



Kalahari®

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.

A handwritten signature in black ink that reads "Todd Nelson". The signature is fluid and cursive, with a distinct "T" and "N".

Todd Nelson
Owner and CEO of Kalahari Resorts & Conventions

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 the menu. \$5 per Guest.

NUTRITIONAL ABBREVIATIONS

GF = Gluten-Friendly

DF = Dairy-Free

V = Vegan

VG = Vegetarian



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 Guest additional charge applies to all breaks. Priced per Guest.

THE EXECUTIVE PACKAGE - 33

Express Continental Breakfast

One Hour Service Time

Assorted Baked Goods, Fruit Juices, Coffee and Hot Tea.

+8 per Guest for Hot Buffet Upgrade

Afternoon Time Out

30 Minute Service Time

Choose any break

THE KALAHARI CORPORATE PACKAGE - 62

Express Continental Breakfast

One Hour Service Time

Assorted Baked Goods, Fruit Juices, Coffee and Hot Tea.

+8 per Guest for Hot Buffet Upgrade

3 Hour Beverage Break

Soft Drinks, Fruit Infused Water, Coffee and Tea.

Select One Lunch Buffet





BREAKS & A LA 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 (VG, GF) - 15

Carrots, Celery, Cherry Tomatoes, Broccoli, Cauliflower, Red Pepper Hummus (V), Dill Ranch Dip, Water, Coffee, Hot Tea



Morning Wellness (VG) - 16

Individual Yogurts, Cut Fruit and Assorted Berries, Granola Bars, Fruit Infused Water, Coffee, Hot Tea

Milk & Cookies (VG) - 16

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

Cinco Niños Fiesta (VG) - 16

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

Hit the Trail (VG) - 17

Build-Your-Own Trail Mix
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, Hot Tea



Spa-tacular (VG) - 18

Sliced Watermelon with Fleur de Sel and Mint, Artisan Crackers, Crushed Avocado Spread, Spicy Edamame, Caprese Salad Skewers, Fruit Infused Water, Coffee, Hot Tea

Sweet & Salty (VG) - 19

Assorted Cookies, Individual Bags of Chips, Party Mix, Pretzel Rods, 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



A LA CARTE SNACKS

SWEET SNACKS

Assorted Warm Cookies (VG)	30 per Dozen
Brownies (VG)	32 per Dozen
Sea Salt & Caramel Chocolate Brownies (VG)	35 per Dozen
Assorted Miniature Pastries & Tarts (VG)	35 per Dozen
Granola Bars (VG)	36 per Dozen
Ice Cream Novelties	35 per Dozen
Candy Bars	3 per Piece
Whole Fruit	3 per Piece

SALTY SNACKS

Minimum Three Pounds per Snack.
One Pound Serves Approximately 10 Guests.

Pretzels (VG)	18 per Pound
Popcorn (VG) Garlic, Caramel or Cheese	22 per Pound
Warm Jumbo Soft Pretzels (VG) Minimum Two Dozen Pretzels Cheese Sauce	6 Each
Party Mix (VG)	23 per Pound
Pretzel Bites (VG) Cheese Sauce	28 per Dozen

DIPS

Minimum 3 Quarts per Dip
One Quart Serves Approximately 10 Guests.
Served with Corn Tortilla or Potato Chips

Cold	
Bacon Ranch (GF)	35 per Quart
Salsa Fresca (GF, V)	35 per Quart
Hot	
Spinach and Artichoke	35 per Quart
Cinco Niños Queso	35 per Quart

BEVERAGE BREAKS

3 HOUR BEVERAGE BREAK - 12

Refreshed for 3 Hours.
Freshly Brewed Regular, Decaf Coffee,
Hot Teas, Soda and Infused Water

6 HOUR BEVERAGE BREAK - 18

Refreshed for 6 Hours.
Freshly Brewed Regular, Decaf Coffee,
Hot Teas, Soda and Infused Water

9 HOUR BEVERAGE BREAK - 29

Refreshed for 9 Hours.
Freshly Brewed Regular, Decaf Coffee,
Hot Teas, Soda and Infused Water

A LA CARTE & BEVERAGES

Freshly Brewed Coffee	70 per Gallon
Premium Starbucks® Regular or Decaf	
Flavored Coffee	70 per Gallon
French Vanilla, Salted Caramel, or Hazelnut	
Homemade Hot Chocolate	70 per Gallon
Fresh Lemonade	45 per Gallon
Assorted Hot Teas	70 per Gallon
Fruit Infused Water	45 per Gallon
Iced Tea	45 per Gallon
Fruit Juices	4 per Bottle
Orange, Cranberry, or Apple	
Assorted Soda	4 per 12 oz. Can
Red Bull	5 per 8.4 oz. Can
Regular or Sugar Free	
Bottled Water	4 per Bottle
Bottled Unsweetened Tea	4 per Bottle



BREAKFAST



BREAKFAST

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

CONTINENTAL BREAKFAST BUFFET - 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 Decaf Coffee, Hot Teas

BREAKFAST BUFFET - 30

Minimum of 25 Guests.

Fresh Cut Fruit (V), *Muffins, *Breakfast Breads, *Fruit-Filled Danish (VG), Scrambled Eggs (GF, DF, VG), Bacon (GF, DF), Sausage (Chicken, Pork or Vegan) (GF), Breakfast Potatoes (GF, DF, VG), Pancakes, Waffles or French Toast Sticks (VG), Orange and Cranberry Juice, Hot Tea, Freshly Brewed Regular and Decaf Coffee

Tofu Vegetable Scramble (V) **+5 per Guest**

BREAKFAST ENHANCEMENTS

Cut Fresh Fruits (V)	3 per Guest
Cold Cereal with Milk (VG)	3 per Guest
Individual Fruit-Flavored Yogurt (VG)	5 per Guest
Steel Cut Oatmeal (V) Raisin or Brown Sugar	5 per Guest
Mason Jar Parfait (VG) Greek Yogurt, Berry Compote, Housemade Granola, Raisins, Almonds and Honey	7 per Guest
Breakfast Burrito Meat Lovers or Vegetarian	9 per Guest
Cinnamon Rolls (VG)	42 per Dozen
Assorted Donuts (VG)	42 per Dozen
Assorted Muffins (VG)	42 per Dozen
Bagel & Cream Cheese (VG) Lox or Flavored Cream Cheese	42 per Dozen

CHEF PREPARED OMELET STATION - 16

Minimum of 10 Guests.

Chef Attended, 100 per Attendant.

One Attendant per 50 Guests.

Mushrooms, Onions, Green Peppers, Tomatoes, Ham, Bacon, Spinach, Black Olives, Sour Cream, Salsa, Wisconsin Cheddar, Jack Cheese, Tofu and Egg Whites Available Upon Request



***ALL BREAKFAST PASTRIES MAY HAVE BEEN PRODUCED IN A FACILITY CONTAINING NUTS**



LUNCH



LUNCH

ALL PLATED LUNCHEONS INCLUDE

Freshly Brewed Regular and Decaf Coffee,
Hot Teas, Iced Tea. Priced per Guest.

SALADS

Field Greens

Garden Vegetables, Radish, Croutons and
Selection of Two Preset Dressings

Caesar

Herb Croutons, Shaved Parmesan Cheese,
Caesar Dressing

Mizuna

Tomato Compote, Shredded Carrots, Crostini,
Herb Vinaigrette

HOT ENTRÉES

Select One

Includes Salad, Rolls, and Butter

Vegan Stir Fry (V) - 30

Stir-Fried Vegetables and Grilled Tofu over Coconut Rice

Chicken Kalahari (GF) - 35

Sautéed Chicken Breast, Garlic Mashed Potatoes,
Roasted Tomato, Parmesan and Artichoke Cream Sauce

Thyme Roasted Chicken Breast (GF) - 35

Garlic Mashed Potatoes, Carrots, Roasted Brussels Sprouts
and Wild Mushroom Jus

Citrus Roasted Salmon - 38

Wild Rice, Asparagus, Blistered Tomatoes, Gremolata
and Chive Butter Sauce

*Rice has an Additive that Contains Gluten

*Grilled NY Striploin Steak (GF) - 45

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

*All Steaks Cooked to Medium

Country Style Braised Beef (GF) - 40

Cheddar Whipped Potatoes, Roasted Baby Carrots,
and Cabernet Sauce

Eggplant Parmesan (VG) - 32

Rigatoni, Housemade Marinara

*Vegan/Gluten Free Option **+2 per Guest**

PLATED DESSERT

Select One

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 (V)

Decadent Fudge Cake





LUNCH BUFFETS

All Lunch Buffet Pricing is Based on a One and a Half-Hour Service Time and is Offered from 11 am - 3 pm.

Minimum of 25 Guests. Priced per Guest. Buffets include Freshly Brewed Regular and Decaf Coffee, Hot and Iced Tea

SOUP

Tomato Basil (V, DF, GF)

Chicken Noodle (DF)

New England Clam Chowder (GF)

Vegetable (V, GF, DF)

Broccoli Cheddar (GF, VG)

Italian Wedding

KALAHARI DELI TABLE - 34

Select One Soup

Garden Greens

Ranch and Italian Dressing

Selection of:

Potato Salad, Macaroni Salad or Pasta Salad

Housemade Chips

Grilled Veggie Wrap (GF, V, DF)

Extras:

Smoked Ham, Roast Beef, Turkey Breast, Tuna Salad, Swiss, Cheddar, Provolone, Lettuce, Tomato, Sliced Red Onion, Assorted Artisanal Breads, Kosher Pickles

DESSERT

Assorted Cookies



FAJITA FIESTA - 35

Corn Tortilla Soup (GF, V, DF)

Fire Roasted Peppers & 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

Extras:

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, Citrus Vinaigrette

Taco Seasoned Ground Beyond Beef (V) **+4 per Guest**

DESSERT

Select One

Churros with Caramel Dipping Sauce | Tres Leche Cake

HOMESTYLE AMERICANO - 36

Select One 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 & Squash (GF, V, DF)

Beyond Chicken Patty (V) **+4 per Guest**

DESSERT

Select One

Pecan Pie | Fresh Fruit Cobbler



LA VIVA ITALIA - 38

Caesar Salad

Garlic Bread

Grilled Seasonal Vegetable (V)

Kalahari Meatballs

Selection of:

Chicken Marsala *Contains Mushrooms (GF, DF),
Chicken Cacciatore (GF, DF) or Chicken Parmesan

Select Two Pastas:

Penne | Rigatoni | Tri-Colored Tortellini | Cavatappi

Select Two Sauces:

Marinara (V, GF, DF) | Alfredo (VG, GF)
Vodka (VG, GF) | Carbonara (GF) *contains pork
Bolognaise (GF, DF) *contains pork

*Ask your CSM about Gluten Free Pasta Options

Selection of:

Vegetable Lasagna or
Eggplant Parmesan (V, GF) **+6 per Guest**

DESSERT

Select One

Tiramisu | NY Cheesecake with Fresh Fruit Topping

SOUP, SALAD & BREAD - 36

Rolls & Butter

Select Two Soups

Quinoa Salad (V, GF, DF)

Build-Your-Own Salad Bar

Assorted Greens, Grape Tomatoes, Shredded Carrots,
Sliced Cucumbers, Chickpeas, Croutons, Sliced Radishes,
Shredded Cheddar Cheese

Grilled Chicken (GF, DF)

Hard-Boiled Eggs (DF, GF)

Beyond Steak (V)

Ranch, Italian & Balsamic Dressings (GF)

DESSERT

Fresh Fruit Tarts

BOXED LUNCHES - 36

Includes Bottled Water, Whole Fruit, Chips,
Cookie and Condiments

Includes Two Selections **+2 per Additional Selection**

Smoked Turkey

Served with Swiss Cheese on a Fresh Roll with
Cranberry Mayonaise Dressing on the Side

Smoked Ham

Served with American Cheese on a Fresh Roll with
Dijon Mustard on the Side

Caprese Sandwich

Balsamic Roasted Portobellos, Tomatoes,
Mozzarella, Basil Pesto, Served on a Ciabatta Roll
*Can be made Vegan

Roast Beef

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 Horseradish Aioli
on the Side





RECEPTION



PASSED HORS D'OEUVRES

Reception Pricing is per Guest.

Choose Four Options -

32 for One Hour or 48 for Two Hours

Choose Six Options -

38 for One Hour or 57 for Two Hours

Choose Eight Options -

42 for One Hour or 63 for Two Hours

COLD HORS D'OEUVRES

Sourdough Tomato Bruschetta (V, DF)

Brie Cheese, Strawberries, Walnuts on
Toasted Crostini (VG, CN)

Tuna Poke Spoon (DV)

Creamy Hummus, Roasted Pepper, Marinate Olives
on Toasted Crostini (V)

Antipasto Skewer (VG, GF)

HOT HORS D'OEUVRES

Chicken Lemongrass Dumpling

Buffalo Chicken Spring Roll

Bacon Wrapped Scallop

Coconut Shrimp

Maryland Style Mini Crab Cakes with 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

One Hour Service Time - Standard Attendant Fees Apply
One Carving Station, One Specialty Station, One Display

RECEPTION DISPLAYS

One Display - 16

Two Displays - 25

Three Displays - 40

Artisanal & 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,
Dill Cream Sauce

Roasted Beef Tenderloin - 21

Served Medium with Sautéed Mushrooms,
Béarnaise Sauce, Rolls

Prime Rib - 19

Served Medium with Au Jus, Horseradish Cream Sauce

WALKABLE EXHIBIT MENUS

Asian Flare - 15

Chicken Lemongrass Dumplings, Fried Shrimp (DF),
Spring Rolls (DF, V)

Little Italy - 15

Fried Raviolis (VG), Kalahari Meatballs, Fried Arancini
Balls in Cream Sauce (VG)

Tex-Mex - 16

Chicken Empanadas, Beef Short Rib Empanadas,
Southwest Eggroll (VG, DF)

Homestyle - 15

Mac & Cheese Poppers (VG), Fried Chicken Bites (DF),
Tomato Soup Shooter with Grilled Cheese Bites (VG)

Pennsylvania Classics - 16

Mini Cheesesteaks, Pierogis (VG), Mini Soft Pretzel Bites
with Warm Cheese Sauce (VG)

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 (V, GF, DF) | Alfredo (VG, GF) | Vodka (VG, GF)

Bolognaise (DF, GF) *Contains Pork

Carbonara (GF) *Contains Pork

Toppings

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

Served with Garlic Bread, Pepper Flakes, 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 per Guest**

Add Shrimp **+6 per Guest**

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

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, Chipotle Mayonnaise (V),
Crab Cakes with Remoulade, Cheeseburger with
Bacon Jam, Housemade Chips

ICE CREAM SOCIAL (VG) - 20

Vanilla Ice Cream, Chocolate and Caramel Syrups,
Chocolate Chips, M&Ms®, Crushed OREOs®, Sprinkles,
Whipped Cream, Cherries, Warm Brownies and Waffles



DINNER



DINNER PLATED DINNER SELECTIONS

All Entrées include Salad, Rolls and Butter, Dessert, Freshly Brewed Regular and Decaf Coffee, Hot and Iced Tea. Priced Per Guest.

SALADS

Shaved Garden Salad

Field Greens with Garden Vegetables, Radishes, Citrus Herb Vinaigrette (V, DF, GF)

Baby Gem Caesar

Herbed Croutons, Caesar Dressing (VG)

Traditional Wedge Salad

Bacon, Pickled Red Onion, Tomato, Blue Cheese, Buttermilk Ranch (GF)

Spinach Salad

Baby Spinach, Mandarin Oranges, Bamboo Shoots, Asian-Style Vinaigrette

DINNER ENTRÉES

Select One

Cheese Tortellini (VG) - 41

Creamed Spinach and Artichoke Sauce

Roasted Red Pepper Pasta (V) - 41

Rigatoni Served with a Roasted Red Pepper Sauce, Tomatoes and Spinach
**Gluten-Free Option Available*

Herb Seared Chicken Breast (GF) - 45

Beer and Garlic Pan Jus, Seasonal Vegetable, Sweet Butter Cream Mashed Potatoes

Stuffed Airline Chicken Breast - 45

Boursin Cheese, Sun-Dried Tomato Stuffing, Garlic Whipped Potatoes, Seasonal Vegetable, Natural Jus

Grilled Durok Pork Chop (GF) - 46

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

**All Filets Cooked To Medium*

Sweet Cream Butter Mashed Potatoes, Cabernet Reduction, Seasonal Vegetable

DINNER DUO ENTRÉES

Select One

Roasted Chicken Breast & Salmon (GF) - 60

Mushroom Ragout, Asparagus, Chive Butter Sauce, Rice Pilaf

Filet & Chicken Breast (GF, DF) - 65

**All Filets Cooked To Medium*

Rosemary Fingerling Potatoes, Broccolini, Shallot Demi Glaze

Filet & Sautéed Shrimp (GF) - 69

**All Filets Cooked To Medium*

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

PLATED DESSERTS

Select One or Upgrade to Duo Plated Minis for **+4 per Guest**

Vanilla Caramel Sponge Cake

Caramelized Bananas, Whipped Cream, Salted Caramel Sauce

Double Chocolate Mousse Cake

Rich Chocolate Mousse Between Two Chocolate Sponge Cakes, 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, Raspberry Coulis

Nutella Cheesecake

Chocolate Nutella Cheesecake, Toasted Hazelnut Crust, Chocolate Dipolmate Cream, 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 Decaf Coffee, Hot Teas and Iced Tea

KALAHARI DINNER TABLE ONE - 49

Garden Greens Mixed Salad (VG)

Rolls & Butter

BBQ Chicken (GF, DF)

Broiled Cod (GF, DF)

Brown Sugar Baked Beans (GF)

Creamy Macaroni & Cheese (VG)

Chef's Seasonal Vegetable (V)

Two Pastry Chef's Selection of Contemporary & Classic Desserts

Add Beyond Meat Grilled Burgers (V) on Gluten Free Buns +5 per Guest

KALAHARI DINNER TABLE TWO - 56

Garden Greens Mixed Salad (VG)

Rolls & Butter

Chicken Kalahari - Seared Chicken Breast, Parmesan Artichoke Cream Sauce, Blistered Tomatoes (GF)

Juicy Pot Roast (GF, DF)

Baked Salmon Teriyaki (DF)

Sour Cream & Garlic Mashed Potatoes (GF, VG)

Chef's Seasonal Vegetable (V)

3 Pastry Chef's Selection of Contemporary & Classic Desserts

Add Beyond Meat Sweet Italian Sausage, Grilled with Peppers & Onions (V) +5 per Guest

KALAHARI DINNER TABLE THREE - 71

Build-Your-Own Full Salad Bar (V)

Rolls & 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 & 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)

Four Pastry Chef's Selection of Contemporary & Classic Desserts

CHILDREN'S MENU

PLATED

Chicken Tenders - 18

Macaroni & 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 Marinara Sauce and Two Meatballs, Chocolate Chip Cookie, Milk

*Gluten-Free Options Available for all Kids Meals



CUSTOM CAKES AVAILABLE - PLEASE REQUEST A PRICING GUIDE FROM YOUR KALAHARI PLANNER



A classic cocktail, likely an Old Fashioned, is served in a lowball glass. The drink is a rich, amber-colored liquid, possibly bourbon or rye. It is filled with large, clear ice cubes and garnished with a single orange peel twist on the rim. A dark, round object, possibly a cherry or a piece of fruit, is visible at the bottom of the glass. The glass sits on a dark, polished wooden surface, and the background is dark and out of focus.

BEVERAGE



BEVERAGE

UNLIMITED HOST - SPONSORED BAR

150 per Bartender - One Bartender Required per 50 Guests. Priced per Guest.

ONE HOUR

Beer, Wine, & Soda

16

Tier One

30

Tier Two

31

Tier Three

35

TWO HOURS

Beer, Wine, & Soda

28

Tier One

32

Tier Two

37

Tier Three

43

After Two Hours, Each Additional Hour **20 per Guest**

After Two Hours, Each Additional Hour **75 per Bartender**

Consumption or Cash Bar

Consumption and charge bars have a minimum revenue requirement of 400. One Bartender required per every 50 Guests. 150 fee per Bartender for up to Two 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 **12**

Sunrise IPA and Korkscrew Tangerine Wheat

Hand Crafted Specialty Cocktails **16**

Ask your Catering Manager about personal cocktails made for your event

HOUSE WINE

Tier One **9 Each**

Tier Two **11 Each**

Tier Three **14 Each**

COCKTAILS

Tier One **11 Each**

Tier Two **12 Each**

Tier Three **12 Each**

For Rocks

+5 per Guest

HALF BARREL OF BEER

Domestic **550**

Craft & Import

Pricing Will Vary - Available Upon Request

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,





TIER 1 - RESORT BRANDS

LIQUOR

Vodka - New Amsterdam

Rum - Castillo

Gin - Gordon's

Tequila - Sauza Gold

Bourbon - Evan Williams

WINE

Canyon Road Wines, California - Cabernet Sauvignon, White Zinfandel, Chardonnay, Pinot Noir

Risata Moscato D'asti - Italy

TIER 2 - PREMIUM BRANDS

LIQUOR

Vodka - Tito's Handmade

Rum - Bacardi

Gin - Bombay Sapphire

Tequila - Cuervo 1800 Blanco

Bourbon - Jim Beam

Rum - Malibu Coconut, Captain Morgan Spiced

Scotch - Dewar's White Label

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 BRANDS

LIQUOR

Vodka - Grey Goose

Rum - SelvaRey White

Gin - Hendrick's

Cointreau Liqueur

Tequila - Patron Silver

Bourbon - Maker's Mark

Whiskey - Jack Daniel's Tennessee, Crown Royal Canadian

Scotch - Johnnie Walker Black Label

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





COCKTAIL STATIONS

One Bartender required per 50 Guests. 150 fee per Bartender for up to Two 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 and Tito's,
Sauza Gold and 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 and 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, Strawberries, Jelly Beans



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