



J. POWERS

AT THE HILTON

WEDDING





## WELCOME

### WHAT'S INSIDE?

<b>HOR D'OEUVRES</b>	<b>4</b>
HOT HOR D'OEUVRES	5
COLD HOR D'OEUVRES	5
HOR D'OEUVRES DISPLAYS	6
CARVING STATIONS	6
CHEF-ATTENDED STATIONS	6
 <b>DINNER</b>	 <b>8</b>
SALADS & STARCHES	9
POULTRY & BEEF	10
PORK, FISH & SEAFOOD	11
VEGETARIAN & DUET	11
SIGNATURE BUFFET	12
THEMED BUFFET	13
KIDS MENU	13
 <b>DESSERTS</b>	 <b>14</b>
DESSERT ITEMS	15
BITE SIZED DESSERTS	16
 <b>LATE NIGHT</b>	 <b>17</b>
LATE NIGHT MENU	17

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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

Pick any 2

Pick any 3

Pick any 4

or ask your sales manager for a custom quote!

## 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

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

Roasted shrimp, corn pico, queso fresco and lime crema

### **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 V GF**

English cucumber, blackberry, baby feta, fresh mint

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

Grilled steak, potato crisp, chimichurri glaze

### **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**

#### **Platter V GF**

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

### **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

### **Imported and Domestic Cheese V GF**

200.00 per board *each board feeds 50 people*

Garnished with fresh grapes, berries, dried fruits. Crackers and fresh breads

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

A colorful and bountiful display of fresh and grilled seasonal vegetables, served with lemon hummus and creamy buttermilk ranch

### **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

## FROM THE CARVER *All Station items priced per person.*

### **Boars Head Sweet Slice 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

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

Rosemary and dijon rub, grilled, served with a sweet pepper apple mint chutney

### **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, sautéed 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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## DINNER

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





## 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

### **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



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.

## MAIN COURSE

### POULTRY

#### **Chipotle Chicken GF**

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

#### **Balsamic Chicken GF**

Balsamic marinated chicken breast, grilled,  
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

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

Served with lemon dijon beurre blanc

#### **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 robust tomato sauce

### BEEF

#### **Burgundy Bistro Steak GF**

Grilled bistro steak, served  
with a wild mushroom demi-glace

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

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

#### **Beef Tenderloin GF**

Barrel cut grilled beef tenderloin, cooked  
medium rare, sliced and served with a cognac herb beef jus

#### **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

#### **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



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### 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

### FISH & SEAFOOD

**Atlantic Salmon GF**

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

**Canadian Walleye GF**

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

**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

### VEGETARIAN

**Roasted Vegetable Roulade**

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

**Vegan Ravioli VG**

Roasted and grilled vegan ravioli with a rustic vegetable and herb tomato sauce

**Butternut Squash Risotto VG**

Creamy comforting butternut risotto served with fresh roasted vegetables

### DUET PLATES

**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

**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



# SIGNATURE 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
- Chefs blend of seasonal vegetables

### **The Midwesterner**

- 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**

- Classic nicoise salad with champagne vinaigrette
- Vichyssoise soup with fresh chives and crème fraîche
- 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 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

## THEMED BUFFETS

### 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
- Wild mushroom enchiladas **V**
- Spanish rice
- Spiced grilled vegetables
- Fresh fried chips, guacamole and pico de gallo
- Mini key lime tarts

### Pasto Con Amore

- 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

- 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

- 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**

**Chicken alfredo with steamed broccoli**

**Cheeseburger slider and French fries**

**Pigs in a blanket with potato wedges**



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## DESSERTS





## DESSERTS

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

Our world-famous decadent coconut cake

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

Layers of crumbled biscoff cookies, banana pastry cream, fresh whipped cream and salted caramel drizzle

### **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

### **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

### **Chocolate Peanut Butter Bombe**

Layers of rich chocolate mousse, peanut butter cream, crushed oreo cookies and decadent chocolate cake, glazed with chocolate ganache, finished with gold leaf

### **Black Forest Cake**

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



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**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, macerated strawberries 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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## LATE NIGHT SNACK MENU

*Late night snack items are priced per person unless otherwise noted.*

**Chef's selection hand tossed pizzas and garlic cheese bread**

**Herb focaccia deli sliders**

**Sliced meat, domestic cheese, and cracker platter**

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

**Warm, freshly baked chocolate chip cookies and milk**

**Chocolate dipped strawberries**

*dark and white chocolate* price per dozen

**Carroll's Corn popcorn mix**

**Toast your own s'mores bar**

**House blend trail mix**









## JPOWERS.EVENTS

10 East Center Street, Suite 2B  
Rochester, MN 55904  
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