

BREAKFAST BUFFETS

All buffets are prepared for 1.5 hours of continuous service and require a minimum of 25 guests

Lucky Star Buffet \$15

(Served with coffee, decaf, orange juice and basket of biscuits with whipped butter and jelly)

Assorted fruit platter with yogurt dipping sauce

Chef's selection of baked goods

Choice of one

Fluffy scrambled eggs
Southwest scramble

Choice of two

Crispy bacon
Pork sausage links
Turkey sausage links
Sliced ham steak
Pork sausage country gravy

Choice of one

Breakfast potatoes
Potatoes O'Brien

Continental Breakfast \$11

Served with coffee, decaf and orange juice

Chef's assorted baked goods
Fresh fruit display
Assorted yogurts with toppings
Choice of two juices



BREAKFAST PLATED

Served with coffee, decaf, orange juice and basket of biscuits with whipped butter and jelly

All American \$11

Fluffy scrambled eggs paired with crispy bacon, pork sausage links, or sliced ham served with breakfast potatoes

Steak & eggs 6 oz. - \$14

Strip steak paired with scrambled eggs and breakfast potatoes 8 oz. - \$16

Chicken fried steak & eggs \$12

Fried to perfection topped with country gravy and served with scrambled eggs and breakfast potatoes

Healthy start \$10

Fresh fruit, vanilla yogurt, granola parfait, bran muffin and hard-boiled egg

Biscuits and gravy \$11

Two country biscuits smothered with sausage gravy served with scrambled eggs and breakfast potatoes

Southwest breakfast burrito \$11

Flour tortilla filled with scrambled eggs, pork sausage, potatoes, bell peppers and pepper jack cheese served with garden salsa and fruit garnish

Breakfast sandwich \$11

Toasted English muffin with egg, bacon or ham and cheddar cheese served with breakfast potatoes



HOTEL & CONVENTION CENTER
WATONGA

BREAKS

All breaks are prepared for 30 minutes
or all day of continuous service

All day Beverages \$12

All day (8 hours) \$6

One-time (30 minutes)

Enjoy the following beverages
for up to 8 hours or 30 minutes

Freshly brewed coffee and decaf

Assorted hot teas

Brewed iced tea with fresh lemons

Assorted sodas

Bottled water

À la carte break items

Danish	\$27/dozen
Assorted muffins	\$24/dozen
Donuts	\$18/dozen
Assorted yogurts	\$3/each
Fresh fruit cups	\$3/each
Assorted cookies	\$21/dozen
Lemon bars	\$21/dozen
Fudge brownies	\$21/dozen
Trail mix	\$2/person
Coffee	\$32/gallon
Decaf	\$32/gallon
Assorted sodas	\$2/each
Bottled water	\$2/each
Energy drinks	\$4/each
Iced tea	\$26 gallon
Individual juices	\$3/each



LET'S DO BRUNCH

All buffets are prepared for 1.5 hours of continuous service and
require a minimum of 25 guests

Served buffet style \$24

(Served with coffee, decaf, hot or iced tea, juice station and rolls
and butter and Chef's array of desserts)

Assorted fruit display with yogurt dipping sauce

Chef's selection of baked goods

Choice of one
Fluffy scrambled eggs
Southwest scramble
Chef's frittata

Choice of two
Crispy bacon
Pork sausage links
Turkey sausage links
Sliced ham steaks
Pork sausage country gravy

Choice of one
Breakfast potatoes
Potatoes O'Brien

Choice of two
Mixed greens and things with
assorted dressings
Homemade hand tossed Caesar
salad
Rotini pasta salad
Cucumber tomato and red onion
salad
Loaded baked potato salad

Choice of one
Steamed broccoli gratin
Chef's fresh mixed vegetables
Fresh sliced carrots with dill butter

Choice of one
Roasted baby red potatoes
Garlic and parmesan whipped
potatoes
Wild rice pilaf
Chive infused scalloped potatoes

Choice of two
Beef stroganoff with buttered
noodles
Virginia baked ham with pineapple
cherry glaze
Sliced pork loin with spiced apple
chutney
Sliced roast beef with demi-glace
Chicken marsala
Stuffed chicken breast with
supreme sauce
Fried catfish strips with lemon and
tartar sauce

All pricing is prior to 19% service charge



HOTEL & CONVENTION CENTER
WATONGA

COLD DELI \$16

All buffets are prepared for 1.5 hours of continuous service and require a minimum of 25 guests

Served with coffee, decaf, iced tea and Chef's selection of desserts

Rotini pasta salad
Loaded baked potato salad
Creamy Cole slaw
Chef's selection of breads and rolls
Assorted condiments (mustard, mayo, and horseradish cream)
Relish tray (lettuce, sliced tomatoes, sliced onions, pickles and banana peppers)
Cheese tray (American, Swiss, Cheddar and Provolone)
Meat tray (roasted beef, honey ham, turkey breast and salami)



WATONGA LUNCH BUFFET

All buffets are prepared for 1.5 hours of continuous service and require a minimum of 25 guests

Two entrees	\$18
Three entrees	\$21

Select two

Greens and things with assorted dressings
Greek salad with feta, tomatoes and olives
Rotini pasta salad
Caesar salad
Loaded baked potato salad

Select one

Green beans with bacon and onion
Baby carrots with dill butter
Buttered corn with bell peppers
Broccoli and cauliflower florets

Select one

Roasted baby red potatoes
Whipped potatoes
Sweet potato puree
Wild rice pilaf
Chive infused scalloped potatoes

Select two or three

Beef stroganoff with buttered noodles
English sliced roasted beef with demi-glace
Sliced pork loin with spiced apple chutney
Chicken piccata
Chicken ala king
Lemon parsley baked cod
Pasta primavera (with or without chicken)

All pricing is prior to 19% service charge



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LUNCH PLATED

All served with coffee, decaf, iced tea, with Chef's selection of dessert

Deluxe grilled chicken breast sandwich \$12

Grilled chicken breast, Provolone cheese, lettuce, tomato with chipotle mayo on a brioche roll served with kettle chips, garden salad with rolls and butter

Classic club \$12

Perfect combination of ham, turkey, bacon, avocado, lettuce and tomato on wheatberry bread served with kettle chips, garden salad with rolls and butter

Greek wrap \$11

Wheat or white flour tortilla loaded with mixed greens, grilled chicken, feta cheese, tomatoes, black olives, diced cucumbers with seasoned oil served with kettle chips

Cobb salad \$11

Mixed greens topped with chopped eggs, bacon bits, diced chicken breast, black olives, tomatoes, red onions and diced cucumbers served with rolls and butter and assorted dressings

Chicken or salmon Caesar salad \$11/14

Chopped romaine tossed in homemade dressing with shaved parmesan, garlic croutons and grape tomatoes served with rolls and butter

Chicken parmesan \$13

Chicken breast topped with zesty marinara and mozzarella cheese served with bowtie pasta, garden salad with rolls and butter

8 oz. Strip steak \$21

A favorite cut grilled to medium topped with seasoned butter and served with smashed baby red potatoes, Chef's vegetable, garden salad with rolls and butter

Brined pork chop \$15

Center cut loin chop topped with pork demi served with roasted potatoes, Chef's vegetable, garden salad with rolls and butter

Chicken fried rice \$13

Classic stir fry of rice, chicken, onions, carrots, green onions and eggs served with pork pot stickers, garden salad with rolls and butter

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WATONGA

WATONGA DINNER BUFFET

All buffets are prepared for 1.5 hours of continuous service and require a minimum of 25 guests

Two entrees	\$26
Three entrees	\$29

Select two

Greens and things with assorted dressings
Greek salad with feta, tomatoes and olives
Rotini pasta salad
Caesar salad
Loaded baked potato salad

Select one

Green beans with bacon and onion
Baby carrots with dill butter
Buttered corn with bell peppers
Broccoli and cauliflower florets

Select one

Roasted baby red potatoes
Whipped potatoes
Sweet potato puree
Wild rice pilaf
Chive infused scalloped potatoes

Select two or three

Chicken marsala
Chicken supreme
Sliced London broil with hunter's sauce
English sliced top sirloin with demi-glace
Pasta primavera (with or without chicken)
Stuffed center cut pork chops
Seared salmon with dill cream



DINNER PLATED

All plated dinners served with tossed garden salad, Chef's selection of dessert, rolls and butter, coffee, decaf and iced tea

12 oz. Prime rib of beef \$29
Paired with baked potato and Chef's fresh vegetable

12 oz. Kansas City strip \$27
Served with roasted fingerling potatoes and Chef's fresh vegetable

London broil with wild mushroom demi \$25
Served with garlic smashed potatoes and Chef's fresh vegetable

Beef short ribs \$28
Served over garlic and parmesan whipped potatoes and Chef's fresh vegetable

Double cut stuffed pork chop \$25
Center cut stuffed chop served with roasted red baby potatoes and Chef's fresh vegetable

Chicken parmesan \$23
Pounded chicken breast topped with fresh marinara and mozzarella cheese served with herbed ziti pasta and Chef's fresh vegetable

Half roasted chicken \$24
Herb rubbed and baked to perfection served with roasted baby red potatoes and buttered carrots

Broiled tilapia almandine \$23
Two filets paired with wild rice pilaf and Chef's fresh vegetable

Seared Atlantic salmon \$24
Finished with lemon caper cream served with seasoned grain medley and Chef's fresh vegetable

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HOTEL & CONVENTION CENTER
WATONGA

Carving Board

All served with silver dollar rolls and appropriate condiments. \$50 carver fee.

Whole roasted beef tenderloin (serves 25)	\$300
Oven roasted turkey breast (serves 40)	\$150
Virginia baked ham (serves 50)	\$150
Whole roasted pecan crusted pork loin (serves 25)	\$125

Action stations

(Action stations are designed in conjunction with a variety of hot and cold hors d'oeuvres)

Taco station \$6/person

Hard and soft tortillas, seasoned ground beef, Mexican blend cheeses, refried beans, lettuce, tomatoes, sour cream and salsa

Mashed potato madness \$6/person

Classic whipped potatoes, garlic smashed baby red potatoes, caramelized onions, roasted red bell peppers, bacon bits, broccoli, cheddar cheese, chives, butter and sour cream

Salad station \$5/person

Mixed greens, romaine lettuce, garbanzo beans, bacon bits, black olives, banana peppers, garlic croutons, green bell peppers, broccoli florets, sliced mushrooms, sesame seeds, red onions and a variety of dressings



RECEPTION MENU

Hot Hors D'oeuvres (priced per 50 pcs.)

Mini chicken quesadillas	\$80
Boursin cheese stuffed mushrooms	\$80
Pork pot stickers with dipping sauce	\$80
Beef meatballs (sweet and sour or Swedish)	\$75
Mini crab cakes with remoulade sauce	\$125
Smoked bacon wrapped scallops	\$115
Chicken satays with Thai peanut sauce	\$85
Teriyaki beef satays	\$95
Mac and cheese bites	\$75
Coconut shrimp	\$125
Spring rolls with hot mustard	\$90
Buffalo chicken tenders (hot, medium or mild)	\$90
Mini chicken cordon bleu	\$90
Vegetable tempura	\$70
Stuffed jalapeno poppers	\$75

Cold Hors D'oeuvres (priced per 50 pcs.)

Fresh fruit kabobs with yogurt dipping sauce	\$75
Turkey or ham pinwheels	\$65
Chive sour cream and bacon stuffed new potatoes	\$70
Caprese skewers	\$75
Smoked salmon mousse cucumber cups	\$75
Fresh California sushi rolls	\$95
Prosciutto wrapped asparagus	\$95
Spicy deviled eggs	\$80
Assorted tea sandwiches	\$80
Chilled jumbo shrimp with classic cocktail sauce	\$150

Reception Platters (serves 50 ppl.)

Cheese display with crackers and baguettes	\$125
Vegetable crudité with buttermilk dressing	\$110
Mediterranean display	\$125
Tri colored tortilla chips with queso and salsa	\$75
Pita points with roasted red pepper hummus	\$85
Fresh fruit display	\$110

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BEVERAGE MENU

Hosted Bar

The following offerings are based on an hourly consumption.
Your convention services manager can detail exact brands offered

House brands \$10 first hour and \$4 for each additional hour

Premium brands \$13 first hour and \$5 for each additional hour

Top shelf brands \$15 first hour and \$6 for each additional hour

Beer/wine/soda only \$8 first hour and \$3 for each additional hour

Cash Bar

Guests on own for purchase. Cash only, no credit cards

House brands	\$5
Premium brands	\$6
Top shelf brands	\$7
Domestic beer	\$4
Import beer	\$5
House wine	\$4
Sodas	\$3
Bottled water	\$3

Wines

Your convention services manager can work with you for the perfect selection of wine to be served at your guest's tables.
Prices vary upon final selection.