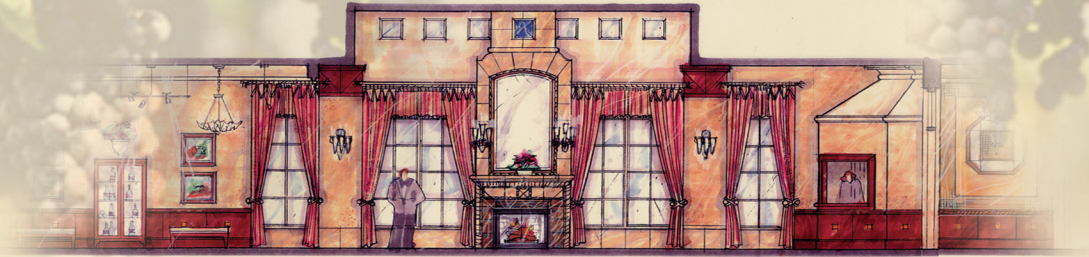


# THE RESERVE



*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:

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

#### DELUXE CONTINENTAL:

20

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:

28

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

Thick-Cut French Toast served with Maple Syrup,  
Powdered Sugar.

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

#### **Add-ons:**

Smoked Salmon - \$4 person  
Bacon - \$4 person  
Sausage - \$4 per person  
Breakfast Sandwiches - \$5

### 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:**

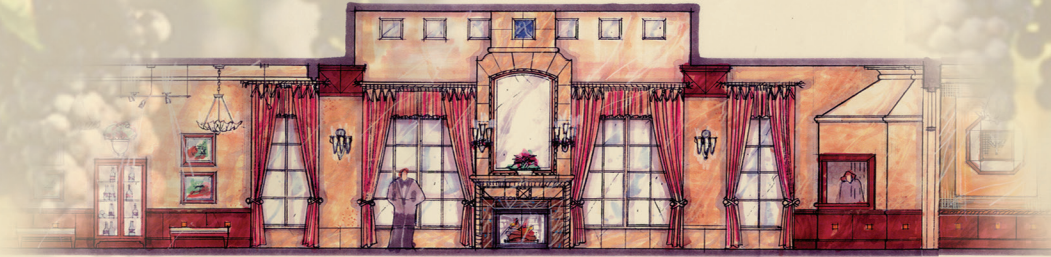
Regular or Decaffeinated Coffee and  
Assorted Teas . . . . . 3 per person  
Iced Tea, Lemonade and  
Hot Chocolate . . . . . 3 per person  
Assorted Soft Drinks . . . . . 3 each  
Bottled Waters. . . . . 3 each  
Orange Juice and Other Assorted Juices . . . . . 3 each

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

*All stations must be ordered for your guaranteed guest count 14 days prior to the function.*

*\* 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. All food and beverage is subject to 6% sales tax and 21% service charge.*

# THE RESERVE



*Your Exclusive Destination For Special Events*

## CORPORATE BANQUET PACKAGES

### Option 1

\*\*\$45 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  
Beurre Blanc, Capers, Tomatoes
- Amish Chicken  
Natural Chicken Jus
- Vegetarian Entree  
Chef's Choice

#### Also Includes:

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

### Option 2

\*\*\$55 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  
Beurre Blanc, Capers, Tomatoes
- 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

\*\*\$70 per person

#### Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

#### Hors d'oeuvres:

- Cornflake Crusted Chicken
- 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  
Beurre Blanc, Capers, Tomatoes
- 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

\*\*\$80 per person

#### Includes:

- Bread Basket
- Choice of Potato
- Choice of Vegetable

#### Hors d'oeuvres:

- 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
- 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:

#### Potato (choice of one with main course):

- White Cheddar-Roasted Garlic Mashed Potatoes
- Gratin Layered Potatoes
- Oven Roasted Potatoes

#### Vegetables (choice of one with main course):

- Steamed Broccoli
- Steamed Asparagus
- Seasonal Vegetable Medley

**Main course counts must be supplied 14 days prior to function.**

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