OMNI WILLIAM PENN HOTEL

EVENT MENUS
All prices are subject to a service charge and a state sales tax. All menus and prices are subject to change.
PLATED

All plated breakfast are served with your choice of orange, grapefruit and cranberry juices, premium coffees, hot tea service and chef’s breakfast pastries.

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STARTERS

SEASONAL FRUIT
7.5 per person

GREEK YOGURT AND SEASONAL BERRY PARFAIT
7.5 per person

FRESH SEASONAL BERRIES
8.6 per person

THE AMERICAN
Scrambled eggs with choice of bacon, pork sausage link or turkey sausage and herb roasted potatoes sautéed with onions and peppers
29 per person

THE PITTSBURGH SCRAMBLE
Scrambled eggs with ricotta over English muffins, roasted tomatoes with local kielbasa, herb roasted potatoes sautéed with onions and peppers
31 per person

CITRUS-RICOTTA FRENCH TOAST
Brioche French toast layered with macerated berries, citrus-ricotta and accompanied by our signature pork sausage
29 per person

FILET MIGNON AND EGGS
Petite filet mignon, wild mushrooms, melted leeks, scrambled eggs, béarnaise sauce and herb roasted potatoes sautéed with onions and peppers
43 per person
CONTINENTAL

All continental breakfast are served with your choice of premium coffees and hot tea service.

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DELUXE

BREAKFAST
Sliced seasonal fruits
Breakfast pastries and mini muffins served with jam and butter
Individual fruit yogurts

BEVERAGES
Orange, cranberry and grapefruit juices
29 per person

BISTRO

BREAKFAST
Fresh seasonal berry display with brown sugar and crème fraîche
Honey almond croissants
Rolled chocolate wafers
Cinnamon streusel coffee cake

BEVERAGES
Orange mango, pomegranate and pineapple juices
31 per person

HEALTHY

BREAKFAST
Seasonal whole fruits
Individual granola and yogurt parfaits with seasonal berries
Assorted breakfast cereals served with skim and soy milk
Toasted multi grain breads
Almond butter, whipped butter and jams

BEVERAGES
Smoothie shooters with berries, melons and yogurt
32 per person

BAGEL

BREAKFAST
Sliced seasonal fruit
Assorted bagels
Regular, veggie and whipped cream cheese
Sliced smoked salmon, tomatoes, red onions, chopped eggs and capers
Individual Greek yogurts

BEVERAGES
Orange, cranberry and V8 juices
34 per person
CONTINENTAL

**ACCOMPANIMENTS**

- Scrambled eggs | **7.5 per person**
- Assorted bagels, regular and low-fat cream cheese | **5.5 per person**
- Fresh berries with Greek yogurt | **10 per person**
- Cereals | Cornflakes, Cheerios, Raisin Bran, granola served with regular, skim and 2% milk | **4.5 per person**
- Steel-cut oatmeal served with roasted apple raisin compote, organic honey and cane sugar | **5.5 per person**
- Freshly baked scones served with seasonal jams, butter and almond butter | **7.5 per person**

**BOTTLED WATERS**

- **5 each**

**Coca-Cola products**

- **5 each**

**BREAKFAST SANDWICHES**

- Egg and cheese on an English muffin | **6.5 per person**
- Egg and cheese on an English muffin with Virginia ham, bacon or pork sausage patty | **10 per person**

**BREAKFAST WRAPS**

- Scrambled eggs, ham, red pepper and cheddar
- Scrambled eggs, spinach, mushrooms and feta
- Scrambled eggs, bacon, roasted tomatoes and fontina cheese

Choice of regular or whole wheat wrap | **10 per person**

**YOGURT BAR**

- Greek yogurt, seasonal berries, house made granola, almonds, cashews, cranberries, cherries and raisins | **10 per person**

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BUFFETS

All breakfast buffets are served with your choice of orange, grapefruit and cranberry juices, premium coffees and hot tea service. Breakfast buffets require a minimum of 25 people. To ensure freshness, a two hour maximum service time is allowed on all breakfast buffets.

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AMERICAN
Sliced seasonal fruits
Breakfast pastries
Scrambled eggs with chives, local cheddar and salsa
Herb-roasted potatoes sautéed with onions and peppers
Thick-cut French toast served with whipped butter and Vermont maple syrup
Applewood smoked bacon and pork sausage
Individual cereals
Greek yogurt, berries, raisins and house made granola
41 per person

THREE RIVERS BREAKFAST
Sliced seasonal fruits
Bananas Foster bread pudding
Scrambled eggs with chives, local cheddar and salsa
Biscuits and sausage gravy
Three cheese potato gratin
Buttermilk pancakes, macerated berries and Vermont maple syrup
Applewood smoked bacon
Individual cereals
Greek yogurt, berries, raisins and house made granola
47 per person

HEALTHY START
Sliced and whole seasonal fruits
Bran muffins and whole wheat English muffins served with whipped butter and preserves
Egg white frittata, spinach, mushrooms and roasted peppers
Herb roasted potatoes sautéed with onions and peppers
Steel-cut oatmeal served with brown sugar, raisins and almonds
Local chicken-apple sausage
Individual cereals
Low fat Greek yogurt served with berries, raisins and house made granola
Seasonal fruit smoothies
45 per person
BRUNCH BUFFET

All brunch buffets are served with your choice of orange, grapefruit and cranberry juices, premium coffees and hot tea service. Brunch buffets require a minimum of 50 people. To ensure freshness a two hour maximum service time is allowed on all brunch buffets. Made-to-order Omelets and Eggs station requires one chef attendant at 165 per chef, with one chef per 50 people.

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THE WILLIAM PENN

Seasonal sliced melons, pineapples and berries

Fresh fruit smoothies, Greek yogurt and berry parfaits with house made granola

Bagels and English muffins served with whipped butter, flavored cream cheese and preserves

Steel-cut oatmeal served with brown sugar, raisins and almonds

SALADS

Kale salad | Quinoa, blueberries, cranberries, carrots and mango vinaigrette

Pasta salad | Grape tomatoes, bocconcini, basil pesto and extra virgin olive oil

Baby spinach salad | Almonds, strawberries, shaved onions, granola and yogurt poppy-seed vinaigrette

MADE-TO-ORDER OMELETS AND EGGS

Cage-free eggs, cholesterol free eggs and egg whites

Bacon, sausage, ham, mushrooms, spinach, scallions, peppers, tomatoes, feta and cheddar

ENTRÉES | CHOICE OF TWO

Scrambled eggs with chives, local cheddar and house made salsa

Egg white frittata, spinach, mushrooms and roasted peppers

Black Forest ham and local cheddar egg soufflé

Poached salmon, dill and lemon crème

Seared chicken with roasted shallot boursin crème

GRIDDLE | CHOICE OF ONE

Fluffy buttermilk pancakes

Grand Marnier French toast

MEATS | CHOICE OF TWO

Applewood smoked bacon

Signature pork sausage

Turkey sausage

POTATOES | CHOICE OF ONE

William Penn hash browns

Dauphine potatoes with herbs

Shredded potatoes with Lancaster cheddar and chives

Herb roasted potatoes sautéed with onions and peppers

DESSERTS AND PASTRIES

Lemon and blueberry scones

Chocolate fantasy layer cake

William Penn cheesecake

Strawberry and banana trifle

59 per person
ENHANCEMENTS

Stations requiring a chef attendant at 165 per chef, with one chef per 50 people.
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EGGS BENEDICT
Canadian bacon on a toasted and buttered English muffin with hollandaise
15 per person

YOGURT BAR
Greek yogurt and seasonal berries
House made granola, almonds and cashews
Cranberries, cherries and raisins
10 per person

BUFFET STATIONS

MADE-TO-ORDER OMELETS AND EGGS
Cage-free eggs, cholesterol free eggs and egg whites
Served with bacon, sausage, ham, mushrooms, spinach, scallions, peppers, tomatoes, feta and cheddar
13 per person

MADE-TO-ORDER BELGIAN WAFFLES
Served with Vermont maple syrup, whipped cream, strawberries and peaches
10 per person

CITRUS-RICOTTA FRENCH TOAST
Served with macerated seasonal berries, citrus-ricotta and Vermont maple syrup
7.5 per person

BREAKFAST WRAPS
Cage-free eggs, chorizo, bacon, scallions, pico de gallo, guacamole, sour cream and cheddar
7.5 per person

CARVING STATIONS

HONEY SMOKED SALMON SIDE
Served with assorted bagels, cream cheese, tomatoes, red onions, chopped eggs and capers
400 each (serves 25)

GLAZED NEUSKE’S BACON SLAB
With a maple-bourbon glaze
455 each (serves 40)

GLAZED CARVING HAM
With a bourbon-pecan glaze and buttermilk biscuits
425 each (serves 60)

ROASTED BOSTON CUT STRIP LOIN OF BEEF
Served with silver dollar rolls, whole grain mustard and creamy horseradish
500 each (serves 40)
BREAKS

Prices based on 30 minutes of service.
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CHOCOLATE BREAK

SNACKS
Assorted gourmet cookies and biscotti
Brownies and blondies
Chocolate bark
Milk and white chocolate dipped pretzels

BEVERAGES
Regular and chocolate milk
Vanilla soy milk
15 per person

COFFEE SHOP

SNACKS
Cinnamon streusel cake
Assorted biscotti and butter cookies

BEVERAGES
Premium coffees and hot teas
Vanilla and hazelnut flavor syrups
Rock sugar candy stirs and cinnamon sticks
18 per person

DIP BAR

SNACKS
Spinach-artichoke dip, roasted garlic hummus and muhamara
Crostini, crispy and soft pita chips, blue corn tortilla chips and artisan bread

BEVERAGES
Bottled waters
18 per person

MOVIE BREAK

SNACKS
Buttered popcorn
Assorted theater novelty candies

BEVERAGES
Lemonade and iced tea
Old fashioned sodas | Root beer, cream soda, orange and cherry
16 per person

PERFORMANCE BREAK

SNACKS
Build your own trail mix bar | Raisins, cranberries, apricots, pecans, peanuts, almonds and sunflower seeds
Greek and plain yogurt with seasonal whole fruits

BEVERAGES
Fresh fruit smoothies
Energy Vitamin Water
Bottled waters
19 per person
BREAKS

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STADIUM BREAK

SNACKS
Tri-color tortilla chips
Nacho cheese, tomato salsa and jalapeno peppers
Mini soft pretzels, stone ground and red pepper mustards
Mini corn dogs
Cracker Jacks and Clark bars

BEVERAGES
Old fashioned root beer, cream and orange soda
20 per person

BEVERAGE PACKAGES
Premium coffees and hot tea service
Assorted Coca-Cola products
Bottled waters
full day | 23.5 per person (refreshed two times)
half day | 14 per person (refreshed one time)

HIGH TEA

SNACKS
Smoked salmon, cucumbers, cream cheese, chives and dill Gougere
Ham, Gruyere, tarragon mustard, cornichon and Pullman loaf
Arugula, goat cheese mousse, pimento and Pullman loaf
Traditional scones, lemon, blueberry, crème fraîche and jams
Seasonal macarons, chocolate cup with amaretto mousse and mini fruit tartlet
Exotic fruits and fresh berries

BEVERAGES
Line of fine teas
Champagne cocktail, Kir Royale or mimosa
36 per person
BREAKS

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FULL DAY

EARLY MORNING BREAK
Sliced and whole seasonal fruits
Breakfast pastries
Orange, cranberry and grapefruit juices
Premium coffees and hot tea service

MID MORNING REFRESH
Premium coffees and hot tea service
Spa water
Assorted Coca-Cola products

AFTERNOON BREAK
Fudge brownies and blondies
Gourmet cookies
Assorted Coca-Cola products
Premium coffees and hot tea
42 per person

MEETING SET-UP ENHANCEMENTS
Chocolate kisses
3.5 per person
House made trail mix
3.5 per person
Chilled citrus or cucumber mint spa water
2.5 per person
Mini tin of Altoids
4.5 per person
Bowls of Glitterati mints
6.5 each
À LA CARTE

À la carte lunch requires a minimum of three courses.
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SOUPS
French onion | 7.5 per person
William Penn seafood gumbo | 10 per person
Roasted heirloom tomato | 7.5 per person
Chef’s soup of the day | 7.5 per person

SALADS
Seasonal greens, crumbled goat cheese, poached pears, dried cranberries and Parmesan lychee vinaigrette
6.5 per person
Seasonal greens, Asiago cheese, roasted tomatoes, artichokes, Kalamata olives and roasted shallot vinaigrette
7.5 per person
Classic wedge salad, fresh tomatoes, bacon and blue cheese dressing
7.5 per person

CHILLED ENTRÉE SALADS

TERRACE ROOM SIGNATURE
AVELINE SALAD
Crumbled Gorgonzola, toasted pine nuts and signature Aveline dressing
31 per person with chicken
37 per person with shrimp

WILLIAM PENN CAESAR SALAD
Romaine, croutons, shaved Parmesan cheese and lemon-garlic aioli
31 per person with chicken
37 per person with shrimp

BLACKENED AHI TUNA COBB
Chopped tomatoes, cucumbers, red onions, Romaine, roasted corn, blue cheese and balsamic vinaigrette
32 per person
Grilled steak (add 5 per person)

THAI CHICKEN SALAD
Diced chicken, baby spinach, shredded vegetable slaw, chopped scallions, peanuts, rice noodles and Mandarin orange vinaigrette
30 per person

ATLANTIC SALMON
Steamed with soy and tofu, carrots, edamame, spinach greens, nappa cabbage, pickled ginger and miso ginger vinaigrette
35 per person
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ENTRÉES

CHICKEN
Seared chicken Provençale, tomatoes, olives, capers, fennel, fresh basil, extra virgin olive oil and red wine (gluten free)
32 per person
Moroccan spiced chicken, charmoula rubbed and roasted, couscous with pine nuts and preserved lemon
32 per person
Herb crusted chicken breast, fine herbs and garlic cream
32 per person
Orange glazed chicken and tarragon-pesto pilaf
32 per person

BEEF
Center cut filet mignon, blue cheese, bacon potatoes, red wine-onion jam, sautéed asparagus and port wine jus
56 per person
Grilled strip steak, loaded stuffed potato and French beans with almond butter
43 per person

PORK
Slow roasted pork loin chop, whipped potatoes and bourbon cherry glaze
29 per person
Coffee and molasses rubbed pork loin, Granny Smith apples and whipped potatoes
30 per person

SEASONAL SEAFOOD
Seared seabass, herbs, tomato confit and roasted fingerling potatoes
47 per person
Seared Atlantic salmon, citrus butter, herb oil, vegetables and herb couscous
36 per person
Lightly blackened snapper, saffron rice pilaf, black beans and roasted corn relish
36 per person

VEGETARIAN
Ratatouille tart, eggplant, seasonal squashes, tomatoes and fresh herbs in a flaky pastry
30 per person
Wild mushroom and leek risotto, herbs, lemon zest and baked ricotta cheese
30 per person
Roasted cauliflower, light curry oil, herbs and seasoned breadcrumbs
26 per person
Vegetable strudel, truffle potatoes, roasted tomato coulis and greens
28 per person
À LA CARTE

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ENTRÉE ACCOMPANIMENTS
Garlic roasted fingerling potatoes
Herb roasted fingerling potatoes
Saffron scented basmati rice
Vegetable couscous and roasted tomatoes
French beans and carrots
Baby carrots with a tarragon honey glaze
Basil Parmesan cheese potato purées
Zucchini ratatouille

DESSERTS
William Penn cheesecake, macerated strawberries and crème
Tiramisu, espresso, brandy and cocoa dust
Princess trifle, strawberries, bananas, custard, angel food cake and crème
Chocolate torte
Flourless chocolate cake
Spiced apple crisp and spiced crème
Assorted gourmet cookies, blondies and brownies
7.5 each
SMALL MEETING BUFFETS

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MEXICAN TACO BAR

STARTERS
Mexican tortilla soup
Black bean and corn salad

ENTRÉES
Chicken or beef fajitas
Served with diced tomatoes, chile verde, guacamole, sour cream, warm flour and corn tortillas

DESSERT
Tequila lime tarts with salted caramel sauce
52 per person

THE GOURMET DELI

STARTERS
Soup of the day
Spring mix greens, cucumber, tomatoes and cheddar

SANDWICHES
Roast beef and Brie on ciabatta
California club, turkey, bacon and avocado on croissant
Roasted vegetables and hummus on vegetable wrap

DESSERTS
Cookies and brownies
52 per person

ITALIAN

STARTERS
Roasted Italian vegetables display
Tri-colored pasta salad with Asiago cheese and balsamic vinaigrette

ENTRÉES
Sliced herb seared beef strip loin with Barolo sauce
Marinated grilled chicken, artichokes and roasted peppers
Penne pasta, olive oil, fresh tomatoes and Parmesan cheese

DESSERTS
Berries with zabaglione and mint
Individual tiramisu
60 per person
BUFFET

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ITALIAN

STARTERS
Rustic tomato Florentine soup | Hearty vegetables, spinach, orzo and Parmesan cheese
Warm focaccia | Onions, extra virgin olive oil and shredded Asiago
Field greens, Parmesan cheese, artichokes, olives, tomatoes and red wine vinaigrette
Roasted zucchini, tomatoes, crushed basil, charred radicchio, peppers and lemon oil
Mushrooms, tomatoes and goat cheese flatbread

ENTRÉES
Braised beef bracciole, roasted garlic Parmesan herb risotto and Barolo reduction
Boneless chicken, rosemary lemon glazed potatoes and dark chicken jus or chicken scaloppini, artichoke and marsala sauce

ACCOMPANIMENTS
Penne pasta, vodka sauce, peas and bacon
Charred peppers and green beans
Roasted vegetable ratatouille, torn basil and stewed Roma vine tomatoes

DESSERT
Chocolate mousse
Almond biscotti
Tiramisu
51 per person

AL FRESCO DINING

STARTERS
Minestrone soup
Tuscan grilled balsamic vegetables
Pasta salad with grape tomatoes, pesto, pine nuts and fresh basil
Seasonal melon, shaved prosciutto and pecorino

ENTRÉES
Carved medium-rare ancho sugar-cured beef tenderloin with sun-dried cherry jus
Grilled chicken breast with pesto-white balsamic vinaigrette and baby field greens

ACCOMPANIMENTS
Roasted Yukon Gold potatoes and herbs de provence
Ratatouille, tomatoes and herbs
Warm William Penn rolls with whipped butter

DESSERT
Strawberry shortcake and lavender whipped cream
52 per person
BUFFET

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MEXICAN

SOUPS | CHOICE OF ONE
White chicken chili | Tortillas, green chilies and rice
Chicken tortilla soup | Tomatoes, cilantro and rice
Black bean soup | Chorizo and lime crème

SALAD
Baby greens, tomatoes, green and red peppers, sliced onions, cucumbers, roasted corn, black beans, queso fresco, crisp tortilla strips and cilantro lime vinaigrette

ENTRÉES | CHOICE OF TWO
Grilled flat iron steak with chimichurri, onions and sweet peppers
Adobo rubbed roast turkey
Carnitas and pulled braised pork with salsa verde
Braised chicken with tomato chipotle and cilantro
Blackened mahi-mahi with pineapple, cilantro and red pepper salsa

ACCOMPANIMENTS
Steamed fiesta yellow rice, vegetables, cumin and cilantro
Frijoles rancheros | Refried beans with cumin and roasted garlic
Flour tortillas, shredded cheddar and sour cream
Lime wedges, traditional guacamole and pico de gallo
Corn muffins, honey butter, pineapple and mint

DESSERTS | CHOICE OF TWO
Tequila lime tarts with salted caramel sauce
Tres leches cake
Mexican chocolate tarts
49 per person
BUFFET

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THE CORNER DELI

SOUPS | CHOICE OF ONE
Roasted heirloom tomato
Broccoli cheese | Rye crisps
Chicken noodle

SALADS | CHOICE OF THREE
Fingerling potato salad | Dill pickles, chopped eggs and whole grain mustard
Tortellini salad | Roasted tomatoes, broccoli and red peppers
Oven roasted vegetables
Garden greens | Tomatoes, cucumbers and croutons served with balsamic vinaigrette, lemon tarragon vinaigrette and ranch dressing
Traditional health salad | Cabbage, carrots and sweet and sour vinaigrette
Caesar salad | Romaine, shaved Parmesan cheese, croutons and lemon aioli

DELI SANDWICHES | CHOICE OF THREE
Slow roasted beef, Brie and horseradish aioli on ciabatta
Blackened chicken breast, Monterey Jack, lettuce, tomatoes and ranch on a baguette
Corned beef, Swiss cheese and Russian dressing on marble rye
Virginia ham, Gruyere and whole grain honey mustard on ciabatta
Smoked turkey, Muenster and basil mayonnaise on country whole wheat
Chicken BLT wrap | Chopped bacon, lettuce, tomatoes and ranch
Buffalo chicken Caesar wrap | Romaine, diced chicken, croutons and shaved Parmesan cheese
Roasted vegetable wrap | Hummus, zucchini, red peppers, eggplant and arugula on a tomato tortilla

CONDIMENTS
Mayonnaise, whole grain mustard and Italian vinaigrette
Leaf lettuce, tomatoes, roasted red onions and kosher pickle spears

DESSERTS | CHOICE OF TWO
Lemon meringue tarts
Assorted gourmet cookies, brownies and blondies
William Penn cheesecake with strawberry sauce
Whole fruits
48 per person
BUFFET

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THE SOUTHERN COMFORT

SOUPS | CHOICE OF ONE
William Penn signature gumbo
Potato corn chowder

SOUTHERN MARKET SALAD TABLE
Fresh garden greens, tomatoes, chopped eggs, croutons, shredded cheddar, chopped bacon, candied pecans, pickled beets and blue cheese crumbles
Buttermilk ranch and sweet onion vinaigrette
Sweet rolls and jalapeño-corn muffins with whipped butter and local honey

ENTRÉES | CHOICE OF TWO
Southern-style fried chicken
Marinated grilled chicken breast with Wigle Bourbon glaze
Blackened snapper with shrimp etouffee
Whiskey and black pepper rubbed flat iron steak
Pulled pork with bourbon barbecue sauce, slaw and silver dollar rolls

STARCHES | CHOICE OF ONE
Roasted sweet potatoes with brown sugar and pecans
Baked macaroni and cheese casserole
Dirty rice with creole spices, tomatoes, onions and peppers
Wild rice pilaf
Buttered mashed potatoes with gravy

VEGETABLES | CHOICE OF ONE
Broccoli, charred corn and roasted red peppers
Butter bean succotash
Green beans, pearl onions and bacon
Glazed tricolored carrots and honey butter

DESSERTS | CHOICE OF TWO
Peach cobbler mason jars with streusel topping and whipped cream
Lemon curd mason jars with pie crust and buttered maple
Apple pie mason jars with whipped cream
Dark molasses pecan pie
Dark chocolate Mississippi mud pie with whipped cream and mint

48 per person
HORS D’OEUVRES

Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.

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CHILLED CANAPÉS

Goat cheese, roasted pineapple habanero marmalade and bruschetta
Watermelon, goat cheese, aged balsamic and smoked sea salt served on a silver spoon (minimum 50 pieces)
Brie, roasted sugar walnuts and Granny Smith apples
Mozzarella prosciutto pinwheel
Torched Brie, apple chutney and balsamic glaze bruschetta
Grapes with Roquefort almond coating
Balsamic roasted vegetables in a phyllo cup
Prosciutto and fig bruschetta
Beef carpaccio, Stilton and onion jam
Chilled endive, goat cheese, fig and sugared pecans
5.5 per piece

Chilled shrimp with pineapple salsa and spring roll chips
Antipasto brochette | Sun-dried tomato, bocconcini, artichoke and prosciutto
Thinly sliced tenderloin, baby arugula, capers, shaved Parmigiana-Reggiano and drizzle of Dijon mustard aioli in a phyllo cup
Seared tuna nacho | Seared ahi, wonton chips and cucumbers with ginger salsa, red chili and wasabi
6 per piece

Miniature crab tarts with Meyer lemon aioli
Sesame ahi tuna, seaweed salad and orange wasabi aioli served on a silver spoon (minimum 50 pieces)
Jumbo lump crab and yellow pepper confit served on a silver spoon (minimum 50 pieces)
Lobster and scallop ceviche with citrus juices served on a silver spoon (minimum 50 pieces)
Ceviche, seasonal fish, lemon, chilies, cilantro, shaved onions and sweet potatoes served on a silver spoon
Gulf shrimp cocktail shooter with caramelized pineapple ketchup
6.5 per piece
HORS D’ŒUVRES

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HOT

Vegetable spring roll with soy wasabi sauce
Boursin and melted leek tart
Macaroni and cheese with truffle oil in a phyllo cup
Fried artichoke and goat cheese fritter
Black bean spring roll with cilantro dip
Onion bacon jam tart
Hazelnut crusted chicken satay with Dijon dip
Chicken tender Provençal with capers, olives and basil aïoli
Pulled pork, Texas barbecue, slaw and short dough
Wild mushroom and goat cheese Wellington
Buffalo chicken spring roll with blue cheese and ranch dip

6 per piece

Beef hibachi skewers
Chicken and smoked cheese barbecue
Crab stuffed mushroom cap
Sausage stuffed mushroom cap
Jerk pork skewers, pineapple and red onion relish
Wasabi pea crusted salmon skewer with ginger essence
Pecan crusted shrimp with ginger rum sauce
Truffled tenderloin with horseradish

6.5 per piece

Cajun seared beef tenderloin with truffle butter in a phyllo cup
George’s Bank scallop or shrimp, jalapeño bacon and chili mayo
Lobster arancini
Baby lamb chops, pomegranate and apricot glaze
Petite lamb tenderloin, tzatziki and pita crisp
Lamb meatballs with sherry crème
Maryland crab cakes

7 per piece
DISPLAYS
Displays require a minimum of 25 people. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.
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CHARCUTERIE BOARD
A variety of cured imported and domestic meats, sausages and accompaniments
Cornichon, pickled onions, mustards and crostinis
17 per person

ANTIPASTO ALLA TOSCANA
Tomato mozzarella and basil skewers with coppa salami, prosciutto, soppressata, figs and dates
Marinated olives, cherry peppers, mushrooms, artichokes, eggplant and Cipollini onions
Spicy hummus, olive tapenade, pita, focaccia, bread sticks and ciabatta bread
17 per person

TAPENADE
Sun-dried tomatoes, eggplants, artichokes, black olives, goat cheese walnut and apple spice hummus
Assortment of bread sticks, lavosh and flatbreads
13 per person

CHEESE
Locally sourced cheeses | Blue cheese, cheddar, Fromage blanc and aged cheeses
Roasted eggplant, tomatoes, pecans, green and black olives
Artisan bread and assorted crackers
15 per person

CRUDITÉ
Carrots, celery, red peppers, broccoli, cauliflower and cucumbers
Roasted garlic hummus, mint cucumber yogurt and Miller mustard
10 per person

SLICED SEASONAL FRUIT
Served with poppy seed yogurt
11 per person

BAKED BRIE EN CROÛTE
Served with brown sugar, almonds and French baguettes
320 each (serves 25)
STATIONS

Prices based on a maximum of two hours of service. Stations require a minimum of 50 people. Chef attendant required at 165 per chef, with one chef per 50 people. Sushi station chef attendant required at 300 per chef. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.

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RAVIOLI | CHOICE OF THREE

Smoked mozzarella and basil ravioli with Gorgonzola sauce
Artichoke ravioli with lavender butter
Mushroom ravioli with Champagne crème
Butternut squash ravioli with browned butter, lemon and sage
Porcini mushrooms, arugula, truffle butter and Parmesan cream
Walnut and Gorgonzola ravioli with brown butter and sage

23.5 per person

RISOTTO

Carambola rice with wild mushrooms, diced roast chicken, truffle oil, rock shrimp, asparagus, crisp pancetta and grated pecorino Romano

21 per person

MARTINI SALAD

Red peppers, green peppers, yellow peppers, Bermuda onions, grape tomatoes, chick peas, black beans, corn, potatoes, Kalamata olives, green olives, artichoke hearts, feta, Gorgonzola, pistachios and toasted pecans
Raspberry, tarragon and citrus vodka infused vinaigrettes

20 per person

SUSHI

Salmon, tuna, California, avocado and eel roll served with pickled ginger, wasabi and soy sauce

26 per person (3 pieces per person)

COMFORT FOOD | CHOICE OF FOUR

Miniature Reuben’s with Thousand Island dressing
Miniature grilled cheese with tomato soup shooters
Miniature lobster macaroni and cheese
Chicken pot pie en croute
Fried onion rings
Sweet potato fries

MINIATURE GOURMET BURGERS | CHOICE OF TWO

Turkey, black bean and Black Angus with gourmet toppings

27 per person

GRILL | CHOICE OF THREE

Mini medallions of swordfish or marlin
Baby lamb chops
Medallion of tenderloin
Mini medallions of black and white ahi tuna

SAUCES | CHOICE OF FOUR

Smoked tomato, Wigle barbecue, tropical fruit salsa, champagne sauce and chimichurri

32 per person
STATIONS

*Prices based on a maximum of two hours of service. Stations require a minimum of 50 people. Chef attendant required at 165 per chef, with one chef per 50 people. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.*

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**STIR FRY | CHOICE OF THREE**

- Shrimp, vegetables, fiery garlic sauce and chilies
- Salmon, lemon grass, snow peas, bamboo shoots and green curry sauce
- Marinated chicken, water chestnuts, celery, peanuts and spicy tso sauce
- Skirt steak, scallions, yellow onions and Mongolian hoisin sauce
- Moo shoo pork and hoisin sauce
- Steamed rice, moo shu pancakes, chopsticks and takeout boxes

26 per person

**CARVING**

**60 LBS. BARON OF BEEF**

Roasted on the bone served with silver dollar rolls, Dijon mustard and creamy horseradish

1000 each (serves 200)

**5 LBS. BEEF TENDERLOIN**

Served with mustard berry cognac sauce and silver dollar rolls

535 each (serves 20)

**BOURBON GLAZED BONE-IN-HAM**

With a bourbon and whole grain mustard glaze and buttermilk biscuits

425 each (serves 60)

**10 LBS. NEW YORK STRIP LOIN OF BEEF**

With a red wine demi-glace and baguettes

455 each (serves 40)

**20 LBS. WHOLE TURKEY**

Served with cranberry sauce and jalapeño mini muffins

375 each (serves 40)

**PRIME RIB**

Served with three different mustards and silver dollar rolls

430 each (serves 45)
AFTERGLOW STATIONS

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FRENCH FRY STATION
Idaho and sweet potato fries
Fry spices | Ranch, seasoned salt and Cajun
Toppings | Cheddar, malt vinegar, pineapple ketchup, maple aioli and lemon pepper mayonnaise
10 per person

PUB GRUB STATION | CHOICE OF FOUR
Breaded chicken fingers with honey mustard
Buffalo wings with blue cheese and celery
Tortilla chips with salsa and guacamole
Mozzarella cheese sticks with spicy tomato sauce
Fried calamari with peppers, lemon and cilantro
18 per person

TATER-TOTS A LOT
Toppings | Spicy Cajun beef, chili con queso, jalapeños, salsa, guacamole, sour cream and cheddar
9 per person
Prices based on a maximum of two hours of service. Stations require a minimum of 50 people. Chef attendant required at 165 per chef, with one chef per 50 people. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee. Barista required on Barista Station at 400 per barista for two hours; each additional hour is 100 per hour.

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**SOFT PRETZEL BAR**

Warm soft pretzels

Mustards | Cranberry, horseradish, jalapeño and yellow mustards

Sea salt | Pink Hawaiian, black lava and coarse sea salts

Seeds | Poppyseeds, sesame seeds and flax seeds

Cream cheese | Plain, jalapeño and honey nut

8 per person

**BARISTA STATION**

Coffee, decaffeinated coffee and tea

Cinnamon, nutmeg, cocoa powder, sugar cubes, raw sugar, sweetener and whipped cream

Flavored syrups | add 25

7 per person

**DESSERT MINI’S | CHOICE OF ONE STYLE**

**ON A STICK**

Peanut butter rice krispie treats with chocolate ganache

Raspberry balsamic truffles

Chocolate drizzled caramel with sea salt

White chocolate pumpkin spice truffle

**IN CHOCOLATE CUP**

Cocoa pots de creme with cayenne cream

Lemon curd with coconut cream

Key lime mousse with pistachio graham crumble

**SHOOTERS**

Chocolate martini soup

Pineapple coconut

Mango mint lassi

Strawberry crème fraiche

12 per person
BUFFETS

All buffet dinners are served with your choice of premium coffees and hot tea service. Buffet dinners require a minimum of 25 people. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.

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THE STEAK HOUSE

SOUPS | CHOICE OF ONE
Wild mushroom
French onion | Gruyere croutons

SALADS
Caesar salad | Creamy Caesar dressing and Parmesan cheese
Baby wedge iceberg salad | Blue cheese dressing
Beefsteak tomato and onion salad | Piquant sauce

ENTRÉES
Sliced and grilled Boston cut strip with steak butter and hearty steak sauce
Grilled chicken breast with lemon thyme butter
Maple glazed barbecue salmon served with three mustard sauces

ACCOMPANIMENTS
Creamed spinach with artichoke hearts
Grilled asparagus, Broccolini and roasted peppers
Loaded stuffed potatoes with cheese, sour cream, bacon, chives and cracked pepper

DESSERTS
Chocolate torte, tiramisu and lemon raspberry torte
77 per person
BUFFETS

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ITALIAN

SOUPS | CHOICE OF ONE
Tomato Florentine | Tomato broth, vegetables, spinach and toasted orzo
Stracciatella
Wedding

SALADS | CHOICE OF TWO
Italian inspired greens, fennel, pecorino cheese, hazelnuts, crispy pancetta and roasted red pepper with red wine vinaigrette
Tomato, basil, mozzarella and spiced olive drizzle
Mushroom, tomato and goat cheese flatbread

ENTRÉES | CHOICE OF ONE
Braised beef bracciole, roasted garlic Parmesan herb risotto and Sicilian shiraz reduction
Roasted salmon, lemon, herbs and Romesco

CHICKEN | CHOICE OF ONE
Boneless chicken breast, rosemary lemon glazed potatoes and roasted chicken jus
Chicken scaloppini, Marsala sauce, artichokes, cherry peppers, wild rice pilaf and Parmigiana-Reggiano
Cacciator-style chicken, onions, peppers, roasted tomatoes, oregano, white wine and creamy polenta

VEGETABLE | CHOICE OF ONE
Charred peppers and green beans
Ratatouille with basil and stewed Roma tomatoes
Broccolini with garlic and oil

DESSERTS
Mini lemon meringue shooters
Chocolate dipped biscotti
Mini individual tiramisu
73 per person
BUFFET

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CREATE YOUR OWN

STARTERS | CHOICE OF TWO
Wild mushroom and Brie bisque
Roasted heirloom tomato and basil with herb oil
Assorted mixed greens, grape tomatoes, toasted almonds, seasoned croutons, cucumbers, crumbled blue cheese, goat cheese and feta cheese served with ranch dressing, balsamic and raspberry vinaigrettes
Asian noodle salad | Bean sprouts, snow peas, carrots, mushrooms, peppers and crispy wontons served with soy ginger vinaigrette
Caesar salad | Petite hearts of Romaine, Parmigiano-Reggiano and toasted focaccia croutons with classic Caesar dressing
Roasted asparagus and fingerling potato salad | Goat cheese and mustard vinaigrette

ENTRÉES
Whole grain mustard and honey glazed salmon
Mahi-mahi with red curry, ginger and pineapple basmati
Pecan crusted chicken breast with boursin-shallot cream
Chicken breast with asparagus, red peppers, shallots and white wine sauce
Grilled tofu with quinoa, grilled vegetables and Ponzu sauce

CARVED ENTRÉES
Prime rib au jus with creamy horseradish
Whole roast turkey breast with cranberry orange relish
Sliced grilled Boston cut strip with red wine mushroom sauce

STARCHES | CHOICE OF ONE
Roasted red skin potatoes
Herbed Yukon Gold potatoes
Rice pilaf

VEGETABLES | CHOICE OF ONE
Medley of green beans and carrots
Squash and zucchini medley
Asparagus tips with red peppers

ACCOMPANIMENTS
Artisan bread display, assorted dips, butter, lemon, black pepper, rosemary oil, olive oil and balsamic

DESSERTS | CHOICE OF TWO
Dulce de leche cheesecake
Chocolate torte
Orange blossom cake
Fruit tart with lemon cream, kiwis, pears and berries
Whipped tiramisu with cocoa cinnamon dusting
Chocolate satin cake
Strawberry short cake with lavender cream

77 per person, choice of two entrées
86 per person, choice of three entrées
À LA CARTE

A 250 fee will be applied to all functions under 25 people. A minimum of three courses is required for all dinner menus. When selecting more than one entrée, the price for all is reflected by the higher of the choices. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.

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STARTERS
Butternut squash ravioli, brown butter, sage and toasted pine nuts
11 per person

Lobster, crab, shrimp martini and tomato avocado gazpacho
17 per person

Pan roasted gnocchi, mushrooms, roasted garlic boursin cream sauce, baby spinach and vine tomatoes
12 per person

Lightly blackened shrimp and grits, smoked Gouda, creole butter and mustard greens
16 per person

SOUPS
William Penn gumbo
Potato leek
Roasted heirloom tomato
Cream of blue crab
Wild mushroom
Italian wedding
10 per person

SALADS
Field greens, Belgian endive, grape tomatoes, balsamic vinaigrette and boursin crostini
9 per person

Baby spinach, strawberries, almonds, granola and yogurt-poppy seed vinaigrette
11 per person

Caprese | Tomatoes and mozzarella, basil, balsamic and pine nuts
11 per person

Mini wedge | Grape tomatoes, blue cheese, toasted pine nuts, bacon and blue cheese vinaigrette
11 per person

Signature Aveline | English cucumbers, daikon wrapped field greens, Gorgonzola, pine nuts and Aveline dressing
11 per person

Arugula, pears, pecan goat cheese, dates and Parmesan lychee vinaigrette
11 per person

INTERMEZZO
Raspberry, orange twist, lemon, blood orange, Campari and blackberry
5.5 per person
À LA CARTE

A 250 fee will be applied to all functions under 25 people. A minimum of three courses is required for all dinner menus. When selecting more than one entrée, the price for all is reflected by the higher of the choices. Seafood selections are seasonal and subject to substitution. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.

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ENTRÉES

Seared chicken breast, herbs and boursin-roasted shallot crème | 40 per person
Chicken breast, wild mushrooms, leeks, brioche and truffle scented jus | 40 per person
Chicken breast, fontina, prosciutto, arugula and garlic cream | 40 per person
Porcini dusted chicken breast and truffle jus | 40 per person
Grilled New York strip loin, mushrooms, caramelized onions and red wine demi | 59 per person
Pepper crusted Black Angus filet mignon and brandy peppercorn crème | 62 per person
Beef tenderloin medallions, wild mushroom ragout and red wine jus | 56 per person
Slow roasted rack of lamb, mint, lemon grass and shallot jus | 66 per person
Coffee and pepper rubbed pork loin and bourbon apple jus | 45 per person

SEAFOOD

Florida cobia | 44 per person
Pacific waluu | 43 per person
Pan seared Atlantic salmon | 42 per person
Premium wild caught salmon | market price
Butter poached lobster tail and garlic infused butter | market price
Chilean seabass and bourbon maple glaze | market price
Pan seared Alaskan halibut | market price

VEGETARIAN ENTRÉES

Grilled tofu, stir fry vegetables, ponzu sauce and sesame | 37 per person
Grilled seasonal vegetables, quinoa and arugula pesto | 37 per person
Portobello mushroom bayaldi, Israeli couscous and tomato coulis | 37 per person
Seasonal vegetable risotto and pine nuts | 37 per person
Butternut squash risotto, English peas, Parmesan cheese and dried cranberries | 37 per person
Select two or three to design your own custom entrée. Protein portion is 4 oz; 6 oz portion is available for an additional 8 per person. Events are six hours in duration. Events exceeding six hours in duration are subject to a 250 overtime fee.

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### ENTRÉES | CHOICE OF TWO

- Seared petite filet mignon with herb seasoning and red wine wild mushroom sauce
  - 38.5 per person
- Veal loin with peppercorn sauce
  - 37 per person
- New Zealand lamb chops with rosemary demi-glace
  - 37 per person
- Seared airline chicken breast with boursin crème
  - 27 per person
- Jumbo lump crab cake with lemon caper Beurre blanc
  - 36 per person
- Pan seared salmon with pomegranate reduction
  - 32 per person

### ACCOMPANIMENTS

#### FLAVORED RISOTTO OR MASHED POTATOES | CHOICE OF ONE

- Mushroom and thyme
- Goat cheese and chives
- Truffle and Parmesan cheese
- Wild mushroom, leek and fontina cheese
- Garlic and smoked paprika
- Horseradish and scallions
- Bacon and blue cheese or cheddar
- Lemon and artichokes

### POTATOES | CONTINUED

- Dauphinoise potatoes
- Grand Marnier cherry wild rice pilaf
- Roasted pepper potatoes
- Truffle scented fingerlings

### VEGETABLE | CHOICE OF ONE

- Green beans, carrots and yellow squash
- Asparagus spears, daikon wrap and red peppers
- Sugar snap peas and gingered baby carrots
- Garlic aïoli green beans
- Squash medley and Bermuda onions

### DESSERTS

- Chocolate royale with dense chocolate mousse and praline wafer crisp | 8.5 per person
- Bavarian apple crumble with spiced maple cream
  - 8.5 per person
- Strawberry shortcake with lavender cream
  - 8.5 per person
- Dulce de leche cheesecake with a white chocolate and caramel swirl | 10 per person
- Orange blossom shortcake with whipped cream and fresh strawberries | 8.5 per person
- Chocolate lava cake with French vanilla cream
  - 10 per person
- Chocolate mousse with amaretto, cocoa nibs and crème | 8.5 per person
- Crème Brulé | Vanilla bean, bourbon and Grand Marnier | 11 per person
- Pots de crème | Chocolate | 11 per person
BEVERAGES

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WINES

WHITE WINE
Beringer, “Special Select,” California | white zinfandel

41 per bottle

Chateau Ste. Michelle, Columbia Valley, Washington | Johannisberg riesling

54 per bottle

Ecco Domani, Delle, Venezie, Italy | pinot grigio

56 per bottle

Kim Crawford, New Zealand | sauvignon blanc

76 per bottle

Kendall-Jackson, Vintner’s Reserve, California | chardonnay

54 per bottle

La Terre, California | chardonnay

39 per bottle

Milestone, Geyserville, California | chardonnay

39 per bottle

Hess, Shirtail Creek Vineyard, Monterey County, California | chardonnay

51 per bottle

Clos du Bois, California | chardonnay

59 per bottle

Trefethen, Oak Knoll District of Napa Valley, California | chardonnay

136 per bottle

Franciscan, Napa Valley, California | chardonnay

65 per bottle

Decoy by Duckhorn, Sonoma County, California | chardonnay

60 per bottle

Decoy by Duckhorn, Sonoma County, California | sauvignon blanc

60 per bottle

Hayes Ranch, California | rosé

52 per bottle

Seeker, Marlborough, New Zealand | sauvignon blanc

48 per bottle

Hayes Ranch, California | chardonnay

50 per bottle
**BEVERAGES**

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## WINES

### RED WINES

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<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
<th>Type</th>
<th>Price per Bottle</th>
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<tbody>
<tr>
<td>Line 39, California</td>
<td>pinot noir</td>
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<tr>
<td>Estancia, Monterey County, California</td>
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<td>Bodega Norton, Mendoza, Argentina</td>
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<td>Kendall-Jackson, Vintner’s Reserve, California</td>
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<tr>
<td>Clos du Bois, North Coast, California</td>
<td>merlot</td>
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<tr>
<td>Chateau St. Jean, California</td>
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<tr>
<td>Clos du Bois, North Coast, California</td>
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<td>Decoy by Duckhorn, Sonoma County, California</td>
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<td>Hayes Ranch, California</td>
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<td>Decoy by Duckhorn, Sonoma County, California</td>
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<td>Hayes Ranch, California</td>
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<td>48 per bottle</td>
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<tr>
<td>Decoy by Duckhorn, Sonoma County, California</td>
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### SPARKLING

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<td>Chandon, NV, California</td>
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<td>Moët and Chandon, Imperial, NV, Champagne, France</td>
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<td>Dom Pérignon, Champagne, France</td>
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<td>278 per bottle</td>
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**PREMIUM TIER**

**LIQUORS**
Absolut vodka, Beefeater gin, Bacardi rum, Jack Daniel’s Black Label bourbon, Johnnie Walker Red scotch, Jim Beam whiskey and Hornitos Añejo tequila
10 per drink

**WINE BY THE GLASS**
MAN | Chardonnay, merlot and cabernet sauvignon
Beringer white zinfandel
12 per drink

**DOMESTIC BEER | CHOICE OF TWO**
Budweiser, Miller Lite, Yuengling and Blue Moon
7 per drink

**IMPORTED BEER | CHOICE OF TWO**
Corona, Heineken, Amstel Light and Penn Pilsner
8 per drink

**WATERS**
Bottled waters
5 per drink

**SOFT DRINKS**
5 per drink

**DELUXE TIER**

**LIQUORS**
Ketel One vodka, Aviation gin, Bulleit Rye, Sailor Jerry rum, Monkey Shoulder scotch, Elijah Craig bourbon, Seagram’s VO whiskey and Patrón Silver tequila
12 per drink

**WINE BY THE GLASS**
Hayes Ranch | Chardonnay, rosé, merlot and cabernet sauvignon
14 per glass

**DOMESTIC BEER | CHOICE OF TWO**
Budweiser, Miller Lite, Yuengling and Blue Moon
7 per drink

**IMPORTED BEER | CHOICE OF TWO**
Corona, Heineken, Amstel Light and Penn Pilsner
8 per drink

**WATERS**
Bottled waters
5 per drink

**SOFT DRINKS**
5 per drink
Beverages

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Ultra Tier

Liquors
Grey Goose vodka, Tanqueray Ten gin, Mount Gay Eclipse rum, Woodford Reserve bourbon, Crown Royal whiskey, Johnnie Walker Black bourbon, Bulleit Rye and Jose Cuervo Traditional tequila
14 per drink

Wine by the Glass
Decoy by Duckhorn | Chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and merlot
16 per glass

Domestic Beer | Choice of Two
Budweiser, Miller Lite, Yuengling and Blue Moon
7 per drink

Imported Beer | Choice of Two
Corona, Heineken, Amstel Light and Penn Pilsner
8 per drink

Waters
Bottled waters
5 per drink

Soft Drinks
5 per drink

Signature Cocktails

Something Blue
Absolut Citron vodka, blueberry schnapps, sours mix and berry garnish
12 per drink

Unforgettable
Pama pomegranate liquor, Absolut Citron, Cointreau and lime juice
12 per drink

Fig Manhattan
Sweet vermouth, bourbon whiskey, thyme infused simple syrup, two figs and orange bitters
14 per drink

Ever After
Stoli Razberi vodka, Chambord and sparkling white wine
12 per drink

Pear and Rosemary Buck
Patron Silver tequila, pear purée with fresh lime juice muddled with rosemary and topped off with Fever-Tree ginger beer
16 per drink

Cordials
Amaretto Disaronno, Bailey’s Irish Cream, Kahlua, Frangelico, Grand Marnier, Hennessey VS, Remy Martin VSOP
12 per drink
HOSTED PACKAGES

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PREMIUM TIER

Premium tier liquor, premium wine, domestic beer, imported beer, mineral water and soft drinks
21 per person, first hour
13 per person, each additional hour

DELUXE TIER

Deluxe tier liquor, deluxe wine, domestic beer, imported beer, mineral water and soft drinks
23 per person, first hour
15 per person, each additional hour

ULTRA TIER

Ultra tier liquor, ultra wine, domestic beer, imported beer, mineral water and soft drinks
25 per person, first hour
16 per person, each additional hour

ATTENDANTS

BARTENDERS
145 each, four hours
177 each, five hours
209 each, six hours

CASHIERS
One cashier per every two bartenders
91 each, five hours

SERVICE STAFF
Per server over and above standard staffing level
230 each, five hours
Thank you for selecting Omni William Penn Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

**PERSON ROOM AMENITIES**

An array of creative, specialty gifts are available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

**FOOD AND BEVERAGE SERVICE POLICIES**

All food and beverages at Omni William Penn Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Pennsylvania, and Omni William Penn Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 100% of the total charges.

**GUARANTEES**

The exact number of guests attending a function is due one week prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

**TIMING OF FUNCTIONS**

In order to provide the finest service to your group, it is important that you notify the Catering and Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.
Omni William Penn Hotel • 412-553-5000
OmniHotels.com/pittsburgh