



# BANQUET MENU

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COCKTAILS  
HORS D'OEUVRES  
DINNER  
DESSERT



THE  
INGLESIDE  
HOTEL

# BEVERAGE MENU

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## CASH/HOST BARS

PER DRINK

### INGLESIDE

HIGHBALL	\$5.00
COCKTAIL	\$5.75

### PREMIUM

HIGHBALL	\$5.50
COCKTAIL	\$6.50

### TOP-SHELF

HIGHBALL	\$7.25
COCKTAIL	\$8.00

### BOTTLE/DRAFT BEER

DOMESTIC	\$4.25
CRAFT	\$5.25
IMPORT	\$5.25

### BARREL BEER

DOMESTIC	\$275.00
CRAFT	\$400.00 - 475.00

## CASH/HOST BARS

BOTTLED GOODS

### WINE

GLASS	BOTTLE
\$6.50	\$27.95

WHITE ZINFANDEL, CHARDONNAY,  
CABERNET, MERLOT, PINOT GRIGIO, MOSCATO  
APPROX 4 GLASSES PER BOTTLE

### SPARKLING WINE

APPROX 7 GLASSES PER BOTTLE	\$25.95
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### PUNCH

PER GALLON

CHAMPAGNE	\$60.00
FRUIT PUNCH	\$42.00

APPROX 20 GLASSES PER GALLON

### SODA

GLASS	\$2.25
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#### BEVERAGE GUIDELINES

Prices are subject to service charge at prevailing rate and 5.1% sales tax is applied to tab or open bars, bottled goods purchased, half barrels and punch.

A \$150 minimum is required per bartender per hour for more than 2 hours bar service or a bartender charge of \$25 per hour per bartender will apply.

A \$150 minimum is required per bartender per hour for two hours or less or a \$50 per bartender fee will apply. Minimum based on full bar service (Cocktails, wine, beer and soda)

You may request additional bartenders at a rate of \$50 per hour

Drink tickets are available upon request with a minimum drink redemption value of \$5.00 per ticket and are subject to service charge at prevailing rate and 5.1% sales tax

There is a \$75 set-up charge for self-serve bars in hospitality rooms

Prices are subject to service charge at prevailing rate and 5.1% sales tax.

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# BEVERAGE MENU

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## INGLESIDE

BRANDY  
VODKA  
GIN  
WHISKEY  
BOURBON  
SCOTCH  
RUM  
TEQUILA  
PEACH SCHNAPPS  
IRISH CREAM LIQUEUR  
TRIPLE SEC  
PEPPERMINT SCHNAPPS  
SLOE GIN  
AMARETTO  
COFFEE LIQUEUR

## PREMIUM LIQUORS

KORBEL BRANDY  
SEAGRAMS 7 CROWN WHISKEY  
BACARDI RUM  
CAPTAIN MORGAN RUM  
SKYY VODKA  
SKYY RASPBERRY VODKA  
SKYY CITRUS VODKA  
JIM BEAM BOURBON  
SOUTHERN COMFORT  
BACARDI LIMON RUM  
MALIBU RUM  
DEWARS SCOTCH  
TANQUERAY GIN  
CANADIAN CLUB WHISKEY

## TOP SHELF LIQUORS

CROWN ROYAL WHISKEY  
KAHLUA  
MAKERS MARK BOURBON  
KETEL ONE CITRON VODKA  
KETEL ONE VODKA  
JAMESON IRISH WHISKEY  
JACK DANIELS WHISKEY  
GRAND MARNIER  
GLENFIDDICH SCOTCH  
BAILEY'S IRISH CREAM  
JOSE CUERVO TEQUILA

## WINES

CABERNET SAUVIGNON  
WHITE ZINFANDEL  
MERLOT  
CHARDONNAY  
MOSCATO  
PINOT GRIGIO

## DRAFT BEER CHOICE

ONE DOMESTIC BEER ON TAP AND  
ONE CRAFT/IMPORT BEER ON TAP

## BOTTLED BEER CHOICES

(CHOOSE ONE)

DOMESTIC BOTTLED BEER  
BOTTLED BEER OR  
CRAFT OR IMPORT BOTTLED BEER

(60 BOTTLES PER 100 PEOPLE)

## SPARKLING WINE

VERDI  
TOTTIS

## NON-ALCOHOLIC BEERS

O'DOULS N/A BEER  
O'DOULS AMBER

## NON-ALCOHOLIC REFRESHMENTS

ASSORTED SODA  
ASSORTED JUICES  
COFFEE/DECAF

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# BEVERAGE MENU

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## PREMIUM PACKAGE

1 HOUR \$13.00 PER PERSON  
EACH ADDITIONAL HOUR \$7.00 PER PERSON

MINORS: 1 HOUR \$8.00 PER PERSON  
EACH ADDITIONAL HOUR \$2.00 PER PERSON

INCLUDES ALL ITEMS IN INGLESIDE  
HOUSE WINES AND SODA  
PLUS PREMIUM ITEMS,  
2 BEER SELECTIONS  
ONE DOMESTIC DRAFT CHOICE AND ONE  
DOMESTIC/CRAFT/IMPORT BOTTLE CHOICE

## TOP SHELF PACKAGE

1 HOUR \$15.00 PER PERSON  
EACH ADDITIONAL HOUR \$8.00 PER PERSON

MINORS: 1 HOUR \$8.00 PER PERSON  
EACH ADDITIONAL HOUR \$2.00 PER PERSON

INCLUDES ALL ITEMS IN THE INGLESIDE,  
PREMIUM BRAND  
HOUSE WINES AND SODA  
PLUS TOP SHELF ITEMS,  
3 BEER SELECTIONS  
ONE DOMESTIC DRAFT  
ONE CRAFT/IMPORT DRAFT  
ONE DOMESTIC/CRAFT/IMPORT BOTTLE

## BEER, WINE & SODA PACKAGE

\$23.00 PER PERSON  
MINORS: \$10.00 PER PERSON  
7 HOURS

ONE DOMESTIC DRAFT CHOICE  
ALL HOUSE WINE SELECTIONS  
ASSORTED SODAS

### OPEN BAR PACKAGES

Minimum of 50 People. Packages do not include champagne or wine served with dinner, or any shots.  
Coffee service available at the bar with all open bar packages

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## CHILLED HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

### JUMBO GULF SHRIMP \$175

Served with cocktail sauce & lemon

### COCONUT SHRIMP \$135

With pineapple dipping sauce

### MINI CRAB CAKES \$120

With curry mayonnaise

### SMOKED SALMON CANAPE \$95

With cucumber and cream cheese on pumpernickel

### GENOA SALAMI CORNUCOPIA \$85

Stuffed with seasoned cream cheese

### HAM AND CHEESE ROLL-UPS \$80

Rolled with dill pickles and cream cheese

### SILVER DOLLAR SANDWICHES \$90

Assorted ham, turkey and salami

### HUMMUS \$90

With grilled pita bread and assorted vegetables  
Serves 40

## CHILLED HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

### ITALIAN BRUSCHETTA \$100

With ripe roma tomatoes and fresh basil

### VEGETARIAN PIZZAS \$80

Made with fresh vegetables and guacamole cream

### DEVEILED EGGS \$70

A traditional favorite

## HOT HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

### CRISPY BREADED CHICKEN WINGS \$85

Served with hot sauce and bleu cheese dressing

### CHICKEN BREAST STRIPS \$87

Lightly breaded with barbecue and honey mustard sauce

### JAMAICAN CHICKEN SATAY \$100

Served with peanut sauce

### MINI BEEF TENDERLOIN KABOBS \$110

Chef's marinade

### MEATBALLS \$70

Choose from Swedish or barbecue

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## HOT HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

### WATER CHESTNUTS WRAPPED IN BACON \$95

### ITALIAN STUFFED MUSHROOMS \$90

Filled with sausage and mozzarella presented on marinara sauce

### CHICKEN CORDON BLEU NUGGETS \$95

Served with honey mustard sauce

### MOZZARELLA CHEESE STICKS \$90

Served with marinara

### POTATO SKINS \$86

Topped with cheddar cheese and bacon

### WARM ARTICHOKE AND ASIAGO DIP \$70

With toasted garlic croustades

### QUICHE À LA OSCAR \$85

Crab meat, asparagus and cheddar cheese

### QUICHE LORRAINE \$80

Bacon, Swiss and onions

### ASPARAGUS AND ASIAGO \$140

Served In phyllo dough

## HOT HORS D'OEUVRES

PER 50 PIECES UNLESS NOTED

### CRAB AND CHEDDAR MELTS \$85

Served on a toasted English muffin

### SPANAKOPITAS \$110

Phyllo dough filled with spinach and feta cheese

### ROLLED CHICKEN QUESADILLA \$100

Served with guacamole ranch sauce

### CHINESE SPRING ROLL \$100

Served with sweet and sour sauce

### MINI BEEF WELLINGTON \$150

Beef tenderloin with mushroom duxelle

### CRAB RANGOON \$140

Crab meat and cream cheese in a crisp wonton wrapper

### BRIE, PEAR AND TOASTED ALMOND \$145

Served In phyllo dough

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## CHEF CARVED

SERVED WITH SILVER DOLLAR ROLLS

### WHOLE CHOICE STEER TENDERLOIN \$275

With tarragon shallot mayonnaise  
Serves 25-30

### CORNED ROUND OF BEEF \$185

With horseradish sauce  
Serves 40-50

### TENDER BREAST OF TURKEY \$190

With cranberry mayonnaise  
Serves 40-50

### SMOKED VIRGINIA HAM \$190

With honey mustard and barbecue sauce  
Serves 40-50

## PLATTER DISPLAYS

### WHOLE SMOKED SALMON \$175

With crackers and lemon  
Serves 75

### CHILLED SHRIMP DIP \$95

Seasoned cream cheese topped with cocktail sauce and popcorn shrimp. Served with assorted crackers  
Serves 40

### LAYERED TACO DIP \$65

Served with nacho chips  
Serves 40

## PLATTER DISPLAYS

### PREMIUM CHEESE SELECTION \$200

A minimum selection of five premium cheeses  
Serves 75

### CUBED CHEESE AND SAUSAGE TRAY

SERVES 25 \$75

SERVES 50 \$110

With crackers

### ASSORTED VEGETABLE TRAY

SERVES 25 \$75

SERVES 50 \$110

With dill dip

### FRESH FRUIT PRESENTATION

SERVES 25 \$75

SERVES 50 \$110

### ANTIPASTO TRAY \$110

Marinated assortment of black olives, salami, pepperoncini, artichoke hearts, mushrooms, cherry tomatoes and mozzarella  
Serves 50

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## SNACK SELECTIONS

### POTATO CHIPS \$22

Served with onion dip  
Serves 15

### PRETZELS \$18

1 pound

### MIXED NUTS \$28

1 pound

### DRY ROASTED PEANUTS \$18

1 pound

### GARDETTO'S® SNACK MIX \$26

1 pound

### CHEX MIX \$22

1 pound

### TORTILLA CHIPS AND CHEESE SAUCE \$30

Serves 15

### TORTILLA CHIPS AND SALSA \$34

Serves 15

### POPCORN \$18

Serves 15

### WAGON \$125

Serves 100

## FINISHING TOUCHES

### 16" CHEESE PIZZA \$20

### 16" PEPPERONI PIZZA \$22

### 16" SAUSAGE PIZZA \$22

### 16" VEGETABLE PIZZA \$22

### 16" DELUXE PIZZA \$23

### SLIDER STATION \$225

Mini burgers and barbecue pulled pork, sliced cheese, garlic aioli, ketchup, pickles, mustard  
Serves 50

### NACHO BAR \$125

Tortilla chips, guacamole, salsa, cheese sauce, seasoned beef and taco cream  
Serves 35

### DELUXE COFFEE BAR \$225

Served with chocolate shavings, whipped cream, cinnamon sticks, flavored creamers regular and decaf  
Serves 125

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## DINNER SIDES

DINNERS INCLUDE FRESH GARDEN SALAD WITH CHOICE OF DRESSINGS, YOUR CHOICE OF VEGETABLE, YOUR CHOICE OF POTATO, PASTA OR RICE, ROLLS AND BUTTER, AND COFFEE, TEA, MILK, ICED TEA.

### VEGETABLES

PLEASE SELECT ONE

#### SAUTÉED GREEN BEANS

With sliced red onions and baby carrots

#### CORN O'BRIEN

Sautéed with diced red and green peppers

#### OVEN ROASTED ROOT VEGETABLE

Hash with herbed butter parsnips, turnips, carrots, dicon radish and jicama

#### BUTTERED SUGAR SNAP PEAS

With red bell peppers and baby carrots

#### SEASONAL STIR FRY

Broccoli and water chestnuts with red peppers and baby carrots

#### ZUCCHINI PROVENCAL

Zucchini and yellow squash with bell peppers, tomatoes all sautéed in olive oil with garlic and Italian herbs

#### CLASSIC CALIFORNIA MEDLEY

Broccoli and cauliflower florets steamed with baby carrots

#### GLAZED BRUSSELS SPROUTS

With baby carrots and pearl onions

#### ASPARAGUS

With diced pimientos

### POTATO, PASTA & RICE

PLEASE SELECT ONE

#### LEMON PEPPER LINGUINE

#### ROASTED NEW POTATOES

With parsley

#### CRISPY OVEN BROWNE RED POTATO QUARTERS

#### HERB ROASTED WEDGE POTATOES

With Parmesan

#### WILD RICE BLEND

#### HOMEMADE WHIPPED POTATOES

With garlic and chives

#### BAKED IDAHO POTATO

#### PENNE PASTA

Presented with julienne spinach, red onion and grated Parmesan cheese

#### BAKED SAFFRON RICE PILAF

#### BUTTERED VIENNESE SPAETZLE

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## PREMIUM SALADS

ADD \$1.50 PER PERSON

### CAESAR SALAD

Crisp romaine tossed with homemade caesar dressing, garnished with croutons, grape tomatoes, ripe olives and fresh shredded Parmesan cheese

### VINTNER SALAD

Mixed baby greens tossed with honey raspberry vinaigrette topped with shredded Swiss cheese, toasted walnuts, and fresh sliced strawberries

### SPINACH SALAD

Baby spinach, red onions, mushrooms and tomatoes with our classic warm bacon dressing

## PORK SELECTIONS

### HUNGARIAN STYLE PORK SCHNITZEL \$30

Breaded pork loin baked and served with paprika sauce and topped with julienne peppers and onions

### PORK TENDERLOIN PARMESAN \$30

Italian breaded with marinara sauce and mozzarella cheese

### TWIN PORK TENDERLOIN MEDALLIONS \$30

Two apple marinated pork filets, grilled and finished with cider cream and fresh chives

## FISH & SEAFOOD SELECTIONS

### WALLEYE PIKE ALMONDINE \$31

Fresh Walleye fillet baked with lemon butter and garnished with sautéed almonds

### EAST-WEST MAHI-MAHI \$31

Citrus marinated and glazed grilled Mahi-Mahi fillet garnished with toasted chopped macadamia nuts and toasted coconut

### BAKED SALMON \$31

Fresh Salmon fillet finished with lemon cream sauce and fresh basil

### HONEY GLAZED SALMON \$31

Fresh salmon fillet with roasted tomatoes and balsamic reduction

### SHRIMP SCAMPI \$31

Six large shrimp sautéed in olive oil with white wine and lemon presented on a nest of angel hair pasta with fresh herbs, garlic, Parmesan cheese and served with vegetable provencal

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## BEEF SELECTIONS

### **BROILED NEW YORK STRIP \$40**

12 oz. center cut, hand trimmed steak presented with hunter sauce

### **BROILED FILET MIGNON \$42**

8 oz. choice steer tenderloin served with a mushroom au jus

### **HORSERADISH AND BACON CRUSTED FILET \$40**

6 oz filet topped with a bacon and horseradish crust finished with a madeira wine demi-glaze

### **ROAST PRIME RIB OF BEEF \$37**

Slow roast rib eye with burgundy au jus

### **BRAISED BEEF SHORT RIBS \$34**

With madeira demi-glaze and garlic mashed potatoes

## CHILDREN'S SELECTIONS

\$10 PER CHILD

Children 12 and under  
All children must have the same meal selection

### **CHICKEN STRIPS**

Served with tater tots and a fruit cup

### **HAMBURGER**

Served with tater tots and a fruit cup

## POULTRY SELECTIONS

### **MARINATED GRILLED CHICKEN BREAST \$28**

Boneless breast with olive oil, herbs and garlic, grilled over an open flame and presented with a mushroom scallion sauce

### **SUN-DRIED TOMATO CHICKEN \$29**

With a spinach and artichoke cream

### **CHICKEN CORDON BLEU \$29**

Topped with Virginia ham and baby Swiss cheese, finished with mushroom supreme sauce

### **CHICKEN À LA OSCAR \$29**

With crab-meat ragout stuffing and hollandaise sauce

### **CHICKEN MARSALA \$29**

Boneless breast with julienne ham, sliced mushrooms and Marsala wine

### **CHICKEN SCAMPI \$29**

Marinated fresh breast of chicken sautéed and presented on a nest of angel hair pasta with fresh herbs, garlic, Parmesan cheese and served with vegetable provencal

### **CASHEW CRUSTED CHICKEN \$29**

Boneless chicken breast crusted with cashews and finished with a maple cream sauce

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# BANQUET MENU

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## MENU GUIDELINES

Please choose one entree only. If you prefer up to three entrees, there will be a nominal charge. Starch and vegetable selections must be the same if multiple entrees are selected. We will be happy to meet your special dietary requests.

Prices listed are subject to change without notice. Firm food prices can be quoted in writing sixty (60) days prior to event, if requested. Ask one of our Catering Managers for any customized combination choices.

## SPECIALTY COMBINATIONS

### TENDERLOIN FILET AND JUMBO SHRIMP DUET \$41

Steer tenderloin filet Diane and three large Italian breaded Gulf shrimp

### TENDERLOIN FILET DIANE AND ORANGE ROUGHY WISCONSIN \$39

Steer tenderloin filet Diane and baked Orange Roughy topped with seasoned bread crumbs and shredded Wisconsin cheddar

### TENDERLOIN FILET AND CHICKEN CORDON BLEU \$39

Steer tenderloin filet Diane and baked chicken breast topped with Virginia ham, Swiss cheese and mushroom supreme sauce

### TENDERLOIN FILET AND GRILLED CHICKEN BREAST \$38

Steer tenderloin filet Diane and marinated grilled chicken breast with a mushroom scallion sauce

## SPECIALTY COMBINATIONS

### TENDERLOIN FILET AND POTATO CRUSTED ROUGHY \$38

Tenderloin filet Diane and baked Orange Roughy topped with sweet vermouth hollandaise

### SUN-DRIED TOMATO CHICKEN AND BAKED SALMON \$37

Tomato crusted chicken breast with spinach and artichoke cream paired with baked salmon fillet and finished with lemon basil cream

### TENDERLOIN FILET AND SUN-DRIED TOMATO CHICKEN \$39

Tenderloin filet Diane and tomato crusted chicken breast with spinach and artichoke cream

### TENDERLOIN FILET AND CHICKEN PRINCESS \$39

Steer tenderloin filet Diane and Italian breaded chicken breast topped with asparagus, mozzarella cheese and mushroom-mustard sauce

### TENDERLOIN FILET AND SALMON \$39

Steer tenderloin filet and baked salmon fillet finished with lemon basil cream

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## DINNER BUFFET

MINIMUM OF 75 PEOPLE REQUIRED FOR BUFFET OR A \$100 SET-UP FEE WILL APPLY

TWO ENTREES \$32 PER PERSON | THREE ENTREES \$35 PER PERSON | FOUR ENTREES \$38 PER PERSON

### INCLUDED IN BUFFET

Three chilled deli salads  
Fresh vegetables with dill dip  
Fresh seasonal fruit  
Assorted cheese and sausage platter  
Tossed garden salad with assorted dressings  
Hot potato  
Rice or pasta  
Hot buttered vegetables  
Fresh rolls & butter  
Coffee, tea, milk, iced tea

### ENTREES

#### ROAST BEEF FORESTIERE

With wild mushroom au jus

#### BEEF BOURGUIGNON

Served with egg noodles

#### CHICKEN CORDON BLEU

With ham and Swiss cheese

#### CASHEW CRUSTED CHICKEN

With maple cream sauce

#### CHICKEN PICCATA

With lemon and capers

#### SAGE ROASTED CHICKEN

#### BRAISED BONELESS PORK CHOPS

With hunter sauce

#### ROAST PORK LOIN

With dressing

#### BAKED COD

With Cheddar cheese crumbs and Gruyere cheese sauce

#### BAKED SALMON

With lemon cream and basil

#### BAKED SEAFOOD AU GRATIN

#### TORTELLINI SHRIMP ALFREDO

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## GRAND BUFFET

MINIMUM OF 75 PEOPLE REQUIRED FOR BUFFET OR A \$100 SET-UP FEE WILL APPLY  
TWO ENTREES \$38 PER PERSON | THREE ENTREES \$40 PER PERSON

### INCLUDED IN BUFFET

Smoked salmon platter  
Fresh fruit and cheese display  
Crab & spinach dip with hearty rye  
Poached scallops with julienne romaine and seasonal vinaigrette  
Tossed garden salad with assorted dressings  
Caesar salad  
Three deli salads  
Antipasto tray  
Hot potato selection  
Rice or pasta selection  
Hot vegetable selection  
Fresh rolls and butter  
Coffee, tea, milk, iced tea

### ENTREES

#### CHEF CARVED ROASTED STEER TENDERLOIN

With sauce Diane

#### BREAST OF CHICKEN PRINCESS

Asparagus, mozzarella and mushroom mustard sauce

#### CHEF CARVED ROAST PRIME RIB OF BEEF

With bordelaise sauce

#### SUN-DRIED TOMATO CHICKEN

With spinach and artichoke cream

#### GRILLED PORK CHOPS HUNTER STYLE

Served with hearty sauce with mushrooms, bacon, tomatoes, and pearl onions

#### SHRIMP SCAMPI

Baked with garlic, white wine, lemon juice and topped with Italian bread crumbs

#### HUNGARIAN STYLE PORK SCHNITZEL

With Paprika sauce

#### EAST-WEST MAHI MAHI

With macadamia nuts and toasted coconut

#### CHICKEN A LA OSCAR

With crab-meat stuffing and Hollandaise

#### HONEY GLAZED SALMON

With roasted tomatoes and balsamic reduction

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MINIMUM OF 75 PEOPLE REQUIRED FOR BUFFET OR A \$100 SET-UP FEE WILL APPLY

## PAVILION PICNIC

PER PERSON \$34

### DELI SALADS

### TOSSED SALAD BOWL

### FRESHLY DICED FRUIT AND SLICED WATERMELON

### ASSORTED VEGETABLES AND RELISHES with Dip

### ROLLS AND BUTTER

### SLOW ROASTED BBQ PORK RIBS

### CRISPY FRIED CHICKEN

### MARINATED GRILLED SHRIMP KABOBS

### CHIPOTLE RED POTATOES

### GRANDMA'S GREEN BEAN CASSEROLE

### COFFEE, TEA, LEMONADE, ICED TEA, MILK

## TWILIGHT GRILL

PER PERSON \$36

### TOSSED SALAD BOWL

### FRESHLY DICED FRUIT AND SLICED WATERMELON

### ASSORTED VEGETABLES AND RELISHES with Dip

### ROLLS AND BUTTER

### BBQ SALMON

### MARINATED PETITE FILET MIGNON

### GREENHORN CHICKEN KABOBS

### COUNTRY STYLE SHREDDED AU GRATIN POTATOES

### WILD RICE BLEND

### FRESH ASPARAGUS WITH ROASTED RED PEPPERS

### COFFEE, TEA, LEMONADE, ICED TEA, MILK

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## PLATED DESSERTS

### APPLE, CHERRY OR BLUEBERRY PIE \$4.25

(A la mode add .75)

### GRANNY CARAMEL APPLE PIE \$5.50

Tart Granny Smith apples and sweet caramel, topped with whipped cream

### CREAMY CHEESECAKE \$5.25

Plain or served with strawberries, blueberries or cherries. Served with whipped cream

### CARROT CAKE \$5.75

Moist and spongy with walnuts, raisins and crushed pineapple, touched with cinnamon and topped with cream cheese icing

### KEY LIME PIE \$5.25

Light, tart and refreshing in a graham cracker crust

## PLATED DESSERTS

### BANANA'S FOSTER CHEESECAKE \$5.25

Creamy New York style cheesecake finished with caramelized Bacardi bananas and toasted pecans

### QUADRUPLE CHOCOLATE MOUSSE PIE \$5.75

Layers of dark chocolate, milk chocolate and white chocolate on a cookie crust

### CHOCOLATE DECADENCE \$5.50

A rich flourless cake presented with raspberry coulis and whipped cream

### WISCONSIN ICE CREAM OR SHERBET \$3.75

Specialty flavors available  
Presented with a cookie wafer

## DESSERT BUFFET

\$10.75 PER PERSON

CHOCOLATE COATED PRETZELS

FRESHLY BAKED COOKIES

CHEESECAKE WITH FRUIT TOPPINGS

ASSORTED DESSERT BARS

ASSORTED FINE CHOCOLATES

CHOCOLATE-COVERED STRAWBERRIES

GOURMET CHOCOLATE CUPS

MINI ÉCLAIRS

MINI CREAM PUFFS

COFFEE SERVICE

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