



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
\$16.95 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

\$9.95 per person

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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

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Vegetarian Offerings

Grilled Smoked Vegetables

Roasted Tomato with Spinach and Herb Cheese

Penne Pomodoro

Penne Pasta Alfredo with Fresh Spinach

Choice of Accompaniments

Green Beans

Corn and Red Onion

Yukon Gold Mashed Potatoes

Roasted Rosemary Potatoes

Brown Sugar Maple Glaze Baby Carrots

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

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Specialty Lunch Buffets

Minimum of **25** Guests

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-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

-\$17.95 per person

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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

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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

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Vegetarian Offerings

Grilled Smoked Vegetables

Roasted Tomato with Spinach and Herb Cheese

Penne Pomodoro

Penne Pasta Alfredo with Fresh Spinach

Choice of Accompaniments

Green Beans

Corn and Red Onions

Yukon Gold Mashed Potatoes

Roasted Rosemary Potatoes

Brown Sugar Maple Glazed Baby Carrots

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

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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 -\$1.00
- Marinara or Swedish Meatballs -\$1.00
- Chicken Skewers with Raspberry BBQ Dip -\$2.25
- Scallops wrapped with Bacon -\$2.50
- Four Cheese Stuffed Mushrooms -\$2.00
- Spinach Dip with Tortilla Chips -\$1.00

Cold:

- Chilled Jumbo Shrimp -\$2.50
- Assorted Sandwich Rolls -\$2.00
- Deviled Eggs -\$1.00

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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

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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.

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