



Holiday Inn **Catering** **Menus**

Holiday Inn Mishawaka – Conference Center
1208 E Douglas Rd
Mishawaka, IN 46545
574.258.4408

Our commitment to you confidence



One of the most critical aspects of a **Social & Formal Celebration** is the focus placed on the food and service provided. We ensure a culinary journey, with menus that cater to the diversity of your guests and different tastes.



We understand that **Corporate and Association** may range from small gatherings to impressive dinners. Whether it's a themed buffet, passed hors d'oeuvres, or a more formal feast, we've got you covered.



Family Events from retirement parties, birthdays, baby and bridal showers always call for celebration. We provide complete freedom of choice. We can do it all, and we do it all fabulously.



For our college, youth, and other **Sports Teams** staying or visiting the hotel we have the perfect menu options that cater to everyone's taste. Whether it's a team lunch, banquet, or celebration we've got you covered.



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Breakfast



Get Going

Boxed Breakfast

Breakfast Sandwiches

Whole Fruit Seasonally Inspired Selection

Greek Yogurt Parfait Fresh Berries and Granola

Choice of Breakfast Sandwich

Brooklyn Bagel Bacon, Cage-Free Scrambled Eggs, and Cheddar Cheese
or

Keep it Healthy Wrap Turkey Sausage, Cage-Free Egg Whites, Swiss Cheese, Tomato, and Baby Spinach

Bottled Water

\$21 per guest

Continental

Whole Fruit Seasonally Inspired Selection

Fresh Baked Muffin

Greek Yogurt Parfait Fresh Berries and Granola

Bottled Water

\$18 per guest

Boxes are pre ordered and built ahead of service. Planner's choice of sandwich due 72 business hours in advance.

All items individually packaged.

Additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

Boxes are pre ordered and built ahead of service

Rise & Shine Continental

Fresh Cut Fruit Melons, Pineapple, and Berries

Chef's Selection of Muffins, Danish, Croissants, and Artisan Breads Butter and Assorted Jams

Vanilla Greek Yogurt

Cage Free Hard-Boiled Eggs

Hot Oatmeal Brown Sugar, Raisins, Nuts and Cinnamon

\$26 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.



All American Breakfast Buffet

Fresh Cut Fruit Melons, Pineapple, and Berries

Chef's Selection of Fresh Baked Muffins, Pastries, Croissants, & Artisan Breads Butter and Assorted Jams

Warm Biscuits Butter and Assorted Jams

Cage-Free Scrambled Eggs

Planner's Choice of 2 Meats: Thick Cut Bacon, Sage Pork Sausage, or Turkey Sausage

Cinnamon Vanilla French Toast Butter and Maple Syrup

Parmesan Breakfast Potatoes

\$29 per guest

Planner's choice of meat due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Farmhouse Breakfast Buffet

Fresh Cut Fruit Melons, Pineapple and Berries

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams

Warm Buttermilk Biscuits Black Pepper Gravy

Cage-Free Scrambled Eggs

Smoked Ham & Choice of Breakfast Sausage or Thick Cut Bacon

Breakfast Potato Hash Peppers and Onions

French Toast Bake Butter and Maple Syrup

\$29 per guest

Planner's choice of meat due 72 business hours in advance.
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.



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Menu items and pricing may change based on availability and market conditions.

Wholesome Breakfast Buffet

Fresh Cut Fruit Melons, Pineapple, and Berries

Chef's Selection of Artisan Breads Butter and Assorted Jams

Greek Fat Free Vanilla Yogurt Granola

Warm Oatmeal Brown Sugar and Dried Fruit

Cage Free Egg White Scramble Roasted Peppers and Parmesan

Turkey Sausage

Roasted Breakfast Potatoes

\$27 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.

Our Favorite Breakfast Sandwiches

Fresh Cut Fruit Melons, Pineapple, and Berries

Choose Two Sandwiches from below:

The Classic Thick Cut Bacon, Cage-Free Egg, and Cheddar Cheese on Toasted Ciabatta

Crispy Fried Chicken Biscuit Cage-Free Egg and Warm Honey on a Buttermilk Biscuit

Cage-Free Egg White Wrap Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla

Turkey Sausage English Muffin Cage-Free Egg Whites, Havarti Cheese, and Sliced Tomato

Southwest Wrap Chorizo Sausage, Cage-Free Egg, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

\$25 per guest

Planner's choice of sandwich due 72 business hours in advance.
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.

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Breakfast Stations

Omelet Station Cage-Free Scrambled Eggs, Bacon, Turkey Sausage, Smoked Ham, Bell Peppers, Onions, Tomatoes, Baby Spinach, Jalapenos, Cheddar Jack, Feta, and Swiss Cheese
*\$125 per 25 guests***

Avocado Toast Bar Smashed Avocado, Pickled Red Onions, Capers, Fire Roasted Tomato Salsa, Cilantro, and Feta Cheese with Artisan Breads
\$125 per 25 guests

Belgian Waffle or Pancake Bar Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Honey, Chocolate Syrup, and Pure Maple Syrup
\$125 per 25 guests

Artisan Cheese Display Fresh Cut Fruit, Preserves, Roasted Nuts, Bread, and Crackers
\$125 per 25 guests

Omelet station requires a chef attendant.

Omelet Chef attendant fee is 75.

Only sold as additions to the continental or buffets and order must equal the guarantee for the meal.

Pricing based is based on 90 minutes for health and safety standards.



Breakfast Enhancements

Greek Yogurt Parfaits Fresh Berries and Granola *\$4 per guest*

Overnight Oats Fresh Berries and Honey *\$6 per guest*

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams *\$36 per dozen*

Chilled Greek Yogurt *\$4 per guest*

Warm Buttermilk Biscuits Black Pepper Gravy *\$6 per guest*

Hot Oatmeal Brown Sugar, Raisins, and Cinnamon *\$6 per guest*

Additional Breakfast Protein Thick-Cut Bacon, Sage Pork Sausage, or Turkey Sausage *\$3 per guest*

Additional Breakfast Potato Choice of Potato Hash, Roasted Potatoes, or Parmesan Herb Potatoes *\$3 per guest*

Cage-Free Scrambled Eggs *\$3 per guest*

Protein Bars *\$3 per bar*

Granola Bars *\$3 per bar*

Chilled Hard-Boiled Eggs *\$22 per dozen*

Only sold as additions to the continental or buffets and order must equal the guarantee for the meal.



Breaks

Breaks

Snack Attack

Flavored Popcorn Salted,
White Cheddar, and Barbeque

Kettle Chips

Assorted Candy Bars
\$13 per guest

Fresh & Fit

Greek Yogurt Parfait Fresh Berries
and Granola

Granola & Protein Bars
\$13 per guest

Sweet Tooth

Assorted Cookies & Brownies
Chocolate Chip, Oatmeal Raisin, Sugar,
Fudge Brownies, and Blondies
\$13 per Dozen

Recharge

Hummus & Vegetable Crudité
Pita Chips and Buttermilk Ranch

Root Vegetable Chips
Caramelized Onion Dip
\$13 per guest

Protein Pack

Protein Bars

Hard Boiled Eggs

Beef & Turkey Jerky
\$13 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 30 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Sandwiches, Salads, & Soups



Craft Your Cravings

Build Your Own Box Lunch

Choice Of:

Turkey Club Sandwich Bacon, Havarti Cheese, Lettuce, Tomato, and Avocado Spread

Ham and Cheddar Cheese Lettuce, Tomato, and Dijon Mayo

Roast Beef & Blue Cheese Sandwich Lettuce, Tomato, and Horseradish Spread

Tomato & Mozzarella Wrap Basil Pesto

Mixed Greens Salad Apples, Candied Pecans, Roasted Sweet Potatoes, and Feta Cheese with Apple Cider Vinaigrette

Each Box Includes:

Whole Fruit

Garden Pasta Salad

Assorted Kettle Chips

Fresh Baked Cookies

Bottled Water

Mustard, Mayonnaise, and Utensils

\$27 per guest

Boxes are pre ordered and built ahead of service

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

All items individually packaged.
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.

Broadway Deli Buffet

Chef's Seasonally Inspired Soup of the Day

Mixed Greens Salad Apples, Pecans, and Feta Cheese with Buttermilk Ranch Dressing and Balsamic Vinaigrette

Fresh Breads, Rolls, & Tortilla Wraps

Deli Meats & Cheeses Include Turkey, Ham, Roast Beef, Salami, Cheddar, Havarti, & Swiss Cheeses

Lettuce, Tomato, Red Onion, & Dill Pickles

Garden Pasta Salad

Kettle Chips

Mayonnaise, Grain Mustard, Pesto Mayo, & Horseradish Cream

Assorted Fresh Baked Cookies, Fudge Brownie, & Lemon Bars

\$31 per guest

Additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Artisan

Sandwiches

Choice of Three Sandwiches:

Ham, Turkey, Bacon Club Provolone, Lettuce
Tomato, Herb Mayo, Artisan White

Smoked Turkey Sandwich Swiss Cheese,
Avocado Spread, Lettuce, Tomato

Roast Beef & Blue Cheese Sandwich

Shaved Roast Beef, Blue Cheese Aioli,
Arugula, Pickled Red Onion, Lettuce, Tomato

Shrimp Banh Mi Pickled Vegetables, Jalapeno,
Cilantro, Lemon Aioli

Chicken Pesto Chicken Breast, Tomato, Fresh
Mozzarella, Pesto Aioli, Ciabatta

Grilled Vegetable Wrap Zucchini, Red Bell
Pepper, Red Onion, Hummus, Feta Cheese

Choice of Two:

Garden Pasta Salad
Kettle Chips
Garden Salad
Caesar Salad

Assorted Cookies, Brownies, and
Lemon Bars

\$36 per guest

Planner's choice of 3 sandwiches due 72 business
hours in advance.

An additional charge of \$5.00 per guest applies for
groups of less than 25 guests.

Pricing based is based on 90 minutes for health and
safety standards.

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Soup & Salad Buffet

Vegetable Minestrone Soup

Turkey & White Bean Soup

Iceberg, Romaine, & Mixed Greens Tomatoes, Cucumbers, Radish, Toasted Nuts, Bacon, Fresh Mozzarella, Grilled Chicken, Flat Iron Steak, Buttermilk Ranch, and Balsamic Dressing

Super Greens Salad Spinach, Arugula, Basil, Carrots, Chickpeas Avocado, Lemon Dill Vinaigrette

Sweet Potato Salad Caramelized Onions and Whole Grain Mustard Dressing

Fresh Berry Salad Honey and Mint

Red Velvet Cake

Seasonal Crisp Whipped Cream

\$27 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.



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BYO

Crafted Rice Bowl

Choose 2 Bases:

Jasmine Rice

Multigrain Rice

Stir Fried Rice

Choose 3 Vegetables: (Served Cold)

Roasted Sweet Potatoes

Shredded Carrots

Snow Peas

Grilled Zucchini

Steamed Broccoli

Roasted Green Beans

Choose 3 Hot Proteins:

Thai Coconut Curry Chicken

Sesame Ginger Glazed Salmon

Spicy Asian BBQ Pulled Pork

Ginger Garlic Shrimp

Honey Soy Marinated Chicken Breast

Teriyaki Marinated Portobello Mushrooms

Additional Protein \$5.00

Desserts

Assorted Cookies & Brownies

\$27 per guest

Planner's choices due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

Includes Sriracha, Soy, and Teriyaki Sauce Display.

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Buffets

Gameday Tailgate

Iceberg “Wedge” Salad

Shredded Cheddar Cheese, Tomatoes, Bacon, and Buttermilk Ranch Dressing

Pasta Salad

Tomatoes, Roasted Bell Peppers, Cucumbers, and Ranch Dressing

Whole Grain Mustard Potato Salad

Angus Beef Burgers

Grilled Chicken Breasts

Wisconsin Beer Bratwurst

Assorted Buns & Toppings

Slider Buns and Rolls, Lettuce, Tomato, Onion, Dill Pickles, Sauerkraut, Mayonnaise, Mustard, Ketchup, Relish, and Cheeses

Butter Poached Corn on the Cobb

Bourbon Molasses Baked Beans

Apple Pie Whipped Cream

Lemon Bars

\$35 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standards.



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Nuevo Sabores

Tortilla Soup Crisp Tortillas, Sour Cream, and Limes

Ensalada Fresco Romaine, Radishes, Cotija Cheese, and Cucumber with a Cilantro Lime Dressing

Fajita Beef & Chicken Peppers and Onions

Roasted Corn, Black Bean, & Tomato Salad

Corn and Flour Tortillas

**Guacamole, Sour Cream, Shredded Cheese,
Fire Roasted Salsa, & Assorted Hot Sauces**

Cilantro & Lime Rice

Charro Pinto Beans

Warm Cinnamon Churros Chocolate Sauce

Tres Leche Cake

\$35 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Seasonal Harvest

Farm Stand Salad Station

Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Blue Cheese, Bacon, Eggs, Croutons, and Assorted Dressings

Choice of Two Proteins:

Pork Loin Maple-Mustard Glazed

Herb Roasted Chicken Breast Pesto Cream Sauce and Roasted Tomatoes

Honey Soy Salmon Honey Soy Citrus Glaze and Scallions
Additional Protein \$XX

Brown Butter Mashed Sweet Potatoes Candied Pecans and Brown Butter

Roasted Broccoli & Cauliflower Garlic Lemon Charred Broccoli and Cauliflower Florets

Brioche & Artisan Rolls

Chocolate Cake & Berry Tarts

\$35 per guest

Planner's choices due 72 business hours in advance.

Additional Protein option \$XX per person

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Southern Picnic

Mixed Greens Tomatoes, Cucumbers, Croutons, and Ranch

Choice of Two Proteins:

Slow Smoked Pulled Pork Texas and Carolina BBQ Sauces

Baby Back Pork Ribs Texas and Carolina BBQ Sauces

Barbeque Pulled Chicken

Cornmeal Fried Catfish Chow Chow

Pimento Cheese Dip Crisp Vegetables and Grilled Pita

Mac n' Cheese

Slow Cooked Green Beans with Caramelized Onions

Hamburger Buns and Sliced Artisan White Bread

Cheddar Scallion Cornbread and Slider Buns

Red Velvet Cake & Apple Tarts

\$35 per guest

Planner's choices due 72 business hours in advance.

Additional Protein option \$XX per person

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.



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Southern Italian

Vegetable Minestrone Soup

Caesar Salad Station with Romaine, Parmesan, Croutons, and Caesar Dressing

Antipasto Display with Salami, Ham, Provolone, Mozzarella, Roasted Tomatoes, Marinated Mushrooms, and Artichokes

Parmesan Crusted Chicken with Roasted Garlic Tomato Sauce and Parmesan

Seared Salmon Sicilian Tomato Sauce, Blistered Cherry Tomatoes, Olives, and Capers

Linguine Alfredo

Roasted Vegetables Olive Oil and Balsamic

Grilled Ciabatta Garlic and Olive Oil

Tiramisu

Cheesecake Raspberry Coulis

\$35 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.

Asian Pacific

Hot and Sour Soup Tofu, Bamboo Shoots, and Mushrooms

Vegetable Spring Rolls Sambal and Soy Dipping Sauces

Chow Mein Noodle Salad Cucumbers, Carrots, and Cilantro with Peanut Dressing

Mixed Greens Snow Peas, Peppers, Crisp Wontons, Sesame Seeds, Scallions, and a Sesame Ginger Dressing

Teriyaki Beef & Chicken Stir-Fry Broccoli Grilled Vegetable Stir-Fry

Thai Vegetable Red Curry Coconut, Red and Green Bell Peppers, Carrots, Potatoes, and Spinach

Basmati Rice Green Onion, Basil, Ginger

Fortune Cookies

Green Tea Mochi Ice Cream

\$35 per guest

Planner's choices due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

Lunch and Dinner Enhancements

Additional Protein \$7 varies based on protein

Field Green Salad \$5 per guest

Caesar Salad \$5 per guest

Mixed Green Salad \$5 per guest

Pimento Cheese Dip Crisp Vegetables and Grilled Pita
\$5 per guest

Garden Pasta Salad \$5 per guest

Only sold as additions to the buffets and order must equal the guarantee for the meal.

Choice of Soup \$3 per guest

Kettle Chips \$3 per guest

Bread & Butter Service \$3 per guest

Sliced Fruit Tray \$8 per guest

Assorted Fresh Baked Cookies \$36 per dozen

Fudge Brownies \$36 per dozen

Lemon Bars \$36 per dozen

Plated Events

Celebration

Two Courses Plated

Planner to choose a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad Romaine, Parmesan, and Croutons

Market Salad Mandarin Oranges, Strawberries, Grapes, Pecans, Feta, and a Raspberry Vinaigrette

Tomato Bisque Basil, Parmesan, and Crouton

DESSERTS

New York Style Cheesecake
Whipped Cream and Fresh Berries

Key Lime Pie

Triple Chocolate Cake with Raspberry Coulis

ENTREES

Peppercorn Crusted Sirloin
Demi-Glace, Rosemary Garlic Mashed Potatoes, and Roasted Broccoli
\$32 per guest

Grilled Ginger Glazed Salmon
Sauteed Spinach, Roasted Broccoli and Carrots, Basmati Rice and White Wine Butter
\$32 per guest

Blackened Chicken Alfredo
Linguine, Roasted Garlic, and Blistered Cherry Tomatoes
\$32 per guest

Farmer's Penne Pasta
Roasted Peppers, Tomatoes, Spinach, Baby Bella Mushrooms, Pesto, and Shaved Parmesan
\$30 per guest

Entrée priced is inclusive of two courses. Additional course cost \$XX per guest.

Planner to communicate designated course per guest 7 days prior to event.

Plated events include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, and Iced Tea.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.



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Menu items and pricing may change based on availability and market conditions. 30 **Holiday Inn**

Executive

Three Courses Plated

Planner to choose a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad Romaine, Parmesan Crisp, and Toasted Croutons

Mixed Garden Salad Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

Caprese Salad Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

French Onion or Broccoli Cheddar Soup

DESSERTS

New York Style Cheesecake Whipped Cream and Fresh Berries

Double Chocolate Cake Raspberry Coulis

Triple Berry Tart

ENTREES

Grilled Beef Tenderloin

Hollandaise, Grilled Asparagus, Roasted Sweet Potatoes *\$35 per guest*

Braised Short Ribs Red Wine Demi, Whipped Potatoes, Braised Kale and Spinach *\$35 per guest*

Dry Rubbed Chicken Breast Chicken Glace, Roasted Red Potatoes, and Fresh Green Beans *\$35 per guest*

Soy & Ginger Glazed Salmon Jasmine Rice, Sautéed Spinach *\$35 per guest*

Roasted Sage & Mustard Pork Loin Mashed Sweet Potatoes, Charred Asparagus *\$35 per guest*

Grilled Marinated Vegetables Basil Pesto, Zucchini, Red Peppers, Mushrooms, and Asparagus *\$32 per guest*

Entrée priced is inclusive of two courses.

Additional course cost \$15 per guest.

Planner to communicate designated course per guest 7 days prior to event.

Plated events include Bread and Butter and Full Beverage Services.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

