

# 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

# BREAKFAST BUFFETS

## BREAKFAST BUFFET

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

- › Rock Run Continental \$14  
Seasonal sliced Fresh Fruit, Assortment of Muffins, Bagels, Cream Cheese, Butter
- › Executive Continental \$16  
Jumbo Cinnamon Rolls, Seasonal Fresh Fruit, Greek Yogurt with House Granola and Scrambled Eggs
- › Route 66 Buffet \$19  
Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Granola, Yoghurt, Whole Fruits, Muffins and Bagels.
- › Brunch \$36  
Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, French Toast, Assorted Breakfast Pastries, Yoghurt Cups, Granola, Fresh Fruit Slices, Smoked Salmon display (with Capers, Onions, Bagels and Cream Cheese), Tomatoes, Mini Quiches, Assorted Cold Meat (Turkey, Ham, Roast Beef), and Cheeses with Soup of the Day.

## BREAKFAST BUFFET ENHANCEMENTS

- |                        |     |                    |     |                |     |
|------------------------|-----|--------------------|-----|----------------|-----|
| › French Toast         | \$5 | › Waffles          | \$6 | › Muffins      | \$2 |
| › Steel Cut Oatmeal    | \$4 | › Cinnamon Rolls   | \$3 | › Yoghurt Cups | \$2 |
| › Freshly Sliced Fruit | \$5 | › Biscuits & Gravy | \$6 | › Pancakes     | \$5 |

## ADULT BEVERAGE ENHANCEMENTS

(Priced per person according to the contracted buffet head count, less minors)

2 Hours of Bottomless Mimosas \$17

2 Hours of Bottomless Bloody Mary's \$19

# PLATTERS & BOXED

## BREAKFAST PLATTER

› Miniature Croissants	\$28 dozen.	› Yoghurt Cups	\$25 dozen
› Pastries	\$28 dozen	› Cinnamon Rolls	\$36 dozen
› Assorted Bagels	\$28 dozen	› Breakfast Burritos	\$96 dozen
› Assorted Muffins	\$28 dozen	› Fruit Platter (Serves 10)	\$80
› Scones	\$28 dozen		
( Serves 10 )			
› Salmon and 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

( Served with Whole Fruit, Tea & Coffee to go. )

### HOT

› Scrambled Egg and Cheese Croissant	\$12/pp	› Scrambled Egg, Bacon and Cheese Bagel	\$12/pp
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### COLD

› 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

# BUFFETS

## BUFFET

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

- › Land & Sea - \$30  
Roasted Airline Chicken, Baked Cod, Garlic Mashed Potatoes, Broccoli, Honey Glazed Carrots and Mixed Green Salad.
- › Fresh Fix - \$20  
Grilled Chicken & Steamed Vegetables, served with a Green Salad, Potato Salad and Freshly Sliced Fruit. Iced Tea and Lemonade
- › Mediteranean Buffet - \$34  
Greek Chicken Breasts (Chicken marinated in Yoghurt, Olive Oil, Red Wine, Vinegar, Lemon and Garlic) Served with Mousaka, Roasted Potatoes, Grilled Vegetables, Hummus, Tzatziki, Pita Bread and Greek Salad.
- › Executive Buffet - \$35  
Chicken Marsala, Grilled Salmon, Mashed Potatoes, Asparagus, Garlic Bread and Green Salad.
- › Chicken & Steak Burrito - \$20  
Served with a Black Bean and Corn Salad. Iced Tea and Lemonade
- › Little Italy Pasta - \$18  
Bowtie Pasta, Penne Pasta, served with Marinara Sauce, Alfredo Sauce. Served with a Green Salad and Garlic Bread. Iced Tea and Lemonade. Add Grilled Chicken, Vegetables or Meatballs \$5/pp
- › Burger Theory Burger Bar - \$22  
Beef Hamburger and Chicken Breasts, Cheeses, Lettuce, Tomato, Pickle, Onion, Grilled Onions, Mushrooms and Bacon. Served with Onion Rings, French Fries and Coleslaw. Soft Drinks
- › Chef Francisco's Famous Taco Bar - \$18  
Chicken and Ground Beef, Soft tacos, Shredded Lettuce, Tomato, Cheese, Guacamole, Salsa and Sour Cream. Served with Mexican Rice, Black Beans, and Assorted Soft Drinks
- › Backyard BBQ - \$33  
Beef Brisket, 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

## CREATE YOUR OWN BUFFET

( Minimum of 20 guests. \$35/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
- › 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 TWO

- › 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

# LUNCH

## GOURMET WRAPS - \$18

Your Choice of 2 Wraps | Served with Green Salad, French Fries, Iced Tea & Lemonade.

- › Chicken Caesar
- › Fried Chicken Ranch
- › Grilled Flank Steak
- › Grilled Vegetables

## SANDWICH & SALAD / SOUP - \$16

Assorted Sandwiches consisting of Roast Turkey, Roast Beef and Chicken Salad on French Bread served with a Green Salad and Potato Salad or Soup. Assorted bags of Chips. Iced Tea and Lemonade

Soup - Choice of One per Group

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

## LUNCH BOXED - \$16 per person

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

- › 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

## 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
  - › Eggplant Parmesan
  - › Steak Fajitas
  - › Pan-Seared Catfish
  - › 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 \*\*
  - › New York Strip Steak \*\*
- \*\* 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

# HORS D'OEUVRES

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

## HOT

› 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	\$3
› BBQ Meatballs	\$2.5	› Mozzarella Sticks	\$2
› Smoked Gouda Mac & Cheese Bites	\$2.5	› Mini Chicken Kebobs	\$3
› Chicken Quesadillas	\$3	› Beef Sliders	\$3.5
› Cheese Quesadillas	\$2.5	› Chicken Sliders	\$3
› Coconut Shrimp	\$3	› Pulled Pork Sliders	\$3
› Beef Empanadas	\$3		

## COLD

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

# MEETING BREAKS / SNACKS

› Granola Bars	\$2 each	› Jumbo Wings Platter (Serves 10)	\$60
› Candy Bars	\$3 each	› Chicken Tenders Platter (Serves 10)	\$70
› Crunchy Pretzels (Indiv. bags)	\$24 doz.	› Mozzarella Sticks Platter (Serves 10)	\$70
› Assorted Lays Chips (Indiv. bags)	\$24 doz.	› Cheese Quesadilla Platter (Serves 10)	\$85
› Cookies	\$24 doz.	› Chicken Quesadilla Platter (Serves 10)	\$110
› Popcorn	\$15 doz.	› Wisconsin Cheese Platter (Serves 20)	\$180
› Yoghurt Cups	\$2 each	› Cheese + Meat Platter (Serves 20)	\$250
› Hummus with Pita Points	\$5 each	› Beef Slider Platter (3 p.p   Serves 10)	\$100
› Hummus with Pita Points, Celery & Carrots	\$8 p.p	› Chicken Slider Platter (3 p.p   Serves 10)	\$100
› Fruit Platter (Serves 10)	\$80	› Pulled Pork Slider Platter (3 p.p   Serves 10)	\$100
› Chocolate Brownies	\$28 doz.	› Croissants Platter	\$28 doz.
› Muffin Platter	\$28 doz.	› Mini Quiches Platter	\$38 doz.
› Pastries Platter	\$28 doz.	› Cinnamon Rolls	\$38 doz.

## MEETING BEVERAGE OPTIONS

› Coke Products (Individual)	\$36 doz.
› Bottle Water	\$3 each
› Red Bull	\$5 each

## BY THE GALLON:

› Freshly Brewed Coffee	\$40
› Tea (Hot)	\$40
› Iced Tea	\$40
› Lemonade	\$40

# BAR PACKAGES

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

## WINE LIST

- › Cabernet Sauvignon
- › Merlot
- › Pinot Nior
- › Moscato
- › Chardonnay
- › Riesling
- › Pinot Grigio
- › White Zinfandel

## BEER & WINE PACKAGE

- › Two Hour Package \$18/pp
- › Three Hour Package \$22/pp
- › Four Hour Package \$25/pp
- › Each Additional Hour \$12/pp

Domestic and Import Beers, House Wine, Sodas

## HOUSE PACKAGE

- › Two Hour Package \$23/pp
- › Three Hour Package \$27/pp
- › Four Hour Package \$30/pp
- › Each Additional Hour \$13/pp

Choice of: 4 Beers (2x Domestic & 2x Import) & 4 Variety Wines

## SUPER PREMIUM PACKAGE

- › Two Hour Package \$27/pp
- › Three Hour Package \$31/pp
- › Four Hour Package \$34/pp
- › Each Additional Hour \$16/pp

Choice of: 4 Beers (Domestic & Import) & 4 Variety Wines

## BEERS (DOMESTIC)

- › Coors Light
- › Budweiser
- › Bud Light

- › Miller Lite
- › Michelab Ultra

## BEERS (IMPORTED)

- › Corona Extra
- › Heineken

- › Stella Artois
- › Modelo Especial

## HOUSE LIQOUR

- › Tito's Vodka
- › Tanqueray Gin
- › Captain Morgan
- › Malibu

- › Corazon Tequila
- › Jack Daniels
- › Dewars

## SUPER PREMIUM LIQOUR

- › Absolut Vodka
- › Hendricks Gin
- › Captain Morgan
- › Malibu

- › Casamingas Tequila
- › Crown Royal
- › Hennessy

# BEVERAGES

- › Coffee (Gallon) \$40
- › Iced Tea (Gallon) \$40
- › Bottled Water \$3/ea
- › Assorted Canned Coke (Dozen) \$36
- › Orange Juice (Pitcher) \$16
- › Cranberry Juice (Pitcher) \$16

- › Apple Juice (Pitcher) \$16
- › Mimosas \$7/ea
- › Sparkling Wine (Bottle) \$25
- › Assorted Coke Can Products (dozen) \$36  
Coke, Diet Coke, Sprite, Fanta, Mr. Pibb, Lemonade



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