

# Catering By

Central Park West  
SPECIAL EVENT FACILITY

## Plated Dinner

### Salad — Choose One

*All Served with Fresh Baked Breads and Whipped Butter*

**Traditional Betty's Salad** of Iceberg Lettuce, Baby Spinach, Fresh Sprouts, Chopped Eggs, and Diced Bacon Served with Original Betty's Dressing

**Tossed Garden Salad** of Iceberg Lettuce, Spring Mix, Sliced Cucumbers, Shredded Carrots, Roma Tomatoes, Baked Croutons, and Red Onion Rings Served with Ranch and French Dressings.

**House Salad** of Crisp Romaine Lettuce, Grape Tomatoes, Feta Cheese, Red Onion Rings, and Rice Noodles Served with Basil Balsamic Vinaigrette Dressing

### Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes

Baked Potato with Butter, Sour Cream, Chives

### Vegetables — Choose One

Green Beans with Red and Yellow Peppers

Seasonal Chef Blend

California Mix

Sugar Snap Peas and Carrots

### Compliments

Fresh Baked Assorted Rolls with Butter

Columbian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar

### Entrées — Choose One

#### Poultry

*Chicken Cordon Bleu with White Wine Sauce*

*Boneless Oven-Roasted Chicken Breast Served with Dijon, Marsala, or Tarragon Sauce*

*Chicken Breast Stuffed with Bread Stuffing with White Wine Sauce*

#### Beef and Pork

*Sliced Beef Top Rounds with Bordelaise*

*Sliced Pork Tenderloin with Peppercorn Sauce*

*Sliced Beef Tenderloin with Bordelaise*

#### Seafood

*Atlantic Farm Raised Salmon Topped with Lemon Caper Sauce*

#### Vegetarian

*Portabella Mushroom Stacker Filled with Sautéed Seasonal Vegetables Served with a Teriyaki Sauce*

*Pasta Primavera Served with Marinara or Alfredo Sauce*

### Guest Choice Entrées —

Guests May Choose Between Two Different Entrées as They Enter Your Reception

*Includes Full China Service, Stainless Flatware, Dinner Glassware, White Linen Table Covers for Guest Tables & Colored Linen Napkins.*

*Does not include 20% service fee, applicable state sales tax, and catering royalty fee (if applicable at event site).*

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## Gold Buffet

### Served Salad — Choose One

*All Served with Fresh Baked Breads and Whipped Butter*

**Traditional Betty's Salad** of Iceberg Lettuce, Baby Spinach, Fresh Sprouts, Chopped Eggs, and Diced Bacon Served with Original Betty's Dressing

**Tossed Garden Salad** of Iceberg Lettuce, Spring Mix, Sliced Cucumbers, Shredded Carrots, Roma Tomatoes, Baked Croutons, and Red Onion Rings Served with Ranch and French Dressings.

**House Salad** of Crisp Romaine Lettuce, Grape Tomatoes, Feta Cheese, Red Onion Rings, and Rice Noodles Served with Basil Balsamic Vinaigrette Dressing

### Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes

Baked Potato with Butter, Sour Cream, Chives

### Vegetables — Choose One

Green Beans with Red and Yellow Peppers

Seasonal Chef Blend

California Mix

Sugar Snap Peas and Carrots

### Entrées — Choose Up to Two

#### Poultry

*Boneless Oven-Roasted Chicken Breast Served with Dijon, Marsala, or Tarragon Sauce*

*Chicken Breast Stuffed with Bread Stuffing with White Wine Sauce (Add \$.50 per Guest)*

*Sliced Turkey with Gravy*

#### Beef and Pork

*Chef-Carved Beef Top Rounds with Bordelaise*

*Chef-Carved Beef Tenderloin with Bordelaise (Add \$4 per Guest)*

*Chef-Carved Glazed Ham*

*Meat and Cheese Lasagna*

*Chef-Carved Pork Tenderloin with Peppercorn Sauce*

#### Vegetarian

*Vegetable Lasagna*

*Pasta Primavera Served with Marinara or Alfredo Sauce*

### Compliments

Fresh Baked Assorted Rolls with Butter

Columbian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar

*Includes Full China Service, Stainless Flatware Wrapped in Colored Linen Napkins, on the Buffet Dinner Glassware, White Linen Table Covers for Guest Tables, & Linen Table Skirting for Buffet Tables.*

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## Silver Buffet

### Salad on Buffet—

*All Served with Fresh Baked Breads and Whipped Butter*

Tossed Garden Salad of Iceberg Lettuce, Spring Mix, Sliced Cucumbers, Shredded Carrots, Roma Tomatoes, Baked Croutons, and Red Onion Rings Served with Ranch and French Dressings.

### Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Gravy

Twice Baked Potatoes

Baked Potato with Butter, Sour Cream, Chives

### Vegetables — Choose One

Green Beans with Red and Yellow Peppers

Seasonal Chef Blend

California Mix

Sugar Snap Peas and Carrots

### Entrées — Choose Up to Two

#### Poultry

*Boneless Oven-Roasted Chicken Breast Served with Dijon, Marsala, or Tarragon Sauce*

*Chicken Breast Stuffed with Bread Stuffing with White Wine Sauce*

*Sliced Turkey with Gravy*

#### Beef and Pork

*Sliced Beef Top Rounds with Bordelaise*

*Sliced Glazed Ham*

*Meat and Cheese Lasagna*

*Sliced Pork Tenderloin with Peppercorn Sauce*

#### Vegetarian

*Vegetable Lasagna*

*Pasta Primavera Served with Marinara or Alfredo Sauce*

### Compliments

Fresh Baked Assorted Rolls with Butter

Columbian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar

*Above Pricing Includes Full China Service, Stainless Flatware on the Buffet, Dinner Glassware, White Linen Table Covers for Guest Tables, White Paper Napkins, and Linen Table Skirting for Buffet Tables.*

*Prices do not include 20% service fee, applicable state sales tax, and catering royalty fee (if applicable at event site).*

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## Finishing Touches

### Additional Items Available

#### Crudité Station

*Fresh Raw Vegetables of Carrots, Broccoli, Celery, Cauliflower, and Cucumbers Served with Ranch Dip; Colby, Colby, Cheddar, Pepper Jack, Baby Swiss, and Provolone Cheeses Served with Gourmet Crackers; Marinated Mushrooms*

#### Chocolate River

*Hot Fudge, Caramel, Milk and White Chocolates Served with Strawberries, Maraschino Cherries Pineapple, Pretzel Rods, Shortbread Cookies, Oreos and Mini Cream Puffs  
(Displayed for Two Hours, 100 Guest Minimum)*

#### Centerpieces

*Choice of Gold or Silver Charger Plate, Caberet Lamp or Bubble Ball with Clear Marbles, and Three Votive Candles*

### Contracting Your Event

In order to confirm your event date, an initial deposit of \$500 is due with your signed contract. The remaining balance is due 3 days prior to your event.

All deposits are non-refundable and are applied towards your final balance.

### Bar Selections

#### • Soft Drink Bar

*Includes Pop, Juice, Ice, and Bartender*

#### • Host Bar

<i>Dona Sol Chardonnay</i>	<i>Kahlua</i>
<i>Dona Sol Merlot</i>	<i>Ronrico Rum</i>
<i>Dona Sol White Zinfandel</i>	<i>Amarito Amaretto</i>
<i>Jim Beam Bourbon</i>	<i>El Toro Tequila</i>
<i>Cutty Sark Scotch</i>	<i>Beefeater Gin</i>
<i>Black Velvet Whiskey</i>	<i>Smirnoff Vodka</i>
<i>DeKuyper Peach Schnapps</i>	<i>Bud Light Draft Beer</i>
<i>Bottled O'Doul's</i>	

Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders

#### • Premium Bar

<i>Dona Sol Chardonnay</i>	<i>Kahlua</i>
<i>Dona Sol Merlot</i>	<i>Bacardi Silver Rum</i>
<i>Dona Sol White Zinfandel</i>	<i>DeKuyper Amaretto</i>
<i>Jack Daniels Tennessee Bourbon</i>	<i>Jose Cuervo Tequila</i>
<i>Dewar's White Label Scotch</i>	<i>E&amp;J Brandy</i>
<i>Black Velvet Whiskey</i>	<i>Absolut Vodka</i>
<i>DeKuyper Peach Schnapps</i>	<i>Tanqueray Dry Gin</i>
<i>Captain Morgan Spiced Rum</i>	<i>Bud Light Draft</i>
<i>Bottled O'Doul's</i>	

Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders

#### • Presidential Bar

<i>BV Signature Chardonnay</i>	<i>Kahlua</i>
<i>BV Signature Merlot</i>	<i>Frangelico</i>
<i>Beringer White Zinfandel</i>	<i>Crown Royal Whiskey</i>
<i>BV Signature Cabernet Sauvignon</i>	
<i>Maker's Mark Kentucky Bourbon</i>	<i>Bacardi Silver Rum</i>
<i>Amaretto Di Saronno</i>	<i>Courvoisier Cognac</i>
<i>Captain Morgan Spiced Rum</i>	<i>Chivas Regal Scotch</i>
<i>Jose Cuervo Gold Tequila</i>	<i>Grey Goose Vodka</i>
<i>Bombay Sapphire Dry Gin</i>	<i>Bottled Corona</i>
<i>DeKuyper Peach Schnapps</i>	<i>Bottled Budweiser</i>
<i>Grand Marnier Orange Liqueur</i>	<i>Bottled Bud Light</i>
<i>Bottled Michalob Ultra</i>	<i>Bottled O'Doul's</i>

Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders

*Does not include 20% service fee and applicable state sales tax.*