

# PASSED HORS D'OEUVRES



Reception Style

Ask your Catering Manager about main meal pairings

PER PIECE

- Jumbo Shrimp Cocktail with Cocktail Sauce
- Crab Cakes with a Chipotle Aioli
- Coconut Shrimp with a Sweet Strawberry Sauce
- California Rolls
- Seared Lamb Chops with Spearmint Demi Glaze
- Beef Tenderloin on Crostini
- Scallops Wrapped in Hickory Smoked Bacon
- Seared Ahi Tuna on a Wonton
- Shrimp Risotto Cakes
- Cocktail Franks Wrapped in Phyllo Dough
- Italian Meatball Topped with Ricotta Served in a Martini Glass
- Classic Beef Slider with American Cheese
- Gourmet Waffles with Honey Bourbon Chicken
- Dates Filled with Gorgonzola Wrapped in Bacon
- Crab Rangoon with Sweet & Sour Sauce
- New England Clam Chowder with Mini Clam Cakes
- Sesame Chicken with Apricot Sauce
- Quiche Lorraine
- Beef Wellington with Spicy Mustard
- Pork Dumplings with Plum Sauce
- Vegetarian Spring Roll
- Fresh Figs Stuffed with Goat Cheese
- Spanakopita
- Mini Quiche
- Apricot Brie Almond Crostini
- Oriental Containers of House Made Potato Chips

\$5.00

# APPETIZER DISPLAY STATIONS



## PER ATTENDEE

### Vegetable Display

Array of Fresh Garden Vegetables, Sliced Seasonal Fruit, Assorted Dips, Hummus, and Pita Bread

\$12.75

### Imported Cheese & Vegetable Display

Assortment of Imported Cheeses with an Array of Fresh Garden Vegetables, Assorted Dips with Seasonal Fruit Garnish, Crackers and Pita Bread

\$14.75

### Rising Sun Sushi Display

California Rolls, Sashimi, Wasabi, Pickled Ginger, Soy Sauce

\$16.00

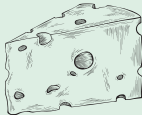
### Tuscan Display

Array of Gourmet Cured Meats, Cheeses, Roasted Red Peppers, Assorted Olives Long Stemmed Artichoke Hearts, Stuffed Cherry Tomatoes, Marinated Eggplant Sweet Peppadews, Olive Spread, Roasted Garlic Spread, White Bean Spread with Sliced Italian Breads

\$12.00

### Grilled Vegetable Antipasto

Grilled Zucchini, Summer Squash, Eggplant, Asparagus, Red and Yellow Peppers Beef Steak Tomatoes, Red Onions, Drizzled with Balsamic Glaze



Minimum attendees for above service: 50

\$150.00 surcharge on total cost if below 50

Gluten Free & Dietary Options Available. All prices quoted are subject to a 22% Administrative Fee. A portion (15%) of the total amount of the Administrative Fee is distributed to the employees providing the service as a gratuity. The remaining 7% of the Administrative Fee is retained to defray administrative costs. This percentage (7%) is not intended to be a gratuity or service charge and will not be distributed to employees. In addition, prices quoted are subject to 7% RI State Sales Tax and 1% Meal Tax, unless tax exempt. All prices and fees are subject to change.

# APPETIZER DISPLAY STATIONS



## PER ATTENDEE

### Salads Choice of (3)

- (1) Caesar Salad with Traditional Creamy Caesar
- (2) Chopped Wedge Salad with Blue Cheese Dressing
- (3) Chopped Romaine, Strawberries, Diced Cucumber, Diced Tomatoes, Carrot Curls,
- (4) Crumbled Chevre, Champagne Vinaigrette
- (5) Bibb Lettuce, Roasted Sweet Corn, Sliced Cherry Tomatoes, Red Onion, Garlic
- (6) Croutons, White Balsamic Vinaigrette
- (7) Chopped Romaine, Watermelon, Crumbled Feta, Sunflower Seeds, Balsamic Vinaigrette
- (8) Mixed Greens, Diced Apples, Blueberries, Sliced Tomatoes, English Cucumbers  
Crumbled Blue Cheese, Champagne Vinaigrette

### Gourmet Mac & Cheese Bar

Truffle Parmesan Mac & Cheese & Creamy White Cheddar Macaroni  
Toppings to Include: Caramelized Onions, Herbed Panko Breadcrumbs, Crumbled Bacon,  
Peas, Buttery Corn Kernels, Steamed Broccoli, Pulled BBQ Pork, Buffalo Chicken Tots,  
Sautéed Shrimp

### Mashed Potato Bar

Garlic Mashed Yukon Gold Potatoes, Whipped Sweet Potatoes, Cauliflower Mash

Toppings to Include: Crumbled Bacon, Roasted Broccoli, Sour Cream, Chopped Chives,  
Golden Raisins, Avocado Pieces, Black Beans, Truffle Butter, Whipped Butter, Crumbled  
Blue Cheese, Shredded Jack Cheese, Shredded Cheddar Cheese, Chili, Shredded BBQ  
Chicken

### Risotto Bar:

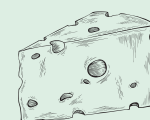
Creamy Arborio Risotto and Creamy Parmesan Arborio Risotto

Toppings to Include: Diced Ham, Seared Scallops, Roasted Shrimp, Chicken Sausage  
Bell Peppers, Bacon, Shredded Fontina, Shredded Cheddar, Red Onion, Broccoli,  
Braised Short Rib, Shrimp, Scallops

\$6.00

\$22.00

\$20.00



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# DISPLAY STATIONS (CONT.)

PER ATTENDEE

**Ramen Noodle Bowl Bar:**

Miso Chicken Broth and Coconut Red Curry Broth  
Toppings to Include: Swiss Chard, Bean Sprouts, Matchstick Carrots, Napa Cabbage  
Shredded Nori, Grilled Corn, Red and Green Peppers, Scallions, Cilantro, Thai Basil  
Fresh Lime Sesame Seeds, Sriracha, Roasted Chicken, Julienne Roasted Pork  
Crispy Tofu, Poached Shrimp

\$20.00

**Bacon Bar: CHOOSE 5:**

·Jalapeno Bacon Wrapped Scallops  
·Pecan Smoked Bacon Wrapped Shrimp  
·Apple Bacon Wrapped Dates  
·Smoked Bacon Wrapped Mini Dogs  
·Bacon Wrapped Mac & Cheese  
·Bacon Wrapped Candied Figs  
·Maple Bacon Wrapped Chicken Bites  
·Bacon Wrapped Tater Tots  
·Bacon Wrapped Jalapeno Poppers  
Sauces: Honey Dijon Sauce, Ranch Dressing, Sriracha Honey Glaze, Pineapple Glaze

\$18.00

**Taco Bar:**

Toppings: Sliced Black Olives, Diced Tomatoes, Sliced Avocado, Diced Red Onions  
Refried Beans, Seasoned Black Beans, Roasted Corn, Shredded Lettuce, Salsa  
Cilantro, Sour Cream, Shredded Mexican Cheese, Hard Taco Shells, Flour Taco Shells  
Seasoned Ground Beef, Grilled Shrimp, BBQ Pulled Chicken

\$18.00

**Fajita Station:**

Toppings: Shredded White Cheddar Cheese, Shredded Yellow Cheddar Cheese  
Diced Tomato, Sautéed Onions & Peppers, Sliced Black Olives, Shredded Lettuce  
Sliced Avocado, Black Beans, Roasted Corn, Spinach Rice, Sour Cream, Salsa  
Marinated Chicken Breast, Marinated Flank Steak, Grilled Shrimp  
Hard Taco Shells, Flour Taco Shells

\$20.00

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# DISPLAY STATIONS (CONT.)

**Tuscan Pasta Station:**

**Choice of (2):** Cavatappi, Penne, Rigatoni, Mezze, Tortellini, Farfalle, Ziti, Spaghetti  
**Choice of (2):** Pomodoro, Bolognese, Creamy Alfredo, Cacio e Pepe, Aioli  
Toppings: Sliced Black Olives, Roasted Garlic, Steamed Broccoli, Artichoke Hearts  
Eggplant, Sautéed Spinach, Peas, Shaved Parmesan, Shaved Pecorino Romano,  
Italian Sausage, Grilled Chicken, Sautéed Shrimp

**Chowder Station: Choice of (3)**

- New England Clam Chowder - Creamy Broth, Native Clams
  - Manhattan Clam Chowder - Mildly Spicy Broth, Native Clams, Tomatoes
  - RI Clam Chowder - Local Chorizo, Clear Broth, Native Clams
  - Corn and Potato Chowder - Creamy Broth, Native Corn, Diced Potatoes
  - Lobster Bisque - Creamy Lobster Broth, Sherry
- Served With: Oyster Crackers, Clam Cakes, Portuguese Stuffies

**Slider Bar: Choice of (3)**

- Tenderloin of Beef, Gorgonzola, Arugula, Horseradish Dressing
  - Pulled Pork, Kimchi Slaw, Sriracha Aioli
  - BBQ Pulled Pork, Creamy Southern-Style Slaw
  - Ahi Tuna, Asian Slaw, Wasabi Aioli
  - Crab Cake, Corn Salsa, Remoulade Sauce
- Served with Fried Onion Strings, Parmesan Fries and Pickles

**Small Plates: Choice of (3)**

- Ahi Tuna, Crispy Sesame Green Beans
- Seared Sea Scallops, Chopped Brussels Sprouts with a Creamy Lemon Sauce
- Pan Seared Crab Cake, Succotash, Spicy Remoulade
- Braised Short Ribs, Mashed Potatoes, Crispy Onions
- Beef Tenderloin, Blue Cheese Mashed Potatoes, Horseradish Dressing
- Chicken Roulade, Creamy Risotto
- Sautéed Scallop Topped with Crispy Bacon Pieces in an Avocado Dressing
- Crab Cake Topped with Fresh Crab, Spicy Remoulade, Creamy Cauliflower Mash

PER ATTENDEE

\$22.00

\$18.00

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# PLATED DINNER STARTERS



All plated dinners include choice of Soup or Salad, Entrée, Vegetable, Choice of Starch and Dessert and Coffee/Tea selections

## CHOOSE 1:

Lobster Bisque

New England White Clam Chowder

### House Salad

Green & Red Leaf, Arugula, Baby Greens, Cucumbers, Carrots, Diced Apples, Cranberries, Feta Cheese with Champagne Vinaigrette

### Wedge Salad

Iceberg Lettuce, Crispy Bacon, Grape Tomatoes, Crumbled Blue Cheese with Creamy Blue Cheese Dressing

### Caesar Salad

Romaine Lettuce, Freshly Shaven Parmesan Cheese, House Made Herb Croutons with Traditional Caesar Dressing

### Mediterranean Salad

Green & Red Leaf, Arugula, Olives, English Cucumbers, Shaved Fennel, Feta Cheese with Lemon and Olive Oil Dressing

### Burrata Salad

Green Leaf, Arugula, Baby Greens, Creamy Burrata Cheese, Prosciutto di Parma, Freshly Shaven Parmesan with House Made Italian Dressing

### Beet Salad

Arugula, Baby Greens, Red and Yellow Roasted Beets, Goat Cheese, Candied Walnuts with Blood Orange Vinaigrette

### RI Convention Center Salad

Green & Red Leaf, Arugula, Baby Greens, Cucumbers, Carrots, Roasted Pears, Goat Cheese, Toasted Pecans with Lemon Vinaigrette

# PLATED DINNER ENTREES

All plated dinners include choice of Soup or Salad, Entrée, Vegetable, Choice of Starch and Dessert, and Coffee/Tea Selections

Roasted Statler Chicken Breast with Lemon Herb Sauce	\$44.00
Sautéed Chicken Breast with Tuscan Sauce	\$44.00
Chicken Piccata with White Wine, Capers, and Butter Sauce	\$44.00
Chicken Saltimbocca with a Marsala Demi Glaze	\$44.00
Apple Stuffed Pork Loin with Maple Mustard Sauce	\$44.00
Grilled Pork Chop with Creamy White Wine Sauce	\$44.00
Grilled Filet Mignon with Bearnaise Sauce	\$54.00
Sliced Filet Mignon with Horseradish Cream Sauce	\$54.00
Braised Short Rib with Burgundy Demi Glaze	\$54.00
Seared Sea Scallops with Lobster Bearnaise	\$48.00
Grilled Salmon with Citrus Glaze	\$45.00
Potato Crusted Cod with Lemon Buerre Blanc Sauce	\$46.00
Creamy Risotto with Asparagus, Peas, Peppers, Broccolini	\$42.00
Butternut Squash Ravioli with Brown Butter Sauce	\$42.00
Seasonal Roasted Vegetable Cassoulet	\$42.00
Stuffed Zucchini with Quinoa and Diced Vegetables	\$42.00
Filet Mignon & Sautéed Shrimp with Garlic Cream Sauce	\$70.00
Roasted Chicken Breast & Baked Stuffed Shrimp with Butter Cream Sauce	\$70.00
Filet Mignon & Lobster Tail with Bearnaise Sauce	MP

PER ATTENDEE

## SIDES: CHOOSE 1

**Starch:** Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Wild Rice, Rice Pilaf

**Vegetables:** Buttered Green Beans, Grilled Asparagus, Glazed Carrots, Creamed Spinach, Creamed Sweet Corn, Roasted Brussel Sprouts with Bacon, Veggie Medley

**Dinner Desserts: CHOOSE 1** - Crème Brûlée, Lemon Zest Cake, NY Style Cheesecake, Chocolate Mousse, Tiramisu, Bread Pudding, Seasonal Berries with Whipped Cream

Minimum attendees for above service: 50

\$150.00 surcharge on total cost if below 50

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# DINNER BUFFETS

All Dinner Buffets include Bakery Rolls, Coffee, Decaf Coffee, Tea



## THE ALL AMERICAN BUFFET

### SOUP - CHOOSE 2

Roasted Corn Chowder, New England Clam Chowder, Chicken Noodle, Lentil, Minestrone, White Bean

### SALAD: CHOOSE 2

#### House Salad

Green & Red Leaf, Arugula, Baby Greens, Cucumbers, Carrots, Diced Apples, Cranberries, Feta Cheese with Champagne Vinaigrette

#### Caesar Salad

Romaine Lettuce, Freshly Shaven Parmesan Cheese, House Made Herb Croutons with Traditional Caesar Dressing

#### Mediterranean Salad

Green & Red Leaf, Arugula, Olives, English Cucumbers, Shaved Fennel, Feta Cheese with Lemon and Olive Oil Dressing

#### RI Convention Center Salad

Green & Red Leaf, Arugula, Baby Greens, Cucumbers, Carrots, Roasted Pears, Goat Cheese, Toasted Pecans with Lemon Vinaigrette

### ENTREES - CHOOSE 3

Sautéed Chicken with Lemon Pepper Sauce

Chicken Saltimbocca with Marsala Demi Glaze

Roasted Pork Loin in a Creamy White Wine Sauce

Marinated Flank Steak with a Red Wine Reduction

Meatloaf with Maple Glaze

Grilled Salmon in Garlic Lemon Butter Sauce

New England Baked Scrod

Oven Roasted Turkey with Pan Gravy

Chicken Parmigiana in Marinara Sauce

Traditional Mac & Cheese

Vegetarian Lasagna with Fresh Tomato Sauce

Penne in a Pink Vodka Sauce

### SIDES: CHOOSE 2

Roasted Yukon Gold Potato Wedges, Garlic Mashed Potatoes, Sweet Potato Wedges,

Roasted Fingerling Potatoes, Medley of Seasonal Vegetables, Buttered Green Beans

**DESSERT ASSORTMENT:** Cakes, Fruit Pies, Pastries

PER ATTENDEE

**\$58.00**

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# DINNER BUFFETS



All Dinner Buffets include Bakery Rolls, Coffee, Decaf Coffee, Tea

## THE NEW ENGLANDER

### SOUP - CHOOSE 2

Roasted Corn Chowder, Lobster Bisque, Lentil, Clam Chowder, Tomato Basil, White Bean

### SALAD: CHOOSE 2

#### House Salad

Green & Red Leaf, Arugula, Baby Greens, Cucumbers, Carrots, Diced Apples, Cranberries, Feta Cheese with Champagne Vinaigrette

#### Caesar Salad

Romaine Lettuce, Freshly Shaven Parmesan Cheese, House Made Herb Croutons with Traditional Caesar Dressing

#### Mediterranean Salad

Green & Red Leaf, Arugula, Olives, English Cucumbers, Shaved Fennel, Feta Cheese with Lemon and Olive Oil Dressing

#### RI Convention Center Salad

Green & Red Leaf, Arugula, Baby Greens, Cucumbers, Carrots, Roasted Pears, Goat Cheese, Toasted Pecans with Lemon Vinaigrette

### ENTREES - CHOOSE 3

- Sautéed Chicken Breast with Creamy Sauce
- Chicken Piccata with White Wine, Capers, and Butter Sauce
- Chicken Saltimbocca with Marsala Demi Glaze Sauce
- Roasted Pork Loin in a Creamy White Wine Sauce
- Sliced Ribeye in a Red Wine Sauce
- Sliced Tenderloin with Madeira Sauce
- Braised Short Rib with a Burgundy Demi Glaze
- Grilled Salmon with Lemon Butter Cream Sauce
- Baked Cod Provençale
- Chicken Parmigiana in a Marinara Sauce
- Cheese Tortellini in a Cream Sauce
- Butternut Squash Ravioli in a Brown Butter Sauce
- Tri Color Tortellini in a Cream Sauce

### SIDES: CHOOSE 2

Roasted Yukon Gold Potato Wedges, Garlic Mashed Potatoes, Sweet Potato Wedges, Roasted Fingerling Potatoes, Medley of Seasonal Vegetables, Buttered Green Beans, Honey Glazed Carrots

### DESSERT ASSORTMENT: Tortes, Tarts, Pastries

PER ATTENDEE

\$60.00

Minimum attendees for above service: 50

\$150.00 surcharge on total cost if below 50

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# DINNER BUFFETS

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## RHODE ISLAND CLAM BAKE

PER ATTENDEE

### SOUP - CHOOSE 2

New England Clam Chowder, Roasted Corn Chowder, Lobster Bisque, Seafood Chowder, Tomato Basil, Vegetable

### SALAD: CHOOSE 2

#### House Salad

Green & Red Leaf, Arugula, Baby Greens, Cucumbers, Carrots, Diced Apples, Cranberries, Feta Cheese with Champagne Vinaigrette

#### Mediterranean Salad

Green & Red Leaf, Arugula, Olives, English Cucumbers, Shaved Fennel, Feta Cheese with Lemon and Olive Oil Dressing

#### RI Convention Center Salad

Green & Red Leaf, Arugula, Baby Greens, Cucumbers, Carrots, Roasted Pears, Goat Cheese, Toasted Pecans with Lemon Vinaigrette

### ENTREES

Clam Cakes

Steamers & Mussels with Drawn Butter and Broth

Grilled Chicken Breast in a Herb Sauce

Boiled Lobster mp\*

Sausage, Peppers & Onions

Corn on the Cob

New England Boiled Potatoes

**DESSERT ASSORTMENT:** Sliced Watermelon, Tortes, Tarts, Cakes, Pastries

\$68.00

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# CARVING & ACTION STATIONS

Ask your Catering Manager about Quantities & Meal Pairings



## PER ATTENDEE

### ROASTED TENDERLOIN OF BEEF

**\$22.00**

Horseradish Cream Sauce, Bearnaise Sauce, Homemade Crispy Onion Ring

### ROASTED TURKEY BREAST

**\$18.00**

Cranberry Chutney, Herb Mayonnaise on a Pretzel Roll, House Made Chips

### ROASTED CHICKEN BREAST

**\$18.00**

Cranberry Mayonnaise on a Hawaiian Roll, House Made Sweet Potato Chips

### SALMON EN CROÛTE

**\$18.00**

Baked Salmon Wrapped in Pastry, Dill Sauce, Apple Cabbage Slaw

# DESSERT STATIONS



## PER ATTENDEE

### Summertime Pie Table:

Cherry, Blueberry, Peach

Toppings: Vanilla Ice Cream, Whipped Cream

### Fall Pie Table:

Apple, Pumpkin, Pecan,

Toppings: Caramel Salted Ice Cream, Whipped Cream

### Shortcake Station:

Biscuit, Buttery Pound Cake, Sponge Cake

Toppings: Strawberries, Blueberries, Peaches

Vanilla Ice Cream, Whipped Cream, Strawberry Whipped Cream

### Cannoli Bar:

Traditional Ricotta, Chocolate Ricotta

Toppings: Chocolate Chips, Chopped Pistachios, Sprinkles, Mini M&Ms

Crushed Oreo Cookies

### Candy Station:

Individual Wrapped Mini Candy: M&Ms, Swedish Fish, Hershey Mini Candy Bars, Twix, Starburst, Snickers, Milky Way, Jolly Ranchers, Chewy Caramel, Reese's Peanut Butter Cups, Hershey Kisses

### White/Dark Chocolate Fondue:

White, Dark or Milk Chocolate (**Select Two**)

Fresh Fruits, Pretzels, Marshmallows, Macaroons, Biscottis, Chocolate Chip Cookies, Oatmeal Cookies

### Crepe Station:

Warm Crepes served with Sliced Cinnamon Apples or Chocolate Mousse

Vanilla Ice Cream, Caramel Sauce, and Whipped Cream

**\$14.00**

**\$12.00**

*Please speak with your Catering Manager about minimums.*

*Additional surcharge may apply if station attendant is needed.*

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# DESSERT STATIONS



## PER ATTENDEE

### Bananas Foster

Sliced Bananas Sautéed with Brown Sugar, Butter and Rum  
Dolloped with Vanilla Ice Cream

**\$12.00**

### Patisserie Station:

Classic Crème Brûlée, Chocolate Pot de Crème, Macarons, Crème Puff, Éclairs,  
Apple Tarte Tatin, Lemon Thyme Pot de Crème

### Forno Station:

Vanilla Panna Cotta, Chocolate Panna Cotta, Tiramisu, Cannolis, Sfogliatellas,  
Lemon Ricotta Cheesecake, Assorted Biscottis, Zeppoles

### Barista Bar #1

Cappuccino, Espresso & Latte Station

**\$5.00**

### Barista Bar #2

Chocolate Dipped Biscotti, Almond Biscotti, Chocolate Fudge Cake, Lemon  
Squares, Carrot Cake

**\$10.00**

### Bubbly Bar\*

Topped with Cotton Candy or Sugar Pops

\*Hourly rates may apply: One (1) Hour: \$28/pp

One and One Half (1.5) Hours: \$42/pp

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# COCKTAIL & BEVERAGE MENU



## BAR SERVICE

Premium Brand Cocktails	\$10.00
Martinis	\$12.00
Domestic Beer	\$8.00
Premium Beer	\$10.00
Wine by the Glass	\$10.00
Bubbly Bar	\$10.00
Soda	\$4.00
Juice	\$4.00
Bottled Water	\$4.00
Sparkling Water	\$4.00

## FULL BAR PACKAGES

	1 HOUR	+HOURS
Imported & Domestic Beer, Wine, Soda	\$23.00	\$9.00
Premium Brand Beer, Wine, Soda, Water	\$24.00	\$11.00

## PER BOTTLE

Wine Varietals	\$45.00
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\*Premium selections available upon request

## KEG SELECTIONS

Domestic: 160 servings - 12 oz.	\$500.00
Micro brews: 135 servings - 12 oz	\$575.00
Heineken : 135 servings - 12 oz	\$575.00

1 Bartender per 100 guests. Please discuss extra bar needs with your Catering Manager.

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# GENERAL INFORMATION



Our catering menu is a guideline to assist in selecting a menu to fit your Event. The Rhode Island Convention Center's Catering Staff will be more than happy to design a unique menu for your Event. The Rhode Island Convention Center has exclusive rights to all catering needs. Outside food & beverage of any kind is not permitted.

## MENU SELECTION

In order to ensure the availability of all chosen menu selections and to avoid additional fees, we request that menu selections be submitted to your Catering Sales Manager at least fourteen (14) days prior to your Event.

## SPECIAL DIETARY SELECTIONS

We can accommodate most dietary needs and restrictions with advance notice. Please notify your Catering Sales Manager in advance of any dietary needs or food restrictions as it pertains to allergies, religion, or preferences.

## GUARANTEES/PRICING

All prices are subject to a change due to fluctuations in the market. Guarantees are due by 10:00 a.m. five (5) business days prior to Event. **If a guarantee is NOT received, the estimated guarantee will become the final guarantee and will NOT be subject to reduction.**

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## CANCELLATION

Once a contract is executed, it is understood that if the group should cancel, the group will be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.

## LABOR CHARGES

- A Bartender Fee of \$150.00 will be applied if bars do not exceed the \$600.00 minimum.
- Carvers and Chef Attendant Fees of \$150.00 will apply to all Action Stations.
- A \$150.00 labor charge will be applied to any meal services that do not meet minimums.

## DECORATIONS

Arrangements for floral pieces, linens and special props may be made through your Catering Sales Manager. All decorations must meet with the approval of your Event and Catering Sales Manager. Please communicate your decor needs prior to your Event. The Center will not permit the affixing of anything to the walls or ceiling. When helium balloons are being used, a balloon waiver must be signed. No open flames are allowed in the facility.

## ELECTRICAL/AUDIO/VISUAL

A complete line of modern Audio/Visual equipment and services are available through our In-House Audio Visual Team. Please contact your Catering Sales Manager to assist with these needs.