

# Experience Eurest.

## **Eurest Dining Services Welcomes You to Gateway Center**

As the exclusive caterer for Gateway Center, Eurest Dining is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. The following pages are only *suggested* menus. Our chef, Michael Smith, a graduate of APICIUS Culinary School Florence, Italy, is available to create endless appetizing options to meet any budget or special request.

Please allow Eurest Dining to customize a menu to meet your group's individual needs. Our motto is "*from good to great!*" Let us make your event *great!*

Janel Ransdell  
General Manager  
Eurest Dining Services

# General Policy Information

## EXCLUSIVE CATERING SERVICES

All food and beverage services at Gateway Center are provided exclusively by Eurest Dining Services; therefore, we cannot allow any outside food or beverages (including all alcoholic and non-alcoholic beverages) to be brought into the facility. Menus for your event should be finalized one month prior to the event. Please note that prices and menus are subject to change at any time.

## GUARANTEES

A minimum guarantee of attendance is due 14 days prior to your event. Guarantees cannot be lowered after this date, but may be increased up to 4 business days prior to your event through a Eurest Dining representative only. Should attendance become higher than the guarantee, you will be charged for the actual event attendance.

## SERVICE CHARGE AND TAXES

A 19% service charge will be added to all food and beverage items including consumption on host bar or beverage service. A 9.1% sales tax will be charged in addition, unless a State Tax Exemption letter is presented prior to the event.

## BILLING

Eurest Dining accepts corporate checks, cash, money orders, cashier's checks and credit cards; however, due to corporate policies we cannot accept personal checks. Unless other contractual arrangements have been made, Eurest Dining Services requires 100% pre-payment prior to the event. Pricing is subject to change.

## KITCHEN FACILITIES

The kitchen facilities can be available to food shows and select trade shows for preparation, if contractual arrangements have been made prior to the event. All contractual requirements and specifications, as well as health department policies, must be adhered to at all times. A written Eurest Dining contract is required 45 days in advance of the event.

## OVERSET POLICY

It is our policy to provide a 5% overset, not to exceed 25 additional place settings, for any event held at the Gateway Center. If extra tables and place settings are requested above the 5%, Eurest would charge a fee of \$25.00 per table.

## TABLE LINENS

Table linens are dressed appropriately for full meal functions, with standard linens and napkins. Additional colors and selections are available at an additional fee. Tables used for boxed lunches and meeting tables do not normally receive linens, but they can be ordered in advance for \$5.00 each.

## CHILDREN PRICING

Children ages 3-10 are welcome to have the adult meal at a 50% discount. Special kid's meals and pricing for served dinners are available upon request, but they must be ordered in advance.

## BREAKFAST BREAK SELECTIONS

### Continental I

Sliced Fresh Fruit and Berries	
Bagels	
Fruit Preserves, Butter and Cream Cheese	
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas.....	\$8.50 Per Person

### Continental II

Sliced Fresh Fruit and Berries	
Assorted Muffins, Bagels, Danish and Doughnuts	
Fruit Preserves, Butter and Cream Cheese	
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas.....	\$10.50 Per Person

### Continental III

Sliced Fresh Fruit and Berries	
Assorted Muffins, Bagels, and Danish	
Assorted Yogurts with Granola and Assorted Cereals with Milk	
Fruit Preserves, Butter and Cream Cheese	
Assorted Juices	
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas.....	\$11.50 Per Person

## PLATED BREAKFAST SELECTIONS

All Entrees are Served with Freshly Brewed Coffee, Orange Juice, and Water

### Early Riser

Fresh Scrambled Eggs with Cheese	
Choice of Crisp Bacon or Link Sausage	
Breakfast Potatoes.....	\$9.50 Per Person

### Chef's Breakfast

Biscuits and Gravy	
Choice of Crisp Bacon or Sliced Ham	
Breakfast Potatoes.....	\$10.95 Per Person

### Breakfast Strata

Egg Casserole with Your Choice Meat and Vegetables	
American Fried Potatoes.....	\$13.95 Per Person

All menu items are subject to  
19% taxable service charge and 9.1% sales tax

## BREAKFAST BUFFET SELECTIONS

### Eye Opener Buffet

Display of Fresh Fruit and Berries  
Assorted Muffins with Butter  
Fresh Scrambled Eggs with Cheese  
Crisp Bacon  
Homemade Buttermilk Biscuits  
Country Sausage Gravy  
Assorted Juices  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Tea..... \$13.25 Per Person

### Rise 'N Shine Buffet

Display of Fresh Fruits and Berries  
Assorted Muffins and Bagels  
Fruit Preserves, Butter, and Flavored Cream Cheese  
Fresh Scrambled Eggs with Cheese  
Country Style Potatoes  
Crisp Bacon and Sausage Patty  
Assorted Juices  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Tea..... \$14.25 Per Person

### Grand Breakfast Buffet

Display of Fresh Fruits and Berries  
Assorted Muffins and Bagels  
Fruit Preserves, Butter and Flavored Cream Cheese  
Fresh Scrambled Eggs with Cheese  
Country Style Potatoes  
Crisp Bacon and Sausage Patty  
French Toast with Vermont Maple Syrup  
Assorted Juices  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Tea..... \$15.95 Per Person

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## A LA CARTE REFRESHMENTS AND SNACKS

### Beverages

Fresh Brewed Coffee and Tea.....	\$20.95 Per Gallon
Lemonade.....	\$18.00 Per Gallon
Fruit Punch.....	\$18.00 Per Gallon
Soft Drinks.....	\$1.50 Each
Bottled Water.....	\$2.00 Each
Bottled Juice.....	\$2.50 Each

### Bakery Goods

Large Muffins.....	\$22.00 Per Dozen
Mini Muffins.....	\$9.00 Per Dozen
Breakfast Bread Slices.....	\$18.00 Per Dozen
Bagels with Cream Cheese.....	\$20.00 Per Dozen
Danish.....	\$18.00 Per Dozen
Doughnuts.....	\$18.00 Per Dozen
Cookies.....	\$18.00 Per Dozen
Brownies.....	\$15.00 Per Dozen
Blondies.....	\$15.00 Per Dozen
Lemon Bars.....	\$15.00 Per Dozen

### Chef's Trays and Displays

Fresh Fruit Display.....	\$3.25 Per Person
Imported and Domestic Cheeses.....	\$4.00 Per Person
Fresh Sliced Fruit, Cheese and Crackers.....	\$5.00 Per Person
Vegetable Crudités with Chef's Dipping Sauce.....	\$2.75 Per Person
Chef's Assorted Pastry Table.....	\$5.00 Per Person

### Snacks

Assorted King Size Candy Bars.....	\$1.50 Each
Tortilla Chips and Homemade Salsa.....	\$2.00 Per Person
Chips and French Onion Dip.....	\$1.50 Per Person
Jumbo Pretzel with Cheese Sauce.....	\$2.00 Per Person
Popcorn.....	\$1.50 Per Person
Assorted Bags of Chips.....	\$1.25 Per Bag
Granola Bars.....	\$1.25 Per Person
Mixed Nuts.....	\$16.00 Per Pound
Snack Mix.....	\$12.00 Per Pound
Peanuts.....	\$13.00 Per Pound
Assorted Individual Yogurt.....	\$1.00 Each

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## GOURMET BOX LUNCHES

All box lunches are Accompanied with Chips, Choice of Fruit Cup or Small Garden Salad,  
and Chef's Choice of Dessert, and Choice of Bread or Wrap  
(Beverages can be added for an additional cost)

### Turkey & Swiss

Smoked Turkey Breast, Swiss Cheese, Fresh Mixed Greens, Sliced Tomato in a Flour  
Tortilla..... \$10.95 Per Person

### Chicken Caesar

Grilled Chicken, Romaine Lettuce, Shaved Parmesan Cheese, and Classic Caesar  
Dressing in a Flour Tortilla..... \$10.95 Per Person

### Veggie Explosion

Wood-Fired Grilled Vegetable of Red Peppers, Portabella Mushroom, Green and  
Golden Zucchini and Plum Tomatoes Drizzled with Basil Aioli and Cracked Pepper... \$10.95 Per Person

### Bavarian Blast

Virginia-Style Cured Ham with Smoked Gouda Cheese Painted with Barbeque-Mustard  
Dressing and Lettuce and Tomato..... \$10.95 Per Person

### Chicken Salad

All White Meat Chicken Salad with Celery, Red Onion, Tarragon and Mayonnaise..... \$10.95 Per Person

### California Grill

Mesquite Grilled Chicken Breast with California Avocado, Plum Tomato, and Red Leaf  
Lettuce..... \$10.95 Per Person

### All American

Top Round of Beef with Sautéed Vidalia Onion, Horseradish Cream, Oak Leaf Lettuce  
and Ripe Tomato..... \$10.95 Per Person

### Tuna Salad

Light Chunk Tuna Salad with Celery, Red Onion and Mayonnaise..... \$10.95 Per Person

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## PIZZA MENU SELECTIONS

### Flatbread Pizza

(Flatbread Pizza Priced Based on Three Slices Per Person)

Grilled Chicken Alfredo

Ham and Pineapple

Bacon Cheeseburger

Vegetarian

BBQ Chicken

Chicken Pesto

Taco Pizza

Sausage

Pepperoni

Cheese..... \$6.95 Each

### 16" Thick Crust Pizza

(16" Pizza Priced Based on Two Slices Per Person)

Single Meat Item Pizza..... \$9.95 Each

Double Meat Item Pizza..... \$11.95 Each

Deluxe Pizza..... \$13.95 Each

### Meat Choices:

Sausage, Pepperoni, Hamburger, Chicken, Ham, Bacon

### Additional Toppings:

Green Peppers, Olives, Mushrooms, Onions, Tomato, Broccoli, Pineapple, Jalapeño

Peppers, Pepperoncini

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## LUNCH BUFFET SELECTIONS

### Carved Buffet

Choice of Tossed Italian Garden Salad or Caesar Salad	
Choice of Carved Top Round of Beef, Pork Loin, or Turkey Breast	
Sautéed or Grilled Chicken Breast with Choice of Sauce	
Choice of One Vegetable and One Starch	
Assorted Cheesecakes with Berry Garnish	
Rolls and Butter.....	\$15.50 Per Person

### The Wrap Buffet

Red Bliss Potato Salad	
Fresh Fruit Salad and Fresh Garden Salad	
A Selection of Three Wraps (Choice of Ham, Beef, Turkey, Chicken or Vegetable)	
Assortment of Fresh Baked Cookies and Brownies.....	\$14.50 Per Person

### New York Deli Buffet

Fresh Garden Salad, Pasta Salad and Potato Salad	
Thinly Sliced Roast Beef, Turkey Breast, Ham and Assorted Cheese Slices	
Pickles, Mustard, Mayonnaise, and Assorted Breads	
Fresh Baked Cookies and Brownies.....	\$15.50 Per Person

### Italian Buffet

Choice of Tossed Italian Garden Salad or Caesar Salad	
Homemade Italian Lasagna with Red Sauce and Melted Cheeses	
Chicken Parmesan	
Tossed Shells with Fresh Herb Sauce	
Chef's Choice Vegetable	
Fresh Garlic Bread	
Assorted Miniature Desserts.....	\$16.00 Per Person

### St. Louis Style Buffet

Red Bliss Potato Salad and Coleslaw	
BBQ Pork Riblets	
BBQ Chicken Breast	
BBQ Baked Beans and Corn on the Cob	
Jalapeño Corn Bread	
Freshly Made Bread Pudding with Cinnamon Vanilla Cream.....	\$16.00 Per Person

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## LUNCH BUFFET SELECTIONS

### Heartland Buffet

Mixed Garden Greens with Choice of Two Dressings  
Baked Herb or Fried Chicken (Assorted Pieces)  
Smothered Pork Chops  
Choice of One Vegetable and One Starch  
Fresh Baked Rolls and Butter  
Assortment of Fresh Baked Cookies and Brownies..... \$14.95 Per Person

### Northern Exposure

Mixed Garden Greens with Choice of Two Dressings  
Sliced Turkey Breast with Turkey Gravy  
Sliced Roast Beef with a Rich Brown Gravy  
Choice of One Vegetable and One Starch  
Fresh Baked Rolls and Butter  
Assortment of Fresh Baked Cookies and Brownies..... \$15.95 Per Person

### Mexican Fiesta Buffet

A Market Salad with Choice of Two Dressings  
Black Bean Salad  
Fajita-Taco Bar, Southwest Seasoned Beef and Chicken  
Refried Beans  
Cheddar and Monterey Jack Blend Cheese  
Shredded Lettuce, Diced Tomatoes, Diced Onions, Salsa, and Guacamole  
Spanish Rice  
Jalapeño Corn Bread with Honey Butter  
Cinnamon Crisp Tortillas..... \$15.95 Per Person

### Salad and Potato Buffet

Fresh Garden Salad  
Large Baked Potato  
(Potato Toppings: Butter, Sour Cream, Diced Bacon, Cheddar Cheese, Chopped Ham, Chili, Chopped Red Onion, Chopped Scallion, Chopped Red Pepper, Chopped Jalapeño, Steamed Broccoli, Mushrooms, Salsa, and Cheese Sauce)  
Assorted Mini Desserts..... \$11.95 Per Person

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## PLATED LUNCH SELECTIONS

All Entrées are Served with Your Choice of a Mixed Green Salad with Choice of Two Dressings or Caesar Salad, Chef's Choice of Dessert, Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water

<b>Shrimp Scampi over Angel Hair Pasta</b> Served with Roasted Vegetables.....	\$17.50 Per Person
<b>Chicken with Gruyere Mushroom Sauce</b> Choice of Vegetable and Starch.....	\$15.95 Per Person
<b>Beef Tenderloin Medallions with Port Wine Demiglace</b> Choice of Vegetable and Starch.....	\$16.95 Per Person
<b>Grilled Center Cut Loin of Pork with Apple Mango Chutney</b> Choice of Vegetable and Starch.....	\$16.95 Per Person
<b>Baked Cod with Lemon Dill Butter</b> Choice of Vegetable and Starch.....	\$17.50 Per Person
<b>Baked Penne With Italian Sausage Sautéed Vegetables and Aurora Sauce</b> Choice of Vegetable.....	\$15.50 Per Person
<b>Baked Balsamic Bruschetta Chicken Breast</b> Choice of Vegetable and Starch.....	\$15.00 Per Person
<b>Boneless Pork Loin Chip Stuffed with Sage Dressing</b> Choice of Vegetable and Starch.....	\$15.50 Per Person
<b>Slow Roasted Beef Brisket with Bourbon Brown Sauce</b> Choice of Vegetable and Starch.....	\$15.95 Per Person
<b>Panko Parmesan Breaded Chicken Breast</b> Served over Pasta Shells Alfredo with Choice of Vegetable.....	\$15.50 Per Person
<b>Pork Medallions with Apple Chutney</b> Choice of Vegetable and Starch.....	\$14.50 Per Person
<b>Baked Farfelle with Chicken Alfredo Sauce</b> Choice of Vegetable.....	\$14.50 Per Person
<b>Sliced Roast Beef with a Rich Brown Sauce</b> Choice of Vegetable and Starch.....	\$15.50 Per Person

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