

Catering Menu

URBAN | CORE



Chicago Loop – Theatre District

Catering Menu

Continental Breakfast

Rise + Shine | \$8.95

- freshly baked blueberry muffins with butter + jelly
- orange, cranberry juice
- freshly brewed Wolfgang Puck® coffee | Numi® organic tea + honey

Breakfast Bar | \$12.95

- steel-cut oatmeal | blueberries | strawberries | brown sugar | honey | cream
- yogurt bar | berries | granola
- seasonal fruit salad
- orange juice
- freshly brewed Wolfgang Puck® coffee | Numi® organic tea + honey

Breakfast Buffet | \$15

(for groups of fewer than 20 people)

- join us at our Breakfast Buffet

All-American Breakfast Buffet | \$15

- scrambled eggs | cheese | salsa
- bacon | sausage | breakfast potatoes
- freshly baked breakfast pastries
- fresh fruit salad | cranberry juice | orange juice
- freshly brewed Wolfgang Puck® coffee | Numi® organic tea + honey

Breakfast Buffet Enhancements

Oatmeal Bar | \$6 per person

- steel-cut oatmeal | strawberries | blueberries | brown sugar | honey | cream

Yogurt + Juices | \$8 per person

- bowl of yogurt | strawberries | blueberries | crunchy granola
- orange juice | cranberry juice

Market Display Fresh Baked Goodies |

\$8 per person (3 pc. Each)

- blueberry muffins | warm croissant | fruit danish | butter | jelly

Cold Cereals | \$4 per person

- non-fat and 2% milk | mixed cereals

Made to order Omelet Station |

\$10 per person

\$50 per hour chef fee

- chef assembling, cooking and flipping your omelet with choice of ham | cheese | sausage | tomato | onions | spinach | salsa | bacon | broccoli | mushrooms | pesto

Pancakes + Syrup | \$8 per person

- buttermilk pancakes with butter | syrup | sugar-free syrup available
- **pancake flavors available** | \$2 per person
blueberry | strawberry | banana | chocolate chip

Catering Menu

Breakfast Beverage A La Carte

Beverage Selections

- Wolfgang Puck® coffee or decaf | \$26 per gallon
- Numi® organic tea | \$16 per gallon
- orange juice | cranberry juice | \$18 per 1.5L carafe
- assorted individual fruit juices | \$3 each
- individual assorted soda | \$2 each
- assorted sport or energy drinks | \$3 each
- fresh brewed coffee | tea service | bottled water
 - 4 hours of beverage service | \$6 per person
 - 8 hours of beverage service | \$9.50 per person
- Nestle® hot chocolate with whipped cream | mini marshmallows | \$26 per gallon
- Red Bull® | \$4 each

Catering Menu

Lunch Buffet

Build Your Own Deli Sandwich |

\$16 per person

- sliced deli meats | sliced turkey | ham | American | Swiss | chicken salad | iceberg lettuce | sliced tomato | red onion | pickles | ciabatta | 9-grain bread | black pepper mayo | mustard
- bags of assorted chips
- chocolate chip | oatmeal cookies

The Working Lunch | \$18 per person

Add \$4 for both soup and salad

- tomato-basil soup | Ritz crackers

OR

- chopped iceberg salad with bacon | crumbled bleu cheese | red onion | tomato | egg | scallion | bleu cheese dressing

choose one sandwich (1 each per person)

Add \$4 for any additional selected sandwiches

- mini chicken salad sandwich | tomato | lettuce | black pepper mayo
- mini albacore tuna salad sandwich | tomato | lettuce | red onion | avocado mayo
- mini turkey avocado sandwich | guacamole | tomato | red onion | lettuce | black-pepper mayo
- mini ham + cambozola sandwich | tomato | lettuce | caramelized onion | basil mayo
- assorted dessert bars | toffee crunch blondie | fabulous chocolate chunk | lemon crumb

Lemon Seared Chicken + Broccoli * | \$28 pp

- caesar salad | tomato | croutons | parmesan cheese
- lemon roasted breast of chicken | sautéed broccoli | chicken broth | extra virgin olive oil
- cheesecake tart | balsamic strawberries | mint

American Mini Burger Buffet |

\$28 per person (2 mini burgers per person)

- chopped mixed greens with tomato | red onion | croutons | balsamic vinaigrette + bleu cheese dressings on side in a crock
- Cambria's cheeseburger with american cheese | tomato | lettuce | onion | pickle | thousand island dressing | soft bun
- mini bacon, mushroom + swiss burger | bacon | swiss cheese | lettuce | sautéed mushrooms | roasted garlic mayo
- french fries | ketchup
- lemon crumb bars | peanut butter cookies

Tomato Basil Soup + Mini Burgers/Sandwiches | \$19 per person

choice of any two mini burger-sandwiches

- mini blt + e sandwich | bacon | lettuce | tomato | over-hard egg | slider bun
- mini chicken salad sandwich | tomato | lettuce | black pepper mayo
- mini albacore tuna salad sandwich | tomato | lettuce | red onion | avocado mayo
- mini turkey avocado sandwich | guacamole | tomato | red onion | lettuce | black-pepper mayo
- mini ham + cambozola sandwich | tomato | lettuce | caramelized onion | basil mayo
- mini 'big-key' chicken salad sandwich | signature chicken salad | garlic mayo | red onion | tomato | croissant

*Gluten Free

Catering Menu

Lunch Buffet Continued

Italian Buffet | \$28 per person

- basil caesar 'chop' salad | salami | mozzarella | tomato | red onion | croutons
- warm ciabatta bread | butter
- tiramisu
- choose one pasta or add \$5 per additional pasta*
- shrimp orecchiette | jalapeño tomato cream sauce
- whole wheat spaghetti with fresh lemon-basil pomodoro
- penne pasta with chicken | alfredo sauce | parmesan | pesto

Flat Iron Steak with Fries + Iceberg Salad | \$34 per person

- buffalo mozzarella + vine ripened tomato | red onion | pesto | aged balsamic
- flat iron steak | bordelaise sauce | garlic spinach | pesto
- french fries | ketchup
- banana split | pineapple | strawberry | banana | chocolate + vanilla ice cream | sauces

"Mexican" Taco Bar | \$24 per person

- quick seared + seasoned chicken fajita with peppers + onions
- Mexican seasoned ground beef
- soft flour tortillas
- taco bar fixings | chopped tomato | lettuce | cheddar cheese | guacamole | salsa
- borracho beans
- lemon crumb bars

Lunch Buffet Enhancements

Basil Caesar 'Chop' Salad | \$5 per person

- salami | mozzarella | tomato | red onion | croutons
- Add chopped chicken breast for \$5 per person

Tossed Iceberg Salad Bowl * | \$9 per person

- chopped iceberg lettuce | crumbed bleu cheese | red onion | tomato | egg | bacon | scallion | bleu cheese dressing

Other Side Options

- sautéed broccoli + onions | \$5 per person
- garlicky spinach | \$5 per person
- buttery mashed potatoes | \$5 per person
- french fries | ketchup | \$5 per person
- warm ciabatta bread | butter | \$.75 per loaf
- hot tomato basil soup | (4 qt.) \$50
- assorted bags of chips | \$2 per bag

Cobb Salad * | \$8 per person

- turkey | ham | bacon | bleu cheese | egg | corn | tomato | balsamic vinaigrette

Buffalo Mozzarella + Vine Ripened Tomato * | \$7 per person

- red onion | pesto | aged balsamic

*Gluten Free

Catering Menu

Plated Lunches

maximum 15 guests

Cambria Mini Cheeseburger + Fries |

\$11 per person

- american cheese | lettuce | tomato | pickle | onion | thousand island dressing

Tomato Basil Soup + Grilled Ham + Gruyère Cheese Sandwich | \$12 per person

- basil pesto | ritz crackers

Mini Cubano 'Mojo-Pork' Sandwich + Fries |

\$12 per person

- hot griddled pulled pork | swiss | ham | pickles | cilantro | mojo aioli | crisp roll

Mini Bacon, Mushroom + Swiss Burger + Fries |

\$12 per person

- bacon | swiss cheese | lettuce | sautéed sliced mushrooms | garlic mayo

Mini Turkey Avocado Sandwich + Fries |

\$12 per person

- guacamole | tomato | red onion | lettuce | black-pepper mayo

Mini Ham + Cambozola Sandwich + Fries |

\$11 per person

- tomato | lettuce | caramelized onion | basil mayo

Lemon Seared Breast of Lemon Chicken * |

\$14 per person

- sautéed broccoli + onion | chicken broth | evoo

Seared Flat Iron Steak + Fries | 6 oz.

\$19 per person

- garlicky spinach | bordelaise sauce | pesto | french fries | ketchup

Local Beer-Braised Sausage | \$14 per person

- mashed potatoes | peppers-onion tapenade | mustard gravy

Lemon Seared Atlantic Salmon | \$16 per person

- green chile grits | avocado

BBQ-Glazed Pork Ribs | \$17 per person

- half rack ribs | mashed potatoes | corn | barbecue jus

Side Options for Plated Lunches

- french fries | ketchup | \$5
- onion rings | ketchup | \$5
- fruit salad | \$5
- basil caesar 'chop' salad | \$5
- sautéed broccoli + onions | \$5
- garlicky spinach | \$5

Catering Menu

Boxed Lunches

choose one of the following – \$16 per unit
maximum 100 guests

Turkey Avocado Sandwich

- guacamole | tomato | red onion | lettuce | black pepper mayo

“BLT” Croissant

- bacon | lettuce | tomato | black pepper mayo

Ham + Cambozola Sandwich

- tomato | lettuce | caramelized onion | basil mayo

Basil Caesar ‘Chop’ Salad

- salami | mozzarella | tomato | red onion | croutons

Chicken Caesar Salad

- tomatoes | croutons | parmesan | chicken breast

Turkey, Ham + Swiss Sandwich

- 9-grain | lettuce | tomato | red onion | basil mayo

Boxed lunches are all served with a larger sandwich or a grab and go size salad with a bag of chips, a whole fruit, cookie and a bottle of water in a large “to-go” box.

Catering Menu

Afternoon Breaks

Cool Summer Fruit | \$15 per person

Available April-September

- platter of cool sweet summer watermelon | grapes | strawberry kabobs | yogurt | assorted iced vitaminwater® drinks (1 per person)

Cookie Monster | \$10 per person

- freshly baked chocolate chip | oatmeal raisin | peanut butter cookies (1 pc. per person)
- bowls of plain and peanut m&m's™
- cold 2% milk (1 per person)

Build Your Own Sundae Bar | \$10 per person

- vanilla ice cream with bowls of bananas | strawberries | pineapple | whipped cream | chocolate sauce | crushed cookies | m&m's™

Soup for the Soul | \$9 per person

- tomato-basil soup with warm crusty ciabatta bread | butter | crackers

Mini Burger & Fries | \$13 per person

- select one of our American-style mini burgers, displayed on a heated board (1 per person)
- french fries | ketchup

“Lollipop - Lollipop” | sold per dozen

- crispy chicken lollipops | bleu cheese buffalo dipping sauce | \$12 per dozen
- lemon-shrimp lollipops | cocktail sauce | \$36 per dozen

A Sweet Jolt | \$14 per person

- assorted dessert bars | toffee crunch blondie | fabulous chocolate chunk | lemon crumb
- plain and peanut m&m's™
- freshly brewed Wolfgang Puck® coffee & tea

When in Rome! | \$8 per person (1 pc. each)

- basil-tomato hummus bruschetta
- meatball + mushroom satay with mushroom sauce drizzled with basil pesto

Mediterranean Dips | \$8 per person

- hummus (7” bowl)
- basil bruschetta (7” bowl)
- crostini (50 pc.)

7th Inning Stretch | \$8 per person

- peanuts | popcorn | lemonade

Let it Snow | \$12 per person

- hot chocolate served with whipped cream | fresh baked oatmeal, raisin and chocolate chip cookies

Catering Menu

Afternoon Sweets

Snacks & Bakery Items

- fudge brownies | \$22 per dozen
- toffee crunch blondie | \$26 per dozen
- lemon crumb bars | \$26 per dozen
- bags of assorted chips | \$2 each
- assorted freshly baked cookies
chocolate chip | peanut butter | oatmeal raisin |
\$22 per dozen
- assorted granola bars | \$2 each

Afternoon Break Beverages

- lemonade | freshly brewed iced tea |
\$22 per gal.
- bottled water | \$2 each
- sparkling water | \$3 each
- bottled Powerade® and other sports drinks |
\$3 each
- assorted sodas | \$2 each
- Wolfgang Puck® coffee, decaffeinated coffee |
\$26 per gal.
- Numi® organic teas | \$16 per gal.

Bowls of Snacks

- assorted candy bars | \$2 each
- tortilla chips | salsa | (serves 15)
\$25 per bowl
- popcorn | \$3 per bowl (paper cup)

Beer + Wine

Domestic Beer on Ice | 12 oz. bottle | *market price

- Bud Light | \$5* each
- Coors Light | \$5* each
- Miller Light | \$5* each

Imported Beer on Ice | 12 oz. bottle | *market price

- Corona Extra | \$6* each
- Stella Artois | \$6* each
- Estrella Damm 'Daura' | \$7* each
- Beck's NA | \$5* each

Craft Beer on Ice | 12 oz. bottle or can | *market price

- Dogfish Head 'Festina Peche' Berliner Weisse | \$8*
each
- The Brewer's Art 'Ozzy' Belgian Pale Ale | \$8* each
- DC Brau 'The Public' Pale Ale | \$7* each
- Dogfish Head '90 Minute' Imperial IPA | \$9* each
- Old Dominion 'Oak Barrel' Stout | \$7* each

Wine Service by the Bottle

- Lucien Albrecht Cremant Rose | \$38
- Lincourt 'Steel' Chardonnay | \$34
- Alois Lageder 'Riff' Pinot Grigio | \$34
- Bex Riesling | \$30
- Matua Sauvignon Blanc | \$34
- Rock & Vine Cabernet Sauvignon | \$38
- Altos de las Hormigas Malbec | \$30
- Hedges I.P. 'Bacchus' Merlot | \$34
- Montpellier Pinot Noir | \$38

for more selections see house wine list

Catering Menu

Placed Hors D'oeuvres

Served on white platter or chafing dish display with logo napkin and market signage

Warm | served in a chafing dish

Mushroom + Meatball Satay with

Pesto | \$100 for 50 pieces

- skewered meatball + mushroom | morel sauce drizzled with basil pesto | parmesan

Chicken Drumettes | \$100 for 50 pieces

- chicken drumettes lightly coated with your choice of BBQ glaze, buffalo glaze, or pesto glaze | ranch or bleu cheese dipping sauce

Steak Sate | \$3 each piece

- spicy peanut sauce

Cold

Cold Shrimp Lollipops * |

\$24 for 12 pieces (16/20 prawns)

- horseradish cocktail sauce

Chopped Summer Tomato & Basil

Bruschetta | \$75 per order

(one 7" square bowl order serves 20 people)

- chopped tomato with basil pesto | crostini (3 pieces each)

Deviled "Bacon + Eggs" | \$25 for 25 pieces

- served on a white Asian spoon

Tomato + Mozzarella Sate | \$65 for 25 pieces

- basil pesto

Passed Hors D'oeuvres

Hand-passed hors d'oeuvres on white platters with a clear clip and descriptive sign.

Each piece is served with a logo'd napkin.

Cold

Deviled "Bacon + Eggs" | \$1 each

- served on a white spoon

Basil Tomato + Hummus Crostini | \$2 each

Shrimp Lollipops with Cocktail Sauce * |

\$3 each

- served on a lollipop stick

Warm

Tiny Basil-Meatball | \$1.50 each

- served on a white spoon

Crispy Chicken Lollipop with Bleu

Buffalo Sauce | \$2 each

- served on a lollipop stick

Bacon-Wrapped Sausage Sate | \$3 each

- morel-mustard

Tomato + Mozzarella Sate | \$65 for 25 pieces

- basil pesto

Catering Menu

Displayed Reception Platters

Cheese Platter

sliced assorted cheese | grapes | ciabatta
crostini

- small square tray serves up to 20 people | \$45 per tray
- large square tray serves up to 40 people | \$85 per tray

Fruit Kabob Platter * | \$3 per skewer

- strawberries | grapes | pineapple skewers | strawberry yogurt dip

Strawberries + Sliced Melon Platter *

sliced seasonal melon | cubed pineapple |
half cut strawberries | red grapes

- small tray serves up to 15 people | \$40 per tray
- large tray serves up to 40 people | \$95 per tray

Chilled "Lemon-Shrimp" Lollipops * | \$36 per dozen

- lemon + extra virgin olive oil-tossed xl-shrimp on a lollipop stick | horseradish cocktail sauce

Chef Action Stations*

Note : all meats below are classic options for carving stations.

All OPTIONAL Page

Carving Stations

all menu items below are carved by our attendant at \$50 per hour and served with accompanying sauces and mini slider buns

1-Slow Roasted Prime Rib | \$195

(serves 15-20 people)

- with au jus | horseradish cream

1-Sage Roasted Turkey Breast | \$150

(serves 15-20 people)

- with cranberry sauce | basil mayo

1-Honey Glazed Ham | \$150

(serves 15-20 people)

- with spicy brown mustard | BBQ sauce

** some stations require a chef in action / \$60 per hour*

1-BBQ Braised Beef Brisket | \$175

(serves 15-20 people)

- with BBQ sauce | creamy coleslaw

1-Sliced Whole Pastrami | \$150

(serves 15-20 people)

- with spicy brown mustard | sauerkraut | thousand island dressing

Add-on Enhancements | \$5 per person each item (in a hot chafing dish)

- mashed potatoes with brown gravy
- french fries | ketchup
- sautéed broccoli + onions
- sautéed mushrooms + rosemary charred onions
- sautéed garlicky spinach
- *pasta option | local-regional | \$8 per person*

Catering Menu

Themed Buffet Dinners

Burger Buffet | \$32 per person

- chopped iceberg | bacon | onion | tomato bleu cheese
- french fries | ketchup
- Cambria cheeseburger | american cheese | lettuce | tomato | pickle | onion | thousand island dressing
Add a second burger for \$6
- root beer floats | seasonal melon

A Tour Through Italy | \$35 per person

- basil caesar 'chop' salad | salami | mozzarella | tomato | red onion | croutons
- warm ciabatta bread | butter
- whole wheat spaghetti | tomato | chile flake basil pesto | parmesan | butter | white wine
- roman chicken cutlets | garlic sautéed broccoli | creamy alfredo | penne pasta
- tiramisu | chocolate sauce | caramel grapes

Local Sausage + Brew | \$31 per person

- tomato basil soup | pesto | crackers
- local beer-braised sausage | mashed potatoes | peppers-onion tapenade | mustard gravy
- lemon curd bars

Market "Fresh & Light" Cooking | \$42 per person

- chopped romaine | tomato | crouton | parmesan | caesar dressing
- breast of lemon chicken | sautéed broccoli + charred onion*
- 3 oz. seared flat iron steak | garlicky spinach | pesto
- lemon curd bars

Slow-Cooked BBQ | \$37 per person

- platter of buffalo mozzarella
- slow cooked pork ribs | barbecue jus
- mashed potatoes
- onion rings | ketchup
- chocolate chip brownies

*Gluten Free

Catering Menu

Create Your Own Buffet

Minimum 20 guests / \$55 per person
includes warm ciabatta bread and butter

Choice of Two Salads

- chopped mixed greens | tomato | red onion | croutons | ranch dressing
- tossed classic caesar salad
- iceberg salad with bacon | egg | tomato | red onion | bleu cheese dressing
- basil caesar 'chop' salad | salami | mozzarella | tomato | red onion | croutons
- fresh seasonal fruit salad *(add for \$3 per person)*

Choose Two Entrees

- lemon-seared breast of chicken *
- chicken cutlets with pesto drizzle
- sliced roasted turkey with mushroom gravy
- slow-cooked BBQ beef brisket
- penne pasta | chicken | alfredo | parmesan
- meatballs | penne pasta | marinara sauce
- whole wheat spaghetti + basil pomodoro
- seared flat iron steak (3 oz. portion) | bordelaise sauce
- bbq pork ribs | 1/2 rack per person
- medallions of beef tenderloin with morel mushroom sauce
- seared Salmon with sautéed leeks and lemon butter sauce
- crab cakes imperial
- herb roasted pork loin with garlic au jus

Choose Two Starch

- mashed potatoes
- oven-roasted rosemary red potatoes & onions
- rice pilaf
- Penne primavera

Choose One Vegetable

- sautéed green beans
- roasted medley of vegetables | butter | herbs

Dessert

- assorted dessert selection

*Gluten Free

Catering Menu

Multi-Course Plated Dinner

add warm ciabatta bread with butter | \$1.50 per person

Starter Course

Iceberg Slice | \$7 each

- egg | bacon | tomato | onion | bleu cheese dressing

Basil Caesar 'Chop' Salad | \$9 each

- salami | mozzarella | tomato | red onion | croutons

Tomato Soup + 1/2 pc. Grilled Ham + Gruyere Cheese Sandwich | \$7 each

- basil pesto | ritz crackers

Buffalo Mozzarella + Vine Ripened Tomato | \$10 per person

- red onion | pesto | aged balsamic

Whole Wheat Spaghetti + Basil Pomodoro | \$9 per person

- tomato | chile flakes | basil pesto | parmesan | butter | white wine

Steak Sate | \$14 per person

- spicy peanut sauce

Bacon Wrapped Sausage Sate | \$10 per person

- sauerkraut | dijon + morel mushroom sauce | scallion

6 pc. Lemon Shrimp Lollipops | \$16 per person

- tomato-horseradish sauce

Entree

Flat Iron Steak with French Fries | \$19 per person

- garlicky spinach | bordelaise | basil pesto

Lemon Seared Breast of Chicken with Broccoli* | \$14 per person

- sautéed broccoli + onion | extra virgin olive oil | chicken broth

Cambria Cheeseburger Slider + Fries | \$11 per person

- american cheese | lettuce | tomato | pickle | onion | thousand island dressing | french fries

Mini Bacon, Mushroom + Swiss Burger | \$12 pp

- bacon | swiss cheese | lettuce | sautéed sliced mushrooms | garlic mayo | french fries | ketchup

Mini Cubano 'Mojo-Pork' Sandwich | \$12 per person

- hot griddled pulled pork | swiss | ham | pickles | cilantro | mojo aioli | crisp roll | french fries | ketchup

Local Beer-Braised Sausage | \$14 per person

- mashed potatoes | peppers-onion tapenade | mustard gravy

Lemon Seared Atlantic Salmon | \$16 per person

- green chile grits | avocado

BBQ-Glazed Pork Ribs | \$17 per person

- half rack ribs | mashed potatoes | corn | barbecue jus

Additional Sides

- sautéed broccoli + onions | \$5
- garlicky spinach | \$5
- red skin mashed potatoes | \$5
- french fries | \$5

*Gluten Free

Catering Menu

Plated Desserts

Tiramisu | \$7 per person

- chocolate sauce | caramel grapes

Cheesecake Tart | \$7 per person

- balsamic strawberries | mint

One Scoop, Please! | \$4 per person

- vanilla | chocolate

Buffet Desserts

Plated Dessert Bars | \$12 per person

platters of 2 x 2 dessert bars with accompanying chocolate sauce (1 pc. per person)

- toffee crunch blondie | \$3 each
- fabulous chocolate chunk | \$3 each
- lemon crumb bars | \$3 each
- chocolate 2 x 2 brownies | \$3 each

Cookies | \$6 per person (3 pc.)

platters of freshly baked cookies

- chocolate chip
- oatmeal raisin
- peanut butter

Ice Cream Sundae Bar | scoop your own | \$9 per person

- vanilla ice cream with chopped nuts | cherries
chocolate sauce | chopped pineapple |
crushed cookies | m&m's™ | whipped cream

Dessert Bars & Cookies | \$10 per person 3 pc. per person

- assorted dessert bars (2 styles)
- assorted cookies

Catering Menu

BEVERAGE SELECTIONS

A bartender fee of \$100 will apply with a two-hour minimum per bartender. A \$400 minimum must be met to waive each bartender fee. One bartender is recommended per 50 guests for your events.

Host Bar | * market price

- well drinks | \$5*
- premium drinks | \$8*
- domestic beer | \$4.50*
- imported beer | \$5.50*
- local craft microbrew | \$7*
- white wine | \$8*
- red wine | \$8*
- soft drinks | \$2
- energy drinks | \$3
- bottled water | \$2

Starter Course | * market price

all priced include state tax

Well Brands | \$6*

- house brand vodka | gin | whiskey | tequila | scotch | rum

Premium Brands | \$8*

- Ketel One | Tanqueray | Jack Daniels | Dewer's | Tanqueray | Captain Morgan | Bacardi | Camarena Reposado

Non-Alcoholic

- soft drinks | \$3
- bottled water | \$2
- sparkling water | \$3 per 13.9oz bottle

Domestic Beer - Choose Two | \$5*

- Miller Light | Coors Light | Bud Light

Imported Beer | \$6*

- Corona | Stella Artois | Estrella Damm 'Daura'

Craft Beer | \$8*

- National and local selections vary by season

Premium Wines

- Lucien Albrecht Cremant Rose | \$38
- Lincourt 'Steel' Chardonnay | \$34
- Alois Lageder 'Riff' Pinot Grigio | \$34
- Bex Riesling | \$30
- Matua Sauvignon Blanc | \$34
- Rock & Vine Cabernet Sauvignon | \$38
- Altos de las Hormigas Malbec | \$30
- Hedges I.P. 'Bacchus' Merlot | \$34
- Montpellier Pinot Noir | \$38

for more selections see house wine list

Catering Menu

Cambria Suites Catering Policies

Please Enter Property Information Here:

Property Location

Property Code

Banquet Menus

The menus provided are merely suggested items and may be customized to meet your specific requirements. A manager from our Sales team will work directly with you and the Food and Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections are required to be made at least seven (7) days in advance to ensure proper and timely ordering of your menu for your event.

Outside Food + Beverage

No outside food and beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food or beverage ordered by your group during your event may not be taken from the hotel.

Guarantees

The guaranteed attendance for your event is required to be communicated to your catering representative no later than 72 hours prior to the scheduled date of your event. You will be charged for the guaranteed attendance or the number actually served, whichever is greater. If no guarantee is provided to the hotel, you will be billed for your original contract amount or the number actually served, whichever is greater.

Service Charge Sales Tax

All prices shown are subject to a service charge of 23% (for setup, servicing and cleanup) and state sales tax of 6% on food + beverage (9% on alcohol). Prices noted on the following menu do not include the service charge or tax, which will be applied to your final invoice at the end of your event. Taxes subject to change.

Payment Arrangements

- A master account may be established for room, tax, food and beverage, as well as any miscellaneous charges incurred during the function.
- For a direct bill to be established, the group will be required to be approved at least 30 business days prior to arrival.
- A credit card can be used as long as the group completes and signs the credit card authorization form provided by the hotel. Credit Cards will be authorized for the full amount as per the BEO/Banquet Check 72 hours prior to function date.
- Payment by check is required to be approved by hotel management prior to the event.

CAMBRIA

hotels & suites

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Prices exclude tax and gratuities. Subject to change. Call for details.