



## FOOD & BEVERAGE MENUS

The Encore Room has a full service kitchen providing 1st class food for catered events. You may choose the type of food you require to fit the requirements of your event. This may be appetizers for a meet and greet style of event, or something more formal for example a three course meal consisting of salad, entree and dessert. Your event planner will assist you in making these choices and the quantities necessary to correctly service the event. If you do not find items you are looking for in our menus we are happy to accommodate custom food choices. The menus consist of:

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### APPETIZERS

**Priced per piece, minimum order 100 of each choice**

Appetizers are served buffet style in silver chafing dishes as seen in the above picture. You may purchase as many pieces as required and we will make a decorative display for you. Appetizers are a perfect fit for a cocktail hour prior to a dinner or a meet & greet style of event.



Chicken or Pork  
Potstickers & Light  
Soy Sauce  
\$2 Each



Spanakopita with  
Tzatziki Sauce  
\$2 Each



Chicken Quesadilla  
Cornucopia with  
Chunky Salsa  
\$3 Each



Cocktail Shrimp  
with Sauce  
\$2 Each



Bacon Wrapped  
Scallops  
\$3 Each



Coconut Shrimp with  
Cocktail Sauce  
\$2 Each



Assorted Mini  
Quiche  
\$2 Each



Vegetarian  
Eggrolls with Light  
Soy Sauce  
\$2 Each



Chicken Breast  
Skewers with  
Bangkok Peanut  
Sauce  
\$3 Each



Chicken Eggrolls  
with Light Soy  
Sauce  
\$2 Each



## **BUFFETS**

Lunch and dinner buffets are prepared in a variety of flavor themes as demonstrated below. The food is ready at a time of your choosing and will remain stocked for one hour while your guests file through the buffet line. The advantage to buffet service is being able to offer a selection of different foods so your guests may pick and choose to suit different tastes while taking the desired quantity. All buffets consist of bread, salad, entree, potato, vegetable and dessert. Additions and substitutions can be made with advanced notice and may require a price variance.

### **\$39 Broadway**

Salad & Bread - Caesar Salad, Florentine Pasta Salad, Dinner Rolls & Whipped Butter  
 Entrée - Beef Brochettes, Chicken Marsala, Roasted Potato Wedges, Assorted Vegetables  
 Dessert - Black Forest Dessert

### **\$29 BBQ**

Salad & Bread – Homestyle Coleslaw, Macaroni Salad, Corn Muffins and Butter  
 Entrée – BBQ Beef Brisket, BBQ Chicken breast, Roasted Potato Wedges, Assorted Vegetables  
 Dessert – Peach Cobbler

### **\$29 Southwest**

Tri Color Tortilla Chips & Salsa  
 Entrée – Pork Carnitas, Chicken Tinga, Black Beans, Spanish Rice  
 Condiments – Tortillas, Chopped Onion, Diced Tomato, Shredded Lettuce, Cheese, Sour Cream  
 Dessert – Tres Leche Cake

### **\$29 Roma**

Salad & Bread – Caesar Salad, Dinner Rolls & Whipped Butter  
 Entrée – Chicken Marsala, Italian Meatballs, Linguine & Marinara Sauce, Roasted Potato Wedges, Assorted Vegetables  
 Dessert - Lemon & Cream Shortcake

### **\$16 Deli**

Salad – Coleslaw, Macaroni Pasta Salad  
 Entrée – 6 Inch Sub Roll, Sliced Ham and Turkey, Sliced Cheeses, Lettuce, Onion, Tomato, Mayo, Yellow Mustard

## **BREAKFAST**

### **\$18 Traditional Cooked Breakfast**

Breakfast Pastry and Fruit Trays  
 Scrambled Eggs, Breakfast Potatoes, Sausage Patties, Bacon Strips with Ketchup and Hot Sauce Condiments  
 Orange Juice and Coffee

### **\$12 Continental Breakfast**

Breakfast Pastry and Fruit Trays served with Orange Juice and Coffee

## DESSERTS

**Plated desserts** - choose a plated dessert from the list below to compliment your dinner or lunch choices:



Salted Caramel  
Vanilla Crunch  
\$7 Slice



Brownie Caramel  
Cheesecake  
\$7 Slice



White Chocolate  
Raspberry  
Cheesecake  
\$7 Slice



Flourless  
Chocolate Torte  
\$7 Slice



Key Lime Pie  
\$7 Slice



Black Forest  
Cake  
\$5 Slice



Dulce  
Chimichanga  
Cheesecake  
\$6 Each



Reese's Peanut  
Butter Pie  
\$6 Slice



Creme Brulee  
Cheesecake  
\$7 Slice



5 Layer  
Chocolate Cake  
\$8 Slice

## DESSERT BUFFET

Dessert buffet consists of mini pieces displayed on platters making a decorative centerpiece to your event. This is a great option when you want your guests to have a variety of confectionary delights. Create your own buffet by choosing 3 dessert choices for \$12 per person or 5 for \$18 per person from the above list.

### Dessert Station Choices

Lemon & Cream Shortcake  
Tres Leche Cake,  
Strawberry Shortcake  
German Chocolate Cake



### Dessert Station Choices

German Chocolate Cake  
Black Forest Cake, Carrot Cake  
Dulce Chimichanga Cheesecake  
Tiramisu

## SOFT BEVERAGE CHOICES - TABLE SERVICE OR BEVERAGE STATION

**Table Service** – Service staff will bring beverages to the table and follow up with unlimited refills during the event. Choices include Folgers premium coffee, soda by Pepsi and freshly brewed iced tea for \$4.00 per person



**Soft Beverage Station** - Served on a buffet table the station is available for self service for the duration of the event and refreshed as necessary by our staff.

**Option 1** - Lemonade, iced tea and water \$4 per person

**Option 2** - Freshly brewed coffee, iced tea and water \$5 per person

**Option 3** - Canned soda station, pre-ordered quantities \$1 per can

**Option 4** - Custom choices decided by you



### **BAR SERVICE & PACKAGES**

**The following options are available for you to add to your event. Your event planner will explain how these options work.**

**Cash bar** – Guests purchase their own drinks from the bar in the lobby using cash or card

**Drink tickets \$8 each** – Supplied to guests on arrival & redeemed at the bar. The tickets are valid for house wine, well liquor and all beer. No shots or specialty drinks allowed.

Well Liquors – rum, tequila, vodka, whiskey, scotch, brandy, gin. No specialty cocktails or shots included.

Wines - Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel

All bottled Beer - Import and domestic

**Hosted bar** – Client provides a credit card prior to be charged for a specific dollar amount. A tab will be run up to this amount and can be extended if necessary.

**Hosted Keg** – Pre-purchase a keg of beer to be served at the bar until empty. Price varies on product ordered, domestic and imports available

**Champagne Toast / Greeting Option** - Add a Champagne toast to your event to mark the occasion or have champagne passed to your guests on arrival to welcome them. 1/3 Glass of Champagne \$3.50pp