

319-848-8700 877-751-5111 toll free 319-848-8750 fax www.thehotelatkirkwood.com

All plated breakfasts come with assorted breakfast breads, 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 Berries and whipped cream with choice of bacon, sausage, or ham \$15

> **Biscuits and Sausage Gravy** Scrambled eggs, house-roasted potatoes \$14

Seasonal Quiche House-roasted potatoes Vegetarian \$14

Meat \$15

Chicken-Fried Steak Breakfast Chicken-fried steak with gravy, scrambled eggs, home fries, and a biscuit

\$18

Action Stations*

Omelets (GF)

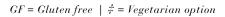
Ham, bacon, sausage, peppers, onions, tomato, spinach, mushrooms, jalapeno, cheddar cheese \$9

> **Savory Crepes** Mushroom, spinach, ricotta \$5

Sweet Crepes (choice of one) Caramelized pineapple, cherry, banana, or apple

\$6

*\$75 per hour per chef attendant, per 100 guests.





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Continental*

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

\$13

Healthy Breakfast Buffet*

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

\$16

All-American

Fresh fruit platter (GF) Scrambled eggs (GF) *(select one)* Bacon (three pieces), sausage (two links), or ham (GF) House-roasted potatoes Assorted breakfast pastries and coffee cakes 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 preorder desired quantity.

Cold Enhancements

Fruit yogurt (GF) **\$3** each Fruit platter (GF) **\$4** per (2-oz) serving Assorted whole fruit (GF) **\$3** each Berry yogurt parfait **\$5** Berry and Greek yogurt parfait **\$6** French toast with berries and maple syrup (1 1/2 slices of Texas toast) **\$4** per serving French toast with berries and syrup **\$4** Hard-boiled eggs (GF) **\$2** each Ham (3 oz) (GF) **\$5** per serving Sausage links (two links) (GF) **\$5** per serving Premium thick-cut, applewood-smoked bacon (three pieces) (GF) **\$6** per serving Turkey sausage links (two links) (GF) **\$5** per serving

Biscuits and sausage gravy (one biscuit) \$3 per serving

Granola bars \$3 each

Classic oatmeal (1 cup) with traditional accompaniments (GF) \$3 per serving

Hot Enhancements

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

Egg and cheese on English muffin

Ham, egg, and cheese burrito

Sausage, egg, and cheese burrito

Applewood-smoked bacon, egg, and cheese burrito

Egg and cheese burrito

Vegetable frittata

Meat frittata

\$7.50 each

Breakfast Pizza

(party cut) All include cheese sauce and eggs

(choice of one) Ham, sausage, bacon, or vegetarian **\$22** *per pizza*



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Additional charges may apply if purchased à la carte.

22% service charge will be added.

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





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Break Enhancements

Hot pretzels with cheese and mustard **\$5** per person

Hummus and pita chips \$5 per person

Hummus and fresh vegetables (GF) \$5 per person

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

Salsa bar (GF) **\$6** per person (includes fire-roasted salsa, sour cream, corn and black bean salsa, tortilla chips, and guacamole)

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 (GF) \$18 per pound

Gardetto's snack mix \$13 per pound

Spa water (GF) **\$32** per gallon (cucumber-lemon, mixed berry)



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Baked Goods

(per dozen) Assorted sweet rolls \$29 Assorted Danishes \$29 Assorted muffins \$27 Pecan rolls \$29 Cinnamon rolls \$27 Bagels and cream cheese \$29 Brownies \$28 Assorted dessert bars \$30 Cupcakes \$29 Assorted coffee cakes \$29 Jumbo cookies \$30 Cookies \$26 House-made energy bars (GF) \$28 Assorted scones \$27





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Break Package

(choice of two of the following)

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

\$14

Sweets & Java

(choice of two of the following)

Macarons, biscotti, and scones

Coffees with assorted flavored syrups and accompaniments

Bottled water

\$11

Donut Decadence

Assorted donuts and donut holes

Coffee service

Milk white and chocolate

\$13

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





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Arena Snacks

(choice of three of the following)

Roasted peanuts (GF), popcorn (GF), tortilla chips and queso (GF), warm pretzels with cheese and mustard

Assorted sodas and bottled water

\$15

Add popcorn chicken

\$18

Enhancement

Bar enhancements available upon request.

The Trailblazer

(choice of four)

Peanuts, M&M's, chocolate chips, dried fruit, pretzels, mixed nuts

LaCroix sparkling water (original, lemon, berry), iced tea, and still bottled water

\$13

Healthy Hummus

Hummus with flatbread, fresh vegetables, pretzels, chips, and spa water

\$14

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





Priced per Gallon

The Roasterie Air-Roasted fresh ground coffee **\$44** The Roasterie Air-Roasted fresh ground decaffeinated coffee **\$44**

lced tea \$32

Lemonade \$28

Fruit punch \$28

Sparkling fruit punch (nonalcoholic) \$32

Homemade hot cocoa \$35

Mulled hot apple cider \$35

Spa water **\$32** (cucumber-lemon, mixed berry)

Priced Per Item

Coca-Cola products \$4 Other brand soda requests \$5 Bottled water \$4 Fruit juices \$3 2% milk \$3 Red Bull \$7

Fiji Water \$6

Hot tea sachets \$3

San Pellegrino \$7

LaCroix sparkling water **\$5** (original, lemon, berry)

All-Day Beverage Service

 $(5-8\ hours)$ Includes bottled water, soda, coffee, and hot tea \$14 per person

Half-Day Beverage Service

(4 hours or less) Includes bottled water, soda, coffee, and hot tea \$10 per person Kirkwood Community College 7725 Kirkwood Blvd. SW Cedar Rapids, Iowa 52404





Cold Sandwiches

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

Side salad choices include pasta, potato-bacon, tomato and cucumber, corn and black bean, fresh fruit, coleslaw, or spring mix salad with choice of dressing.

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

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

Turkey BLT Wrap

Turkey, bacon, lettuce, Swiss cheese, and herb mayo on sun-dried tomato wrap \$19

Roast Beef and Gruvere Sliced roast beef with lettuce, tomato, and Gruyere cheese on challah \$19

Triple Decker Club

Sliced turkey and bacon with lettuce, tomato, and herb mayo on herb bread \$20

Sliced Turkey and Swiss

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

\$17

Chicken Caprese Wrap

Grilled chicken, fresh Mozzarella cheese, fresh spinach, and homemade pesto in a sun-dried tomato wrap

\$19

Garden Grill

Seasonal changes may be made on the vegetable selection Grilled squash, onions, mushrooms, and asparagus with lettuce, tomatoes, and fire-roasted red pepper spread on challah

\$18

Chicken Salad or Tuna Salad on Croissant

Fresh chicken salad with apple, cranberry, onion, celery, lettuce, and tomato

\$17

Chicken Caesar Wrap

Chicken with romaine, tomato, Parmesan cheese, and Caesar dressing in spinach wrap

\$19

Kirkwood Club

Ham, turkey, bacon, cheddar cheese, lettuce, tomato, and red pepper spread on toasted wheat berry bread

\$21

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Hot Sandwich Plates

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

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Gyro

Lamb and beef, cucumber, tomato, onion with tzatziki sauce on flatbread \$18

Kirkwood Cheese Steak

Shaved beef ribeye, havarti cheese, peppers, onions, and mushrooms served with herb mayo on a hoagie

\$21

Herb-Grilled Chicken Boursin cheese, sautéed onions, and tomato on challah

\$18

Reuben

Shaved corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on a homemade marble rye bun \$19

\$19

Rachel

Shaved turkey breast, coleslaw, Swiss cheese, and Thousand Island dressing on a homemade marble rye bun

\$19

Southwest Pita

Your choice of pulled chicken marinated in Southwest spices or smoked brisket served with pico de gallo, and poblano cream sauce on pita bread \$19

Old-Fashioned Open-Faced Sandwich Plates

All open-faced plates come served on French bread with Chef's fresh vegetable, dessert, coffee, and tea.

Turkey

Mashed potatoes and gravy \$17

Meatloaf

Mashed potatoes and gravy \$19

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Roast Beef Mashed potatoes and gravy \$21





Salads

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

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

Chicken Caesar Salad

Grilled chicken, romaine lettuce, Parmesan, croutons, and Caesar dressing

\$19

Cobb Salad (GF)

Romaine lettuce, chicken, bacon, tomatoes, bleu cheese, hard-boiled eggs, and choice of dressing

\$18

Creamy Chicken Salad (GF)

Spring mix topped with house-made chicken salad, hard-boiled eggs, toasted almonds, and cherry tomatoes

\$18

Kirkwood Chef Salad (GF)

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

\$19

Grilled Chicken and Vegetable Salad (GF)

Grilled chicken breast with marinated grilled vegetables, and cherry tomatoes on a bed of baby mixed greens and dressing of your choice

\$19

Roasted Wild Mushroom Salad (GF) ‡

Served on chopped romaine lettuce with shaved red onions, cucumbers, feta cheese, and cherry tomatoes

\$16

Design Your Own Plated Salad (GF)

(choice of one) Romaine lettuce, spring mix, or spinach

(choice of two) Smoked turkey, ham, bacon, or chicken

(choice of three) Tomatoes, roasted corn, hard-boiled eggs, cheese, cucumber, radish, garbanzo beans, carrots, sunflower seeds, croutons

(choice of two dressings)

Ranch, bleu cheese, Caesar, honey mustard, French, balsamic vinaigrette, red wine vinaigrette, raspberry vinaigrette

\$20

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Entrées

Plated lunches include spring mix salad, Chef's choice of fresh seasonal vegetables, rolls, 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, Parmesan, light cream sauce, with scalloped potatoes \$24

Grilled Flank Steak (GF) Demi-glace with sweet potato succotash \$25

Herb-Roasted Pork Loin (GF)

Demi-glace with garlic mashed potatoes

\$23

Honey-Glazed Salmon

Ginger-lemon beurre blanc and rice pilaf \$26

Panko-Crusted Chicken (GF) Creamy pesto Alfredo sauce with Parmesan scalloped potatoes \$23

Arancini (GF) ‡

(vegetarian option of stuffed rice balls) Tomato sauce with grilled vegetables \$21

Chicken Cordon Bleu (GF) Chicken breast, ham, and Swiss cheese, breaded and fried, topped

with a garlic cream sauce, served with green onion mashed potatoes

\$24

Caprese Pasta ‡

Tomatoes, fresh mozzarella, basil, and linguine pasta \$18

Shrimp Scampi Angel-hair pasta, grilled vegetables, and roasted garlic \$26

Mushroom Parmesan (GF)‡ Pesto Alfredo, linguine, and grilled vegetables \$21

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Deli

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

(choice of two salads) Potato salad (GF), pasta salad, vegetable salad (GF), fruit salad (GF), coleslaw (GF), broccoli salad (GF), roasted corn salad (GF)

Assorted wraps and gourmet sandwiches

Potato chips (GF)

Chef's dessert assortment

Coffee and tea service

\$26

Executive Deli

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

(choice of two salads) Potato salad (GF), pasta salad, vegetable salad (GF), fruit salad (GF), coleslaw (GF), broccoli salad (GF), roasted corn salad (GF)

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

Lettuce, tomato, onion, pickles (GF)

Potato chips (GF)

Assorted breads

Chef's dessert assortment

Coffee and tea service

\$28

Soup & Salad Bar

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

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

Choice of soup

(choice of one salad) Potato salad (GF), pasta salad, vegetable salad (GF), fruit salad (GF), coleslaw (GF), broccoli salad (GF), roasted corn salad (GF)

Garlic bread

Chef's dessert assortment

Coffee and tea service

\$24

(additional meat \$5) (add sliders \$6)

Enhancements — Soups

Priced per person.

Chicken noodle, broccoli cheese (GF)‡, chicken and sausage gumbo, tomato basil (GF)‡, carrot ginger (GF)‡, classic chili (GF), egg drop (GF)‡, chicken tortilla (GF), cream of potato (GF), corn chowder (GF)



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Upgrade to our premium homemade potato chips with our secret spice blend for \$2 per person.



Italian

Mixed greens with vegetable garnishes, ranch dressing, and red wine vinaigrette Lasagna roll-ups with choice of marinara or meat sauce

> Pasta primavera‡ Fresh seasonal vegetables Garlic bread

> Chef's dessert assortment

Coffee and tea service

\$26

Deluxe: Add chicken Parmesan or arancini

\$32

Mexican

Top-your-own crispy beef tacos (GF)

Mexican chicken lasagna (GF)

Spanish rice (GF)

Flour tortillas, borracho beans (GF), queso dip (GF), chips and salsa (GF)

Traditional accompaniments (GF)

Chef's dessert assortment

Coffee and tea service

\$27

Deluxe: Add beef or chicken fajita with peppers and onions

\$33

Midwestern

(choice of three sides) 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)

Boneless smoked chicken thighs (GF)

Smoked beef brisket (GF)

Cornbread muffins, buns, and butter

Chef's dessert assortment

Coffee and tea service

\$29

Deluxe: Add pulled pork

\$34

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Picnic

(choice of two sandwiches) Quarter-pound hamburgers, hot dogs, brats, smoked chicken thighs (GF)

(choice of two salads) Potato salad (GF), pasta salad, vegetable salad (GF), fruit salad (GF), coleslaw (GF), broccoli salad (GF), roasted corn salad (GF)

Baked beans (GF)

Potato chips (GF)

Traditional accompaniments (GF)

Chef's dessert assortment

Coffee and tea service

\$26

Deluxe: Upgrade to half-pound burgers or jumbo hot dogs **\$29** Upgrade both: **\$33**

Lunchroom

(served on nostalgic HK lunch trays — maximum of 75 guests)

Grown-up grilled cheese with Swiss, cheddar, and tomato on grilled herb bread

Tomato soup (GF)

Sloppy Joes on premium bun

Fruit cup (GF)

Vegetable sticks with dip (GF)

Chef's dessert assortment

Coffee and tea service

\$24

Deluxe: Upgrade to a specialty soup: chicken noodle, creamy potato and bacon, carrot ginger[‡], or egg drop[‡]

\$27

Greek

Romaine lettuce, tomatoes, kalamata olives, feta cheese with vinaigrette dressing (GF)

Rosemary potatoes (GF)

Gyros

Boneless lemon chicken (GF)

Hummus with pita chips

Chef's dessert assortment

Coffee and tea service

\$27

Deluxe: Add jumbo lamb spanakopita

\$31

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A minimum of 50 is required for all buffets or a \$60 charge will apply.

Asian

Egg drop soup (GF) Lettuce and cabbage salad with ginger dressing (GF)

Crab Rangoon

Vegetarian egg rolls with sweet-and-sour sauce ‡

Fried rice (GF)

(choice of one) Sesame chicken (GF), beef and broccoli (GF), twice-cooked pork (GF)

Chef's dessert assortment

Coffee and tea service

\$28

Deluxe: Add a second entrée

\$32

Enhancements — Soups

Priced per person.

Chicken noodle, broccoli cheese (GF)‡, chicken and sausage gumbo, tomato basil (GF)‡, carrot ginger (GF)‡, classic chili (GF), egg drop (GF)‡, chicken tortilla (GF), cream of potato (GF), or corn chowder (GF)

\$4



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

Domestic beer **\$6** Premium beer **\$7** Premium mixed drinks **\$8** Super premium mixed drinks **\$10** House wine **\$32** *per bottle* Coca-Cola products **\$4** Other brand soda **\$5**

Cash Bar

Domestic beer **\$7** Premium beer **\$8** Premium mixed drinks **\$9** Super premium mixed drinks **\$11** House wine **\$10** *per glass* Coca-Cola products **\$4** Other brand soda **\$5**

Kegs

Domestic beer \$425 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 **\$32** per bottle Silver Gate Brut, California **\$34** per bottle Bellafina Prosecco Sparkling Wine, Italy **\$36** per bottle

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All guests must show proof of identification with a valid driver's license 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.





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Domestic Beer Selection

Budweiser Bud Light Busch Light Miller Lite Michelob Ultra Coors Light O'Doul's

Premium Beer Selection Stella Artois Corona Compensation Ruthie

Easy Eddy

Spirits (select 10)

Premium Brand Spirits

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





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Cold Savory Martinis

Ask your catering manager about customizing a martini bar for your event.

South West Tuna Poke (GF)

Shredded lettuce, avocado mayo, bell peppers, green onions, cucumber, tomato

\$9

Caprese Oliva

Cherry tomatoes, fresh mozzarella, fresh basil, olives, and balsamic reduction served with artisan bread \$7

Five Layer Dip (GF)

Refried beans, sour cream, fire-roasted salsa, guacamole, and cheddar cheese served with tortilla chips \$8

Shrimp Cocktail (GF) Five extra-large shrimp, homemade cocktail sauce \$9

Action Martini Stations*

Truffled mashed potatoes with chicken in cognac cream (GF) \$9

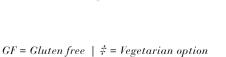
Loaded smashed potatoes with bacon, chives, sour cream (GF) \$7

Wild mushroom risotto with rosemary and shrimp (GF) \$9

Beef stir-fry with broccoli and ginger gastrique (GF) \$9

Macaroni and cheese with lobster \$10

*\$75 per hour, per chef attendant, per 100 guests.





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Displays & Platters

Selections are priced per person unless noted.

Olive tapenade, hummus, and baba ganoush with 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

Antipasto display with marinated vegetables, roasted and grilled, with olives, cheese, and bread (2 oz) **\$7** per serving

Cured meat and imported cheese display with artisan breads (2 oz.) \$12 per serving

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

Smoked salmon with traditional accompaniments (2 oz) (GF) \$10 per serving

Shrimp cocktail (GF) \$225 per 50 pieces

Mini sandwiches of ham, turkey, and roast beef with mayonnaise and mustard **\$155** per 50 pieces

Oysters with traditional accompaniments (GF) Market Price

Salmon mousse served with assorted breads and crackers (2 oz) \$8 per serving

Fire-roasted red pepper 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





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Cold

Priced per minimum of 50 pieces.

Quiche bites: vegetable \$85 meat \$100

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

Tomato bruschetta \$95

Asparagus and prosciutto puffs \$155

Savory cheesecake bites \$155

Fresh fruit skewers (GF) \$100

Shrimp bruschetta on crostini \$185

Salmon cornet — smoked cured salmon stuffed with dill and chive cream cheese (GF) **\$185**

Bacon and Gruyere cheese in a cherry tomato (GF) \$120

Caramel, apple, and pecan in a phyllo shell \$100

Grilled sirloin with fire-roasted red pepper spread on crostini \$190

Crab salad tart with remoulade in phyllo shell \$225

Foie gras torchon served on brioche crostini with blackberry jam and chives \$300

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





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Hot

Priced per minimum of 50 pieces. Boursin-stuffed mushrooms \$120 Pork wings (GF) \$275 Spinach and artichoke dip with pita chips (50 servings) \$140 Crab dip with artisan breads \$190 Cauliflower dip with assorted breads and crackers \$150 Meatballs (Swedish or BBQ) \$120 Buffalo chicken wings with ranch and bleu cheese \$155 BBQ chicken wings with ranch and bleu cheese \$155 Chicken strips with honey mustard \$130 Arancini with marinara (GF) \$135 Italian sausage-stuffed mushrooms (GF) \$125 Wisconsin cheese curds with ranch **\$155** BBQ spiced bacon-wrapped shrimp (GF) \$210 Vegetarian egg rolls with sweet-and-sour dipping sauce \$ \$120 Mushroom-stuffed tarts with mozzarella \$110 Octomari with lemon garlic aioli \$300





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Carving Station* Carving stations include appropriate condiments and rolls. All gluten free

> Mustard-encrusted pork loin (minimum of 25 guests)

Whole beef tenderloin (minimum of 25 guests)

Boneless turkey (minimum of 25 guests)

Glazed ham (minimum of 30 guests)

Prime rib (minimum of 30 guests)

Ask your sales manager for market price per person

*\$75 per hour, per chef attendant, per 50 guests.





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Plated dinners include choice of salad, Chef's choice of fresh seasonal vegetables, rolls, dessert, and coffee and tea service. A maximum of two meats and one vegetarian entrée can be selected.

Salads

Classic (GF)

Mixed greens with vegetable garnishes and choice of dressing Ranch, bleu 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

Intermezzo

Sorbet of Seasonal Flavor \$4

(Add sweet wine \$6)

Soups

Priced per person.

Chicken noodle, broccoli cheese (GF)‡, chicken and sausage gumbo, tomato basil (GF)‡, carrot ginger (GF)‡, classic chili (GF), egg drop (GF)‡, chicken tortilla (GF), cream of potato (GF), or corn chowder (GF)

\$4



Entrées

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

Panko-Crusted Chicken (GF)

Creamy Parmesan scalloped potatoes and pesto Alfredo sauce \$30

Chicken Cordon Bleu (GF)

Chicken breast, ham, and Swiss cheese, breaded and fried, topped with a garlic cream sauce, served with green onion mashed potatoes \$35

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

Cuban-Marinated Pork Tenderloin (GF) Fried parsnips and caramelized onions and Mojo sauce

\$33

Chicken Rockefeller (GF) Spinach, bacon, onions, mozzarella and Parmesan, light cream sauce, with scalloped potatoes \$33

Chicken Saltimbocca (GF) Prosciutto, mozzarella, Parmesan, with Tuscan roasted potatoes and sage pan sauce \$38

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

> > Pan-Seared Red Snapper (GF)

Arancini and andouille creole sauce

\$47

Shrimp Scampi Angel-hair pasta, grilled vegetables, and roasted garlic \$37

Balsamic-Marinated Sliced Flank Steak (GF)

Cheddar mashed potatoes and sweet onion glaze \$38

Honey-Glazed Salmon Wild rice pilaf and ginger-lemon beurre blanc \$38

Seared Beef Tenderloin (GF) Boursin mashed potatoes and onion-mushroom demi-glace \$49

Grilled New York Strip (GF) Peppers, onions, and mushrooms, with potatoes gratin and beurre rouge sauce \$41

22% service charge will be added. Selections are based on availability and pricing is subject to change.



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Vegetarian Entrées

Marinated Grilled Mushroom (Vegan) (GF)

Grilled balsamic and herb-marinated portabella mushroom served over a succotash of potatoes, onion, peas, and carrots with fire-roasted red pepper oil \$28

Lasagna Roll-Up With Marinara Sauce

Ricotta, mozzarella, and grilled vegetables \$28

Mushroom Parmesan (GF)

Pesto, linguine, and grilled vegetables \$29

Arancini (GF)

Grilled vegetables and tomato sauce \$29



Duo Entrées

Tier 1 – Choice of two:

New York strip (GF) Prosciutto arancini (GF) Roasted pork tenderloin (GF) Chicken Rockefeller (GF) Chicken cordon bleu (GF) Shrimp scampi (GF) \$43

Tier 2 – Choice of two:

Beef ribeye (GF) Pork ribeye (GF) Quail (GF) Grilled prawns (GF) Seared salmon (GF) Chicken saltimbocca (GF) **\$55**

Tier 3 – Choice of two:

Rack of lamb (GF) Beef filet (GF) Scallops (GF) Snapper (GF) Crab cake Roasted duck breast (GF) **\$67**

Sides – Choice of one:

Roasted fingerling potatoes (GF) Garlic mashed potatoes (GF) Green onion mashed potatoes (GF) Risotto cake (GF) Wild rice pilaf Twice-baked potatoes (GF) Creamy scalloped potatoes (GF) Au gratin potatoes (GF) Pesto pasta Roasted root vegetables (GF)

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A minimum of 50 is required for all buffets or a \$60 charge will apply.

Classic

House salad – 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

Chef's dessert assortment

Coffee and tea service

\$37

Deluxe: Upgrade chicken to grilled pork ribeye

\$43

Mediterranean

Romaine lettuce with olives, feta, shaved red onions, tomatoes, Greek dressing, and Caesar dressing

Rosemary-marinated chicken breast with creamy red pepper velouté (GF)

Lamb spanakopita

Roasted red potatoes (GF)

Fresh seasonal vegetables (GF)

Warm rolls and butter

Chef's dessert assortment

Coffee and tea service

\$40

Deluxe: Upgrade chicken to seared salmon

\$45





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Iowan

Field greens with vegetable garnishes, croutons, bacon-ranch dressing, and balsamic vinaigrette Grilled pork ribeye with sour cherry whiskey glaze (GF) Grilled sliced sirloin with Boursin butter (GF) Scalloped potatoes (GF) Fresh seasonal vegetables (GF) Cornbread muffins, dinner rolls, and butter Chef's dessert assortment Coffee and tea service **\$41**

Deluxe: Upgrade sirloin to New York strip (GF)

\$46

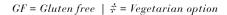
The Tuscan

Mixed greens with vegetable garnishes, Italian dressing, and Greek dressing

Chicken Marsala Herb smashed potatoes (GF) Shrimp with pasta primavera Fresh seasonal vegetables (GF) Traditional garlic bread Chef's dessert assortment Coffee and tea service **\$41**

Deluxe: Add lasagna roll-ups with meat sauce

\$45





Any-Day Holiday

Roasted turkey breast (GF) Stuffing Brown gravy (choice of potato) Mashed potatoes or candied yams (GF) Cranberry chutney (GF) Green bean casserole Warm rolls and butter Chef's dessert assortment Coffee and tea service **\$42**

Deluxe: Add spiral-cut ham (GF)

\$54

Comfort Food

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

> (choice of two) Meatloaf Bone-in fried chicken Chicken-fried steak with gravy

> > (choice of one)

Mashed potatoes (GF) Macaroni and cheese Fresh seasonal vegetables (GF) Biscuits and butter Chef's dessert assortment Coffee and tea service

\$34

Deluxe: Get all three mains and both starches

\$43

22% service charge will be added. Selections are based on availability and pricing is subject to change. Kirkwood Community College 7725 Kirkwood Blvd. SW Cedar Rapids, Iowa 52404





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

House Desserts

Seasonal crisp (GF) Flourless chocolate cake (GF) New York cheesecake Traditional cake *(choice of one)* Chocolate Vanilla Seasonal flavor **\$8**

Specialty Desserts

Seasonal specialty cheesecake Passion fruit meringue tart Chocolate raspberry layer cake Seasonal puff pastry galette Buttermilk panna cotta with seasonal compote (GF) Peanut butter turtle cake

\$9

Dessert Martinis

Caramel apple pie Chocolate espresso Vanilla berry cake

\$9





Petite Indulgence

Priced per 50 pieces.

Chocolate Obsession

Chocolate tartlets, pot de crème (GF), brownies, flourless chocolate cake (GF) \$170

> European Dessert Platter Cannoli, cream puffs, tartlets, macarons \$125

Sweet and Salty Chocolate chip cookies with bacon, turtle tartlets, buttered popcorn macarons, peanut butter pretzel brownies \$170

ψ170

Cakemania Chef's selection of assorted cake slices, cheesecake, and cupcakes \$145

Chocolate Fountain

Minimum of 150 people.

Served with strawberries (GF), pineapple (GF), pound cake, puffed-rice treats, marshmallows (GF), and cream puffs

\$7 per person

Mini Dessert Bar

Minimum of 150 people.

(choice of four) Vanilla crème brûlée (GF)

Tartlets

Seasonal panna cotta (GF)

Chef's selection of assorted mini cupcakes

Seasonal dessert shooters — fresh seasonal fruit and mousse layered in a miniature dessert cup (GF)

\$13 per person

1 hour of service

22% service charge will be added. Selections are based on availability and pricing is subject to change. 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 22% 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: \$75 per attendant, per hour.
- Chef Carver: \$75 per chef, per hour.
- Passed Hors d'oeuvres: \$75 per hour, per server.
- Dessert Servicing Fee: \$2 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 driver's license 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.

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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, 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.

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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.

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.

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 prior to the day of the client's scheduled event. 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.

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