

BANQUET & EVENTS MENUS





BUFFETS: 3 - 7 PLATED: 8 & 9 PLATTERS & BOXED: 10 & 11 HORS D'OEUVRES: 12

SNACKS: 13 BAR PACKAGES: 14 & 15 BEVERAGES: 15

BUFFETS

BREAKFAST BUFFET

(One Hour Service • Includes Orange Juice, Coffee & Tea Service)

- **Rock Run Continental \$12**
Seasonal sliced fresh fruit, assortment of muffins, bagels, cream cheese, butter
- **Executive Continental \$15**
Jumbo Cinnamon Rolls, Seasonal Fresh Fruit, Greek Yogurt and House Granola, Scrambled Eggs
- **Route 66 Buffet \$17**
Scrambled eggs, bacon, sausage, breakfast potatoes, granola, yoghurt, whole fruits, muffins and bagels.

BREAKFAST BUFFET ENHANCEMENTS

French Toast	\$5	Waffles	\$6	Muffins	\$2
Steal Cut Oatmeal	\$4	Cinnamon Rolls	\$3	Yoghurt Cups	\$2
Freshly Sliced Fruit	\$5				

LUNCH BUFFET

(Minimum of 15 guests. Add Soup, Salad or Dessert \$5 each)

- **Fresh Fix - \$20**
Grilled Chicken & Vegetables, served with a Green Salad, Potato Salad and Freshly Sliced Fruit. Iced Tea and Lemonade
- **Chicken & Steak Burrito - \$20**
Served with a Black bean and Corn salad and Mexican Rice. Iced Tea and Lemonade
- **Little Italy Pasta - \$20**
Bowtie Pasta, Penne Pasta, served with Marinara Sauce, Alfredo Sauce, Served with a Green Salad, Garlic bread. Iced Tea and Lemonade. Add grilled chicken or vegetables \$5/pp
- **Burger Theory Burger Bar - \$22**
Beef Hamburger and Chicken Breasts, Cheeses, Lettuce, Tomato, Pickle, Onion, Grilled Onions, Mushrooms and Bacon, Onion Rings, French Fries and Coleslaw. Soft Drinks
- **Chef Francesco's Famous Taco Bar - \$18**
Chicken and Ground Beef, Soft tacos, Shredded Lettuce, Tomato, Cheese, Guacamole, Salsa and Sour Cream. Served with Mexican rice. Assorted Cookies and Soft Drinks
- **Backyard BBQ - \$30**
Smoked Beef Brisket with BBQ Sauces, Pulled Pork Sandwich, Grilled Chicken Breasts, Baked Beans, Potato Salad, Coleslaw, Mac and Cheese. Iced Tea and Lemonade
- **Vegetarian Wellness - \$20**
Green Salad, Black Bean and Corn Salad, Vegetarian Lasagne, Pasta Primavera with Roasted Vegetables. Iced Tea and Lemonade

WRAPS & SALAD - \$19

- **The Caesar**
Combination of Grilled Chicken Caesar Wraps and Grilled Flank Steak Wraps served with a Green Salad and Italian Pasta Salad made with Italian dressing, green and red peppers, tomato, cucumber, and red onion. Assorted cookies. Iced Tea and Lemonade
- **The Ranch**
Combination of Fried Chicken Ranch Wraps and Grilled Flank Steak Wraps served with French Fries and Coleslaw. Assorted cookies. Iced Tea and Lemonade
- **The Veggie**
Combination of Roasted Vegetable Wraps and Grilled Chicken Caesar Wraps served with a Green Salad and The Soup of the Day. Fresh sliced Fruit. Ice Tea and Lemonade

SANDWICH & SALAD/SOUP - \$16

Assorted Sandwiches on French Bread served with a Green Salad and Potato Salad or Soup. Assorted bags of Chips. Iced Tea and Lemonade

Sandwich - Choice of Three per Group

- **Prosciutto**
Genoa salami, ham, pepperoni, provolone, lettuce, onion, vinaigrette on French Bread
- **Roast Beef**
Cheddar, lettuce, tomato, onion, horseradish cream on French Bread
- **Roast Turkey**
Swiss cheese, bacon, lettuce, tomato, onion, black pepper mayo on French Bread
- **Sliced Tomato**
Mozzarella, spinach, pesto mayo on French Bread
- **BLT**
Bacon, lettuce and tomato on French Bread
- **Ham**
Cheese, Lettuce and Tomato on French Bread
- **Provolone**
Lettuce, Tomato, Cucumber and Mayo on French Bread
- **Pastrami**
Swiss Cheese, Red Onion, Tomato and Mustard on French Bread
- **Chicken Salad**
Served on French Bread

Soup - Choice of One per Group

- Chicken Noodle
- Vegetable
- Creamy Chicken and Wild Rice
- Minestrone
- Cream of Tomato
- Beef and Lentil
- Beef Chili
- Chicken Tortilla
- Vegetable, Beef, and Barley
- Cream of Mushroom
- French Onion

CREATE YOUR OWN BUFFET

(Minimum of 20 guests. \$30/pp • One Hour Service. Children Under 10 Pay 50%. Add Soup, Salad or Dessert \$5 each)

SOUP OR SALAD - CHOICE OF ONE

- › Chicken Noodle
- › Vegetable
- › Creamy Chicken and Wild Rice
- › Minestrone
- › Cream of Tomato
- › Beef and Lentil
- › Beef Chili
- › Chicken Tortilla
- › Vegetable, Beef and Barley
- › Cream of Mushroom
- › French Onion
- › Caesar Salad
- › Coleslaw
- › Potato Salad
- › Mixed Green Salad
- › Greek Salad
- › Strawberry Spinach Salad
- › Italian Pasta Salad
- › Black Bean and Corn Salad

VEGETABLES & STARCH - CHOICE OF THREE

- › Steamed Broccoli
- › Green Beans
- › Honey Glazed Baby Carrots
- › Asparagus
- › Roasted Corn on the Cob
- › Roasted mixed vegetables
- › Garlic Mashed Potatoes
- › Creamy Cheese Au Gratin Potatoes
- › Baked Potatoes served with butter and sour cream
- › Roasted garlic and herb Red Potatoes
- › White Rice
- › Fettuccine
- › Mac and Cheese

ENTRÉES - CHOICE OF TWO

- **Panko Breaded Stuffed Chicken**
Chicken stuffed with spinach, roasted red peppers, smoked gouda, prosciutto, bechamel sauce
 - **Roasted Airline Chicken**
Oven baked chicken breast served with a thyme jus
 - **Alfredo Chicken Breast**
Smothered with an alfredo sauce
 - **Apricot Chicken**
Apricot and balsamic marinated chicken breast, topped with apricots, toasted almonds, and scallions with balsamic glaze
 - **Chicken Parmesan**
Breaded, boneless chicken breast topped with Parmesan cheese, marinara sauce, fresh basil, and provolone cheese
 - **Chicken Marsala**
Pan-fried, lightly floured boneless chicken breast with mushrooms and Marsala sauce
 - **Southern Fried Chicken**
 - **BBQ Pulled Pork**
 - **Smoked Beef Brisket****
 - **Beef Lasagna**
 - **Sriracha Sirloin ****
 - **Caribbean Salmon ****
- ** Additional \$6/pp

DESSERTS - CHOICE OF ONE

- New York Cheesecake
- Tiramisu
- Key Lime Tart
- Apple Pie
- Cherry Pie
- Double Chocolate Cake
- Carrot Cake
- Chocolate Brownies

PLATED

LUNCH & DINNER

(Includes Bread, Coffee and Tea Service)

SOUP OR SALAD - CHOICE OF ONE

- › Chicken Noodle
- › Vegetable
- › Creamy Chicken and Wild Rice
- › Minestrone
- › Cream of Tomato
- › Beef and Lentil
- › Beef Chili
- › Chicken Tortilla
- › Vegetable, Beef and Barley
- › Cream of Mushroom
- › French Onion
- › Caesar Salad
- › Coleslaw
- › Potato Salad
- › Mixed Green Salad
- › Greek Salad
- › Strawberry Spinach Salad
- › Italian Pasta Salad
- › Black Bean and Corn Salad

VEGETABLES - CHOICE OF ONE

- › Steamed Broccoli
- › Green Beans
- › Honey Glazed Baby Carrots
- › Asparagus
- › Roasted Corn on the Cob
- › Roasted mixed vegetables

STARCH - CHOICE OF ONE

- › Garlic Mashed Potatoes
- › Creamy Cheese Au Gratin Potatoes
- › Baked Potatoes served with butter and sour cream
- › Roasted garlic and herb Red Potatoes
- › White Rice
- › Mexican Rice
- › Fettuccine

ENTRÉES

- **Panko Breaded Stuffed Chicken - \$32**
Chicken stuffed with spinach, roasted red peppers, smoked gouda, prosciutto, bechamel sauce
- **Chicken Cordon Bleu - \$30**
Chef's famous traditional Chicken Cordon Bleu
- **Roasted Airline Chicken - \$30**
Oven baked chicken breast served with a thyme jus
- **Alfredo Chicken Breast - \$30**
Smothered with an alfredo sauce
- **Apricot Chicken - \$33**
Apricot and balsamic marinated chicken breast, topped with apricots, toasted almonds, and scallions with balsamic glaze
- **Chicken Parmesan - \$35**
Breaded, boneless chicken breast topped with Parmesan cheese, marinara sauce, fresh basil, and provolone cheese
- **Chicken Marsala - \$35**
Pan-fried, lightly floured boneless chicken breast with mushrooms and Marsala sauce
- **Pork Chop - \$35**
14 oz Double boned Pork Chop topped with a Dijon mustard cream sauce
- **New York Strip Steak - \$35**
8 oz Strip Steak served with a red wine jus
- **Caribbean Salmon - \$33**
Served with a mango Salsa
- **Pan-Seared Salmon - \$34**
Served with caramelized onions and sautéed garlic spinach
- **Filet of Beef - \$37**
8 oz Filet of Beef served with a red wine jus
- **Beef Brisket - \$37**
Traditional brisket of beef slow roasted with aromatic vegetables and herbs
- **Airline Chicken & Caribbean Salmon - \$39**
Oven baked chicken breast and 4oz Grilled Caribbean Salmon
- **Panko Breaded Stuffed Chicken & Filet of Beef - \$45**
Chicken stuffed with spinach, roasted red peppers, smoked gouda, prosciutto, bechamel sauce and 6 oz Filet of Beef served with a red wine jus
- **Grilled Lamb Chops - \$46**
Served with herb roasted potatoes, roasted vegetables, thyme rosemary jus
- **Surf and Turf - \$50**
8 oz Filet of Beef and 4 Jumbo Shrimp

DESSERT - CHOICE OF ONE

- New York Cheesecake Tiramisu
- Key Lime Tart
- Apple Pie
- Cherry Pie
- Double Chocolate Cake
- Carrot Cake
- Chocolate Brownies

PLATTERS & BOXED

BREAKFAST PLATTER

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|------------------------|------------|------------------|------------|
| ▸ Miniature Croissants | \$25/dozen | ▸ Yoghurt Cups | \$25/dozen |
| ▸ Pastries | \$25/dozen | ▸ Donuts | \$30/dozen |
| ▸ Assorted Bagels | \$25/dozen | ▸ Cinnamon Rolls | \$36/dozen |
| ▸ Assorted Muffins | \$25/dozen | | |

(Serves Ten)

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|--|------|---|------|
| ▸ Salmon, Cream Cheese Bagels | \$85 | ▸ Croissants with Ham and Cheese | \$60 |
| ▸ Scrambled Egg, Bacon and Cheese Bagels | \$75 | ▸ Croissants with Salmon and Cream Cheese | \$75 |
| ▸ Ham and Cheese Bagels | \$60 | ▸ Croissants with Bacon, Lettuce and Tomato | \$70 |
| ▸ Bacon, Lettuce and Tomato Bagels | \$60 | ▸ Fresh Seasonal Sliced Fruit | \$80 |
| ▸ Croissants with Cheese and Tomato | \$50 | | |

BREAKFAST BOXED

(Comes with whole fruit, tea & coffee to go.)

HOT

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|--------------------------------------|---------|---|---------|
| ▸ Scrambled Egg and Cheese Croissant | \$12/pp | ▸ Scrambled Egg, Bacon and Cheese Bagel | \$12/pp |
|--------------------------------------|---------|---|---------|

BREAKFAST BOXED

(Comes with whole fruit, tea & coffee to go.)

COLD

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|-----------------------------------|---------|---------------------------------------|---------|
| › Ham and Cheese Bagel | \$10/pp | › Ham and Cheese Croissant | \$10/pp |
| › Bacon, Lettuce and Tomato Bagel | \$12/pp | › Bacon, Lettuce and Tomato Croissant | \$12/pp |
| › Salmon and Cream Cheese Bagel | \$14/pp | › Cheese and Tomato Croissant | \$10/pp |

LUNCH BOXED

\$16 per group

(Choice of three options per group. Comes with Bag of Chips, Whole Fruit, Soft Drink or Water.)

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|---|--|
| › Prosciutto
Genoa salami, ham, pepperoni, provolone, lettuce, onion, vinaigrette on French Bread | › BLT
Bacon, lettuce and tomato on French Bread |
| › Roast Beef
Cheddar, lettuce, tomato, onion, horseradish cream on French Bread | › Ham
Cheese, Lettuce and Tomato on French Bread |
| › Roast Turkey
Swiss cheese, bacon, lettuce, tomato, onion, black pepper mayo on French Bread | › Provolone
Lettuce, Tomato, Cucumber and Mayo on French Bread |
| › Sliced Tomato
Mozzarella, spinach, pesto mayo on French Bread | › Pastrami
Swiss Cheese, Red Onion, Tomato and Mustard on French Bread |
| | › Chicken Salad
Served on French Bread |

HORS D'OEUVRES

(Minimum of 25 guests. Butler-served or on Platters. Price per individual piece.)

HOT

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|-----------------------------------|-------|------------------------------|-------|
| › Artichoke Cheese in Phyllo | \$3 | › Mini Crab Cakes | \$3.5 |
| › Crab Stuffed Mushrooms | \$3 | › Mini Franks in Puff Pastry | \$2 |
| › Vegetable Egg Rolls | \$2.5 | › Mini BBQ Chicken Wings | \$2 |
| › BBQ Meatballs | \$2.5 | › Mozzarella Sticks | \$2 |
| › Smoked Gouda Mac & Cheese Bites | \$2.5 | › Mini Chicken Kebobs | \$2 |
| › Chicken Quesadillas | \$3 | › Beef Sliders | \$3.5 |
| › Cheese Quesadillas | \$2.5 | › Chicken Sliders | \$3 |
| › Coconut Shrimp | \$2.5 | › Pulled Pork Sliders | \$3 |
| › Mini Beef Wellington | \$3 | | |

COLD

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|---------------------------|-------|---------------------------------------|--------|
| › Deviled Eggs | \$3 | › Pesto Chilled Shrimp Skewer | \$3.5 |
| › Antipasto Skewers | \$2 | › Caprese Kebob | \$2.75 |
| › Smoked Salmon Crostini | \$3 | › Cranberry, Brie Bites on Bruschetta | \$2.5 |
| › Shrimp Ceviche Shooters | \$3.5 | | |

SNACKS

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|---|---------|---|-------|
| › Assorted Popcorn | \$10/pp | › Cheese Quesadilla Platter (Serves 10) | \$75 |
| › Individual Lays Chips Bags (Dozen) | \$20 | › Chicken Quesadilla Platter (Serves 10) | \$100 |
| › Soft Jumbo Pretzel with Cheese Sauce | \$7/ea | › Wisconsin Cheese Platter (Serves 20) | \$180 |
| › Granola Bars | \$4/ea | French bread, crackers and garnished with grapes and strawberries | |
| › Chocolate Brownies (Dozen) | \$25 | › Cheese & Meat Platter (Serves 20) | \$250 |
| › Donuts (Dozen) | \$24 | French bread, crackers and garnished with grapes and strawberries | |
| › Miniature Cheesecake Slices (Dozen) | \$25 | › Beef & Chicken Slider Platter (Serves 10) | \$70 |
| › Key lime Pie Slices (Dozen) | \$25 | Two per person | |
| › Jumbo Wings Platter (Serves 10) | \$50 | › Beef & Chicken Slider Platter (Serves 10) | \$100 |
| › Chicken Tenders Platter (Serves 10) | \$70 | Three per person | |
| › Mozzarella Sticks Platter (Serves 10) | \$70 | | |

SNACK PACKAGES

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|---|---------|--|---------|
| › Grubs Galore | \$12/pp | › Real Good Dippin | \$15/pp |
| Assorted Chips, Pretzels, Chocolate Chip Cookies Lemonade | | Tortilla Chips, Salsa, Guacamole, Nacho Cheese Sauce | |
| › The Sweet Tooth | \$14/pp | Iced Tea | |
| Chocolate Brownies, Chocolate Chip Cookies, Miniature Cheesecake Slice Coffee | | › Sweet & Salty | \$17/pp |
| › Energizing Delight | \$13/pp | Chocolate Covered Pretzels, Chocolate Brownies, Spicy Bar Mix, House Chips and Dip Soft Drinks | |
| Granola Bar, Trail Mix, Whole Fruit and Orange Juice | | | |

BAR PACKAGES

(All Hosted and Cash bars require a bartender @ \$150 per 75 guests.)

HOUSE

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|----------------------|---------|------------------------|---------|
| ▸ Two Hour Package | \$22/pp | ▸ Four Hour Package | \$30/pp |
| ▸ Three Hour Package | \$27/pp | ▸ Each Additional Hour | \$13/pp |

House Vodka, Gin, Rum, Bourbon, Whiskey, Scotch, Peach Schnapps, Amaretto, Miller Lite, Bud Light, Corona, Heineken, Blue Moon

House Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon

Soft Drinks, Juices, Bottled Waters

SUPER PREMIUM

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|----------------------|---------|------------------------|---------|
| ▸ Two Hour Package | \$27/pp | ▸ Four Hour Package | \$34/pp |
| ▸ Three Hour Package | \$30/pp | ▸ Each Additional Hour | \$16/pp |

Ketel One Vodka, Hendricks Gin, Bacardi Rum, Captain Morgan Rum, Makers Mark, JW Black Scotch, Crown Royal Whiskey, Peach Schnapps, Amaretto

Miller Lite, Bud Light, Corona, Heineken, Blue Moon

House Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon

Soft Drinks, Juices, Bottled Waters

BEER & WINE

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|----------------------|---------|------------------------|---------|
| › Two Hour Package | \$18/pp | › Four Hour Package | \$24/pp |
| › Three Hour Package | \$21/pp | › Each Additional Hour | \$12/pp |

Domestic and Import Beers, House Wine, Sodas

BEVERAGES

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|--------------------------------|--------|--|--------|
| › Coffee (Gallon) | \$40 | › Apple Juice (Pitcher) | \$16 |
| › Iced Tea (Gallon) | \$40 | › Mimosas | \$7/ea |
| › Bottled Water | \$3/ea | › Sparkling Wine (Bottle) | \$25 |
| › Assorted Canned Coke (Dozen) | \$48 | › Coke Products (Pitcher) | \$10 |
| › Orange Juice (Pitcher) | \$16 | Coke, Diet Coke, Sprite, Fanta, Mr. Pibb, Lemonade | |
| › Cranberry Juice (Pitcher) | \$16 | | |



1471 Rock Creek Blvd., Joliet, IL 60431 • (779) 206-2915 • sales@hijoliethotel.com • hijoliethotel.com