

Event Spaces

MONROE EXECUTIVE SUITE



LEGENDS LOUNGE



EVENT ADD-ON'S:

LASER TAG: \$6 PER GAME

PUTTIFY: \$10 PER ROUND

30 MINUTE ARCADE CARD: \$10

60 MINUTE ARCADE CARD: \$15

AXE THROWING:

\$75 PER LANE PER HOUR

(10 LANES AVAILABLE)

Shareables

Serves 25 guests

BONELESS WINGS 60

Boneless Breaded Chicken Breast

Choice of Two Sauces:

BBQ, Buffalo, Garlic Parmesan, Sweet Thai Chili, Flamin' Hot Honey, Creamy Lemon Pepper

MEATBALLS 60

Choose between BBQ or Marinara

SOUTHWEST EGGROLLS 100

Chicken, Black Beans and Cheese rolled in a Crispy Tortilla with Chipotle Ranch

CHIP & DIP PLATTER 60

Choice of Two Dips:

Spinach & Artichoke, Street Corn, Queso, Salsa, Buffalo Chicken, French Onion Served with Tortilla Chips & Pita Chips

SLIDERS 95

Choice of Two:

Burger, Buffalo Chicken, Cuban, Philly Steak, BBQ Jackfruit

CHICKEN SKEWERS 65

Grilled Chicken on a Skewer

Choice of Two Marinades:

Teriyaki, Chimchurri, Peanut Satay, Mediterranean Herb **CHEESE & CRACKER TRAY** 60

A Spread of Artisanal Cheeses served with Assorted Crackers

VEGETABLE TRAY 65

Assorted Raw Seasonal Vegetables served with Ranch or Hummus

FRUIT TRAY 65

An Arrangement of Fresh Cut Seasonal Fruit

PARMESAN ARANCINI 60

Creamy Arborio Rice Stuffed with Parmesan Cheese dusted in Panko Bread Crumb. Served with Roasted Red Pepper Aioli and Drizzle of Pesto

HOUSE SALAD 40

Romaine Lettuce, Monterey Cheese, Black Olives, Cucumber, Red Onion, Croutons served with Ranch

CAESAR SALAD 40

Romaine Lettuce, Parmesan Cheese, Croutons, tossed in Caesar Dressing



All buffets come with unlimited soft drinks

PIZZA & SALAD

\$18 per guest

SALAD: Please select one

Caesar: Romaine, Parmesan, Croutons, Caesar Dressing

House: Romaine, Black Olive, Red Onion, Monterey Cheese and Croutons

PIZZA: Please select three (Detroit Style Deep Dish)

Cheese: Shredded Mozzarella

Pepperoni: Shredded Mozzarella, Pepperoni

Meat Lovers: Shredded Mozzarella, Italian Sausage, Pepperoni, Ham

Supreme: Shredded Mozzarella, Italian Sausage, Green Pepper, Mushroom, Red Onion

Veggie: Shredded Mozzarella, Black Olives, Green Pepper, Mushroom, Red Onion

BBQ Chicken: Shredded Mozzarella, Chicken, Red Onion, Banana Pepper, BBQ Drizzle

Garlic Cheese Bread: Garlic Crust Base, Shredded Mozzarella

FIESTA

\$20 per guest

SALAD: Please select one

Southwest Caesar: Romaine, Parmesan, Corn Salsa, Croutons, Chipotle Caesar

Dressing

House: Romaine, Black Olive, Red Onion, Monterey Cheese and Croutons

FIESTA FIXIN'S: Please select two

Seasoned Ground Beef, Smoked Chicken, Al Pastor, Fajita Vegetables

SIDES: Spanish Rice, Pinto Beans, Flour or Corn Tortillas, Tortilla Chips, Lettuce, Tomato, Shredded Cheese, Salsa, Sour Cream

ITALIAN DINNER

\$21 per guest

SALAD: Antipasto Salad

Romaine with Mozzarella Balls, Black Olive, Banana Peppers, Roasted

Tomatoes, Cucumbers, and Balsamic Vinaigrette

ENTREE: Please select your pasta option

Four Cheese Ravioli in Marinara with Meatballs
Penne Alla Vodka with Italian Sausage
Pomodoro Parmesan with Crispy Chicken or Eggplant
Alfredo with Grilled Chicken or Portabella Fries

SIDES: Sauteed Green Beans or Roasted Broccolini and Garlic Parmesan Dinner Rolls

ROLLIN' SMOKE

\$21 per guest

THE PROTEIN: Please select two

Pulled Pork, Smoked Chicken, Burnt Ends, Pulled Jackfruit

SIDES: Macaroni & Cheese, Hot Honey Jalapeno Cornbread, Pickles, Jalapeno, BBQ & Carolina Mustard BBQ and Slider Buns

CONTINENTAL BREAKFAST

\$10 per guest

Assorted pastries, donuts and fruit

Coffee Service: Carafe of coffee with cream and sugar







Signature Buffet

Comes with Dinner Rolls, Whipped Butter and Soft Drinks

REVEL FEAST

\$35 per guest

SALAD: Please select one

Caesar: Romaine, Parmesan, Croutons, Caesar Dressing

House: Romaine, Cucumbers, Red Onion, Black Olives, Monterey Cheese, Choice of

Dressing

ENTREES: Please select two

Roasted Airline Chicken Breast: Herb Marinated with Lemon Beurre Blanc

Grilled Salmon: Tomato Caper Relish

Rigatoni Bolognese: Pasta in Red Sauce with Pork Sausage

Roasted Pork Loin: Apple Chutney

Grilled Tri Tip: Cooked Medium Rare, Demi Glace

Butternut Squash Ravioli: Brown Butter, Sage, Parmesan

SIDES: Please select two

Honey Roasted Rainbow Carrots, Roasted Broccolini, Grilled Asparagus,

Sauteed Green Beans, Roasted Street Corn

Country Style Mashed Potatoes, Roasted Fingerling Potatoes,

65

Homestyle Mac and Cheese, Wild Rice Pilaf

Desserts

DESSERT BARS 85

Serves 25 Guests

7 PP

Oreo Dream, Caramel Apple Grannies, Lemonberry, Marble Truffle

BROWNIES & COOKIES

CHEESECAKE BITES 85

CANNOLIS 65

Decadent Homemade
Brownies & Cookies

Variety of Miniature Cheesecakes Housemade Cannolis filled with Chocolate Chip Mascarpone

PETIT FOURS 65

ICE CREAM SUNDAE BAR

Rainbow Layered with Raspberry Filling, Chocolate with Mocha Filling, White with Strawberry Filling

Vanilla Ice Cream Served With a Variety of Toppings



Drink Packages

NON-ALCOHOLIC

2 Gallon Beverage Dispensers \$40 (Non-Refillable | Minimum 2)

CONSUMPTION BAR

Host takes the tab

BAR OPTIONS

PACKACE BAR OPTIONS: PRICES ARE PER CUEST

BEER & WINE

PACKAGE

16oz Standard Beer and Choice of Three Craft Drafts,

House Wine \$6 per ticket

STRIKE PARKAGE

16oz Premium Beer, Call Liquor and House Wine Selections

\$7 per ticket

JARKPOT PARKARE

16 or 22oz Premium Beer, Liquor and Wine Selections

\$9 per ticket



STANDARD BEER

Bud Light
Budweiser
Coors Light
Corona
Heineken
Lipton Iced Tea
Long Drink
Seasonal Cider
Michelob Ultra
Miller Lite
Modelo
PBR
Stella
White Claw
N/A Beer

GALL LIQUOR

Titos Vodka
Western Son Vodka
Tanqueray Gin
Captain Morgan
Spiced Rum &
Coconut Rum
Bacardi Rum
Jameson Whiskey
Jack Daniels Whiskey
Jim Beam Bourbon
Jose Cuervo Tequila

PREMIUM BEER

All Standard Beer selections and Craft Drafts

PREMIUM UQUOR

Ketel One Vodka
Bombay Gin
Hendricks Gin
Kraken Dark Rum
Bulleit Bourbon
Crown Royal
Knob Creek
Makers Mark
Don Julio Tequila



