

LITTLE AMERICA HOTEL CATERING MENU

General Information

*The following information is designed to assist you in planning your function with Little America Hotel.
Please consult with your Catering or Convention Manager for further details.*

AUDIO VISUAL EQUIPMENT

A complete state of the art line of equipment is available in-house. Your Catering Manager will gladly advise on and reserve basic equipment needs for your event. For extensive setup needs, please contact our audio visual office at 801-596-5775 to obtain a quote. A list of available equipment is on page 26 of this document for your planning convenience.

BILLING

Payment should be made in advance unless credit has been established to the satisfaction of the hotel. Prices are subject to change.

FOOD & BEVERAGE

All food and beverage consumed in the Little America Hotel must be supplied by the hotel. Due to health regulations, no leftover food or beverages can be taken from the premises.

GUARANTEE OF ATTENDANCE

In order to ensure your banquet is a success, please notify your Catering Manager of the number of guests attending at least 72 hours or three working days in advance of the function. Once given, this guarantee is not subject to reduction, should less attend. We will provide seating for an additional three percent beyond the guaranteed number. If no guarantee is received we will assume the guarantee to be your expected count.

SECURITY

Little America will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting. Arrangements may be made in advance for security at an additional cost for exhibits, merchandise or articles set-up for display prior to the planned event.

STATE TAX & SERVICE CHARGE

The following menu prices are subject to a 23% service charge and current sales tax on food and beverage and audio visual. The menus are provided on a per person basis unless otherwise stated.

PRICES

Food and Beverage and Audio Visual prices will not be guaranteed earlier than six months prior to the scheduled event.

LITTLE AMERICA HOTEL CATERING MENU

A La Carte Break Menu

FRESH SLICED SEASONAL FRUIT (*serves 25 people*)

WHOLE FRUIT (*each*)

ASSORTED SEASONAL BERRIES (*per person*)

ASSORTED BREAKFAST PASTRIES (*per dozen*)

ASSORTED BAGELS (*per dozen*)

Served with Plain and Vegetable Cream Cheese

ASSORTED BREAKFAST BREADS (*serves approx. 12*)

ASSORTED HOMEMADE DONUTS (*per dozen*)

ASSORTED YOGURTS (*each*)

ROLLED IRISH OATMEAL (*per person*)

ASSORTED CEREAL (*per person*)

ASSORTED CANDY BARS (*each*)

HOMEMADE GRANOLA BARS (*each*)

WARM SALTED PRETZELS (*each*)

Served with Honey Mustard and French Mustard

LITTLE AMERICA SILVER DOLLAR FINGER SANDWICHES (*per dozen*)

GOURMET POPCORN (*per bag*)

ASSORTED FRENCH DESSERT PASTRIES (*per dozen*)

Eclairs, Cream Puffs, Paris Brest, Fruit Tarts

ASSORTED COOKIES (*per dozen*)

BROWNIES (*per dozen*)

RICE KRISPIE TREATS (*per dozen*)

RASPBERRY BARS (*per dozen*)

LEMON CUSTARD BARS (*per dozen*)

CHOCOLATE DIPPED STRAWBERRIES (*each*)

ASSORTED CHIPS (*per bag*)

ASSORTED DELUXE ICE CREAM BARS (*each*)

Beverages

COFFEE, DECAFFEINATED COFFEE, HOT CHOCOLATE AND HERBAL TEAS (*per gallon*)

LEMONADE OR FRUIT PUNCH (*per gallon*)

CHILLED JUICE (*per liter*)

Orange, Grapefruit, Apple, Cranberry, V8 or Pineapple

ASSORTED SOFT DRINKS OR BOTTLED WATER (*each*)

SPARKLING OR FLAVORED MINERAL WATER (*each*)

WHOLE, SKIM, 2% OR CHOCOLATE MILK (*each*)

ASSORTED FLAVORED ICED TEAS (*each*)

BOTTLED NATURAL FRUIT JUICES (*each*)

SPORTS DRINKS (*each*)

INFUSED WATER (*per gallon*)

Cucumber Mint, Strawberry Basil, Raspberry Lime, Watermelon Rosemary, Blackberry Sage

LITTLE AMERICA HOTEL CATERING MENU

Break Packages

Prices are Based on a One Hour Service Time.

An Assortment of the Listed Items Will be Served to Allow Your Attendees a Choice.

SOUTH OF THE BORDER BREAK

Mini Quesadillas, Churros, Tortilla Chips
Guacamole, Salsa, Sour Cream and Hot Jalapeño Cheese Sauce

MILK & COOKIES BREAK

A Variety of Cookies, Brownies and Chocolate Cream Puffs
Served with Individual Whole, 2%, Skim and Chocolate Milk

HOGLE ZOO BREAK

Assorted Candy Bars, Ice Cream Bars,
Hot Pretzels and Seasonal Whole Fresh Fruit

POWER FITNESS BREAK

Popcorn, Homemade Granola Bars, Seasonal Fresh Fruit,
Trail Mix and Sports Drinks
Optional Popcorn Machine with Bags
Minimum of 50 Guests

ICE CREAM BREAK

A Variety of Novelty and Deluxe Ice Cream Bars,
and Fruit Bars

SWEET & SALTY BREAK

Flavored Popcorn, Yogurt Pretzels
and Candy Bars
Optional Popcorn Machine with Bags
Minimum of 50 Guests

MAKE YOUR OWN YOGURT PARFAIT BREAK

Assorted Yogurt, Homemade Granola, Sliced Berries,
Assorted Nuts and Seeds, M&Ms and Reese's Crunch

LITTLE AMERICA HOTEL CATERING MENU

Breakfast Buffets

Offered from 6:00 a.m. to 10:00 a.m.

DELUXE CONTINENTAL

Includes Assorted Fruit Juices, Sliced Fresh Seasonal Fruit and Berries

A Variety of Breakfast Breads to Include:
Muffins, Breakfast Pastries and Croissants
with a Selection of Jams and Butter

Accompanied by

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chocolate and Herbal Teas

TRADITIONAL BREAKFAST BUFFET

Minimum of 25 Guests

Fresh Sliced Seasonal Fruits and Berries, Fruit Yogurts,
Muffins, Breakfast Pastries and Croissants with Jam and Butter
Assorted Cereal and Homemade Granola with 2% and Skim Milk
Scrambled Eggs, Country Fried Potatoes, Bacon and Sausage

Accompanied by

Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Chocolate And Herbal Teas

COUNTRY BREAKFAST BUFFET

Minimum of 25 Guests

Fresh Sliced Seasonal Fruits and Berries, Fruit Yogurts,
Muffins, Breakfast Pastries and Croissants with Jam and Butter
Assorted Cereal and Homemade Granola, With 2% and Skim Milk
Scrambled Eggs and Country Style Eggs,
Sausage Patties, Bacon, Ham and Country Fried Potatoes

Served with Your Choice of:

(Select One)

CINNAMON FRENCH TOAST

Served with Maple Syrup and Whipped Butter

PANCAKES

Served with Maple Syrup and Whipped Butter

CHEESE BLINTZES

BISCUITS & GRAVY

Accompanied by

Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Chocolate and Herbal Teas

LITTLE AMERICA HOTEL CATERING MENU

Breakfast Buffet Additions

Offered from 6:00 a.m. to 10:00 a.m.

CLASSIC EGGS BENEDICT

Minimum of 10 Guests

Fresh Poached Eggs, Canadian Bacon, English Muffin
Topped with Hollandaise Sauce

OMELET & FRITTATA STATION

Minimum of 25 Guests

Culinary Professional Required

Omelets and Frittatas Made to Order by a Culinary Professional
Station to Include Smoked Diced Ham, Bacon, Smoked Sausage, Chorizo, Cheddar Cheese,
Swiss Cheese, Sliced Mushrooms, Diced Bell Peppers, Spinach, Diced Tomatoes And Sautéed Onions

BELGIAN WAFFLE STATION

Minimum of 25 Guests

Culinary Professional Required

Fresh Waffles Made to Order by a Culinary Professional
Station to Include Fruit Compote, Fresh Seasonal Berries, Fruit Sauce, Whipped Butter,
Whipped Cream, Maple Syrup and Powdered Sugar

BREAKFAST SANDWICHES

Minimum of 10 Sandwiches, One Variety per Order

Breakfast Sandwiches Prepared on Your Choice of an English Muffin or Croissant

Scrambled Eggs, Canadian Bacon and Cheddar Cheese

Scrambled Eggs, Sausage Patty and American Cheese

Country Scrambled Eggs with Green Onion, Peppers and Mozzarella Cheese

Scrambled Eggs with Diced Ham, Fresh Chives and Pepper Jack Cheese

BREAKFAST BURRITOS

Minimum of 10 Burritos, One Variety per Order

Scrambled Eggs with Grilled Vegetables and Cheese

Scrambled Eggs, Chorizo, Green Onions and Cheese

Breakfast Burritos Accompanied by Salsa, Sour Cream and Guacamole

LITTLE AMERICA HOTEL CATERING MENU

Plated Breakfasts

Offered from 6:00 a.m. to 10:00 a.m.

*All Plated Breakfasts are Accompanied by Fresh Juice, Breakfast Pastry Basket,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chocolate and Herbal Teas. No Substitutions.*

BREAKFAST STARTERS

Fruit Cup	Yogurt Granola Parfait
Freshly Sliced Strawberries and Cream	Seasonal Fresh Berries and Fruit Medley

COUNTRY BREAKFAST

Country Fresh Scrambled Eggs, Breakfast Potatoes and Your Choice of:

(Select One)

Ham, Hickory Smoked Bacon, Sausage Links, Sausage Patties, Smoked Sausage

BREAKFAST MUFFIN

Fresh Scrambled Eggs with Grated Cheddar Cheese, Smoked Sausage,
Bell Peppers and Green Onions Served Over a Toasted English Muffin
Accompanied by a Homemade Hash Brown Patty

SOUTHERN BREAKFAST

Fresh Scrambled Eggs and Buttermilk Biscuit Served with Country Gravy and Sausage Patties

LITTLE AMERICA FRENCH TOAST

Thick Traditional French Toast Served with Warm Maple Syrup and Pecan Butter
Accompanied by Your Choice of:

(Select One)

Ham, Sausage Patties, Bacon

CLASSIC EGGS BENEDICT

Fresh Poached Eggs, Canadian Bacon, English Muffin
Topped with Hollandaise Sauce
Accompanied by Country Style Breakfast Potatoes

LITTLE AMERICA HOTEL CATERING MENU

Cold Lunch Buffets

Offered 11:00 a.m. to 3:00 p.m.

All Buffets Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Fruit Spritzer

SALAD & SOUP BUFFET

Minimum of 25 Guests

Choice of

(Select One)

Cream Style Soup of The Day

Broth Style Soup of The Day

(Vegetarian Soup is Available by Special Request)

Sliced Seasonal Fruit

Grilled Vegetable Platter

Caesar Salad

Asian Seafood Salad

Mediterranean Pasta Salad

Tomato and Mozzarella Salad

Garden Salad

Topped with Cherry Tomatoes, Cucumbers,

Shredded Carrots, Sliced Radishes

and Sliced Cucumbers

Served with The Following Toppings:

Chopped Eggs, Sliced Beets, Olives, Croutons

Shredded Cheese, Cottage Cheese, Tuna Fish

Diced Grilled Chicken, Bay Shrimp, Diced Ham

Served with Herb Ranch Dressing

and House Balsamic Vinaigrette

Lavosh Bread, Little America Rolls and Bread Sticks

An Assortment of Cookies and Brownies

SANDWICH & SOUP BUFFET

Minimum of 25 Guests

Choice of

(Select One)

Cream Style Soup Of The Day

Broth Style Soup Of The Day

(Vegetarian Soup Is Available By Special Request)

Homemade Country Style Potato Salad

Cajun Slaw

Marinated Olives, Pickle Spears and Pepperoncini

Tossed Garden Salad

with Cherry Tomatoes, Shredded Carrots

and Cucumbers

Served With Homemade Ranch Dressing

and House Balsamic Vinaigrette

Pre-Made Ham, Roasted Turkey

and Roast Beef Hoagie Sandwiches

Swiss Cheese and Cheddar Cheese

Accompanied by Lettuce, Sliced Tomatoes,

Bermuda Onion, Banana Peppers,

Seasoned Olive Oil and Vinegar

Pre-Made Muffuletta Sandwich

Topped with a Combination of Bologna,

Mortadella, Salami, Ham, Provolone

and Olive Tapenade

Grilled Vegetable Ciabatta

An Assortment of Cookies and Brownies

DELI BUFFET

Minimum of 25 Guests

Soup of The Day

Cajun Slaw

Homemade Country Style Potato Salad

Garden Green Salad

With Diced Cucumbers, Carrots and Sliced Radishes

Served with Herb Ranch Dressing and House Balsamic Vinaigrette

A Variety of Cold Cuts Including: Roast Beef, Turkey, Ham, Salami and Mortadella

Served with an Assortment of Sliced Cheeses: Swiss, Cheddar, American, Havarti, and Pepper Jack

Accompanied by Lettuce, Sliced Tomatoes, Pickle Spears, Bermuda Onions,

Assorted Mustards and Mayonnaise

With Little America Rolls and Thickly Sliced Sandwich Breads

Assortment of Cookies and Brownies

LITTLE AMERICA HOTEL CATERING MENU

Hot Lunch Buffets

Offered 11:00 a.m. to 3:00 p.m.

All Hot Buffets Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Fruit Spritzer

GERMAN LUNCH BUFFET

Minimum of 25 Guests

Potato Leek Soup

Fresh Artisan Lettuce

Topped With Carrot and Radish Juliennes

Served with a Herb Ranch Dressing

Green Bean and Pepper Salad

Tomato and Onion Salad

Cucumber and Dill Salad

Bratwurst with Wine Kraut,

Grilled Onion and Au Jus

Chicken Schnitzel

Smoked Pork Loin with Red Cabbage

Halibut with Mustard Caper Sauce

Warm Potato Salad and Sautéed Carrots

An Assortment of Apple Strudel, Black Forest Cake
and German Chocolate Cake

SOUTH OF THE BORDER BUFFET

Minimum of 25 Guests

Vegetarian Black Bean Soup
with Cilantro Cream on the Side

Caesar Salad

Tomato, Jicama and Avocado Salad

Roasted Sweet Corn Salad

Grilled Vegetable Salad

Baja Fish Tacos

Black Bean and Vegetable Enchiladas

Grilled Chicken and Carne Asada Fajitas

with Flour Tortillas, Shredded Lettuce,

Diced Tomatoes, Spanish Onions, Salsa, Guacamole,

Sour Cream and Shredded Cheddar Cheese

Assortment of Cinnamon Churros with Honey Dip,
Coconut Pies and Baked Flan

ITALIAN BUFFET

Minimum of 25 Guests

Minestrone Soup

Caesar Salad

Tomato Mozzarella Caprese

Grilled Vegetables

Tuscany Pasta Salad

Roasted Italian Chicken Cacciatore

Eggplant Parmesan

Fettuccini Alfredo

Baked Cod Naples

Fresh Garlic Bread Sticks

An Assortment of Tiramisu, Cannoli
and Panna Cotta with Chocolate Sauce

LITTLE AMERICA LUNCH BUFFET

Minimum of 25 Guests

Soup of The Day

Tossed Garden Greens

Topped with Cherry Tomatoes, Shredded Carrots,

Sliced Cucumbers and Sliced Radishes

Sliced Watermelon

Country Style Potato Salad

Cajun Slaw

Tomato and Cucumber Salad

Sliced Roast Beef and Gravy

Baked Salmon Supreme

Little America Roast Turkey

with Stuffing, Gravy and Cranberry Sauce

Mashed Potatoes, Rice Pilaf
and Seasonal Fresh Vegetables

Assorted French Pastries
to Include:

Eclairs, Cream Puffs, Paris Brest and Fruit Tarts

LITTLE AMERICA HOTEL CATERING MENU

Working Lunch Buffets

Offered 11:00 a.m. to 3:00 p.m.

Groups of 10 to 25 Guests

All Buffets Accompanied by Bottled Water and Soft Drinks

WORKING DELI BUFFET

Cole Slaw

Homemade Country Style Potato Salad

Tossed Green Salad

with Diced Cucumbers, Carrots, Sliced Radishes and Tomato Wedges

Assorted Dressings

A Variety of Cold Cuts to Include:

Ham, Roasted Turkey Breast and Roast Beef

with Sliced Swiss and Cheddar Cheese

Accompanied by Shredded Lettuce, Sliced Tomatoes, Sliced Pickles
Bermuda Onion, Assorted Mustards, Mayonnaise and Sliced Sandwich Breads

Cookies and Brownies

WORKING FAJITA BUFFET

Grilled Marinated Carne Asada

Grilled Chicken Breast Sautéed with Onions, Cilantro and Peppers

Accompanied by Warm Flour Tortillas, Refried Beans, Spanish Rice and Warm Tomatillo Salsa

Shredded Lettuce, Diced Tomatoes, Fresh Cilantro, Diced Green Onion, Salsa

Guacamole, Sour Cream and Shredded Cheese

Baked Flan

WORKING PASTA BUFFET

Caesar Salad

with Croutons and Grated Parmesan Cheese

Penne and Fettuccini Pasta

Grilled Chicken and Portabella Alfredo

White Clam Sauce

Garlic Bread Sticks

Fruit Tarts

WORKING ASIAN BUFFET

Asian Slaw

Tossed Greens

with Mandarin Oranges, Almonds and Edamame

Peanut and Ginger Dressing

Teriyaki Chicken Breast

Shitake Beef With Broccoli

Shrimp Fried Rice

Jasmin Rice

Stir Fried Vegetables

Pineapple Almond Cake

BOXED LUNCH

Available Only When Departing The Hotel

No Guest Minimum

Vegetarian Option Available Upon Request

½ Ham and Cheese Sandwich

½ Turkey and Swiss Sandwich

Accompanied by:

Carrots and Celery Sticks

Bag of Chips,

Whole Fruit and a Cookie

LITTLE AMERICA HOTEL CATERING MENU

Build Your Own Lunch Buffet

Offered 11:00 a.m. to 3:00 p.m.

All Buffets Accompanied by Freshly Brewed Coffee, Herbal Teas and Fruit Spritzer

Choice of Two Salads, Two Entrées and One Dessert

Minimum of 25 Guests

Choice of Three Salads, Three Entrées and Two Desserts

Minimum of 40 Guests

Choice of Four Salads, Four Entrées and Three Desserts

Minimum of 50 Guests

SOUP OF THE DAY

SALAD SELECTIONS

Caesar Salad	Cabbage Slaw
Assorted Field Greens	Tomato Mozzarella Salad
Mediterranean Pasta Salad	Cucumber and Tomato Salad
Asian Seafood Salad	Fresh Seasonal Fruit Salad
Homemade Country Style Potato Salad	Power Greens (<i>Spinach, Kale, Arugula and Beet Greens</i>)

ENTRÉE SELECTIONS

Chef's Choice of the Appropriate Accompaniments will be Chosen Based on Your Menu Selections

Grilled Chicken Breast with Lemon Caper Sauce
Southwestern Style Boneless Chicken Thigh Meat with a Creamy Tomatillo Salsa
Pan Seared Chicken Breast Topped with a Wild Mushroom Ragout
Hungarian Style Tender Beef Tips
Sliced Ancho Rubbed Tri Tip Steak with Mexican Sauce
Braised Boneless Barbeque Short Ribs
Homemade Meat Loaf With Mushroom and Glazed Onion Gravy
Braised Pork Shoulder Asian Style
Pan Seared New England Cod with a Mustard Caper Sauce
Baked Cod with Shrimp Etouffee
Poached Salmon with Lobster Cream Sauce
Pan Seared Salmon with a Fruit and Cilantro Salsa

DESSERT SELECTIONS

Assorted Individual Pies
Assorted Cupcakes
Assorted Éclairs, Cream Puffs, Paris Brest and Fruit Tarts
Assorted Mousses on a Cookie Crust

LITTLE AMERICA HOTEL CATERING MENU

Plated Lunch

Offered 11:00 a.m. to 3:00 p.m.

All Plated Lunches are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Fruit Spritzer

Please Select a Soup or Salad, Entrée and Dessert

Soup Selections

Soup of The Day
Chicken Barley Soup
Little America Vegetable and Beef Soup

Potato Leek Soup
New England Clam Chowder
Vegetarian Black Bean Soup

Salad Selections

ARTISAN GREENS
Paired with Grilled Vegetables
Accompanied by Peppercorn Dressing

FRESH GARDEN GREEN SALAD
Served with Cucumbers, Carrot Salad,
and Seasonal Vine Ripened Tomatoes
Accompanied by Herb Ranch Dressing

SEASONAL POWER GREENS
Spinach, Kale, Arugula and Beet Greens
Paired with Sun Dried Cranberries,
Toasted Almonds, Sliced Oranges and Kiwi
Accompanied by Papaya Vinaigrette

ICEBERG WEDGE
Paired with Diced Tomato and Gorgonzola Cheese
Accompanied by Blue Cheese Dressing

BABY SPINACH & ICEBERG LETTUCE
Paired with Cajun Roasted Pumpkin Seeds,
Apple Smoked Bacon Cracklings and Blue Cheese
Accompanied by Honey Mustard Dressing

CAESAR SALAD
Pre-Tossed Romaine Hearts,
Parmesan Cheese and Croutons
Accompanied by Homemade Caesar Dressing
(This Salad Cannot be Pre-Set)

Cold Entrée Plated Selections

Offered 11:00 a.m. to 3:00 p.m.

CAESAR SALAD COMBINATIONS
Topped with the Following Choices
Blackened Salmon Fillet
Grilled Marinated Chicken Breast
Southwestern Chicken

LITTLE AMERICA CHEFS SALAD
Fresh Greens Topped with Strips of Ham,
Fresh Roasted Turkey, Roast Beef,
Cheddar Cheese, Boiled Egg, Tomato Wedge,
Cucumber, Carrot Juliennes, Black Olives
and Sliced Bermuda Onions
Accompanied by Herb Ranch Dressing

TACO SALAD

Maximum of 200 Guests

Crisp Lettuce, Diced Tomatoes, Roasted Corn, Grated Cheddar Cheese,
Black Olives, Bermuda Onions and Seasoned Ground Wagyu Beef,
Topped with Crisp Tortilla Chips,
Accompanied by Sour Cream, Salsa, Guacamole and Cilantro Ranch Dressing

LITTLE AMERICA HOTEL CATERING MENU

Hot Entrée Selections

Offered 11:00 a.m. to 3:00 p.m.

GRILLED CHICKEN PENNE

Penne Pasta Tossed with Wild Mushrooms and Pancetta, Topped with Grilled Chicken Breast Accompanied by a Basil Pesto Cream Sauce with Juliennes of Seasonal Vegetables

CHICKEN BREAST CORDON BLEU

Our Famous Chicken Breast Stuffed with Ham and Swiss Cheese, Paired with Rice Pilaf, Assorted Vegetables and Sauce Supreme

CHICKEN BREAST FLORENTINE

Chicken Breast Stuffed with Spinach and Romano Cheese, Paired with Oven Roasted Potatoes, Seasonal Vegetables and Tarragon Butter Sauce

CITRUS CHICKEN

Pan Seared Citrus Chicken Breast with a Lemon Orange Sauce Paired with Couscous and Seasonal Vegetables

ASIAN STYLE CHICKEN

Chicken Breast Marinated in a Ginger Plum Sauce Paired with Jasmine Rice and Stir Fried Seasonal Oriental Vegetables

LITTLE AMERICA CHICKEN ROULADE

Stuffed with Our Famous Bread Stuffing and Andouille Sauce, Paired with Mashed Potatoes, Seasonal Vegetables and Pan Gravy

SLICED LONDON BROIL

Marinated Roast Tri Tip of Beef Paired with Garlic Mashed Potatoes, Chasseur Sauce and Seasonal Vegetables

SALISBURY STEAK

Paired with Yukon Mashed Potatoes, Salisbury Pan Gravy and Seasonal Vegetables

BRAISED BONELESS SHORT RIBS BARBECUE STYLE

Paired with Macaroni and Cheese and Sautéed Corn

STERLING NEW YORK STRIP STEAK CHICAGO STYLE

Paired with Sautéed Mushrooms and Onion, Sautéed New Potatoes and Seasonal Vegetables

GRILLED PETIT FILET MIGNON

Paired with Polenta Cake, Wild Mushroom and Leek Confit and Seasonal Vegetables

GRILLED TERIYAKI SALMON

Topped with a Plum and Ginger Glaze Paired with Jasmine Rice and Oriental Vegetable Blend

LITTLE AMERICA BAKED HALIBUT

Topped with Our Special Supreme Sauce Paired with Mashed Potatoes and Seasonal Vegetables

BAKED COD NEW ENGLAND STYLE

Paired with Yukon Mashed Potatoes, Seasonal Vegetables and Mustard Caper Sauce

PORK TENDERLOIN

BLACK FOREST STYLE

Paired with Homemade Spaetzle, Seasonal Vegetables and Wild Mushroom Pan Gravy

MARINATED ALL NATURAL PORK LOIN

Paired with Oven Roasted Potatoes, Grilled Vegetables and Garlic Rosemary Glaze

LITTLE AMERICA HOTEL CATERING MENU

Special Diet Entrée Selections

Offered 11:00 a.m. to 3:00 p.m.

Price of Menu Selected Will Apply for the Options Below

Vegetarian Meal Options

NAPOLEON

Couscous, Fresh Mozzarella, Sautéed Spinach and Tomato Concasse

LENTIL & VEGETABLE RATATOUILLE

Paired with Mushroom Quinoa and Marinated Tofu

Gluten Free Meal Options

All Options are Accompanied by Chef's Choice of Salad and Dessert

GRILLED MARINATED FREE RANGE CHICKEN BREAST

With a Lemon Glace Paired with Red Quinoa and Seasonal Vegetables

PAN SEARED SALMON

Paired with Fruit Salsa, Jasmine Rice and Grilled Vegetables

STERLING NEW YORK STRIP STEAK

Paired with Herb Butter, Mashed Potatoes and Seasonal Vegetables

Lunch Dessert Selections

CARROT CAKE

BLACK FOREST CAKE

KEY LIME TART WITH RASPBERRIES (IN SEASON)

TRIPLE CHOCOLATE MOUSSE

NEW YORK, CHOCOLATE OR MARBLE CHEESECAKE WITH STRAWBERRY SAUCE

LITTLE AMERICA COCONUT SNOWBALL

OUR FAMOUS BREAD PUDDING WITH RUM SAUCE

FRUIT TART WITH CHANTILLY CREAM

CHOCOLATE MINT BROWNIE SUNDAE

LITTLE AMERICA HOTEL CATERING MENU

Dinner Buffets

Offered After 3:00 p.m.

All Dinner Buffets are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Fruit Spritzer

SOUTH OF THE BORDER

Minimum of 50 Guests

Caesar Salad
Roasted Corn and Pepper Salad
Jicama and Carrot Salad
Cucumber and Tomato Salad
Tossed Greens
Served with Ranch and Vinaigrette Dressing
Sliced Fresh Fruit
Taco Bar
Seasoned Ground Beef, Shredded Lettuce,
Diced Tomatoes, Shredded Cheese, Sour Cream,
Salsa, Jalapeños and Guacamole
Marinated Chicken and Beef Fajitas
Cheese Enchiladas
Chicken Quesadillas with Sautéed Bell Peppers
Homemade Refried Beans
Mexican Rice
Flour Tortillas and Taco Shells
Flan
Tres Leches Cake
Assorted Empanadas with Cinnamon Sugar

COWBOY CHUCK WAGON DINNER

Minimum of 50 Guests

Carver Required
1 Carver per 100 Guests
Potato Salad
Utah Cheese Display
Fresh Sliced Watermelon
Tossed Greens
Served with Herb Ranch
and House Balsamic Dressing
Carved Sage Rubbed Prime Rib
Barbeque Pork Ribs
Honey Glazed Chicken Legs
Baked Beans Topped with Smoked Sausage
Corn Cobbettes
Stewed Green Beans
Scalloped Potatoes
Corn Muffins and Cheese Biscuits
Little America Homemade Rolls
Fruit Tarts
Bread Pudding with Rum Sauce
Peach Cobbler

LITTLE AMERICA BUFFET

Minimum of 50 Guests

Carver Required

1 Carver per 100 Guests

Domestic and Imported Cheeses
Fresh Sliced Seasonal Fruit
Tossed Greens
Served with Herb Ranch
and House Balsamic Dressing
Pasta Salad
Grilled Vegetables
Carrot and Sun Dried Cranberry Salad
Carved Pepper Crusted Roast Baron of Beef
Baked Salmon Supreme
Grilled Teriyaki Chicken
Parsley Potatoes
Rice Pilaf
Seasonal Vegetables
Little America Homemade Rolls
Assorted French Pastries
To Include:
Eclairs, Cream Puffs, Paris Brest and Fruit Tarts

LITTLE AMERICA HOTEL CATERING MENU

Plated Dinners

Dinner Offered After 3:00 p.m.

All Plated Dinners Include Little America Homemade Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Fruit Spritzers

Appetizer Selections

BAY SHRIMP COCKTAIL LOUIS

Served With Lemon and Louis Dressing

NEW ENGLAND CRAB CAKES

Served with Boston Slaw and Sauce Remoulade

SMOKED SALMON

Served with Bermuda Onions, Capers, Chopped Egg White and Egg Yolk
Creamed Horseradish and Bagel Chips

Inclusive Salad Selections

TOSSED GARDEN GREENS

Paired with English Cucumbers, Daikon Radish, Tomato and Carrot Juliennes
Accompanied with Herb Ranch Dressing

ARTISAN LETTUCE

Paired with Sliced Boiled Egg, Grilled Vegetables and Pepper Crusted Goat Cheese
Accompanied with a Peppercorn Ranch Dressing

CAESAR SALAD

Pre-Tossed with Croutons, Parmigiano Reggiano and Homemade Caesar Dressing
This Salad Cannot be Pre-Set

OLD FASHIONED ICEBERG WEDGE

Paired with Vine Ripened Tomatoes and Maytag Blue Cheese
Accompanied with a Blue Cheese Dressing

TOMATO & MOZZARELLA SALAD

Vine Ripened Tomatoes Sliced and Paired with Mozzarella, Basil and Tender Greens
Accompanied with a Pesto Basil Vinaigrette

STRAWBERRY & MAYTAG BLUE CHEESE SALAD

Artisan Greens, Sliced Strawberries, Toasted Pecans and Maytag Blue Cheese Crumbles
Accompanied with a Strawberry Vinaigrette

BABY SPINACH & ARUGULA SALAD

Paired with Apple Smoked Bacon Crumbles, Diced Eggs, Sliced Mushrooms and Red Bell Peppers
Accompanied with a Sweet and Sour Dressing

LITTLE AMERICA HOTEL CATERING MENU

Plated Dinners

Dinner Offered After 3:00 p.m.

Entrée Selections

Beef Selections

STERLING SILVER HORSERADISH CRUSTED PRIME RIB

Accompanied by Au Jus, Creamed Horseradish
Served with a Baked Potato and Seasonal Vegetables

LITTLE AMERICA STERLING SILVER RIBEYE STEAK

10 oz. Grilled Marinated Sterling Silver Ribeye Steak
Served with Scalloped Potatoes, Mushroom Chips and Seasonal Vegetables

BROILED STERLING SILVER NEW YORK STRIP STEAK

10 oz. Sterling Silver New York Strip Loin Topped with Onions,
Mushrooms and Sautéed in Herb Butter
Served with Garlic Mashed Potatoes and Seasonal Vegetables

STERLING SILVER FILET MIGNON

8 oz. Sterling Silver Filet Served with Potato Pancakes, Zinfandel Shallot Demi-Glace
Served with Seasonal Vegetables

BRAISED BONELESS SHORT RIBS ASIAN BARBECUE STYLE

Prime Short Ribs Paired with Cauliflower Mashed Potatoes and Seasonal Vegetables

Seafood Selections

BAKED SALMON FILLET

Topped with Dill and Caper Butter Sauce
Accompanied by Parsley Potatoes and Seasonal Vegetables

PAN SEARED NEW ENGLAND COD AMERICAN

Topped with a Lobster Cream Sauce
Accompanied by Wasabi Mashed Potatoes and Seasonal Vegetables

PAN SEARED TERIYAKI SALMON

Topped with a Ginger Plum Sauce
Accompanied by Green Tea Jasmine Rice and Oriental Vegetables

LITTLE AMERICA HALIBUT

Topped with Our Supreme Sauce
Accompanied by Mashed Potatoes and Seasonal Vegetables

LITTLE AMERICA HOTEL CATERING MENU

Plated Dinners

Dinner Offered After 3:00 p.m.

Entrée Selections

Poultry & Pork Selections

BAKED CHICKEN CORDON BLEU

Our Famous Chicken Breast Stuffed with Ham and Swiss Cheese
Accompanied by Parsley Potatoes and Seasonal Vegetables

BROILED MARINATED TERIYAKI CHICKEN BREAST

Topped with Grilled Pineapple
Accompanied by Ginger Jasmine Rice and Oriental Vegetables

CHICKEN BREAST MARSALA

Stuffed with Mushrooms and Leeks Topped with Marsala Sauce
Accompanied by Garlic and Chive Mashed Potatoes and Seasonal Vegetables

STUFFED CHICKEN BREAST LITTLE AMERICA

Stuffed with Our Famous Bread and Sausage Stuffing, Topped with Chicken Pan Gravy
Accompanied by Mashed Potatoes and Seasonal Vegetables

PORK TENDERLOIN HAWAIIAN

All Natural Sugarhouse Pork Tenderloin Pan Seared and
Topped with Pineapple, Ham and Swiss Cheese
Accompanied by a Pork Pan Gravy, Parsnip Mashed Potatoes and Seasonal Vegetables

LITTLE AMERICA HOTEL CATERING MENU

Plated Dinners

Dinner Offered After 3:00 p.m.

Combination Entrée Selections

BEEF Tournedo & Chicken Breast Marsala

Paired with Black Garlic Mashed Potatoes and Seasonal Baby Vegetables

BEEF Tournedo Béarnaise & Shrimp Scampi

Paired with Risi Bisi and Seasonal Baby Vegetables

BEEF Tournedo & Asian Style Salmon Fillet

Paired with Wasabi Mashed Potatoes and Seasonal Baby Vegetables

BEEF Tournedo Bordelaise & Pan Seared Halibut

Paired with a Lemon Butter Sauce,
Cauliflower Mashed Potatoes and Seasonal Baby Vegetables

Inclusive Dessert Selections

CHOCOLATE CHEESECAKE

With Raspberry Sauce

LEMON CHEESECAKE

With Lemon Curd

CARAMELIZED PEAR CLAFOUTIS

With Cinnamon Cookie *(Served Warm)*

MIXED BERRY SABAYON

WHITE CHOCOLATE BREAD PUDDING

With Bourbon Caramel Sauce

CHOCOLATE HAZELNUT PANNA COTTA

With Seasonal Berries

Dessert Selection Upgrades

CRÈME BRULÉE

WHITE CHOCOLATE PARFAIT

Served with Cherries Jubilee and Almond Florentine

TRIPLE CHOCOLATE TERRINE

Served with Raspberry Coulis and Coupe Denmark

LITTLE AMERICA HOTEL CATERING MENU

Hors d'oeuvres Selection

Offered After 3:00 p.m.

4 PIECES PER PERSON - VERY LIGHT

Recommended Before Dinner

30 Min Serve Time

6 PIECES PER PERSON - SOMEWHAT LIGHT

Recommended Before Dinner

30 Min Serve Time

8 PIECES PER PERSON - MODERATE

Recommended with Dinner

60 Min Serve Time

10 PIECES PER PERSON - REGULAR

Reception Only

With Up to 90 Min Serve Time

12 PIECES PER PERSON - HEAVY

Reception Only

With Up to 2 Hrs Serve Time

14 PIECES PER PERSON - VERY HEAVY

Reception Only

With Up to 2.5 Hrs Serve Time

All Selections Below are Individually Priced a La Carte. 50 Pieces Included in One Order.

Hot Hors d' Oeuvres

Beef Wellington

New England Crab Cakes with Louis Sauce

Coconut Shrimp with Lemon Grass Plum Sauce

Lamb Lollipop with a Mint Dipping Sauce

Chicken Satay with Hoisin Sauce

Scallops Wrapped in Bacon with Herb Lemon Butter

Little America Pepper Steak

Spanakopita

Quiche Lorraine

Mushrooms Stuffed with Italian Sausage

Coconut Chicken with Thai Plum Sauce

Vegetable Spring Roll with Sweet and Sour Sauce

Vietnamese Meatball with Ginger Garlic Sauce

Homemade Beef Empanada

Chicken Pot Sticker with Miso and Scallion Broth

Sesame Chicken with Mandarin Orange Sauce

Brazilian Beef Skewer with Chimichurri Sauce

Cold Hors d' Oeuvres

Deviled Egg with Bay Shrimp and Capers

Celery Heart Stuffed with Herb Cheese

Smoked Salmon Canapé

Asparagus Wrapped with Honey Cured Ham

Cucumber Roundels with Shrimp Louis

Grilled Zucchini Stuffed with Herb Goat Cheese

Seared Ahi Tuna

Cantaloupe Melon Wrapped with Prosciutto
and Local Artisan Salami

Smoked Salmon

Marinated Beef Tenderloin
with a Chimichurri Sauce

LITTLE AMERICA HOTEL CATERING MENU

Hors d'oeuvres Selection

Chips & Dips

All Dry Snacks and Dips Serve Approximately 25 Guests per Order

HOME FRIED POTATO CHIPS

With Your Choice of Three:

Roasted Onion and Garlic
Spinach Artichoke
Gorgonzola and Shrimp Rockefeller
Roasted Pimento and Caper
Herb Ranch
Crab Remoulade
Curry Roasted Tomato

HOME FRIED TORTILLA CHIPS

With Your Choice of Three:

Pico de Gallo
Guacamole
Black Bean and Cilantro
Roasted Corn and Jicama Salsa
Chili Con Queso
Sun Dried Tomato and Jalapeño

Dry Snacks

PER ORDER

Pretzels
Dry Mix

PER ORDER

Roasted Peanuts
Roasted Almonds
Mixed Nuts

Culinary Displays

SMOKED SALMON

Serves 25 Guests

Served with Traditional Condiments
and Bagel Chips

RAINBOW OF VEGETABLE CRUDITÉS

Serves 25, 75, and 125 Guests

Served with Blue Cheese and Herb Ranch Dip

DISPLAY OF SEASONAL FRUITS & BERRIES

Serves 25, 75, and 125 Guests

Served with a Yogurt Ginger Dip

GRILLED MARINATED SEASONAL VEGETABLES

Serves 25, 75, and 125 Guests

Served with a Roasted Tomato and Basil Dip

ARTISAN CHEESE BOARD

Serves 25 Guests

Local and Domestic Cheeses
with Berries and Dried Fruit

ANTI-PASTO

Serves 75 Guests

Assorted Italian Meats and Cheeses
Paired with Grilled Vegetables,
Assorted Olives and Sundried Tomatoes,
Sliced Focaccia and Garlic Bread Sticks

ICED JUMBO PEELED TAIL-ON SHRIMP

With Cocktail Sauce, Louis Sauce
and Lemon Wedges

BRUSCHETTA

Serves 25 Guests

Olive Crostini
Garlic Crostini
Tomato Bruschetta Mix
Olive Tapenade
Tomato and Fresh Mozzarella Bruschetta Mix

LITTLE AMERICA HOTEL CATERING MENU

Culinary Displays

FROM THE CARVER

Prepared by a Culinary Professional

ROAST BREAST OF TURKEY

Serves 50 Guests

Paired with Cranberry Sauce
and Little America Silver Dollar Rolls

HORSERADISH CRUSTED STERLING PRIME RIB OF BEEF

Serves 50 Guests

Paired with Creamed Horseradish,
Cajun Mustard
and Little America Silver Dollar Rolls

PEPPER CRUSTED NEW YORK SIRLOIN

Serves 50 Guests

Paired with Peppered Horseradish Sauce,
Chimichurri Sauce and
Little America Cracked Wheat
Silver Dollar Rolls

HONEY GLAZED HAM

Serves 60 Guests

Paired with Whole Grain Mustard,
Chive Mayonnaise
and Little America Silver Dollar Rolls

BEEF TENDERLOIN WELLINGTON

Serves 30 Guests

Beef Tenderloin with a Mushroom Duxell
and Incrusted in Puff Pastry
Paired with Béarnaise Sauce

CEDAR PLANK BAKED SALMON

Serves 25 Guests

Glazed with Ginger and Plum Sauce
and Slowly Baked,
Paired with Rice Crisps

LITTLE AMERICA HOTEL CATERING MENU

Culinary Stations

Hot Culinary Stations

TUSCANY PASTA RECEPTION STATION

Minimum of 50 Guests

Culinary Professional Required

Penne
Egg Fettuccine
Spinach Linguine
Bolognese Sauce
Grilled Vegetable Marinara
Clam and Mussel Cream Sauce
Paired with Basil Pesto, Grated Parmesan,
Pepper Flakes and Garlic Bread Sticks

TACO STATION

Minimum of 50 Guests

Create Your Own Taco with The Following Items:

Sautéed Choice Ground Beef
Shredded Pork
Shredded Chicken
Fried Codfish
Shredded Lettuce, Diced Tomatoes,
Diced Onions, Grated Cheese, Sour Cream,
Guacamole, Fresh Cilantro, Pico De Gallo,
Tomatillo Salsa and Taco Shells

BAKED POTATO BAR

Minimum of 50 Guests

Salt Crusted Baked Potatoes
with Toppings to Include:
Sautéed Mushrooms
Spicy Meat and Tomato Sauce
Sautéed Peppers, Onion
and Smoked Andouille Sausage
Crisp Apple Smoked Bacon Chunks
Diced Grilled Marinated Vegetables
Fresh Chives
Fresh Cilantro
Sour Cream
Grated Logan Valley
Cheddar Cheese

Cold Culinary Stations

CAESAR SALAD STATION

Minimum of 50 Guests

Crisp Romaine Hearts
With Toppings to Include:
Crisp Croutons
Shredded Parmesan
Diced Grilled Chicken
Anchovies
Homemade Caesar Dressing

POWER GREENS STATION

Minimum of 25 Guests

Assorted Power Greens
(Spinach, Kale, Arugula
and Beet Greens)
and Artisan Lettuce
With Toppings to Include:
Flaked Grilled Tuna
Cedar Plank Baked Glazed Salmon
Diced Cucumbers
Shredded Carrots
Roasted Sliced Almonds
Sun Dried Cranberries
Diced Tomatoes
Shredded Jicama
Nicoise Olives
Diced Boiled Eggs
Cilantro Ranch Dressing

COBB SALAD STATION

Minimum of 25 Guests

Artisan Greens
With Toppings to Include:
Grilled Chicken
Poached Bay Shrimp
Diced Apple Smoked Bacon
Blue Cheese Crumbles
Diced Tomato
Chopped Eggs
Sliced Black Olives
Paired with
Herb Ranch Dressing

LITTLE AMERICA HOTEL CATERING MENU

Dessert Stations

CHOCOLATE DIPPING STATION

Minimum of 50 Guests

Dark and White Chocolate Fondue

Items to Dip:

Fresh Strawberries

Pineapple Chunks

Melon Chunks

Homemade Marshmallows

Rice Crispies

CREATE YOUR OWN MINI CUPCAKE STATION

Minimum of 50 Guests

Toppings to Include:

Buttercream Frosting

Chocolate Sprinkles

Sugar Pearls

Chopped Nuts

Sugar Flowers

Rose Petals

Lavender Petals

Crushed Oreos

Mini M&Ms

BOURBON STREET STATION

Minimum of 50 Guests

Culinary Professional Required

Traditional Bread Pudding

White Chocolate Bread Pudding

Beignets

Bananas Foster

Vanilla Ice Cream

King Cake

LITTLE AMERICA DESSERT STATION

Minimum of 50 Guests

Crème Brulee

Assorted Chocolate Éclairs

Chocolate Dipped Strawberries

Assorted Cookies

Assorted Cheese Cake Lollipops

LITTLE AMERICA HOTEL CATERING MENU

Beverages

Hosted Bar

Bar Set-up per Drink, Alcohol Included

Deluxe Bar

COCKTAIL *Mixers Included*

Pinnacle Vodka, Dewar's Scotch, Beefeater Gin,
VO Bourbon, Jim Beam Whiskey, Bacardi Rum

WINE PER GLASS

IMPORTED BEER PER BOTTLE

Heineken, Corona

DOMESTIC BEER PER BOTTLE

Polygamy Porter, Cutthroat Pale Ale,
Provo Girl, Chasing Tail, Golden Spike,
Budweiser, Bud Light

LOCAL 22 OZ. CRAFT BREWS

SOFT DRINK EACH

Premium Bar

COCKTAIL *Mixers Included*

Grey Goose Vodka, Jack Daniels Bourbon,
Rabbit & Grass Agave Spirits, Blanco,
Oomaw Gin, Antelope Island Rum,
1800 Reposado Tequila,
Chevis Scotch, Crown Royal Scotch

WINE PER GLASS

IMPORTED BEER PER BOTTLE

Heineken, Corona

DOMESTIC BEER PER BOTTLE

Polygamy Porter, Cutthroat Pale Ale,
Provo Girl, Chasing Tail, Golden Spike,
Budweiser, Bud Light

LOCAL 22 OZ. CRAFT BREWS

SOFT DRINK EACH

LITTLE AMERICA HOTEL CATERING MENU

Beverages

Cash Bar

Bar Set-up per Drink, Alcohol Included

Deluxe Bar

COCKTAIL *Mixers Included*

Pinnacle Vodka, Dewar's Scotch, Beefeater Gin,
VO Bourbon, Jim Beam Whiskey, Bacardi Rum

WINE PER GLASS

IMPORTED BEER PER BOTTLE

Heineken, Corona

DOMESTIC BEER PER BOTTLE

Polygamy Porter, Cutthroat Pale Ale,
Provo Girl, Chasing Tail, Golden Spike,
Budweiser, Bud Light

LOCAL 22 OZ. CRAFT BREWS

SOFT DRINK *Each*

Premium Bar

COCKTAIL *Mixers Included*

Grey Goose Vodka, Jack Daniels Bourbon,
Rabbit & Grass Agave Spirits, Blanco,
Oomaw Gin, Antelope Island Rum,
1800 Reposado Tequila,
Chevis Scotch, Crown Royal Scotch

WINE PER GLASS

IMPORTED BEER PER BOTTLE

Heineken, Corona

DOMESTIC BEER PER BOTTLE

Polygamy Porter, Cutthroat Pale Ale,
Provo Girl, Chasing Tail, Golden Spike,
Budweiser, Bud Light

LOCAL 22 OZ. CRAFT BREWS

SOFT DRINK EACH

LITTLE AMERICA HOTEL CATERING MENU

Event Technology

[801.596.5775]

Pricing is Per Day

A 23% Service Fee and Applicable Sales Tax will be Added to All Equipment Rentals.

Ballroom Projection Packages

CEILING PROJECTION PACKAGE

8k Projector
6.9' x 12' Drop Down Screen
Projection Interface

CEILING SUPPORT PACKAGE

6'9" x 12' Screen
Projector Table
Power

STANDARD FLOOR PROJECTION PACKAGE

5k Projector
5'.6" x 10' Cradle Screen
Projector Table
Power

STANDARD FLOOR SUPPORT PACKAGE

5'.6" x 10' Cradle Screen
Projector Table
Power

DRAPED FLOOR PROJECTION PACKAGE

6k Projector
6' x 10' 8" Framed Screen w/Dress Kit
Projector Table
Power

DRAPED FLOOR SUPPORT PACKAGE

6' x 10' 8" Framed Screen w/Dress Kit
Projector Table
Power

Meeting Room Projection Packages

SMALL PROJECTOR PACKAGE

4k LCD SD Projector
6' x 8' Drop-Down Screen
Projector Table
Power

SMALL SUPPORT PACKAGE

6' x 8' Drop-Down Screen
Projector Table
Power

Video Equipment

50" Monitor
65" Monitor
HD Video Camera
Video Switcher
CD/DVD Player
Video Recorder

Sound Systems

STANDARD SOUND PACKAGE

(One Ballroom Section)
2 High-End Full Range Speakers
Basic Mixer
1 Subwoofer

LARGE SOUND PACKAGE

(Full Ballroom)
6 High-End Full Range Speakers
Digital Mixer
2 Subwoofers

Audio Equipment

Digital Performance Mixer *(9+ Mics)*
Digital Recorder
10" Speaker w/Stand
12" Speaker w/Stand
Laptop Audio Interface

Microphones

Podium Microphone
Table Top Microphone
Floor Microphone
Wireless Microphone
Push to Talk Microphone
(Requires Amplifier)
Push to Talk Amplifier

Add \$25 mixer charge per section of ballroom.

Phones

Speaker Phone
Telephone Interface
Local/1-800 Phone Line
Long Distance Phone Line

Internet & Wi-Fi

Hardwire Internet Connection
3Mbps (10 to 20 Devices)
10Mbps (21 to 60 Devices)
25Mbps (61 to 100 Devices)
50Mbps (101 to 200 Devices)
100Mbps (201 to 500 Devices)
200Mbps (501 to 1000 Devices)
Custom Network/Password

*Number of supportable devices is for reference only
and is based on casual use scenarios.*

Ballroom Lighting Packages

STANDARD STAGE WASH

2 Light Fixtures
Dimmer Pack
Lighting Control

LARGE STAGE WASH

4-6 Light Fixtures
Dimmer Pack
Lighting Control

COLOR LIGHTS

Color LED Light Bar
Color LED Par Light

Meeting Accessories

Flipchart w/Post-It Pad
(No Writing While Affixed to Walls)
Cork Board w/Pins
Small Room Presentation Remote
Ballroom Presentation Remote
Dry Erase Board w/Markers
Flipchart Easel
Pipe & Black Drape
(Per Linear Foot)
Computer Speakers
Speaker Timer

Computers & Printers

Mac Laptop Computer
PC Laptop Computer
HP Black and White Printer
HP Color Printer

Power

Power Cord w/ Power Strip
20 Amp Circuit
30 Amp Circuit
60 Amp Circuit

Labor Fees

General Session Tech
Camera Operator
Additional Techs

*All labor charges are per hour, with a 3 hour minimum charge.
After 8 hours, time and a half will be charged.*

*A 23% set /strike fee and applicable sales tax will be
applied to all equipment rentals.*