

# COFFEE BREAKS

## TCH EXECUTIVE BREAK

Assorted Freshly Baked Danish and Muffins, Fresh Bagels with Cream Cheese, Sliced Seasonal Fruits and Berries, Assorted Yogurt, Warm Breakfast Sandwiches, Orange and Cranberry Juices, Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal and Premium Teas  
\$13.95

## CONTINENTAL BREAKFAST

Assorted Breakfast Muffins and Pastries  
Fresh Bagels with Cream Cheese and Butter  
Orange and Cranberry Juices  
Freshly Brewed Coffee, Decaffeinated Coffee  
A Selection of Herbal and Premium Teas  
\$7.95

## DELUXE CONTINENTAL BREAKFAST

Assorted Breakfast Muffins and Pastries  
Fresh Bagels with Cream Cheese and Butter  
Sliced Fresh Fruit, Orange and Cranberry Juices  
Freshly Brewed Coffee, Decaffeinated Coffee  
A Selection of Herbal and Premium Teas  
\$10.95

## BATES STREET BREAK

Soft Jumbo Pretzels with Mustard Selection, Snack Bars, Warm Popcorn  
Assorted Soft Drinks and Spring Water with Citrus Wedges  
Freshly Brewed Coffee, Decaffeinated Coffee  
A Selection of Herbal and Premium Teas  
\$9.95

## HEALTH BREAK

Sliced Seasonal Fresh Fruits and Berries  
Assorted Yogurts, Granola Bars, Spring Water with Citrus Wedges  
Freshly Brewed Coffee, Decaffeinated Coffee  
A Selection of Herbal and Premium Teas  
\$8.95

## AFTERNOON BREAK

An Assortment of Cookies, Brownies and Snack Bars  
Assorted Soft Drinks and Spring Water with Citrus Wedges  
Freshly Brewed Coffee, Decaffeinated Coffee  
A Selection of Herbal and Premium Teas  
\$7.95

## SIESTA BREAK

Tortilla Chips & Salsa with Warm Nacho Cheese  
Southwest Chicken Pinwheels and Sopaipillas  
Assorted Soft Drinks and Spring Water with Citrus Wedges  
Freshly Brewed Coffee, Decaffeinated Coffee  
A Selection of Herbal and Premium Teas  
\$10.95

## ICE CREAM BREAK

Assortment of your Favorite Ice Cream Treats  
Assorted Soft Drinks and Spring Water with Citrus Wedges  
Freshly Brewed Coffee, Decaffeinated Coffee  
A Selection of Herbal and Premium Teas  
\$8.95

## BEVERAGE BREAK

Assorted Soft Drinks and Spring Water with Citrus Wedges  
Freshly Brewed Coffee, Decaffeinated Coffee  
A Selection of Herbal and Premium Teas  
\$5.95

A 19% taxable service charge and 6% sales tax will apply to all food and beverages. Prices subject to change without notice.

# A LA CARTE

Freshly Brewed Coffee, Regular or Decaffeinated	
per Gallon .....	\$28.00
Airpot .....	\$16.00
Assorted Teas, each .....	\$1.35
Hot Chocolate, each .....	\$1.75
Soft Drinks, each .....	\$1.95
Sparkling Water, each .....	\$2.50
Bottled Water, each .....	\$2.25
Iced Tea, per gallon .....	\$28.00
Juice (Orange, Cranberry, Lemonade), per carafe .....	\$14.00
Assorted Sports Drinks, each .....	\$2.50
Juice Boxes, each .....	\$1.50
Fresh Bagels with Cream Cheese, per dozen .....	\$19.95
Assorted Muffins, per dozen .....	\$17.95
Assorted Breakfast Pastries, per dozen .....	\$17.95
Assorted Breakfast Sandwiches, each .....	\$2.50
Assorted Scones, per dozen .....	\$19.95
Warm Cinnamon Buns, per dozen .....	\$19.95
Assorted Doughnuts, per dozen .....	\$16.95
Assorted Yogurts, each .....	\$2.50
Sliced Fresh Fruit, per person .....	\$2.75
Whole Fruit, each .....	\$1.50
Assorted Cookies, per dozen .....	\$19.50
Brownies, per dozen .....	\$19.50
Assorted Miniature Pastries, per dozen .....	\$24.00
Chocolate-Dipped Strawberries, per dozen .....	\$24.00
Soft Jumbo Pretzels, served with Mustard, per dozen .....	\$21.00
Assorted Tea Sandwiches, per dozen .....	\$25.00
Pizza, 16 inch, Cheese .....	\$15.95
each additional topping .....	\$1.00

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# BREAKFAST

*Includes Chilled Juices, Freshly Brewed Coffee and Tea Selection*

## FRESH FRUIT PLATE

Sliced Fresh Seasonal Melons and Berries served with Blueberry Muffin and Cottage Cheese

\$7.95

## ◇SCRAMBLED EGGS

Two Fluffy Eggs, Hashbrowns, Bacon or Sausage and Breakfast Pastry

\$11.25

## BATES STREET QUICHE

Your choice of Quiche served with a Medley of Seared Potatoes and Vegetables

\$11.95

## BELGIAN WAFFLE WITH FRUIT TOPPING

Choose from Strawberry, Blueberry, or Cherry with Maple Syrup and Whipped Topping

\$11.95

## ◇EGGS BENEDICT

Poached Eggs on Toasted English Muffin with Canadian Bacon, Mornay Sauce, and Hashbrowns

\$13.25

## TEXAS STYLE FRENCH TOAST

Served with Sausage, Powdered Sugar and Maple Syrup

\$11.25

## ◇EGGS FLORENTINE

Poached Eggs with Sautéed Spinach, Tomato, Hollandaise Sauce on Croissant with Hashbrowns

\$13.25

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# BREAKFAST BUFFETS

## ◇TCH BREAKFAST

(Minimum of 25 people\*\*)

Scrambled Eggs, Quiche,  
French Toast with Warm Maple Syrup,  
Hashbrowns, Bacon and Sausage,  
Sliced Fresh Seasonal Fruits and Berries Display,  
Assorted Breakfast Pastries, Orange and Cranberry Juice,  
Freshly Brewed Coffee and Tea Selection

\$15.95

## ◇TCH BRUNCH

(Minimum of 25 people\*\*)

Scrambled Eggs, Bacon and Sausage,  
Sliced Fresh Fruits and Berries Display,  
Assorted Muffins and Danish, Choice of Two Hot Entrees  
(Chicken, Sliced Roast Beef, Salmon or Pasta),  
Choice of Starch and Vegetable, Assorted Cookies, Brownies,  
Array of TCH Desserts, Orange and Cranberry Juice,  
Freshly Brewed Coffee and Tea Selection

\$20.95

## ENHANCE YOUR BUFFET

### ◇LOX AND BAGELS DISPLAY

(Serves 15 to 20 people)

Served with Sliced Red Onions, Sliced Tomatoes, Capers,  
Chopped Egg and Cream Cheese

\$160.00

### ◇OMELET STATION\*

Omelets made to order  
with appropriate toppings

\$4.25

### ◇PRIME RIB STATION\*

(Minimum of 25 people\*\*)

Served with appropriate  
condiments and silver dollar rolls

\$6.95

### BELGIAN WAFFLE STATION\*

Served with choice of Bananas Foster, Cherries Jubilee or  
Strawberry Romanoff

\$5.95

### CHEESE BLINTZ\*

Served with Blueberry,  
Strawberry or Cherry Sauce

\$2.75

### SHRIMP COCKTAIL

#### DISPLAY

(Priced per 100 pieces)

\$275.00

\*Chef's attendant fee of \$75.00 each

\*\*Additional \$1.50 per person for parties less than minimum

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## ON THE LIGHTER SIDE

*Served with Soup du Jour or Fresh Fruit, House Baked Bread and Butter and Assorted Cookies,  
Freshly Brewed Coffee, Tea and Soft Drinks*

### MAURICE SALAD

Julienne Turkey, Ham, Swiss Cheese, Olives, Cucumber and Tomato on a Cushion of Greens with Maurice Dressing  
\$14.95

### ALMOND CHICKEN SALAD CROISSANT

Red Onion, Almonds, Grapes and Red Bell Pepper on Buttery Croissant, served with a Side Garden Salad and Choice of Dressing  
\$13.95

### GRILLED CHICKEN HARVEST

Baby Field Greens, Dried Cherries and Apricots, Pecans, Cucumber and Tomato, served with Raspberry Vinaigrette Dressing  
\$15.95

### STUFFED CANTALOUPE

Choice of Tuna or Chicken Salad, Garnished with Spring Greens and Seasonal Berries, served with Honey Dijon Dressing  
\$13.95

### OPEN-FACED BRUSCHETTA CHICKEN

Grilled Chicken Breast on Toasted Garlic Bialy Bread, Topped with Brie and Marinated Tomato, served with Grilled Vegetables  
\$14.95

### CHICKEN CAESAR SALAD

Romaine Lettuce Tossed with Classic Caesar Dressing, Topped with Shredded Parmesan Cheese, Croutons, and Grilled Chicken  
\$13.95

Additional substitutions: Salmon \$2.00, Grilled Shrimp \$3.00, Steak \$3.00

### SALAD TRIO

Chicken, Tuna, and Egg Salads on a Bed of Mixed Greens with Cucumbers, Tomato and Red Onion  
\$15.25

### SMOKED TURKEY COBB SALAD

Diced Tomato, Bacon, Avocado, Crumbled Bleu Cheese, Red Onion and Cucumber on Mixed Greens,  
served with House Vinaigrette Dressing  
\$14.95

(Substitute a "Lunch Dessert Selection" for \$3.00 per person)

(Substitute a "Dinner Dessert Selection" for \$4.00 per person)

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# BOXED LUNCH

*Lunches served with Chips, Whole Fruit, Cookies and Soft Drink*

## RAINBOW SALAD

Market Style Greens with  
Cucumber, Tomato, Red Onion,  
Dried Cherries, Sunflower Seeds  
and House Dressing

\$12.95

## GREEK SALAD

Greek Salad with Calamata  
Olives, Pepperoncini, Tomato,  
Cucumber, Feta Cheese and  
Greek Dressing

\$13.25

## GRILLED CHICKEN BREAST SANDWICH

Grilled Marinated Chicken Breast with  
Pepperjack Cheese on Kaiser Roll

\$14.25

## TURKEY SANDWICH

Smoked Turkey with Havarti  
Cheese on Sourdough

\$13.25

## HAM SANDWICH

Ham with  
Cheddar Cheese on Rye

\$12.95

## ◇ROAST BEEF SANDWICH

Roast Beef with Provolone Cheese  
on Focaccia Onion Roll

\$13.25

## CHICKEN OR TUNA SALAD

Chicken or Tuna Salad on an  
Italian Hoagie Roll

\$13.95

## CAESAR SALAD

Caesar Salad with Housemade Croutons  
and Shredded Parmesan Cheese

\$12.95

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# LUNCH ENTREES

*Choice of Soup du Jour or Salad or Fresh Fruit, House Baked Bread and Butter, Lunch Dessert,  
Freshly Brewed Coffee, Tea and Soft Drinks*

## CHICKEN FLORENTINE

Breast of Chicken Stuffed with Swiss Cheese and Spinach,  
topped with Champagne Cream Sauce, served with Rice  
Pilaf and Fresh Seasonal Vegetables  
\$20.95

## TOMATO LINGUINE

Served with Baby Spinach, Mushrooms, and Garlic Alfredo  
Sauce and topped with your choice of:  
Grilled Vegetables \$16.95  
Grilled Chicken \$17.95  
Shrimp Skewers \$18.95

## MICHIGAN CHICKEN

Marinated and Grilled Breast of Chicken Glazed with a  
Sundried Cherry and Apple Brandy Sauce, served with  
choice of Starch and Fresh Seasonal Vegetables  
\$19.95

## ◇PRIME RIB

Black Pepper and Herb Rubbed with Au Jus served with  
choice of Starch and Fresh Seasonal Vegetables  
\$22.95

## ◇SLICED BEEF TENDERLOIN AND GRILLED CHICKEN

Sliced Beef Tenderloin with Pinot Noir Sauce and Grilled  
Chicken with Marsala Sauce, served with choice of Starch  
and Fresh Seasonal Vegetables  
\$24.95

## BAKED WHITEFISH

Topped with a Shrimp Scampi Butter and  
served with Rice Pilaf and Fresh Seasonal Vegetables  
\$18.95

## ◇GRILLED SALMON FILET

With a White Wine, Lemon and Garlic Sauce, served with  
choice of Starch and Fresh Seasonal Vegetables  
\$21.95

## STUFFED RAVIOLI

Your choice of one:  
Wild Mushroom Ravioli  
Roasted Garlic Vegetable Ravioli  
Smoked Mozzarella Ravioli  
Served with Fresh Seasonal Vegetables and Tomato Concassé  
\$17.95

## CHICKEN STREUDEL

Diced Chicken, Potatoes, Onions, Peas and Carrots in a  
Rich Chicken Velouté, wrapped in Phyllo Dough,  
served with Rice Pilaf and Fresh Seasonal Vegetables  
\$15.95

## CHICKEN PICCATA

Marinated Seared Chicken Breast with Capers, Mushrooms,  
and Artichoke Hearts in a Lemon Wine Sauce, served with  
Rice Pilaf and Fresh Seasonal Vegetables  
\$20.95

## TUSCAN CHICKEN

Seared Chicken Breast with Tuscan Blend of Olives,  
Tomatoes and Caper Sauce, served with choice of Starch  
and Fresh Seasonal Vegetables  
\$19.95

## ◇SLICED BEEF TENDERLOIN

With Pinot Noir Sauce, served with choice of Starch  
and Fresh Seasonal Vegetables  
\$22.95

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## LUNCH SOUP AND SALAD SELECTIONS

### SOUP DU JOUR

Our Chef's Daily Creation

### SPINACH SALAD

With Red Onion, Tomato, Bacon, Housemade Croutons and House Vinaigrette Dressing

### MARKET GREEN SALAD

With Mixed Field Greens, Tomato, Cucumber, Red Onion and House Vinaigrette Dressing

### BOSTON SALAD (add \$1.00 per person)

Bibb Lettuce, Mandarin Oranges, Dried Cherries, Red Onion, Toasted Almonds and Raspberry Vinaigrette Dressing

### CAESAR SALAD

With Shredded Parmesan Cheese, Housemade Croutons and Classic Dressing

## LUNCH DESSERT SELECTIONS

(Substitute a "Dinner Dessert Selection" for \$1.00 per person)

### TIRAMISU

An Italian specialty, made with Rich Mascarpone Mousse and Coffee Soaked Ladyfingers, coated in Chocolate Flakes

### NEW YORK STYLE CHEESECAKE

Thick, rich Cheesecake with or Whipped Cream Topping

### CHOCOLATE MOUSSE CAKE

Smooth, Rich Chocolate Cake with Imported Milk Chocolate Custard Buttercream topped with a Chocolate Marble Glaze

### CHOCOLATE MOUSSE

Served in a Belgian Chocolate Cup topped with Raspberry Sauce

### BANANAS FOSTER TORTE

A Layer of Walnut Banana Mousse and Yellow Cake on a Graham Cracker Crust topped with Caramel and Whipped Cream

### KEY LIME PIE

Deep Dish Graham Cracker Crust with a Tart, Cool, Rich Creamy Filling

### RASPBERRY BASH

A Fudgy, Chocolate Brownie Cake layered with Raspberry Sauce and topped with White and Dark Chocolate Garnish

### CARAMEL APPLE GRANNY

Buttery Caramel and Toffee-Studded Custard smothered with Fresh Granny Smith Apples piled high in Shortbread Crust

### LEMON AND CREAM SHORTCAKE

Delectable Layers of Delicious Shortcake Joined by Layers of Fresh Whipping Cream and Tangy Lemon Preserves

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# LUNCH BUFFET

*Includes Assorted Cookies and Brownies, Freshly Brewed Coffee, Tea and Soft Drinks*

## ENHANCE YOUR LUNCH BUFFET!

Substitute a dessert from our "Lunch Dessert Selections" for \$2.50 per person

### PIZZA BUFFET

(Minimum of 25 people\*)

Chef's selection of a variety of Pizza, served with Caesar Salad, Bread Sticks and Antipasto Salad  
\$16.95

### ◇NEW YORK STYLE DELI

(Minimum of 10 people\*)

Sliced Ham, Turkey, Roast Beef, Swiss and Cheddar Cheese, Lettuce, Tomato, Red Onion, assorted Breads and Condiments, Garden Salad, Potato Chips and choice of Potato Salad or Pasta Salad  
\$18.95

### CHICKEN AND PASTA BUFFET

(Minimum of 25 people\*)

Grilled Chicken Breast with Mushroom Marsala Sauce, Baked Penne Pasta with Olives, Pepperoni, Three Cheeses in Tomato Concassé, served with Rice Pilaf, Fresh Seasonal Vegetables, Caesar Salad and Garlic Bread  
\$21.95

### ◇EXECUTIVE LUNCH BUFFET

(Minimum of 25 people\*)

Seared Striploin with Burgundy Sauce, Grilled Salmon with a Fresh Corn Salsa, Whipped Potatoes, Rice Pilaf, Fresh Seasonal Vegetables and Garden Salad and House Baked Bread  
\$24.95

### ◇BATES STREET BUFFET

(Minimum of 25 people\*)

Choose 2 lunch entrees (excluding Combination Plate), served with Rice Pilaf, Rosemary New Potatoes, Fresh Seasonal Vegetables and Garden Salad and House Baked Bread  
\$26.95

\*Additional \$1.50 per person for parties less than minimum

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# CHILDREN'S SELECTIONS

*Served with Carrot and Celery Sticks or Fresh Fruit, Cookies, or Scoop of Vanilla Ice Cream, Beverage and Appropriate Condiments*

Substitute a "Lunch Dessert Selection" for \$2.50 per person

Substitute a "Dinner Dessert Selection" for \$3.50 per person

## Your Choice of:

Chicken Fingers and French Fries

Hot Dog and French Fries

◊Hamburger or Cheeseburger and French Fries

Grilled Cheese and French Fries

Pasta Marinara

\$10.95

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## DINNER ENTREES

*Choice of Soup du Jour or Salad, House Baked Bread and Butter, Choice of Starch, Fresh Seasonal Vegetables, Dinner Dessert, Freshly Brewed Coffee, Tea and Soft Drinks*

### CHICKEN MARSALA

Marinated and Grilled Breast of Chicken with Mushroom Marsala Cream Sauce  
\$24.95

### ◇BEEF WELLINGTON

Seared Filet Mignon topped with Herbed Portabello Mushrooms, wrapped in Puff Pastry and baked golden brown, served with a Burgundy Sauce  
\$38.95

### CHICKEN ROULADE

Breast of Chicken Stuffed with Boursin Cheese and Spinach, topped with Champagne Cream Sauce  
\$25.95

### STUFFED PORTABELLA MUSHROOM

Stuffed with Spring Vegetables, Fresh Herbs and a White Wine Reduction  
\$22.95

### ◇MAPLE BLACK PEPPER PORK TENDERLOIN

Served with Lingonberry Demi-Glace  
\$26.95

### ◇GRILLED 12 OZ. NEW YORK STRIP STEAK

Served with Sauce Au Poivre  
\$31.95

### CRAB STUFFED CHICKEN

Breast of Chicken Stuffed with Lump Crab and Sundried Tomatoes with Lemon Garlic Cream Sauce  
\$27.95

### JUMBO LUMP CRAB STUFFED SHRIMP

Topped with Roasted Red Pepper Cream Sauce  
\$30.95

### ◇GARLIC SEARED ATLANTIC SALMON

Topped with Cucumber Dill Sauce  
\$27.95

### ◇GRILLED SWORDFISH

Served with Pineapple Salsa  
\$31.95

### ◇SEARED FILET MIGNON

With Stilton Herb Crust and Merlot Reduction  
\$35.95

### CHICKEN EN CROÛTE

Breast of Chicken Stuffed with Brie Cheese and Sundried Fruits Wrapped in Puff Pastry with a Champagne Cream Sauce  
\$26.95

### ◇BEEF TENDERLOIN AND GRILLED SALMON

Served with Pinot Noir and Remoulade Sauce  
\$36.95

### ROASTED GARLIC & RED PEPPER GNOCCHI

With Gorgonzola Cream Sauce  
\$21.95

### ◇PETIT FILET MIGNON AND CRAB

### STUFFED SHRIMP

With Burgundy Sauce and Roasted Red Pepper Cream  
\$37.95

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# DINNER SOUP AND SALAD SELECTIONS

## SOUP DU JOUR

Our Chef's Daily Creation

## BOSTON BIBB SALAD

(Add \$1.00 per person)

Bibb Lettuce, Mandarin Oranges,  
Dried Cherries, Red Onion,  
Toasted Almonds and  
Raspberry Vinaigrette Dressing

## CAESAR SALAD

With Shredded Parmesan  
Cheese, Housemade Croutons  
and Classic Dressing

## MARKET GREEN SALAD

With Mixed Field Greens, Tomato,  
Cucumber, Red Onion and  
House Vinaigrette Dressing

## SPINACH SALAD

With Red Onion, Tomato, Bacon,  
Housemade Croutons and  
House Vinaigrette Dressing

# DINNER DESSERT SELECTIONS

## STRAWBERRY WAVE CHEESECAKE

Light and luscious Cheesecake swirled with Fresh Strawberry Puree resting on a layer of moist Shortcake topped with Fresh Strawberry Whipped Cream

## HONEY ALMOND KROCANT

Honey Almond Basket filled with Vanilla Bean Ice Cream drizzled with Chocolate Sauce with Fresh Sliced Strawberries

## TUXEDO CHEESECAKE

A thin Chocolate Cake Crust with a layer of Chocolate Cheesecake and a layer of New York Cheesecake, fluffy Whipped Frosting topped with Chocolate Rosette

## WHITE CHOCOLATE CHAMBORD CHEESECAKE

Elegant mixture of creamy White Chocolate and Black Raspberry Liqueur combined in a New York Cheesecake base, topped with a brilliant Raspberry Glaze

## LEMON CLOUD

Yellow Sponge Cake, Lemon Curd Mousse wrapped with a Lemon Jaconde, topped with Lemon Mirroir and garnished with a White Chocolate Blossom Curl

## MOCHA LATTE TORTE

Chocolate Fudge Cake surrounded by Coffee Mousse topped with Whipped Cream

## MINI SACHER TORTE

3" flourless Chocolate Cake accented with Raspberry Preserves and glazed with Chocolate Ganache

## CHOCOLATE MELANGE

Chocolate Sponge Cake, White, Milk and Dark Chocolate Mousse, topped with a striped Chocolate "cigarette" Garnish

## RASPBERRY PASSION

Yellow Génoise layered with Raspberry Mousse and Passion Fruit Mousse, topped with Passion Fruit Glaze and finished with a White Chocolate Filigran

## MANGO DREAM PIE

A unique Shortbread Cookie Crust with a scrumptious creamy mango filling topped with Fresh Whipped Cream

## BUTTER PECAN ICE CREAM TRUFFLE

Butter Pecan Ice Cream rolled in Pecans then dipped in delicious Dark Chocolate

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# DINNER BUFFET

*Includes House Baked Bread and Butter, choice of Salad Bar which includes Mixed Greens, Caesar or Spinach, Freshly Brewed Coffee, Tea and Soft Drinks*

## ◇THE GRACELAND

BBQ Babyback Ribs, BBQ Jumbo Shrimp with Cheddar Grits, Lemon & Thyme Grilled Chicken Thighs, Penne & Cheddar Sauce, Spicy Sausage Baked Beans, Roquefort Baby Red Potato Salad, Corn on the Cob, Biscuits & Corn Bread Muffins, Pecan Squares, Lemon Bars & Rum Balls  
\$38.95

## ◇THE CHARLESTON

Chicken Marsala, Pork Tenderloin with Lingonberry Sauce  
Rice Pilaf, Parmesan Mashed Potatoes, Fresh Seasonal Vegetables, Sweet Table  
\$31.95

## ◇THE ST. AUGUSTINE

Lime Cilantro Seared Swordfish with Fresh Pineapple Salsa, Char-Grilled Beef Striploin with Garlic Herb Merlot Sauce, Rice Pilaf, Au Gratin Potatoes, Fresh Seasonal Vegetables, Sweet Table  
\$35.95

## ◇THE HONOLULU BLUE

Grilled Wahoo with Papaya Black Bean Salsa, Jerked Chicken Thighs with Cucumber Relish, Coconut Shrimp with Pineapple Orange Sauce, Island Rice Pilaf, Parsley Fingerling Potatoes, Grilled Seasonal Vegetables, Hawaiian Bread, Pineapple Tree Display with Chocolate Fondue  
\$38.95

## ◇THE BIRMINGHAM

Blackened Grouper with Red Bell Pepper Salsa, Pesto Rubbed Prime Rib with Shallots, Burgundy Sauce, Rice Pilaf, Parsley New Potatoes, Fresh Seasonal Vegetables, Sweet Table  
\$35.95

## ◇THE MANHATTAN

Pepper Seared Beef Tenderloin with Port Wine Mushroom Au Jus, Grilled Salmon with Capers, Artichokes and Olives, Wild Rice Blend, White Cheddar Mashed Potatoes, Fresh Seasonal Vegetables, Sweet Table  
\$38.95

Minimum of 25 guests  
Additional \$1.50 per person for parties less than minimum

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# HORS D'OEUVRES

## COLD HORS D'OEUVRES

(Priced per 100 pieces, sold in quantities of 25)

Jerked Shrimp on Cucumber .....	\$250.00	Asparagus Tips & Prosciutto Ham on Pumpernickel Crisp .....	\$195.00
Pinwheels (Vegetable or Southwest Chicken) .....	\$150.00	California Rolls with Soy Dipping Sauce .....	\$225.00
Dill Shrimp Tartlet .....	\$250.00	Bruschetta with Fresh Mozzarella, Tomato and Basil .....	\$150.00
°Pinwheels (Smoked Salmon or Variety) .....	\$175.00	Fig and Goat Cheese Flatbread .....	\$195.00
Assorted Canapés .....	\$195.00	Chilled Shrimp with Cocktail Sauce .....	\$295.00
Thai Shrimp on Crisp Wonton .....	\$250.00	Cajun Shrimp on Crisp Tortilla .....	\$250.00

## HOT HORS D'OEUVRES

(Priced per 100 pieces, sold in quantities of 25)

Pecan Crusted Chicken Tenders with BBQ Sauce .....	\$175.00
Smoked Chicken Quesadilla .....	\$225.00
Bacon Wrapped Scallops .....	\$195.00
Beef Meatballs in a Swedish Style Sauce .....	\$150.00
Miniature Chicken Wellington .....	\$225.00
Artichoke and Olive Tart .....	\$195.00
Wild Mushroom Tartlet .....	\$225.00
Cashew Crusted Chicken Tenders with Honey Dijon Sauce .....	\$175.00
Brie & Raspberry En Croûte .....	\$175.00
Coconut Shrimp .....	\$225.00
Feta Cheese and Sundried Tomato in Phyllo .....	\$175.00
Royal Dragon Shrimp .....	\$295.00
Peking Duck Spring Roll .....	\$175.00
Vegetable Quesadilla .....	\$195.00
Vietnamese Chicken Spring Roll .....	\$195.00
Assorted Mini Quiche .....	\$150.00
Spicy Crab and Cheese Tart .....	\$175.00
Spinach and Feta Cheese in Phyllo .....	\$150.00
Beef Hibachi Skewers .....	\$225.00
Crisp Vegetarian Spring Rolls with a Ginger Soy Dipping Sauce .....	\$175.00
Coconut Lobster Tails .....	\$295.00
Crab & Boursin Tartlet .....	\$195.00
Lump Crab Cakes with a Cajun Rémoûlade Sauce .....	\$225.00
Miniature Beef Wellington .....	\$250.00

## SNACKS AND DIPS

Potato Chips and Onion Dip, 20 servings .....	\$15.00	Goldfish®, per pound .....	\$10.00
Soft Jumbo Pretzels with Mustard, each .....	\$1.75	Guacamole, per quart .....	\$15.00
Pretzels, per pound .....	\$10.00	Fresh Popcorn Box, each .....	\$1.50
Hummus and Pita, 20 servings .....	\$35.00	Party Mix, per pound .....	\$15.00
Tortilla Chips and Salsa, 20 servings .....	\$15.00	Spinach Dip, 20 servings .....	\$35.00
Mixed Nuts, per pound .....	\$17.00	Served in Pumpernickel Boule	
Seasoned Pecans (Sweet or Spicy), per pound ..	\$21.00	Assorted Belgian Chocolates, per pound .....	\$22.00

°May contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 19% taxable service charge and 6% sales tax will apply to all food and beverages. Prices subject to change without notice.

# CHEF'S ARTISTRY

(Priced per person)

VEGETABLE CRUDITE ..... \$2.50  
Assorted Vegetables served Market Style with Spring Dip  
IMPORTED AND DOMESTIC CHEESE DISPLAY ..... \$3.00  
Served with Assorted Crackers

FRESH SEASONAL FRUIT AND BERRY DISPLAY ..... \$2.75  
GRILLED, ROASTED AND MARINATED ANTIPASTO ..... \$2.50  
Assorted Meats, Cheeses, Artichokes, Peppers and Olives  
Served with Focaccia Breads

(Serves 25)

◊GRAVLOX OR SMOKED SALMON DISPLAY ..... \$240.00  
Served with Capers, Chopped Egg, Diced Red Onion, Cream  
Cheese, Crostini and Miniature Bagels  
◊FRESH SIDE OF SALMON ..... \$195.00  
Served Grilled, Blackened, or Poached with Seafood Ceviche  
◊SUSHI ..... \$250.00  
An Assortment of Tuna, Salmon and Crab Rolls Served with  
Wasabi, Ginger and Soy Sauce

GLAZED HAM PLATTER ..... \$125.00  
Served with Honey Dijon Mustard and Peasant Breads  
◊BEEF TENDERLOIN PLATTER ..... \$225.00  
Served with Horseradish and Peasant Breads  
ROASTED TURKEY PLATTER ..... \$150.00  
Served with Cranberry Chutney and Peasant Breads  
BAKED WHEEL OF BRIE ..... \$95.00  
Wrapped in Puff Pastry, Served with Assorted Crackers

## CARVED SPECIALTIES

(Priced per person)

All Carved Specialties served with appropriate condiments and Fresh Bread assortment

GARLIC ROSEMARY ROASTED BREAST OF TURKEY ..... \$5.95  
◊RACK OF LAMB ..... \$9.95  
◊HORSERADISH CRUSTED STRIP LOIN OF BEEF ..... \$6.95

ORANGE HONEY GLAZED HAM ..... \$5.95  
◊PESTO RUBBED PRIME RIB OF BEEF ..... \$6.95  
◊PEPPERED TENDERLOIN OF BEEF ..... \$8.95

All Carved Specialties require a Chef's attendant fee of \$75.00 each

## FOOD STATIONS

(Priced per person)

### ◊STIR FRY

Served with Sweet and Sour, Sesame Ginger,  
BBQ Sauce and a Choice of Rice or Noodles  
\$9.95 Chicken and Vegetables  
\$10.95 Steak and Vegetables \$12.95 Shrimp and Vegetables

### ◊SALAD STATION

Choice of Mixed Field Greens, Caesar or Spinach  
Served with Assorted Toppings and Dressing  
\$5.95 One Choice \$6.95 Two Choices  
Add Grilled Chicken \$1.00, Grilled Salmon \$2.00  
Grilled Shrimp \$3.00

### POBLANO SHRIMP MARTINI

Garlic Seared Shrimp with Poblano Bell Peppers,  
Red Onions, Tomato, Cilantro and Limes in a  
Tequila Buttersauce over Creamy Jalapeño Polenta  
\$9.95

### ITALIAN STATION

Pasta Served with Warm Bread Sticks  
Choice of Two Pastas and Two Sauces:  
Linguine Fettuccine Penne Bow Tie  
Pesto Cream Alfredo Palomino Marinara  
\$6.95

### ◊FAJITA STATION

Served with Fresh Salsa, Cheese, Sour Cream,  
Lettuce, Onions, Peppers and Mushrooms  
\$7.95 Chicken and Vegetables  
\$8.95 Steak and Vegetables \$9.95 Shrimp and Vegetables  
Add Rice and Beans for \$3.00 per person

### MASHED POTATO BAR

Choice of White, Redskin, or Sweet Potato  
Served with Appropriate Toppings  
\$6.95 One Choice \$7.95 Two Choices

All food stations allow for two hours and require a Chef's attendant fee of \$75.00 each

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# STROLLING RECEPTION

## YOUR STROLLING RECEPTION WILL INCLUDE...

### VEGETABLE CRUDITÉ

Assorted Fresh Vegetables served Market Style with Spring Dips

### SLICED FRESH FRUIT DISPLAY

### IMPORTED AND DOMESTIC CHEESE DISPLAY

Served with Assorted Crackers

### YOUR CHOICE OF FOUR HORS D'OEUVRES

Please refer to the Hors d'Oeuvres menu (excluding Chilled Shrimp Cocktail)

### FOOD STATION

Choice of Italian, Mashed Potato or Salad Station

Optional Chef's attendant fee of \$75.00

\*Add an additional \$3.00 per person for Poblano Shrimp Martini Station

### CARVING STATION

◊Roast Tenderloin of Beef with appropriate condiments and Fresh Bread Assortment

Requires Chef's attendant fee of \$75.00

### SWEET TABLE

Assorted Cookies, Brownies, Miniature Pastries, Chocolate Dipped Strawberries and Freshly Brewed Regular and Decaffeinated Coffee and Tea Selection

\$43.00 per person

*All items displayed for two hours*

◊*May contain raw or undercooked ingredients.*

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The Community House • 380 South Bates Street • Birmingham, Michigan 48009 • (248) 644-5832 • [www.communityhouse.com](http://www.communityhouse.com) • [banquets@communityhouse.com](mailto:banquets@communityhouse.com)

# DESSERT MENU

## SUNDAE BAR

(Minimum of 20 people)

Chocolate and Vanilla Ice Cream, Hot Fudge Sauce, Whipped Cream, Chopped Nuts, M&M's, Maraschino Cherries, Crushed Oreos, and Sprinkles  
\$5.95 (Requires a Chef's attendant fee at \$35.00)

## BANANAS FOSTER STATION

(Minimum of 20 people)

Flambé in room with French Vanilla Ice Cream served in a Martini Glass with Gaufrette Wafer  
\$5.95 (Requires a Chef's attendant fee at \$75.00)

## SWEET TABLE

(Minimum of 20 people)

Chef's selection of Assorted Cookies and Brownies, Miniature French Pastries, Chocolate Dipped Strawberries and Sliced Fresh Fruit and Berries  
\$8.95

## TCH SWEET TABLE

(Minimum of 20 people)

Chef's selection of Whole Tortes, Assorted Cookies and Brownies, Miniature Pastries, Chocolate Dipped Strawberries, Sliced Fresh Fruit and Berries, Freshly Brewed Regular and Decaffeinated Coffee  
\$11.95

## COFFEE STATION

(Minimum of 20 people)

Deluxe Freshly Brewed Regular and Decaffeinated Coffees with Vanilla, Hazelnut, Chocolate Mint and Irish Cream Flavored Syrups, Chocolate Shavings, Sugar Swizzle Sticks and Cinnamon  
\$2.75

## CHOCOLATE FONDUE STATION

Pound Cake, Angel Food Cake, Pretzels, Assorted Cookies, Seasonal Fruits and Berries served with Warm Chocolate Fondue  
\$6.95

**ASK YOUR CATERING MANAGER ABOUT ADDING THE CHOCOLATE FOUNTAIN!**

## ENHANCE YOUR CAKE PLATE

Painted Plate .....	\$1.00	Fresh Berry Garnish .....	\$1.75
Vanilla Ice Cream .....	\$1.25	White Chocolate Amore Heart .....	\$3.00
Raspberry Sorbet .....	\$1.50		

## A LA CARTE MENU

Assorted Cookies .....	\$19.50 per dozen
Brownies .....	\$19.50 per dozen
Chocolate Dipped Strawberries .....	\$24.00 per dozen
Assorted Miniature French Pastries .....	\$24.00 per dozen
TCH Fruit Tree (minimum 50 people) .....	\$3.25 per person

Additional desserts available upon request

A 19% taxable service charge and 6% sales tax will apply to all food and beverages. Prices subject to change without notice.

# BEVERAGE SELECTIONS

## SPONSORED BAR

(priced per drink)

Standard Brands .....	\$4.75
Premium Brands/Cordials .....	\$5.75
Top Shelf/Cordials .....	\$6.75
Domestic Beer .....	\$4.00
Imported Beer .....	\$4.50
Domestic Draft Beer .....	\$3.75
Imported Draft Beer .....	\$4.00
House Wine .....	\$4.75
Soft Drinks .....	\$1.95
Sparkling Water .....	\$2.25

## CASH BAR

(priced per drink)

Standard Brands .....	\$5.25
Premium Brands/Cordials .....	\$6.25
Top Shelf/Cordials .....	\$7.00
Domestic Beer .....	\$4.25
Imported Beer .....	\$4.75
Domestic Draft Beer .....	\$4.00
Imported Draft Beer .....	\$4.25
House Wine .....	\$5.25
Soft Drinks .....	\$2.25
Sparkling Water .....	\$2.50

## PACKAGE BARS

**Standard Brands:** \$9.00 per person for the first hour and \$4.00 for an additional hour (up to 5 hours)

**Premium Brands:** \$11.00 per person for the first hour and \$5.00 for an additional hour (up to 5 hours)

**Top Shelf Brands:** \$13.00 per person for the first hour and \$6.00 for an additional hour (up to 5 hours)

*Requests for bars without mixed drinks will be at the Standard Brands price.*

	<u>STANDARD</u>	<u>PREMIUM</u>	<u>TOP SHELF</u>
VODKA	Smirnoff	Absolut	Grey Goose
RUM	Castillo	Bacardi	Bacardi 8
SPICED RUM		Captain Morgan	Malibu Coconut
GIN	Newport	Tanqueray	Bombay Sapphire
WHISKEY	Canadian Mist	Canadian Club	Crown Royal
SCOTCH	Lauders	Dewars	Chivas Regal
BOURBON	Jim Bean	Jack Daniels	Maker's Mark
TEQUILA	El Toro	Jose Cuervo	Hornitos
SCHNAPPS/MIX	Peachtree	Peachtree	Southern Comfort

\$75.00 charge per bartender if sales are less than \$400.00 per bartender

\$50.00 cashier fee for all cash bars

All bars are stocked with:

Vodka, Rum, Gin, Whiskey, Scotch, Bourbon, Tequila, Beer, Wine, Soft Drinks and Sparkling Water  
(draft beer available at the South Main Bar only)

## PUNCH

Priced per gallon, minimum order two gallons

\*Alcoholic punch requires \$60.00 attendant fee

Fruit Punch	\$19.95
Lemonade Punch	\$19.95
Mimosa Punch*	\$49.50
Apple Cider (in season)	\$19.95

## SODA BAR

Assortment of regular and diet soft drinks

\$5.75

\$60.00 attendant fee

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# WINE LIST

## MERLOT

Turning Leaf	21.95	Clos Du Bois	34.95
Ravenswood	28.95	Echelon	25.95
Bogle	22.95	L de Lyeth	27.95
Kendal-Jackson	33.95	Trentadue	35.95
Blackstone	25.95		

## CABERNET SAUVIGNON

Hardys	21.95	Clos Du Bois	30.95
Hess Select	29.95	L de Lyeth	25.95
Blackstone	24.95	Pedroncelli	29.95
Hess State	49.95		

## REDS

Hardys Shiraz (house)	20.95	Blackstone Pinot Noir	24.95
Ravenswood Red Zinfandel	24.95	Echelon Pinot Noir	27.95
Rosemont Shiraz	24.95	Talbott "Logan" Pinot Noir	39.95
Lyeth Red Meritage	35.95		

## CHARDONNAY

Hardys (house)	20.95	Martin Ray "Angeline"	27.95
Hess Select	25.95	Ravenswood	24.95
Turning Leaf	21.95	Louis Latour Pouilly-Fuisse	32.95
Kendal-Jackson	30.95	Clos Du Bois	25.95
Blackstone	23.95		

## WHITES

Villa Del Borgo Pinot Grigio	23.95	Maso Poli Pinot Grigio	49.95
Nobilo Sauvignon Blanc	25.95	Tin Roof Sauvignon Blanc	24.95
Villa Nova Pinot Grigio	34.95	Joliesse White Zinfandel	15.95
Bogle Sauvignon Blanc	22.95		

## CHAMPAGNE

William Wycliff (house)	22.97	M. Lawrence "US"	29.95
Iron Horse	57.95	Dom Perignon	195.00

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