

# LITTLE AMERICA HOTEL BANQUET MENU

## LITTLE AMERICA HOTEL GENERAL CATERING POLICY & INFORMATION

*The Following Information is Designed to Assist You in Planning Your Function at The Little America Hotel  
Please Consult with Your Catering Services Manager for Further Details*

**FOOD & BEVERAGE:** All food and beverage must be supplied by The Little America Hotel.

The hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverage can be taken from the premises. Food items cannot be transferred from one event to another.

**BANQUET PRICES:** All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. The menus are provided on a per person basis unless otherwise stated. Please note that all buffet menus are offered with minimum order requirements and are offered for a maximum of two (2) continuous hours. The hotel will assess a taxable service charge for each additional half hour. Your Catering Manager will be happy to customize and tailor specialty menus at your request. When a choice of entree is provided the higher price of the two will be charged.

**MENU SELECTION:** To ensure that every detail is handled in a professional manner, The hotel requires that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. When the Banquet Event Orders are finalized, please initial each page and sign the last page and return them at least ten (10) working days prior to the first scheduled event. If the Banquet Event Orders are not signed and returned ten (10) working days prior to the first scheduled event we will accept them as approved. We will do our best to accommodate changes to the Banquet Event Orders within the ten (10) working days prior to your first scheduled event but taxable surcharges may apply. The Banquet Event Order will serve as the food and beverage contract.

**GUARANTEE of ATTENDANCE:** We need your assistance in making your banquet a success. The Little America Hotel requests a client notify the Catering Department with the exact number of guests attending each event and the per piece counts three business days (excluding Saturdays and Sundays) by 12:00 pm (noon) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. An increase in attendees or per piece counts after the due date will be subject to an additional 50% per person plus service charge and sales tax increase to the price of that item or menu and is subject to possible substitution of other items based on availability.

**FUNCTION ROOMS:** Function rooms are assigned by The hotel according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than six (6) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the six (6) hour cut off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges.

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**STATE TAX & SERVICE CHARGE:** The hotel will add 24% service charge and, as of current date, 11.181% sales tax on food and beverage in addition to the prices stated in this guide. Audio visual pricing is subject to current sales tax of 9.181% and meeting room rental is subject to city tax of 2.581%. These fees are subject to change.

**AUDIO VISUAL EQUIPMENT:** A complete line of audio visual equipment is available through our Audio Visual Department. Your Catering and Sales Manager will be glad to provide you with this information and help you reserve the equipment that will best meet your needs.

**SET-UP CHARGES:** There will be an additional set-up charge for the use of any private dining rooms for groups of less than 25 guests.

**SECURITY:** The hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting.

**PROPERTY DAMAGE:** As a patron, you are responsible for any damage to any part of the hotel during the period of time you, your attendees, employees, independent contractors or other agents under control of any independent contractor hired by you, are in the hotel. The hotel will not permit the affixing of anything to any surface throughout the hotel.

**PACKAGES:** Meeting materials may be delivered to The hotel three (3) working days prior to the date of the function. Service charges will apply for package handling. The following information must be included on all packages to ensure proper delivery:

Name of Organization  
Attention: Catering or Convention Services Manager (please indicate name)  
Guest's Name  
Date of Function  
Number of Boxes (1 of 3, 2 of 3, etc.)

Please use the following address for all packages:  
Little America Hotel Flagstaff 2515 E. Butler Ave., Flagstaff, AZ 86004

## LITTLE AMERICA HOTEL BANQUET MENU

### À LA CARTE BREAK MENU

<b>Assorted Bagels with Flavored Cream Cheese</b> <i>(per dozen)</i>	\$39.00
<b>Assorted Muffins</b> <i>(per dozen)</i>	\$36.00
<b>Assorted Danishes</b> <i>(per dozen)</i>	\$36.00
<b>Freshly Baked Banana Bread, Zucchini Bread, or Coffee Cake</b> <i>(12 slices per loaf)</i>	\$30.00
<b>Pretzels</b> <i>(per pound)</i>	\$22.00
<b>Assorted Jumbo Cookies</b> <i>(per dozen)</i>	\$34.00
<b>Fudge Brownies</b> <i>(per dozen)</i>	\$34.00
<b>Trail Mix</b> <i>(per pound)</i>	\$21.00
<b>Home-Made Tri-Color Tortilla Chips with House-Made Salsa</b> <i>(per pound)</i>	\$34.00
<b>Honey Roasted Peanuts</b> <i>(per pound)</i>	\$22.00
<b>Whole Fruit</b> <i>(each)</i>	\$4.00
<b>Assorted Individual Yogurts</b> <i>(each)</i>	\$4.00
<b>Popcorn</b> <i>(per pound)</i>	\$20.00

### BEVERAGES

<b>Fresh Brewed Coffee or Decaf</b> <i>(1 gallon, approximately 16 servings)</i>	\$55.00
<b>Hot Water with a Selection of Teas and Hot Chocolate</b> <i>(1 gallon, approximately 16 servings)</i>	\$48.00
<b>Fresh Orange Juice, Cranberry Juice or Apple Juice</b> <i>(1 gallon, approximately 16 servings)</i>	\$54.00
<b>Lemonade</b> <i>(1 gallon, approximately 16 servings)</i>	\$48.00
<b>Iced Tea</b> <i>(1 gallon, approximately 16 servings)</i>	\$48.00
<b>Sports Drink</b> <i>(each)</i>	\$4.50
<b>Soft Drinks in Cans</b> <i>(each)</i>	\$4.00
<b>Bottled Water</b> <i>(each)</i>	\$4.00

*Please Add 24% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

# LITTLE AMERICA HOTEL BANQUET MENU

## BREAKFAST BUFFETS

*All of Our Breakfast Buffets are Accompanied by Regular and Decaffeinated Coffee, Hot Water with a Selection of Teas, and Hot Chocolate*

### CONTINENTAL BREAKFAST

#### **Humphrey's Sunrise \$21.00**

Includes Fresh Squeezed Orange, Apple and Cranberry Juices,  
Sliced Fresh Fruit and an Assortment of Baked Goods  
and Sweet Butter with a Selection of Jams and Marmalades

#### **The Little America**

#### **Continental Breakfast \$22.00**

Includes Fresh Squeezed Orange, Apple and Cranberry Juices,  
Sliced Fresh Fruit and an Assortment of Baked Goods  
and Sweet Butter with a Selection of Jams and Marmalades

Homemade Granola and Assorted Individual Fruit Yogurts

### FULL BREAKFAST

#### **The Route 66 Breakfast \$28.00**

*(Minimum of 25 People)*

Includes Fresh Squeezed Orange, Apple and Cranberry Juices,  
Sliced Fresh Fruit and an Assortment of Baked Goods and Sweet Butter  
with a Selection of Jams and Marmalades

Plain and Fresh Fruit Flavored Yogurt  
with Homemade Granola and Organic Steel-cut Oatmeal  
with Golden Raisins, Pecans, Green Apples, Cranberries and Brown Sugar

Fluffy Scrambled Eggs  
with Fresh Herbs, Tomatoes, Cheddar Cheese and Salsa,  
Smoked Bacon, Sausage Links and Breakfast Potatoes

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## LITTLE AMERICA HOTEL BANQUET MENU

### BREAKFAST BUFFET ENHANCEMENTS

*These Items are Offered as Enhancements to the Breakfast Buffets Only and  
Must be Ordered for the Entire Guarantee of the Group*

#### **Omelet Station \$10.00**

*(Chef Attendant Required at \$125 per Attendant)*

Eggs Cooked to Order

**Meat:** Bacon, Sausage, Chorizo, Ham

**Vegetables:** Mushrooms, Spinach, Avocado, Peppers,  
Onion, Tomatoes and Green Chilies

**Cheese:** Cheddar, Swiss, and Goat Cheese

#### **Breakfast Burritos \$9.00**

Soft Flour Tortilla Filled with Scrambled Eggs,  
Cheddar Cheese, Chorizo, Scallions and Sweet Bell Peppers  
Accompanied by Sour Cream and House Made Salsa

#### **Cinnamon Brioche French Toast \$10.00**

Thick-cut Brioche Bread Soaked in Sweet Cinnamon Custard  
with Dark Rum Caramel Sauce,  
Powdered Sugar and Candied Pecans

#### **Belgian Waffle \$10.00**

Served with Butter, Whipped Cream, and Warm Maple Syrup  
accompanied with Fresh Berries and Whipped Nutella

#### **Fluffy Scrambled Eggs \$8.00**

Served with Herbs, Tomatoes  
and Cheddar Cheese

#### **Breakfast Meats \$8.00**

*(Please Choose One of the Following)*

Smoked Bacon, Sausage Links,  
Grilled Country Ham, Canadian Bacon

#### **Hot Steel-Cut Oatmeal \$8.00**

Organic Steel-cut Oatmeal  
Served with Golden Raisins, Green Apples,  
Dried Cranberries, Brown Sugar and Pecans

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## LITTLE AMERICA HOTEL BANQUET MENU

### PLATED BREAKFAST

*All Plated Breakfasts Include a Basket of Assorted Baked Goods, Fresh Squeezed Orange Juice, Coffee, Tea, and Decaf*

**Little America**  
**Cinnamon French Toast Breakfast \$22.00**

Thick Cut Brioche Bread  
Soaked in Sweet Cinnamon Custard  
Served With Dark Rum Caramel Sauce,  
Powdered Sugar and Candied Pecans  
Smoked Bacon and Breakfast Potatoes

**The Mount Elden Breakfast \$23.00**

Fresh Baked Biscuits  
Topped with Country Style Sausage Gravy,  
Fluffy Scrambled Eggs with Fresh Herbs,  
Tomatoes and Cheddar Cheese,  
Breakfast Potatoes

**The Grand Canyon Rise and Shine \$22.00**

Fluffy Scrambled Eggs  
Smoked Bacon and Breakfast Sausage,  
Breakfast Potatoes

**Quiche \$24.00**

*Lorraine*

Bacon, Ham and Swiss Cheese  
Topped with Mornay Sauce  
or

*Florentine*

Onion and Spinach Topped with Mornay Sauce

Served with Breakfast Potatoes  
and Country Sausage Links

**Seasonal Fruit Plate \$17.00**

Greek Yogurt and Our House-made Granola or Muesli

### BREAK PACKAGES

*Break Packages are Based on One Hour Maximum. An Assortment of the Listed Items Will be Served to Allow Your Attendees a Choice*

**The Health Nut \$16.00**

Whole Fresh Fruit, Individual Yogurts and  
Granola Bars, Regular and Decaffeinated Coffee,  
Selection of Teas, Sports Drinks and Bottled Water

**Little America Break \$16.00**

Assorted Cookies and Brownies,  
Soft Drinks, Bottled Water and Iced Tea,  
Regular and Decaffeinated Coffee and Selection of Teas

**The Sweet and Salty \$16.00**

Pretzels, Popcorn, Peanuts and Assorted Candy Bars,  
Regular and Decaffeinated Coffee,  
Selection of Teas, Soft Drinks and Bottled Water

**Trail Mix Station \$15.00**

Build your own Trail Mix with Peanuts, Whole Almonds,  
Pretzels, Golden Raisins, Craisins, Banana Chips,  
M&M's, Mini Marshmallows and Yogurt Raisins

**Buenos Tardes \$18.00**

Beef Taquitos, Chips with Guacamole,  
Black Bean Dip and Home Made Roasted Tomato Salsa,  
Soft Drinks, Bottled Water and Iced Tea,  
Regular and Decaffeinated Coffee

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# LITTLE AMERICA HOTEL BANQUET MENU

## LUNCH BUFFETS

*All Lunch Buffets are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee,  
an Assortment of Teas and Iced Tea*

### **Tour of Italy \$33.00**

*(Minimum of 25 People)*

Mixed Greens  
Sliced Mushrooms, Tomato and Cucumber,  
Croutons, Chef's Choice of Dressing

Classic Caesar Salad

Baked Penne Bolognese

Chicken Pomodoro  
*Herb and Parmesan Crusted Chicken Breast  
Roasted and Topped with a Crushed Garlic and Tomato  
Sauce*

Spinach Ravioli  
Over a Smoked Gouda Cream Sauce

Steamed Broccolini  
Rosemary-Thyme Oven Roasted New Potatoes  
Garlic Bread

Pastry Chef's Selections of Desserts

### **The Deli Board \$31.00**

*(Minimum of 25 People)*

Mixed Greens  
Sliced Mushrooms, Tomato and Cucumber,  
Croutons, Chef's Choice of Dressing

Potato Salad

Marinated Vegetable Salad

Cured Ham, Smoked Turkey, Roasted Beef  
and Pastrami with a Variety of Cheeses

Platters of Sliced Onions, Tomatoes,  
Lettuce and Sliced Pickles

Whole Grain Mustard,  
Dijon Mustard and Mayonnaise

Artisan Breads

Assorted Potato Chips

Pastry Chef's Selections of Desserts

### **Taste of Mexico \$32.00**

*(Minimum of 25 People)*

Mixed Greens  
Served with a Chipotle Ranch Dressing

Gazpacho Salad  
*(Chopped Tomatoes, Red Onions,  
Peppers and Cucumbers  
Tossed in a Red Wine Vinaigrette)*

Taco Bar with Ground Beef  
Accompanied with Shredded Cheese,  
Diced Tomatoes, Shredded Lettuce,  
Sour Cream, Homemade Guacamole,  
Served with Tortilla Chips and Fresh Salsa

Red Chili Cheese Enchiladas

Refried Beans  
Spanish Rice

Pastry Chef's Selections of Desserts

*Please Add 24% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

# LITTLE AMERICA HOTEL BANQUET MENU

## LUNCH BUFFETS

### **The Backyard BBQ \$35.00**

*(Requires a Minimum of Two Chef Attendants at \$125 per Chef)*

*(Minimum of 25 People)*

Potato Salad  
Cole Slaw

All American Beef Hamburgers  
Barbecued Chicken Breasts  
Jumbo Bratwurst  
(All Charbroiled to Perfection)

Vegetable Kabobs  
Country Style Baked Beans  
Corn on the Cob

With Condiments of Lettuce, Tomato, Sauerkraut,  
Kosher Pickles, Mayonnaise, Ketchup, Mustard and Cheddar Cheese  
Hot Dog and Hamburger Buns

Pastry Chef's Selection of Dessert

### **Asian Flavors \$32.00**

*(Minimum of 25 People)*

Asian Greens  
Crispy Rice Noodles, Julienne Vegetables,  
Sesame Seeds, Cashews, Thai Green Chile Dressing

Oriental Cabbage Salad

Oriental Stir Fried Chicken and Vegetables

Sweet and Sour Pork

Fried Rice

Vegetable Egg Rolls  
Served with Sweet and Sour Sauce, Spicy Mustard,  
and Soy Sauce for dipping

Fortune Cookies  
Pastry Chef's Selections of Dessert

*Please Add 24% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*



## LITTLE AMERICA HOTEL BANQUET MENU

### PLATED LUNCH

*All Plated Lunches Come with a Mixed Green Salad with Dressing, Fresh Baked Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas and Pastry Chef's Selection of Dessert*

#### ENTRÉES

##### **Lemon Pepper Chicken \$28.00**

Pan Seared Breast of Chicken  
Tossed in a White Wine Lemon Pepper Sauce  
Served with White Quinoa  
and Broccoli Rapini

##### **Arizona Pistachio Chicken \$30.00**

Pistachio Encrusted Chicken Breast  
Topped with Tequila Lime Sauce  
Served with Rice Medley  
and Fresh Seasonal Vegetables

##### **Grilled Atlantic Salmon \$31.00**

6 oz Salmon Fillet  
Topped with a Spinach and Basil Butter Sauce  
on Top of a Bed of Wild Rice  
and Served with Fresh Seasonal Vegetables

##### **Chicken Primavera \$28.00**

Strips of Grilled Chicken Breast  
Tossed with a fresh Seasonal Vegetable Medley  
and Penne Pasta in our House Made  
Alfredo Sauce

##### **Artichoke and Spinach Lasagna \$27.00**

A Layered Spread of Artichoke Hearts  
and Sautéed Spinach in a Creamy Parmesan  
and Mozzarella Sauce, all topped with  
Feta Cheese  
Served with Garlic Bread

##### **Marinated London Broil \$34.00**

Grilled to Perfection  
and Topped with Wild Mushroom Demi Glaze  
Served with Mashed Potatoes  
and Fresh Steamed Vegetables

#### **BOXED LUNCH FOR "ON THE GO" \$22.00**

*All Boxed Lunches Include a Bag of Chips, Whole Fruit, a Beverage, Cookie and Condiments of Mayonnaise and Mustard*

##### **Turkey Club**

Roasted Turkey, Bacon, Swiss, Tomato, Lettuce on Multigrain Bread

##### **Sliced Roast Beef**

Served with Horseradish Mayonnaise (on the side), Lettuce, Tomato, Gruyere, on Multigrain Bread

##### **Black Forest Ham**

Served with Lettuce, Tomato, and Cheddar Cheese on Multigrain Bread

##### **Grilled Vegetable Wrap**

Hummus Spread, Grilled Portobello, Spinach, Eggplant, Red Peppers, Asparagus, Goat Cheese  
served in a Flat bread Lavash

*Please Add 24% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

## LITTLE AMERICA HOTEL BANQUET MENU

### LIGHT FARE LUNCHES

*All Light Fare Lunches are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee,  
an Assortment of Teas and Iced Tea  
Pastry Chef's Selection of Dessert*

### ENTRÉES

#### **Sliced Turkey Breast Croissant \$23.00**

Fresh Roasted Turkey Breast  
with Swiss Cheese,  
Cucumbers, Lettuce, Tomatoes  
and Cranberry Cream Cheese.  
Served with Pasta Salad

#### **Classic Chicken Caesar Salad \$23.00**

Served with Romaine Lettuce,  
Grilled Chicken Breast, Tomatoes,  
Croutons and Aged Parmesan Cheese,  
Tossed with Caesar Dressing

#### **Mexicali Salad \$23.00**

Chipotle Marinated "Carne Asada," or Chicken Breast  
with Crisp Romaine and Iceberg Lettuce,  
Roasted Corn, Jicama, Cherry Tomatoes,  
Green Onions, Toasted Pepitas,  
Queso Fresco, and Tortilla Strips  
All Tossed in a Cilantro Lime Vinaigrette

#### **Grilled Chicken Wrap \$23.00**

Herb Flour Tortilla  
Filled with Grilled Chicken Breast,  
Avocado, Cucumber, Lettuce, Tomato  
and Italian Dressing  
Served with Pasta Salad

*Please Add 24% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

## LITTLE AMERICA HOTEL BANQUET MENU

### DINNER BUFFETS

*All Dinner Buffets are Accompanied by Fresh Baked Rolls,  
Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas, Iced Tea*

#### **The Little America Buffet \$43.00**

*(Minimum of 50 People)*

Mixed Green Salad  
Complimented with Sliced Red Onion,  
Tomatoes, Cucumbers,  
Served with Ranch and Italian Dressing

Green Bean Salad  
with Pickled Onions  
and a Hazelnut Vinaigrette Dressing

Sliced Roasted Turkey Breast  
Served with Pan Gravy,  
Cranberry-Orange Relish  
and Cornbread Stuffing

Sliced Whiskey and Maple Glazed Ham

Roasted Garlic Mashed Potatoes  
Fresh Seasonal Vegetable Medley

Pastry Chef's Choice of Dessert

#### **Red Rock \$54.00**

*(Minimum of 50 People)*

Cobb Salad Station  
with Hearts of Romaine  
and Crocks of Assorted Toppings to Include  
Turkey, Black Olives, Bleu Cheese Crumbles,  
Chopped Bacon, Tomatoes, Hard Boiled Egg,  
Ranch, Balsamic, Bleu Cheese and Italian Dressings

Caesar Salad  
with Hearts of Romaine, Tossed in Caesar Dressing,  
Served with Grilled Chicken, Grated Asiago Cheese,  
Herb Croutons and Anchovies

Grilled Breast of Chicken  
with Roasted Red Pepper Cream

Herb Roasted Prime Rib  
Au Jus and Creamed Horseradish on the Side

Salmon Fillets  
With Tomato Tarragon Sauce

Cheese Tortellini  
With Roasted Garlic Cream

Rosemary Roasted Red Potatoes  
Seasonal Vegetables

Pastry Chef's Choice of Dessert

#### **Backyard BBQ \$44.00**

*(Minimum of 50 People and Two Chef Attendants at \$150 per Chef)*

Mixed Green Salad  
Complimented with Sliced Red Onion, Tomatoes  
and Cucumbers,  
Served with House Ranch and Italian Dressings

Fruit Salad  
Potato Salad  
Cole Slaw

All American Beef Hamburgers on Buns

Barbeque Chicken Breasts

Jumbo Bratwurst on Pretzel Buns  
(All Charbroiled to Perfection)

Make your own Pork Slider Bar  
Marinated Vegetable Kabobs  
Country Style Baked Beans

Corn on the Cob

Condiments: Lettuce, Tomato, Sauerkraut,  
Kosher pickles, Mayonnaise,  
Curry Ketchup, Mustard and Cheddar Cheese

Pastry Chef's Choice of Dessert

*Please Add 24% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

# LITTLE AMERICA HOTEL BANQUET MENU

## DINNER BUFFETS

### **The Tuscany \$46.00**

*(Minimum of 50 People)*

Mixed Green Salad Complimented with Sliced Red Onion, Tomatoes  
Cucumbers, Served with Ranch and Italian Dressing

Mediterranean Vegetable Salad

Pesto Penne Pasta

Tuscan Chicken

Alaskan Halibut with Roasted Heirloom Tomato and Basil Sauce

Wild Mushroom Ravioli Over Roasted Garlic Cream Sauce

Herb Crusted Oven Roasted New Potatoes  
Squash Medley with Basil

Pastry Chef's Selections of Dessert

### **South of The Border Buffet \$45.00**

*(Minimum of 50 People)*

Mixed Green Salad with Fried Tortilla Strips  
and Chipotle Buttermilk Dressing

Southwestern Caesar Salad with Romaine Hearts,  
Shaved Manchego Cheese, Manchego Croutons  
and Ancho Cream Dressing

"Make Your Own Fajita" Station  
Soft Flour Tortillas

Grilled Marinated Chicken Breast  
Grilled Marinated Sirloin Strips  
Sautéed Onions and Peppers

Accompanied with Shredded Cheese, Diced Tomatoes,  
Shredded Lettuce, Mild Salsa, Sour Cream and Homemade  
Guacamole

Green Chili Pork with Cilantro and Sour Cream

Red Chili Cheese Enchiladas

Homemade Refried Beans  
Traditional Spanish Rice

Pastry Chef's Choice of Dessert

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## LITTLE AMERICA HOTEL BANQUET MENU

### PLATED DINNERS

*All Plated Dinners are Accompanied by a Mixed Green Salad with Dressing, Fresh Baked Rolls,  
Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas, Iced Tea  
Pastry Chef's Selection of Dessert*

### ENTRÉES

#### **Arizona Pistachio Chicken \$39.00**

Pistachio Encrusted Chicken Breast  
Topped with Tequila Lime Sauce,  
Served with Wild Rice Medley  
and Fresh Seasonal Vegetables

#### **Chicken Marsala \$39.00**

Tender Chicken Scallopini with Mushroom  
and Marsala Wine Demi Glace  
Served over Mashed Potatoes  
and Sauteed Squash Medley

#### **Mediterranean**

#### **Stuffed Chicken Breast \$42.00**

Lightly breaded Chicken Breast  
Stuffed with Prosciutto, Mozzarella Cheese  
and Spinach with Roasted Red Pepper Cream  
Served with Wild Rice Blend  
and Steamed Broccoli

#### **Atlantic Salmon Filet \$43.00**

Grilled Salmon Filet  
Served over Southwestern Succotash  
Topped with a Southwestern Aioli  
and Fried Parsnips

#### **Pork Porterhouse \$39.00**

Thick Cut of Pork  
Topped with Apple Cider Glaze  
and Caramelized Granny Smith Apples  
Served with Roasted Garlic Mashed Potatoes  
and a Roasted Corn Medley

#### **New York Strip \$48.00**

8oz. New York Strip Steak  
with Brandy Peppercorn Sauce  
Served with Baked Potato  
and Lemon Glazed Asparagus

#### **Roast Prime Rib of Beef \$46.00**

Slow Roasted Prime Rib of Beef  
Aus Jus and Creamed Horseradish  
Served with Roasted Garlic Mashed Potatoes  
and Sauteed Green Beans

#### **Farmers Market Napoleon \$34.00**

Marinated Grilled Portobello Mushroom,  
Grilled Zucchini and Squash,  
Roasted Red Pepper, Steamed Spinach,  
Goat Cheese on a Bed of Tomato Veloute Sauce

### MIXED GRILL ENTRÉES

#### **Beef Strip Loin and Airline Chicken Breast \$50.00**

6 oz Beef Strip Loin and Peppercorn Demi  
paired with a 4oz Airline Chicken Breast  
Topped with Pesto and Spinach Cream Sauce  
Served with Roasted New Potatoes  
and Seasonal Vegetables

#### **Filet Mignon and Scampi \$53.00**

6 oz Bacon Wrapped Center Cut Filet Mignon  
and Maitre d' Butter Paired with  
Three Large Prawns Served Scampi Style  
Accompanied with a Wild Rice Medley  
and Seasonal Vegetables

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## LITTLE AMERICA HOTEL BANQUET MENU

### HOT HORS D'OEUVRES

*(Serving Size is 50 Pieces)*

<b>Blackened Fried Tempura Vegetables Served with Buttermilk Herb Dipping Sauce</b>	<b>\$125</b>
<b>Pork or Vegetable Egg Rolls with Hot Mustard Dipping Sauce</b>	<b>\$125</b>
<b>Pork Pot Stickers with Ginger Soy Dipping Sauce</b>	<b>\$125</b>
<b>Italian Sausage Stuffed Mushrooms with House made Marinara</b>	<b>\$140</b>
<b>Swedish or BBQ Meatballs</b>	<b>\$140</b>
<b>Spanakopita</b>	<b>\$140</b>
<b>Rotisserie Chicken Quesadillas with Salsa and Chipotle Sour Cream</b>	<b>\$145</b>
<b>Bratwurst Wrapped in Puff Pastry with Stone Ground Mustard Dipping Sauce</b>	<b>\$145</b>
<b>Pulled Pork Mini-Sliders</b>	<b>\$185</b>
<b>Mini Beef Wellington</b>	<b>\$190</b>
<b>Little America Pepper Steak Brochettes with Smoky BBQ Dipping Sauce</b>	<b>\$200</b>
<b>Crab Cakes with Spicy Remoulade Sauce</b>	<b>\$275</b>
<b>Bacon Wrapped Shrimp</b>	<b>\$280</b>

### COLD HORS D'OEUVRES

*(Serving Size is 50 Pieces)*

<b>Tomato Artichoke Bruschetta</b>	<b>\$175</b>
<b>Prosciutto Wrapped Asparagus</b>	<b>\$175</b>
<b>Classic Deviled Eggs with Spanish Paprika</b>	<b>\$170</b>
<b>7 Layer Dip with Tri-Colored Corn Chips</b>	<b>\$170</b>
<b>Roasted Tomato Hummus, Pita Chips, Carrots and Cucumbers</b>	<b>\$170</b>
<b>Grilled Shrimp Skewers</b>	<b>\$240</b>
<b>Fruit and Cheese Brochette</b>	<b>\$235</b>
<b>Assorted Finger Sandwiches</b>	<b>\$230</b>
<b>Cocktail Shrimp on Ice with Cocktail Sauce and Lemons</b>	<b>\$280</b>

*Please Add 24% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.*

# LITTLE AMERICA HOTEL BANQUET MENU

## FROM THE CARVING BOARD

*All Items are Served with Fresh Baked Rolls. Carving Chef Attendant Required  
Carving Fees are \$150.00 for Two Hours. Minimum Order of Three Stations or as an Addition to a Buffet  
Stations are Designed for Two Hours of Service*

**Rosemary and Pepper Crusted  
Prime Rib of Beef Au Jus**  
(Serves 50) \$600  
Accompanied by Creamed Horseradish

**Honey Baked Applewood Ham**  
(Serves 50) \$350  
Accompanied by Apple Cider Glaze  
and Assorted Mustards

**Roasted Turkey Breast**  
(Serves 50) \$340  
Accompanied by Cranberry Sauce,  
Herb Aioli and Honey Mustard

## SPECIALTY DISPLAYS

**Fresh Vegetable Crudités  
with Herb Buttermilk Dip**  
Small Display (serves 25) \$120  
Medium Display (serves 50) \$220  
Large Display (serves 100) \$400

**Sliced Seasonal Fruit Displays**  
Small Display (serves 25) \$140  
Medium Display (serves 50) \$235  
Large Display (serves 100) \$450

**Domestic and Imported Cheese**  
Small Display (serves 25) \$185  
Medium Display (serves 50) \$285  
Large Display (serves 100) \$460  
Includes Whole Clusters of Grapes,  
Nuts, Crackers and Sliced Baguettes

**Assorted Hummus Bar**  
Choice of Three Hummus flavors: Roasted Red Pepper,  
Roasted Garlic and Original with Pita Chips  
\$15.00 per person

**Potato Bar**  
Choice of Three Homemade Mashed Potatoes:  
Roasted Garlic Mashed, Pesto Mashed,  
Gouda Mashed, Parmesan Mashed,  
Sweet Potato Mashed or Plain  
Served with Accompaniments  
(Chopped Bacon, Chives, Shredded Cheese,  
Sour Cream & Butter)  
\$17.00 per person

**Gourmet Antipasto Platter**  
Small Display (serves 25) \$160  
Medium Display (serves 50) \$285  
Large Display (serves 100) \$550  
Genoa Salami, Mortadella, Prosciutto,  
Provolone, Fresh Mozzarella,  
Pequillo Peppers, Greek Olives,  
Green Fig Marmalade, Oven Roasted Tomatoes  
and Marinated Artichokes

**Mini-Dessert Station**  
(Minimum of 25 People)  
Selection of Assorted Desserts  
by our Pastry Chef  
\$15.00 per person

**Chocolate Fountain Display**  
(Minimum of 25 People)  
Rental Fee: Small Fountain \$100  
Large Fountain \$175  
Choice of 6 Dipping Items:  
Strawberries, Bananas, Pineapples, Melons,  
Pretzels, Marshmallows, Rice Krispie Treats,  
Cookies, Brownies, Biscotti or Pound Cake  
\$16.00 per person

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# LITTLE AMERICA HOTEL BANQUET MENU

## COCKTAIL MENU

*Cash Bar Arrangements*

<b><u>CALL BRANDS</u></b>	\$10.00
Smirnoff Vodka, Gordons Gin, Jim Beam Bourbon, Bicardi Rum, House of Stewart Scotch, Jose Cuervo Tequila	
<b><u>PREMIUM BRANDS</u></b>	\$12.00
Ketel One, Bombay Dry Gin, Jack Daniels, Dewars Scotch, Bacardi Rum, Hornitos Tequila	
<b><u>TOP SHELF BRANDS</u></b>	\$13.00
Belvedere, Tanqueray Gin, Crown Royal, Chivas Regal, Patron Silver, Meyers Dark	
<b><u>DOMESTIC BEERS</u></b>	\$7.00
Budweiser, Bud Light, Coors Light, Miller Lite, O'Douls, Michelob Ultra	
<b><u>IMPORT / PREMIUM BEERS</u></b>	\$8.00
Corona, Negro Modelo, Bass, Heineken, Stella Artois	
<b><u>CORDIALS</u></b>	\$12.00
Ameretto Di'Saranno, Bailey's Irish Cream, Grand Marnier, Kahlua, Midori, Fireball Cinnamon Whiskey	
<b><u>WINE</u></b>	\$10.00
Chardonnay, Cabernet Sauvignon, Merlot & White Zinfandel	
<b><u>SODA / JUICE / WATERS</u></b>	\$4.00
Soda, Juice, Bottled Waters	
Champagne	\$37.00
Martinelli's Sparkling Cider	\$27.00
Bartender Fee up to Four Hours (Recommend 1 per 75 Guests. Each Additional Hour \$50 per Bartender)	\$125.00



# LITTLE AMERICA HOTEL BANQUET MENU

## COCKTAIL MENU

*Hosted Bar Arrangements*

<b><u>CALL BRANDS</u></b>	\$9.00
Smirnoff Vodka, Gordons Gin, Jim Beam Bourbon, Bicardi Rum, House of Stewart Scotch, Jose Cuervo Tequila	
<b><u>PREMIUM BRANDS</u></b>	\$11.00
Ketel One, Bombay Dry Gin, Jack Daniels, Dewars Scotch, Bacardi Rum, Hornitos Tequila	
<b><u>TOP SHELF BRANDS</u></b>	\$12.00
Belvedere, Tanqueray Gin, Crown Royal, Chivas Regal, Patron Silver, Meyers Dark	
<b><u>DOMESTIC BEERS</u></b>	\$6.00
Budweiser, Bud Light, Coors Light, Miller Lite, O'Douls, Michelob Ultra	
<b><u>IMPORT / PREMIUM BEERS</u></b>	\$7.00
Corona, Negro Modelo, Bass, Heineken, Stella Artois	
<b><u>CORDIALS</u></b>	\$11.00
Ameretto Di'Saranno, Bailey's Irish Cream, Grand Marnier, Kahlua, Midori, Fireball Cinnamon Whiskey	
<b><u>WINE</u></b>	\$9.00
Chardonnay, Cabernet Sauvignon, Merlot & White Zinfandel	
<b><u>SODA / JUICE / WATERS</u></b>	\$4.00
Soda, Juice, Bottled Waters	
Champagne	\$37.00
Martinelli's Sparkling Cider	\$27.00
Bartender Fee First Hour <i>(Recommend 1 per 75 Guests. Each Additional Hour \$50 per Bartender)</i>	\$125.00

# LITTLE AMERICA HOTEL BANQUET MENU

## AUDIO / VISUAL PER DAY PRICE LIST

### AUDIO:

Microphone Wireless Hand-Held	\$150.00/each
Microphone Wireless Lavalier	\$150.00/each
Table Top Microphone	\$45.00/each
Portable Microphone Stand	\$20.00/each
P.A. with Speakers	\$200.00/per pair
Patch Fee	\$60.00/per day
Analog Mixer	\$50.00/per day
32 Channel Digital Mixer	\$240.00/per day
16 Channel Stage Box + 32 Channel Digital Mixer	\$340.00/per day

### LECTERNS:

Podium Table Top	\$50.00/each
Podium	\$125.00/each
Podium with Wireless, Hand-Held Microphone	\$200.00/each
Officiant Stand	\$25.00/each

### TV:

50" TV & DVD Player	\$225.00/each
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### VIDEO STREAMING:

Sony HD Video Camera	\$250.00/per day
Blackmagic Video Switcher	\$150.00/per day
Audio Interface	\$50.00/per day
Phone Interface	\$100.00/per day

### OTHER:

Extension Cord/Power Strip	\$20.00/per day
Wireless Internet	\$300.00/per day
Wired Internet	\$100.00/per day
Technician Time	\$65.00/per hour
Laser Pointer	\$25.00/per day
Speaker Phone	\$100.00/per day
Laptop	\$200.00/per day
Computer Speakers	\$100.00/pair
LED Par Uplight	\$35.00/per day
LCD Projector 6500 Lumens	\$400.00/per day

Please Add 24% Service Charge, Plus Applicable Sales Tax. Prices are subject to change.

## LITTLE AMERICA HOTEL BANQUET MENU

### AUDIO / VISUAL PER DAY PRICE LIST

#### BOARDS:

(4' x 6') White Board	\$50.00/each
Easel	\$25.00/each
3M Post-It-Note Flipchart and Markers	\$45.00/each
Extra 3M Post-It-Note Pad with Markers	\$25.00/each

#### MEETING ACCESSORIES:

Stage (6'x8' Section)	\$40.00/section
Arch	\$200.00/each
White Chairs	\$4.00/each
Dance Floor	\$350.00/per day
Table (4 ft.)	\$30.00/each
Table (6 ft.)	\$40.00/each
Table (8 ft.)	\$50.00/each
Piano	\$250.00/per day
Screen	\$100.00/per day

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# LITTLE AMERICA HOTEL BANQUET MENU

## AUDIO / VISUAL PER DAY PRICE LIST

<b><u>BALLROOM PACKAGE</u></b>	\$1,275.00/per day
Three Screens	
Three LCD Projectors	
One Laptop with Sound	
Power Strip	
HDMI Splitter	
Internet	
+ Microphone	+\$100.00/per day
+ Staging	+\$150.00/per day
 <b><u>PROJECTION PACKAGE:</u></b>	
LCD Projector 6500 Lumens	\$400.00/per day
Screen	
Extension Cord	
Power Strip	
+ High-Speed Internet	+\$100.00/per day
+ Laptop and High-Speed Internet	+\$300.00/per day
 <b><u>SCREEN PACKAGE:</u></b>	\$100.00/per day
Screen, Table	
Extension Cord	
Power Strip	
Screen Only	\$100.00/per day
 <b><u>AUDIO PACKAGE:</u></b>	\$250.00/per day
Patch Fee	
Microphone (Wireless Hand-Held)	
Analog Channel Mixer	
 <b><u>RALLY STREAMING PACKAGE:</u></b>	
<i>Available in Meeting Rooms 1,800 sq.ft and Smaller</i>	
Camera	
Microphone	
Speakers	
Internet	
+ Laptop with Sound	+\$225.00/per day
+ TV	+\$150.00/per day

Please Add 24% Service Charge, Plus Applicable Sales Tax. Prices are subject to change.