

ACCOMMODATION FEES

Facilities & Services

ROOM RENTAL

Monday - Thursday	n/a
Friday	200.
Saturday & Sunday	200.

MENU PRICES INCLUDE

Event Coordinator, 4 hours of guest time, tables, chairs, china, glass and flatware, standard white, ivory or black linens.

GRATUITY & TAX

There will be an automatic 18% gratuity added to the food purchased along with 7.5% sales tax added on to total of your event.

The Reception House
BY SCHMIDT'S

BANQUET & RECEPTION MENU

Breakfast

RAYMOND'S BREAKFAST

Scrambled Eggs with American Cheese
Herb Roasted Redskin Potatoes
Crisp Peppered Bacon
Zesty Sausage Patties
Home Baked Breakfast Breads
Fresh Brewed Regular and Decaf Coffee

17.00 PER GUEST

CONTINENTAL

Fresh Baked Cinnamon Rolls
Home Baked Breakfast Breads
Freshly Cut Fruit
Bagels and Cream Cheese
Fresh Brewed Regular and Decaf Coffee

14.00 PER GUEST

LITE & FIT

Choose two beverages and two accompaniments.

Fresh Brewed Coffee
Hot Gourmet Teas
Fresh Juice
Warm Muffins
Breakfast Bars
Assorted Yogurts

12.00 PER GUEST

The Reception House
BY SCHMIDT'S

REVISED 04.22

BANQUET & RECEPTION MENU

Buffet Lunch

Served Buffet Style with Fresh Brewed Coffee or Iced Tea. Buffets are for retreat functions only.

Monday – Friday 11:00am – 3:30pm

SCHMIDT'S OKTOBERFEST

Schmidt's Famous Sausages

Baked Chicken

German Potato Salad

Hot Sauerkraut

Chunky Cinnamon Apple Sauce

Green Beans & Spätzle

Fresh Green Salad

22.00 Per Guest

THE ALL-AMERICAN COOKOUT

Juicy Hamburgers

Frankfurters

American Potato Salad

Country Green Beans

Fresh Green Salad

20.00 Per Guest

THE ITALIAN LOVER'S FEAST

Spaghetti with Meatballs

Penne Chicken Alfredo

Caesar Salad

Italian Bread Sticks

20.00 Per Guest

SOUTH OF THE BORDER FIESTA

Build Your Own Tacos

Nacho Chips and Cheese

Spanish Rice

Refried Beans

20.00 Per Guest

SCHMIDT'S MINI CREAM PUFF TABLE! 15.00 PER DOZEN

The Reception House
BY SCHMIDT'S

BANQUET & RECEPTION MENU

Lunch Sandwiches & Wraps

Select **TWO** of our Gourmet Cold Sandwiches or Wraps

Includes a Raymond Signature Salad, chef's choice of cold side dish, coffee and tea
20.00 PER GUEST

Cold Sandwiches

CORNED BEEF REUBEN

Stacked Corned Beef
Loaded with Sauerkraut and Swiss Cheese
Topped with Thousand-Island Dressing
Served on Pumpnickel Bread

ROAST TURKEY

Thin Sliced Turkey
Topped with Basil Pesto, Tomatoes and Lettuce
Served on Herb Focaccia Bread

PEPPERED HAM

Thin Sliced Peppered Ham
Topped with Smoked Swiss,
Lettuce and Honey Balsamic Mustard
Served on a French Batard Roll

ROAST BEEF

Lean Roast Beef with Smoked Swiss
Topped with Roasted Red Peppers and Lettuce
Served on a Fresh Baked Wheat Roll

Wraps

ITALIAN

Salami, Capicola, Roasted Tomatoes
and Mozzarella Cheese
Rolled in a Soft Tortilla

VEGETARIAN

Avocado, Alfalfa Sprouts, Red Onions,
Roma Tomato, Pepper Jack Cheese
and Italian Dressing
Rolled in a Garlic Herb Soft Tortilla

SANTA FE CHICKEN

Grilled Chicken Breast, Jalapeno Cream Cheese,
Pepper Jack Cheese and Roma Tomatoes
Rolled in a Soft Tortilla

SCHMIDT'S MINI CREAM PUFF TABLE! 15.00 PER DOZEN

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