

## POCONO MOUNTAINS, PA CATERING MENU



At Kalahari our goal is to provide goods & services beyond expectations. This is more than a tag line or just words on a piece of paper, it is truly our philosophy at Kalahari. We promise the highest quality in everything we offer, from Food and Beverage, to Audio-Visual needs and everything in between.

We feature Culinary Pride at all our resorts. A process in which our award-winning chefs partner with local providers of meats, fruits, and vegetables to create signature menu items. Items that are fresh and delightful to you, our valued guests.

Our team is here to help you customize each and every aspect of your event. We pride ourselves with a team of talented professionals that span the spectrum in hospitality. From Creative to Culinary, we can make your stay here at Kalahari a memory of a lifetime. From the minute your group arrives until the end of your stay with us, we are here to support your event. Let us take your group to a whole new level of experiences that only Kalahari can provide.

I am very proud of our Convention / Group Sales Team at Kalahari, I invite you to come experience all we have to offer. You will not be disappointed. This is a pledge and a promise. We look forward to partnering with you. We are here to tailor service your event, let us know how we can make your event amazing by going beyond expectations. Our team is dedicated to delivering the best experience imaginable.

From my family to yours, a sincere thank you for choosing Kalahari.

Todd Nelson
President / Owner
Kalahari Resorts

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#### **POLICIES AND PROCEDURES**

#### **Guarantee Due Dates**

Day of the event Guarantee is due by 12 noon

Monday, Tuesday, Wednesday Preceding Friday
Thursday Preceding Monday
Friday Preceding Tuesday
Saturday Preceding Wednesday
Sunday Preceding Thursday

#### **Meal Counts**

Your group will be billed according to either the number of meals actually served, or the number of the guarantee, whichever is greater. If a final guarantee is not submitted by the deadlines outlined above, the higher of the 'agreed' or 'expected' number as it appears on either the contract or the Banquet Event Order will be used for your event.

#### Service Charge

All food, beverage, audio visual equipment and other services are subject to a taxable 24% service charge and applicable taxes.

#### **Standard Centerpiece and Linen**

Plated and buffet dinners include African artifacts as decor and centerpieces. Please consult your Catering Manager about available linen colors and additional centerpieces.

#### **Food and Dietary Restrictions**

Kalahari Resort does not permit outside food and beverage to be brought into any function space. All food and beverage served or consumed on the premises must be purchased, prepared and served by Kalahari Resort. Unused banquet food and beverage can not be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Kalahari Resort. Kalahari Resort will be happy to make arrangements for any and all of your ethnic or religious catering needs, additional charges may apply.

In the case of a severe food allergy, Kalahari cannot guarantee the absence of cross contamination of food. Should you or any of your guests have a life threatening allergy, please speak with your catering manager as soon as possible to review options.

#### Multi Entrée Fee

Split entrée choices for a group's plated meal are available at \$1 per guest charge per split and guarantees for each entrée are required.

#### Meal Identification

Color coded meal tickets are required for multiple entrée plated functions and will be provided by Kalahari Resort. Groups wishing to use their own meal ticket must have pre-approval of the identification method by Kalahari Resort.

This information is subject to change. Prices contained herein are subject to change without notice. Final prices may be guaranteed for your function 60 days in advance, please see your Catering Manager for details.

#### **Minimums**

There will be additional charges for groups not meeting minimums as listed on menu. \$5 per person.

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# MEETING PLANNER PACKAGES



# MEETING PLANNER PACKAGES

Meeting planner packages are intended to be used during a single day of events. They cannot be split over multiple days. Minimum of 25 guests or a \$1 per person additional charge Applies to all breaks. Price per guest

#### THE EXECUTIVE PACKAGE - 33

Express Continental Breakfast - One hour service time Assorted Bakeries, Fruit Juices, Coffee and Tea. +8 Upgrade to Hot Buffet

#### **Afternoon Time Out**

Choose any break; 30 minutes service time.

#### THE KALAHARI CORPORATE PACKAGE - 55

Express Continental Breakfast - One hour service time Assorted bakeries, Fruit Juices, Coffee and Tea. +8 Upgrade to Hot Buffet

#### 3 Hour Beverage Break

Soft Drinks, Fruit Infused Water, Coffee and Tea

**Choose one Lunch Buffet** 



## **BREAKS**

Priced per Guest. Minimum of 25 Guests All Breaks are Designed for 30-minutes

#### GOURMET COFFEE (ADD-ON TO ANY OTHER BREAK) - 8

Hot Chocolate Cold Brew

Syrups

Whipped Cream

**Chocolate Shavings** 

**Non-Dairy Creamers** 

Assorted Biscotti

#### COUNTRYSIDE FARM STAND - 15 @ @

Carrots

Celery

**Cherry Tomatoes** 

Broccoli

Cauliflower

Red Pepper Hummus 🖤

Dill Ranch Dip

Water

Coffee

Tea

#### **MORNING WELLNESS - 16**

Individual Yogurts

**Cut Fruit & Assorted Berries** 

Granola Bars

Fruit Infused Water

Coffee

Hot Tea

#### MILK & COOKIES - 16 @

**Brownies** 

Warm Assorted Cookies

Chocolate and White Milk

Coffee

Hot Tea

#### CINCO NIÑOS FIESTA - 16 👁

Tortilla Chips

Salsa Fresca

Guacamole

Queso

Churros

Caramel Dipping Sauce

Water

Coffee

Tea

#### HIT THE TRAIL - 17 @

Build-Your-Own Trail Mix With Granola, Dark Chocolate Pieces, Raisins, Pretzel Pieces, M&Ms, Banana Chips, Dried Pineapple, Pumpkin Seeds, Salted Peanuts, Pecans, Sun Dried Cranberries, Smoked Almonds And Sunflower Seeds, Infused Water, Coffee And Hot Tea

#### SPA-TACULAR - 18 @

Sliced Watermelon with Fleur de Sel & Mint Artisan Crackers Crushed Avocado Spread Spicy Edamame Caprese Salad Skewers

Fruit Infused Water

Tea

#### SWEET & SALTY - 19 @

Assorted Cookies Individual Bags of Chips

Pretzel Rods

Party Mix

**Assorted Sodas** 

**Bottled Water** 

Coffee

Hot Tea

#### **STATE FAIR FAVORITES - 20**

**Pretzel Bites** 

Mini Corn Dogs

Popcorn

Fried Oreos

Warm Funnel Cake

Water

Lemonade

Iced Tea

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©F = Dairy Free

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#### A LA CARTE SNACKS

#### **SWEET SNACKS**

Warm Cookies - Assorted 🕶 - 30 per Dozen

Brownies • - 30 per Dozen

Sea Salt and Caramel Chocolate Brownies • 30 per Dozen

Assorted Miniature Pastries and Tarts • - 30 per Dozen

Granola Bars 👁 - 36 per Dozen

Ice Cream Novelties - 33 per Dozen

Candy bars - **36 per Dozen** 

Whole Fruit - 2 per Piece

#### **SALTY SNACKS**

One Pound Serves Approximately 10 Guests \*Minimum three pound per snack

Pretzels • - 12 per Pound

Popcorn (Garlic, Caramel or Cheese) 👁 - 12 per Pound

Warm Jumbo Soft Pretzels with Cheese Sauce 🚾 - **6 each** 

\*Minimum 2 dozen pretzels

Party Mix • - 12 per Pound

Pretzel Bites with Cheese Sauce • - 28 per Dozen

#### **DIPS**

One Quart Serves Approximately 10 guests Served with Corn Tortilla or Potato Chips \*Minimum 3 quarts per dip

#### Cold

#### Hot

Spinach and Artichoke - **26 per Quart** Cinco Niños Queso - **28 per Quart** 

#### 3 HOUR BEVERAGE BREAK - 12

Refreshed for 3 hours

Freshly Brewed Regular, Decaffeinated Coffee,

Hot Teas. Soda and Infused Water

#### **6 HOUR BEVERAGE BREAK - 18**

Refreshed for 6 hours

Freshly Brewed Regular, Decaffeinated Coffee,

Hot Teas, Soda and Infused Water

#### 9 HOUR BEVERAGE BREAK - 29

Refreshed for 9 hours

Freshly Brewed Regular, Decaffeinated Coffee, Hot Teas,

Soda and Infused Water

#### A LA CARTE BEVERAGES

Freshly Brewed Coffee:

Premium Starbucks Coffee/Decaf 65 per Gallon

Flavored Coffees: French Vanilla, 68 per Gallon

Salted Caramel or Hazelnut

Homemade Hot Chocolate

Fresh Lemonade
Assorted Hot Teas

Fruit Infused Water
Iced Tea

65 per Gallon
65 per Gallon
35 per Gallon
35 per Gallon

Fruit Juices (Orange, Cranberry

or Apple)

Assorted Soda 4 (per 12 oz. can)

Red Bull or Sugar Free 5 (per 8.4 oz. can)

Bottled Water 4 per bottle

Bottled Unsweetened Tea 4 per bottle

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4 per Bottle

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## **BREAKFAST**

All Breakfast Buffet Pricing is Based on One Hour Service Time and Per Guest

#### **CONTINENTAL BREAKFAST - 22**

Minimum of 10 guests.

\*Fruit-Filled Danish 👽

\*Muffins and Croissants

**Butter and Fruit Jams** 

Fresh Cut Fruit 🖤

Oatmeal with Brown Sugar and Raisins Dried Fruits and Nuts

Hard Boiled Eggs 👁

Orange and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee

**Hot Teas** 

#### **BREAKFAST BUFFET - 28**

Fresh Cut Fruit 🖤

\*Muffins

\*Breakfast Breads

\*Fruit-Filled Danish

Scrambled Eggs 📀 🕞 🕞

Bacon 🚭 🖭

Sausage (chicken, pork OR vegan) @

Breakfast Potatoes 🚾 🚭 🖭

Pancakes. Waffles or French Toast Sticks

Orange and Cranberry Juice

Hot Tea

Freshly Brewed Regular & Decaffeinated Coffee

Minimum of 25 guests.

Tofu Vegetable Scramble ♥ +\$5

#### **BREAKFAST ENHANCEMENTS**

Cut Fresh Fruits 🖤	3 per Guest
Cold Cereal served with Milk 📀	3 per Guest
Individual Fruit-Flavored Yogurt 👁	5 per Guest
Steel Cut Oatmeal; Raisin and Brown Sugar 🔮	5 per Guest
Mason Jar Parfait (Greek Yogurt, Berry Compote, House-Made Granola, Raisins, Almonds and Honey)	7 per Guest
Meat Lovers or Vegetarian Breakfast Burrito	9 per Guest
Cinnamon Rolls 👁	42 per Dozen
Assorted Donuts 👁	42 per Dozen
Assorted Muffins 👁	42 per Dozen
Bagel and Cream Cheese, Lox, Flavored Cream Cheese	42 per Dozen

#### **CHEF PREPARED OMELET STATION - 16**

Mushrooms, Onions, Green Peppers, Tomatoes, Ham, Bacon, Spinach, Black Olives, Sour Cream, Salsa, Wisconsin Cheddar, Jack Cheese, tofu and Egg Whites Available upon request. Minimum 25 guest Chef Attended.

**\$100** per Attendant. 1 per 50

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<sup>\*</sup>All breakfast pastries may have been produced in a facility containing nuts



## LUNCH

#### **ALL PLATED LUNCHEONS INCLUDE**

Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea. Price per guest

#### **SALADS**

**Field Greens** - Garden Vegetables, Radish, Croutons and Choice of 2 Preset Dressings

**Caesar** - Herb Croutons, Shaved Parmesan Cheese, Caesar Dressing

**Mizuna** - Tomato Compote, Shredded Carrots, Crostini, Herb Vinaigrette

### **HOT ENTRÉES**

Choice of 1 Includes Salad, Rolls, and Butter

Vegan Stir Fry 🗸 - 30

Stir-fried Vegetables & Grilled Tofu over Coconut Rice

Chicken Kalahari @ - 32

Sautéed Chicken Breast, Garlic Mashed Potatoes, Roasted Tomato, Parmesan and Artichoke Cream Sauce

#### Thyme Roasted Chicken Breast @ - 32

Garlic Mashed Potatoes, Carrots, Roasted Brussels Sprouts and Wild Mushroom Jus

#### Citrus Roasted Salmon - 35

Wild Rice, Asparagus, Blistered Tomatoes, Gremolata and Chive Butter Sauce

\*Rice has an additive that contains gluten

#### \*Grilled NY Striploin Steak @ - 42

Wild Mushroom Risotto, Baby Spinach, Roasted Tomato and Bordelaise Sauce

\*All steaks cooked to Medium

#### Country Style Braised Beef @ - 38

Cheddar Whipped Potatoes, Roasted Baby Carrots, and Cabernet Sauce

#### Eggplant Parmesan 💁 - 32

Served with rigatoni, housemade marinara

\*\*Vegan/Gluten Free option available upon request +\$2

#### **PLATED DESSERT**

Choice of 1.

#### New York Cheesecake

Graham Crust, Fresh Fruit and Vanilla Bean Whip Cream

#### **Double Chocolate Mousse Cake**

Creamy Milk Chocolate Mousse, Chocolate Sponge Cake, Dark Chocolate Ganache and Mocha Cream Sauce

#### **Chocolate Raspberry Flourless Cake**

Milk Chocolate Flourless Cake, Raspberry Mousse, Dark Chocolate Ganache Top, Mocha Chocolate

#### Fresh Fruit Tart with Vanilla Cream

Vanilla Cream, Fresh Fruit, Mixed Berry Coulis

Chocolate Knockout Cake V

Decadent Fudge Cake

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## **LUNCH BUFFETS**

All Lunch Buffet Pricing is Based on a One and a Half-Hour Service Time and is Offered from 11:00 am - 3:00 pm. Minimum of 25 Guests - price per guest. Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

#### **SOUP**

Tomato Basil © © © Chicken Noodle © NE Clam Chowder © Vegetable © © © Broccoli Cheddar © © Italian Wedding

#### **KALAHARI DELI TABLE - 34**

Choice of 1 Soup Garden Greens -

**Garden Greens** - Ranch and Italian Dressing **Choice of:** Potato Salad, Macaroni Salad or Pasta Salad

Housemade Chips

Grilled Veggie Wrap 🚭 🗸 📴

Smoked Ham, Roast Beef, Turkey Breast, Tuna Salad Swiss, Cheddar, Provolone

Lettuce, Tomato, Sliced Red Onion, Kosher Pickles

Assorted Artisanal Breads

Dessert

**Assorted Cookies** 

#### **FAJITA FIESTA - 35**

Corn Tortilla Soup © © Fire Roasted Peppers and Onions

Mexican Rice

Braised Chipotle Chicken

Slow Roasted Shredded Beef Barbacoa Flour Tortillas & Corn Hardshell Tortillas

Jalapeños, Salsa, Shredded Jack Cheese

Guacamole, Sour Cream and Tortilla Chips

Southwestern Salad: 👽 🚭

Chopped Iceberg with Black Beans, Corn,
Shredded Cheddar Jack Cheese and Grape Tomatoes
served with a Citrus Vinaigrette

Taco Seasoned Ground Beyond Beef +\$4 ♥

**Dessert Choice of One** 

Churros with Caramel Dipping Sauce or Tres Leche Cake

#### **HOMESTYLE AMERICANO - 36**

Choice of 1 Soup

Chopped Wedge Salad @

Creamy Mac & Cheese 🚾

Slow Roasted Beef Brisket 🚭 🖭

Southern Style Fried Chicken or 8-Piece BBQ Chicken

Boston-Style Navy Beans 🗸 🕞

Roasted Zucchini and Squash 🚭 👽 📴

Beyond Chicken Patty ♥ +\$4

**Dessert Choice of One** 

Pecan Pie or Fresh Fruit Cobbler

#### LA VIVA ITALIA - 38

Caesar Salad

Garlic Bread

Grilled Seasonal Vegetable 🖤

Kalahari Meatballs

Choice of: Chicken Marsala \*Contains Mushrooms @ DF,

Choice of 2 Pastas: Choice of 2 Sauces: Penne Marinara Marinara

Rigatoni Alfredo 👽 🚭
Tri-Colored Tortellini Vodka 👽 🚭

Cavatappi Bolognaise © G \*contains pork

Carbonara \*contains pork

\*Ask your CSM about Gluten Free pasta options

Choice of: Vegetable Lasagna or Eggplant Parmesan +\$6 👽 🚭

**Dessert Choice of One** 

Tiramisu or

NY Cheesecake with Fresh Fruit Topping

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#### **SOUP, SALAD & BREAD - 36**

Rolls & Butter

Choice of 2 Soups

Quinoa Salad V G DF

Build-Your-Own Salad Bar:

**Assorted Greens** 

Grape Tomatoes, Shredded Carrots, Sliced Cucumbers,

Chickpeas, Croutons, Sliced Radishes, Shredded Cheddar

Cheese

Grilled Chicken @ @

Hard-Boiled Eggs 🖭 🚭

Beyond Steak V

Ranch, Italian and Balsamic Dressings @

Dessert

Fresh Fruit Tarts

#### **BOXED LUNCHES - 35**

Includes Bottled Water, Whole Fruit, Chips, Cookie and Condiments

Includes 2 Selections | +\$2 per Additional

#### **Smoked Turkey**

Served With Swiss Cheese on a Fresh Roll with a Cranberry Mayonaise Dressing On the Side

#### Smoked Ham

Served With American Cheese on a Fresh Roll with a Dijon Mustard On the Side

#### **Caprese Sandwich**

Balsamic Roasted Portobellos, Tomatoes, Mozzarella, Basil Pesto, on Ciabatta Roll \*Can Be Made Vegan

#### **Roast Beef**

Served With Cheddar Cheese on a Fresh Roll

#### Chicken Caesar Wrap

Romaine Lettuce, Grilled Chicken Breast, Diced Tomatoes, Caesar Dressing, Parmesan Cheese, on Wrap

#### Chicken Salad on a Croissant

Diced Chicken Breast Mixed With Mayonnaise and Diced Celery Served on a Fresh Croissant, with a Horseradish Aioli On the Side

**=** Gluten Free

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#### PASSED HORS D'OEUVRES

Reception Pricing is Per Guest.

Choose 4 Options - 32 for 1 hour or 48 for 2 hours Choose 6 Options - 38 for 1 hour or 57 for 2 hours Choose 8 Options - 42 for 1 hour or 63 for 2 hours

#### **COLD HORS D'OEUVRES**

Sourdough Tomato Bruschetta V 🖭

Brie Cheese, Strawberries, Walnuts on Toasted Crostini 👁 🔕

Tuna Poke Spoon 🖭

Creamy Hummus, Roasted Pepper, Marinate Olives on

Toasted Crostini

Antipasto Skewar 🕶 🕕

#### **HOT HORS D'OEUVRES**

Chicken Lemongrass Dumpling Buffalo Chicken Spring Roll

**Bacon Wrapped Scallop** 

Coconut Shrimp

Maryland Style Mini Crab Cakes, Remoulade Sauce

Beef Tenderloin with Gorgonzola Wrapped in Bacon

Mini Philly Cheese Steak

American Wagyu Slider with American Cheese

Mini Beef Wellington

Mini Lamb Gyro

Spinach and Artichoke Wonton Crisp 👁

Boursin and Spinach Stuffed Mushrooms 👁

Macaroni and Cheese Popper 👓

Spinach and Feta Cheese in Phyllo Dough 😎

Vegetable Spring Roll @

#### **RECEPTION COMBO PACKAGE - 55**

1 Hour Service Time—Standard Attendant Fees Apply

1 Carving Station

1 Specialty Station

1 Display

## **RECEPTION DISPLAYS**

1 Display - 16

2 Displays - 25

3 Displays - 40

#### Artisanal and Local Cheese Board 👁

Imported and Domestic Cheeses, Mustards, Preserves, Honey, Rosemary Marcona Almonds, Gourmet Crackers

#### Vegetable Crudités

**Buttermilk Ranch and Hummus** 

#### Antipasti Display 😎

Pesto Marinated Ciliegine Mozzarella, Lemon and Herb Grilled Vegetables, Marinated Artichokes, Roasted Mushrooms, Blistered Tomatoes, Mediterranean Olives, Focaccia

#### Assortment of Seasonal Fresh Fruit @

Honey Yogurt Sauce

#### **Charcuterie Display**

Chef's Selection of Cured Meats, Whole Grain Mustard, Pickles, Olives, Sliced Breads

#### **Dessert Table Display**

Cheesecake, Fruit Tarts, Milk Chocolate, Caramel Mousse, Chocolate Mousse Cakes and Flourless or Vegan Cake

#### **Chocolate Extravaganza Display**

Chocolate Covered Pretzels, Cake Pops, Chocolate Covered Strawberries. Chocolate Covered Marshmallows

#### RECEPTION CARVING STATIONS

Reception Pricing is Based on a One Hour Service Time Attendant Required — 100 each, per hour 1 attendant per 50 guests required

#### Sage Roasted Turkey Breast - 9

Served with Cranberry Mayonnaise and Rolls

#### Maple Glazed Bone - In Steamship Ham - 12

Served with Rolls and Dijon Mustard

#### Roasted Salmon - 14

En Croute with Wild Mushrooms and Spinach Served with Dill Cream Sauce

#### Roasted Beef Tenderloin - 21

Served Medium with Sautéed Mushrooms, Béarnaise Sauce and Rolls

#### Prime Rib - 19

Served Medium, with Au Jus and Horseradish Cream Sauce

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#### **WALKABLE EXHIBIT MENUS**

#### Asian Flare - 15

#### Little Italy - 15

Fried Raviolis Kalahari Meatballs
Fried Arancini Balls in Cream Sauce

#### Tex-Mex - 16

Chicken Empanadas
Beef Short Rib Empanadas
Southwest Eggroll © ©

#### Homestyle - 15

Mac & Cheese Poppers Fried Chicken Bites Tomato Soup Shooter with Grilled Cheese Bites

#### PA Classics - 16

Mini Cheesesteaks Pierogis 👨

Mini Soft Pretzel Bites with Warm Cheese Sauce 👁

RECEPTION SPECIALTY STATIONS

#### Dites with warm cheese 3do

Reception Pricing is Based on a One Hour Service Time and Per Guest. Minimum of 35 guests.

Attendant Required — 100 each, per hour

1 attendant per 50 guests required

#### Pasta Station - 16

Pasta Selections Three Cheese Tortellini, Penne, Cavatappi \*Gluten-Free Options Available

#### **Sauce Selections**

Marinara **V G D D** 

Vodka 🕶 🗗

#### **Toppings**

Mushroom, Asparagus, Tomatoes, Bell Peppers, Hickory Smoked Bacon, Peas, Spinach Served with Garlic Bread, Pepper Flakes and Parmesan Cheese

#### Walking Tacos - 18

Corn Tortilla Chips, Nacho Cheese Sauce, Salsa Verde, Beef Taco Meat, Pico de Gallo, Salsa Roja, Jack Cheese, Diced Tomatoes, Black Olives, Green Onions, Sour Cream, Shredded Lettuce Add Chicken Tinga +4 Add Shrimp +6

#### Ramen - 18

Pork Broth, Spicy Vegan Broth, Pork Chashu, Shiitake Mushrooms, Boiled Egg, Green Onions, Bean Sprouts, Charred Broccoli, Garlic Oil, Corn, Spinach, Chili Oil, Sriracha, Soy Sauce

#### Fondue Station - 20

A Rich and Warm Gruyere Mornay Sauce Accompanied with Tomato Focaccia Croutons, Shrimp, Petite Potatoes

#### Poke Bowl Station - 18

Chilled Teriyaki Chicken, Crispy Tofu, Somen Noodles, White Rice, Carrots, Purple Cabbage, Edamame, Radish, Bell Peppers, Charred Sweet Corn, Sesame Seeds, Wasabi Mayonnaise, Cilantro Lime Dressing

#### Sliders Station - 21

Beyond Chicken Slider with Vegan Chipotle Mayonnaise Crab Cakes with Remoulade Cheeseburger with Bacon Jam All Served with House-Made Chips

#### Ice Cream Social @ - 20

Vanilla Ice Cream, Chocolate and Caramel Syrups, Chocolate Chips, M&Ms, Crushed Oreos, Sprinkles, Whipped Cream, Cherries, Warm Brownies and Waffles

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## **DINNER**

#### PLATED DINNER SELECTIONS

All Entrées include Choice of Salad, Rolls and Butter, Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea. Priced Per Guest.

#### Salads

Field Greens with Garden Vegetables, Radishes and Citrus Herb Vinaigrette V 🖭 🚭

Caesar Salad with Herbed Croutons and Caesar Dressing Vo Traditional Wedge Salad with Bacon, Pickled Red Onion, Tomato, Bleu Cheese and Buttermilk Ranch @ Baby Spinach with Mandarin Oranges, and Bamboo Shoots with an Asian-Style Vinaigrette

## **DINNER ENTRÉES**

Choice of 1

Cheese Tortellini 🚾 - 39

Creamed Spinach and Artichoke Sauce

Roasted Red Pepper Pasta V - 40

Rigatoni Served with a Roasted Red Pepper Sauce with **Tomatoes and Spinach** \*Gluten-Free Option Also Available

Herb Seared Chicken Breast @ - 40

Beer and Garlic Pan Jus, Seasonal Vegetable, Sweet Butter Cream Mashed Potatoes

Stuffed Airline Chicken Breast - 40

Boursin Cheese, Sun-Dried Tomato Stuffing, Garlic Whipped Potatoes, Seasonal Vegetable, Natural Jus

Grilled Durok Pork Chop @ - 42

Caramelized Apple Demi-Glace, Mashed Sweet Potatoes, Seasonal Vegetable

Pan Baked Salmon Teriyaki - 52

Rice Pilaf, Seasonal Vegetable

Braised Beef Short Ribs @ - 55

Served with a Red Wine Demi Glace, Roasted Garlic Yukon Whipped Potatoes and a Seasonal Vegetable

Filet of Beef @ - 59

Sweet Cream Butter Mashed Potatoes, Cabernet Reduction, Seasonal Vegetable

\*All Filets Cooked To Medium

## **DINNER DUO ENTRÉES**

Choice of 1

Roasted Chicken Breast and Salmon @ - 60

Mushroom Ragout, Asparagus, Chive Butter Sauce, Rice Pilaf

Filet and Chicken Breast @ @ - 65

Rosemary Fingerling Potatoes, Broccolini, Shallot Demi Glaze \*All Filets Cooked To Medium

#### Filet and Sautéed Shrimp @ - 69

Braising Reduction, Garlic Butter, Green Beans and Garlic Whipped Potatoes, Blistered Tomato \*All Filets Cooked To Medium

#### PLATED DESSERTS

Choice of 1 or Upgrade to Duo Plated Minis for +4

#### Vanilla Caramel Sponge Cake

Caramelized Bananas, Whipped Cream, Salted Caramel Sauce

#### **Double Chocolate Mousse Cake**

Rich Chocolate Mousse Between Two Chocolate Sponge Cakes, with Dark Chocolate Ganache Top & Mocha Chocolate Sauce

#### **Chocolate Raspberry Layer Cake**

Raspberry Mousse Between Gluten-Free Chocolate Cake, Topped with Dark Chocolate Ganache, Fresh Raspberries & a Raspberry Couli

#### Nutella Cheesecake

Chocolate Nutella Cheesecake with a Toasted Hazelnut Crust, Chocolate Dipolmate Cream & Caramelized Hazelnuts **(S**)

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#### **DINNER BUFFETS**

All Dinner Buffet Pricing is Based on a One and a Half - Hour Service Time and Per Guest. Minimum 35 guests. Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas and Iced Tea

#### Kalahari Dinner Table One - 49

Garden Greens Mixed Salad 👁

**Rolls and Butter** 

BBQ Chicken @ @

Broiled Cod @ @

Brown Sugar Baked Beans @

Creamy Macaroni and Cheese 👁

Chef's Seasonal Vegetable 👽

2 Pastry Chef's Selection of Contemporary and Classic Desserts

Add Beyond Meat Grilled Burgers 👽

Served on Gluten Free Buns +5

#### Kalahari Dinner Table Two - 56

Garden Greens Mixed Salad 👁

Rolls and Butter

Chicken Kalahari - Seared Chicken Breast, Parmesan Artichoke

Cream Sauce, Blistered Tomatoes @

Juicy Pot Roast @ @

Baked Salmon Teriyaki 🖭

Sour Cream and Garlic Mashed Potatoes @ 👁

Chef's Seasonal Vegetable 🖤

3 Pastry Chef's Selection of Contemporary and Classic Desserts Add Beyond Meat Sweet Italian Sausage, Grilled with Peppers

& Onions +5 **V** 

#### Kalahari Dinner Table Three - 71

Build-Your-Own Full Salad Bar 🖤

Rolls and Butter

Fall-Apart Short Ribs in a Red Wine Demi Glace @ DF

Striped Bass with Lemon Caper Sauce @

Grilled Tofu and Vegetable Stir-Fry & 🍑 🕞

Steamed Jasmine Rice V G DP

Herb Roasted Red Bliss Potatoes ♥ @ @

Chef's Seasonal Vegetable V

4 Pastry Chef's Selection of Contemporary and Classic Desserts

Custom cakes available - please request a pricing guide from your Kalahari planner

#### **CHILDREN'S MENU**

#### **PLATED**

Chicken Tenders - 18

Macaroni and Cheese, Chocolate Chip Cookie, Milk

Cheese Pizza - 18

Chocolate Chip Cookie, Milk

Cheeseburger - 18

Tater Tots, Chocolate Chip Cookie, Milk

Pasta & Meatballs - 18

Cavatappi Pasta with with Marinara Sauce and 2 Meatballs, Chocolate Chip Cookie, Milk

\*Gluten-free options available for all kids meals

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## **BEVERAGE**

#### UNLIMITED HOST - SPONSORED BAR \$150 FEE PER BARTENDER - (1) BARTENDER REQUIRED FOR 1 PER 50 GUESTS

Price per Guest

1 HOUR	2 HOURS
Beer, Wine and Soda - \$22	Beer, Wine and Soda - \$32
Tier 1 - \$28	Tier 1 - \$48
Tier 2 - \$35	Tier 2 - \$55
Tier 3 - \$41	Tier 3 - \$61
(After 2 hours, each additional 1 hour - 20 per guest)	
(After 2 hours, each additional 1 hour - 75 per bartender)	

#### Hand Crafted Specialty Cocktails - \$16

Ask your catering manager about personal cocktails made for your event

#### **Consumption or Charge Bar**

Consumption and charge bars have a minimum revenue requirement of 400.

(1) Bartender required per every 50 guests.

\$150 fee per bartender for up to 2 hours. Each additional hour at \$75 per bartender.

Consumption Bars are a per drink charge with a 24% taxable service charge added. Charge Bar prices include tax.

Domestic Beer - \$8 Imported Beer - \$9 Craft/Seasonal Beer - \$10

Kalahari Beers (Sunrise IPA, Korkscrew Tangerine Wheat)- \$12

#### **House Wine**

Tier 1 - \$12 each

Tier 2 - \$14 each

Tier 3 - \$16 each

#### Cocktails

Tier 1 - \$11 each

Tier 2 - \$12 each

Tier 3 - \$13 each

For Rocks Add - \$5

#### Half Barrel Of Beer

Domestic - \$550

Craft/Import Pricing Will Vary- Available upon request

#### Tier 1 | Resort

New Amsterdam Vodka Castillo Rum Gordon's Gin Bols Triple Sec Sauza Gold Tequila Evan Williams Bourbon

#### Wine

Canyon Road Wine Cabernet Sauvignon White Zinfandel Chardonnay Pinot Noir

#### Tier 2 | Premium

Titos Vodka
Bacardi Rum
Bombay Sapphire Gin
Bols Triple Sec
1800 Blanco Tequila
Jim Beam Bourbon
Malibu Rum
Dewars Scotch

Wine

Whispering Angel Rose Mer Soleil Chardonnay Kim Crawford Sauvignon Blanc Maso Canali Pinot Grigio Sea Sun Pinot Noir Bonanza Cabernet Sauvignon

Captain Morgan Spiced Rum

#### Tier 3 | Top Shelf

Grey Goose Vodka
Selva Rey Rum
Hendrick's Gin
Cointreau Liqueur
Patron Silver Tequila
Maker's Mark Bourbon
Jack Daniels Whiskey
Crown Royal
Canadian Whiskey

Wine

Whispering Angel Rose
Sonoma Cutrer Chardonnay
Emmolo Sauvignon Blanc
Jermann Pinot Grigio
Meiomi Pinot Noir
Louis M. Martini Cabernet Sauvignon
Bonanza Cabernet Sauvignon

Johnnie Walker Black Label Scotch

All Beverage Packages come with Triple Sec, Peach Schnapps, Sour Apple Schnapps, Amaretto, Sweet and Dry Vermouth.

**Juices:** Fresh Orange Juice, Fresh Margarita Mix, Fresh Sour Mix, Pineapple and Cranberry Juices

**Mixers:** Pepsi, Diet Pepsi, Starry, Tonic Water, Soda Water, Angostura Bitters

**Garnishes:** Lemons, Limes, Oranges, Olives, Luxardo Cherries.

## **COCKTAIL STATIONS**

(1) Bartender required per every 50 guests. \$150 fee per bartender for up to 2 hours. Each additional hour at \$75 per bartender.

#### Bloody Mary Bar, \$28 per guest per hour

Build Your Own Bloody Mary Zing Zang Mix New Amsterdam & Tito's Sauza Gold & Espolon Silver Toppings

Lemon Wedge, Lime Wedge, Bacon, Shrimp, Celery, Beef Stick, Sliced Salami, Grilled Kielbasa, Pepper Jack Cheese Cube, Cheddar Cheese Cube, Pepperoncini, Dill Pickle Spear, Olives, Grape / Cherry Tomato, Pearl Cocktail Onion, Sliced Jalapenos, Worcestershire, Horseradish, Salt & Pepper, Assorted Hot Sauces

#### Mimosa Bar, \$25 per guest per hour

Sparkling Wine - Strawberry, Mango, Raspberry Purees, Orange Juice

#### Martini Bar - \$25 per guest per hour

Gimlet, Chocolate Martini, Apple Martini, Cosmopolitan, Classic Vodka and Gin Martini

#### Bourbon Bar - \$30 per guest per hour

Neat or on the Rocks - Old Fashioned or Manhattan Knob Creek, Buffalo Trace, Maker's Mark, Whistle Pig Rye, Bulleit

#### Champagne Bar - \$50 per guest per hour

Veuve Clicquot Champagne, Kir Royale Liqueur, Gummy Bears, Cotton Candy, Rock Candy Skewers, Raspberries, Strawberries, Jelly Beans



NOTES:	
	©F = Gluten Free ©F = Dairy Free
	©F = Dairy Free © = vegetarian V = Vegan © = Contains Nuts



