

## *General Information*

### Room Rental/Minimums

Room rental minimum fees are based on space booked and adjusted according to the food and beverage purchased.

### Menu Available and Bar Service

Included in your event packet you will find Breaks, Breakfast, Lunch, Hors d'Oeuvre, and Dinner Menus: Buffet or Served. Bar offerings include: Consumption Bar: Priced per drink with bartender fees. Cash Bar: Charged per drink with bartender fees.

### Linens

Black tablecloths with chocolate napkins are the Galaxy standard.

The Galaxy offers a variety of linen and napkin colors. Check with your event coordinator to see colors available.

### Centerpieces

The Galaxy offers centerpieces for your event. Our standard is a brush nickel lamp w/ black shade and oil burning candle. The centerpiece will be placed on an 8" square beveled mirror and is included in the service fee for your event. Guests are welcome to supply their own centerpieces, however due to fire codes, there are to be no open flames if candles are used. Setup of centerpieces is included in the price, however, an additional cleaning fee of \$150 plus tax may apply for more detailed/elaborate centerpieces.

### Decorating

We can provide you with an allotted time to decorate prior to your event. Please consult with the Sales staff on coordinating decorating time. Confetti and glitter are not to be used. An additional \$150.00 service fee may apply.

### Enhancement Lighting

The Galaxy offers a variety of special lighting to enhance your experience. Ask your event consultant about our colorful up-lighting to enhance any event. We also can project your company name or logo on the wall making for a more formal event.

### Setup and Delivery

Based on previously scheduled events, The Galaxy will allow one to two hours prior to start of the event. (ie.; DJ, Cake, Flowers, Balloons, etc.) for setup. Additional days for setup prior to an event will be charged on an event-by-event basis.

### Deposits

All deposits are due with signed contract within two (2) weeks of booking an event. Deposits for each event will be determined by the Sales Office.

### Cancellation Policy

Cancellations of an event need to be made in writing. The cancellation fee schedule is part of your final contract. Any cancellation of an event made after guarantee has been given or within 72 hours of the scheduled event will result in the full charge of the event based on the guaranteed number.

### Miscellaneous

The sponsoring group or family is responsible for any damage to our property by any of its guests.  
The Galaxy prohibits any outside food or liquor on the premises with the exception of a special occasion cake.

### Clean-up/Setup Fee

Clean-up/Setup is covered by part of the setup fee. Additional cleaning fee of \$150.00 plus tax will be applied for the use of confetti. Consult the Sales Office with any questions.

Buffets served for a minimum of 20 people. All Lunch Buffets include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea. Prices are per person. In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event.

### Optimum Buffet

\$19.95

Includes one (1) salad, one (1) starch, one (1) vegetable, and two (2) entrees.  
Served with your choice of the Galaxy Signature Cheesecake or Carrot Cake for dessert.

### Traditional Buffet

\$16.95

Includes one (1) salad, one (1) starch, one (1) vegetable, two (2) entrees

### Lunch Buffet Entrée Selections

Yankee Pot Roast	Herb Roasted Chicken	
Marinated Pork Loin with gravy	Crispy Baked Chicken	Chef Carved Prime Rib of Beef
Chicken Piccata	Oven Roasted Turkey Breast with gravy	(add \$4.00 per person)
Chicken Marsala	Baked Cod with Beurre Blanc	
	Vegetarian Tuscan Pasta	

### Chef Recommended Accompaniments

#### Salads

Cole Slaw  
Fresh Fruit  
Tossed Garden Salad  
Traditional Caesar Salad

#### Starches

Scalloped Potatoes  
Mashed Potatoes  
Smashed Redskin Potatoes  
Buttered Noodles  
Roasted Rosemary Redskin Potatoes  
Steamed Redskins in Herb Butter  
Herbed Vegetable Rice Pilaf  
Penne with Marinara or  
Alfredo Sauce

#### Vegetables

Steamed Green Beans  
Broccoli in Garlic Butter  
Glazed Baby Carrots  
California Medley  
Roasted Vegetables  
Buttered Corn

### Salad Bar and Soup with Half Sandwich

\$16.95

Includes one (1) half sandwich, two (2) soups, and either Galaxy Macaroni Salad, Potato Salad, or Fresh Fruit. Full sandwiches available at \$2.00 per person

#### Salad Bar

Mixed Greens  
Bacon Bits  
Ranch & Italian Dressing  
Julienne Carrots  
Shredded Cheddar Cheese  
English Cucumbers  
Hard Boiled Eggs  
Black Olives  
Croutons  
Tomatoes

#### Half Sandwiches

Circle L Sliders  
Tarragon Chicken Salad  
Turkey Club Croissant  
Classic Reuben  
Italian Sub Wrap

#### Soups

Chicken Noodle  
Broccoli Cheese  
Creamy Potato  
Tomato Basil Bisque  
Chicken Tortilla  
Circle L Cheeseburger with Bacon

Entrees served with Fresh Brewed Coffee, Hot Tea and Iced Tea. Please select one or offer a maximum choice of three entrees. Guests will be required to supply place cards when two or more entrees are selected. Prices are per person. . In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event. All entrees served with same choice of one starch and one vegetable

### *Beef Entrées*

<b>Circle L Meatloaf</b> with mashed potatoes and choice of vegetable	\$14.95
<b>6oz. Prime Rib</b> oven roasted prime rib served with au jus and horseradish cream and choice of starch and vegetable	\$17.95
<b>Beef Stroganoff over Noodles</b> with choice of vegetables	\$14.95

### *Chicken Entrées*

<b>Chicken Stir Fry</b> served over Jasmine rice with Asian vegetables	\$14.95
<b>Chicken Piccata</b> lightly dusted boneless chicken breast with a white wine lemon butter sauce and capers; served with your choice of starch and vegetable	\$14.95
<b>Chicken Marsala</b> lightly dusted boneless chicken breast with a Marsala wine and mushroom sauce; served with your choice of starch and vegetable	\$14.95

### *Seafood Entrées*

<b>Lightly Blackened or Baked Salmon</b> with beurre blanc sauce; served with your choice of starch and vegetable	\$16.95
<b>Baked Cod</b> with beurre blanc sauce; served with your choice of starch and vegetable	\$14.95

### **Chef Recommended Accompaniments**

All entrees served with same choice of one starch and one vegetable

#### **Starches**

Mashed Potatoes  
Scalloped Potatoes  
Smashed Redskin Potatoes  
Herbed Vegetable Rice Pilaf  
Roasted Rosemary Redskin Potatoes

#### **Vegetables**

Glazed Baby Carrots  
Buttered Corn  
California Medley  
Steamed Fresh Green Beans

**Add House Salad and rolls/butter-** \$4.00 per person

Entrees Salad and Sandwiches served with Fresh Brewed Coffee, Hot Tea and Iced Tea. Please select one or offer a maximum choice of three entrees. Guests will be required to supply place cards when two or more entrees are selected. Prices are per person. In accordance with local and state health department regulations, no food or beverage may be taken out of the banquet facility following the event.

### *Salad Entrées*

<b>Cobb Salad</b> crumbled bleu cheese, fresh tomato, diced egg, chicken breast and crisp bacon, layered over fresh greens with our house dressing	<b>\$14.95</b>
<b>Blackened Chicken Caesar</b> romaine hearts, parmesan cheese, grilled chicken breast and garlic croutons	<b>\$13.95</b>
<b>Seasonal Salad</b> ask your sales contact about our seasonal salad made with locally sourced fresh produce as available during the season	<b>Seasonal Price</b>

### *Sandwiches*

<b>Circle L Sliders</b> Two mini Circle "L" Burgers on buttered grilled mini slider buns with melted American cheese, pickle, secret sauce, and shredded lettuce.	<b>\$12.95</b>
<b>Italian Sub</b> Layers of salami, capicola and ham with provolone cheese, lettuce, tomato, onions and pepperoncini with Italian dressing served on toasted hoagie bun.	<b>\$12.95</b>
<b>Buffalo Chicken Wrap</b> Moist crispy chicken tossed in our own Buffalo Sauce, lettuce tomato and cheddar cheese with bleu cheese dressing rolled in a tortilla.	<b>\$12.95</b>
<b>Oven Toasted Turkey Wrap</b> Tortilla filled with roasted turkey breast, fresh greens, feta cheese, tomato and Italian dressing.	<b>\$12.95</b>
<b>Turkey Club Croissant</b> Turkey, lettuce, tomato, bacon and American cheese.	<b>\$12.95</b>
<b>Tarragon Chicken Salad</b> served on a flaky croissant, garnished with lettuce and tomato.	<b>\$12.95</b>

**All above sandwiches served with potato chips. Add House Salad & rolls, Seasoned Fried Potato Wedges or Fresh Fruit for \$4.00 per person**

Prices are per person unless noted.

Apple Crisp	\$4.50
Peach Crisp	\$4.50
Fruit Pies Apple, Cherry, Peach, Blueberry; No sugar added Apple, Cherry, Fruit of the Forest	\$4.50
Banana Cream Pie	\$5.50
Strawberry Shortcake	\$4.50
Carrot Cake with Cream Cheese Icing	\$4.50
Three Layer Chocolate Cake	\$5.50
Orange Dreamsicle Cake	\$5.50
White Chocolate Raspberry Cake	\$5.50
Lemon Cake	\$5.50
Assorted Mini-Pastry Trays	\$6.00
New York Cheesecake with Raspberry Sauce or Strawberry Sauce	\$5.50
1 dozen assorted cookies	\$10.00 (price is for 1 dozen)