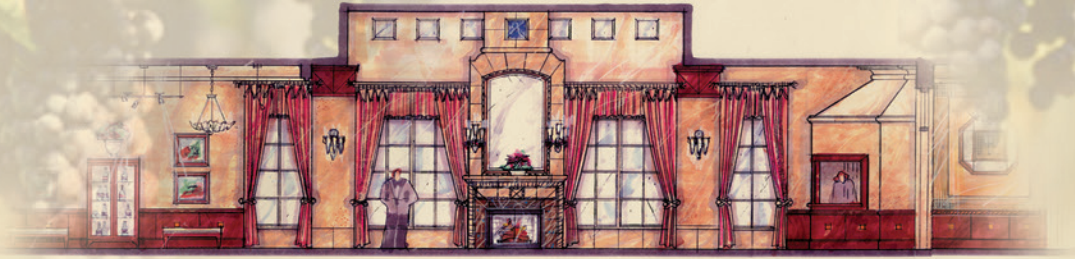


# THE RESERVE



*Your Exclusive Destination For Special Events*

## MEETING PACKAGES

OUR STATE OF THE ART FACILITY CAN HANDLE ALL OF YOUR CORPORATE MEETING NEEDS.  
WE OFFER A WIDE VARIETY OF BREAKS, AS WELL AS PLATED AND BUFFET BREAKFASTS AND LUNCHEONS.

### BREAKFAST

#### CONTINENTAL BREAKFAST:

13

Regular and Decaffeinated Coffee  
Fresh Orange, Cranberry and Tomato Juices  
Assorted Hot Tea with Lemon and Honey  
Croissants, Bagels, Assorted Danish and Muffins  
Butter, Preserves, Plain and Flavored Cream Cheese

#### DELUXE CONTINENTAL:

16

Regular and Decaffeinated Coffee  
Fresh Orange, Cranberry and Tomato Juices  
Assorted Hot Tea with Lemon and Honey  
Croissants, Bagels, Assorted Danish and Muffins  
Butter, Preserves, Plain and Flavored Cream Cheese  
Seasonal Fresh Fruit and Berries  
Assortment of Yogurts

#### BUSINESS BREAKFAST BUFFET:

23

Basket of Mini Muffins, Croissants and Assorted Breads  
Regular, Decaffeinated Coffee, Choice of Assorted Teas  
Fresh Juices to include Orange and Cranberry

#### **Choice of One:**

Thick-Cut French Toast served with Maple Syrup,  
Powdered Sugar, Bacon and Hash Browns.

Fresh Baked Egg Frittata with Broccoli, Cheddar and  
Bacon. Served with Hash Browns.\*

Fingerling Potato and Vegetable Hash Topped  
with Poached Eggs.\*

### BREAKS

#### BUILD YOUR OWN BREAK:

Cookies and Brownies ..... 30 per dozen  
Assorted Candy Bars and  
Granola Bars ..... 2 each  
Potato Chips and Other Snacks ..... 10 per bowl  
Mixed Gourmet Nuts ..... 22 per bowl  
Mixed Ice Cream Bars ..... 3.50 each

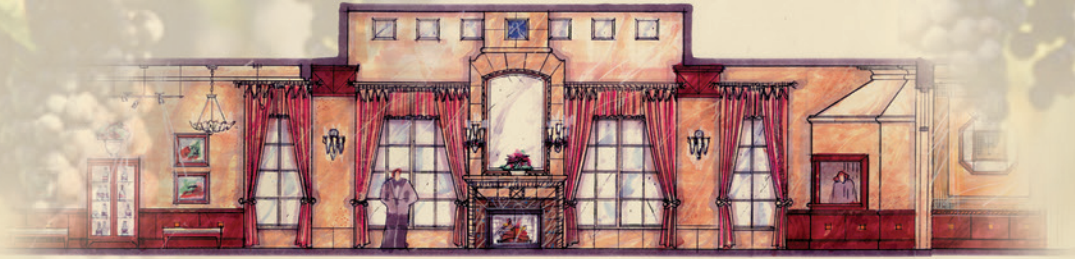
#### **Any other options can be added for an additional charge:**

Regular or Decaffeinated Coffee and  
Assorted Teas ..... 35 per gallon  
Iced Tea, Lemonade and  
Hot Chocolate ..... 32 per gallon  
Assorted Soft Drinks..... 2.50 each  
Bottled Waters..... 3 each  
Fresh Squeezed Orange Juice and  
Other Assorted Juices ..... 38 per gallon

**WE ARE MORE THAN HAPPY TO OFFER THEMED  
BREAKS OR BREAKFAST BUFFETS THAT  
CAN BE CUSTOM BUILT.**

\* This menu item contains raw or partially cooked animal products. Regarding the safety of these items, written information is available upon request.  
Prices subject to change.

# THE RESERVE



*Your Exclusive Destination For Special Events*

## CORPORATE BANQUET PACKAGES

### Option 1

\*\*\$35 per person

#### Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

#### Choice of soup or salad:

- Mushroom Bisque
- Caesar Salad with Traditional Dressing
- Mixed Green Salad with Cucumber, Carrot, Tomato & Balsamic Vinaigrette, or Ranch Dressing

#### Choice of One Entree:

- \*Grilled Salmon Shaved Fennel, with Segments of Grapefruit in a Citrus Vinaigrette Dressing
- Amish Chicken Natural Chicken Jus
- Vegetarian Entree Chef's Choice

#### Also Includes:

- Seasonal Fruit Cobbler, Brownie Sundae, or Crème Puff
- Coffee & Tea
- Soft Drinks

### Option 2

\*\*\$43 per person

#### Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

#### Choice of soup or salad:

- Mushroom Bisque
- Caesar Salad with Traditional Dressing
- Mixed Green Salad with Cucumber, Carrot, Tomato & Balsamic Vinaigrette, or Ranch Dressing

#### Choice of One Entree:

- \*6oz. Filet with Chop Sauce
- \*Grilled Salmon Shaved Fennel, with Segments of Grapefruit in a Citrus Vinaigrette Dressing
- Amish Chicken Natural Chicken Jus
- Vegetarian Entree Chef's Choice

#### Also Includes:

- Seasonal Fruit Cobbler, Brownie Sundae or Vanilla Cheesecake
- Coffee & Tea
- Soft Drinks

### Option 3

\*\*\$60 per person

#### Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

#### Hors d'oeuvres:

- Cornflake Crusted Chicken with Chipotle Remoulade
- Wild Mushroom & Maytag Bleu Cheese Tart
- Smoked Salmon, Yuzu Ponzu
- Calamari

#### Choice of soup or salad:

- Mushroom Bisque
- Caesar Salad with Traditional Dressing
- Mixed Green Salad with Cucumber, Carrot, Tomato & Balsamic Vinaigrette, or Ranch Dressing

#### Choice of One Entree:

- \*8oz. Filet with Chop Sauce
- \*Grilled Salmon Shaved Fennel, with Segments of Grapefruit in a Citrus Vinaigrette Dressing
- Amish Chicken Natural Chicken Jus
- Vegetarian Entree Chef's Choice

#### Also Includes:

- Raspberry Chocolate Crunch Torte, Chocolate Ganache, Brownie Sundae or Vanilla Cheesecake
- Coffee & Tea
- Soft Drinks

### Option 4

\*\*\$70 per person

#### Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

#### Hors d'oeuvres:

- Lemongrass Seared Tuna with Seaweed Salad
- Chilled Poached Shrimp Cocktail
- Calamari
- Wild Mushroom & Maytag Bleu Cheese Tart

#### Choice of soup or salad:

- Mushroom Bisque
- Caesar Salad with Traditional Dressing
- Mixed Green Salad with Cucumber, Carrot, Tomato & Balsamic Vinaigrette, or Ranch Dressing

#### Choice of One Entree:

- \*12oz. Filet with Chop Sauce
- \*Chilean Seabass Tarragon Beurre Blanc
- \*Seared Duck Breast: with Orange Hoisin Sauce
- Vegetarian Entree Chef's Choice

#### Also Includes:

- Raspberry Chocolate Crunch Torte, Chocolate Ganache, Brownie Sundae or Vanilla Cheesecake
- Coffee & Tea
- Soft Drinks

**Options 3 and 4 can be prepared as a combination plate.**

**Side Dishes Available (choice of two with main course):** White cheddar-roasted garlic mashed potatoes, gratin layered potatoes, steamed asparagus, stamed broccoli or seasonal vegetable medley.

**Main course counts must be supplied seven business days prior to function.**

*\*This menu item contains raw or partially cooked animal products. Regarding the safety of these items, written information is available.*

*\*\*Please note: 6% sales tax and 20% service charge not included. NO substitutions. Prices are subject to change.*