



**Kalahari**<sup>®</sup>

**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".

# POLICIES AND PROCEDURES

## Guarantee Due Dates

### Day of the event

Monday, Tuesday, Wednesday  
Thursday  
Friday  
Saturday  
Sunday

Guarantee is due by 12 noon  
Preceding Friday  
Preceding Monday  
Preceding Tuesday  
Preceding Wednesday  
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



# 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**

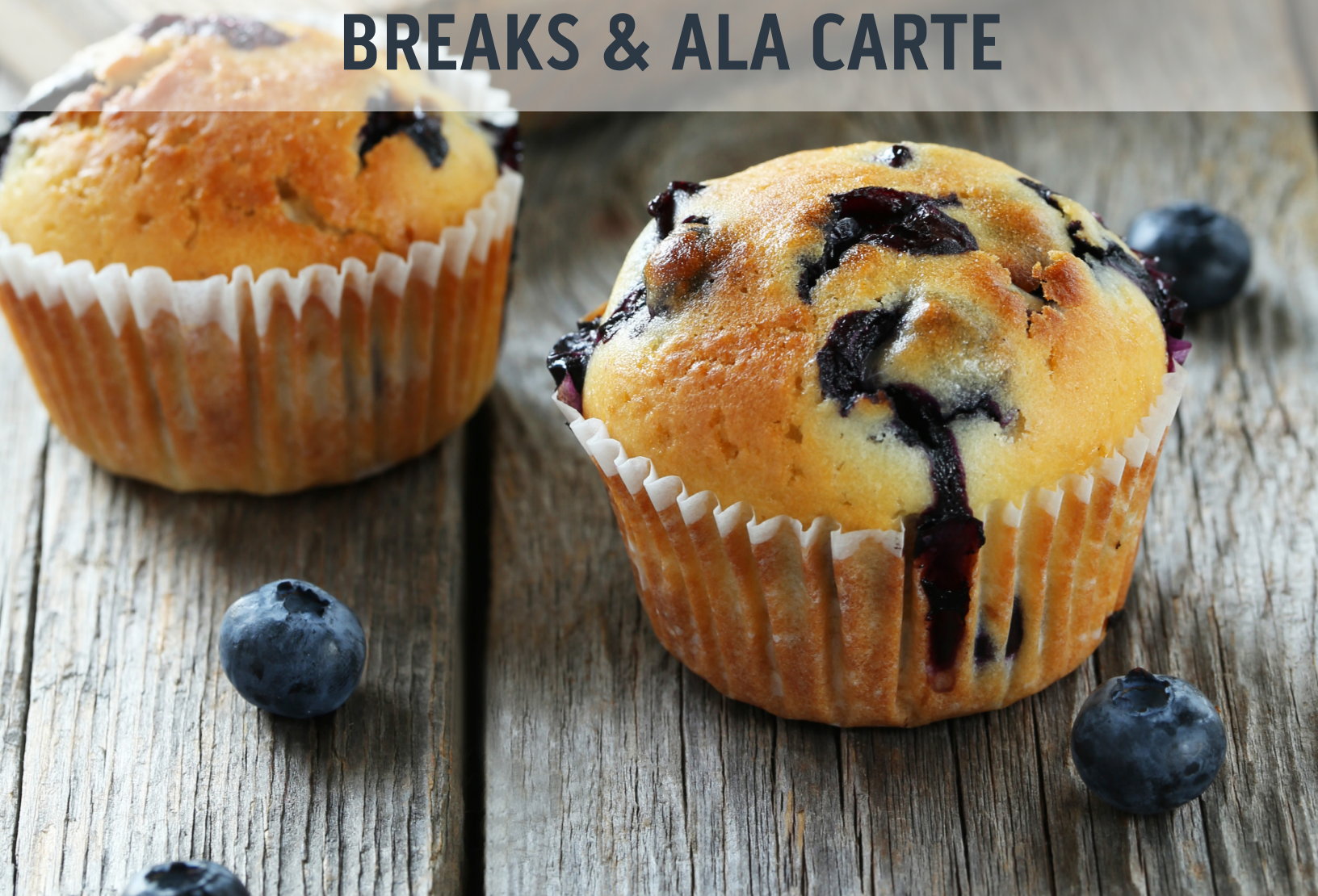
**3 Hour Beverage Break**

Soft Drinks, Fruit Infused Water, Coffee and Tea

**Choose one Lunch Buffet**



**BREAKS & ALA CARTE**



# 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  
Hot 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  
Hot 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  
Coffee  
Hot 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

 = Gluten Free  
 = Dairy Free  
 = vegetarian  
 = Vegan  
 = Contains Nuts

## A LA CARTE SNACKS

### SWEET SNACKS

- Warm Cookies - Assorted **VG** - **30 per Dozen**
- Brownies **VG** - **30 per Dozen**
- Sea Salt and Caramel Chocolate Brownies **VG** - **30 per Dozen**
- Assorted Miniature Pastries and Tarts **VG** - **30 per Dozen**
- Granola Bars **VG** - **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 **VG** - **12 per Pound**
- Popcorn (Garlic, Caramel or Cheese) **VG** - **12 per Pound**
- Warm Jumbo Soft Pretzels with Cheese Sauce **VG** - **6 each**
- \*Minimum 2 dozen pretzels*
- Party Mix **VG** - **12 per Pound**
- Pretzel Bites with Cheese Sauce **VG** - **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 **GF** - **28 per Quart**
- Salsa Fresca **GF** **V** - **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

### 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 **65 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**

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**BREAKFAST**

# 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 **VG**

\*Muffins and Croissants

Butter and Fruit Jams

Fresh Cut Fruit **V**

Oatmeal with Brown Sugar and Raisins Dried Fruits and Nuts **V**

Hard Boiled Eggs **VG**

Orange and Cranberry Juice

Freshly Brewed Regular and Decaffeinated Coffee

Hot Teas

## BREAKFAST BUFFET - 28

Fresh Cut Fruit **V**

\*Muffins

\*Breakfast Breads

\*Fruit-Filled Danish **VG**

Scrambled Eggs **VG DF GF**

Bacon **GF DF**

Sausage (chicken, pork OR vegan) **GF**

Breakfast Potatoes **VG GF DF**

Pancakes, Waffles or French Toast Sticks **VG**

Orange and Cranberry Juice

Hot Tea

Freshly Brewed Regular & Decaffeinated Coffee

Minimum of 25 guests.

Tofu Vegetable Scramble **V** +\$5

## BREAKFAST ENHANCEMENTS

Cut Fresh Fruits **V** 3 per Guest

Cold Cereal served with Milk **VG** 3 per Guest

Individual Fruit-Flavored Yogurt **VG** 5 per Guest

Steel Cut Oatmeal; Raisin and Brown Sugar **V** 5 per Guest

Mason Jar Parfait **VG** 7 per Guest

(Greek Yogurt, Berry Compote, House-Made Granola, Raisins, Almonds and Honey)

Meat Lovers or Vegetarian Breakfast Burrito 9 per Guest

Cinnamon Rolls **VG** 42 per Dozen

Assorted Donuts **VG** 42 per Dozen

Assorted Muffins **VG** 42 per Dozen

Bagel and Cream Cheese, Lox, Flavored Cream Cheese **VG** 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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\*All breakfast pastries may have been produced in a facility containing nuts



**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 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

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 (V) (DF) (GF)  
Chicken Noodle (DF)  
NE Clam Chowder (GF)  
Vegetable (V) (GF) (DF)  
Broccoli Cheddar (GF) (VG)  
Italian Wedding

## KALAHARI DELI TABLE - 34

Choice of 1 Soup  
Garden Greens - Ranch and Italian Dressing  
Choice of: Potato Salad, Macaroni Salad or Pasta Salad  
Housemade Chips  
Grilled Veggie Wrap (GF) (V) (DF)  
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 (GF) (V) (DF)  
Fire Roasted Peppers and Onions (DF) (GF) (V)  
Mexican Rice (DF) (GF) (V)  
Braised Chipotle Chicken (GF) (DF)  
Slow Roasted Shredded Beef Barbacoa (GF) (DF)  
Flour Tortillas & Corn Hardshell Tortillas  
Jalapeños, Salsa, Shredded Jack Cheese  
Guacamole, Sour Cream and Tortilla Chips  
**Southwestern Salad:** (VG) (GF)  
Chopped Iceberg with Black Beans, Corn,  
Shredded Cheddar Jack Cheese and Grape Tomatoes  
served with a Citrus Vinaigrette  
Taco Seasoned Ground Beyond Beef +\$4 (V)  
**Dessert Choice of One**  
Churros with Caramel Dipping Sauce or  
Tres Leche Cake

## HOMESTYLE AMERICANO - 36

Choice of 1 Soup  
Chopped Wedge Salad (GF)  
Creamy Mac & Cheese (VG)  
Slow Roasted Beef Brisket (GF) (DF)  
Southern Style Fried Chicken or 8-Piece BBQ Chicken  
Boston-Style Navy Beans (V) (GF) (DF)  
Roasted Zucchini and Squash (GF) (V) (DF)  
Beyond Chicken Patty (V) +\$4  
**Dessert Choice of One**  
Pecan Pie or  
Fresh Fruit Cobbler

## LA VIVA ITALIA - 38

Caesar Salad  
Garlic Bread  
Grilled Seasonal Vegetable (V)  
Kalahari Meatballs  
Choice of: Chicken Marsala \*Contains Mushrooms (GF) (DF),  
Chicken Cacciatore (GF) (DF) or Chicken Parmesan

Choice of 2 Pastas:

Penne  
Rigatoni  
Tri-Colored Tortellini  
Cavatappi

Choice of 2 Sauces:

Marinara (V) (GF) (DF)  
Alfredo (VG) (GF)  
Vodka (VG) (GF)  
Bolognese (DF) (GF) \*contains pork  
Carbonara (GF) \*contains pork

\*Ask your CSM about Gluten Free pasta options

Choice of: Vegetable Lasagna or Eggplant Parmesan +\$6 (V) (GF)

**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   

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 

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

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**RECEPTION**

## 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** **DF**

Brie Cheese, Strawberries, Walnuts on Toasted Crostini **VG** **N**

Tuna Poke Spoon **DF**

Creamy Hummus, Roasted Pepper, Marinate Olives on Toasted Crostini **V**

Antipasto Skewar **VG** **GF**

## 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 **VG**

Boursin and Spinach Stuffed Mushrooms **VG**

Macaroni and Cheese Popper **VG**

Spinach and Feta Cheese in Phyllo Dough **VG**

Vegetable Spring Roll **VG**

## 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 **VG**

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

### Vegetable Crudités

Buttermilk Ranch and Hummus

### Antipasti Display **VG**

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

### Assortment of Seasonal Fresh Fruit **VG**

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

Chicken Lemongrass Dumplings

Fried Shrimp 

Spring Rolls  

### 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

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   

Alfredo  

Vodka  

Bolognese   *\*contains pork*

Carbonara  *\*contains pork*

### 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**

# 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** **DF** **GF**

Caesar Salad with Herbed Croutons and Caesar Dressing **VG**

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

Baby Spinach with Mandarin Oranges, and Bamboo Shoots with an Asian-Style Vinaigrette

## DINNER ENTRÉES

Choice of 1

**Cheese Tortellini** **VG** - 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** **GF** - 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** **GF** - 42

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

**Pan Baked Salmon Teriyaki** - 52

Rice Pilaf, Seasonal Vegetable

**Braised Beef Short Ribs** **GF** - 55

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

**Filet of Beef** **GF** - 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** **GF** - 60

Mushroom Ragout, Asparagus, Chive Butter Sauce, Rice Pilaf

**Filet and Chicken Breast** **GF** **DF** - 65

Rosemary Fingerling Potatoes, Broccoli, Shallot Demi Glaze

*\*All Filets Cooked To Medium*

**Filet and Sautéed Shrimp** **GF** - 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 **N**

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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 **VG**

Rolls and Butter

BBQ Chicken **GF** **DF**

Broiled Cod **GF** **DF**

Brown Sugar Baked Beans **GF**

Creamy Macaroni and Cheese **VG**

Chef's Seasonal Vegetable **V**

2 Pastry Chef's Selection of Contemporary and Classic Desserts

Add Beyond Meat Grilled Burgers **V**

Served on Gluten Free Buns +5

### Kalahari Dinner Table Two - 56

Garden Greens Mixed Salad **VG**

Rolls and Butter

Chicken Kalahari - Seared Chicken Breast, Parmesan Artichoke

Cream Sauce, Blistered Tomatoes **GF**

Juicy Pot Roast **GF** **DF**

Baked Salmon Teriyaki **DF**

Sour Cream and Garlic Mashed Potatoes **GF** **VG**

Chef's Seasonal Vegetable **V**

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 **V**

Rolls and Butter

Chicken Marsala **GF** **DF**

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

Striped Bass with Lemon Caper Sauce **GF**

Grilled Tofu and Vegetable Stir-Fry **V** **GF** **DF**

Steamed Jasmine Rice **V** **GF** **DF**

Herb Roasted Red Bliss Potatoes **V** **GF** **DF**

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*

**GF** = Gluten Free  
**DF** = Dairy Free  
**VG** = vegetarian  
**V** = Vegan  
**N** = Contains Nuts



**BEVERAGE**

# BEVERAGE

## UNLIMITED HOST - SPONSORED BAR

**\$150 FEE PER BARTENDER - (1) BARTENDER REQUIRED FOR 1 PER 50 GUESTS**

Price per Guest

### 1 HOUR

Beer, Wine, Soda - \$16

Tier 1 - \$30

Tier 2 - \$31

Tier 3 - \$35

### 2 HOURS

Beer, Wine, Soda - \$28

Tier 1 - \$32

Tier 2 - \$37

Tier 3 - \$43

(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 - \$9 each

Tier 2 - \$11 each

Tier 3 - \$14 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

### Liquor

New Amsterdam Vodka

Castillo Rum

Gordon's Gin

Sauza Gold Tequila

Evan Williams Bourbon

### Wine

Canyon Road Wines, *California*

Cabernet Sauvignon

White Zinfandel

Chardonnay

Pinot Noir

Risata d' Asti *Moscato, Italy*

## Tier 2 | Premium

### Liquor

Tito's Handmade Vodka

Bacardi Rum

Bombay Sapphire Gin

Cuervo 1800 Blanco Tequila

Jim Beam Bourbon

Malibu Coconut Rum

Dewar's White Label Scotch

Captain Morgan Spiced Rum

### Wine

Risata d' Asti *Moscato, Italy*

Whispering Angel *Rose, France*

Mer Soleil Silver

*Chardonnay, California*

Kim Crawford

*Sauvignon Blanc, New Zealand*

Maso Canali *Pinot Grigio, Italy*

Sea Sun *Pinot Noir, California*

Bonanza

*Cabernet Sauvignon, California*

## Tier 3 | Top Shelf

### Liquor

Grey Goose Vodka

SelvaRey White Rum

Hendrick's Gin

Cointreau Liqueur

Patron Silver Tequila

Maker's Mark Bourbon

Jack Daniel's

Tennessee Whiskey

Crown Royal

Canadian Whiskey

Johnnie Walker

Black Label Scotch

### Wine

Whispering Angel *Rose, France*

Sonoma Cutrer

*Chardonnay, California*

Emmolo

*Sauvignon Blanc, California*

Jermann *Pinot Grigio, Italy*

Meiomi *Pinot Noir, California*

Louis M. Martini Sonoma

*Cabernet Sauvignon, California*

**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, \$18 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, \$16 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 - \$38 per guest per hour**

Veuve Clicquot Champagne, Kir Royale Liqueur, Gummy

Bears, Cotton Candy, Rock Candy Skewers, Raspberries, Straw-

berries, Jelly Beans










  
**STATION**  
**Santina's**  
 OF  
**RITZ-CARLTON**  
 Located on 2nd Floor


  
**DOUBLE CUT**  
 Located on 1st Floor



**Kalahari**<sup>®</sup>

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**RESORTS &  
CONVENTIONS**