



# BUFFET BREAKFAST

25 person minimum

## CLINTON STREET CONTINENTAL BREAKFAST

**\$22.00 Per Person**

Seasonal Sliced Fresh Fruit Display  
Deluxe Bagel Station  
- Sesame, Cheese and Everything Bagels, Toasted to Your Liking and Served with Whipped Butter, Cream Cheese, Jam, Peanut Butter, and Assorted Cream Cheese Spreads

**\*\*Choose Two\*\***

Greek Yogurt Parfait Station  
- House-Made Granola, Fresh Berries and Dried Fruit  
Oatmeal Station  
- Maple Syrup, Brown Sugar, Cinnamon, Almonds, Dried Fruit and Cream  
Butter Croissants Served with Sliced Meats, Cheeses and Condiments  
Fresh Bakery Doughnuts  
Assorted Sweet Breads  
Assorted Muffins

**\*\* Add Farm Fresh Scrambled Eggs and Choice of Bacon or Sausage for \$4.00 per Person \*\***

Starbucks® Coffee, Hot Teas and Orange Juice

## CALHOUN STREET BREAKFAST BUFFET

**\$27.00 Per Person**

Seasonal Sliced Fresh Fruit Display  
Assorted Muffins

Greek Yogurt Parfait Station  
- House-Made Granola, Fresh Berries and Dried Fruit

Oatmeal Station  
- Maple Syrup, Brown Sugar, Cinnamon, Almonds, Dried Fruit and Cream

**\*\*Choose 2 Main Courses\*\***

Breakfast Burrito  
- Warm Flour Tortilla Filled with Scrambled Eggs, Breakfast Sausage and Black Beans, Served with Pico de Gallo, Cheddar Cheese, Sour Cream and Salsa

French Toast  
- Thick Slices of Fresh Bread Baked in a Cinnamon Batter with Warm

## HILTON CONTINENTAL BREAKFAST

**\$15.00 Per Person**

**\*\*Choose Two\*\***  
Assorted Sweet Breads  
Assorted Bagels with Cream Cheese  
Assorted Muffins  
Fresh Bakery Doughnuts  
  
Assorted Whole Fruit  
Starbucks® Coffee, Hot Teas and Orange Juice

## MAIN STREET BREAKFAST BUFFET

**\$20.00 Per Person**

**\*\*Choose One\*\***  
Scrambled Cage-Free Eggs  
Deluxe Scrambled Cage-Free Eggs  
-Scrambled Cage- Free Eggs, Onion, Bell Pepper, Mushroom, Pico de Gallo and Cheddar Cheese

**\*\*Choose One\*\***  
Roasted Breakfast Potatoes  
Deluxe Roasted Breakfast Potatoes  
- Roasted Potatoes, Bell Pepper and Onion

**\*\*Choose One\*\***  
Applewood Smoked Bacon  
Classic Breakfast Sausage Links  
Turkey Sausage  
Smoked Ham  
(Choose two meats for \$3.00 per person additional)

**\*\*Choose Two\*\***  
Assorted Sweet Breads  
Assorted Bagels with Cream Cheese  
Assorted Muffins  
Fresh Bakery Doughnuts

Seasonal Sliced Fresh Fruit Display  
Starbucks® Coffee, Hot Teas and Orange Juice

Maple Syrup and Butter

Belgian Waffles

- Thick, Belgian Waffles with Warm Maple Syrup and Whipped Butter

Scratch Biscuits and Gravy

- Buttermilk Biscuits Served with Crumbled Pork Sausage Gravy

Breakfast Bites

- Cage-Free Eggs Topped with Cheddar Cheese and Breakfast Sausage. Served on Your Choice of a Flatbread, English Muffin or Buttermilk Biscuit

Breakfast Casserole

- Cage-Free Eggs, Cheddar Cheese, Grilled Peppers and Onions, Breakfast Sausage and Bacon

Starbucks® Coffee, Hot Teas and Orange Juice

Subject to 8% tax and 22% service charge

# BREAKFAST A LA CARTE

## STARBUCKS® COFFEE SERVICE

**\$55.00 Per Gallon**

Freshly Brewed Regular and Decaf Starbucks® Coffee  
Served with Assorted Flavored Creamers

## ASSORTED HOT TEAS

**\$55.00 Per Gallon**

Minimum Order of 1 Gallon

## JUICE BY THE GALLON

**\$35.00 Per Gallon**

Orange Juice  
Cranberry Juice  
Apple Juice  
V8® Juice  
Grapefruit Juice

## ASSORTED SOFT DRINKS

**\$3.00 Each**

Coke®, Diet Coke®, Sprite®, Mellow Yellow®, Mr. Pibb®, Barq's Root  
Beer®

## DASANI BOTTLED WATER

**\$3.00 Each**

## ASSORTED SWEET BREADS

**\$15.00 Each**

Banana Nut, Lemon Poppyseed and Sweet Orange  
Approximately 10 slices per loaf

## ASSORTED BAGELS

**\$40.00 Per Dozen**

Served with Low-Fat and Regular Cream Cheese, Whipped Butter, Jam  
and Peanut Butter

## ASSORTED MUFFINS

**\$36.00 Per Dozen**

Double Chocolate, Blueberry and Banana Nut

## ASSORTED DANISH

**\$36.00 Per Dozen**

## YOGURT PARFAITS

**\$6.00 Each**

Vanilla Yogurt, House-Made Granola and Fresh Berries

\*\* Replace Vanilla Yogurt with Greek Yogurt for an Additional \$2.00

## SEASONAL SLICED FRUIT DISPLAY

**\$5.00 Per Person**

Chilled Cantaloupe and Honeydew Melons, Watermelon, Fresh Berries,  
Pineapple and a Strawberry Yogurt Fruit Dip

## ASSORTED WHOLE FRUIT

**\$2.00 Each**

Red Apples, Green Apples & Bananas

## ASSORTED BREAKFAST BARS

**\$2.00 Each**

## CINNAMON ROLLS

**\$25.00 Per Dozen**

## FRESH BAKERY DOUGHNUTS

**\$36.00 Per Dozen**

Subject to 8% tax and 22% service charge

# BRUNCH

## BERRY STREET BRUNCH BUFFET

**\$38.00 Per Person**

Seasonal Sliced Fresh Fruit Display

- Chilled Cantaloupe and Honeydew Melons, Fresh Berries, Pineapple and a Strawberry Yogurt Dip

Toasted Bagel Station

- Assorted Bagels Served with Whipped Butter, Cream Cheese, Fruit Jams, Savory Garlic Herb Cheese Spread and Peanut Butter

Scrambled Cage-Free Eggs

Applewood Smoked Bacon

Classic Breakfast Sausage Links

The Grand Wayne Center Salad Bowl

- Mixed Greens, Dried Cherries, Pecans, Parmesan, Cucumbers, Sliced Onions, Grape Tomatoes  
- Served with Your Choice of 2 Dressings

**\*\*Choose 2 Meats\*\***

Honey Glazed Ham

Garlic Herb Butter Roasted Turkey

Grilled Chicken Breast with a Creamy Garlic Sauce

48 Hour Braised Short Ribs with a Truffle Demi-Glace

Blackened Faroe Island Salmon with Creole Sauce

**\*\*Choose 2 Starches\*\***

Roasted Breakfast Potatoes

Steamed Parsley Potatoes with Garlic Butter

Yukon Gold Whipped Potatoes

Mushroom Risoto

Rice Pilaf

Roasted Primavera Vegetables

Starbucks® Coffee, Hot Teas and Orange Juice

Subject to 8% tax and 22% service charge

## BRUNCH ENHANCEMENTS

Enhance Your Brunch Buffet with the Following Add-On Options:

Add Another Meat Selection to Your Buffet

- Choice of Bacon, Ham or Sausage

**\*\* \$3.00 per Person \*\***

Omelet Bar

Your Guests will Enjoy Watching Their Omelets Cooked to Order!

- Fresh Spinach, Diced Tomatoes, Diced Onions, Bell Peppers, Jalapeno Peppers, Fresh Mushrooms, Diced Bacon, Ham, Sausage, Cheddar Cheese and Mozzarella Cheese

**\*\* \$7.00 per Person \*\* + \$75.00 Chef Attendant Fee\*\***

Omelet Bar Requires 1 Chef per 25 Guest

Prime Rib Carving Station

Slow Cooked, Flavorful and Delicious

- Served with Au Jus and Creamy Horseradish Sauce

**\*\* \$15.00 per Person + \$95.00 Chef Attendant Fee\*\***

Rise'n Roll Doughnuts

A Local Favorite! Order their Famous Cinnamon Caramel, a Full Assortment, or Doughnut Holes

**\*\* \$4.00 per Person \*\***

Mimosa Station

- Champagne Flutes, Korbel Champagne and Orange Juice

- Blueberries, Raspberries, Strawberries, Orange Slices

**\*\* \$65.00 per Gallon \*\***

Bloody Mary Station

- Titos Vodka, Mild and Spicy Bloody Mary Mix

- Tabasco, Lemon Wedges, Worcestershire Sauce, Dill Pickle Spears, Green Olives, Celery Stalks, Pepperoncini's, Salt & Pepper

**\*\* \$75.00 per Gallon \*\***

# SPECIALTY

## ICE CREAM SUNDAE BAR

\$10.00 Per Person

- French Vanilla Ice Cream with Assorted Toppings
- M&M's®
- Crushed Oreo®
- Chocolate Sprinkles
- Crushed Nuts
- Whipped Cream
- Cherries
- Chocolate Syrup
- Strawberry Syrup
- Caramel Syrup

## NOSTALGIC ICE CREAM BAR BREAK

\$12.00 Per Person

- Drumsticks
- Ice Cream Sandwiches
- Chocolate Crunch Bars
- Orange Dreamsicle

## TRAIL MIX BAR

\$14.00 Per Person

- Whole Fresh Fruit
  - Red Apples, Green Apples & Bananas
- 
- Choice of 6 Mixers:
  - Walnuts
  - Cashews
  - Almonds
  - Pecans
  - Peanuts
  - Sunflower Seeds
  - Raisins
  - Dates
  - Dried Cherries
  - Dried Cranberries
  - Dried Apricots
  - Pretzels
  - M&M's®
  - White Chocolate Chips
  - Milk Chocolate Chips

## LET'S PLAY BALL

\$10.00 Per Person

- Roasted Peanuts
- Cracker Jacks®
- Freshly Popped Popcorn
- Pretzel Nuggets with Ballpark Mustard

## SNACK TIME

\$10.00 Per Person

- House Made Kettle Chips
- Pretzel Twists
- Goldfish Snack Mix
- Assorted Fresh Baked Cookies

## HUMMUS YOUR WAY

\$12.00 Per Person

- Traditional Hummus
- Roasted Red Pepper Hummus
- Naan
- Pita Chips
- Carrots, Cucumbers & Red Bell Peppers

## FARMERS MARKET

\$14.00 Per Person

- Seasonal Fresh Sliced Fruit Display
- Farmer's Gourmet Cheese Display
- Roasted Red Pepper Hummus with Pita Chips

## ENERGY BREAK

\$14.00 Per Person

- Selection of Granola Bars, Protein Bars & Trail Mix Bars
- Gourmet Cocktail Nuts
- Whole Fresh Fruit
- Red Apples, Green Apples & Bananas

Subject to 8% tax and 22% service charge

# A LA CARTE

## ASSORTED FRESH BAKED COOKIES

\$20.00 Per Dozen

## CHOCOLATE BROWNIES

\$30.00 Per Dozen

## ASSORTED DESSERT BARS

\$5.00 Per Person

## ASSORTED CANDY

\$3.00 Each

Candy Bars, Skittles® & M&M's®

## ASSORTED GRANOLA BARS

\$3.00 Each

## CRACKER JACK® POPCORN

\$3.00 Per Bag

Individual Bags

## FRESHLY POPPED POPCORN

\$3.00 Per Box

Individual Boxes

## POTATO CHIPS

\$3.00 Per Bag

Individual Bags

## WHITE CHEDDAR POPCORN

\$3.00 Per Bag

Individual Bags

## ORIGINAL CHEX® PARTY MIX

\$25.00 Per Pound

## HOUSE MADE KETTLE CHIPS

\$25.00 Per Pound

Add Onion Dip for \$5.00 Additional Per Pound

## STARBUCKS® COFFEE SERVICE

\$55.00 Per Gallon

Freshly Brewed Regular & Decaf Starbucks® Coffee

Served with Assorted Flavored Creamers

## PREMIUM COFFEE SERVICE

\$70.00 Per Gallon

Freshly Brewed Regular & Decaf Starbucks® Coffee

Assorted Tea Bags with Hot Water

Hazelnut, Vanilla & Raspberry Coffee Syrups

Chocolate Pirouline Rolled Wafers

Cinnamon Sticks

Whipped Cream

Served with Assorted Flavored Creamers

## HOT TEA SERVICE

\$55.00 Per Gallon

Assorted Tea Bags with Hot Water

## ASSORTED COKE PRODUCTS

\$3.00 Each

Coke®

Diet Coke®

Sprite®

Mellow Yellow®

Mr. Pibb®

Barq's Root Beer®

## BOTTLED WATER

\$3.00 Each

## PERRIER®

\$5.00 Each

## FRUIT PUNCH, LEMONADE OR ICED TEA

\$30.00 Per Gallon

## JUICE BY THE GALLON

\$35.00 Per Gallon

Orange Juice

Cranberry Juice



**CLASSIC POTATO CHIPS**

**\$20.00 Per Pound**

Add Onion Dip for \$5.00 Additional Per Pound

**PRETZELS**

**\$20.00 Per Pound**

Add Onion Dip for \$5.00 Additional Per Pound

**TRADITIONAL HUMMUS**

**\$30.00 Per Quart**

Served with Pita Chips

**HOT SPINACH AND ARTICHOKE DIP**

**\$40.00 Per Quart**

Served with Pita Chips

**SALSA**

**\$35.00 Per Gallon**

Served with Tortilla Chips

**GUACAMOLE**

**\$40.00 Per Quart**

Served with Tortilla Chips

**QUESO**

**\$30.00 Per Quart**

Served with Tortilla Chips

**CHILI CON QUESO**

**\$45.00 Per Quart**

Served with Tortilla Chips

**BUFFALO CHICKEN DIP**

**\$30.00 Per Quart**

Served with Pita Chips

**SOFT PRETZELS**

**\$4.00 Each**

Served with Whole Grain Honey Dijon Mustard & Cheese Sauce

Subject to 8% tax and 22% service charge

Apple Juice  
V8® Juice  
Grapefruit Juice

**JUICE BY THE BOTTLE**

**\$5.00 Each**

Orange Juice  
Cranberry Juice  
Red Grapefruit Juice  
Apple Juice  
V8® Juice

**INFUSED WATER**

**\$55.00 Per Gallon**

Cucumber  
Strawberry  
Lemon  
Orange

**MILK**

**\$3.00 Each**

2% or Whole Milk in Individual Cartons

**TRAIL MIX**

**\$35.00 Per Pound**

**ASSORTED WHOLE FRUIT**

**\$2.00 Each**

Red Apples, Green Apples & Bananas

**DELUXE MIXED NUTS**

**\$35.00 Per Pound**

# CONCESSIONS

Each Full Concession Stand requires a minimum of \$150 per hour in revenue, with a minimum of 4 hours of service. Each additional hour over 4 hours of service requires a minimum of \$200 per hour in revenue.

Each Grab & Go Concession Stand requires a minimum of \$150 per hour in revenue, with a minimum of 2 hours of service. Each additional hour over 2 hours of service requires a minimum of \$200 per hour in revenue.

In the event a concession stand does not meet or exceed the minimum revenue, the difference will be charged to the client.

## FULL CONCESSION STAND SELECTIONS

Available All Day:

- Muffins - \$2.00
- Yogurt - \$2.00
- Breakfast Bar - \$2.00
- Potato Chips/Pretzels - \$2.00
- Granola Bar - \$2.00
- Candy Bar - \$2.00
- Popcorn - \$2.00
- Whole Fruit - \$2.00
- Coffee - \$2.00
- Soft Drinks - \$2.00
- Bottled Water - \$2.00
- Bottled Juice - \$4.00
- Powerade - \$4.00

Available After 11:00AM:

- 1/4 lb. Black Angus All Beef Hot Dog - \$4.00
- 1/4 lb. Black Angus All Beef Cheese Dog - \$5.00
- Pizza Slice - \$5.00
- Nachos with Cheese - \$4.00
- Soft Pretzel with Cheese - \$4.00
- Mixed Greens Salad - \$5.00
- Turkey or Ham Sandwich - \$6.00

Subject to 8% tax and 22% service charge

## GRAB & GO CONCESSION STAND SELECTIONS

- Muffins - \$2.00
- Breakfast Bar - \$2.00
- Potato Chips/Pretzels - \$2.00
- Granola Bar - \$2.00
- Candy Bar - \$2.00
- Coffee - \$2.00
- Soft Drinks - \$2.00
- Bottled Water - \$2.00
- Bottled Juice - \$4.00
- Powerade - \$4.00

# COLD PLATED LUNCHES

## HOFFMAN FARMS HERBED CHICKEN SALAD

**\$22.00 Per Person**

Hoffman Farms Provides us with Pasture-Raised Organic Chickens

Seasonal Mixed Greens

Sundried Cherries, Toasted Pecans, Cucumbers, Grape

Tomatoes, Red Onion & Bleu Cheese Crumbles

Dijon Honey Dressing

Fresh Rolls & Butter

Choice of a Plated Dessert

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## THAI BASIL SALAD

**\$24.00 Per Person**

Served With Your Choice of Orange Chicken or Grilled Tofu

Mixed Greens

Julienned Cucumbers, Carrots, Onions & Radish Sprouts

Sesame Ginger Dressing

Fresh Rolls & Butter

Choice of a Plated Dessert

Starbucks® Coffee & Hot Tea

Iced Tea or Lemonade

Iced Water

## VEGETABLE WRAP

**\$20.00 Per Person**

Alfalfa Sprouts, Grilled Bell Peppers, Cucumber, Carrot, Red Onion,

Tomato & a Boursin Cheese Spread

Served in a Spinach Wrap

Traditional House Salad

Kettle Chips

Fresh Rolls & Butter

Choice of a Plated Dessert

Starbucks® Coffee & Hot Tea

Iced Tea or Lemonade

Iced Water

## ITALIAN SANDWICH

**\$24.00 Per Person**

Genoa Salami, Hot Coppa & Smoked Ham, Provolone

Cheese, Lettuce, Tomato, Oregano & Pesto Aioli

Served on Ciabatta Bread

Traditional House Salad

Kettle Chips

Fresh Rolls & Butter

Choice of a Plated Dessert

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## MESQUITE SMOKED TURKEY SANDWICH

**\$22.00 Per Person**

Mesquite Smoked Turkey, Havarti Cheese, Tomato, Arugula & a

Boursin Cheese Spread

Served on Whole Grain Ciabatta Bread

Traditional House Salad

Kettle Chips

Fresh Rolls & Butter

Choice of a Plated Dessert

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## PHILLY WRAP

**\$23.00 Per Person**

Sliced Roast Beef, Caramelized Peppers & Onions & a Tillamook White

Cheddar Spread

Served in a Flour Tortilla

Traditional House Salad

Kettle Chips

Fresh Rolls & Butter

Choice of a Plated Dessert

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## CUP OF SOUP

Add a cup of hot soup to your lunch for \$3.00 additional per person

Subject to 8% tax and 22% service charge

# HOT PLATED LUNCHES

## BRAISED SHORT RIB

**\$39.00 Per Person**

Braised Beef Short Rib with Perigueux Sauce

Your Choice of:

- One Salad
- One Starch
- One Vegetable
- One Plated Dessert

Fresh Rolls & Butter

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## CHICKEN PARMESAN

**\$28.00 Per Person**

Parmesan & Panko Breaded Chicken Breast with Arrabbiata Sauce

Your Choice of:

- One Salad
- One Starch
- One Vegetable
- One Plated Dessert

Fresh Rolls & Butter

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## INDIANA PORK TENDERLOIN

**\$34.00 Per Person**

Indiana Pork Tenderloin with a Shagbark Hickory Glaze

Your Choice of:

- One Salad
- One Starch
- One Vegetable
- One Plated Dessert

Fresh Rolls & Butter

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## CUP OF SOUP

Add a cup of hot soup to your lunch for \$3.00 additional per person

## FAROE ISLAND SALMON

**\$29.00 Per Person**

Faroe Island Salmon & Miso Ginger Glaze

Your Choice of:

- One Salad
- One Starch
- One Vegetable
- One Plated Dessert

Fresh Rolls & Butter

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## SMOKED CHICKEN & CASARECCE PASTA

**\$26.00 Per Person**

Forest Mushroom, Sundried Tomato, Red Onion & Herbed Cream Sauce

Your Choice of:

- One Salad
- One Vegetable
- One Plated Dessert

Fresh Rolls & Butter

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## QUINOA CAKE (VEGETARIAN, VEGAN, GF)

**\$24.00 Per Person**

Black & Red Quinoa Cake with Yellow Tomato Puree, Served with a Side of Honey Roasted Baby Carrots

Your Choice of: - One Salad & One Plated Dessert

Fresh Rolls & Butter

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## IMPOSSIBLE BURGER (VEGETARIAN & VEGAN)

**\$24.00 Per Person**

Plant-based Patty, Served on Kaiser Roll with Lettuce, Tomato, Onion & Pickle \* Gluten Free Bun Available If Needed

Your Choice of: - One Salad & One Plated Dessert

1020 South Calhoun Street Fort Wayne Indiana United States | 1-260-420-1100

Fresh Rolls & Butter  
Starbucks® Coffee, Hot Tea & Iced Water  
Iced Tea or Lemonade

Subject to 8% tax and 22% service charge

# PLATED LUNCH ACCOMPANIMENTS

## PLATED LUNCH SALAD SELECTIONS

### Caesar Salad

- Romaine Lettuce, Grated Parmesan Cheese, Seasoned Croutons and Caesar Dressing

### Spinach Salad

- Baby Spinach Leaves, Hard Boiled Eggs, Mushrooms, Red Onions & Shredded Carrots

### Traditional House Salad

- Mixed Greens, Cherry Tomatoes, Sliced Cucumbers, Red Onion & Shredded Carrots

**\*\*All Salads Include Your Choice of 2 Dressings\*\***

Subject to 8% tax and 22% service charge

## PLATED LUNCH DESSERT SELECTIONS

- Mountain Berry Tart

- Strawberry Shortcake

- Tiramisu

- Vanilla White Chocolate Mousse in a Tart Shell with Toasted Coconut

- Double Layer Chocolate Mousse Cake

- New York Cheesecake Drizzled in Berry Coulis

# LUNCH BUFFETS

25 person minimum

## MARKET DELI BUFFET

**\$30.00 Per Person**

Build-Your-Own or Pre-Made Sandwiches

GWC House Salad

- Mixed Greens, Sundried Cherries, Red Onions, Grape Tomatoes, Cucumbers & Toasted Pecans

Rotini Pasta Salad

- Garlic, Basil & Oregano Seasonings over Cucumber, Red Onion, Grape Tomatoes, Pepper Rings, Feta Cheese and Olives

Fresh Fruit Salad

Hot Spinach & Artichoke Dip with Pita Chips

Sliced Deli Meats

- Honey Ham, Smoked Turkey, Roast Beef & Genoa Salami

Sliced Cheeses

- Tillamook Cheddar, Baby Swiss, Pepper Jack & Provolone

Condiments

- Lettuce, Tomato, Onion, Pickle, Mayonnaise, Dijon-Whole Grain Mustard

Assorted Artisan Breads

(Wraps are Available with Pre-Made Sandwiches Only)

Assorted Gourmet Dessert Bars

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## TUSCANY BUFFET

**\$35.00 Per Person**

Palermo Salad

- Mixed Greens, Diced Tomato, Scallions, Ripe Olives, Mozzarella Cheese, Feta Cheese & a Red Wine Vinegar Herb Vinaigrette

Panzanella Bread Salad

- Arugula, Tomatoes, Cucumbers, Red Onion, Roasted Red Peppers, Cubed Baguettes & a Balsamic Vinaigrette

Smoked Chicken & Casarecce Pasta

- Forest Mushrooms, Sundried Tomatoes, Red Onion & Herbed Cream

## MEXICAN FIESTA BUFFET

**\$35.00 Per Person**

Mexican Salad

- Crisp Romaine, Roasted Corn, Cheddar Cheese, Red Onion, Tomato & Black Beans  
- Served with Chipotle Ranch & Lime Vinaigrette Dressing

Beef Barbacoa

- Beef Chuck Roast with Adobo, Cilantro & Lime

Lime Marinated Chicken Fajitas

- Topped with Caramelized Peppers & Onions

Vegetarian Refried Beans

Mexican Rice

- Tomato, Onion, Bell Peppers, Cilantro & Lime

Warm Queso & Tri-Colored Chips

Warm Flour & Corn Tortillas

Toppings:

- Shredded Lettuce, Pico De Gallo, Sour Cream, Cheddar Cheese, Guacamole, Salsa Verde, Salsa Ranchero, Pickled & Fresh Jalapenos

Key Lime Pie

Churros

Starbucks® Coffee, Hot Tea & Iced Water

Iced Tea or Lemonade

## BACKYARD FAVORITES BUFFET

**\$35.00 Per Person**

House Salad

- Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onion  
- Served with Ranch & Italian Dressings

Loaded Potato Salad

Broccoli Slaw

Pork Belly Mac & Cheese

Choose Two of the Following Entrees:

- Pork Tenderloin Sandwiches

- Buffalo Chicken Wings

- Hot Dogs with Coney Sauce on the Side

1020 South Calhoun Street Fort Wayne Indiana United States | 1-260-420-1100

- Sauce
- Ricotta Gnocchi
- Butternut Squash, Sage & Brown Butter
- Stewed Peppers & Tomatoes
- Garlic, Garden Basil & Red Pepper Flakes
- Breadsticks
- Tiramisu
- Cheesecake with Berry Coulis
- Starbucks® Coffee, Hot Tea & Iced Water
- Iced Tea or Lemonade

- Bratwurst with Sauerkraut on the Side
- Slider Burgers
- Pulled Pork Sandwiches
- Toppings & Condiments:
- Sliced Cheese
- Lettuce
- Tomato
- Pickles
- Ketchup
- Mustard
- Mayonnaise

- Assorted Gourmet Dessert Bars
- Starbucks® Coffee, Hot Tea & Iced Water
- Iced Tea or Lemonade

**HOOSIER FAVORITES BUFFET**

**\$37.00 Per Person**

- Classic Wedge Salad
- Applewood Smoked Bacon, Diced Tomatoes, Bleu Cheese Crumbles, Sharp Tillamook Cheddar Cheese, Scallions & a Chunky Bleu Cheese & Ranch Dressing
- Buttermilk Fried Chicken
- Hoffman Farms Quartered Chicken-Poultry Seasoning Blend
- Indiana Pork Cutlets in a Dijon Cream Sauce
- Yukon Whipped Potatoes with Brown Butter & Bacon
- Indiana Corn
- Sweet Corn with Red Peppers and Scallions
- Rolls & Butter
- Strawberry Rhubarb Pie
- Wicks Sugar Cream Pie
- Starbucks® Coffee, Hot Tea & Iced Water
- Iced Tea or Lemonade

**SOUTHERN BUFFET**

**\$30.00 Per Person**

- Southern Salad
- Mixed Greens, Hard-Boiled Egg, Onion, Tomato, Cucumber, Carrots & Mushrooms
- Served with Buttermilk Ranch Dressing
- Homestyle Potato Salad
- Nashville Hot Chicken
- Red Beans & Rice with Rock Shrimp & Sausage
- Braised Seasonal Greens
- Southern Creamed Corn
- Rolls & Butter
- Assorted Pies & Cobblers
- Starbucks® Coffee, Hot Tea & Iced Water
- Iced Tea or Lemonade

**HOT CARVING BOARD BUFFET**

**\$37.00 Per Person**

- Spinach Salad
- Baby Spinach Leaves, Hard Boiled Eggs, Mushrooms, Red Onions & Shredded Carrots
- Served with a Warm Bacon Dressing
- Grilled Chicken Breast with Marsala Wine Sauce
- Sliced Roast Sirloin with Au Jus
- Garlic Mashed Potatoes
- Fresh Seasonal Vegetables
- Rolls & Butter

**EXECUTIVE BOXED LUNCHES**

**\$26.00 Per Person**

- Choose Three Sandwiches:
- Italian Sandwich
- Ham, Salami, Capicola, Lettuce, Tomato, Mustard Aioli & Provolone Cheese
- Served on a Hoagie Bun
- Grilled Chicken Wrap
- Grilled Chicken, Pesto, Spinach & Onion
- Served on a Sun-dried Tomato Wrap





**Rolls & Butter**

- Assorted Mini Cheesecakes
- Starbucks® Coffee, Hot Tea & Iced Water
- Iced Tea or Lemonade

**GOURMET BOXED LUNCHES**

**\$22.00 Per Person**

Choose Three Sandwiches:

- Roast Beef and Cheddar with Onion Spread, Lettuce & Tomato on Ciabatta Bread
- Mesquite Smoked Turkey with Arugula, Havarti Cheese, Tomato & Boursin Spread on Ciabatta Bread
- Smoked Ham, Bacon & Swiss Cheese with Dijon Mustard on a Croissant
- Chicken Waldorf Sandwich with Apples, Toasted Walnuts & Cranberry Mayo on a Wheat Bread
- Vegetable Wrap with Assorted Grilled Vegetables, American Cheese & Roasted Red Pepper Hummus on a Flour Wrap

All Boxes Include:

- Individual Bag of Chips
- Whole Fruit
- Cookie
- Napkins & Utensils
- Condiments
- Assorted Sodas & Bottled Water

Subject to 8% tax and 22% service charge

Prime Rib Wrap

- Shaved Prime Rib, Bistro Sauce & Lettuce
- Served on a Flour Tortilla Wrap

Chicken Caesar Salad

- Grilled Chicken Slices, Romaine Lettuce, Grape Tomatoes, Shredded Parmesan Cheese, Crunchy Croutons & a Caesar Dressing

Boursin Veggie Wrap

- Alfalfa Sprouts, Bell Peppers, Cucumbers, Carrots, Red Onion, Tomato & Boursin Spread
- Served on a Spinach Wrap

All Boxes Include:

- House Chips
- Fruit Salad
- Gourmet Brownie
- Napkins & Utensils
- Condiments
- Assorted Sodas & Bottled Water

# PLATED ENTREES

All Plated Dinners Include the Following Items:

- Bakery Fresh Rolls & Butter
- Choice of Plated Salad
- Choice of Vegetable and Starch
- Choice of Plated Dessert
- Starbucks® Regular and Decaf Coffee
- Hot Tea
- Choice of Iced Tea or Lemonade
- Iced Water

## PLATED CHICKEN OPTIONS

- Basil Panko Caprese Stuffed Chicken Breast  
\$39.00 per person
- Panko Encrusted Chicken Parm with Marinara Sauce and Shaved  
Parmesan  
\$39.00 per person
- Panko Encrusted Chicken with Pesto Cream Sauce  
\$39.00 per person
- Chicken Picatta  
\$37.00 per person
- Tomato Fresca Chicken  
\$37.00 per person
- Breast of Chicken with Roasted Shallots and Sun-Dried Tomato Demi  
Glacé  
\$37.00 per person
- Breast of Chicken Marsala  
\$39.00 per person
- Breast of Chicken with Spinach, Ricotta Cheese, Pancetta Bacon and  
Gorgonzola Cream Sauce  
\$42.00 per person
- Breast of Chicken Smothered in Caramelized Bell Peppers, Onions  
and Sharp Cheddar Cheese  
\$39.00 per person
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## PLATED BEEF OPTIONS

- 6oz. Filet Mignon with Maitre d' Hotel Butter  
Market Price
- 6oz. Horseradish Crusted Filet with Cream Lilly Sauce  
Market Price
- Peppercorn Encrusted Coulotte Steak with Mustard Cream Sauce  
\$43.00 per person
- Coulotte Steak with an Herb Red Wine Reduction Sauce  
\$43.00 per person
- Braised Short Rib with a Perigueux Sauce  
Market Price
- Braised Short Rib in a Natural Demi Glacé  
Market Price
- Hanger Steak with Bordelaise Sauce  
\$43.00 per person
- Hanger Steak with Chimichurri Sauce  
\$43.00 per person

## PLATED FISH OPTIONS

- Crusted Walleye with Almonds  
\$45.00 per person
- Char Grilled Salmon in a Citrus Marinade  
\$43.00 per person
- Parmesan Herb Crusted Faroe Islands Salmon  
\$43.00 per person

**PLATED PORK OPTIONS**

- Indiana Pork Tenderloin with a Shagbark Hickory Glaze  
\$39.00 per person
- Indiana Pork Tenderloin in a Fiji Apple Cider Reduction Sauce  
\$39.00 per person

**PLATED VEGETARIAN, VEGAN & GLUTEN FREE OPTIONS**

- Wild Mushroom Cake with Shiitake Mushrooms, Herb Golden Polenta and Blistered Grape Tomatoes. Served with a Side of Oven Roasted Asparagus  
\$32.00 per person
- Balsamic Marinated Portobello Mushroom Filled with Kale Crunch Mix and Finished with a Balsamic Syrup  
\$30.00 per person

**PLATED DINNER SALAD OPTIONS**

- GWC Gourmet House Salad - Mixed Greens, Sun Dried Cherries, Red Onions, Grape Tomatoes, Cucumbers and Toasted Pecans
- Caesar Salad - Romaine Lettuce, Grated Parmesan Cheese and Seasoned Croutons with Caesar Dressing
- Wedge Salad - Applewood Smoked Bacon, Diced Tomatoes, Bleu Cheese Crumbles, Sharp Tillamook Cheddar Cheese, Scallions and a Chunky Bleu Cheese & Ranch Dressing
- Traditional House Salad - Mixed Greens, Cherry Tomatoes, Sliced Cucumbers, Red Onion and Shredded Carrots

\*\*All Salads Include Your Choice of 2 Dressings\*\*

**CHILDREN'S MENU**

**\$15.00 Per Person**

(Ages 5-12. All children 4 and under are free)

Fruit Cup

Choose One Entrée:

- Chicken Fingers with French Fries
- Hamburger with French Fries
- Macaroni & Cheese

Brownie

Milk or Lemonade

Subject to 8% tax and 22% service charge

- Faroe Islands Salmon in a Miso Ginger Sauce

\$43.00 per person

- Faroe Islands Salmon in a Choron Sauce

\$43.00 per person

- Faroe Islands Salmon in a Tomato Basil Sauce with Fresh Dill

\$43.00 per person

- Crab Stuffed Winter Flounder with Béarnaise Sauce

\$51.00 per person

- Blackened Mahi Mahi with Pineapple and Mango Chutney

\$50.00 per person

**PLATED DINNER DESSERT OPTIONS**

Tiramisu - Ladyfingers Dipped in Coffee, Layered with a Whipped Topping and Mascarpone Cheese, Flavored with Cocoa

New York Style Cheesecake with Berry Coulis

Carrot Cake - Three Layers of Perfectly Spiced Cake with Roasted Pecan and Cream Cheese Icing

Heath & Chocolate Mousse Cake - Chocolate Ganache with Heath Toffee and Whipped Cream

Lemon Mousse Layer Cake - Three Layers of Lemon Cake and Creamy Lemon Mousse

Flourless Chocolate Cake with Raspberry Puree (Gluten Free)

**DUET ENTREES**

Make any Plated Entrée a Duet for \$8.00 Additional to the Higher Entrée Cost, Per Person



# DINNER BUFFETS

All Dinner Buffets Include the Following Items:

- Starbucks® Regular and Decaf Coffee
- Hot Tea
- Choice of Iced Tea or Lemonade
- Iced Water

25 person minimum

Children Ages 6-12 are 1/2 Price

## HOT CARVING BOARD BUFFET

**\$47.00 Per Person**

- Spinach Salad
  - Baby Spinach Leaves, Hard Boiled Eggs, Mushrooms, Red Onions & Shredded Carrots
- Served with Warm Bacon Dressing

- Grilled Chicken Breast Topped with Marsala Wine Sauce
- Sliced Roast Sirloin Topped with Au Jus
- Casarecce Pasta with Vegetable Bolognese
- Garlic Seasoned Mashed Potatoes
- Seasonal Vegetable Blend
- Fresh Rolls & Butter
- Assortment of Mini Cheesecakes

## HACIENDA BUFFET

**\$45.00 Per Person**

- Vegetarian Refried Beans
- Mexican Rice
  - Tomato, Onion, Bell Peppers, Cilantro & Lime
- Warm Queso & Tri-Colored Chips
- Warm Flour & Corn Tortillas
- Beef Barbacoa
  - Beef Chuck Roast with Adobo, Cilantro & Lime
- Lime Marinated Chicken Fajitas
  - Topped with Caramelized Peppers & Onions
- Pork Carnitas
  - Orange, Cinnamon, Coke, Lard, Onion and Achiote
- Toppings:
  - Shredded Lettuce, Pico De Gallo, Sour Cream, Cheddar Cheese, Guacamole, Salsa Verde, Salsa Ranchero, Pickled & Fresh Jalapenos

## BACKYARD FAVORITES BUFFET

**\$45.00 Per Person**

- Traditional House Salad
  - Mixed Greens, Cherry Tomatoes, Sliced Cucumbers, Red Onion and Shredded Carrots
- Served with Ranch & Italian Dressings

- Loaded Potato Salad
- Broccoli Slaw
- Pork Belly Mac & Cheese

- Choose 3 of the Following Entrees
- Pork Tenderloin Sandwiches
- Buffalo Chicken Wings
- Hot Dogs with Coney Sauce on the Side
- Bratwurst with Sauerkraut on the Side
- Slider Burgers
- Pulled Pork Sandwiches

Toppings & Condiments:

- Sliced Cheese
- Lettuce
- Tomato
- Pickles
- Ketchup
- Mustard
- Mayonnaise

Assorted Dessert Cake Station

- Strawberry Shortcake, Lemon Bistro Cake, Red Velvet Bistro Cake, Chocolate Layer Cake, Carrot Cake

## TUSCANY BUFFET

**\$45.00 Per Person**

- Palermo Salad
  - Mixed Greens, Diced Tomato, Scallions, Ripe Olives, Mozzarella Cheese, Feta Cheese & a Red Wine Vinegar Herb Vinaigrette

Churros  
Key Lime Pie  
Cheesecake with Chocolate Sauce

### HOOSIER FAVORITES BUFFET

**\$47.00 Per Person**

Classic Wedge Salad  
- Applewood Smoked Bacon, Diced Tomatoes, Bleu Cheese Crumbles, Sharp Tillamook Cheddar Cheese, Scallions & a Chunky Bleu Cheese & Ranch Dressing

Buttermilk Fried Chicken  
- Hoffman Farms Quartered Chicken-Poultry Seasoning Blend

Indiana Pork Cutlets in a Dijon Cream Sauce  
Braised Beef Short Rib in a Natural Demi Glaze

Yukon Whipped Potatoes with Brown Butter & Bacon  
Roasted Potatoes

Indiana Corn  
- Sweet Corn with Red Peppers and Scallions

Fresh Rolls & Butter

Dessert Station:  
- New York Cheesecake  
- Apple Caramel Cheesecake  
- Strawberry Rhubarb Pie  
- Wicks Sugar Cream Pie

### GWC DINNER STATIONS

**\$68.00 Per Person**

Salad Bar Station  
- Mixed Greens, Romaine Lettuce, Your Choice of 2 Dressings, Cheddar Cheese, Mozzarella Cheese, Diced Hard Boiled Eggs, Cherry Tomatoes, Croutons, Shaved Carrots, Sliced Red Onion, Red & Yellow Bell Peppers, Cucumbers, Craisins and Almonds

Mashed Potato Station  
- Roasted Garlic Whipped Potatoes, Smashed Red Skin Potatoes, Butter, Bacon Bits, Cheddar Cheese, Sour Cream, Scallions and Brown Gravy

Choose Two of the Following Carving Stations:  
Smoked Turkey Breast  
- Served with Orange Cranberry Sauce, Whole Grain Mustard and Mavonnaise

Panzanella Bread Salad  
- Arugula, Tomatoes, Cucumbers, Red Onion, Roasted Red Peppers, Cubed Baguettes & a Balsamic Vinaigrette

Smoked Chicken & Casarecce Pasta  
- Forest Mushrooms, Sundried Toamtoes, Red Onion & Herbed Cream Sauce

Ricotta Gnocchi  
- Butternut Squash, Sage & Brown Butter

Stewed Peppers & Tomatoes  
- Garlic, Garden Basil & Red Pepper Flakes

Skirt Steak "Vesuvio"  
- Peppers, Peas, Potatoes, Onions, Tomato Flavored Demi Glacé

Garlic Bread

Assorted Dessert Station:  
- Mini Chocolate Chip Cannoli, Tiramisu, Mini Assorted Cheesecake Bites

### SOUTHERN BUFFET

**\$45.00 Per Person**

Southern Salad  
- Mixed Greens, Hard-Boiled Egg, Onion, Tomato, Cucumber, Carrots & Mushrooms  
- Served with Buttermilk Ranch Dressing

Homestyle Potato Salad  
Nashville Hot Chicken  
Red Beans & Rice with Rock Shrimp & Sausage  
Blackened Grouper  
Braised Seasonal Greens  
Southern Creamed Corn  
Rolls & Butter  
Assorted Pies & Cobblers

### UNITED DINNER STATIONS

**\$65.00 Per Person**

Salad Bar Station  
- Mixed Greens, Romaine Lettuce, Your Choice of 2 Dressings, Cheddar Cheese, Mozzarella Cheese, Diced Hard Boiled Eggs, Cherry Tomatoes, Croutons, Shaved Carrots, Sliced Red Onion, Red & Yellow Bell Peppers, Cucumbers, Craisins and Almonds

mayermaroc

Roasted Indiana Pork Loin

- Served with Mango Chutney and an Apple Shallot Compote

Smoked Hoosier Ham

- Served with Whole Grain Mustard and Mayonnaise

Moroccan Rubbed Prime Rib

- Served with Horseradish Cream and Au Jus

Tenderloin of Beef

- Served with Horseradish Cream, Whole Grain Mustard and a Roasted Garlic Mayonnaise

Fresh Rolls & Butter

Dessert Station

- Assorted Macarons, Cake Bites, Shooters and Chocolate Hazelnut Beignets

Nacho Station

- Tortilla Chips, Warm Queso Sauce, Chili Con Carne, Jalapenos, Ripe Olives, Sour Cream, Guacamole and Pico de Gallo

Chopsticks Station

- Beef Lo Mein, Chicken Stir Fry, Vegetable Egg Rolls, Crab Rangoon

Pasta Station

- Penne Rigati and Casarecce Pasta  
- Served with Your Choice of 2 Sauces: Marinara, Pesto Cream, Alfredo or Bolognese

Bread Stick Station

Dessert Station

- Assorted Macarons, Cake Bites, Shooters and Chocolate Hazelnut Beignets

Subject to 8% tax and 22% service charge

# A LA CARTE STATIONS

Minimum of two stations, not sold as stand alone stations.

All Stations Include the Following Items:

- Starbucks® Regular and Decaf Coffee
- Hot Tea
- Choice of Iced Tea or Lemonade
- Iced Water

## SALAD BAR STATION

**\$18.00 Per Person**

- Mixed Greens and Romaine Lettuce
- Your Choice of Two Assorted Dressings
- Cheddar Cheese
- Mozzarella Cheese
- Diced Hard Boiled Eggs
- Cherry Tomatoes
- Croutons
- Shaved Carrots
- Sliced Red Onion
- Red & Yellow Bell Peppers
- Cucumbers
- Craisins
- Almonds
- Fresh Rolls & Butter

## MASHED POTATO STATION

**\$16.00 Per Person**

- Roasted Garlic Whipped Potatoes
- Smashed Red Skin Potatoes
- Butter
- Bacon Bits
- Cheddar Cheese
- Sour Cream
- Scallions
- Brown Gravy

## PASTA STATION

**\$20.00 Per Person**

Includes 2 Pastas:

- Penne Rigati
- Casarecce Pasta

Your Choice of Two Sauces:

- Marinara
- Pesto Cream
- Alfredo

## NACHO STATION

**\$20.00 Per Person**

- Tortilla Chips
- Vegetarian Refried Beans
- Black Beans
- Warm Queso Sauce
- Chili Con Carne
- Jalapenos
- Sour Cream
- Guacamole
- Pico de Gallo
- Shredded Chicken Tinga

## CHOPSTICKS STATION

**\$22.00 Per Person**

- Asian Dim Sum Selection
- Pork Shiu Mye
- Chicken Pot Stickers
- Pork Pot Stickers
- Shrimp Shiu Mye
- Mea Ploy
- Sriracha
- Sweet Soy Sauce
- Duck Sauce

## CARVING STATIONS

Smoked Turkey Breast

- Served with Orange Cranberry Sauce, Whole Grain Mustard, Mayonnaise and Silver Dollar Rolls

**\*\*\$16.00 per person\*\***

Roasted Indiana Pork Loin

- Served with Mango Chutney, Apple Shallot Compote and Silver Dollar Rolls

**\*\*\$18.00 per person\*\***

Garlic & Herb Roasted Pork Shoulder

- Bolognese

Your Choice of Two Accompaniments:

- Roasted Garden Vegetables
- Roasted Sweet Italian Sausage
- Hoffman Farms Rotisserie Chicken
- Sicilian Meatballs

Bread Sticks

**DESSERT STATION**

**\$10.00 Per Person**

Assorted Macarons, Cake Bites, Shooters and Assorted Mini  
Cheesecake Bites

- Served with Honey Mustard and Silver Dollar Rolls  
\*\*\$18.00 per person\*\*

Rosemary Grilled Lamb Chops  
- Served with a Garlic Mint Sauce  
\*\*\$22.00 per person\*\*

Smoked Hoosier Ham  
- Served with Whole Grain Mustard, Mayonnaise and Silver Dollar Rolls  
\*\*16.00 per person\*\*

Pecan Encrusted Salmon  
- Served with a Dijoin-Maple Bourbon Sauce  
\*\*18.00 per person\*\*

Smoked Beef Brisket  
- Served with Barbecue Sauce and Silver Dollar Rolls  
\*\*\$22.00 per person\*\*

Moroccan Rubbed Prime Rib  
- Served with Horseradish Cream, Au Jus and Silver Dollar Rolls  
\*\*\$26.00 per person\*\*

Tenderloin of Beef  
- Served with Horseradish Cream, Whole Grain Mustard, Roasted  
Garlic Mayonnaise and Silver Dollar Rolls  
\*\*\$29.00 per person\*\*

Add a Chef Attendant to Any Station for \$95.00 per Chef

Subject to 8% tax and 22% service charge



# HORS D'OEUVRES

All items are priced per piece. Minimum order of 25 per item.

## CHICKEN SELECTIONS

- Chicken Wings (Bone-In or Boneless) - \$4.00  
Choice of Teriyaki, Honey BBQ, Asian Zing or Buffalo Sauce
- Mini Chicken Cordon Bleu - \$3.00
- Mini Chicken Quesadilla - \$3.00
- Chicken Satay with Thai Peanut Sauce - \$4.00
- Buffalo Chicken Meatballs - \$3.00
- Bacon Wrapped Chicken Bite with Barbecue and Honey Mustard  
Dipping Sauce - \$4.00

## BEEF SELECTIONS

- Meatballs - \$3.00  
Swedish, BBQ or Sweet & Sour Sauce
- Beef Satay with Chimichurri Sauce - \$4.00
- Petit Beef Wellington - \$4.00
- Korean Steak Taco Roll - \$3.00
- Short Rib Manchego Quesadilla - \$4.00

## SEAFOOD SELECTIONS

- Maryland Crab Cake - \$4.00
- Southwest Crab Cake with a Blend of Warm Spices - \$4.00
- Jumbo Shrimp Cocktail - \$4.00
- Coconut Shrimp with Pineapple & Jalapeno Remoulade - \$4.00
- Seafood Stuffed Mushrooms - \$4.00
- Sea Scallops Wrapped in Bacon - \$5.00
- Seared Tuna Served with an Asian Cabbage Slaw - \$5.00

Subject to 8% tax and 22% service charge

## PORK SELECTIONS

- Pot Stickers - \$3.00
- Italian Sausage Stuffed Mushrooms - \$3.00
- Bacon Wrapped Brussel Sprout - \$3.00
- Bacon Mac & Cheese Bites - \$4.00
- Giardiniera Skewer - \$3.00  
Olive, Cheese, Genoa Salami & Pickled Pepper

## VEGETARIAN SELECTIONS

- Mac & Cheese Fritters - \$3.00
- Brushetta - \$3.00
- Four Cheese Ravioli - \$3.00
- Vegetable Spring Roll - \$3.00
- Asparagus Wrapped in Phyllo with Asiago Cheese - \$3.00
- Truffle Mushroom Risotto in Phyllo - \$4.00
- Cheese Stuffed Mushroom - \$3.00
- Artichoke Stuffed Beignets - \$4.00
- Mediterranean Vegan Phyllo Purse - \$4.00
- Vegetable Samosas - \$3.00
- Assorted Deviled Eggs - \$4.00

# DISPLAYS

## GOURMET CHEESE DISPLAY

**\$250.00 Per Display**

(Serves 50)

Selection of Sliced Domestic, Imported and Local Farmstead Cheeses,  
Served with Artisan Crackers, Flatbread and Mostardo

## ROASTED VEGETABLE TRAY

**\$225.00 Per Display**

(Serves 50)

Assorted Roasted Vegetables Served with a Chipotle Pineapple  
Dipping Sauce

## FARMERS MARKET VEGETABLE CRUDITE DISPLAY

**\$200.00 Per Display**

(Serves 50)

Assorted Fresh Farmers Market Vegetables Served with a Smoked  
Tomato Ranch Dipping Sauce

## SEASONAL FRESH FRUIT DISPLAY

**\$250.00 Per Display**

(Serves 50)

Assorted Sliced Seasonal Fresh Fruit Board Garnished with Berries

## ANTIPASTO DISPLAY

**\$300.00 Per Display**

(Serves 50)

Salami, Ham, Sliced Pepperoni, Fresh Mozzarella, Provolone Cheese,  
Marinated Artichoke Hearts, Herb Marinated Mushrooms, Kalamata  
Olives and Roasted Red Peppers. Served with Italian Bread and a  
Light Italian Vinaigrette Dipping Sauce

## HUMMUS PLATTER

**\$250.00 Per Display**

(Serves 50)

Roasted Red Pepper Hummus Served with Carrots, Cucumber, Red  
Peppers and Pita Chips

## CRUSTACEAN DISPLAY

(Serves 50)

Market Price - Ask Your Catering Manager for Current Pricing

Jumbo Shrimp, Raw Oysters, Crab Claws, Spicy Cocktail Sauce,  
Cucumber Shallot Mignonette, Horseradish and Lemons

## CHARCUTERIE DISPLAY

**\$450.00 Per Display**

(Serves 50)

Assorted Gourmet Cheeses, Capicola, Prosciutto, Smoked Salmon with  
Whipped Cream Cheese, Queen Green Olives, Kalamata Olives,  
Marinated Artichoke Hearts, Pickled Beets, Cornichon Pickles, Assorted  
Gourmet Crackers & Fresh Baguettes

## PETITE SANDWICH DISPLAY

**\$300.00 Per Display**

(Serves 50)

- Chicken Salad Sandwich with Pecans and Grapes
- Tuna Salad Sandwich
- Italian (Capicola, Salami & Provolone)
- Honey Roasted Ham & Gruyere
- Oven Roasted Turkey & Pepperjack Cheese

## ASSORTED DESSERT DISPLAY

**\$10.00 Per Person**

Assorted Macarons, Cake Bites, Dessert Shooters and Assorted Mini  
Cheesecake Bites

Subject to 8% tax and 22% service charge

# HORS D'OEUVRES RECEPTION PACKAGES

Reception Package #1 Includes: 2 Sides, 2 Displays and 3 Butler Passed Hors d'Oeuvres - \$24.00 per person

Reception Package #2 Includes: 2 Sides, 2 Displays and 5 Butler Passed Hors d'Oeuvres - \$29.00 per person

Reception Package #3 Includes: 3 Sides, 3 Displays and 7 Butler Passed Hors d'Oeuvres - \$40.00 per person

All Reception Packages Include the Following Items:

- Starbucks® Regular and Decaf Coffee
- Hot Tea
- Choice of Iced Tea or Lemonade
- Iced Water

## CHOOSE TWO SIDE OPTIONS:

- Buffalo Chicken Dip with Pita Chips
- Hot Spinach and Artichoke Dip with Pita Chips
- Original Hummus Dip with Pita Chips
- Kettle Chips and Onion Dip
- Chips and Salsa

## CHOOSE TWO DISPLAYS:

- Seasonal Fresh Fruit Display
- Assorted Sliced Seasonal Fresh Fruit Board Garnished with Berries

- Farmers Market Vegetable Crudite Display
- Assorted Fresh Farmers Market Vegetables Served with a Smoked Tomato Ranch Dipping Sauce

- Gourmet Cheese Display
- Selection of Sliced Domestic, Imported and Local Farmstead Cheeses, Served with Artisan Crackers, Flatbread and Mostardo

- Antipasto Display
- Salami, Ham, Sliced Pepperoni, Fresh Mozzarella, Provolone Cheese, Marinated Artichoke Hearts, Herb Marinated Mushrooms, Kalamata Olives and Roasted Red Peppers. Served with Italian Bread and a Light Italian Vinaigrette Dipping Sauce

Upgrade to a Charcuterie Board for \$4.00 Additional Per Person

## ADD A DESSERT STATION

**\$10.00 Per Person**

- Assorted Macarons, Cake Bites, Shooters and Assorted Mini Cheesecake Bites

## BUTLER PASSED HORS D'OEUVRES

Chicken Selections:

- Mini Chicken Cordon Bleu
- Mini Chicken Quesadillas
- Chicken Satay with Thai Peanut Sauce

Beef Selections:

- Beef Satay with Chimichurri Sauce
- Korean Steak Taco Roll
- Short Rib Manchego Quesadilla

Pork Selections:

- Bacon Wrapped Brussel Sprout
- Bacon Mac & Cheese Bites
- Pork Tenderloin Crostini
- Assorted Flatbread Pizzas

Seafood Selections:

- Maryland Crab Cake
- Jumbo Shrimp Cocktail Shooters
- Scallops with Bacon
- Bacon Wrapped Shrimp with Sriracha Cocktail Sauce

Vegetarian Selections:

- Mac & Cheese Fritters
- Bruschetta
- Vegetable Spring Roll
- Asparagus Wrapped in Phyllo with Asiago Cheese
- Assorted Gourmet Deviled Eggs

Subject to 8% tax and 22% service charge

# NON-ALCOHOLIC DRINKS

## STARBUCKS® COFFEE SERVICE

**\$55.00 Per Gallon**

Freshly Brewed Regular and Decaf Starbucks® Coffee  
Served with Assorted Flavored Creamers

## HOT TEA SERVICE

**\$55.00 Per Gallon**

Assorted Tea Bags with Hot Water

## JUICE BY THE GALLON

**\$35.00 Per Gallon**

Orange Juice  
Cranberry Juice  
Apple Juice  
V8® Juice  
Grapefruit Juice

## ASSORTED COKE® PRODUCTS

**\$3.00 Each**

Coke®, Diet Coke®, Sprite®, Mellow Yellow®, Mr. Pibb®, Barq's Root  
Beer®

## BOTTLED WATER

**\$3.00 Each**

## FRUIT PUNCH, LEMONADE OR ICED TEA

**\$30.00 Per Gallon**

## INFUSED WATER STATION

**\$55.00 Per Gallon**

- Cucumber
- Strawberry
- Orange
- Lemon

Subject to 8% tax and 22% service charge

# ALCOHOLIC DRINKS

## Call Brands:

Tito's® Vodka, The Botanist® Gin, Dewar's® Scotch, Buffalo Trace® Bourbon, Jack Daniels® Whiskey, Captain Morgan® Spiced Rum, 1800 Silver® Tequila, Kahlua®, DeKuyper® Amaretto, DeKuyper® Triple Sec, DeKuyper® Peachtree Schnapps

## Premium Brands:

Ketel One® Vodka, Hendricks® Gin, Woodford Reserve® Bourbon, Glenfiddich® 12yr Scotch, Crown Royal® Whiskey, Bacardi® White Rum, Cabo Wabo® Silver Tequila, Captain Morgan® Private Stock Spiced Rum, Disaronno® Amaretto, Cointreau®

House Wine: Frontera®: Cabernet Sauvignon, Merlot, Chardonnay, Moscato, Riesling, Sauvignon Blanc

Standard Bottled Beer: Miller Lite®, Michelob ULTRA®, Yuengling®, Bud Light®

Premium Bottled Beer & Seltzer: Heineken®, Sam Adams Boston Lager®, Corona®, Bells 2 Hearted IPA®, White Claw

Standard Keg Beer: Miller Lite®, Coors Light®, Bud Light®, Yuengling Traditional Lager®, Yuengling Light®, Michelob ULTRA®

Premium Keg Beer & Seltzer: Sam Adams Boston Lager®, Mad Anthony's Good Karma IPA®, Sun Kings Core Selection®, Bells 2 Hearted Ale®, Truly

Soft Drinks: Coke®, Diet Coke®, Sprite®

Bottled Water: Dasani®

## HOST OR CASH BARS, CHARGE ON CONSUMPTION

Premium Brand Cocktails  
\$8.00 host / \$9.00 cash

Call Brand Cocktails  
\$7.00 host / \$8.00 cash

Premium Bottled Beer  
\$6.00 host / \$7.00 cash

Standard Bottled Beer  
\$5.00 host / \$6.00 cash

Glass of House Wine  
\$5.50 host / \$6.00 cash

Soft Drinks  
\$2.00 host / \$2.00 cash

Bottled Water  
\$3.00 host / \$3.00 cash

## PACKAGED HOST BARS

Domestic Keg Beer, House Wine & Call Brand Liquor  
1st Hour: \$18 per person over 21  
Each Additional Hour: \$13 per person over 21

Upgrade to Premium Liquor and Bottled Beer: Additional \$8 per hour, per person over 21

## STANDARD KEG BEER

\$375.00 Each

## PREMIUM KEG BEER

\$500.00 Each

## BARTENDER FEE

Each bar requires a minimum of \$450.00 in revenue. If the minimum is not met, a \$100.00 bartender fee will apply.

The Hilton provides (1) bartender per 100 guests.

The Hilton Fort Wayne at the Grand Wayne Center is the only Licensed

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authority to sell and serve liquor for consumption on the premises; therefore the Hotel cannot allow guests to bring in liquor from outside the Hotel. The Hilton Fort Wayne at the Grand Wayne Center reserves the right to refuse service to any guest we feel has had enough alcohol, regardless of the time the bar has been open.

Indiana State Liquor Law requires anyone consuming alcohol that appears to be under the age of 50 to provide government issued identification.

Subject to 8% tax and 22% service charge

# WINE LIST

## RED WINES

Cabernet Sauvignon, Decoy® - \$66.00 per bottle

Cabernet Sauvignon, Sebastiani® - \$50.00 per bottle

Pinot Noir, Meiomi® - \$50.00 per bottle

Merlot, Francis Coppola® "Diamond" - \$42.00 per bottle

Malbec, Trapiche® - \$38.00 per bottle

Red Blend, Conundrum® - \$42.00 per bottle

Sweet Red, Stella Rosa® - \$46.00 per bottle

## SPARKLING WINES

Dom Perignon® Champagne® - \$275.00 per bottle

Tattinger Brut® - \$95.00 per bottle

Korbel Brut® - \$45.00 per bottle

Pascual Toso Brut® - \$46.00 per bottle

Cupcake Moscato d'Asti® - \$40.00 per bottle

Non-Alcoholic Sparking White Grape Juice - \$20.00 per bottle

Subject to 8% tax and 22% service charge

## WHITE WINES

Chardonnay, Sonoma Cutrer Russian River® - \$66.00 per bottle

Chardonnay, Meiomi® - \$46.00 per bottle

Sauvignon Blanc, Kim Crawford® - \$46.00 per bottle

Pinot Grigio, Banfi Le Rime® - \$42.00 per bottle

Riesling, J. Lohr® - \$38.00 per bottle

Cupcake, Still Moscato® - \$38.00 per bottle

## HOUSE WINE - FRONTERA WINES

**\$30.00 Per Bottle**

Cabernet Sauvignon

Merlot

Chardonnay

Sauvignon Blanc

Riesling

Moscato



# AV EQUIPMENT

**LCD PROJECTOR**  
\$200.00

**DROP DOWN SCREEN**  
\$25.00

**96" X 96" SCREEN**  
\$50.00

**AUDIO VISUAL CART**  
\$20.00

**CABLES FOR LAPTOP TO PROJECTOR HOOK-UP**  
\$25.00 Each

**42" LCD TV MOUNTED ON CART**  
\$250.00

**WIRED HAND HELD MICROPHONE WITH SPEAKER**  
\$25.00

**WIRED LAVALIER MICROPHONE WITH SPEAKER**  
\$50.00

**WIRELESS HAND HELD OR LAVALIER MICROPHONE**  
\$150.00  
with Speaker

Subject to 8% tax and 22% service charge

**POWERED SPEAKER ON STAND**  
\$30.00

**3 CHANNEL MIXER**  
\$30.00

**POLYCOM SPEAKERPHONE**  
\$50.00

(Extra charges apply to international calls)

**POWER STRIP/EXTENSION CORD**  
\$10.00

**LASER POINTER**  
\$10.00

**SLIDE ADVANCER**  
\$20.00

**DVD/CD PLAYER**  
\$30.00

**FLIP CHART KIT**  
\$40.00  
Includes Pad with Markers & Stand

# SET UP STANDARD

## STANDARD TABLE SETUP

The following items are included when food and beverage minimums per person, per room are met with the services provided by the Hilton Fort Wayne at the Grand Wayne Convention Center: White or black napkins, white tablecloths, white or black table skirts, china, glassware, silverware and appropriate centerpiece.

## MINIMUMS PER PERSON, PER ROOM

- Meetings - \$10.00 per person
- Breakfast - \$15.00 per person
- Lunch - \$22.00 per person
- Dinner - \$37.00 per person
- Reception - \$24.00 per person

Subject to 8% tax and 22% service charge

## CHARGES WHEN MINIMUMS ARE NOT MET

The following charges will apply when food and beverage minimums per person, per room, are not met with the services provided by the Hilton Fort Wayne:

- White or Black Napkins \$0.50 each
- White Tablecloths \$4.00 each
- White or Black Skirting \$16.00 per skirt
- Centerpieces \$10.00 per centerpiece
- Water Station \$50.00 per water station
- Water Cooler \$50.00 per water cooler

# ENHANCEMENTS

## COLOR NAPKINS

**\$0.50**

Red, Hunter Green, or Navy Blue

## COLOR TABLE SKIRTS

**\$18.00**

Red, Hunter Green, Navy Blue

Subject to 8% tax and 22% service charge

## CAKE CUTTING

**\$50.00 Per 100 Guests**

## BUTLER STYLE SERVICE

**\$50.00 Per 100 Guests**