



Dining & Event Menu

CAFE *900*

Hors D'oeuvres

Cold

Assorted Cracker Tray (serves 20-25)	\$17.50
Bruschetta	\$38.80
Domestic Cheese Tray (serves 20-25)	\$32.00
Finger Sandwiches	\$42.50
Fresh Fruit Kabobs (each kabob).....	\$2.80
Fresh Vegetable Tray with Dip (serves 20-25)	\$30.00
Seasonal Fresh Fruit Tray (serves 20-25)	\$39.00
Shrimp Cocktail	\$37.50

Hot

BBQ Smoked Mini Sausages (serves 20-25)	\$32.50
Beef or Chicken Satay	\$45.00
Breaded Mushrooms (serves 20-25).....	\$36.50
Breaded Vegetables (serves 20-25)	\$29.50
Mini Eggrolls	\$28.50
Mini Quiche	\$39.50
Mozzarella Cheese Sticks	\$28.50
Rumaki	\$49.50
Stuffed Mushrooms	\$43.00
Stuffed Olives	\$48.00

Spirits

Beer

Keg (Domestic)	\$120.00
Keg (Imports)	\$160.00

Wine

Merlot (.75 liter bottle).....	\$21.00
White Zinfandel (.75 liter bottle)	\$21.00
Chardonnay (.75 liter bottle)	\$21.00
Champagne (.75 liter)	\$9.50

Open Bar

Well drinks package (2 hours) ...	\$14.00 per person
Call drinks package (2 hours)	\$18.00 per person

Cash Bar has a \$500 minimum.



Plated Dinners

Prices are per person + tax & gratuity. Served with dinner rolls, coffee, and water.

Tossed salad with choice of three dressings:

1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian, Lite Ranch, Raspberry Vinaigrette or Balsamic Vinaigrette.

Choose main entree:

- The Classic Filet of Beef (8 oz filet grilled to perfection) \$20.95
- Prime Rib (12 oz aged and slowly roasted)..... \$20.95
- Ribeye Steak (8 oz ribeye topped with button mushrooms) \$19.95
- Roast Beef Au Jus (Sliced roast beef topped with au jus)..... \$18.95
- Chicken Piccata (6 oz chicken breast broiled to perfection and topped with a zesty lemon caper sauce)\$17.25
- Garlic Herbed Boneless Chicken Breast \$16.75
- Roasted Breast of Turkey..... \$16.55
- Charbroiled Pork Chops.....\$17.25
- Herb Roasted Pork Loin.....\$15.75
- Honey Glazed Ham..... \$14.75
- Fresh Filet Of Salmon\$15.75
- Fresh Lemon Pepper Cod \$18.00
- Shrimp Scampi (Mouth-watering jumbo shrimp sautéed in a white wine and garlic butter sauce) \$19.75
- Pasta Primavera* (Linguini with a medley of fresh vegetables, topped with a creamy parmesan white sauce)..... \$12.25

* Vegetarian Entrees

Choose one side dish:

- Rice Pilaf
- Wild Rice
- Au Gratin Potatoes
- Baked Potato
- Mashed Potatoes & Gravy
- Scalloped Potatoes
- Spinach Roulade
- Sweet Potatoes
- Twice Baked Potatoes

Choose one fresh vegetable:

- Glazed Baby Carrots
- Green Bean Almondine
- Steamed Broccoli & Cauliflower Blend
- Whole Fresh Green Beans
- Whole Kernel Corn
- Zucchini & Summer Squash Sauté

Plated desserts may be added from our dessert menu for a per person additional charge.



General Information

Complimentary Amenities Available:

- White Linen Tablecloths
- White Linen Napkins (Colored napkins are available for \$1.00 per napkin)
- Skirted Head Table
- Clothed & Skirted Guest Book Table
- Clothed & Skirted Gift Table

Misc. Fees:

- Bartenders: One Bartender per 100 guests
- First Hour.....\$55.00
- Additional Hours.....\$45.00 per hour per bartender.
- Cake Cutting Fee\$50.00
- Room Setup Fee
- Small Rooms.....\$75.00
- Half of Dining Room.....\$250.00
- Full Dining Room\$500.00

Deposit Schedule:

- 25% of contract due 125 days prior to event
- 50% of contract due 90 days prior to event
- 75% of contract due 60 days prior to event
- 100% of contract due 10 days prior to event

Cancellations

Any and all payments made prior to the event will be non-refundable upon cancellation.

10% sales tax and 18% gratuity will be included in all packages. Final menu selection and guest count are due 7 days prior to event. All prices subject to change. All final billing is subject to review of numbers after event, with additions conveyed to the client within 7 days after event.

Presidential Buffet

Served with dinner rolls, coffee, and water.

Tossed salad with choice of three dressings:

1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian, Lite Ranch, Raspberry Vinaigrette or Balsamic Vinaigrette.

Choose three main entrees:

Any of the entrees included in the Executive Buffet package in addition to:

- The Classic Filet of Beef (8 oz filet grilled to perfection)
- Prime Rib of Beef**
- Shrimp Scampi (Mouth-watering jumbo shrimp sautéed in a white wine and garlic butter sauce)

* Vegetarian Entrees

** Hand carving presentation available. \$50.00 service fee.

Choose three side dishes:

- Rice Pilaf
- Wild Rice
- Au Gratin Potatoes
- Baked Potato
- Mashed Potatoes & Gravy
- Scalloped Potatoes
- Sweet Potatoes
- Twice Baked Potatoes

Choose two fresh vegetables:

- Glazed Baby Carrots
- Green Bean Almondine
- Steamed Broccoli & Cauliflower Blend
- Whole Fresh Green Beans
- Whole Kernel Corn

Per person cost:

\$21.95 + tax & gratuity

Executive Buffet

Served with dinner rolls, coffee, and water.

Tossed salad with choice of three dressings:

1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian, Lite Ranch, Raspberry Vinaigrette or Balsamic Vinaigrette.

Choose three main entrees:

Any of the entrees included in the Classic or Traditional Buffet package in addition to:

- Rotisserie Tenderloin of Beef**
- Sirloin Tips (Strips of prime beef grilled to perfection, tossed with sautéed button mushrooms and sweet yellow onions)
- Herb Roasted Pork Loin**
- Fresh Filet of Salmon with Dill Sauce
- Fresh Lemon Pepper Cod

* Vegetarian Entrees

** Hand carving presentation available. \$50.00 service fee.

Choose two side dishes:

- Rice Pilaf
- Wild Rice
- Au Gratin Potatoes
- Baked Potato
- Mashed Potatoes & Gravy
- Scalloped Potatoes
- Sweet Potatoes
- Twice Baked Potatoes

Choose two fresh vegetables:

- Glazed Baby Carrots
- Green Bean Almondine
- Steamed Broccoli & Cauliflower Blend
- Whole Fresh Green Beans
- Whole Kernel Corn

Per person cost:

\$19.95 + tax & gratuity



Classic Buffet

Served with dinner rolls, coffee, and water.

Tossed salad with choice of three dressings:

1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian, Lite Ranch, Raspberry Vinaigrette or Balsamic Vinaigrette.

Choose two main entrees:

Any of the entrees included in the Traditional Buffet package in addition to:

- Ribeye Steak (6 oz ribeye topped with button mushrooms)
- Roast Beef Au Jus**
- Roasted Breast of Turkey**
- Charbroiled Pork Chops
- Italian Pesto Pasta (Bowtie pasta tossed with sautéed vegetable medley, topped with a creamy Italian Pesto sauce)

* Vegetarian Entrees

** Hand carving presentation available. \$50.00 service fee.

Choose two side dishes:

- Rice Pilaf
- Wild Rice
- Au Gratin Potatoes
- Baked Potato
- Mashed Potatoes & Gravy
- Scalloped Potatoes
- Sweet Potatoes

Choose two fresh vegetables:

- Glazed Baby Carrots
- Green Bean Almondine
- Steamed Broccoli & Cauliflower Blend
- Whole Fresh Green Beans
- Whole Kernel Corn

Per person cost:

\$16.95 + tax & gratuity

Traditional Buffet

Served with dinner rolls, coffee, and water.

Tossed salad with choice of three dressings:

1000 Island, Caesar, Creamy Garlic, French, Honey Mustard, Lite Italian, Lite Ranch, Raspberry Vinaigrette or Balsamic Vinaigrette.

Choose two main entrees:

- Chicken Piccata (6oz boneless chicken breast broiled to perfection and topped with a zesty lemon dill sauce)
- Garlic Herbed Boneless Chicken Breast
- Rotisserie Quarter Chicken
- Honey Glazed Ham**
- Pasta Primavera* (Linguini pasta tossed with a medley of fresh vegetables, topped with a creamy Parmesan white sauce)
- Vegetable Lasagna*

* Vegetarian Entrees

** Hand carving presentation available. \$50.00 service fee.

Choose one side dish:

- Rice Pilaf
- Wild Rice
- Au Gratin Potatoes
- Baked Potato
- Mashed Potatoes & Gravy
- Scalloped Potatoes
- Sweet Potatoes
- Twice Baked Potatoes

Choose two fresh vegetables:

- Glazed Baby Carrots
- Green Bean Almondine
- Steamed Broccoli & Cauliflower Blend
- Whole Fresh Green Beans
- Whole Kernel Corn

Per person cost:

\$13.95 + tax & gratuity

For Dessert...

Prices are per person

- Cake (Chocolate, white, or yellow topped with chocolate, white, or lemon icing) \$2.75
- Classic Cheesecake with fruit topping \$3.50
- Gelatin (Citrus or berry topped with whipped cream)..... \$1.50
- Ice Cream (Vanilla, chocolate, strawberry, or mint chocolate chip) \$1.50
- Mousse (Lemon or chocolate) \$2.75

- Pies (Many flavors available upon request) Priced according to flavor & season
- Pudding (Chocolate, vanilla, banana, rice, or butterscotch) \$1.75
- Tarts (Many flavors available upon request)..... Priced according to flavor & season
- Tiramisu \$3.25
- Mini Dessert Display (Variety of cookies, cakes, brownies, & bars)..... \$6.75
- Chocolate Fondue/ Fresh Fruit Display (Fresh fruit kabobs with melted chocolate for dipping) \$7.50

Breakfast Buffet

- Choice of scrambled eggs, quiche, garden scrambled eggs, egg whites or strata
- Choice of french toast or pancakes
- Choice of sausage links, sausage patties, bacon, or ham
- Choice of hash browns, cheesy potato casserole, or American fries
- Includes breakfast pastries and rolls, assorted juices, coffee, tea, & milk

\$6.99 per person + tax & gratuity

Brunch Buffet

Includes all items from the breakfast buffet plus:

- Choice of baked chicken, fried chicken, pork chops, or lasagna
- Choice of mashed potatoes, red potatoes, sweet potatoes, or baked potatoes
- Choice of green beans, corn, carrots, or fresh blend vegetables

\$11.99 per person + tax & gratuity

Add ons:

Omelet bar

Prepared by our own executive chef:

Toppings to include: cheese, ham, mushrooms, onions, peppers, & tomatoes

\$2.50 per person

Waffle bar

Belgium waffle bar to include:

Whipped cream, assorted fruit toppings, chocolate syrup, maple syrup, butterscotch, & chopped nuts

\$2.50 per person



Call the meeting to order

Beverages

Brewed Coffee & Decaf (15 servings)	\$12.50
Hot Chocolate (15 servings)	\$13.45
Hot Apple Cider (15 servings).....	\$16.05
Juices-Orange, Apple, Grape, & Cranberry (15 servings).....	\$22.55
Fruit Punch & Lemonade (15 servings).....	\$11.45
Brewed Tea (15 servings)	\$8.75
Canned Sodas	\$1.00 ea
Bottled Water.....	\$1.50 ea
Bottled Juices.....	\$1.75 ea
Tea Bags.....	\$0.65 ea

Baked Goods

Bagels & Cream Cheese	\$1.55 per
Fresh Bakery Cookies	\$1.45 per
Assorted Donuts	\$.95 per
Assorted Muffins	\$1.05 per
Cinnamon Rolls	\$1.75 per
Scones	\$1.95 per
¼ Sheet Cake	\$15.99
½ Sheet Cake	\$24.99
Full Sheet Cake.....	\$36.99

Platters

Fresh Fruit Platter	\$2.35 per
Fresh Vegetable Platter	\$2.15 per



Box Lunches

Mike's Honey Bacon Club\$6.85

Ham, Turkey, Bacon, French dressing, Romaine Lettuce,
Fresh Tomato Slices, Red Onion, Swiss Cheese on a Kaiser Roll.

Crowd Pleaser Sub.....\$7.35

Ham, Roast Beef, Salami, Italian Dressing, Iceberg, Lettuce,
and Fresh Tomato Slices on a sub roll.

The Swiss Gobbler\$6.85

Roasted Turkey Breast, Iceberg Lettuce, Fresh Tomato Slices, Peppercorn
Mayonnaise, and Swiss cheese on a croissant.

JW's Chicken Caesar Bacon Wrap.....\$6.55

Grilled Chicken Breast, Bacon, Iceberg Lettuce, Fresh Sliced Tomato,
Red Onion, Caesar Dressing on a Spinach Tortilla.

Veggie Lovers Paradise.....\$6.35

Roasted Green Peppers, Red Onions, Mushrooms, Spinach, Carrots,
and Broccoli on Focaccia Bread.

All Box Lunches include chips, cookie, fresh fruit, and beverage.

The above are sample sandwiches, any requests may be accommodated.



CAFE 900

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