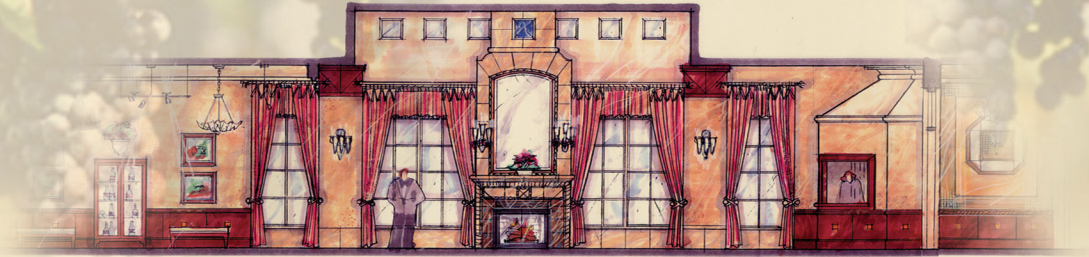


THE RESERVE



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:**

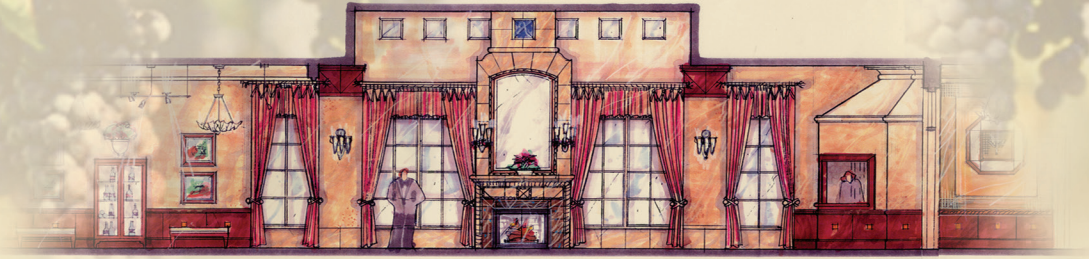
Regular or Decaffeinated Coffee and
Assorted Teas 3 per person
Iced Tea, Lemonade and
Hot Chocolate 3 per person
Assorted Soft Drinks 3 each
Bottled Waters. 3 each
Orange Juice and Other Assorted Juices 3 each

**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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