



Capitol Plaza Hotel
& CONVENTION CENTER

JEFFERSON CITY

*2016 Catering
Menu*

THE CORPORATE PLANNER PACKAGE

Deluxe Continental Breakfast

Assorted Fruit Juices,
Sliced Fresh Fruit Tray,
Breakfast Muffins and Cinnamon Rolls,
Assorted Bagels and a Variety of Cream Cheeses,
Yogurt Parfaits
100 % Colombian Coffee, Decaf
Coffee, and Specialty Tea Selections

Lunch

Chef's Choice of Buffet
*Plated Options are Available, Additional Fee May Apply.
Salad Bar,
Two Hot Entrees,
Chef's Choice of Starch and Seasonal Vegetable,
Rolls and Butter,
Dessert Bar,
Ice Tea and Coffee Service

Executive PM Break

Assorted Jumbo Cookies and Brownies, Specialty Snack Mix,
Bottled Water and Assorted Soft Drinks,
100% Columbian Coffee, Decaf, and

Meeting Space

General Session Based on Standard Set-Up

Audio Visual

LCD Projector, Screen, Podium with Wired Microphone and Flipchart

Per Person

COFFEE BREAKS

Continental

Assorted Fruit Juices,
Cinnamon Rolls and Muffins,
Sliced Fruit Tray
Coffee, Decaf Coffee, and
Specialty Tea Selections

Per Person

Deluxe Continental

Assorted Fruit Juices,
Sliced Fresh Fruit Tray,
Cinnamon Rolls and Muffins,
Assorted Bagels and a Variety of Cream Cheeses,
Yogurt Parfaits,
100% Colombian Coffee, Decaf
and Specialty Tea Selections

Per Person

Executive PM Break

Assorted Jumbo Cookies and Brownies, Specialty Dry Snack Mix,
Bottled Water and Assorted Soft Drinks,
100% Colombian Coffee, Decaf

Per Person

Mid Morning Break

Whole Fresh Fruit, Assorted Snack Bars, 100% Colombian Coffee, Decaf
and Specialty Tea Selections

Per Person

A LA CARTE BREAK SELECTIONS

- Yogurt Parfaits **Each**
- Sliced Fresh Fruit **Per Person**
- Whole Fruit **Each**
- Seasonal Fruit Kabobs with Yogurt Dipping Sauce **Per Person**
- Assorted Muffins **Per Dozen**
- Danish **Per Dozen**
- Cinnamon Rolls **Per Dozen**
- Breakfast Biscuits (Ham, Egg and Cheese) **Per Dozen**
- Breakfast Burrito (Sausage, Egg and Cheese) **Per Dozen**
- Dry Snack Mix **Per Pound**
- Bagels (Blueberry, Traditional and Cinnamon Raisin) and Assorted Cream Cheeses **Per Dozen**
- Sourdough Pretzel Bites with Queso Dip **Per Dozen**
- Tortilla Chips Served with Choice of Queso or Salsa **Per Person**
- Garlic Hummus Served with Vegetables and Chips **Per Person**
- Granola Bars **Each**
- Dessert Bars **Each**
- Large Assorted Cookies **Per Dozen**
- Brownies **Per Dozen**
- Caramel or Buttered Popcorn **Per Pound**

BEVERAGES

- Coffee and Decaf **Per Gallon**
- Specialty Teas **Each**
- Lemonade or Fruit Punch **Per Gallon**
- Fruit Juice **Per Pitcher**
- Bottled Waters **Each**
- Assorted Cans of Soda **Each**
- Iced Tea **Per Gallon**

PLATED BREAKFASTS

Metropolitan

Chilled Orange Juice,
Choice of Egg: Farm Fresh Scrambled Eggs, Mini Cheese Omelets,
Spinach, Mushroom and Swiss Quiche
Choice of Bacon OR Sausage,
Breakfast Potatoes and Cinnamon Glazed Apples,
Assorted Pastry and Muffin Basket,
Coffee and Decaf

Per Person

Executive

Chilled Orange Juice,
Baked French Toast
Choice of Egg: Farm Fresh Scrambled Eggs, Mini Cheese Omelets,
Spinach, Mushroom and Swiss Quiche
Choice of Bacon OR Sausage,
Fresh Fruit Cup,
Assorted Pastry and Muffin Basket,
Coffee and Decaf

Per Person

BREAKFAST BUFFETS

**(All Buffets Require a Minimum Guarantee of 40 guests. An Additional
\$2.00 Per Person Fee Applies if Under 40 Guests.)**

Sunrise Breakfast Buffet

Chilled Orange Juice
Sliced Fresh Fruit Tray
Cinnamon Rolls and Muffins
Choice of Egg: Denver Scramble (Ham, Cheddar, Onion and Pepper),
Mini Cheddar Cheese Omelets, Greek Omelets, Breakfast Quiche
Crispy Bacon and Country Sausage
Breakfast Potatoes
Coffee, Decaf and Specialty Tea Selections

Per Person

Add Any of the Following for \$1.00++ Per Item:

Biscuits and Country Sausage Gravy, French Toast with Maple Syrup,
Assorted Cereal with 2% and Skim Milk, Fresh Fruit Cobbler, Yogurt Parfaits

LUNCHEON SALADS

Classic Caesar Salad

Romaine Leaves,
Grilled Chicken Breast,
Fresh Shaved Parmesan Cheese,
Tomato Wedges and Garlic Croutons

Includes:

Sliced Assorted Breads and Butter
Chef's Dessert
Iced Tea and Coffee Service
(Iced Tea Available Upon Request but Not Preset)

Per Person

Add Grilled Sirloin Steak extra

Club Salad

Fresh Salad Greens, Sliced Turkey, Smoked Bacon Crumbles, Shredded
Jack Cheddar, Sliced Avocado, Chopped Egg and Tomato with Ranch
Dressing

Includes:

Sliced Assorted Breads and Butter
Chef's Dessert
Iced Tea and Coffee Service
(Iced Tea Available Upon Request but Not Preset)

Per Person

Santa Fe Crispy Chicken Salad

Mixed Greens, Crispy Chicken Strips, Guacamole, Diced Tomatoes, Pico
de Gallo, Charred Corn, Black Beans and Cheddar Cheese with Chipotle
Ranch Dressing **Includes:**

Sliced Assorted Breads and Butter
Chef's Dessert
Iced Tea and Coffee Service
(Iced Tea Available Upon Request but Not Preset)

Per Person

LUNCHEON SANDWICHES

***All Sandwiches Served with a Fresh Fruit Cup and Potato Chips, Water,
Iced Tea and Coffee Service***

Add a Fresh Baked Cookie to Any Sandwich extra Per Person

Italian Sub

Turkey, Salami, Provolone, Lettuce, Tomato and Red Onion Topped with Italian Herbs and Pesto Mayo and Served on a Hoagie Bun

Per Person

Ham and Swiss

Black Forest Ham and Swiss Cheese Topped with Whole Grain Mustard and Served on a Pretzel Roll

Per Person

Cobb Wrap

Sliced Turkey, Lettuce, Tomato, Blue Cheese Crumbles, Bacon and Avocado, Topped with Ranch Dressing and Wrapped in a Flour Tortilla

Per Person

Homemade Chicken Salad

Diced Chicken, Red Grapes, Chopped Celery, Red Onion and Almonds, Dressed in Mayo and Served on Classic Wheat Bread

Per Person

Veggie Sandwich



Sliced Cucumbers, Tomatoes, Avocado, Peppers, Lettuce, Tomato and Olives with Boursin Cheese Spread, Served on a Telera Roll

Per Person

Boxed Lunch

Select Any Sandwich and Box It Up To Go - Served with an Apple, Chips, Granola Bar, Fresh Baked Cookie and Choice of Bottled Water or Soft Drink

Per Person

HOT PLATED LUNCHES

Unless Otherwise Specified All Entrees are Accompanied with Chef's Selection of Vegetable and Starch, and Bread and Butter, Plaza House Salad with Ranch Dressing, Iced Tea and Coffee Service.

Pasta with Sauce



Fettuccine or Penne Pasta Tossed with Choice of Marinara, Alfredo, or Pesto Cream Sauce. Served with Garlic Bread.

Per Person

Add Chicken Extra

Sliced Pork Loin Normandy

Roasted Pork Loin Garnished with Red Onion Confit and Apple Brandy Cream Sauce.

Per Person

Chicken Parmesan

Italian Breaded Boneless Baked Chicken Breast Topped with Marinara and Mozzarella Cheese. Served with Penne Pasta in Marinara.

Per Person

Herb Grilled Chicken Breast with Choice of Sauce

Topped with Choice of Pesto Cream Sauce, Boursin Cheese Sauce, Dijonnaise Sauce or Marsala Sauce

Per Person

Flat Iron Steak

Served with Fresh Pico de Gallo and Topped with Fried Onion Straws.

Per Person

*****Enhance your lunch menu with any tier one dessert for extra per person!*****

LUNCH BUFFETS

(All Buffets Require a Minimum Guarantee of 40 guests. An Additional Per Person Fee Applies if Under 40 Guests.)

Bistro Lunch Buffet

Assorted Gourmet Wraps and Bistro Sandwiches

Potato Chips

Plaza House Salad with Ranch Dressing

Cucumber and Onion Salad (Seasonal) or Antipasto Display

Specialty Brownies

Iced Tea and Coffee Service

(Iced Tea Available Upon Request But Not Preset)

Per Person

Backyard Cookout

Grilled Burgers and Brats

Cheese, Onions, Lettuce, Tomato, Pickle, Mustard, Ketchup and Mayo

Plaza House Salad with Ranch and French Dressings

Mustard Potato Salad

Baked Beans

Potato Chips

Strawberry Shortcake and Fudge Brownies

Water, Iced Tea and Coffee

Per Person

Plaza Lunch Buffet

Plaza House Salad with Ranch and French Dressings

Fresh Vegetable Crudités

Fruit Salad Orzo Pasta

Salad **Choice of Two**

Entrees:

Chicken Marsala

Chicken Borsin

Old Fashioned Pot Roast with Au Jus

Roasted Pork Loin with Mushroom Demi Glaze

Baked Orange Roughy with Lemon Dill Cream Sauce Fettuccine Alfredo
with Grilled Sliced Chicken
Mushroom & Veggie Penne Pasta with Roasted Red Pepper Cream Sauce
Chef's Selection of Seasonal Vegetables and Starch
Chef's Choice of Dessert
Sliced Assorted Breads and Butter
Iced Tea and Coffee Service
Per Person

Salads

Plaza House Salad

(Included with All Lunch and Dinner Entrée Selections)

Romaine and Iceberg Lettuces with Tomato, Julienne Carrots, Cucumber,
Croutons and Choice of Dressing

**The following salads are available for an additional charge per person for
lunch and dinner.**

Classic Spinach Salad

Fresh Baby Spinach Leaves Topped with Crisp Diced Bacon, Red Onion,
Mushrooms, Sliced Egg, and Served with Hot Bacon Dressing.

Capitol Caesar Salad

Romaine Lettuce, Freshly Grated Parmesan Cheese and Croutons Tossed
with Caesar Dressing.

The Greek

Romaine and Fresh Spinach, Topped with Diced Tomatoes and
Cucumbers, Red Onion, and Feta Cheese Tossed with Balsamic
Vinaigrette Dressing.

The Carnegie Salad

Spring Mix Greens Topped with Craisins, Feta Cheese, Mandarin Oranges
and Served with Poppyseed Dressing.

Caprese Salad

Chopped Romaine Topped with Sliced Roma Tomatoes, Fresh Mozzarella Cheese, Basil and Red Onion and Drizzled with Balsamic Vinaigrette and Olive Oil.

DINNER ENTRÉE SELECTIONS

Unless otherwise specified all entrée selections are accompanied by a Plaza House Salad, bread and butter, Chef's Selection of vegetable and starch (no starch on pasta dish), tier one dessert selection, iced tea and coffee service.

Chicken Breast Topped with Choice of Sauce

Charbroiled Chicken Breast - Topped with Choice of Mushroom Asiago Cream Sauce, Pesto Cream Sauce, Bruschetta Sauce, Milano Pesto Sauce

Pairs well with Canyon Road Moscato

Per Person

Lemon Orzo Primavera Pasta



Artichokes, Zucchini, Squash, Carrots, Broccoli and Spinach Mixed with al Dente Orzo Pasta and Topped with a Lemon Cream Sauce, Thyme and Parmesan Cheese

Pairs well with Canyon Road Chardonnay

Per Person

Seafood Grill

Medallion of Swordfish, Shrimp Scampi, and Sautéed Scallops

Pairs well with Canyon Road Moscato

Per Person

Pesto Salmon

Filet of Salmon on a Bed of Linguini Pesto Pasta

Pairs well with Canyon Road Chardonnay

Per Person

Yankee Pot Roast

Topped with Roasted Shallot and Beef Demi Glaze

Pairs well with Canyon Road Merlot

Per Person

Sliced New York Strip Loin

Topped with Bordelaise Sauce

Pairs well with Canyon Road Cabernet Sauvignon

Per Person

10 oz. Ribeye Steak

Prepared Medium and Served with Bordelaise Sauce and Topped with
Onion Straws

Pairs well with Canyon Road Merlot

Per Person

Broiled 8 oz. Kansas City Strip Steak

Prepared Medium and Served with Bordelaise Sauce and Topped with
Onion Straws

Pairs well with Canyon Road Cabernet Sauvignon

Per Person

Filet Mignon of Beef

Bacon Wrapped and Topped with a Port Wine Butter

Pairs well with Canyon Road Cabernet Sauvignon

Market Price++ Per Person

Add a Grilled Chicken Breast with Pesto Cream Sauce Per Person

Add Shrimp Scampi extra Per Person

DINNER BUFFETS

(All Buffets Require a Minimum Guarantee of 40 guests. An Additional \$2.00 Per Person Fee Applies if Under 40 Guests.)

Dinner Buffet with Two or Three Entrees

Plaza House Salad **Choose Three of the Following Salads:**

Caesar Salad, Antipasto Salad, Pasta Salad, Potato Salad, Coleslaw

Choose Two or Three of the Following Dinner Entrees:

Chicken Boursin

Chicken Marsala

Sliced New York Strip Loin with Bordelaise Sauce

Yankee Pot Roast Au Jus

Baked Tilapia with Roasted Red Pepper Cream Sauce

Baked Orange Roughy with Lemon Dill Cream Sauce

Roasted Pork Loin with Dijonnaise Sauce

Lemon Orzo Primavera Pasta 

Chef's Choice of Vegetable

Chef's Choice of Starch

Sliced Assorted Breads and Butter

Assorted Dessert Display

Iced Tea and Coffee Service

(Iced Tea Available Upon Request But Not Preset) **Select**

Two Entrees Per Person

Select Three Entrees Per Person

Sapore Italiano

Caprese Salad

Caesar Salad

Tortellini Salad

Garlic Bread **Choice**

of Two Entrees:

Pasta Con Broccoli

Traditional OR Meatless Lasagna

Chicken Piccata
Italian Sausage with Peppers and Onions
Eggplant Parmesan
Cannelloni and Tiramisu
Iced Tea and Coffee Service
(Iced Tea Available Upon Request But Not Preset)
Per Person

The Tex Mex

Smoked Beef Brisket, Pulled Pork, Zucchini and Yellow Squash Medley,
BBQ Baked Beans, Fresh Made Corn Muffins and Silver Dollar Rolls, Cole
Slaw, Plaza House Salad with Chipotle Ranch Dressing, Dessert Display,
Iced Tea and Coffee Service
(Iced Tea Available Upon Request but Not Preset)
Per Person

DESSERT SELECTIONS

Tier One

(May be added to luncheon selections for extra per person) Carrot
Cake
Lemon Cake
Strawberry Cake
Milk Chocolate Mousse Served in a Martini Glass

Tier Two

(May be added to luncheon selections for extra per person and in place
of tier one dessert on dinner selections for extra per person) Sliced
Tiramisu with Whipped Cream
Cheesecake with Choice of Up to Two Toppings: Caramel, Chocolate,
Raspberry or Strawberry
Key Lime Pie
Crème Brulee
Chocolate Lava Cake
Bread Pudding
Ultimate Chocolate Cake

Triple Chocolate Mousse Cake



Triple Chocolate Mousse Cake

Milk Chocolate Mousse

HOT

HORS D'OEUVRES

(PRICED PER 50 PIECES)

Chicken Strips with Honey Mustard and BBQ Sauce

Buffalo Chicken Wings with Carrots, Celery and Blue Cheese Dressing

BBQ Meatballs

Portobello Fries Served with Chipotle Ranch 

Cheese Toasted Ravioli 

Crab Rangoon

Spinach and Artichoke Dip with Vegetables and Tortilla Chips




Hibachi Chicken Kabobs

Spanakopita 

Potato Skins

Beef Tenderloin Sliders with Horseradish

Bacon Wrapped Scallops

Vegetarian Spring Rolls 

Mini Creole Crab Cakes

Plaza One Bite Nachos

Stuffed Mushrooms

COLD HORS D'OEUVRES

(PRICED PER 50 PIECES)

Jumbo Chilled Shrimp

Smoked Salmon Mousse Canapé

Turkey Pinwheels
Petite Deli Sandwiches
Cucumber Rounds with Boursin Cheese and Dill
Asparagus Wrapped with Belgian Endive and Goat Cheese
Sliced Roma Tomatoes, Basil and Feta on rustini
Caprese Crustini
Vegetable Shooters
Coronets of Salami with Cream Cheese

DISPLAY BOARDS (Each Serves Approximately 100 People)

Vegetable Board with Ranch Dipping Sauce **Per Board**
Domestic Cheese Board with Crackers and Breads **Per Board**
Fruit and Berry Board **Per Board**
Meat and Cheese Board with Crackers and Breads **Per Board**
Dessert Board **Per Board**

HORS D'OEUVRES PACKAGES

(There is a 50 Person Minimum. Price Based on 2 Hours of Unlimited Hors
d'Oeuvres Service.)

Package One

Cold Selection

Domestic Cheese Board
Vegetable Board with Ranch Dipping Sauce
Petite Deli Sandwiches

Hot Selection

Vegetarian Spring Rolls
BBQ Meatballs
Chicken Strips with Honey Mustard and BBQ Dipping Sauce
Potato Skins

Per Person

Package Two

Cold Selection

Domestic Cheese Board
Vegetable Board with Ranch Dipping Sauce

Turkey Pinwheels

Caprese Crustini

Hot Selection

Mini Creole Crab Cakes

Beef Tenderloin Sliders with Horseradish Sauce

Hawaiian Chicken Kabobs

Spinach and Artichoke Dip with Toasted Seasoned Pita Bread

Carving Station

Baked Honey Glazed Ham

Per Person

CARVING STATIONS

Steamship Round of Beef (Serves ~100) **Each**

Roasted Tenderloin of Beef (Serves ~35) **Each**

Boneless Roasted Breast of Turkey (Serves ~60) **Each**

Baked Honey Glazed Ham (Serves ~50) **Each**

Roasted Baron of Beef (Serves ~75) **Each**

Roasted Pork Loin (Serves ~50) **Each**

*****Butlered hors d'oeuvres service is available for an additional cost per hour.*****

ALCOHOLIC BEVERAGES

We proudly serve the following outstanding brands of Beer, Wine, and Distilled Spirits:

Domestic Beer – Budweiser, Bud Light, Bud Select, Miller Light, Coors Light

Premium Beer – Michelob Ultra, Corona

House Wine – Canyon Road Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, and Moscato

Premium Spirits –Pinnacle Vodka, New Amsterdam Gin, Cruzan Rum, Jim Beam Bourbon, CC Canadian Whiskey, Sauza Blue Silver Tequila

Super Premium – Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Tennessee Whiskey, Dewars Scotch, Crown Royal Canadian Whiskey

Host Bar (Host of the Event Pays for the Drinks)

Domestic Beer
Premium Beer
Non Alcohol Beer
House Wine
Premium
Super Premium
Soft Drinks No Charge

All Bars are Subject to a Per Bar Minimum, Per Hour Minimum. If That Minimum is Not Met the Difference will be Charged as a Bartender Fee.

Cash Bar (Guests Purchase Their Own Drinks With Cash)

Domestic Beer
Premium Beer
Non Alcoholic Beer
House Wines
Premium Drinks
Super Premium Drinks
Soft Drinks No Charge

All Bars are Subject to a Per Bar Hour Minimum. If That Minimum is Not Met the Difference will be Charged as a Bartender Fee.

Kegs of Domestic Beer

Kegs of Import or Micro brewed Beers – Price Based on Brand and Market Pricing

Bottles of House Wine Per Bottle

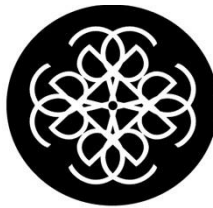
PER PERSON BAR PRICING

Beer, Wine and Premium Drinks
Per Person for the First Hour
Per Person for Each Additional Hour

Beer, Wine and Super Premium Drinks
Per Person for the First Hour
Per Person for Each Additional Hour

Domestic Beer and House Wine
Per Person for the First Hour
Per Person for Each Additional Hour

We Proudly Serve



CANYON ROAD.



ADDITIONAL INFORMATION

Taxes: All charges are subject to the prevailing state sales tax.

Service Charge: All charges are subject to a 22% service charge.

Bartender Fee: minimum per bar per hour is required to waive the bartenders fee.

Wine Tastings: Something fun for everyone! Ask about our wine tastings! (Additional fees may apply.)

Additional Charges: Room set up / clean up fees may apply.

Ask Your Catering Professional About the Capitol Plaza's "Be Our Guest" Head Table Service!

