

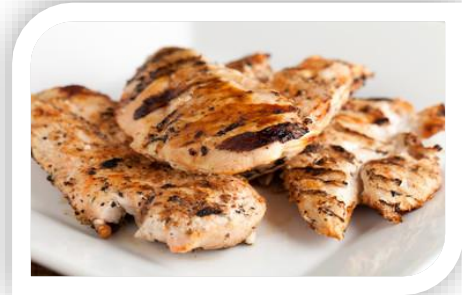
Plated Dinner

Chicken Entrées

Caribbean Jerked Chicken
Served with Island Sauce

Chicken Marsala
Served with Delicate Marsala Sauce

Old Fashioned Southern Fried
Chicken



Beef Entrées

Broiled 8oz Filet Mignon

Top Round Latin Style Steak
with Glazed Purple Onions

Herb Crusted Roasted Prime of Beef
with Au Jus and Horseradish Sauce

Grilled Marinated London Broil
with Wild Mushroom Sauce



Choose One Side Item:

Chef's Choice of Herb Rice, Peas and Rice, Sweet Plantains or Mash Potatoes

Accompanied by:

Tossed Salad

Seasonal Vegetable

Rolls with Butter

Chef's Choice of Dessert

Freshly Brewed Coffee and Iced Tea

Prices are Per Person and One Hour Service

*All Prices are Subject to 22% Service Charge and 6.5% Sales Tax
Hotel reserves the right to change prices and menus without notice*



Options Available upon request

Plated Dinner

Pork Entrées

Roasted Pork Loin
with Peppercorns and Garlic Sauce

Latin Style Roasted Pork

Seafood Entrées

Catch of the Day Broiled with
Herb Butter

Shrimp Scampi

Grilled Salmon with Broiled
Scallops

Pan Roasted Sea Bass
with Cilantro and Lime

Duo Entrées

A Duo of Chicken and Pork Marsala

A Duo of Herb Roasted Chicken and London Broil

A Pairing of a Petit Filet Mignon and a Lobster Tail

Duo's are based on 4oz. pieces

Accompanied by:

Tossed Salad

Chef's Choice of Herb Rice, Peas and Rice, or Mash Potatoes

Seasonal Vegetable

Rolls with Butter

Chef's Choice of Dessert

Freshly Brewed Coffee and Iced Tea

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Options Available upon request

Dinner Buffets

Requires a minimum of 40 guests

North End Italian Buffet

Salads

Caesar Salad with Garlic Croutons
Tortellini Pasta Salad
Fresh Mozzarella and Roma Tomatoes

Pasta Dishes – Choice of Two

Linguini Pomodoro or Agliolio
Penne Alfredo
Baked Ziti
Risotto Primavera
Ravioli Marinara
Baked Stuffed Pasta Shells

Entrees – Choice of Two

Chicken, Broccoli and Ziti
Chicken Parmesan
Eggplant Parmesan
Italian Sausage and Meatballs Marinara
Lasagna Napolitana
Vegetarian Lasagna
Garlic and Herb Roasted Chicken
Chicken Marsala

Vegetables – Choice of One

Sautéed Peppers, Onions, and Zucchini
Green Beans with Bacon, Onion, and Garlic

Accompanied by:

Served with Italian Breads and Butter, a Selection of Italian Pastries, Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Hot Teas, and Freshly Brewed Iced Tea

Latino Caribe Buffet

Salads

Fresh Tomatoes, Cucumbers & Purple Onions
Salad with Mango Vinaigrette
Latin Style Potato Salad and Macaroni Salad

Side Dishes – Choice of Two

Pigeon Peas and Rice
Red Beans and Rice
Black Beans and Rice
Yucca with Garlic and Olive Oil
Fried Sweet Plantains
Plantain Mofongo
Seasoned Vegetables

Entrees – Choice of Two

Slow Roasted Pork Shoulder in Mojo
Latin Style Seasoned Chicken
Grilled Mahi Mahi with Tropical Salsa

Accompanied by:

Sliced Tropical Fruits, Pineapple and Coconut Cakes, Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Hot Teas and Our Special Mango Iced Tea



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Options Available upon request

Dinner Buffets

Requires a minimum of 40 guests

Fiesta Caliente

Fajita Seasoned Beef & Chicken
with Onions and Peppers
Seasonal Garden Greens
Cilantro Ranch
Balsamic Vinaigrette, Roasted Corn
Corn Tortilla Chips with Salsa
Pinto Beans, Mexican Rice
Guacamole, Sour Cream
Pico De Gallo, Cheese
Shredded Lettuce
Warm Tortilla Shells
Corn Taco Shells
Dulce De Leche Dessert

Accompanied by:
Freshly Brewed Regular and Decaffeinated
Coffee, Iced Tea or Lemonade

Little Italy

Antipasto Salad, Tossed Garden Salad with Roma
Tomatoes
House Dressing and Fresh Sliced Fruit

Entrees – Choice of Two
Chicken Italiano, Lasagna, Rigatoni Pasta,
Bow Tie Pasta with
Marinara and Alfredo Sauces,
Italian Meatballs
Italian Vegetable Casserole
Garlic Green Beans with Garbanzo Beans

Garlic Bread Sticks, Italian Bread
Tiramisu and Assortment of
Layered Cakes for Dessert

Accompanied by:
Rolls and Butter,
Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea or Lemonade

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Options Available upon request

BBQ Buffet

Requires a minimum of 25 guests

Homemade Potato Salad
Coleslaw
Seasonal Fruit Salad
Grilled Breast of Chicken
Sirloin Burgers
Kosher Hot Dogs
Baked Beans
Potato Chips
Appropriate Rolls and Buns
Condiments of Ketchup, Mustard, Mayonnaise, Barbecue Sauce,
Sliced Lettuce, Tomato and Onions, Sweet Relish, Sauerkraut,
American and Swiss Cheeses
Coffee, Hot Tea
Chef's Choice of Two Desserts
Choice of Iced Tea or Lemonade

Enhancers

*Chef's Choice of Smoked Kielbasa and
Italian Sausage
Beef Kabobs*

Additional cost for Courtyard Grill and Chef

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Options Available upon request

Southern Barbeque

Requires a minimum of 25 guests

Tossed Salad
Potato Salad
Hickory Smoked Ribs
Southern Fried Chicken
Fresh Picked Garden Corn on the Cob with Hot Melted Butter
Corn Bread and Rolls
Apple Pie and Peach Cobbler

Accompanied by:
Rolls and Butter,
Freshly Brewed Regular and
Decaffeinated Coffee,
Iced Tea or Lemonade

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Options Available upon request

Hors d' Oeuvres

50 Pieces per selection

Chicken Tenders with Sweet and Sour
Sauce

Vegetarian Spring Rolls with Hoisin

Buffalo, Jamaican Jerk or Teriyaki
Chicken Wings with Blue Cheese or
Ranch Dip

Yucca Fingers with Cilantro Lime Dip*

Swedish, Italian or Sweet BBQ Meatballs*

Beef or Chicken Empanadas with Cilantro
Lime Dip*

Quiche Lorraine Squares

Toasted Cheese Ravioli with Spicy
Marinara*

Beer Battered Deep Fried Mushrooms

Coconut Shrimp with Tropical Dip

Spinach and Cheese Baked Stuffed
Mushrooms*

Mini Beef Wellingtons

Mini-Crab Cakes with Roasted Red
Pepper Coulis*

Bacon Wrapped Sea Scallops

Jalapeno Cheddar Poppers

Cajun Shrimp Skewers*

Bacon, Cheddar and Scallion Potato Skins*
With Sour Cream

* Items noted are Available in Larger Portion Sizes

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Options Available upon request

Cold Hors d' Oeuvres

50 Pieces per selection

Assorted Canapés on Toast Rounds

Smoked Salmon and Caviar Toast Points*

Deviled Eggs with Fresh Dill*

Assorted Mini Tea Sandwiches*

Mango Shrimp on a Cucumber Rondell*

Iced Seafood

Jumbo Shrimp Cocktail*

Cocktail Crab Claws*

Split Maine Lobster Cocktail

*Items noted are Available in Larger Portion Size

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Options Available upon request

House Displays

Will serve approximately 50 guests

Farmers Market Vegetable Cruité

With a Selection of Flavorful Dips

New York Deli Delight

Smoked Ham, Roast Turkey, Corned
Beef, Pastrami, Genoa Salami
All White chicken or Tuna Salad
Assorted Sliced Cheeses Served
with Cocktail Breads, Condiments
and Relishes

Fresh Tropical Fruit Fantasy

A Variety of Seasonal Sliced Golden
Pineapple, Honeydew, Cantaloupe,
Mango, Papaya, and Berries with
Honey Yogurt Dip

International Pastry Selection

Mini Key Lime Pies, French Pastries,
Italian Pastries, Fruit Tarts, and
House Tortes
Served with Freshly Brewed Coffee
and
Assortment of Hot Teas

Imported and Domestic Cheese Array

Featuring French Brie, Camembert, Boursin, Gouda, Vermont White Cheddar, Monterrey Jack
and Pepper Jack Cheeses
Sugar Crusted Grapes, Fruit Garnishes
Crissini Bread Sticks, Lavosh and *International Crackers*



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Options Available upon request

Chef Attended Stations

Steamship Round of Beef

*Top Round of Beef Served with Assorted Rolls,
Horseradish Sauce and
Stone Ground Mustard*

Latin Seasoned Whole Roast Pork Loin

*Served with Assorted Rolls, Mojo and a
Cilantro Lime Mayonnaise*

Whole Roast Tenderloin of Beef

*Served with Assorted Rolls, Béarnaise Sauce
and Stone Ground Mustard*

Whole Roasted Tom Turkey

*Served with Assorted Rolls, Giblet Gravy, and Cranberry
Orange Relish*

Whole Baked Smoked Country Ham

*Served with Assorted Rolls, Rum Raisin Sauce &
Stone Ground Mustard*

Mucho Nacho Bar

*Tri Color Corn Tortilla Chips Served with Bowls of Salsa,
Guacamole, Diced Tomatoes, Jalapenos, Scallions,
Shredded Cheese
and Chafing Dishes of Spicy Beef or Chicken with Cuban
Style Black Beans*

Fajita Station

*Marinated Beef and Chicken
Sautéed with Onions and Peppers.
Served with Soft Flour Tortillas, Sour Cream,
Pico de Gallo, Guacamole, Jalapeño Peppers,
Salsa, and Shredded Cheddar Cheese
and Appropriate Condiments*

Pasta Pot Pourri

*Choice of Two Pastas from the following:
Linguini, Fettuccini, Ziti, Tortellini or Bow Tie Pasta
Choice of Two Sauces from the following:
Alfredo, Marinara, Olive Oil, Garlic,
Fresh Herbs, Red Clam or Pesto
Served with Garlic Bread Sticks
Assorted Silver Garlic Bread Sticks
and Appropriate Condiments*

*Chef Attendant Fee Per Station - \$75.00

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