



2011 BANQUET MENUS

TEMECULA CREEK INN®

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YNEZ*

ORANGE & APPLE JUICES freshly squeezed
ASSORTED PASTRIES
ASSORTED CROISSANTS
DISPLAY OF WHOLE FRUIT
COFFEE freshly brewed regular & decaffeinated coffee
SELECT TAZO TEAS

\$14.95 per guest

ANZA BORREGO*

ORANGE & APPLE JUICES freshly squeezed
SEASONAL JUICES chilled
ASSORTED OLD COUNTRY SLICED BAGELS
WHIPPED CREAM CHEESE
ASSORTED BREAKFAST BREADS
STEEL CUT IRISH OATMEAL brown sugar, raisins, milk
ASSORTED FRUIT YOGURT
DISPLAY OF SLICED FRUIT
ASSORTED CEREALS
DRIED FRUIT
HOUSEMADE GRANOLA
COFFEE freshly brewed regular & decaffeinated coffee
SELECT TAZO TEAS

\$20.95 per guest minimum 10-40 people

\$18.95 per guest over 40 people



CONTINENTAL BREAKFAST ENHANCEMENTS*

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FRENCH TOAST OR BUTTERMILK PANCAKES - \$5.95 per guest
warm maple syrup, butter

RANCHEROS BREAKFAST WRAP - \$6.95 per guest
scrambled eggs, cheddar cheese, roasted salsa, roasted potatoes, flour tortilla

SUNRISE OPEN-FACED BREAKFAST MUFFIN - \$6.95 per guest
applewood smoked bacon, scrambled eggs, green scallions, melted cheddar cheese

SMOKED SALMON AND GREEN ONION QUICHE - \$6.95 per guest
chopped tomatoes, Boursin cheese

BAGELS WITH THIN SLICED ATLANTIC SMOKED SALMON - \$7.95 per guest
chopped hard boiled eggs, sliced vine-ripened tomatoes, capers, thin sliced red onion, dilled cream cheese

EGGS BENEDICT - \$7.95 per guest
poached eggs, canadian bacon, english muffin, hollandaise sauce

***Enhancements may be added to any continental breakfast. They may not be ordered a la carte.**



PANCAKES

**CHOICE OF BUTTERMILK & CRACKED WHOLE WHEAT BLUEBERRY PANCAKES
OR TRADITIONAL & CINNAMON RAISIN FRENCH TOAST**

warm maple syrup, butter, whipped cream

\$7.95 per guest*

BELGIAN WAFFLES

THICK BELGIAN WAFFLES PREPARED TO ORDER

warm maple syrup, butter, whipped cream, fresh strawberries, glazed pecans

\$7.95 per guest*

OMELET

DELICIOUS OMELETS PREPARED TO ORDER

wild mushrooms, red bell peppers, spanish onions, cheddar cheese, baby spinach,
honey cured ham, applewood smoked bacon, hothouse tomatoes

\$8.95 per guest*

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

*All stations require a minimum of 25 guests



WINCHESTER*

TRADITIONAL SCRAMBLED EGGS
RED BLISS PAN-ROASTED BREAKFAST POTATOES
APPLEWOOD SMOKED BACON & BREAKFAST SAUSAGE
SEASONAL SLICED FRUIT
ASSORTED CEREALS, PASTRIES & MUFFINS
ORANGE & APPLE JUICES freshly squeezed
COFFEE freshly brewed regular & decaffeinated coffee
SELECT TAZO TEAS

\$20.95 per guest minimum 10-40 people

\$18.95 per guest over 40 people

RANCHO CALIFORNIA

SCRAMBLED EGGS melted cheddar cheese, scallions
APPLEWOOD SMOKED BACON & HONEY CURED HAM
OVEN-ROASTED SAGE BREAKFAST SAUSAGE
SEASONAL SLICED FRUIT
ASSORTED CEREALS, PASTRIES & MUFFINS
ASSORTED OLD COUNTRY BAGELS WITH CREAM CHEESE
RED BLISS PAN-ROASTED BREAKFAST POTATOES
ORANGE & APPLE JUICES freshly squeezed
COFFEE freshly brewed regular & decaffeinated coffee
SELECT TAZO TEAS

\$24.95 per guest minimum 10-40 people

\$22.95 per guest over 40 people



MANZANITA

SPANISH SCRAMBLED EGGS poblano chilies, spanish onion, fresh diced tomatoes

SOPES refried beans, melted cheese

ROASTED TOMATO SALSA

APPLEWOOD SMOKED BACON

SEASONAL SLICED FRUIT

ASSORTED PASTRIES & MUFFINS

ASSORTED OLD COUNTRY BAGELS WITH CREAM CHEESE

RED BLISS PAN-ROASTED BREAKFAST POTATOES

ORANGE & APPLE JUICES freshly squeezed

SEASONAL JUICES chilled

COFFEE freshly brewed regular & decaffeinated coffee

SELECT TAZO TEAS

\$25.95 per guest minimum 10-40 people

\$23.95 per guest over 40 people

HEALTHY START

LOW-FAT MUFFINS lemon zest curd, warm fresh honey comb

CHILLED PROTEIN SHAKE blueberry, soy milk, almond butter, oats,
flax seed, protein powder

SCRAMBLED TOFU onion, pepper, zucchini, tomato, lite soy,
cracked black pepper

OVEN-BAKED BLACK BEANS crumbled goat cheese

ASSORTED FRUIT YOGURT

MAPLE GLZED TURKEY BACON

ORANGE & APPLE JUICES freshly squeezed

SEASONAL JUICES chilled

NON-FAT & SOY MILKS

COFFEE freshly brewed regular & decaffeinated coffee

SELECT TAZO TEAS

\$25.95 per guest minimum 10-40 people

\$23.95 per guest over 40 people



STARTERS

IMPORTED & DOMESTIC CHEESES water crackers
ASSORTED CROISSANTS, DANISH PASTRIES & MUFFINS
SEASONAL FRUIT
MIXED TENDER GREENS tomatoes, cucumbers, carrots, basil vinaigrette

ENTRÉES

TRADITIONAL EGGS BENEDICT
FRENCH TOAST maple syrup, berry compote
CARVED JERK PORK LOIN tropical fruit slaw
CHOICE OF SWEET & SOUR GLAZED CHICKEN asian vegetables
OR POACHED SALMON lemon herb cous cous, citrus ginger sauce

ACCOMPANIMENTS

APPLEWOOD SMOKED BACON
SAGE PORK SAUSAGE
MINI FRENCH ROLLS apple butter
DINNER ROLLS whipped butter

BEVERAGES

ORANGE & APPLE JUICES freshly squeezed
SEASONAL JUICES chilled
COFFEE freshly brewed regular and decaffeinated coffee
SELECT TAZO TEAS

\$39.95 per guest

ENHANCE YOUR BRUNCH

MIMOSA STATION - \$5.95 per guest
BLOODY MARY STATION - \$6.95 per guest



JUICES & BEVERAGES

- COFFEE freshly brewed regular & decaffeinated coffee - \$45.00/gallon
- SELECT TAZO TEAS - \$45.00/gallon
- ICED TEA freshly brewed - \$17.00/pitcher
- SEASONAL JUICES freshly squeezed - \$19.00/carafe
- SOFT DRINKS - \$3.50 each
- BOTTLED WATER - \$3.50 each
- MINERAL WATER - \$4.50 each
- REPUBLIC OF TEAS - \$4.50 each
- CHILLED FRAPPUCCINO - \$4.50 each
- FRUIT YOGURT SMOOTHIE - \$25.00/pitcher
- LEMONADE - \$17.00/pitcher
- STRAWBERRY LEMONADE - \$18.50/pitcher

BREAK ACCOMPANIMENTS

- SEASONAL SLICED FRUIT PLATTER - \$40.00 (serves 10)
- WHOLE FRUIT - \$15.00 per dozen
- ASSORTED FRUIT YOGURTS - \$3.50 each
- DANISH PASTRY & CROISSANTS - \$26.00 per dozen
- SLICED BAGELS WITH CREAM CHEESE - \$30.00 per dozen
- ASSORTED MUFFINS - \$26.00 per dozen
- ASSORTED BREAKFAST BREAD - \$26.00 per dozen
- CHOCOLATE BROWNIES - \$26.00 per dozen
- ASSORTED FRESH BAKED COOKIES - \$26.00 per dozen
- ASSORTED GRANOLA BARS & NUTRI GRAIN BARS - \$3.50 each
- ASSORTED POWER BARS - \$4.50 each
- TRAIL MIX - \$3.75 each
- STADIUM POPCORN - \$36.00 (serves 10)
- SOFT PRETZELS WITH MUSTARD - \$40.00 per dozen
- ARTISAN BREAD & TAPENADES - \$45.00 (serves 10)
- SPICE NUT MIX - \$20.00 per pound
- MIXED NUTS - \$24.00 per pound
- CHIPS AND DIP - \$40.00 (serves 10)
- TORTILLA CHIPS AND SALSA - \$40.00 (serves 10)



COOKIES & CREAM*

TYPES OF COOKIES TO INCLUDE:

CHOCOLATE CHIP
WHITE CHOCOLATE
MACADAMIA NUT
OATMEAL
PEANUT BUTTER
& DOUBLE CHOCOLATE
HOT CHOCOLATE
CHOCOLATE COVERED PRETZELS
ICE COLD MILK
CHOCOLATE MILK

\$9.95 per guest

JULIAN APPLE*

GOURMET APPLE CHIPS
WARM APPLE CIDER
APPLE STRUDEL
SLICED APPLES CARAMEL TOPPING

\$9.95 per guest

SOUTH OF THE BORDER*

FIESTA NACHOS tortilla chips, nacho cheese,
jalapeños, guacamole, salsa fresca, sour cream
BEEF TAQUITOS

\$10.95 per guest

POWER BREAK

FRESH FRUIT SMOOTHIES
ARIZONA ICED TEAS
TRAIL MIX
BASKET OF WHOLE FRESH FRUIT
ENERGY BARS
OATMEAL RAISIN COOKIES
GOURMET VEGETABLE CHIPS

\$12.95 per guest

TUSCANY

TRIO OF BRUSCHETTA
OLIVE OIL & BALSAMIC VINEGAR
ASSORTED TAZO TEAS
TAPENADE & ARTICHOKE DIP
ASSORTED FLAT BREADS
CRUSTY FRENCH BREADS

\$13.95 per guest

STRAWBERRY FIELDS - based on seasonal availability

STRAWBERRY LEMONADE
CHOCOLATE DIPPED STRAWBERRIES
MILKSHAKE whole fresh strawberries & cream
STRAWBERRIES & BRIE EN CROUTE

\$15.95 per guest



ICE CREAM SUNDAE STATION - minimum of 20 guests
HÄAGEN DAZS CHOCOLATE & VANILLA ICE CREAM

CHOICE OF ASSORTED TOPPINGS: whipped cream, hot fudge, caramel sauce, chopped nuts, M&M's, maraschino cherries, chocolate jimmies, crushed oreos, peanut butter chips
\$9.95 per guest

STADIUM BREAK*

FIESTA NACHOS tortilla chips, nacho cheese, jalapeños
HOT SOFT PRETZELS WITH MUSTARD
CRACKER JACKS
FRESH POPPED POPCORN
\$10.95 per guest

CHOCOLATE DECADENCE

CHOCOLATE CHUNK COOKIES
HERSHEY'S KISSES
CHOCOLATE PEPPERMINT BROWNIES
JUNIOR SNICKERS BARS
CHOCOLATE COVERED STRAWBERRIES
\$11.95 per guest

WINE COUNTRY

ARTISAN BREADS
IMPORTED & DOMESTIC CHEESES
ROASTED GARLIC & OLIVE TAPENADE
FRESH SEASONAL FRUIT
\$15.95 per guest

*Please refer to Your Catering/Conference Service Manager for assistance in Wine Tasting Selections at an additional cost

AFTERNOON TEA - maximum of 40 guests

HOT TEA freshly brewed
CHOCOLATE-DIPPED STRAWBERRIES
FRESH SEASONAL FRUIT
CRAISIN BUTTERMILK SCONES
TEA SHORTBREAD COOKIES
SLICED NUT BREADS
CURRY CHICKEN SALAD whole wheat bread, red leaf lettuce, toasted walnut butter
PINWHEEL ROASTED VEGETABLES hearbed cream cheese, tomato torilla
LEMON CURT devonshire cream
\$16.95 per guest



Your choice of one starter, entrée, french rolls & butter, one dessert, & freshly brewed iced tea

STARTERS - SELECT ONE

TOMATO BISQUE basil cream

VEGETARIAN MINISTRONE

ZESTY MEXICAN SHRIMP GAZPACHO

MESCLUN & BOSTON BIBB SALAD roasted peppers, crumbled goat cheese, zinfandel vinaigrette

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

SPINACH SALAD applewood smoked bacon, craisins, toasted pumpkin seeds, crumbled bleu cheese dressing



ENTRÉES - SELECT ONE (for an additional selection, add \$3)

FOCCACIA CLUB SANDWICH* oven-roasted turkey, bacon, lettuce, tomato, swiss cheese, fresh fruit
\$20.95 per guest

PENNE PASTA PRIMAVERA* roasted vegetables, basil pesto cream, parmesan cheese
\$20.95 per guest - ADD ROSEMARY LEMON CHICKEN BREAST - additional \$3.00

ASIAN CHICKEN SALAD* ginger scented breast of chicken with citrus drizzle, bean sprouts, carrots, red bell peppers, napa cabbage, romaine, crispy wontons, sesame seeds, soy-plum vinaigrette, green scallions
\$21.95 per guest

GREEK SALAD WRAP* lemon oregano marinated chicken, shredded lettuce, red onion, feta cheese, soft lavosh, vegetable chips, hummus
\$21.95 per guest

LEMON TARRAGON ROCK SHRIMP TOSTADA SALAD* roasted jalapeno vinaigrette
\$22.95 per guest

CALIFORNIA CHICKEN SANDWICH* grilled chicken breast, avocado, tomato, jack cheese, onion roll, artichoke pasta salad
\$23.95 per guest

ITALIAN COBB SALAD* grilled chicken, diced tomato, gorgonzola, crispy pancetta, kalamata olives, avocado
\$23.95 per guest

KEY LIME HOISIN GLAZED CHICKEN BREAST caramelized onions, seasonal vegetables, wild brown rice pilaf
\$25.95 per person

FILLET OF SALMON glazed with honey whole grain mustard, oriental vegetables, citrus scented jasmine rice, tarragon butter sauce
\$26.95 per guest

CHAR-GRILLED BALSAMIC GLAZED IRON STEAK shaved onions, mushrooms, basil pesto yukon mashed potato
\$29.95 per person

* A Final Count of Each Entrée Will Be Required (3) Business Days Prior to the Event. Entrees Will Be Charged by the Guaranteed Number, or the Number Served, Whichever is Greater. Placecards with Entrée Indicators for Each Guest Will be Required.

LUNCHEON DESSERTS- SELECT ONE

CARROT CAKE

NEW YORK CHEESECAKE

SEASONAL FRESH FRUIT

FRUIT & YOGURT PARFAIT

LEMON TART fresh raspberries

CHOCOLATE SEDUCTION CAKE

CHOCOLATE CARAMELIZED BANANA FOSTERS TART

APPLE STREUSEL *crème anglaise*

CHOCOLATE MOUSSE berries

TIRAMISU



SALADS

FIELD GREENS

kalamata olives, red onions, tomato, greek oregano vinaigrette & creamy buttermilk ranch dressing

ORECCHIETTE PASTA & BABY SPINACH SALAD

marinated mushroom, red onion, lemon mustard seed feta Vinaigrette

BASIL PESTO ROCK SHRIMP & TOMATO PANZANELLA SALAD

LUNCHEON MEATS & ACCOMPANIMENTS

PROSCIUTTO

MORTADELLA

ROASTED TURKEY BREAST

PROVOLONE

SLICED TOMATOES

DILL PICKLES

SUN-DRIED TOMATO AIOLI

WHOLE GRAIN MUSTARD

GENOA SALAMI

ROASTED PEPPERED BEEF

GRUYÈRE

DILL HAVARTI CHEESE

ONION

LETTUCE

FRESH HERBED AIOLI

DESSERTS

MELON FRUIT SALAD berries

ASSORTED FRESHLY BAKED COOKIES

BEVERAGES

ICED TEA - freshly brewed

\$27.95 per guest minimum 10-30 people

\$25.95 per guest over 30 people



CHEF'S CHOICE OF TWO SEASONAL SOUPS

FRESH GARDEN VEGETABLE SALADS

FIELD MIXED GREENS

grape tomato, cucumber, carrot, red onion, croutons, sunflower seed, black olives, italian vinaigrette, bleu cheese dressing

CAESAR SALAD

hearts of romaine, shaved parmesan cheese, toasted croutons, caesar dressing

ROCK SHRIMP ORZO PASTA SALAD fresh herbs, pesto, black olives, tomato, toasted almonds

TUNA NICOISE

french green beans, black olive, red potato wedges, grape tomato, julienne onion, roasted red pepper vinaigrette

GREEK SALAD

feta cheese, diced tomato, cucumber, kalamata olive, oregano vinaigrette

ACCOMPANIMENTS

MINI FRENCH ROLLS apple butter

TAPENADE & FLATBREAD

DESSERT:

RASPBERRY FRUIT MOUSSE PARFAIT

BEVERAGES

ICED TEA - freshly brewed

\$27.95 per guest minimum 20 people



SALADS

ROMAINE LETTUCE chipotle buttermilk dressing, crispy tortilla strips
JICAMA, RED ONION, RED PEPPER & PINEAPPLE SALAD
SPICY CUCUMBER & TOMATO SALSA SALAD

ENTREES

CHEESE ENCHILADA CASSEROLE
BLACK BEANS & MEXICAN RICE
ANCHO SPICED BEEF STRIPS
GUADALAJARA SPICED CHICKEN
tostada shells, flour tortillas, guacamole, salsa fresca, corn salsa, roasted tomatillo salsa, lettuce,
cheddar cheese, sour cream, jalapeños, olives
BAJA FISH TACOS - additional \$3.95

DESSERTS

CINNAMON SUGARED CHURROS
CHOCOLATE CINNAMON BROWNIES

BEVERAGES

ICED TEA - freshly brewed

\$29.95 per guest minimum 10-30 people

\$27.95 per guest over 30 people



SALADS

PORTOFINO ROMAINE SALAD basil vinaigrette

ANTIPASTO SALAD hearts of palm, prosciutto, ham, genoa salami, carrots, celery, red onions, provolone, black olives, artichoke hearts

ENTREES

MUSHROOM & ITALIAN SAUSAGE PIZZA

THREE-CHEESE PIZZA

FETTUCCINI FRESH spinach, extra virgin olive oil, garlic, roasted tomatoes

BAKED PENNE WITH ROASTED CHICKEN A LA PICCATA capers garlic-lemon butter
grilled vegetables, ricotta cheese

WARM GARLIC BREAD

DESSERTS

ASSORTED BISCOTTI

TIRAMISU

BEVERAGES

ICED TEA - freshly brewed

\$29.95 per guest minimum 10-30 people

\$27.95 per guest over 30 people



STARTERS

SOUTHWESTERN POTATO SALAD
TOASTED PUMPKIN SEED COLESLAW
OVEN-ROASTED VEGETABLE SALAD

ENTREES

GRILLED 1/2 POUND HAMBURGERS*
GRILLED BRATWURST & ITALIAN SAUSAGE*
FREE-RANGE CHICKEN BREAST

sliced gouda, swiss & cheddar cheese, sliced tomatoes, onions, dill pickles, lettuce,
mayonnaise, mustard

BARBECUED PORK SANDWICH - additional \$4.95

DESSERTS

BREAD PUDDING *crème anglise*
ASSORTMENT OF SLICED MELONS

BEVERAGES

ICED TEA - freshly brewed

\$29.95 per guest minimum 20 people

*An \$85.00 Chef Attendant Fee will apply for items prepared or carved at the buffet



STARTERS

GREEK SALAD crumbled feta cheese, tomato, kalamata olives, cucumbers, lemon oregano vinaigrette

TOASTED PITA CHIPS hummus, marinated olives

DOLMADES yogurt mint dip

ENTREES

GRILLED CHICKEN & LAMB GYROS tzaziki sauce, sliced onions, tomato

SAUTEED ZUCCHINI WITH SAGE rosemary, tomato rice, pine nuts

DESSERTS

YOGURT CAKE lemon syrup

ALMOND & HONEY BAKLAVA

BEVERAGES

ICED TEA - freshly brewed

\$31.95 per guest minimum 20 people

\$29.95 per person over 30 people



SALADS

BUTTER LETTUCE WEDGE mushrooms, tomatoes, bleu cheese

GRILLED VEGETABLES lemon shallot vinaigrette

MEDITERRANEAN PASTA SALAD

ENTREES - SELECT TWO (for an additional selection, add \$5)

ROASTED SIRLOIN STRIP horseradish, onion confit

FREE-RANGE BREAST OF CHICKEN mushroom marsala sauce

ROASTED PORK LOIN potatoes au gratin

NORTH ATLANTIC SALMON lemon cream sauce

ACCOMPANIMENTS

FRESH VEGETABLES

CHEF'S SELECTION OF RICE OR POTATO

ROLLS & BUTTER

DESSERTS

CRÉME BRULÉE

KAHLUA CHEESECAKE

BEVERAGES

ICED TEA - freshly brewed

\$35.95 per guest minimum 20 people



Lunch Boxes provided as a “to go” option

CLUB HOUSE

LA FRANCAISE CROISSANT WITH ROASTED TURKEY

applewood smoked bacon, swiss, red leaf lettuce, tomato

\$16.95 per guest

CREEK

PEPPERED ROAST BEEF ON SOURDOUGH BREAD

stone ground mustard, sliced onion roma tomatoes, watercress

\$16.95 per guest

OAKS

ITALIAN SUBMARINE

honey cured ham, genoa salami, mortadella, provolone, roasted peppers, roma tomato, romaine lettuce, oil, vinegar

\$16.95 per guest

VEGETARIAN

GRILLED PORTOBELLO onion roll, roasted vegetables

\$16.95 per guest

STONEHOUSE

ALBACORE TUNA SALAD SANDWICH squaw bread, monterey jack, organic greens, tomato

\$18.95 per guest

ACCOMPANIMENTS - INCLUDED in listed lunch boxes

TRI-COLOR PASTA SALAD

GOURMET CHIPS

FRESHLY BAKED COOKIE

WHOLE FRESH FRUIT



COLD SELECTION

- MINI CHICKEN TOSTADA - \$2.00
- MELTED BRIE & TOASTED WALNUT TARTLET - \$2.00
- HOUSE-MADE GRAVLOX traditional condiments - \$2.50
- BELGIAN ENDIVE gorgonzola & walnuts - \$2.50
- ROASTED JAPANESE EGGPLANT CAPONATA CROSTINI - \$2.50
- CAPRISI CROUTON mozzarella, tomato & balsamic essence - \$2.50
- ROASTED VEGETABLE WRAPS - \$3.00
- BLACKENED CHICKEN ON PUFFED PASTRY SOUR cherry relish - \$3.00
- HERB MARINATED GOAT CHEESE ON BRIOCHE CROUTON mango chutney - \$3.00
- CALIFORNIA SUSHI ROLL - \$3.50
- CANAPÉ OF SMOKED SALMON herbed butter, capers, red onions chives - \$3.50
- SEARED FIVE SPICED CRUSTED TUNA wonton crisp - \$3.50
- HEART OF ARTICHOKE italian marinated shrimp, kalamata olive - \$4.00
- CHARRED RARE BEEF OF TENDERLOIN, crostini, horseradish cream - \$4.00
- ASIAN AHI TUNA TARTAR presented on white porcelain Chinese spoon - \$4.00

HOT SELECTION

- SPINACH & FETA CHEESE SPANAKOPITA - \$2.00
- MINI QUICHE smoked salmon, green onions, cream cheese - \$2.00
- MUSHROOM DUXELLE & BOURSIN CHEESE STUFFED MUSHROOM CAP - \$2.50
- QUESADILLA CORNUCOPIA - \$2.50
- PARMESAN CRUSTED ARTICHOKE HEARTS - \$3.00
- CHICKEN SATAY sweet soy, ginger, curry - \$3.00
- MINI BEEF WELLINGTON - \$3.50
- BALSAMIC GLAZED BEEF SATAY pearl onion - \$3.50
- DRIED ANCHO RUBBED TENDERLOIN BEEF MEDALLIONS caramelized onion - \$3.50
- COCONUT SHRIMP mango sauce - \$3.50
- MARYLAND STYLE CRAB CAKE SPICY RED PEPPER AIOLI - \$4.00
- APPLEWOOD SMOKED BACON WRAPPED SCALLOPS - \$4.00

*Hors D'œuvres are sold in 25 piece increments

CHILLED SEAFOOD ENHANCEMENTS

CEVICHE SHOOTER - \$4.00 each

JUMBO SHRIMP WITH COCKTAIL SAUCE - \$4.00 each

CHAMPAGNE STEAMED MUSSELS - \$4.50 each

OYSTERS ON THE HALF SHELL - \$5.00 each

FRESH CRACKED SNOW CRAB CLAW - \$5.00 each

*Hors D'œuvres are sold in 25 piece increments

SEAFOOD EXTRAVAGANZA OVER SHAVED ICE

READY PEELED SHRIMP COCKTAIL & SNOW CRAB CLAWS,

CEVICHE tortilla chips

ROCK SHRIMP MARTINI COCKTAIL avocado mousse

CHILLED STEAMED MUSSELS & MANILA CLAMS & POACHED FILLET OF SALMON

spicy cocktail sauce, horseradish, brandy marie rose, mignonette sauce, yogurt dill sauce, lemon wedges

*\$19.95 per person minimum 50 people



CRUDITÉS

COLORFUL ARRANGEMENT OF FARM FRESH RAW VEGETABLES

chunky bleu cheese, onion or buttermilk ranch dips

\$5.00 per guest

GOURMET CRUDITÉS

MELTED BRIE FONDUE farmers gourmet selection of fresh raw vegetables,
toasted baguette, lavash and batards, sun dried tomato tapanade

\$6.00 per guest

FRUIT & CHEESE TRAY

IMPORTED & DOMESTIC CHEESES

BERRIES & SLICED FRUIT

DRIED FRUITS, ROASTED NUTS, GRAPES & ASSORTED CRACKERS

minimum of 10 people

\$7.95 per guest

BRIE EN CROUTE

IMPORTED BRIE WRAPPED IN PUFF PASTRY ligonberry sauce

serves 25-30 guests

\$105.00



NACHO STATION

CHEDDAR CHEESE DIP
SLICED JALAPEÑOS
REFRIED BEANS
GUACAMOLE DIP

\$7.95 per guest

ENHANCE YOUR NACHO STATION

CHILI SEASONED GROUND SIRLOIN
GRATED CHEESE
SPICY MEXICAN SALSA FRESCA
SOUR CREAM

\$3.50 per guest

SALAD STATION

CAESAR SALAD romaine lettuce croutons,
caesar dressing
GREEK SALAD cucumbers, tomato, kalamata
olives, crumbled feta cheese
PASTA SALAD artichokes, sun-dried tomatoes,
green olives
\$8.95 per person

DESSERT & COFFEE

MINIATURE DESSERTS,
ALMOND COOKIES & TIRAMISU
GOURMET COFFEE freshly brewed regular
& decaffeinated coffee
SELECT TAZO TEAS
minimum 25 guests
\$12.95 per guest

PACIFIC ASIAN

POT STICKERS
CHICKEN & PINEAPPLE KABOBS
EGG ROLLS
HOT & SOUR CHICKEN WINGS
\$13.95 per guest

MEDITERRANEAN

PITA BREAD TRIANGLES hummus, baba
ghanoush
ROASTED CHICKEN cous cous, lemon feta
vinaigrette,
DOLMAS
\$13.95 per guest

LATIN AMERICAN

MINI BAJA FISH TACO STATION
Salsa Verde, Lime Crema
HAVANA CHICKEN & BLACK BEANS
fresh fruit salsa
\$16.95 per guest

FRENCH

WHOLE BRIE EN CROÛTE
GARDEN SALAD champagne dijon vinaigrette
SLICED BAGUETTES, APPLES & GRAPES
SAUTÉED FILET OF SALMON champagne
cream sauce
\$17.95 per guest

PASTA STATION

**CHOICE OF CHEESE TORTELLINI, FETTUCINI & PENNE PASTAS
TOSSED TO ORDER WITH** marinara, alfredo or basil pesto cream sauce &
roasted vegetables
\$12.95 per person

RISOTTO BAR

SWEET ARBORIO RICE TOSSED WITH YOUR CHOICE
wild mushrooms, grilled chicken, roasted vegetables, basil pesto, fresh spinach,
mascarpone, parmesan cheese
\$14.95 per guest

MASHED POTATO BAR - SERVED IN MARTINI GLASSWARE

GARLIC YUKON MASHED POTATOES gorgonzola, chives, crispy onions,
pancetta, parmesan cheese, red wine sauce, sun-dried tomato tapanade
\$14.95 per guest

FAJITA STATION

MARINATED BEEF FAJITAS grated cheese, salsa fresca, guacamole, soft
flour tortillas, sour cream
CHICKEN TAMALES
\$15.95 per guest

“SMOKIN’ HOT” JAMAICAN SHRIMP

**DRY RUBBED JERK SPICED SHRIMP SAUTÉED TO ORDER
WITH FRESH SALSAS**
pineapple & jalapeño salsa with mint
fennel, citrus and tarragon salsa with red onion
\$21.95 per guests

minimum 30 guests

*An \$85.00 chef attendant fee will apply



TAMARIND BARBECUED PORK LOIN tropical fruit slaw, mini french rolls
\$115.00 - serves 15

SALMON WELLINGTON WITH SAUTÉED SPINACH
& MUSHROOMS WRAPPED IN PUFF PASTRY white wine sauce
\$175.00 - serves 25

ROASTED BACON WRAPPED TURKEY BREAST spiced cranberry
sauce, mayonnaise, mini french rolls
\$180.00 - serves 30

TOP SIRLOIN OF BEEF creamed horseradish, whole grain mustard, mini
french rolls
\$210.00 - serves 50

MOLASSES & APPLE CIDER GLAZED BONE-IN HAM calvados
apple butter, mini french rolls
\$255.00 - serves 50

HERB CRUSTED NEW YORK STRIP LOIN OF BEEF zinfandel
roasted garlic jus, mini french rolls
\$365.00 - serves 30

TENDERLOIN OF BEEF BALSAMIC GLAZED pearl onions, choron
sauce, mini french rolls
\$400.00 - serves 20

AHI TUNA SEARED RARE crispy wonton strips, wasabi cream, seaweed
salad
\$400.00 - serves 30

*includes attendant carver



Your choice of one starter, entrée, french rolls & butter, one dessert, freshly brewed regular & decaffeinated coffee & select tazo teas

STARTERS - SELECT ONE

TOMATO BISQUE basil cream

WILD MUSHROOM SOUP port drizzle

CORN CHOWDER BISQUE achiote cream

WILD ITALIAN FIELD GREEN SALAD sun-dried pears, toasted batard croutons, shaved parmesan, tear drop tomatoes, white balsamic vinaigrette

MESCLUN & BOSTON BIBB LETTUCE SALAD roasted peppers, crumbled goat cheese, zinfandel vinaigrette

GREEK SALAD feta cheese, kalamata olive, chopped tomatoes, red onions, cucumber, oregano vinaigrette

SPINACH SALAD applewood smoked bacon, craisins, toasted pumpkin, seeds, crumbled bleu 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

CREAM OF ROASTED ONIONS caramelized fennel

\$5.00 per person

TIGER PRAWN COCKTAIL avocado tomato relish

\$6.00 per person

ROASTED CORN & CHILI POLENTA goat cheese, braised shiitake mushroom, lime balsamic au jus

\$7.50 per person

DUNGENESS CRAB CAKE spicy red pepper aioli

\$10.00 per person

ENTRÉES - SELECT ONE (for an additional selection, add \$3)

VEGETABLE NAPOLEAN* ricotta & mozzarella cheese layered in fresh pasta, roasted mushrooms, spinach, zucchini, roasted red pepper, charred tomato coulis

\$29.95 per guest

WILD MUSHROOM RAVIOLI* burnt sage-infused noisette, julienne vegetables

\$29.95 per guest

PAN-SEARED BREAST OF CHICKEN* apricot glazed, almond wild rice pilaf, ginger-lime beurre blanc

\$39.95 per guest

PAN ROASTED ATLANTIC SALMON* champagne-shiitake mushroom sauce

\$42.95 per guest

MARINATED GRILLED CHICKEN BREAST* roasted tomato béarnaise, dungeness crab, herbed roasted new potato

\$44.95 per guest

RATATOUILLE ENCRUSTED PORK LOIN* sun-dried tomato & basil risotto, extra virgin olive oil, roasted garlic drizzle

\$45.95 per guest

TUSCANY SPICED FREE RANGE CHICKEN & PRAWNS sea salt-roasted fingerling potatoes with shallots, wild mushroom sangiovese sauce

\$47.95 per guest

DRY HERB ROASTED RIBEYE yukon mashed potatoes, cabernet jus, crumbled gorgonzola

\$48.95 per guest

BEEF & CHICKEN DUET PLATE carved strip loin, marinated breast of chicken, tri-peppercorn brandy sauce

\$49.95 per guest

IRON-SKILLET SEA BASS balsamic brown butter, capers, tomatoes, herbed basmati rice

\$49.95 per guest

FILET MIGNON roasted tenderloin of beef, yukon mashed potato, cabernet pan jus

\$51.95 per guest

CRUSTED SALMON & Tournedo of Beef arugula crusted salmon, roasted filet medallion, whole grain mustard scented green peppercorn sauce

\$52.95 per guest

* A Final Count of Each Entrée Will Be Required (3) Business Days Prior to the Event. Entrees Will Be Charged by the Guaranteed Number, or the Number Served, Whichever is Greater. Placecards with Entrée Indicators for Each Guest Will be Required.

DESSERTS - SELECT ONE

CAPPUCCINO CHEESECAKE

CARROT CAKE

CHOCOLATE SEDUCTION CAKE

CHOCOLATE MOUSSE WITH PIROUETTE COOKIE

FRUIT TART

GÉNOISE RASPBERRY SQUARE

TIRAMISU



STARTERS

FIESTA TORTILLA CHIPS guacamole, salsa fresco
GRILLED ZUCCHINI & RED BELL PEPPER SALAD
JICAMA, RED ONION, RED PEPPER AND PINEAPPLE SALAD
TIJUANA CAESAR SALAD

ENTRÉES

CHEESE ENCHILADA CASSEROLE
ROASTED CHICKEN BREAST tangy achiote citrus sauce
MARINATED SIRLOIN FAJITAS red onion, bell peppers, cilantro

TOMATILLO STEWED PORK spanish onions - additional \$5.00
FISH TACOS - additional \$6.50

ACCOMPANIMENTS

lettuce, sour cream, jalapeños, cilantro, onions, cheese, roasted tomato salsa, corn, onion salsa

DESSERTS

KAHLUA CRÉME BRULÉE
CHOCOLATE CINNAMON BROWNIES

BEVERAGES

COFFEE freshly brewed regular & decaffeinated coffee
SELECT TAZO TEAS

\$47.95 per guest minimum 20-40 guests

\$44.95 per person over 40 guests



STARTERS

TROPICAL SESAME CABBAGE SALAD

GREEN SOBA NOODLE SALAD

RED LEAF & ROMAINE water chestnuts, green onion, roasted peanuts, papaya seed vinaigrette

LOMI LOMI SALMON SALAD

ENTRÉES

KALUA PORK plum sauce

CHOICE OF HONEY GARLIC-GLAZED CHICKEN BREAST caramelized onions

OR GRILLED MISO-MARINATED FILET OF HAWAIIAN MAHI MAHI mango ginger sauce

ACCOMPANIMENTS

SESAME WOK'D VEGETABLES & GLAZED BOK CHOY

ROASTED SWEET POTATOES & SCALLIONS orange zest steamed rice

HAWAIIAN SWEET BREAD

DESSERTS

KONA MOCHA PARFAITS

PINEAPPLE UPSIDE-DOWN CAKE

BEVERAGES

COFFEE freshly brewed regular & decaffeinated coffee

SELECT TAZO TEAS

\$47.95 per guest minimum 20-40 guests

\$44.95 per person over 40 guests



WESTERN STEAK FRY* DINNER BUFFET

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STARTERS

PICKLED RELISH DISPLAY carrots, celery, pepperoni, sweet dill pickles, peppers
marinated olives, radishes, buttermilk ranch dipping sauce

ICEBERG WEDGES creamy bleu cheese, oregano vinaigrette

OLD FASHIONED MACARONI SALAD

CHAR-ROASTED VEGETABLE CHOP SALAD

ENTRÉES

MESQUITE GRILLED NEW YORK STEAK*

TEQUILA-KEY LIME MARINATED CHAR-GRILLED CHICKEN*

TEXAS CHILI STATION WITH TRADITIONAL CONDIMENTS

BBQ PORK RIBS - additional \$6.50

ACCOMPANIMENTS

BAKED POTATOES sour cream, whipped butter

BLUE LAKE GREEN BEANS ALMANDINE crispy onions

CRUSTY SOURDOUGH BREAD whipped butter

DESSERTS

WARM FRUIT CRISP

BREAD PUDDING raisins, crème anglaise

BEVERAGES

COFFEE freshly brewed regular & decaffeinated coffee

SELECT TAZO TEAS

\$49.95 per guest minimum 20-40 guests

\$46.95 per person over 40 guests

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



STARTERS

WILD ITALIAN BABY GREENS roasted pepper vinaigrette
ANTIPASTO SALAD
FENNEL SALAD olives, red onions, citrus vinaigrette

PASTA STATION - PREPARED TO ORDER

CHEESE TORTELLINI basil pesto
GORGONZOLA GNOCCHI alfredo sauce
PENNE ARRABBIATTA roasted eggplant

ENTRÉES

BREAST OF CHICKEN MARSALA
PEPPERED BEEF PIZZAOLA sweet onion, tomato, bell pepper, crumbled gorgonzola

ACCOMPANIMENTS

MEDLEY OF BALSAMIC ROASTED VEGETABLES
FOCACCIA BREAD

DESSERTS

TIRAMISU
CANNOLI
AMARETTO CHEESE CAKE

BEVERAGES

COFFEE freshly brewed regular & decaffeinated coffee
SELECT TAZO TEAS

\$50.95 per guest minimum 40 guests



STARTERS

ORGANIC MIXED BABY GREENS & FRESH SPINACH white balsamic gorgonzola vinaigrette

MARINATED ARTICHOKE, OLIVES, MUSHROOM & ROASTED PEPPER SALAD

GRILLED VEGETABLES balsamic drizzle, fresh herbs

ENTRÉES - SELECT TWO (for an additional selection, add \$6.50)

PETITE STRIP LOIN STEAK brunt sage jus, garlic mashed potatoes

GRILLED CHICKEN BREAST garlic herb cream sauce

BRAISED TIPS OF BEEF green peppercorn sauce

PENNE PASTA WITH JUMBO SAUTÉED SHRIMP roasted corn, sun-dried tomato cream sauce,

SAUTÉED SALMON MEDALLIONS served over basmati rice

ACCOMPANIMENTS

BUTTERY SEASONAL VEGETABLES

MINI FRENCH ROLLS apple butter

DESSERTS

WARM BLACK CHERRY CLAFOUTI

CRÉME BRULÉE

CHOCOLATE MARBLED CHEESECAKE

BEVERAGES

COFFEE freshly brewed regular & decaffeinated coffee

SELECT TAZO TEAS

\$57.95 per guest minimum 40 guests



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 Whiskey, Christian Brothers Brandy, Assorted DeKuyper Cordials

PREMIUM SELECTIONS*

Tanqueray Sterling, Absolut, Tanqueray, Captain Morgan, Myers's 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, Myers's Rum, 10 Cane 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

HOUSE SPARKLING BY THE GLASS \$6.00

PREMIUM WINE BY THE GLASS \$8.50

ULTIMATE WINE BY THE GLASS \$10.50

ULTIMATE SPARKLING WINE

BY THE GLASS \$10.50

HOUSE BRAND LIQUOR \$6.75

PREMIUM BRAND LIQUOR \$8.50

ULTIMATE BRAND LIQUOR \$10.25

***CASH BAR** prices are an additional \$.50 per drink.

DOMESTIC BEER \$3.75

IMPORTED BEER \$4.25

HOUSE MARGARITAS \$8.50

PREMIUM MARGARITAS \$10.25

ULTIMATE MARGARITAS \$12.00

MINERAL WATERS \$4.50

SOFT DRINKS \$3.50

BOTTLED WATER \$3.50

KEGS

DRAFT BEER \$225.00 1/4 keg --- \$325.00 1/2 keg

IMPORT/PREMIUM DRAFT BEER \$295.00 1/4 keg --- \$395.00 1/2 keg

SOFT BAR PACKAGE

INCLUDES HOUSE WINE, DOMESTIC & IMPORTED BEER, SODAS, BOTTLED & MINERAL WATERS, JUICES

1 hour per person: \$19.00

2 hours per person: \$22.00

3 hours per person: \$25.00

4 hours per person: \$27.00

HOUSE BAR PACKAGE

INCLUDES HOUSE WINE, HOUSE BRAND LIQUOR, DOMESTIC & IMPORTED BEER, SODAS, BOTTLED & MINERAL WATERS, JUICES

1 hour per person: \$21.00

2 hours per person: \$24.00

3 hours per person: \$27.00

4 hours per person: \$29.00

PREMIUM BAR PACKAGE

INCLUDES SELECTED LOCAL WINE, PREMIUM BRAND LIQUOR, DOMESTIC & IMPORTED BEER, SODAS, BOTTLED & MINERAL WATERS, JUICES

1 hour per person: \$23.00

2 hours per person: \$27.00

3 hours per person: \$30.00

4 hours per person: \$32.00

ULTIMATE BAR PACKAGE

INCLUDES SELECTED ULTIMATE WINE, ULTIMATE BRAND LIQUOR, DOMESTIC & IMPORTED BEER, SODAS, BOTTLED & MINERAL WATERS, JUICES

1 hour per person: \$27.00

2 hours per person: \$31.00

3 hours per person: \$34.00

4 hours per person: \$35.00

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



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.

PACKAGES

PROJECTOR SUPPORT PACKAGE - \$50

a/a extension cord, a/c multi-strip, projection table, appropriately sized screen

LCD PROJECTOR PACKAGE - \$225

lcd projector, a/c extension cord, a/a multi-strip project 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/a 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
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*All Audio Visual is subject to a 21% service charge and sales tax



MICROPHONES

TABLE OR STANDING MICROPHONE	\$35
WIRELESS HANDHELD OR LAVALIERE	\$130
WIRELESS WITH PODIUM	\$150

AUDIO

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

SPEAKER(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

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



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
LASER POINTER	\$50
DIRECT "DIAL 9" PHONE LINE	\$100
PRINTER (BLACK & WHITE)	\$100
COPIER (BLACK & WHITE, STAPLE & COLLATE)*	\$300

*Requires 48 hours advance notice to order

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

