

# banquet menu



# breakfast



## Plated Breakfast

All breakfast selections are served with regular and decaffeinated coffee, and hot tea. Add juice for \$2.00 per person.

### Classic Breakfast Croissant

A flaky butter croissant piled high with shaved ham, eggs and cheddar Cheese. Served with breakfast potatoes. Substitute ham for a choice of bacon or sausage.

### Texas French Toast

Hand dipped Texas toast, grilled golden brown, then lightly dusted with powdered sugar and served with hot buttery syrup, and sausage links.

### Country Skillet Egg Strata

Layers of diced ham, tomato, green onions, mushrooms and potatoes baked within an egg casserole and topped with melted cheddar cheese.

*(12 Person minimum order)*

### The Heartland

Two farm fresh scrambled eggs, a generous helping of breakfast potatoes and your choice of sausage, bacon, or grilled ham.

Substitute a 6 ounce sirloin for an additional fee

### Eggs Benedict

Lightly poached eggs served with Canadian bacon on a toasted English muffin, topped with a creamy Hollandaise sauce. Served with breakfast potatoes.

*(Available for groups of 25 or less)*

### Fruit Platter

Seasonal fresh fruit served with cottage cheese

### Breakfast Burrito

Two eggs scrambled with onions, peppers, bacon and breakfast potatoes, cheddar cheese stuffed into a flour tortilla. Served with breakfast potatoes.

## Breakfast Buffets

All breakfast buffets include regular and decaffeinated coffee, and hot tea. 30 person minimum required for buffets. Add juice for \$2.00 per person.

### Classic Continental

Regular and decaffeinated coffee, herbal tea, fresh Danish, muffins and doughnuts.

### Deluxe Continental

Regular and decaffeinated coffee, herbal tea, pastries, muffins, doughnuts, assorted bagels with cream cheese & jelly and sliced fresh fruit display.

### Sunrise Morning

Fresh seasonal fruit display, breakfast potatoes, fresh baked pastries and muffins.

Choose one egg:

freshly scrambled eggs • eggs strata

Choose one meat:

bacon • sausage • ham

Choose one starch:

flaky country biscuits & gravy • pancakes  
french toast

## Buffet Add-ons

### Omelet Station

Chef attended omelet station including all the omelet fixings.

## Enhancements

*May only be sold in conjunction with your breakfast menu, not as an individual menu.*

### Ham Egg & Cheese Croissant

### Assorted Breakfast Breads

### Breakfast Burrito

### Sliced Fresh Fruit Bowl

### Fruit Juice by Carafe

Orange, cranberry, and apple

# breaks & packages



## Specialty Breaks

*Minimum 25 guests and available for meeting breaks only.*

### Mid Morning Stretch

Regular and decaffeinated coffee, herbal tea, assorted soft drinks, bottled water, muffins and fresh fruit display or whole fruits.

### The Health Nut

Granola Bars, individual assorted yogurts, mixed nuts, whole fresh fruit, bottled water.

### The 7th Inning Stretch

Hot jumbo pretzel with mustard, melted cheddar cheese sauce, buttered popcorn, roasted peanuts, caramel corn, assorted soft drinks and bottled water.

### Chocoholic Break

Chocolate chip cookies, brownies, assorted chocolate candy bars, assorted soft drinks, and bottled water.

### Popcorn Bar

Freshly popped popcorn with assorted flavor seasonings m&m candies, assorted soft drinks and bottled waters.

### Snack Pack

Assorted cheese and crackers, vegetable crudite with cucumber and ranch dressing, assorted soft drinks and bottled waters.

### Build Your Own Trail Mix

Granola, m&m's, mixed nuts, yogurt covered raisins, dried tropical fruit, assorted soft drinks and bottled waters.

### Build A Better Trail Mix

Granola, m&m's, mixed nuts, yogurts covered raisins and dried tropical fruit, Chex Mix, South of the Border Mix, and/or Gold Fish, assorted soft drinks and bottled waters.

### Protein Pack

Three Flavors of hummus: traditional, black bean and roasted red bell pepper served with quinoa salad with whole wheat pita or roasted garlic naan, assorted soft drinks and bottled waters.

## Packages

*Minimum 25 guests and available for meeting breaks only.*

### All Day Break Package

#### Continental Breakfast:

Bagels with cream cheese & peanut butter, trail mix & granola bars, fresh fruit skewers, bottled waters, freshly brewed coffee, decaffeinated coffee and herbal teas.

#### Mid Morning Break:

Coca-cola brand soft drinks, bottled waters, freshly brewed coffee, decaffeinated coffee and herbal teas.

#### Afternoon Break:

Assorted freshly baked cookies, chips and salsa, coca-cola brand soft drinks, bottled waters, iced tea.

### All Day Executive Planner Package

#### Continental Breakfast:

Bagels with cream cheese & peanut butter, trail mix & granola bars, fresh fruit skewers, bottled waters, freshly brewed coffee, decaffeinated coffee and herbal teas.

#### Mid Morning Break:

Coca-cola brand soft drinks, bottled waters, freshly brewed coffee, decaffeinated coffee and herbal teas.

#### Lunch:

Choose from any of our plated lunch options from page 6  
*\*Groups up to 25 may choose 1 option, 25-50 guests may choose 2 options, 50 guests or more may choose 3 options.*

#### Afternoon Break:

Assorted freshly baked cookies, chips and salsa, coca-cola brand soft drinks, bottled waters, iced tea.

## Colorful Breaks

*These Colorful Breaks are designed to increase productivity and retention by stimulating attendees. Our thoughtful Colorful Break options make a great statement! We will personalize your Colorful Break based on your company's logo colors or to meet one of the specified needs below. The break will feature at least two salty & two sweet treats from the list of suggested items, plus a specialty beverage. Priced per person. Minimum 25 guests and available for meeting breaks. Add soda or bottled water on consumption.*

### Blue Break

*The color blue stimulates communication; choose blue to ensure your attendees have a productive conversation to achieve meeting goals.*

Chef's selection of blue berries, grapes, blue gumballs, blue tortilla chips with salsa, oreo's in packages, rice krispies treats, blue raspberry jello, teddy grahams, cool ranch doritos. Assorted colored candies - such as salt water taffy, m&m's, jelly beans, tootsie rolls, jolly ranchers.

### Green Break

*The color green encourages new ideas for growth and change; select a green break when you are looking for out of the box thinking and want attendees to push their imagination.*

Chef's selection of guacamole and chips, key lime pies, green apples, celery sticks and avocado ranch dip, lettuce wraps, kiwis, Nature Valley granola bars, sour cream and onion, mike and ike, lime Jell-o. Assorted colored candies - such as salt water taffy, m&m's, jelly beans, tootsie rolls, jolly ranchers.

### Yellow Break

*Yellow is the color of wisdom and increases concentration and awareness; select yellow if you want to draw out your attendees' knowledge and ensure they stay focused.*

Chef's selection of banana chips, bananas, pineapple, lemon meringue pie, yellow pepper slices and dip, Twinkies, teddy grahams, Lays chips. Assorted colored candies - such as salt water taffy, m&m's, jelly beans, tootsie rolls, jolly ranchers.

### Orange Break

*Orange reduces fatigue; choose orange if your meeting delegates have traveled far to gather together in person.*

Chef's selection of orange slices, carrots and dip, cheese and crackers, orange peppers and dip, pumpkin pie, carrot cake, sweet potatoes fries, gold fish, cheetos, cheddar popcorn. Assorted colored candies - such as salt water taffy, m&m's, jelly beans, tootsie rolls, jolly ranchers.

### Red Break

*Red is the color of fire so it is associated with energy, strength, power and determination. It enhances human metabolism, energizes and gets the blood pumping.*

Chef's selection of red Doritos, chips and salsa, candy, strawberries and cherries, watermelons, raspberries, skittles, teddy grahams, Mozzarella sticks and marinara, assorted colored candies - such as salt water taffy, m&m's, jelly beans, tootsie rolls, jolly ranchers.

# break items



## Snack

*All break items are priced per quantity listed.*

### Seasonal Whole Fresh Fruit

Caramel Apple Slices

Fruit & Yogurt Parfait

Mixed Nuts

Dry Roasted Peanuts

Potato Chips & Dip

Tortilla Chips & Salsa

Gardetto's Snack Mix

Fruit 'n Nuts Trail Mix

Pretzels

Granola & Fruit Bars

Ice Cream Bars

Assorted Candy Bars

Fresh Cookies

Lemon Bars

Brownies

**Cheese & Cracker Display** (serves 25)

**Vegetable Tray & Dip** (serves 25)

Vegetable tray with hummus and cucumber dressing

**Fresh Sliced Fruit Display** (serves 25)

**Assorted Twelve01 Flatbreads** (serves 25)

*\*Minimum 1 dozen*

*\*\*Minimum 1 order*

## Beverages

*All break beverages are priced per quantity listed.*

Regular or Decaf Coffee

Iced Tea

Fruit Punch or Lemonade

Bottled Juice

Gatorade Bottled Sports Drink

Red Bull Energy Drink

Skim, 2% or Chocolate Milk

Fruit Juice by Carafe

Soft Drinks (Coca-Cola)

Bottled Water

Hot Tea

## Breakfast Items

*All break items are priced per quantity listed.*

Assorted Fruit Yogurt

Danish

Cinnamon Rolls

Doughnuts

Assorted Fresh Muffins

Bagels with Cream Cheese

# plated lunch



## Sandwiches & Wraps

*Served with regular or decaffeinated coffee, iced tea, and water.  
Served with your choice of Coleslaw, Potato Salad, Pasta Salad, or House-Made Potato Chips*

### **Chef's Deli Cuts**

Ham and turkey with cheeses, lettuce and sliced tomatoes piled high on a 6" hoagie roll.

### **Croissant Club**

Flaky butter croissant stuffed with ham, turkey, Swiss and Cheddar cheeses and topped with bacon, lettuce, and tomato.

### **New York Style Deli Sub**

Cured ham and salami, piled high on a fresh hoagie roll with Swiss cheese and topped with lettuce, tomato, red onion, mild peppers and vinaigrette.

### **Country Chicken Wrap**

Breaded chicken strips, shredded cheddar cheese, diced tomatoes, chopped romaine lettuce and ranch sauce wrapped in a tomato tortilla.

### **Chicken or Beef Fajita Wrap**

Seasoned grilled chicken or beef, shredded lettuce, diced tomatoes, black olives, tortilla strips and cheese, wrapped in a tortilla.

### **Blt Wrap**

Bacon lettuce, tomato, and red onion in a flour tortilla.

### **Portabella Wrap**

Balsamic glazed portabella, mixed greens, Mozzarella cheese, wrapped in a flour tortilla.

### **Roast Beef on Sourdough**

With caramelized onion, creamy horseradish and provolone. *Minimum 25 guests.*

### **Bacon Chicken Melt**

*Not recommended for groups over 30 people.*

Tender grilled breast of chicken topped with sautéed peppers, onions and bacon, with melted jack cheese on a roll.

### **Philly Cheesesteak**

Thinly slice sirloin with sautéed onions and peppers in an Artisan French bread with chipotle mayonnaise and jack pepper cheese.

## Luncheon Salads

*All luncheon salads are served with our chef's basket of baked breads and rolls, butter, regular and decaffeinated coffee, iced tea and water.*

### **Chicken Caesar Salad**

Crisp Romaine leaves tossed in traditional Caesar dressing and Romano cheese, accented by tomato wedges, olives and croutons, then topped with grilled chicken.

*Substitute grilled salmon or shrimp for an additional \$3.00.*

### **Sirloin Steak Salad**

Sirloin steak charbroiled and sliced atop spring greens, red onions, diced tomatoes, and feta cheese. Served with raspberry vinaigrette dressing.

### **Salmon Salad**

Baby green lettuce, cucumber, tomato, black olives, green and red peppers, topped with grilled salmon. Served with balsamic vinegar dressing.

### **Country Chicken Salad**

Breaded chicken strips, shredded cheddar cheese, diced tomatoes, chopped romaine lettuce and ranch sauce wrapped in a tortilla.

### **California Spinach Salad**

Spinach, berry slices, mandarin, feta cheese drizzled with raspberry dressing and strips of grilled chicken.

# plated lunch



## Luncheon Selections

*Hot Plated Lunches include a house salad, seasonal vegetables, fresh baked rolls & butter, regular & decaffeinated coffee, iced tea and water.*

### **Fettuccine Alfredo**

Traditional fettuccine noodles tossed in a creamy Alfredo sauce with chicken. Served with garlic bread.

### **Chipotle Pepper Penne Pasta**

Penne pasta and roasted peppers tossed with a creamy chipotle sauce, chopped tomatoes and cilantro with chicken. Served with garlic bread.

### **Stuffed Bell Pepper**

White and wild rice, sautéed vegetables blended in a tomato sauce stuffed in a large, green bell pepper.

### **Pollo Azteca**

Grilled chicken topped with mild roasted peppers and tomato sauce, accompanied with Mexican rice and grilled vegetables. Served with a house salad.

### **Chicken with Mango Salsa**

Seasoned grilled chicken infused with cilantro, lime and garnished with mango salsa, served with Mexican rice and grilled vegetables. Served with a house salad.

### **Pineapple Chicken Teriyaki**

Lightly marinated chicken breast in Oriental sauce, served with grilled pineapple on a bed of white rice.

### **Chicken Supreme**

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce, served over a bed of long grain wild rice.

### **Chicken Parmesan**

Sautéed chicken, lightly breaded and served covered in marinara sauce and Parmesan cheese. Served over pasta.

### **Chicken Marsala**

Tender, boneless sautéed breast of chicken, topped with our chef's own Marsala wine sauce, sliced mushrooms and onions. Served over a bed of fettuccine.

### **Roasted Center Cut Pork Loin**

Roasted pork loin topped with a creamy tomato and mushroom sauce. Served with your choice of one of the following: Roasted New Potatoes • Garlic Smashed Potatoes

### **Sirloin Steak**

8 ounce char-grilled sirloin, smothered with sautéed mushrooms and onions. Served with your choice of one of the following: Garlic Smashed Potatoes Baked Potato *(20 person minimum order)*

### **Atlantic Salmon**

Grilled salmon brushed with a teriyaki ginger glaze. Served with wild rice.

### **Home-Style Meatloaf**

Chef's special homemade meatloaf, topped with a tangy sweet tomato sauce. Served with mashed potatoes and gravy.

### **Traditional Meat Lasagna**

Layers of seasoned ground beef and cheese baked inside this traditional favorite. Served with garlic bread.

# lunch buffets



## Buffet Selections

All buffets are served with regular and decaffeinated coffee, iced tea, and water. Minimum 30 people.

### Baked Potato & Salad Bar

Includes soup du jour, large Idaho potatoes, cheddar cheese sauce, sour cream, butter, chives, bacon bits, steamed broccoli, chili and seasoned ground beef.

Served with your choice of grilled or fried chicken

Choice of 3 salads: Tossed Garden Salad with Assorted Dressings Pasta Salad • Potato Salad • Coleslaw • Cottage Cheese

### Deli Luncheon Buffet

Includes sliced turkey, ham, roast beef (upon request), cheddar and Swiss cheese, tomatoes, dill pickle spears, red onions, assorted breads and croissants. Served with soup du jour, potato chips

Choice of three salads: Tossed Garden Salad with Assorted Dressings Fresh Fruit Tray • Pasta Salad • Potato Salad • Coleslaw • Cottage Cheese

### The Company Picnic

Includes fresh kaiser and hoagie rolls, baked beans, mini corn on the cob, assorted cheeses, pickle spears, potato chips, and condiments.

Choose two meats: Grilled Chicken Breast • Hamburgers Beer Brats

Choose two salads: Fresh Garden Salad with Assorted Dressings Potato Salad • Cole Slaw

### Pasta Bar

2 Entrées

3 Entrées

Includes caesar salad, pasta salad, fresh seasonal vegetables, fresh baked garlic bread sticks and your choice of entrées.

Choice of entrées:

Baked Cheese Ravioli with Marinara Sauce • Chicken Parmesan • Italian Sausage with peppers and onions • Lasagna (traditional or Vegetarian) • Tri-colored Tortellini with Alfredo Sauce • Meatball Parmesan

### Mexican Fiesta

2 Entrées

3 Entrées

Includes south of the border chop salad, soft and hard tortilla shells, traditional toppings, refried beans, poblano rice, and chips with salsa.

Upgrade to guacamole for \$2.50 per person.

Choice of entrées:

Cheese Enchiladas • Chicken Fajitas • Steak Fajitas • Vegetable Fajitas • Chile Verde (Pork) • Chicken Tacos • Beef Tacos

### The Bacher

Includes soup du jour and fresh fruit tray.

Choose two entrée salads:

*Chicken Caesar: Caesar salad with strips of grilled chicken.*

*Antipasto Salad: romaine lettuce, diced ham, turkey, pepperoni, provolone cheese, sliced olives, tomato, all tossed in a vinaigrette dressing.*

*California Spinach Salad: spinach, berry slices, mandarin, feta cheese or gorgonzola cheese drizzled with raspberry dressing and strips of grilled chicken.*

*Cobb Salad: baby greens and romaine lettuce with grilled chicken, avocado, hard boiled eggs, blue cheese, olives, diced tomato, cucumbers, and garbanzo beans. All toppings are diced or chopped and placed on top of the lettuce.*

*Cucumber & Tomato Salad: tomato wedges, sliced cucumber, garbanzo beans, tofu, and basil tossed in oil & red wine vinegar dressing.*

Choose one: Grilled Chicken Wrap • Fajita Beef Wrap

Choose one: Pasta Salad • Potato Salad • Coleslaw Cottage Cheese • Chips

### Western Roundup

Includes shaved BBQ pork with assorted sandwich rolls, fried chicken and corn bread.

Choose two: Baked Beans • Coleslaw • Potato Salad • Relish Tray • Scalloped Corn Casserole



# lunch buffets



## Traditional Buffets

All buffets are served with regular and decaffeinated coffee, iced tea and water. 30 person minimum.

### Two Entrée Buffet

Includes selection of 2 entrées, 1 selection of vegetables, 2 salads and 2 starches.

### Step 1: Choose Salad

Tossed Green Salad with Assorted Dressings  
Fresh Fruit Display  
Caesar Salad  
Old Fashioned Potato Salad  
Cottage Cheese  
Cavatelli Pasta Salad  
Marinated Cucumber and Tomato Salad

### Step 2: Choose Entrée

#### Eye of Round Beef

Sliced roasted eye round of beef, topped with a delicate cabernet sauce and mushrooms.

#### Roast Beef Jardinière

Beef slices with sautéed celery and onions, then finished with a touch of red wine and herbs.

#### Smothered Steak Medallions

Sirloin smothered with peppers and onions then topped with provolone cheese.

#### Lemon Herb Chicken

Sautéed Chicken breast finished with a lemon and herb sauce.

#### Chicken Breast Supreme

Tender, boneless breast of Chicken, sautéed and topped with our own supreme Sauce.

#### Chicken Picatta

Sautéed chicken breast with white wine finished in a delicate caper sauce.

#### Herb Crusted Cod

Baked crisp and topped cod with herbs and seasoning.

#### Sliced Pork Loin in Rosemary Sauce

Pork Tenderloin baked with fresh herbs, complemented with rosemary sauce.

#### Pitt Ham in Brown Butter

Sliced Pitt Ham topped with a Pineapple and cherry sauce.

#### Pecan Crusted Pork Loin

Pork tenderloin baked with a crust of Pecans, finished with a mild sweet brown sauce.

#### Traditional Lasagna

Layers of seasoned ground beef and cheese baked inside this traditional favorite.

#### Vegetarian Lasagna

Similar to the traditional lasagna but instead with seasonal vegetables.

#### Grilled Chicken

A boneless breast of grilled chicken.

### Step 3: Choose Vegetable

Corn O'Brien  
Green Bean Almondine  
Green Bean Casserole  
Sautéed Mixed Vegetables  
Honey Glazed Carrots  
Steamed Broccoli

### Step 4: Choose Starch

Roasted Rosemary Potatoes  
Garlic Parmesan Red Potatoes  
Smashed Potatoes with Gravy  
Twice Baked Potatoes  
Wild Rice Blend  
Au Gratin Potatoes

# special request



## Vegetarian Meals

*Served with a house salad, regular & decaffeinated coffee, iced tea and water. Lunch Price / Dinner Price.*

### Stuffed Bell Pepper\*

Large green bell pepper stuffed with white and wild rice and sautéed vegetables blended in a tomato sauce. Served with seasonal vegetables.

### Portabella Wellington\*

Grilled Portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flaky puff pastry. Finished with an Asiago cheese sauce. Served with seasonal vegetables and roasted red potatoes

### Fettuccine Alfredo

Traditional fettuccine noodles tossed in a creamy Alfredo sauce. Served with garlic bread.

### Pasta Primavera

Colorful bell peppers, fresh garlic, black olives, onions, mushrooms, chopped tomatoes and basil tossed with penne pasta. Served with garlic bread.

### Chipotle Pepper Penne Pasta

Penne pasta and roasted peppers tossed with a creamy chipotle sauce, chopped tomatoes and cilantro. Served with garlic bread.

### Eggplant Parmesan

Baked Eggplant sliced and layered with marinara sauce, basil, provolone and Parmesan cheese. Served with roasted red potatoes.  
*(This is a seasonal entrée. Please check for availability.)*

### Vegetarian Lasagna

Layers of lasagna noodles with yellow squash, zucchini, peppers, onions, ricotta cheese and mozzarella cheese, baked with marinara sauce. Served with roasted red potatoes and dinner rolls with butter.  
*(6 person minimum order)*

### Caprese Portabella

Made with fresh tomatoes, basil, and broiled mozzarella.  
*(6 person minimum order)*

### Cheese Ravioli with Marinara Sauce

Ravioli tossed with marinara sauce, topped with Parmesan cheese and garnished with basil. Served with garlic bread.

### Salad

Baby green lettuce, tomatoes, red onions, peppers, cucumbers, mushrooms and shredded cheese. Served with your choice of dressing.

## Vegan Meals

*Served with regular & decaffeinated coffee, iced tea and water.*

### Tofu Salad

Baby green lettuce, tomatoes, red onions, peppers, cucumbers, mushrooms and tofu, with balsamic vinaigrette dressing.

### Portabella Mushroom Salad

Baby green lettuce with grilled portabella mushrooms and drizzled with balsamic vinaigrette dressing.

### Pasta Primavera

Colorful bell peppers, fresh garlic, black olives, onions, mushrooms, chopped tomatoes and basil tossed with whole grain pasta. Served with a house salad.

## Gluten Free Meals

*Served with a dinner salad, your choice of dressing, regular & decaffeinated coffee, iced tea and water.*

### Chicken\*

Chicken breast, steamed vegetables and a plain baked potato.

### Steak\*

10 oz. sirloin, steamed vegetables and a plain baked potato.

### Salmon\*

Grilled salmon, steamed vegetables and a plain baked potato.

*\*Only available for plated meals.*

Please ask for lunch pricing.

# plated dinner



## Plated Dinner

All Plated Entrées are served with a house salad, seasonal vegetables, choice of starch, dinner rolls with butter, regular and decaffeinated coffee and iced tea.

### Entrée Selections

#### Slow Roasted Prime Rib of Beef

10 ounce portion of prime rib, slow roasted and served with creamy horseradish and au jus.  
*(12 person minimum order)*

#### Grilled Beef Tenderloin

8 ounce • 10 ounce  
A steak lover's favorite. Grilled tenderloin filet served with our creamy Béarnaise sauce.  
*(This item requires the final guarantee number 1 week in advance)*

#### Seasoned New York Strip Steak

Thick and juicy ten ounce New York Strip, hand rubbed with herbs and seasonings, drizzled with a mushroom demi-glaze sauce.

#### Stuffed Pork Chop

Fresh ten ounce Iowa Chop stuffed with our unique apple sage dressing and smothered with bourbon demi-glaze.  
*(This item requires the final guarantee number 1 week in advance)*

#### Pecan Crusted Pork Loin

Pork tenderloin baked with a crust of pecans, finished with a mild sweet brown sauce.

#### Chicken Supreme

Tender, boneless breast of Chicken, sautéed and topped with our own supreme Sauce. .

#### Lemon Herb Chicken

Sautéed Chicken breast finished with a lemon and herb sauce.

#### Stuffed Chicken Kiev

Tender chicken breast rolled around Maitre' de Hotel Butter then breaded and baked, topped with supreme sauce.

#### Stuffed Chicken Cordon Bleu

Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

#### Orange Roughy Roulade

Baked fillet stuffed with crab meat, celery, onions, garlic and peppers.

#### Grilled Salmon

Fresh grilled salmon, seasoned with herbs and topped with Beurre Blanc sauce.

#### Portabella Wellington

Grilled Portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flaky puff pastry. Finished with an Asiago cheese sauce.

#### Duet Medley

A designer duet featuring your choice of two entrées from the list below:

Beef Tenderloin Medallion

Queen Cut Prime Rib\*

Herb Crusted Salmon

Stuffed Shrimp or Scampi

Pork Tenderloin Medallion Chasseur

Grilled Chicken Breast Supreme

Portabella Wellington

*(This item requires the final guarantee number 1 week in advance. 10 Person Minimum)*

### Starch Selections

Baked Potato

Duchess Potatoes

Twice Baked Potato

Roasted Red Potatoes

Garlic Smashed Potatoes

Rice Pilaf

### Add A Dessert

Complete your meal with our chef's choice of dessert for an additional fee per guest.

# dinner buffets



## Dinner Buffets

All buffets are served with regular and decaffeinated coffee, iced tea and water. 30 person minimum.

### Two Entrée Buffet

Includes selection of 2 entrées, 3 salads, 2 starches, and 1 selection of vegetables.

### Three Entrée Buffet

Includes selection of 3 entrées, 3 salads, 2 starches, and 1 selection of vegetables.

## Step 1: Choose Salad

Tossed Green Salad with Assorted Dressings

Fresh Fruit Display

Caesar Salad

Old Fashioned Potato Salad

Cottage Cheese

Cavatelli Pasta Salad

Marinated Cucumber & Tomato Salad

## Step 2: Choose Entrée

### Eye of Round Beef

Sliced roasted eye round of beef, topped with a delicate cabernet sauce and mushrooms.

### Roast Beef Jardinière

Beef slices with sautéed celery and onions, then finished with a touch of red wine and herbs.

### Smothered Steak Medallions

Sirloin smothered with peppers and onions then topped with provolone cheese.

### Lemon Herb Chicken

Sautéed Chicken breast finished with a lemon and herb sauce.

### Chicken Breast Supreme

Tender, boneless breast of Chicken, sautéed and topped with our own supreme Sauce.

**Stuffed Chicken Kiev** - Chicken rolled around Matre' de Hotel Butter then breaded and baked, topped with supreme sauce.

### Chicken Picatta

Sautéed chicken breast with white wine finished in a delicate caper sauce.

**Stuffed Chicken Cordon Bleu** - Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

**Roast Turkey with Sage Dressing** - Roasted turkey with herbs carved, and accompanied by a sage dressing.

### Herb Crusted Cod

Baked crisp and topped cod with herbs and seasoning.

### Sliced Pork Loin in Rosemary Sauce

Pork Tenderloin baked with fresh herbs, complemented with rosemary sauce.

### Pitt Ham in Brown Butter

Sliced Pitt Ham topped with a Pineapple and cherry sauce.

### Pecan Crusted Pork Loin

Pork tenderloin baked with a crust of Pecans, finished with a mild sweet brown sauce.

### Traditional or Vegetarian Lasagna

Layers of seasoned ground beef and cheese baked inside this traditional favorite.

## Step 3: Choose Starch

Roasted Rosemary Potatoes

Garlic Parmesan Red Potatoes

Smashed Potatoes with Gravy

Twice Baked Potatoes

Wild Rice Blend

Au Gratin Potatoes

## Step 4: Choose Vegetable

Corn O'Brien

Green Bean Almondine

Green Bean Casserole

Sautéed Mixed Vegetables

Honey Glazed Carrots

# action stations



## Carving Station

Upgrade your dinner with any of the following Chef carved stations for an additional fee. Carving stations count as one entrée selection. The carving fee is in addition to the Dinner Buffet pricing.

### Roast Turkey

Whole roasted turkey, carved and offered with a wild berry demi-glaze.

### Slow Roasted Baron of Beef

Slow-roasted to perfection, offered with a bourbon demi-glaze and creamy horseradish.

### Pineapple & Honey-Glazed Ham

Honey cured ham, offered with our very own pineapple salsa.

### Prime Rib of Beef

Herb-rubbed prime rib, served with creamy horseradish and au jus.

### Premier Chef's Station / Market Price

Herb crusted beef tenderloin carved buffet side and served with Chef's demi-glaze.

## Hors D'oeuvre Displays

Displays are priced to serve 50 guests.

### Imported Cheeses & Fruit Display

Brie, Gouda, Smoked Cheddars and Dilled Havarti served with an array of Berries and Melba toast.

### Smoked Atlantic Salmon

Whole salmon served with herb cream cheese, capers and miniature bagels.

## Hors D'oeuvres Packages

Compliment your dinner with our hospitality packages. Hospitality packages are priced per guest, include reception style service for 1.5 hours from scheduled serving time and require a minimum of 50 paid guests. You also have the option to order alone for an additional \$7.50 per person.

### Mix 'n Mingle

A delicious array of fried mozzarella cheese, stuffed mushrooms, BBQ or Swedish baked meatballs, vegetable crudités and turkey pinwheels stuffed with cream cheese and spinach.

### The Ice Breaker

Chef's choice of specialty canapes along with the following selections passed butler-style: ham & cream cheese on crackers, bruschetta and mini fruit kabobs.

### Mingle All the Way

Peel and eat shrimp served with lemons and cocktail sauce. Teriyaki beef or chicken kabobs, a montage of fresh fruit and imported cheeses, mini reubens, and mini grilled cheese.

## Action Stations

Enhance your hors d'oeuvres packages with one of these stations attended by our chef and are priced per guest. Requires a minimum of 50 paid guests.

### D'Italiano Pasta Station

Three cheese tortellini, spinach fettuccini and tomato penne pastas prepared to order by our chef with your choice of ingredients (onions, mushrooms, peppers, olives, crab meat and black olives) and finished with your choice of Alfredo or marinara sauce.

### Fajita Fiesta Station

Fresh seasoned beef and fajita chicken strips mixed with peppers and served to order by our chef. Accompaniments include flour and corn tortillas, chips and salsa, sour cream, guacamole, green onions, cheese and refried beans.

# hors d'oeuvres



## Hot Appetizers

*Priced per quantity listed.*

**Swedish or BBQ Meatballs** (75 pieces)

**Fried Mozzarella with Marinara** (75 pieces)

**BBQ or Buffalo Chicken Strips** (50 pieces)

**Chicken Teriyaki Kabobs\*** (50 pieces)

**Peppered Beef Kabobs\*** (50 pieces)

**BBQ or Buffalo Wings** (75 pieces)  
with Celery & Ranch

**Fried Ravioli** (75 pieces)  
with Marinara Sauce

**Cream Cheese Stuffed  
Jalapeño Poppers** (75 pieces)

**Creamy Spinach Artichoke Dip** (serves 25)

**Almond Brie** (75 pieces)  
with Raspberry Sauce

**Tempura Shrimp** ( 50 pieces)  
with Cocktail Sauce

**Mini Reubens** ( 50 pieces)

**Cheese Curds** ( 75 pieces)  
with spicy ketchup

**Cajun Shrimp** ( 40 pieces)

**Mini Crab Cakes** ( 40 pieces)

**Twelve01 Quesadilla** ( 50 pieces)

**Mini Flat Breads** ( 50 pieces)

*\*Can be served butler style. Ask about butler passed pricing*

## Cold Trays & Appetizers

**Vegetable Tray & Dip** (serves 25)  
Vegetable tray with hummus and cucumber dressing

**Fresh Fruit Display** (serves 25 guests)

**Cheese & Cracker Tray** (serves 25 guests)

**Turkey Pinwheels\*** (30 pieces)  
with Spinach & Cream Cheese

**Silver Dollar Sandwiches** (30 pieces)  
with Ham & Turkey

**Chocolate Dipped Strawberries\*** (30 pieces)

**Cucumber Pita Points\*** (30 pieces)  
with Dilled Mustard

**Bruschetta\*** (30 pieces)  
Fresh tomato, onion and basil on melba toast topped with feta cheese and drizzled with a balsamic reduction.

**Jumbo Shrimp** (30 pieces)  
with Cocktail Sauce

**Smoked Salmon**

**Canapés Specialty\*** (30 pieces)

**Salmon**  
Sliced smoked salmon with a dill au crème base spread on melba toast.

**De' mignon**  
Sliced beef tenderloin drizzled with horseradish pepper spread on a pita crisp.

**Tuna**  
Crispy wonton topped with sliced cucumber and grilled tuna, garnished with wasabi and cilantro.

**Avocado**  
Crispy tortilla point with fresh avocado, cilantro, and tomato.

# desserts



## Desserts

*Desserts are priced per guest, per piece. Minimum order of eight pieces for all desserts.*

### **Chocolate or Strawberry Mousse**

### **Rainbow, Lemon, Raspberry or Orange Crème Sherbet**

### **Dessert Bites / Cups**

### **Berry, Apple, Pumpkin, Cherry or Peach Pie**

### **Pecan Pie**

### **Chocolate Cake**

### **Lemon Crème Layer Cake**

### **Coconut, Banana or Chocolate Crème Pie**

### **Key Lime Pie**

### **Bourbon Bread Pudding**

Served with Bourbon caramel sauce

### **New York (With Fruit Topping) Raspberry, or Turtle Cheesecake**

### **Assorted Fruit Stand Cheesecake**

Granny Apple, Peach Cobbler, Berry & Strawberry with White Chocolate Swirl

### **Chef's Choice Dessert Platter**

Enhance your dinner with a centerpiece of assorted desserts on each table. Includes up to 4 selections per table.

## Specialty Desserts

*Specialty desserts are priced per guest, per serving and requires a minimum of 50 guests.*

### **Cherries Jubilee**

Flambé of cherries, brandy, orange zest and brown sugar, presented to your group with flair and fun. Served with cinnamon ice cream.

### **Ice Cream Sundae Station**

Buffet of vanilla and chocolate ice cream, whipped topping, nuts, sprinkles, chocolate sauce, hot fudge, caramel, maraschino cherries and wafers.

### **Bananas Foster**

Bananas caramelized to perfection with brown sugar, butter and brandy. Served our way with Pralines and Crème over ice cream.

### **Coffee Cordials**

After dinner delights! We present coffee service with the appropriate toppings and your choice of one: Bailey's Irish Crème • Amaretto • Kahlua.

# beverage selection



## Hosted Bar

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A \$25 charge per hour for each bartender will be applied to all banquet bars. This fee will be waived with \$100 in bar sales per hour. Prices subject to service charge and sales tax.

### Soft Drinks

### Domestic Bottle Beer

### Imported Bottled Beer

### House Wine

### Call Brands

### Premium Brands

### Cordials & Top Shelf

### Domestic Keg Beer

### Specialty Keg Beer

## Cash Bar

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A \$25 charge per hour for each bartender will be applied to all banquet bars. This fee will be waived with \$100 in bar sales per hour. Prices subject to service charge and sales tax.

### Soft Drinks

### Domestic Bottle Beer

### Imported Bottled Beer

### House Wine

### Call Brands

### Premium Brands

### Cordials & Top Shelf

## Wine selections

### Wine by the bottle

*Canyon Road Wines:*

*Cabernet Sauvignon • Merlot • Chardonnay • White Zinfandel*

### Riesling (sweet/blush wine)

### Pinot Grigio (dry white wine)

### Pinot Noir (red wine)

### Shiraz (red wine)

## Champagne

*Priced per bottle.*

### House Champagne

### Gionelli Asti Spumante

## Hourly Open Bar

### Premium

Service for one hour, each additional hour fee applies.

### Top Shelf

Service for one hour, each additional hour fee applies.

Also includes cordials and top shelf selections.

Ask about our punch bowl and fountain beverage service!

## Cocktails

### Package Bar

*No fee with a minimum of 50 guests.*

With either of the Package Bar options below guests have their choice of premium and call brands, house wine, bottled beer, and soft drink selections.

### Premium

Service for three hours, each additional hour \$6 per guest.

### Top Shelf

Service for three hours, each additional hour \$7 per guest. Also includes cordials and top shelf selections.

## Liquor

*List is subject to change.*

### Call Brands

Amaretto Paramount • Barton Vodka • Juarez Triple Sec Mcallister Scotch • Paramount Gin • Paramount Rum • Peppermint Schnapps • Seagram's Five Star Whiskey • Ten High

### Premium Brands

Absolute Citron • Absolute Vodka • Apple Pucker Bacardi Limon • Bacardi Superior Rum • Beefeater Black Velvet • Blue Curacao • Butterscotch Schnapps Canadian Club • Captain Morgan • Christian Brothers Brandy • Cuervo Gold • Dewar's White Label • Hot Damn • Jack Daniels • Jagermeister • Jim Beam • Johnnie Walker Red • Juarez Tequila • Kahlua • Malibu • Peachtree Schnapps • Root Beer Schnapps • Seagram's 7 • Southern Comfort • Stoli Razberi (Raspberry) • Stoli Vanil (Vanilla) • Stoli Vodka • Tanqueray • Wild Turkey

### Cordials and Top Shelf

Baileys • Bombay Sapphire • Chambord • Cointreau Crown Royal • Drambuie • Glenfiddich • Grey Goose Jameson • Johnnie Walker Black • Ketel One • Maker's Mark • Patron



# audio visual



## A/V Equipment

Priced per item.

**LCD Projector**

**TV/DVD**

**Lavaliere Microphone**

**Handheld Microphone**

**Wireless Handheld Microphone**

**Polycom Speaker Phone**

**Dry Erase Board & Markers**

**Flip Chart & Markers**

**Laser Pointer**

## No Charge Equipment

**Podium** (standing only)

**Microphone Stands** (floor or tabletop)

**Audio Visual Table with Extension  
Cord & Power Strip**

**Screen**

**Easel**

**Wireless Internet Access**

## Packages & Other

### **Premier Package**

LCD Projector, Screen, and Wireless Microphone

### **Executive Package**

1 Flip Chart w/ Pad and Markers, Screen, LCD Projector, Power Strip

### **I-pod Connection Fee**

### **Patch Fee**

### **Dance Floor**

Based upon availability.

### **Risers**

Based upon availability.

### **Photocopies**

### **Masking Tape**

### **Power Run to Each Table**

### **Power Strip & Extension Cord**

## Shipping

### **SHIPPING PACKAGES**

Please deliver packages for events no earlier than seventy-two hours prior to the scheduled event. Packages should be clearly marked with the on-site contact name, meeting name and arrival date. Please ship packages to:

Radisson Hotel & Conference Center  
1220 1st Avenue  
Coralville, Iowa 52241

The hotel will not assume any responsibility for damages or loss of any merchandise or articles left in the hotel prior to, during or following your function.

# general info



## At A Glance

Number of Floors: 4

Number of Guest Rooms: 95

Number of Conference Rooms: 7

Complimentary Parking

Standard Guest Room Amenities

Complimentary Wireless High Speed Internet

Flat screen HDTV | Voice Mail | Hair Dryer

Coffee Maker | Iron & Ironing Board

Clock Radio | Oversized Desk | Room Service

5:30 am - 11:00pm Business Center

5:30 am - 11:00pm Fitness Center

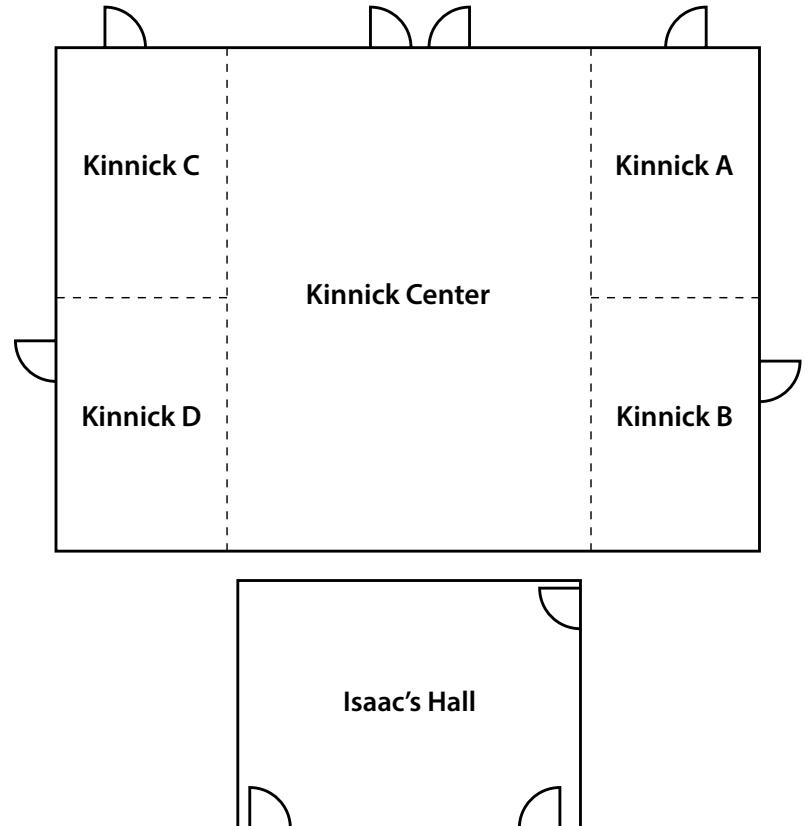
Indoor Swimming Pool & Whirlpool

Complimentary Airport Shuttle

Check - In 3:00 pm

Check-Out 11:00 am

Twelve01 Kitchen & Tap on-site!



Meeting Room	Dimensions (L x W)	Square Footage	Theater	Classroom	Banquet	Conference	U-Shape
Kinnick A	27 x 22	594	60	30	32	20	20
Kinnick B	27 x 22	594	60	30	32	20	20
Kinnick C	27 x 20	540	60	30	32	20	20
Kinnick D	27 x 20	540	60	30	32	20	20
Kinnick Center	37 x 55	2035	160	100	120	60	50
Kinnick Ballroom	80 x 55	4400	400	250	400	150	NA
Isaac's Hall	38 x 28	1064	100	60	70	30	35
Executive Boardroom	15 x 8	120	NA	NA	NA	6	NA
Hospitality 208	24 x 18	432	30	20	24	14	15
Hospitality 234	26 x 18	468	NA	NA	NA	12	NA