

# PLATED BREAKFASTS



**All breakfasts come with regular and decaffeinated coffee, hot tea selection and water.  
Choose from two plated options.**

## **Farmland Croissant**

Ham and cheese omelet on a flaky butter croissant,  
ranch-seasoned potatoes and fresh seasonal fruit selection

\$11

## **American Tradition**

Fresh scrambled eggs, country sausage and Midwestern-style potatoes

\$12

## **Midwestern Sunrise**

Local ham steak, fresh scrambled eggs, ranch-style  
potatoes, crisp bacon and buttermilk biscuits

\$13

## **Breakfast Enhancements**

### **Fresh orange juice**

\$8/carafe

### **Chilled milk**

\$2.75 per glass

### **Freshly baked assorted petite pastries**

\$24/dozen

### **Freshly baked petite cinnamon rolls**

\$24/dozen

### **Assorted donuts**

\$24/dozen

### **Assorted gourmet muffins**

\$25/dozen

# BREAKFAST BUFFETS



**Buffets are available for parties of 25 guests or more. Parties less than 25 guests will be charged a \$75 under minimum fee.**

**All breakfasts come with regular and decaffeinated coffee, hot tea selection and water.**

## **Morning Continental**

Freshly baked assorted petite pastries, fresh fruit tray, premium yogurts  
\$10

## **Deluxe Continental**

Freshly baked assorted petite pastries, assorted breakfast breads, fresh fruit tray, assorted cereals, assorted premium yogurts, granola  
\$12

## **Healthy Harvest**

Egg substitute, fresh fruit tray, Midwestern oatmeal, assorted premium yogurts, bran muffins, granola, assorted cereals  
\$14

## **Bettendorf Breakfast**

Fresh scrambled eggs, country sausage and crisp bacon, buttermilk biscuits, country gravy, freshly baked assorted petite pastries, fresh fruit tray  
\$15

## **Breakfast Action Station**

Minimum of 25 people  
Available as an addition to your breakfast buffet.

## **Omelet Bar**

Made-to-order omelets with fresh vegetables and toppings. Locally sourced eggs and egg substitute available.  
\$9

## **Breakfast Enhancements**

**Fresh orange juice**  
\$8/carafe

**Chilled milk**  
\$2.75 per glass

**Freshly baked assorted petite pastries**  
\$24/dozen

**Freshly baked petite cinnamon rolls**  
\$24/dozen

**Assorted donuts**  
\$24/dozen

**Assorted gourmet muffins**  
\$25/dozen

# WORKING BREAKFASTS



## **Grab and Go Sandwiches (by the dozen)**

Choose up to two options.

### **Buttermilk Biscuit Selections**

Country sausage, egg and American cheese  
\$36

Country ham, egg and Cheddar cheese  
\$36

### **Breakfast Burritos Selections**

Steak, egg and Cheddar cheese  
\$54

Fajita chicken with egg, roasted peppers and onions  
\$54

### **Gourmet Selections**

Smoked salmon, Provolone cheese, red onion, sun-dried tomato spread on sesame bagel  
\$72

Crisp bacon, smoked Gouda, egg, fresh tomato and basil leaf on toasted English muffin  
\$72

Canadian bacon, egg, caramelized onion, sharp Cheddar cheese on toasted panini bread  
\$72

## **Breakfast Enhancements**

**Fresh orange juice**  
\$8/carafe

**Chilled milk**  
\$2.75 per glass

**Freshly baked assorted petite pastries**  
\$24/dozen

**Freshly baked petite cinnamon rolls**  
\$24/dozen

**Assorted donuts**  
\$24/dozen

**Assorted gourmet muffins**  
\$25/dozen

# BREAKS



## A' la Carte Breaks

Coffee.....	\$30 gallon
Hot tea selection.....	\$25 gallon
Iced tea.....	\$25 gallon
Lemonade/fruit punch.....	\$25 gallon
Hot chocolate.....	\$28 gallon
Fresh orange juice.....	\$8 carafe
Chilled milk.....	\$2.75 each
Individual fruit juices (apple or cranberry).....	\$3 each
Soft drinks.....	\$2.25 each
Energy drinks (Full Throttle).....	\$4 each
Dasani® bottled water.....	\$3 bottle
Freshly baked assorted petite pastries.....	\$24 dozen
Freshly baked petite cinnamon rolls.....	\$24 dozen
Assorted breakfast breads with butter.....	\$22 dozen
Assorted donuts.....	\$24 dozen
Assorted gourmet muffins.....	\$25 dozen
Freshly baked bagels and cream cheese trio.....	\$27 dozen
Fresh fruit cup.....	\$26 dozen
Assorted fresh baked cookies.....	\$22 dozen
Fresh baked brownie selection.....	\$25 dozen
Dessert bars.....	\$24 dozen
Ice cream bars.....	\$28 dozen
Candy bars.....	\$26 dozen
Granola bars.....	\$26 dozen
Yogurt with granola.....	\$28 dozen
Buttered popcorn.....	\$12 gallon
Gourmet popcorn.....	\$18 gallon
Choose from caramel, ranch, Cheddar or Cajun	
Potato chips.....	\$15 pound
Chex Mix.....	\$20 pound

## Break Packages

Minimum 12-person purchase. Up to one hour of service.

### Healthy Start

Granola bars, whole assorted fruits, strawberry and mango smoothies ..... \$7

### Snack Attack

Assorted chips, Chex Mix, mini pretzels with ranch dip and mustard..... \$6

### Fruit Stand Break

Assortment of fresh fruits including melon, grapes, apple slices and strawberries with caramel and chocolate dip..... \$6

### Veggies and Dip

Assortment of fresh vegetables, pickled vegetables, crackers and house-made dips..... \$7

### Chocolate Craze

Chocolate chip cookies, chocolate-covered strawberries, fudge brownies .... \$8

### Country Fair

Warm pretzels with cheese sauce, buttered popcorn, apple slices with caramel dip..... \$7

### Siesta

Warm queso, fresh salsa, guacamole, fresh corn chips..... \$7

### Trail Ride

Mixed nuts, traditional trail mix, seasoned trail mix, granola bars..... \$8



# WORKING LUNCHES



## Plated Sandwiches, Wraps and Salads

All lunches come with regular and decaffeinated coffee, iced tea and water.  
You may choose up to two entrées.

All sandwich options come with a choice of side:  
kettle chips, pasta salad, country potato salad or house green salad.

### Croissant Club

Roasted turkey, Iowa ham and crisp bacon, Swiss cheese, green leafy lettuce, tomato, red onion and peppercorn ranch  
\$13

### Combo Sub

Ham, salami and Provolone with green leafy lettuce, tomato, red onion and Italian dressing on an Italian hoagie  
\$13

### Wrap and Roll

Roasted turkey, crisp bacon, crisp greens, cucumber, red onion and ranch with herbed cream cheese spread  
in a freshly rolled garden vegetable tortilla  
\$14

### Sliced Beef Roll

Sliced marinated flank steak, sun-dried tomato cream cheese, spinach, red onion, served on an onion roll  
\$15

### Italian Chicken Salad

Marinated and grilled chicken breast, crisp greens in balsamic vinaigrette, fresh Mozzarella, grape tomatoes, red onion,  
kalamata olives, garlic bread stick  
\$14

## Boxed Lunches

All boxed lunches come with kettle chips, a cookie and a Dasani bottled water.

### Croissant Club

Roasted turkey, Iowa ham and crisp bacon, Swiss cheese, green leafy lettuce, tomato, red onion and peppercorn ranch  
\$15

### Combo Sub

Ham, salami and Provolone with green leafy lettuce, tomato, red onion and Italian dressing on an Italian hoagie  
\$15

### Wrap and Roll

Roasted turkey, crisp bacon, crisp greens, cucumber, red onion and ranch with herbed cream cheese spread  
in a freshly rolled garden vegetable tortilla  
\$16

### Sliced Beef Roll

Sliced marinated flank steak, sun-dried tomato cream cheese, spinach, red onion, served on an onion roll  
\$17

# PLATED LUNCHES



**All lunches come with preset house salad, rolls and butter, regular and decaffeinated coffee, iced tea and water.  
You may choose up to two entrées.**

## **Roasted Pork Loin**

Dijon-crusteD pork loin with smoked Gouda mashed potatoes, green beans with almonds and thyme  
\$15

## **Artichoke Chicken**

Roasted chicken breast, laced with chardonnay-artichoke cream, mashed potatoes and baby carrots  
\$16

## **Atlantic Cod**

Broiled Atlantic cod fillet with white wine and tomato-basil cream, served with chive mashed potatoes and broccolini  
\$16

## **Roasted Salmon**

Parmesan-crusteD filet of salmon, couscous, petite green beans  
\$18

## **Sliced Flank Steak**

Marinated flank steak with Guinness demi-glace, rosemary roasted fingerling potatoes and honey-glazed baby carrots  
\$19

## **Filet Mignon**

Grilled filet mignon with red wine demi-glacé, garlic mashed potatoes, petite green beans, baby carrots  
\$26

## **Vegetarian**

Grilled portobello mushroom, chive mashed potatoes, roasted tomatoes, fresh asparagus  
\$14

## **Gourmet Dessert Enhancements**

**Assorted petite cheesecakes include:**

Caramel truffle  
Strawberry swirl  
Classic New York  
Chocolate  
\$3

**Gourmet luncheon cakes include:**

Carrot cake  
Apple pie  
Strawberry shortcake  
Chocolate tuxedo cake  
\$3

# LUNCH BUFFETS



**Buffets are available for parties of 25 guests or more and will be charged a \$75 under minimum fee for less.  
All lunch buffets come with regular and decaffeinated coffee, iced tea and water.**

## Riverfront Deli

Country potato salad, potato chips, Italian garden green salad, turkey and Swiss on wheat, roast beef and Cheddar cheese on onion bun, Italian combo with ham, salami and Provolone on Italian bread, grilled portobello veggie wrap. Served with assorted pickled condiments.  
\$15

## Isle® Grill

Honey mustard coleslaw, molasses baked beans, grilled hamburgers, bratwursts and sauerkraut, grilled chicken breasts, assorted buns and condiments to include dill pickles, shredded lettuce, sliced tomatoes, sliced cheeses, ketchup, mustard and mayonnaise  
\$16

## Midwest Harvest

Fresh cucumber and tomato salad, spinach salad with spicy bacon dressing, country mashed potatoes, sweet buttered corn, farmers green beans, meatloaf with house-made gravy, roasted turkey, dressing, warm dinner rolls  
\$16

## Mediterranean

Caesar salad, salad Caprese, flatbread with hummus, roasted garlic chicken Alfredo, broccolini with toasted pine nuts, balsamic country steak with sweet onions and mushrooms  
\$17

## Mid-Day Barbeque

Crisp BLT ranch salad, molasses baked beans, country potato salad, sweet buttered corn, dry-rubbed barbeque pork loin, smoked beef brisket with caramelized onion jus, corn bread  
\$18

## International

Organic mixed greens with balsamic vinaigrette, hummus and crudité platter with flat breads, herb-roasted chicken cutlet with lemon-caper sauce, beef tips Provençal, shrimp Vera Cruz, garlic-roasted potatoes, broccolini with toasted pine nuts  
\$19

## Chef's Petite Sweet Display

Petit fours  
Chocolate eclairs  
Vanilla cream puffs  
Cheesecake bites  
Assorted sweet bars  
Freshly baked cookies  
Chocolate truffle brownies

\$4

## Gourmet Dessert Enhancements

Featuring an assortment of premium pastry creations  
Turtle cheesecake  
Strawberry cheesecake  
Apple pie  
Chocolate torte  
Fresh strawberry cream trifles  
Pecan pie

\$4

## Decadent Desserts

Warm chocolate pudding cake  
Cinnamon-raisin bread pudding  
Mixed fruit cobbler with Amaretto whipped cream

\$4

# CUSTOM LUNCH BUFFET



Make it your own way by choosing two salads, two vegetables, two starches and two features.

## Silver Tier – \$17

### Salad Options

- Garden salad with two dressings
- vegetable pasta salad • honey mustard coleslaw • country potato salad • spinach salad with raspberry vinaigrette

### Vegetable Options

- Ranch corn • peas and pearl onions • southern green beans
- steamed broccoli • buttered lemon garlic green beans • corn cobettes
- corn maque choux • lima beans with butter • butter parsley carrots

### Starch Options

- Rosemary-roasted red potatoes
- country-style mashed potatoes
- rice pilaf • Spanish rice • risi bisi
- cavatappi pasta with herb butter
- cavatappi pasta marinara • fajita hash potato • baked beans with crisp bacon • mashed sweet potatoes with apple spice

### Feature Options

- Grilled teriyaki chicken fillet • barbeque chicken fillet • chicken supreme • mesquite grilled chicken with roasted red pepper cream • roasted pork loin with natural jus
- rosemary garlic roasted pork loin
- barbeque pork chops with roasted onions
- barbeque pulled pork • homestyle Salisbury steak • barbeque meatloaf • beef stroganoff • Italian Parmesan meatballs
- garlic shrimp scampi with penne pasta
- breaded catfish strips

## Gold Tier – \$19

### Salad Options

- Caesar salad with shaved Parmesan
- fresh cucumber and tomato salad
- tortellini salad with kalamata olives
- BLT peppercorn ranch salad
- Greek salad with Feta cheese

### Vegetable Options

- Cabernet button mushrooms
- orange ginger glazed beets
- sesame scented bok choy
- sautéed cabbage and crisp bacon
- steamed cauliflower with smoky cheese • green bean casserole
- sautéed sugar snap peas • roasted Brussels sprouts with salted walnuts • sautéed Italian squash

### Starch Options

- Baby Yukon potatoes with Fleur de Sel • whipped, roasted garlic Russet potatoes • wild rice with peas • orzo Tuscano • couscous • mac and cheese • pasta primavera
- German potato salad • black beans with chorizo • sweet potato casserole

### Feature Options

- Chicken Piccata • chicken Marsala
- balsamic-glazed chicken with pearl onions • bourbon-glazed chicken • Jack Daniel's barbeque pork loin • andouille crusted pork loin • grilled pork chops with apple brandy jus • barbeque pork with buns and condiments • sliced roast beef au jus
- sliced roast beef with brandy mushroom cream • sirloin strips with port-glazed onions • Angus chopped steak with Cabernet wine demi-glacé • lemon-pepper tilapia • coconut-breaded shrimp

## Platinum Tier – \$21

### Salad Options

- Antipasto salad • Caprese Salad • chilled asparagus salad with Dijon vinaigrette • balsamic-roasted artichoke, olive and mushroom salad
- Creole shrimp pasta

### Vegetable Options

- Haricots verts with butter and almonds • baby turned carrots with honey • asparagus • roasted red peppers • roasted artichokes, mushroom and pearl onions • white truffle creamed corn • sautéed fennel with crisp bacon and red onion
- Italian roasted blend with extra virgin olive oil and sea salt • sautéed Portobello mushrooms with basil and red onion • broccolini with roasted garlic butter

### Starch Options

- Herb-roasted fingerling potatoes
- potatoes with lardons • whipped Yukon gold potatoes • smoked Gouda and crisp bacon country potato • truffle mushroom risotto • saffron rice • smoked Gouda mac and cheese
- cavatappi with prosciutto and tomatoes • Gruyère scalloped potatoes • baked beans with pulled pork • butternut squash with pecans and cinnamon butter

### Feature Options

- Chardonnay chicken with roasted artichokes
- paneed chicken Florentine • grilled chicken with andouille cream • roasted chicken with sun-dried tomato velouté • Dijon-roasted pork loin with port wine caramelized onions
- smoked pork loin with sautéed fajita vegetables • oven roasted pork chops with ancho mango barbeque • smoked barbeque ribs • sliced smoked beef brisket • marinated flank steak with Burgundy demi glacé
- teriyaki flank steak with scallions
- Marsala tri-tips with shiitake cream
- shrimp and scallop seafood spaghetti
- honey-ancho glazed salmon

### Customize Your Lunch Event

Upgrade salad, vegetable or starch .....	\$0.50 per tier
Upgrade feature .....	\$1 per tier
Additional salad, vegetable or starch .....	\$0.50 per person
Additional feature .....	\$1 per person

### Buffet Enhancements – Per person

Choose from our selection of premium, carved meat stations.

Herb-crusteD pork loin .....	\$6
Garlic-crusteD roast beef .....	\$6
Slow-cooked prime rib .....	\$7

Requires a carving attendant for \$75.



# CHILLED HORS D'OEUVRES



Each order includes 50 pieces.

Butler service available for an additional \$10 per order.

## Salami Coronets

Filled with cream cheese and kalamata olives  
\$70

## Caprese Salad Skewers

Grape tomato, fresh Mozzarella, whole basil, sweet balsamic glaze  
\$80

## Tomato Artichoke Bruschetta

Artichoke hearts, tomato, fresh Mozzarella, fresh basil,  
balsamic reduction, toast rounds  
\$80

## Gazpacho Shooter

Sweet cucumber gazpacho shot with avocado cream  
\$85

## Curry Chicken

Curried chicken salad with raisins in a phyllo shell  
\$90

## Deviled Eggs

A modern spin on the classic with the following  
offerings to choose from:

BLT - with crisp bacon, chive and sun-dried tomato

Chipotle Crab - with lump crab meat and a mildly spiced chipotle filling

Curry Masala - a mild blend of Thai flavors

Smoked Salmon - scented with lemon, capers and dill

Truffle - white truffle oil duxelle mushroom filling  
\$95

## Shrimp Bites

Lemon-thyme shrimp salad in a phyllo shell  
\$105

## California Rolls

Sweet and spicy soy sauce  
\$140

## Duck Confit

Slow-braised duck served in a phyllo dough shell  
with brandied, dried cherries  
\$140

## Seafood Martinis

Chilled shrimp and crab salad with cocktail rémoulade,  
garlic flat bread crisp  
\$145

## Shrimp Cocktail

Sweet shrimp served with cocktail and rémoulade sauces  
\$150

## Spicy Tuna Sashimi

Spicy sashimi tuna in a savory pastry cone  
\$170

## Lobster Rolls

Sweet lobster salad on a soft slider bun  
\$225

## Chilled Hors D'Oeuvres Displays

### Hummus Tray

Served with flat bread chips and olive tapenade  
\$90

### Fruit Tray

Fresh seasonal fruits  
\$95

### Vegetable Crudite and Dip

Fresh seasonal vegetables with ranch  
\$95

### Asparagus Display

Dijon vinaigrette, shaved Parmesan, prosciutto crisps  
\$115

### Domestic Cheese Board

Domestic cheeses with crackers  
\$105

### Imported Cheese Board

Cheddar, Swiss, Monterey Jack, fresh Mozzarella, creamy chevre,  
Boursin, whole almonds, apricots and garlic toast rounds  
\$175

### Antipasto Platter

Roasted vegetables, cured meats, select cheeses  
\$130

### Smoked Salmon Display

Toast rounds, cream cheese, capers, red onion, egg  
\$180

# HOT HORS D'OEUVRES



Each order includes 50 pieces.

## Cheese Sticks\*

Breaded Mozzarella cheese with zesty marinara  
\$70

## Fried Vegetable Basket

Mushrooms, green beans, cauliflower, onion rings with  
creamy garlic dipping sauce  
\$75

## Creamy Artichoke Spinach Dip

Served with toast rounds  
\$75

## Roasted Vegetable Bites\*

Goat cheese-stuffed phyllo shells with a roasted vegetable ragoût  
\$80

## Charbroiled Meatballs\*

Choose from Italian basil pesto with Parmesan, zesty barbeque  
salsa, spicy southwest chipotle, blue cheese dipping sauce,  
traditional marinara  
\$80

## Egg Rolls\*

Choose from pork, shrimp or vegetable, served with sweet  
and sour sauce  
\$85

## Sausage-Stuffed Mushrooms\*

Topped with Parmesan bread crumbs  
\$95

## Spanikopita\*

Spinach and Feta-stuffed phyllo dough  
\$90

## Thai Chicken Saté\*

Chicken skewers with a spiced peanut sauce  
\$90

## Crab Rangoon\*

Served with sweet chili dipping sauce  
\$90

## Wings\*

Choose from traditional or boneless and enjoy with house  
specialty sauces: honey barbeque, blue cheese,  
traditional red hot, chipotle-mango, sweet pineapple-soy  
\$100

## Glazed Chicken Skewer\*

Honey-roasted chicken skewer, sun-dried tomato pesto aioli  
\$95

## Mushroom Tart\*

Mixed mushroom sauté baked with Boursin cheese  
\$90

## Southwest Chicken Quesadilla Roll\*

Seasoned chicken rolled in a crispy flour shell with  
Monterey Jack cheese  
\$105

## Pork Pot Stickers\*

Served with sweet plum sauce  
\$95

## Calamari\*

Served with a zesty marinara and rémoulade sauce  
\$100

## Seafood Crab Dip

Crab and shrimp in a creamy sauce with flat bread crisps  
\$120

## Beef Saté\*

Pineapple soy-glazed with sesame seeds  
\$120

## Coconut Shrimp\*

Farraddays'-style, hand-breaded jumbo shrimp  
with mustard rémoulade  
\$200

## Lobster Spring Rolls\*

Served with sweet chili dipping sauce  
\$225

\*Butler service available for an additional \$10 per order.

# PLATED DINNERS



All plated dinner options come with a house salad, regular and decaffeinated coffee, iced tea and water.  
You may choose up to two entrées.

## Roasted Portobello

Oven-roasted mushroom atop garlic mashed potatoes, asparagus with sun-dried tomato butter..... \$24

## Vegetarian/Gluten Free

Gluten-free pasta with mushroom and seasonal vegetable sauté in a roasted vegetable garlic broth..... \$24

## Chicken Florio

Baked chicken breast with honey-roasted mushrooms and Marsala sauce, garlic mashed potatoes, petite green beans with sun-dried tomato butter..... \$26

## Sesame Cod

Sweet soy-roasted cod, baby bok choy, ginger baby carrots, lemon grass-scented jasmine rice..... \$26

## Dry-Rubbed Pork Loin

Roasted pork loin with rosemary jus, smoked Gouda mashed potatoes and asparagus with garlic butter..... \$26

## Roasted Pork Chop

Brown mustard-rubbed pork loin, garlic mashed potatoes, caramelized pearl onions and mushrooms with crisp bacon and baby carrots..... \$27

## Boursin Chicken

Boneless chicken breast filet with sun-dried tomato pesto, roasted vegetable couscous and asparagus..... \$27

## London Broil

Marinated flat iron steak, Cabernet mushroom demi-glace, garlic mashed potatoes, petite green beans and baby carrots..... \$29

## Lemon-Thyme Salmon

Herb-scented salmon, tomato cream, Yukon gold dill mashed potatoes, petite green beans..... \$27

## Chicken and Shrimp

Chicken breast topped with garlic butter shrimp, duchess potatoes, fresh asparagus..... \$34

## Filet and Chicken Breast

Tender filet mignon, chicken breast with artichoke cream, Boursin mashed potatoes, petite green beans and baby carrots..... \$35

## Filet and Cod

Tender filet mignon, Italian bread crumb-topped cod with tomato cream, Boursin mashed potatoes, lemon-butter asparagus..... \$36

## Rack of Lamb

Roasted rack of lamb with button mushroom demi-glace, roasted fingerling potatoes, asparagus with garlic butter..... \$36

## Filet and Crab Cakes

Tender filet mignon, twin lump crab cakes, roasted pepper cream, Boursin mashed potatoes, petite green beans and baby carrots..... \$38

## Filet Mignon

Tender filet mignon with Bordelaise sauce, truffle-scented mashed potatoes, broccolini and baby carrots..... \$38

## Filet and Salmon

Tender filet mignon, baked salmon with sweet onion, mushroom and bacon compote, garlic mashed potatoes, petite green beans and baby carrots..... \$39

## Enhancement Salads

Upgrade your house salad to one of our gourmet selections.

### Caesar

Classic blend of romaine lettuce, croutons and shaved Parmesan in creamy Caesar dressing..... \$2

### BLT

Tender spinach with crisp bacon, grape tomatoes and croutons in a creamy peppercorn dressing..... \$2

### Apple Salad

Crisp romaine lettuce, diced Fuji apples, Maytag bleu cheese, toasted pecans, raisins, apple cider honey vinaigrette..... \$2

### Bruschetta Salad

Organic mixed greens, grape tomato, prosciutto crisps, fresh Mozzarella, sweet basil balsamic vinaigrette..... \$2

## Children's Meal

(for children 12 and under)

Chicken tenders, macaroni and cheese and gelatin salad..... \$15

# DINNER BUFFETS



Buffets are available for parties of 25 guests or more and will be charged a \$75 under minimum fee for less.

All dinner buffets come with regular and decaffeinated coffee, iced tea and water.

## Best of the Isle

Organic mixed greens with balsamic vinaigrette, shrimp and pasta salad, country mashed potatoes, ranch-style corn, Salisbury steaks with caramelized onions, roasted pork loin with natural jus, sage dressing, herb-roasted salmon on tomato cream  
\$27 per person

## On the Waterfront

Organic mixed greens with balsamic vinaigrette, cucumber and tomato salad, green beans with almonds, roasted fingerling potatoes, dry-rubbed smoked brisket, crispy catfish fingers with hush puppies, bacon-wrapped pork medallions  
\$27

## Italian Cucina

Caesar salad, Caprese salad, chicken with sun-dried tomato cream and roasted artichokes, garlic-roasted zucchini and squash, broccolini with pine nuts, garlic shrimp and cavatappi pasta with Roma tomatoes, roasted fingerling potatoes, beef tips and mushroom sauté  
\$29

## International

Bacon BLT spinach salad, marinated mushroom salad, ancho-honey-glazed salmon, green-chile chicken with black bean and corn salsa, whiskey-maple-glazed pork loin, oven-roasted sweet potatoes with candied pecans, buttered broccoli spears  
\$31

## Golden

Organic mixed greens with balsamic vinaigrette, spinach salad with hot bacon dressing, truffle-scented mashed potatoes, sliced sirloin steak in Cabernet demi-glace, roasted fingerling potatoes, petite green beans with garlic butter, honey-glazed baby carrots, smoked Gouda scalloped potatoes, cod in roasted tomato sauce, herbed chicken scallopini  
\$39

## Platinum

Asparagus salad with prosciutto ham, dijon dressing and shaved Parmesan, artichoke salad with kalamata olives and sun-dried tomatoes, organic mixed greens with Champagne vinaigrette, roasted fingerling potatoes, button mushroom sauté with roasted garlic, broccolini and squash with lemon butter, roasted all-white turkey with sage dressing in morel cream, steak Diane, bacon-wrapped pork medallions with dried cherry port glaze, saffron-scented cod and hand-carved seasonal ice sculpture  
\$51

## Chef's Petite Sweet Display

Petit fours  
Chocolate eclairs  
Vanilla cream puffs  
Cheesecake bites  
Assorted sweet bars  
Freshly baked cookies  
Chocolate truffle brownies

\$4

## Gourmet Dessert Enhancements

Featuring an assortment of premium pastry creations  
Turtle cheesecake  
Strawberry cheesecake  
Apple pie  
Chocolate torte  
Fresh strawberry cream trifles  
Pecan pie

\$4

## Decadent Desserts

Warm chocolate pudding cake  
Cinnamon-raisin bread pudding  
Mixed fruit cobbler with Amaretto whipped cream

\$4



# CUSTOM DINNER BUFFET



Make it your own way by choosing two salads, two vegetables, two starches and two features.

## Silver Tier – \$26

### Salad Options

- garden salad with two dressings
- vegetable pasta salad • honey mustard coleslaw • country potato salad • spinach salad with raspberry vinaigrette

### Vegetable Options

- ranch corn • peas and pearl onions • southern green beans • steamed broccoli • buttered lemon garlic green beans • corn cobettes • corn maque choux • lima beans with butter • butter parsley carrots

### Starch Options

- Rosemary-roasted red potatoes • country-style mashed potatoes • rice pilaf • Spanish rice • risi bisi • cavatappi pasta with herb butter • cavatappi pasta marinara • fajita hash potato • baked beans with crisp bacon • mashed sweet potatoes with apple spice

### Feature Options

- grilled teriyaki chicken fillet • barbeque chicken fillet • chicken supreme • mesquite grilled chicken with roasted red pepper cream • roasted pork loin with natural jus • rosemary garlic roasted pork loin • barbeque pork chops with roasted onions • barbeque pulled pork • homestyle Salisbury steak • barbeque meatloaf • beef stroganoff • Italian Parmesan meatballs • sesame soy-glazed tilapia • Cajun shrimp linguini

## Gold Tier – \$30

### Salad Options

- Caesar salad with shaved Parmesan • fresh cucumber and tomato salad • tortellini salad with kalamata olives • BLT peppercorn ranch salad • Greek salad with Feta cheese

### Vegetable Options

- Cabernet button mushrooms • orange ginger glazed beets • sesame scented bok choy • sautéed cabbage and crisp bacon • steamed cauliflower with smoky cheese • green bean casserole • sautéed sugar snap peas • roasted Brussels sprouts with salted walnuts • sautéed Italian squash

### Starch Options

- Baby Yukon potatoes with Fleur de Sel • whipped, roasted garlic Russet potatoes • wild rice with peas, orzo Tuscano • couscous • mac and cheese • pasta primavera • German potato salad • black beans with chorizo • sweet potato casserole

### Feature Options

- chicken Piccata • chicken Marsala • balsamic-glazed chicken with pearl onions • bourbon-glazed chicken • Jack Daniel's barbeque pork loin • andouille crusted pork loin • grilled pork chops with apple brandy jus • barbeque pork with buns and condiments • sliced roast beef au jus • sliced roast beef with brandy mushroom cream • sirloin strips with port-glazed onions • Angus chopped steak with Cabernet wine demi-glacé • lemon-herb baked salmon • shrimp, scallop and cod seafood paella

## Platinum Tier – \$35

### Salad Options

- Antipasto salad • Caprese Salad • chilled asparagus salad with Dijon vinaigrette • balsamic-roasted artichoke, olive and mushroom salad • Creole shrimp pasta

### Vegetable Options

- Haricots verts with butter and almonds • baby turned carrots with honey • asparagus • roasted red peppers • roasted artichokes, mushroom and pearl onions • white truffle creamed corn • sautéed fennel with crisp bacon and red onion • Italian roasted blend with extra virgin olive oil and sea salt • sautéed Portobello mushrooms with basil and red onion • broccolini with roasted garlic butter

### Starch Options

- Herb-roasted fingerling potatoes • potatoes with lardons • whipped Yukon gold potatoes • smoked Gouda and crisp bacon country potato • truffle mushroom risotto • saffron rice • smoked Gouda mac and cheese • cavatappi with prosciutto and tomatoes • Gruyère scalloped potatoes • baked beans with pulled pork • butternut squash with pecans and cinnamon butter

### Feature Options

- Chardonnay chicken with roasted artichokes • paneed chicken Florentine • grilled chicken with andouille cream • roasted chicken with sun-dried tomato velouté • Dijon-roasted pork loin with port wine caramelized onions • smoked pork loin with sautéed fajita vegetables • oven roasted pork chops with ancho mango barbeque • smoked barbeque ribs • sliced smoked beef brisket • marinated flank steak with Burgundy demi glacé • teriyaki flank steak with scallions • Marsala tri-tips with shiitake cream • creamy lobster lasagna • herb-baked cod with tomato cream

### Customize Your Dinner Event

Upgrade salad, vegetable or starch .....	\$1 per tier
Upgrade entrée .....	\$2 per tier
Additional salad, vegetable or starch .....	\$1 per person
Additional entrée.....	\$2 per person

### Buffet Enhancements – Per person

Choose from our selection of premium, carved meat stations.

Herb-crusted pork loin .....	\$6
Garlic-crusted roast beef.....	\$7
Slow-cooked prime rib .....	\$8

Requires a carving attendant for \$75.

# ENHANCE YOUR MENU



**Take your event to the next level by adding on to your dinner buffet.**

## Premium Carved Meat Stations

### Garlic-Crusted Roast Beef

Spiced, rubbed and slow-roasted, served with caramelized onions and mushrooms in a rich brown sauce

\$7

### Premium Pit Ham

Ham basted with honey-apple glaze

\$6

### Slow-Cooked Prime Rib

Choice beef rib roast served with natural jus and creamy horseradish

\$8

### Beef Tenderloin

Sea salt and black pepper-seared, served with red wine demi-glacé

\$10

### Herb-Crusted Pork Loin

Rosemary-rubbed and slow-roasted until tender and served with natural jus

\$6

Attendant fee of \$75 per station.

## Live-action Stations

**Wow your guests with these live action stations.**

### Risotto Station

Chef saute station featuring creamy Parmesan risotto with toppings

Mixed mushroom saute

Beef sirloin in red wine demi-glacé

Thai-curry chicken

Sweet shrimp in tomato garlic sauce

\$10

### Stir Fry Station

Mongolian-style beef

Chicken and broccoli

Sweet and sour shrimp

Jasmine rice

Vegetable spring rolls

\$9

### Slider Station

Beef patties with Cheddar and crisp bacon

Slow-roasted brisket with caramelized onions and barbeque sauce

Breaded chicken Parmesan with marinara and fresh Mozzarella

Smoked pork topped with creamy honey mustard coleslaw

\$10

### Pasta Station

Garlic shrimp penne

Cheese tortellini with chicken

Cavatappi pasta with meatballs

\$8

### Flat Bread Station

Chicken alfredo and cherry tomato

Garlic shrimp and spinach

Cajun-spiced beef and smokey blue

\$8

Attendant fee of \$75 per station.

Please consult your catering sales representative for how many stations your event will require.

# DELECTABLE DESSERTS



## Dessert Platters

### Petite Sweets

Petit fours  
Chocolate éclairs  
Cream puffs  
Cheesecake bites  
Assorted sweet bars  
Freshly baked cookies  
Truffle brownies

\$4

### Chocolate Overload

Chocolate-covered strawberries  
Assorted chocolate truffles  
Salted caramel brownies  
Chocolate chunk cookies

\$5

### Cupcake Display

Lemon drop  
Double chocolate  
Vanilla bean  
Caramel toffee nut

\$6

## Live-Action Dessert Stations

### Sundae Bar

Vanilla, chocolate and strawberry ice cream with toppings to include:  
toasted coconut • fresh strawberry  
hot fudge • butterscotch • chocolate chips •  
whipped cream • salted pecans

\$6

### Crepe Station

Delicate crepes with chef-made sauces:  
• crepe Suzette • strawberry royale  
salted caramel

Toppings to include:  
• whipped cream • candied pecans  
chocolate shavings

\$5

### Bananas Foster

A New Orleans tradition made with fresh bananas, brown sugar, banana liquor, rum and cinnamon served over vanilla ice cream

\$7

Attendant fee of \$75 per station.

## Served Desserts

### Chocolate Torte

Rich chocolate cake garnished with whipped cream and strawberry

\$5

### Duet

Vanilla panna cotta and dark chocolate mousse cups garnished with port-glazed cherries

\$6.25

### Seasonal Cakes and Pies

A selection of seasonal pies and cakes

\$4

### Crème Brûlée Martini

Garnished with fresh whipped cream and croquant

\$5.50

### Italian Tiramisu

Garnished with fresh strawberry

\$5

### Strawberry Shortcake

Flaky buttermilk biscuit topped with fresh strawberries and cream

\$5

### Lemoncello Parfait

Tart and sweet lemon custard with a crispy cookie crumble

\$5.50

### NY Cheesecake

Garnished with fresh whipped cream and seasonal berry

\$5

### Key Lime Tartlets

Topped with whipped cream

\$5

### Martini Mousse

Chambord-marinated pound cake topped with white chocolate mousse and chocolate garnish

\$5

### Chocoholic

Petite chocolate pots du crème, salted caramel chocolate truffle, dark chocolate mousse

\$7

### White Chocolate Bread Pudding

Served with Godiva white chocolate sauce

\$4

### Fresh Berry Trifle

Dense pound cake topped with rich pastry cream and seasonal berries

\$6



# BEVERAGES



## Open Hosted Bar

Premium.....	\$5.50
Call.....	\$5.00
Domestic Beer .....	\$3.50
Import Beer.....	\$4.50
House Wine .....	\$4.50
Soft Drinks .....	\$1.50
Bottled Water.....	\$1.50

\*Super Premium liquor and cocktails are available. Please contact your catering sales representative for more information.

## Kegs

Domestic Beer Keg.....	\$250.00
Import Beer Keg .....	starting at \$325.00

## Open Hosted Bar Package Two Hour Minimum

(includes premium and call liquors,  
domestic and import beers, house wine and soda)

First hour.....	\$11 per person
Hours 2, 3 and 4 .....	\$7 per person, per hour
Hours 5 and beyond.....	\$6 per person, per hour

For Parties 50 or more

All bars will require a bartender fee of \$75

## Cash Bar

Premium.....	\$6.00
Call.....	\$5.50
Domestic Beer .....	\$4.00
Import Beer.....	\$5.00
House Wine .....	\$5.00
Soft Drinks .....	\$2.00

## Wine

(by the bottle)

House Wine .....	\$20.00
Champagne .....	\$20.00
Moscato d'Asti.....	\$28.00

## Specialty Bars

Enhance your hosted bar with these specialty bar stations.

\$125 per station

For parties of 50 or more

Fruit Smoothie Bar ..... \$5 each  
Banana, mango, kiwi, strawberry, pineapple

Martini Bar ..... \$7 each  
Stuffed blue cheese-olive martini, chocolate martini,  
Cosmopolitan martini, dry martini

Bloody Mary Bar ..... \$6 each  
Bloody Mary mix, vodka, cucumbers, celery, olives, pickles, seasonings  
(celery salt, Tabasco sauce, pepper) A-1, shrimp on a stick, beef straws

Champagne Bar ..... \$5 each  
House Champagne, Champagne fountain, orange juice, strawberries,  
cranberry juice, Peach nectar for Bellinis, Chambord, peach schnapps

South of the Border Bar ..... \$6 each  
Sangria, Margaritas, Tequila Sunrises, Coronas

Please consult your catering sales representative  
for how many bars your event will require.



# AUDIO VISUAL



The Isle® Center and Quad-Cities Waterfront Convention Center<sup>SM</sup> are equipped with free wireless Internet.

## Projector and Screens

96 x 96 screen .....	\$25
Screen and LCD Projector .....	\$200

## Confidence Monitors

22" LCD monitor .....	\$100
46" LCD monitor .....	\$150
50" plasma monitor .....	\$200

## CD/DVD Player

DVD player .....	\$50
CD player .....	\$50

## Mixers

6-channel board .....	\$80
12-channel board .....	\$165
Mixing Board Rental Includes Hum Killer Device	

## Portable Speakers

1-speaker (100 ppl) .....	\$120
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## Microphones

Wireless handheld .....	\$75
Wireless lavalier .....	\$75
Microphone floor stand .....	\$10
Table-top microphone stand .....	\$10

## Meeting and Presentation Equipment

Digital document camera .....	\$90
Speaker phone with dial-up line .....	\$100
Flip chart .....	\$35
Easel .....	\$10
Laser point advancer .....	\$20
Mult box .....	\$165
50' VGA cord .....	\$20
Assisted listening device .....	\$200
Sound cord .....	\$50
Switcher/scaler .....	\$60
Splitter chord/box .....	\$80

## Meeting and Presentation Equipment

AV Technician	
Monday-Friday, 9:00am- 5:00pm .....	\$50/hour
Overtime Hours .....	\$80/hour
Lift rental with Operator .....	\$75/hour
LED up lighting .....	\$15 per light

Pricing subject to change based on availability.