Lions Bid 2020
Estimated Attendance 3,000

Day 1

Lunch – 3,000 People
Roasted Sliced Chicken with Mozzarella Sauce, Fresh Basil, Plum Tomato and Pesto Aioli on Ciabatta Bread
Orzo and Vegetable Pasta Salad
Whole Fresh Fruit
Cookies & Brownies
House Blend Coffee, Water & Iced Tea

$20.00+/person
Total = $60,000.00+

Dinner – 3,000 People
Garden Salad with Ranch & Balsamic Vinaigrette
Seared 8oz. Baseball Cut Sirloin with Garlic Whipped Potatoes, Haricot Verts & Mushroom Glace
Dinner Rolls & Butter
Alternating Chocolate Layer Cake & Lemon Layer Cake
House Blend Coffee, Water & Hot Tea

$35.00+/person
Total = $105,000.00+

Day 2

Lunch – 3,000 People
Club Wrap with Ham, Turkey, Bacon and Swiss Cheese in a Spinach Tortilla with Herb Mayonnaise
Individual Bags of Kettle Chips
Whole Fruit
Dessert Bars Plate
House Blend Coffee, Water, & Iced Tea

$22.00+/person
Total = $66,000.00+

All prices subject to a 22% food and beverage management charge and prices are subject to change

Date: 12.18.15
Dinner – 3,000 People
Garden Salad with Ranch & Balsamic Vinaigrette
Cider Brined Boneless Pork Chop with Wild Rice Pilaf and Seasonal Vegetables
Dinner Rolls & Butter
Alternating Pecan & Apple Pie
House Blend Coffee, Water & Hot Tea

$29.00+/person
Total = $87,000.00+

Cost per Person = $129.32

Day 1

Lunch – 3,000 People
Roasted Sliced Chicken with Mozzarella Sauce, Fresh Basil, Plum Tomato and Pesto Aioli on Ciabatta Bread
Orzo and Vegetable Pasta Salad
Fruit Cup
Cookies & Brownies
House Blend Coffee, Water & Iced Tea

$24.00+/person
Total = $60,000.00+

Dinner – 3,000 People
Garden Salad with Ranch & Balsamic Vinaigrette
Seared 8oz. Baseball Cut Sirloin with Garlic Whipped Potatoes, Haricot Verts & Mushroom Glace
Dinner Rolls & Butter
Alternating Chocolate Layer Cake & Lemon Layer Cake
House Blend Coffee, Water & Hot Tea

$35.00+/person
Total = $105,000.00+

Day 2

Lunch – 3,000 People
Club Wrap with Ham, Turkey, Bacon and Swiss Cheese in a Spinach Tortilla with Herb Mayonnaise
Individual Bags of Kettle Chips
Fruit Cup
Dessert Bars
House Blend Coffee, Water, & Iced Tea

$26.00+/person
Total = $66,000.00+

All prices subject to a 22% food and beverage management charge and prices are subject to change

Date: 12.18.15
Dinner – 3,000 People
Garden Salad with Ranch & Balsamic Vinaigrette
Cider Brined Boneless Pork Chop with Wild Rice Pilaf and Seasonal Vegetables
Dinner Rolls & Butter
Alternating Pecan & Apple Pie
House Blend Coffee, Water & Hot Tea

$29.00+/person
Total = $87,000.00+

Cost per Person = $139.08

Day 1

Lunch – 3,000 People
Mixed Greens with Toppings of a 6oz. Grilled Chicken Breast, Hard Boiled Egg, Crisp Apple Smoked Bacon, Shredded Cheddar Cheese, Diced Tomatoes & Croutons served with Balsamic Vinaigrette and Ranch Dressings
Rolls & Butter
Cookies & Brownies
House Blend Coffee, Water & Iced Tea

$21.00+/person
Total = $63,000.00+

Dinner – 3,000 People
Caesar Salad
12oz. Aged New York Strip with Green Peppercorn Brandy Sauce Served with Garlic Whipped Potatoes & Asparagus
Dinner Rolls & Butter
Alternating Chocolate Overload Cake & NY Style Cheesecake
House Blend Coffee, Water & Hot Tea

$50.00+/person
Total = $150,000.00+

Day 2

Lunch – 3,000 People
Oven Roasted Medium Rare Roast Beef, topped with Provolone, Sun-dried Tomatoes, Arugula and a Basil Aioli Served on Ciabatta Bread
Individual Bags of Kettle Chips
Fruit Cup
Dessert Bars
House Blend Coffee, Water, & Iced Tea

$26.00+/person
Total = $78,000.00+

All prices subject to a 22% food and beverage management charge and prices are subject to change

Date: 12.18.15
Dinner – 3,000 People
Arugula Salad with Bacon, Onion, Grape Tomatoes and Goat Cheese Served with Sun-dried Tomato Vinaigrette
Fire Roasted Herb and Wine Marinated Airline Chicken Breast with Asiago Cream, Creamy Orzo Pasta & Haricot Verts
Dinner Rolls & Butter
Alternating Italian Lemon and Red Velvet Bistro
House Blend Coffee, Water & Hot Tea

$34.00+/person
Total = $102,000.00+

Cost per Person = $159.82

All prices subject to a 22% food and beverage management charge and prices are subject to change

Date: 12.18.15