EXPO CONFERENCE PACKAGE

Minimum 25 Guests

Designed to enhance your conference or meeting the Expo conference package ensures your guests will be nourished and satisfied.

CONTINENTAL BREAKFAST

Bottled Fruit Juices, Freshly Brewed Coffee & Decaf, assorted Hot Teas, Our Signature Blueberry Coffeecake, Bagels and Cream Cheese.

MID MORNING BREAK

Coffee and Juices Refresh, Soft Drinks, Bottled Water and Granola Bars.

AFTERNOON BREAK

Refresh Coffee, Bottled Water and Soft Drinks, Just Baked Chocolate Chip Cookies.
EXPO CONFERENCE PACKAGE

(Continued)

LUNCHEON

CHOICE OF ONE (1):

**Traditional Box Lunch** – House Made Chicken Salad on Croissant or Shaved Turkey Breast & Swiss on Kaiser with Italian Herb Pasta Salad, Chips, Grapes and Cookie. Served with Soft Drinks and Iced Tea.

**Classic Deli** – Shaved Honey Ham, Turkey Breast and Chicken Salad, Pasta Salad, Baby Red Potato Salad, Cream Cole Slaw, Marinated Fresh Vegetable Salad, Assorted Cheeses and Breads with appropriate condiments. Fresh Baked Cookies and Brownies. Lemonade and Iced Tea.


**Homestyle Buffet** – Better than Moms Meatloaf, Herb Baked Chicken, Real Mashed Potatoes and Gravy, Green Beans with Bacon and Onions, Honey Glazed Carrots, Biscuits and Dinner Rolls, Garden Salad with two (2) Dressings, Apple Pie w/Brandy Sauce. Served with Soft Drinks and Iced Tea.

**Barbeque Buffet** – Barbecued Brisket and Chicken Breast, Award Winning Baked Beans, Cole Slaw, Potato Salad, Cheesy Corn Casserole, Tasty Corn Muffins, and Apple Cinnamon Crunch Dessert. Iced Tea and Soft Drinks.

Cost per person $33.95 plus 20% service charge and applicable taxes.
BREAKFAST AT THE KCI EXPO CENTER
Minimum of 25 Guests

CONTINENTAL BREAKFAST
(Served for 1 hour)
Assorted Fruit Juices, Freshly Brewed Coffee & Decaf,
a Variety of Hot Teas, Warm Blueberry Coffeecake,
Seasonal Fresh Fruit.
$12.95 per guest

BREAKFAST BUFFET
Just Baked Biscuits with Country Sausage Gravy,
Hash Brown Potatoes with Green Peppers and Onions,
Bacon, Sausage Patties or Ham Steaks, Cheesy Scrambled Eggs,
Fresh Fruits, Assorted Juices, Fruit Muffins,
Fresh Coffee, Decaf and a Variety of Hot Teas.
$15.95 per guest

SERVED BREAKFASTS
The Starter – Scrambled Eggs, Hash Brown Potatoes
with Green Peppers and Onions, choice of Ham Steak,
Bacon or Sausage Patties, Just Baked Biscuits,
Fresh Coffee, Decaf and a Variety of Hot Teas.
$14.95 per guest

Peach French Toast- Delicious French Toast topped with a Warm Peach Compote
Paired with Sausage served with Coffee and Orange Juice
$13.95 per Guest

Pricing does not include applicable taxes
and 20% service charge
Heart of America Catering

LUNCH AT THE KCI EXPO CENTER
We will happily customize any menu to meet your tastes!
Minimum of 25 Guests

LUNCHEON BUFFETS

**Homestyle** – Better than Moms Meatloaf, Herb Baked Chicken, Real Mashed Potatoes and Gravy, Green Beans with Bacon and Onions, Honey Glazed Carrots, Biscuits, Garden Salad with two (2) Dressings, Apple Pie w/Brandy Sauce. Lemonade and Iced Tea.

.................................................................$21.95 per guest

**Barbeque** – Barbequed Brisket and Chicken, Soon to be Famous Baked Beans, Cole Slaw, Potato Salad, Corn Casserole, Tasty Corn Muffins and Apple and Cherry Pie. Lemonade and Iced Tea.

.................................................................$22.95 per guest

**Italian** – Caesar Salad, Pasta Salad, Toasted Raviolis, Chicken Alfredo, 2 Meat 3 Cheese Lasagne, Italian Green Beans, Garlic Breadsticks, Assorted Desserts. Lemonade and Iced Tea.

.................................................................$21.95 per guest


.................................................................$21.95 per guest

**Deli Buffet** – Housemade Chicken Salad, Deli Ham and Turkey, Italian Herb Pasta Salad, Appropriate Breads, Cheeses and Condiments, Just baked Cookies with Lemonade and Iced Tea.

.................................................................$19.95 per guest

PLATED LUNCHEONS


.................................................................$17.95 per guest

**Chicken Salad or Turkey Club Croissant** – Served with Fresh Fruit Cup and Pasta Salad. Cheesecake with toppings for Dessert. Lemonade and Iced Tea.

.................................................................$16.95 per guest

**Chicken Breast Dijon, Marsala or Picata** – Chefs Choice of Appropriate Starch and Vegetable. Served with House Salad with two (2) Dressings and Herb Dinner Roll. Cheesecake with toppings for Dessert. Lemonade and Iced Tea.

.................................................................$19.50 per guest

**Roasted Peppered Pork Loin** – Served with Wild Rice Pilaf, Fresh Vegetable Medley, House Salad with two (2) Dressings, Herb Dinner Roll. Cheesecake with toppings for Dessert. Lemonade and Iced Tea.

.................................................................$19.50 per guest

**BOXED LUNCH**

Shaved Turkey Breast, Honey Ham, Chicken Salad or Tuna Salad on a Soft Kaiser Bun. Accompanied by Pasta Salad, Grapes, Potato Chips, and a Freshly Baked Chocolate Chip Cookie. Condiments and utensils included. Lemonade and Iced Tea.

.................................................................$15.95 per guest

Pricing does not include applicable taxes and 20% service charge
DINNER MENU
We will happily customize any menu to meet your tastes!

SALADS
Choose 1

HOUSE SALAD – Spring Mix Salad
Greens, Dried Cranberries, Candied Pecans,
Crumbled Gorgonzola, Ranch & Balsamic
Vinaigrette Dressing.

CAESAR SALAD – Fresh Romaine,
Shaved Parmesan, Toasted Croutons with
Classic Caesar Dressing.

ENTREES

CHICKEN
MARSALA......................................$25.95
Sautéed Boneless Breast of Chicken topped
with Traditional Marsala Mushroom Sauce.

PICATA......................................$25.95
Sautéed Boneless Breast of Chicken with

TARAGON CHICKEN
BREAST..............................$25.95
With Sesame Orange Spicy Glaze.

PEPPERED ROASTED PORK
LOIN.............$25.95
Whole Grain Mustard Sauce.

ROSEMARY
SALMON.................................$27.95
Baked in White Wine

CHOICE
FILET.......................................$39.95
Bacon wrapped & delicious 8 oz.

ENTREES INCLUDE FRESH VEGETABLE MEDLEY, CHOICE OF OVEN ROASTED BABY RED
POTATOES, GARLIC MASHED POTATOES OR RICE PILAF, DINNER ROLLS WITH BUTTER,
DESSERT AND COFFEE, DECAF, AND ICED TEA.

Pricing does not include applicable taxes and 20% service charge.
BUFFET DINNER MENU

SALADS

TRADITIONAL GARDEN SALAD
A variety of fresh Lettuces, Tomatoes, Cucumbers and Shredded Cheese, Ranch and Honey Mustard Dressings.

MARINATED VEGETABLE SALAD
Fresh Cucumbers and Grape Tomatoes in a delightful marinate.

ITALIAN HERB PASTA SALAD
Gemelli Pasta, Red & Green Bell Peppers, Black Olives and Celery in a Herb Dressing.

ENTREES (Pick 3)

CHICKEN MARSALA
Sautéed Boneless Breast of Chicken topped with Traditional Marsala Mushroom sauce.

CHICKEN PICATA
Sautéed Boneless Breast of Chicken topped with Lemon White Wine Sauce.

ROASTED PORK LOIN
With Whole Grain Mustard Sauce

BRISKET OF BEEF AU JUS
Slow cooked to tenderness.

SHRIMP IN SUNDRIED TOMATO PESTO SAUCE

CHICKEN FETTUCCINE ALFREDO

DINNER INCLUDES FRESH SEASONAL VEGETABLE MEDLEY, WHOLE GREEN BEANS, OVEN ROASTED NEW POTATOES, DINNER ROLLS WITH BUTTER, ASSORTED DESSERTS AND COFFEE, DECAF, AND TEA.

Cost per person $30.95 plus 20% service charge and applicable taxes.

BEVERAGE SERVICES

Our premium beverage selection features: Dewars White Label Scotch, Bombay Gin, Absolute Vodka, Crown Royal and Jim Beam Black Label.

<table>
<thead>
<tr>
<th>HOST BAR</th>
<th>CASH BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Cocktails........................</td>
<td>Premium Cocktails........................</td>
</tr>
<tr>
<td>...........................................</td>
<td>...........................................</td>
</tr>
<tr>
<td>$8.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>House Wines................................</td>
<td>House Wines................................</td>
</tr>
<tr>
<td>...........................................</td>
<td>...........................................</td>
</tr>
<tr>
<td>$6.00</td>
<td>$6.00</td>
</tr>
<tr>
<td>Domestic Beers...........................</td>
<td>Domestic Beers...........................</td>
</tr>
<tr>
<td>...........................................</td>
<td>...........................................</td>
</tr>
<tr>
<td>$4.00 &amp; $5.00</td>
<td>$4.00 &amp; $5.00</td>
</tr>
<tr>
<td>Bottled Water...........................</td>
<td>Bottled Water...........................</td>
</tr>
<tr>
<td>...........................................</td>
<td>...........................................</td>
</tr>
<tr>
<td>$3.00</td>
<td>$3.00</td>
</tr>
<tr>
<td>Soft Drinks................................</td>
<td>Soft Drinks................................</td>
</tr>
<tr>
<td>...........................................</td>
<td>...........................................</td>
</tr>
<tr>
<td>$3.00</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

Bartender fee of $50 per hour for Cash Bars.

Pricing does not include applicable taxes
And 20% service charge
Designed to enhance your special day we offer these packages.

RECEPTION HORS D’OEUVRE PACKAGE

HOSTED BAR
Hosted Beverages include Keg Beer, House Wines, Soft Drinks, Coffee, and Iced Tea.

HORS D’OEUVRES
Vegetable Crudités with assorted Dips Cheese Display with Crackers Deviled Eggs 2 ways Warm Spinach Artichoke Dip with Tortilla Chips Assorted Cocktail Sandwiches Chicken Tenders with Honey Mustard Sauce

PARTICULARS
Table linens for buffet and dining tables. Food served for 1.5 hours, beverages for 3 hours. $24.95 per person minimum of 100 persons. Per person charge does not include applicable taxes or service charges.

RECEPTION BUFFET PACKAGE

HOSTED BAR
Hosted Beverages include Keg Beer, House Wines, Soft Drinks, Coffee, and Iced Tea.

BUFFET DINNER
Garden Salad with assorted Dressings Italian Herb Pasta Salad Chicken Breast Marsala Brisket of Beef au jus Oven Roasted Baby Red Potatoes Fresh Vegetable Medley Dinner Rolls with Butter

PARTICULARS
Table linens for buffet and dining tables. Food served for 1.5 hours, beverages for 3 hours. $31.95 per person minimum of 100 persons. Per person charge does not include applicable taxes or service charges.
## RECEPTION HORS D’OEUVRES

### COLD SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudités with assorted dips</td>
<td>$3.95 per guest</td>
</tr>
<tr>
<td>Fresh Fruit Display</td>
<td>$4.25 per guest</td>
</tr>
<tr>
<td>Cheese Display with crackers</td>
<td>$4.50 per guest</td>
</tr>
<tr>
<td>Freshly prepared Guacamole with chips</td>
<td>$3.95 per guest</td>
</tr>
</tbody>
</table>

### HOT SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasted Raviolis with Marinara</td>
<td>$75.00 (50 pcs)</td>
</tr>
<tr>
<td>Mozzarella Sticks with Marinara</td>
<td>$99.00 (50 pcs)</td>
</tr>
<tr>
<td>Eggrolls with Sweet and Sour Sauce</td>
<td>$99.00 (50 pcs)</td>
</tr>
<tr>
<td>Buffalo Hot Wings</td>
<td>$99.00 (50 pcs)</td>
</tr>
<tr>
<td>Meatballs in Kentucky Bourbon Sauce</td>
<td>$75.00 (50 pcs)</td>
</tr>
<tr>
<td>Jalapeno Poppers</td>
<td>$75.00 (50 pcs)</td>
</tr>
<tr>
<td>Chicken Tenders with Honey Mustard</td>
<td>$99.00 (50 pcs)</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$99.00 (50 pcs)</td>
</tr>
<tr>
<td>Spinach Artichoke Dip with tortilla chips</td>
<td>$3.95 per guest</td>
</tr>
</tbody>
</table>

*Pricing does not include applicable taxes and 20% service charge.*

## EVENT ACCOMPANIMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaf or Iced Tea</td>
<td>$35.00 per gallon</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Assorted Hot Teas</td>
<td>$2.00 per guest</td>
</tr>
<tr>
<td>Freshly Baked Cookies or Brownies</td>
<td>$20.00 per dozen</td>
</tr>
<tr>
<td>Donuts, Pastries, Muffins, or Bagels</td>
<td>$26.00 per dozen</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Whole &amp; Sliced</td>
<td>$4.25 per guest</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$3.00 each</td>
</tr>
</tbody>
</table>

*Pricing does not include applicable taxes and 20% service charge.*