



# J. POWERS

AT THE HILTON

CORPORATE





## WELCOME

### WHAT'S INSIDE?

<b>BREAKFAST, BREAKS &amp; LUNCH BUFFETS</b>	<b>4</b>
BREAKFAST	5
A LA CART	6
A.M. BREAK	7
P.M. BREAK	7
THEMED LUNCH BUFFET	8
<b>MAIN COURSE</b>	<b>10</b>
SALADS & STARCHES	11
POULTRY & BEEF	12
PORK, FISH & SEAFOOD	13
VEGETARIAN & DUET	13
DINNER BUFFET	14
<b>DESSERTS</b>	<b>16</b>
PLATED DESSERTS	17
<b>RECEPTIONS</b>	<b>18</b>
DISPLAYS & PLATTERS	19
STATIONS	19
HOT HOR D'OEUVRES	20
COLD HOR D'OEUVRES	20
BITE SIZED DESSERTS	22
RECEPTION PACKAGES	22
<b>STATIONS</b>	<b>24</b>
CARVING STATIONS	25
CHEF- ATTENDED STATIONS	25
<b>MARKET STYLE LUNCH</b>	<b>26</b>
GRAB & GO	27
SANDWICHES	27
ENTREE SALADS	28
SAVORY SALADS	29
SOUP	29
COOKIES, BROWNIES & BARS	30
SPECIALTY DESSERTS	30

# J. POWERS

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## BREAKFAST





# BREAKFAST

## Continental

Flakey danish  
 Fresh muffins  
 Fresh chunked melons  
 Assorted yogurts with berries and granola

## Flakey Croissant Breakfast Sandwiches

**GF available**

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 Greek yogurts  
 Sour cream hashbrown potatoes  
 Pork or chicken sausage

## Farm Fresh Breakfast **V GF**

Compart Farms bacon or chicken sausage  
 Crisp hashbrown potatoes  
 Sliced fruit  
 Fresh baked croissants

## Southwest Breakfast Enchiladas **V**

Fresh guacamole and pico de gallo  
 Crisp hashbrown potatoes  
 Pork or chicken sausage  
 Fresh fruit skewers

## Ham, Vegetable, And Aged Cheddar Strata

Pork sausage or impossible sausage  
 Herbed tri-color fingerling potatoes  
 Fresh sliced fruit  
 Individual yogurt parfaits

## Homemade Pancakes

**with Vermont Maple Syrup **V****

Choose from:

- Buttermilk
- Blueberry
- Bunnie's Coconut

Cheddar and chive scrambled eggs **V GF**

Compart Farms bacon or chicken sausage  
 Oven roasted potatoes  
 Individual Greek yogurt with bowls of fresh berries and house granola

## Chef-Attended Omelet Bar

Oven roasted potatoes  
 Fresh baked scones and muffins  
 Fresh sliced seasonal fruit and berries  
 Triple berry overnight oats

## J.Powers Crepe Bar

Crepes with assorted sweet and savory fillings  
 Yogurt parfaits  
 Sliced fruit display  
 Spanish tortilla baked eggs with a potato crust  
 Impossible breakfast sausage  
 Scrambled eggs  
 Assorted juices

## Included in Meal

Assorted juices  
 Water  
 Fruit-infused water

## Breakfast Add-Ons

Coffee  
 Steel cut oatmeal with cranberries, brown sugar, and almonds  
 Toaster station with assorted breads  
 And english muffins, jams, butter, and peanut butter **GF available**  
*40 person minimum*  
 Individual healthy cereal and milk (almond milk available)  
*40 person minimum*  
 Fresh bagel and cured salmon lox platter with cream cheese, caper, onion, and egg



V - Vegetarian GF - Gluten Friendly\*

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# BREAKFAST

## BREAKFAST

### A LA CART

**Danish**

per dozen

**Muffins**

per dozen

**Cinnamon Roll**

per dozen

**Breakfast Breads**

per dozen

**Granola Bars**

per dozen

**Bagels and Spreads**

per dozen

**Assorted Scones**

per dozen

**House Made Smoothies**

per dozen

- Strawberry Banana
- Pineapple Greens
- Mango Raspberry
- Orange Peach

**Chobani Greek Yogurt**

per dozen

**Seasonal Whole Fruit**

per dozen

**Sliced Seasonal Fruit and Berries**

per person

**Fresh Brewed Coffee And Creamer**

per gallon

*Almond and soy milk on request*

**Mighty Leaf Hot Tea**

per tea bag



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## BREAKS

### BREAK ITEMS

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

**Cinnamon Sugar Pita Chips  
with Strawberry Pico De Gallo**

**Assorted Fruit Empanadas**

**Assorted Glazed Scones**

**Bakery Fresh Muffins and Danish**

**Cinnamon Rolls**

**Individual Caramel Apple Dippers**

**Whole Seasonal Fruit**

**Seasonal Fruit Skewers**

**Mint Crème Fraiche Stuffed Strawberry Skewer**

#### **Breakfast Breads**

**Yogurt Parfait with Macerated Berries**

**Individual Packages of Dried Fruits and Nuts**

**Build Your Own Trail Mix  
or Individual Bags 25 person minimum**

**Assorted Granola Bars**

**Chocolate Peanut Butter Energy Bites**

#### **House Made Smoothies**

- Strawberry Banana
- Pineapple Greens
- Mango Raspberry
- Orange Peach

Assorted sodas and waters 3.00

#### P.M. BREAK

Pick 2 items | Pick 3 items

**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 Carroll's Corn**

**Tomato Bruschetta**

**House-Made Teriyaki Beef Jerky**

**Fresh Baked Gourmet Cookies**

**Chocolate Frosted Brownies**

**Chocolate Covered Strawberries**

**Chocolate Fondue Bar**

**Assorted Ice Cream Chocolate Bars**

**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  
25 person minimum

**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  
25 person minimum

## THEMED LUNCH BUFFETS

**Summer's Picnic**

- 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**

- 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
- Tortilla chips
- Spiced grilled vegetables
- Fresh fried chips, guacamole and pico de gallo
- Churros with dipping sauces

**Asian Experience**

- 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

**Little Italy**

- 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

**Southern BBQ**

- 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**

- 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, julienne peppers, shaved radish, candied walnuts, roasted beets, house croutons, feta, bleu and goat cheeses
- Proteins 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**

- Braveheart beef
- 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*

**J.Powers Build Your Own Superbowl**

- Shredded chicken, sliced beef tenderloin, fresh salmon & sliced tofu *all proteins are served warm*
- Mixed rice
- Rice noodles
- Mixed greens
- Assorted vegetables
- Avocado
- Assorted sauces
- Assorted mini dessert bites







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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 infused with balsamic glaze, 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

#### **The Melon V**

Crisp organic spring mix, baby arugula, sweet cantaloupe, watermelon and honey dew balls, creamy feta, salty pistachios and white balsamic 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**

Chipotle marinated and grilled chicken breast, finished with a charred corn pico de gallo and lime cream

#### **Balsamic Chicken GF**

Balsamic marinated and grilled chicken breast, wrapped in prosciutto, served with a light lemon cream sauce

#### **Chicken Cordon Bleu**

Boneless chicken breast with bread crumbs, stuffed with ham and Swiss cheese, served with a basil boursin cream sauce

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

Pan seared duck leg slow cooked in duck fat and fresh herbs, finished with a huckleberry jus

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

Herb crusted and seared, served with a dried tomato and herb butter sauce

### BEEF

#### **Garlic Butter Herb Steak GF**

Center cut filet, seasoned with fresh cracked pepper and sea salt, cooked medium rare and served with a burgundy demi-glace

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

Ancho chili rubbed and braised until fork tender, served with a chipotle cilantro demi-glace

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

6 oz. / 9 oz.

Center cut filet, seasoned with fresh cracked pepper and sea salt, cooked medium rare and served with a marsala demi-glace

#### **Beef Tenderloin GF**

8 oz. barrel cut grilled beef tenderloin, cooked medium rare, sliced and served with a cognac herb beef jus

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

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**

Center cut pan seared pork medallions with caramelized leek and wild mushroom, finished with a riesling sauce

#### **Pork Tenderloin GF**

Cumin spiced, grilled and sliced pork tenderloin, finished with a subtle salsa verde sauce

#### **Bone-in Pork Chop GF**

Double-bone loin chop, grilled to perfection, finished with a charred corn and poblano cream sauce

#### **Frenched Rack of Pork GF**

Center cut frenched pork, maple apple ginger brined and grilled, finished with a maple whiskey demi-glace

### VEGETARIAN

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

Seasonal roasted vegetables, creamy boursin cheese wrapped in flakey puff pastry, served with a roasted red pepper cream sauce

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

A variety of forest mushrooms sauteed with garlic and sliced leeks, wrapped in puff pastry and baked golden, served with a cabernet reduction

#### **Butternut Squash Risotto VG**

Creamy comforting butternut risotto served with fresh roasted vegetables

### FISH & SEAFOOD

#### **Canadian Walleye**

A fan favorite! Parmesan crusted, served with a light lemon sauce

#### **Atlantic Salmon GF**

Miso maple glaze center cut fillet, finished with a bourbon brown sugar drizzle

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

8/12 Jumbo shrimp, seasoned and grilled, finished with a corn, fennel and bacon cream sauce

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

Pistachio crusted fillet, served with a champagne beurre blanc

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

Potato wrapped and golden seared, served with a beurre rouge sauce

#### **Jumbo Scallops GF**

Dry-pac u-10 jumbo scallops, seared golden, finished with blood orange beurre blanc

### DUET PLATES

#### **Land and Sea GF**

Grilled chicken breast with a hunter's sauce paired with a center cut fillet of Atlantic salmon with a tarrago whole grain mustard sauce

#### **Modern Filet Oscar**

Center cut grilled filet of beef topped with a jumbo lump crab cake, finished with classic bernaise sauce

#### **The Italian**

Sliced beef tenderloin with marsala demi-glace paired with a tender breast of chicken parmesan topped with creamy fresh mozzarella and marinara sauce

# DINNER BUFFET

## BUFFET

### **Tuscan Dinner**

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**

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  
Chef's blend of seasonal vegetables

### **The Midwesterner**

Classic wedge salad with creamy buttermilk dressing  
Braised boneless beef short ribs with natural jus,  
Cordon bleu – seared chicken wrapped in Black Forest ham and finished with a rich, creamy Mornay sauce  
Roasted garlic and parmesan mashed yukon gold potatoes  
Steamed asparagus and baby green top carrots

### **Classic French**

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**

Local baby greens, creamy goat cheese, fresh bueberries, 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





## PLATED DESSERTS

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

Our world-famous decadent coconut cake

### **Pavlova GF**

Baked egg white meringue with fresh vanilla bean whipped cream and raspberries

### **Cheesecake**

Vanilla cheesecake with whipped cream, fresh berries and gaufrette cookie garnish

### **Black Forest Cake**

Layers of rich chocolate cake, white chocolate mousse and brandy cherries, topped with whipped cream, chocolate décor and brandy cherry coulis

### **Jumbo cream puff**

Golden cream puff, split and filled with vanilla diplomat cream, fresh berries, dusted with powdered sugar

### **Pineapple Rum Cake**

Pineapple upside-down cake gets a tropical twist with pineapple rum! Juicy pineapple rings bake in caramelized brown sugar atop buttery spiced cake, served with whipped cream for a taste of paradise

### **Mango Cake**

A soft and moist vegan cake infused with sweet and tangy tropical flavors, capturing the essence of summer

### **Flourless Chocolate Cake GF**

Rich chocolate cake with espresso whipped cream and fresh blackberries with chocolate décor

### **Passion Fruit Crème Brulee**

Creamy passion fruit custard topped with caramelized sugar

### **Fruit Tart**

Individual tender tart shell filled with vanilla bean pastry cream and a variety of seasonal berries and fruits

### **Chocolate Mango**

Crafted chocolate cookie cup, layered velvet mango puree and airy chocolate mousse, topped with a trio of citrus macarons



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## RECEPTIONS



## DISPLAYS & PLATTERS

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

Only the season's best and finest fruits, melons and berries, sliced and beautifully displayed

### **From the Garden V GF**

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**

Garnished with fresh grapes, berries, dried fruits, crackers and fresh breads

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

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**

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**

Fresh ahi tuna, assorted vegetables and dressing, sticky rice and more! Let our seasoned chefs toss together the tastiest before dinner treat

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

Carnita's pork and green chili chicken, chickpeas, cauliflower, Spanish rice, pinto beans, fresh roasted corn, pico de gallo, guacamole, sour cream, shredded cheddar and assorted authentic sauces

### **Open Ice Display GF**

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**

Spicy tuna, California fresh vegetables, soft shell crab and smoked salmon to name a few of our signature rolls. Served with tamari sauce, pickled ginger and wasabi



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## HOR D'OEUVRES

### HOT

**Pork Belly Bite GF**

Braised dry rubbed pork belly, 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

**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

**Poblano Shrimp Elote Style GF**

Roasted shrimp, corn pico, queso fresco and lime crema

### 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

**Cucumber Blackberry Caprese V GF**

English cucumber, blackberry, baby feta, fresh mint

**Steak And Potato Bite GF**

Grilled steak, potato crisp, chimichurri glaze

**Melon Bruschetta**

Buttery brioche crostini, cream fraiche mousse, melon trio with orange gastric and fresh mint

**Smoked Salmon GF**

Fresh lox, baby new potato, dill cream, micro garnish

**Duck Mousse Crostini**

Buttery brioche crostini, 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 *display or platter 25 person minimum*

**Tomato Brushetta Crostini**

Fresh diced tomatoes mixed with balsamic vinaigrette and Parmesan cheese





J-POWERS  
EVENTS



# RECEPTIONS

## BITE SIZED DESSERTS

Pick any 2

Pick any 3

Pick any 4

or ask your sales manager for a custom quote!

**Mini Coconut Cake Bite**

**Flourless Chocolate Torte with Whipped Cream and Chocolate Espresso Bean 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**

**Mini Chocolate Pots De Crème GF**

**Mini Crème Brulee GF**

**Lemon Meringue Tart**

**Chocolate Dipped Cream Puffs**

**Mini French Silk Pie**

**Chocolate Covered Strawberries GF**

**French Macarons**

**Pecan Pie Tart**

**Assorted Dessert Bars**

## RECEPTION PACKAGE PRICING

Consult with your catering sales manager for custom package quotes.

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

### Package 1

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

### Package 2

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

### Package 3

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

### Package 4

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



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## STATIONS



# STATIONS

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

### **Sweet Sliced Ham**

Brown sugar and dijon glazed, served with herb aioli and stone ground mustard

### **Fresh Tom Turkey Breast**

Fresh herb and lemon brined and slow roasted, served with orange cranberry compote and homemade turkey gravy

### **Beef Tenderloin**

Coffee chili rubbed and grilled, served with horseradish cream

### **Prime Rib of Beef**

Garlic and herb crusted, slow roasted, served with horseradish cream and roasted garlic aioli

## CHEF-ATTENDED ACTION STATIONS

### **Gnocchi Station**

Fresh potato gnocchi, tossed with either fresh basil pesto, alfredo or orange sage brown butter with shaved Parmesan on the side

### **Risotto Station**

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**

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**

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

Box Includes:

1 sandwich or salad, 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

Choice of:

1 Soup

1 Sandwich

1 Entrée Salad

1 Dessert

## Full Market Style

Choice of:

2 Sandwiches

2 Entrée Salads

1 Soup

2 Savory Salads

2 Desserts

*50 person minimum*

## SANDWICHES (\*contains pork)

### Chicken Caesar Wrap

Grilled chicken, fresh Parmesan, red bell pepper, baby romaine, creamy Caesar dressing wrapped in a flour tortilla

### Tuscan 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 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

### Italian Deli\*

Fresh hoagie roll, salami, pepperoni, ham, red onions, black olives, lettuce, tomato, provolone, Italian dressing

### Beef Tenderloin

Shaved beef tenderloin, bibb lettuce, roasted balsamic onions, roasted garlic aioli and horseradish cheddar on a sourdough roll

### London Broil

Shaved beef tenderloin, sliced tomato, bibb lettuce, Thousand Island spread, aged cheddar and crispy onions on a ciabatta roll

### Chimmichurri Beef

Shaved beef tenderloin, 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

### Grilled Vegetable Pita **VG**

Grilled vegetables with hummus in a pita pocket

### Egg Salad **V**

Fresh egg salad, bibb lettuce and sliced tomato on fresh baked focaccia bread



VG - Vegan V - Vegetarian GF - Gluten Friendly

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## ENTREE SALADS

### Add protein to any salad

Shrimp / Chicken / Sliced Steak

*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, salsa, 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

### Asian-Inspired Salad

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

### Spinach Chimichurri 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

### Apple Walnut Salad

Vibrant and complex green salad with crisp apple, pickled cranberries, creamy feta, toasted walnuts, and a maple-cinnamon dressing for layers of crunch and zest

## SAVORY SALADS

**Orzo Salad V GF**

With feta, grilled vegetables and grains

**Asian 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

**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**

**Frosted Brownie**

**Turtle or German Chocolate Brownie**

**Assorted Fresh Baked Cookies**

**Rice Crispy Bars**

**Assorted Dessert Bar**

## SPECIALTY DESSERTS

**Bunnie's Coconut Cake**

**Cheesecake With Whipped Cream and Berries**

**Flourless Chocolate Torte Topped with  
Whipped Cream and Chocolate Espresso  
Beans GF**

**Individual Fruit Tarts**

**Mini French Silk Pie**

**Chocolate Salted Caramel Tarts**

**Lemon Meringue Tart**

**Warm Peach Cobbler**

**Chocolate Peanut Butter Parfait**

**Assorted Chocolate Truffles**



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JPOWERS.EVENTS

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