



McCAMLLY PLAZA HOTEL

Catering Policy

To ensure a well-planned and successful event, we have developed the following policies regarding our conference and catering procedures for your review.

- 1. All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. The McCamlly Plaza Hotel reserves the right to inspect and regulate all private meetings, banquets, and receptions in accordance with hotel policy and established laws.*
- 2. All food and beverage must be provided by the McCamlly Plaza Hotel.*
- 3. A deposit of \$1,000 shall be paid to the hotel at the time of signing the contract. This deposit is non-refundable.*
- 4. We ask that one-hundred percent (100%) of your estimated bill be received five (5) business days prior to the function date. The entire balance of your event (additional guests, billings) must be paid in full at the conclusion of your event.*
- 5. Upon credit arrangements being approved thirty (30) days prior to the function by the hotel's accounting department, payment will be required upon receipt of billing statement. Minimum of \$1,000.00 in charges required for direct billing.*
- 6. A twenty (20%) taxable service charge and six percent (6%) sales tax, or current tax rate, applies to all food, beverage, audio rental and room rental.*
- 7. To confirm function space on a definite basis, a group must provide the hotel with written authorization on a McCamlly Plaza contract or confirmed banquet event order. The McCamlly Plaza Hotel reserves the right to assign the banquet function room accordingly.*
- 8. Confirmation of the number of attendees to any food and/or beverage function must be submitted seventy-two (72) hours in advance to the catering department. Should we serve in excess of the guarantee, we reserve the right to serve a substitute to the original entrée ordered. All charges will be based upon the guarantee, or the actual guest served, whichever is greater. A 2 entrée choice menu is negotiable based on certain guidelines. If approved, price for menu will be based on the higher priced chosen entrée.*
- 9. All menu selections shall be considered definite and not subject to change five (5) business days prior to function. Items listed on our menus are by no means the only items available. The McCamlly Plaza's Event Specialists will be most willing to discuss alternate menu selections specially requested for your event.*

All prices subject to a 20% taxable service charge and 6% sales tax.

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10. All prices are subject to change due to market fluctuations. Confirmed prices will be quoted no more than ninety (90) days prior to the scheduled function.

11. *Liquor Service Open Bar* - Charges incurred in relation to bar sales will be the responsibility of the group or individual hosting the party. *Cash Bar* - Guests purchase drinks individually. A portable bar, glasses, ice and garnishes are provided at no charge. The service of a Bartender is required and the host will incur all charges. *Hospitality Bar* - Guests service themselves in non-public area. It includes: table, glasses, ice and garnishes, for which the charge will be \$100.00. *Liquor returned for credit* must have unbroken seals. This type of bar is limited to full bottles. *Bartenders Fees* - There is a Bartender charge of \$75.00 per Bartender.

12. Loss or damage to a group's displays, decorations, or other property brought into the hotel premises will be the sole responsibility of the group. The hotel will assume no liability. The group responsible for the conduct of all the persons in attendance and for any damages incurred upon the hotel or its guests by individuals associated with or representing the group's organization.

13. If for any reasons beyond our control, to include but not limited to - labor strikes, accidents, government restrictions, or regulations on travel, acts of war, or acts of God - the hotel is unable to perform its obligations, then such non-performance is excused with no other liability. In no event shall the McCamlly Plaza Hotel be liable for consequential damages for any reason whatsoever.

14. The hotel requires security for all groups whose size, program or nature indicates such need. The acquisition of security personnel is at the discretion of the group, but must be a reputable, licensed guard or security agency approved by the hotel management. If not, security services shall be supplied by the hotel at the client's expense.

15. To ensure a smooth flow of service, buffet guide lines are as follows: 150 people one double sided buffet, 151 - 250 two double sided buffets 251 - 500 three double sided buffets. Hotel staff reserves the right to adjust the size and placement depending on the room configuration. If additional buffets are requested per client an additional charge of \$5.00 dollars per person will apply.

16. All buffets are designed for a minimum of 50 guests; less than 50 guests, please add an additional \$5 per person.

17. It is the policy of McCamlly Plaza Hotel that no Food & Beverage is permitted to leave the Hotel property.

The aforementioned policies explain the basic guidelines for our hotel and will assist you in the planning stages of your event. Specific details pertaining to menu selections, registration desks, room & table arrangements, entertainment and other matters will be discussed and established prior to the event. Every effort will be made by management of the McCamlly Plaza Hotel to ensure a successful event.

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MCCAMLLY PLAZA HOTEL

A la Cart Break Items

<i>Freshly Brewed Regular & Decaffeinated Coffee</i>	<i>\$30.00 per gallon</i>
<i>Herbal or Iced Tea</i>	<i>\$30.00 per gallon</i>
<i>Orange, Grapefruit, Cranberry or Apple Juice</i>	<i>\$10.00 per liter</i>
<i>Assorted Soft Drinks</i>	<i>\$2.50 each</i>
<i>Bottled Water</i>	<i>\$2.50 each</i>
<i>Fruit Punch or Lemonade</i>	<i>\$30.00 per gallon</i>
<i>Kellogg Dry Cereals and Milk</i>	<i>\$2.00 per person</i>
<i>Individual Yogurts</i>	<i>\$3.00 each</i>
<i>Fresh Whole Apples, Bananas or Oranges</i>	<i>\$2.00 each</i>
<i>Assorted Breakfast Pastries</i>	<i>\$27.00 per dozen</i>
<i>Mini Croissants</i>	<i>\$27.00 per dozen</i>
<i>Assorted Muffins</i>	<i>\$27.00 per dozen</i>
<i>Bagels with Cream Cheese</i>	<i>\$27.00 per dozen</i>
<i>Assorted Danish</i>	<i>\$27.00 per dozen</i>
<i>Assorted Cookies or Brownies</i>	<i>\$22.00 per dozen</i>
<i>Warm Giant Pretzels with Cheese & Mustard Dips</i>	<i>\$36.00 per dozen</i>
<i>Kellogg Assorted Snacks and Keebler Cookies</i>	<i>\$2.00 each</i>
<i>Fruit Bars Including: Lemon, Pecan & Raspberry</i>	<i>\$25.00 per dozen</i>
<i>Mixed Nuts (serves 5 people)</i>	<i>\$10.00 per pound</i>
<i>Dry Snacks (Crispix Mix, Pretzels, Goldfish, serves 5 people)</i>	<i>\$10.00 per pound</i>
<i>Tortilla Chips, Salsa & Guacamole</i>	<i>\$3.00 per person</i>
<i>Individual Bags of Popcorn, Pretzels or Potato Chips</i>	<i>\$3.00 per person</i>
<i>16" Pizzas</i>	<i>\$7.50 per person</i>

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MCCAMLLY PLAZA HOTEL

Continental Breakfasts

Traditional Continental Breakfast

Orange, apple & cranberry juice
Assorted breakfast pastries
Butter, assorted jams and preserves
Fresh roasted coffee, decaffeinated coffee, herbal tea
\$9.00 per person

Available as an enhancement to your Continental Buffet:

Assorted Kellogg Cold Cereal & Milk
\$2.00 per person

Fresh Sliced Fruit
\$3.00 per person

Hot Oatmeal with Brown Sugar & Raisins
\$3.00 per person

Individual Assorted Yogurts
\$3.00 per person

Bagels with Cream Cheese
\$3.00 per person

Sweetwater's Assorted Doughnuts
\$3.00 per person

Breakfast Sandwiches

Sausage, Egg & Cheese Biscuit

Bacon, Egg & Cheese English Muffin

Ham, Egg & Cheese Croissant

\$36.00 per dozen

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Breakfast Buffet

The McCamlly Buffet

Orange, apple and cranberry juices
Fresh Sliced Fruit
Country scrambled eggs
Smoked bacon, sausage links,
Breakfast potatoes
Assorted breakfast pastries with butter and jams
Fresh roasted coffee, decaffeinated coffee, herbal tea and milk
\$15.00 per person

Breakfast Buffet Enhancements

Assorted Kellogg Cold Cereal and Milk
\$2.00 per person

Hot Oatmeal with Brown Sugar and Raisins
\$3.00 per person

Yogurt and Fruit Parfaits
\$3.00 per person

Cinnamon French Toast with Maple Syrup
\$3.00 Per Person

Biscuits and Sausage Gravy
\$3.00 Per Person

Eggo Waffles with Eggo Syrup
\$3.00 Per Person

**Additional \$5.00 per person charge for
a buffet of less than 50 people.*

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MCCAMLLY PLAZA HOTEL

Action Stations

*(Available as an Enhancement to Your Breakfast Buffet
at an Additional Charge)*

Omelet Station

Create fluffy omelets with your choice of fillings:

*Mushrooms, tomatoes, onions, bell peppers,
Cheddar cheese, Swiss cheese, bacon & ham*

\$6.00 per person

Waffle Station

*Crisp, malted waffles with selection of fresh berries, caramel sauce,
Chopped pecans, maple syrup, whipped cream & butter*

\$6.00 per person

Attendants Accompany Each Station at \$75.00 per Chef

Plated Breakfasts

*Served with an assorted breakfast pastry basket
Fresh roasted coffee, decaffeinated coffee, herbal tea and
orange juice*

Classic Plate

Scrambled eggs with bacon, sausage & breakfast potatoes

\$12.00 per person

European Plate

*Bacon, onion and Swiss quiche with broiled tomato
& breakfast potatoes*

\$12.00 per person

Traditional

Hot cakes with bacon, sausage and breakfast potatoes

\$12.00 per person

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Break Packages

All Day Break Package

Each Session of the Break Concludes After Two (2) Hours of Service.

Morning

*Orange, apple & cranberry juices
Sliced fresh fruit and breakfast pastries
Fresh roasted coffee, decaffeinated coffee, herbal tea
Assorted soft drinks & bottled water*

Mid Morning

*Fresh roasted coffee, decaffeinated coffee, herbal tea,
Assorted soft drinks & bottled water
Assorted whole fruit*

Mid Afternoon

Select from one of our afternoon breaks

\$20.00 per person

Add the Following Lunch for \$14.00 More Per Person

*Garden greens with tomatoes, carrots, onion & cucumbers
with house dressing
Vegetarian pasta salad
Chef's selection of assorted deli wraps
Individual bags of potato chips
Assorted cookies & brownies
Fresh roasted coffee, decaffeinated coffee, herbal tea
Assorted soft drinks & bottled water*

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Afternoon Breaks

Break Concludes After Two (2) Hours of Service

Health Break

*Assorted Kellogg Snack Bars
Make your own trail mix with dried banana chips,
dried cranberries, raisins, peanuts,
M & M candies, & chocolate chips
Vitamin water & bottled water
Assorted smoothies
\$10.00 per person*

Movie Time Break

*Fresh popped popcorn,
Assorted candies & mini candy bars
Bottled water & assorted sodas
\$10.00 per person*

Low-Carb Break

*Fruit kabobs with yogurt dipping sauces
Vegetable crudités & dip
Mixed nuts
Bottled water & assorted sodas
\$10.00 per person*

Energy Break

*Red Bull energy drink
Chocolate covered espresso beans
Vitamin water, assorted sodas
Fresh roasted coffee, decaffeinated coffee, & herbal tea
\$10.00 per person*

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Afternoon Breaks (cont.)

Break Concludes After Two (2) Hours of Service

Tea Time Break

Assorted herbal teas, bottled water

Honey & milk

Finger sandwiches

Mini scones & petit fours

\$10.00 per person

Border Break

Tortilla Chips

Salsa, guacamole & queso dip

Cinnamon dusted sopaipilla

Assorted sodas & bottled water

\$10.00 per person

Gourmet Coffee Break

Fresh roasted coffee, decaffeinated coffee, herbal tea,

Hot chocolate, 3 flavored syrups

Whipped cream, chocolate shavings, cinnamon sticks, & honey

\$8.00 per person

Refreshment Break

Fresh roasted coffee, decaffeinated coffee, herbal tea,

Iced tea, assorted soft drinks, & bottled water

\$6.00 per person

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Cold Lunch Buffets

Tortilla Wrapped Lunch Buffet

Soup Du Jour

*Garden greens with tomatoes, carrots,
Onion and cucumbers with house dressing*

Vegetarian pasta salad

Fresh sliced seasonal fruits

Pastry Chef's selection of assorted desserts

Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea

Wraps, Choice of Two:

\$20.00 per person

Caesar Wrap

*Grilled chicken, romaine lettuce, shredded parmesan cheese, &
Creamy Caesar dressing*

Pesto Chicken Wrap

*Marinated grilled chicken with spinach, pesto sauce,
Sun-dried tomatoes & olives*

Smoked Turkey Wrap

*Turkey with tender greens, tomatoes, cheddar cheese & southwest
mayonnaise*

Southwestern Wrap

Blackened flank steak, greens, Spanish rice and jack cheese

Vegetable Wrap

*Marinated zucchini, avocado, yellow squash, bell peppers,
boursin cheese & spinach*

**Additional \$5.00 per person charge for a buffet of less
than 50 people.*

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Cold Lunch Buffets

Classic Deli Buffet

Soup Du Jour

*Garden greens with tomatoes, carrots,
Onions and cucumbers with house dressing*

Fresh sliced seasonal fruits

Roast beef, roasted turkey and baked glazed ham

Selection of country white bread, rye and multi-grain

Traditional mayonnaise and mustard

Leaf lettuce, sliced tomatoes, sliced assorted cheeses & onions,

Kosher dill pickles

Assorted flavored potato chips

Assorted cookies and brownies

Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea

\$20.00 per person

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Box Lunches

The Huron

*Turkey with imported Swiss on crusty baguette,
with Dijon mustard
Apple, cookie, potato chips, pasta salad & soft drink
\$17.00 per person*

The Michigan

*Roast beef with brie & caramelized onion
on artisan bread
Apple, cookie, potato chips, pasta salad & soft drink
\$17.00 per person*

The Ontario

*Herb marinated breast of chicken
with low fat mayo, red onion &
alfalfa sprouts on whole grain bread
Apple, yogurt & bottled water
\$17.00 per person*

The Superior

*Chef's Salad with Balsamic Vinaigrette Dressing
Apple & bottled water
\$17.00 per person*

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Plated Lunch

\$22.00 per person
Choice of Soup or Salad

Salads

Garden greens with tomatoes, carrots, onion & cucumbers
with house dressing

or

Traditional Caesar salad with croutons & grated parmesan cheese threads

Soups

Vegetable minestrone, Broccoli with smoked Gouda,
Tomato basil bisque or New England clam chowder

Plated Hot Lunch Entrée Options

Cheese & vegetable stuffed pasta shells covered in a tomato basil sauce
Seared, marinated filet of salmon with a pommery mustard sauce
Seasoned shrimp served atop fettuccine with an Alfredo sauce
Champagne chicken dusted in parsley and paprika with champagne sauce
Roasted pork loin with mustard demi glaze & crispy farmers bacon
Garlic & herb marinated Tuscan chicken breast with olive & tomato ragout
Grilled sirloin with onion jus

All hot entrées are served with

*seasonal vegetable & starch accompaniment, rolls with butter,
Fresh roasted coffee, decaffeinated coffee, herbal tea and iced tea
& choice of plated dessert*

Plated Dessert Options

Bread Pudding with Caramel Sauce

Berry Cobbler

Strawberry Shortcake

Key Lime Pie

Chocolate Cake with a Raspberry Coulis

Assorted Flavored Mousses

Three Layer Carrot Cake

Lemon Mist Cake

Cheesecake

Seasonal Fruit Pies

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MCCAMLLY PLAZA HOTEL

Hot Lunch Buffet

Salads

*Marinated asparagus with oven roasted tomatoes and broken feta
Roasted Corn, Black Bean and Shrimp Salad
Garden greens with tomatoes, carrots, onion & cucumbers
with house dressing*

Hot Entrées

Choice of 2

\$23.00 per person

*White wine splashed salmon with spicy tomato & sweet corn
Olive & herb marinated cod with a lemon caper sauce
Tuscan chicken breast with olive & tomato ragout
Roasted pork loin with mustard demi glace & crispy farmers bacon
Grilled flat iron steak with Arizona spice rub & charred tomatoes
Bowtie pasta with a Maine lobster cream sauce
Grilled rib eye with woodland mushrooms & burgundy wine sauce
Grilled sirloin with tarragon shallot red wine jus
Herb roasted chicken breast with cherry jus lie
Blackened tilapia with tropical salsa*

Lunch buffet includes:

*Chef's selection of seasonal vegetable, starch accompaniment
rolls with butter, Pastry Chef's selection of assorted desserts,
Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea*

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Hot Lunch Buffet

South of the Border Buffet

Garden salad with southwestern ranch dressing

Chicken and beef fajitas

Enchiladas

Refried beans

Spanish rice

Chips & queso

Flour tortillas

Shredded lettuce, shredded cheese, tomato, sour cream & salsa

Cinnamon dusted sopaipilla with vanilla ice cream

Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea

\$19.00 per person

Soup, Salad and Potato Bar

Soup of day

Marinated vegetable salad

Pasta salad

*Garden greens with tomatoes, carrots, onion and cucumbers
with house dressing*

Idaho potatoes with green onion, bacon, sour cream, broccoli,

Shredded cheese, chili, and cheese sauce

Grilled chicken strips

Fresh sliced seasonal fruits

Pastry Chef's selection of assorted desserts

Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea

\$19.00 per person

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Hot Lunch Buffet

Heart Smart Buffet

Roasted grilled vegetable salad
Garden greens with tomato, carrot, onion & cucumbers
with house dressing
Grilled chicken breasts & turkey burgers
Wheat and multi grain buns
Sliced cheese, lettuce, tomato, onion and condiments
Sweet potato fries
Steamed Broccoli
Fruit Salad
Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea
\$19.00 per person

Caesar Salad Buffet

Soup Du Jour
Traditional Caesar salad of chilled romaine tossed with
sourdough
Croutons and parmesan cheese threads
Fettuccini with Alfredo Sauce
Grilled chicken breast
Grilled shrimp
Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea
Rolls and Butter
Pastry Chef's selection of assorted desserts
\$23.00 per person

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Hot Lunch Buffet

Italian Buffet

Minestrone Soup

*Traditional Caesar salad of chilled romaine tossed with
sourdough*

Croutons and parmesan cheese threads

Antipasto display

Lemon and rosemary roasted chicken breast

Three cheese tortellini with pesto sauce

Chef's selection of vegetable

Garlic breadsticks and whipped butter

Cannoli

Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea

\$23.00 per person

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Plated Light Luncheon

Includes iced tea, water & pastry Chef's plated dessert selection

Tortilla Wrap

*Smoked turkey wrap with greens, tomatoes, cheddar cheese
Served with potato salad and pickle
\$15.00 per person*

Croissant

*Chicken salad with tomato, lettuce and alfalfa sprouts
Served with potato salad and pickle
\$15.00 per person*

Chicken Caesar Salad

*Traditional Caesar salad topped with a marinated grilled
chicken breast
Topped with parmesan threads
\$15.00 per person*

Southwest Salad

*Fresh greens topped with a marinated grilled chicken breast,
black beans,
Shredded cheddar-jack cheese, roasted corn, and tomatoes.
Served with southwest ranch dressing
\$15.00 per person*

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Hors d'oeuvres

Hors d'Oeuvres Reception Package
Continuous Service for 1 ½ Hours

Includes:

Assorted Vegetable Crudités
served with appropriate dips

Selection of Domestic and Imported Cheeses
served with assorted crackers and sliced baguettes

Sliced Fresh Fruits, Berries and Grapes

Creamy Spinach Artichoke Dip
served with tortilla chips

Barbeque Meatballs

\$13.50 Per Person
\$3.00 Per Person for Each Additional ½
Hour

Additional items may be purchased
a la carte per tray/display

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A la Carte Hors d'oeuvres - Cold

Priced Per Tray

One Tray = Fifty Pieces

Chilled spiced Gulf shrimp with zesty cocktail sauce
\$175.00 per tray

Crab Louis on cucumber coins
\$150.00 per tray

Blackened beef on potato crouton
with horseradish aioli
\$140.00 per tray

Asparagus wrapped in smoked salmon
\$150.00 per tray

Turkey in a lavosh pinwheel
with cheese and roasted red pepper spread
\$150.00 per tray

Sliced Sirloin in a lavosh pinwheel
With artichokes and parmesan cheese
\$150.00 per tray

Spinach and artichoke crostini
\$140.00 per tray

Brie and strawberry crostini
\$140.00 per tray

Melon wrapped in prosciutto
\$140.00 per tray

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A la Carte Hors d'oeuvres - Hot

Priced Per Tray

One Tray = Fifty Pieces

Chicken sate with honey glaze

\$100.00 per tray

Coconut shrimp with coconut pineapple chutney

\$175.00 per tray

Crab Rangoon with plum sauce

\$150.00 per tray

Chicken wings with buffalo, Asian, and barbeque sauces

\$100.00 per tray

Barbeque Meatballs

\$50.00 per tray

Miniature spinach quiche

\$140.00 per tray

Wild mushroom tart with goat cheese

\$140.00 per tray

Miniature beef Wellington

\$175.00 per tray

Stuffed mushroom caps

\$95.00 per tray

Crab cakes

\$125.00 per tray

Beef skewers wrapped in bacon and

served with mustard sauce

\$125.00 per tray

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A la Carte Hors d'oeuvres - Display

*Priced Per Tray
One Tray = Fifty People*

*Assorted Vegetable Crudités
served with appropriate dips
\$70.00 per display*

*Selection of Domestic and Imported Cheeses
served with assorted crackers and sliced baguettes
\$100.00 per display*

*Sliced Fresh Fruits, Berries and Grapes
\$75.00 per display*

*Bruschetta
\$75.00 per display*

*Baked Brie en Croute
served with raspberry coulis,
almonds and sliced baguettes
\$165.00 per display*

*Warm Chesapeake Crab Artichoke Dip
served with sliced baguettes
\$200.00 per display*

*Creamy Spinach Artichoke Dip
served with tortilla chips
\$150.00 per display*

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Carving Stations with Chef Server

*Priced Per Display
One Display = Fifty People*

*All carving items require chef service
Chef service fee ~ \$75.00 per chef*

*Whole Roasted Turkey Breast
with pommery mustard, mayonnaise
and cranberry sauce
\$250.00 per display*

*Herb and Peppercorn Crusted Beef Tenderloin
with pommery mustard, mayonnaise
and creamed horseradish
\$300.00 per display*

*Blackened Pork Loin
with Creole mustard and mayonnaise
\$250.00 per display*

*Vermont Maple Glazed Ham
with honey mustard, Dijon mustard and mayonnaise
\$250.00 per display*

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Sweets

*Priced Per Display
One Display = Fifty People*

*Tiramisu
\$200.00 per display*

*Key lime pie
\$175.00 per display*

*Red velvet cake
\$175.00 per display*

*Traditional cheesecake
\$150.00 per display*

*Turtle cheesecake
\$200.00 per display*

*Chocolate mousse
\$150.00 per display*

*Bread pudding with caramel sauce
\$175.00 per display*

*Seasonal fruit pies
\$150.00 per display*

*Strawberry shortcake
\$175.00 per display*

*Three layer carrot cake
\$175.00 per display*

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*Chocolate Fountain  
with bites of brownie, cake, fruit, berries and pretzel  
\$7.00 per Person  
100 person minimum*

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MCCAMLLY PLAZA HOTEL

## Plated Dinner Menu Options

### Dinner Salad

*Garden greens with tomatoes, carrots,  
Onion and cucumbers with house dressing*

*or*

*Traditional Caesar salad with sourdough croutons and  
Freshly grated parmesan threads*

### Gourmet Dinner Salads

*The following salads additional \$3.00 per person*

*Grilled marinated asparagus on mesclun with  
balsamic & garlic vinaigrette dressing*

*Field greens with blue cheese, dried cherry, toasted pecans  
& cherry vinaigrette dressing*

*Baby spinach with smoked gouda, toasted pine nuts,  
& warm bacon dressing*

*Tomato slices and fresh mozzarella with basil leaf, cracked pepper  
& balsamic vinaigrette dressing*

*Petite greens with mandarin orange slices, almonds,  
julienne carrots & Sesame dressing*

### Plated Dessert Options

*Bread Pudding with Caramel Sauce*

*Berry Cobbler*

*Strawberry Shortcake*

*Key Lime Pie*

*Chocolate Cake with a Raspberry Coulis*

*Assorted Flavored Mousses*

*Three Layer Carrot Cake*

*Lemon Mist Cake*

*Cheesecake*

*Seasonal Fruit Pies*

### Upgraded Dessert Options

*The following desserts additional \$3.00 per person*

*Tiramisu*

*Caramel Apple Cheesecake*

*Bailey's Cheesecake*

*Turtle Cheesecake*

*All prices subject to a 20% taxable service charge and 6% sales tax.*

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## Plated Dinner Menu Options

### Entree Selections

*Forest mushroom chicken roulade with cherry port demi glace*  
\$28.00 per person

*Chicken roulade with asparagus and chardonnay tarragon  
wine sauce*  
\$28.00 per person

*Champagne chicken dusted in parsley and paprika  
with champagne sauce*  
\$28.00 per person

*Grilled supreme of chicken with sun dried tomato & basil sauce*  
\$28.00 per person

*Sautéed chicken with mushroom marsala sauce*  
\$28.00 per person

*Broiled whitefish with lemon chive sauce*  
\$28.00 per person

*Herb seared salmon with pommery mustard sauce*  
\$28.00 per person

*"Pepper loin" medallion with bleu cheese sauce*  
\$30.00 per person

*Roasted garlic marinated sirloin with onion jus*  
\$30.00 per person

*Grilled filet of beef with bordelaise sauce*  
\$40.00 per person

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## Plated Dinner Menu Options (cont.)

### Entree Selections

*Herb seared salmon with pommery mustard sauce & supreme of chicken*

*\$35.00 per person*

*6 oz. filet of beef with bleu cheese walnut tapenade & champagne chicken*

*\$39.00 per person*

*8 oz. Grilled filet of beef & 8 oz. lobster tail*

*\$55.00 per person*

*Each entrée is served with:*

*Chef's seasonal accompaniments, rolls with butter,*

*Pastry Chef's selection of assorted desserts,*

*Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea*

*\*If two (2) or more entrees are selected,  
the price of the higher priced entrée  
will be charged for all meals.*

### Wine Tasting Dinner Options

*We will be happy to custom create a wine tasting dinner  
for your special event*

*From 4 Course Menus Up to 7 Course Menus*

*Starting at \$60.00 per person*

*4 Course Menu Would Include:*

*Appetizer, Salad, Sorbet, Entrée, Dessert, & Coffee*

*Paired Wine with Each Course*

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## Dinner Buffet Options

### The Grand Buffet

*Each buffet includes:*

*Soup of the day  
Traditional Caesar salad with sourdough croutons  
& freshly grated parmesan cheese threads  
Pesto and balsamic marinated vegetable display  
Penne pasta salad with shrimp and creamy dressing  
Chef's seasonal vegetable and starch accompaniments,  
Rolls with butter,  
Pastry Chef's selection of assorted desserts,  
Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea*

### Entree Selections

*Forest mushroom chicken roulade with cherry port demi glace  
Asparagus chicken roulade with chardonnay tarragon wine sauce  
Grilled supreme of chicken with sun dried tomato & basil sauce  
Sautéed chicken with mushroom Marsala sauce  
Pan roasted pork loin with oven dried fruit medley  
Broiled whitefish with lemon chive sauce  
Herb seared salmon with pommery mustard sauce  
Roasted garlic marinated sirloin with onion jus  
Grilled sirloin with sauce bordelaise*

*2 entrée \$29.95 per person*

*3 entrée \$31.95 per person*

*\*Additional \$5.00 per person charge for  
a buffet of less than 50 people.*

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# Beverages

## Full Package Host Bar

*Bar packages are priced per person and charges based on guaranteed or actual attendance, whichever is greater*

|                         | <u>House</u> | <u>Call</u> | <u>Premium</u> |
|-------------------------|--------------|-------------|----------------|
| <i>One Hour</i>         | \$8.00       | \$10.00     | \$12.00        |
| <i>Two Hour</i>         | \$13.00      | \$16.00     | \$20.00        |
| <i>Three Hour</i>       | \$18.00      | \$22.00     | \$28.00        |
| <i>Four Hours</i>       | \$23.00      | \$28.00     | \$36.00        |
| <i>Additional Hours</i> | \$5.00       | \$6.00      | \$8.00         |

House- house liquor, domestic beer, house wine, sodas and juices

Call- call liquor, domestic beer, house wine, sodas and juices

Premium- premium liquor, imported & premium beer, domestic beer, Kendall Jackson wine, sodas & juices

### Call Liquor

*Absolut Vodka  
Tanqueray Gin  
Bacardi White Rum  
Jose Cuervo Tequila  
Seagram's 7 Whiskey  
Jack Daniels Bourbon  
Dewar's Scotch*

### Premium Liquor

*Grey Goose Vodka  
Bombay Sapphire Gin  
Captain Morgan Spiced Rum  
Jose Cuervo 1800 Tequila  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Johnny Walker Black Scotch*

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### Package Host Bar - Beer and Wine Only

*Packages are priced per person and charges based on guaranteed or actual attendance, whichever is greater*

|                  | <u>House/Domestic</u> | <u>Premium/Imported</u> |
|------------------|-----------------------|-------------------------|
| One Hour         | \$6.00                | \$10.00                 |
| Two Hour         | \$11.00               | \$18.00                 |
| Three Hour       | \$16.00               | \$26.00                 |
| Four Hours       | \$21.00               | \$34.00                 |
| Additional Hours | \$3.00                | \$6.00                  |

### Host or Cash Bar per Consumption

|                               |             |
|-------------------------------|-------------|
| House Brand Cocktails         | \$4.00 each |
| Call Brand Cocktails          | \$5.00 each |
| Premium Brand Cocktails       | \$6.00 each |
| Domestic Beer Bottles         | \$3.50 each |
| Premium/Imported Beer Bottles | \$3.75 each |
| Glass of House Wine           | \$4.00 each |
| Glass of Premium Wine         | \$5.00 each |
| Sodas and Fruit Juices        | \$2.50 each |

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### A la Cart Beverages

|                            |                  |
|----------------------------|------------------|
| Domestic Beer Kegs         | \$250.00 each    |
| Premium/Imported Beer Kegs | \$280.00 each    |
| House Wine Bottles         | \$20.00 each     |
| Premium Wine Bottles       | \$30.00 each     |
| Unlimited Sodas            | \$3.00 per guest |

Bartender Fee \$75.00 each  
*Hotel standard is one bartender for every 100 guests*

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## Audio Visual Equipment & Services

|                                                  |                  |
|--------------------------------------------------|------------------|
| 25"TV Monitor & 1/2"VHS Combination              | \$85.00 per day  |
| CD player (single disc)                          | \$35.00 per day  |
| DVD Player                                       | \$50.00 per day  |
| Easel                                            | \$5.00 per day   |
| Post It Flipchart with Markers                   | \$18.00 per day  |
| High Speed Internet (First Connection)           | \$100.00 per day |
| Additional Connections                           | \$50.00 per day  |
| 8 Port Hub                                       | \$25.00 per day  |
| Laser Pointer                                    | \$25.00 per day  |
| Microphone (1)                                   | \$30.00 per day  |
| Microphone Wireless Lavalier                     | \$75.00 per day  |
| Microphone Wireless Handheld                     | \$60.00 per day  |
| Microphone Mixer                                 | \$50.00 per day  |
| (Required for 2 or more Audio Links/Microphones) |                  |
| Microphone Stand                                 | \$15.00 per day  |
| Projector, LCD                                   | \$315.00 per day |
| Projector, Overhead                              | \$35.00 per day  |
| Screen, 6' Table, Power Strip & Extension Cord   | \$25.00 per day  |
| Phone, Line (plus call charges)                  | \$25.00 per day  |
| Phone, Speaker (plus call charges)               | \$75.00 per day  |
| Piano - Tuner Charge                             | \$150.00         |
| Whiteboard with Dry Markers & Eraser             | \$10.00 per day  |
| Portable Sound System                            | \$200.00 per day |

If you would like the service of a professional technician to be assigned and dedicated to work with you to run your show, setup, tear down at \$50.00 per hour per person.

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