



hotelVetro  
Catering Menu

## Breakfast Table

All breakfast tables include freshly brewed Starbucks® coffee, assorted Tazo® teas and orange juice. Based on 60 minutes of continuous service.

### SOUTHWESTERN TABLE \$ 19

diced seasonal fruit and berries  
chef's assortment of breakfast pastries  
huevos rancheros  
chorizo and egg burrito  
spiced breakfast potatoes with peppers and onions

### YOU BELONG \$ 19

diced seasonal fruit and berries  
chef's assortment of breakfast pastries  
scrambled eggs  
applewood smoked bacon and country sausage links

### FARM TO TABLE \$ 19

organic berry salad  
chef's assortment of breakfast pastries  
kalona cheese board  
house made breakfast flatbreads  
farm fresh egg casserole with veggies & parmesan

### LET'S CONNECT CONTINENTAL \$ 13

diced seasonal fruit and berries  
chef's assortment of breakfast pastries

### ENHANCEMENTS

WAFFLE BAR  
freshly prepared waffles with maple syrup and various toppings \$6

OMELETTE STATION  
custom farm fresh egg omelettes and toppings \$10

*\*one omelette station attendant required per 50 guests at \$100 each*

SMOKED SALMON DISPLAY  
with cream cheese, capers, tomatoes, hard boiled eggs and bagel chips \$10

COUNTRY BISCUITS  
with sausage gravy \$6

BURRITO  
chorizo, egg and cheese \$5

HAM & CHEESE CROISSANTS  
with scrambled eggs \$4

FRENCH TOAST  
with maple syrup \$4

BREAKFAST POTATOES  
simply seasoned \$4

STEEL CUT OATMEAL  
with brown sugar, sliced almonds and dried fruit \$4

ASSORTMENT OF BAGELS  
with cream cheese and jellies - priced per dozen \$32

BREAKFAST BREADS  
with butter \$3

FRUIT  
diced seasonal fruit and berries \$5

PARFAIT  
granola parfait with seasonal berries, low fat yogurt with honey drizzle \$5

YOGURT  
individual greek, regular and low fat fruit yogurt \$3.50

SMOOTHIE  
mango and blueberry smoothie \$7

JUICES  
bottled fruit and vegetable juices \$4

MINI QUICHE:  
florentine or ham & cheese \$4

FRUIT JUICE BY THE GALLON  
orange, cranberry, apple, grapefruit or tomato \$32

*\*\$50 buffet set up fee for service under 25 guests (excluding the let's connect continental)*

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 6%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all meeting room, food and beverage, and related services will be subject to a 24% administrative charge. Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes and will be applied to costs and/or expenses other than employee wages. Prices are subject to change. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.



## Plated Breakfast

All plated breakfasts include freshly brewed Starbucks® coffee, assorted Tazo® teas and orange juice and Chef's assorted breakfast pastries..

### COMFORT CROISSANT \$ 14

seasonal fruit, breakfast potatoes, flakey croissant with scrambled eggs, country ham and topped with melted kalona white cheddar cheese

### ALL AMERICAN \$ 18

seasonal fruit, kalona cheddar scrambled eggs, smoked bacon or country sausage links, breakfast potatoes

### STUFFED FRENCH TOAST \$ 16

two thick cut slices of crunchy french bread stuffed with fresh strawberries & sweet whipped cream cheese served with housemade berry syrup smoked bacon or country sausage links.

### ENHANCEMENTS

#### WAFFLE BAR

freshly prepared waffles with maple syrup and various toppings \$6

#### OMELETTE STATION

custom farm fresh egg omelettes and toppings \$10

\*one omelette station attendant required per 50 guests at \$100 each

#### SMOKED SALMON DISPLAY

with cream cheese, capers, tomatoes, hard boiled eggs and bagel chips \$10

#### BURRITO

chorizo, egg and cheese \$5

#### HAM & CHEESE CROISSANTS

with scrambled eggs \$4

#### FRENCH TOAST

with maple syrup \$4

#### BREAKFAST POTATOES

simply seasoned \$4

#### STEEL CUT OATMEAL

with brown sugar, sliced almonds and dried fruit \$2

#### ASSORTMENT OF BAGELS

with cream cheese and jellies - priced per dozen \$32

#### BREAKFAST BREADS

with butter \$3

#### FRUIT

diced seasonal fruit and berries \$4

#### PARFAIT

granola parfait with seasonal berries, low fat yogurt with honey drizzle \$5

#### YOGURT

individual greek, regular and low fat fruit yogurt \$3.50

#### SMOOTHIE

mango and blueberry smoothie \$7

#### JUICES

bottled fruit and vegetable juices \$5

#### MINI QUICHE

florentine or ham & cheese \$4

\*\$50 buffet set up fee for service under 25 guests (excluding the let's connect continental)

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## Brunch

All brunch menus include freshly brewed Starbucks® coffee, assorted Tazo® teas and orange juice and Chef's assorted breakfast pastries.  
Based on 60 minutes of continuous service.

### WARM WELCOME \$ 28

PLEASE SELECT 3 CONNECTORS AND 3 ENERGIZERS

#### CONNECTORS

domestic & imported cheeses with sliced seasonal fruit and berries

marinated & grilled garden vegetable platter with basil olive oil

baby field greens with selection of two dressings

mozzarella with tomatoes and basil leaves

cheese blintzes with berry compote

smoked salmon platter with appropriate condiments

#### ENERGIZERS

kalona cheddar scrambled eggs

brioche french toast with maple syrup

eggs florentine with spinach, tomato & hollandaise

smoked bacon and country sausage links

breakfast potatoes

herb grilled marinated chicken breast

grilled Atlantic salmon with herb bernaïse

eggs benedict with traditional hollandaise

### ENHANCEMENTS

#### SHRIMP COCKTAIL

with horseradish cocktail sauce \$10

#### WAFFLE BAR

freshly prepared waffles with maple syrup and various toppings \$6

#### OMELETTE STATION

custom farm fresh egg omelettes and toppings \$10

*\*one omelette station attendant required per 50 guests at \$100 each*

#### SMOKED SALMON DISPLAY

with cream cheese, capers, tomatoes, hard boiled eggs and bagel chips \$10

#### COUNTRY BISCUITS

with sausage gravy \$6

#### BURRITO

chorizo, egg and cheese \$5

#### HAM & CHEESE CROISSANTS

with scrambled eggs \$4

#### FRENCH TOAST

with maple syrup \$4

#### BREAKFAST POTATOES

simply seasoned \$4

#### STEEL CUT OATMEAL

with brown sugar, sliced almonds and dried fruit \$4

#### FRUIT

diced seasonal fruit and berries \$5

### PARFAIT

granola parfait with seasonal berries, low fat yogurt with honey drizzle \$5

### SMOOTHIE

mango and blueberry smoothie \$7

### BLOODY MARY BAR

house vodka, a variety of bloody mary mixes and assorted bloody mary condiments \$8

*\*one bloody mary bartender required per 50 guests at \$50 each*

### MIMOSA BAR

house champagne, a variety of fruit juices and assorted mimosa bar condiments \$8

*\*one mimosa station bartender required per 50 guests at \$50 each*

### JUICES

bottled fruit and vegetable juices \$4

### ASSORTED SOFT DRINKS

charged based on consumption \$3.50

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## Morning

Based on 60 minutes of continuous service.

### HEALTHY BEGINNINGS \$ 10

seasonal diced fruit & berries  
granola & power bars  
bottled fruit & vegetable juices  
freshly brewed Starbucks® regular and decaffeinated coffee  
assorted Tazo® teas

\*Minimum of 15 guests

### TAZO TEA BREAK \$ 12

fresh baked scones with fruit jellies, jams and sweet butter  
assorted berries  
assorted Tazo® teas with lemon wedges  
honey comb and cinnamon sticks

### ENHANCEMENTS

ASSORTMENT OF BAGELS  
with cream cheese and jellies - priced per dozen \$32  
ASSORTED MUFFINS  
priced per dozen \$32  
FRUIT & CHEESE DANISHES  
priced per dozen \$32  
YOGURT  
Individual greek, regular and low fat fruit yogurt \$3.50  
GRANOLA & NUTRIGRAIN BARS  
priced per dozen \$18  
WHOLE FRESH FRUIT  
priced per piece \$2

STARBUCKS® REGULAR &  
DECAFFEINATED COFFEE  
priced per gallon \$45

TAZO® HOT TEA  
priced per gallon \$35

TAZO® ICED TEA  
priced per gallon \$32

LEMONADE  
priced per gallon \$32

HOT CHOCOLATE  
priced per gallon \$32

BOTTLED JUICES  
bottled fruit and vegetable juices \$4

ASSORTED SOFT DRINKS  
charged based on consumption \$3.50

BOTTLED WATER  
charged based on consumption \$3.50

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## Afternoon

Based on 30 minutes of continuous service.

### BUILD YOUR OWN TRAIL MIX \$ 7

house granola, assorted nuts, dried fruit and m&ms

### MEDITERRANEAN \$ 11

home made hummas, pita wedges, mixed olives and vegetable crudites, freshly brewed Starbucks® regular and decaffeinated coffee

### GET INSPIRED \$ 12

movie style popcorn, caramel corn, hot & spicy snack mix, tortilla chips with tomato salsa, freshly brewed Starbucks® regular and decaffeinated coffee

### CONNECT & ENERGIZE \$ 12

traditional granola and power bars, seasonal diced fruit with refreshing yogurt dipping cream, low fat fruit smoothies and still and sparkling water

### HOME STYLE \$ 9

fresh from the oven cookies and fudge brownies with milk and freshley brewed Starbucks® regular and decaffeinated coffee

### ENHANCEMENTS

individual bags of potato chips	\$3
individual bags of fresh made popcorn	\$3
pretzel bites with cheese sauce and house grain mustard - priced per 50 pieces	\$20
mango and blueberry smoothie	\$7
traditional candy bars - priced per dozen	\$24
fresh from the oven cookies and brownies - priced per dozen	\$29
Starbucks® regular and decaffeinated coffee - priced per gallon	\$45
Tazo® hot tea - priced per gallon	\$45
assorted soft drinks - charged based on consumption	\$350
bottled water - charged based on consumption	\$350
Tazo® iced tea - priced per gallon	\$32
lemonade - priced per gallon	\$32
hot chocolate - priced per gallon	\$32

\*Minimum of 15 guests

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## All Day Breaks

### EXECUTIVE MEETING PACKAGE ONE

\$ 35

#### ALL DAY BEVERAGE

Starbucks® coffee, assorted Tazo teas, bottled water and assorted soft drinks

#### BREAKFAST

orange juice, diced seasonal fruit and berries and chefs assorted breakfast pastries\*

#### AFTERNOON BREAKS (CHOICE OF TWO):

house made cookies and fudge brownies

hummus & pita chips

popcorn

tortilla chips and house made salsa

build your own trail mix

### EXECUTIVE MEETING PACKAGE TWO

\$ 65

#### ALL DAY BEVERAGE

Starbucks® coffee, assorted Tazo teas, bottled water and assorted soft drinks

#### BREAKFAST

orange juice, diced seasonal fruit and berries and chefs assorted breakfast pastries

#### WORKING LUNCH BUFFET: Memories of Italy

South of the Border

Sandwich Board

*\*lunch Buffet served with fresh from the oven cookies, blondie squares, rockslide brownies, lemon bars and ny style cheesecake*

#### AFTERNOON BREAKS (CHOICE OF TWO):

house made cookies and fudge brownies

hummus & pita chips

popcorn

tortilla chips and house made salsa

whole fruit

build your own trail mix

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## Chilled Lunch Table

All chilled lunch table menus include freshly brewed Starbucks® regular and decaffeinated coffee, and Tazo® iced tea.  
Based on 60 minutes of continuous service.

### SANDWICH BOARD \$ 24

field greens with dressing selection and traditional toppings

diced fruit salad

red bliss and buttermilk potato salad

chef's daily soup

#### CHOICE OF THREE PRE-MADE SANDWICHES AND WRAPS INCLUDING:

marinated red peppers, asparagus, zucchini, yellow squash field greens and provolone cheese in a herb tortilla

roast beef with horseradish mayo, arugula and provolone on a 9-grain

slow roasted turkey breast with herb goat cheese, bacon, avocado and tomato in a herb tortilla

honey roasted ham with cheddar on our house-made brioche

curry chicken salad with lettuce and tomato on ciabatta bread

tuna salad with lettuce and tomato on 9-grain

chicken salad with diced tomatoes in a herb tortilla

### CORNER DELI \$ 23

chef's daily soup

field greens with assorted dressing selection and traditional toppings

lean roast beef, smoked turkey breast, sugar cured ham imported and domestic cheeses  
curry chicken salad and tuna salad  
sliced loaf breads and kaiser rolls  
appropriate accompaniments

greek pasta salad, red bliss and buttermilk potato salad and seasonal fruit salad

### MARKET GREEN \$ 22

two choices of soup  
seasonal diced fruit and berries

spinach, mixed field greens or romaine lettuce, bacon, hard boiled eggs, cucumbers, carrots, marinated, mushrooms, garbanzo beans, roasted corn, croutons and grilled, chicken served with house dressings

### ENHANCEMENTS

#### DESSERT TRADITIONS

turtle cheesecake, chocolate almond cake, apple pie, key lime pie, ny cheesecake with raspberry coulis, carrot torte \$9

#### CHEF'S DESSERT TABLE

fresh from the oven cookies, blondie squares, rockslide brownies, lemon bars, and ny style cheesecake \$5

#### CUPCAKES

priced per dozen \$38

#### DRINKS

assorted soft drinks - charged based on consumption \$3.50

bottled water - charged based on consumption \$3.50

\*\$50 buffet set up fee for service under 25 guests



## Hot Lunch Table

All hot lunch table menus include rolls & butter, freshly brewed Starbucks® regular and decaffeinated coffee, and Tazo® iced tea.  
Based on 60 minutes of continuous service

### FARM TO TABLE \$ 26

field greens with dried fruit and apple walnut vinaigrette  
citrus brine pork loin with an apple brandy sauce  
cage free grilled chicken with honey and pan drippings  
local roasted squash puree  
organic vegetables with chive butter

### BACKYARD BARBECUE \$ 27

chef's signature salad with assorted dressings  
apple infused cole slaw  
homestyle macaroni  
diced seasonal fruit  
roasted potatoes  
roasted corn  
jalapeno corn bread  
grilled asparagus  
grilled marinated chicken  
baby back ribs

served with two BBQ sauces on the side

### MEMORIES OF ITALY \$ 22

traditional caesar salad  
antipasto with grilled asparagus and marinated artichoke hearts, marinated cucumber  
tomato and mozzarella platter  
penne pasta with roasted garlic cream sauce, artichoke hearts, black olives and sun dried tomatoes  
chicken parmigiana with marinara and creamy mozzarella cheese  
mild italian smoked sausage and peppers  
italian vegetable medley  
foccacia bread and parmesan bread sticks

### SOUTH OF THE BORDER \$ 22

field greens with cilantro lime and chipotle ranch dressings  
crispy corn and soft shell tortillas with ground beef and chicken  
traditional toppings to include shredded cheese, lettuce, tomatoes, salsa and guacamole  
chicken enchiladas  
charro beans  
mexican style rice

### PASTA BAR \$ 25

caesar salad: romaine lettuce tossed with shaved parmesan, toasted croutons, caesar dressing  
italian salad: red onion slices, quartered romas, and pepperoncini tossed with Italian dressing  
ENTREE PASTAS (CHOOSE 3):  
penne pasta genevies with pesto cream, italian sausage broccolini and pine nuts  
shell pasta carbonara with diced ham, toasted shallots and english peas  
linquine pasta with blackened shrimp, toasted garlic, sun dried tomatoes and cajun cream sauce  
five cheese panko crusted macaroni bake  
meatball parmesan with linguine, organic marinara, italian meatballs and shaved parmesan  
penne pasta with grilled chicken, artichoke, shaved parmesan and garlic alfredo sauce

### IOWA CITY CHOOSER

1 salad, 2 sides, 2 entrees \$23  
2 salads, 2 sides, 3 entrees \$26

### SALAD CHOICES:

mixed greens salad  
traditional caesar salad  
tomato mozzarella caprese salad  
creamy pasta salad  
red bliss and buttermilk potato salad

### SIDE CHOICES:

roasted red potatoes  
herb mashed potatoes  
wild rice blend  
wild mushroom risotto  
sea salt and herb sweet & purple fingerling potatoes  
grilled asparagus  
corn on the cob with cilantro & lime butter  
broccoli parmesan gratin  
chef's best vegetable blend  
toasted sweet potato farro  
charred brussel sprouts with bacon vinaigrette  
sauteed green beans

### ENTREE CHOICES:

grilled sirloin with roasted mushrooms  
dry rubbed top sirloin with a brandy & caramelized onion reduction  
roasted rosemary chicken with apple butter sauce  
baked salmon with lemon butter  
organic tomato baked ziti with parmesan  
grilled pork loin with green apple slices and jack daniels whiskey  
skirt steak with caramelized onions  
flash grilled mahi-mahi and coconut pineapple salsa  
apple cider glazed breast of turkey with natural jus  
caprese portabella with fresh tomato, basil and mozzarella  
24 hour braised pot roast  
three cheese tortellini primavera  
pan seared scallops and shrimp with chilian scallion broth  
orecchiette with broccoli, roasted tomatoes, onion & white wine  
tofu stir fry  
eggplant parmesan

### ENHANCEMENTS

#### SOUP

chef's handcrafted soup \$4

#### CORNBREAD MUFFINS

gluten free - priced per dozen \$28

#### DESSERT TRADITIONS

turtle cheesecake, chocolate almond cake, apple pie  
key lime pie, ny cheesecake with raspberry coulis, carrot torte \$9

#### CHEF'S DESSERT TABLE

fresh from the oven cookies, blondie squares, rockslide brownies, lemon bars, and NY style cheesecake \$5

#### CUPCAKES

priced per dozen \$38

#### COOKIES & BROWNIES

fresh from the oven cookies and fudge brownies  
priced per dozen \$29

#### DRINKS

assorted soft drinks-charged based on consumption \$3.50

bottled water - charged based on consumption \$3.50

\*\$50 buffet set up fee for service under 25 guests

## Chilled Plated Lunch

All chilled plated lunch menus include choice of chef's daily soup or fruit salad, rolls, butter, freshly brewed Starbucks® regular and decaffeinated coffee, and Tazo® iced tea.

### SALADS

#### CAESAR DELIGHT \$ 18

romaine lettuce tossed with shaved parmesan, toasted croutons, caesar dressing, sun dried tomatoes and topped with grilled chicken breast

*additional \$2 to substitute for a wrap*

#### IOWA CITY COBB SALAD \$ 19

mixed field greens with grilled chicken, avocado, tomato, maytag blue cheese, smoked bacon, egg and fresh corn served with assorted dressings

#### CALIFORNIA SPINACH SALAD \$ 19

spinach with smoked bacon bits, sliced mushrooms, red onions, hard boiled egg, tomatoes with grilled chicken breast and balsamic vinaigrette

#### COMFORTS OF HOME \$ 17

smoked turkey breast with peppered bacon, spinach leaves, provolone cheese, and sun dried tomato mayo on a brioche roll and served with house made fries

### ENHANCEMENTS

#### DESSERT

strawberry shortcake with freshly whipped cream \$5

new york style cheesecake with raspberry coulis \$5

carrot cake \$5

chocolate layer cake \$5

classic tiramisu \$5

peanut butter and chocolate torte \$5

red velvet cake \$5

key lime pie \$5

#### DRINKS

assorted soft drinks - charged based on consumption \$3.50

bottled water -charged based on consumption \$3.50

*\* Maximum of two plated entree choices per meal period*

## Hot Plated Lunch

*Two course lunch to include chef's signature salad with assorted dressings, chef's choice of starch & vegetable, bread rolls with whipped butter, freshly brewed Starbucks® regular and decaffeinated coffee, and Tazo® iced tea.*

ROASTED MUSHROOM SIRLOIN \$ 22  
choice angus sirloin grilled and topped with roasted crimini mushrooms and red wine jus

MEDITERRANEAN SALMON \$ 22  
seared salmon with kalamata tapenade, artichokes and fresh herbs

BONELESS PORK LOIN CHOP \$ 20  
grilled and topped with smoked bacon and baby tomato relish

GRILLED MARINATED CHICKEN BREAST \$ 20  
marinated in chef's signature spices

CAPRESE PORTABELLA \$ 19  
made with fresh tomatoes, chiffonade basil and broiled mozzarella

### ENHANCEMENTS

SOUP  
chef's handcrafted soup \$4

DESSERT  
strawberry shortcake with freshly whipped cream \$5

new york style cheesecake with raspberry coulis \$5

carrot cake \$5

chocolate layer cake \$5

classic tiramisu \$5

peanut butter and chocolate torte \$5

red velvet cake \$5

key lime pie \$5

DRINKS  
assorted soft drinks - charged based on consumption \$3.50

bottled water - charged based on consumption \$3.50

*\*Maximum of two plated entree choices per meal period*

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## BOXED LUNCH

## SANDWICH OPTIONS

## SIDE OPTIONS

granola bar



## Hors d'oeuvres

Canapés are priced per 50 pieces. They can be butler passed or displayed.

### COLD CANAPES

Canapés are priced per 50 pieces.

smoked salmon pinwheels with caviar	\$150
crabmeat stuffed deviled eggs	\$150
vegetable antipasto skewer	\$150
tomato and mozzarella skewers	\$175
smoked salmon canapés with cream cheese and capers	\$175
bruschetta with diced tomato, basil and garlic with an olive oil & balsamic reduction	\$150
prosciutto wrapped asparagus with a lemon and balsamic glaze	\$150
classic shrimp cocktail	\$250
tuna tacos with fried wonton, diced fresh tuna in soy chili sauce topped with mango salsa	\$200
sesame seared tuna spoons with seaweed salad & wasabi aioli	\$200

### HOT CANAPES

Canapés are priced per 50 pieces.

bourbon and bbq bacon wrapped shrimp	\$200
parmesan polenta with olive tapenade and sundried tomatoes	\$150
thai beef satay with soy ginger glaze	\$200
coconut shrimp with pineapple glaze	\$200
parmesan arancini with organic marinara	\$150
lamb lollipops with blackberry port reduction	\$275
pork potsticker with ponzu sauce	\$150
bite-sized smoked chicken quesadillas with sour cream and salsa	\$150
chicken wings with honey chipotle glaze	\$175
vegetarian spring rolls with peanut sauce	\$150
spanikopita	\$150
petite crab cakes with mango salsa	\$250
chicken satay with peanut ginger glaze	\$175
petite beef wellingtons	\$200

### ENHANCEMENTS

local and domestic cheeses with dried fruit and candied nuts	\$7
grilled vegetable display with hummus, ranch and bleu cheese	\$7
assorted smoked and cured meats, hummus, imported olives and a wedge of Parmigiana Reggiano with market fresh vegetables and artesian breads	\$8
flatbread station	\$7
assorted deluxe mixed nuts - per pound	\$20

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## Action Stations

Choose three or more stations to complete your meal. Based on 60 minutes of continuous service.

### CARVING

*Chef attendant required. Each served with house made rolls and whipped butter.*

#### ORANGE AND GINGER BRINED PORK LOIN

roasted boneless orange and ginger brined pork loin served with coconut and pineapple salsa \$10

#### CIDER BRINED TURKEY

served with Jack Daniels and citrus cranberry sauce and honey chipotle dressing \$10

#### BOURBON AND PECAN GLAZED HAM

baked ham served with guinness mustard and pineapple chutney \$11

#### TEXAS BBQ BRISKET

served with sweet habanero bbq sauce \$12

#### SLOW ROASTED PRIME RIB OF BEEF

served with au jus and horseradish cream sauce - market price

#### ESPRESSO RUBBED BEEF TENDERLOIN

seasonal accompaniments market price

### ACTION

*Chef attendant required unless specified.*

#### WELCOME TO ITALY

choice of pasta accompanied by assorted vegetables, sauces and proteins served with garlic bread sticks \$8

#### SOUTH OF THE BORDER

crispy corn and soft shell tortillas with ground beef and chicken, traditional toppings, charro beans, mexican style rice and hearty chicken enchiladas \$8

#### SHRIMP AND GRITS

stone ground gouda grits with New Orleans style bbq shrimp \$12

### HEARTY

*No chef attendant required unless specified.*

#### SLIDERS

beef sliders, pulled pork sliders and miniature brats with chefs favorite accompaniments on brioche buns served with corn on the cobb and bleu cheese & bacon potato salad \$12

#### PAELLA

saffron rice, fava beans, sun dried tomatoes, grilled chicken, mussels, shrimp and bay scallops \$10

#### CRAB CAKE

pan seared crab cakes with spicy aioli, horseradish cocktail sauce, napa cabbage slaw and pineapplesalsa \$15

### SIDES

*No chef attendant required unless specified.*

#### GREENS

spring mix salad accompanied by assorted fresh toppings and choice of three house made dressings \$7

#### MASHED POTATO

russet & sweet potatoes accompanied by a vast array of sweet and savory toppings \$7

### SWEETS

#### SMORES

assorted graham crackers, marshmallows and chocolate stacked and browned to perfection  
*Chef attendant(s) required* \$7

#### COMFORT SWEETS

milk and cookie shooters, mini donuts with caramel and chocolate dipping sauce and chocolate drizzled fruit, brownie and marshmallow skewers \$7

*\*Chef attendant(s) required per 50 guests at \$100 each*

## Dinner Table

All dinner tables include bread rolls with whipped butter, freshly brewed Starbucks regular and decaffeinated coffee, assorted Tazo teas and iced water. Based on 60 minutes of continuous service.

### GRILL OF YOUR DREAMS \$ 45

chef's signature salad with assorted dressings

tri-color rotini pasta salad tossed in balsamic vinaigrette with tomato, basil and mozzarella

flame grilled New York Strip

herb grilled marinated chicken

seared salmon with fresh herbs and citrus

baked potatoes with creamy butter and sour cream

broccoli parmesan au gratin

### TASTE OF ITALY \$ 38

antipasto including asparagus, onion wedges, artichoke hearts, red peppers, and button mushrooms

caesar salad with croutons and parmesan shavings

caprese salad

chicken saltimbocca with sauteed spinach and ribbons of browned prosciutto

slow roasted sliced strip loin of beef with rosemary au jus

shrimp scampi sauteed in white wine, fresh sliced garlic cloves and basil ribbons served on a bed of farfalle

chef's vegetables

focaccia, garlic and parmesan breadsticks

### IOWA CITY CHOOSER

2 salads, 2 sides, 2 entrees \$32

3 salads, 3 sides, 3 entrees \$38

4 salads, 4 sides, 4 entrees \$45

### SALAD CHOICES

mixed green salad

traditional caesar salad

tomato mozzarella caprese salad

spinach salad with goat cheese, bacon, shaved red onions and red wine vinaigrette

greek pasta salad with artichokes, peperoncini, feta and olives

### SIDE CHOICES

roasted red potatoes

herb mashed potatoes

wild rice blend

oregano and parmesan polenta

wild mushroom risotto

grilled asparagus

corn on the cob

sauteed green beans

broccoli parmesan gratin

chef's best vegetable blend

toasted sweet potato farro

sea salt and herb fingerling sweet & purple potatoes

baked macaroni and cheese

### ENTREE CHOICES

grilled sirloin with roasted mushrooms

roasted rosemary chicken with lemon-thyme butter sauce

baked salmon with a white wine caper sauce

organic tomato baked ziti with parmesan

grilled pork loin with Jack Daniels Whiskey and green apple reduction

grilled flank steak with caramelized onions

flash grilled mahi-mahi and coconut pineapple salsa

apple cider glazed breast of turkey with natural jus

24 hour braised pot roast

three cheese tortellini primavera

dry rubbed top sirloin with a brandy and caramelized onion reduction sauce

orecchiette with broccoli, roasted tomatoes, onion & white wine

caprese portabella with mozzarella, basil and tomato

pan seared scallops and shrimp with chilian scallion broth

tofu stirfry

### ENHANCEMENTS

#### DESSERT TRADITIONS

turtle cheesecake, chocolate almond cake, apple pie  
key lime pie, NY cheesecake with raspberry coulis  
carrot torte \$9

#### CHEF'S DESSERT TABLE

fresh from the oven cookies, espresso brownies, blondie squares, rockslide brownies, lemon bars, and New York style cheesecake \$5

#### DRINKS

assorted soft drinks - charged based on consumption \$3.50

bottled water - charged based on consumption \$3.50

house wine service by the bottle \$28

house champagne service by the bottle \$24

\*\$50 buffet set up fee for service under 25 guests

## Plated Dinner

Two course dinner includes house mixed greens salad, chef's choice of starch & vegetable, dinner rolls with whipped butter and freshly brewed Starbucks regular and decaffeinated coffee.

ZUCCHINI WRAP  
with various grains and a vegetable demi \$27

TORTELLINI PRIMAVERA  
cheese filled tortellini with red pepper sauce \$27

BUTTERNUT SQUASH RAVIOLI  
savory butternut squash filled raviolis with a roasted garlic alfredo \$27

CAPRESE PORTABELLA  
grilled portabella with fresh tomatoes, chiffonade basil and broiled mozzarella \$27

ROASTED ROSEMARY CHICKEN  
pan seared bone-in chicken breast served with a lemon-thyme butter sauce \$27

CHICKEN PROVENCAL  
bone-in, grilled chicken breast with roasted tomatoes basil and toasted pine nuts \$27

GRILLED MAHI MAHI  
with pineapple and fire roasted tomatillo sauce \$32

ATLANTIC SALMON  
baked with a white wine caper sauce \$30

IOWA ROASTED PORK CHOP  
apple ginger tea brined with mustard cream sauce \$34

SEARED RIBEYE  
with a peppercorn sauce \$38

BARREL CUT NY STRIP  
with a red wine demi \$38

BEEF TENDERLOIN  
coffee rubbed with a mushroom demi-glaze - market price

FILET MIGNON AND CHICKEN DUET  
mushroom demi & lemon thyme jus - market price

FILET MIGNON AND CRAB  
CAKE DUET  
mushroom demi & creole remoulade - market price

### KID'S MENU \$ 12

(ages 1-12) select one from each category

STARTERS  
diced fresh fruit or vegetable & ranch dip

ENTREES  
chicken strips, grilled cheese, cheeseburger or grilled chicken sandwich

SIDES  
french fries, basmati rice, house chips, macaroni and cheese or broccoli with melted cheese

DRINK  
served with milk

### ENHANCEMENTS

chef's handcrafted soup \$4

### DESSERTS

strawberry shortcake with freshly whipped cream \$5

New York style cheesecake with raspberry coulis \$5

carrot cake \$5

chocolate layer cake \$5

classic tiramisu \$5

peanut butter and chocolate torte \$5

red velvet cake \$5

key lime pie \$5

### DRINKS

assorted soft drinks charged based on consumption \$3.50

bottled water - charged based on consumption \$3.50

house wine service by the bottled \$28

house champagne service by the bottle \$24

\*maximum of three plated entree choices per meal period





# Host

Host bar prices are per drink unless noted. All drinks come with appropriate garnishes. Brands are subject to change.

\$150 Bartender fee per 75-100 guests

## FAMILIAR BRANDS \$ 5.5

BOURBON  
jim beam

SCOTCH  
grants

VODKA  
new amsterdam

GIN  
new amsterdam

WHISKEY  
seagrams 7

RUM  
cruzan  
captain morgan

TEQUILA:  
sauza silver

## APPRECIATED BRANDS \$ 6.5

BOURBON  
wild turkey

SCOTCH  
dewar's white label

VODKA  
tito's handmade

GIN  
tanqueray

WHISKEY  
jack daniels

RUM  
bacardi light  
captain morgan

TEQUILA  
jose cuevo gold

## PREMIUM BOTTLED BEER \$ 6

corona  
goose island 312  
sam adams

## DOMESTIC BOTTLED BEER \$ 5

budweiser  
bud light  
coors light

## ENHANCEMENTS

mineral water	\$4.50
bottled water	\$3.50
assorted soft drinks	\$3.50
specialty cocktails and local craft brews -	market price
cordials	\$8
house wine by the glass	\$6.5
house wine by the bottle	\$26
house champagne by the bottle	\$24
domestic kegs	\$400

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 6%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all meeting room, food and beverage, and related services will be subject to a 24% administrative charge. Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes and will be applied to costs and/or expenses other than employee wages. Prices are subject to change. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Any guest consuming alcohol must be of legal drinking age.

## Cash

Cash bar prices are per drink and include service charge and tax. All drinks come with appropriate garnishes. Brands subject to change.

\$150 Bartender fee per 75-100 guests

### FAMILIAR BRANDS \$ 6

BOURBON

jim beam

SCOTCH

grants

VODKA

new amsterdam

GIN

new amsterdam

WHISKEY

seagrams 7

RUM

cruzan

captain morgan

TEQUILA:

sauza silver

### APPRECIATED BRANDS \$ 7

BOURBON

wild turkey

SCOTCH

dewar's white label

VODKA

tito's handmade

GIN

tanqueray

WHISKEY

jack daniels

RUM

bacardi light

TEQUILA

jose cuevo gold

### PREMIUM BOTTLED BEER \$ 6.5

corona

goose island 312

sam adams

### DOMESTIC BOTTLED BEER \$ 5.5

budweiser

bud light

miller lite

coors light

### ENHANCEMENTS

mineral water \$4.50

bottled water \$3.50

assorted soft drinks \$3.50

house wine by the glass \$7

# Bar Packages

*\$150 Bartender fee per 75-100 guests*

## **HOSTED BEER & WINE**

1st hour \$9 per person

additional hour(s) \$6 per person

## **HOSTED BEER, WINE AND FAMILIAR BRANDS**

1st hour \$12 per person

additional hour(s) \$10 per person

## **HOSTED BEER, WINE AND APPRECIATED BRANDS**

1st hour \$14 per person

additional hour(s) \$12 per person

## **ENHANCEMENTS**

each hourly bar package includes coke products and bottled water

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# Extraordinary Events Decor

*Orders must be placed with hotel two weeks prior to event.*

CHIAVARI CHAIRS \$ 6

gold or silver - per chair

CHAIR COVERS \$ 4

white, black or ivory - per chair

CHAIR TIES \$ 2

consult event sales manager for color options- per chair

CENTERPIECES \$ 20

three tier centerpiece with white floating candles - per table



## Technology

### COMPUTER DATA EQUIPMENT

LCD projector	\$350
VGA splitter/amp (2 in/1 out)	\$25
slide advancer	\$20
HDMI cord/LCD projector adaptor	\$15
high speed internet - five connection access	\$150
each additional connection	\$5
VPN available upon request	

### AUDIO & SOUND EQUIPMENT

wireless lavalier microphone	\$70
wireless hand held microphone	\$70
6 channel mixer/amplifier	\$40
house sound patch for client owned equipment	\$35
conference speaker phone	\$60
standing podium with microphone	\$80

### VIDEO EQUIPMENT

42" color television	\$75
DVD player	\$40

### TRIPOD PROJECTION SCREENS

6' x 6' tripod screen	\$50
8' x 8' tripod screen	\$50
9' x 12' tripod screen	\$150

### MEETING ACCESSORIES

flip chart with paper and markers	\$35
flip chart stand (no paper)	\$15
whiteboard (3' x 4') with markers and eraser	\$20
tripod easels	\$10
projection cart/stands	\$15
a.c. power strip	\$10
extension cord	\$5
podium	\$20
table top microphone stand	\$15
floor microphone stand	\$15
Kleenex	\$5
additional exhibit table(s)	\$15
parking validations available - pricing provided by sales manager	

### PACKAGE HANDLING

please deliver packages for events no earlier than three business days prior to the scheduled event. packages should be noted with the on-site contact name, meeting name and arrival date. ifb excessive storage is required, there will be a storage fee. storage arrangements must be reviewed with our convention services manager.

### LABOR AND TECH FEES

please be aware that some audiovisual equipment requires a skilled technician for the set-up, removal, and/or operation. a technician(s) is required for groups asking for in-room attendance during a presentation and/or when the audiovisual staff deems it necessary to meet your requirements. all technicians have a 4- hour minimum call. additional time will be rounded to the next 1/2 hour.

7:00am-5:00pm 50 per hour per technician

5:00pm-7:00am 100 per hour per technician

### RENTAL AGREEMENT

It is understood that the renter agrees all equipment is for rental only. That the item(s) requested are at all times the property of the hotel; That the renter will examine requested item(s), find it to be in good condition and will return it in as good condition as when received. Ordinary wear and tear excepted; that he will return at once to the rental agent any items found not functioning normally; that he will pay promptly when due all charges which accrue because of this rental, including damage to requested item(s), in the event the renter fails to return said item(s) at the agreed time or fails to abide by any other term of this contract, the hotel may repossess it without notice to the renter and the hotel is hereby released of all claims arising there from. all charges are based on the item(s) in the renter's possession whether it is in use or not. The hotel is not responsible for accidents or injuries caused directly or indirectly in the use of the requested item(s).