



# BANQUET MENU

THE  
**MEADOWS**  
EVENTS & CONFERENCE CENTER

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## Complete Meeting Packages

Packages are designed for a minimum of 20 guests and priced per person.

All packages include the following audio visual equipment for the general session room only: all built-in projection screens and projectors, one microphone with house sound, and one podium.



### Full Day Meeting Package

Continental Breakfast | Seasonal Sliced Fruit, Assorted Yogurt, Breakfast Breads, Orange Juice and Starbucks® Pike Place® Coffee, Hot Tea

All Day Beverage Station | Starbucks® Pike Place® Coffee, Hot Tea, Assorted Coca Cola™ Products, Bottled Water

Mid-Morning Break | Individual Trail Mix®, Housemade Fruit Filled Oatmeal Bars®, Whole Fresh Fruit®®

Buffet Lunch | Choice of Daily Two Entrée Buffet or Prairie Lunch Buffet

Mid-Afternoon Break | Assorted Cookies, Housemade Dessert Bars, Chex Mix™

### Morning Meeting Package

Continental Breakfast | Seasonal Sliced Fruit, Assorted Yogurt, Breakfast Breads, Orange Juice and Starbucks® Pike Place® Coffee, Hot Tea

All Morning Beverage Station | Starbucks® Pike Place® Coffee, Hot Tea, Assorted Coca Cola™ Products, Bottled Water

Mid-Morning Break | Individual Trail Mix®, Housemade Fruit Filled Oatmeal Bars®, Whole Fresh Fruit®®

### Afternoon Meeting Package

All Afternoon Beverage Station | Starbucks® Pike Place® Coffee, Hot Tea, Assorted Coca Cola™ Products, Bottled Water

Mid-Afternoon Break | Assorted Cookies, Housemade Dessert Bars, Chex Mix™

### Add Lunch to Half Day Package

Choice of Grab-and-Go or Prairie Lunch Buffet

Menu selections are due 30 days out from your event. Guarantee count is due 5 business days prior to your event. All menus are subject to 7% sales tax and 23% service charge. Pricing subject to change based on market conditions.

® Denotes Gluten-Sensitive item.

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Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

# BREAKFAST



## Breakfast Buffets

Breakfast buffets serve a minimum of 25 guests with 60 minutes of service. All menus are priced per person and include Starbucks® Pike Place® regular and decaffeinated coffee, assorted hot tea, and orange juice.

### Continental Breakfast

*Minimum guest count does not apply*

Seasonal Display of Fresh Fruits and Berries®

Assorted Danishes, Muffins, Breakfast Pastries

### Lite and Fit Buffet

Seasonal Display of Fresh Fruits and Berries®

Assorted Fruit Yogurt with Granola

Fresh Zucchini Bread and Banana Bread

Steel Cut Oats, Brown Sugar, Milk, Berries, Cinnamon

Egg frittata® (Vegetarian) | Spinach, Tomato, Onion, Parmesan Cheese

Turkey Sausage Links®

### Deluxe Buffet

Seasonal Display of Fresh Fruits and Berries®

Assorted Danishes, Muffins and Breakfast Pastries

Scrambled Eggs, Colby Jack Cheese®

Potatoes O'Brien®

Choice of: Applewood Smoked Bacon® or Pork Sausage Links®

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### Grand Buffet

Seasonal Display of Fresh Fruits and Berries®

Assorted Danishes, Muffins, Breakfast Pastries

Loaded Scrambled Eggs, Ham, Tomatoes, Green Peppers, Onions, Cheese®

Cheesy Potato Casserole®

Applewood Smoked Bacon® and Pork Sausage Links®

Grand Marnier Brioche French Toast, Praline Sauce, Maple Syrup

### Breakfast Buffet Add-On

Action stations are only available to complement a buffet and are for groups of 25 – 100 guests. Stations will include a culinary attendant at no additional charge.

#### Omelet Station® per person

Bacon, Sausage, Ham, Aged Cheddar, Swiss, and Pepper-jack Cheeses, Onions, Spinach, Diced Peppers, Mushrooms, Diced Tomatoes, Salsa

## BREAKFAST

## À la Carte Breakfast Items



### Steel Cut Oats

per person

Brown Sugar, Milk, Berries, Cinnamon

### Yogurt Parfait<sup>®</sup>

each

Low-fat Vanilla and Strawberry Yogurt, Granola, Seasonal Berries

### Individual Greek Yogurt<sup>®</sup>

per dozen

### Individual Low-Fat Yogurt<sup>®</sup>

per dozen

### Croissant Sandwich

per dozen

Hard Fried Egg, American Cheese, Choice of Applewood Smoked Bacon<sup>®</sup><sup>®</sup>,  
Pork Sausage Patty<sup>®</sup><sup>®</sup>, or Thick Sliced Cherrywood Smoked Ham<sup>®</sup><sup>®</sup>

### Breakfast Burrito

per dozen

Flour Tortilla, Scrambled Eggs, American Cheese, Applewood Smoked Bacon,  
Bell Pepper, Onion, Hashbrowns

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# BREAKFAST

## Plated Breakfast

Plated breakfasts serve a minimum of 10 guests.

Menus are priced per person and include family style breakfast breads, Starbucks® Pike Place® regular and decaffeinated coffee, hot tea, and orange juice.



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### The Meadows<sup>®</sup>

Scrambled Eggs with Colby Jack Cheese,  
Choice of Two Strips of Applewood Smoked Bacon<sup>⑥⑦</sup>,  
Two Pork Sausage Links<sup>⑥⑦</sup>, or Thick Sliced Cherrywood  
Smoked Ham<sup>⑥⑦</sup> and Herb Roasted Potatoes O'Brien<sup>⑦</sup>

### French Toast

Grand Marnier Battered Brioche Bread, Seasonal Fruit  
Compote and Maple Syrup, Scrambled Eggs, Choice of Two  
Strips of Applewood Smoked Bacon<sup>⑥⑦</sup>, Two Pork Sausage  
Links<sup>⑥⑦</sup>, or Thick Sliced Cherrywood Smoked Ham<sup>⑥⑦</sup>

### Elite Steak & Eggs<sup>⑥⑦</sup>

Grilled 8 oz. NY Strip Served Medium, Scrambled Eggs,  
Herb Roasted Potatoes O'Brien

# BREAKS

## Beverages and Juices



### Fresh Beverages

Lemonade *per gallon*

Freshly Brewed Iced Tea with  
Lemon Slices *per gallon*

Orange Juice *per gallon*

Assorted Teavana™ Hot Tea with Honey  
and Lemon Slices *per gallon*

Starbucks® Pike Place®  
Regular and Decaf Coffee *per gallon*

Starbucks® Pike Place® Iced Coffee *per gallon*

### Individual Beverages

Bottled Water *each*

Assorted Coca Cola™ Products *each*

White and Chocolate Milk *each*

Coconut Water *each*

Red Bull™ and Sugar Free Red Bull™ *each*

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### Infused Water

*\*check with your event coordinator for availability*

Watermelon Rosemary

Lemon Thyme

Citrus

Strawberry Mint

### Deluxe Coffee Bar *per person*

Starbucks® Pike Place® Coffee and Iced Coffee

Assorted Flavored Syrups

Dark Chocolate Espresso Beans

Vanilla Almond Biscotti Cookie

# BREAKS

## Bakery



### Baked In House - priced per dozen

#### Donuts

#### Apple or Cherry Turnovers

#### Housemade Oatmeal Fruit Bars<sup>①</sup>

#### Cookies

Chocolate Chunk

Oatmeal Raisin

Peanut Butter Blast

Snickerdoodle

Chocolate Chip with M&M's<sup>®</sup>

White Chocolate Macadamia

#### Housemade Brownies

#### Assorted Croissants

Traditional

Raspberry & Cream Cheese

Chocolate

#### Housemade Dessert Bars

Rice Krispy<sup>®</sup>

Scotcharoos<sup>®</sup>

Lemon

Raspberry

Monster cookie<sup>②</sup>

#### Assorted Freshly Baked Danishes

Cinnamon Swirl

Apple

Raspberry

Lemon

Maple Pecan

Warm Cinnamon Rolls

Warm Pecan Sticky Buns

#### Large Assorted Muffins

Blueberry

Chocolate Chip

Poppyseed

Seasonal

#### Cupcakes

Lemon Delight

Carrot Cake

Chocolate Fantasy

Red Velvet

Chocolate Peanut Butter

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# BREAKS

## Sweet & Salty



### By The Dozen

Individually Bagged

*Choice of:*

Salted Potato Chips<sup>®</sup>

Pretzels

Gardetto's™

Chex Mix™

Skinny Pop™<sup>®</sup>

Boom Chica Pop™<sup>®</sup>

Sweet and Salty Kettle Corn

Individually Bagged Trail Mix<sup>®</sup>

Individually Bagged Peanuts<sup>®</sup><sup>®</sup>

Whole Fresh Fruit<sup>®</sup><sup>®</sup>

Housemade Granola Bars<sup>®</sup>

Assorted Ice Cream Treats

### By The Pound

Chex Mix™

Pretzels

Mixed Nuts<sup>®</sup>

M&M's<sup>®</sup>

### Per Person

Fresh Fruit Display<sup>®</sup><sup>®</sup>

Seasonal Sliced Fruit,  
Garnished with Fresh Berries

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# BREAKS

## Specialty Breaks

Specialty breaks are designed for a minimum of 25 guests, priced per guest and are designed for 45 minutes of service.



### Popcorn Break

Freshly Popped Popcorn®, Assorted Seasonings, M&M's®, Peanuts, Pretzels

### Donut Bar

Miniature Donuts and Donut Holes  
Assorted Glazes, Crushed OREO®, Nuts, Assorted Cereals, M&M's®, Bacon Bits

### Dip Break

Potato Chips® with Housemade Ranch®, Garlic French Onion Dips  
Tortilla Chips, Guacamole, Salsa, Sour Cream, Jalapeños, Queso Fundido®  
Miniature Churros

### Hummus Bar

Roasted Red Pepper®, Roasted Garlic®, Everything Bagel Seasoned Hummus®  
Vegetable Crudité®  
Naan Bread and Corn Tortilla Chips®

### Race Track Break

Mini Corndogs, Mustard, Ketchup  
Warm Pretzel Rods, Cheese Sauce  
Freshly Popped Popcorn

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# BREAKS

## Specialty Breaks

Specialty breaks are designed for a minimum of 25 guests, priced per guest and are designed for 45 minutes of service.



### Apples & Bananas

Apple Slices with Caramel®  
Apple Blondies  
Gluten Free Banana Bread®  
Banana Bars with Cream Cheese Icing  
Whole Bananas®

### Ice Cream Bar

Vanilla and Chocolate Ice Cream  
Hand Scooped by a Chef Attendant  
Chocolate Sauce, Caramel Sauce,  
Crushed OREO®, Peanuts, HEATH®  
Bar Pieces, Waffle Cone Bites, Brownie  
Bites, M&M's® and Whipped Cream

*Enhancement – Starbucks® Pike Place®  
Coffee*

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### Choco-cuterie Break

Chocolate Chip Cookies  
German Chocolate and Double  
Fudge Brownies  
Chocolate Mousse Cups®  
Chocolate Covered Strawberries®  
Individual White and  
Chocolate Milk

### Health Break

Fruit Skewers®©  
Housemade Fruit Filled  
Oatmeal Bars©  
Individual Bagged Almonds©©  
Individual Low-fat Yogurts®  
Citrus Infused Water

# LUNCH



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## Lunch Buffets

Lunch Buffets are predetermined by the day of the week. Substitute any alternate daily buffet for an additional \$6 per person. All lunch buffets are set for a minimum of 25 guests, priced per person and are designed for 60 minutes of service. Groups under 25 guests must be plated. Menu service includes Starbucks® Pike Place® regular and decaffeinated coffee, iced tea, and water.

### Soup & Salad Bar

(Extended Weekend Buffet)

*Available Saturday / Sunday / Monday*

#### Soup (Choice of one)

Tomato Basil®, Chicken Noodle, Potato Leek®, Iowa Corn Chowder, Broccoli & Cheese

Steak and Pepper Jack Cheese (*upcharge*)

#### Salad Bar

Artisan Field Greens, Romaine Lettuce

English Cucumbers, Grape Tomatoes, Sliced Red Onions, Croutons, Hard Boiled Eggs, Sunflower Seeds, Pecans, Craisins™, Berries

Shredded Cheddar Jack, Feta Cheese

Applewood Smoked Bacon®,  
Diced Grilled Chicken®

Buttermilk Ranch®, Creamy Parmesan,  
Balsamic Vinaigrette®

White and Wheat Dinner Rolls, Butter

#### Dessert

Assorted Rice Krispy Bar Creations®

### Fiesta Buffet (Tuesday Buffet)

#### Sides

Spanish Rice®⑥ and Refried Beans®⑥

Cowboy Caviar®⑥ | Chilled Roasted Corn, Avocado, Black Beans, Tomatoes, Red Onion, Cilantro, Jalapeños

#### Meat

Seasoned Ground Beef®⑥

Chicken Fajitas®⑥

#### Accompaniments

Flour Tortillas, Corn Tortilla Chips®

Shredded Lettuce, Diced Tomato, Diced Onion, Shredded Cheddar Jack

Housemade Pico de Gallo, Sour Cream, Guacamole, Jalapeños, Salsa

#### Dessert

Cheesecake Chimichangas Rolled in Cinnamon and Sugar

# LUNCH



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## Meadows BBQ Sandwich Buffet (Wednesday Buffet)

Two Entrée ; Three Entrée

### Salad and Sides

House Salad<sup>⑥⑦</sup> | Mixed Greens, Grape Tomatoes, English Cucumbers, Ranch and Vinaigrette<sup>⑦</sup> Dressing

Corn O'brien<sup>⑥</sup>

Housemade Macaroni and Cheese

### Entrées

Pulled Pork<sup>⑥⑦</sup>

Smoked Sliced Beef Brisket<sup>⑥⑦</sup>

Grilled Chicken Breast<sup>⑥⑦</sup>

### Accompaniments

Brioche Buns, Housemade Honey Barbecue, Raspberry Chipotle Barbecue

Cornbread, Honey, Whipped Butter

### Dessert

Seasonal Fruit Crisp

## Italian Buffet (Thursday Buffet)

Two Entrée ; Three Entrée

### Salad

Italian Salad<sup>⑥⑦</sup> | Blend of Romaine, Radicchio, Iceberg Lettuce, Celery, Red Onions, Grape Tomatoes, Banana Peppers, Olive Oil and Vinegar

### Sides

Roasted Potatoes<sup>⑥⑦</sup> | Italian Herbs, Garlic, Sea Salt, Cracked Pepper, Olive Oil

Roasted Vegetables Medley<sup>⑥⑦</sup> | Portobello Mushrooms, Grape Tomatoes, Zucchini, Summer Squash, Garlic, Grated Parmesan

### Accompaniments

Garlic Breadsticks, Parmesan Cheese, Red Pepper Flakes

### Entrées

Tuscan Chicken Pasta | Roasted Chicken Breast, Italian Herbs, Penne Pasta, Fresh Spinach, Sun-dried Tomato Cream Sauce

Italian Steak<sup>⑥⑦</sup> | Flank Steak, Balsamic, Roasted Tomatoes

Chicken Cacciatore<sup>⑥⑦</sup> | Chicken Breast, Mushrooms, Peppers, Onions, Garlic, Italian Herbs in a Tomato Sauce

Cheese Tortellini Primavera | Cheese Tortellini, Zucchini, Yellow Squash, Peppers, Broccoli, Garlic and Cream Sauce

### Dessert

Cannoli

# LUNCH



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## Prairie Lunch (Friday Buffet)

### Salad

House Salad<sup>⑥⑦</sup> | Mixed Greens, Grape Tomatoes, English Cucumbers, Ranch, Vinaigrette<sup>⑦</sup> Dressing

### Sides

Monaco Bean Medley<sup>⑥⑦</sup>

Roasted Baby Red Potatoes<sup>⑥</sup>

White and Wheat Dinner Rolls with Butter

### Entrées

Seared Chicken | Creamy Mushroom Marsala Sauce<sup>⑥</sup>

Sweet Heat Pork Loin | Apple Chutney<sup>⑥⑦</sup>

### Dessert

Lemon Blueberry Cheesecake Bars,  
Raspberry Bars

## Deli Buffet (available every day)

### Salads

House Salad<sup>⑥⑦</sup> | Mixed Greens, Grape Tomatoes, English Cucumbers, Ranch, Vinaigrette<sup>⑦</sup> Dressing

Housemade Potato Chips<sup>⑥⑦</sup>

Pasta Salad

### Housemade Sandwiches

Roasted Turkey Breast | Cheese Focaccia Bread, Provolone Cheese, Lettuce, Tomato, Roasted Garlic Aioli

Honey Roasted Ham Croissant | Swiss Cheese, Lettuce, Tomato, Honey Mustard Spread

Santa Fe Chicken Wrap | Whole Wheat Wrap, Black Bean Salsa, Cheddar Jack Cheese, Diced Tomato, Chipotle Spread

Vegetable Wrap | Squash, Zucchini, Tomatoes, Onions, Roasted Red Peppers, Chipotle Spread on a Spinach Tortilla

### Dessert

Assortment of Freshly Baked Cookies and Brownies

### Soup Enhancement (choice of one)

Tomato Basil<sup>⑥</sup>

Chicken Noodle

Potato Leek<sup>⑥</sup>

Iowa Corn Chowder

Broccoli & Cheese

# LUNCH



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## Grab and Go or Stay

Boxed lunches with cutlery packs, 10oz water, cookie, Cuties™ and bag of kettle chips.  
Designed for groups of 10 or more guests.

10-19 guests, choose 1 option

20+ choose up to three selections

### Roasted Turkey Breast

Cheese Focaccia Bread, Provolone Cheese, Lettuce, Tomato, Roasted Garlic Aioli

### Honey Roasted Ham

Whole Wheat, Swiss Cheese, Lettuce, Tomato, Honey Mustard Spread

### Chicken Salad

Croissant Square, Chicken, Walnuts, Apples, Celery, Mayonnaise, Lettuce, Tomato

### Roast Beef

Marble Rye, Aged Cheddar, Lettuce, Tomato, Light Horseradish Sauce

### Chicken Caesar Wrap

Whole Wheat Wrap, Romaine, Roasted Chicken, Parmesan Cheese, Caesar Dressing

### Santa Fe Chicken Wrap

Whole Wheat Wrap, Black Bean Salsa, Cheddar Jack Cheese, Diced Tomato, Chipotle Spread

### Asian Salad

Marinated Chicken or Tofu, Mixed Greens, Cabbage, Carrots, Tomatoes, Cucumbers, Mandarin Oranges, Wonton Strips, Housemade Asian Dressing

### Vegetable Wrap

Squash, Zucchini, Tomatoes, Onions, Roasted Red Peppers, Chipotle Spread on a Spinach Tortilla

### Italian Veggie Roll

Roasted Zucchini, Sweet Peppers, Basil Leaves, Creamy Whipped Pesto and Feta Spread, Hoagie Roll

## Boxed Lunch Enhancements

House Salad with Ranch ⑥

Mediterranean Pasta Salad

Country Potato Salad

# LUNCH



## Plated Lunch

Plated lunches are designed for a minimum of 10 guests and priced per person. All plated lunch selections includes an artisan bread basket for the table, a house salad with English cucumbers, grape tomatoes, ranch and vinaigrette<sup>®</sup> dressing, and a centerpiece plate of miniature white and chocolate cupcakes. Menu service includes Starbucks<sup>®</sup> Pike Place<sup>®</sup> regular and decaffeinated coffee, iced tea, and water.

### Sandwich, Half Salad

House Salad, Does Not Include Bread Basket

Choice of 1 Sandwich:

**Chicken Salad** | Croissant Square, Chicken, Walnuts, Apples, Celery, Mayonnaise, Lettuce, Tomato

**Club Croissant** | Chilled, Sliced Turkey, Ham Smoked Bacon, Lettuce, Tomato, Colby Jack Cheese, Dijon Mustard, Mayonnaise

**Muffuletta** | Capicola, Salami, Mortadella, Provolone, Lettuce, Tomato on Ciabatta

### Bourbon Chicken<sup>®</sup>

Lightly Seasoned Chicken Breast, Creamy Bourbon Sauce, Yukon Gold Garlic Mashed Potatoes, Steamed Seasonal Vegetables

### Asiago Chicken<sup>®</sup>

Seared Chicken Breast, Sautéed Spinach, Asiago Cheese Cream Sauce, Creamy Parmesan Risotto with Sundried Tomatoes, Steamed Seasonal Vegetables

### Chicken Caprese<sup>®</sup>

Seared Chicken Breast, Fresh Mozzarella, Basil Pesto, Tomato Ragout, Balsamic Vinegar Reduction, Creamy Parmesan Risotto with Sundried Tomatoes, Steamed Seasonal Vegetables

### Sweet Heat Pork Loin<sup>®</sup>

Sweet Heat Rubbed Pork Loin, Apple Chutney, Mashed Sweet Potatoes, Steamed Seasonal Vegetables

### Herb Roasted Pork Loin<sup>®</sup>

Slow Roasted Pork Loin, Rich Italian Herb Parmesan Cream Sauce, Yukon Gold Garlic Mashed Potatoes, Steamed Seasonal Vegetables

### Boneless Short Rib<sup>®</sup>

6 oz. Slow Roasted Boneless Short Rib, Housemade Demi<sup>®</sup>, Yukon Gold Garlic Mashed Potatoes, Vegetable Medley of Celery, Carrots, Onions

### Sweet Heat Salmon<sup>®</sup>

Mango Salsa, Wild Rice Pilaf, Broccolini

### Seafood Tortellini

Cheese Tortellini, Lobster Cream Sauce, Steamed Seasonal Vegetables

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# RECEPTION



## Cold Hors d'oeuvres

Priced per piece and require a minimum of 20 pieces. Maximum of 60 minutes of service.  
All cold hors d'oeuvres are available to be butler passed for \$100 per attendant for every selected item and every 100 guests.

### Prosciutto Wrapped Melon<sup>®®</sup>

Balsamic Drizzle

### Caprese Skewers<sup>®</sup>

Grape Tomato, Fresh Mozzarella, Basil,  
Balsamic Drizzle

### Tomato Basil Bruschetta

Tomatoes, Herbs, Olive Oil, Mozzarella Cheese  
on a Crisp Crostini

### Summer Stone Fruit Crostini

Brie and Mascarpone Cheese, Summer Stone  
Fruit, Honey and Fresh Thyme Drizzle

### Stuffed Peppadew Peppers<sup>®</sup>

Goat Cheese, Chives

### Vegetable Crudité Cups<sup>®</sup>

Carrots, Celery, Red Peppers, Cucumber,  
Green Goddess Dip

### Jumbo Shrimp Shooters<sup>®®</sup>

Housemade Cocktail Sauce

### Pepper Crusted Beef Crostini

Roasted Red Pepper Cream Cheese, Onion Confit

### Smoked Salmon Crostini

Dill Cream Cheese, Capers, Lemon

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# RECEPTION

## Hot Hors d'oeuvres

Priced per piece and requires a 20 piece minimum. Maximum of 60 minutes of service.  
Butler service is not available for hot hors d'oeuvres to preserve the quality of the product.



### Philly Cheesesteak Spring Rolls

### Beef Skewers<sup>④</sup>

Hoisin Sauce, Soy Sauce, Fresh Ginger

### Coconut Shrimp

Piña Colada Sauce

### Chicken Satay<sup>④⑤</sup>

Housemade Peanut Sauce

### Pork Potstickers<sup>④</sup>

Ginger Soy Sauce

### Pork Belly Skewer<sup>④</sup>

Bourbon Glaze

### Mini Maryland Style Crab Cakes

Crab, Lobster, Spicy Remoulade

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# RECEPTION

## Hot Hors d'oeuvres

Priced per piece and requires a 20 piece minimum. Maximum of 60 minutes of service.  
Butler service is not available for hot hors d'oeuvres to preserve the quality of the product.



### Breaded Mozzarella Cheese Sticks

*based on 2 pieces per person*

Homestyle Breaded and Fried Mozzarella,  
Marinara Sauce

### Spinach Spanakopita

Phyllo, Seasoned Spinach, Onions, Cream Cheese

### Crab Rangoon

Crispy Wontons, Seasoned Crab, Cream Cheese,  
Sweet and Sour Sauce

### Vegetable Eggrolls<sup>®</sup>

Sweet Chili Sauce

Menu selections are due 30 days out from your event. Guarantee count is due 5 business days prior to your event. All menus are subject to 7% sales tax and 23% service charge. Pricing subject to change based on market conditions.

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### Homestyle Chicken Strips

Barbecue, Ranch, Honey Mustard, Ketchup

### Beef Empanadas

Beef, Chipotle Aioli, Avocado Crema

### Mediterranean Stuffed Mushrooms<sup>®</sup>

Spinach, Artichokes

### Italian Stuffed Mushrooms

Graziano Sausage, Fresh Herbs, Parmesan Cheese

# RECEPTION

## Hot Reception Displays

Displays designed for groups of 30 or more and are priced per person.



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### Cocktail Smokies<sup>⑥⑦</sup>

*based on 3 smokies per person*

Barbecue Sauce

### Italian Meatballs

*based on 2 meatballs per person*

Marinara Sauce

### Swedish Meatballs

*based on 2 meatballs per person*

### Spinach and Artichoke Dip

Naan, Focaccia

### Chicken De Burgo Bites<sup>⑥</sup>

Herb Cream Sauce

### Beef De Burgo Bites<sup>⑥</sup>

Beef Tips, Herb Cream Sauce

## RECEPTION

## Cold Reception Displays

Displays designed for groups of 30 or more and are priced per person.



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### Vegetable Crudité<sup>⑥⑦</sup>

Seasonal Fresh & Roasted Vegetables,  
Ranch, Hummus Dip

### Fresh Fruit<sup>⑥⑦</sup>

Seasonal Sliced Fruit, Garnished with Fresh Berries

### Artisan Cheese<sup>⑥</sup>

Assorted Artisan Cheeses Including Regional  
Fare, Crackers

### Shrimp Cocktail<sup>⑥⑦</sup>

based on 3 shrimp per person

Jumbo Shrimp, Housemade Cocktail Sauce

### Charcuterie

Gruyere, Smoked Gouda, Boursin™, Cheddar,  
Salami, Prosciutto, Capicola, Cornichon, Olives,  
Grapes, Candied Nuts, Stone Ground Mustard,  
Baguette, Crackers

# RECEPTION

## Stations

Stations are priced per person with 90-minute serve time and require a minimum of 50 guests.

**Stations A la Carte:** Requires a minimum of three stations between self-serve, action, carving and dessert station.

**Stations Accompaniment:** You may choose 1 station to complement a plated or buffet menu.



### Salad Bar

Blend of Spring Mix and Iceberg Lettuce, English Cucumbers, Grape Tomatoes, Red Onions, Black Olives, Carrots, Shredded Cheese, Bacon Bits, Croutons, Hard Boiled Eggs, Sunflower Seeds, Pecans, Craisins™, Berries, Cottage Cheese, Ranch, Creamy Parmesan, Raspberry Vinaigrette Dressing

Dinner Rolls with Whipped Butter

### Quesadilla

Four Cheese Quesadillas

Chicken and Cheese Quesadillas

Tortilla Chips

Corn and Black Bean Salsa, Salsa Verde, Pico de Gallo, Sour Cream, Guacamole, Jalapeños

### Potato Bar

Choice of Baked Potato<sup>①②</sup> or Yukon Gold Garlic Mashed Potatoes<sup>③</sup>, Whipped Butter, Sour Cream, Assorted Shredded Cheeses, Cheese Sauce, Chicken Gravy, Scallions, Bacon Bits, Steamed Broccoli, Boneless Chicken Tenders

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# RECEPTION



## Chef's Stations

Action stations are priced per person, include a 90-minute service time, and require a minimum of 50 guests. Pricing also includes one chef attendant for up to 100 guests per station. Additional Chef attendant fee of \$150 per attendant per station.  
**Stations A la Carte:** Requires a minimum of three stations between self-serve, action, carving and dessert station.  
**Stations Accompaniment:** You may choose 1 station to complement a plated or buffet menu.

### Grilled Cheese Bar

Mini Four Cheese Grilled Cheese,  
Tomato Basil Soup Shooters<sup>⑥</sup>

### Walking Taco Bar

Doritos<sup>®</sup> and Fritos<sup>®⑦⑧</sup>

Seasoned Taco Meat<sup>⑨⑩</sup>

Shredded Cheese, Sour Cream, Tomatoes,  
Onions, Lettuce, Salsa

### Slider Station – choose two

Served with tater tots and coleslaw<sup>⑥</sup>

Philly Cheese Steak | Marinated and Thinly Sliced  
Steak, Grilled Onions, Red Peppers, Cheese  
Sauce, Mini Hoagie Roll

Pulled Pork<sup>⑩</sup> | Smoked Pulled Pork, Housemade  
Barbecue Sauce, Hawaiian Roll

Beef Brisket<sup>⑩</sup> | Smoked Beef Brisket, Housemade  
Barbecue Sauce, Hawaiian Roll

Mini Hamburger<sup>⑩</sup> | Ketchup, Mustard, Pickles,  
Onion, Cheese Slices, Hawaiian Roll

Impossible Burger<sup>⑩</sup> | Ketchup, Mustard, Pickles,  
Onion, Cheese Slices, Hawaiian Roll

### Pasta Station – choose two

Served with garlic bread sticks, grated parmesan,  
red pepper flakes

Cheese Tortellini Primavera | Cheese Tortellini,  
Zucchini, Yellow Squash, Peppers, Broccoli,  
Garlic and Cheese Cream Sauce

Pasta Bolognese | Penne, Ground Beef,  
Grazianos™ Mild Sausage, Pancetta,  
Mushrooms, Tomato Cream Sauce

Chicken Alfredo | Bowtie Pasta, Chicken,  
Alfredo Sauce

Macaroni and Cheese | Elbow Macaroni,  
Cheddar, Swiss, Gruyere, Italian Fontina,  
Parmesan, Colby Cheese

### Marsala Station<sup>⑩</sup>

Chicken or Steak Tips, Sautéed Portobello  
Mushrooms, Onions, Shallots, Marsala Sauce,  
Garlic Mashed Potatoes, Dinner Rolls

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# RECEPTION

## Chef's Carving Station

Pricing includes a 90-minute service time, and requires a minimum of 50 guests. Pricing also includes one chef attendant for up to 100 guests per station. Additional Chef attendant fee of \$150 per attendant per station. Each station is served with dinner rolls. Enhancements are priced per person to add to a carving station.

**Stations A la Carte:** Requires a minimum of three stations between self-serve, action, carving and dessert station.

**Stations Accompaniment:** You may choose 1 station to complement a plated or buffet menu.



### Sweet Heat Rubbed Salmon<sup>®®</sup>

serves 15

Mango Salsa

### Oven Roasted Turkey Breast<sup>®®</sup>

serves 30

Sage, Thyme, Cranberry Sauce, Turkey Gravy

### Bacon Wrapped Pork Loin<sup>®®</sup>

serves 30

Rosemary Rubbed, Honey Mustard Crusted Pork Loin, Apple Chutney

### Carved Beef Brisket<sup>®®</sup>

serves 25

House Smoked Brisket, Barbecue Sauce, Coleslaw

### Honey Glazed Brown Sugar Ham<sup>®®</sup>

serves 30

Hardwood Smoked Ham, Honey Brown Sugar Glaze, Assorted Mustards

### Prime Rib of Beef Au Jus<sup>®®</sup>

serves 20

Slow Roasted with Fresh Herb and Garlic Rub, Creamy Horseradish

### Beef Tenderloin<sup>®®</sup>

serves 15

Charbroiled and Slow Roasted, Housemade Demi-glace, Creamy Horseradish

### Enhancements:

House Salad with Ranch<sup>®</sup>

Five Cheese Macaroni and Cheese

Fresh Seasonal Vegetables<sup>®</sup>

Boursin™ Mashed Potatoes<sup>®</sup>

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## Chef's Sweet Stations

Sweet Stations are priced per person with a 90-minute serve time and require a minimum of 50 guests. Price includes one attendant for 100 guests. Additional attendants will be charged at \$150 per attendant per station. \*Requires one chef attendant for up to 100 guests per station.

**Stations A la Carte:** Requires a minimum of three stations between self-serve, action, carving and dessert station.

**Stations Accompaniment:** You may choose 1 station to complement a plated or buffet menu.

### Deluxe Coffee Bar

Starbucks® Pike Place® Coffee and Iced Coffee

Four Assorted Flavored Syrups

Dark Chocolate Espresso Beans

Vanilla Almond Biscotti Cookies

*Enhancement – Bailey's® and Kahlua® per drink*

### Ice Cream Bar

Vanilla and Chocolate Ice Cream Hand Scooped by a Chef Attendant

Chocolate Sauce, Caramel Sauce, Crushed OREO®, Peanuts, HEATH® Bar Pieces, Waffle Cone Bites, Brownie Bites, M&M's® and Whipped Cream

*Enhancement – Starbucks® Pike Place® Coffee*

### Mini Waffle Bar

Housemade Mini Waffles

Chocolate Sauce, Caramel Sauce, Crushed OREO®, Peanuts, HEATH® Bar Pieces, Brownie Bites, M&M's®, Whipped Cream

Vanilla and Chocolate Ice Cream Hand Scooped by a Chef Attendant

### Mini Dessert Station

Fruit Tarts

Mousse Cups

Assorted Mini Cupcakes

Mini Chocolate Marshmallow Brownies

*Enhancement – Starbucks® Pike Place® Coffee*

### Choco-cuterie Station

Chocolate Chip Cookies

German Chocolate and Double Fudge Brownies

Chocolate Mousse Cups ⑥

Chocolate Covered Strawberries ⑥

Dark Chocolate Espresso Beans

# DINNER

## Dinner Buffets



All dinner buffets are set for a minimum of 25 guests, priced per person and are designed for 60 minutes of service. Groups under 25 guests must be plated. Menu service includes Starbucks® Pike Place® regular and decaffeinated coffee, iced tea, and water.

### Aces Wild

House Salad, Choice of Two Sides, Choice of Two Entrées and Dessert Display

House Salad, Choice of Three Sides, Choice of Three Entrées and Dessert Display

#### Salads

House Salad®® | Mixed Greens, Grape Tomatoes, English Cucumbers, Ranch, Vinaigrette® Dressing

#### Sides

Seasonal Vegetable Blend®®

Green Beans, Bacon, Roasted Garlic ®

Broccolini, Roasted Garlic, Red Peppers®®

Wild Rice Pilaf®®

Herb Roasted Baby Red Potatoes®®

Yukon Gold Mashed Potatoes ®

#### Accompaniments

White and Wheat Dinner Rolls

Assortment of Mini Mousse Cups, Cheesecakes, Mini Fruit Tarts

#### Entrées

Chicken Marsala® | Forest Mushrooms

Bourbon Cream Grilled Chicken Breast®

Sweet Heat Rubbed Pork Loin®® | Apple Chutney

Atlantic Salmon®® | Mangoes, Cilantro, Onions, Green Peppers, Tomatoes

Caribbean Salmon®® | Sweet Heat Rubbed, Mangoes, Cilantro, Onions, Green Peppers, Tomatoes

Sliced London Broil®® | Marinated Flank Steak, Au Jus

Mushroom Ravioli | Sauce Rosa

#### Add a Carving Station

Rosemary Beef Tenderloin®®

Slow Roasted Prime Rib Au Jus  
Creamy horseradish®®

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# DINNER

## Dinner Buffets

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### All In Italian

Italian Salad, Two Sides, Choice of Two Entrées and Dessert Display

Italian Salad, Two Sides, Choice of Three Entrées and Dessert Display

#### Starter

Italian Salad® | Romaine, Radicchio, and Iceberg Lettuce, Celery, Red Onions, Grape Tomatoes, Green Olives, Banana Peppers, Olive Oil and Vinegar

#### Sides

Roasted Potatoes® | Italian Herbs, Garlic Sea Salt, Cracked Pepper, Olive Oil

Green Beans | Fresh Herbs, Extra Virgin Olive Oil, Breadcrumbs, Parmesan Cheese

Penne Pasta®

#### Accompaniments

Italian Herb Focaccia Bread

Italian Dessert Display with Miniature Tiramisu, Panna Cotta®, Amaretto Cheesecake, Cannoli

Shaved Parmesan Cheese, Red Pepper Flakes

#### Entrées

Tuscan Chicken Pasta | Roasted Chicken Breast, Italian Herbs, Penne Pasta, Fresh Spinach, Sun-dried Tomato Cream Sauce

Shrimp Puttanesca® | Shrimp, Garlic, Olives, Capers and Tomato Sauce

Italian Steak® | Flank Steak, Balsamic and Roasted Tomatoes

Chicken Cacciatore® | Chicken Breast, Mushrooms, Peppers, Onion, Garlic and Italian Herbs in a Tomato Sauce

Cheese Tortellini Primavera | Cheese Tortellini, Zucchini, Yellow Squash, Peppers, Broccoli, Garlic and Cheese Cream Sauce

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# DINNER

## Dinner Buffets

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### Texas Hold 'Em

Two Starters, Three Sides, Choice of Two Entrées and a Dessert Display

Two Starters, Three Sides, Choice of Three Entrées and a Dessert Display

#### Starters

House Salad®® | Mixed Greens, Grape Tomatoes, English Cucumbers, Ranch, Vinaigrette® Dressing

Country Potato Salad

Add or Substitute Housemade Chili - *upgrade*

#### Sides

Traditional Macaroni and Cheese

Cowboy Baked Beans® | Applewood Smoked Bacon

Roasted Jalapeño Cream Corn®

#### Entrées

Hickory Smoked Beef Brisket®®

Grilled and Sliced Flank Steak, Bourbon Onion Sauce®

Grilled Peach Spiced Chicken Breast®

Smoked Sweet Heat Rubbed Pork Loin®

Smoked Kansas City Dry Rubbed Pork Ribs®

#### Accompaniments

Fresh Cornbread with Housemade Honey Butter

Display of Bourbon Pecan Tart, Summerberry Stack, Peach Cobbler

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# DINNER



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## Plated Dinners

Plated dinners are designed for a minimum of 10 guests and priced per person. Plated dinners include house salad with ranch and vinaigrette<sup>⑦</sup> dressing, freshly baked artisan bread, and choice of up to two alternating desserts. Menu service includes Starbucks<sup>®</sup> Pike Place<sup>®</sup> regular and decaffeinated coffee, iced tea.

### Bourbon Chicken<sup>⑥</sup>

French Cut Chicken Breast, Creamy Bourbon Sauce, Herb Roasted Baby Red Potatoes, Broccolini

### Chicken Marsala<sup>⑥</sup>

French Cut Chicken Breast, Shallots, Garlic, Fresh Mushrooms in a Creamy Marsala Wine Sauce, Whipped Yukon Gold Garlic Mashed Potatoes, Broccolini

### Chicken De Burgo<sup>⑥</sup>

French Cut Chicken Breast, Parmesan and Herb Cream Sauce, Yellow Jacket Saffron Rice, Broccolini

### Sweet Heat Pork Loin<sup>⑥</sup>

Sweet Heat Rubbed Iowa Pork Loin, Housemade Mango Chutney, Roasted Sweet Potatoes, Curry Cauliflower

### Florentine Stuffed Pork Loin<sup>⑥</sup>

Iowa Pork Loin Stuffed with Spinach, Garlic, Bacon, Onion, Garlic Cream Sauce, with Yukon Gold Garlic Mashed Potatoes, Broccolini

### Boneless Short Rib<sup>⑥</sup>

8 oz. Slow Roasted Boneless Short Rib, Housemade Demi, Yukon Gold Garlic Mashed Potatoes, Vegetable Medley of Celery, Carrots, Onions, Broccolini

### Filet of Beef<sup>⑥</sup>

Grilled 8 oz. Filet Mignon, Bordelaise, Duchesse Potatoes, Green Beans, Roasted Garlic

### Baked Atlantic Salmon<sup>⑥⑦</sup>

Tropical Fruit Salsa, Wild Rice Pilaf, Broccolini

### Sweet Heat Salmon<sup>⑥⑦</sup>

Mango Salsa, Wild Rice Pilaf, Broccolini

### Sea Bass<sup>⑥</sup>

Pan Seared Sea Bass, Champagne Cream Sauce, Yellow Jacket Saffron Rice, Broccolini

# DINNER

## Plated Duet Dinners

Plated dinners are designed for a minimum of 10 guests and priced per person. Plated dinners include house salad with ranch and vinaigrette<sup>®</sup> dressing, freshly baked artisan bread, and choice of up to two alternating desserts. Additional dessert selections are \$3 per dessert. Menu service includes Starbucks<sup>®</sup> Pike Place<sup>®</sup> regular and decaffeinated coffee, iced tea. All duet plates can be made dairy free and gluten free upon advance request to your Event Coordinator.



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### Filet De Burgo & Shrimp<sup>®</sup>

6 oz. Filet Mignon, Three Jumbo Grilled Shrimp, Parmesan and Herb Cream Sauce, Creamy Parmesan Risotto with Sundried Tomatoes, Broccolini

### Filet De Burgo & Chicken<sup>®</sup>

6 oz. Filet Mignon, Chicken Breast, Parmesan and Herb Cream Sauce, Duchesse Potatoes, Broccolini

### Filet De Burgo & Crab Cake

6 oz. Filet Mignon, Crab Cake, Parmesan and Herb Cream Sauce, Duchesse Potatoes, Broccolini

### Boneless Short Rib & Sweet Heat Salmon<sup>®®</sup>

6 oz. Braised Boneless Short Rib with Housemade Demi, Sweet Heat Salmon Filet, Yukon Gold Garlic Mashed Potatoes, Vegetable Medley of Celery, Carrots, Onions, Broccoli

### Filet De Burgo & Sweet Heat Salmon<sup>®</sup>

6 oz. Filet Mignon, Sweet Heat Salmon Filet, Parmesan and Herb Cream Sauce, Shallot Bacon Mashed Potatoes, Broccolini

## Vegan and Vegetarian

Meals are priced at the highest priced non-vegan or non-vegetarian menu item.



### Vegan Options

#### Asparagus Stir Fry

Tofu, White Rice, Fresh Vegetables, Asian Stir Fry Sauce

#### Black Bean Chili

Fresh Garlic, Onions, Tomatoes, Zucchini, Squash, Black Beans

#### Loaded Baked Potato

Broccoli, Black Bean Chili, Fried Tofu

#### Chickpea Curry®

Garlic, Ginger, Spinach, Chickpeas, Onions, Zucchini, and Tomatoes, White Rice, Curry Sauce

#### Cauliflower Stir Fry®

Tofu, Cauliflower, Broccoli, Stir Fried Vegetables, White Rice

#### Zucchini Scampi®

Garlic, White Wine, Olive Oil, Roasted Zucchini, Tomatoes, White Rice

#### Portobello Stack®

Grilled Balsamic Portobello Mushroom, Fire Roasted Vegetables, Caramelized Onions, Mushroom Ragout

#### Mushroom Curry®

White Rice

#### Roasted Sweet Potato Burrito

White Rice, Black Beans, Salsa, Wheat Wrap

#### Mushroom Bourguignon®

Roasted Potato, Portobello Mushroom, Carrots, Mushroom Demi-glace

### Vegetarian Options

#### Black Bean Burger

Lettuce, Tomato, Onion, Brioche Bun, Chef's Choice Side

#### Eggplant Parmesan

Fried Eggplant, Marinara, Mozzarella Cheese, Fettuccine

#### Cheese Tortellini

Creamy Tomato Basil Sauce

#### Vegetable Lasagna

Savory Lasagna with a Melange of Roasted Vegetables in a Tomato Basil Sauce, Topped with Italian Cheeses

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# DINNER

## Desserts



### Carrot Cake

Cream Cheese Frosting, Caramel Sauce

### Death by Chocolate Cake

Chocolate Cake, Chocolate Mousse, Chocolate Ganache

### Tiramisu

Ladyfingers Dipped in Rum-infused Coffee, Cream Cheese Mousse

### Lemon Mascarpone Cake

Layered Lemon Cake with Lemon Curd, Mascarpone Frosting

### Fruit Tart

Fresh Fruit, Pastry Cream, Sweet Pastry Crust

### Kentucky Bourbon Tart

Salted Bourbon Caramel, Chocolate Ganache in a Tart Shell

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### Red Velvet Cake

Cream Cheese Frosting

### NY Cheesecake

Traditional | Berry Coulis

Lemon Blueberry | Housemade Blueberry Sauce

White Chocolate Raspberry | OREO® Crust

### Salted Caramel Vanilla Crunch Cake

Vanilla and Caramel Cake, Caramel Crunch, Custard Layer

### Banana Walnut Cake<sup>⑥⑦</sup><sub>(Vegan)</sub>

\$2.50 per person surcharge when selected for all attendees

### Chocolate Tuxedo Cake<sup>⑥</sup>

\$2.50 per person surcharge when selected for all attendees

# BAR SERVICE

## Bar Service

All Bar Service requires a minimum spend of \$500 per bartender. Available options include cash bar, host bar, or drink tickets.



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### Spirits

\$8 per drink | \$10 premium mixer | \$11 rock | \$15 martini

Bombay® Sapphire Gin, Bacardi® Superior Rum, Malibu® Coconut Rum, Captain Morgan® Spiced Rum, Maker's Mark® Bourbon, Jack Daniel's® Whiskey, Crown Royal® Canadian Whiskey, Dewar's® White Label Scotch, Jose Cuervo® Especial Gold Tequila, Tito's® Vodka

### House Wine

Cabernet Sauvignon, Pinot Noir, Chardonnay, Moscato

**\*Wine by the Bottle Selections Available upon Request**

### Domestic Beer

### Premium Beer and Seltzers

### Aluminum Beer

*Required for Pavilion and Outdoor Events*

### Non-Alcoholic

Assorted Coke Products

Bottled Water, Canned Juices

Red Bull, Ginger Beer, and Other Premium Mixers

## BAR SERVICE

## Specialty Bars

The following specialty bars require a minimum spend of \$500 and are only available as a host bar option.



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### Bloody Mary Station

per person per hour

Tito's® Vodka, Zing Zang® Bloody Mary Mix, Beef Stick, Celery Stalk, Green Olives, Blue Cheese Stuffed Olives, Pickle Spears, Tabasco®, Worcestershire Sauce, Salt and Pepper

### Mimosa Station

per person per hour

Sparkling Wine, Orange Juice, Peach Puree, Cranberry Juice, Pineapple Juice, Strawberry Puree, Fresh Strawberries, Raspberries, Blackberries, Blueberries

### Housemade Sangria

per person per hour

Red Wine and Seasonal Fruits/Flavors

# TECHNOLOGY



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## Presentation Packages

### Presentation Packages

*Presentation Packages are Priced by the Number of Projection Screens and Projectors Requested and Include:*

- One (1) Wireless Microphone (Handheld or Lavalier)
- One (1) HDMI Cable, Slide Advancer, Extension Cord, and Power Strip for Laptop Connection
- One (1) Podium (Upon Request), and In-room Speakers
- One (1) Screen and Projector
- Two (2) Screens and Projectors (Required for Bishop A and Skinner A)
- Three (3) Screens and Projectors
- Four (4) Screens and Projectors
- Five (5) Screens and Projectors

### Small Meeting Essentials A/V Package

*Altoona Room, AJ's Party Room, Palmer Room, Grandquist Conference Room, Polk County Room*

- One (1) Monitor
- One (1) HDMI Cable, Slide Advancer, Extension Cord, and Power Strip Ran to the Front of the Room for Laptop Connection
- One (1) Podium (Upon Request)
- In-room Speakers

### Audio Visual Enhancements

Wireless Microphone (Handheld or Lavalier)

Laptop Computer

PowerPoint Slide Advance

Video Switcher (AV Tech required)

Presidential Teleprompter

TV Monitor / Confidence Monitor

On Site AV Technician (2-hour Minimum)

Monday-Friday 7a-5p *per hour*

Monday-Friday After 5p *per hour*

Weekends *per hour*

Audio Interface

*Allows Room Audio to be Shared During Virtual Meetings, Requires Microphone*

### Meeting Essentials

Flipchart & Markers Package

Whiteboard & Markers Package

Extension Cord or Power Strip

Tri-pod Easel

Podium (*First One Complimentary*)

Dance Floor

6' x 8' Portable Riser *Complimentary*

4' x 8' Portable Riser *Complimentary*

Banner Hanging *per Banner*

City Scape Backdrop

Gobo Projector

# TECHNOLOGY



Menu selections are due 30 days out from your event. Guarantee count is due 5 business days prior to your event. All menus are subject to 7% sales tax and 23% service charge. Pricing subject to change based on market conditions.

⑥ Denotes Gluten-Sensitive item.

⑦ Denotes Dairy-Sensitive item.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

## Camera & Recording Options

### Stationary Camera Options (No Movement or Zooming of Picture)

#### Stationary IMAG

Camera will be stationary and focused on one location. Camera image will be projected onto the screens.

#### Stationary Camera with Recording

Camera will be stationary and focused on one location. Video & room audio will be saved to an SD card and can be taken at the end of the event.

#### Stationary IMAG Plus Presentation

Camera will be stationary and focused on one location. The AV tech can switch between presentations, IMAG, and a still image as needed. Speaker will be provided with a slide advancer to advance presentation slides.

Streaming the meeting is available with this package to group's account (YouTube, Zoom, etc.). Some streaming services offer their own recording options.

#### AV Tech & Camera Operator Pricing

Monday – Friday from 7am-5pm - *per Hour*

Monday-Friday after 5pm - *per Hour*

Weekends - *per Hour*

### Camera with Movement (Camera Following Speaker and/or Zooming)

#### IMAG with Live Feed + Camera Operator

Camera operator will move the camera live feed to project moving speaker onto the screens.

#### IMAG with Live Feed Plus Presentation + AV Tech + Camera Operator

Camera operator will follow the speaker for the live feed. The AV tech can switch between presentations, IMAG, and a still image as needed. Speaker will be provided with a slide advancer to advance presentation slides. Streaming the meeting is available with this package to group's account (YouTube, Zoom, etc.).

#### Recording (2-hours Minimum)

Recording is available to enhance the above packages. Group will take the SD card upon completion of the event.

#### AV Tech & Camera Operator Pricing

Monday – Friday from 7am-5pm - *per Hour*

Monday-Friday after 5pm - *per Hour*

Weekends - *per Hour*



Contact our group sales department or visit us online:

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