



2023 Catering Menu

**Our catering menu is a
sampling of our chef's offerings.**

**We customize a unique menu to fit
your exact taste and needs.**

53995 Indiana SR 933
South Bend, IN. 46637
Phone: 574-232-7700

www.gillespieconferencecenter.com

All Prices are /person unless otherwise noted. All Pricing is subject to Indiana State Sales Tax (7%) and Service Charge (22%).

Executive Meeting Planner Package

Continental Breakfast

Seasonal Fresh Sliced Fruit, House-made Coffee Cake, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels Served with Cream Cheese, Butter and Preserves. Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Assorted Soft Drinks and Bottled Water

Mid-Morning Break

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Assorted Soft Drinks and Bottled Water

Lunch

| Gourmet Sandwich Buffet |

Mixed Field Greens Salad with Assorted Dressings
 Chef's Choice of Signature Salad
 Grilled Sesame Portobello Mushrooms with Baby Spinach, Radishes and Roasted Red Pepper
 Hummus on a Naan Bread
 Oven Roasted Asiago Chicken and Provolone Cheese with Baby Spinach and Basil Mayo on Potato-Bun
 Shaved Beef with Smoked Gouda and an Arugula Peppadew Aioli on a French Baguette
 Pickles, Peppers, and Olives
 Chef's Choice of Signature Dessert

| or |

| Standard Signature Roasted Meats Buffet |

Freshly Roasted and Sliced Warm Carved Meats
 Mixed Field Greens Salad with Assorted Dressings
 Chef's Choice of Signature Salad
 Chef's Choice of Hot Pasta
 Chef's Choice of Soup Du Jour
 Lettuce, Tomato, Onion, and Assorted Cheeses
 Fresh Baguette and Specialty Breads
 Chef's Choice of Signature Dessert

Meat selections- choose 3

Mesquite Grilled Chicken, Herb Roasted Chicken, BBQ Pulled Pork, Latin Pork Carnitas, Garlic Parsley Crusted Pork Loin, Beef Pot Roast, or Roasted Turkey

Ultimate Signature Roasted Meats Buffet \$4.00 per meat//person

Beef Tenderloin, Seared Salmon, Roasted Duck Breast, Seared Herb Barramundi

| Mid Afternoon Break |

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Assorted Soft Drinks and Bottled Water with Assorted Freshly Baked Cookies and Brownies

\$50.00 /person

Breakfast Buffet Options

All breakfast buffet options are served with regular coffee, decaffeinated coffee, hot tea, iced tea, assorted soft drinks and bottled water

| Continental Breakfast |

Seasonal Fresh Sliced Fruit, House-made Coffee Cake, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels Served with Cream Cheese, Butter and Preserves.
\$14.00 /person

| Executive Continental Breakfast |

Seasonal Fresh Sliced Fruit, Assorted Danish Pastries, House-Made Coffee Cake, Fresh Baked Muffins, Deli-Style Bagels Served with Cream Cheese, Butter and Preserves
Assorted Cereals and Milk, Yogurt Bar with Flavored Yogurts.
\$16.00 /person

| Full American Breakfast |

Seasonal Fresh Sliced Fruit, House-Made Coffee Cake, Yogurt Bar, Fresh Baked Muffins, Scrambled Eggs, Smoked Bacon, Apple Link Sausage, House-Fried Potatoes.
\$22.00 /person

| Brunch Buffet |

Scrambled Eggs, Fresh Buttermilk Biscuits with Strawberry Butter and Lemon Curd, Apple Link Sausage, Home-Fried Potatoes, Grilled Lemon Chicken, Mixed Green Vegetables, Fresh Fruit Salad, Assorted Rolls and Pastries, Yogurt Bar, and your choice of Pancakes or French Toasted Served with Warm Maple Syrup.
\$28.00 /person

Breaks

All break options are served with regular coffee, decaffeinated coffee, hot tea, iced tea, assorted soft drinks and bottled water

| Milk and Cookies Break |

Freshly Baked Chunky Chocolate Cookies and Rich Oreo Brownies Served with Skim and 2% Milk
\$12.00 /person

| Build-A- Bagel Wall |

Assorted Bagels, Butters, Jams, Jellies, Cream Cheese, Spreads, Smoked Salmon, Capers, House Onion Jam, House Rosemary Tomato Jam, Peppadew Cheese Spread
\$15.00 /person

| Chips & Dips |

Homemade Tortilla Chips and Potato Chips, Salsa, French Onion Dip, Spinach and Artichoke Dip, and Fresh House-Made Guacamole.
\$12.00 /person

| Interactive S'more Break |

Chocolate Covered Graham Crackers and Pretzels Served with Marshmallows
\$12.00 /person

| Coffee and Donuts |

Doughnut Wall with Assorted Cake and Yeast Donuts
\$12.00 /person

| Health Kick Break |

Assorted Vegetables, Dips, and Hummus Spreads, Yogurt Bar with Assorted Toppings, Peanut Butter Dippers with Apples and Celery Sticks, and Mixed Nuts or Trail Mix
\$12.00 /person

| Flat Breads and Charcuterie |

Toasted Flat Breads and Crackers, Assorted House Made Jams and Preserves, Spinach and Artichoke Spread, Creamy Brie, Thinly Sliced Soppressata, Prosciutto and Capicola, Irish tout Cheddar, and Fontina Cheese
\$17.00 /person

Add Red Bull or Sugar-Free Red Bull to Any Break for an Additional \$2 /person

Breaks a la Carte

| Assorted Granola & Power Bars |

\$36.00 Per Dozen

\$4.50 /person

| Chunky Chocolate Cookies and Rich Oreo Brownies |

Freshly Baked

\$30.00 Per Dozen

\$3.00 /person

| Assorted Yogurts |

\$30.00 Per Dozen

\$3.00 /person

| Assorted Freshly Baked Muffins and Pastries |

\$35.00 Per Dozen

\$3.50 /person

| Bagels with an Assortment of Cream Cheese |

\$29.00 Per Dozen

\$3.00 /person

| Whole Fruit |

Gala and Granny Smith Apples, Bananas, Oranges

\$20.00 Per Dozen

\$2.00 /person

Plated Lunch Selections

Plated lunch selections are served with your choice of salad, accompaniments, rolls and butter, dessert, regular & decaffeinated coffee, hot tea, iced tea, water and flavored water

| Salads |

Garden Salad - Spring Mix, Rainbow Carrots, Heirloom Tomatoes, Cucumber, Toasted Pepitas

Baby Berg - Apple Wood Smoked Bacon, Blue Cheese Crumbles, Heirloom Tomatoes, Red Onion, Green Goddess Dressing

Berry - Spring Mix, Raspberry, Blackberry, Blueberry, Herbed Goat Cheese Medallion, Candied Walnuts, Raspberry Champagne Vinaigrette

Gala Apple - Baby Kale Blend, Shaved Asparagus, Sliced Gala Apple, Pepper-Parm Frico, Candied Pecans, Honey Lavender Dressing

Classic Caprese - Sliced Heirloom Tomatoes, Fresh Mozzarella, Walnut Basil Pesto, Balsamic, Micro Basil

Blackberry Orange - Baby Arugula & Spinach, Blackberry, Heirloom Orange Slices, Feta Crumble, Crispy Chickpea, Watermelon Radish, Candied Pistachio, Blackberry Balsamic

| Entrees |

Chicken

Pickle Brined Chicken with a Mustard Rub, Topped with a Choice of Caramelized Shallot Honey Beer Sauce or Red Onion Compote
\$28.00 /person

Breaded Chicken with Choice of Roasted Red Pepper-Asiago Cream Sauce or Mushroom Marsala Sauce
\$28.00 /person

Parmesan Breaded Chicken with Lemon Caper Picatta or Sweet Basil Marinara and Shaved Parmesan
\$29.00 /person

Bacon Wrapped Chicken Stuffed with Spinach and Feta with Garlic Cream Sauce
\$30.00 /person

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Plated Lunch Selections Continued...

Plated lunch selections are served with your choice of salad, accompaniments, rolls and butter, dessert, regular & decaffeinated coffee, hot tea, iced tea, and water

Seafood Entrees

Black and Bleu Salmon with Horseradish Parsley Butter or Apple Jerk Salmon with Peach Cucumber Relish
\$32.00 /person

Southern Crab Cake, Preserved Lemon Horseradish Aioli, Heirloom Tomato, Citrus Pickled Red Onion, Mustard Caviar, Parsley Oil
\$36.00 /person

Pasta

Trotolle Pasta with Italian Sausage Coins and Tomato in Rosemary Cream Sauce
\$25.00 /person

Wild Mushroom Penne with Red Peppers, Scallions, in Chevre Cream Sauce
\$25.00 /person

Lighter Options

Includes Choice of Soup

Roasted Tomato and Red Pepper, Cream of Asparagus and Lemon, Garden Wild Rice and Mushroom, Roasted Garlic Potato and Chive

Bistro Chicken Caesar Salad with Romaine Topped with Sliced Grilled Chicken, Avocado, Asiago Frico, Strawberry Fan, and Parmesan Crustini
\$20.00 /person

Arugula and Baby Kale with Grilled Flank Steak topped with Roasted Tomatoes and Shallots, Lemon Confit and Herb Gremolata, and Blue Cheese
\$27.00 /person

Grilled Romaine Wedge, Seared Lemon Shrimp, Shredded Asiago, Pomegranate Arils, Brioche Croutons, and Sweet Onion Dressing
\$27.00 /person

Lunch Buffets

Lunch Buffet Selections are Served with Chef's Choice of Signature Dessert, Regular & Decaffeinated Coffee, Hot Tea, Iced Tea, and Water.

| Standard Signature Roasted Meats Buffet |

Freshly Roasted and Sliced Warm Carved Meats
Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Chef's Choice of Hot Pasta
Chef's Choice of Soup Du Jour
Lettuce, Tomato, Onion, and Assorted Cheeses
Fresh Baguette and Specialty Breads

Meat selections– choose 3

Mesquite Grilled Chicken, Herb Roasted Chicken, BBQ Pulled Pork, Latin Pork Carnitas, Garlic Parsley Crusted Pork Loin, Beef Pot Roast, or Roasted Turkey

\$35.00 /person

Ultimate Signature Roasted Meats Buffet \$4.00 per Meat//person

Beef Tenderloin, Seared Salmon, Roasted Duck Breast, Seared Herb Barramundi

| Gourmet Sandwich Buffet |

Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Grilled Sesame Portobello Mushroom with Baby Spinach, Radishes, and
Roasted Red Pepper Hummus on Naan Bread
Oven Roasted Asiago Chicken and Provolone Cheese with
Baby Spinach and Basil Mayo on Potato-Bun
Shaved Beef with Smoked Gouda on an Arugula Peppadew Aioli on French Baguette
Pickles, Peppers, and Olives
\$25.00 /person

| Panini Buffet |

Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Pastrami Panini with Swiss Cheese, Dijon Mustard on Rye Bread
Cubano with Shaved Ham and Seasoned Pork Topped with Mojo Mustard, Swiss
Cheese, and Pickles on a Buttered Cuban Loaf
Chicken Panini with Provolone, Basil and Red Pepper on Ciabatta
Roasted Red Pepper Panini with Havarti, Arugula, Grilled Portobello Mushrooms, and Basil Mayo
Pickles, Peppers, and Olives
\$27.00 /person

| Signature Wraps Buffet |

Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Chicken Caesar Wrap with Romaine Lettuce, Parmesan Cheese, and Caesar Dressing
Grilled Chicken Thigh and Applewood Smoked Bacon with Smoked Gouda, Avocado,
Heirloom Tomato, and Green Goddess Dressing
Shrimp Po'boy with Remoulade, Romaine, and Pickled Onions
Spinach Wrap with Grilled Vegetables, Shaved Parmesan Cheese, and Arugula Peppadew Aioli
\$26.00 /person

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Lunch Buffets Continued

Lunch Buffet Selections are Served with Chef's Choice of Signature Dessert, Regular & Decaffeinated Coffee, Hot Tea, Iced Tea, and Water.

| Custom Lunch Buffet |

Caesar Salad with Parmesan Crustini
 Fresh Melon Salad with Honey and Lime
 Breaded Chicken with Roasted Chicken and Thyme Jus
 Seared Cod with Lemon Herb Comfiture
 Roasted Rosemary Redskins
 Cauliflower, Broccoli, and Carrot Medley
 \$34.00 /person

| Irish Tailgate Buffet |

Mixed Field Greens Salad with Assorted Dressings
 Signature Potato Salad
 Grilled Hamburgers with Lettuce, Tomato, Onion, and Assorted Cheeses
 Grilled Guinness Brats with Drunk Onions and Whole Grain Mustard
 Baked Beans with Bacon and Caramelized Onion
 House-Made Potato Chips with French Onion Dip
 \$31.00 /person

| South Bend Buffet |

Mixed Field Greens with Assorted Dressings
 Waldorf Salad
 Sweet & Sour Cabbage
 Kluski Noodles
 Green Beans with Bacon
 Polish Sausage
 Fried Chicken
 Buttermilk Mashed Potatoes
 \$32.00 /person

| South of the Border Buffet |

Chicken Tortilla Soup
 Mixed Field Greens with Assorted Dressings
 Roasted Corn and Bell Pepper Relish
 Grilled Carne Asada Flank Steak
 Grilled Ancho Chicken
 Fajita Station with Sautéed Red Onions, Red and Poblano Peppers, Cheddar Cheese,
 Salsa, Sour Cream, and Scallions
 Corn and Flour Tortillas
 Spanish Rice
 \$28.00 /person

Hors D'oeuvres

| Stationary Hors D'oeuvres |

Bruschetta with Tomatoes and Basil on Garlic Crostini
\$2.50 /person

Hummus and Baked Pita Chips
\$3.00 /person

Assorted Breads with Red Pepper and Black Olive Tapenades
\$3.00 /person

Guacamole Bar with Bacon, Roasted Red Pepper, Fresh Jalapeno, Pico De Gallo, Cotija Cheese,
Fresh Tortilla Chips and Pork Rinds
\$9.50 /person

Vegetable, Fruit, and Cheese Display
\$10.00 /person

| Hors D'oeuvres |

*Displayed or Butler Passed
Priced per 50 servings or /person*

Surf Selections

Mini Crab Cakes with Remoulade
\$255 / \$5.10

Mini Coriander Seared Tuna Taco with Lime Crema and Cilantro
\$140 / \$2.80

Bacon Wrapped Scallops with Maple and Sesame
\$190 / \$3.80

Apple Margarita Shrimp Shooter with Chipotle Aioli
\$140 / \$2.80

Tomato Cone with Avocado Mousse, Cajun Shrimp, Chive, Remoulade
\$140/ \$2.80

Cucumber Round with "Everything" Cream Cheese, Pastrami Smoked Salmon, Dill
\$140 / \$2.80

Crab and Mushroom Dip in Brioche Boule
\$180 / \$3.60

Jumbo Shrimp Cocktail Pipette with Cocktail Sauce
\$180/ \$3.60

Egg Salad Crostini with Chives and Black Caviar
\$115 / \$2.30

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Hors D'oeuvres Continued...

Turf Selections

Buffalo Chicken in Brioche Boule with Blue Cheese Crumble
\$150 / \$3.00

Mesquite Chicken Skewer
\$160 / \$3.20

Peach BBQ Chicken Skewer
\$160 / \$3.20

Chicken and Waffle Skewer with Maple
\$160 / \$3.20

Smoked Chicken Thigh in Endive with Chipotle Marmalade, Pomegranate
\$160 / \$3.20

Smoky Bacon Wrapped Chicken Sriracha Bite
\$160 / \$3.20

Pineapple Rum Glazed Beef Skewer with Snow Pea
\$165 / \$3.30

Mini Beef Wellington
\$240 / \$4.80

Sesame Root Beer Glazed Beef Skewer
\$175 / \$3.50

Beef Kebab with Bell Pepper and Red Onion
\$175 / \$3.50

Charcoal Rubbed Beef Tenderloin, Beer Bread Toast, Rosemary Tomato Jam, Blue Cheese
\$200 / \$4.00

French Onion Stuffed Crimini with Gruyere
\$130 / \$2.60

Rosemary and Garlic Grilled Baby Lamb Chops
\$200 / \$4.00

Bacon Parmesan Gougere with Shooter of Smoky Red Pepper Sauce
\$125 / \$2.50

Prosciutto Wrapped Melon Ball, Fresh Mozzarella and Minced Basil
\$125 / \$2.50

Mini Duck Wellington with Lingonberry
\$190 / \$3.80

Hors D'oeuvres Continued...

Vegetarian Selections

Tomato Bruschetta, Basil, Balsamic, Asiago
\$100 / \$2.00

Crostini with Apricot Preserves, Whipped Feta, Toasted Pepita, Chive
\$110 / \$2.20

Crostini with Whipped Chevre, Roasted Grape Compote, Pistachio Crumble
\$110 / \$2.20

Roasted Red Pepper Hummus, Crispy Chickpea, Pita Chip
\$115 / \$2.30

Fruit Kebab
Blackberry, Pineapple, Honeydew, Mint
\$115 / \$2.30

Spanakopita
\$155 / \$2.30

Strawberry & Brie, Phyllo Crisp, Local Honey, Almond
\$125 / \$2.50

Watermelon Bite, Whipped Feta, Balsamic Glaze, Candied Pistachio
\$100 / \$2.00

Spinach and Artichoke Phyllo Crisp
\$125 / \$2.50

Seasonal Berry & Brie on Water Cracker
\$100 / \$2.00

Hors D'oeuvres Packages

Hors D'oeuvres Packages Include 5-6 Pieces /person

| Hors D'oeuvres Package One |

Cocktail Shrimp with Cocktail Sauce
Pipette
Bacon Wrapped Brussels Sprouts
Chicken and Waffle Skewer with Maple
Tomato Bruschetta with Basil, Balsamic, and Asiago
Pretzel Crisp with Blue Cheese Mascarpone, Fig Jam and Pear
\$20.00 /person

| Hors D'oeuvres Package Two |

Strawberry Brie en Phyllo Cup with Honey Drizzle Topped with Slivered Almonds
Spanakopita
Antipasto Skewers
Mini Crab Cakes
Crostoni Topped with Tomato Jam, Sliced Beef Tenderloin, and Blue Cheese
\$23.00 /person

| Hors D'oeuvres Package Three |

Bacon Wrapped Scallops with Maple Glaze and Sesame Seeds
Cucumber Bite with "Everything" Cream Cheese and Smoked Salmon
Buffalo Chicken Brioche Boule with Blue Cheese Crumble
Mini Beef Wellington
Watermelon Bite Topped with Whipped Feta, Balsamic Glaze, and Candied Pistachios
\$25.00 /person

Plated Dinner Selections

Plated Dinners are Served with your Choice of Salad, Starch, Vegetable, rolls with Butter, and Chef's Choice of Signature Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, Ice Tea, and Water

| Salad Options |

Garden Salad - Spring Mix, Rainbow Carrot Curls, Heirloom Tomatoes, Cucumber, Toasted Pepitas, Buttermilk Ranch Dressing

Baby Berg- Apple Wood Smoked Bacon, Blue Cheese Crumbles, Heirloom Tomatoes, Red Onion, Green Goddess Dressing

Panzanella- Arugula Blend, Roasted Red and Yellow Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Reduction, Parmesan Crostini

Southwest Heritage- Baby Kale and Spring Mix, Queso Fresco, Pomegranate Arils, Roasted Corn, Toasted Pepitas, Lime-Cilantro Green Goddess

Gala Apple- Baby Kale Blend, Shaved Asparagus, Sliced Gala Apple, Pepper-Parm Frico, Candied Pecans, Honey Lavender Dressing

Strawberry Bibb Roll- Bibb Lettuce Rolled with Cucumber, Diced Strawberry, Toasted Almonds, Chia, Chevre Crumble, Parmesan Frico Curl, Strawberry-Poppy seed Dressing

Greek Caprese- Baby Arugula, Sliced Heirloom Tomatoes, Feta Rounds, Kalamata Olive & Toasted Pine Nut Relish, Balsamic Reduction, Micro Greens

Beet- Pickled Rainbow Carrots, Roasted Red and Gold Beets, Whipped Chevre, Baby Kale, Pomegranate Arils, Honey Lavender Dressing

*Salads are customizable, all dressings are made in house: Buttermilk Ranch, Green Goddess, Honey Lavender, Golden Italian, Tarragon French, Strawberry Poppy seed, Blackberry Balsamic, Raspberry Champagne

| Plated Dinner Options |

Seafood Selections

Prosciutto Wrapped Salmon with Fresh Dill Topped with a Grapefruit Coriander Yogurt
\$38.00 /person

Southern Crab Cake with Preserved Lemon Horseradish Aioli, Heirloom Tomato, Citrus Pickled Red Onion, Mustard Caviar, and Parsley Oil
\$46.00 /person

Seared Barramundi with Heirloom Tomato Relish & Maple Thyme Pork Belly with Butternut Squash Puree
\$39.00 /person

Seared Mahi Mahi with Candied Hazelnut Gremolata
\$40.00 /person

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Plated Dinner Selections Continued...

Plated Dinners are Served with your Choice of Salad, Starch, Vegetable, rolls with Butter, and Chef's Choice of Signature Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, Ice Tea, and Water

Chicken Selections

Pickled Brined Chicken with Mustard Rub, Caramelized Shallot-Honey Beer Sauce –OR–
Roasted Grape and Red Onion Compote Topped with Chevre and Pistachio Crumble
\$34.00 /person

Puff Pastry Wrapped Chicken with Garlic Wilted Spinach Topped with
Smoked Gouda Roasted Chicken Thyme Demi
\$35.00 /person

Parmesan Breaded Chicken with Lemon Caper Picatta -OR-
Sweet Basil Marinara and Shaved Parmesan
\$30.00 /person

Smoked Chicken Thigh with Rosemary Apricot Preserve Topped with Aleppo Pepper,
Feta Crumble, and Crushed Pepita
\$29.00 /person

Caprese Chicken with Tomato, Fresh Mozzarella Topped with
Basil-Walnut Pesto and Balsamic Reduction
\$34.00 /person

Cranberry and Chive Stuffed Chicken with Ricotta and Parmesan in Tarragon Cream Sauce
\$36.00 /person

Bacon Wrapped Chicken, Stuffed with Spinach and Feta with Garlic Cream Sauce
\$37.00 /person

Mushroom and Boursin Stuffed Chicken with Herb Cream Sauce
\$36.00 /person

Beef Selections

Herb Crusted Beef Tenderloin with Caramelized Red Onion Cabernet Demi
\$44.00 /person

Black Garlic Beef Tenderloin with Charred Shallots Soubise Topped with Seared Wild Mushrooms
\$48.00 /person

Peppercorn Rubbed Beef Tenderloin with Garlic Demi
\$44.00 /person

Rosemary Rubbed Beef Tenderloin with Sherry Cream Demi
\$45.00 /person

Grilled Filet Mignon with Slow Roasted Yellow Tomatoes Topped with
a Balsamic Reduction and Blue Cheese Butter
\$47.00 /person

Espresso Crusted Beef Tenderloin with Fig Cocoa Demi
\$48.00 /person

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Plated Dinner Selections Continued...

Plated Dinners are Served with your Choice of Salad, Starch, Vegetable, rolls with Butter, and Chef's Choice of Signature Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, Ice Tea, and Water

Pork Selections

Grilled Pork Flat Iron with Horseradish Butter
\$34.00 /person

Thyme Rubbed Pork Loin with Chunky Bourbon Apples
\$33.00 /person

Bacon Wrapped Pork Medallion with Brown Sugar and Dijon Glaze
\$34.00 /person

Duo Entrees

Chicken and Beef Tenderloin

Cranberry and Chive Stuffed Chicken with Ricotta and Parmesan in Tarragon Cream Sauce
-AND-

Espresso Crusted Beef Tenderloin with Fig Cocoa Demi
\$43.00 /person

Chicken and Shrimp

Chicken Stuffed with Spinach and Feta with Garlic Cream Sauce
-AND-

Lemon Basil Shrimp Scampi
\$40.00 /person

Beef Tenderloin and Crab Cake

Herb Crusted Beef Tenderloin with Caramelized Red Onion Cabernet Demi
-AND-

Southern Crab Cake with Preserved Lemon Horseradish Aioli, Heirloom Tomato, Citrus Pickled Red Onion, Mustard Caviar, and Parsley Oil
\$49.00 /person

Beef Tenderloin and Salmon

Rosemary Rubbed Beef Tenderloin with Sherry Cream Demi
-AND-

Seared Salmon with Blueberry Peppadew Relish
\$45.00 /person

Plated Dinner Sides

Your Choice of one Starch, One Vegetable, and One Dessert to Complete your Plated Meal

Starch

Smoked Gouda Yukon Mash
 Fontinella and Scallion Yukon Mash
 Herb Buttermilk Redskin Mash
 Fontina and Thyme Dauphinois
 Horseradish Roasted Redskins
 Rosemary Roasted Redskins with Crispy Garlic
 Maple-Chile Sweet Potato & Yukon Mash
 Garlic Smashed Potatoes
 Fingerling Potatoes with Caramelized Onion
 Aged Cheddar Grits
 Parmesan Cream Gnocchi
 Wild Mushroom and Pea Risotto
 Herb and Parmesan Risotto
 Garden Quinoa and Wild Rice
 Farro and Split Pea Risotto

Vegetable

Broccolini with Smoked Almond
 Asparagus with Preserved Lemon
 Green Beans with Toasted Parmesan
 Roasted Brussels Sprouts with Balsamic
 Shaved Brussels Sprouts and Carrots
 Roasted Rainbow Carrots and Parsnips with Honey Butter
 Zucchini, Squash, and Broccoli Medley with Rainbow Carrot Coins
 Roasted Garlic Zucchini Wedges

Dessert

Vanilla Bean Cheesecake with Fresh Fruit Sauce
 Flourless Chocolate Torte with Fresh Fruit Sauce
 Crème Brulee (Caramel Corn, Espresso, Vanilla Bean, or Seasonal Fruit)
 Black Dahlia Chocolate Cake with Malted Chocolate Mousse and Crisp Pretzel Bark
 S'mores Tartlet (Graham Cracker Crust, Chocolate Sauce,
 Mexican hot Chocolate Mousse, toasted Marshmallow)
 Pineapple Frangipane (Almond Cake with pieces of Pineapple, Oatmeal Crumble),
 fresh Blackberry, Rum Anglaise, Bruleed Banana
 Tiramisu Parfait (layers of Mascarpone Mousse and Ladyfingers soaked in Coffee
 and shaved Chocolate on top)
 Lemon Tiramisu Parfait (layers of Mascarpone Mousse and Ladyfingers soaked in Limoncello
 Syrup and Blueberry Jam and garnished with Candied Lemon peel and fresh Blueberries)

**All desserts are made in house by our talented pastry chef*

Dinner Buffet Selections

*Dinner Buffet Selections are Served with Assorted Rolls and Butter, Chef's Choice of Signature Dessert,
Along with Regular & Decaffeinated Coffee, Hot Tea, Ice Tea, and Water
Add Soup Du Jour or Hot Pasta to Any Buffet for An Additional \$2.00 /person*

| Fabulous Italian |

Caesar Salad with Garlic Crostini
White Bean, Garlic & Kale Soup
Trotolle with Rosemary Alfredo, Tomato, Sausage Coins
Penne with Sweet Basil Marinara and Shaved Parmesan
Cannelloni with Spinach and Sun-Dried Tomato
Herb Grilled Chicken
House-Made Meatballs
Broccoli
\$39.00 /person

| Steakhouse Dinner |

Romaine Blend with Kalamata, Roasted Red Pepper, Feta and
Artichoke Hearts with Golden Italian Dressing
Roasted Strip Loin with Chardonnay Garlic Demi
Roasted Chicken with Melted Monterrey Jack Béchamel,
Wild Mushrooms, Tomato, and Scallions
Pork Belly Trotolle "Mac and Cheese" with Fontina
Roasted Brussels Sprouts with Parmesan
Horseradish Roasted Redskin Potatoes
\$46.00 /person

| "The Garden" Custom Dinner |

Garden Salad with Shaved Rainbow Carrot, Heirloom Tomato, Cucumber, and Toasted Pepita
Peppercorn Crusted Beef Tenderloin with Cabernet Demi
Herb Grilled Chicken with Roasted Onion and Tomatoes
Potato Crushed Cod with Lemon Butter
Garlic Whipped Redskin Potatoes
Steamed Asparagus
\$49.00 /person

| Southern Hospitality |

Garden Salad with Herb Buttermilk Ranch
Grilled Pork Chops
Buttermilk Fried Chicken
Black-eyed Peas
Sautéed Greens with Bacon and Sweet Onion
Apple Coleslaw
Warm Cornbread with Honey Butter
Cheddar Grits
\$39.00 /person

Specialty Selections

| Vegetarian Selections |

Plated Vegetarian Dinners are served with your Choice of Salad, Starch, Vegetable, Rolls with Butter, and Chef's Choice of Signature Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, Ice Tea, and Water

Cauliflower Steak with White Truffle Oil and Sweet Tomato Relish
\$27.00 /person

Wild Mushroom Pasta
\$27.00 /person

Portobello Mushroom Cap with Bleu Cheese Cream Cheese
\$25.00 /person

Eggplant Parmesan
\$25.00 /person

Vegan White Bean Cassoulet with Portabella Mushrooms
\$24.00 /person

Spaghetti Squash with Arugula Pesto, Sautéed Red Peppers and Wild Mushrooms
\$25.00 /person

| Children's Selections |

Kids Meals Include Veggie Plate, Apple Sauce, Entrée, Dessert, and Beverage

Chicken Fingers and French Fries
\$12.00 /person

Buttered Pasta and Vegetables
\$12.00 /person

Grilled Cheese with French Fries
\$12.00 /person

Spirits

| Premium Tier Open Bar |

SPIRITS: Titos, Tanqueray Gin, Bacardi, Sauza Hornitos, Jack Daniels, Dewars, Captain Morgan, Buffalo Trace

BEERS: Bud Light, Miller Light, Yuengling, Corona, Gumball Head, Bells Two Hearted, White Claw

WINES: Canyon Road: Merlot, Cabernet, Pinot Grigio, Pinot Noir, Chardonnay, Moscato, White Zinfandel 19 Crimes Specialty Blend, Noble Vines Rose, Rodney Strong Sauvignon Blanc, Chateau Ste. Michelle Riesling

1 Hour Open Bar— \$27.00/person

2 Hour Open Bar—\$29.00/person

3 Hour Open Bar— \$31.00/person

4 Hour Open Bar - \$33.00/person

5 Hour Open Bar—\$35.00/person

6 Hour Open Bar - \$38.00/person

| Top Tier Open Bar |

SPIRITS: Ketel One, Bombay Sapphire, Bacardi, Patron Silver, Makers Mark, Glenlivet Founders Reserve, Crown Royal, Jack Daniels

BEERS: Bud Light, Miller Light, Yuengling, Corona, Gumball Head, Bells Two Hearted, White Claw, Red Bull

WINES: Louis Martini Cabernet, Chateau St. Michelle Merlot, William Hill Chardonnay, Decoy Merlot, Decoy Sauvignon Blanc, Rodney Strong Rose, Chateau Ste. Michelle Riesling, Rodney Strong Pinot Gris *Beer of Choice – Please inform your Special Event Sales Manager if there was a certain beer that you would like to see!

1 Hour Open Bar—\$34.00/person

2 Hour Open Bar—\$36.00/person

3 Hour Open Bar—\$38.00/person

4 Hour Open Bar - \$40.00/person

5 Hour Open Bar- \$42.00/person

6 Hour Open Bar - \$45.00/person

Minors Bar Pricing - \$12.00/person

All guests between the ages of 4 and 20 would be counted towards your Minors Bar Count.

Spirits Continued...

| Cash/Consumption Bar Pricing |

\$75.00 per Bartender Charged if \$350.00 in Sales are Not Generated

Bartender Fee Waived if more than \$350.00 in Sales Generated

Premium Bar Cash/Consumption pricing

Mixed Drinks: \$7.00/drink

Imported Beer: \$6.00/bottle

Domestic Beer: \$5.00/bottle

House Wine: \$7.00/glass

Water, Sodas, and Juice: \$3.00/glass

| Beer/Wine Open Bar Pricing |

BEERS: Bud Light, Miller Light, Yuengling, Corona, Gumball Head, Bells Two Hearted, White Claw

WINES: Canyon Road: Merlot, Cabernet, Pinot Grigio, Pinot Noir, Chardonnay, Moscato, White Zinfandel 19 Crimes Specialty Blend, Noble Vines Rose, Rodney Strong Sauvignon Blanc, Chateau Ste. Michelle Riesling

1 Hour- \$22.00/person

2 Hours- \$24.00/person

3 Hours- \$26.00/person

4 Hours- \$29.00/person

5 Hours—\$32.00/person

General Information

FOOD AND BEVERAGE

All food and beverages are provided exclusively by the Gillespie Conference Center & Bistro 933.

Any outside food and beverages are not permitted without prior consent from the Sales Manager. No outside alcoholic beverages are not permitted in any of the onsite banquet facilities. Failure to comply may result in a penalty charge (based on current menu pricing) for those items. We reserve the right to confiscate and dispose of these items at our discretion.

Consumables for buffets and/or receptions will only be available for consumption one (1) hour following the contracted service time. Consumables provided are to be consumed during the event and may not be removed from the property (no to-go containers). Failure to comply will result in a fee of \$15.00/person.

Food pricing and availability is subject to change based on current market pricing (inflation) or constraints on supply chains. Potential cost increases will be communicated a minimum of thirty (30) days prior to event and alternatives may be discussed.

The Gillespie Conference Center reserves the right to charge a surcharge of **\$250.00** per event for any buffet ordered for less than 25 people.

Conclusion of open/cash bar will indicate the conclusion of the event, unless otherwise contracted.

Bar packages/selections must be finalized at least two (2) weeks prior to the event.

All pricing is subject to change based on current market value.

OPEN BAKERY POLICY

Special event cakes (wedding, birthday, anniversary, etc.) may be provided by an outside vendor. Proof of insurance, retail merchant license, and any pertinent board of health certificates should be provided upon request.

Cake cutting services can be provided by the Gillespie Conference Center at a cost of \$1.50/person, unless otherwise contracted. This option includes cutting, required china, and service. It is the sole responsibility of the client to make these details available to their vendor prior to the event.

GUARANTEES

The guaranteed head-count shall be communicated to our office five (5) business days prior to the event. Reduction in the number of guests will not be permitted once the guarantee is made. Additional guests may be added up to three (3) days prior to the event. All charges will be based on guaranteed number of guests, or actualized counts (whichever is greater).

Room layouts are due five (5) business days prior to the start of the event. An additional fee (up to \$250.00) will be applied to layout changes that occur within one (1) day prior to the event or after event setup has occurred.

SERVICE CHARGE AND TAXES

22% service charge and 7% sales tax will be applied to all charges including food, beverages, audio visual, etc.

General Information Continued...

FACILITY FEES

Rental fees are associated with each room. Banquet rooms will be issued a credit to this fee based on volume of consumables and services rendered. Details on this fee is outlined on finalized contracts.

Function start and end times are strictly enforced. Failure to comply will result in a penalty fee.

Decorating or additional time must be contracted in advance.

Twenty-four (24) hour occupancy is available and based on room availability.

SPECIAL DIETARY NEEDS

Bistro 933 can accommodate any special dietary restrictions. Please make any special requests while finalizing meal options and head-counts five (5) business days prior to event. Requests made outside this deadline cannot be guaranteed.

BILLING/DEPOSITS

Refer to your supplied contract for complete details.

Consumption based billing will be charged to the credit card on file one to three (1-3) business days after the event.

DECORATIONS

While choosing decorations for your event, please keep in mind the following guidelines:

- Standard table linens and linen napkins are available through the Gillespie Conference Center. Additional colors and styles may be contracted prior to your event.
 - No items may be affixed to the walls.
 - All candles must be in an enclosed container.
 - No loose confetti or glitter is permitted.
- All items must be removed upon completion of the event unless otherwise stated. Failure to remove the remaining items will result in their disposal.
- When renting large items, such as photo booths, chairs, or chandeliers, please confirm the delivery and pick up times with your Sales Manager. If Gillespie staff is requested to set up and tear down said items, such as rented chairs, additional labor fees will be assessed.

ADDITIONAL CLEANUP FEES MAY BE ASSESSED

All events must end by 12:00 AM. Additional fees will be charged if an event runs longer than its stated end time.

*Thank you for choosing the Gillespie Conference Center
to host your event!*