

“ESCAPE TO THE SHORE”

So close, yet so far away!

Hide out with us in over 4,100 acres of protected State Park. Enjoy hiking trails, biking trails, nature walks, see if you can spot, deer, beaver, raccoon and over 40 avian species native to the area.

A 1950's architectural marvel that springs out of the woods upon your leisurely drive through field and forest.

Huge floor to ceiling windows throughout the hotel, Crab-orchard stone flooring, modern furnishings, a blend of modern and classic unlike any hotel in the area.

Join us and use our Olympic size pool, work out in our full service health club or sit back in our spacious lobby over-looking Lake Michigan and enjoy the company of other survivors of the weekly rat race.

Relax and Enjoy a good book on the deck while soaking up the sun.

Join us for Casual dining overlooking the Lake, or for cocktails in our lounge.

Drop the kids off at our game room for an hour or so and spend some down time with your partner in one of our comfortable guestrooms with many amenities found in all the better hotels.

Leave us for a few hours, so very hard to do, and enjoy a fishing charter or sailing trip or a round of golf at one of our near by championship courses.

OR

Just come for the Beach.

Illinois Beach Resort & Conference Center is located 45 minutes from Milwaukee, Chicago and their international airports. We are minutes away from Six Flags, Great Lakes Naval Base and Gurnee Mills Outlet Mall.

DIRECTIONS TO ILLINOIS BEACH RESORT & CONFERENCE CENTER

FROM WISCONSIN

Using I-94 East:
Take I-94 East to US 41 South
Take US 41 South to Wadsworth Rd., turn left
Take Wadsworth Rd. down to Sheridan Rd.
Go thru the stoplight and follow signs to
Illinois Beach Resort & Conference Center

FROM MILWAUKEE AIRPORT

Using I-94 East:
Take I-94 East to US 41 South
Take US 41 South to Wadsworth Rd., turn left
Take Wadsworth Rd. down to Sheridan Rd.
Go thru the stoplight and follow signs to
Illinois Beach Resort & Conference Center

FROM ILLINOIS SOUTH

Using I-94 North:
Take I-94 North
Exit at Grand Ave. (Route 132) East
Once you exit, get to the left right away
Take a left at 1st light, which is Dilley's Rd.
Take Dilley's Rd to Wadsworth Rd, take a right
Take Wadsworth Rd. to Sheridan Rd.
Go thru the stoplight and follow signs to
Illinois Beach Resort & Conference Center

FROM O'HARE AIRPORT

Take I-90 East to I-294 North
Take I-294 to I-94 North
Exit at Grand Ave. (Route 132) East
once you exit, get to the left right away
Take a left at 1st light, which is Dilley's Rd.
Take Dilley's Rd to Wadsworth, and take a right
Take Wadsworth Rd. to Sheridan Rd.
Go thru the stoplight and follow signs to
Illinois Beach Resort & Conference Center

Please use Yahoo® Maps for looking up your directions online. Mapquest® and Google® Map directions are incorrect.

TRANSPORTATION INFORMATION FROM AIRPORTS

- CONTINENTAL AIR TRANSPORT COMPANY, CHICAGO (312) 454-7820
- K.N.T. TRANSPORT (847) 244-8074

For additional Information, please call (847) 625-7300

Or visit our WEBSITE at www.ilresorts.com

ALL DAY PACKAGE

Meetings based on 25 person minimum
Packages for less than 25 available for an Additional \$25.00 service charge.

WATER STATION

8am Break

Coffee and Hot Tea
Danish and Muffins
Assorted Pitchers of Juices
Sliced Seasonal Fruits

10am Mid-Morning Break

Coffee and Hot Tea
Ice Tea
Water Station Refresh

LUNCH BUFFET

(Choice of 1)

All lunches include pitchers of Ice Tea on Tables

Chi-town Deli Buffet

Assorted Bakery Fresh Bread & Rolls
Sliced Ham, Roast Beef, Salami & Turkey
Sliced American & Swiss Cheese
Mayonnaise, Mustard, Lettuce & Tomato
Onion & Pickles
Potato Chips
Assorted Jumbo Cookies

Southern Style

Fried Chicken
Baked Beans
Potato Salad
Resort Salad with choice of two dressings
Assorted Desserts

Mom's Special

Roasted Chicken with Country Herbs
Whipped Red Potatoes
Vegetable Du Jour
Resort Salad with Ranch Dressing
Assorted Desserts

3pm Break

Bottled Water, Canned Soft Drinks & Bottled Juices
Assorted Individual "Snack Packs" including but not limited to Mixed Nuts, Snack Crackers, String Cheese, Cookies, Granola & Candy
Whole Seasonal Fruits including but not limited to Apples, Oranges, Nectarines, Bananas, Strawberries, Pears, Plums & Peaches (Soft Fruits based on seasonal availability)

\$42.00 per person

Package includes Room Rental

All prices are per person except where noted & subject to a 20% service charge & applicable taxes

*****Prices subject to change*****

PLATED BREAKFAST

Plated Breakfast selections include chilled fruit juice, coffee and hot tea

Resort Breakfast **\$11.95**
Fluffy Scrambled Eggs, served with
choice of Bacon, Ham or Sausage, Warm
Biscuits and American Fries

Healthy Start **\$9.95**
Scrambled Egg Beaters, served with
Home-Style Potatoes, Turkey Sausage
and Low Fat Cheese

Pancakes **\$9.50**
Hot off the Griddle. Served with your
choice of Bacon or Sausage

Eggs Benedict **\$11.95**
Toasted English Muffin topped with
Poached Eggs, Canadian Bacon and
Hollandaise Sauce. Served with
Breakfast Potatoes

BREAKFAST BUFFETS

(Minimum 30 persons)

American Buffet
Chilled Fruit Juices
Sliced Seasonal Fruit
Breakfast Pastries
Croissants and Bagels
Full-Sized Muffins
Fluffy Scrambled Eggs
American Fries
Bacon and Sausage
Warm Biscuits and Gravy
Coffee/Tea
\$13.95

Continental Buffet
Seasonal Fruit
Breakfast Pastries
Coffee/Tea
Bottled Juices*
\$7.95
**Bottled Juices are \$2.25
each on consumption*

Executive Continental
Assorted Cold Cereal
Seasonal Fruit
Bagels with Cream Cheese
Croissants
Breakfast Pastries & Full-Sized Muffins
Coffee/Tea
Bottled Juices*
\$9.95
**Bottled Juices are \$2.25
each on consumption*

Lakeshore Wake-Up Buffet
Chilled Fruit Juices
Sliced Seasonal Fruit
Assorted Breakfast Pastries
Mini Muffins and Breads
Assorted Cereals and Milk
French Toast and Syrup
Scrambled Eggs
Bacon and Sausage
Corned Beef Hash
Omelet Station
\$16.95

Heart Healthy Buffet
Whole Fresh Fruit
Granola
Flavored Yogurts
Hot Oatmeal
Raisins & brown sugar included
Bagels with Cream Cheese
Milk (Skim or 2%)
Bottled Juices*
\$11.95
**Bottled Juices are \$2.25
each on consumption*

Buffet Enhancements
(30 guest minimum)
**\$75.00 chef fee*
Omelet Station **\$3.00***
*Omelets made to order with choice
of ingredient.*
Waffle Station **\$3.25***
*Belgian Waffles with a variety of
toppings*

*All prices are per person except where noted & subject to a 20% service charge & applicable taxes
Children 11 to 5 years old take \$2.50 off menu price *All prices are subject to change**

LUNCHEONS

All luncheon selections include coffee, iced tea and dessert

SALADS AND SANDWICHES

Hot Fried Chicken Salad \$12.95
A Golden Fried Chicken Breast, sliced and placed on a Bed of Greens with Red Onions, Mandarin Oranges and topped with Honey Mustard Dressing

Tour Box Lunch \$12.95
Thinly Sliced Ham, Turkey or Roast Beef (choose one meat), Cheese, Lettuce and Tomato served on a Kaiser Roll with Potato Chips, Apple, Cookie and Soft Drink

Tuna Salad Sandwich \$11.95
Served cold on Marble Rye with Cheese, Tomato, a Pickle Spear and Chips

Grilled Chicken Caesar \$13.25
Romaine Lettuce tossed in a Creamy Caesar Dressing, topped with Parmesan Cheese, Croutons and a Grilled Chicken Breast

Rib-Eye Steak Sandwich \$13.50
Tender Beef topped with Sautéed Onions and Horseradish Crème Sauce, served opened-faced with Steak Fries and a Pickle Spear

Grilled Chicken Sandwich \$13.50
Served with your choice of Honey Mustard or BBQ Sauce on a Kaiser Roll with French Fries

LUNCH ENTREES

All entrées served with salad, starch & vegetable du jour, warm rolls & butter, coffee, iced tea and dessert

Grilled Breast of Chicken \$13.95
Boneless Breast served with your choice of Marsala Wine Sauce, Béarnaise Sauce, Champagne Mushroom Mauce or Marinara Sauce

Salmon Filet \$15.95
Tender Fish seasoned and Broiled, topped with a Dill Sauce

Roast Sirloin of Beef \$14.95
Sliced Sirloin of Beef, served with a Bordelaise Sauce

Yankee Pot Roast \$13.95
Tender Pot Roast served with Fresh Vegetables & Homemade Mashed Potatoes

Roasted Garlic Pork Loin \$15.95
Boneless Pork Loin broiled and topped with our Apricot Honey Marinade

Vegetable Stir Fry \$15.25
A mixture of Fresh Vegetables, Water Chestnuts and our own Stir-fry Marinade, served on White Rice

Home-style Meatloaf \$14.95
Our Chef's own recipe of Tender Ground Sirloin and Herb, baked and served with a Robust Brown Sauce and accompanied by Mashed Potatoes and Vegetable Du Jour

Pasta Primavera \$13.95
Pasta tossed with Fresh Vegetables in a Marinara Sauce

*All prices are per person except where noted & subject to a 20% service charge & applicable taxes.
Children ages 11 to 5 years of age deduct \$2.50 off menu price. **Prices subject to change***

LUNCH BUFFETS

(Parties of 35 or more)

Picnic Buffet

\$14.95

Sliced Seasonal Fruit and Berries, Marinated Vegetable Salad, Mustard Potato Salad, Sliced Turkey, Ham and Roast Beef, assorted Cheeses, Lettuce, Onion, Pickles, Sliced Tomatoes, assorted Breads and Condiments and served with an assorted Dessert Selection

Italian Buffet

\$17.95

Antipasto Platter of Tomatoes, Red Onions, Marinated Vegetables, Pepperoni and Tortellini, served with Romaine and Parmesan Italian Salad, Fettuccini Alfredo, Chicken Parmesan, Baked Lasagna, Vegetable Medley, Toasted Garlic Bread and Breadsticks

Soup, Salad and Potato Bar

\$14.25

Our Soup Du Jour served with Tossed Salad, Caesar Salad and Spinach Salad, complimented with a large Baked Potato, furnished with all the toppings, including Chili, Broccoli, Cheese, Onion, Bacon, Sour Cream and Chives and served with an assorted Dessert Selection

Pasta Station

\$14.95*

Three different noodles served with Marinara, Alfredo, Basil Sauces and a variety of Fresh Vegetables, served with a Tossed Salad and a variety of Breads and Desserts

Home-style Buffet

\$18.95

Choice of 2

Resort Salad
Vegetable Salad
Fresh Fruit Display
Spinach Salad
Caesar Salad
Soup Du Jour
Pasta Salad

Choice of 2

Baked Cod
Fried Chicken
Roast Beef
Baked Lasagna
Loin of Pork
Chicken Parmesan
Chicken Marsala

Choice of 1

Green beans
Honey Glazed Carrots
Broccoli Spears
California Medley
Corn

Choice of 1

Garlic Roasted Potatoes
Wild Rice
Baby Red Potatoes
Baked Potato
Potato Au Gratin
Garlic Mashed Potatoes

**\$75.00 Uniform Chef Fee if you choose made to order service*

All prices are per person except where noted & subject to a 20% service charge & applicable taxes.

*Children ages 11 to 5 years old deduct \$2.50 off of menu price **Prices subject to change***

DINNER ENTRÉES

All dinner entrées include choice of house, caesar or spinach salad, chef's choice of appropriate starch and vegetable, warm rolls & butter and dessert

Freshly brewed regular & decaffeinated coffee or iced tea is also included

Grill Breast of Chicken **\$22.50**
Served with choice of Marsala Wine Sauce, Béarnaise Sauce, Champagne Wine Sauce or Marinara Sauce

Baked Orange Roughy **\$25.50**
New Zealand Filet, seasoned and broiled

Roasted Sliced Tenderloin **\$27.95**
Slow-roasted Tenderloin Medallions served with a Bordelaise Sauce

9 oz. Filet Mignon **\$28.95**
Served with Béarnaise Sauce

12 oz. New York Strip **\$27.50**
Seasoned center-cut Steak served with Sliced Mushrooms

14 oz. Roast Prime Rib of Beef **\$27.95**
(12 person minimum)
Slow-roasted and served with Horseradish Sauce

Twin Grilled Lamb Chops **\$27.95**
Twin Lamb Chops seasoned with Rosemary, Garlic and Black Pepper, char-broiled and served with Mint Bordelaise Wine Sauce

North Atlantic Salmon **\$22.50**
Fresh Salmon Filet, baked in White Wine and served with a Dill Sauce and Herbed Fettuccini

Roasted Garlic Pork Loin **\$21.95**
Boneless Pork Loin sliced and grilled in our Apricot Honey Marinade

Vegetable Lasagna **\$22.50**
Layered Pasta Noodles filled with fresh Vegetables and Cheese, topped with Alfredo Sauce

Children Menu **\$9.95**
Chicken Fingers with French Fries

Ask your sales representative about our Combo Entrées

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Children ages 11 to 5 years old deduct \$2.50 off of menu price *Prices subject to change***

DINNER BUFFETS

(All buffets require a minimum of 40 persons)

Chuck Wagon Barbecue

Salads

Cole Slaw
Potato Salad
Sliced Seasonal Fruit

Entrees (Choice of three)

BBQ Ribs
BBQ Chicken
BBQ Pork Chops
Hamburgers
Bratwurst

Accompaniments

Corn on the Cob
Au Gratin Potatoes
Baked Beans
Assorted Dessert Selection
Warm Rolls and Butter

\$26.95/ per person

Italian Buffet

Starters (Choice of two)

Antipasto Display
Parmesan Italian Salad Mix
Marinated Vegetables
Caesar Salad
Minestrone

Entrees (Choice of three)

Baked Lasagna
Vegetarian Lasagna
Mostaccoli
Spaghetti with Meat Sauce
Chicken Parmesan
Fettuccini Alfredo
Pasta Primavera
Linguine in Clam Sauce
Baked Ravioli
Eggplant Parmesan
Chicken Marsala
Stuffed Cheese Manicotti

Accompaniments

Seasonal Vegetables
Toasted Garlic Bread
Breadsticks
Assorted Desserts

\$24.95/ per person

*All meals served with Pitchers of Ice Tea on each Table, Freshly Brewed Coffee served with dessert
All prices are per person except where noted & subject to a 20% service charge & applicable taxes.
Children ages 11 to 5 years old deduct \$2.50 from menu cost **Prices subject to change***

Home-style Buffet

Starters (choice of three)

Tossed Salad with Condiments
Marinated Vegetable Salad
Sliced Seasonal Fruit Display
Spinach Salad
Caesar Salad
Soup Du Jour
Garden Vegetable Display
Pasta Salad

Entrees (Choice of three)

Boston Scrod with Lemon Au Gratin
Fried Chicken
Roast Round of Beef
Baked Lasagna
Chicken in Mushroom Cream Sauce
Roast Loin of Pork
Chicken Parmesan
Chicken Marsala

Vegetables (Choice of two)

Green Beans Almondine
Honey Glazed Carrots
Broccoli Spears
California Medley
Corn

Potato (Choice of two)

Garlic Roasted Potatoes
Wild Rice
Parsley Baby Red Potatoes
Baked Potato
Potato Au Gratin
Garlic Mashed Potatoes

\$26.95/ per person

Southwestern Buffet

Starters (Choice of two)

Tex Mex Chili
Jalapeno Poppers
Texas Red Coleslaw
South of the Border Potato salad
Big Texas Tossed salad

Entrees (Choice of three)

Mesquite Grilled Chicken Breast
Tex Mex Roasted Chicken
Southwestern Beef Round
Seafood Jambalaya
Roast Pork Fajitas

Accompaniments

Spanish Rice
Roasted Peppers and Corn
Texas Wedge Potatoes and Peppers
Southwestern Style Vegetable Medley

\$27.95/ per person

****Chef's Choice of Assorted Desserts is included with all Buffets****

*Pitchers of Ice Tea served on each table, Freshly Brewed Coffee Served With Dessert
All prices are per person except where noted & subject to a 20% service charge & applicable taxes.
Children ages 11 to 5 years old deduct \$2.50 from menu cost **Prices subject to change***

Tropical Luau Buffet

\$27.95

Buffet begins with a delicious Citrus Bibb Salad and Fresh Vegetable Display with Dip. Also included, are Teriyaki Beef Kabobs, Hawaiian BBQ Ribs, and Citrus Mango Chicken, accompanied by Herb-roasted New Potatoes and Rice, Chef's Choice of Vegetables, assorted Breads, sliced Fresh Fruit and a delightful display of Tropical Desserts, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
Groups of 60 people may add a Whole Roasted Pig for \$33.95.

Oriental Buffet

\$22.95

Egg Drop Soup, Vegetable Egg Rolls, Mango Citrus Chicken, Oriental Beef Stir-fry, and Ginger Chicken with Snow Peas, accompanied by Steamed Rice and Fortune Cookies

Gourmet Desserts

(Minimum of 40 people)

***Bananas Foster \$2.95**

(Flamed in Room)

***Cherries Jubilee \$2.95**

(Flamed in Room)

White Chocolate Mousse \$3.25

(Served in Chocolate Cup with Raspberry Coulis)

*+\$75.00 Uniform Chef fee

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Children ages 11 to 5 deduct \$2.50 off cost of menu **Prices subject to change*****

Breaks and Refreshers

Fresh Brewed Coffee	\$29.00 gal.	Champagne Punch	\$28.50 gal.
Bottled Juices	\$ 2.25 ea.	Dry Snacks	\$12.00 lb.
Lemonade	\$22.00 gal.	Ice Cream Bars	\$16.00 dz.
Soft Drinks	\$ 2.00 ea.	Muffins	\$25.00 dz.
Bottled Water	\$ 2.00 ea.	Jumbo Pretzels	\$20.00 dz.
Pastries	\$28.00 dz.	Whole Fresh Fruit	\$20.00 tray
Brownies	\$20.00 dz.	*Sliced Fresh Fruit	\$25.00 tray
Assorted Cookies	\$20.00 dz.	Soft Drinks	\$7.00 Pitcher

***Served 10-15 people**

Meeting Planner Break **\$10.95**

Assorted Soft Drinks, freshly brewed Regular and Decaffeinated Coffee and Iced Tea for Morning, Mid-morning and Mid-afternoon

Sundae Bar **\$6.95**

Vanilla Ice Cream with Chocolate, Strawberry and Caramel Sauces, Whipped Cream, Nuts and Cherries

Dry Snack Assortment **\$6.95**

Deluxe Assortment includes Potato Chips and Dip, Mixed Nuts, Pretzels, Popcorn, Tortilla Chips and Salsa and Iced Tea.

Sweet Break **\$6.95**

Assortment of Cookies, Brownies and Snack Cakes and Soft Drink

Chocolate Addiction Break **\$9.95**

Chocolate Chip Cookies, Double Chocolate Brownies, Hot Chocolate, assorted Chocolate Candy Bars (*Add Chocolate Covered Strawberries for \$2.00 additional per person*)

Major League Break **\$15.50 \$12.50 (no alcohol)**

A Sports Theme Break with Spicy Wings, Soft Pretzels, Nachos, Popcorn, Peanuts, and 2 different Domestic Beers

Fruit Refresher Break **\$7.25**

Whole and sliced Fresh Seasonal Fruit, Fruited Yogurt Sauce and Fruit Skewers, served with Fruit Juices and Flavored Mineral Water

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***Hot Hors D'oeuvres**

(All prices are per 50 Pieces)

Egg Rolls with Honey Mustard	\$ 95.00	Crab Rangoon	\$110.00
Honey Glazed Ribs	\$145.00	Lobster Medallion on Toast	\$295.00
Bacon Wrapped Scallops	\$115.00	Caviar and Toast Points	Market Price
Mozzarella Cheese Sticks	\$ 90.00	Toasted Ravioli	\$ 90.00
Baked Brie En Croute	\$ 90.00	Spicy Buffalo Wings	\$ 90.00
Quiche Lorraine	\$ 90.00	Homemade Meatballs	\$ 90.00
Almond Crusted Brie	\$110.00	Rumaki	\$ 90.00
Crab Stuffed Mushrooms	\$ 90.00	Breaded Mushrooms	\$ 85.00
Escargot in Puff Pastry	\$125.00	Bruschetta with Roma Tomatoes	\$125.00
Chicken Drumettes	\$ 85.00		

***Cold Hors D'oeuvres**

Crab Stuffed Artichoke Bottoms	\$115.00	Oysters on the Half Shell	\$200.00
Deluxe Canapés	\$125.00	Jumbo Iced Shrimp	\$250.00
Deviled Eggs	\$ 80.00		

Platter Presentations

Whole Smoked Salmon **\$175.00**
Serves 50-75

Imported & Domestic Cheeses **\$195.00**
With French Bread and Assorted Crackers
Serves 50-75

Garden Vegetable Display **\$175.00**
Serves 50-75

Sliced Seasonal Fresh Fruits **\$195.00**
Serves 50-75

Late Night Snack Attack \$6.00 pp

Mini burgers, Mini hot dogs, French Fries,
and pizza will satisfy your guests
(40 person minimum set as buffet)

Spinach Dip **\$110.00**
Served in a Bread Bowl with Chips
Serves 50-75

Finger Sandwiches **\$175.00**
Assortment for 50 people on Dollar Rolls

Baked Brie **\$100.00**
Includes Pecans and Fresh Fruit. Serves 30

****Carved Hors D'oeuvres**

Honey Glazed Virginia Ham **\$195.00**
Served with assorted Mustards and French rolls. Serves approximately 50

Roast Barron of Beef **\$295.00**
Served with Horseradish and Dollar Rolls. Serves approximately 50.

Whole Roasted Breast of Turkey **\$195.00**
Served with Dollar Rolls and Condiments. Serves approximately 50.

Seared Tenderloin of Beef AuPoivre **\$225.00**
Expertly carved and served with Horseradish Cream Sauce. Serves approximately 50.

**\$75.00 if choose to have Hor D'oeuvres butler passed. **\$75.00 Uniform Chef Fee for carving stations*

All prices are per person except where noted & subject to a 20% service charge & applicable taxes

Prices subject to change

Cookouts

Relax and get some sun, play some games or just enjoy beautiful Lake Michigan while our Chef grills up your favorites to order. Any menu can be custom tailored to fit the needs of your group.

Backyard Barbecue

Entrees

Hamburgers with all the Trimmings
Beer Bratwurst with Sauerkraut
Barbecue Chicken
Quarter Pound of All-beef Hot Dogs

Accompaniments:

Potato Salad
Coleslaw
Potato Chips
Baked Beans
Condiments
Fudge Brownies and assorted Cookies

Pitchers of Ice Tea on Tables

**Freshly Brewed Coffee Served with Dessert
\$22.00**

Lakeside Luau

Entrees (Choice of three)

Kawai Grilled Fish
Hawaiian Beef Kabobs
Mango Chicken Breasts
Grilled Roasted Pork

Accompaniments:

Mustard Potato Salad
Cole Slaw
Corn on the Cob
Baked Beans
Array of Fresh Vegetables
Potato Chips
Condiments
Dessert - Pineapple Upside-down Cake
Pitchers of Ice Tea on Tables
Freshly Brewed Coffee served with Dessert

\$24.95

Extras

Lobster Tail (market price)

Whole Hog Pig Roast

(This will be customized to your exact specifications. Prices start at \$26.95 per person and also has a minimum of 100 people).

\$75.00 Uniform Chef Fee

***All prices are per person except where noted & subject to a 20% service charge & applicable taxes
Children ages 11 to 5 deduct \$2.50 from cost of menu**Prices subject to change*****

Bar Beverages

Host Bar

(Subject to 20% service charge)

House Brand	\$4.50	\$4.50
Premium Brand	\$5.50	\$5.50
Cordials	\$varies	\$varies
Domestic Beer	\$3.50	\$3.50
Imported Beer	\$4.50	\$4.50
House Wine	\$4.00	\$4.00
Soft Drinks	\$2.00	\$2.00
Pitchers of Soda	\$7.00	\$7.00

Cash Bar

(Cash bars are subject to a \$150.00 bar set up fee. If the bar charge exceeds \$500.00 in total beverage sales, the set up fee will be refunded back to group.)

Beer, Wine and Soda Bar

One Hour Call	\$ 8.50 per person
Premium Brand	\$10.00 per person
Each additional Hour	\$ 4.00 per person

Unlimited Soda Bar \$5.00 per person

Bar by the hour

Call

Premium

One Hour	\$13.50 per person	\$16.50 per person
Two Hours	\$15.50 per person	\$18.50 per person
Three Hours	\$17.50 per person	\$20.50 per person
Four Hours	\$19.50 per person	\$22.50 per person
Five Hours	\$21.50 per person	\$24.50 per person

All prices are per person except where noted & subject to a 20% service charge & applicable taxes

*****Prices subject to change*****

Small Meeting Express Menu (Groups of less than 30)

Deli Plate ***\$13.95***

This lovely plate is served in a “family style” way, right in front of you! You will have your choice of an assortment of Breads, Deli Meats, Cheeses, Potato Chips and Potato Salad. Appropriate Condiments are also included, as well as, a selection of fresh Brownies and Cookies.

Pasta Plate ***\$14.95***

In the mood for Italian! Pasta cooked to order by our Chef. You will have your choice of three different Pasta varieties served with Pesto Sauce, Alfredo Sauce and Marinara Sauce. This will be served with Fresh Vegetables and White Chocolate Mousse for dessert.

Taco Plate ***\$14.95***

It’s time to fiesta! Enjoy a selection of Hard and Soft Shell Tacos served with Taco Meat, Cheese, Tomato, Lettuce, Jalapeno Peppers, Sour Cream, Guacamole and Refried Beans. To top it off, Churros will be served or dessert.

Family Style ***\$15.95***

Enjoy a choice of one Entrée. Entrees include Fried or Roasted Chicken, Roast Beef, Fried Cod or Gourmet Meat Loaf. Your choice will be served with Mashed Potatoes and Gravy, Seasonal Vegetables, Coleslaw and Apple Pie for dessert.

Salad and Potato Bar ***\$13.25***

Enjoy a large Baked Potato accompanied by toppings to include Meatless Chili, Broccoli, Cheese, Onion, Bacon, Sour Cream and Chives. Accompanied by your choice of a Tossed Salad, Caesar Salad or Spinach Salad. Served with an assortment of desserts.

Sandwich Plate ***\$10.95***

Enjoy a bowl of our Soup Du Jour and a Chicken Salad Crescent piled high with our Homemade Chicken Salad.

Salad bar ***\$9.95***

Mix it up! Choose from a wide variety of Mixed Greens, Romaine or Spinach Salad. Top it with Cheese, Tomato, Onion, Cucumber Slices, Shredded Carrots, Broccoli, Cauliflower, Eggs, Black Olives, Croutons, Bacon Bits, Cottage Cheese, Chocolate Pudding and Gelatin Cubes.

*All prices are per person except where note& subject to a 20% service charge & applicable taxes
Prices subject to change*

Audio Visual Charges

(Per Day)

High Speed Wireless Internet

Wifi Compatible w/unsecured line-Client will need to supply their own Network Interface Card or Wireless Network Interface Antenna w/USB Cord.

LCD Projector	\$250.00
25" Color Monitor	\$50.00
25" Color Monitor w/VCR	\$75.00
DVD Rental	\$50.00
Slide Projector w/Remote	\$50.00
Overhead Projector	\$50.00
Screen & Power Package	\$75.00
Flipchart w/colored markers	\$35.00
Podium w/Microphone	\$25.00
Tabletop Podium w/light	\$25.00

If your meeting requires audio/visual services other than those listed above, please, give us a call. We have the resources to meet all your needs, including computer rental, video conferencing, sound, lighting, video/audio taping as well as staging with or without pipe and drape. All audio visual requests require 72 hour notice.

Reception Evening

(Minimum 40 person)

Butler passed Hors d'oeuvres

- *Hawaiian Chicken Brochettes
- *Antipasto Skewers
- *Miniature Beef Wellington
- *Smoked Chicken Cornucopias with Spicy Salsa Sauce
- *Brie and Pear Filo Purse
- *Mushroom Caps Stuffed with Crabmeat
- *Smoked Salmon Rosettes
- *Beef Brochettes with Tangy Peanut Sauce

Choice of 6 - \$12.00 per person

Choice of 7 - \$14.00 per person

Choice of 8 - \$16.00 per person

Fruit Station

Fresh Seasonal Fruit Display

(Serves 50-75 people)

\$195.00

Dessert Station:

Selection of Gourmet Cakes, Pies, Tortes,
Petit Fours, Cannolis, Cookies and Éclairs

\$9.00 per person

Beer/Wine & Soda Bar 3 hour Package:

House Chardonnay, Merlot and Cabernet Sauvignon

(White Zinfandel Available Upon Request)

Miller Lite, MGD, Budweiser, Bud Light, Heineken and Corona

Variety of Pepsi Products

\$16.50 per person

All prices subject to change