

KIMPTON
OVERLAND
HOTEL

EVENT MENUS

PLATED BREAKFAST

THE CLASSIC

Morning Juices

Sliced Seasonal Fruit

Scrambled Eggs with Fresh Herbs

Chicken Apple Sausage or Applewood Smoked Bacon

Campari Tomato

Yukon Gold Hash Brown Potatoes

For The Table:

Basket of Morning Bakeries with Sweet Butter & Preserves

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

\$38.00 Per Guest

THE QUICK START

Morning Juices

Peach & Pecan Parfait

Classic Poached Eggs Benedict

Toasted English Muffins, Canadian Bacon, Hollandaise

Charred Asparagus

Herbed Potato Hash

For The Table:

Basket of Morning Bakeries with Sweet Butter & Preserves

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

\$42.00 Per Guest

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

CONTINENTAL BREAKFAST

THE SUNRISE CONTINENTAL

Morning Juices

Sliced Seasonal Fruit

Morning Bakeries with Sweet Butter and Preserves

Individual Flavored Yogurts

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

\$32.00 Per Guest

THE FIGURE 8

Morning Juices

Sliced Seasonal Fruit

Morning Bakeries with Sweet Butter and Preserves

Yogurt & Granola Parfaits

NY Style Bagels with Cream Cheese

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

\$34.00 Per Guest

THE POWER-UP CONTINENTAL

Morning Juices

Sliced Seasonal Fruit

Fruit Smoothie Shooters

Steel Cut Oats with Walnuts, Dried Fruits, Flax Seeds & Honey

Gluten-Free Breakfast Bakeries

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

\$36.00 Per Guest



All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

CONTINENTAL BREAKFAST

CONTINENTAL ENHANCEMENTS

HOT

Farm Fresh Scrambled Eggs – \$6.00 Per Guest

Breakfast Potatoes - \$6.00 Per Guest

Applewood Smoked Bacon, or Sausage Links - \$6.00 Per Guest

Oatmeal with Raisins, Honey & Cinnamon - \$7.00 Per Guest

Southern Style Grits with Cheddar Cheese - \$8.00 Per Guest

Individual Breakfast Frittatas - \$72.00 Per Dozen

Breakfast Sandwiches with Eggs, Bacon & Cheddar - \$72.00 Per Dozen

Breakfast Burritos with Eggs, Chorizo, Poblano Peppers & Cheese - \$72.00 Per Dozen

COLD

Assorted Cold Cereals - \$5.00 Each

Yogurt & Granola Parfaits - \$38.00 Per Dozen

Fruit Smoothie Shooters - \$20.00 Per Dozen

NY Style Bagels with Cream Cheese - \$43.00 Per Dozen

Kombucha and Pressed Juices - \$8.00 Each



All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

BREAKFAST BUFFETS

START YOUR ENGINES

Morning Juices

Sliced Seasonal Fruit

Morning Bakeries with Sweet Butter and Preserves

Individual Flavored Yogurts

Scrambled Eggs with Fresh Herbs

Applewood Smoked Bacon and Country Sausage Links

Yukon Gold Potato Hash with Caramelized Onions and Peppers

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

\$43.00 Per Guest



THE SOUTHERN EXPERIENCE

Morning Juices

Sliced Seasonal Fruit

Morning Bakeries with Sweet Butter and Preserves

Peach Yogurt and Granola Parfaits

Scrambled Eggs with Fresh Herbs

Applewood Smoked Bacon

Stone Ground Grits with Cheddar Cheese

Buttermilk Biscuits and Sausage Gravy

Hash Brown Potatoes

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

\$46.00 Per Guest

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

BREAKFAST BUFFETS

THE AUTOBAHN

Morning Juices

Sliced Seasonal Fruit

Morning Bakeries with Sweet Butter and Preserves

Individual Swiss-Style Bircher Muesli

Breakfast Charcuterie with Whole Grain Mustard and Sliced Baguette

Sliced Smoked Salmon with Tomatoes, Red Onion and Capers

Assorted Bagels with Cream Cheese

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

\$48.00 Per Guest

ACTION STATIONS

HASH BROWN STATION

\$10.00 Per Guest

Prepared to Order: Plain, "Smothered" with Sautéed Onions or "Covered" with American Cheese

BELGIAN WAFFLES

\$14.00 Per Guest

Made to Order with Fresh Berries, Vanilla Whipped Cream, Powdered Sugar, Maple Syrup and Sweet Butter

OMELETE STATION

\$16.00 Per Guest

Farm Fresh Eggs, Egg Beaters and Egg Whites, Prepared to Order with Sautéed Veggies, Diced Ham, Bacon Crumbles, Cheddar and Swiss Cheeses

EGGS BENEDICT STATION

\$20.00 Per Guest

Farm Fresh Eggs Poached to Order with Canadian Bacon, Spinach and Hollandaise on Toasted English Muffins

*Our Action Stations Require one Chef Attendant Per 75 Guests
@ \$175.00 Per Attendant*

REFRESHMENT BREAKS

NUTS & BOLTS

\$15.00 Per Guest

Build Your Own Trail Mix with Chocolate Covered Raisins, Mixed Nuts, M & M Candies, Dried Fruits, Wasabi Peas, Coca-Cola Soft Drinks

HOMETOWN TASTING

\$18.00 Per Guest

Coca-Cola and Peach Gummy Candies, Coca-Cola Cupcakes with Vanilla Frosting, Honey Roasted Pecans, Chocolate Covered Peanuts, Mini Peach Tarts, Lemonade

HEALTHY BREAK

\$20.00 Per Guest

Vegetable Crudite & Hummus "Cocktails", KIND Bars, Fruit Skewers with Vanilla Yogurt Dipping Sauce, Fruit Infused Water Station

THE CONCESSION STAND

\$22.00 Per Guest

Individual Bags of Popcorn and Boxes of Cracker Jacks, Assorted Candy Bars, Jumbo Soft Pretzels with Honey and Grain Mustard, Coca-Cola Soft Drinks



All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

REFRESHMENT BREAKS

SIP & SAVOR

- Bottled Waters (Sparkling or Still) - \$6.00 Each
- Assorted Soft Drinks - \$7.00 Each
- Gatorade, Red Bull, Coconut Water - \$7.00 Each
- Kombucha and Pressed Juices - \$8.00 Each
- Lemonade, Sweet Tea, Arnold Palmer Style Tea - \$45.00 Per Gallon
- Freshly Brewed Regular & Decaf Coffee - \$85.00 Per Gallon
- Herbal Tea Selection - \$85.00 Per Gallon

BEVERAGE PACKAGES

- Freshly Brewed Regular & Decaf Coffee
- Herbal Tea Selection
- Assorted Soft Drinks
- Bottled Waters (Sparkling or Still)

All Day (Based on 4 or More Hours of Service): **\$38.00 Per Guest**

Half Day (Based on up to 4 Hours of Service): **\$19.00 Per Guest**

SALTY & SAVORY

- Individual Bags of Pretzels, Popcorn, Chips & Trail Mix - \$5.00 Each
- Tri-Color Tortilla Chips with House Made Salsas - \$7.00 Per Guest
- Jumbo Pretzels with Honey Mustard & Cheese Sauce - \$48.00 Per Dozen
- Cheese Assortment with House Made Jams & Grapes - \$20.00 Per Guest
- Assorted Mixed Nuts - \$22.00 Per Pound

LIGHT & HEALTHY

- Seasonal Whole Fruit - \$4.00 Per Piece
- Granola & Energy Bars - \$5.00 Each
- Individual Yogurts - \$6.00 Each
- Sliced Fruit & Berries - \$7.00 Per Guest
- Fruit Skewers with Yogurt Dipping Sauce - \$48.00 Per Dozen

BAKED & SWEET

- Individual Candy Bars - \$5.00 Each
- Assorted Cookies - \$45.00 Per Dozen
- Chocolate-Dipped Pretzel Rods - \$25.00 Per Dozen
- Brownies & Blondies - \$45.00 Per Dozen
- Chocolate-Dipped Strawberries - \$55.00 Per Dozen

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

PLATED LUNCH

Our Plated Lunches Include:

Salad, Entrée, Dessert,
Warm Rolls with Sweet Butter,
Coffee & Tea Selection

Add a Soup Course for \$8.00 Per Guest

SOUP

\$8.00 Per Guest

Roasted Tomato Soup - Aged Balsamic & Basil

Spiced Sweet Potato Soup - Crème Fraiche & Pecans

Roasted Mushroom Soup – Truffle Oil

SALAD

Traditional Greek Salad

Crisp Lettuce, Tomatoes, Cucumber, Red Onions, Kalamata Olives,
Crumbled Feta, Lemon-Parsley Vinaigrette

Spiced Pear Salad

Petite Lettuces & Micro Herbs, Pear & Mint Chutney, Olive Oil Goat
Cheese, Malt Vinaigrette

Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

CHICKEN

\$47.00 Per Guest

Prestige Farms Chicken Breast, Served with Potato Puree, Campari
Tomato, Green Peppercorn Sauce

Prestige Farms Chicken Breast, Served with Smoked Tomato
Polenta, Crispy Brussels, Red Wine Sauce

SEAFOOD

\$49.00 Per Guest

Fennel Glazed Salmon, Served with Potato Puree, Heirloom
Cauliflower, Preserved Lemon Sauce

Lemon Glazed Mahi-Mahi, Served with Green Pea & Cauliflower
Risotto, Champagne Butter Sauce

BEEF

\$53.00 Per Guest

Roasted Filet Mignon, Served with Brown Butter Whipped Potatoes,
Green Beans, Roasted Roma Tomato, Madeira Sauce

SAVE ROOM

Vanilla Crème Brulee

Sweet Potato Pie, Whipped Crème Fraiche, Salted Caramel

Carrot Cake with Cream Cheese Icing

Lemon Tart with Toasted Meringue

Bourbon Pecan Pie with Chantilly Whipped Cream, Southern Comfort
Caramel Sauce

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

LUNCH BUFFETS

75 SOUTHBOUND BUFFET

\$44.00 Per Guest

Soup

Southern Corn Chowder

Salads

Southern Tomato Salad with Fresh Basil, Marinated Onions, Cucumber, Avocado, Olive Oil

Black-Eyed Pea and Corn Salad, Sumac Vinaigrette

Southern Fried Chicken Salad with Sweet Corn, Grape Tomatoes, Mushrooms, Herb Honey Mustard Vinaigrette

Mains

Beer Can Chicken

Peach Glazed Salmon

Coca-Cola BBQ Brisket

Sides

Buttered Green Beans with Tabasco Fried Onions

Whipped Potatoes

Warm Baked Rolls with Sweet Butter

Save Room

Pastry Chef's Creation of Southern Inspired Miniature Desserts

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

LATITUDES BUFFET

\$46.00 Per Guest

Soup

Black Bean Soup, Cilantro-Lime Crema

Salads

Quinoa Salad with Grape Tomato, Cucumber, Cumin-Orange Dressing

Tomato and Grilled Onion Salad, Arugula, Feta Cheese, Sherry Vinaigrette

Roasted Cauliflower Pine Nuts, Capers, Golden Raisins, Mixed Greens, Honey Vinaigrette

Mains

Cane Marinated Chicken Breast with Chipotle Sauce

Seared Mahi-Mahi, Arugula Salad, Mojito Butter Sauce

Grilled Churrasco Marinated Flank Steak, Coriander-Cumin Sauce

Sides

Spanish Rice with Red Pepper and Tomato Sofrito

Cauliflower & Brussels Gratin

Warm Baked Rolls with Sweet Butter

Save Room

Pastry Chef's Creation of Miniature Desserts

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

LUNCH BUFFETS

THE SANDWICH SHOP

\$46.00 Per Guest

Salads

Classic Caesar with Croutons and Shaved Parmesan

Herb Marinated Potato Salad

Pasta Salad with White Cannellini Beans, Grape Tomato, Fresh Herbs and Lemon Vinaigrette

Build Your Own Sandwich Bar

Premium Sliced Deli Meats, House Made Smoked Chicken Salad, Solid White Tuna Salad with Tarragon

Assorted Cheeses and Traditional Sandwich Toppings

Assorted Breads and Rolls

Save Room

House Made Cookies, Brownies and Blondies

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

On The Go? Make "It's A Wrap" A Box Lunch!

Box Lunches Include:

Selection of (3) Sandwiches
Pasta or Potato Salad
Bag of Chips
Whole Fresh Fruit and Cookie
Soft Drink or Bottled Water

\$47.00 Per Guest

IT'S A WRAP

\$48.00 Per Guest

Soup

Seasonal Vegetable Soup

Salads

Mixed Green Salad, Choice of Dressings

Cheese Tortellini Salad with Creamy Pesto, Sundried Tomato, Pine Nuts

Potato Salad with Crumbled Bacon, Celery, Apples, Fresh Chives, Apple Cider Vinaigrette

Pre-Made Wraps & Sandwiches

Moroccan Spiced Chicken with Arugula, Garlic Hummus and Cucumber-Mint Aioli in a Spinach Wrap

Smoked Turkey Breast with Bacon, Avocado, Lettuce and Pesto Mayo on Whole Grain Bread

Roast Beef with Cheddar, Lettuce, Tomato, Horseradish Aioli on a Ciabatta Roll

Portabella Mushroom, Zucchini, Squash, Spinach and Red Pepper Aioli in a Sundried Tomato Wrap

Save Room

Pastry Chef's Creation of Miniature Desserts

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

LUNCH BUFFETS

MEDITERRANEAN BUFFET

\$48.00 Per Guest

Soup

Roasted Tomato Soup, Aged Balsamic & Basil

Salads

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil and Olive Oil

Greek Salad with Romaine, Tomato, Cucumber, Red Onion, Kalamata Olives, Crumbled Feta, Lemon-Parsley Vinaigrette

Bow Tie Antipasto Salad with Roasted Eggplant, Peppers, Onions, Capers and Pesto Vinaigrette

Mains

Balsamic Marinated Chicken with Cippolini and Marsala Jus

Glazed Salmon with Basil & Red Pepper Sauce

Moroccan Spiced Flank Steak with Tatziki Sauce

Sides

Oven Roasted Potatoes with Brown Rosemary Butter & Parmesan

Warm Pita and Naan Breads with Olive Oil

Save Room

Pastry Chef's Creation of Miniature Desserts

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

THE HORSEPOWER BUFFET

\$48.00 Per Guest

For Groups of Less Than 20 Guests. Selection of 1 Salad and 2 Entrees.

Salads – Select One

Quinoa Salad with Grape Tomato, Cucumber, Cumin-Orange Dressing

Mixed Greens with Assorted Dressings

Classic Caesar with Croutons and Shaved Parmesan

Greek Salad with Romaine, Tomato, Cucumber, Red Onion, Kalamata Olives, Crumbled Feta, Lemon-Parsley Vinaigrette

Mains – Select Two

Beer Can Chicken

Cane Marinated Pork Loin with Apple Cider Jus

Coca-Cola BBQ Brisket

Glazed Salmon with Basil & Red Pepper Sauce

Seared Mahi-Mahi with Arugula Salad and Mojito Butter Sauce

Sides

Whipped Potatoes

Oven Roasted Vegetables

Warm Baked Rolls with Sweet Butter

Save Room

Pastry Chef's Creation of Miniature Desserts

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

RECEPTIONS

COLD HORS D'OEUVRES

Minimum 25 Pieces Per Item

Masala Hummus, Tapenade on Grilled Naan
\$5.00 Per Piece

Mini Taco - Salmon, Avocado Mousse, Cilantro
\$6.00 Per Piece

Mini Taco - Tuna Tartare, Wakame Sriracha Aioli
\$6.00 Per Piece

Compressed Melon, Mint and Feta Skewer
\$6.00 Per Piece

Cheese Crostini with Brie and Honeycomb
\$7.00 Per Piece

Citrus Marinated Shrimp and Horseradish Cocktail, Crispy Celery
\$7.00 Per Piece

Beef Tartare with Pickled Mustard Seed and Dijon on Crostini
\$7.00 Per Piece

HOT HORS D'OEUVRES

Minimum 25 Pieces Per Item

Potato Samosas, Curried Apple Sauce
\$5.00 Per Piece

Vegetable Spring Roll, Sriracha Lime Aioli
\$6.00 Per Piece

Hand-Rolled Andouille En Croûte, Pommery Mustard
\$6.00 Per Piece

Tandoori Spiced Chicken Satay, Mojito Raita
\$6.00 Per Piece

Chicken Croquette, Roasted Red Pepper Sauce
\$7.00 Per Piece

Short Rib Empanada, Avocado Salsa
\$8.00 Per Piece

Mini Beef Wellington
\$8.00 Per Piece

Crab Cake with Citrus Aioli
\$8.00 Per Piece

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

RECEPTIONS

DISPLAYS

CHIPS & GUAC BAR **\$12.00 Per Guest**

Smoked Paprika Tortilla Chips, Tri-Color Tortilla Chips, Spiced Potato Chips

Fire Roasted Tomato Salsa, Avocado Crema, Fresh Guacamole

HOME GROWN **\$14.00 Per Guest**

Seasonal Vegetable Display with House Made Dips

Hummus & Pita Chips

Petite Field Greens, Broccoli, Grape Tomato, Cheddar Cheese, Cucumbers, Sliced Almonds, Sunflower Seeds, Bacon Crumbles and Avocado

Caesar Salad with Crisp Romaine, Shaved Parmesan, Garlic Croutons

Balsamic Vinaigrette, Ranch and Caesar Dressings

ARTISAN CHEESE **\$15.00 Per Guest**

Chef's Selection of Artisan Farm Cheeses

Fresh & Dried Fruits, Assorted Jams

Lavosh & Crostini

ANTIPASTI **\$24.00 Per Guest**

Chef's Selection of Cured Meats & Seasonal Marinated Vegetables

Hummus, Olive Tapenade, Sundried Tomato Tapenade

Pita Chips, Crostini and Naan

THE TACO TRUCK **\$72.00 Per Dozen**

Display of Mini Tacos:

Guajillo Marinated Steak Tacos with Red Onion Pickles and Chipotle Aioli

White Fish Tacos with Slaw & Avocado Crema

Tandoori Chicken Tacos with Cucumber & Carrot Pickles, Saffron and Cumin Yogurt

SLIDERS & FRIES **\$120.00 Per Dozen**

Beef Cheeseburger with Tomato Jam, Smoked Bacon & Cheddar

Buttermilk Fried Chicken with Bread & Butter Pickles, Chipotle Ranch

Meatball Sliders with Mozzarella, Basil and Tomato Sauce

Truffle Fries, Ketchup and Whole Grain Mustard

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

RECEPTIONS

ACTION STATIONS

PASTA BAR

\$22.00 Per Guest

Prepared To Order:

Wild Mushroom Risotto with English Peas & Parmesan

On Display:

Seafood Penne with Calamari, Shrimp, Fresh Basil & Tomato

House Special Skillet Baked Mac & Cheese

TRUE GRITS

\$24.00 Per Guest

Southern Style Grits with Assorted Toppings:

Sauteed Shrimp, Braised Short Ribs, Spice-Rubbed Pulled Pork

Cheddar Cheese

STIR-FRIED

\$27.00 Per Guest

Chicken, Pork or Tofu Stir-Fried to Order with:

Baby Corn, Bamboo Shoots, Snap Peas, Bean Sprouts and Broccoli in Szechuan Stir-Fry Sauce

Served in Mini Take-Out Containers

THE CARVING BOARD

Honey Wheat Brined Turkey (Serves 25)

\$275.00 Each

Cranberry Mostarda, Sage Gravy & Fresh Made Biscuits

Ginger-Maple Glazed Ham (Serves 40)

\$290.00 Each

Grain Mustard, Cider Jus, Cheddar Biscuits

Sesame Crusted Ahi Tuna (Serves 20)

\$400.00 Each

Presented in Banana Leaves with Asian Sauces

Coca-Cola Beef Brisket (Serves 25)

\$225.00 Each

Coca-Cola BBQ Sauce, Cole Slaw, Potato Buns

Pepper Crusted NY Strip (Serves 25)

\$375.00 Each

Green Peppercorn Sauce, Dijon Mustard, Miniature Rolls

Herb Crusted Prime Rib (Serves 30)

\$400.00 Each

Red Wine Sauce, Horseradish Cream, French Rolls

*Our Action and Carving Stations Require
One Chef Attendant Per 75 Guests
@ \$175.00 Per Attendant*

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

RECEPTIONS

DESSERT DISPLAYS

CAMPFIRE S'MORES

\$18.00 Per Guest

Create Your Own S'Mores with Marshmallows, Graham Crackers and Chocolate Bars

KID IN A CANDY STORE

\$18.00 Per Guest

Colorful Display of Novelty, Miniature and Assorted Candies In Old-Fashioned Candy Shop Jars

SUGAR RUSH

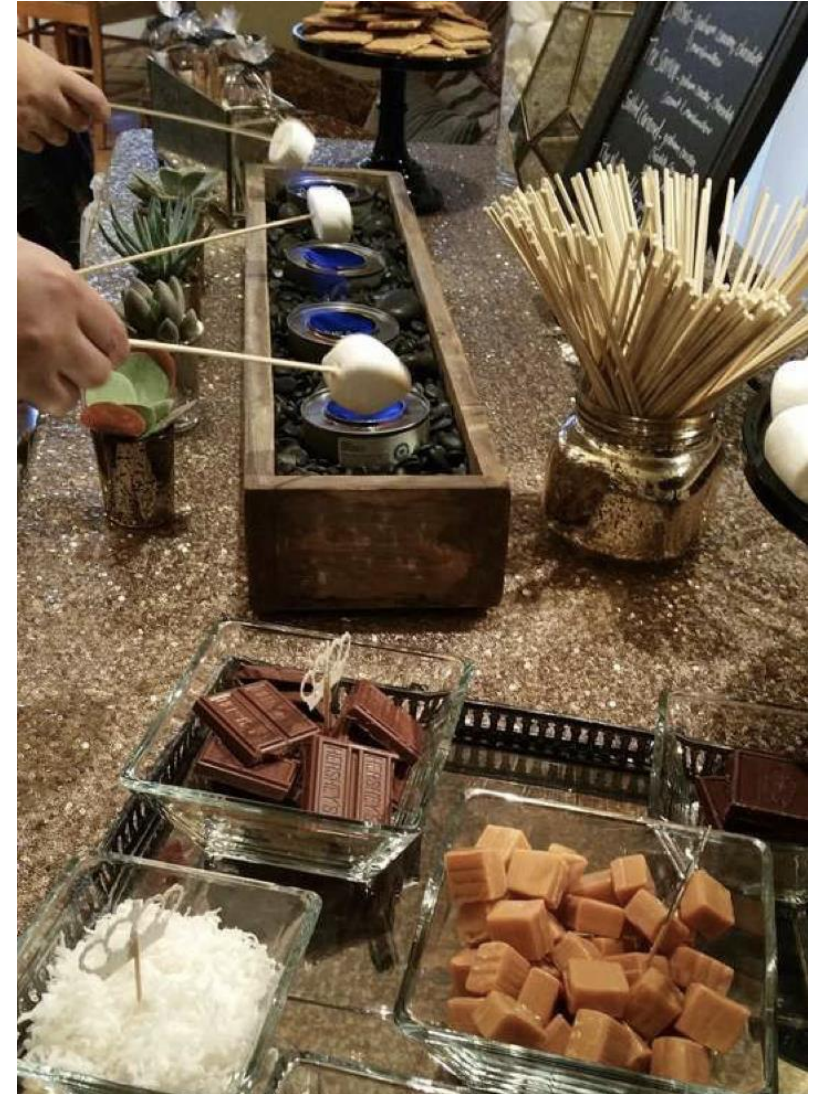
\$20.00 Per Guest

Pastry Chef's Creation of Cakes, Tarts, Mini Desserts, Candies and Truffles

COBBLER BAR

\$20.00 Per Guest

House Made Fruit Cobblers in Cast Iron Skillets, Served Warm



All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

PLATED DINNER

Our Plated Dinners Include:

Salad, Entrée, Dessert,
Warm Rolls with Sweet Butter,
Coffee & Tea Selection

Add a Soup Course for \$12.00 Per Guest

SOUP

\$12.00 Per Guest

Roasted Tomato Soup - Aged Balsamic & Basil

Spiced Sweet Potato Soup - Crème Fraiche & Pecans

Roasted Mushroom Soup – Truffle Oil

SALAD

Poached Apple Carpaccio Salad

Petite Lettuces, Goat Cheese, Raspberry Vinaigrette

Spiced Pear Salad

Petite Lettuces & Micro Herbs, Pear & Mint Chutney, Goat Cheese,
Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

MAINS

CHICKEN

\$58.00 Per Guest

Prestige Farms Chicken Breast, Served with Lemon Basil Risotto and Green Beans

Prestige Farms Chicken Breast, Served with Tomato Basil Polenta, Heirloom Cauliflower, Red Wine Sauce

SEAFOOD

\$64.00 Per Guest

Fennel Glazed Salmon, Served with Yellow Beets, Tomato Compote, Crispy Brussels, Lemon Sauce

Seared Striped Bass, Served with Green Pea & Cauliflower Risotto, Asparagus

BEEF

\$67.00 Per Guest

Roasted Filet Mignon, Served with Whipped Potatoes, Asparagus, Madeira Sauce

Grilled Beef Tenderloin, Served with Truffle Risotto, Green Beans, Bundle, Port Wine Sauce

Braised Short Rib, Served with Gnocchi, Wild Mushrooms, Thyme, Red Wine Sauce

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

PLATED DINNER

DUOS

BEEF & SALMON

\$70.00 Per Guest

Beef Tenderloin Paired with Seared Fennel Glazed Salmon, with Truffled Potatoes, Tomato Basil Compote, Madeira Sauce

BEEF & SHRIMP

\$75.00 Per Guest

Beef Tenderloin Paired with Grilled Shrimp, with Polenta, Crispy Brussels, Red Wine Sauce

SAVE ROOM

Dark Chocolate Mousse, Praline Crunch, Salted Caramel

Milk Chocolate Mousse, Chocolate Shortbread, Raspberry Sauce

Duo of Cheesecake: Chocolate Cheesecake, White Chocolate Cheesecake, Brandied Cherries

Sweet Potato Pie, Whipped Crème Fraiche, Salted Caramel



All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

DINNER BUFFETS

THE COOKOUT BUFFET

\$70.00 Per Guest

Salads

Wedge Salad with Blue Cheese, Bacon Crumbles, Red Onion, Ranch Dressing

Potato Salad with Celery, Apples, Fresh Chive, Apple Cider Vinaigrette

Heirloom Tomato Salad with Cucumbers, Crumbled Feta, Garden Herb Oil

Mains

Smoked BBQ Ribs

Sweet Tea Fried Chicken

Grilled Salmon

Sides

Creamed Corn

Grilled Vegetables

Cornbread & Honey Butter

Save Room

Pastry Chef's Creation of BBQ Inspired Desserts

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

NONNA'S SUNDAY DINNER

\$75.00 Per Guest

Soup

Minestrone

Salads

Caprese Salad with Tomato, Mozzarella, Basil and Balsamic

Classic Caesar Salad with Croutons and Parmesan

Bow Tie Antipasto Salad with Roasted Eggplant, Peppers, Onions, Capers and Pesto Vinaigrette

Mains – Select Two

Chicken Piccata

Italian Flank Steak with Sautéed Peppers and Chianti Wine Sauce

Baked Eggplant Rollatini with Spinach & Ricotta

Sides

Crispy Potatoes with Brown Rosemary Butter & Parmesan

Oven Roasted Vegetables

Focaccia Bread and Ciabatta Rolls

Save Room

Pastry Chef's Creation of Italian Desserts

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

DINNER BUFFETS

THE SUPPER CLUB BUFFET

\$80.00 Per Guest

Soup

Roasted Tomato Soup, Aged Balsamic & Basil

Salads

Classic Caesar Salad with Croutons and Shaved Parmesan

Mixed Greens with Tomatoes, Cucumber, Red Onion, Lemon-Parsley Vinaigrette

Tomato Salad with Fresh Basil, Marinated Onions, Cucumber, Avocado

Mains

Balsamic Marinated Chicken Breast with Cippollinis and Marsala Jus

Seared Mahi-Mahi with Arugula Salad and Mojito Butter Sauce

Roasted Beef Tenderloin with Port Wine Sauce

Sides

Truffle Whipped Potatoes

Cauliflower & Brussels Gratin

Warm Rolls with Sweet Butter

Save Room

Pastry Chef's Creation of Miniature Desserts

Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

BAR EXPERIENCES

SIGNATURE BAR EXPERIENCE

BY THE DRINK

Signature Cocktails:	\$11.50 Per Drink
Signature Wines:	\$13.00 Per Glass
Import/Craft Beers:	\$9.00 Each
Domestic Beers:	\$8.00 Each
Soft Drinks:	\$7.00 Each
Bottled Waters:	\$6.00 Each

BY THE HOUR

First Hour:	\$25.00 Per Guest
Second Hour:	\$21.00 Per Guest
Additional Hours:	\$15.00 Per Guest

SIGNATURE LIQUORS

Smirnoff Vodka

Beefeater Gin

Bacardi Superior Rum

El Jimador Blanco Tequila

Evan Williams Black Bourbon

Jim Beam Rye

Dewar's White Label Scotch

BARTENDER FEES

\$150 Per Bartender

CASH BARS

\$500 Sales Minimum for Cash Bars

BAR EXPERIENCES

ELEVATED BAR EXPERIENCE

BY THE DRINK

Signature Cocktails:	\$12.50 Per Drink
Signature Wines:	\$14.00 Per Glass
Import/Craft Beers:	\$9.00 Each
Domestic Beers:	\$8.00 Each
Soft Drinks:	\$7.00 Each
Bottled Waters:	\$6.00 Each

BY THE HOUR

First Hour:	\$27.00 Per Guest
Second Hour:	\$22.00 Per Guest
Additional Hours:	\$16.00 Per Guest

ELEVATED LIQUORS

Grey Goose Vodka

Tanqueray Gin

Appleton Estate Reserve Rum

Herradura Blanco Tequila

Maker's Mark Bourbon

Wild Turkey Rye

Chivas Regal 12-Year Scotch

Tullamore D.E.W. Whiskey

BARTENDER FEES

\$150 Per Bartender

CASH BARS

\$500 Sales Minimum for Cash Bars

BAR EXPERIENCES

CRAFTED BAR EXPERIENCE

BY THE DRINK

Signature Cocktails:	\$13.50 Per Drink
Signature Wines:	\$16.00 Per Glass
Import/Craft Beers:	\$9.00 Each
Domestic Beers:	\$8.00 Each
Soft Drinks:	\$7.00 Each
Bottled Waters:	\$6.00 Each

BY THE HOUR

First Hour:	\$30.00 Per Guest
Second Hour:	\$25.00 Per Guest
Additional Hours:	\$18.00 Per Guest

CRAFTED LIQUORS

Absolut Elyx Vodka

Junipero Gin

Caña Brava Rum

Siete Leguas Blanco Tequila

Elijah Craig Small Batch Bourbon

Sazerac Rye

Dalmore Scotch

Nikka Whiskey

BARTENDER FEES

\$150 Per Bartender

CASH BARS

\$500 Sales Minimum for Cash Bars

GENERAL INFORMATION

WELCOME

Kimpton Overland Hotel is delighted to present our signature menu selections to assist you in creating a memorable event. Our inspired culinary team has created these menus to showcase the finest seasonal ingredients, with emphasis on the fresh and natural.

SERVICE CHARGES & TAXES

All food and beverage prices quoted are subject to a taxable 23% service charge, a 7.75% sales tax on food and beverage, and an additional 3% tax on all Liquor sales. Prices are subject to change.

MENU SELECTION

To ensure the availability of menu items, your selections must be submitted to your Catering Representative three weeks prior to your scheduled events. No food or beverage may be brought into the Hotel without prior permission from your Catering Representative.

FUNCTION GUARANTEES

A guaranteed attendance number must be provided to your Catering Representative by no later than 72 hours (3 business days) prior to the start of your event. If no guarantee is provided, the contracted agreed attendance will be charged as the final guarantee. An additional increase in a meal guarantee within 24 hours of the event will be subject to availability and may incur an additional per person charge.

GENERAL INFORMATION

FUNCTION ROOMS

Your function rooms are assigned based on the number of guests that are expected to attend the event. The Hotel will set no more than 3% over the guaranteed number of attendees. Any significant change in the final number of guests may result in our relocating your function to an alternative space better suited to the size of the function.

FOOD, BEVERAGE AND WINE

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplied or prepared by another party without written approval from the Hotel. Your Catering Representative will be happy to provide you with a list of fine wines to complement your meal selections.

TABLE LINENS

Kimpton Overland Hotel provides white or gray floor-length linen and black napkins. We are happy to assist you in renting any specialty or colored linens to enhance your event.

ENTERTAINMENT & DECOR

The ambiance of any event can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make any arrangements on your own, kindly supply us with a list of your vendors so that we may assist them in servicing your needs. All deliveries must come through our Loading Dock and must be coordinated by your Catering Representative. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti on property. Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on the premises.

GENERAL INFORMATION

SIGNS & DISPLAYS

All signs for your event must be professionally printed and free standing or placed on an easel. Signs are not permitted in the Hotel lobby, on guestroom levels, in elevators or around the building exterior. Your Catering Representative can arrange for approved banner hanging, and this service must be scheduled in advance. Depending on the labor and equipment requirements, an additional charge for this service may apply.

SECURITY

Kimpton Overland Hotel will not assume any responsibility for damage or loss of any merchandise or articles left on premises prior to, during or following your event. With advance notice, your Catering Representative can assist you in arranging for professional security assistance for your event.

AUDIO/VISUAL

PSAV is our on-site audio/visual provider and has a dedicated staff of professionals available to assist you. They can provide an extensive range of services and equipment. Your PSAV will work directly with you to finalize the audio visual elements of your event.

PARKING

Kimpton Overland Hotel offers our guests valet parking only. We are pleased to offer discounted rates for daily parking for guests attending your event, and parking fees can be billed to your Master Account. Please consult your Catering Representative for further information.

GENERAL INFORMATION

ADDITIONAL SERVICES AND FEES

Bartenders and Cashiers

- \$150 per Bartender for up to 4 hours of service.
- \$125 per Cashier for up to 4 hours of service.
- \$75 per hour for each additional hour

Action Station Attendants

- \$175.00 per Attendant for up to 2 hours of service.
- \$40 per hour for each additional hour

Small Meeting Labor Fee

- \$100 fee per meal function for groups of 10 or less attendees

Coat Check Attendant

- \$100 each

Cake Cutting Fee

- \$3.00 Per Guest