CONTINENTAL
Torrefazione Freshly Brewed Artisan Coffee
Tazo Teas
Fresh Juice
Fresh Fruit
Assorted Greek Yogurt, Granola
Freshly Baked All-Butter Croissants
Hard Boiled Eggs
Sweet Butter & Jams
Homemade Muesli & Chia Seed Puddings
$12/Guest

EUROPEAN CONTINENTAL
Torrefazione Freshly Brewed Artisan Coffee
Tazo Teas
Fresh Juice
Sweet & Savory Breakfast Tarts
Freshly Baked All-Butter Croissants
Sweet Butter & Jams
Fresh Fruit & Berries
Assorted Greek Yogurt, Granola
Artisan Cured Meat & Cheese
$19/Guest

CALIFORNIA
Torrefazione Freshly Brewed Artisan Coffee
Tazo Teas
Fresh Juice
Seasonal Sliced Fresh Fruit & Berries
Assorted Greek Yogurt, Granola
Artisan Cured Meat & Cheese
Avocado Toasts, EVOO, Sea Salt, Squeeze Of Lemon On Multigrain Toast
Hard Boiled Eggs
$19/Guest

IOWA
Torrefazione Freshly Brewed Artisan Coffee
Tazo Teas
Fresh Juice
Seasonal Sliced Fresh Fruit & Berries
Assorted Greek Yogurt With Granola
Selection of Freshly Baked Danishes
Scrambled Eggs
Loaded Scrambled Eggs, Cheddar Cheese, Sautéed Peppers, Onions, Diced Ham
Applewood Smoked Bacon, Maple Sausage Links
Cheddar Potatoes Au Gratin
$17/Guest

*Groups of 15 or less - add $2 per person
**CHEF’S TABLES**

**FARMER’S MARKET SANDWICHES & SALADS**
Cuban Pork, Jamon, House Pickles, Gruyere, Spicy Mustard Crema
Cobb Salad Sandwiches, Sourdough, Avocado, Hard-Boiled Egg, Tomato, Lettuce, Onion, Crumbled Blue Cheese, Herb Mayo
Smoked Turkey, Gouda, Heirloom Tomatoes, Arugula
Prosciutto, Capicola Ham, Salami, Provolone, Iceberg Lettuce, Tomato, Vinaigrette
Traditional Caesar Salad, Garlic Croutons
Roasted Vegetable Quinoa Salad, Feta, Baby Spinach, Red Wine Vinaigrette
Ovoline Mozzarella, Cherry Tomato, Arugula
Fresh Seasonal Fruit, Berries
Kettle Cooked Chips & House Made Pickles
*Gourmet Dessert Bars
$20/Lunch*
$25/Dinner*

**MODERN ITALIA**
Roasted Tomato Basil Bisque, Shaved Asiago
Antipasto With Hard Cheese, Salami, Assorted Olives, Crostini
Traditional Caesar Salad, Garlic Croutons
Marinated Grilled & Chilled Asparagus, Crispy Pancetta- Shallot Vinaigrette
Cheese Tortellini, Roasted Crimini Mushrooms, Fresh Spinach, Pine Nuts, Madeira-Mushroom Emulsion
Chicken Piccata, Lemon Caper Butter Sauce
Pan Seared Mahi Mahi, Olives, Roasted Garlic, Tomato-Basil Sauce
Garlic & Lemon Sautéed French Green Beans, Roasted Peppers
*House Made Canolis
*Apple Tarts & Triple Berry Tarts, Served Warm
$32/Lunch*
$37/Dinner*

**SMOKEHOUSE**
Smoked Beef Brisket, Texas Toast
Smoked BBQ Chicken
Steakhouse Potato Salad, Bacon, Scallions
House Made Pickles & Cole Slaw
*Chef’s Seasonal Fruit Cobbler, Cinnamon Whipped Cream
$24/Lunch*
$29/Dinner*

**SPOTLIGHT - GLUTEN SENSITIVE**
Roasted Vegetable Quinoa Salad, Feta, Baby Spinach, Red Wine Vinaigrette
Ovoline Mozzarella, Cherry Tomato, Arugula
Herb Rubbed Roast Chicken, Olives, Tomato Pancetta Wrapped Salmon, Port Reduction
Brown Rice
French Green Beans, Garlic Butter
*Fresh Berry Parfaits
$22/Lunch*
$27/Dinner*

Groups of 15 or less - add $2 per person
COFFEE BREAKS

**SWEET**
Whole Fresh Fruit Assortment  
Chocolate Dipped Strawberries  
Fresh Baked Cookies  
Gourmet Dessert Bars  
$11/Guest

**SMART**
Whole Fresh Fruit Assortment  
Assorted Greek Yogurt  
Granola Bars  
Fresh Vegetable Crudite & Ranch Dip  
$11/Guest

**COCOA**
Selection of Mini Candy Bars  
Peanut M&M’s  
Chocolate Dipped Pretzel Rods  
Chocolate Dipped Strawberries  
Fudge Brownies with Chocolate Icing  
$13/Guest

**SALTY**
Kettle Chips  
Warm Soft Pretzels & Cheese Dip  
Caramel Popcorn  
Mixed Nuts  
Gardetto's Snack Mix  
$12/Guest

**VEGAN**
Hummus Trio - Kalamata Olive, Fresh Spinach & Roasted Red Pepper with Pita Chips & Pretzels  
Gazpacho Shots In Cucumber Cups  
Salsa Trio - Pico De Gallo, Spicy Red Salsa, Salsa Verde with Crisp Tortilla Chips  
Whole Fresh Fruit Assortment  
$13/Guest
**EXECUTIVE MEETING PACKAGE**

**BREAKFAST**
- Coffee & Hot Tea
- Assorted Soft Drinks & Bottled Water
- Orange & Apple Juice
- Sliced Fresh Seasonal Fruits & Berries
- Fresh Danish Pastries & Fresh Baked Croissants
*Upgrade to a specialty breakfast for $5 per guest*

**AM BREAK**
- Beverage Refresh

**LUNCH**
- Select One Of The Following Buffet Options: Farmer’s Market, Smokehouse, Spotlight
*Upgrade your lunch to Modern Italia for $8 per guest*

**PM BREAK**
- Select One Of The Following Afternoon Snack Breaks: Sweet, Salty, Smart, Cocoa
- Coffee & Hot Tea, Assorted Soft Drinks & Bottled Water

**PACKAGE INCLUDES**
- LCD Projector With Screen
- Flipchart & Markers
- Wireless Handheld or Lavaliere Microphone
- Room Rental
- High-Speed Internet

Executive Meeting Package is Priced Per Person

**$54/Guest**
- Groups under 10 add $2 per person. Refreshments are refilled during the length of your meeting.
**SKEWERED**
Garlic Herb Steak Skewers, Deburgo Sauce – $4.25
Antipasti - Salami, Provolone, Tomato, Olives – $3.25
Caprese - Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Syrup – $2.75

**GRILLED ARTISAN BREAD CROSTINI**
Beef Tenderloin - Caramelized Onion Relish, Horseradish Cream – $4.25
Goat Cheese - With Basil Tomato Relish – $2.75
Smoked Salmon - Dill Cream Cheese, Pickled Red Onion – $3.75

**SATAY**
Thai Chicken - Peanut Sauce – $3
Bulgogi Beef - Hoisin Sauce – $4
Ginger Garlic Shrimp - Sweet Chile Sauce – $4

**FROM THE SEAS**
Lump Crab Salad - English Cucumber Rounds with Fresh Scallions – $3.75
Spicy Black & Blue Ahi Tuna - Tomato Jam, Crispy Wonton Chip – $4.25
Crab Cake - Remoulade Sauce – $4

**TURKEY MINIS**
Ground Turkey, Arugula, Roasted Apple, Gorgonzola Cheese, Caramelized Onion, Herb Vinaigrette, Butter Brioche - $4

**RETRO**
Beef Wellington Bites - Horseradish Cream – $4.25
Bacon Wrapped Scallops - Saffron Aioli – $4.25
Stuffed Dates - Boursin Stuffed & Bacon Wrapped – $2.50

**VEGETARIAN**
Fresh Strawberry, Mint, Cracked Pepper, Boursin – $3.75
Gazpacho Shots in Cucumber Cups – $3
Crispy Fried Vegetable Potstickers - Ponzu Sauce $3

**CRISPY**
Philly Cheesesteak Eggrolls - Sweet Chile Sauce – $3.50
Arancini - Crispy Risotto, Marinara Sauce – $3.25
Spanakopita - Garlic Braised Spinach, Feta – $3.75

**STUFFED MUSHROOMS**
Italian Sausage, Sherry & Mozzarella – $3
Spinach, Boursin, Feta & Cream Cheese – $3.25
Lump Crab, Remoulade Sauce – $3.50

**BACON JAM MINIS**
House Blend Of Ground Applewood Bacon and Angus Beef, Gorgonzola, House-Made Bacon Jam, Tomato, House-Made Pickle, Comeback Sauce, Butter Brioche - $4

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*Build your own perfect reception from our gourmet selection.
30 Piece minimum per item. Prices listed per piece.*
RECEPTION STATIONS

**VEGETABLE CRUDITÉS**
Fresh Garden Vegetables, Pita Quarters & Homemade Vegetable Dip – $100

**DOMESTIC & IMPORTED CHEESE**
Boursin, Aged Sharp Cheddar, Dill Havarti, Gruyere, Manchego, Gorgonzola & Brie with Grilled Apples, Fresh Strawberries, Dried Fruit, Grapes, Assortment of Crackers & Breads – $150

**FRESH FRUIT**
Fresh Seasonal Fruit & Berries, Strawberry Yogurt Dip – $100

**ANTIPASTI**
Salami, Prosciutto, Capicola, Provolone, Smoked Gouda, Fontina, Gorgonzola, Balsamic Grilled Vegetables, Pepperoncini, Specialty Olives, Grilled Rustic Italian Bread – $150

**CHILLED SHRIMP COCKTAIL**
Jumbo Chilled Shrimp, Roasted Red Pepper Cocktail Sauce, Lemon Wedges – $275

**SMOKED SALMON LOX**
Mini Bagels, Vegetable & Plain Cream Cheese, Capers, Cucumbers, Peppers, Red Onion Slices, Tomatoes, Chopped Dill and Cracked Pepper – $285

*Prices listed per 25 people.*
Select one of the following plated lunch options for the entire group.

**WOOD GRILLED CHICKEN BREAST**
Capicola Ham, Shiitake Mushrooms, Provolone, Marsala Sauce, Baby Potatoes
Lunch - $18  
Dinner - $25

**PECAN ROASTED SALMON**
Dijon Mustard, Maple Syrup, Tomato Jam, Potatoes AuGratin Dauphinoise
Lunch - $22  
Dinner - $29

**CERTIFIED ANGUS SIRLOIN**
Rosemary Au Jus, Parmesan Butter Crust, Baby Potatoes
Lunch - $24  
Dinner - $31

**STUFFED PORK RIB CHOP**
Polenta Stuffing, Prosciutto, Asiago, Rosemary Marsala Sauce, Potatoes AuGratin Dauphinoise
Lunch - $20  
Dinner - $27

**FOUR CHEESE RAVIOLI**
Fresh Herbs, Prosciutto, Asparagus, Plum Tomatoes, Veloute Sauce, Manchego
Lunch - $18  
Dinner - $25
Add four Garlic Sautéed Shrimp to entrée for $6

*May order options for dinner for $7 per person.*  
*House salad and bread included with each entrée. Upgrade to a caesar salad for $2.00.*
THE GRAND ROOM PICK 4

THE CAPITOL
Cider Brined Gaucho Chicken Breast
pan roasted potatoes, broccolini, mostaza crema

Honey Madeira Glazed Salmon
shiitake mushrooms, black sesame seed, zucchini pearls

Steak Frites
marinated grilled shoulder tender of beef, Garlic butter, bearnaise sauce, house fries

Vegetable Wellington
pastry filled with a medley of vegetables smoked Gouda, russet potatoes, roasted vegetable orzo & haricots vert

$27/ per person

THE CONGRESS
Rosemary Roasted Chicken
wild mushroom demi-glace, caramelized onion, quinoa blend & roasted root vegetables

Pan Seared Sea Bass
lemon tarragon beurre blanc, Roasted asparagus, La Quercia prosciutto polenta

New York Strip Gorgonzola
toasted gorgonzola cheese, butter crust, sage-butter poached mushrooms, Roasted fingerling potatoes & Roasted asparagus

Vegetable Wellington
pastry filled with a medley of vegetables smoked Gouda, russet potatoes, Roasted vegetable orzo & haricots vert

$36/Per person

THE CABINET
Garlic Seared Scallops & Shrimp
tarragon tomato butter, quinoa, thyme parsnip puree, chives, roasted baby carrots & fingerling potatoes

10 Oz Filet Mignon
Cabernet demi glace, Roasted fingerling potatoes & haricots vert

Grilled Spring Lamb Chops
mint pesto, Parmesan risotto, fresh grilled asparagus

Vegetable Wellington
pastry filled with a medley of vegetables smoked Gouda, russet potatoes, Roasted vegetable orzo & haricots vert

$40/Per person

*House salad and bread included with each entrée. Upgrade to a caesar salad for $2.00.
SUGAR CURED HAM
Lavender Honey Glazed Ham with Maker’s Mark Bourbon Sauce, Spicy Mustard, Buttermilk Biscuits
Serves approximately 50 - $275

OVEN ROASTED TURKEY BREAST
Rosemary Roasted Turkey Breast, Cranberry Apple Relish, Whole Grain Mustard, Whole Wheat Buns
Serves approximately 30 - $275

GARLIC ROASTED BEEF STRIP LOIN
Rosemary Demi-Glace, Boetje’s Mustard, Creamy Horseradish, Artisan Rolls
Serves approximately 30 - $450

WHOLE ROAST BEEF TENDERLOIN
Roast Tenderloin of Beef, Caramelized Onion Relish, Creamy Horseradish, Artisan Rolls
Serves approximately 25 - $575

KANSAS CITY SMOKED BRISKET
Apple Butter BBQ Sauce, Crispy Onions, Mini Onion Rolls
Serves approximately 30 - $375

STANDING RIB ROAST
Slow Roasted Prime Rib, Au Jus, Horseradish Cream Sauce
Serves approximately 18 - $475

ATTENDANT FEE
$80.00 per attendant
One attendant required per 100 guests for carving stations

*All stations require a Chef attendant.
BEVERAGES

PLATINUM
Grey Goose Vodka
Hendrick’s Gin
Captain Morgan Rum
Maker’s Mark Bourbon
Crown Royal Whiskey
Patron Silver Tequila
Glenlivet 12YR Scotch
$11 Cash Bar/ $10.5 Hosted Bar

GOLD
Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Jack Daniels Whiskey
Cedar Ridge Bourbon
1800 Silver Tequila
Johnnie Walker Red Scotch
$9 Cash Bar/ $8.5 Hosted Bar

SILVER
Swell Vodka
Beefeater Gin
Bacardi Silver Rum
Jim Beam Bourbon
Seagram’s 7 Whiskey
Jose Cuervo Tequila
Dewars White Label Scotch
$7 Cash Bar/ $6.5 Hosted Bar

KEG BEER
$375 Per Keg for Domestic Beer
$450 & Up for Craft & Import Kegs
(Price dependent upon availability & prestige)

CHAMPAGNE
Silver Tier - $30 Per Bottle
Gold Tier – $40 Per Bottle
Platinum Tier - $80 Per Bottle

WINE BY THE BOTTLE
Silver Tier – $30 Per Bottle
Gold Tier – $40 Per Bottle
Platinum Tier – $50 Per Bottle

BARTENDER FEE
$100 Per Bartender for 5 Hours
$25 for Each Additional Hour

CORKING FEE
$25 Per Bottle

ADDITIONAL PROVISIONS (for all tiers)
Kahlua
Bailey’s Irish Cream
Triple Sec
Korbel Brandy
Courvosier Vs
Sweet & Dry Vermouth
Bottled Water – $3 Per Bottle

NON - ALCOHOLIC BEVERAGES
Soda Pepsi Products Only – $3.75
Coffee - $3.5/ Gallon
Hot Tea – $1.5 Per Tea Bag
Iced Tea – $3/ Gallon
Bottled Sparkling Water – $4
Bottled Spring Water – $4
MARCONA ALMOND TART
Vanilla Bean Espuma – $8

TRIO OF HOMEMADE SORBETS
Changes Seasonally (Gluten Free, Nut Free, Dairy Free) – $5

SEA SALT DARK CHOCOLATE CREMEUX
Pine Nut Brittle, Clementine Juice Caramel – $9

WARM CHOCOLATE BITES
Molten Center, Dark Chocolate Butter Crumble, Vanilla Bean Espuma – $9
**LCD PROJECTOR WITH SCREEN**
Data LCD Projector With 6’X10’ Pull Down Screen $75

**SCREEN PACKAGE**
Available When You Bring Your Own
LCD Projector / $150
    Includes AV Cart, VGA Cord & Power

**FLIP CHARTS**
Flipchart Easel W/Paper, Pad & Markers $50
Flipchart Easel W/Post-It Paper, Pad & Markers $65