

HILTON GARDEN INN
CATERING MENU



CEDAR FALLS
convention and event center



FACILITY INFORMATION

Food and Beverage Policy

All Food and Beverage must be supplied and prepared by the Hilton Garden Inn Hotel. No Food and Beverage will be permitted to be brought into the hotel by patrons or attendees. Exclusions may apply based on approval of Hilton Garden Inn. Common exclusions include wedding cake or specialty items and bottled wine. All Food and Beverage must be consumed on property and none permitted out of the event space. The sale and service of alcoholic beverages are regulated by the State of Iowa and the city of Cedar Falls codes. As licensee, the Hilton Garden Inn Hotel requires the proper identification (photo i.d.) of any person in attendance of an event and reserves the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. The Hilton Garden Inn also reserves the right to refuse alcoholic beverage service to any person who, in the hotel's judgment appears to be intoxicated. The Hilton Garden Inn Hotel requires that alcoholic beverage service is to be dispensed by hotel staff bartenders and servers only. All menus, items, prices, service charges and taxes are subject to change. The Hilton Garden Inn will honor any contracted pricing within 60 days of change.

Multiple Entrée Fee

A multiple entrée fee of \$2 per person, per additional selection will be applied to any event choosing more than one plated entrée dish. The client must provide an approved means of clear identification of each guests' meal selection.

Service Charge and Tax

A taxable service charge (currently 20%) and state sales tax (currently 7%) will be applied to all items. Service charge and tax may change without notice.

Deposit

A deposit equaling the room rental plus 25% of the Food and Beverage minimum is due upon signing of the contract. This deposit is non-refundable and will be applied to the final event bill.

Payments

The Hilton Garden Inn Hotel accepts all major credit cards, cashier checks, certified check or cash as payment. The Advance Payment Plan is outlined in the sales contract based on the contracted Food and Beverage minimum. Final Payment for your event must be received two (2) weeks prior to the event. A credit card authorization must be kept on file to guarantee all final charges. Should overpayment occur, the hotel will process the refund on the next business day. Refunds will be issued via company check with 7 business days of the event date.

Guarantees

A guaranteed number of guests is required a minimum of 72 business hours prior to the event and is not subject to reduction. The final bill will reflect the guaranteed number or actual attendance, whichever is greater. Should a guarantee of attendance not be provided 72 business hours prior to your event, the contracted number of attendees will be used as your guarantee and billed accordingly. The Hilton Garden Inn will prepare for 5% over the guaranteed number of guests with seating space and meals. The client will be responsible for any additional meals over the guaranteed number.

Final Menu Selections

Final menu selections must be submitted four (4) weeks prior to the event to ensure availability of the desired menu items. Menu Selections and Pricing will be considered firm at that time.

Tastings

The Hilton Garden Inn Hotel will provide you with the opportunity to do a Private Menu Tasting. Please contact your Event Manager for menu selection guidelines and available times.

Decorations

The Hilton Garden Inn has access to a variety of florists, props & decorations, specialty linens and entertainment options. Ask your coordinator for more details. All decorations and table arrangements brought into the hotel by outside purveyors must meet approval of local fire codes.

Cleaning and Damage

The Room Rental includes standard cleaning of the event space after the event. The client will be charged for any excessive clean up that may be necessary, or for damage that may have occurred during your event.

Smoke Free Environment

The Hilton Garden Inn Hotel is a non-smoking hotel and a smoke free environment. This includes all guestrooms, restaurant, lounge, banquet rooms, and public and outdoor spaces.

Sleeping Room Blocks

All guestroom blocks will be held until 30 days before the event date or until the block has been consumed, whichever comes first. On the cut-off date, all reserved rooms will be released to the hotel for general sale. Reservations will be accepted thereafter at the current hotel rate based on availability.

Banquet Rooms

The Hilton Garden Inn Hotel reserves the right to change banquet room location should attendance change or as deemed necessary by the hotel.

TABLE OF CONTENTS

BEVERAGES.....	4
BREAKFAST ITEMS.....	5-6
LUNCH OPTIONS.....	7-9
SPECIAL DIET MENU.....	8
SALADS INCLUDED WITH DINNER.....	10
CHILDREN'S MEALS.....	10
AFTERNOON BREAKS.....	11
DINNER OPTIONS.....	12-13
DESSERTS.....	14
SPECIAL DIET MENU.....	11
DISPLAYS.....	15
HORS D'OEUVRES.....	16
HORS D'OEUVRES PACKAGES.....	17
LATE NIGHT SNACKS.....	18
WINE AND SPIRITS.....	19
MEETING ACCESSORIES.....	20
EVENT ACCESSORIES.....	20

BEVERAGES

ITEMS BELOW ARE PRICED PER GALLON, UNLESS OTHERWISE NOTED. BASED ON CONSUMPTION

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE - \$25

HOT CHOCOLATE - \$35

ORANGE JUICE - \$25

CRANBERRY JUICE - \$25

APPLE JUICE - \$25

ICED TEA - \$25

LEMONADE - \$25

ASSORTED HOT TEAS - \$2 EACH

COKE PRODUCTS - \$2 EACH

BOTTLED WATER - \$2 EACH

BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS SERVED WITH ORANGE JUICE AND REGULAR AND DECAFFEINATED COFFEE

INTERNATIONAL BREAKFAST - \$19

GRANOLA YOGURT PARFAITS | COFFEE CAKE | DANISH | SCONES WITH PRESERVES | GREEK FRITTATA WITH SPINACH, TOMATO, FETA, BACON | BAKED BLUEBERRY FRENCH TOAST | BREAKFAST POTATOES

SOUTHERN TRADITION - \$16

CINNAMON ROLLS | SEASONAL SLICED FRESH FRUIT | SCRAMBLED EGGS WITH CHIVES | BISCUITS AND DUROC SAUSAGE GRAVY | BREAKFAST POTATOES | DUROC SAUSAGE PATTIES | CHEESE GRITS

NORDIC - \$17

ASSORTED DANISH AND MUFFINS | SEASONAL SLICED FRESH FRUIT | SCRAMBLED EGGS | SMOKED BACON | SAUSAGE | FRENCH TOAST WITH BERRIES AND POWDER SUGAR | MAPLE SYRUP | FRUIT COMPOTE | WHIPPED CREAM | WHIPPED BUTTER | BREAKFAST POTATOES

FIT & HEALTHY CONTINENTAL - \$14

SPINACH-BANANA SMOOTHIE | CHEF'S CHOICE FRUIT INFUSED WATER STAND | FRUIT SALAD | GRANOLA | LOW FAT YOGURT PARFAITS WITH BERRIES | DRY CEREAL-2% AND SKIM MILK | BANANA AND ZUCCHINI BREAD

MORNING BREAKS

ALL BREAKFAST BUFFETS SERVED WITH ORANGE JUICE AND REGULAR AND DECAFFEINATED COFFEE

FRUIT & YOGURT BAR - \$13

MAKE YOUR OWN PARFAIT: PLAIN GREEK YOGURT | GRANOLA | CANDIED PECANS | FRESH BERRIES | BERRY COMPOTE | DARK CHOCOLATE SHAVINGS | SERVED WITH MUFFINS AND FRUIT SKEWERS

GARDEN CONTINENTAL - \$11

SEASONAL SLICED FRESH FRUIT | ASSORTED DANISH AND MUFFINS | FRESH BAKED SCONES WITH PRESERVES

ALL NATURAL - \$10

FRESH FRUIT SKEWERS WITH HONEY VANILLA YOGURT DIP | FRESH GRAPES AND ASSORTED BERRIES | DRIED FRUIT & NUT MIX | CHEF INSPIRED FRESH FRUIT SMOOTHIES

PLATED BREAKFAST

ALL PLATED BREAKFAST SERVED WITH ORANGE JUICE, REGULAR AND DECAFFEINATED COFFEE, AND WATER SERVICE.

DENVER QUICHE - \$12

HAM, CHEESE, PEPPERS AND ONION QUICHE WITH BREAKFAST POTATOES.

EGGS BENEDICT - \$15

TWO POACHED EGGS TOPPED WITH HOLLANDAISE SAUCE ON A TOASTED ENGLISH MUFFIN WITH CANADIAN BACON, AND BREAKFAST POTATOES.

CHICKEN & WAFFLES - \$16

GOLDEN CRISPY CHICKEN AND SWEET VANILLA BELGIAN WAFFLES. SERVED WITH MAPLE BOURBON SYRUP, WHIPPED BUTTER, AND A FRUIT CUP

BAKED BLUEBERRY FRENCH TOAST - \$15

FRENCH BRIOCHE WITH MASCARPONE AND BLUEBERRIES. SERVED WITH BACON, MAPLE BOURBON SYRUP, AND WHIPPED BUTTER.

BISCUITS & GRAVY - \$13

TWO BUTTERMILK BISCUITS WITH DUROC SAUSAGE GRAVY, BACON, AND CHEESE GRITS.

A LA CARTE ITEMS

ITEMS BELOW ARE PRICED PER DOZEN, UNLESS OTHERWISE NOTED.

ASSORTED DANISH - \$25

OVERSIZED MUFFINS - \$25

ASSORTED SCONES - \$25

ICED CINNAMON ROLLS - \$25

ASSORTED PASTRIES (MIX AND MATCH, UP TO TWO) - \$25

BAGEL AND LOX DISPLAY - \$160 SERVES 25

NEW YORK STYLE BAGELS | HERBED CREAM CHEESE | SMOKED SALMON | CAPERS | RADISH | RED ONIONS | LEMON WEDGES | TOMATOES | CUCUMBERS | SCALLION CREAM CHEESE | HONEY ALMOND CREAM CHEESE | JAMS

HOT SANDWICHES

ALL SANDWICHES ACCOMPANIED WITH KETTLE CHIPS. SERVED WITH ICED TEA.

FRENCH DIP - \$16

THINLY SLICED STEAK WITH GRILLED ONIONS, GRUYERE CHEESE, AND ROASTED GARLIC AIOLI ON A LIGHTLY TOASTED FRENCH BREAD. SERVED WITH HOT AU JUS

BRISKET SANDWICH - \$17

SMOKED BEEF BRISKET WITH FONTINA CHEESE, TOMATO ONION JAM, GARLIC AIOLI ON A LIGHTLY TOASTED SOURDOUGH BUN

CHICKEN AVOCADO BLT - \$16

GRILLED CHICKEN BREAST WITH BACON, LETTUCE, TOMATO, AVOCADO, AND MAYO ON A LIGHTLY TOASTED BUN

GRILLED SALMON - \$19

HERB MAYO, LETTUCE, TOMATO, CUCUMBER ON A SEEDED BUN

COLD SANDWICHES

ALL SANDWICHES ACCOMPANIED WITH KETTLE CHIPS. SERVED WITH ICED TEA.

CAJUN CHICKEN SALAD - \$13

CAJUN SPICED CHICKEN SALAD, LETTUCE, TOMATO, ONION, AND CHIPOTLE AIOLI ON A CROISSANT

ITALIAN SUB - \$14

GENOA SALAMI, PEPPERONI, PROSCIUTTO, LETTUCE, TOMATO, ONION, OIL & RED VINEGAR, CRACKED BLACK PEPPER, PROVOLONE, ON A HOAGIE ROLL

CLUB SANDWICH - \$14

ALL-NATURAL TURKEY, CARVED HAM, SMOKED BACON, CHEDDAR, SWISS, LETTUCE, TOMATO, AND MAYO ON A 9-GRAIN BREAD.

HUMMUS WRAP - \$12

ROASTED RED PEPPER HUMMUS WITH A FETA VINAIGRETTE, SPINACH, CHERRY TOMATOES, ONIONS, AND CUCUMBER, ON AN HERB TORTILLA.

PLATED LUNCH ENTREES

ALL PLATED LUNCH ENTREES SERVED WITH ICED TEA.

SALMON - \$21 -GF

PAN SEARED SALMON, ASPARAGUS, LEMON CAPER SAUCE, AND ROASTED FINGERLING POTATOES.

POT ROAST - \$19

BEEF POT ROAST WITH VEGETABLES, ROASTED FINGERLING POTATOES, AND PAN GRAVY

ROASTED CHICKEN - \$17 -GF

HERB ROASTED CHICKEN BREAST WITH WILD RICE, CHIMICHURRI, ROASTED CHERRY TOMATOES, AND BROCCOLINI

ASIAGO CHICKEN - \$18

GRILLED CHICKEN BREAST WITH CAVATAPPI PASTA TOSSED IN A CREAMY ROASTED TOMATO SAUCE WITH SPINACH, AND ASIAGO CHEESE

SPECIAL DIET MENU

AVAILABLE FOR LUNCH OR DINNER

PENNE PASTA - \$19 (VEGETARIAN)

SEASONAL VEGETABLES, THREE CHEESE SAUCE, OREGANO

GREEN PEA RISOTTO - \$19 (GF/VEGETARIAN)

SHIITAKE MUSHROOMS, PARMESAN CHEESE, FINE HERBS

SESAME GLAZED TOFU - \$21 (VEGAN/GF)

GRILLED TOFU ON WHITE RICE WITH SAUTÉED SUGAR SNAP PEAS, RADISH, CARROTS, ONIONS, AND SWEET SESAME GLAZE

PASTA PRIMAVERA - \$18 (VEGAN/GF)

PENNE PASTA WITH SAUTÉED ASPARAGUS, ONION, ZUCCHINI, YELLOW SQUASH, CHERRY TOMATOES TOSSED IN A SPINACH CASHEW PESTO SAUCE

LUNCH BUFFET

ALL LUNCH BUFFETS SERVED WITH ICED TEA. ALL BUFFETS MUST HAVE A MINIMUM OF 25 PEOPLE.

RIGHT ON Q - \$22

OLD FASHIONED POTATO SALAD | COLESLAW | SMOKED RIBS, WHISKEY BBQ PULLED CHICKEN, BAKED BEANS, BUTTERED SWEET CORN, PRETZEL BUNS, AND CORN BREAD MUFFINS WITH HONEY

LITTLE ITALY - \$19

CAESAR SALAD | MARINATED GRILLED CHICKEN | ITALIAN SAUSAGE | PARMESAN HERB SAUCE | ARRABIATTA SAUCE | CAVATAPPI AND TORTELLINI PASTA | CHEF'S CHOICE SEASONAL VEGETABLES | GARLIC PEPPERCORN BREAD STICKS

ITALIA DI PRIMI - \$23

CAESAR SALAD | CHICKEN PICCATA | TUSCAN SALMON | PESTO LINGUINE | CHEF'S CHOICE SEASONAL VEGETABLES | GARLIC PEPPERCORN BREAD STICKS

SOUTHWEST FIESTA - \$19 ADD SHRIMP \$3

ROASTED CORN AND BLACK BEAN SALSA | SHREDDED CHICKEN WITH PEPPERS AND ONIONS | SEASONED GROUND CHUCK | CILANTRO LIME RICE | QUESO | FLOUR TORTILLAS | TRI-COLORED TORTILLA CHIPS | SHREDDED LETTUCE | PICO DE GALLO | JALAPENOS | SHREDDED CHEESE | SOUR CREAM | GUACAMOLE | SALSA

GARDEN DELI - \$17

WALDORF SALAD | ALL-NATURAL TURKEY | GOURMET HAM | ROAST BEEF | GENOA SALAMI | LETTUCE | TOMATO | ONION | ASSORTED CHEESE | WHOLE GRAIN MUSTARD | CHIPOTLE MAYO | GARLIC MAYO | PICKLE SPEAR | 9-GRAIN BREAD | SOUR DOUGH | WILD RICE CRANBERRY BREAD | KETTLE CHIPS | CHEF'S CREATED SOUP

MIDWEST PICNIC - \$16

WATERMELON WEDGES | OLD FASHIONED POTATO SALAD | BEER BRATWURST | APPLE CHICKEN SAUSAGE | BUTTERED SWEET CORN | BUNS | DICED ONIONS | PICKLE SPEARS | RELISH | SAUERKRAUT | KETCHUP | CREAMY HORSERADISH | YELLOW MUSTARD | KETTLE CHIPS | WISCONSIN BEER CHEESE SOUP

ADD ON SOUP - \$2 PER PERSON

CORN CHOWDER | CHICKEN AND DUMPLING | TOMATO BASIL | MEXICAN POZOLE

ADD ON CHEF'S CHOICE DESSERT - \$2 PER PERSON

SALADS

INCLUDED IN PRICE OF ADULT PLATED ENTRÉE

CLASSIC CAESAR

ROMAINE LEAVES, HERB CROUTONS, SHAVED PARMESAN, CRACKED BLACK PEPPER.

GARDEN

MIXED GREENS, CUCUMBER, TOMATO, RED ONION, SHREDDED CARROTS, RANCH DRESSING

HOUSE

SPINACH, STRAWBERRIES, CANDIED PECANS, BLUE CHEESE, RED ONIONS, STRAWBERRY BALSAMIC VINAIGRETTE (GF)

CAPRESE SALAD

TOMATOES, FRESH MOZZARELLA, BALSAMIC REDUCTION, BASIL PESTO (GF)

CHILDREN'S MEALS

ALL CHILDREN'S MEALS ARE SERVED WITH FRIES

MINI CHEESE PIZZA - \$8.50

MINI PEPPERONI PIZZA - \$8.50

CHICKEN STRIPS - \$8.50

MACARONI AND CHEESE - \$8.50

MINI CORN DOGS - \$8.50

AFTERNOON BREAKS

ALL BREAK SELECTIONS ARE PRICED PER PERSON, UNLESS OTHERWISE NOTED. ALL BREAKS MUST HAVE A MINIMUM OF 25 PEOPLE. BREAKS INCLUDE COKE PRODUCTS.

SWEET & SALTY - \$12

ASSORTED COOKIES | ROCKSLIDE BROWNIES | MINI CANDY BARS | KETTLE CHIPS | GARDHETTOS | M&M PIECES | GUMMY BEARS | MIXED NUTS

BALL PARK - \$11

KETTLE POPCORN | SOFT PRETZELS | TORTILLA CHIPS | QUESO | SHELL PEANUTS | SUNFLOWER SEEDS

THE ARTISAN - \$14

ARTISAN CHEESE SELECTION | VEGETABLE CRUDITÉS WITH DIP | GRILLED PITA | CRACKERS | DRIED FRUIT | LOCAL HONEY

BREADS & SPREADS - \$13

GRILLED PITA AND BAGUETTES | PESTO HUMMUS | OLIVE TAPENADE | ROASTED RED PEPPER ROMESCO | SLICED FRUIT | FRUIT INFUSED WATER

A LA CARTE ITEMS

ITEMS BELOW ARE PRICED PER DOZEN, UNLESS OTHERWISE NOTED.

ASSORTED SUPERSIZED COOKIES - \$25

ROCKSLIDE BROWNIES - \$25

ASSORTED DESSERT BARS - \$28

FRESH YOGURT PARFAITS WITH GRANOLA - \$26

SOFT PRETZELS SERVED WITH BEER CHEESE SAUCE - \$30

FRESH FRUIT KABOBS - \$4 PER PERSON
CANTALOUPE, PINEAPPLE, WATERMELON, STRAWBERRY

INDIVIDUAL BAGS OF TRAIL MIX - \$2 EACH

GRANOLA BARS - \$2 EACH

PLATED DINNER ENTREES

ALL PLATED DINNER ENTREES SERVED WITH SALAD, FRESH BAKED DINNER ROLLS, ICED TEA, REGULAR AND DECAFFEINATED COFFEE, AND WATER SERVICE

IOWA PORK CHOPS - \$23

BONE IN DUROC PORK CHOP, MASHED POTATOES, GREEN BEANS, PORK JUS

BEEF MEDALLIONS - \$27

HERB CRUSTED PETITE TENDER MEDALLIONS, POTATO AU GRATIN DAUPHINOISE, BROCCOLINI, RED WINE REDUCTION

CHICKEN CAPRESE- \$23 (GF)

GRILLED CHICKEN BREAST TOPPED WITH TOMATOES, FRESH MOZZARELLA, BASIL PESTO, BALSAMIC REDUCTION, ASPARAGUS, HERB ROASTED BABY POTATOES

STEAK DE BURGO - \$26 (GF)

HERB CRUSTED PETITE TENDER MEDALLIONS, CAULIFLOWER MASHED POTATOES, ASPARAGUS, AND GARLIC HERB BUTTER SAUCE

THYME ROASTED CHICKEN - \$20

PAN SEARED CHICKEN BREAST WITH HONEY SHALLOT JUS, ROASTED FINGERLING POTATOES, AND BROCCOLINI.

PORK FILET MEDALLIONS - \$21 (GF)

SAGE BUTTERED AND PAN SEARED MEDALLIONS WITH GARLIC HERB - BOURSIN CREAM SAUCE, ROASTED FINGERLING POTATOES, ASPARAGUS

POT ROAST- \$20

ROASTED VEGETABLES, ASIAGO MASHED POTATOES, PAN GRAVY

SWEET CHILI GLAZED SALMON – \$26

GRILLED SALMON, SWEET CHILI GLAZE, ROASTED ROOT VEGETABLES, WILD RICE

FILET AU POIVRE – \$MARKET

PORCINI CRUSTED FILET MIGNON, COGNAC CREAM SAUCE, CRISPY SHALLOTS, ROASTED GARLIC MASHED POTATOES, WILD MUSHROOM RAGOUT

HERB ROASTED COD –\$24 (GF)

BUTTERNUT SQUASH HASH WITH PROSCIUTTO, ROASTED ROOT VEGETABLES, LEMON BUERRE BLANC

DINNER BUFFET

INCLUDES CHEF'S CHOICE OF DESSERT. ALL DINNER BUFFETS SERVED WITH FRESH BAKED DINNER ROLLS, ICED TEA, REGULAR AND DECAFFEINATED COFFEE, AND WATER SERVICE.

AMBASSADOR - \$30

GARDEN SALAD | GARLIC ROSEMARY GRILLED FLANK STEAK WITH MERLOT REDUCTION | PEPPER CRUSTED ATLANTIC SALMON WITH A CREAMY LEEK CURRY SAUCE | ASIAGO RED SKIN MASHED POTATOES | GRILLED ZUCCHINI & SQUASH

MIDWEST AMERICANA - \$24

COBB SALAD | GARLIC HERB BABY POTATOES | GREEN BEANS | BEEF POT ROAST WITH PAN GRAVY | CORNBREAD STUFFED PORK LOIN WITH PORK JUS

BLACK HAWK - \$25

LEMON PEPPER CHICKEN BRUSCHETTA DRIZZLED WITH OLIVE OIL AND BALSAMIC REDUCTION | PORK TENDERLOIN WITH CHIMICHURRI | WHIPPED SWEET MASHED POTATOES | CHEF'S CHOICE SEASONAL VEGETABLES

SOUTHERN BBQ - \$27

CHOPPED SALAD WITH BLEU CHEESE DRESSING | COLESLAW | SMOKED BEEF BRISKET | WHISKEY BBQ PULLED PORK | FIVE CHEESE MAC N CHEESE | BAKED BEANS | ROASTED SWEET CORN | BISCUITS | AND CORN BREAD WITH HONEY

CLASSIC ITALY - \$29

CAESAR SALAD | CHICKEN SALTIMBOCCA | VEAL MARSALA | MUSHROOM & SPINACH LASAGNA | CHEF'S CHOICE SEASONAL VEGETABLES | GARLIC PEPPERCORN BREAD STICKS

ENHANCE BUFFET WITH CARVING STATIONS

CHEF ATTENDED \$75

PRIME RIB - \$MARKET

-WHOLE GRAIN MUSTARD, HORSERADISH CREAM, ROLLS.

WHOLE BEEF TENDERLOIN - \$MARKET

-BÉARNAISE SAUCE, PEPPERCORN SAUCE, ROLLS

CUBAN MOJO MARINATED DUROC PORK TENDERLOIN - \$6/PERSON

-CILANTRO CREAM AIOLI, CUBAN BREAD

BACON WRAPPED STUFFED PORK LOIN - \$5/PERSON

-PORK JUS

HERB ROASTED TURKEY - \$4/PERSON

-CRANBERRY RELISH, STUFFING, ROLLS

ROASTED STRIP LOIN - \$MARKET

-GARLIC AND ROSEMARY MARINADE, CHIMICHURRI, AND ROLLS \$MARKET

DESSERTS

LEMON PARADISE CAKE - \$7 EACH
RASPBERRY SAUCE

FLOURLESS CHOCOLATE TORTE - \$6 EACH
FRESH BERRIES | DARK CHOCOLATE SHAVINGS | WHIPPED CREAM

LEMON BERRY MASCARPONE CAKE - \$7 EACH
BLUEBERRY SAUCE | WHIPPED CREAM

RED VELVET CAKE - \$4 EACH
CHOCOLATE DRIZZLE | WHIPPED CREAM | DARK CHOCOLATE SHAVINGS

CHOCOLATE CAKE - \$4 EACH
CHOCOLATE DRIZZLE | WHIPPED CREAM

NY STYLE CHEESECAKE - \$6 EACH
BERRY COMPOTE | WHIPPED CREAM

ROCKSLIDE BROWNIES - \$6 EACH
WALNUTS | CARAMEL

OREO DREAM BARS - \$4 EACH
CHOCOLATE DRIZZLE | OREO | OREO MOUSSE

CARROT CAKE - \$7 EACH
CREAM CHEESE FROSTING

CHEESECAKE CHIMICHANGA - \$6 EACH
RASPBERRY SAUCE | WHIPPED CREAM

CHOCOLATE FUDGE CAKE - \$6 EACH
CHOCOLATE MOUSSE | WHIPPED CREAM | CARAMEL SAUCE

SHAREABLE DESSERTS

ASSORTED CHEESECAKE BITES - \$28/25 SERVINGS

ASSORTED GOURMET BARS - \$28/DOZEN

CHEF'S CHOICE TRUFFLES - \$26/DOZEN

OREO DREAM BARS - \$24/DOZEN

ROCKSLIDE BROWNIES - \$25/DOZEN

CHOCOLATE COVERED STRAWBERRIES - \$24/DOZEN

ASSORTED PETIT FOUR - \$14/DOZEN

DISPLAYS SERVES 25 PEOPLE

SEASONAL SLICED FRESH FRUIT - \$80

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY - \$85

-SMOKED GOUDA, GRUYERE, BRIE, SHARP CHEDDAR, SWISS, PEPPER-JACK, HONEY, FIG JAM, GRAPES, CRACKERS, CROSTINI

ANTIPASTO - \$85

-PROSCIUTTO, SALAMI, PEPPERONI, PEPPERONCINI, MARINATED OLIVES, ARTICHOKE, WHOLE GRAIN MUSTARD, CRACKERS, CROSTINI

VEGETABLE CRUDITÉS - \$65

-CARROTS, CHERRY TOMATOES, CELERY, BROCCOLI, CAULIFLOWER, BELL PEPPERS, CUCUMBER, RANCH, ROASTED RED PEPPER ROMESCO

BREADS & SPREADS - \$90

-GRILLED PITA AND BAGUETTES, PESTO HUMMUS, OLIVE TAPENADE, ROASTED RED PEPPER ROMESCO, SLICED FRUIT, AND FRUIT INFUSED WATER STAND

BAKED BRIE - \$65

-PUFF PASTRY, CARAMELIZED APPLES, BACON PRALINE

SHRIMP COCKTAIL - \$MARKET

-COCKTAIL SAUCE AND LEMONS

COLD HORS D'OEUVRES QUANTITY OF 50 PIECES

SMOKED SALMON MOUSSE-SALMON ROE & DILL ON CUCUMBER - \$100 (GF)

CURRY CHICKEN SALAD TARTS- GOLDEN RAISINS, TOASTED ALMONDS - \$75

CAPRESE SKEWERS - \$65 (GF)

ANTIPASTO SKEWERS - \$65 (GF)

ROASTED BUTTERNUT SQUASH CROSTINI- RICOTTA CHEESE | SAGE | - \$65

PANCETTA CRISP- PEAR, GOAT CHEESE, LOCAL HONEY (GF) - \$95

BRUSCHETTA CROSTINI- PRETZEL BREAD, SHAVED PARMESAN, GARLIC - \$65

HOT HORS D'OEUVRES QUANTITY OF 50 PIECES

SWEDISH MEATBALLS - \$85

JERK SPICED CHICKEN SATAY - PEANUT SAUCE - \$105 (GF)

CHILI-LIME CHICKEN SKEWER - MANGO CHUTNEY - \$105 (GF)

BRIE EN CROUTE WITH RASPBERRY - \$160

CHICKEN EMPANADA - GOLDEN RAISIN CHUTNEY - \$110

CRAB RANGOON - SWEET CHILI SAUCE - \$120

CHICKEN CORDON BLEU- MORNAY SAUCE - \$85

VEGETABLE SPRING ROLL- SWEET CHILI SAUCE - \$100

SPANAKOPITA - TZATZIKI SAUCE - \$100

COCONUT SHRIMP - ORANGE CHILI SAUCE - \$120

SMOKED BRISKET PICADILLO EMPANADA - CHIPOTLE LIME CREMA - \$150

CHICKEN WINGS - \$80

-CHOICE OF: BUFFALO, SWEET CHILI, WHISKEY BBQ. SERVED WITH CELERY AND CARROTS. CHOICE OF RANCH OR BLEU CHEESE DRESSING

HORS D'OEUVRES PACKAGES

PACKAGES INCLUDE HORS D'OEUVRES SERVED FOR ONE HOUR. PRICED PER PERSON.

DIAMOND - \$26 (PICK 1 DISPLAY, 3 HORS D'OEUVRES)

ANTIPASTO DISPLAY
BAKED BRIE DISPLAY
CRAB RANGOON
SMOKED BRISKET EMPANADA
JERK SPICED CHICKEN SATAY
VEGETABLE SPRING ROLL
SMOKED SALMON MOUSSE

GOLD - \$21 (PICK 1 DISPLAY, 3 HORS D'OEUVRES)

SEASONAL FRUIT DISPLAY
INTERNATIONAL AND DOMESTIC CHEESE DISPLAY
PANCETTA CRISP
ANTIPASTO SKEWERS
COCONUT SHRIMP
SPANAKOPITA
CHILI-LIME CHICKEN SKEWER
CHICKEN EMPANADA

SILVER - \$16 (PICK 1 DISPLAY, 3 HORS D'OEUVRES)

VEGETABLE CRUDITÉS DISPLAY
BREADS & SPREADS DISPLAY
SWEDISH MEATBALLS
CHICKEN CORDON BLEU
CHICKEN WINGS
CAPRESE SKEWERS
BRUSCHETTA CROSTINI
CURRY CHICKEN SALAD TARTS

LATE NIGHT SNACKS

16" HOUSE MADE PIZZAS - \$16

-PEPPERONI, FOUR CHEESE, SAUSAGE, VEGGIE, MARGHERITA

PREMIUM PIZZAS - \$18

-BBQ CHICKEN, BUFFALO CHICKEN, HAWAIIAN, SUPREME

CHICKEN STRIPS - \$60/25 SERVINGS

-BBQ, KETCHUP, SWEET CHILI

PUB MIX - \$40/25 SERVINGS

CHIPS & DIPS - \$75/25 SERVINGS

-FRENCH ONION, CRANBERRY BACON PECAN, SEAFOOD \$75

LATE NIGHT MUNCHIES - \$65/25 SERVINGS

-KETTLE POPCORN, TORTILLA CHIPS, QUESO, SALSA, GARDHETTOS, TRAILMIX

PETITE SANDWICHES BY THE DOZEN

FRENCH DIP SLIDER - \$25

-ROAST BEEF, HORSERADISH AIOLI, SWISS CHEESE, AU JUS

CUBAN - \$23

-ROAST PORK, HAM, PICKLE, MUSTARD, SWISS

TURKEY - \$24

-AVOCADO AIOLI, BACON, LETTUCE, TOMATO

BRISKET GRILLED CHEESE - \$26

-FONTINA, ONION JAM, SPINACH

WINE AND SPIRITS

DRAUGHT BEER DOMESTIC KEGS - \$280

BUD LIGHT | MILLER LIGHT | COORS LIGHT

SPECIALTY KEG — VARIES

MENU & PRICES AVAILABLE UPON REQUEST

HOUSE WINE - \$25 PER BOTTLE

PINOT GRIGIO | CHARDONNAY | MERLOT | CABERNET SAUVIGNON

HOSTED DOMESTIC BOTTLED BEER - \$4

HOSTED SPECIALTY BOTTLED BEER - \$5

HOSTED HOUSE LIQUOR - \$5

HOSTED CALL LIQUOR - \$6

HOSTED PREMIUM LIQUOR - \$8

MEETING ACCESSORIES

LCD PROJECTOR PACKAGE - \$150
BUILT-IN LCD PROJECTOR | 10' SCREEN
HDMI/AUX CABLE | DRAPED AV TABLE
BOSE SURROUND SOUND SYSTEM

FLIPCHART PACKAGE - \$35
WHITEBOARD EASEL | FLIPCHART PAD | FOUR SHARPIE MARKERS

STAGING PACKAGE - \$100
SIX PIECES OF 6'X8' STAGING

STAGING PER 6'X8' PIECE - \$40

WIRELESS MICROPHONE - \$50

LAPEL MICROPHONE - \$50

EVENT ACCESSORIES

MARQUEE "LOVE SIGN" - \$200

DANCEFLOOR - \$250

HEAD TABLE SKIRTING LIGHTS - \$12 PER TABLE

CAKE CUTTING - \$150

10"X 10" MIRROR TILES - \$2 EACH

BACKDROP/PIPE AND DRAPE - \$150
WITH LIGHTS - \$200