



ENCORE HALL

BANQUET MENU

BUFFET — BREAKFAST

MINIMUM 35 PEOPLE

coffee station, orange juice, cranberry juice, included with all breakfast buffets

CLASSIC CONTINENTAL

BAGELS WITH CREAM CHEESE
ASSORTED MUFFINS & SCONES
SEASONAL FRUIT

TRADITIONAL ALL-AMERICAN

SCRAMBLED EGGS
BACON
BREAKFAST POTATOES
BREAKFAST PASTRIES

GRAND BUFFET

BREADS & PASTRIES

CHOOSE TWO

ASSORTED DANISHES
CHEF'S SELECTION OF MUFFINS
ASSORTED SCONES

MEATS

CHOOSE TWO

BACON
SAUSAGE
HAM

POTATOES

CHOOSE TWO

COUNTRY ROASTED POTATOES
CHEESY HASH BROWNS
BREAKFAST POTATOES

EGGS

CHOOSE TWO

SCRAMBLED EGGS
EGG SCRAMBLE
with cheddar cheese & chives
GARDEN EGG BAKE

UPGRADE YOUR MORNING FEAST

WITH ADD ONS

SIGNATURE SCRAMBLES & BAKES

SOUTHWESTERN SCRAMBLE
chorizo, peppers, onions, monterey jack cheese

MIDWEST EGG BAKE
a savory blend of sausage, ham, onions, peppers,
served with country gravy

**OATMEAL WITH
ASSORTED TOPPINGS**

BUILD-YOUR-OWN YOGURT PARFAIT STATION

VANILLA YOGURT WITH FRESH BERRIES
GRANOLA
SLICED ALMONDS

**TEXAS-STYLE CINNAMON
FRENCH TOAST**

BREAKFAST — A LA CARTE

SERVED BY THE DOZEN

FRESH PASTRIES

- BAGELS WITH CREAM CHEESE
- ENGLISH MUFFINS WITH BUTTER & JELLY
- ASSORTED SCONES
- ASSORTED DANISHES
- ASSORTED MUFFINS
- CROISSANTS WITH BUTTER & JELLY
- CINNAMON ROLLS

ENHANCEMENTS

- YOGURT & BERRY PARFAITS
- FRESH FRUIT CUPS
- GRAPEFRUIT HALVES WITH TURBINADO SUGAR

BREAKFAST — PLATED

COFFEE SERVICE INCLUDED WITH ALL PLATED BREAKFASTS

AMERICAN BREAKFAST

- SCRAMBLED EGGS
- CHOICE OF BACON OR SAUSAGE
- BREAKFAST POTATOES
- CHOICE OF MUFFIN OR SCONE

BREAKFAST BURRITO

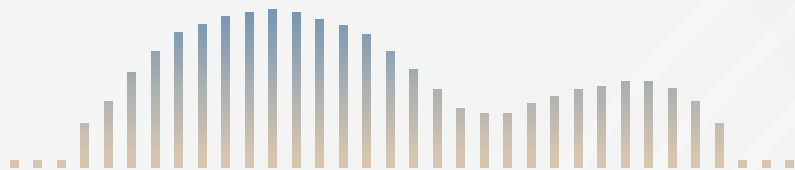
- SCRAMBLED EGGS
- CHOICE OF HAM, BACON, OR SAUSAGE
- BREAKFAST POTATOES
- CHEDDAR CHEESE
- FLOUR TORTILLA
- HOUSE SALSA
- SEASONAL FRESH FRUIT

CINNAMON FRENCH TOAST

- CHOICE OF HAM, BACON, OR SAUSAGE
- SEASONAL FRESH FRUIT
- MAPLE SYRUP

BREAKFAST SANDWICH

- SCRAMBLED EGGS
- CHOICE OF BACON OR SAUSAGE
- AMERICAN CHEESE
- ENGLISH MUFFIN
- BREAKFAST POTATOES
- SEASONAL FRESH FRUIT



LUNCH — BOXED

INCLUDES A BAG OF CHIPS, WHOLE FRUIT,
COOKIE, & BOTTLED WATER

TURKEY & PROVOLONE

served on wheat berry bread with lettuce & tomato

ROAST BEEF & CHEDDAR

served on sourdough bread with lettuce & tomato

HAM & SWISS

served on marble rye with lettuce & tomato

GARDEN WRAP

served in a spinach tortilla with lettuce & chef's
assortment of vegetables tossed in a house vinaigrette

VIP BOXES

INCLUDES CHEF'S CHOICE SALAD OR BAG OF CHIPS,
WHOLE FRUIT OR FRESH FRUIT CUP, DESSERT BAR, BOTTLED WATER

CALIFORNIA CLUB

served on focaccia with smoked turkey, bacon,
swiss, creamy avocado, lettuce & tomato

ITALIAN

served on a hoagie with salami, pepperoni, capicola,
provolone, lettuce & tomato

BEEF & BOURSIN

served on marbled rye with lettuce & tomato

HARVEST WRAP

served in a spinach tortilla with a medley of grilled
& raw vegetables, creamy hummus, arugula

LUNCH — PLATED

SERVED WITH FRESH BAKED ROLLS & BUTTER

HOT ENTRÉES

SERVED WITH CHEF'S CHOICE VEGETABLE
& A HOUSE SALAD

BRAISED BEEF

with garlic mashed potatoes

GLAZED HAM

with herb-roasted potatoes

HERB-MARINATED CHICKEN BREAST

with rice pilaf

GRILLED CHICKEN SANDWICH

served on a ciabatta roll with tomato, fresh mozzarella,
basil pesto

SHRIMP TORTELLINI

tossed in garlic & herb cream sauce

SALAD SELECTIONS

TRADITIONAL CHICKEN CAESAR SALAD

grilled chicken breast, romaine lettuce, croutons,
parmesan

GARDEN & SEA SALAD

baked salmon filet on top of a fresh mix of garden greens
tossed in a citrus vinaigrette

LUNCH — BUFFET

MINIMUM 35 PEOPLE

BUILD YOUR OWN SANDWICH

INCLUDES: GARDEN SALAD, POTATO SALAD, KETTLE CHIPS, CONDIMENTS

FRESH SLICED MEATS
roasted turkey, smoked ham & roast beef

SLICED CHEESES
cheddar, pepper jack & swiss

FRESH VEGETABLES
pickles, lettuce & tomato

ASSORTED BREADS

PASTA BAR

INCLUDES: CLASSIC CAESAR SALAD, BREADSTICKS, ROASTED VEGETABLES

CHOOSE TWO PASTAS

CAVATAPPI
RIGATONI
PENNE

CHOOSE TWO SAUCES

TOMATO HERB
ALFREDO
PESTO

CHOOSE TWO PROTEINS

GRILLED CHICKEN
ITALIAN SAUSAGE
CAJUN SHRIMP

BBQ FAVORITES

CHOOSE TWO

INCLUDES: ASSORTED ROLLS, CREAMY COLESLAW, BAKED BEANS, CHEDDAR MAC - N - CHEESE, KETTLE CHIPS, CONDIMENTS

PULLED PORK
HONEY BBQ GRILLED CHICKEN
GRILLED HAMBURGERS

HEARTLAND FEAST

INCLUDES: KALE & SPINACH SALAD, CHEESY HASH BROWNS, IOWA SUCCOTASH, BAKED ROLLS

PORK LOIN
whole grain mustard honey glaze

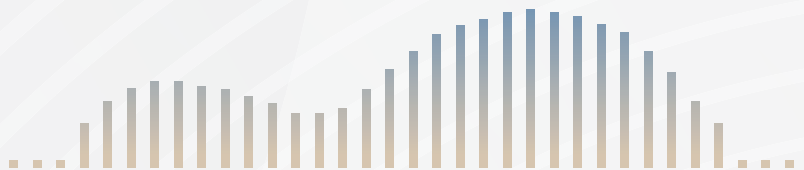
ROASTED CHICKEN BREAST
with blistered tomatoes

ADD A SOUP

TOMATO BISQUE
CORN CHOWDER
CHILI
CHICKEN NOODLE
CHICKEN WILD RICE
ITALIAN WEDDING

ADD A DESSERT
PRICED PER DOZEN

ASSORTED DESSERT BARS
GOURMET BROWNIE ASSORTMENT
STRAWBERRY CHEESECAKE BARS



DINNER — BUFFET

MINIMUM 35 PEOPLE

TUSCAN

ENTRÉES

CHOOSE TWO

CHICKEN PARMESAN
SAUTÉED CHICKEN SALTIMBOCCA
BRAISED ITALIAN BEEF
SAUSAGE & PEPPERS

VEGETABLE

CHOOSE ONE

ROASTED BRUSSEL SPROUTS
BRAISED MUSHROOMS
BAKED ZUCCHINI
BROCCOLINI

STARCH

CHOOSE ONE

ROASTED POTATOES
BROWN BUTTER POTATO GNOCCHI
GARLIC MASHED POTATOES
RICE PILAF

SOUP & SALAD

TOMATO FLORENTINE SOUP
ITALIAN CHOPPED SALAD
GARLIC BREAD STICKS

CUSTOM

ENTRÉES

CHOOSE TWO

BRAISED BEEF
BONELESS CHICKEN MARSALA
SESAME TERIYAKI SALMON
HONEY DIJON GLAZED PORK LOIN
MARINATED FLAT IRON STEAK
with peppercorn brandy sauce
CHICKEN FLORENTINE

VEGETABLES

CHOOSE ONE

GREEN BEAN ALMONDINE
ROASTED VEGETABLE MEDLEY
GLAZED CARROTS

STARCHES

CHOOSE ONE

GARLIC MASHED POTATOES
ROASTED BABY REDS
PARMESAN HERB RISOTTO
WILD RICE

SALADS

CHOOSE ONE

HOUSE SALAD
CAESAR SALAD
PASTA SALAD

DINNER — BUFFET

MINIMUM 35 PEOPLE

FAJITAS

CHOOSE TWO

CHICKEN

marinated & grilled chicken with sautéed onions & peppers

STEAK

marinated & grilled steak with sautéed onions & peppers

INCLUDES:

FIESTA SALAD

mixed greens tossed with tomato, cilantro, scallion, corn, avocado, tossed in a cilantro lime vinaigrette

FIRE-ROASTED CORN AND BLACK BEAN SALAD

COTIJA CHEESE

ROMA TOMATOES

GREEN ONIONS

LIME

RADISHES

CHORIZO

spicy chorizo, with sautéed peppers & onions

SHRIMP

marinated grilled shrimp with sautéed onions & peppers

RED PORK POZOLE

SOUR CREAM

SALSA PICANTE

FLOUR TORTILLAS

REFRIED BLACK BEANS

with cotija cheese

CLASSIC SPANISH-STYLE RICE

TORTILLA CRISPS

CHURROS

CARVED PRIME RIB

MINIMUM 50 PEOPLE

ENTRÉES

HERB-CRUSTED PRIME RIB

plus an additional entrée of your choice

BONE-IN FRIED CHICKEN

GRILLED CHICKEN BREAST

bbq honey glaze

BAKED ATLANTIC SALMON

HONEY MUSTARD GLAZED PORK LOIN

VEGETABLES

CHOOSE ONE

BROCCOLINI

GLAZED CARROTS

ROASTED BRUSSEL SPROUTS

ROASTED SQUASH MEDLEY

SOUP

CHOOSE ONE

POTATO & LEEK

IOWA CORN CHOWDER

TOMATO BASIL BISQUE

STARCHES

CHOOSE ONE

PARMESAN-HERB RISOTTO

ROASTED POTATOES

GARLIC MASHED POTATOES

WILD RICE

SALADS

CHOOSE ONE

HOUSE SALAD

CAESAR SALAD

DINNER — PLATED

INCLUDES DINNER ROLLS & BUTTER

ENTRÉES

CHOOSE ONE

SEARED ALASKAN HALIBUT

with citrus beurre blanc

CHICKEN MARSALA

BONE-IN IOWA CHOP

with bordeaux cherry gastrique

OVEN-ROASTED SALMON

with chimichurri

HERB-MARINATED AIRLINE CHICKEN BREAST

8oz FILET OF BEEF

cabernet demi reduction (prepared medium)

12oz BEEF RIB EYE

(prepared medium)

ROASTED VEGETABLES

CHOOSE ONE

GARLIC GREEN BEANS

ASPARAGUS

BROCCOLINI

MEDLEY OF SEASONAL VEGETABLES

BRUSSEL SPROUTS

CAULIFLOWER

POTATO

CHOOSE ONE

ROASTED BABY RED

ROASTED YUKON GOLD

GARLIC MASHED

SALADS

CHOOSE ONE

HOUSE SALAD

CAESAR SALAD

SPINACH SALAD

walnuts, dried cranberries with a vinaigrette dressing

SPECIALTY MEALS VEGETARIAN/VEGAN

ROASTED VEGETABLE RISOTTO

bell peppers, zucchini, butternut squash.

seasoned with herbs and finished with vegan parmesan

VEGETABLE STIR-FRY

seasonal vegetables, stir-fried in a soy-ginger sauce,

served with jasmine rice

SWEET POTATO BOWL

roasted sweet potatoes, served over a bed of quinoa or rice. topped with vegetables like kale, avocado and cherry tomatoes. sprinkle of seeds or nuts on top

GRILLED PORTOBELLO MUSHROOM STEAK

served with quinoa pilaf and steamed green beans

BREAK ITEMS

AM BREAK PACKAGES

PERFECT PAUSE

SLICED SEASONAL FRUIT
ASSORTED SCONES
COFFEE CAKE

BAKE SHOPPE

MUFFINS
SCONES
CROISSANTS
BUTTER, HONEY & ASSORTED JAMS

PM BREAK PACKAGES

SWEET TOOTH

HOUSE BAKED COOKIES
CHOCOLATE BROWNIES

SIOUXLAND - SWEET & SALTY

TWIN BINGS®
JOLLY TIME® POPCORN
YOGURT COVERED PRETZELS

AFTERNOON FIESTA

TORTILLA CHIPS WITH SALSA
PRETZEL BITES WITH QUESO DIP
CINNA-CHIPS

BUILD YOUR OWN TRAIL MIX

M&MS®
MIXED NUTS
GRANOLA
ASSORTED DRIED FRUIT

ARTISAN MEAT & CHEESE BOARD

ASSORTED MEATS
ASSORTED CHEESES
MARINATED OLIVES
BREADS, CRACKERS & JAMS

BAJA

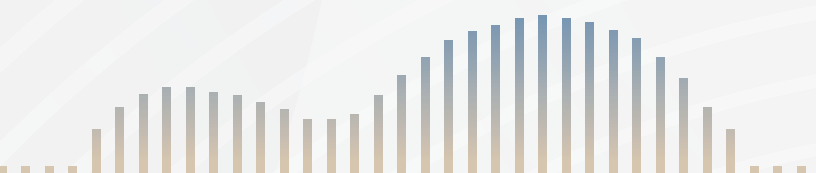
TORTILLA CHIPS
GUACAMOLE
SALSA
QUESO
SOUR CREAM
JALAPEÑOS
CINNA-CHIPS

HOME RUN

MINI CORN DOGS
PRETZEL BITES
TORTILLA CHIPS
NACHO CHEESE

HUMMUS BAR

FRESH VEGETABLE CRUDITÉ
ROASTED RED PEPPER HUMMUS
PITA CHIPS



HORS D'OEUVRES

DIPS & DISPLAYS

SEASONED BEEF QUESO
BUFFALO CHICKEN DIP
JALAPEÑO POPPER DIP
SPINACH ARTICHOKE DIP
SLICED FRESH FRUIT DISPLAY
VEGETABLE CRUDITÉ DISPLAY
DOMESTIC CHEESE DISPLAY
SHRIMP COCKTAIL
CHARCUTERIE

CARVING STATIONS

let our chefs carve perfectly seasoned cuts right before your eyes, accompanied by flavorful sauces & fresh slider rolls

HONEY GLAZED BONELESS PIT HAM
WHOLE ANGUS BEEF TENDERLOIN
HERB ROASTED TURKEY BREAST

SIGNATURE BITES

PRICED PER 50 PIECES

MEAT & CHEESE SKEWERS
CLASSIC BRUSCHETTA
BONELESS BUFFALO WINGS
CHOOSE TWO SAUCES:
classic buffalo, sweet chili, garlic parmesan, teriyaki,
or barbecue, served with ranch
**HONEY BBQ, SWEDISH
OR ITALIAN MEATBALLS**
SPANAKOPITA
SMOKED GOUDA MAC - N - CHEESE BITES
SOUTHWEST CHICKEN BITES
BACON-WRAPPED SCALLOPS
ASIAN BEEF SKEWERS
COCONUT SHRIMP
MINI CRAB CAKE
TEMPURA SHRIMP
BREADED CHICKEN STRIPS

A LA CARTE OPTIONS

WHOLE FRESH FRUIT
HOUSE BAKED COOKIES
ASSORTED MUFFINS & DANISHES
CHOCOLATE BROWNIES
INDIVIDUAL FRUIT YOGURTS
GRANOLA BARS
ASSORTED PROTEIN BARS

KETTLE CHIPS WITH HOUSE-MADE DIP
GREEK YOGURT & GRANOLA
MIXED NUTS
CHEX MIX®, GARDETTO'S®, OR CHIPS
ASSORTED CANDY BARS
ASSORTED DESSERT BARS

BEVERAGES

ASSORTED SOFT DRINKS
REGULAR & DECAFFEINATED COFFEE
ASSORTED TEAS
BOTTLED WATER
ASSORTED ENERGY DRINKS

LEMONADE
ICED TEA
JUICES
BOTTLED FRAPPUCCINO®

DESSERTS

PRICED PER PIECE

LEMON BERRY MASCARPONE
MEYER LEMON CURD CAKE
WHITE CHOCOLATE RASPBERRY CHEESECAKE
CARMEL BROWNIE CHEESECAKE
TIRAMISU
RED VELVET CAKE

CARROT CAKE
DOUBLE CHOCOLATE LAYER CAKE
GERMAN CHOCOLATE CAKE
ASSORTED PETITS FOURS (PRICED PER DOZEN)
ASSORTED MINI CHEESECAKES (PRICED PER DOZEN)

BANQUET BAR LIST

CALL

TITO'S
BACARDI
CAPTAIN MORGAN
MALIBU
JACK DANIEL'S
JIM BEAM
TANQUERAY
JOSE CUERVO

PREMIUM

GREY GOOSE
CROWN ROYAL
MAKER'S MARK
BOMBAY SAPPHIRE
PATRON
JOHNNIE WALKER BLACK

PREMIUM / IMPORT BEER

MICHELOB ULTRA
MODELO
HEINEKEN
LAGUNITAS
CARBLISS

DOMESTIC BEER

BUD/BUD LIGHT
BUSCH LIGHT
COORS LIGHT
MILLER LIGHT
BUD ZERO

WINE

CHARDONNAY
CABERNET
MOSCATO
MERLOT

