



Dining and Convention Planning Guide



America's First Resort

Turf Catering Company
Hot Springs Convention Center
134 Convention Boulevard
Hot Springs, Arkansas 71901
Telephone 501.620.5025 • Fax 501.620.5027
www.turfcatering.com 02/11/11



Thank you for allowing Turf Catering Company to be part of your special event. Turf Catering Company is the exclusive caterer of the Hot Springs Convention Center and we are proud you have chosen Hot Springs' oldest and finest caterer.

Whether you are hosting an intimate affair or a gala extravaganza, the food can make the difference in your guests' enjoyment and in the overall success of your event.

From a coffee break for 25, to a gourmet meal for 2500, our dedicated staff will keep the functions on time with extremely high quality, exceptional service and outstanding taste.

To better assist you in planning, listed below are our menu items and page numbers.

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Turf Catering Company is committed to making your next event not only the best you've ever had, but the easiest you've ever planned. This is our main menu, but if you prefer, our talented staff is willing to plan and create a menu designed especially for your event.

TURF CATERING

BREAKFAST SERVICE

Standard pricing is listed below and is per guest unless otherwise noted

CONTINENTAL BREAKFAST SELECTIONS

Minimum 10 guests

TRADITIONAL CONTINENTAL BREAKFAST

chilled orange juice
assorted pastries and muffins
freshly brewed coffee 9.25

EXECUTIVE CONTINENTAL BREAKFAST

chilled orange juice
fresh seasonal fruit • assorted pastries and muffins
fruit yogurt with granola toppings
freshly brewed coffee 10.75

Additional labor fees may apply for services over 1½ hours.

SERVED BREAKFAST SELECTIONS

Minimum of 25 guests

freshly scrambled eggs with cheddar and scallions
crisp bacon slices • country sausage patties
O'Brien potatoes • biscuits with butter and preserves
chilled orange juice • freshly brewed coffee 11.75

cheese omelet • sausage links
skillet fried potatoes • biscuit with butter and preserves
chilled orange juice • freshly brewed coffee 13.25
Add sautéed mushrooms, peppers or onions .75

5 oz top sirloin steak • freshly scrambled eggs
cheese grits • biscuit with butter and preserves
chilled orange juice • freshly brewed coffee 14.75
Substitute cheese omelets 1.25

BUFFET BREAKFAST

Minimum of 50 guests

chilled orange juice • assorted breakfast breads • muffins
crisp bacon slices • country sausage patties and links
freshly scrambled eggs • fruits of the season
O'Brien potatoes • biscuits with pepper gravy • butter and preserves • freshly brewed coffee 13.75

BUFFET ENHANCERS

bagels with cream cheese
Belgium waffles or French toast with maple syrup
assorted dry cereals or oatmeal
add 1.75 per guest per selection

Buffet and served breakfasts are presented on china with white linen and white napkins.
Decorations, centerpieces and colored linens are available at an additional charge.
A \$50 labor fee will apply for any breakfast function if the minimum guest count is not achieved.

BREAK SERVICE

ALL DAY BREAK PACKAGE

Minimum 25 guests

THE MORNING

chilled orange juice
assorted pastries and muffins
freshly brewed coffee

MIDMORNING STRETCH

coffee replenished

AFTERNOON INTERMEZZO

punch or lemonade
assorted gourmet cookies & brownies 12.75

hot tea and brewed decaf are available upon request

Services for each function are based on 1 1/2 hours maximum

A LA CARTE SELECTIONS

Minimum order \$75 per scheduled event

Coffee	30.00 gallon
Iced tea	26.00 gallon
Flavored coffee	34.00 gallon
Hot tea variety	1.95 each
Soft drinks	2.25 each
Milk 1/2 pint low fat	2.00 each
Fruit juice	25.00 gallon
Bottled spring water	2.50 each (16 oz)
Bottled spring water	3.50 each (1 liter)
Punch or lemonade	22.00 gallon
Danish pastries or muffins	26.00 dozen
Bagels with cream cheese	24.00 dozen
Donuts	20.00 dozen
Sausage or ham biscuits	3.00 each
Sausage or ham biscuits with egg & cheese	3.50 each
Sausage or ham, egg & cheese croissants	4.00 each
Cookies or brownies	24.00 dozen
Snacks – Individual	2.00 each
Fruit yogurts	2.25 each
Whole fresh fruit	1.50 each
Fruits of the season display	5.25 per person
Garden vegetable tray with dip	4.00 per person
Domestic & international cheese display	5.25 per person
Chocolate dipped strawberries	200.00 for 100 ct.
Tortilla chips & black bean corn salsa	65.00 serves 40
Mixed Nuts (per pound)	14.75
Popcorn (per pound)	9.50 + Machine Rental
Soft Baked Pretzels with dipping mustard	28.00 dozen
Snack Mix (per pound)	11.00
Pretzel Twists (per pound)	11.00
Potato Chips (per pound)	11.00
Assorted Hard Candies (per pound)	9.00
Water Station (0-150 guests)	50.00

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Prices do not include taxable 21% service charge and local/state taxes.

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Turf Catering will gladly lock in and guarantee selection pricing within 120 days of your first catered event with a signed Catering Contract and receipt of required deposit(s).

BOX LUNCH SELECTIONS

Minimum of 25 guests

ALL SELECTIONS ON THIS PAGE \$13.95

BISTRO CLUB

roasted turkey breast • smokehouse honey ham
on ciabatta with cheddar cheese
crisp Romaine lettuce and tomato

TUSCAN TURKEY

thinly sliced smoked breast of turkey • Provolone cheese
with sun-dried tomato spread • herbed focaccia bread
crisp leaf lettuce and tomato

OUR FAMOUS CORNED BEEF

slow cooked corned beef piled high on marble rye
with Swiss cheese

PEPPERED BEEF SIRLOIN

thinly sliced roast beef and cheddar
on a soft onion roll • crisp leaf lettuce and tomato

CHICKEN OR TUNA SALAD

housemade all white meat with herbed mayonnaise
on a flaky croissant • crisp leaf lettuce and tomato

TURKEY CROISSANT

thinly sliced smoked breast of turkey
Swiss cheese • on a buttery croissant
crisp leaf lettuce and tomato

SMOKED HAM & SWISS PANINI

smoked ham • aged Swiss • red onion
romaine lettuce • pesto mayonnaise

Above box lunches are served with choice of baked potato salad, pasta salad or cole slaw • fresh fruit • cookies

SOUTHWEST RANCH WRAP

citrus grilled chicken breast • chipotle ranch dressing
baby greens • Monterey Jack cheese • black bean and corn salsa with tortilla chips

CAESAR WRAP

marinated grilled chicken breast • crisp romaine and parmesan cheese tossed
with Caesar dressing • seasoned pita chips with onion dip

Above box lunches served with fresh fruit, cookies, one soft drink per luncheon, condiments, napkin, and plastic utensils

All boxed lunches are served in a black and clear-hinged container

Upgrade to a served luncheon with china service and dessert for 2.50 per person

A \$50 labor fee will apply if fewer than 25 boxed lunches are served

LUNCHEON SELECTIONS

Minimum of 50 guests

ENTRÉE SALADS

Includes pre-set entrée salad with choice of dessert
and our standard table dress of white linen and white napkins

PINEAPPLE PARADISE

fresh pineapple wedge with our special recipe
of all white meat chicken salad
ripe strawberries • red grapes • seasonal melons 14.25

CLASSIC ALBACORE TUNA SALAD

all white albacore tuna served on
fresh greens with hard boiled egg • dijon vinaigrette • rosemary red bliss potatoes
and baby green beans 13.95

GRILLED CHICKEN CAESAR

crisp romaine lettuce tossed with Caesar dressing
grated Parmesan cheese • roma tomato wedges • garlic croutons 13.95

ASIAN CHICKEN SALAD

mixed baby greens and napa cabbage • mandarin oranges • water chestnuts
seedless cucumbers • sweet peppers • crisp Asian noodles
finished with a sesame ginger vinaigrette 13.95

LUNCHEON ENTRÉES

All luncheon entrees include a pre-set salad tossed with your choice of dressing • choice of pre-set dessert
and our standard table dress of white linen and white napkins

FIRE GRILLED TOP SIRLOIN

7oz char-grilled • parmesan whipped potatoes
green bean and baby squash sauté 18.95

FLAT IRON STEAK

lime-cilantro marinated • sautéed peppers and onions
piñata rice • Adobo black beans 19.95

ROASTED PORK LOIN

cranberry chipotle glazed
sour cream mashed sweet potatoes • grilled vegetables 17.95

GRILLED PORK CHOP

bone-in chop • Jack Daniel's demi-glace
aged cheddar mashed potatoes • creamed spinach and button mushrooms 17.95

CONTINUED ON NEXT PAGE

CHICKEN FETTUCCHINE ALFREDO

grilled breast • fettuccine noodles • sautéed mushrooms • broccoli florets
zucchini and yellow squash • parmesan and herb cream sauce 16.95

CHICKEN FRIED CHICKEN

crispy boneless breast with peppered cream gravy
buttered skin-on mashers • home-style green beans 16.95

HERB CRUSTED CHICKEN

boneless breast • mozzarella and marinara
penne pasta alfredo • mushroom and squash sauté 16.95

HONEY THYME CHICKEN

boneless breast, lightly dusted and pan seared • honey and thyme jus
wild rice • bistro vegetables 16.95

CITRUS GRILLED BREAST OF CHICKEN

boneless breast • poblano pepper cream sauce • roasted corn relish
fiesta rice • fire roasted vegetables 16.95

PAN SEARED CATFISH

cajun seasoned and pan seared
red beans & rice • fried yellow squash 16.95

SALADS

Choose One

House Salad

mixed baby greens • cherry tomatoes • cucumber • carrot curls • sourdough croutons
Served with choice of buttermilk ranch, house vinaigrette or creamy Caesar

Traditional Caesar Salad

crisp romaine • grated parmesan • cherry tomatoes
garlic croutons • tossed in a creamy Caesar dressing

DESSERTS

Choose One

New York cheesecake with fresh strawberries and whipped cream
praline cheesecake with caramel drizzle
carrot cake with cream cheese icing
southern pecan pie
Italian cream layer cake
double fudge layer cake

LUNCHEON UPGRADES

Served salad as a separate course add 0.75 per person
Served dessert as a separate course add 0.75 per person
Alternate a 2nd dessert add 0.95 per person
Alternate a 2nd salad dressing add 0.50 per person
Upgrade to coffee served tableside add 0.50 per person

Luncheon selections include iced tea, fresh baked white and multi grain rolls,
self service coffee station, and water upon request.
Decorations, centerpieces and colored linens are available at an additional charge.

For any served lunch function fewer than 50 guests a \$100 labor fee will apply

DINNER ENTREÉS

Minimum of 60 guests

All dinner selections include a pre-set salad tossed with your choice of dressing • choice of pre-set dessert and our standard table dress of white linen and white napkins

COMBINATION SELECTIONS

TENDERLOIN AND SHRIMP

6 oz tenderloin of beef
two grilled scampi style jumbo shrimp
chive potato cakes • bistro vegetables 36.95

TENDERLOIN AND CHICKEN

6 oz tenderloin of beef
pan seared 4 oz breast of chicken
garlic mashed potatoes • bistro vegetables 36.95

SUGGESTED WINE PAIRINGS

Francis Coppola Diamond Claret • Carneros Creek Fleur de Cornero's Pinot Noir

BEEF SELECTIONS

USDA Choice beef selections prepared medium unless otherwise specified

FILET MIGNON

center cut choice tenderloin
Yukon gold potato mash with brie
grilled zucchini
8 oz • 34.95
6 oz • 32.95

ROASTED PRIME RIB

10 oz prime rib of beef, au jus
horseradish cream • oven roasted potato gratin
green bean sauté with grilled red peppers 32.95

RIB EYE STEAK

10 oz grilled rib eye • merlot reduction
caramelized sweet onions
aged cheddar stuffed potato • baby green beans 32.95

NEW YORK STRIP STEAK

10 oz New York strip
rosemary roasted potato wedges • grilled vegetables 32.95

STEAK ENHANCERS

Enhance your beef selection at no additional cost

garlic white wine butter
roasted red pepper butter
Gorgonzola butter

mushroom demi-glace
Béarnaise sauce
herb and bleu cheese butter

green peppercorn demi-glace

SUGGESTED WINE PAIRINGS:

Beringer Knights Valley Cabernet Sauvignon • Robert Mondavi Woodbridge Merlot

CONTINUED ON NEXT PAGE

CHICKEN SELECTIONS

CHICKEN WELLINGTON

boneless breast wrapped in a flaky French pastry
Alouette cream
roasted pecan wild rice • Grand Marnier baby carrots
23.95

COGNAC CHICKEN

boneless breast sautéed with artichoke hearts
cognac demi
grilled zucchini & roasted peppers
linguini with herb butter 22.95

CHICKEN AND PASTA

grilled breast • baby spinach • mushrooms • pine nuts
sun-dried tomato basil cream sauce
21.95
Add sautéed gulf shrimp 3.00

CHICKEN NEW ORLEANS

cajun grilled breast
creole sauce • confetti rice
bistro vegetables 22.95

GLAZED GRILLED CHICKEN BREAST

marinated grilled breast • rich port demi • rosemary sautéed mushrooms
orange peel carrots • spinach with orzo pasta 21.95

SUGGESTED WINE PAIRINGS

Kim Crawford Sauvignon Blanc • B.R. Cohn Napa Los Carneros Chardonnay

PORK SELECTIONS

PORTERHOUSE PORK CHOP

12oz bone-in chop • sweet corn pudding
grilled asparagus 24.95

PORK MIGNON

8oz bacon wrapped pork filet • baby red potatoes
caramelized summer squash 21.95

SEAFOOD SELECTIONS

CLASSIC CRAB CAKES

two jumbo lump crab cakes •
citrus and spicy red chili remoulade
low country steamer potatoes • Old Bay seasoned squash
27.95

LEMON PEPPER TILAPIA

fillet lightly seasoned with lemon pepper and white wine
Tuscan style orzo
baby carrots
23.95

BROILED GULF SNAPPER

7 oz fillet with spicy Creole cream
saffron rice
steamed vegetables 23.95

GRILLED ATLANTIC SALMON

white wine & key lime butter • jasmine rice
granny smith apple pico
sautéed asparagus tips and cherry tomatoes 24.95

SUGGESTED WINE PAIRINGS:

Ferrari Carono Sonoma County Sauvignon Blanc • Brancott Estates Chardonnay

CONTINUED ON NEXT PAGE

DINNER SALADS

Choose One

House Salad

mixed baby greens • cherry tomatoes • cucumber • carrot curls • garlic croutons
dressed with either ranch, house vinaigrette or creamy Caesar

Caesar Salad

hearts of romaine • grated parmesan • cherry tomatoes
garlic croutons • tossed with creamy Caesar dressing

Wedge Salad

iceberg wedge • Maytag bleu cheese • spiced walnuts
tomato • raspberry vinaigrette dressing

DESSERTS

Choose One

New York cheesecake with fresh strawberries and whipped cream
Bourbon Street pecan pie with Praline sauce
crème brûlée cheesecake with caramel cream
chocolate tulip filled with hazelnut chocolate mousse, strawberry coulis and fresh berries
carrot cake with cream cheese icing
double decadence fudge cake

DINING UPGRADES

Served salad as a separate course add 0.75 per person
Served dessert as a separate course add 0.75 per person
Alternate a 2nd dessert add 0.95 per person
Alternate a 2nd salad dressing 0.50 per person
Upgrade to coffee served tableside add 0.50 per person

Dinner selections include iced tea, fresh baked white and multi grain rolls,
self service coffee station and water upon request.
Decorations, centerpieces and colored linens are available at an additional charge.

For any served dinner function fewer than 60 guests a \$100 labor fee will apply

BUFFET EXTRAVAGANZAS

Minimum of 75 guests

All buffet extravaganzas include our standard table dress of white linen and white napkins.

THE TRADITIONAL

garden salad bowl with cherry tomatoes • sourdough croutons
tossed with your choice of dressing
top sirloin round of beef with sherry and cracked pepper mushroom demi
romano crusted boneless chicken breast with Marsala cream sauce
glazed baby carrots • parslid new potatoes • green beans amandine
sour dough and multi-grain rolls
choice of dessert
33.95

Upgrade to chef carved roasted prime rib of beef add 2.00 per guest

THE ARKANSAS DELTA

tossed salad greens with fresh veggies • seasoned croutons • buttermilk ranch dressing
black-eyed pea salad
crispy chicken fried chicken • home-style peppered gravy
oven roasted barbequed pork loin
skin-on red mashers
green bean casserole • glazed baby carrots
pecan pie 26.95

THE MARDI GRAS

vinaigrette tossed salad with grape tomatoes • garlic croutons
chilled vegetable jambalaya salad
gulf shrimp creole with steamed rice
cajun rubbed grilled breast of chicken
baked squash casserole with Romano gratin
whole baby green beans with sweet peppers
crusty French bread
praline pecan pie
27.95

CONTINUED ON NEXT PAGE

BUFFET EXTRAVAGANZAS CONTINUED

THE MEDITERRANEAN

traditional Caesar salad bowl with grated parmesan
seasoned croutons • tossed with creamy Caesar dressing
tortellini salad with Genoa salami • pepperoni • roasted peppers and Kalamata olives
baked ziti with Italian sausage and mozzarella
grilled chicken and penne alfredo with torn basil
zucchini sauté
garlic hard rolls • Italian cream cake 26.95

THE WRANGLER

creamy coleslaw
tomato, cucumber and red onion salad
smoked barbecue beef brisket • barbecued boneless chicken
oven roasted potatoes • twice cooked pintos
sweet corn with roasted peppers and onions
jalapeno corn bread • caramel apple pie 26.95

THE TUMBLEWEED

crispy coleslaw • baked potato salad
char-grilled angus burgers
all beef hot dogs with peppers and onions
platters of sliced tomatoes, lettuce and red onion
molasses baked beans • roasted corn cobs
cookies and brownies 19.95

THE DELI SPECIAL

red bliss potato salad • garden pasta salad
roast beef • turkey • ham
cheddar • pepper jack • Swiss cheeses
platters of sliced tomatoes, lettuce and red onion
ciabatta rolls, white, wheat and sourdough breads
potato chips with green onion dip
cookies and brownies 16.95

add Chef's kettle of soup or chili and crackers
1.75

Buffet selections include iced tea, fresh breads, self service coffee station and water upon request.
Decorations, centerpieces and colored linens are available at an additional charge.

BUFFET STYLE RECEPTION TEMPTATIONS

Minimum order \$300

HOT HORS D' OEUUVRES (PER 100 PIECES)

Shrimp and andouille sausage kabobs	225.00
Miniature Maryland crab cakes with remoulade	225.00
House-made coconut chicken tenderloins with sweet sesame dip	225.00
Blackened chicken breast strips	225.00
Southern fried chicken breast tenders with honey mustard.....	225.00
Boneless buffalo chicken wings with ranch dip.....	195.00
Asiago asparagus in phyllo	225.00
Tex - Mex egg rolls stuffed with chicken.....	200.00
Vegetable spring rolls with sesame ginger sauce.....	200.00
Stuffed jalapeno peppers with red pepper marmalade.....	195.00
Crispy crab wontons with honey soy sauce.....	200.00
Chicken quesadillas with tomatillo salsa.....	200.00
Mushroom caps filled with spinach and mozzarella	200.00
Shrimp stuffed mushroom caps	200.00
Swedish or barbecue meatballs	175.00
Hand breaded ravioli with marinara (cheese or beef)	200.00
Rock shrimp with spinach and brie in phyllo cups	200.00
Spinach and brie quiche	195.00
Smoked bacon and bleu cheese quiche	195.00
Stuffed baby new potatoes with bacon and cheddar	200.00

COLD HORS D' OEUUVRES (PER 100 PIECES)

Tenderloin wrapped asparagus spears	275.00
Seared chicken crostini with bleu cheese and red grapes	225.00
Cherry tomatoes stuffed with gorgonzola mousse or southern cornbread salad	150.00
Antipasto kabobs	200.00
Cajun and traditional deviled eggs.....	125.00
Grilled vegetable and basil bruschetta parmesan.....	195.00
Cucumber cup with shrimp and mango salsa.....	195.00

SPECIALTY COCKTAIL SANDWICHES (PER 100 PIECES)

Chicago style corned beef and Swiss on rye rolls	250.00
Roasted turkey breast on cracked wheat rolls	250.00
Beef brisket or pulled pork on sourdough rolls	250.00
Petite reubens on pumpernickel rolls	275.00

SERVED WITH APPROPRIATE CONDIMENTS

The above items can be passed by our wait staff for an additional \$25.00 per selection.

RECEPTION TEMPTATIONS CONTINUED

DIPS & OTHER SELECTIONS (SERVES 40 GUESTS UNLESS OTHERWISE SPECIFIED)

Hot onion soufflé dip.....	115.00
Hot spinach and parmesan dip.....	115.00
Hot artichoke and sweet red pepper dip.....	115.00
Roasted corn and black bean salsa with tortilla chips.....	65.00
Hot queso dip with tortilla chips.....	75.00
Marinated vegetable salad with gourmet crackers.....	65.00
Red pepper hummus with pita wedges.....	55.00

SNACKS & SWEETS

Mixed nuts (per pound).....	14.75
Snack mix (per pound).....	11.00
Pretzel twists (per pound).....	11.00
Soft baked pretzels with dipping mustard (per dozen).....	28.00
Potato chips (per pound).....	11.00
Chocolate dipped strawberries (per 100).....	200.00
Assorted dessert bars or petit fours (per dozen).....	26.00
Cookies & brownies (per dozen).....	24.00

CARVER'S CORNER

TENDERLOIN OF BEEF

whole tenderloin
cooked medium rare (serves 25) 295.00

ROASTED PORK LOIN

cranberry chipotle glazed
(serves 25) 225.00

SMOKED TURKEY BREAST

lean boneless breast
(serves 35) 225.00

OUR FAMOUS CORNED BEEF BRISKET

slow cooked brisket
(serves 25) 195.00

PIT SMOKED HAM

bone in, honey glazed
(serves 50) 225.00

ROAST TOP ROUND OF BEEF

garlic studded
(serves 50) 350.00

SMOKED SALMON

whole sides of salmon chopped egg • red onion • capers
hand carved to order with crostini and
sesame onion lavosh (serves 25) 150.00

STEAMSHIP ROUND OF BEEF

outstanding presentation
(serves 150) 625.00

Above served with appropriate rolls and condiments

Carving fee is included

Pricing includes reception buffet line set up

CONTINUED ON NEXT PAGE

ELEGANT DISPLAYS

Minimum order \$300

CHEESE DISPLAY

domestic and international cheeses
(serves 25) 131.25

FRESH FRUIT DISPLAY

fruits of the season artfully arranged
(serves 25) 131.25

GARDEN VEGETABLES

elaborate assortment of carrots • celery • broccoli
and relishes with bleu cheese
jalapeno ranch dip (serves 25) 100.00

GRILLED VEGETABLES

display of mesquite grilled vegetables • balsamic vinegar and olive oil (serves 25) 125.00

SHRIMP DISPLAY

chilled jumbo gulf shrimp
cocktail and remoulade sauces
(100 per tray) 350.00

PO-BOY PARTY SANDWICH

cajun roast beef or smoked turkey breast
piled high • lettuce • tomato • two olive relish
(serves 50) 200.00

CAESAR SALAD BOWL

romaine lettuce • parmesan cheese • homemade croutons and creamy Caesar dressing
(serves 25) 75.00

Decorations, centerpieces and colored linens are available at an additional charge.
Minimum order requirements apply per scheduled event.

TURF CATERING'S WINE CELLAR

WHITE WINES

B.R. Cohn Carneros Chardonnay 46.00

Packed with pear, apple and citrus aromas and shows exceptional depth and full body

Kendall Jackson Vintner's Reserve Chardonnay 36.00

Mango and pineapple dance with aromas of peach, apple and pear

Brancott Estates Chardonnay 34.00

Distinct fruit aromas of pineapple, passionfruit and grapefruit. (From New Zealand)

Meridian Vineyards Chardonnay 29.00

Tangy, crisp and tropical with grapefruit undertones

Kim Crawford Sauvignon Blanc 29.00

Full flavored with hints of sweet peppers and grapefruit

Ferrari Carrano Sonoma County Sauvignon Blanc 32.00

Beautiful orange blossom, fig, and citrus notes on the nose are complemented by flavors of white peach, nectarine, and honeydew melon

RED WINES

Beringer Knights Valley Cabernet Sauvignon 46.00

Subtle flavors of black currant, oak and spice

Kendall Jackson Vintner's Reserve Cabernet Sauvignon 36.00

Deep black cherry, blackberry and cassis flavors

Meridian Vineyards Cabernet Sauvignon 34.00

Black cherry, currant, vanilla and spice

Meridian Vineyards Merlot 34.00

Bursting with plum, berry and fresh cherry fruits with just a hint of fresh mint

Penfolds Bin 28 Australia Shiraz 36.00

The nose is intense and lifted with the aroma of dark cherries, blueberry, cinnamon, oak and liquorices

Louis Jadot Beaujolais Villages 26.00

Crisp and vivacious with floral fruit flavors underscored by youthful, peppery notes and plump tannins

Carneros Creek Fleur de Cornero's Pinot Noir 38.00

Aromas of ripe strawberries followed by a cinnamon-spice finish

Francis Coppola Diamond Claret 32.00

The scent of clove is gentle but unmistakable, with faint berry sweetness

We proudly pour the following as our House Wines:

Stone Cellars by Beringer Chardonnay 24.00

Stone Cellars by Beringer Cabernet Sauvignon 24.00

Beringer White Zinfandel 24.00

Price is per 750 ml bottle and poured tableside.

BAR AND BEVERAGE SERVICE

BEVERAGE PRICING

HOST BAR

- Premium brand beverages • 5.50
- Domestic draught or canned beer • 3.75
- Imported bottled beer • 4.00
- House wine by the glass • 5.00
- Soft drinks • 2.00
- Mountain Valley Water • 2.50

CASH BAR

- Premium brand beverages • 6.50
- Domestic draught or canned beer • 4.00
- Imported bottled beer • 4.25
- House wine by the glass • 5.50
- Soft drinks • 2.25
- Mountain Valley Water • 2.75

HOURLY HOST BAR

Charges are per person, based on the guaranteed attendance for a predetermined period.

Bar service is unlimited during the specified period of time.

One Hour	13.50 per person
Two Hours	17.50 per person
Three Hours	21.50 per person
Four Hours	25.00 per person

SPECIALTY DRINKS

Fruit punch or lemonade • 22.00 per gallon

Champagne punch • 36.00 per gallon

A complimentary bartender is provided for each bar exceeding \$400.00 in beverage sales per four (4) hour period.
A \$100 bartender fee will be applied to each bar failing to meet the \$400 minimum sales figure for the 4-hour period.

The Turf Catering Company standard is one bartender per 100 guests

Arkansas liquor law requires all beverages be bought and consumed on the premises

Therefore, no beverages, (donated or otherwise) can be brought in to the facility

VISIT TURF CATERING'S WINE CELLAR – PREVIOUS PAGE

SPECIAL EVENT INFORMATION, POLICIES & ADDITIONAL FEES

GUARANTEES

Turf Catering requires a "First Attendance Guarantee" for each function seven (7) days prior to your event. Changes to the "First Attendance Guarantee" may be made according to the following guidelines and fees:

A "Final Attendance Guarantee" must be made three (3) days prior to your event. If no "Final Attendance Guarantee" is made by that time, the "First Attendance Guarantee" will be considered as the "Final Attendance Guarantee." It is the responsibility of the guest planning the function to call the Special Events Office at 501.620.5025 with this information.

The "Final Attendance Guarantee" can differ from the "First Attendance Guarantee" by 50 guests or 10% (whichever is greater) without additional fees. If the "Final Attendance Guarantee" is reduced or increased by more than 50 guests or 10% from the "First Attendance Guarantee" there will be a \$1.00 per guest surcharge for the entire number of the "Final Attendance Guarantee."

The "Final Attendance Guarantee" is the minimum number of guests you will be charged for.

Turf Catering will be prepared to serve 3% more guests than the "Final Attendance Guarantee" without additional fees. Turf Catering has no obligation to serve any number of guests beyond the overage of 3%. If Turf is able to serve more guests than the allowed overage, a \$10 per person fee will be added for those guests served beyond the allowed overage.

LABOR & SET UP FEES

Minimum guest counts are required for all functions and are shown in the appropriate sections of our menu. Service times are shown in the menu when appropriate. All prices shown in our menu include labor and staffing fees provided that the minimum guest counts and service times are met.

BUFFET LINE(S)

One double sided buffet line will be provided per 150 guests without additional fees. Requests for buffet lines exceeding this standard will be charged at \$200 each.

BANQUET BAR(S) AND BARTENDER(S)

One complimentary bartender will be provided for bar service exceeding \$400 in beverage sales. The Turf Catering Company standard is one bar and bartender per 100 guests.

Bar service failing to meet the \$400 minimum sales figure will be assessed a fee of \$100.

We will provide additional bar locations and additional staff according to the following fee schedule:

Additional bar location (includes one bartender)	\$200.00
Relocate existing bar during function	\$100.00
Additional bartender	\$50.00 each

CONCESSIONS

There will be a concession stand open during normal show hours for trade shows that are open to the public.

For private trade shows, vendor load in/load out, there must be a guarantee of \$400.00 in concession sales per 3 hours of service. The client may request in writing that no concession stand be opened.

FOOD AND BEVERAGE

All agreements are subject to the rules and regulations of Turf Catering Company and the following conditions:
All pricing is subject to change unless a signed contract is on file with the special events office.

Turf Catering Company is the exclusive caterer of the Hot Springs Civic and Convention Center. The patrons or attendees shall bring no food or beverage into the facilities from outside sources. To insure compliance with the Arkansas Department of Health food handling regulations, all food must be consumed on the premises during the contracted time. No food or beverage may be removed from the grounds.

Turf Catering Company, as a large facility licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Arkansas A.B.C. regulations. Therefore, Turf Catering must supply all alcoholic beverages. Staff servers and bartenders must dispense all alcoholic beverages. We reserve the right to request proper identification of any guest, and refuse service to anyone. No alcoholic beverages may be removed from the grounds.

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Turf Catering will gladly lock in and guarantee selection pricing within 120 days of your first catered event with a signed Catering Contract and receipt of required deposit(s). Should pricing need to be guaranteed beyond 120 days prior to a function, a signed contract and 75% of the estimated food and beverage charges will be required.

DEPOSIT AND PAYMENT

First time events: 100% payment is due no later than one week prior to event

Repeat events: 50% payment no later than one week prior to event with balance due fifteen (15) days from date of invoice

As a convenience to our customers, our office accepts the following credit cards for payment: Visa, MasterCard, American Express and Discover. The credit card number and expiration date must be on file prior to function date. All money due to Turf Catering will accrue 1.5% interest from the date of invoice for all sums over 30 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the client.

SALES CATERING CONTRACT

A signed sales/catering contract and deposit are needed for ANY services to occur. A sales/catering contract is considered a contract and is legally binding. Contracts must be completed a minimum of three weeks prior to your event in order to service your group.

REQUEST FOR MULTIPLE ENTREES

If multiple entrees are requested the following stipulations will apply:

- If there is a price discrepancy between the two entrees, the higher price will prevail for all entrees.
- Normal guarantee procedure is required with indication for each entrée.
- Some form of entrée indication is required at the guest table and will be supplied by the special events office.
- Minimum of 25 guests per entrée with a maximum of two entrees per meal.
- All other items (salad, vegetables, etc) will be identical with either entrée.

CANCELLATION

If Turf Catering Company is notified thirty (30) days in advance of the event, all deposits will be refunded without penalty and the event will be considered cancelled. If cancellation is received less than thirty (30) days in advance of the event, all deposits will be forfeited with the exception of a winter weather emergency policy, as listed below:

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Prices do not include taxable 21% service charge and local/state taxes.

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WINTER WEATHER EMERGENCY POLICY

In the event of a Winter Weather Watch/Warning as posted by the National Weather Service

- Cancelled by 12:00 noon the day prior
25% of anticipated revenues based on meal guarantee; this will be refunded if the event is rescheduled within 30 days and occurs within 90 days.
- Cancelled after 12:00 noon the day prior (before the close of business)
50% of anticipated revenues based on meal guarantee; 25% will be refunded if the event is rescheduled within 30 days and occurs within 90 days
- Cancelled the day of the event:
50% of anticipated based on meal guarantee; no refunds will be applied if event is rescheduled

FLOWERS & DECORATIONS

Flowers, candles and green plants provide a lovely atmosphere to make your special function an outstanding event. To complement your parties, Turf Catering Company can provide table accent lanterns for the nominal fee of 4.00 per table. Our special events office will be more than happy to assist you in making floral arrangements.

All menu pricing in the guide reflects standard table dress of white linens and napkins. Buffet decorations and colored linens will complement any affair. Please call our special events office for pricing information.