



# events menu

meet & eat today.  
stay tonight.



**Hampton Inn & Suites - Columbia**  
**At The University of Missouri**

1225 Fellows Place | Columbia, MO 65201  
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# greetings

We would like to introduce you to our fabulous hotel and meeting facilities. We are located on the corner of Stadium Boulevard and College Avenue. If you were any closer to the University...you'd have to enroll!

At our hotel you will find clean, fresh, comfortable King & double Queen rooms featuring our new Cloud Nine bedding, along with coffee makers, irons and ironing boards and microwaves and refrigerators. We also offer spacious one-room suites which include a King bed, sleeper sofa, wet bar and under-the-counter refrigerators and microwaves. The studio suites have a more spacious area for added comfort.

## Our hotel offers you:

- Complimentary "On the House" Hot Breakfast with over 30 items everyday
- Complimentary "On the Run" Breakfast Bags
- Complimentary High-Speed Wireless Internet access in all rooms, meeting spaces, and public areas
- Portable "Lap Desks" in all the rooms for use with laptops, reading or eating
- Our "Cloud Nine" Bedding System with two pillow options, new duvets, linens and plush towels
- Meeting space to accommodate up to 300 guests
- Business Center
- Fitness Center
- Indoor Swimming Pool & Whirlpool
- The opportunity to earn Hilton Hotel points
- Our Unconditional 100% Satisfaction Guarantee

## For all your business meeting and social functions your group will receive all of our everyday amenities PLUS:

- Your own Personalized Group Web Page that can be personalized to your specific needs, including agendas, menus, pictures, online room booking and more!
- Access to our online Guest List Manager where you can see who's booked, how many rooms are still available, and how many rooms have been picked up in your group block 24 hours a day, 7 days a week!
- The entire Hampton Inn & Suites-Columbia staff looks forward to the opportunity to host your group.

# guidelines

## Deposits

A deposit or approved form of payment will be required at the time of booking. A signed event contract and/or guest room contract holds the event space and the guest room block until the guest room release date (this date is typically four weeks prior to the event date). The deposit consists of 50% of the total room rental and is due upon signing the contract. One hundred percent of the estimated food and beverage revenue is due one week prior to the event. Any additional charges accrued during the event will be billed within 72 hours of the event. A credit card authorization form must be completed and kept on file for the event.

## Service Charge And State Sales Tax

A service charge will be added to all food and beverage purchases. Missouri sales tax will be applied to the total bill unless a letter verifying tax exempt status is provided to the Sales Office prior to billing. For current service charge and sales tax rates, please contact the Sales Office.

## Room Temperature

The temperature in the Hampton Inn & Suites-Columbia is electronically controlled and quite comfortable. If your room requires temperature adjustments, please make a member of our staff aware of this, and it will be adjusted accordingly.

## Specialty Cakes

The Hampton Inn & Suites-Columbia at the University of Missouri does not provide specialty cakes. Specialty cakes are the sole responsibility of the guest including cutting of the cake, plates, utensils and service of the cake.

## Banquet Hours

The Hampton Inn & Suites-Columbia at the University of Missouri is available for scheduled events seven days a week. All events must end by 11:30 p.m.

## Alcohol Service Policy

The service of alcoholic beverages will comply with the policies of the caterer providing the beverage service. Should you wish to have a copy of their policies, we will be glad to request them for you.

## Linens

Our standard length linens include white table cloths and napkins for banquets and other catered functions and are included in the room rental charge. All food serving tables, bar tables and head tables up to 6 people will be skirted in black. For head tables exceeding 6 people there will be an additional charge of \$1.50 per foot for skirting. Additional specialty linens may be ordered upon request

## Decorations, Signs & Posters

Any decorations, signs or posters used should be free standing. There will be absolutely no taping, nailing or wiring to walls, floors, or ceilings. All decorations and materials must be removed immediately following completion of the event. Otherwise, they will be disposed of at Hampton Inn & Suites' discretion. The host of the event will be financially responsible for any damages to the facility resulting from the misuse of decorations or materials. The use of glitter and confetti are strictly prohibited.

## Entertainment & Photography

Musical groups, disc jockeys, and photographers are permitted and must be arranged by you. Our staff will be happy to assist you with these arrangements in any way possible. Musical groups must provide their own sound and light systems. All vendors must conform to and comply with Hampton Inn & Suites-Columbia regulations or they may be removed from the facilities without notice to you. All music must end by 11:30 p.m.

## Rental Of China, Silver & Glassware

There is no charge for china, flatware, silverware and beverage glasses (excluding champagne). Any specialty service ware may incur additional charges.

## Booking An Event

Please call (573) 214-2222 to schedule an appointment to book your upcoming event. It is best to book your event as far in advance as possible, as some dates are highly in demand.



# guidelines

## Contracts

Once a specific date(s) and time(s) have been confirmed for your guest rooms and/or event, a sales and/or event contract will be sent to you for your signature. This event contract must be signed and returned to the Sales Office by the contract due date and will serve as your room(s) and event(s) guarantee. A Banquet Event Order will be sent once menus, prices and rooms have been finalized. An authorized signer for the account must sign and return it to the Sales Office prior to the event. If our sales team does not receive the signed contract within a specified time, the Hampton Inn & Suites-Columbia will consider the guest rooms or event room(s) available to be rebooked.

## Menus

Our menus include a wide assortment of items. Should you prefer to design a special menu for an event, our Sales Team will be happy to work with you. In order to ensure that your event is coordinated to specifications, it is necessary to have your menu one month prior to the event date. Any event booked less than two weeks prior to the event date must choose a menu immediately upon booking the event. Menu prices are subject to change.

## Signage

The Hampton Inn & Suites will post signs in the front lobby, at the end of the hallway directing them to our banquet space and the assigned banquet room(s). All other signage is to be provided by you and approved by your sales manager.

## Food & Beverage

All food consumed at the Hampton Inn & Suites-Columbia will be provided by our caterer. With exception to wedding cakes, guests will not be permitted to bring in or remove from the Hampton Inn & Suites-Columbia, any food or beverages. All food and beverage is to be ordered through the Hampton Inn & Suites-Columbia Sales & Catering Department.

## Room Changes

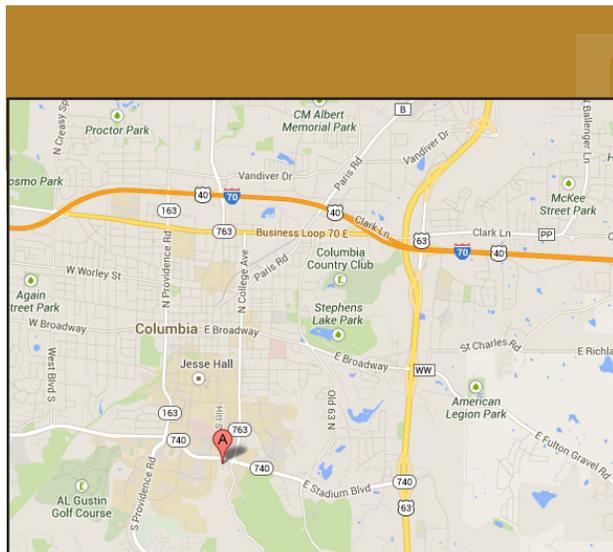
Hampton Inn & Suites-Columbia at the University of Missouri reserves the right to reassign function room based on actual space requirements.

## Guarantees

An estimated number of guests (contracted number) will be needed upon booking your event. A final guaranteed number is required from the client, no less than 7 business days prior to event start date. If the guarantee is not provided 7 days prior, the contracted number will be used as your guarantee number for billing purposes.

## Billing

All events at the Hampton Inn & Suites-Columbia at the University of Missouri must provide a method of payment upon returning the signed contract. Methods of payment include: Credit Card, Advance Deposit with payment by check or approved Direct Billing. If event payment is via check, the estimated total due for the event is to be paid for one week prior to event start date.



# directions

## Columbia Regional Airport

Travel Airport Road to Hwy H turn left, travel to US-63 North to Stadium Blvd. turn left, travel to College Road turn left, Fellows Place turn right.

**Distance to hotel:** 12 mi. **Drive Time:** 15 min.

## Kansas City International Airport

Travel LP Cookingham Drive to I-435 East towards I-70 East travel I-70 East to US-63 to Stadium Blvd. turn right travel to College Road turn left, Fellows Place turn right. **Distance to Hotel:** 150 mi. **Drive Time:** 2.25 hr.

## Lambert-St. Louis International Airport

Travel I-70 West to US-63 South, travel to Stadium Blvd. turn right, travel to College Road turn left, Fellows Place turn right.

**Distance to Hotel:** 112 mi. **Drive Time:** 1.75 hr.

# ROOMS room rental fees

## Room Rentals

Room rental includes the following standard set-up: use of the room for the contracted period of time, set-up of room, use of tables, chairs, house table linens, one registration table, pads, pens, pitchers of water and candies.

Meeting Room	Dimensions	SQ FT	Ceiling	Rental
Pre-Function		N/A	12'	\$150
University Room	46'x102'	5700	12'	\$1200
Missouri Room	46'x34'	1564	12'	\$400
Stephens Room	46'x34'	1564	12'	\$400
Columbia Room	46'x34'	1564	12'	\$400
Truman Boardroom	15'x24'	360	9'	\$200
Hospitality Suite	13'x21'	273	9'	\$150

All prices are subject to change. All set-up and room reset fees are subject to a 20% service charge and applicable taxes.

# SETUP set-up

Set-up items may require a delivery and/or set-up fee. Set-up items are priced per item/per day. Additional items available upon request.

Item	Price
15'x15' Dance Floor	\$250
Standing Podium	\$35
Table Top Podium	\$20
Display Tables (Maximum of 3)	No charge
Additional Clothed Display Table	\$10
Additional Skirting	\$1.50/foot
Additional Registration Table	\$10
Cocktail Tables	\$13
Staging	price on request
Stairs for Staging	price on request

All prices are subject to change. All set-up and room reset fees are subject to a 20% service charge and applicable taxes.

# AV audio visual

All audio visual requirements must be ordered one week prior to the event start date. Not all audio visual is available to be ordered last minute or on the day of the event.

4 Channel Mixer	\$40
8' Drop Down Screen	\$40
8'x8' Standing Screen	\$40
10'x12' Drop Screen	\$40
Easel	\$15
Flip Chart with Markers	\$35
Additional Flip Chart Pads	\$40
Laser Pointer	\$35
LCD Projector	\$450
Overhead Projector	\$45
Power Strip/Extension Cord	\$10
Sound Patch into House System	\$40
Speaker Phone	\$50
TV/VCR-DVD Player	\$100
White Board with Markers	\$20
High Speed Internet Line Wired	\$50
Wireless Handheld Microphone	\$85
Wireless Lavalier Microphone	\$85

All prices are subject to change. All Audio Visual is subject to a 20% service charge and applicable taxes

# RESETS room reset fees

If requesting a room to be completely reset in a different layout during your contracted period of time a reset fee will apply.

Room	Fee
University Room	\$500
Missouri / Stephens / Columbia	\$200
Truman Boardroom	\$50
Pre-Function	\$150

# beverages

<b>Coffee</b> Regular & Decaffeinated	\$24.95/gallon
<b>Coffee</b> Regular & Decaffeinated	\$11.50/carafe
<b>Iced Tea, Fruit Punch or Lemonade</b>	\$18.95/gallon
<b>Sweet Tea</b>	\$20.50/gallon
<b>Milk</b>	\$8.50/carafe
<b>Assorted Juices</b> (orange, apple, cranberry)	\$10.95/carafe
<b>Bottled Soft Drinks</b>	\$2.50 each
<b>Bottled Water</b>	\$2.00 each
<b>Hot Chocolate &amp; Hot Tea</b>	\$1.50 each

# snacks

<b>Gardetto's® Snack Mix</b>	\$2/person
<b>Pretzels</b>	\$2/person
<b>Freshly Baked Cookies</b>	\$21.25/dozen
<b>Freshly Baked Brownies</b>	\$21.25/dozen
<b>Tortilla Chips &amp; Salsa</b>	\$2.50/person
<b>Granola &amp; Breakfast Bars</b>	\$2/bar

## Make Your Own Trail Mix

Your choice of the following. Maximum three items per mix.  
\$2.50/person per mix

- Coconut • M&M's® • Dried Cranberries • Mixed Nuts
- Golden Raisins • Granola • Banana Chips
- Chocolate Chips • Butterscotch Chips

All prices are subject to change. All Food & Beverages are subject to a 20% service charge and applicable taxes

# breakfast items

<b>Assorted Fruit Yogurts</b>	\$2.50/each
<b>Assorted Pastries</b>	\$22.50/dozen
<b>Assorted Muffins</b>	\$21.95/dozen
<b>Assorted Bagels</b> with cream cheese	\$23.95/dozen
<b>Whole Fresh Fruit</b>	\$2.00/piece
<b>Seasonal Sliced Fresh Fruit &amp; Berries</b>	\$3.95/person
<b>Breakfast Bars and Granola Bars</b>	\$2.00/bar

# continental breakfast

All continental breakfasts limited to 1 hour service

## Rise & Shine

Assorted Pastries • Assorted Muffins • Regular Coffee  
Decaf Coffee • Hot Tea • Assorted Juices \$5.25/person

## The Health Nut

Assorted Yogurts • Granola Bars • Sliced Fresh Fruit  
Mixed Nut and Dried Fruit Trail Mix • Regular Coffee  
Decaf Coffee • Hot Tea • Assorted Juices \$7.75/person

## Kick Start

Assorted Oatmeal • Sliced Fresh Fruit • Assorted Yogurt  
Regular Coffee • Decaf Coffee • Hot Tea • Assorted Juices  
\$6.75/person

## Deluxe Continental

Assorted Bagels with Cream Cheese • Assorted Pastries  
Sliced Fresh Fruit • Assorted Muffins • Regular Coffee  
Decaf Coffee • Hot Tea • Assorted Juices \$8.00/person



# BREAKFAST breaks

All break packages limited to 1/2 hour of service

## Afternoon Breather

Freshly Baked Cookies or Brownies  
Regular Coffee • Decaf Coffee • Iced Tea  
Assorted Soft Drinks \$5.25/person

## The Healthy Life

Seasonal Fresh Fruit Display • Mixed Nuts  
Garden Vegetable Crudites with Dill Dip  
Granola Bars • Iced Tea • Hot Tea  
Bottled Water \$7.50/person

## Hampton's Exclusive Break

Freshly Baked Cookies & Brownies  
Gardetto's ® Snack Mix • Whole Fresh Fruit  
Regular Coffee • Decaf Coffee • Iced Tea  
Assorted Soft Drinks \$7.25/person

## Death By Chocolate

Double Chocolate Fudge Brownies  
Chocolate Chip Cookies • Chocolate Covered  
Peanuts • Assorted Mini Chocolate Candies  
Milk • Hot Chocolate \$7.50/person

## Take Me Out To The Ballpark

Popcorn • Cracker Jacks • Roasted Peanuts  
Tortilla Chips & Queso • Iced Tea • Lemonade  
\$5.00/person

## Marketplace

Meat & Cheese Platter • Seasonal Fresh Fruit  
Display • Garden Vegetable Crudites with Dill  
Dip • Assorted Crackers \$9.00/person

**All prices are subject to change. All Food  
& Beverages are subject to a 20% service  
charge and applicable taxes**



# PLATED plated breakfast

Minimum 20 guests. All plated breakfasts include Coffee, Decaf Coffee, Water, Milk and Assorted Juices

## Stadium Sunrise

Scrambled Eggs • Bacon or Sausage • Hash Browns • Wheatberry Toast  
Sweet Cream Butter & Jam \$12.95/person

## Sweet & Savory Start

French Toast • Bacon or Sausage • Potatoes O'Brien • Fresh Fruit  
\$12.50/person

## All Wrapped Up

Bacon, Sausage or Vegetarian Breakfast Burrito • Hash Browns • Fresh Fruit  
\$13.50/person

## Eggs Benedict

English Muffin • Ham Poached Eggs • Hollandaise Sauce  
Potatoes O'Brien \$14.95/person

## Smart Start

Quiche Lorraine or Garden Vegetable Quiche • Roasted New Potatoes  
Fresh Fruit \$12.95/person

## All American

Scrambled Eggs • Biscuits and Gravy • Bacon or Sausage • Hash Browns  
Fresh Fruit \$13.95/person

# BUFFET breakfast buffet

Minimum 20 guests. All breakfast buffets include Coffee, Decaf Coffee, Water, Milk and Assorted Juices. \$12.95/person

## STANDARD BUFFET

### Buffet Includes:

**Choice of One Meat:** of Bacon, Ham, Sausage Links or Sausage Patties

**Choice of One Potato:** Hash Browns, Potatoes O'Brien or Roasted New Potatoes

**Includes:** Scrambled Eggs • Fresh Fruit Salad • Wheatberry Toast

### Additions

**Bacon • Ham • Sausage Links • Sausage Patties \$2 each**

**Hash Browns • Potatoes O'Brien • Roasted New Potatoes \$1 each**

**Sausage, Egg & Cheese Casserole • Ham, Egg & Cheese Casserole  
French Toast Casserole • Texas Casserole • Vegetable Frittata \$2 each**

**Substitute Fresh-Baked Biscuits and Gravy or Bagels and Cream Cheese  
instead of toast \$2 each**

# BRUNCH brunch buffet

Minimum 20 guests. Includes Coffee, Decaf Coffee, Water, Milk and Assorted Juices 19.95/person

## **Includes:**

Assorted Pastries • Sliced Fresh Fruit • Scrambled Eggs • Toast

## **Choose Two Entrees:**

Quiche Lorraine • Vegetarian Quiche • Eggs New Orleans  
Shrimp and Vegetable Quiche • Biscuits and Sausage Gravy  
Buttermilk Pancakes • Creme Brulee French Toast Casserole

*Additional selections \$3 each*

## **Choose One Meat:**

Bacon • Sausage Links • Turkey Bacon

Vegetarian Sausage Links

*Additional selections \$2 each*

## **Choose One Side:**

Cheddar Grits • Hash Browns

Breakfast Potatoes • Potatoes O'Brien

*Additional selections \$2 each*

## **Add an Omelet Station:**

Ham • Bacon • Bell Pepper • Green Onions • Mushrooms

Tomatoes • Olives • Cheddar Cheese \$4/person *(One chef required per station per 30 guests at \$25/chef/hour, 2 hour minnum)*

## **Add a Carving Station:**

Honey Glazed Ham with Guinness Mustard • Roast Turkey

Breast with Cranberry Chutney \$6/person for each station *(One chef required per station per 30 guests at \$25/chef/hour, 2 hour minnum)*

**Add Bloody Mary or Mimosa Bar:** \$12/person



# BU... sandwich buffet

## **SOUP, SALAD & SANDWICH BUFFET**

Minimum 20 guests. Include Daily Dessert (cookie or brownie)  
Iced Tea • Iced Water

**Lunch** \$17.95/person • **Dinner** \$19.95/person

## **Buffet Includes:**

### **Choice of One Soup:**

Tomato Basil Bisque • Loaded Baked Potato

Chicken Noodle • Five Cheese Broccoli Soup

Beef & Barley Vegetable • Vegetable Minestrone

Roasted Corn and Poblano Chowder • Boston Clam Chowder

*Additional Soups \$2 each*

### **Choice of Two Salads:**

Garden Salad • Caesar Salad • Seasonal Spinach Salad

The Hill Salad • 7 Layer Salad • Homestyle Potato Salad

Mediterranean Pasta Salad • Tiger Cole Slaw

*Additional Salad \$2 each*

### **Choose Three Sandwich Components:**

Ham • Turkey • Bacon • Roast Beef • Chicken Salad

Tuna Salad • Roasted Vegetables

*Additional selections \$2 each*

## **Includes:**

Mayo • Mustard • Herbed Mayo • Chipotle Mayo

Guinness Mustard • Lettuce • Tomato • Onion • Pickle

Assorted Cheeses • Assorted Breads

## **DELI BUFFET**

Minimum 20 guests. Include Daily Dessert (cookie or brownie)  
Iced Tea • Iced Water

**Lunch** \$15.00/person • **Dinner** \$17.00/person

## **Buffet Includes:**

Sliced Roast Beef • Smoked Turkey • Ham • Assorted Cheeses

Assorted Breads • Mustard • Chipotle Mayo • Herb Mayo

Lettuce • Tomatoes • Onions • Pickles • Housemade

Potato Chips • Layered Salad with Hard-Boiled Eggs, Bacon,

Green Onion & Shredded Cheese

**All prices are subject to change. All Food & Beverages are subject to a 20% service charge and applicable taxes**

# boxed lunches

## SANDWICHES

Minimum 5 per selection. Maximum of 3 Selections. Sandwiches include: Daily Dessert (cookie or brownie) • House Chips or Cole Slaw • Iced Water • Iced Tea

### Club Croissant

Ham • Turkey • Bacon • Cheddar Cheese • Swiss Cheese Lettuce • Tomato • Chipotle Mayo \$12.95/person

### Ham & Swiss

Ham • Swiss Cheese • Tomato • Lettuce • Wheat Bread \$11.95/person

### Chicken Salad Croissant

Sweet Pepper Chicken Salad • Red Grapes • Almonds Buttery Croissant \$10.95/person

### BLT

Bacon • Lettuce • Tomato • Wheat Bread • Mayo \$12.00/person

### Turkey

Turkey • Swiss Cheese • Lettuce • Tomato • Baguette \$11.95/person

## WRAPS

Minimum 5 per selection. Maximum of 3 Selections. All wraps are inside an herb tortilla and include: Daily Dessert (cookie or brownie) House Chips or Cole Slaw • Iced Water • Iced Tea

### Greek

Hummus • Roasted Red Pepper • Cucumber • Tomato Feta \$11.95/person

### Caesar Chicken

Romaine • Parmesan Cheese • Grilled Chicken House Dressing \$11.95/person

### Roasted Vegetable Wrap

Zucchini • Squash • Onion • Portobello Red Pepper Cream Cheese \$10.95/person

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## SALADS

Minimum 5 per selection. Maximum of 3 Selections • Salads Include: Daily Dessert (cookie or brownie) • Iced Tea • Iced Water • Choice of One Dressing: Ranch, Greek, Sweet Italian, Blue Cheese, Chipotle Ranch, Caesar

Add: Chicken 5.75 • Salmon 5.75 • Steak 6.25

### Club Salad

Mixed Greens • Turkey • Ham • Bacon Bits • Tomato Cheddar Cheese • Croutons \$11.95/person

### Hill Salad

Mixed Greens • Artichokes • Roasted Red Peppers Black Olives • Parmesan Cheese \$10.95/person

### Southwest Cobb Salad

Mixed Greens • Shredded Cheese • Corn and Black Bean Salsa Roasted Red Pepper • Guacamole \$12.95/person

### Greek Salad

Romaine • Diced Tomato • Feta Cheese • Black Olives Artichoke Hearts • Cucumber • Red Onion \$10.95/person

### Caesar Salad

Romaine • Parmesan Cheese • Croutons \$11.95/person



# THEMED BUFFETS

## themed buffets

### BURGERS & BIRDIES BAR

#### Old-Fashioned Griddle Burgers & Chicken Breasts

Minimum 20 guests. Buffet includes Iced Water & Iced Tea

**Burgers OR Birdies** \$15.00/person

**Burgers AND Birdies** \$17.50/person

#### Includes:

Lettuce • Tomato • Onion • Ketchup • Mustard  
Chipotle Mayo • BBQ Sauce • Jamaican Jerk Sauce  
Caramelized Onions • Bacon • Sauteed Mushrooms  
Jalapenos • Herb Mayo • American Cheese  
Cheddar Cheese • Swiss Cheese • Coleslaw  
Housemade Potato Chips • Brownies

### TEX-MEX BUFFET

Minimum 20 guests. Buffet includes Iced Water & Iced Tea

**Lunch** \$16.95/person • **Dinner** \$19.95/person

#### Starter:

Tortilla Chips • Queso • Salsa

#### Choose One Entree:

Steak Fajitas • Chicken Fajitas • Vegetable Fajitas  
Steak & Chicken Fajitas • Beef Enchiladas  
Chicken Enchiladas • Vegetable Enchiladas  
*Additional selections \$4 each*

#### Choose Two Side Items:

Mexican Rice • Refried Beans • Cilantro Black Beans  
Corn & Black Bean Salsa  
*Additional selections \$2 each*

#### Includes:

Sour Cream • Guacamole • Salsa • Pico de Gallo  
Shredded Cheese • Shredded Lettuce

#### Choose One Dessert:

Brownies • Raspberry Cheesecake Chimichanga  
*Additional selections \$2 each*

**All prices are subject to change. All Food & Beverages are subject to a 20% service charge and applicable taxes**

### ITALIAN BUFFET

Minimum 20 guests. Buffet includes Italian Herb Breadsticks, Iced Tea & Iced Water

**Lunch** \$15.95/person • **Dinner** \$19.95/person

#### Choose One Salad:

Garden Salad • Hill Salad • Caesar Salad  
*Additional selections \$2 each*

#### Choose One Entree:

Traditional Lasagna • Vegetarian Lasagna  
House Meatballs • Portobello Risotto Italian Herb Chicken  
Chicken Parmesan • Eggplant Parmesan  
*Additional selections \$4 each*

#### Choose One Pasta:

Spaghetti • Fettuccini • Penne • Bowtie  
*Additional selections \$1 each*

#### Choose One Sauce:

Marinara • Alfredo • Pesto Cream • Herb Olive Oil  
*Additional selections \$2 each*

#### Choose One Dessert:

Tiramisu • Lemon Squares • Brownies  
*Additional selections \$2 each*

### BARBEQUE BAR

Minimum 20 guests. Buffet includes Iced Water & Iced Tea

**Lunch** \$16.95/person • **Dinner** \$19.95/person

#### Choose Two Meats:

Pulled Pork • Smoked Brisket  
Andouille Sausage • Pulled Chicken  
*Additional selections \$4 each*

#### Choose Two Side Items:

Tiger Cole Slaw • Homestyle Potato Salad • Baked Beans  
Country Green Beans • House Potato Chips  
*Additional selections \$2 each*

#### Includes:

Assorted Breads & Rolls • Assorted Sauces  
Red Onion • Pickles

#### Choose One Dessert:

Apple Cobbler • Cherry Cobbler • Brownies  
*Additional selections \$2 each*

we are happy to customize any menu. please ask your hampton inn & suites catering representative for details

# PLATED ENTREES

## plated entrees

Minimum 20 guests. Includes Fresh-Baked Rolls, Garden Salad, Iced Tea and Water

### **Chicken Cordon Bleu**

Breaded Chicken Breast Stuffed with Ham and Swiss Cheese  
Rice Pilaf • Lemon White Wine Broccoli • Dijon Mornay Sauce  
\$21.50/person

### **Artichoke Chicken**

Grilled Chicken Breast with Spinach and Artichoke Cream Sauce  
Angel Hair Pasta • Primavera Vegetables \$20.95/person

### **Italian Chicken en Croute**

Oven-Roasted Chicken Breast with Fresh Basil, Roasted Red Peppers and a Blend of Cheeses Baked Inside Puff Pastry  
Portobello Risotto • Seasonal Vegetables \$22.95/person

### **Smothered Chicken Marsala**

Chicken Breast Topped with Mushrooms, Onions, Bell Peppers and Swiss Cheese • Garlic Mashed Potatoes  
Green Bean Medley • Marsala Sauce \$20.50/person

### **Beef Bistro Tenders**

Medallions of Beef with Rosemary Demi-Galce  
Garlic Mashed Potatoes • Grilled Asparagus \$23.95/person

### **Portobello KC Strip**

Grilled KC Strip with Sautéed Portobello Mushrooms  
Cabernet Sauce • Roasted Parmesan Potatoes  
Seasonal Vegetable \$27.95/person

### **Filet of Beef Tenderloin**

Grilled Beef Tenderloin Filet with Cognac Cream  
Garlic Mashed Potatoes • Broccolini \$32.50/person

### **Roasted Turkey**

Oven-Roasted Turkey Breast with Sage Supreme Sauce  
Rice Pilaf • Maple-Glazed Baby Carrots \$22.95/person

### **Salmon Picatta**

Filet of Salmon with Lemon Caper Pan Sauce • Rice Pilaf  
Broccolini \$27.50/person

### **Shrimp Scampi**

Large Garlic Butter Sautéed Shrimp • Angel Hair Pasta  
Seasonal Vegetables \$26.95/person

### **Stuffed Portobello**

Stuffed with Roasted Pepper Cream Cheese and Primavera Vegetables • Parmesan Risotto \$20.50/person

### **Eggplant Parmesan**

Panko-Breaded Eggplant Topped with Marinara, Melted Provolone and Parmesan • Angel Hair Pasta \$19.95/person



All prices are subject to change. All Food & Beverages are subject to a 20% service charge and applicable taxes

# create your own buffet

Minimum 20 guests. Includes Fresh-Baked Rolls with Sweet Cream Butter, Iced Tea and Water Service

**Lunch** \$17.95/person • **Dinner** \$21.95/person

## Choice of Salad

Garden Salad • Caesar Salad • Hill Salad • Seasonal Spinach Salad • 7 Layer Salad • Homestyle Potato Salad • Mediterranean Pasta Salad *Additional selections \$2 each*

## Choice of Starch

Garlic Mashed Potatoes • Rosemary New Potatoes • Garden Rice Pilaf • Parmesan Risotto • Bourbon Roasted Sweet Potatoes • Garlic Butter Rotini • Barley Risotto • Creamy Cheddar Polenta *Additional selections \$2 each*

## Choice of Vegetable

Sauteed Green Bean Medley • Grilled Asparagus • Seasonal Squash Medley • Lemon White Wine Broccoli • Honey Dill Carrots • Roasted Southwest Corn *Additional selections \$2 each*

## Choice of Entree

### Beef:

Bistro Beef Tender Medallions with Roasemary Demi-Glace  
Grilled Sirloin with Peppercorn-Cabernet Sauce and Onion Straws  
Beef Stroganoff • Roast Beef Au Jus

### Pork:

Maple Bourbon Glazed Pork Tenderloin  
Andouille Sausage Creole Demi Glace  
Slow-Roasted Pork Loin with Caramelized Onion Au Jus and Dijon Cream  
Boneless Jerk-Seasoned Pork Chop with Braised Cinnamon Apples  
Country-Fried Pork Tenderloin with Sausage Gravy

### Poultry:

Chicken Picatta • Herb De Provençal Roasted Chicken Breast  
Crispy Fried Chicken • Louisiana Honey Glazed Chicken Breast  
Green Chile Chicken with Corn Black Bean Salsa  
Chicken Florentine with Spinach and Artichoke Cream Sauce  
Roasted Turkey Breast with Chipotle Cranberry Mandarin Chutney  
Greek Chicken with Cucumber, Tomato and Feta  
Cajun Smothered Chicken

### Seafood:

Baja-Glazed Salmon • Fried Catfish with House Tartar Sauce  
Bayou Shrimp • Sweet Chile Mahi Mahi  
Crispy Breaded Shrimp with Tangy Cocktail Sauce

### Vegetarian:

Grilled Vegetable Stuffed Portobello with Roasted Red Pepper Cream Sauce • Polenta Cake Ratatouille  
Arancini d'Riso with Fire-Roasted Marinara  
Roasted Root Vegetable Gratin

*Additional selections \$4 each*

# SWEETS desserts

## CLASSIC DESSERTS

Minimum one dozen

**Cherry Cobbler** \$3.75/person

**Apple Cobbler** \$3.75/person

**Lemon Bars** \$23.75/dozen

**Brownies or Cookies** \$21.25/dozen

**Assorted Dessert Petit Fours** \$22.75/dozen

## DECADENT DESSERTS

Minimum 20 guests

**Pecan Bread Pudding** with rum sauce \$4.25/person

**Raspberry Almond Tartlet** \$6.00/person

**Red Velvet Cake** \$5.00/person

**Triple Chocolate Cake** \$5.00/person

**Decadent Carrot Cake** \$6.00/person

### Assorted Cheesecake

Strawberry Swirl, New York, Black and White, Turtle  
\$6.00/person

**Flourless Chocolate Torte** \$5.50/person

**Bailey's Chocolate Mousse** \$6.00/person



we are happy to customize any menu.  
please ask your hampton inn & suites  
catering representative for details

All prices are subject to change. All Food & Beverages are subject to a 20% service charge and applicable taxes

# STARTERS

## hors d'oeuvres

### ULTIMATE TAILGATE PARTY

Minimum 20 guests. Includes Iced Tea and Water Service  
\$18.50/person

#### Choice of Two Sliders:

BBQ Pork • Louisiana Honey Pulled Chicken • Cajun Brats  
Classic Cheeseburgers *Additional selections \$2 each*

#### Choice of Dip:

Spinach and Artichoke Dip with Tortilla Chips • Jalapeno Popper  
Dip with Tortilla Chips • Hummus with Grilled Flatbread  
*Additional selections \$2 each*

#### Choice of Display:

Garden Vegetables with Ranch Dip • Seasonal Sliced Fruit  
*Additional selections \$2 each*

#### Includes:

Chicken Wings with Choice of Sauce • House Potato Chips  
Pretzels with Guinness Honey Mustard

### CHIPS, DIPS & MORE

Minimum 20 guests.

**Spinach and Artichoke Dip** with tortilla chips  
\$4.75/person

**Jalapeno Popper Dip** with tortilla chips \$5.50/person

**Buffalo Chicken Dip** with tortilla chips \$5.50/person

**Roasted Pepper Hummus** with grilled flatbread  
\$4.75/person

**Queso, Guacamole and Salsa** with tortilla chips  
\$4.25/person

### DISPLAYS

Small and Large sizes available

#### Gourmet Cheese Display

An assortment of Domestic & Imported Cheeses with Crackers  
\$85 / \$200

**Seasonal Fresh Fruit Display** with Yogurt Dip \$80 / \$190

**Seasonal Vegetable Display** with Ranch Dip \$80 / \$190

#### Antipasto Display

Cured Meats, Roasted Red Peppers, Artichoke Hearts, Olives &  
Veggies \$125 / \$295

#### Grilled Vegetable Display

Zucchini, Squash, Asparagus, Red Peppers & Mushrooms  
\$90 / 210

#### Smoked Salmon Display

Cucumber, Capers, Red Onion, Hard-Boiled Egg \$150 / \$325

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20% service charge and applicable taxes

# DOZENS

## by the dozen

2 Dozen Minimum Order for Each

#### Assorted Sliders

BBQ Pork • Louisiana Honey Pulled Chicken  
Classic Cheeseburgers \$24.50/dozen

#### Assorted Silver Dollar Sandwiches

Roast Beef • Ham • Turkey • Cheese \$22.00/dozen

#### Finger Sandwiches

Tuna Salad • Chicken Salad • Ham Salad \$19.50/dozen

**Spanakopita** \$23.00/dozen

**Mini Egg Rolls** \$14.50/dozen

#### Stuffed Mushrooms

Crab • Italian • Vegetarian \$20.00/dozen

**Toasted Ravioli** \$10.50/dozen

#### House Meatballs

BBQ • Thai • Italian \$15.50/dozen

**Crab Rangoon** with spicy mustard \$13.50/dozen

#### Soft Hot Pretzel Nuggets

With Guinness® Honey Mustard Dip \$10.25/dozen

**Mini Quiche** \$22.50/dozen

#### Buffalo Wings

Buffalo • BBQ • Thai \$12.00/dozen

**Jerk Chicken Skewers** \$22.00/dozen

**Thai Beef Skewers** \$24.00/dozen

**Italian Bruschetta** \$12.50/dozen

**Crab Cakes** \$25.00/dozen

**Potato Skins** \$18.00/dozen

**Fried Risotto** with Marinara \$19.00/dozen

**Stuffed Cucumbers** \$18.00/dozen

**Island Salmon Phyllo Cups** \$17.50/dozen



# DRINKS

## bar service

Beverage Based on Consumption

**Bartender Fee:** \$25.00/hour/bartender - minimum 2 hours

### Domestic Beer

Bud Light • Budweiser • Miller Lite • Coors Light  
Busch Light • O'Doul's Non Alcoholic \$3.50/bottle

### Premium Beer

Michelob Ultra • Michelob • Rolling Rock • Corona  
Bud Select • Sam Adams \$4.00/bottle

### Imported Beer

Heineken • Newcatle • Fat Tire • Amstel Light • Red Stripe  
Angry Orchard \$5.00/bottle

### House Liquor

Bourbon • Scotch • Vodka • Gin • Rum • Tequila \$5.50/drink

### Call Liquor

Smirnoff • Bombay • Malibu • Jose Cuervo • Dewar's  
Seagrams 7 • Jack Daniels \$6.50/drink

### Premium Liquor

Absolut • Kettle One • Tanquery • Bacardi 0 • Patron  
Chivas Regal • Crown Royal \$7.50/drink

### House Wines

Chardonnay • Merlot • Cabernet • Sauvignon Blanc  
White Zinfandel • Pinot Noir • Pinot Grigio  
\$5.50/glass | \$20.00/bottle

### Premium Wines

\$7.50/glass

### Soft Drinks

Assorted Soft Drinks • Assorted Fruit Juices \$2.25/glass

**Bottled Water** \$2.50/bottle

minimum bar sales of \$100 per bar for the first hour and \$75 per bar. each additional hour thereafter apply to all bars. host is responsible for payment of difference if minimum bar sales are not met

All prices are subject to change. All Food & Beverages are subject to a 20% service charge and applicable taxes

# PACKAGES

## bar packages

Minimum of 50 guests

**Bartender Fee:** \$25.00/per/bartender/hour - minimum 2 hours

### Domestic Beer • House Wine • Soft Drinks

2 Hours - \$12.00/person • 4 Hours - \$20.00/person

### Domestic Beer • House Wine

### House Liquor • Soft Drinks

2 Hours - \$14.00/person • 4 Hours - \$24.00/person

### Domestic Beer • House Wine

### Premium Liquor • Soft Drinks

2 Hours - \$16.00/person • 4 Hours - \$28.00/person

# MARTINI & MARGARITA BAR

Minimum of 50 guests

**Bartender Fee:** \$25.00/per/bartender - minimum 2 hours

### Over a Dozen Varieties of Martini &

**Margarita Flavors** \$5.75/glass

