

CONTINENTAL BREAKFASTS

TRADITIONAL CONTINENTAL BREAKFAST

*Freshly Squeezed Orange, Apple and Grapefruit Juice
Danish, Muffins, Croissants, Sliced Breakfast Breads, Butter and Preserves
Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$ 12.25*

*Add Sliced Seasonal Fresh Fruits and Berries
\$ 2.00 additional*

*Add Toasted Bagels and Cream Cheese
\$ 1.00 additional*

DELUXE CONTINENTAL BREAKFAST

*Freshly Squeezed Orange, Apple and Grapefruit Juice
Danish, Muffins, Croissants, Sliced Breakfast Breads, Butter and Preserves
Smoked Salmon, Bagels, Capers and Cream Cheese
Sliced Seasonal Fresh Fruits and Berries
Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$ 16.25*

HEALTHY CONTINENTAL

*Freshly Squeezed Orange, Apple and Grapefruit Juice
Danish, Muffins, Croissants, Sliced Breakfast Breads
Apple Butter, Butter
Granola with 2% Milk, Yogurt
Sliced Seasonal Fresh Fruits and Berries
Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$ 15.00*

*Add Toasted Bagels and Low Fat Cream Cheese
\$ 1.00 additional*

All Continental Breakfasts are served buffet style. Minimum charge of 25 guests for buffet.
All buffets are priced for a maximum of 1 ½ Hours.

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

PLATED BREAKFASTS

*All Breakfasts Include Freshly Squeezed Orange, Apple or Grapefruit Juice
Croissants, Sliced Breakfast Breads, Butter and Preserves
Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

THE ALL AMERICAN

Seasonal Berry Compote

*Scrambled Eggs with Mushrooms
and Cheddar Cheese
Breakfast Potatoes*

*Choice of One: Ham, Bacon
or Roasted Italian Sausage*

\$ 15.00

THE BISHOP'S BREAKFAST

Sliced Seasonal Melon

*Blueberry Pancakes with
Warm Maple Syrup*

or

*Cinnamon French Toast with
Toasted Almond and Raspberry-Maple Syrup*

*Choice of One: Ham, Bacon,
or Roasted Italian Sausage*

\$ 14.75

THE SPA BREAKFAST

Toasted Granola, 2% Milk

*Fruit and Berry Plate
with Yogurt*

Oat Bran Muffins and Apple Butter

\$ 13.75

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

BREAKFAST BUFFETS

SANTA FE BREAKFAST

*Freshly Squeezed Orange, Apple and Grapefruit Juice
Danish, Muffins, Croissants and "Fruit" Breads with Preserves and Honey
Sliced Seasonal Fresh Fruits and Berries
Breakfast Burrito Station with Scrambled Eggs and Bacon
Chef's Potatoes and Ranchera Sauce
Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

\$ 17.50

AMERICAN BREAKFAST BUFFET

*Freshly Squeezed Orange, Apple and Grapefruit Juice
Danish, Muffins, Croissants, Sliced Breakfast Breads and Bagels
Butter, Preserves and Bagel Spreads
Sliced Seasonal Fresh Fruits and Berries
Scrambled Eggs with Cheddar Cheese and Tomato Concassé
Cinnamon Swirl French Toast with Toasted Walnuts and Cranberry Chutney
Choice of One: Ham, Bacon or Roasted Italian Sausage
Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

\$ 22.00

ADDITIONAL ENHANCEMENTS TO BREAKFAST BUFFETS

Assorted Cold Cereals, Granola, Milk and Yogurt

\$ 3.50

Omelet Station

*Onions, Cheddar and Smoked Gouda Cheese, Roasted Peppers, Bay Shrimp
Diced Ham, Wild Mushrooms, Grilled Vegetables*

\$ 5.00

Croissant Sandwich with Scrambled Eggs, Ham and Cheese

\$ 4.50

Smoked Salmon with Bagels, Cream Cheese and Capers

\$ 5.00

A \$100.00 Culinary Fee will be applied to Omelet Stations.

Minimum charge of 25 guests for buffet

All buffets are priced for a maximum of 1 ½ Hours.

Above prices are subject to 6.125% sales tax and 20% service charge.

Prices are subject to change.

MEETING REFRESHMENTS

Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$ 35.00 per gallon

Soft Drinks \$ 3.00 each

Mineral Water \$ 3.00 each

Passion Fruit Ice Tea or Freshly Squeezed Lemonade \$ 26.00 per gallon

Freshly Squeezed Orange, Apple or Grapefruit Juice \$ 25.00 per gallon

Danish, Muffins, Croissants and Breakfast Breads \$ 37.00 per dozen

Bagels with Cream Cheese \$ 31.00 per dozen

Oatmeal, Chocolate Chip, Peanut Butter and White Chocolate Macadamia Nut Cookies
\$ 27.00 per dozen

Cookies and Brownies \$ 27.00 per dozen

Seasonal Fresh Fruit Skewers with Yogurt Dressing \$ 28.00 per dozen

Warm Jumbo Pretzels with Assorted Mustards \$26 per dozen

Mixed Nuts \$ 26.00 per pound

Deluxe Ice Cream Bars \$ 3.50 each

Caramel or Butter Popcorn \$ 15.00 per pound

Chocolate Truffles \$ 38.00 per dozen

Granola Bars \$ 3.50 each

Assorted Candy Bars \$ 2.00 each

Biscochitos \$ 20.00 per dozen

Salsa Fresca with Tri-Color Tortilla Chips \$ 24.00 per quart

Guacamole with Tri-Color Tortilla Chips \$ 36.00 per quart

Chile Con Queso with Tri-Color Tortilla Chips \$ 32.00 per quart

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

THEME BREAKS

CHOCOLATE LOVER'S DELIGHT

*Double Fudge Brownies and Chocolate Chip Cookies
Chocolate Dipped Strawberries
Assortment of Miniature Chocolate Candy Bars
Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

\$ 12.50

EL CONQUISTADOR

*Chips, Salsa, Guacamole, Chile con Queso Dip, Black Olives, Sour Cream
Assorted Soft Drinks and Iced Tea*

\$ 8.50

POWER BREAK

*Fruit Smoothies and Frozen Yogurt Bars
Power Bars and Granola Bars
Orange Wedges, Mineral Water
Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

\$ 12.00

*Enhance your break with **Chair Massages** for your Attendees - \$ 40 per half hour*

or

*a **Stretch Instructor** from ShaNáh Spa for \$ 50 per half hour*

MORNING COFFEE BREAK

Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$ 5.00

AFTERNOON BEVERAGE BREAK

Assorted Soft Drinks, Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Teas

\$ 7.50

Above prices are subject to 6.125% sales tax and 20% service charge.

Prices are subject to change.

LUNCHEON APPETIZERS

SOUPS

*Seven Onions
Crushed Smoked Tomato and Fresh Cream
Corn Chowder
Mushroom and Apple
Cognac and Lobster Bisque*

\$ 3.50 per cup

SALADS

Romaine Lettuce, Grilled Eggplant, Feta Cheese, Chipotle Vinaigrette \$ 4.75

*Frisée, Romaine and Mixed Greens with Yellow and Red Pear Tomato,
Passion Fruit Vinaigrette \$ 5.75*

Asian Spinach, Orange Sections, Lo Mein Noodles, Miso Dressing \$ 5.00

*La Rosa and Red Leaf Lettuce, Caramelized Red Onions, Fried Tortilla Strips,
Black Bean Vinaigrette, \$ 5.25*

Caesar Salad with Traditional Caesar Dressing and Parmesan Croutons \$ 5.25

*Mesclun, Candied Walnuts, Bleu Cheese, Sliced Pears,
Mango Vinaigrette \$ 5.75*

PASTA APPETIZERS

*Cheese Filled Ravioli, Sautéed Portobello Mushrooms,
Long Cut Chive Garnish, Tomato/Ginger Cream \$ 6.00*

*Penne, Grilled Salt Water Prawns,
Sun-Dried Tomato Cream \$ 6.50*

*Rotini, Asparagus Tips, Prosciutto,
Saffron/Habanero Sauce \$ 5.75*

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

LUNCHEONS

*All Luncheons Include Freshly Baked Bread & Butter,
Columbian Coffee & Decaffeinated Coffee and Iced Tea*

ENTRÉES

*Grilled Chicken Breast, Artichoke Heart, Bean and Olive Ragout. Saffron Risotto and
Fresh Seasonal Vegetables
\$ 18.00*

*Petite Filet in Merlot/Veal Sauce with Mashed Potatoes, Wild Mushroom Ragout and
Fresh Seasonal Vegetables
\$ 26.00*

PASTA ENTRÉES

*Penne Pasta with Grilled Salt Water Prawns,
Sun-Dried Tomato-Poblano Cream Sauce
\$ 18.75*

*Cheese Filled Ravioli, Sautéed Portobello Mushrooms,
Long Cut Chive Garnish, Tomato-Ginger Cream Sauce
\$ 17.50*

*Rigatoni with Grilled Italian Sausage, Pine Nuts,
Basil Tomato Sauce
\$ 18.25*

SALAD ENTRÉES

*Grilled Salmon with Fennel and Coriander, Yukon Gold Potato Salad
Mixed Greens, Asparagus, Olives, Pink Grapefruit Dressing
\$ 20.00*

*Roasted Marinated Chicken Breast
Three Potato Salad, Arugula, Basil, Roasted Red & Green Bell Peppers,
Feta Cheese, Onion Rings, Papaya-Rosemary Dressing
\$ 20.50*

*Caesar Salad with Traditional Caesar Dressing and Parmesan Croutons
with Grilled Chicken Breast \$ 16.00, with Grilled Shrimp \$ 17.50*

VEGETARIAN ENTRÉES

*Marinated Portobello Mushroom filled with Smoked Eggplant Mousse,
Black Beans, Spinach and Carrots
\$ 17.50*

*Vegetarian Purse of Phyllo Dough filled with Asparagus, Wild Mushrooms,
Julienne of Vegetables, served with Mustard-Lime Sauce
\$ 18.50*

*Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.*

LUNCHEON BUFFETS

Served 11 am - 3 pm

SALAD AND PASTA BUFFET

*Smoked Salmon and Penne Pasta with Sun-dried Tomato Sauce
Cheese Tortellini with Pesto-Cream Sauce
Fettuccine Alfredo with Grilled Chicken*

Choice of 3 Salads:

*Mixed Field Greens with Herb Vinaigrette, Grilled Vegetable Salad
Baby Red Potato Salad, Asian Chicken Salad, Caesar Salad*

*Garlic Bread and Sliced Olive Loaf
Tiramisu and Fruit Tarts*

*Columbian Coffee, Decaffeinated Coffee and Herbal Iced Tea
\$ 19.00*

SANTA FE BUFFET

*Tri-color Tortilla Chips and Freshly Prepared Salsa
New Mexico Field Greens Salad with Jicama and Bell Pepper*

*Beef and Chicken Fajitas, Flour Tortillas
Cheese Enchiladas with Red & Green Chile Sauce*

Guacamole, Sour Cream, Salsa Fresca, Traditional Mexican Rice and Black Beans

Traditional Flan

*Columbian Coffee, Decaffeinated Coffee and Herbal Iced Tea
\$ 25.00*

add Tamales for \$ 2.00

DELI BUFFET

*Roasted Red Pepper-Garlic Soup
Mixed Field Greens with Tomato and Cucumber, Chipotle Dressing
Mexican Pasta, Yukon Gold Potato Salad*

*Smoked Ham, Salami, Smoked Turkey, Roasted Sirloin
Cheddar, Swiss, Boursin Spread
Sliced Tomatoes, Onions, Kosher Dill Pickles and Condiments
Assorted Sandwich Breads and Rolls*

Assorted Cookies and Brownies

*Columbian Coffee, Decaffeinated Coffee and Herbal Iced Tea
\$23.50*

A \$100. Culinary Fee will be applied to attended stations.

Minimum charge of 25 guests for buffet

All buffets are priced for a maximum of 1 ½ Hours.

Above prices are subject to 6.125% sales tax and 20% service charge.

Prices are subject to change.

BOXED LUNCHES

All Boxed Lunches Include Bottled Water or Soft Drink

VEGETARIAN BOXED LUNCH

*Sliced Roma Tomatoes, Fresh Grilled Vegetables, Fresh Italian Mozzarella Cheese
Extra Virgin Olive Oil and Basil Tapenade
Served on Tortilla Wrap*

*Pasta Salad
Whole Fresh Fruit
Freshly Baked Cookie
\$ 14.50*

GRILLED CHICKEN BOXED LUNCH

*Roasted Chicken Breast, Swiss Cheese
Sun-dried Tomato Pesto, Mixed Field Greens and Cucumber
Served on Focaccia Bread*

*Cole Slaw
Whole Fresh Fruit
Granola Bar
\$ 15.50*

ROAST BEEF BOXED LUNCH

*Roast Beef, Sharp Cheddar Cheese
Horseradish Cream, Sliced Tomato
Served on Tortilla Wrap*

*Potato Salad
Whole Fresh Fruit
Fudge Brownie
\$ 16.75*

SMOKED TURKEY BOXED LUNCH

*Smoked Turkey Breast, Herbed Cream Cheese
Red Onion, Lettuce, Sun-dried Tomato Spread
Served on a Large Croissant*

*Potato Chips
Whole Fresh Fruit
Freshly Baked Cookie
\$ 15.00*

Boxed Lunches are intended to be ordered as one choice for the entire group.
For two choices, add \$ 2.00 per boxed lunch. For three choices, add \$ 3.00 per boxed lunch.

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

DESSERTS

SIGNATURE LUNCHEON DESSERTS

Served 11 am - 3 pm

*Traditional Bread Pudding
Caramel Sauce, Fresh Fruit Garnish*

*Traditional Cheesecake
Pecan Crisps, Vanilla Sauce*

*Burned Sugar Vanilla Flan
Cookie and Fruit Garnish*

*Seasonal Fresh Berry Cocktail
Rhubarb Sauce, Cookie Garnish*

\$ 5.00

GOURMET DESSERTS

Served Any Time

*Red Wine Poached Pear
Chambord and Vanilla Sauce*

*Dark Chocolate Mousse Cake
Raspberry Coulis*

*Soft Centered Chocolate Tart
Chocolate-Whiskey Sauce*

*Traditional Crème Brûlée
Fresh Fruit Garnish*

\$ 7.00

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

RECEPTION

All items are priced per dozen

Hot hors d'Oeuvre

Spanakopita \$ 26.00

Crab Cakes with Red Pepper Aioli \$ 38.00

Shredded Beef Empanadas \$ 26.00

Mesquite Grilled Chicken Roulade \$ 26.00

Baby Lamb Chops with Port Poached Cranberry Relish \$ 43.00

Coconut Shrimp with Pineapple-Jalapeño Sauce \$ 40.00

Salmon Canapé Topped with Capers and Lemon Sauce \$ 26.00

Beef Satay with a Spicy Peanut Sauce \$32.00

Cold hors d'Oeuvre

Assorted Sushi and Sashimi \$21

Chilled Prawns, Vodka Horseradish Cocktail Sauce \$ 40.00

Mushroom Cup Filled with Crabmeat \$ 28.00

Smoked Salmon Canapé Garnished with Dill \$ 29.00

Tuna, Capers, Red Onion & Herb Crêpes \$ 29.00

Asparagus Wrapped with Prosciutto and Red Pepper \$ 35.00

Grilled Vegetable Canapé Garnished with Asiago Cheese \$ 22.00

Mini-Tostadas Filled with Shrimp Ceviche, Garnished with Avocado \$ 22.00

Endive Leaves Filled with Smoked Chicken, Walnut and Cranberry Relish \$ 28.00

Above prices are subject to 6.125% sales tax and 20% service charge.

Prices are subject to change.

RECEPTION DISPLAYS

Classic Chile con Queso with Tri-Color Tortilla Chips

\$ 32. per quart

Salsa Fresca with Lime and Cilantro served with Tri-Color Tortilla Chips

\$ 24. per quart

Santa Fe Style Guacamole served with Tri-Color Tortilla Chips

\$ 36. per quart

Antipasto Tray

Small \$ 95. (Serves 25) Medium \$ 175. (Serves 50) Large \$ 325. (Serves 100)

Imported and Domestic Cheese Tray with Sliced Seasonal Fruits and Berries

Assortment of Gourmet Crackers and Sliced Baguette

Small \$ 95. (Serves 25) Medium \$ 175. (Serves 50) Large \$ 325. (Serves 100)

Assorted Crudit  of Sliced Vegetables with Bleu Cheese and Ranch Dips

Small \$ 75. (Serves 25) Medium \$ 140. (Serves 50) Large \$ 275. (Serves 100)

Smoked Trout, Salmon and Halibut Served with Traditional Garnishes

\$325. (Serves 50)

Sushi Platter

Small \$ 105. (Serves 25) Medium \$ 185. (Serves 50) Large \$ 335. (Serves 100)

Whole Poached Salmon and Smoked Salmon Platter with Traditional Garnishes

\$ 325. (Serves 50)

Assorted Sliced Seasonal Fruit and Berries with Honey Yogurt Dip

Small \$ 100. (Serves 25) Medium \$ 175. (Serves 50) Large \$ 325. (Serves 100)

BISHOP'S LODGE VIENNESE TABLE

Mini Cr me Brul e Napoleons

Chantilly Swans

Banana Chocolate

White and Dark Chocolate Truffles

White and Dark Chocolate Dipped Strawberries

Dark Chocolate Truffle Tort

Bourbon Pecan Tart

Chocolate Dipped Almond Macaroons

12.

BISHOP'S LODGE DESSERT BUFFET

White Chocolate Berry Cake

Lemon Squares

Fudge Brownies with Walnuts

Assorted Fresh Fruit Tarts

Tiramisu

Assorted Cookies

8.

Above prices are subject to 6.125% sales tax and 20% service charge.

Prices are subject to change.

FROM THE CARVERY

Smoked Turkey Breast, Herbed Whole Cranberry Sauce
\$ 175. (Serves 25)

Cajun Fried Breast of Turkey, Creole Rémoulade
\$200. (Serves 25)

Roasted Rack of Colorado Lamb, Minted Chipotle Jelly
\$ 48. per rack (Eight Ribs)

Roasted Pork loin, Filled with Basil, Boursin Cheese and Tomato Tapenade
\$ 195. (Serves 25)

Roasted Tenderloin of Beef, Green Peppercorn Au Jus and Creamed Horseradish
Silver Dollar Rolls
\$ 275. (Serves 20)

Honey-Baked Bone-In Ham, Seeded Mustard and Mini Wheat Rolls
\$ 195. (Serves 25)

A \$100. Culinary Fee will be applied to attended stations.

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

THEMED STATIONS

PASTA STATION

*Three Pastas, Three Sauces and Eight Toppings
(Grilled Chicken, Sausage, Pancetta, Baby Shrimp,
Tomatoes, Onions, Bell Peppers and Mushrooms)
Antipasto*

*Caesar Salad with Traditional Caesar Dressing and Parmesan Croutons
\$ 17.00*

ASIAN STATION

*Thai Beef Stir-Fry Tossed to Order with Hoisin Sauce
Vegetable Stir-Fry Tossed to Order with Oriental Noodles
and Ginger-Soy Steamed Jasmine Rice
Mu Shu Pancakes
Vegetable Lettuce Wraps
Eggrolls with Sweet and Sour Dipping Sauce
Spicy Chicken and Broccoli Salad with Sesame Dressing
\$ 21.00*

*Add Sushi and Sashimi
\$3.00 Additional*

SOUTHWESTERN STATION

*Grilled Beef and Chicken Fajitas
Chips and Salsa with Guacamole and Sour Cream
Black Bean Chile Dip
Vegetarian Tamales with Chimayo Chile Sauce and Sour Cream
Jicama Cole Slaw
\$19.00*

All stations are attended. A \$100. Culinary Fee will be applied to each station.
Minimum of (2) Stations required.
Minimum charge of 25 guests for Stations.
All Stations are priced for a maximum of 1 ½ Hours.

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

DINNER ENTRÉES

*All Dinners Include Freshly Baked Bread and Butter,
and Columbian Coffee & Decaffeinated Coffee and Tea*

*Seared Breast of Chicken with Artichoke, Tomato and Olive Relish, Mushroom and
Pancetta Risotto*
\$ 28.50

*Grilled Chicken with Cornbread Stuffing, Orange Marmalade Jus,
Vegetable Mélange*
\$ 27.00

*Grilled Wild Salmon, Saffron-Lemon Buerre Blanc
Tomato and Herb Tuxedo Orzo*
\$ 26.50

*Seared Hawaiian Sea Bass, White Wine Butter
Seasonal Vegetables, Garlic Chive Mashed Potatoes*
\$32.00

*Grilled Swordfish with Mango-/Golden Raisin Chutney
Layered Potato Cake, Fresh Seasonal Vegetables*
\$ 32.00

*Bourbon Glazed Pork Loin, Apple-Walnut Compote
Candied Sweet Potato Purée, Buttered Asparagus*
\$27.50

*Seared Aged Beef Tenderloin, Red Wine Veal Sauce
Wild Mushroom Hash, Roasted Fingerling Potatoes*
\$ 35.00

*Grilled Rack of Colorado Lamb, Apple-Mint Sauce
Rosemary Potatoes, Butter Glazed Vegetables*
\$ 38.00

*Slow Braised Veal Shank, Natural Pan Au Jus
Smoked Tomato and Cauliflower*
\$31.00

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

BISHOP'S LODGE SIGNATURE COMBINATION ENTREES

*All Dinners Include Freshly Baked Bread and Butter
and Columbian Coffee & Decaffeinated Coffee and Tea*

Southwest Mixed Grill

*Salmon, Beef and Lamb Chop, Herb Wine Sauce
Roasted Garlic Potatoes, Grilled Roma Tomato
\$ 41.00*

Tenderloin & Halibut

*Grilled Beef Tenderloin with Port Wine Sauce
and Pan Seared Halibut with Lemon-Herb Sauce
\$ 39.00*

Duck Breast & Jumbo Shrimp

*Roasted Duck Breast & Sautéed Jumbo Coconut Shrimp
with Tequila Orange Sauce
\$ 42.00*

Deluxe Surf & Turf

*Seared Petite Filet Mignon
and Grilled Lobster Tail in Grand Marnier Butter
\$ 51.00*

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.

DINNER BUFFETS

MEXICAN FIESTA

Tortilla Soup Garnished with Avocado and Tortilla Strips

or

Cream of Corn Soup Enhanced with Lobster Stock and White Wine

Refried Pinto Beans

Traditional Mexican Rice

Field Greens with House Dressing

Caesar Salad with Traditional Caesar Dressing and Croutons

Fire Roasted Pepper and Green Chile Tomato Salad with Toasted Cumin Vinaigrette

Chicken Flautas with Salsa, Guacamole, and Monterey Cheese

Beef and Chicken Fajitas Tossed with Onions, Garlic, Red and Green Bell Peppers

Traditional Flan and Sopaipillas with Honey

Columbian Coffee, Decaffeinated Coffee and Assorted Herbal Tea

\$ 39.00

WESTERN COOKOUT

Choice of 2 Salads:

Roasted Potato Salad

Three Bean-Corn Salad

Chopped Romaine with Bacon-Ranch Dressing

Pasta Salad

Flank Steak

Barbeque Chicken

Grilled Barbeque Ribs

Herb Roasted Potatoes

Pork and Beans

Grilled Sweet Corn with Butter

Fruit Cobbler, Chocolate Brownies and Watermelon

Freshly Brewed Cowboy Roast Coffee, Decaffeinated Coffee, and Select Hot Teas

\$ 50.00

Add Salmon \$ 5.00

A \$100.00 Culinary Fee will be applied to attended stations.

Minimum charge of 25 guests for buffet.

All buffets are priced for a maximum of 1 ½ Hours.

Above prices are subject to 6.125% sales tax and 20% service charge.

Prices are subject to change.

DINNER BUFFETS, continued

THE BISHOP'S TABLE

Sliced Fresh Fruit Platter
Caesar Salad with Parmesan Croutons
Pasta Salad with Sun-dried Tomato and Walnut Dressing
Sautéed Seasonal Fresh Vegetables
Garlic Mashed Potatoes

Roasted Salmon with Saffron-Lemon Herb Butter
Slow Roasted, Herb Crusted Prime Rib
Creamed Horseradish
Freshly Baked Bread

Choice of One:

Classic Crème Brûlée
Chocolate Mousse
\$ 49.00

THE CHEF'S BUFFET

COLD BUFFET ITEMS

Vegetable Crudité, Bleu Cheese and Eggs
Cured Salmon with Mustard Dipping Sauce
Tossed Greens, Bleu Cheese and Walnuts
Belgian Endive Filled with Herb Flavored Crab
Seasonal Sliced Fruits
Assortment of Imported Cheeses, Crackers, Baguettes, Sliced Apples

HOT BUFFET ITEMS

Choice of 3: *Fresh Halibut with Mixed Fruit Salsa*
Pork Loin Medallions with Apples and Orange-Ginger Sauce
Roasted Chicken with Demi-Glace Mushroom Sauce
Sliced Beef Tenderloin with Port Wine Sauce
or
Sea Bass with Shrimp Sauce

Asparagus with Hazelnuts
Roasted Root Vegetables

DESSERT BUFFET

\$ 58.00

A \$100.00 Culinary Fee will be applied to attended stations.

Minimum charge of 25 guests for buffet

* All buffets are priced for a maximum of 1 ½ Hours.

Above prices are subject to 6.125% sales tax and 20% service charge.

Prices are subject to change.

COCKTAIL SERVICE

CALL BRAND BAR:

<i>Call Brand Liquors</i>		\$ 6.00
<i>Dewar's</i>	<i>Cuervo Gold</i>	
<i>Smirnoff</i>	<i>Amaretto di Saronno</i>	
<i>Seagram's V.O.</i>	<i>Bailey's Irish Cream</i>	
<i>Beefeater</i>	<i>Kahlua</i>	
<i>Jack Daniel's</i>	<i>Peppermint Schnapps</i>	
<i>Bacardi Silver</i>		
<i>Premium Brand Liquors</i>		\$ 8.00
<i>Courvoisier V.S.O.P.</i>	<i>Grand Marnier</i>	
<i>Domestic Beer (Budweiser, Bud Light)</i>		\$ 3.50
<i>Imported Beer (Corona)</i>		\$ 4.50
<i>Glass of Wine (Chardonnay, Cabernet or Merlot)</i>		\$ 7.00
<i>Soft Drinks, Mineral Water, Fruit Juices and Mixers</i>		\$ 3.00

PREMIUM BRAND BAR:

<i>Premium Brand Liquors</i>		\$ 7.00
<i>Chivas Regal</i>	<i>Maker's Mark</i>	
<i>Absolut</i>	<i>Bacardi Dark</i>	
<i>Crown Royal</i>	<i>Cuervo 1800</i>	
<i>Tanqueray</i>		
<i>Other Liquors</i>		
<i>Amaretto di Saronno</i>	\$ 6.00	
<i>Bailey's Irish Cream</i>	6.00	
<i>Kahlua</i>	6.00	
<i>Peppermint Schnapps</i>	6.00	
<i>Grand Marnier</i>	8.00	
<i>Remy Martin V.S.O.P.</i>	9.00	
<i>Imported Beer (Amstel Light, Dos Equiis, Santa Fe Pale Ale)</i>		\$ 4.50
<i>Glass of Wine (Chardonnay, Cabernet or Merlot)</i>		\$ 7.00
<i>Soft Drinks, Mineral Water, Fruit Juices and Mixers</i>		\$ 3.00

All Bars are subject to a \$75 Bartender fee per bar.
Hosted Bars may not exceed four hours.

Above prices are subject to 6.125% sales tax and 20% service charge.
Prices are subject to change.