



Buffet

All dinner buffets include your choice of starch, vegetable, salad and one bread item. You may add an additional starch, vegetable or salad item for only \$1.75 per person.

One Entrée Buffet: \$22.75 (per guest)

POULTRY:

- Santa Fe Chicken (GF)
- Oven Roasted Chicken
- House Baked Chicken (GF)
- BBQ Chicken
- Chicken Parmesan
- Cilantro Lime Chicken (GF)
- Oven Roasted Turkey



PORK:

- Honey Baked Ham (GF)
- Stuffed Pork Chop
- BBQ Pork Chop (GF)
- Teriyaki Pork Chop
- Encrusted Pork
- Pork Roulade
- Red Onion Pork Loin
- Cuban Pork (GF)
- Shredded Pork (GF)



BEEF:

- Beef Bourguignonne
- Meatloaf
- Grilled Ground Steak Diane

PASTA & VEGETARIAN:

- Meat Lasagna
- Chicken Cavatappi
- Spinach Lasagna
- Eggplant Parmesan



- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event



Buffet

All dinner buffets include your choice of starch, vegetable, salad and one bread item. You may add an additional starch, vegetable or salad item for only \$1.75 per person.

Two Entrée Buffet: \$24.75 (per person)

Add a Third Entrée Item for only \$3.50 per person

POULTRY

- Ranch Chicken
- Santa Fe Chicken ^{GF}
- Almond Crusted Chicken
- Greek Chicken ^{GF}
- Chicken Parmesan
- Chicken Supreme
- Dijon Chicken
- Pesto Chicken
- Chicken Cordon Bleu
- Chicken Newburg
- House Baked Chicken ^{GF}
- Oven Roasted Turkey
- Grilled Mediterranean Chicken ^{GF}
- Seared Chicken Beurre Blanc ^{GF}



PORK:

- Honey Baked Ham ^{GF}
- Pork Mignon
- Stuffed Pork Chop
- BBQ Pork Chop
- Teriyaki Pork Chop
- Encrusted Pork
- Pork Roulade
- Pork Osso Bucco
- Red Onion Pork Loin
- Cuban Pork ^{GF}
- Shredded Pork ^{GF}

BEEF:

- Asian Beef and Broccoli
- Beef Bourguignonne
- Smoked Beef Brisket ^{GF}
- Meatloaf
- Beef Bracholi
- Beef Burgundy
- Grilled Ground Steak

FISH:

- Baked Cod Fish ^{GF}
- Blackened White Fish ^{GF}
- Grilled Salmon
(add \$2.00 per person)

PASTA & VEGETARIAN:

- Meat Lasagna
- Chicken Cavatappi
- Spinach Lasagna
- Eggplant Parmesan
- Portabella Ravioli



- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

- Please ask your event specialist on how to lock in your price upon booking your event

Buffet – Sides Items

Side Items to accompany One and Two Entrée Buffets

Starches:

- Red Skin Smashed Potatoes ^{GF}
(with toppings add \$2.75 per person)
- Roasted Yukon Baby Potatoes ^{GF}
- Sea Salted Baked Potatoes ^{GF}
- Rice Pilaf ^{GF}
- Buttered Noodles
- Orzo Fresco

Vegetables:

- Key West Blend ^{GF}
- Green Beans with Baby Carrots ^{GF}
- Green Beans with Bacon and Onions ^{GF}
- Baby Glazed Carrots ^{GF}
- California Blend ^{GF}
- Buttered Kernel Corn Medley ^{GF}
- Seasonal Roasted Vegetables ^{GF}

Salads:

- Lemon Waldorf Salad ^{GF}
- Argula Pear Salad ^{GF}
- Honey Dijon Salad ^{GF}
- Garden Salad
- Spinach Salad ^{GF}
- Classic Caesar Salad
- Italian House Salad
- Mixed Malibu Greens ^{GF}
- Parmesan Peppercorn
- Fresh Fruit Salad ^{GF}

Upgraded Starch Items for an additional \$1.75 per person:

- Gourmet 3 Cheese Macaroni
- Scallop Potato
- Au Gratin Potato
- Spaetzels
- Parmesan Roasted Yukon Baby Potatoes ^{GF}
- Rosemary Garlic Baby Potatoes ^{GF}

Upgraded Vegetable Items for an additional \$1.75 per person:

- Green Beans with Almonds ^{GF}
- Roasted Brussel Sprouts ^{GF}
- Grilled Asparagus ^{GF}

Bread Items:

- Assorted Dinner Rolls
- Wheat Rolls
- French Bread
- Pepperoni Bread (add \$1.75 per person)
- Rosemary Bread (add \$1.75 per person)



- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event



Budget Friendly Buffet

Buffet includes two (2) Side Items, Dinner Rolls, Butter and Disposable Tableware.
You may add an additional Side Item for only \$2.00 per person.

One Entrée Buffet: \$19.75 (per person)

Two Entrée Buffet: \$22.25 (per person)

ENTRÉE SELECTIONS:

- Chicken and Vegetable Cavatappi Pasta with Alfredo Sauce
 - Grilled Mediterranean Chicken ^{GF}
 - Oven Roasted Boneless Chicken in Savory Gravy
 - Seared Chicken Beurre Blanc
 - House Baked Bone-in Chicken with Butter and Onions ^{GF}
 - Oven Roasted Meatloaf with a Dark Brown Gravy
- Grilled Ground Beef Steak Diane with Creamy Beef Sauce (sauteed onions optional)
- Beef Stroganoff – Tender Chunks of Beef and Kluski Noodles tossed in a Sour Cream Beef Gravy
 - Honey Baked Ham with Brown Sugar Glaze ^{GF}
- Smoked Pork Roast – Thin Slices of Marinated Pork with a Pork Au Jus
 - Teriyaki Pork Kabobs

SIDE ITEMS:

- Smashed Potatoes ^{GF} - Baked Potatoes ^{GF} - Rice Pilaf ^{GF}
- Buttered Noodles - Savory Sage Dressing - Buttered Kernel Corn ^{GF}
- California Blend Vegetables - Garden Salad with Ranch & French Dressing
 - Broccoli & Cauliflower Salad ^{GF} - Fresh Fruit Salad ^{GF}



- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event



Summit Presentation Package

Package price: \$39.00 per person
(Under 75 people add \$6.00 per person)

The Boardwalk:

YOUR CHOICE OF THREE (3) ITEMS
PASSED BUTLER STYLE

- Shrimp Shooter (GF)
- Chicken Salad in Phyllo Cup
- California Sushi Roll (GF)
- Gourmet Deviled Eggs (GF)
- Salmon Focaccia
- Vegetarian Focaccia
- Asian Chicken Snow Pea
- Olive Tapenade Bruschetta
- Brie in Phyllo Cup, Pecan, Bacon, Raspberry
- Honey Goat Cheese Pecan Endive (GF)

The PMR Bar aka "Potato, Macaroni & Cheese, Risotto Bar":

YOUR CHOICE OF ONE (1) STARCH:

- Red Skin Smashed Potatoes (GF)
- Gourmet 3 Cheese Macaroni
- Freshly Steamed Risotto (GF)

YOUR CHOICE OF FOUR (4) TOPPINGS:

- Bacon Crumbles (GF)
- Toasted Crumbles of Salami (GF)
- Sautéed Button Mushrooms (GF)
- Shredded Cheddar Cheese (GF)
- Chives (GF)
- Diced Tomatoes (GF)
- Asparagus Tips (GF)
- Green Peas (GF)
- Beef or Poultry Gravy
- Sour Cream (GF)
- Whipped Butter (GF)

The Salad Bowl:

YOUR CHOICE OF TWO (2)

- Classic Caesar Salad
- Mixed Malibu Greens (GF)
- Italian House Salad
- Vegetable Crudité with Ranch Dip (GF)
- Spinach Salad (GF)

Chef's Chopping Block:

YOUR CHOICE OF TWO (2) CARVED MEATS

- Honey Baked Ham (GF)
- Herb Roasted Breast of Turkey Basted with Butter (GF)
- Loin of Pork Stuffed with Sausage, Peppers and Seasoned Dressing
- Grilled Pork Loin with Mesquite Rub (GF)
- Hickory Smoked Beef Brisket (GF)
- Bacon Wrapped Oven Roasted Meatloaf
- Garlic Infused Roasted Leg of Lamb (GF)
- Oven Roasted Whole New York Strip Loin (GF) – (add \$5.00 per person)
- Oven Roasted Prime Rib of Beef (GF) – (add \$9.00 per person)
- Char Grilled Whole Beef Tenderloin (GF) – (add 9.00 per person)
- Char Grilled Whole Rack of Lamb (GF)
with Rosemary Lamb Jus Reduction – (add \$9.00 per person)

The Chef's Chopping Block includes fresh baked cocktail rolls and choice of two (2) accompaniments per carved item:

Beef Au Jus (GF), Pork Au Jus (GF), Madeira Sauce, Béarnaise Sauce, Dijon Sauce, Mushroom Sauce, Horseradish Sauce (GF), Balsamic Reduction (GF), Yogurt Mint Sauce (GF), Cranberry Relish (GF) and Hollandaise Sauce

Sharp and Sweet:

YOUR CHOICE OF THREE (3) ITEMS:

- Display of Hard and Soft Cheeses (GF)
- Chocolate Mousse Shots (GF)
- Wheel of Baked Brie in Puff Pastry
- Mosaic of Fresh Fruit (GF)
- Chocolate Covered Strawberries (GF)
- Key Lime Shots (GF)
- Raspberry Mousse Shots (GF)
- Crème Brulee Shots (GF)

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

- Please ask your event specialist on how to lock in your price upon booking your event.



Ala Carte

Beverages:

- Regular Coffee (Minimum 3 Gallons)\$30 per gallon
- Decaffeinated Coffee (Minimum 3 Gallons)\$30 per gallon
- Fresh Brewed Iced Tea (Minimum 3 Gallons)\$25 per gallon
- Lemonade (Minimum 3 Gallons)\$20 per gallon
- Fruit Punch (Minimum 3 Gallons)\$20 per gallon
- Orange Drink (Minimum 3 Gallons)\$20 per gallon
- Orange, Cranberry, Tomato Juice ... \$4.50 per serving
- Bottled Water 12oz.....\$1.50 each
- Canned Soft Drinks 12oz.....\$2.00 each
- Bottled Ice Tea 18oz.....\$2.75 each
- Bottled Lemonade 12oz.....\$3.00 each

Deluxe Coffee Station: \$2.50 per person

Includes:

- Mini Chocolate Chips (GF)
- Flavored Creamers (GF)
- Cinnamon Sticks (GF)
- Sugar (GF)
- Whipped Cream (GF)
- Cherries (GF)



Executive Package: (Per Person)

- Half day Four (4) hours\$6.00
- Full day Eight (8) hours\$8.00

Includes:

- Bottled Water
- Regular Coffee
- Decaffeinated Coffee
- Iced Tea
- Lemonade
- Canned Soft Drinks

*Executive Package is available
Monday thru Friday On-Premise Only

Thirst Quencher Package: (Per Person)

- Up to Three (3) hours\$3.50
- Up to Six (6) hours\$5.50

YOUR CHOICE OF TWO (2):

- Regular Coffee and Decaffeinated Coffee
- Iced Tea
- Lemonade



Breakfast Menus served from 7:00am to 9:00am • Lunch Menus served from 11:00am to 2:00pm

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event.