

INFORMATION

Our catering prices are guaranteed for 60 days prior to the event. Please verify all menu prices at the sixty-day time limit. Prices will be subject to change without notification.

Each catering event will require a one week advanced minimum guarantee for final number of guests attending the planned function. This given number will be considered the final count for service and will be used for billing in the event that the actual attendance is lower. The catering manager and the chef must give their approval before any increase in this number will be set up or served. If the increase should be accepted, the menu selection will be at the chef's discretion for the additional meals served.

Split entree banquets are available at a \$2.50 per person extra charge.

Full payment shall be made 7 days before the function unless credit has been established to the satisfaction of the Hotel. A credit application, if requested, must be received by the Hotel's accounting department at least two weeks prior to the function. If credit has been established, full payment is due within 30 days of the function date. For certain types of functions an advance deposit may be required.

The menu selections do not include 19% service charge and applicable sales tax.

A wide selection of audio equipment and services are available through a reputable audio visual company on a rental basis. The Hotel also has many items that are available.

No beverages or food of any kind will be permitted to be brought into the meeting or banquet rooms by the engager and/or their guests. The Hotel reserves the right to charge for the service if such beverages and food are brought into the Hotel in violation of this policy.

The Hotel cannot be responsible for any damage or loss to any article left in the Hotel or storage areas. If there are valuable items that need to be left in the banquet room or surrounding areas, we can provide security service at the group's expense.

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COFFEE AND...

Coffee, Decaf and Tea \$3.25 per person

Soda Break \$3.75 per person

Orange Juice
Grapefruit Juice
Tomato Juice
\$2.50 per person

Coffee, Tea
Decaf and Soda
\$4.75 per person

Assorted Cookies (2 per person)
Freshly Baked!
\$2.95 per person

Granola Bars
with Juice, Whole Fruit
\$5.95 per person

Continental Breakfast
Orange Juice
Assorted Danish Pastries and Muffins with Butter
Coffee, Tea and Decaf
\$9.95 per person

Sweet Tooth Break
Mini Candy Bars
Popcorn and Assorted Soda
\$6.95 per person

Continental Plus
Orange Juice
Assorted Danish Pastries
Croissants, Muffins with Butter and Jellies
Fresh Seasonal Fruit
Coffee, Tea and Decaf
\$12.95 per person

Melon Basket
with Diced Fresh Fruit
\$4.95 per person

Harvest Break
Trail Mix
Assorted Vegetable Tray with Dip
Assorted Cheese Cubes and Crackers
\$8.95 per person

Health Break
Fresh Assorted Vegetable Tray & Dip
\$2.95 per person

Sundae Buffet
French Vanilla Ice Cream
Assorted Toppings to splurge as you please
\$6.95 per person

Minimum of 25 people

All breaks are set for a maximum of 30 minutes.

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PER CONSUMPTION BREAKS

| | |
|--|----------------------|
| Coffee, Decaf and Hot Tea | \$13.00 per pot |
| Iced Tea | \$14.000 per pitcher |
| Soda | \$1.75 per can |
| Bottled Water | \$2.50 per bottle |
| Juices (Orange, Apple, Tomato V8, Grapefruit, Pineapple) | \$7.95 per carafe |
| Danish or Muffins | \$2.95 each |
| Donuts | \$1.950 each |
| Urn of Coffee or Decaf (approx. 62 cups) | \$49.00 |
| Hot Tea (Hot water and tea bags) | \$45.00 |
| Iced Tea (approx. 40 cups) | \$55.00 |
| Punch or Lemonade | \$20.00/gallon |

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BREAKFAST

*All Entrees include a Starter and Muffins
Coffee, Tea and Decaf*

Starters

Pick one of the following:

Fresh Fruit Cup

Orange Juice

Chilled Tomato Juice

Chilled Melon Wedges

Entrees

Scrambled Eggs

Crisp Bacon or Country Sausage

Country Fried Potatoes

\$12.95

Scrambled Eggs

French Toast

Bacon or Sausage

\$13.95

Ranchhouse Breakfast

Scrambled Eggs

Pancakes

Crisp Bacon or Country Sausage

\$13.95

Omelette Bar or Waffle Bar

Omelettes or Waffles made to order

\$16.95

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BREAKFAST BUFFET

Sunrise

Orange Juice, Tomato Juice
Sliced Fresh Fruit, Assorted Cold Cereals and Milk
Scrambled Eggs, Grated Cheese & Salsa to
Complement your Eggs
Bacon, Sausage
Country Fried Potatoes
Biscuits and Gravy
Pancakes, Butter & Syrup
Danish Pastries, Donuts, Muffins
Coffee, Tea and Decaf
\$17.95 (50 person minimum)
\$18.95 (30 - 49 persons)
\$20.95 (20-29 persons)

Deluxe Executive Breakfast

Orange Juice, Tomato Juice
Sliced Fresh Fruit, Assorted Cold Cereals and Milk
Assorted Yogurts, Bagels & Cream Cheese
Scrambled Eggs
Bacon, Sausage
Country Fried Potatoes
Omelettes made to order
Fresh Belgium Waffles baked to order
Coffee, Tea and Decaf
\$20.95 (50 person minimum)
\$21.95 (30 - 49 persons)
\$23.95 (20 - 29 persons)

Build Your Own Brunch

Choice of Three:
Pasta Salad • Fresh Cut Fruit
Marinated Vegetables • Tossed Green Salad
Potato Salad • Assorted Cheese Cubes
Waldorf Salad • Ambrosia Salad

Choice of Three:
Hash Browns
Lyonnais Potatoes
Oven Brown Potatoes
Rice Pilaf
Green Beans Almondine
Whole Kernel Corn
Glazed Baby Carrots

Choice of Two:
Orange Juice • Tomato
Apple • Pineapple

Choice of Five:
Scrambled Eggs
Bacon • Sausage
French Toast with Syrup
Pancakes with Syrup
Sliced Roast Beef
Sautéed Chicken Breast
Baked Whitefish
Beef Stroganoff
Pasta Con Broccoli

Brunch includes Assorted Danish Pastries, Muffins, Donuts, Rolls, and Assorted Cakes, Coffee Tea, and Decaf

\$22.95 per person for 75 people and above

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LUNCHEON

*All Entrees include a Starter, Fresh Seasonal Vegetable, Chef's Accompaniments,
Rolls and Butter, Coffee, Tea and Decaf*

Starters

Pick one of the following:

Soup du Jour - Mixed Green Salad

Salad Mimosa - Spinach Salad

Fresh Fruit Cup

Ask about our Dessert Selections for Lunch.

Entrees

Chicken Cordon Bleu

Boneless Breast of Chicken with Ham,
Swiss Cheese and Mornay Sauce

\$16.95

Baked Tilapia

Tender Whitefish served with
White Wine Sauce

\$14.95

Chicken Marsala

Boneless Breast of Chicken served with
Mushrooms and Marsala Wine Sauce

\$15.95

Baked Stuffed Pork Chop

Baked in its own natural juices
with Savory Dressing

\$15.95

Sliced Roast Beef

With Bordelaise Sauce

\$15.95

Pot Roast

Served over Noodles

\$14.95

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BUFFET LUNCHEON

Deli Buffet

Soup du Jour

Tossed Greens and Choice of Dressings, Croutons, Tomatoes,
Cucumbers and Grated Cheese for Salad Toppings

Potato Salad, Cole Slaw

Assorted Cold Cut Platter with Roast Beef, Ham, Turkey, Cheddar,
Swiss and American Cheese

Selection of Breads and Condiments

Coffee, Tea and Decaf

\$13.95 per person (Minimum 50 people)

\$16.95 per person (30 - 49 people)

\$18.95 per person (20 - 29 people)

Salad Bar

Two Soups

Mixed Greens

Tomatoes, Cucumbers

Mushrooms, Celery, Carrots, Diced Bacon

Red Onions, Grated Jack and Cheddar Cheese

Potato Salad, Chicken Salad, Tuna Salad, Cole Slaw

Dollar Rolls, Crackers and Condiments

Coffee, Tea and Decaf

\$14.95 per person (Minimum 50 people)

\$15.95 per person (30 - 49 people)

\$17.95 per person (20 - 29 people)

Executive Luncheon

Salad Bar

Assorted Relishes

Potato Salad and Cole Slaw

Marinated Fresh Cut Vegetables

Choice of two: Sliced Roast Beef, Fried or Baked Chicken, Mostaccioli with Meat Sauce

Fresh Seasonal Vegetables to complement your entree selection

Rolls and Butter

Ice Cream Sundae

Coffee, Tea and Decaf

\$18.95 per person (Minimum 50 people)

Choose all three entrees for an additional **\$3.00 per person**

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SANDWICHES, SALADS & SOUPS

(Maximum 50 people)

Char-Grilled Marinated Chicken Breast Sandwich.....\$13.95
Teriyaki marinated chicken breast on a sesame bun with herbed mayonnaise.

French Loaf Stack.....\$13.95
Genoa salami, ham, Provolone cheese and special coarse ground mustard served warm on a French baguette roll.

Char-Grilled Cheeseburger.....\$11.95
Choice ground beef served on a sesame bun.

Steak Sandwich.....\$13.95
Thin sliced sirloin char-grilled with onions served open face with horseradish mayonnaise.

Hot French Dip\$12.95
Thin sliced roasted sirloin of beef piled high on a French baguette roll served with au jus.

Kentucky Hot Brown.....\$12.95
Sliced turkey breast on toast points smothered in mushroom cheese sauce and topped with tomato slices and bacon strips.

Served with Coffee, Tea or decaffeinated coffee.

Above sandwiches include your choice of potato salad, chips or french fries.

Salads

Chef Salad

Three cheeses, ham, turkey, hard boiled egg, tomato wedges, alfalfa sprouts, and crisp salad greens
\$11.95

Sunrise Salad

A plump ripe tomato crown with chicken, shrimp, or tuna salad on crisp lettuce leaves
\$12.50

Cobb Salad

Strips of charbroiled chicken breast, crisp bacon bits, avocado, diced black olives and Wisconsin bleu cheese on top of crisp salad greens
\$12.50

Served with Coffee, Tea or Decaffeinated Coffee. 04/22

DINNER

*All Entrees include a Starter, Fresh Seasonal Vegetables, Chef's Accompaniments,
Choice of Dessert, Coffee, Tea and Decaf — Rolls and Butter*

Starters

Soup du Jour
Mixed Green Salad
*Fresh Spinach Salad (\$2.75)
*Caesar Salad (\$2.75)
*Additional cost

Boneless Breast of Chicken
Prepared to your selection
Marsala, Dijon, Piccata or Supreme
\$21.95 per person

Chicken Cordon Bleu
Stuffed with lean ham and
imported cheese
\$22.95 per person

Roast Sirloin of Beef
Served with sauce Bordelaise
\$24.95 per person

Baked Tilapia Mornay
Delicate Fish Filet
Topped with a light cheese sauce
\$21.95 per person

Roast Pork Loin
Served with bread dressing
\$23.95 per person

Cornish Game Hen
\$23.95 per person

New York Strip Steak
10 oz. Strip served with steak butter
\$28.95 person

Broiled Filet Mignon
6 oz. filet served with mushroom
Bordelaise sauce
\$31.95 per person

Desserts

Ask about our Dessert Selections for Dinner.

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DINNER BUFFET

The BBQ Smoke Pit

Mixed Green Salad, Seasonal Fresh Fruit Salad

BBQ Baked Beans, Cole Slaw, Baby Red Potato Salad,
Country Style Green Beans, Grilled Corn on the Cob

Choice of Two Entrees:

Smoked Beef Brisket, Smoked Shredded Pork, Smoked
Salmon Filet, Smoked Half Chicken, Smoked Shrimp &
Vegetable Ka-Bobs, Smoked Cornish Game Hen

Rolls & Butter

Coffee, Tea and Decaf

Chef's Select Dessert Assortment

\$28.95 per person (100 people)

\$29.95 per person (75 - 99 people)

\$31.95 per person (50 - 74 people)

The Seville

Assorted Fresh Vegetables and Relishes

Mixed Green Salad

Pasta Salad - Fresh Seasonal Cut Fruit - Cole Slaw

Cucumber Vinegarette

Cottage Cheese with Sliced Tomatoes

Choice of Two Entrees:

Roast Round of Beef • Honey Glazed Ham

Chicken Marsala • Roasted Turkey

Oven Brown New Potatoes - Rice Pilaf

Two Fresh Seasonal Vegetables

Rolls and Butter

Coffee, Tea and Decaf

Chef's selection of cakes and pies or one of our
House Desserts served at your table

\$25.95 per person (Minimum 75 people)

\$26.95 per person (50 - 74 people)

\$28.95 per person (30 - 49 people)

The Intercontinental

Mixed Green Salad

Chicken Salad

Shrimp Salad

Marinated Mushrooms

Fresh Seasonal Fruits

Pasta Salad

Choice of two:

Roast Sirloin of Beef

Smoked Beef Brisket

Roast Pork

Sicilian Chicken

Baked Tilapia Provencal

Supreme of Chicken Breast

Roast Game Hen

Vegetables and Potatoes:

Parsley New Potato - Rice Pilaf - Fresh Seasonal Vegetables - Rolls and Butter

Homemade New York Style Cheesecake w/Strawberry Sauce & Whipped Cream served to your table

Coffee, Tea and Decaf

\$28.95 per person (Minimum 100 people)

\$29.95 per person (75 - 99 people)

\$31.95 per person (50 - 74 people)

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DINNER DESSERT SELECTIONS

You may choose any of the following with your meal at no additional charge:

Vanilla Ice Cream Sundae with Hershey's chocolate, whipped cream, and a cherry
Rainbow Sherbert
Rich Chocolate Cake
Apple Pie
Cherry Pie

Our premium desserts are a great addition to complete your dining experience.

| | |
|---|---------------|
| Carrot Cake | \$2.75 |
| An old favorite at its best. A large slice with freshly grated carrots and cracked walnuts in a carefully blended spicy butter with cream cheese icing. | |
| Assorted Cake and Pie Table | \$2.25 |
| A selection of apple and cherry pies, chocolate seduction pies, and carrot cakes. | |
| Chocolate Seduction Pie | \$2.95 |
| A large slice of rich chocolate pie baked by our chefs. | |
| Caramel Apple Granny Crunch Pie | \$2.75 |
| We blend spices and granny smith apples and put a crunchy topping, whipped cream, and rich caramel topping. | |
| New York Style Cheesecake | \$2.75 |
| We bake a thick cream cheese batter on a buttery graham cracker crust. Finished with a sweet sour cream. You may choose strawberry or blueberry on top. | |

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HORS D'OEUVRES

Cold Hors d'Oeuvres

(Price per 50 pieces)

Salami Correts
\$80.00

Deviled Stuffed Eggs
\$75.00

Stuffed Celery Sticks
\$75.00

Pickle & Cream Cheese Rolled in Ham
\$80.00

Artichoke Bottoms with
Baby Shrimp Salad
\$110.00

Dollar Rolls with Ham,
Turkey & Roast Beef
\$105.00

Gulf Shrimp
\$120.00

Hot Hors d'Oeuvres

(Price per 50 pieces)

Mozzarella Cheese Triangles
\$85.00

Crab Rangoon
\$75.00

Mini Burrito
\$70.00

Toasted Ravioli
\$75.00

Swedish, Italian or
B-B-Que Meat Balls
\$75.00

Cocktail Franks
\$70.00

Pastry-Wrapped
Cocktail Franks
\$90.00

Stuffed Mushroom Caps
(Stuffed with Crabmeat)
\$120.00

Chicken
Drumettes
\$90.00

Teriyaki Chicken
Skewers
\$120.00

Mini Quiche Lorraine
\$105.00

Smoked
Chicken
Quesadilla
\$110.00

Cantonese
Egg Rolls
\$85.00

Mini Chicago Style
Pizzas
\$115.00

Chicken Strips
\$95.00

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HORS D'OEUVRES

Ice Carvings

Available starting at \$328.00

Carving Station

| | | |
|--------------------------|------------|-----------------|
| Steamship Round of Beef | Serves 175 | \$655.00 |
| Whole Bone-in Ham | Serves 80 | \$255.00 |
| Roast Tenderloin of Beef | Serves 20 | \$355.00 |
| Smoked Turkey Breast | Serves 25 | \$200.00 |
| Roasted Turkey Breast | Serves 25 | \$180.00 |

Rolls, Condiments and Carver included

Mirror Displays

Assorted Domestic and Imported Cheeses
decorated with Fresh Fruit Centerpiece

| | | |
|--------|------------|-----------------|
| Small | 25 people | \$105.00 |
| Medium | 50 people | \$205.00 |
| Large | 100 people | \$355.00 |

Raw fresh vegetables served with assorted dips

| | | |
|--------|------------|-----------------|
| Small | 25 people | \$85.00 |
| Medium | 50 people | \$165.00 |
| Large | 100 people | \$280.00 |

Snacks

Assorted Party Snack Tray

Serves approximately 25 people

Peanuts, Pretzels, Potato Chips, Popcorn, Party Snack Mix (2 flavors)

\$30.00

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BEVERAGES

Open Bar

(Minimum 50 people; if under 50 people, add \$2.00 per person)

Open Bar includes:

Mixed Drinks, Draft Beer, House Wines, Garnishes, Juice & Soda.

(Prices do not include After-Dinner Drinks or Cordials)

House Brands

| | |
|---------|----------------|
| 1 Hour | \$ 9.75 |
| 2 Hours | \$14.75 |
| 3 Hours | \$17.75 |

Call Brands

| | |
|---------|----------------|
| 1 Hour | \$13.00 |
| 2 Hours | \$18.00 |
| 3 Hours | \$21.00 |

(All prices based per person)

Beer, Wine, and Soda Bar

(Minimum 50 people; if under 50 people, add \$2.00 per person)

Draft Beer, Our House Wine, Fountain Soda and Juice.

| | |
|---------|----------------|
| 1 Hour | \$ 7.00 |
| 2 Hours | \$12.00 |
| 3 Hours | \$15.00 |

(All prices based per person)

Bar Extras

| | |
|---|-----------------|
| House Champagne | \$19.00 |
| Korbel Brut | \$30.00 |
| Beer (Half Barrel - Choice of Budweiser or Bud Light) | \$350.00 |
| House Wine (By Carafe) | \$19.00 |
| Specialty Wines - Prices & selection available upon request | |
| <i>(\$200.00 Minimum bar bill to waive \$50.00 bartender fee)</i> | |

Cash Bar

\$50.00 Bartender Fee

| | | | |
|----------------------|--------|---------------|--------|
| House Brands | \$4.25 | Call Brands | \$5.00 |
| Draft Beer | \$3.00 | Bottled Beer | \$3.50 |
| Wine | \$4.75 | Premium Beer | \$4.75 |
| Soda or Juice | \$1.75 | Cordials | \$5.25 |
| Premium Brands | \$5.50 | Imported Beer | \$4.25 |
| Super Premium Brands | \$6.00 | | |

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