



BANQUETS & CONFERENCE CENTER

PACKAGE ENTREES

ORNITHOS MED

Skin on Double Chicken Breast with Mediterranean Stuffing - Portabella Mushrooms, Peppers, Zucchini, Asparagus, Asiago Cheese, Cous Cous, Roasted Garlic and Herbs, Served over Fire Roasted Pepper Sauce

CHICKEN NORMANDY

Natural Chicken Breast with Raisins, Apples, Walnuts, Cranberries and Herb Stuffing
Served with Tarragon Shallot Sauce

CHICKEN DEMONICO

Double Chicken Breast Stuffed with Artichoke Hearts and Roasted Red Peppers
With a Garlic-Infused Butter Wine Sauce

MEDITERRANEAN PURSE (STRICTLY VEGETARIAN)

Spring Roll Pastry Filled with Portobello Mushrooms, Toasted Cous Cous, Fresh Roasted Peppers, Zucchini, Asparagus, Onions, Garlic and Herbs. Accompanied by a Fire Roasted Pepper Sauce

KOTA IN PHYLLO

Double Breast of Chicken, Peloponnesian Vegetables Wrapped in Phyllo Served with Rice Pilaf

SWEET BASIL CHICKEN

Pan-Seared Double Breast of Chicken in a Sweet Basil Garlic and Goat Cheese Sauce

HAWAIIAN CHICKEN CUTLETS

Pan Roasted Double Breast of Chicken, Crusted with Macadamia Nuts
Served in a Fresh Pineapple-Papaya Butter

FIVE SPICE CHICKEN CARIBBEAN

Pan Seared Caribbean Spiced Double Breast of Chicken with a Fresh Fruit Glaze and Sweet Potato Puree

KEY LIME CHICKEN

Key-Lime Marinated Double Chicken Breast Served with Floridian Potatoes and a Key-Lime Sauce

FLORENTINE CHICKEN ALA GRECQUE

Lemon-Oregano Roasted Double Breast of Chicken with Baked-on Feta Cheese on a bed of Sautéed Spinach
Served with a Bitter Greens Sauce



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SEARED SALMON

Fresh Broiled Norwegian Salmon Fillet Served on a bed of Sautéed Endive and Cucumber Sauce

THE FOUNTAIN BLUE (OUR SIGNATURE ENTRÉE)

Boston Cut Double Thick Strip Steak Topped with Wild Mushroom Ragout and Natural Au Jus

RACK OF LAMB

Mustard Crusted Roasted Rack of Lamb, Roasted Garlic Mashed Potatoes and Sauce Béarnaise

ROASTED PRIME RIB

Herb Crusted Roast of Prime Rib, Sliced to Order and Served with Natural Au Jus

CHATEAUBRIAND

A Classic! Thick-Cut Beef Tenderloin Steak Wrapped in Bacon and Grilled to Perfection Served with Chateau Potatoes, Tomato Florentine and Grilled Asparagus, Sauce Béarnaise

FILET MIGNON

Classic Filet Mignon Broiled to Perfection, Peppercorn Cognac Sauce

FILET AND CHICKEN

6 oz. Filet with Peppercorn Cognac Sauce Accompanied by Half Chicken Breast Supreme

FILET AND SHRIMP

6 oz. Filet with Hotel Butter Served with Two Char Grilled Shrimp over Angel Hair Pasta, Scampi Sauce

FILET AND SALMON

6 oz. Filet with Sauce Bordelaise and Grilled Fresh Norwegian Salmon with Cucumber Sauce

FILET AND LOBSTER

Blue Water Lobster Tail with Melted Butter and 6 oz. Filet Mignon, with Natural Au Jus Market Price

KANSAS CITY VEAL CHOP

Milk Fed, Bone in Provimì Veal, Woodland Mushroom Ragout and Cognac Sauce



BANQUETS & CONFERENCE CENTER

WEDDING/CELEBRATION PACKAGE ENTREES

Saturday Evening Minimum Guarantees Required

Includes Four Hours of Open Bar -Top Shelf Liquor (Mixed, Blended and After Dinner Drinks)

Unlimited House Chardonnay and Merlot Wine with Dinner

Champagne and Wine for the Head Table

Choice of Appetizer or Soup, Salad, Potato, Rice or Pasta Vegetable

Wedding Cake for Dessert, Beverage, Bread and Butter

Choice of Complimentary Wedding Cake

Fresh Cut Flowers at Each Table / Silver Candelabrum on the Honor Table

Linen Napkins and Floor Length Round Tablecloths

Background Music and Public Address System

Use of Bridal / Hospitality Room

On Site Free Parking / Service Charge and State Sales Tax Additional

6-20-08