



Kalahari[®]

**RESORTS &
CONVENTIONS**

**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

A handwritten signature in black ink that reads "Todd Nelson". The signature is fluid and cursive.

POLICIES AND PROCEDURES

Guarantee Due Dates

<u>Day of the event</u>	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.



MEETING PLANNER PACKAGES



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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

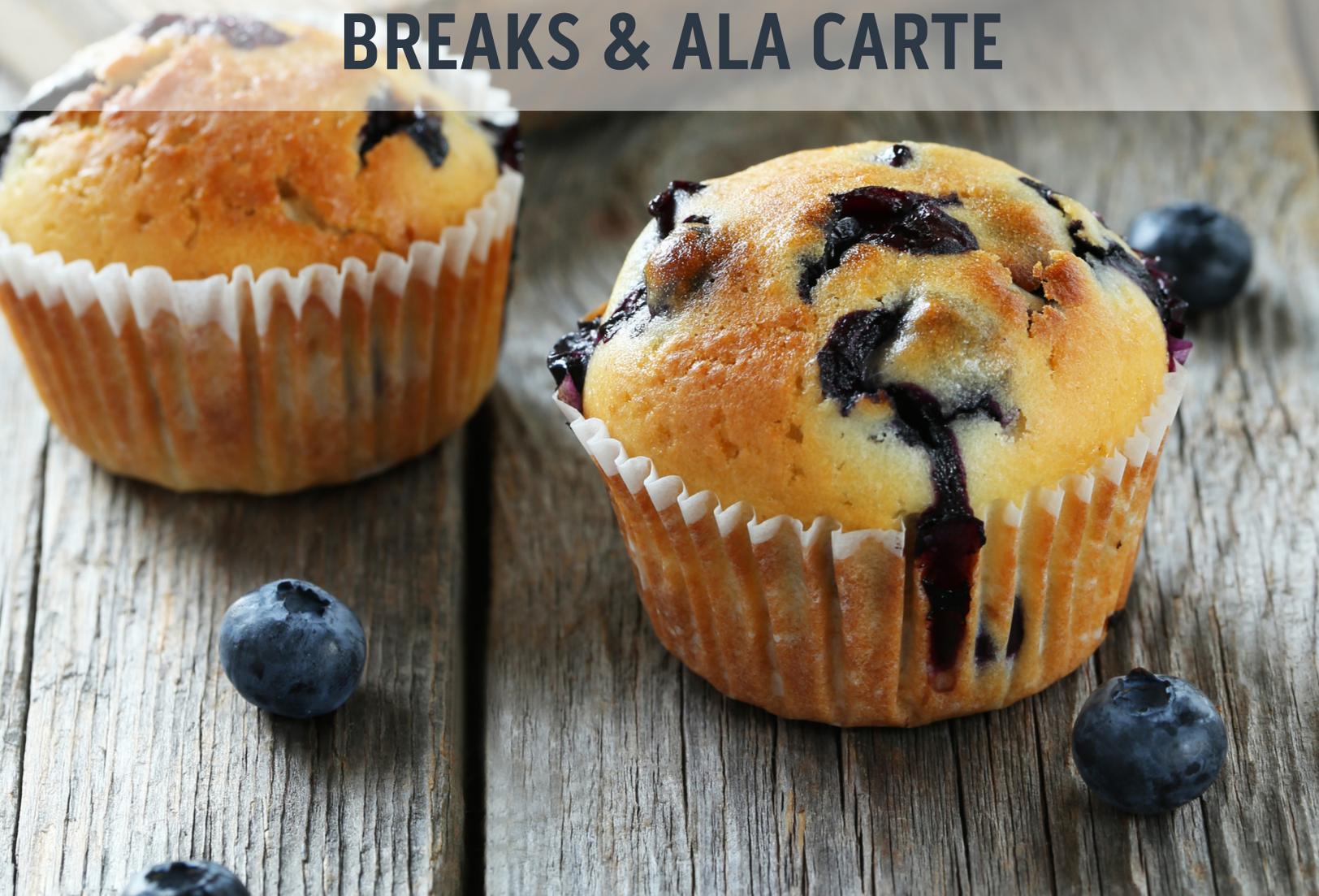
3 Hour Beverage Break

Soft Drinks, Bottled Water, Coffee and Tea

Choose one Lunch Buffet



BREAKS & ALA CARTE



BREAKS

Priced per Guest

All Breaks are Designed for 30-minutes

Minimum of 25 Guests

GOURMET COFFEE (ADD ON) - 8

Coffee, Hot Chocolate, Hot Tea and Cold Brew, Syrups, Whipped Cream, Chocolate Shavings, Non-Dairy Creamers and Assorted Biscotti

COUNTRYSIDE FARM STAND - 15

Carrots, Celery, Cherry Tomatoes, Broccoli, Cauliflower, Red Pepper Hummus, Dill Ranch Dip, Water, Coffee, and Tea

MILK & COOKIES - 16

Brownies, Warm Assorted Cookies, Chocolate and White Milk, Coffee and Hot Tea

CINCO NIÑOS FIESTA - 16

Tortilla Chips, Salsa Fresca, Guacamole, Queso, Churros with Caramel Dipping Sauce, Water, Coffee, and Tea

HIT THE TRAIL - 17

Build-Your-Own Trail Mix: Cashews, Almonds, Peanuts, Chocolate-Covered Pretzels, Granola Clusters, Dried Cranberries, Raisins, and M&M's, 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, Coffee, and Tea

STATE FAIR FAVORITES - 20

Pretzel Bites, Mini Corn Dogs, Popcorn, Fried Oreos, Warm Funnel Cake, Water, Lemonade, Iced Tea

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

Bacon Ranch - **28 per Quart**

Salsa Fresca - **28 per Quart**

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

A LA CARTE BEVERAGES

Freshly Brewed Coffee:

Premium Starbucks Coffee/Decaf **65 per Gallon**

Flavored Coffees: French Vanilla,
Salted Caramel or Hazelnut **68 per Gallon**

Hot Chocolate **35 per Gallon**

Fresh Lemonade **35 per Gallon**

Assorted Hot Teas **65 per Gallon**

Fruit Infused Water **35 per Gallon**

Iced Tea **35 per Gallon**

Fruit Juices (Orange, Cranberry
or Apple) **4 per Bottle**

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**



BREAKFAST

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

CONTINENTAL BREAKFAST

Minimum of 10 guests.

Continental Breakfast - 22

Fruit-Filled Danish, Muffins and Croissants, Butter and Fruit Jams, Fresh Cut Fruit, Oatmeal with Brown Sugar and Raisins, Hard Boiled Eggs, Orange and Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

BREAKFAST BUFFET 28

Breakfast Buffet includes Fresh Cut Fruit, Muffins, Breakfast Breads and Fruit-Filled Danish, Scrambled Eggs, Bacon, Sausage (chicken or pork), Breakfast Potatoes, Pancakes or Waffles, Orange Juice, Cranberry Juice, Hot Tea, Freshly Brewed Regular & Decaffeinated Coffee

Minimum of 25 guests.

BREAKFAST ENHANCEMENTS

Cut Fresh Fruits	3 per Guest
Cold Cereal and Granola 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	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 and Egg Whites Available upon request. Minimum 25 guest Chef Attended.

\$75 per Attendant. 1 per 100



LUNCH

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 Ranch Dressing

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, Artichoke Cream Sauce and Green Beans

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

Grilled Flank Steak - 38

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

Country Style Braised Beef - 38

Loaded Mashed Potatoes, Roasted Baby Carrots, Caramelized Onions and Cabernet Sauce

PLATED DESSERT

Choice of 1.

New York Cheesecake

Graham Crust, Cherry Compote

Double Chocolate Mousse Cake

Ganache & Chocolate Sauce

Chocolate Raspberry Flourless Cake

Ganache, Chocolate Sauce

Fresh Fruit Tart with Vanilla Cream

Vanilla Cream, Fresh Fruit, Mixed Berry Coulis

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

KALAHARI DELI TABLE - 34

Tomato Basil Soup (Vegetarian)
House-Made Chips
Garden Salad - Ranch and Italian Dressing
Potato Salad - Green Onion, Bacon, Sour Cream
Black Forest Ham - Jarlsberg Cheese, Whole Grain Mustard, and Honey on French Baguette
Smoked Turkey Breast - Arugula and Dijonnaise on Herbed Focaccia Bread
Roast Beef - White Cheddar, Baby Spinach, and Horseradish Mayo on a Pretzel Roll
Grilled Veggie Wrap - Fresh Mozzarella and Red Pepper Aioli

Dessert

Assorted Cookies and Brownies

FAJITA FIESTA - 35

Corn Tortilla Soup
Mexican Caesar Salad
Charred Vegetables-Squash, Onions, Peppers,
Fire Roasted Tomato Spanish Rice
Braised Chipotle Chicken
Slow Roasted Shredded Beef Barbacoa with Pickled Onions
Flour Tortillas, Jalapeños, Salsa Verde, Shredded Jack Cheese, Guacamole, Sour Cream and Tortilla Chips

Dessert Choice of One

Churros with Caramel Dipping Sauce or
Tres Leche Cake

HOMESTYLE AMERICANO - 35

Broccoli Cheddar Soup
Chopped Wedge Salad
Creamy Mac & Cheese
Slow Roasted Beef Brisket
Southern Style Fried Chicken
Brown Sugar Baked Beans
Roasted Asparagus and Tomatoes

Dessert Choice of One

Pecan Pie or
Fresh Fruit Cobbler

LA VIVA ITALIA - 37

Caesar Salad - Herbed Croutons, Shaved Parmesan Cheese, Caesar Dressing
Minestrone Soup

Pasta Bar

Tortellini and Penne Pasta
Tomato Pomodoro
Chicken Marsala
Kalahari Meatballs
Carbonara - Pancetta, Peas
Grilled Seasonal Vegetable
Garlic Bread

Dessert Choice of One

Tiramisu or
NY Cheesecake with Fresh Fruit Topping

BOXED LUNCHES - 35

Includes Bottled Water, Whole Fruit, Chips, Cookie and Condiments
Includes 2 Selections | +\$2 per Additional

Smoked Turkey

Applewood Smoked Bacon, Mozzarella, Tomato, Pickle, on Italian Roll

Smoked Ham

Brie Cheese, Bibb Lettuce, Dijonnaise, on Baguette

Caprese Sandwich

Balsamic Roasted Portobellos, Tomatoes, Mozzarella, Basil Pesto, on Ciabatta Roll

Roast Beef

White Cheddar, Baby Spinach, Horseradish Mayonaise, on Brioche Roll

Chicken Caesar Wrap

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



RECEPTION

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Reception Pricing is Based on One Hour Service,
Per Guest.

Choose 4 Options - 32

Choose 6 Options - 38

Choose 8 Options - 42

COLD HORS D'OEUVRES

Sourdough Tomato Bruschetta
Brie Cheese, Strawberries, Walnuts on Toasted Crostini
Double Cut Tuna Tartare Spoon
Creamy Hummus, Roasted Pepper, Marinate Olives on
Toasted Crostini
Antipasto Brochette

HOT HORS D'OEUVRES

Chicken Lemongrass Dumpling
Chicken Quesadilla Cone
Thai Peanut Chicken Satay
Buffalo Chicken Spring Roll
Chili Lime Chicken, Peppers, Spanish Onion Kabob
Chicken and Roasted Vegetable Empanada
Chicken and Waffle Stack, Chipotle Aioli
Bacon Wrapped Scallop
Coconut Shrimp
Maryland Style Mini Crab Cakes, Remoulade Sauce
Reading Terminal Spring Roll – Roast Pork, Provolone,
Broccoli Rabe
Braised Short Rib and Manchego Empanada
Beef Barbacoa Taquito
Beef Tenderloin with Gorgonzola Wrapped in Bacon
Mini Philly Cheese Steak
American Wagyu Slider with American Cheese
Mini Beef Wellington
Mini Lamb Gyro
Kennett Square Mushroom Risotto Croquette
Spinach and Artichoke Wonton Crisp
Boursin and Spinach Stuffed Mushrooms
Spiced Potato and Pea Samosa
Macaroni and Cheese Popper
Spinach and Feta Cheese in Phyllo Dough
Wild Mushroom Tartlet
Mediterranean Ratatouille Tart
Vegetable Spring Roll
Aged Gruyere and Leek Tart
Pear, Toasted Almond, Brie in Phyllo
Asparagus Roll Up, Asiago and Bleu Cheese

RECEPTION DISPLAYS

Artisanal and Local Cheese Board - 16

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

Vegetable Crudités - 16

Buttermilk Ranch and Hummus

Chocolate Extravaganza Display - 16

Chocolate Flourless Cake, Milk Chocolate Caramel Mousse,
Oreo Chocolate Marshmallow Pie, Chocolate Covered Pretzels,
Cake Pops

Antipasti Display - 17

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

Assortment of Seasonal Fresh Fruit - 18

Honey Yogurt Sauce

Charcuterie - 18

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

Smoked Salmon Display - 26

Whipped Cream Cheese, Grain Mustard, Lemon-Chive Spread,
Pickled Red Onion, Capers, Hard Boiled Egg, Cucumber-Dill
Salad, Crushed Avocado, Grilled Bread, Gourmet Crackers

RECEPTION SPECIALTY STATIONS

Reception Pricing is Based on a One Hour Service Time and Per Guest. Minimum of 35 guests.
Attendant Required 75.

Pasta Station - 16

Pasta Selections
Three Cheese Tortellini, Penne, Cavatappi

Sauce Selections
Marinara, Alfredo

Toppings

Mushroom, Asparagus, Tomatoes, Bell Peppers, Hickory Smoked Bacon, Peas

Served with Garlic Bread, Pepper Flakes and Parmesan Cheese
Add Chicken - 4 Meatballs - 5 Add Shrimp - 6

Mashed Potato - 16

Mashed Red Bliss Potato, Whipped Sweet Potato, Sweet Cream Butter, Shredded Cheddar, Bleu Cheese Crumbles, Sour Cream, Parmesan, Smoked Bacon, Green Onions, Red Onions, Jalapenos, Broccoli

Walking Tacos - 18

Corn Tortilla Chips, Nacho Cheese Sauce, Salsa Verde, Southwest Chili con Carne, Pico de Gallo, Salsa Roja, Jack Cheese, Diced Tomatoes, Black Olives, Green Onions, Sour Cream, Shredded Lettuce
Add Chicken Tinga - 4 Add Chili Con Carne - 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

Mac & Cheese Bar - 20

Classic Mac and Cheese made with Wisconsin Cheddar

Proteins — Choice of 2

Smoked Bacon, Roasted Chicken Breast, Diced Ham,

Toppings

Onion, Tomato, Green Onion, Broccoli, Parmesan, served with Sriracha, Ranch, Red Pepper Flakes, Chipotle

Add Lobster - 10

Add Barbecue Pulled Pork - 5

Add Garlic Shrimp - 6

Sliders Station - 21

Crab Cakes with Remoulade
Cheeseburger with Green Onion Mayonnaise
Pulled Pork with Bread and Butter Pickle
All Served with House-Made Chips

Ice Cream Social - 16

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

RECEPTION CARVING STATIONS

Reception Pricing is Based on a One Hour Service Time
Attendant Required - 75

Sage Roasted Turkey Breast - 9

Served with Cranberry Mayonnaise and Rolls

Maple Glazed Bone - In Steamship Ham - 12

Served with Rolls and Dijon Mustard

Porchetta Roast - 12

Herbs and Sea Salt Crusted, served with Rolls, Au Jus and Horseradish Cream

Roasted Salmon - 14

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

Roasted Beef Tenderloin - 19

Served Medium with Sautéed Mushrooms, Béarnaise Sauce and Rolls



DINNER

DINNER

PLATED DINNER SELECTIONS

All Entrées include Choice of Salad or Appetizer, 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

Caesar Salad with Herbed Croutons and Caesar Dressing

Traditional Wedge Salad with Bacon, Pickled Red Onion, Tomato, Bleu Cheese and Buttermilk Ranch

Baby Spinach with Bacon, Walnuts, Aged Wisconsin Cheddar, and Bacon Vinaigrette

Appetizers

Penne a la Vodka, Goat Cheese - **(Vegetarian)**

Tomato Florentine Soup **(Vegetarian)**

Herb and Local Honey Marinated Chicken Strips, Dill Slaw

DINNER ENTRÉES

Choice of 1

Cheese Tortellini - 39 (Vegetarian)

Creamed Spinach and Artichoke Sauce

Herb Seared Chicken Breast - 40

Beer and Garlic Pan Jus, Roasted Squash, 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

Swordfish Caponata - 52

Rosemary Fingerling Potatoes, Seasonal Vegetable

Pan Baked Salmon Teriyaki - 52

Rice Pilaf, Seasonal Vegetable

Filet of Beef - 59

Sweet Cream Butter Mashed Potatoes, Cabernet Reduction, Seasonal Vegetable

Glazed Flank Steak - 59

Preserved Fig and Thyme Glaze, Roasted PeeWee Potatoes, Seasonal Vegetable

DINNER DUO ENTRÉES

Choice of 1

Roasted Chicken Breast and Salmon - 60

Mushroom Ragout, Asparagus, Chive Butter Sauce, Rice Pilaf

Flank Steak and Chicken Breast - 65

Rosemary Fingerling Potatoes, Broccolini, Shallot Demi Glaze

Filet and Sautéed Shrimp - 69

Braising Reduction, Garlic Butter, Green Beans and Garlic Whipped Potatoes, Blistered Tomato

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

Ganache & Chocolate Sauce

Chocolate Raspberry Layer Cake

Dark Chocolate Ganache, Raspberries, Raspberry Port Coulis

Lemon Bar

Meringue, Fresh Fruit Compote, Strawberry Macaroon

Nutella Cheesecake

Ganache, Chocolate Hazelnut Sauce, Hazelnut Sponge, Caramelized Hazelnuts

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

Full Salad Bar
Rolls and Butter
Chicken Kalahari - Seared Chicken Breast, Parmesan Artichoke Cream Sauce, Blistered Tomatoes
Baked Salmon Teriyaki
Sour Cream and Garlic Mashed Potatoes
Chef's Seasonal Vegetable
Pastry Chef's Selection of Contemporary and Classic Desserts

Kalahari Dinner Table Two - 56

Full Salad Bar
Rolls and Butter
Sweet and Spicy BBQ Chicken
Pot Roast Jardinere
Roasted Cod with Herb Butter Sauce
Brown Sugar Baked Beans
Creamy Macaroni and Cheese
Chef's Seasonal Vegetable
Pastry Chef's Selection of Contemporary and Classic Desserts

Kalahari Dinner Table Three - 71

Full Salad Bar
Rolls and Butter
Chicken Scarpariello
Grilled Flank Steak with Mushrooms and Onions
Striped Bass with Lemon Caper Sauce
Grilled Tofu and Vegetable Stir-Fry
Steamed Jasmine Rice
Herb Roasted Red Bliss Potatoes
Tuscan White Bean Cassoulet
Chef's Seasonal Vegetable
Pastry Chef's Selection of Contemporary and Classic Desserts

CHILDREN'S MENU

PLATED

Chicken Tenders - 18

Macaroni and Cheese, Carrot Sticks with Ranch Dressing, Chocolate Chip Cookie, Milk

Cheese Pizza - 18

Carrot Sticks with Ranch Dressing, Chocolate Chip Cookie, Milk

Cheeseburger - 18

Tater Tots, Carrot Sticks with Ranch Dressing, Chocolate Chip Cookie, Milk



BEVERAGE

BEVERAGE

Unlimited Host- Sponsored Bar

Price per Guest

125 Bartender Fee; 1 Per Every 75 Guests

1 Hour

Beer, Wine, and Soda - 15

Resort Brands - 20

Premium Brands - 25

2 Hours

Beer, Wine and Soda - 25

Resort Brands - 30

Premium Brands - 35

After 2 Hours, Each Additional Hour - 10

After 2 Hours, Each Additional Hour - 75 per Bartender

Consumption or Cash Bar

Consumption and Cash bars have a minimum revenue requirement of **400**. 125 Bartender Fee; 1 Per Every 75 Guests.

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

Domestic Beer **7**

Craft and Imported Beer **8**

House Wine **8**

Hard Seltzers **8**

Resort Brands Spirits **10**

Premium Brands Spirits **12**

Soft Drinks **4**

Non-Alcoholic Beer **6**

Bottled Water **4**

Juice **4**

Half Barrel of Beer

Domestic **325**

Craft and Import **395 and up**

Bar Set Ups Include Ice, Garnishes, Glasses, Napkins, and Mixers

Spirits

Resort Brands

Rum - Cruzan Light

Rum - Captain Morgan Spiced Rum

Bourbon - Evan Williams

Scotch - Dewars

Brandy - Korbel

Vodka - New Amsterdam

Gin - Gordon's

Tequila - Sauza Gold

Premium Brands

Rum - Bacardi

Rum - Captain Morgan

Bourbon - Makers Mark

Scotch - Johnny Walker Black

Brandy - Korbel

Whiskey - Jack Daniels

Whiskey - Crown Royal

Vodka - Titos

Gin - Tanqueray

Tequila - Don Julio

Beer Selections

Domestic

Miller Lite

Blue Moon

Yuengling

Imports

Corona

Heineken

HOUSE WINES

Tier One 8 per glass 30 per bottle

Wycliff Brut- Sparkling

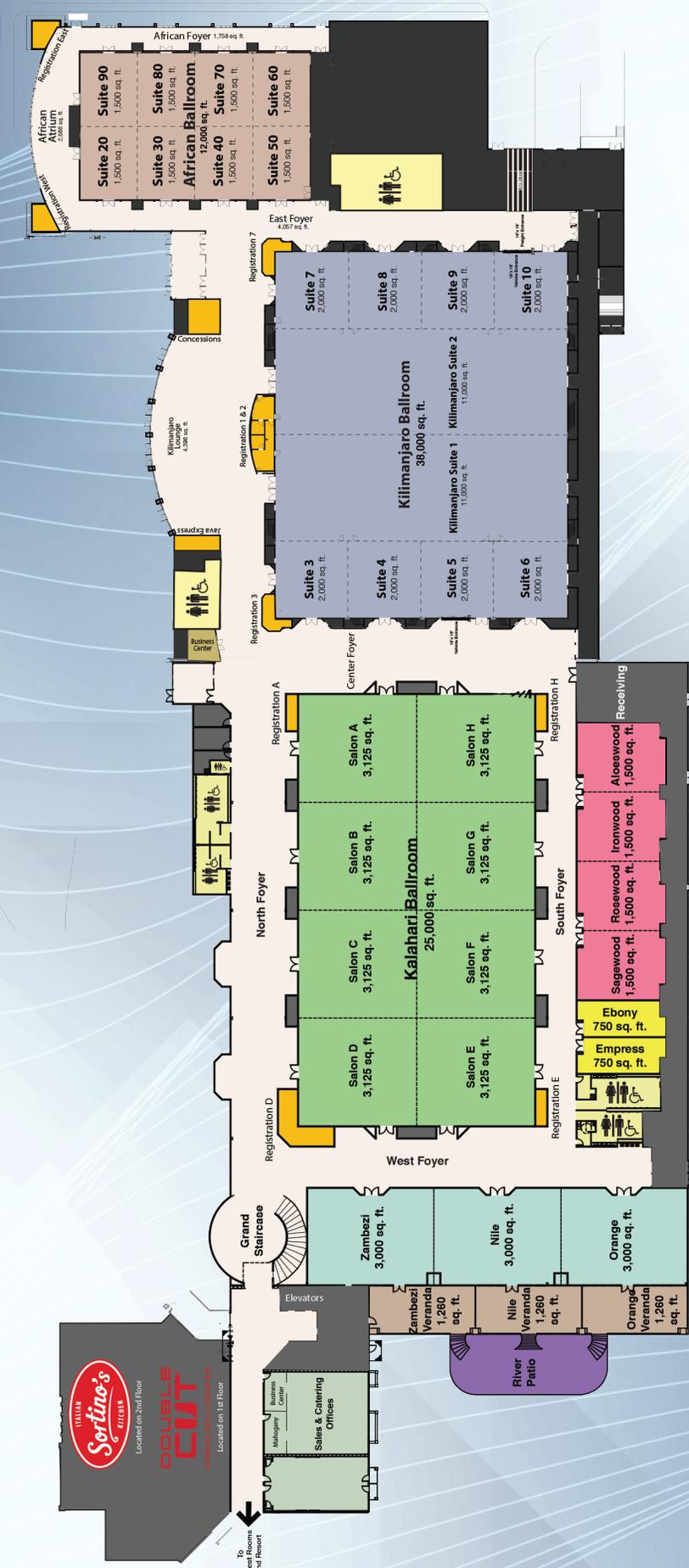
Canyon Road - Sauvignon Blanc, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

Tier Two 9 per glass 34 per bottle

La Marca Prosecco

Fetzer Chardonnay, Cabernet Sauvignon

Please see your Catering Services team for additional/local bar options.





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