



Cording Event Barn Catering Menus

We invite you to relax, restore, and explore at Hawk Valley Retreat and Cottages and the Cording Event Barn. These menus were developed from our favorite offerings in our over 60 combined years of food service and catering. Our style reflects what we like to eat—great ingredients prepared with love.

As with everything that we do, our goal is to work with you to develop the event you envision. Whether it is a wedding feast, a family reunion, or whatever brings you to Hawk Valley, our menu can be customized to fit your tastes and dreams. Let us know how we can make your event one to be remembered for ages to come.

John and Jim



The Cording Event Barn at Hawk Valley Retreat and Cottages
2752 West Cording Road, Galena, IL 61036 815-777-4100
Innkeepers@HawkValleyRetreat.com www.HawkValleyRetreat.com
Prices subject to Change Rev. 09/01/2023

Cold Appetizers

priced per dozen, minimum of 2 dozen per order—limit of 6 varieties of hot and cold

Bruschetta- choose up to two varieties (2 dozen minimum per type) \$20.00

- Caprese—Tomato, basil, and mozzarella cheese
- Tapenade—Olive tapenade with herbed cream cheese
- Prosciutto and Fig—Fig jam, goat cheese, and prosciutto

Fruit Kebabs \$24.00

Individual fruit skewers are served with lemon curd and yogurt dipping sauce

Caprese Skewers \$20.00

Individual skewers with cherry tomatoes, basil, and fresh mozzarella cheese

Vegetable Pizza \$20.00

Croissant crust topped with ranch cream cheese spread, veggies, and cheese

Turkey Rollups \$24.00

On Lavosh with cheddar cheese, lettuce, tomatoes, and almonds

Gougères \$16.00

Individual cheese puffs

Shrimp Cocktail \$30.00.

Jumbo Shrimp with homemade cocktail sauce



Cold Appetizer Platters

priced per person, minimum 12 persons

Spinach Dip in a Bread Bowl \$6.00

Homemade spinach dip served in a bread bowl with assorted Vegetables for dipping

Charcuterie Board \$11.00

Four Cheeses and three types of meat served with crackers, fruits, olives, spreads, and nuts.

Cheese and Cracker Display \$9.00

Assorted cheese and crackers, garnished with fresh fruit

Roasted Vegetable Platter \$8.00

Roasted and grilled veggies served with Balsamic vinaigrette

Hot Appetizers

priced per dozen, minimum of 2 dozen per order—limit of 6 varieties of hot and cold

Zwiebelkuchen \$24.00

German onion pie with bacon and caraway seeds

Reuben Snacks \$20.00

Rye chips topped with corned beef, Swiss cheese, and sauerkraut topping

Rumaki \$25.00

Bacon-wrapped water chestnuts

Pigs in Blankets \$25.00

Mini sausages baked in a flaky crust

Chicken Satay \$26.00

Marinated chicken skewers with a Thai peanut dipping sauce

Meatballs (minimum 2 dozen per type) \$20.00

Swedish—Pork and beef in a mushroom cream sauce

Barbeque—Pork and beef in a tangy BBQ sauce

Stuffed Mushrooms \$24.00

With a blend of cheese and seasoned breadcrumbs

Hawaiian Ham Sliders \$30.00

Ham, Swiss cheese, and poppyseed butter



Theme Buffets for groups of 14 to 45 persons

Turn it into Family Style for an additional \$2.50 per person

Farmhouse Barbecue

Choose 2 types of meat \$30.00 per person.

- Grandma's Potato Salad
- Creamy Coleslaw
- Cheddar Cornbread
- Baked Beans
- Macaroni and Cheese
- Choice of Meats
 - o Grilled Chicken
 - o Bratwurst with all the fixings
 - o Hamburgers with all the fixings
 - o Hot Dogs with all the fixings
 - o Smoked Brisket add \$3.00 per person
 - o Slow Roasted Spareribs add \$3.00 per person

Italian Feast

Choose 2 main dishes \$31.00 per person.

- Caesar Salad
- Caprese Skewers
- Parmesan Breadsticks or Herbed Focaccia
- Creamy Risotto
- Rosemary Roasted Potatoes
- Main Dishes
 - o Italian Sausage Lasagna
 - o Chicken Parmesan
 - o Herb-roasted Pork Loin
 - o Cod Florentine
 - o Roasted Garlic Shrimp add \$3.00 per person

Thanksgiving Anytime \$30.00

- Cranberry Sauce
- Assorted Dinner Rolls
- Mashed Potatoes
- Roast Turkey Breast with Gravy
- Seven Layer Salad
- Mashed Sweet Potatoes with Pecan Streusel
- Homemade Stuffing
- Pumpkin Pie



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Build Your Own Buffet for groups of 14 to 45 persons

Turn it into Family Style for an additional \$2.50 per person

- Two Salads/Cold Side Choices
- Two Hot Sides
- Assorted Dinner Rolls
- Two Entrée Buffet--\$30.00 per person
- Three Entrée Buffet--\$32.00 per person (groups over 25 only)
- Add Dessert at ala carte pricing

Salad/Cold Side Choices

- Assorted Fresh Fruit & Dipping Sauce
- Creamy Coleslaw
- Tossed Salad with Balsamic Vinaigrette
- Caprese Skewers
- Broccoli Salad with Bacon, Raisins, and Sunflower Seeds
- Grandma's Potato Salad
- Caesar Salad
- Tortellini Salad
- Cranberry Raspberry Gelatin Mold

Hot Buffet Choices

- Rosemary Roasted Potatoes
- Garlic Mashed Potatoes
- Wild Rice Blend
- Green Bean Casserole
- Roasted Vegetables
- Potatoes Dauphinoise
- Macaroni and Cheese
- Mashed Sweet Potatoes with Pecan Streusel
- Calico Baked Beans
- Glazed Baby Carrots

Buffet Entrée Choices

- Roast Chicken
- Rosemary Pork Tenderloin
- Honey Glazed Ham
- Vegetable Lasagna
- Roast Beef Au Jus add \$3.00 per person
- Roast Beef Tenderloin with Mushroom Demi-glace add \$4.00 per person
- Roasted Garlic Shrimp add \$3.00 per person
- Honey Glazed Salmon add \$3.00 per person
- Chicken Cordon Bleu
- Roast Turkey Breast with Gravy
- Italian Sausage Lasagna
- Cod Florentine



Plated Dinners—priced by entrée choice

For groups of 10 to 20 persons. Choose one Salad, one hot side, and up to 2 entrée choices.

The number of entrée choices must be finalized 1 week before the event.

Salad/Cold Side Choices—served with freshly baked rolls

- Caesar Salad
- Tossed Salad with Balsamic Vinaigrette
- Greek Salad with Lemon Dressing

Hot Sides

- Garlic Mashed Potatoes
- Wild Rice Blend
- Rosemary Roasted Potatoes
- Creamy Risotto

Entrée Choices—served with seasonal vegetables

- Beef Wellington—Beef Tenderloin and mushroom duxelles wrapped in puff pastry \$40.00
- Beef Tips—Tender Beef in a mushroom gravy \$32.00
- Chicken Parmesan—Breaded Chicken breast, tomato sauce, and mozzarella and parmesan \$30.00
- Chicken Cordon Bleu—Chicken Breast stuffed with ham and Swiss cheese \$30.00
- Cod Florentine—Baked Cod with a spinach cream sauce \$32.00
- Honey Glazed Salmon—with a Hawk Valley Estate Honey and lemon glaze \$34.00
- Vegetable Lasagna—Layers of pasta, vegetables, tomato sauce, and cheese \$30.00

Dessert Choices—priced per person

Dessert Assortments (minimum 20 persons)

Ice Cream Sundae Buffet—Vanilla and chocolate ice cream with hot fudge, caramel, nuts, cherries, mini cookie, and whipped cream \$8.00

Dessert Display assorted mini desserts, cookies, and chocolates \$10.00

A la Cart Desserts (minimum of 8 of each variety)

Chocolate Cake with Chocolate Cream Cheese Frosting \$7.00

New York Cheesecake with Fresh Strawberries \$9.00

Warm Bread Pudding with Bourbon sauce \$6.00



Breakfast Buffets for 14 to 45—priced per person

Continental Breakfast \$15.00

- Muffins and Coffee Cake
- Fruit Salad with Dipping Sauce
- Oatmeal with brown sugar, walnuts, and raisins
- Assorted Juices, Coffee and Tea

Pancake Buffet \$22.00

- Muffins or Coffee Cake
- Buttermilk Pancakes with Maple Syrup
- Assorted Juices
- Fruit Salad with Dipping Sauce
- Locally Made Pork Sausage
- Coffee and Tea

Farm Breakfast Buffet \$25.00

- Homemade Cinnamon Rolls
- Garden Frittata
- Hash Brown Casserole
- Fruit Salad
- Bacon
- Assorted Juices, Coffee and Tea

Fall Harvest Breakfast Buffet \$23.00

- Homemade Pumpkin Coffee Cake
- Caramel Apple Baked French Toast
- Assorted Juices
- Fresh Fruit Plate
- Locally Made Sausage Patties
- Coffee and Tea

Snacks and Break-Outs priced per dozen

- Cherry and Blueberry Muffins \$24.00
- Assorted Scones \$26.00
- Chocolate Chip, Oatmeal and Peanut Butter Cookies \$21.00
- Individual bags of Hawk Valley Savory Snack Mix \$1.50
- Individual bags of Hawk Valley Caramel Corn \$3.00

Beverage Service priced per person

- Coffee, Tea, and Iced Tea Station \$3.00 per person
- Lemonade and Iced Tea Station \$2.50 per person
- Assorted Soft Drinks and Lemonade \$4.50 per person
- Non-alcoholic Fruit Punch \$3.00 per person



Casual Lunch

Build Your Own Sandwich Platter \$15 per person (from 14 to 45 people)

Served with Sandwich Rolls and Sliced Homemade Bread.

Sliced Meat (Choose 3)

·Roast Beef ·Ham ·Turkey ·Salami

Cheese (Choose 2)

·Cheddar ·Swiss ·Provolone ·American

Toppings

·Lettuce ·Tomatoes ·Sliced Onions ·Pickles ·Mayonnaise ·Mustard

Sides (Choose 2)

·Potato Salad ·Pasta Salad ·Cole Slaw ·Chips

Add a salad—Caesar or Tossed \$1.50 per person

Add Iced Tea and Lemonade \$1.50 per person

Box Lunches \$16.00 per person (from 14 to 45 people)

Includes choices from the BYO Sandwich Platter but made for you and boxed for picnics or working lunches. Limit of 2 sandwich choices per order

Prices are subject to change. A 7.25% tax and an 18% service charge will be applied to all items ordered. Unless it is part of a package, a barn rental fee of \$250 for up to 3 hours will be added.

All menu items include china, flatware, glasses, tablecloth, napkins, and water service.

Menus must be finalized at least two weeks before your event. The final guest count is due one week before your event.

You may provide your own alcoholic beverages. Please read our separate Alcohol Policy for all regulations regarding liquor at Hawk Valley Retreat and Cottages. You will need a Host Liquor Liability Certificate, for which we will provide a link, to have alcohol at Hawk Valley.

Consuming raw or undercooked beef, pork, eggs, fish, and seafood can increase the risk of foodborne illness. Due to food safety concerns, leftovers are not allowed to go.