

CITY GRILL

AN AMERICAN BISTRO

Breakfast

Fresh Start Continental

Fresh Orange Juice
Fresh Seasonal Market Fruits and Berries with Yogurt Dip
New York Style Bagels with Plain and Flavored Cream Cheese
Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas
\$7.95 per person

Breakfast Buffets

(Minimum 30 people)

Grant Street Breakfast

Fresh Orange 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
\$12 per person

The City Grill Premier

Fresh Orange and Cranberry Juices
Fresh Morning Bakeries served with Fruit Preserves and Butter
Assorted Breads
Fresh Seasonal Market Fruits and Berries
Apple Wood Smoked Bacon and Sausage
Crispy Home Fried Potatoes
Chef Attended Omelet Station
Red and Green Peppers - Sliced Mushrooms
Diced Onions
Cheddar Cheese- Diced Ham
Tomatoes
\$13.50

Fresh Orange 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
\$12 per person

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Plated Breakfasts

Includes Fresh Orange Juice, Fresh Brewed Coffee, Herbal Tea, Milk, Basket of Breakfast Bakeries, Fruit Preserves, Butter, and 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 and Breakfast Potatoes*
\$12.50

Breakfast Enhancements

French toast or Buttermilk pancakes with warm syrup \$2 per person

Fluffy egg, ham or sausage and cheese croissant sandwich \$3.95 each

Fluffy egg, ham or sausage and cheese English muffin sandwich \$3.95 each

Fruit yogurts \$2.50 each

Fluffy scrambled eggs \$3.25 per person

Fluffy egg scramble with sautéed peppers, onion, tomatoes, ham and cheddar cheese \$3.95 per person

Hollandaise Sauce and Breakfast Potatoes
\$12.50

French Quarter

*Fluffy Egg Croissant Sandwich, House Made Breakfast Sausage,
Apple wood Smoked Bacon and Breakfast Potatoes*
\$12.50

Breakfast Enhancements

Granola bars \$1 each

Assorted cold cereals and milk \$1.50 per person

Biscuits and sausage gravy \$2.75 per person

Refreshment Packages

We have you covered for the Entire Day! Take the guesswork 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 and Cranberry Juices

Mid-Morning

Granola Bars, 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 and Bottled Water, Fresh Baked Cookies and Bags of Assorted Dry Snacks

\$20 per person

Washington Package

Extra Touches

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

Pre-Meeting

Chilled Fresh Orange and Cranberry Juices, Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Fresh Sliced Assorted Fruit Display with Yogurt Dip, Fluffy Egg Croissant Sandwiches, Assorted Bakeries, Bagels with Flavored Cream Cheese and Assorted preserves

Mid-Morning

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Assorted Soft Drinks and Bottled Water, Fresh Fruit and Granola bars

Mid-Afternoon

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Assorted Soft Drinks and Bottled Water, Crunchy Snacks, and Health Bars

\$24 per person

Healthy Fresh Start

Mid-Afternoon

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Assorted Soft Drinks and Bottled Water, Fresh Baked Cookies and Bags of Assorted Dry Snacks

\$20 per person

Washington Package

Extra Touches

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

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Fresh Orange, Apple and Cranberry Juices, Whole Wheat Bagels with Plain and Flavored Cream Cheese, Granola, Fresh Seasonal Assorted Fruit Display with Yogurt Dip

(Can Substitute this for the pre meetings on the Board Room package for an additional \$2)

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Breaks and Snacks

Morning Break

Assortment of Pastries and Muffins
Sliced Seasonal Fruit
Regular and Decaffeinated Coffee
Two Assorted Juices
\$7.50 per person

Afternoon Break

Gourmet Cookies
Snack Mix
Sliced Seasonal Fruit
Regular and Decaffeinated Coffee
Ice Tea and Soft Drinks
\$7.50 per person

Breads, Pastries, and Fruit

Sliced Fruit
\$1.30 per person

Assorted Pastries
\$17 per dozen

Assorted Gourmet Cookies
\$15 per dozen

Cinnamon Rolls
\$15 per dozen

Seasonal Dessert Breads
Market Cost

Assorted Donuts
\$18 per dozen

Assorted Muffins
\$24 per dozen

Side and Snacks

Snack Mix \$9 per pound
Assorted Mixed Nuts \$22 per pound
Mini Pretzels \$7 per pound
Assorted Cookies and Bars \$15 a dozen

Beverages

Sliced Seasonal Fruit
Regular and Decaffeinated Coffee
Ice Tea and Soft Drinks
\$7.50 per person

Breads, Pastries, and Fruit

Sliced Fruit
\$1.30 per person

Assorted Pastries
\$17 per dozen

Assorted Gourmet Cookies
\$15 per dozen

Fresh Brewed Coffee & Herbal Tea \$18 Gallon
Herbal Teas \$3 Each
Bottled Water \$2.25 Each
Premium Bottled Water \$3.25
Soda \$1.75 Each
Juices \$10 Carafe

CITY GRILL

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Luncheon Entrees

Salads and Cold Plates

Includes Warm Rolls and Butter, Fresh Brewed Coffee, Herbal Tea and Milk

Oriental Chicken salad

Crisp spring mix with mandarin oranges, diced red pepper, water chestnuts, toasted almonds and a flavorful sesame vinaigrette topped with grilled or sesame chicken

\$13

Classic Caesar Salad

Tossed crisp romaine lettuce, croutons and chef's Caesar dressing; topped with fresh parmesan cheese and choice of:

Grilled Chicken
\$13

Grilled Salmon
\$15

Grilled Shrimp
\$17

City Grill Chop Salad

Chopped romaine, fresh baby greens, diced tomato, pasta, diced onion, diced Nueske's bacon, and grilled chicken tossed with a maple mustard vinaigrette and topped with crumbled blue cheese

\$13

Certified Angus Beef Flat Iron Steak Chopped Salad

Finely chopped julienne iceberg lettuce tossed with a champagne thyme vinaigrette and topped with grilled Certified Angus flat iron steak, crumbled blue cheese, chopped tomatoes and chopped roasted pancetta

\$16

Carmen Miranda Fruit Salad

Your choice of honey mustard chicken salad, traditional chicken salad, tuna salad, or seafood salad surrounded by a mélange of fanned fruit, and candied pecans

\$12

~~Classic Caesar Salad~~

Tossed crisp romaine lettuce, croutons and chef's Caesar dressing; topped with fresh parmesan cheese and choice of:

Grilled Chicken
\$13

Grilled Salmon
\$15

Grilled Shrimp
\$17

City Grill Chop Salad

Chopped romaine, fresh baby greens, diced tomato, pasta, diced onion, diced Nueske's bacon,

CITY GRILL

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Hot Luncheon Entrees

Served with Warm Rolls and Butter, City Grill House Salad, Fresh Seasonal Vegetables, and Chef's Choice Starch, Fresh Brewed Coffee, Herbal Teas or Milk

Certified Angus Beef Flat Iron Steak 3 Way

With choice of either grilled with a red wine mushroom reduction, multicolored peppercorn crusted with boursin cream sauce or blackened with crawfish etouffee \$15

Petite Filet

6oz filet marinated in fresh herbs and red wine cooked to perfection \$21

Honey mustard crusted boneless pork loin

Finished with a maple herbed jus de veau \$14

Chicken Forestiere

*Grilled chicken breast topped with a mushroom, bacon, and shallot reduction \$12.50
substitute pork loin \$14*

Chicken Marsala

Served with sautéed fettuccini, baby spinach, finished with a flavorful Marsala cream sauce \$12.50

Chicken Florentine Lasagna

Seasoned chicken breast layered with Alfredo sauce, sautéed spinach, portabella mushrooms and lasagna sheets finished with fresh marinara sauce \$12.50

Sweet Seared Grouper

Finished with a raspberry balsamic reduction \$17.50

Herbed Cod

Finished with beurre blanc \$13

Shrimp 3 Way

Your choice of scampi style, grilled with chardonnay butter sauce or tempura battered with a red chili vinaigrette \$16

Eggplant Parmesan

Panko and Parmesan Encrusted seasoned eggplant topped with our house made marinara sauce and Italian cheese mixture baked until golden brown \$11

Chicken Forestiere

*Grilled chicken breast topped with a mushroom, bacon, and shallot reduction \$12.50
substitute pork loin \$14*

Chicken Marsala

Served with sautéed fettuccini, baby spinach, finished with a flavorful Marsala cream sauce \$12.50

Chicken Florentine Lasagna

Marinated Portabella Timbale

Stacked Portabella Mushroom with sautéed spinach, sundried tomatoes and fresh mozzarella cheese placed atop fettuccini pasta and drizzled with basil pesto \$11

Add Chicken \$12.50

Add Shrimp \$16

Luncheon Sandwich Entrees

All sandwiches served with choice of house made chips or fresh fruit

Open-Faced Melt Sandwich

Choice of our house made tuna, chicken, or crab salad topped with tomato and Swiss cheese, baked on an English muffin until bubbly. \$9

Classic Reuben

Fresh shaved corned beef, sauerkraut, Swiss cheese, and 1000 island dressing on Grilled marble rye \$9

Or try it with shaved turkey as a Rachel \$9

Spinach and Artichoke Chicken Panini

Grilled chicken breast topped with tomatoes and a spinach and artichoke mixture nestled between provolone cheese and grilled Panini bread \$9

California Cheese Steak Panini

Thinly sliced prime rib covered with sautéed mushrooms, peppers and Swiss cheese on grilled Panini bread served with a whiskey Dijon sauce \$11

Turkey Club Sandwich

Mesquite smoked turkey, Nueske's bacon, lettuce, tomato and Mayo on a lightly grilled sun-dried tomato and herb focaccia \$10

Italian Portobello Wrap

Grilled marinated portabella mushrooms sautéed with spinach, sun-dried tomatoes, roasted red peppers and fresh mozzarella wrapped in a garlic and herb flour tortilla served with a garlic and chive aioli \$11 add grilled flat iron steak \$16

Chef Salad Wrap

Garlic and herb flour tortilla shell filled with julienne ham, turkey, baby lettuce, diced cucumbers, hard boiled egg, julienne cheddar and julienne Swiss cheese tossed with a pesto ranch dressing \$11

Spinach and Artichoke Chicken Panini

Grilled chicken breast topped with tomatoes and a spinach and artichoke mixture nestled between provolone cheese and grilled Panini bread \$9

California Cheese Steak Panini

Thinly sliced prime rib covered with sautéed mushrooms, peppers and Swiss cheese on grilled Panini bread served with a whiskey Dijon sauce \$11

CITY GRILL

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Hot Luncheon Buffet

(Minimum 30 people)

Buffet served with warm rolls with butter, salad bar which includes two dressings, assorted toppings, fresh fruit salad and pasta salad; chef's choice fresh vegetable and starch, fresh brewed coffee, herbal tea and milk

Hot Luncheon Entrée Options

Select Two:

Chicken Cordon Bleu	Sliced Roast Sirloin of Beef	Herb Encrusted Cod
Chicken or Pork Forestiere	Beef Tips	Pecan Encrusted Tilapia
Chicken Marsala	Pot Roast	Beef or Chicken Stir-Fry
	Maple Glazed Pork Loin	Lasagna

\$12.95 per person

New York Deli Buffet

(Minimum 30 people)

Fresh fruit tray
Chef's selection of two deli salads
Sliced ham, turkey, roast beef, lettuce, tomato, onion, and pickles
Cheddar, American and Swiss cheese
Mayonnaise, Mustard, Honey mustard, and horseradish
Assorted breads
Home made potato chips
\$9.75 per person

City Grill Deli Buffet

(Minimum 30 people)

<u>Luncheon Soup & Sandwich Buffet</u>	<u>Luncheon Soup and Salad Buffet</u>
Two Chef's selected Soups	Two Chef's selected soups
Sliced Smoked Turkey, Ham and Roast Beef	Two Chef's selected deli salads
Cheddar and Swiss cheese	Fresh fruit tray
Maple Glazed Pork Loin	Spring mix with and array of accriements
	Lasagna

\$12.95 per person

New York Deli Buffet

(Minimum 30 people)

Fresh fruit tray
Chef's selection of two deli salads
Lettuce, Tomato, Onions and Pickles
Pasta Salad
Assorted Breads
Fresh Brewed Coffee, Tea and Milk

Assorted breads and rolls

\$11.75 per person

\$9.75 per person

CITY GRILL

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Hors d'oeuvres

(Each Menu Item priced per 25 pieces)

Bacon wrapped water chestnuts \$37

Bacon Wrapped Scallops \$50

Cocktail Shrimp \$50

Coconut Chicken \$37

Coconut Shrimp \$50

Assorted Stuffed Mushroom caps \$37

Bruschetta \$30

Mini Crab Cakes \$55

Assorted Canapés \$37

Mixed Oriental Appetizers \$37

Cocktail Crab Claws \$62.50

Caribbean Chicken \$37

Caribbean Shrimp \$50

Chicken quesadillas \$37

Meatballs BBQ, Italian, or Swedish \$37

Salami Coronets with Herb Cream Cheese and Olive \$35

Deviled Eggs \$35

Brie Cheese, Apple, Walnut Crostini \$37

Mini Beef Wellingtons \$55

Bruschetta \$30

Mini Crab Cakes \$55

Assorted Canapés \$37

Mixed Oriental Appetizers \$37

Cocktail Crab Claws \$62.50

Beef Carpaccio \$50

*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 display serves approximately 50 people)

Smoked Salmon Display

Whole smoked salmon with capers, minced red onion, chopped egg, dill cream and assorted crackers
\$150

Anti Pasto Display

Sliced mozzarella cheese, prosciutto ham, Genoa salami, Capicola ham, marinated mushrooms, cherry tomatoes, artichoke hearts, kalamata olives, pepperoncini, and fresh basil with balsamic reduction and toasted crostini
\$150

Vegetable Crudités

Seasonal vegetables with your choice of blue cheese, ranch, southwest ranch or dill dressing
\$65

Fresh Fruit Display

Seasonal fresh fruit with Devonshire fruit dip
\$65

Domestic Cheese and Sausage Display

An array of fine cheeses accompanied with sliced Genoa salami and assorted crackers
\$95

Artichoke Dip

Served with toasted crostini
\$65

Bruschetta Display

Served with kalamata olive tapenade, balsamic spring greens and focaccia chips
\$125

From “The Butcher Block”

Honey Glazed Nueske’s Baked Ham serves 40/50 people \$125

Roasted Turkey Breast serves 30/50 people \$150

Round Certified of Angus Beef serves 75/100 people \$225

seasonal vegetables with your choice of blue cheese, ranch, southwest ranch or any dressing
\$65

Fresh Fruit Display

Seasonal fresh fruit with Devonshire fruit dip
\$65

Domestic Cheese and Sausage Display

An array of fine cheeses accompanied with sliced Genoa salami and assorted crackers
\$95

Whole Grilled Certified Angus Tenderloin of Beef serves 15/20 people \$250

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

All “Butcher Block” selections require a Culinary Attendant - \$95

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Hors d'oeuvres Packages

Package 1: Choose *two* hot hors d'oeuvres and *two* cold hors d'oeuvres from the selections listed
\$14 per person/ per hour

Package 2: Choose *three* hot hors d'oeuvres and *three* cold hors d'oeuvres from the selections listed
\$18.50 per person/ per hour

Hors d'oeuvres Selections:

Hot:

- Chicken quesadillas
- Assorted mushroom c
- Coconut chicken
- Caribbean chicken
- Mini crab cakes
- Bacon wrapped chest
- Mixed oriental appet
- Mini quiche
- Pasta station
- Stir-fry station

Cold:

- *Vegetable display*
- *Cheese display*
- *Fruit display*
- *Anti pasta display*
- *Pasta salad display*
- *Ham and honey mustard roll ups*
- *Artichoke dip with assorted crackers*
- *Assorted Canapés*
- *Bruschetta*

Package 3: Choose *four* hot hors d'oeuvres and *five* cold hors d'oeuvres from the selections listed & Specialty hors d'oeuvres
\$27 per person/ per hour

Specialty Hors d'oeuvres

Hot:

- Bacon wrapped scall
- Coconut shrimp
- Caribbean shrimp
- Warm shrimp dip wi
assorted crackers
- Chicken quesadillas
- Assorted mushroom c
- Coconut chicken
- Caribbean chicken
- Mini crab cakes
- Bacon wrapped chest
- Mixed oriental appet
- Mini quiche
- Chef Carved beef ten

Cold:

- Smoked Salmon display
- Cocktail shrimp
- Cocktail crab claws
- Jumbo lump mini crab
cakes
- *Vegetable display*
- *Cheese display*
- *Fruit display*
- *Anti pasta display*
- *Pasta salad display*
- *Ham and honey mustard roll ups*
- *Artichoke dip with assorted crackers*
- *Assorted Canapés*

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Dinner Plated Entrees

All entrees are served with choice of Caesar salad, house salad or city grill chop salad, rolls and butter, and chef's fresh seasonal starch du jour and vegetable du jour that best accommodates the entrees

Chicken Orleans

Pan seared chicken breast topped with shrimp, artichokes, and sauce béarnaise
\$19.25

Chicken Forestiere

Grilled chicken breast topped with a flavorful mushroom forestiere sauce
\$18.50

Prosciutto Wrapped Chicken Breast a la Florentine

Chicken breast stuffed with sautéed spinach, mushrooms, sun dried tomatoes and garlic wrapped with thinly sliced prosciutto ham and finished with a fresh sage and boursin Mornay sauce
\$20

Chicken Phyllo

Breast of chicken stuffed with a wild rice blend, Phyllo wrapped and finished with a pesto cream sauce
\$19.50

Pan Roasted Duck Breast

Served with quenelles of cranberry citrus relish and finished with honey thyme balsamic pan sauce
\$18.95

*Roasted Garlic and Herb Studded Roasted Prime Rib

Chef cut slow roasted prime rib of beef served with au jus and horseradish sauce
10 oz. - \$21.50 13 oz. - \$27.95

*Beef Flat Iron Steak 3 Way

With choice of: grilled with a red wine mushroom reduction, multicolored peppercorn crusted with boursin cream sauce or blackened with crawfish etouffee
6 oz. - \$18.75 8 oz. - \$21.88

New York Strip

House center cut 12oz strip marinated in fresh herbs and garlic finished with a mushroom bordelaise sauce
\$28

Chicken breast stuffed with sautéed spinach, mushrooms, sun dried tomatoes and garlic wrapped with thinly sliced prosciutto ham and finished with a fresh sage and boursin Mornay sauce
\$20

Chicken Phyllo

Breast of chicken stuffed with a wild rice blend, Phyllo wrapped and finished with a pesto cream sauce
\$19.50

\$28

*Tenderloin Fillet

Served with choice of béarnaise or mushroom sauce
6 oz. - \$26.25 8 oz. - \$32.50

**All beef entrees are prepared Medium*

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Additional Dinner Plated Entrees

Frenched Chairman's Reserve Pork Chop

Finished with "hunter sauce" which is sautéed bacon, shallots, garlic, mushrooms and tomatoes reduced in red and sweet wine reduction

\$19.50

Maple Glazed Pork Tenderloin Towers

Sun-dried cherry sauce

\$21

Norwegian Salmon 3 way

With your choice of herb crusted, grilled or broiled and finished with beurre blanc

\$24

Horseradish Salmon

Horseradish crusted salmon ribboned with a vodka citrus beurre blanc

\$24

Seared Virginia Crab Cakes

Served with a Chardonnay butter sauce

\$26

Sweet Seared Florida Grouper

Finished with a raspberry beurre rouge

\$22.95

Shrimp Four Seasons

Served over capellini noodles and fresh spring vegetables topped with beurre blanc

\$26

Pecan Encrusted Walleye

A boneless filet encrusted in pecans and sautéed finished with citrus relish and beurre blanc

\$25

Hazelnut Encrusted Tilapia

Placed on a citrus cream and garnished with a raspberry balsamic reduction

\$20

All prices subject to change due to market fluctuations.

Horseradish Salmon

Horseradish crusted salmon ribboned with a vodka citrus beurre blanc

\$24

Seared Virginia Crab Cakes

Served with a Chardonnay butter sauce

\$26

Sweet Seared Florida Grouper

Please inquire to accommodate your event needs with menu items, dietary issues, vegetarian entrees and combination packages.

CITY GRILL

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Banquet Dinner Buffet Menu

(Minimum 50 people)

Buffet served with warm rolls with butter, salad bar which includes two dressings, assorted toppings, fresh fruit salad and pasta salad; fresh baked cookies and bars, fresh brewed coffee, tea and milk

The Grand Buffet

*Choose three entrées
and three side dishes*
\$28.95

The Premier Buffet

*Choose two entrées
and two side dishes*
\$23

The City Grill Buffet

*Choose one entrée
and two side dishes*
\$19.50

Buffet Entrée Selections

(Choose from the following, but not limited to)

Chicken or Pork Forestiere
Chicken Florentine
Chicken Marsala
Prosciutto Wrapped Chicken Breast
Rotisserie Style Quartered Chicken
Beef Wellington
Sliced Roast Sirloin of beef
Beef Tenderloin Tips
Honey Mustard crusted pork loin served with an herbed demi
Herb Crusted, Grilled or Broiled Salmon with beurre blanc
Crisp seared Halibut with a citrus butter sauce
Herb Encrusted Cod
Tilapia a la Meuniere

Or Substitute One Entrée Option for a Carving Station:

Prime Rib of Beef
Roast Turkey
Roast Sirloin of Beef
Maple glazed ham

Buffet Side Dish Selections

Sauté Station

Chef's signature Oriental chicken stir-fry
Beef add \$2.00 per person
Shrimp add \$3.00 per person

Pasta station

*With a duet of Alfredo sauce with
accompaniments and tomato basil sauce
with accompaniments*

Chicken or Pork Forestiere
Chicken Florentine
Chicken Marsala
Prosciutto Wrapped Chicken Breast
Rotisserie Style Quartered Chicken
Beef Wellington
Sliced Roast Sirloin of beef
Beef Tenderloin Tips

Honey Mustard crusted pork loin served with an herbed demi
Herb Crusted, Grilled or Broiled Salmon with beurre blanc

Starch

Toasted Almond and raisin wild rice blend
Duchess Potatoes
Garlic Smashed Yukon Golds
Dauphinoise Potatoes
Roasted Baby Reds
Twice Baked Potatoes
Fenne Pasta

Vegetable

Julienne Spring Vegetables
California Medley
Green Beans Almondine
Green Beans with Roasted Red Peppers
Broccoli and Cauliflower Au Gratin
Baby Carrots with Honey and Pecans

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 per 75 persons.*

Beverage Prices

*Rail Brands \$4.25
Old Fashioned, Manhattan and Martini \$6.50
Call Brands \$5.25
Premium Brands \$6.25
Cordials \$5.00
Domestic Beer \$3.50
Imported Beer \$4.50
House Wine By The Glass \$5.00
Premium Bottled Water \$3.25
Bottled Water \$2.25
Soft Drinks \$1.25 per glass or \$2.00 per can*

*House Bottled Wines - \$24.00
Half Barrels of Beer – Domestic \$200.00 – Micro Brew \$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.*

Beverage Prices

*Rail Brands \$4.25
Old Fashioned, Manhattan and Martini \$6.50
Call Brands \$5.25
Premium Brands \$6.25
Cordials \$5.00
Domestic Beer \$3.50
Imported Beer \$4.50
House Wine By The Glass \$5.00*

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Host Bar Package

All Host Bar Packages include Bartender & Set-up

First Hour - \$10.00 per person

Second Hour - \$8.00 per person

Third Hour - \$8.00 per person

Fourth Hour - \$7.00 per person

Regular Bar

Whiskey

Vodka

Rum

Triple Sec

Gin

Bourbon

Scotch

Brandy

Amaretto

Tequila

Old Fashioned

Manhattan

Martini

Sours

Wine

Chardonnay

Merlot

White Zinfandel

Cabernet

Reisling

Pinot Grigio

Beer

Domestic Draft

Bottled N/A

Triple Sec

Gin

Bourbon

Scotch

Brandy

Amaretto

Tequila

Old Fashioned

Manhattan

Premium Bar

In addition to the regular bar Add 1.50 per person

Absolute- Grey Goose

Seagram 7- Windsor- Kessler

Jack Daniels

Captain Morgan

Irish Cream

Tanqueray

Malibu Rum

Bacardi Rum

Jose Quervo

Johnny Walker Red

Beefeater Gin

Korbel Brandy

Bacardi Limon

Southern Comfort

Bottled Beer Choice of 3

Michelob Ultra Light

Budweiser - Bud Light

Miller Lite - Miller Genuine Draft - Miller

64

Coors Light

Corona

Heineken

Bottled N/A

Absolute- Grey Goose

Seagram 7- Windsor- Kessler

Jack Daniels

Captain Morgan

Irish Cream

Tanqueray

Malibu Rum

Bacardi Rum

Jose Quervo

Rental Items

Conference Phone and Long Distance Charges ~ \$5 per day

Portable LCD Projector ~ \$75 per day

Ceiling Mounted LCD complete with screen ~ \$75 per day

Overhead Projector ~ \$30 per day

Slide Projector ~ \$30 per day

Slide Advancer ~ \$15 per day

Laser Pointer ~ \$15 per day

Table Top Screen ~ \$50 per day

TV or VCR ~ \$50 per day

Flip Chart and Markers ~ \$20 per day

Easels ~ \$5 per day

High Speed Internet ~ Complimentary

Podium/Microphone ~ \$15 per day

Wireless Lavalier Microphone ~ \$20 per day

Dance Floor ~ \$475 per day

Overhead Projector ~ \$30 per day

Slide Advancer ~ \$15 per day

Laser Pointer ~ \$15 per day

Table Top Screen ~ \$50 per day

TV or VCR ~ \$50 per day