



Dinner Buffet Package

\$47++ per person

Package available for groups of 20ppl or more, start time 5pm or later.

Package includes appetizers (approx. 3.5pcs pp), buffet dinner and 2 drinks per person

Price does not include 8.1% sales tax or 21% service charge, some restrictions apply.

CUSTOMIZE YOUR MENU

APPETIZERS (select a variety of 4)

Grilled Vegetable Skewers (veg)

Spring Rolls with Sweet Soy and Wasabi Mayo (veg)

Bruschetta with Eggplant Puree, Roasted Tomatoes and Balsamic Reduction (veg)

Roast Beef Tenderloin served on a Crostini with Rosemary Aioli

Grilled Jerk Chicken Skewers with a Pineapple Rum Glaze

Crispy Salmon Cakes served with Broken Tartar Sauce

Coconut Shrimp with Chipotle Apricot Sauce

DINNER

SALAD (select 1)

Caesar Salad with Focaccia Croutons and Shaved Romano

Mixed Greens tossed with Mandarin Oranges, Goat Cheese, Slivered Almonds with Herb Vinaigrette

ENTRÉE (select 2)

Chicken Piccata with Tomatoes, Capers, Fresh Basil and Lemon Butter Sauce

Grilled Chicken Breast with Asparagus, Lemon Zest and Natural Jus

Grilled Salmon with Seared Baby Spinach and Cranberry Brown Butter

Sirloin Medallions with Wild Mushrooms and Marsala Sauce

SIDES (select 2)

Sour Cream and Chive Smashed Yukon Gold Potatoes

Herb Roasted Potatoes

Steamed Seasonal Vegetables

Wheatberry Rice Pilaf

DESSERT (select 1)

"Death by Chocolate" Cake

NY Style Cheesecake

Tiramisu

All buffets are served with:

Assorted Dinner Rolls and Whipped Butter

Freshly Brewed Regular and Decaf Coffee, Assorted Hot Tea, Freshly Brewed Iced Tea

BEVERAGES

2 drink tickets per person (beer, wine and premium cocktails)



Plated Dinner Package

Plated Dinner Package \$52++ per person

Package available for groups of 20ppl or more, start time 5pm or later.

Package includes appetizers, dinner and 2 drinks per person

Price does not include 8.1% sales tax or 21% service charge, some restrictions apply

APPETIZER, one per table

Sampler Platter - seared Ahi Tuna, Cashew Prawns, Tempura Fried Calamari, Bruschetta Relish, assorted condiments and toasted foccacia crostini

CUSTOMIZE YOUR 3-COURSE MENU

FIRST COURSE (select 2)

House Greens fresh mixed greens tossed with mandarin oranges, goat cheese, slivered almonds and herb vinaigrette

Classic Caesar chopped romaine hearts, basil, house baked garlic croutons and shaved romano

SECOND COURSE (select 3)

Oven Roast Chicken tender, herb roasted half chicken with mascarpone macaroni and cheese and roast garlic jus

Chicken Piccata seared chicken tossed with artichoke hearts, capers, grape tomatoes, and linguini in a lemon butter sauce

Tuscan Country Casserole filled with a bounty of roast chicken, italian fennel sausage, shrimp and clams in a hearty tomato broth, topped with a light and flaky puff pastry crust

Grilled Pork Chop walnut crusted, with sweet potato mash, apple and shaved fennel and port wine reduction

Italian Penne spicy Italian sausage with fresh basil in a creamy sun dried tomato pesto sauce

Harvest Ravioli fresh, squash filled pasta with sage brown butter, seared sweet corn, grape tomatoes and fresh herbs

Top Sirloin cast iron blackened, with rosemary bacon and potato hash, bourbon apple chutney and natural jus

Seared Salmon (add \$3pp) pistachio crusted with wheatberry pilaf, seared baby spinach and cranberry brown butter

Petit Filet Mignon (add \$3pp) center cut angus filet seasoned and grilled to order, with whipped potatoes, seared green beans, oven roast tomatoes and red wine demi sauce

DESSERT (select one)

Apple Cobbler

Double Chocolate Cake

Poached Pear

BEVERAGES

2 drink tickets per person (beer, wine and classic cocktails)



Cocktail Reception Package

\$33++ per person

Package available for groups of 20ppl or more, start time 5pm or later.
Package includes appetizer station (approx. 6pcs pp) and 3 drinks per person
Prices do not include 8.1% sales tax or 21% service charge. Some restrictions apply.

CUSTOMIZE YOUR PASSED APPETIZERS (select up to a variety of 6)

Grilled Vegetable Skewers (veg)

Spring Rolls with Sweet Soy and Wasabi Mayo (veg)

Bruschetta with Eggplant Puree, Roasted Tomatoes and Balsamic Reduction (veg)

Roast Beef Tenderloin served on a Crostini with Rosemary Aioli

Grilled Jerk Chicken Skewers with a Pineapple Rum Glaze

Sashimi Seared Tuna on Wonton Chips with Cucumber, Avocado Pico de Gallo

Crispy Salmon Caked served with Broken Tatar Sauce

Coconut Shrimp with Chipotle Apricot Sauce

Prosciutto Wrapped Asparagus

Tomato Sliders with basil, goat cheese spread on a toasted onion roll

Cuban Pork Sliders served on a silver dollar roll

Bacon Wrapped Shrimp

Fried Ravioli stuffed with spinach and ricotta, with marinara sauce

Empanadas filled with chicken and cheese, with cholula and avocado cream sauce

ADD:

Gourmet Coffee & Dessert Station (\$5 more per person)

Freshly Brewed Decaf and Regular Coffee with assorted syrups, whipped cream with chocolate shavings and flavored creamers. Accompanied by fresh baked cookies and brownies.

BEVERAGES

3 drink tickets per person (beer, wine and classic cocktails)



Happy Hour Package

\$20++ per person

Package available weekdays only until 7pm, minimum of 10ppl. Some restrictions apply.

Price includes appetizer station and 2 drinks per person

Price does not include 8.1% sales tax or 21% service charge

APPETIZERS STATION (select 3)

Marinated Buffalo Skewers with béarnaise sauce

Sweet Chili Chicken Wings with sweet chili sauce

Garlic Truffle Fries dusted with parmesan and parsley

Fried Ravioli stuffed with spinach and ricotta, with marinara sauce

Empanadas filled with chicken and cheese, with cholula and avocado cream sauce

BEVERAGES

2 drink tickets per person, good for all Happy Hour beverages

Beverage list includes: classic cocktails, draft beer and house wine



Breakfast Meeting Package

\$250 for 10-20 guests

\$400 for 21+ guests

(40 guests max)

Package Includes:

meeting space on the Rialto Café Mezzanine (from 7am – 10:30am)

Full Breakfast Buffet

Audio Visual Equipment

Complimentary Wireless Internet

BREAKFAST BUFFET

Scrambled Eggs with Cheddar Cheese

Breakfast Potatoes

Bacon and Sausage

Assorted Pastries and Muffins

Bagels and Cream Cheese

Fresh Seasonal Fruit Display

Fresh OJ or Cranberry Juice (served to order)

Fresh Brewed Regular and Decaf Coffee

Assorted Hot Teas

AUDIO VISUAL: your choice of 3 items below

Screen

AV Cart (includes power strip / extension cord)

Flip Chart with Markers

Podium

(additional AV available with added charge)

Package available weekdays and weekends. Prices do not include 8.1% sales tax or 21% gratuity.

Meetings must be completed by 10:30am. Some restrictions apply.