



## Breakfast Catering

### CONTINENTAL BREAKFAST PACKAGE \$12 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—\$2.00 p/p

**Yogurt Bar:** Greek Yogurt, berries, granola, dates, and honey—\$3.00 p/p

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### HOT BREAKFAST BUFFET \$15 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 (\$3.00 p/p)



## Lunch Catering

### PLATED LUNCH \$20 per/person

Soup or Salad: (Upgrade to include both: \$22 p/p)	Bread Baskets: Rolls, Corn Muffins, Banana Muffins
Choose One: Rice, Potato, Risotto or Grain	Vegetable: Seasonal, or Chef Selection
Salad Dressings: Ranch, Italian, Blue Cheese, Russian	

#### 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

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### LUNCH BUFFET CATERING \$23 per/person

Soup Station	Salad Station
Vegetable: (Seasonal)	Tossed or Caesar
Salad Dressings: Ranch, Italian, Blue Cheese, Russian	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

\$23 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 \$2.00 p/p*



## Dinner Catering

### PLATED DINNER \$30 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

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### DINNER BUFFET CATERING \$34 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

\$10 per/person

Hand Fruit	Greek Yogurt
Assorted Cookies & Brownies	Granola Bars

Bottled water, juice and teas included

### DESSERT PACKAGE UPGRADES

Plated Desserts: Available at \$2.00 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	\$ 17 p/p
Upgraded Premium Beer and Wine Packages Available	\$ 22 p/p
Mimosa and Sparking Wine Stations Available	\$ 12 p/p
Champagne Toast Available	\$ 8 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.