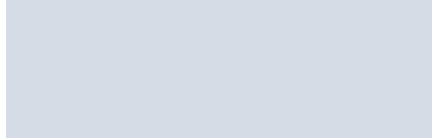


WEDDING MENU

BRIGGS WOODS CONFERENCE CENTER



EVENTS PERFECTED



2501 BRIGGS WOODS TRAIL - WEBSTER CITY, IOWA 50595

PHONE: 515 832 9572

www.briggswoodsconferencecenter.com

HORS D'OEUVRES

Hors d'oeuvres priced per person. These are served as appetizer buffets. To Switch to served appetizers please add \$1 per person.

PICK 2 - \$6.00**PICK 3 - \$9.00****PICK 5 - \$12.00**

- Smoked Salmon & Cheese Roulade
- Tuscan Brie Bake
- Stuffed Cherry Tomatoes with Herbed Chevre
- Shrimp Cocktail
- Bacon Wrapped Asparagus with Bourbon-Mustard Drizzle
- Tomato Caprese Skewer
- Tomato Bruschetta Crostini with shaved Parmesan
- Smoked Salmon Crostini on rye with Horseradish Dill Crema
- Fresh Veggies with Dill Dip
- Strawberry Soup
- Roasted Red Pepper Hummus & Pita Chips
- Crab Rangoon
- Whiskey Glazed Scallops *Market pricing will increase*

- Stuffed Mushroom Caps – Sausage or Crab
- Mini Chicken Wellington
- Mini Meatballs – Bourbon Glazed or BBQ
- Crab Meat Beignets
- Cocktail Franks
- Chicken Wings
- Bacon Wrapped New Baby Potatoes
- Grilled Chicken Skewers – Maple Whiskey or Cajun Lime
- Petite Crab Cakes
- Tomato, Pesto, Mozzarella Bruschetta
- Smoked Salmon with crackers
- Spinach/Artichoke Dip with Rye Bread & Crackers
- Dried Beef Dip with Sourdough Bread & Crackers
- Petit Beef & Brie Sandwiches
- Bacon Jam Whiskey Sliders



HORS D'OEUVRES STATIONS & DISPLAYS

Hors d'oeuvres priced per person. Some stations require Culinary Professional Attendant.

Charcuterie Board\$9.00

Cured meats, hard and soft cheeses, savory and sweet accompaniments such as nuts, olives, pickles, dips, veggies, fruits, and spreads.

Slider Station\$8.00

Pulled pork, beef brisket, or grilled chicken, served with appropriate toppings and condiments.

Seasonal Fruit & Berry Station\$6.00

Seasonal fresh fruits and berries displayed in an eye appealing design and served with a sweet mascarpone dip.

Crudit  Display\$3.00

Assorted vegetable crudit s display served with a fresh dill dip.

Smoked Salmon Platter\$7.00

Cold smoked salmon, mustard-dill sauce and horseradish cream cheese paired with capers, red onions and assorted crackers

Shrimp Station.....\$16.00

Shrimp scampi saut ed with garlic, white wine, herbs and lemon butter, shrimp cocktail served with traditional cocktail sauce, Sticky Shrimp, and Shrimp mascarpone dip served with breads and crackers.

Fiesta Station\$8.00

Assorted tortilla chips served with salsa, guacamole, queso dip and crack corn dip.

Assorted Dips Station.....\$8.00

Assorted crackers and breads served with the following dips: Dried Beef Dip, Spinach Artichoke Dip, , Hot Crab Dip, Crack Corn Dip and Creamy Bacon Cheddar Dip



DINNER ENTRÉE OPTIONS

Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls, water, and lemonade

Please choose one salad, starch, and vegetable option for your entire group.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 1 - \$12.95 per person

Stuffed Chicken Breast

Chicken Breast stuffed with breads, herbs, cheeses and served with a white wine crème sauce

Chicken Milano

Lightly breaded chicken breast, served in a sundried tomato and fresh basil sauce

Champagne Chicken

Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy Champagne Beurre Blanc

Smoked Pork Chop

Seasoned and grilled to perfection

Roasted Pork Medallions

Slow roasted pork tenderloin sliced into medallions then drizzled with an apple cider bourbon sauce

Tortellini Alfredo

Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce

Filled Portobello Mushrooms

Stuffed with spinach and fresh mozzarella cheese

PICK 1 - \$14.95 per person

Slow Roasted Beef

Slow roasted with a cabernet demi glaze

Chicken Marsala

Sautéed boneless chicken breast with onions and mushrooms in a creamy Marsala Sauce

Chicken Maderia

Lightly breaded chicken breast, sautéed mushrooms, crispy prosciutto and Maderia Wine Sauce

Stuffed Acorn Squash with Quinoa

Stuffed with quinoa, cranberry, chickpeas and pecans

Chicken Cordon Bleu

Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping

Chicken Piccata

Boneless scaloppini chicken breast, with a lemon-caper sauce

BRIGGS WOODS CONFERENCE CENTER | DINNER

Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls, water, and lemonade

Please choose one salad, starch, and vegetable option for your entire group.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 1 - \$16.95 per person

Sirloin

Seared 5-ounce Beef Sirloin Medallion with Sauce Diane

Rolled Flank Steak

Stuffed with cheeses and served with Argentinian Chimichuri Sauce

Montreal Pork Chop

Boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce

Seafood Pasta

Seafood mix in a creamy Parmesan cheese sauce atop a bed of angel hair pasta

Bourbon Glazed Salmon

Fresh cut salmon steak marinated and grilled, served with a bourbon glaze

Hazelnut Crusted Salmon

Center cut filet encrusted with a hazelnut breading and served with a pan reduction

PICK 1 – \$24.95 per person

Prime Rib au jus

Slow Roasted to a perfect medium-medium rare

Ribeye Steak

Seasoned and grilled to perfection

Salmon & Crab Cakes

Bourbon glazed salmon paired with two petit crab cakes

Chicken & Shrimp Rockefeller

Tasty chicken and shrimp sautéed and prepared in traditional Rockefeller style

PICK 1 – \$30.95 per person

Steak De Burgo

Seared Beef Tenderloin with creamy garlic and oregano sauce

Roasted Beef Tenderloin

Served with a bearnaise sauce

Filet Oscar

Filet Mignon topped with crab cake and an emulsified Bernese sauce

BRIGGS WOODS CONFERENCE CENTER | DINNER

Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls, water, and lemonade

Please choose one salad, starch, and vegetable option for your entire group.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 2 - \$17.95 per person

*Guest receives moderated portions of both entrée

Slow Roasted Beef

Slow roasted with a cabernet demi glaze

Stuffed Chicken Breast

Chicken Breast stuffed with breads, herbs, cheeses and served with a white wine crème sauce

Chicken Milano

Lightly breaded chicken breast, served in a sundried tomato and fresh basil sauce

Chicken Marsala

Sautéed boneless chicken breast with onions and mushrooms in a creamy Marsala Sauce

Champagne Chicken

Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy Champagne Beurre Blanc

Chicken Maderia

Lightly breaded chicken breast, sautéed mushrooms, crispy prosciutto and Maderia Wine Sauce

Chicken Cordon Bleu

Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping

Chicken Piccata

Boneless scaloppini chicken breast, with a lemon-caper sauce

Smoked Pork Chop

Seasoned and grilled to perfection

Roasted Pork Medallions

Slow roasted pork tenderloin sliced into medallions then drizzled with an apple cider bourbon sauce

Tortellini Alfredo

Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce

Filled Portobello Mushrooms

Stuffed with spinach and fresh mozzarella cheese

Stuffed Acorn Squash with Quinoa

Stuffed with quinoa, cranberry, chickpeas and pecans



BRIGGS WOODS CONFERENCE CENTER | DINNER

Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls, water, and lemonade

Please choose one salad, starch, and vegetable option for your entire group.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 2 - \$21.95 per person

Slow Roasted Beef

Slow roasted with a cabernet demi glaze

Stuffed Chicken Breast

Chicken Breast stuffed with breads, herbs, cheeses and served with a white wine crème sauce

Chicken Milano

Lightly breaded chicken breast, served in a sundried tomato and fresh basil sauce

Chicken Marsala

Sautéed boneless chicken breast with onions and mushrooms in a creamy Marsala Sauce

Champagne Chicken

Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy Champagne Beurre Blanc

Chicken Maderia

Lightly breaded chicken breast, sautéed mushrooms, crispy prosciutto and Maderia Wine Sauce

Chicken Cordon Bleu

Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping

Chicken Piccata

Boneless scaloppini chicken breast, with a lemon-caper sauce

Smoked Pork Chop

Seasoned and grilled to perfection

Roasted Pork Medallions

Slow roasted pork tenderloin sliced into medallions then drizzled with an apple cider bourbon sauce

Tortellini Alfredo

Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce

Filled Portobello Mushrooms

Stuffed with spinach and fresh mozzarella cheese

Stuffed Acorn Squash with Quinoa

Stuffed with quinoa, cranberry, chickpeas and pecans

Sirloin

Seared 5-ounce Beef Sirloin Medallion with Sauce Diane

Rolled Flank Steak

Stuffed with cheeses and served with Argentinian Chimichuri Sauce

Montreal Pork Chop

Boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce

Seafood Pasta

Seafood mix in a creamy Parmesan cheese sauce atop a bed of angel hair pasta

Bourbon Glazed Salmon

Fresh cut salmon steak marinated and grilled, served with a bourbon glaze

Hazelnut Crusted Salmon

Center cut filet encrusted with a hazelnut breading and served with a pan reduction

BRIGGS WOODS CONFERENCE CENTER | DINNER

Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls, water, and lemonade

Please choose one salad, starch, and vegetable option for your entire group.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 2 - \$30.95 per person

Pick one Entrée from each section below.

Pick Your First Entrée:

Prime Rib au jus	Slow Roasted to a perfect medium-medium rare
Salmon & Crab Cakes	Bourbon glazed salmon paired with two petit crab cakes
Ribeye Steak	
Chicken & Shrimp Rockefeller	Tasty chicken and shrimp sautéed and prepared in traditional Rockefeller style

Pick Your Second Entrée:

Sirloin	Seared 5-ounce Beef Sirloin Medallion with Sauce Diane
Rolled Flank Steak	Stuffed with cheeses and served with Argentinian Chimichuri Sauce
Slow Roasted Beef	Slow roasted with a cabernet demi glaze
Stuffed Chicken Breast	Chicken Breast stuffed with breads, herbs, cheeses and served with a white wine crème sauce
Chicken Milano	Lightly breaded chicken breast, served in a sundried tomato and fresh basil sauce
Chicken Marsala	Sautéed boneless chicken breast with onions and mushrooms in a creamy Marsala Sauce
Champagne Chicken	Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy Champagne Beurre Blanc
Chicken Maderia	Lightly breaded chicken breast, sautéed mushrooms, crispy prosciutto and Maderia Wine Sauce
Smoked Pork Chop	Seasoned and grilled to perfection
Roasted Pork Medallions	Slow roasted pork tenderloin sliced into medallions then drizzled with an apple cider bourbon sauce
Montreal Pork Chop	Boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce
Tortellini Alfredo	Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce
Filled Portobello Mushrooms	Stuffed with spinach and fresh mozzarella cheese
Stuffed Acorn Squash with Quinoa	Stuffed with quinoa, cranberry, chickpeas and pecans
Chicken Cordon Bleu	Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping
Chicken Piccata	Boneless scaloppini chicken breast, with a lemon-caper sauce
Seafood Pasta	Seafood mix in a creamy Parmesan cheese sauce atop a bed of angel hair pasta
Bourbon Glazed Salmon	Fresh cut salmon steak marinated and grilled, served with a bourbon glaze
Hazelnut Crusted Salmon	Center cut filet encrusted with a hazelnut breading and served with a pan reduction

BRIGGS WOODS CONFERENCE CENTER | DINNER

Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls, water, and lemonade

Please choose one salad, starch, and vegetable option for your entire group.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 2 - \$34.95 per person

Pick one Entrée from each section below.

Pick Your First Entrée:

Steak De Burgo	Seared Beef Tenderloin with creamy garlic and oregano sauce
Roasted Beef Tenderloin	Served with a bearnaise sauce
Filet Oscar	Filet Mignon topped with crab cake and an emulsified Bernese sauce

Pick Your Second Entrée:

Sirloin	Seared 5-ounce Beef Sirloin Medallion with Sauce Diane
Rolled Flank Steak	Stuffed with cheeses and served with Argentinian Chimichuri Sauce
Slow Roasted Beef	Slow roasted with a cabernet demi glaze
Stuffed Chicken Breast	Chicken Breast stuffed with breads, herbs, cheeses and served with a white wine crème sauce
Chicken Milano	Lightly breaded chicken breast, served in a sundried tomato and fresh basil sauce
Chicken Marsala	Sautéed boneless chicken breast with onions and mushrooms in a creamy Marsala Sauce
Champagne Chicken	Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy Champagne Beurre Blanc
Chicken Maderia	Lightly breaded chicken breast, sautéed mushrooms, crispy prosciutto and Maderia Wine Sauce
Smoked Pork Chop	Seasoned and grilled to perfection
Roasted Pork Medallions	Slow roasted pork tenderloin sliced into medallions then drizzled with an apple cider bourbon sauce
Montreal Pork Chop	Boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce
Tortellini Alfredo	Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce
Filled Portobello Mushrooms	Stuffed with spinach and fresh mozzarella cheese
Stuffed Acorn Squash with Quinoa	Stuffed with quinoa, cranberry, chickpeas and pecans
Chicken Cordon Bleu	Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping
Chicken Piccata	Boneless scaloppini chicken breast, with a lemon-caper sauce
Seafood Pasta	Seafood mix in a creamy Parmesan cheese sauce atop a bed of angel hair pasta
Bourbon Glazed Salmon	Fresh cut salmon steak marinated and grilled, served with a bourbon glaze
Hazelnut Crusted Salmon	Center cut filet encrusted with a hazelnut breading and served with a pan reduction

BRIGGS WOODS CONFERENCE CENTER | DINNER

CHILDRENS MEALS.....\$10.00 per person

Each children's meal is served with one main dish, one side dish, a fruit cup, and a juice box.

MAIN DISH

Hot dog
Chicken strips
Personal Cheese Pizza
Macaroni & Cheese

SIDE DISH

Mashed potatoes
Chips
Macaroni & Cheese
Tater Tots
Cottage Cheese

THEME DINNER BUFFET OPTIONS

Theme Buffets include lemonade and water

Italian Pasta Buffet.....\$14.95 per person

Lasagna accompanied by a deconstructed pasta bar including Penne & Fettuccini noodles, Marinara and Alfredo Sauce, meatballs and grilled chicken. Also includes Caesar Salad and Garlic Bread.

Taco-Any Day Buffet\$15.95 per person

Southwestern salad, flour tortillas, corn tortillas, tortilla chips, grilled sliced skirt steak, char grilled chicken with cilantro and chipotle and ground beef. On the side black beans, fiesta rice, salsa, mango salsa, roasted corn salsa, lettuce, olives, onion, tomatoes, jalapenos, shredded cheddar, shredded pepper jack, sour cream, guacamole, queso, and fresh lime wedges.

South of the Border Buffet\$14.95 per person

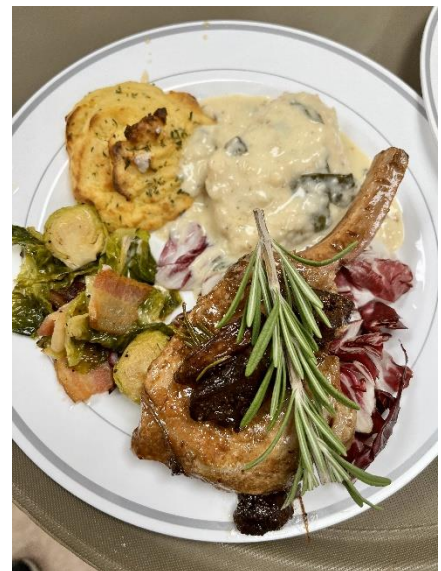
Pan Style Burritos, Chicken Enchiladas, Hard shell tacos, Spanish Rice, and Refried beans

Backyard BBQ Buffet\$14.95 per person

Pulled Pork Sandwiches, fried chicken, potato salad, coleslaw, cowboy beans, and fresh fruit

Brisket Buffet\$14.95 per person

Tender Beef Brisket Sandwiches served with cheesy hash browns, buttered corn and pasta salad.



DINNER ENHANCEMENT / OPTIONS

Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls
Please choose one salad, starch, and vegetable option for your entire group.

SALAD OPTIONS

House Salad

Iceberg lettuce tossed with tomato wedges, shredded carrots, herb croutons and choice of dressing

Mixed Green Leaf Salad

Mixed greens, tossed with tomato wedges, cucumber coins, garlic croutons and choice of dressing

Caesar Salad

Romaine lettuce tossed with shredded parmesan, garlic croutons and a tomato wedge

SPECIALTY SALAD OPTIONS (Add \$2.00 per plate)

Caprese Salad

Spinach topped with fresh tomatoes, fresh mozzarella, basil and a balsamic vinaigrette dressing

Poached Pear & Strawberry Salad

Fresh Spinach topped with sugar poached pears, fresh strawberries and candied almonds. Served with a strawberry vinaigrette dressing

Fall Harvest Salad

Mixed Greens tossed with thinly sliced apples, strawberries, blueberries, raspberries, cinnamon-sugar croutons and a raspberry vinaigrette dressing.

Spinach Salad

Fresh Spinach garnished with shaved red onion, chopped egg and grape tomatoes with a hot bacon dressing

Toasted Apple Nut Salad

Tender greens tossed with apples, dried cranberries, toasted walnuts, gorgonzola cheese, and drizzled with a sweet apple cider vinaigrette

Champagne Salad

Prosciutto Ham, Burrata, Tender greens, and strawberries drizzled with a champagne vinaigrette

STARCH OPTIONS

Red Chive Mashed Potatoes

Garlic Butter Mashed Potatoes

Baked Potato

Rosemary Bliss Potatoes

Twice Baked Potatoes

Parsley Buttered Roasted Reds

Cheesy Hash browns

Rice Pilaf or Seasoned Wild Rice

VEGETABLE OPTIONS

Buttered Corn

Candied Bourbon Carrots

Green Beans Almandine

Buttered Broccoli Florets

Green Bean Casserole

Asparagus Spears with Garlic & Pine Nuts

Scalloped Brussel Sprouts or Scalloped Cauliflower

Roasted Italian Medley (mushrooms, peppers, onions, garlic)

PLATED DESSERT SELECTIONS

New York Style Cheesecake	\$4.00 per person
Traditional cheesecake served with assorted toppings	
Angel Food Cake	\$4.00 per person
Served with Almond custard	
Crème Brulee	\$4.00 per person
Old Fashioned Bread Pudding	\$3.00 per person
Served with a sugar sauce	
Flourless Chocolate Cake	\$5.00 per person
Chocolate Cake dressed with Dark Chocolate Ganache, garnished with Seasonal Berries	
Apple Tart	\$4.00 per person
Baked apple tart with Hazelnuts served with caramel sauce	
Chocolate Tuxedo Cake	\$6.00 per person
Vanilla chiffon cake layered with rich chocolate mousse	
Berry Mascarpone Tart	\$4.00 per person
Creamy mascarpone tart topped with seasonal berries	
Tiramisu	\$4.00 per person
coffee-flavored Italian custard dessert.	
Lemon Lèche	\$4.50 per person
Lemon cake infused with lemon cream sauce with whipped topping	

DESSERT STATIONS

Mini Assorted Cheesecake Station	\$6.00 per person
Chocolate Lovers	\$4.50 per person
Chocolate dipped Oreos, pretzels, strawberries and nuts accompanied by double fudge brownies and chocolate chip cookies	
Assorted Pie Station	\$5.00 per person
Your choice of 4 flavors: Apple, Cherry, Pumpkin, Pecan, Blueberry, Strawberry, Raspberry, Banana Crème, Coconut Crème, Custard, Lemon Meringue, Butterscotch, Strawberry Rhubarb.	
Mini Indulgences Station	\$6.00 per person
Choose any 5 desserts and allow us to minimize the serving size.	



ADD ADDITIONAL NON-ALCOHOLIC BEVERAGE ITEMS

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea	\$15/gallon or \$2 per person
Iced Tea.....	\$10.00/gallon
Lemonade	\$10.00/gallon
Canned Soda.....	\$1.50 each
Bottled Water	\$2.00 each
Bottled Tea	\$2.00 each

BEER

American Premium Beer, Imported, and Craft Beer - \$4.00 - \$500

Budweiser	Bud Light	Busch Light	Busch NA
Coors Light	White Claw	Michelob Ultra	Miller Light
Amberbock	Angry Orchard	Blue Moon	Corona
Heineken	Smirnoff Ice Original	Samuel Adams Boston Lager	

Kegs - \$350.00

½ Barrel Domestic Beer (16 gallon)

1/6 Barrel Imported & Craft Beer (quoted based on request)

SPIRITS

House Brands

Call Brands

Premium Brands

Briggs Woods Conference Center has fully stocked bars with a wide variety of spirits ranging in price from \$3 well drinks to \$8 long Island Iced Teas and everything in between. Ask your event coordinator for a full spirit listing.

***We are happy to bring in your special request alcohol; however, you must contract your amount of special request alcohol in advance.

WINE LIST

Red

Drumheller Cabernet
Hahn Pinot Noir
Josh Cellars Merlot
Trivento Reserve Malbec

White

Belle Ambiance Chardonnay
Josh Cellars Sauvignon Blanc
Cavit Pinot Grigio
Chateau Ste Michelle Riesling
Jacob's Creek Moscato

BACKCOUNTRY WINERY WINE

Brianna
Ladies Best Friend

Toasting

Priced as a 2 ounce pour per person

Champagne.....	\$3.00
Verdi Spumante	\$3.00
House	\$3.00
Umberto Fiore Moscato d'Asti	\$3.00



Consumer Advisory: 'Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.'

[Iowa Code Section 137F.2(10)]

BRIGGS WOODS CONFERENCE CENTER

FOOD AND BEVERAGE Q & A

Plated Meals:

Q – How do the plated meals work with two entrees?

A – Upgrading to a plated meal allows you to decide if you want your guests to get moderated portions of both entrees or a full portion of a single entrée.

If you have your guests, choose the entrée on an RSVP your guests will get their choice served to their table restaurant style.

If you don't want to make your guests choose, they will get moderated portions of both served to their table.

Q – If we go with a RSVP choice how will the servers know who gets what entrée?

A – The simplest solution is to have small table tents that your guests pick up when they arrive indicating their name and the entrée choice they made. Get creative! Some have used color coating; some have used pictures and some have used simple verbiage.

Q – Are there any additional fees on top of the per person price for food & beverage?

A – All meals are subject to 7% sales tax and 20% gratuity.

Q – is there a minimum spend on food for my Wedding?

A – Yes, our minimum spend is \$12 per person

Q – When do I need to give you my final guest count?

A – Your final guarantee of guest numbers is due two weeks prior to your Wedding. After submitting your guarantee, you can add guests to your total but you cannot minimize your numbers.

Q – What if I guarantee 200 guests but only 175 guests show up?

A – You are responsible for paying for your guaranteed number or your actual number, whichever is greater.

Example – you guarantee 200 but 175 show up – you pay for 200

Example – you guarantee 200 but 225 show up – you pay for 225

Q – What if I want 3 entrees? The menu only shows options for two entrees.

A – You can certainly add more entrée selections. With more than two entrees just ask your event coordinator for a quote.