

Experience Eurest.

Eurest Dining Services Welcomes You to Gateway Center

As the exclusive caterer for Gateway Center, Eurest Dining is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. The following pages are only *suggested* menus. Our chef, Michael Smith is a graduate of APICIUS Culinary School; Florence, Italy. He is available to create endless appetizing options to meet any budget or special request.

Please allow Eurest Dining to customize a menu to meet your group's individual needs. Our motto is "*from good to great!*" Let us make your event *great!*

Janel Ransdell
General Manager
Eurest Dining Services

General Policy Information

EXCLUSIVE CATERING SERVICES

All food and beverage services at Gateway Center are provided exclusively by Eurest Dining Services; therefore, we cannot allow any outside food or beverages (including all alcoholic and non-alcoholic beverages) to be brought into the facility. Menus for your event should be finalized one month prior to the event. Please note that prices and menus are subject to change at any time.

GUARANTEES

A minimum guarantee of attendance is due 14 days prior to your event. Guarantees cannot be lowered after this date, but may be increased up to 4 business days prior to your event through a Eurest Dining representative only. Should attendance become higher than the guarantee, you will be charged for the actual event attendance. Eurest Dining Services will not be responsible for issues directly related to delayed contractual time schedules.

SERVICE CHARGE AND TAXES

A 19% service charge will be added to all food and beverage items including consumption on host bar or beverage service. An 8.85% sales tax will be charged in addition, unless an a State Tax Exemption letter is presented prior to the event.

BILLING

Eurest Dining accepts corporate checks, cash, money orders, cashier's checks and credit cards; however, due to corporate policies we cannot accept personal checks. Unless other contractual arrangements have been made, Eurest Dining Services requires 100% pre-payment prior to the event. Pricing is subject to change.

KITCHEN FACILITIES

The kitchen facilities can be available to food shows and select trade shows for preparation, if contractual arrangements have been made prior to the event. All contractual requirements and specifications, as well as health department policies, must be adhered to at all times. A written Eurest Dining contract is required 45 days in advance of the event.

OVERSET POLICY

It is our policy to provide a 5% overset, not to exceed 25 additional place settings, for any event held at the Gateway Center. If extra tables and place settings are requested above the 5%, Eurest would charge a fee of \$25.00 per table.

TABLE LINENS

Table linens are dressed appropriately for full meal functions, with standard linens and napkins. Additional colors and selections are available at an additional fee. Tables used for boxed lunches and meeting tables do not normally receive linens, but they can be ordered in advance for \$5.00 each.

CHILDREN PRICING

Children ages 3-10 are welcome to have the adult meal at a 50% discount. Special kid's meals and pricing for served dinners are available upon request, but they must be ordered in advance.

BREAKFAST BREAK SELECTIONS

CONTINENTAL I

Sliced Fresh Fruit and Berries
Bagels
Fruit Preserves, Butter and Cream Cheese
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas

CONTINENTAL II

Sliced Fresh Fruit and Berries
Assorted Muffins, Bagels, Danish and Doughnuts
Fruit Preserves, Butter and Cream Cheese
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas

CONTINENTAL III

Sliced Fresh Fruit and Berries
Assorted Muffins, Bagels and Danish
Assorted Yogurts with Granola and Assorted Cereals with Milk
Fruit Preserves, Butter and Cream Cheese
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

BREAKFAST BUFFET SELECTIONS

Eye Opener Buffet

Display of Fresh Fruit and Berries
Assorted Muffins with Butter
Fresh Scrambled Eggs with Cheese
Crisp Bacon
Homemade Buttermilk Biscuits
Country Sausage Gravy
Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Rise 'N Shine Buffet

Display of Fresh Fruits and Berries
Assorted Muffins and Bagels
Fruit Preserves, Butter and Flavored Cream Cheese
Fresh Scrambled Eggs with Cheese
Country Style Potatoes
Crisp Bacon and Sausage Patty
Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Grand Breakfast Buffet

Display of Fresh Fruits and Berries
Assorted Muffins and Bagels
Fruit Preserves, Butter and Flavored Cream Cheeses
Fresh Scrambled Eggs with Cheese
Country Style Potatoes
Crisp Bacon and Sausage Patty
French Toast with Vermont Maple Syrup
Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

PLATED BREAKFAST SELECTIONS

All Entrees Are Served With Freshly Brewed Coffee, Orange Juice and Water

Early Riser

Fresh Scrambled Eggs with Cheese
You're Choice of Crisp Bacon or Link Sausage
Breakfast Potatoes

Denver Scramble

Denver Style Scrambled Eggs
French Toast with Fresh Berry Compote
Bacon or Sausage

Farmer's Breakfast

Country Fried Steak
Smothered in Homemade Gravy
American Fried Potatoes

Breakfast Strata

Egg Casserole with your Choice of Meat
and Vegetables
American Fried Potatoes

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

A LA CARTE REFRESHMENTS AND SNACKS

Beverages

Fresh Brewed Coffee and Tea
Lemonade
Fruit Punch
Soft Drinks
Bottled Water
Bottled Juice

Bakery Goods

Large Muffins
Breakfast Bread Slices
Bagels with Cream Cheese
Danish
Doughnuts
Cookies
Brownies
Blondie's

Chef's Trays and Displays

Fresh Fruit Display
Imported And Domestic Cheeses
Fresh Sliced Fruit, Cheese and Crackers
Vegetable Crudités with Chef's Dipping Sauce
Roasted And Grilled Vegetables with Chef's Dipping Sauce
Chef's Assorted Pastry Table

Snacks

Assorted King Size Candy Bars
Tri-Colored Tortilla Chips and Homemade Salsa
Chips And French Onion Dip
Mixed Nuts
Snack Mix
Mixed Dried Fruit Medley
Cashews
Peanuts

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

GOURMET BOX LUNCHESES

All Lunches Come With Chips, Fruit Cup or Small Garden Salad
And Chef's Choice Dessert

Choice of Breads and Wraps

All Specialty Box Lunches Are Available At A Per Person Cost

Turkey & Swiss Wrap

Smoked Turkey Breast, Swiss Cheese, Fresh Mixed Greens, Sliced Tomato,
in a Flour Tortilla

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Shaved Parmesan Cheese, and Classic Caesar
Dressing

Veggie Explosion

Wood-Fired Grilled Vegetable of Red Peppers, Portobello Mushroom, Green and Golden
Zucchini and Plum Tomatoes Drizzled With Basil Aioli and Cracked Pepper

Bavarian Blast

Virginia-Style Cured Ham with Smoked Gouda Cheese Painted With Barbecue-Mustard
Dressing and Lettuce and Tomato

Chicken Salad

All White Meat Chicken Salad with Celery, Red Onion, Tarragon and Mayonnaise

California Grill

Mesquite Grilled Chicken Breast with California Avocado, Plum Tomato
And Red Leaf Lettuce

All American

Top Round of Beef with Sautéed Vidalia Onion, Horseradish Cream, Oak Leaf Lettuce
and Ripe Tomato

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

”Over The Top”

LUNCH BUFFET SELECTIONS

All Buffets Are Served with Freshly Brewed Coffee, Iced Tea, And Water

Carved Buffet

Your Choice Tossed Italian Garden Salad or Caesar Salad
Your Choice of Carved Top Round of Beef, Pork Loin, or Turkey Breast
Sautéed or Grilled Chicken Breast with Choice of Sauce
Your Choice of Vegetable
Your Choice of Starch
Assorted Cheesecakes with Berry Garnish
Rolls and Butter

The Wrap Buffet

Red Bliss Potato Salad
Fresh Fruit Salad and Garden Fresh Salad
A Selection of Three Wraps
Choices Include
Ham, Beef, Turkey, Chicken, and Vegetable Wraps
Assortment of Fresh Baked Cookies and Brownies for Dessert

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Classic Affairs”

LUNCH BUFFET SELECTIONS

All Buffets Are Served With Freshly Brewed Coffee, Iced Tea, And Water

New York Deli Buffet

Served With Fresh Garden Salad, Pasta Salad, and Potato Salad
Thinly Sliced Roast Beef, Turkey Breast and Ham
Assorted Sliced Cheeses, Tomatoes, Onions, Lettuce,
Pickles, Mustard, Mayonnaise and Assorted Breads
Assortment of Fresh Baked Cookies and Brownies for Dessert

Italian Buffet

Your Choice Tossed Italian Garden Salad or Caesar Salad
Homemade Italian Meat Lasagna with Red Sauce and Melted Cheeses

Chicken Parmesan
Tossed Shells with Fresh Herb Sauce
Chef’s Choice Vegetables
Fresh Garlic Bread Sticks
Assorted Miniature Desserts

St. Louis Style BBQ Buffet

Red Bliss Potato Salad, Coleslaw
Pulled Pork BBQ
BBQ Chicken
BBQ Baked Beans
Corn on the Cob
Buns and Rolls
Freshly Made Bread Pudding with Cinnamon Vanilla Cream

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Simply Stated”

LUNCH BUFFET SELECTIONS

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and And Water

Heartland Buffet

Mixed Garden Greens with Your Choice of Two Dressings
Baked Herbed Chicken or Fried Chicken (Assorted Pieces)
Smothered Pork Chops
Choice of Vegetables
Choice of Starch
Fresh Baked Rolls and Butter
Assortment of Fresh Baked Cookies and Brownies for Dessert

Northern Exposure

Mixed Garden Greens with Your Choice of Two Dressings
Sliced Turkey Breast with Turkey Gravy
Sliced Roast Beef with a Rich Brown Gravy
Choice of Starch
Choice of Vegetable
Fresh Baked Rolls and Butter
Assortment of Fresh Baked Cookies and Brownies for Dessert

Mexican Fiesta Buffet

A Market Salad with Your Choice of Two Dressings,
Black Bean Salad
Fajita-Taco Bar
Southwest Seasoned Beef and Chicken, Refried Beans,
Cheddar and Monterey Jack Blended Cheeses, Shredded Lettuce,
Diced Tomatoes, Onions, Salsa, and Guacamole
Spanish Rice
Jalapeno Muffins or Cornbread with Honey Butter
Cinnamon Crisp Tortilla for Dessert

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Over The Top”

PLATED LUNCH SELECTIONS

All Entrées are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate
Chef's Choice of Dessert, Warm Rolls and Butter
Freshly Brewed Coffee, Tea, and Water

Shrimp Scampi over Angel Hair Pasta And Roasted Vegetable

Chicken with Gruyere Mushroom Sauce
Served With Your Choice of Starch
And Choice of Vegetable

Beef Bourguignon over Egg Noodles
And Roasted Seasonal Vegetables

**Grilled Center Cut Loin of Pork
with Apple Mango Chutney**
Served With Your Choice of Starch
And Choice of Vegetable

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Classic Affair”

PLATED LUNCH SELECTIONS

All Entrées Are Served With Your Choice Of A Mixed Green Salad, Spinach Salad Or Caesar Salad, And Your Choice Of Two Dressings When Appropriate
Chef’s Choice of Dessert, Warm Rolls and Butter
Freshly Brewed Coffee, Tea, and Water

Baked Cod with Lemon Dill Butter

Served With Your Choice of Starch
And Choice of Vegetable

Cheese Tortellini with Peas and Ham

Served with Cream Sauce
And Choice of Vegetable

Baked Balsamic Bruschetta Chicken Breast

Served With Your Choice of Starch
And Choice of Vegetable

Boneless Pork Loin Chop Stuffed With Sage Dressing

Served With Your Choice of Starch
And Choice of Vegetable

Slow Roasted Beef Brisket with Bourbon Brown Sauce

Served With Your Choice of Starch
And Choice of Vegetable

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Simply Stated”

PLATED LUNCH SELECTIONS

All Entrées Are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate
Chef’s Choice of Dessert, Warm Rolls and Butter
Freshly Brewed Coffee, Tea, and Water

Panko Parmesan Breaded Chicken Breast

Served Over Pasta Shells Alfredo
And Choice of Vegetable

Chicken Ala Reine Served In A Puff Pastry Bouché

And Choice of Vegetable

Pork Chop with Apple Chutney

Served With Your Choice of Starch
And Choice of Vegetable

Meatloaf with Tomato Ragu

Served With Your Choice of Starch
And Choice of Vegetable

Sliced Roast Beef with A Rich Brown Sauce

Served With Your Choice of Starch
And Choice of Vegetable

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

HORS D'OEUVRE SELECTIONS

Cold Hors d' Oeuvres

(Pricing Per 50 Pieces)

Fruit-Cheese-Vegetables and Crackers
Tuscan Bruschetta with Roma Tomatoes, Garlic and Fresh Basil
Skewered Olive, Smoked Provolone and Salami
Gorgonzola Grapes
Silver Dollar Sandwiches of Honey Ham and Roasted Turkey Breast
Savory Cheesecake With Crackers (Blue Cheese-Crab-Jalapeno)
Vegetable Puff Pizza
Coronets of Salami
Salmon Wrapped Asparagus
Shrimp Cocktail
Smoked Mussels

Hot Hors d' Oeuvres

(Pricing Per 100 Pieces)

Asian Pot Stickers with Gingered Soy Glaze
German Sausage Wrapped In A Puff Pastry
Sesame Chicken Satay with Peanut Sauce
Mini Assorted Quiche
Spanakopita
Grilled Chicken Quesadillas
Vegetable Eggs Rolls With A Sweet and Sour Sauce
Fried Ravioli
Meatballs (Swedish-BBQ-Marinara)
Stuffed Mushrooms (Crab-Sausage-Cheese)
Breaded Chicken Tenders with Chef's Sauces
Chicken Wings (Buffalo-Garlic-Asian-Ranch-BBQ)
Bacon Wrapped Shrimp
Mini Taco's

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

BUTLER PASSED WEDDING RECEPTION HORS D' OEUVRES

These items are offered for Wedding Receptions only
and will replace the Chef's Choice Dessert
on all Buffets and Plated Dinners

Eurest Dining will tray passed the item you choose for ½ hour.

(Choice of One)

Tuscan Bruschetta with Roma Tomatoes, Garlic and Fresh Basil

Coronets of Salami

Skewered Olive, Smoked Provolone and Salami

Toasted Ravioli with Marinara

Mini Assorted Quiche

German Sausage Wrapped in Puff Pastry

SPECIALITY RECEPTION SELECTIONS

Whole Smoked Salmon Display

Garnished with Black Olives, Finely Diced Eggs,
Capers, Lemons, Red Onions and Cucumbers

Triple Treat Dip Display

Spinach Artichoke, Queso, and Crab Dip Served With
An Array of Tri Colored Tortilla Chips, Crostini, and Specialty Crackers

Whole Baked Brie w/ Cherries & Almonds En Croute

Served with Crostinis, Sliced French Baguette,
And Specialty Crackers

Carving Stations

(5 oz. meat per person)

Smoked Turkey Breast
Top Round of Beef
Virginia Baked Ham
Beef Tenderloin
Peppercorn NY Strip
Roasted Loin of Pork
Prime Rib

All Carving Items Are Served With Assorted Rolls (included in above pricing)
And Chef's Choice Appropriate Condiments

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

SPECIALITY RECEPTION SELECTIONS

Action Stations

Pasta Station

Bowtie and Penne Pasta
Served with Red and White Sauces
Fresh Garlic Breadsticks and
Fresh Vegetables

Fajita Station

Southwestern Seasoned Beef and Chicken, Flour Tortillas,
Onions, Peppers, Cheese, Lettuce, Tomato, Salsa
Black Olives, and Sour Cream

Yan Can Cook

Marinated Seasoned Beef or Chicken
With a choice of Asian Vegetables,
Asian Sauce Varieties and Noodles or Rice
Accompanied by Egg Rolls, Pot Stickers and Fortune Cookie

Contact our sales department if you want to request these action stations as a lunch or dinner selection for your group.

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Over The Top”

PLATED DINNER SELECTIONS

All Entrées Are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter
Freshly Brewed Coffee, Iced Tea, And Water

Pan Seared Halibut with Orange Chardonnay Butter

Accompanied With Wild Rice

Stuffed Chicken Breast

Stuffed With Your Choice of Three Below
Spinach, Onion, Bacon and Cream Cheese
Shrimp, Crab, Mushrooms, and Sherry Cream
Broccoli, Cheddar, and Fresh Herbs
Chefs Choice of Starch

Tender Medallions of Pork Tenderloin with Brandied Mushroom Sauce and Chutney

Accompanied With Roasted New Potatoes

Prime Rib with Cabernet Au Jus

Accompanied with Garlic Mashed Potatoes

Beef Wellington Mushrooms Duxelles with Port Demiglace

Accompanied With Garlic Mashed Potatoes

Roasted Portobello with Caramelized Onions, Gorgonzola Cheese And Toasted Walnuts

Accompanied with Grilled Medley of Vegetables, and Garlic Mashed Potatoes

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Classic Affair”

PLATED DINNER SELECTIONS

All Entrées Are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter
Freshly Brewed Coffee, Iced Tea, And Water

Pan Seared Filet Mignon with Port Wine Demiglace

Accompanied With Whipped Baby Red Potatoes

Chicken 6 oz. Breast Parmesan

Accompanied With Angelhair Pasta

Tender Medallions of Beef with a Rich Brandied Mushroom Sauce

Accompanied With Wild Rice Pilaf

Grilled Chicken Breast with Gruyere Mushroom Sauce

Accompanied With Garlic Mashed Potatoes

Sautéed Chicken Breast with White Wine, Capers and Lemon

Accompanied with Fettuccine Pasta

Pan Seared Atlantic Salmon with a Tarragon Cream Sauce

Accompanied With Rice Pilaf

Garlic Pork Medallions with Sherry Mushroom Brown Sauce

Accompanied With Rice Pilaf

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Simply Stated”

PLATED DINNER SELECTIONS

All Entrées Are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter
Freshly Brewed Coffee, Iced Tea, And Water

Baked Cod with Lemon Dill Butter

Accompanied With Rice Pilaf

Sautéed Chicken Breast with Supreme Sauce

Accompanied With Parslied New Potatoes

Smothered Pork Chops

Accompanied With Garlic Mashed Potatoes

Herbed Turkey Breast with Lemon Tarragon Cream Sauce

Accompanied With Garlic Mashed Potatoes

Sliced Roast Beef with Rich Brown Gravy

Accompanied With Garlic Mashed Potatoes

Chicken Cordon Blue with Supreme Sauce

Accompanied With Parslied New Potatoes

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

PLATED COMBINATION DINNER ENTREES

All Entrées Are Served With Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad, and Your Choice of Two Dressings When Appropriate
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter
Freshly Brewed Coffee, Iced Tea, And Water

Salmon with Tarragon Cream Sauce

Medallions of Beef Tenderloin

Topped With A Port Wine Demiglace
Accompanied With Roasted Garlic Mashed Potatoes

Petite Filet Mignon with a Sautéed Chicken Breast

Topped With A Cognac Mustard Demiglace
Accompanied With Your Choice Of
Garlic Mashed Potatoes or Roasted New Potatoes

Pan Seared Chicken Breast and

Grilled Lemon Garlic Shrimp

Topped With a Champagne Cream Sauce
Accompanied With a Rice Pilaf

Pork Medallions with Brandied Demiglace Grilled Chicken with Gruyere Mushroom Sauce

Accompanied With Roasted New Potatoes

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Over The Top”

DINNER BUFFET SELECTIONS

All Buffets Are Served With Freshly Brewed Coffee, Iced Tea, And Water

Mid Rivers Gala

Mixed Garden Greens with Your Choice of Two Dressings
BLT Salad with Honey Mayonnaise Dressing
Grilled Chicken Breast with Choice of Sauce
Carved Rosemary Peppercorned New York Strip
Your Choice of Two Vegetable
Your Choice of One Starch
Fresh Baked Rolls with Sweet Cream Butter
Chef's Dessert Table

Hill Temptations

Classic Caesar Salad
Roma Tomato, Fresh Mozzarella Salad with a Reduced Balsamic Dressing
Capistrano Rubbed (8 Blend Italian Spices) Prime Rib
Au Jus and Horseradish Sauce on Side
Chicken Piccata with Capers and Sun Dried Tomatoes
Your Choice of Two Vegetable
Your Choice of One Starch
Warm Focaccia Bread, Bread Sticks
Chef's Dessert Table

Mediterranean Delight

Mixed Garden Greens with Your Choice of Two Dressings
Roasted Herb Potato Salad with Artichokes, Plum Tomatoes
and Lemon-Olive Oil Dressing
Sautéed Chicken Breast with Choice of Sauce
Grilled Mediterranean Pork Loin Carved Tableside
Served With a Marsala Demiglaze
Your Choice of One Starch
Your Choice of Two Vegetables
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef Dessert Table

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Classic Affair”

DINNER BUFFET SELECTIONS

All Buffets Are Served With Freshly Brewed Coffee, Iced Tea, And Water

American Buffet

Mixed Garden Greens with Your Choice of Two Dressings
Sautéed Chicken Breast with Choice of Sauce
Grilled Midwestern Pork Loin Carved Tableside
Served with Rosemary Sherry Brown Sauce
Your Choice of One Starch
Your Choice of Two Vegetables
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef's Dessert Table

Gateway Buffet

Mixed Garden Greens with Your Choice of Two Dressings
Sautéed Chicken Breast with Choice of Sauce
Roasted Top Round of Beef Carved Tableside
With Natural Au Jus and Horseradish Cream Sauce
Your Choice of One Starch
Your Choice of Two Vegetables
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef's Dessert Table

Great Rivers Buffet

Garden Salad with Your Choice Of Two Dressings
Penne with Artichokes and Sundried Tomatoes Salad
Grilled Chicken Breast with Choice of Sauce
Classic Baked Mostaccioli with Italian Sausage and Cheese
Your Choice of Two Vegetables
Your Choice of One Starch
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef's Dessert Table

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

“Simply Stated”

DINNER BUFFET SELECTIONS

All Buffets Are Served With Freshly Brewed Coffee, Iced Tea, And Water

A Southern Affair

Mixed Garden Greens with Your Choice of Two Dressings
Baked or Fried Chicken (Assorted Pieces)
Smothered Chops with Rich Brown Sauce
Your Choice of One Starch
Your Choice of One Vegetable
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef's Dessert Table

A Taste Of Home

Mixed Garden Greens with Your Choice of Two Dressings
Sliced Turkey Breast with Turkey Gravy
Sliced Roast Beef with a Rich Brown Gravy
Herb Stuffing
Your Choice of One Starch
Your Choice of One Vegetable
Fresh Baked Dinner Rolls with Sweet Cream Butter
Chef's Dessert Table

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

CHOOSE YOUR BUFFET ACCOMPANIMENTS

Sauces

Gruyere Mushroom Sauce
Pesto Cream Sauce
White Wine Herb Cream Sauce
Wild Mushroom Demiglace
Sherry Dill Sauce
Piccata Sauce
Supreme Sauce

Vegetable Selections

Green Bean Almandine
Country Style Green Beans
Roasted Vegetables
(Zucchini, Yellow Squash, Onion, Peppers and Fresh Rosemary)
Honey Glazed Baby Carrots
California Blend
(Broccoli, Cauliflower, and Carrots)
Confetti Corn
Buttered Corn

Starch Selections

Garlic Mashed Potatoes
Traditional Mashed Potatoes
Roasted Baby Red Potatoes
AuGratin Potatoes
Roasted Rosemary Yukon Gold Potatoes
Minnesota Wild Rice
Rice Pilaf
Whipped Sweet Potatoes
Alfredo Pasta

Salad Selections

Mixed Green salad
Caesar Salad
Chicago Style Chop Salad
Tossed Italian Salad

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

HOST BAR PACKAGES

Pricing Is Listed On a Per Person Basis

DRAFT BEER, WINE AND SODA PACKAGE Pricing includes: Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, and Merlot

and Pepsi Brand Fountain Soft Drinks

2 Hours

4 Hours

FULL (HOUSE BRAND) BAR PACKAGE Pricing includes: House Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot and Pepsi Brand Fountain Soft Drinks

2 Hours

4 Hours

FULL (PREMIUM BRAND) BAR PACKAGE Pricing includes: Premium Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot and Pepsi Brand Fountain Soft Drinks

2 Hours

4 Hours

NON-ALCOHOLIC BEVERAGE PACKAGE Pricing includes: Pepsi Brand Fountain Soft Drinks, Assorted Fruit Juices, and Sparkling Water

2 Hours

4 Hours

5 Hours

*Our standard bar service comes with clear plastic ware.
Glassware can be provided at an additional cost.*

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

BAR PRICING ON CONSUMPTION

Pricing Is Listed On A Per Drink Or Per Unit Basis

HOST BAR

Cordials
Premium Brands
House Brands
House Wine
Domestic Draft Beer
Bottled Domestic Beer
Bottled Imported Beers
Fountain Soft Drinks (Pepsi Products)

ALA CARTE HOST BAR OPTIONS

Half Barrel Domestic Beers Per Keg
House Wines \$Per Bottle Pricing Available Upon Request

CASH BAR

Cordials
Premium Brands
House Brands
House Wine
Domestic Draft Beer
Domestic Bottled Beer
Bottled Imported Beers
Fountain Soft Drinks (Pepsi Products)

Specialty Liquors, Beer, Wine and Cordials Are Available

Eurest Dining Will Make Every Effort To Accommodate
Your Special Requests

Labor Charges

All Cash Bars Must Meet A \$100 Per Hour Minimum, Or
Be Subject To A \$20 Per Hour Bartender Fee.

All Consumption Bars Subject To 19% Service Charge and 8.85% Sales Tax

*Our standard bar service comes with clear plastic ware.
Glassware can be provided at an additional cost.*

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

ALCOHOL BEVERAGE SELECTION

House Liquor

Kentucky Tavern Bourbon
Canadian Club Whiskey
Seagram's Seven Whiskey
Gordon's Gin
Svedka Vodka
Lunazul Tequila
Bacardi Rum
Clan MacGregor Scotch

Premium Liquor

Makers Mark Bourbon
Jack Daniels
Crown Royal
Dewar's Scotch
Tanqueray Gin
Beefeaters Gin
Grey Goose Vodka
Cazadores Tequila
Captain Morgan
Malibu Rum

Cordials

Amaretto Di Saronna
Grand Gala
Baileys Irish Cream
Jaegermeister
Kahlua

Wine

Copperidge Merlot
Copperidge White Zinfandel
Copperidge Cabernet Sauvignon
Copperidge Chardonnay

Draft Beer

Budweiser
Bud Light
Miller Lite

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.

ALA CARTE DESSERT MENU

Eurest Dining Invites You to Consider Ordering One Of These Desserts To Enhance Our Plated Lunch Or Dinner Selections

Dark Chocolate Dipped Strawberries

Apple, Peach, Cherry Or Blueberry Cobblers

New York Style Cheesecake with Raspberry Sauce

Bread Pudding with Cinnamon Vanilla Crème Sauce

Crème Brulee Cheesecake

Chocolate Cheesecake

Carrot Cake

German Chocolate Cake

Double Layer Chocolate Cake

Chocolate Mousse In A Wine Glass With Fresh Berries And Cream

Chocolate Mousse In A Shortbread Shell With Berry Garnish

Dutch Apple Pie With Carmel Sauce

All Items are Subject to a 19% Service Charge and 8.85% Sales Tax.