



THE
HIGHLANDER
HOTEL



Catering Menu

OUTTA SIGHT BREAKFAST BITES – BREAKFAST BUFFETS

Buffets include Orange Juice, Freshly Brewed Regular and Decaf Coffee, and Hot Tea

Morning Glory **\$18.00** per person

Yogurt Bar with Fresh Berries, Granola, Brown Sugar, Dark Chocolate Chips, Honey, Chia Seeds, Dried Apricots and Cranberries, Freshly Baked Muffins & Assorted Pastries

Sunshine Start **\$24.00** per person

Yogurt & Oatmeal Bar with Fresh Berries, Granola, Brown Sugar, Dark Chocolate Chips, Honey, Chia Seeds, Dried Apricots and Cranberries, Freshly Baked Muffins & Assorted Pastries. Choose a Breakfast Casserole with Eggs, Bacon, Cheese, Hash Browns, Onions, and Peppers OR a Breakfast Pizza with Alfredo Sauce, Eggs, Bacon, and Cheese on a Pizza Crust.

The Cosmic Works **\$30.00** per person

Yogurt & Oatmeal bar with Fresh Berries, Granola, Brown Sugar, Dark Chocolate Chips, Honey, Chia Seeds, Dried Apricots and Cranberries, Freshly Baked Muffins & Assorted Pastries
Waffles with Fresh Strawberries, Whipped Cream & Maple Syrup
Scrambled Eggs
Black Beans
Pico de Gallo
Breakfast Potatoes
Bacon or Sausage

SUNRISE SOUL-REVIVERS – BREAKFAST ENHANCEMENTS

Enhancements can be added to any of the breakfast buffets listed above

Egg-ceptional Morning Groove **\$9.00** per person

Made-to-order Omelet station with Ham, Sausage, Bacon, Onions, Cheese, Tomato, Spinach, Mushrooms

Bottomless Morning Cocktails **\$17.00** per person

Bottomless Mimosas and Bellinis

Bloody Mary Bar **\$17.00** per person

Craft your own vibrant concoction from our psychedelic selection of house-infused spirits, artisanal mixers, and a kaleidoscope of garnishes. Sip, savor, and let the groovy vibes flow.

An additional \$5 per person will be added to the menu price for groups of 20 people or less. Chef Attendant Required for Omelet Station, 1 per 75 guests at \$150 per Attendant. Pricing is based on 1.5 hours of service. All prices subject to 25% service charge and applicable sales tax. Guaranteed menu and guest counts are due a minimum of five business days in advance of event.



SUN-KISSED SOUL BREAKS – MORNING AND AFTERNOON BREAKS

Cookies & Milk

Freshly Baked Assorted Cookies and Ice-Cold Milk

\$10.00 per person

Power Up

Protein Bars

Beef Jerky

Vegetable Crudite with Assorted Dips

Chocolate-Dipped Espresso Beans

\$12.00 per person

The Grand Slam

Soft Pretzels with Cheese, Stone Ground and Yellow Mustards

Beef Sliders

Cracker Jacks

Red Vines

\$12.00 per person

Build Your Own Trail Mix (Nut Free)

Granola, Popcorn, Sunflower Seeds, Mini Pretzels, Chex Mix

Dark Chocolate Chips

Dried Apples, Apricots, Dried Cranberries

\$13.00 per person

Hippie Dips

Tortilla Chips

Pico de Gallo

Corn Salsa

Black Beans

Queso Blanco Mexicano

Guacamole

\$15.00 per person

Super Charge

Green Tea

Beet Juice, Apple Juice

Greek Yogurt

Blueberries, Sliced Peaches, Mango, Banana, Whole Seedless Grapes

Shaved Coconut

Walnuts, Flax Seed

Spinach, Kale

Edamame, Tomato, Avocado

Whole Boiled Egg

Quinoa Salad

\$15.00 per person

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CHOOSE-YOUR-GROOVE SNACKABLES – A LA CARTE SNACKS

Assorted Bagels and Cream Cheese	\$30 per dozen
Assorted Muffins	\$30 per dozen
Assorted Cookies	\$30 per dozen
Fresh Cut Seasonal Fruit	\$6 per person
Whole Fruit	\$3 per piece
Assorted Fruit Yogurts	\$3 each
Assorted Greek Yogurts	\$4 each
Granola Bars	\$3 each
Energy Bars	\$4 each
Candy Bars	\$4 each
Assorted Bags of Chips	\$4 each

ARTISANAL PIZZA

Peace, Love & Rock 'n Roll Sour Cream Dill Sauce, Chicken, Sweet Corn Salsa, Sriracha Honey Drizzle	\$14 Individual/\$28 Large 18"
Kansas City BBQ BBQ Sauce, Red Onion, Pulled Pork, Mozzarella	\$14 Individual/\$28 Large 18"
Margherita Olive Oil, Tomato, Fresh Basil, Mozzarella	\$14 Individual/\$28 Large 18"
Classic Pepperoni Marinara, Pepperoni, Mozzarella	\$13 Individual/\$26 Large 18"
Cheese Pizza Marinara, Mozzarella	\$12 Individual/\$24 Large 18"



A LA CARTE BEVERAGES

Hot Beverages

Freshly Brewed Coffee, Regular or Decaffeinated	\$45 per gallon
Hot Water with Herbal Teas	\$45 per gallon
Hot Chocolate	\$45 per gallon

Cold Beverages

Bottled Water	\$4 each
Sparkling Water	\$4 each
Assorted Pepsi Soft Drinks	\$4 each
Bottled Juices	\$5 each
Gatorade	\$5 each
Red Bull	\$6 each
Lemonade	\$40 per gallon
Iced Tea	\$40 per gallon



PEACE, LOVE, AND PLATTERS – LUNCH AND DINNER BUFFETS

Iowa Classic

\$25.00 per person

Three Bean Salad, Pasta Salad, and Cole Slaw
BBQ Pulled Pork Sandwiches and Four-Cheese Grilled Cheeses
Fresh Pie

Soup and Sammy

\$28.00 per person

Broccoli Cheese Soup or Chicken Noodle Soup
Build-Your-Own Sandwich: Shaved Meats and Cheeses, Wheat Bread or Sub Roll, Lettuce, Sliced Tomatoes, Pickles, and Condiments
Chips, Cookies

Field of Dreams Fare

\$28.00 per person

All Beef Hot Dogs served with Ketchup, Mustard, Pickled Cucumber
Nacho Bar with Pulled Chicken, Tortilla Chips, Pico de Gallo, Corn Salsa, Black Beans, Queso Blanco Mexicano, Guacamole
Kettle Corn

Soulful Street Tacos

\$30.00 per person

Chips, Salsa, and Guacamole
Korean Beef: Flank Steak, Ginger Slaw, Bang Bang Sauce
Cancun Chicken: Grilled Chicken, Secret Sauce Black Beans, Pico de Gallo, Balsamic Glaze
Baja Fish: Battered Cod, Sweet Corn Salsa, Dill Cream Sauce
Dulce de Leche

Boho Bella Cucina

\$30.00 per person

Romaine Salad with Herb Croutons, Tomatoes, Balsamic Dressing
Rigatoni Pasta with Marinara and Alfredo Sauces
Meatballs and Grilled Chicken Breast
Ciabatta Bread
Choice of Seasonal Fruit Crisp or Bread Pudding

Summer of Love

\$35.00 per person

Romaine Salad with Strawberries & Poppyseed Dressing
Chicken with Lemon & White Wine Sauce
Pesto Primavera, Mashed Potatoes, Petite Green Beans
Choice of Seasonal Fruit Crisp or Bread Pudding

Flower Child

\$40.00 per person

Wedge Salad with Red Onion, Diced Tomato, Bacon, Ranch & Blue Cheese Crumbles
Vegetarian Chili, Pork Medallions with Sauteed Apples
Coconut Sweet Potato Mash, Brussels Sprouts
Choice of Seasonal Fruit Crisp or Bread Pudding

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PEACE, LOVE, AND PLATTERS – LUNCH AND DINNER BUFFETS (CONTINUED)

Age of Aquarius

\$45.00 per person

Romaine Salad with Mangos & Citrus Vinaigrette
Salmon with Butter Wine Dijon Pan Sauce
Truffle Mac and Cheese
Rice Pilaf
Wild Mushrooms with Petite Green Beans
Choice of Seasonal Fruit Crisp or Bread Pudding

Make Love, Not War

\$48.00 per person

Romaine Salad with Roasted Beets & Roquefort Dressing
Top Loin Steak
Vegetarian Lasagna
Chimichurri and Horseradish Sauce
Roasted Root Vegetables
Scalloped Potatoes
Choice of Seasonal Fruit Crisp or Bread Pudding



SUPER SACKS – BOXED LUNCHES

Includes Whole Fresh Fruit, Assorted Individually Bagged Chips, Cookie, and Bottled Water

\$28.00 Each *Select Two Options*

Sandwiches

Caprese Sandwich with Buffalo Mozzarella, Fresh Basil Leaves, Mini Gherkins, and Balsamic Drizzle
Grilled Chicken with Provolone Cheese, Field Greens, and Pesto Aioli
Roast Beef, Herbed Basil Cream Cheese, Arugula, and Shaved Red Onions
Shaved Virginia Ham, Baby Swiss, and Spicy Mustard
Thai Vegetable Wrap, Cucumbers, Carrots, Spring Mix, Shaved Red Cabbage, and Thai Sauce

Entrée Salad

Roasted Hand-Pulled Chicken Salad with Grapes, Shredded Carrots, Avocado, Cucumber, Tomato and served with Balsamic and Buttermilk Ranch Dressing
Protein Pack: (2) Whole Eggs, Hummus with Celery and Carrots, Seedless Grapes, and Irish White Cheddar Cheese
Farfalle Pasta with Roasted Vegetables, Chickpeas, Sun-Dried Tomatoes, and Pesto

PARTY PLEASERS ON DISPLAY

Cold Hors d'Oeuvres - Minimum order of 20 pieces

Jumbo Shrimp Cocktail	\$6 per piece
Tomato Crostini	\$6 per piece
Wild Mushroom & Goat Cheese Crostini	\$6 per piece
Cheddar Cheese and Apple Skewer	\$6 per piece
Deviled Eggs	\$6 per piece
Caprese Skewer	\$6 per piece

Hot Hors d'Oeuvres - Minimum order of 20 pieces

Swedish Meatballs	\$6 per piece
Korean BBQ Meatballs	\$6 per piece
Spinach Artichoke Pastry Cup	\$6 per piece
Bacon-Wrapped Chestnut Skewer with Maple BBQ Sauce	\$6 per piece
Stuffed Mushrooms	\$6 per piece
Chicken Skewers with Honey Siracha	\$6 per piece

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Presentation Displays - Minimum order of 20 guests per display

Popcorn Bar

Cheese, Caramel Corn, Plain Popcorn, Assorted Candy Pieces

\$6 per person

Vegetable Crudité

Display of Fresh Crudités with Ranch Dip and Hummus

\$10 per person

Fresh Fruit

Display of Fresh Cut Seasonal Fruit with French Cream

\$10 per person

Cheese Fondue

Cheese Fondue with Pretzel Bites

\$12 per person

Cinco Dips and Tortilla Chips

Tortilla Chips, Pico de Gallo, Corn Salsa, Black Beans, Queso Blanco Mexicano, Guacamole

\$15 per person

Cheese Display

Imported and Domestic Cheeses, Crackers, Sliced Baguettes

\$16 per person

Macaroni and Cheese Bar

Macaroni and Cheese + Gouda, Gruyère, Pimiento, and Chèvre Cheeses
Toppings of Salsa, Steamed Broccoli, Sautéed Mushrooms, Crispy Bacon

\$16 per person

Mashed Bar

Mashed Potato and Sweet Potato Mash
Cheddar, Gruyère, Brie, and Chèvre Cheeses
Toppings of Sour Cream, Steamed Broccoli, Sautéed Mushrooms, Onions, Crispy Bacon

\$16 per person

Charcuterie Display

Chef-Crafted Assortment of Cheeses and Meats, Pickled Carrots, Dried Cranberries, Dark Chocolate, Pepper Jelly, Artisan Crackers

\$18 per person



COSMIC CULINARY CREATIONS – PLATED DINNER

Menus are designed and priced as a three-course experience. Please select a Salad, Entrée, and Dessert. All Dinners include Bread, Coffee, and Tea service.

Salads *Choose One*

Garden salad

With Mixed Greens, Tomato, Cucumber, Carrots, and Red Wine Vinaigrette

Wedge salad

With Red Onion, Diced Tomato, Bacon, Ranch & Blue Cheese Crumbles

Caesar Salad

With Romaine, Shaved Parmesan, Herbed Croutons, and Creamy Caesar Dressing

Caprese Salad

With Vine-Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil, and Balsamic Drizzle

Roasted Beet Salad

With Baby Greens, Red Onion, and Goat Cheese Balsamic Dressing

Entrées *Choose One*

Mediterranean Penne Pasta

\$30 per person

Tossed with Roma Tomato Sauce, Artichoke Hearts, Sun-Dried Tomatoes

Mushroom Pasta Roulades

\$30 per person

Pasta Sheets layered with Ricotta Cheese, Mushrooms, Carrots, Celery, and Shallot Sherry Cream Sauce

Tuscan Chicken Breast

\$35 per person

White Wine, Sun-Dried Tomatoes, Caper Sauce
Potatoes Gratinée, Petite Green Beans

Fresh Mahi Mahi

\$38 per person

Braised with Caramelized Leeks and Shallots, topped with Almond and Raisins
Sticky Rice, Grilled Asparagus with Lemon Zest

\$3 per person fee for multiple entrée options (not including vegetarian). Multiple entrées must have identical sizes chosen to optimize service. All prices subject to 25% service charge and applicable sales tax. Guaranteed menu and guest counts are due to a minimum of five business days in advance of event.



COSMIC CULINARY CREATIONS – PLATED DINNER (CONTINUED)

Menus are designed and priced as a three-course experience. Please select a Salad, Entrée, and Dessert. All Dinners include Bread, Coffee, and Tea service.

Roasted Rosemary and Thyme Loin of Pork

\$40 per person

Brown Sugar and Dijon Mustard Glaze
Port Wine Reduction Sauce
Parmesan Mashed Cauliflower, Brussels Sprouts with Bacon

Beef

\$44 per person

Top Loin Steak with Chimichurri or Horseradish Sauce,
Roasted Root Vegetables, Mashed Potatoes

Grilled Chicken and Salmon

\$44 per person

Mango, Pepper, and Pineapple Salsa
Sticky Rice, Asparagus

Flat Iron Steak and Shrimp

\$48 per person

Blue Cheese and Garlic Scampi Butters
Mashed Potato, Green Beans

Desserts *Choose One*

Fruit Crisp

Crème Brûlée

Cupcake

Cheese Cake Mousse

Chocolate Parfait

Bread Pudding

\$3 per person fee for multiple entrée options (not including vegetarian). Multiple entrées must have identical sizes chosen to optimize service. All prices subject to 25% service charge and applicable sales tax. Guaranteed menu and guest counts are due to a minimum of five business days in advance of event.



FREE-FLOWING LIBATIONS, BY THE GLASS – OPEN BAR PER DRINK

Full bar setups are included in the package, and charges are based on the actual number of drinks consumed.

Premium Spirits

\$8 per drink

Titos Handmade Vodka
Beefeater London Dry Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
Jose Cuervo Especial Silver Tequila
Jim Beam Bourbon Whiskey

House Wine by the Glass

\$7 per drink

Beringer Main & Vine Rose
Featuring Canyon Road California Wines:
Vine Rose
Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

Domestic Bottled Beer

\$5 per drink

Busch Light
Michelob Ultra

Upgraded Wine by the Glass

\$8 per drink

Featuring Dark Horse California Wines:
Rose
Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

Premium, Local Craft and Imported Beer

\$7.50 per drink

Toppling Goliath Pseudo Sue, India Pale Ale
Big Grove Blonde Fatale, Blonde Ale
Modelo
Blue Moon
Heineken 0.0

Hard Seltzers

\$6 per drink

Big Grove
Noon High

Assorted Pepsi Soft Drinks \$4 per drink

Bottled Water \$4 per drink



LIBATION LIBERATION FOR ALL – OPEN BAR PER PERSON

These packages include full bar setups, priced per guest, and are charged based on the guarantee or actual attendance, if higher.

Beer, House Wine & Non-Alcoholic Beverages

First Hour **\$22** per person
Each Additional Hour **\$15** per person

Liquor, Upgraded Wine, Beer & Non-Alcoholic Beverages

First Hour **\$25** per person
Each Additional Hour **\$18** per person

CASH BAR

Includes a full bar setup. Drink price includes tax.

Premium Spirits	\$8.50 per drink
Domestic Bottled Beer	\$5.50 per drink
Premium, Local Craft and Imported Beer	\$8.00 per drink
Wine by the Glass	\$7.50 per drink
Assorted Soft Drinks	\$4.25 per drink
Bottled Water	\$4.25 per drink



SIPPIN' ON SUNSHINE – SPECIALTY COCKTAILS

Enhance your event with a specialty cocktail! Cocktails are pre-batched, priced per gallon. Don't see your favorite cocktail? Let us know the ingredients, and we will customize the cocktail and pricing for your event.

\$150 per gallon

Tito's Handmade Vodka

Tito's Bloody Mary

Tito's Handmade Vodka, Zing Zang Premium Mixer, Lime Juice, Olive Juice, Worcestershire Sauce

Tito's Berry Sparkler

Tito's Handmade Vodka, Classic Cranberry Juice, Lime Juice, Sparkling Wine, Blueberries

Tito's Cucumber Mojito

Tito's Handmade Vodka, Soda Water, Lime Juice, Simple Syrup, Cucumber, Mint

Jim Beam Bourbon Whiskey

Kentucky Sunrise

Jim Beam Bourbon Whiskey, Orange Juice, Lime Juice, Float of Grenadine

Ginger Highball

Jim Beam Bourban, Ginger Ale, Orange Liqueur, Lemon Twist

Beefeater London Dry Gin

Sangria

Beefeater Gin, Cabernet Sauvignon, Orange Juice, Lemonade, Triple Sec, Fruit Garnish

Bramble Cocktail Punch

Beefeater Gin, Rose Wine, Sweet Vermouth, Lime and Lemon Juice, Simple Syrup, Berries



KEGS OF BREWED LOVE

One keg serves approximately 165 beers. Additional beers and pricing available upon request.

Busch Light	\$560 per keg
Michelob Ultra	\$560 per keg
Big Grove - Easy Eddy, India Pale Ale	\$950 per keg
Toppling Goliath Pseudo Sue, India Pale Ale	\$950 per keg
Blue Moon	\$600 per keg

ROSÉ AND BUBBLES

Dark Horse, Sparkling Rose (California)	\$32 per bottle
Freixenet, Cordon Negro Brut (Spain)	\$34 per bottle
Korbel, Brut (California)	\$55 per bottle

