



PLUS



PLAZA
CONVENTION
CENTER

Catering Menu

2015

DINNER

Hors d' oeuvres priced per tray – 1 Tray Serves Approximately 50 Guests

Hors d' oeuvres

| | |
|---|-------|
| Brie and Raspberry Phyllo Bites | \$175 |
| Crab Wontons with Diablo Sauce | \$125 |
| Mini Crab Cakes Louisiana | \$200 |
| Petite Spanakopita | \$100 |
| Bacon Wrapped Scallops | \$200 |
| Smoked Lox Potato Pancake | \$125 |
| Bacon Wrapped Pineapple Shrimp | \$125 |
| Maple Bourbon Baked Brie | \$125 |
| Wild Mushroom Strudel | \$175 |
| Tuna Poke on Asian Spoons | \$225 |
| Stuffed Mushrooms - Chorizo, Ratatouille & Sharp Cheddar | \$100 |
| Coconut Shrimp with Pina Colada Sauce | \$150 |
| Pork Pot Stickers with Sweet Chili Soy | \$125 |
| Beef Carpaccio with Herb Infused Oil | \$150 |
| Fresh Fruit Display | \$225 |
| Gourmet Cheese Display with Artisan Breads & Crackers | \$275 |
| Hummus Trio, Vegetable Crudités & Pita Crisps | \$100 |
| Parmesan Artichoke Dip, Vegetable Crudités & Baguettes | \$125 |
| Mini Fish Taco's with Poblano Vinaigrette | \$125 |
| Petite Chicken Cordon Bleu | \$150 |
| Street Style Carnita Tacos with Fresh Salsa | \$125 |
| Beef Taquito's with Fresh Salsa | \$150 |
| Mini Burger Sliders with the Works | \$110 |
| Pizzetes - Arugula, Roasted Tomatoes & Chevre with Garlic Aioli, Basil, Feta, Olives | \$125 |

Hors d' oeuvres Service available as Butler Passed or Displayed

Please Select 2-4 Menu Items for Light Hors d' Oeuvres Service and
5-7 Menu Items for Heavy Hors d' Oeuvres Service

DINNER

Chef Attended Stations

CARVING STATIONS

Herb Roasted Turkey Breast with Fresh Cranberry Chutney
\$250++ each (Serves approximately 50 guests)

Beef Tenderloin with Pan Jus and Whipped Horseradish
\$300++ each (Serves approximately 30 guests)

Honey Bourbon Glazed Ham
\$250++ each (Serves approximately 50 guests)

Beef Prime Rib with Whipped Horseradish
\$400++ each (Serves approximately 50 guests)

PASTA BELLA

Italian Salad - Shaved Parmesan, Spinach, Basil, Diced Tomatoes & Buffalo Mozzarella
Penne & Bow Tie Pasta
Chef's Sauces of Marinara, Bolognese & White Clam
Garlic Bread
\$18.95++ per person

BBQ CHUCKWAGON

Seasonal Coleslaw
Traditional, Southwest or Crab & Lobster Mac 'N Cheese
Whole Hog with Three Sauces
(Choice of Traditional, Spicy, Sweet & Bold, Blackberry Jalapeno or Peach Barbecue Sauce)
BBQ Brisket
Petite Slider Rolls & Cowboy Cornbread with Whipped Butter
House Made Shortcake with Triple Berry and Whipped Cream
\$38.95++ per person

FLAMBÉ' DUO

Bananas Foster & Cherries Jubilee with French Vanilla Bean Ice Cream
\$11.95++ per person

SUCCULENT SHORTCAKE

House Baked Shortcake with Triple Berry, Peach, Strawberry, Rhubarb & Fresh Whipped Cream
\$9.95++ per person

++ refers to 22% service charge and 8.26% sales tax added to per person menu/item cost

DINNER

Includes Iced Tea, French Roast Regular & Decaf Coffee & Selection of Herbal Teas

Buffet

EXECUTIVE SIGNATURE

Spinach Salad with Bacon, Chevre and Red Onion with Raspberry Vinaigrette & Ranch
Rum Glazed Pork Tenderloin with Grilled Pineapple Relish
Almond Chicken with Sherry Cream
Roasted Root Vegetables
Asparagus with Light Lemon Butter
Fresh Baked Rolls with Whipped Butter
Chef Inspired Dessert
\$33.95++ per person

ASIAN ACCENTS

Chinese Chop Salad with Peanut Dressing
Egg Rolls with Hot Mustard and Sweet & Sour Sauce
Szechwan Beef
Sweet & Sour Chicken with Pineapple & Bell Pepper
Stir Fry Fresh Vegetables
Fried Rice
Chef Inspired Dessert
\$36.95++ Per Person

SOUTH BY SOUTHWEST

Ensalada de Jicama
Chips, Salsa and Guacamole
Corn & Chile Pudding
Seafood Ceviche
Chicken Mole'
Charro Beans with Chorizo
Chef Inspired Dessert
\$34.95++ per person

TOUR OF ITALY

Crisp Romaine tossed with Bell Peppers, Asiago Cheese, Croutons and House Caesar Dressing
Chicken Carbonara Pasta
Pan Fried White Fish Picatta over Parmesan Risotto
Green Beans tossed with Caramelized Onion and Bacon
Garlic Bread with Tomato Basil Dipping Sauce
Chef Inspired Dessert
\$32.95++ per person

SUMMER LUAU

Tropical Fruit Display
Bone-In Jerked Chicken
Whole Roasted Hog with Three Sauces and Slider Rolls
Teriyaki Beef Kabobs
Deep Fried Plantains
Chef Inspired Dessert
\$33.95++ per person (seasonal availability)

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DINNER

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Plated

All Plated Dinners Include Chef's Seasonal Salad and Gourmet Dessert Courses

PORK MARSALA

Pan Seared Pork Chops with Mushrooms, Shallot & Thyme Marsala Sauce over Creamy Polenta and Roasted Squash
\$28.95++ per person

PETITE BEEF WELLINGTON

Beef Tenderloin and Mushroom Duxelle wrapped in Flaky Puff Pastry with Port Wine Reduction accompanied by Whipped Potatoes
\$30.95++ per person

PISTACHIO CRUSTED SALMON

Petite Salmon Filet Encrusted with Citrus Infused Pistachio and Light Lemon Cream Sauce with Sweet Potato Cake
\$29.95++ per person

BRAISED SHORT RIBS

Guinness Braised Short Ribs Over Horseradish Mashed Potatoes and Green Beans Sautéed with Apple Wood Smoked Bacon
\$27.95++ per person

PESTO LASAGNA

Vegetarian Specialty with Layers of Basil, Kale & Pesto Lasagna with Rich Béchamel Sauce
\$23.95++ per person

SEARED SCALLOPS

Seared Scallops over Wilted Spinach and Parmesan Risotto
\$34.95++ per person

SAVORY RAVIOLI

Pasta Stuffed with Creamy Butternut Squash, a Delicate Brown Butter Sauce and Fresh Sautéed Asparagus Tips
\$28.95++ per person

CLASSIC CHICKEN

Chicken Breast Stuffed With Savory Cranberry & Cornbread Dressing served with Red Skinned Whipped Potatoes
\$26.95++ per person

TERIYAKI BEEF

Teriyaki Glazed Grilled Rib Eye Steak with Jasmine Rice and Seasonal Stir Fry Vegetables
\$14.95++ per person

SURF & TURF

Grilled Petite Filet with Chef's Seasonal Seafood Pairing (Crab Cakes, Scallops or Shrimp) with Vegetable Medley and Accompaniments
Market Price ++ per person

LEMONGRASS CURRY

Sautéed Chicken Breast and Shrimp with Jasmine Rice, Stir-Fry Vegetables & Lemongrass Curry Sauce
\$29.95++ per person

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DINNER

Beverage Options

HOSTED BAR

Liquor

| | |
|------------------|--------------------|
| Select Brands | \$6.50++ per drink |
| Premium Brands | \$7.50++ per drink |
| Specialty Drinks | \$8.50++ per drink |

Wines & Champagne

| | |
|---------------|--|
| Select Wines | \$6.50++ per glass \$26.00++ per bottle |
| Premium Wines | \$9.00++ per glass \$36.00++ per bottle |
| Champagne | \$23.00++ per bottle |

Beer

| | |
|-------------------|---------------------|
| Domestic Beer | \$5.50++ per bottle |
| Microbrew Beer | \$6.75++ per bottle |
| Domestic Keg Beer | \$300++ per keg |
| Imported Keg Beer | \$375++ per keg |

Non-Alcoholic Beverages

| | |
|----------------|----------------------|
| Assorted Sodas | \$2.00++ per soda |
| Bottle Waters | \$3.25++ per bottle |
| Fruit Punch | \$23.00++ per gallon |

SERVICE

Bartender \$150 per bartender
1 bartender required for every 75 guests (Hosted & Cash Bars)

REQUIREMENTS

- In accordance with the City of Longmont and the State of Colorado the following must be observed:
- All alcohol must be provided by the Plaza Convention Center – corkage service are not permitted
 - All alcohol must be consumed within the Plaza Convention Center Premises
 - Outside alcohol may not be brought onto, or consumed, on the premises
 - Infraction of any Plaza Convention Center Policies may result in suspension of alcohol service to individuals, or entire event, and possible need to escort individuals from event.

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