



AN IHG® HOTEL

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

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

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