

menu



With over 40,000 square feet of flexible meeting space and 218 spacious guestrooms the *Holiday Inn University Plaza & Sloan Convention Center* is the perfect venue for your event & meeting needs.

Our Sales & Catering team will work with you to help you create an unforgettable event. We think of our events as a partnership...*we are here you to make you look fantastic!*

For your convenience we have prepared menu suggestions in advance. You are welcome to use our existing menus or work with our team to design your own.

www.hibowlinggreen.com

contact us: plaza.sales@JQH.com

shipping & receiving

All incoming packages should be addressed to your Event or Convention Services Manager and marked with the below information:

Holiday Inn University Plaza
Attn: Shipping and Receiving
(Name of Event Manager)

1021 Wilkinson Trace
Bowling Green, KY 42103

HOLD FOR: (Client Contact Name)

Group Name and Event

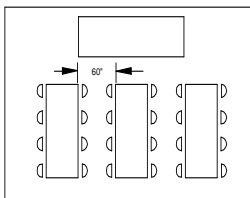
First Date of Event

Number of Boxes (i.e. 1 of 2, 2 of 2, etc...)

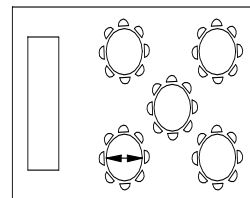
special delivery instructions

The first two boxes will be received at no charge. Each additional box will be subject to a **\$10.00** charge plus tax per box. In-bound shipments of pallets will be subject to a **\$25.00** charge plus tax per pallet. Because there is limited storage space, boxes can be accepted no more than three working days prior to your meeting. A storage fee of **\$5.00** plus tax/per day, per box will be applied to any materials shipped earlier than three days prior to the event. Boxes left on premises longer than one week after departure without shipping instructions will be discarded. Any item over 250 pounds must be delivered to a drayage company; your catering manager can assist you with these arrangements. The hotel will not accept any packages nor be responsible for any shipments containing electronic equipment.

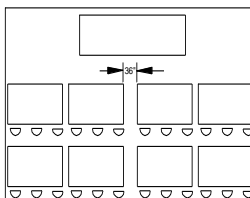
suggested set-ups for meetings



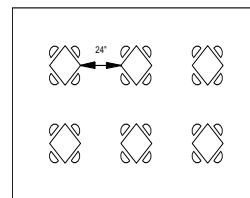
banquet style



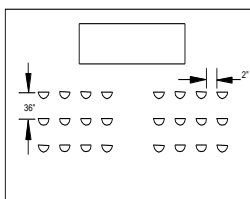
banquet rounds



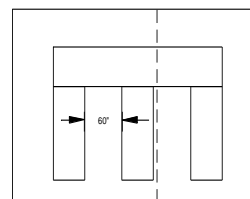
classroom style



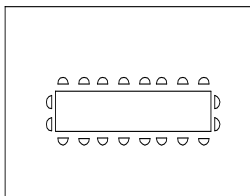
reception style



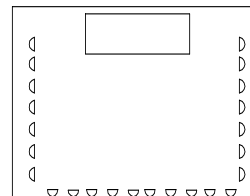
theater style



"E" or "U" shaped tables



conference style



Perimeter seating

function rooms

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign the banquet function room accordingly.

room set-up

The room set up includes ink pens, note cards, mints and water. The hotel reserves the right to charge an additional fee for set-up changes made the day of the function.

advertising

All reference to the hotel in any advertising must be approved in writing by the hotel's Director of Sales/Marketing. Failure to do so may, at hotel's discretion, render all agreements void and guest will forfeit all monies paid and be liable for full payment of contracted services, due on demand.

executive meeting packages



all meeting packages include:

- **meeting space**, general session room based on standard setup with ink pens, note cards, water & mints
- **audio visual equipment** to include high speed internet access, screen, wired podium with microphone & flipchart with pads & markers

and your choice of:

- **continental breakfast** - assorted fruit juices sliced fresh fruit tray, breakfast pastries & muffins, bagels & cream cheese, fruit yogurts with granola topping, Douwe Egberts regular & decaffeinated coffee, & specialty teas
- **buffet lunch*** - chef's choice of buffet to include soup of the day, salad bar with assorted dressings, two hot entrees, chef's choice of starch & seasonal vegetable, bread service, dessert bar, iced tea & coffee service
- **afternoon break** - assorted jumbo cookies & brownies, bottled water, assorted coke products, Douwe Egberts regular & decaffeinated coffee, & specialty teas
- **dinner** – our executive chef will custom select a plated dinner for your guests

*if less than 25 guests, lunch will be a plated option.

minimum of 50 guests*:

meeting package with breakfast, lunch, afternoon break & dinner | \$72 per person

meeting package with breakfast, lunch & afternoon break | \$47 per person

meeting package with breakfast & lunch | \$40 per person

* If less than 50 guests, a \$75 surcharge will be applied.

breakfast



RISE

“dream no small dreams for they have no power to move the hearts of men.”

Johann Wolfgang von Goethe

“the way for a young man to rise is to improve himself in every way he can,
never suspecting that anybody wishes to hinder him.”

Abraham Lincoln



morning breaks

"I have measured out my life with coffee spoons."

T.S. Eliot

prices based on 1 hour of service
groups under 20 add \$2 per person

continental breakfasts are presented
with coffee & tea service, cranberry,
orange & apple juices

rise & shine | \$10

- sliced fresh fruit display
- assortment of breakfast pastries to include muffins, danish & donuts
- fruit yogurts with granola topping
- fruit juices
- Douwe Egberts regular & decaffeinated coffee
- choice of iced or hot tea

derby starter | \$11

- sliced fresh fruit display
- warm croissant sandwiches with egg, American cheese, & ham
- warm sausage burritos with salsa & sour cream
- fruit juices
- Douwe Egberts regular & decaffeinated coffee
- choice of iced or hot tea

top of the morning | \$11

- sliced fresh fruit display
- assortment of breakfast pastries to include muffins, danish & warm scones
- bagels & cream cheese
- hard boiled eggs
- fruit yogurts
- fruit juices
- Douwe Egberts regular & decaffeinated coffee with iced or hot tea refreshed for four hours

mid-morning | \$7

- whole fresh fruit
- assortment of snack bars
- Douwe Egberts regular & decaffeinated coffee
- choice of iced or hot tea

continental breakfast additions

prices based on 1 hour of service
when added to your continental breakfast service



additions | \$3 per item

- 4 hours of continuous coffee service featuring Douwe Egberts regular & decaffeinated coffee
- buttermilk biscuits with southern sausage gravy
- fruit yogurts with granola topping
- creamy stone ground grits with butter & cheddar cheese
- hot oatmeal with brown sugar, raisins, & milk
- assorted cold cereals with strawberries & milk

additions | \$4 per item

- 4 hours of continuous beverages including Douwe Egberts regular & decaffeinated coffee, iced tea, Coca Cola® soft drinks & bottled water
- warm breakfast croissants with eggs, cheese & your choice of bacon, sausage, or ham
- make your own yogurt parfait with fresh berries & granola
- omelet station*
- belgium waffle station*

***\$50 attendant fee (per 100 guests)**



breakfast

“all happiness depends on a leisurely breakfast.”

John Gunther

plated

metropolitan | \$14

- herb & aged cheddar scrambled eggs
- choice of bacon or sausage
- breakfast potato & broiled tomato
- muffin basket
- orange juice

southern comfort | \$11

- fluffy biscuits & sausage gravy
- choice of bacon or sausage
- whole fruit basket
- orange juice

quiche du jour | \$14

- chef's choice of quiche
- cottage cheese
- sliced fresh fruit
- muffin basket
- orange juice

buffet 35 person minimum

sunrise | \$15

- fresh fruit salad
- breakfast pastries & muffins with fruit jams, honey & butter
- herb & aged cheddar scrambled eggs
- breakfast potatoes
- crispy bacon & country sausage
- biscuits with sausage gravy
- assorted fruit juices

executive breakfast | \$17

- sliced fresh fruit display
- assorted yogurts with granola topping
- choose two: warm scones, muffins, danish
- assorted cold cereals & milk
- herb & aged cheddar scrambled eggs
- double thick french toast
- crispy bacon & country sausage
- breakfast potatoes or grits
- assorted fruit juices

breakfast action stations

add to an existing breakfast
attendant fee | \$50 per 100 guests

omelet station | \$4

- cooked to order omelets

fillings to include diced vegetables, assorted cheeses & meats

crepe station | \$5

- crepes served with whipped cream & assorted fruit toppings

all breakfasts are served with Douwe Egberts regular & decaffeinated coffee with your choice of hot or iced tea

breaks



RELAX

“I learned very early that an audience would relax and look at things differently if they felt they could laugh with you from time to time. There’s an energy that comes through the release of tension that is laughter..”

Twyla Tharp

“It is necessary to relax your muscles when you can. Relaxing your brain is fatal.”

Stirling Moss



eat – by the dozen

morning

- assorted danish
- warm scones
- blueberry, banana nut & chocolate muffins
- bagels with assorted cream cheese
- piping hot fresh cinnamon rolls
- breakfast burritos & sausage tornados with salsa, sour cream & guacamole
- egg & cheese croissant with bacon, sausage, or ham
- buttermilk biscuits
- doughnuts or croissants

dozen

½ dozen

- \$24
- \$27
- \$24
- \$24
- \$27
- \$24
- \$27
- \$20
- \$20

afternoon or lunch

- brownies
- freshly baked assorted jumbo cookies

- \$24
- \$27

thirst – by the gallon

- Douwe Egberts regular & decaffeinated coffee
- upscale coffee station with Douwe Egberts coffee with assorted flavored syrups, sugar stick & whipped cream
- iced tea (sweet or unsweet)
- specialty hot teas
- whole, 2%, skim or chocolate milk
- orange, apple or cranberry juice
- lemonade or fruit punch,
- hot spiced apple cider, tomato, grape

gallon

½ gallon

- \$24
- \$30
- \$24
- \$24
- \$24
- \$24
- \$24
- \$30

each | \$3

- *sliced fresh fruit
- *cereal & milk
- *granola bars, energy bars, power bars, or multi-grain cereal bars
- *frozen fruit bars
- *ice cream treats

each | \$2

- *whole fruits
- *fruit yogurts
- *potato chips, baked chips or pita chips
- *Cracker Jacks®, Oreo's® or Rice Krispie® Treats
- *candy bars

each | \$2

- *12oz Coca-Cola® soft drinks or Dasani® bottled waters
- *Numi Organic Teas or hot chocolate

each | \$3

- *10oz assorted bottled fruit juices
- *12oz Figi® bottled water

each | \$4

- *Starbuck's Frappuccino®, Cinnabon® coffee drinks or Red Bull®

each | \$5

- *liters of S.Pellegrino® or Acqua Panna®

afternoon breaks

"Life is like a box of chocolates...you never know what you're going to get."

Forest Gump

prices based on 1 hour of service
groups under 20 add \$2 per person

sundae special | \$8

•**choose one:** ice cream or NY cheesecake

for ice cream, please choose two flavors from vanilla, chocolate or strawberry

•chocolate syrup, strawberry sauce, hot fudge, nuts, whipped cream & candy pieces

•iced tea, Douwe Egberts regular & decaffeinated coffee, and assorted Coke® products

derby home stretch | \$9

•potato chips with onion & ranch dips

•cubed cheese & crackers

•hard mini pretzels

•tortilla chips with hot cheese con queso & pico de gallo

•iced tea, Douwe Egberts regular & decaffeinated coffee, assorted Coke® products & bottled waters refreshed for four hours

take me out to the ballgame | \$7.5

•freshly popped popcorn

•dry & honey roasted peanuts

•Cracker Jacks©

•jumbo soft pretzels

•assorted Coke® products

•iced tea

•*add bottled domestic beer for \$5 per person

executive pm break | \$9.5

•freshly baked jumbo cookies & brownies

•whole fresh fruit

•cubed cheese & crackers

•iced tea, Douwe Egberts regular & decaffeinated coffee, assorted Coke® products & bottled waters refreshed for four hours

heart healthy | \$8.50

•pita chips with hummus

•assorted granola bars

•dried fruit mix and whole fruit

•bottled waters with fruit flavoring packets



extreme chocolate

chocolate | \$450

includes 30 lbs of dark, white or milk chocolate – service for up to 300 guests

\$10 each additional lb.

let your guests experience the sight & fragrance of rich chocolate as it cascades down an elegant, tiered waterfall. Watch as your guests dip fruit & other treats into the flowing fountain for a novel & interactive "Chocolate Experience".

dippers

dipper pricing is per person based on 2 hours of service

groups under 30 add \$2 per person

classic | \$5

strawberries, pineapple bites, pretzels & marshmallows

premium | \$6

choose 7 of the following:

strawberries, pineapple bites, pretzels, marshmallows, pound cake pieces, grapes, apple slices, maraschino cherries, rice krispie® treats

icing on the cake | \$7

choose 9 of the following:

strawberries, pineapple bites, pretzels, marshmallows, pound cake pieces, grapes, apple slices, maraschino cherries, rice krispie® treats, cheesecake pieces, cream puffs, peanut butter balls



*\$50 attendant fee per fountain

limited availability

lunch



REFRESH

“ask not what you can do for your country, ask what's for lunch.”

Orson Welles

“after a hard day of basic training, you could eat a rattlesnake.”

Elvis Presley

hot plated lunches

"life is a combination of magic & pasta."

Fellini

chicken broccoli | \$18

chicken breast stuffed with broccoli & cheddar cheese, served with mushroom cream sauce

roasted pork loin | \$19

roasted pork loin with mango chutney glaze

smoked barbecue brisket | \$21

sliced, smoked barbecue brisket smothered in a tangy barbecue sauce

herb sautéed chicken breast | \$18

topped with tasso cream sauce

roast beef manhattan | \$21

texas toast, roast beef, and mashed potatoes smothered in brown gravy

chicken penne pasta | \$17.50

grilled marinated chicken breast, penne pasta, sun-dried tomato, olive oil, basil & garlic topped with cheese

grilled vegetable plate | \$17

assortment of fresh grilled vegetables, served over steamed rice, topped with roasted garlic butter sauce

shrimp alfredo | \$19

sautéed jumbo shrimp, fettuccini, sun-dried tomato, and alfredo topped with cheese

traditional or veggie lasagna | \$17.50

cheese pillowed in between lasagna noodles & layered with a meaty marinara sauce or vegetables, topped with melted cheese

all plated lunches include a house salad with assorted dressings, chef's choice of fresh vegetable, potato or rice, chef's selection of dessert, fresh bread service, coffee, decaf & iced tea.

spectacular salads

groups under 10 add \$25 service charge

add our freshly prepared Daily Soup for \$2



chicken caesar | \$14.5

the classic caesar, crisp romaine tossed with shredded parmesan, completed with tomato & garlic croutons; served with Caesar dressing or shrimp (garlic or blackened) (add \$2)

land & sea | \$15.5

tuna salad joined by chicken salad presented on a bed of spring mix lettuce, garnished with fresh fruit & buttery croissant

fajita salad | \$14.50

fajita chicken, grilled peppers & onions, and sour cream atop mixed garden greens served with guacamole, salsa, and ranch dressing on the side

chef | \$15

mixed greens topped with sliced turkey, ham, cheddar & Swiss cheeses, sliced hard boiled eggs, black olives & tomatoes, served with Ranch dressing

salads include fresh bread service, chef's selection of dessert, coffee, decaf & iced tea

signature sandwiches

sandwiches

chicken caesar club wrap | \$15.5

large sun-dried tomato tortilla filled with grilled chicken, Swiss cheese, romaine lettuce, bacon bits & shredded parmesan tossed in a creamy caesar dressing

the focaccia | \$15.25

thin sliced ham, turkey & smoked gouda served on herb focaccia bread with lettuce, tomato & roasted red pepper mayonnaise on the side

chicken cabrillo | \$15.5

grilled chicken breast with lettuce, tomato, bacon, Monterey Jack cheese, red onion & creamy salsa, served on a corn dusted kaiser roll with a pickle spear

grilled portabella wrap | \$15

grilled portabella mushroom & other fresh vegetables tucked into a spinach wrap with feta cheese & pesto aoli

sandwiches include our Italian pasta salad & potato chips, chef's selection of dessert, iced tea and coffee service

boxed sandwiches \$15

minimum of 20 per selection

sandwich boxes include:

- your choice of turkey, ham or roast beef served on a kaiser roll or croissant
- potato chips
- whole fruit
- chef's selection of cookie or brownie
- beverage selection
- individual condiments, silverware & mints

individual box lunch enhancements

each | \$3

- Kashi® TLC bars, Nature Valley® granola bars, energy bars, power bars, or multi-grain cereal bars
- fruit yogurts

each | \$2

- Cracker Jacks®, Oreo's® or Rice Krispie® Treats
- candy bars



delightful deli buffets

soup, salad & baked potato | \$16

- chef's choice of 2 hot soups**, one broth based & one cream based
- salad bar** to include mixed garden greens, tomatos, croutons, black olives, fresh broccoli, assorted cheeses, sunflower seeds & assorted dressings, served with croissants & your choice of chicken or tuna salad
- *add grilled chicken strips for \$2 more per person*
- baked potatoes** to include cheese, sour cream, bacon bits, butter, & green onions on the side
- fresh baked cookies & brownies

soup, salad & pizza | \$17

- chef's choice of 2 hot soups**, one broth based & one cream based
- salad bar** to include mixed garden greens, tomatos, croutons, black olives, fresh broccoli, assorted cheeses, sunflower seeds & assorted dressings, served with croissants & your choice of chicken or tuna salad
- assorted oven baked pizzas**
- fresh baked cookies & brownies

Hartland deli | \$17.50

- soup du jour
- garden salad with assorted dressings
- Italian pasta salad, potato salad & potato chips
- deli collection** to include roast beef, honey baked ham, roasted turkey & salami
- assorted breads & rolls
- collection of cheeses, leaf lettuce, sliced tomatoes, sliced onions & pickle spears
- chef's dessert display featuring assorted cakes & pies

bistro | \$18.50

- salad bar with assorted dressings
- soup du jour
- Italian pasta salad
- redskin potato salad
- potato chips
- assorted gourmet wraps & bistro sandwiches**
- mini pastries & desserts

priced based on 1 hour of service
groups under 35 add \$5 per person
15 person minimum

deli lunch buffets include iced tea and coffee service

hot lunch buffets

prices based on 1 hour of service | groups under 35 add \$5 per person | 15 person minimum

plaza | 2 entrees \$23 | 3 entrees \$25

- mixed garden greens with chef's dressings
- salad choices (choose 2)**
coleslaw, Italian pasta salad, potato salad, marinated button mushroom salad, or macaroni salad
- entree choices (please choose)**
fried or baked chicken, chicken pot pie, beef stroganoff with egg noodles, roasted pork loin, barbecue brisket, fried catfish, spinach, artichoke, chicken pasta, or baked ziti
- chef's selection of seasonal vegetable & starch
- chef's dessert display featuring cakes & pies

taste of Italy | \$20

- mixed garden greens with chef's choice of dressing, including Italian
- marinated button mushroom salad
- pasta bar**
choose two pastas: *penne, rotini, or cheese tortellini pastas*
choose two sauces: *alfredo, traditional marinara, vodka, or meat marinara*
- traditional or vegetable lasagna
- Italian green beans
- garlic bread
- assorted cheesecakes

south of the border | \$20

- mixed garden greens with chef's dressings
- tortilla chips & salsa
- mexican favorites**
beef tamales & chicken enchiladas enhanced with sour cream & guacamole
- refried beans
- Spanish rice
- cinnamon churros & cheesecake
- add chicken fajitas for only \$4 more per person
- add a "make your own taco station" with hard & soft taco shells for only \$3 more per person

hot lunch buffets include fresh bread service (except for taste of Italy which includes garlic bread), coffee, decaf & iced tea

dinner



TASTE

“Wake up with a smile and go after life.... Live it, enjoy it, **taste** it, smell it, feel it .”

Joe Knapp

“**Taste** is nothing but a delicate good sense.”

M.J. De Chenier

plated dinners

starters choose one

dinner salad

mixed garden greens, spring mix, cucumbers, carrots, black olives & tomato wedge

caesar style

romaine lettuce, shredded parmesan, tomato & garlic croutons presented with creamy caesar dressing

cup of soup du' jour

chef's fresh, hot soup of the day

upgrade your starter for \$2 more per person

summer salad

romaine lettuce adorned with fresh blueberries, crumbled bleu cheese & slivered almonds

recommended dressing: raspberry vinaigrette

citrus salad

fresh garden greens mixed with spinach & mandarin oranges, topped with pink grapefruit sections and macadamia nuts

recommended dressing: mango vinaigrette

santa fé salad

corn relish with alfalfa sprouts on leaf lettuce with a roma tomato wheel

recommended dressing: chipotle ranch



plated dinners are presented with your choice of starter & dessert, chef's fresh vegetable, potato or rice, fresh baked bread service, coffee, decaf & iced tea

two salad dressings may be placed on the table: *ranch, Italian, honey mustard, raspberry vinaigrette, balsamic vinaigrette, mango vinaigrette, French*

please let your catering manager know of any food allergies in your group

plated dinners

vegetable & starch selections

replace chef's choice of accompanying vegetable & starch by choosing from the selections below

starch

- roasted baby red skin potatoes
- house-made au gratin potatoes
- mashed yukon gold potatoes
- wild rice pilaf

vegetable

- Sautéed yellow squash, zucchini & red onions
- steamed broccoli trees
- glazed carrots
- green beans, specify southern style or steamed & seasoned
- steamed asparagus spears, \$2 upgrade

plated course enhancements

sorbet intermezzo | \$3

lemon, lime or champagne

shrimp cocktail | \$10

4 gulf shrimp presented with spicy cocktail sauce

desserts choose one

carrot cake

moist & full of flavor

new york cheesecake

topped with strawberries, blueberries or "turtle style"

chocolate confusion

rich, chocolate pudding between two layers of dark, moist chocolate cake

bourbon street pecan pie

traditional pie with bold flavors

carmel apple granny

tall apple pie with carmel laced throughout

crème brulee cheesecake

traditional cheesecake with a crème brulee flair

upgrade your dessert for \$2 more per person

derby pie

a Kentucky favorite; like a pecan pie but throw in some chocolate chips... heaven

key lime bistro cake

individual mini dessert with chocolate mousse

peanut butter bistro cake

individual mini dessert with vanilla bean mousse

cherry cheesecake

cherries tucked inside delicious cheesecake

entrees



chicken jonas | \$25

sautéed airline breast of chicken topped with a medley of artichokes, capers & a hint of lemon in a cream sauce

6 oz beef filet | \$36

grilled Tender 6oz filet topped with boursin demi

bacon chipotle salmon | \$25

Fillet of salmon wrapped in bacon with a wasabi cream sauce

smoked ahi tuna | \$28

finished with thai chili glaze

pork marsala | \$21

seasoned & oven roasted pork finished with a marsala mushroom demi

prime rib | \$34

garlic & herb encrusted 10oz prime rib cooked to perfection, served with cabernet reduction & horseradish cream

stuffed pork loin | \$23

center cut pork loin stuffed with apple sausage dressing & topped by rosemary garlic reduction

hartland chicken | \$22

sautéed chicken breast adorned with cream herb de province

chicken wellington | \$25

tender chicken breast & savory vegetable duxelle wrapped in flaky puff pastry, presented with roasted red pepper hollandaise

combination plates

create your own combination dinner from the following delectable choices, choose two | starting at \$36

filet mignon (+ \$6)

tender 5 oz filet chargrilled & accented with our house steak butter

sautéed chicken

lightly breaded & seasoned chicken breast topped with creamy garlic herb sauce

roasted pork loin

pork loin roasted to perfection finished with smoked poblano cream

prosciutto wrapped chicken

stuffed with smoky gouda cheese & finished with roasted red pepper cream

shrimp scampi (+ \$2)

shrimp sautéed with garlic, white wine, herbs & lemon

beef tenderloin (+ \$6)

coffee rubbed & flavorful

salmon fillet

broiled salmon fillet accompanied by a delightful mix of sweet & spicy pineapple, cilantro & red pepper relish



combination plates are presented with your choice of starter & dessert, chef's fresh vegetable, potato or rice, fresh baked bread service, coffee, decaf & iced tea



inspired dinner buffets

prices based on 1 hour of service

a taste of Kentucky | \$26

- tossed salad bar with dressings
- cole slaw & potato salad

entrees

- fried cat fish fillets
- southern fried chicken, hot & crispy
- pulled pork barbecue

accompaniments

- corn on the cob
- baked beans
- corn bread muffins
- watermelon slices (in season)
- warm fruit cobbler (year round)
- iced or sweet tea, lemonade & coffee service

•**add ice cream \$2 per person**

sloan buffet | 2 entrée \$30 | 3 entrée \$32

- caesar or tossed salad bar with dressings
- mediterranean salad
- Italian pasta & redskin potato salad

entrees (choose 2)

- sliced strip loin with bourbon mushroom demi
- pork loin with garlic dijon cream
- sautéed or grilled chicken with tasso cream
- baked tilapia enhanced with a lemon, dill & caper beurre blanc
- beef tips with a bourbon, garlic glaze

accompaniments

- chef's choice of seasonal vegetables & appropriate starch
- fresh bread service
- chef's dessert display
- iced or sweet tea, coffee service

new orleans mardi gras | \$29

- tossed salad bar with dressings
- three bean salad

entrees

- crawfish boil
- chicken & andouille sausage gumbo
- shrimp jambalaya

accompaniments

- black beans & dirty rice
- white cheddar grits
- corn pudding
- fresh bread service
- bourbon glazed raisin bread pudding
- iced or sweet tea, coffee service

*inspired buffets require a minimum of 35 guests
groups of under 35 add \$5 per person
15 person minimum*

reception



APPETITE

“just as appetite comes by eating, so work brings inspiration.”

Igor Stravinsky

“a well governed appetite is the greater part of liberty.”

Seneca

hors d'oeuvres packages

minimum of 50 guests

prices based on 2 hours of service

Kentucky pride | \$36

- **display of harvest vegetables & rustic breads** with chef's compilation of dips
- **hors d'oeuvres tasting** to include an assortment of hot hors d'oeuvres, 6 pieces per person
- **mashed potato bar** to include mashed yukon golds & sweet potatoes with sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar & butter
- **carving station***, choose smoked pork loin or roasted turkey breast
- chef's assorted petite desserts
- coffee & tea station

added prior to scheduled dinner (without the carving station) | \$26

**\$35 attendant fee per station, per 100 guests*



under the Tuscan sun | \$38

- **display of antipasto & rustic breads** served with herb butter, infused olive oil, humus & herb cheese
- **hors d'oeuvres tasting** to include chef's assortment of hot hors d'oeuvres, 6 pieces per person
- **Tuscan pasta station***, to include a selection of penne, fettuccini, tri-color rotelle pasta with alfredo, marinara & traditional meat sauces
- assorted Italian desserts
- coffee & tea station

added prior to scheduled dinner (without the carving station) | \$28

**\$35 attendant fee per station, per 100 guests*

hors d'oeuvres packages continued

"food is our common ground, a universal experience."

James Beard

hors d'oeuvres of Hartland | \$31

- cheese display with fruit garnish
- fresh vegetable crudité with ranch dip
- petite sandwiches & ham roulades
- vegetable spring rolls
- sweet & sour or BBQ meatballs
- potstickers with teriyaki sauce
- spanakopita
- carving station***, choose smoked pork loin or roasted turkey breast
- coffee & tea station

minimum of 50 guests, based on 2 hours of service

added prior to scheduled dinner (without the carving station) | \$25

**\$50 attendant fee per station, per 100 guests*



Sloan's best | \$27

- cheese display with fruit garnish
- fresh vegetable crudité with ranch dip
- petite sandwiches
- chicken tenders
- fried mushrooms
- mini quiche
- mini franks in puff pastry blanket
- coffee & tea station

minimum of 50 guests, based on 2 hours of service added prior to scheduled dinner | \$23

culinary stations

prices based on 1 hour of service

minimum of 50 guests

fajita & taco bar | \$11

our fajita chicken & taco beef served with flour tortillas, hard & soft taco shells, includes toppings of peppers, onions, shredded lettuce, diced tomatoes, green onions, shredded cheddar cheese, sour cream & salsa

mashed potato bar | \$9

mashed yukon golds & sweet potatoes with chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar & butter

Tuscan pasta station | \$10

selection of penne, fettuccini & tri-color rotelle pasta with alfredo, marinara & traditional meat sauces

groups under 50 add \$3 per person

2 station minimum applies if requested individually

carving stations

all items will be served with appropriate condiments

\$50 carving fee applies

steamship round of beef | \$500

serves approximately 150 guests

roasted tenderloin of beef | \$350

serves approximately 25 guests

boneless roasted breast of turkey | \$180

serves approximately 35 guests

baked honey glazed ham | \$190

serves approximately 40 guests

roasted baron of beef | \$300

serves approximately 50 guests

roasted pork loin | \$170

serves approximately 25 guests



hot hors d'oeuvres

chicken, beef & pork

mini beef wellington

medallions of beef tenderloin & delicate bleu cheese nestled in a puff pastry, accented with bacon, cream cheese & chives

beef empanadas

Mexican turnover filled with seasoned ground beef, pimento peppers, bell peppers & spices

chicken sate

juicy grilled chicken, skewered & then lightly seasoned served with sweet Thai chili sauce

meatballs

barbecue, Swedish Style or sweet & sour

smoked chicken quesadillas

shredded chicken, flavorful cheese, assorted mild & spicy peppers & tomatoes all rolled up in a flour tortilla

General Tso's chicken potsticker

crispy wonton wrapped with spicy chicken, green onions & chopped garlic, tossed in spicy General Tso's sauce

chicken tenders or buffalo wings

tenders served with honey mustard sauce, wings served with blue cheese dip & celery sticks

crab stuffed mushroom caps

cream cheese & crab stuffed in bite size mushroom caps

100 pcs

\$210

\$178

\$198

\$170

\$198

\$170

\$170

\$178

seafood & vegetarian

cocktail vegetable spring roll

crispy rolls generously stuffed with cabbage, celery, mushrooms, carrots & water chestnuts, served with soy sauce

brie with raspberry & almond in phyllo

brie cheese with slivered almonds & raspberries wrapped in flaky phyllo

coconut fried shrimp

jumbo shrimp coated in coconut & fried to a golden brown served with mango relish

petite quiche collection

assorted lorraine, four cheese & spinach quiche

spanakopita

a Mediterranean favorite, phyllo pastry stuffed with seasoned spinach, cream cheese & Greek feta cheese, served with a hint of garlic

wonton shrimp

plump shrimp coated in crunchy wontons then fried to perfection

fried mozzarella

fried served with warm marinara sauce

crab rangoon

savory cream cheese & flaky crab wrapped in wonton wrapper, then fried crispy

crispy asparagus

asparagus tips with sharp asiago cheese & a hint of creamy fontina cheese delicately wrapped in flaky phyllo

100 pcs

\$178

\$190

\$190

\$178

\$190

\$190

\$170

\$170

\$170

cold hors d'oeuvres

100 pcs

jumbo shrimp cocktail

\$278

large shrimp chilled & displayed with cocktail sauce

ham roulades

\$178

ham & asparagus tips wrapped with cream cheese & rolled in flour tortilla shells

petite sandwiches

\$178

sliced turkey, ham & roast beef served on silver dollar rolls with assorted condiments

display boards

minimum of 20 guests

rustic breads \$5 | \$225 board

displayed with herb butters, olive oils, hummus & herb cheese

antipasto \$7 | \$325 board

celebration of Italian meats, cheeses, grilled vegetables, bruschetta & caprese

harvest vegetables \$5 | \$225 board

assorted fresh vegetables cut into bite-size nibblings, served with ranch dressing

seasonal fruit display \$5 | \$225 board

hand picked exotic & domestic fruit served with cream yogurt dip

international cheese display \$5 | \$225 board

arrangement of mouth-watering imported & domestic cheeses, served with assorted crackers & garnished with fresh fruit

mediterranean \$7 | \$325 board

grilled harvest vegetables displayed with pita chips, hummus, baba ghanoush, feta cheese & olives

prices are per person

boards serve 50 guests unless otherwise noted



enhancements

prices based on 1 hour of service
add \$3 per person if below minimum

delightful desserts

minimum of 50 guests

strawberries | \$9 per person

whole strawberry display to include chocolate sauce & fruit yogurt for dipping, accompanied with a "make your own strawberry shortcake"- sugared biscuits, pound cake, angel food cake, sliced strawberries & whipped cream

sundae special | \$8 per person

sundae spread to include your choice of vanilla, chocolate or strawberry ice cream served with chocolate syrup, strawberry sauce, hot fudge, nuts, whipped cream & candy pieces (also available with cheese cake instead of ice cream)

mini desserts collection | \$99 per 50 pieces

chef's assortment of small, delicate pastries served with brownies & chocolate treats

snacks

minimum of 20 guests

VIP meeting | \$10 per person

ensemble of trail mix, m&ms & mixed nuts, display on table and replenished from 8-5

chips & pretzels | \$5 per person

presented with onion dip & ranch

cracker assortment | \$5 per person

presented with an assortment of spreads



beverage



CELEBRATION

“too much work, and no vacation, Deserves at least a small *libation*. So hail! my friends, and raise your glasses; Work's the curse of the drinking classes.”

Oscar Wilde

“beer is proof that God loves us and wants us to be happy.”

Benjamin Franklin



liquor selections

premium

Pinnacle Vodka, New Amsterdam Gin, Cruzan Rum, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club Whisky, J&B Scotch Whisky, Copa De Oro

super premium

ABSOLUT Vodka, Tanqueray Gin, Bacardi Rum, Sauza Blue Tequila, Jack Daniel's Whiskey, Crown Royal Canadian Whisky, Dewar's Scotch Whisky, Baileys

beer selections

premium

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite, O'Doul's NA

Available upon Request - Coors, Miller Genuine Draft

super premium

Amstel Light, Heineken, Corona, Samuel Adams

Available upon Request - Corona Light, Samuel Adams Light, Stella Artois, Guinness, Blue Moon

a \$75.00 set up fee will apply per bar and includes two hours of bartender service. A \$25.00 bartender fee per hour, per bar will be applied to each additional hour.

all beverage functions require the services of a bartender or attendant .

all of our servers & bartenders are certified by TIPS. TIPS is a skills-based training program that is designed to prevent intoxication, underage drinking & drunk driving.

consumption bar

per drink

premium liquor
super premium liquor
premium beer
super premium beer
house wine

| hosted | cash |
|--------|--------|
| \$5 | \$5.25 |
| \$6 | \$6.25 |
| \$4.25 | \$4.50 |
| \$5 | \$5.25 |
| \$6 | \$6.25 |

open unlimited bar

per person

1 hour
2 hour
3 hour
4 hour
5 hour

beer/wine

\$11
\$17
\$21
\$25
\$29

premium

\$12
\$20
\$25
\$30
\$35

super premium

\$15
\$24
\$30
\$36
\$42



wine

canyon road ~ house wine ~
chardonnay, merlot, white zinfandel,
cabernet sauvignon
apothic red ~ signature wine ~ a
captivating blend of three distinct grapes, with
dark fruit flavors of Syrah, brambly spice of
Zinfandel and smooth elegance of Merlot
edna valley
chardonnay
ecco domani
moscato
mirassou
chardonnay, moscato, pinot grigio, pinot
noir
redwood creek
chardonnay, cabernet sauvignon, merlot,
sauvignon blanc, pinto grigio, white zinfandel
william hill
cabernet sauvignon
louis martini
cabernet sauvignon
wycliff
sparkling wine

hosted

\$6
\$6.50
\$6.50
\$7
\$8
\$8.50
\$9
\$9.50

cash

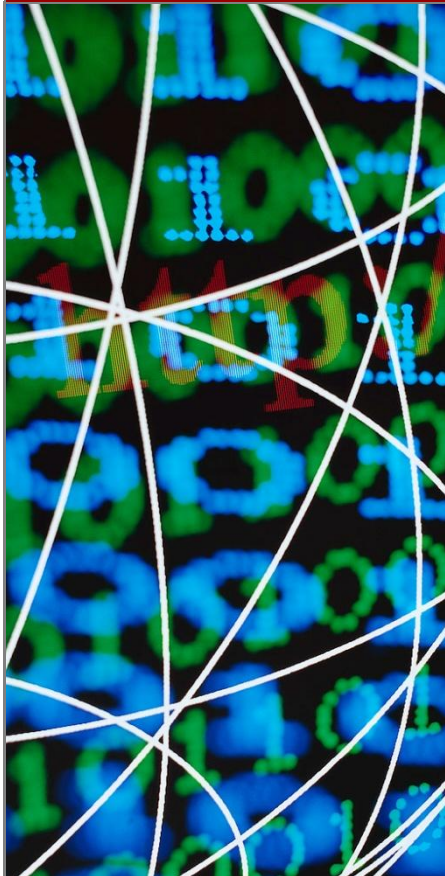
\$6.25
\$6.75
\$6.75
\$7.25
\$8.25
\$8.75
\$9.25
\$9.75

bottle

\$22
\$24.50
\$24.50
\$28
\$34
\$34
\$40
\$45
\$22



audio visual



TECHNOLOGY

“Any sufficiently advanced **technology** is indistinguishable from magic.”

Arthur C. Clarke

“I used to think that cyberspace was fifty years away. What I thought was fifty years away, was only ten years away. And what I thought was ten years away... it was already here. I just wasn't aware of it yet .”

Bruce Sterling



a/v packages

client's lcd display package | \$75

- your lcd projector
- powered a/v table
- 8 x 8 screen
- required cables / connections
- sound patch to house sound
- basic set-up assistance

lcd display package | \$195

- lcd projector
- powered a/v table
- 8 x 8 screen
- required cables / connections
- sound patch to house sound
- basic set-up assistance

all pricing is listed per meeting room, per day, unless otherwise noted. Prices do not include applicable sales tax or customary 22% taxable service charge to cover installation/dismantle

add \$50.00 for any floor order the day of event, subject to availability

additional fees apply for all technical assistance

a/v pricing

screens

- 8 x 8 screen
- 9 x 12 screen
- 9 x 12 screen with dress kit

item

- \$45
- \$95
- \$165

projection

- lcd data projector (3,000 lumens)
- overhead projector

item

- \$150
- \$50

monitors/video players

- 25" flat panel tv/dvd combo
- 25" flat panel tv
- 50" flat panel tv/dvd combo
- 50" flat panel tv
- dvd player

item

- \$70
- \$50
- \$120
- \$100
- \$25

electrical

- 300 amp/40 double duplex receptacles
- 60 amp/20 double duplex receptacles
- 60 amp/8 double duplex receptacles
- Power strips
- extension cords
- standard 120 volt AC

item

- \$150
- \$125
- \$95
- \$15
- \$10
- \$12



audio

| | |
|-----------------------------------|-------|
| wireless lavalier microphone | \$60 |
| wireless handheld microphone | \$60 |
| wired handheld microphone | \$25 |
| tabletop microphone | \$25 |
| audio patch to house sound system | \$50 |
| house background music | \$25 |
| 4-channel audio mixer | \$50 |
| 12-channel audio mixer | \$95 |
| portable sound system | \$100 |

communication

Internet

| | |
|--|---------------|
| basic wi-fi* | Complimentary |
| basic hardline | \$25 |
| allocated, dedicated, or upgraded | Upon Request |
| telephone hook up (basic & local line) | \$50 |
| conference speaker phone (with local line) | \$75 |
| additional outside local lines | \$15 |

meeting support

| | |
|---|-------|
| a/v technician (hourly rate, 7AM-10PM) | \$35 |
| a/v technician (hourly rate, after hours) | \$65 |
| flipchart easel with pads & markers | \$25 |
| additional flipcharts | \$20 |
| easel stand | \$10 |
| Whiteboard with dry erase markers & erasers | \$25 |
| audio visual table with power | \$25 |
| laser pointer | \$35 |
| overhead transparencies (each) | \$.25 |
| color copies (each) | \$.25 |

item

item

item

exhibits

| | | |
|---|---------|-------|
| tabletop exhibit with skirting | 6ft | \$25 |
| includes basic electric & extension cord | 8ft | \$25 |
| tabletop exhibit with skirting | 6ft | \$15 |
| no electric | 8ft | \$15 |
| exhibit booths | | |
| includes pipe & drape, (1) 8 ft. table with tablecloth & skirt, (2) chairs, a wastebasket, and basic electric | 8 x 10 | \$65 |
| | 10 x 10 | \$65 |
| | 20 x 10 | \$100 |
| 10' section of pipe & drape | | |
| includes installation & removal | 10ft | \$35 |
| banner installation (per hour) | | |
| installation & removal from ceiling | | \$50 |
| installation & removal from pipe & drape | | \$35 |

size

item

size

item

specialty rentals

| | | |
|--------------------------------|---------|-------|
| dance floor | | |
| small | 12 x 12 | \$100 |
| medium | 20 x 20 | \$175 |
| large | 28 x 28 | \$250 |
| staging/riser | | |
| per 4'x8'/18" or 24" h section | | \$25 |
| piano | | \$125 |

*Complimentary Wi-Fi is an un-secured, shared, and capped service not intended for internet dependent events.

Please speak with your catering manager for any additional needs