



**WILMETTE PARK DISTRICT**

**REQUEST FOR PROPOSAL**

**FOOD & BEVERAGE SERVICE**

**WILMETTE GOLF CLUB**

Wilmette Park District  
1200 Wilmette Avenue  
Wilmette, Illinois 60091  
Phone (847) 256-9603  
Fax (847) 256-7908  
Jeffrey Bowen  
Superintendent of Facilities

**WILMETTE PARK DISTRICT**  
**REQUEST FOR PROPOSAL**  
**FOOD & BEVERAGE SERVICE**  
**WILMETTE GOLF CLUB**

**INDEX**

	<u>Page</u>
Index .....	1
Introduction .....	2
I. Background .....	3
II. Scope of Service.....	4
III. Procurement Process .....	9
IV. Contract Schedule .....	11
V. Proposal Package .....	12
- Proposal Outline .....	13
- Exhibit A - Certification.....	14
- Exhibit B - Proposal Sheet.....	15
- Exhibit C - Sexual Harassment Policy.....	16
- Exhibit D - Certificate of Qualification.....	17
- Public Notice.....	18
VI. Sample Menus.....	19
VII. Equipment List.....	25

**WILMETTE PARK DISTRICT**  
**REQUEST FOR PROPOSAL**  
**FOOD & BEVERAGE SERVICE**  
**WILMETTE GOLF CLUB**

The Wilmette Park District ("Park District") is seeking proposals from interested companies or individual vendors capable of providing food, beverage and related services associated with the operation of the Wilmette Golf Club.

**All proposals must be submitted to the Wilmette Park District, 1200 Wilmette Avenue, Wilmette, Illinois, 60091 labeled RFP - Golf Food Service no later than 11:30 a.m. Friday, December 15, 2017. It is the intent of the Wilmette Park District to enter into a License Agreement with the successful applicant by January 5, 2018. It is expected that service would begin no later than February 5, 2018.**

Project Description

The Wilmette Park District is seeking proposals for its golf course restaurant, grill, banquet and beverage cart operation for a period of three years.

This Request for Proposal (RFP) is intended to identify those caterers, restaurants and concession service companies interested in operating the Wilmette Park District's food and beverage facility and refreshment cart and to solicit from those interested parties a detailed plan as to how and under what conditions services would be provided to the Park District.

The overall goal of the Park District with respect to its food and beverage operation is to offer services that provide patrons at the Wilmette Golf Club with an enjoyable and cost effective dining experience.

## **BACKGROUND**

The Wilmette Golf Club is one of the top public golf facilities in the Chicago suburban area. Wilmette has 18 holes which have just completed major renovation in 2014, a busy practice range, and a large clubhouse. Wilmette Golf Club provides an excellent opportunity for a successful operator. All equipment currently in place will remain and be serviced by the Park District.

Points of note are:

- 18-hole golf course considered one of the best on the North Shore. Estimated rounds for 2018 should exceed 30,000.
- 33-station driving range averaging over 25,000 large buckets sold annually. A very active private lesson program and an active junior program.
- A new 24,000 square foot clubhouse opened in August 2005 that includes a dining patio overlooking the 18th green, indoor seating in the food service area for 144, and outdoor patio seating currently for an additional 52.
- The operation currently runs year round. This past last winter lunch was served Monday-Friday. Friday Dinner (Fish Fry) was also served. It was open for banquets (following the golf season) every evening and all day Saturday.
- Six leagues play weekly during the season - Five women's leagues on Monday, Tuesday and Thursday mornings and one men's league on Thursday evenings.
- The Wilmette Golf Club hosts 50-75 mini outings per season. These are regular starting times ranging from 4 to 12 foursomes.
- The Wilmette Golf Club hosts 18 or more full scale outings (over 100 players) per season. They include outside outings on Mondays, three or more men's club outings and two guest days for the women's leagues. All have had their banquets at the Wilmette Golf Club.
- The opportunity exists to post all menus and banquet prices on the Wilmette Golf Club website ([www.golfwilmette.com](http://www.golfwilmette.com)). An email address would also be provided on the website so that potential customers could contact you.
- The ability exists to have the Wilmette Golf Club staff send out a limited amount of emails to our database about specials at the restaurant.

## **SCOPE OF SERVICE**

The Golf Course food service shall be operated consistent with and in a character appropriate to golfers and other clientele.

### **Hours of Operation**

The Park District will establish minimum hours of service based on business volume and customer needs. The chosen vendor will be expected to keep these hours unless prior arrangements are made with the Golf Course General Manager. Hours of operation will be negotiated with the chosen vendor and outlined in the final contract. Because of parking limitations, banquets will be limited to golf related events during the golf season (approximately April 15 through November 15 - exact dates to be negotiated as part of the contract).

### **Menus**

The Park District understands that menu selections and pricing are a core component of the food service business and the chosen vendor will have a right to set them. The Park District, however, reserves the right to a quarterly review of menus and pricing. Current menus and pricing information is attached for information purposes.

### **Contract Terms**

It is anticipated that the Park District will enter into a three-year agreement with the chosen vendor based on a flat fee. Other options, however, will be considered. Payments will be made at specified times of the year. Terms will be determined during contract negotiations.

### **Pre-Proposal Site Visitation**

It is the responsibility of each interested vendor to schedule a site visit prior to RFP submission. Vendors should contact Golf General Manager, Adam Kwiatkoski 847-256-9650 or email at [akwiatkoski@wilpark.org](mailto:akwiatkoski@wilpark.org) to schedule a visit. At the time of the visit, additional questions can be answered and information provided.

### **Miscellaneous Vendor Requirements**

Other requirements of the selected vendor include the following:

- Vendor must maintain enough stock (food and accessories) to serve the public need.
- Vendor must clearly display all merchandise/food prices. The Park District must approve all signage and sign location prior to installation.
- Vendor must clearly display its company name and logo to distinguish itself from the Park District.

- Vendor must be responsible for the proper disposal of all concession-related refuse into containers provided by the Park District. Boxes must be broken down and placed in the appropriate containers. The garbage area must be kept clean.
- Vendor employees must conform to all Park District personnel rules and regulations.

#### Golf Course Grill and Catering Equipment

All equipment that is already on-site is available for use by the selected vendor. The Park District will pay for any routine repairs needed on this equipment. The vendor will need to pay for repairs that are caused by negligence of the vendor's employees. The vendor is allowed to install new equipment and remove the same equipment at the conclusion of the agreement. Any equipment that is to be added must first be approved by the Park District.

Existing golf grill and catering equipment is listed in Attachment Schedule D.

#### Maintenance Requirements

The Park District will be responsible for all exterior maintenance of the facility which will also include the pro shop, foyer/entrance area and the washrooms within the facility. The vendor will be responsible for maintaining and cleaning all other areas of the food and beverage service facility including the patio, kitchen and food storage areas to the satisfaction of Park District management. Meeting all sanitation requirements and laws, as well as all Life Safety Codes, will be the sole responsibility of the vendor.

#### Off-Premises Catering

The selected vendor is NOT prohibited from using the Park District kitchen during its designated hours of operation for providing catering service to private clientele. However, the vendor must submit a compensation arrangement separate from the Terms of Agreement for this Golf Course Food and Beverage Concession contract. Any such arrangement shall be negotiated between the vendor and Park District after award of contract.

#### Facility Supervision

The vendor will be responsible for facility supervision and securing the building when Park District staff are not on site.

The Park District shall issue keys for the Food Service Facilities and Clubhouse entrance to the vendor and Food/Beverage Director only. The vendor and Food/Beverage Director shall be solely responsible for assigning these keys to their personnel for locking and securing the Food Service Facilities and

Clubhouse entrance. The vendor is prohibited from duplicating the Food Service Facilities and Clubhouse keys.

Insurance

Vendor shall obtain insurance of the types and in the amounts listed below.

**A. Commercial General and Umbrella Liability Insurance**

Vendor shall maintain commercial general liability (CGL) and, if necessary, commercial umbrella insurance with a limit of not less than \$2,000,000 each occurrence. If such CGL insurance contains a general aggregate limit, it shall apply separately to this location.

Vendor shall also maintain liquor liability and Dram Shop liability coverage with a limit not less than \$1,000,000 per occurrence.

CGL insurance shall be written on Insurance Services Office (ISO) occurrence form CG 00 01 10 93, or a substitute form providing equivalent coverage, and shall cover liability arising from premises, operations, independent contractors, products-completed operations, personal injury and advertising injury, and liability assumed under an insured contract (including the tort liability of another assumed in a business contract).

Park District shall be included as an insured under the CGL, using ISO additional insured endorsement CG 20 26 or a substitute providing equivalent coverage, and under the commercial umbrella, if any. This insurance shall apply as primary insurance with respect to any other insurance or self-insurance afforded to Park District. Any insurance or self-insurance maintained by the Park District shall be excess of Vendor's insurance and shall not contribute with it.

**B. Business Auto and Umbrella Liability Insurance**

Vendor shall maintain business auto liability and, if necessary, commercial umbrella liability insurance with a limit of not less than \$1,000,000 each accident. Such insurance shall cover liability arising out of any auto including owned, hired and non-owned autos.

Business auto insurance shall be written on Insurance Services Office (ISO) form CA 00 01, CA 00 05, CA 00 12, CA 00 20, or a substitute form providing equivalent liability coverage. If necessary, the policy shall be endorsed to provide contractual liability coverage equivalent to that provided in the 1990 and later editions of CA 00 01.

**C. Workers Compensation Insurance**

Vendor shall maintain workers compensation and employers liability insurance. The commercial umbrella and/or employers liability limits shall not be less than \$1,000,000 each accident for bodily injury by accident or \$1,000,000 each employee for bodily injury by disease.

Vendor waives all rights against Park District and its officers, officials, employees, volunteers and agents for recovery of damages arising out of or incident to the Vendor's activities.

**D. General Insurance Provisions**

**1. Evidence of Insurance**

Vendor shall furnish Park District with a certificate(s) of insurance and applicable policy endorsement(s), executed by a duly authorized representative of each insurer, showing compliance with the insurance requirements set forth above.

All certificates shall provide for 30 days' written notice to Park District prior to the cancellation or material change of any insurance referred to therein. Written notice to Park District shall be by certified mail, return receipt requested.

**2. Acceptability of Insurers**

For insurance companies which obtain a rating from A.M. Best, that rating should be no less than A VII using the most recent edition of the A.M. Best's Key Rating Guide. If the Best's rating is less than A VII or a Best's rating is not obtained, the Park District has the right to reject insurance written by an insurer it deems unacceptable.

**3. Deductibles and Self-Insured Retentions**

Any deductibles or self-insured retentions must be declared to the Park District. At the option of the Park District, the Vendor may be asked to eliminate such deductibles or self-insured retentions as respects the Park District, its officers, officials, employees, volunteers and agents or required to procure a bond guaranteeing payment of losses and other related costs including but not limited to investigations, claim administration and defense expenses.

**4. Subcontractors**

Vendor shall cause each subcontractor employed by Vendor to purchase and maintain insurance of the type specified above. When requested by the Park District, Vendor shall furnish copies of certificates of insurance evidencing coverage for each subcontractor.

### Utilities

The Park District shall pay all utility expenses for electrical, gas, and water. The vendor is responsible for its own phone bills and may either install an outside line or reimburse the Park District for the monthly cost of a Park District extension.

### Licenses

The vendor will be responsible for obtaining all state and local management and business licenses. The vendor must meet all the requirements established by the Village of Wilmette.

## DESCRIPTION OF THE PROCUREMENT PROCESS

The process for the procurement of the desired concession services will proceed in the following stages:

- 1) **Submission of Written Proposals:** Each respondent must submit an original and two (2) copies of its RFP submission to:

Jeffrey Bowen  
Superintendent of Facilities  
Wilmette Park District  
1200 Wilmette Avenue  
Wilmette, IL 60091

Submissions should be prepared in accordance with the "proposal outline" included in Attachment A of this RFP, entitled "Proposal Package." Additional pages may be added to the Proposal Package as necessary. Proposals must be received no later than 11:30 a.m. on Friday, December 15, 2017, at the above address. Proposals received after the established due date and time may be considered as non-responsive by the Park District and accordingly, may not be considered for review under the terms and conditions of this RFP.

- 2) **Evaluation of Proposals:** The listed criteria will be used in the evaluation of the following: Written submissions of vendor qualifications; interviews with previous and current company clients; and the responses during oral interviews, if applicable. Each written response to this RFP must include sufficient narrative to adequately address each item listed below: (The evaluation criteria are listed in order of importance: Financial Considerations being most important and Project Management the least important.)
- **Financial Considerations**
    - a) The Park District will be assessing each submission with respect to how advantageous the allocation of potential profits will be to the Park District.
    - b) Financial soundness and stability of the vendor (individual or company).
    - c) Financial statements must be the result of a compilation, review or audit by an independent certified public accountant.
  - **Vendor Considerations**
    - a) Quality of menu in meeting professional as well as Park District standards.
    - b) Ability to provide all requested services in a timely fashion.
    - c) Understanding of the nature and scope of services being requested by the Park District.

- d) Approach to provide concession management and operational (sales, patron usage, etc.) status reporting to the Park District.
- e) Performance on previous similar contracts, if available. The vendor shall furnish a description of two to five similar contracts, complete with contact person, contact phone number, dates of project, duration of project.
- f) Qualifications and experience of the vendor and his/her staff.

- **Project Management**

- a) Demonstrated clear assignment of responsibility for various project tasks to specific individuals. All individuals with major responsibility for project work should be present at any oral interview.

3) **Oral Interview:** Qualified vendors may, at the Park District's option, be asked to participate in an interview to fully discuss how their approach to this project satisfies the evaluation criteria set forth above.

4) **Selection of a Food and Beverage Vendor:** The Park District will select the vendor best qualified to provide the desired food and beverage services in a manner most advantageous to the Park District from a financial as well as service perspective.

**THE PARK DISTRICT RESERVES THE RIGHT TO REJECT ANY OR ALL SUBMISSIONS AND TO WAIVE INFORMALITIES AND MINOR IRREGULARITIES IN SUBMISSIONS RECEIVED AND TO ACCEPT ANY SUBMISSIONS IF DEEMED IN THE BEST INTEREST OF THE PARK DISTRICT TO DO SO.**

**ALL COSTS ASSOCIATED WITH SUBMISSION PREPARATION WILL BE BORNE BY THE SUBMITTING INDIVIDUAL/COMPANY.**

5) **Execution of Concession Agreement:** Upon selection of the vendor(s), a final Concession Agreement will be negotiated and executed between the selected vendor and the Park District after award of contract.

## **PROPOSED CONTRACTSCHEDULE**

<b><u>Activity</u></b>	<b><u>Date</u></b>
Proposals Due	December 15, 2017
Concession Agreement Negotiated and Signed	January 5, 2018
Opening Weekend	February 12, 2018

## **PROPOSAL PACKAGE**

This Proposal Package contains the suggested proposal outline. These must be submitted in making a proposal pursuant to this Request for Proposal. PLEASE READ THE ENTIRE REQUEST FOR PROPOSAL AND ALL ATTACHMENTS PRIOR TO COMPLETING THE PROPOSAL PACKAGE. See the section entitled EVALUATION OF PROPOSALS on page 9 for important information upon which the proposals will be evaluated.

## **PROPOSAL OUTLINE**

- 1) Company Name  
Address  
Phone  
Owner(s)
- 2) Certification Sheet (See following page, Exhibit A)
- 3) Proposal Sheet (See Exhibit B)
- 4) Sexual Harassment Policy (see Exhibit C)
- 5) Certificate of Qualifications (see Exhibit D)
- 6 Experience and Related background of Owner(s) and On-site Manager
- 7) Proposed Staffing Requirements for Golf Grill and Banquet Services
- 8) Proposed Golf Grill Menu with Prices
- 9) Proposed Refreshment Cart Menu with Prices
- 10) Proposed Banquet Menu (Food and Liquor) with Prices
- 11) Proposed Special Food Oriented Services
- 12) Business References
- 13) Financial References

**EXHIBIT A**  
**CERTIFICATION**

I, \_\_\_\_\_(Individual), having been first duly sworn on oath, do depose and state that I presently reside at \_\_\_\_\_(address), and that I am the duly authorized principal, officer or agent of \_ \_ \_ \_ \_ (Name of Contractor) and do hereby certify to Wilmette Park District, its Commissioners, officers and employees that neither I nor \_\_\_\_\_(Name of Contractor) are barred from bidding on the contract for which this proposal is submitted, as a result of violation of either Section 33E-3 ("Bid-rigging") or Section 33E-4 ("Bid-rotating") of Article 33E of the Criminal Code of 1961 of the State of Illinois approved July 28, 1961, as amended.

\_\_\_\_\_  
Individually and on  
behalf of Contractor

Subscribed and sworn to before me

This \_\_\_\_ day of \_\_\_\_, 20\_\_

\_\_\_\_\_

Notary Public -

My Commission expires: \_ \_ \_ \_ \_

**EXHIBIT B**

**WILMETTE PARK DISTRICT**

**FOOD & BEVERAGE  
SERVICE WILMETTE GOLF  
CLUB**

**PROPOSAL SHEET\***

Date: \_\_\_\_\_

Firm Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Telephone: \_\_\_\_\_

Fax: \_\_\_\_\_

Concession Agreement: 2018: \_\_\_\_\_

2019: \_\_\_\_\_

2020: \_\_\_\_\_

\*Any compensation arrangement proposed for off-premises catering must be submitted separately (see "Off Premises Catering" page 5).

**EXHIBIT C**

**Bidder's Certification Form  
Certifying Compliance with the Sexual Harassment  
Provision of the Illinois Human Rights Act**

As part of his/her/its Bid on the above referenced Contract, the undersigned ("Contractor") hereby certifies that as part of this/her/its Bid on the above referenced Contract, that he/she/it has enacted and has in full force and effect a written sexual harassment policy in accordance with the Illinois Human Rights Act (775 ILCS 5/1-101 *et seq.*) including at least the following:

- 1) a statement on the legality of sexual harassment;
- 2) the definition of sexual harassment under Illinois law;
- 3) a description of sexual harassment utilizing examples;
- 4) an internal complaint process, including penalties;
- 5) the legal recourse, investigative and complaint process available through the Illinois Department of Human Rights ("Department") and the Illinois Human Rights Commission ("Commission");
- 6) directions on how to contact the Department and the Commission; and
- 7) protection against retaliation as provided by Section 6-101 of the Act.

The undersigned Contractor further certifies that such policy shall remain in full force and effect throughout the term of the Contract.

Contractor: \_\_\_\_\_  
 (Print Name of Contractor)

\_\_\_\_\_

(Signature of Authorized Officer)

\_\_\_\_\_

(Title of Signatory)

\_\_\_\_\_

(Printed Name of Signatory)

Dated: \_ \_ \_ \_ \_ , 2017

STATE OF ILLINOIS

**SS.**

COUNTY OF \_\_\_

I, the undersigned, a notary public in for the State and County aforesaid, hereby certify that \_\_\_\_\_ appeared before me this day in person and, being first duly sworn on oath, acknowledged that he/she is authorized to act on behalf of Contractor, and he/she executed the foregoing certificate as his/her free act and deed and as the act and deed of Contractor.

Dated: \_\_\_\_\_, 2017

Notary Public. \_ \_ \_ \_ \_

[Notary Seal]

**EXHIBIT D**

**CERTIFICATE OF QUALIFICATION**

I, \_\_\_\_\_ the \_\_\_\_\_  
\_\_\_\_\_ Pres., or Sec., or etc.  
\_\_\_\_\_ having been duly sworn to state the truth,  
do hereby swear the following to be true to the best of my knowledge:

1) \_\_\_\_\_  
Bidder Has/Has Not  
been convicted, or entered a plea of nolo contendere, or made an admission of  
guilt to any act described in (a)-(h) of the attached notice.

2) The owner, partner or shareholder who controls, directly or indirectly, Twenty  
Percent (20%) or more the business or offices of the business entity \_\_\_\_\_  
Has/Has Not  
been convicted or entered a plea of non contendere or made an admission of  
guilt to any act described in (a)-(h) of the attached notice.

3) \_\_\_\_\_  
Bidder Does/Does Not  
employ as an officer, any individual who was an officer of another business  
entity at the time the latter business entity committed a disqualifying act  
described in (a)-(h) of the attached notice.

Bidder Does/Does Not

4) \_\_\_\_\_  
have an owner who controls, directly, Twenty Percent (20%) or more of the of  
the business who was an owner who, directly or indirectly, controlled Twenty  
Percent (20%) of another business entity at the time the latter committed a  
disqualifying act described in (a)-(h) of the attached notice.

**Subscribed and sworn to before me** \_\_\_\_\_

**this** \_\_\_\_\_ **day of** \_\_\_\_\_ **, 2017**

**Notary Public** \_\_\_\_\_ **address** \_\_\_\_\_

**My Commission expires:** \_\_\_\_\_

## **NOTICE**

No person or business entity shall be awarded a contract or sub-contract, for a period of five (5) years from the date of conviction or entry of a plea of nolo contendere or admission of guilt, if that person or business entity:

- (a) has been convicted of an act committed, within the State of Illinois, of bribery or attempting to bribe an officer or employee of a unit of state or local government in that officer's or employee's official capacity,
- (b) has been convicted of an act committed, with the State of Illinois, of bid-rigging or attempting to rig bids as defined in the Sherman-Anti-Trust Act and Clayton Act. 15 U.S.C.S. 1 et. seq.,
- (c) has been convicted of bid-rigging or attempting to rig bids under the laws of the State of Illinois.
- (d) has been convicted of an act committed, within the State of Illinois, of price-fixing or attempting to fix prices as defined by the Sherman-Anti-Trust Act and Clayton Act. 15 U.S.C.S 1 et. seq.,
- (e) has been convicted of defrauding or attempting to fix prices under the laws of the State of Illinois,
- (f) has been convicted of defrauding or attempting to defraud any unit of state or or local government or school district within the State of Illinois,
- (g) has made an admission of guilt of such conduct as set forth in subsections through (f) above which admission is a matter of record, whether or not such person or business entity was a subject to prosecution for the offense or offenses admitted to,
- (h) has entered a plea of nolo contendere to charges of bribery, price fixing, bid-rigging or fraud, as set forth in sub-paragraphs (a) through (f) above.

According, all persons or business entities seeking a contract or subcontract with the Wilmette Park District shall at time of submission of a bid or proposal therein, submit a duly completed Certificate of Qualification in the form of attached hereto.

Minimum 25 people  
Tax and gratuity are not included  
Prices subject to change

## Dinner Buffet

All Dinner Buffet menu items include soft drinks (*soda, lemonade, water, iced tea, coffee, and hot tea*), carrot cake, brownies, and lemon bars

Add cookies (additional per person) ..... \$1.00  
Add brownies and ice cream (additional per person) ..... \$2.75

### Grilled Buffet

Grilled hot dogs, hamburgers, brats; served with potato salad and pasta salad ..... \$15.00  
Add Chicken (additional per person) ..... \$3.00

### Hot Buffet

Marinated chicken breast, sliced beef “au jus” with crusty Italian bread or dinner rolls, roasted or mashed potatoes, Chef’s choice vegetable, tossed salad ..... \$25.00  
Add Pasta with Marinara sauce or Alfredo sauce (additional per person) ..... \$3.00

### Mexican Buffet

Steak and chicken fajitas with refried beans, Mexican rice, tortilla chips, salsa, guacamole, sour cream, cheddar cheese; served with flour and corn tortillas ..... \$25.00

### Prime Rib Buffet

Prime Rib served with your choice of two sides: roasted potatoes, mash potatoes, baked potato, Vesuvio potato, vegetables; tossed salad and dinner rolls or garlic bread ..... \$34.00

### Pasta Buffet

Italian sausage and chicken, served with your choice of pasta and Marinara sauce or Alfredo sauce; served with choice of garlic bread or breadsticks, tossed salad ..... \$22.00  
Add Shrimp (additional per person) ..... \$5.00

### Seafood Buffet

Fried Lake Perch, Cod, and Breaded Shrimp; served with your choice of roasted potatoes, mash potatoes, baked potato, or Vesuvio potatoes, vegetables; tossed salad and dinner rolls or garlic bread ..... \$30.00

# Dinner Banquet & Outing Menu

Minimum 25 people  
Tax and gratuity are not included  
Prices subject to change

Plated menus include soft drinks (*soda, lemonade, iced tea, coffee, hot tea*), carrot cake, brownies, and lemon bars  
Children's menu is available upon request (cost per child) ..... \$12.00  
Add cookies (additional per person) ..... \$1.00  
Add ice cream or Key Lime pie (additional per person) ..... \$2.75

## Entrees

All entrees include bread basket, choice of two sides, salad, and dessert

Filet Mignon (8 oz) .....	\$41.50	Grilled Chicken Breast .....	\$27.00
New York Strip (10 oz) .....	\$41.50	Marsala, Vesuvio, Roasted Red Pepper, Picatta, or Lemon-Thyme	
Rib Eye (10 oz) .....	\$33.50	Bone-in Roasted Herb Chicken .....	\$29.00
Flat Iron (10 oz) .....	\$31.50	Stuffed Chicken Breast .....	\$28.00
Baby Back Ribs		Kiev, Cordon Bleu, or Florentine	
Full Slab .....	\$30.00	Pork Chops (10 oz, bone in) .....	\$29.50
Half Slab .....	\$24.00	Combo Shrimp/Chicken/Beef Kabobs .....	\$31.50
Salmon (8 oz) .....	\$34.00	Eggplant Parmesan .....	\$21.00
Tilapia (8 oz) .....	\$26.00		

## Pastas

All pasta entrees include bread basket, salad, and dessert

Add shrimp (additional per person) .....	\$5.00
Pasta Marinara with chicken .....	\$22.00
Lasagna Vegetable .....	\$20.00
Lasagna Meat .....	\$21.00
Fettuccine Alfredo with chicken .....	\$22.00

## Salads

All salads include bread basket and dessert

Chicken Caesar .....	\$19.50
Southwest Chicken .....	\$19.50
Chicken Greek .....	\$19.50
Asian Chicken .....	\$19.50
Chicken Garden .....	\$19.50
Spinach Cranberry Chicken .....	\$19.50
Cobb Chicken .....	\$19.50
Chicken Summer Salad .....	\$19.50

## Sides, Salads, Desserts

### Starch

Baked Potato  
Garlic Mashed Potato

### Vegetables

Green Beans  
Vegetable Medley

### Salads

Garden  
Spring Mix

### Desserts

Vanilla Ice Cream  
Chocolate Ice

Twice Baked Potato	Steamed Broccoli	Caesar	Cream
Vesuvio Potato	Grilled Asparagus		Key Lime Pie
Roasted Herb Potatoes	Sautéed Zucchini &		
	Tomatoes		
Wild Rice Blend	Corn on the Cob		
Rice Pilaf			
Pasta			

## Appetizers

**All prices are for 100 pieces each**

Tax and gratuity are not included; Minimum 25pp; Prices  
subject to change

<b>Beef Brochette</b>	<b>\$190</b>	<b>Mini Beef Wellington</b>	<b>\$190</b>
<b>Meatballs</b>	<b>\$125</b>	<b>Coconut Chicken</b>	<b>\$180</b>
<b>Chicken Brochettes</b>	<b>\$180</b>	<b>Chicken Satay</b>	<b>\$180</b>

<b>Wing Dings</b>	<b>\$180</b>	<b>Hawaiian Chicken Brochette</b>	<b>\$180</b>
<b>Crab Cakes</b>	<b>\$180</b>	<b>Crab Rangoon</b>	<b>\$155</b>
<b>Shrimp Newburg Puff</b>	<b>\$165</b>	<b>Egg Rolls</b>	<b>\$165</b>
<b>Breaded Shrimp</b>	<b>\$165</b>	<b>Seafood Stuffed Mushrooms</b>	<b>\$165</b>
<b>Coconut Shrimp</b>	<b>\$180</b>	<b>Bacon Water Chestnuts</b>	<b>\$165</b>
<b>Bacon Wrapped Scallops</b>	<b>\$180</b>	<b>Spinach &amp; Cheese Phyllo</b>	<b>\$165</b>
<b>Brie Cheese Puffs</b>	<b>\$180</b>	<b>Spicy Cheddar Puff</b>	<b>\$155</b>
<b>Mini Quiche</b>	<b>\$165</b>	<b>Mini Quesadilla</b>	<b>\$155</b>
<b>Mini Pizzas</b>	<b>\$135</b>	<b>Silver Dollar Sandwiches (50)</b>	<b>\$130</b>
<b>Beef Empanada</b>	<b>\$150</b>	<b>Antipasto or Mediterranean Platter</b>	<b>\$150</b>
<b>Black Bean &amp; Cheese Empanada</b>	<b>\$150</b>	<b>Crudités with Dip</b>	<b>\$130</b>
<b>Artichoke Beignet</b>	<b>\$160</b>	<b>Bruschetta</b>	<b>\$150</b>
<b>Domestic Cheese Tray</b>	<b>\$200</b>	<b>Imported Cheese Tray</b>	<b>\$275</b>

**Cocktail Hour – budget 4 to 5 bites per person per hour**  
**Heavy Appetizers – budget 6 to 8 bites per person per hour**  
**Per person package pricing available**

**Bar service is additional**

**Tax and gratuity are additional.**

**A room fee may apply if minimums are not met**

## **Buffet Lunch Menu**

*Buffet menus include lemonade, iced tea, coffee and hot tea.; add cookies \$1.00; add carrot cake or brownies with ice cream \$2.75*

*Tax and gratuity are not included; Minimum 25pp; Prices subject to change*

### **Grilled Buffet**

Grilled hot dogs, hamburgers & brats served with potato & pasta salad

\$12.00  
Add Chicken \$15.00

### **Hot Buffet**

Marinated chicken breast, sliced beef au jus with crusty Italian bread or Lunch rolls, roasted or mashed potatoes, hot marinara pasta, chef's choice vegetable & tossed salad  
\$22.00

### **Mexican Buffet**

Steak and chicken fajitas with refried beans, Mexican rice, chips, salsa, guacamole, sour cream, cheddar cheese with flour or corn tortillas  
\$22.00

### **Pasta Buffet**

Italian sausage served with your choice of pasta and either meat, marinara or alfredo sauce. Served with garlic bread or breadsticks & tossed salad  
\$18.95

### **Deli Salads Buffet**

Homemade chicken, tuna & egg salads served with assorted rolls, pasta salad & your choice of tossed salad or coleslaw  
\$15.95

### **Deli Buffet**

Fresh sliced turkey, roast beef, ham & salami served with assorted breads & rolls, homemade potato salad and your choice of tossed salad or homemade coleslaw.  
\$15.95

### **Trio of Salads Buffet**

Select three salads from listed selection. Includes fresh fruit tray, muffins & rolls.  
\$18.00

Asian chicken with crispy wontons, almonds & sesame ginger dressing  
Spinach Cranberry grilled chicken with candied walnuts, blue cheese, oranges & raspberry vinaigrette

Grilled chicken Caesar with shredded Parmesan & homemade croutons  
Spinach with bacon, mushrooms, almonds & balsamic vinaigrette or honey Dijon  
dressing  
Pasta with grilled shrimp and vegetables

### **Boxed Lunches to Go**

Can be created at any price point, just ask

### **Breakfast Buffets**

Breakfast buffets include assorted juices & fresh seasonal fruit

A) Bagels & cream cheese, muffins & assorted pastries

\$12.00

B) Homemade French toast, bacon & sausage

\$14.00

C) Scrambled eggs, bacon, sausage, potatoes, muffins, bagels & cream cheese

\$16.00

Add French toast \$1.50pp

## EQUIPMENT LIST

### APW/WYOTT

Nacho Cheese warmer

### Blodgett convection oven

Model #DFG100SINGLE S/N 041905RA059S

### Bunn-o-matic

Coffee brewer with satellites

Model #23050-0011 S/N#SNG0070082

Model#23050-0010 S/N#SNG0030730

### Scotsman Ice maker nugget style

Model# MDT5N40A-1B S/N #04111320012067

### Perlick Bar Fridges

Model# B52DP S/N#519030 Model# B53DP S/N#519029

### Food Warmers

Back Bar Wells Model3MOD-100D S/N#CAD42787

Kitchen counter APW/WYOTT Model# W-3VI S/N#814701304026

Model# W-6 S/N 803401606002

Hatco Model # HW-FUL S/N#C936331522

### Vulcan

Char-broiler Model#VCCB30-9 S/N#2038351A05

Gas range Model#GH45 S/N#481525276

### Pitco Fryer

Model#SG14-S S/N#G05EA010399 G05EA010400

### Flat top grill

Star Ultra-max

### Sandwich carts

Turbo-air Model#TST-605D S/N#KS616BX028 Model#TST-36SD S/N#S310B12009

### Reach in freezer

True Model#T-23F-2 S/N#840966

### Double door reach in refrigerator

True Model#TS-28-2PT S/N#1-3483125

### Heat Lamps

Hatco Model# GRAH-30 S/N 9557061706 Model#GRAH-54 S/N9463501703

### Meat Slicer

Hobart 3900

### Dishwasher

Hobart Conveyor type Model#C64A S/N#851046656

### Kolpak

Keg Cooler Walk-in

Walk-in cooler/freezer