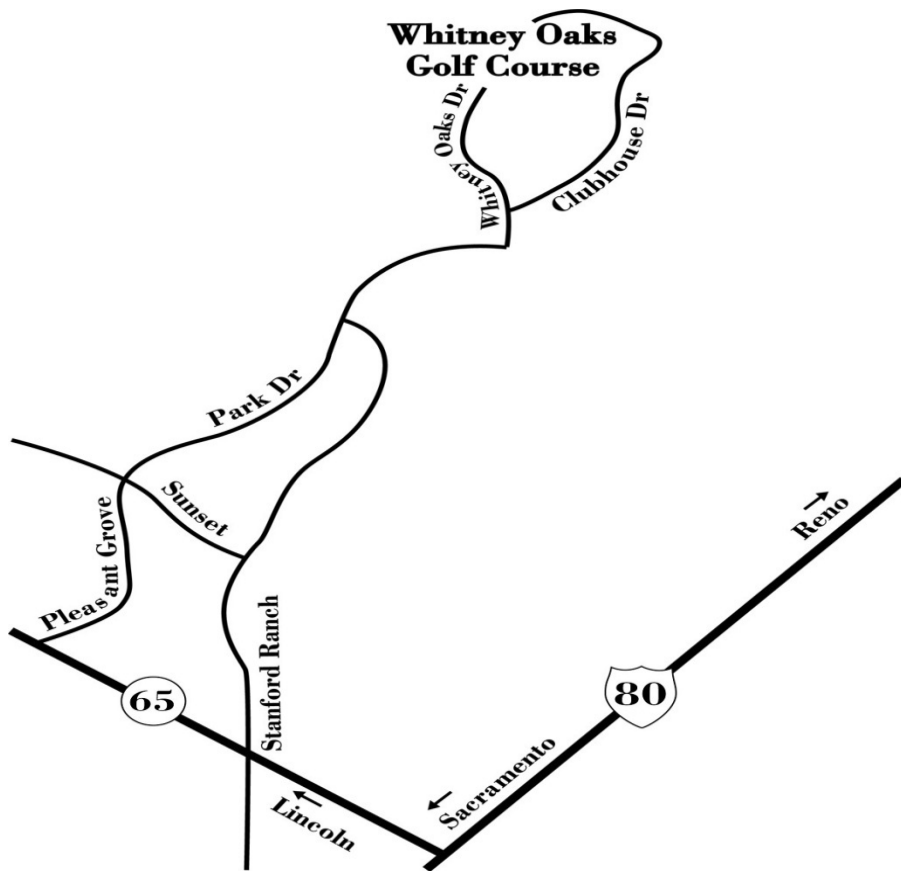


Special Events

2305 Clubhouse Drive, Rocklin, California, 95765

Phone: (916) 632-8333 Fax: (916) 630-0972



Directions

- From Sacramento, heading east, take Highway 65 to Lincoln/Marysville
- Take Pleasant Grove Boulevard and make a right (4 miles to clubhouse)
- Pleasant Grove turns into Park Drive at the Sunset intersection
- Turn left on to Whitney Oaks drive (after 2nd set of Whitney Oaks stone pillars)
- Make the first right on to Clubhouse Drive, clubhouse is on your left

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Phone: (916) 632-8333 Fax: (916) 630-0972

Room Capacities and Rental Charges

All events are a maximum of five hours booking rental. Overtime charges are billed for any event exceeding the five-hour maximum. Whitney Oaks Golf Club reserves the right to alter event room locations based on space needs and attendance guarantees of your event.

| Room | Capacity | Saturday Evening | Friday, Sunday & Saturday A.M. | Monday through Thursday |
|---------------------|------------|------------------|--------------------------------|-------------------------|
| Entire Clubhouse | 200 Guests | \$2,300.00 | \$1,400.00 | \$600.00 |
| Monument & Pinnacle | 150 Guests | \$1,800.00 | \$950.00 | \$450.00 |
| Monument | 100 Guests | \$1,200.00 | \$550.00 | \$350.00 |
| Pinnacle | 50 Guests | \$600 | \$200.00 | \$100.00 |
| Ceremony Site | 250 Guests | \$1,000.00 | \$1,000.00 | \$1,000.00 |
| Croquet Court | 250 Guests | \$2,000.00 | \$2,000.00 | \$2,000.00 |

*Outdoor Ceremony fee includes chairs, wedding arch, vanity pedestals, set-up and breakdown - does not include decorations.

** Croquet Court rental – does not include tent, dance floor or decorations.

Food and Beverage Minimums

Minimum food and beverage sales, excluding gratuity and sales tax, are required for exclusive use of special event space for events. If food and beverage sales fall below the established minimum amount specified in this contract, an additional facility fee is assessed to satisfy the established minimum.

| Room | Saturday Evening | Friday, Sunday & Saturday A.M. | Monday-Thursday Days & Evenings |
|---------------------|-------------------------|---|--|
| Entire Clubhouse | \$8,000.00 | \$7,000.00 | \$2,500.00 |
| Monument & Pinnacle | \$6,000.00 | \$5,000.00 | \$1,000.00 |
| Monument | \$5,500.00 | \$4,000.00 | \$750.00 |
| Pinnacle | \$1,500.00 | \$1,500.00 | \$500.00 |
| Croquet Court | \$8,000.00 | \$8,000.00 | \$8,000.00 |

Hotel Accommodations

Thunder Valley Casino Resort

1200 Athens Ave.

Lincoln, CA 95648

916.408.7777

www.thundervalleyresort.com

Spa At Thunder Valley

Spa At Thunder Valley

1200 Athens Ave.

Lincoln, CA 95648

916.408.7777

www.thundervalleyresort.com



Breakfast

Continental Breakfast Menus

Continental Breakfast 1

Orange, Apple and Cranberry Juices, Assorted Miniature Fruit Filled Danish, Muffins, Mini-Croissants, Butter, Margarine and Fresh Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal, Black and Green Teas

\$18 per Guest

Continental Breakfast 2

Orange, Apple and Cranberry Juices, Sliced Fresh Fruit, Assorted Miniature Fruit Filled Danish, Muffins (Blueberry, Orange Cranberry, Banana Nut and Bran), Plain Croissants, Spinach and Feta Croissant, Egg and Sausage Croissant or Ham and Cheese Croissant, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal, Black and Green Teas

\$20 per Guest

Continental Breakfast Enhancements

Croissant Sandwich with Scrambled Eggs, Ham and Swiss Cheese \$5.75

Biscuit Sandwich with Scrambled Eggs and Canadian Bacon \$5.75

Sliced Ham \$5.25

Hickory-Smoked Bacon \$5.25

Sausage Patty \$5.25

Country Fresh Scrambled Eggs \$5.25

Breakfast Potatoes \$2.75

Individual Fruit-Flavored Yogurts \$4 Each

Eggs Cooked to order \$7 per Guest

(\$150.00 Chef's Labor Fee for Each Chef Required)

Plated Breakfast

(Minimum 25 Guests)

All Breakfast Selections are served with the following:
Orange Juice, Assorted Miniature Breakfast Pastries including Fruit-Filled Danish,
Muffins and Mini Croissants, Butter, Margarine and Fresh Fruit Preserves,
Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

Country-Fresh Scrambled Eggs

Served with Breakfast Potatoes and choice of Sausage Patty, Hickory Smoked Bacon or Ham

\$18 per Guest

Eggs Benedict

Served with Fruit Cup and Breakfast Potatoes

\$20 per Guest

Cinnamon French Toast

Served with Maple Syrup, Toasted Almonds and Hickory-Smoked Bacon

\$18 per Guest

Southwestern Scrambled Eggs

Served with Onions, Tomatoes, Peppers and Monterey Jack Cheese, Hickory-Smoked Bacon and Breakfast Potatoes

\$18 per Guest

Country-Fresh Scrambled Eggs and New York Steak

Served with Grilled Tomato and Breakfast Potatoes

Breakfast Buffet

(Minimum 25 Guests)

Assorted Chilled Fruit Juices Including Orange, Cranberry and Apple

Sliced Fresh Fruit

Country-Fresh Scrambled Eggs

Hickory-Smoked Bacon Strips

Sausage Patties

Breakfast Potatoes

Assorted Miniature Breakfast Potatoes including Fruit-Filled Danish,

Muffins and Croissants

Freshly Brewed Regular, Decaffeinated Coffee,

Hot Tea and Milk

\$25 per Guest

Breakfast Buffet Enhancements

Individual Fruit-Flavored Yogurts \$3.75 Each

Cinnamon French Toast \$3 per Guest

Biscuits with Country Gravy \$3 per Guest

Cholesterol-Free Eggs \$2 per Guest

New York Steak \$10.50

Smoked Salmon with Cream Cheese, Toasted Plain Bagels,

Diced Onions, Capers and Lemons \$5.50 per Guest

Cheese Blintzes with Sour Cream and Blueberry Sauce \$3 per Guest

Turkey and Sausage Links \$3 per Guest

Pancakes with Whipped Cream, Maple Syrup and Fruit Topping Made to Order \$3 per Guest

Waffles with Whipped Cream, Maple Syrup and Fruit Topping Made to Order \$3 per Guest

Omelets (made to order) \$5 per Guest

Oatmeal or Grits \$3 per Guest

(\$150 Chef's Labor Fee for Each Chef Required)

Sunrise Meeting and Break Package

(Includes Continental Breakfast, Mid-Morning and Mid-Afternoon Breaks)

Continental Breakfast

Orange, Tomato and Cranberry Juices
Sliced Fresh Fruit, Assorted Miniature Fruit-Filled Danish, Muffins,
Butter, Margarine and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Black Teas

Mid-Morning Break

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Black Teas
Assorted Soft Drinks and Bottled Water

Mid-Afternoon Break

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Black Teas
Assorted Soft Drinks and Bottled Water
Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
Caramel Blondes and Chocolate Brownies

\$32 per Guest

One-Hour Specialty Theme Breaks

(Minimum of 25 Guests)

The Candy Store

Candy Bars, Mini Cookies, Chocolate Brownies, Rice Krispie Treats
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Black Teas
Assorted Soft Drinks and Bottled Water

\$13 per Guest

American

Housemade Jumbo Cookies;
Chocolate Chip, Oatmeal Raisin and Peanut Butter,
Ice Cream Bars;
Novelty Bars, Drumsticks, Ice Cream Sandwiches and Fruit Bars,
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Black Teas
Assorted Soft Drinks and Bottled Water

\$15 per Guest

Breaks

50's Gelato Bar

Vanilla and Chocolate Gelato
Served with Strawberry, Chocolate and Butterscotch Sauces
Chopped Nuts, Maraschino Cherries, Sprinkles and Whipped Cream
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Black Teas
Assorted Soft Drinks and Bottled Water

\$18 per Guest

Energy

Homemade Cranberry Nut Bar
Energy Drinks, Sports Drinks,
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Black Teas, Assorted Soft Drinks and Bottled Water

\$12 per Guest

Salty and Spicy

Tortilla Chips and Fresh Made Salsa,
Pretzels, Assortment of Fresh Popcorn and Mixed Nuts,
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal and Black Teas

\$16 per Guest

Wine and Cheese

International or Domestic Cheese Display
with Summer Sausage and Seasonal Fresh Fruit
Served with Gourmet Crackers and Sliced Baguettes,
House Chardonnay, Cabernet, Merlot and Zinfandel

\$20 per Guest

A la Carte Beverages

Freshly Brewed Regular and Decaffeinated Coffee \$40 per Gallon
Fresh Brewed Iced Tea \$30 per Gallon
Hot Chocolate \$40 per Gallon
(Hot Chocolate Toppings Include: Chocolate Shavings, Mini-Marshmallows and Whipped Cream)
Tropical Fruit Punch \$40 per Gallon,
Lemonade \$30 per Gallon
Bottled Naked Juices (Assorted Varieties) \$5 Each
Herbal and Black Teas, Green Tea, Jasmine Tea and Oolong \$2.50 Each
Red Bull Regular and Sugar Free Energy Drinks \$4 Each
Soft Drinks and Bottled Water \$2.50 Each

A la Carte Snacks

Individual Fruit Flavored Yogurt \$4 Each
Whole Fresh Fruit – Bananas, Apples and Seasonal Varieties \$2 Each
Assorted Donuts – Glazed, Chocolate, Cinnamon and Cake with Sprinkles \$30 per Dozen
Assortment of Scones, Fruit-Filled Danish, Muffins and Croissants \$36 per Dozen
Sliced Bagels with Cream Cheese \$36 per Dozen
Specialty Breads – Sliced Lemon, Poppy Seed, Carrot Nut,
Banana Nut and Coffee Cake \$36 Dozen
Chocolate Iced Brownies or Blondes \$32 per Dozen
Cookies – Chocolate Chip, Oatmeal Raisin and Peanut Butter \$30 per Dozen
Homemade Granola Bars \$3 Each
Hot Soft Pretzels with Mustard \$3 Each
Assortment of Ice Cream Bars \$4 Each
Dessert Pastries
Assorted French Pastries; Éclairs, Fruit Tartlets, Napoleons,
Tiramisu, Chocolate Pyramids, Chocolate-Dipped Strawberries \$45 per Dozen

Dry Snacks

Mixed Nuts \$25 per Pound
Cashews \$26.50 per Pound
Roasted Peanuts \$25 per Pound
Popcorn (Butter Flavor) \$15 per Pound
Popcorn (Caramel Flavor) \$20 per Pound
Popcorn (Cheese Flavor) \$20 per Pound
Potato Chips or Pretzels – Individual Bag \$2.50 Each
Pretzels \$16.50 per Pound
Tortilla Chips \$16.50 per Pound
Goldfish Cheese Flavored Crackers \$16.50 per Pound
Trail Mix \$18.50 per Pound

Dips

Roasted Garlic \$30 per Quart
Cream Cheese \$30 per Quart
Dill and Onion \$30 per Quart
Hummus \$30 per Quart
Spinach \$30 per Quart
Red Pepper Parmesan \$30 per Quart
Avocado Ranch \$30 per Quart
White Bean and Sundried Tomato \$30 per Quart
Guacamole \$30 per Quart
Mexican Bean \$25 per Quart
Cilantro Salsa \$30 per Quart
Spinach and Artichoke \$35 per Quart
Queso \$30 per Quart

Dinner

Plated Dinner Menus

Dinner Selections include choice of Salad, Entrée, and Dessert

Chef's Choice of Fresh Seasonal Vegetables,

Freshly Baked Rolls with Butter and Freshly Brewed Regular or Decaffeinated Coffee and Hot Tea

Salads

(Choice of one)

Mixed Field Greens with a Medley of Tomatoes
and Marinated Vegetables,

Served with Champagne Vinaigrette

Caesar Salad with Herbed Croutons and

Shredded Parmesan Cheese,

Served with Traditional Caesar Dressing

Lobster Bisque

Dinner Entrees

(Choice of two)

Grilled Boneless Breast of Chicken with Basil and Sun-dried Tomato Cream Sauce

Served with Grilled Polenta

\$36 per Guest

Breast of Chicken Stuffed with Boursin Cheese and Pine Nuts with Wild Mushroom Sauce

Served with Roasted Shallot Whipped Potatoes

\$36 per Guest

Grilled Filet of Salmon with Orange Cilantro Vinaigrette

Served with Saffron Rice Pilaf

\$37 per Guest

Grilled New York Sirloin Steak with Candied Red Onions and Bacon with Rosemary Demi

Served with Baked Potato, Sour Cream and Chives

\$39 per Guest

Braised Beef Short Ribs and Peppercorn Pan Jus

Served with Root Roasted Puree

\$37 per Guest

Grilled Medallions of Pork Tenderloin with Spinach and Balsamic Mushroom Reduction

Served with Boursin Cheese Polenta

\$38 per Guest

Grilled Filet Mignon with Cabernet Sauvignon Sauce

Served with Anna Potatoes

\$43 per Guest

Dinner Entrees

(Continued)

Jumbo Shrimp Scampi
Served with Parmesan Red Potatoes

\$43 per Guest

Roasted Prime Rib of Beef Au Jus with Horseradish Cream
Served with Baked Potato, Sour Cream and Chives

\$40 per Guest

Duo Dinner Entrées

(Choose from)

Halibut with Lemon Beurre Blanc and Roasted Garlic Chicken with Herb Jus
Served with Yukon Gold Whipped Potatoes

\$42 per Guest

Mesquite Boneless Breast of Chicken with Sun-dried Tomatoes,
Pine Nuts and Crispy Prosciutto, Grilled Petite Filet Mignon with Crimini Mushrooms and Baby Onions
Served with Herb Whipped Potatoes

\$46 per Guest

Grilled Salmon Medallion Tomato Confit
Grilled Petite Filet Mignon with Cabernet Sauvignon Gastric
Served with Yukon Gold Whipped Potatoes

\$46 per Guest

Desserts

(Choice of one)

Mandarin Orange Bavarian
Chocolate Mousse Cake
Linzer Torte
Warm Apple Tart with Cinnamon Gelato
Tiramisu
Black Forest Cake
NY Cheesecake
With Fresh Seasonal Fruit and Chantilly Cream
Sugar Free Options Available

Dinner Entrees

(Continued)

Add-On Appetizers

(Additional charge per Guest)

Chilled Ginger Sesame Prawns
Cucumber Cous Cous and Papaya

\$10 per Guest

Seared Cheese Ravioli with Chive Cream Sauce,
Sun-Dried Tomatoes and Blue Cheese Crumbles

\$7 per Guest

Add-On Specialty Salad

(Additional charge per Guest)

Mixed Field Green Salad with Prawns,
Served with Gazpacho Vinaigrette

\$7.50 per Guest

Butter Lettuce, Fingerling Potatoes and
Grilled Artichokes served with a Honey Grain Mustard Vinaigrette

\$6 per Guest

Add-On Specialty Desserts

(Additional charge per Guest)

Red Velvet Cake with Cream Cheese Frosting

\$5 per Guest

Lemon Cheesecake
With Raspberry and Sugared Lemon

\$5 per Guest

BUILD YOUR OWN DINNER BUFFET

(Minimum 25 Guests)

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

\$48 per Guest

Cold Selections

(Choice of 2)

Seafood Salad

Fresh Fruit Salad

Tomato and Mozzarella Salad

Served with Balsamic Vinegar and Extra Virgin Olive Oil

Romaine Salad with Candied Walnuts

Served with Parmesan Peppercorn Dressing

Spring Mix of Baby Greens, Julienne

of Vegetables and Hearts of Palm,

Served with Champagne Vinaigrette

Tossed Salad with Tomatoes,

Cucumber and Black Olives,

Served with Thousand Island or Ranch Dressing

Potato Salad

Baby Shrimp Salad

Mixed Vegetables Salad

Tender Leaf Spinach Salad with Bacon, Mushrooms,

Red Onion and Egg

Served with Warm Bacon Dressing

Hot Selection

(Choice of 3 – Additional hot selection \$5 per Guest)

Vegetable Lasagna

Grilled Salmon with Lemon Cilantro Butter Sauce

Chicken Marsala

Chicken Parmesan

Chicken with Basil Cream Sauce

Chicken Picatta

Fried Prawns with Cocktail Sauce

Baked Halibut with Lemon Butter

Roasted Pork Loin with Citrus Glace

Top Sirloin Steak

Mesquite Barbecued Tri-Tip Steak

BUILD YOUR OWN DINNER BUFFET

(Continued)

Accompaniments Selections

(Choice of 2)

Barbecued Baked Beans

Rigatoni Pomodoro

Macaroni and Cheese

Oven-Roasted Potatoes

Au Gratin Potatoes

Garlic Whipped Potatoes

Lyonnais Potatoes

Blended Wild Rice

Rice Pilaf

Vegetables

Chef's Selection of Fresh Seasonal Vegetables

Dessert

(Choice of 3)

Napoleons

Éclairs

Fruit Tartlets

Assorted Mini Pastries

Assortment of Mini Tortes

Sugar Free Options Available

(\$150 Chef's Labor Fee for Each Chef Required)

MEXICAN DINNER BUFFET

(Minimum of 25 Guests)

Fresh Baked Pan Dulce

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

\$48 per Guest

Cold Selections

(Choice of 2 Items)

Seafood Ceviche

Mexican Chicken Salad

Roasted Corn and Black Bean Salad

Tossed Salad with Cilantro Lime Vinaigrette

Mixed Greens with a Jalapeno Vinaigrette

Caesar Salad

Sliced Fruit Salad

Hot Selections

(Choice of 4 Items – Additional selections \$4 per Guest)

Spanish Rice

Refried Beans with Tortilla Chips

Chili Rellenos

Pork Chili Verde

Chili-Rubbed Sirloin Steak

Quesadillas with Salsa (Beef, Chicken or Cheese)

Tamales (Pork, Chicken or Vegetarian)

Southwest Pork Ribs

Tomatillo Sauce

Chicken Enchiladas with Cheddar Cheese and Green Onions

Beef Enchiladas with Cheddar Cheese and Green Onions

Chicken Fajita with

Sautéed Onions and Peppers

Beef Fajita with Sautéed Onions and Peppers

Tacos (Chicken or Beef)

Chicken Tortilla Soup

Condiments

Taco Shells, Corn Tortillas, Flour Tortilla Chips, Salsa,

Shredded Monterey Jack and Cheddar Cheeses

Diced Onions, Shredded Lettuce, Sliced Jalapenos,

Sour Cream, Fresh Cilantro, Salsa and Guacamole

Dessert

(Choice of 2 Items)

Churros, Vanilla Flan, Key Lime Torte, Kahlua Mousse Cake,

Sugar Free Options Available

(\$150 Chef's Labor Fee for Each Chef Required)

ITALIAN DINNER BUFFET

(Minimum 25 Guests)

Assortment of Garlic Bread, Bread Sticks and Artisan Breads
Served with Olive Oil and Balsamic Vinegar, Sautéed Italian Vegetables,
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

\$51 per Guest

Cold Selections

(Choice of 3)

Caesar Salad

Fresh Sliced Fruit

Pasta Primavera Salad

Tossed Salad with Italian Dressing

Roasted Artichoke and Hearts of Palm Salad, Smoked Tomato Vinaigrette

Sliced Beefsteak Tomatoes, Fresh Mozzarella with Balsamic Vinegar and Fresh Basil

Antipasto Platter

Hot Selections

(Choice of 2 – Additional selections \$4 per Guest)

Beef Lasagna

Chicken Lasagna

Chicken Picatta

Veal Saltimbocca

Baked Halibut with Caper Tomato Sauce

Chicken Marsala

Chicken Parmesan

Sliced Steak Imperial

Italian Sausage with Peppers and Onions

Vegetarian Lasagna

Accompaniments

(Choice of 2)

Roasted Eggplant

Rigatoni Pomodoro

Baked Fennel and Parmesan Cheese

Pesto Penne Pasta

Pasta Puttanesca

Sundried Tomatoes and Broccoli

Dessert

(Choice of 2)

Assortment of Italian Pastries, Tiramisu, Cannoli

Amaretto Cheesecake, Assorted Gelato

Sugar Free Options Available

WESTERN DINNER BUFFET

(Minimum 25 Guests)

Freshly Baked Biscuits, Cornbread and Butter

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

\$49 per Guest

Cold Selections

(Choice of 2)

Cole Slaw

Potato Salad

Sliced Fresh Fruit

Summer Vegetable Salad

Tomato, Cucumber and Red Onion Salad

Tossed Garden Green Salad with choice of three Dressings

Three-Bean Salad

Roasted Corn and Black Bean Salad

Hot Selections

(Choice of 3 – Additional Selections \$4 per Guest)

Housemade Chili with Cheddar Cheese and Onions

Fried Chicken

Barbecue Chicken Breast

Grilled Kielbasa and Onions

Braised Beef Brisket

Mesquite Roasted Tri Tip

Hickory Smoked Chopped Pork

Barbecue Pork Ribs or Beef Ribs

Southwest Grilled Salmon with Cilantro Butter

Accompaniments

(Choice of 2)

Succotash

Whipped Potatoes

Blended Wild Rice

Oven-Roasted Potatoes

Barbecue Baked Beans

Baked Potato with Sour Cream and Chives

Chef's Medley of Vegetables

Corn on the Cob

Baked Sweet Potatoes

Dessert

(Choice of 3)

Individual Apple, Berry or Pecan Pies, Strawberry Shortcake, Meyer Lemon Tart,

Peach Cobbler, Chocolate Cake, Sugar Free Options Available

(\$150 Chef's Labor Fee for Each Chef Required)

MARDI GRAS BUFFET

(Minimum 25 Guests)

Freshly Baked Dinner Rolls with Butter, Medley of Fresh Seasonal Vegetables

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

\$53 per Guest

Cold Selections

(Choice of 2)

Cajun Cole Slaw

Roasted Vegetable Salad

Brown Rice and Okra Salad

Sliced Fresh Fruit with Spiced Yogurt Chutney

Tossed Garden Greens with choice of three Dressings

Hot Selections

(Choice of 3 – Additional selections \$4 per Guest)

Bayou Jambalaya

Cajun Catfish

Chicken Etouffee

Blackened Sirloin

Andouille Sausage

Blackened Red Fish

Shrimp Shallice in Garlic Sauce

Tri Tip with Creole Sauce

Bourbon Roasted Pork Loin

Crawfish Boil

Cajun Style Chicken Breast

Accompaniments

(Choice of 2)

Creole Ratatouille

Sweet Potatoes

Red Beans and Rice

Green Onion Hushpuppies

New Orleans Style Rice

Pecan Cornbread Stuffing

Louisiana-Style Roasted Red Potatoes

Fried Okra

Succotash

Dessert

(Choice of 2)

Chocolate Bread Pudding with Bourbon Sauce, King Cake, Bourbon Pecan Pie,

Red Velvet Cake with Cream Cheese Frosting, Chocolate Mousse Cake

Sugar Free Options Available

(\$150 Chef's Labor Fee for Each Chef Required)

SEAFOOD BUFFET

(Minimum 50 Guests)

Freshly Baked Dinner Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

\$83 per Guest

Cold Salad Selections

(Choice of 2)

Tossed Garden Greens with Choice of three Dressings

Cole Slaw

Crab Salad

Calamari Salad

Smoked Salmon and Baby Lettuce Salad

Shrimp and Papaya Salad

Potato Salad

Vegetables Salad

Cold Seafood Selections

(Choice of 1)

Fresh-Shucked Oysters

Manila Clams

Green Lippeel Mussels

Jumbo Shrimp Cocktail

Assorted Sashimi

Snow Crab Claws – Additional \$7.50 per Guest

Hot Seafood Selections

(Choice of 3)

Fried Shrimp

Shrimp Scampi

Seafood Pan Roast

Mussels Marinara

Pistachio Crusted Halibut

Clams Provencal

Seafood Gumbo

Coconut Shrimp

Sea Bass with Sautéed Arugula and Lemon Chive Beurre Blanc

Crab Cakes

Snow Crab Legs

Lobster Tail – Additional at Market Price

Carved Seafood Option

(Add Market Price)

Salmon or Salmon en Croute

Halibut, Swordfish or Tuna

(\$150 Chef's Labor Fee for Each Chef Required)

Seafood Buffet

(Continued)

Accompaniment Selections

(Choice of 3)

Lyonnais Potatoes

Baked Potatoes

Sweet Potatoes

Shrimp and Crab Potato Cakes

Risi-Bisi Rice

Chef's Vegetable Medley

Corn on the Cob

Cornbread and Butter

Blended Wild Rice

Rice Pilaf

Dessert

(Choice of 3)

Assortment of Mini Pastries

Assortment of French Pastries

New York Cheese Cake

Assortment of Mini-Fruit Tarts

Mini Roulade

Fruit Parfait

Sugar Free Options Available

(\$150 Chef's Labor Fee for Each Chef Required)

LUNCHEON MENUS

(Minimum 25 Guests)

All Entrees include Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Plated Cold Entrees

(Choice of one)

Sliced Roast Beef on Croissant, served with Roasted Vegetable Pasta Salad, Mustard and Garlic Aioli
\$22 per Guest

Tuna Salad with Green Beans, Sliced Fennel and Mixed Greens Served with a Fresh Herb Drizzle
\$21 per Guest

Whitney Oaks Wrap - Turkey, Bacon, Lettuce, Tomato, Swiss Cheese, and Garlic Mayonnaise
Wrapped in a Flour Tortilla, served with Roasted Vegetable Pasta Salad and Chef's Garnish
\$23 per Guest

Santa Fe Chicken Salad - Seasoned Fajita Chicken Meat served over Field Greens with Grilled Corn
and Julienne Tri-Colored Tortillas with Cilantro Lime Vinaigrette
\$23 per Guest

Taco Salad - Prepared with Spiced Ground Beef in a Crispy Shell topped with Lettuce.
Tomato, Cheese and Onions with Homemade Salsa
\$22 per Guest

PLATED HOT ENTREES

Includes choice of Salad, Served with Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter
(Choice of one)

Penne Pasta with Roasted Vegetables and Sun-dried Tomatoes topped with Parmesan Cheese
\$21 per Guest

Vegetarian Lasagna served with Chef's Choice Seasonal Vegetables
\$22 per Guest

Chicken Piccata with Lemon Caper Sauce served with Blended Wild Rice
\$24 per Guest

Chicken Marsala with Wild Mushroom Sauce served with Grilled Herb Polenta Cake
\$24 per Guest

Grilled Filet of Salmon with a Tomato Asparagus Salsa served with Parsley Buttered Potatoes
\$25 per Guest

Grilled 6oz Petite Filet Mignon with Shiitake Mushroom Sauce
served with Roasted Garlic Whipped Potatoes
\$25 per Guest

HOT LUNCHEON BUFFET

(Minimum 25 Guests)

Freshly Baked Rolls with Butter, Chef's Seasonal Vegetable Medley

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Herbal and Regular Teas, Iced Tea and Milk

\$32 per Guest

Cold Selections

(Choice of 2)

Potato Salad

Fresh Fruit Salad

Pasta Primavera Salad

Tossed Salad with Assorted Dressings

Asian Chicken Salad

Hot Selections

(Choice of 2 – Additional selection is \$4 per Guest)

Roasted Pork Loin Citrus Glaze

Rotisserie Chicken

Top Sirloin Steak

Chicken Picatta

Chicken Marsala

Italian Sausage with Sautéed Peppers and Onion

Mesquite Barbecued Tri Tip

Baked Herb-Crusted Halibut

Grilled Salmon with Lemon Cilantro Butter Sauce

Chicken or Beef Fajitas with

Sautéed Onions and Peppers

Accompaniments

(Choice of 2)

Macaroni and Cheese

Rigatoni Pomodoro

Over-Roasted Red Skin Potatoes

Baked Yams

Au Gratin Potatoes

Garlic Whipped Potatoes

Roasted Fingerling Potatoes

Wild Rice Pilaf

Steamed Rice

Desserts

(Choice of 2)

Fresh Baked Cookies

Selection of Fruit Pies, Cream Pie and Cheesecakes,

Sugar Free Options Available

DELI LUNCHEON BUFFET

(Minimum 25 Guests)

Served with Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

\$30 per Guest

Soup Du Jour

Salads

Potato Salad, Cole Slaw, Fruit Salad and Mixed Vegetable Salad

Meats, Cheeses and Condiments

Assorted Delicatessen Meats including Ham, Corned Beef, Roast Beef, Oven-Roasted Turkey Breast, Swiss and American Cheeses, Lettuce, Tomato, Sliced Red Onions, Kosher Pickle Spears, Mustard, Mayonnaise and Creamy Horseradish

Breads

Assortment of Fresh Sliced Breads and Rolls including White, Dutch Crunch Roll, Wheat, Demi-Baggett, Rye, Sourdough and Kaiser Roll

Deli Enhancements

Crab and Artichoke Pasta Salad **\$6 per Guest**

Pasta Primavera Salad **\$3.50 per Guest**

Chicken Salad **\$4 per Guest**

Tuna Salad **\$4 per Guest**

Shrimp Salad **\$6 per Guest**

Hot Pastrami **\$4 per Guest**

Cuban Sandwich **\$5 per Guest**

Roasted Vegetables **\$3.50 per Guest**

Boxed Lunches

(Minimum of 20 Guests)

Served with Whole Fresh Fruit, Potato Chips,
Individually Wrapped Jumbo Cookie and Soft Drink
(Additional Bread and Roll choices include Demi-Baggett,
Dutch Crunch Roll, White, Wheat or Vegetable Wrap)

Oven-Roasted Turkey Croissant Sandwich

Grilled Chicken Breast on a Sourdough Roll

Assortment of Italian Cold Cuts on a Sub Roll

Roast Beef and Swiss Cheese Croissant Sandwich

Roasted Vegetables on Focaccia Bread

Assortment of Italian Cold Cuts on a Sub Roll

Ham and American Cheese on a Sub Roll

\$21 per Guest

RECEPTION MENUS

Light Selection

(Minimum Number of Guests 25)

International and Domestic Cheese Display

Fiscalini Sharp Cheddar, Gorgonzola, Camembert, Smoked Gouda, Edam, Boursin,
Marinated Fresh Mozzarella, Goat Cheese and Pepper Cheeses
with Season Fresh Fruit

Served with Gourmet Crackers and Sliced Baguettes

\$8 per Guest

Crudités Display

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli,
Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers,
Squash and Mushrooms Served with Ranch and Dill Dips

\$7 per Guest

Fresh Seasonal Fruit Display

Sliced Seasonal Fresh Fruit including Honeydew, Cantaloupe, Pineapple and Seasonal Varieties,
Served with Traditional Dips

\$6 per Guest

Antipasto

Attractive display of Italian Cured Meats, Olives, Pepperoncini, Mushrooms, Pickled Vegetables,
International or Domestic Cheese served with Sliced Breads, Variety of Crackers and Freshly Baked Rolls

\$9 per Guest

COLD HORS d'OEUVRES

(Minimum order is three dozen pieces of each item – Passed and/or Station Setup)

Hors d' Oeuvres

Deviled Eggs, Prosciutto, Grapes and Herb Cream Cheese, Cucumber with Crab Meat,
Bruschetta with Tomato Basil Relish, Assortment of Finger Sandwiches, Coronets of Salami with Cream Cheese,
Napoleon of Grilled Vegetables, Miniature Brie Cheese En Croute

\$38.50 per Dozen

Classic Hors d' Oeuvres

Prosciutto and Fresh Mozzarella, Smoked Salmon Roll with Capers, Artichoke Bottoms with Bay Shrimp,
Mini Tarts filled with Shrimp Mousse, Asparagus Wrapped in Smoked Salmon,
Smoked Chicken Canapé Nicoise

\$45 per Dozen

Premium Hors d' Oeuvres

Iced Gulf Shrimp, King Crab Legs, Oyster on the Half Shell, Lobster Medallions,
Smoked Lake Fish Served with Citrus Remoulade and Cocktail Sauce,
Tuna Tartar and Pickled Vegetables in a Chinese Spoon,
Pink Peppercorn Crusted Beef Tenderloin, Onion Marmalade on Focaccia, Shrimp Ceviche Martini,
Seared Ahi Tuna with Asian Slaw

\$64 per Dozen

Sushi

Maki Rolls

California Roll – Crab Meat, Avocado and Cucumber

Spicy Tuna Roll – Ahi Tuna, Green Onion with Spicy Sauce

Rock and Roll – Fresh Water Eel, Avocado, Cucumber and Special Glazed Sauce

Philadelphia Roll – Smoked Salmon, Cream Cheese and Avocado

Crunch Roll – Cooked Shrimp or Tempura Pieces, and Avocado with Special Glazed Sauce

\$18 per Roll

Nigiri Selection

Ahi Tuna, Fresh Water Eel, Tamago Sweet Egg,

Yellow Tail and Sweet Shrimp

\$7 Each

HOT HORS d'OEUVRRES

(Minimum order is three Dozen pieces of each item – Passed and/or station Setup)

Hors d' Oeuvres

Beef Empanadas, Chicken Burritos, Assorted Miniature Quiche, Jalapeno Poppers with Ranch Dressing,
Stuffed Mushroom Caps, Spicy Buffalo Chicken Wings with Ranch Dip
Spinach and Feta Cheese wrapped in Phyllo Dough, Fried Chicken Drummettes Served with Ranch Dressing,
Meatballs (Barbecued, Polynesian, Swedish or Marinara)

\$38.50 per Dozen

Premium Hors d' Oeuvres

Beef Satay, Chicken Satay, Pork Baby Back Ribs, Miniature Beef Wellington, Baked Brie with Raspberry Coulis,
Chicken Tenders with Honey-Mustard Dip,
Pork Pot Stickers with Soy Dipping Sauce, Mini Corned Ruben, Prime Beef Sliders,
Potato Skins with Cheddar Cheese and Bacon Bits (Served with Sour Cream and Chives),
Beef Kabob with Teriyaki Sauce, Chicken Satay with Peanut Sauce

\$49 per Dozen

Specialty Hors d' Oeuvres

Diver Sea Scallop on Lemon Brioche, Curried Chicken and Cashew Profiteroles,
Cherry Wood Smoked Salmon on Bilinis with Sour Cream
Tempura Jumbo Shrimp with Wasabi Soy Dipping Sauce
Jumbo Lump Crab Cakes with Remoulade Sauce,
Tandoori Shrimp with Citrus Yogurt Sauce
Lobster and Pyhlllo Triangles, Prime Tenderloin Kabobs,
Texas BBQ Pork Riblets

\$58 per Dozen

Dim Sum

Fried Pot Stickers
Steamed Sesame Paste Bun
Steamed Bun with Mushroom and Onion
Mushroom, Pork or Shrimp Shu Mei
Spare Rib in Black Bean Sauce
Pan-Fried Daikon Cake
Shrimp Dumpling
Crispy Spring Rolls
Shanghai Dumplings
Steamed Ground Beef Balls
Bean Curd Roll
Pan Fried Taro Cake

\$53 per Dozen

SPECIALTY STATIONS

(Minimum 25 Guests- prepared onsite by Chef)

(\$150 chef's labor fee for each chef required)

Sauté Station

Sautéed Shrimp in Garlic and Olive Oil (3 pieces per Guest)

\$14 per Guest

Tournedos of Beef served with Green Peppercorn Sauce (4 ounces per Guest)

\$14 per Guest

Lamb Chops served with Mint Sauce (4 ounces per Guest)

\$14 per Guest

Pasta Station

Fettuccine Alfredo, Orecchiette Pomodoro, Mushroom Ravioli with Fresh Marinara Sauce,
Served with Garlic Bread, Cracked Pepper and Parmesan Cheese

\$15 per Guest

(Beef or Chicken – Additional for \$3 per Guest)

Taco Station

Make-Your Own Beef or Chicken Tacos served with Shredded Lettuce, Diced Tomatoes,
Chopped Onions, Grated Jack Cheese, Guacamole, Sour Cream, Salsa and Taco Shells

\$15 per Guest

Fajita Station

Chili Beer Marinated Grilled Skirt Steaks, Chicken Breasts and Gulf Shrimp
Served with Corn and Flour Tortillas, Cheese, Lettuce, Tomato, Sour Cream,
Pico de Gallo, Guacamole, Chopped Cilantro and Limes

\$15 per Guest

Pizza Station

Pepperoni, Fresh Vegetables and Canadian Bacon with Pineapple,
Roasted Chicken and Garlic, Barbecue Chicken

\$15 per Guest

Nacho Station

Make-Your-Own Nachos served with Tri-Colored Tortilla Chips, Refried Beans, Chili Con Queso,
Sliced Jalapenos, Sour Cream and Guacamole

\$11 per Guest

SPECIALTY STATIONS

(Continued)

Hot Dog and Hamburger Station

1/3 – Pound Hamburger, Condiments include Lettuce, Sliced Tomato, Sliced Onions, Pickles, American and Swiss Cheeses, Mustard, Mayonnaise, and Ketchup, All Beef Hot Dog, Served with Ketchup, Mustard, Mayonnaise, Pickle Relish, Giardiniera and Chopped Onions

\$12 per Guest

CARVING STATIONS

(\$150 chef's labor fee for each Chef required)

Steamship Round of Beef

(Approximately 150-175 servings)

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Petite Rolls

\$600 Each

Top Round of Beef

(Approximately 50 Servings)

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Petite Rolls

\$300 Each

Baked Honey Glazed Ham

(Approximately 40-60 servings)

Served Assorted Mustards, Mayonnaise and Freshly Baked Petite Rolls

\$300 Each

Roasted or Smoked Turkey Breast

(Approximately 25-35 servings)

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Petite Rolls

\$225 Each

Pepper-Roasted Beef Tenderloin

(Approximately 25-35 servings)

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Petite Rolls

\$275 Each

Cedar Planked Salmon

(Approximately 25-35 servings)

Served with Basil Aioli, Remoulade Sauce, Sliced Lemons and Capers

\$275 Each

Roasted Prime Rib of Beef

(Approximately 25-30 servings)

Served with Mushroom Jus and Freshly Baked Petite Rolls

\$275 Each

Smoked or BBQ Beef Brisket

Served with Freshly Baked Petite Rolls

(Approximately 25-30 servings)

\$225 Each

CONFECTIONS

Assorted French Pastries

\$32 per Dozen

Ice Cream Station

(Minimum 50 Guests)

Chocolate and Vanilla Ice Cream

Served with Chocolate, Butterscotch and Strawberry Toppings,
Condiments include Pop Rocks, M&M's, Butterfinger Crumbles, Candied Pecans,
Oreo Cookie Crumbles and Whipped Cream

\$7 per Guest

Chocolate Fountain

Milk or Dark Chocolate Fountain with Seasonal Fresh Fruit, Traditional Pound Cake, Marshmallows,
Rice Krispy Treats and Pretzel Rods

\$7 per Guest

Flambé Desserts

Cherries Jubilee, Bananas Foster and Pineapple Flambé with Gelato

\$9 per Guest

Shortcake Station

Shortcakes with Fresh Berries, Lemon Curd, Custard and Chantilly Cream

\$7 per Guest

Crème Brule Station

Rich Custard Topped with Caramel

\$9 per Guests

Sweets Table

Seasonal Fresh Fruits, Almond Frangipane Tarts, Individual Cheese Cakes and Fruit Toppings,
White Chocolate Raspberry Mousse Cakes, Individual Crème Brule, Linzer Torts,
Individual Chocolate and Citrus Mousses, Éclairs and Assorted Petit Fours

\$19 per Guest

(\$150 chef's labor fee for each Chef required)

RECEPTION MENU 1

(1.5 Hour Reception – minimum 100 Guests)

\$40 per Guest

International and Domestic Cheese Display

Fiscalini Sharp Cheddar, Gorgonzola, Camembert, Smoked Gouda, Edam, Boursin, Marinated Fresh Mozzarella, Goat Cheese and Pepper Cheese with Summer Sausage and Seasonal Fresh Fruit Served with Gourmet Crackers and Sliced Baguettes

Crudités Display

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Roasted Peppers, Squash and Mushrooms
Served with Ranch and Dill Dips

Hot Hors d' Oeuvres

Fried Jalapenos filled with Cheddar Cheese served with Ranch Dressing, Spicy Buffalo Wings served with Blue Cheese Dressing, Swedish Meatballs, Spring Rolls served with Plum Sauce and Hot Chinese Mustard, Mini Corned Beef Reubens and Prime Beef Sliders

(\$150 chef's labor fee for each Chef required)

RECEPTION MENU 2

Prices are exclusive of 7.50% Sales Tax and 20% Service Charge

(1.5 Hour Reception – minimum 100 Guests)

\$50 per Guest

International and Domestic Cheese Display

Fiscalini Sharp Cheddar, Gorgonzola, Camembert, Smoked Gouda, Edam,
Boursin, Marinated Fresh Mozzarella, Goat Cheese and Pepper Cheese
Summer Sausage and Seasonal Fresh Fruit Served with
Gourmet Crackers and Sliced Baguettes

Crudités Display

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery,
Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks,
Cauliflower, Roasted Peppers, Squash, and Mushrooms
Served with Ranch and Dill Dips

Fresh Seasonal Fruit Display

Sliced Seasonal Fresh Fruit Including Honeydew, Cantaloupe, Pineapple and Seasonal Varieties
Served with Traditional Dips

Chicken Tenders

Served with Honey Mustard Dip

Beef and Chicken Fajitas

Seasoned Beef and Chicken Fajita Meat with Sautéed Onions and Peppers served with Grated Jack and Cheddar Cheeses,
Sliced Jalapenos, Sour Cream, Guacamole, Cilantro Salsa and Flour Tortillas

Tri-Colored Corn Tortilla Chips

Served with Refried Beans, Chili Con Queso, Sliced Jalapenos, Sour Cream and Guacamole

Carving Station with Chef Carving

Steamship Round of Beef or Whole Roast Turkey Breast,
Served with Assorted Mustards, Mayonnaise
Creamy Horseradish, Cranberry Sauce and Freshly Baked Petite Rolls

(\$150 chef's labor fee for each Chef required)

RECEPTION MENU 3

\$60 per Guest

International and Domestic Cheese Display

Fiscalini Sharp Cheddar, Gorgonzola, Camembert, Smoked Gouda, Edam, Boursin,
Marinated Fresh Mozzarella, Goat Cheese and Pepper Cheese
Summer Sausage and Seasonal Fresh Fruit Served with
Gourmet Crackers and Sliced Baguettes

Crudités Display

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery,
Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower,
Roasted Peppers, Squash, and Mushrooms
Served with Ranch and Dill Dips

Caesar Salad Station with Attendant

Romaine Lettuce with Grilled Chicken Breast and Bay Shrimp served with Herbed Croutons,
Shredded Parmesan Cheese and Traditional Caesar Dressing
(Made to Order)

Hot Hors d' Oeuvres

Meat Cannelloni with Primavera Sauce
Italian Sausage en Brioche
Cajun Chicken Tenders
Cheese Quesadillas
Fried Shrimp with Cocktail Sauce

Carving Station with Chef Carving

Pepper-Roasted Tenderloin
Whole Roast Turkey Breast
Served with Assorted Mustards, Mayonnaise, Creamy Horseradish,
Cranberry Sauce and Freshly Baked Petite Rolls

(\$150 chef's labor fee for each Chef required)

Beverage Services

Hosted Full Bar Package

Pricing per person includes unlimited consumption of Well brand liquor as well as Premium and Domestic Beer, House Wines and non-alcoholic beverages. For Call brand Liquors add additional \$3.00 per person.
Premium Brand Liquors add \$4.00 additional per person.

| Two Hours | Three Hours | Four Hours | Five Hours |
|------------------|--------------------|-------------------|-------------------|
| \$18.50 | \$22.50 | \$24.50 | \$27.50 |

*Three hour or more Bar Packages include Champagne and Martinelli Cider for the Toast
Wine list available for upgrade of wine.*

Hosted Soft Bar

Includes unlimited consumption of House Wines, Premium and Domestic Beer and Non-Alcoholic Beverages.

| Two Hours | Three Hours | Four Hours | Five Hours |
|------------------|--------------------|-------------------|-------------------|
| \$15.00 | \$18.00 | \$20.00 | \$23.00 |

*Three hour or more Bar Packages include Champagne and Martinelli Cider for the Toast
Wine list available for upgrade of wine.*

Hosted Bar Based on Consumption

| | | |
|------------------------|--------------------------|----------------------|
| Mixed Cocktails | Wine by the Glass | Beer |
| Well Brand \$6.00 | House Wine \$6.00 | Domestic \$4.00 |
| Call \$7.00 | | Premium \$5.00 |
| Premium \$8.00 | | |
| Sodas | Juice | Bottled Water |
| \$2.50 | \$3.00 | \$2.25 |

Punch and Non-Alcoholic Beverages

Non-Alcoholic Fruit Punch \$24.50 per Gallon. Sparkling Cider \$12.00 per Bottle
Champagne and Martinelli Toast \$1.75/person
Corkage for Wine and Champagne \$12.00 per 750ml/Bottle

Non-Alcoholic Beverage Bar (4 Hours)

Includes unlimited consumption of Soft drinks, Juices, Sparkling Cider and Fruit Punch

9.00 Per Person

(All pricing subject to applicable service charge and tax)