



## All-Day Meeting / Event Package

### Breakfast

Choose one of the following. (substitutions are allowed)

#### Continental Breakfast

Assorted muffins, bagels, and oatmeal varieties  
Butter, Jelly, Cream Cheese  
Fresh fruit assortment(GF)

#### Pancake Bar

Housemade buttermilk pancakes, butter, syrup,  
whipped cream, strawberries, blueberries, chopped  
pecans, and chocolate chips.

#### Yogurt Parfait Perfection

Vanilla Yogurt, granola, chia seeds, chopped pecans,  
blueberries, and sliced strawberries.

#### Protein Pick Me Up

Scrambled Eggs or Hard Boiled Eggs (GF), Housemade  
Breakfast Sausage (GF) or thick-cut Bacon (GF).  
Fresh fruit assortment (GF)

### Morning Break

(choose 2 of the following items)

Assortment of Nutri-Grain Bars, Sandwich Crackers, Snack Chips, and Yogurts.

### Lunch

(Choose one of the following, see page 2 and 3. Note: A la carte option is \$25/p.)

The Prairie Stone Buffet, Deli Buffet, Taco Bar, Pasta Bar,  
Build your Own Buffet

### Afternoon Break

(Choose 2 of the following items)

Assortment of Fresh Baked Cookies, Brownies, Ice cream (variety), and Assorted fruits.

### All Day Beverage, warming racks, plates, napkins, all cutlery, serving utensils included.

All day Beverage to include- Assortment of Soft Drinks, Flavored Water options, Bottled Water, Regular and Decaffeinated  
Coffee & Hot Tea.

Liquor package: please speak to management team for additional pricing.

**\$58.00 per Person (attendant on-site for your event).**

**(Includes all Audio-Visual items: podium, dry erase board, flip chart, microphone, 4 tv's,  
speaker system, bluetooth capability, extension cords)**



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## Buffet

(Full package: \$58/p,  
Ordered a la carte: \$25/p.  
More options on following pages.)

### The Prairie Stone Buffet

Housemade Italian Beef with French Bread  
Sweet Peppers and Homemade Hot Giardiniera  
Buttermilk Fried Chicken  
Mostaccioli Marinara  
Parmesan-Garlic Roasted Potatoes (GF)  
Tossed Garden Salad (Choice of Two Dressings)

### The Deli Buffet

*Choice of Three Meats*  
(Roast Turkey Breast, Roast Beef, Honey Ham, Grilled Chicken, Tuna Salad)  
*Choice of Three Cheeses*  
(White Cheddar, Provolone, Colby Jack, Pepper Jack, Asiago)  
*Choice of Three Breads*  
(Multi Grain, Sourdough, Classic French, Kaiser Roll)  
*Choice of Two Sides*  
(Potato Chips, Creamy Coleslaw, Fresh Fruit Salad, Rotini Pasta Salad, Classic Potato Salad, Garden or Tossed Salad)

### Exquisite Taco Bar (most popular)

Shredded Chicken (GF)  
Seasoned Skirt Steak (GF)  
Chipotle and Red Pepper Roasted Potatoes  
Corn Tortillas (GF) and Flour Tortillas  
Diced Tomato, Shredded Lettuce, Diced Onion, Lime Wedges  
Shredded Cheddar Cheese, Sour Cream, Housemade Salsa  
Roasted Corn and Pepper Salad(GF)  
Tortilla Chips and Salsa(GF)

### Pasta Bar

Cheese Ravioli  
Four-Cheese Lasagna  
Lasagna with Housemade Ground Italian Sausage  
Roasted Vegetable Lasagna  
White Lasagna with Four-Cheese Blend  
Bakes Mostaccioli with Homemade Italian Sausage Bits  
Roasted Asparagus and Portabella Penne with Vodka Sauce

**NOTE: Catering company takes pride in making every item “fresh” and “from scratch” for each event.**



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## Build your own Buffet

(Choose Two of the Following)

### Poultry

Buttermilk Fried Chicken  
Herb-Roasted Bone-In Chicken (GF)  
Bone-In Chicken Vesuvio (GF)  
Chicken Parmesan  
Chicken Marsala with Mushroom Reduction Sauce  
Lemon Parsley Chicken  
Jamaican Jerk Chicken (GF)

### Beef

Housemade Italian Beef, French Bread, Sweet Peppers and Housemade Hot Giardiniera  
Housemade Meatloaf and Gravy  
Sliced Sirloin with Creamy Horseradish and Au Jus (GF)  
House Smoked Brisket and BBQ Sauce (GF)

### Pork

Housemade Italian Sausage with French Bread, Sweet Peppers and Housemade Hot Giardiniera  
Roast Loin with Pearl Onion Au Jus (GF)  
House-Smoked BBQ Pulled Pork with Brioche or 2 Slider buns  
Beer-Braised Bratwurst, Saurkraut and Soft Rolls  
House-Smoked BBQ Ribs

### Sides

(Choose Two of Following)

Pesto Bow Tie Pasta  
Baked Cheddar Macaroni and Cheese  
Vegetable Ratatouille (GF)  
Tossed Garden Salad or Caesar Salad  
Parmesan Garlic Roasted Potatoes (GF)  
Mashed Potatoes (GF) and Gravy  
Creamy Coleslaw  
Classic Potato Salad  
Rotini Pasta Salad  
Fresh Fruit Salad  
Fresh Baked Rolls

All Buffets include warming rocks, serving utensils, plates, forks, knives, and napkins as needed

### Boxed Lunches

**(\$21.00/per person) – add-on Beverage package \$5-\$7/p**

(Minimum 10 people order and 4 of each sandwich)

(Choose from the following)

### Sandwiches

Roast Turkey and Provolone on Wheat  
Roast Beef and White Cheddar on Ciabatta  
Cherry Chicken Salad on Kaiser Roll  
Grilled Chicken, Cheddar and Bacon on French  
Roasted Veggie and Hummus on Ciabatta  
Chicago Style Italian Sub on French  
Ham and White Cheddar on Soft Sourdough  
Grilled Portabella and Mozzarella on Ciabatta  
Tomato Caprese on Ciabatta

### Wraps

Grilled Chicken and Shaved Parmesan Caesar  
Pepper Jack Chipotle Chicken  
Roast Beef Asiago with Horseradish Mayo  
Turkey Club with Smoked Bacon  
Baked Ham and Tart Apple Wrap  
Grilled Balsamic Vegetable and Mozzarella  
Grilled Vegetable, Spinach and Hummus  
Tomato Caprese Wrap



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### Sides

(Choose from two below)

Potato Chips

Creamy Coleslaw

Fresh Fruit Salad

Rotini Pasta Salad

Housemade Fudge Brownie

“Goldin” Chocolate Chip Cookies

White Chocolate Macadamia Nut Cookies

**Sides will be the same for all Box Lunches**

### **Individual Salads**

**(\$17.00/per person)**

Minimum 10 people

(Choose from the following)

Grilled Chicken and Parmesan Caesar

Chipotle Ranch Chopped Salad with Grilled Chicken

Tomato Caprese with Roasted Shallot Vinaigrette

Chopped Salad with Smoked Turkey with Red Wine Vinaigrette

Spring Salad with Grilled Zucchini and Squash with Poppy Seed Dressing

Buffalo Chicken Chopped Salad with Ranch Dressing

### **Appetizer**

#### **Veggie Tray-\$47.00**

(Serves 20-30 people)

Fresh Cut Cucumber, broccoli, cauliflower

Baby carrots, cherry tomatoes, and assorted

Peppers. Served with Housemade buttermilk ranch

And dill dip

#### **Roasted Red Pepper Hummus Tray-\$52.00**

(Serves 20-30 people)

Homemade hummus arranged with baby carrots, sliced cucumber

Assorted peppers, celery and baked pita

#### **Mini Sandwiches-\$30.00**

(per Dozen)

A variety of turkey, roast beef, and ham on soft mini rolls with

White cheddar, lettuce and tomato. Mayonnaise and mustard

On side.

#### **Chicken Wings-\$52.00**

(30 pieces)

Lightly-breaded jumbo chicken wings tossed in a choice

Of three sauces: Mild, Spicy, or BBQ

Served with Blue Cheese and Celery Sticks

#### **Cocktail Meatballs-\$52.00**

(Serves 10-15 people)

Housemade mini meatballs available in four different sauces

BBQ, Marinara, Sweet and Tangy, or Swedish

#### **Beer Battered Chicken Tenders-\$67.00**

(Serves 10-15 people)

Served with your choice of Honey Mustard, BBQ, or Ranch Dipping Sauce

#### **Bacon Wrapped Stuffed Jalapenos-\$47.00**

(25 pieces)

Fresh Jalapenos stuffed with cream cheese and wrapped in hickory-smoked bacon

#### **Mini Spring Rolls-\$52.00**

(30 Pieces)

Shredded cabbage, carrots, and red pepper

Marinated with ginger and garlic, wrapped



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In a crispy roll and served with Sriracha Chili  
And Sweet and sour sauces

**Chipotle Chicken Taquitos-\$52.00**

(30 pieces)  
Hand-rolled tortillas stuffed with chipotle-braised  
Chicken and cheddar cheese  
Served with sour cream and salsa

**Mini Chimichurri Shredded Beef Tostadas-**  
**\$30.00**

(per dozen-minimum two dozen)  
Shredded beef brisket on top of a crispy corn tortilla  
With a chimichurri cream cheese and topped with  
pickled  
Red cabbage and chives. Served Chilled

**Buffets**

(minimum 10 people)  
Can be substituted within Meeting Package  
\$25.00 per person

**Vesuvius**

Bone in Chicken Vesuvio with  
White  
Wine Reduction, Vesuvio  
Potatoes  
Pesto Bow Tie Pasta, Steamed  
Green Beans  
with Brown Butter and almonds  
Caesar Salad

**Italian Sausage and Panko  
Chicken**

Sauteed Housemade Italian  
Sausage bits and  
Peppers. Parmesan Panko-  
Crusted Chicken  
With Garlic Wine Reduction Sauce  
Mostaccioli Marinara, Parmesan  
Garlic Roasted  
Potatoes, Caesar Salad

**Herb Roasted Chicken**

Fresh Herb-Roasted Bone-In  
Chicken  
Herb-Roasted Red Potatoes  
Sauteed Zucchini Squash, and  
Cherry Tomatoes  
And Candied Walnut and  
Cranberry Spring Salad  
With Sweet Poppy Seed Dressing  
Fresh Baked Rolls and Butter

**Chicken Marsala**

Chicken Marsala and Mushroom  
Wine Reduction  
Lemony Angel Hair Pasta with  
Artichokes  
Wedged Garlic Parmesan  
Potatoes  
Candied Walnut and Cranberry  
Spring Salad  
With Sweet Poppy Seed Dressing  
Fresh Baked Rolls and Butte

**Lemon Parsley Chicken**

Lemon Parsley Chicken, Wild  
Rice, Parmesan Garlic Potatoes  
Sauteed Zucchini, Squash, and  
Cherry Tomatoes  
Candied Walnut and Cranberry  
Spring Salad  
With Sweet Poppy Seed Dressing  
Fresh Baked Rolls and Butter

**Pulled Pork**

House smoked BBQ Pulled Pork  
with Soft Brioche Bun  
Or 2 slider buns, Baked Cheddar  
Macaroni and Cheese  
Wedged Garlic Parmesan  
Potatoes, Housemade Creamy  
Coleslaw

**Slow-Cooked BBQ**

House-Smoked BBQ Pulled Pork  
and Soft Buns  
Or 2 sliders. House-Smoked  
Sliced Beef Brisket with BBQ  
Sauce. Apple Citrus Slaw, Baked  
Cheddar Macaroni and  
Cheese, Honey Corn Bread and  
Honey Butter

**Parmesan Panko-Crusted  
Chicken**

Parmesan Panko-Crusted  
Chicken  
With Garlic Wine Reduction  
Spaghetti Au Gratin with Creamy  
Gruyere Sauce  
Herb-Roasted Potatoes(GF)  
Tomato Caprese Salad with  
Roasted Shallot Vinaigrette

**Caribbean**

Jamaican Jerk Chicken(GF)  
Jamaican Jerk Sliced Pork Loin  
with Mango Salsa  
Caribbean Black Beans and Rice  
Mango and Baby Spinach Salad  
with Pomegranate Vinaigrette  
Apple Cider Skad(GF)  
Fresh Baked Rolls and Butter



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And Onions, Soft Flour Tortillas, Spanish Rice, Refried Beans, Tortilla chips and housemade salsa, Chipotle Ranch Chopped Salad(GF)

**Buttermilk Fried Chicken**

Buttermilk Fried Chicken, Mashed Potatoes(GF) and Gravy Baked Cheddar Macaroni and Cheese, Honey-Glazed Brown Sugar Baby Carrots(GF), Honey Corn Bread and Honey Butter

**Italian Combo Buffet**

Housemade Italian Beef, Housemade Italian Sausage, 1-5" French

Bread per person, Sweet peppers and Housemade Hot Giardiniera, Mostaccioli Marinara, Tossed

Garden Salad-Choice of two dressing

**Beer-Battered Chicken Tenders**

Beer-Battered Buttermilk Chicken Tenders Mostaccioli Marinara, Parmesan Garlic Roasted Tossed Garden Salad-Choice of Two Dressings (GF)

**Roast Loin of Pork(GF)**

Roast Loin of Pork with Pearl Onion Au Jus Red Garlic Mashed Potatoes Vegetable Ratatouille Tossed Garden Salad-Choice of two dressings

**Steak and Chicken Fajitas**

Marinated Steak and Chicken Fajitas with Peppers

**'A LA CARTE**

Items

Bagels- \$28/per dozen  
Muffins- \$28/per dozen  
Donuts-\$25/dozen  
Danish-\$20/dozen  
Homemade Corn Bread with Honey Butter- \$2.50 each  
Fresh Baked Rolls with Butter-\$1.50 each

Drinks

Assorted Soda-\$2/each  
Bottled Water- \$1.50/each  
Housemade Lemonade-\$2.50/each  
Bottled Iced Tea- \$2.50/each  
LaCroix Sparkling Water-\$2.00/each

Desserts

"Goldin" Chocolate Chip Cookies-\$20/dozen  
White Chocolate Macadamia Nut Cookies- \$20/dozen  
Housemade Fudge Brownies-\$14.00/dozen  
Vanilla Buttercream Cupcakes-\$22/dozen  
Chocolate Fudge Cupcakes-\$22/dozen  
Chocolate-Dipped Strawberries-\$30/dozen

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**LIQUOR PACKAGES: Served via a Bassett Certified server on site. All individuals must show over 21 years of age valid ID. Email or call the management team for details and pricing options. Saleshiex1@gmail.com**