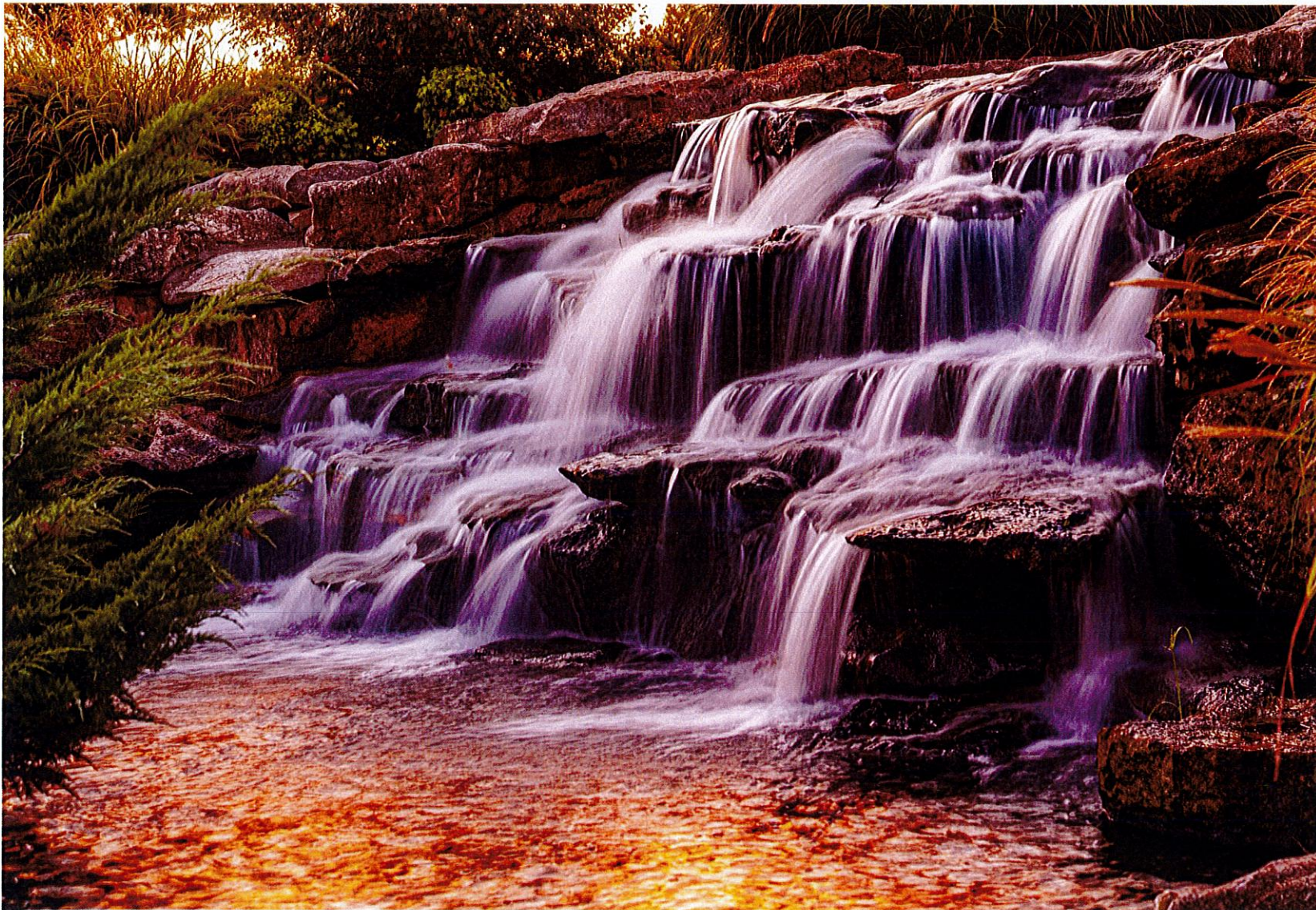


## BANQUET & EVENT MENUS



All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## BREAKFAST

Continental Breakfast Buffets

Priced Per Person/10 Guest Minimum

Enhancement Option Available on Page 3&4

### Resort Continental \$18

Assorted Chilled Juices

Fresh Sliced Fruit Display

Individual Greek Yogurt & Granola

Assorted Muffins, Danishes, Croissants, Bagel Dots, Breakfast Pullman Breads, Cinnamon Rolls

Whipped Butter, Assorted Jams, Assorted Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

### Executive SLR Continental \$23

Assorted Chilled Juices

Fresh Sliced Fruit Display

Individual Greek Yogurt & Granola

Assorted Muffins, Danishes, Croissants, Bagel Dots, Breakfast Pullman Breads, Cinnamon Rolls

Whipped Butter, Assorted Jams, Assorted Cream Cheese

Assorted Cereals, 2%, Skim, and Whole Milk

Irish Oatmeal, Brown Sugar, with Raisins & Honey

Assorted Breakfast Sandwiches

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

All Prices are subject to a 20%

Service fee and prevailing sales tax.

Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## BREAKFAST

Breakfast Buffets

Priced Per Person/10 Guest Minimum

Enhancement Option Available on Page 3&4

### Sunrise Breakfast Buffet \$25

Scrambled Eggs with Shredded Cheese

Potatoes O'Brien

Buttermilk Biscuits & Country Sausage Gravy

Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties (Vegetarian Product Available)

Selection of Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

### Grand Laker Breakfast Buffet \$35

Seasonal Fruit Display

Scrambled Eggs with Shredded Cheese

Potatoes O'Brien

Buttermilk Biscuits & Country Sausage Gravy

Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties (Vegetarian Product Available)

Assorted Muffins, Danishes, Breakfast Pullman Breads

Belgium Waffles with Seasonal Berries, Whipped Cream, Syrup

Selection of Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

All Prices are subject to a 20%

Service fee and prevailing sales tax.

Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## BREAKFAST

Breakfast Buffets

Priced Per Person/10 Guest Minimum

Enhancement Option Available on Page 3&4

### Breakfast Buffet Enhancements Continued...

Smoked Salmon \$16/Person

Atlantic Smoked Salmon, Cream Cheese, Capers, Boiled Eggs, Diced Onions, Diced Tomatoes, Toasted Bagels

Omelet Station \$12/Person (Plus \$100 Chef Attendant Fee/2 hour minimum/20pp)

Fresh Farm Eggs, Egg Whites, Egg Beaters, Mushrooms, Green Onions, Tomatoes, Bell Peppers, Jalapenos, Ham, Bacon Bits, Cheddar Cheese, Swiss Cheese, Salsa

Hot Steel Cut Oatmeal \$6/Person

Raisins, Dried Cranberries, Dried Cherries, Pecans, Brown Sugar, Cinnamon, Honey, Milk

Oven Baked Mini Quiches \$6/Person

Ham & Cheese, Spinach & Cheese, Cheese

Fresh Baked Cinnamon Rolls \$4/Person

Giant Made Cinnamon Rolls by Chef Julie Morgan

Build Your Own Breakfast Burrito \$12/Person (Plus \$100 Chef Attendant Fee/20pp)

Large Flour Tortilla, Scrambled Eggs, Bacon Bits, Chorizo, Sausage, Hash Browns, Diced Onions, Diced Tomatoes, Olives, Mushrooms, Green Onions, Bell Peppers, Jalapenos, Shredded Fiesta Blend Cheese, Pico De Gallo, Salsa, Sour Cream, Cilantro

Yogurt Parfaits \$5/Person

Greek Yogurt, Vanilla Yogurt, Fresh Berries, Granola, Whipped Cream, Honey

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## BREAKFAST

Plated Breakfast

Priced Per Person/10 Guest Minimum

### Plated Breakfast

Start of Day Breakfast      \$18/Person

Yogurt Parfait, Sliced Seasonal Fruit, Lemon Poppy Seed Muffin, Fruit Juice, Assorted Hot Tea, Coffee

Heart Healthy      \$21/Person

Scrambled Egg Beaters, Sliced Tomatoes, Turkey Bacon, Turkey Sausage, English Muffin, Fruit Juice, Assorted Hot Tea, Coffee

SLR Breakfast      \$25/Person

Scrambled Eggs, Potatoes O'Brien, Applewood Smoked Bacon and Sausage Link, Biscuits & Country Sausage Gravy, Fruit Juice, Assorted Hot Tea, Coffee

Anchor Breakfast      \$30/Person

Scrambled Eggs, Potatoes O'Brien, Applewood Smoked Bacon and Sausage Link, Pancakes with Syrup, Fresh Seasonal Fruit, Fruit Juice, Assorted Hot Tea, Coffee

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## BREAK SERVICE

Break Service

Priced Per Person/2-Hour Service/15 Guest Minimum

Enhancement Option Available on Page 6-8

### Break Service

Morning \$17/Person

Chilled Fruit Juices (Orange, Cranberry, Pineapple, Apple)

Fresh Regular and Decaffeinated Coffee

Assorted Tazo Hot Teas

Whole Milk/2% Milk/Silk/Almond

Afternoon \$14/Person

Bottled Pure Leaf Teas (Unsweetened, Sweet, Mint, Lemon)

Bottled Coca-Cola (Coke, Diet Coke, Sprite, Dr. Pepper, Barq's)

Bottled Water and Bottled Pellegrino Sparkling Water

### Break Enhancements

#### Beverages

Freshly Ground Starbucks Regular and Decaffeinated Coffee

\$75/1.5 Gallons

House Blend Coffee

\$38/1 Gallon

Natural Lemonade, Iced Tea, Sweet Iced Tea, Fruit Punch

\$38/1 Gallon

Whole Milk, 2% Milk

\$3/Carton, \$16/Carafe

Spiced Apple Cider, Hot Chocolate

\$3/Package, \$38/Gallon

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## BREAK SERVICE

Break Service

Priced Per Person/2-Hour Service/15 Guest Minimum

Enhancement Option Available on Page 6-8

### Break Enhancements Continued...

#### Beverages

|                                |            |
|--------------------------------|------------|
| Coca-Cola 20 oz. Bottles       | \$4/Bottle |
| Still and Sparkling Water      | \$4/Bottle |
| Energy Drinks                  | \$6/Drink  |
| Bottled Iced Tea               | \$4/Bottle |
| Teavana Tea Assorted Flavors   | \$6/Bottle |
| Naked Juice Assorted Flavors   | \$6/Bottle |
| HiBall Energy Cold Brew Coffee | \$6/Can    |

#### Snacks

|                                |            |
|--------------------------------|------------|
| Mixed Whole Seasonal Fruit     | \$18/Dozen |
| Breakfast Croissants           | \$49/Dozen |
| Breakfast Chocolate Croissants | \$58/Dozen |
| Bagel Dots Assorted Flavors    | \$12/Dozen |
| Fresh Doughnuts Assorted       | \$40/Dozen |
| Muffins Assorted               | \$57/Dozen |
| Danish Assorted                | \$57/Dozen |
| Yogurt Parfaits                | \$57/Dozen |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## BREAK SERVICE

Break Service

Priced Per Person/2-Hour Service/15 Guest Minimum

Enhancement Option Available on Page 6-8

### Break Enhancements Continued...

#### Snacks

|  |            |
|--|------------|
| Otis Spunkmeyer Cookies                      | \$36/Dozen |
| Chocolate Fudge Brownies                     | \$36/Dozen |
| Kettle Potato Chips, Pretzel Chips, Chex Mix | \$3/Bag    |
| Granola Bars                                 | \$3/Each   |
| Power Bars Kind                              | \$4/Each   |
| Popular Candy Bars Assorted                  | \$3/Each   |
| Assorted Ice Cream Treats                    | \$37/Dozen |
| Trail Mix                                    | \$4/Bag    |
| Peanuts (Roasted, Spicy, Salted)             | \$4/Bag.   |
| Mixed Nuts                                   | \$24/Lbs.  |
| Trail Mix                                    | \$20/Lbs.  |
| Soft Bavarian Pretzel (Cheese Sauce)         | \$60/Dozen |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## BREAK SERVICE

Break Service

Priced Per Person/2-Hour Service/15 Guest Minimum

Enhancement Option Available on Page 3&4

### Signature Breaks

Sweet Treats

\$16/Person

Freshly Baked Assorted Cookies, Assorted Cupcakes, Fudge Brownies, Cracker Jacks, Assorted Candy Bars

Nature's Break

\$17/Person

Vegetable Crudités with Assorted Dips, Roasted Garlic Hummus with Pita Points, Whole Fresh Fruit, Assorted Nuts, Bran Muffin

Movie Concession Stand

\$20/Person

Buttered Popcorn, Jumbo Soft Pretzels, Individual Bags of Assorted Potato Chips, Nacho Cheese Dip, French Onion Dip, Peanuts, Cracker Jacks, Mini Corndog Bites (w/Ketchup & Mustard)

The Hiker

\$12/Person

Freshly Popped Popcorn, Cheesy Goldfish, Trail Mix, Granola Bars, Pretzel Sticks

Ice Cream Parlor

\$13/Person

Vanilla and Chocolate Tillamook Ice Cream, Hot Fudge, Caramel, Cherries, Strawberry Compote, Pineapple Compote, Butterfinger Pieces, Baby Ruth Pieces, Crunch Pieces, Reese's Pieces, Crushed Nuts, Whipped Cream

The Bandito

\$16/Person

House Made Tortilla Chips, Fire Roasted Salsa, Guacamole, Chili Con Queso/Queso

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Lunch

Boxed Lunch

Priced Per Person/10 Guest Minimum

### Box Lunches

(Choose Either Turano Sub Roll or Wrap/Kettle Chips/Otis Spunkmeyer Cookie/Whole Fruit/Bottled Water or Soda)

Black Forrest Ham & Gruyere Cheese

\$20/Person

Shaved Black Forrest Ham, Gruyere Cheese, Dijon Aioli, Beef Steak Tomatoes, Bibb Lettuce, Purple Onion, Dill Pickle Spear

California Smoked Turkey & Gouda Cheese

\$20/Person

Sliced Smoked Turkey Breast, Gouda Cheese, Cranberry-Pepper Aioli, Avocado, Purple Onion, Beef Steak Tomatoes, Bibb Lettuce, Dill Pickle Spear

Smoke House Roast Beef & Aged Irish Cheddar

\$20/Person

Shaved Slow Smoked Roast Beef, Aged Irish Cheddar, Horseradish-Chive Aioli, Beef Steak Tomatoes, Bibb Lettuce, Purple Onion, Dill Pickle Spear

Italian Grinder

\$20/Person

Salami, Shaved Ham, Pepperoni, Provolone Cheese, Oil & Vinegar, Shredded Lettuce, Beef Steak Tomatoes, Black Olives, Banana Peppers, Purple Onion, Dill Pickle Chips

Garden Fresca

\$20/Person

Grilled Portobella Mushroom, Feta Cheese, Sundried Tomatoes, Cucumber, Kalamata Olives, Baby Spinach, Greek Vinaigrette

\*Make any Sandwich or Wrap Gluten Free by asking your Sales Representative.

# BANQUET & EVENT MENUS

## Lunch

Boxed Salad

Priced Per Person/10 Guest Minimum

### Boxed Salads

(Served with Assorted Crackers/ Otis Spunkmeyer Cookie/Whole Fruit/ Bottled Water or Soda)

#### \*Grilled Chicken Caesar Salad

\$18/Person

Grilled Marinated Chicken Breast Sliced, Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

#### \*Greek Salad w/ Chicken

\$18/Person

Grilled Marinated Chicken Breast, Romaine Lettuce, Kalamata Olives, Red Onions, Heirloom Cherry Tomatoes, Pepperoncini, Cucumbers, Feta Cheese, Athena Greek Dressing

#### \*Cobb Salad

\$18/Person

Grilled Marinated Chicken, Spring Mix, Blue Cheese, Bacon Bits, Avocado, Corn, Boiled Eggs, Heirloom Cherry Tomatoes, Red Onions, Choice of Dressing

#### \*Chef Salads

\$18/Person

Spring Mix, Black Forrest Ham, Smoked Turkey, Cheddar Cheese, Heirloom Cherry Tomatoes, Cucumbers, Black Olives, Shredded Carrots, Red Onions, Boiled Egg, Garlic Croutons, Choice of Dressing

\*Make any salad vegetarian or Gluten Free by asking your Sales Representative.

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## Themed Buffets

Priced Per Person/2-Hour Service/20 Guest Minimum

Buffets Include: Iced Tea/Bottle Water/Regular & Decaffeinated Coffee.

### Themed Buffet

#### Bodies by BBQ

\$40/Person

Brisket/Pork Butt/Smoked Sausage/Chicken, Baked Beans, Potato Salad  
Cole Slaw, Corn on the Cob, Relish Tray, Fruit Cobbler, All Condiments

#### Road to Hana Luau

\$45/Person

Pulled Maui Pork/Teriyaki Beef/Shoyu Chicken/Grilled Mahi-Mahi, Kula  
Green Salad, Baked Sweet Potatoes, Island Quinoa Salad, Plantain Chips,  
Avocado-Mango Salsa/Pineapple-Mango Chutney, Pineapple Upside Down Cake

#### Back Yard Cook Out

\$30/Person

Hamburgers, Hot Dogs, Meat Chili, Baked Beans, Potato Chips, Potato Salad,  
Coleslaw, All Condiments, Assorted Cookies & Brownies

#### The Rajun Cajun

\$42/Person

Shrimp/Andouille Sausage, Boiled Corn & Potatoes, Chicken & Sausage Jambalaya,  
Garden Salad, Bread Pudding

#### The Taste of Italy

\$35/Person

Spaghetti w/Meatballs, Chicken Alfredo w/Fettuccini, Sausage & Peppers w/Penne,  
Vegetable White Lasagna, Shrimp Scampi, Italian Salad, Cannoli's, Cheesecake

#### Sabor De Mexico

\$35/Person

Taco Bar, Steak & Chicken Fajita Bar, Nacho Bar, Refried Beans, Poblano-Cilantro Rice,  
Corn & Flour Tortilla, Tortilla Chips, Queso, Guacamole, Fire Roasted Salsa, All Condiments, Churros,  
Sopaipilla Cheesecake

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Buffets

Priced Per Person/2-Hour Service/15 Guest Minimum

Buffets Include: Iced Tea/Bottle Water/Regular & Decaffeinated Coffee

### Buffet Offerings

#### Single Buffet Offering

\$38/Person

Your Choice of One Salad, One Protein, One Starch, One Vegetable,  
One Dessert, Assorted Rolls (Please choose from Pg.23-27)

#### Duo Buffet Offering

\$50/Person

Your Choice of One Salad, Two Proteins, Two Starches, Two Vegetables,  
Two Dessert, Assorted Rolls (Please choose from Pg.23-27)

#### Trio Buffet Offering

\$68/Person

Your Choice of Two Salad, Three Proteins, Three Starches, Three Vegetables,  
Three Dessert, Assorted Rolls (Please choose from Pg.23-27)

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Plated

Priced Per Person/2-Hour Service/15 Guest Minimum

Plated Meals Include: Iced Tea/Bottle Water/Regular & Decaffeinated Coffee

### Plated Offerings

#### Single Plated Offering

\$40/Person

Your Choice of One Salad, One Protein, One Starch, One Vegetable,  
One Dessert, Assorted Rolls (Please choose from Pg.23-27)

#### Duo Plated Offering

\$60/Person

Your Choice of One Salad, Two Proteins, One Starches, One Vegetables,  
Two Dessert, Assorted Rolls (Please choose from Pg.23-27)

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## Wedding Packages

Priced Per Person/2-Hour Service/25 Guest Minimum/Butler Passed will be additional \$4/Person.

Hors D'Oeuvres/Bufets/Plated Include: Iced Tea/Bottle Water/Regular & Decaffeinated Coffee

### Hors D'Oeuvres Package

#### Petit Hors D'Oeuvres Package

\$28/Person

Your Choice of Four Hors D'Oeuvres (Please choose from Pg. 12 & 13)

#### Grand Hors D'Oeuvre Package

\$55/Person

Your Choice of Six Hors D'Oeuvres (Please choose from Pg. 12 & 13)

Your Choice of One Action Station Hors D'Oeuvres (Please choose from Pg. 15)

### Buffet & Hors D'Oeuvres Wedding Packages

#### Petit Buffet & Hors D'œuvres Package

\$50/Person

Your Choice of One Salad, One Protein, One Starch, One Vegetable,

One Dessert, Assorted Rolls (Please choose from Pg.23-27)

Your Choice of Three Hors D'Oeuvres (Please choose from Pg. 12 & 13)

#### Grand Hors D'Oeuvre Package

\$75/Person

Your Choice of Five Hors D'Oeuvres (Please choose from Pg. 12 & 13)

Your Choice of One Salad, Two Proteins, Two Starches, Two Vegetables,

Two Dessert, Assorted Rolls (Please choose from Pg.23-27)

# BANQUET & EVENT MENUS

## Wedding Packages

Priced Per Person/2-Hour Service/25 Guest Minimum/Butler Passed will be additional \$4/Person.  
Hors D'Oeuvres/Bufets/Plated Include: Iced Tea/Bottle Water/Regular & Decaffeinated Coffee

### Plated Dinner & Hors D'Oeuvres Wedding Packages

#### Petit Plated Dinner & Hors D' Oeuvres Package

\$60/Person

Your Choice of One Salad, One Protein, One Starch, One Vegetable,  
One Dessert, Assorted Rolls (Please choose from Pg.23-27)  
Your Choice of Three Hors D'Oeuvres (Please choose from Pg. 12 & 13)

#### Grand Hors Plated Dinner & Hors D' Oeuvres Package

\$80/Person

Your Choice of Five Hors D'Oeuvres (Please choose from Pg. 12 & 13)  
Your Choice of One Salad, Two Proteins, One Starch, One Vegetable,  
One Dessert, Assorted Rolls (Please choose from Pg.23-27)

# BANQUET & EVENT MENUS

## Buffet & Plated Selections

### Salads

#### Shangri-La Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Black Olives  
Shredded Cheese, Croutons, Assorted Dressings

#### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Crouton, Caesar Dressing

#### Wedge Salad

Baby Iceberg Lettuce, Chopped Tomatoes, Bacon Crumbles, Blue Cheese Crumbles,  
Assorted Dressings

#### Spinach Salad

Baby Leaf Spinach, Cherry Tomatoes, Red Onion, Roasted Red Peppers, Dried Cranberry, Almonds, Goat Cheese,  
Assorted Dressings

#### Caprese Salad

Heirloom Cherry Tomatoes, Buffalo Mozzarella Balls, Basil, Balsamic Reduction, Olive Oil

#### Seasonal Salad

Chef's Choice of Salad based on the Season.

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## Buffet & Plated Selections

### Proteins

- Cherry Wood Smoked Pork Tenderloin w/Cherry Pork Demi-Glace
- Garlic-Herb Roasted Chicken w/Chicken Jus
- Grilled Salmon w/Dill Beurre Blanc
- Grilled Sirloin of Beef w/Roasted Shallot Bordelaise
- Grilled Mahi Mahi w/Tropical Salsa
- Chicken Picatta w/Lemon-Caper Butter Sauce
- Thai Pork Medallions w/Sweet Basil Sauce
- Hanger Steak w/Chimichurri Sauce
- Halibut w/Creamed Leeks (Add \$15/Person)
- Filet of Beef Tenderloin w/Wild Mushroom Demi-Glace (Add \$16/Person)
- Creole Double Pork Chop w/Andouille Stuffing and Cream Sauce (Add \$12/Person)
- Lobster Tail w/Compound Butter (Add \$MKP)
- Jumbo Shrimp Scampi (Add \$10/Person)
- NY Strip w/Bourbon Butter (Add \$14/Person)
- Maryland Crab Cake w/Rémoulade Sauce (Add \$15/Person)

Please Inquire for Vegetarian Options

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Buffet & Plated Selections

### Starches

- Roasted Garlic Mashed Potatoes
- Roasted Herb Fingerling Potatoes
- South West Sweet Potato Mash
- Au Gratin Potatoes
- Rice Pilaf
- Coconut-Cilantro Jasmine Rice
- Spanish Rice
- Roasted Garlic-Sun Dried Tomato Orzo
- Garlic-Butter Fettuccine
- Mediterranean Couscous
- Cauliflower Puree
- Wild Mushroom Risotto
- Polenta
- Smoked Cheddar Grits

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Buffet & Plated Selections

### Vegetables

- Seasonal Vegetables
- Roasted Red Pepper Green Beans
- Roasted Butter Corn
- Grilled Marinated Asparagus
- Sautéed Garlic-Herb Mushrooms
- Roasted Tomatoes and Shallots
- Roasted Broccolini
- Sautéed Summer Squash Medley
- Roasted Brussel Sprouts
- Tri-Colored Honey Glazed Carrots
- Grilled Vegetable Medley
- Asian Bok Choy

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## Buffet & Plated Selections

### Desserts

- Pineapple Upside Down Cake
- Coconut Cream Pie
- Chocolate Peanut Butter Cake
- NY Cheesecake
- Key Lime Pie
- New Orleans Bread Pudding w/Bourbon Anglaise
- Cannoli
- 

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Hors D'Oeuvres

All Prices Are Per Dozen. Two Dozen Minimum on Each Item. Butler Passed Item Will Be an Additional \$4 Per Dozen.

### Cold & Hot Hors D' Oeuvres

|                              |      |
|------------------------------|------|
| Black & Blue Crostini        | \$45 |
| Caprese Skewers              | \$30 |
| Heirloom Tomato Bruschetta   | \$28 |
| Brie En Croute               | \$30 |
| Chicken Salad Profiteroles   | \$30 |
| Bloody Mary Shrimp Shooters  | \$40 |
| Smoked Salmon Crostini       | \$38 |
| Apricot Canapes              | \$30 |
| Assorted Flatbreads          | \$36 |
| Baby Loaded Finger Bakers    | \$24 |
| Spring Rolls                 | \$36 |
| Teriyaki Meatball            | \$30 |
| Stuffed Mushrooms            | \$36 |
| Thai Chicken Satay           | \$30 |
| Coconut Shrimp               | \$36 |
| Bacon Wrapped Scallops       | \$45 |
| Mini Crab Cakes              | \$45 |
| Spanakopita                  | \$26 |
| Mini Beef Wellingtons        | \$40 |
| Green Chili Pork Quesadillas | \$36 |
| Pulled Pork BBQ Sliders      | \$36 |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Hors D'Oeuvres

All Dips Are Served with Your Choice of Potato or Tortilla Chips and Serve 25 People.

### Dips

|                                    |       |
|------------------------------------|-------|
| Spinach Artichoke Dip              | \$150 |
| Spicy Crab Pimento Dip             | \$225 |
| Roasted Garlic & Red Pepper Hummus | \$140 |
| French 5 Onion Dip                 | \$125 |
| Mexican Duo Dip                    | \$200 |
| Queso & Fire Roasted Salsa         |       |
| House made Guacamole               | \$200 |
| 7-Layer Dip                        | \$150 |
| Loaded Baked Potato Dip            | \$135 |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Displays & Platters

Displays & Platters Prices Based on Two Pieces Per Guest.

| Displays & Platters   | 25pp  | 50pp  | 100pp  |
|---|-------|-------|--------|
| Domestic & International Cheese Board<br>Chutney, Pickled Vegetables, Crackers                          | \$175 | \$250 | \$360  |
| Fresh Fruit & Berries<br>Sliced Melon, Strawberries, Pineapples, Grapes, Seasonal Berries               | \$150 | \$235 | \$325  |
| Roasted, Pickled & Fresh Garden Vegetables<br>Yogurt Herb Dip & Buttermilk Ranch                        | \$150 | \$235 | \$325  |
| Antipasto Platter<br>Marinated Mediterranean Vegetables, Olives, Charcuterie, Nuts, Cheese              | \$190 | \$275 | \$400  |
| Charcuterie Platter<br>Black Forest Ham, Cured Meats, Capers, Mustard                                   | \$175 | \$250 | \$360  |
| Smoked Salmon<br>Atlantic Smoked Salmon, Capers, Onion, Tomatoes, Boiled Egg, Dill Cream Cheese, Bagels | \$200 | \$400 | \$800  |
| Shrimp Cocktail<br>Cocktail Shrimp, Lemon, Cocktail Sauce, Rémoûlade Sauce                              | \$250 | \$500 | \$1000 |
| Monkey Island Chicken Platter<br>Crispy Fried Chicken Wings, Assorted Sauces, Carrots, Celery           | \$150 | \$300 | \$600  |
| Oyster on the Half Shell<br>Lemons, Cocktail/Horseradish/Mignonette/Hot Sauce/Crackers                  | \$MKP | \$MKP | \$MKP  |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## Carving Station

Priced Per Person/2-Hour Service/15 Guest Minimum

All Stations Require Chef Fee of \$100/Hour x 2 Hours per 25 Guests.

### Carving Station

|  |                   |
|--|-------------------|
| Herb Roasted Prime Rib of Beef<br>Au Jus, Creamy Horseradish Sauce, Assorted Rolls                   | \$425/Serves 30pp |
| Beef Tenderloin<br>Herb Crusted, Creamy Horseradish Sauce, Demi Glacé, Assorted Rolls                | \$325/Serves 20pp |
| Smoked Turkey Breast<br>Pecan & Applewood Smoke, Honey-Jalapeno Mustard BBQ Sauce,<br>Assorted Rolls | \$140/Serves 25pp |
| Smoked Brisket<br>Special Spice Blend, BBQ Sauce, Creamy Horseradish Sauce,<br>Assorted Rolls        | \$195/Serves 25pp |
| Meat Church Pork Tenderloin<br>Special Spice Blend, Sticky Glaze, Assorted Rolls                     | \$90/Serves 30pp  |
| Salmon En Croute<br>Maple Mustard Glazed Side of Salmon, Puff Pastry, Rosemary                       | \$200/Serves 20pp |
| Rotisserie Chicken<br>Rosemary-Garlic Butter Roasted Whole Chickens, Jus, Fingerling<br>Potatoes     | \$40/Serves 4pp   |
| Whole Pig<br>Whole Roasted Hog, BBQ Sauce, Grilled Pineapples  | \$500/Serves 40pp |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Hors D'Oeuvres

Priced Per Person/2-Hour Service/15 Guest Minimum

All Stations Require Chef Fee of \$100/Hour x @ Hours per 25 Guests.

## Action Stations

### Ultimate Pasta Station

\$16/Person

Penne/Linguine/Cheese Tortellini Pastas, Marinara/Alfredo/Scampi Sauces,  
Grilled Chicken/Italian Meatballs/Shrimp, Parmesan Cheese, Basil, Bread Sticks

### Mac & Cheese Bar

\$13/Person

Italian/American Cheese Sauces, Grilled Shrimp/Grilled Chicken/Bacon/Hamburger  
Meat, Fried Onions/Roasted Red Peppers/Scallions/Jalapenos/Broccoli

### Street Tacos

\$13/Person

Chicken/Pork/Beef/Shrimp, Flour/Corn Tortillas, Consume, Pico De Gallo, Fire Roasted  
Salsa, Queso Fresco, Shredded Cabbage, Cilantro, Diced Onion, Jalapeno-Avocado Crema

### Baked Potato Station

\$14/Person

Jumbo Bakers, Cheddar/Jack/Queso/Blue Cheese, Fried Chicken/BBQ Pulled Pork/  
Bacon/Shrimp/Smoked Brisket/Smoked Sausage, Ranch Dressing, BBQ Sauce,  
Scallions, Jalapenos, Corn, Broccoli,

### Ramen Bar

\$17/Person

Chinese Ramen Noodle/Rice Noodle, Beef/Pork/Vegetable Broth, Pork Loin/Beef/Shrimp/  
Tofu, Soft Boiled Eggs, Basil, Bean Sprouts, Scallions, Cilantro, Shredded Carrots,  
Mushrooms, Peanuts, Bamboo Shoots, Thai Chili, Lime, Condiments

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Hooray Packages

Priced Per Person/2-Hour Service/15 Guest Minimum

All Hooray Packages Require Chef Fee of \$100/Hour x @ Hours per 25 Guests/\$300 Grill Fee.

## Hooray Packages

### Oklahoma Hooray

\$40/Person

Smoked Brisket, Pork Butt, Quartered Chicken, Skillet Potatoes, Skillet Corn  
Assorted Rolls, BBQ Sauces

### Fiesta Hooray

\$35/Person

Skirt Steak, Chicken, Shrimp, Tortillas, All Condiments, Mexican Corn on the  
Cob, Stuffed Roasted Poblano Peppers, Frijoles Negros

### Seafood Extravaganza Hooray

\$MKT/Person

Grilled Lobster Tails, Fire Roasted Oysters, Shrimp Skewers, Whole Red Snapper,  
Roasted New Potatoes and Corn, Assorted Rolls, Drawn Butter

### Red Meat Hooray

\$65/Person

Grilled Filets of Beef, Tri Tip Beef, Beef & Vegetable Kabobs, Baked Potatoes, Grilled  
Bacon Wrapped Asparagus, Assorted Rolls

### Backyard Hooray

\$50/Person

Hamburgers, Hot Dogs, Grilled Chicken Breast, Potato Chips, Potato Salad, Baked Beans  
Buns, All Condiments

### German Hooray

\$35/Person

Grilled Sausages, Brats, Hot Links, Andouille, Frankfurters, Grilled Onions & Peppers, Buns,  
German Potato Salad, Fried Potatoes, Roasted Brussel Sprouts, All Condiments

### Vegetarian Hooray

\$30/Person

Grilled Onions/Bell Peppers/Jalapenos/Tomatoes/Squash/Zucchini/Asparagus, Baked Sweet Potatoes,  
Couscous, Herb Jasmine Rice, Marinated Portobello Mushrooms

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Hosted Bar Packages

Priced Per Drink/2-Hour Minimum Service/Bartender Fee \$75 per Hour per Bar/  
If Host Bar Sales Exceed \$300 per Hour per Bar, Bartender Fees will be Waived.

## Hosted Bar Packages

### Silver Bar Package

|               |            |
|---------------|------------|
| Liquor/Well   | \$6/Drink  |
| Wine/House    | \$6/Drink  |
| Domestic Beer | \$4/Bottle |
| Import Beer   | \$5/Bottle |

### Gold Bar Package

|                  |            |
|------------------|------------|
| Liquor/Call      | \$8/Drink  |
| Wine/Call Select | \$7/Drink  |
| Domestic Beer    | \$4/Bottle |
| Import Beer      | \$5/Bottle |

### Platinum Bar Package

|                     |            |
|---------------------|------------|
| Liquor/Premium      | \$10/Drink |
| Wine/Premium Select | \$9/Drink  |
| Domestic Beer       | \$4/Bottle |
| Import Beer         | \$5/Bottle |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## Cash Bar Packages

Priced Per Drink/2-Hour Minimum Service/Bartender Fee \$75 per Hour per Bar/

### Cash Bar Packages

#### House Bar

|               |            |
|---------------|------------|
| Liquor/Well   | \$7/Drink  |
| Wine/House    | \$7/Drink  |
| Domestic Beer | \$4/Bottle |
| Import Beer   | \$5/Bottle |

#### Call Bar

|                  |            |
|------------------|------------|
| Liquor/Call      | \$9/Drink  |
| Wine/Call Select | \$8/Drink  |
| Domestic Beer    | \$4/Bottle |
| Import Beer      | \$5/Bottle |

#### Premium Bar

|                     |            |
|---------------------|------------|
| Liquor/Premium      | \$11/Drink |
| Wine/Premium Select | \$10/Drink |
| Domestic Beer       | \$4/Bottle |
| Import Beer         | \$5/Bottle |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Alcohol Enhancements

### Keg Beer

|                   |           |
|-------------------|-----------|
| Full Keg Domestic | \$275/Keg |
| Full Keg Import   | \$350/Keg |
| Pony Keg Domestic | \$225/Keg |
| Pony Keg Import   | \$300/Keg |

### Wine by the Bottle

|                                     |                               |
|-------------------------------------|-------------------------------|
| White Wine Selections               | (Ask for Selection and Price) |
| Red Wine Selections                 | (Ask for Selection and Price) |
| Rose Wine Selections                | (Ask for Selection and Price) |
| Champagne/Sparkling Wine Selections | (Ask for Selection and Price) |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Audio Visual/Support Equipment

### Computer Video Equipment

|  |       |
|--|-------|
| LCD Video Data Projection w/Screen               | \$250 |
| Sound Patch for Laptop (Small Room)              | \$25  |
| DVD/CD Player                                    | \$60  |
| Wireless Handheld Mouse (Replacement cost \$100) | \$40  |

### Support Items

|                                    |       |
|------------------------------------|-------|
| 6'x6' Portable Tri-Pod Screen      | \$75  |
| 10'x10' Portable Screen            | \$110 |
| 10'x6' Drop Down Screen            | \$110 |
| Portable Sound System              | \$150 |
| White Board w/Dry Erase Markers    | \$30  |
| A-Frame Easels                     | \$10  |
| Flip Chart Kit (Easel/Pad/Markers) | \$45  |
| Flip Chart Pad                     | \$25  |
| Flip Chart Post It                 | \$50  |
| Podium                             | \$0   |
| Staging 4'x8' Section              | \$35  |
| Show Power                         | \$125 |
| 50ft VGA Cable                     | \$40  |
| 100ft VGA Cable                    | \$60  |
| Audio/MP3 Patch                    | \$10  |
| 4-Channel Mixer                    | \$45  |
| Technician Fee                     | \$MKP |

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Audio Visual/Support Equipment

### Microphone Equipment

Wireless Handheld Microphone \$90

Wireless Lavalier Microphone \$90

### Support Items

Video Conference Package \$350.00

### Meeting Accessories

Extension Cord (Replacement Cost \$25) \$10

6' Power Strip (Replacement Cost \$25) \$10

Laser Pointer (Replacement Cost \$100) \$40

Duct Tape/Roll \$14

### Exhibit Items

Exhibit Tables (5'x30") \$25

Electrical Table w/Electricity (5'x30") \$50

Electrical Patch-In Fee \$25

### Pipe & Drape

Per Linear Length/Per Foot 8' High \$3.50/Linear Foot

Per Linear Length/Per Foot 16' High \$6/Linear Foot

Exhibit Booth Setup \$50/Booth

Banners Hung \$20

Speaker Telephone \$110

### Dance Floor

Small Dance Floor 16'x16' \$200

Large Dance Floor 20'x20' \$250

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.



# BANQUET & EVENT MENUS

## Custom Chef Menus

### Custom Menu

Custom Chef Menus and Fee \$50

this is a one-time fee that will cover the cost of an in person/telephone/video meeting with the Executive Chef or representative of the Chef Team to discuss budgets and custom menu creation to suit their event. Once a menu idea has been established we will deliver a custom-made menu to fit not only your budget but your wants, dietary needs, specialty items and the dreams you are looking for. Please also feel free to share family recipes that you may want to make this event perfect to your every expectation. If you do choose our custom menu you have requested the \$50 fee will be refunded towards your final bill.

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.

# BANQUET & EVENT MENUS

## Catering Practices

- All pricing is subject to service charge (currently 20%) and applicable sales tax (currently 5.9%) and alcohol sales tax (13.5% currently) unless group provides Oklahoma State Sales Tax Exemption Certificate.
- Meal guarantees are required a minimum of 72 business hours/3 business days prior to the event. If a meal guarantee is not received, the anticipated amount of guests will become the meal guarantee. Shangri-La Resort prepares food for 5% over the guarantee. Shangri-La Resort will not package food for removal from the premises nor allow guests to remove food from the premises.
- A minimum guarantee of 20 guests is required for buffet service.
- For events that are scheduled outdoors, Shangri-La Resort will have a backup location. A representative of the Sales or Catering Department will coordinate with group/guests in inclement weather situations.
- Function locations are subject to change.
- All Hors D'Oeuvres Packages will on provide seating and tables for 25% of the total guaranteed number. Buffet or Plated Packages will be provided with 100% seating and tables for their guaranteed number.
- All food and beverage served and consumed in public spaces on the Shangri-La Campus must be provided by Shangri-La.
- All pricing is subject to change. Prices are confirmed sixty (60) days prior to the event, via Banquet Event Order (BEO).
- Guest will assume all responsibility for their property while on site.

All Prices are subject to a 20%  
Service fee and prevailing sales tax.  
Prices are subject to change without notice.