

Menu

BANQUET/CATERING 2018

Aloft Oklahoma City Downtown - Bricktown

209 North Walnut Avenue
Oklahoma City, OK 73104

1 405 605 2100 aloftoklahomacitybricktown.com

Breakfast

Continental and buffet breakfasts are served with chilled fresh fruit juice, coffee & an assortment of herbal teas.

CONTINENTAL

The Early Mingle \$15

Seasonal sliced fresh fruit & berries
Assorted pastries & muffins with butter & jellies

The Morning Refuel \$18

Seasonal sliced fresh fruit & berries
Assorted pastries & muffins with butter & jellies
Assorted bagels with cream cheese
Assorted granola bars & yogurts

ENHANCEMENTS

Per item/per guest \$6

Sausage, egg & cheese burrito
Ham or sausage, egg & cheese croissant
Bacon or sausage, egg & cheese biscuit
Yogurt, fruit & granola parfaits
Cereal & milk
Oatmeal & toppings
Naked smoothies

BUFFET

15-person minimum. Add a chef-attended omelet station to any breakfast buffet for \$6 per person (plus a \$125 attendant fee)

The Traditional \$18

Fluffy scrambled eggs
Crispy bacon & sausage
Breakfast potatoes
Buttermilk biscuit with butter & jellies

The Aloft Rise & Shine \$21

Seasonal sliced fresh fruit & berries
Assorted pastries & muffins with butter & jellies
Crispy bacon & sausage
Fluffy scrambled eggs
Breakfast potatoes
Biscuits & creamy sausage gravy

The Southern Comfort \$24

Seasonal sliced fresh fruit & berries
Assorted pastries & muffins with butter & jellies
Crispy bacon & sausage
Southern fried country steak with cream gravy
Fluffy scrambled eggs
Breakfast potatoes & cheesy grits
Biscuits & creamy sausage gravy

Sweet & Savory Breakfast \$18

Hand-dipped French toast with maple syrup
Fluffy scrambled eggs
Crispy bacon & sausage
Seasonal fresh fruit & berries

Breakfast

PLATED BREAKFASTS

<p>The Traditional \$20 Scrambled eggs, bacon & sausage, breakfast potatoes & fresh baked biscuits</p> <p>French Toast \$20 Hand battered w/whipped cream, berries & fresh mint</p> <p>Eggs w/Biscuits & Gravy \$18 Fresh baked biscuits w/creamy country style sausage gravy & scrambled eggs</p>	<p>Huevos Rancheros \$23 Flour tortillas w/New Mexico red chili sauce, chorizo scrambled eggs, cheddar jack cheese, pico de gallo & salsa rojo</p> <p>Chicken Fried Steak & Eggs.....\$24 Scrambled eggs w/breakfast potatoes, chicken fried steak, fresh baked biscuits & creamy sausage country gravy</p> <p>Steak & Eggs..... \$28 Grilled flat iron Angus steak w/scrambled eggs, breakfast potatoes & fresh baked biscuits</p>
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Break Bites

All Day Caffeine Fix\$10

Assorted soft drinks & bottled water
Freshly brewed coffee & an assortment of herbal teas

Vintage Milk & Cookies \$12

Assorted freshly baked cookies
Fresh, cold milk
Lemonade or fruit punch
Assorted soft drinks & bottled water
Freshly brewed coffee & an assortment of herbal teas

Sweet & Salty \$13

Assorted cookies and brownies
Mixed nuts
Assorted soft drinks & bottled water
Freshly brewed coffee & an assortment of herbal teas

The Fiesta \$13

Crispy tortilla chips
Queso dip, fire roasted salsa & guacamole
Churros sprinkled with powdered sugar
Assorted soft drinks and bottled water

The Aloft Lighter Side\$14

Fresh fruit skewers with honey yogurt dip
Vegetable crudité with hummus or ranch dressing
Assorted soft drinks & bottled water
Freshly brewed coffee & an assortment of herbal teas

The Mid-Day Munchies\$14

Assorted trail mix packets, granola bars & candy bars
Brownies
Assorted whole fruits
Assorted soft drinks & bottled water

Afternoon Matinee \$15

Assorted candy bars
Salted peanut packets
Freshly popped popcorn
Warm soft pretzel bites with cheese dip
Cracker Jacks
Assorted soft drinks & bottled water

Break Bites

À LA CARTE BREAK OPTIONS

Assorted freshly baked cookies \$36 per dozen
 Freshly baked brownies \$36 per dozen
 Assorted pastries & muffins..... \$36 per dozen
 Large soft pretzels with mustard..... \$42 per dozen
 Assorted breakfast sandwiches \$48 per dozen
 Mini cheesecakes \$40 per dozen
 Lemon bars..... \$40 per dozen

Assorted bags of chips \$3 each
 Cracker Jacks \$3 each
 Salted peanuts or mixed nut packets \$3 each
 Assorted trail mix packets \$3 each
 Assorted candy bars \$3 each
 Assorted whole fresh fruit..... \$3 each
 Assorted individual yogurts..... \$3 each
 Assorted granola bars..... \$3 each

Assorted soft drinks..... \$3 each
 Bottled water \$3 each
 Assorted bottled juices \$3 each
 Gourmet hot tea..... \$3 per bag
 Iced tea \$34 per gallon
 Assorted fruit juices..... \$36 per gallon
 Lemonade or fruit punch..... \$34 per gallon
 Hot chocolate..... \$36 per gallon
 Hot cider \$36 per gallon
 Regular & decaf coffee \$49 per gallon

Note: Individually wrapped à la carte items are charged on consumption.

Lunch

BUFFET LUNCHES

Executive Deli\$24

Hickory smoked turkey breast, top round roast beef & honey ham
 American, Swiss, cheddar & pepper jack cheese
 Fresh cut leaf lettuce, tomatoes, red onions & pickles
 Honey wheat bread, sourdough & croissants
 Assorted potato chips
 Garden salad bar bowl w/assorted dressings
 Soup du jour
 Cole slaw & potato salad
 Fresh baked cookies & brownies

Soup, Salad & Baked Potato Bar\$24

Soup du jour
 Garden salad bar bowl w/assorted dressings
 Jumbo baked potatoes w/butter, sour cream, shredded cheese, chives & bacon bits
 Chili beans, diced grilled chicken, steamed broccoli, cheese sauce
 Corn on the cob
 Fresh baked yeast rolls
 Fresh baked cookies & brownies

Burger & Chicken Sandwich Bar \$27

Garden salad bar bowl w/assorted dressings
 Flame grilled Angus burgers
 Grilled marinated chicken breasts
 Brioche buns
 American, Swiss, cheddar & pepper jack cheese
 Fresh cut leaf lettuce, tomatoes, red onions & pickles
 Applewood smoked bacon, sautéed mushrooms, grilled onions, jalapeños, guacamole, fire roasted green chile
 Baked beans
 Mac & cheese
 Potato chips
 Potato salad & coleslaw
 Assorted desserts

Pasta Bar \$27

Garden salad bar bowl w/assorted dressings
 Bowtie & fettuccini noodles
 Slow simmered marinara & roasted garlic alfredo
 Herb parmesan meatballs & chicken parmesan
 Sautéed zucchini & yellow squash w/fresh basil
 Steamed broccoli & cauliflower w/roasted red bell
 Assorted desserts
 Garlic bread

Taco Bar \$29

Southwest salad bar bowl w/assorted dressings
 Crunchy corn tortilla shells & soft flour tortillas
 Spicy ground beef & diced grilled chicken
 Dos Equis drunken beans
 Cilantro lime rice
 Grilled Mexican street corn
 Shredded lettuce, pico de gallo, cheddar jack cheese, sour cream
 Jalapeños, house made guacamole & salsa rojo
 Chili con queso & tortilla chips
 Churros

BBQ Smokehouse Jr \$29

Garden salad bar bowl w/assorted dressings
 Potato salad & coleslaw
 Slow simmer beans w/brisket burnt ends
 Smoked BBQ brisket
 Grilled BBQ chicken
 Assorted desserts
 Jalapeño cheddar cornbread or fresh baked biscuits

Lunch

PLATED LUNCHES

Deli Wraps \$18

Chicken Caesar, southwest chicken or turkey BLT
 Potato salad
 Fresh cut fruit
 Bag of potato chips
 Fresh baked cookie

Deli Sandwiches \$18

Big BLT, turkey & ham club, roast beef & cheddar or chicken salad croissant
 Potato salad
 Fresh cut fruit
 Bag of potato chips
 Fresh baked cookie

Chicken Caesar Salad \$17

Herb grilled chicken, chopped romaine, grape tomatoes, pepperoncini, croutons & parmesan cheese

Served w/fresh baked rolls & cookies for the table

The Big Cobb \$18

Chopped romaine, herb grilled chicken, bacon, hard cooked egg
 Cucumbers, red onions, cheese, avocado, grape tomato

Served w/fresh baked rolls & cookies for the table

BOX LUNCHES

Deli Boxed Lunch \$19

Turkey, ham, or roast beef sandwiches w/lettuce, tomato, onions & pickles
 Apples, oranges or bananas
 Potato chips
 Fresh baked cookie
 Bottled water

Executive Deli Boxed Lunch \$22

Turkey, ham or roast beef sandwiches w/lettuce, tomato, onions & pickles
 Fresh cut fruit cup
 Pasta salad
 Trail mix
 Potato chips
 Fresh baked cookies
 Bottled water w/drink mix

Salads

BUFFET SALADS

Garden Salad Bar Bowl

Chopped romaine & fresh greens loaded w/grape tomatoes, shredded carrots, red & green bell peppers, English cucumbers, red onion & black olives

Served w/house ranch, assorted dressings, & croutons

Caesar

Chopped romaine w/the following on the side: grape tomatoes, pepperoncini peppers, black olives, parmesan cheese & croutons

Served w/Caesar, house ranch and balsamic vinaigrette

PLATED SALADS

House Signature

Fresh mixed greens wrapped in a belt of cucumber w/red & yellow grape tomatoes, blackberries & shredded carrots

Baby Romaine Caesar

Half a baby romaine heart wedge w/grape tomatoes, pepperoncini, black olives, parmesan cheese & croutons

Steakhouse Wedge

Crisp wedge of iceberg lettuce-topped grape tomatoes, diced cucumbers, diced red onions, bacon bits, hard cooked egg & cheddar jack cheese

Tomato Caprese & Spinach Salad

Sliced hot house tomatoes layered w/fresh mozzarella & basil on a bed of baby spinach drizzled with balsamic reduction

Mix & Match Offerings

Mix & Match Jr. Buffet \$28

Garden salad bar bowl w/assorted dressings
Choose 2 proteins
Choose 1 starch
Choose 1 vegetable
Assorted desserts
Assorted fresh baked bread

Mix & Match Jr. Plated..... \$19

Choose 1 protein, veggie, starch, dessert

Mix & Match Dinner Buffet..... \$38

Garden salad bar bowl w/assorted dressings
Additional cold offering built to match your meal
Soup du jour
Choose 2 proteins
Choose 2 starches
Choose 2 vegetables
Assorted desserts
Assorted fresh baked bread

Mix & Match Plated Dinner

Please inquire for availability
Please inquire for pricing

Mix & Match Offerings

PROTEINS

All proteins come w/chef's choice accompanying sauces

*Denotes only available on the full Mix & Match

Chef's Choice

Chef will pick the most delicious, appropriate and seasonal matches for your meal. Leave the work to us and enjoy!

Chicken & Turkey

Herb grilled chicken breasts
Chili lime chicken breasts
Blackened chicken breasts
Breaded chicken cutlets
Herb roasted bone-in chicken
Chargrilled bone-in chicken
Jamaican jerk bone-in chicken
Mesquite smoked bone-in chicken
Buttermilk fried chicken
Herb roasted turkey breast
Whole slow roasted turkey (sliced breast and pulled dark meat)

Beef

Balsamic grilled flank steak
Chili rubbed skirt steak
Chicken fried steak
Grilled flat iron steak*
Pepper crusted roast beef
Braised beef short ribs*
Slow roasted beef pot roast
Smoked brisket
Tomato glazed meatloaf
Sirloin kebabs*
Prime rib* (+\$10/guest)

Pork

Herb roasted pork loin
Balsamic grilled pork chops
Crispy fried pork chops
Blackened pork chops
Slow braised pulled pork shoulder
Smoked pork spare ribs*
Tender marinated pork kebabs
Spicy Italian sausage & peppers

Fish

Herb crusted Pacific cod
Grilled Atlantic salmon
Herb and white wine salmon
Lemon caper tilapia
Beer battered fried cod
Blackened catfish
Cornmeal crusted fried catfish
Grilled yellowfin tuna*
Lemon rosemary rainbow trout*
Lemon rosemary striped bass*
Flame grilled Mahi Mahi

Shellfish

Crawfish étouffée*
Butter garlic shrimp
Fried jumbo shrimp
Chili lime shrimp
Popcorn shrimp
Blackened shrimp
Shrimp kebabs
Fried calamari
Steamed blue mussels
Fried clam strips
Steamed littleneck clams
Snow crab legs* (+\$11 per guest)

Mix & Match Offerings

STARCH

Chef's Choice

Chef will pick the most delicious, appropriate and seasonal matches for your meal. Leave the work to us and enjoy!

Potatoes

Roasted garlic whipped red potatoes
 Classic peeled sweet cream butter mashed potatoes
 Sour cream & chive mash
 Marble mashed russet & sweet potatoes
 Red pepper mashed potatoes
 Cheddar hash brown casserole
 Rosemary roasted red potatoes
 Twice baked potatoes
 Baked potatoes or baked sweet potatoes
 Cheddar and Swiss potato gratin

Rice

Classic wild rice pilaf w/sage & mirepoix
 Cajun red beans & rice
 Broccoli cheddar rice
 Garden vegetable rice pilaf
 Parmesan & herb risotto
 Sweet pea risotto
 Mushroom & herb risotto
 Spinach & herb risotto
 Broccoli cheddar risotto

Polenta

Creamy parmesan
 Cremini mushroom
 Fire roasted red bell

Beans

Slow simmer ham hock white beans
 Jalapeño simmered pinto beans
 Drunken black beans

Macaroni & Cheese

Classic 3-cheese mac
 Ham and cheddar mac
 Smoked gouda mac
 Jalapeño bacon mac

VEGETABLE

Chef's Choice

Chef will pick the most delicious, appropriate and seasonal matches for your meal. Leave the work to us and enjoy!

Fresh Vegetables

Steamed broccoli w/lemon thyme butter
 Steamed broccoli w/cheddar cheese sauce
 Steamed broccoli & cauliflower w/lemon thyme butter
 Sautéed haricot vert green beans w/bacon and caramelized onions
 Ham hock simmer green beans
 Classic green bean casserole
 Sautéed sweet corn w/caramelized onions, red bell & fresh herbs
 Flame grilled corn on the cob
 Flame grilled garlic asparagus w/lemon & parmesan
 Roasted garlic asparagus w/hollandaise sauce
 Ham hock simmered cabbage
 Ham hock slow simmered turnip & collard greens w/ diced turnips
 Garlic roasted brussels sprouts & baby carrots w/ caramelized onions
 Sautéed brussels sprouts w/bacon & caramelized onions
 Ginger roasted baby carrots
 Sautéed baby carrots & turnips w/lemon thyme butter
 Sautéed zucchini & yellow squash w/basil
 Roasted butternut & acorn squash
 Spaghetti squash w/butter and herbs
 Sweet peas w/bacon & caramelized onions
 Vegetable medley — great blend of the freshest and best vegetables available

Dinner Banquets

DINNER BUFFETS

BBQ Smoke House \$38

Garden salad bar bowl w/assorted dressings
 Potato salad & coleslaw
 Slow simmer beans w/brisket burnt ends
 Mac & cheese
 Classic simmered green beans & bacon
 Corn on the cob
 Smoked BBQ brisket
 Smoked baby back ribs
 Grilled BBQ chicken
 Assorted desserts
 Jalapeno cheddar cornbread or fresh baked biscuits

Tex-Mex Border Grill \$38

Southwest salad bar bowl w/assorted dressings
 Crunchy corn tortilla shells & soft flour tortillas
 Spicy ground beef
 Marinated steak & chicken fajitas
 New Mexico red chili shredded beef enchiladas or green chili chicken enchiladas
 Dos Equis drunken beans
 Cilantro lime rice
 Grilled Mexican street corn
 Shredded lettuce, pico de gallo, cheddar jack cheese, sour cream
 Jalapeños, house made guacamole & salsa rojo
 Chili con queso & tortilla chips
 Churros

Little Italy \$37

Garden salad bar bowl w/assorted dressings
 Bowtie & fettuccini noodles
 Slow simmered marinara & roasted garlic alfredo
 Herb and parmesan meatballs & chicken parmesan
 Spicy Italian sausage w/fennel, peppers & onions
 Lasagna pomodoro
 Sautéed zucchini & yellow squash w/fresh basil
 Steamed broccoli w/roasted red bell
 Assorted desserts
 Garlic bread

Dinner Banquets

PLATED DINNERS

All plated dinners include salads & desserts

<p>Lasagna Pomodoro \$26 Slow simmered marinara, ricotta & mozzarella cheese, spinach & Italian sausage</p> <p>Grilled Chicken Alfredo Primavera \$28 Bowtie pasta, artichoke hearts, sundried tomatoes, spinach & mushrooms</p> <p>Jumbo Shrimp & Asparagus Scampi \$30 Linguini, garlic sautéed shrimp & asparagus, chardonnay sauce</p> <p>Herb Marinated Chicken Breasts \$28 W/wild rice pilaf, grilled asparagus & red pepper coulis sauce</p> <p>Balsamic Grilled Double Cut Pork Chop \$33 W/buttermilk whipped potatoes, grilled asparagus & Burgundy mushroom demi</p> <p>Grilled Atlantic Salmon \$34 W/creamy parmesan risotto, grilled asparagus & lemon chive cream sauce</p> <p>Sirloin Steak \$34 W/buttermilk whipped potatoes, grilled asparagus & Burgundy mushroom demi</p> <p>NY Strip Steak \$39 W/buttermilk whipped potatoes, grilled asparagus & Burgundy mushroom demi</p> <p>Rib Eye Steak \$42 W/buttermilk whipped potatoes, grilled asparagus & Burgundy mushroom demi</p>	<p>Beef Tenderloin \$46 W/buttermilk whipped potatoes, grilled asparagus & Burgundy mushroom demi</p> <p>NY Strip & Salmon \$52 W/a twice baked potato, grilled asparagus & béarnaise sauce</p> <p>Tenderloin & Jumbo Shrimp \$65 Seared beef tenderloin & jumbo shrimp W/a twice baked potato, grilled asparagus & béarnaise sauce</p> <p>Tenderloin Oscar \$65 Seared beef tenderloin topped with lump crab meat W/a twice baked potato, grilled asparagus & béarnaise sauce</p> <p>Surf & Turf \$85 Seared beef tenderloin & Maine lobster tail W/a twice baked potato, grilled asparagus & béarnaise sauce</p>
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Desserts

Chef's Choice

For the freshest, most fitting flavors that match your meal

Let our chefs do the work

NY Cheesecakes

Raspberry, turtle, salted caramel

Chocolate Overload Cake

Layers of moist cake on a cookie crust topped w/rich chocolate mousse

Carrot Cake

Spiced orange cake w/decadent cream cheese icing

Red Velvet Cake

Southern favorite w/cream cheese icing and chocolate shavings

Italian Cream Cake

Layers of yellow cake w/lemon cream

Tiramisu

Italian coffee lady finger cake

Caramel Apple Pie

Classic apple pie w/salted caramel

Bourbon Pecan Pie

Rich buttery pecans w/a hint of bourbon

Peach or Cherry Cobbler

Classic hot cobblers

Reception

TRAYS AND DISPLAYS

Serves 50 people.

Vegetable Crudités	\$200
Fresh seasonal vegetable served with ranch dressing dip	
Cheese & Cracker Tray	\$250
Domestic and imported cheese with assorted crackers	
Fruit Tray	\$225
Seasonal fresh fruit and berries	

COLD HORS D'OEUVRES

50 pieces per order.

Assorted finger sandwiches.....	\$175
Deviled eggs.....	\$175
Assorted pinwheels.....	\$175
Bruschetta	\$200
Cucumber rounds topped with crab, chicken salad or smoked salmon w/herb cream	\$225
Chilled jumbo shrimp shooters with cocktail sauce	\$250
Vegetable crudité shooters with ranch dip.....	\$225
Fresh fruit skewers with honey yogurt dip	\$225
Tomato mozzarella caprese skewers.....	\$175
Hummus martinis.....	\$175
Spinach artichoke martinis	\$225
Prosciutto wrapped melon.....	\$225
Prosciutto wrapped asparagus	\$250

HOT HORS D'OEUVRES

50 pieces per order.

Vegetable spring rolls.....	\$175
Fried ravioli.....	\$175
Stuffed jalapeño poppers	\$175
Crispy mozzarella sticks	\$175
Meatballs (choice of BBQ, Swedish sauce or marinara)	\$200
Grilled vegetable skewers.....	\$175
Buffalo chicken wings	\$200
Chicken quesadillas.....	\$200
Pork and vegetable pot stickers	\$200
Stuffed mushrooms.....	\$200
Mini fried chicken bites with honey mustard dipping sauce	\$200
Coconut shrimp	\$225
Crab cakes	\$250
Grilled beef and vegetable skewer	\$275
Sliders: choice of mini cheeseburger, pulled pork, grilled chicken or assorted	\$275
Chicken skewers: teriyaki or BBQ.....	\$250
Green chili chicken flautas	\$250
Chicken & waffle skewers	\$225
Mini potato skins: classic or blue cheese & bacon	\$175
Bacon wrapped shrimp	\$250
Mac & cheese bites.....	\$175

Reception

HORS D'OEUVRES PACKAGES

All packages are priced per person.

Mexi Fiesta \$9 per person

- Tortilla chips
- Fire roasted salsa
- Warm queso
- Fresh guacamole

Tapas to Go Around \$13 per person

- Toasted pita chips
- Hummus spread
- Gourmet olives
- Vegetable crudités

Bar Munchies \$16 per person

- Mini fried chicken bites with honey mustard, & BBQ or buffalo sauces
- Sliders: cheeseburger or pulled pork
- Buffalo chicken wings

Dip It \$13 per person

- Spinach and artichoke dip
- Baked crab dip
- Queso blanco
- Tortilla chips
- Sliced pita bread

Reception

BEVERAGES

Assorted soft drinks.....	\$3 each
Bottled water	\$3 each
Assorted bottled juices.....	\$3 each
Regular & decaffeinated coffee	\$50 per gallon
Iced tea	\$30 per gallon
Assorted fruit juices.....	\$30 per gallon
Assorted gourmet hot tea.....	\$3 per tea bag

COCKTAILS

Host Bar

Top shelf cocktails	\$8 each
Premium cocktails	\$7 each
Imported beer	\$5 each
Domestic beer.....	\$4 each
House wine.....	\$7 each
Soft drinks.....	\$3 each
Bottled water	\$3 each

Cash Bar

Top shelf cocktails	\$9 each
Premium cocktails	\$8 each
Imported beer	\$6 each
Domestic beer.....	\$5 each
House wine.....	\$8 each
Soft drinks.....	\$4 each
Bottled water	\$4 each

Hourly Bar Options

One Hour - Premium Bar	\$18.00
One Hour - Top Shelf Shelf.....	\$22.00
Two Hour - Premium Bar	\$24.00
Two Hour - Top Shelf Bar.....	\$28.00
Three Hour - Premium Bar	\$30.00
Three Hour - Top Shelf.....	\$34.00

BRANDS

Premium

Smirnoff, Sauza, Grants, Cruzan, Beefeater, Jim Beam, Jack Daniel's

Top Shelf

Absolut, 1800 Silver, Bacardi Superior, Bombay Sapphire, Maker's Mark, Crown Royal

All Day

ALL DAY MEETING PACKAGES

Each option served with all day coffee, hot tea & iced water

OPTION 1

\$75 per person

Continental Breakfast

Sliced seasonal fruits & berries

Assorted muffins & pastries

Assorted yogurts

Assorted juices

AM Break

Granola bars

Selection of whole fruit

Assorted soft drinks & iced tea

Executive Deli

Hickory smoked turkey breast, top round roast beef & honey ham

American, Swiss, cheddar and pepper jack cheese

Fresh cut leaf lettuce, tomatoes, red onions & pickles

Honey wheat bread, sourdough & croissants

Assorted potato chips

Garden salad bar bowl w/assorted dressings

Soup du jour

Cole slaw & potato salad

Fresh baked cookies & brownies

Trail Mix

Freshly popped popcorn, assorted candy bars & crunchy pretzels

Assorted soft drinks & bottled water

Dinner

Pasta bar

OPTION 2

\$85 per person

Traditional Breakfast Buffet

Fluffy scrambled eggs

Crispy bacon and sausage

Breakfast potatoes

Sliced seasonal fruits & berries

AM Beverage Break

Granola bars

Selection of whole fruit

Assorted soft drinks & iced tea

Pasta Bar

Garden salad bar bowl w/assorted dressings

Bowtie & fettuccini noodles

Slow simmered marinara & roasted garlic alfredo

Herb parmesan meatballs & chicken parmesan

Sautéed zucchini & yellow squash w/fresh basil

Steamed broccoli and cauliflower w/roasted red bell

Assorted desserts

Garlic bread

Trail Mix

Freshly popped popcorn, assorted candy bars & crunchy pretzels

Assorted soft drinks & bottled water

Dinner

BBQ smokehouse Jr.