



J. POWERS

AT THE HILTON

CORPORATE





## WELCOME

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# J. POWERS

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## BREAKFAST



## BREAKFAST

### Continental 15.00

Flakey Danish  
Fresh Muffins  
Fresh Chunked Melons  
Greek and Light Yogurts  
with Berries and Granola

### Grab and Go Breakfast Box 15.00

**Power House:** Cottage Cheese, Hard Boiled Egg,  
Individual Bag of Roasted Almonds, Fresh Mixed  
Berries

**English Breakfast:** Cubed Cheddar Cheese, Sliced Turkey,  
Hard Boiled Egg, Roasted Cashews

**Simplistic:** Vanilla Yogurt, House-made Granola, Fresh  
Pineapple and Berries, Toasted Pumpkin Seeds

**Sweet Tooth:** Fresh Baked Caramel Pecan Roll, Yogurt,  
Fresh Fruit, Peanut Butter Granola Clusters

### Flakey Croissant Breakfast Sandwiches

**GF Available** 18.00

Choice of 2:

- Bacon, Egg, and Cheddar
- Ham, Egg, and Swiss
- Egg Whites, Spinach, and Sun Dried Tomato **V**
- Garden Vegetable, Egg, and Gouda **V**
- Egg, Avocado, Tomato, and Fresh Cilantro **V**

Fresh Sliced Fruit

Individual Chobani Yogurts

Sour Cream Hashbrown Potatoes

Pork or Chicken Sausage

### Caramelized Onion, Spinach, and Wild Mushroom Scramble **V GF** 18.00

Compart Farms Bacon or Chicken Sausage

Crisp Hashbrown Potatoes

Sliced Fruit

Fresh Baked Croissants

### Southwest Breakfast Enchiladas **V** 19.00

Fresh Guacamole and Pico De Gallo

Crisp Hashbrown Potatoes

Pork or Chicken Sausage

Fresh Fruit Skewers

### Ham, Vegetable, and Aged Cheddar Strata 19.00

Pork Sausage or Turkey Bacon

Herbed Tri-color Fingerling Potatoes

Fresh Sliced Fruit

Individual Yogurt Parfaits

### Apple Pie French Toast with Vermont Maple Syrup **V** 20.00

Cheddar and Chive Scrambled Eggs **V GF**

Compart Farms Bacon or Chicken Sausage

Oven Roasted Potatoes

Individual Chobani Yogurt

with Bowls of Fresh Berries and House Granola

### Chef-Attended Omelet Bar 24.00

Oven Roasted Potatoes

Fresh Baked Scones and Muffins

Fresh Sliced Seasonal Fruit and Berries

Triple Berry Overnight Oats

### Included in Meal

Coffee Station Included

Regular and Decaf

Assorted Sugars and Creamer

Whole Leaf Tea, Sliced Lemons, Honey

(Almond and soy milk on request)

Assorted Juices

### Breakfast Add-ons

Steel Cut Oatmeal with Cranberries, Brown Sugar, and  
Almonds 5.00

Toaster Station with Assorted Breads  
and English Muffins, Jams, Butter, and Peanut Butter

**GF Available** 6.00 *40 person minimum*

Individual Healthy Cereal

and Milk (Almond Milk Available)

4.00 *40 person minimum*

Fresh Bagel and Cured Salmon Lox Platter with Cream  
Cheese, Caper, Onion, and Egg 8.00

Add Oatmeal to any Buffet for 2.50



V - Vegetarian GF - Gluten Friendly\*

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## BREAKFAST

### A LA CART

**Danish**

43.00 per dozen

**Muffins**

39.00 per dozen

**Caramel Pecan Roll**

(Large/Small) 60.00/45.00 per dozen

**Cinnamon Roll**

(Large/Small) 55.00/41.00 per dozen

**Mini Croissants**

35.00 per dozen

**Granola Bars**

29.00 per dozen

**Bagels and Spreads**

39.00 per dozen

**Assorted Scones**

45.00 per dozen

**Chef Made Smoothies**

60.00 per dozen

**Chobani Greek Yogurt**

33.00 per dozen

**Seasonal Whole Fruit**

21.00 per dozen

**Sliced Seasonal Fruit and Berries**

6.00 per person

**Fresh Brewed Coffee And Creamer**

45.00 per gallon

**Mighty Leaf Hot Tea**

4.00 per tea bag

**Assorted Fresh Juice**

Apple, Orange and, Cranberry  
35.00 per gallon

## BREAK ITEMS

### A.M. BREAK Pick 3 Items For 10.00

Cinnamon Sugar Pita Chips with Strawberry Pico De Gallo

Assorted Fruit Empanadas

Assorted Glazed Scones

Bakery Fresh Muffins And Danish

Warm Caramel Pecan Rolls

Individual Caramel Apple Dippers

Whole Seasonal Fruit

Seasonal Fruit Skewers

Mint Crème Fraiche Stuffed Strawberry Skewer

Yogurt Parfait with Macerated Berries

Individual Packages of Dried Fruits And Nuts

Build Your Own Trail Mix

Assorted Kashi Bars

Chocolate Peanut Butter Energy Bites

House Made Smoothies:

- Strawberry Banana, Triple Berry And Basil or Coconut Pineapple and Mint

Assorted Sodas and Waters 3.00

### P.M. BREAK Pick 2 Items For 10.00 Pick 3 Items For 14.00

Charcuterie Display With Fresh Assorted Breads and Crackers

International Cheese Display

Fresh, Roasted and Pickled Vegetable Display with Hummus and Buttermilk Chive Dressing

Individual Spinach Artichoke Dip with Fresh Garlic Crostini

Antipasto Skewers

Caprese Skewers

Whole Seasonal Fruit

Seasonal Fruit Skewers

Triple Mix Carrol's Corn

Tomato Bruschetta

House Made Teriyaki Beef Jerky

Fresh Baked Gourmet Cookies

Chocolate Frosted Brownies

Chocolate Covered Strawberries

Chocolate Fondue Bar

Ice Cream Station - Choice of 2 Ice Cream Flavors: Fresh Whipped Cream, Chocolate and Caramel Sauces, Candy Toppers, Sprinkles, Fresh Sliced Strawberries and Maraschino Cherries

Build Your Own Trail Mix

Individual Bags of Chex Mix

Individual Bags of Kettle Chips

Build Your Own Nacho Bar - Fresh Fried Tortilla Chips, Taco Meat, Queso, Pico De Gallo, Guacamole, Lime Crema



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## THEMED BUFFETS

### Summer's Picnic

27.00

- Garden Salad with Buttermilk Chive Dressing and Balsamic Vinaigrette
- Fresh Potato Salad with Bacon, Fennel and Dill
- Premium Sliced Boar's Head Deli Meats, Salami and Cheeses
- Freshly Baked Breads, Croissants and Rolls (GF Available)
- Assorted Bags of Great Lakes Kettle Chips
- Hydroponic Leaf Lettuce, Tomatoes, Pickles, Mayo and Mustard
- Fresh Baked Gourmet Cookies

### South Of The Border

28.00

- Garden Salad With Black Beans, Roasted Corn, Grape Tomato, Julienne Peppers and Avocado Cilantro Lime Vinaigrette
- Chipotle Lime Grilled Chicken with Poblano Cream Sauce
- Wild Mushroom Enchiladas V
- Spanish Rice
- Spiced Grilled Vegetables
- Fresh Fried Chips, Guacamole and Pico De Gallo
- Mini Key Lime Tarts

### Little Italy

29.00

- Classic Caesar Salad
- Garlic Breadsticks
- Grape Tomato and Baby Mozzarella Salad Tossed with Fresh Pesto
- Chicken Parmesan (Eggplant Parmesan Available On Request For V)
- Traditional Beef Lasagna
- Roasted Seasonal Vegetables
- Assorted Mini Cheesecake Bites

### Asian Experience

30.00

- Asian Garden Salad with Sesame Soy Vinaigrette
- Sesame Chicken
- Beef and Broccoli Stir Fry
- Sweet Chili Glazed Grilled Tofu V
- Ginger Scallion Jasmine Rice
- Stir Fry Vegetables
- Mango Panna Cotta

### Southern BBQ

32.00

- Creamy Apple Cider Coleslaw
- Mini Cornbread Muffins
- Slow Smoked Mesquite Beef Brisket
- Pork Loin with BBQ Glaze
- Smoked Gouda Macaroni and Cheese
- Brown Sugar and Bacon Baked Beans
- Peach Cobbler

### The Wellness

32.00

- Bases To Include: Mixed Greens, Romaine, Hearty Grain and Rice Blend, Spinach
- Vegetables To Include: Shredded Carrot, Sliced English Cucumber, Bi-Color Grape Tomatoes, Grilled Marinated Vegetables, Enoki Mushrooms, Julienne Peppers, Shaved Radish, Candied Walnuts, Roasted Beets, House Croutons and Feta, Bleu and Goat Cheeses
- Protein To Include: Grilled Chicken, Pan Roasted Salmon, Grilled Marinated Tofu
- Dressings To Include: Sesame Soy Vinaigrette, Buttermilk Chive Dressing, House Balsamic Dressing, Red Wine Oregano Vinaigrette
- Artisanal Sliced Breads and Rolls
- Lemon Curd with Whipped Cream and Fresh Berries





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## MAIN COURSE



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### SALADS

#### **Country Salad V GF**

Crisp Greens with Candied Walnuts, Dried Cranberries, Feta Cheese And A Light Dijon Vinaigrette

#### **Modern Caprese V GF**

Hydroponic Baby Romaine, Bi-Color Grape Tomatoes, Fresh Burrata Cheese and a Pesto Vinaigrette

#### **Citrus Salad V GF**

Crisp Greens with Seasonal Berries, Mandarin Orange Segments, Creamy Goat Cheese, Slivered Almonds and a Citrus Herb Dressing

#### **The Pear And The Fig V GF**

Baby Greens, Grilled Bosc Pear, Belgian Endive, Toasted Walnuts, Bleu Cheese Crumbles and a Fig Vinaigrette

#### **The House V**

Baby Greens, Grape Tomato, Julienne Cucumber, Feta Cheese, Pickled Purple Onions, House Croutons and a Red Wine Oregano Vinaigrette

### STARCH

Roasted Cauliflower Mashed Potato

Sweet Potato Mash

Quinoa Pilaf

Wild Rice and Ancient Grain Pilaf

Parmesan Garlic Mashed Yukon Gold Potatoes

Sour Cream Chive Mashed Potatoes

Dauphinoise Potatoes

Truffle Parmesan Tri-Color Fingerling Potatoes

Lemon Risotto

Wild Mushroom and Spinach Risotto

Creamy Parmesan Polenta

### VEGETABLES

Asparagus - Steamed or Roasted

Broccolini - Steamed or Roasted

Steamed Sweet Stem Cauliflower

Baby French Green Beans

Green Top Carrots

Oven Roasted Root Vegetables

Seasonal Roasted Chefs Blend of Vegetables



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## MAIN COURSE

### POULTRY

#### **Chipotle Chicken GF**

30.00

Chipotle Marinated and Grilled Chicken Breast, Finished with a Charred Corn Pico De Gallo and Lime Cream

#### **Balsamic Chicken GF**

31.00

Balsamic Marinated Chicken Breast, Grilled, Wrapped in Prosciutto, Served with a Light Lemon Cream Sauce

#### **Panko Crusted Chicken**

32.00

Boneless Chicken Breast, Panko Crusted and Served With a Basil Boursin Cream Sauce

#### **Duck Leg Confit GF**

36.00

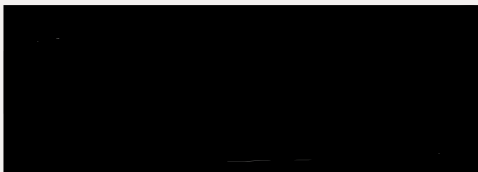
Pan Seared Duck Leg Slow Cooked In Duck Fat and Fresh Herbs, Finished with a Huckleberry Jus

#### **Free Range Airline Chicken Breast GF**

37.00

Herb Crusted And Seared, Served with a Robust Tomato Sauce

### BEEF



#### **Beef Short Rib GF**

41.00

Ancho Chili Rubbed and Braised Until Fork Tender, Served with a Chipotle Cilantro Demi-Glace

#### **Filet of Beef GF**

6 oz. 44.00 / 9 oz. 52.00

Center Cut Filet, Seasoned with Fresh Cracked Pepper and Sea Salt, Cooked Medium Rare and Served with a Marsala Demi-Glace

#### **Beef Tenderloin GF**

50.00

Barrel Cut Grilled Beef Tenderloin, Cooked Medium Rare, Sliced and Served with a Cognac Herb Beef Jus

#### **New York Strip Steak GF**

54.00

Part of The Braveheart Beef Program, Center Cut 14 oz. New York Strip Steak, Herb Crusted and Grilled, Served with a House Made Maitre D' Butter

## MAIN COURSE

### PORK

#### **Pork Medallions GF**

33.00

Center Cut Pan Seared Pork Medallions with Caramelized Leek and Wild Mushroom, Finished with a Riesling Sauce

#### **Pork Tenderloin GF**

34.00

Cumin Spiced, Grilled and Sliced Pork Tenderloin, Finished with a Subtle Salsa Verde Sauce

#### **Canadian Walleye**

34.00

A Fan Favorite! Parmesan Crusted, Served with a Light Lemon Sauce

#### **Bone-In Pork Chop GF**

35.00

Double-Bone Loin Chop, Grilled to Perfection, Finished with a Charred Corn and Poblano Cream Sauce

#### **Frenched Rack Of Pork GF**

35.00

Center Cut Frenched Pork, Maple Apple Ginger Brined and Grilled, Finished with a Maple Whiskey Demi-Glace

### VEGETARIAN

#### **Vegan Ravioli VG**

33.00

Roasted And Grilled Vegan Ravioli With a Rustic Vegetable and Herb Tomato Sauce

#### **Roasted Vegetable Roulade V**

31.00

Seasonal Roasted Vegetables, Creamy Boursin Cheese Wrapped in Flaky Puff Pastry, Served with a Roasted Red Pepper Cream Sauce

#### **Forest Mushroom Wellington V**

32.00

A Variety of Forest Mushrooms Sauteed with Garlic and Sliced Leeks, Wrapped in Puff Pastry and Baked Golden, Served with a Cabernet Reduction

### FISH & SEAFOOD

#### **Atlantic Salmon GF**

36.00

Miso Maple Glaze Center Cut Fillet, Finished with a Bourbon Brown Sugar Drizzle

#### **Black Tiger Shrimp GF**

39.00

8/12 Jumbo Shrimp, Seasoned and Grilled, Finished with a Corn, Fennel and Bacon Cream Sauce

#### **Wild Alaskan Halibut GF**

43.00

Pistachio Crusted Fillet, Served with a Champagne Beurre Blanc

#### **Chilean Sea Bass GF**

50.00

Potato Wrapped and Golden Seared, Served with a Beurre Rouge Sauce

#### **Jumbo Scallops GF**

53.00

Dry-Pac U-10 Jumbo Scallops, Seared Golden, Finished with Blood Orange Beurre Blanc

### DUET PLATES

#### **Modern Filet Oscar**

50.00

Center Cut Grilled Filet of Beef Topped with a Jumbo Lump Crab Cake, Finished with Classic Bernaise Sauce

#### **The Italian**

52.00

Sliced Beef Tenderloin with Marsala Demi-Glace Paired with a Tender Breast of Chicken Parmesan Topped with Creamy Fresh Mozzarella and Marinara Sauce

#### **Land And Sea GF**

42.00

Grilled Chicken Breast with a Hunter's Sauce Paired with a Center Cut Fillet of Atlantic Salmon with a Tarrago Whole Grain Mustard Sauce



## DINNER BUFFET

### BUFFET

#### **Little Italy Dinner**

33.00

Caesar Salad With House Croutons, Shaved Parmesan And Grilled Lemon Garnish

Sliced Caprese Salad with Fresh Basil Pesto

Grilled Chicken Breast Finished with a Pomodoro Sauce

Roasted Vegetable Cous Cous

Steamed Broccoli

#### **Comfort At Its Finest**

39.00

Baby Greens, Grape Tomato, Julienne Cucumber, Feta Cheese, Pickled Purple Onions, House Croutons and a Red Wine Oregano Vinaigrette

Signature Ground Chuck, Brisket and Short Rib Meatloaf with Morel Mushroom Gravy

Panko Crusted Chicken With Basil Boursin Cream Sauce

Whipped Potatoes

Chefs Blend Of Seasonal Vegetables

#### **The Midwesterner**

48.00

Classic Wedge Salad with Creamy Buttermilk Dressing

Braised Boneless Beef Short Ribs with Natural Jus  
Seared Chicken "Cordon Bleu"; Wrapped in Black Forest Ham And Topped With A Creamy Mornay Sauce

Roasted Garlic And Parmesan Mashed Yukon Gold Potatoes

Steamed Asparagus And Baby Green Top Carrots

#### **Classic French**

51.00

Classic Nicoise Salad With Champagne Vinaigrette

Vichyssoise Soup with Fresh Chives and Crème Fraiche

Coq Au Vin-Braised Chicken With Bacon, Mushroom And Pearl Onion

Sliced Beef Chateaubriand With Pinot Noir Demi-Glace

Dauphinoise Potatoes

Baby French Green Beans With Caramelized Shallots

#### **North American**

52.00

Local Baby Greens, Creamy Goat Cheese, Fresh Blueberries, Toasted Almonds, Honey Lemon Vinaigrette

Chef Carved Prime Rib With Horseradish Sauce and Au Jus

Pan Seared Atlantic Salmon Fillets with Seasonally Inspired Sauce

Herb Roasted Fingerling Potatoes

Trio of Broccoli, Florentino and Baby Green Top Carrots

Buffet Include Fresh Baked Dinner Rolls





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## DESSERTS



## DESSERTS

### **Bunnie's Coconut Cake**

6.00

Our World-Famous Decadent Coconut Cake

### **De-Constructed Banana Cream Pie**

6.00

Layers of Crumbled Biscoff Cookies, Banana Pastry Cream, Fresh Whipped Cream and Salted Caramel Drizzle

### **Pavlova GF**

6.00

Baked Egg White Meringue with Fresh Vanilla Bean Whipped Cream and Raspberries

### **Cheesecake**

7.00

Vanilla Cheesecake with Whipped Cream, Fresh Berries And Gaufrette Cookie Garnish

### **Black Forest Cake**

7.00

Layers of Rich Chocolate Cake, White Chocolate Mousse and Brandy Cherries, Topped with Whip Cream, Chocolate Décor and Brandy Cherry Coulis

### **Jumbo Cream Puff**

7.00

Golden Cream Puff, Split and Filled with Vanilla Diplomat Cream, Fresh Berries, Dusted with Powdered Sugar

### **Flourless Chocolate Cake GF**

8.00

Rich Chocolate Cake with Espresso Whipped Cream and Fresh Blackberries With Chocolate Décor

### **Passion Fruit Crème Brulee**

8.00

Creamy Passion Fruit Custard Topped with Caramelized Sugar

### **Fruit Tart**

9.00

Individual Tender Tart Shell Filled with Vanilla Bean Pastry Cream and a Variety of Seasonal Berries And Fruits

### **Chocolate Peanut Butter Bombe**

10.00

Layers of Rich Chocolate Mousse, Peanut Butter Cream, Crushed Oreo Cookies and Decadent Chocolate Cake, Glazed with Chocolate Ganache, Finished with Gold Leaf



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## RECEPTIONS





## DISPLAYS & PLATTERS

### Exotic Seasonal Fruit Platter **V GF**

8.00

Only The Season's Best and Finest Fruits, Melons and Berries, Sliced and Beautifully Displayed

### From The Garden **V GF**

9.00

A Colorful and Bountiful Display of Fresh and Grilled Seasonal Vegetables, Served with Lemon Hummus and Creamy Buttermilk Ranch

### Imported And Domestic Cheese **V GF**

10.00

Garnished with Fresh Grapes, Berries, Dried Fruits. Crackers and Fresh Breads

### House Smoked Atlantic Salmon **GF**

11.00

House Cured and Smoked Salmon, Garnished with Salmon Lox, Dill Scallion Cream Cheese, Boiled Egg, Cucumber, Capers, Red Onion And Radish Along with Crackers And Mini Bagels

### Hilton Charcuterie Board **GF**

13.00

A Selection of Dry Aged and Cured Salamis and Prosciutto, Hard and Soft Cheese, Mixed Smoked Nuts, Pickled Vegetables, Fresh Grapes, Dried Fruits, Whole Grain Mustard, Crackers and Artisanal Breads

## BUILD YOUR OWN STATIONS

### Build Your Own Poke Bowl **GF**

17.00

Fresh Ahi Tuna, Assorted Vegetables and Dressing, Sticky Rice and More! Let Our Seasoned Chefs Toss Together The Tastiest Before Dinner Treat.

### Open Ice Display **GF**

23.00

A Seafood Lovers Dream! Fresh Jumbo Black Tiger Shrimp, Cocktail Crab Claws, Oysters on The Half Shell, House Smoked Salmon and Seafood Ceviche Accompanied by Mini Tabasco Bottles, Cocktail Sauce, Fresh Lemons, Crackers and More! Ask Your Sales Agent About Adding a Custom Ice Carving to Finish Off Your Seafood Display! *50 Person Minimum*

### Chef Rolled Sushi **V GF**

26.00

Spicy Tuna, California, Fresh Vegetable, Soft Shell Crab And Smoked Salmon To Name a Few of Our Signature Rolls. Served with Tamari sauce, Pickled Ginger and Wasabi

### Build Your Own Burrito Bowl **GF**

17.00

Carnita's Pork & Green Chili Chicken, Chickpeas Cauliflower, Spanish Rice, Pinto Bean, Fresh Roasted Corn, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar and Assorted Authentic Sauces



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## HOR D'OEUVRES

### HOT

#### **Pork Belly Bite GF**

Dry Rubbed Pork Belly, Braised, Bbq Glaze, Scallion

#### **Baked Artichoke Wonton Cup V**

Creamy Artichokes and Parmesan Cheese in a Crisp Wonton Cup

#### **Buffalo Cauliflower Bite V**

Tender Cauliflower, Tempura Fried, Buffalo Sauce

#### **Chicken Curry Skewer GF**

Warm Curry Spiced, Cilantro Lime Yogurt Sauce **Jumbo**

#### **Cuban Bites**

Black Forest Ham, Shredded Pork, Swiss, Pickle And Mustard On Toasted Bread

#### **Aged Cheddar And Bacon Potato Croquette**

Compart Farms Bacon and Cave Aged Cheddar, Flash Fried Golden

#### **Roasted Tomato Crostini V**

Herb Roasted Roma, Brie, Toasted Pine Nuts, Balsamic

#### **Short Rib Taco**

Tender Braised Short Rib, Wonton Shell, Queso Fresco, Fresh Cilantro

#### **Korean Beef Skewer GF**

Tender New York Strip, Korean Glaze, Toasted Sesame

#### **Lump Crab Cake**

On Brioche Toast with Orange Tarragon Aioli

#### **Bacon Wrapped Scallop GF**

Jumbo Scallop, Compart Farms Bacon, Maple Pepper Glaze



## COLD

### Caprese Skewer **V GF**

Baby Mozzarella, Garlic Oil, Grape Tomato, Pesto Vinaigrette

### BLT Bite

Sourdough Crouton, Lettuce, Grape Tomato And Crisp Bacon

### Balsamic Strawberry Crostini **V**

Feta Mousse, Balsamic Strawberry, Crisp Baguette

### Goat Cheese Mousse **V**

Herbed Goat Cheese Mousse, Pickled Beet, Toasted Bread

### Antipasto Skewers **GF**

Tomato, Olive, Baby Mozzarella, Salami And Artichoke

### Watermelon "Poke" **V GF**

Compressed Watermelon, Asian Glaze, Shredded Nori, Cucumber Chip

### Cucumber Blackberry Caprese 4 **V GF**

English Cucumber, Blackberry, Baby Feta, Fresh Mint

### Steak And Potato Bite **GF**

Grilled Steak, Potato Crisp, Chimichurri Glaze

### Smoked Salmon **GF**

Fresh Lox, Baby New Potato, Dill Cream, Micro Garnish

### Poblano Shrimp Elote Style **GF**

Roasted Shrimp, Corn Pico, Queso Fresco And Lime Crema

### Duck Mousse Crostini

Buttery Brioche, Duck Mousse, Pickled Shallot, Micro Greens

### Lobster Salad Roll

Sweet Maine Lobster Salad, Toasted Brioche Roll

### Individual Seafood Shell

Individual Scallop Shell Filled With Jumbo Shrimp, Crab Claw And Seared Scallop, Garnished With Lemon And Cocktail Sauce (Recommend 1 Per Person)

### Fresh Oysters- \$MP **GF**

On The Half Shell, Sweet Pepper Mignonette



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## BITE SIZED DESSERTS

Pick any 2 - 6.00

Pick any 3 - 9.00

Pick any 4 - 11.00

Or ask your sales manager for a custom quote!

**Mini Coconut Cake Bite**

**Flourless Chocolate Torte With Whip Cream**

**and Berries GF**

**Mini Fruit Tart**

**Mini Pavlova With Mixed Berries**

**Chocolate Raspberry Tart**

**Gourmet Fresh Baked Cookies**

**Chocolate Salted Caramel Tart**

**Chocolate Peanut Butter And Crushed Pretzel Tart**

**Mini Assorted Cheesecake**

**Vegan Pistachio Cake With Lemon Glaze VG**

**Mini Chocolate Cup Filled With Espresso Chocolate**

**Mousse And Fresh Whipped Cream GF**

**Apple Salted Caramel Tart**

**Mini Chocolate Pots De Crème GF**

**Mini Crème Brulee GF**

**Lemon Meringue Tart**

**Boston Cream Tart**

**Chocolate Dipped Cream Puffs**

**Mini French Silk Pie**

**Chocolate Covered Strawberries GF**

**French Macarons**

**Pecan Pie Tart**

**Assorted Dessert Bars**

## HOR D'OEUVRES PACKAGES

Consult with your catering sales manager for custom package quotes.

Package pricing is per person for a period of 2 hours.

### Package 1

29.00

Pick 2 Hot and 2 Cold Appetizers, 1 Display,  
1 Carving Item And 2 Desserts

### Package 2

38.00

Pick 3 Hot and 3 Cold Appetizers, 2 Displays,  
1 Action Station, 1 Carving Station

### Package 3

42.00

Pick 2 Hot And 2 Cold Appetizers, 2 Displays,  
1 Action Station, 1 Carving Station, 3 Desserts

### Package 4

55.00

Pick 4 Hot And 4 Cold Appetizers, 3 Displays,  
1 Action Station, 1 Carving Station, 3 Desserts



# J. POWERS

AT THE HILTON

## STATIONS



## CARVING STATIONS *All Station items priced per person.*

### **Boars Head Sweet Slice Ham**

12.00

Brown Sugar and Dijon Glazed, Served with Herb Aioli and Stone Ground Mustard

### **Fresh Tom Turkey Breast**

13.00

Fresh Herb and Lemon Brined and Slow Roasted, Served with Orange Cranberry Compote and Homemade Turkey Gravy

### **Beef Tenderloin**

18.00

Coffee Chili Rubbed and Grilled, Served with Horseradish Cream

### **New Zealand Rack of Lamb**

19.00

Rosemary and Dijon Rub, Grilled, Served with a Sweet Pepper Apple Mint Chutney

### **Prime Rib Of Beef**

\$MP

Garlic And Herb Crusted, Slow Roasted, Served with Horseradish Cream and Roasted Garlic Aioli

## CHEF-ATTENDED ACTION STATIONS

### **Gnocchi Station**

11.00

Fresh Potato Gnocchi, Tossed with either Fresh Basil Pesto, Alfredo or Orange Sage Brown Butter with Shaved Parmesan on the Side

### **Risotto Station**

14.00

Creamy Lemon Risotto Accompanied by an Assortment of Vegetables Including Spinach, Mushrooms, Caramelized Onions, Asparagus Tips, Summer Squash, Crispy Pancetta, Baby Shrimp and Fresh Parmesan

### **Mac And Cheese Bar**

15.00

Cavatappi Pasta, Tossed with either Smoked Gouda or Classic Cheddar Cheese Sauces, Accompanied by Pulled Pork and BBQ Sauce, Grilled Chicken, Sauteed Shrimp or Roasted Vegetables

### **Paella Station**

16.00

Saffron Rice Accompanied by Onions, Peppers, Tomato, Black Tiger Shrimp, Chicken, Chorizo Sausage and Wild Mushrooms

All Carving Stations Include Fresh Baked Cocktail Rolls



VG - Vegan V - Vegetarian GF - Gluten Friendly\*

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# J. POWERS

AT THE HILTON

## MARKET STYLE LUNCH





## MARKET STYLE LUNCH

**Grab & Go Options:** All packages come with kettle chips, and an assortment of Pepsi products.

### Traditional Box Lunch

20.00

Box Includes:

1 Sandwich, Individual Bag of Kettle Chips, Whole Seasonal Fruit and Cookie and Brownie.

Salad Box Served With a Side of Chips and Cookie or Brownie

*Please limit the amount of sandwich/salad choices To 2 if under 25*

### Limited Market Style

26.00

Choice of:

1 Soup,  
1 Sandwich,  
1 Entrée Salad  
1 Dessert

### Full Market Style

36.00

Choice of:

2 Sandwiches  
2 Entrée Salads  
1 Soup  
2 Savory Salads  
2 Desserts  
*50 person minimum*

## SANDWICHES

Proudly serving Boar's Head deli meats (\*contains pork)

### Chicken Caesar Wrap

Grilled Chicken, Fresh Parmesan, Red Bell Pepper, Baby Romaine, Creamy Caesar Dressing Wrapped In A Flour Tortilla

### Italian Chicken Sandwich

Grilled Chicken, Sun Dried Tomato Pesto Mayo, Bibb Lettuce And Fresh Mozzarella On Fresh Baked Asiago Bread

### Chicken Breast On Wheat\*

Grilled Chicken, Spring Mix Lettuce, Fresh Sliced Tomato, Honey Mustard Dressing And Fresh Bacon On 12-Grain Wheat Bread

### Ham And Turkey Club\*

Toasted Sourdough Bread With Mayo, Sliced Tomato, Bibb Lettuce, Shaved Ham And Turkey, Cheddar Cheese And Crisp Bacon

### Turkey Ranch Wrap\*

Shaved Turkey, Crisp Bacon, Sliced Tomato, Baby Romaine, Avocado And Buttermilk Ranch Wrapped In A Spinach Tortilla

### The Muenster

Shaved Turkey, Creamy Muenster Cheese, Toasted Sourdough Baguette, Sliced Tomato, Bibb Lettuce And Basil Pesto Mayo

### Beef Tenderloin

Medium Rare Beef Tenderloin, Bibb Lettuce, Roasted Balsamic Onions, Roasted Garlic Aioli And Horseradish Cheddar On A Sourdough Roll

### London Broil

Shaved London Broil Beef, Sliced Tomato, Bibb Lettuce, 1000 Island Spread, Aged Cheddar And Crispy Onions On A Ciabatta Roll

### Chimmichurri Beef

Shaved Rare Roast Beef, Swiss Cheese, Chimichurri Dressing, Bibb Lettuce And Fresh Tomato On Fresh Baked Focaccia Bread

### Caprese Sandwich V

Sliced Tomato, Buffalo Mozzarella, Fresh Basil Pesto And Aged Balsamic Reduction On Sourdough Baguette

### Roasted Vegetable Sandwich VG

Grilled Eggplant, Tomato, Zucchini, Roasted Bell Pepper, Red Onion And Squash Butter On Whole Grain Bread

### Egg Salad V

Fresh Egg Salad, Bibb Lettuce And Sliced Tomato On Fresh Baked Focaccia Bread



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## ENTREE SALADS

### Add protein to any salad

Shrimp 4.00 / Chicken 3.00 / Sliced Steak 5.00

*All salads are made with fresh Revol Greens from Medford, MN*

### Country Salad **GF**

With candied walnuts, dried cranberries, feta cheese and a lite dijon vinaigrette

### Taco Salad

With tossed greens, black olives, shredded cheese, diced tomatoes, green onion, sour cream, and guacamole with a green chili vinaigrette (taco beef on side)

### Greek Salad **V**

With feta, olive, tomato, cucumber, red onion, and roasted red pepper with feta vinaigrette

### Cobb Salad

Romaine lettuce accompanied with bacon, fresh tomatoes, eggs, bleu cheese, and green onions with a creamy lemon vinaigrette

### Oriental Salad

Spinach salad with oriental vegetables, mandarin orange segments, crunchy noodles and a sweet soy sesame vinaigrette

### Spinach Chimmichurri Salad

Spinach salad with baby mozzarella, grape tomatoes and balsamic grilled onions with a chimichurri vinaigrette

### Southwest Salad

Mixed field greens with black bean corn salsa, queso fresco, julienne jicama, poblano vinaigrette, and crispy tortilla strips

### Butternut Spinach Salad

Spinach, roasted butternut squash, caramelized onion, crisp bacon, pumpkin seeds and pumpkin seed vinaigrette

### Roasted Ginger Salad

Mixed greens with braised jicama, Belgian endive, radish, almond, celery and roasted ginger vinaigrette

## SAVORY SALADS

### **Orzo Salad V GF**

With feta, grilled vegetables, and grains

### **Oriental Vegetables Combined with Sweet Chili Vinaigrette V**

Finished with spring onion and toasted sesame seed on a bed of greens

### **Black Bean Salad V GF**

With corn, red pepper, avocado and lime cilantro vinaigrette

### **Fresh Yukon & Baby Red Potato Salad V GF**

With fresh dill

### **Quinoa Edamame Salad**

With tomato, feta, arugula, red onion, and lemon

### **Fusilli Pasta with Lemon Parmesan Dressing**

Bacon, sweet peas, onions and peppers

### **Vegetable Salad**

Cucumber, carrot, tomato, celery, sweet peppers and red onion with pesto buttermilk dressing

### **7 Grain Salad with Raspberry Dressing**

### **Caprese Salad**

Baby mozzarella, grape tomato and basil pesto dressing

### **Creamy Coleslaw**

Crisp, colorful cabbage, carrots and spring onion

### **Greek Chickpea Salad**

Roasted chickpeas, fresh vegetables, Greek dressing

### **Creamy Cucumber Salad**

Sliced cucumber, fresh dill, sliced red onion, creamy dressing

## SOUP

### **Wild rice soup V GF**

### **Chicken wild rice soup GF**

### **Tomato basil soup VG GF**

### **Lentil soup VG GF**

### **Minestrone V**

### **Clam Chowder\* GF**

### **Chicken tortilla soup**

### **Roasted corn and poblano bisque GF**

### **Chicken and Gnocchi Soup**

### **Vegetable Beef Soup GF**

### **White bean and Ham Soup\* GF**

### **Classic Chicken Noodle soup**



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## COOKES, BROWNIES & BARS

**Lemon Bar**

**Oreo 7-Layer Bar**

**Frosted Brownie**

**Turtle or German Chocolate Brownie**

**Assorted Fresh Baked Cookies**

**Rice Crispy Bars**

## SPECIALTIES

**Bunnie's Coconut Cake**

**Cheesecake With Whipped Cream And Berries**

**Flourless Chocolate Torte With Coffee**

**Whipped Cream And Chocolate Covered**

**Espresso Bean**

**Individual Fruit Tarts**

**Mini French Silk Pie**

**Chocolate Salted Caramel Tarts**

**Lemon Meringue Tart**

**Warm Peach Cobbler**

**Chocolate Peanut Butter Parfait**



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JPOWERS.EVENTS

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