



## **BREAKFAST SELECTIONS**

*There will be an additional \$75 labor fee for groups of less than 20 guests.*

### **Plated Breakfast**

*Plated Breakfast is accompanied by breakfast pastry assortment, orange juice, coffee and teas*

**Traditional Breakfast** \$15 per person

scrambled eggs, hash brown potatoes, choice of bacon, ham or sausage

**Breakfast Burrito** \$16 per person

scrambled eggs, Monterey Jack cheese, diced red & green peppers with sides of sour cream, fresh salsa, breakfast potatoes

**Healthy Start** \$12 per person

oatmeal with brown sugar and raisins, fresh fruit cup and yogurt

### **Breakfast Buffets**

*Breakfast Buffets are accompanied by orange, cranberry and apple juices, coffee and teas*

**Continental Breakfast** \$12 per person

fresh baked muffins and assorted breakfast pastries,  
fresh seasonal fruit display, preserves and sweet butter

**Get Healthy Breakfast** \$14 per person

granola, vanilla scented yogurt, breakfast pastries  
and fresh seasonal fruit display

**Traditional Breakfast Buffet** \$19 per person

breakfast pastries, fresh fruit display, scrambled eggs, applewood smoked bacon,  
maple sausage links, breakfast potatoes with caramelized onions & peppers

### **Enhancements**

**Bagels and Cream Cheese** \$2 per person

**Smoked Norwegian Salmon** \$6 per person



## **LUNCH OPTIONS**

*There will be an additional \$75 labor fee for groups of less than 20 guests.*

### **Plated Luncheons**

*All Plated Entrées include choice of soup or salad, bread and sweet butter, dessert, coffee and teas*

#### **Soup and Salad Selections**

##### **Mom's Chicken Noodle Soup**

##### **Tomato Basil Soup**

##### **Garden Greens**

wild greens, cucumber, tomatoes, red onions, roasted peppers  
choice of dressing: lemon herb vinaigrette, lime cilantro vinaigrette, balsamic and olive oil, ranch, Parmesan dressing, caper vinaigrette, blue cheese dressing

##### **Caesar Salad**

chopped crisp romaine, croutes, Asiago cheese blend, Caesar dressing

##### **The Classic Cobb Salad**

avocado, bacon, tomato, shredded cheese, black olives, egg, herbed vinaigrette

#### **Plated Lunch Entrées**

##### **Romano Crusted Chicken \$25 per person**

ravioli, tomato, roasted garlic cream sauce

##### **Olive Oil Roasted Chicken \$25 per person**

brown basmati rice "pilaf", chef's vegetables, wild mushroom sauce

##### **Marinated Flank Steak \$29 per person**

roasted potatoes, chef's seasonal vegetables, wild mushroom sauce

##### **Grilled Salmon \$30 per person**

brown rice "salad", roasted asparagus, cucumber salsa

##### **Lemon Herb Crusted Cod \$28 per person**

redskin potatoes, roasted garlic & grape tomatoes, herb butter

#### **Vegetarian Options**

##### **Roasted Garlic Pesto Pasta \$18 per person**

spinach, roasted onions, mushrooms, sun dried tomato, house pesto

##### **Seasonal Ravioli \$18 per person**

appropriate seasonal sauce and ingredients

#### **Desserts**

New York-style cheesecake with berry sauce

Carrot cake

Triple chocolate cake

Assorted cookies and brownies



## **The Light Lunch**

Choose one of the Plated Luncheon salads:

Garden greens or Caesar salad with choice of chicken - \$12 or salmon - \$14 per person

Classic Cobb salad with choice of chicken - \$14 or salmon - \$16 per person

*All salad entrées are served with bread and sweet butter, coffee and teas. Dessert not included.*

## **Luncheon Buffets**

*Lunch Buffets are accompanied by coffee and teas*

### **MOCÈ Pizza Pie Assortment**

A selection of our house made pizza pies

Caesar salad with garlic crostini

tomato bisque & garlic bread

pastry chef dessert sampler

\$24 per person

### **Lunch on the Go**

Boxed lunch includes (1) sandwich of your choice, individual bag of chips, piece of fresh fruit, candy bar, soft drink or bottled water

\$18 per person

### **Sandwich Choices:**

#### **Turkey & Avocado**

smoked turkey with avocado & applewood smoked bacon

#### **Greco Chicken**

grilled chicken, romaine greens, Greek olives, roasted tomatoes, roasted peppers, cucumbers, feta, lemon oregano vinaigrette

#### **Chicken Salad**

pulled chicken, grapes, pecans, honey mayo, greens, flat bread

#### **Italian Deli**

prosciutto, Genoa salami, ham, lettuce, onions, tomato, fresh mozzarella, pepperoncini, vinegar and oil

#### **Club**

smoked turkey, applewood smoked bacon, mayo, tomato, greens on Asiago bread

#### **The Vegetable Sandwich**

roasted zucchini, yellow squash, tomatoes, cucumbers, arugula, pickled red onions, roasted garlic cloves, lemon hummus



### **Deli Buffet**

smoked turkey, Bavarian ham & roast beef with American, Swiss, & cheddar cheeses, potato salad, MOCÈ house salad with dressing and toppings on the side, along with lettuce, tomato, onions, & pickles, potato chips, sliced bread & wraps, and assorted condiments; pastry chef dessert sampler

\$21 per person

add choice of soup \$4 per person

“Mom’s” chicken noodle \* Italian wedding soup \* tomato basil bisque \* vegetable lentil \* creamy wild mushroom \* corn chowder

### **Sandwich Buffet**

smoked turkey club, Bavarian ham & roasted veggie sandwiches with lettuce, tomato & onion, pasta salad, MOCÈ house salad with dressing and toppings on the side, dill pickles and potato chips; pastry chef dessert sampler

\$22 per person

add choice of soup \$4 per person

“Mom’s” chicken noodle \* Italian wedding soup \* tomato basil bisque \* vegetable lentil \* creamy wild mushroom \* corn chowder

### **Soup & Salad Buffet**

mixed greens with sides of house made dressings, served with an assortment of toppings & your choice of (1) soup from the following:  
“Mom’s” chicken noodle \* Italian wedding soup \* tomato basil bisque \* vegetable lentil \* creamy wild mushroom \* corn chowder  
pastry chef dessert sampler

\$22 per person

### **Protein Enhancements to Soup & Salad Buffet**

grilled chicken \$5 or salmon \$8 per person



## **MOCÈ Lunch Buffet**

Lunch includes a choice of (1) salad, (2) entrées, (2) accompaniments, pastry chef dessert sampler, warm bread & sweet cream butter, coffee and teas

\$28 per person

### **Salads**

#### **Garden Greens**

wild greens, cucumber, tomatoes, red onions, roasted peppers, balsamic and olive oil

#### **House Caesar**

romaine, croutons, house creamy garlic Parmesan

#### **Mediterranean Greens**

romaine and wild greens, cucumbers, grape tomatoes, roasted peppers, Kalamata olives, feta, lemon oregano vinaigrette

### **Entrées**

Roasted rosemary chicken breast with herbed pan juices

Romano crusted chicken with tomato - garlic cream sauce

Grilled salmon with cucumber salsa

Five-spiced chicken with au jus

Panko, lemon & herb crusted Boston blue cod with white wine butter sauce

Asian marinated flank steak with wild mushroom sauce

### **Accompaniments**

Roasted garlic mashed potatoes

Herbed brown basmati rice "pilaf"

Herb roasted red skin potatoes

House adobo slaw

Roasted seasonal vegetables



## **BREAK TIME**

*30 minute serve time*

### **Morning Break Selections**

*includes coffee, decaffeinated coffee and hot tea*

**Pastry Break** \$8 per person  
assorted fresh baked pastries & muffins  
whole fruit selection

**Bagel Break** \$7 per person  
assorted bagels and cream cheese spreads with preserves

### **Themed Afternoon Snack Selections**

*includes coffee, decaffeinated coffee and hot tea*

**Chocolate Lovers** \$8 per person  
chocolate chip cookies, chocolate brownies & assorted candy bars

**Mexican Mania** \$9 per person  
tortilla chips, salsa, guacamole & warm cheddar cheese sauce

**Taste of the Middle East** \$7 per person  
crisp pita chips, lemon hummus, celery, cucumbers and tomatoes

**Ballpark Flavor** \$8 per person  
warm soft pretzels with warm cheese sauce & stadium mustard  
freshly popped popcorn & roasted peanuts

**Fresh Break** \$10 per person  
sliced and whole fruit, granola bars, trail mix

**Veggie Break** \$6 per person  
fresh cut crudité and dips



## **A la Carte Selections**

Freshly brewed coffee, decaffeinated coffee and international tea \$35/gallon

Bottled water & soft drinks \$3.25 each

Coffee & hot tea only \$3.25 each

Assorted whole fresh fruit \$2 each

Individual fruit yogurt \$2.5 each

Assorted candy & granola bars \$3 each

Assorted bags of chips & pretzels \$3 each

Fresh baked cookies & brownies \$24/dozen

Chips & salsa \$4 per person

Assorted domestic cheese board with sliced French bread and crackers \$7 per person



## **HORS D'OEUVRES & RECEPTIONS**

*Minimum is 20 guests for each station*

### **Reception Display Presentations**

*Items are stationary for a 1 hour time period,  
additional time will result in an increased price per person.*

**Vegetable Crudités** \$6 per person

a wonderful array of fresh cut vegetables artfully presented with ranch and blue cheese dip

**Fruit Display** \$7 per person

a dramatic presentation of the season's freshest melons and berries

**Cheese Display** \$9 per person

assorted domestic and international cheese, toasted nuts, crackers and bread

**Mediterranean Display** \$10 per person

hummus, sun dried tomato tapenade, pita chips, olives, roasted vegetable salad and assorted fresh vegetables

**The MOCÈ Antipasto Display** \$12 per person

assorted Italian meats and cheeses surrounded by roasted seasonal vegetables, marinated artichoke and olive salad, roasted Roma tomatoes, bread and crackers

**Taste of the West Side Market** \$9.5 per person

selection of sausages and smoked meats served with assorted mustards and breads

**Roasted Vegetable Platter** \$10 per person

an assortment of roasted seasonal vegetables with sun-dried tomato dipping sauce, croutes and crackers

**Soy Marinated Pot Stickers** \$8 per person

Asian greens, ginger yuzu dipping sauce, chicken lemongrass or vegetarian edamame

**Baked Brie** \$75

*Serves 20 people*

Pastry Crusted, Dried Fruit Filling



## **Chef Carving Stations**

*Serves 30 people*

*Chef-carved items require a \$100 charge per attendant.*

### **Roasted Turkey Breast \$200**

cranberry apple chutney, petite rolls

### **Adobo Crusted Top Round of Beef \$250**

au jus, petite rolls

### **Honey Glazed Ham \$300**

mustard, mayonnaise, petite rolls

## **Hors D'oeuvres**

*Minimum order of 25 pieces*

Vegetable spring rolls \$3 each

Water chestnuts in bacon \$3 each

Tomato bruschetta \$3 each

Spanakopita \$3 each

Assorted mini quiche \$3 each

Thai chicken skewers \$3.5 each

Herb & roasted garlic cheese tarts \$3.5 each

Turkey meatballs \$3.5 each

Chicken quesadilla cones \$3.5 each

Raspberry & toasted almond Brie in pastry \$4 each

Beef satay \$4 each

Coconut shrimp \$4 each

Mini crab cake \$4 each

Petite beef Wellington \$4 each



## **DINNER OPTIONS**

*There will be an additional \$75 labor fee for groups of less than 20 guests.*

### **Plated Dinner Menus**

*Entrées include warm bread, rolls & sweet cream butter, choice of soup or house salad, (1) starch & (1) vegetable, (1) dessert, coffee & hot tea service  
If more than one entrée selection is requested, the price will be based off the highest priced entrée. Please note the same starch and vegetable will be served with multiple entrées.*

### **Soup and Salad Selections**

#### **Creamy Wild Mushroom Soup**

#### **Italian Wedding Soup**

**House Salad** mixed baby & romaine greens tossed with spiced balsamic & extra virgin olive oil, garnished with sweet grape tomatoes, English cucumber and carrot

**House Caesar** romaine, croutons, house creamy garlic Parmesan, shaved cheese, Caesar dressing \$2 additional charge

**Crisphead Salad** with sweet grape tomatoes, cucumber, bacon bits & blue cheese dressing \$2 additional charge

**Pear Salad** mixed greens with blue cheese, candied pecans, berry port vinaigrette \$2.5 additional charge

### **Entrée Selections**

**Pan Seared Salmon** \$36 per person  
brown rice pilaf, chef's vegetables, cucumber salsa

**Baked Boston Blue Cod** \$34 per person  
herb bread crumb crust, lemon butter sauce, roasted redskin potatoes and chef's vegetables

**Herb Crusted Breast of Chicken with Roasted Garlic** \$31 per person  
roasted garlic mashed potatoes, chef's vegetables, herbed pan jus

**Chicken Schnitzel** \$31 per person  
herb spaetzle dumplings, lemon butter sauce

**Braised Short Ribs** \$40 per person  
rustic mashed potatoes, chef's vegetables, red wine pan jus

**Grilled Marinated Hand Cut Strip Steak** \$42 per person  
Parmesan scalloped potatoes, roasted asparagus, wild mushroom butter sauce

**Four Cheese Ravioli** \$28 per person  
roasted garlic tomato cream sauce

**Farfalle Parmesan** \$28 per person  
summer squash, peas, roasted peppers, Parmesan cream sauce

**Roasted Garlic Pesto Pasta** \$29 per person  
chicken, spinach, roasted onions, mushrooms, sun dried tomato, house pesto  
*Can be made vegetarian*



### **Dessert Selections**

New York-style cheesecake with berry sauce

Triple chocolate cake

Carrot cake

Assorted cookies and brownies



## **Dinner Buffet Menu**

*Buffets include warm bread, sweet cream butter, coffee, decaffeinated coffee and tea  
Choose (2) salads, (2) or (3) entrées, (1) starch and (1) vegetable, dessert sampler*

**Two Entrées** \$40 per person    **Three Entrées** \$45 per person

### **Salad Selections**

**House Salad** mixed baby & romaine greens tossed with spiced balsamic & extra virgin olive oil, garnished with sweet grape tomatoes, English cucumber and carrot

**Caesar Salad** romaine, croutons, house creamy garlic Parmesan, shaved cheese

**Crisphead Salad** with sweet grape tomatoes, cucumber, bacon bits & blue cheese dressing

**House Adobo Slaw** of carrots, cabbage and spicy mayo

### **Entrée Selections**

**Roasted Salmon** cucumber salsa

**Chicken Schnitzel** lemon parsley sauce

**Sliced Pork Loin "Ribeye"** roasted corn sauce

**Sliced Flank Steak** wild mushroom butter

**Lemon Rosemary Marinated Chicken Medallions** pan jus

**Penne Pasta** spinach, roasted onions, mushrooms, sun dried tomato, house pesto

### **Starch Selections**

Herb roasted redskin potatoes

Roasted assorted color fingerling potatoes

Parmesan scalloped potatoes

Roasted garlic mashed potatoes

Herb spaetzle dumplings

Brown basmati rice "pilaf"

### **Vegetable Selections**

Seasonal beans

Chef's roasted seasonal vegetables

Roasted asparagus

Roasted baby carrots

### **Pastry Chef Dessert Sampler**



## **BEVERAGE PACKAGES**

### **HOLIDAY INN BRANDS**

Dewar's White Label  
Smirnoff  
Bacardi Superior  
Sauza Blanco  
Beefeater Gin  
Jim Beam  
Canadian Club

2 hours - \$21 per guest, per hour  
3 hours - \$28 per guest, per hour  
4 hours - \$32 per guest, per hour

*Every hour thereafter additional \$4 per guest, per hour*

### **PREMIUM BRANDS**

Johnnie Walker Black Label  
Absolut 80  
Captain Morgan Original Spice  
Jose Cuervo Gold Special  
Bombay Sapphire  
Maker's Mark  
Campari

2 hours - \$27 per guest, per hour  
3 hours - \$32 per guest, per hour  
4 hours - \$36 per guest, per hour

*Every hour thereafter additional \$6 per guest, per hour*

*One bartender for 75 guests at \$100 each  
Beverage package includes imported beer, domestic beer, house wine,  
mineral water, juices and soft drinks*



## **BANQUET BEVERAGE SELECTIONS**

### **HOLIDAY INN BRANDS**

Dewar's White Label  
Smirnoff  
Bacardi Superior  
Sauza Blanco  
Beefeater  
Jim Beam  
Canadian Club  
**\$6 per drink**

### **COGNACS**

Courvoisier V.S.O.P.  
**\$8 each**

### **IMPORTED BEER**

Heineken  
Stella Artois  
Corona Extra  
**\$6 each**

### **MINERAL WATER & JUICE**

**\$3.50 each**

### **PREMIUM BRANDS**

Johnnie Walker Black Label  
Absolut 80  
Captain Morgan Original Spice  
Jose Cuervo Gold Special  
Bombay Sapphire  
Maker's Mark  
Campari  
**\$7 per drink**

### **CORDIALS**

A selection of popular liqueurs  
**\$8 each**

### **DOMESTIC BEER**

Budweiser  
Bud Light  
Great Lakes Dortmunder  
**\$5 each**

### **Assorted Soft Drinks**

**\$3.50 each**

### **HOUSE WINE BY THE GLASS**

Canyon Road, **Chardonnay**, California  
Canyon Road, **Merlot**, California  
Canyon Road, **Cabernet Sauvignon**, California  
**\$7 per glass**

### **CASH BAR**

*Additional 50¢ per drink.  
One cashier per 75 guests at \$100 each.  
One bartender per 75 guests at \$100 each.  
Minimum \$300 in beverage sales required.*



## **BANQUET WINE LIST**

### **SPARKLING WINES**

Villa Sandi, <b>Brut</b> , Prosecco, "Il Fresco", Veneto, Italy, NV	<b>52</b>
Domaine Ste. Michelle, <b>Brut</b> Columbia Valley,	<b>40</b>

### **SWEET WHITE/BLUSH WINES**

Beringer, <b>White Zinfandel</b> , California	<b>28</b>
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### **LIGHTER INTENSITY WHITE WINES**

Stone Cellar, <b>Pinot Grigio</b> , Culinary Collection, California	<b>28</b>
Danzante, <b>Pinot Grigio</b> , delle Venezie, Italy	<b>32</b>

### **FULLER INTENSITY WHITE WINES**

Stone Cellar, <b>Chardonnay</b> , Culinary Collection, California	<b>28</b>
Canyon Road, <b>Chardonnay</b> , California	<b>33</b>

### **LIGHTER INTENSITY RED WINES**

Stone Cellar, <b>Merlot</b> , Culinary Collection, California	<b>28</b>
Canyon Road, <b>Merlot</b> , California	<b>33</b>

### **FULLER INTENSITY RED WINES**

Stone Cellar, <b>Cabernet Sauvignon</b> , Culinary Collection, California	<b>28</b>
Sterling Vineyards, <b>Cabernet Sauvignon</b> , California	<b>36</b>
Canyon Road, <b>Cabernet Sauvignon</b> , California	<b>33</b>