

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

(Includes Orange Juice, Coffee & Tea Service)

- **Rock Run Continental \$20**

Seasonal sliced fresh fruit, Assortment of Muffins, Bagels, Cream Cheese and Butter

- **Executive Continental \$24**

Jumbo Cinnamon Rolls, Seasonal Fresh Fruit, Greek Yogurt with House Granola & Scrambled Eggs

- **Route 66 Buffet \$28**

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Yogurt with House Granola, Whole Fruits, Muffins & Bagels

- **Brunch \$40**

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, French Toast, Assorted Breakfast Pastries, Yogurt Cups, Granola, Fresh Fruit Slices, Assorted Cold Meats (Turkey, Ham, Roast Beef) & Cheese with your choice of Soup

Breakfast Buffet Enhancements

(Priced Per Person)

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

Adult Beverage Enhancements

Priced Per Person according to the contracted buffet head count, less minors. Subject to \$175 Bartender Fee per 75 Guests

2 Hours of Bottomless Mimosas \$20

2 Hours of Bottomless Bloody Marys \$20

3 Hours of Bottomless Mimosas. \$25

3 Hours of Bottomless Bloody Marys \$25

4 Hours of Bottomless Mimosas. \$30

4 Hours of Bottomless Bloody Marys \$30

PLATTERS & BOXED

Breakfast Platter

Miniature Croissants	\$28/dozen	Yogurt Cups.	\$25/dozen
Pastries	\$28/dozen	Cinnamon Rolls	\$36/dozen
Assorted Bagels	\$28/dozen	Breakfast Burritos	\$96/dozen
Assorted Muffins	\$28/dozen	Scones	\$28/dozen
(serves 10)			
Salmon & Cream Cheese Bagels	\$85	Croissants with Ham & Cheese	\$60
Scrambled Eggs, Bacon & Cheese Bagels	\$75	Croissants with Salmon & Cream Cheese	\$75
Ham & Cheese Bagels	\$60	Croissants with Bacon, Lettuce & Tomato	\$70
Bacon, Lettuce & Tomato Bagels	\$60	Fresh Seasonal Sliced Fruit	\$90
Croissants with Cheese & Tomato	\$50		

Breakfast Boxed

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

HOT

Scrambled Egg & Cheese Croissants	\$12/pp	Scrambled Egg, Bacon & Cheese Bagel	\$12/pp
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COLD

Ham & Cheese Bagel	\$10/pp	Ham & Cheese Croissant	\$10/pp
Bacon, Lettuce & Tomato Bagel	\$12/pp	Bacon, Lettuce & Tomato Croissant	\$12/pp
Salmon & Cream Cheese Bagel	\$14/pp	Cheese & Tomato Croissant	\$14/pp

BUFFETS

Buffet

(Minimum of 25 Guests. Add Soup, Salad, or Dessert for \$5 Per Person)

- **Land & Sea \$32**

Roasted Chicken Quarters, Baked Cod, Garlic Mashed Potatoes, Broccoli, Honey Glazed Carrots & Mixed Green Salad. Iced Tea Included.

- **Little Italy Pasta \$20**

Bowtie Pasta & Penne Pasta, Served with Marinara Sauce & Alfredo Sauce. Served with a Green Salad & Garlic Bread. Iced Tea Included.

- **Burger Theory Burger Bar \$28**

Beef Hamburger, Cheeses, Lettuce, Tomato, Pickle, Onion, Grilled Onions, Mushrooms and Bacon. Served with Onion Rings, French Fries & Coleslaw. Iced Tea Included. Add Grilled Chicken Breasts for \$5 per person.

- **Chef Francisco's Famous Taco Bar \$20**

Chicken & Ground Beef Soft Tacos, Shredded Lettuce, Tomato, Cheese, Guacamole, Salsa & Sour Cream. Served with Mexican Rice & Black Beans. Iced Tea Included.

- **Backyard BBQ \$35**

Beef Brisket, Pulled Pork Sandwich, Baked Beans, Potato Salad, Coleslaw, Mac & Cheese. Iced Tea Included.

- **Vegetarian Wellness \$20**

Green Salad, Black Bean and Corn Salad, Vegetarian Lasagna, Pasta Primavera with Roasted Vegetables. Iced Tea Included

LUNCH

Gourmet Wraps \$26

Your Choice of 2 Wraps, served with Green Salad & Homemade Potato Chips. Iced Tea Included

Chicken Caesar

Fried Chicken Ranch

Grilled Flank Steak.

Grilled Vegetables

Sandwich & Salad/Soup \$24

Assorted Sandwiches consisting of Roast Turkey, Roast Beef, & Chicken Salad on French Bread served with a Green Salad & Potato Salad or Soup. Assorted Bags of Chips & Iced Tea Included. Add additional soup or salad for \$5 per person

Soup - Choice of One per Group

Chicken Noodle

Cream of Tomato

Chicken Tortilla

Vegetable

Beef & Lentil

Vegetable, Beef & Barley

Creamy Chicken & Wild Rice

Beef Chili

Minestrone

Boxed Lunch \$20 per person

Choice of 2 options per group. Comes with Bag of Chips, Whole Fruit & Coleslaw. Iced Tea Included

- **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

- **Chicken Salad**

Served on French Bread

- **BLT**

Bacon, Lettuce & Tomato on French Bread

- **Ham**

Cheddar, Lettuce, Tomato on French Bread

- **Provolone**

Lettuce, Tomato, Cucumber & Mayo on French Bread

- **Pastrami**

Swiss Cheese, Red Onion, Tomato & Mustard on French Bread.

Create Your Own Buffet

Minimum 25 guests, \$35/pp | Children under 10 half price | Served with Iced Tea Included. Add Additional Soup, Salad, or Dessert \$5 each per person

Soup - Choice of One

Chicken Noodle

Vegetable

Creamy Chicken & Wild Rice

Cream of Tomato

Beef & Lentil

Beef Chili

Chicken Tortilla

Vegetable, Beef & Barley

Mинestrone

Salad - Choice of One

Caesar Salad

Coleslaw

Potato Salad

Mixed Green Salad

Greek Salad

Strawberry Spinach Salad

Italian Pasta Salad

Black Bean & Corn Salad

Vegetables - Choice of One

Steamed Broccoli

Green Beans

Asparagus

Roasted Corn on the Cob

Honey Glazed Baby Carrots

Roasted Mixed Vegetables

Starch - Choice of One

Garlic Mashed Potatoes

Fettuccine

Baked Potatoes with Butter &

Sour Cream

White Rice

Mac and Cheese

Roasted Garlic & Herb Red

Potatoes

Entrees - Choice of Two

- **Panko Breaded Stuffed Chicken**

Chicken stuffed with Spinach, Roasted Red Peppers, Smoked Gouda, Prosciutto & Bechamel Sauce

- **Chicken Parmesan**

Breaded Boneless Chicken Breast Topped with Parmesan Cheese, Marinara Sauce, Fresh Basil & Provolone Cheese

- **Chicken Marsala**

Pan-fried, Lightly Floured Boneless Chicken Breast with Mushrooms & Marsala Sauce

- **Roasted Chicken Quarters**

Oven Baked Chicken Quarters served with a Thyme Jus

- **Eggplant Parmesan**

- **Steak Fajitas**

- **Smoked Beef Brisket****

- **Southern Fried Chicken**

- **Sriracha Sirloin****

- **Beef Lasagna**

- **Caribbean Salmon**

- **BBQ Pulled Pork**

** Additional \$6/per person

Desserts - Choice of One

- **New York Cheesecake**

- **Tiramisu**

- **Key Lime Tart**

- **Apple Pie**

- **Double Chocolate**

- **Cake**

- **Cherry Pie**

- **Carrot Cake**

- **Chocolate Brownies**

Add Bread Service for \$10 per person

PLATED

Lunch & Dinner

(Includes Bread Service)

Soup or Salad - Choice of One

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

Vegetables - Choice of One

- Steamed Broccoli
- Green Beans
- Honey Glazed Carrots
- Asparagus
- Roasted Corn on the Cob
- Roasted Mixed Vegetables

Starch - Choice of One

- Garlic Mashed Potatoes
- Baked Potatoes with Butter & Sour Cream
- Roasted Garlic & Herb Red Potatoes
- White Rice
- Mexican Rice
- Fettuccine

Entrees - Choice of up to Two

- **Panko Breaded Stuffed Chicken \$33**
Chicken stuffed with Spinach, Roasted Red Peppers, Smoked Gouda, Prosciutto & Bechamel Sauce
- **Chicken Cordon Bleu \$32**
Chef's famous traditional Chicken Cordon Bleu
- **Chicken Parmesan \$35**
Breaded Boneless Chicken Breast topped with Parmesan Cheese, Marinara Sauce, Fresh Basil & Provolone Cheese
- **Chicken Marsala \$35**
Pan-fried, Lightly Floured Boneless Chicken Breast with Mushrooms and Marsala Sauce
- **New York Strip Steak \$37**
8 Ounce Strip Steak served with a Red Wine Jus
- **Caribbean Salmon \$34**
Served with a Mango Salsa
- **Pan-Seared Salmon \$34**
Served with Caramelized Onions and Sauteed Garlic Spinach
- **Filet of Beef \$37**
8 ounce Filet of Beef Served with Red Wine Jus
- **Beef Brisket \$37**
Traditional Brisket of Beef Slow Roasted with Aromatic Vegetables & Herbs
- **1/4 Leg 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 & 6oz Beef Filet w Red Wine Jus
- **Surf and Turf**
8 oz Filet of Beef with Red Wine Jus, and 4 Jumbo Shrimp

Dessert - Choice of One

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

HORS D'OEUVRES

(Minimum of 25 guests. Butler-served or on Platters)

HOT (priced at 50 pieces)

• Pulled Pork Sliders	\$150	• Mini BBQ Chicken Wings	\$175
• Vegetable Egg Rolls	\$100	• Mozzarella Sticks	\$100
• BBQ Meatballs	\$100	• Mini Chicken Kabobs	\$150
• Smoked Gouda Mac & Cheese Bites	\$100	• Beef Sliders	\$175
• Chicken Quesadilla	\$125	• Chicken Sliders	\$150
• Cheese Quesadillas	\$100		
• Coconut Shrimp	\$175		
• Mini Crab Cakes	\$200		

COLD

• Smoked Salmon Crostini (priced per individual piece)	\$3.00	• Pesto Chilled Shrimp Skewer \$175 (priced at 50 pieces)
• Shrimp Ceviche Shooters (priced per individual piece)	\$3.50	• Bruschetta \$125 (priced at 50 pieces)

MEETING BREAKS/SNACKS

• Granola Bars	\$3 each	• Fruit Platter	\$90
• Candy Bars	\$3 each	• Chocolate Brownies	\$28/doz
• Crunchy Pretzels	\$24/doz	• Muffin Platter	\$28/doz
• Assorted Lays Chips	\$24/doz	• Pastries Platter	\$28/doz
• Cookies	\$24/doz		

All Day Beverage Package \$24 per person

Royal Cup Regular Coffee, Decaf Coffee, Hot Tea, Iced Tea, Coca Cola Soft Drinks and Bottled Water

Beverages by the Gallon

• Freshly Brewed Coffee	\$50
• Hot Tea	\$40
• Iced Tea	\$40
• Lemonade	\$50

Individual Beverages

• Coke Products	\$36/dozen
• Bottled Water	\$36/dozen

BAR PACKAGES

(All Hosted and Cash Bars require a bartender at \$175 per 75 guests | Minimum 50 guests)

Wines

- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Moscato
- Chardonnay
- Riesling
- Pinot Grigio

Domestic Beer

- Coors Light
- Budweiser
- Bud Light
- Miller Lite
- Michelob Ultra

Imported Beer

- Corona Extra
- Heineken
- Stella Artois
- Modelo Especial

Premium Liquor

- Tito's Vodka
- Tanqueray Gin
- Captain Morgan
- Malibu Rum
- Corazon Tequila
- Jack Daniels
- Mr. Boston Amaretto

Super Premium Liquor

- Absolut Vodka
- Hendricks Gin
- Captain Morgan
- Malibu Rum
- Casamigas Tequila
- Crown Royal
- Hennessy
- DiSaronno

Beer & Wine Packages

Domestic & Imported Beers, House Wine & Sodas

- Two Hour Package \$20/pp
- Three Hour Package \$24/pp
- Four Hour Package \$27/pp
- Each Additional Hour \$14/pp

House Package

House Liquors, Choice of 2 Beers (1 Domestic, 1 Import) & 2 Red and 2 White Wines

- Two Hour Package \$21/pp
- Three Hour Package \$25/pp
- Four Hour Package \$29/pp
- Each Additional Hour \$16/pp

Premium Package

Premium Liquors, Choice of 2 Beers (1 Domestic, 1 Import) & 2 Red and 2 White Wines

- Two Hour Package \$27/pp
- Three Hour Package \$31/pp
- Four Hour Package \$34/pp
- Each Additional Hour \$17/pp

Super Premium Package

Super Premium Liquors, Choice of 4 Beers (2 Domestic, 2 Import) & 2 Red and 2 White Wines

- Two Hour Package \$32/pp
- Three Hour Package \$36/pp
- Four Hour Package \$40/pp
- Each Additional Hour \$19/pp

Upgrade your cocktail menu with additional items for \$6.00/per person

BEVERAGES

• Coffee (Gallon)	\$50	• Apple Juice (Pitcher)	\$16
• Iced Tea (Gallon)	\$40	• Mimosas	\$7/each
• Bottled Water (Dozen)	\$36		
• Assorted Canned Coke (Dozen)	\$36		
• Orange Juice (Pitcher)	\$16		
• Cranberry Juice (Pitcher)	\$16		

Prices subject to change without notice. All Food & Beverage is subject to a 22% service charge, 9.75% sales tax and 8.75% liquor tax



ROCK RUN
CONVENTION CENTER
...bringing people together!

 **Holiday Inn
& Suites**

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