

All plated breakfasts come with assorted breakfast pastries, orange juice, milk and coffee and tea service.

Scrambled Eggs, Bacon, Sausage, or Ham (GF)

House-roasted potatoes with choice of bacon, sausage or ham

\$17

French Toast Berry compote and powdered sugar with choice of bacon, sausage or ham \$15

> **Biscuits and Sausage Gravy** Scrambled eggs, house-roasted potatoes

\$14

Seasonal Frittata (GF)

House-roasted potatoes Vegetarian \$14 Meat \$15

Chicken-Fried Steak Breakfast

Chicken-fried steak with pepper gravy, scrambled eggs and home fries

\$18

Action Stations

Minimum of 30 guests.

Omelets (GF)

(*\$50 per half hour, per chef attendant, per 20 guests)* Fresh eggs and egg whites, ham, bacon, sausage, peppers, onions, tomato, spinach, mushrooms, jalapeno, cheddar cheese

\$9

Steel Cut Oatmeal*

Maple syrup, cinnamon, brown sugar, honey, peanut butter, almonds, pecans, dried fruit, yogurt, bananas, apples, berries *Can be made dairy free* \$5

French Toast*

(choice of one) Bananas Foster, caramel apple, peach cobbler **\$6**

Turkey sausage available upon request for an additional charge.

*\$100 per hour per chef attendant, per 50 guests.





Continental*

Fresh fruit platter (GF) Assorted breakfast pastries and breads Orange, apple and cranberry juices Coffee and tea service

\$13

Healthy Breakfast Buffet*

Fresh fruit platter (GF) Berry yogurt parfait House-made energy bars (GF) (Vegan) Orange, apple, tomato and cranberry juices Coffee and tea service

\$16

All-American

Fresh fruit (GF) Scrambled eggs (GF) *(select one)* Bacon (two pieces), sausage (two links), or ham (GF) House-roasted potatoes Assorted breakfast pastries Orange, apple and cranberry juices Coffee and tea service **\$19**

A minimum of 50 is required for all buffets or a \$60 charge will apply. *Minimum of 50 charge does not apply.



Breakfast Enhancements

These selections can be added to your entire group's buffet option. Must pre-order desired quantity.

Cold Enhancements

Fruit yogurt (GF) **\$3** each Fresh fruit platter (2 oz) (GF) **\$4** per serving Assorted whole fruit (GF) **\$3** each Berry yogurt parfait **\$5** each Berry and Greek yogurt parfait **\$6** each Granola bars **\$3** each

Hot Enhancements

French toast with berries and maple syrup (1 1/2 slices of brioche) **\$4** *per serving* Ham (3 oz) (GF) **\$5** *per serving* Sausage links (two links) (GF) **\$5** *per serving* Premium thick-cut, applewood-smoked bacon (two pieces) (GF) **\$6** *per serving* Turkey sausage links (two links) (GF) **\$5** *per serving* Biscuits and sausage gravy (one biscuit) **\$3** *per serving* Wheat berry, sourdough, English muffins with assorted jams, peanut butter, whipped butter **\$4** *per serving*

Additional Hot Offerings

Classic oatmeal (1 cup) with brown sugar, dried fruit, berries (GF) \$3 per serving

Maximum of two options per meal period from the following list: Ham, egg and cheese on English muffin Sausage, egg and cheese on English muffin Applewood-smoked bacon, egg and cheese on English muffin Spinach, egg and cheese on English muffin Ham, egg, potato and cheese burrito Sausage, egg, potato and cheese burrito Applewood-smoked bacon, egg, potato and cheese burrito Egg, potato and cheese burrito Vegetable frittata Meat frittata **\$8** each

Breakfast Pizza

(party cut) All include cheese sauce and eggs (choice of one) Ham, sausage, bacon or vegetarian \$26 per pizza



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Additional charges may apply if purchased à la carte.

24% service charge will be added.

Selections are based on availability and pricing is subject to change.



Break Enhancements

Hot pretzels with cheese and stone-ground mustard \$5 per person

Hummus, fresh vegetables and pita chips \$6 per person

Popcorn with flavored toppings (GF) \$4 per person

Salsa bar (GF) **\$7** per person (tortilla chips, fire-roasted salsa, sour cream, corn and black bean salsa) Add guacamole **\$1** per person

Assorted whole fruit (GF) \$3 each

Granola bars \$3 each

Candy bars \$4 each

Individual bags of chips (1.5 oz) \$3 each

Mixed nuts (GF) \$25 per pound

Tortilla chips and salsa (GF) \$16 per pound

Trail mix \$18 per pound

Gardetto's snack mix \$13 per pound

Maikka snack mix \$16 per pound

Spicy pub mix \$18 per pound

Spa water (GF) **\$34** per gallon (cucumber mint, citrus)





Baked Goods

(per dozen) Assorted sweet rolls \$32 Assorted Danishes \$32 Assorted muffins \$29 Pecan rolls \$34 Cinnamon rolls \$32 Bagels and cream cheese \$32 Assorted coffee cakes \$30 Assorted scones \$32 Brownies \$32 Assorted dessert bars \$32 Cupcakes \$32 Jumbo cookies \$32 House-made energy bars (GF) (Vegan) \$32

Break Package

(choice of three)

Jumbo cookies, brownies, granola bars, whole fruit (GF), fruit yogurt (GF), mixed nuts (GF), candy bars, dessert bars Coffee and tea service, assorted sodas and bottled water \$21

Level Up

Assorted individual bags of chips, beef sticks, house-made energy bars (GF) (Vegan) Energy drinks and bottled water

\$18

Ballpark

Roasted peanuts (GF), tortilla chips and queso (GF) Assorted sodas and bottled water

\$16

Box Suite

Warm pretzels with cheese and stone-ground mustard, spicy pub mix, house-made chips and dip (sour cream & onion and bacon horseradish) (GF) Assorted sodas and bottled water \$18

Trailblazer

(choice of four)

Peanuts, M&Ms, chocolate chips, dried fruit, pretzels, mixed nuts Sparkling water (assorted flavors), iced tea, bottled water \$13

Healthy Hummus

Hummus with baked pita chips, herbed white bean spread, fresh vegetables, veggie chips Sparkling water (assorted flavors) and bottled water \$15

Farmers Market

Fresh vegetables with hummus and ranch, artisan cheese tray with sliced baguette, seasonal sliced fruit Sparkling water (assorted flavors) and bottled water

\$20

Bar enhancements available with all packages upon request.

*All snack packages based on 60-minute time frame and priced per person.







Priced per Gallon

The Roasterie Air-Roasted fresh ground coffee **\$46** The Roasterie Air-Roasted fresh ground decaffeinated coffee **\$46**

Iced tea \$34

Lemonade \$30

Fruit punch \$30

Sparkling fruit punch (nonalcoholic) \$34

House-made hot cocoa \$38

Mulled hot apple cider \$38

Spa water (GF) **\$34** (cucumber mint, citrus)

Priced Per Item

Coca-Cola products \$4 Other brand soda requests \$5 Bottled water \$4

Fruit juices \$4

2% milk **\$4**

Red Bull \$7

Fiji Water \$6

Hot tea sachets \$4

San Pellegrino \$7

Topo Chico sparkling water **\$5** (*lime, blueberry, tangerine*)

All-Day Beverage Service

(5-8 hours)Includes bottled water, soda, coffee and hot tea \$15 per person

Half-Day Beverage Service

(4 hours or less) Includes bottled water, soda, coffee and hot tea \$11 per person



Cold Sandwiches

All cold-plated sandwiches come with choice of side salad, chips, dessert, coffee and tea.

Side salad choices include: potato salad (GF), pasta salad, grilled marinated vegetable salad (GF), fruit salad (GF), coleslaw (GF), wild rice salad (GF), Mexican street corn salad (GF)

A list of dairy-free options is available upon request.

A maximum of two meats and one vegetarian entrée can be selected. When selecting multiple entrées, an additional fee of \$3 per plate will be charged.

Turkey BLT Wrap

Turkey, bacon, lettuce, Swiss cheese and herb mayo in a sun-dried tomato wrap \$22

Roast Beef and Cheddar

Sliced roast beef with lettuce, tomato and cheddar cheese on challah \$22

Triple Decker Club

Sliced turkey, bacon, Swiss cheese with lettuce, tomato and herb mayo on herb bread \$23

Sliced Turkey and Swiss

Sliced turkey and Swiss cheese with lettuce and tomato on Bavarian pretzel roll

\$20

Chicken Caprese Wrap

Grilled chicken, fresh mozzarella cheese, fresh spinach and basil aioli in a sun-dried tomato wrap

\$22

Garden Grill ‡

Seasonal changes may be made on the vegetable selection Grilled zucchini, onions, mushrooms, with spinach, tomatoes and fire-roasted red pepper hummus on naan

\$21

Chicken Salad

Fresh chicken salad with apple, cranberry, onion, celery, lettuce and tomato on croissant \$20

Tuna Salad

Albacore tuna, mayo, celery, onion, lettuce and tomato on croissant \$20

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Chopped Italian Wrap

Chopped lettuce, salami, pepperoni, ham, tomato, provolone, banana peppers, red onion and creamy Italian dressing in a spinach wrap

\$22

Kirkwood Club

Ham, turkey, bacon, cheddar cheese, lettuce, tomato and roasted garlic mayo on toasted wheat berry bread \$24

24% service charge will be added. Selections are based on availability and pricing is subject to change.







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Hot Sandwiches

All hot-plated sandwiches come with house-made potato chips, dessert, coffee and tea.

A maximum of two meats and one vegetarian entrée can be selected. When selecting multiple entrées, an additional fee of \$3 per plate will be charged.

Gvro

Lamb and beef, cucumber, tomato and onion with tzatziki sauce on naan \$20

> **Kirkwood Cheese Steak** Shaved beef ribeye, havarti cheese, peppers, onions and mushrooms with herb mayo on a hoagie \$24

Southern Fried Chicken Crispy chicken breast, Cajun mayo, pickles on a brioche bun \$23

Grilled Chicken Cordon Bleu Grilled chicken breast, ham, Swiss cheese, Dijon mayo on brioche

\$22

Reuben

Shaved corned beef, sauerkraut, Swiss cheese, with Thousand Island dressing on marble rye \$23

Rachel

Shaved turkey breast, coleslaw, Swiss cheese, with Thousand Island dressing on marble rye \$23

Southwest Pita Smoked brisket with pico de gallo and poblano cream sauce on pita bread \$21

Balsamic Portobello ‡

Marinated and grilled portobello, fire-roasted red pepper and arugula with basil feta aioli on challah

\$21





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Salads

All plated salads come with bread, dessert, coffee and tea.

A maximum of two meats and one vegetarian entrée can be selected. When selecting multiple entrées, an additional fee of \$3 per plate will be charged.

Chicken Caesar Salad

Grilled chicken, romaine lettuce, Parmesan cheese, croutons and Caesar dressing \$23

Cobb Salad (GF)

Mixed greens, chicken, bacon, tomatoes, feta cheese, hard-boiled eggs and choice of dressing \$23

Parmesan Herb Crusted Chicken Salad (GF)

Mixed greens topped with Parmesan cheese herb crusted chicken breast topped with a fresh

tomato, black olive and caper relish, Parmesan cheese

and red wine vinaigrette

\$22

Kirkwood Chef Salad (GF)

Mixed greens, turkey, ham, bacon, onions, cheddar cheese and hard-boiled eggs and choice of dressing

\$22

Southwest Chicken Salad

Grilled chipotle marinated chicken breast on a bed of mixed greens with roasted corn, black beans, tomatoes, salsa, crispy tortilla strips and ranch dressing

\$21

Roasted Wild Mushroom Salad (GF) ‡

Served on chopped romaine and arugula with pickled red onions, roasted sweet potato, shaved Parmesan cheese and choice of dressing

\$21

Roasted Vegetable Quinoa Salad (GF) ‡

Tri-color quinoa, roasted sweet potato, zucchini, broccoli, red onion, sweet bell pepper, toasted sunflower seeds and choice of dressing \$22



24% service charge will be added.

Selections are based on availability and pricing is subject to change.



Entrées

Plated lunches include spring mix salad, Chef's choice of fresh seasonal vegetables, bread, dessert and coffee and tea service.

A maximum of two meats and one vegetarian entrée can be selected. When selecting multiple entrées, an additional fee of \$3 per plate will be charged.

Chicken Rockefeller (GF)

Spinach, bacon, onions, mozzarella cheese, light Parmesan cream sauce,

with scalloped potatoes

\$26

Grilled Sliced Sirloin (GF) Demi-glace with garlic mashed potatoes

\$28

Herb-Roasted Pork Loin (GF)

Dijon demi-glace with roasted sweet potatoes

\$25

Glazed Salmon (GF)

Miso honey glaze with wild rice pilaf

\$29

Tuscan Chicken (GF) Sun-dried tomato, spinach, Parmesan cream sauce with herb roasted potatoes \$25

Chicken Fines Herbes (GF)

Seared chicken breast topped with a fines herbes cream sauce with roasted garlic mashed potatoes \$25

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Vegetarian Entrées

Arancini ‡

Breaded and fried stuffed risotto with Pomodoro sauce and grilled vegetables \$23

Pasta alla Norma ‡

Roasted eggplant, herbed tomato sauce, penne pasta, basil, Parmesan cheese \$23

Mushroom Parmesan ‡

Pesto Alfredo, linguine and grilled vegetables \$23



24% service charge will be added. Selections are based on availability and pricing is subject to change.

Deli

Mixed greens with vegetable garnishes and Chef's choice of dressings (GF)

(choice of two salads) Potato salad (GF), pasta salad, grilled marinated vegetable salad (GF), fruit salad (GF), coleslaw (GF), wild rice salad (GF), Mexican street corn salad (GF)

Assorted wraps and gourmet sandwiches

Potato chips (GF) (Upgrade to our premium house-made potato chips with our secret spice blend for \$2 per person.)

Chef's dessert assortment

Coffee and tea service

\$27

Executive Deli

Mixed greens with vegetable garnishes and Chef's choice of dressings (GF)

(choice of two salads) Potato salad (GF), pasta salad, grilled marinated vegetable salad (GF), fruit salad (GF), coleslaw (GF), wild rice salad (GF), Mexican street corn salad (GF)

Platter of turkey, roast beef, ham and assorted cheeses (GF)

Lettuce, tomato, onion, pickles (GF)

House-made potato chips (GF)

Assorted breads

Chef's dessert assortment

Coffee and tea service

\$29

Soup & Salad Bar

(choice of two meats) Ham, turkey, chicken, roast beef, tuna salad, chicken salad

Mixed greens with onion, carrot, tomato, cucumber, hard-boiled eggs, cheese and assorted dressings

(choice of one soup)

Chicken noodle, broccoli cheese (GF)‡, Italian sausage and potato (GF), tomato basil (GF)‡, carrot ginger (GF)‡, chicken tortilla (GF), cream of potato (GF), corn chowder (GF)

(choice of one salad)

Potato salad (GF), pasta salad, grilled marinated vegetable salad (GF), fruit salad (GF), coleslaw (GF), wild rice salad (GF), Mexican street corn salad (GF)

Garlic bread

Chef's dessert assortment

Coffee and tea service

\$26 Upgrade to choice of three meats \$31





Pasta Lovers

Mixed greens with vegetable garnishes, ranch dressing and red wine vinaigrette

Beef Bolognese or marinara baked penne

Fettuccine Alfredo

Grilled marinated vegetable salad (GF)

Garlic bread

Cannoli and lemon bars

Coffee and tea service

\$28

Add-ons priced per person Caprese salad \$4 | Grilled chicken \$5

Tex-Mex

Southwest mixed greens salad, salsa and ranch dressing Seasoned ground beef (GF) Shredded chicken tinga (GF) Cilantro lime rice (GF) Refried beans (GF), flour tortillas, tostadas (GF) Chips and salsa (GF), pico de gallo (GF), sour cream (GF), cheese (GF) Tres leches cake and churros Coffee and tea service **\$29**

Add-ons priced per person Beef or chicken fajitas with peppers and onions **\$7** Guacamole **\$1** | Poblano queso **\$2** | Cheese quesadillas **\$2**

Smokehouse

(choice of one) Mixed greens with vegetable garnishes and Chef's choice of dressings (GF), coleslaw (GF), fruit salad (GF), macaroni and cheese, country potatoes (GF), country-style beans (GF), potato salad (GF)

Sliced smoked pork loin (GF)

Smoked beef brisket (GF)

Cornbread muffins and butter

Fruit pies and frosted cake

Coffee and tea service

\$32

Add-ons priced per person Additional Salad **\$3** | Chicken thighs **\$5** | Pulled pork **\$5**

24% service charge will be added.

Selections are based on availability and pricing is subject to change.





Picnic

(choice of two sandwiches) Quarter-pound hamburgers, shredded chicken (GF), sliced smoked pork loin (GF) (choice of two salads) Potato salad (GF), pasta salad, grilled marinated vegetable salad (GF), fruit salad (GF), coleslaw (GF), wild rice salad (GF), Mexican street corn salad (GF)

Baked beans (GF) Potato chips (GF) Traditional accompaniments Cupcakes and hand pies Coffee and tea service

\$29

Meze

Mixed greens, arugula, tomato, cucumber, feta cheese, crispy chickpeas with vinaigrette dressing (GF) Pita, tzatziki sauce (GF), lettuce, tomato, onion Gyros Chicken shawarma (GF) Herbed wild rice (GF)

Seasonal roasted vegetables (GF)

Baklava and tahini cookies

Coffee and tea service

\$29

Add-ons priced per person Tortellini antipasto salad \$7

Enhancements — Soups

Priced per person. Chicken noodle, broccoli cheese (GF)‡, Italian sausage and potato (GF), tomato basil (GF)‡, carrot ginger (GF)‡, chicken tortilla (GF), cream of potato (GF), or corn chowder (GF)

\$4



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Bartender Fees For groups of 100 or less: \$150 bartender fee per bar. For groups of more than 100: \$75 bartender fee per bar. One bartender per 100 guests recommended.

Host Bar

(Maximum of 4 Hours) Domestic beer **\$7** Premium beer **\$8** Premium mixed drinks **\$9** Super premium mixed drinks **\$11** House wine **\$34** *per bottle* Coca-Cola products **\$4** Other brand soda **\$5** Bottled Water **\$4**

Cash Bar

Domestic beer **\$8** Premium beer **\$9** Premium mixed drinks **\$10** Super premium mixed drinks **\$12** House wine **\$10** *per glass* Coca-Cola products **\$4** Other brand soda **\$5** Bottled Water **\$4**

Kegs

Domestic beer \$450 per keg Premium and craft beer Market price

House Wines

Canyon Road Pinot Grigio, California Canyon Road Chardonnay, California Canyon Road Pinot Noir, California Canyon Road Cabernet Sauvignon, California Canyon Road Moscato, California **\$34** per bottle Silver Gate Brut, California **\$36** per bottle Bellafina Prosecco Sparkling Wine, Italy **\$38** per bottle THEHOCTEL TKIRKWOODCENTER

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All guests must show proof of identification with a valid state ID prior to receiving alcoholic beverages. All alcoholic beverages that are consumed and/or sold on the premises must be purchased from and served by The Hotel at Kirkwood Center. The Hotel reserves the right to refuse service to any person whom we believe is intoxicated.





Beer

(choice of 5)

Domestic Beer SelectionPremium Beer SelectionBudweiserStella ArtoisBud LightCoronaBusch LightRuthieMiller LiteEasy EddyMichelob UltraCoors LightCoors LightAthletic Brewing Upside Dawn Golden Ale (NA)

Spirits

(choice of 10) **Premium Brand Spirits Super Premium Brands** Tito's Vodka Ciroc Vodka Jose Cuervo Tequila 1800 Tequila **Bulleit Bourbon** Cedar Ridge Bourbon Bombay Sapphire Gin Hendrick's Gin Seagram's 7 Blended Whiskey Jameson Irish Whiskey Amaretto Di Amore Amaretto Disaronno Bacardi Rum Kahlua Captain Morgan Spiced Rum Baileys Malibu Rum Jack Daniel's



Build Your Own Mini Bowl

Minimum of 30 guests. Priced per person. Ask your catering manager about customizing a mini bowl bar for your event.

<u>Cold</u>

Tuna Poke Ahi Tuna, seaweed salad, avocado wasabi sauce, wonton crisp, sesame

\$12

Panzanella Seasoned bread, tomato, red onion, mozzarella cheese, basil, olive oil, balsamic glaze \$10

Veggie Power (GF) Quinoa, roasted squash, grilled zucchini, onion, pepitas, goat cheese, balsamic reduction \$10

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Thai Peanut Chicken (GF) Chicken, peanut sauce, sweet chili, cilantro, rice

\$15

<u>Hot</u>

Loaded Potato (GF)

Loaded mashed potatoes with bacon, chives, sour cream, cheddar cheese

\$12

Shrimp and Grits (GF)

Blackened shrimp, peperonata, grits

\$15

Carolina BBQ Pork

Carolina pulled pork, coleslaw, cheddar cornbread

\$12

Chicken Tinga (GF)

Chicken tinga with Mexican street corn salad \$14

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*\$100 per hour, per chef, per 100 guests



Displays & Platters

Roasted red pepper hummus with olive tapenade, whipped feta dip with za'atar, sliced cucumbers and pita chips (2 oz) **\$6** *per serving*

Fresh vegetable crudités with hummus and ranch (2 oz) (GF) \$6 per serving

Sliced fresh fruit display (2 oz) (GF) \$5 per serving

Bruschetta bar with sliced toasted baguettes and various toppings **\$8** per person Tomato, basil and capers Olive tapenade Sun-dried tomato pesto Herbed white bean spread

Antipasto display with grilled marinated vegetables with olives, cheese and bread (2 oz) **\$8** per serving

Cured meat and artisan cheese display with sliced baguette (2 oz) \$12 per serving

Cheese display with crackers (2 oz) \$7 per serving

Flatbreads (choice of two) **\$10** per person Grilled veggie and goat cheese Margherita Chicken tinga (GF) Italian sausage with caramelized onion and roasted red pepper pesto

Herbed white bean spread served with assorted breads, crackers and fresh vegetables (2 oz) **\$8** per serving

Gardetto's snack mix \$13 per pound

Mixed nuts (GF) **\$25** per pound

Maikka snack mix \$16 per pound

Spicy pub mix \$18 per pound





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Cold

Priced per minimum of 50 pieces.

Cucumber chips with Boursin cheese and grilled shrimp (GF) \$185

Roasted vegetable bruschetta \$125

Asparagus and herbed ricotta puffs \$175

Antipasto skewers \$200

Fresh fruit skewers (GF) \$150

Shrimp bruschetta on crostini \$185

Pimento cheese with fried saltines \$185

Boursin stuffed marinated cherry peppers (GF) \$125

Spanakopita phyllo cups \$125

Grilled sirloin with fire-roasted red pepper pesto, fried shallots, crostini \$200

Lobster roll phyllo cups \$250

Shrimp satay cocktail with peanut sauce (GF) \$225

Asian tofu phyllo cups (Vegan) \$150

Trio of mini sandwiches \$225

Turkey, havarti cheese, lettuce, tomato, basil aioli on a sweet roll Ham, beer braised onions, stone-ground mustard cheese on a pretzel bun Roast beef, caramelized onion-horseradish aioli, arugula on a sweet roll



Butler service available for \$75 per server, per hour.



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Hot

Priced per minimum of 50 pieces.

Spinach and artichoke dip with pita chips (50 servings) \$ \$140

Crab dip with artisan breads (50 servings) \$190

Traditional meatballs (sweet and sour or BBQ) \$120

All beef meatballs (sweet and sour or BBQ) \$130

Chicken wings (Buffalo or BBQ) with ranch and blue cheese \$250

Chicken strips with honey mustard \$175

Arancini with marinara \$175

Stuffed mushrooms (Italian sausage or spinach and herbed cheese) (GF) ‡ \$125

Wisconsin cheese curds with ranch \$\$155

Mini fish taco tostadas (GF) \$185

Blackened shrimp on polenta with peperonata (GF) \$275

Grilled sirloin, blue cheese cream, caramelized onions in phyllo cup \$275

Wild mushroom tartlets **\$200**

Mini crab cakes with remoulade \$300





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Carving Station*

Minimum of 30 guests Carving stations include traditional accompaniments and rolls.

Mustard-encrusted pork loin (GF)

Whole beef tenderloin (GF)

Boneless turkey (GF)

Glazed ham (GF)

Prime rib (GF)

Ask your sales manager for market price per person

Grazing Table

Minimum of 50 guests

A customized selection of Displays & Platters, Hot and Cold Hors d'oeuvres, arranged on a communal display table.

Ask your sales manager for market price per person

*\$100 per hour, per chef attendant, per 50 guests.





Plated dinners include choice of salad, Chef's choice of fresh seasonal vegetables, assorted bread, dessert, and coffee and tea service.

A maximum of two meats and one vegetarian entrée can be selected. When selecting multiple entrées, an additional fee of \$3 per plate will be charged and the accompaniments may be altered.

Salads

Classic (GF)

Mixed greens with vegetable garnishes and choice of dressing (ranch, blue cheese, Caesar, honey mustard, French, balsamic vinaigrette, red wine vinaigrette)

Caesar

Romaine lettuce, croutons, Parmesan cheese and Caesar dressing

Mixed Berry (GF) Sweet and savory with fresh berries, almonds and Champagne vinaigrette

Enhancements

Priced per person.

Shrimp Cocktail (GF) Three shrimp with cocktail sauce and lemon wedge \$6

Seasonal Amuse Bouche Seasonal flavors served at the beginning of the meal \$4

Soups

Priced per person.

Chicken noodle, broccoli cheese (GF)‡, Italian sausage and potato (GF), tomato basil (GF)‡, carrot ginger (GF)‡, chicken tortilla (GF), cream of potato (GF), or corn chowder (GF) \$4



Entrées

A maximum of two meats and one vegetarian entrée can be selected. Choice of one starch for more than one entrée choice.

When selecting multiple entrées, an additional fee of \$3 per plate will be charged and the accompaniments may be altered.

> Balsamic Marinated Sliced Sirloin (GF) Cheddar mashed potatoes and sweet onion glaze \$38

Seared Beef Tenderloin (GF) Boursin mashed potatoes and bordelaise sauce \$49

Grilled New York Strip (GF) Potatoes au gratin and onion-mushroom demi-glace \$41

Blackened Pork Loin (GF) Mashed red potatoes and whiskey mustard sauce \$34

Grilled Pork Ribeye (GF) Classic au gratin potatoes and sour cherry whiskey glaze \$36

Cuban-Marinated Pork Tenderloin (GF) Cilantro lime rice, caramelized onions and mojo sauce \$33

Tuscan Chicken (GF) Herb roasted potatoes and sun-dried tomato, spinach and Parmesan cream sauce \$32

> Chicken Fines Herbes (GF) Roasted garlic mashed potatoes and a fines herbes cream sauce \$35

Chicken Rockefeller (GF) Scalloped potatoes, spinach, bacon, onions, mozzarella cheese and light Parmesan cream sauce \$33

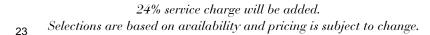
> Chicken Marsala (GF) Herbed mashed potatoes and wild mushroom Marsala wine sauce \$38

Pan-Seared Red Snapper (GF) Sun-dried tomato polenta cake and andouille creole sauce \$47

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Shrimp Gnocchi Potato gnocchi, grilled vegetables, creamy tomato basil sauce \$37

> Glazed Salmon (GF) Wild rice pilaf and miso honey glaze \$38







Vegetarian Entrées

Marinated Grilled Mushroom (Vegan) (GF)

Grilled balsamic and herb-marinated portobella mushroom, wild rice, grilled vegetables, sweet potato nest, bell pepper coulis \$28

Herb Polenta Cake (Vegan) (GF) Vegetable polenta, herbed white bean spread, grilled vegetables, red pepper coulis

\$29

Mushroom Parmesan Pesto Alfredo, linguine, and grilled vegetables

\$29

Arancini

Breaded and fried stuffed risotto, Pomodoro sauce with grilled vegetables \$29

Vegetable Gnocchi

Potato gnocchi, creamy tomato basil sauce \$29





Duo Entrées

Beef Ribeye & Chicken Fines Herbes (GF)

Bordelaise sauce, roasted garlic mashed potatoes, a fines herbes cream sauce,

grilled vegetable medley

\$57

NY Strip & Chicken Rockefeller (GF)

Onion mushroom demi-glace, scalloped potatoes, grilled vegetable medley

\$55

Grilled Pork Ribeye & Chicken Marsala (GF)

Sour cherry whiskey glaze, herb mashed potatoes, broccoli

\$43

Glazed Salmon & Sliced Sirloin (GF)

Miso honey glaze, sweet onion glaze, wild rice, green bean medley \$55

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Bone-in Chicken Breast & Blackened Pork Loin (GF)

Maple Dijon glaze, red mashed potatoes, honey glazed carrots \$43

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Bone-in Pork Chop & Tuscan Chicken (GF)

Blackberry red wine reduction, mashed potatoes, roasted Brussels medley

\$43

Beef Filet & Scallops (GF)

Red wine demi-glace, white wine herb compound butter, duchess potatoes, asparagus

\$67



Classic

Mixed field greens with vegetable garnishes, herbed croutons, buttermilk ranch dressing and red wine vinaigrette

Seared chicken breast with braised leeks, peppers and carrots (GF)

Grilled sirloin with onion demi-glace (GF)

Mashed red potatoes (GF)

Fresh seasonal vegetables (GF)

Warm rolls and butter

Warm fruit cobbler and frosted cake

Coffee and tea service

\$49

Upgrade chicken to grilled pork ribeye (GF)

\$55

Mediterranean

Mixed greens, arugula, tomato, cucumber, kalamata olives, feta cheese, crispy chickpeas with vinaigrette dressing (GF) Rosemary marinated chicken breast with peperonata (GF) Grilled balsamic marinated sirloin with red wine reduction (GF) Roasted herbed red potatoes (GF) Fresh seasonal vegetables (GF) Warm rolls and butter Persian love cake and seasonal galette Coffee and tea service \$48

Upgrade chicken to seared salmon

\$55

Tuscan

Mixed greens with vegetable garnishes, Italian dressing and Greek dressing Seared chicken with sun-dried tomato, spinach, Parmesan cream sauce Cheese tortellini with creamy pesto and roasted vegetables Herb smashed potatoes (GF) Fresh seasonal vegetables (GF) Traditional garlic bread Torta della nonna and panna cotta (GF) Coffee and tea service \$41 Upgrade chicken to roasted pork loin

\$45

24% service charge will be added.26 Selections are based on availability and pricing is subject to change.





Iowan

Field greens with vegetable garnishes, herbed croutons, bacon-ranch dressing and balsamic vinaigrette Grilled pork ribeye with sour cherry whiskey glaze (GF) Chicken de Burgo (GF) Scalloped potatoes (GF) Fresh seasonal vegetables (GF) Cornbread muffins and butter Cheesecake and flourless chocolate cake (GF) Coffee and tea service \$44 Upgrade pork ribeye to New York strip (GF) \$55

Comfort Food

Mixed field greens with vegetable garnishes, herbed croutons, buttermilk ranch dressing and red wine vinaigrette Fresh seasonal vegetables (GF) Biscuits and butter

(choice of two entrees) Classic meatloaf Bone-in fried chicken Grilled pork ribeye with maple bourbon BBQ sauce

> (choice of one starch) Mashed potatoes (GF) Macaroni and cheese Wild rice pilaf (GF) Roasted herbed potatoes (GF)

Warm bread pudding and red velvet cake Coffee and tea service

\$40

Upgrade to all three entrees and two starches \$49

24% service charge will be added. Selections are based on availability and pricing is subject to change.







House dessert selections are included with plated meals. Specialty desserts and dessert verrines are available for an additional fee.

House Desserts

Seasonal crisp (GF) (Vegan) Flourless chocolate cake (GF) New York cheesecake Frosted cake (choice of one) Chocolate, Vanilla, Yellow, Red Velvet Individual Pie (choice of one) Chocolate, Vanilla, Seasonal fruit

Specialty Desserts

Seasonal specialty cheesecake Carrot pecan cake Triple chocolate layer cake Peanut butter s'mores tart Panna cotta with seasonal compote (GF)

Dessert Verrines

Chocolate, salted caramel, peanut butter (GF) Vanilla, strawberry, coconut (GF) Lemon, blueberry, pistachio (GF) Coconut, mango, pineapple (GF) (Vegan)



Selections are based on availability and pricing is subject to change.



Petite Indulgence

Priced per 50 pieces.

Chocolate Obsession

Chocolate dipped strawberries (GF), pot de crème (GF), brownies, flourless chocolate cake (GF)

\$160

Classic European

Cannoli, èclairs, fruit tartlets, chocolate dipped palmiers \$140

φ140

Sweet and Salty

Maple bacon blondies, salted caramel tartlets, chocolate pistachio bark (GF), peanut butter pretzel brownies \$160

Cake Celebration

Chef's selection of assorted cheesecake bites, cupcakes, cake truffles \$150

Warm and Spicy

Double ginger blondies, gochujang caramel cookies, spiced pineapple tartlets, cinnamon cayenne brownies \$170

A Little Tipsy Whiskey caramel tartlets, Irish cream cupcakes, margarita squares, piña colada crème brûlée (GF) \$180

> Mini Verrines Chef's selection of seasonal verrines

\$220

Chocolate Fountain

Minimum of 150 people.

(choice of four) Strawberries (GF), pineapple (GF), grapes (GF), marshmallows (GF), brownies, blondies, donut holes, rice cereal treats (GF)

\$10 per person

Kirkwood Community College 7725 Kirkwood Blvd. SW Cedar Rapids, Iowa 52404





Catering Policies

MENUS

- Our banquet menus are carefully assembled; however, we are happy to customize menus.
- · Menus must be confirmed at least two weeks prior to the event.
- Please select one plated meal for all guests. Clients who decide to offer more than one plated entrée should follow these guidelines:
 - · A maximum of two meat and one vegetarian entrée can be selected.
 - · \$3 per person will be charged for multiple entrée selections.
 - The client is responsible for distribution of special-request entrées (via name tags, place cards, color-coded tickets, etc.).
- Clients who do not meet the minimum buffet guarantee will be charged an additional \$60 service fee.
- Due to health code regulations and The Hotel at Kirkwood Center's food quality standards, buffet and reception menus are based on a two-hour maximum time limit.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. All steaks are served medium to medium well.
- No food or beverage may be brought into or removed from The Hotel at Kirkwood Center.
- Special requests occurring at the time of the event may incur an additional charge.

FEES

- A 24% service charge will be added to the entire invoice.
- Cancellation fees are charged on a sliding scale, based on the anticipated revenue from the function and length of notice given prior to the function.
- Bartender Fees: (one bartender per 100 guests recommended)
 - · For groups of 100 or less: \$150 bartender fee, per bar.
 - For groups greater than 100: \$75 bartender fee, per bar.
- Action Station Attendant: \$100 per attendant, per hour.
- Chef Carver: \$100 per chef, per hour.
- Passed Hors d'oeuvres: \$75 per hour, per server.
- Dessert Servicing Fee: \$2.50 per guest for desserts brought in from an outside vendor. Desserts purchased through The Hotel at Kirkwood Center will include dessert service. Due to restrictions, we are unable to store desserts from outside vendors.
- Corkage Fee: \$20 per bottle.

TOBACCO

In compliance with the lowa Smokefree Air Act, all Kirkwood locations, outdoor areas, and
properties are smoke free. All tobacco products are prohibited and violators are subject to fine.

ALCOHOL

• The Hotel at Kirkwood Center does not permit the serving or consumption of alcoholic beverages by anyone under age 21 or under the influence of alcohol. All guests must show proof of identification with a valid state ID prior to receiving alcoholic beverages. All alcoholic beverages consumed and/or sold on the premises must be purchased from and served by The Hotel at Kirkwood Center. The Hotel at Kirkwood Center reserves the right to refuse service to any person who we believe is intoxicated.





MATERIALS SENT TO THE HOTEL AT KIRKWOOD CENTER

- Clients are responsible for completing forms, labeling boxes, and coordinating deliveries. We cannot receive boxes or crates more than three business days prior to the event. We do not accept COD shipments.
- Each shipment sent to The Hotel at Kirkwood Center must be labeled with the name of the event, date of the event, and the name of the hotel event planner.
- Storage fees may apply for items left at The Hotel at Kirkwood Center for more than two days after an event.

SECURITY

Routine security services are provided by The Hotel at Kirkwood Center; however, the client is
responsible for ordering and paying for any additional security required to protect exhibits, merchandise,
or to monitor attendance at an event.

SETUP REQUIREMENTS AND ROOM LOCATION

- Final menu items, room arrangements, and other details pertaining to the event are outlined in a Banquet Event Order. Unless otherwise stated in the Banquet Event Order, The Hotel at Kirkwood Center reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when The Hotel at Kirkwood Center deems it necessary.
- Resetting of meeting rooms from previously agreed setups per the client's Banquet Event Order may result in additional cost to the group of \$100 to \$500.
- Multiple changes to room setup will incur a labor fee determined by the size and degree of change.

DÉCOR

- Entertainment/Decorations Our experienced event planners welcome the opportunity to assist clients with recommendations for entertainment, florists, ice carvings, decorations, linens, etc.
- If clients have made arrangements with outside vendors, The Hotel at Kirkwood Center must be advised of the vendor's name, phone number, and setup and delivery requirements.
- Linens and Centerpieces We offer a selection of centerpieces, linen tablecloths, and napkins on a complimentary basis. We would be happy to assist clients in acquiring additional linen colors, fabrics, or centerpieces on a rental basis.
- Our event planners will assist clients in purchasing floral centerpieces. The group master account will be charged for any complimentary hotel centerpieces or decorations removed from the property.
- · Glitter, confetti, smoke machines, and open flames are not permitted.
- Signs/banners must be of professional quality. Signs outside of function rooms should be on easels.
- · Balloons brought onto the property must be latex free.

OUTDOOR FUNCTIONS

• A client's catering sales manager can provide specific information for hosting outdoor events at The Hotel at Kirkwood Center. This will include food and beverage minimums based on your specific needs. The Hotel at Kirkwood Center reserves the right to make the final decision to use indoor facilities in case of inclement weather on the day of the event. This may result in an additional charge.

PARKING

• The Hotel at Kirkwood Center offers complimentary parking on its surface lot. Clients should inform The Hotel at Kirkwood Center's event planner if they wish to provide valet parking to event attendees. Additional charges will apply.





INCREASE IN GUARANTEES

- Food and beverage prices are guaranteed 90 days prior to the event.
- It is the client's responsibility to furnish final guaranteed numbers of persons attending the event.
- Attendance guarantees for all meals are due to the client's event planner no later than noon, four business days prior to the event. After this point, a client's guarantee can increase but cannot be reduced.
- If a guaranteed number is not received by four business days prior to the event, the agreed-upon number of attendees in the original agreement will be used as the final guarantee. This may result in an additional charge.
- The client will be charged the guaranteed number or the number of people actually served, whichever is greater.
- Special requests occurring at the time of the event may incur an additional charge.

OVERSET AND SET MAXIMUMS

• In order to better service a client's event, The Hotel at Kirkwood Center will prepare food for 3 percent above the guarantee and will set the room for up to 5 percent above the guarantee.

BILLING

- The method of payment is to be determined at the signing of the sales agreement. Events must be paid for in advance unless direct billing has been preapproved.
- Functions must be prepaid or guaranteed with a credit card and a completed credit card authorization form.
- Direct billing is not available for social functions or political events.
- A nonrefundable 20 percent deposit is required, along with a signed sales agreement, for all social functions. Clients should contact their catering manager for the wedding reception deposit schedule.
- The balance of the estimated bill is due 10 business days prior to the event.

PAYMENT

• Full prepayment, established direct bill with The Hotel at Kirkwood Center's Accounting Department, or a completed credit card authorization form must be received with a signed contract. The Hotel at Kirkwood Center reserves the right to refuse entry to a function space for any events that have not been paid for in advance, for which direct bill has not been established, or for which a credit card authorization has not been received.

