

EPIC  
HOTEL  
A KIMPTON HOTEL



**2010  
Private Event  
Menus**

Menu pricing subject to change.

All food and beverage charges shall be subject to an 15% gratuity and a 7% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

5/18/2010

## Three Course Plated Lunches

*All Plated Lunches Include Pre Set Iced Tea and Warm Rolls and Sweet Butter*

### ***Plated Lunch One***

Caesar Salad, House Made Croutons, Shaved Parmesan

Grilled Salmon, Ginger-Orange Glaze  
Vegetable Basmati Rice and Baby Bok Choy and Carrots

Passion Fruit Mousse Tartlet, Tropical Fruit  
Freshly Brewed Gourmet Coffee and Selection of Teas \$42.00 per person

### ***Plated Lunch Two***

Mesclun Field Salad with Cherry Tomatoes and Buttermilk Blue Cheese

Seared Chicken Stuffed with Spinach, Mushroom and Boursin Cheese  
Thyme Whipped Potatoes and Haricot Vert

Chocolate Truffle Cake, Vanilla Bean Crème Fraiche  
Freshly Brewed Gourmet Coffee and Selection of Teas \$42.00 per person

### ***Plated Lunch Three***

Baby Spinach Salad with Goat Cheese, Tart Cherries and Balsamic Vinaigrette

Seared Beef Tenderloin  
Herb Roasted Potatoes and Baby Vegetables

Coconut Flan, Fresh Citrus  
Freshly Brewed Gourmet Coffee and Selection of Teas \$53.00 per person

### ***Plated Lunch Four***

Salad of Arugula, Candied Walnuts, Sliced Pear and Red Wine Vinaigrette

Grilled Mahi Mahi  
Musseline Potatoes, Artichoke and Mushroom Ragout

Key Lime Pie, Cardamom Chantilly Cream, Fresh Berries  
Freshly Brewed Gourmet Coffee and Selection of Teas \$44.00 per person

### ***Plated Lunch Five***

Organic Baby Lettuces, Shaved Fennel, Cherry Tomatoes, Champagne Vinaigrette

Seared Center Cut Petit Filet Mignon  
Fingering Potatoes and Parma Asparagus

Vanilla Cheesecake, Mango Pineapple Passion Gelee  
Freshly Brewed Gourmet Coffee and Selection of Teas \$58.00 per person

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## Luncheon Buffets

### ***Deli Lane Buffet***

Chef's Selection of Soup

Organic Greens, Sweet Tomatoes, Shaved Fennel  
House Made Croutons with Honey Balsamic Vinaigrette

Chef's Pasta Salad  
Red Bliss Potato Salad, Stone Ground Mustard

Deli Sliced Smoked Turkey, Black Forest Ham, Sliced Chicken Breast, Roast Beef  
Assorted Cheeses, Sliced Tomato, Lettuce and Red Onion  
Pretzel Bread and Rolls, Gourmet Mustards, Traditional Mayonnaise

Freshly Baked Cookies and Brownies  
Iced Tea, Freshly Brewed Gourmet Coffee and Water

\$35.00 per person

### ***Mediterranean Buffet***

Traditional Minestrone Soup

Classic Caesar Salad, House Made Croutons, White Anchovies, Shaved Parmesano

Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Olive Oil Drizzle

Marinated Antipasto

Pan Seared Snapper, Port Shallot Sauce, Yukon Potatoes and Asparagus

Stuffed Chicken with Spinach and Sun-dried Tomato

Baked Rigatoni

Roasted Baby Vegetables

Tiramisu and Chocolate Cannoli  
Iced Tea, Freshly Brewed Gourmet Coffee and Water

\$45.00 per person

### ***Asian Buffet***

Hot and Sour Soup  
Mixed Asian Greens with Miso Vinaigrette  
Cucumber Salad with Cilantro and Sweet & Sour Thai Chili Dressing

Honey Garlic Chicken, Snow Peas, Bean Sprouts, Peppers  
Stir Fried Tenderloin with Cashews  
Crispy Vegetable Stir Fry  
Steamed Jasmine Rice

Jasmine Rice Pudding  
Fortune Cookies, Almond Cookies  
Fresh Seasonal Fruit Platter

Iced Green Tea, Freshly Brewed Gourmet Coffee and Water

\$44.00 per person

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***Southwestern Buffet***

Crisp Romaine Lettuce with Chipotle-Caesar Dressing  
Jicama, Corn and Avocado Slaw

Grilled Shrimp Skewers with Ancho Chile Pesto

Honey-Chipotle Glazed Salmon  
Avocado-Tomatillo Cream

Cilantro Chicken, Mexican Rice

Marinated Skirt Steak Soft Tacos, Traditional Condiments

Spicy Chocolate Brownies

Dulce de Leche Cheesecake

Iced Tea, Freshly Brewed Gourmet Coffee and Water

\$45.00 per person

***Assorted Gourmet Sandwiches and Wraps***

Cobb Salad Wrap  
Chicken Caesar Wrap  
Grilled Portobello and Vegetables, Basil Tapenade, Roasted Peppers, Spinach Wrap  
Citrus Chicken, Chipotle Corn Wrap  
Smoked Turkey Club with Avocado, Roasted Pepper, Watercress and Herb Mayonnaise on Focaccia  
Shaved Honey Ham, Swiss Cheese and Spicy Dijon on Pretzel Rolls  
Prosciutto, Soppressata, Provolone, Arugula with Sun-dried Tomato Pesto on Tuscan Baguette  
Rare Roast Beef, Horseradish Cream on Ciabatta Roll

Smoked Salmon Pastrami, Green Onion Cream Cheese on Bagel  
Caper Lemon Tuna Salad, Romaine on Focaccia  
Shrimp Salad, Cajun Remoulade on Brioche  
Pineapple-Mango Lobster Salad, Curry Aioli on Sesame-Coconut Brioche

***Salads (Select Two)***

Seasonal Greens with Condiments and Dressings  
Couscous Salad  
Peruvian Potato Salad, Cilantro Pepper Dressing  
Mélange of Fresh Fruits

***Miniature Desserts From the Pastry Shop (Select Two)***

Key Lime Pie  
Espresso Tart  
Flan  
Chocolate Truffle Cake

Iced Tea, Freshly Brewed Gourmet Coffee and Water

Choice of (3) Sandwiches or Wraps

\$ 37.00 per person

Choice of (4) Sandwiches or Wraps

\$ 39.00 per person

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