




EVENTS



CHASE CENTER
on the riverfront





CONTINENTAL BREAKFAST

COFFEE AND PASTRIES

Assorted In-House Baked Pastries, Danish, Muffins and Croissants
Sweet Cream Butter, Assorted Jams and Cream Cheese

\$8 PER PERSON

Add Orange and Cranberry Juices for \$2.50 PER PERSON

CONTINENTAL BREAKFAST

Assorted In-House Baked Pastries, Danish, Muffins and Croissants
Assorted Breakfast Breads
Seasonal Fresh Fruit and Berries
Sweet Cream Butter, Assorted Jams and Cream Cheese
Chilled Orange and Cranberry Juice

\$13 PER PERSON

DELUXE CONTINENTAL

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants
Assorted Breakfast Breads and Cinnamon Buns
Sweet Cream Butter, Assorted Jams and Cream Cheese
Seasonal Fresh Fruit and Berries
Steel Cut Oatmeal with Raisins, Brown Sugar, and Milk
Assorted Individual Yogurts
Chilled Orange and Cranberry Juice

\$18 PER PERSON

All Breakfast Continental Menus Include Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half and Milk

All food and beverage is subject to a 22% staffing charge, prices are subject to change.



HOT BREAKFAST BUFFETS

THE RISE AND SHINE BUFFET

Assorted In-House Baked Pastries, Danish, Muffins and Croissants
Sweet Cream Butter and Assorted Jams
Fresh Seasonal Fruits & Berries
Assorted Individual Yogurts
Farm Fresh Scrambled Eggs
French Toast with Warm Syrup
Crisp Smoked Bacon or Country Sausage Links
Roasted Potatoes O'Brien or Creamy Cheddar Grits
Chilled Orange Juice and Cranberry Juice

\$22 PER PERSON

THE CHASE CENTER BREAKFAST BUFFET

Assorted In-House Baked Pastries, Danish, Muffins and Croissants
Sweet Cream Butter and Assorted Jams
Fresh Seasonal Fruits & Berries
Smoked Salmon with Accompaniments
Bagels and Cream Cheese
Farm Fresh Scrambled Eggs with Chives
Crisp Smoked Bacon or Country Sausage Links
Roasted Potatoes O'Brien or Creamy Cheddar Grits
French Toast with Warm Syrup or Buttermilk Pancakes

\$26 PER PERSON

Turkey Sausage and Bacon are Available Upon Request

All Hot Breakfast Buffets Include Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half and Milk

Breakfast Buffets require a minimum of 20 guests.

All food and beverage is subject to a 22% staffing charge, prices are subject to change.



BRUNCH BUFFET

“EVERYONE LOVES BRUNCH” BUFFET

Seasonal Sliced Fresh Fruit and Berries
House Baked Pastry Assortment with Butter and Jams
Smoked Salmon Platter with Traditional Accompaniments
Fresh Bagels with Cream Cheese
Farm Fresh Scrambled Eggs with Chives
Breakfast Potatoes
Brioche French Toast with Syrup
Crisp Smoked Bacon and Country Sausage Links

Choice of Two Entrees:

Apricot Glazed Chicken Breasts with Natural Jus
Grilled Chicken Breasts with Lemon, White Wine and Capers
Steamed Salmon Fillet with Fresh Dill and Lemon Sauce
Penne Pasta with Grilled Vegetables in a Roasted Tomato Basil Sauce
Braised Beef Brisket with Red Wine Gravy

Chef's Selection of Seasonal Vegetable
Assorted Miniature Pastries and Fresh Baked Cookies

\$38 PER PERSON

Add an Omelet Station for \$6 per person

Our Brunch Buffet Includes Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half and Milk

Our Brunch Buffet requires a minimum of 30 guests.

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

BREAKFAST ADDITIONS

BREAKFAST SANDWICHES SERVED ON HONEY WHEAT ENGLISH MUFFINS

Choice of Two:

- Farmers Egg & American Cheese
- Local Ham, Farmers Egg & Swiss Cheese
- Smoked Bacon, Farmers Egg & American Cheese
- Sausage Patty, Farmers Egg & American Cheese

\$5 PER PERSON

ASSORTED QUICHE

- Local Ham & Swiss Cheese
- Roasted Vegetable & Brie Cheese
- Spinach, Mushroom & Feta Cheese
- Bacon, Potato & Cheddar Cheese

\$5 PER PERSON

A LA MINUTE OMELET STATION

Prepared to Order with An Assortment of Traditional Fillings and Cheeses

*One Chef per 30 guests

*Chef Fee Applies

\$6 PER PERSON

INDIVIDUAL YOGURTS

Individual Fruit, Greek, Low-Fat Yogurts

\$3 PER PERSON

SEASONAL FRESH FRUIT

An Assortment of Seasonal Fresh Fruits and Berries

\$5 PER PERSON

HOT STEEL CUT OATMEAL WITH TOPPINGS BAR

Golden Brown Sugar, Cinnamon, Dried Cranberries, Raisins, and Apricots
Whipped Butter & Milk

\$3 PER PERSON

SMOKED FISH

Thinly Sliced Smoked Salmon and Whitefish Salad
Served with Capers, Sliced Cucumbers, Sliced Tomatoes, Sliced Red Onions, Bagels and Cream Cheese

\$12 PER PERSON

PASTRIES

Assorted In-House Baked Pastries, Croissants, Scones, Muffins
Sweet Cream Butter

\$15 PER DOZEN

All food and beverage is subject to a 22% staffing charge, prices are subject to change



SERVED BREAKFAST

#1

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)
Individual Roasted Vegetable Quiche with Gruyère Cheese
Grilled Ham Steak
Potatoes O'Brien
Fresh Baked Croissants and Muffins (on the table with whipped butter and jams)

#2

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)
Farm Fresh Scrambled Eggs
Smoked Bacon or Sausage Links
Fingerling Breakfast Potato Hash
Roasted Tomato Compote
Buttermilk Biscuits and Corn Muffins (on the table with whipped butter and jams)

#3

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)
Baja Ranchero:
Fluffy Scrambled Eggs, Cheddar Cheese, Black Beans, Diced Onions and Heirloom Tomatoes
Served over a Fresh Warm Sope, Finished with Ranchero Sauce
Breakfast Potatoes with Chorizo and Roasted Poblano Peppers
Buttermilk Biscuits and Corn Muffins (on the table with whipped butter and jams)
(Available for Parties UNDER 50 guests)

#4

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table)
Grilled Vegetable and Smoked Gouda Strata
Smokey Romesco Sauce
Chorizo and Potato Hash
Fresh Baked Croissants and Muffins (on table with whipped butter and jams)

(Please Select One from Above)

Turkey Sausage and Bacon are available Upon Request

All Served Breakfasts Include Orange Juice and Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half and Milk

\$25 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.



BEVERAGE STATIONS

COFFEE

Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$3 PER PERSON FOR 2 HOURS OR LESS

\$5.5 PER PERSON FOR 3 TO 5 HOURS

\$9 PER PERSON FOR 6 TO 12 HOURS

COFFEE AND WATER

Bottled Spring Water
Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$4 PER PERSON FOR 2 HOURS OR LESS

\$6 PER PERSON FOR 3 TO 5 HOURS

\$11 PER PERSON FOR 6 TO 12 HOURS

COFFEE, WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Coke Soft Drinks
Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$5 PER PERSON FOR 2 HOURS OR LESS

\$7.5 PER PERSON FOR 3 TO 5 HOURS

\$13 PER PERSON FOR 6 TO 12 HOURS

WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Coke Soft Drinks

\$4 PER PERSON FOR 2 HOURS OR LESS

\$6 PER PERSON FOR 3 TO 5 HOURS

\$11 PER PERSON FOR 6 TO 12 HOURS

Add assorted bottled juices, \$1.5 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

sodexo 