



2020 Quartz Mountain Banquet & Catering Menu

Breaks

Health Nut \$7.95

Assortment of granola bars, breakfast bars, fresh cut fruit, and assorted yogurts. Served with Bottled Water

S'mores Indoors \$7.95

Graham Crackers, Chocolate, Marshmallows and Fire.

At the Ballpark \$6.95

Peanuts, Gourmet Snack Mix, Tortilla Chips and Salsa
Served with Bottled Water

Cookies & Milk \$9.95

Chocolate chip cookies, oatmeal raisin cookies, 2% regular & chocolate milks, regular and decaf coffee

Ice Cream Sundae \$11.95

Vanilla and chocolate ice cream cups, Chocolate brownie bars, Lemon Bars, Chocolate, caramel, strawberry and cheery topping, fresh sliced bananas, Cherries, chopped nuts and whipped cream.

Breakfast Buffets

Sweet Start \$8.95

Assorted Danish and sweets.

Homestyle Breakfast \$10.95

Scrambled eggs, breakfast potatoes and bacon.

Deluxe Breakfast \$12.95

Scrambled eggs, breakfast potatoes, bacon, biscuits and gravy.

Supreme Breakfast \$14.95

Scrambled eggs, breakfast potatoes, bacon, sausage, biscuits and gravy.

Lunch Buffets

Deli Cold Cuts \$14.95

Assorted deli meats, bread and cheeses with all the fixings, potato salad and baked beans

Pasta Bar \$15.95

Penne pasta served with Alfredo, marinara and clam sauces, grilled vegetables and bread sticks.

All American \$16.95

Grilled beef patties and chicken breasts, assorted buns and all the fixings served with potato salad and baked beans.

Taco Bar \$16.95

Seasoned ground beef with soft and hard shells, all the fixings with Spanish rice and pinto beans.

Dinner Buffets

Italian Buffet \$17.95

Cheese Tortellini, Florentine Shells served with Alfredo, beef marinara Sauces, Grilled Vegetables and Bread Sticks.

Seafood Buffet \$19.95

Crispy Fried Catfish, Cajun Salmon, Fried Shrimp served with Cajun Rice, Grilled Vegetables and hushpuppies.

BBQ Buffet \$18.95

Smoked Brisket, Smoked Ribs served with Potato Salad, Baked Beans and fresh rolls.

Tex-Mex Buffet \$18.95

Seasoned Beef, Seasoned Chicken and all the fixings served with Spanish Rice and Pinto Beans.

Steak-Out Buffet \$29.95

Grilled Sirloin Steaks served with Baked Potatoes, Grilled Vegetables and fresh rolls.

Plated Dinners

Lemon Pepper Chicken \$17.95

Grilled chicken breast with lemon pepper sauce, choice of garlic mashed or baked potatoes, grilled Vegetables and fresh rolls.

Grilled Sirloin Steak \$22.95

Hand cut beef sirloin grilled to perfection with choice of garlic mashed or baked potatoes, grilled Vegetables and fresh rolls.

Chicken Fried Steak \$17.95

Hand breaded beef cutlet with country gravy, choice of garlic mashed or baked potatoes, grilled Vegetables and fresh rolls.

Prime Rib \$40.95

Slow cooked beef prime rib with rosemary and basil crust with choice of garlic mashed or baked potatoes, grilled Vegetables and fresh rolls.

Slow Smoked Beef Brisket \$19.95

House Smoked brisket with choice of garlic mashed or baked potatoes, grilled Vegetables and fresh rolls.

Grilled Rib-Eye Steak \$32.95

Hand cut 14oz. beef ribeye grilled to perfection with choice of garlic mashed or baked potatoes, grilled Vegetables and fresh rolls

Salad and Desserts Add-On

Plated or Buffet Salad	\$3.95/person
Cheese cake with Topping	\$6.95/person
Chocolate Cake	\$6.95/person

Beverage

Iced Tea	Included with all meals
Regular or Decaf Coffee	\$24/gallon
Canned Soft Drinks	\$2.00 each
Bottled Water	\$2.00 each

Alcohol Service

House Package

Liquor: \$7.00 each
Wine: \$7.00 each
Domestic Beer: \$3.00
Import Beer: \$4.00

Premium Package

Liquor: \$9.00 each
Wine: \$9.00 each
Domestic Beer: \$3.00
Import Beer: \$4.00

Add \$100 bartender fee on all hosted bars.

*There is an 18% service charge and tax on all food and beverage purchases.
This covers staffing, set up, and clean up, so you don't have to lift a finger!*