

BREAKFAST MENU

BAGEL BASKET

Assorted deli style bagels presented with a variety of plain and flavored cream cheese, includes assorted juices and freshly brewed coffee - \$5.50

CLASSIC BREAKFAST BUFFET

For groups of 25 or more

A buffet of assorted pastries, fresh fruit, scrambled eggs, grilled red potatoes, almond French toast or apple stuffed French toast, bacon and sausage links, orange juice and freshly brewed coffee - \$11

CONTINENTAL BREAKFAST

An abundance of baked goods served with assorted cereal, yogurt, selection of juice, seasonal sliced fruit, and freshly brewed coffee - \$6.50

MINI CONTINENTAL BREAKFAST

Fresh fruit parfait with low-fat vanilla yogurt layered with granola and berries served with muffins and pastries, assorted juices, and freshly brewed coffee - \$5.25

QUICHE

Choose from one of the following:

25 or more in a group may select two choices

Bacon cheddar Asiago quiche * Three cheese quiche

Broccoli cheddar quiche * Spinach, roasted pepper, and basil quiche

Served with roasted breakfast potatoes, fresh fruit and freshly baked muffins

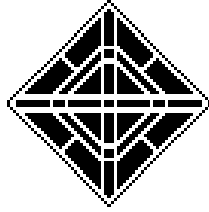
Includes assorted juices and freshly brewed coffee - \$10.25

TRADITIONAL PLATED BREAKFAST

A served breakfast with freshly baked muffins, fresh fruit, scrambled eggs, grilled breakfast potatoes, choice of breakfast meat, assorted juices and freshly brewed coffee - \$9.50

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.



REFRESHMENT BREAKS

Served in our Break Area

*An additional fee will apply to have refreshment breaks set up
in your meeting room or served after 7:30pm.*

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 - \$5

CONFERENCE BREAK

Freshly brewed coffee, tea, juice and Pepsi products,
fresh fruit, cookies and a variety of salty and sweet snacks - \$6

"I SCREAM FOR ICE CREAM" BREAK

Vanilla ice cream with all the traditional toppings: hot fudge, caramel, strawberry, pineapple,
bananas, sprinkles, whipped cream, and maraschino cherries
Served with freshly brewed coffee and assorted canned Pepsi products - \$ 6

QUICK BREAK

Choose either freshly baked cookies, muffins or a combination of both with freshly brewed coffee,
hot tea, and assorted canned Pepsi products - \$4

SOUTHWESTERN BREAK

House-made salsa and guacamole join hot tortilla chips, mini tacos and apple crisps
Served with assorted canned Pepsi products - \$6

VEGGIES & CHEESE BREAK

Crisp, fresh vegetables with a creamy ranch dip accompany a platter
of assorted sliced cheeses with crackers
Served with coffee and assorted canned Pepsi products - \$6

SPARKLING WHITE OR RED GRAPE JUICE

Approximately five glasses per bottle - \$7 per bottle

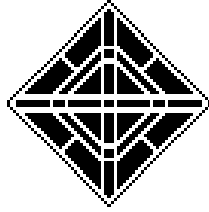
PUNCH BOWL

\$1.75 per person

Add premium mixed nuts for \$1 per person

SANGRIA PUNCH

Our very own mock Sangria Punch full of fruit flavor - \$2.50 per person



LUNCHEON BUFFETS

*Available for groups of 25 or more
Includes beverage*

CLASSIC CHOICE BUFFET

Three of our freshly made seasonal salads and a tureen of homemade soup followed with bakery fresh breads and rolls, trays of natural cheeses and premium deli meats, tuna salad and house-made kettle chips - \$12.50 *per person*

DELI WRAP BUFFET

A presentation of our four traditional wrap sandwiches

- 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
- Vegetarian julienne vegetables and cheese with dressing

All include fresh fruit salad, pasta or potato salad and house-made kettle chips
- \$12.50

HAWORTH PICNIC

Potato salad, vegetable slaw and seedless watermelon along with bratwurst, beef hotdogs, grilled quarter pound hamburgers, petite corn on the cob, baked beans and house made potato chips

Black bean burgers may be added at no additional charge - \$13.25

SOUTH OF THE BORDER

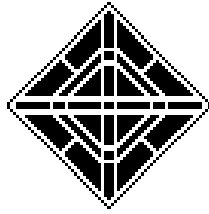
Chicken fajitas, tri-colored tortilla chips with salsa along with warm flour tortillas, toppings, refried beans, Spanish rice, warm corn bread, apple crispitos, and fresh fruit salad - \$15

SOUP AND SALAD BAR

Two house made soups, (broccoli cheese, chicken noodle, chicken corn chowder, beef vegetable, hearty beef chili, or tomato bisque) tossed mixed greens with a variety of toppings and dressings, deli style tuna and chicken salad, bakery-fresh rolls and house made kettle chips - \$11.50

TASTE OF ITALY

Start with an antipasto platter, Caesar salad and house garlic bread, then add homemade beef lasagna, chicken rotini alfredo, Italian sausage with marinara sauce and sautéed zucchini - \$14.50



LUNCH MENU

SALADS

Accompanied with Chef's choice of bakery fresh rolls and beverage

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 fresh fruit cup - \$9.50

COBB SALAD

Diced grilled chicken with avocado, crumbled bacon, blue cheese, tomatoes, hard cooked eggs, and chives served on a bed of greens with cobb vinaigrette - \$11

GRILLED GINGER & SOY SALMON SALAD

Delicately grilled salmon served over mixed greens, with tomato, cucumbers, green onions, and carrots with an Asian dressing - \$12

GRILLED STEAK SALAD WITH POBLANO VINAIGRETTE

Marinated rib eye with spinach, onion, plum tomatoes, and red bell pepper with poblano vinaigrette - \$12.50

GORGONZOLA SALAD

A spinach salad with chicken and Gorgonzola cheese tossed with glazed walnuts, red onions, apples and dried cranberries finished with vinaigrette dressing - \$10.50

MICHIGAN ORCHARD SALAD

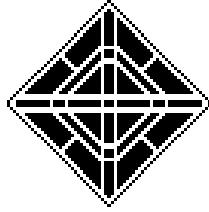
Mixed greens topped with grilled chicken breast, Michigan apples slices, dried cherries, and sugared whole pecans with poppy seed dressing - \$11

SOUTHWESTERN CHICKEN SALAD

Crunchy romaine lettuce topped with sliced charbroiled chicken breast, cheddar cheese, tomatoes, black olives, red onions, black beans and corn salsa topped with crispy tortilla strips
Served with our own salsa ranch dressing - \$11

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LUNCH MENU

SANDWICHES

Accompanied with Chef's choice of side salad, house made kettle chips and beverage

Add soup du jour to any selection - \$ 2

BEEF BARBEQUE

Shredded beef simmered in chipotle barbeque sauce served on a bakery Kaiser roll with onion tangles and potato salad - \$9.50

LEMON-BASIL CHICKEN SALAD

Tender breast of chicken salad with a hint of lemon and basil served on a croissant with fresh fruit salad and house-made chips - \$9.50

DELI-STYLE TUNA SALAD

Deliciously prepared tuna salad on a baguette roll or croissant, served with fresh fruit salad, raw carrot wedges and ranch dip - \$9.50

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

Combo plate features a petite serving of all three varieties - \$11

FRESH ANGUS BEEF BURGER

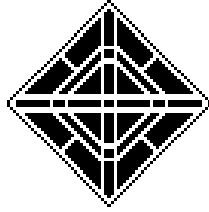
A 1/3 lb. steak burger served on a grilled Kaiser roll with lettuce, tomato, onion, cheese, dill spear, steak fries and cole slaw - \$10.50

GRILLED CHICKEN AND AVOCADO CLUB

A grilled chicken breast served on a multi-grain roll with bacon, avocado, sliced tomato, melted Swiss cheese and herbed mayonnaise - \$10.25

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LUNCH MENU

SANDWICHES

Accompanied with Chef's choice of side salad, house made kettle chips and beverage

Add soup du jour to any selection - \$ 2

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 - \$10.50

HAWORTH CLUB SANDWICH- A House Specialty

Virginia smoked ham, thinly sliced roasted turkey breast, bacon, leaf lettuce, sliced tomato and creamy Dijon mayonnaise served on grilled foccacia bread - \$10.50

PORTOBELLO MUSHROOM BURGER

A large portobello mushroom cap marinated, grilled, and served on a toasted club bun with melted Swiss cheese, lettuce and tomato - \$9.75

ROAST BEEF SANDWICH

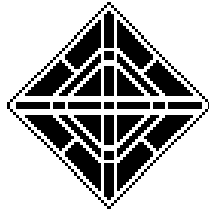
Sliced tender roast beef on a fresh bakery roll with melted Brie, and Dijon mayonnaise served with cole slaw and a pickle spear - \$11

TRADITIONAL RUEBEN SANDWICH

Thinly sliced corned beef, Swiss cheese, kraut and dressing grilled on marble rye bread - \$10

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LUNCH MENU

ENTREES

All entrees are served with soup or salad, bakery fresh rolls, and beverage.

CHICKEN PARMESAN

Garlic linguini topped with a lightly-breaded chicken breast, fresh mushrooms and zucchini finished with marinara sauce and served with house garlic bread - \$11

COCONUT CHICKEN

Tender chicken breast breaded with sweet coconut and topped with caramelized pineapple served over toasted almond rice pilaf with stir-fry vegetables - \$12

CORN CRUSTED TILAPIA

Baked tilapia with a crunchy corn crust served with Yukon gold potatoes and a seasonal vegetable - \$12

GRILLED SALMON

Salmon filet, grilled and served with a Mediterranean relish, roasted red skin potatoes and seasonal vegetables - \$15

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 house garlic bread - \$10

HONEY PECAN CHICKEN

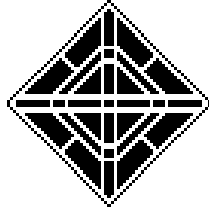
A juicy chicken breast coated with a sweet honey pecan barbeque sauce served with mashed sweet potatoes, broccoli crown, and corn bread - \$12

STUFFED CHICKEN BREAST

Boneless chicken breast stuffed with Gouda cheese and asparagus served with garlic mashed red skins and seasonal vegetables - \$13

STUFFED PORTOBELLO MUSHROOM

Jumbo portobello mushroom cap stuffed with an array of fresh vegetables and topped with melted Havarti dill cheese
Served over a bed of linguini pasta lightly tossed with marinara sauce
Includes house garlic bread - \$10.50



HORS D'OEUVRES - COLD

GOAT CHEESE TORTE

Mild Chavrie and feta Cheeses layered with sun-dried tomatoes, roasted garlic cloves, toasted pine nuts and basil pesto served with sliced baguette
- \$75 (serves 50)

ANTIPASTO PLATTER

Sliced fresh mozzarella cheese, roma tomato and fresh basil drizzled with balsamic vinegar along with marinated artichoke hearts, kosher beef salami, kalamata olives, and roasted garlic cloves
- \$100 (serves 50)

CHOCOLATE DIPPED STRAWBERRIES

- \$1.25 each

ASSORTED COLD SPREADS WITH CRUSTINI

Choose any three: Spinach and artichoke spread, smoked whitefish spread, smoked salmon spread, roasted red pepper hummus, or herbed cream cheese served with pita chips and crustini
- \$75 (serves 50)

IMPORTED AND DOMESTIC CHEESE TRAY

\$150 (serves 50)

GARDEN FRESH VEGETABLE TRAY

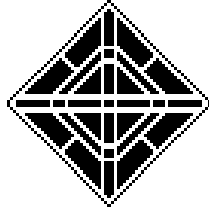
\$125.00 (serves 50)

BAKED PITA CHIPS WITH HUMMUS

\$75(serves 50)

JUMBO SHRIMP COCKTAIL

\$2 each

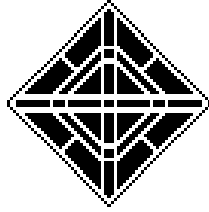


HORS D'OEUVRES – COLD
Continued

FRESH FRUIT KABOBS WITH YOGURT DIP
\$1.50 each

INDIVIDUAL CALIFORNIA ROLLS AND SUSHI ROLLS
Served with wasabi and ginger
\$2 each

WHOLE SMOKED, DECORATED SALMON
Includes appropriate accompaniments - \$175



HORS D'ŒUVRES - HOT

SEAFOOD STUFFED MUSHROOMS

\$2 *each*

VEGETARIAN STUFFED MUSHROOMS

\$1.75 *each*

SWEET AND TANGY MEATBALLS

\$1.75 *per person*

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

Choose one or choose both!

Includes assorted crustini

\$2.25 *per person*

PETITE MARYLAND CRAB CAKES

with remoulade sauce

\$2 *each*

BEEF OR CHICKEN SATE

with Thai peanut sauce

\$2 *each*

COCONUT SHRIMP

with marmalade dipping sauce

\$2.50 *each*

SLICED WHOLE BEEF TENDERLOIN

Includes mini buns, horseradish sauce and stone ground mustard

Serves 50 - \$200

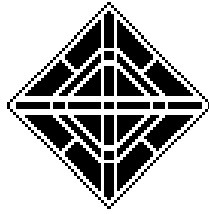
ROASTED TURKEY BREAST

Includes mini buns, mayonnaise and cranberry relish

Serves 50 - \$150

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DINNER BUFFET

Requires a minimum guarantee of 50 persons

STARTERS

Seasonal green salad served

Your event coordinator has several suggestions to fit your theme

BUFFET

Fresh Fruit Salad

Seasonal vegetable

Warm bakery fresh rolls and butter

Choice of two house-made cold salads-

Red skin potato salad

Pasta salad

Relish tray

Three bean salad

Tabouli

Potato Salad

Broccoli & raisin salad

Marinated cucumbers and red onion

Antipasto tray

Wheatberry salad

Ambrosia

Broccoli Slaw

Choice of two accompaniments-

Smashed red skin potatoes

Loaded mashed potatoes

Herb roasted red skin potatoes

Rice pilaf

Garlic parsley linguini

Garlic mashed potatoes

Bleu cheese gratin potatoes

Parsnip infused Yukon gold mashed potatoes

Saffron rice

Creamy risotto

Choose your favorite beef, chicken, seafood, pork or vegetarian option from the menu.

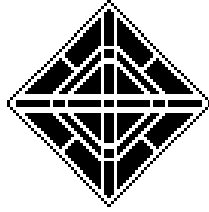
Choice of one entrée-\$19 (add \$7 for beef tenderloin, filet mignon or New York strip)

Choice of two entrees-\$22 (add \$7 for beef tenderloin, filet mignon or New York strip)

Choice of three entrees-\$25 (add \$7 for beef tenderloin, filet mignon or New York strip)

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THEME BUFFETS

Requires a minimum guarantee of 50 persons

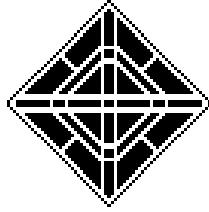
TASTE OF THE ORIENT

Napa cabbage salad
Fresh fruit salad
Fresh bakery rolls
Vegetarian egg roll with hot mustard
Teriyaki glazed stir-fry vegetable
Szechuan orange beef
Sweet and sour chicken
Fried rice
Fortune cookies
\$19 per person

WESTERN COOK OUT

Marinated tomato and cucumber salad
Mixed greens with choice of dressing
Apple and pear Waldorf salad
Warm cornbread and butter
Honey mustard glazed chicken breast
Barbequed baby back ribs
Whipped sweet potato casserole
Fresh green beans with toasted pecans
\$18.50 per person

*If you have a theme you would like us to customize, please let us know.
Our chef is delighted to help plan your menu..*



DINNER MENU

*All selections are served with homemade soup or house salad, bakery fresh rolls and butter,
beverage and Chef's appropriate accompaniments*

POULTRY

PRETZEL CRUSTED CHICKEN- a house specialty

Boneless Chicken breast stuffed with honey-baked ham, Gruyere cheese and baked in a pretzel crumb crust – served with herb-roasted new potatoes and fresh vegetables - \$17.00

APPLE ALMOND CHICKEN

Breast of chicken stuffed with apple, almond, and raisin stuffing
Served over an apple cranberry butter sauce with roasted new potatoes and
seasonal vegetable - \$16.50

CHICKEN DIJONAISE

Lightly dusted chicken breast served with shitaki mushrooms, wild leeks and a mild Dijonaise sauce
served with yellow rice and fresh vegetables - \$15.75

CHICKEN MARSALA

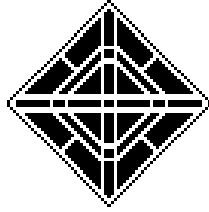
Boneless chicken breast seared and baked, served with a Marsala mushroom and herb sauce - served
with garlic linguini and seasonal vegetables - \$16

CHICKEN PICATTA

Boneless chicken breast baked and then topped with a lemon butter sauce
and capers served atop seasoned rice with roasted vegetables - \$15.75

CHICKEN VENETIAN

Pan fried chicken breast with creamy Marsala demi-glaze, artichokes, fresh basil,
and roasted peppers topped with fresh Parmigianino Reggiano
served with grilled zucchini and caramelized onion along with spinach pasta purses - \$16.25



POULTRY continued...

CITRUS-SOY CHICKEN

A roasted boneless chicken breast marinated in a tangy soy sauce served with cranberry relish, jasmine rice, and fresh vegetables - \$16.00

PROSCIUTTO WRAPPED CHICKEN

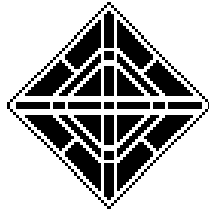
Breast of chicken stuffed with Gouda cheese and wrapped with prosciutto ham served atop a garlic herb sauce with linguini and seasonal vegetable - \$16

STUFFED ASIAGO CHICKEN

Boneless chicken breast stuffed with Asiago and goat cheese and finished with a sun-dried tomato cream sauce served with a creamy risotto and seasonal vegetable - \$16.75

CHICKEN SCHNITZEL a house specialty

A boneless breast of chicken flattened, dredged in flour, egg, and bread crumbs with parmesan cheese then pan seared. Delicious! Served with spätzle and seasonal vegetable-\$15.25



DINNER MENU

*All selections are served with homemade soup or house salad, bakery fresh rolls and butter,
beverage and Chef's appropriate accompaniments*

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 - \$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 - \$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 - \$21

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 rosemary red skins - \$23

HOUSE-SPECIALTY SLICED BEEF TENDERLOIN

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

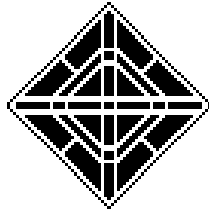
We offer our tenderloin with your choice of four sauces and your choice of potato or rice.

We recommend our garlic smashed potatoes. -\$23

- 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

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DINNER MENU

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beverage and chef's appropriate accompaniments*

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 - \$18

SPICED PORK TENDERLOIN

Pork tenderloin roasted with apples and seasoned with seven spices – black pepper, oregano, ginger, curry, cinnamon, garlic powder and nutmeg set atop a potato pancake - \$18

STUFFED PORK TENDERLOIN

Pork tenderloin stuffed with Italian sausage, dried apricots and fresh sage served with a Marsala pork demi-glaze and orzo with basil butter - \$19

MAPLE BROWNEPORK CHOP

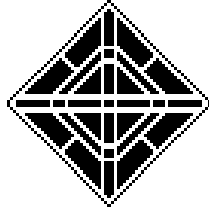
A roast pork chop glazed with maple and honey, garnished with bacon and served with roasted redskin potatoes - \$16

BRANDIED CHERRY PORK CHOP

A grilled pork chop with a brandied cherry sauce served with curry roasted redskin potatoes - \$16

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 - \$18



DINNER MENU

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beverage and Chef's appropriate accompaniments*

SEAFOOD

FRESH WHITEFISH

A pistachio crusted whitefish lightly breaded and pan fried served with lemon cherry butter and roasted red skin potatoes - \$17

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 garlic tri-color fettuccini - \$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 - \$15.50

SEAFOOD PASTA

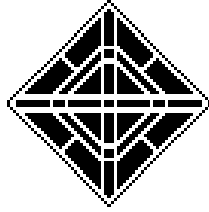
Portabella mushroom ravioli with medallions of grilled salmon and shrimp tossed with fresh basil, spinach, sautéed tomatoes and a roasted red garlic cream sauce - \$16

TUNA SALMORGIO

A tuna steak baked with a parmesan crust and topped with a lemon caper sauce and served with garlic linguini and basil - \$18

BAKED TILAPIA

A mild filet of tilapia baked and served on a bed of steamed spinach, mushrooms and red peppers all lightly brushed herb butter served with your choice of confetti rice or roasted Yukon gold potatoes - \$15



DINNER MENU

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VEGETARIAN OR VEGAN ENTREES

PORTABELLA MUSHROOM-VEGAN

A large grilled portobello mushroom cap served with sweet garlic succotash over polenta - \$14.50

PENNE & VEGETABLES-VEGETARIAN

Whole wheat penne pasta tossed with roasted vegetables and baked into a pie - \$14

VEGETARIAN SKEWERS-VEGAN

Grilled vegetable skewers brushed with Asian pesto and served over brown rice - \$13.50

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

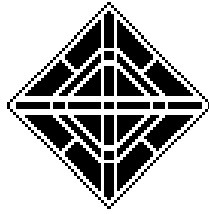
Light and delicate crepes stuffed with herbed cream cheese and roasted vegetables - \$15

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

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DESSERTS

Dessert pricing is based on inclusion with a meal.
Separate dessert functions will incur additional 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 - \$4.00

ALMOND BANKET 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 - \$3.50

LEMON SWIRL CHEESECAKE

Choose either blueberry or raspberry swirled with lemon cheesecake topped with
white chocolate mousse - \$3.50

CHOCOLATE DECADENCE

The name says it all! A creamy chocolate cheesecake topped with white chocolate mousse - \$3.50

STRAWBERRY SHORTCAKE

Several layers of light champagne cake filled with
fresh strawberries and white chocolate mousse - \$4.00

BROWNIE SUNDAE (FOR GROUPS OF 50 OR LESS)

Moose Tracks ice cream, Ghirardelli chocolate brownie, hot fudge,
whipped cream and a cherry - \$4.00

ICE CREAM, SHERBET & SORBETTO (FOR GROUPS OF 100 OR LESS)

Two scoops of your favorite flavor with a rolled cookie on top - \$2.00

RASPBERRY MOUSSE CREAM PUFF

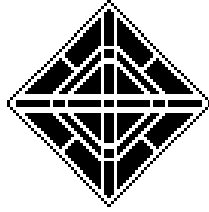
A light cream puff shell filled with a delicious raspberry mousse and garnished with fresh raspberries,
white chocolate and mint - \$3.50

ASSORTED COOKIES & DESSERT BARS

A plate to pass of cookies such as peanut butter, chocolate chunk or oatmeal raisin
with dessert bars such as brownies or lemon bars - \$2.50pp

HOUSE SPECIALTY CRISP

Select cherry, apple, blueberry or peach crisp all made in our kitchen with fresh fruit - \$3.00
A la mode - \$3.50



DAINTY DESSERTS

MINI LAYERED TREATS

Served in a mini stemmed glass

\$2.50pp

GRASSHOPPER

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

A TASTE OF HOLLAND

Small pieces of banket enveloped into vanilla and almond mousse
Served with a piece of banket

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

VANILLA BEAN

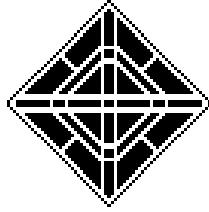
Silky crème brulee custard and vanilla bean-speckled mousse
Garnished with vanilla wafers

APPLE CRISP

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

CREAMSICLE

Layers of vanilla and orange crème mousse with vanilla wafers as a garnish



CHEESECAKE POPS

3 pops per person – you may mix n' match
\$3.75

TUXEDO

Vanilla and chocolate swirl cheesecake covered in chocolate sauce

RASPBERRY SWIRL

Raspberry swirled in lemon cheesecake covered in white chocolate

CRÈME CARAMEL

Creamy caramel cheesecake drizzled with caramel

CHOCOLATE DECADENCE

Rich chocolate cheesecake sprinkled with chocolate bits

NEW YORKER

Creamy, smooth New York style cheesecake drizzled with strawberry sauce

BIRTHDAY CAKE

French Vanilla cheesecake rolled in birthday colored parielles

PUFFS, PIES AND THE REST!

MINI CREAM PUFFS

Your choice of two in the following flavors:

Bavarian cream, chocolate ganache, raspberry mousse, coconut crème - \$2.50

MINI TARTS

Available in the following flavors:

Seasonal fruit, pecan pie, pumpkin pie, chocolate cream pie, strawberry pie or
pick a flavor you like! - \$3.00

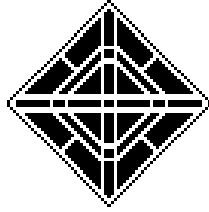
BROWNIE BITE SUNDAES

Choose from rich dark chocolate or rocky road brownie bites
served with vanilla ice cream and topped with chocolate drizzle, whipped cream and a cherry - \$3.00

CHOCOLATE COVERED STRAWBERRIES

Three chocolate covered strawberries with whipped cream, strawberry glaze and a mint leaf - \$3.00

We have several other desserts available and can customize a dessert or dessert buffet for your occasion. Ask your event coordinator for more options.



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

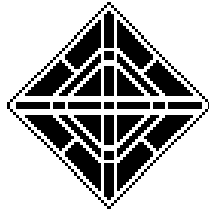
Room set ups, menu selections and overnight accommodations should be confirmed one month prior to an event but NO LATER THAN 14 days prior. Last minute changes are subject to additional labor charges.

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.



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.