

## GENERAL INFORMATION

### Hours of Service

Use of each of the banquet rooms includes up to seven (7) hours of free rental, not to go longer than midnight, with minimum guest requirements. Additional hours may be purchased at a rate of \$200 per hour.

### Set-Up

Banquet rooms are available for up to two (2) hours prior to event for decorating. Additional time may be purchased at a rate of \$200 per hour.

Changes to room set-up, received within 24-hours of the event, will be subject to a \$50 change fee.

### Bartender

A bartender fee of \$100 will be assessed if bar sales do not exceed \$300 per bar.

### Security

Security will be provided by the NOS Events Center at a rate of \$17.50 per hour. No outside services are permitted. The NOS Events Center is not responsible for items left unattended before, during, or after your event.

### Insurance

Insurance is required and may be provided by the client, or purchased through the NOS/CSFA.

### Final Guarantee & Payment Terms

Pricing confirmed 90 days prior. A final guarantee number of attendance must be specified five (5) business days prior to the event. At this time, final payment is due. The NOS accepts cash, credit card, certified check, or cashier's check.

### Cancellations

Deposits are non-refundable. Cancellations must be made in writing to the NOS Events Center. In the event of a cancellation, payment for services rendered must be paid in full.



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[www.NOSevents.com](http://www.NOSevents.com)

## The NOS Events Center

# Spring Menu

## Spring Entrées

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### **Orange-Honey Glazed Ham**

MOIST AND ENTICING HAM WITH AN ORANGE-HONEY GLAZE. SERVED WITH PIPED MASHED POTATOES AND VEGETABLES DU JOUR.

Lunch \$16.95 / Dinner \$18.95

### **Herb Crusted Salmon**

FILET OF SALMON BAKED IN A TASTY HERB CRUST AND TOPPED WITH A SUN-DRIED TOMATO SAUCE. SERVED WITH WILD RICE AND GREEN BEANS ALMANDINE.

Lunch \$17.95 / Dinner \$21.95

### **Eggplant Parmesan**

BREADED EGGPLANT TOPPED WITH ROMANO AND MOZZARELLA CHEESES AND MARINARA SAUCE. SERVED OVER FRESHLY COOKED LINGUINE WITH GARLIC BREAD AND ITALIAN SEASONED VEGETABLES.

Lunch \$14.95 / Dinner \$16.95

### **Prime Rib Au Jus**

SEASONAL FAVORITE, SERVED WITH AU JUS WITH CREAMED HORSERADISH SAUCE, BAKED POTATO, AND VEGETABLES DU JOUR.

Lunch \$18.95 / Dinner \$22.95

### **Chicken Cordon Bleu**

BONELESS SKINLESS BREAST OF CHICKEN FILLED WITH HAM, AND GRUYERE CHEESE. SERVED WITH RICE PILAF, CARROTS, AND BROCCOLI.

Lunch \$17.95 / Dinner \$19.95

### **Carñitas**

SUCCULENT PORK SIMMERED FOR HOURS WITH ORANGES, LEMONS, LIMES, AND SPICES. SERVED WITH PICO DE GALLO, AVOCADO, CHOICE OF TORTILLAS, SWEET CORN CAKE, AND TORTILLA CHIPS AND SALSA.

Lunch \$15.95 / Dinner \$17.95

### **Filet Mignon with Bacon Wrapped Scallops**

CITRUS GLAZED FILET-OF-BEEF WITH SEARED BACON WRAPPED SEA SCALLOPS. SERVED WITH PIPED GARLIC MASHED POTATOES AND STEAMED ASPARAGUS IN A LIGHT LEMON BUTTER SAUCE.

Dinner \$ Market Price

**All Entrees Include:** SALAD, ASSORTED ROLLS WITH BUTTER, DESSERT, COFFEE, TEA, AND ICED TEA

### **Custom Menus Available Upon Request**

Applicable sales tax and 18% service charge will be added to each listed price.

## Spring Dinner Buffet

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Luncheon: Four Salads / Two Entrees

Dinner: Five Salads / Three Entrees

Lunch \$18.95 / Dinner \$25.95

### **Salad Selections**

MIXED GREEN SALAD, TOMATO SPINACH SALAD, RED POTATO SALAD, WALDORF SALAD, AND PASTA SALAD

### **Entree Selections**

LONDON BROIL, CHOICE OF CHICKEN (CHASSEUR, MARSALA, PICCATA, FLORENTINE), EGGPLANT PARMESAN

### **Buffet Includes**

DOMESTIC CHEESE TRAY, SEASONAL FRESH FRUIT TRAY, FRESH VEGETABLE TRAY, CHEF'S CHOICE DESSERT, WARM ROLLS, BUTTER, COFFEE, DECAF, HOT TEA OR ICED TEA.

## Breakfast Specialties

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### **California Croissant**

JUMBO, FLAKY CROISSANT STUFFED WITH A BAKED BLEND OF EGGS, CHEESE, ORTEGA CHILI, TOMATOES, AND AVOCADO TOPPED WITH HOLLANDAISE SAUCE, CRISP BACON, AND A TOMATO GARNISH. SERVED WITH FRESH FRUIT.

\$11.95

### **Orange Blossom Breakfast Buffet**

CHILLED FRESHLY SQUEEZED ORANGE JUICE, ASSORTED CITRUS FRUITS, SCRAMBLED EGGS, PANCAKES, CHOICE OF BACON OR SAUSAGE, ROASTED POTATOES O'BRIEN, ASSORTED MUFFINS AND DANISH PASTRIES WITH BUTTER, FRESH BREWED COFFEE, DECAF, AND ASSORTED TEAS.

\$14.95 [Parties under 100 people add \$1.00]

## Ask About Our Specialty Items

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- **Fantasy Candy Buffet**
- **Chocolate Fountain Buffet**
- **Party Trays**
- **Themed Parties**