



HAWORTH  
Inn & Conference  
Center

## **BREAKFAST MENU**

All breakfasts are served with freshly brewed regular & decaf Mosaic® coffee, hot tea, and orange juice.

---

### **DUTCH TOUCH**

Hope College's own pigs-in-a-blanket, sliced fresh fruit, mini muffins, pastries, and plenty of ketchup! - \$7

### **BAGEL BASKET**

Assorted deli-style bagels served with a variety of plain and flavored cream cheese - \$6

### **CLASSIC BREAKFAST BUFFET**

A buffet of assorted pastries, fresh fruit, scrambled eggs, skillet red potatoes, almond French toast, bacon or sausage links - \$12

### **CONTINENTAL BREAKFAST**

An abundance of baked goods served with assorted cereal, yogurt, and fresh fruit - \$7

### **MINI CONTINENTAL BREAKFAST**

Fresh fruit parfait with low-fat vanilla yogurt layered with granola and berries served with muffins and pastries - \$6

### **QUICHE**

A choice of quiche Lorraine or broccoli cheddar quiche or spinach, mushroom and Boursin cheese quiche served with skillet red potatoes, fresh fruit and freshly baked muffins - \$11

### **TRADITIONAL PLATED BREAKFAST**

A served breakfast with freshly baked muffins, fresh fruit, scrambled eggs, skillet red potatoes, and choice of breakfast meat - \$11

### **FRITTATA**

Spinach and red pepper frittata with a fruit cup, skillet red potatoes, muffins, sausage links or crisp bacon - \$11

### **YOGURT BAR**

Vanilla yogurt and fat-free plain yogurt served with assorted stir-ins, such as fresh fruit, nuts, granola and more! - \$6

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **REFRESHMENT BREAKS**

All breaks are served with freshly brewed regular & decaf Mosaic® coffee, hot tea, and Pepsi products unless otherwise noted.

---

### **CONTINUOUS BEVERAGE BREAK**

A variety of beverages including freshly brewed coffee, hot tea, lemonade, iced tea and assorted canned Pepsi products refreshed throughout the day - \$6

### **CONFERENCE BREAK**

Whole fresh fruit, gourmet cookies and a variety of salty and sweet snacks provide the perfect pick me up for your guests - \$7

### **ICE CREAM SUNDAES**

Vanilla ice cream paired with all the traditional toppings: hot fudge, caramel, strawberry, pineapple, nuts, bananas, sprinkles, whipped cream and maraschino cherries offer your guests the chance to create a delicious treat - \$7

### **QUICK BREAK**

When there's just enough time for a quick break, choose freshly baked cookies, muffins, granola bars or a combination of all three - \$4

### **SOUTHWESTERN BREAK**

We make our own salsa, guacamole and 7-layer taco-dip and serve them with warm tortilla chips and assorted canned Pepsi products - \$7

### **VEGGIES & CHEESE BREAK**

Platters of crisp fresh vegetables accompanied by creamy ranch dip served with Michigan & imported cheeses along with crackers - \$8

### **VEGGIE AND FRUIT SHOOTERS**

Mini shooter cups filled with fruit dip and a fruit pick and veggie dip with a veggie pick. Includes iced tea, raspberry lemonade and water - \$7

### **PUNCH BOWL**

Several flavors to choose from - \$2  
Add premium mixed nuts for - \$1 extra

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## LUNCH BUFFETS

All buffets are served with freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea, raspberry lemonade and ice water.



### CLASSIC CHOICE BUFFET

Three of our freshly made seasonal salads and a tureen of homemade soup followed by bakery fresh breads and rolls, trays of natural cheeses and premium deli meats, tuna salad, assorted relishes and house-made kettle chips - \$13

### DELI WRAP BUFFET

Platters of our four traditional wrap sandwiches along with fresh fruit salad, potato or pasta salad, assorted relishes and house made kettle chips

- Ham and Swiss cheese on a spinach tortilla with Dijon mustard
- Roast beef and cheddar on a tomato tortilla with sun-dried tomato mayonnaise
- Turkey and provolone on a whole wheat tortilla with cranberry relish
- Vegan julienne vegetables with hummus on a whole wheat tortilla - \$13

### HAWORTH PICNIC

Grilled bratwurst, beef hot dogs and ¼ lb. beef burgers are served with a colorful vegetable slaw, seedless watermelon, baked beans, assorted relishes and house-made kettle chips. (Black bean burgers may be added at no additional charge) - \$14

### SOUTH OF THE BORDER

A colorful buffet of chicken fajitas with warm flour tortillas, Spanish rice, refried beans, tri-colored tortilla chips, warm cornbread, fresh fruit salad and apple crispitos - \$15

### SOUP AND SALAD BAR

Start with a choice of two homemade soups, tossed mixed greens with a variety of toppings and dressings, and then enjoy deli style tuna and chicken salad, bakery-fresh rolls, assorted relishes and house-made kettle chips - \$12

### TASTE OF ITALY

A classic Italian buffet that starts with Caesar salad, antipasto, an assortment of three pastas such as penne, tortellini, or linguine, along with three traditional sauces - marinara, Alfredo, and garlic butter – served with homemade meatballs, roasted vegetables and our own garlic cheese bread - \$15

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## LUNCHEON SALADS

All salads are served with freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea, raspberry lemonade and bakery fresh rolls. Add Soup du jour to any salad selection for - \$2

---

### CHICKEN SALAD

House-made lemon-basil chicken salad with red grapes served on a bed of greens with mini croissants and a fresh fruit cup - \$11

### GRILLED GINGER & SOY SALMON SALAD

Delicately grilled salmon served over mixed greens with tomato, cucumbers, green onions, carrots, fried wontons and an Asian ginger dressing - \$13

### GRILLED STEAK SALAD WITH POBLANO VINAIGRETTE

Marinated rib eye steak thinly sliced served over mixed greens along with spinach, onion, plum tomatoes, red bell pepper and poblano vinaigrette - \$13

### GORGONZOLA SALAD

A spinach salad with grilled chicken and Gorgonzola cheese tossed with glazed walnuts, red onions, apples, dried cranberries and balsamic vinaigrette dressing - \$12

### SOUTHWESTERN CHICKEN SALAD

Crunchy romaine lettuce topped with sliced, charbroiled chicken breast, cheddar cheese, tomatoes, black olives, red onions, black beans and corn salsa then topped with crispy tortilla strips and served with salsa ranch dressing - \$12

### CALIFORNIA CHICKEN SALAD

Rotisserie chicken served over mixed greens with tender asparagus, pine nuts, and bleu cheese chunks then tossed with red wine vinaigrette - \$12

### THAI PEANUT BEEF SALAD

Mixed greens topped with sliced sirloin steak, carrots, red onion, cucumbers, red peppers and chopped peanuts finished with a Thai peanut dressing - \$13

### CONFERENCE SALAD

A blend of mixed greens with turkey, smoked bacon, Swiss cheese, avocado, tomato, beets, chopped egg and homemade croutons topped with your choice of dressing - \$11

### CHICKEN CAESAR PASTA SALAD

Crunchy romaine lettuce tossed with orecchiette pasta, grilled chicken, green onions and garlic croutons then topped with shredded parmesan and creamy Caesar dressing - \$12

Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.

Pricing expires 11/30/2012



HAWORTH  
Inn & Conference  
Center

## **LUNCHEON SANDWICHES**

All sandwiches are served with freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea, raspberry lemonade, choice of side salad, pickle spear and house-made kettle chips unless otherwise noted. Add Soup du jour to any salad selection for - \$2

---

### **PORK BARBEQUE**

We slowly smoke pork in house, thinly shave it, simmer it in chipotle barbeque sauce then serve it on a soft Kaiser roll with onion tangles, home-made potato salad and a pickle spear - \$11

### **LEMON-BASIL CHICKEN SALAD**

Tender breast of chicken salad with a hint of lemon and basil served on a croissant with fresh fruit salad, a pickle spear and house-made kettle chips - \$10

### **DELI WRAP**

Three to choose from or sample each on a combo plate!

- Ham and Swiss cheese on a spinach tortilla with Dijon mustard
- Roast beef and cheddar on a tomato tortilla with sun dried tomato mayonnaise
- Turkey and provolone on a whole wheat tortilla with cranberry relish - \$11

### **FRESH ANGUS BEEF BURGER**

A 1/3 lb. steak burger served on a grilled Kaiser roll with lettuce, tomato, onion, cheese, dill spear, steak fries and cole slaw - \$11

### **GRILLED CHICKEN AND AVOCADO CLUB**

A grilled chicken breast served on a multigrain roll and topped with crispy bacon, avocado, sliced tomato, melted Swiss cheese and herbed mayonnaise - \$12

### **HAWORTH CLUB SANDWICH- A House Specialty**

Thinly sliced Virginia smoked ham, roasted turkey breast, bacon, leaf lettuce, sliced tomato and creamy Dijon mayonnaise served on grilled foccacia bread - \$12

Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012



HAWORTH  
Inn & Conference  
Center

## **LUNCHEON SANDWICHES – continued**

All sandwiches are served with freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea, raspberry lemonade, choice of side salad, pickle spear and house-made kettle chips unless otherwise noted. Add Soup du jour to any salad selection for - \$2



### **ALOHA WRAP**

Slices of smoky ham mixed with chopped dates, carrots, pineapple, cabbage and cole slaw dressing wrapped in a whole wheat tortilla. Served with a sweet pickle and sweet potato chips - \$10

### **RASPBERRY CHICKEN WRAP**

Citrus cranberry cream cheese spread on a tomato tortilla topped with diced grilled chicken, candied pecans, raisins, spring mix and raspberry vinaigrette dressing - \$11

### **GRILLED CHICKEN CIABATTA**

Breast of chicken lightly seasoned, grilled and served with fresh mozzarella cheese, roma tomatoes and fresh basil leaves on a grilled Italian ciabatta roll - \$12

### **PORTOBELLO MUSHROOM BURGER**

A large portobello mushroom cap marinated, grilled, and served on a toasted bun with melted Swiss cheese, lettuce and tomato - \$11

### **OPEN FACED STEAK SANDWICH**

A sirloin strip steak rubbed with Dijon mustard, garlic and fresh herbs, grilled then sliced and set atop French bread then topped with sautéed onions, peppers, mushrooms and creamy goat cheese - \$13

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **LUNCHEON ENTREES**

All entrees are served with freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea, raspberry lemonade and bakery fresh rolls unless otherwise noted.

---

### **CHICKEN PARMESAN**

Garlic linguini topped with a lightly-breaded chicken breast, fresh mushrooms and zucchini finished with marinara sauce and served a house salad and our own garlic cheese bread

- \$12

### **COCONUT CHICKEN**

Tender chicken breast breaded with sweet coconut then pan-fried and topped with caramelized pineapple. Served over toasted almond rice pilaf with stir-fry vegetables - \$13

### **CORN CRUSTED TILAPIA**

Mild baked tilapia with a crunchy corn crust served with Yukon gold potatoes, a seasonal vegetable and a house salad - \$13

### **HERBED RAVIOLI**

Sun-dried tomato ravioli with fresh asparagus tips, sautéed portobello mushrooms and freshly grated parmesan cheese finished with a trio of traditional sauces and served with a house salad and our own garlic cheese bread - \$12

### **CHICKEN POBLANO**

A corn crusted chicken breast with a hint of cumin and ancho chili powder baked and then topped with a roasted corn relish and topped with queso fresco. Served with a rice and vegetable medley - \$13

### **PETITE FILET**

A 6 oz. filet set atop garlic mashed potatoes and topped with a rich bourguignon sauce with Parisian cut carrots, onions and peas - \$15

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.**

**Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **HORS D'OEUVRES – COLD**

Items listed below are priced per piece unless otherwise noted. Your coordinator can make suggestions on the number of pieces to purchase for your event.

---

### **GOAT CHEESE TORTE**

Mild chévre and feta cheeses layered with sun-dried tomatoes, roasted garlic cloves, toasted pine nuts and basil pesto served with sliced baguette  
- \$65 (*serves 25*) - \$125 (*serves 50*)

### **ANTIPASTO PLATTER**

Sliced, fresh mozzarella cheese, roma tomatoes and fresh basil drizzled with balsamic vinegar along with marinated artichoke hearts, salami, kalamata olives and roasted garlic cloves - \$75 (*serves 25*) - \$150 (*serves 50*)

### **CHOCOLATE DIPPED STRAWBERRIES**

(Due to market conditions ask your coordinator about availability)  
Delicious strawberries dipped in white, milk and dark chocolate - \$2

### **ASSORTED COLD SPREADS WITH CRUSTINI**

Choose any three: traditional cheese ball, smoked whitefish spread, smoked salmon spread, roasted red pepper hummus, or herbed cream cheese served with pita chips and crustini  
- \$85 (*serves 50*)

### **DRENCHED FIG BOATS**

Dried figs stuffed with a mixture of goat cheese and honey and topped with walnuts - \$1

### **IMPORTED AND LOCAL CHEESE TRAY**

A colorful arrangement of cheese artfully arranged from Michigan and around the world. Served with assorted crackers - \$175 (*serves 50*)

### **GARDEN FRESH VEGETABLE TRAY**

An assortment of fresh vegetables hand cut by our chefs and arranged on platters. Served with a creamy ranch dip - \$150 (*serves 50*)

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **HORS D'OEUVRES – COLD continued**

Items listed below are priced per piece unless otherwise noted. Your coordinator can make suggestions on the number of pieces to purchase for your event.

---

### **BAKED PITA CHIPS WITH HUMMUS**

Choose from roasted red pepper or garlic hummus. Served with crustini and fried pita chips - \$85 (*serves 50*)

### **JUMBO SHRIMP COCKTAIL**

Succulent jumbo shrimp steamed with seasoning by our chefs. Served with cocktail sauce and remoulade – *Ask you coordinator for pricing information*

### **SAVORY BLEU CHEESE CAKE**

A mixture of parmesan, bleu cheese and cream cheese pressed into a mold then topped with dried cherries, candied pecans, poached pears and balsamic vinegar. Served with pita chips and crustini - \$65 (*serves 25*) - \$125 (*serves 50*)

### **FRESH FRUIT KABOBS WITH YOGURT DIP**

Colorful pics with a piece of melon, strawberry, blueberry and a red grape served with fruit dip - \$2 *each*

### **INDIVIDUAL CALIFORNIA ROLLS AND SUSHI ROLLS**

Served on platters with chop sticks, wasabi, ginger and soy sauce - \$2 *each*

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **HORS D'OEUVRES – HOT**

Items listed below are priced per piece unless otherwise noted. Your coordinator can make suggestions on the number of pieces to purchase for your event.

---

### **HOISIN BEEF SKEWERS**

Tender beef marinated in hoisin sauce, honey, garlic and ginger then grilled, sliced and threaded onto skewers - \$3

### **SALMON PUFFS**

Delicate puff pastry filled with a mixture of salmon and cream cheese - \$3

### **SEAFOOD STUFFED MUSHROOMS**

Jumbo mushroom caps stuffed with a blend of bread crumbs, crab and seasonings then baked to a golden brown - \$2

### **VEGETARIAN STUFFED MUSHROOMS**

Jumbo mushroom caps stuffed with a blend of bread crumbs, diced vegetables and seasonings then baked to a golden brown - \$2

### **SWEET AND TANGY MEATBALLS**

Miniature meatballs simmered in a tangy sauce - \$2 *per person*

### **ASIAGO CHEESE DIP or SPINACH & ARTICHOKE DIP– *A house specialty***

Very delicious and a real crowd-pleaser! Choose one or choose both! Includes assorted crustini - \$3 *per person*

### **PETITE MARYLAND CRAB CAKES**

Our chef's own recipe for tender blue lump crab cakes served with rémoulade sauce - \$3

### **ARRIGANI**

A breaded crispy rice puff filled with cheese, prosciutto and basil - \$2

### **SLICED WHOLE BEEF TENDERLOIN**

Includes mini buns, horseradish sauce and stone-ground mustard  
Serves 50 - \$250

### **ROASTED TURKEY BREAST**

Includes mini buns, mayonnaise and cranberry relish  
Serves 50 - \$175

Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012



HAWORTH  
Inn & Conference  
Center

## DINNER BUFFET

*Requires a minimum guarantee of 50 persons or a set-up fee will apply*

Dinner buffet is served with freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea, raspberry lemonade, bakery fresh rolls and butter

---

### STARTERS

Served seasonal green salad

*Your event coordinator has several suggestions to fit your tastes*

### BUFFET

Relish tray including olives, assortment of pickles, sliced cheeses and salami

Choice of two fresh vegetables

- Broccoli crowns
- Medley of green beans, carrots and red peppers
- Garden fresh green beans
- Asparagus
- Cauliflower, carrots and broccoli
- Zucchini and red peppers

Choice of two accompaniments

- Mashed Potatoes (garlic, loaded, butter, parsnip infused or sweet potato)
- Rice (pilaf, fruited, vegetable or jasmine)
- Golden Jewel Cous Cous
- Herbed Roasted New Potatoes
- Bleu Cheese Gratin Potato Wedges

Pasta – Linguini with red sauce or Alfredo

Entrée – Choose from the following

Pretzel Crusted Chicken	Chicken Dijonaise	Chicken Marsala
Chicken Picatta	Chicken Venetian	Stuffed Asiago Chicken
Chicken Schnitzel	Honey Dijon Pork Shanks	Herb Roasted Pork Loin
Maple Browned Pork Chop	BBQ Pork Spareribs	Herbed Ravioli
Alfredo Chicken Pasta	Beef Short Ribs	Top Round of Beef
Asian Shrimp Skewers	Fresh Whitefish	Baked Tilapia

Choice of one entrée - \$22 (with chef carved prime rib \$25)

Choice of two entrees - \$25 (with chef carved prime rib \$28)

Choice of three entrees - \$28 (with chef carved prime rib \$31)

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.**

**Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **THEME BUFFETS**

*Requires a minimum guarantee of 50 persons or a set-up fee will apply*

Theme buffets are served with freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea, raspberry lemonade, bakery fresh rolls and butter



### **PIZZA PARTY**

Tossed green salad with Ranch & Italian dressings

Bread sticks with marinara sauce

Assorted pizzas:

Cheese

Vegetable

Pepperoni

Deluxe

Hawaiian

Assorted Pepsi products

- \$15 (lunch) - \$18 (dinner)

### **WESTERN COOKOUT**

Marinated tomato and cucumber salad

Creamy vegetable slaw

Warm cornbread and butter

Corn pudding

Southern style green beans

Honey mustard glazed chicken breast

Barbequed baby back ribs

Roasted and seasoned potato wedges

- \$16 per person (lunch) - \$19 per person (dinner)

*If you have a theme you would like us to customize, please let us know.*

*Our chef is delighted to help plan your menu.*

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **DINNER MENU**

All dinners are served with homemade soup or salad, bakery fresh rolls and butter and freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea and raspberry lemonade

---

### **POULTRY**

#### **PRETZEL CRUSTED CHICKEN- a house specialty**

A boneless chicken breast stuffed with honey-baked ham, Gruyere cheese and baked in a pretzel crumb crust – served with garlic mashed potatoes and a seasonal vegetable - *\$18*

#### **CHICKEN DIJONNAISE**

A lightly dusted chicken breast served with shitake mushrooms, wild leeks and a mild Dijonaise sauce served with yellow rice and a seasonal vegetable - *\$16*

#### **CHICKEN MARSALA**

A boneless chicken breast seared and baked, served with a Marsala mushroom and herb sauce - served with garlic linguini and a seasonal vegetable - *\$17*

#### **CHICKEN PICATTA**

A boneless chicken breast topped with a delicate lemon butter sauce and tangy capers served atop seasoned rice with roasted vegetables - *\$16*

#### **CHICKEN VENETIAN**

A pan fried chicken breast topped with a creamy Marsala wine demi-glaze, artichokes, fresh basil, roasted peppers and parmesan cheese - served with polenta, grilled zucchini and pesto tortellini - *\$17*

#### **STUFFED ASIAGO CHICKEN**

A boneless chicken breast stuffed with Asiago and goat cheese and finished with a sun-dried tomato cream sauce served with creamy risotto and a seasonal vegetable - *\$18*

#### **CHICKEN SCHNITZEL-a house specialty**

A boneless breast of chicken dredged in flour, egg, bread crumbs and parmesan cheese then pan seared - served with spätzle and a seasonal vegetable - *\$16*

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## DINNER MENU

All dinners are served with homemade soup or salad, bakery fresh rolls and butter and freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea and raspberry lemonade



### BEEF

#### **HERB CRUSTED PRIME RIB**

A 10-ounce serving of slow roasted prime rib rubbed with thyme, garlic, black pepper and kosher salt accompanied by au jus and your choice of roasted Yukon gold potatoes, loaded mashed potatoes or twice baked potato and a seasonal vegetable - \$22

#### **BEEF SHORT RIBS WITH CABERNET**

Tender beef short ribs with a rich cabernet demi-glaze served with your choice of choice confetti rice pilaf or home-style Kluski noodles with garlic butter and a seasonal vegetable - \$18

#### **NEW YORK STRIP STEAK**

A charbroiled 10-oz center cut New York strip steak served with steak butter and your choice of scalloped potatoes with a blue cheese crust or garlic mashed potatoes and a seasonal vegetable – *Market Price*

#### **FILET MIGNON**

An 8-oz beef filet seasoned with olive oil, garlic, and black pepper accompanied by your choice of cheddar herb au gratin potatoes or roasted rosemary red skin potatoes and a seasonal vegetable – *Market Price*

#### **HOUSE-SPECIALTY SLICED BEEF TENDERLOIN**

The best of the best! Our beef tenderloin melts in your mouth.

We offer our tenderloin with your choice of one of four sauces and your choice of potato or rice and a seasonal vegetable. We recommend our loaded mashed potatoes - \$29

- Béarnaise sauce – cider vinegar and tarragon reduction with hollandaise sauce
- Chimichurri- fresh parsley, basil, garlic, olive oil, fresh lemon and black pepper
- Brandy cream demi-glaze- shallots, garlic, sherried demi-glaze with roasted peppers and portobello mushrooms
- Horseradish cream -a mild horseradish sauce made with cream

Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.

Pricing expires 11/30/2012



HAWORTH  
Inn & Conference  
Center

## **DINNER MENU**

All dinners are served with homemade soup or salad, bakery fresh rolls and butter and freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea and raspberry lemonade

---

### **PORK**

#### **PORK TENDERLOIN WITH ESCALLOPED APPLES**

Pork tenderloin rubbed with Dijon mustard, kosher salt and freshly ground pepper served with fresh apples sautéed with brown sugar, and cinnamon served with roasted rosemary redskin potatoes and a seasonal vegetable - *\$19*

#### **HONEY DIJON PORK SHANKS**

Two tender pork shanks brushed with a brandied cherry sauce and Dijon glaze and served with bleu cheese gratin potatoes and a seasonal vegetable - *\$18*

#### **STUFFED PORK TENDERLOIN**

Pork tenderloin stuffed with Italian sausage, dried apricots and fresh sage served with a Marsala demi-glaze, orzo with basil butter and a seasonal vegetable - *\$20*

#### **MAPLE BROWNEPORK CHOP**

A roasted pork chop glazed with maple and honey garnished with bacon and served with roasted redskin potatoes and a seasonal vegetable - *\$17*

#### **BBQ PORK SPARERIBS**

Tender pork spareribs with a special herb rub featuring a homemade BBQ sauce infused with caramelized onions and chipotle flavoring served with rosemary-pesto grilled potatoes and a seasonal vegetable - *\$18*

#### **HERB ROASTED PORK LOIN**

A roasted herb crusted pork loin topped with a Marsala fig demi-glaze served with your choice of lemon-orange orzo or parmesan potatoes and a seasonal vegetable - *\$19*

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **DINNER MENU**

All dinners are served with homemade soup or salad, bakery fresh rolls and butter and freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea and raspberry lemonade



### **SEAFOOD**

#### **FRESH WHITEFISH**

A pistachio crusted whitefish lightly breaded and pan fried served with lemon cherry butter, roasted red skin potatoes and a seasonal vegetable - *\$18*

#### **FRESH SALMON**

A grilled salmon filet topped with Mediterranean relish consisting of fresh basil, olive oil, chopped parsley, sun-dried tomatoes, fresh lemon juice, kalamata olives and served with olive oil and garlic fettuccini and a seasonal vegetable - *\$19*

#### **GROUPER**

A pan fried grouper with lime butter and mango-pineapple salsa served with your choice of confetti rice with cilantro or roasted Yukon gold potatoes and a seasonal vegetable - *\$19*

#### **BAKED TILAPIA**

A mild filet of tilapia lightly brushed with herb butter, baked and served on a bed of steamed spinach, with mushrooms and red peppers - served with your choice of confetti rice or roasted Yukon gold potatoes and a seasonal vegetable - *\$16*

#### **GRILLED ASIAN SHRIMP SKEWERS**

Two skewers of plump shrimp brushed with an Asian ginger sauce then grilled and served a top a bed of almond jasmine rice with roasted vegetables - *\$20*

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **DINNER MENU**

All dinners are served with homemade soup or salad, bakery fresh rolls and butter and freshly brewed regular & decaf Mosaic® coffee, hot tea, iced tea and raspberry lemonade



### **VEGETARIAN OR VEGAN ENTREES**

#### **PORTABELLA MUSHROOM-Vegan**

A large grilled portobello mushroom cap served with sweet garlic succotash over polenta  
- \$16

#### **VEGETARIAN SKEWERS-Vegetarian**

Grilled vegetable skewers brushed with Asian pesto and served over brown rice - \$14

#### **GRILLED VEGETABLES-Vegetarian**

Grilled zucchini, cauliflower and carrots with fresh spinach and sun-dried tomatoes topped with Asiago cheese and served over pesto linguini - \$15

#### **STUFFED CREPES-Vegetarian**

Light and delicate crepes stuffed with herbed cream cheese and roasted vegetables - \$15

#### **HERBED RAVIOLI-Vegetarian**

Sun-dried tomato ravioli with fresh asparagus tips, sautéed portobello mushrooms, and freshly grated parmesan cheese finished with a trio of traditional sauces and served with garlic bread - \$14

#### **PORTOBELLO STIR FRY**

Grilled portobello mushrooms with roasted garbanzo beans, fresh spinach, basil and roasted peppers served over tortiglioni pasta - \$15

Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012



HAWORTH  
Inn & Conference  
Center

## **DESSERT MENU**

We are proud to serve desserts made on site by our chef or purchased from a local bakery. Dessert receptions may incur additional set-up charges.

---

### **PEACHES FOSTER (FOR GROUPS OF 50 OR LESS)**

A favorite at the Inn—light cream puff shell filled with cinnamon ice cream and topped with warm spiced peaches and raspberry melba - \$5

### **ALMOND BASKET CHEESECAKE**

This specialty cheesecake was created especially for the Haworth Inn! Delicious cheesecake filled with bits of pastry and almond paste then topped with whipped cream - \$4

### **LEMON SWIRL CHEESECAKE**

Choose either blueberry or raspberry swirled with lemon cheesecake topped with white chocolate mousse - \$4

### **CHOCOLATE DECADENCE**

The name says it all! A creamy chocolate cheesecake topped with white chocolate mousse - \$4

### **RASPBERRY MOUSSE CREAM PUFF**

A light cream puff shell filled with a delicious raspberry mousse and garnished with fresh raspberries, white chocolate and a mint leaf - \$4

### **CREAM PUFF**

We all wait for chef to make a batch of his amazing cream puffs! He fills each puff with Bavarian cream and drizzles each with chocolate- \$4

### **FRESH STRAWBERRY TORTE**

Several layers of light champagne cake filled with fresh strawberries and white chocolate mousse - \$5

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## DESSERT MENU

We are proud to serve desserts made on site by our chef or purchased from a local bakery. Dessert receptions may incur additional set-up charges.



### PEACHES AND CREAM SHORTCAKE

A flaky orange cornmeal biscuit loaded with sweetened peaches and topped with fresh whipped cream - \$4

### MINI TARTS

Available in the following flavors:

Seasonal fruit, pecan, pumpkin, chocolate cream, or strawberry - \$4

### HOUSE SPECIALTY CRISP

Select cherry, apple, blueberry, or peach fruit all made in our kitchen - \$3.5

A la mode - \$4

### BROWNIE SUNDAE (for groups of 50 or less)

Moose Tracks ice cream, Ghirardelli chocolate brownie, hot fudge, whipped cream and a cherry - \$4

### ICE CREAM, SHERBET & SORBETTO (for groups of 100 or less)

Two scoops of your favorite flavor with a rolled cookie on top - \$3

### ASSORTED COOKIES & DESSERT BARS

A plate to pass of cookies, such as peanut butter, chocolate chunk, or oatmeal raisin, with brownies or lemon bars - \$3

### MOCHA MERINQUE ICE CREAM TORTE

A slice of mocha meringue topped with coffee ice cream, hot fudge, caramel and toasted walnuts - \$5

Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012



HAWORTH  
Inn & Conference  
Center

## **DESSERT MENU**

We are proud to serve desserts made on site by our chef or purchased from a local bakery. Dessert receptions may incur additional set-up charges.

---

### **LAYERED MOUSSE TREATS**

*Served in a stemmed glass - \$3.5*

#### **GRASSHOPPER**

Layered chocolate and mint mousse with bits of Andes Mints and a chocolate graham cracker crust

#### **A TASTE OF HOLLAND**

Small pieces of Bantket enveloped into vanilla and almond mousse served with a piece of Bantket

#### **ITALIAN TREAT**

A fresh baked brownie layered with tiramisu mousse garnished with chocolate covered espresso beans

#### **FRUIT EXPLOSION**

Citrusy lemon mousse layered with fresh strawberries, raspberries and blackberries

#### **CHOCOLATE DECADENCE**

Layers of milk chocolate mud pie mousse served with a dollop of whipped cream, fresh raspberry and mint leaf

#### **STRAWBERRY SHORTCAKE**

Layered shortcake, strawberry mousse and strawberry sauce served with a dollop of whipped cream and fresh strawberries

#### **APPLE CRISP**

Vanilla and cinnamon mousse layered with fresh apples and crumbly crisp topped with whipped cream and apples

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.  
Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

## **POLICIES**

### **Food & Beverage Service**

All food and beverage must be supplied by the Haworth Inn & Conference Center, with the exception of wedding/birthday cakes. No food or beverages may be brought into the facility. In addition, no food prepared by the Haworth Inn & Conference Center will be permitted to leave the premises.

### **Alcohol**

Alcoholic beverages are not permitted on the premises.

### **Pricing**

A service charge of 18% applies to all food and beverage. Michigan state sales tax of 6% will be added to all charges. Dessert service not served as part of a meal function is subject to a service charge.

### **Tax Exempt Groups**

Any group wishing to claim tax-exempt status must provide a hard copy of their tax-exempt form upon confirming space.

### **Event Requirements**

Room set ups, menu selections and overnight accommodations should be confirmed one month prior to an event but NO LATER THAN 14 days prior. Last minute changes are subject to additional labor charges.

### **Audio Visual & Equipment Needs**

The use of any equipment owned by the Haworth Inn & Conference Center, including our 15' by 15' dance floor, is incorporated in the cost of the facility fee/room rental, with the following exceptions: the LCD Projector and the IBM Compatible Laptop Computer, both of which rent for an additional \$100 per day.

### **Multiple Entrée Selections**

Should a group wish to offer guests a choice of two entrees during a meal function, a breakdown indicating how many of each entrée is due three days prior to the event along with a guaranteed number of guests. Special diets accommodated on the day of the event will be charged as an additional meal over and above the guaranteed count. The client will be responsible for providing color-coded place cards or name tags indicating entrée selections.

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.**

**Pricing expires 11/30/2012**



HAWORTH  
Inn & Conference  
Center

### **Guarantee Policy**

A guaranteed number of guests must be received three days (72 hours) prior to the event. This is the minimum number for which you will be charged. An increase in attendance will be accepted up to 24 hours prior to the event. **No reduction in guarantee will be accepted less than three business days prior to the event.**

### **Cancellation Policy**

Notice of cancellation must be received in writing by the Haworth Inn & Conference Center 30 days prior to the event. If less than 14 days notice is given, a charge of 50% of the projected total revenue will be assessed. If another group utilizes the space, the cancellation fee may be pro-rated or waived. Advance deposits are non-refundable.

### **Liability**

Damage done to the property as a result of a group function will be at the host organizations expense. The Haworth Inn & Conference Center cannot assume responsibility for the damage to, or loss of, any articles left prior to, during, or following an event.

### **Deposits**

Your event coordinator will advise you of your required deposit. This deposit is non-refundable.

### **Billing**

The Haworth Inn & Conference Center is owned by Hope College; therefore, customers will receive a bill from Hope College after the event. Accounts are to be paid in full upon receipt of billing. An unpaid balance is subject to a finance charge. Hope College does not accept credit cards as a form of payment; however, the Haworth Inn does accept credit card payments. If you would like to pay with a credit card, please let your sales person know at the time of booking. The Haworth Inn will charge your credit card and your billing will not go through Hope College. ***Once you have chosen to have your event billed to you, we cannot accept your credit card as payment. Wedding receptions cannot be direct billed and must be paid with credit card or check. See your contract or ask your event coordinator should you have any questions.***

**Please add 18% service charge and 6% state sales tax to all food and beverage items  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food borne illness. Prices subject to change without notice.**

**Pricing expires 11/30/2012**