



# J. POWERS

AT THE HILTON

WEDDING





## WELCOME

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## HOR D'OEUVRES

Please choose between buffet or butlered service for hors d'oeuvres.  
All appetizers are priced per person, and a 50-person minimum is recommended.

Packaged pricing available



## HOR D'OEUVRES

### HOT HOR D'OEUVRES

**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

**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

**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 HOR D'OEUVRES

**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

**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

**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)

## HOR D'OEUVRES DISPLAYS

**Exotic Seasonal Fruit Plat-  
ter V GF**

8.00

Only The Season's Best and  
Finest Fruits, Melons and  
Berries, Sliced and Beauti-  
fully 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

**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

**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

# STATIONS

## FROM THE CARVER *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, Sautéed 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\*

\*Made with gluten free ingredients, not made in a gluten free kitchen.

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## DINNER

Sit down dinner includes your choice of salad, fresh baked dinner rolls, and coffee and tea service.





## MAIN COURSE

### 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

#### **Herb Crusted Chicken GF**

35.00

Served with lemon Dijon Beurre Blanc

#### **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

#### **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



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## 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

#### **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 VVG**

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

#### **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



## THEMED BUFFETS

### 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

### Pasto Con Amore

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

## KIDS MENU

*Served with fresh fruit cup and appropriate condiments*

### Chicken Tenders with Macaroni and Cheese

14.00

### Cheeseburger Slider and French Fries

14.00

### Chicken Alfredo with Steamed Broccoli

14.00

### Pigs in a Blanket with Potato Wedges

14.00



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## DESSERTS



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**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

**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

**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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## 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**



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JPOWERS.EVENTS

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