

HORS D'OEUVRES

All hors d'oeuvres are priced per 100 pieces
Alternative sizes are available upon request
Additional hors d'oeuvres can be tailored to suit any occasion

COLD HORS D'OEUVRES

- Iced Colossal Shrimp \$Market Price
- Iced Jumbo Shrimp \$Market Price
- Oysters on the Half Shell \$Market Price
- Fresh Smoked Salmon \$Market Price
served with crackers and lemon wedges
- Fresh Salmon Mousse \$Market Price
- Chocolate Dipped Strawberries \$Market Price
- Fresh Strawberries with Dip \$Market Price
- Cold Veggie Pizza \$117.45
- Asparagus Stuffed Ham Rolls \$130.25
- Smoked Salmon Canapés \$161.25
- Fresh Fruit and Cheese Tray \$221.45
- Fresh Vegetable Tray \$221.45
- Cream Cheese Stuffed Ham Rolls \$11.75
- Cream Cheese Stuffed Celery Fingers \$88.75
- Deviled Eggs \$127.95

HOT HORS D'OEUVRES

- Shrimp Scampi \$Market Price
- Swedish or BBQ Meatballs \$99.45
- Barbecued Cocktail Franks \$99.45
 - Mini Corn Dogs \$113.25
- Crab Stuffed Mushrooms \$130.25
 - Breaded Mushrooms \$99.45
- Breaded Cauliflower or Zucchini \$124.25
- Teriyaki Chicken and Pineapple Brochettes \$149.75
- Puffed Pastries with Brie \$117.45
 - Potato Skins \$143.95
 - Mini Pizzas \$141.25
- Breaded Scallops \$143.45
- Chicken Drumettes \$111.25
- Spicy Buffalo Wings \$111.25
 - Chicken Fingers \$143.45
 - Jalapeno Poppers \$143.45
- Chinese or Sante Fe Chicken Egg Rolls \$130.75
 - Shrimp Egg Rolls \$149.75

HAND CARVED MEAT

Served with Tea Buns and Condiments

Turkey (Serves 75) \$200.75

Roast Loin of Pork (Serves 75) \$200.75

Roast Tenderloin (Serves 40) \$228.25

Baked Ham (Serves 75) \$200.75

Prime Rib (Serves 100) \$379.95

Round of Beef (Serves 150) \$379.95

Steamship Round (Serves 250) \$551.75

SNACK PACKAGES

Priced Per Pound

Cheese Ball with Crackers \$25.25

Pretzels \$12.75

Snack Mix \$16.95

Dill Havarti Cheese with Crackers \$28.25

Potato Chips and Dip \$12.75

Tortilla Chips and Salsa \$16.25

Peanuts \$15.95

LUNCH BUFFETS

All buffets include rolls with butter.
A minimum of 35 guests is required for a buffet to be served.

Lunch Buffet #1 at \$10.95 per guest

Includes: One entree, one vegetable, one potato or rice, and two salads

Lunch Buffet #2 at \$11.75 per guest

Includes: Two entrees, one vegetable, one potato or rice, and two salads.

Lunch Buffet #3 at \$13.25 per guest

Includes: Two entrees, two vegetables, one potato or rice, and two salads

Lunch Buffet #4 at \$14.45 per guest

Includes: Three entrees, two vegetables, one potato or rice, and three salads

ENTREES

Roasted Chicken	Roast Sirloin of Beef Jardinière	Baked Chicken with Mushroom Sauce
Honey Glazed Ham	Turkey Divan	Roast Pork with Apple Dressing
Chicken Cordon Bleu	Country Fried Chicken	Pasta Primavera
Vegetable Lasagna	Beef Lasagna	Hand Carved Turkey (additional \$2.75 per guest)
Hand Carved Roast Round of Beef (additional \$2.75 per guest)	Hand Carved Honey Glazed Ham (additional \$2.75 per guest)	Hand Carved Roast Prime Rib of Beef (additional \$3.80 per guest)

VEGETABLES

Corn O'Brien	Seasoned Green Beans	Green Beans Amandine
Steamed Broccoli	California Blend	Green Peas with Mushrooms
Glazed Baby Carrots	Mixed Vegetables	Fresh Asparagus (additional \$2.50 per guest)

POTATOES

Rosemary Roasted
Redskins

Potatoes O'Brien

Baked Potatoes

Buttered New Potatoes

Rice Pilaf

Oven Roasted Potatoes

Whipped Potatoes with Gravy

Twice Baked Potatoes
(additional \$3.00 per guest)

SALADS

Creamy Macaroni Salad

Pasta Salad

Tossed Green Salad

Caesar Salad
(additional \$2.50 per
guest)

Creamy Cucumber Salad

Cole Slaw

Applesauce

Fresh Fruit Salad
(additional \$2.50 per guest)

Broccoli Salad

Cottage Cheese

Potato Salad

Spinach Salad
(additional \$2.50 per guest)

DESSERTS

Deluxe Fudge Brownie	\$2.50	Chocolate Ice Cream	\$2.50
Walnut Layer Cake	\$2.50	French Vanilla Ice Cream	\$2.50
Cherry Pie or Apple Pie	\$2.50	Chocolate or Strawberry Mousse	\$2.50

SPECIALTY DESSERTS

Cheesecake	\$4.25	New York Style Cheesecake	\$4.25
Pumpkin Pie	\$3.75	Chocolate Fudge Cake	\$4.25
Pecan Pie	\$4.25	Heath Bar Pie	\$4.25
Carrot Cake	\$4.25	Snickers Bar Pie	\$4.25
Dozen Gourmet Cookies	\$14.45	Ice Cream Sundae Bar	\$4.75

Homemade Cobbler	\$5.25
(Apple, Cherry, Blackberry, or Peach)	
A la mode	\$6.25

Off The Grill...

A minimum of 35 guests is required
All sandwiches include condiments

Buffet #1

Your choice of one sandwich and one side dish, \$7.75

Your choice of one sandwich and two side dishes, \$9.75

Buffet #2

Your choice of two sandwiches and one side dish, \$13.25

Your choice of two sandwiches and two side dishes, \$15.25

Buffet #3

Your choice of three sandwiches and one side dish, \$18.95

Your choice of three sandwiches and two side dishes, \$20.95

Your choice of three sandwiches and three side dishes, \$22.95

Sandwich Choices

Hamburger
Teriyaki Chicken Breast
Italian Beef

Cheeseburger
Chopped Pork
Bratwurst

Grilled Chicken Breast
Beef Brisket
Hot Dog

Side Dishes

Potato Chips
Potato Salad
Tossed Green Salad

Baked Beans
Creamy Macaroni Salad
Cottage Cheese

Creamy Coleslaw
Pasta Salad

RBB-QUE

A minimum of 35 guests is required

Barbeque #1 at \$19.75 per guest

St. Louis Style Ribs (3 bones), Country Roasted or BBQ Chicken (1 piece), Homemade Corn Bread Muffin, Corn on the Cob, and choice of two sides.

Barbeque #2 at \$21.75 per guest

St. Louis Style Ribs (4 bones), Country Roasted or BBQ Chicken (1 piece), Homemade Corn Bread Muffin, Corn on the Cob, and choice of two sides.

Barbeque #3 at \$24.25 per guest

St. Louis Style Ribs (6 bones), Homemade Corn Bread Muffin, Corn on the Cob, and choice of two sides.

SIDES

Creamy Coleslaw

Potato Salad

BBQ Baked Beans

Mixed Green Salad

Fries

BAR SERVICE

Two hour minimum

Cash Bar

A fully stocked bar available at prices by the drink

(Bar sales must reach a minimum of \$55.00 per hour, or a \$25.00 per hour bartender fee will incur)

Semi-Open Bar

Unlimited wines, beer, and soft drinks served to your guests

Premium Bar Package

Unlimited house wines, domestic drafts, soft drinks, and premium liquor mixed drinks served to your guests

First hour of service: \$10.50 per guest

Each consecutive hour: \$4.75 per guest

Call Bar Package

Unlimited house wines, domestic drafts, soft drinks, and call liquor mixed drinks served to your guests

First hour of service: \$9.50 per guest

Each consecutive hour of service: \$4.50 per guest

House Bar Package

Unlimited house wines, domestic drafts, soft drinks, and house liquor mixed drinks served to your guests

First hour of service: \$8.50 per guests

Each consecutive hour of service: \$4.25 per guest

House Brands

Amaretto, Gin, Rum, Scotch, Tequila, Triple Sec, Vodka, & Whiskey

Call Brands

Amaretto, Bacardi, E&J Brandy, Canadian Club, Cuervo, Dewar's, Jack Daniels, Jim Beam, Johnny Walker Red, Maker's Mark, Malibu, Meyer's Rum, Peach Schnapps, Seagram's 7, Seagram's Gin, Smirnoff, Southern Comfort, VO, & Captain Morgan

Premium Brands

Absolut, Absolut Citron, Absolut Mandarin, Beefeater, Bombay, Bombay Sapphire, Bushmills, Chivas, Cointreau, Crown Royal, Cuervo 1800, Glenlivet, Glenfiddich, Grey Goose, J&B, Jameson, Johnny Walker Black, Skyy, Raspberry Stoli, Vanilla Stoli, Tanqueray, & Wild Turkey

BEVERAGES

Soda (16 oz)	\$2.25	Coffee and Iced Tea (per gallon)	\$15.75
Canned Soda	\$2.25	Milk and Orange Juice (per gallon)	\$17.95
Bottled Water	\$2.25	Chilled Juices (per gallon)	\$17.95
Assorted Juices	\$2.25	Fruit Punch Bowl (per gallon)	\$12.25

MIXED DRINKS

One shot house liquor	\$4.75	Champagne Punch Bowl (per gallon)	\$42.95
One shot call liquor	\$5.25	Rum or Vodka Punch Bowl (per gallon)	\$42.95
One shot premium liquor	\$5.75	Bloody Mary Punch Bowl (per gallon)	\$42.95
One shot ultra liquor	\$6.25	Mimosa Punch Bowl (per gallon)	\$42.95
One shot luxury liquor	\$6.75		

BEER

Domestic Draft	\$3.75	Import Draft	\$Market Price
Domestic Keg	\$219.75	Import Keg	\$Market Price

CHAMPAGNE

Cooks	\$15.25	Korbel Brut	\$23.75
Sparkling Grape Juice	\$11.25	Moet and Chandon Imperial	\$56.95
Tosti Asti Spumante	\$19.45		

RED WINE

	Glass	Bottle
Glenn Ellen Merlot	\$5.25	w/a
Sutter Home Merlot	\$5.75	\$20.45
Fetzer Eagle Peak Merlot	\$5.75	\$19.45
Blackstone Merlot	\$6.95	\$24.95
Glenn Ellen Cabernet Sauvignon	\$5.25	w/a
Woodbridge Cabernet Sauvignon	\$6.75	\$24.95

WHITE WINE

Glenn Ellen Chardonnay	\$5.25	w/a
Turning Leaf Chardonnay	\$6.25	\$20.95
Fetzer Sundial Chardonnay	\$6.25	\$19.45
Kendall-Jackson Chardonnay	\$6.75	\$24.25
Ecco Domani Pinot Grigio	\$7.25	\$24.95

BLUSH WINE

Glenn Ellen White Zinfandel	\$5.25	w/a
Sutter Home White Zinfandel	\$5.75	\$20.85

RENTAL PRICES

Flip Chart with Markers	\$10.00	Small Projection Screen	\$25.00
Cordless or Lapel Microphone	\$50.00	Large Projection Screen	\$75.00
Color TV Monitor	\$25.00	Overhead Projector	\$25.00
VCR or DVD Player	\$25.00	Dance Floor	\$110.00
Wireless Internet Connection	\$25.00	Stage (4' x 4' sections)	\$15.00
Glass Globe with Candle	\$3.00	Risers (8' x 3')	\$15.00
Ficus Trees with Lights	\$10.00	Piano	\$25.00
LCD Projector	\$50.00	Mirrors	\$3.00
Glass Vase	\$2.00	Votive Holder with Candle	\$3.00

Based upon availability bulletin boards, easels, podiums, and microphones are offered at no charge.

POLICIES

Deposit and Payment

A \$200.00 non-refundable deposit is required for all weekday functions to hold a room and is due upon reservation. For all weekend functions, a \$500.00 non-refundable deposit is required. Deposits will be refunded back on the day of the event. On fraternity or sorority functions, dances, and fashion shows, a \$500.00 non-refundable security/damage deposit is required in addition to the initial deposit. Security/damage deposits will be refunded 7 days after the scheduled event.

Half payment is due 30 days prior to weddings, dances, fashion shows, and fraternity or sorority functions. All remaining balances are to be paid immediately following the event.

Sales Tax and Gratuity

For all functions in the Banquet Centre, food and beverage prices are subject to a 11.75% sales tax and an 18% gratuity. Tax-exempt groups must supply a tax-exempt letter to the Round Barn Banquet Centre prior to the function.

Cancellations

Cancellation of any function is required ninety days prior to the function or a penalty will be incurred. Cancellation of holiday parties are required six months in advance.

Finalization of Menu/ Pricing

A complete menu is required at least four weeks prior to the function. The choice of menu or menu selections for any event are not finalized until the time that the Round Barn Banquet Centre is in

possession of a SIGNED contract. Until that time, availability of menu items and prices are not guaranteed.

Guarantee Policy

An accurate estimate of attendance must be submitted to the Round Barn seven days prior to an event. Seventy-two hours prior to an event, the Round Barn must receive a final guaranteed attendance figure. This is what will be charged if the event falls under the final guaranteed attendance figure. If the final guarantee falls under 90% of the previous seven-day estimate, the client will be charged for the difference at the rate of one-half the original per person rate.

Buffet Meals

A minimum of 35 guests is required for a buffet to be served. All buffets are a one-pass buffet only.

House, Call, and Premium Bar Packages

All bar packages require a two-hour minimum purchase agreement.

General Policies

Any cost due to breakage, extra clean up or damage to the premises will become the responsibility of the client. Any extra set up that is required outside of regular business hours will result in a billable rate at \$100.00 per hour. Prices are subject to change without notice; however, pricing stated on a signed contract will be honored. Due to insurance regulations, it is forbidden to bring in or carry out any food or beverage. The Round Barn reserves the right to waive policies at the discretion of the banquet office.