

# Luxury Suites Menu 2022

## SANDWICHES

8 Min Per Sandwich Variety

### Ham & Swiss

Thin-Sliced Smoked Ham, Swiss Cheese, Lettuce and Tomato on a Pretzel Bun  
On the Side: Honey Mustard Dill Pickle Relish

### The Californian

Oven Roasted Turkey Breast, Monterey Jack Cheese, Lettuce and Tomato on a Potato Roll

On the Side: Cranberry Mayo

### Deli Hoagie

Sliced Ham, Salami, and Turkey on a Baguette with Swiss & Cheddar Cheeses, Tomato and Lettuce

### Caprese

Fresh Mozzarella, Balsamic Marinated Tomatoes, Arugula and Pesto Aioli on Focaccia

-Gluten Free Bun Available Upon Request-

**Includes Individual Kettle Chips**

**16.00++ per person**

## COLD PLATTERS

### Hummus Dips (GF,V)

Tomato Basil & Roasted Eggplant Hummus, Kalamata Olives, Cucumber, Celery & Carrot Crudite, Pita Chips\*

**135.00++ Per Platter, Serves 15**

### Chilled Jumbo Shrimp On Ice (GF)

Served with a Spiced Cocktail Sauce and Lemon Wedges

**150.00++ Per 4 Dozen**

### Domestic & Imported Cheeses (GF)

French Brie, Smoked Gouda, Cheddar, Pepper Jack and Fresh Fruit Garnish. Served with Crackers and Sliced Baguettes\*

**11.00++ Per Person (Min 15 ppl)**

### Sushi Roll Platter (GF)

\*Reverse California Rolls

\*Spicy Tuna Rolls

\*Philly Rolls \* Mamenori Vegetable Rolls

\*Wasabi and Fresh Ginger,

Soy Dipping Sauce

**415.00++ Per Platter, 120 pieces**

### Seasonal Fresh Fruit

Melons, Pineapple, Berries & Grapes

**\$8.25++ Per Person (Min 15 ppl)**

### Antipasto Platter (GF)

-Italian Meats & Cheeses-

Ham, Prosciutto, Salami,

Provolone Wedges &

Bocconcini Salad, Marinated

Artichokes, Assorted Olives, Vegetable

Giardiniera & Pepperoncinis.

Served with Ciabatta\*

**12.50++ Per Person (Min 15 ppl)**

### Chips & Salsa (GF,V)

Tortilla Chips, Salsa Molcajete

**6.75++ Per Person, (Min 15 ppl)**

**Add Guacamole \$6.00++ pp**

### Mexican-Style Bay Shrimp Cocktail (GF)

Bay Shrimp, Avocado, Cucumbers &

Cilantro in a Citrus Tomato Broth,

Tortilla Chips

**12.00++ Per Person, (Min 15 ppl)**

## SIDE SALADS

### Garden Salad (GF,V)

Mixed Lettuce, Cucumbers, Grape Tomato, Carrots and Black Olives, Buttermilk Ranch & Balsamic Vinaigrette

**5.00++ per person, per serving**

### Chilled Broccoli Salad (GF)

Golden Raisins, Toasted Almonds, Red Onions and Creamy Honey Dressing

**5.00++ per person, per serving**

### Caesar Pasta Salad

Sundried Tomatoes, Fresh Basil,

Parmesan Cheese and Caesar Dressing

**5.00++ per person, per serving**

**Add Chicken Breast 4.00++pp**

# HOT PLATTERS

*\*15 person minimum per item\**

## Vegetable Spring Rolls

Freshly Fried with Plum Sauce

**9.75++ Per Order, 5 pcs per order**

## Pork Potstickers

Served with Ponzu Sauce

**9.75++ Per Order, 5 pcs per order**

## Nacho Bar

Tortilla Chips Served with Nacho Cheese Sauce, Chili, Sour Cream, Salsa Pico and Sliced Jalapeños

**\$11.75++ Per Person**

*Add Pollo Asado for \$4.00pp*

*Add Carne Asada for \$5.00pp*

## Chicken Tenders

Served with Ranch Dressing & Honey Mustard

**12.50++ Per Order, 5 pcs per order**

## Sausage Slider Station

Mild Italian Sausage, Peppers & Onions

Chicken Sausage with Cider Braised Cabbage

Whole Grain Mustard  
Spicy Brown Mustard

Freshly Baked Brioche Buns

Cole Slaw

**Includes:** Housemade Salt & Pepper Kettle Chips

**16.00++ per person**  
**(3 Sliders per person)**

# PACKAGED BAR SNACKS

Miss Vickie's BBQ Kettle Chips **3**

Miss Vickie's Sea Salt Kettle Chips **3**

Planters Peanuts **3**

Rolled Gold Tiny Twist Pretzels **3**

Chex Mix Traditional **3**

Smartfood White Cheddar Popcorn **3**

Trail Mix **3**

# DESSERT

## Gourmet Bars

Four Berry Bars *(GF)*

Lemon Bars *(GF)*

Peach Cobbler Bars

*(full dozen only per variety)*

**36.00++ Per Dozen**

**Freshly Baked Chocolate Chip Cookies**

**32.00++ Per Dozen**

## Brownies

*Double Fudge*

**34.00++ Per Dozen**

**Cupcakes** *Double Chocolate,*

*Vanilla Bean, Red Velvet and*

*Caramel & Sea Salt*

**65.00++ Per 20 pcs**

## Bunuelos Station

Fried Cinnamon Sugar Tortilla Chips

Raspberry, Chocolate &

Caramel Sauces, Whipped Cream &

Maraschino Cherries

**5.00++ Per Person (Min 15ppl)**

# PRE-ORDERED BEVERAGES

Assorted Canned Sodas

**72.00** per case, 24 cans

Bottled Water

**72.00** per case, 24 cans

Premium Bottled Iced Tea

**96.00** per case, 24 Bottles



**\*Not Gluten Free**  
**++19% Service Charge & Current Sales Tax**  
**Applies to all prices**

# BAJA BUFFET

48.00++ per person  
(25 person minimum)

## TJ Caesar Salad

Hearts of Romaine, Croutons, Shaved Parmesan and Classic Caesar Dressing

## Pico Platter

Jicama, Cucumber, Mango, Watermelon and Oranges. Served with Limes & Tajin Seasoning

## Tortilla Chips

## Beef Barbacoa\*\* & Chicken Fajitas (GF)

## Mexican Rice & Charro Beans (GF/VEG)

## Condiments

Salsa Roja, Crema, Avocado Sauce, Onions & Cilantro, Cotija Cheese

## Flour & Corn Tortillas

## Dessert

Dulce de Leche Cake and Cinnamon Bunuelos

## Iced Tea- TBD

**\*\*Substitute Carne Asada for Barbacoa add 3.00pp**

# COASTLINE BUFFET

50.00++ per person  
(25 person minimum)

## Cabo Caprese Salad

Vine Ripened Red Tomatoes with Fresh Mozzarella, Balsamic Glaze and Fresh Basil (GF/VEG)

## California Greens

Goat Cheese, Black Berries, Strawberries, Caramelized Walnuts, Rainbow Carrots and Poppyseed Dressing (GF/VEG)

## Grilled Breast of Chicken

Three Citrus Beurre Blanc and Jeweled Pearl Cous Cous

## All Natural Brandt Beef Short Ribs

California Cabernet Demi Glace (GF)

## Yukon Gold Mashed Potatoes with Chives (GF/VEG)

## Seasonal Vegetable Medley

Sundried Tomato Olive Oil (GF/VEG)

Artisan Rolls and Butter

## Dessert

Peach Cobbler Bars & Double Chocolate Cake

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++19% Service Charge & Current Sales Tax  
Applies to all prices*

# FAIRBANKS RANCH BUFFET

65.00++ per person  
(25 person minimum)

## "The Ranch" Salad

Vine Ripened Grape Tomatoes, Rainbow Carrots, Cucumbers, Blue Cheese and Hard Boiled Egg  
**Ranch Dressing & Balsamic Vinaigrette**

## Domestic & Imported Cheese

French Brie, Smoked Gouda, Cheddar & Pepper Jack Served with Crackers and Sliced Baguettes\*

## Seasonal Fresh Fruit

Melons, Pineapple, Berries & Grapes

**Oven Roasted Black Pepper & Sea Salt Crusted Angus New York (pre-carved)**  
Wild Mushroom Demi Glace

**Seared Lemon Rosemary King Salmon**  
Oven Roasted Tomato & Fennel Relish, Wild Rice & Quinoa Pilaf

**Pan Seared Herb-Crusted Chicken Breast**  
with Dijon Cream

## Scalloped Potatoes

## Baby Summer Vegetable Medley

Artisan Rolls and Butter

## Dessert

Espresso Cake  
Lemon Meringue Tart

## Iced Tea- TBD