

# Catering AND Private Events

THE J BAR



*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 and Screen  
Wired Microphone  
Room Rental  
High-Speed Internet

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### 53RD & ELMORE – \$60 PER PERSON

Includes coffee, hot tea, and assorted soft drinks.

#### MORNING

Seasonal Fresh Fruit  
Bagels & Cream Cheese  
Assorted Pastries  
Orange Juice & Apple Juice

#### LUNCH

Select one of the following buffet options:

*Elmore Ave Picnic* – American Classics  
*Gourmet Deli Market* – Gourmet Sandwiches, Salad  
*Farmer's Market* – Gluten Sensitive

#### AFTERNOON

Select one of the following J Bar afternoon classic breaks:

Kid at Heart  
Gastro Pub  
Power Up

Upgrade your break to Chef's Munchies for an additional \$3 per person

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### THE DAVENPORTER – \$55 PER PERSON

Includes coffee, hot tea, and assorted soft drinks.

#### MORNING

Seasonal Fresh Fruit  
Bagels & Cream Cheese  
Assorted Pastries  
Orange Juice & Apple Juice

#### LUNCH

*Cedar Planked Salmon* - Atlantic salmon, apricot butter, chorizo & white bean ragout, green beans  
*Sirloin Steak* - 9 oz. sirloin, mashed red potatoes, green beans, red wine reduction  
*Mac N Cheese* - cavatappi pasta, smoked cheddar cheese sauce, toasted bread crumbs  
(gluten-free option or additional accompaniments are available upon request)  
*Chicken Thigh* - brined & grilled chicken thigh, bourbon BBQ, bleu cheese & chipotle mash, green beans

#### 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. Add your favorites for a custom dining experience!  
All packages are priced per person with a minimum of 25 guests.

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## THE CLASSIC CONTINENTAL – \$13.99 PER PERSON

Seasonal Fresh Fruit  
Bagels & Cream Cheese  
Assorted Pastries  
Coffee, Hot Tea, Orange Juice, Apple Juice

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

### CHEF'S FAVORITES

Prices are per person unless noted otherwise.

*Bacon Egg & Cheese Sandwich* - scrambled egg, cheddar, crisp bacon, brioche bun – \$6

*Carnitas Burritos* - scrambled egg, pico de gallo, cheese, pork carnitas – \$5

*Breakfast Quiche* - smoked cheddar, bacon, caramelized onion – \$5

*14" Breakfast Pizza* - sausage gravy, eggs, cheddar, bacon – \$19 per pizza

Scrambled Eggs – \$3

Crispy Bacon – \$3

Breakfast Potatoes – \$3

Sausage Links – \$2

Biscuits & Gravy – \$4

House-Fried Cinnamon & Sugar Donut Holes – \$4

French Toast – \$5

Maple Waffles – \$4

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### A LA CARTE

Individual Yogurt – \$3 each

Assorted Breakfast Pastries – \$32 per dozen

Fresh Cut Fruit – \$7 per person

Bagels & Cream Cheese – \$30 per dozen

Granola Bars – \$3 each

Coffee & Hot Tea – \$33 per gallon

Soft Drinks – \$3.25 each (charged on consumption)

Bottled Water – \$3.25 each (charged on consumption)

### COFFEE BAR ENHANCEMENT

**\$60 Flat Fee**

Flavored Syrups

Whole Milk, Almond Milk, Whipped Cream

Regular Coffee Creamer, Assorted Sweeteners

Cinnamon & Sugar, Brown Sugar

# CLASSIC BREAKS

Choose from our packages designed to fit your guests' cravings. Based on ½ hour of service.

## KID AT HEART \$12 PER PERSON

Assorted Mini Candy Bars, Freshly Baked Cookies & Brownies

## GASTRO PUB \$14 PER PERSON

Kettle Chips, Party Mix, Warm Soft Pretzels & Local Stoneground Mustard

## SOUTH OF THE BORDER \$15 PER PERSON

Tortilla Chips, Salsa, Queso, Pico de Gallo, Churros

## POWER UP \$14 PER PERSON

Whole Fresh Fruit, Assorted Individual Flavored Low Fat Yogurts, Granola Bars, Fresh Vegetables & Ranch Dip

## CHEF'S MUNCHIES \$15 PER PERSON

Truffle Popcorn, Marinated Cucumbers in Chili Lime Vinaigrette,  
Crostini with Apricot Butter, Citrus & Cucumber Infused Water

## AM BREAKS

Individual Yogurt - \$3 each

Freshly Baked Warm Cinnamon Rolls &  
Cream Cheese Frosting - \$4 per person

Assorted Breakfast Pastries - \$32 per dozen

Assorted Fruit Scones - \$40 per dozen

Fresh Cut Fruit - \$7 per dozen

Bagels & Assorted Cream Cheese - \$30 per dozen

Granola Bars - \$3 each

Breakfast Pizza - \$19 each

House-fried Cinnamon & Sugar Donut Holes - \$4 per person

## PM BREAKS

Freshly Baked Cookies - \$28 per dozen

Freshly Baked Brownies - \$28 per dozen

Kettle Chips - \$3 per person

Fresh Vegetable Crudité & Ranch Dip - \$5 per person

Individual Bags of Party Mix - \$3 per bag

Individual Bags of SmartPop Popcorn - \$3 per bag

Individual Bags of Cheez-Its - \$3 per bag

Individual Bags of Cracker Jack - \$4 per bag

House-made Sweet & Spicy Mixed Nuts - \$7 per person

Soft Pretzels & Jalapeño Fondue - \$6 per person

Regular Coffee, Decaffeinated Coffee, Hot Tea - \$33 per gallon

Iced Coffee - \$33 per gallon

Iced Tea or Lemonade - \$33 per gallon

Citrus & Cucumber Infused Water - \$19 per gallon

Soft Drinks (charged on consumption) - \$3.25 each

Bottled Water (charged on consumption) - \$3.25 each

## COFFEE BAR ENHANCEMENT

\$60 Flat Fee

Flavored Syrups

Whole Milk, Almond Milk, Whipped Cream

Regular Coffee Creamer, Assorted Sweeteners

Cinnamon & Sugar, Brown Sugar

# PLATED LUNCH

Create your own personalized menu by selecting one of your favorite from each course.  
All plated lunches include coffee and iced tea. Prices are per person.

## SALADS

*J Bar House Salad* – spring greens, cherry tomatoes, red onion, smoked cheddar, ranch - \$5

*Caesar Salad* – house-made croutons, shaved Parmesan - \$7

## SOUP

*Roasted Tomato Bisque* - \$5

*Homemade Chili* - \$6

*Chicken Tortilla Soup* - \$6

*Asian Chicken Noodle* - \$6

## ENTRÉES

*Cedar Planked Salmon* – Atlantic salmon, apricot butter, chorizo & white bean ragout, green beans - \$31

*Sirloin Steak* – 9 oz. sirloin, mashed red potatoes, green beans, red wine reduction - \$34

*Mac N Cheese* - cavatappi pasta, smoked cheddar cheese sauce, toasted bread crumbs - \$19

*(gluten-free option or additional accompaniments are available upon request)*

*Chicken Thigh* - brined & grilled chicken thigh, bourbon BBQ, blue cheese & chipotle mash, green beans - \$24

*Grilled Cheese & Homemade Chili* - \$15

## OR ENTRÉE SALAD

*Cobb Salad* – grilled chicken, romaine, red onion, bleu cheese, cherry tomatoes, bacon, avocado, egg, chipotle ranch - \$19

*Blackened Salmon Salad* – blackened salmon, spring greens, onion, red pepper, olives, cucumber, crostini, balsamic vinaigrette - \$26

*Chicken Caesar Salad* – grilled chicken, romaine, cherry tomatoes, Caesar dressing, crostini, Asiago \$18

## DESSERT - \$9 PER PERSON

*Butterscotch Pudding & Cookies* - sugar, cream, eggs, Dewars scotch, homemade oatmeal butterscotch cookies

*Chocolate Cherry Cake* - drunken cherry buttercream, chocolate-covered cherry, dark cherry sauce

*Key Lime Cheesecake* - graham cracker crust, strawberry reposado sauce

*Pound Cake* - strawberries, whipped cream

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## BOXED LUNCHES - \$16 PER BOX

Turkey, Ham & Roast Beef Sandwiches with American Cheese

Chips & Fruit

Freshly Baked Cookies

Bottle of Water

## DELUXE BOXED LUNCHES - \$21 PER BOX

*Turkey* - blackberry mustard, goat cheese & roasted garlic spread, arugula, bacon

*Ham* - apple butter, arugula, shaved apple, red onions, smoked cheddar cheese

*Roast Beef* - sweet onion jam, horseradish cream, arugula, tomato, garlic oil

Chips & Fruit

Freshly Baked Cookies

Bottle of Water

# LUNCH BUFFETS

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

## FARMER'S MARKET (GLUTEN SENSITIVE) \$25

*J Bar House Salad* - spring greens, cherry tomatoes, red onion, smoked cheddar, ranch

*Caprese Salad* - cherry tomatoes, fresh mozzarella, sweet basil

*Grilled Chicken Breast* - fresh plum tomato sauce

*Roasted Vegetable Quinoa Salad*

*Oven Roasted White Fish*

*Seasonal Fresh Vegetables*

*Brown Rice Pilaf*

*Sliced Fresh Seasonal Fruits & Berries*

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## BUILD-YOUR-OWN SANDWICH \$22

*Selection of Fresh Breads & Rolls*

*Sliced Meats* - turkey, roast beef, hickory smoked ham

*Sliced Cheeses* - cheddar, pepper jack, American

*Traditional Condiments* - mustard, mayonnaise, lettuce, tomato, red onions, pickles

*Kettle Chips*

*Freshly Baked Cookies*

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## GOURMET DELI MARKET \$25

*Turkey Sandwiches* - blackberry mustard, goat cheese & roasted garlic spread, arugula, bacon

*Ham Sandwiches* - apple butter, arugula, shaved apple, red onion, smoked cheddar cheese

*Roast Beef Sandwiches* - sweet onion jam, horseradish cream, arugula, tomato, garlic oil

*Caesar Salad* - house-made croutons

*Sliced Seasonal Fruits*

*Kettle Chips*

*Freshly Baked Cookies*

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## ELMORE AVE PICNIC \$27

*Kosher Style Hot Dogs*

*Grilled Bourbon BBQ Chicken Breast*

*Cheeseburgers* - beef, cheddar, tomato, lettuce

*Creamy Coleslaw*

*Stoneground Mustard Red Potato Salad* - bacon, green onion

*Freshly Baked Cookies*

*Traditional Accompaniments*

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## HARVEST YOUR HUNGER \$24

*Green Apple & Walnut Salad* - chopped romaine, bleu cheese, red onion, maple balsamic dressing

*Strawberry & Goat Cheese Salad* - arugula, baby greens, sunflower seeds, balsamic glaze, strawberry vinaigrette

*Grilled Chicken*

*Breadsticks*

*Cucumber & Citrus Infused Water*

*Individual Yogurt*

# RECEPTION HORS D'OEUVRES

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

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## *Chef's Choice*

Chef Kevin's selection of two hot and two cold hors d'oeuvres.  
Based on four pieces per person. Selections are to be determined 48 hours in advance.  
\$15 per person

*Antipasti Skewers* – salami, provolone, olives - \$3.50\*

*Caprese Skewers* – mozzarella, cherry tomatoes, basil, balsamic syrup - \$3.00\*

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

*Goat Cheese Crostini* – basil tomato relish - \$3.00

*Blue Cheese Crostini* – blue cheese, apples, sunflower seeds - \$3.75

*Salami Crostini* – salami, goat cheese, fresh herbs - \$4.25

*Brown Sugar & Soy Chicken Skewers* – spicy pineapple sauce - \$3

*Chicken Wings* – ranch, blue cheese, choice of buffalo, bourbon BBQ, or Thai chili sauce - \$3\*

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

*Pulled Pork Slider* – pulled pork, apple butter BBQ - \$3.50

*Pulled Chicken Slider* – buffalo sauce, blue cheese - \$3.50

*Black Bean & Quinoa Slider* – roasted corn, elote aioli, tortilla strips, lettuce, tomato - \$3.75

*Hot Dog Sliders* – ketchup, mustard, relish - \$3.50 each

*Chili Dog Sliders* – homemade chili - \$4.25 each

*Philly Cheesesteak Egg Rolls* – sweet chile sauce - \$3.50

*Spanakopita* – garlic braised spinach, feta, phyllo - \$3.75

*Italian Sausage Stuffed Mushrooms* – house-made sausage, mozzarella - \$3.50

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

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

*Twice Baked Potato Bites* – smoked cheddar, bacon, green onion, sour cream - \$3.50\*

*Southwest Eggrolls* – southwestern vegetables, chicken - \$3.50

**\* Gluten Free Options**

# RECEPTION STATIONS

Prices listed per 25 people.

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## CHIPS & DIPS \$150

CHOOSE TWO DIPS: Homemade French Onion, Roasted Jalapeño Street Corn, Bleu Cheese & Horseradish, BLT & Ranch Cream Cheese, Black Bean & Chipotle Hummus  
House-Fried Tortillas & Potato Chips

## CHARCUTERIE SPREAD \$250

capicola, salami, pepperoni, smoked cheddar, mozzarella, pepperoncini, sweet gherkins, black olives, grilled bread, local stoneground mustard, apple butter

## MISSISSIPPI CHARCUTERIE \$250

sweet gherkins, black olives, dill spears, cheese curds, marinated cheese curds, sweet & spicy mixed nuts

## CHILLED JUMBO SHRIMP COCKTAIL \$225

100 chilled jumbo shrimp tossed in lemon & parsley, roasted garlic cocktail sauce

## CHICKEN TENDER STATION \$225

hickory-smoked BBQ, buffalo sauce, white BBQ sauce, ranch, sweet chili sauce

## J BAR PIZZA HEATED STONE DISPLAY \$150

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

*Pepperoni* – tomato sauce, mozzarella, pepperoni

*Buffalo Chicken* – ranch, buffalo sauce, blue cheese crumbles, bacon, cheddar, green onion

*Caprese* – basil pesto, tomato, mozzarella, parsley, balsamic, Asiago

*Party Fowl* – blackened chicken thigh, honey, roasted garlic, smoked cheddar, scallions

*Sausage* – house-ground sausage, roasted red peppers, marinara, Asiago

*Smokehouse* – apple butter BBQ sauce, pulled pork, bacon, smoked cheddar, apple, red onion

## BUILD YOUR OWN TACOS - \$200

*Street Taco* – green chile chicken, cheddar, cilantro, flour tortillas, salsa verde, pickled onions

*Classic Taco* – seasoned ground beef, cheddar, lettuce, tomato, flour tortillas, salsa verde, pickled jalapeño

## CHICKEN & WAFFLE BAR - \$225

maple waffles, fried chicken tenders, pecan pie butter, spicy maple syrup

## VEGETABLE CRUDITÉ \$175

garden vegetables, grilled bread, crackers, house-made vegetable dip

## HUMMUS PLATTER \$135

pita, celery, peppers, carrots, Peruvian peppers

## DOMESTIC AND IMPORTED CHEESE \$200

smoked cheddar, Boursin, pepper jack, goat cheese, Gorgonzola, mozzarella, dried fruits, assortment of crackers, grilled breads

## FRESH FRUIT \$175

cantaloupe, grapes, pineapple, blackberries, raspberries, strawberries, strawberry yogurt dip



# PLATED DINNER

Let your taste buds decide. Create a personalized menu by selecting one of your favorites from each course.

All plated dinners are served with freshly baked dinner rolls, butter, iced tea and coffee.

Choose one in each section. Prices listed per person.

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## SALADS

*J Bar House Salad* – spring greens, cherry tomatoes, red onion, smoked cheddar, ranch - \$5

*Caesar Salad* – house-made croutons, shaved Parmesan - \$7

## SOUP

*Roasted Tomato Bisque* - \$5

*Homemade Chili* - \$6

*Chicken Tortilla Soup* - \$6

*Asian Chicken Noodle* - \$6

## ENTRÉES

*Ricotta Ravioli* – cheese-filled raviolis, stone ground mustard cream sauce, herb-roasted vegetables (vegetarian) - \$22

*Filet Mignon* - center cut tenderloin, porcini glaze, herb-roasted vegetables, house-made mashed potatoes, green beans- \$36

*Chicken Thigh* - brined & grilled chicken thigh, bourbon BBQ, blue cheese & chipotle mash, green beans - \$24

*Cedar Planked Salmon* – Atlantic salmon, apricot butter, chorizo & white bean ragout, green beans - \$31

*Sirloin Steak* – 9 oz. sirloin, mashed red potatoes, green beans, red wine reduction - \$34

*Mac N Cheese* - cavatappi pasta, smoked cheddar cheese sauce, toasted bread crumbs - \$19  
(gluten-free option or additional accompaniments are available upon request)

*Filet & Shrimp* - roasted garlic, smoked cheddar mashed potatoes, green beans, red wine reduction - \$42

# DINNER BUFFETS

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

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## AMERICANO \$39

*J Bar House Salad* - spring greens, cherry tomatoes, red onion, smoked cheddar, ranch

*Caesar Salad* - house-made croutons, shaved Parmesan

Mashed Red Potatoes

Chef's Seasonal Fresh Vegetables

*Grilled Seasoned Chicken Breast* - garlic, oregano, basil

*Sweet Mustard Glazed Roast Pork Loin*

*Pound Cake* - strawberries, whipped cream

## SMOKEHOUSE \$46

*Potato Salad* - stoneground mustard red potato salad, bacon, green onions

*Creamy Coleslaw*

*Smoked Beef Brisket & BBQ Sauce*

*Grilled BBQ Chicken Breast*

*Cheesy Hash Browns*

*Baked Cherry Cobbler* - vanilla bean whipped cream

## WINDY CITY \$36

*J Bar House Salad* - spring greens, cherry tomatoes, red onion, smoked cheddar, ranch

*Kosher Style Hot Dogs* - poppy seed buns

*(Toppings include: pickle relish, diced tomatoes, pickle wedges, diced onions, mustard, sport peppers, ketchup)*

*Italian Beef* - roasted peppers, onions, giardiniera, mini rolls

*Herbed Potato Wedges*

*Assorted Freshly Baked Cookies*

## GREEKTOWN \$35

*Greek Salad* - romaine, olives, cherry tomatoes, onion, herbs, feta cheese, balsamic vinaigrette

*Gyro* - tzatziki

*Roasted Chicken* - lemon, oregano, wine sauce

*Herb Roasted Red Potatoes*

*Greek Green Beans*

*Pita Bread*

*Baklava*

## PIZZA & SALAD \$25

*Caesar Salad* - house-made croutons, shaved parmesan

*Garlic Bread Sticks* - marinara sauce

*Cheese, Sausage, & Pepperoni Pizza* - Parmesan cheese, red pepper flakes, oregano

*\*specialty pizzas available upon request*

*Freshly Baked Cookies*

# 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.

## GOLD BAR LEVEL

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

## PLATINUM BRANDS

Ketel One Vodka, Johnnie Walker Red Scotch,  
Knob Creek Bourbon, Angel's Envy Bourbon, Crown Royal,  
Sapphire and Hendricks Gin, Patrón, 1800 Gold Tequila,  
Bacardi Superior Rum, Captain Morgan Spiced Rum,  
plus industry favorites.

	Host Bar	Cash Bar
Gold	\$8.00	\$9.25
Gold Double	\$11.00	\$12.25

	Host Bar	Cash Bar
Platinum	\$9.50	\$11.00
Double	\$12.00	\$13.75

## BEER - WINE - SODA - WATER

	Host Bar	Cash Bar
Domestic Beer	\$5.00	\$6.25
Imported Beer	\$6.00	\$7.25
Wine by the Glass	\$8.00	\$9.00
Soft Drinks	\$3.00	\$3.25
Bottled Water	\$3.00	\$3.25

Domestic Keg Beer - \$375 per keg

House Wine - \$30 per bottle

Champagne - \$28 per bottle

Corking Fee - \$25

Coffee, Hot Tea, Lemonade, Iced Tea - \$33 per gallon

## BEVERAGE PACKAGES

Beverage packages are exclusive of tax and service charge, and require a minimum of 25 guests.

### BEER AND WINE PACKAGE

An assortment of domestic, imported, and craft beers along with five wine varietals.

**\$19 per person, per hour**

### GOLD BAR PACKAGE

Tito's Vodka, Dewar's Label Scotch, Jack Daniel's Bourbon, Crown Royal, Beefeater Gin, Tanqueray Gin, José Cuervo Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, domestic and imported beer, wine by the glass.

**\$24 per person, per hour**

### PLATINUM BAR PACKAGE

Ketel One Vodka, Johnnie Walker Red Scotch, Knob Creek Bourbon, Angel's Envy Bourbon, Crown Royal, Bombay Sapphire Gin and Hendrick's Gin, Patrón, 1800 Gold Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, domestic and imported beer, wine by the glass.

**\$27 per person, per hour**

### CHAMPAGNE TOAST PACKAGE

**\$5 per person**

Upgraded options available