

Catering AND Private Events

THE J BAR



*Holiday Inn®
& Suites*

Due to possible state restrictions, there may be modifications to our menu based on availability. We assure you that we will work with you to make your event an unforgettable experience.

MEETING PACKAGES

All packages are priced per person with a minimum of 25 guests.
Refreshments are refilled during the length of your meeting.

ALL MEETING PACKAGES INCLUDE THE FOLLOWING:

LCD Projector and Screen
Wired Microphone
Room Rental
High-Speed Internet

53RD & ELMORE – \$60 PER PERSON

Includes coffee, hot tea, and assorted soft drinks.

MORNING

Seasonal Fresh Fruit
Bagels & Cream Cheese
Assorted Pastries
Orange Juice & Apple Juice

LUNCH

Select one of the following buffet options:

Elmore Ave Picnic – American Classics
Gourmet Deli Market – Gourmet Sandwiches, Salad
Farmer's Market – Gluten Sensitive

AFTERNOON

Select one of the following J Bar afternoon classic breaks:

Kid at Heart
Gastro Pub
Power Up

Upgrade your break to Chef's Munchies for an additional \$3 per person

THE DAVENPORTER – \$55 PER PERSON

Includes coffee, hot tea, and assorted soft drinks.

MORNING

Seasonal Fresh Fruit
Bagels & Cream Cheese
Assorted Pastries
Orange Juice & Apple Juice

LUNCH

Cedar Planked Salmon - Atlantic salmon, apricot butter, chorizo & white bean ragout, green beans
Sirloin Steak - 9 oz. sirloin, mashed red potatoes, green beans, red wine reduction
Mac N Cheese - cavatappi pasta, smoked cheddar cheese sauce, toasted bread crumbs
(gluten-free option or additional accompaniments are available upon request)
Chicken Thigh - brined & grilled chicken thigh, bourbon BBQ, bleu cheese & chipotle mash, green beans

DESSERT

Freshly baked cookies and gourmet dessert bars served family-style

MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast. Add your favorites for a custom dining experience!
All packages are priced per person with a minimum of 25 guests.

THE CLASSIC CONTINENTAL – \$13.99 PER PERSON

Seasonal Fresh Fruit
Bagels & Cream Cheese
Assorted Pastries
Coffee, Hot Tea, Orange Juice, Apple Juice

<< **CUSTOMIZE BY ADDING ANY OF THE FOLLOWING ENHANCEMENTS** >>

CHEF'S FAVORITES

Prices are per person unless noted otherwise.

Bacon Egg & Cheese Sandwich - scrambled egg, cheddar, crisp bacon, brioche bun – \$6

Carnitas Burritos - scrambled egg, fresh pico de gallo, cheese, pork carnitas – \$5

Breakfast Quiche - smoked cheddar, bacon, caramelized onion – \$5

14" Breakfast Pizza - sausage gravy, eggs, cheddar, bacon – \$19 per pizza

Scrambled Eggs – \$3

Crispy Bacon – \$3

Breakfast Potatoes – \$3

Sausage Links – \$2

Biscuits & Gravy – \$4

House-fried Cinnamon & Sugar Donut Holes – \$4

French Toast – \$5

Maple Waffles – \$4

A LA CARTE

Individual Yogurt – \$3 each

Assorted Breakfast Pastries – \$32 per dozen

Fresh Cut Fruit – \$7 per person

Bagels & Cream Cheese – \$30 per dozen

Granola Bars – \$3 each

Coffee & Hot Tea – \$33 per gallon

Soft Drinks – \$3.25 each (charged on consumption)

Bottled Water – \$3.25 each (charged on consumption)

COFFEE BAR ENHANCEMENT

\$60 Flat Fee

Flavored Syrups

Whole Milk, Almond Milk, Whipped Cream

Regular Coffee Creamer, Assorted Sweeteners

Cinnamon & Sugar, Brown Sugar

CLASSIC BREAKS

Choose from our packages designed to fit your guests' cravings. Based on ½ hour of service.

KID AT HEART \$12 PER PERSON

Assorted Mini Candy Bars, Freshly Baked Cookies & Brownies

GASTRO PUB \$14 PER PERSON

Kettle Chips, Party Mix, Warm Soft Pretzels & Local Stoneground Mustard

SOUTH OF THE BORDER \$15 PER PERSON

Tortilla Chips, Salsa, Queso, Pico de Gallo, Churros

POWER UP \$14 PER PERSON

Whole Fresh Fruit, Assorted Individual Flavored Low Fat Yogurts, Granola Bars, Fresh Vegetables & Ranch Dip

CHEF'S MUNCHIES \$15 PER PERSON

Truffle Popcorn, Marinated Cucumbers in Chili Lime Vinaigrette,
Crostini with Apricot Butter, Citrus & Cucumber Infused Water

AM BREAKS

Individual Yogurt - \$3 each

Freshly Baked Warm Cinnamon Rolls &
Cream Cheese Frosting - \$4 per person

Assorted Breakfast Pastries - \$32 per dozen

Assorted Fruit Scones - \$40 per dozen

Fresh Cut Fruit - \$7 per dozen

Bagels & Assorted Cream Cheese - \$30 per dozen

Granola Bars - \$3 each

Breakfast Pizza - \$19 each

House-fried Cinnamon & Sugar Donut Holes - \$4 per person

PM BREAKS

Freshly Baked Cookies - \$28 per dozen

Freshly Baked Brownies - \$28 per dozen

Kettle Chips - \$3 per person

Fresh Vegetable Crudité & Ranch Dip - \$5 per person

Individual Bags of Party Mix - \$3 per bag

Individual Bags of SmartPop Popcorn - \$3 per bag

Individual Bags of Cheez-Its - \$3 per bag

Individual Bags of Cracker Jack - \$4 per bag

House-made Sweet & Spicy Mixed Nuts - \$7 per person

Soft Pretzels & Jalapeño Fondue - \$6 per person

Regular Coffee, Decaffeinated Coffee, Hot Tea - \$33 per gallon

Iced Coffee - \$33 per gallon

Iced Tea or Lemonade - \$33 per gallon

Citrus & Cucumber Infused Water - \$19 per gallon

Soft Drinks (charged on consumption) - \$3.25 each

Bottled Water (charged on consumption) - \$3.25 each

COFFEE BAR ENHANCEMENT

\$60 Flat Fee

Flavored Syrups

Whole Milk, Almond Milk, Whipped Cream

Regular Coffee Creamer, Assorted Sweeteners

Cinnamon & Sugar, Brown Sugar

PLATED LUNCH

Create your own personalized menu by selecting one of your favorite from each course.
All plated lunches include coffee and iced tea. Prices are per person.

SALADS

J Bar House Salad - spring greens, cherry tomatoes, red onion, smoked cheddar, ranch - \$5

Caesar Salad - house-made croutons, shaved parmesan - \$7

SOUP

Roasted Tomato Bisque - \$5

Homemade Chili - \$6

Chicken Tortilla Soup - \$6

Asian Chicken Noodle - \$6

ENTRÉES

Cedar Planked Salmon - Atlantic salmon, apricot butter, chorizo & white bean ragout, green beans - \$31

Sirloin Steak - 9 oz. sirloin, mashed red potatoes, green beans, red wine reduction - \$34

Mac N Cheese - cavatappi pasta, smoked cheddar cheese sauce, toasted bread crumbs - \$19

(gluten-free option or additional accompaniments are available upon request)

Chicken Thigh - brined & grilled chicken thigh, bourbon BBQ, bleu cheese & chipotle mash, green beans - \$24

Grilled Cheese & Homemade Chili - \$15

OR ENTRÉE SALAD

Cobb Salad - grilled chicken, romaine, red onion, bleu cheese, cherry tomatoes, bacon, avocado, egg, chipotle ranch - \$19

Blackened Salmon Salad - blackened salmon, spring greens, onion, red pepper, olives, cucumber, crostini, balsamic vinaigrette - \$26

Chicken Caesar Salad - grilled chicken, romaine, cherry tomatoes, Caesar dressing, crostini, Asiago \$18

DESSERT - \$9 PER PERSON

Butterscotch Pudding & Cookies - sugar, cream, eggs, Dewars scotch, homemade oatmeal butterscotch cookies

Chocolate Cherry Cake - drunken cherry buttercream, chocolate-covered cherry, dark cherry sauce

Key Lime Cheesecake - graham cracker crust, strawberry reposado sauce

Pound Cake - strawberries, whipped cream

BOXED LUNCHES - \$16 PER BOX

Turkey, Ham & Roast Beef Sandwiches with American Cheese

Chips & Fruit

Freshly Baked Cookies

Bottle of Water

DELUXE BOXED LUNCHES - \$21 PER BOX

Turkey - blackberry mustard, goat cheese & roasted garlic spread, arugula, bacon

Ham - apple butter, arugula, shaved apple, red onions, smoked cheddar cheese

Roast Beef - sweet onion jam, horseradish cream, arugula, tomato, garlic oil

Chips & Fruit

Freshly Baked Cookies

Bottle of Water

LUNCH BUFFETS

All buffets include iced tea and coffee.
All packages are priced per person with a minimum of 25 guests.

FARMER'S MARKET (GLUTEN SENSITIVE) \$25

J Bar House Salad - spring greens, cherry tomatoes, red onion, smoked cheddar, ranch

Caprese Salad - cherry tomatoes, fresh mozzarella, sweet basil

Grilled Chicken Breast - fresh plum tomato sauce

Roasted Vegetable Quinoa Salad

Oven Roasted White Fish

Seasonal Fresh Vegetables

Brown Rice Pilaf

Sliced Fresh Seasonal Fruits & Berries

BUILD-YOUR-OWN SANDWICH \$22

Selection of Fresh Breads & Rolls

Sliced Meats - turkey, roast beef, hickory smoked ham

Sliced Cheeses - cheddar, pepper jack, American

Traditional Condiments - mustard, mayonnaise, lettuce, tomato, red onions, pickles

Kettle Chips

Freshly Baked Cookies

GOURMET DELI MARKET \$25

Turkey Sandwiches - blackberry mustard, goat cheese & roasted garlic spread, arugula, bacon

Ham Sandwiches - apple butter, arugula, shaved apple, red onion, smoked cheddar cheese

Roast Beef Sandwiches - sweet onion jam, horseradish cream, arugula, tomato, garlic oil

Caesar Salad - house-made croutons

Sliced Seasonal Fruits

Kettle Chips

Freshly Baked Cookies

ELMORE AVE PICNIC \$27

Kosher Style Hot Dogs

Grilled Bourbon BBQ Chicken Breast

Cheeseburgers - beef, cheddar, tomato, lettuce

Creamy Coleslaw

Stoneground Mustard Red Potato Salad - bacon, green onion

Freshly Baked Cookies

Traditional Accompaniments

HARVEST YOUR HUNGER \$24

Green Apple & Walnut Salad - chopped romaine, bleu cheese, red onion, maple balsamic dressing

Strawberry & Goat Cheese Salad - arugula, baby greens, sunflower seeds, balsamic glaze, strawberry vinaigrette

Grilled Chicken

Breadsticks

Cucumber & Citrus Infused Water

Individual Yogurt

RECEPTION HORS D'OEUVRES

Build your own perfect reception from our gourmet selection.
Priced per piece, with a 50 piece minimum.

Chef's Choice

Chef Kevin's selection of two hot and two cold hors d'oeuvres.
Based on four pieces per person. Selections are to be determined 48 hours in advance.
\$15 per person

- Antipasti Skewers* - salami, provolone, olives - \$3.50*
- Caprese Skewers* - mozzarella, cherry tomatoes, basil, balsamic syrup - \$3.00*
- Beef Sirloin Crostini* - caramelized onion relish, horseradish cream - \$4.25
- Goat Cheese Crostini* - basil tomato relish - \$3.00
- Bleu Cheese Crostini* - bleu cheese, apples, sunflower seeds - \$3.75
- Salami Crostini* - salami, goat cheese, fresh herbs - \$4.25
- Brown Sugar & Soy Chicken Skewers* - spicy pineapple sauce - \$3
- Chicken Wings* - ranch, blue cheese, choice of buffalo, bourbon BBQ or Thai chili sauce - \$3*
- J Bar Burger Slider* - beef, cheddar, tomato, lettuce - \$3.50
- Pulled Pork Slider* - pulled pork, apple butter BBQ - \$3.50
- Pulled Chicken Slider* - buffalo sauce, bleu cheese - \$3.50
- Black Bean & Quinoa Slider* - roasted corn, elote aioli, tortilla strips, lettuce, tomato - \$3.75
- Hot Dog Sliders* - ketchup, mustard, relish - \$3.50 each
- Chili Dog Sliders* - homemade chili - \$4.25 each
- Philly Cheesesteak Egg Rolls* - sweet chile sauce - \$3.50
- Spanakopita* - garlic braised spinach, feta, phyllo - \$3.75
- Italian Sausage Stuffed Mushrooms* - house-made sausage, fresh mozzarella - \$3.50
- Spinach & Three Cheese Stuffed Mushrooms* - Boursin, feta, cream cheese - \$3.25*
- Skewered Tenderloin Bites* - rosemary, balsamic drizzle - \$4.00*
- Twice Baked Potato Bites* - smoked cheddar, bacon, green onion, sour cream - \$3.50*
- Southwest Eggrolls* - southwestern vegetables, chicken - \$3.50

*** Gluten Free Options**

RECEPTION STATIONS

Prices listed per 25 people.

CHIPS & DIPS \$150

CHOOSE TWO DIPS: Homemade French Onion, Roasted Jalapeño Street Corn, Bleu Cheese & Horseradish, BLT & Ranch Cream Cheese, Black Bean & Chipotle Hummus
House-fried Tortillas & Potato Chips

CHARCUTERIE SPREAD \$250

capicola, salami, pepperoni, smoked cheddar, mozzarella, pepperoncini, sweet gherkins, black olives, grilled bread, local stoneground mustard, apple butter

MISSISSIPPI CHARCUTERIE \$250

sweet gherkins, black olives, dill spears, cheese curds, marinated cheese curds, sweet & spicy mixed nuts

CHILLED JUMBO SHRIMP COCKTAIL \$225

100 chilled jumbo shrimp tossed in lemon & parsley, roasted garlic cocktail sauce

CHICKEN TENDER STATION \$225

hickory-smoked BBQ, buffalo sauce, white BBQ sauce, ranch, sweet chili sauce

J BAR PIZZA HEATED STONE DISPLAY \$150

We stock our heated stone display with a selection of our most popular pizzas in bite-sized pieces: CHOOSE TWO

Pepperoni – tomato sauce, mozzarella, pepperoni

Buffalo Chicken – ranch, buffalo sauce, bleu cheese crumbles, bacon, cheddar, green onion

Caprese – basil pesto, tomato, mozzarella, parsley, balsamic, Asiago

Party Fowl – blackened chicken thigh, honey, roasted garlic, smoked cheddar, scallions

Sausage – house-ground sausage, roasted red peppers, marinara, Asiago

Smokehouse – apple butter BBQ sauce, pulled pork, bacon, smoked cheddar, apple, red onion

BUILD YOUR OWN TACOS - \$200

Street Taco – green chile chicken, cheddar, cilantro, flour tortillas, salsa verde, pickled onions

Classic Taco – seasoned ground beef, cheddar, lettuce, tomato, flour tortillas, salsa verde, pickled jalapeño

CHICKEN & WAFFLE BAR - \$225

Maple waffles, fried chicken tenders, pecan pie butter, spicy maple syrup

VEGETABLE CRUDITÉ \$175

fresh garden vegetables, grilled bread, crackers, house-made vegetable dip

HUMMUS PLATTER \$135

pita, celery, peppers, carrots, Peruvian peppers

DOMESTIC AND IMPORTED CHEESE \$200

smoked cheddar, Boursin, pepper jack, goat cheese, Gorgonzola, mozzarella, dried fruits, assortment of crackers, grilled breads

FRESH FRUIT \$175

cantaloupe, grapes, pineapple, blackberries, raspberries, strawberries, strawberry yogurt dip

PLATED DINNER

Let your taste buds decide. Create a personalized menu by selecting one of your favorites from each course.

All plated dinners are served with freshly baked dinner rolls, butter, iced tea and coffee.

Choose one in each section. Prices listed per person.

SALADS

J Bar House Salad – spring greens, cherry tomatoes, red onion, smoked cheddar, ranch - \$5

Caesar Salad – house-made croutons, shaved parmesan - \$7

SOUP

Roasted Tomato Bisque - \$5

Homemade Chili - \$6

Chicken Tortilla Soup - \$6

Asian Chicken Noodle - \$6

ENTRÉES

Ricotta Ravioli – cheese-filled raviolis, stone ground mustard cream sauce, herb-roasted vegetables (vegetarian) - \$22

Filet Mignon - center cut tenderloin, porcini glaze, herb-roasted vegetables, house-made mashed potatoes, green beans- \$36

Chicken Thigh - brined & grilled chicken thigh, bourbon BBQ, bleu cheese & chipotle mash, green beans - \$24

Cedar Planked Salmon – Atlantic salmon, apricot butter, chorizo & white bean ragout, green beans - \$31

Sirloin Steak – 9 oz. sirloin, mashed red potatoes, green beans, red wine reduction - \$34

Mac N Cheese - cavatappi pasta, smoked cheddar cheese sauce, toasted bread crumbs - \$19

(gluten-free option or additional accompaniments are available upon request)

Filet & Shrimp - roasted garlic, smoked cheddar mashed potatoes, green beans, red wine reduction - \$42

DINNER BUFFETS

All buffets include iced tea and coffee. All packages are priced per person with a minimum of 25 guests.

AMERICANO \$39

J Bar House Salad - spring greens, cherry tomatoes, red onion, smoked cheddar, ranch

Caesar Salad - house-made croutons, shaved parmesan

Mashed Red Potatoes

Chef's Seasonal Fresh Vegetables

Grilled Seasoned Chicken Breast - garlic, oregano, basil

Sweet Mustard Glazed Roast Pork Loin

Pound Cake - strawberries, whipped cream

SMOKEHOUSE \$46

Potato Salad - stoneground mustard red potato salad, bacon, green onions

Creamy Coleslaw

Smoked Beef Brisket & BBQ Sauce

Grilled BBQ Chicken Breast

Cheesy Hash Browns

Baked Cherry Cobbler - vanilla bean whipped cream

WINDY CITY \$36

J Bar House Salad - spring greens, cherry tomatoes, red onion, smoked cheddar, ranch

Kosher Style Hot Dogs - poppy seed buns

(Toppings include: pickle relish, diced tomatoes, pickle wedges, diced onions, mustard, sport peppers, ketchup)

Italian Beef - roasted peppers, onions, giardiniera, mini rolls

Herbed Potato Wedges

Assorted Freshly Baked Cookies

GREEKTOWN \$35

Greek Salad - romaine, olives, cherry tomatoes, onion, herbs, feta cheese, balsamic vinaigrette

Gyro - tzatziki

Roasted Chicken - lemon, oregano, wine sauce

Herb Roasted Red Potatoes

Greek Green Beans

Pita Bread

Baklava

PIZZA & SALAD \$25

Caesar Salad - house-made croutons, shaved parmesan

Garlic Bread Sticks - marinara sauce

Cheese, Sausage, & Pepperoni Pizza - parmesan cheese, red pepper flakes, oregano

**specialty pizzas available upon request*

Freshly Baked Cookies

BEVERAGE OPTIONS

Complimentary bartender for the first five hours. An additional bartender is an \$80 charge.
Each additional hour is \$75 per bartender.

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines. If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive. Cash bars will be gold brands unless requested otherwise.

Special note regarding bar arrangements:

The Holiday Inn & Suites / The J-Bar Davenport is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Iowa State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

GOLD BAR LEVEL

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's Bourbon, Crown Royal, Beefeater Gin, Tanqueray Gin, Jose Cuervo Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, plus industry favorites.

	Host Bar	Cash Bar
Gold	\$8.00	\$9.25
Gold Double	\$11.00	\$12.25

PLATINUM BRANDS

Ketel One Vodka, Johnnie Walker Red Scotch, Knob Creek Bourbon, Angel's Envy Bourbon, Crown Royal, Sapphire and Hendricks Gin, Patrón, 1800 Gold Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, plus industry favorites.

	Host Bar	Cash Bar
Platinum	\$9.50	\$11.00
Double	\$12.00	\$13.75

BEER - WINE - SODA - WATER

	Host Bar	Cash Bar
Domestic Beer	\$5.00	\$6.25
Imported Beer	\$6.00	\$7.25
Wine by the Glass	\$8.00	\$9.00
Soft Drinks	\$3.00	\$3.25
Bottled Water	\$3.00	\$3.25

Domestic Keg Beer - \$375 per keg

House Wine - \$30 per bottle

Champagne - \$28 per bottle

Corking Fee - \$25

Coffee, Hot Tea, Lemonade, Iced Tea - \$33 per gallon