



Catering Menu

Food Catering Guarantee

With a food catering minimum of \$5,000, there is no charge for the reception hall rental. The following is also provided complimentary:

- ~ Sound System (IPOD Ready)
- ~ Intelligent Light System with Fog
- ~ Stage for Toasts, Entertainers, and Bridal Party
- ~ Dance Floor
- ~ Digital Video Projector with Screen
- ~ Tables and Chairs
- ~ China and Silverware
- ~ Tablecloth and Napkin Linens (White or Ivory)
- ~ Coat Check Room
- ~ Guest Parking

Sales Tax and Service Charges

All Profile Event Center Services are subject to 7.40% state and local taxes and 18% service charge. The service charge is not a gratuity and is distributed at the discretion of management.

Alcohol

You may provide your own alcoholic beverages with no corking fee paid. The halls come with a complimentary bar setup, glasses, expansive refrigeration, and an unlimited supply of ice.

Soda

\$2.00 per number of guests

The following soft drinks with complimentary refills are available: Coca Cola, Diet Coke, Barq's Root Beer, Fanta Orange, Sprite, and Vault. For an additional charge, espresso, cappuccino, latte, juice, and other specialty drinks are available

Hors D'oeuvres

Each Priced per 50 pieces (\$95.00)

Vegetable Tapenade

Petite Quiche Lorraine

Home-style Chicken Fingers with a Honey Mustard Sauce

Buffalo Wings with Bleu Cheese Dip and Celery Sticks

Vegetable Spring Rolls with Sweet and Sour Sauce

Coconut Breaded Shrimp with Cocktail Dipping Sauce

Vegetable and Cheddar Stuffed Mushrooms

Basil and Gorgonzola Bruchetta

Smoked Salmon with eggs, red onions and capers

Crostini or Roast Beef Crostini

Chicken Satay with Thai Peanut Sauce

Beef Teriyaki Brochettes

Crab Cake with Remoulade Sauce

Tomato and Mozzarella Bruchetta

Chicken Tapanede

Late Night Snacks

Pizza

Specialty Pizza \$18.95

Artichoke Buffalo Chicken Pizza

With Blue Cheese, Artichokes and Hot Buffalo Chicken with Hot Buffalo Sauce

Chicken Pesto Pizza

Chicken, Pesto, Red Onions, Spinach and Mozzarella Cheese

Sundried Tomato Supreme Pizza

Sundried tomatoes, green olives, onions, mushrooms, green peppers, and mozzarella cheese

Your choice of toppings:

Black Olives, Green Peppers, Onions, Pepperoni, Turkey Sausage, Spinach, Chicken, Mushrooms, Beef, Cheese

One topping: \$15.95

Two topping: \$16.95

Three topping: \$17.95

Chocolate Fondue Fountain

Rich Chocolate Fondue Fountain with selection including: Bananas, Strawberries, Pound Cake, Marshmallows, Brownies, and Cheesecake (Serves 30 – 40)
\$90.00

Viennese Dessert Station

Selection Including: Mini Cheesecakes, Chocolate Dipped Strawberries, Gourmet Cupcakes, Cookies, Mousse Cups
\$8.95 per person

Ice Cream Bar

(Serving Attendant Required)

Vanilla Ice Cream, Ice Cream Sundaes, Ice Cream Cones, Banana Split, Toppings: Various Candy toppings, Chocolate Sauce, Strawberry Sauce, Hot Fudge, Caramel, Whip Cream, Chocolate Chips
\$7.95 per person

Candy Bar

Candy Selection Including:

M&M's, Nuts, Oreo's, Skittles, Gummy Bears, Malted Milk Balls, Gourmet Jelly Beans and favorite Candy of Choice in Ornate Jars
\$6.95 per person

Snack Bar

Snack Selection Including:

Pretzels, Various Homemade Chips, Dipping Sauce, Chex Mix, Gourmet Popcorn (Carmel, Cheddar, Salted)
\$7.95 per person

Plated Dinner Entrees

All Entrees include a House Salad, Chef's Choice of Seasonal Vegetables, Variety of Warm Rolls and Butter, Fresh Brewed Coffee, Hot Tea, Iced Tea or Milk

The sides listed are the Chef's recommendation. Any side can be substituted with another side.

Seafood & Vegetarian Entrees

Grilled Salmon a la Crème

Light Cream Sauce with Garlic Mashed Potatoes
\$25.95

Seared Halibut

Béarnaise Sauce with French Scalloped Potatoes and
Mango Salsa
\$27.95

Grilled Mahi Mahi

Creamy Pesto Sauce with French Dauphinesses Potatoes
and Mango Salsa
\$27.95

Almond Crusted Walleye

Chardonnay Thyme Cream Sauce with Herb Roasted
Yukon Gold Potatoes
\$26.95

Tilapia Filet

Cream Sauce with Mashed Sweet Potatoes
\$24.95

Roasted Vegetable Cannelloni

Tomato Basil Sauce Drizzled with Pesto Cream over a
Bed of Orzo Rice (Vegetarian)
\$19.95

Wild Mushroom Ravioli

Creamy Alfredo Sauce with Baby Portebello Mushrooms
and Colorful Fresh Mixed Vegetables (Vegetarian)
\$20.95

Pesto Gnocchi Legume

Pesto Cream Sauce with Carrots, Zucchini, Yellow
Squash, and Red Onions (Vegetarian)
\$21.95

Poultry Entrees

Sonoma Chicken

Saffron Sauce, Stuffed with Goat Cheese, Feta Cheese,
Parmesan, Spinach and Sun-Dried Tomatoes with
Saffron Orzo Rice
\$24.95

Chicken Marsala

Marsala Mushroom Cream Sauce with Garlic Mashed
Potatoes
\$24.95

Chicken Supreme

Red Pepper Pesto Cream Sauce with Saffron Orzo Rice
\$24.95

Roasted Chicken Provencal

Dark Mushroom Sauce with Turned Potatoes
\$24.95

Chicken Parmesan

Marinara Sauce with Side of Spaghetti Topped with
Marinara and Parmesan Reggiano
\$24.95

Turkey Scaloppini

Sherry Cream Sauce, Topped with Avocado, Swiss
Cheese, and Tomatoes with a side of Linguine Cream
Pasta
\$25.95

Chicken Puff Pastry

Creamy Mushroom Sauce with Soft Saffron Basmatti
Rice
\$24.95

Almond Crusted Chicken

Wild Mushroom Cream Chardonnay Thyme Cream Sauce
with Garlic Mashed Potatoes
\$24.95

Beef Entrees

Prime Rib of Beef

Twelve Ounce Cut, Slow Roasted, Served with Creamy
Horseradish Sauce, Au Jus, and Roasted Yukon Gold
Potatoes
\$28.95

Grilled Filet Mignon

Six Ounce Choice Center Cut Steak, Wild Mushroom
Ragout Cabernet Sauce, Garlic Mashed Potatoes
\$29.95

Grilled Top Sirloin Steak

Six Ounce Choice Center Cut Steak, Peppercorn Sauce,
Garlic Mashed Potatoes
\$25.95

Grilled Flank Steak

Marinated in Balsamic Vinaigrette then Grilled, Served
with Roasted Red Potatoes with Peppercorn Sauce
\$24.95

Steak & Salmon

Grilled Steak with Bordelaise Sauce and Grilled Salmon
with Herb Roasted Yukon Gold Potatoes
4oz Choice Filet Mignon.....\$35.95
6oz Choice Top Sirloin.....\$30.95

Steak & Chicken

Grilled 6 oz Top Sirloin Steak with Cabernet Shallot
Butter Herb Sauce and Chicken Sonoma served with
Gnocchi and Cream Sauce
\$32.95

Steak & Crab Cake

Grilled Steak with Wild Mushroom Sauce, and Crab
Cakes with Remoulade Sauce
4oz Choice Filet Mignon.....\$35.95
6oz Choice Top Sirloin.....\$30.95

Buffet Style Options

All Buffets include Fresh Brewed Coffee, Hot Tea, Iced Tea or Milk

Platinum Buffet

Salad Choice:

Spring Mix with House Honey Lemon Vinaigrette or Balsamic Vinaigrette

Romaine Lettuce with Caesar Dressing, French Dressing or Ranch Dressing

Iceberg Lettuce with Ranch, French, Italian, or Thousand Island Dressing

Includes:

Tri-Color Marinated Vegetable Pasta Salad
Seasonal Fruit Salad

Vegetable Crudités with Dip (Ranch and Onion)

Chefs Choice of Mixed Fresh Vegetables

Chefs Variety of Warm Rolls and Butter

Choice of Two Side Items:

Garlic Mashed Potatoes
Yukon Gold Roasted Potatoes
Gratin Potatoes
Soft Saffron Basmati Rice
Saffron Orzo Rice
Penne Alfredo

Choose 2 of the Following Entrees (\$24.95) or

Choose 3 of the Following Entrees (\$26.95)

Grilled Flank Steak with Wild Mushroom Merlot Sauce

Tenderloin Tips with Vegetables and Red Sauce

Sliced Top Round Beef with Wild Mushroom Sauce

Roasted Herb Chicken Breast with Pepper Cream Sauce

Chicken Supreme with Light Pesto Cream Sauce

Pecan Crusted Chicken with Chardonnay Thyme Sauce

Chicken Marsala with Cream Marsala Mushroom Sauce

Chicken Calvados with Apples Almond Cider Sauce

Chicken Parmesan with Tomato Basil Sauce

Tuscany Chicken with Artichoke Mushroom Sauce

Savory Herb Stuffed Chicken Breast with Chardonnay Thyme Sauce

Tilapia Filet with Mango Salsa

Grilled Salmon with Herb Cream Sauce

Penne Shrimp Alfredo

Penne Chicken Alfredo

Italian Buffet

Minestrone Soup

Antipasto Display

Classic Caesar Salad

Chicken Parmesan

Shrimp and Penne Pasta Alfredo

Grilled Italian Turkey Sausages with Onions and Bell Peppers

Saffron Orzo Rice

Basil Green Beans with Roma Tomato Salad

Warm Rolls

\$23.95

Mexican Fiesta

Chicken and Beef Fajitas with Bell Peppers and Onions

Seasoned Beef Taco Meat

Diced Onions and Tomatoes

Shredded Lettuce and Cheddar Cheese

Sliced Black Olives and Jalapenos

Sour Cream and Guacamole

Chips and Salsa

Spanish Rice and Refried Beans

Mexican Corn Flour Tortillas and Corn Shells

Selections of Authentic Mexican Salsas

\$22.95

All American Picnic Buffet

Potato Salad

Creamy Coleslaw

Potato Chips

Fresh Vegetable Tray and Herb Dip

Watermelon Wedges

Grilled Hamburgers

Bratwurst

Marinated and Grilled Chicken Breast

BBQ Beef Ribs

Maple Baked Beans

Corn on the Cob

Sliced Swiss, Cheddar and Pepper Jack Cheeses - Lettuce, Tomato, Onion and Pickles - Mayonnaise, Grain Mustard and Catsup Bakery Fresh Kaiser and Brat Buns

\$22.95

African Buffet

Mixed Salad

Basmati Rice

Penne Alfredo

Qaywat (beef stew)

Grilled Chicken Breast

Tilapia Fillet

Injera Bread

\$20.95

Platter Options

Each Platter Serves approximately 50 people

Raw Vegetable Platter with Dip

\$105.00 Per Platter

Cheese and Cracker Platter

\$150.00 Per Platter

Antipasto Meat Platter

\$150.00 Per Platter

Fresh Fruit Platter

\$130.00 Per Platter

Smoked Fish Platter

\$175.00 Per Platter