



2020 Catering Menu

**Our catering menu is a
sampling of our chef's offerings.**

**We customize a unique menu to fit
your exact taste and needs.**

53995 Indiana SR 933
South Bend, IN. 46637
Phone: 574-232-7700

www.gillespieconferencecenter.com

Executive Meeting Planner Package

Continental Breakfast

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

Mid-Morning Break

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Assorted Soft Drinks and 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 Baby Spinach and Basil Mayo on Potato-Bun
 Shaved Beef with Smoked Gouda and an Arugula Peppadew Aioli on a French Baguette
 Pickles, Peppers, and Olives
 Chef's Choice of Signature Dessert

| or |

| Standard Signature Roasted Meats Buffet |

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

Meat selections- choose 3

Mesquite Grilled Chicken, Herb Roasted Chicken, BBQ Pulled Pork, Latin Pork Carnitas, Garlic Parsley Crusted Pork Loin, Beef Pot Roast, or Roasted Turkey

Ultimate Signature Roasted Meats Buffet \$4.00 per meat/per person

Beef Tenderloin, Seared Salmon, Roasted Duck Breast, Seared Herb Barramundi

| Mid Afternoon Break |

Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Assorted Soft Drinks and Bottled Water with Assorted Freshly Baked Cookies and Brownies

\$44.00 Per Person

Breakfast Buffet Options

All breakfast buffet options are served with regular coffee, decaffeinated coffee, hot tea, iced tea, assorted soft drinks and bottled water

| Continental Breakfast |

Seasonal Fresh Sliced Fruit, House-made Coffee Cake, Yogurt Bar, Fresh Baked Muffins, Deli-Style Bagels Served with Cream Cheese, Butter and Preserves.

\$12.50 Per Person

| Executive Continental Breakfast |

Seasonal Fresh Sliced Fruit, Assorted Danish Pastries, House-Made Coffee Cake, Fresh Baked Muffins, Deli-Style Bagels Served with Cream Cheese, Butter and Preserved, Assorted Cereals and Milk, Yogurt Bar with Flavored Yogurts.

\$14.00 Per Person

| Full American Breakfast |

Seasonal Fresh Sliced Fruit, House-Made Coffee Cake, Yogurt Bar, Fresh Baked Muffins, Scrambled Eggs, Smoked Bacon, Apple Link Sausage, House-Fried Potatoes.

\$18.00 Per Person

| Brunch Buffet |

Scrambled Eggs, Fresh Buttermilk Biscuits with Strawberry Butter and Lemon Curd, Apple Link Sausage, Home-Fried Potatoes, Grilled Lemon Chicken, Mixed Green Vegetables, Fresh Fruit Salad, Assorted Rolls and Pastries, Yogurt Bar, and your choice of Pancakes or French Toasted Served with Warm Maple Syrup.

\$24.00 Per Person

Breaks

All break options are served with regular coffee, decaffeinated coffee, hot tea, iced tea, assorted soft drinks and bottled water

| Milk and Cookies Break |

Freshly Baked Chunky Chocolate Cookies and Rich Oreo Brownies Served with Skim and 2% Milk
\$11.00 Per Person

| Build-A- Bagel Wall |

Assorted Bagels, Butters, Jams, Jellies, Cream Cheese, Spreads, Smoked Salmon, Capers, House Onion Jam, House Rosemary Tomato Jam, Peppadew Cheese Spread
\$14.00 Per Person

| Chips & Dips |

Homemade Tortilla Chips and Potato Chips, Salsa, French Onion Dip, Spinach and Artichoke Dip, and Fresh House-Made Guacamole.
\$11.00 Per Person

| Interactive S'more Break |

Chocolate Covered Graham Crackers and Pretzels Served with Marshmallows
\$11.00 Per Person

| Coffee and Donuts |

Doughnut Wall with Assorted Cake and Yeast Donuts
\$12.00 Per Person

| Health Kick Break |

Assorted Vegetables, Dips, and Hummus Spreads, Yogurt Bar with Assorted Toppings, Peanut Butter Dippers with Apples and Celery Sticks, and Mixed Nuts or Trail Mix
\$11.00 Per Person

| Flat Breads and Charcuterie |

Toasted Flat Breads and Crackers, Assorted House Made Jams and Preserves, Spinach and Artichoke Spread, Creamy Brie, Thinly Sliced Soppressata, Prosciutto and Capicola, Irish tout Cheddar, and Fontina Cheese
\$11.00 Per Person

Add Red Bull or Sugar-Free Red Bull to Any Break for an Additional \$2 per Person

Breaks a la Carte

| Assorted Granola & Power Bars |

\$36.00 Per Dozen

\$4.50 Per Person

| Chunky Chocolate Cookies and Rich Oreo Brownies |

Freshly Baked

\$30.00 Per Dozen

\$3.00 Per Person

| Assorted Yogurts |

\$30.00 Per Dozen

\$3.00 Per Person

| Assorted Freshly Baked Muffins and Pastries |

\$35.00 Per Dozen

\$3.50 Per Person

| Bagels with an Assortment of Cream Cheese |

\$29.00 Per Dozen

\$3.00 Per Person

| Whole Fruit |

Gala and Granny Smith Apples, Bananas, Oranges

\$20.00 Per Dozen

\$2.00 Per Person

Plated Lunch Selections

Plated lunch selections are served with your choice of salad, accompaniments, rolls and butter, dessert, regular & decaffeinated coffee, hot tea, iced tea, water and flavored water

| Salads |

Garden Salad - Spring Mix, Rainbow Carrots, Heirloom Tomatoes, Cucumber, Toasted Pepitas

Baby Berg - Apple Wood Smoked Bacon, Blue Cheese Crumbles, Heirloom Tomatoes, Red Onion, Green Goddess Dressing

Berry-Spring Mix, Raspberry, Blackberry, Blueberry, Herbed Goat Cheese Medallion, Candied Walnuts, Raspberry Champagne Vinaigrette

Gala Apple- Baby Kale Blend, Shaved Asparagus, Sliced Gala Apple, Pepper-Parm Frico, Candied Pecans, Honey Lavender Dressing

Classic Caprese- Sliced Heirloom Tomatoes, Fresh Mozzarella, Walnut Basil Pesto, Balsamic, Micro Basil

Blackberry Orange-Baby Arugula & Spinach, Blackberry, Heirloom Orange Slices, Feta Crumble, Crispy Chickpea, Watermelon Radish, Candied Pistachio, Blackberry Balsamic

| Entrees |

Chicken

Pickle Brined Chicken with a Mustard Rub, Topped with a Choice of Caramelized Shallot Honey Beer Sauce or Red Onion Compote
\$22.00 Per Person

Breaded Chicken with Choice of Roasted Red Pepper-Asiago Cream Sauce or Mushroom Marsala Sauce
\$22.00 Per Person

Parmesan Breaded Chicken with Lemon Caper Picatta or Sweet Basil Marinara and Shaved Parmesan
\$23.00 Per Person

Bacon Wrapped Chicken Stuffed with Spinach and Feta with Garlic Cream Sauce
\$24.00 Per Person

All Prices are Per Person unless otherwise noted. All Pricing is subject to Indiana State Sales Tax (7%) and Service Charge (22%).

Plated Lunch Selections Continued...

Plated lunch selections are served with your choice of salad, accompaniments, rolls and butter, dessert, regular & decaffeinated coffee, hot tea, iced tea, and water

Seafood Entrees

Black and Bleu Salmon with Horseradish Parsley Butter or Apple Jerk Salmon with Peach Cucumber Relish

\$24.00 Per Person

Southern Crab Cake, Preserved Lemon Horseradish Aioli, Heirloom Tomato, Citrus Pickled Red Onion, Mustard Caviar, Parsley Oil

\$29.00 Per Person

Pasta

Trotolle Pasta with Italian Sausage Coins and Tomato in Rosemary Cream Sauce

\$21.00 Per Person

Wild Mushroom Penne with Red Peppers, Scallions, in Chevre Cream Sauce

\$20.00 Per Person

Lighter Options

Includes Choice of Soup

Roasted Tomato and Red Pepper, Cream of Asparagus and Lemon, Garden Wild Rice and Mushroom, Roasted Garlic Potato and Chive

Bistro Chicken Caesar Salad with Romaine Topped with Sliced Grilled Chicken, Avocado, Asiago Frico, Strawberry Fan, and Parmesan Crustini

\$17.00 Per Person

Arugula and Baby Kale with Grilled Flank Steak topped with Roasted Tomatoes and Shallots, Lemon Confit and Herb Gremolata, and Blue Cheese

\$22.00 Per Person

Grilled Romaine Wedge, Seared Lemon Shrimp, Shredded Asiago, Pomegranate Arils, Brioche Croutons, and Sweet Onion Dressing

\$22.00 Per Person

Lunch Buffets

Lunch Buffet Selections are Served with Chef's Choice of Signature Dessert, Regular & Decaffeinated Coffee, Hot Tea, Iced Tea, and Water.

| Standard Signature Roasted Meats Buffet |

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

Meat selections- choose 3

Mesquite Grilled Chicken, Herb Roasted Chicken, BBQ Pulled Pork, Latin Pork Carnitas, Garlic Parsley Crusted Pork Loin, Beef Pot Roast, or Roasted Turkey

\$25.00 Per Person

Ultimate Signature Roasted Meats Buffet \$4.00 per Meat/per Person

Beef Tenderloin, Seared Salmon, Roasted Duck Breast, Seared Herb Barramundi

| Gourmet Sandwich Buffet |

Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Grilled Sesame Portobello Mushroom with Baby Spinach, Radishes, and
Roasted Red Pepper Hummus on Naan Bread
Oven Roasted Asiago Chicken and Provolone Cheese with
Baby Spinach and Basil Mayo on Potato-Bun
Shaved Beef with Smoked Gouda on an Arugula Peppadew Aioli on French Baguette
Pickles, Peppers, and Olives
\$19.00 Per Person

| Panini Buffet |

Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Pastrami Panini with Swiss Cheese, Dijon Mustard on Rye Bread
Cubano with Shaved Ham and Seasoned Pork Topped with Mojo Mustard, Swiss
Cheese, and Pickles on a Buttered Cuban Loaf
Chicken Panini with Provolone, Basil and Red Pepper on Ciabatta
Roasted Red Pepper Panini with Havarti, Arugula, Grilled Portobello Mushrooms, and Basil Mayo
Pickles, Peppers, and Olives
\$20.00 Per Person

| Signature Wraps Buffet |

Mixed Field Greens Salad with Assorted Dressings
Chef's Choice of Signature Salad
Chicken Caesar Wrap with Romaine Lettuce, Parmesan Cheese, and Caesar Dressing
Grilled Chicken Thigh and Applewood Smoked Bacon with Smoked Gouda, Avocado,
Heirloom Tomato, and Green Goddess Dressing
Shrimp Po'boy with Remoulade, Romaine, and Pickled Onions
Spinach Wrap with Grilled Vegetables, Shaved Parmesan Cheese, and Arugula Peppadew Aioli
\$21.00 Per Person

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Lunch Buffets Continued

Lunch Buffet Selections are Served with Chef's Choice of Signature Dessert, Regular & Decaffeinated Coffee, Hot Tea, Iced Tea, and Water.

| Custom Lunch Buffet |

Caesar Salad with Parmesan Crustini
 Fresh Melon Salad with Honey and Lime
 Breaded Chicken with Roasted Chicken and Thyme Jus
 Seared Cod with Lemon Herb Comfiture
 Roasted Rosemary Redskins
 Cauliflower, Broccoli, and Carrot Medley
 \$24.00 Per Person

| Irish Tailgate Buffet |

Mixed Field Greens Salad with Assorted Dressings
 Signature Potato Salad
 Grilled Hamburgers with Lettuce, Tomato, Onion, and Assorted Cheeses
 Grilled Guinness Brats with Drunk Onions and Whole Grain Mustard
 Baked Beans with Bacon and Caramelized Onion
 House-Made Potato Chips with French Onion Dip
 \$21.00 per person

| 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
 \$20.00 per person

| South of the Border Buffet |

Chicken Tortilla Soup
 Mixed Field Greens with Assorted Dressings
 Roasted Corn and Bell Pepper Relish
 Grilled Carne Asada Flank Steak
 Grilled Ancho Chicken
 Fajita Station with Sautéed Red Onions, Red and Poblano Peppers, Cheddar Cheese,
 Salsa, Sour Cream, and Scallions
 Corn and Flour Tortillas
 Spanish Rice
 \$18.00 per person

Hors D'oeuvres

| Stationary Hors D'oeuvres |

Bruschetta with Tomatoes and Basil on Garlic Crostini
\$2.00 Per Person

Hummus and Baked Pita Chips
\$2.50 Per Person

Assorted Breads with Red Pepper and Black Olive Tapenades
\$2.50 Per Person

Guacamole Bar with Bacon, Roasted Red Pepper, Fresh Jalapeno, Pico De Gallo, Cotija Cheese,
Fresh Tortilla Chips and Pork Rinds
\$9.00 Per Person

Vegetable, Fruit, and Cheese Display
\$8.00 Per Person

| Hors D'oeuvres |

Displayed or Butler Passed
50 Servings

Surf Selections

Mini Crab Cakes with Remoulade
\$160

Mini Coriander Seared Tuna Taco with Lime Crema and Cilantro
\$115

Bacon Wrapped Scallops with Maple and Sesame
\$160

Apple Margarita Shrimp Shooter with Chipotle Aioli
\$120

Tomato Cone with Avocado Mousse, Cajun Shrimp, Chive, Remoulade
\$120

Cucumber Round with "Everything" Cream Cheese, Pastrami Smoked Salmon, Dill
\$115

Crab and Mushroom Dip in Brioche Boule
\$160

Jumbo Shrimp Cocktail Pipette with Cocktail Sauce
\$160

Egg Salad Crostini with Chives and Black Caviar
\$85

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Hors D'oeuvres Continued...

Turf Selections

Buffalo Chicken in Brioche Boule with Blue Cheese Crumble
\$140

Mesquite Chicken Skewer
\$120

Peach BBQ Chicken Skewer
\$125

Chicken and Waffle Skewer with Maple
\$125

Smoked Chicken Thigh in Endive with Chipotle Marmalade, Pomegranate
\$125

Smoky Bacon Wrapped Chicken Sriracha Bite
\$125

Pineapple Rum Glazed Beef Skewer with Snow Pea
\$130

Mini Beef Wellington
\$180

Sesame Root Beer Glazed Beef Skewer
\$130

Beef Kebab with Bell Pepper and Red Onion
\$130

Charcoal Rubbed Beef Tenderloin, Beer Bread Toast, Rosemary Tomato Jam, Blue Cheese
\$160

French Onion Stuffed Crimini with Gruyere
\$115

Rosemary and Garlic Grilled Baby Lamb Chops
\$160

Bacon Parmesan Gougere with Shooter of Smoky Red Pepper Sauce
\$115

Prosciutto Wrapped Melon Ball, Fresh Mozzarella and Minced Basil
\$115

Mini Duck Wellington with Lingonberry
\$150

Hors D'oeuvres Continued...

Vegetarian Selections

Tomato Bruschetta, Basil, Balsamic, Asiago
\$75

Crostini with Apricot Preserves, Whipped Feta, Toasted Pepita, Chive
\$85

Crostini with Whipped Chevre, Roasted Grape Compote, Pistachio Crumble
\$85

Roasted Red Pepper Hummus, Crispy Chickpea, Pita Chip
\$90

Fruit Kebab
Blackberry, Pineapple, Honeydew, Mint
\$90

Spanakopita
\$130

Strawberry & Brie, Phyllo Crisp, Local Honey, Almond
\$100

Watermelon Bite, Whipped Feta, Balsamic Glaze, Candied Pistachio
\$75

Caramel Corn Crème Brulee Bite
\$100

Spinach and Artichoke Phyllo Crisp
\$100

Seasonal Berry & Brie on Water Cracker
\$75

Hors D'oeuvres Packages

Hors D'oeuvres Packages Include 5-6 Pieces Per Person

| Hors D'oeuvres Package One |

Cocktail Shrimp with Cocktail Sauce Pipette
Bacon Wrapped Brussels Sprouts
Chicken and Waffle Skewer with Maple
Tomato Bruschetta with Basil, Balsamic, and Asiago
Pretzel Crisp with Blue Cheese Mascarpone, Fig Jam and Pear
\$16.00 Per Person

| Hors D'oeuvres Package Two |

Strawberry Brie en Phyllo Cup with Honey Drizzle Topped with Slivered Almonds
Spanakopita
Antipasto Skewers
Mini Crab Cakes
Crostini Topped with Tomato Jam, Sliced Beef Tenderloin, and Blue Cheese
\$19.00 Per Person

| Hors D'oeuvres Package Three |

Bacon Wrapped Scallops with Maple Glaze and Sesame Seeds
Cucumber Bite with "Everything" Cream Cheese and Smoked Salmon
Buffalo Chicken Brioche Boule with Blue Cheese Crumble
Mini Beef Wellington
Watermelon Bite Topped with Whipped Feta, Balsamic Glaze, and Candied Pistachios
\$21.00 Per Person

Plated Dinner Selections

Plated Dinners are Served with your Choice of Salad, Starch, Vegetable, rolls with Butter, and Chef's Choice of Signature Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, Ice Tea, and Water

| Salad Options |

- Garden Salad** - Spring Mix, Rainbow Carrot Curls, Heirloom Tomatoes, Cucumber, Toasted Pepitas, Buttermilk Ranch Dressing
- Baby Berg**- Apple Wood Smoked Bacon, Blue Cheese Crumbles, Heirloom Tomatoes, Red Onion, Green Goddess Dressing
- Panzanella**- Arugula Blend, Roasted Red and Yellow Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Reduction, Parmesan Crostini
- Southwest Heritage**- Baby Kale and Spring Mix, Sliced Avocado, Queso Fresco, Pomegranate Arils, Roasted Corn, Toasted Pepitas, Lime-Cilantro Green Goddess
- Gala Apple**- Baby Kale Blend, Shaved Asparagus, Sliced Gala Apple, Pepper-Parm Frico, Candied Pecans, Honey Lavender Dressing
- Strawberry Bibb Roll**- Bibb Lettuce Rolled with Cucumber, Diced Strawberry, Toasted Almonds, Chia, Chevre Crumble, Parmesan Frico Curl, Strawberry-Poppy seed Dressing
- Greek Caprese**- Baby Arugula, Sliced Heirloom Tomatoes, Feta Rounds, Kalamata Olive & Toasted Pine Nut Relish, Balsamic Reduction, Micro Greens
- Beet**- Pickled Rainbow Carrots, Roasted Red and Gold Beets, Whipped Chevre, Baby Kale, Pomegranate Arils, Honey Lavender Dressing

*Salads are customizable, all dressings are made in house: Buttermilk Ranch, Green Goddess, Honey Lavender, Golden Italian, Tarragon French, Strawberry Poppy seed, Blackberry Balsamic, Raspberry Champagne

| Plated Dinner Options |

Seafood Selections

- Prosciutto Wrapped Salmon with Fresh Dill Topped with a Grapefruit Coriander Yogurt
\$32.00 Per Person
- Southern Crab Cake with Preserved Lemon Horseradish Aioli, Heirloom Tomato, Citrus Pickled Red Onion, Mustard Caviar, and Parsley Oil
\$38.00 Per Person
- Seared Barramundi with Heirloom Tomato Relish & Maple Thyme Pork Belly with Butternut Squash Puree
\$33.00 Per Person
- Seared Mahi Mahi with Candied Hazelnut Gremolata
\$35.00 Per Person

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Plated Dinner Selections Continued...

Plated Dinners are Served with your Choice of Salad, Starch, Vegetable, rolls with Butter, and Chef's Choice of Signature Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, Ice Tea, and Water

Chicken Selections

Pickled Brined Chicken with Mustard Rub, Caramelized Shallot-Honey Beer Sauce –OR–
Roasted Grape and Red Onion Compote Topped with Chevre and Pistachio Crumble
\$28.00 Per Person

Puff Pastry Wrapped Chicken with Garlic Wilted Spinach Topped with
Smoked Gouda Roasted Chicken Thyme Demi
\$29.00 Per Person

Parmesan Breaded Chicken with Lemon Caper Picatta -OR-
Sweet Basil Marinara and Shaved Parmesan
\$27.00 Per Person

Smoked Chicken Thigh with Rosemary Apricot Preserve Topped with Aleppo Pepper,
Feta Crumble, and Crushed Pepita
\$27.00 Per Person

Caprese Chicken with Tomato, Fresh Mozzarella Topped with
Basil-Walnut Pesto and Balsamic Reduction
\$28.00 Per Person

Cranberry and Chive Stuffed Chicken with Ricotta and Parmesan in Tarragon Cream Sauce
\$28.00 Per Person

Bacon Wrapped Chicken, Stuffed with Spinach and Feta with Garlic Cream Sauce
\$29.00 Per Person

Mushroom and Boursin Stuffed Chicken with Herb Cream Sauce
\$28.00 Per Person

Beef Selections

Herb Crusted Beef Tenderloin with Caramelized Red Onion Cabernet Demi
\$34.00 Per Person

Black Garlic Beef Tenderloin with Charred Shallots Soubise Topped with Seared Wild Mushrooms
\$36.00 Per Person

Peppercorn Rubbed Beef Tenderloin with Garlic Demi
\$34.00 Per Person

Rosemary Rubbed Beef Tenderloin with Sherry Cream Demi
\$35.00 Per Person

Grilled Filet Mignon with Slow Roasted Yellow Tomatoes Topped with
a Balsamic Reduction and Blue Cheese Butter
\$37.00 Per Person

Espresso Crusted Beef Tenderloin with Fig Cocoa Demi
\$35.00 Per Person

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Plated Dinner Selections Continued...

Plated Dinners are Served with your Choice of Salad, Starch, Vegetable, rolls with Butter, and Chef's Choice of Signature Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, Ice Tea, and Water

Pork Selections

Grilled Pork Flat Iron with Horseradish Butter
\$28.00 Per Person

Thyme Rubbed Pork Loin with Chunky Bourbon Apples
\$27.00 Per Person

Bacon Wrapped Pork Medallion with Brown Sugar and Dijon Glaze
\$28.00 Per Person

Duo Entrees

Chicken and Beef Tenderloin
Cranberry and Chive Stuffed Chicken with Ricotta and Parmesan in Tarragon Cream Sauce
-AND-

Espresso Crusted Beef Tenderloin with Fig Cocoa Demi
\$33.00 Per Person

Chicken and Shrimp
Chicken Stuffed with Spinach and Feta with Garlic Cream Sauce
-AND-

Lemon Basil Shrimp Scampi
\$29.00 Per Person

Beef Tenderloin and Crab Cake
Herb Crusted Beef Tenderloin with Caramelized Red Onion Cabernet Demi
-AND-

Southern Crab Cake with Preserved Lemon Horseradish Aioli, Heirloom Tomato, Citrus Pickled Red Onion, Mustard Caviar, and Parsley Oil
\$37.00 Per Person

Beef Tenderloin and Salmon
Rosemary Rubbed Beef Tenderloin with Sherry Cream Demi
-AND-

Seared Salmon with Blueberry Peppadew Relish
\$35.00 Per Person

Plated Dinner Sides

Your Choice of one Starch, One Vegetable, and One Dessert to Complete your Plated Meal

Starch

Smoked Gouda Yukon Mash
 Fontinella and Scallion Yukon Mash
 Herb Buttermilk Redskin Mash
 Fontina and Thyme Dauphinois
 Horseradish Roasted Redskins
 Rosemary Roasted Redskins with Crispy Garlic
 Maple-Chile Sweet Potato & Yukon Mash
 Garlic Smashed Potatoes
 Fingerling Potatoes with Caramelized Onion
 Aged Cheddar Grits
 Parmesan Cream Gnocchi
 Wild Mushroom and Pea Risotto
 Herb and Parmesan Risotto
 Garden Quinoa and Wild Rice
 Farro and Split Pea Risotto

Vegetable

Broccoli with Smoked Almond
 Asparagus with Preserved Lemon
 Green Beans with Toasted Parmesan
 Roasted Brussels Sprouts with Balsamic
 Shaved Brussels Sprouts and Carrots
 Roasted Rainbow Carrots and Parsnips with Honey Butter
 Zucchini, Squash, and Broccoli Medley with Rainbow Carrot Coins
 Roasted Garlic Zucchini Wedges

Dessert

Vanilla Bean Cheesecake with Fresh Fruit Sauce
 Flourless Chocolate Torte with Fresh Fruit Sauce
 Crème Brulee (Caramel Corn, Espresso, Vanilla Bean, or Seasonal Fruit)
 Black Dahlia Chocolate Cake with Malted Chocolate Mousse and Crisp Pretzel Bark
 S'mores Tartlet (Graham Cracker Crust, Chocolate Sauce,
 Mexican hot Chocolate Mousse, toasted Marshmallow)
 Pineapple Frangipane (Almond Cake with pieces of Pineapple, Oatmeal Crumble),
 fresh Blackberry, Rum Anglaise, Bruleed Banana
 Tiramisu Parfait (layers of Mascarpone Mousse and Ladyfingers soaked in Coffee
 and shaved Chocolate on top)
 Lemon Tiramisu Parfait (layers of Mascarpone Mousse and Ladyfingers soaked in Limoncello
 Syrup and Blueberry Jam and garnished with Candied Lemon peel and fresh Blueberries)

**All desserts are made in house by our talented pastry chef*

Dinner Buffet Selections

*Dinner Buffet Selections are Served with Assorted Rolls and Butter, Chef's Choice of Signature Dessert,
Along with Regular & Decaffeinated Coffee, Hot Tea, Ice Tea, and Water
Add Soup Du Jour or Hot Pasta to Any Buffet for An Additional \$2.00 per person*

| Fabulous Italian |

Caesar Salad with Garlic Crostini
White Bean, Garlic & Kale Soup
Trotolle with Rosemary Alfredo, Tomato, Sausage Coins
Penne with Sweet Basil Marinara and Shaved Parmesan
Cannelloni with Spinach and Sun-Dried Tomato
Herb Grilled Chicken
House-Made Meatballs
Broccoli
\$33.00 Per Person

| Steakhouse Dinner |

Romaine Blend with Kalamata, Roasted Red Pepper, Feta and
Artichoke Hearts with Golden Italian Dressing
Roasted Strip Loin with Chardonnay Garlic Demi
Roasted Chicken with Melted Monterrey Jack Béchamel,
Wild Mushrooms, Tomato, and Scallions
Pork Belly Trotolle "Mac and Cheese" with Fontina
Roasted Brussels Sprouts with Parmesan
Horseradish Roasted Redskin Potatoes
\$36.00 Per Person

| "The Garden" Custom Dinner |

Garden Salad with Shaved Rainbow Carrot, Heirloom Tomato, Cucumber, and Toasted Pepita
Peppercorn Crusted Beef Tenderloin with Cabernet Demi
Herb Grilled Chicken with Roasted Onion and Tomatoes
Potato Crushed Cod with Lemon Butter
Garlic Whipped Redskin Potatoes
Steamed Asparagus
\$37.00 Per Person

| Southern Hospitality |

Garden Salad with Herb Buttermilk Ranch
Grilled Pork Chops
Buttermilk Fried Chicken
Black-eyed Peas
Sautéed Greens with Bacon and Sweet Onion
Apple Coleslaw
Warm Cornbread with Honey Butter
Cheddar Grits
\$33.00 Per Person

Specialty Selections

| Vegetarian Selections |

Plated Vegetarian Dinners are served with your Choice of Salad, Starch, Vegetable, Rolls with Butter, and Chef's Choice of Signature Dessert as well as Regular and Decaffeinated Coffee, Hot Tea, Ice Tea, and Water

Cauliflower Steak with White Truffle Oil and Sweet Tomato Relish
\$20.00 Per Person

Wild Mushroom Pasta
\$20.00 Per Person

Portobello Mushroom Cap with Bleu Cheese Cream Cheese
\$20.00 Per Person

Eggplant Parmesan
\$20.00 Per Person

Vegan White Bean Cassoulet with Portabella Mushrooms
\$20.00 Per Person

Spaghetti Squash with Arugula Pesto, Sautéed Red Peppers and Wild Mushrooms
\$20.00 Per Person

| Children's Selections |

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

Chicken Fingers and French Fries
\$12.00 Per Person

Grilled 6oz. Strip Steak and French Fries
\$15.00 Per Person

Fried Fish Sticks and French Fries
\$12.00 Per Person

Buttered Pasta and Vegetables
\$12.00 Per Person

Grilled Cheese with French Fries
\$12.00 Per Person

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Spirits

| Four Hour Premium Bar |

Smirnoff Vodka, Sauza Blue Silver Tequila, Jim Beam, Beefeater, E&J Brandy, Grant's Scotch, Cruzan Light Rum
 Budweiser, Bud Light, Miller Light, Samuel Adams, Corona Extra, Lagunitas IPA
 Canyon Road: Merlot, Cabernet, Pinot Grigio, Pinot Noir, Chardonnay
 19 Crimes Specialty Blend, Noble Vines Rose, Beringer White Zinfandel,
 Wycliff Champagne, Rodney Strong Sauvignon Blanc, Chateau Ste. Michelle Riesling
 1 Hour- \$16.00 per person
 2 Hours- \$20.00 per person
 3 Hours- \$22.00 per person
 4 Hours- \$25.00 per person

| Four Hour Exceptional Bar |

Titos, Tanqueray, Bacardi, Sauza Hornitos, Jack Daniels, Dewar's, Hennessy VS
 Budweiser, Bud Light, Miller Light, Samuel Adams, Corona Extra, Lagunitas IPA
 Chateau Ste. Michelle Riesling, Wycliff Champagne, Noble Vines Rose, 19
 Crimes Specialty Blend, Chateau St. Jean Merlot, A by Acacia Pinot Noir,
 Kendall Jackson Chardonnay, Rodney Strong Pinot Grigio, Kendall Jackson Cabernet,
 Rodney Strong Sauvignon Blanc, Beringer White Zinfandel
 1 Hour- \$21.00 per person
 2 Hours- \$25.00 per person
 3 Hours- \$27.00 per person
 4 Hours- \$30.00 per person

| Four Hour Extraordinary Bar |

Ketel One, Bombay Sapphire, Bacardi, Patron Silver, Makers Mark, Johnnie Walker
 Black, Hennessy XO
 Budweiser, Bud Light, Miller Light, Samuel Adams, Corona Extra, Lagunitas IPA
 Louis Martini Cabernet, La Crème Pinot Noir, Sonoma Cutrer Chardonnay, Decoy
 Merlot, Esk Valley Sauvignon Blanc, Rodney Strong Rose, Beringer White Zinfandel,
 Chateau Ste. Michelle Riesling, Kendall Jackson Up Shot, Michelle Brut
 Champagne, Kendall Jackson Pinot Gris
 1 Hour- \$22.00 per person
 2 Hours- \$28.00 per person
 3 Hours- \$32.00 per person
 4 Hours- \$35.00 per person

| Cash/Consumption Bar Pricing |

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

Premium Bar Cash/Consumption pricing

Mixed Drinks: \$7.00 per drink
 Imported Beer: \$6.00 per bottle
 Domestic Beer: \$5.00 per bottle
 House Wine: \$7.00 per glass
 Water, Sodas, and Juice: \$3.00 per glass

Hilton Garden Inn General Information

FOOD AND BEVERAGE

All food and beverages are provided exclusively by the Hilton Garden Inn South Bend. Outside food and beverages included all alcoholic and non-alcoholic beverages are not permitted in any Hilton Garden Inn or Gillespie Conference Center banquet facilities. If outside food and beverages is brought into the banquet facility, the Hilton Garden Inn reserves the right to charge a penalty fee for those items based on current menu pricing. If any outside alcoholic beverages are brought into the banquet facilities the Hilton Garden Inn reserves the right to confiscate any beverages/bottles and dispose of them.

Hilton Garden Inn South Bend has an open bakery policy for special event cakes such as wedding cakes; you may use any baker that has proof of insurance, Retail Merchants License, and board of health certificate. There is a cake cutting fee of \$1.50 per person, which includes cake cutting, china and service. The client is responsible for contacting their bakery directly to make arrangements.

GUARANTEES

The guaranteed number of guests should be communicated to our office five (5) business days prior to the event date. You may increase the number of guests up to seventy-two (72) hours prior to the event, but you may not decrease once the guarantee has been given. All charges will be based on the guaranteed number, or actual attendance, whichever is greater.

SERVICE CHARGE AND TAXES

22% service charge added to the event total.

7% tax applied to all charges including food, beverage, service charge and audio visual.

FACILITY FEES

Rental charges apply to all rooms. Banquet rooms are credited based on the volume of food and beverage ordered. Please refer to your specific contract for your rental agreement. Function start times and conclusion times are strictly enforced. The additional time must be reserved in advance of the function. Banquet facilities may be rented to be occupied twenty-four (24) hours based on space availability. Additional fees will be assessed.

All alcoholic beverage service is suspended thirty (30) minutes prior to the conclusion of the function.

Desired room layouts are due five (5) days prior to the start time of the event. An additional \$200 fee is applied for excessive room set-up changes that occur within twenty-four (24) hours of scheduled event start time.

FOOD AND BEVERAGE

Food and beverages for buffets and appetizer receptions will only be available for consumption for a maximum period of one hour following the serving time. No food or beverages provided by the hotel may be removed from the property. The Hilton Garden Inn reserves the right to charge a surcharge of \$50.00 per meal for any buffet ordered for less than 25 people.

Hilton Garden Inn General Information Continued...

SPECIAL DIETARY NEEDS

Our Chef can accommodate any special dietary restrictions. Please make any special meal requests when finalizing meal options and counts, five (5) business days in advance. The hotel may not be able to fulfill any requests made without five (5) business days notice.

BILLING/DEPOSITS

For your final total, payment is due seven (7) days prior to event. Any additional items charged on a consumption basis will be paid at the conclusion of the event or charged to the card on file on the next business day.

For all social functions, refer to your function contract for deposit amounts and any further deposits required. Your Sales Manager will provide a Banquet Event Order form with an itemized list of all known charges prior to the event.

DECORATIONS

While choosing decorations for your event, please keep in mind the following guidelines:

- No items may be affixed to any wall
- All candles must be in an enclosed container.
- No loose confetti or glitter is permitted
- All items must be removed upon the completion of the event unless prior arrangements are made
- If items remain after the event, the Hilton Garden Inn reserves the right to dispose of any or all of the items.
- The Hilton Garden Inn is not responsible for items damaged or left after the event
- We allow pre-arranged advance access to events rooms based on availability

ADDITIONAL CLEANUP FEES MAY BE ASSESSED

All events must end by 1 A.M. Additional fees will be charged if an event runs longer than its stated end time.

The Hilton Garden Inn is a full-service facility. The hotel maintains white table linen and white napkins. You may choose the standard hotel linen or, for a nominal charge the hotel can obtain colors of your choice.

*Thank you for choosing the Hilton Garden Inn and
Gillespie Conference Center
to host your next event!*