

CINTAS CENTER CATERING GUIDE AND MENUS



EXCELLENCE IN CATERING

XAVIER
UNIVERSITY

CINTAS
CENTER

at Xavier University



WELCOME.

Welcome from the Cintas Center. It is a distinct pleasure to be of service to you and your guests. Your Conference Center Coordinator will work closely with you to customize your program, providing the highest level of food quality and service to assure complete success for your event. Our goal and desire is to provide a meeting and dining environment that is specialized not only to achieve but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own. Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offerings to meet your needs. We appreciate your business and will do whatever we can to make your event more memorable, from start to finish. If you have any questions regarding our services, please call us at 513-745-3428.

WE LOOK FORWARD TO SERVING YOU.



CONTINENTAL BREAKFAST

THE MORNING COMMUTE

An assortment of bagels, muffins, Danish, donuts and scones with freshly brewed regular and decaffeinated coffee and hot regular and herbal tea selections.

THE DELUXE COMMUTE

Assorted freshly baked breakfast pastries with preserves and butter, selection of assorted juices (orange, apple, cranberry) in carafes, freshly brewed regular and decaffeinated coffee and hot regular and herbal tea selections.

HEALTHY START

Freshly baked bagels, an array of whole fresh seasonal fruits, selection of individual flavored yogurts with granola, bottled waters, selection of assorted juices (orange, apple, cranberry) in carafes with freshly brewed regular and decaffeinated coffee and hot regular and herbal tea selections.



BREAKFAST ENTRÉES

Entrée selections include freshly baked muffins with preserves and butter, juice, freshly brewed regular and decaffeinated coffee and hot regular and herbal tea selections.

All breakfasts can be prepared with cholesterol-free eggs.

ALL AMERICAN

Fluffy scrambled eggs, choice of grilled sausage links or crisp bacon strips, hash browns, with fresh fruit garnish.

BREAKFAST QUICHE

Choice of bacon and cheese or vegetable quiche served in a flaky crust with grilled sausage links or crisp bacon strips and fresh fruit garnish.



BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee and hot regular and herbal tea selections.

THE MUSKETEER BRUNCH

Selection of assorted fruit juices (orange, apple, cranberry), an array of freshly sliced seasonal fruits, assortment of freshly baked breakfast pastries, fluffy scrambled eggs, grilled sausage links and crisp bacon strips, macaroni and cheese, grilled salmon filets with condiments and fresh seasonal vegetables.*

THE TASTE OF KENTUCKY

Selection of assorted juices (orange, apple, cranberry), an array of freshly sliced seasonal fruits, fluffy scrambled eggs, freshly baked country biscuits with sausage gravy, hash browns, and an assortment of freshly baked breakfast pastries with preserves and butter. Includes a choice of grilled sausage links or crisp bacon strips.

THE UP-AND-AT-‘EM

Selection of assorted juices (orange, apple, cranberry), an array of freshly sliced seasonal fruits, fluffy scrambled eggs, blueberry pancakes with maple syrup, hash browns and an assortment of freshly baked breakfast pastries with preserves and butter. Includes a choice of grilled sausage links or crisp bacon strips.

OMELET STATION

Chef will prepare omelets to order with choice of ingredients: diced ham, peppers, mushrooms, onions, tomatoes and cheddar cheese.

** Prime rib of beef may be added to your brunch buffet at an additional cost.*



BREAKFAST PASTRIES

All freshly baked breakfast pastries have a minimum order of one dozen.

BREAKFAST BREADS

CINNAMON ROLLS

CROISSANTS

With butter and preserves.

DANISH

ASSORTED DONUT HOLES

DONUTS

ASSORTED ENGLISH SCONES

GOURMET BAGELS

With regular and low-fat cream cheese.

MINI-MUFFINS

MINI-CINNAMON ROLLS

MINI-STICKY NUT ROLLS

MIXED ASSORTMENT OF DONUTS, MUFFINS AND BAGELS

MUFFINS

Assorted oversized muffins.

STRAWBERRY CHEESE-FILLED CROISSANTS

XU BLUEBERRY COFFEE CAKE

With cinnamon topping and icing drizzle.



BREAKFAST ASSORTMENTS

Per table.

BASKET OF ASSORTED PASTRIES

Table of 8 or table of 10.

PLATTER OF SLICED FRESH FRUIT

Table of 8 or table of 10.



BEVERAGES

For the per gallon beverages, the minimum order is one gallon, serving approximately 15 guests.

ALL DAY COFFEE SERVICE

*Minimum 100 guests
(8:00 a.m. – 5:00 p.m.)*

COFFEE

Carafes on tables.

COFFEE

Freshly brewed.

DECAFFEINATED COFFEE

Freshly brewed.

FRUIT JUICES

Assorted bottled.

FRUIT JUICES

Carafes (serves 5-6) or per gallon.

FRUIT PUNCH

HOT CHOCOLATE

HOT TEA

Assorted mixture of
regular and herbal.

ICED TEA

Freshly brewed.

LEMONADE

MOETTE PUNCH

NON-ALCOHOLIC GRAPE JUICE

POWERADE SPORTS DRINKS

Bottled.

SOFT DRINKS

Assorted canned.

SPARKLING CIDER

WATER

Bottled.

WATER PITCHERS ON TABLES

WATER STATION



BAKERY TREATS

Minimum order is one dozen for each item selected.

ASSORTED FRENCH PASTRIES

Selection includes petit fours and mini pastries.

ASSORTED MINI-MUSKETEER DESSERT BARS

Choices include: lemon, raspberry, oatmeal raisin, English toffee, cream cheese, apricot, chocolate, peanut butter or butterscotch brownies.

ASSORTED TEA COOKIES

ASSORTMENT OF CHOCOLATE DIPPED BISCOTTI

ASSORTMENT OF MINI-ÉCLAIRS AND CREAM HORNS

FRESH BAKERY CAKES

Choice of white, chocolate or yellow cake decorated and personalized in a full sheet serving 70-80, half sheet serving 30-40, or 9" round layer serving 12-16. Cake cutting attendant may be added at an additional cost.

FRESHLY BAKED COOKIES

Assortment includes: chocolate chip, oatmeal raisin, peanut butter, sugar, and white chocolate macadamia nut cookies.

ICED BROWNIES

PETIT FOURS

XAVIER COOKIE*

A delicious freshly baked iced "X" sugar cookie.

**Special request item. Please allow for a two week pre-order time.*



LUNCH SALAD ENTRÉES

All salads served with oven baked rolls, freshly brewed regular and decaffeinated coffee, hot regular and herbal tea selections, iced tea and choice of lunch dessert.

More than one lunch salad may be ordered with a minimum of 25 orders per selection.

MUSKETEER HARVEST CHICKEN SALAD

Diced chicken blended with chopped celery, red delicious apples and pecans in our homemade dressing; served on a bed of fresh greens, cucumbers, and cherry tomatoes, with a fresh fruit garnish.

POACHED SALMON

Salmon filet poached in court bouillon, chilled and served with a chilled cucumber and dill dressing with cous cous salad.

SALAD NICOISE

Fresh chopped romaine with kalamata olives, tomato wedges, julienne red onions, grilled asparagus, roasted rosemary red potatoes topped with grilled marinated chicken breast and balsamic vinaigrette.

Blackened tuna may be added to this salad at an additional cost.

GREEK STEAK SALAD

Grilled strips of marinated flank steak served over a bed of romaine lettuce, topped with crumbled feta cheese, kalamata olives, diced red onion and tomato, with a choice of creamy ranch dressing or Italian vinaigrette.



LUNCH SALAD ENTRÉES (CONTINUED)

PECAN CRUSTED CHICKEN SALAD

Crunchy pecan crusted chicken, crisp romaine, Mandarin oranges, sweet glazed pecans, celery, dried cranberries and bleu cheese crumbles. Served with raspberry vinaigrette.

SANTA FE CHICKEN SALAD

Citrus marinated and grilled chicken breast served over fresh greens with black bean and roasted corn salsa, sliced cucumbers, diced tomatoes, shredded cheddar cheese and garnished with fried tortilla crisps. Served with chipotle ranch dressing.

SEAFOOD LOUIE

Jumbo lump crab and shrimp tossed in a spicy remoulade dressing served over mixed greens with kalamata olives, julienne red onions, and cherry tomatoes.

KEY WEST COBB

Jerk chicken, crisp greens, avocado, mango, tomatoes, bleu cheese, and pine nuts. Served with a citrus vinaigrette.

SESAME CHICKEN SALAD

Marinated grilled chopped chicken tossed with sesame oil, soy sauce, green onions and served over chopped romaine, napa cabbage, julienne snow peas, julienne red peppers, toasted sunflower seeds, almonds, and julienne red onions.



LUNCH SANDWICHES

All lunch sandwiches are served with freshly brewed regular and decaffeinated coffee, hot regular and herbal tea selections and iced tea.

More than one lunch sandwich may be ordered with a minimum of 25 orders per selection.

All lunch sandwiches include a platter of freshly baked cookies and brownies per table.

CHICKEN FAJITA WRAP

Chipotle seasoned chicken rolled in a roasted red pepper flour tortilla with shredded romaine, Monterey Jack and cheddar cheeses, roasted tomato salsa and avocado ranch dressing. Served with black bean and roasted corn salad.

BISTRO SANDWICH

Oven-roasted turkey breast marinated lightly in balsamic vinaigrette. Sliced and served on ciabatta bread with spinach-artichoke spread, sliced Swiss cheese, sliced tomatoes and caramelized onions. Served with Dijon roasted red skin potato salad and pickle spear.

CHICKEN CAESAR WRAP

Fresh cut romaine, shredded Parmesan cheese and julienne marinated grilled chicken breasts tossed in Caesar dressing and wrapped in a flour tortilla. Served with an orzo tomato basil pasta salad.

REUBEN WITH A TWIST

Thinly sliced corned beef piled high on a pretzel sandwich roll with Swiss cheese, sauerkraut and thousand island dressing. Served with Dijon roasted red skin potato salad and pickle spear.

TOMATO AND MOZZARELLA

Fresh sliced buffalo mozzarella, sliced red and yellow tomatoes, fresh basil served on focaccia bread with pesto mayonnaise. Served with tri-color tortellini pasta salad and pickle spear.

OPEN FACED TURKEY

Grilled roasted garlic artisan bread with oven-roasted turkey breast topped with whipped potatoes and turkey gravy. Served with buttered carrots.



BOX LUNCH MENU

All boxed lunches include: plasticware, all disposable items and a choice of one soft drink (assorted flavors) or bottled water. All sandwiches are served with sliced tomato, lettuce and condiments. Groups may order up to three different boxed lunch selections. If more than three selections are desired, a minimum of 25 orders per selection is required. Our boxed lunches are for drop-off service only.

GRILLED FLANK STEAK WRAP

Grilled marinated flank steak, balsamic roasted red onions, roma tomatoes and a boursin cheese spread in a soft tortilla wrap. Served with Dijon roasted red skin potato salad, fresh seasonal fruit salad, and freshly baked cookies.

GRILLED VEGETABLE

Marinated and grilled portobello mushroom, zucchini, eggplant, red pepper and red onions with fresh mozzarella and pesto aioli on focaccia bread. Served with pasta salad, fresh seasonal fruit salad, and freshly baked cookies.

CHIPOTLE CHICKEN

Grilled marinated chicken breast on ciabatta bread with pepper Jack cheese, field greens, red onions and smokey chipotle spread. Served with pasta salad, fresh seasonal fruit salad, and freshly baked cookies.

OFFICE FAVORITE

Choice of roast beef, ham or oven-roasted turkey breast. Choice of Swiss or cheddar cheese on a croissant or kaiser roll with lettuce, tomato and sliced red onion with our bistro sauce. Served with pasta salad, fresh seasonal fruit salad, and freshly baked cookies.

FRESH FROM THE ORCHARD SALAD

Field greens, romaine, dried cherries, Gorgonzola, toasted pecans, diced apples with marinated grilled chicken breast and raspberry vinaigrette. Served with a freshly baked roll, fresh seasonal fruit salad, and freshly baked cookies.

Any sandwich may be created on our Gourmet Pretzel Bread for an additional charge.



LUNCH ENTRÉES

All plated entrées are served with freshly brewed regular and decaffeinated coffee, hot regular and herbal tea selections, iced tea and your choice of salad and lunch dessert. More than one lunch entrée may be ordered with a minimum of 25 orders per selection.

CHICKEN BRUSCHETTA PASTA

Tri-color fettuccine pasta with balsamic grilled chicken breast, diced oven-roasted tomatoes tossed in olive oil, fresh garlic, fresh basil and garnished with shaved Parmesan and balsamic drizzle. Served with breadsticks.

GRILLED CHICKEN BREAST PICCATA

Marinated grilled chicken breast served with a lemon and caper butter sauce served over fettuccine pasta with chef's choice of fresh seasonal vegetable. Served with fresh rolls.

PENNE PASTA WITH PESTO CREAM SAUCE

Penne pasta tossed with asparagus, grilled portobello mushrooms, sun-dried tomatoes and pesto cream sauce. Garnished with shaved Parmesan. Served with fresh rolls.

Add grilled chicken breast for an additional charge.

BEEF BURGUNDY WITH SPAETZLE

Tender chunks of beef sautéed with garlic and wild mushrooms and then simmered in a beef gravy until fork tender. Served over spaetzle noodles with buttered baby carrots and fresh rolls.

MUSKETEER CHIPOTLE BBQ PORK LOIN

Roasted pork loin basted with a spicy chipotle BBQ sauce topped with candied walnuts. Served with mashed sweet potatoes and chef's choice of vegetable and fresh rolls.

CHICKEN PARMESAN

On a bed of spinach linguini, topped with provolone cheese and marinara sauce. Served with chef's choice of vegetable and garlic breadsticks.



LUNCH DESSERTS

NEW YORK STYLE CHEESECAKE

With strawberry sauce and whipped cream.

CARROT CAKE

With cinnamon whipped cream.

CHOCOLATE MOUSSE

With raspberry sauce, whipped cream and garnished with chocolate shavings.

DEEP DISH GRANNY APPLE CRUNCH PIE

With cinnamon whipped cream.

TRIPLE CHOCOLATE CAKE

With white chocolate and raspberry sauce.



LUNCH BUFFETS

All lunch buffets are served with freshly brewed regular and decaffeinated coffee, hot regular and herbal tea selections and iced tea.

PACIFIC RIM

Asian slaw, Szechuan beef and broccoli stir fry, sweet-and-sour chicken, steamed white rice, stir fried vegetables, crispy chow mein noodles, fortune cookies and cheesecake squares.

Add egg drop soup for an additional charge.

TEX MEX

Mixed field greens with roasted corn, black beans and chipotle ranch dressing. Build your own seasoned ground beef soft tacos with shredded lettuce, cheddar cheese, grilled onions and peppers, tomatoes, guacamole, salsa, sour cream, jalapeños and flour tortillas. Served with cilantro rice, refried beans and xango dusted in cinnamon sugar.

CARNEGIE DELI

Mixed greens salad with assorted dressings. Assorted cold cuts and cheeses: roast beef, turkey breast, corned beef, honey baked ham, sliced cheddar, Swiss and colby Jack cheeses, leaf lettuce, sliced tomatoes, sliced Bermuda red onions and dill pickles. Served with assorted breads and rolls, loaded baked potato salad, and a choice of signature soup or pasta salad with roasted vegetables. Butterscotch brownies and rocky road brownies for dessert.

THE EXECUTIVE

Soup du jour, tossed mixed greens with assorted dressings, sliced ham, turkey and roast beef, cheddar and Swiss cheeses, sliced tomatoes, sliced Bermuda red onions, leaf lettuce, dill pickle spears, assorted breads and kaiser rolls, assorted condiments and an array of freshly baked cookies and brownies.



LUNCH BUFFETS (CONTINUED)

IT'S A WRAP

A choice of two freshly made sandwich wraps: balsamic grilled vegetables with herbed cheese, grilled chicken Caesar, horseradish roast beef with cheddar, and turkey peppercorn. Served with tri-color cheese tortellini pasta salad, potato chips, soup of the day, and freshly baked cookies and brownies.

LITTLE ITALY MUSKETEER BUFFET

Classic Caesar salad, choice of vegetable lasagna or traditional meat lasagna, an additional pasta selection (fettuccini, cavatappi or bow tie) with marinara, meat or Alfredo sauce, garlic breadsticks, and freshly baked cookies and brownies.

Chicken Marsala and/or tiramisu may be added at an additional cost.

PASTAPALOOZA

Tossed salad with assorted dressings, choice of penne or fettuccini pasta with Alfredo, marinara or meat sauce. Served with Italian-style vegetables, garlic breadsticks and freshly baked cookies.

TASTE OF CINCINNATI

Mixed greens with toppings and assorted dressings, German potato salad, Cincinnati-style chili with spaghetti, cheddar cheese, diced onions and oyster crackers, hot dogs and bratwurst with sauerkraut, buns and appropriate condiments. Served with freshly baked cookies and brownies.

SOUP AND SALAD BUFFET

Mixed greens with toppings and assorted dressings, fresh fruit salad, homemade white chili, vegetarian vegetable soup, cornbread and chocolate cake.



THEMED BREAKS

THE "7TH INNING STRETCH"

Soft pretzels with cheese sauce and spicy mustard, mini coney's in a blanket, Cracker Jacks, roasted peanuts, popcorn, assorted candy bars, assorted soft drinks and bottled waters.

THE AFTER SCHOOL SPECIAL

Twinkies, home-baked cupcakes, freshly baked cookies, brownies, cartons of milk, assorted soft drinks, and lemonade.

TAILGATE SPECIAL - "IT'S NOT JUST FOR PARKING LOTS"

Buffalo wings with celery and bleu cheese dressing, Musketeer chips with nacho cheese sauce and sliced jalapeños, five foot subs with ham, turkey, roast beef, Swiss and American cheeses, lettuce, tomatoes, onions and bistro sauce. Assorted soft drinks and bottled water.

MUSKIE BLUES

Xavier blue cookies, fresh sliced fruit tray with blueberry yogurt dip, chex mix with blue M&M's, assorted soft drinks and bottled waters.

ENERGY BOOST

Assorted power bars, granola bars, fresh seasonal whole fruits, individual yogurts, freshly baked brownies, energy drinks and bottled water.



RECEPTION PRESENTATIONS

All Reception Presentations based on per serving pricing. Each item has a minimum order of 15 servings.

GRILLED VEGETABLE DISPLAY

Balsamic grilled eggplant, portobello mushroom, zucchini, yellow squash, red and yellow peppers, asparagus and carrots. Drizzled with honey balsamic vinaigrette.

WHOLE BAKED BRIE

With caramelized apples, almonds and brown sugar. Served with gourmet crackers and crostini.

ANTIPASTO

Marinated plum tomatoes, fresh mozzarella, assorted cured Italian meats, grilled portobello mushrooms, roasted red peppers, kalamata olives and grissini.

FRESH FRUIT, CHEESE AND VEGETABLE DISPLAY

A combination platter of freshly sliced seasonal fruit, imported and domestic cheeses with bread and deluxe crackers and vegetable crudités accompanied with gourmet dips.

FRESH SEAFOOD BAR

Jumbo shrimp, oysters and crab claws displayed with assorted gourmet sauces.

IMPORTED AND DOMESTIC CHEESE DISPLAY

A variety of imported and domestic cheeses with fresh fruit garnish accompanied by French bread and deluxe crackers.

MEDITERRANEAN HUMMUS PLATTER

Served with pita bread triangles, kalamata olives, goat cheese, roasted peppers and olive relish.

MIRROR OF FRESH SEASONAL FRUIT

An assortment of freshly sliced seasonal fruit accompanied by dip.

VEGETABLE CRUDITÉ MIRROR

An array of fresh garden vegetables accompanied by dip.



HORS D'OEUVRES — HOT

Minimum order is 25 pieces per item. Your conference center coordinator would be happy to design a unique menu for your special event.

VEGETABLE QUESADILLAS*

NEW ENGLAND LOBSTER POTPIE

CONEY ISLAND

Frank in a blanket with mustard and sauerkraut.

MINI BEEF WELLINGTON

BLUE CORN ENCRUSTED MINI CRAB CAKES

SEASONED ROASTED BABY RED POTATOES

With crab au gratin.

SPICY BLACK BEAN EMPAÑADA*

With cilantro cream.
Limit 150.

BALSAMIC MARINATED FIG ON FLATBREAD*

With goat cheese.

WASABI SALMON SKEWER

CARAMELIZED ONION FLATBREAD*

PANCETTA WRAPPED PESTO SHRIMP

TRIPLE NUT CRUSTED BABY LAMB CHOPS

With Dijon mustard.

SHRIMP BEIGNETS

With spicy remoulade sauce.

BACON WRAPPED SCALLOPS

BREADED RAVIOLI*

With marinara sauce.

CHICKEN TENDERS

With honey mustard.

COCONUT SHRIMP

With lime cilantro sauce.

GRUYÈRE AND ONION TARTS*

LOBSTER BON BONS

MEATBALLS

Prepared with barbeque or Swedish sauce.

PETITE QUICHE LORRAINE

SPANAKOPITA*

WILD MUSHROOM PURSES*

MINI REUBENS

With thousand island dressing.

**denotes vegetarian item.*



HORS D'OEUVRES — COLD

Minimum order is 25 pieces per item.

PROSCIUTTO, GORGONZOLA AND WALNUT BRUSCHETTA

With balsamic strawberry drizzle.

SPICY BLOODY MARY SHRIMP COCKTAIL SHOOTERS

SMOKED SALMON TARTAR ON WONTON CRISPS

TOASTED BRIOCHE

With blackened tuna and ginger remoulade.

BEEF TENDERLOIN ON ROLLS

With horseradish mayonnaise and Dijon mustard.

CALIFORNIA ROLLS

With wasabi dipping sauce.

MINI HAM SANDWICHES

MINI ROAST BEEF SANDWICHES

MINI TUNA SALAD SANDWICHES

MINI TURKEY SANDWICHES

JUMBO SHRIMP

With cocktail sauce.

SNACKS AND DIPS

Snacks are ordered in one pound increments with each pound serving approximately 16 guests.

Dips are ordered in one pint increments, with an average ratio of one pint of dip per pound of chips.

ASSORTED GOURMET CRACKERS

DELUXE MIXED NUTS

FRESHLY POPPED POPCORN

INDIVIDUAL BAGGED SNACKS

Bags of chips, pretzels and/or popcorn.

MUSKETEER CHIPS

A mix of blue corn and white tortilla chips.

PARTY MIX

POTATO CHIPS

PRETZELS

WARM SWEET POTATO CHIPS

WARM ARTICHOKE DIP

Served with an assortment of gourmet crackers and freshly sliced French bread.

WARM PRETZELS

Jumbo or small.

Served with pommery mustard.

DIPS

Choice of mild, medium or hot salsa, onion dip, pistachio almond butter dip, ranch dip, seven-layer dip, spinach dip, warm chile con queso.



DINNER STARTERS

Starters may be added to your entrée selection for an additional cost.

BLUE CORN ENCRUSTED CRAB CAKE

With roasted red pepper sauce and micro greens salad.

TRIPLE NUT CRUSTED GOAT CHEESE SALAD

Pan seared goat cheese, served warm over field greens with raspberry vinaigrette.

LOBSTER BISQUE

Garnished with fresh parsley and drizzle of white truffle oil.

CRAB AU GRATIN STUFFED PORTOBELLO MUSHROOM

With sun-dried tomato pesto.



DINNER SALADS

Please choose one salad per entrée selection. A soup of your choice may be substituted in place of a salad.

BLT SALAD

Wedge of fresh romaine with crisp apple wood smoked bacon, diced tomatoes, julienne red onions, shaved Parmesan and peppercorn buttermilk ranch dressing.

WILD FIELD GREENS AND POACHED PEARS

With candied pecans, goat cheese and raspberry vinaigrette.

FRESH BABY SPINACH WITH SUN-DRIED TOMATOES

With toasted pine nuts, shaved Parmesan and a warm wild mushroom vinaigrette (additional charge).

FRESH SEASONAL FRUIT SALAD

With poppyseed dressing.

FRESH SPINACH SALAD

With toasted pine nuts, sun-dried tomatoes, fresh Parmesan cheese and sweet-and-sour dressing.

GARDEN GREENS SALAD

Garden greens with sliced mushrooms, julienne of carrots, tomato wedges, sliced cucumber with Italian vinaigrette.

MEDITERRANEAN SALAD

With romaine lettuce, kalamata olives, artichoke hearts, feta cheese and balsamic vinaigrette.

ORANGE JICAMA SALAD

Mixed field greens, julienne jicama (Asian radish), orange segments, red pepper, red onion, topped with an Asian dressing.

TRADITIONAL CAESAR SALAD

Selection of crisp romaine, shredded Parmesan cheese and croutons with Caesar dressing.



DINNER ENTRÉES

Dinner entrées include a choice of soup or salad, chef's choice of starch and seasonal vegetable, oven baked rolls, choice of dessert and freshly brewed regular and decaffeinated coffee, hot regular and herbal tea selections and iced tea.

ARTICHOKE CHICKEN

Marinated grilled chicken breast served with a creamy artichoke and Asiago cheese sauce.

CHICKEN ASIAGO

Boneless breast of chicken stuffed with wild brown rice and mushrooms, wrapped with thin strips of bacon and topped with a creamy Asiago cheese sauce.

PAN-SEARED WING TIP CHICKEN BREAST

Orzo confetti pasta, julienne fresh seasonal vegetable medley with sun-dried tomato pesto cream.

PECAN-CRUSTED CHICKEN

Chicken breast coated in a pecan breading topped with a creole mustard sauce.

ROASTED STUFFED BONELESS BREAST OF CHICKEN

With spinach and pine nuts, topped with a creamy champignon sauce.

PAN-SEARED OR GRILLED CHICKEN BREAST

With choice of Marsala, hunter or caper cream sauce.

FILET MIGNON

With red wine and wild mushroom sauce or béarnaise sauce.

GORGONZOLA CRUSTED BEEF TENDERLOIN

Served with roasted wild mushrooms, horseradish and sour cream mashed potatoes and chef's fresh seasonal vegetable.

NEW YORK STRIP STEAK

With Madeira wine sauce or Jack Daniels marinade.



DINNER ENTRÉES (CONTINUED)

TORNADOS OF BEEF TENDERLOIN

Sliced tenderloin of beef served with a whiskey butter sauce, twice baked potato and chef's choice of fresh seasonal vegetable.

BASIL ENCRUSTED SALMON FILET

Salmon filet encrusted with basil and served with a duo of sauces – roasted red pepper sauce and roasted yellow pepper sauce, garlic potatoes Anna and ratatouille.

PAN SEARED TILAPIA SCAMPI

Fresh tilapia filet pan seared in garlic, herbs and butter finished with a sun-dried tomato pesto cream sauce. Served over orzo confetti pasta with chef's choice of fresh vegetable medley.

BONELESS CENTER-CUT PORK LOIN

With breaded mushroom stuffing topped with Jack Daniels sauce.

ROSEMARY AND HERB ROASTED PORK LOIN

With savory wild mushroom bread pudding, fresh seasonal vegetable medley and roasted garlic demi-glace.

EGGPLANT PARMESAN

Lightly breaded eggplant slices layered with a blend of ricotta, Parmesan and mozzarella cheeses, served with our homemade marinara sauce.

PASTA PRIMAVERA

Pasta tossed in olive oil, fresh garlic and an array of fresh vegetables, garnished with grated Parmesan cheese.

Grilled chicken breast may be added at an additional cost.



DINNER ENTRÉES – DUETS

PETITE FILET MIGNON WITH BLUE CORN CRUSTED CRAB CAKE

Petite filet mignon with bleu cheese compound butter and blue corn crusted crab cake with roasted red pepper sauce. Chef's choice of starch. Chef's choice of fresh seasonal vegetable.

BEEF TENDERLOIN WITH SHRIMP

Sliced beef tenderloin with a whiskey butter sauce and pesto grilled shrimp with roasted tomato relish. Chef's choice of starch. Chef's choice of fresh seasonal vegetable,

PAN-SEARED CHICKEN BREAST AND SALMON FILET

Pan-seared chicken breast with caramelized leeks, sweet corn and sun-dried tomato cream sauce and pistachio Parmesan crusted salmon with sauté of artichokes and lemon. Chef's choice of starch. Chef's choice of fresh seasonal vegetable.



DINNER BUFFETS

All dinner buffets are served with oven baked rolls and freshly brewed regular and decaffeinated coffee, hot regular and herbal tea selections and iced tea.

Roasted filet of salmon, roasted prime rib of beef or sliced tenderloin of beef may be added at an additional cost.

THE MONTGOMERY

STARTERS

Select two starters

CAESAR SALAD

BABY FIELD GREENS

With candied pecans, sun-dried cranberries, feta cheese and balsamic vinaigrette.

BLT SALAD

ORZO, TOMATOES, FRESH MOZZARELLA

With basil tossed in balsamic.

FRESHLY TOSSED ROMAINE

With strawberries, toasted almonds, shredded Parmesan and raspberry vinaigrette.

SOUP DU JOUR

SPINACH SALAD

FRESH SEASONAL FRUIT SALAD

MIXED GREENS SALAD

ENTRÉES

Select one, two or three entrées
(price varies)

CHICKEN PICCATA

With lemon cream and capers.

GRILLED CHICKEN BREAST

With roasted red pepper cream sauce.

BEEF BURGANDY

With wild mushrooms.

TILAPIA SCAMPI

With garlic, white wine, butter, parsley and sun-dried tomatoes.

TURKEY LONDON BROIL

CHIPOTLE BBQ ROASTED PORK LOIN

SEAFOOD LASAGNA

JACK DANIELS MARINATED GRILLED FLANK STEAK

With whiskey butter sauce.

STARCH OR PASTA

Select one starch or pasta side

ORZO CONFETTI

SPAETZLE

GARLIC AND THYME ROASTED POTATOES

MASHED SWEET POTATO CASSEROLE

With candied pecans.

HORSERADISH AND CREME FRAICHE WHIPPED POTATOES

CREAMY MASHED POTATOES

FOUR CHEESE MACARONI AND CHEESE

SCALLOPED POTATOES

PARSLEY BUTTERED EGG NOODLES

VEGETABLE

Select one vegetable side

ROASTED VEGETABLES

Balsamic and herb.

SQUASH GRATIN

RATATOUILLE

ASPARAGUS AND BABY CARROTS

STEAMED BROCCOLI, CARROTS AND CAULIFLOWER

With red peppers.

GREEN BEANS

With caramelized shallots
and onions

CHEF'S FRESH SEASONAL MEDLEY

DESSERT TABLE OF ASSORTED CAKES, PIES AND PASTRIES



DINNER BUFFETS (CONTINUED)

PASTA PRONTO

Antipasto salad and Caesar salad, baked manicotti with homemade marinara sauce, grilled marinated chicken breast, assorted fresh vegetables, focaccia bread and tiramisu.
Select an additional pasta: bow tie, penne or fettuccini.
Select two sauces: tomato basil, alfredo or basil pesto.

Grilled shrimp may be added at an additional cost.

ROUTE 66

Creamy cole slaw, homemade southern-style potato salad, rotisserie roasted chicken, Kansas City BBQ brisket, corn on the cob, macaroni and cheese, fresh baked cheddar biscuits, hot apple cobbler.

TASTE OF THE SOUTH

Tossed salad with assorted dressings, creamy coleslaw, southern-fried chicken, roast beef au jus, BBQ beef ribs, southern-style green beans, mashed potatoes and gravy, macaroni and cheese, corn bread and fruit cobbler.

VIVA LA MEXICO

Marinated black bean, corn and cilantro salad, jicama and red cabbage slaw, tequila and lime chicken, refried beans, Spanish rice, grilled vegetable mix, make-your-own fajita bar (beef and chicken), tri-color nacho chips with salsa, sopapilla chips with cinnamon whipped cream.



DINNER DESSERTS

Please select one to accompany your entrée.

WHITE CHOCOLATE MOUSSE IN A DARK CHOCOLATE CUP

With seasonal berries and berry coulis.

TIRAMISU

Traditional dessert of lady fingers soaked in espresso and layered with sweet mascarpone and cocoa powder.

PIÑA COLADA TORTE

With rum marinated pineapple, topped with whipped cream and toasted coconut.

CHOCOLATE MOUSSE

With raspberry sauce, whipped cream and chocolate shavings.

MANDARIN ORANGE CREAM CAKE

With Grand Marnier anglaise.

NEW YORK STYLE CHEESECAKE

With fresh strawberry sauce and whipped cream.

CHOCOLATE HAZELNUT CAKE

With frangelico mousse and chocolate hazelnut sauce.

INSIDE-OUT GERMAN CHOCOLATE TORTE

Two layers of dark chocolate cake filled with German chocolate icing topped with a dark chocolate ganache.

APPLE STRUDEL

With cinnamon whipped cream.

DARK CHOCOLATE AND RASPBERRY MOUSSE CAKE

DOUBLE CHOCOLATE FUDGE CAKE

With white chocolate and raspberry sauce.

DOUBLE CHOCOLATE CHEESECAKE

With raspberry mousse and white & dark chocolate sauces.

CHOCOLATE PATE

With raspberry coulis and whipped cream.

KEY LIME MOUSSE PIE

With mango sauce.



BAR BEVERAGES

Cordials and cognacs or premium wines are available upon request.

BLUSH WINES

Copperidge White Zinfandel, CA
Chateau Ste. Michelle Rose, WA
Woodbridge White Zinfandel, CA

SPARKLING WINES

Domaine Ste. Michelle Brut, WA
Korbel Brut, CA
G.H. Mumm, France

WHITE WINES

Columbia Crest Sauvignon Blanc, WA
Copperidge Chardonnay, CA
Estancia Chardonnay, CA
Canyon Road Chardonnay, CA
Pighin Pinot Grigio, Italy
Louis Jadot Macon Villages, France
Chateau Ste. Michelle Reisling, WA

RED WINES

Red Diamond Merlot, WA
Columbia Crest Merlot, WA
Copperidge Merlot, CA
Copperidge Cabernet Sauvignon, CA
Estancia Cabernet Sauvignon, CA
Louis Jadot Pinot Noir, France
Heron Pinot Noir, CA
Zabaco Heritage Red Zinfandel, CA
Jacob Creek Shiraz, Australia

XPLORADOR

Xplorador Chardonnay, Chile
Xplorador Malbec, Argentina
Xplorador Carmenere, Chile

HOUSE BRANDS

Cutty Sark Scotch, Castillo Rum, Jim Beam Bourbon, Gordon's Gin, Canadian Club, Smirnoff Vodka, Rose's Triple Sec, Descerno Amaretto, Toro Gold Tequila, Heineken, Budweiser, Bud Light, MGD, Miller Lite, O'Doul's, Copperidge Chardonnay, White Zinfandel and Merlot, soft drinks and bottled waters.

PREMIUM BRANDS

Chivas Regal Scotch, Crown Royal Whiskey, Bacardi Rum, Bombay Sapphire Gin, Ketel One Vodka, Maker's Mark Bourbon, Jose Cuervo Tequila, Amaretto Di Saronno, Rose's Triple Sec, Samuel Adams, Heineken, Corona, Miller Lite, Amstel Light, Budweiser, O'Doul's, Estancia Chardonnay, Copperidge White Zinfandel and Columbia Crest Merlot, soft drinks and bottled waters.



RESERVATIONS AND ORDERING

THREE FULL CALENDAR WEEKS PRIOR TO EVENT

In order to schedule staff and support services, all requests for reservations of space in the Cintas Center should be made at least three weeks prior to the event date. The conference center will make every effort to accommodate requests made less than three weeks prior to the event but cannot guarantee that the entire requested food and beverage service will be available.

TWO FULL CALENDAR WEEKS PRIOR TO EVENT

If food and beverage service is required, selections must be made two full weeks prior to the event. If changes are made to food and beverage selections after this time, and if they can be accommodated, additional charges may be incurred.

An estimated count needs to be made not later than 10 calendar days prior to an event. This estimated count represents a number that will not decrease more than 10% at the time of the final guarantee.

Food and beverage will be ordered for the estimated attendance at this time. If food and beverage selections or services are not made by this date, the conference center staff supporting the event will make those food and beverage selections or the event itself may be cancelled.



FINAL GUARANTEED COUNT

Final guaranteed counts for the event must be received by the conference center according to the following schedule:

FINAL COUNTS DUE

For Event On	Final Count Due by Noon on Previous
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Wednesday

If the event's final guaranteed count is not received within this time frame, the estimated count (if available) or the original count will be used as the final guarantee for service and billing. Food and beverage preparation is based on 105% of an event's final guaranteed count. If the number of event attendees exceeds the final guaranteed count, the client will be billed for the attending number of guests. The guarantee count may not decrease from the estimated count by more than 10% without incurring a 20% food and beverage surcharge on the difference between the estimate and the final guarantee. (This surcharge does not apply to events with 50 or fewer guests.)



OPERATIONS CHARGE AND SALES TAX

An 20% operations charge will be applied to all non-university events. Additionally, a 6.5% (or current) sales tax will be applied to all events unless the hosting organization provides a food and beverage tax exempt certificate copy at the time of the contract return.

SERVICE TIME STANDARDS

Standard hours of service are 2 hours for a hot breakfast, 2 hours for lunches, 3 hours for dinners and 4 hours for wedding receptions. A grace period of 15 minutes is allowed at the end of each event.

Events extending beyond the standard will be charged for food service labor for each hour over standard (prorated by the quarter hour) according to the following schedule:

Number of Guests	Buffets	Served Meals
1-100	\$80	\$100
101-200	\$160	\$200
201-300	\$200	\$300
301-400	\$300	\$400
401-500	\$350	\$500
Over 500	\$400	\$600



DECORATIONS

Candles (no open flame), special linens, or other items are permitted only under the supervision of the Cintas Center office. Only flameproof material may be used in decorations. Decorations or equipment may not be placed where they block doorways, stairways or general passageways. All client supplied items will be gathered and removed at the close of the event by the client or will be disposed of by building service staff. The Cintas Center will not be responsible for client supplied items left after the event's conclusion.

BAR SERVICES

Any event involving alcoholic beverages held in the Cintas Center will require service by catering personnel. All liquor, beer, wine, sodas, mixers, champagne, etc. must be purchased through the Cintas Center office. No liquor may be brought in from any outside vendor. One bartender is required for each 75 guests on hosted bars and one bartender is required for each 100 guests on cash bars. For cash bars, one cashier is required for every two bartenders. Each bartender requires a minimum four hour call including one hour of setup and one hour of teardown. Each cashier requires a total of one hour of setup/teardown in addition to the hours of service.

GRATUITIES

Gratuities are not charged, nor are they expected.

LATE ARRIVALS

In the event that your group will be arriving later than scheduled, please notify the Cintas Center office as soon as possible. We cannot be responsible for the quality of food held longer than 15 minutes past the scheduled time of service, unless previous arrangements have been made.

CANCELLATIONS

Cancellation of a contracted event will cause the forfeiture of the deposit, if one was collected. Cancellation of food and beverage or auxiliary services within 15 calendar days of the event will be billed for expenses incurred plus an administrative charge of 20% of those expenses or a minimum of \$100, whichever is greater.



EVENT NO-SHOWS

Events that have not been cancelled for which the booked party did not arrive will be billed the full amount of the event agreement.

SMOKING

Smoking is not permitted in the Cintas Center.

SPECIAL RENTALS OR PURCHASES

Should your group require any special items, such as display tables, specialty linens, ice sculptures, etc., we will be happy to provide these items at a quoted price.

TABLE LINEN/SKIRTING

Table linens for guest tables are provided at no charge for served and buffet lunches and dinners. Table linens for guest tables are not included with continental breakfasts or box lunch orders. All refreshment/reception orders include table linen and skirting for the food and beverage tables only. Complimentary table linen and skirting are also provided for one registration table.

All other linen and skirting (i.e. meeting tables) will be charged.

ADDITIONAL FOOD AND BEVERAGE CHARGES

The minimum amount required for a food and beverage order is \$50.00. For any breakfast, lunch or dinner ordered, there will be a \$45.00 service fee for events with less than 25 guests. For all continental breakfasts, there will be a \$25.00 service fee for events with less than 25 guests.

TABLEWARE

For all events held in the Cintas Center, prices will include glass and china service (except where indicated otherwise), setup and clean-up.



EVENT PLANNING DETAILS

Title of Event/Post As: _____

Start Time: _____ End Time: _____ Number of Guests: _____ Setup Time Required: _____

Type of Event (e.g., Reception, Breakfast, Lunch, Dinner, Seminar, Conference, etc.): _____

Number of Breakouts: _____ Setup Requirements: _____ Number of Guests/Breakout: _____

FOOD AND BEVERAGE SERVICE:

Breakfast _____ Time: _____

Lunch _____ Time: _____

Dinner _____ Time: _____

Refreshments _____ Time: _____

Beverage Service/Refresh _____ Time: _____

Snacks/Hors d'oeuvres _____ Time: _____

Other _____ Time: _____

BAR/ALCOHOL SERVICE:

Per Drink Hosted _____ Beer and Wine _____

Per Drink Cash _____ House Brands _____

Per Person Hosted _____ Premium Brands _____

Number of Bartender(s) _____ Hours of Service _____ Total Hours Including Setup and Teardown

Number of Cashier(s) _____ Hours of Service _____ Total Hours Including Setup and Teardown

Bar Minimum Estimate \$ _____

Notes: _____



CONTINENTAL BREAKFAST

Service fee for less than 25 guests — \$25.00

Healthy Start	10.50
The Deluxe Commute	8.95
The Morning Commute	7.00

BREAKFAST ENTRÉES

Service fee for less than 25 guests — \$45.00

All American	13.95
Breakfast Quiche	13.95

BREAKFAST BUFFETS

Service fee for less than 25 guests — \$45.00

Omelet Station, per person	6.00
The Musketeer Brunch	18.25
Add Prime Rib of Beef or Grilled Salmon, per person . . .	5.00
The Taste of Kentucky	15.95
The Up-And-At-'Em	15.95
Chef Fee, per hour, per chef	25.00

BREAKFAST ASSORTMENTS

<i>Per table</i>	Table of 8	Table of 10
Basket of Assorted Pastries	15.75	19.00
Platter of Sliced Fresh Fruit	19.75	24.50

BREAKFAST PASTRIES

Priced per dozen

Assorted Donut Holes	6.50
Assorted English Scones	17.50
Breakfast Breads	12.45
Cinnamon Rolls	18.50
Croissants	21.00
Danish	18.50
Donuts	17.50
Gourmet Bagels	17.50
Mini-Cinnamon Rolls	9.50
Mini-Muffins	12.00
Mini-Sticky Nut Rolls	9.50
Mixed Assortment of Donuts, Muffins and Bagels	17.50
Muffins	19.00
Strawberry Cheese-filled Croissants	19.00
XU Blueberry Coffee Cake	17.00

BREAKFAST EXTRAS

Yogurt	2.75
Whole Fruit	1.50



BEVERAGES

All Day Coffee Services, per person (minimum 100 guests) . .	8.00
Coffee, carafes on tables, per carafe	12.00
Coffee, freshly brewed, per gallon	24.50
Decaffeinated Coffee, freshly brewed, per gallon	24.50
Fruit Juices, assorted bottled	3.00
Fruit Juices, carafes (serves 5-6)	6.50
Fruit Juices, per gallon	28.00
Fruit Punch, per gallon	20.00
Hot Chocolate, per gallon	21.00
Hot Tea, per gallon	24.50
Iced Tea, freshly brewed, per gallon	18.00
Lemonade, per gallon	20.00
Moette Punch, per gallon.	22.00
Non-Alcoholic Grape Juice, per liter	8.50
Powerade Sports Drinks, bottled	3.50
Soft Drinks, assorted canned	2.00
Sparkling Cider, per gallon	18.00
Water, bottled	2.00
Water Pitcher On Tables	2.25
Water Station, with food order	n/c
Water Station, without food order	20.00

BAKERY TREATS

Priced per dozen

Assorted French Pastries	27.00
Assorted Mini-Musketeer Dessert Bars	13.00
Assorted Tea Cookies	8.00
Assortment of Chocolate Dipped Biscotti	15.00
Assortment of Mini-Eclairs and Cream Horns.	14.00
Fresh Bakery Cakes	Custom Order
Freshly Baked Cookies	10.50
Iced Brownies	16.00
Petit Fours	17.50
Xavier "X" Cookies	17.50
Cake Cutting Attendant Fee, per hour, per attendant	20.00

LUNCH SALAD ENTRÉES

If more than one lunch salad is ordered, there is a minimum of 25 orders per selection.

Service fee for less than 25 guests — \$45.00

Greek Steak Salad	16.95
Key West Cobb	16.95
Musketeer Harvest Chicken Salad	16.95
Pecan Crusted Chicken Salad	16.95
Poached Salmon	17.95
Salad Nicoise	17.95
Add Blackened Tuna	3.50
Santa Fe Chicken Salad	16.95
Seafood Louie.	18.95
Sesame Chicken Salad	16.95



LUNCH SANDWICHES

If more than one lunch sandwich is ordered, there is a minimum of 25 orders per selection. Service fee for less than 25 guests — \$45.00

Bistro Sandwich	14.95
Chicken Caesar Wrap	13.95
Chicken Fajita Wrap	13.95
Open Faced Turkey	15.95
Reuben	14.95
Tomato & Mozzarella	13.95

BOX LUNCH MENU

Groups may order up to three different Boxed Lunch selections. If more than three selections are desired, a minimum of 25 orders per selection is required.

Chipotle Chicken	13.95
Fresh From the Orchard	11.95
Grilled Flank Steak Wrap	13.95
Grilled Vegetable	13.95
Office Favorite	11.95
On Gourmet Pretzel Bread	1.00

LUNCH ENTRÉES

If more than one lunch entrée is ordered, there is a minimum of 25 orders per selection. Service fee for less than 25 guests — \$45.00

Beef Burgundy with Spaetzle	16.95
Chicken Bruschetta Pasta	17.50
Chicken Parmesan	18.00
Grilled Chicken Breast Piccata	18.00
Musketeer Chipotle BBQ Pork Loin	19.95
Penne Pasta with Pesto Cream Sauce	17.95
Addition of Grilled Chicken Breast per person	2.50

LUNCH BUFFETS

Service fee for less than 25 guests — \$45.00

Carnegie Deli	17.25
It's a Wrap	14.00
Little Italy Musketeer Buffet	17.25
Addition of Chicken Marsala	3.00
Addition of Tiramisu	2.00
Pacific Rim	16.95
Addition of Egg Drop Soup	1.00
Pastapalooza	14.95
Taste of Cincinnati	18.75
Tex Mex	20.95
The Executive	16.25
Soup and Salad Buffet	18.00



THEMED BREAKS

Energy Boost	9.95
Muskie Blues	8.95
Tailgate Special	15.95
The 7th Inning Stretch	10.95
The After School Special	10.25

RECEPTION PRESENTATIONS

The minimum order is 15 servings; per serving pricing

Antipasto	11.95
Fresh Fruit, Cheese and Vegetable Display	4.50
Fresh Seafood Bar	Market Price
Grilled Vegetable Display	3.95
Imported and Domestic Cheese Display	4.75
Mediterranean Hummus Platter	4.25
Mirror of Fresh Seasonal Fruit	4.75
Vegetable Crudit� Mirror	3.95
Whole Baked Brie (serves approximately 15 guests) with Gourmet Crackers	35.00

HORS D'OEUVRES-HOT

Minimum order is 25 pieces per item

Bacon Wrapped Scallops	2.50
Balsamic Marinated Fig on Flatbread with Goat Cheese	3.25
Blue Corn Encrusted Mini Crab Cakes	2.95
Breaded Ravioli with Marinara Sauce	1.75
Caramelized Onion Flatbread	2.75
Chicken Tenders with Honey Mustard	2.25
Coconut Shrimp with Lime Cilantro Sauce	3.50
Coney Island	1.75
Gruy�re & Onion Tarts	1.75
Lobster Bon Bons	2.50
Meatballs	1.75
Mini Beef Wellington	4.00
Mini Reubens with Thousand Island Dressing	2.50
New England Lobster Pot Pies	5.00
Pancetta Wrapped Pesto Shrimp	3.25
Petite Quiche Lorraine	1.75
Seasoned Roasted Baby Red Potatoes/Crab Au Gratin	3.25
Shrimp Beignets with Spicy Remoulade Sauce	2.25
Spanakopita	1.75
Spicy Black Bean Empa�ada with Cilantro Cream (Limit 150)	2.50
Triple Nut Crusted Baby Lamb Chops with Dijon Mustard	4.25
Wasabi Salmon Skewer	3.50
Wild Mushroom Purses	2.00
Vegetable Quesadillas	2.00



HORS D'OEUVRES-COLD

Minimum order is 25 pieces per item

Beef Tenderloin on Rolls	3.00
California Rolls with Wasabi Dipping Sauce.	2.50
Jumbo Shrimp with Cocktail Sauce.	3.50
Mini Ham Sandwiches.	1.75
Mini Roast Beef Sandwiches.	1.75
Mini Tuna Sandwiches	1.75
Mini Turkey Sandwiches	1.75
Prosciutto, Gorgonzola and Walnut Bruschetta	3.50
Smoked Salmon Tartar on Wonton Crisps.	2.75
Spicy Bloody Mary Shrimp Cocktail Shooters	4.25
Toasted Brioche with Blackened Tuna and Ginger Remoulade	4.50

EXTRAS

Yogurt	2.75
Whole Fruit	1.50

SNACKS AND DIPS

Per pound or per pint

Assorted Gourmet Crackers	9.50
Deluxe Mixed Nuts	19.50
Dips	
Choice of Mild, Medium or Hot Salsa.	5.50
Onion Dip	8.00
Pistachio Almond Butter Dip	8.50
Ranch Dip	8.00
Seven-Layer Dip	8.50
Spinach Dip	8.50
Warm Artichoke Dip	9.50
Warm Chile Con Queso.	8.50
Freshly Popped Popcorn	10.00
Individual Bagged Snacks.	1.75
Musketeer Chips	9.00
Party Mix	9.00
Potato Chips.	9.00
Pretzels	9.00
Warm Pretzels, Jumbo, per dozen	24.50
Warm Pretzels, Small, per dozen.	13.50
Warm Sweet Potato Chips	9.00



DINNER-STARTERS

Blue Corn Encrusted Crab Cake	5.50
Crab Au Gratin Stuffed Portobello Mushroom	5.50
Lobster Bisque	4.50
Triple Nut Crusted Goat Cheese Salad	4.25

DINNER-ENTRÉES

Artichoke Chicken	26.95
Chicken Asiago	26.95
Chicken Breast, Pan-Seared or Grilled	24.95
Chicken Breast, Pan-Seared Wing Tip	29.95
Chicken, Pecan-Crusted	27.45
Chicken, Roasted Stuffed Boneless Breast	28.25
Eggplant Parmesan	21.95
Filet Mignon.	35.95
Gorgonzola Crusted Beef Tenderloin	35.95
New York Strip Steak.	30.95
Pasta Primavera.	21.95
Addition of Grilled Chicken Breast, per person.	2.50
Pork Loin, Rosemary and Herb Roasted	28.95
Pork Loin, Boneless Center Cut.	31.95
Salmon Filet, Basil Encrusted	Market Price
Tilapia Scampi, Pan-Seared	26.95
Tornados of Beef Tenderloin	34.95

DINNER ENTRÉES-DUETS

Petite Filet Mignon with Blue Corn Crusted Crab Cake . . .	43.95
Beef Tenderloin with Shrimp.	42.95
Pan Seared Chicken Breast and Salmon Filet	44.95

DINNER BUFFETS

The Montgomery

One Entrée	26.95
Two Entrées	29.95
Three Entrées.	32.95
Add Roasted Filet of Salmon	Market Price
Add Roasted Prime Rib of Beef	3.00
Add Sliced Tenderloin of Beef	3.50
Pasta Pronto	23.50
Add Grilled Shrimp	3.25
Route 66	24.95
Taste of the South	28.50
Viva La Mexico	28.50



BAR BEVERAGES

One bartender is required for every 75 guests on hosted bars and one for every 100 guests on cash bars.

One cashier required for every two bartenders on cash bars.

Bartender fees are \$20 per bartender hour, including one hour of setup and one hour of teardown, minimum of four hours.

Cashier fees are \$15 per cashier hour, including one hour of setup/teardown, minimum of two hours.

Minimum revenue required for a per-drink full-service bar per bartender is \$145 for the first hour and \$90 for each additional hour or part of an hour the bar is open.

Minimum revenue required for a beer/wine/soda/bottled water bar per bartender is \$65 for each hour or part of an hour the bar is open.

If the total consumption for the event does not meet the above revenues per bartender, the event will be billed for the difference.

BEER AND WINE BAR-PER PERSON

First hour	7.00
Second hour	5.00
Each additional hour	5.00

FULL BAR HOUSE BRANDS-PER PERSON

First hour	8.00
Second hour	6.00
Each additional hour	5.00

FULL BAR PREMIUM BRANDS-PER PERSON

First hour	11.00
Second hour	8.00
Each additional hour	6.00

House Brands, per drink	4.50
Premium Brands, per drink	7.00
Domestic Beer, per drink	4.00
Premium Beer, per drink	4.50
House Wine, by the glass	5.00
Premium Wine, by the glass	6.00
Soft Drinks, per drink	2.00
Bottled Waters	2.00
Champagne Punch, per gallon	25.00



BAR BEVERAGES (CONTINUED)

BLUSH WINES

Copperidge White Zinfandel, California	13.00
Chateau Ste. Michelle Rose, Washington	20.00
Woodbridge White Zinfandel, California	13.00

SPARKLING WINES

Domaine Ste. Michelle Brut, Washington	24.00
Korbel Brut, California	24.00
G.H. Mumm, Champagne, France	70.00

WHITE WINES

Columbia Crest Sauvignon Blanc, Washington	16.00
Copperidge Chardonnay, California	13.00
Estancia Chardonnay, California	18.00
Canyon Road Chardonnay, California	13.00
Pighin Pinot Grigio, Italy	17.00
Louis Jadot Macon Villages, France	23.00
Chateau Ste. Michelle Reisling, Washington	17.00

RED WINES

Red Diamond Merlot, Washington	16.00
Columbia Crest Merlot, Washington	21.00
Copperidge Merlot, California	13.00
Copperidge Cabernet Sauvignon, California	13.00
Estancia Cabernet Sauvignon, California	25.00
Louis Jadot Pinot Noir, France	25.00
Heron Pinot Noir, California	19.00
Zabaco Heritage Red Zinfandel, California	18.00
Jacob Creek Shiraz, Australia	16.00

XPLORADOR

Xplorador, Chardonnay, Chile	15.00
Xplorador Malbec, Argentina	15.00
Xplorador Carmener, Chile	15.00