<u>Catering Menu</u>

Breakfast

Buffet: \$22 pp

All buffets include an Attendant

Min 25 Guests Fresh Cut Fruit Assorted Chilled Fruit Juice Scrambled Eggs Sausage Hash Brown Potatoes **Breakfast Pastries** Coffee, Tea, Decaf

Plated – CHOOSE 1

Includes Orange Juice & Coffee/Tea Service

All American: \$13 pp Scramble Eggs. Sausage or Ham Hash Brown Potatoes

Off The Griddle: \$13 pp Choice of French Toast or Silver Dollar Pancakes Bacon

The Continental: \$12 pp

Fresh Cut Fruit Yogurt

Bagel

Cream Cheese

Buffet Additions

These items can be added to the breakfast

*Bacon \$3 pp

*Homestyle Sausage Gravy w/ Biscuits \$5 pp

*French Toast \$4 pp



A La Cart:

\$25.00 Per Dozen:

- **Assorted Donuts**
- Bagels w/ Cream Cheese & Fruit Preserves
- Croissants w/Butter & Fruit Preserves
- **Danish Pastries**

BEVERAGES:

Coffee, Tea, Decaf \$35/gallon Bottled Water. Soft Drinks \$2 each Orange or Apple Juice \$25/gallon Lemonade or Iced Tea \$18/gallon Electrolyte bottled drinks: \$4 each

Intermissions:

Min 25 Guests

Sweet & Salty: assorted snack sized bags of chips, chocolate dipped pretzels & candy bars \$12 pp Chips & Dips: fresh tortilla chips, potato chips, and pita chips. Choice of 2 dips: French onion, salsa, ranch, hummus, guacamole \$12 pp

Bakers Blast: assorted baked cookies and brownies \$7 pp

Stars & Stripes: Make your own snack bag with Gummy candies, White Chocolate Chips, Fruit Strips, and vogurt covered pretzels \$12 pp

Homerun: Mini corn dogs, pretzel bites and beer cheese, snack size bags of popcorn \$14 pp Power Kick: Assorted Power bars (Cliff bar, Kind bar or Chewy bar), Assorted Meat Sticks (Beef, Chicken or Turkey - Chomps or New Primal), Snack Pac Trail Mix w/yogurt chips \$18 pp

PLATED ENTREES - Choose 1

All selections include a house salad w/ choice of 2 dressings, rolls, butter, assorted desserts and coffee, decaf, iced tea, water.

Maximum 2 choices for 50 or more people

Hope Hotel Signature Chicken Supreme

Lunch \$25 pp Dinner \$28 pp Breaded chicken breast, topped with delicious Parmesan Cream Sauce. Choice of Vegetable and Starch

Chicken Chardonnay

Lunch \$25 pp Dinner \$28 pp Grilled Chicken breast stacked on buttered zucchini strings and Lyonnaise potatoes and surrounded with Chardonnay sauce and fresh grapes

Seared Salmon Filet

Lunch \$23pp Dinner \$27pp Salmon filet topped with w/Lemon Dill Cream Sauce. Choice of Vegetable and Starch

Meatloaf

Lunch \$22pp Dinner \$25pp House made meatloaf, paired with creamy whipped mashed potatoes and brown gravy, southern style green beans

Root Beer Short Rib

Lunch \$30pp Dinner \$32pp Braised short rib flap served with a reduction sauce, glazed carrots and roasted potatoes

Roasted Center Cut Pork Chop

Lunch \$23pp Dinner \$27pp
Tender chop topped with a fine demi glaze.
Choice of Vegetable and Starch

Butternut Squash Ravioli

Lunch \$21pp Dinner \$24pp Roasted butternut squash puree raviolis topped with a sage Dijon cream sauce and red onion marmalade

Eggplant Parmesan

Lunch \$21pp Dinner \$24pp
Breaded eggplant served over pasta with
Marinara sauce.

Vegetable and Starch options

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



Boxed Lunch Options: \$18 pp

Maximum of 2 options

Deli Sandwich (Choice of Ham, Turkey or Roast Beef) with American Cheese, lettuce and tomato Vegetarian Wraps (Zucchini, Roasted Pepper, Cheese, Basil Pesto) Includes Fruit cup, Bag of chips, cookie, soft drink or bottled water



Lunch Buffet

All selections include beverage: coffee, decaf, iced tea. Dessert: Assorted Cookies

Minimum of 30 quests

Make-Your-Own Deli Sandwiches: \$21 pp

Deli sliced Ham and Turkey
Chicken Salad
Lettuce and tomato
Swiss & American Cheese
Condiments
Assorted breads and croissants
Select 2:
Potato Salad
Pasta Salad
Potato Chips
Coleslaw

Taco/Nacho Bar: \$18 pp Seasoned Ground Beef Grilled Chicken (add \$2.00 pp) Taco Shells & Flour Tortillas Tortilla Chips Shredded Cheese Nacho Cheese Sauce Shredded Lettuce **Diced Tomatoes Diced Onions** Salsa Sour Cream Select 2: Fresh Cut Fruit Refried Beans Seasoned Rice

Guacamole (add \$1.00 pp)

On-The-Grill: \$20 pp Hamburgers American Cheese Slices Leaf Lettuce Sliced Tomatoes Sliced Onions **Hotdogs** Hot Dog Chili Sauce Shredded Cheddar Cheese **Chopped Onions** Bratwursts (add \$2.00 pp) Grilled Onions & Bell Peppers (for brats) Tater Tots Buns Condiments Select 2: Fresh Cut Fruit Pasta Salad **Baked Beans** Potato Chips

Themed Buffets

All selections include a house salad w/ choice of 2 dressings, rolls & butter, and coffee, decaf, iced tea. **All buffets include an Attendant**

Minimum of 30 guests

Southern Buffet: \$30 pp

Fresh Fuit Bowl

(Select 2) BBQ Ribs, Breaded Cod, Fried Chicken, Pulled Pork, Grilled Shrimp

(Select 1) Macaroni & Cheese, Potato Salad, Candied Yams

(Select 1) Collard Greens, Black Eyed Peas

Assorted Pies or Banana Pudding (add \$1.00 pp) Option to replace rolls with Corn Bread Muffins Option to replace house salad with Cole Slaw

All American Buffet: \$32 pp

(Select 1) Fresh Fruit & Dip Tray, Assorted Domestic Cheese Display w/Crackers.

(Select 2) Chicken Supreme, Slow Roasted Pork Loin, Thin sliced Beef Roast, BBQ Pork Chops, Meat Loaf.

(Select 1) Mashed Potatoes and Gravy, Rosted Red Potatoes, Rice Pilaf.

Seasonal Vegetables

Assorted Cake Slices

Option to replace house salad with Potato Salad, Pasta Salad or Cole Slaw.

Mediterranean Buffet: \$30 pp

(Select 1) Grilled Marinated Vegetables, Fresh Buffalo Mozzarella & Roma Tomatoes or Greek Salad (Tabbouleh - Chilled Couscous, with Tomatoes & Fresh Mint)

(Select 2) Stuffed Chicken Di Florencia, Chicken Marsala, Chicken Piccata, Seared Salmon Filet w/Lemon Dill Cream Sauce

(Select 1) Penne Pasta (served w/Roasted Vegetables, Garlic & Olive Oil, Pesto) or Rice Pilaf Chef's Vegetable accompaniment

Tiramisu or Chocolate Mousse with Hazelnuts

May substitute dessert option for cake or pie slices



Hors d'oeuvres

Hot Hors d'oeuvres Station

Beef Meatballs (50 pcs) \$89 (BBQ, Teriyaki, Bourbon or Swedish) Boneless Chicken Tenders (25 pcs) \$80 Jumbo Chicken Wings (50 pcs) \$89 Sauces: BBQ, Buffalo, Sweet Chili Sauce, Garlic

Parmesan or Teriyaki.

Crab Cake Bites w/Corn Tartar Sauce (50 pcs) \$165

Funnel Fries w/Chocolate Sauce (125 pcs) \$75 Pretzel Bites & Beer Cheese (75 pcs) \$75

Spanakopita (50 pcs) \$130

Vegetable Spring Rolls (50 pcs) \$110 Chicken Egg Rolls (25 pcs) \$65

Stuffed Mushrooms:

- w/Italian Sausage (50 pcs) \$145
- w/Spinach & Feta (50 pcs) \$145

Tempura Shrimp w/Sweet Chili Sauce (50 pcs) \$125 Water Chestnuts Wrapped in Bacon (50 pcs) \$125

Specialty Displays

Serves 50

Charcuterie: \$395
 Domestic and Imported Cheeses
 Cured meats
 Dried and Fresh Fruits
 Spreads
 Crackers & Breads

 Dipping Board: \$329
 Roasted Red Peppers w/Assorted Olives & Breads,
 Warm Spinach & Artichoke Dip w/Tortilla Chips.

Hummus and Pita Chips

 Chef's Garden: \$395
 Vegetables displayed in Garden Box w/Dipping Sauces

Cold Hors d'oeuvres Station

Fresh Vegetable Tray w/Dip (serves 50 ppl) \$110 Fresh Slices Fruit Display w/Dip (serves 50 ppl) \$129 Assorted Domestic Cheese & Fresh Fruit Display (serves 50 ppl) \$139

Finger Sandwiches: Chicken Salad & Tuna Salad (25 each type) \$100

Deli Finger Sandwiches: Turkey & Ham

(25 each type) \$115

Chilled Beef Tenderloin w/Silver Dollar Buns

& Condiments (50 pcs) \$129

Fresh Mozzarella, Sun Dried Tomato & Pesto

Crostini (50 pcs) \$105

Shrimp w/Cocktail Sauce (50 pcs) \$105



\$50.00 under 50 ppl

Butler Passed Hors d'oeuvres service: \$100.00 over 51 ppl