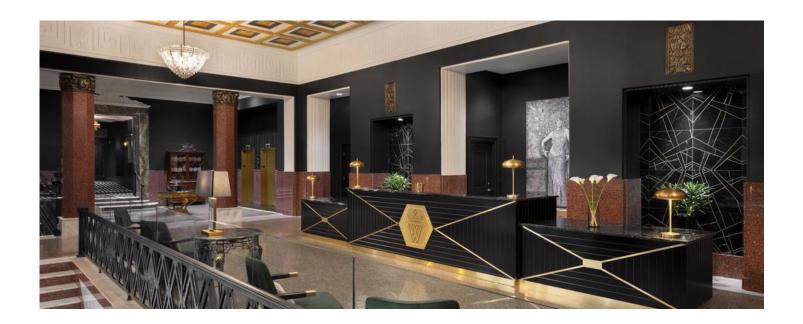


# The Warrior Hotel

Catering Menu

# **GET TO KNOW US**

The Warrior Hotel delivers impeccable service, seamlessly blending vintage charm with modern luxury for an unforgettable guest experience.



## Meeting Space & Hotel Highlights

9,000+ sq. ft. of Total Meeting Space

Experienced Group Service Team

State of the Art Conference and Exhibit Space

148 Guest Rooms and Suites

Full Salon and Spa

Woodbury's: An American Steakhouse

War Eagle Lanes Bowling & Lounge

The Crown Rooftop Skybar

Pet-Friendly Hotel

Indoor Pool and Fitness Center

## **BREAKFAST BUFFET**

Minimum of 20 guests: attendant required. \$125 per attendant. Pricing based on up to 2 hours of continuous service.

#### Ambassador Breakfast Buffet

Seasonal Fresh Fruit (GF / V)

**Assorted Yogurts** 

Assorted Cold Cereals and Milk

Freshly Baked Pastries and Breakfast Breads

Steel-cut Oatmeal Raisins and Brown Sugar (GF / V)

Farm Fresh Scrambled Eggs

Smoked Bacon and Chicken Apple Sausage (GF)

Roasted Potatoes with Green Peppers and

Onions (GF / V)

Fresh Orange Juice

Cranberry Juice

Apple Juice

Freshly Brewed Regular Coffee

Assorted Selection of Teas

#### Lifestyle Breakfast Buffet

Sliced Seasonal Fruit (GF / V)

Freshly Baked Pastries and Breakfast Breads

Assorted Flavored Individual Yogurts

Fresh Orange Juice

Freshly Brewed Regular Coffee

Assorted Selection of Teas

#### Siouxland All American Breakfast Buffet

Seasonal Fresh Fruit (GF / V)

Freshly Baked Pastries and Breakfast Breads

Fresh Scrambled Eggs with Herbs and Cheddar Cheese

Steel-cut Oatmeal Raisins and Brown Sugar (GF / V)

Choice of Applewood Smoked Bacon or Sausage Links

Seasoned Breakfast Potatoes

Fresh Orange Juice

Freshly Brewed Regular Coffee

**Assorted Selection of Teas** 

Prices are subject to 7% tax and 22% service charge. Menus and pricing are subject to change.

# **Breakfast**

Choice of up to two selections per event. Plated breakfast includes assorted breakfast pastries, fresh orange juice, coffee, decaffeinated coffee and selection of hot teas.

### Plated Breakfast

#### Classic All-American

Farm fresh scrambled egg, applewood smoked bacon, breakfast potatoes

#### Cinnamon Vanilla Brioche French Toast

Powdered sugar, bacon, maple syrup and butter

#### Farmer's Frittata

Farm fresh eggs, spinach, mushrooms, cheddar cheese, onions, roasted potatoes, turkey sausage, blistered tomatoes

## **BREAKFAST ENHANCEMENTS**

Minimum of 20 guests: attendant required per 20 guests.

#### Breakfast Sandwich / Per dozen

Farm fresh egg, choice of protein (sausage, ham, or bacon), choice of cheese (Swiss, Cheddar, or American), and choice of bread (bagel, croissant, or buttermilk biscuit)

#### Made-To-Order Omelet Station / Individual

Smoked bacon, ham, cheddar cheese, tomato, onions, peppers, mushrooms, jalapenos

#### Whole Fresh Fruit (GF, V)

Juicy, vibrant whole fruits bursting with natural flavors and nutrients

#### Breakfast Bars

Assorted brands and flavors

#### Breakfast Tacos / Per dozen (Choose two)

Bacon, egg, cheddar cheese, potato taco Sausage, egg, cheese, potato taco

Vegetarian taco

Tacos come with flour or corn tortilla (GF) and salsa on the side

#### Bagel Station / per dozen

Assorted bagels, cream cheese, butter, and preserves

#### Granola Yogurt Parfait / Individual (GF / V)

Fresh seasonal berries, dried fruit, honey

#### Fruit Cup (GF, V)

Fresh fruit medley in a colorful, refreshing cup

## **BREAKS & BEVERAGE SERVICE**

#### Beverage Service / Per hour and person

Includes Freshly Brewed Regular and Decaf Coffee,
Assorted Herbal Tea Selection, Assorted Soft Drinks and
Bottled Water

#### Beverages

Coffee, tea and decaf / Per gallon
Juices, orange, cranberry, apple, tomato,
and grapefruit / Per gallon
Fruit punch, lemonade / Per gallon
Bottled water / Ea.
Assorted soft drinks / Ea.
Assorted energy drinks / Ea.

### Themed Breaks

#### Sweet & Salty / Individual

Build Your Own Trail Mix

Choose: assorted nuts, sunflower seeds, dried fruits, white and milk chocolate chips, and M&M's
Freshly baked cookies and brownies

#### Mediterranean Break / Individual

Hummus and pita chips

Assortment of vegetable crudité + olives

#### Taste of Sioux City / Individual

Jitters Doughnuts

Bag of Jolly Time Koated Kernels Popcorn

Twin Bings (a Sioux City favorite)

Prices are subject to 7% tax and 22% service charge. Menus and pricing are subject to change.

# PLATED LUNCH

All lunches include a starter, entrée, dessert, coffee, tea, decaf, assorted rolls and butter.

### Starters (Select one)

Caesar Salad (V)

Hearts of Romaine, herbed croutons and grated

Parmesan cheese

Broccoli Cheddar Soup (V)

Creamy, cheesy, broccoli-infused comfort in a bowl

Garden Green Salad (V)

Cucumber, tomato, Cheddar, croutons, choice of dressing

#### Organic BabyGreens (V/CN)

Sliced roasted almonds, dried cranberries, local goat

cheese, raspberry vinaigrette

#### Tomato Basil Soup (V)

Rich, savory tomato soup with aromatic basil infusion

## Entrées (Select one)

Braised Short Ribs (GF)

Cheddar mashed potatoes, seasonal vegetables

Sauteed Salmon (GF)

Lemon butter sauce, steamed potatoes, wilted spinach

Potato Gnocchi (V)

Green peas, zucchini, tomatoes, mushrooms, Parmesan

Blackened Chicken Pasta

Parmesan cream, broccoli

#### Pan Seared Chicken Breast

Panko and herbs, roasted potatoes, seasonal vegetables

Prices are subject to 7% tax and 22% service charge. Menus and pricing are subject to change.

# PLATED LUNCH (cont.)

# Dessert (Select one)

Ultimate Chocolate Cake

Decadent, moist, luscious, velvety, indulgent, & heavenly

Key Lime Pie with Mango Sauce

Tangy, zesty, refreshing, creamy, citrusy, tart, delightful

Ultimate Chocolate Cake with Caramel Sauce

Creamy, rich, indulgent, decadent, smooth, & tangy

# **LUNCH BUFFET**

Guest minimum of 20.

### The Deli Board

Proteins (Select two)

Roast Beef (GF)

Oven Roasted Turkey (GF)

Honey Smoked Ham (GF)

Cheddar Cheese (GF)

Swiss Cheese (GF)

House Made Chips (GF/V)

Condiments

Mayonnaise, mustard, horseradish, sliced tomatoes,

thinly sliced red onion and pickles

Pasta

Homestyle pasta salad with roasted vegetables (V)

Assorted Deli Breads

Wheat, white, sourdough, kaiser rolls

#### Dessert

Freshly baked cookies and brownies

# LUNCH BUFFET (cont.)

Guest minimum of 20.

### BBQ in "The Sioux"

Build Your Own Slider Proteins (Select two)

BBQ brisket

Smoked pulled pork

Grilled BBQ chicken

Dessert

Assorted cookies and brownies

Sides

Homestyle potato salad (GF / V)

Creamy southern slaw (GF / V)

Southern-style green beans with bacon and onion

Sautéed corn with tomatoes (GF / V)

Brown sugar baked beans (GF / V)

Buttered corn bread with honey butter

# LUNCH BUFFET (cont.)

Guest minimum of 20.

### South of the Border

Proteins (Select two)

Seasoned Ground Beef (GF)

Shredded Chipotle Chicken (GF)

Beef Fajitas with Peppers and Onions (GF)

Add-ons

Diced tomatoes, pico de gallo, sour cream, shredded

cheese, jalapenos, salsa (GF/V)

Soft flour tortillas

Hard corn taco shells (GF)

Shredded lettuce (GF)

Queso blanco (GF)

Refried beans (GF/V)

Spanish rice (GF/V)

#### Dessert

Churros with cinnamon sugar and honey

Sopapillas

# **GRAB & GO BOXED LUNCHES**

All boxed lunches include a choice of sandwich, one side, bag of chips, and one dessert – Max of 3 sandwich selections per event.

# Sandwiches (Select one)

#### Chicken Salad Sandwich

Roasted chicken salad, served on a croissant with lettuce and tomato

#### Roast Beef Sandwich

Tender roast beef, caramelized onion, horseradish cream, Provolone cheese, served on ciabatta

#### The Hummus Wrap (V)

Roasted portobella mushroom, hummus, arugula, tomato, wrapped in a spinach tortilla

#### Roasted Turkey

Oven roasted turkey, applewood bacon, lettuce, tomato, and Provolone cheese on whole wheat bread

#### Chicken Caesar Wrap

Grilled chicken, Romaine lettuce, shaved Parmigianino, and Caesar dressing, wrapped in a flour tortilla

#### Ham Sandwich

Smoked ham, Swiss cheese, lettuce, tomato, mustard, served on a croissant

## Sides (Select one)

#### Pasta Salad (V)

Tossed pasta, veggies, dressing, fresh herbs, olives

### Garden Salad (GF/V)

Fresh greens, assorted veggies, vinaigrette, croutons, cheese (optional)

#### Homestyle Potato Salad (GF/V)

Creamy, tangy, diced potatoes with mustard and mayo

# GRAB & GO BOXED LUNCHES (cont.)

## Desserts (Select one)

#### Whole Fresh Fruit

Juicy, vibrant whole fruits bursting with natural flavors and nutrients

#### Candy Bars

Small, tasty and full of that fuel to help keep you energized to get through the day

#### Chocolate Brownie

Fudgy, rich, chocolatey, dense, decadent, melt-in-yourmouth dessert delight

#### Jumbo Chocolate Chip Cookie

Giant, chewy, chocolate-packed, buttery, soft-centered, irresistible indulgence

# **PLATED DINNERS**

All plated dinners include a starter, entrée, seasonal vegetables, one side, dessert, coffee, tea, decaf, assorted rolls, and butter.

### Salads (Select one)

#### Caesar Salad

Hearts of Romaine, herbed croutons, grated

Parmesan cheese

#### Caprese Salad (GF/V)

Local soft mozzarella, arugula, basil oil, balsamic vinaigrette

#### Sioux City Wedge (GF/V)

Iceberg, onion, tomatoes, Maytag blue cheese crumbles, Ranch dressing

#### House Salad (GF/V)

Spring mix lettuce, shredded cheese, tomato, cucumber, croutons, shaved onions, choice of dressing

### Starches (Select one)

- Mac 'n Cheese (V)
- Roasted Garlic Mashed Potato (GF/V)
- Au Gratin Potatoes (GF/V)

- Steamed Jasmine Rice (GF/V)
- Herb Roasted Red Potatoes (GF/V)
- Rice Pilaf (GF/V)

## Vegetables (Select one)

- Green Beans & Roasted Carrots (GF/V)
- Broccolini (GF/V)

- Asparagus (GF/V)
- Roasted Italian Vegetables (GF/V)

### Entrees (Select one)

Grilled Flat Iron Steak (GF)

With green peppercorn sauce

Herb Crusted Salmon (GF)

Pan Seared with white wine capers and lemon sauce

Herb Roasted Chicken Breast

Panko, herbs, lemon thyme jus

Roasted Cauliflower Steak

With quinoa and sauteed spinach

Pasta Primavera (V)

Bow tie pasta with seasonal vegetables, and tossed

in a white wine butter sauce

8 oz Tenderloin of Beef (GF)

With Merlot shallot reduction

Braised Beef Short Rib (GF)

Served with Bordelaise sauce

Roasted Pork Loin (GF)

Apple bourbon glaze

Chicken Chardonnay

Marinated, pan seared, Chardonnay lemon sauce

## Desserts (Select one)

Cheesecake with Strawberries

Indulge your senses in the epitome of dessert perfection

Key Lime Pie

A zesty masterpiece is like a vacation for your palate

Ultimate Chocolate Cake

Embark on a journey to chocolate heaven

Flourless Chocolate Cake (GF)

A celebration of pure, unadulterated chocolate bliss

# **CUSTOM DINNER BUFFET**

Choose two, three, or four entrées. Includes three chef's choice of seasonal desserts, dinner rolls and butter, coffee, selection of hot teas and water for up to two hours of continuous service.

## Salads (Select two)

#### House Salad (GF/V)

Bib lettuce, tomato, cucumber, shaved onions, choice of two dressings

#### Organic Baby Spinach Salad (GF/V)

Toasted almonds, dried cranberries, feta cheese, mandarin oranges, cranberry vinaigrette

#### Caesar Salad

Parmesan cheese

Hearts of Romaine, herbed croutons, grated

### Soups

#### Broccoli Cheddar

Creamy, cheesy, broccoli-infused comfort in a bowl

#### Tomato Basil Soup

Rich, savory soup served with croutons and Parmesan

### **Starches**

- Roasted Garlic Mashed Potatoes (GF/V)
- Au Gratin Potatoes (GF/V)
- Herb Roasted Red Potatoes (GF)

- Sweet Potato Puree (GF/V)
- Rice Pilaf (GF/V)

# **CUSTOM DINNER BUFFET (CONT.)**

Choose two, three, or four entrées. Includes three Chef 's choice of seasonal desserts, dinner rolls and butter, coffee, selection of hot teas & water for up to two hours of continuous service.

## Vegetable (Select one)

- Green Beans & Roasted Carrots (GF/V)
- Broccolini (GF/V)
- Asparagus (GF/V)

- Steamed Buttered Broccoli
- Assorted Roasted Vegetables (GF/V)

### Entrees (Select up to four)

Braised Beef Short Rib (GF)

Served with Bordelaise sauce

Pan Seared Chicken Breast

Lemon butter sauce, topped with Boursin cheese

Penne Pasta Primavera (V)

Penne pasta with seasonal vegetables, and tossed in a Parmesean garlic cream sauce

Atlantic Salmon Filet (GF)

Served with lemon caper sauce

Roasted Pork Loin (GF)

With apple borbon glaze

# HORS D'OEUVRES

50 piece minimum. Passed or displayed. (1) passing attendant per (75) guests.

#### HOT

Spinach & Cheese Spanakopita

Spring Roll with Sweet and Sour Sauce

Chicken Satay with Peanut Sauce

Crab Cake with Remoulade Sauce

Sweet Chili Meatballs

Deep Sea Scallops Wrapped in Smoked Bacon

Mini Beef Wellington

#### COLD

Traditional Bruschetta (V)

Caprese Skewer (V)

Sesame Seed Crusted Ahi Tuna on Crostini (GF)

Roasted Red Pepper Hummus & Artichoke on

Pita Chip (V)

Chilled Jumbo Shrimp w/ Cocktail Sauce (GF)

# **DISPLAYED STATIONS**

Interactive stations require (1) attendant per (100) guests and based on 90 minutes of continuous service.

#### **SLIDER STATION**

Beef with aged Cheddar, BBQ pulled pork with Pepper Jack, chicken with Swiss served on mini brioche buns, mustard, mayo, shredded lettuce, sliced tomato.

#### FARM FRESH VEGETABLE CRUDITÉ

Best of season raw and roasted vegetables, hummus and ranch dip.

#### THE WARRIOR CHARCUTERIE BOARD

An assortment of local dried cure meats, capicola, salami, prosciutto, Manchego, goat cheese, soft mozzarella, arugula, roasted marinated vegetables, olives, assorted crackers and sliced breads.

#### **ARTISAN CHEESES**

A selection of local and imported goat, brie, Boursin,
Manchego, aged Cheddar, Swiss, served with dried and
fresh fruits, nuts, assorted crackers and French bread.

#### SPINACH ARTICHOKE DIP

Served with pita chips and crostini.

# CARVING STATIONS

All carving stations serve mustard, mayonnaise, horseradish, and assorted silver dollar rolls.

All stations are considered an enhancement (not a full meal on their own) to your preselected dinner or reception.

Smoked Turkey Breast (GF)

Gravy and cranberry sauce

Bone-In Maple Glazed Ham (GF)

Served with a brown sugar bourbon reduction

New York Strip Loin (GF)

Pepper crusted and served with merlot shallot sauce

Minimum of 20 guests: attendant required per 20 guests.

Roasted Pork Loin (GF)

Served with apple brandy demi

Top Round of Beef (GF)

Au jus & roasted garlic demi

# **OPEN BAR PACKAGES**

### House Brands

Bottle Beer House Wine (Select two varietals)

Budweiser Pinot Noir

Bud Light Cabernet Sauvignon

Michelob Ultra Pinot Grigio

Heineken Merlot

Blue Moon White Zinfandel

Miller Lite Chardonnay

Corona Riesling

(Craft beer available - ask for pricing) Rosé

Moscato

Liquors

# **OPEN BAR PACKAGES (cont.)**

### Call Brands

Bottle Beer Upgraded Wine Varietals (Select three varietals)

Budweiser Pinot Noir

Bud Light Cabernet Sauvignon

Coors Pinot Grigio

Michelob Ultra Merlot

Heineken White Zinfandel

Blue Moon Chardonnay

Miller Lite Riesling

Corona Rosé

Sam Adams IPA Moscato

Liquors

Absolut Vodka Crown Royal

Bacardi Silver Rum Jose Cuervo Tequila

Captain Morgan Tanqueray Gin

Jack Daniels Whiskey Dewar's Scotch

# **OPEN BAR PACKAGES (cont.)**

### **Premium Brands**

Bottle Beer Premium Wine (Select four varietals)

Budweiser Pinot Noir

Bud Light Cabernet Sauvignon

Bud Select Pinot Grigio

Heineken Merlot

Schlafly Seasonal White Zinfandel

Blue Moon Chardonnay

Miller Lite Riesling

Corona Rosé

Sam Adams Moscato

**Premium Liquors** 

Grey Goose Vodka Bombay Sapphire Gin

Bacardi Silver Rum Patron Tequila

Woodford Reserve Whiskey Maker's 46 Bourbon

Glenfiddich Scotch

# A LA CARTE BEER, WINE & SPIRITS

### House Brands

Bottle Beer House Wine

Budweiser Pinot Noir

Bud Light Cabernet Sauvignon

Coors Pinot Grigio

Michelob Ultra Merlot

Heineken White Zinfandel

Blue Moon Chardonnay

Miller Lite Riesling

Corona Rosé

Moscato

# A LA CARTE BEER, WINE & SPIRITS

### Call Brands

Bottle Beer Upgraded Wine

Budweiser Pinot Noir

Bud Light Cabernet Sauvignon

Bud Select Pinot Grigio

Heineken Merlot

Schlafly Seasonal White Zinfandel

Blue Moon Chardonnay

Miller Lite Riesling

Corona Rosé

Sam Adams Moscato

#### Liquors

Absolute Vodka Beefeaters Gin

Bacardi Silver Rum Jose Cuervo Tequila

Jim Beam Whiskey Canadian Club

Tanqueray Gin Seagram's VO Canadian Whiskey

Jack Daniels Whiskey Dewar's Scotch

# A LA CARTE BEER, WINE & SPIRITS

### **Premium Brands**

Bottle Beer Upgraded Wine

Budweiser Pinot Noir

Bud Light Cabernet Sauvignon

Coors Pinot Grigio

Michelob Ultra Merlot

Blue Moon White Zinfandel

Miller Lite Chardonnay

Corona Riesling

Sam Adams Rosé

(Craft beer available upon request) Moscato

#### **Premium Liquors**

Grey Goose Vodka Bombay Sapphire

Bacardi Silver Rum Patron Tequila

Crown Royal Whiskey Woodford Reserve Bourbon

Glenfiddich Scotch Hendrick's Gin

Maker's 46 Whiskey Basil Hayden Bourbon

#### THE WARRIOR HOTEL, AUTOGRAPH COLLECTION

525 6th Street, Sioux City, Iowa, USA





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