



plated breakfast

All Breakfast Selections are served with an assorted fresh pastry basket or country biscuits and a glass of fresh orange juice, regular or decaffeinated coffee, tea or milk. Priced per guest.

The Heartland

Two farm fresh scrambled eggs and a generous helping of breakfast potatoes with your choice of sausage, bacon or ham steak. Substitute 4 ounce Sirloin for additional price.

Eggs Strata

A perfect hearty start to the day with sausage, green peppers, onions, mushrooms, cheddar cheese, croissant cubes and eggs. Served with breakfast potatoes and a fresh fruit cup.

Classic Breakfast Croissant

A flaky butter croissant piled high with shaved ham, eggs and cheddar served with breakfast potatoes and a fresh fruit cup.

Texas French Toast

Two cinnamon glazed pieces of French toast served with hot buttery syrup, smoked sausage patties and a fresh fruit cup.

breakfast buffets

All Breakfast Buffets include baskets of fresh assorted bagels, muffins, pastries, assorted bottled juice, regular and decaffeinated coffee and milk. Priced per guest. (Minimum of 30 guests required)

Sunrise Morning

Fresh seasonal fruit display and breakfast potatoes.

Choose one egg:

fresh scrambled eggs • croissant egg casserole

Choose two meats:

smokehouse bacon • sausage • ham

Choose one starch:

flaky country biscuits & gravy • French toast

Add cold or hot cereal for an additional price

Bountiful Brunch

Fresh seasonal fruit display, breakfast potatoes, beef stroganoff over egg noodles, fried chicken, Chef's vegetable selection and assorted dessert mousse, pies and parfaits.

Choose one egg:

Southwestern scrambled eggs • egg strata

Choose two meats:

smokehouse bacon • sausage • ham

Choose one salad:

chilled seafood salad • pasta salad

*Egg Beaters available upon request.



add a chef attended
MTO omelette station
to any buffet, min 30 ppl



morning breaks

Priced per guest.

Classic Continental

Regular and decaffeinated coffee, herbal tea, assorted juice, fresh Danish, muffins and donuts.

Deluxe Continental

Regular and decaffeinated coffee, herbal tea, assorted juice, fresh Danish, muffins, donuts, assorted bagels with cream cheese and sliced fresh fruit display.

Add breakfast sandwiches with scrambled eggs, cheddar and your choice of bacon or sausage served on an English muffin for an additional price.

specialty breaks

Priced per guest.

After School Break

Regular and decaffeinated coffee, herbal tea, white and chocolate milk, assortment of fresh baked jumbo cookies and brownies.

The Health Nut

Granola bars, individual assorted yogurt, mixed nuts, whole fresh fruit, bottled spring water, regular and decaffeinated coffee and herbal tea.

Sweet & Salty Break

The perfect combination to please everyone! Chocolate and yogurt dipped pretzels, brownie bites, potato chips with ranch dip, mixed nuts, assorted soda and bottled spring water.

The 7th Inning Stretch

Hot jumbo pretzels with mustard, melted cheddar cheese sauce, buttered popcorn, roasted peanuts, assorted soda and bottled water. Add regular or non-alcoholic beers at a per bottle charge.

Chocoholic Break

Chocolate dipped seasonal fruit, chocolate cookies, brownies, regular and decaffeinated coffee, herbal tea, assorted soda, bottled spring water and hot chocolate.

Party Time Break

Fresh baked pizza with various toppings served with assorted soda and bottled spring water.



**jump start your day
the right way!**



All-Inclusive Breaks

executive meeting packages

Our Executive Meeting Packages are designed to simplify your pre-planning. All packages include one general session meeting room set to hotel standards as Theater, Classroom, Conference, U-Shape, Hollow Square or Rounds. Priced per guest.

60 Second Meeting Planner

Equipment

Projection Screen, LCD Projector and 26" TV / DVD

Continental Breakfast

Regular and decaffeinated coffee, herbal tea, assorted bottled juice, assorted soda and bottled water (beverages refreshed during morning) fresh Danish, muffins and donuts.

Lunch

Select any one of our Luncheons.

Afternoon Break

Select one of the following themed breaks from this menu (The Health Nut, The 7th Inning Stretch, Chocoholic Break, Sweet & Salty Break).

Breakfast Board

Ideal for your next Board Meeting, this package includes everything you need to keep attendees satisfied.

Equipment

Speakerphone, Flip Chart with Markers, LCD Projector & Projection Screen.

Breakfast Buffet

Select from any one of our Plated or Buffet Breakfasts, bottled water, regular and decaffeinated coffee and tea (beverages replenished throughout the day).

Fresh Floral Centerpiece

Afternoon Reception features imported cheese and fruit display, fresh berries, imported crackers and accompaniments.

The Brainstormer

Utilize this package when it's time for creative interaction. Small groups at round tables facilitate better communication and snacks provide "brain food" for better results.

Equipment

1 Flip Chart with markers per every 5 guests, Projection Screen and TV / DVD.

Morning Break

Sliced fresh fruit display, assorted yogurt and muffins. Regular and decaffeinated coffee, herbal tea, bottled water with lemon and lime (beverages refreshed throughout day).

Luncheon

Select one of our Luncheons, Sandwiches or Salads.

Afternoon Break

Mixed nuts, whole fruit and granola bars.

Crash Committee

Sometimes there's not even time for a full day's meeting. Enjoy one of our meeting rooms for a standard 4-hour session.

Equipment

Flip Chart and Marker or Whiteboard and Projection Screen.

Break

Fresh popcorn with assorted seasonings and assorted fresh cookies. Assorted soda and bottled water.



add the Barista Package
to your next coffee break.



A la Carte Break Items

beverages

All Break Items are priced per quantity listed.

Regular and decaffeinated coffee or hot herbal tea

Barista package

Flavored syrup, cinnamon sticks and whipped cream added to your coffee break

Fruit punch, Iced tea or lemonade

Assorted bottled juice

Skim, whole or chocolate milk

Soda or bottled water

Hot chocolate

breakfast items

All Break Items are priced per quantity listed.

Assorted fruit yogurt

Danish

Pecan caramel rolls

Cinnamon rolls

Donuts

Fruit croissants

Assorted fresh muffins

Bagels with cream cheese

Assorted breakfast breads

Fresh sliced fruit display

snacks

All Break Items are priced per quantity listed.

Whole fresh fruit

Mixed nuts

Dry roasted peanuts

Potato chips & dip

Tortilla chips & salsa

Gardetto's snack mix

Fruit 'n nuts trail mix

Pretzels

Granola bars

Cheese & cracker board

Vegetable crudités & dip

Assorted ice cream novelties

Assorted candy bars

Fresh cookies

Brownies

3 ft. sub sandwich, cut into 2 inch servings



Quick Lunch Selections

luncheon salads

All Luncheon Salads are served with our Chef's basket of baked breads, rolls, butter, regular and decaffeinated coffee, tea, iced tea, milk and lemonade. Priced per guest.

Chicken Caesar Salad

Crisp romaine leaves tossed in tangy anchovy Caesar dressing and Asiago cheese, accented by tomato wedges, olives, Parmesan chips, croutons then topped with grilled chicken. Substitute grilled salmon or shrimp for an additional cost.

Antipasto Salad

Chopped iceberg lettuce tossed in Red Wine Vinaigrette and topped with rows of hard salami, provolone cheese, Kalamata olives, Roma tomatoes, cucumbers and herbed croutons.

Flank Steak Salad

Chopped romaine lettuce tossed with tomatoes, celery, carrots, Bleu Cheese crumbles and croutons in herb vinaigrette and topped with grilled flank steak.

Chicken Salad

A large scoopful of our house-made chicken salad with mayonnaise, grapes, celery, onions and walnuts served in a lettuce leaf with a side of sliced fresh fruit.

boxed lunches

Boxed lunches are delivered to your conference room with disposal service. Luncheons include appropriate condiments. Served with coleslaw, potato salad, pasta salad or chips, fresh whole fruit, large fresh baked cookie, assorted soda and water. Priced per guest.

Turkey Sandwich

Served on a hoagie roll with cheddar cheese, tomato, lettuce, mayonnaise and mustard.

Ham Sandwich

Served on hoagie roll with Swiss cheese, tomato, lettuce, mayonnaise and mustard.

Mediterranean Veggie Wrap

Herb tortilla stuffed with Romaine lettuce, roasted red pepper, tomato, cucumber, Feta cheese and topped with Balsamic dressing.

Grilled Chicken Wrap

Herb tortilla stuffed with grilled chicken, shredded cheese, bacon, lettuce, tomato and topped with ranch dressing.

Roast Beef Wrap

Wheat tortilla with roast beef, Swiss cheese, lettuce, tomato and horseradish mayonnaise.

Half & Half Wraps

Pick and choose from the above wraps to satisfy everyone. For example pick half of a chicken wrap and half of a roast beef wrap.



All Luncheon Sandwiches include regular and decaffeinated coffee, tea, iced tea, milk and lemonade. Priced per guest.

Croissant Club

Flaky butter croissant stuffed with ham, turkey, Swiss, American and topped with bacon, lettuce and tomato. Served with choice of pasta salad, potato salad or house-made potato chips. Have a half sandwich and a cup of soup du jour for the same price.

Bacon Chicken Melt

Tender grilled breast of chicken topped with sautéed peppers, onions and maple cured bacon with melted jalapeno jack cheese on a kaiser roll served with choice of house-made potato chips, steak fries or potato salad.

Pulled Pork Sandwich

Pulled pork loin served on a kaiser bun and topped with smoky barbecue sauce. Accompanied with a side of coleslaw and choice of pasta salad, potato salad or house-made potato chips.

French Dip

Warm tender roast beef, shaved and topped with provolone cheese served on a hot toasted hoagie accompanied with a choice of steak fries or house-made potato chips, served with a pickle spear.

top ten event planning tips . . .

**from Meeting Planners International
for having a great event.**

- 1) Incorporate new emerging technologies into events.
- 2) Event planning checklist should include pre-event meetings by all parties.
- 3) Convention cocktail receptions should wow the senses.
- 4) Make attendees and guests feel special and unique upon arrival.
- 5) Organization leaders should set the stage for the meeting agenda with their opening remarks.
- 6) Incorporate elements of corporate entertainment into the agenda. No one wants a boring conference!
- 7) Opening sessions should leave attendees energized.
- 8) Determine professional development topics by skill and audience level.
- 9) Try and incorporate an expo with trade show booths.
- 10) Review hotel contracts and banquet event orders thoroughly to ensure all information for your event is accurate.





Hot Plated Luncheons

All Hot Plated Luncheons include choice of soup or house salad and are served with seasonal steamed vegetable, appropriate starch and Chef's selection of fresh baked rolls and butter. Served with regular and decaffeinated coffee, tea, iced tea, milk or lemonade. Priced per guest.

Pasta Primavera

Bowtie pasta tossed with snow peas, carrots, celery and broccoli in a light Parmesan cream sauce served with shredded asiago. Add sliced grilled chicken breast for an additional cost.

Mushroom Chicken Marsala

Tender, boneless breast of chicken sautéed and topped with our chef's own mushroom sauce, served with baby red potatoes.

Roasted Center Cut Pork Loin Chasseur

Seasoned and roasted pork loin under a hunter sauce. Served with garlic mashed potatoes and selection of fresh vegetable.

Chicken Supreme

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

Traditional Four-Cheese Lasagna

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

Cannelloni

Pork, beef and veal stuffed into tubular pasta and covered with marinara and béchamel sauce topped with parmesan and mozzarella cheeses.

Hot Beef or Turkey Sandwiches

Slices of hot beef or turkey resting atop Texas toast and served with mashed potatoes and gravy and a medley of fresh steamed vegetables.

Classic Crock Pot Roast

Choice beef slow roasted with carrots, onions, celery, potatoes and gravy.

Smothered Sirloin

Sliced sirloin steak smothered with onions, peppers, mushrooms and cheese, served with roasted potato wedges and fresh vegetables.

Whiskey Sirloin

Six ounce sirloin steak marinated in a whiskey glaze, served with roasted potato wedges and fresh vegetable.

Chicken Parmesan

Herbed bread crumb and Parmesan crusted chicken breast topped with marinara and served over fettuccine pasta.

Vegetable Stack

Portobello mushroom, roasted red peppers, sliced zucchini and fresh mozzarella topped with marinara and baked.

add rich chocolate
or carrot cake for
an additional cost





Luncheon Buffets

All Luncheon Buffets are served with regular and decaffeinated coffee, tea, iced tea, milk and lemonade. Priced per guest. Minimum guarantee of 30 guests.

Deli Luncheon Buffet

Includes sliced turkey, ham, roast beef, American, provolone and Swiss cheese, tomato, dill pickle spears, red onion rings, potato chips and dip, assorted bread and rolls.

Choice of 3 Salads:

Tossed Garden Salad with Assorted Dressing • Pasta Salad
Potato Salad • Coleslaw • Cottage Cheese

Add one of the following soups for an additional cost.

Minestrone • Baked Potato • Chicken Noodle • Chili

Baked Potato & Salad Bar

Includes soup du jour, tossed salad with assorted dressing, assorted salads, large Idaho potatoes, cheddar cheese sauce, sour cream, butter, chives, bacon pieces, steamed broccoli and chili. Add fried chicken for an additional cost.

Taste of Italy

Includes Caesar salad, pasta salad, marinated vegetable salad, fresh seasonal vegetables and fresh baked garlic bread.

2 Entrées - 3 Entrées - 4 Entrées

Choice of the following entrées:

Baked Cheese Ravioli with Marinara Sauce • Chicken Parmesan •
Baked Cavatelli • Chicken Picatta • Traditional or Meatless Lasagna •
Tri-colored Tortellini with Alfredo Sauce • Assorted Pizzas



mexican fiesta

Includes Mexican seven layer salad, seasoned beef and chicken, soft and hard tortilla shells, traditional toppings, refried beans, Spanish rice, cheese enchiladas and chips with salsa. Price per guest.

Add Fajita Action Station for an additional cost.

Down Home Luncheon Buffet

Includes tossed green salad with assorted dressing, creamy potato salad, sautéed green beans, pearl onions and bacon, and garlic mashed potatoes.

2 Entrées - 3 Entrées

Choice of the following entrées:

Home Style Meatloaf & Gravy • Country Fried Chicken • Beef Stroganoff
Pot Roast • Chicken Parmesan • Chicken Supreme

Western Roundup

Includes shaved BBQ pork, fried chicken, baked beans, coleslaw, potato salad, relish tray, scalloped corn casserole, corn bread, assorted bread and rolls.

The Company Picnic

Includes grilled chicken breast, hamburgers, brats, fresh kaiser rolls and buns, garden greens with toppings, potato salad, coleslaw, baked beans, potato chips, corn cobbettes, tomato slices, lettuce, red onion rings and pickle spears.

assorted
dessert bars for
price per guest



Plated Dinners

All plated dinners include house salad with signature dressings, fresh seasonal vegetables, rolls with butter, coffee, tea and milk. Starch and dessert from selection listed below. Priced per guest.

step 1 pick your salad

House salad is included with your Plated Dinner. Our signature dressings include parmesan peppercorn and raspberry vinaigrette.

Substitute soup du jour, Caesar salad with Parmesan chips or spinach strawberry salad price per person.

step 2 pick your starch

Choose one:

Baked Potato • Twice Baked Potato • Roasted New Baby Red Potato
Garlic Mashed Potato • Penne Pasta in Garlic Butter • Rice Pilaf
Au Gratin Potato • Twice Baked Yukon Gold Potatoes

step 3 pick your entrée

Roasted Prime Rib of Beef

12 ounce • 14 ounce

Generous portion of prime rib, slow roasted and served with creamy horseradish and au jus. Minimum of 15 required.

Grilled Filet Mignon

10 ounce • 12 ounce

A steak lover's favorite. A tenderloin filet bacon wrapped and served with our Maple Bourbon Demi.

Vegetable Stack

Portobello mushroom, roasted red peppers, sliced zucchini and fresh mozzarella topped with marinara and baked.

Seasoned New York Strip Steak

Thick and juicy 10 ounce New York Strip hand rubbed with herbs, salt and seasoning, served with Demi-glaze.

Grilled Iowa Pork Chop

Fresh 14 ounce Iowa Chop marinated in a fruit glaze. Served with cornbread stuffing.

Roasted Bacon Wrapped Pork Loin

Fresh 14 ounce Iowa Chop marinated in a fruit glaze. Served with cornbread stuffing.

Champagne Cordial

Champagne marinated.

Grilled Salmon

Fresh Atlantic Salmon seasoned and grilled.

Champagne Chicken

Lightly breaded chicken breast topped with champagne tarragon cream sauce and sliced mushrooms.

Stuffed Breaded Chicken Cordon Bleu

Tender chicken breast stuffed with smoked ham melted with whole baby Swiss cheese, baked and served over a bed of rice pilaf and topped with white wine sauce.

London Broil

Flash grilled and slow roasted, sliced London broil topped with a cabernet mushroom sauce.

Chicken Scampi

Grilled chicken over linguine tossed in lemon butter white wine sauce. Garnished with garlic toast and Asiago cheese.

Duet Medley

A designer duet featuring your choice of two entrées from the list below paired with appropriate starch and vegetable:

Medallion of Petite Tenderloin Filet • Grilled Salmon • Grilled Skewer of Shrimp • Medallion of Pork Tenderloin Chasseur • Mini Portobello Stack • Six Ounce Sirloin of Beef • Grilled Pork Chop • Chicken Breast Supreme

step 4 pick your dessert

Assorted Cheesecake • Assorted Layer Cake • Assorted Sheet Cake • Chocolate or Strawberry Mousse Parfaits • Berry Pie • Homemade Cobbler • Ice Cream • Sherbet



Our Dinner Buffets are designed to provide a selection that will please a variety of tastes, especially when it comes to pleasing your guests. Dinner Buffets require a minimum of 50 guests.

Dinner Buffets include an assortment of hot, fresh bread, butter, regular and decaffeinated coffee, tea, milk and lemonade. Buffets are served with our chef's sumptuous selection of sweets including cheese cake, layer cake, sheet cake and assorted mousse parfaits.

Two Entrée Buffet

Includes selection of 2 entrées, Chef's selection of vegetable, 2 starches, and 4 salads.

Three Entrée Buffet

Includes selection of 3 entrées, Chef's selection of vegetable, 2 starches, and 4 salads.

Chef's Carving Station

Add the following hand-carved presentations to any of the above Dinner Buffet options. Carved entrées count as one entrée selection. Prime Rib as an entrée selection requires an additional charge. Carving fee is priced per guest for each item. The carving fee is in addition to the above Dinner Buffet pricing.

Roast Turkey

Whole roasted turkey, carved and offered with a cranberry curd.

Slow Roasted Inside Round of Beef

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

Pineapple & Honey-Glazed Ham

Honey cured ham favorite, offered with our very own jalapeño cherry sauce.

Prime Rib of Beef

Herb-rubbed prime rib, served with creamy horseradish and au jus. An additional cost per guest.

step 1 pick your starch

Choose two:

Roasted New Potatoes • Garlic Mashed Potatoes • Wild Rice Blend • Rice Pilaf • Baked Mac & Cheese • Radiatore Alfredo • Au Gratin Potatoes • Twice Baked Potato en Casserole



upgrade to chef carved prime rib priced per guest

step 2 pick your salad

Choose four:

Tossed Green Salad with Assorted Dressing & Toppings • Fresh Fruit & Melon Salad • Caesar Salad • Old Fashioned Potato Salad • Cottage Cheese • Three Bean Salad • Marinated Cucumber & Tomato • Spring Vegetable Salad • Pasta Salad • Antipasto Salad • Vegetable & Relish Tray • Cous Cous Salad

step 3 pick your entrée

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

London Broil - Flash grilled and slow roasted, sliced London broil topped with cabernet mushroom sauce.

Classic Pot Roast - Choice beef, slow roasted with carrots, onion, celery, potatoes and gravy.

Whiskey Marinated Sirloin

Chicken Scampi

Chicken Breast Supreme - Chicken breast topped with a Beurre Blanc sauce.

Champagne Chicken - Lightly breaded and topped with champagne tarragon cream sauce and sliced mushrooms.

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

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

Chicken Scampi - Grilled and tossed in lemon butter white wine sauce.

Country Fried Chicken

Herb Crusted Salmon

Pork Loin Chasseur - Seasoned and roasted pork loin under a hunter sauce.

Pitt Ham in Honey Glaze - Sliced pitt ham topped with honey glaze.

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

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



hot selections

Quantities as individually specified.

Bacon Wrapped Water Chestnuts (100 pcs)

BBQ Meatballs (80 pcs)

Fried Mozzarella with Marinara (90 pcs)

Mini Quiche (60 pcs)

Lorraine, Garden Vegetable, Florentine and Monterrey Jack.

Chicken Strips (70 pcs)

Served with assorted dipping sauces.

Crab Stuffed Mushrooms (70 pcs)

Chicken Teriyaki Kabobs (50 pcs)

Peppered Beef Tenderloin Brochettes (50 pcs)

Boneless Chicken Wings (75 pcs)

Served with celery and bleu cheese dip.

Fried Ravioli with Marinara Sauce (75 pcs)

Breaded Mushrooms (90 pcs)

Cream Cheese Stuffed Jalapeno Poppers (100 pcs)

Served with ranch dressing.

Chicken Santa Fe Egg Rolls & Pineapple Salsa (50 pcs)

Creamy Spinach Artichoke Dip with Crostini (60 pcs)

Teriyaki Beef Satays (50 pcs)

Little Smokies in BBQ Sauce (100 pcs)

chilled selections

Quantities as individually specified.

Vegetable Crudités with Pepper Ranch Dip (serves 50 ppl)

Fresh Fruit Display with Yogurt Dip (serves 50 ppl)

Cheese & Crackers (50 ppl)

Assorted cheese and cracker medley.

Turkey Pinwheels (50 pcs)

Stuffed with spinach and cream cheese.

Veggie Pinwheels (50 pcs)

Stuffed with green onions and cream cheese.

Silver Dollar Sandwiches (50 pcs)

Baked ham & smoked turkey.

Chocolate Dipped Strawberries (50 pcs)

Jumbo Cocktail Shrimp & Tangy Cocktail Sauce (50 pcs)

Cucumber Dill Canapes (50 pcs)

Deviled Eggs (50 pcs)

Tuna or Chicken Cream Puff Sandwiches (50 pcs)

Smoked Salmon with

Dilled Cream Cheese on Mini Bagel (50 pcs)



action stations

These exciting stations are attended by our chef and are priced per guest. Action Stations may be added to the Hospitality Packages for an additional price per person or if ordered alone priced below. Requires a minimum of 50 paid guests.

D'Italiano Pasta Station

Radiatori, fettuccini and penne pastas prepared to order by our Chef with your choice of ingredients (onion, mushrooms, peppers, olives, shrimp, chicken and cheese). Finished with your choice of Alfredo, marinara, or lemon butter.

Fajita Fiesta Station

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

hors d'oeuvres display

Displays are priced to serve 50 guests.

Imported Cheeses & Fruit Display

Brie, smoked Gouda, smoked cheddar and dilled havarti served with an array of berries and imported crackers.

Delicious Dips and Dippers

Creamy spinach artichoke dip, layered Mexican dip, buffalo chicken dip and hummus served with celery, carrots, pita points and tortilla chips.

hospitality packages

Complement your dinner with our hospitality hors d'oeuvres packages. Hospitality packages include reception style service for 1.5 hours from scheduled serving time. Minimum of 50 paid guests. Priced per guest.

Mix 'n Mingle

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

Mingle All the Way

Presented at four stations throughout the room for groups of 50 or more. Jumbo peel and eat shrimp served with lemons and cocktail sauce. Teriyaki beef or chicken kabobs and spring egg rolls, a montage of fresh fruit and cut cheeses, zesty buffalo wings, fried stuffed jalapeno poppers, celery and creamy bleu cheese.





desserts

Desserts are offered for luncheons or dinners and are priced per guest, per piece.

Carrot Cake

Chocolate Dipped Ice Cream Truffles

French vanilla or white chocolate raspberry.

New York Cheesecake

Cheesecake Toppings

Turtle, raspberry or strawberry.

Chocolate or German Chocolate Cake

Layer Cake

Lemon, chocolate or strawberry.

Pie

Berry, apple, lemon, pumpkin, cherry, pecan or peach.

Crème Pie

Coconut, banana, chocolate or Oreo.

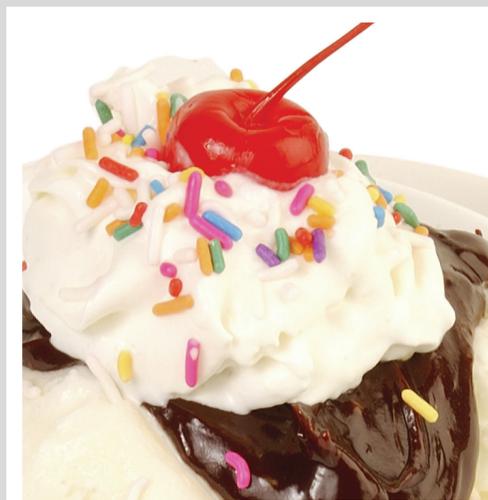
Homemade Fruit Cobbler

Sherbet

Rainbow, lime, raspberry or orange crème.

Vanilla Ice Cream

Served with chocolate or caramel, cherry and whipped cream.



specialty desserts

Specialty Desserts are priced per guest, per serving.

Chocolate Meltdown

A warm chocolate cake with a melted chocolate ganache center served with a scoop of vanilla ice cream.

Bananas Foster

Bananas caramelized to perfection with brown sugar, butter and brandy. Served our way with pralines and crème over crepes.

Ice Cream Truck

A selection of your favorite Blue Bunny ice cream treats including ice cream sandwich, Champ! ice cream cone, turtle ice cream bar and chocolate malt cup.

Coffee Cordials

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



Beverage & Bar Service

beverages

Beverage items are priced as noted.

Non-Alcoholic Beverages

Canned Soda / each

Fruit Punch / per gallon

Champagne Punch / per gal.

House Wine by the Bottle

Bottles are 750 ml unless otherwise noted.

Copper Ridge Chardonnay

Copper Ridge White Zinfandel

Cabernet Sauvignon

Copper Ridge Merlot

Champagne by the Bottle

Bottles are 750 ml unless otherwise noted.

Frexinet

Asti Spumate-Mondoro

Champagne Fountain

Includes 15 bottles of champagne.

Hospitality Suite Receptions

Our catering sales team can assist you in planning a reception in one of our spacious guest room suites.

Bar Package

Includes disposable tumblers and cocktail napkins, lemon rinds, orange, celery, maraschinos, bitters and cubed ice. Serves up to 50 drinks.

Cubed Ice

10 lb. tub

20 lb. tub

Unlimited supply to one room / priced per day

bar service

Beverage items are priced as noted.

Hosted Reception

Complete reception includes liquor, beer, wine, mixes and set-up, is priced per drink and added to your master account. A charge per hour for each bartender will be applied to all banquet bars. For every \$100 in bar sales, \$30 of this fee will be waived. Prices subject to 21% service charge and tax.

Call Brands

Stoli, Bombay Sapphire, Captain Morgan, Jose Cuervo, J.B. and Jack Daniels.

Premium Brands

ABSOLUT, Tanqueray, Bacardi, 1800 Reposado, Dewars and Crown Royal.

House Wine

Domestic Bottled Beer

Budweiser, Bud Light, Miller Light, Coors Light and Michelob Ultra.

Imported Bottled Beer

Corona, Heineken, Sam Adams, Amstel Light and New Castle.

Soft Drinks

Keg Beer – Domestic

Cash Bar

Hotel provides the following drinks, priced per person. A \$per hour charge for each bartender will be applied to all banquet bars. For every \$100 in bar sales, \$30 of this fee will be waived. Prices include Iowa sales tax.

Call Brands

Premium Brands

House Wine

Domestic Bottled Beer

Imported Bottled Beer

Soft Drinks

Please see our Polices page for an important notice regarding the service of alcohol.