

# Breakfast

#### **Buffet**

Fresh Fruit Display
Assorted Chilled Fruit Juice
Scrambled Eggs
Bacon or Sausage
Breakfast Redskins or Hash brown potato
Grits or Oatmeal
Breakfast Pastries
Coffee, Tea, Decaf
\$22 per person
(Min 25 people)

#### Plated

Includes Orange Juice & Coffee/Tea Service Scramble Eggs, Bacon, Sausage or Ham Hash Brown Potatoes \$13

#### Off The Griddle

Choice of French Toast or Silver Dollar Pancakes Bacon, Sausage or Ham \$13

#### The Continental

Seasonal Fresh Fruit Plate Yogurt, Assorted Muffins, Low Fat Cream Cheese \$12

#### **Build Your Own Breakfast Buffet:**

These items can be added to the breakfast buffet

\*Homestyle Sausage Gravy with Biscuits \$4 per person additional

#### Omelet Station:

Chef prepared omelets with assorted toppings \$5 per person \$75 Chef Fee will apply

\*Battered double thick French Toast with Powdered Sugar, Hot Maple Syrup & Butter \$3 per person

\*Silver Dollar Pancakes with Maple Syrup \$2 per person



#### **AM Breaks**

Coffee, Tea, Decaf \$32 per gallon
Bottled Water, Soft Drinks \$2 each
Assorted Juices \$25 per gallon
Coffee & Pastries, bagels w/cream cheese \$7 per person
Add Juice \$1.00 per person

By the Dozen Options (choose 1)
Bagels w/ Cream Cheese & Fruit Preserves
Croissants w/Butter & Fruit Preserves
Danish Pastries
Croissants, Apple, Pecan, or Raspberry Danish
\$24 per dozen

# Boxed Lunch

# **Boxed Lunch Options**

Turkey Cranberry Wrap
Curried Chicken Wrap
Southwest Chicken Wrap
Vegetarian Wraps (Zucchini, Roasted Pepper, Cheese,
Basil Pesto)
Includes Fruit cup, Bag of chips, cookie \$18 each

# Plated Lunch

Lunch Buffet

All selections include a house salad w/choice of dressings, rolls, butter, chef's selection of seasonal vegetables, potato, pasta or rice, desserts and coffee, decaf, iced tea, water.

Minimum of 30 guests required. All selections include a house salad w/choice of dressings, rolls, butter, chef's selection of seasonal vegetables and starch, dessert display, and coffee, decaf, iced tea.

# **Hope Hotel Signature Chicken Supreme**

# Our chef's specialty and guests favorite. Breaded chicken breast is topped with a delicious Parmesan Cream Sauce \$22

#### Entrées

Sliced Prime Rib, Slow Roasted Pork Loin (Mustard Sauce), Chicken Supreme, Chicken Marsala, Potato Crusted Cod Loin, Grilled Salmon Your choice of Mashed Potatoes & Gravy or a blend of White and Wild Rice.

**Chicken Chardonnay** 

Grilled Chicken breast stacked on buttered zucchini strings and Lyonnaise potatoes and surrounded with a Chardonnay sauce and fresh grapes.\$21

Single Entrée \$23 per Person Double Entrée \$25 per Person Triple Entrée \$27 per Person

#### **Almond Crusted Salmon**

Salmon filet coated in crushed almonds and topped with a pineapple honey glaze \$22

Deli Buffet \$20 per person

Add soup du jour \$3.00 per person Includes: Ham, Turkey, Tuna, or Chicken Salad Lettuce, tomato, Swiss & American Cheese, Condiments, assorted breads and croissants

Ice Tea & Water

# Vegetarian or Meat Lasagna

Layers of either roasted vegetables or ground meats topped with Parmesan cheese and marinara sauce \$19

Select 2:

Garden Mixed Salad Pasta Salad Red Skin Potato Salad Coleslaw Potato Chips

Roasted Pork Loin Roulade

Tender pork loin filled with dried cherries and cranberries topped with a fine demi glaze \$23

Select 1:

Brownies or Assorted Homemade Cookies

Soft Drinks available \$3.00 each

#### Meatloaf

Even better than Mom's best; paired with creamy whipped mashed potatoes, southern style green beans and brown gravy \$21

Priced per person and subject to 21% service charge and 6.75% sales tax.





# Intermission Break \$12 per Person

Sweet & Salty: assorted snack sized bags of chips, chocolate dipped pretzels & candy bars

Chips & Dips: fresh tortilla chips, potato chips, pita chips. Choice of 2 dips: French onion, salsa, ranch, hummus, guacamole

Protein Punch: assorted power bars, granola bars, house made trail mix

Cookie Monster Brownie Blast: assorted house baked cookies (oatmeal raisin, chocolate chip, sugar & more) Black forest, turtle, blondies & chocolate chip blondies brownies

Assorted Soda, Bottled water, coffee, decaf, tea can be added for \$3 per person

Dinner Buffet

HOPEHOTEL A ALCHAND C. HOISAGOKE CONVINCE CONTIN

All selections include a house salad w/choice of dressings, rolls, butter, chef's selection of seasonal vegetables, desserts, and coffee, decaf, iced tea.

# Add something different to your buffet.

Roasted Tenderloin of Beef served with Bearnaise Sauce & Silver Dollar Rolls \$16 per person (min 40)

Roasted Turkey Breast served with Cranberry Sauce and Silver Dollar Rolls \$15 per person (min 40)

Baked Glazed Ham served with Dijon Course Grain Mustards & Silver Dollar Rolls \$15 per person (min 40)

Roasted Round of Beef served with Au Jus & Creamy Horseradish Sauce and Silver Dollar Rolls \$16 per person (min 100)

#### Single Entrée Buffet

Select 1 Entrée: Grilled Pork Chops, Slow Roasted Pork Loin, Chicken Supreme, Chicken Chardonnay or Carved Prime Rib. Vegetarian options available upon request.

Select 1 Starch: Wild Rice, Spanish Rice, Roasted Potatoes, Au Gratin Potatoes, or Whipped Potatoes.

Seasonal Vegetables Chef's Choice. \$28 per person (min25)



# Southern Buffet: (Select 2)

BBQ Ribs, Baked Tilapia, or Beaded Cod Fried Chicken

(Select 2)

Macaroni & Cheese, Potato Salad, Cole Slaw Collard Greens, Candied Yams, Black Eyed Peas

Corn Bread Muffins
Sliced Tomatoes & Green Onion Platter
Chef's Choice of Desserts.
\$28 per person

#### **All American Buffet**

Appetizers (Select 1)

Fresh Fruit & Dip Tray or Assorted Cheese Display w/Crackers.

#### Salad (Select 2)

Fresh Cut Fruit, Potato Salad, Pasta Salad, Cole Slaw, Hope Salad Bowl.

#### Entrées

Chicken Supreme, Slow Roasted Pork Loin with Apple Sage Dressing, Carved Prime Rib of Beef with Condiments — Prepared to your preference, BBQ Pork Chops, Baked Boston Cod Loin, Meat Loaf.

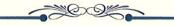
#### Starch

Mash Potatoes, Redskin Potatoes, Scalloped Potatoes, Rice Pilaf.

#### **Vegetables**

Seasonal Vegetables Chef's Choice

Double Entrée \$34 per person Triple Entrée \$36 per person



#### Mediterranean Buffet

**Salad** (Select 2) Hope Salad Bowl, Grilled Marinated Vegetables, Fresh Buffalo Mozzarella & Roma Tomatoes, and Tabbouleh (Chilled Couscous with Tomatoes & Fresh Mint) Greek Salad.

#### Entrée (Select 2)

Stuffed Chicken Di Florencia, Chicken Marsala, Chicken Piccata, Spinach Gnocchi with Rock Shrimp, Penne Pasta with Roasted Vegetables, Garlic & Olive Oil, Pesto Crusted Grilled Salmon.

# Vegetables

Seasonal Vegetables Chef's Choice

# Desserts (Select 2)

Tiramisu, Chocolate Mousse with Hazelnuts Pies: Apple, Cherry, Peach \$30 per person

# Dinner Menu

Priced per person and subject to 21% service charge and 6.75% sales tax.

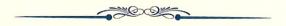
# HOPEHOTEL \* AICHARD C HOLEROOKE

#### Salads

Garden Salad Arcadian salad mix with grape tomatoes, cucumber slices & grated carrots. \$6

Winter garden Salad Arcadian salad mix tossed with dried cranberries, spiced pecan pieces, shredded carrots and blue cheese crumbles. Served with a sweet basil vinaigrette. \$8

**Bibb & Poached Apple Salad** Butter bibb lettuce, red wine poached apples, tossed hazelnuts, Port Salut cheese with a sweet mustard vinaigrette. \$7



#### **Plated Dinner**

Roast Turkey oven roasted turkey breast with gravy, mashed potatoes & country style green beans (onions & bacon). \$25

Chicken Chardonnay grilled Chicken breast stacked on buttered zucchini strings and Lyonnaise potatoes and surrounded with a Chardonnay sauce and fresh grapes. \$27

Chicken Supreme 6oz chicken breast lightly battered, backed and topped with a Parmesan cream sauce. \$28

Beef Filet beef tenderloin with demi-glaze, garlic cream green beans and mashed potatoes, topped with fried leaks. \$35

Root Beer Short Rib braised short rib flaps served with a reduction sauce, glazed carrots and roasted potatoes. \$28

Prime Rib (carved only): oven roasted prime rib sliced and served with horseradish cream sauce and au jus on the side. \$30

#### **Plated Dinner**

Halibut pan seared with lemon butter sauce served with creamy mushroom risotto. \$30

Salmon Napoleon layered salmon with cream cheese and spinach, over a lemon rice and mixture of roasted vegetables with an orange and soy sauce. \$28

Vegetable Napoleon stacked eggplant stuffed Portobello Mushroom with a red pepper, spinach, and mozzarella cheese on a tomato salad. Finished with a balsamic reduction and fresh basil. \$24

Butternut Squash Lasagna roasted butternut squash puree layered with pasta and topped with a sage Dijon cream sauce and red onion marmalade. \$24

#### **Additional Sides**

Baked Potato Scallop Potato
Mashed Sweet Potato Creamy Risotto
Broccolini Corn
Roasted Root Vegetables Asparagus



# Hors d'oeuvres

# Hot Hors d'oeuvres per 25 pieces

Beef Meatballs choice of sauce \$60

Beef Satay \$100

Beef & Vegetable Skewer \$100

Chicken Satay \$75

Chicken & Vegetable Skewer \$75

Boneless Chicken Tenders \$75

Jumbo Chicken Wings choice of sauce \$75

Crab Cakes, Corn Tartar Sauce \$85

Funnel Fries, Chocolate Sauce \$50

Stuffed Peppadews \$100

Pretzel Bites & Beer Cheese \$60

Shrimp Cocktail \$60

Spanakopita \$75

Spring Rolls w/Pork May Ploy Sauce \$100

Spring Rolls w/ Vegetable May Ploy Sauce \$125

Stuffed Mushrooms w/Italian Sausage \$75

Stuffed Mushrooms w/Spinach & Feta \$75

Tempura Shrimp w/Sweet Chili Sauce \$100

Water Chestnuts Wrapped in Bacon \$60

#### Ala Carte Cold Hors d'oeuvres

Fresh Vegetable Tray w/Dip (100 people) \$225

Fresh Slices Fruit Display w/Dip (100 people) \$275

Authentic Antipasto Platter \$4.00 per person

Assorted Domestic Cheese Fresh Fruit Mirror Display \$250

Smoked Salmon Mousse on Pumpernickel Bread (100pcs) \$250

Assorted Finger Sandwiches: Chicken & Tuna Salad (100pcs) \$180

Assorted Finger Sandwiches: Turkey & Ham (100pcs)

Chilled Beef Tenderloin w/Silver Dollar Buns & Condiments \$275

Side of Poached Salmon Display (30 people) \$150

Fresh Mozzarella, Sun Dried Tomato & Pesto Crostini \$150

Shrimp w/Cocktail Sauce \$4.00 per person

Potato Chips & Dip \$3 per person

Pretzels w/Dip \$3 per person

Nacho Chips & Salsa \$3 per person

Nacho Chips, Salsa & Guacamole \$4 per person

Elegant Ice Carving \$Market Price

# Specialty Hors d'oeuvres

Antipasto Display: Italian Meats, Cheeses, Marinated Mushrooms and Artichokes \$12.95 per person

Roasted Red Peppers w/Assorted Olives & Breads, Warm Spinach & Artichoke Dip w/Fresh Tortilla chips \$4 per person

Priced per person and subject to 21% service charge and 6.75% sales tax.



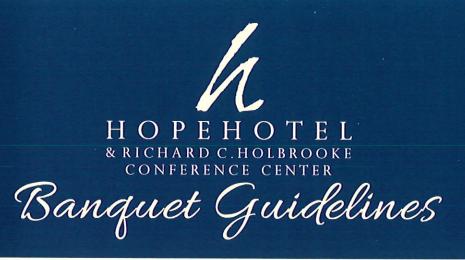


# Reservations & Deposits

Reservations for the Hope Hotel & Richard C. Holbrooke Conference Center are accept come first serve basis only. A signed rental agreement and deposit are required to reserve Your date is not confirmed until you receive your receipt of deposit from Hope Hotel & Holbrooke Conference Center.  Client(s) Initials	the date. Richard C.
A signed agreement and deposit equivalent to the room rental price of the room(s) rented required to reserve the date. We accept Cash, Check and Credit/Debit card must be placed Deposits paid for a reservation of one date are transferable to another date (if available) A receive the receipt of deposit, please refer to the cancellation policy.  (See Cancellation Policy on page 2 of the Group Sales Agreement)  Client(s) Initials	ed on file. fter you
The full balance of the Group agreement including but not limited to, room rental, cateri beverage, and audiovisual, is due (7) business days prior to your event date.  The room rental deposit will be applied to your final bill less any changes for damage, cle other costs incurred by the Hope Hotel & Richard C. Holbrooke Conference Center due on your part to abide by the policies stated under the "damages & liability clause" in the Gareement. If any damage or theft occurs to our property, you will be responsible for the amount even if it exceeds your deposit held. Any fees that are not covered by the deposit charged to the card on file.  Client(s) Initials	aning, or to failure roup Sale entire
Client SignatureDate	
Hotel RepresentativeDate_	



- 1. <u>ABSOLUTLEY NO OUTSIDE FOOD OR BEAVERAGE IS PERMITTED.</u> All food and beverage must be provided by the Hope Hotel & Richard C. Holbrooke Conference Center and served by our staff. You may bring in your own celebratory dessert for no additional charge, unless you require a cake cutting service. This service has a fee of \$75.00.
- 2. If a meal was ordered for your event, please note that NO FOOD or BEVERAGE is permitted to be boxed up for take out due to food regulations laws.
- 3. Nothing is permitted to be hung on the walls or ceilings.
- 4. The Hotel will <u>NOT</u> store any items (personal or company) at the hotel any time prior to, or after your scheduled event. Any items left will be considered "Lost & Found" (Banquet Guidelines 12).
- 5. No tape, sticky putty, thumbtacks, nails, screws, or command strips on walls, ceilings, or floors.
- 6. No open flame allow in the hotel.
- 7. No crockpots or any other heating elements not provided by the hotel.
- 8. Do not remove any hotel equipment.
- 9. Confetti, rice, sparklers, or glitter are not permitted on the premises. In the event that these items are used during your stay, there will be a house keeping fee assessed for cleanup.
- 10. All responsibilities for the room and equipment are to that of the customer for the duration of the rental. If the customer is not present and guests are left unattended the responsibility still rests with the customer. Any and all damage to the property and equipment will be added to the invoice at the end of the function.



- 11. A guaranteed number (as indicated in the Banquet Event Order \*BEO) of guests attending your event, guaranteed menu and headcount of guests eating, guaranteed audiovisual needs and any meal substitutions/requirements, need to be provided to the sales and catering office at least seven (7) business days prior to your event.\*See BEO Failure to provide this information within the provided timeline subjects you to requests being denied for food, beverage, and audiovisual equipment.
- 12. The Hotel is not responsible for any personal property. The guests are responsible for their own belongings. If items are found after the event, they will be placed in our lost and found for two (2) weeks. After two (2) weeks all items will be desposed of or donated.
- 13. The entirety of the event must be paid in full at least seven (7) business days prior to the event start date. We accept cash, credit/debit card, as well as checks.\*See BEO
- 14. Smoking is not permitted in any indoor part of the property; however guests will be permitted to smoke in designated smoking areas outside of the building.
- 15. A valid credit card must be on file in case of any additional charges.
- 16. The Hotel has the right to shut down / terminate any banquet event if the rules are not being followed. Any damage (including but not limited to rips, tears, holes, staining etc to the walls, floors, ceilings, and equipment) done to the property will be assessed and applied to your final bill.

Ι,	have read the banquet guidelines and agree to
follow the rules by the Hope Hotel & Richard C. Holl	prooke Conference Center. I also agree that by
signing this agreement, I take full responsibility in the	event that these rules are not being followed.

Client: Hope Hotel Representative

Signature: \_\_\_\_\_\_\_Signature: \_\_\_\_\_\_\_

Date: \_\_\_\_\_\_\_Date: \_\_\_\_\_\_\_