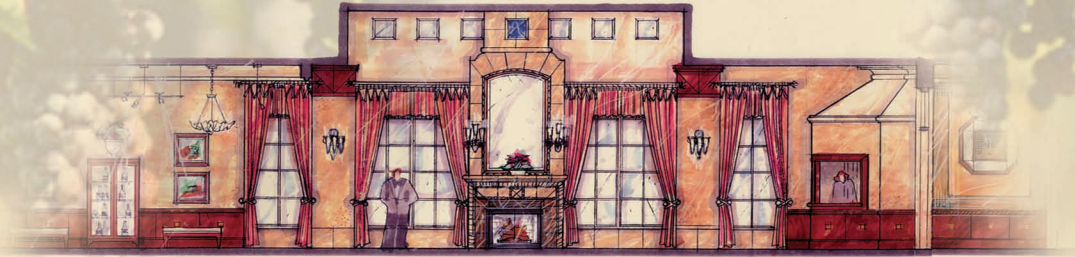


# THE RESERVE



*Your Exclusive Destination For Special Events*

## MEETING PACKAGES

OUR STATE OF THE ART FACILITY CAN HANDLE ALL OF YOUR CORPORATE MEETING NEEDS.  
WE OFFER A WIDE VARIETY OF BREAKS, AS WELL AS PLATED AND BUFFET BREAKFASTS AND LUNCHEONS.

### BREAKFAST

#### CONTINENTAL BREAKFAST:

\$13.00 per person

Regular and Decaffeinated Coffee  
Fresh Orange, Cranberry and Tomato Juices  
Assorted Hot Tea with Lemon and Honey  
Croissants, Bagels, Assorted Danish and Muffins  
Butter, Preserves, Plain and Flavored Cream Cheese

#### DELUXE CONTINENTAL:

\$16.00 per person

Regular and Decaffeinated Coffee  
Fresh Orange, Cranberry and Tomato Juices  
Assorted Hot Tea with Lemon and Honey  
Croissants, Bagels, Assorted Danish and Muffins  
Butter, Preserves, Plain and Flavored Cream Cheese  
Seasonal Fresh Fruit and Berries  
Assortment of Yogurts

#### BUSINESS BREAKFAST

\$18.95 per person Plated / \$22.95 per person Buffet

Basket of Mini Muffins, Croissants and Assorted Breads  
Regular, Decaffeinated Coffee, Choice of Assorted Teas  
Fresh Juices to include Orange and Cranberry

#### Choice of:

Thick-Cut French Toast served with Maple Syrup,  
Powdered Sugar, Bacon and Hash Browns.

Fresh Baked Egg Frittata with Broccoli, Cheddar and  
Bacon. Served with Hash Browns.\*

Fingerling Potato and Vegetable Hash Topped  
with Poached Eggs.\*

### BREAKS

#### BUILD YOUR OWN BREAK:

Cookies and Brownies ..... \$30.00 per dozen  
Assorted Candy Bars and  
Granola Bars ..... \$2.00 each  
Potato Chips and Other Snacks ..... \$10.00 per bowl  
Mixed Gourmet Nuts ..... \$22.00 per bowl  
Mixed Ice Cream Bars ..... \$3.50 each

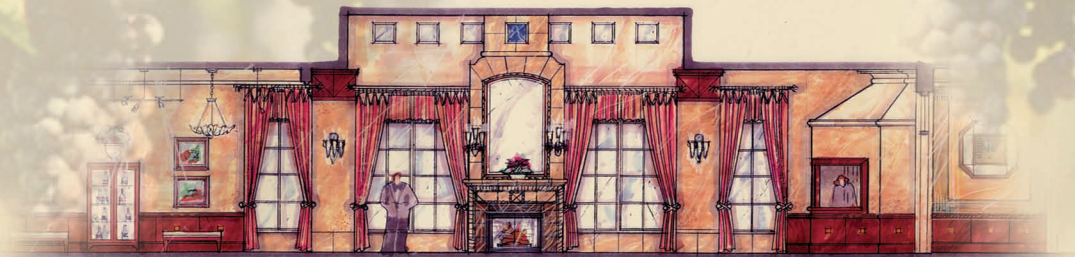
**Any other options can be added for an  
additional charge:**

Regular or Decaffeinated Coffee and  
Assorted Teas ..... \$35.00 per gallon  
Iced Tea, Lemonade and  
Hot Chocolate ..... \$32.00 per gallon  
Assorted Soft Drinks ..... \$2.50 each  
Bottled Waters ..... \$3.00 each  
Fresh Squeezed Orange Juice and  
Other Assorted Juices ..... \$38.00 per gallon

**WE ARE MORE THAN HAPPY TO OFFER THEMED  
BREAKS OR BREAKFAST BUFFETS THAT  
CAN BE CUSTOM BUILT.**

*\* This menu item contains raw or partially cooked animal products. Regarding the safety of these items, written information is available upon request.*

# THE RESERVE



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## LUNCHEON BUFFETS

### EXPRESS SANDWICH BUFFET

\$22.00 per person

The Reserve Salad:

Bibb Lettuce, Mixed Greens, Julienne Carrots, Sliced Radish, Cucumber, Red and Yellow Tomatoes. Served with Sweet and Tangy Mustard Vinaigrette

Rolled Sandwiches to include:

Southwest Chicken with Pepper Jack  
Cajun Beef Tenderloin Tips with Smoked Gouda  
Grilled Marinated Vegetables Muffaletta

Pre-Made Sandwiches on Crusty French Bread and

Assorted Bakery Rolls:

Sliced Turkey with Cranberry Chutney  
Black Forest Ham with Swiss Cheese  
Tuna Salad with Green Onions

Chips and Pretzels

Assorted Cookies

Coffee, Tea and Soft Drinks

### DELI BUFFET

\$28.00 per person

Choice of Soup

Choice of The Reserve Salad or Caesar Salad\*

Vegetable Pasta Salad

Assorted Breads and Rolls

Platters of Sliced Deli Meats to include:

Turkey, Roast Beef, Salami and Ham  
Tuna and Chicken Salads  
Assorted Cheeses  
Lettuce, Tomato, Onion and Pickles

Mustards, Mayonnaise, Horseradish, Sour Cream and Cranberry Chutney

Cookies and Brownies

Coffee, Tea and Soft Drinks

### RESERVE BUFFET

\$32.00 per person

Choice of The Reserve Salad or Caesar Salad\*

Choice of 2:

Tortellini with Grilled Chicken and  
Cajun Pesto Cream Sauce

Chicken Marsala

Grilled Salmon with Wild Mushrooms and  
Sun Dried Tomato\*

Sliced Marinated Flank Steak with Red Wine Sauce

Chef's Choice of Starch and Vegetables

Rolls and Butter

Dessert Trays to include:

Cookies, Brownies, and Other Mini Pastries

Coffee, Tea and Soft Drinks

### CORPORATE PLATED LUNCHESES

Lunch Entrée includes Bread and Butter, Regular and Decaffeinated Coffee and Assorted Teas. Choice of Reserve House Salad or Caesar Salad and a Plated Dessert

Teriyaki Grilled Salmon . . . . . \$25.00  
with Wasabi Whipped Potatoes and Stir-Fried Vegetables

Tuna Nicoise\* . . . . . \$28.00  
with Fingerling Potatoes, Green Beans, Olives and a  
Whole Grain Mustard Vinaigrette

Chicken Marsala . . . . . \$25.00  
with Seasonal Vegetables and Herb-Scented Rice Pilaf

Chicken Piccata . . . . . \$25.00  
with Artichoke Hearts, Fresh Tomatoes and Herbs. Served  
with Seasonal Vegetables and Herb-Scented Rice Pilaf

Herb Roasted Chicken . . . . . \$27.00  
with a Chardonnay Wine Sauce, atop a Wild  
Mushroom Risotto with Roasted Root Vegetables

Sliced Marinated Flank Steak . . . . . \$28.00  
with a Mushroom Demi, Garlic Mashed Potatoes and  
Seasonal Vegetables

Charred 6 oz. Filet Mignon\* . . . . . \$32.00  
with a Red Wine Reduction and Garlic Rosemary Potatoes

\* This menu item contains raw or partially cooked animal products. Regarding the safety of these items, written information is available upon request.