

CITY GRILL

AN AMERICAN BISTRO

Breakfast

Fresh Start Continental

Fresh Orange, Grapefruit and Cranberry Juices
Fresh Morning Bakeries served with Fruit Preserves and Butter
New York Style Bagels with Plain and Flavored Cream Cheese
Fresh Seasonal Market Fruits and Berries with Yogurt Dip
Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas
\$8.95 per person

Breakfast Buffets

(Minimum 35 people)

Grant Street Breakfast

Fresh Orange, Grapefruit and Cranberry Juices
Fresh Morning Bakeries served with Fruit Preserves and Butter
Fresh Seasonal Market Fruits and Berries
House Made Granola with Low Fat Yogurts
Fluffy Scrambled Eggs
Crispy Home Fried Potatoes
Apple Wood Smoked Bacon and Sausage
Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas
\$11.25 per person

The City Grill Premier

Fresh Orange, Grapefruit and Cranberry Juices
Fresh Morning Bakeries served with Fruit Preserves and Butter
Assorted Breads
Fresh Seasonal Market Fruits and Berries
Chef Attended Omelet Station
Apple Wood Smoked Bacon and Sausage
Crispy Home Fried Potatoes
Red and Yellow Sweet Peppers – Tomatoes
Sliced Mushrooms – Baby Spinach
Asparagus – Assorted Cheeses
\$12.75 per person

All menu items subject to 5.5% sales tax & 18% service charge

CITY GRILL

AN AMERICAN BISTRO

Plated Breakfasts

Includes Fresh Orange Juice, Fresh Brewed Coffee, Herbal Tea,
Milk, Basket of Breakfast Bakeries, Butter, Jams, Fresh Fruit Garnish

All American

Fluffy Scrambled Eggs with Apple Wood Smoked Bacon and Sausage, Crispy Fried New Potatoes \$9.50

Classic Eggs Benedict

Poached Eggs on Toasted Buttered English Muffin, Canadian Bacon,
Hollandaise Sauce and Breakfast Potatoes \$12.50

French Quarter

Fluffy Egg Croissant Sandwich, House Made Breakfast Sausage,
Apple wood Smoked Bacon, Breakfast Potatoes \$10.75

Breakfast Wrap

Chorizo Sausage, Scrambled Eggs, Monterey Jack Cheese, Wrapped in
Flour Tortilla with Fresh Salsa and Avocado \$11.25

Breakfast Enhancements

French Toast or Buttermilk Pancakes with Wisconsin Maple Syrup \$2.00 p.p.

Fluffy Egg, Ham and Cheese Croissant Sandwich \$3.95 each

Buttermilk Biscuit with Egg, Sausage & Cheese \$3.95 each

Steak, Egg and Cheese Bagel \$4.95 each

Fruit Yogurts, Individual (Regular & Light) \$2.50 each

Fluffy Scrambled Eggs with your choice of Green Pepper, Onion, Tomatoes, Cheddar Cheese \$3.25 p.p.

Granola Bars \$2.00 each

Assorted Cold Cereals & Milk \$1.50 p.p.

Corned Beef Hash \$2.50 p.p.

Biscuits and Sausage Gravy \$2.75 p.p.

Fresh Donuts \$18.00 Dozen

Oversized Fresh Muffins \$24.00 Dozen

House Cured Fresh Atlantic Salmon (Lox) with Sliced Red Onion, Tomato, Capers and Sour Cream

(Serves 8-12 people) \$30.00 Tray

All menu items subject to 5.5% sales tax & 18% service charge

Refreshment Packages

We have you covered for the Entire Day! Take the Guess work out of what everyone needs, “All Day” refreshment packages.

Board Room Package

Pre-Meeting

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas,
Fresh Assorted Bakeries, Chilled Fresh Orange, Grapefruit and Cranberry Juices.

Mid-Morning

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas,
Assorted Soft Drinks and Bottled Water.

Mid-Afternoon

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas,
Assorted Soft Drinks, Bottled Water, Tea Cookies and Bags of Assorted Dry Snacks.
\$20.00 per person

Executive Package

Pre-Meeting

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Fresh Bakeries,
Bagels, Croissants with Butter, Flavored Cream Cheese
and Jams, Chilled Fresh Orange, Grapefruit and Cranberry Juices,
Assorted Sliced Fruit and Berry Display with Yogurt Dip.

Mid-Morning

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas,
Assorted Soft Drinks and Bottled Water, Bakeries from Pre-Meeting.

Mid-Afternoon

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Assorted Soft Drinks,
Bottled Water, House Made Jumbo Cookies and Assorted Candy Bars.
\$22.00 per person

All menu items subject to 5.5% sales tax & 18% service charge

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Washington Package

Extra Touches

Deluxe Meeting Room, Note Pads and Pens,
Bowl of Whole Fresh Fruit and Bottled Water.

Pre-Meeting

Chilled Fresh Orange, Grapefruit and Cranberry Juices, Fresh Brewed Coffee,
Decaffeinated Coffee and Herbal Teas, Fresh Sliced Fruit and Berries,
Individual Fruit Yogurts, Fluffy Egg Croissant Sandwiches, Assorted Bakeries,
Muffins & Bagels with Butter, Flavored Cream Cheese and Jams.

Mid Morning

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas,
Assorted Soft Drinks and Bottled Water, Biscotti and Tea Cookies.

Mid-Afternoon

Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas,
Assorted Soft Drinks and Bottled Water, Gourmet Cookies, Bars and Brownies,
Bags of Assorted Dry Snacks, Candy and Health Bars.

\$27.00 per person

You just let us know the times you want the items available and we will cover the details.

All menu items subject to 5.5% sales tax & 18% service charge

Luncheon Entrees

Salads and Cold Plates

Includes Assorted Breads and Rolls, Fresh Brewed Coffee, Herbal Tea and Milk
Assorted Home Made Cookies and Bars to pass

Spinach Pecan Salad

Baby Spinach tossed with Spicy Pecans, Mandarin Oranges,
Jicama and Lemon Shallot Vinaigrette \$8.75

Raspberry Chicken Salad

Crisp Mixed Greens tossed in Raspberry Vinaigrette and
Garnished with Fresh Mango, Raspberries, Strawberry Slices, Candied Pecans,
Feta Cheese and Grilled Chicken Breast \$10.75

Classic Caesar Salad

Your choice of Grilled Chicken Breast, King Salmon, or Shrimp \$11.50

City Grill Ranch Salad

Tossed Greens with your choice of Grilled Steak, Chicken Breast,
King Salmon, Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Cheddar
Cheese and served with House Made Buttermilk Ranch Dressing \$10.95

Chicken Salad & Fresh Fruit Plate

Watermelon, Honey Dew, Cantaloupe, Orange Slices, Grapes,
Fresh Berries, Pineapple, Seasonal Fruits, Apples and Pears \$10.75

Cold Surf & Turf Plate

Fresh Shrimp Cocktail, Sliced Tenderloin of Beef, Horseradish
Sauce, Marinated Fresh Asparagus, Potato Salad, Cole Slaw and Tomato \$13.25

All menu items subject to 5.5% sales tax & 18% service charge

CITY GRILL

AN AMERICAN BISTRO

Hot Luncheon Entrees

Served with Assorted Breads and Rolls, City Grill House Salad, Fresh Brewed Coffee, Herbal Teas or Milk, Home Made Cookies to pass

Prime Rib

7 oz. Slow Roasted Prime Rib with House Seasonings, Rosemary, Au Jus and Maytag Smashed Potatoes \$12.50

6 oz. Bacon Wrapped Sirloin Steak

Served with Skillet Mushrooms, Bordelaise Sauce and Roasted New Potatoes \$11.50

Beef Pot Roast

Slow Roasted Beef with Home-style Vegetables, Garlic Smashed Potatoes, Red Wine and Mushroom Sauce \$10.25

Hot Roast Beef

Thin Sliced Roast Beef, served Open-Face on Garlic Toast, served with Oven Roasted Potato and Mushroom Sauce \$10.25

City Grill Chicken

Bacon Wrapped Breast Stuffed with Cranberry Rice Pilaf and Citrus Buerre Blanc and Chef's Choice of Fresh Vegetables \$11.25

Chicken Florentine

Breast Stuffed with Spinach, Wild Mushrooms, Feta Cheese and Chef's Choice of Fresh Vegetables \$11.95

Chicken Meredith

Breast Seared with Dijon Bread Crumbs and Chef's Choice of Fresh Vegetables \$10.95

Southwestern Tilapia

Tortilla Encrusted Southwestern Tilapia, topped with Pico De Gallo and served with Spicy Orzo \$10.50

All menu items subject to 5.5% sales tax & 18% Service Charge

Additional Luncheon Options...

Served with Fresh Baked Assorted Breads and Rolls, City Grill House Salad, Fresh Brewed Coffee, Herbal Teas or Milk, Home Made Cookies to pass

Fresh Grilled Salmon

Topped with Pineapple-Mango Salsa and served with
Champagne New Potatoes \$11.50

Onion Encrusted Halibut

Encrusted with Caramelized Onions, Herb Cream Sauce served with a
Lobster Risotto \$12.25

City Grill Pork

Sautéed Medallions with Wild Mushroom Ragout and served
with Fine Herb Risotto \$10.50

Pork Harmony

Twin Medallions Sautéed with Apples, Chef's Choice of Fresh Vegetables,
Pecans, Apple Cider Glace' \$10.75

Sun Dried Tomato Penne

Penne Pasta Tossed in a Sun Dried Tomato Pesto Sauce
with Feta Cheese and Tossed with Almond Slices \$9.95

Roasted Squash Bowl

Oven Roasted Acorn Squash Stuffed with Fresh Vegetables,
Sautéed and simmered in a Light Vegetable Broth \$10.95

Tortilla Ala' Vodka

Ricotta Cheese Stuffed Pasta, Portabella Mushrooms, Garlic and
Vodka Cream Sauce \$10.50

All menu items subject to 5.5% sales tax & 18% service charge

Luncheon Sandwich Entrees

*Served with Fresh Vegetable Chips or Seasonal Fresh Fruit
Fresh Brewed Coffee, Herbal Teas or Milk
House Made Cookies to pass*

Steak Sandwich

Shaved Steak, Grilled Onion, Sweet Peppers, Mozzarella Cheese on a Baguette Roll with Horseradish Sauce \$9.00

Chicken Panini

Grilled Balsamic Chicken, Zucchini, Tomato, Red Pepper, Caramelized Onion, Pine Nut Pesto, Provolone Cheese on Grilled Panini Bread \$8.50

Portabella Sandwich

Marinated grilled Portabella Mushrooms with Provolone, served on Ciabatta Roll and Roasted Red Pepper Aioli \$8.50

Greek Chicken Wrap

Sliced Grilled Chicken Breast, Feta Cheese, Tomato, Ripe Olives, Green Onions, Romaine Lettuce, wrapped in a Spinach Tortilla \$8.25

Pacific Rim Salmon Sandwich

Served on a Grilled Multigrain Bun with Minced Greens and topped with a Spicy Fruit Salsa \$8.95

City Grill Beef Sandwich

Thinly Sliced Chilled Roast Beef, served on a Kaiser Roll with Lettuce, Tomato, Red Onion and Chipotle BBQ Sauce \$8.50

All menu items subject to 5.5% sales tax & 18% service charge

Hot Luncheon Buffet

(Minimum 50 people)

Buffet served with Assorted Breads and Rolls
Fresh Brewed Coffee, Herbal Tea and Milk

Entree Select Two

Dijon Encrusted Pork Loin with Apple Cider Glaze
Sliced Roast Sirloin with Natural Gravy
Stuffed Chicken Breast with Wild Rice and Cheddar Cheese
Tenderloin Scaloppini
Fresh Salmon Siracusa with Bruschetta Sauce
Seared Fresh Tilapia with Herb Buerre Blanc
Grilled Honey Citrus Chicken Breast
Swiss Steak Jardinière

Starch Select Two

Garlic Smashed Potatoes
Pasta Primavera
Oven Roasted New Potatoes
Sweet Potato Mash
Wild Rice Pilaf

Fresh Vegetable Select Two

Honey Glazed Pecan Carrots
California Medley Au Gratin
Broccoli and Cauliflower Buds
Green Beans and Toasted Sweet Red Peppers

Salads Select Two

City Grill Ranch Salad
Caesar Salad
Cole Slaw
House Made Potato Salad
Fresh Fruit Salad
Chef's Pasta Salad

Dessert

Assorted Cookies – Bars – Cakes
\$12.75 per person

All menu items subject to 5.5% sales tax & 18% service charge

City Grill Deli Buffet

(Minimum 35 people)

Luncheon Soup and Sandwich Buffet

Two Soups DuJour
Sliced Smoked Turkey Breast
Baked Pitt Ham
Sliced Roast Beef
Cheddar Cheese – Swiss Cheese
Lettuce – Tomato – Onions – Pickles
Cole Slaw & Pasta Salad
Assorted Breads and Rolls
House Made Cookies and Bar Tray
Fresh Brewed Coffee, Herbal Tea's and Milk
\$10.50 per person

Luncheon Soup and Salad Buffet

Two Soups DuJour
Pasta Salad Caesar Salad
Cole Slaw Potato Salad
City Grill Ranch Salad & Relish Tray
Assorted Breads and Rolls
House Made Cookies and Bar Tray
Fresh Brewed Coffee, Herbal Tea and Milk
\$9.75 per person

City Grill Combo

Create Your Own
Great For Working Lunch!
Choose One Entrée From Each Category
Served on Same Plate

Soups & Salads

Crab and Lobster Bisque
Caesar Salad
City Grill Ranch Salad
Chicken Dumpling Soup
Pasta and Vegetable Salad
Steak and Potato Soup

Sandwiches

Half Southwest Wrap
Half Ryeben
Half Turkey Club
Mini Croissant with Pit Ham & Swiss Cheese
Nutty Chicken Salad on Seven Grain Bread

\$8.95 per person

All menu items subject to 5.5% sales tax & 18% service charge

Hors d'oeuvres

Cold

Imported Proscuttio Ham & Melon Wraps
Tuna Carpaccio Seaweed Salad with Sesame Crackers
Salami Coronets with Herb Cream Cheese & Olive
Assorted Canapés
Deviled Eggs
Crab Salad Stuffed Tomatoes
Cucumber Rondelles
Belgium Endive with Shrimp Salad
Pan-Fried Feta Cheese with Roma Tomatoes
Duck Tacos with Mango Sauce
Grilled Honey-Citrus Shrimp Wrapped with Pancetta Bacon
Brie Cheese, Apple, Walnut on Crostini
Beef Carpaccio, Aiola with Parmesean Potato Graufette
Cucumber Round with Smoked Salmon Mousse
Assorted Finger Sandwiches
Chicken or Crab Salad in Bouche
Sun-Dried Tomato Pesto on Baguette with Fresh Mozzarella
Prepared Pork Tenderloin on Buttermilk Biscuit with Apples and Chevre
Iced Shrimp Cocktail with Cocktail and Remoulade Sauce – Market Price

\$75.00 per Single Menu Item
Price Per 50 Pieces

White Bean Dip with Parmesean Crostini
City Grill Tortilla Chips with Pico De Gallo and Black Bean and Roasted Corn Salsa
House made Chips and Dip Platter with French Onion Dip

\$100.00 serves 50 People

Hors d'oeuvre Selections can be displayed on a station or passed by White Glove Attendants.
Tray-Passed Receptions require one server per 50 guests at a fee of \$45.00 per server.

All menu items subject to 5.5% sales tax & 18% service charge

Hors d'oeuvres

Hot

Scallops wrapped in Bacon
Fresh Vegetable Spring Rolls with Apricot Sauce
Islander Shrimp with Cumberland Sauce
Chicken Quesadilla
Mushroom Caps Stuffed with Crabmeat or Italian Sausage
Teriyaki Mini Beef Kabobs
Meatballs – Swedish, Marinara or BBQ
Mini Rubeens
Grilled Bruschetta
Baked Brie En Croute' with Apple and Pear Wedges
Asian Dumplings – Soy Vinaigrette
House Made Crab Cakes with Remoulade Sauce
Tandori Chicken Kabobs with Spicy Curry
Mini Tacos
Beer Battered Cheese with Marinara Sauce
Chicken Fingers with Ranch and Buffalo Sauces for Dipping
Twice Baked New Potatoes
Parmesean Artichoke with Creole Marinara
Blue Cheese Crostini with Honey and Walnut

S

\$75.00 per Single Menu Item
Price Per 50 Pieces

Hors d'oeuvre Selections can be displayed on a station or passed by White Glove Attendants.
Tray-Passed Receptions require one server per 50 guests at a fee of \$45.00 per server.

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Displays

(Each Serve approximately 50 people)

Fresh Vegetable Crudités with Blue Cheese Dip \$65.00

Hot Cheese Fondue with Breadsticks \$90.00

Wisconsin Cheese and Sausage Tray with Assorted Crackers and Mustards \$85.00

International Cheese Display with Assorted Crackers and Mustards \$100.00

Whole Smoked Salmon served with Chopped Eggs, Red Onion Cream Cheese, Pumpernickel Rounds, Rye Toast, Gourmet Crackers \$175.00

Sliced Fresh Fruit & Berries display includes Yogurt Dip \$65.00

Antipasto Display Includes Tuna, Asparagus, Pepperoncinis, Variety of Olives,

Artichoke Hearts, Salami, Roasted Vegetables, Drizzled with Italian Vinaigrette, served with Garlic Crostini \$150.00

Bruschetta Display served with Hummus, Olive, Plum Tomato Marinade, Bruschetta and Fresh Baguettes \$125.00

“ From The **Butcher Block** ”

Honey Glazed Baked Ham serves approximately 40/50 people \$125.00

Roasted Tom Turkey Breast serves approximately 30/50 people \$150.00

Round Certified of Angus Beef serves 75/100 people \$225.00

Whole Grilled Tenderloin of Beef serves approximately 15/20 people \$250.00

Roast Baron of Certified Angus Beef serves approximately 100/150 people \$450.00

Above Butcher Block Selections are served with Dijon Mustard, Mayonnaise, Horseradish and Cocktail Buns

All “Butcher Block” selections require a Culinary Attendant - \$95.00

All menu items subject to 5.5% sales tax & 18% service charge

Dinner Plated Entrees

All Entrees include your choice of Salad, Vegetable, Starch and Dessert, Fresh Assorted Breads and Rolls with Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea and Milk

Roasted Prime Rib

Chef Carved in room, Slow Roasted with Chef's Seasoning – Served with Rosemary Jus and Horseradish Sauce
10 oz. - \$21.50 13 oz. - \$22.95

Delmonico Ribeye Steak

Char-Grilled with Herb Butter
10 oz. - \$21.50 13 oz. - \$24.50

Grilled Center Cut 8 oz. Filet Mignon

Served with Mushroom Caps and Red Wine Bordelaise
\$28.50

Chicken Oscar

Sautéed Breast topped with Fresh Asparagus, Crabmeat and Béarnaise Sauce
\$18.75

Fresh Pacific Rim Caramelized Salmon

Herb EnCrusted and Roasted in Orange Juice
with Citrus Ginger Reduction
\$21.50

Chicken Phyllo

Breast stuffed with Wild Rice Pilaf, Phyllo Wrapped with Marmalade Glace'
\$18.50

Pork Harmony

Twin Medallions of Pork, Sautéed with Granny Smith Apples, Sweet Peppers, Calvados and Pecans, Apple Cider Glace'
\$18.95

Fresh Grouper Sicilian

En Crusted with Parmesan Cheese and topped with Tomato Herb and Lemon Glace'
\$19.50

Chicken Florentine

Breast Stuffed with Spinach and Shrimp with Lobster Sauce
\$18.95

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Additional Dinner Plated Entrées

Chicken Montrachet

Breast Stuffed with Artichoke Hearts, Ripe Olives, Sun Dried Tomatoes
& Goat Cheese – Herb Beurre Blanc
\$19.50

Duck Breast “Rodney”

Breast Stuffed with Wild Pecan Rice Stuffing, served with Artichoke Glace’
\$23.50

Chicken Aristo-Crat

Breast Stuffed with Wild Mushroom Ragout, Puff Pastry Wrapped,
Baked and served with Hunter Sauce
\$19.95

Fresh King Salmon Siracusa

Bruschetta Sauce
\$22.50

Pork Porterhouse

14 oz. Char-Grilled with Cognac Mango Compote with Natural Jus
\$19.50

Fresh Stuffed Sole

Crabmeat and Shrimp Stuffed Fresh Sole with a Lobster Sauce
\$21.95

Sautéed Chicken Breast

Choice of Chardonnay, Piccata, Citrus, Dijon or Mushroom Sauce
\$17.95

Sliced Roast Tenderloin

Angus Beef Served with Bordelaise Sauce
\$23.95

All menu items subject to 5.5% sales tax & 18% service charge

The following are your Selections for the Plated Entrees

Salad

Select One

City Grill Ranch Salad – Tossed Garden Greens, Cucumber, Red Onion, Roma Tomato, Croutons, Shredded Carrots, Red Cabbage, Shredded Cheddar Cheese, Garlic Round and House Made Buttermilk Ranch Dressing

City Grill House Salad– Mixed Greens, Grape Tomatoes, Sugared Walnuts, Red Onions, Croutons, Balsamic Vinaigrette, Cheese Straws

Caesar Salad – Romaine, Garlic Croutons, Grape Tomatoes, Parmesean Crostini and House Made Caesar Dressing

Fresh Vegetable

Select One

Broccoli and Cauliflower Buds

Baby Carrots

California Medley

Green Beans with Roasted Red Peppers

Oriental Blend

Starch

Select One

Garlic Smashed Potatoes

Double Baked Potatoes

Herbed Orzo Pasta

Basmatti Rice

Wild Rice Pilaf

Roasted Baby Red Potatoes

Dessert

Select One

Chocolate Mousse Piorette

Vanilla Ice Cream with Chocolate Sauce

Sherbet

Assorted Homemade Cookies and Bars to Pass

All menu items subject to 5.5% sales tax & 18% service charge

The Grand Buffet

(Minimum 50 people)

*Includes City Grill House Salad or City Grill Ranch Salad
Fresh Assorted Breads and Rolls with butter.
Fresh Brewed Coffee, Herbal Tea and Milk*

Chef Carved Roast Prime Rib of Beef

Served with Bordelaise Sauce & Horseradish Sauce

King Salmon Siracusa

Served with Bruschetta Sauce

Chicken Aristo-Crat

A Chicken Breast Stuffed with Wild Mushrooms, Mozzarella Cheese,
Bacon and Wrapped Herb Lemon Sauce

Relish Tray

Chef's Primavera Pasta Salad

Fresh Fruit

Twice Baked Potato

Wild Rice Pilaf

Broccoli & Cauliflower Au Gratin

Baby Carrots with Honey and Pecans

Dessert Buffet

Chocolate Fondue, Cheesecakes, Bars, Cookies, Carrot Cake, and Petit Fours

\$28.95 per person

All salads are served at your table

All guests will then be escorted to the Buffet

All menu items subject to 5.5% sales tax & 18% service charge

The Premier Buffet

(Minimum 50 people)

*Includes City Grill House Salad or City Grill Ranch Salad
Assorted Breads and Rolls with Butter. Fresh Brewed Coffee, Herbal Tea and Milk*

Chef Carved Inside Round of Beef

Served with a Bordelaise Sauce & Horseradish Sauce

King Salmon

Served with Sour Cream and Dill Sauce

Char-Grilled Chicken Breast

Served with Sweet & Sour Sauce

*Relish Tray
Fresh Fruit Tray
Pasta Salad*

Oven Roasted New Potatoes

Wild Rice Pilaf

*Broccoli and Cauliflower Polonaise
Baby Carrots with Honey and Pecans*

Dessert Buffet

Assortment of Cakes, Cookies, Bars and Cheesecakes

\$22.50 per person

All salads are served at your table

All guests will be escorted to the Buffet

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CITY GRILL

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The City Grill Buffet

(Minimum 50 people)

*Includes City Grill House Salad or City Grill Ranch Salad
Assorted Breads and Rolls with butter.
Fresh Brewed Coffee, Herbal Tea and Milk*

Sliced Roast Sirloin of Beef

Served with a Natural Gravy

Baked Lemon Rosemary Quarter Chicken

Cod Au Gratin

*Chef's Pasta Salad
Fresh Fruit Salad*

*Garlic Smashed Potatoes
Rice Pilaf*

*Broccoli with Tarragon Butter
Honey Glazed Carrots*

Dessert Buffet

Assortment of House Made Cookies and Bars

\$18.75 per person

All salads are served at your table

All guests will be escorted to the Buffet

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CITY GRILL

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Reception Bar and Beverage Service

City Grill offers a variety of beverages and services from Full-Service Bars to Beer and Wine Stations.

\$200.00 minimum charge on all Host or Cash Bars

*Bartender Charge - \$20.00 per hour
Bartender Charges include two hours set-up at \$20.00 per hour
One Bartender for each 75 persons.*

Beverage Prices

*Rail Brands \$4.00
Old Fashioned, Manhattan and Martini \$6.50
Call Brands \$5.00
Premium Brands \$6.00
Cordials \$5.00
Domestic Beer \$3.50
Imported Beer \$4.00
House Wine By The Glass \$5.00
Premium Bottled Water \$3.25
Bottled Water \$2.25
Soft Drinks \$1.75*

*House Bottled Wines - \$23.00
Half Barrels of Beer – Domestic \$190.00 – Micro Brew and Imports \$275.00*

We have extensive Wine and Champagne Lists available. Please check with the Catering Managers for choices and availability. We can also provide Stations or Special Occasion drinks. Please ask.

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Host Bar Package

*All Host Bar Packages include Bartender & Set-up
Include in pricing listed.*

One Hour - \$9.00 per person • Two Hours - \$11.00 per person • Three Hours - \$12.50 per person

Regular Bar

Whiskey
Vodka
Rum
Triple Sec
Gin
Bourbon
Scotch
Brandy
Tequila
Old Fashioned
Manhattan
Martini
Sours

Premium Bar

In addition to the regular bar

Add \$1.50 per person

Absolute – Stoli – Ketel One
Canadian Club – V.O. - Windsor
Jack Daniels
Captain Morgan
Irish Cream
Amaretto
Malibu Rum
Bacardi Rum
J & B Scotch
Dewars Scotch
Beefeater Gin
Korbel Brandy
Bacardi Limon

Wine

Chardonnay
Merlot
White Zinfandel
Cabernet

Bottled Beer Choice of 3

Michelob Ultra Light
Budweiser and Bud Light
Coors Light
Corona
Heineken
Miller Light and Miller Genuine Draft

Beer

Draft
Bottled N/A

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Ala Cart Items

Beverages

Fresh Brewed Coffee & Herbal Tea \$18.00 Gallon
Herbal Teas \$3.00 Each
Bottled Water \$2.25 Each
Premium Bottled Water \$3.25
Soda \$1.75 Each
Juices \$10.00 Carafe

Sides and Snacks

Breakfast Bakeries \$1.50 Each
Snack Mix \$9.00 Pound
Assorted Mixed Nuts \$22.00 Pound
Mini Pretzels with Honey Mustard Dipping Sauce \$6.00 Pound
Assorted Cookies and Bars \$8.00 Dozen

Ala Carte Desserts

House Made Tiramisu \$5.95
Turtle Cheesecake \$5.95
Strawberry Tower \$5.95
City Grill Brownies, Ice Cream, Hot Fudge, Warm Candied Walnut Sauce \$5.95
Pear Strudel with Cream Anglaise \$5.95
Ice Cream or Sherbet \$2.25 With Topping \$3.00
New York Cheesecake with Strawberry Sauce \$5.25
Orange Tower with Citrus Anglaise \$5.50
Old Fashioned Chocolate Cake with Hot Fudge and Carmel Sauce \$4.75
Crème Bruleé with Raspberries \$5.25
Carrot Cake \$4.50

*Please check with the Catering Sales Department for variety of Appetizers
or Salad Courses that can be added or substituted.*

All menu items subject to 5.5% sales tax & 18% service charge

Rental Items

Flip Chart and Markers \$25.00 per day

Conference Phone and Long Distance Charges \$30.00 per day

Portable LCD Projector \$175.00 per day

Ceiling mounted LCD complete with screen \$225.00 per day

Overhead Projector \$30.00 per day

Slide Projector \$30.00 per day

Table Top Screen \$15.00 per day

TV or VCR \$50.00 per day

Easels \$15.00 per day

Laser Pointer \$15.00 per day

High Speed Internet \$75.00 minimum

Podium/Microphone \$12.00 per day

Wireless Lavalier Microphone \$20.00 per day

Dance Floor \$350.00