

# Heart of America Catering

## **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.

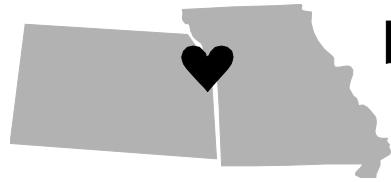
***Classic Deli*** – Shaved Honey Ham, Turkey Breast and Chicken Salad, Pasta Salad, Baby Red Potato Salad, Cream Cole Slaw, Marinated Fresh Vegetable Salad,. Assorted Cheeses and Breads with appropriate condiments. Fresh Baked Cookies and Brownies. Lemonade and Iced Tea.

***Southwest Buffet*** – Southwest Salad, Mexican Lasagna, Chicken Fajitas, Tortilla Chips with Queso Cheese Dip, Refried Beans, Confetti Rice, Salsa, Lettuce and Tomatoes. Sopaipillas for Dessert. 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, Cheesey 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.*



# Heart of America Catering

## **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**

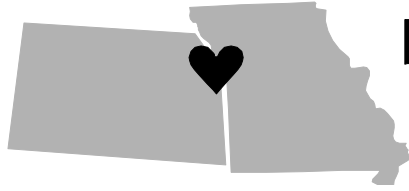
***The Starter*** – Scrambled Eggs, Hash Brown Potatoes  
with Green Peppers and Onions, choice of Ham Steak,  
Bacon or Sausage Patties, Just Baked Biscuits,  
Fresh Coffee, Decaf and a Variety of Hot Teas.

**\$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**

**Mexican** – Southwest Salad, Pork Vera Cruz, Tortilla Chips with Queso Cheese Dip, Soft Flour Tortillas, Chicken Fajitas, Refried Beans, Mexican Rice, Lettuce and Tomatoes. Sopaipillas for dessert. Lemonade and Iced Tea.  
.....**\$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**

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

### PLATED LUNCHEONS

**Classic Chef Salad** – Garden Fresh Assorted Salad Greens, Julienne Roast Beef, Honey Ham, Turkey Breast, Swiss, American & Pepperjack cheeses. Hard Cooked Eggs, Sliced Ripe Olives, Tomatoes and Red Onion rings. Two dressings served. Herb Dinner Roll and Butter. Chocolate Dessert. Lemonade and Iced Tea.....**\$17.95 per guest**

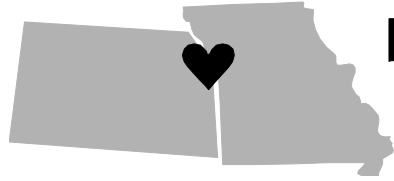
**Chicken Salad or Turkey Club Croissant** – Served with Fresh Fruit Cup and Pasta Salad. Cheesecake with toppings for Dessert. Lemonade and Iced Tea.  
.....**\$16.95 per guest**

**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**



# Heart of America Catering

## 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.

#### CHICKEN

**PICATA**.....**\$25.95**  
Sautéed Boneless Breast of Chicken with  
Picata  
Sauce. Lemon Crown Garnish.

#### TARAGON CHICKEN

**BREAST**.....**\$25.95**  
With Sesame Orange Spicy Glaze.

#### PEPPERED ROASTED PORK

**LOIN**.....**\$25.95**  
Whole Grain Mustard Sauce.

#### ROSEMARY

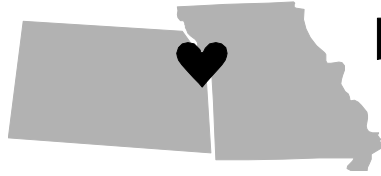
**SALMON**.....**\$27.95**  
Baked in White Wine

#### 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.*



# Heart of America Catering

## 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 FETTUCCHINE 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.

### HOST BAR

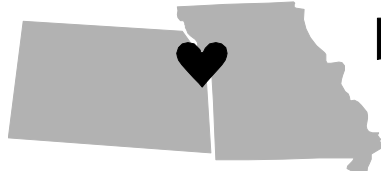
Premium Cocktails.....	<b>\$8.00</b>
House Wines.....	<b>\$6.00</b>
Domestic Beers.....	<b>\$4.00 &amp; \$5.00</b>
Bottled Water.....	<b>\$3.00</b>
Soft Drinks.....	<b>\$3.00</b>

### CASH BAR

Premium Cocktails.....	<b>\$8.00</b>
House Wines.....	<b>\$6.00</b>
Domestic Beers.....	<b>\$4.00 &amp; \$5.00</b>
Bottled Water.....	<b>\$3.00</b>
Soft Drinks.....	<b>\$3.00</b>

*Bartender fee of \$50 per hour for Cash Bars.*

*Pricing does not include applicable taxes  
And 20% service charge*



# Heart of America Catering

**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**

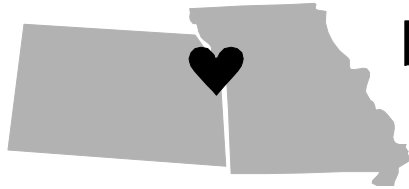
Hosted Beverages include Keg Beer, House Wines, Soft Drinks, Coffee, and Iced Tea.

### **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.*



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## RECEPTION HORS D'OEUVRES

### COLD SELECTIONS

Vegetable Crudités with assorted dips .....	<b>\$3.95 per guest</b>
Fresh Fruit Display .....	<b>\$4.25 per guest</b>
Cheese Display with crackers .....	<b>\$4.50 per guest</b>
Freshly prepared Guacamole with chips .....	<b>\$3.95 per guest</b>
Deviled eggs "The chicken or the egg" .....	<b>\$75.00 (50 pcs)</b>
Assorted cocktail sandwiches .....	<b>\$99.00 (50 pcs)</b>
Cocktail Shrimp .....	<b>\$150.00 (50 pcs)</b>

### HOT SELECTIONS

Toasted Raviolis with Marinara ...	<b>\$75.00 (50 pcs)</b>
Mozzarella Sticks with Marinara .	<b>\$99.00 (50 pcs)</b>
Eggrolls with Sweet and Sour Sauce .....	<b>\$99.00 (50 pcs)</b>
Buffalo Hot Wings .....	<b>\$99.00 (50 pcs)</b>
Meatballs in Kentucky Bourbon Sauce .....	<b>\$75.00 (50 pcs)</b>
Jalapeno Poppers .....	<b>\$75.00 (50 pcs)</b>
Chicken Tenders with Honey Mustard .....	<b>\$99.00 (50 pcs)</b>
Stuffed Mushrooms .....	<b>\$99.00 (50 pcs)</b>
Spinach Artichoke Dip With tortilla chips .....	<b>\$3.95 per guest</b>

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

## EVENT ACCOMPANIMENTS

Coffee, Decaf or Iced Tea	<b>\$35.00 per gallon</b>	Freshly Baked Cookies or Brownies	<b>\$20.00 per dozen</b>
Soft Drinks	<b>\$3.00 each</b>	Donuts, Pastries, Muffins, or Bagels	<b>\$26.00 per dozen</b>
Bottled Water	<b>\$3.00 each</b>	Seasonal Fresh Fruit Whole & Sliced	<b>\$4.25 per guest</b>
Bottled Juices	<b>\$4.00 each</b>	Granola Bars	<b>\$3.00 each</b>
Assorted Hot Teas	<b>\$2.00 per guest</b>	<i>Pricing does not include applicable taxes and 20% service charge.</i>	