Mountainside Conference Center
at Bethany College

Catering Guidelines

Custom Menus

For your convenience, we have put together frequently requested and popular menus. We understand that each event is unique, thus, we offer custom menu planning that is specifically designed to meet your requirements. Custom menu planning also allows us to take advantage of seasonal items and to shop the market for the highest quality of menu at a reasonable price. We are more than happy to work with you to develop a catering menu specifically designed to meet your needs.

Pricing

All menu prices are based on a minimum attendance of 15 guests unless otherwise indicated. A service fee of 10% and local sales tax will be added to the total.

Catering Wait Services

All buffet and plated meals include adequate wait staff. Should you desire additional servers, or for an event that attendants are not assigned, you will be billed $15.00 per hour per server. Should your event run longer than planned, you will be billed for any additional time needed to complete the event at the rate of $15.00 per man hour. Bartenders are available at the rate of $20.00 per hour.

Linen Service

Basic linen service will be provided for all catering events. Any specialty linens or colors must be requested in advance and additional charges may apply. If additional linen is needed for registration or skirted display tables, you will be billed $15 per table.

Cancellation and Late Arrival Policy

Any cancellation must be made 3 business days prior to your event. With any less notice, you may be liable for any food and production costs incurred up to the time of cancellation. In the event your group will arrive later than scheduled, please notify us immediately.

Contracts and Guarantees

In order to ensure that your event is perfect, please confirm food and beverage arrangements at least 7 working days prior to the date of your event. This allows us time to provide appropriate staffing, order linen, and to offer the highest quality product to you.

Events scheduled with less than 72 hours notice will be subject to a 15% late booking fee if items needed for your event are not in stock and current local market price is higher.

It is essential that we are informed of your final attendance 3 business days prior to the event. In the event that no guarantee is given, the estimated number will be charged even if fewer guests attend. If extra guests attend, you will be billed for them provided we can accommodate them.

Contact Information

Please contact The Mountainside Conference Center at Bethany College for assistance in planning your event.

http://www.bethanywv.edu/about-bethany/mountainside/

Office: 304-829-7622
Front Desk: 304-829-4343
Planning Your Event

Date: ____________________________  time: ____________

Location: ________________________________________________________

Menu:
_________________________________________________________________
_________________________________________________________________
_________________________________________________________________
_________________________________________________________________

Notes:
_________________________________________________________________
_________________________________________________________________
_________________________________________________________________
Breaks

Breaks May Be Set Up for Up to 2 Hours

Simple Am Break
Coffee Service and Iced Water
Hand Fruit
$2.79 Per Person

Beverage Break
Coffee Service
Bottled Water
$4.09 Per Person

Munchies Break
Iced Tea, Lemonade, Iced Water
Kettle Chips and Pretzels
$3.59 Per Person

Afternoon Relaxer
Canned Sodas or Fruit Punch
Cookies and Brownies
$3.89 Per Person

Healthy Break
Vegetable Tray with Dip
Or Fruit Tray with Dip
Bottled Water
$4.89 Per Person

Sweet and Salty Break
Chocolate Covered Pretzel Rods
Kettle Chips
Brownies
Fruit Punch and Iced Water
$5.29 Per Person

Afternoon Treats Break
Chocolate Covered Strawberries
Cubed Cheese and Grapes Platter
Assorted Cookies
Coffee Service and Iced Water
$5.59 Per Person

Sweet Bites Break
Caramel Cups, Chocolate Truffles, and
Lady Locks
Fruit Kabobs
Kettle Chips
Coffee Service and Iced Water
$5.89 per person

Ala Carte Beverages

Coffee $12.89/Gallon
Ice Tea, Fruit Punch Or Lemonade $7.09/Gallon
Raspberry Ice Tea Or Strawberry Lemonade $9.39/Gallon
Hot Chocolate $11.69/Gallon
Fruit Juice (Orange, Apple Or Cranberry) $11.69/Gallon

*Coffee Serviced and Iced Water
Hand Fruit

Beverage Break

Raspberry Ice Tea Or Strawberry Lemonade $9.39/Gallon
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*Coffees Serviced
Continental Breakfast

Breakfast Available Until 10:00am

Continental
Freshly Brewed Coffee, Hot Tea
Chilled Orange Or Apple Juice
Donuts And Muffins
Seasonal Fresh Fruit Salad
$6.19 Per Person

Bakers Choice Continental
Freshly Brewed Coffee, Hot Tea
Chilled Orange Or Apple Juice
Cinnamon Rolls And Maple Twist Donuts
Seasonal Fresh Fruit Salad
$6.99 Per Person

New York Continental
Basket of Jumbo Bagels with Cream Cheese and Jelly
Seasonal Fresh Fruit Salad
Freshly Brewed Coffee, Hot Tea, And Chilled Orange Or Apple Juice
$7.49 Per Person

A Healthy Start
Banana Nut Bread and Blueberry Loaf with Lemon Glaze
Seasonal Fresh Fruit Salad
Yogurt And Granola
Freshly Brewed Coffee, Hot Tea, And Chilled Orange Or Apple Juice
$7.59 Per Person

Ala Carte Snacks

Available Any Time of the Day

Fresh Fruit Platter $35.09 (Serves Up To 15 People)

3# Cheese and Grape Platter $29.89 (Serves 12 - 16people)

Vegetable Platter $22.79 (Serves Up To 15 People)

Brownies or Cookie Bars $5.89 Per Dozen

Assorted Cookies $4.69 Per Dozen
(Sugar, Chocolate Chip, Oatmeal Raisin, Peanut Butter)

Specialty Cookies 6.99 Per Dozen
(Carnival, Butter Toffee Crunch, White Chocolate Macadamia Nut)

Cakes

Full Sheet Cake $46.79 (Single Layer)
Half Sheet Cake $25.79 (Single Layer)
9" Round Cake $14.69
Icing Elaboration May Apply
Breakfast Buffets
Available Until 10:00 Am

Omelet Breakfast Buffet
Selection Of Gourmet Omelets Made To Order
Breakfast Potatoes
Fresh Cut Fruit
Assorted Breakfast Breads
Chilled Fruit Juice And Coffee Service
$10.59 Per Person

Traditional Breakfast Buffet
1 Entrée & 1 Side, Coffee Service, And
Orange Or Apple Juice
$8.59 Per Person

Premium Breakfast Buffet
1 Entrée & 2 Sides, Coffee Service,
Orange, Cranberry Or Apple Juice
$9.49 Per Person

Breakfast Entrée Choices
- Scrambled Eggs & Choice Of Bacon,
  Sausage Links, Or Ham
- Bacon Egg And Cheese Muffin
- French Toast & Sausage Links
- Pancakes And Cheesy Scrambled Eggs
- Yogurt, Granola And Berries

Breakfast Sides
- Breakfast Potatoes
- Seasonal Fresh Fruit
- Hash Brown Casserole
- Assorted Muffins
- Breakfast Breads

Add an Additional Breakfast Side to Your Buffet for $1.49 Per Person
Brunch Buffets

Available Until 2:00 PM

**The Classic**
- Scrambled Eggs
- Sliced Ham
- Baked Pasta
- House Salad
- Assorted Muffins And Fresh Seasonal Fruit
- Orange Juice, Coffee And Hot Tea Service

$13.49 Per Person

**The Frittata**
- Western Frittata
- Breakfast Potatoes
- Choice Of: Sausage, Bacon, Or Ham
- Assorted Muffins And Fresh Seasonal Fruit
- Orange Juice, Coffee And Hot Tea Service

$12.29 Per Person

Add A Waffle Station To Your Breakfast Or Brunch
Includes: Waffles, Whipped Cream, Syrup, Butter
And Choice Of: Apple, Blueberry, Or Cherry Pie Filling
For An Additional $3.49 Per Person
Chilled Luncheons

Chilled Luncheons are Served with Choice of
Cookie Bars (Apple Orchard, Chocolate Chip, or Lemon) or Brownies (Double Chocolate, Zebra or Blondie’s)
Iced Tea or Lemonade

**Chicken or Shrimp Caesar Salad**
Grilled and Sliced Chicken Breast, Home Made Garlic Croutons,
Shaved Parmesan Cheese and Black Olives
Over a Bed of Romaine Lettuce
$9.99 Per Person for Chicken, $12.49 Per Person for Shrimp

**Steak Fajita Salad**
Marinated and Sliced Flank Steak, Fresh Tomato Cilantro Salsa, Cucumbers,
Cheddar Cheese, Olives and Fried Tortillas
Topped with Lime Cilantro Dressing on Crisp Romaine Lettuce
$10.99 Per Person

**Summer Berry Salad**
Raspberries, Blue Berries, and Strawberries, and Pecans
Served Over a Bed of Spring Mixed Greens
Complimented By Poppy Seed Dressing
$10.59 Per Person, $2.49 Per Person to Add Grilled Chicken

**Shrimp And Cannellini Salad**
Tomatoes, Cannellini Beans, Shallots and Jumbo Shrimp
On a Bed of Mixed Greens
Topped with a House Made Tarragon Vinaigrette
$13.49 Per Person

**Wraps**
Choice of: Turkey Club, Chicken Ranch, Grilled Vegetable or Ham and Swiss Wraps
Fresh Fruit Salad and Pasta Salad or Cole Slaw
Kettle Chips and Pickle Spear
$10.49 Per Person

**Boxed Luncheons**

**The Bison Club**
Turkey and Bacon with Lettuce, Tomato, Onion,
Swiss and American Cheeses
Chips, Hand Fruit, Cookie and Beverage
$7.49 Per Person

**Croissants**
Choice of Ham Salad or Chicken Salad, or Roast Beef Croissant
Chips, Hand Fruit, Cookie and Beverage
$6.99 Per Person

**Classic Box Lunch**
Choice of Ham and Cheese, Turkey and Cheese, or Peanut Butter and Jelly
Chips, Hand Fruit, Cookie and Beverage
$5.99 Per Person
Premium Lunch Buffets

Buffets Are Designed For a Minimum of 15 Guests and Include Choice of Black Forest Cake, Apple Spice Cake, German Chocolate Cake, Apple Pie, or Pudding Parfaits and Iced Tea, Lemonade, or Fruit Punch.

**Chicken or Beef Stir Fry**
Tender Chicken or Top Round and Fresh Oriental Vegetables
Served With Rice
$10.99 Per Person

**Chicken Romano**
A 4oz. Chicken Breast Breaded With a Romano Cheese Mixture
And Pan Fried to a Golden Brown Perfection
Served With Rice Pilaf and Chefs Vegetable Blend
$12.89 Per Person

**Baked Lasagna**
Classic Meat Lasagna or Our Own Vegetable Lasagna
Served With Fresh Green Beans
And Cole Slaw
$10.49 Per Person

**Penne Pasta with Grilled Vegetables**
A Hearty Portion of Penne Pasta Served With Fresh Grilled Vegetables and Chunky Tomato Sauce
Served With Caesar Salad and Bread Sticks
$10.49 per Person

**Chicken Alfredo**
Chicken Breast Tossed With Pasta
In A Creamy Alfredo Sauce
Broccoli Florettes
House Salad and Garlic Breadsticks
$10.99 Per Person

**Build Your Own Entrée Salad Buffet**
Mixed Greens, Assorted Fresh Vegetables, Shredded Cheese and Croutons
Sautéed Salad Shrimp and Chicken
Assorted Dressings
Garlic Bread Sticks or Dinner Rolls
$10.99 per person

**Sandwiches**

All Sandwiches Menu Items Are Served With Choice Of Soup Or Salad, Kettle Chips, A Pickle Spear And Choice Of Cookies Or Brownies, Iced Tea Or Lemonade.

**Philly Cheese Steak Hoagies**
Grilled Peppers and Onions
Provolone Cheese and Condiments
$10.99 Per Person

**Open Face Roast Beef or Turkey Sandwich**
Fresh Carved Roast Beef or Turkey
Served With Home-Style Gravy and Mashed Potatoes
$10.59 Per Person

**Turkey Club on Pretzel Bread**
Turkey, Ham, Bacon, Swiss Cheese, Lettuce and Tomato
On Pretzel Bread
$9.99 Per Person

**Grilled Chicken Breast Sandwich on a Kaiser Roll**
4 Oz Marinated Grilled Chicken Breast Topped With Lettuce, Tomato, Onion and Provolone Cheese
Served With Choice of Mustard, Mayonnaise, Bbq Sauce or Hot Sauce
$9.39 Per Person
Buffet Style Luncheons

Buffets are designed for a minimum of 15 guests and include fresh baked dinner rolls and whipped butter, choice of: cookies, brownies, chocolate cake, white cake or cupcakes. Iced tea or lemonade.

Entrée Choices
- Pasta with Marinara or Meatball Marinara
- Pasta with Alfredo Sauce
- Cheese Lasagna
- Italian Sub Sandwich
- Meatball Hoagie
- Italian Sausage
- Chicken or Egg Salad Croissant
- Roast Beef Croissant
- Jumbo Hot Dogs
- Hamburgers
- Tacos
- Chicken Pot Pie

Buffet Side Selections

Choose One
- Steamed Broccoli
- California Blend
- Baby Carrots
- Fresh Green Beans
- Buttered Corn
- Sweet Peas
- Seasonal Vegetable Blend
- Rice
- Buttered Noodles
- Mashed Potatoes
- Pasta Salad
- Macaroni or Potato Salad
- Kettle Chips
- Garlic Bread Sticks

Soup and Salad Selections

Choose One
- House Salad
- Caesar Salad
- Fruit Salad
- Cole Slaw
- French Onion
- Vegetable Beef
- Vegetarian Vegetable
- Chicken Noodle
- Hearty Potato
- Cream of Broccoli and Cheddar
- Tomato Bisque

Add an additional lunch buffet side for $1.89 per person.

Single Entrée Buffet
- $8.79 per person

Double Entrée Buffet
- $12.29 per person
Casual Corner

These Menu Items Are Available Any Time of the Day Indoors or Outdoors
And Are Designed For a Minimum of 15 Guests

Classic Cook Out
Grilled Hamburgers, Grilled Hot Dogs, Buns, Condiments, Potato Chips, Pasta Salad, Watermelon Slices, Assorted Cookies or Brownies and Lemonade or Iced Tea
$11.49 Per Person

Healthy Choices Cook Out
Turkey Burgers, Black Bean Burgers, Whole Wheat Kaiser Rolls Condiments
House Salad, Whole Wheat Pasta Salad
Angel Food Cake with Strawberries
$13.49 Per Person

Country Western Picnic
Marinated/Grilled Chicken and BBQ Pulled Pork Corn On the Cob, Cole Slaw, Dinner Rolls and Whipped Butter Melon Slices, Apple Pie
Lemonade or Iced Tea
$15.19 Per Person

Bethany Backyard Bar-B-Q
Grilled 5oz Strip Steak, Grilled BBQ Chicken Corn on the Cob, Baked Potato with Butter and Sour Cream Tossed Salad with Choice of Dressing, Dinner Rolls Black Forest Cake and Lemonade or Iced Tea
$20.49 Per Person

Sandwich Buffet
Assorted Wraps and Croissants Tortellini Salad, Fruit Kabobs, Kettle Chips, Pickle Spears Potato Soup Bar Sheet Cake Iced Tea and Lemonade or Fruit Punch
$14.59 Per Person

All Picnics Include Scroll Ware.
Coffee Service Can Be Added To Your Picnic for $1.59 Per Person
Themed Meals
These Meals Will Be Set Up Buffet Style with a Minimum of 15 Guests and Will Be Chef Attended. If a Second Chef Is Required a Fee Of $40.00 Will Be Charged.

Italian Pasta Station
Made-Or-Order Penne Pasta, Marinara Sauce, Alfredo Sauce, Chicken, Sausage, Shrimp and an Assortment of Fresh Vegetables
Minestrone Soup
Caesar Salad,
Fresh Tomato/Basil Bruschetta with Sliced Baguettes
Tiramisu
Iced Tea and Coffee Service
$17.59 Per Person

South Of the Border Buffet
Black Bean/Tomato Salsa Served With Fresh Tortillas
Beef or Chicken Fajita with Peppers, Onions and Tomatoes
Spanish Rice,
Jalapeno Corn Bread
Sopapillas-Fried Tortilla Chips Dusted With Sugar and Cinnamon Then Drizzled With Honey
Limeade or Iced Tea and Coffee Service
$14.69 Per Person

Oriental Buffet
Mandarin Orange Salad with Sesame Ginger Dressing
Sweet and Sour Chicken, White or Fried Rice
Oriental Vegetables and Egg Rolls
Almond Cookies
Assortment of Hot Teas
Iced Tea
$15.79 Per Person

Bethany’s 1840s Style Buffet
This meal was created in honor of Alexander Graham Campbell, who founded Bethany College in 1840. The menu is full of traditionally prepared items served during that time period

*Beef and Barley Soup
*Creamed Pulled Chicken
*Virginia Carved Ham (Served Cold on a Platter)
Served With Walnut Relish and Horseradish Sauce
*Steamed Potatoes, Cabbage and Carrots
*Green Peas
*Herbed Biscuits and Corn Bread
*Deep Dish Cherry Cobbler
Iced Tea, Lemonade or Milk
And Coffee Service
$15.79 Per Person

Don’t forget to tour the Mansion...
**Buffet Style Dinners**

Buffets are designed for a minimum of 15 guests and include fresh baked dinner rolls, whipped butter, choice of NY Style cheesecake, chocolate mousse, black forest cake, peach or cherry cobbler, apple pie, or coconut cream pie, coffee service and iced tea.

### Entrée Choices

- Fried Chicken
- Roasted Rosemary and Garlic Chicken
- Chicken Parmesan
- Bruchetta Chicken
- Stuffed Chicken Breast
- Sliced Roast Beef with Gravy
- Salisbury Steak
- Beef Tips with Mushrooms
- Ham with Pineapple Glaze
- Herb Crusted Pork Loin
- Butter Crumb Cod
- Stuffed Shells
- Baked Ziti
- Lasagna
- Meatloaf
- Roast Turkey with Cranberry Relish

### Buffet Starch Selections

**Choose One**

- Rice Pilaf
- Mashed Potatoes with Gravy
- Scalloped Potatoes
- Herb Roasted Redskin Potatoes
- Buttered Noodles
- Baked Potatoes
- Twice baked potatoes
- Sweet Potato Casserole
- Corn Bread Stuffing

### Buffet Vegetable Selections

**Choose One**

- Steamed Broccoli
- California Blend
- Honey Glazed Baby Carrots
- Fresh Green Beans
- Buttered Corn
- Roasted Italian Vegetables
- Sweet Peas
- Seasonal Vegetable Blend

### Soup and Salad Selections

**Choose One**

- House Salad
- Caesar Salad
- Spinach Salad
- Marinated Tomato Salad
- Vegetable Beef
- Chicken Noodle
- Hearty Potato
- Cream of Broccoli and Cheddar
- Tomato Bisque
- Wedding Soup
- Minestrone

Add an additional dinner buffet side for $1.99 per person.

### Buffet Prices

- Single Entrée Buffet: $15.79 per person
- Double Entrée Buffet: $19.29 per person

**Children Under 10**

- Half Price Buffet OR

  - Chicken Strips or Grilled 4 Oz Chicken Breast
  - Macaroni and Cheese
  - Green Beans
  - Apple Sauce
  - Fruit Punch or Milk
  - $8.99 per child
Chefs Choice Dinner Selections

All Plated Dinners Are Served With Choice of Soup or Salad,
One Vegetable, One Starch, One Dessert
Dinner Rolls, Coffee Service and Unsweetened Iced Tea.

California Rolled Chicken Breast
A 6oz. Chicken Breast Rolled With Ham, Roasted Red Peppers, Spinach and Feta Cheese
$16.39 Per Person

Roast Sirloin of Beef with Madeira Sauce
Choice New York Strip Roasted Whole and Sliced
Served With Rich Mushroom and Madeira Sauce
$19.99 Per Person

Maple Glaze Salmon
Salmon Fillet Cooked To Perfection
Topped With a Sweet Maple Glaze
Market Price

Medallions of Beef Tenderloin
Whole Tenderloin Slow Roasted and Sliced
Served With a Demi Glace
Market Price

Vegetarian Staffed Peppers
Green Peppers Stuffed With Cous Cous and a Vegetable Blend
$14.59 Per Person

Chicken Francaise
A 6oz Chicken Breast Dusted And Sautéd in A Lemon White Wine Sauce
$16.39 Per Person

Chicken Marcella
A 6oz Chicken Breast Topped With a Mushroom/Marcella Wine Sauce
$16.39 Per Person

Pasta Tuscany
Served With Sautéed Vegetables and Garlic Aioli
Topped With Smoked Gouda Cheese
$14.59 Per Person

Tilapia
A Lightly Seasoned Fillet Sautéed
Served With Fresh Fruit Cilantro Salsa
$16.39 Per Person

Dinner Accompaniments

Vegetables
Honey Glazed Carrot Coins
Butter and Dill Baby Carrots
Broccoli Florets
Cauliflower Au Gratin
Confetti Skillet Corn
Buttered Corn
California Blend Vegetables
Sweet Peas
Zucchini and Squash with Red Peppers
Green Beans Almandine
Roasted Vegetable Medley
Fresh Asparagus
Citrus Brussel Sprouts
Succotash
Roasted Squash- Seasonal

Starches
Wild Rice Pilaf
Scalloped Potatoes
Herb Roasted Redskin Potatoes
Parsley Buttered Potatoes
Twice Baked Potatoes
Roasted Garlic Redskin Mashed Potatoes
Parmesan Crusted Redskin Potatoes
Cranberry Walnut Dressing
Corn Bread Stuffing

Soups
Minestrone
Italian Wedding
Pasta Fagioli
Mushroom Bisque
Chicken Tortilla

Salads
Caesar
Spinach
Spring Mixed Greens
Romaine Tossed
Waldorf
House

Desserts
Key Lime Pie
Orange Chiffon Pie
Pumpkin Pie
Apple Betty
Blueberry Buckle Dessert
Bananas Foster Bread Pudding
N.Y. Style Cheese Cake
Chocolate Mousse Cake
**Hors d’Oeuvres**

**Coconut Shrimp**  
Served With Mango/Mint Dipping Sauce  
$2.09 Per Piece

**Bacon Wrapped Asparagus**  
$1.79 Per Piece

**Apple and Gouda Cheese Triangles**  
Apple Slices and Smoked Gouda Cheese Wrapped In a Puffed Pastry  
$2.09 Per Piece

**Mini Ciabatta Pizzas**  
Topped With Ham, Roasted Red Pepper, and Mozzarella Cheese  
$1.79 Per Piece

**Cheese Displays (Served With Crackers)**  
Assorted Cubed Cheese $3.09 Per Person  
Imported Cheeses - Market Price  
Baked Brie $26.99 Per Piece (Serves 10) 1 Kilo

**Fresh Vegetables and Ranch Dip**  
$2.39 Per Person

**Pesto Stuffed Cherry Tomatoes**  
$1.09 Per Piece

**Caesar Salad Cups**  
Filo Cups Filled With Caesar Salad  
$1.89 Per Piece

**Chicken Teriyaki Skewers**  
$1.09 Per Piece

**Tortellini Caprese Skewers**  
Tortellini, Tomato, Mozzarella, and Fresh Basil  
$1.79 Per Piece

**Stuffed Mushrooms**  
Stuffed With Sausage $1.55 Per Piece  
Stuffed With Spinach and Feta Cheese $1.75 Per Piece

**Tea Sandwiches**

**Cucumber Dill or Curried Chicken**  
$.79 Per Piece

**Sweet and Sour Meat Balls**  
$.89 Per Piece

**Swedish Meat Balls**  
$.89 Per Piece

**Brie Tartlet’s**  
Brie and Apricot Preserves  
$1.79 Per Piece

**Fresh Fruit Salsa**  
With House Made Tortilla Chips  
$2.59 Per Person

**Hot Artichoke and Spinach Dip**  
Or Buffalo Chicken Dip  
Served With Toast Points  
$59.99 Per Pan (Serves 30)

**Classic Tomato Bruschetta**  
Served With Sliced And Toasted Italian Bread  
$1.89 Per Person

**Greek Antipasto Skewers**  
Salami, Olive, Roasted Red Pepper, Artichoke  
$1.99 Per Piece

**Water Chestnuts Wrapped In Bacon**  
$.79 Per Piece

**Cheese Balls**  
Served With Assorted Crackers  
$7.99 Each (Serves 10)
Carving Stations

Attendant Fee $20

Herb Crusted Pork Tenderloin
Rolls and Pineapple Salsa
Serves 25-30
$100.69 per package

Peppercorn Crusted Beef Tenderloin
Rolls
Horseradish Cream Sauce and Roasted Red Pepper Cream Sauce
Serves 15-20
$171.99 per package

Baked Ham
Rolls and whole grain mustard
Serves 45-50
$163.79 per package

Top Round of Beef
Rolls and red wine demi glaze
Serves 65-70
$210.59 per package

Conference Day Package

Day Package Is Available To Groups With A Minimum Of 15 Guests.
Package May Be Added To, But No Substitutions Or Partial Day Rates Are Available.
Prices Are Based On Regular Adult Menu Items. Allowances Will Be Made For Individuals With Special Dietary Needs.

The Bison

- **Break**: Simple AM Break
- **Breakfast**: Continental Choice
  Or Traditional Breakfast Buffet
- **Lunch**: Buffet Style Lunch
  Or Boxed Lunch
- **Break**: Munchies Break
- **Dinner**: Single Entrée Buffet Style Dinner

$34.99 Per Person

Complete Your Experience By Adding A Bar Package!
Bar Packages

All Participants Must Provide Valid Identification and Be Over the Age of 21. We Reserve The Right To Not Serve Anyone We Feel May Be Intoxicated.

Non-Alcoholic Beverage Service
Soft Drinks, Juice or Punch, Iced Tea and Coffee Service
$2.99 Per Person Per Hour

Domestic Beer and House Wine
$5.89 Per Person Per Hour
$1.99 Per Person More To Add Imported Beer

Add Champaign Punch
Additional $2.99 Per Person Per Hour

Cash Bar
$75.00 Fee For Up To 3 Hours of Service
Beverages Served At Market Prices
Domestic Beer & House Wine
Mixed Drinks Made With Vodka, Gin, Rum, Whisky, Bourbon, Tequila, or Peach Schnapps
Triple Sec, Sour Mix, Orange Juice, Cranberry Juice, and Soft Drinks

House Stock Open Bar
$7.59 Per Person Per Hour for the First 2 Hours
$4.09 Per Person for Each Additional Hour
Domestic Beer & House Wine
Mixed Drinks Made With Rail Vodka, Gin, Rum, Whisky, Bourbon, Tequila, or Peach Schnapps
Triple Sec, Sour Mix, Orange Juice, Cranberry Juice, and Soft Drinks

Premium Bar Package
$11.69 Per Person Per Hour for the First 2 Hours
$5.89 Per Person for Each Additional Hour
Domestic and Imported Beer
Sycamore Lane Cabernet, Chardonnay, Merlot and Cavit Pinot Grigio
Mixed Drinks Made With Absolut or Gray Goose Vodka, Beefeater Gin, Bacardi Rum, Jack Daniel's Or Canadian Club Whisky, Jim Beam or Maker's Mark Bourbon, Cuervo Gold Tequila, Amaretto Di Soronno, Bailey's, Kahlua, Or Peach Schnapps
Triple Sec, Sour Mix, Orange Juice, Cranberry Juice, And Soft Drinks

Add House Wine to a Dinner
$19.99 Per Bottle