



THE  
**GILLESPIE**  
CONFERENCE & SPECIAL EVENT CENTER

2014 Catering Menu

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2013

# Breakfast Buffet Options

## **Continental Breakfast**

Seasonal Fresh Sliced Fruit, House made Coffee Cake, Fresh Fruit Strudel, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels served with Cream Cheese, Butter and Preserves served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

## **Executive Continental Breakfast**

Seasonal Fresh Sliced Fruit, Assorted Danish Pastries, House made Coffee Cake, Fresh Fruit Strudel, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels served with Cream Cheese, Butter and Preserves, Assorted Cereals and Milk and Flavored Yogurts served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

## **Full American Breakfast**

Seasonal Fresh Sliced Fruit, House made Coffee Cake, Fresh Fruit Strudel, Yogurt Bar, Fresh Baked Muffins, Scrambled Eggs, Smoked Bacon, Apple Link Sausage, Home Fried Potatoes, served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft-Drinks, and Dasani Bottled Water

## **Brunch Buffet**

Scrambled Eggs, Blintz with Strawberry Sauce, Smoked Bacon, Apple Link Sausage, Home Fried Potatoes, Grilled Lemon Chicken, Mixed Green Vegetables, Tomato & Basil Pasta, Fresh Fruit Salad, Assorted Rolls and Pastries, Yogurt Bar, Fresh Fruit Strudel and your choice of Pancakes or French Toast served with Warm Maple Syrup also served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

# Breaks and Beverages

## **Beverages**

Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

## **Cookie & Brownie Break**

Assortment of Freshly Baked Cookies and Brownies Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

## **Chocolate Lovers Break**

Brownies, Chocolate Chip Cookies, Chocolate Covered Strawberries, Chocolate Milk, Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

## **Chips & Dips**

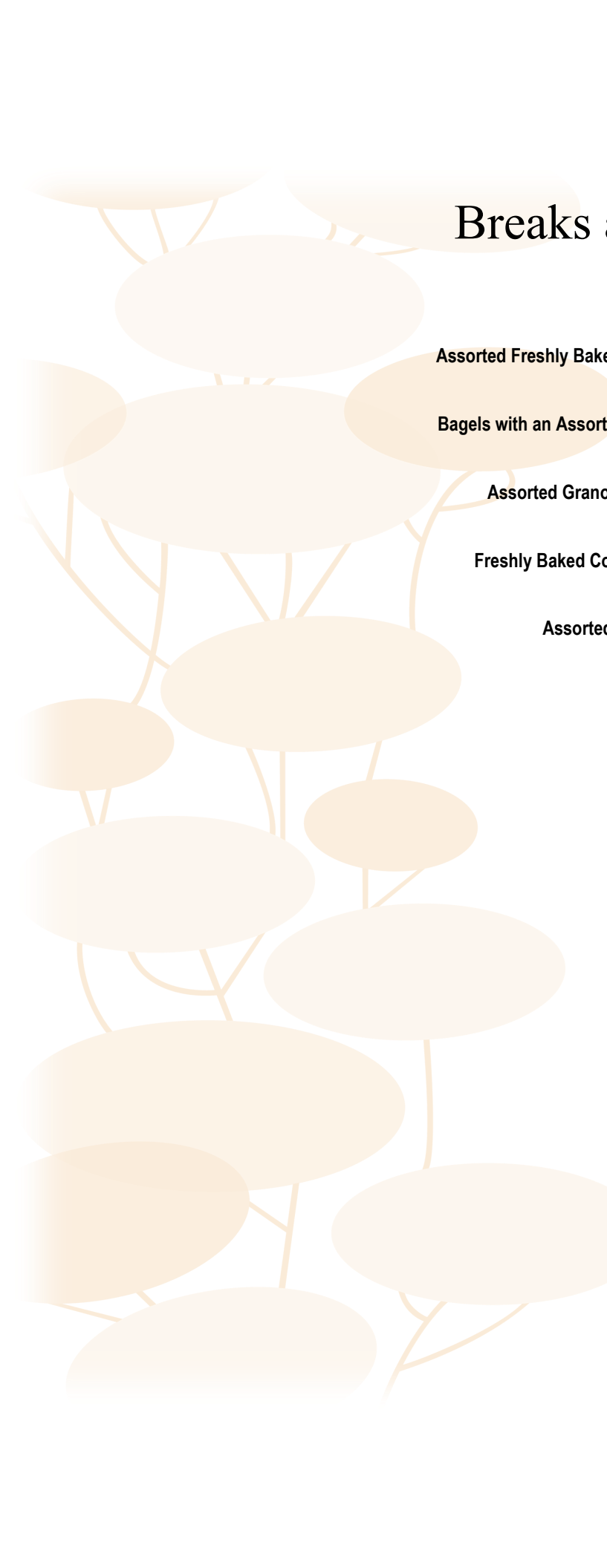
Homemade Tortilla Chips, Fresh Flavored Potato Chips, Salsa, Cheese, French Onion Dip and Fresh House Made Guacamole Bar. Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

## **Interactive S'more Break**

Chocolate Covered Graham Crackers & Pretzels served with Marshmallows, Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

## **Health Kick Break**

Assorted Vegetables, Dips & Hummus Spreads, Yogurt Bar with Assorted Toppings & Mixed Nuts, Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water



# Breaks a la Carte

**Assorted Freshly Baked Muffins and Pastries**

**Bagels with an Assortment of Cream Cheese**

**Assorted Granola & Power Bars**

**Freshly Baked Cookies & Brownies**

**Assorted Yogurts**

# Plated Lunch Selections

Plated Lunches Served with your choice of Salad, Accompaniments, Rolls and Butter, Dessert, Regular & Decaffeinated Coffee, Hot Tea, Water

**Bleu Cheese and Bacon Salad**– Heart of Iceberg Lettuce, Apple Cured Bacon, Maytag Bleu Cheese, Grape Tomatoes, and Balsamic Vinaigrette

**Mediterranean Salad**– Romaine with Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, & Feta Cheese served with a Greek Vinaigrette

**Berry Salad**– Fresh Field Greens with Fresh Raspberries, Blackberries, Toasted Almonds, and Herbed Goat Cheese served with a Raspberry Champagne Vinaigrette

**Strawberry Maytag**– Bibb Lettuce with fresh Strawberries, Blue Cheese Crumbles, Candied Walnuts served with a Honey Bourbon Vinaigrette

**Mixed Field Green**– Mix of Red and Green leaves with arugula and romaine lettuce garnished with cucumbers and shredded carrot. Served with your choice of dressing

**Arugula Salad**– Arugula Lettuce with shredded carrot, tomato, blueberries, candied pecans and a strawberry garnish. Served with Passion Fruit Vinaigrette

## **Caribbean Jerk Grilled Chicken**

Boneless Chicken Breast Grilled to Perfection topped with Pineapple & Mango Salsa

## **Chicken Breast with Choice of Sauce**

Chicken Breast with Choice of Roasted Red Pepper & Asiago Cream Sauce, Mushroom Marsala Sauce or Lemon & Caper

## **Chicken Roulade**

Chicken Breast Stuffed with Spinach & Feta Cheese Wrapped Bacon

## **Filet of Salmon**

Fillet of Salmon with Blueberry & Peppadew Relish

## **Wild Mushroom Pasta**

Penne Pasta with Roasted Red Peppers, Wild Mushrooms, & Goat Cheese

## **Lighter Option**

Chicken Caesar Salad with Shaved Parmesan Cheese and a Crostini Garnish  
Served with Chef's Choice of Soup  
Add Chicken, Shrimp, or Salmon

# Lunch Buffets

All Lunch Buffets include Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

## **Standard Signature Roasted Meats Buffet**

Freshly Roasted and Sliced Warm Carved Meats  
Mixed Field Greens Salad with Assorted of Dressings  
Chef's Choice of Signature Salad  
Chef's Choice of Hot Pasta  
Chef's Choice of Soup de Jour  
Lettuce, Tomato, Onion, and Assorted Cheeses  
Fresh Sliced Fruit  
Fresh Baguette and Specialty Breads  
Chef's Choice of Signature Dessert

### **Meat Selections– Choose 3**

Marinated Grilled Chicken, BBQ Pork, Roasted Turkey, Roasted Chicken, Beef Pot Roast  
Pork Carnitas, Turkey, and Herb Encrusted Pork Loin

## **Ultimate Signature Roasted Meats Buffet Meat Selections–**

Beef Tenderloin  
Roasted Salmon  
Smoked Salmon  
Chef's Choice of Meat

## **Gourmet Sandwich Buffet**

Mixed Field Greens Salad with Assorted Dressings  
Chef's Choice of Signature Salad  
Grilled Sesame Portobello Mushrooms with baby spinach, radishes, and Roasted Red Pepper hummus on a Naan Bread  
Oven Roasted Asiago Chicken and Provolone Cheese with Basil Mayo on Ciabatta Bread  
Shaved beef with smoked Gouda and an Arugula Peppadew Aioli on a French Baguette  
Condiments and Relishes  
Chef's Selection of Dessert

## **Panini Buffet**

Mixed Field Greens with Assorted Dressings  
Chef's Choice of Signature Salad  
Pastrami Panini with Swiss Cheese, Dijon Mustard, on Rye Bread  
Chicken Panini with Provolone, Basil, and Red Pepper Ciabatta  
Roasted Red Pepper and Mozzarella Panini with Basil Mayo  
Condiments and Relishes  
Chef's Selection of Dessert

## **Signature Wraps Buffet**

Mixed Field Greens with Assorted Dressings  
Chef's Choice of Signature Salad  
Chicken Caesar Wrap with Romaine Lettuce, Parmesan Cheese, and Caesar Dressing  
Shrimp Po'boy Wrap with Romoulade, Romaine, and Pickled Onions  
Spinach Wrap with Grilled Vegetables, Shaved Parmesan Cheese, and Arugula Peppadew Aioli  
Chef's Selection of Dessert



# Lunch Buffets Continued

## **Custom Lunch Buffet**

Caesar Salad  
Fresh Fruit Salad  
Sautéed Chicken with Lemon & Caper Sauce  
Citrus Tilapia with an Orange Buerre Blanc Sauce  
Medley of Fresh Vegetables  
Wild Rice Pilaf  
Chef's Selection of Dessert

## **Irish Tailgate Buffet**

Mixed Field Greens Salad with Assorted Dressings  
Signature Potato Salad  
Grilled Hamburgers  
Grilled Beer Bratwurst  
Baked Beans  
Chips & Dip  
Cookies & Brownies

## **South Bend Buffet**

Mixed Field Greens with Assorted Dressings  
Waldorf Salad  
Sweet & Sour Cabbage  
Kluski Noodles  
Green Beans with Bacon  
Polish Sausage  
Fried Chicken  
Buttermilk Mashed Potatoes  
Chef's Selection of Dessert

## **Mexican Buffet**

Chicken Tortilla Soup  
Mixed Field Greens with Assorted Dressings  
Corn and Three Bell Pepper Salsa  
Beef Fajita Station  
Santa Fe Boneless Chicken Breast  
Taco Station with Accompaniments  
Spanish Rice  
Chef's Selection of Dessert

# Executive Meeting Planner Package

## Continental Breakfast

Seasonal Fresh Sliced Fruit, House made Coffee Cake, Fresh Fruit Strudel, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels served with Cream Cheese, Butter and Preserves served with Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, and Dasani Bottled Water

## Mid Morning Break

Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, Specialty Flavored Soft Drinks, Fiji Water, Perrier Sparkling Water and Dasani Bottled Water

## Lunch

### **Gourmet Sandwich Buffet**

Mixed Field Greens Salad with Assorted Dressings

Chef's Choice of Signature Salad

Grilled Sesame Portobello Mushrooms with baby spinach, radishes, and Roasted Red Pepper hummus on a Naan Bread

Oven Roasted Asiago Chicken and Provolone Cheese with Basil Mayo on Ciabatta Bread

Shaved beef with smoked Gouda and an Arugula Peppadew Aioli on a French Baguette

Condiments and Relishes

Chef's Selection of Dessert

~Or~

### **Standard Signature Roasted Meats Buffet**

Freshly Roasted and Sliced Warm Carved Meats

Mixed Field Greens Salad with Assorted of Dressings

Chef's Choice of Signature Salad

Chef's Choice of Hot Pasta

Chef's Choice of Soup de Jour

Lettuce, Tomato, Onion, and Assorted Cheeses

Fresh Sliced Fruit

Fresh Baguette and Specialty Breads

Chef's Choice of Signature Dessert

### **Meat Selections- Choose 3**

Marinated Grilled Chicken, BBQ Pork, , Roasted Turkey, Roasted Chicken, Beef Pot Roast

Pork Carnitas, Turkey, and Herb Encrusted Pork Loin

### **Ultimate Signature Roasted Meats Buffet Meat Selections**

Beef Tenderloin

Roasted Salmon

Smoked Salmon

Chef's Choice of Meat

### **Mid Afternoon Break**

Regular Coffee, Decaffeinated Coffee, Hot Tea, Flavored Water, Assorted Soft Drinks, Specialty Flavored Soft Drinks, Fiji Water, Pellegrino Sparkling Water and Dasani Bottled Water with Assorted Fresh Baked Cookies and Brownies



# Plated Dinner Selections

Plated Dinners served with your choice of salad, starch, vegetable, rolls with butter, and one Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, and Water

## ~Salad Options~

- Bleu Cheese and Bacon Salad**– Heart of Iceberg Lettuce, Apple Cured Bacon, Maytag Bleu Cheese, Grape Tomatoes, and Balsamic Vinaigrette
- Mediterranean Salad**– Romaine with Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, & Feta Cheese served with a Greek Vinaigrette
- Berry Salad**– Fresh Field Greens with Fresh Raspberries, Blackberries, Toasted Almonds, and Herbed Goat Cheese served with a Raspberry Champagne Vinaigrette
- Strawberry Maytag**– Bibb Lettuce with fresh Strawberries, Blue Cheese Crumbles, Candied Walnuts served with a Honey Bourbon Vinaigrette
- Mixed Field Green**– Mix of Red and Green leaves with arugula and romaine lettuce garnished with cucumbers and shredded carrot. Served with your choice of dressing
- Arugula Salad**– Arugula Lettuce with shredded carrot, tomato, blueberries, candied pecans and a strawberry garnish. Served with Passion Fruit Vinaigrette

## Plated Dinner Options

### ~Duo Entrees~

- Chicken and Tilapia**  
Chicken Fontinella and Tilapia
- Beef Tenderloin and Chicken**  
Sliced Tenderloin with a Herb Demi Glaze and Your Choice of Chicken
- Beef Tenderloin and Shrimp**  
Sliced Tenderloin with a Garlic Demi Glaze and Shrimp Stuffed with Crab Meat

### ~Beef Entrees~

- Cocoa and Fig Tenderloin**  
Sliced Tenderloin flavored with Cocoa and Fig Demi Sauce
- Peppercorn Encrusted Tenderloin**  
Peppercorn Encrusted Sliced Tenderloin Seasoned with a Garlic Demi Glaze
- Arugula Pesto Tenderloin**  
Sliced Tenderloin flavored with an Arugula Pesto Demi
- Tandoori Demi Tenderloin**  
Sliced Tenderloin with a Tandoori Demi Sauce

# Plated Dinner Selections Continued

## ~Chicken Entrees~

### **Chicken Piccata**

Sautéed Chicken Breast with Lemon Caper and Butter Sauce

### **Peppadew & Pepperchini Chicken**

Chicken Breast Stuffed with Peppadew Peppers and Pepperchini served with a Garlic Cream Sauce

### **Chicken in Phyllo**

Chicken Breast in Puff Pastry Stuffed with fresh Spinach with Marsala Sauce

### **Sun Dried Tomato Basil Chicken**

Chicken Breast Stuffed with Sun Dried Tomato, Basil, and Herbed Cheese Served with a Sun Dried Tomato Buerre Blanc

### **Cranberry Chicken**

Chicken Breast Stuffed with Mascarpone Cheese, Cranberries, Herbed Bread Crumbs, and Chives

### **Roasted Red Pepper Chicken**

Chicken Breast Stuffed with Roasted Red Peppers and Fresh Mozzarella served with a Garlic Cream Sauce

### **Chicken Roulade**

Chicken Breast Stuffed with Spinach and Feta Cheese Wrapped in Bacon

## ~Seafood Entrees~

### **Crabcake**

6oz Crabcake with Roasted Corn Relish

### **Citrus Tilapia**

Citrus Crusted Tilapia Served with an Orange Beurre Blanc Sauce

### **Lemon and Caper Salmon**

Lemon, Garlic and Dill Butter Poached Salmon

### **Stuffed Shrimp**

Baked Shrimp Stuffed with Crab and Herbed Bread Crumbs

## ~Pork Entrees~

### **Roasted Pork Tenderloin**

Roasted Pork Tenderloin Stuffed with Brie and Apricots

### **Maple Glazed Pork Tenderloin**

Maple Glazed Pork Tenderloin served with Granny Smith Apples

# Dinner Buffet Selections

All Dinner Buffets include Regular & Decaffeinated Coffee, Hot Tea, and Iced Tea & Assorted Sodas  
**Add Soup Du Jour or Hot Pasta to any buffet for an additional \$1.99 per person**

## Custom Dinner Buffet

Salad Station with Caesar Salad and Seasonal Fresh Fruit Salad  
Peppercorn Encrusted Sliced Tenderloin Seasoned with a Garlic Demi Glaze  
Fontina Chicken  
Citrus Tilapia  
Red Pepper Infused Potatoes  
Medley of Fresh Vegetables  
Assorted Rolls and Butter  
Chef's Selection of Desserts

## Dinner Buffet

Mediterranean Salad  
Chef's Choice of Signature Salad  
Carved Roasted Strip Loin of Beef with a Mushroom Merlot Sauce  
Sautéed Chicken Breast with Lemon and Caper Sauce  
Stuffed Rigatoni with Sausage  
Roasted Garlic Whipped Red Skin Potatoes  
Medley of Fresh Vegetables  
Assorted Rolls and Butter  
Chef's Selection of Desserts

## Little Italy Buffet

Minestrone Soup  
Romaine with Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, & Feta Cheese served with a Italian Dressing  
Cheese Filled Tortellini  
Chicken Cacciatore  
Italian Sausage  
Garlic Bread Sticks  
Chef's Selection of Desserts

# Plated Lunch and Dinner Side Selections

## **Lunch and Dinner Starches:**

Roasted Red Skin Potatoes  
Roasted Garlic Whipped Mashed Potatoes  
Red Pepper Infused Whipped Potatoes  
Herb and Cheese Risotto  
Roasted Tomato Risotto  
Wild Rice Pilaf  
Fingerling Potatoes with Caramelized Onions  
Butternut Squash Yukon Gold Potatoes

## **Lunch and Dinner Vegetables:**

Steamed Green Beans  
Sautéed Snow Peas  
Garlic Roasted Green Beans with Sautéed Red Peppers  
Honey Glazed Carrots  
Seasonal Fresh Vegetable Medley  
Asparagus

## **Lunch and Dinner Dessert Selections**

Signature Fresh Fruit Strudel– Seasonal Fresh Fruit Filling Wrapped in Crispy Phyllo  
Flourless Chocolate Cake  
Cheesecake with Fresh Fruit Sauce  
Chef's Selections of Mousse  
Tiramisu  
Chocolate Ganache w/dried Cherries & Candied Walnuts  
with an Orange Poppy Seed Florentine  
Chef's Signature Bread Pudding with a Tri Berry Sauce

# Display and Butler Passed Hors D'oeuvres

## ~Display Hors D'oeuvres~

Bruschetta with Tomatoes, Basil, and Fresh Mozzarella  
50 person display

Hummus and Baked Pita Chips  
50 person display

Assorted Breads with Red Pepper and Black Olive Tapenades  
50 person display

Vegetable, Cheese, and Fruit Display  
per person

## ~Butler Hors D'oeuvres~

### ~Vegetable Selections~

Roasted Tomato Bruschetta  
50 pieces

Fruit Kabobs  
50 pieces

Spanakopita  
50 pieces

Antipasto Skewers  
50 pieces

Raspberry and Brie in Phyllo Cups  
50 pieces

Seasonal Berry & Brie on a Water Cracker  
50 pieces

Mini Aspen Pizzas  
50 pieces

Spinach & Artichoke in Phyllo Cups  
50 pieces

Peppadew & Chive Stuffed Mushrooms  
50 pieces

Roasted Tomato and Red Pepper Soup Shooter  
50 shooters

Maple and Butternut Squash Soup Shooters  
50 pieces

# Butler Passed Hors D'oeuvres Continued

## ~Beef and Pork Selections~

Rosemary and Garlic Baby Lamb Chops  
50 pieces

Mini Beef Wellington  
50 pieces

Thai BBQ Beef Skewers  
50 pieces

Beef Kabobs with Pepper and Red Onions  
50 pieces

Peppadew & Chive Mini Tacos w/Pork Belly Lardoons  
50 pieces

## ~Chicken and Pork Selections~

Pineapple & Peppadew Chicken Bruchetta

Bacon Wrapped Water Chestnuts with a Maple Glaze and Sesame Seeds  
50 pieces

Chicken Kabobs with Pineapple and Peppers  
50 pieces

Sausage and Asiago Cheese Stuffed Mushrooms  
50 pieces

Chicken & Waffle Skewers  
50 pieces

Carlito's Chicken Caribbean Skewer  
50 pieces

## ~Seafood Selections~

Bacon Wrapped Scallops with a Maple Glaze and Sesame Seeds  
50 pieces

Mini Crab Cakes  
50 pieces

Coconut Shrimp  
50 pieces

Margarita Shrimp Shooters w/Chipotle Aioli  
50 pieces

Jumbo Shrimp Cocktail  
per dozen

# Butler Passed Hors D'oeuvres Packages

Hors D'oeuvres Package One  
(1 hour to include 5-6 pieces per person)  
Mini Crab Cakes

Mushrooms Stuffed with Italian Sausage  
Stuffed Peppadew with Goat Cheese and Scallions  
Roasted Tomato Bruschetta  
Chicken Kabobs with Pineapple and Peppadew

Hors D'oeuvres Package Two  
(1 hour to include 5-6 pieces per person)

Raspberry Brie en Phyllo Cup  
Spanakopita  
Antipasto Skewers  
Bacon Wrapped Scallops Maple Glaze and Sesame Seeds  
Mini Crab Cakes

Hors D'oeuvres Package Three  
(1 hour to include 5-6 pieces per person)

Thai BBQ Beef Skewers  
Brie and Raspberries in Phyllo Cup  
Bacon Wrapped Scallops with a Maple Glaze and Sesame Seeds  
Mini Crab Cakes  
Baby Lamb Chops with Rosemary and Garlic  
Spanakopita

# Spirits

## **Full Four Hour Top Shelf Bar**

Open Premium Bars Include: Absolut Vodka, Jack Daniels, Jim Beam, Tanqueray, Crown Royal, Canadian Club, J&B Scotch, Bacardi Rum, Captain Morgan, Peach Schnapps, Kahlua, Amaretto, Corona, Heineken, Blue Moon, a 'Seasonal', Miller Lite, Coor's Light, Budweiser, Bud Light, Michelob Ultra and O'Doul's ,House Merlot, Chardonnay, White Zinfandel, Cabernet

## **Cash/Consumption Bar Pricing**

\$75.00 per Bartender Fee Charged if \$350.00 in Sales are Not Generated  
Bartender Fee Waived if more than \$350.00 in Sales Generated





## Vegetarian Selections

Wild Mushroom Pasta

Portobello Mushroom Cap with Bleu Cheese Cream Cheese

Eggplant Parmesan

Vegan White Bean Cassoulet with Portabella Mushrooms

Spaghetti Squash

## ~Children's Selections~

Kids Meals Include Smiley Veggie Plate, Apple Sauce, Entrée, Dessert, and Beverage

Chicken Fingers and French Fries

Grilled 6oz. Strip Steak and French Fries

Fried Fish Sticks and Fresh Fries

Buttered Pasta and Vegetables

Grilled Cheese with French Fries



