

# LITTLE AMERICA HOTEL WEDDING 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 thirty (30) days prior to the function. In the event the menu selections are not received thirty (30) 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 three (3) working days prior to the first scheduled event. If the Banquet Event Orders are not signed and returned three (3) 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 three (3) 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.

**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.

**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.

# LITTLE AMERICA HOTEL WEDDING 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 WEDDING 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

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

## LITTLE AMERICA HOTEL WEDDING 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

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

## LITTLE AMERICA HOTEL WEDDING 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 WEDDING 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

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

# LITTLE AMERICA HOTEL WEDDING 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 WEDDING 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