



MARSHALL HALL OF FAME CAFÉ

BREAKFAST

Minimum of 25 Guests

Hall of Fame Breakfast Buffet

Assorted Juices
Sliced Fresh Fruit
Breakfast Breads and Pastries
Whipped Butter and Preserves
French Toast with Warm Syrup
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Coffee, Tea, and Water
\$17.95 Per Person

Buffet Enhancements

Omelet Station - \$6.95 per person
Waffle Station-\$6.95 per person
(\$75 Station Chef Fee)

Please review the Terms and Conditions page for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19



Continental Breakfast

Sliced Fresh Fruit

Assorted Juices

Breakfast Breads and Pastries

Whipped Butter

Coffee, Tea, and Water

\$10.95 per person

Please review the Terms and Conditions page for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Lunch Buffet

Minimum of **25** Guests

(Food quantities are based on your guaranteed number of guests)

All meals include the following:

Mixed Greens with Assorted Dressings

Pasta Salad

Rolls and Butter

Coffee, Tea, and Water

A Delicious Array of Desserts

-Add a Cheese and Cracker tray for \$3.00 per person

-Add Soup du Jour for \$2.95 per person

Choice of Entrees:

Slices Roast Tukey Breast with Gravy

Chicken Penne Alfredo

Sliced Apple Spiced Pork Loin

Stuffed Chicken Florentine

Bourbon Glazed Chicken

Caramelized Salmon

Please review the [Terms and Conditions page](#) for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Vegetarian Offerings

Grilled Smoked Vegetables

Roasted Tomato with Spinach and Herb Cheese

Penne Pomodoro

Penne Pasta Alfredo with Fresh Spinach

Choice of Accompaniments

Green Bean Almandine

Corn and Red Onion

Mashed Potatoes

Honey Glazed Snow Peas and Red Peppers

Roasted Rosemary Potatoes

Baby Carrots and Zucchini and Yellow Squash Sautee'

Choice of 2 Entrees and 2 Accompaniments - \$21.95 per person

Choice of Three Entrees and Accompaniments- \$24.95 per person

Please review the Terms and Conditions page for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Specialty Lunch Buffets

Minimum of 25 Guests

(Food quantities are based on your guaranteed number of guests)

-Add a Cheese and Cracker tray for \$3.00 per person

-Add Soup du Jour for \$2.95 per person

Cold Deli Buffets

Smoked Turkey, Ham, Salami, and Roast Beef

Sliced Cheddar, American, and Swiss Cheeses

Lettuce, Tomato, Pickle, Onion

Assorted Breads and Buns

Pasta Salad

Assorted Cookies and Brownies

Ketchup, Mustard, and Mayonnaise

Mixed Greens with Assorted Dressings

Creamy Coleslaw

Coffee, Tea, and Water

-\$19.95 per person

Please review the Terms and Conditions page for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Big Burger and Chicken Buffet

Hall of Fame Burgers
Lettuce, Tomato, Pickle, and Onion
Buns
Pasta Salad
Assorted Cookies and Brownies
Potato Chips
Grilled Marinated Chicken
Ketchup, Mustard, and Mayonnaise
Country Fried Potato Wedges
Creamy Coleslaw
Baked Beans
Sliced American Cheese
Coffee, Tea, and Water
-\$21.95 per person

Please review the [Terms and Conditions page](#) for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Dinner Buffet

Minimum of **25** Guests

(Food quantities are based on your guaranteed number of guests)

All meals include the following:

Mixed Greens with Assorted Dressings

Pasta Salad

Rolls with Butter

A Delicious Array of Desserts

Coffee, Tea, and Water

-Add a Cheese and Cracker tray for \$3.00 per person

-Add Soup du Jour for \$2.95 per person

Choice of Entrees:

Slices Roast Tukey Breast with Gravy

Chicken Penne Alfredo

Sliced Apple Spiced Pork Loin

Stuffed Chicken Florentine

Bourbon Glazed Chicken

Caramelized Salmon

Baked Cod with Lemon Butter

Please review the **Terms and Conditions** page for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Vegetarian Offerings

Grilled Smoked Vegetables

Roasted Tomato with Spinach and Herb Cheese

Penne Pomodoro

Penne Pasta Alfredo with Fresh Spinach

Choice of Accompaniments

Green Bean Almandine

Corn and Red Onion

Mashed Potatoes

Honey Glazed Snow Peas and Red Peppers

Roasted Rosemary Potatoes

Baby Carrots and Zucchini and Yellow Squash Sautee'

Steamed Broccoli and Cauliflower

-Choice of 2 Entrees and 2 Accompaniments -\$26.95 per person

-Choice of 3 Entrees and 3 Accompaniments -\$29.95 per person

Please review the Terms and Conditions page for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Hot and Cold Hors D'oeuvres

Minimum of 25 Guests

Prices are per piece

Hot:

Chicken Wings Buffalo or BBQ -\$1.25

Chicken Tenders: Plain, Buffalo, BBQ, or Sesame -\$1.25

Marinara or Swedish Meatballs -\$1.25

Chicken Skewers with Raspberry BBQ Dip -\$2.25

Scallops wrapped with Bacon -\$2.00

Four Cheese Stuffed Mushrooms -\$1.90

Spinach Dip with Tortilla Chips -\$1.00

Cold:

Chilled Jumbo Shrimp -\$2.50

Assorted Sandwich Rolls -\$1.30

Deviled Eggs -\$1.00

Please review the Terms and Conditions page for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Displays

(Packages are Served for 1 Hour)

- Assorted Cheese and Crackers Display -\$4.00 per person
- Assorted Fresh Vegetables with Dip -\$3.00 per person
- Chocolate Dressed Strawberries -\$1.25 each
- Smoked Salmon with Petite Bagels -*\$Market Price*
- Potato Chips and Dip -\$1.00 per person
- Fresh Pico de Gallo with Tortilla Chips -\$1.50 per person

Please review the Terms and Conditions page for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Beverage Selections

Self-Serve Bars (25 Guests or Less)

An assortment of the following will be charges per consumption. No bartender included.

Assorted Soft Drinks -\$2.00 each

Bottled Water -\$2.00 each

Juices -\$2.75 each

House Wines -\$18.95 per bottle

House Champagne -\$18.95 per bottle

Domestic Bottle Beer -*Current Café pricing*

Imported Beers -*Current Café pricing*

Additional Items

Domestic Keg (Approximately 200 glasses) -\$275.00 per keg

Domestic Pony Keg (Approximately 100 glasses) -\$175.00 per keg

Imported Keg (Approximately 200 glasses) Market Price

Imported Pony Keg (Approximately 100 glasses) -Market Price

Hosted Bars and Cash Bars

The Marshall Hall of Fame Café also offers “Host Bars” paid by the client, and “Cash Bars” paid by the guests. Pricing is available on a per drink basis on types of liquors chosen. **Terms and Conditions:** A \$50.00 set up fee will be assessed to bars producing less than \$200.00 in sales. Our bartenders reserve the right to ask for identification from any guest, and may deny service to any guest who is noticeably intoxicated.

Please review the Terms and Conditions page for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Please review the [Terms and Conditions page](#) for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**



Please review the [Terms and Conditions page](#) for catering details. Menu prices are subject to change. All Banquet items will be charged a 20% Service Charge and Applicable Sales Tax. **Consuming raw or undercooked seafood, meats, and poultry may increase your risk of foodborne illness. 06/19**