

# Hotel Blackhawk

Catering Menu

### **GET TO KNOW US**

As it enters a new century of quality service, Hotel Blackhawk continues its time-honored tradition of offering thoughtful service.



### **Meeting Space and Hotel Highlights:**

- $\cdot$  10,000 sq. ft. Total of Meeting Space
- $\cdot$  Total Exhibit Space of 5,000 sq. ft.
- · Seating capacity of 300 guests
- $\cdot$  Experienced Group Service Team
- · State of the Art Conference and Exhibit Space
- · 130 Guest Rooms and Suites
- · Full Salon and Spa
- · Bix Bistro
- · Rise Neighborhood Café
- · Blackhawk Bowl and Martini Lounge
- · Pet-Friendly Hotel
- · Indoor Pool and Fitness Center

### **BREAKFAST SERVICE**

Guest Minimum: 15

### Grab and Go Breakfast

Egg and Cheese Sandwich with Canadian Bacon

Loaded Breakfast Burrito

### Blackhawk Breakfast Buffet

Sliced Fresh Fruit

Chef's Selection of Assorted Pastries

Signature Scrambled Eggs with Scallions and Cheddar

Cheddar Hashbrown Casserole

Choice of Sausage or Ham +\$1.00 - Bacon

### Blackhawk Continental Breakfast

Seasonal Fresh Fruit

Individual Yogurt Parfaits

**Assorted Boxed Cereals** 

Assortment of Pastries

### **Bakery Items**

Chef's Selection of Freshly Baked Muffins

Chef's Selection of Assorted Pastries

Cinnamon Rolls

Sliced Coffee Cake

### PLATED BREAKFAST

### The Mighty Mississippi

Thick Cut French Toast

Applewood Smoked Bacon

Country Sausage

Fresh Fruit

### All American Breakfast

Choice of Sausage or Ham

Signature Scrambled Eggs with Scallions and Cheddar

Seasoned Yukon Gold Breakfast Potatoes

### Lunch

### Boxed Lunch and Small Group Lunches

Boxed Lunch	Plated Sandwiches and Salads
Includes Pasta Salad, Chips, and a Cookie	Includes Chips, Pickle Spear, and Fruit
Choice of:	Choice of:
Ham Sandwich - Bibb Lettuce, Tomato, Cheddar Cheese	Bix Burger - American Cheese, Tomato, Lettuce, Pickle
Turkey Sandwich - Bibb Lettuce, Tomato, Swiss Cheese	Chicken Sandwich - Grilled Chicken, Bacon, Cheddar
Roast Beef Sandwich - Bibb Lettuce, Tomato, Provolone	Turkey Bacon Swiss - Tomato, Spiced Aioli
Veggie Wrap - Italian Herb Balsamic Marinated Veggies	<b>Veggie Wrap</b> - Italian Herb Balsamic Marinated Veggies
	Blackhawk Salad - Romaine, Egg, Tomato, Bacon,
	Chicken, Bleu Cheese, Avocado, Radish, Lorenzo
	Dressing

### Plated Lunch

All main courses are served with Assorted Vegetables, Garlic Mashsed Potatoes, and choice of House or Caesar Salad.

Silver Entrees	Gold Entrees
Creamy Florentine White Fish	Baked Wild Salmon Fillet
Herb Roasted Chicken Breast	Pepper Crusted Chicken Breast with Honey Garlic
+ \$1.00 - Roasted Beef with Garlic Demi-Glace	Mustard
	+ \$1.00 New York Strip with Roasted Garlic Demi-Glace

## **LUNCH BUFFETS**

Served 11am-2pm. Guest Minimum: 20 Buffets will be assessed an upcharge if requested after these hours or for fewer guests.

Downtown Deli Buffet

Creamy Italian Pasta Salad

House-Made Potato Salad

Assorted Deli Meats

Artisan Breads and Cheeses

**Assorted Condiments** 

Chips

Third Street Lunch Buffet

Field Greens with Assorted Dressings

Choice of Chicken:

- -Marsala
- -Red Pepper Basil
- -Herb Champagne

Pasta Primavera with Spinach, Tomato, and Parmesan

Chef's Choice of Starch

Chef's Choice of Vegetable

**Rolls and Butter** 

### Dessert Add-On



# Themed Lunch Buffets

Italian Buffet

Caesar Salad with Herb Roasted Croutons and Grated Parmesan

Grilled Chicken Mushroom Marsala

Italian Sausage and Basil Marinara Rigatoni

Parmesan Garlic Alfredo

Sauteed Italian Vegetables

Breadsticks

Fajita Buffet

Bell Pepper and Pepper Jack Roasted Black Beans

Santa Fe Rice

Chicken with Cilantro, Tomato, and Lime

Sliced Sirloin with Sauteed Peppers and Onions

Flour Tortillas Served with: Lettuce, Tomato, Onion, Jalapeno,

Salsa, Sour Cream, Guacamole, Cheddar, and Pepper Jack

All American Buffet

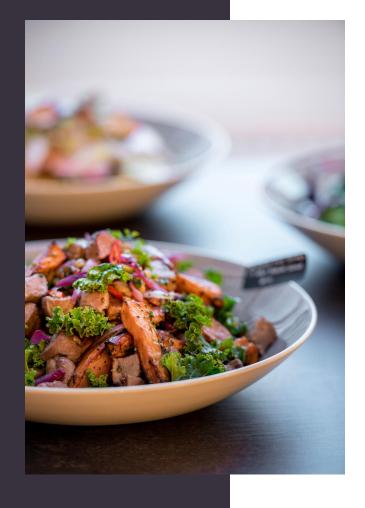
**Tossed Salad with Assorted Dressings** 

Grilled Chicken Sandwiches and Hamburgers

Swiss, American, Cheddar Cheeses with Assorted Condiments

Macaroni and Cheese

Cole Slaw and Potato Salad



### TAKE A BREAK

### Enhance Your Meeting WIth a Quick Break

The Sweet Tooth The Heatlh Nut

Double Chocolate Chip Cookies Sliced Fresh Fruit

Fudge Brownies Trail Mix

Candy Bars Assorted Granola Bars

Whole Fruit Vegetable Crudite

The Mediterannean Break The Savory Snack

Vegetables and Hummus Vegetable Crudite

Pitas Mixed Nuts

Olives Chips

Mixed Nuts Popcorn



### Add Ons

Double Fudge Brownies

**Blondies** 

Lemon Squares

Mixed Nuts

Fresh Cut Fruit

Vegetable Crudite

Assorted Cheese & Cracker Display

Charcuterie Display

Individual Granola Bars

Blackhawk Signature Cookies

### **Beverages**

Priced on Consumption

Assorted Soft Drinks

Freshley Brewed Coffee

Iced Tea & Lemonade

Assorted Bottled Juices

Hot Tea

### Hors d'Oeuvres

Start your night with a little bite.





### Hot Hors d'Oeuvres

Priced per 50 Pieces

Sweet Chili Meatballs

Vegetable Spring Roll with Ginger Soy Sauce

Thai Chicken Satay with Peanut Soy Sauce

Pork Potstickers with Ginger Soy Sauce

Mini Beef Wellingtons

Seafood Stuffed Mushroom

Spinach and Artichoke Stuffed Mushroom

Italian Sausage Stuffed Mushroom

Jumbo Lump Crab Cake with Remoulade

### Cold Hors d'Oeuvres

Priced Per 50 Pieces

Traditional Bruschetta

Baby BLT Bites

Hickory Smoked Salmon and Dill Crostini

Applewood Smoked Bacon Bleu Cheese Crostini

Shrimp Cocktail Shooter

Vegetable Crudite

Caprese Skewers

Prosciutto Wrapped Asparagus

Elote Bites

Prices are subject to 7% tax and 22% service charge. Menus and pricing are subject to change. Pricing is guaranteed for 90 days prior to the event.

Hotel Blackhawk - 200 East 3rd Street - Davenport Iowa

### **Stations**

Minimum of 3 stations or in addition to other menu items. Carving stations will have a \$75 chef attendant fee.

### Mashed Potato Bar

Garlic Mashed Potatoes served with:

Applewood Smoked Bacon, Grated Cheddar Cheese,

Sour Cream, Chives, Assorted Condiments

### Italiano Cucina

Served with Garlic Breadsticks

Roasted Garlic Parmesan Alfredo

Fresh Basil Tomato Marinara with Italian Sausage

#### Fiesta Cantina

Taco Seasoned Ground Beef

Served with Flour Tortillas, Shredded Lettuce, Tomato,

Diced Onion, Shredded Cheese, Pico de Gallo, Sour

Cream

### Stir Fry Station

Chicken or Vegetable Stir Fry with Fresh Vegetables and

White Rice

### Mac & Cheese Bar

Gourmet Cheddar Mac & Cheese with Assorted Toppings

#### Fresh Seafood on Ice

Cocktail Sauce, Lemon Wedges, Tobasco Sauce

Seasonal: Jumbo Gulf Shrimp, Alaskan King Crab Legs,

Crab Claws, Oysters on the Half Shell with Mignonette

### **Carving Stations**

### Whole Roasted Prime Rib

Served with Au Jus, Creamed Horseradish, Rolls and

Butter

#### Roasted Tenderloin of Beef

Served with Boetje's Mustard Demi-Glace, Creamed

Horseradish, Rolls and Butter.

### **Plated Dinners**

Price listed with main course includes dinner rolls and butter. Choice of House Salad with Honey Balsamic Dressing or Caesar Salad Duet Plate: Upgrade to include 2nd entree for \$10

### Starch Selection - Choose One

Garlic Mashed Potatoes

Wild Rice Pilaf

Maple Chipotle Mashed Sweet Potatoes

Roasted Red Potatoes with Rosemary

### Silver Entrees

Baked White Fish with Lemon Dill Sauce

Herb Roasted Chicken Breast with White Wine Cream

Sauce

Roasted Pork Loin with Rosemary Demi-Glace

+ \$1.00 - Roasted Beef with Roasted Garlic Demi-Glace

### **Dinner Enhancements**

Spinach Salad with Bleu Cheese, Apples, Spiced Pecans

and Pinot Noir Vinaigrette

Seasonal Chef's Salad

Steamed Broccolini

Loaded Mashed Potatoes

Parmesan Garlic Risotto

### Vegetable Selection - Choose One

**Assorted Steamed Vegetables** 

Green Beans Almondine

Roasted Brussels Sprouts

**Bourbon Glazed Carrots** 

### **Gold Entrees**

Wild Atlantic Salmon Fillet in Rich Bourbon Glace

Mushroom & Gouda Stuffed Chicken with Triple Cheese

Cream Sauce

Apple Cider Brined Pork Loin with Boetje's Demi-Glace

+ \$2.00 - New York Strip with Roasted Garlic Demi-Glace

### Vegetarian, Vegan, Gluten Conscious

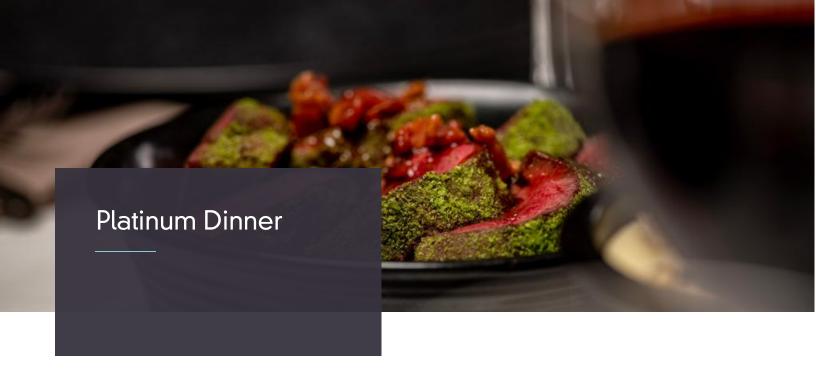
Sauteed Seasonal Vegetables over Linguini - V

Eggplant Parmesan - V

Soba Noodle Bowl - V, VG

Portabella Mushroom over Quinoa and Assorted

Vegetables - V, VG, GC



#### Salad Selections - Choose One

Caesar Salad with Herbed Croutons and Parmesan

House Salad with Balsamic Vinaigrette

Spinach Salad with Bleu Cheese, Apples, Spiced Pecans
and Pinot Noir Vinaigrette

#### Starch Selections - Choose One

Garlic Mashed Potatoes

Rice Pilaf

Roasted Red Potatoes with Rosemary

Maple Chipotle Mashed Sweet Potatoes

Loaded Mashed Potatoes

Parmesan Garlic Risotto

### Vegetable Selections - Choose One

Assorted Seasonal Vegetables

Green Bean Almondine

Seasonal Chef's Salad

Roasted Brussels Sprouts

**Bourbon Glazed Carrots** 

Steamed Broccolini

### Entrees - Choose One

Wild Atlantic Salmon Fillet with Crab Meat in Herb White

Wine Sauce

Pan-Seared Grouper with Bacon and Leek Ragout

Prosciutto, Basil Stuffed Chicken with Sundried Tomato

Presidential Apple Brined Pork Chop with Boetje's Demi

+ \$2.00 - Ribeye Steak with Roasted Garlic Demi-Glace

+ \$4.00 - Forest Mushroom Filet

### **Dinner Buffets**

Guest Minimum: 25 Upgrade to Include 3rd Entree: \$10

### Salad - Choose 2:

Caesar Salad with Herb Roasted Croutons and Parmesan Spinach with Bleu Cheese, Apples, and Spiced Pecans House Salad with Balsamic Vinaigrette Italian Pasta Salad

+ \$1.00 - Caprese Tomato and Mozzarella Salad

### Vegetable - Choose 1:

Assorted Steamed Vegetables
Brussels Sprouts with Julienned Carrots
Green Beans Almondine
Honey Bourbon Glazed Carrots

### Gold Entrees - Choose 2:

-Grilled Caribbean Chicken with Teriyaki Sauce and
Cilantro Pineapple Salsa
-Roasted Chicken Breast with Herb Champagne Sauce
-Apple Cider Brined Pork Loin with Boetje's Demi-Glace

-Panko Parmesan Crusted Cod with Roasted Garlic

Lemon Dill Sauce

-Garlic and Herb Roasted Sliced Tri-Tip Sirloin

-Italian Sausage and Basil Marinara with Penne Pasta

#### Starch - Choose 1:

Garlic Mashed Potatoes

Wild Rice Pilaf

Rosemary New Roasted Potatoes

Maple Chipotle Mashed Sweet Potatoes

Loaded Mashed Potatoes

+ \$1.00 - Parmesan Garlic Risotto

#### Dessert Add-On

Assorted Cookies and Bars

Assorted Cakes and Cheesecakes

### Platinum Entrees - Choose 2:

- -Quatro Fromage and Spinach Stuffed Chicken
- -Pecan Crusted Chicken with Honey Dijon Chardonnay

Sauce

-Chipotle Cinnamon Roasted Pork with Apricot Pineapple

Cilantro Chutney and Bing Cherry Port

- -Tri-Tip Sirloin with Mushroom and Rosemary Au Jus
- -Salmon with Roasted Red Pepper Basil Coulis
- -Pan-Seared Grouper with Bacon and Leek Ragout
- -Shrimp Fettuccine with Asiago Garlic Alfredo Sauce

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# Liquor and Beer

\$75 Bartender Fee waived with \$300 in Bar Sales





### Liquor

### **Club Level**

Tito's Vodka, Bacardi Rum, Captain Morgan Rum,
Beefeater Gin, Seagram's 7 Whiskey, Jim Beam Bourbon,
J&B Scotch, Espolon Tequila, Malibu Rum

### Platinum Level

Absolut Vodka, Jack Daniels Whiskey, Bombay Sapphire Gin, 1800 Tequila, Maker's Mark Bourbon, Dewar's White Label Scotch

### **Ambassador Level**

Grey Goose Vodka, Patron Tequila, Crown Royal Whiskey, Hendrick's Gin, Woodford Reserve Bourbon, Johnny Walker Red Label Scotch

### Beer

Kegs: Market Price

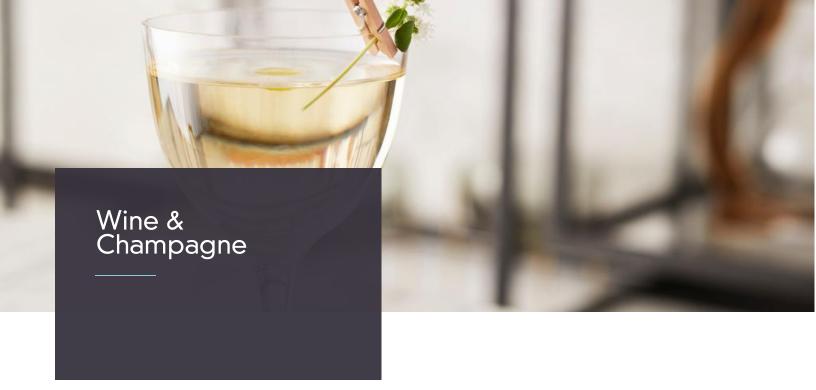
Domestic Beer

Bud Light, Miller Lite, Coors Llght, Busch Light,

Michelob Ultra, Budweiser

Premium Beer
Guinness, Stella Artois, Blue Moon, Corona, Fat Tire,
Angry Orchard, Heineken 0.0

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### Club Wines

Proverb Chardonnay

Proverb Pinot Grigio

Proverb Rose

Proverb Merlot

Proverb Cabernet Sauvignon

### **Ambassador Wines**

Decoy Chardonnay

Decoy Sauvignon Blanc

**Decoy Pinot Noir** 

Decoy Cabernet Sauvignon

Decoy Red Blend

### Platinum Wines

Chateau Souverain Chardonnay

Chateau Souverain Sauvignon Blanc

Chateau Souverain Pinot Noir

Chateau Souverain Cabernet Sauvignon

Risata Moscato D'Asti

Club Champagne

Risato Moscato D'Asti

LaMarca Prosecco

White Star Chandon

Decoy Rose

Vueve Cliquot Champagne

Dom Perignon Champagne

### HOTEL BLACKHAWK, AUTOGRAPH COLLECTION

200 East 3rd Street, Davenport, Iowa, USA

marriott.com/MLIAK

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