



Banquet and Catering Menu



Breakfast Buffets

Options Available From 7A-10A – 90 minute serve time

Our Breakfast Buffets Include:

Chilled Orange Juice

Freshly Brewed “House Blend” and Decaffeinated Coffee

(Beverages are supplied only during meal period)

(All day beverage packages are available on request)

Simply Continental

10.50

Fresh Bowl of Fruit, Cold Cereal and Milk, Bagels, English Muffins, Fruit Preserves and Butter.

Ashland Breakfast

15.95

Fresh Fluffy Scrambled Eggs, Biscuits, Sausage Gravy, Crisp Hickory Smoked Bacon and Sausage Links, Breakfast Potatoes, Fresh Seasonal Fruit, Yogurt, Assortment of Breakfast Breads, Pastries, Preserves and Butter.

Breakfast A la Carte

Coffee, Gallon	\$20.00/gal	Croissants	\$23.00 dz
Individual Yogurt	\$2.00 ea	Bottle Water	\$2.00 ea
Bottles of Orange Juice	\$3.00 ea	Assorted Muffins	\$23.00 dz
Granola and Fruit Bars	\$2.00 ea	Hard Boiled Eggs	\$9.00 dz
Bottles of Cranberry and Apple Juices	\$3.00 ea	Breakfast Pastry	\$23.00 dz
Bagels with Cream Cheese	\$25.00 dz	Assorted Whole Fruit	\$2.00 ea
Bottled Soft Drinks	\$3.00 ea	Additional Meat Choice	\$3.00/person
Iced Tea	\$15.00/gal	Assortment of Cold Cereal and Milk	\$3.00/person

Brunch Buffet

Minimum 50 people

Includes Chilled Orange and Cranberry Juices, Assorted Sodas, Water
Freshly Brewed "House Blend" and Decaffeinated Coffee, Freshly Brewed Iced Tea
90-minute serve time

Salads

Winchester Salad
Fresh Fruit Display

Breakfast Breads

Bagels and Cream Cheese
Assortment of Danish Pastries
Muffins and Breakfast Breads

Breakfast Basics

Scrambled Eggs
Bacon and Sausage Links
Home Fried Potatoes

Choose One Pasta:

Penne Ala Vodka
Pasta Primavera

Choose One Side:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Baked Macaroni and Cheese,
Seasonal Vegetable Medley, Garlic Green Bean, or Steamed Broccoli

Entrée:

Salmon with Capers & Dill Sauce
Chicken Piccata
Beef Tip Marsala
Honey Glazed Ham

Chef's Selection of Dessert

\$32.95 per person

Additional Brunch Options:

(Chef's Fee of \$35.00 will apply to Carving and Action Stations)

Carved Turkey Station
\$9.95 per person

Omelet Station
\$8.95 per person

Champagne Mimosa Bar
\$11.95 per person

Waffle Station
\$6.95 per person

Carved Prime Rib Station
\$16.95 per person

Cinnamon French Toast
\$6.95 per person

Themed Lunch Buffets

Options Available from 11A-3P – 90 minute serve time

Buffet Minimum 15 guests

Served with Freshly Brewed Iced Tea, Water, and Freshly Brewed “House Blend” and Decaffeinated Coffee

Add \$3.00 per person to include assorted soda selection

(Beverages are supplied only during meal period)

(All day beverage packages are available on request)

EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Dressings
Potato Salad or Pasta Salad
Potato Chips
Rolls and butter
Platter of Sliced Roast Beef, Turkey, and Ham
American, Provolone and Swiss cheese
Lettuce, Tomatoes, Onions, and Pickles
Fresh Baked Cookies and Brownies
Add Soup Du Jour \$3.00

18.95 per person

SOUTH OF THE BORDER

Seasonal Greens Salad with Winchester Dressing
Pasta Salad
Flour Tortillas
Chicken and Beef with Salsa, Guacamole
Sour Cream, Tomatoes, and Shredded Cheese
Black Beans
Spanish Rice
Cheesecake
Add Tortilla Soup \$3.00 per person

19.95 per person

TUSCAN VISIT

Tossed Caesar Salad
Green Beans
Garlic Bread Sticks
Pasta Primavera

Choice of One Entrée:

Grilled Eggplant
Chicken Marsala
Shrimp Scampi

Cheesecake

21.95 per person

VEGETARIAN SUBSTITUTIONS UPON REQUEST

IT'S A WRAP

Green Salad with Dressings
Flour Tortillas including:
Chicken Caesar Wrap
Ham and Cheese Wrap
Turkey Club Wrap
Potato Chips
Choice of: Potato Salad or Pasta Salad
Fresh Baked Cookies, Potato Chips and Brownies

18.95 per person

ITALIAN BUFFET

Classic Caesar Salad
Garlic Bread Sticks
Zucchini and Squash Medley
Pasta Marinara
Rolls with Butter
Choice of One Entrée:
Parmesan Chicken
Vegetarian or Meat Lasagna
Cheesecake
Add Minestrone Soup \$3.00 per person

19.95 per person

SOUP, SALAD AND BAKED POTATOES

Choice of Soup:

Broccoli & Cheddar Soup
Tomato Basil or Chicken Noodle
Salad of Seasonal Greens
Caesar Salad
Bacon Bits, Cheese, Chicken, Croutons
Garlic Bread Sticks
Baked Potato
Chef's Choice of Dessert

15.95 per person

ALL AMERICAN

Cheese Burgers
Hot Dogs
BBQ Chicken Sandwich
Coleslaw
Baked Beans
Cookie and Brownie

16.95 per person

All themed lunch buffets are also available as dinner buffets for an additional
\$5.95 per person

“To-Go”

Minimum 5 guests

When time is a premium and lunch is a necessity try these boxed favorites

All “To-Go” selections come with a Choice of Bottled Water or Soft Drink,
Bag of Chips, Cookie, and Whole Fruit.

Choice of:

Wraps

Sliced Turkey, Ham, or Veggie Wraps with Lettuce, Tomato and Cheese,
Wrapped up in a Flour Tortilla.

11.95

Sandwiches

Roast Beef, Ham, or Turkey Sandwiches with Lettuce, Tomato and Cheese served
on a Roll.

11.95

Both come with mayonnaise and mustard packets.



Associate Meeting Package

Includes all day beverage service, lunch and a PM break

(15 Person minimum)

Pick 90-minute window for Lunch

All Day Beverage Service

Assorted sodas, water, freshly brewed regular, decaf coffee unsweet tea, and sweet tea

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Lunch (Choose 1)

EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Winchester Dressing, Potato Salad or Pasta Salad, Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey, and Ham, American, Provolone and Swiss cheese,
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies

SOUTH OF THE BORDER

Seasonal Greens Salad with Winchester Dressing, Pasta Salad, Flour Tortillas, Black Beans, Spanish Rice, Chicken and
Beef with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese
Cheese Cake

ALL AMERICAN

Cheeseburger, Hot Dog, BBQ Chicken Sandwich
Coleslaw and Baked Beans
Cookies and Brownies

&

PM Break (Choose 1)

Salty and Sweet

Assortment of Freshly Baked Cookies, Brownies, Assorted Cheese Cubes,
Crackers and Mini Pretzels

Crunchy Munchies

Mini Pretzels, Potato Chips, Carrots and Celery Sticks with Ranch Dip

Premium Snack add \$6.95 per person

Cheese cube platter, carrot and celery sticks w/ ranch dip

Choice of: Teriyaki Meatballs or Chicken Tenders w/ Honey Mustard

\$29.95++ per person

Executive Meeting Package

Includes all day beverage service, breakfast, lunch and a PM break
(15 Person minimum)

Pick 90-minute window for Entrée

All Day Beverage Service

Assorted sodas, water, freshly brewed regular, decaf coffee, unsweet tea and sweet tea.

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Deluxe Continental

Fresh Seasonal Fruit and Yogurt, Variety of Breakfast Breads, Muffins and Pastries,
Fruit Preserves and Butter, Assortment of Bagels and Cream Cheese, Hard Boiled Eggs, Cold Cereals and Milk.

&

Lunch (choose 1)

EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Winchester Dressing, Potato Salad and Pasta Salad, Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey, and Ham, American, Provolone and Swiss cheese,
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies

SOUTH OF THE BORDER

Seasonal Greens Salad with Winchester Dressing, Pasta Salad, Flour Tortillas, Black Beans, Spanish Rice, Chicken and Beef
with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese
Cheesecake

ALL AMERICAN

Cheeseburger, Hot Dog, BBQ Chicken Sandwich
Coleslaw and Baked Beans
Cookies and Brownies

&

PM Break

It's a Party

Assorted Cheese Cubes and Crackers, Fresh Apple Slices with Caramel Dipping Sauce,
Carrot and Celery Sticks with Ranch Dip

\$39.95++ per person

Presidential Meeting Package

Includes all day beverage service, breakfast, lunch, break & Dinner
(15 Person minimum)

All Day Beverage Service

Assorted sodas, water, freshly brewed regular, decaf coffee, unsweet and sweet tea.

&

Deluxe Continental

Fresh Seasonal Fruit and Yogurt, Variety of Breakfast Breads, Muffins and Pastries,
Fruit Preserves and Butter, Assortment of Bagels and Cream Cheese, Hard Boiled Eggs, Cold Cereals and Milk.

Lunch (choose 1)

EXECUTIVE DELI PLATTER

Soup Du Jour, Seasonal Greens Salad w/ Winchester Dressing, Potato Salad or Pasta Salad, Assorted Breads and Rolls
Platter of Sliced Roast Beef, Turkey, and Ham, American, Provolone and Swiss cheese, Garden Vegetable Platter,
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies

SOUTH OF THE BORDER

Tortilla Soup, Seasonal Greens Salad with Ranch Dressing, Spanish Pasta Salad, Flour Tortillas and Hard Taco Shells
Black Beans, Spanish Rice, Chicken and Beef with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese
Cheesecake

ALL AMERICAN

Seasonal Green Salad w/ Winchester Dressing,
Cheeseburger, Hot Dog, BBQ Chicken Sandwich
Coleslaw and Baked Beans
Cookies and Brownies

Break

It's a Party

Assorted Cheese Cubes and Crackers, Fresh Apple Slices with Caramel Dipping Sauce,
Carrot and Celery Sticks with Ranch Dip

Dinner (choose 1)

Presidential Choice

Soup Du Jour, Seasonal Green Salad w/ Winchester Dressing, or Caesar Salad, Rice Pilaf, garlic green beans,
Filet Medallions topped with a bourbon mushroom glaze, Rolls and butter, Key Lime Pie

Vice President Choice

Soup Du Jour, Seasonal Green Salad w/ Winchester Dressing, or Caesar Salad, Garlic Mash Potatoes, Vegetables,
Chicken Piccata, Rolls and butter, Red Velvet Cake

\$59.95++ per person

Specialty Breaks

Minimum 15 people

Sunrise Package

Freshly Brewed "House" Blend and Decaffeinated Coffee, Orange, Apple and Cranberry Juices, Basket of Whole Fruit, Nutri-Grain Bars, Trail Mix

7.95 per person

Crunchy Munchies

Mini Pretzels, Potato Chips, Carrots and Celery Sticks with Ranch Dip, Soda and Bottled Water

7.95 per person

Salty and Sweet

Assortment of Freshly Baked Cookies, Brownies, Mixed Nuts, Mini Pretzels, Sodas, and Bottled Water

8.95 per person

It's a Party!

Assorted Cheese and Crackers, Fresh Apple Slices with Caramel Dipping Sauce, Carrot and Celery Sticks with Ranch Dip, Sodas and Bottled Water

10.95 per person

Cookie Monster

Assortment of Freshly Baked Cookies, Milk, Sodas and Bottled Water

7.95 per person

Specialty Beverage Service

Domestic Bottled Beer

12 for \$42

Imported Bottled Beer

12 for \$54

House Selected Wine

Choice of Merlot, Cabernet, Chardonnay, Pinot Grigio or White Zinfandel

\$35 per Bottle

Dinner Option 1

Available From 5P-9p
Buffet Minimum of 15 Guests
(all served buffet style, add \$5 per person for plated)

Choice of one:

Field Greens Salad

With Tomatoes, Cucumbers, and shredded cheese served with Winchester Dressing Rolls and Butter

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese with Rolls and Butter

Choice of:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Baked Macaroni and Cheese, Potato Salad,
Power Slaw, Honey Bourbon Baby Carrots, Garlic Green Bean, or Steamed Broccoli

Entrées Selections

(Choice of One, Two or Three):

Chicken & Broccoli Penna Pasta Alfredo

Salmon with Lemon Dill Sauce

Chicken Marsala

Pasta Primavera

Grilled Tilapia Topped with a Jerk Lemon Butter Sauce

Beef Tips in a Bourbon Mushroom Sauce

Chef's Selection of Desserts

Freshly Brewed "House Blend" and Decaffeinated Coffees

Sweet and Unsweet Tea and Water

Add assorted soda \$3.00 per person

One Entree: 24.95 per person w/ two side choices

Two Entrées: 34.95 per person w/ three side choices

Three Entrées: 44.95 per person w/ three side choices

Dinner Option 2

Available From 5P-9p

Buffet Minimum of 15 Guests

(all served buffet style, add \$5 per person for plated excluding appetizer)

Appetizer Selection

Choice of one:

Deviled Eggs

Tomato Bruchetta

Mozzarella Cheese Sticks

Teriyaki Meatballs

Add a second appetizer for \$4.95 per person

Choice of one:

Soup Du Jour

Chef's Favorite Soup of the Day

Field Greens Salad

With Tomatoes, Cucumbers, and Onions served with a Balsamic Vinaigrette with Rolls and Butter

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese with Rolls and Butter

Tomato and Cucumber Salad

Locally Grown Tomatoes and Cucumbers tossed in an Olive Oil and Balsamic blend

Choice of:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Potato Salad,
Seasonal Vegetable Medley, Grilled Asparagus,

Garlic Green Beans, Golden Buttered Corn or Steamed Broccoli

Entrées Selections

(Choice of One, Two or Three):

Shrimp Scampi over linguini

Salmon

(Choice of Lemon Dill, Honey Glazed or Bourbon)

Chicken Marsala

Sliced Jerk Pork Tenderloin

Beef Medallions with a Bourbon Mushroom Glaze

Grilled Tilapia Topped with a Jerk Lemon Butter Sauce

Chef's Selection of Desserts

Freshly Brewed "House Blend" and Decaffeinated Coffees

Sweet and Unsweet Tea and Water

Add assorted soda \$3.00 per person

One Entree: 29.95 per person w/ two sides

Two Entrées: 39.95 per person w/ three sides

Three Entrées: 45.95 per person w/ three sides

Dinner Option 3

Available From 5P-9p

Buffet Minimum of 15 Guests

(all served buffet style, add \$5 per person for plated excluding appetizer)

Appetizer Selection

Choice of one:

Deviled Eggs	Southwest Chicken Eggrolls
Tomato Bruchetta	Jumbo Shrimp with Cocktail Sauce
Mozzarella Cheese Sticks	Chicken Tenders w/Honey Mustard
Teriyaki Meatballs	Coconut Shrimp w/ Thai Chili Sauce
	Pot Stickers

Add a second appetizer for \$4.95 per person

Choice of One:

Soup Du Jour

Chef's Favorite Soup of the Day

Field Greens Salad

With Tomatoes, Cucumbers, and Shredded Cheese served with a Winchester Dressing.

Caesar Salad

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese

Choice of Three:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Potatoe Salad,
Seasonal Vegetable Medley, Grilled Asparagus,
Garlic Green Beans, Golden Buttered Corn or Steamed Broccoli

Entrées Selections

(Choice of Two or Three):

Choice of Grouper, Mahi, or Snapper topped with a Mango Chutney
Salmon (Choice of Lemon Dill, Honey Glazed or Bourbon)

Chicken Franchise

Five Cheese Baked Spaghetti w/ meat sauce

Lasagna

Shrimp Scampi over Linguini

Filet Medallians with a Bourbon Glaze

Chicken Marsala

Chef's Selection of Desserts

Freshly Brewed "House Blend" and Decaf Coffees Selection of Specialty Teas, Freshly Brewed Iced Tea and Water

Add assorted soda \$3.00 per person

Two Entrées: 44.95 per person

Three Entrées: 54.95 per person

Cold Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Deviled Eggs	50
Tomato Bruschetta	50
Vegetable Tray w/ Ranch Dip	65
Assorted Cheese Cube Tray w/ Crackers	65
California Sushi Rolls	120
Jumbo Shrimp with Cocktail Sauce	125

Hot Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Assorted Mini Pizza	95
Cheese Curd Tray	65
Southwest Chicken Egg Rolls	75
Breaded Chicken Tenders w/ Honey Mustard Sauce	85
Mozzarella Cheese Sticks	85
Pot Stickers	85
Teriyaki Meatballs	85
Buffalo Chicken Wings	95
Stuffed Mushrooms	95
Coconut Shrimp	105
Petite Crab Cakes with a Stone Mustard Sauce	150



Mingling Receptions Packages

(Priced per person, per hour of service, minimum of 20 guests)

Happy Hour

Cheese Display w/ Crackers
Vegetable Platter w/ Ranch Dip
Teriyaki Meatballs
Breaded Chicken Tenders with Honey Mustard
12.95 per person

Light & Festive

Cheese Display w/ Crackers
Carrot and Celery Sticks w/ Ranch Dip
Harvest of Fresh Fruits
Sliced Turkey Breast
Mini Quiche Tarts
Breaded Chicken Tenders with Honey Mustard
Coconut Shrimp
16.95 per person

Sweet Dessert!

Variety of Petite Pastry, Cream Puffs, Cannolis,
Cupcakes and Mini Desserts
11.95 per person

Harvest of Fresh Fruits

Selection of Seasonal Fruits with Yogurt
Dip
7 per person

Networking

Harvest of Fresh Fruits
Cheese Display w/ Crackers
Carrots and Celery Sticks w/ Ranch Dip
Southwest Chicken Egg Rolls
Teriyaki Meatballs
14.95 per person

Time for a Party

Cheese Display w/ Crackers
Carrot and Celery Sticks w/ Ranch Dip
Pasta Salad
Boneless Buffalo Chicken Wings
Petite Crab Cakes with a Stone Mustard Sauce
Coconut Shrimp
Southwest Egg Rolls
Mini Desserts
20.95 per person

Antipasti Salad

Prosciutto, Salami, Pepperoni,
Country Olive Blend, Roasted
Peppers, Grilled Vegetables,
Mozzarella Balls, Shredded Provolone,
Tossed with Penne Pasta
Italian Bread
9 per person

Stations Add On's

(Priced per person, per one hour of service, minimum of 20 guests)

CARVING

Beef Tenderloin, & Au Jus

\$25

Slow Roasted Prime Rib, Horseradish Sauce

\$16

Bourbon Glazed Baked Ham

\$14

Turkey Breast, & Gravy

\$12

Herb Rubbed Pork Loin, & Sweet Apple Sauce

\$12

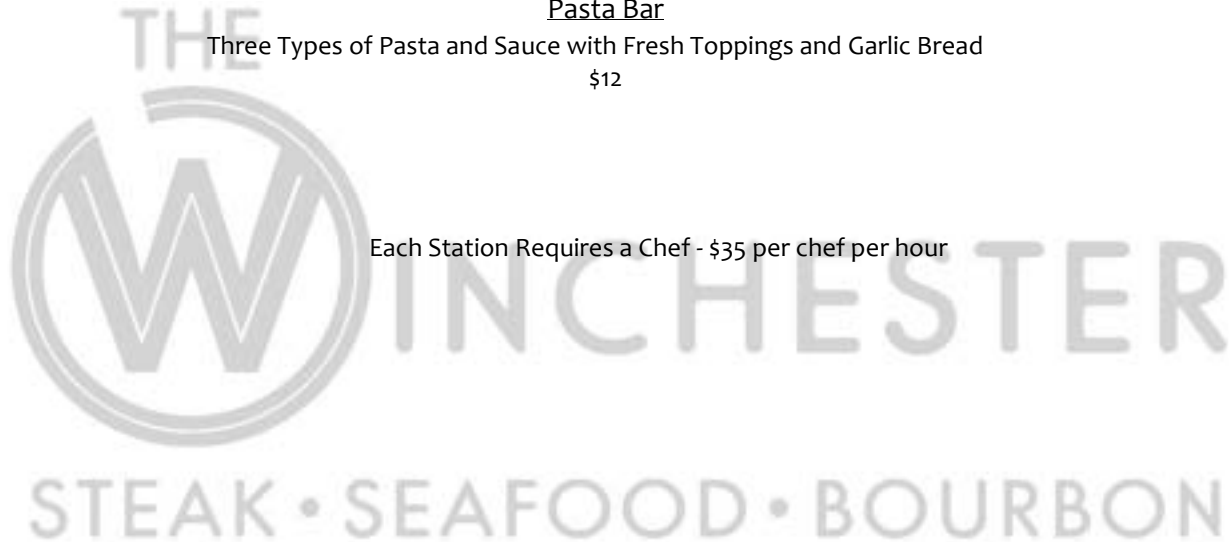
ACTION

Pasta Bar

Three Types of Pasta and Sauce with Fresh Toppings and Garlic Bread

\$12

Each Station Requires a Chef - \$35 per chef per hour



Banquet Beverage Service

A bartender fee of \$30 per hour exclusive of tax and service charge.
Includes 30 minutes of set-up & 30 minutes of tear down.

Hosted Bar Prices

Priced Per Drink

Call – 6.00

Premium - 7.50

Domestic Beer - 4.50

Imported Beer - 5.50

House Wine – 5.50

Soft Drinks – 3.00

Bottled Water – 2.00

Cash Bar is available if host declines a hosted bar, there will be a flat \$150 set up and breakdown charge for this.

Call Brands

Wheatley Vodka, Tanqueray Gin, Dewar's Scotch, Jim Beam Bourbon, Seagram 7
Whiskey, Cruzan Rum & Jose Cuervo Tequila

Premium Brands

Tito's Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Maker's Mark Bourbon,
Crown Royal Whiskey, Bacardi Rum & Patron Tequila

PACKAGES

(If Host picks a package from this area bartender fee is waived)

Host Sponsored Cocktail Hour

Priced Per Person per Hour

Includes Beer, House Wine, Call or Premium Brand Liquors (Choose below), Soft Drinks, & Bottled Water

\$16.95 per Person per hour first hour then every hour after is \$9.95 per Person per hour (Call Brands)

\$20.95 per Person per hour first hour then every hour after is \$11.95 per Person per hour (Premium Brands)

Host Sponsored Limited Cocktail Hour

Includes Beer, House Wine, Soft Drinks, & Bottled Water

\$14.95 per Person per hour first hour then every hour after is \$7.95 per Person per hour

Specialty Items

Champagne Mimosa Bar	11.95 per person
Champagne, House	30.00 per bottle
Champagne Toast	5.00 per person
Wine Bottle	Ask for Selection

Bartenders are required for all bars.