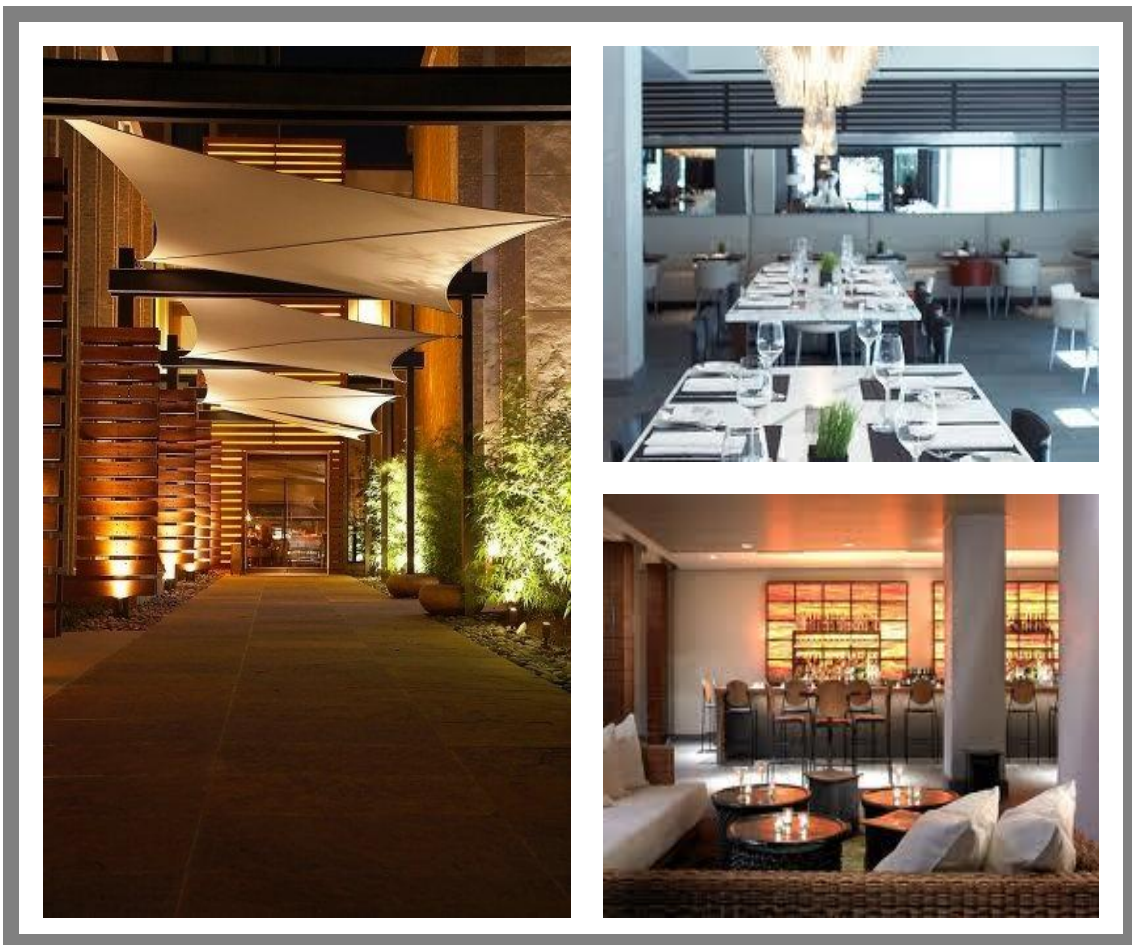


central 214 2011 private dining menu



private dining plated brunch menus

all prices include coffee, juice & tea
assorted breakfast pastries

menu option one

(choice of)

all entrees include choice of toast
warm oatmeal with dried fruits & nuts
two eggs with crispy potatoes
family style sides of breakfast sausages

\$17.00 per person

-add bacon \$3.00 per person
(tax & gratuity additional)

menu option two

(choice of)

all entrees include choice of toast
brioche french toast, candied pecans & warm maple syrup, whip cream
dallas frittata with feta, roasted red pepper & chorizo
warm oatmeal with dried fruit & nuts
family style sides of breakfast sausage & crispy potatoes

\$24.00 per person

-add bacon \$3.00 per person
(tax & gratuity additional)

menu option three

(choice of)

two eggs with sausage and choice of toast
dallas frittata with feta, roasted red pepper & chorizo
214 chilaquiles, two tortillas, scrambled eggs, chicken & homemade salsa
central 214 burger, oaxaca cheese, lettuce, tomatoes, red onions
grilled chicken sandwich, sliced avocado, pico de gallo, melted provolone
family style sides of crispy breakfast potatoes & fresh fruit

\$27.00 per person

-add bacon \$3.00 per person
(tax & gratuity additional)



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private dining brunch buffet

all prices include coffee, juice & tea

menu option one

assorted bakery goods to include muffins,
scones, danish & croissants
fresh fruit display
\$13.00 per person
(tax & gratuity additional)

menu option two

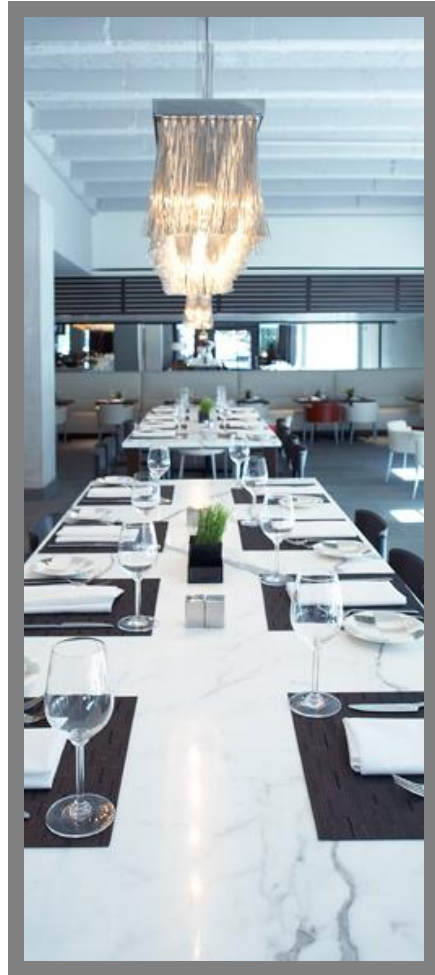
assorted bakery goods to include muffins,
scones, danish & croissants
farm fresh scrambled eggs
applewood smoked bacon
breakfast potatoes
\$19.00 per person
(tax & gratuity additional)

menu option three

assorted bakery goods to include muffins,
scones, danish & croissants
house made granola
individual fruit & plain yogurts
farm fresh scrambled eggs
breakfast potatoes
french toast with warm peach compote
\$25.00 per person
(tax & gratuity additional)

menu option four

assorted bakery goods to include muffins,
scones, danish & croissants
house made granola
individual fruit & plain yogurts
farm fresh scrambled eggs
scrambled eggs & sausage breakfast burritos
fresh house made salsa
applewood smoked bacon
breakfast potatoes
french toast with warm peach compote
seasonal fruit display
\$31.00 per person
(tax & gratuity additional)



private dining specialty luncheon menu

first course

cup of soup

(choice of)

tomato basil

chicken tortilla

roasted butternut squash & apple soup

entree

(choose three)

trio of salads

214 mixed greens, fresh fruit salad, herb & tomato pasta salad

grilled veggie wrap

grilled vegetables, fresh mozzarella & spicy hummus on a spinach tortilla
served with fresh fruit

the avocado boat

214 chicken salad on a half of fresh avocado
served with a winter green petite salad

picnic pasta

whole wheat penne pasta with red peppers, onions, spinach,
zucchini with olive oil & goat cheese

turkey burger melt

grilled lean turkey burger with fresh mozzarella, lettuce, tomato & pickles on multigrain bread
served with 214 mixed green salad

chicken & dressing

grilled chicken breast with a slow roasted mushroom & thyme sauce
served with fresh chard and cornbread dressing

mockingbird salad

crisp romaine lettuce topped with grilled chicken, pine nuts & reggiano parmesan
topped in a fresh lemon dressing

\$29.00 per guest

(tax & gratuity additional)



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hotels & restaurants

private dining plated luncheon menu

menu option one

first course

cup of the soup of the day

main course

(choice of)

the american club

*turkey, ham, bacon, american cheese, lettuce, tomato, mayo on triple 7 grain bread,
served with crispy fries & a pickle*

or

chopped caesar salad

grilled chicken, garlic croutons & american grana

dessert

mexican chocolate cinnamon cake
fresh berries and whipped cream

\$21.00 per person

(tax & gratuity additional)

menu option two

first course

(choice of)

cup of the soup of the day

or

oven roasted beets

goat and blue cheese mousse, watercress, pistachios, honey

main course

(choice of)

grilled chicken sandwich

*sliced avocado, pico de gallo, melted provolone
served with crispy fries & a pickle*

or

pan seared arctic char

sweet potato puree, cranberry gastrique, toasted pumpkin seeds

dessert

mexican chocolate cinnamon cake
fresh berries, and whipped cream

\$25.00 per person

(tax & gratuity additional)



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private dining plated luncheon menu

menu option three

first course

(choice of)

cup of the soup of the day

or

baby wedge salad

*candied texas tomatoes, crispy smoked bacon,
cave aged cheddar, herbed buttermilk dressing*

main course

(choice of)

pan seared arctic char

sweet potato puree, cranberry gastrique, toasted pumpkin seeds

or

espresso & coca nib strip steak

crispy potato-bacon gratin, demi glaze

or

wild mushroom bolognese

flaxseed pasta, pecorino romano cheese

dessert

(choice of)

mexican chocolate cinnamon cake

fresh berries, and whipped cream

or

white chocolate mousse port poached pear

cajeta glaze, candied hazelnuts

\$36.00 per person

(tax & gratuity additional)

afternoon tea menu

assorted tea menu

(choose three)

earl grey organic
english breakfast
green tea tropical
wild blossoms & berries
african amber organic
marrakesh mint

finger sandwiches

cucumber & herb cream cheese on sourdough
pimiento cheese on marbled rye
214 chicken salad on multigrain
brie & texas lavender honey on cinnamon raisin

seasonal fruit scones

fruit scones with marmalade, jams & butter

dessert

cake ball assortment
carrot ginger, pecan brownie, grand marnier orange
or
mini-cupcake assortment
carrot, red velvet, chocolate fudge

\$31.00 per guest

(tax & gratuity additional)

add sweet & spicy shrimp deviled eggs for an additional \$1.00 per piece
add a small 214 mixed greens lunch salad for an additional \$3.00 per guest
iced tea, lemonade & natura water may be substituted for hot tea



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private dining plated dinner menu

menu A

appetizers

(served family style)

chicken and seasonal vegetable quesadillas
crab dip with garlic crostini

salad

(served per person)

baby wedge salad
*candied texas tomatoes, crispy smoked bacon,
cave aged cheddar, herbed buttermilk dressing*

entrée

(choice of)

pan seared arctic char
sweet potato puree, cranberry gastrique, toasted pumpkin seeds
or
half roasted all natural chicken
cornbread dressing, sautéed swiss chard, roasted chicken jus

dessert

(served per person)

mexican chocolate cinnamon cake
fresh berries and whipped cream

\$58 per person

(excluding tax and gratuity)



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private dining plated dinner menu

menu B

appetizers

(served family style)

tuna ceviché tostadas
pico de gallo, avocado crème, cilantro microgreens

mini buffalo meatballs
spicy ketchup glaze

salad

(served per person)

spinach salad
pears, endive, blue cheese, candied walnuts, pear vinaigrette

entrée

(choice of)

grilled rainbow trout
gnocchi, sautéed swiss chard, brown sage butter
or
grilled berkshire pork chop
four cheese macaroni & cheese, sautéed apples, cider reduction
or
wild mushroom bolognese
flaxseed pasta, mushroom ragout, pecorino romano

sides

(served family style, choice of two)

poblano cream corn
garlicky greens
toasted garlic green beans
mushroom barley risotto

dessert

(choice of)

mexican chocolate cinnamon cake
fresh berries and whipped cream
or
zucchini bread pudding
cream cheese glaze, coffee whipped cream

\$67 per person

(excluding tax and gratuity)



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private dining plated dinner menu

menu C

appetizers

(served family style)

dr. pepper braised short rib sliders
crispy fried onions

shrimp and cayenne deviled eggs
poached shrimp in a sweet & spicy egg

buttermilk chicken and waffles
bourbon syrup

salad

(choice of)

oven roasted beets
goat & blue cheese mousse, watercress, pistachios, honey
or
spinach salad
pears, endive, blue cheese, candied walnut, pear vinaigrette

entrée

(choice of)

pan seared arctic char
sweet potato puree, cranberry gastrique, toasted pumpkin seeds
or

grilled berkshire pork chop
four cheese macaroni & cheese, sautéed apples, cider reduction
or

wild mushroom bolognese
flaxseed pasta, mushroom ragout, pecorino romano
or

espresso & cocoa nib strip steak
crispy potato-bacon gratin, burgundy demi-glaze

sides

(served family style choice of two)

poblano cream corn

garlicky greens

toasted garlic green beans

mushroom barley risotto

dessert

(choice of)

mexican chocolate cinnamon cake
fresh berries and whipped cream
or

zucchini bread pudding
cream cheese glaze, coffee, whipped cream
or

white chocolate mousse port poached pear
cajeta glaze, candied hazelnuts

\$78 per person

(excluding tax and gratuity)



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KIMPTON
hotels & restaurants

central 214 displays



mediterranean

an assortment of imported olives, tapenades
Hummus and pita chips
\$11.00 per person

vegetable crudités

fresh market vegetables with herb dip
\$8.50 per person

assorted domestic and imported cheeses

with artisan breads and crackers
\$12.00 per person

fresh seasonal fruit

assortment of the season's freshest fruits
and berries
\$8.75 per person

antipasto

a display of assorted cheeses, artichoke hearts,
mushrooms, peppers, onions,
tomatoes, olives and italian meats
\$14.00 per person

seafood display

display of crab claws, oysters, clams and lobster
served with spicy cocktail sauce
and lemon wedges
market price

central 214 canapés menu

meat

beef fajita satay with chimichurri sauce
chorizo & cheese stuffed jalapenos
pricing 2.00 each

beef tartar on crostini
dr. pepper short rib sliders
grilled filet steak with béarnaise sauce on crostini
pricing 3.25 each

poultry

chicken dumplings with spicy dipping sauce
chicken satay in asian vinaigrette
mini chicken salad on crostini
pricing 2.00 each

chicken "pot pie" phyllo cup
fried chicken and waffle bite bourbon glaze
pricing 3.25 each

seafood

spicy shrimp cocktail shooters
smoked salmon, herbed cream cheese on toasted
brioche
tuna sashimi on crispy lotus root
shrimp and cayenne deviled eggs
pricing 2.00 each

miniature crab cakes with herb aioli
shrimp pot stickers with spicy sesame dipping sauce
salmon tartar on crispy lotus root
spicy crab cucumber cups
pricing 3.25 each

vegetarian

goat cheese canapés with sweet peppers
spanish olive and cream cheese on crostini
blue cheese tartlets with a flaky parmesan crust
boursin stuffed mushrooms
roasted peppers and provolone cheese crostini
pricing 2.00 each

warm mushroom tarts with truffle essence
fried broccoli cheese arancini
Exotic mushrooms spring rolls
pricing 3.25 each

canapés may be served passed butler style or on a stationary display station



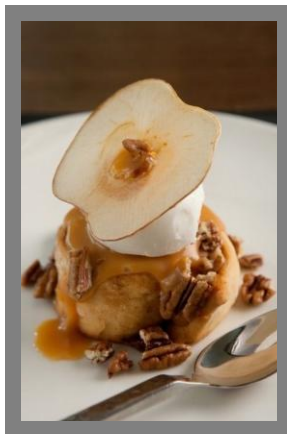
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central 214 mini dessert assortment

pecan pie
pineapple-coconut cheesecake
ginger carrot cake
chocolate genache cups
key lime tarts
hazelnut chocolate mousse tarts
fruit tartlets
new york cheesecake with mixed berry coulis
tropical fruit and citrus mousse
chocolate covered strawberries

priced at \$1.50 pieces



private dining consumption bar pricing

Mockingbird

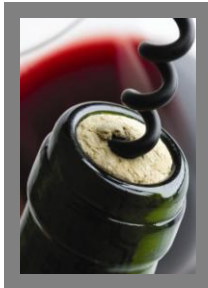
Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey
\$8.00 per drink

Palomar

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Cuervo 1800 Tequila
Johnny Walker Red Scotch
Jack Daniels Bourbon
Canadian Club Whiskey
\$9.00 per drink

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Resposado Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
\$11.00 per drink



House Wine

Chardonnay
Cabernet
Merlot
Pinot Grigos
Pinot Noir
\$37.00 per bottle



Domestic Beer

Budweiser
Bud Light
Miller Lite
Coors Light
\$5.00 per bottle

Imported Beer

Corona, Heineken
Stella Artois
\$6.00 per bottle

Soda & Assorted Juices

Coke, Diet Coke,
7Up & Dr. Pepper
Orange, Grapefruit
& Cranberry Juices
\$4.00 per drink

Saratoga Bottled Water

Sparkling & Still
12 oz. \$3.00
24 oz. \$5.00

***** PRIVATE CONSUMPTION BARS REQUIRE PRIVATE BARTENDER FOR TWO HOUR MINIMUM.
Private Bartender: \$100.00 per two hour fee.**



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private dining information

The South Wing can accommodate up to 50 people for seated meals and up to 80 people for cocktail receptions. For seated meals, tables can be left 'restaurant style' or set as larger tables (from 6-12 guests per table).

**For Morning and Afternoon Events:
8am until 3pm**

While we do not have minimums at morning and afternoon events, we do charge a facility fee of \$100.00. This is to ensure that your experience is the best possible.

**For Evening Events:
5pm until 11pm**

Food and Beverage Minimum Guarantees
(all minimums do not include sales tax and 21% gratuity)

Sunday-Tuesday	\$1,000
Wednesday	\$1,500
Thursday	\$2,000
Friday & Saturday	\$3,000

***If glitter/sparkles/confetti or the like, are used to decorate a party there will be a non-refundable cleaning fee of \$100.00.

Beverage Service:

We will happily honor any requests for a specific wine or alcohol; if we are able order it. Please note there is a \$25 corkage fee per bottle if you bring your own wine bottles on site.

Private Bartender:

Available for 1.5 hours at \$100.00. Each additional half hour is \$25 per. Required for 40 or more guests for cocktail receptions.

Pool Cabana:

**RESERVATIONS ARE TAKEN FOR HOTEL GUESTS ONLY,
HOTEL CONFIRMATION CODE REQUIRED AT TIME OF CABANA RESERVATION.**

We will reserve a cabana with a guaranteed \$500 food & beverage minimum. Cabanas will hold a maximum of ten guests. Please be advised personal music players are NOT allowed and the pool closes at 10pm.

Reservations:

Event reservations will become permanent in our booking system once a credit card authorization form is completed in full and returned to Central 214, seven (7) business days prior to event date.

Payment:

Central 214 does not accept checks of any kind, i.e.; personal, business, cashier or otherwise for payment of service. Credit card or cash accepted.

For more information please contact:

Kelly Krause

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credit card authorization form

Today's date: _____

Name: _____

Reservation Date: ___/___/___ Reservation Time: _____ am / pm

Guaranteed number in party: _____ (Do not use "Appox" or "30-35 ppl")

Name on credit card: _____

Credit card type: visa mastercard amex diner's club

Credit Card #: _____

Expiration Date: _____/_____ Security code: _____

SIGNATURE: _____

Billing Address: Street _____

City: _____ State: _____ Zip Code: _____

Contact phone number(s) _____ / _____

Email Address: _____

THIS CREDIT CARD AUTHORIZATION FORM MUST BE RECEIVED NO LATER THAN SEVEN (7) BUSINESS DAYS
PRIOR TO REQUESTED EVENT!

Please be aware that your reservation is not permanent until Central 214 receives this form.
Complete in full.

This authorization form allows Central 214 to guarantee your reservation and to make charges for the
guarantee number of guest and total check to the above listed credit card.



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central 214 agreement form

In the event you do not cancel the reservation 24 HOURS prior to the reservation you will be charged a \$500.00 staffing / cancellation fee to the above listed card.

No Checks, (personal, business, cashier or otherwise) will be accepted for payment by central 214

I, _____ (please print name)
Understand the above statement terms & conditions put forth by central 214.

Signed: _____ Date: _____



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