

Breakfast Selections

THE CONTINENTAL

\$7.25

Selection of Chilled Juices, Croissants, Assorted Muffins and Danish, Butter and Preserves, Freshly Brewed Coffee and Water

SOUTHERN SPECIALTY

\$9.75

Selection of Chilled Juices, Assorted Seasonal Fresh Fruits, Country-Style Sausage & Biscuits, Cinnamon Rolls, Freshly Brewed Coffee and Water

THE EXECUTIVE

\$10.75

Selection of Chilled Juices, Assorted Seasonal Fresh Fruits, Assorted Yogurts, Croissants, Assorted Muffins and Danish, Butter and Preserves, Freshly Brewed Coffee and Water

HOMESTYLE SCRAMBLED EGGS

\$9.95

Grilled New Potatoes with Onions and Peppers. Served with either Crisp Hickory-Smoked Bacon, Sausage or Peppered Ham. Also includes Muffins and Biscuits, Butter and Preserves, Selection of Chilled Juices, Freshly Brewed Coffee and Water

A La Carte Items may be added on a Per Serving Cost Basis

Seasonal Fruit Cup

\$1.95

Croissants with Flavored Butter

\$1.95

Smoked Salmon

Market Price

*Our Catering Department will be glad to prepare any Custom Menu you desire.
A 20% service charge and applicable sales tax will apply to all food and beverage items.*

Breakfast Buffets

(Price based on 50 guests. Menu items available for less than 50 guests- price will be adjusted accordingly)

ALL AMERICAN BUFFET

\$11.95

Selection of Chilled Juices, Assorted Seasonal Fresh Fruits, Assorted Muffins and Danish, Butter and Preserves, Softly Scrambled Eggs, Country Sausage and Crisp Bacon, Southern Grits, Grilled New Potatoes with Onions and Peppers, Biscuits and Sausage Gravy, Freshly Brewed Coffee and Water

CHAIRMAN OF THE BOARD

\$13.95

Selection of Chilled Juices, Assorted Seasonal Fresh Fruits, Softly Scrambled Eggs, Grilled New Potatoes with Onions and Peppers, Southern Grits, Choice of Two: Crisp Hickory-Smoked Bacon, Sausage or Peppered Ham, with Biscuits and Assorted Breakfast Pastries, Butter and Preserves, Cheese Blintzes with Fruit Topping, Freshly Brewed Coffee and Water

OMELETTE STATION

\$14.95

Three-Egg Omelette with Cheese, Assorted Seasonal Fresh Fruits, With Choice of Two of the following: Crisp Hickory-Smoked Bacon, Sausage or Peppered Ham, and Grilled New Potatoes with Onions and Peppers, Muffins and Biscuits, Butter and Preserves, Chilled Juice, Freshly Brewed Coffee and Water (Maximum 75 people)

*Our Catering Department will be glad to prepare any Custom Menu you desire.
A 20% service charge and applicable sales tax will apply to all food and beverage items.*

Brunch Buffets

(Price based on 50 guests. Menu items available for less than 50 guests- price will be adjusted accordingly)

THE RIVERSIDE BRUNCH

\$15.95

Selection of Chilled Juices, Assorted Seasonal Fresh Fruits, Tossed Salad with Choice of Dressings, Pasta Salad, Assorted Breakfast Pastries with Butter and Preserves, Softly Scrambled Eggs, Cheese Blintzes with Fruit Sauce, Crisp Hickory-Smoked Bacon, Sausage, Grilled New Potatoes with Onions and Peppers, Carved Roast Beef or Peppered Ham, Saffron Rice, Fresh Seasonal Vegetables, Freshly Brewed Coffee, Tea and Water

THE ROYAL CHAMPAGNE BRUNCH

\$24.95

Selection of Chilled Juices, Assorted Seasonal Fresh Fruits, , Tossed Salad with Choice of Dressings, Cucumber and Tomatoes in Dilled Vinaigrette, Potato Salad, Array of Cubed Cheeses with Deluxe Crackers, Assorted Freshly Baked Muffins and Danish, Croissants and Bagels with Cream Cheese, Butter and Preserves, Softly Scrambled Eggs, Crisp Hickory-Smoked Bacon, Sausage, Grilled New Potatoes with Peppers and Onions, Breast of Chicken Marsala, Roasted Carved Beef, Fresh Seasonal Vegetables, Assorted Desserts, Freshly Brewed Coffee, Tea and Water

(Includes two glasses of Champagne per person)

Additional Carved Entrees

(Per person)

<i>Boned Baked Petit Jean Ham, Mustard Glaze</i>	\$2.95
<i>Roasted Turkey Breast</i>	\$2.95

*When ordering carved items one (1) Uniformed Chef will be provided per station.
Additional Uniformed Chef stationed in the room at \$20.00 for the first hour
and \$10.00 each additional hour*

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Specialty Breaks

SWEET BREAK

\$6.95

Chocolate Chip Cookies, Oatmeal Raisin Cookies, Sugar Cookies, White and Chocolate Milks, Assorted Soft Drinks, Freshly Brewed Coffee, Tea and Water

THE HEALTHY BREAK

\$7.75

Mineral Water, Freshly Sliced Fruits and Berries in Season, Assorted Granola Bars, Mini Boxes of Raisins, Assorted Fruit Yogurts, Tea and Water

COOL PLEASURES

\$8.50

Build your own Sundae, Vanilla Ice Cream, Array of Toppings to include: M&M's, Reese's Pieces, Oreo Cookies Crunch, Chopped Nuts and Chocolate Chips, Scrumptious Sauces to include: Hot Fudge, and Strawberry, Freshly Brewed Coffee, Tea and Water

SOUTH OF THE BORDER

\$9.25

Tortilla Chips and Fajitas served with Salsa, Guacamole, Sour Cream and Chili Con Queso, Tea and Water and Virgin Margaritas

CHOCOLATE FANTASY

\$9.75

Chocolate Chip Cookies, Chocolate Cheese Cake, Chocolate Truffles, Chocolate Fudge Brownies with Hot Fudge Sauce, Chocolate Milk, Hot Chocolate, Freshly Brewed Coffee, Tea and Water

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Luncheon Entrees

(Price based on 50 guests. Menu items available for less than 50 guests- price will be adjusted accordingly)

All Lunch Entrees are accompanied by Garden Green Salad which consists of Mixed Lettuce, Sliced Tomatoes, Choice of Two Dressings, Rolls and Butter, Tea and Water and Choice of One of the following Desserts: Carrot Cake, Key Lime Pie, Chocolate Cake, Pecan Pie, Apple Pie, Chocolate Mousse

PETITE FILET MIGNON	\$19.95
<i>Roasted Potatoes, Broccoli with Sauce Hollandaise</i>	
NEW YORK STRIP STEAK	\$17.95
<i>Eight Ounce Cut, Baked Potato, Medley of Fresh Vegetables</i>	
ROAST SIRLOIN OF BEEF	\$14.95
<i>Buttered Whipped Potatoes and Gravy, Green Beans</i>	
BRAISED BEEF TIPS	\$12.95
<i>Beef Tips in Burgundy Sauce, Buttered Egg Noodles, Steamed Vegetable Medley</i>	
CHICKEN MARSALA	\$15.95
<i>Sautéed Chicken Breast with Mushrooms and Sweet Marsala Wine, Orzo Pasta</i>	
CHICKEN BREAST PARMESAN	\$15.95
<i>Topped with Mozzarella, Penne Pasta, Sautéed Vegetables</i>	
CHICKEN TERIYAKI	\$12.95
<i>Stir Fried Rice, Oriental Blend Vegetables, Chow Mein Noodles</i>	
CHICKEN PICATTA	\$14.95
<i>Sautéed Chicken Breast in a Lemon Caper Sauce, Tomato Linguini, Fresh Vegetables</i>	
CHICKEN BREAST TARRAGON	\$13.95
<i>Sautéed Chicken Breast Topped with Creamy Tarragon Sauce, Herbed Rice, Fresh Vegetables</i>	
HARVEST CHICKEN	\$14.95
<i>Chicken Breast Sautéed with Shallots, White Wine and Honey Butter, Parsley New Potatoes, Green Beans</i>	

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Luncheon Entrée Continued

ROAST PORK LOIN

\$14.95

Rosemary Pork Medallions with Brandy Cream Sauce, Roasted Potatoes, Greens Beans Amandine

STUFFED PORK CHOP

\$15.95

Spinach & Sun-Dried Tomato Stuffing, Wild Rice, Steamed Broccoli Florets

BROILED ORANGE ROUGHY

\$13.95

Lemon Cream Sauce, Saffron Rice, Medley of Fresh Vegetables

GRILLED SALMON

\$16.95

Dill Sauce, Parsley Potatoes, Steamed Vegetables

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On the Light Side

*Choice of one of the following Desserts: Bread Pudding with Rum Sauce,
Banana Pudding, Chocolate Mousse, Tea and Water*

CHICKEN WALNUT SALAD

\$8.95

Served on a bed of fresh lettuce with a Banana Nut Muffin

TRADITIONAL CHEF'S SALAD

\$7.95

Julienne of Smoked Turkey and Ham, Tomato and Egg Wedges, Shredded Cheese with Romaine and Iceberg Lettuce

CHICKEN TOSTADA SALAD

\$7.95

Sliced Marinated Grilled Chicken Breast over Lettuce with Avocado, Diced Onion, Tomato and Shredded Cheeses served in a Crispy Tortilla Shell (Minimum 25)

CALIFORNIA CLUB

\$8.95

Thinly Sliced Turkey Breast and Ham with Lettuce, Tomato, Bacon and Avocado Slices on a Croissant

DELI PLATE

\$11.95

Slices of Roast Beef, Ham, Turkey, Salami, American and Swiss Cheeses, Lettuce, Tomato and Onions served with all the Condiments

CHICKEN PITA SANDWICH

\$9.95

Stuffed with Marinated Grilled Chicken Breast Strips, Shredded Lettuce, Diced Tomatoes, Garnished with Fresh Fruit

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Luncheon Buffets

(Price based on 50 guests. Menu items available for less than 50 guests- price will be adjusted accordingly)

LIGHT LUNCH EXPRESS BUFFET

\$11.95

Potato Salad, Marinated Cucumber and Tomato Salad, Chicken or Tuna Salad, Sliced Fresh Fruit Tray, Mirror Display of Assorted Finger Sandwiches, Soup du Jour, Tea and Water

COLD DELI BUFFET

\$13.95

Smoked Turkey, Roast Beef, Peppered Ham, Assorted Sliced Cheeses, Mixed Green Salad with Assorted Dressings, Chicken or Tuna Salad, Pasta Salad, Relish Tray, Assorted Seasonal Fresh Fruits, Assorted Breads, Condiments, Tea and Water

SOUTHWESTERN BUFFET

\$15.95

Mixed Green Salad with Assorted Dressings, Sliced Cucumber and Tomato Salad, Guacamole, Salsa and Dip, Four Bean Salad, Fiesta Chicken Breast, Grilled Fajitas with Peppers and Onions, Spanish Rice, Mexican Corn, Warm Flour Tortillas, Sopapillas, Tea and Water

ARKANSAS COUNTRY BUFFET

\$15.95

Mixed Green Salad with Assorted Dressings, Cole Slaw, Three Bean Salad, Potato Salad, Golden Fried Chicken, Smoked Barbecue Brisket, Smoked Sausage, Baked Beans, Fried Okra, Green Beans, Homemade Cobblers and Bread Pudding, Corn Muffins and Rolls, Tea and Water

ITALIAN BUFFET

\$16.95

Mixed Green Salad with Assorted Dressings, Marinated Mushrooms, Antipasto Salad, Meat or Vegetable Lasagna, Chicken Alfredo with Linguini Noodles, Penne Pasta Sautéed in Olive Oil with Sun Dried Tomatoes and Fresh Herbs, Sautéed Zucchini and Tomatoes, Garlic Bread, Assorted Cakes, Tea and Water

CHEF'S BUFFET

\$16.95

Assorted Salads, Crudite Display, Assorted Seasonal Fresh Fruits, Golden Fried Chicken, Sliced Sirloin of Beef, AuGratin Potatoes, Green Beans Amandine, Whole Kernel Corn, Rolls, Assorted Cakes and Pies, Tea and Water

*Our Catering Department will be glad to prepare any Custom Menu you desire.
A 20% service charge and applicable sales tax will apply to all food and beverage items.*

Dinner Selections

(Price based on 50 guests. Menu items available for less than 50 guests- price will be adjusted accordingly)

All Dinner Entrees are accompanied by a Garden Green Salad which consists of Mixed Lettuce and Sliced Tomatoes, Rolls and Butter, Tea and Water, and Choice of One of the following desserts: Carrot Cake, Lemon Meringue Pie, Chocolate Cake, Pecan Pie, Apple Pie, Mousse

BEST OF THE LAND

\$30.95

Three Jumbo Shrimp a la Scampi, Six Ounce Charbroiled Tenderloin, Broccoli Florets

STEAK and LOBSTER

Market Price

Six Ounce Lobster Tail, Six Ounce Charbroiled Tenderloin, Parslied New Potatoes, Roasted Asparagus

ROAST PRIME RIB OF BEEF AU JUS

\$23.95

Served with Horseradish Sauce, Twice Baked Potato, Medley of Fresh Vegetables

FILLET MIGNON

\$28.95

Charbroiled Medium, Asparagus with Sauce Hollandaise, Twice Baked or Baked Potato

NEW YORK STRIP

\$24.95

Twelve Ounce Charbroiled with a Peppercorn Sauce, Baked Potato, and Medley of Fresh Vegetables

MEDALLIONS OF BEEF AND GRILLED CHICKEN BREAST

\$28.95

Sauce Forestirre, Green Beans Amandine, Wild Rice Blend

STUFFED CATFISH

\$19.95

*Catfish Filet Stuffed with Shrimp & Crabmeat, Topped with Supreme Sauce.
Served with Saffron Rice and Medley of Fresh Vegetables*

ROAST PORK LOIN

\$22.95

*Rosemary Pork Medallions with a Brandy Cream Sauce, Roasted Potatoes,
Green Beans Amandine*

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A 20% service charge and applicable sales tax will apply to all food and beverage items.*

Dinner Selections Continued

All Dinner Entrees are accompanied by a Garden Green Salad which consists of Mixed Lettuce and Sliced Tomatoes, Rolls and Butter, Tea and Water, and Choice of One of the following desserts: Carrot Cake, Lemon Meringue Pie, Chocolate Cake, Pecan Pie, Apple Pie, Mousse

CHICKEN BREAST TARRAGON

\$17.95

Sautéed Chicken Breast Topped with Creamy Tarragon Sauce, Herbed Rice, Fresh Vegetables

HARVEST CHICKEN

\$17.95

Chicken Breast Sautéed with Shallots, White Wine and Honey Butter, Parsley New Potatoes, Green Beans

CHICKEN MARSALA

\$18.95

Boneless Chicken Breast Sautéed with Mushrooms, Shallots and Sweet Marsala Wine, Orzo Pasta, Green Beans Amandine

GARLIC SHRIMP AND PASTA

\$19.95

Tender Gulf Shrimp Sautéed with Fresh Garlic and Crushed Red Pepper served over Linguini

BROILED ORANGE ROUGHY

\$18.95

Lemon Cream Sauce, Saffron Rice, Medley of Fresh Vegetables

GRILLED SALMON

\$21.95

With Dill Sauce, Parslied New Potatoes, Medley of Vegetables

CAJUN CATFISH

\$16.95

Blackened Catfish Fillets with Cajun Seasonings, Red Beans and Rice, Sautéed Zucchini, Yellow Squash and Diced Red Pepper, Fresh Cornbread Muffins

CRAB CAKES

\$18.95

Crab Cakes w/Crawfish Julienne Sauce, Saffron Rice, Medley of Vegetables

PORK CHOP

\$17.95

Eight Ounce Center Cut Bourbon Glazed, Caramelized Apples, Garlic Whipped Potatoes, Medley of Fresh Vegetables

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Specialty Salads

Fresh Leaf Spinach: Sliced Mushroom and Spanish Onions, Bacon dressing **\$2.25 per person**

Caesar Salad: Romaine Lettuce, Parmesan Cheese, Caesar dressing **\$2.25 per person**

Specialty Desserts

Black Forrest Cake **\$3.95**

Strawberry Cloud Cake **\$3.95**

Bourbon Street Pecan Pie **\$4.95**

Snicker's Pie **\$4.95**

Crème Brulee **\$4.95**

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Dinner Buffets

(Price based on 50 guests. Menu items available for less than 50 guests- price will be adjusted accordingly)

CHEF'S BUFFET

\$28.95

Assorted Salads, Crudite Display, Sliced and Whole Fruits, Baked Orange Roughy with Lemon Cream Sauce, Chicken Marsala, Slow Roasted Prime Rib of Beef with Carver, Oven Roasted New Potatoes, Green Beans Amandine, Whole Kernel Corn, Rolls and Butter, Assorted Cakes and Pies, Tea and Water

A TASTE OF ITALY

\$25.95

Assorted Salads, Antipasto Platter, Grilled Italian Sausage with Sautéed Peppers and Onions, Fettucini Alfredo, Baked Lasagna, Steamed Garden Vegetables, French Bread, Assorted Cakes, Tea and Water

THE WHOLE ENCHILADA

\$21.95

Assorted Salads, Taco Salad, Cheese Enchiladas, Fried Stuffed Jalapenos, Make-Your-Own Beef Fajitas, Refried Beans and Spanish Rice, Guacamole, Shredded Cheese, Diced Tomatoes, Shredded Lettuce, Sliced Jalapenos, Tri-Color Tortilla Chips with Salsa and Sour Cream, Sopapaillas, Tea and Water

ALL ARKANSAS BUFFET

\$25.95

Assorted Salads, Fried or Baked Catfish, Chicken Fried Steak with Gravy, Roasted Pork Tenderloin, Wild and Brown Rice Pilaf, Fried Okra, Scalloped Potatoes, Rolls and Cornbread, Bread Pudding with Rum Sauce, Fruit Cobblers, Tea and Water

SOUTHERN DELIGHT

\$26.95

Assorted Salads, BBQ Beef Brisket, Crispy Fried Chicken, Barbecue Pork Spare Ribs, Baked Beans, Creamy Whipped Potatoes, Corn on the Cob, Southern-Style Green Beans, Fresh Cornbread Muffins, Assorted Desserts, Tea and Water

*Our Catering Department will be glad to prepare any Custom Menu you desire.
A 20% service charge and applicable sales tax will apply to all food and beverage items.*

Reception Hors D'oeuvres

All prices are based upon 100 pieces; unless otherwise noted.

Assorted Canapés	\$225.00
Chocolate-Dipped Strawberries	(Seasonal Price)
Asparagus with Cream Cheese and Horseradish, wrapped with Beef Tenderloin	\$250.00
Tri Chip and Dip Tray Served with Ranch Dip, Guacamole and Salsa. Served by the Quart (Serves 25)	\$35.00
Assorted Cheese Tray with Deluxe Crackers, (Serves 75)	\$125.00
Shrimp or Crab Salad with Melba toast, Rye Crackers (served by the Quart) (Serves 25)	\$42.00
Assorted Fruits and Cheese Tray with Deluxe Crackers and Amaretto Dip, (Serves 75)	\$130.00
Assorted Finger Sandwiches (Chicken or Tuna Salad, Pimiento Cheese Spread on White, Wheat and Pumpernickel Breads	\$160.00
Peeled Jumbo Gulf Shrimp with Cocktail Sauce and Lemon Wedges	(market price)
Cracked Crab Claws with Cocktail Sauce and Lemon Wedges	(market price)
Oysters on the Half Shell with Cocktail Sauce, Tabasco and Lemon Wedges	(market price)
Tray of Garden Vegetables with Honey Mustard and Ranch Dips	\$125.00
Breaded Chicken Tenders with Honey Mustard Sauce	\$140.00
Hot and Spicy Buffalo Wings	\$125.00
Breaded Chicken Drummettes	\$120.00
Swedish Meatballs	\$120.00
Roasted Sausage with Onions and Peppers	\$110.00
Shrimp and Pork Egg Rolls with Chinese mustard, Sweet and Sour Sauce	\$135.00
Crab Rangoon	\$150.00
Fresh Mushrooms Stuffed with Seafood or Spinach	\$135.00 \$120.00
Fried Mushrooms with Asian Sauce	\$110.00
Assorted Petite Quiche	\$125.00
Beef & Duxelle En Croute (Mini Beef Wellington)	\$215.00
Chicken & Pineapple Brochettes	\$210.00
Side of Smoked Salmon , Served with Capers, Onions, Cream Cheese, Lemon Slices, Chopped Eggs, Pumpernickel and Assorted Breads and Crackers (Serves 50)	\$175.00
Wheel of Brie Baked with Honey and Almonds, served with Sliced Apples and Breads (Serves 25)	\$150.00
Antipasto Platter with Provolone and Mozzarella Cheeses, Genoa Salami, Green and Ripe Olives, Marinated Artichoke Hearts, Cherry Tomatoes, Mild Pepperoni, Cauliflower Florets and Spring Onions	\$125.00
Spinach Artichoke Dip with Pita Chips (Serves 25)	\$65.00
Crab Dip with Assorted Crackers	\$65.00

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Reception Hors D'oeuvres Continued

Roast Tenderloin of Beef with Bernaise Sauce, Silver Dollar Rolls (Serves 25)	\$175.00
Whole Baked Ham with Assorted Mustards, Silver Dollar Rolls (Serves 25)	\$155.00
Whole Smoked Turkey Breast with Condiments, Silver Dollar Rolls (Serves 25)	\$155.00
Standing Steamship Round of Beef served with Horseradish Sauce, Silver Dollar Rolls (Serves 150)	\$475.00
Bite-Size Desserts	\$125.00

Action Station

*Display Cooking Stations Include Accompaniments
and a Uniformed Chef (One Hour)*

Priced per Person for One Hour

*(Minimum 40 Guests, Price increases with less than 40 guests
Maximum 100 Guests)*

Fresh Pasta Station: Choice of Two Pastas and Two Sauces: Fettucini, Linguini, Bowtie or Penne Pastas, Alfredo or Marinara Sauces. **\$10.95 per person.**

Sizzling Fajita Station: Beef and Chicken Fajitas prepared especially for you served with Flour Tortillas, Tomatoes, Peppers and Onions, Guacamole, Salsa and Sour Cream. **\$12.95 per person.**

Scampi Station: Our own special recipe prepared just for you. Fresh Gulf Shrimp sautéed with Garlic, White Wine and a hint of Crushed Red Pepper. **market price**

When ordering carved items, one (1) Uniformed Chef will be provided per station. Additional Uniformed Chef stationed in room at \$20.00 the first hour and \$10.00 each additional hour.

When planning a per person consumption for your event, we recommend the following for a 1/2 hour - 1-1/2 hour reception: 10 pieces or more per person for a reception with no scheduled meal activity following. 4-6 pieces per person for receptions prior to a meal

*Our Catering Department will be glad to prepare any Custom Menu you desire.
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Soup / Salad / Potato Bar

Selection of One of the Following

*Beef Vegetable Soup
Loaded Baked Potato
Broccoli & Cheese
Baja Chicken*

Includes Tossed Garden Salad Bowl

*Sliced Eggs, Black Olives
Grated Cheddar Cheese
Croutons and Assorted Dressings*

Choice of Two Salads

*Tuna Salad
Chunky Chicken Salad with Roasted Walnuts*

Build-Your-Own Potato Bar

*Bacon Bits
Sour Cream
Shredded Cheddar Cheese
Sliced Jalapeño Peppers
Chives
Chopped Broccoli*

Choice of One

*Peach Cobbler, Apple Cobbler,
Bread Pudding with Rum Sauce*

\$16.95

(Minimum 25 Persons)

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Beverage Service

Banquet Bars

<i>House Brands</i>	\$5.00
<i>Call Brands</i>	\$6.00
<i>Premium Brands</i>	\$7.00
<i>Cordials & Cognacs</i>	\$7.00
<i>Domestic Beers</i>	\$3.00
<i>Premium Beers</i>	\$4.00
<i>House Wines</i>	\$5.00
<i>Soft Drinks</i>	\$2.00

Above prices reflect 20% Service Charge and State Sales Tax

Cash Bar Information

All drinks are paid by the individual as they are served

Host Bar Information

All drinks are paid by the host and will appear on banquet billing

Bar Specialty Information

<i>House Champagne per bottle</i>	\$16.00
<i>Tropical Fruit Punch, by the Gallon</i>	\$20.00
<i>Champagne Punch, by the Gallon</i>	\$35.00
<i>Beer, by the Keg</i>	\$190.00
<i>Specialty Beer</i>	\$230.00

Wine List Available Upon Request

Prices are subject to change without notice

Minors are not allowed to be served any alcoholic beverages. Management and staff are authorized to deny service to anyone who appears intoxicated. Management can assist in providing transportation. Maumelle Country Club and its entire staff strictly adhere to the State of Arkansas liquor laws. Maumelle Country Club encourages responsible drinking. Thank- you for your cooperation.

Our Catering Department will be glad to prepare any Custom Menu you desire. A 20% service charge and applicable sales tax will apply to all food and beverage items.

Coffee Breaks and Refreshments

Juices and Beverages

<i>Freshly Brewed Coffee and Decaffeinated Coffee</i>	\$14.00/silex
<i>Iced Tea</i>	\$14.00/pitcher
<i>Specialty Tea Bag</i>	\$1.25/bag
<i>Individual Tea Bag</i>	\$1.00/bag
<i>Snapple Flavored Teas</i>	\$2.25 each
<i>Chilled Juice (Orange, Grapefruit, Cranberry, Apple, or Grape)</i>	\$15.00/liter
<i>Milk (Regular and 2%)</i>	\$8.50/carafe
<i>Assorted Soft Drinks</i>	\$1.50 each
<i>Mountain Valley Water and Perrier Water</i>	\$3.00/bottle
<i>Mixed Citrus Juice Punch</i>	\$18.00/gallon
<i>Champagne Punch</i>	\$35.00/gallon

Specialties

<i>Peanuts</i> \$10.00 / pound	<i>Butter Mints</i> \$10.00 / pound
<i>Mixed Nuts</i> \$12.00 / pound	<i>Assorted Fruit Flavored Yogurt</i> \$2.00 each

From the Bakery

<i>Assorted Fresh Baked Danish, Muffins and Cinnamon Rolls</i>	\$18.00 per dozen
<i>Assorted Bagels with Cream Cheese or Croissants with Flavored Butter</i>	\$21.00 per dozen
<i>Bakery Donuts</i>	\$15.00 per dozen
<i>Fudge Brownies</i>	\$12.00 per dozen
<i>Cookies</i>	\$12.00 per dozen

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Box Luncheon Selections

SUBMARINE SANDWICH

\$9.95

Served on French Roll, Ham, Salami, Smoked Turkey, Cheese, Individual Bag of Chips, Whole Fruit, Pickle Wedge, Chocolate Chip Cookies

ITALIAN PITA

\$12.95

Shaved Ham, Hard Salami, Pastrami, Provolone Cheese, Packet of Italian Dressing, Individual Bag of Chips, Whole Fruit, Pickle Wedge, Chocolate Chip Cookies

ASSORTED SANDWICHES

\$8.95

Thinly Shaved and Piled High. Roast Beef, Smoked Turkey, Ham, Individual Bag of Chips, Whole Fruit, Pickle Wedge, Chocolate Chip Cookies

All sandwiches come with appropriate condiments

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