

## Continental Breakfast



### Wyndham Continental

Selection of Seasonal Sliced Fruit

Assorted Chilled Juices

Gourmet Pastry Displays to include:

Assorted Baked Muffins and Pastries,

Bagels with Cream Cheese, Coffee Cakes and Breakfast Breads

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

\$15.50 per person

### Wyndham Deluxe Continental

Selection of Seasonal Sliced Fruit

Assorted Chilled Juices

Gourmet Pastry Displays to include:

Assorted Baked Muffins and Pastries,

Bagels with Cream Cheese, Coffee Cakes and Breakfast Breads

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

*Choice of One Hot Item:*

Ham and Cheese Croissant, Steak Bagel, Sausage Biscuit

or English Muffin with Ham and Cheese

\$17.50 per person

### Healthy Heart Start

Assorted Dried Fruit

Low Fat Muffins

Bran Cereal and Oatmeal served with 2% Skim Milk

Granola and Multi-grain Bars

Whole Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

\$16.50 per person

## Breakfast Buffets



### "Egg"cellent

Selection of Sliced Fresh Fruit  
Assorted Yogurt  
Assorted Breakfast Breads and Pastries with Preserves and Butters  
Scrambled Eggs  
Bacon, Sausage and Country Potatoes  
Assorted Bread Basket including Wheat, White and English Muffin  
Assorted Chilled Juices and Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and International Teas  
\$17.50 per person

### Breakfast Pizza Buffet

Selection of Sliced Fresh Fruit  
Assorted Breakfast Breads and Pastries with Preserves and Butters  
Assorted Yogurt  
Assorted Breakfast Pizzas to include: Meat Lovers, Vegetarian and Cheese  
Scrambled Eggs  
Bacon  
Assorted Dry Cereals and Milk  
Assorted Bread Basket including Wheat, White and English Muffin  
Assorted Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and International Teas  
\$18.50 per person

### The Frenchman

Regular or Stuffed French Toast  
Served with Warm Maple Syrup, Honey Butter, Walnuts, Whipped Cream and Fresh Fruit  
Choice of Bacon or Sausage.  
Assorted Bread Basket including Wheat, White and English Muffin  
Assorted Chilled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and International Teas  
\$18.50 per person

## Plated Breakfast

All Plated Breakfasts served with Assorted Sliced Fresh Fruit  
Breakfast Pastries and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and International Teas



### **The Wyndham Breakfast**

Scrambled Eggs  
Bacon and Sausage  
Breakfast Potatoes  
\$16.00 per person

### **Steak Benedict**

with Poached Eggs  
and Hollandaise Sauce  
Country Potatoes  
\$24.00 per person

### **Smoked Salmon Platter**

Capers with Cream Cheese  
Sliced Tomatoes and Red Onion  
Boiled Eggs  
Assorted Bagels  
\$18.50 per person

### **Santa Fe Fiesta**

Scrambled Eggs  
Chorizo Sausage  
Warm Tortillas  
Spanish Potatoes  
\$17.00 per person

## ***To Further Enhance Your Breakfast***

### **French Toast**

Thick Sliced Wheat, White, Sour Dough or Classical French Bread  
Served with Strawberry and Apple Warm Compote  
Maple Syrup and Fresh Whipped Cream  
\$14.00 per person

### **Assorted Omelet Emporium**

Ham, Tomatoes, Bacon, Peppers, Onions, Mushrooms, Spinach, Black Olives,  
Artichokes, Mozzarella, Gouda, Cheddar and Goat Cheese  
*\*Egg beaters or egg whites available upon request\**  
\$14.00 per person

### **Build Your Own Breakfast Sandwich**

Assorted Breads and Bagels  
Ham, Steak and Turkey, Eggs and Assorted Cheese  
\$12.00 per person

### **The Griddlecake**

Apple, Blueberry and Chocolate Pancakes Made to Order  
Served with Assorted Berries and Maple Syrup  
\$12.00 per person

## ***Themed Breaks***

All Breaks include Assorted Beverage Station  
with Soft Drinks, Waters and Assorted Juices



### **English Tea Time**

Warm Biscuits and Scones with Clotted Cream  
Petite Finger Sandwiches  
Seasonal Sliced Fresh Fruit  
\$13.50 per person

### **Sweet on Me**

Variety of Candies and Sweets including  
M&Ms, Snickers, Milky Way, Twix,  
and Almond Joy  
Assorted Popcorns including Cheese,  
Caramel and White Cheddar  
\$9.50 per person

### **Warm Cookie Monster**

Assorted Fresh Baked Cookies including  
Chocolate Chip, Macadamia Nut, Oatmeal  
Raisin, and Chocolate Chunk  
Served with Whole, 2%, Skim  
and Chocolate Milk  
\$7.50 per person

### **Taste of Sicily**

Italian Meat and Cheese Tray including Capicola, Sopressata and Mortadella  
Fresh Mozzarella and Muenster Cheese  
Assorted Bread Display  
\$13.50 per person

### **What about a Bagel?**

Assorted Bagels, Homemade Cream Cheese, Preserves,  
Smoked Cured Salmon, Diced Eggs, Tomatoes, Red Onions and Capers  
\$9.50 per person

### **It's all-Greek to me**

Assorted Baklava, Zango's,  
Fresh Greek Pastries  
Sliced Fresh Fruit Display  
\$13.50 per person

### **Power Up**

Variety of Power Bars, Granola Bars,  
Multigrain Bars, Red Bull  
Made-to-Order Smoothies  
\$14.50 per person

### **Pretzels**

Jumbo Assorted Warm Pretzels  
including Cinnamon Brown Sugar, Sesame and Plain  
Warm Cheese Dipping Sauce  
Spicy Cashews, Candied Walnuts and Mixed Nuts  
\$7.50 per person

## LUNCH BUFFETS

*All Buffets to include Sliced Fresh Fruit, Assorted Dinner Rolls & Butter, Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and International Teas*



### **The Oriental**

Asian Cole Slaw and Glass Noodle Salad  
Sautéed Sliced Beef & Broccoli  
Orange Chicken  
Oriental Vegetables  
Steamed White Rice and Vegetable Fried Rice  
Vegetable Egg Rolls  
Fortune Cookies, Almond Cookies and Coconut Squares  
\$26.50 per person

### **The Backyard**

Garden Salad  
Rotisserie Chicken  
Barbeque Baby Back Ribs  
Cole Slaw, Corn on the Cob and Baked Beans  
Baked Potatoes with Butter, Bacon, Cheddar Cheese, Sour Cream and Chives  
Apple Pie and Lemon Squares  
\$29.00 per person

### **Taste of Italy**

Caesar Salad  
Antipasto Salad and Italian Pasta Salad  
Pesto Chicken  
Italian Sausage with Roasted Red Peppers  
Cheese Tortellini with Marinara Sauce  
Ratatouille  
Garlic Bread  
Assorted Italian Pastries  
\$25.00 per person

### **SUPER SIZE ME**

Potato Salad and Tossed Salad  
6' or 12' Sub - Ham, Turkey, Salami, Swiss, American and Provolone Cheese  
Lettuce, Tomato and Onion  
Potato Chips  
Assorted Brownies and Cookies  
\$25.00 per person (6ft serves 25 - 12 ft serves 50)

## LUNCH BUFFETS

*All Buffets to include Sliced Fresh Fruit, Assorted Dinner Rolls & Butter, Lemonade, Freshly Brewed Coffee, Decaffeinated Coffee and International Teas*



### **Pizza Oven**

Mixed Field Greens

Caesar Salad

Barbeque Chicken Pizza

Alfredo Pesto Parmesan Pizza

Spinach Pizza with Marinara, Mushrooms and Goat Cheese

Roasted Vegetable Pizza

Spicy Italian Sausage Pizza

Tiramisu and Cannoli

\$25.00 per person

### **Cold Italian Buffet**

Minestrone Soup

Tortellini Salad

Antipasto Salad

Herb Chicken Breast, Genoa Salami and Sopressata

Mozzarella and Provolone Cheese

Roasted Vegetable Platter

Focaccia and Rosemary Bread

Zabaglione and Fresh Fruit

\$26.50 per person

### **Executive Sandwich Buffet**

Soup of the Day

Grilled Vegetable Salad, Potato Salad and Caesar Salad

Roasted Vegetable Wrap

Roast Beef on Tomato Focaccia

Ham and Cheddar Cheese on a Hoagie Roll

Grilled Chicken Pesto on a Kaiser Roll

Lettuce, Tomatoes, Onions and Pickles

Grain Mustard and Tarragon Mayonnaise

Homemade Bread Pudding and Vanilla Ice Cream

\$25.00 per person

## **Plated Lunch**

All Plated Lunch Entrees include Assorted Bread Basket  
Chef's Choice of Dessert  
Choice of House Salad, Caesar Salad or Soup of the Day  
Freshly Brewed Coffee, Decaffeinated Coffee and International Teas



### **Chicken Marsala**

Served with Wild Rice and Vegetable du jour  
\$24.00 per person

### **Half-Roasted Chicken**

with Balsamic Glaze, Roasted Potatoes  
and Vegetable du jour  
\$22.00 per person

### **Herb Roasted Canadian Pork Medallions**

Served with Cognac Cream Sauce, Creamed Spinach,  
Tomato Dill Rice and Vegetable du jour  
\$24.00 per person

### **Penne Pasta with Alfredo Sauce**

Tossed with Asparagus Tips, Sun Dried Tomato,  
Parmesan Cheese and Pancetta  
\$20.00 per person

### **Grilled Salmon**

Served with Oriental Vegetables, Ginger Glaze  
and Jasmine Rice  
\$24.00 per person

### **Sliced Roast Beef**

Served with Yukon Mashed Potatoes  
and Vegetable du jour  
\$23.00 per person

## Cold Plated Lunches

All Lunches include Bread Basket, Dessert and Iced Tea or Lemonade  
Choice of Sliced Fruit, Potato Salad or Pasta Salad



### Chicken Caesar Salad

Topped with Parmesan Cheese,  
Tomatoes,  
Red Onions and Croutons  
\$19.00 per person

### Triple Decker

Smoked Turkey, Ham and Sliced Cheese  
Leaf Lettuce and Tomatoes  
White or Whole Wheat Bread  
Potato Chips  
\$18.00 per person

### Just a Hoagie

6" French Bread with Genoa Salami, Ham and Turkey  
American Cheese and Swiss Cheese  
Lettuce and Tomato  
Potato Chips  
\$16.00 per person

### Big Beef

Beef and Cheddar on a Croissant  
Topped with Lettuce, Tomato and Onions  
Potato Chips  
\$20.50 per person

### Italian Focaccia Sandwich

Mortadella, Capicola and Mozzarella Cheese  
Topped with Lettuce, Tomato and Onion  
Potato Chips  
\$19.00 per person

## Boxed Lunch

### Build Your Own Boxed Lunch

Choice of:

Kaiser, Onion Roll or French Bread  
Ham, Turkey, Roast Beef or Grilled Chicken  
Includes Lettuce, Tomatoes and American Cheese  
Cookie, Potato Chips and Whole Fruit  
\$18.00 per person  
Add Cheesecake \$2.50 per person

## ***LUNCH DESSERTS***

*Tiramisu with Hazelnut Gaufrette*

*Homemade Carrot Cake*

*Raspberry Cheesecake with Raspberry Coulis*

*Key Lime Pie with Raspberry Coulis*

*New York Cheesecake with Strawberry Compote*

*Homemade Bread Pudding with Rum Sauce*

*Chef's Selection of Mousse in Pastry Shells*

*Old Fashioned Chocolate Cake with Vanilla Bean Sauce*

## Carving Stations



### Steamship Round of Beef

Silver Dollar Rolls, Assorted Sauces to include Tarragon Mayonnaise,  
Horseradish Sauce, Grain Mustard, Mayonnaise, Spicy Ketchup  
(serves 250 people)  
\$700.00

### Aged Prime Rib

Petite Rolls, Rosemary Garlic Au Jus,  
Mustard, Mayonnaise  
(serves 45 people)  
\$350.00

### Whole Rock Salmon

Assorted Rolls, Dill Cream Sauce,  
Sesame Sauce, Teriyaki Glaze  
(serves 60 people)  
\$400.00

### Roasted Turkey Breast

Petite Rolls, Cranberry Mayonnaise, Grain Mustard, Horseradish Sauce  
(serves 50 people)  
\$350.00

### Roasted Tenderloin of Beef

Petite Rolls, Béarnaise Sauce,  
Beef Au Jus  
(serves 50 people)  
\$350.00

### Honey Baked Ham

Petite Rolls, Grain Mustard, Mayonnaise,  
Cranberry Mayonnaise  
(serves 50 people)  
\$275.00

## Action Stations

To Compliment Your Reception or Buffet



### The Oriental Stir Fry

Chicken, Beef or Shrimp, White Rice,  
Vegetable Fried Rice, Oriental Vegetables,  
Spicy Chili Sauce, Sesame Sauce  
and Oriental Ginger  
Chopsticks  
\$11.00 per person

### Fajita Station

Made to Order  
Chicken, Beef or Vegetable  
Spanish Rice, Sour Cream,  
Guacamole, Salsa, Lettuce,  
Tomato and Jalapenos  
\$11.00 per person

### Pasta Station

Penne, Bowtie and Tortellini Pasta  
Italian Sausage, Grilled Chicken and Chef's Selection of Vegetables  
Pomodoro Sauce, White Wine Garlic Sauce, Pesto and Alfredo Sauce  
Garlic Bread Sticks  
\$12.00 per person



## Banquet Displays



### **From the Garden**

Assorted Cold Vegetables to include  
Zucchini, Squash, Carrots, Celery, Cauliflower, Mushroom and Broccoli  
Served with Ranch Dipping Sauce and Citrus Dipping Sauce  
\$6.00 per person

### **Marinated Roasted Vegetables**

Marinated Vegetables to include Portobello Mushrooms, Smoked Tomatoes,  
Zucchini, Squash, Roasted Peppers, Asparagus and Artichokes  
Simmered on a Cast Iron and  
Marinated in Italian Vinaigrette  
\$10.00 per person

### **What About Fruit**

A Lavish Fruit Display to include  
Strawberries, Pineapple, Cantaloupe, Honeydew, Grapes, Assorted Whole Fruit  
Served with a Strawberry and Mandarin Orange Dipping Sauce  
\$8.00 per person

### **Let There Be Cheese**

Assorted Cheeses from Around the World!  
Colby Jack, Mozzarella, Pepper Jack, Gouda, Cheddar, Swiss and Boursin  
Served with Baked Lavosh and Carr's Crackers  
Strawberries and Grapes  
\$9.50 per person

### **Just Baklava**

Assorted Baklava to include  
Pecan, Chocolate, Almond and Coconut  
Served with Sliced Fresh Fruit  
\$10.00 per person

### **Strawberry Trees**

White and Chocolate Dipped Strawberries  
(24 per tree)  
\$75.00 each

## Banquet Displays



### **The Mediterranean**

Garlic, Black Bean and Sun-dried Tomato Hummus  
Olive Tapenade  
Warm Pita Chips  
\$8.00 per person

### **Gourmet Canapés**

Ham and Cheese Pinwheels  
Smoked Salmon Rolls with Onion and Capers  
Beef Tenderloin with Cornucopia with Dill Mustard  
Smoked Duck with Raspberries  
Displayed with Roasted Vegetables and Petite Breads  
\$18.00 per person

### **Smoked Seafood**

Assorted Smoked Fish to include  
Smoked Salmon, Muscles, Oysters, Scallops and Shrimp  
Served with Grilled Tomatoes, Pickled Ginger and Kimchee  
\$20.00 per person

### **Crab claws**

Served with Drawn Butter, Cocktail Sauce and Fresh Lemons  
50 pieces \$200.00

### **Fresh Sushi**

(by the piece)  
Spicy Tuna Roll, California Roll, Spicy Crab Roll, Lobster Roll,  
Fresh Salmon Avocado Roll and Assorted Dim Sum  
(suggested 6 pieces per person) Market Price

### **Dim Sum**

Fresh Dim Sum selection:  
Shrimp Dumpling, Shu Mai MIA, Pork Pot Stickers, Sesame Ball, Beef Shu Mai.  
Includes: Wasabi, Pickle Ginger, Soy Sauce and Chopsticks  
75 pieces \$300.00

## Reception Style Appetizers

All Appetizers can be Butler Passed or Displayed



Jumbo Cocktail Shrimp	\$575.00 per 100 pieces
Coconut Shrimp	\$400.00 per 100 pieces
Shrimp Spring Rolls	\$275.00 per 100 pieces
Shrimp Quiche	\$275.00 per 100 pieces
Bacon Wrapped Scallops	\$425.00 per 100 pieces
Crab Cakes	\$375.00 per 100 pieces
Blackened Chicken Sate	\$325.00 per 100 pieces
Coconut Chicken	\$325.00 per 100 pieces
Sesame Chicken	\$325.00 per 100 pieces
Smoked Chicken Quesadillas	\$325.00 per 100 pieces
Chicken Chimichangas	\$300.00 per 100 pieces
Hibachi Chicken or Beef	\$350.00 per 100 pieces
Beef Tenderloin Brochettes	\$400.00 per 100 pieces
Beef Wellingtons	\$425.00 per 100 pieces
Beef Empanadas	\$275.00 per 100 pieces
Mini Beef Tamales	\$300.00 per 100 pieces
Mushroom Caps Stuffed with Sausage	\$325.00 per 100 pieces
Bacon wrapped Water Chestnuts	\$275.00 per 100 pieces
Assorted Mini Deep Dish Pizzas	\$300.00 per 100 pieces
Assorted Deluxe Cold Canapés	\$400.00 per 100 pieces
Parmesan Artichoke Hearts	\$400.00 per 100 pieces
Spanakopita	\$300.00 per 100 pieces
Baked Brie with Almonds	\$300.00 per 100 pieces
Vegetable Egg Rolls	\$275.00 per 100 pieces
Dill cheese puff	\$200.00 per 100 pieces

## Dinner Buffets

All Dinner Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and International Teas and Assorted Soft Drinks



### Flagship Hot and Cold

Soup of the Day

Mixed Green Salad and Pesto Potato Salad

Chicken Marsala with Wild Rice and Green Beans

Pork Medallions with Smitane Sauce

Grilled Vegetables

Garlic Herb Roasted Potatoes

Dinner Rolls and Bread Sticks

Seasonal Sliced Fresh Fruit

Chef's Selection of Desserts

\$33.00 per person

### Down Home Country Buffet

Soup of the Day

Garden Salad

Pasta Salad and 3-Bean Salad

Southern Fried Chicken

Sliced Beef with Gravy

Corn on the Cob and Baked Potatoes

Assorted Bread and Butter

Warm Bread Pudding

with Caramel Sauce and Ice Cream

\$27.50 per person

### The Louisiana

Seafood Gumbo

Dirty Rice

Blackened Catfish

Crawfish Boil

Roasted Vegetables

Jalapeno Cornbread

Red Beans and Andouille Sausage

Assorted Rolls and Butter

Rice Pudding and Devils Food Cake

\$28.00 per person

### The Italian Buffet

Minestrone Soup

Caesar Salad

Mozzarella and Tomato Salad

Antipasti Salad

Baked Meat Lasagna

Chicken Parmesan

Garlic Toast

Tiramisu and Cannoli

\$27.50 per person

### Caesar Salad Buffet

Soup of the Day

Caesar Salad

Sliced Tomato Mozzarella Salad

Roasted Tenderloin of Beef

Jumbo Shrimp

Herbed Chicken

Fresh Steamed Vegetables

Herb Roasted Potatoes

Assorted Rolls and Butter

Assorted Cakes and Pies

\$38.00 per person

## Banquet Dinner Buffets

All Dinner Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and International Teas and Assorted Soft Drinks



### The San Francisco Treat

Soup of the Day  
Deep Fried Beer-Battered Cod with Waffle Fries  
Baked Tilapia with Corn Pepper Onion Rice  
Honey Thyme Chicken  
Vegetable Medley  
Assorted Rolls and Hushpuppies  
Chef's Selection of Dessert  
\$33.50 per person

### Executive Dinner Buffet

Soup of the Day  
Whole Roasted Strip Loin with Bordelaise Sauce  
Grilled Chicken with Lemon-Thyme Butter  
Garlic Roasted Potatoes  
Roasted Vegetables  
Assorted Dinner Rolls and Butter  
Chef's Selection of Desserts  
\$32.00 per person

### The Sunday Buffet

Soup of the Day  
Garden Salad  
Sliced Roast Beef and Turkey  
Garlic Mashed Potatoes with Country Gravy  
Sauteéd Roasted Vegetables  
Assorted Rolls and Butter  
Assorted Petite Pastries  
\$30.50 per person

### The Orient Express

Egg Drop Soup  
Egg Rolls  
Orange Chicken, Beef and Broccoli  
Vegetable Fried Rice and Steamed White Rice  
Oriental Rice Noodles  
Fortune Cookies and Lemon Squares  
\$32.00 per person

## Dinner Starter Selections:



### Please Choose One:

Classic French Onion Soup  
with Croutons

Cream of Tomato  
with Goat Cheese

Seafood Bisque

Cream of Potato Leek  
with Essence of Bacon

Minestrone Soup  
with Pasta

*(Any soup may be Encrusted for an additional \$2.50 per person)*

Bibb Lettuce  
with Grape Tomatoes, Carrots, Toasted Almonds and Brie Cheese

Leafs of Romaine  
with Parmesan Cheese, Grape Tomatoes and Fresh Croutons

Field Greens Salad  
with Cucumbers, Dried Cranberries, Candied Walnuts and Goat Cheese

Quartered Head Lettuce  
with Maple Pepper Bacon, Gorgonzola Bleu Cheese, Diced Roma Tomatoes

**Dressing Selections**  
to include: Champagne Vinaigrette, Walnut Vinaigrette,  
Basil Balsamic, Ranch or Blue Cheese

Jumbo Stuffed Cheese Ravioli  
with Vodka Sauce and Fresh Shaved Cheese and Basil

Warm Crostini  
with Goat Cheese and Tomatoes

Twin Prawns  
with Tomato Mushroom Sauce  
(Additional \$7.00 per guest)

Crab Cakes  
with Caper Aioli  
(Additional \$6.00 per guest)

## Dinner Entrée Selections

Four-Course Dinner Selection to Include:  
Soup or Salad, Assorted Rolls and Butter, Chef's Choice of Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and International Teas



### Napa Valley Chicken

Half-Roasted Chicken with Balsamic Glaze  
Yukon Gold Mashed Potatoes and  
Steamed Vegetables  
\$28.00 per person

### Chicken Paillard

Served with Caper and Cucumber Relish  
Roasted Vegetables and  
Lemon Jasmine Rice  
\$26.00 per person

### Stuffed Chicken

Stuffed with Spinach, Red Pepper, Mozzarella Cheese  
with Tomato Saffron Caulis  
Risotto Rice and Steamed Vegetables  
\$32.00 per person

### Split Cornish Game Hen

Served with Natural Juices  
Sour Cream Mashed Potatoes and Steamed Vegetables  
\$29.00 per person

### Sliced Tenderloin of Beef

Served with Port Wine Demi Glaze  
Duchess Potatoes and Steamed Vegetables  
\$37.00 per person

### Baby Back Ribs

Full Slab of Baby Back Ribs  
Baked Potato and Mini Corn on the Cob  
\$40.00 per person

### Beef Marsala

8 Ounce Sirloin of Beef topped with a Mushroom Demi Glaze  
Twice Baked Potato and Steamed Vegetables  
\$39.00 per person

### Grilled Flank Steak

Topped with Sweet Ginger Sauce  
Oriental Rice and Steamed Vegetables  
\$30.00 per person

## Dinner Entrée Selections

Four-Course Dinner Selection to Include:  
Soup or Salad, Assorted Rolls and Butter, Chef's Choice of Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and International Teas



### Provencal Tilapia

Served with Rice Pilaf  
and Steamed Vegetables  
\$25.00 per person

### Grilled Swordfish

Swordfish Steaks with a  
Tomato-Fennel Ragout  
Savory Brown Rice and Steamed Vegetables  
\$33.00 per person

### Potato Encrusted Salmon

Topped with a Chardonnay Sauce  
Wasabi Mashed Potatoes  
and Steamed Vegetables  
\$35.00 per person

### Salmon Bow Tie Pasta

Fresh Sautéed Salmon and Bow Tie Pasta  
with Sun-dried Tomatoes, Shiitake Mushrooms and Baby Spinach  
Sautéed in a Dill Cream Sauce  
\$32.00 per person

### Herb Crusted Pork Loin

Pork Medallions with Cajun Cream Sauce  
Roasted Red Potatoes and Steamed Vegetables  
\$28.00 per person

### Penne Pasta

Asparagus Tips, Sun-dried Tomatoes, Black Olives, Artichokes  
in a Creamy Alfredo Sauce  
\$24.00 per person

### Jumbo Cheese Ravioli

Spinach and Tomatoes in White Wine Garlic Sauce  
\$23.00 per person

### Chicken & Beef Combo

4 Ounce Sirloin of Beef  
Pan Seared Chicken with Goat Cheese  
Served with Mashed Potatoes and Steamed Vegetables  
\$39.00 per person

## Bar Selections



*Appropriate mixes are included in the price of the drink*

**Bartender Fee- \$75.00 Per Bartender**

**Cashier Fee-\$35.00 Per Cashier**

**All Bars require a \$350 minimum per Bartender**

### **Premium Brands**

*Smirnoff Vodka  
J&B Scotch  
Seagram's VO Whiskey  
Beefeaters Gin  
Bacardi Rum  
Jose Cuervo Tequila  
Jim Beam Black Bourbon  
Korbel Brandy  
Trinity Oaks Wine  
Stock Vermouth  
Bols Mixers*

*\$5.50 Per Drink- Host Bar  
\$5.75 Per Drink- Cash Bar*

### **Assorted Soft Drinks**

*\$2.25 Per Drink- Host Bar  
\$2.50 Per Drink- Cash Bar*

### **Imported Beer**

*\$5.50 Per Drink- Host Bar  
\$5.75 Per Drink- Cash Bar*

### **Prestige Brands**

*Level Vodka  
Chivas Scotch  
Crown Royal VO Whiskey  
Tanqueray Gin  
Bacardi Rum  
Sauza Conmemorativo Tequila  
Wild Turkey Bourbon  
Korbel Brandy  
Trincher Wine  
Stock Vermouth  
Bols Mixers*

*\$6.00 Per Drink- Host Bar  
\$6.25 Per Drink- Cash Bar*

### **Mineral Waters, Juices**

*\$3.00 Per Drink- Host Bar  
\$3.25 Per Drink- Cash Bar*

### **Domestic Beer**

*\$4.75 Per Drink- Host Bar  
\$5.00 Per Drink- Cash Bar*

### **Non-Alcoholic Beer**

*\$4.75 Per Drink- Host Bar  
\$5.00 Per Drink- Cash Bar*

***Cordials and After-Dinner Mints Available to Compliment your  
Event at an Additional Cost***

**Host Bar  
Beverage Packages**



*All Beverage Packages Include: Select Wines, Imported,  
Domestic and Premium Beers,  
Mineral Waters, Juices and Soft Drinks  
**Bartender Fee- \$75.00 Per Bartender**  
**All Bars require a \$350 minimum per Bartender***

**Premium Brands**

*Smirnoff Vodka, J&B Scotch, Seagram's VO Whiskey, Beefeaters Gin,  
Bacardi Rum, Jose Cuervo Tequila, Jim Beam Black Bourbon,  
Korbel Brandy, Trinity Oaks Wine, Stock Vermouth, Bols Mixers*

*One Hour..... \$11.75 Per Person  
Two Hours.....\$20.25 Per Person  
Three Hours.....\$27.25 Per Person  
Four Hours.....\$33.00 Per Person  
Five Hours.....\$37.50 Per Person*

**Prestige Brands**

*Level Vodka, Chivas Scotch, Crown Royal VO Whiskey, Tanqueray Gin,  
Bacardi Rum, Sauza Conmenorativo Tequila, Wild Turkey Bourbon,  
Korbel Brandy, Trincherro Wine, Stock Vermouth, Bols Mixers*

*One Hour.....\$12.75 Per Person  
Two Hours.....\$22.25 Per Person  
Three Hours.....\$30.50 Per Person  
Four Hours.....\$37.50 Per Person  
Five Hours.....\$43.00 Per Person*

## Wine List



### ~Champagne & Sparkling Wines~

<i>Gosset Brut Excellence</i>	Bottle
Beautiful balanced champagne with a long expressive finish. Complimented by aromas of pear and honeysuckle	\$80.00
<i>Freixenet Negro Brut</i>	
Crisp, dry, and well balanced sparkling wine	\$45.00

### ~Chardonnay~

<i>Trinity Oaks Chardonnay</i>	
Bright aroma of apples and citrus with a delicate floral note of honeysuckle	\$28.00
<i>Montes Reserva Chardonnay</i>	
Aroma blends butter with hints of vanilla and tropical fruits a fresh wine, creamy and complex with a elegant finish	\$35.00
<i>Rodney Strong Chalk Hill Chardonnay</i>	
Beautiful Balance and texture while displaying bright citrus, tropical and green apple flavors with a delightful natural acidity	\$31.00
<i>Trincherro Chardonnay</i>	
Forward, round and intense varietal fruit flavors with citrus and green apple aromas	\$35.00
<i>Kendall Jackson Chardonnay</i>	\$38.00
Tropical flavors of Mango and Pineapple dance with the aromas of Peach, Apple and Pear, lightly buttered toast headlines the indulgent, lingering finish	

### ~Blushes and Other Whites~

<i>Benziger Sauvignon Blanc</i>	
Stainless steel fermentation gives this wine a delicious crisp, cleanness that enhances the citrus flavors and floral aromas	\$36.00
<i>Estancia Pinot Grigio</i>	
This wine has vibrantly Anjou Pear, Apple and creamy Citrus flavors with a lingering, crisp mineral finish	\$48.00
<i>Montevina White Zinfandel</i>	
Aromas of Strawberries and Melons dance out of the glass and couples with Wild Berry perfume, bright acidity shows some sass.	\$28.00

~Merlot~

<i>Trinity Oaks Merlot</i> Delicious aromas of bright red cherry and sweet black plums with notes of spice and vanilla	\$28.00
<i>Trinchero Merlot</i> Soft cherry and currant flavors with a smooth, tasty finish	\$35.00
<i>Rodney Strong Merlot</i> Plum and blueberry flavors predominate in this soft, rich, mouth filling merlot	\$47.00
<i>Montes Reserva Merlot</i> An elegant and refined wine with marked fruitiness almost irresistible to merlot lovers	\$27.00
<i>Francis Coppola Merlot</i> The flavors and textures unique to each region harmonize beautifully together to create a wine that has dark, succulent fruit balanced by natural acidity	\$54.00

~Cabernet Sauvignon~

<i>Trinity Oaks Cabernet</i> Delicious aromas of black cherry and currant with notes of green olive, cedar, dried herbs and vanilla	\$28.00
<i>Rodney Strong Cabernet</i> Aromas of blackberry, cocoa and cedar lead to rich layered mouth feel replete with black cherry, vanilla and cassis	\$47.00

~Other Reds~

<i>Trinity Oaks Pinot Noir</i> Bright black cherry flavors with hints of tobacco and mint a smooth silky texture and mild tannins	\$28.00
<i>Reynolds Shiraz</i> Black currant and spice aromas evident in the nose with sweet vanilla oak tones adding complexity	\$41.00

## **General Banquet Information**

### **Guarantees**

*A final confirmation of "Guarantee" of attendance is required by 12:00 noon three (3) Business days prior to your scheduled event.  
This Guarantee may not be reduced.*

### **Service Charges**

*A 20% Service Charge and all applicable State and Local taxes will be added to all prices.*

### **Cancellations**

*Should it be necessary for you to cancel a function, any advance deposits will not be refunded. In addition, a cancellation fee may be charged and is due and payable at the time of cancellation. These amounts are due as liquidated damages and not as penalty.*

### **Parking**

*Valet parking is available daily. Guests may self-park, conveniently located, at no charge.*

### **Coat Check**

*At your request, the Wyndham Lisle will arrange for coat room services for your event at applicable current rates.  
Please consult your Catering Representative for details.*

### **Security**

*The Wyndham Lisle Hotel does not assume responsibility for the damage or loss of any merchandise brought into the Hotel. Please consider the arrangement of Security Personnel. Consult your Catering Representative for arrangements and costs.*

### **Audio Visual**

*Standard Audio Visual is provided by the hotel.  
Additional AV required for your event can be provided thru your Catering Representative. You are also welcome to ask for pricing list through your Sales or Catering Representative.*

### **Flowers, Entertainment, and Other Arrangements**

*Your Catering Representative will be happy to make any arrangements to accommodate your floral, entertainment, ice sculptures, balloons, photography or any other needs you may require*