

Catering

AND Private Events



Holiday Inn®
& Suites

Due to possible state restrictions, there may be modifications to our menu based on availability. We assure you that we will work with you to make your event an unforgettable experience.

MEETING PACKAGES

All packages are priced per person with a minimum of 25 guests.
Refreshments are refilled during the length of your meeting.

ALL MEETING PACKAGES INCLUDE THE FOLLOWING:

LCD Projector with Screen
Flip Chart & Markers
Wired Microphone
Room Rental
High-Speed Internet

J ULTIMATE \$60

Includes coffee, hot tea, assorted soft drinks and bottled water.

MORNING

Orange & Apple Juice
Sliced Fresh Seasonal Fruits & Berries
Assorted Danish Pastries & Muffins

LUNCH

Select one of the following buffet options:

J Smokehouse - barbecue classics
J Gourmet Market - gourmet sandwiches, salad
J Light - gluten sensitive

AFTERNOON BREAK

Select one of the following J Bar afternoon classic breaks: J Sweet, J Salty, J Smart.
Upgrade your break to J Cupcake for an additional \$3 per person

J POWER \$55

Includes coffee, hot tea, assorted soft drinks and bottled water

MORNING

Orange & Apple Juice
Sliced Fresh Seasonal Fruits & Berries
Assorted Danish Pastries & Muffins

LUNCH

Begin with J Bar house salad and select one of the following plated lunch options for the entire group:

Mediterranean Pasta - pesto, white wine, red pepper, red onion, artichoke hearts, tomatoes, olive, Asiago, cavatappi
Caprese Chicken - grilled chicken breast, mozzarella, fresh tomato basilico, roasted Yukon gold potatoes
Grilled Salmon - smoked honey glaze, brussels sprouts, bacon, onion, white bean purée, spiced saffron sauce
Gorgonzola Crusted Sirloin - mashed red potatoes, whiskey onion rings, green beans, red wine reduction
Sage Chicken - pan-fried chicken, smashed potatoes, buttermilk sage sauce, roasted corn o'brien

DESSERT

Freshly baked cookies and gourmet dessert bars served family-style

MADE TO ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience! All packages are priced per person with a minimum of 25 guests.

J CLASSIC CONTINENTAL \$12.95 PER PERSON

Sliced Seasonal Fresh Fruit & Berries
Muffins, Sweet Scones, Croissants & Pastries
Butter, Honey & Assorted Jams
Coffee & Hot Tea
Orange & Apple Juice

<< CUSTOMIZE BY ADDING ANY OF THE FOLLOWING ENHANCEMENTS >>

CHEF'S FAVORITES

(CHOOSE ONE) \$5 EACH

A selection of freshly made breakfast sandwiches

Bacon Egg & Cheese Croissant - scrambled egg, cheddar, crisp bacon, buttery croissant

Sausage & Egg Biscuit - griddled sausage, farm fresh egg, buttermilk biscuit

Carnitas Burritos - scrambled egg, fresh pico de gallo, cheese, pork carnitas

Ham & Cheese Sandwich - hickory smoked ham, Swiss, toasted brioche roll

CLASSIC BREAKS

More than just a snack! Choose from our packages designed to fit your guests craving.

Based on ½ hour of service.

J SWEET \$12 PER PERSON

Whole Fresh Fruit
Assorted Candy Bars

Freshly Baked Cookies & Selection of Gourmet Dessert Bars

J SALTY \$12 PER PERSON

Kettle Chips
Warm Soft Pretzels & Cheese Dip
Gardetto's Snack Mix

J SMART \$12 PER PERSON

Whole Fresh Fruit
Assorted Individual Fruit Flavored Low Fat Yogurts
Granola Bars
Fresh Vegetable Crudité & Ranch Dip

J ENERGY \$14 PER PERSON

Energy Drinks
Sports Drinks
Protein Bars

ALA CARTE

Whole Fresh Fruit - \$2 Each On Consumption

Individual Yogurts - \$3 Each

Assorted Freshly Baked Cookies or Brownies - \$28 Per Dozen

Freshly Baked Warm Cinnamon Rolls, Cream Cheese Frosting -
\$4 Per Person

Assorted Pastries, Danish & Muffins - \$32 Per Dozen

Kettle Chips - \$3 Per Person

Fresh Cut Fruit - \$6 Per Person

Fresh Vegetable Crudité & Ranch Dip - \$6 Per Person

Party Mix - \$3 Per Person

Bagels & Assorted Cream Cheese - \$30 Per Dozen

Breakfast Bars - \$2 Each

Popcorn - \$3 Per Person

Mixed Nuts - \$7 Per Person

Soft Pretzels, Cheese Sauce & Boetje's - \$7 Per Person

BREAKFAST BUFFETS

Our Chef designed breakfasts make selecting easy! All packages are priced per person with a minimum of 25 guests.
All breakfasts are served with chilled fruit juices, coffee, hot tea and bottled water.

J EXECUTIVE \$23 PER PERSON

Sliced Seasonal Fresh Fruit & Berries
Freshly Baked Muffins & Pastries
Scrambled Eggs with Herbs & Melted Cheese
Applewood Smoked Bacon
Seasoned Breakfast Potatoes
Carnitas Burritos

J DELUXE CONTINENTAL \$19 PER PERSON

Sliced Seasonal Fresh Fruit & Berries
Muffins, Sweet Scones, Croissants & Pastries
Butter, Honey & Assorted Jams
Assorted Yogurts, Granola, Dried Cranberries & Golden Raisins
Bagel Station: Variety of Bagels, Toaster & Assorted Cream Cheese

PLATED BREAKFAST

Plated breakfasts include breakfast bread basket, whipped butter and fruit jams,
orange and apple juice, coffee and an assortment of hot teas.

CHOOSE ONE - \$16 PER PERSON

J Bar Classic - scrambled eggs, bacon, breakfast potatoes
Quiche Lorraine - eggs, bacon, onion, chives, Swiss, hollandaise sauce served with breakfast potatoes
J French Toast - griddled sourdough bread, maple syrup, scrambled eggs, sausage links

PLATED LUNCH

CHOOSE ONE PER SECTION

Create your own personalized menu by selecting your favorite from each course.
All plated lunches include coffee and iced tea.

SALADS

J Bar House - spring greens, tomatoes, olives, red onion, pepperoncini, Asiago, balsamic vinaigrette

Caesar - romaine, Asiago, focaccia croutons, house-made Caesar dressing - Add \$2

ENTRÉES

Grilled Salmon - smoked honey glaze, brussels sprouts, bacon, onion, white bean purée, spiced saffron sauce \$28

Filet Mignon - center cut petite tenderloin, porcini demi-glace, fingerling potatoes, green beans \$36

Caprese Chicken - grilled chicken breast, mozzarella, fresh tomato basilico, roasted fingerling potatoes, green beans \$24

Gorgonzola Crusted Sirloin - mashed red potatoes, whiskey onion rings, green beans, red wine reduction \$30

Mediterranean Pasta - pesto, white wine, red pepper, red onion, artichoke hearts, tomatoes, olive, Asiago, cavatappi
(gluten free upon request) \$22

Beer Battered Fish & Chips - citrus beer battered cod, fries, tarter sauce \$22

OR ENTRÉE SALAD

Substitute soup for first course salad

Cobb Salad - grilled chicken, romaine, red onion, blue cheese, tomato, bacon, avocado, egg, buttermilk sage dressing \$19

Blackened Salmon Salad - blackened salmon, spring greens, onion, red pepper, olive, cucumber, crostini,
Asiago, white balsamic vinaigrette \$26

Chicken Caesar Salad - grilled chicken, romaine, tomato, Caesar dressing, focaccia croutons, Asiago \$18

SOUP

Roasted Tomato Bisque \$5

DESSERT

Kitchen Crafted. Seasonally Inspired. Additional Charge. Ask for Details.

BUFFETS

All lunch buffets include iced tea and coffee.
All packages are priced per person with a minimum of 25 guests.

J LIGHT

(GLUTEN SENSITIVE) \$24

J Bar House Salad – spring greens, tomatoes, olives, red onion, pepperoncini, Asiago, balsamic vinaigrette

Caprese Salad – tomatoes, fresh mozzarella, sweet basil

Grilled Chicken Breast – fresh plum tomato basil sauce

Roasted Vegetable Quinoa Salad

Oven Roasted White Fish

Seasonal Fresh Vegetables

Brown Rice Pilaf

Sliced Fresh Seasonal Fruits & Berries

J CREATE

\$20

Selection of Fresh Breads & Rolls

Cold Sliced Meats – turkey, roast beef, hickory smoked ham

Sliced Cheeses – cheddar, Swiss, provolone

Traditional Condiments – mustard, mayonnaise, lettuce, tomato, red onions, pickles

Kettle Chips

Fudge Brownies with Chocolate Icing

J AMERICA

\$39 PER PERSON

J Bar House Salad – spring greens, tomatoes, olives, red onion, pepperoncini, Asiago, balsamic vinaigrette

Spinach Salad – mushrooms, hard cooked egg, red onion, cherry tomatoes, balsamic vinaigrette

Mashed Red Potatoes

Chef's Seasonal Fresh Vegetables

Oven Roasted Chicken Breast - garlic, oregano, basil

Sweet Mustard Glazed Roast Pork Loin

Baked Apple Crisp - vanilla bean whipped cream

J MEDITERRANEAN

\$41 PER PERSON

Mediterranean Salad – romaine, artichokes, olives, tomatoes, onion, herbs, balsamic vinaigrette

Italian Chopped Salad – grilled chicken, bacon, blue cheese, tomato, pasta, buttermilk sage dressing

Chef Carved New York Strip Loin - horseradish cream, porcini jus

Caprese Chicken - grilled chicken breast, mozzarella, fresh tomato basilico

Roasted Potatoes

Parmesan Asparagus

Baked Apple Crisp - vanilla bean whipped cream

J SMOKEHOUSE

\$40 PER PERSON

Potato Salad - grain mustard red potato salad, bacon, green onion

Creamy Coleslaw

Smoked Beef Brisket & BBQ Sauce

Grilled BBQ Chicken Breast

Cheesy Hash Browns

Baked Apple Crisp - vanilla bean whipped cream

RECEPTION HORS D'OEUVRES

Build your own perfect reception from our gourmet selection.
Priced per piece, with a 50 piece minimum.

Antipasti Skewers – salami, provolone, tomato, olive \$3.50 *

Caprese Skewers – fresh mozzarella, cherry tomato, basil, balsamic syrup \$3.00 *

Beef Sirloin Crostini – caramelized onion relish, horseradish cream \$4.25

Goat Cheese Crostini – basil tomato relish \$3.00

Thai Chicken Skewers – peanut sauce \$3.00 *

Bulgogi Beef Skewers – hoisin sauce \$4.00 *

Blue Cheese Meatballs \$2.75

Buffalo Chicken Wings – ranch, blue cheese \$3.00 *

Beef Wellington Bites – horseradish cream \$4.25

J Bar Burger Slider – beef, cheddar, tomato, lettuce \$3.50

Philly Cheesesteak Egg Rolls – sweet chile sauce \$ 3.50

Spanakopita – garlic braised spinach with feta wrapped in phyllo \$3.75

Italian Sausage Stuffed Mushrooms - sherry, fresh mozzarella \$3.50

Spinach and Three Cheese Stuffed Mushrooms – Boursin, feta, cream cheese \$3.25 *

Skewered Tenderloin Bites - rosemary, balsamic drizzle \$4.00 *

Twice Baked Potato Bites – sour cream \$3.50 *

*** Gluten Free Options**

RECEPTION STATIONS

Prices listed per 25 people.

VEGETABLE CRUDITÉ \$150

fresh garden vegetables, flatbreads, crackers, homemade vegetable dip

DOMESTIC AND IMPORTED CHEESE \$175

Boursin, aged sharp cheddar, smoked gouda, gruyère, Gorgonzola, brie, apples, fresh strawberries & table grapes, dried fruits, assortment of crackers, artisan breads

FRESH FRUIT \$175

cantaloupe, honeydew, pineapple, blackberries, raspberries, strawberries served with strawberry yogurt dip

ANTIPASTI \$200

salami, prosciutto, provolone, smoked gouda, aged cheddar, Gorgonzola, balsamic grilled vegetables, pepperoncini, specialty olives, grilled bread

CHILLED SHRIMP COCKTAIL \$225

75 jumbo chilled shrimp, roasted red pepper cocktail sauce, lemon wedges

HUMMUS PLATTER \$135

pita, celery, peppers, carrots, Peruvian peppers

J FLATBREADS HEATED STONE DISPLAY \$125

We stock our heated stone display with a selection of our most popular flatbreads in bite sized pieces: CHOOSE TWO

Caprese – fresh mozzarella, tomatoes, sun-dried tomato, basil, balsamic

Smokehouse – pulled pork, bacon, bbq sauce, smoked gouda, red onion

Philly Cheesesteak – three cheese blend, beef, onion, pepper, horseradish cream

Pepperoni – tomato sauce, smoked gouda, pepperoni

BUILD YOUR OWN TACOS - \$200

Street Taco – adobo chicken, cheddar, cilantro, flour tortilla, salsa verde, pickled onions

Classic Taco – seasoned ground beef, cheddar, lettuce, tomato, salsa verde, pickled jalapeno

PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course.
All plated dinners include iced tea and coffee. Choose one in each section – prices listed per person.

SALADS

J Bar House Salad – spring greens, tomatoes, olives, red onion, pepperoncini, Asiago, balsamic vinaigrette

Caesar Salad – romaine, Asiago, focaccia croutons, house-made caesar dressing. Add \$2

ENTREES

All entrees are served with fresh baked dinner rolls and butter.

Ricotta Ravioi – cheese filled raviolis, stone ground mustard cream sauce, sautéed spinach,
herb-roasted root vegetables \$30 (vegetarian)

Filet Mignon – center cut tenderloin, porcini glaze, herb roasted fingerling potatoes, green beans \$46

Caprese Chicken – grilled chicken breast, mozzarella, fresh tomato basilico, roasted Yukon golds, green beans \$31

Kansas City Strip Steak – charbroiled gorgonzola butter crust, cheddar cheese skillet potato, green beans \$43

Grilled Salmon – smoked honey glaze, brussels sprouts, bacon, onion, white bean purée, spiced saffron sauce \$36

Gorgonzola Crusted Sirloin – mashed red potatoes, whiskey onion rings, green beans, red wine reduction \$41

Mediterranean Pasta – pesto, white wine, red pepper, red onion, artichoke hearts, tomatoes, olive, Asiago, cavatappi
(Gluten Free Upon Request) \$29

SOUP

Roasted Tomato Bisque, \$5

DESSERTS

Kitchen Crafted. Seasonally Inspired. Ask for Details.

BEVERAGE OPTIONS

Complimentary bartender for the first five hours. An additional bartender is an \$80 charge.
Each additional hour is \$75 per bartender.

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines. If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive.
Cash bars will be gold brands unless requested otherwise.

Special note regarding bar arrangements:

The Holiday Inn & Suites / The J-Bar Davenport is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Iowa State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

SILVER BAR LEVEL

New Amsterdam Vodka, J & B Scotch, Jim Beam, Canadian Club Whiskey, New Amsterdam Gin, Jose Cuervo Gold Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, plus industry favorites.

	Host Bar	Cash Bar
Silver	\$6.00	\$7.00
Double	\$9.00	\$10.25

GOLD BAR LEVEL

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's Bourbon, Crown Royal, Beefeater Gin, Jose Cuervo Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, plus industry favorites.

	Host Bar	Cash Bar
Gold	\$7.00	\$8.25
Double	\$10.00	\$11.25

PLATINUM BRANDS

Ketel One Vodka, Johnnie Walker Red Scotch, Knob Creek Bourbon, Crown Royal, Tanqueray Gin, Jose Cuervo 1800 Gold Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, plus industry favorites.

	Host Bar	Cash Bar
Platinum	\$8.50	\$10.00
Double	\$11.00	\$12.75

BEER - WINE - SODA - WATER

	Host Bar	Cash Bar
Domestic Beer	\$4.00	\$5.25
Imported Beer	\$5.00	\$6.25
Wine by the Glass	\$7.00	\$8.00
Soft Drinks	\$3.00	\$3.50
Bottled Water	\$3.00	\$3.50

Keg Beer \$375 Per Keg (Domestic Beer)

Wine \$28 Per Bottle

Champagne \$25 Per Bottle

Corking Fee \$20

Juice, \$12 Per Liter

Coffee & Hot Tea, \$33 Per Gallon

Lemonade, \$33 Per Gallon

Iced Tea, \$33 Per Gallon