

Von Braun Center

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Appetizers

Petite Lamb Chops with Mint Pesto

Two petite chops marinated in wine vinegar, olive oil and spices. Served grilled with pesto prepared from mint, basil, garlic, and pine nuts.

\$9

Margarita Shrimp Cocktail

A festive presentation!!! Three fresh-steamed jumbo gulf shrimp marinated and served in a cilantro rimmed champagne glass on a bed of black bean and corn salsa. Garnished with colorful strips of tortilla chips.

\$8

Crab Cakes with Memphis Dressing

Prepared by our chef using only the freshest ingredients. Lump crabmeat, peppers, cilantro and spices are blended to form this petite crab cake. We serve two with a sauce prepared from mayonnaise, chili sauce, white pepper and capers.

\$8

Shrimp Roulade with Tequila-Lime Relish

Colossal shrimp stuffed with spinach, herb cream cheese and roasted red peppers. Breaded and deep-fried. Served sliced in medallions with relish prepared from tequila, fresh lime sections, cilantro and cumin.

\$8

Stuffed Shrimp with Cucumber Relish

Four shrimp filled with seafood stuffing and served around a mound of relish prepared from seeded cucumbers, tomatoes and a hint of fresh mint.

\$8

Bay Shrimp Cocktail

Steamed shrimp served on a bed of shredded lettuce with cocktail sauce and lemon wedge.

\$8

Intermezzo

This course is served after the salad course. It means “between the work” and is to cleanse the palate for the main course.

Raspberry Sorbet

Lemon Sorbet

Strawberry Sorbet

\$3

Dinner

Your menu selection will be served with iced tea, water, coffee, and your choice of salad and dessert. Please refer to pages 11-14, for your dessert and salad options.

Beef All steaks are hand cut by our chef and are served at medium temperature unless otherwise specified.

Beef Tenderloin Roulade

Whole beef tenderloin stuffed with roasted red peppers, spinach, mushrooms, bleu cheese, and spices. The whole tenderloin is roasted and sliced into medallions. A single medallion is presented on a pool of Madeira wine sauce with a drizzle of red pepper coulis. Served with roasted potato wedges, mushroom quarters, steamed asparagus spears, and baby carrots.

\$34

Beef Tournedos

Two petite towers with each consisting of medallions of sautéed beef tenderloin, grilled potato round, sliced roasted tomato. Served with Bordelaise sauce and crowned with a sautéed mushroom cap. Served with grilled vegetables.

\$32

Beef Tenderloin Filet

Six- ounces of super tender beef is grilled and basted with our special seasoning. Served in the center of plate with roasted potatoes, mushroom quarters, green beans and pearl onions in a pool of roasted mushroom demi-glace.

\$28

Grilled Rib Eye Steak

A generous ten-ounce cut of beef grilled and basted with our special seasoning. Served with baked potato and roasted vegetables.

\$23

Prime Rib

A whole loin of beef is herb crusted and slow roasted. A nine-ounce slice is served with roasted potatoes, steamed vegetables, au jus and horseradish sauce.

\$23

Top Sirloin

A six-ounce top sirloin steak marinated and char grilled. Served with chefs choice of potato and fresh vegetable.

\$18

Combinations

Beef Tenderloin with Seafood

Seasonally available fresh seafood can accompany our grilled six-ounce filet. Your seafood selection can be grilled, stuffed, broiled or blackened and served with a variety of sauces. If you are interested in this option, please discuss your options with your menu planner.

\$34

Beef Tenderloin with Chicken

We can offer any of the chicken dishes described in this menu. Please discuss your options with your menu planner.

\$31

Top Sirloin with Chicken

Six-ounce sirloin steak with your choice of: Honey Dijon Chicken, Apricot Chicken, Marinated Grilled Chicken or Teriyaki Chicken. Served with wild rice blend and steamed vegetables.

\$24

Seafood

Crusted Red Snapper

A six-ounce Snapper filet crusted with a blend of fresh herbs, baby shrimp and parmesan cheese then baked in a hot oven. Served with lemon butter sauce on a mound of scampi rice and grilled vegetables.

\$25

Grilled Salmon

A six-ounce Salmon filet basted with honey and flash grilled. Served with a dill mustard sauce, rice pilaf and grilled vegetables.

\$25

Roulade of Lemon Sole

Two roulades of Sole filled with seafood stuffing and topped with béarnaise sauce. Served on a mound of lemon rice with steamed vegetables.

\$22

Chicken

Stuffed Chicken Breast with Grapes and Pearl Onions

Chicken filled with a blend of bleu cheese, parmesan cheese and herbed cream cheese, lightly breaded and sautéed in olive oil. Served in a pool of white wine sauce surrounded with roasted potato wedges, red grapes, pearl onions and asparagus spear.

\$21

Prosciutto Wrapped Chicken Breast

A six-ounce chicken breast filled with smoked gouda cheese, fresh herbs then wrapped in prosciutto; served on a bed of wilted greens with a creamy shallot and basil risotto.

\$21

Honey Almond Chicken

Marinated chicken breasts braised in olive oil with rosemary and shallots, then crusted with almonds and brushed with honey. Toasted in a hot oven and served with rice pilaf and grilled vegetables.

\$19

Pasta Gallina Pomodoro

Penne pasta with grilled chicken strips, roasted leeks, sun-dried tomatoes, pesto, parmesan cheese and olives. Served with breadsticks.

\$19

Honey Dijon Chicken

A full six-ounce chicken breast marinated in honey Dijon sauce & grilled. Served with rice pilaf and steamed vegetables.

\$18

Marinated Grilled Chicken Breast

An six-ounce chicken breast marinated in a blend of herbs and spices then seared on a hot grill and served with white barbeque sauce. Served with rice pilaf and steamed broccoli.

\$18

Chicken Parmesan

Breaded chicken filet topped with marinara sauce and mozzarella cheese and served with bow tie pasta and chefs choice of vegetable.

\$18

Pork, Lamb & Veal

Petite Rack of Lamb

A half rack of petite lamb chops seasoned and roasted with mirepoix then crusted with herbed breadcrumbs and oven browned. Served with a sauce prepared by deglazing the roasting pan with stock. Served with rice pilaf and grilled zucchini.

\$35

Veal Medallions with Artichokes and Mushrooms

Grilled veal medallions served with a sauce prepared from artichokes, mushrooms, shallots, garlic, white wine and lemon. Served with seasoned bow tie pasta and grilled vegetables.

\$26

Pork Tenderloin with Tarragon Mustard

Whole pork tenderloins marinated overnight, then grilled and sliced. Served with roasted potatoes, green beans with baby carrots and a sauce prepared from Dijon mustard, tarragon, white wine and cider vinegar.

\$25

Pecan Crusted Pork Loin

A whole pork loin crusted with chopped pecans, rosemary, honey and course ground pepper. Slow roasted for tenderness then sliced and served on a mirror of blackberry demi-glaze with fruited rice and steamed vegetables.

\$23

Smoked Pork Chop

A ten-ounce chop brushed with pomegranate and orange glaze then flashed in a hot oven. Served with oven-roasted potatoes and steamed green beans with carrots.

\$19

Lunch

Your menu selection will be served with iced tea, water, coffee and your choice of salad and dessert. Please refer to pages 11-14 for your dessert and salad options.

Beef

Beef Tenderloin Filet

Six-ounces of super tender beef grilled and basted with our special seasoning. Served with roasted potato wedges, mushroom quarters, green beans and pearl onions in a pool of roasted mushroom demi-glace.

\$22

Grilled Rib Eye Steak

A generous eight-ounce cut of beef basted with our special seasoning and grilled to medium. Served with baked potato and steamed broccoli.

\$20

Shrimp Scampi

Five jumbo shrimp sautéed in butter and garlic. Served with scampi rice and steamed vegetables.

\$20

Prime Rib

A whole loin of beef is herb crusted and slow roasted. A seven-ounce slice is served with roasted potatoes, steamed vegetables, au jus and horseradish sauce.

\$20

Top Sirloin

A six-ounce top sirloin steak marinated and char grilled. Served with chef's choice of potato and fresh vegetable.

\$18

Sliced Smoked Beef Brisket

A Six-ounce portion of slow roasted beef brisket sliced and served with roasted potatoes and grilled vegetables.

\$17

Chicken

Stuffed Chicken Breast with Grapes and Pearl Onions

Chicken breast stuffed with a blend of bleu cheese, parmesan cheese and herbed cream cheese, lightly breaded and sautéed in olive oil. Served in a pool of white wine sauce surrounded with roasted potato wedges, red grapes, pearl onions and asparagus spear.

\$18

Honey Almond Chicken

Marinated chicken breasts braised in olive oil with rosemary and shallots, then crusted with almonds and brushed with honey. Toasted in a hot oven and served with rice pilaf and grilled vegetables.

\$18

Pasta Gallina Pomodoro

Penne pasta with marinated chicken strips, roasted leeks, sun-dried tomatoes, pine nuts, pesto, calamari olives and parmesan cheese. Served with breadsticks.

\$17

Honey Dijon Chicken

A six-ounce chicken breast marinated in honey Dijon sauce & grilled. Served with rice pilaf and steamed vegetables.

\$15

Marinated Grilled Chicken Breast

An six-ounce chicken breast marinated in a blend of herbs and spices then seared on a hot grill and served with white barbeque sauce. Served with rice pilaf and steamed broccoli.

\$15

Pork, Lamb & Veal

Veal Medallions with Artichokes and Mushrooms

Grilled veal medallions served with a sauce prepared from artichokes, mushrooms, shallots, garlic, white wine and lemon. Served with seasoned bow tie pasta and grilled vegetables.

\$23

Petite Lamb Chops

Petite lamb chops marinated and grilled, served with rice pilaf and steamed vegetables. A dramatic presentation!!

\$23

Pork Tenderloin with Tarragon Mustard

Whole pork tenderloins marinated overnight, then grilled and sliced. Served with roasted potatoes, green beans with baby carrots and a sauce prepared from Dijon mustard, tarragon, white wine and cider vinegar.

\$22

Pecan Crusted Pork Loin

A whole pork loin crusted with chopped pecans, rosemary, honey and coarse ground pepper and slow roasted. Served sliced in a pool of blackberry demi-glace with fruited rice and steamed vegetables.

\$21

Veal Piccata

Veal medallions pounded thin, dredged in seasoned flour and sautéed in olive oil. Served with a sauce prepared by deglazing the pan with white wine and lemon. Served with pasta and roasted vegetables.

\$20

Smoked Pork Chop

A six-ounce chop brushed with a pomegranate and orange glaze then flashed in a hot oven. Served with oven-roasted potatoes and steamed green beans with carrots.

\$20

Luncheon Salads

All lunch salads are served with iced tea, water, coffee and dessert with your choice of yeast rolls, bread sticks, or bran muffins. Please refer to pages 13-14 for your dessert options.

Beef Tenderloin Salad

Slices of grilled beef tenderloin served atop romaine lettuce with bleu cheese crumbles and grilled onions. Served with bleu cheese dressing.

\$16

Grilled Tuna

A marinated and grilled tuna steak served atop mesclun greens with lemon vinaigrette.

\$14

Cobb Salad

Fresh salad greens with diced ham, turkey, bacon, avocado, tomato, cheddar cheese and hard-boiled egg crumbles. Served with ranch dressing.

\$13

Santa Fe Chicken Salad

Marinated grilled chicken strips served on a bed of fresh greens with black bean salsa, pico de gallo sauce, diced tomato, black olives, and colorful tortilla strips. Served with southwest style ranch dressing.

\$16

Chicken Caesar Salad

Blackened or grilled chicken with plum tomato slices, mushrooms, and fresh baked croutons on a bed of romaine lettuce. Served with Caesar dressing.

\$14

Salads

Your choice of one of these salads is included with your menu selection. Your choice of house vinaigrette or ranch dressing is included with your salad. Other dressings are available upon request.

Fresh Garden Salad

Tossed salad greens with cucumber slices, shredded carrot, and diced celery and tomato wedges.

Traditional Caesar Salad

Crispy romaine lettuce tossed with sliced mushrooms and classic Caesar dressing. Topped with freshly baked croutons.

Spring Salad

Mesclun greens with marinated plum tomatoes and herbed vinaigrette.

Add \$4 to the price of your menu for your choice of one of the following salads.

Spinach Salad with Bleu Cheese and Bacon

Tossed and served with an apple bacon vinaigrette.

Romaine and Wild Mushroom Salad

Tossed with fresh basil, sliced wild mushrooms and bleu cheese crumbles. Served with basil vinaigrette.

Grecian Spinach Salad

Leaf spinach topped with herbed feta cheese, toasted onion rings, and pine nuts. Served with roasted onion vinaigrette.

Strawberry and Spinach Salad

Tossed with fresh sliced strawberries, toasted California almonds, croutons and strawberry vinaigrette.

Fresh Baby Green Salad

Medley of fresh baby greens with cucumbers, toasted walnuts and mustard-shallot dressing.

Mandarin Orange and Pecan Salad

Colorful mesclun greens topped with fresh toasted pecans and mandarin oranges. Served with mandarin orange vinaigrette.

Salads (continued)

Add \$4 to the price of your menu for your choice of one of the following salads.

California Spinach Salad

Leaf spinach topped with fresh avocado slices, bacon crumbles, egg crumbles and shredded cheddar cheese. Served with fresh herb vinaigrette.

Grilled Shrimp Salad

Four medium grilled shrimp served over fresh greens with asparagus and strawberries. Served with lemon basil vinaigrette.

Spinach Shrimp Salad

Leaf spinach with grilled onions and baby shrimp. Served with lemon vinaigrette.

Desserts

Your choice of one of these desserts is included with your menu selection.

Viennese Walnut Layer Cake

This light and fluffy cake is always well received. Served on a plate painted with strawberry coulis.

Chocolate Mousse

The classic dessert. Served in a champagne glass with whip topping, toasted almonds and strawberry sliver garnish.

Double Chocolate Layer Cake

Super moist chocolate cake served on a plate painted with a white chocolate sauce.

Lemon Chiffon

Tangy lemon cake served on a plate with lemon glaze and dusted with powdered sugar.

Strawberry Cloud

Delicate white cake layered with whip topping, strawberries and chopped pecans.

These desserts are also available with buffets.

Apple or peach cobbler with vanilla ice cream

Bread pudding with rum raisin sauce

Brown betty with vanilla ice cream

Cheesecake with strawberry topping

Desserts (continued)

Add \$2.95 to the Price of the Entrée for your choice of one of the following desserts.

Marbled Cheese Cake Pillars

Dark chocolate cheesecake pastry tower dusted with cinnamon sugar. Served with diced strawberries in amaretto sauce.

Bread Pudding Pie

Custard kissed croissant pieces with raisins and apples in custard laced with Kentucky bourbon. Served with a rum raisin sauce.

Strawberry Labomba

An explosion of strawberry and amaretto cream enrobed in an almond flecked cake.

Hazelnut Cappuccino Torte

Flourless torte made from crushed toasted hazelnuts, bittersweet chocolate and Columbian coffee butter cream.

Strawberry Amaretto

Sweet chunks of strawberry wrapped in an almond flecked cake with a dash of amaretto.

Carmel Apple Cheesecake

Cheesecake with pieces of apple wrapped in a cinnamon pound cake crust.

New York Style Cheesecake

Served with your choice of cherry, strawberry or blueberry topping.

Espresso Brownie Pie

Chocolate chunky brownie infused with espresso. Garnished with chocolate covered espresso beans and whipped crème.

Tiramisu

A Classic!!!! Ladyfingers sprinkled with espresso brandy, layered with sweetened cream cheese and topped with whipped cream. Served on a plate dusted with cinnamon and cocoa.

Castaway Cheesecake

Petite cheesecake slice with mango and kiwi slices. Served with chopped macadamia nuts and fresh mint.

Chocolate Bomb

Creamy smooth dark chocolate enrobed in chocolate cake and served on a plate painted with white chocolate and raspberry coulis.

Elegant Dinner Buffets

These buffets are offered with your choice of salad and dessert pre-set at your table. This allows your guests the choice of immediately proceeding to the buffet or enjoying their salad. Your guest will have the added benefit of not having to juggle two plates as they leave the buffet. This type of service will allow our staff to clear the salad plates as the guests help themselves to the buffet. All buffets include Iced tea, coffee and water service. Please refer to pages 11-14 for your dessert and salad options.

Buffet One

Carved prime rib of beef with horseradish sauce and au jus, grilled salmon with dill mustard sauce and almond crusted chicken. Served with baby red potatoes, rice pilaf, steamed asparagus, baby carrots, green beans with braised celery and onion and silver dollar rolls.

\$37

Buffet Two

Carved pecan crusted pork loin with blackberry demi-glace, roulade of lemon sole and chicken breast stuffed with a blend of three cheeses. Served with scampi rice, garlic smashed potatoes, vegetable medley, steamed broccoli and soft yeast rolls.

\$35

Buffet Three

Carved top sirloin of beef, veal medallions with artichokes and pasta gallina pomodoro. Served with lemon herb risotto, sautéed zucchini, steamed sugar snap peas, corn with roasted peppers and hot bread sticks.

\$34

Casual Buffets

All buffets include choice of dessert, iced tea, coffee and water service. Please refer to pages 13 & 14 for your dessert options.

The Beach

Shrimp Scampi with scallions and lemon, hand battered red snapper fillets and crab cakes with remoulade. Served with lemon rice, green beans with pearl onions & mushrooms, tabouli provencal, marinated vegetable salad, tri-color pasta salad with gorgonzola & leeks, tossed green salad with dressings, and crispy hushpuppies.

\$30

Blue Note

Baby back ribs, fried catfish fingers and grilled chicken breasts with white barbecue sauce. Served with confetti rice, breaded okra, black-eyed peas, corn on the cob, cole slaw, poblano potato salad, tossed green salad with dressings and hot yeast rolls.

\$30

West Coast

Sliced roast beef with red wine onion sauce, apricot chicken and sliced roast pork loin with pineapple mint chutney. Served with steamed broccoli, green beans with carrots & almonds, garlic roasted potatoes, toasted barley salad, mesclun salad with plum tomatoes & herb vinaigrette, fruit salad with papaya mint sauce, and bread sticks.

\$25

Mardi Gras

Blackened chicken breast, grilled andouille sausage with peppers & onions, and Cajun style roast beef. Served with green beans with jardinière vegetables, jambalaya, baby red potatoes with peppers & onions, red beans & rice, whole okra with tomatoes, grilled vegetables, tabouli provencal, tossed salad with dressings, and sliced French bread.

\$23

All American

Sliced roast beef with au jus and grilled chicken breasts with white barbecue sauce. Served with mashed potatoes, peas and carrots, green beans, whole kernel corn, rice pilaf, tossed green salad with dressings, roasted vegetable salad, and hot yeast rolls.

\$23

Create Your Own Buffet

Each buffet will be served with your choice of one dessert, iced tea, water, coffee and Parmesan dusted rolls.

Salads – Your Choice of Two

Toasted barley salad with corn, spinach and tomato; asian noodle salad; green bean and mushrooms salad; rigatoni with pine nuts; tri color pasta with gorgonzola, leeks and shallots; poblano potato salad; tabouli provençal; fruit salad with papaya mint sauce; summer bean and radish salad; insalata capriccioso; caesar salad; tossed green salad; mesclun salad or spinach salad.

Vegetables – Your Choice of Three

Vegetable medley- grilled, roasted or steamed; carrots- steamed or honey glazed; green beans with onion & celery or pearl onions & mushrooms; fresh steamed broccoli with lemon or cheese sauce; whole kernel corn with roasted vegetable; black-eyed peas; steamed spinach or mediterranean vegetable blend.

Starch – Your Choice of Two

Red skin potatoes roasted or steamed; baked potato; stuffed potato; mashed potatoes; rice pilaf; confetti rice; steamed white rice; creole rice; pecan rice or buttered noodles.

Chicken Entrée – Your Choice of One

Honey dijon chicken; apricot chicken; marinated grilled chicken; almond chicken or chicken piccata

Beef Entrée – Choose Your Choice of One

Sliced roast beef with au jus; beef stroganoff; beef pepper steak; beef bourguignon or yankee pot roast

Pork & Seafood Entrée – Your Choice of One

Roast pork loin; sweet & sour pork; shrimp etouffée; baked cod or breaded catfish.

\$26

Food Displays

Tower of Antipasto

A triple tiered display featuring grilled petite lamb chops, kalamata olives, corenichons, pepperocini peppers, salami, smoked provolone cheese, grilled andouille sausages, and pastrami. Served with sliced baguettes. Service for 75 people.

\$525

The Painted Desserts

A presentation of individual petite desserts on painted plates. Islander cheese cake topped with mango salsa and chopped macadamia nuts; chocolate bomb- chocolate sauce enrobed in chocolate cake on a dusted plate; marble cheesecake chimichangas served vertical on strawberry coulis painted plate; black and white torte-super rich dark chocolate and creamy white chocolate served with crème anglaise and raspberry coulis; pound cake slices with fresh berries and crème fresh. Service for 100 people.

\$525

King Neptune's Seafood Platter

A platter fit for royalty!! Lobster ceviche and fresh steamed jumbo shrimp are served on a platter with two fresh steamed lobster surrounded by salmon roulades and belgium endive leafs that are filled with a blend of goat cheese & fresh herbs that is topped with caviar. All of this is presented on a bed of fresh greens encircled by lightly blanched asparagus spears. Service for 30 people.

Market

Chocolate Crystal Palace

Marbled cheese cake truffles, espresso chocolate brownie, chocolate mousse lovin' spoonfuls, chocolate cake fingers, chocolate grenache briquettes served with chocolate dipped strawberries, chocolate dipped cherries and sugared grapes displayed on sheets of glass elevated with glass blocks. Service for 100 people.

\$395

Chocolate Fountain

A continuous cascade of sweet melted chocolate served with fresh strawberries, soft marshmallows, crispy pretzels, pirouette cookies, pineapple, ladyfingers, creampuffs, and chopped nuts

\$6 per person 100 person minimum, \$6 for each additional person

Colorado Smoked Salmon

A whole side of hot smoked salmon served with roasted onion pâté, lemon caper sauce and baguettes. Service for 75 people.

\$365

Food Displays (continued)

South Pacific Fruit Island

Mango, papaya, kiwi, kumquats, pineapples, star fruit and figs. Artistically displayed and served with a strawberry yogurt sauce. Service for 100 people.

\$300

Cheese from Around the World

Attractively displayed baked brie round with apricot glaze, sliced dilled havarti, smoked gouda, baby swiss, smoked muenster, brie, boursin, fontini, gorgonzola, garnished with fresh fruit and served with assorted water wafers and baguette slices. Service for 100 people.

\$275

Exotic Vegetable Display

Asparagus, heart of palm, artichoke hearts, jicama, queen olives, grape tomatoes, baby zucchini, baby carrots and petite ears of corn. Service for 100 people.

\$275

Pesto Torta with Crostini

A clay pot mold is alternately layered with pesto and cream cheese blended with sun-dried tomato. Presented on a pedestal and garnished with red grapes. Served with crostini pomodoro. Service for 100 people.

\$175

Carved Meats

Carved Steamship Round of Beef

This is an impressive display of approximately sixty pounds of beef, rubbed with a blend of rosemary, salt, garlic and fresh ground pepper, and refrigerated overnight. Then slow roasted for ten hours till medium temperature. Served with rolls, horseradish sauce and mustard. Service for 300 people.

\$565

Round of Beef

Herb crusted and slow roasted round of beef served with parmesan cheese dusted rolls, horseradish sauce and mustard. Service for 100 people.

\$300

Roast Turkey Breast

Whole breast of turkey roasted, served with yeast rolls and the appropriate condiments. Service for 60 people.

\$200

Cajun Style Fried Turkey

Whole tom turkey infused with select spices and deep-fried. Served with creole style cranberry relish. Service for 50 people.

\$175

Whole Pit Smoked Ham

Glazed with honey and pineapple then roasted in a hot oven. Served with marmalade-glazed biscuits. Service for 60 people.

\$200

Pecan Crusted Pork Loin with Blackberry Demi-glace

Whole pork loin crusted with pecans, honey, and rosemary, slow roasted and presented with a blackberry demi-glace. Served with petite biscuits. Service for 60 people.

\$225

Chateaubriand

Whole beef tenderloin grilled and presented with grilled mushrooms carrots and onion. Served with sliced baguettes, béarnaise sauce, Dijon mustard and horseradish sauce. Service for 30 people.

\$395

Dinner By the Bite

For receptions during the dinner hour, 5:30pm till 8:30pm, we recommend 12-15 pieces per person; for other service times 9-12 pieces per person is usually adequate. Please keep in mind that these are estimates.

Priced Per 100 Pieces

| | |
|--|--------|
| Beef satay with brown ginger sauce | \$275 |
| Skewered chicken with peppers & pineapple | \$275 |
| Petite beef wellingtons | \$300 |
| Grilled andouille sausage | \$160 |
| Grilled chicken strips with white barbecue sauce | \$185 |
| Breaded chicken tender strips with honey mustard sauce | \$185 |
| Chicken salad in petite pastry shells | \$150 |
| Meatballs: Italian, burgundy or Swedish | \$150 |
| Three cheese tray, cubed Swiss, cheddar and pepper jack cheese | \$ 185 |
| Baked brie round in puff pastry with apricot glaze | \$225 |
| Fruit tray - Fresh sliced melons served with grapes and strawberries | \$185 |
| Vegetable tray - Bite size vegetables served with ranch dip | \$185 |
| Petite lamb chops with mint pesto | \$365 |
| Quesadillas with sour cream and salsa | \$175 |
| Hot wings, with celery and ranch dip | \$175 |
| Teriyaki chicken wings with pineapple sauce | \$175 |
| Salmon roulade with butter crackers | \$295 |
| Peel and eat shrimp 35 ct , price per pound, 5 pound increments | \$26 |
| Bacon wrapped scallops | \$275 |
| Rumaki | \$268 |
| Pasta salad , spinach , bean salad, | |

Dinner By the Bite (continued)

| | |
|---|-------|
| Lobster ravioli with garlic cream sauce | \$205 |
| Salmon roulades | \$310 |
| Broccoli puffs | \$153 |
| Cheese stuffed jalapeno peppers | \$153 |
| Breaded zucchini with marinara dipping sauce | \$153 |
| Battered cheese sticks with marinara dipping sauce | \$153 |
| Crispy ravioli with alfredo dipping sauce | \$153 |
| Breaded mushrooms with horseradish sauce | \$153 |
| Mini quiche | \$184 |
| Jalapeno peppers stuffed with chicken and cheese | \$184 |
| Seafood stuffed mushrooms | \$205 |
| Sausage stuffed mushrooms | \$163 |
| Marinated grilled vegetable tray | \$205 |
| Petite Biscuits; bacon, herb, chili pepper, cheese, or orange marmalade | \$125 |
| Spinach dip with bagel chips | \$132 |
| Tortilla chips with salsa and queso (service for 100 pp) | \$152 |
| Petits Fours | \$305 |
| Miniature cheesecakes | \$305 |
| Jumbo shrimp cocktail, 18ct price per pound, 5 pound increments | \$35 |
| Scampi shrimp, 18ct price per pound, 5 pound increments | \$39 |
| Stuffed shrimp, per 100 | \$350 |
| Fried blue crab claws, per pound | \$40 |
| Salads: Pasta salad , bean salad, couscous, toasted barley salad per gallon | \$65 |

Beverage & Wine Service

We can service your event several different ways:

Hosted Bar: We will add to your bill all bar charges incurred by your guests.

Hosted Beer & Wine: We will provide a bar with beer and wine only and add to your bill the charges for what is consumed by your guests.

Limited Quantity Host bar: You will provide your guests with tickets, which they may redeem at the bar for beverages. The tickets will be counted and you will be billed accordingly. Your guest may also choose to purchase beverages at the bar.

Keg Beer: We will serve beer on demand until the amount ordered is served or service is discontinued.

Cash Bar: Your guest will pay for his or her own drinks.

Please Note: Because we are an entity of the city of Huntsville, we do not charge taxes or gratuity.

Bar Prices

House Brands\$5
Smirnoff, Seagram's Gin, Jim Beam, Baccardi Rum

Call Brands\$6
Jack Daniels, Dewars Scotch, Absolute Vodka, Bombay Gin, Tanqueray Gin, Quervo Tequila, Crown Royal, Chivas Regal, Canadian Club, Old Forester, Margarita

Premium Brands.....\$7
Glenlivet, Chevas Regal, Johnny Walker Black, Hennessey, Grey Goose

Domestic Beer & Import Beer.....\$5

Bud, Bud Light, Heineken, Corona

Keg Beer.....\$325 per keg tapped
Bud, Bud Light, Miller Lite

House Wines, by the glass.....\$5 / by the bottle.....\$18
Chardonnay, Merlot & Cabernet, White Zinfandel, Sauvignon Blanc, Pinot Grigio

(Other wines available upon request)

Breaks

Themed Breaks

Health Break

California mix, chocolate covered almonds, yogurt covered raisins, assortment of dried fruit, fruit basket, banana nut bread, flavored hot tea, fruit juice, and bottled water.

\$9.50

Sports Break

Soft pretzels with spicy brown mustard, petite franks wrapped in pastry, potato chips & dip, Cracker Jacks, assorted soft drinks and bottled water.

\$8.50

Café Break

Assorted gourmet cookies, chocolate espresso brownies, chocolate covered espresso beans, biscotti & baklava, an assortment of freshly brewed flavored Columbian coffees, assorted specialty hot teas, and bottled water.

\$8.95

A La Carte Break Selections

Beverages

| | |
|--|------------------------------------|
| 100% Columbian coffee, regular or decaffeinated | \$24 gallon (Minimum of 3 gallons) |
| Lemonade, fruit punch or iced tea | \$19 gallon |
| Apple or orange juice | \$23 gallon |
| Soft Drinks; Sprite, Coke, Diet Coke, Dr. Pepper | \$2 each |
| <i>Crystal Springs</i> bottled water | \$2 each |
| Tropicana Juices (10oz. Bottles) | \$3 each |
| Water Cooler (Initial set-up) | \$37 |
| Each additional 5 gallon jug | \$27 |

A La Carte Break Selections (continued)

Pastries, Breads & Cookies

| | |
|--|------------|
| Danishes, cinnamon rolls, or banana nut bread slices | \$19 dozen |
| Brownies | \$19 dozen |
| Bagels with cream cheese | \$19 dozen |
| Muffins | \$19 dozen |
| Cookies | \$19 dozen |
| Cake Doughnuts | \$16 dozen |
| Biscuits with ham, bacon or sausage | \$18 dozen |
| Finger Sandwiches | \$14 dozen |

Nuts, Chips & Such

| | |
|---|---------------|
| Assorted hard candies | \$9.50 pound |
| Miniature chocolate bars | \$12.50 pound |
| Cereal bars | \$19 dozen |
| Whole fruit, apples, oranges or bananas | \$1.50 each |
| Fruited yogurt cups | \$2 each |
| Potato chips, tortilla chips, or pretzels | \$11 pound |
| Dips: onion, ranch or salsa | \$16.80 quart |
| Mixed nuts | \$18 pound |
| Star light mints | \$6 pound |

Breakfast

The Buffet

Scrambled eggs, choice of bacon, sausage or ham, grits or potatoes, biscuits, fresh sliced melons, Columbian coffee, juice, and condiments.

\$12

Breakfast at MeeMa's

Scrambled eggs, omelet eggs, bacon, sausage, ham, biscuits, breakfast pastries, gravy, southern style grits, grilled potatoes, fresh cut fruit, juice, Columbian coffee, and condiments.

\$16

Box Lunches

All box lunches are served with a pickle spear and appropriate condiments. Bottled water and assorted sodas are available and billed upon consumption.

Smoked Turkey and Provolone

Thin slices of smoked turkey and provolone cheese on a baguette with lettuce and tomato. Served with tabouli provencal, a citrus fruit cup and a fresh baked cookie.

\$10

Turkey, Ham and Bacon Roll-up

Thin slices of smoked turkey and ham rolled in a soft tortilla shell with cream cheese, shredded lettuce, and diced tomato. Served with roasted corn and black bean salsa, a citrus fruit cup and a fresh baked brownie.

\$10

Grilled Chicken Breast

Grilled chicken breast served on a deli roll with bacon, Swiss cheese, lettuce and tomato. Served with poblano pepper potato salad, green bean and mushroom salad and fruit cup.

\$10

Cheese Trio

Cheddar, provolone and Swiss cheese served with sprouts, sliced red onions and radishes on a baguette. Served with toasted barley salad, fresh cut fruit and a chocolate chip cookie.

\$10

Veggie Roll-up

Cream cheese, spinach, mushrooms and roasted red pepper served rolled in a sun-dried tomato and cilantro tortilla wrap. Served with black bean salsa, cut tropical fruit, specialty chips and an oatmeal raisin cookie.

\$11

Veggie Pita

Toasted barley salad, leaf spinach and roasted plum tomatoes in a pita pocket. Served with fresh cut fruit, penne pasta salad with sun-dried tomatoes & olives and a banana nut muffin.

\$11

Box Lunches (continued)

Roast Beef and Smoked Cheddar

Hearty slices of roast beef with smoked cheddar on an onion roll with lettuce and tomato.
Served with potato chips, pasta salad and jumbo chocolate chip cookie.

\$10

Chicken Salad

Chicken salad with crispy celery and toasted walnuts on a croissant with leaf lettuce. Served with pasta salad, apple chips and fresh baked cookies.

\$10

Box Salads

All box salads are served with an assortment of salad dressings. Bottled water and assorted sodas are available and billed upon consumption.

Santa Fe Chicken Salad

Marinated grilled chicken strips served on a bed of fresh greens with black bean salsa, Pico de Gallo, diced tomato, black olives, and colorful tortilla strips. Served with a fresh fruit cup.

\$10

Cobb Salad

Fresh salad greens with diced ham, turkey, bacon, tomato, cheddar cheese and egg crumbles.
Served with a fresh fruit cup and a petite bran muffin.

\$11

Anti Pasta Salad

Mixed greens with salami, prosciutto, pepperoni, smoked gouda, mozzarella, kalamata olives, pepperocini peppers and basil vinaigrette. Served with fresh cut fruit and sliced baguettes.

\$11

Catering Policies

- 1) All prepared food & beverages served in the Von Braun Center must be provided by the Von Braun Center's Food & Beverage Department in accordance with applicable state laws and VBC policies.
- 2) Items *included* in the cost of your event are: general liability insurance, regular cleanup, 400 square feet of stage risers, tables and chairs. Standard white linen service is provided with all buffet, reception and served meals that meet the minimum catering rate of \$8.00 per person. Items *not included* in your menu pricing are: room rental, equipment and staffing that is not required for meal service.
- 3) If you use glitter, confetti or candles to enhance your event, you may be billed for any resulting extra cleanup.
- 4) We will set tables for the guaranteed number rounded up to the next full table of eight.
- 5) To ensure a successful event final guarantees are required three business days/72 hours prior to your event. Once the *guarantee is established it may not be reduced*. Any increases in the guarantee will be charged at 1 ½ half times the normal plate charge. We reserve the right to substitute menu items for increases in guarantee over 10% of the original amount and within the 72-hour period. For service that is ordered on a *per piece basis quantities* may be increased with one business day/24 hours notice. If the quantity is increased within the 24-hour period a charge of 1 & ½ times the regular price will apply. Additional quantities may be limited or unavailable without adequate notice. We will make every effort to accommodate any such request and alternate menu items may be available.
- 6) We will replenish standard buffets for 60 minutes, themed or elegant buffets for 90 minutes and themed breaks for 30 minutes.
- 7) Buffet service can only be provided for groups with a minimum of 100 people. We will provide table service for groups of any number but groups less than 50 are subject to a service charge of 15%.
- 8) We will provide one buffet per 200 guests for standard buffets, and one buffet for each 150 guests for the elegant and themed buffets. All buffets are double sided.
- 9) All meals include 2 1/2 hours of service starting with the first service of food. Additional service, past the standard time, can be arranged for an additional charge.
- 10) The Von Braun Center is not responsible for lost, damaged or stolen property.
- 11) **Due to market conditions, the prices listed are subject to change. Please request the most current pricing.**
- 12) Because we are an entity of the city of Huntsville, we do not charge taxes or gratuity.

Alcoholic Beverage Policies:

- 1) The Von Braun Center shall, at our discretion, determine when to sell or to discontinue to sell alcoholic beverages at an event.
- 2) The Von Braun Center will retain all income from the sale of alcoholic beverages.
- 3) Each bar provided is required to generate minimum revenues of \$175 for the first three hours and \$75 in revenue for each additional hour. If sales do not meet the minimum, you will be billed the difference.
- 4) We will provide one bar staffed with two bartenders for every 200 guests. Additional bartenders are available at a charge of \$25 per hour.
- 5) Surcharges on alcoholic beverages for the purpose of providing a profit for the lessee are prohibited in accordance with state law and VBC policy.
- 6) All alcoholic beverages served in the Von Braun Center must be provided by the Von Braun Center's Food & Beverage Department in accordance with applicable state laws and VBC policies.

