

## CHAMPAGNE RECEPTION

(Minimum 100 Guests)

\$21.95 Per Person

CHAMPAGNE TOAST FOR ALL GUESTS

CHOICE OF TWO ENTRÉE SELECTIONS

(Uniformed Chef Carving)

Roast Beef

Honey Glazed Ham

Whole Roast Turkey

or Roasted Pork Loin

CHOICE OF FOUR HOT HORS D'OEUVRES

Swedish Meatballs

Meatballs in BBQ Sauce

Cocktail Franks in Puff Pastry

Stuffed Mushroom Caps

Chicken Fingers with Spicy Marinara or Honey Mustard

Chinese Egg Rolls with Sweet & Sour Sauce

Mini Mexican Tacos

Cajun Chicken Morsels with Barbecue Sauce

Sweet & Sour Pineapple Mini Chicken Brochette

Demi Butter Rolls & Condiments

International & Domestic cheese display with assorted Crackers & Fruit Garnish

Fresh Cut Vegetables with Dipping Sauces

Sliced Fresh Fruit

Sparkling Golden Punch

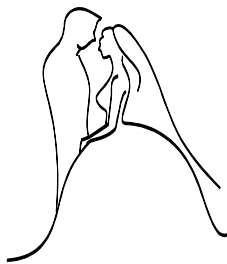
Fancy Mixed Nuts

Coffee & Iced Tea



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*July 2007*



## THE REGAL WEDDING BUFFET

(Minimum 50 Guest)

### CHAMPAGNE TOAST FOR ALL GUESTS

#### CHOICE OF THREE SALADS

Tossed Green Salad, Pasta Salad, Three Bean Salad,  
Caesar Salad with Grated Pecorino, Romano Cheese & Croutons,  
Fresh Fruit Medley & Assorted Vegetable Tray

#### CHOICE OF THREE ENTRÉES

\$22.95 per Guest

#### CHOICE OF TWO ENTRÉES

\$21.95 per Guest

##### BEEF

Sliced Roast Baron of Beef  
Sliced London Broil  
Sirloin Tips of Beef  
or Prime Rib (Add \$3.00 per Guest)

##### POULTRY

Sliced Turkey Breast  
Fried Chicken  
Chicken Marsala  
or Chicken with Mushrooms & Demi Glaze

##### PORK

Sliced Roast Pork Loin  
Sliced Banjo Glazed Ham  
Smoked Pork Chops  
or BBQ Pork Ribs

##### FISH

Baked Cod Jardinière  
Cajun Style Seafood Creole over Rice  
Poached Salmon with Dill Sauce  
or Shrimp Casino

#### CHOICE OF ONE

Rice Pilaf  
Garden Blend Rice  
Au Gratin Potatoes  
Mashed Potatoes/Gravy  
or Oven Roasted Redskin Potatoes

#### CHOICE OF ONE

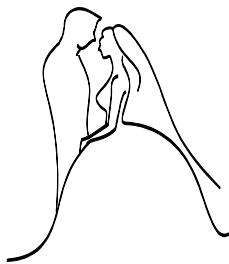
Glazed Baby Carrots  
Buttered Corn  
Green Beans Almandine  
Sugar Snap Peas  
Vegetable Medley

Coffee & Iced Tea



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## THE ROYAL BUFFET

\$ 17.95 per Guest

Includes, Tossed Green Salad, Pasta Salad, Fresh Fruit Medley, Dinner Rolls & Butter

### CHOICE OF TWO ENTRÉE SELECTIONS

(Add a Third Entree for \$2.00 per Guest)

#### BEEF

Sliced Roast Baron of Beef

Sirloin Tips of Beef

or

Prime Rib (Add \$3.00 per Guest)

#### PORK

Sliced Glazed Ham

Sliced Roast Pork Loin

or BBQ Pork Ribs

#### PASTA

Lasagna or Vegetarian Lasagna

#### POULTRY

Sliced Turkey Breast

Southern Fried Chicken

Chicken Parmesan or

Chicken Marsala with Mushrooms & Demi Glaze

#### FISH

Shrimp Casino

Cajun Style Seafood over Creole Rice or

Oven Poached North Atlantic Salmon

#### CHOICE OF ONE

Rice Pilaf

Garden Blend Rice

Au Gratin Potatoes

Mashed Potatoes/Gravy

or Oven Roasted Redskin Potatoes

#### CHOICE OF ONE

Glazed Baby Carrots

Buttered Corn

Green Beans Almandine

Sugar Snap Peas

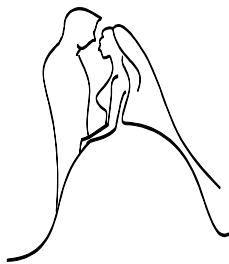
Vegetable Medley

Coffee & Iced Tea



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## THE COURT BUFFET

CHOICE OF ONE ENTRÉE	\$ 14.95 per Guest
CHOICE OF TWO ENTRÉES	\$ 15.95 per Guest
CHOICE OF THREE ENTRÉES	\$ 16.95 per Guest

Mixed Garden Greens with Assorted Dressings, Pasta Salad, Rolls & Butter

### BEEF

Yankee Pot Roast  
Beef Stroganoff  
Asian Stir Fry Beef  
Ethel Richman's Swiss Steak  
or Irish Stew

### POULTRY

Teriyaki Chicken  
Asian Stir Fry Chicken  
Pulled Chicken in Sweet Baby Ray's BBQ Sauce  
or Hatfield's Chicken & Dumplings

### CHOICE OF ONE

Rice Pilaf  
Garden Blend Rice  
Au Gratin Potatoes  
Mashed Potatoes/Gravy  
or Oven Roasted Redskin Potatoes

### PORK

Glazed Banjo Ham or Pulled Carolina Pork in Sweet  
Baby Ray's BBQ Sauce

### PASTA

Banjo Ham & Macaroni Casserole  
Lasagna  
Vegetarian Lasagna  
or Spaghetti with Meatballs

### SEAFOOD

Southern Baked Lemon Pepper Catfish Fillet  
or Baked Scrod Jardinière

### CHOICE OF ONE

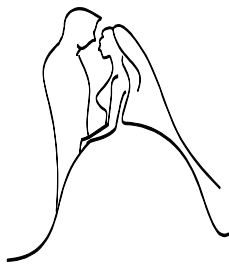
Glazed Baby Carrots  
Buttered Corn  
Green Beans Almandine  
Sugar Snap Peas  
Vegetable Medley

Coffee & Iced Tea



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## PLATED DINNER ENTRÉE SELECTIONS

All Entrees served with House Salad, Vegetable, Potato, Coffee, Tea, Rolls, & Butter

### PRIME RIB AU JUS

Slowly Roasted Choice Prime Rib served with Au Jus &  
Horseradish Sauce  
12 oz. - Market Price

### CHICKEN DIJON

Chicken Breast Sautéed & topped with a Creamy Dijon  
Mustard Sauce  
\$16.95

### NEW YORK STRIP STEAK

Charbroiled, served with Maitre D' Butter  
12 oz. - \$23.95

### BAKED CHICKEN PARMESAN

Breast of Chicken Topped with Italian Marinara Sauce &  
Parmesan Cheese  
\$16.95

### JUMBO SMOKED PORK CHOP

Smoked Chop, served with Dijon Mustard  
12 oz. - \$18.95

## PLATED DINNER SIDE SELECTIONS

### POACHED SALMON

Served with Mustard Dill Sauce  
\$18.95

### CHOICE OF ONE

Mixed Green Salad or Caesar Salad

### CHICKEN MARSALA

Chicken Breast topped with Sautéed Mushrooms &  
Marsala Wine Demi Glaze  
\$17.95

### CHOICE OF ONE

Mashed Potatoes/Gravy  
Oven Roasted Redskin Potatoes  
Au Gratin Potatoes  
Rice Pilaf  
Garden Rice Pilaf  
or Wild Rice

### ROAST PORK LOIN

Tenderloin Medallions, Slowly roasted & served with  
Gravy  
\$17.95

### CHOICE OF ONE

Green Beans Almandine  
Glazed Baby Carrots  
Vegetable Medley  
Buttered Corn or  
Sugar Snap Peas

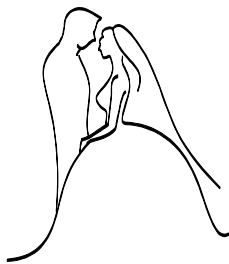
## DESSERTS

New York Cheese Cake with Raspberry Sauce	\$3.95
Mile High Apple Pie	\$3.25
Fruit Cobbler	\$2.95
Pudding	\$2.50
Carrot Cake	\$2.50
Chocolate Mousse	\$1.75



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## HORS D'OEUVRES RECEPTION PACKAGE

(Minimum of 50 Guests)

Includes four of our favorite Cold Hors d'oeuvres & three Hot Hors d'oeuvres

### COLD HORS D'OEUVRES

International Cheese and Fruit Tray  
Fresh Vegetable Tray with Assorted Dips  
Tortellini Tomato Skewers  
Nacho Chips with Salsa & Dips  
Cheese Spread with Assorted Crackers  
Deviled Eggs  
Potato Chips  
or Dry Roasted Peanuts

### HOT HORS D'OEUVRES

Water Chestnuts wrapped in Bacon  
Grilled Chicken Skewers with Thai Peanut Sauce  
Chicken Wings  
Rumaki  
Mini Egg Rolls  
Mini Tacos  
Deep Fried Chicken Strips  
Swedish Meatballs  
Mini Quiche  
or Smoked Cocktail Franks

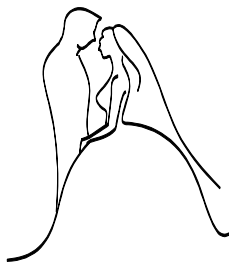
ONE HOUR RECEPTION \$11.95

TWO HOUR RECEPTION \$17.95



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## ALA CARTE HORS D'OEUVRES

(Each Platter & Tray will Accommodate 50 Guests)

All Prices are Per Tray

### COLD HORS D'OEUVRES

Jumbo Shrimp	Market Price
Oysters On ½ Shell	Market Price
Alaskan Crab Claws	Market Price
Assorted Canapés	\$65.00
Asparagus in Prosciutto	\$75.00
Tomato Basil Bruschetta	\$55.00
Stuffed Celery	\$50.00
Deviled Eggs	\$45.00

### HOT HORS D'OEUVRES

Fried Popcorn Shrimp	Market Price
Grilled Chicken Skewers with Thai Peanut Sauce	\$90.00
Fried Chicken Strips	\$80.00
Chicken Wings	\$75.00
BBQ Meat Balls	\$65.00
Mini Quiche	\$65.00
Swedish Meatballs	\$65.00
Stuffed Mushroom Caps	\$65.00
Mini Tacos	\$50.00
Cocktail Smokies	\$50.00
Mini Egg Rolls	\$50.00

### SEAFOOD TRAY

Delicious Smoked Salmon Decorated & Garnished with  
Fresh Mushrooms,  
Dill, Cream Cheese, Capers, Lemons, & Oranges.  
\$165.00

### COLD CUT MEAT PLATTER

Sliced Roast Beef, Turkey, Ham, Swiss & American  
Cheese with Demi Butter Rolls  
(Perfect to Make Light Hors d'oeuvre Sandwiches).  
\$135.00

### FRESH GARDEN VEGETABLE TRAY

Cauliflower, Broccoli, Cucumbers, Carrot & Celery  
Sticks, served with Spinach Dip  
\$85.00

### INTERNATIONAL CHEESEBOARD

Variety of Cheeses Including Cheddar, American, Swiss,  
Smoked Gouda  
& Brie, served with Assorted Crackers.  
\$150.00

### SEASONAL FRUIT TRAY

An Assortment of Seasonal Fruits, with Dipping Sauces  
\$85.00

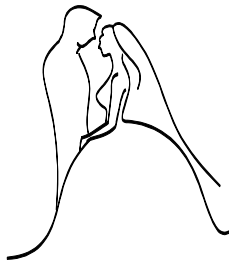
### ONE POTATO, TWO POTATO

Baked Potatoes with Condiment Bar including,  
Chili, Cheeses, Scallions, Tomatoes, Diced Green  
Chilies, Bacon Bits,  
& Sour Cream!  
\$125.00



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## CARVED SELECTIONS

(Served with Demi Butter Rolls)

Uniformed Chef \$30.00 per hour per Station

Charges based on full hour only

Tenderloin Of Beef, Béarnaise Sauce

\$195.00 Per Tenderloin

20-30 Servings

Baked Honey Glazed Ham

\$175.00 Per Ham

50-75 Servings

Roasted Turkey Breast

\$150.00 Per Turkey

50-75 Servings

Top Round of Beef

\$175.00 Per Round

75-100 Servings

Roast Herbed Pork Loin

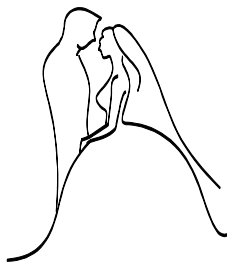
\$125.00 Per Loin

50 Servings



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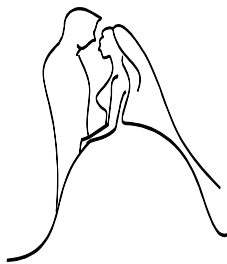
## COCKTAIL BEVERAGE SERVICE

	<u>HOST BAR</u>	<u>CASH BAR</u>
<b>HOUSE BRANDS</b>	\$3.50	\$3.75
Includes a selection of Calvert Extra Blended Whiskey, Old Crow Bourbon, Claymore Scotch, Bellows Vodka, Gilbey's Gin, Ron Rico Light Rum, Margaritaville Tequila, & Kamora Coffee Liqueur		
<b>CALL BRANDS</b>	\$3.75	\$4.00
Jack Daniels, J&B, Seagram's 7, Jim Beam, Smirnoff Vodka, Bacardi Rum, Jose Cuervo, CC, Jameson Irish Whiskey, Captain Morgan Spiced Rum, Myer's Rum, Tequila Rose, Johnny Walker Red, Southern Comfort, Bombay, Dewar's & Tanqueray		
<b>PREMIUM BRANDS</b>	\$4.75 / up	\$5.00 / up
Absolut Vodka, Absolut Mandarin, Absolut Citron, Crown Royal, Jim Beam Black, Wild Turkey, Tanqueray 10, Chivas Regal, Glenlivet Single Malt Scotch, Captain Morgan Private Stock, Martell Cognac, Bombay Sapphire, Johnny Walker Black, Hennessy, Dewar's 12, VO, Chopin, Bacardi Limon, Knob Creek & Belvedere		
<b><i>Domestic Beer</i></b>	\$2.75	\$3.00
Coors Light, Bud, Bud Light, & Miller Lite		
<b><i>Imported Beer</i></b>	\$3.25	\$3.50
Killian's Red, Samuel Adams, & Heineken		
Non Alcoholic available upon request      Market Price		
<b><i>Keg Beer</i></b>		
Coors Light, Bud, Bud Light, or Miller Lite      \$195.00 per keg		
<b><i>Imported Keg Beer</i></b>		
Killian's Red, Samuel Adams & Heineken      \$300.00 per keg		
<b><i>Libations by the Gallon</i></b>		
Spiced Bloody Mary's      \$45.00 per gallon		
Rum / Vodka Golden Fruit Punch      \$45.00 per gallon		
Champagne Punch      \$36.00 per gallon		
<b><i>Non-Alcoholic Beverages</i></b>		
Non Alcoholic Golden Fruit Punch      \$20.00 per gallon		
Soft Drinks      \$1.50 each		



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## WINE SELECTIONS

	HOST BAR Per Glass	CASH BAR Per Glass	HOST BAR Bottle	CASH BAR Bottle
HOUSE WINES	\$3.50	\$3.75	\$19.00	\$20.00
Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel			1.5 ltr.	1.5 ltr.
Other Varieties available upon request	Market Price			

## SPARKLING WINES

	HOST BAR Bottle	CASH BAR Bottle
Chandon Brut Fresco	\$21.00	\$22.00
Martini & Rossi Asti Spumante	\$21.00	\$22.00
Sparkling Wines	\$21.00	\$22.00
Korbel Extra Dry	\$18.00	\$19.00
Suntini Asti Spumante	\$18.00	\$19.00
Totts Brut	\$15.00	\$16.00
Verdi Spumante	\$15.00	\$16.00
Non Alcoholic	\$12.00	\$13.00

## BEVERAGE POLICIES

**Host Bar:** The beverage service is paid entirely by the Host. Service charge, State and Local taxes will be added to the final bill.

**Cash Bar:** All beverages are paid at time of purchase at cash bar prices. Bartenders are not allowed to run tabs.

**Bartenders:** The Interstate Center will provide Bartenders for both Cash and Host bars. There is a set up charge of \$45.00 for each bar required. If your bar does not reach \$125.00 per hour, we will assess a \$10.00 per hour additional charge for each bartender. Any portion of an hour will be charged as a full hour.

**Pricing:** Pricing is established by the facility in accordance with local liquor ordinances and taxation rates, and may change without notice due to market conditions. Firm prices will be quoted 90 days prior to your function.

**Beverage Rules:** The Interstate Center reserves the right to refuse service to any person(s) deemed unsafe. The Interstate Center reserves the right to refuse service to any person under age.

- All closing times must meet local ordinances.
- No alcoholic beverages may be brought onto the Interstate Center Property.
- The location of all host or cash bars will be at the discretion of the Interstate Center.

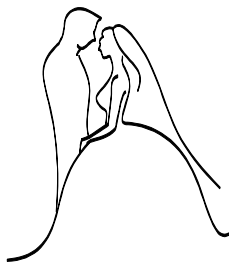
The Interstate Conference Center is the sole alcoholic beverage licensee on the Conferences premises. It is subject to the regulations of the State Alcoholic Beverage Control Commission and violations of these regulations may jeopardize the Interstate Conference Center license. Our policies prevent the service of alcoholic beverages not purchased from or regulated by the Conference Center. We reserve the right to decline Service of alcohol for the safety of our guests.

We Urge You and Your Guests to Drink Responsibly.



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## INTERSTATE CENTER POLICIES

The staff and management of The INTERSTATE CENTER will provide all the professional services required to make your business meeting, wedding, or social function an absolute success. We will make every effort to accommodate special requests.

WE THANK YOU FOR CHOOSING THE INTERSTATE CENTER FOR YOUR EVENT.

MENU SELECTION must be made at least one month prior to the date of the function.

It is our pleasure to attend to the particular dietary needs of any of your guests. Your Event Manager will discuss these menus with you.

THE NUMBER OF GUESTS or CHANGES to the food menus or liquor service, must be GUARANTEED, no later than 5 Business Days prior to scheduled function.

DEPOSITS will be required to show good faith to secure your function. All deposits for weddings and social events are NON-Refundable. PAYMENT in full is required 72 hours in advance for all catering functions unless prior credit arrangements have been established with the Interstate Center. Personal checks will not be accepted. Payments must be made with a credit card, cashier's check, or money order. All credit card payments must be accompanied by a signed credit card authorization form.

19% TAXABLE SERVICE CHARGE plus 7.5% STATE, and 2% LOCAL TAXES will be added to all functions. Additional set-up charges may be applied for extensive or elaborate set-ups. Tax-exempt groups must submit their tax number and official letter of exemption 10 days prior to the function date. Tax-exempt groups are not exempt from the 2% Local Taxes.

The Interstate Center does not allow stapling, taping, tacking, or nailing any items to the walls, floors or ceiling, in any of our BANQUET & MEETING ROOMS, unless written approval is given by the sales staff. Any special assistance for your meeting or wedding may be arranged through the sales department. Please note that the Interstate Center shall not be responsible for damage or loss of any items being received displayed or stored..

FOOD or BEVERAGE of any kind will NOT be permitted to be brought onto The Interstate Center property without permission from the sales department and catering department. Also, no Food or Beverage may be removed from the property.

All sound levels on MUSIC, piped in system or live, will be controlled by The Interstate Center staff.

Again, it is our goal to assure you of a very successful function. You have our commitment that we will make every effort to accommodate your needs.



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