



HOPE HOTEL
& RICHARD C. HOLBROOKE
CONFERENCE CENTER



10823 Chidlaw Road Building #823, Area A, Gate 12A
WPAFB, Oh 45433-5000

PLATED DINNER

Priced per person and subject to a 20% service charge and 6.75% sales tax

Surf & Turf Entrees:

Choose Your Favorite Combination

Salad (Choose One):

Mixed Green

Caesar

Boston Bibb Lettuce w/ Endive, dried fruits and candied pecans (Additional \$2 Per Person)

Entrée Combinations (Choose One):

-4 oz. Bacon Wrapped Chicken Breast and 4 oz. Filet Mignon - **\$32**

-4 oz. NY Strip Steak topped with 4 Shrimp - **\$32**

-4 oz. Filet Mignon and Sea Scallops - **\$32**

-4oz Lobster Tail and 4 oz. Filet Mignon - **\$42**

Chef's Choice of Potato, Pasta, or Rice

Chef's Choice of Seasonal Vegetable

Rolls & Butter

Assorted Desserts

Coffee, Decaf, Iced Tea, & Water



Plated Entrees:

Priced per person and subject to a 20% service charge and 6.75% sales tax

Salad (Choose One):

Mixed Green

Caesar

Boston Bibb Lettuce w/ Endive, dried fruits and candied pecans (Additional \$2 Per Person)

Hope Chicken Supreme:

6 oz. Chicken breast lightly battered, baked and topped with a parmesan cream sauce

\$23

Chicken Da Vinci:

Chicken breast filled with dried cranberries, cherries, wrapped in peppered bacon and topped with a balsamic glaze

\$25

Pork Porterhouse:

Seasoned pork tenderloin chop served with green apple and pineapple relish, topped with a mustard demi-glace

\$24

Oven Roasted Salmon Fillet:

Wild caught salmon roasted with orange and ginger then coated in a honey glaze

\$25

Grilled Swordfish: Fresh sword fish fillet grilled and served with a roasted red pepper coulis

\$28

Beef Tenderloin: The most tender of all cuts, a 6oz. filet pan seared and oven finished

\$29

New York Strip Steak:

An 8-oz. grilled New York Strip

\$28

Chef's Choice of Potato, Pasta, or Rice

Chef's Choice of Seasonal Vegetable

Rolls & Butter

Assorted Desserts

Coffee, Decaf, Iced Tea, & Water

Dinner Buffet:

Priced per person and subject to a 20% service charge and 6.75% sales tax

Single Entrée Buffet:

House Salad with choice of dressing

Entrée (Choose One):

Grilled Pork Chops, Slow Roasted Pork Loin, Chicken Supreme, Chicken Marsala, Carved Prime Rib.

**Vegetarian options available upon request

Starch: (Choose One):

Wild Rice, Spanish Rice, Rice Pilaf, Roasted Redskin Potatoes, Scalloped Potatoes, or Whipped Potatoes.

Chef's Choice of Vegetable

Rolls & Butter

Assorted Desserts

Coffee, Decaf, & Iced Tea

\$26 Per Person

Minimum of 25 People

All American Buffet:

Appetizers (Choose One):

Fresh Fruit & Crudités Tray. Assorted Domestic Cheese Display w/Crackers

Salad (Choose Two):

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

Entrées (Choose One):

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: (Choose One):

Wild Rice, Spanish Rice, Rice Pilaf, Roasted Redskin Potatoes, Scalloped Potatoes, Whipped Potatoes

Chef's Choice of Vegetable

Rolls & Butter

Assorted Desserts

Coffee, Decaf, Iced Tea, & Water

\$30 Per Person

Double Entrée \$32 Per Person

Triple Entrée \$34 Per Person

Minimum of 25 People



Mediterranean Buffet:

Salads (Choose Two):

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

Entrée (Choose Two):

Stuffed Chicken Di Florencia, Chicken Marsala, Chicken Piccata, Pesto Crusted Grilled Salmon, Spinach Gnocchi with Rock Shrimp, Penne Pasta (with Roasted Vegetables, Garlic and Olive oil),

Chef's Choice of Starch

Chef's Choice of Vegetable

Dessert (Choose Two):

Tiramisu, Chocolate Mousse w/ Hazelnuts, Apple, Cherry, or Peach Pie

Coffee, Decaf, Iced Tea, & Water

\$23 Per Person

Minimum of 25 People

Southern Buffet:

Salads (Choose One):

Potato Salad
Cole Slaw

Entrée: (Choose Two)

BBQ Ribs, Fried Chicken, Baked Tilapia, or Breaded Cod

Side Items (Choose One):

Macaroni & Cheese, Collard Greens, Candied Yams, Black Eyed Peas

Corn Bread Muffins

Sliced Tomatoes and Green Onion Platter

Hot Sauce

Sweet Tea

\$28 Per Person

Minimum of 25 People

Add A Carving Station to Any Buffet:

Roasted Tenderloin of Beef - \$10 Per Person

Served with Béarnaise Sauce & Silver Dollar Rolls

Minimum of 25 People

Roasted Turkey Breast - \$8 Per Person

Served with Cranberry Sauce and Silver Dollar Rolls

Minimum of 25 People

Baked Glazed Ham - \$8 Per Person

Served with Dijon & Course Grain Mustards & Silver Dollar Rolls

Minimum of 40 People

Roasted Round of Beef - \$10 Per Person

Served with Au Jus & Creamy Horseradish Sauce & Silver Dollar Rolls

Minimum of 100 People

\$75 Carver Fee per item will apply



Carving Entree Options:

Priced per person and subject to a 20% service charge and 6.75% sales tax

Choice of One Entrée:

Roasted Round of Beef

Served with Au Jus & Creamy Horseradish Sauce

\$27 Per Person

Roasted Turkey Breast

Served with Cranberry Sauce

\$18 Per Person

Baked Glazed Ham

Served with Dijon Course Grain Mustards

\$22 Per Person

Roasted Beef Tenderloin

Béarnaise Sauce

\$32 Per Person

Chef's Choice of Starch

Chef's Choice of Vegetable

Rolls & Butter

\$75 Carver Fee will apply

Build Your Own Pasta Bar:

Priced per person and subject to a 20% service charge and 6.75% sales tax

Pasta (Choose One):

Penne or Rotini

Cheese Tortellini (Add Additional \$2 Per Person)

Protein (Choose One):

Chicken, Sausage, or Ham

Shrimp (Add an Additional \$3 Per Person)

Vegetables (Choose Four):

Spinach, Garlic, Basil, Peppers,

Mushrooms, Onions, Tomatoes

Pasta Sauce (Choose Two):

Marinara, Alfredo, Basil Pesto

Freshly Made Garlic Bread

\$17 Per Person

