

## EVENTS CATERING MENU

AUTOGRAPH COLLECTION®  
HOTELS





# Overview

BREAKFAST  
LUNCH  
BREAKS  
RECEPTIONS  
DINNER  
THE ITALIAN TABLE  
BEVERAGES  
AUDIO VISUAL

“Study the science of art, study the art of science, develop your senses and learn how to see. Realize that everything connects to everything else.”

Leonardo Da Vinci



Bf

# Breakfast

“Crafting a great breakfast is a true form of art.”

Hotel EMC2



# BREAKFAST

All include premium Illy coffee, decaffeinated coffee, and assorted hot teas.

Prices are per person.

## The 1879 Classic \$35

*The year Albert Einstein was born. Enjoy this proven classic of many years.*

Mini yogurt parfait, croissants, homemade muffins, H&H bagels, butter & jams

## The Nobel Prize \$39

*Albert won the Nobel Prize in Physics in 1921. Could this breakfast combo have played a part in his achievement?*

Fluffy eggs, spicy roasted potatoes, maple glazed bacon & traditional sausage, mini fruit cups, breads

## The Proven Theory \$40

*More than a century has gone by but Einstein's  $E=MC^2$  formula has finally been proven. Could this sandwich be the proof?*

Toasted English muffin layered with 5 year aged cheddar, omelet, Canadian bacon, arugula

Spicy roasted potato, mini yogurt parfait

## The Equation \$39

*We know that  $E=MC^2$  is energy equaling mass times the speed of light, but what would this look like if it was produced into a breakfast favorite? Just like Albert, we have solved this equation.*

Mini breakfast burrito - scrambled egg, cheddar cheese, pico de gallo, salsa Verde

Spanish rice, mini fruit cups

## The Solution \$42

*Albert's theory of relativity helped scientists understand how the universe works. Do you think this came about by the classic lox and bagels?*

Smoked salmon, smoked trout, cream cheese, toasted H&H Bagels from NY City, flavored cream cheese

Sliced tomato, cucumber, red onion, baby arugula

## The Genius Station \$55

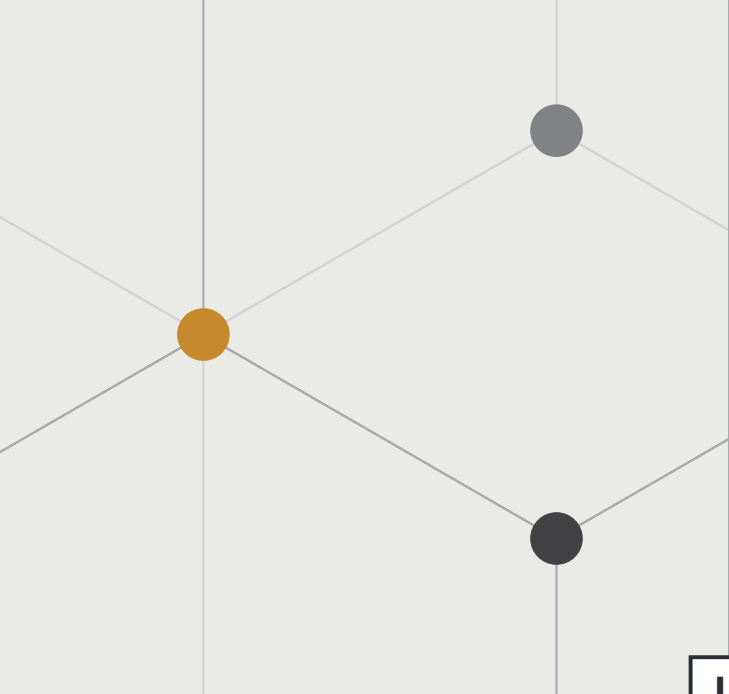
*The name Albert Einstein has become synonymous with the word genius. This omelet station allows you to use a little of your intellect to become a genius in the culinary world.*

Made to order omelets on buffet, maple brown sugar glazed bacon, spicy roasted potatoes



### ADDITIONS \$8 each per person

- Oatmeal station - steel cut oats, brown sugar, dried fruit, almond or oat milk
- Fresh jumbo muffins - assorted dozen
- Chicken sausage
- H&H bagels - straight from NY City
- Add salmon **\$12** per person
- Sausage or maple brown sugar bacon
- Mini fruit cups
- Power bars



L

# Lunch

“Gathering together and sharing moments, while dining, creates unforgettable memories.”

Hotel EMC2



# LUNCH BUFFET

CHOICE OF SOUP OR SALAD

All lunches include iced tea.

Prices are per person.

1 Soup, 1 Salad, 1 Dessert **\$50**

Additional Soup or Salad **+\$15**

## Soups

- Roasted tomato and garlic soup, parmesan croutons
- Pumpkin and swiss cheese bisque
- New England Clam chowder, herb crackers
- Double baked potato soup
- Bartalotti bean soup, rosemary
- Carrot curry soup, pulled chicken and cilantro

## Desserts

- Double fudge chocolate cake
- Jumbo cookies
- Double fudge brownies
- Individual fruit cobbler
- Spiced carrot cake
- Assorted mini tarts

## Salads

- 7 lettuces, carrot threads, red onion, cucumber, focaccia crumbles, aged balsamic white truffle dressing
- Romaine, marinated tomatoes, crispy anchovy, parmesan crumbles, Caesar dressing
- Baby arugula lettuce, shaved red onion, focaccia crumbles, marinated mushrooms, lemon olive oil vinaigrette
- Chef's Salad - romaine, diced roasted chicken, honey baked ham, grated egg, bacon, artichoke, tomato, ranch dressing



A CHEF'S ART



# LUNCH

All lunches include iced tea.  
Priced for Buffet or Family Style.  
Plated Additional **\$10** per person.  
Priced per person.

## The Fine Arts \$60

*When Fine Arts meets Fine Taste: Fine art is made primarily for creative expression. This expression of the taste buds is shown in one of our top selections.*

- Mini assorted sliders - prime rib, roasted turkey, honey glazed ham
- Mac & cheese cups
- Spicy southern style coleslaw
- Lime tortilla chips & guacomole

## The Classic \$60

*Your palate will thank us for our dedication to these timeless classics.*

- Mini shaved prime rib roast in au jus sandwiches
- Sicilian pizza - meat lovers and veggie
- Eisenberg jumbo hot dogs
- Kettle chips

## The Masterpiece \$55

*Like Da Vinci, Raphael and Michaelangelo, these fine crafted foods will delight the most demanding palates.*

- Assortment of ham, salumi, smoked turkey and pastrami
- Provolone, cheddar and swiss cheeses
- Parker house buns, sliced rye, wheat, white and pumpernickel breads
- Soup of the day with crackers
- Potato chips
- Relish tray to include leaf lettuce, tomato, onion, pickles
- Coleslaw

## A Splash of Color (Choose 1)

*Let our Desserts create this special addition to your pièce de résistance.*

- Double fudge chocolate cake
- Jumbo cookies
- Double fudge brownies
- Individual fruit cobbler
- Spiced carrot cake
- Assorted mini tarts



# EXECUTIVE LUNCH BUFFET

All lunches include iced tea.  
Prices are per person.  
**\$70** per person.

## Entrée (Choose 1) Additional entrée **+\$15**

- Braised beef short rib with crispy Brussel sprouts, honey Calabrian chili glaze, roasted potatoes
- Grilled herb crusted chicken breast, farm stand carrots, roasted potatoes
- Seared whitefish fillet, Romanesco artichoke, white wine cream sauce
- Honey sriracha chicken thighs, peppers, red onion relish, and jasmine rice
- Garginelle pasta with traditional bolognese sauce
- Four cheese ravioli in a white truffle cream sauce, Marsala glaze
- Lobster ravioli, spinach, brandy parmesan cream sauce
- Risotto with wild mushrooms, Calabrian chili, parmesan, olive oil

## Soup or Salad (Choose 1)

Additional Soup or Salad **+\$15**

- Roasted tomato and garlic soup, parmesan crutons
- New England clam chowder, herb crackers
- Double baked potato soup
- Romaine, marinated tomatoes, crispy anchovy, parmesan crumbles, Caesar dressing
- Baby arugula lettuce, shaved red onion, focaccia crumbles, marinated mushrooms, lemon olive oil vinaigrette
- Chef's Salad - romaine, diced roasted chicken, honey baked ham, grated egg, bacon, artichoke, tomato, ranch dressing

## Desserts (Choose 1)

- Double fudge chocolate cake
- Jumbo cookies
- Double fudge brownies
- Individual fruit cobbler
- Spiced carrot cake
- Assorted mini tarts







Bk

# Breaks

“Stop and refresh the body, mind, and spirit.”

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# BREAKS

Prices are per person.

## Taste Meet Palette \$14

Honey and sriracha glazed shrimp tempura, beef teriyaki, thai peanut chicken

## Living Color \$15

El Milagro chips, guacamole, pico de gallo, queso dip

## The Artist Board \$19

Prosciutto, salami, gorgonzola dolce, tallaggio, nuts, fig jam, crostini

## Pop Culture \$14

Garrett's signature Chicago mix

## Forward Motion \$12

Mini yogurt granola shooters, assorted energy bars, berry cups

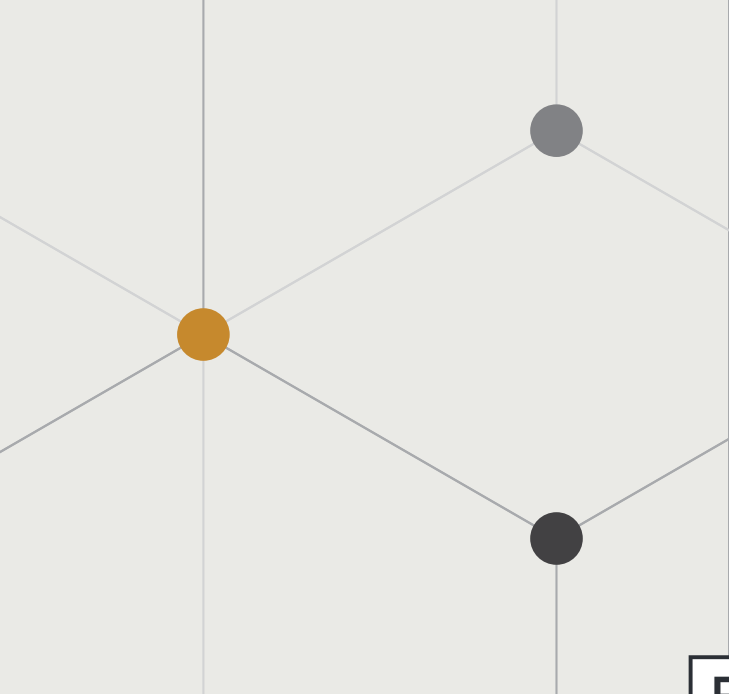
## Sweet Elements \$6 on consumption

Hershey's bars, peanut butter cups, chocolate pretzels, kind bars

## Gravitational Pull \$16

Homemade chocolate truffles, assorted chocolate bark, macaroons





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# Receptions

“Mingle, connect, taste, and sip.”

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# RECEPTIONS

Prices are per item. Ordered per dozen.

## Cold

- Chilled jumbo shrimp, cocktail sauce **\$6**
- Oysters on the half shell, cracked black pepper sauce **\$8**
- Crostini with luxardo cherries, ricotta **\$5**
- Crostini with prosciutto, ricotta, balsamic glaze **\$6**
- Grapes wrapped in goat cheese and pistachio, red wine glaze **\$5**
- Caprese skewers, olive oil **\$5**
- Crispy olives, spicy tomato aioli **\$5**
- Crudo **\$9**

## Hot

- Asparagus rolled in parmesan cheese, balsamic glaze **\$8**
- Tempura shrimp, sriracha honey drizzle **\$7**
- Roasted mushroom triangle, garlic aioli **\$5**
- Korean beef skewer, chili onion flake **\$8**
- Beef empanadas, salsa verde **\$8**
- Brie wrapped in phyllo, cranberry sauce **\$6**
- Potato samosa, curry sauce **\$6**
- Chicken pesto skewer **\$7**
- Thai peanut chicken stick, peanut butter sauce **\$7**
- Crab cake, Calabrian chili sauce **\$9**

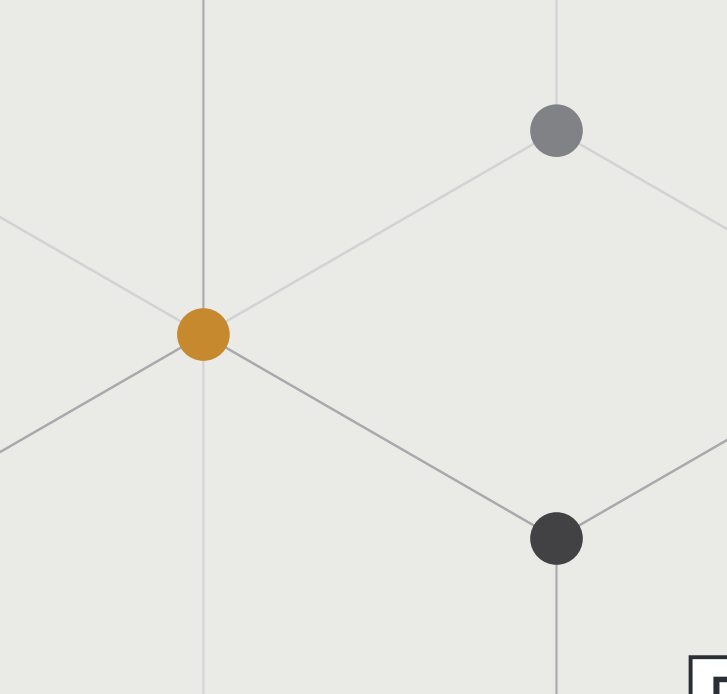


## For the Table

- Meat and cheese boards **\$19**
- Spread boards **\$15**
- Roasted pepper hummus and curried pita chips **\$14**
- Individual crudité cups **\$15**
- Crispy lime chips with guacamole **\$14**
- Seafood cocktails - lobster, shrimp, scallop skewers with cocktail sauce **\$22**

A CHEF'S ART





D

# Dinner

“Feast on the bounty that is in front of us, mangia!”

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# DINNER BUFFET FAMILY STYLE

Prices are per person. Plated additional **\$30** per person.

## Choose 2 **\$95**

2 entrées, 2 sides, 1 dessert

## Choose 3 **\$120**

3 entrées, 2 sides, 1 dessert

A CHEF'S ART



## Carving Station

- Roast prime rib
- Whole roasted prime tenderloin
- Whole turkey
- Whole honey mustard salmon
- Garlic rosemary leg of lamb

## Pasta

- Garginelle with roasted garlic, fresh tomato sauce, pesto
- Rigatoni with traditional bolognese sauce
- 4 cheese ravioli, white truffle cream sauce
- Butternut squash ravioli with brown butter and sage sauce
- Spinach tortellini, aribiatta sauce

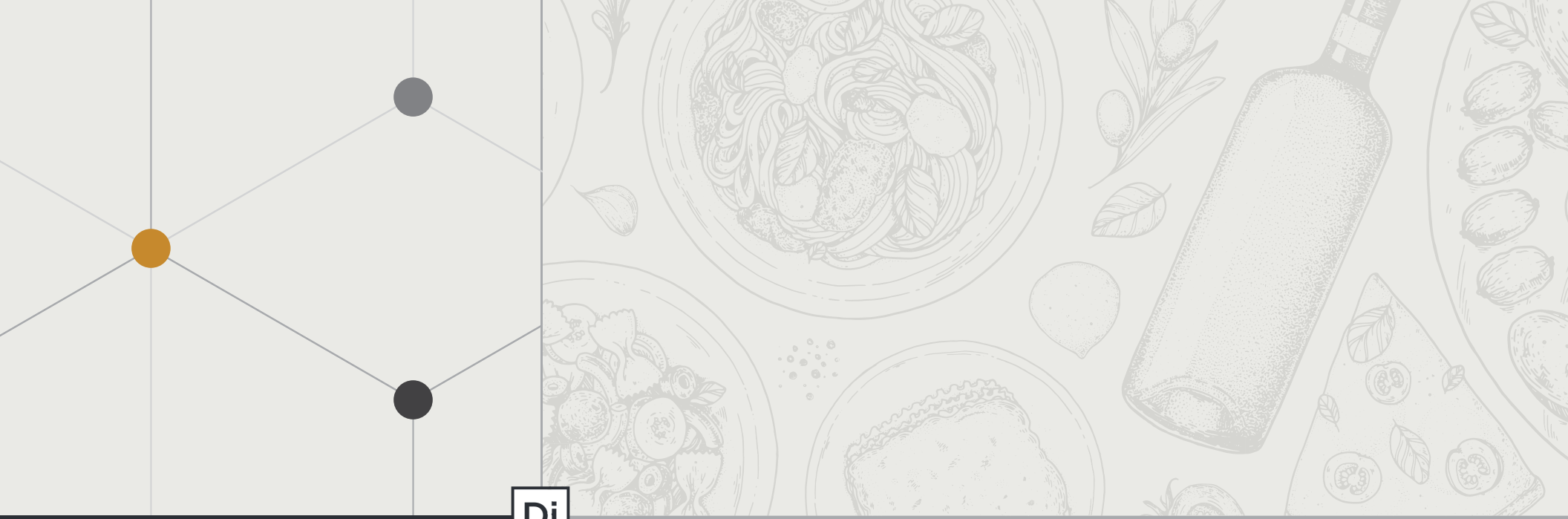
## Sides

- Roasted fingerling potatoes with herbs
- Grilled broccolini, chili onion flakes, olive oil
- Honey mint glazed farm stand carrots
- Layered potato and onion
- Double baked potatoes

## Desserts

- Double fudge chocolate cake
- Jumbo cookies
- Double fudge brownies
- Individual fruit cobbler
- Spiced carrot cake
- Assorted mini tarts





Di

# Dinner Italia

“Food tells you everything about the way people live and who they are.”

Martin Scorsese



# DINNER ITALIA

THE ITALIAN TABLE FAMILY STYLE DINING

Let Chef Steven Chiappetti take you on a culinary journey of his Italian inspired cuisine. He creates a menu using local sustainable ingredients transformed into a reflection of his deep Calabrian heritage. The chef insists on working with his guests to create a menu and an experience that is truly memorable.

CHEF CHIAPPETTI



## Chef Menu \$125/person

- COURSE 1** Italian assorted salumi and classic cheeses, fig jam, almonds, olives, grilled  
Crostoni topped whipped ricotta, honey, Calabrian chili, mushrooms
- COURSE 2** Seared ahi tuna, smoked swordfish
- COURSE 3** Risotto with braised shrimp, peas, lobster broth
- COURSE 4** Grilled prime sirloin, wild mushroom sauce  
Seared whitefish, Romanesco artichoke, lemon cream reduction
- COURSE 5** Mint and 72% chocolate bundt cake, vanilla cream  
Ricotta lemon cheesecake, raspberry sauce







Bv

# Beverage Station

“Let’s celebrate with a cheer,  
over this incredible libation.”

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## BASIC BAR

First hour **\$20/person**

Each additional hour **\$12/person**

### Beer (choose 2)

- Miller High Life Lager
- 3 Floyds Gumballhead Wheat Ale
- Lagunitas Hazy Wonder IPA
- Vandermill Vandy Cider

### Wine

- Chardonnay | No Curfew
- Pinot Noir | Nicolas Potel, Bourgogne

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic

### Water

Bottled Still & Sparkling Water



## ENHANCED BAR

First hour **\$28/person**

Each additional hour **\$15/person**

MIXOLOGY



### Beer

- Miller High Life Lager
- 3 Floyds Gumballhead Wheat Ale
- Lagunitas Hazy Wonder IPA
- Vandermill Vandy Cider

### Wine

- Chardonnay | No Curfew
- Pinot Noir | Nicolas Potel, Bourgogne

### Spirits

All spirits come with the following mixers: sodas, juices, fresh cut lemons and limes & olives.

Tito's Vodka, Fords Gin, El Dorado Rum, Lunazul Tequila, Elijah Craig Bourbon

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic

### Assorted Juices

Orange, Cranberry, Grapefruit

### Water

Bottled Still & Sparkling Water



## ENHANCED HOSTED OR CASH BAR

Prices are per person.

Call Drink **\$15**

Neat or Rocks Drink **\$14**

Cocktail or Martini **\$18**

Wine **\$12**

Beer **\$8**

Soft Drink **\$6**

Juice **\$8**

Bottled Still or Sparkling Water **\$6**

### Beer

- Miller High Life Lager
- 3 Floyds Gumballhead Wheat Ale
- Lagunitas Hazy Wonder IPA
- Vandermill Vandy Cider

### Wine

- Chardonnay | No Curfew
- Pinot Noir | Nicolas Potel, Bourgogne

### Spirits

All spirits come with the following mixers: sodas, juices, fresh cut lemons and limes & olives.

Tito's Vodka, Fords Gin, El Dorado Rum, Lunazul Tequila, Elijah Craig Bourbon

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic

### Assorted Juices

Orange, Cranberry, Grapefruit



## A LA CARTE

Drinks per consumption.

### Price per Gallon

Freshly Brewed Sparrow Coffee **\$125**

Regular & Decaf

Brewed Iced Tea **\$65**

Fresh Squeezed Juice **\$55**

### Price per Drink

Bottled Still or Sparkling Water **\$6**

Soft Drinks **\$6**

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic

Bottled Juice **\$7** Orange, Grapefruit, Cranberry

Energy Drink **\$8** Regular & Sugar Free

Coconut Water **\$6**

La Croix **\$6**

Domestic Beer **\$7**

Imported or Craft Beer **\$8**





Av

# Audio Visual

“If I have seen further it is by standing on the shoulders of giants.”

Issac Newton



## AUDIO VISUAL

### Packages Presentation Display Package **\$350**

(2) LCD Monitors, HDMI Cable, (3) Power Cubes, Slide Advancer

### Traditional Display Package **\$350**

LCD Projector, 11 Foot Screen, HDMI Cable, (3) Power Cubes, Slide Advancer

### Flip Chart Post-It Package **\$110**

Easel, Post-It Pad, (4) Markers

### Whiteboard Package **\$75**

Easel, Whiteboard, (4) Markers, Eraser

### Wireless Internet

- HSIA Simple (up to 25 people) **\$200**
- HSIA Simple (26-100 people) **\$400**
- HSIA Enhanced (up to 25 people) **\$400**
- HSIA Enhanced (26-100 people) **\$600**

### Miscellaneous

- Hand Held Microphone **\$200**
- Earset Microphone **\$230**
- HD Camera **\$200**
- Boundary Microphones **\$100**
- Podium **\$175**
- Extension Cord **\$15**
- HDMI Cable **\$25**
- Power Cube **\$5**

