



PARKWAY PLAZA

HOTEL & CONVENTION CENTRE

Banquet Menu



*123 W. 'E' Street • Box 823 • Casper, WY 82601 • 307-235-1777 • 1-800-270-7829
307-235-8068 Fax • www.parkwayplaza.net*

(2009)

Morning Breaks

Executive ~ \$6.75++; \$8.30 Incl.

Freshly baked muffins, fresh fruit & melons, coffee, & orange juice

Traditional ~ \$5.75++; \$7.10 Incl.

Bakery fresh danishes, coffee, & assorted soft drinks

Viva La France ~ \$6.25++; \$7.70 Incl.

Flaky French croissants with butter, fresh fruit & melons, & coffee

Southern Belle ~ \$6.25++; \$7.70 Incl.

Doughnuts, fresh fruit & melons, & coffee

Health Break ~ \$6.25++; \$7.70 Incl.

Bran muffins, fresh fruit & melons, coffee, orange or grapefruit juice

Continental ~ \$5.95++; \$7.30 Incl.

Freshly baked muffins, cinnamon rolls, danishes, coffee, & assorted fruit juices

Wake Up Call ~ \$7.25++; \$8.90 Incl.

Freshly baked muffins, cinnamon rolls, danishes, fresh fruit & melons, coffee, & assorted juices

Afternoon Breaks

Chocolate Delight ~ \$5.75++; \$7.10 Incl.

Delicious brownies, hot chocolate, coffee, & assorted sodas

Healthy Choices ~ \$5.95++; \$7.30 Incl.

Fresh fruit & melons, granola bars, bottled water, & assorted sodas

Sweet Sensations ~ \$5.95++; \$7.30 Incl.

Assorted cookies, delicious brownies, iced tea, & assorted sodas

Munchies Break ~ \$5.25++; \$6.50 Incl.

Fresh popcorn, peanuts, pretzels, lemonade & assorted sodas

Deli Style ~ \$6.95++; \$8.60 Incl.

*Assorted deli meats & cheeses, condiments, potato chips, candy bars, lemonade, & assorted sodas
(May not be used as a meal function.)*

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Refreshments

Doughnuts (per dozen)	\$14.50++	Coffee/Decaf (per pot)	\$7.00++
Muffins (per dozen)	\$20.00++	Coffee/Decaf (per urn)	\$30.00++
Croissants (per dozen)	\$20.00++	Fruit Juices (per pitcher)	\$8.00++
Danishes (per dozen)	\$20.00++	Fruit Juices (per urn)	\$30.00++
Cinnamon Rolls (per dozen)	\$20.00++	Lemonade (per pitcher)	\$8.00++
Bagels (per doz.)	\$20.00++	Lemonade (per urn)	\$30.00++
Cookies (per dozen)	\$15.00++	Iced Tea (per pitcher)	\$8.00++
Brownies (per dozen)	\$15.00++	Iced Tea (per urn)	\$30.00++
Sliced Fruit & Melon Tray	\$75.00++ Small (25ppl)	Sodas (per can)	\$1.45++
	\$125.00++ Med (50ppl)	Milk (per individual pint)	\$1.70++
	\$150.00++ Large (75ppl)	Bottled Water (per bottle)	\$1.705++
Hot Tea (per bag)	\$ 1.50++	Yogurt (each)	\$2.25++

Plated Breakfasts

(30 person maximum)

Plated breakfasts include fruit garnish, coffee, tea, & orange juice

Farmer's Breakfast ~ \$9.25++; \$11.40Incl.

Western scrambled eggs, choice of sausage links, ham, or bacon, & hash browns

Croissant Egg Sandwich ~ \$9.25++; \$11.40 Incl.

Fluffy scrambled egg in a flaky French croissant with a creamy cheese sauce, choice of sausage links, ham, or bacon, & hash browns

Country Breakfast ~ \$8.95++; \$11.00 Incl.

Two fresh flaky biscuits with country gravy, sausage links, & hash brown

From the Griddle ~ \$9.25++; \$11.40 Incl.

French toast with maple syrup, crispy bacon, & hash browns

Lighter Side ~ \$8.95++; \$11.00 Incl.

Fresh fruit & melons, muffins, crispy bacon, eggs & hash browns

~Above breakfast prices are per person~

All prices subject to 5% sales tax & 18% service charge

Breakfast Buffets

(30 person minimum)

Breakfast buffets include O'Brien potatoes, hash browns, assorted breakfast breads & pastries, jellies, preserves, butter, fresh fruit & melons, cranberry & orange juices, coffee, & tea

Build Your Own ~ \$9.95++; \$12.25 Incl.

Choose Two:

Fluffy Scrambled Eggs

Mexican Eggs

Western Eggs

Choose Two:

Bacon

Sausage Links

Sliced Ham

Corn Beef Hash (add \$.95 per person)

Choose One Upgrade:

(add \$1.00 per person)

French Toast

Biscuits with Country Gravy

Pancakes

Skillet Breakfast Buffet ~ \$11.95++; \$14.70 Incl.

Fluffy Scrambled Eggs

Western Scrambled Eggs

Hash browns

O'Brien Potatoes

Chicken Fried Steak Pieces

Chunked Ham, Crisp Bacon, Link Sausage

Sauteed Mushrooms, Diced onions & peppers

Tomatoes, Olives, Sour Cream

Shredded Cheese, Salsa & Condiments

Green Chili & Country Gravy

~Above breakfast prices are per person~

~All prices subject to 5% sales tax & 18% service charge~

Light Luncheons

Light luncheons include dessert, coffee, & tea

Chicken Caesar ~ \$9.95++; \$12.20 Incl.

Seasoned grilled chicken breast served over seasonal greens with Caesar dressing, cracker basket or rolls with butter

Tuna Caesar ~ \$10.95++; \$13.50 Incl.

Fresh tuna served over seasonal greens with Caesar dressing, cracker basket or rolls with butter

Chef's Salad ~ \$9.95++; \$12.20 Incl.

Julienne of meats & cheeses served over seasonal greens with assorted dressings, cracker basket or rolls with butter

Crispy Chicken Salad ~ ~ \$9.95++; \$12.20 Incl.

Crispy breaded chicken strips served over seasonal greens with assorted dressings, cracker basket or rolls with butter

Croissant Club ~ \$9.95++; \$12.20 Incl.

Ham, turkey, lettuce, & two cheeses on a flaky croissant, garnish, & side salad

Chicken Club ~ \$10.25++; \$12.60 Incl.

(50 person maximum)

Grilled chicken breast with melted cheese & crisp bacon on a Kaiser bun, garnish, & side salad or chef's potato

Chicken Wrapper ~ \$10.25++; \$12.60 Incl.

(50 person maximum)

Grilled chicken breast with herb mayo, lettuce, tomato, onion, & cheese on a flavorful flour tortilla, garnish, & side salad

Philly Cheese Steak ~ \$10.95++; \$13.50 Incl.

(50 person maximum)

Tender roast beef, Swiss cheese, onions, & green peppers on a hoagie roll with au jus, garnish, & side salad or chef's potato

French Dip ~ \$10.25++; \$12.60 Incl.

(50 person maximum)

Tender roast beef on a hoagie roll with au jus, garnish, & side salad or chef's potato

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Plated Poultry Luncheon Entrees'

Luncheon entrees include tossed salad with assorted dressings, rolls with butter, chef's potato or rice, chef's vegetable, dessert, coffee, & tea

Chicken Fried Chicken ~ \$11.25++; \$13.85 Incl.

Tender chicken breaded with southern seasoning

Teriyaki Grilled Chicken Breast ~ \$11.25++; \$13.85 Incl.

A boneless chicken breast marinated in teriyaki sauce, charcoal grilled with pineapple ring

Chicken Francesca ~ \$11.95++; \$14.70 Incl.

Boneless chicken breast served over fettuccine noodles topped with marinara sauce & mozzarella cheese

Chicken Cordon Bleu ~ \$12.95++; \$15.95 Incl.

Boneless chicken breast stuffed with ham & Swiss Cheese served with cream sauce

Hot Turkey ~ \$10.75++; \$13.20 Incl.

Sliced roast turkey served open face over fresh bread with gravy

Plated Pork Luncheon Entrees'

Luncheon entrees' include tossed salad with assorted dressings, rolls with butter, chef's potato or rice, chef's vegetable, dessert, coffee, & tea

Roast Pork Loin ~ \$11.95++; \$14.70 Incl.

Oven roasted pork loin served with rich gravy

Ham Steak ~ \$12.25++; \$15.10 Incl.

Juicy grilled ham steak cooked to perfection

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Plated Beef Luncheon Entrees'

Luncheon entrees' include tossed salad with assorted dressings, rolls with butter, chef's potato or rice, chef's vegetable, dessert, coffee, & tea

Salisbury Steak ~ \$11.95++; \$14.70 Incl.

8 ounce ground sirloin cooked to perfection with mushroom gravy

Chicken Fried Steak ~ \$11.95++; \$14.70 Incl.

A southern tradition served with white country gravy

Roast Beef Platter ~ \$11.95++; \$14.70 Incl.

Tender sliced inside round served with au jus or mushroom gravy

Open Faced Steak Sandwich ~ \$15.25++; \$18.75 Incl.

Tender juicy strip steak charbroiled to perfection served open face with au jus

Prime Rib Sandwich ~ \$14.95++; \$18.40 Incl.

Fresh 6 ounce cut of prime rib served open face with au jus

Beef Stroganoff ~ \$11.25++; \$13.85 Incl.

Tender beef tips in a mushroom stroganoff sauce served over buttered egg noodles

Hot Roast Beef ~ \$10.75++; \$13.20 Incl.

Sliced roast beef served open face over fresh bread with gravy

Plated Seafood Luncheon Entrees'

Luncheon entrees' include tossed salad with assorted dressings, rolls with butter, chef's potato or rice, chef's vegetable, dessert, coffee, & tea

Baked Cod Florentine ~ \$11.25++; \$13.85 Incl.

Pacific cod baked in a rich cream sauce

Fantail Gulf Shrimp ~ \$15.95++; \$19.65 Incl.

Five jumbo fried fantail shrimp

Mesquite Grilled Salmon ~ \$13.25++; \$16.30 Incl.

Tender grilled salmon filet cooked to perfection

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Luncheon Buffets

(50 person minimum)

Luncheon buffets include tossed salad with assorted dressings, vegetable & relish tray, rolls with butter, assorted desserts, coffee, & tea

Luncheon Buffet I ~ \$13.75++; \$16.90 Incl.

Two salads, two entrees, one vegetable, one potato

Luncheon Buffet II ~ \$15.75++; \$19.40 Incl.

Three salads, three entrees, one vegetable, one potato

Salads:

*Country Potato Salad
Macaroni Salad
Creamy Coleslaw
Jell-o Mold
Cucumber Salad
Three Bean Salad
Pasta Salad*

Entrees:

*Salisbury Steak
Southern Fried Chicken
Roast Turkey with Apricot Glaze
Lemon Pepper Cod Filets
Baked Country Ham
Roast Baron of Beef
Baked Chicken
Roast Pork Loin*

Vegetables:

*Peas with Onions
Corn O' Brien
Green Beans
Cauliflower
Broccoli Normandy
Italian Blend
Vegetable Medley*

Potatoes:

*Oven Browned Potatoes
Whipped Potatoes with Gravy
Scalloped Potatoes
Parsley Buttered Potatoes
Au Gratin Potatoes*

Extra Special Desserts:

*(Add \$1.00 per person)
Strawberry Shortcake
Gourmet Cheesecake
Ice Cream or Sherbert
Specialty Layer Cakes*

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Theme Buffets

(50 person minimum)

Theme buffets include tossed salad with assorted dressings, vegetable & relish tray, assorted desserts, coffee, & tea

Deli Buffet ~ \$13.95++; \$18.15 Incl.

(25 person minimum)

*Assorted breads and rolls, assorted sandwich meats & cheeses, sliced tomatoes, lettuce, onions, condiments, potato salad, coleslaw, & chips with dip
(add Soup of the day \$1.25 more per person)*

Ballpark Buffet ~ \$14.95++; \$18.40 Incl.

Hamburgers, hot dogs, sliced tomatoes, lettuce, onions, cheeses, buns, condiments, assorted pizzas, French fries, chips with dips, cookies, brownies, & assorted sodas

Mexican Buffet ~ \$15.95++; \$19.60 Incl.

Cheese or beef enchiladas, burritos, hard & soft taco shells, taco meat, cheese, refried beans, red and green chili, condiments, Spanish rice, sopapillas, churros, & sugar cookies

Italian Buffet ~ \$15.95++; \$19.60 Incl.

*Lasagna, penne noodles, linguini noodles, alfredo sauce, marinara sauce, meatballs, Italian sausage, Caesar salad, antipasta salad, garlic bread, & Italian blend vegetables
(Upgrade to Tiramisu for dessert for \$1.75++ per person)*

Surf & Turf Buffet ~ \$21.95++; \$27.00 Incl.

*Carved roast baron of beef, breaded shrimp, seafood Creole, lemon peppered cod, (2) starches, (2) vegetables, assorted salads, rolls with butter, tartar sauce, drawn butter, & cocktail sauce
(Upgrade to Carved Prime Rib for \$3.25++ per person)*

Western Buffet ~ \$17.95++; \$22.10 Incl.

Barbecue beef, southern fried chicken, baked beans, corn on the cob, oven roasted potatoes, whipped potatoes with gravy, coleslaw, potato salad, & rolls with butter,

Smorgasbord ~ \$20.95++; \$25.75 Incl.

*Tender baked chicken, carved roast baron of beef, whipped potatoes with gravy, rice pilaf, (2) vegetables, assorted salads, & rolls with butter
(Upgrade to Carved Prime Rib for \$3.25++ per person)*

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Plated Beef Dinner Entrees'

Dinner entrees' include tossed salad with assorted dressings, rolls with butter, chef's potato or rice, chef's vegetable, dessert, coffee, & tea

*Prime Rib of Beef**

10 oz. ~ \$21.95++; \$27.00 Incl.

12 oz. ~ \$23.95++; \$29.50 Incl.

14 oz. ~ \$25.95++; \$31.95 Incl.

Fresh oven roasted prime rib served with au jus or demi glaze

*Filet Mignon**

6oz. ~ \$21.95++; \$27.00 Incl.

8 oz. ~ \$24.95++; \$29.70 Incl.

Bacon wrapped filet charbroiled to perfection

*New York Sirloin Strip**

10 oz. ~ \$20.95++; \$25.80 Incl.

12 oz. ~ \$21.95++; \$27.00 Incl.

A choice cut of loin charcoal grilled

Salisbury Steak ~ \$15.95++; \$19.60 Incl.

Ground sirloin mixed with sautéed peppers & onions, cooked to perfection with mushroom gravy

Chicken Fried Steak ~ \$15.95++, \$19.60 Incl.

A southern tradition served with white country gravy

Roast Beef Platter ~ \$15.95++; \$19.60 Incl.

Tender sliced inside round served with au jus or mushroom gravy

**Add fantail shrimp or shrimp skewer \$3.75 per person*

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Plated Poultry Dinner Entrees'

Dinner entrees' include tossed salad with assorted dressings, rolls with butter, chef's potato or rice, chef's vegetable, dessert, coffee, & tea

Chicken Fried Chicken ~ \$15.95++; \$19.60 Incl.

Tender chicken breaded with southern seasoning

Teriyaki Grilled Chicken Breast ~ \$15.95++; \$19.60 Incl.

A boneless chicken breast marinated in teriyaki sauce, charcoal grilled with pineapple ring

Chicken Cordon Bleu ~ \$18.95++; \$23.30 Incl.

Boneless chicken breast stuffed with ham & Swiss cheese served with cream sauce

Chicken Francesca ~ \$16.95++; \$20.85 Incl.

Boneless chicken breast served over fettucine noodles topped with marinara sauce & mozzarella cheese

Roast Turkey ~ \$16.95++; \$20.85 Incl.

Sliced roast turkey served with sage dressing and gravy

Plated Pork Dinner Entrees'

Dinner entrees' include tossed salad with assorted dressings, rolls with butter, chef's potato or rice, chef's vegetable, dessert, coffee, & tea

Roast Pork Loin ~ \$17.95++; \$22.10 Incl.

Oven roasted pork loin served with rich gravy

Ham Steak ~ \$15.95++; \$19.60 Incl.

Juicy grilled ham steak cooked to perfection

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Plated Seafood Dinner Entrees'

Dinner entrees' include tossed salad with assorted dressings, rolls with butter, chef's potato or rice, chef's vegetable, dessert, coffee, & tea

Charcoal Grilled Halibut ~ \$17.95++; \$22.10 Incl.

Fresh halibut grilled to perfection served with tartar sauce

Baked Cod Florentine ~ \$15.95++; \$19.60 Incl.

Pacific cod baked in a rich cream sauce

Fantail Gulf Shrimp ~ \$21.95++; \$27.00 Incl.

Jumbo fried fantail shrimp

Mesquite Grilled Salmon ~ \$18.95++; \$23.30 Incl.

Tender grilled salmon filet cooked to perfection

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Dinner Buffets

(50 person minimum)

Dinner buffets include tossed salad with assorted dressings, vegetable & relish tray, rolls with butter, assorted desserts, coffee, & tea

Dinner Buffet I ~ \$19.95++; \$24.50 Incl.

Two salads, one carved meat, entree, two vegetables, two starches

Dinner Buffet II ~ \$21.95++; \$27.00 Incl.

Three salads, one carved meat, two entrees, two vegetables, two starches

Carved Enhancements:

Roast Baron of Beef

Smoked Ham

Roast Pork Loin

*Prime Rib of Beef**

**(Add \$3.75 per person)*

Salads:

Country Potato Salad

Macaroni Salad

Coleslaw

Jell-o Mold

Cucumber Salad

Three Bean Salad

Pasta Salad

Entrees:

Salisbury Steak

Southern Fried Chicken

Roast Turkey with Apricot Glaze

Lemon Pepper Cod Filets

Beef Stroganoff

Baked Chicken

Pasta Primavera

Vegetables:

Peas with Onions

Corn O' Brien

Green Beans

Cauliflower

Broccoli Normandy

Italian Blend

Vegetable Medley

Potatoes:

Baked Potatoes

Whipped Potatoes with Gravy

Scalloped Potatoes

Parsley Buttered Potatoes

Au Gratin Potatoes

Rice Pilaf

Extra Special Desserts:

(Add \$1.00 per person)

Strawberry Shortcake

Gourmet Cheesecake

Ice Cream or Sherbert

Specialty Layer Cakes

~Above prices are per person~

All prices subject to 5% sales tax & 18% service charge

Hot Hors D'oeuvres

BBQ Sausage Links ~ \$85.00++
Golden Fried Shrimp ~ Market Price
Chicken Drumettes ~ \$85.00++
Bacon Wrapped Ramaki ~ \$170.00++
Crab Stuffed Mushroom Caps ~ \$125.00++
Swedish Meatballs ~ \$85.00++
Miniature Egg Rolls ~ \$135.00++
Spicy Chicken Wings ~ \$85.00++
Miniature Quiche ~ \$135.00++
Chicken Fingers ~ \$135.00++
Fried Cheese ~ \$165.00++
Southwest Spring Rolls ~ \$135.00++

~Price per 100 pieces; Minimum order 50 pieces~

Build Your Own Potato, Nacho, or Sundae Bar ~ \$5.95++; \$7.35 Incl. per person

Cold Hors D'oeuvres

Bun Sandwiches ~ \$19.25++
Deviled Eggs ~ \$10.25++
Stuffed Rolled Ham ~ \$10.25++
Salami Cornets ~ \$10.25++
Stuffed Celery ~ \$9.25++

~Price per dozen; Minimum order three dozen~

Snacks

Chips with Dip ~ \$27.50++
(Corn & Potato Chips with two dips)
Salted Peanuts ~ \$12.50++ per pound
Mixed Nuts ~ \$15.75++ per pound
Pretzels ~ \$12.00++ per pound

All prices subject to 5% sales tax & 18% service charge

Trays, Mirrors, & Platters

Assorted Fresh Vegetable & Relish Mirror with Dip

Small ~ 25 people ~ \$95.00++

Medium ~ 50 people ~ \$175.00++

Large ~ 75 people ~ \$200.00++

Assorted Fresh Fruit & Cheese Mirror with Crackers

Small ~ 25 people ~ \$95.00++

Medium ~ 50 people ~ \$175.00++

Large ~ 75 people ~ \$250.00++

Assorted Meat & Cheese Mirror with Crackers or Rolls

Small ~ 25 people ~ \$115.00++

Medium ~ 50 people ~ \$195.00++

Large ~ 75 people ~ \$250.00++

Assorted Fresh Cheese & Cracker Tray

Small ~ 25 people ~ \$75.00++

Medium ~ 50 people ~ \$125.00++

Large ~ 75 people ~ \$175.00++

Monterey or Cheddar Cheese Block with Crackers ~ \$75.00++

Gourmet Cheese Spread with Crackers ~ \$50.00++

Chicken, Tuna, or Ham Salad with Rolls ~ \$95.00++

Special Selections

Carved Roast Baron of Beef with rolls & condiments (per 50) ~ \$195.00++

Carved Glazed Ham with rolls & condiments (per 30) ~ \$175.00++

Carved Turkey Breast with rolls & condiments (per 30) ~ \$175.00++

Pyramid of Shrimp on Ice, cocktail sauce, & lemon (per 50) ~ Market Price

Cocktail Crab Claws, cocktail sauce, & lemon (per 50) ~ Market Price

Clams Casino or Oysters Rockefeller (Minimum of 50 pieces) ~ Market Price

All prices subject to 5% sales tax & 18% service charge