



J. POWERS

AT THE HILTON

CORPORATE





WELCOME

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J. POWERS

AT THE HILTON

BREAKFAST



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 Impossible Sausage

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

(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, Capers, Onion, and Egg 8.00

Add Oatmeal to any Buffet for 2.50



V - Vegetarian GF - Gluten Friendly*

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

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BREAKFAST

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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

50.00 per gallon

Mighty Leaf Hot Tea

4.00 per tea bag

Assorted Fresh Juice

Apple, Orange and, Cranberry
35.00 per gallon

BREAKFAST

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 Cinnamon 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 Granola 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
- Bean and Cheese 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

J.Powers Burger Bar

37.00

- Braveheart Beef, Meatloaf Blend Patties
- Brioche Buns
- Cheddar And Swiss
- Lettuce, Tomatoes, Grilled Onions, Bacon, Pickles
- Ketchup, Mustard, Mayo, Sriracha, Mayo, BBQ Sauce
- Build Your Own Wedge Salads
- Blue Cheese Crumbles, Bacon, Tomato , Ranch Dressing
- French Fries
- Fresh Baked Cookies
- Veggie Burgers And Chicken Burgers Available (Must Pre-Order)



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MAIN COURSE



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

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 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

Canadian Walleye

34.00

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

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 Broccolini

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 Broccolini, 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 Mango

10.00

Crafted Chocolate Cookie Cup, Layered Velvet Mango Puree and Airy Chocolate Mousse, Topped With a Trio of Citrus Macarons



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RECEPTIONS



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

RECEPTIONS

COLD

Caprese Skewer V GF

Baby Mozzarella, Garlic Oil, Grape Tomato, Pesto Vinaigrette

BLT Bite

Sourdough Crouton, Lettuce, Grape Tomato And Crisp Bacon

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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RECEPTIONS

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



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, 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



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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



VG - Vegan V - Vegetarian GF - Gluten Friendly

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

All prices subject to tax, and a 20% administration fee. Pricing is subject to menu selection.

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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