

BANQUET MENUS

2010



T E M E C U L A C R E E K I N N [®]

BREAKFAST

CONTINENTAL BREAKFASTS

✿ YNEZ ✿

Fresh Squeezed Orange and Grapefruit Juice
Display of Whole Fruit
Danish Pastries, Muffins and Croissants
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Teas
\$13.95 per person

✿ SANTA ROSA ✿

Fresh Squeezed Orange and Grapefruit Juice
Cinnamon Rolls, Bear Claws and Turnovers
Display of Sliced Fruit
Steel Cut Irish Oatmeal with Brown Sugar, Raisins & Milk
House-made Granola and Individual Cold Cereals with 2% Low Fat Milk
Assortment of Yoplait Fruit Yogurt
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$18.95 per person (minimum 10-40 people)
\$16.95 per person (over 40 people)

✿ ANZA BORREGO ✿

Fresh Squeezed Orange and Grapefruit Juice
Selection of Chilled Seasonal Juices
Old Country Assorted Sliced Bagels
Assortment of Breakfast Breads
Whipped Cream Cheese
Display of Sliced Fruit
Steel Cut Irish Oatmeal with Brown Sugar, Raisins & Milk
Cold Cereals, Dried Fruit & House-made Granola
Assorted Yoplait Fruit Yogurt
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Teas
\$18.95 per person (minimum 10-40 people)
\$16.95 per person (over 40 people)

Please see the following page for delicious ways to enhance your Continental Breakfast

CONTINENTAL BREAKFAST

ENHANCEMENTS*

RANCHEROS BREAKFAST WRAP

\$5.95 per person

Scrambled Eggs, Blended Cheddar Cheese, Roasted Salsa,
Roasted Potatoes wrapped inside a Flour Tortilla

SUNRISE OPEN-FACED BREAKFAST MUFFIN

\$6.95 per person

Applewood Smoked Bacon, Scrambled Eggs with Green Scallions
and Melted Cheddar Cheese

FRENCH TOAST OR BUTTERMILK PANCAKES

\$4.95 per person

Warm Maple Syrup and Butter

BAGELS WITH THIN SLICED ATLANTIC SMOKED SALMON

\$7.95 per person

Chopped Hard Boiled Eggs, Sliced Vine-Ripened Tomatoes, Capers,
Thin Sliced Red Onion and Dilled Cream Cheese

SMOKED SALMON AND GREEN ONION QUICH

\$5.95 per person

Chopped Tomatoes, Boursin Cheese

EGGS BENEDICT

\$6.95 per person

Poached Eggs over Canadian Bacon, English Muffin
with Hollandaise Sauce

** Enhancements may be added to any Continental Breakfast. They may not be ordered ala carte.*

BREAKFAST STATIONS

PANCAKES OR FRENCH TOAST STATION

Your Choice of:

Buttermilk Pancakes and Cracked Whole Wheat Blueberry Pancakes or
Plain and Cinnamon Raisin French Toast
Warm Maple Syrup, Butter and Whipped Cream

*\$6.95 per person**

OMELET STATION

Prepared with your choice of:

Wild Mushrooms, Red Bell Peppers, Spanish Onions, Blended Cheddar Cheese,
Baby Spinach, Honey Cured Ham, Applewood Smoked Bacon, Hothouse Tomatoes

*\$8.95 per person**

BELGIAN WAFFLE STATION

Thick Belgian Waffles prepared to order:

Warm Maple Syrup, Whipped Cream, Butter, Fresh Strawberries
and Glazed Pecans

*\$7.95 per person**

** An \$85.00 chef attendant fee will apply for items prepared or carved at the buffet.*

*(*All Stations require a minimum of 25 guests)*

BUFFET BREAKFASTS

❁ WINCHESTER ❁

Fresh Squeezed Orange and Grapefruit Juice, Seasonal Sliced Fruit
Danish Pastries & Muffins, Cold Cereal Assortment
Traditional Scrambled Eggs,
Red Bliss Pan-Roasted Breakfast Potatoes
Applewood Smoked Bacon and Breakfast Sausage
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$18.95 per person (minimum 10-40 people)
\$16.95 per person (over 40 people)

RANCHO CALIFORNIA

Fresh Squeezed Orange and Grapefruit Juices, Seasonal Sliced Fruit
Assorted Old Country Bagels with Cream Cheese
Cold Cereal Assortment
Scrambled Eggs with Melted Cheddar Cheese & Scallions
Red Bliss Pan-Roasted Breakfast Potatoes
Applewood Smoked Bacon, Honey Cured Ham, Oven-Roasted Sage Breakfast Sausage
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$22.95 per person (minimum 10-40 people)
\$20.95 per person (over 40 people)

MANZANITA

Fresh Squeezed Orange and Grapefruit Juices, Chilled Seasonal Juices
Seasonal Sliced Fruit, Danish Pastries & Croissants
Spanish Scramble with Poblano Chilies, Spanish Onion and Fresh Diced Tomatoes
Sopes with Refried Beans and Melted Cheese
Roasted Tomato Salsa
Applewood Smoked Bacon
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$23.95 per person (minimum 10-40 people)
\$21.95 per person (over 40 people)

HEALTHY START

Fresh Squeezed Orange and Grapefruit Juices, Chilled Seasonal Juices
Assortment of Fresh Whole Seasonal Fruit and Half Grapefruit
House-Made Granola with Fresh Strawberries,
Non-Fat and Soy Milks
Low-Fat Muffins with Chefs Own Lemon Zest Curd and Warm Fresh Honey Comb
CHILLED PROTEIN SHAKE
Blend of Blueberry, Soy Milk, Almond Butter, Oats, Flax Seed and Soy protein powder
YOPLAIT FRUIT YOGURTS
SCRAMBLED TOFU
Stir-Fried with Onion, Pepper, Zucchini, Tomato, Lite Soy and Cracked Black Pepper.
Oven-Baked Black Beans with Crumbled Goat Cheese
Maple Glazed Turkey Bacon
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas
\$23.95 per person (minimum 10-40 people)
\$21.95 per person (over 40 people)

MEETING BREAKS

(Minimum of 10 people)

❀ JULIAN APPLE ❀

Gourmet Apple Chips
Warm Apple Cider
Sliced Apples with Carmel Topping
Apple Strudel
\$9.95 per person

❀ STADIUM BREAK ❀

Hot Soft Pretzels with Mustard
Fiesta Tortilla Chips, Nacho Cheese & Jalapeños
Fresh Popped Popcorn
Cracker Jacks
\$10.95 per person

CHOCOLATE DECADENCE

Chocolate Peppermint Brownies
Chocolate Chunk Cookies
Hershey's Kisses
Junior Snickers Bars
Chocolate Covered Strawberries
\$10.95 per person

❀ SOUTH OF THE BORDER ❀

Fiesta Tortilla Chips, Nacho Cheese & Jalapeños
Guacamole, Salsa Fresca & Sour Cream
Beef Taquitos
Tropical Iced Tea
\$10.95 per person

TUSCANY

Assorted Tazo Teas
Assorted Flat Breads, Crusty French Breads
Olive Oil & Balsamic Vinegar
Trio of Bruschetta
Tapenade and Artichoke Dip
\$13.95 per person

STRAWBERRY FIELDS

*Based on Seasonal Availability
Strawberry Lemonade
Milkshake with Whole Fresh Strawberries & Cream
Strawberries and Brie en Croûte
Chocolate Dipped Strawberries
\$15.95 per person

POWER BREAK

Fresh Fruit Smoothies, Arizona Iced Teas
Basket of Whole Fresh Fruit
Trail Mix
Oatmeal Raisin Cookies
Energy Bars
Gourmet Vegetable Chips
\$12.95 per person

WINE COUNTRY

Artisan Breads
Fresh Seasonal Fruit
Roasted Garlic and Olive Tapenade
Domestic and Imported Gourmet Cheese Assortment
*Please Refer to Your Catering/
Conference Service Manager
for assistance in Wine Tasting Selections
\$15.95 per person

❀ COOKIES AND CREAM BREAK ❀

Chocolate Chip, White Chocolate
Macadamia Nut, Oatmeal, Peanut Butter and
Double Chocolate Cookies
Chocolate Covered Pretzels
Ice Cold Milk and Chocolate Milk
Hot Chocolate
\$9.95 per person

ICE CREAM SUNDAE STATION

Häagen Dazs Chocolate and Vanilla Ice Cream
Your choice of assorted toppings:
Whipped Cream, Hot Fudge, Caramel Sauce,
Chopped Nuts, M&M's, Maraschino Cherries, Chocolate
Jimmies, Crushed Oreos and Peanut Butter Chips
\$7.50 per person
(Minimum of 20 people)

FOR YOUR MID-MORNING OR AFTERNOON ENJOYMENT

JUICES & BEVERAGES

Freshly Brewed Ryan Bros. Gourmet House Coffee, Decaffeinated Coffee and Select Tazo Teas	\$42 per gallon
Freshly Brewed Iced Tea	\$15 per pitcher
Tropical Iced Tea	\$18 per pitcher
Freshly Squeezed Chilled Seasonal Juices	\$17.50 per carafe
Nantucket Nectars	\$4 each
Soft Drinks	\$2.75 each
Bottled Water	\$3.25 each
Mineral Water	\$3.75 each
Arizona Iced Tea	\$4 each
Chilled Frappuccino	\$4.25 each
Fruit Yogurt Smoothie	\$20 per pitcher
Lemonade	\$15 per pitcher
Strawberry Lemonade	\$17 per pitcher

BREAK ACCOMPANIMENTS

Seasonal Sliced Fruit Platter	\$36 (Serves 10)
Whole Fruit	\$15 per dozen
Assorted Yoplait Fruit Yogurt	\$2.75 each
Danish Pastry & Croissants	\$24 per dozen
Sliced Bagels with Cream Cheese	\$28 per dozen
Assorted Muffins	\$24 per dozen
Assorted Breakfast Bread	\$24 per dozen
Chocolate Brownies	\$24 per dozen
Assorted Fresh Baked Cookies	\$24 per dozen
Assorted Granola Bars & Nutri Grain	\$3 each
Assorted Power Bars	\$3.50 each
Trail Mix	\$3.75 each
Stadium Popcorn	\$36 (Serves 10)
Soft Pretzels with Mustard	\$36 per dozen
Artisan Bread & Tapenades	\$45 (Serves 10)
Spice Nut Mix	\$18 per pound
Chips and Dip	\$36 (Serves 10)
Tortilla Chips and Salsa	\$36 (Serves 10)

LUNCHEON MENU

(Each lunch entrée includes: choice of one starter, French rolls & butter, one dessert, coffee and decaffeinated coffee.)

STARTERS

TOMATO BISQUE WITH BASIL CREAM

ZESTY MEXICAN SHRIMP GAZPACHO

SPINACH SALAD

Applewood Smoked Bacon, Craisins, Toasted Pumpkin
Seeds, Crumbled Blue Cheese Dressing

MESCLUN AND BOSTON BIBB SALAD

Roasted Peppers, Crumbled Goat Cheese,
Zinfandel Vinaigrette

VEGETARIAN MINISTRONE

TRADITIONAL HEARTS OF ROMAINE SALAD

Sourdough Croutons, Shaved Parmesan

WILD FIELD ITALIAN GREEN SALAD

Sun-Dried Pears, Toasted Batard Croutons, Tear Drop
Tomatoes, White Balsamic Vinaigrette, Shaved Parmesan

LEMON TARRAGON ROCK SHRIMP TOSTADA SALAD

Roasted Jalapeno Vinaigrette

ENTRÉES

❀ FOCCACIA CLUB SANDWICH ❀

Oven-Roasted Turkey, Bacon, Lettuce, Tomato
& Swiss Cheese, Served with Fresh Fruit

\$18.95 per person

❀ ITALIAN COBB SALAD ❀

Grilled Chicken, Diced Tomato, Gorgonzola,
Crispy Pancetta, Kalamata Olives & Avocado

\$21.95 per person

❀ GREEK SALAD WRAP ❀

Lemon Oregano Marinated Chicken, Shredded Lettuce,
Red Onion, Feta Cheese Drizzle in Soft Lavosh.
Vegetable Chips and Hummus

\$19.95 per person

❀ PENNE PASTA PRIMAVERA ❀

Roasted Vegetables, Basil Pesto Cream & Parmesan Cheese

\$18.95 per person

Add: Rosemary Lemon Chicken Breast \$2.50

❀ ASIAN CHICKEN SALAD ❀

Ginger Scented Breast of Chicken with Citrus Drizzle
Bean Sprouts, Carrots, Red Bell Peppers, Napa Cabbage,
Romaine, Crispy Wontons and Sesame Seeds
Soy-Plum Vinaigrette with Green Scallions

\$19.95 per person

KEY LIME HOISIN GLAZED CHICKEN BREAST

Slow Baked with Caramelized Onions,
Seasonal Vegetables and Wild Brown Rice Pilaf

\$23.95 per person

❀ THE ITALIANO ❀

Prosciutto, Capicola, Mortadella, Salami
Lettuce, Tomato, Red Onions & Provolone Cheese
Served on Italian Roll with Oven-Roasted Vegetable Salad

\$19.95 per person

❀ CALIFORNIA CHICKEN SANDWICH ❀

Grilled Chicken Breast, Avocado, Tomato, Jack Cheese
Served on Onion Roll with Artichoke Pasta Salad

\$21.95 per person

❀ VEGETABLE NAPOLEAN ❀

Ricotta and Mozzarella Cheese Layered in Fresh Pasta,
Roasted Mushrooms, Spinach, Zucchini,
Charred Tomato Sauce

\$21.95 per person

CHAR-GRILLED BALSAMIC GLAZED IRON STEAK

Shaved Onions and Mushrooms,
Yukon Basil Pesto Mashed Potato

\$27.95 per person

FILLET OF SALMON

Glazed with Honey Whole Grain Mustard,
Oriental Vegetables, Citrus Scented Jasmine Rice
Tarragon Butter Sauce

\$24.95 per person

AUSTRALIAN BERRAMUNDI BASS

Roasted Garlic Sea-Salt Fingerling Potatoes
Tomato Provençal Fine Herb Buerre Rouge

\$26.95 per person

LUNCHEON DESSERTS

Carrot Cake

Seasonal Fresh Fruit

Lemon Tart with Fresh Raspberries

Chocolate Caramelized Banana Fosters Tart

Chocolate Mousse with Berries

New York Cheesecake

Fruit and Yogurt Parfait

Chocolate Seduction Cake

Apple Streusel with Crème Anglaise

Tiramisu

BUFFET LUNCHEON MENU

❁ DELI ❁

SALADS

Mixed Field Greens, Shredded Carrot,
Red Onion, Grape Tomato,
Creamy Buttermilk Ranch Dressing and
Red Wine Vinaigrette
Vegetarian Penne Pasta Salad, Sun Dried
Tomato Pesto
Marinated Red Onion, Cucumber, Tomato Salad,
Lemon- Olive Oil Dressing

LUNCHEON MEATS

Selection of Honey Cured Ham,
Roasted Turkey Breast and Peppered Beef
Assorted Breads and Rolls,
Sliced Jack, Swiss and Cheddar Cheese
Sliced Tomato, Red Onion, Dill Pickle & Leaf Lettuce
Mayonnaise & Mustard

DESSERTS

Fresh Fruit Salad
Assortment of Fresh Baked Cookies

BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee and
Decaffeinated Coffee, Select Tazo Teas
\$22.95 per person (minimum 10-30 people)
\$20.95 per person (over 30 people)

EXECUTIVE DELI

SALADS

Field Greens with Kalamata Olives,
Red Onions, Tomato
Greek Oregano Vinaigrette and
Creamy Buttermilk Ranch Dressing
Orecchiette Pasta and Baby Spinach Salad,
Marinated Mushroom, Red Onion,
Lemon Mustard Seed Feta Vinaigrette
Basil Pesto Rock Shrimp and Tomato Panzanella Salad

LUNCHEON MEATS

Smoked Turkey, Prosciutto, Genoa Salami,
Mortadella, Roasted Pepper Cumin Beef
Gruyere, Provolone and Dill Havarti Cheese
Sliced Tomatoes, Onion, Dill Pickles & Lettuce
Sun-Dried Tomato Aioli, Fresh Herbed Aioli
Whole Grain Mustard

DESSERTS

Melon Fruit Salad with Berries
Assortment of Fruit and Nut Bars

BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee and
Decaffeinated Coffee, Select Tazo Teas
\$25.95 per person (minimum 10-30 people)
\$23.95 per person (over 30 people)

BUFFET LUNCHEON MENU

FIESTA

SALADS

Romaine Lettuce with Chipotle Buttermilk Dressing
Crispy Tortilla Strips
Jicama, Red Onion, Red Pepper and Pineapple Salad
Spicy Cucumber and Tomato Salsa Salad

ENTREES

Tostada Shells & Flour Tortillas
Jalisco Spiced Beef Strips
Guadalajara Spiced Chicken
Guacamole, Salsa Fresca, Corn Salsa,
Roasted Tomatillo Salsa,
Lettuce, Cheddar Cheese, Sour Cream,
Jalapeños & Olives
Cheese Enchiladas Casserole
Black Beans and Mexican Rice
Baja Fish Tacos: add \$3.95 per person

DESSERTS

Cinnamon Sugared Churros
Chocolate Cinnamon Brownies

BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$29.95 per person (minimum 10-30 people)
\$27.95 per person (over 30 people)

ITALIAN

SALADS

Portofino Romaine Salad with Basil Vinaigrette
Antipasto Salad
Hearts of Palm, Prosciutto, Ham, Genoa Salami,
Carrots, Celery, Red Onions, Provolone, Black Olives,
Artichoke Hearts

ENTREES

Mushroom and Italian Sausage Pizza
Three-Cheese Pizza
Fettuccini with Fresh Spinach,
Extra Virgin Olive Oil, Garlic and Roasted Tomatoes
Baked Penne with Roasted Chicken A La Piccata,
Capers Garlic-Lemon Butter
Grilled Vegetables and Ricotta Cheese
Warm Garlic Bread

DESSERTS

Assorted Biscotti
Tiramisu

BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Tea
\$29.95 per person (minimum 10-30 people)
\$27.95 per person (over 30 people)

BUFFET LUNCHEON MENU

BRAZIER

SALADS

Southwestern Potato Salad
Toasted Pumpkin Seed Coleslaw
Oven-Roasted Vegetable Salad

ENTREES

Grilled 1/2 Pound Hamburgers*
Grilled Bratwurst and Italian Sausage*
Free-Range Chicken Breast
Sliced Smoked Gouda, Swiss and Cheddar Cheese
Sliced Tomatoes, Onions, Dill Pickles & Lettuce
Mayonnaise & Mustard

DESSERTS

Bread Pudding with Crème Anglaise
Assortment of Sliced Melons

BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$25.95 per person (minimum 20 people)
**An \$85.00 Chef Attendant Fee will apply for items
prepared or carved at the buffet*

SOUP AND SALAD BAR

CHEF'S CHOICE OF TWO SEASONAL SOUPS

FRESH GARDEN VEGETABLE SALADS

FIELD MIXED GREENS

Topped with Grape Tomato, Cucumber, Carrot,
Red Onion, Croutons, Sunflower Seed,
Black Olives, Italian Vinaigrette, Blue Cheese Dressing

CAESAR SALAD

Hearts of Romaine, Shaved Parmesan Cheese,
Toasted Croutons, Caesar Dressing
Rock Shrimp Orzo Pasta Salad with Fresh Herbs
Tossed with Pesto, Black Olives, Tomato
and Toasted Almonds

TUNA NICOISE

Tossed with French Green Beans, Black Olive,
Red Potato Wedge, Grape Tomato, Julienne Onion,
Roasted Red Pepper Vinaigrette

GREEK SALAD

Tossed with Feta Cheese, Diced Tomato, Cucumber,
Kalamata Olive, Oregano Vinaigrette

DESSERT

Raspberry Fruit Mousse Parfait
Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$25.95 per person (minimum 20 people)

BUFFET LUNCHEON MENU

BISTRO

SALADS

Butter Lettuce Wedge with Mushrooms, Tomatoes and
Bleu Cheese
Grilled Vegetables with Lemon Shallot Vinaigrette
Mediterranean Pasta Salad

ENTREES

Choice of Two Entrées:

(Additional Entrée Selection Available for \$5.00 per person)

Roasted Sirloin Strip with Horseradish and
Onion Confit
Free-Range Breast of Chicken with a
Mushroom Marsala Sauce
Roasted Pork Loin with Potatoes Au Gratin
North Atlantic Salmon with a Lemon Cream Sauce

Fresh Vegetables
Chef's Selection of Rice or Potato
Rolls & Butter

DESSERTS

Crème Brulée
Kahlua Cheesecake

BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas

\$32.95 per person (minimum 20 people)

LUNCH BOXES

(Lunch Boxes are provided as a "to go" option)

❁ OAKS ❁

Italian Submarine with Honey Cured Ham, Genoa Salami,
Mortadella, Provolone, Roasted Peppers, Roma
Tomato & Romaine Lettuce, Oil and Vinegar
\$15.95 each

❁ STONE HOUSE ❁

Albacore Tuna Salad Sandwich on Squaw Bread
with Monterey Jack, Organic Greens & Tomato
\$17.95 each

❁ CLUB HOUSE ❁

La Francaise Croissant with Roasted Turkey, Applewood Smoked Bacon,
Swiss, Red Leaf Lettuce & Tomato
\$16.95 each

❁ CREEK ❁

Peppered Roast Beef with Stone Ground Mustard, Sliced Onion,
Roma Tomatoes & Watercress on Sourdough
\$17.95 each

❁ VEGETARIAN ❁

Grilled Portobello and Roasted Vegetables on an Onion Roll
\$15.95 each

Above Listed lunch boxes include the following:

Tri-Color Pasta Salad
Gourmet Chips
Freshly Baked Cookie
Whole Fresh Fruit

RECEPTIONS

HORS D'OEUVRE À LA CARTE*

(Prices are per Piece)

COLD SELECTIONS

Mini Chicken Tostada	\$1.75
Melted Brie & Toasted Walnut Tartlet	\$1.75
House-Made Gravlox with Traditional Condiments	\$2.00
Belgian Endive with Gorgonzola & Walnuts	\$2.00
Roasted Japanese Eggplant Caponata Crostini	\$2.00
Caprese Crouton, Mozzarella, Tomato & Balsamic Essence	\$2.25
Roasted Vegetable Wraps	\$2.75
Blackened Chicken on Puffed Pastry with a Sour Cherry Relish.....	\$2.75
Herb Marinated Goat Cheese with Mango Chutney on Brioche Crouton	\$2.75
California Sushi Roll	\$3.00
Canapé of Smoked Salmon with Herbed Butter, Capers, Red Onions and Chives	\$3.00
Seared Five Spiced Crusted Tuna on Wonton Crisp	\$3.00
Heart of Artichoke topped with Italian Marinated Shrimp and Kalamata Olive	\$3.25
Charred Rare Beef of Tenderloin on Crostini with Horseradish Cream	\$3.25
Asian Ahi Tuna Tartar presented on White Porcelain Chinese Spoon	\$3.25

HOT SELECTIONS

Spinach and Feta Cheese Spanakopita	\$1.75
Mini Quiche with Smoked Salmon, Green Onions and Cream Cheese.....	\$1.75
Mushroom Duxelle and Boursin Cheese Stuffed Mushroom Cap	\$2.00
Parmesan Crusted Artichoke Hearts.....	\$2.75
Chicken Satay with Sweet Soy, Ginger and Curry	\$2.75
Mini Beef Wellington	\$3.00
Balsamic Glazed Beef Satay with Pearl Onion	\$3.00
Dried Ancho Rubbed Tenderloin Beef Medallions with Caramelized Onion	\$3.00
Coconut Shrimp with Mango Sauce.....	\$3.25
Maryland Style Crab Cake with Spicy Red Pepper Aioli	\$3.50
Applewood Smoked Bacon Wrapped Scallops	\$3.75

CHILLED SEAFOOD ENHANCEMENTS

Ceviche Shooter	\$3.50 each
Champagne Steamed Mussels	\$3.50 each
Jumbo Shrimp with Cocktail Sauce.....	\$3.75 each
Oysters on the Half Shell	\$4.00 each
Fresh Cracked Snow Crab Claw	\$4.25 each

* Hors D'œuvres are sold in 25 piece increments.

SEAFOOD EXTRAVAGANZA OVER SHAVED ICE

Ready Peeled Shrimp Cocktail and Snow Crab Claws, Ceviche with Tortilla Chips,
Rock Shrimp Martini Cocktail layered with Avocado Mousse,
Chilled Steamed Mussels and Manila Clams and Poached Fillet of Salmon
Serve with Spicy Cocktail Sauce, Horseradish, Brandy Marie Rose,
Mignonette Sauce, Yogurt Dill Sauce and Lemon Wedges

\$17.95 per person (Minimum 50 people)

RECEPTION STATIONS *

CRUDITÉS

Colorful Arrangement of Farm Fresh Raw Vegetables
Chunky Blue Cheese, Onion or Buttermilk Ranch Dips
\$4.25 per person

GOURMET CRUDITÉS

Melted Brie Fondue
Farmer's Gourmet Selection of Fresh Raw Vegetables
accompanied with Toasted Baguette, Lavash and Batards.
Served with Sun Dried Tomato Tapenade
\$5.25 per person

CHEESE TRAY

An Arrangement of Imported & Domestic Cheeses
Dried Fruits, Roasted Nuts, Grapes & Assorted Crackers
\$5.95 per person

BRIE EN CROUTE

Serves 25-30 Guests
Imported Brie wrapped in Puff Pastry and Baked until Golden Brown
Served with Lingonberry Sauce
\$95.00

**Minimum of 10 People*

INTERNATIONAL STATIONS *

NACHO STATION

Cheddar Cheese Dip, Sliced Jalapeños, Refried Beans & Guacamole Dip
\$6.95 per person

Enhance Your Nacho Station
Chili Seasoned Ground Sirloin, Grated Cheese,
Spicy Mexican Salsa Fresca and Sour Cream
\$2.95 per person

MEDITERRANEAN

Pita Bread Triangles with Hummus and Baba Ghanoush
Roasted Chicken with Cous Cous and Lemon Feta Vinaigrette,
Dolmas (Stuffed Grape Leaves)
\$13.95 per person

ITALIAN

Stuffed Spinach and Beef Cannelloni, Cheese-Filled Tortellini Carbonara
Garlic Bread, Herbed Focaccia Bread with Olive Oil and Balsamic Vinegar
\$14.95 per person

LATIN AMERICAN

Mini Baja Fish Taco Station with Salsa Verde and Lime Crema
Havana Chicken and Black Beans with Fresh Fruit Salsa
\$16.95 per person

PACIFIC ASIAN

Pot Stickers, Chicken and Pineapple Kabobs
Egg Rolls, Hot and Sour Chicken Wings
\$12.95 per person

FRENCH

Whole Brie en Croûte
Garden Salad with Champagne Dijon Vinaigrette
Sliced Baguettes, Apples & Grapes
Sautéed Filet of Salmon with Champagne Cream Sauce
\$16.95 per person

DESSERT & COFFEE

Miniature Desserts, Almond Cookies and Tiramisu
Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$9.95 per person

**Minimum 25 people*

RECEPTION COOKING STATIONS *

PASTA STATION

Choice of Cheese Tortellini, Fettuccini and Penne Pasta
Tossed to order with Marinara, Alfredo or Basil Pesto Cream Sauce
and Roasted Vegetables

\$11.95 per person

RISOTTO BAR

Sweet Arborio Rice Tossed with Your Choice of:
Wild Mushrooms, Grilled Chicken, Roasted Vegetables, Basil Pesto, Fresh Spinach,
Mascarpone and Parmesan Cheese

\$13.95 per person

MASHED POTATO BAR

(Served in Martini Glassware)
Yukon Garlic Mashed Potatoes
Gorgonzola, Chives, Crispy Onions, Pancetta, Parmesan Cheese,
Red Wine Sauce and Sun-Dried Tomato Tapenade

\$12.95 per person

FAJITA STATION

Chicken Tamales and Marinated Beef Fajitas,
Grated Cheese, Salsa Fresca, Guacamole,
Soft Flour Tortillas and Sour Cream

\$14.95 per person

“SMOKIN’ HOT” JAMAICAN SHRIMP

Dry Rubbed Jerk Spiced Shrimp sautéed to order with Fresh Salsas:
Pineapple and Jalapeño Salsa with Mint
Fennel, Citrus and Tarragon Salsa with Red Onion

\$21.00 per person

**An \$85.00 chef attendant fee will apply*

**Minimum 30 people*

THE CARVING BOARD

Includes Attendant Carver

TAMARIND BARBECUED PORK LOIN

with Tropical Fruit Slaw
and Mini French Rolls
\$110.00 (serves 15)

SALMON WELLINGTON

with Sautéed Spinach and Mushrooms
Wrapped in Puff Pastry with White Wine Sauce
\$170.00 (serves 25)

ROASTED BACON WRAPPED TURKEY BREAST

with Spiced Cranberry Sauce,
Mayonnaise and Mini French Rolls
\$175.00 (serves 30)

TOP SIRLOIN OF BEEF

with Creamed Horseradish, Whole Grain Mustard
and Mini French Rolls
\$195.00 (serves 50)

MOLASSES AND APPLE CIDER GLAZED BONE-IN HAM

with Calvados Apple Butter
and Mini French Rolls
\$250.00 (serves 50)

TENDERLOIN OF BEEF

with Balsamic Glazed Pearl Onions,
Choron Sauce and Mini French Rolls
\$395.00 (serves 20)

HERB CRUSTED NEW YORK STRIP LOIN OF BEEF

with Zinfandel Roasted Garlic Jus
and Mini French Rolls
\$350.00 (serves 30)

AHI TUNA SEARED RARE

with Crispy Wonton Strips,
Wasabi Cream, Sea Weed Salad
\$395.00 (serves 30)

DINNER MENU

(Each dinner entrée includes: choice of one starter, French rolls & butter, one dessert, coffee, and decaffeinated coffee.
Second course option may be added at an additional cost.)

STARTERS

TOMATO BISQUE WITH BASIL CREAM

**CORN CHOWDER BISQUE WITH
ACHIOTE CREAM**

WILD ITALIAN FIELD GREEN SALAD

Sun-Dried Pears, Toasted Bataard Croutons,
Shaved Parmesan Tear Drop Tomatoes,
White Balsamic Vinaigrette

MESCLUN AND BOSTON BIBB LETTUCE SALAD

Roasted Peppers, Crumbled Goat Cheese,
Zinfandel Vinaigrette

**WILD MUSHROOM SOUP WITH
PORT DRIZZLE**

GREEK SALAD WITH FETA CHEESE

Kalamata Olive, Chopped Tomatoes, Red Onions and
Cucumber, Oregano Vinaigrette

SPINACH SALAD

Applewood Smoked Bacon, Craisins, Toasted Pumpkin
Seeds, Crumbled Blue Cheese Dressing

TRADITIONAL HEARTS OF ROMAINE SALAD

Sourdough Croutons, Shaved Parmesan

SECOND COURSE OPTION

Mushroom Sherry Ragout in Puff Pastry, Rosemary Cream \$4.00 per person

Tiger Prawn Cocktail with Avocado Tomato Relish \$4.00 per person

Cream of Roasted Onions with Caramelized Fennel \$6.00 per person

Roasted Corn & Chili Polenta, Goat Cheese and Braised Shiitake

Mushroom with a Lime Balsamic au Jus \$7.50 per person

Dungeness Crab Cake with Spicy Red Pepper Aioli \$9.50 per person

ENTREES

❀ **VEGETABLE NAPOLEAN** ❀

Ricotta and Mozzarella Cheese Layered in Fresh Pasta,
Roasted Mushrooms, Spinach, Zucchini, Roasted Red
Pepper and Charred Tomato Coulis

\$28.95 per person

❀ **PAN-SEARED BREAST OF CHICKEN** ❀

Apricot Glazed Chicken Breast
Wild Rice Slivered Almond Pilaf, Ginger-Lime Beurre Blanc

\$37.95 per person

IRON-SKILLET SEA BASS

Balsamic Brown Butter,
Capers, Tomatoes and Herbed Basmati Rice

\$46.95 per person

❀ **MARINATED GRILLED CHICKEN BREAST** ❀

Roasted Tomato Béarnaise with Dungeness Crab,
Herbed Roasted New Potato

\$42.95 per person

FILET MIGNON

Roasted Tenderloin of Beef, Yukon Mashed Potato
Tri-Peppercorn Brandy Sauce

\$47.95 per person

❀ **PAN ROASTED ATLANTIC SALMON** ❀

Roasted North Atlantic Salmon with
Thornton Champagne-Shiitake Mushroom Sauce

\$40.95 per person

❀ **FREE RANGE CHICKEN AND PRAWNS** ❀

Tuscany Spiced Free Range Chicken and Prawns
Sea Salt-Roasted Fingerling Potatoes with Shallots
Wild Mushroom Sangiovese Sauce

\$43.95 per person

❀ **RATATOUILLE ENCRUSTED PORK LOIN** ❀

Sun-Dried Tomato and Basil Risotto,
Extra Virgin Olive Oil and Roasted Garlic Drizzle

\$41.95 per person

CRUSTED SALMON & Tournedo of Beef

Arugula Crusted Salmon & Roasted Filet Medallion,
Whole Grain Mustard and Scented Green Peppercorn Sauce

\$48.95 per person

❀ **DRY HERB ROASTED RIBEYE** ❀

Yukon Mashed Potatoes
Cabernet Jus with Crumbled Gorgonzola

\$44.95 per person

DINNER DESSERTS

Tiramisu
Chocolate Mousse with Pirouette Cookie
Cappuccino Cheesecake

Chocolate Seduction Cake

Carrot Cake
Génoise Raspberry Square
Fruit Tart

WINE COUNTRY DINNERS

Please mix and match to create your very own customized Wine Country Dinner.

Feel free to build as many courses as you like. The items listed below are proven winners but we can also create customized menus if there's something else you had in mind. Please understand that for us to make this a special experience this menu is limited to sixty (60) people or less.

Four-Course Menu \$55.95 per person

Five-Course Menu \$65.95 per person

Add a Traditional Sixth-Course of Cheese \$70.95 per person

STARTERS

Avocado Crab Chowder

Cream of Onion Soup, Caramelized Fennel

Creamy Roasted Corn Polenta, Wild Mushroom, Crispy Pancetta

Wild Mushroom Puff Pastry Ragout, Sherry, Black Truffle Oil Drizzle

Pan Seared Sea Scallops, Saffron Risotto, Green Scallion Red Pepper Salsa

INTERMEDIATE COURSE

Hearts of Romaine and Sweet Onion Compote,

Shaved Parmesan Cheese and Zinfandel Vinaigrette

Mesclun Greens with Caramelized Pears,

Candied Walnuts, White Balsamic Vinaigrette

Baby Spinach, Gala Apples, Dried Cranberries, Brie and

Raspberry Vinaigrette

Oven Roasted Vegetables and Chopped Romaine Lettuce

Toasted Almonds, Manchego, Spanish Sherry Vinaigrette

ENTREES

Grilled Pepper Crusted Filet of Beef, Charred- Shallot and Cremini

Mushroom Sauce, Russet Au Gratin Potatoes

Pan Seared Diver Scallops, Preserved Lemon Cous Cous, Oven-Roasted Asparagus, Citrus Ginger Reduction

Roasted Free Range Chicken, Tuscan Herb Au Jus, Boursin Whipped Potato,

Cranberry Port Wine Jus

Herb Encrusted New Zealand Lamb Chops with Rosemary Jus

French Lentil Ragout and House-made Mint Chutney

Roasted Pork Lion with Toas Chili Spice, Sage-Scallion Mashed

Potatoes and a Chipotle Demi-Glace

DESSERT

Chocolate-Cinnamon Genoise with Kahlua Sauce

Raspberry Cobbler Square, Chocolate Mint, Crème Anglaise

Apricot and Hazelnut Crème Brulee

Tiramisu with Espresso Crème Anglaise

**Your Catering/Conference Service Manager will gladly help you pair your wine to complete the event. Inquire for details.*

BUFFET & THEME DINNERS

❁ ALL AMERICAN PICNIC BUFFET ❁

STARTERS

Array of Mixed Field Greens with Croutons
Creamy Buttermilk Ranch Dressing and
Cabernet Vinaigrette
Large Ribbed Elbow Macaroni Salad
Red Bliss Potato Salad
Spicy Marinated Cucumber Salad
with Red Onions

ENTREES

Grilled Hamburgers*, Grilled Bratwurst
& Italian Sausage*
Barbecued Pork Sandwich
Monterey Jack, Swiss and Cheddar Cheese
Mayonnaise, Mustard & Ketchup
Sliced Tomatoes, Onions, Dill Pickles & Lettuce
Corn on the Cobb,
Old-Fashioned Maple Kettle Beans with Bacon
Seasoned Potato Wedges
*Add BBQ Chicken for \$5.00 per person**

DESSERTS

Apple Crumb Pie
Vanilla Bean Ice Cream
Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$39.95 per person (minimum 20-40 people)
\$36.95 per person (over 40 people)

❁ WESTERN STEAK FRY ❁

STARTERS

Pickled Relishes Display
Carrots, Celery, Pepperoncini, Sweet Dill Pickles, Peppers
Marinated Olives, Radishes with
Buttermilk Ranch Dipping Sauce
Iceberg Wedges with Creamy Blue Cheese
and Oregano Vinaigrette
Old Fashioned Macaroni Salad
Char-Roasted Vegetable Chop Salad

ENTREES

Mesquite Grilled New York Steak*
Tequila-Key Lime Marinated Char-Grilled Chicken*
Texas Chili Station with Traditional Condiments
Baked Potatoes with Sour Cream & Whipped Butter
Blue Lake Green Beans Almandine with Crispy Onions
Crusty Sourdough Bread with Whipped Butter
Add BBQ Pork Ribs for \$6.00 per person

DESSERTS

Warm Fruit Crisp
Bread Pudding with Raisins & Crème Anglaise
Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$45.95 per person (minimum 20-40 people)
\$42.95 per person (over 40 people)

**An \$85.00 chef attendant fee will apply for items
prepared or carved at the buffet*

BUFFET & THEME DINNERS

❁ MEXICAN FIESTA BUFFET ❁

STARTERS

Fiesta Tortilla Chips with Guacamole & Salsa Fresca
Grilled Zucchini & Red Bell Pepper Salad
Jicama, Red Onion, Red Pepper and Pineapple Salad
Tijuana Caesar Salad

ENTREES

Cheese Enchiladas Casserole
Roasted Chicken Breast in Tangy Achiote Citrus Sauce
Marinated Sirloin Fajitas with Red Onion,
Bell Peppers and Cilantro
Lettuce, Sour Cream, Jalapeños, Cilantro, Onions, Cheese
Roasted Tomato Salsa, Corn and Onion Salsa
Mexican Rice with Fresh Tomatoes
“Borracho” Beans with Green Onions and Melted Cheese
Maiz Con Pimientos, Flour & Corn Tortillas
Add Tomatillo Stewed Pork with Spanish Onions 4.50 per person
Add Fish Tacos for \$6.00 per person

DESSERTS

Kahlua Crème Brulée
Chocolate Cinnamon Brownies
Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Tea
\$43.95 per person (minimum 20-40 people)
\$40.95 per person (over 40 people)

LA DOLCE VITA BUFFET

STARTERS

Wild Italian Baby Greens with Roasted Pepper Vinaigrette
Antipasto Style Salad
Fennel Salad with Olives, Red Onions and Citrus

PASTA STATION

*Prepared to Order:**

Cheese Tortellini with Basil Pesto
Penne Arrabbiata with Roasted Eggplant
Gorgonzola Gnocchi with Alfredo Sauce

ENTREES

Breast of Chicken Marsala
Peppered Beef Pizzaola with Sweet Onion, Tomato,
Bell Pepper and Crumbled Gorgonzola
Medley of Balsamic Roasted Vegetables
Focaccia Bread

DESSERTS

Tiramisu
Cannoli
Amaretto Cheese Cake
Freshly Brewed Ryan Bros. Gourmet Coffee
and Decaffeinated Coffee, Select Tazo Teas
\$46.95 per person (minimum 40 people)

**An \$85.00 chef attendant fee will apply for items
prepared or carved at the buffet*

BUFFET & THEME DINNERS

EPICUREAN DINNER BUFFET

STARTERS

Organic Mixed Baby Greens and Fresh Spinach, White Balsamic Gorgonzola Vinaigrette

Grilled Vegetables with a Balsamic Drizzle and Fresh Herbs

Marinated Artichokes, Olives, Mushroom and Roasted Pepper Salad

ENTREES

Choice of Two Entrées

(Additional entrée selection available for \$6.00 per person)

Petite Strip Loin Steak, Brunt Sage Jus, Garlic Mashed Potatoes

Grilled Chicken Breast with Garlic Herb Cream Sauce

Tips of Beef Braised in Green Peppercorn Sauce

Penne Pasta with Jumbo Sautéed Shrimp, Roasted Corn and Sun-Dried Tomato Cream Sauce

Sautéed Salmon Medallions over Basmati Rice

Buttery Seasonal Vegetables

Rolls & Butter

DESSERTS

Warm Black Cherry Clafoutis

Crème Brulée

Chocolate Marbled Cheesecake

Freshly Brewed Ryan Bros. Gourmet Coffee and

Decaffeinated Coffee, Select Tazo Teas

\$52.95 per person (minimum 40 people)

BEVERAGES

WINE LIST

The Temecula Creek Inn features a comprehensive wine list. Wine selections vary seasonally so please consult with your Catering/Conference Service Manager for current availability.

HOSTED BARS

Hosted Bars are available either on consumption or as a package. Packages require a Thirty- guest (30) minimum. All Bars are stocked with the appropriate mixers and condiments.

HOUSE SELECTIONS*

Gordon's Vodka, Gordon's Gin, Barton Rum, Matador Tequila, Jim Beam Bourbon, Seagram's 7, J&B, Christian Brothers Brandy, Assorted DeKuyper Cordials

PREMIUM SELECTIONS *

Tanqueray Sterling, Absolut, Tanqueray, Captain Morgan, Cruzan Rum, Jose Cuervo Silver, Makers Mark, Jack Daniels, Dewar's, Johnny Walker Red, Crown Royal, Seagram's V.O., Hennessy Cognac, Kahlua

ULTIMATE SELECTIONS*

Ketel One, Belvedere, Bombay Sapphire, Meyers Rum, Cuervo 1800, Chivas Regal (12), Glenlivet, Johnny Walker Black, Remy Martin V.S.O.P., Grand Marnier, Bailey's Irish Cream, Midori

** Specialty Liqueurs are available by request with two (2) week notice. Prices per bottle will vary.*

PER DRINK PRICING

House Wine by the Glass	\$6.00
Premium Wine by the Glass	\$8.50
Ultimate Wine by the Glass	\$10.00
House Brand Liquor	\$6.75
Premium Brand Liquor	\$8.50
Ultimate Brand Liquor	\$10.25
Domestic Beer	\$3.75
Imported Beer	\$4.25
House Margaritas	\$8.50
Premium Margaritas	\$10.25
Ultimate Margaritas	\$12.00
Mineral Waters	\$3.25
Soft Drinks	\$2.75
Draft Beer \$225.00 1/4 Keg \$325.00 1/2 Keg	
Import/Premium Draft Beer	\$295.00 1/4Keg \$395.00 1/2 Keg

SOFT BAR PACKAGE

Includes House Wine, Domestic Beer, Import Beer, Sodas, Bottled and Mineral Waters, and Juices

For 1 hour per person: \$17.00
 For 2 hours per person: \$20.00
 For 3 hours per person: \$23.00
 For 4 hours per person: \$25.00

HOUSE BAR PACKAGE

Includes House Wine, House Brand Liquor, Domestic and Imported Beer, Sodas, Bottled and Mineral Waters, and Juices

For 1 hour per person: \$19.00
 For 2 hours per person: \$22.00
 For 3 hours per person: \$25.00
 For 4 hours per person: \$27.00

PREMIUM BAR PACKAGE

Includes Selected Local Wine, Premium Brand Liquor, Domestic and Imported Beer, Sodas, Bottled and Mineral Waters, and Juices

For 1 hour per person: \$21.00
 For 2 hours per person: \$25.00
 For 3 hours per person: \$28.00
 For 4 hours per person: \$30.00

ULTIMATE BAR PACKAGE

Includes Selected Ultimate Wine, Ultimate Brand Liquor, Domestic and Imported Beer, Sodas, Bottled and Mineral Waters, and Juices

For 1 hour per person: \$25.00
 For 2 hours per person: \$29.00
 For 3 hours per person: \$32.00
 For 4 hours per person: \$33.00

BARTENDER CHARGE

The minimum sales required for each bar/bartender is \$250 over the duration of the event. In the event bar sales do not reach \$250 per bar/bartender, the client will be responsible for the difference in sales to reach that minimum. Corkage Fee is \$24.00 per Bottle

GENERAL INFORMATION

AUDIO-VISUAL EQUIPMENT

Our audio-visual provider, AV Solutions, can furnish a comprehensive offering of equipment and services. Please consult with your Catering/Conference Service Manager for pricing and selection.

BILLING

Payment will need to be made in advance unless credit arrangements have been established.

FUNCTION CONTRACTS & POLICIES

1. All prices are subject to change without notice.
2. All prices quoted are subject to a 21% service charge and applicable sales tax.
3. In arranging private functions, the attendance must be specified 3 business days in advance. The number will be considered a guarantee for which you will be charged even if fewer guests attend.
4. Failure to notify the Catering/Conference Services Department 3 days in advance will result in the estimated figure becoming the guarantee.
5. A maximum of two (2) entrée selections may be made for plated meals and are subject to a \$3.00 per person surcharge. Client must provide printed place cards indicating entrée selection for each guest. Exact guarantees must be provided 3 business days in advance. Please discuss options with your catering manager prior to making selections.
6. The Temecula Creek Inn agrees to prepare for 5% over the guaranteed number for the function.
7. No food or beverage of any kind may be brought onto hotel grounds by the patron, guests, or invitees without the expressed written consent of the hotel. The hotel reserves the right to charge for the service of such food & beverage. Hotel regulations do not permit removal of food at conclusion of the function.
8. Temecula Creek Inn will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following your function.
9. The hotel is excused from performance of this contract, at the hotel's option, and without obligation to the patron for damages, if the performance of the hotel is prevented, substantially interfered with, or rendered significantly more difficult due to labor troubles; disputes or strikes; government regulation; utility shortages or restrictions; restrictions upon travel, transportation, foods and/or beverages, or supplies; Acts of God; and/or any other cause whether or not specifically enumerated herein beyond the control of the hotel.
10. Room rental fees and/or food and beverage minimums may apply. Please check with your Catering/Conference service manager for details.
11. Functions that exceed the allotted time noted on the banquet event orders will be subject to an additional \$500.00 labor fee per hour.

AUDIO-VISUAL EQUIPMENT

PACKAGES

PROJECTOR SUPPORT PACKAGE	\$50
A/C Extension Cord, A/C Multi-Strip, Projection Table, Appropriately Sized Screen	
LCD PROJECTOR PACKAGE	\$225
LCD Projector, A/C Extension Cord, A/C Multi-Strip, Projection Table, VGA Cable, Appropriately Sized Screen, House Sound Connection	
VIDEO PACKAGE	\$150
32" TV Monitor, DVD/VHS Player, Draped Cart	
FLIPCHART PACKAGE	\$40
Flipchart Easel, Standard Flipchart Pad, (3) Markers	
Add on: Sticky Back Flipchart Pad \$10	
WHITEBOARD PACKAGE	\$40
Dry Erase Whiteboard, Easel, Eraser, (3) Markers	
OVERHEAD PROJECTION PACKAGE	\$85
Overhead Projector, A/C Extension Cord, A/C Power Strip, Projection Table, Appropriately Sized Screen	

SCREENS

Existing Meeting Room Screen	\$40
6' X 6' Tripod Screen	\$40
8' X 8' Tripod Screen	\$45
10'x 10' Cradle Screen	\$85

DRAPERY

Black Velour Drape, 16' High X 4' Wide	\$56
--	------

MICROPHONES

Table or Standing Microphone	\$35
Wireless Handheld or Lavalier	\$130
Wireless with Podium	\$150

AUDIO

MIXERS

4 Inputs	\$35
12 Inputs	\$70
14 Inputs	\$85
16 Inputs	\$145

SPEAKERS(S) WITH AMPLIFIER

Up to 100 People (stereo)	\$130
Up to 300 People (stereo)	\$175
Portable CD Player	\$35
CD Player, Multi-Disc	\$40
iPod Cord	\$10
House Sound Connection	\$25

CAMERAS

A full line of cameras is available

LIGHTING

A wide variety of lighting scenarios are available. Since each scenario is unique, please speak to the Audio Visual Department about your individual requirements.

LABOR

Some events may require an Audio Visual Technician. Technician rates are by the hour with a four hour minimum.

Monday - Friday 8 a.m. - 6 p.m.	\$50
Pre/Post Hours	\$65
Weekend and Holidays	\$80

VIDEO / DATA

DVD Player	\$50
VHS Player/Recorder	\$50
TV Monitor (32")	\$50

DATA AND VIDEO PROJECTORS

XGA,	\$175
VGA Data Cable	\$20
Video Switcher/Converter	\$100
36" Flat Screen Monitor	\$250

HIGH-SPEED INTERNET CONNECTION

Wireless Internet is Complimentary in all meeting Rooms.

Wired Hub/Switcher with Cables	\$35
--------------------------------	------

ADDITIONAL MEETING NEEDS

Mobile AV Cart	\$30
Extension Cord with Power Strip	\$10
Polycom Conference Phone	\$85
Flipchart Easel	\$15
Printer (black & white)	\$100
Copier (black & white, staple & collate)*	\$300

*Requires 48 hours advance notice to order

Laser Pointer	\$50
Direct "Dial 9" Phone Line	\$100

All Audio Visual is subject to a 21% service charge and sales tax.