

RiverCenter/Adler Theatre

Catered by:



QUAD CITY PLAZA
111 East Second Street
Davenport, IA 52801

(563) 322-2200 • Fax (563) 322-9939

Terms

++ = 21% service charge & 7% sales tax

Coffee Breaks

CONTINENTAL BREAKFAST

Assorted Fruit Juices, Breakfast Pastries and Muffins, Sliced Fresh Fruit Tray,
100% Colombian Coffee, Decaffeinated and Specialty Tea Selections

\$8.99++

DELUXE CONTINENTAL BREAKFAST

Assorted Fruit Juices, Sliced Fresh Fruit Tray, Breakfast Pastries and Muffins,
Bagels and Cream Cheese, Fruit Yogurts with Granola Topping,
100% Colombian Coffee, Decaffeinated and Specialty Tea Selections

\$9.99++

EXECUTIVE PM BREAK

Assorted Jumbo Cookies and Brownies, Bottled Water and Assorted Soft Drinks,
100% Colombian Coffee, Decaffeinated and Specialty Tea Selections

\$6.99++

Specialty Breaks

WHOLESOME BREAK

Assorted Muffins accompanied by Wedges of Field Fresh Melon, Granola Bars, Assorted Juices,
Bottled Water and 100% Colombian Coffee, Decaffeinated and Specialty Tea Selections

\$7.99++

7TH INNING STRETCH

Buttered Popcorn, Roasted Peanuts, Cracker Jacks, Tortilla Chips with Queso Dip, Assorted Sodas
and Choice of Root Beer, Lemonade, or Iced Tea

\$7.99++

A la Carte Break Selections

Assorted Goodies

Fruit Yogurts (each)	\$1.75++
Sliced Fresh Fruit (per person)	\$1.95++
Whole Fruit (each)	\$1.75++
Assorted Muffins (per dozen)	\$20.00++
Bagels & Assorted Cream Cheeses (per dozen)	\$21.00++
Danish Jumbo Style (per dozen)	\$20.00++
Cinnamon Rolls (per dozen)	\$19.00++
Assorted Candy Bars (each)	\$1.00++
Brownies & Cookies (per dozen)	\$21.00++
Croissants (per dozen)	\$24.00++
Granola Bars (each)	\$1.00++
Soft Pretzels with Hot Mustard (per dozen)	\$22.00++
Ice Cream Bars	\$20.00++
Mixed Nuts (per pound)	\$18.00++
Cracker Jacks (per dozen)	\$18.00++
Snack Mix (per pound)	\$16.00++

Beverages

Regular & 100% Decaffeinated Colombian Coffee (per gallon)	\$30.00 ++
Specialty Teas	\$1.95++
Hot Chocolate	\$1.95++
Lemonade or Fruit Punch (per gallon)	\$21.00 ++
Fruit Juice	\$2.50++
Bottled Water	\$2.50 ++
Assorted Soft Drinks	\$2.25++
Iced Tea (per gallon)	\$24.00++
Red Bull & Sugar Free Red Bull	\$3.50++

Breakfasts

METROPOLITAN (Plated)

Chilled Orange Juice,
Farm Fresh Scrambled Eggs,
Choice of Bacon or Sausage,
Breakfast Potato and Broiled Tomato,
Assorted Pastry and Muffin Basket,
Coffee Service
\$11.99++

Buffets

SUNRISE BUFFET

(40 person minimum)
Chilled Orange Juice
Sliced Fresh Fruit Tray
Assorted Breakfast Pastries and Muffins
Farm Fresh Scrambled Eggs
Crispy Bacon and Country Sausage
Breakfast Potatoes
100% Colombian Coffee, Decaffeinated and Specialty Tea Selections
\$11.99++

EXECUTIVE BREAKFAST BUFFET

(40 person minimum)
Chilled Orange Juice, Sliced Fresh Fruit Tray
Warm Fruit Cobbler, Assorted Yogurts with Granola Topping
Croissants, Muffins, Danish and Biscuits
Assorted Cereals and Milk
Farm Fresh Scrambled Eggs
Double Thick French Toast
Crispy Bacon and Country Sausage
Breakfast Potatoes
100% Colombian Coffee, Decaffeinated and Specialty Tea Selections
\$12.99++

Luncheon Salads

Includes Rolls and Butter, Iced Tea and Coffee Service

CHICKEN or SHRIMP CAESAR SALAD

Romaine Leaves, Grilled Chicken Breast or Shrimp,
Shredded Parmesan Cheese, Tomato Wedges and Garlic Croutons

\$9.95++

COBB SALAD

Mixed Greens topped with Julienne Turkey, Bacon, Diced Tomatoes,
Blue Cheese Crumbles and Diced Egg

\$9.95++

SOUTHWESTERN CHICKEN SALAD

Fried Tortilla Strips topped with Field Greens, tossed in a Chili Citrus Vinaigrette topped with
Onions, Scallions, Black Beans, Chopped Cilantro and Roma Tomatoes, finished with
Grilled Chicken Breast and Avocado

\$9.95++

Luncheon Sandwiches

All Sandwiches served with Potato Chips and Pasta Salad.
Includes Iced Tea and Coffee Service.

THE FOCACCIA

Thin Sliced Ham, Turkey and Smoked Gouda served on Herbed Focaccia Bread
with Lettuce, Tomato and Roasted Red Pepper Mayonnaise

DELI BISTRO ON BATARD BREAD

Fresh Batard Bread with Turkey, Ham, Salami, Swiss and Cheddar Cheeses,
Topped with Italian Dressing, served with Lettuce, Tomato, and Red Onion

THE WRAP

A Large Flour Tortilla filled with Grilled Chicken, Sliced Pepperjack Cheese,
Shredded Lettuce, Tomato and Cilantro Mayonnaise

CHICKEN SALAD CROISSANT

White Meat Chicken, Apples, Celery and Toasted Almonds, tossed in
Fat-Free Tarragon Mayonnaise, Leaf Lettuce and
Sliced Ripe Tomatoes on a Flaky Croissant

TUNA SALAD CROISSANT

Albacore Tuna with Mayonnaise, Celery and Onion, served on a Fresh Croissant

All Sandwiches \$10.99++

Hot Plated Lunches

*All Hot Plated Lunches include House Salad, Chef's Selection of Seasonal Vegetables,
Starch, Rolls and Butter, Iced Tea and Coffee Service.*

Entrée Selections

CHICKEN TERIYAKI

With Pineapple Salsa

\$12.99++

TRADITIONAL LASAGNA

Served with Marinara Sauce

\$11.99++

FRIED CATFISH

Cornmeal Breaded

\$12.99++

GRILLED 6 oz. RIBEYE STEAK

With Marchand d'Vin Sauce

13.99++

GRILLED FLANK STEAK

With Roasted Shallot and Wild Mushroom Demi

\$13.49++

ROASTED PORK LOIN

With Whole Grain Mustard Cream

\$11.99++

PAN SEARED SALMON

With Sautéed Leeks and Balsamic Glaze

\$13.99++

HERB GRILLED CHICKEN BREAST

With Andouille Cream Sauce

\$12.99++

Lunch Buffet

DELI BUFFET

(40 person minimum)

Mixed Garden Greens with Chef's Dressings
Pasta Salad Potato Salad Fruit Salad
Deli Meats - Turkey, Roast Beef, Ham and Salami
American, Swiss and Cheddar Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions and Pickle Spears
Assorted Breads and Rolls
100% Colombian Coffee, Decaf and Specialty Tea Selections
Iced Tea
\$11.50++

BISTRO BUFFET

(40 person minimum)

Assorted Gourmet Wraps and Bistro Sandwiches
Potato Chips
Roasted Red Bliss Potato Salad
Fruit Salad
Mini Pastries and Tarts
100% Colombian Coffee, Decaf and Specialty Tea Selections
Iced Tea
\$12.99++

QUAD CITY BUFFET

(40 person minimum)

Mixed Garden Greens with Chef's Dressings
Cucumber Salad Mustard Potato Salad Fresh Fruit Salad

Choice of Two Entrées

Grilled Marinated Chicken with Herb Sauce Supreme
Andouille Stuffed Pork Loin with Spicy Mustard Sauce
Fried Chicken
Blackened Cod Creole
London Broil with Hunter Sauce
English Cut Roast Beef with Marsala Sauce
Fried Catfish Fillets with Lemon Butter
Baked Ziti with Marinara and Mozzarella
Chef's Selection of Seasonal Vegetables and Starch
100% Colombian Coffee,
Decaf and Specialty Tea Selections
Iced Tea
\$14.50++

Chef's Choice of Dessert add \$3.00++

CELEBRATION BUFFET

(40 Person Minimum)

Mixed Field Green Salad with Assorted Toppings and Dressings
Caesar Salad Cucumber Salad Tomato and Mozzarella Salad Romanoff Fruit Salad
Dauphinoise Potatoes Steamed Baby Vegetable Medley Orange and Yellow Bean Medley

Choice of Two:

Sautéed Garlic Shrimp with Bell Pepper Medley,
Crusted Cod Fillet with Sauce Cardinal Chicken Saltimbocca with White Wine Dijon Sauce
Grilled Turkey Cutlet with New England Chutney English Cut Roast Beef with Marsala

100% Colombian Coffee, Decaf and Specialty Tea Selections, Iced Tea
\$28.99++

Dinner Buffet Enhancements

Substitute any Selected Buffet Entrée with one of the following carved to order items for the additional fee of:

COUNTRY STYLE PIT HAM	\$3.95++
PRIME RIB	\$5.95++
ROASTED TURKEY	\$4.95++

Dinner Entrée Selections

Our Plated Entrée Selections include your choice of Salad, Chef's Complementing Starch and Seasonal Vegetable, Rolls and Butter, Coffee Service and Iced Tea

GARLIC and HERB ENCRUSTED PRIME RIB

Herb Encrusted Prime Rib cooked to perfection, served with Cabernet Au Jus
\$28.99++

GRILLED FILET MIGNON

With Chasseur Sauce
\$35.99++

ENCRUSTED RACK OF LAMB

Encrusted with Garlic and Rosemary
\$32.99++

CHICKEN WELLINGTON

Tender Chicken Breast and Savory Mushrooms wrapped in Flaky Puff Pastry served with a Roasted Red Pepper Sauce
\$22.99++

STUFFED PORK CHOP

Iowa Pork Chop with Sausage and Seasoned Bread
\$24.99++

SAUTÉED BREAST of CHICKEN

With Fine Herb Champagne Sauce
\$22.99++

CHICKEN OSCAR

Crab Meat mixture and Asparagus in a Béarnaise Sauce
\$22.99++

MARINATED PORK LOIN

Served with Roasted Garlic and Shiitake Mushroom Demi
\$21.99++

MAPLE LACQUERED SALMON

Fillet of Salmon glazed with a Light Maple Flavor and finished with Bourbon Cream Sauce
\$24.99++

Combination Specialties

All combination Menu Dinners include Your Choice of Salad, Chef's Complementing Starch and Seasonal Vegetable, Rolls and Butter, Coffee Service and Iced Tea

Our Most Popular Dinner Features a Tender Filet Mignon of Beef, Chargrilled and Accompanied by Your Choice of the Following:

BROILED, SHRIMP stuffed with CRABMEAT

\$34.99++

GRILLED BREAST of CHICKEN

With Herb Supreme Sauce
\$29.99++

BROILED SALMON FILLET

With Herb Garlic Butter
\$33.99++

See Salad Selection Page for Choices.

Dinner Salad Choices

Choose One of the Following:

CAESAR STYLE

Romaine Lettuce, Shredded Parmesan Cheese, Tomato Wedges
and Garlic Croutons with Caesar Dressing

CHEF'S GARDEN SALAD

Seasonal Greens, a Julienne of Carrots and Zucchini,
Red Cabbage and Cherry Tomatoes

SPINACH SALAD

Fresh Spinach with Julienne Red Onions, Mandarin Oranges, Tomato Wedges
and Candied Walnuts with Choice of Two Dressings

Dressing Selections:

French Ranch Bleu Cheese 1,000 Island
Fat-Free Raspberry Vinaigrette Fat-Free Honey Dijon Balsamic Vinaigrette

Dinner Dessert Choices

CHOCOLATE LOVIN' SPOON CAKE

A Giant Mouthful of Chocolate Pudding between Two Layers of Dark,
Moist Chocolate Drenched Chocolate Cake

CARROT CAKE

From an Old Family Recipe-Dark, Fruity and Moist

NEW YORK CHEESECAKE

Cheesecake so Creamy, so Smooth, so Satisfying it Makes the Statue of Liberty Smile

CARAMEL APPLE GRANNY

Buttery Caramel and Toffee-Studded Custard Hug Fresh Granny Smith Apples
Piled High in our Melt-in-the-Mouth Shortbread Crust

Dinner Dessert add \$4.00++

Hot Hors d'oeuvres

(50 Piece Minimum, Per Item)

RUMAKI

\$95.00++

BACON WRAPPED SCALLOPS

\$115.00++

CHICKEN KABOB TERIYAKI

\$85.00++

CHICKEN TENDERS

\$90.00++

SPANIKOPITA

\$90.00++

BBQ MEATBALLS

\$65.00++

SPRING ROLLS

\$70.00++

FRIED BUTTERFLIED SHRIMP

\$85.00++

CRAB STUFFED MUSHROOMS

\$85.00++

CRAB RANGOONS

\$85.00++

POT STICKERS

\$80.00++

BUFFALO CHICKEN WINGS

\$80.00++

Cold Hors d'oeuvres

(50 Piece Minimum, Per Item)

PROSCIUTTO WRAPPED ASPARAGUS

\$95.00++

JUMBO SHRIMP

With Cocktail Sauce

\$150.00++

TURKEY PINWHEELS

\$70.00++

SMOKED SALMON MOUSSE

\$80.00++

SALAMI CORNETS

\$75.00++

STUFFED ARTICHOKE BOTTOM

\$80.00++

Display Trays

(Priced Per Tray to Serve 50)

WHOLE SMOKED SALMON

Served with Traditional Accompaniments

\$165++

VEGETABLE CRUDITE

Garden Fresh Vegetables

Served with Ranch and Onion Dip

\$150.00++

FRUIT and CHEESE

Imported and Domestic Cheeses

Served with Fresh Seasonal Fruit

\$175.00++

PORT WINE CHEESE DISPLAY

Display of Sharp Wisconsin Cheddar Cheese

Flavored with Port Wine, crusted with

Toasted Almonds and presented with

New York Style Flat Breads

\$137.50++

ANTIPASTO TRAY

Roasted Peppers, Marinated Artichoke Hearts,

Marinated Roma Tomatoes, Shaved Prosciutto,

Shaved Salami, Whole Ripe and Green Olives,

Presented with Slices of Fresh Baked Batards

\$175.00++

Carving Stations

All Items will be Served with the Appropriate Accompaniments

ROASTED TENDERLOIN of BEEF

(Serves Approximately 25 Guests)

\$299.00++

BONELESS ROASTED BREAST of TURKEY

(Serves Approximately 35 Guests)

\$170.00++

BAKED HONEY GLAZED HAM

(Serves Approximately 40 Guests)

\$150.00++

ROASTED BARON of BEEF

(Serves Approximately 50 Guests)

\$245.00++

WHOLE ROASTED PORK LOIN

(Serves Approximately 30 Guests)

\$135.00++

Carving Fees to apply

Theme Stations

(50 Person Minimum, Priced Per Person)

PASTA BAR

Selection of Tri-Colored Tortellini, Spinach Fettuccini, Mostaccioli Pasta, Pesto Sauce, Alfredo Sauce and Marinara Sauce with Garlic Breadsticks

\$8.99++

FAJITA BAR

Sizzling Beef and Chicken sautéed with Onions and Peppers, served with Soft Flour Tortillas, Sour Cream, Pico de Gallo, Guacamole and Jalapeno Peppers

\$9.99++

Chef Fees May Apply to Theme Action Stations

Hors d'oeuvres Packages

PACKAGE 1

(Price Based on 2 hours of Unlimited Hors d'oeuvres Service)
(40 Person Minimum)

Cold Selections

Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudite with Ranch Dip
Turkey Pinwheels

Hot Selections

BBQ or Swedish Meatballs
Pot Stickers
Buffalo Chicken Wings
Rumaki

\$25.00++

PACKAGE 2

(Price Based on 2 Hours of Unlimited Hors d' Oeuvres Service)
(40 Person Minimum)

Cold Selections

Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudite with Ranch Dip
Prosciutto Wrapped Asparagus with Boursin Cheese
Caviar Deviled Eggs

Hot Selections

Egg Rolls
Crab Rangoons
Bacon Wrapped Scallops
Brie Pear

Carving Station

Baron of Beef
With Condiments and Petite Rolls

\$29.00++

Wine Selections

REDWOOD CREEK

Per Bottle \$20.99++

Per person \$8.99++

Merlot
Chardonnay
Cabernet Sauvignon

MIRASSOU

Per Bottle \$24.99++

Per person \$10.99++

Pinot Noir
Chardonnay
Merlot

Per Person Wine Price reflects Unlimited Wine Service during Dinner

Sparkling Selections

Celebrate your special occasions with a champagne toast for your entire group.

Tott's Brut

Per Bottle \$24.99++

Per person \$10.99++

Keg Beer

Domestic Kegs \$225++

Premium Beverage Service

Vodka	<u>PREMIUM WELL</u>	<u>SUPER PREMIUM</u>
Rum	Smirnoff	ABSOLUT
Scotch	Bacardi	Captain Morgan
Blend	J&B	Johnnie Walker Black Label
Bourbon	Seagram's VO	Crown Royal
Tequila	Jim Beam	Jack Daniel's
Gin	Sauza Gold	Jose Cuervo 1800
Beer	Beefeater	Tanqueray
	Domestic Keg Beer	Domestic Keg Beer

*Ask your Catering Manager Type of Kegs Available

BY THE HOUR

A package designed to ease your budgeting plans. Simply choose the Package you prefer. The amount charged is on a Per Person Basis in accordance with the guaranteed attendance or the actual attendance, if higher.

PREMIUM WELL - 1st Hour \$11.99++ per person

Additional Hours @ \$9.49++ per person

SUPER PREMIUM – 1st Hour \$13.99++ per person

Additional Hours @ \$10.99++ per person

HOST BAR

A complete Beverage Service, with attractive portable bars and garnishes are offered.

All charges reflect the actual number of Drinks served.

Premium Well \$4.00 ++ per glass

Super Premium \$5.00++ per glass

Domestic Beer \$3.25++ per glass

Import Beer \$3.75++ per glass

House Wines \$4.25++ per glass

CASH BAR

Cash Bar Prices are inclusive of Sales Tax.

Please ask your Catering Coordinator about a combination Host/Cash Bar.

Premium Well \$4.25 per glass

Super Premium \$5.25 per glass

Domestic Beer \$3.50 per glass

Import Beer \$4.00 per glass

House Wines \$5.00 per glass

LABOR CHARGES

A \$25.00 per hour bartender fee per bar will apply for all beverage functions if revenue per bar does not average \$300.00 per hour.

CORDIALS & COGNACS

(25 Person Minimum – Priced Per Person)

- IMPORTED -

Romana Sambuca Baileys Grand Marnier

Kahlua Chambord Midori

Hennessy V.S. Hennessy V.S.O.P

Domestic Cordials Provided by: DEKUYPER

Enjoy Douwe Egberts Specialty Coffee Beverages with Your Favorite Cordial

General Information

TO OUR CUSTOMERS & GUESTS

We are eager to help you, both in the planning and serving of the function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing our hotel and the food and beverage team.

FOOD & BEVERAGE

All food items served on the hotel premises must be supplied and prepared by the hotels culinary team. All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotels alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. All menu food and service prices are subject to change.

BILLING & DEPOSITS

We welcome new accounts, and require that credit be established with our accounting office thirty days prior to that arrival date if you require billing privileges. Credit can only be established for functions over \$1,000.00. Approved billings are payable within 30 days of receipt of statement. In the event billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card. Advance deposits, when required, are non-refundable 60 days prior to the event (unless otherwise stated on the proposal).

ENGINEERING, ELECTRICAL & AUDIO-VISUAL

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department. Outside audio-visual equipment is not permitted without approval from the hotel in writing. The hotel may charge 35% of assessed rental value on all equipment brought in from any outside source.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance at least 72 hours in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure.

Our Banquet Kitchen will make every effort to duplicate your menu for the additional guests, in the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

INSURANCE & INDEMNIFICATION

Guest shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises.

LIABILITY

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.

LOST & FOUND

The Housekeeping Department administers lost and found. The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time.

PARKING

The hotel is not responsible for loss or damage to the automobiles or their contents while parked on hotel property.

ROOM & SET-UP FEE

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room.

The hotel reserves the right to charge an additional fee for set-up changes made the day of the function.

SERVICE CHARGE & TAX

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food station attendants, cashiers and other additional service staff are applicable. All food or beverage functions under twenty persons are subject to a fifty dollar surcharge. This is in addition to the customary service charge and sales tax.

SHIPPING & RECEIVING

All incoming packages should be addressed to your catering and convention service manager and marked with the company's name and date of your meeting. There is a \$2.00 charge per box for each box received at the hotel/convention center. Because there is limited storage space, boxes can be accepted no more than three working days prior to your meeting. A storage fee of \$2.00/per day, per box will be applied to any materials shipped earlier than three days prior to the event. Boxes left on premises for longer than one week after departure without shipping instructions will be discarded. Any item over 250 pounds must be delivered to a drayage company; your catering manager can assist you with these arrangements.

This is general information, please see your Catering Contract for full terms and policies.