
Banquet Menus

This is just a sampling of menu possibilities. Please consult with your Catering Representative for further details and ideas to accommodate your personal taste.

Breakfast Menu

Continental Breakfasts

Minimum of 25 People

For Groups Under 25, Chef Labor Fee to Apply

Standard Continental Breakfast

- Chilled Assorted Juices
- Sliced Fresh Seasonal Fruit Display
- Freshly Baked Assorted Breakfast Danish Pastries and Muffins
- Served with Butter
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea

Deluxe Continental Breakfast

- Chilled Assorted Juices
- Sliced Fresh Seasonal Fruit Display
- Freshly Baked Assorted Breakfast Danish Pastries and Muffins
- Buttery Croissants
- Assorted Bagels and Cream Cheese
- Served with Butter, Jams, and Jellies
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Tea

Suggested Enhancements to our Continental Breakfast Menu Include:

- "Build Your Own" Yogurt Bar with Assorted Toppings
- Individual Assorted Fruit Yogurts

Hot Breakfast Buffets

Minimum of 50 People

For Groups Under 50, Chef Labor Fee to Apply

- Selection of Chilled Fruit Juices
- Seasonal Sliced Fresh Fruit
- Freshly Scrambled Eggs
- Crisp Bacon and Sausage Links
- Hash Brown Patties or Country Style Potatoes
- Freshly Baked Assorted Danish Pastries and Muffins
- Served With Butter
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Hot Tea

Suggested Enhancements to Our Hot Breakfast Menu Include:

- Addition of Diced Ham, Chives and Cheddar Cheese to Eggs
- Cheese Blintzes with Blueberries and Sour Cream
- French Toast with Warm Maple Syrup

Brunch Buffets

Minimum of 50 People

For Groups Under 50, Chef Labor Fee to Apply

Executive Brunch Buffet

- Selection of Chilled Fruit Juices
- Seasonal Sliced Fresh Fruit
- Freshly Scrambled Eggs with Chives
- Crisp Bacon and Sausage Links
- French Toast with Warm Maple Syrup
- Country Style Potatoes
- Sliced Hickory-Smoked Ham or Roast Beef
- Freshly Baked Croissants, Danish Pastries and Muffins
Served with Butter, Jams and Jellies
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Hot Tea

Deluxe Brunch Buffet

- Selection of Chilled Fruit Juices
- Fresh Fruit Salad
- Nova Scotia Salmon, Bagels, Cream Cheese and Sliced Onions
Served with Sliced Tomatoes
- Freshly Scrambled Eggs with Diced Bell Peppers
- Crisp Bacon and Hickory-Smoked Ham
- French Toast with Warm Maple Syrup
- Cheese Blintzes with Blueberries and Sour Cream
- Country Style Potatoes
- Freshly Baked Croissants, Danish Pastries and Muffins
Served with Butter, Jams and Jellies
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Hot Tea

Suggested Enhancements to our Brunch Menu include:

- Chef Carved Ham
- Carver Fee Applies

Break Enhancers

Break Enhancer Selections are A La Carte

- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea
- Orange , Tomato, Grapefruit, Apple, Cranberry and Pineapple Juices
- Individual Tropicana Twisters

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- Tropical Fruit Punch or Lemonade
 - Assorted Soft Drinks
 - AquaFina Bottled Water
 - Assorted Danish Pastries and Muffins
 - Buttery Croissants or Bagels with Cream Cheese
 - Assorted Freshly Baked Cookies or Brownies
 - Petit Fours and French Pastries
 - Basket of Potato Chips Served with French Onion Dip
 - Tortilla Chips Served with Salsa
 - Fresh Popped Popcorn
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Lunch Menu

Deluxe Boxed Lunch Selections

Minimum of 20 Per Selection

For Groups Under 20, Chef Labor Fee to Apply

Box Lunch #1

- Ham and Swiss or Turkey and Cheddar on a Freshly Baked Kaiser Roll
- Potato Chips
- Seasonal Whole Fruit
- Chocolate Chip Cookie
- Condiments and Plastic Ware

Box Lunch #2

- Ham and Swiss, Roast Beef and Cheddar or Turkey and Jack on a Freshly Baked Croissant
- Potato or Tortilla Chips
- Seasonal Whole Fruit
- Chocolate Chip Cookie
- Candy Selection
- Condiments and Plastic Ware

Suggested Enhancements to our Boxed Lunch Menu Include:

- Assorted Soft Drinks
 - Bottled Water
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Deli Lunch Buffet

Minimum of 30 People

For Groups Under 30, Chef Labor Fee to Apply

- Tossed Garden Greens with Assorted Dressings
- Red Skinned Potato Salad
- Traditional Coleslaw
- Sliced Roast Beef, Ham and Turkey Breast
Swiss and Cheddar Cheeses
Tomato, Pepperoncini, Lettuce and Pickles

Served with Spicy Brown Mustard and Mayonnaise
Assortment of Freshly Baked Rolls and Sliced Breads

- Daily Selections of Desserts
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Suggested Enhancements to our Deli Lunch Menu Include:

- Assorted Soft Drinks
 - Bottled Water
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All American Lunch Buffet

Minimum of 50 People

For Groups Under 50, Chef Labor Fee to Apply

- Tossed Garden Greens with Assorted Condiments and Dressings
- Chilled Pasta Salad
- Fresh Fruit Salad
- Herb Baked Chicken Breast
- Roast Beef (Pre-Sliced) with Bordelaise Sauce
- Seasonal Fresh Vegetable Medley
- Chef's Selection of Potato, Rice or Pasta
- Freshly Baked Rolls and Butter
- Baker's Pride Pastry Selections
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Suggested Enhancements to our All American Lunch Buffet Include:

- Meat Substitution of Roast Prime Rib with Natural Au Jus and Creamed Horseradish
Carver Fee Applies
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Barbecue Lunch Buffet

Minimum of 50 People

For Groups Under 50, Chef Labor Fee to Apply

- Tossed Garden Greens with Assorted Condiments and Dressings
 - Traditional Cole Slaw
 - Red Skinned Potato Salad
 - Raspberry BBQ Chicken
 - Baby Back Ribs
 - Ranch Style Beans
 - Roasted Red Potatoes
 - Corn-on-the-Cob
 - Corn Muffins
 - Warm Apple and Peach Cobblers
 - Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea
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A Taste Of Italy Lunch Buffet

Minimum of 50 People

For Groups Under 50, Chef Labor Fee to Apply

- Traditional Caesar Salad
 - Cucumber, Tomato & Red Onion Salad
 - Penne Pasta with Grilled Chicken, Fresh Tomatoes and Basil
 - Homemade Spinach & Mushroom Manicotti
 - Topped with Marinara and Mozzarella Cheese
 - Fresh Italian Vegetable Medley
 - Assorted Rolls and Breadsticks
 - Tiramisu and Cannolis
 - Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea
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South of the Border Lunch Buffet

Minimum of 50 People

For Groups Under 50, Chef Labor Fee to Apply

- Mixed Greens with Baked Flour Tortilla Chips, Santa Fe Ranch Dressing
 - Tomato Jalapeno Salad with Cilantro Vinaigrette
 - Mini Beef and Bean Burritos
 - Build-Your-Own Chicken and Beef Taco and Tostada Bar
 - Spanish Rice and Vegetarian Refried Beans
 - Fresh Tortilla Chips with Traditional and Black Bean Salsa
 - Caramel Flan and Tres Leche Torte
 - Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea
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Hot Plated Luncheons

Minimum of 25 People per Selection

For Groups Under 25, Chef Labor Fee to Apply

All Entrees are Served with:

- Tossed Green Salad
- Seasonal Fresh Vegetable
- Chef's Selection of Potato or Rice
- Freshly Baked Rolls with Butter
- Daily Dessert Selection
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Entrees Include:

- **Open Face Rib Eye on Garlic Sourdough**
Topped with Sautéed Onions and Mushrooms
- **Grilled Tequila Lime Chicken**
Boneless, Skinless Breast of Chicken with Tequila Lime Cream Sauce
- Sliced London Broil
- Grilled Breast of Chicken Teriyaki or Marsala

Suggested Enhancements to our Hot Plated Luncheon Menu Include:

- Assorted Soft Drinks
- Bottled Water

Chilled Plated Luncheons

Minimum of 25 People per Selection

For Groups Under 25, Chef Labor Fee to Apply

All Entrees are Served with:

- Freshly Baked Rolls and Butter
- Daily Dessert Selection
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea
- **Roasted Breast of Chicken**
Served on a Bed of Belgian Endive
Served with Marinated Artichokes, Tomatoes and Hearts of Palm
- **Pasta Primavera Salad**
Tri-Color Chilled Pasta with Bay Shrimp, Tomatoes, Mushrooms and Broccoli
- **Trio Salad**
Chicken, Tuna and Egg Salads, Fresh Fruit Garnish
Served with a Freshly Baked Croissant
- **English Deli Plate**
Sliced Roast Beef, Turkey and Cheeses
Served with White Asparagus, Tomato, Artichokes, Relishes and Appropriate Condiments

Suggested Enhancements to our Chilled Plated Luncheons Include:

- Assorted Soft Drinks
- Bottled Water

Hors D'Oeuvre Displays

Minimum of 30 People

When planning your cocktail party, we take into consideration many factors to determine ideal quantities. For your convenience, we have come up with the following packages:

Mid Afternoon	9 Pieces per person
Reception	12 Pieces per person
Evening	14 Pieces per person
Late Evening	10 Pieces per person

By choosing from the following selections of hot and cold hors d'oeuvres, a beautiful and tempting hors d'oeuvres display can be created.

Hand Passed Service is available for Cold Hors D'Oeuvres

Hot Hors D'Oeuvres

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- Meat Balls (Sweet & Sour, Barbecue or Swedish)
 - Italian Sausage
 - Assorted Mini Quiche
 - Baby Back Ribs
 - Fried Coconut Shrimp with Tequila Lime Cocktail Sauce
 - Chicken Fingers Served with Ranch and Honey Mustard Dips
 - Scallops Wrapped in Bacon
 - Hot Nachos
 - Chicken Wings (Buffalo, Teriyaki or Barbecue Style)

Cold Hors D'Oeuvres

- Stuffed Phyllo Triangles
- Marinated Asparagus Rolled in Ham
- Garden Vegetable Basket with Ranch Dressing
- Seasonal Sliced Fruit Display with Yogurt Dipping Sauce
- Assorted Chef's Special Canapés
- Domestic Cheese and Cracker Display
- Mexican 7-Layer Dip
- Mini Deli Tray

Reception Selections

Each Serves 75 People

Imported & Domestic Cheese Display

- Brie, Smoked Gouda, Monterey Jack, Sharp Cheddar and Italian Herb Cream Cheese, Surrounded by a Variety of Crackers

The Garden of Eden

- Fresh Broccoli, Cauliflower, Carrots, Celery Stick and Black Olives
- Southwestern Ranch Dip

Deluxe Vegetable Display

- Marinated Artichokes, Asparagus, Green Beans, Button Mushrooms, Celery and Carrot Sticks
- Lemon Herb Dip

Fresh Fruit Display

- Assortment of Sliced Seasonal Fresh Fruits
- Raspberry Yogurt Dipping Sauce

7 Layer Dip

- Layered Vegetarian Refried Beans, Guacamole, Sour Cream, Cheddar Cheese, Black Olives, Diced Tomatoes and Grilled Sweet Onions
- Served with Yellow Corn Tortilla Chips

Spinach Artichoke Dip

- Warm Spinach, Artichokes and Mushrooms
- Accompanied by Sliced Baguettes and Crackers

Food Theatre

To Compliment Hors D'Oeuvre Display
Minimum of 50 People

Add drama to your reception with one or more of the following performance stations. They are a fun way for your guests to be more involved in the event. Our skilled personnel make a showcase of the preparation and service. Attendant and Chef Fee apply to each selection (Note: Stations may be added to an hors d'oeuvres package or alone with a minimum of 3 stations)

Chinese Stir-Fry Station

- An Array of Freshly Cut Vegetables, Bean Sprouts, Water Chestnuts, Pea Pods and Chicken
- Steamed Rice, Teriyaki and Soy Sauces
- Shrimp can be added for an additional fee

Ole Taco/Burrito Or Quesadilla Bar

- Cooked to Order with an Assortment of Toppings to Include: Tomatoes, Sour Cream, Olives, Guacamole, Salsa, Cheese, Jalapenos, and Green Onions, Refried Beans and Salsa

Little Italy Pasta-Pasta

- Selections of (3) al-dente' Pastas
- Pesto, Creamy Alfredo and Hearty Marinara Sauces
- Garlic Bread Sticks
- Freshly Grated Parmesan and Romano Cheeses

Carving Station

- Served with Silver Dollar Rolls and Appropriate Condiments

Meat Selections include:

- Whole Roast Turkey or Pork Tenderloin
- New York Strip

Dinner Menu

All American Dinner Buffet

Minimum of 50 People

For Groups Under 50, Chef Labor Fee to Apply

- Tossed Garden Greens with Assorted Condiments and Dressings
- Seasonal Sliced Fresh Fruit

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- Roasted Vegetable Salad
 - Chicken Marsala
 - Sliced Roast Beef with Bordelaise Sauce (Pre-Sliced)
 - Seasonal Fresh Vegetable Medley
 - Chef's Selection of Potato or Rice
 - Pasta Du Jour
 - Freshly Baked Rolls and Butter
 - Baker's Pride Pastry Selections
 - Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Suggested Enhancements to our All American Dinner Buffet Include:

- Meat Substitution of Roast Prime Rib with Natural Au Jus and Creamed Horseradish
Carver Fee Applies
- Assorted Soft Drinks
- Bottled Water

South Of The Border Dinner Buffet

Minimum of 50 People

For Groups Under 50, Chef Labor Fee to Apply

- Mixed Greens with Baked Flour Tortilla Chips, Santa Fe Ranch Dressing
- Tomato Jalapeno Salad with Cilantro Vinaigrette
- Black Bean and Corn Salad
- Seasonal Fresh Fruit Salad
- Mini Beef and Bean Burritos
- Beef and Chicken Fajitas
- Served with Fresh Flour Tortillas, Shredded Cheese, Lettuce, Salsa, Sour Cream and Guacamole
- Homemade Cheese Enchiladas
- Spanish Rice
- Fresh Tortilla Chips with Traditional and Black Bean Salsa
- Caramel Flan and Tres Leche Torte
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Suggested Enhancements to our South of the Border Dinner Buffet Include:

- Assorted Soft Drinks
- Bottled Water

A Taste Of Italy Dinner Buffet

Minimum of 50 People

For Groups Under 50, Chef Labor Fee to Apply

- Traditional Caesar Salad
- Antipasto of Mixed Greens Surrounded by Salami, Provolone and Mozzarella Cheese, Black Olives, and Red Peppers Drizzled with Vinaigrette
- Cucumber, Tomato & Red Onion Salad
- Sliced Seasonal Fruit
- Penne Pasta with Shrimp, Fresh Tomatoes and Basil

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- Chicken Picatta with Lemon Butter Caper Sauce
 - Eggplant Parmesan
 - Fresh Italian Vegetable Medley
 - Garlic Roasted Potatoes
 - Assorted Rolls and Breadsticks
 - Tiramisu, Cannolis, Fruit Tarts and Chocolate Torte
 - Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Suggested Enhancements to our A Taste of Italy Dinner Buffet Include:

- Assorted Soft Drinks
 - Bottled Water
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Served Plated Dinner Service

Minimum of 25 People

For Groups Under 25, Chef Labor Fee to Apply

All Dinner Entrees are served with Chef's choice of Potato, Rice or Pasta, Seasonal Fresh Vegetables, Freshly Baked Rolls and Butter, Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Choice of Salad and Daily Dessert Selection

Appetizer Suggestions to Enhance Your Meal

- Soup Du Jour, Assortment of Crackers
- Chilled Fresh Fruit Display
- Shrimp Cocktail with Brandied Cocktail Sauce

Salad Selections (Choice of One)

- Fresh Garden Greens with Tomato, Olive and Cucumber, Garden Herb Dressing
 - Baby Field Greens with Assorted Toppings, Italian Vinaigrette
 - Traditional Caesar Salad, Romaine Lettuce with Sourdough Croutons and Caesar Dressing
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Dinner Entrée Selections

Minimum of 25 People

For Groups Under 25, Chef Labor Fee of \$100.00 to Apply

Tequila Lime Chicken

- Marinated Chicken Breast with Tequila Lime Cream Sauce

Chicken Marsala

- Chicken served with Mushrooms and Marsala Wine

Chicken Picatta

- Light Lemon Sauce with Garlic and Capers

Grilled Chicken Breast

- Snow Peas, Tomatoes, Garlic and White Wine

Supreme of Chicken

- Chicken Breast Stuffed with Asparagus

Chicken Italiano

- Roasted Red Peppers, Roasted Garlic and Smoked Mozzarella

Roasted Pork Tenderloin

- Dijon Peppercorn Sauce

Holiday Feast

- Fresh Turkey with Homemade Stuffing and Cranberry Sauce

Rack of Lamb

- Grilled Pomegranate Glazed

Roasted Prime Rib

- Natural Au Jus and Creamed Horseradish

Petite Filet Mignon

- Sauce Bearnaise

Celebration Sample Menu

- Wild Greens with a Parmesan
- Crisp Cranberry Walnut Vinaigrette
- Petit Filet Mignon with Bernaise Sauce

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- Chicken Breast Stuffed with Sage Dressing, Sauce Supreme
- Long Grain White and Wild Rice Blend
- Tomato a la Florentine
- Assortment of Freshly Baked Rolls and Butter Rosettes
- Hazelnut Croquante with Seasonal Berries
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Iced Tea

Beverage Menu

Thomas and Mack Center Proudly Features the Following Brands:

- Budweiser
- Bud Light
- Coors
- Coors Light
- Corona
- Heineken
- Amstel Light
- Grey Goose
- Ketel One
- Smirnoff
- Patron
- Jose Cuervo Gold
- Bacardi
- Tanqueray
- Beefeater
- Chivas
- Crown Royal
- Jack Daniel's

Cocktail Packages

- Prices are Based on Unlimited Consumption for Two (2) Hours

Premium Package

- Premium Brand Cocktails
- Imported and Domestic Beers
- House Wines
- Fruit Juices
- Assorted Soft Drinks
- Spring Water

Call Package

- Call Brand Cocktails
- Domestic Beers
- House Wines
- Fruit Juices
- Assorted Soft Drinks
- Spring Water

Hosted or Cash Bar

Prices are Per Drink and Based on Consumption

- Premium Brand Cocktails
- Call Brand Cocktails
- Imported Beers
- Domestic Beers
- House Wines
- Fruit Juices
- Assorted Soft Drinks

- AquaFina Bottled Water

*** Wine List Available Upon Request**

Tailgate Menu

Available During Football Season

The following items may be chosen in any combination to develop a menu suited to your preferences. All Tailgates are buffet service with disposable plates, flatware and glasses. Prices will be quoted on an individual basis for the rental of tables, chairs, decorations, etc.

Entrees:

- Cold or Hot Fried Chicken
- Hamburgers with “All the Fixins”
- Hot Dogs with “All the Fixins”
- Grilled Italian Herbed Chicken Breast
- Chicken with Raspberry BBQ Sauce
- Grilled Italian & Polish Sausage with Peppers and Onions on Hoagie Rolls

Salads: (choose 2)

- Cole Slaw
- Pasta Salad
- White Potato Salad
- Red Russet Dill Potato Salad
- Tomato, Cucumber & Red Onion with Basil Vinaigrette

Fruit: (choose 1)

- Whole Fruit Basket
- Fresh Fruit Bowl

Snacks: (choose 1)

- Potato Chips
- Tortilla Chips and Salsa
- Mini Pretzels
- Fresh Popped Popcorn

Desserts: (choose 1)

- Assorted Sheet Cake
- Freshly Baked Cookies
- Fudge Nut Brownies

Suggested Enhancements to our Tailgate Menu Include:

- Assorted Soft Drinks, \$2.50 Each
- Bottled Water, \$3.00 Each