



IN-ROOM CATERING

## CONTINENTAL BREAKFAST

### CONTINENTAL 1 22 PER PERSON

Freshly Squeezed Orange & Grapefruit Juice, Mirage Bakery Basket with Butter, Honey & Preserves, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### CONTINENTAL 2 26 PER PERSON

Assorted Chilled Juices, Sliced Fresh Seasonal Fruits & Berries, Mirage Bakery Basket with Butter, Honey & Preserves, Assorted Bagels with Cream Cheese & Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### CONTINENTAL 3 30 PER PERSON

Assorted Freshly Squeezed Orange & Grapefruit Juices, Sliced Fresh Seasonal Fruit & Berries, Assorted Low Fat Individual Fruit Yogurt, Mirage Bakery Basket with Butter, Honey & Preserves, Smoked Salmon, Assorted Bagels, Cream Cheese, Tomatoes, Capers & Onions, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### ADDITIONAL ITEMS

Lyonnais Breakfast Potatoes, Granola Bar, Cinnamon Roll, Sticky Bun, Fruit Smoothie  
6 PER PERSON EACH ITEM

Pancakes, Belgium Waffles, French Toast, Granola Parfait, Any One Breakfast Meat  
8 PER PERSON EACH ITEM

Smoked Salmon Platter, Corned Beef Hash, Stuffed Banana French Toast,  
Ham & Cheese Croissant, Breakfast Burrito

12 PER PERSON EACH ITEM

Available 5 a.m. – 10 p.m. Room Service charge 3.00 per person. All prices subject to state sales tax. Gratuity of 20% for all catered events of 10 or more guests.

## BUFFETS

### DELICATESSEN 37 Per Person

Cole Slaw, Macaroni Salad, Cobb Salad, Deli Meats & Cheeses, Lettuce, Tomato, Onion & Pickle, Condiments, Assorted Breads & Rolls

### DESSERT

Snickers Cheesecake, Brickle Blondie, Vanilla Crème w/Fresh Berries

### PACIFIC RIM 40 Per Person

Asian Chicken Salad, Vegetable Spring Rolls, Sunomono Salad, Singapore Noodles, Stir Fried Mixed Vegetables, Miso Glazed Salmon, Steamed Rice

### DESSERT

Almond Cookies, Mango Brulee, Milk Chocolate Crème

### AMERICAN GRILL 44 Per Person

Field Greens Salad, Potato or Macaroni Salad, Tomato Basil Salad, Buttered Green Beans, Mashed Potatoes, Grilled Chicken Breast, Grilled Daily Fish

### DESSERT

Chocolate Fudge Brownies, Apple Crumb Bar, Fresh Fruit Tarts

### SEASONAL SOUP CREATION

6 Per Person

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## RECEPTION

### CHILLED SEAFOOD PRICED PER PIECE

- Gulf Shrimp 6
- U-12 Jumbo Shrimp 8
- \*Oyster on the Half Shell 5
- \*Little Neck Clam 4
- Maine Lobster Medallion 11
- Cocktail Crab Claws 9

### CAVIAR STATION MARKET PRICE PER OUNCE

- Kaluga
- Osetra
- American
- Truffle Pearls (vegetarian)

Brioche Toast Points, Potato Blini, Crème Fraiche, Parsley, Egg White, Egg Yolk & Red Onion

### HORS D'OEUVRES PRICED PER DOZEN

#### COLD

- Vegetable Summer Roll, Peanut Dipping Sauce 39
- Gazpacho Shooter 36
- Tomato-Mozzarella Crostini 36
- Brie Cheese & Strawberry, Walnut Crostini 39
- Prosciutto Wrapped Asparagus 39
- Chicken Fajita Tortilla Cup 42
- \*Smoked Salmon Canape 48
- Mini New England Lobster Rolls 60
- \*Tuna Tartare Wonton Chip 48

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#### HOT

- Parmesan Artichoke Fritter 48
- Vegetable Potsticker 36
- Vegetable Spring Roll 39
- Chicken Satay 48
- \*Cheeseburger Sliders 51
- Potato Pancakes, Chive Crème Fraiche 36
- With American Caviare 60
- Coconut Shrimp 66
- Mini Crab Cakes 63
- \*Grilled Baby Lamb Chops 60
- \*Mini Beef Wellington 57

#### DISPLAYS

- Fresh Fruit & Berry Platter 64
- Honey Yogurt Sauce, Vegetable Crudite 56
- Serves 8

- Blue Cheese, Ranch & Herbed Yogurt
- Imported & Domestic 75
- Cheese Platter
- Serves 8
- Approximately 2 Pounds of Cheese
- Dried Fruits, Nuts, Freshly Baked Breads & Crackers

- Antipasti Misti 104
- Marinated & Grilled Vegetables
- Italian Cured Meats
- Imported Cheeses
- Pesto Aioli & Rustic Breads

#### DESSERTS PRICED PER DOZEN

- Specialty Cookies 39
- Miniature Parfaits 42
- Chocolate, Pineapple, Mocha or Strawberry
- Mini Cup Cakes 48
- French Pastries & Petite Fours 57

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## APPETIZERS

SHRIMP COCKTAIL 21  
Cocktail Sauce & Lemon

BUFFALO CHICKEN DRUMETTES 15  
Carrot, Celery & Maytag Blue Cheese Dip

QUESADILLA 16  
Cheddar & Jack Cheese, Guacamole, Sour Cream, Fire Roasted Salsa

CHICKEN FINGERS 15  
Ancho Chicken, Carrot, Celery & BBQ Sauce or Ranch Dip

## SANDWICHES

SERVED WITH FRENCH FRIES, POTATO SALAD OR COLE SLAW  
(Veganise All Natural Spread Available. Egg Free. Gluten Free. Dairy Free)

CLUB 17  
Boar's Head Turkey, Bacon, Lettuce, Tomato & Mayonnaise

\*HAMBURGER OR TURKEY BURGER 15  
Lettuce, Tomato, Onion, Pickle, Sesame Seed Kaiser Roll  
Choice of Cheese or Nueske's Bacon 18

SMOTHERED CHICKEN SANDWICH 19  
Grilled Onions, Mushrooms & Swiss Cheese

\*6 OZ. GRILLED STEAK SANDWICH 26  
Sweet Cabernet Onions, Wilted Arugula & Baguette

Available 10 p.m. – 5 a.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

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## PIZZAS

OVEN BAKED OR GRILLED

CHEESE 13  
Mozzarella, Tomato Sauce

MARGHERITA PIZZA 14  
Roma Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

VEGETARIAN 15  
Grilled Zucchini, Red Onion, Roma Tomato, Bell Pepper

BBQ CHICKEN 17  
Grilled Chicken, Sautéed Onions, Mushroom, BBQ Sauce, Mozzarella Cheese

ITALIAN MEAT 18  
Pepperoni, Sausage, Salami

SMOKED SALMON (SERVED ROOM TEMPERATURE) 22  
House Made Smoked Salmon, Crème Fraiche, American Caviar

MAKE YOUR OWN  
Two Toppings 16  
Additional Toppings 2  
Pepperoni, Sausage, Salami, Pineapple, Red Onion, Chicken, Mushroom,  
Pepper, Tomato, Cheese, Smoked Salmon

Available 10 p.m. – 5 a.m. Room Service charge 3.00 per person. All prices subject to state sales tax.



COCKTAILS, WINE, & SPIRITS

## BEER

Domestic Bud, Bud Light, Coors Light, Michelob Ultra, Miller Light	5.50
Imported Corona, Corona Light, Heineken, Newcastle, Red Stripe, Stella Artios	6.50
Micro Brews Fat Tire, Sam Adams	6.50

## ROOM SERVICE "HAPPY HOUR" 24/7

BUCKETS OF DOMESTIC BEER	
Case	110
12 pack	60
6 pack	30
BUCKETS OF IMPORTED OR CRAFT BEER	
Case	120
12 pack	70
6 pack	35
MORNING COCKTAILS	
Bloody Mary	12
Mimosa	12
Screwdriver	12

## BOTTLED SPIRITS

### COGNAC

Martin Louis XIII	4500
Hennessy XO	400
Remy Martin VSOP	175
Hennessy VS	110

### VODKA

Stoli Elite	150
Grey Goose (All Flavors)	150
Belvedere	150
Chopin	125
Ketel One	90
Absolut (All Flavors)	90
Stolichnaya (All Flavors)	80
Skyy	70
Smirnoff	60

### WHISKEY & BOURBON

Jack Daniel's Gentleman Jack	120
Jack Crown Royal	100
Crown Royal Reserve	150
Jack Daniel's	90
Jameson Irish Whiskey	90
Maker's Mark	90
Canadian Club	70
Jim Beam	70

### TEQUILA

Patron Platinum	500
Don Julio 1942	400
Patron Anejo	150
Patron Silver	150
Herradura Silver	100
Jose Cuervo Gold	70

### GIN

Tanqueray 10	120
Bombay Sapphire	100
Tanqueray	80

### RUM

Monunt Gay	90
Bacardi 151	90
Malibu Rum	85
Captain Morgan	75
Montecristo	75
Bacardi (All Flavors)	60

### SCOTCH

Johnny Walker Blue	550
Johnny Walker Black	125
Chivas Regal White Label	130
Dewar's	100
Johnny Walker Red	90

### SINGLE MALT

Macallan 18 year	400
Macallan 12 year	150
Knockando 18 year	150
Glenlivet 12 year	130
Glenfiddich	120

### LIQUEURS & CORDIALS

Cointreau	120
Grand Mariner	120
Amaretto Di Saronno	90
Bailey's Irish Cream	90
Jack Daniel's Tennessee Honey	90
Goldschläger	80
Kahlúa	80
Southern Comfort	80
Sambuca Romana	80
Jägermeister	80
Midori	80
Campari	80

# WINE & SPIRITS

## CHAMPAGNES & SPARKLING WINES

Louis Roederer Cristal	1000
Dom Perignon Rose 98	1200
Dom Perignon 96	450
Perrier Jouet Fleur	220
Perrier Jouet Grand Brut	120
Veuve Cliquot Rose	250
Veuve Cliquot, half bottle	65
Veuve Cliquot, Full bottle	130
Moet Chandon Imperial	110
Mumms	90
Jordan J	70
Chandon	60
Asti Spumante	40

## WORLD OF WINES

### WHITES

Far Niente Chardonnay, Napa Valley	120
Chalk Hill Chardonnay, Sonoma Valley	110
Grgich Hills Chardonnay, Napa Valley	110
Cakebread Chardonnay, Napa Valley	110
Santa Margerita Pinot Grigio, Italy	60
Ferrari Carano, Sonoma County	55
Robert Mondavi Chardonnay, Napa Valley	45

## CABERNETS

Opus One Cabernet Sauvignon, Napa Valley	550
Far Niente Cabernet Sauvignon, Napa Valley	300
Silver Oak Cabernet Sauvignon, Alexander Valley	240
Caymus Cabernet Sauvignon, Napa Valley	200
Chalk Hill Cabernet Sauvignon, Sonoma Valley	115
Grgich Hills Cabernet Sauvignon, Napa Valley	160
Jordan Cabernet Sauvignon, Alexander Valley	110
Robert Mondavi Cabernet Sauvignon, Napa Valley	75
Sterling Vineyards Cabernet Sauvignon, Napa Valley	60
Ferrari Carano, Cabernet Sauvignon, Sonoma County	55

## MERLOTS

Stags Leap 04	75
Ferrari Carano, Sonoma County	55
Concannon Merlot	40

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