



— CATERING —

FORMAL DINNER MENU



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HORS D'OEUVRES PACKAGES

Offered as an enhancement to your dinner service, our hors d'oeuvre packages are a great way to welcome your guests to your event. Packages are served for one hour prior to dinner service. Service styles and menu items are open to modification and our menus are customizable

CHOOSE

2 Hand Passed Selections | \$10

3 Hand Passed Selections | \$13

2 Hand Passed Selections & 2 Tabled Selections | \$17

3 Hand Passed Selections & 2 Tabled Selections | \$20

HAND PASSED SELECTIONS

Meatballs Skewers

Choice of (BBQ, Italian, Swedish, Hawaiian Teriyaki with Pineapple)

Tuscan Shrimp Skewers

Sautéed shrimp, garlic, blackberries, pineapple

Caprese Lolipop

Mozzarella, cherry tomato, fresh basil and balsamic drizzle

Rustic Tomato Bruschetta

Shaved mozzarella, fresh basil, roma tomato, garlic, balsamic drizzle

Baked Brie & Cranberry Bite

Toasted french bread with brie and cranberry compote

Bacon Gorgonzola Mushrooms

Bacon wrapped mushroom cap, gorgonzola, maple drizzle

Pot Stickers

Served with soy dipping sauce

Italian Puff Pastry

Filo, italian sausage, mozzarella, sun-dried tomato pesto

Spanikopita

Filo shell with feta and spinach

Italian Delight Skewers

Prosciutto wrapped melon, honey balsamic reduction

Italian Stuffed Mushrooms

Spinach, red pepper, onions, mozzarella

Bacon Wrapped Water Chesnuts

Served with a honey drizzle

Wild Mushroom Tapenade

Toasted french bread & shaved parmesan

Pesto Shrimp Skewers

Sautéed shrimp with rosemary mint pesto

Smoked Salmon Bite

Rye, cucumber and dill crème fraiche

Greek Stuffed Mushrooms

Spinach, Feta, Leeks

HORS D'OEUVRES PACKAGES

TABLED SELECTIONS

Cheese and Meat Board

Bountiful display of Cheddar, Havarti Dill, Pepper Jack, Pepperoni, Hard Salami, Marinated Olives and assorted crackers

Mediterranean Display

Roasted red pepper hummus, babaganoush, red curry lentil dip, warm spinach artichoke dip, marinated olives, grilled vegetables, toasted pita chips, crisp flatbread and assorted crackers

Smoked Salmon Display

Smoked salmon side artistically presented with chef's garnishes, lemon, flatbreads and crackers.

Choose your flavor:

Maple Honey

Spicy Cajun

Cracked Peppercorn

Chipotle Lime

Fruits of the Earth

Seasonal platter of fresh fruits to include pineapple, honeydew, cantaloupe, watermelon, blackberries and red grapes

From the Garden

Seasonal platter of celery, broccoli, cucumbers, cauliflower, carrots, zucchini, tomatoes and vegetable dip



BUFFET PACKAGES

Formal dinner buffets include your choice of protein, salad, vegetable, starch, rolls and butter.

CLASSIC | \$36

Roasted & Carved Inside Round of Beef
with au jus and a creamy horseradish sauce

One additional entrée selection
One salad selection
Two vegetable selections
Two starch selections

BRONZE | \$39

Roasted & Carved Pork Loin
your choice of rosemary roasted with a pan demi glace
or herb roasted with a apple bourbon demi glace
OR

Roasted & Carved Turkey Breast
with natural pan turkey gravy and cranberry relish
OR

Roasted & Carved Inside Round of Beef
with au jus and a creamy horseradish sauce

Two additional entrée selections
One salad selection
Two vegetable selections
Two starch selections

ELEGANT | \$42

Roasted & Carved Sirloin of Beef
with tarragon horseradish and peppercorn demi-glace
OR

Roasted & Carved Pork Loin
your choice of rosemary roasted with a pan demi glace
or herb roasted with a apple bourbon demi glace
OR

Roasted & Carved Turkey Breast
with natural pan turkey gravy and cranberry relish

Two additional entrée selections
Two salad selections
Two vegetable selections
Two starch selections

PLATINUM | \$45

Roasted & Carved HH Famous Prime Rib
with au jus and a creamy horseradish sauce
OR

Roasted & Carved Beef Tenderloin
with tawny port wine reduction and tarragon horseradish
(add \$5 per guest)

Two additional entrée selections
Two salad selections
Two vegetable selections
Two starch selections

BUFFET PACKAGE ENTREE SELECTIONS

Risotto Stuffed Chicken

with risotto, mushrooms, parmesan and herb butter sauce

Hard Cider Sauced Chicken

with applewood smoked bacon and roasted apples

Apple Currant Stuffed Chicken

with savory cider glaze

Stuffed Chicken Caprese

with tomato, mozzarella, fresh basil and balsamic reduction

Chicken Vesuvio

with garlic, herbs and wine reduction

Chicken Marsala

with mushrooms, marsala wine and mushroom reduction

Drunken Chicken

with jack daniels demi reduction

Merlot Braised Tenderloin Tips

over egg pasta with mushrooms

Cod Veracruz

with fresh herbs and simmered in vera cruz sauce

Atlantic Salmon

with champagne caper beurre blanc

Shrimp Dejohnne

with Dry Sherry Cream Sauce

Smoked Beef Brisket

with bacon bbq sauce

BBQ Baby Back Ribs

with bbq sauce

Butternut Squash Ravioli

cheese ravioli with roasted butternut squash, fresh sage, pumpkin seeds and brown butter

Penne Pasta Alfredo

with broccolini & wild mushrooms (add grilled chicken for \$1)

Baked Ziti

with red sauce, mozzarella and ricotta

PLATED DINNERS

Plated dinners include pre-set or table-served salad and fresh bakery bread baskets with butter prior to dinner. Our chef will expertly pair your entrée selection with a starch and vegetable based upon complimentary flavors and presentation values.
All steaks grilled medium rare to medium
(Select 3 options)

Apple Orchard Chicken | \$36

with apples, currants, toasted pecans, savory cider glaze

Hoffman House Prime Rib of Beef | \$45

with au jus and a creamy horseradish sauce

Chicken Vesuvio | \$31

bone in quarter chicken with garlic, herbs and wine reduction

Seared Filet of Sirloin | \$38

with button mushrooms and demi

Stuffed Chicken Caprese | \$31

with tomato, mozzarella, fresh basil and balsamic reduction

Filet Mignon | \$50

with cognac cream sauce

Cider Mill Chicken | \$39

basket weave wrapped in applewood smoked bacon and a hard cider beurre blanc

Vineyard Filet | \$55

with sundried tomato pistachio pesto, crumbled goat cheese and tawny port wine reduction

Stuffed Chicken Risotto | \$31

with risotto, mushrooms, parmesan and herb butter sauce

Atlantic Salmon | \$32

with alpine herb butter

Stuffed Chicken Marsala | \$32

with mushrooms, marsala wine and mushroom reduction

Northwoods Salmon | \$38

with leek infused lentils and grain mustard butter sauce

Apple Bourbon Pork Tenderloin | \$31

with fresh apple bourbon demi

Butternut Squash Ravioli | \$29 ^v

cheese ravioli with roasted butternut squash, fresh sage, pumpkin seeds and brown butter

Rosemary Roasted Pork Tenderloin | \$31

with fresh rosemary and pan demi glaze

Roasted Stuffed Red Pepper | \$29 ^v

with basmati rice, currants, apples, asparagus and red wine currant sauce

Brewed Pork Strip Loin | \$37

with dark espresso and whiskey demi glaze

Portabella Mushroom Cap | \$29 ^v

with roasted seasonal vegetables, red sauce and herbs

ACCOMPANIMENTS

SALAD OPTIONS

(*) items are for plated meal salad selections

Fresh Garden Salad*

Classic Caesar Salad*

Orchard Harvest Salad*

Mixed Greens with Feta & Mandarin Oranges*
with citrus dressing

Seasonal Fresh Fruit Salad

Broccoli Raisin Salad

Tri-Color Pasta Salad

Tortellini Pasta Salad

Crumbled Feta, Watermelon & Olive Salad
with feta, basil and Kalamata olives

Grandma's Potato Salad

Corn & Black Bean Salad

Deviled Egg Potato Salad

Creamy Coleslaw

Sun-dried Tomato Pasta Salad

BUFFET STARCH OPTIONS

Traditional Mashed Potatoes with Pan Gravy

Wisconsin Cheddar & Chive Mashed Potatoes

Rosemary Roasted Red Potatoes

White Cheddar Potato Gratin

Wisconsin Wild Rice Blend

Baked Potato with Sour Cream

Garlic Smashed Red Potatoes

Four Cheese Mac n Cheese

Cheesy Hash-brown Casserole

Herb Roasted Tri-Color Fingerling Potatoes

Southwestern Pepper Jack Mac n Cheese with Bacon

Horseradish Mashed Potatoes

BUFFET VEGETABLE OPTIONS

Roasted Garden Medley

fresh roasted seasonal vegetables

Steamed Green Beans

with choice of brown butter & almonds or bacon & caramelized shallots

Glazed Baby Carrots

Smoked Baked Beans

Asparagus

with lemon thyme butter sauce

Cauliflower

with brown butter and almonds

Corn O'Brien

Broccoli

LATE NIGHT & DESSERT PACKAGES

These packages are served for one hour of your choice and are applicable only as an enhancement to an existing dinner menu. Late night selections are presented with high quality disposable service ware.

HOT SLIDER STATION | \$13 PER GUEST

Choose two slider styles:

Muenster Angus Sliders

Pretzel roll, angus patty, muenster, lettuce, mustard remoulade

American Angus Sliders

Pretzel roll, angus patty, american cheese, lettuce, tomato

Gorgonzola Angus Sliders

Italian roll, angus patty, gorgonzola, heirloom tomato

Chicken & Bacon Sliders

Herbed ciabatta bun, chicken bacon patty, lettuce, garlic shallot mayo

Bourbon BBQ Sliders

Brioche bun, H.H.'s all natural bourbon BBQ pulled pork, BBQ sauce, pickles, red onions

Hawaiian Pulled Pork Sliders

King's hawaiian bun, H.H.'s all natural teriyaki pulled pork, slaw, cilantro cream

TACO & NACHO STATION | \$13 PER GUEST

Taco-seasoned beef, diced tomatoes, jalapenos, sliced black olives, cheese sauce, sliced scallions, sour cream, guacamole, flour tortillas and hot sauce.

Served with chicken taquitos and tortilla chips

CARAMEL APPLE STATION | \$12 PER GUEST

Seasonal Fresh Apples, Caramel Sauce and a wide variety of toppings

GOURMET FRIES STATION | \$12 PER GUEST

Skin on fries with Sriracha, Truffle Mayo and Artisan Ketchup; Sweet Potato Fries with Grain & Honey Mustard. *Availability based on venue location

HOME COOKED FAVORITES STATION | \$12 PER GUEST

Homestyle Mac n' Cheese, Chicken & Waffle Skewers with Maple Syrup and Mini Corn Dogs

ICE CREAM SUNDAE STATION | \$10 PER GUEST

Vanilla ice cream with assorted toppings including M&M's, chopped nuts, sprinkles, warm caramel & hot fudge, cherries, whipped cream and crushed Oreos

SWEET TREATS STATION | \$11 PER GUEST

Chocolate Dipped Strawberries, Chocolate Chip Cookies & Ice Cream Novelty Favorites

S'MORES STATION | \$12 PER GUEST

Marshmallows, Graham Crackers, Chocolate and a variety of toppings to make your own S'more

FORMAL DINNER GENERAL POLICIES & INFORMATION

WHAT YOU CAN EXPECT

Hoffman House Catering holds client satisfaction at the top of our priorities. The following amenities and services are complimentary when you choose Hoffman House Catering:

- Professional and accommodating planning and service staff and culinary team
- Stock pattern china, silver flatware, water goblet and coffee station
- White or black skirted linens for buffet or stations (if applicable)
- Complimentary cake cutting and stationed (cake must be provided by a licensed bakery)
- Coffee station with dinner including regular and decaf coffee, plus hot tea and milk on request

LINEN PACKAGE

We offer a premium linen package priced at \$5 per guest to cover basic linen needs for your event. Our linen package includes:
- White, black or ivory-floor length linens for standard-sized (6' or 8') banquet tables - i.e. tables for gifts, place cards, DJ, cake, head table, etc.)

- White, black or ivory-floor length linens for standard-sized (60" or 72") banquet round tables and cake table (if applicable)
- Expanded linen napkin color collection of over 70 options to fit your theme.

We also offer a standard linen package priced at \$2.50 per person to cover basic linen needs for your event with standard length linens (not floor length) that would cover the same tables exemplified above.

"ROOM FLIP" SERVICES

If you are holding a ceremony or meeting within the same space as your reception, requiring a "room flip" to ready the space for your reception, Hoffman House Catering will assess a \$2 per guest fee to reset the room for dinner for standard set up styles within a reasonable time frame. Complex set up (i.e. placing guest favors or centerpieces, extensive ancillary table set up, etc.) or condensed time frame requiring additional staff to facilitate will be quoted separately. Please consult your event planner for individualized assessment based on your particular event.

MENU PRICING

All menus herein are based on a minimum of 150 guests. An additional fee will apply for smaller groups.

- (125-149) : Add \$3 per guest

- (100-124) : Add \$6 per guest

Quoted prices are subject to market fluctuations. Should your price change, you will be notified in writing. With a signed contract and deposit, Hoffman House Catering guarantees that your menu pricing will not increase more than 5% above listed pricing at the time of your event.

CATERING MINIMUMS

All formal events are subject to a catering minimum for events held on Fridays and Saturdays during the peak season from May through October. Should your final contract not meet the catering minimum, you will be invoiced for the difference.

Catering minimum does not include applicable sales tax or service or labor charges.

Friday Catering Minimum: \$4,500

Saturday Catering Minimum: \$6,500

SECURING YOUR EVENT: CONTRACTS AND DEPOSITS

Hoffman House Catering requires that a signed contract accompany your initial event deposit in order to secure and confirm our services for your event. Your event date is not considered secure until Hoffman House Catering is in receipt of both contract and deposit - dates will not be held and prospective clients are not guaranteed a first right of refusal. Clients who have not yet determined a menu may estimate this amount based on a reasonable, realistic budget as discussed with their event manager.

PAYMENT SCHEDULE

When booking your event more than one year in advance, the payment schedule is as follows:

1. To secure your date, a deposit of \$2,500 (with signed contract) is required.
2. Six months prior to your event, payment of 50% of your remaining balance is due.
3. Your final balance is due to Hoffman House Catering 10 business days prior to your event.

When booking your event less than one year in advance, the payment schedule is as follows:

1. To secure your date, Hoffman House Catering requires a 50% deposit based on your anticipated total (with signed contract.)
2. Your final balance is due to Hoffman House Catering 10 business days prior to your event.

SERVICE CHARGE AND SALES TAX

Food, beverage and rentals are subject to a 22% service charge and applicable sales tax.

Service charges are applied to labor and other associated expenses and are not a gratuity. Gratuity is left entirely to the discretion of the client. Should you wish to extend a gratuity to the staff for your event, your event manager can assist you in doing so.

A 3% credit card processing fee applies to all credit/debit card payments.

FORMAL DINNER GENERAL POLICIES & INFORMATION

FINAL DETAILS

Final details, including guest count, menu selections, room diagram confirmation, itinerary, rental requirements, final payment and any other information important to the success of your event, are due to your event manager or the Hoffman House Catering office no less than 10 business days prior to your event. The final guest count is the minimum number of guests for which you will be charged and along with any other associated charges, will determine your final balance due. After this time, your guest count may be increased, but not decreased, pending the availability of product, equipment and staff to accommodate your request.

SPECIAL MENU REQUESTS

This menu is designed to give you a taste of what Hoffman House Catering can offer your event. A wide variety of other menus are available upon request. Hoffman House Catering welcomes the opportunity to customize a menu based on your vision, your culture, your traditions, your favorites or just something you think would be perfect. Children's, Vegetarian and Dessert menus are available and we are happy to work with any dietary restrictions you or your guests may have as we develop your menu. We are here to serve you!

LEFTOVER FOOD

Per Hoffman House Catering policy and the policy of the State of Illinois Health Department, no leftover food is permitted to leave the premises following an event. This is an effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during the course of an event becomes the property of Hoffman House Catering. As such, Hoffman House staff does not provide to go containers.

DISCOUNTS AND SPECIAL INCENTIVES

Hoffman House Catering offers a 5% discount off of food and beverage pricing on all normal menu events (any day of the week) during the months of January, February and March

HOLIDAYS AND SPECIAL RATES

Additional service charges will apply to the following dates: New Year's Eve, New Year's Day, Christmas Eve, Christmas Day, Thanksgiving, Labor Day Weekend, Memorial Day Weekend, Easter Weekend, Mother's Day Weekend and Fourth of July Weekend. Service charges are billed at 1.5 times the standard rate. Additional holiday charges may apply.

CANCELLATION

All deposits are non-refundable in the case of client cancellation. Should you request than an event be rescheduled, your deposit may be applied to a future event if Hoffman House is able to re-book the original date with an event of a comparable size. Should an event have to be rescheduled for any other reason (i.e., state or local restrictions, act of God, etc.), your deposit may be applied to a future event.

PHOTOGRAPHY

Hoffman House Catering often takes photographs of events, food and beverage displays and table settings. By contracting our services, you give consent to Hoffman House Catering to copyright, use and publish photographs for marketing and illustration purposes. Should your event incorporate sensitive or confidential displays, please notify your event manager of these areas and any specific off-limits photography. If you would prefer that we refrain from publishing photographs of your event or guests, please let us know in advance of your event date.