



Breakfast Catering

CONTINENTAL BREAKFAST PACKAGE \$10 per/person

Assorted Muffins & Quick Breads
Seasonal Hand Fruit

Assorted Pastries
Bagels with Assorted Spreads

Hot Cereal Station

Choice of Oatmeal or Grits

Toppings: Toasted almonds, granola, dried fruits, syrups, honey, brown sugar

Beverages Included

Juices: Orange, Cranberry, Guava

Coffee & Tea Self-Service station with assorted creamers and sugars

Add On's:

Waffle Station: Served with syrups, whipped cream, and berries—\$1.50 p/p

Yogurt Bar: Greek Yogurt, berries, granola, dates, and honey—\$2.50 p/p

HOT BREAKFAST BUFFET \$13 per/person

Sliced Fruit
Seasonal Hand Fruit
Seasoned Red Bliss Potatoes
Hot Cereal Station

Platter of Danish and Muffins
Bacon or Sausage (Substitute Ham)
Scrambled Eggs with Chives
Assorted Yogurts on Ice

Beverages Included

Juices: Orange, Cranberry, Guava

Coffee & Tea Self-Service station with assorted creamers and sugars

Add On's:

Chef Manned Waffle Station —\$3 p/p

Chef Manned Omelet Station—\$5 p/p Upgrade to Frittata (\$2.50 p/p)



Lunch Catering

PLATED LUNCH \$18 per/person

Soup or Salad:
(Upgrade to include both: \$21 p/p)

Choose One:
Rice, Potato, Risotto or Grain

Salad Dressings: Ranch, Italian, Blue Cheese, Russian

Bread Baskets:
Rolls, Corn Muffins, Banana Muffins

Vegetable:
Seasonal, or Chef Selection

Entrée:

Choice of Two

Chicken, Sliced Sirloin, Fish, or Vegetable Napoleon
Upgraded Selections Available

Assorted Cookies and Brownies

Sample Entrée selections

Chicken Milanese, Chicken Piccata, Pan Roasted Salmon

LUNCH BUFFET CATERING \$21 per/person

Soup Station

Vegetable:
(Seasonal)

Salad Dressings: Ranch, Italian, Blue Cheese, Russian

Salad Station

Tossed or Caesar
Chef Side Selection:
Potato, Pasta, Rice Pilaf

Entrée:

Choice of Two

Chicken, Sliced Sirloin, Fish, or Vegetable Napoleon
Upgraded Selections Available, Add \$3 per person for three entrée selections

Assorted Cookies and Brownies



Upgrade for Chef Manned Carving or Pasta Station—\$75

Deli Catering

\$21 per/person

Soup Station

Deli Salads: Choice of Two

Mixed Greens
Potato
Macaroni

Caesar
Coleslaw
Pasta

Salad Dressings: Ranch, Italian, Blue Cheese, Russian

Deli Meat Platter: Choice of Three

House Roasted Turkey Breast
Salami
Baked Ham
Tuna Salad
Chicken Salad

Roast Top Round of Beef
Italian Hot Ham
Corned Beef
Shrimp Salad

*Assorted grilled vegetables also available

Deli Cheese Platter: Choice of Two

American
Provolone
Munster
Smoked Gouda

Swiss
Pepper Jack
Cheddar

Relish Platter:

Lettuce, Tomato, Onion, Pickles

Condiment Platter:

Mayonnaise, Pesto Mayo, Cranberry Mayo, Mustard, Thousand Island

Bread Choices:

White
Marble Rye

Wheat Berry
Kaiser Rolls

Assorted Cookies and Brownies

Party Subs or Premade Sandwich or Wrap Platters available at \$1.50 more p/p



Dinner Catering

PLATED DINNER \$28 per/person

Soup & Salad Course:
Dressings: Ranch, Italian, Blue Cheese, Russian
Choose Two:
Rice, Potato, Risotto or Grain

Gourmet Bread Baskets:
Rolls, Corn Muffins, Banana Muffins
Vegetable:
Seasonal, Asparagus, Chef Selection

Entrée:

Choice of Two

Chicken, Sliced Sirloin, Fish, or Vegetable Napoleon
Upgraded Selections Available

Plated Dessert Included: *See Dessert Menu

Coffee, Tea, Fountain Beverage Service Included

Sample Entrée selections

Chicken Milanese, Chicken Piccata, Pan Roasted Salmon

DINNER BUFFET CATERING \$32 per/person

Soup Station
Vegetable:
(Seasonal)
Pasta Selection

Salad Station
Tossed or Caesar
Chef Side Selection:
Potato or Rice Pilaf

Salad Dressings: Ranch, Italian, Blue Cheese, Russian

Entrée:

Choice of Two

Chicken, Beef, Fish, or Vegetable Napoleon
Upgraded Selections Available, Add \$3 per person for three entrée selections

Assorted Cookie & Brownie Platter or One Plated Dessert Included

Coffee, Tea, Fountain Beverage Service Included

Upgrade for Chef Manned Carving or Pasta Station—\$75



Catering Extras

SNACK BREAK

\$8 per/person

Hand Fruit	Greek Yogurt
Assorted Cookies & Brownies	Granola Bars

Bottled water, juice and teas included

DESSERT PACKAGE UPGRADES

Plated Desserts: Available at \$1.50 p/p Choose One

Cheesecake	Chocolate Cake
Flourless Chocolate Cake	Chocolate or Peanut Butter Mousse
Carrot Cake	Seasonal Fruit with berries
Seasonal Pies	

Chef Manned Dessert Flambé Station—\$75

Chef Manned Ice Cream Soda Fountain Station—\$4 p/p

12 Inch Round, Full Sheet or Half Sheet Celebration Cakes available with 72 Hour Notice. Pricing available upon request.

*Cake cutting fees apply (\$1.50 p/p)

BEVERAGE PACKAGES

House Wine, Beer and Soda	\$ 15 p/p
Upgraded Premium Beer and Wine Packages Available	\$ 20 p/p
Mimosa and Sparking Wine Stations Available	\$ 10 p/p
Champagne Toast Available	\$ 6 p/p

*Alcohol must be purchased in house

Full bar menu available upon request

Banquets at the Pointe Restaurant:

Our Executive Chef is happy to meet with you to customize all your menu needs. Please let us know how we can better serve you.



Room/Additional Rental Fees

SHAKER POINTE MULTI-PURPOSE ROOM

\$250

Capacity 84 persons

SHAKER POINTE RESIDENT DINING ROOM

\$150

Capacity 80 persons

SHAKER POINTE DISPLAY DINING

\$100

Capacity 51 persons

MULTI-PURPOSE ROOM & RESIDENT DINING

\$300

Capacity 125 seated

MULTI-PURPOSE ROOM AV EQUIPMENT AND PODIUM

Included in room cost

PORTABLE AV EQUIPMENT AND LAPTOP

\$50

MICROPONES AND AUDIO

\$35

Only available for use in the Resident Dining Room & Multi-Purpose Room. Wireless and handheld available for use.



Did you know? Shaker Pointe at Carondelet has 12 systems designed to enhance listening for those with hearing aids or who are hard of hearing. Ask our front desk for assistance on the day of your event.