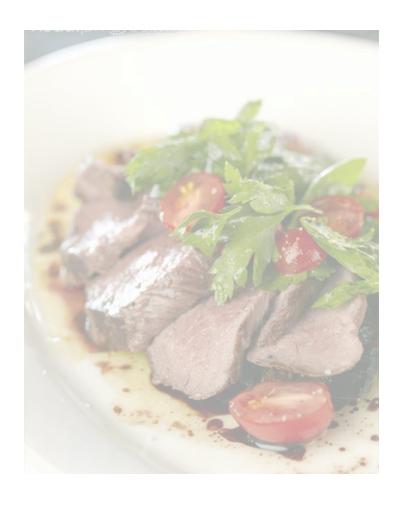
# GARDEN HOTEL

# MANAGED BY ARIVA HOSPITALITY

# Banquet & Culinary Selections



Garden Hotel And Conference Center

200 Dearborn Avenue

South Beloit , IL 61080



# **Breakfast Buffet Choices**

Includes Coffee, Tea, and Assorted Juices
Children Ages 2-10 are Half Price

# **Continental Garden Buffet \$9.95**

Assortment of Breakfast Cereals with Milk, Breakfast Pastries and Breads, and Whole Fruit.

### **Traditional Garden Buffet**

- Scrambled Eggs, Bacon or Sausage, Home Style Potatoes, Breakfast Pastries and Breads, Fresh Fruit Display \$12.95
- Scrambled Eggs, Corned Beef Hash, Home Style Potatoes, Breakfast Pastries and Breads, Fresh Fruit Display \$13.95
- 3. Scrambled Eggs, Bacon or Sausage, Home Style Potatoes, Pancakes and Syrup, Breakfast Pastries and Breads, Fresh Fruit Display \$14.95
- 4. Scrambled Eggs, Bacon or Sausage, Corned Beef Hash, Home Style Potatoes, Pancakes and Syrup, Breakfast Pastries and Breads, Fresh Fruit Display \$15.95
  - Fresh Fruit Display
- Quiche

 Ham, Egg, and Cheese Croissant

- Bacon or Sausage
- Biscuits and Gravy
- Breakfast Burritos
- Cheese Omelet



# **Lunch Menu**

### **Sandwiches**

All sandwiches are served with Coffee, Iced Tea, your choice of one side dish, and House Salad.

### **Grilled Chicken Sandwich \$9.95**

Grilled Chicken Breast on a Kaiser Roll served with American Cheese, Bacon, Lettuce, Tomato, and Pickle

### Deli Sandwich or Wrap \$10.95

Served with Lettuce, Tomato, and Pickle

- Choice of Meat: Sliced Turkey, Ham, or Roast Beef
- Choice of Cheese: American, Mozzarella, or Provolone
- Choice of Bread: White, Wheat, or Wrap

### The Garden Burger \$10.95

1/4 Pound flame broiled Lean Ground Beef Patty served on a Toasted Bun with American Cheese, Lettuce, Tomato, and Pickle

# **Boca Burger \$9.95**

A flame broiled Veggie Burger served on a Toasted Wheat Bun with Lettuce, Tomato, and Pickle

# **Side Dishes**

- Fresh Fruit Cup
- Pasta Salad
- Steak Fries

Add Dessert for \$4.00 Per Person



# **Lunch Menu**

All Salads are served with Coffee, Iced Tea, Rolls and Fresh Creamery Butter.

### Chicken and Asparagus Salad \$11.95

Fresh Romaine Lettuce topped with Grilled Chicken Breast, fresh Asparagus, Grape Tomatoes, and Croutons. Served with your choice of Dressing

### Caesar Salad with Grilled Chicken \$11.95

Fresh Romaine Hearts topped with Grilled Chicken Breast, Asiago Cheese, and Croutons, tossed in our House Caesar Dressing

### Tossed Chef's Salad \$10.95

Four Blend Lettuce topped with Turkey, Ham, Tomato, Cucumber, and Shredded Cheese. Served with your choice of Dressing

### Cobb Salad \$11.95

Four Blend Lettuce topped with Chicken Breast, Tomato, Bacon, Avocado, Hard Boiled Egg, Green Onion, and Shredded Cheese. Topped with Blue Cheese Crumbles and your choice of Dressing

Pasta Dishes are served with House Salad, Garlic Bread, Coffee and Iced Tea
 Vodka Penne Pasta with Grilled Chicken served with Garlic Bread \$12.95

Char Grilled Chicken Breast topped with Vodka Pesto Cream Sauce served over Penne Pasta

### Stuffed Shells served with Garlic Bread \$13.95

Jumbo Shell Pasta stuffed with Ricotta and Mozzarella Cheese blended with Baby Spinach, topped with a Chunky Marinara Sauce

# Meat or Vegetarian Lasagna served with Garlic Bread \$13.95

Three Layers of freshly made Pasta, hearty Meat Sauce and Ricotta Cheese topped with Mozzarella Cheese

Vegetarian Style: Meat Free Sauce



# **Lunch Menu**

### **Entrée**

All Entrées are served with Coffee, Iced Tea, Rolls and Fresh Creamery Butter, and your choice of two Side Dishes and Garden Salad

### Chicken Masala \$14.95

Pan seared Chicken Breast topped with a Mushroom and Masala Wine Sauce

### **Chicken Florentine \$14.95**

Grilled Chicken Breast topped with Spinach Cream Sauce

### Slow Roasted Sirloin \$16.95

Thinly sliced Sirloin drizzled with a Mushroom and Onion Demi Glace

### **Grilled Salmon Almandine \$15.95**

Grilled 6oz Alaskan Salmon topped with a savory Almandine Sauce

### **Broiled Cod \$14.95**

Broiled Cod Filet drizzled with a Lemon Butter Sauce

### Pork Medallions \$14.95

Oven roasted hand carved Pork Loin drizzled with a Lyonnais Sauce

### Stuffed Zucchini \$14.95

Zucchini stuffed with Pine Nuts and Ricotta Cheese

### **Side Dishes**

- Fresh Fruit Cup
- Steak Fries
- Honey Glazed Carrots
- California Mix
- Green Beans simmered with Onion and Bacon
- Baked Potato with Sour Cream
- Garlic Mashed Potatoes
- Wild Rice

- Rice Pilaf
- Baby Baker Potatoes
- Bacon Infused Mashed Potatoes

<sup>\*</sup>Tax and Service Charge is not included in prices listed



# **Lunch Buffet**

(50 Person Minimum)

All Buffets are served with Coffee, Iced Tea, Rolls and Fresh Creamery Butter, and House Salad with your choice of Dressing

### The Long Horn Buffet \$15.95

Taco Meat, Fajita Chicken Strips, Spanish Rice, Refried Beans, Mexican Corn, Soft Taco Shells. Shredded Cheese, Lettuce, Diced Tomatoes, Jalapeños, Sour Cream, Salsa and Guacamole.

### Italiana Buffet \$15.95

Penne and Fettuccini Pasta, Marinara and Alfredo Sauce, Meatballs, Grilled Chicken Strips, Garlic Breadsticks, and an Antipasto Platter

### **Summer Time Picnic \$15.95**

Char Grilled Burgers, Home Style Fried Chicken, Beef Hot Dogs, Sweet Corn, Pasta Salad, and a Fresh Fruit Display. Condiments include: Lettuce, Tomato, Onion, Mayo, Mustard, Ketchup, and assorted buns

# The Sandwich Shoppe \$14.95

Choice of Two Meats: Ham, Roast Beef, Turkey

Choice of Two Cheeses: American, Swiss, Cheddar, Pepper Jack

Choice of Two Salads: Pasta Salad, Potato Salad, Cole Slaw, Fresh Fruit Salad

Condiments Include: Lettuce, Tomato, Onion, Mayo, Mustard, Ketchup, and assorted Breads.

### The HOTTT Potato Buffet \$12.95

Baked Potatoes, Shredded Cheese, Sour Cream, Butter, Chili, Bacon, Broccoli, and Chives



# **Dinner Entrées**

All Pasta Entrées are served with Garden Salad, Homemade Garlic Bread, Coffee and Iced Tea

Pasta	

### Four Cheese Ravioli \$9.95

Fresh Pasta stuffed with Ricotta Cheese, Cream Cheese, Mozzarella Cheese, Provolone Cheese and topped with Chunky Marinara Sauce

## Beef Lasagna \$10.95

Three layers of freshly made Pasta, hearty Meat Sauce, and Ricotta Cheese, topped with Mozzarella Cheese

### Vegetarian Lasagna \$9.95

Three rich Layers of freshly made Pasta, Chunky Marinara Sauce, and Ricotta Cheese, Topped with Mozzarella Cheese

### Stuffed Shells \$9.95

Jumbo Shell Pasta stuffed with Ricotta and Mozzarella Cheese blended with Baby Spinach, topped with a Chunky Marinara Sauce

### Penne Al Garden \$10.95

Penne Pasta served with Grilled Chicken Breast and Broccoli, topped with a Cajun Alfredo Sauce

### Children's Menu \$11.95

(Lunch Or Dinner)

- Chicken Strips and French Fries
- Cheese Burger and French Fries
- · Spaghetti and Meatballs
- Macaroni and Cheese-Served with Penne Pasta



# **Dinner Entrées**

All Dinner Entrées are served with House Salad, Coffee, Iced Tea, Rolls and Fresh Creamery
Butter, and your choice of two sides

### Chicken Masala \$20.95

Pan Seared Chicken Breast topped with a Mushroom and Masala Wine Sauce

### **Chicken Florentine \$19.95**

Grilled Chicken Breast topped with a Spinach Cream Sauce

### **Stuffed Chicken \$22.95**

Chicken Breast stuffed with Apple and Prosciutto topped with Basil Cream Sauce

### Slow Roasted Sirloin \$25.95

Thinly sliced Sirloin drizzled with a Mushroom and Onion Demi Glace

### 8oz. Filet Mignon \$31.95

Grilled Filet drizzled with a Caramelized Onion Demi Glace Sauce

### 8oz. Prime Rib \$28.95

Slow Roasted Loin of Rib eye with Chef's Special Seasonings

### Pork Medallions \$23.95

Oven roasted hand carved Pork Loin drizzled with a Lyonnais Sauce

### **Stuffed Pork Tenderloin \$25.95**

Baked Tenderloin stuffed with Apple and Prosciutto topped with Alfredo Sauce

### **Grilled Salmon Almandine \$24.95**

Grilled 6oz. Salmon topped with a savory Almandine Sauce

### **Broiled Cod \$22.95**

Broiled Cod Filet drizzled with a Lemon Butter Sauce

### **Grilled Salmon \$24.95**

Grilled Salmon Filet topped with a Mango Salsa



# **Dinner Entrées** (continued)

### **Lobster Dinner \$37.95**

Two Delicate Lobster Tails served with Lemon and Drawn Butter

### Stuffed Zucchini \$20.95

Zucchini stuffed with Pine Nuts and Ricotta Cheese topped with Alfredo Sauce

### Filet and Lobster Duet \$39.95

Petite Filet Mignon accompanied by a 4oz Maine Lobster Tail served with Lemon and Drawn Butter

### Filet and Chicken Duet \$36.95

Petite Filet Mignon Accompanied by an Herb Seasoned Chicken Breast

### **Side Dishes**

•	Fresh	Fruit	Cun
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- Steak Fries
- Honey Glazed Carrots
- California Mix
- Green Beans simmered in Onion and Bacon
- Steamed Green Beans

- Roasted Red Potatoes
- Baked Potato with Sour Cream
- Wild Rice
- Rice Pilaf
- Baby Baker Potatoes
- Bacon Infused Mashed Potatoes
- Garlic Mashed Potatoes

### **Desserts \$4.00 Per Person**

- Lemon Berry Marzipan Cake
  - Chocolate Truffle Cake
- Strawberry Drizzled Cheesecake
  - Tiramisu

<sup>\*</sup>Tax and Service Charge is not included in prices listed



# **Dinner Buffet**

(Minimum 50 People)

All Buffets are served with Coffee, Iced Tea, Rolls and Fresh Creamery Butter

# **Build Your Own Buffet**

**Entrées:** 

**Choice of Two Entrées \$24.95** 

**Choice of Three Entrées \$27.95** 

Broiled Cod, Grilled Salmon, Sliced Ham, Slow Roasted Sirloin, Pork Medallions, Baked Chicken, Stuffed Chicken, Chicken Florentine, Beef Lasagna, or Vegetarian Lasagna.

**Salad: Choose Three** 

Spinach Salad, House Salad, Caesar Salad with assorted Dressings, Pasta Salad, Bacon Ranch Pasta Salad, Cole Slaw, or Fresh Fruit.

Starch: Choose Two

Baked Potato with Sour Cream, Baby Baker Potatoes, Bacon Infused Mashed Potatoes, Garlic Mashed Potatoes, Roasted Red Potatoes, Wild rice, or Rice Pilaf.

**Vegetable: Choose Two** 

Honey Glazed Carrots, California Mix, Green Beans simmered with Onion and Bacon, or Steamed Green Beans



# **Afternoon Breaks**

### **Sweet Tooth Break** \$11.95 Per Person

Chocolate Dipped Strawberries, Chocolate Dipped Marshmallows, Chocolate Dipped Pretzels, Chocolate Dipped Cookies, Coffee, Tea, and assorted Sodas.

### Circus Olay Break \$10.95 Per Person

Jumbo Soft Pretzels with Spicy Mustard, Popcorn, Licorice, assorted Mini Candy Bars, Coffee, Tea, and assorted Sodas.

### Fiesta Break \$9.95 Per Person

Corn Tortilla Chips with Nacho Cheese, Salsa, Pico de Gallo and Guacamole served with Jalapenos, Coffee, Tea, and assorted Sodas.

### The Exquisite Break \$12.95 Per Person

Assorted Cheese Cubes with Crackers, assorted Fresh Fruit Display, Coffee, Tea, and assorted Sodas.

### Cookie and Brownie Break \$10.95 Per Person

Assorted Cookies and Chocolate Frosted Brownies with Ice Cold White and Chocolate Milk, Coffee, Tea, and assorted Sodas.



# A La Carte Items

### **Beverages:**

- Regular and Decaf Coffee per gallon \$26.95
- Assorted Hot Tea, Iced Tea, or Lemonade per gallon \$26.95
- Assorted Juices per pitcher \$12.95
- Assorted Sodas per can \$1.50
- Warm Apple Cider or Hot Chocolate Per gallon \$26.95

### **Snacks:**

- Assorted Breakfast Pastries and Breads per dozen \$30.95
- Assorted Bagels with Cream Cheese per dozen \$27.95
- Assorted Jumbo Cookies per dozen \$23.95
- Assorted Dessert Bars per dozen \$21.95
- Chocolate Frosted Brownies per dozen \$23.95
- Sweets Table: Assorted Petit Fours, Chocolate Dipped Strawberries, Marshmallows, Lady Fingers, Pretzels, and Cookies \$3.00 Per Person

### **Other Treats:**

- Fresh Fruit Display \$150.00 per platter (serves 40ppl)
- Variety of Sub Sandwiches \$30.95 per platter (serves 12ppl)
- Jumbo Soft Pretzels with Spicy Mustard \$25.95 per platter (serves 12ppl)
- Corn Tortilla Chips with Salsa and Guacamole \$15.95 per platter (serves 40ppl)
- Homemade Potato Chips with Onion Dip. Choose from Sea Salt, Cracked Black Pepper, or Ranch Flavored Chips \$15.95 per bowl (serves 12ppl)
- Assorted Candy Bars or Granola Bars \$2.00 each



# Hors D' Oeuvres

Pricing Reflects 100 Pieces per Tray

### **Warm Selections**

### Spanakopita \$150.00

Phyllo Dough stuffed with Feta Cheese and Spinach.

### **Vegetable Spring Roll \$150.00**

Pastry Dough filled with a savory mixture of Vegetables. Served with Sweet & Sour Sauce.

### Crispy Asparagus \$150.00

Baked Asparagus and Asiago Cheese wrapped in Phyllo Dough.

### Quesadillas \$150.00

Diced Chicken with Roasted Red Pepper and Cheese, tucked into a Flour Tortilla. Served with Salsa.

### Hibachi Beef or Chicken \$175.00

Teriyaki Marinated Beef or Chicken stuffed with Asiago Cheese, Roasted Red Peppers and drizzled with Teriyaki Sauce.

### Beef or Chicken Satays \$175.00

Sautéed Chicken or Beef Tenderloin on a skewer. Served with Ginger Peanut Sauce.

# Chicken Tempura \$150.00

Strips of Chicken deep fried in Chef's Special Tempura Batter. Served with Honey Mustard and Sweet & Sour Sauce.

# **Bacon Wrapped Water Chestnuts \$175.00**

Rumaki Water Chestnuts wrapped in Bacon.

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# Hors D' Oeuvres

Pricing Reflects 100 Pieces per Tray

# Warm Selections (Continued)

### Crab Rangoon \$175.00

A blend of Crab Meat and Cream Cheese in a Wonton Skin. Served with Sweet & Sour Sauce.

### **Bacon Wrapped Scallops \$175.00**

Fresh Scallops wrapped in Bacon.

### **Cold Selections**

### **Prosciutto Wrapped Asparagus \$150.00**

Baked Asparagus wrapped in thinly sliced Ham.

### Salami Coronets \$125.00

Cheese rolled in thinly sliced Deli Salami.

### **Stuffed Cherry Tomatoes \$125.00**

Red Cherry Tomatoes Fiflled with Cream Cheese.

### Smoked Salmon Crostini \$150.00

Toasted Baguette Slices topped with Smoked Salmon, Fresh Herbs, and creamy Cheese Spread.

### **Oysters on the Half Shell \$150.00**

Grand Pearl Oysters perfectly shucked and served on the Half Shell.

### Shrimp Cocktail \$175.00

Jumbo Shrimp served with Cocktail Sauce.



# Hors D' Oeuvres

Pricing Reflects per 100 People

# **Displayed Items**

### **Bruschetta Tray \$75.00**

Chopped Fresh Tomatoes with Garlic, Basil, Olive Oil, and Vinegar and served on toasted slices of Baguette.

### **Oyster Bruschetta Tray \$150.00**

Fresh Oyster topped with chopped fresh Tomatoes with Garlic, Basil, Olive Oil, and Vinegar, and served on toasted slices of Baguette

### Spinach Artichoke Tray \$100.00

Creamy blend of Spinach and Artichoke Hearts topped with fresh Parmesan Cheese and served in Bread Bowls with Bread Cubes for dipping.

### Fresh Fruit Display \$150.00

Assortment of fresh Seasonal Fruit.

### Vegetable Crudités \$125.00

Assortment of fresh Vegetables served with House Dip.

# Cheese and Sausage Tray \$150.00

Sausage and an assortment of Cheeses. Served with LaVosh and Water Crackers.



# **Beverages**

### Premium Bottles...\$4.00

IPA's, Heineken, Stella, Corona, Modello, Wood Chuck

### Domestic Bottles...\$3.00

Miller Light, Bud Light, Bud, MGD, Miller 64, Coors Light, Miller High Life

### Domestic Half Barrel of Beer...\$300.00

Miller Light, Bud Light

### Top Shelf Liquor...\$6.00+

Grey Goose Vodka, Appleton Rum, Sailor Jerry Spiced Rum, Beefeater Gin, Hennessey VS Cognac, Jameson Whiskey, Patron Tequila

### Premium Liquor...\$5.00+

Smirnoff Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Korbel Brandy, Seagrams Whiskey, Jose Quervo Tequila, Jack Daniels Whiskey

### Wine

# Top Shelf Wine List...\$4.00 per Glass/\$20.00 per Bottle

Turning Leaf Brands: Cabernet, Chardonnay, Merlot, Moscato, Pinot Grigio, Pinot Noir, Reisling, White Zinfandel

# Premium Wine List...\$3.00 per Glass/\$17.00 per Bottle

Barefoot Brands: Cabernet, Chardonnay, Merlot, Moscato, Pinot Grigio, Pinot Noir, Reisling, White Zinfandel

# Can Soda/Bottled Water...\$1.50 Each