



Capitol Plaza Hotel
& CONVENTION CENTER
TOPEKA

Banquet Menu



Corporate Planner Package A.

(Package is Based on a Minimum of 20 People and is Priced Per Person)

Deluxe Continental Breakfast

Egg and Cheese Croissants, Seasonal Fresh Fruit, Assorted Breakfast Pastries, Bagels and Cream Cheese, Assorted Fruit Yogurts, Assorted Fruit Juices, Coffee, Assorted International Teas, and Milk.

Plated Lunch

Choose From One of Our Plated Lunch Selections, Chef Choice Dessert Bar, Water and Tea Service.

Executive Afternoon Break

An Assortment of Fresh Jumbo Cookies, Fudge Brownies, Assorted Soft Drinks, Bottled Water, Regular and Decaf Coffee

Meeting Space

General Session is Based on Standard Setup

Audio Visual

Includes Wireless Lavalier Microphone, Screen, Podium and Flipchart

Corporate Planner Package B.

(Package is Based on a Minimum of 20 People and is Priced Per Person)

Deluxe Continental Breakfast

Egg and Cheese Croissants, Seasonal Fresh Fruit, Assorted Breakfast Pastries, Bagels and Cream Cheese, Assorted Fruit Yogurts, Assorted Fruit Juices, Coffee, Assorted International Teas, and Milk.

Plated Lunch

Choose From One of Our Plated Lunch Selections, Chef Choice Dessert Bar, Water and Tea Service.

Meeting Space

General Session is Based on Standard Setup

Audio Visual

Wireless Lavalier Microphone, Screen, Podium and Flipchart

Corporate Planner Package

Ala Carte Refreshments

Assorted Goodies

Assorted Muffins
Assorted Danish
Assorted Doughnuts
Energy/Granola Bars
Bagels w/ Cream Cheese
Assorted Jumbo Cookies
Fudge Brownies
Assorted Candy Bars
Mixed Nuts
Snack Mix/Pretzels

Assorted Beverages

Kona Coffee
Decaf Kona Coffee
Iced Tea
Lemonade
Fruit Punch
Assorted Hot Teas
Bottled Water
Assorted Fruit Juices
Assorted Sodas
Red Bull

Plated Breakfast

(All Plated Breakfasts are served with Assorted Breakfast Pastries, Orange Juice, and Coffee)

Metropolitan

Farm Fresh Scrambled Eggs, Breakfast Potatoes, and Your Choice of Sausage or Bacon.

Eggs Benedict

Poached Eggs atop Canadian Bacon and an English Muffin Covered in Freshly Prepared Hollandaise Sauce and Served with Breakfast Potatoes.

Croissant Bursts

Flakey Butter Croissant Stuffed with Scrambled Eggs, Ham, and Cheddar Cheese. Served with Breakfast Potatoes.

Capitol Quiche

Baked Egg Casserole with Honey Cured Ham and topped with Cheddar Cheese, Served with Breakfast Potatoes, and Bacon.

Breakfast Buffets

*(40 Person Minimum. Any Amount under the Minimum will be Charged a \$100 Chefs Fee)
(All Breakfast Buffets Include Assorted Juices and Coffee)*

The Sunrise Buffet

Fresh Farm Scrambled Eggs with Cheddar Cheese, Crispy Bacon, Sausage Links, Breakfast Potatoes, Assorted Pastries, and Fresh Sliced Fruit.

The Country Buffet

Farm Fresh Scrambled Eggs with Cheddar Cheese, Buttermilk Biscuits with Sausage Gravy, Crispy Bacon, Sausage Links, Breakfast Potatoes, Assorted Pastries, and Fresh Sliced Fruit.

The New Yorker Buffet

Traditional Eggs Benedict, Smoked Salmon with accompaniments, Fresh Bagels with Cream Cheese, Caramelized Brandy Bacon, Cheese Blintzes with Strawberry Puree, and Fresh Sliced Fruit.

Breakfast

Specialty Morning Breaks

Continental Breakfast

Seasonal Fresh Sliced Fruit, Assorted Breakfast Pastries, Assorted Fruit Juices, Coffee, Assorted International Teas, and Milk.

Deluxe Continental Breakfast

Egg and Cheese Croissants, Seasonal Fresh Fruit, Assorted Breakfast Pastries, Bagels and Cream Cheese, Assorted Fruit Yogurts, Assorted Fruit Juices, Coffee, Assorted International Teas, and Milk.

Specialty Afternoon Breaks

Executive Break

Assorted Jumbo Cookies and Brownies, Assorted Soft Drinks, Specialty Teas, Regular and Decaf Coffee.

Seventh Inning Stretch

Buttered Popcorn, Roasted Peanuts, Cracker Jacks, Pretzels, Assorted Soft Drinks, and Your Choice of Iced Tea or Lemonade.

Chocolate Overload

Jumbo Chocolate Chunk Cookies, White Chocolate Macadamia Nut Cookies, Fudge Brownies, Chocolate Dipped Pretzel Rods, Chocolate Covered Strawberries, and Assorted Sodas and Bottled Water.

Health Nuts

Assorted Granola Bars, Fresh Fruit Display, Fresh Vegetable Display, and Assorted Juices and Bottled Water.

The Candy Bar

A Selection of Your Childhood Favorites! M&M's, Peanut M&M's, Skittles, Snickers, Assorted Jelly Belly's, Milky Way, Gummi Bears, Reese's Peanut Butter Cups, and Assorted Sodas and Bottled Water.

Popcorn Fanatics

An Assortment of Fresh Made Traditional Popcorn, Caramel Corn, Cheese Corn, and Popcorn Toppings, served with Assorted Sodas and Bottled Water.

Breaks

Entrée Salads

(All Entrée Salads are Served with Fresh Rolls and Butter. Chef's Dessert. Water and Iced Tea Service)

Chicken Caesar Salad

Crisp Romaine Lettuce Topped with Parmesan Cheese, Tomatoes, Garlic Croutons, and Topped with Grilled Chicken.

Plaza Cobb Salad

Fresh Spring Greens Topped with Honey Ham, Smoked Turkey, Swiss and Cheddar Cheese, Tomatoes, Bacon, Cucumber. Served with Your Choice of Two Dressings.

Sandwiches

(All Sandwiches are Served with Potato Chips. Pasta Salad. Chef's Dessert. and Include Water and Iced Tea Service)

(Any Sandwich can be put in a Box for Your Convenience and will Be Served with Bottled Water and a Cookie)

Club Croissant

Honey Ham, Smoked Turkey, Bacon, Lettuce and Tomato, served on a Fresh Buttery Croissant.

Deli Wrap

Your Choice of Deli Meats with Lettuce, Tomato, Cheddar Cheese, and Garlic Mayonnaise Wrapped in a Flour Tortilla. Meat Choices of Honey Ham, Smoked Turkey, Roast Beef, or Chicken Salad.

Monterey Turkey Sandwich

Thinly Sliced Smoked Turkey with Provolone Cheese, Fresh Avocado, Bacon, Lettuce, Tomato, and Honey Mustard Dressing, Served on Foccacia Bread.

Lunch Buffets

(Salad options include: Mixed Greens. Caesar Salad. Pasta Salad. Potato Salad. or Fruit Salad)

Market Buffet

(40 Person Minimum. Entrée Choices are Chosen From the Plated Lunch Menu on Next Page)

Three Freshly Prepared Salads, Two Entrée Creations From Our Executive Chef, Chefs Choice Seasonal Vegetable, and Starch. Fresh Bread and Butter, and Chef's Choice of Assorted Desserts.

Deli Buffet

(40 Person Minimum)

Three Freshly Prepared Salads, Assorted Deli Meats, Breads, and Cheeses. Served with Traditional Accompaniments and Chef's Choice of Assorted Desserts.

Soup, Salad, or Spud

(40 Person Minimum)

Choose Two of the Following: Fresh Homemade Soup of your choice, Mixed Greens Salad with Assorted Toppings and Dressings, or a Loaded Baked Potato Bar. Served with Chef's Choice of Assorted Desserts.

All Charges are Subject to a 20% Service Charge and Applicable Sales Tax

Lunch

Plated Lunches

(All Plated Lunches include a Salad, Chef's Selection of Fresh Seasonal Vegetable, Chef's Choice of Starch, Rolls and Butter, Chef's Choice of Dessert, and Water and Iced Tea Service)

Bourbon Street Chicken

Grilled Chicken Breast Topped with Bourbon Cream Sauce, Bacon Crumbles, and Cheddar Cheese.

Chicken Angeline

Lightly Breaded Chicken Breast Topped with a Parmesan Cream Sauce.

Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Honey Ham and Mozzarella Cheese.

Herb Roasted Chicken

Roasted Chicken Breast Seasoned with Fresh Herbs and Topped with a Herb Juli.

Grilled Flank Steak

Tender Marinated 6oz Flank Steak with a Roasted Shallot Demi Glace.

BBQ Beef Brisket

Tender Slices of Smoked Choice Brisket With Homemade BBQ Sauce.

Beef Medallions

Tender 6oz Choice Angus Beef Medallions Served with a Balsamic Au Jus.

Home-style Meatloaf

Homemade Meatloaf topped with Mushroom Gravy.

Roasted Pork Loin

Marinated Boneless Pork Loin, Slow Roasted to Perfection and Served with a Rosemary Jus.

Beef or Vegetarian Lasagna

Layers of Pasta Stuffed with Beef or Vegetables, ricotta and Mozzarella Cheeses. Beef Lasagna is Made with Homemade Tomato Sauce, and Vegetarian Lasagna is made with Homemade Cream Sauce.

Pesto Roasted Salmon

Roasted Salmon with a Pesto Rub.

Lunch

Plated Dinners

(All Plated Dinners include Your Choice of Salad, Chef's Selection of Fresh Seasonal Vegetable, Chef's Choice of Starch, Rolls and butter, Your Choice of Dessert, and Water, Iced Tea, and Coffee Service)

Chicken Angeline

Lightly Breaded Chicken Breast Topped with a Parmesan Cream Sauce.

Bourbon Street Chicken

Grilled Chicken Breast Topped with Bourbon Cream Sauce, Bacon Crumbles, and Cheddar Cheese.

Chicken Parmesan

Lightly Breaded Chicken Breast Topped with Melted Mozzarella Cheese and Marinara, Served on a Bed of Linguini.

Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Honey Ham and Swiss Cheese.

Chicken Piccata

Lightly Breaded Chicken Breast with a Lemon Caper Butter Sauce.

Grilled Kansas City Strip

Tender 10oz Choice Angus KC Strip Marinated and Grilled to a Perfect Medium Unless Stated Otherwise.

Filet of Sirloin

Tender 8oz Choice Angus Filet of Choice Sirloin Topped with a Mushroom Demi Glace.

Beef Medallions

Tender Choice Angus Beef Medallions Served with a Balsamic Au Jus.

Roasted Pork Loin

Marinated Boneless Pork Loin, Slow Roasted to Perfection and Served with a Shitake Mushroom Demi Glace.

Smoked Pork Chops

Two 5oz Bone-in Pork Chops With a Blueberry BBQ Sauce.

Pesto Roasted Salmon

Roasted Salmon Rubbed with Fresh Pesto.

Filet Mignon

Tender 8 Ounce Choice Filet Topped with a Mushroom Demi Glace.

Dinner

Plated Duet Dinners

(All Plated Dinners include Your Choice of Salad, Chef's Selection of Fresh Seasonal Vegetable, Chefs Choice of Starch, Rolls and Butter, Your Choice of Dessert, and Water, Iced Tea, and Coffee Service)

Choose Two of the Following to Create
Your Own Unique Plate.

Filet of Sirloin

Tender 6oz Filet of Sirloin Cooked to Perfection

Chicken Chardonnay

Roasted Breast of Chicken with a Chardonnay Cream Sauce

Bourbon Street Chicken

Grilled Chicken Breast Topped with Bourbon Cream Sauce, Bacon Crumbles, and Cheddar Cheese

Chicken Piccata

Lightly Breaded Chicken Breast with a Lemon Caper Butter Sauce

Shrimp Scampi

Broiled shrimp with Garlic Butter Sauce

Pork Loin Medallions

Roasted Pork Loin Medallions with Mango Salsa

Pesto Roasted Salmon

Roasted Salmon Rubbed with Fresh Pesto

Crab Stuffed Basa

Tender Vietnamese White Fish Stuffed with Crab Filling and Topped with a Tomato Mint Vinaigrette

Beef Medallions

Tender Beef Medallions Served with a Balsamic Au Jus

Chicken Angeline

Lightly Breaded Chicken Breast Topped with a Parmesan Cream Sauce

Dinner

Dinner Desserts—Tier One

(Choice of One Included With Plated Dinner)

New York Style Cheesecake

Creamy Cheesecake with Strawberry Sauce

Carrot Cake

Traditional Carrot Cake with Cream Cheese Frosting

German Chocolate Cake

Delicious Blend of Chocolate Cake, Coconut, and Pecans

Lemon Cream Shortcake

Refreshing Layers of Lemon Cake and Lemon Cream

Triple Chocolate Tiger Cake

Layers of Chocolate Cake and Chocolate Cream

Strawberry Cream Cake

Layers of Strawberry Puree and Strawberry Cream

Dinner Desserts—Tier Two

(Upgrade Your Dessert for and Additional \$2 Per Person)

Lemon Berry Cream Cake

Lemon Cake with Layers of Berries and Marscapone Cream

Caramel Apple Granny Torte

Layers of Baked Apples and Caramel in a Cookie Crust

Triple Chocolate Truffle Cake

Layers of Chocolate Cake, Chocolate Ganache, and Chocolate Mousse

Hot Fudge Sundae Cheesecake

Rich Cheesecake Topped with Hot Fudge, Whipped Cream, and a Cherry

Dinner Desserts

Dinner Buffet

*(All Dinner Buffets include Water, Iced Tea, and Coffee Service)
(50 Person Minimum. Any Amount Under the Minimum will be Charged a \$100 Chefs Fee)*

Taste of Topeka

Three Freshly Prepared Salads, Entrée Options From Our Executive Chef, Chefs Choice Seasonal Vegetable, and Starch. Fresh Bread and Butter, and Chef's Choice of Assorted Desserts.

Two Entrée Buffet.

Three Entrée Buffet.

Choose From the Following Entrees:

Chicken Parmesan

Lightly Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce

Chicken Angeline

Lightly Breaded Chicken Breast Topped with a Parmesan Cream Sauce

London Broil

Tender Sliced Beef with a Hunter Sauce

Sliced Sirloin

Tender Sirloin Topped with a Mushroom Demi Glace

Beef Medallions

Tender Choice Angus Beef Medallions Served with a Balsamic Au Jus

Roasted Pork Loin

Roasted Pork Loin with a Rosemary Jus

Chicken Rustica

Penne Pasta with Roasted Chicken and a Italian Cream Sauce

Pesto Roasted Salmon

Atlantic Salmon Rubbed with Fresh Pesto

Bourbon Street Chicken

Grilled Chicken Breast Topped with Bourbon Cream Sauce, Bacon Crumbles, and Cheddar Cheese

Home Style Meatloaf

Homemade Meatloaf with a Mushroom Sauce

Dinner Buffets

Themed Dinner Buffets

(All Dinner Buffets include Water, Iced Tea, and Coffee Service)
(50 Person Minimum. Any Amount Under the Minimum will be Charged a \$100 Chefs Fee)

Taste of Mexico

Choose Two of the Following Meats

Carnitas

Slow Simmered Shredded Pork with Salsa Verde Served with Flour Tortillas

Chicken Molé

Shredded Chicken Braised in a Rich Dark Chile Sauce

Chicken Fajitas

Tender Strips of Seasoned Chicken with Peppers and Onions Served with Flour Tortillas

Carne Asada

Sliced Marinated Strips of Beef with Peppers and Onions Served with Flour Tortillas

Spanish Rice

Blend of Rice with Tomato, Peppers, and Southwest Spices

Frijoles Charros

Stewed Pinto Beans with Bacon and Onions

Fresh Fruit Salad

A Blend of Fresh Seasonal Fruits

Tortilla Chips

Tortilla Chips With Salsa

Mixed Green Salad

Fresh Mixed Greens with Tomatoes, Cucumbers, Croutons, Shredded Cheese, and Assorted Dressings

Choice of Tier One Dessert

Dinner Buffets

Themed Dinner Buffets

(All Dinner Buffets include Water, Iced Tea, and Coffee Service)
(50 Person Minimum. Any Amount Under the Minimum will be Charged a \$100 Chefs Fee)

Taste of Italy

(Includes All of the Following)
(Includes Water, Iced Tea, and Coffee Service)

Beef or Vegetable Lasagna

Layers of Pasta, Roasted Vegetables, Ricotta Cheese, Mozzarella Cheese, and Tomato Sauce

Chicken Parmesan

Lightly Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce

Penne Pasta

Served with Alfredo Sauce and Marinara

Italian Green Beans

Tossed with Olive Oil and Italian Seasonings

Fresh Fruit Salad

A Blend of Fresh Seasonal Fruits

Mixed Green Salad

Fresh Mixed Greens with Tomatoes, Cucumbers, Croutons, Shredded Cheese, and Assorted Dressings

Garlic Bread Sticks

Choice of Tier One Dessert

Enhancements

Add Pasta Action Station with Chefs Attendant. \$3 Per Person
Have our Culinary Team Prepare a Pasta Dish To Order for Your Guests.

Dinner Buffets

Themed Dinner Buffets

(All Dinner Buffets include Water, Iced Tea, and Coffee Service)
(50 Person Minimum. Any Amount Under the Minimum will be Charged a \$100 Chefs Fee)

Taste of Kansas City

(Includes Water, Iced Tea, and Coffee Service)

Choose From the Following Meats:

Smoked Brisket

Tender Slices of Smoked Brisket with BBQ Sauce

BBQ Pork Ribs

Slow Cooked to Perfection and Smothered in BBQ Sauce

BBQ Chicken

Tender Chicken Legs and Thighs Basted in BBQ Sauce

BBQ Pulled Pork

Slow Roasted Pork Shoulder Covered in BBQ Sauce and Served with Cuban Buns

Mixed Green Salad

Fresh Mixed Greens with Tomatoes, Cucumbers, Croutons, Shredded Cheese, and Assorted Dressings

Baked Beans

Corn on The Cob

Potato Salad

Cole Slaw

Silver Dollar Rolls

Choice of Tier One Dessert

Dinner Buffets

Dinner Buffet Enhancements

Carving and Specialty Stations

All Specialty Stations are in Addition to Your Dinner Buffet and Cannot be Substituted in Place of an Entrée.
All Carved Meats Include a Chef Attendant and Traditional Accompaniments.

Baron of Beef

Serves Approximately 60 People.

Roasted Tenderloin of Beef

Serves Approximately 30 People.

Herb Encrusted Prime Rib

Serves Approximately 30 People.

Roasted Breast of Turkey

Serves Approximately 45 People.

Baked Honey Glazed Ham

Serves Approximately 75 People.

Roasted Pork Loin

Serves Approximately 50 People.

Baron of Pork

Serves Approximately 80 People.

Whole Smoked Salmon

Serves Approximately 40 People.

Dinner Buffets

Vegetarian Options

Vegetarian Options Can be substituted for lunch or dinner. Please Only One Option Per Event

Vegetarian Options

Grilled Portobello Mushrooms

Marinated with Balsamic Vinaigrette and Served with Cous Cous, and Sautéed Vegetables.

Tomato Tortellini

Cheese Filled Tortellini with a Tomato Cream Sauce.

Tofu Stir Fry

Fresh Vegetable Stir Fry with Tofu Served on a bed of Rice.

Strawberry Pecan Salad

Fresh Mixed Greens Drizzled with Raspberry Vinaigrette and Sprinkled with Gorgonzola Cheese, Candied Pecans and Fresh Sliced Strawberries.

Capitol Caesar Salad

Crisp Romaine Leaves Served with Creamy Caesar Dressing, Garlic Croutons, and Parmesan Cheese.

Portobello Panini

Grilled Portobello Mushrooms, and Provolone Cheese, Served on Grilled Sourdough.

Hot Hors d'Oeuvres

(All Hors d'Oeuvres are priced 50 pieces per order)

Sliders

Build your own Miniature Hamburgers with Assorted Gourmet Toppings.
(Add a Chef's Attendant for and additional \$50)

Miniature Crab Cakes

Served with a Remoulade Sauce.

Lion Head Meatballs

Slow Cooked to Perfection and Smothered in BBQ Sauce or Marinara.

Stuffed Mushrooms

Stuffed with your Choice of Italian Sausage, Spinach Artichoke dip, or Crabmeat.

Asian Chicken Satays

Skewered Marinated Chicken with a Hoisin Chili Glaze.

Bacon Wrapped Shrimp

Jumbo Gulf Shrimp Wrapped in Hickory Smoked Bacon and Served with a Raspberry Chipotle Sauce.

Breaded Chicken Strips

Tender Breaded Strips of Chicken Served with Honey Mustard.

Southwest Chicken Twists

A Blend of Seasoned Chicken, Black Beans, and Cheese.

Chicken Drummies

Served with Your Choice of Buffalo Sauce, Blueberry BBQ, or Sweet Chili Glaze.

Chicken Quesadilla Cornucopias

Served with Ancho Cilantro Ranch and Salsa.

Spinach Artichoke Dip

Served with Tri-Color Tortilla Chips.

Buffalo Chicken Dip

A Blend of Cheeses, Chicken, and Buffalo Sauce, Served with Tortilla Chips.

Hot Hors d'Oeuvres

Cold Hors d'Oeuvres

(All Hors d'Oeuvres are priced 50 pieces per order)

Shrimp Ceviche Shooters

Baby Shrimp Marinated in Lemon and Orange Juice, and Blended with Fresh Cilantro, Onions, Tomato, and a Hint of Jalapeno Served in a Shot Glass.

Individual Shrimp Cocktail

Jumbo Gulf Shrimp Served in a Shot Glass with Cocktail Sauce and Lemon Garnish.

Roasted Red Pepper Hummus

Served with Pita Bread.

White Bean & Roasted Garlic Dip

Served with Crostini.

Olive Tapenade Crostini

Fresh Provolone Cheese and Olive Tapenade on a Crisp Crostini.

Bleu Cheese Canapés

Crumbled Bleu Cheese Blended with Chopped Pecans and Topped with a Red Grape Half, Served in a Miniature Phyllo Cup.

Beef Crostini

Tender Beef Medallion Served on top of a Crisp Crostini with Horseradish Cream and Borsin Cheese.

Shrimp Salad Canapés

Fresh Shrimp Salad Served in a Miniature Phyllo Cup.

Curry Chicken Salad Canapés

Homemade Curry Chicken Salad Served in a Miniature Phyllo Cup.

Cold Hors d'Oeuvres

Hors d'Oeuvres Packages

Hors d'Oeuvre Packages

(All Hors d'Oeuvres Packages are Priced Per Person. Minimum 25 Guests)
(All Packages are Based on a Two Hour Time Frame)

Jet-Setter Package

Includes Miniature Crab Cakes with Remoulade, Bacon Wrapped Shrimp with Raspberry Chipotle Sauce, Shrimp Ceviche Shooters, Asian Chicken Satays, Spinach Artichoke Stuffed Mushrooms, Roasted Red Pepper Hummus, Gourmet Fruit & Cheese Display.

Capitol Plaza's Summer Party Package

Includes Shrimp Ceviche Shooters, Gourmet Fruit & Cheese Display, Crab Stuffed Mushrooms, Tomato Bruschetta, Spinach & Artichoke Dip, and Build your own Slider Station. *Add a Chef Attendant to the Slider Station. Additional \$50*

Tuscan Party Package

Includes Tomato Bruschetta, Miniature Meatballs with Marinara, White Bean & Roasted Garlic Dip, Anti Pasto Display, Italian Sausage Stuffed Mushrooms, Spinach & Artichoke Dip, Fresh Fruit & Gourmet Cheese Display.

Tailgater Package

Includes Fried Chicken Wings with your Choice of Sauce, BBQ Meatballs, Spinach and Artichoke Dip, Chicken Quesadilla Cornucopias, Assorted Cocktail Sandwiches, Vegetable Crudite Display, Assorted Domestic Cheeses and Crackers.

Reception Displays

(All Reception Displays are Priced Per Person)

Vegetable Crudités

Fresh Seasonal Vegetables Served with Ranch Dipping Sauce.

Fresh Fruit Display

A Selection of Sliced Fresh Seasonal Fruits.

Market Cheese Display

An Assortment of Domestic Cheeses and Crackers.

Deli Meats & Cheese

An Assortment of Ham, Smoked Turkey, Roast Beef, And Assorted Cheeses, Served With Silver Dollar Rolls and Accompaniments.

Capitol Cheese Display

An Assortment of International and Domestic Cheeses with Gourmet Crackers.

Dessert Bar

An Assortment of Delicious Desserts Prepared By Our Culinary Team Items Include Chocolate Mousse, Assorted Petit Fours, Miniature Cheesecakes, Chocolate Covered Strawberries, and Dessert Bars.

The Candy Bar

A Selection of Your Childhood Favorites! M&M's, Peanut M&M's, Skittles, Snickers, Assorted Jelly Belly's, Milky Way, Gummi Bears, Reese's Peanut Butter Cups.



Reception Displays