



# Waldorf Ballroom

## Menu

For additional information  
and menu options, please contact:

Brenda Brinks, Event Coordinator  
269-945-4400

## About Our Menu

- Prices do not include tax and gratuity.
- Non-alcoholic beverages are included with buffet and plated meals.
- Our buffet and plated selections have been chosen for your convenience; however, customized menus are available. Options may be discussed with the Event Coordinator.
- A seating chart is required for multiple entrée plated meals. No chart is necessary for buffet meals or combination plates.
- Our culinary staff is able to meet special dietary needs due to allergies or medical conditions. Please inform the Event Coordinator if this service is required.
- Menu choices must be received by the Event Coordinator 2 weeks prior to your event.



# Hors D'oeuvres

Suggested Hors D'oeuvre Amounts		
Party Type	Length of Event	Pieces Per Person
Pre-dinner	1-2 hours	6 to 8
Cocktail Reception	2-4 hours	8 to 10
In Lieu of Dinner		12 to 15

## Hot Selections

### Spinach & Roasted Pepper Dip

A creamy, baked blend of cheeses and spinach with sweet roasted red peppers.

Served with garlic crisps and grilled pita bread

\$51.99 (serves 50)

### Seafood Dip

Bubbly mixture of shrimp & crab in our four cheese blend

\$64.99 (serves 50)

*The following are priced per fifty pieces.*

### Chicken Skewers

Your choice of tequila-lime  
or tangy teriyaki-ginger

\$62.99

### Meatballs

Your choice of BBQ or spicy Thai chili

\$58.99

### Pork & Vegetable Eggrolls

Served with tangy sweet-n- sour  
and hot mustard dipping sauces

\$50.99

### Cocktail Franks

Mini franks wrapped in flaky phyllo

\$49.99

### Stuffed Mushroom Caps

Sausage... \$58.99    Crab... \$72.99

### Goat Cheese in Phyllo

Mild goat cheese wrapped in flaky phyllo  
and sprinkled with pine nuts.

\$65.99

### Spanakopita

Spinach and feta cheese  
baked in a flaky phyllo triangle

\$69.99

### Mini Quiche Assortment

Quiche Lorraine, Monterey Jack Cheese,  
Spinach, and Garden Vegetable

\$49.99



## Cold Selections

### Fresh Vegetable Tray

Fresh, crisp vegetables served  
with peppercorn ranch dipping sauce  
\$47.99 (serves 50)

### Cheese and Cracker Tray

Assorted domestic cheeses with our Amber  
Ale cheese dip and assorted crackers  
\$56.99 (serves 50)

### Fresh Fruit Tray

An assortment of fresh seasonal fruit  
\$52.99 (serves 50)

### Combination Tray

A combination of the vegetable,  
domestic cheese and cracker,  
and fresh seasonal fruit trays  
\$61.99 (serves 50)

### Amber Ale cheese dip

With summer sausage slices, garlic crisps, pita bread and kettle chips.  
\$54.99 (serves 50)

*The following are priced per fifty pieces.*

### Bruschetta

Traditional relish of tomatoes, olives, capers, basil and olive oil  
with a splash of Balsamic vinegar. Served with Asiago bread crisps.  
\$51.99

### Ham & Cheese Canapés

Ham with tangy mustard cream cheese.  
\$58.99

### Smoked Turkey Canapés

Smoked turkey with roasted pepper Boursin spread  
on French baguette slices.  
\$58.99

### Herb chicken salad on fresh cucumber slices

\$51.99

### Shrimp Cocktail

Large shrimp poached in savory aromatic and lemon.  
Served with traditional cocktail sauce.  
\$135.99



# Buffet Selections

All selections are priced per person and include non-alcoholic beverages

## Soup and Deli Buffet.....\$12.50

The following items are included:

- Hickory smoked ham •Oven roasted turkey •Pastrami
- Swiss, cheddar and provolone cheeses
- An assortment of fresh breads
- Lettuce, tomato, onion, pickles, mayonnaise and mustards
- Kettle chips
- Fresh fruit salad

Choice of:

- Garden or Caesar salad

Choice of one of the following salads:

- Mustard potato salad •Marinated grilled vegetable salad
- Creamy buttermilk-chive pasta salad •Cucumber-tomato salad
- Tortellini salad •Thai noodle salad

Choice of one of the following soups:

- Chicken & White Bean Chili
- Tuscan Bean and Ham
- Fire Roasted Tomato-Basil
- Chicken & Shrimp Gumbo
- Wild Rice and Mushroom

## Homemade Pizza Buffet.....\$12.75

*\*\* Pizza buffet is not available for parties exceeding 100 guests \*\**

- Caesar Salad station with olives, tomatoes, croutons, parmesan cheese
- Pasta primavera salad •Fresh baked garlic crostini •Fresh fruit
- Assorted handmade pizzas



## Bar B Que.....\$13.25

### Choice of:

- Classic chili with cornbread or garden salad
- Beef brisket with sweet BBQ sauce
- Pulled pork with Mustard BBQ sauce
- Redskin potato salad
- Creamy coleslaw
- Peach cobbler

## Pasta Buffet.....\$14.75

Includes house salad, garlic bread and fresh fruit

### Choice of one of the following soups:

- Chicken & White Bean Chili
- Tuscan Bean and Ham
- Fire Roasted Tomato-Basil
- Chicken & Shrimp Gumbo
- Wild Rice and Mushroom

### Choice of one of the following red sauce entrees:

- Traditional style lasagna
- Baked ziti with Italian sausage and marinara
- Three-cheese tortellini with bolognese sauce

### Choice of one of the following white sauce entrees:

- Alfredo style vegetable lasagna
- Stuffed shells with chicken, herbs and ricotta
- Chicken Florentine bowtie pasta

## Tex-Mex Bar.....\$15.75

- Smoked poblano and cheese soup
- Grilled tequila- lime marinated chicken for fajitas
- Spicy ground beef for tacos
- Warm flour tortillas and crisp taco shells
- Grilled peppers and onions, lettuce, tomato, cheese
- Homemade tortilla chips, sour cream, salsa, guacamole
- Rice with roasted corn and cilantro



## Jefferson Street Buffet.....\$18.25

Includes soft drinks, dinner rolls, your choice of starter salad,  
one starch, one vegetable and two entrées

### Your Choice of Starter Salad

- Garden patch
- Caesar
- House salad

### Your Choice of Starch

- Redskin smashers
- Au gratin potatoes
- Herb-roasted Yukon gold potatoes
- Wild and brown rice pilaf
- Roasted garlic and Boursin whipped potatoes
- Roasted corn and poblano basmati rice
- Mushroom risotto

### Your choice of vegetable

- Green beans and carrots
- Green Beans Almondine
- California blend of broccoli, cauliflower and carrots
- Baked corn casserole

### Your Choice of Two Entrées

- Oven roasted breast of turkey with pan gravy
- Roasted Bavarian ham with maple mustard glaze
- Herb roasted pork loin with granny smith apple glaze
- Tender roast beef au jus
- Braised sirloin beef tips with onion and mushrooms
- Pan seared lemon herb chicken
- Savory marinated wood grilled chicken
- Butter crumb baked cod



## Uptown Dinner Buffet.....\$20.25

Includes soft drinks, dinner rolls, your choice of starter salad, additional salad, one starch, one vegetable and two entrées

### Your Choice of Starter Salad

- Garden patch
- Caesar
- House salad

### Your Choice of Additional Salad

- Mustard potato salad
- Creamy buttermilk-chive pasta salad
- Broccoli slaw
- Marinated grilled vegetable salad
- Thai noodle salad
- Tortellini salad
- Marinated cucumber-tomato salad
- Grilled mushroom salad

### Your Choice of Starch

- Redskin smashers
- Au gratin potatoes
- Herb-roasted Yukon gold potatoes
- Wild and brown rice pilaf
- Roasted garlic and Boursin whipped potatoes
- Roasted corn and poblano basmati rice
- Mushroom risotto

### Your choice of vegetable

- Green beans and carrots
- Green Beans Almondine
- California blend of broccoli, cauliflower and carrots
- Baked corn casserole

### Your Choice of Two Entrées

- Asiago cheese and basil pesto seared chicken with roasted tomato sauce
- Roasted N.Y. Strip loin with peppercorn-mushroom sauce
- Pepita & tortilla crusted chicken with Ancho chili glaze
- Asian spiced BBQ salmon with hoisin glaze
- Lemon-Herb grilled chicken with creamy herb veloute
- Apple cider marinated roasted pork loin with warm apple-cherry chutney



## Plated Meals

Multiple entrée selections

(Guests are served one of two entrée choices – seating chart required)

Add \$1.25 per person

Combination Plates

(A smaller portion of two entrée choices served on the same plate)

Add \$2.00 per person

## Meats and Fish

Meals include a tossed garden salad, dinner rolls, choice of one starch, chef's choice of vegetable, and non-alcoholic beverages.

Chicken Marsala.....\$16.99

Pan seared chicken in a Marsala & pesto cream sauce with button mushrooms.

Stuffed Breast of Chicken.....\$17.59

Filled with wild rice, Bavarian ham and topped with a creamy herb sauce.

Wood Grilled Pork Loin Chops .....\$17.99

Tender chops brushed with a sweet BBQ glaze.

Wood Grilled Salmon .....\$18.99

Premium salmon filet drizzled with a light lemon glaze.

Wood Grilled Peppercorn Sirloin Steak .....\$19.99

Juicy steak topped with our special garlic-herb butter, prepared to medium temperature.

Your Choice of Starch

- Redskin smashers
- Au gratin potatoes
- Herb-roasted Yukon gold potatoes
- Wild and brown rice pilaf
- Roasted garlic and Boursin whipped potatoes
- Roasted corn and poblano basmati rice
- Mushroom risotto

## Pasta

Meals include a tossed garden salad, garlic bread, and non-alcoholic beverages.

### Cheese Tortellini Primavera.....\$15.49

Three cheese tortellini pasta with sautéed garden vegetables in a delicious light wine and pesto sauce.

### Chicken Florentine Bowtie Pasta.....\$16.49

Sautéed bacon, spinach and shallots tossed with bowtie pasta in a creamy garlic alfredo sauce. Topped with wood grilled chicken and toasted pine nuts.

### Chicken and Broccoli Alfredo.....\$16.49

Pan seared chicken, broccoli and our roasted garlic and Asiago Alfredo tossed with penne pasta.

## Snacks and Accompaniments

Serves 50 unless otherwise noted

### Chips and Salsa.....\$24.99

Pretzels, Peanuts & chex mix – pick one or have all three .....\$29.99

Kettle chips with Boursin cheese & Roasted red pepper dips.....\$39.99

Non-alcoholic Punch Bowl.....\$14.99 per gallon

## Desserts

*The following may be added to any buffet for an additional \$1.49 per person:*

### Choice of:

•Assorted Cookies •Chocolate Decadent Brownies •Triple Berry Crumble

*The following may be added to any buffet or plated meal for an additional \$1.99 per person:*

### Choice of:

•Mixed Fruit Deep Dish Pie •Tiramisu Cake •Chocolate French Silk Pie

*The following may be added to any buffet or plated meal for an additional \$2.99 per person:*

### Choice of:

•Peanut Butter Pie •NY Style Cheesecake w/ Fruit Toppings •Chocolate Fudge Torte

