

Music Hall and Majestic Theater

Catering Menus

Continental Breakfast

Basic Continental

Freshly Squeezed Orange Juice, Grapefruit Juice and Tomato Juice
Sliced Fresh Seasonal Fruits and Berries
Assorted Breakfast Pastries to include Bagels,
Muffins, Danish and Fruit Breads
Butter, Jams, Jellies, Cream Cheese and Honey
Freshly Brewed Coffee, Decaffeinated Coffee
A Selection of Hot Teas
\$14.00 per person

Deluxe Continental

Freshly Squeezed Orange Juice, Grapefruit Juice and Tomato Juice
Sliced Fresh Seasonal Fruits and Berries
Assorted Plain and Fruit Yogurts
Cereal bar including Several Varieties of Dry Cereal, Granola, Raisins
Skim and Whole Milk, Bananas and Berries for Cereal
Assorted Breakfast Pastries to include Bagels,
Muffins, Danish and Fruit Breads
Butter, Jams, Jellies, Cream Cheese and Honey
Freshly Brewed Coffee, Decaffeinated Coffee
A Selection of Hot Teas
\$17.00 per person

Continental Upgrades

Ham or Sausage Biscuit	\$3.00 each
Bacon Egg and Cheese Croissant	\$3.25 each
Yogurt Parfait, Fruit and Granola	\$3.75 each
Smoked Salmon Display	\$6.75 per person

Music Hall and Majestic Theater

Catering Menus

Breakfast Buffets

Southern Classic

Fresh Squeezed Orange Juice, Apple Juice and Tomato Juice
Sliced Seasonal Fruits and Berries
Scrambled Eggs
Sausage Links and Hickory Smoked Bacon
Cheese Grits
Buttermilk Biscuits and Sawmill Gravy
Assorted Breakfast Pastries
Butter, Apple Butter, Honey, Jams and Jellies
Freshly Brewed Coffees and a variety of Hot Teas
\$22.00 per person

Deluxe Buffet

Fresh Squeezed Orange Juice, Apple Juice and Tomato Juice
Sliced Seasonal Fruits and Berries
Omelet Station to include:
Eggs, Mushrooms, Peppers, Onions, Diced Tomatoes,
Crisp Bacon, Diced Ham, Fresh Spinach and Salsa
Shredded Cheddar Cheese, Swiss and Feta Cheese
Breakfast Potatoes with Sautéed Onions and Peppers
Country Ham and Sausage
Warm Cinnamon Rolls with Icing
Assorted Breakfast Pastries
Butter, Honey, Jams and Jellies
Freshly Brewed Coffees and a variety of Hot Teas
\$26.00 per person
Station Attendant \$75 for two hours

Buffet Upgrades

Belgian Waffle Station \$6.00 per person
Fresh Fruit Smoothie Station \$4.75 per person
Station attendant \$75.00 for two hours

Music Hall and Majestic Theater

Catering Menus

Plated Breakfast

Frittata

Freshly Squeezed Orange Juice
Spinach, Mushroom, and Cheese Frittata
Grilled Roma Tomato
Herbed Breakfast Potatoes
Fresh Breakfast Pastries placed at each table
Butter, Honey, Jams and Jellies
Freshly Brewed Coffees and Choice of Hot Teas
\$18.00 per person

French Toast

Freshly Squeezed Orange Juice
Fruit and Yogurt Parfait
Sourdough French Toast served with Maple Syrup
Sausage Links and Garnished with Fresh Berries
Fresh Breakfast Pastries placed at each table
Butter, Honey, Jams and Jellies
Freshly Brewed Coffees and choice of Hot Teas
\$20.00 per person

Crab Cake Benedict

Fresh Squeezed Orange Juice
Seasonal Fruit and Berries
Crab Cake Benedict
Crab Cake placed atop an open faced English Muffin
With a Poached Egg and Hollandaise Sauce
Hickory Smoked Bacon
Breakfast Potatoes
Fresh Breakfast Pastries placed on each table
Butter, Honey, Jams and Jellies
Freshly Brewed Coffees and a selection of Hot Teas
\$26.00 per person

Music Hall and Majestic Theater

Catering Menus

Intermissions

Freshly Brewed Coffee, Regular or Decaffeinated	\$42.00 per gallon
Estate Blended Hot Teas	\$38.00 per gallon
Bottled Water	\$3.50 each
Soft Drinks	\$3.00 each
Punch or Lemonade	\$38.00 per gallon
Breakfast Pastries	\$30.00 per dozen
Bagels with Cream Cheeses	\$34.00 per dozen
Cookies or Brownies	\$32.00 per dozen
Apples, Oranges, Pears, and Bananas	\$2.00 per piece
Chips, Pretzels, or Popcorn	\$2.75 per bag
Yogurts or Smoothies	\$2.50 each
Granola Bars, Cereal Bars, or Candy Bars	\$2.25 each
Jumbo Hot Pretzels with Spicy Mustard	\$48.00 per dozen

Gourmet Boxed Lunches

All Boxed Lunches include the following:
Chef's Daily Pasta Salad and Fresh Fruit Salad
Cookie, Bar or Brownie
Bottled Water
\$14.00 per person

Sandwich Options

Grilled Chicken Breast on Jalapeno Cheddar Bread with Guacamole and Tomatoes
Honey Jalapeno Vinaigrette

Shaved Herb Marinated Sirloin topped with Smoked Cheddar on an Onion Roll
Dijonnaise, Lettuce and Tomato

Smoked Turkey Breast, Virginia Baked Ham or Roast Beef on Croissant
Topped with Baby Swiss, Lettuce and Tomato
Mustard and Mayonnaise

Tuna Salad with Basil Marinated Tomatoes Chiffonade
Honey Wheat Bread

Chicken Salad with Roasted Red Pepper and Arugula
Honey Wheat Bread

Grilled Eggplant with Basil Marinated Tomatoes and Smoked Provolone Cheese
Italian Rosemary Bun

Music Hall and Majestic Theater
Catering Menus

Plated Luncheon Suggestions

First Courses

Salads

Boston Bibb Leaves with Freshly Sliced Mushrooms, Hearts of Palm,
Artichoke Hearts & Sun-dried Tomatoes
Splashed with Champagne Vinaigrette

Seasonal Fruit on Watercress
Lightly Dressed with Orange Poppy Seed Vinaigrette

Spinach Leaves with Beet Curls, Sweet Cherry Tomatoes & Iced Red Onions
Drizzled with Hot Bacon Dressing

Baby Greens with Mascarpone Tart & Granny Smith Apple
Tossed in Hazelnut Dressing

Glass Noodle Salad with Julienne of Asian Vegetables
Toasted Sesame Seeds, Fried Wonton Crisps
Sweet Chili Vinaigrette

Sliced Beefsteak Tomatoes, Crumbled Feta Cheese
Crispy Chilled Red Onion Strings
Creamy Balsamic Dressing

Soups

Curry Pumpkin Soup

Black Bean Soup with Sour Cream

Zucchini, Potato, and Parmesan Soup with Seeded Cheddar Cheese Straws

Minneola Tomato Soup with Basil and Crème Fraîche

Music Hall and Majestic Theater

Catering Menus

Entrees

Entrée Salads

Ginger Poached Salmon on Bibb Lettuce
Cucumber, Wonton Crisps & Ponzu Vinaigrette
\$25.00 per person

Asian Noodle Shrimp Salad with Sesame-Soy Vinaigrette
\$25.00 per person

Salad Trio
Chicken Salad, Pasta Salad and Seasonal Fresh Fruit
\$22.00 per person

Entrée Plates

Chicken or Vegetarian Crepes with Lemon Herb Sauce
Surrounded with Grilled Shrimp and Served with Fresh Vegetables
\$24.00 per person

Spinach, Apricot & Pecan Stuffed Chicken Breast
Fresh Seasonal Vegetables and Angel Hair Pasta with Mustard Sauce
\$25.00 per person

Seared Chicken Breast Provencal
Fresh Tomatoes and Mushrooms with Grilled Asparagus
\$22.00 per person

Savory Pecan Short Cake with Sliced Pork Tenderloin
Peach Chutney Butter and Grilled Seasonal Vegetables
\$24.00 per person

Bourbon Grilled Flank Steak with Sticky Sauce
Garlic Smashed Potatoes and Baby Carrots
\$26.00 per person

Pesto Rubbed Roasted Salmon
Buttermilk Whipped Potatoes and Garden Vegetables
Horseradish Pesto Sauce
\$28.00

Pepper Crusted Filet of Beef Tenderloin
Potato Dauphinoise, Tender Asparagus
Port Reduction Sauce
\$32.00 per person

Music Hall and Majestic Theater

Catering Menus

Desserts

Trio of Raspberry Chambord Terrine,
Chambord Reduction and Cocoa Sorbet

Lemon Meringue Tart
With Sugared Seasonal Berries

Strawberry-Rhubarb Compote
On Shortbread Biscuit

Chocolate Charlotte

Mini Coconut Cream Pie
Grated Lime Peel & Mango Puree

White Chocolate and Cranberry Bread Pudding
With Crème Anglaise

Assorted Tea Pastries
Scones, Clotted Cream and Strawberry Jam

Music Hall and Majestic Theater
Catering Menus

Seated Dinner Suggestions

First Courses

Amuse Bouche

Beggars Purses filled with Wild Mushrooms & Fresh Oregano

Warm Stilton Tartlet
King William Pears & Port Glaze

Terrine of Seafood Featuring Salmon, Carrots & Asparagus
Garnished with Saffron Sauce

Potato Pancake
Crème Fraîche & Caviar

Soups

Seafood Bisque with Shrimp Toast Garnish

Butternut Squash Soup with Crème Fraîche

Tomato Basil Soup with Gruyère Crouton

Potato Soup with Caramelized Leeks

Salads

Mesclun Greens with Grilled Marinated Portobello Mushrooms, Roasted Red Peppers,
Asiago Cheese Crisps & Balsamic Honey Vinaigrette

Apple & Spiced Pecan Salad with Blue Cheese Buttermilk Dressing

Baby Mustard Greens with Miniature Tomatoes, Baby Carrots,
Glazed Sunflower Seeds & Carrot Honey Vinaigrette

Hearts of Limestone Butter Leaf, Basil Marinated Tomatoes,
Heart of Palm Confetti & Creamy Roasted Garlic Jus

Warm Pistachio Crusted Goat Cheese Medallion over Rocket Greens with
Creamy Pink Peppercorn Dressing on top of Toasted Crostini

Spring Greens Bouquet Salad
Red & Yellow Tomato Tower with Mozzarella & Basil Pesto Vinaigrette

Music Hall and Majestic Theater

Catering Menus

Entrees

Seafood

Grilled Filet of Salmon
Sweet Corn, Shitake Mushroom & Balsamic Jus
Garlic Parmesan Quinoa
\$50.00 per person

Sautéed Gulf Snapper, Fennel and Red Pepper Relish
Smoked Yukon Gold Smashed Potatoes
\$50.00 per person

Mustard Crusted Halibut
Wilted Greens with Corn, Tomato & White Bean Herb Sauces
\$52.00 per person

Ginger-Sugar Glazed Wood Fired Jumbo Gulf Prawns
Toasted Coconut Rice & Sugar Snap Peas
\$52.00 per person

Poultry

Honey Pecan Crusted Capon Breast of Chicken
Horseradish Mashed Potatoes
\$50.00 per person

Roasted Texas Quail filled with Foie Gras
Dried Cherry Rice & Merlot Demi
\$54.00 per person

Grilled Chicken Breast Stuffed with Spinach, Apricots & Pecans
Wild Mushroom Risotto Cakes, Sugar Snap Peas & Baby Carrots
Champagne Sauce
\$52.00 per person

Other

Coffee-Crusted Lamb Rack with Apricot Sauce
Roasted Sweet Potatoes and Swiss Chard
\$54.00 per person

Grilled Buffalo Mignon, Onion Marmalade, Cabernet Reduction,
French Green Beans and Blue Cheese Potato
\$58.00 per person

Music Hall and Majestic Theater

Catering Menus

Pork

Pan Roasted Center-Cut Pork Steak
Warm Apple-Celery Relish, Harvest Rice Trio
Honey-Balsamic Glaze
\$51.00 per person

Herb Crusted Pork Tenderloin
Sweet Corn, Shiitake Mushroom & Balsamic Jus
Garlic Parmesan Quinoa
\$53.00 per person

Beef

Roasted Four-Peppercorn Crusted Tenderloin of Beef
Wild Mushroom Strudel & Jack Daniels Reduction
\$56.00 per person

Sticky Jack Glazed Grilled Tenderloin of Beef
Garlic Herb New Bliss Potatoes
\$55.00 per person

Gorgonzola Glazed Medallions of Beef
Infused Butter Glazed Asparagus Tips, Caramelized Onion filled with Herb Risotto
Dried Cherry-Cabernet Demi
\$58.00 per person

Provençal Crusted Veal Chop
Dijon Mashed Potatoes, Red Cabbage & Mango
Brown Sugar Apple Demi
\$62.00 per person

Vegetarian Selections:

Roasted Garlic & Thyme Polenta Layered with Grilled Portobello Mushroom,
Braised Spinach & Chutney
Tomato-Basil Coulis, Garnished with Shaved Parmigiano-Reggiano
\$36.00 per person

Grilled Portobello Napoleon
Green Tomato Relish & Sun-Dried Tomato Vinaigrette
\$38.00 per person

Music Hall and Majestic Theater

Catering Menus

Enhancements:

The following items may be added to the entrees above in order to make a duo plate.
\$6.00 per person additional

Tequila Roasted Gulf Shrimp
Seared Sea Scallops with Sherried Shallot Vinaigrette
Seared Sea Bass with Lemon Cream
Cedar Plank Salmon with Sticky Jack Glaze

Desserts

Warm Apple-Strawberry Crisp with Cinnamon Crème Anglaise

Classic Sacher Torte with Schlag

Individual Seasonal Bread Pudding with Chef's Choice of Sauce

Hazelnut Cappuccino Torte, Raspberry & Mango Coulis

Poached Seckel Pears with Port Plumped Dried Cherries & Roquefort

Napoleon of Caramel Apples & Pecans with Pecan Phyllo Crisps

Sweet Goat Cheese & Candied Walnut Tart

Classic Crème Brûlée served with Flavored Liqueur Sauce

White & Dark Chocolate Tulip Cup filled with Passion Fruit Mousse on a Crème Anglaise
Mirror

All menus include choice of first course, entrée, dessert & coffee,
Fresh baked rolls, crisps & sweet cream butter.

Music Hall and Majestic Theater
Catering Menus
Hors D'oeuvres Selections

Hot Hors D'oeuvres

Micro-Mini Blue Cheese Popovers

Negamaki (Beef & Scallion)

Buttermilk Fried Chicken Bites

Chicken Porcupines with Sweet Chile-Plum Sauce

Thai Marinated Chicken Satay

\$3.00 per piece

Chicken & Mushrooms wrapped in Puff Pastry

Chicken Bites Stuffed with Jack Cheese and Wrapped in Bacon

Ribbons of Asian Beef on Bamboo Skewers

Crisp Phyllo Bites with Asparagus, Prosciutto & Parmesan

Goat Cheese filled Artichoke Crisp

Teriyaki Beef with Scallions on a Taro Root Chip

\$3.50 per piece

Grilled Swordfish on a Jalapeno Rice Cake with Lime Aioli & Pickled Jalapeno

Shrimp Cake with Jalapeno-Scallion Cream

Lobster Risotto Cakes with Lemon-Basil Rouille

Smoked Duck and Goat Cheese Nacho with Mango Pico

Mini Biloxi Blue Crab Cakes topped with Cajun Remoulade

Escargot in Phyllo Purse

Grilled Lamp Chops

Twice Baked Mini Fingerling Potatoes with Pancetta, Asiago & Sage

\$4.00 per piece

Music Hall and Majestic Theater
Catering Menus
Cold Hors D'oeuvres

Walnut, Arugula & Gorgonzola Crostini

Wild Rice & Scallion Cakes with Cranberry Pecan Conserve

Gorgonzola & Sweet Onion Marmalade on Lavosh Chip

Grilled Onion Bread with Marinated Portobello Mushrooms & Goat Cheese Crumble

White Corn Blini with Tomato Mirliton Relish

Laced Potato Latkes with Applesauce & Sour Cream

Black-Eyed Pea Cakes with Salsa & Jalapeno Cream

Pan Fried Cheese Grits with Bacon & Scallion Relish

Toast Cups with Fig Puree, Caramelized Onion & Goat Cheese

Vegetables Crepes with Hoisin Sauce

\$3.00 per piece

Mini Pork Tenderloin Biscuits with Chutney Butter

Sweet Potato Biscuits with Baked Virginia Ham & Bourbon-Honey Mustard

Grilled Shrimp & Orange-Olive Salsa on Crostini

Seared Ahi Tuna on Wonton Crisp with Wasabi Mayonnaise

Tequila Roasted Shrimp & Green Tomato Marmalade

Dates Filled with Boursin Cheese & Pistachio

Cajun Crawfish in a Mini Blue Corn Taco

Sweet Potato Pancakes with Caviar & Crème Fraîche

Beef Tenderloin Chiffonade on Focaccia Rounds with Spinach Pesto & Shaved Parmesan

Chive Spiked Smoked Salmon

Smoked Duck & Goat Cheese Nacho with Mango Pico

\$3.50 per piece

Music Hall and Majestic Theater

Catering Menus

Cold Hors D'oeuvres (Continued)

Pate de Foie Gras on Toast Points

Sashimi Tuna Spring Roll with Ginger Soy Dipping Sauce

Ostrich Carpaccio on Tortilla Chips

Miniature Toasted Jewel Box with Sour Cream & Caviar

Pot Au Fleur

Beef Carpaccio with Enoki Mushrooms, Horseradish, Watercress & Black Pepper

\$4.00 per piece

Grazing Stations

Asian "Antipasto"

Assorted Sushi Rolls

Fields of Greens with skewered veggies
Garlic Oyster Sauce & Sweet and Sour Sauce

Ribbons of Asian Beef on Bamboo Skewers

Seared Ahi Tuna on Wonton Crisp with Wasabi Mayo
Tuna Tower with Cucumber & Black Sesame Seeds
Veggie Crepes with Hoisin Sauce

Spicy Minced Pacific Cod on Lemongrass Skewers
Seared Mahi Mahi and Cucumber on Bamboo Skewers
with Ginger-Soy dipping sauce

Sesame Noodles with Peanut Sauce in Porcelain Spoons

Sticky Rice Balls with Thai-Chili Lime Sauce

Shrimp Spring Rolls with Lemongrass dipping sauce
\$18.00 per person

Music Hall and Majestic Theater

Catering Menus

Havana

Chorizo and other Cuban spiced meats, thinly sliced
Masitas de Puerco, fried pork with onions & peppers

Croquetas (empanadas)
3 different flavors filled with Chicken, Beef & Cheese

Papas Rellenas,
Deep fried mashed potato balls filled with picadillo

Mariquitas display with Plantain, Yuca & Casava chips
with Mojo dipping sauce

Assorted Marinated & Stuffed Olives
Spicy Marinated Veggies
Assorted Imported & Domestic Cheeses
Crackers, Crisps, Breadsticks and Sliced Baguette
\$12.00 per person

Traditional Antipasto

Soppresata, Genoa Salami, Pepperoni and Prosciutto
Chiseled Parmigiano-Reggiano

Provolone, Gorgonzola and Fontina Cheeses
Roma Tomato, Mozzarella and Basil Pesto

Fire Roasted Vegetables
Marinated Portobello Mushrooms

Spiced Spanish Olives, Niçoise Olives
Greek Olives, Black and Green Marinated Olives

Warm Spinach-Parmesan Fondue
Olive Tapenade
Creamy Roasted Red Pepper

Tuscan Bread, Crostini, Bruschetta, Grissini Bread Sticks and Sliced Baguette
Grape Clusters
Dried Apricots
Skillet Toasted Whole Almonds

Presented on Palettes of Marble and Granite
\$12.00 per person

Music Hall and Majestic Theater

Catering Menus

Southern Antipasto

Thinly Sliced Smithfield Ham, Smoked Virginia Ham and
Hickory Sausage

Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby
Wensleydale Apricot and Felopi Wheat Swiss Cheeses

Green Tomato Mozzarella Salad
Fire Roasted Vegetables
Marinated Portobello Mushrooms

Anchovy Stuffed Olives, Sun-Dried Tomato Stuffed Olives
Bread n' Butter Pickles, Pickled Beets and Marinated Artichoke Hearts

Pickapeppa Sauce and Cream Cheese
Black-eyed Pea Salsa
Creamy Roasted Red Pepper

Toast Points, Rye Crisps, Sesame Bread Sticks, Poppy Crisps and Sliced Baguettes
Grape Clusters, Dried Apricots, Skillet Toasted Whole Almonds
\$12.00 per person

Displays & Presentations

Imported & Domestic Cheese Presentation

With Grape Clusters, Dried Apricots & Skillet Toasted Whole Almonds
Imported Crackers, Lightly Toasted Baguette Slices & Pumpernickel Crisps
\$7.00 per person

Classic Smoked Salmon Presentation

Accompanied by Capers, Egg Whites & Yolks, Diced Red Onion, Toast Points
\$8.00 per person

Cedar Plank Salmon

Accompanied by Fresh Herb Salad, Pearjolais Tomatoes & Lemon Wheels
\$8.00 per person

Flame Roasted Vegetables & Marinated Mushrooms

Served with Balsamic Drizzle
\$4.00 per person

Fresh Fruits & Berries

\$4.00 per person

Music Hall and Majestic Theater

Catering Menus

Dips & Spreadables

Choose Three of the Following

Warm Parmesan & Artichoke with Sliced Baguettes
Warm Spinach, Parmesan & Goat cheese with Crostini
Turkish Bread Rounds with Mediterranean Salsa
Hummus with Toasted Pita Chips
Chile Con Queso with Tortilla Chips
Pico de Gallo with Tortilla Chips
Vegetable Tapenade with Garlic Crostini
Ziziki with Pita Crisps
Creamy Roasted Red Pepper with Crostini
Pesto Goat Cheese with Lavosh Crisps
Eggplant Caviar with Pita Crisps
Jalapeno & Smoked Salmon Mousse with Toast Points
\$4.00 per person

Pates & Terrines

Chicken Liver Pate
Smoked Salmon Pate
Wild Mushroom Terrine
D'Artagnan Terrine Mousquetaire

Served with Cornichons, Capers & Toast Points
\$8.00 per person

Iced Seafood Display

Jumbo Gulf Shrimp
Steamed New Zealand Mussels
Crab Claws
Oysters on the Half Shell
Cocktail & Remoulade Sauces
Lemon Wedges
Market Price

Caviar Display

North American Sturgeon
Lemon Wedge, Chopped Egg, Capers & Crème Fraîche
Toast Points & Buckwheat Blini
New Bliss Potato with Black Caviar
Yukon Gold Potato with Salmon Roe
Blue Potato with Osetra
Caviar Jewel Boxes with Crème Fraîche
Market Price

Music Hall and Majestic Theater
Catering Menus
Chef Performance Stations

Risotto Station

Saffron Risotto with Sweet Peas, Pancetta, White Truffle,
Asparagus Tips, Forest Mushrooms, and Herb Sprouts

\$8.00 per person

Enhancements:

Duck Confit

Add 4.00 Per person

Diver Scallops

Add 5.00 Per person

Gulf Shrimp

Add 7.00 Per person

Lump Crab

Add \$8.00 Per Person

Asian Station

Chef to Prepare:

Shrimp Kung Pao and Sweet and Sour Duck,
Vegetable Spring Rolls, Mango Salsa, Lettuce Wrap

\$9.00 per person

Pan Seared Crab Cake Station

Lump Crab Cake Sautéed and Topped with

Spicy Cajun Remoulade or

Chive Hollandaise

Choice of Wild Rice Salad with Dried Fruits and Citrus Vinaigrette

Or Creamy Parmesan Risotto Orzo with a Brunoise

Of Peppers and Fresh Herbs

\$10.00 per person

Music Hall and Majestic Theater

Catering Menus

Chef Performance Stations

Pasta Station

Penne & Radiatori Pastas with your selection of two of the following sauces:

Roasted Garlic, Parmesan & Olive Oil

Tuscan Pesto

Basil Marinara

Roasted Red Pepper with Oregano

Accompanied by Shaved Parmesan Cheese & Focaccia Bread

\$8.50 per person

Martini Mashed Potato Station

Fluffy Mashed Potatoes Scooped into Martini Glasses

Served with the following toppings:

Mushroom Demi

Adobo Beef

Buttermilk Chicken Bites

Southern Cream Gravy

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream

Monterrey Jack, Cheddar & Blue Cheeses

Whipped Maple Sweet Potatoes Scooped into Martini Glasses

Accompanied by:

Golden Raisins, Brown Sugar, Sweet Cream & Nutmeg

\$8.00 per person

Avocados on the Half Shell

Quartered Avocados Filled with the Following and Served in a Bolla Glass:

Chicken Salad with Almonds & Grapes

Shrimp & Scallop Ceviche with Cilantro

Toppings to Include:

Blue Cheese Crumbles, Applewood Smoked Bacon Bits

Chopped Tomatoes

\$8.00 per person

Southern "Martinis"

Creamy Southern-Style Grits Scooped into Martini Glasses

Served with the following toppings

Baked Mustard Greens

Virginia Ham Maque Choux

Chicken Fricassee

Accompanied by:

Chopped Scallions, Bacon Bits, Sour Cream

Monterrey Jack, Cheddar & Blue Cheeses

\$7.00 per person

Music Hall and Majestic Theater

Catering Menus

Mac 'n' Cheese Martinis

Creamy Macaroni with Three French Cheese & Béchamel Sauce

Shaved Black Truffles & Truffle Oil

Served in a Martini Glass, Topped with the Following:

Herbed Bread Crumbs

Oven Roasted Chicken

Applewood Smoked Bacon Bits

Sun-dried Tomatoes

Sautéed Mushrooms

\$7.00 per person

Steak Diane, Flamed Tableside

Tender Bites of Thinly Pounded Sirloin

Quickly Cooked in Butter & Flamed with Cognac

Finished with Sherry, Sweet Butter & Chives

Served with Pan Jus & Sliced Baguettes

\$7.00 per person

Republic of Tex-Mex

Hand Formed Tortillas Prepared Tableside on a Flatbed Griddle

Surrounded with Mexican Tiles

Including your Choice of Three of the Following:

Lobster with Creamy Poblano Chiles

Adobo Beef

Chipotle Chicken

Chili Lime Marinated Elk, Toasted Cumin Reduction

Flame Roasted Vegetables, Tomatillo Vinaigrette

Black Bean & Queso Fresco

Accompanied by Pico de Gallo

12.00 per person

The Grilling Maestro

Prepared Tableside on Hibachi

Your Choice of Three of the Following:

Skewered Swordfish with Cilantro Lime Butter

Pork Kabob with Jalapeno Jam Glaze

Tender Cubes of Beef, Porcini – Chianti Marinade

Bamboo Skewers of Chicken, Spicy Orange-Ginger Marinade

Vegetable & Portobello Skewers with Balsamic Vinaigrette

Smoked Mozzarella & Seasoned Bread Cubes Drizzled with Garlic-Basil Olive Oil

Tender Chunks of Lamb with Ancho Chili Butter

Salmon Seared with a Honey - Soy Glaze

\$8.00 per person

Music Hall and Majestic Theater
Catering Menus
Chef Performance Stations

Little Plate Stations
\$12.00 per Entree

Sliced Extra Crispy Fried Chicken Tenders
Onion Casserole, Sautéed Sugar Snap Peas & Baby Carrots
Micro Mini Buttermilk Biscuit

Mashed Potato Casserole topped with Barbecued Pulled Pork
Topped with Chopped White Onions & Diced Jalapeno
Served with a Micro Mini Popover

Bourbon-Mustard Glazed Pork Tenderloin
Saffron-Butternut Squash Risotto Balls
Sugar Snap Peas & Apple Currant Chutney

Sea Bass with Preserved Lemons
Carrot-Haricots Verts Slaw with Lemon, Olive Oil & Fennel
Rissole Potatoes & Parmesan-Herb Ribbon Crisp

Sliced Roasted Beef Tenderloin
Herb & Garlic Mashed Potatoes & Mushroom Demi
Sautéed Asparagus Tips

Herb Crusted Tenderloin of Beef
Herb Risotto Balls with Fontina Cheese
Haricots Verts

Seared Sea Scallops over Wilted Greens
Grapefruit Segments
Citrus Vinaigrette

Pecan Crusted Catfish
Cheesy Cheddar Grits with Black Eyed Peas
Micro Mini Buttermilk Biscuit

Music Hall and Majestic Theater
Catering Menus

Carving Stations

Spiced Pork Loin

Served with Assorted Rolls

Papaya-Mango Salsa

Serves 40 guests

\$225.00 each

(\$75.00 attendant fee per station per 2 hour period)

Herb Crusted Beef Tenderloin

Silver Dollar Rolls, Dijon Mustard

Horseradish Cream and Sauce Bordelaise

Serves 25 guests

\$260.00 each

(\$75.00 attendant fee per station per 2 hour period)

Salmon En Croute

Atlantic Salmon with Mushrooms and Spinach

Baked in a Flaky Pastry

Served with Hollandaise Sauce

Serves 30 guests

\$180.00 each

(\$75.00 attendant fee per station per 2 hour period)

Seasoned Turkey Breast

Silver Dollar Rolls, Cranberry Orange Compote

Whole Grain Mustard and Browned Giblet Gravy

Serves 25 guests

\$110.00 each

(\$75.00 attendant fee per station per 2 hour period)

Honey Maple Baked Ham

Silver Dollar Rolls, Dijon Mustard,

Cranberry Orange Relish and Tarragon Mayonnaise

Serves 50 guests

\$200.00 each

(\$75.00 attendant fee per station per 2 hour period)

Herb Crusted Baby Rack of Lamb

Minted Rosemary Jus

White Wine Creole Mustard

8 chops per rack

\$70.00 each

(\$75.00 attendant fee per station per 2 hour period)

Music Hall and Majestic Theater

Catering Menus

Beverages

Package Pricing

Full bar with Unlimited Beverages per Person
During the Allotted Time Frame

Package Prices do not include the 21% service charge

One Hour Hosted Call Brand Bar	\$12.00 per person
Each additional Hour	\$5.00 per person
One Hour Hosted Premium Brand Bar	\$14.00 per person
Each additional Hour	\$6.00 per person

Hosted Bar Per Beverage

Hosted Bar Prices do not include the 21% service charge

Call Brand Liquors	\$5.50 per glass
Premium Brand Liquors	\$6.00 per glass
Domestic Beer	\$4.00 per bottle
Imported and Premium Beer	\$5.00 per bottle
House Wine	\$5.50 per glass
Cordials	\$7.50 each
Specialty Martini	\$9.00 each
Soft Drink	\$3.00 each
Bottled Water	\$3.50 each

Cash Bar Per Beverage

Cash Bar Prices include the 21% service charge

Call Brand Liquors	\$6.50 per glass
Premium Brand Liquors	\$7.00 per glass
Domestic Beer	\$4.50 per bottle
Imported and Premium Beer	\$5.50 per bottle
House Wine	\$6.00 per glass
Cordials	\$8.00 each
Specialty Martini	\$10.00 each
Soft Drink	\$3.50 each
Bottled Water	\$3.50 each

Bartender Charges

\$75.00 per two hour period
One Hosted bar per 100 Guests
One Cash bar per 150 Guests

Music Hall and Majestic Theater
Catering Menus
Dinner Wine List

White Wines

Chardonnay, Sonoma County <i>Aromas of Mark West ripe peach, citrus and rich toasted honey vanilla</i>	\$40.00
Handley Chardonnay, Dry Creek <i>Fruity tropical nuances, balanced with citrus flavors, aged in 100% French Oak</i>	\$50.00
Huntington Chardonnay, Russian River <i>Rich buttery texture, bouquet of vanilla and green apple</i>	\$48.00
Mak Chardonnay, Adelaide Hills <i>French style chardonnay, full in color, subtle oak flavors</i>	\$45.00
Chappellet Chenin Blanc, Napa <i>Lush fruit flavors of green apple, lime with a bright acidity</i>	\$50.00
Bernardus Sauvignon Blanc, Monterey County <i>Tropical and citrus fruits, along with a hint of vanilla</i>	\$55.00

Red Wines

Foppiano Cabernet Sauvignon, Russian River Valley <i>Full-bodied flavors of blackberries and currants</i>	\$45.00
Huntington Merlot, Sonoma County <i>Rich layered complex berry flavors</i>	\$55.00
Seghesio Zinfandel, Sonoma <i>Wild berry and dark fruit lead to rich enticing flavors of blackberry jam, anise and cedar</i>	\$65.00
Tria Pinot Noir, Sonoma Valley <i>Pronounced cherry, rose petal and spicy flavors in a rich soft body</i>	\$50.00
Twenty Bench Cabernet Sauvignon, Napa <i>Rich full-bodied with flavors of dark berry and a hint of mocha, smooth layered finish</i>	\$60.00

Martini Bar
\$9.00

Classic Gin Martini, Dirty Vodka Martini, Green Apple Martini
Cosmopolitan, Pomegranate Martini, Upside down Pineapple Martini
Chocolate Martini, Key Lime Martini