



Catering Menu
For
Meetings and Events

Boardroom Lunches

All Lunches are accompanied with your choice of fresh seasonal fruit, a gourmet cookie or a double fudge brownie, along with fresh-brewed tea or water.

5 – 25 people

\$16 per person

SANDWICHES

Madison Square Garden

A buttery croissant sandwich with your choice of Tuna Salad or Chicken Salad and served with a kosher pickle and potato chips.

The PCC Club

Lean, tender slices of turkey breast and ham with bacon, American and Swiss cheeses, lettuce and tomato served with kosher pickle and potato chips.

PCC Deli Classic

Ham, roast beef or turkey on white, marble or wheat bread with your choice of Swiss or American cheese served with kosher pickle and potato chips.

The Ruben

Sliced corned beef on marble rye bread with 1,000 Island dressing and sauerkraut served with kosher pickle and potato chips.

Crispy or Grilled Chicken Wrap

Crispy or Grilled chicken diced, lettuce, tomatoes, and ranch dressing wrapped in a large tortilla served with kosher pickle and potato chips.

Boardroom Lunches cont...

SALADS

\$16 per person

Cobb Salad

Grilled chicken, avocado, bacon bits, chopped hard-boiled egg, diced tomatoes, & blue cheese crumbles on a bed of mixed greens with choice of dressing.

Chicken Caesar Salad

Grilled chicken on top of fresh romaine lettuce with parmesan cheese and Caesar dressing.

Fajita Salad

Seasoned beef or chicken fajita meat, mixed greens, diced tomato, sour cream, guacamole, & shredded cheddar cheese served in a crispy taco shell.

Chef Salad

Diced ham & turkey, hard-boiled egg, shredded cheddar cheese, tomatoes on a bed of mixed greens with a choice of dressing.

Conference Planner

The one-stop shop for your perfect meeting; our PCC Executive Meeting Packages take away all the worry and fuss. It includes a variety of food and beverage options. Packages are based on a minimum of 25 attendees, and prices are on a *per person* basis. Additional audio-visual equipment can be arranged through our Catering Director.

Ultimate Meeting Packages

The Executive

Continental Breakfast

Chilled fresh orange and apple juices, sliced seasonal fruit, hot baked muffins, assorted fruit Danish, hot glazed cinnamon rolls, fresh brewed Coffee and Teas, butter and preserves

Roasted Meat Buffet

Selection of two freshly roasted and sliced meats; Roast Beef, Breast of Chicken, Roasted Turkey or Herb-crusted Pork Tenderloin

OR

Any of the Buffet options from us

PCC Buffet Menu (see pages 8-9)

AND

Garden Salad with Ranch dressing along with your choice of two (2) sides, one (1) bread and one (1) dessert from us
PCC Buffet Menu selections (*see pages 8-9*).

\$ 36 per person

Package also includes:

Mid-morning Refresh: Coffee and soft drinks in meeting room

Mid-afternoon Break: Tea, Sodas, and Fresh-baked cookies or fudge brownies in meeting room

Ultimate Meeting Packages cont...

The Chairman

Breakfast Buffet

Chilled fresh apple and orange juices, sliced fresh fruit, assorted muffins, Danishes and bagels, glazed cinnamon rolls, scrambled eggs, crisp bacon strips, country sausage links and shredded hash brown potatoes

Luncheon Buffet

Choose a buffet option from our
PCC OR ULTIMATE Buffet Menu
(see pages 10-11)

\$ 34 per person

Package also includes:

Mid-morning Refresh: Coffee and soft drinks in meeting room

Mid-afternoon Break: Tea, Sodas, and Fresh-baked cookies or fudge brownies in meeting room

Express Buffets

Perfect for golf tournaments, come & go's, and meetings.
(Minimum of 20 people)

Hot Dog Buffet

\$12 per person

Ball Park Franks

Chili

Hot dog buns

Pickle relish, diced onions

Shredded cheese

Condiments

Basket of Potato chips or bags of assorted types of chips

Gourmet Cookies or Fudge Brownies

Tea and Water

Sandwich Buffet

\$14 per person

Ham, turkey, roast beef and corned beef

White, wheat and marbled rye bread

Lettuce, tomato slices, onions, pickles

American cheese

Condiments

Basket of Potato chips or bags of assorted types of chips

Gourmet Cookies or Fudge Brownies

Tea and Water

Potato Bar Buffet

\$12 per person

Baked potatoes

Chili, broccoli n' cheese sauce

Diced Ham and turkey, bacon bits

Sour cream, shredded cheese, diced onions

Gourmet Cookies or Fudge Brownies

Tea and Water

Taco Bar Buffet

\$15 per person

Seasoned taco meat

Soft or hard taco shells

Tortilla chips & salsa

Shredded cheese

Sour cream, shredded lettuce, diced tomatoes, diced onions

Gourmet Cookies or Fudge Brownies

Tea and Water

Express Buffets cont...

BBQ Sandwich Buffet

\$15 per person

Sliced BBQ Brisket with Bun

Lettuce, tomato slices, onions, pickles

Condiments

Basket of Potato chips or bags of assorted types of chips

Gourmet Cookies or Fudge Brownies

Tea and Water

The Burger Buffet

\$14 per person

Hamburger with Bun

Lettuce, tomato slices, onions, pickles

American cheese

Condiments

Basket of Potato chips or bags of assorted types of chips

Gourmet Cookies or Fudge Brownies

Tea and Water

The Ultimate Burger Buffet

\$16 per person

Upgrade to the Ultimate Burger Buffet which includes everything on the Burger Buffet along with:

Bacon, avocado, Texas toothpicks, and

Additional variety of cheese and condiments

PCC Buffets

All PCC Buffets include garden salad served with your choice of two (2) sides, (1) bread, (1) dessert and unlimited water and iced tea.

(Minimum of 25 people)

\$20.00 per person

Salad

Garden Green Salad with choice of dressing

Buffet Entrées

(Please select one)

Poultry Entrées:

Chicken Cordon Bleu
Chicken Primavera
Chicken Teriyaki
Roasted Turkey

Creole Chicken
Chicken Enchiladas
Chicken Strips with Cream Gravy

Beef Entrees:

Beef Stroganoff
Salisbury Steak
Lasagna

Home-style Meatloaf
Beef and Broccoli Stir Fry
Beef Enchiladas

Pork Entrees:

Barbeque German Sausage

Baked Ham

Sides

(Please select TWO)

Green Beans
Fried Okra
Peas
Steamed Cabbage
Refried Beans
Fried Rice
Mashed Potatoes
Dressing

Broccoli
Sliced Carrots
Seasonal Vegetable Medley
Baked Beans
Wild Rice Pilaf
Potato Salad
Scalloped Potatoes
Spanish Rice

Cole Slaw
Corn
Stir-Fry Vegetables
Charro Beans
White Rice
Roasted Red Potatoes
Twice-Baked Potatoes

PCC Buffet cont...

Bread

(Please select one)

Rolls
Texas Toast

Tortillas
Garlic Bread

Cornbread
Croissants

Desserts

(Please select one)

Carrot Cake
Assorted Gourmet Cookies
German Chocolate Cake
Fudge Brownies
Red Velvet Cake
Strawberry Shortcake
Chocolate Cake
Pecan Pie
Pumpkin Pie
Chocolate Chip Mousse
Fruit Cobbler: choice of Peach, Apple, Cherry or Blackberry

*Any buffet item can be hand-served for an additional \$2.00 per person.

**Additional choices of entrée will be \$2.00 more per item per person.

***For special menu requests, please make an appointment with the Catering Manager.

Ultimate Buffets

All Ultimate Buffets include garden salad served with your choice of two (2) sides, (1) bread, (1) dessert and unlimited water and iced tea.

(Minimum of 25 people)

\$24 per person

Salad

(Please select one)

Garden Green Salad
Spinach Salad

Classic Caesar Salad
Strawberry Spinach Salad

Buffet Entrées

(Please select one)

Poultry Entrées:

Chicken Fried Chicken with cream gravy
BBQ Chicken

Chicken Alfredo
Chicken Fajitas

Beef Entrees:

Barbeque Brisket
Sherried Beef Tips
Chicken Fried Steak with Cream Gravy

Beef Fajitas
Roast Beef with Gravy

Pork Entrees:

Grilled Pork Chops
Baked Virginia Ham with Brown Sugar Glaze

Bacon-wrapped Pork Loin
Pork Roast with Brown Gravy

Seafood Entrees:

Blackened Catfish
Southern-style Fried Catfish

Pecan-encrusted Salmon
Shrimp Alfredo

Ultimate Buffet cont...

Sides

(Please select TWO)

Green Beans
Fried Okra
Peas
Steamed Cabbage
Baked Beans
Wild Rice Pilaf
Potato Salad
Scalloped Potatoes
Spanish Rice

Broccoli
Sliced Carrots
Seasonal Vegetable Medley
Grilled Asparagus Spears
Charro Beans
White Rice
Roasted Red Potatoes
Twice-Baked Potatoes

Cole Slaw
Corn
Stir-Fry Vegetables
Green Bean Almandine
Refried Beans
Fried Rice
Mashed Potatoes
Dressing

Bread

(Please select one)

Rolls
Texas Toast

Tortillas
Garlic Bread

Cornbread

Desserts

(Please select one)

Coconut Cream Pie
Carrot Cake
Cheesecake w/Fruit Topping
Red Velvet Cake
Assorted Gourmet Cookies
Pecan Pie
Fruit Cobbler: choice of Peach, Apple, Cherry or Blackberry
Seasonal Desserts Available

Key Lime Pie
3-Layer Chocolate Cake
German Chocolate Cake
Fudge Brownies
Chocolate Chip Mousse
Pumpkin Pie

*Any buffet item can be hand-served for an additional \$3.00 per person.

**Additional choices of entrée will be \$3.00 more per item per person.

***For special menu requests, please make an appointment with the Catering Manager.

Epicurean Menu

All Epicurean Menu options are *hand-served* meals which include your choice of salad served with Chef Choice Sides and your choice of dessert and water and iced tea.
(Minimum of 25 people)

Salad

(Please select one)

Garden Green Salad
Spinach Salad
Strawberry Spinach Salad

Classic Caesar Salad
Greek Salad
Pasta Salad

Entrées

(Please select one)

Grilled Chicken Breast with Artichoke Lime Sauce

Grilled chicken breast topped with fried onion strings and a creamy artichoke lime sauce served atop mashed potatoes and surrounded by a border of fresh steamed asparagus

\$19.99

Chicken Parmigiana

Breaded chicken cutlet baked with parmesan cheese and topped with a savory marinara sauce atop a bed of spaghetti served with steamed zucchini and garlic bread

\$19.99

Pecan-Encrusted Salmon

Pecan-encrusted salmon with a white wine butter sauce served with a side of parmesan creamed spinach and our delicious cheese rolls

Steaks

Hand-cut steaks served with twice-baked potatoes and your choice of vegetable.

Ribeye 8 oz Market Price

New York Strip 8 oz Market Price

Shrimp and Chicken Fettuccini Alfredo

Sautéed shrimp and chicken in a rich and creamy Alfredo sauce with parmesan cheese served atop a bed of pasta and served with garlic bread

\$19.99

Beef Wellington

Succulent beef tenderloin wrapped in a flaky puff pastry and served with twice-baked potatoes and your choice of vegetable along with fresh dinner rolls

Market Price

Desserts

(Please select one)

Coconut Cream Pie
German Chocolate Cake
Red Velvet Cake
Carrot Cake
Fudge Brownies
Pecan Pie
Fruit Cobbler: choice of Peach, Apple, Cherry or Blackberry with Vanilla Ice Cream
Cheesecake w/either Chocolate, Caramel or Fruit Topping
Seasonal or special-order desserts available (ask Catering Manager for availability)

Key Lime Pie
Assorted Gourmet Cookies
3-Layer Chocolate Cake
Chocolate Chip Mousse
Bread Pudding w/Vanilla Bourbon Sauce
Pumpkin Pie

Meetings Ala Carte

You may customize your meeting needs based on your own agenda. You can tailor the food & beverage needs to your schedule and budget with our array of options. The morning meeting, the all-day session, the lunch-less option, the working lunch and much more. We can meet your every need.

<u>Bakery and Snack Treats</u> (price per person)	price
Fresh Assorted Donuts	4.00
Danish Pastries	4.00
Muffins	5.00
Scones	5.00
Bagels and Cream Cheese	5.00
Fresh Croissants with preserves and butter	5.00
Glazed Cinnamon Rolls	5.00
Fruit Turnovers (Cherry or Apple)	4.00
Southern Sausage Biscuits	6.00
Fudge Brownies	4.00
Gourmet Cookies	4.00
Fresh Fruit	6.00
Basket of Potato Chips	5.00
Basket of Pretzels	5.00
Tortilla Chips with Salsa	5.00
Tortilla Chips with Salsa and Guacamole or Queso	7.00
Popcorn	4.00
Assorted Bags of Chips	4.00

Hors d'oeuvres

The art of entertaining, whether for 8 or 88, remains the same. It is the right mix of flavorful Hors d'oeuvres to please any discriminating palate, the right beverages, and, of course, the perfect blend of people and conversation. Please allow us the pleasure of planning your next reception. You will provide the guests, and we will take care of the rest. Here are some of the many tasty selections our talented chefs can prepare individually or packaged for the ideal party.

Cold

(Pricing per person)

Ultimate Assorted Finger Sandwiches	5.00
Deviled Eggs	6.00
Jumbo Shrimp w/Cocktail Sauce	Market
Cucumber Sandwiches	5.00
Pinwheels	5.00

Treats & Snacks:

Chips and dips	6.00
Selection of Mixed Nuts (by the pound)	10.00
Basket of Pretzels	5.00
Tortilla Chips with Salsa	5.00
Tortilla Chips with Salsa and Guacamole or Queso	7.00
Popcorn	4.00
Assorted Bags of Chips	4.00

Hors d'œuvres A La Carte

cont...

Hot

(Pricing per person)

Tomato-Basil Bruschetta	7.00
Spring Rolls	5.00
Mini-beef Wellington	12.00
Cilantro Shrimp	Market
Stuffed Mushrooms	
w/Sausage and Jack Cheese	8.00
w/Crab and Mozzarella Cheese	12.00
Chicken Tenders	7.00
Beef or Chicken Mini Quesadillas	7.00
Petite Assorted Quiches	8.00
Mini Egg Rolls with Plum Sauce	7.00
Swedish Meatballs	7.00
Boneless Chicken Wings (Buffalo or BBQ)	8.00
Little Smokies in Honey Chipotle BBQ Sauce	7.00
Southwest Eggrolls with Avocado-ranch Dipping Sauce	7.50
Mini Tacos w/ Salsa	7.50
Mini Burritos w/ Salsa	7.50
Mini Quesadillas w/ Salsa	7.00
Fried Zucchini w/Ranch Dipping Sauce	6.00
Spinach Artichoke Dip	6.00
w/Crab Meat	9.00
Chicken Satay w/Peanut Sauce	9.00
Mini Sliders	
Burger	7.00
BBQ Brisket	Market
BBQ Pulled Pork	8.00
Jumbo Fried Shrimp	Market
Cocktail Franks in a Jacket	6.50
Chicken Taquitos w/ Salsa	6.00
Jalapeno Poppers	8.00

Hors d'œuvres A La Carte
cont...

On the Sweeter Side

(Pricing per person)

Chocolate Covered Strawberries	8.00
Lemon Bars	6.00
Fruit Kabobs	7.00
Gourmet Cookies	4.00
Fudge Brownies	4.00
Petit Fours	7.00
Chocolate Chip Mousse (served in individual cups)	6.00

The Sundae Soiree

\$9.50 (price per person)

Select either Vanilla Ice cream or N.Y. Style Cheesecake with a dazzling array of toppings including sliced strawberries, fresh whipped cream, chocolate, caramel and nuts. Create your own sundae treat!

Reception Specialties

(Requires a minimum of 25 people)
(Prices per person)

Imported and Domestic Cheese Tray

Variety of cheeses served with assorted crackers, nuts and fresh grapes

\$9.00

Fresh Seasonal Fruit Display

\$7.00

Seasonal Raw Vegetable Garden

Served with a variety of dips

\$6.50

Guacamole Bar

Variety of specialty guacamoles served with corn chips.

(Includes spicy & original)

\$8.00

Beverages

We proudly offer a wide selection of Beverages, both Alcoholic and Non-alcoholic, to add to the festiveness of your special event.

CASH BAR or HOST BAR

\$175.00

Set-up & Bartender Staffing Fee

All events with cash bar require security, charged at \$30 per hour per guard. 1 guard required per 100 people.

Specialty Selections:

Alcoholic Beverages:

Champagne Toast (one glass per guest)	Market Price
Champagne by the bottle	Market Price
Mimosa	Market Price
*Depending on market price of type of champagne used	
Wines by request	

Non-Alcoholic Beverages:

Freshly brewed Coffees	40.00	
Freshly brewed Iced Tea	40.00	
Chilled Juice (apple or orange)	4.00	per drink
Bottled Water	4.00	per bottle
Selection of Soft Drinks	4.00	per drink
Punches	12.00-36.00*	per punch bowl
❖ <i>Cherry Lime Punch</i>		
❖ <i>Mock Champagne Punch</i>		
❖ <i>Fruit Punch</i>		
❖ <i>Wedding Punch</i>		

*Depending on type of punch and market pricing of ingredients

**Other options available upon request