

Mix Grill

Catering Menu

Buffet Luncheon

Deli Buffet

(Minimum 15 People)

\$17.00

Sliced Fresh Fruit & Melon
German Potato Salad
Spring Mix, Honey Lime Vinaigrette
Sliced Turkey, Ham, Salami, Roast Beef, Pastrami
Chef's Soup of the Day
Fresh Baked Breads and Rolls
Fresh Ground Heritage Coffee and Decaf
Hot Herbal Tea
Chef's Choice Dessert

Lunch Buffet

(Minimum 15 People)

\$19.00

Sliced Fresh Fruit & Melons
Grilled Vegetables & Marinated Cheese Salad
Tortellini Salad, Chorizo Sausage, Red Pepper Vinaigrette
Caesar Salad, Garlic Croutons, Parmesan Cheese
Roasted Gold Potatoes
Seasonal Fresh Vegetable
Fresh Baked Breads
Fresh Ground Heritage Coffee and Decaf
Hot Herbal Tea
Chef's Choice Dessert

(Choice of Entrees) – One Included – additional entrées are \$12.00 each per person

Grilled Chicken – Molasses BBQ
Seared Salmon – Lemon Pepper Aioli, Fresh Dill (16.00 per person)
Lasagna – Grilled Vegetables, Roasted Tomato Sauce

In addition to quoted prices, a gratuity of 21% is added to all food and beverage items.

Roast Pork – Apple Jack Demi-Glace, Caramelized Onions & Apples
Oven Poached Halibut – Leeks, Tomatoes, Chardonnay Sauce (16.00 / person)
Chef's Choice – Special Entrée Just For Your Group

Mix Grill

Catering Menu

Served Luncheon - Plated

(Minimum 2 Courses, Coffee, Tea & Decaf Included)

Soups (Per Person)

Potato Leek	\$7.00
Salmon & Corn Chowder	\$9.00
Fresh Vegetable	\$5.00
Tomato Basil Bisque	\$7.00

Salads (Per Person)

Caesar Salad – Garlic Herb Croutons	\$8.00
Greek Salad – Feta Cheese, Olives, Peppers	\$9.00
Spinach – Tomato, Egg, Bacon Bourbon Dressing	\$8.00
Butterleaf – Grilled Shrimp, Lemon Vinaigrette	\$6.00
Spring Mix – Honey Lime Vinaigrette, Avocado, Bleu Cheese	\$6.00

Entrees (Per Person)

Grilled Salmon – Honey Soy Lime Butter, Citrus Pasta Salad	\$18.00
Top Sirloin Steak – Oven Roasted Potatoes, Caramelized Onion, Bleu Cheese	\$17.00
Lasagna – Grilled Vegetables, Garlic Bread	\$13.00
Grilled Turkey – Hazelnut Crust, Citrus Brown Butter, Honey Lime Vinaigrette	\$13.00
Sautéed Shrimp – Penne Pasta, Oven Dried Tomato, Garlic Cream	\$16.00
Grilled Chicken – Molasses BBQ, Ranch Beans, Watermelon	\$14.00

Sandwich & Salad Entrees (Per Person)

Croissant Club – Smoked Bacon, Roast Turkey, Pepper Jack Cheese	\$10.00
Seafood Salad – Tarragon Mayo, Avocado, Baguette	\$12.00
Grilled Vegetable – Roasted Peppers, Caramelized Onions, Ciabatta	\$8.00
Deli Sub – Pastrami, Ham, Salami, Provolone Cheese, Baguette	\$10.00
Fresh Seafood & Pasta – Grilled Salmon, Shrimp, Scallops, Citrus Dressing	\$12.00

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- Sesame Grilled Chicken – Hazelnut Soy Dressing, Orange Segments, Rice Noodle
\$11.00
- Caesar Salad – Grilled Fish, Jumbo Garlic Croutons
\$14.00

Desserts (Per Person)

- Blackberry Mousse \$7.00
Rustic Dutch-Style Apple Pie w/ Vanilla Ice Cream \$7.00
Fudge Bundt Cake \$7.00
Dolce de Leche Cheesecake \$7.00



Served Dinner - Plated

(Minimum 2 Courses, Coffee, Tea & Decaf Included)

Appetizers (Per Person)

- Southwestern Spiced Crab Cakes – Fresh Pico, Guacamole \$9.00
Tomato-Basil Bruschetta w/ Fresh Pesto & Melted Pecorino Romano Cheese \$8.00
Warm Goat Cheese – Roasted Peppers, Sourdough Croutons, Balsamic \$7.00
Coconut Prawns – Served with Sweet Thai Chili Sauce \$8.00
Alaskan Steamed Clams – Garlic & White Wine Broth, Fresh Toasted Focaccia
\$10.00
Beef Carpaccio – Dijon Aioli, Cracked Pepper, Extra Virgin Olive Oil
\$10.00

Soups (Per Person)

- Potato Leek \$7.00
Salmon & Corn Chowder \$8.00
Fresh Vegetable \$5.00
Tomato Basil Bisque \$7.00
Roasted Mushroom & Spinach \$6.00

Salads (Per Person)

- Caesar Salad – Garlic Herb Croutons \$7.00
Greek Salad – Feta Cheese, Olives, Peppers \$8.00
Spinach – Tomato, Egg, Bacon Bourbon Dressing
\$8.00
Butterleaf – Grilled Shrimp, Lemon Vinaigrette, Julienne Tomato
\$6.00
Spring Mix – Honey Lime Vinaigrette, Crumbled Bleu Cheese
\$6.00

Entrees (Per Person)

- Beef Tenderloin – Roasted Garlic, Cabernet Demi-Glace, Braised Leek Mashed Potatoes
\$28.00
Grilled Lamb Chops – Jalapeno Apple Chutney, Roasted Sweet Potato \$24.00

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Alaskan Halibut – Tomato Leek Burre Blanc, Wild Mushroom Custard	\$26.00
Roast Veal Chop – Fresh Thyme Demi-Glace, Polenta, Oven-Roasted Wild Mushrooms	\$28.00
Grilled Seasonal Fish – Zinfandel Sauce, Black Olive Tapenade, Swiss Chard	\$24.00
Roast Duck Breast – Braised Cabbage, Maple Whiskey Sauce, Garlic Mashed Potatoes	\$25.00
Oven Poached Salmon – Pesto Potatoes, Ratatouille, Balsamic Glaze	\$28.00
Grilled Chicken Breast – Rosemary Potatoes, Fresh Spinach, Wild Mushroom Sauce	\$19.00
Buffalo Prime Rib – Creamed Horseradish, Roasted Potatoes, Warm Green Bean Salad	\$29.00

Desserts (Per Person)

Rustic Dutch-Style Apple Pie w/ Vanilla Ice Cream	\$7.00
Dolce de Leche Cheesecake	\$7.00
House-Made Ice Cream (ask for current flavors)	\$5.00
Crème Brûlée	\$7.00
Warm Fudge Bundt	\$6.00

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Breaks & Refreshments

Specialty Breaks & Pick-Me-Ups (Per Person, Per Break)

Coffee & Tea	(Per Person)	\$3.00
	(Per Gallon)	\$25.00
Fresh Ground Heritage Coffee or Decaffeinated Coffee		
Hot Herbal Teas		

Coffee & Pastries \$9.00

Fresh Ground Heritage Coffee or Decaffeinated Coffee, Hot Herbal Teas
Fresh Baked Croissants, Danish & Muffins

The Happy Heart \$9.00

Vegetable Crudités, Fresh Fruit & Melon, Granola Bars
Mineral Water, Bottled Juices

Additional Items

Fresh Fruit & Melon	(Serves 15 people)	
\$40.00		
Salmon Lox & Mini Bagels	(Per Dozen)	
\$48.00		
Assorted Fresh Danish	(Per Dozen)	\$36.00
Croissants, Preserves & Butter	(Per Dozen)	\$30.00
Giant Chocolate Chip Cookie	(Per Dozen)	\$29.00
Assorted Whole Fresh Fruit	(Per Dozen)	
\$15.00		
Granola Bars	(Per Dozen)	\$18.00
Canned Soda	(Each)	\$2.50
Chilled Juice	(Per 1/2 Gallon)	\$20.00
Iced Tea	(Per 1/2 Gallon)	\$12.00
Lemonade	(Per 1/2 Gallon)	\$14.00

In addition to quoted prices, a gratuity of 21% is added to all food and beverage items.

Receptions

Cold Specialties

Vegetable Crudités, Assorted Dips (Serves Approximately 25 People)	\$50.00
Domestic & Imported Cheese Board \$95.00 (Serves Approximately 25 People)	
Deli Meats & Cheese Platter (Serves Approximately 25 People)	\$95.00
Fresh Seasonal Fruit & Melon (Serves Approximately 25 People)	\$65.00
Fresh Oysters on the Half Shell (Serves Approximately 25 People)	\$85.00
Jumbo Shrimp, Lime Horseradish Sauce (Serves Approximately 25 People)	\$95.00

Carving Selections

Sirloin of Beef, Creamed Horseradish, Ground Mustard \$200.00 (Serves Approximately 50 People)	
Roast Turkey Breast, Cranberry Orange Compote (Serves Approximately 25 People)	\$85.00
Pepper Crusted Prime Rib, Creamed Horseradish, Demi Jus (Serves Approximately 25 People)	\$165.00
Baked Ham, Honey Mustard Glaze (Serves Approximately 50 People)	\$150.00
Roast Leg of Lamb, Rosemary Mint Jus (Serves Approximately 25 People)	\$135.00

Carving Station Includes: Breads, Rolls & Accompaniments
Carver Fee \$30.00 (3 hours)

Cold Hors d'oeuvres (All Hors d'oeuvres Serve 25 People)

Scallop Ceviche, Belgian Endive	\$100.00
Sliced Salmon Lox, Black Bread, Ground Mustard	\$100.00
Italian Hot Salami, Cream Cheese, Black Olive \$52.00	
Deviled Eggs, Smoked Salmon, Fresh Dill	\$52.00
Crab Salad, Belgian Endive, Lemon Oil \$85.00	
Beef Tartare, Capers, Horseradish Aioli	\$75.00
Country Pate, Dijon Mustard, Toast Points	\$75.00
Dried Tomato Pesto, Goat Cheese, Sourdough Bread	\$50.00

Hot Hors d'oeuvres (All Hors d'oeuvres Serve 25 People)

Southwestern Crab Cakes, Fresh Pico, Guacamole	\$100.00
Swedish Style Meatballs, Fresh Chives \$50.00	
Barbeque Baby Back Ribs, Green Onion	\$75.00
Baby Lamb Chops, Red Chile, Goat Cheese	\$95.00
Beer Battered Alaskan Cod, Rémoulade	\$95.00
Chorizo Sausage Quesadilla, Pepper Jack Cheese	\$60.00
Blackened Jumbo Shrimp, Fresh Lime Aioli	\$75.00

In addition to quoted prices, a gratuity of 21% is added to all food and beverage items.

Mixx Grill – Inlet Tower Hotel

Banquet Wine Selections

Tier 1:

Cabernet Sauvignon –	Cellar #8 – 2008 – California	\$21.00
Cabernet Sauvignon –	Bolla – 2008 -- Delle Venezie, Northeast Italy	\$23.00
Merlot –	Canyon Road – 2007 – California	\$15.00
Merlot –	Santa Rita – 2009 – Colchagua, Chile	\$23.00
Pinot Noir –	Cellar #8 – 2008 – California	\$23.00
Pinot Noir –	Beringer – 2009 -- California	\$21.00
Chardonnay –	Snap Dragon – 2008 – Sonoma, California	\$29.00
Chardonnay –	Jacob’s Creek – 2008 – Australia	\$21.00
Sauvignon Blanc –	<i>Casillero Del Diablo</i> – Concha y Toro – 2008 – Chile	\$28.00
Sauvignon Blanc –	Santa Rita – 2009 – Colchagua, Chile	\$23.00
White Zinfandel –	Beringer – 2008 – California	\$17.00
Sparkling – <i>Brut</i> --	Segura Viudas – 2008 – Spain	\$25.00

Tier 2:

Cabernet Sauvignon –	Dynamite Vineyards – 2007 – North Coast, California	\$48.00
Cabernet Sauvignon –	Irony – 2007 – Monterey, California	\$34.00
Merlot –	Sagelands – 2008 – Columbia Valley, Washington	\$38.00
Merlot –	Chateau Souveraine – 2007 – Alexander Valley, California	\$47.00
Pinot Noir –	Mirrasou – 2008 – California	\$28.50
Pinot Noir –	Irony – 2007 – Monterey, California	\$34.00
Chardonnay –	Chateau St. Jean – 2007 – Sonoma, California	\$36.00
Chardonnay –	Rodney Strong – 2008 – Sonoma, California	\$38.00
Sauvignon Blanc –	Brancott – 2009 – Marlborough, New Zealand	\$35.00
Sauvignon Blanc –	Stoneleigh – 2008 – Marlborough, New Zealand	\$38.50
Sparkling –	Brut – Freixenet – NV – Spain	\$31.50
Sparkling –	Prosecco – Mionetto – NV – Prosecco, Italy	\$31.00

Tier 3:

Cabernet Sauvignon –	Rodney Strong – 2007 – Alexander Valley, California	\$58.00
Cabernet Sauvignon –	<i>Marques Casa Concha</i> – Concha y Toro – 2008 – Colchagua, Chile	\$49.00
Merlot -- <i>Starmount</i> –	Merryvale – 2007 – Napa, California	\$60.00
Merlot – <i>Reserve</i> --	Waterbrook – 2008 – Columbia Valley, Washington	\$54.00
Pinot Noir –	Rodney Strong – 2008 – Russian River, California	\$51.00
Pinot Noir –	Steele – 2007 – Carneros, California	\$49.00
Chardonnay –	Merryvale – 2007 – Napa, California	\$50.00
Chardonnay –	Sterling Vineyards – 2008 – Napa, California	\$52.50
Sauvignon Blanc –	Chateau de Sancerre – 2007 – Loire Valley, France	\$68.00
Sauvignon Blanc –	Le Petite Etoile -- Chateau St Jean – 2008 – Sonoma, California	\$53.00
Sparkling – <i>Brut</i> –	Gloria Ferrer -- NV – Sonoma, California	\$48.00
Sparkling – <i>White Star</i> –	Moët & Chandon – NV – Champagne, France	\$111.00

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