



CONTINENTAL BREAKFAST SELECTIONS

WAKE UP CALL

OUR PRIVATE LABEL PREMIUM ROAST COFFEE, FRESH ORANGE JUICE,
HOT TEA ASSORTMENT
T&C SWEET CINNAMON AND CARAMEL ROLLS, ASSORTED MUFFINS,
BUTTER AND PRESERVES
FRESH SEASONAL FRUIT AND BERRIES

10

MORNING DELUXE

OUR PRIVATE LABEL PREMIUM ROAST COFFEE, FRESH ORANGE JUICE,
HOT TEA ASSORTMENT
T&C SWEET CINNAMON AND CARAMEL ROLLS,
TOASTED BAGELS WITH CREAM CHEESE AND PRESERVES
FRESH SEASONAL FRUIT AND BERRIES, ASSORTED LOW FAT YOGURT,
WHOLE GRAIN CEREALS, AND SKIM MILK

13

BUFFET BREAKFAST SELECTIONS

(MINIMUM 25 PEOPLE)

T&C SIGNATURE

OUR PRIVATE LABEL PREMIUM ROAST COFFEE, FRESH ORANGE JUICE,
HOT TEA ASSORTMENT, FRESH SEASONAL FRUIT,
ASSORTED MUFFINS AND SWEET ROLLS, FLUFFY SCRAMBLED EGGS,
HICKORY SMOKED BACON, COUNTRY SAUSAGE LINKS, AND CRISPY HASHED BROWN POTATOES

15

INTERNATIONAL FARE

OUR PRIVATE LABEL PREMIUM ROAST COFFEE, FRESH ORANGE JUICE,
HOT TEA ASSORTMENT, FRESH SEASONAL FRUIT,
BUTTER CROISSANTS, FRUIT PRESERVES,
FRENCH TOAST WITH WARM MAPLE SYRUP, SCRAMBLED EGGS FLORENTINE,
COUNTRY STYLE PORK SAUSAGE LINKS AND O'BRIEN POTATOES

17

ALL PRICES ARE PER GUEST AND ARE SUBJECT TO APPLICABLE SALES TAX AND SERVICE CHARGE.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

BREAKFAST ENTREES

INCLUDES OUR PRIVATE LABEL PREMIUM ROAST COFFEE OR HOT TEA ASSORTMENT

COUNTRY SCRAMBLED EGGS

*SERVED WITH BUTTERMILK BISQUITS, HICKORY SMOKED BACON
OR SAUSAGE LINKS, AND CRISPY HASHED BROWNS*

11

THREE EGG OMELET

*YOUR CHOICE OF HAM AND CHEDDAR OR MUSHROOM AND SWISS
WITH CRISPY HASHED BROWNS AND ENGLISH MUFFIN*

11

CLASSIC EGGS BENEDICT

*TOASTED ENGLISH MUFFINS WITH POACHED EGGS AND GRILLED CANADIAN BACON,
TOPPED WITH HOLLANDAISE SAUCE AND SERVED WITH CRISPY HASHED BROWNS*

13

FRESH SEASONAL FRUIT

AN ARRAY OF THE BEST THE SEASON HAS TO OFFER. SERVED WITH HONEY-YOGURT DIP

12

SOUTHERN STYLE BISCUITS & GRAVY

*SAVORY SAUSAGE GRAVY SERVED OVER FLUFFY BISCUITS
WITH SCRAMBLED EGGS*

12

NORTH WOODS FRENCH TOAST

*OUR SPECIAL SWEET CINAMMON BATTER WITH FRESH VANILLA BEAN
SERVED WITH WARM ROASTED APPLES AND MAPLE SYRUP*

11

QUICHE LORRAINE

*DELICIOUS CUSTARD PIE WITH BACON AND GRUYERE CHEESE BAKED IN A FLAKY PASTRY CRUST
SERVED WITH MORNAY SAUCE*

12

(ADD FRESH FRUIT TO ANY BREAKFAST ENTRÉE SELECTION FOR AN ADDITIONAL THREE DOLLARS)

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LUNCH ENTREES

*INCLUDES WARM ROLLS AND BUTTER
FRESH SEASONAL VEGETABLE AND APPROPRIATE STARCH
OUR PRIVATE LABEL PREMIUM ROAST COFFEE AND HOT OR ICED TEA AVAILABLE UPON REQUEST*

ALA CARTE SOUP SELECTIONS

*OLD FASHIONED CHICKEN NOODLE
MINNESOTA CREAMY WILD RICE
T&C HANDCRAFTED DAILY SOUP*

3

ALA CARTE SALAD SELECTIONS

*STRAWBERRY AND BRIE WITH POPPYSEED DRESSING
T&C SIGNATURE ROASTED GARLIC CAESAR
GARDEN SALAD WITH BALSAMIC VINAIGRETTE*

3

POULTRY

ORANGE CHICKEN

TENDER CHICKEN BREAST STRIPS WITH A SAVORY ORANGE SAUCE

15

CHICKEN DIJON

*LIGHTLY BREADED BONELESS CHICKEN WITH
POMEROY MUSTARD CREAM*

15

CHICKEN SANTA FE

*STUFFED WITH SPINACH, SUN DRIED TOMATOES, AND PEPPER CHEESE
WITH SPICY SOUTHWESTERN CREAM*

15

PESTO GRILLED CHICKEN

RUBBED WITH BASIL PESTO AND GRILLED, SERVED WITH LEMON BASIL CREAM

14

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VEGETARIAN

ROASTED BUTTERNUT SQUASH RAVIOLI

SAUTÉED WILD MUSHROOMS AND ROASTED SHALLOT CREAM

14

PESTO PENNE PRIMAVERA

*PENNE PASTA AND SELECT GARDEN VEGETABLES TOSSED WITH
BASIL PESTO, OLIVE OIL, AND WHITE WINE*

12

GRILLED PORTOBELLO

*A GRILLED PORTOBELLO MUSHROOM TOPPED WITH MELTED FONTINA CHEESE
AND BASIL-GARLIC MARINATED TOMATOES*

12

THAI CURRY

*AN ASSORTMENT OF ASIAN STIR FRY VEGETABLES WOK SEARED WITH A SPICY COCONUT RED CURRY SAUCE,
SERVED OVER STEAMED JASMINE RICE*

16

BEEF & PORK

HERB RUBBED SLOW ROASTED PRIME RIB OF BEEF

(15 PERSON MINIMUM)

AU JUS AND CREAMY HORSERADISH

19

PETITE FILET MIGNON

CENTER CUT FILET MIGNON WITH ROASTED SHALLOT DEMI-GLACE

23

LONDON BROIL

THINLY SLICED MARINATED FLANK STEAK WITH CHASSEUR SAUCE

17

THYME RUBBED GRILLED PORK TENDERLOIN

BRANDIED SOUR CHERRY SAUCE

16

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SEAFOOD

PEPPER SEARED AHI TUNA

PAN SEARED PEPPERED AHI TUNA WITH WASABI CRÈME FRAICHE

17

CRISPY HERB-POTATO CRUSTED WALLEYE PIKE

SERVED WITH LEMON CAPER BEURRE BLANC

17

BROILED ATLANTIC SALMON

SERVED ON TENDER SPINACH LEAVES WITH MUSTARD DILL SAUCE

17

CAJUN SHRIMP PASTA

*BLACKENED JUMBO SHRIMP SERVED ON FETTUCINNE
WITH SPICY CAJUN CREAM SAUCE AND FRESH TOMATOES*

18

SANDWICHES

INCLUDES KETTLE CHIPS OR CHILLED PASTA SALAD

OUR PRIVATE LABEL PREMIUM ROAST COFFEE AND HOT OR ICED TEA AVAILABLE UPON REQUEST

BUFFALO CHICKEN WRAP

*SPICY CHICKEN BREAST STRIPS WITH ROMAINE LETTUCE TOSSED IN A BLEND OF RANCH AND BLEU CHEESE
DRESSING WRAPPED IN A FLOUR TORTILLA*

11

CLUB CROISSANT

ROASTED TURKEY, BACON, HAVARTI CHEESE, LETTUCE, AND TOMATO

11

TUSCAN CHICKEN

*HERB MARINATED GRILLED CHICKEN BREAST WITH SUN DRIED TOMATO PESTO, BASIL LEAVES,
FRESH MOZZARELLA ON TOASTED ITALIAN FOCACCIA BREAD*

12

CLASSIC FRENCH DIP

SHAVED ROAST BEEF ON GRILLED SOURDOUGH HOAGIE WITH AU JUS FOR DIPPING

12

(ADD SOUP OR FRESH FRUIT TO ANY SANDWICH FOR AN ADDITIONAL THREE DOLLARS)

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ENTRÉE SALADS

INCLUDES WARM ROLLS AND BUTTER

T&C CAESAR SELECTS

*START WITH OUR SIGNATURE ROASTED GARLIC CAESAR SALAD
AND CROWN WITH YOUR FAVORITE*

GRILLED CHICKEN BREAST BROILED ATLANTIC SALMON

13

15

WASABI TUNA SALAD

*PEPPERED AHI TUNA FILLET SERVED ON CRISP ROMAINE
WITH SHAVED RED ONION, CUCUMBER, TOMATOES, AND CAPERS
FINISHED WITH CREAMY WASABI DRESSING*

15

WINTER SALAD

*MIXED GREENS, GRILLED CHICKEN BREAST, SLICED PEARS,
CANDIED WALNUTS, DRIED CRANBERRIES,
ARTISAN BLEU CHEESE AND CRANBERRY VINAIGRETTE*

15

T&C SIGNATURE CHOPPED SALAD

*MIXED GREENS, GRILLED CHICKEN, BACON, ARTISAN BLEU CHEESE,
CHOPPED EGG, AVOCADO, RED ONION AND TOMATOES
TOSSED IN PEPPERCORN RANCH WITH CRISP WONTON STRIPS*

15

THAI MANDARIN SALAD

*MIXED GREENS WITH CRISP ASIAN VEGETABLES, MANDARIN ORANGES,
GRILLED CHICKEN BREAST STRIPS
ROASTED CASHEWS AND CRISPY WONTONS
SERVED WITH A SPICY PEANUT GINGER DRESSING*

14

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LUNCHEON BUFFETS

(MINIMUM 30 PEOPLE)

OUR PRIVATE LABEL PREMIUM ROAST COFFEE AND HOT OR ICED TEA AVAILABLE UPON REQUEST

SOUTH OF THE BORDER BUFFET

CHIPS WITH HOMEMADE SALSA, FLOUR AND CORN TORTILLAS,
SPANISH RICE, GRILLED CHICKEN FAJITAS WITH PEPPERS AND ONIONS,
TRADITIONAL ACCOMPANIMENTS, CHEESE ENCHILADAS, AND TRES LECHES CAKE

17

T&C BUFFET

MIXED GREENS SALAD WITH ASSORTED DRESSINGS, CHILLED PASTA SALAD,
BROILED WALLEYE WITH LEMON-CAPER SAUCE,
SAUTEED CHICKEN BREAST WITH CRUMBLLED FETA CHEESE, MARINATED ARTICHOKE HEARTS,
AND SUN DRIED TOMATOES IN WHITE WINE SAUCE,
BUTTERMILK MASHED POTATOES, FRESH SEASONAL VEGETABLE,
ASSORTED BARS AND COOKIES, DINNER ROLLS AND BUTTER

21

OTIS AVENUE DELI BUFFET

OLD FASHIONED POTATO SALAD, CHILLED PASTA SALAD,
SLOW ROASTED TURKEY, PIT HAM, ROAST BEEF,
DELUXE ASSORTMENT OF CONDIMENTS, BREADS AND GOURMET CHEESES,
ASSORTED BARS AND COOKIES

ADD A CUP OF SOUP FOR AN ADDITIONAL THREE DOLLARS

17

ITALIAN BUFFET

OUR SIGNATURE ROASTED GARLIC CAESAR SALAD, ITALIAN TOSSED SALAD
THREE CHEESE TORTELLINI WITH ALFREDO SAUCE,
CHICKEN PARMESAN WITH HOUSE MARINARA SAUCE,
FRESH SEASONAL VEGETABLE,
BUTTERY GARLIC TOAST, AND TRADITIONAL TIRAMISU

19

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SPECIALTY STATIONS

(MINIMUM 50 PEOPLE)

CLASSIC STEAK DIANE

SAUTÉED MEDALLIONS OF BEEF TENDERLOIN WITH SHALLOTS,
MUSTARD, BRANDY, AND DEMI-GLACE

700

SHRIMP SCAMPI

JUMBO GULF SHRIMP SAUTÉED IN BUTTER, GARLIC, WHITE WINE AND LEMON
PRESENTED ON ANGEL HAIR PASTA POMODORO

700

PREMIUM STEAMED MUSSELS

PRINCE EDWARD ISLAND MUSSELS STEAMED WITH GARLIC, WHITE WINE,
LEMON, FRESH HERBS, AND GRILLED PEASANT BREAD

600

T & C HAND TOSSED PIZZA

HOUSE MARINARA SAUCE AND CREAMY ALFREDO SAUCE WITH A MYRIAD OF TOPPINGS

350

ASIAN STIR FRY WITH GINGER TERIYAKI SAUCE

FRESH ASIAN STYLE VEGETABLES, TRADITIONAL ACCOMPANIMENTS,
FRIED RICE, VEGETABLE SPRING ROLLS, AND CHEESE WONTONS

VEGETABLE 500

CHICKEN 600

JUMBO SHRIMP 700

ITALIAN PASTA STATION

CHEESE TORTELLINI, PENNE RIGATE, HERB FUSILLI PASTAS,
SERVED WITH FRESH SEASONAL VEGETABLES, ROMA TOMATOES, KALAMATA OLIVES,
HOUSE MARINARA AND BASIL ALFREDO SAUCES,
FRESH PARMESAN CHEESE AND TOASTED GARLIC BREAD

VEGETABLE 500

CHICKEN 600

JUMBO SHRIMP 700

*** CHEF FEE \$ 100.00 PER CHEF FOR 1 1/2 HOURS ***

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HAND CARVED BUFFET ENHANCEMENTS

SLOW ROASTED BARON OF BEEF

(MINIMUM OF 150 PEOPLE)

CREAMY HORSERADISH SAUCE, AU JUS
WHOLE GRAIN MUSTARD AND MINI ONION ROLLS

900

HERB RUBBED PRIME RIB

(SERVES 50 PEOPLE)

CREAMY HORSERADISH SAUCE, AU JUS
WHOLE GRAIN MUSTARD AND MINI ONION ROLLS

500

OVEN ROASTED BREAST OF TURKEY

(SERVES 50 PEOPLE)

CRANBERRY- ORANGE SAUCE AND MINI POTATO ROLLS

300

HONEY BAKED HAM

(SERVES 50 PEOPLE)

WHOLE GRAIN MUSTARD AND ASSORTED MINI ROLLS

300

ROASTED WHOLE TENDERLOIN OF BEEF

(SERVES 50 PEOPLE)

CLASSIC BÉARNAISE SAUCE, WHOLE GRAIN MUSTARD,
HORSERADISH, AND ASSORTED MINI ROLLS

750

*** CHEF FEE \$ 100.00 PER CHEF FOR 1 1/2 HOURS ***

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DINNER ENTREES

*INCLUDES WARM ROLLS AND BUTTER, GARDEN SALAD WITH BALSAMIC VINAIGRETTE,
FRESH SEASONAL VEGETABLE AND APPROPRIATE STARCH
OUR PRIVATE LABEL PREMIUM ROAST COFFEE AND HOT OR ICED TEA AVAILABLE UPON REQUEST*

ALA CARTE SOUP SELECTIONS

*OLD FASHIONED CHICKEN NOODLE
MINNESOTA CREAMY WILD RICE
T&C HANDCRAFTED DAILY SOUP*

3

ALA CARTE SALAD SELECTIONS

*STRAWBERRY AND BRIE WITH POPPYSEED DRESSING
T&C SIGNATURE ROASTED GARLIC CAESAR*

3

VEGETARIAN

ROASTED BUTTERNUT SQUASH RAVIOLI

SAUTÉED WILD MUSHROOMS AND ROASTED SHALLOT CREAM

21

FEUILLE DE BRICK PAPILLOTTE OF ANGEL HAIR

BASIL PESTO, ARTICHOKE HEARTS, AND PINE NUTS

21

THAI CURRY

*AN ASSORTMENT OF ASIAN STIR FRY VEGETABLES WOK SEARED
SPICY COCONUT RED CURRY SAUCE, SERVED OVER STEAMED JASMINE RICE*

21

PORTOBELLO MUSHROOM TOWER

*OVEN DRIED TOMATOES, GRILLED VEGETABLES, STACKED ON A PORTOBELLO MUSHROOM CAP
PORT WINE REDUCTION*

21

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POULTRY

CHICKEN MARSALA

PAN ROASTED CHICKEN BREAST WITH MARSALA MUSHROOM CREAM

24

LEMON GARLIC CHICKEN

LEMON, HERB AND GARLIC MARINATED CHICKEN BREAST

SERVED GRILLED WITH SAVORY ROSEMARY CREAM

24

PESTO GRILLED CHICKEN BREAST

RUBBED WITH BASIL PESTO AND GRILLED, SERVED WITH LEMON BASIL CREAM

23

CHICKEN DIJON

LIGHTLY BREADED BONELESS BREAST WITH POMEROY MUSTARD CREAM

23

SANTA FE CHICKEN

*BREAST OF CHICKEN FILLED WITH SPINACH, SUNDRIED TOMATO, AND PEPPER JACK CHEESE
WITH ZESTY SOUTHWESTERN CREAM SAUCE*

24

CHICKEN SALTIMBOCCA

PROSCIUTTO HAM WRAPPED HERB CHICKEN BREAST WITH TOMATO-BASIL SAUCE

24

SEAFOOD

FIRE ROASTED FILLET OF SALMON

SERVED ON TENDER SPINACH LEAVES WITH CITRUS DILL CREAM

28

TRADITIONAL SHRIMP SCAMPI

JUMBO SHRIMP SAUTEED WITH GARLIC, LEMON, WHITE WINE AND BUTTER

32

CRISPY BREADED WALLEYE PIKE

ROASTED RED PEPPER BUTTER

28

HORSERADISH PARMESAN CRUSTED ALASKAN HALIBUT

STONE GOUND MUSTARD CREAM

28

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BEEF & PORK

THYME RUBBED ROASTED PORK TENDERLOIN

BRANDIED SOUR CHERRY SAUCE

26

SLOW ROASTED PORK PRIME RIB

HORSERADISH DEMI-GLACE

26

FIRE GRILLED FILET MIGNON

CENTER CUT BEEF TENDERLOIN STEAK WITH CABERNET DEMI-GLACE

36

HERB RUBBED SLOW ROASTED PRIME RIB OF BEEF

(15 PERSON MINIMUM)

AU JUS AND CREAMY HORSERADISH

32

CLASSIC LONDON BROIL

THINLY SLICED MARINATED FLANK STEAK WITH CHASSEUR SAUCE

30

BEEF TENDERLOIN MEDALLIONS

TWIN GRILLED FILETS TOPPED WITH MELTED ARTISAN BLEU CHEESE

BALSAMIC REDUCTION

36

ENTRÉE COMBINATIONS

PAIR A PETIT FILET MIGNON WITH CABERNET DEMI-GLACE WITH ONE OF THE FOLLOWING SELECTIONS:

FIRE ROASTED FILLET OF SALMON – CITRUS DILL CREAM

36

CHICKEN DIJON – POMEROY MUSTARD CREAM

34

CRISPY BREADED WALLEYE FILLET – LEMON CAPER SAUCE

36

T&C SHRIMP SCAMPI – BUTTER, GARLIC, WHITE WINE, AND LEMON

38

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DINNER BUFFETS

(MINIMUM 50 PEOPLE)

ITALIAN

GOURMET ANTIPASTO DISPLAY- ITALIAN TOSSED SALAD- CHEESE MANICOTTI WITH MARINARA
CHICKEN MARSALA WITH MUSHROOMS - PENNE PASTA BOLOGNESE
FRESH SEASONAL VEGETABLES - PARMESAN ROASTED POTATOES
GARLIC TOAST - TIRAMISU

34

T&C TRADITIONAL

GARDEN MIXED GREEN SALAD WITH ASSORTED DRESSINGS - FRESH SEASONAL FRUIT TRAY
BROILED WALLEYE PIKE WITH LEMON-CAPER SAUCE
SLICED PRIME RIB WITH AU JUS
BUTTERMILK MASHED POTATOES - FRESH SEASONAL VEGETABLES
WARM DINNER ROLLS AND BUTTER
CHOCOLATE OR RASPBERRY MOUSSE WITH CHOCOLATE CURLS

36

T&C GRAND

GARDEN MIXED GREEN SALAD WITH ASSORTED DRESSINGS
FRESH SEASONAL FRUIT TRAY - T&C SEAFOOD SALAD
SLICED PRIME RIB WITH AU JUS
PAN ROASTED CHICKEN WITH VIRGINIA HAM FIGS AND ARTISAN BLEU CHEESE
BROILED WALLEYE PIKE WITH LEMON CAPER SAUCE
HERB ROASTED NEW POTATOES - FRESH SEASONAL VEGETABLES
GOURMET BREADS AND BUTTER
BAKERY FRESH BARS AND COOKIES - LEMON ANGEL PIE

38

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HAND CRAFTED HORS D' OEUVRES

PRICED PER DOZEN – TWO DOZEN MINIMUM PER ITEM

COLD

<i>OVEN DRIED TOMATO ON BAGUETTE WITH FRESH MOZZARELLA</i>	27
<i>OLD FASHIONED DEVEILED EGGS WITH BLACK TRUFFLE</i>	27
<i>SMOKED CHICKEN CROSTINI WITH BLACKBERRY PRESERVES</i>	27
<i>SUN DRIED TOMATO PESTO IN PHYLLO CUP</i>	27
<i>SUMMER MELON WRAPPED IN DUCK PROSCIUTTO</i>	30
<i>BLACKENED GULF SHRIMP CANAPÉ WITH HORSERADISH</i>	33
<i>SMOKED SALMON ROULADE ON CUCUMBER ROUND</i>	33
<i>SEARED AHI TUNA WITH WASABI AND CAVIAR</i>	33
<i>TENDERLOIN WRAPPED MARINATED ASPARAGUS</i>	33
<i>ASSORTED SUSHI WITH WASABI AND PICKLED GINGER</i>	36
<i>ASSORTED ASIAN TASTING SPOONS</i>	36

HOT

<i>SPICY CHORIZO STUFFED MUSHROOMS</i>	27
<i>GRECIAN SPANIKOPITA</i>	27
<i>ARTICHOKE PARMESAN PUFFS ON RYE BAGUETTE</i>	27
<i>RED ONION CONFIT WITH GRUYERE IN PHYLLO CUP</i>	27
<i>WILD MUSHROOM AND BRIE TARTLET</i>	30
<i>MINIATURE CHICKEN SALTIMBOCCA</i>	33
<i>VEGETABLE SPRING ROLLS WITH PLUM SAUCE</i>	33
<i>JERK CHICKEN SATAY WITH GINGER PEANUT SAUCE</i>	33
<i>COCONUT SHRIMP WITH MARMALADE</i>	36
<i>BACON WRAPPED SEA SCALLOPS</i>	36
<i>PETITE BEEF WELLINGTONS</i>	36
<i>MINI CRAB CAKES WITH RED PEPPER REMOULADE</i>	36

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GOURMET PLATTERS AND CHILLED DISPLAYS

(MINIMUM 50 PEOPLE)

GRILLED GARDEN VEGETABLES

*ARTISTICALLY PRESENTED ARRAY OF GRILLED GARDEN FRESH VEGETABLES
WITH OUR HOUSE RANCH DIP*

250

INTERNATIONAL CHEESE COLLECTION

*SELECT IMPORTED AND DOMESTIC ARTISAN CHEESES ACCENTED BY FRESH FRUIT AND SEASONAL BERRIES
INCLUDES GOURMET FLATBREAD AND CRACKERS*

300

GOURMET FRESH FRUIT DISPLAY

A VARIETY OF THE SEASONS BEST FRUITS AND BERRIES - SERVED WITH DEVONSHIRE CREAM

275

ITALIAN ANTIPASTO DISPLAY

*A GOURMET SELECTION OF IMPORTED OLIVES, GENOA SALAMI,
MARINATED VEGETABLES AND IMPORTED CHEESES*

300

CHILLED BEEF TENDERLOIN DISPLAY

*CLASSICALLY GARNISHED AND SERVED WITH FRESH HORSERADISH SAUCE,
AND A TRIO OF HOT MUSTARDS, BAGUETTES AND LAVOSH*

400

ICED JUMBO SHRIMP COCKTAIL

CLASSICALLY PRESENTED WITH LEMON AND HOUSE COCKTAIL SAUCE

150 / 50 PIECES

TRIO OF CHILLED SALMON

*LEMON & WHITE WINE POACHED, PEPPERED AND SMOKED AND CLASSIC GRAVLAX
DISPLAYED WITH TRADITIONAL GARNISHES AND COCKTAIL RYE BREAD*

300

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PLATED DESSERTS

ASSORTED COOKIES AND BARS

24 PER DOZEN

CHOICE OF ICE CREAM SUNDAE OR SHERBET

WITH BUTTER COOKIE

4

CHOCOLATE MOUSSE

WITH CHOCOLATE CURLS

4

WHITE CHOCOLATE RASPBERRY MOUSSE

4

LEMON ANGEL PIE

5

APPLE CRISP ALA MODE

6

DEEP DISH APPLE TART

WITH CARAMEL SAUCE

6

LEMON ANGEL FOOD ROULADE

WITH RASPBERRY SAUCE

6

OLD FASHIONED CARROT CAKE

6

CHOCOLATE TURTLE CAKE

CHOCOLATE CAKE WITH FUDGE, CARAMEL, AND CASHEWS

6

NEW YORK CHEESE CAKE

WITH STRAWBERRY SAUCE

6

CHOCOLATE DECADENCE TORTE

7

MOLTEN LAVA CAKE

WITH VANILLA ICE CREAM

7

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SWEETS TABLES

SUMMIT SWEETS

(MINIMUM 30 GUESTS)

ASSORTED COOKIES, BARS, MINI CHEESECAKES, CHOCOLATE MOUSSE CUPS, AND PETIT FOURS

6

T&C SWEETS

(MINIMUM 50 GUESTS)

A VARIETY OF SWEETS, ASSORTED TARTLETS, MINI CREAM PUFFS, AND PETIT FOURS

8

THE GRAND VIENNESE

(MINIMUM 70 GUESTS)

A VARIETY OF SWEETS, ASSORTED TARTLETS, MINI CREAM PUFFS, ASSORTED PIES,
CARROT CAKE, CHOCOLATE GANACHE TART, AND CHEESECAKE

11

ALA CARTE SNACKS

EXTRA FANCY MIXED NUTS **14 / LB**

DELUXE SNACK MIX **12 / LB**

POPCORN TRIO (PLAIN / CARAMEL / CHEESE) **4 / LB**

SOFT DRINKS **\$ 2 EACH**

BOTTLED WATER OR IBC OLD FASHIONED ROOT BEER **\$ 2.50 / EACH**

REGULAR OR DECAFFEINATED COFFEE **\$ 13 PER POT ~ \$ 32 PER GALLON**

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BREAKS

THE COOKIE JAR

FRESHLY BAKED ASSORTED GOURMET COOKIES AND BROWNIES

SKIM AND 2% MILK

SOFT DRINKS

COFFEE AND TEA

8

HEALTH KICK

YOGURT AND BERRY PARFAITS, ENERGY BARS, FRUIT KABOBS

CRISP GARDEN VEGGIES WITH DIP

RED BULL, GATORADE

ASSORTED WATERS

COFFEE AND TEA

9

INTERMISSION

FRESHLY POPPED POPCORN

BOXED CINEMA CANDIES

TORTILLA CHIPS WITH CHEESE SAUCE

SOFT DRINKS

COFFEE AND TEA

9

CHOCOLATE LOVERS

DECADENT DARK AND MILK CHOCOLATE FONDUE

WITH

BANANAS, STRAWBERRIES, PRETZELS, BROWNIE BITES AND CAKE CUBES

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ICE CREAM SOCIAL

NEW YORK VANILLA AND DOUBLE CHOCOLATE ICE CREAM

CHOCOLATE SHAVINGS, WHIPPED CREAM

STRAWBERRY, CHOCOLATE AND CARAMEL SAUCES

CANDY SPRINKLES, CHERRIES AND NUTS

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ALL PRICES ARE PER GUEST AND ARE SUBJECT TO APPLICABLE SALES TAX AND SERVICE CHARGE.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

- BEVERAGE ARRANGEMENTS -

- LIQUOR -

	HOST BAR	CASH BAR
<i>WELL BRANDS</i>	\$ 4.50	\$ 5.50
<i>WELL COCKTAILS</i>	\$ 5.00	\$ 6.00
<i>CALL BRANDS</i>	\$ 5.50	\$ 6.50
<i>CALL COCKTAILS</i>	\$ 6.00	\$ 7.00
<i>PREMIUM BRANDS</i>	\$ 6.50	\$ 7.50
<i>PREMIUM COCKTAILS</i>	\$ 7.00	\$ 8.00
<i>CORDIALS</i>	\$ 7.00	\$ 8.00

- BEER -

<i>DOMESTIC BEER</i>	\$ 3.50	\$ 4.50
<i>IMPORT BEER</i>	\$ 4.00	\$ 5.00
<i>TAP BEER</i>	\$ 3.00	\$ 4.00
<i>KEG BEER DOMESTIC</i>	\$ 300.00	
<i>KEG BEER IMPORTED</i>	\$ 400.00	

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- PUNCH & NON ALCOHOLIC BEVERAGES -

<i>CITRUS PUNCH</i>	\$ 30.00 / GALLON	
<i>CHAMPAGNE PUNCH</i>	\$ 50.00 / GALLON	
<i>NON-ALCOHOLIC SPARKLING WINE/JUICE</i>	\$ 20.00 / BOTTLE	
<i>FOUNTAIN SODA</i>	\$ 2.00	
<i>CANNED SODA</i>	\$ 2.00	\$ 2.50
<i>MINERAL WATER</i>	\$ 2.00	\$ 2.50
<i>JUICE</i>	\$ 2.00	\$ 2.50

- WINES -

HOUSE WINES

<i>T&C HOUSE WINES (GLASS)</i>	\$ 6.00	\$ 7.00
<i>T&C HOUSE WINES (BOTTLE)</i>	\$ 24.00	\$ 30.00

HOUSE CHAMPAGNE

<i>T&C CHAMPAGNE (BOTTLE)</i>	\$ 26.00	\$ 32.00
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