

# McKINLEY GRAND

## H O T E L

### ALA CARTE BREAK ITEMS

Regular or Decaffeinated Coffee	\$23.00 per gallon
Fresh Brewed Iced Tea	\$15.00 per gallon
Lemonade or Fruit Punch	\$12.00 per gallon
Assorted Cans of Soda	\$2.00 each
Bottled Water	\$3.00 each
Individual dry cereals with milk	\$3.00 each
Assorted candy bars	\$2.00 each
Individual bags of chips and pretzels	\$1.50 per bag
Assorted Danish and fruit muffins	\$36.00 per dozen
Bagels with cream cheese	\$36.00 per dozen
Homemade assorted cookies	\$24.00 per dozen
Fudge nut brownies	\$24.00 per dozen
Gourmet mixed nuts	\$28.00 per pound
Individual Yogurts	\$3.00 each

Pricing does not include current service charge of 21% and applicable sales taxes.

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# McKINLEY GRAND

H O T E L

## SPECIALTY MEETING BREAKS

### ALL DAY BEVERAGE STATION

Regular Coffee, Decaffeinated Coffee

Flavored Hot Teas

Bottled Water

**\$7.00 per person**

### COOKIE MONSTER

Assorted homemade cookies

Fudge nut brownies

Regular Coffee, Decaffeinated Coffee and Hot Tea

**\$8.95 per person**

### AFTERNOON PICK ME UP

Individual bags of Chips and Pretzels

Assorted Candy Bars

Regular Coffee, Decaffeinated Coffee and Hot Tea

**\$6.95 per person**

### THE HEALTH BREAK

Individual Chewy Granola Bars, Dried Fruits (Cranberries, Raisins, Banana Chips)

Sliced Seasonal Fresh Fruits, Fruit Yogurt

Iced Tea and Bottled Water

**\$8.95 per person**

### THE SWEET & SALTY BREAK

Tootsie Rolls, Hershey Kisses, M&M's, Gummy Bears

Chips, Pretzels, Mixed Nuts, Gold Fish Crackers

Assorted Candy Bars

Coffee and Bottled Waters

**\$10.95 per person**

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# McKINLEY GRAND

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## H O T E L

### BULLDOG MEETING PACKAGE

\$18.95 per person and Requires a Minimum of 15 People

#### INCLUDES:

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

#### **For the A.M.**

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

Assorted Breakfast Pastries

Bagels with Cream cheese

Bowl of Fresh cut Fruit

#### **Mid-Morning Refresh of Beverages To Include**

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

#### **For the P.M.**

Fresh Homemade Cookies

Fudge nut Brownies

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

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# McKINLEY GRAND

H O T E L

## TIGER MEETING PACKAGE 1

\$30.95 per person and Requires a Minimum of 15 People

INCLUDES:

### *Deluxe Continental Breakfast*

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

Assorted Breakfast Pastries

Bagels with Cream cheese

Bowl of Fresh Cut Fruit

### *Buffet Lunch*

#### *Cold Cut Deli*

One Cold salad of your choice

(Pasta Salad, Potato Salad, Macaroni Salad)

Sliced Turkey, Ham and Roast Beef

Assorted Sliced Cheeses

Condiments

Assorted Fresh Sliced Breads

Potato Chips and Pretzels

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

### *Afternoon Break*

Fresh Homemade Cookies

Fudge nut brownies

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

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## H O T E L

### TIGER MEETING PACKAGE II

\$26.95 per person and Requires a Minimum of 15 People

#### INCLUDES:

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

#### *Deluxe Continental Breakfast*

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

Assorted Breakfast Pastries

Bagels with Cream cheese

Bowl of Fresh Cut Fruit

#### *Plated Lunch – Sandwich of Your Choice*

Deli Sub Sandwich Served with Lettuce, Tomato, Pickle

Choose from:

Turkey, Ham or Roast Beef with American or Swiss Cheese

Croissant Sandwich with Turkey, Tuna Salad or Chicken Salad

Fresh Seasonal Fruit Cup

Bag of Chips or Pretzels

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

#### *Afternoon Break*

Fresh Homemade Cookies

Fudge Nut Brownies

Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

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# McKINLEY GRAND

H O T E L

## PLATED BREAKFAST

Includes Regular Coffee, Decaffeinated Coffee and Flavored Hot Teas

### *ALL AMERICAN*

Fluffy Scrambled Eggs

Crisp Bacon

Breakfast Potatoes

Fresh Fruit Garnish

**\$10.95 per person**

### *CANTON COUNTRY BREAKFAST*

Fluffy Scrambled Eggs

Served With

Sausage Gravy and Biscuit

**\$9.95 per person**

### *GERMAN FRIES*

Eggs Cooked with Potatoes, Onions, Bacon and Bell Peppers

Topped with Cheddar Cheese and Served with Toast

**\$10.95 per person**

### *SHORT STACK*

*Three Buttermilk Pancakes*

*Or*

*Two Slices of French Toast*

*Served With*

*Maple Syrup and Your Choice of*

*Bacon or Sausage*

**\$10.95 per person**

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McKINLEY GRAND  
HOTEL

BREAKFAST BUFFET

Includes Regular Coffee, Decaffeinated Coffee, and Flavored Hot Teas

CONTINENTAL

Assorted Breakfast Pastries and Muffins

Bowl of Fresh Cut Fruit

**\$7.95 per person**

DELUXE CONTINENTAL

Assorted Breakfast Pastries

Bagels with Cream Cheese

Bowl of Fresh Cut Fruit

**\$8.95 per person**

MARKET STREET

Fluffy Scrambled Eggs

Choice of Crisp Bacon or Sausage Links

Breakfast Potatoes

Bowl of Fresh Cut Fruit

Assorted Pastries

**\$12.95 per person**

UPGRADES AVAILABLE

*Pancakes or French toast*

*Add \$2.00 per person*

*Fresh Fruit Juices*

*Add \$3.95 per person*

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# McKINLEY GRAND

## H O T E L

### PLATED LUNCH OPTIONS

All plated lunches include salad, entrée, starch, vegetable, rolls and butter, Maximum Entrée Selection of Three (3) Items is permitted but all entrée selections are charged at the higher priced entrée item price. Regular, Decaffeinated Coffee, Flavored Hot Teas and Iced Tea

CHICKEN PARMESAN.....\$14.95

Lightly breaded and baked breast of chicken served on top of a bed of spaghetti and topped with marinara sauce

CAJUN CHICKEN PASTA ALFREDO.....\$14.95

Creamy pasta alfredo with blackened Cajun seasoned chicken breast

ITALIAN CHICKEN SCALLOPINI.....\$15.95

Tenderized, flattened breast of chicken lightly breaded and topped with pepperonata

MEDITERRANEAN CHICKEN.....\$15.95

Oven roasted chicken breast set on top a bed of spinach, tomato and feta cheese and topped with a tarragon champagne sauce

CHICKEN MARSALA..... \$15.95

Baked Chicken breast topped with a marsala sauce and mushrooms

CHICKEN FLORENTINE..... \$15.95

Chicken breast stuffed with spinach and topped with a cream sauce

CHICKEN KIEV..... \$15.95

Chicken breast stuffed with garlic butter and parsley, lightly coated and baked

CORNBREAD STUFFED BREAST OF CHICKEN..... \$16.95

Chicken breast stuffed with cornbread, baked and topped with champagne white wine sauce

LONDON BROIL.....\$16.95

Grilled marinated Flank Steak, sliced and topped with a mushroom demi-glaze

SWISS STEAK..... \$14.95

Tenderized round steak simmered in a mushroom brown gravy

HOMESTYLE MEATLOAF..... \$13.95

Freshly prepared home-style meatloaf made with all beef

BRAISED SHORT RIBS..... \$16.95

Tender beef short ribs simmered and coated with a house specialty barbecue sauce

HERB CRUSTED PORK LOIN.....\$14.95

Boneless pork loin rubbed with seasonings. Oven roasted and served with a light pan gravy and cinnamon apple compote

PORK RIBS.....\$14.95

St. Louis ribs slow cooked and basted with a smoky barbeque sauce

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McKINLEY GRAND  
HOTEL

PLATED LUNCH OPTIONS CONTINUED

Include salad, entrée, starch, vegetable, rolls and butter

Regular, Decaffeinated Coffee, Flavored Hot Teas and Iced Tea

<u>TRADITIONAL STUFFED PORK CHOP</u> .....	\$14.95
Boneless pork chop stuffed with bread stuffing and topped with a volute sauce	
<u>NEW ENGLAND STYLE COD</u> .....	\$16.95
Topped with a buttery cracker crumb topping and baked golden brown	
<u>PARMESAN CRUSTED TILAPIA</u> .....	\$16.95
Crusted tilapia with parmesan cheese and bread crumbs, oven roasted in butter and white wine	
<u>PANKO CRUSTED SALMON</u> .....	\$16.95
Filet of Salmon rolled in panko bread crumbs and baked golden brown	
<u>BROILED SALMON</u> .....	\$16.95
Broiled Pacific salmon topped with a sweet bourbon glaze	
<u>VEGETABLE LASAGNA</u> .....	\$12.95
Layered lasagna noodles with cheese and spinach filling	
<u>MUSHROOM RAVIOLI</u> .....	\$12.95
Ravioli stuffed with chopped mushrooms and served in a white mushroom sauce	
<u>EGGPLANT PARMESAN</u> .....	\$12.95
Fresh sliced eggplant breaded and fried served atop angel hair pasta	
<u>PASTA PRIMAVERA WITH VEGETABLES</u> .....	\$12.95
Fresh pasta with grilled vegetable medley tossed with herbed olive oil	
<u>GRILLED STUFFED PORTABELLA MUSHROOM BRUSCHETTA</u> .....	\$12.95
Large grilled portabella mushroom stuffed with fresh tomato Bruschetta topped with mozzarella cheese	
<u>VEGETABLE STIR FRY</u> .....	\$12.95
A fresh assortment of seasonal veggies, sautéed in a Teriyaki sauce and set on top of white rice	
<u>PASTA ALFREDO</u> .....	\$12.95
Creamy pasta alfredo served with fettuccini noodles	

STARCH (CHOICE OF ONE)

Mashed potatoes (Garlic or Regular), Rice pilaf, Pasta with Marinara sauce, Baby Yukon gold potatoes, Roasted Red Skin Potatoes, Boiled New Potatoes with Butter & Parsley, Baked Potato, Baked Sweet Potato, Mashed Sweet Potatoes

VEGETABLE (CHOICE OF ONE)

Honey glazed baby carrots, Green Beans Almandine, Steamed Asparagus, Steamed Broccoli, and Seasonal Vegetable Medley

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## H O T E L

### LUNCH BUFFET OPTIONS

(All Lunch Buffets Require a Minimum of 30 People, For Groups Less Than 30 Please Add \$3.00 Per Person)

All Lunch Buffets Include Regular, Decaffeinated Coffee, Flavored Hot Teas and Iced Tea

SOUP & SALAD.....\$14.95

Choice of One (1) Chef Signature Soup, Choice of Three (3) Cold Salads, Fresh Baked Rolls and Butter.

COLD CUT DELI.....\$15.95

Choice of Two (2) Cold Salads, Sliced Turkey, Sliced Ham and Sliced Roast Beef, Assorted Breads for Sandwich Making, Assorted Sliced Cheeses, Condiments, Potato Chips and Pretzels.

TASTE OF ITALY.....\$16.95

Tossed Salad with Choice of Two Salad Dressings, Traditional Baked Lasagna, Italian Sausage with Peppers & Onions, and Fresh Baked Garlic Breadsticks. Add Italian Braised Breast of Chicken or Chicken Parmesan with Pasta for additional \$3.00 per person

FIESTA MEXICANA.....\$16.95

“Build Your Own Tacos and Burritos” Seasoned Taco Meat, Chicken Fajita Strips, Refried Beans, Mexican Rice, Cheese, Onions, Sour Cream, Tomatoes, Shredded Lettuce, Fresh Salsa, Nacho Chips, Taco Shells, Flour Tortillas, Tossed Salad, and Fresh Fruit Salad.

THE CANTON GRAND LUNCH BUFFET.....\$22.95

(Requires a Minimum of 50 People – If Less Than 50 People Please Add \$3.00 Per Person)

#### SALADS (Choice of Two)

Traditional Tossed Salad (Chopped Iceberg Lettuce, Cucumber, Grape Tomatoes and Croutons), Spinach Salad (Baby Spinach, Red Onion and Sliced Egg - Add Bacon for \$1.00 More Per Person), Wild Greens Salad (Spring Mix of Greens, Red Onion, Dried Cranberries, Mandarin Oranges and Croutons), Pasta Salad, Potato Salad, Tomato Caprese Salad, Macaroni Salad, Cole Slaw.

#### ENTRÉE (Choice of Two)

Baked Chicken (quartered and baked with herbs), Fried Chicken, Chicken Marsala, Chicken Florentine, Chicken Parmesan, Chicken Kiev, Sliced Roasted Turkey with Pan Gravy, Roasted Pork Loin with Apple Chutney, Baked Pork Chop, Country Style Sliced Ham, Sliced Sirloin of Beef, Braised Short Ribs, Swiss Steak, Meatloaf, New England style Cod, Parmesan Crusted Tilapia, Panko Crusted Salmon, Lasagna, Vegetable Lasagna, Pasta Primavera

#### ACCOMPANIMENTS (Choice of One Starch and One Vegetable)

Country Mashed Potatoes, Mashed Sweet Potatoes, Roasted Red Potatoes, Rice Pilaf, Buttered Egg Noodles, Bowtie Pasta, Penne or Rigatoni Marinara. Garden Fresh Green Beans, Asparagus, Broccoli Florets, Vegetable Medley

#### AVAILABLE UPGRADES

Entrée \$3.00 per person      Starch \$2.00 per person      Vegetable \$2.00 per person      Carving Station Fee \$75.00 per station

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# McKINLEY GRAND

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## H O T E L

### ALTERNATIVE LUNCH OPTIONS

#### BOXED LUNCH

Deli Cold Cut Sandwich with Your Choice of Turkey, Ham or Roast Beef

Served with Sliced American cheese, Lettuce, Tomato, Pickle

Or

Tuna Salad / Chicken Salad Croissant

Choice of Macaroni Salad, Potato Salad or Cole Slaw

Bag of Potato Chips or Pretzels

Fresh Whole Fruit

Bottled Water

Condiment pack

**\$12.95 per person**

#### SHEET PIZZA

Full Sheet (48 pieces) with (1) Topping \$35.00

½ Sheet (24 pieces) with (1) Topping \$20.00

*Additional toppings are \$1.75 each*

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# McKINLEY GRAND

## H O T E L

### DISPLAYED HORS D'OEUVRES

Passed White Glove Service - Add \$1.00 per person

#### Served Hot

<i>Mini Chicken Quesadillas</i> .....	\$75.00 per 50
<i>Macaroni and Cheese Bites</i> .....	\$75.00 per 50
<i>Spanikopita</i> .....	\$90.00 per 50
<i>Jalapeno Poppers</i> .....	\$60.00 per 50
<i>Coconut Shrimp</i> .....	\$100.00 per 50
<i>Smoked Apple Wood Bacon Wrapped Scallops</i> .....	\$100.00 per 50
<i>Smoked Apple Wood Bacon Wrapped Water Chestnuts</i> .....	\$75.00 per 50
<i>Cajun Chicken Puff</i> .....	\$90.00 per 50
<i>Teriyaki Salmon Skewer</i> .....	\$90.00 per 50
<i>Meatballs (Choice of: Swedish, Italian, Barbeque)</i> .....	\$45.00 per 50
<i>Egg Rolls (Choice of: Pork, Vegetarian)</i> .....	\$60.00 per 50
<i>Raspberry Brie Stuffed Phyllo</i> .....	\$125.00 per 50
<i>Traditional Chicken Wings (Your Choice of Barbecue or Hot Sauce)</i> .....	\$50.00 per 50
<i>Boneless Chicken Wings (Your Choice of Barbecue or Hot Sauce)</i> .....	\$50.00 per 50

#### Served Cold

<i>Crab Spread Crustini's</i> .....	\$85.00 per 50
<i>Bruschetta Crustini's</i> .....	\$75.00 per 50
<i>Chocolate Covered Strawberries</i> .....	\$90.00 per 50
<i>Chilled Shrimp with Cocktail Sauce</i> .....	\$125.00 per 50
<i>Assorted Finger Sandwiches (Includes egg salad, ham salad, chicken salad, tuna salad)</i> .....	\$50.00 per 50

#### Display Features

*Spinach Dip in a Pumpernickel Loaf (served warm or cold)*

*Spinach and Artichoke Dip with Pita Chips (served warm)*

\$30.00 (Serves up to 10 people)

\$60.00 (Serves up to 25 people)

\$120.00 (Serves up to 60 people)

*Grand Cascade:*

*Fresh Vegetables with Ranch Dip, Assorted Cheeses and Crackers Display, Fresh Seasonal Fruits with a Yogurt Dip*.....\$10.00 per person

*International Cheeses and Crackers Display with Fresh Baked Breads*.....\$5.50 per person

*Sliced Fresh Fruit with Yogurt Dip*.....\$5.50 per person

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# McKINLEY GRAND

## H O T E L

### HORS D'OEUVRES (CONTINUED)

*Fresh Vegetables with Ranch Dip.....\$5.50 per person*

*Carving Stations (Minimum of 30 Persons Required)*

*\*\*Prices May vary Depending Upon Market Price Fluctuations\*\**

*Beef Tenderloin.....Per Person \$19.95*

*Prime Rib of Beef Au Jus.....Per Person \$15.95*

*Smoked Breast of Turkey.....Per Person \$12.95*

*Sugar Cured Ham.....Per Person \$12.95*

*Cooked to Order Pasta Station.....Per Person \$12.95*

*\*\*\*All Carving Stations Are Subject To A Carver Fee of \$75.00 For Each Chef Attended Station\*\*\*\**

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# McKINLEY GRAND

## H O T E L

### PLATED DINNER OPTIONS

Include salad, entrée, starch, vegetable, rolls and butter, Regular, Decaffeinated Coffee, Flavored Hot Teas and Iced Tea

(Maximum choice of three (3) entrees is permissible but all entrees will be priced at the higher priced entrée price)

<i>CHICKEN PARMESAN</i> .....	\$17.95
Lightly breaded and baked breast of chicken served on top of a bed of spaghetti and topped with marinara sauce	
<i>JAMAICAN JERK CHICKEN</i> .....	\$18.95
Breast of chicken rubbed with Jamaican Jerk seasoning and grilled to perfection and topped with grilled pineapple chutney	
<i>ITALIAN CHICKEN SCALLOPINI</i> .....	\$18.95
Tenderized, flattened breast of chicken lightly breaded and topped with pepperonata	
<i>MEDITERRANEAN CHICKEN</i> .....	\$18.95
Oven roasted chicken breast set on top a bed of spinach, tomato and feta cheese and topped with a tarragon champagne sauce	
<i>CHICKEN MARSALA</i> .....	\$18.95
Baked Chicken breast topped with a marsala sauce and mushrooms	
<i>CHICKEN KIEV</i> .....	\$18.95
Chicken breast stuffed with garlic butter and parsley, lightly coated and baked	
<i>CHICKEN FLORENTINE</i> .....	\$18.95
Chicken breast stuffed with spinach and topped with a cream sauce	
<i>CORNBREAD STUFFED BREAST OF CHICKEN</i> .....	\$18.95
Chicken breast stuffed with cornbread, baked and topped with champagne white wine sauce	
<i>CAJUN CHICKEN PASTA ALFREDO</i> .....	\$17.95
Spicy Cajun chicken simmered in a creamy alfredo sauce served over fettuccini noodles	
<i>POULET DUXELLE ENCROUTE</i> .....	\$23.95
Breast of chicken stuffed with mushroom cream cheese Duxelle wrapped in a puff pastry and baked. Served with a white wine sauce	
<i>PRIME RIB (10 oz.)</i> .....	\$28.95
Tender prime rib lightly seasoned and slow cooked in its own juices and served with a creamy horseradish sauce and Au Jus	
<i>FILET MIGNON (8oz)</i> .....	\$32.95
Seasoned, grilled and topped with a black pepper brandy cream sauce	
<i>LONDON BROIL</i> .....	\$22.95
Grilled Marinated Flank Steak, Sliced and Topped with a Mushroom Demi Glaze	
<i>BRAISED SHORT RIBS</i> .....	\$24.95
Tender beef short ribs simmered and coated with a house specialty barbecue sauce	
<i>HERB CRUSTED PORK LOIN</i> .....	\$19.95
Boneless pork loin rubbed with oil, fresh garlic, and rosemary oven roasted and served with a light cinnamon apple compote	

# McKINLEY GRAND

## H O T E L

PORK RIBS.....\$24.95

St. Louis ribs slow cooked and basted with a smoky barbeque sauce

TRADITIONAL STUFFED PORK CHOP.....\$21.95

Boneless pork chop stuffed with bread stuffing and topped with a volute sauce

BAKED ORANGE ROUGHY.....\$22.95

Mild fish baked and topped with a béarnaise sauce

PARMESAN CRUSTED TILAPIA.....\$21.95

Crusted tilapia with parmesan cheese and bread crumbs, oven roasted in butter and white wine

PANKO CRUSTED SALMON.....\$22.95

Filet of Salmon rolled in panko bread crumbs and baked golden brown

BROILED SALMON.....\$23.95

Broiled Pacific salmon topped with a sweet bourbon glaze

SHRIMP SCAMPI.....\$25.95

Jumbo shrimp cooked in a white wine garlic butter sauce and sprinkled with shredded parmesan cheese

PAN SEARED SCALLOPS.....\$28.95

Fresh Diver scallops dusted with old bay and pan seared then topped with a lemon dill cream sauce

VEGETABLE LASAGNA.....\$18.95

Layered lasagna noodles with cheese and spinach filling

MUSHROOM RAVIOLI.....\$18.95

Ravioli stuffed with chopped mushrooms and served in a white mushroom sauce

EGGPLANT PARMESAN.....\$19.95

Fresh sliced eggplant breaded and fried served atop angel hair pasta

PASTA PRIMAVERA WITH VEGETABLES.....\$16.95

Fresh pasta with grilled vegetable medley tossed with herbed olive oil

GRILLED STUFFED PORTABELLA MUSHROOM BRUSCHETTA.....\$19.95

Large grilled portabella mushroom stuffed with fresh tomato Bruschetta topped with mozzarella cheese

VEGETABLE STIR FRY.....\$16.95

A fresh assortment of seasonal veggies, sautéed in a Teriyaki sauce and set on top of white rice

### STARCH (CHOICE OF ONE)

Mashed potatoes (Garlic or Regular), Rice pilaf, pasta with Marinara sauce, Baby Yukon gold potatoes, Roasted Red Skin Potatoes with Butter &

Parsley, Baked Potato, Baked Sweet Potato, Mashed Sweet Potatoes

### VEGETABLE (CHOICE OF ONE)

Honey glazed baby carrots, Green Beans Almandine, Steamed Asparagus, Steamed Broccoli, and Seasonal Vegetable Medley

Pricing does not include current service charge of 21% and applicable sales taxes.

# McKINLEY GRAND HOTEL

## THE CANTON GRAND DINNER BUFFET

Requires a Minimum of 50 People – If Less Than 50 People Please Add \$3.00 Per Person

Includes Regular and Decaffeinated Coffee, Water, and Iced Tea Service Along with Fresh Baked Rolls and Butter

### SALADS (Choice of Two – (2) Salads)

Traditional Tossed Salad (Chopped Iceberg Lettuce, Cucumber, Grape Tomatoes and Croutons), Spinach Salad (Baby Spinach, Red Onion and Sliced Egg - Add Bacon for \$1.00 More Per Person), Wild Greens Salad (Spring Mix of Greens, Red Onion, Dried Cranberries, Mandarin Oranges and Croutons), Pasta Salad, Potato Salad, Tomato Caprese Salad, Macaroni Salad, Cole Slaw.

### ENTRÉE

Baked Chicken (quartered and baked with herbs), Fried Chicken, Chicken Florentine, Chicken Marsala, Chicken Kiev, Cornbread Stuffed Breast of Chicken, Sliced Roasted Turkey with Pan Gravy, Roasted Pork Loin with Apple Raisin Chutney, Traditional Baked Pork Chop, Country Style Sliced Ham, Sliced Sirloin of Beef, London Broil, Swiss Steak, Meatloaf, New England style Cod, Parmesan Crusted Tilapia, Mushroom Ravioli, Pasta Alfredo, Cajun Chicken Pasta Alfredo, Vegetable Lasagna, Traditional Lasagna

### STARCH

Country Mashed Potatoes, Roasted Red Potatoes, Boiled New Potatoes with Butter & Parsley, Rice Pilaf, Buttered Egg Noodles, Bowtie Pasta, Penne or Rigatoni, Angel Hair Pasta, Baked Potato, Baked Sweet Potato, Mashed Sweet Potatoes

### VEGETABLE

Garden Fresh Green Beans, Asparagus, Broccoli Florets, Vegetable Medley, Honey Glazed Baby Carrots

### AVAILABLE UPGRADES

Entrée \$3.00 per person      Starch \$2.00 per person      Vegetable \$2.00 per person      Carving Station Fee \$75.00 per station  
*Carving Stations (Minimum of 30 Persons Required)*

*\*\*Prices May vary Depending Upon Market Price Fluctuations\*\**

*Beef Tenderloin.....Per Person \$19.95*  
*Prime Rib of Beef Au Jus.....Per Person \$15.95*  
*Smoked Breast of Turkey.....Per Person \$12.95*  
*Sugar Cured Ham.....Per Person \$12.95*  
*Cooked to Order Pasta Station.....Per Person \$12.95*

*\*\*\*All Carving Stations Are Subject To A Carver Fee of \$75.00 Per Chef Attended Station\*\*\*\**

### Buffet Pricing: \$28.00 Per Person

Two Entrée Buffet Includes Your Choice of Two Salads, Two Entrées, and Two Accompaniments

### Buffet Pricing: \$31.00 Per Person

Three Entrée Buffet Includes Your Choice of Two Salads, Three Entrées, and Two Accompaniments

### ASK ABOUT OUR DELECTABLE DESSERT OPTIONS

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# McKINLEY GRAND

## H O T E L

### BEVERAGE PACKAGES – OPEN BAR

HOUSE BRANDS .....\$15.00 per person for the First Hour,

*Each Additional Hour is \$5.00 Per Person with a Maximum of Five Hours.*

House Brands Include: Paramount Vodka, Paramount Gin, Lauder Scotch, Windsor Whiskey, Bourbon Supreme, Castillo Rum, Margaritaville Tequila. House Brands of Wines to Include Chardonnay, Cabernet and Merlot. Assorted Domestic and Imported Beers

CALL BRANDS .....\$18.00 per person for the First Hour,

*Each Additional Hour is \$6.00 Per Person with a Maximum of Five Hours.*

Call Brands Include: Smirnoff Vodka, Gordon's Gin, Cutty Sark Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Bacardi Silver Rum, Cuervo Gold Tequila. A Selection of House Brands of Wines to Include Chardonnay, Cabernet and Merlot. Assorted Domestic and Imported Beers

PREMIUM BRANDS .....\$21.00 per person for the First Hour,

*Each Additional Hour is \$7.00 Per Person with a Maximum of Five Hours.*

Premium Brands Include: Absolute Vodka, Tangueray Gin, Jack Daniels, Seagrams VO, Dewars White Label, Captain Morgan Rum, Cuervo 1800 Silver Tequila. A Selection of House Brands of Wines to Include Chardonnay, Cabernet and Merlot. Assorted Domestic and Imported Beers

EXECUTIVE BRANDS .....\$24.00 per person for the First

*Hour, Each Additional Hour is \$8.00 Per Person with a Maximum of Five Hours.*

Premium Brands Include: Grey Goose, Bombay Sapphire, Johnny Walker Red, Crown Royal, Makers Mark, Captain Morgan, Myers White Rum, Patron Tequila, A Selection of House Brands of Wines to Include Chardonnay, Cabernet and Merlot. Assorted Domestic and Imported Beers

### BEER & WINE BAR – \$16.00 per person for 3 Continuous Hours

Includes choice of two domestic and one imported beer, Chardonnay, Cabernet and Merlot House Wines

### NON-ALCOHOLIC BAR – \$13.00 per person for 3 Continuous Hours

Includes Assorted Soda's and Choice of Two Non-Alcoholic "Mocktails"

### HOST BAR (Maximum of 5 hours)

House Brand Liquors .....	\$5.00 per drink
Call Brand Liquors.....	\$6.00 per drink
Premium Brand Liquors.....	\$7.00 per drink
Executive Brand Liquors.....	\$8.00 per drink
Domestic Beer.....	\$3.50 per drink
Imported Beer.....	\$4.00 per drink
House Wine (Glass).....	\$6.00 per drink
Soda or Juice.....	\$2.00 per drink

All bars will incur a bartender service charge of \$75.00 per bar. As a standard, we will schedule one bar and bartender per 100 guests.

There is a \$300.00 Minimum for All Host and Cash Bars. Failure to Exceed Minimum Will Result in a \$75.00 Setup Fee Per Bar

Above pricing does not include current service charges of 21% and applicable state sales tax.

# McKINLEY GRAND

## H O T E L

### BEVERAGE PACKAGES – CASH BAR

(Maximum of 5 hours)

House Brand Liquors .....	\$5.00 per drink
Call Brand Liquors.....	\$6.00 per drink
Premium Brand Liquors.....	\$7.00 per drink
Domestic Beer.....	\$3.50 per drink
Imported Beer.....	\$4.00 per drink
House Wine (Glass).....	\$6.00 per drink
Soda or Juice.....	\$2.00 per drink

All bars will incur a bartender service charge of \$75.00 per bar. As a standard, we will schedule one bar and bartender per 100 guests.

There is a \$300.00 Minimum for All Host and Cash Bars. Failure to Exceed Minimum Will Result in a \$75.00 Setup Fee Per Bar

Above pricing does not include current service charges of 21% and applicable state sales tax.

### BEVERAGE PACKAGES – MOCKTAILS

1. *The Pink Lady – Lemonade with Grenadine*
2. *Pretty Princess – Cranberry Juice with Orange Juice*
3. *Cinderella – Lemon Juice, Orange Juice, Pineapple Juice with a Splash of Ginger Ale*
4. *Shirley Temple – Seven Up with Grenadine and Cherry Garnish*

# McKINLEY GRAND

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## H O T E L

### DESSERT MENU

Tier 1

Choice of One

*Fruit Pie (Apple, Blueberry, Cherry and Peach)*

*Double Layer Carrot Cake*

*Double Layer Chocolate Cake*

*Cheesecake with Fruit Topping*

*Chocolate or Strawberry Mousse*

*\$3.95 per serving*

Tier 2

Choice of One

*Key Lime Pie*

*Lemon Meringue Pie*

*Raspberry Swirl Cheesecake*

*Chocolate Cheesecake*

*Pumpkin Cheesecake (In Season)*

*\$6.95 per serving*

### DELECTABLE DESSERT DISPLAY

Combination of Assorted Petit Fours, Chocolate Covered Strawberries, Fresh Baked Cookies, Fresh Baked Brownies,

And Your Choice of One (1) Pie and One (1) Cake from Tier One above.

(Requires a Minimum of 50 people)

*\$9.95 per person*

Pricing does not include current service charge of 21% and applicable sales taxes.

Prices quoted are correct at time of publishing, but are subject to change.