Denotes price based on guaranteed count*

*All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



## LUNCH BUFFETS

All Buffets are served with Coffee Service, Iced Tea & Iced Water  
25 person minimum | Under minimum additional charges may apply

### IT'S SUMMER! BBQ

**\$25.00 per person**

Spring Mix & Romaine Lettuce Salad with Grape Tomatoes,  
Sliced Cucumber & Shredded Carrots, Served with Ranch &  
French Dressing  
Fresh Baked Corn Bread

Homemade Southern Slaw

Mango BBQ Chicken (8-cut)  
Garnished with Fresh Mango Salsa

Southern Style Pulled Pork  
Mini Brioche Rolls & Buttermilk Biscuits

Home-Style Three Cheese Baked Macaroni & Cheese  
Seasonal Vegetable of the Day

Assorted Cookies & Brownies

### THE GOOD FELLAS

**\$26.00 per person**

Mesclun & Arugula Salad with Dried Cranberries & Candied  
Walnuts Served with Parmesan Black Peppercorn Dressing and  
Mandarin Orange Vinaigrette  
Fresh Baked Gourmet Rolls & Butter

Champignon Chicken  
Seared Boneless Chicken Breast with Mushrooms &  
Onions in a Sherry Wine Sauce

Beef Pizzaiola  
Top Round Beef with Roasted Peppers & Mozzarella Cheese,  
Tomato Demi-Glace

Penne Pasta with Fresh Pomodoro Sauce  
Finished with Roasted Garlic & Fresh Basil

Fresh Steamed Vegetable

Assortment of Classic Italian Cookies

---

## ENHANCEMENTS

### Seafood Medley to Pasta

**\$3.00 per person**

Shrimp, Clams, Mussels and Calamari

### Third Protein

**\$2.50 per person**

Sausage and Broccoli Rabe  
Cajun Catfish




## LUNCH BUFFETS

*Includes Fresh Bakes Rolls, Chef's Selection of Vegetables, Coffee, Iced Tea & Iced Water  
25 person minimum | Under minimum additional charges may apply*

### BUILD YOUR OWN LUNCH BUFFET

**\$27.00 per person**

#### Salads | Choice of (2)

Garden Tossed Salad with Choice of Dressing  
Traditional Caesar Salad  
Mediterranean Pasta Salad  
Couscous, Kale & Quinoa Salad   
Orzo & Broccoli Salad  
Red Bliss Potato Salad  
Macaroni Salad  
Tomato & Cucumber Salad

#### Side | Choice of (1)

Roasted Shallot Mashed Potatoes  
Garlic Mashed Potatoes  
Roasted Potatoes  
White & Wild Rice or Brown Rice

#### Dessert | Choice of (1)

Assorted Cupcakes  
Italian Cookies  
Cookies and Brownies  
Mini Cheese Cake Bites  
Bread Pudding  
Rice Pudding

#### Entrée | Choice of (2)

8-Cut Chicken  
(Herb Roasted, Traditional BBQ, Mango BBQ or Southern Baked)  
Boneless Breast of Chicken  
(Francaise, Marsala, Florentine, Bella Vista Relish, Cajun Grilled,  
Roasted Pepper Cream, Herb Encrusted, Parmesan)  
Milanese Turkey Medallions with Arugula Salad  
Roasted Pork Loin  
(Apple Jack Demi with Braised Tri-Colored Cabbage  
Asian BBQ Riblets  
Sausage & Peppers  
Salmon Fillet  
(Herb Encrusted, Basil Cream, Belle Vista Relish, Florentine or  
Zucchini Salsa)  
Herb Baked Cod  
Tilapia Stuffed with Zucchini Salsa  
Lasagna (Meat or Vegetarian)  
Pasta Du Jour  
Roasted Sliced Beef with Rosemary Demi  
Beef Pizzaiola

---

## ENHANCEMENTS

**Select Three Entrees \$30.00 per person**

**Select Four Entrees \$32.00 per person**

 Gluten-Free  Vegan




*\* Denotes price based on guaranteed count*

*All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*




## PLATED LUNCHEON

*All Luncheons are served with Coffee Service, Iced Tea & Iced Water  
Tossed Garden Salad with Balsamic Vinaigrette Dressing,  
Fresh Baked Rolls & Butter, Fresh Vegetable and Side Dish, and Dessert Choice  
NY Style Cheesecake with Berries or Triple Chocolate Cake  
25 person minimum | Under minimum additional charges may apply*

<b>Sautéed Chicken Breast</b>	<b>\$26.00 per person</b>
Choice of Francaise, Marsala, Basil Pesto Cream, Roasted Pepper Cream, Parmesan, Florentine	
<b>Grilled Chicken Breast</b> 	<b>\$26.00 per person</b>
Choice of Caribbean Jerk, Bruschetta, Cajun Cilantro Relish, Bella Vista Relish, Florentine	
<b>Turkey Medallion Milanese</b>	<b>\$26.00 per person</b>
Thinly Pounded Turkey Breast Lightly Breaded & Pan Seared	
<b>Roasted Sirloin</b>	<b>\$27.00 per person</b>
Thinly Sliced Sirloin with Mushroom Demi	
<b>Grilled Salmon</b>	<b>\$34.00 per person</b>
Grilled Salmon Fillet, Herb Encrusted or Dill Cream	
<b>Ginger Vegetable Stir Fry with Tofu</b>  	<b>\$26.00 per person</b>

**\*\*Upgrade to a Dinner Salad & Dessert for \$3.00 each per person**

 Gluten-Free  Vegan

*\* Denotes price based on guaranteed count  
All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



## RECEPTIONS

### **Farm Stand**

Fresh Vegetable Crudité  
Veggie Chips  
Served with our Creamy Bleu Cheese Dip or Buttermilk Ranch

**\$175.00 (serves 50)**

### **Imported & Domestic Cheese Tray**

Herb Olive Oil Port Wine Spread  
Served with Gourmet Crackers, Pita Chips, Lavash and Tomato Pull Apart Bread

**\$200.00 (serves 50)**

### **Seasonal Fresh Sliced Fruit Tray**

Garnished with Berries & Grapes

**\$175.00 (serves 50)**

### **Antipasto Display**

Seasonal Grilled Vegetables, Marinated Mushrooms, Mozzarella and Artichokes,  
Stuffed Peppers, Sliced Italian Meats  
Served with Sliced French Bread, Gourmet Crackers and Pita Chips

**\$600 (serves 100)**

### **Bruschetta & Crostini Display**

Traditional Bruschetta: Vine-Ripened Tomatoes, Onion & Basil  
Caprese Tray: Sliced Red & Yellow Tomatoes, Mozzarella & Basil  
Traditional Hummus, Roasted Red Pepper Hummus and Olive Tapenade  
Served with Crostini, Lavash, Flatbreads and Pita Chips

**\$300 (serves 100)**

*\* Denotes price based on guaranteed count*

*All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



## HORS D'OEUVRES

*Selections made by piece per 100*

### **\$2.95 each**

Assorted Mini Quiche  
Chicken Cordon Bleu Bites  
Chicken Quesadilla  
Spinach and Feta Spanakopita  
Asparagus & Asiago Phyllo  
Coney Island Franks  
Chicken Potstickers  
Vegetable Spring Roll  
Gouda Mac & Cheese Bite  
Southwestern Eggroll  
Battered Cauliflower  
Onion Coated Green Beans  
Spinach and Artichoke Rangoon  
Thai Chicken Cashew Spring Roll  
Breaded Mozzarella Moons  
Peach Bruschetta  
Balsamic Fig & Goat Cheese Flatbread

### **\$3.95 each**

Raspberry Brie in Phyllo  
Beef Wellington  
Chicken Satay Skewer  
Scallop & Wrapped in Bacon  
Crab Rangoon  
Beef & Cilantro Empanada  
Beef Satay Skewer  
Beef Sliders  
Mini Crab Cakes  
Coconut Shrimp  
BBQ Pork Biscuit  
Caribbean Jerk Chicken Phyllo Cup  
Shrimp Shooters  
Crab & Corn Relish Spoon  
Coffee Encrusted Beef Bruschetta with Dijon Aioli  
Peking Duck and Hoisen Sauce  
CheeseSteak Eggrolls



## ACTION STATIONS

### Mashed Potato Bar

Mashed Sweet Potatoes and Garlic Red Skinned Potatoes  
Served with a Variety of Toppings to Include: Green Onions, Bacon Bits, Broccoli, Shredded Cheese, Sour Cream, Whipped Butter, Cinnamon Sugar and Candied Pecans

**\$7.00 per person**

### Mac-n-Cheese

Cheddar Mac-n-Cheese served with Toppings of Stewed Tomatoes, Sautéed Mushrooms & Onions, Diced Ham, Bacon, Salsa, Sliced Jalapeños, Sriracha Sauce, Sliced Scallions, Monterey Jack Cheese, Crushed Red Pepper and Parmesan and Herb Toasted Bread Crumbs.

**\$8.00 per person**

### Quesadilla

Choice of Grilled Beef or Chicken Strips  
Roasted Peppers & Onions, Diced Tomato, Shredded Lettuce, Shredded Jack & Cheddar Cheese, Salsa, Guacamole, Sour Cream, Warm Flour Tortillas

**\$10.00 per person**

### Sliders

Select Three Slider Choices: Beef, Turkey, Chorizo, Salmon, Shrimp Grit Cake, Vegetarian  
*Add \$2.00 Crab Cake Selection*

**\$11.00 per person**

### Sausage Charcuterie

Hot or Sweet Italian, Chorizo

**\$11.00 per person**

### Asian Beef or Chicken Station

Tender Chicken Served in Choice of: Sweet & Sour, General Tso's, Curry Chicken, Sesame Chicken  
Served with Steamed Jasmine Rice and Fortune Cookies *or*  
Beef Strips tossed with Teriyaki Vegetables in a Light Asian Sauce Served with Lo Mein Noodles and Fortune Cookies

**\$11.00 per person**

### Pasta Station

Penne Pasta with Choice of Two Sauces  
Tomato Vodka Cream, Marinara, Pesto, Alfredo, Bolognese, Tomato & Mushroom, Broccoli Rabe & Sausage, Sundried Tomato Cream, Olive Oil & Garlic Primavera  
Served with Garlic Bread, Crushed Red Peppers, Parmesan Cheese

**\$11.00 per person**

---

## ENHANCEMENTS

**Select Three Entrees \$30.00 per person**

**Select Four Entrees \$32.00 per person**

*\* Denotes price based on guaranteed count*

*All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



## CARVING STATIONS

*There is a \$160.00 Chef Attendant Fee  
Requires One Chef Attendant for Every 150 People*

<b>Flank Steak</b> Lime Chipotle Marinated Flank Steak Served with Fresh Baked Mini Rolls & Horseradish Sauce	<b>\$75.00 (Serves 10 People)</b>
<b>Stromboli</b> Choice of: Pepperoni & Cheese, Roasted Vegetable, Broccoli Rabe & Sausage, 3 Cheeses	<b>\$75.00 (Serves 20 people)</b>
<b>Salmon</b> Side of Salmon wrapped in Banana Leaf with Fresh Herb Aioli	<b>\$175.00 (Serves 25 people)</b>
<b>Philly Pork Steamship</b> Served with Fresh Baked Mini Ciabatta Rolls, Broccoli Rabe, Long Hot Peppers & Gravy	<b>\$250.00 (Serves 30 people)</b>
<b>Boneless Roasted Turkey Breast</b> Slow Roasted Turkey Breast Cooked in its Natural Juices Served with Fresh Baked Mini Rolls, Cranberry Relish & Traditional Gravy <b>ENHANCEMENT:</b> Stuffed Turkey Breast (Traditional Stuffing, Wild Rice Stuffing, Spinach & Cheese)	<b>\$225.00 (Serves 25 people)</b>
<b>Roasted Pork Loin</b> Hoisin glazed Slow Roasted Pork Loin Served with Fresh Baked Mini Rolls	<b>\$225.00 (Serves 25 People)</b>
<b>Prime Rib of Beef</b> Slow Roasted in Natural Juices with Fresh Rosemary and Garlic Served with Fresh Baked Mini Rolls and House made Horseradish Sauce	<b>\$395.00 (Serves 30 People)</b>
<b>Beef Wellington</b> Beef Tenderloin with Mushroom Duxelle Baked in Flaky Puff Pastry, Served with Demi	<b>\$250.00 (Serves 20 people)</b>
<b>Roast Steamship Round of Beef</b> Served with Fresh Baked Mini Baked Rolls, Demi and Horseradish Sauce	<b>\$950.00 (Serves 125 people)</b>





## PLATED DINNER

*Served with Coffee Service, Iced Tea & Iced Water, Choice of Salad, Fresh Baked Rolls & Butter, Fresh Vegetable and Side Dish, and Dessert Choice 25 person minimum | Under minimum additional charges may apply*

### Select a Salad

#### **Romaine Heart Caesar**

Romaine hearts with oven roasted parmesan in a garlic toast ring

#### **Caprese**

Mixed Greens topped with Sliced Red & Yellow Tomatoes, Fresh Mozzarella, and Chiffonade Basil  
Served with Balsamic Drizzle

#### **Boston Bibb with Poached Pear**

Fresh Bibb Lettuce with Red Wine Poached Pears with Chive Encrusted Goat Cheese, Candied Pecans Served with House Made Moroccan Mint Dressing

#### **Asian Mandarin**

Mixed Greens, Mandarin Orange Segments, Radicchio, Sliced Filberts, Fried Won Ton Noodles  
Served with House Made Asian Dressing

### Select a Dessert

Brownie Chocolate Mousse Cake  
Italian Lemon Cake  
Vanilla Caramel Crunch Cake  
Limoncello Mascarpone Cake  
Red Velvet Cake  
Turtle Cheese Cake  
Crème Brulee Cheese Cake

### Select an Entrée

#### **French Cut Chicken Breast**

#### **CHICKEN NICOISE**

**\$34.00 per person**

Choice of Oven Roasted or Stuffed (Choice of Boursin Cheese, Spinach & Mushroom)  
Served with Couscous Quinoa and Shallot Cream Sauce

#### **Grilled Salmon Fillet**

**\$38.00 per person**

Fresh Spinach Beurre Blanc with Couscous

#### **Prime Rib**

**\$42.00 per person**

Slow Roasted Prime Rib with Rosemary Jus Lié, Horseradish & Cheddar Stuffed Potato

#### **Land & Sea**



**\$72.00 per person**

6oz Filet Mignon Paired with 4oz Lobster Tail, Roasted Shallot Stuffed Baked Potato

#### **Filet Mignon**

**\$72.00 per person**

8oz Filet Mignon Port Wine

 Gluten-Free  Vegan

*\* Denotes price based on guaranteed count*

*All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



## DINNER BUFFETS

*All Buffets are served with Coffee Service, Iced Tea & Iced Water  
25 person minimum | Under minimum additional charges may apply*

### AMERICAN BISTRO BUFFET

**\$35.00 per person**

Mixed Seasonal Greens Salad  
Served with Raspberry Vinaigrette & Ranch Dressings  
Fresh Baked Rolls & Butter

Herb Encrusted French Cut Chicken Breast

Tilapia Stuffed with Zucchini Relish

Choice of Short Ribs of Beef with Onion Gravy, American BBQ  
Ribs or Sliced Pork Loin with Apple Brown Betty

Home-Style Three Cheese Baked Macaroni & Cheese  
or Red Bliss Mashed Potatoes  
Seasonal Vegetable of the Day

Chef's Selection of Mini Cakes, Tarts & Pastries

### THE SOPRANOS

**\$35.00 per person**

Mediterranean Salad  
Traditional Mesclun Mix with Artichokes, Olives, Roasted Red  
Peppers, Diced Tomatoes and Feta Cheese, Sundried Tomato  
Vinaigrette  
Fresh Baked Rolls & Butter

Boursin Stuffed French Cut Chicken Breast

Veal Saltimbocca (sauteed Veal Cutlets with Prosciutto and Fresh  
Sage)

Tilapia Puttanesca (with Garlic, Tomatoes, Oregano, Crushed Red  
Pepper, Olives and Capers)

Pasta alla Carbonara  
Penne Pasta with Pancetta, Peas, Cream Sauce

Basil Pesto Rice  
Seasonal Vegetable of the Day

Chef's Selection of Italian Lemon Cake, Mini Cannoli's,  
Biscotti Cookies

---

## ENHANCEMENTS

### Soup Du Jour

**\$2.95 per person**

Butternut Squash & Sweet Potato Bisque  
Shrimp Stew Supreme  
Silver Queen Corn Soup with Smoked Paprika and Basil  
Stuffed Pepper Soup with Tri Color Peppers

*\* Denotes price based on guaranteed count  
All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



## DINNER BUFFETS

*All Buffets are served with Coffee Service, Iced Tea & Iced Water  
50 person minimum | Under minimum additional charges may apply*

### **Spectra Feast Buffet**

**\$55.00 per person**

#### **Salad**

Spinach Salad with Mandarin Orange Segments,  
Crumbled Goat Cheese  
Drizzled with a Berry Vinaigrette  
Fresh Baked Rolls & Butter

#### **Entrée | Choice of (2)**

Stuffed French Cut Chicken Breast  
(Boursin Cheese, Spinach & Mushroom)  
Fresh Baked Salmon  
(Herb Encrusted, Dill Cream, Florentine)  
Stuffed Tilapia  
(Zucchini Relish, Langostino Casino or Crab Meat)  
Filet of Beef Medallions  
(Pizzaiola or Wild Mushroom Demi-Glace)  
Jack Daniels Marinated Pork Loin  
BBQ Pork Ribs (American or Asian)

#### **Pasta Entree | Choice of (1)**

Rigatoni Broccoli Rabe & Plum Tomatoes  
Farfalle with Basil Pesto Cream Sauce  
Cavatelli Langostino & Broccoli  
Penne Sundried Tomato Pesto  
Orecchiette Wild Mushroom & Spinach Cream Sauce  
Seafood Lasagna

#### **Carving Station | Choice of (1)**

Prime Rib  
Striploin of Beef  
Prime Rib of Pork  
Roasted Turkey Breast  
Salmon En Crute

#### **Starch | Choice of (1)**

Roasted Potatoes  
Twice Baked Potato  
Rosemary Yukon Potatoes  
White & Wild Rice  
Paella Rice

Chef's Selection of Seasonal Vegetable

Chef's Selection of Mini Pastries  
and White Chocolate Mousse Shooters

---

## ENHANCEMENTS

### **Soup Du Jour**

**\$2.95 per person**

Butternut Squash & Sweet Potato Bisque  
Shrimp Stew Supreme  
Silver Queen Corn Soup with Smoked Paprika and Basil  
Stuffed Pepper Soup with Tri Color Peppers

*\* Denotes price based on guaranteed count  
All Prices are Subject to Change. Prices are subject to a 23% Management Charge and 6.625% State Sales Tax*



## BEVERAGE SERVICES

### HOSTED BAR SERVICE

*Charges are measured by consumption and applied to master account. Drinks Consumed,*

Cocktails	<b>\$7.00</b>
House Wine	<b>\$6.00</b>
Domestic Beer	<b>\$5.00</b>
Imported Beer	<b>\$6.00</b>
Soft Drinks	<b>\$4.00</b>
Bottled Water	<b>\$3.00</b>

The above prices are subject to 6.625% State Sales Tax, 3% Luxury Tax, and 23% Management Fee

### CASH BAR

*Beverages available for guest purchase.*

*Prices are Tax Inclusive*

Cocktails	<b>\$9.00</b>
House Wine	<b>\$8.00</b>
Domestic Beer	<b>\$6.00</b>
Imported Beer	<b>\$7.00</b>
Soft Drinks	<b>\$5.00</b>
Bottled Water	<b>\$4.00</b>

*A minimum of \$500 per bar revenue must be generated otherwise a charge of \$225.00 per bartender will be imposed.  
(Recommend 1 bartender per 100 people)*

### **House Brands Offered**

New Amsterdam Vodka, Cruzan Rum, Jose Cuervo Gold, New Amsterdam Gin, J&B Scotch, Jack Daniels Bourbon, Heineken, Yuengling, Coors Light, Miller Lite, Budweiser, Bud Light, O'Douls Non-Alcoholic  
Selection of House Wines: Canyon Road Cabernet Sauvignon, Chardonnay, White Zinfandel

### **Premium and Top Shelf Options**

Available your catering professional will supply options and pricing at menu selection.