

South Pointe Greens Banquet Centre

GENERAL INFORMATION

The following is a guideline to assist you in selecting a menu for your event. We would be happy to prepare a customized proposal to meet your specific needs. All prices are subject to change.

GUARANTEE

In arranging for private functions, guarantees are required for all catered food and beverage events. Final attendance must be confirmed five (5) days in advance. The contractee must pay for 100% of the guaranteed number of reservations. This number shall not be reduced. Costs for additional persons attending shall be computed using the event's specified rates.

ROOM CHARGES

Room charge is to be paid in full before the room will be considered "held" for a function. Partial payment is not considered booking a room. Room charges will include Set-up, Table Linens, Skirting, and Table Setting.

The Grand Ballroom \$900.00 Suggested minimum number of guests 225 Maximum 425
Grand Ballroom only: Minimum \$4000. (Includes room charge) (Does not include tax & gratuity)

The Savannah Room \$450.00 Suggested minimum number of guests 125 Maximum 275

The Signature Room \$350.00 Suggested minimum number of guests 100 Maximum 190

The French Quarter \$250.00 Suggested minimum number of guests 50 Maximum 80

The Gazebo \$250.00 Chairs must be rented by South Pointe at \$1.00 per chair.

ADDITIONAL FEES

Meat Carver	\$50.
Cake Cutting and packaging	\$60.
Bar Set-up (per bar)	\$95.
Table Decorations (South Pointe's decorations) (a replacement fee will be charged for broken or missing items)	\$12. per table
Linens (if choosing a color that is special order)	market price
Audio/Visual Equipment	market price

Special Orders will be charged based on market price

All food and beverage items will incur a 9.5% sales tax and 18% gratuity.

South Pointe Centre Hors d'oeuvres

Hot

<i>Scallops Wrapped in Bacon (per100)</i>	230.00
<i>Chicken Satays in a light teriyaki sauce (per 100)</i>	175.00
<i>Spanikopita (layered light pastry stuffed with spinach & feta cheese) (per 100)</i>	175.00
<i>Buffalo Chicken Wings (spicy hot) with Blue Cheese (per100)</i>	75.00
<i>Cocktail Franks in BBQ Sauce (per 100)</i>	60.00
<i>Mini Shrimp & Pork Egg rolls (per100)</i>	60.00
<i>Swedish or BBQ Meatballs (per 100)</i>	80.00
<i>Crabmeat Rangoon with sweet and sour sauce (per 100)</i>	175.00
<i>Assortment of petite Quiches (per 100)</i>	130.00
<i>Batter Fried Vegetables (mushrooms, zucchini, cauliflower) (per 100)</i>	80.00
<i>Mini Chicago Style Pizzas (per 100)</i>	150.00

Chilled

<i>Iced Shrimp with lemon & cocktail sauce (per 100)</i>	150.00
<i>Following Hors d'oeuvres are priced per piece</i>	
<i>Cucumber Sandwiches</i>	1.00
<i>Bruschetta (tomato & basil topped with fresh cheese on sliced baguette)</i>	1.25
<i>Fruit and Cheese Kabobs</i>	1.50
<i>Herbed cream cheese Stuffed Mushroom Caps</i>	.75
<i>Herbed cream cheese Stuffed Cherry Tomatoes</i>	.75
<i>Crab Stuffed Mushroom Caps</i>	1.50

Chef's Selection Hors D'oeuvres Display 4 pieces each \$4.00 per person

Cold Displays

Fruit and Cheese Tray

Assorted cheeses and fresh seasonal fruit

Sm (50 guests or more) \$125.00

Lg (100 guests or more) \$250.00

Fresh Vegetable Tray

with a creamy cucumber dill or ranch dip

Sm (50 guests or more) \$ 75.00

Lg (100 guests or more) \$150.00

Smoked Fish Tray

with capers, onions, tomatoes, & baguette slices

1 fish (75-100 guests) \$125.00

2 fish (150-200 guests) \$225.00

Cheese and Crackers

Sm (50 guests or more) \$100.00

Lg (100guests or more) \$250.00

South Pointe Centre Dinner Entrée's

Side Dishes for Dinner Entrée selection on following page

<u>Chicken Florentine</u>	\$16.95
<i>Chicken breast filled with cream cheese spinach, wrapped in flaky puff pastry</i>	
<u>Slow Roasted Prime Rib</u>	\$21.95
<i>10 Oz thick cut of prime rib served with au jus and creamy horseradish sauce</i>	
<u>Chicken Cordon Bleu</u>	\$16.95
<i>Breaded chicken breast stuffed with cheese and ham, with a tangy cheese sauce</i>	
<u>Filet Mignon</u>	\$22.95
<i>Pepper crusted filet, grilled & served with a tarragon cream sauce</i>	
<u>Stuffed Pork Chop</u>	\$16.50
<i>Large baked bone-in pork chop filled with apple sage stuffing</i>	
<u>Roast Sirloin De Vin</u>	\$16.95
<i>Roast sirloin of beef topped with a mushroom burgundy sauce</i>	
<u>Grilled Pork Chop</u>	\$17.95
<i>Two fire-grilled seasoned pork chops</i>	
<u>Rib eye Steak</u>	\$21.95
<i>Delicious 12 oz steak grilled to perfection</i>	
<u>Roast Pork Loin</u>	\$16.95
<i>Choice roast pork medallions draped in a sweet n' sour glaze</i>	
<u>Poached Salmon Filet</u>	\$17.50
<i>Finished with a champagne cream sauce</i>	
<u>Coconut Crusted Tilapia</u>	\$15.95
<i>Served with a sweet and spicy mango salsa</i>	
<u>Macadamia Crusted Mahi Mahi</u>	\$17.95
<i>Child's Meal (8yrs old and under)</i>	<i>\$ 9.95</i>

Combination plates are available. Prices will vary according to your choices.

Dinner Entrée Accompaniment Choices

Salads

Choose one

Garden Salad - Mixed greens and iceberg lettuce, carrots, cucumbers, and tomatoes

Strawberry & Spinach - Plated salad only (in season) (add \$.75) fresh spinach with toasted noodles and strawberries covered with a raspberry vinaigrette dressing

Walnut Mandarin - Plated salad only (add \$.75) spinach & mixed greens garnished with toasted walnuts and mandarin oranges with sweet n'sour dressing

Caesar Salad - Romaine lettuce, fresh parmesan cheese, diced tomatoes & croutons with Caesar Dressing

Salad Dressings

Choose two

French, Ranch, Raspberry Vinaigrette, Caesar, Italian

Vegetables

Choose one vegetable

Asparagus w/hollandaise (in season) (add \$.75.)

Buttered Corn

Green Beans Almandine

Baby Green Peas

Glazed Baby Carrots

Green Beans with Bacon

Steamed Broccoli

Stir Fry Fresh Vegetables

Sides Dishes

Choose one

Baked Potato

Twice Baked Potato

Red Skin Garlic Mashed Potatoes

Roasted Red Skin Potatoes

Whipped Potatoes & Gravy

Baked Beans

Italian Pasta Salad

Cole Slaw

Au Gratin Potatoes

Wild Rice

Rice Florentine

Spicy Fried Potato Salad

Baked Sweet Potato

Potato Salad

Cinnamon Applesauce

South Pointe Centre Buffets

All buffets include coffee

Classic Choice Buffet

Your Choice of 1, 2, or 3 Entrees. Choice of 4 Side Dishes from List Below

Dinner Rolls and Tossed Salad with Choice of 2 dressings

One Entree-\$16.95 per person, Two Entrees-\$18.50 per person, Three Entrees-\$19.75 per person

Entrée Selection

Sliced Roast Beef with Au Jus

Baked Chicken

Roast Pork Loin with Gravy

Sliced Smoked Turkey Breast

Honey Baked Ham with Maple and Brown Sugar Glaze

Sides

Whipped Potatoes & Gravy

Green Beans Almandine

Red Skin Garlic Mashed Potatoes

Buttered Corn

Wild Rice

Glazed Baby Carrots

Rice Florentine

Steamed Broccoli

Baked Potato

Italian Pasta Salad

Green Beans with Bacon

Signature Buffet

Prime Rib of Beef, Herb Spiced Roasted Breast of Chicken, Wild Rice, Stir Fry Seasonal Vegetables, Oven Roasted Red Rosemary Potatoes, Green Beans with Bacon or Almandine, Dinner Rolls, and Mixed Greens Salad with your choice of two dressings.

\$22.95 per person

Comfort Buffet

Traditional Roasted Turkey with Savory Dressing, Honey Baked Ham, Buttered Corn, Whipped Potatoes and Gravy, Green Beans with Butter, Bacon or Almandine, Dinner Rolls and Mixed Greens Salad with your choice of two dressings.

\$18.95 per person

Chef's Classic Buffet

Chef Carved Baron of Beef, Roasted Chicken, Rice Florentine, Red Skin Garlic Mashed Potatoes, Glazed Baby Carrots, Green Beans Almandine, Dinner Rolls and Mixed Greens Salad with choice of two dressings.

\$19.50 per person

South Pointe Centre Dessert and Beverage Selections

Desserts

Pies \$3.75 per person

Key Lime Apple
Pecan Bourbon Cherry

Cakes \$3.50 per person

4-layer Chocolate 4-layer Carrot
Cheesecake Tiramisu

Assorted Sweet Treats \$3.00 per person

Assorted Dessert Bars and Sweets

Ice Cream \$2.00 per person

Vanilla Peppermint
Chocolate Strawberry
Rainbow Sherbet Lemon Sorbet

Chocolate Mousse \$3.50 per person

Beverages

Bar Set up and Breakdown Fee \$95.00

Mixed Drinks & Mixers

House Brands	\$4.50	Call Brands	\$5.00	Premium Brands	\$5.50
Domestic Beer	\$3.00	Imported Beer	\$4.00	Soft Drinks	\$1.50
Bottled Water	\$1.50	Juice	\$1.50	Punch	\$17.00 per gallon

Sparkling Wines Sold by the bottle only

Le Roget Extra Dry	\$16.00	Korbel Brut Champagne	\$17.00
Asti Spumanti	\$17.00	Domaine St. Michelle Extra Dry	\$16.00
Sparkling Grape Juice		\$7.50 per bottle	

Wines \$4.50 by the Glass

La Terre Pinot Grigio, Cabernet Sauvignon White Zinfandel, Chardonnay & Merlot
Above wines are available .750ml bottle for \$17.00

Half Barrel Domestic Beer (approximately 150 glasses 14oz) \$175.00

Cash Bar means your guests pay for their own drinks. Open Bar means that you pay for your guests drinks.
We will work with you to customize your bar based on the expected consumption of your guests.

All Alcoholic and other beverages will incur a tax and 18% gratuity.

Revised 8-24-06 (6)