



THE MEETING PLANNER

PRE MEETING

House Baked Fruit Breads and Coffee Cakes with Butter and Preserves,
Freshly Brewed Regular and Decaffeinated Coffee and Premium Herbal Teas.
per guest

MID MORNING FRESHENER

Freshly Brewed Regular and Decaffeinated Coffee,
Premium Herbal Teas, Ice Tea and Assorted Soft Drinks.
per guest

AFTERNOON TIME OUT

House Baked Chocolate Chunk, White Chocolate Macadamia Nut, Rich Peanut Butter
and Sugar Cookies, Freshly Brewed Regular and Decaffeinate Coffee,
Premium Herbal Teas, Assorted Soft Drinks, Bottle Waters.
per guest

THE MEETING PLANNER PACKAGE

Pre Meeting, Mid Morning Freshener and Afternoon Time Out.
per guest



THE EXECUTIVE PLANNER

PRE MEETING

House Baked Fruit Breads and Coffee Cakes with Butter and Preserves,
Sliced Seasonal Melons, Premium Chilled Orange and Cranberry Juices,
Freshly Brewed Regular and Decaffeinated Coffee and Premium Herbal Teas.
per guest

MID MORNING FRESHENER

Freshly Brewed Regular and Decaffeinated Coffee,
Premium Herbal Teas, Ice Tea and Assorted Soft Drinks.
per guest

AFTERNOON TIME OUT

Sliced Seasonal Fruit Selection, Individual Low Fat Strawberry and Peach Yogurts,
Lean Granola Mix, Granola Bars, Raisin Oatmeal Cookies, Freshly Brewed Regular and
Decaffeinated Coffee, Premium Herbal Teas, Assorted Soft Drinks, Bottle Waters.
per guest

THE EXECUTIVE PLANNER PACKAGE

Pre Meeting, Mid Morning Freshener and Afternoon Time Out.
per guest



THE EXECUTIVE ALL DAY PLANNER

Minimum of 50 Guests

PRE MEETING

House Baked Pastries and Mini Muffins with Butter and Preserves,
Sliced Seasonal Melons, Premium Chilled Orange and Cranberry Juices,
Freshly Brewed Regular and Decaffeinated Coffee and Premium Herbal Teas.

MID MORNING FRESHENER

Freshly Brewed Regular and Decaffeinated Coffee,
Premium Herbal Teas, Iced Tea and Assorted Soft Drinks.

BOARD ROOM LUNCH

Inn's Signature Salad, One Entrée Selection,
Two Side Item Selection, Freshly Baked Rolls with Butter,
Freshly Brewed Regular and Decaffeinated Coffee,
Premium Herbal Teas, Assorted Soft Drinks, Bottled Waters.

AFTERNOON TIME OUT

House Baked Cookies, Pretzels, and Gardettos.
Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea and Assorted Soft Drinks

PRESENTATION PACKAGE

Screen, Extension Cords, Flip Chart and Markers, A/V Cart

EXECUTIVE ALL DAY PLANNER PACKAGE

Includes Room Rental for General/Standard Session Room, Pre Meeting,
Mid Morning Freshener, Board Room Lunch and Afternoon Time Out, Service Charge.
Executive All Day Planner Package is available Monday – Friday.

per guest, plus tax



BUFFET BREAKFAST ENTRÉES

Buffet pricing is based on a 60-minute maximum serving period.

CONTINENTAL

Freshly Brewed Regular and Decaffeinated Coffee, Premium Herbal Teas, Chilled Orange and Cranberry Juice, Sliced Seasonal Fresh Fruit, House Baked Breakfast Pastries and Muffins, Berry Preserves & Butter.
per guest

HEALTHY CONTINENTAL

Freshly Brewed Regular and Decaffeinated Coffee, Premium Herbal Teas, Chilled Orange and Cranberry Juice, Low Fat Flavored Yogurt, Fresh Fruit Kabobs, Mini Muffins and Bagels. Served With Whipped Cream Cheese, Berry Preserves and Butter
per guest

MID-WESTERN

Fluffy Scrambled Eggs, Country Hash Browns, Country Style Sausage Patties, Buttermilk Biscuits. Berry Preserves and Butter. Chilled Orange and Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffee, Premium Herbal Teas.
per guest

PAPA CONN'S COUNTRY BREAKFAST

Fluffy Scrambled Eggs with Cheddar Cheese, Crisp Bacon and Maple Sausage, Country Hash Browns, Biscuit and Gravy, Sliced Fresh Fruit and Signature Batter Dipped French Toast with Warm Maple Syrup Berry Preserves and Butter. Chilled Orange and Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffee, Premium Herbal Teas.
per guest



MORNING ENHANCEMENTS

Available as an addition to any breakfast buffet

EGG AND CHEESE STRATA

Rich Egg, Bread and Cheese Casserole. Sold in increments of 12.
Add: Chives, Sausage, Bacon, Mushrooms: \$. per item

per guest

BREAKFAST SANDWICHES

Served on home made biscuits or English Muffins; Fluffy Eggs, Cheese
And Your Choice of Ham, Bacon, or Sausage

per guest

BREAKFAST WRAPS

Flour Tortilla Shells filled with Fluffy Scrambled Eggs, Sausage
Onions, Peppers and Melted Cheese

per guest

BREAKFAST QUICHE

Choice of Spinach, Sautee Vegetables or Cheese. Sold in increments of 8.

per guest

PAPA CONN'S BATTER DIPPED FRENCH TOAST

Cinnamon Raisin Bread, Batter Dipped, served With Warm Maple Syrup,
Butter and Dusted with Powdered Sugar

per guest

BUTTERMILK BUSCUITS

Sausage Gravy
Plain Gravy

per guest
per guest

MORNING PASTRIES

Chef Created Coffee Cakes, Assortment of House Baked Coffee Cakes that
Perfectly Compliment our Delicious Premium Coffee

per guest

BEVERAGE SELECTION

FRESHLY BREWED REGULAR COFFEE

per gallon

FRESHLY BREWED DECAFFEINATED COFFEE

per gallon

PREMIUM HERBAL TEAS

per person

ASSORTED SODAS

each

ICE MOUNTAIN SPRING WATER

each

RICH AND CREAMY HOT CHOCOLATE

per gallon



BUILD YOUR OWN BUFFET BREAKFAST

Buffet pricing is based on a 60-minute maximum serving period.

CHOOSE ONE

Egg & Cheese Strata
Scrambled Eggs

Papa Conn's Signature Batter Dipped French Toast

Breakfast Burritos
Quiche – Lorraine or Florentine

CHOOSE ONE

Maple Sausage Links
Country Sausage Patties

Freshly Brewed Regular and Decaffeinated Coffee, Premium Herbal Teas,
Chilled Orange and Cranberry Juice.

Crispy Bacon
Grilled Ham Steaks

CHOOSE ONE

Country Hash Browns
American Fries
O'Brien Potatoes
Rosemary Roasted Potatoes

per guest

GRAND BUFFET BREAKFAST

Buffet pricing is based on a 60-minute maximum serving period.

Smoked Salmon Display with Chopped Onion, Egg, Tomato, Garlic Crostini,
and Cucumber Dill Crème Fraiche. Oven Roasted Balsamic Glazed Chicken
Topped with Portabella Mushrooms, Roasted Red Peppers, and Scallions. Tri-
color Cheese Tortellini in a Rich Roasted Tomato and Parmesan Cream Sauce.

Fluffy Scrambled Eggs with Crispy Bacon and Country Hash Browns. Fresh
Fruit, Cheese Display and House Baked Breakfast Pastries and Muffins, served
with Berry Preserves & Butter.

Freshly Brewed Regular and Decaffeinated Coffee, Premium Herbal Teas,
Chilled Orange and Cranberry Juice.

per guest



SPECIALTY BREAKS

To add interest and excitement to your breakout, ask your Catering Sales Director to customize a theme for you. Please call the Inn at 835 for more details.

LOW CARB BREAK

per guest

Antipasto Skewers, Sliced Sausage, Cubed Mozzarella Cheese & Sun Dried Tomato, Deluxe Nut Mix, Broccoli, Carrot, Cauliflower and Celery Display with Ranch Dressing, Assorted Soft Drinks & Bottled Waters

FRENCH COUNTRY WINE BREAK

per guest

Sausage and Pate Selection, Assorted Artisan Cheeses: Boursin, Gouda, Cherve and Brie Cheeses, Sliced French Bread, Sliced Seasonal Fruit Selection, Glass of House Wine (1p/p), Assorted Soft Drinks and Bottled Waters

THE LITTLE APPLE BREAK

per guest

Glazed Apple Turnover, Jumbo Soft Pretzel with Mustard, Root Beer

PLAY TIME BREAK

per guest

Chocolate and Vanilla Ice Cream, Cherries, Chopped Nuts, M&M's, Crumbled Brownies, Sliced Bananas, Chocolate and Caramel Topping, Whipped Cream

THE BALL GAME BREAK OUT

per guest

White Popcorn with Melted Butter, Jumbo Hot Dog with Diced Onions, Relish, Mustard and Ketchup, Assorted Soft Drinks

FONDUE BREAK STATION

per guest

White and Dark Chocolate Fondue, Strawberries, Bananas, Pineapples and Pound Cake Squares



835 SNACK BAR

WHOLE FRUIT	per piece
PRETZELS	per lb.
GRANOLA BARS	each
CANDY BARS	each
PLAIN OR PEANUT M&M'S	each
DOMESTIC CHEESE BOARD	per guest
CRUDITÉS AND DIP	per guest
ICE CREAM SANDWICHES	each
ICE CREAM BARS	each
RICE CRISPY TREATS	each
INDIVIDUAL CHIPS	each
GARDETTO'S	per lb.
CHEESE / PEANUT BUTTER CRACKERS	each
GOLDFISH CRACKERS	per lb.
CHIPS AND SALSA	per lb.



835 BAKERY

ASSORTED SWEET TRAY	per guest
Mini Signature Brownies, Creamy Lemon Bars, Rich Raspberry Bars and assorted Gourmet Cookies	
CHOCOLATE FROSTED BROWNIES	dz
CREAMY LEMON BARS	dz
GOURMET COOKIES	dz
Chocolate Chunk, White Chocolate Macadamia Nut, Creamy Peanut Butter or Sugar Cookies	
ASSORTED PETIT FOURS	dz
PETIT FOURS GRAND CRU	dz/assorted
<i>Raspberry, Grand Marnier, Lemon Cream, Apple, Berry Dacquoise, Crème Brulee, Caramel Almond, Opera Diamond</i>	
RICH CHERRY BARS	dz
SIGNATURE BUTTERSCOTCH PINEAPPLE UPSIDE DOWN CAKE	dz
SIGNATURE SOUTHERN PECAN PIE	per pie
SIGNATURE ENGLISH TOFFEE CAKE	dz
SIGNATURE STRAWBERRY CHANTILLY	per gallon
NEW YORK STYLE CHEESECAKE	dz
Fruit Toppings: Strawberry, Cherry or Raspberry	
GERMAN CHOCOLATE BARS	dz
CHOCOLATE WALNUT BARS	dz
ICED SINGLE LAYER CARROT CAKE	dz
CHOCOLATE OR YELLOW CAKE	
<i>Single Layer</i>	dz
<i>Triple Layer (Strawberry Shortcake, Chocolate Tiger or Tiramisu)</i>	dz
FRUIT PIES	-pie
<i>Apple, Peach, Pumpkin or Cherry</i>	



BAKERY

Sold in increments of 12

HOUSE BAKED CINNAMON ROLLS	Large each	Small each
FLAKY BUTTER CROISSANTS		Large
FLAKY FILLED CROISSANTS	Large each	Small each
BAGELS Blueberry, Raisin, Cinnamon and Plain. with Whipped Cream Cheese		Large each
SCONES Chocolate Chip, Blueberry and Cinnamon with Preserves and Cream		Large each
HOUSE BAKED DANISHES Blueberry, Raspberry, Spiced Apple, Cherry and Sweet Cream Cheese	Large each	Small each
ASSORTED COFFEE CAKES Apple, Raspberry, Cherry, Streusel, Almond, Apricot and Cinnamon		Large
JUMBO COOKIES Chocolate Chip & Sugar		Large
GLAZED TURNOVERS Apple or Cherry		Large



BEVERAGE

FRESHLY BREWED REGULAR COFFEE	per gallon
FRESHLY BREWED DECAFFEINATED COFFEE	per gallon
FRESHLY BREWED ICED TEA	per gallon
REGULAR OR PINK LEMONADE	per gallon
CHILLED FRUIT JUICES	per gallon
NON-ALCOHOLIC SPECIALTY PUNCHES	per gallon
BOTTLED WATER	each
ASSORTED SOFT DRINKS	each
RICH AND CREAMY HOT CHOCOLATE	per gallon
PREMIUM HERBAL TEAS	per person
MILK	per gallon
LIPTON WHITE RASPBERRY TEA	per bottle
LIPTON DIET WHITE RASPBERRY TEA	per bottle
LIPTON GREEN TEA WITH CITRUS	per bottle



INN LUNCH

Served with Freshly Brewed Ice Tea with Lemon Slices, Choice of Soup du Jour or Salad and Dessert.

Selection of one, \$ extra per person for multiple entrée offering

PLATED WRAP SELECTIONS

CLASSIC CHICKEN CAESAR CLUB WRAP

Grilled Marinated Chicken Breast, Crisp Romaine, House Made Croutons, Shredded Asiago Cheese tossed with a creamy Caesar Dressing then Wrapped in a Delicate Spinach Tortilla Shell

per guest

WEST COAST TURKEY WRAP

Grilled Sliced Bacon, Smoked Turkey Breast, Creamy Coleslaw, Tangy Thousand Island Dressing with Melted Provolone Cheese and Wrapped in a Delicate Spinach Tortilla Shell

per guest

ROASTED VEGETABLE WRAP

Balsamic Marinated Seasonal Vegetables Roasted to Perfection and Topped with Melted Provolone then Wrapped in a Delicate Tomato Tortilla Shell.

per guest

GRILLED HAM AND GRUYERE WRAP

Grilled Sliced Honey Ham Topped with Melted Swiss Cheese, Crisp Romaine, Tomato and a robust Dijon Pesto then Wrapped in a Delicate Tomato Tortilla Shell

per guest



INN LUNCH

-Continued-

Served with Freshly Brewed Ice Tea with Lemon Slices, Choice of Soup du Jour or Salad and Dessert.

Selection of one, \$ extra per person for multiple entrée offering.

PLATED SANDWICH SELECTIONS

ROAST BEEF & GORGONZOLA SANDWICH

Rare Sliced Roast Beef Topped with Caramelized Sweet Onions and Red Peppers, Finished with a Rich Gorgonzola Aioli and Served on Herb Focaccia Bread.

per guest

REUBEN

Sliced Corned Beef, Sauerkraut, Swiss Cheese and a Tangy Thousand Island Dressing served on Marble Rye Bread (may substitute Turkey for Corned Beef)

per guest

MUFFULETTA SANDWICH

Sliced Salami, Cappicola, and Ham; Topped with an Olive Salad, Swiss & Provolone Cheese served on Herb Focaccia Drizzled with Extra Virgin Olive Oil

per guest

835 CLUB SANDWICH

Sliced Smoked Turkey, Crispy Bacon, American Cheese, Juicy Tomatoes and Shredded Lettuce. Double Stacked on Sourdough and Finished with a Velvety Cracked Pepper and Garlic Mayonnaise.

per guest

HOT SICILIAN SANDWICH

Sliced Cappicola with Banana Peppers, Roasted Red Peppers, and Shredded Leaf Lettuce. Finished with a garlic Aioli and Served on a Crusty French Baguette.

per guest

CHICKEN CORDON BLUE SANDWICH

Grilled Breast of Chicken Topped with Grilled Ham, Melted Swiss and Dijon Aioli, Served on a Soft Pretzel Roll.

per guest

CHICKEN OR TUNA SALAD SANDWICH

Rich and Creamy Tuna or chicken Salad on a Crusty French Roll Topped with Crisp Lettuce and Tomato

per guest (Add Flaky Croissant, \$1.25)



INN LUNCH

-Continued-

Box Lunches are Served with Freshly Brewed Ice Tea with Lemon Slices, Choice of Soup du Jour or Salad and Dessert.

Selection of one Sandwich, Salad and Dessert for all Guest

BUILD YOUR OWN BOX LUNCH

CHOOSE ONE FROM EACH HEADING

Meats

Sliced Breast of Turkey
Sliced Roast Beef
Sliced Honey Glazed Ham
Sliced Salami

Cheeses

Sliced American
Sliced Cheddar
Sliced Swiss
Sliced Provolone

Breads

White
Honey Grain Wheat
Marble Rye
Sourdough

Salads

Southwest Pasta Salad
Creamy Coleslaw
Inn's Signature Salad
Papa Conn's Potato Salad
Italian Pasta Salad
Broccoli Cheddar Salad
Ham and Cheese Macaroni Salad

Desserts

German Chocolate Bars
Iced Single Layer Cake
Chocolate Frosted Brownies
Cherry Bars
Chocolate Walnut Bars
House Baked Gourmet Cookies
(Chocolate Chunk, Sugar, Oatmeal Raisin and
White Chocolate Macadamia Nut)

per guest



PLATED LUNCH ENTRÉES

All Luncheon Entrees Includes: Inn's Signature Salad with Our House Dressing, Choice of two appropriate accompaniments, and Dessert. Served with Fresh Baked Rolls and Butter, Freshly Brewed Iced Tea, Coffee and Water

CHICKEN ROMANO

Breast of Chicken encrusted in a Parmesan Coating Sauteed to a Golden Brown Topped with a Lemon Caper Mushroom Cream Sauce
per guest

CHICKEN FLORENTINE

Tender Breast of Chicken Stuffed with Spinach, Smoked Bacon, Parmesan and Roasted Red Peppers then Finished with a Smooth Mornay Sauce.
per guest

BALSAMIC CHICKEN

Oven Roasted Balsamic Glazed Chicken Breast Topped with Grilled Portabella Mushrooms, Roasted Red Peppers and Scallions.
per guest

MAPLE PECAN CHICKEN

Tender Breast of Chicken Coated in Crushed Pecans and Sauteed to a Golden Brown Finished with a Sun-Dried Cherry Maple Demi-Glace.
per guest

HONEY CHIPOTLE PORK LOIN

Honey chipotle Marinated Pork Loin, Pan Seared and Finished with a Caramelized Apple and Onion Chutney
per guest

ROULADE OF PORK

Tender Pork Loin Filled with Rosemary Potatoes, Grilled Mushrooms, Roasted Red Peppers and Scallions, Finished with a Sweet Madeira Wine Sauce.
per guest



PLATED LUNCH ENTRÉES

-Continued-

All Luncheon Entrees Includes: Inn's Signature Salad with Our House Dressing, Choice of two appropriate accompaniments, and Dessert. Served with Fresh Baked Rolls and Butter, Freshly Brewed Iced Tea, Coffee and Water

PORK TOURNEDOS

Grilled Pork Medallions with a Sage and Dijon Cream Sauce
per guest

BURGUNDAY SIRLOIN OF BEEF

Grilled 5oz Sirloin of Beef Topped with a Rich Gorgonzola and Burgundy Demi-Glace.
per guest

MAPLE PECAN CHICKEN

Tender Breast of Chicken Coated in Crushed Pecans and Sauteed to a Golden Brown Finished with a Sun-Dried Cherry Maple Demi-Glace.
per guest

CRAB LOUIE SALAD

Crisp Micro Greens with Crab Meat, Hard Cooked Egg, Avocado, Fresh Tomatoes and Lemon, Finished with our House Made Louie Dressing.
per guest

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce, House Made Garlic Croutons and Shredded Asiago Cheese Tossed with a Creamy Caesar Dressing, Topped with Perfectly Seasoned Grilled Chicken.
(Add Grilled Shrimp \$3.00, Grilled Sirloin of Beef \$4.00)
per guest



PLATED LUNCH ENTRÉES

-Continued-

SELECT YOUR ACCOMPANIMENTS

CHOOSE ONE FROM EACH HEADING

STARCH

Herb Roasted Redskin Potatoes
Creamy Smashed Potatoes
Rice Pilaf
Au Gratin Potatoes

VEGETABLES

Green Beans Almandine
Sugar Snap Peas with Red Pepper
Honey Dill Carrots
California Medley

Desserts

Iced Single Layer Cake
House Baked Gourmet Cookies
(Chocolate Chunk, Sugar, Oatmeal Raisin and
White Chocolate Macadamia Nut)
Triple Layer Chocolate Tiger Cake +\$
Triple Layer Strawberry Cake +\$
Chocolate Fudge Iced Brownies +\$



LUNCH BUFFET SELECTIONS

Minimum 20 Persons

INN'S DELUXE DELI BUFFET

Italian Pasta Salad
Broccoli Cheddar Salad
Sliced Rare Roast Beef, Smoked Breast of Turkey, Genoa Salami and Honey Glazed Ham
Sliced American, Cheddar and Swiss Cheese
Sliced Tomato, Crisp Lettuce, Sliced Onions and Deli Pickles
Assortment of Marble Rye, Sourdough, Wheat and Multi Grain Breads
Mayonnaise, Deli Mustard and Horseradish Sauce
Gourmet Assortment of Cookies
Freshly Brewed Ice Tea
per guest (add Soup Du Jour \$)

LITTLE ITALIAN BUFFET

Antipasto display with Sliced Honey Ham, Genoa Salami & Prosciutto Ham,
Aged Provolone, Swiss, Peppercinis and Olives
Traditional Caesar Salad with Garlic Croutons and Shaved Asiago Cheese
Chicken Parmesan
House Made Baked Lasagna
Garlic Bread Sticks, Rolls and Butter
Creamy Layered Tiramisu
Freshly Brewed Ice Tea, Regular and Decaffeinated Coffees
(Substitute Lasagna or Chicken Parmesan for Tri Color Tortellini in Alfredo Sauce)
per guest

PICNIC BUFFET

Smoked Bacon and Spicy Mustard Baked Beans
Papa Conn's Potato Salad
Broccoli Cheddar Salad
Flame Grilled Cheddar Cheese Burger
Stadium Hot Dogs
Beer Infused Bratwurst
Kaiser Rolls & Buns, Ketchup, Deli Mustard and Mayonnaise
Sliced Tomatoes, Pickles, Onions and Crisp Leaf Lettuce
Chocolate Fudge Iced Brownies
Freshly Brewed Ice Tea, Regular and Decaffeinated Coffee
per guest

Above pricing is based on a 60-minute maximum serving period.



LUNCH BUFFET SELECTIONS

-Continued-

Minimum 20 Persons

ITALIAN BEEF BUFFET

Creamy Cheddar and Ham Macaroni Salad
Inn's Signature Salad with House Dressing
Sliced Roast Beef in a Spicy Au Jus with Sauteed Peppers and Onions
Crusty Hoagie Rolls
Gourmet Assortment of Dessert Bars
Freshly Brewed Ice Tea
per guest

BISTRO BUFFET

Sliced Capicola Ham, Genoa Salami & Prosciutto Ham,
Mortadella, Aged Provolone, Smoked Gouda and Buffalo Mozzarella
Herb Focaccia Bread, Crusty French Baguettes
Olive Tapenade, Sun-Dried Tomatoes, Roasted Garlic, Dijon Mustard and Pesto Aioli
German Chocolate Bars
Freshly Brewed Ice Tea, Regular and Decaffeinated Coffees
per guest

SOUTHWESTERN BUFFET

Chicken and Cheese Enchiladas
Beef and Chicken Fajitas
Roasted Peppers, Onions, and Refried Beans
Spanish Rice
Warm Flour Tortilla Shells
Sour Cream, Salsa, Guacamole, Shredded Cheese
Shaved Lettuce and Diced Tomatoes
Tortilla Chips
Chocolate Fudge Iced Brownies
Freshly Brewed Ice Tea, Regular and Decaffeinated Coffee
per guest

Above pricing is based on a 60-minute maximum serving period.



THEMED STATIONS & BARS

-Continued-

Minimum 20 Persons

BURGER BAR

Grilled Thick and Juicy Hamburgers
Sliced Tomatoes, Onions, Pickles, Shredded Lettuce
Crispy Bacon Strips, Caramelized Onions, Sauteed Mushrooms and Peppers
Green and Black Olives, Avocado and Jalapenos
Sliced American, Swiss, Cheddar and Blue Cheese
Kaiser and Pretzel Rolls
Regular and BBQ Potato Chips
Chocolate Fudge Iced Brownies
Freshly Brewed Ice Tea, Regular and Decaffeinated Coffee
per guest

BAKED POTATO BAR

Salt Crusted Plump Baked Potatoes
Chopped Smoked Bacon, Shredded Cheddar Cheese, Caramelized Onions, Sauteed Mushrooms
Steamed Broccoli, Chopped Chives, Chili, Sauteed Spinach
Roasted Garlic, Blue Cheese, Butter and Sour Cream
Soup Du Jour
House Made Cherry Bars
Freshly Brewed Ice Tea, Regular and Decaffeinated Coffees
per guest

PASTA BAR

Crisp Romaine with a Creamy Caesar Dressing
Tri-Color Cheese Tortellini
Fettuccini and Penne Pasta Noodles
Alfredo Sauce
Marinara Sauce
Toppings of Artichokes, Sun-Dried Tomatoes, Black Olives
Sauteed Mushrooms, Peppers and Onions, Prosciutto Ham, Shredded Asiago Cheese
Grilled Breast of Chicken and Top Sirloin of Beef
House Baked Gourmet Cookies
Freshly Brewed Ice Tea, Regular and Decaffeinated Coffee
per guest

Above pricing is based on a 60-minute maximum serving period.

*The suggested stations may be set up as an unattended theme stations
or with a professional attended chef for \$ per chef / per station.*



COUNTRY LUNCH BUFFET

Country Buffet Includes: Inn's Signature Salad with Our House Dressing, Choice of two appropriate accompaniments, an Entrée and Dessert Selection. Served with Fresh Baked Rolls and Butter, Freshly Brewed Iced Tea, Coffee and Water

CHOOSE ONE FROM EACH HEADING

ENTRÉE

Homemade Macaroni and Cheese
House Made Meatloaf
Honey Glazed Ham
Herb Baked Breast of Chicken
Sliced Beef Bordelaise
Conn's Buttermilk Fried Chicken
Spaghetti with Meatballs
Beef Stroganoff
Country Beef Pot Roast

STARCH

Herb Roasted Redskin Potatoes
Creamy Mashed Potatoes
Rice Pilaf
Au Gratin Potatoes
Bake Potato

VEGETABLES

Green Beans
Pan Roasted Corn
Honey Dill Carrots
California Medley

Desserts

House Baked Gourmet Cookies
(Chocolate Chunk, Sugar, Oatmeal Raisin and
White Chocolate Macadamia Nut)
Chocolate Fudge Iced Brownies
Walnut Chocolate Bars
Cherry Bars

per guest

Above pricing is based on a 60-minute maximum serving period.



DINNER ENTRÉES

All Dinner Entrees Includes: Your choice of Salad with Our Classic Herbed Dressing, Choice of two standard accompaniments and Dessert. Served with Fresh Baked Rolls And Butter, Freshly Brewed Iced Tea, Coffee and Water. (Selection of one, \$ extra per person for multiple entrée offering)

POULTRY ENTRÉE

CHICKEN ROMANO

Parmesan Coated Breast of Chicken Sautéed Golden Brown
Finished with a Lemon Caper Mushroom Cream Sauce
per guest

CHICKEN OSCAR

Sautéed Chicken Breast Topped with Grilled Asparagus, Succulent Crab
And Finished with a Buttery Béarnaise Sauce
per guest

BALSAMIC CHICKEN

Oven Roasted Balsamic Glazed Chicken Breast Topped with Grilled Portabella Mushrooms, Roasted Red Peppers and Scallions.
per guest

CHAMPAGNE AND TARRAGON CHICKEN

Citrus Marinated Grilled Breast of Chicken with a velvety Champagne Tarragon Cream Sauce
per guest

MAPLE PECAN CHICKEN

Tender Breast of Chicken Coated in Crushed Pecans and Sautéed to a Golden Brown Finished with a Sun-Dried Cherry Maple Demi-Glace.
per guest



DINNER ENTRÉES

-Continued-

All Dinner Entrees Includes: Your choice of Salad with Our Classic Herbed Dressing, Choice of two standard accompaniments and Dessert. Served with Fresh Baked Rolls And Butter, Freshly Brewed Iced Tea, Coffee and Water. (Selection of one, \$ extra per person for multiple entrée offering)

PORK ENTRÉE

HONEY CHIPOTLE PORK LOIN

Honey Chipotle Marinated Pork Loin Pan Seared with a Caramelized Apple and Onion Chutney
per guest

PORK TournEDOS

Roasted Pork Medallions with a Creamy Sage and Dijon Sauce
per guest

HERB ENCRUSTED PORK LOIN

Tender Pork Loin Encrusted with Fresh Herbs and Oven Roasted to a Golden Brown
Finished with an Apple Cider Demi-Glace
per guest

ROULADE OF PORK

Loin of Pork Stuffed with Rosemary Potatoes, Grilled Mushrooms, Roast Red Peppers
and Scallions. Finished with a Sweet Madeira Wine Sauce.
per guest



DINNER ENTRÉES

-Continued-

All Dinner Entrees Includes: Your choice of Salad with Our Classic Herbed Dressing, Choice of two standard accompaniments and Dessert. Served with Fresh Baked Rolls And Butter, Freshly Brewed Iced Tea, Coffee and Water. (Selection of one, \$ extra per person for multiple entrée offering)

BEEF ENTRÉE

ROAST PRIME RIB OF BEEF AU JUS

Roast Prime Rib, Horseradish Cream

12oz per guest 10 oz per guest 8 oz per guest

BEEF WELLINGTON

Loin of Beef, lightly covered with a Mushroom Duxelle and wrapped in Puff Pastry baked until golden brown
per guest

BURGUNDY NEW YORK STRIP STEAKS

Topped with a Rich Burgundy Gorgonzola Demi-Glace

per guest

TOURNADOES OF BEEF

Red Wine Sauce and Sautéed Mushrooms

per guest

GRILLED FLANK STEAK

Asian Spiced Marinated and Topped with Asian Slaw

per guest



DINNER ENTRÉES

-Continued-

All Dinner Entrees Includes: Your choice of Salad with Our Classic Herbed Dressing, Choice of two standard accompaniments and Dessert. Served with Fresh Baked Rolls And Butter, Freshly Brewed Iced Tea, Coffee and Water. (Selection of one, \$ extra per person for multiple entrée offering)

PASTA ENTRÉE

835 PAPPARDELLE

Pappardelle Pasta Tossed with Sweet Italian Sausage, Fresh Oregano, Tomatoes, Portabella Mushroom
Extra Virgin Olive Oil and lightly Dusted with Freshly Grated Asiago Cheese

per guest

FETTUCCHINI ALFREDO

Tender Fettuccini Tossed in a Rich House Made Alfredo Sauce
(Add Grilled Chicken \$2.00 or Grilled Shrimp \$3.00)

per guest

TOMATO PARMESAN TORTELLINI

Tri-Color Cheese Tortellini Tossed in a Rich and Creamy Roasted Tomato Parmesan Sauce
With Mushrooms, Black Olives and Artichoke Hearts, Topped with Freshly Grated Asiago Cheese

per guest

PORTABELLA STUFFED RAVIOLI

Portabella Stuffed Ravioli in a Thyme and Sherry Scented Marinara, Topped with
Toasted Walnuts and Freshly Grated Asiago Cheese

per guest



DINNER ENTRÉES

-Continued-

All Dinner Entrees Includes: Your choice of Salad with Our Classic Herbed Dressing, Choice of two standard accompaniments and Dessert. Served with Fresh Baked Rolls And Butter, Freshly Brewed Iced Tea, Coffee and Water. (Selection of one, \$ extra per person for multiple entrée offering)

SEAFOOD ENTRÉE

PEACH BOURBON BBQ SALMON

Grilled Salmon Filet Painted with a Peach Bourbon BBQ Sauce
and Topped with Zesty Pecans and Balsamic Caramelized Onions
per guest

MESQUITE SEA BASS FILET

Mesquite Smoked Sea Bass with a Chipotle Vinaigrette and Cilantro Oil
Topped with a Tomato Fresco
\$Call for price per guest

LEMON DILL SALMON

Oven Poached Salmon Filet with a Creamy Lemon Dill Buerre Blanc
Finished with a Red Pepper and Caper Salad
per guest

PARMESAN WALLEYE

Parmesan Coated Walleye Sautéed Golden Brown and Served with Fresh Lemon Wedges
per guest



DINNER ENTRÉES

All Duet Entrees Includes: Salad with Our Classic Herbed Dressing, Choice of two standard accompaniments and Dessert. Served with Fresh Baked Rolls and Butter, Freshly Brewed Iced Tea, Coffee and Water. Selection of one, \$ extra per person for multiple entrée offering.

DUET I

Bacon Wrapped Petit Filet Mignon served with a Buttery Béarnaise Sauce
Maryland Crab Cakes served with a Roasted Red Pepper Aioli
per guest

DUET II

Bacon Wrapped Petit Filet Mignon served with a Buttery Béarnaise Sauce
Three Jumbo Garlic Grilled Shrimp with a Garlic Chive Butter
per guest

DUET III

Bacon Wrapped Petit Filet of Beef with a Buttery Béarnaise Sauce
Herb Marinated Grilled Breast of Chicken with a Champagne Tarragon Cream Sauce
per guest

DUET IV

Herb Marinated Grilled Breast of Chicken with a tarragon Cream Sauce
Three Jumbo Garlic Grilled Shrimp with a Garlic Chive Butter
per guest



DINNER ENTRÉES & DUETS

STANDARD ACCOMPANIMENTS *(choice of two)*

Garlic Smashed Potatoes
Yukon Gold Mashed
Herb Roasted Redskin Potatoes
Baked Potatoes
 with Butter and Sour Cream
Jasmine Rice Pilaf

Green Beans Almandine
Sugar Snaps with Red Peppers
Honey Dill Carrots
California Medley Vegetables
Pan Roasted Corn
Sautéed Spinach

STANDARD DESSERTS *(choice of one)*

Iced Single Layer Cakes
Chocolate Mousse
Strawberry Chantilly

Triple Layer Tuxedo Truffle Mousse +\$
Triple Layer Tiramisu Cake +\$
Triple Layer Strawberry Shortcake +\$

DESSERTS UPGRADES *(Add \$4.25 per guest)*

Caramel Apple Granny Pie
White Chocolate Éclair Cake
Double Chocolate Baby Bundt Lava Cake
Lemon Almond Triple Layer Cake
Bananas Foster Triple Layer Cake
Poached Spice Pear
Dulce de Leche Cheesecake

Coco Pies are available upon request. Call for Price Quote



DINNER BUFFETS

STARTERS

Domestic Cheese Display served with Deluxe Crackers and Breads,
House Mixed Green Salad with Our Classic Herbed Dressing

ENTRÉE SELECTIONS

(please choose two from the tier of your choice)

TIER #1

Baked Meat or Vegetarian Lasagna
Beef Stroganoff with Egg Noodles
Old Fashioned Baked Ham with Orange Mustard-Pepper Glaze
Bacon Wrapped Meatloaf
Sliced Smoked Breast of Turkey with Fresh Thyme Gravy
Country Fried Chicken

TIER #2

Roasted Chicken Breast with Rosemary, Garlic and Lemon
Herb Encrusted Pork Loin with an Apple Cider Demi-Glace
Sliced Sirloin of Beef with a Burgundy Wine Sauce
Sautéed Breast of Chicken with Marsala Sauce
Chicken Romano

TIER #3

Roasted Prime Rib of Beef with Horseradish Cream Sauce
Grilled Salmon Filet with Hoisin and Sesame Glaze
Chicken Oscar
Herbed Ricotta-Stuffed Chicken Breast Tarragon Buerre Blanc Sauce
Pork Tournedos with Sun-Dried Tomato Gorgonzola Demi-Glace

SIDES & DESSERTS

Chef's Selection of Vegetable, Starch and Dessert,
Served with Rolls, Butter and Ice Tea, Coffee and Water



BUTLER PASSED HORS D'OEUVRES

HOT

Mini Chicken Wellington

Puff Pastry filled with Chicken and Mushrooms

Crab Stuffed Mushroom

With Remoulade Sauce

Flatbread

With Caramelized Onion, Fig and Gorgonzola Cheese

Coconut Shrimp

With Orange Marmalade

Smoked Bacon Wrapped Scallops

With Orange Marmalade

COLD

Assorted Bruschetta Tapenade

Fresh Mozzarella and Basil; Goat Cheese; Sliced Roasted Beef

Smoked Salmon Skewer

Cream Cheese, Capers and Scallions wrapped in Smoked Salmon

Endive

Stuffed with Mushroom Duxelles and Goat Cheese, Salmon Mousse and Candied Pecan

Prociutto Wrapped Grilled Asparagus

Tender Grilled Asparagus wrapped in Prosciutto

PRICING FOR PASSED HORS D'OEUVRES & CANAPÉS

Selection of three canapés/ hors d'oeuvres	per person
Selection of four canapés/ hors d'oeuvres	per person
Selection of six canapés/ hors d'oeuvres	per person

Please note that pricing is based on one hour of continuous butler service.

For each additional hour, please add \$per person.

Professionally attired, white gloved butler **per butler, per hour**

835 South Second Street Springfield, Illinois 62704 217.523.4466 www.innat835.com



HORS D'OEUVRES RECEPTIONS

HOT HORS D'OEUVRES

Sold in increments of 50 pieces, priced per piece

PETIT MARYLAND CRAB CAKES

Served with a Remoulade Sauce

SMOKE BACON WRAPPED WATER CHESTNUTS

Sweet Orange Glazed

THAI CHICKEN SPRING ROLLS

Oriental Seasoned Chicken in a Delicate Wrap

CHICKEN PINEAPPLE BROCHETTE

Caribbean Style Chicken and Pineapple

BRIE CHEESE & RASPBERRY PHYLLO TART

Delicate Blend of Cheese & Fruit

PHYLLO WRAPPED ASPARAGUS

Asparagus wrapped in a Flaky Phyllo Jacket

PHYLLO WRAPPED PEAR AND BRIE

Bits of Pear and Brie in a Flaky Phyllo Jacket

PHYLLO WRAPPED FIG AND MASCARPONE

Black Mission Fig and Mascarpone Cheese

BREADED PARMESAN ARTICHOKE HEART

Artichoke topped with Goat Cheese and breaded in Parmesan Cheese

ASIAN POT STICKERS

Blend of Pork, Scallions & Garlic in a Wonton Wrapper

MUSHROOM CAPS WITH CHEVRE & SUNDRIED TOMATO

Mushroom Caps stuffed with a blend of Chevre & Sundried Tomato

MINI BEEF WELLINGTON

With Mushroom Duxelle in Puff Pastry

MINI CHICKEN WELLINGTON

With Mushroom Duxelle in Puff Pastry

BEEF BROCHETTES

Beef Tenderloin with Grilled Vegetable

PETITE MEATBALLS (100 PIECES)

BBQ or Sweet & Sour



HOT HORS D'OEUVRES

-continued-

Sold in increments of 50 pieces, priced per piece

SPANIKOPITA

Flaky Phyllo with a creamy spinach and feta filling

MUSHROOM & ASPARAGUS TARTS

Crispy Puff Pastry topped with Sautéed Mushrooms and Asparagus

PORK EGG ROLLS

Shredded Pork and Vegetable wrapped in a Wonton Wrap with Sweet & Sour Sauce

VEGETABLE EGG ROLLS

Shredded Cabbage, Carrots, Scallions and Garlic in a Wonton Wrap with Sweet & Sour Sauce

CHORIZO & CRAB FRITTERS

Delicate Blend of Crab and Spicy Chorizo Sausage with a Lemon Cilantro Aioli

LOBSTER RANGOON

Creamy Blend of Lobster and Cream Cheese in a Wonton Wrap with Sweet & Sour Sauce

CRAB RANGOON

Cream Blend of Crab and Cream Cheese in a Wonton Wrap with Sweet & Sour Sauce

MINI QUICHE

Flaky Tarts Filled with Assorted Egg Blends of Ham & Swiss, Bacon & Onion, Vegetable & Cheddar

SCALLOPS WRAPPED IN BACON

Buttery Scallops Wrapped in a Smoked Bacon

SESAME CHICKEN KABOBS

Blend of Sesame & Soy Marinated Chicken Baked to Perfection



HORS D'OEUVRES RECEPTIONS COLD SELECTION

Sold in increments of 50 pieces, priced per piece

FRESH FRUIT KABOBS

Served with Honey Yogurt Dipping Sauce

SILVER DOLLAR SANDWICHES

Ham, Turkey & Roast Beef on Party Rolls with Mayonnaise

MINI FOCCACIA SANDWICHES

Ham, Turkey & Roast Beef with Pesto Mayo

SALAMI CORNUCOPIAS

Salami Horns filled with a Rich Creamy Boursin Cheese

MOZZARELLA, TOMATO & BASIL

Served on Crostini

CELERY BATONS

Celery filled with a Rich Creamy Boursin

TORTELLINI KABOBS

Italian Marinated Tricolor Cheese Tortellini Skewered with Parmesan & Balsamic Glaze

MINI PINWHEELS

Flour Tortillas filled with Assorted Meats and Spreads

ANTIPASTO SKEWERS

Mozzarella, Sun-Dried Tomato, Olive and Artichoke Heart

CANADIAN BACON DEVEILED EGGS

Creamy Bacon Mixture

FANCY DEVEILED EGGS

Delicate egg cup filled with a creamy Dijon Mustard, dill pickle and egg blend

JUMBO COCKTAIL SHRIMP

Peeled and ready to eat with Cocktail Sauce



HORS D'OEUVRES RECEPTIONS COLD SELECTION

Sold in increments of 50 pieces, priced per piece

PROSCIUTTO WRAPPED MELON

Fresh Melon in season wrapped in Prosciutto Ham

STUFFED BELGIUM ENDIVE

Belgium Endive filled with Boursin Cheese topped with Walnuts

PROCUITTO WRAPPED GRILLED ASPARAGUS

Tender Asparagus wrapped in Prosciutto

FROMAGE AND HERB STUFFED CHERRY TOMATOES

Delicate grape tomatoes filled with assorted cheese and herbs

EDAMAME PHYLLO CUPS

Marinated Edamame in Crispy Phyllo Cups with Citrus Scented Chevre

RED PEPPER GARLIC MUSSELS

New Zealand Green Mussels Marinated with Spicy Red Peppers, Garlic & White Wine

VARIETY OF SUSHI

Served with Wasabi & Pickled Ginger

ASSORTED PETIT FOURS

GRAND CRU PETIT FOURS

Raspberry, Grand Marnier, Lemon Cream, Apple, Berry Dacquoise, Crème Brulee, Caramel Almond, Opera Diamond

REGULAR CHOCOLATE DIPPED STRAWBERRIES

To Butler Pass any above Hors d'oeuvre selection add \$40.00 per hour, per Butler



HORS D'OEUVRES RECEPTIONS

HORS D'OEUVRE DISPLAY

(Minimum of 30 Guests)

MEDITERRANEAN DISPLAY

per guest

Roasted Garlic, Cucumber Dip, Hummus, Olive Oil served with Pita Wedges and Flatbreads

FRESH VEGETABLE PLATTER

per guest

Broccoli and Cauliflower Florets, Cucumber Slices, Mushrooms, Carrot and Celery Sticks. Served with Dill or Spinach Dip

ANTIPASTO PLATTER

per guest

Provolone and Mozzarella Cheese, Salami, Capicola Ham, Black & Green Olives, Sweet Bell Peppers, Peppercini Peppers and Artichoke Hearts

BRIE EN CROUTE PLATTER

per guest

Fresh Brie wrapped in Puff Pastry served with French Bread Garnished with Granny Apples and Red Seedless Grapes

DOMESTIC CHEESE PLATTER

per guest

Mild Cheddar, Pepper Jack, Swiss & Colby Cheeses Garnished With Fresh Fruit and Served with Crackers

IMPORTED CHEESE PLATTER

per guest

Provolone, Gouda, Edam, Smoked Cheddar & Havarti Cheeses Garnished With Fresh Fruit and Served with Crackers

COCKTAIL MEAT AND CHEESE PLATTERS

per guest

Cubed Ham, Turkey, Swiss and Cheddar Cheeses Served with Crackers & French Bread

FRESH SEASONAL FRUIT PLATTER

per guest

Wedges of Fresh Cantaloupe, Honeydew and Watermelon with Pineapples, Strawberries, Oranges and Clusters of Seedless Grapes Served with Honey Yogurt Dipping Sauce

SALMON MOUSSE PLATTER

per guest

Creamy Salmon served with assortment of Crackers & French Bread

PARMESAN ARTICHOKE DIP

per guest

Rich Blend of Parmesan & Artichoke



HORS D'OEUVRES RECEPTIONS

HORS D'OEUVRE DISPLAY

(Minimum of 30 Guests)

HOT GORGONZOLA & CARMELIZED ONION DIP

per guest

Velvety Mix of Sweet Caramelized Onions and Tangy Gorgonzola Baked to Perfection

HOT CRAB DIP

per guest

Luscious Creamy Blend of Crab, Cream Cheese, Garlic & Scallions Baked Golden Brown

HOT MEXICAN DIP

per guest

Refried Beans, Seasoned Beef, Shredded Cheddar, Jalapenos, Black Olive, Onions & Tomato Bake



BAR SERVICES

CASH BAR OR CONSUMPTION HOSTED BAR

SGN/DBL

House Brands
Premium Brands
Top Shelf Brands
Domestic Bottle Beers
Imported Bottle Beers
House Wines (by the glass)
Wine Coolers
Non-Alcoholic Beer
Domestic Keg Beer
Import Kegs Beer Available Upon Request

CORDIAL BAR

Our uniformed attendants will serve after-dinner Cordials with coffee

HOSTED PACKAGE BAR *(per person per hour)*

HOUSE BAR

1st Hour
2nd Hour
Each Additional Hour

PREMIUM BAR

1st Hour
2nd Hour
Each Additional Hour

TOP SHELF BAR

1st Hour
2nd Hour
Each Additional Hour

BOTTLED BEER, WINE & SODA BAR

1st Hour
2nd Hour
Each Additional Hour

EXAMPLE THREE HOURS OF BEER, WINE & SODA BAR EQUALS 15.35 PER GUEST.

Consumption and Hosted Bars will be subject to 19% service charge and sales tax.

There will be a 75.00 per bar set-up fee on all bars, except Hosted Bars.

Bars require a 100.00 per hour average minimum revenue. Off-premise bars available by package only.



BAR SELECTION

HOUSE BAR

House Brands of Vodka, Gin, Whiskey, Scotch, Tequila, Rum and Vermouth along with House Wines, Domestic Beer and Assorted Sodas.

PREMIUM BAR

House Brands plus Smirnoff Vodka, Beefeaters Gin, Seagrams VO, Dewar's Scotch, Jose Cuervo Tequila and Bacardi Rum along with House and Mid-Tier Wines, Domestic Beer, Import Beer and Assorted Sodas.

TOP SHELF BAR

House Brands, Select Premium Brands plus Ketel One Vodka, Chivas Regal Scotch, Jack Daniel's Whiskey, Crown Royal Canadian, Tanqueray Gin, Myers Jamaican Rum, Disaronno Amoretto along with Premium Wines, Domestic Beer, Import Beer and Sodas.

CORDIAL SELECTIONS

Amaretto Di Saronno, Frangelico, Baileys, Grand Marnier, B & B and Courvoisier.

IN ACCORDANCE WITH ILLINOIS LAW THE INN AT 835 IS THE SOLE
ALCOHOLIC BEVERAGE LICENSEE AT ALL EVENTS AND
SUBJECT TO THE REGULATIONS OF THE STATE LIQUOR COMMISSION.

We reserve the right to decline service of alcohol for safety of guests.

Host is always responsible for the actions of their guests.