



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

APPETIZERS

Priced Per Dozen

A minimum of 2 dozen of each type. Limited to 6 varieties of hot and cold appetizers.

COLD APPETIZERS

Caprese Bruschetta \$22.00

Tomato, basil, and mozzarella cheese

Bruschetta de Parma \$24.00

Fig jam, goat cheese, and prosciutto

Fruit Kebabs \$24.00

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

Caprese Skewers \$22.00

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

Vegetable Pizza \$22.00

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

Turkey Rollups \$26.00

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

Gougères \$16.00

Individual French-style cheese puffs

Shrimp Cocktail \$32.00.

Jumbo Shrimp with homemade cocktail sauce



HOT APPETIZERS

Zwiebelkuchen \$22.00

German onion pie with bacon and caraway seeds

Reuben Snacks \$22.00

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

Rumaki \$24.00

Bacon-wrapped water chestnuts

Pigs in Blankets \$26.00

Mini sausages baked in a flaky puff pastry

Chicken Satay \$26.00

Marinated chicken skewers with a Thai peanut dipping sauce

Meatballs \$22.00

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

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



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BUFFETS

Priced Per Person. For groups of 14 to 40 persons.

FARMHOUSE BBQ

\$33.00

- Grandma's Potato Salad
- Creamy Coleslaw
- Cheddar Cornbread
- Baked Beans
- Macaroni and Cheese

Choose 2 types of meat

- Grilled Chicken
- Bratwurst with all the fixings
- Hamburgers with all the fixings
- Hot Dogs with all the fixings
- Smoked Brisket add \$5.00
- Roasted Spareribs add \$4.00

ITALIAN FEAST

\$34.00

- Caesar Salad
- Caprese Skewers
- Herbed Focaccia
- Creamy Risotto
- Rosemary Roasted Potatoes

Choose 2 Main Dishes

- Italian Sausage Lasagna
- Chicken Parmesan
- Herb-roasted Pork Loin
- Cod Florentine
- Garlic Shrimp add \$4.00

THANKSGIVING ANYTIME

\$33.00

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

BUILD YOUR OWN BUFFET

Choose Two Salads/Cold Sides, Two Hot Sides, and Assorted Dinner Rolls

-Two Entrée Buffet--\$33.00 -Three Entrée Buffet--\$36.00 (groups over 25 only)

SALADS/COLD SIDES

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

HOT SIDES

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

ENTREE CHOICES

- Roast Chicken
- Chicken Parmesan
- Roasted Pork Tenderloin
- Roast Turkey Breast with Gravy
- Honey Glazed Ham
- Italian Sausage Lasagna
- Vegetable Lasagna
- Cod Florentine
- Roast Beef Au Jus add \$6.00
- Beef Tenderloin add \$8.00
- Garlic Shrimp add \$4.00
- Honey Glazed Salmon add \$4.00



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PLATED DINNERS

Priced Per Person. For groups of 10-20 persons.
Choose one Salad, one Hot Side, and up to 2 Entrée Choices.

ENTREE CHOICES

Served with Chef's Choice Vegetables

- Beef Wellington—Beef Tenderloin and mushroom duxelles in puff pastry \$40.00
- Beef Tips—in a mushroom gravy \$34.00
- Chicken Parmesan—Breaded Chicken, tomato sauce, and mozzarella and parmesan \$32.00
 - Roasted Cornish Game Hen--with crispy spiced skin \$35.00
- 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 \$32.00

SALADS/COLD SIDES

- 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



DESSERTS

DESSERT BARS

(minimum 20 persons)

- Ice Cream Sundae Buffet--
Vanilla and chocolate ice cream
with hot fudge, caramel, nuts,
cherries, assorted toppings,
and whipped cream \$8.00
- Dessert Display-- assorted mini
desserts, cookies,
and other treats \$10.00

A LA CART DESSERTS

(minimum of 8 of each variety)

- Chocolate Cake with Chocolate
Cream Cheese Frosting \$8.00
- New York Cheesecake with Fresh
Strawberries \$9.00
- Warm Bread Pudding with
Bourbon sauce \$7.00



Custom Decorated Celebration Cake--ask for a quote
all cake orders include complimentary cake cutting

BEVERAGES AND SNACKS

BEVERAGE STATIONS

Priced per person

- Coffee, Tea, & Iced Tea \$3.50
- Lemonade & Iced Tea \$4.00
- Assorted Soft Drinks & Lemonade \$4.50
- Non-alcoholic Fruit Punch \$3.50

Ice and Cups \$1.50

We will provide ice for cocktails along with 9oz and 14oz cups for your beverages.



SNACKS

- One dozen Cherry and Blueberry Muffins \$24.00
- One dozen assorted Scones \$30.00
- One Dozen Chocolate Chip, Oatmeal, and Peanut Butter Cookies \$21.00
- Individual bags of Hawk Valley Savory Snack Mix \$4.00
- Individual bags of Hawk Valley Caramel Corn \$4.50

CATERED LUNCHES

BUILD YOUR OWN SANDWICH PLATTER

\$16 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 \$2.50 per person

We love helping you create your own custom event. Have a favorite or an idea that you don't see here? Let us know and we are happy to help make "your day, your way."

BOX LUNCHES

\$18.00 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, includes choice of one side.



BREAKFAST BUFFETS

Priced Per Person. For groups of 14 to 40 persons.

CONTINENTAL	PANCAKE	FARMHOUSE
\$15.00	\$24.00	\$26.00
<ul style="list-style-type: none">-Muffins & Coffee Cake-Oatmeal with brown sugar, walnuts, and craisins-Fruit Salad with Dipping Sauce-Assorted Juices-Coffee and Tea	<ul style="list-style-type: none">-Muffins or Coffee Cake-Fruit Salad-Buttermilk Pancakes with Maple Syrup-Locally Made Pork Sausage-Assorted Juices-Coffee and Tea	<ul style="list-style-type: none">-Homemade Cinnamon Rolls-Fruit Salad-Garden Frittata-Bacon-Hash Brown CasseroleAssorted Juices-Coffee and Tea



A 7.25% tax and an 18% service charge will be applied to all items ordered.

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

Menus, final guest count, and final payment are due at least 2 weeks before your event.

Barn Rental is separate. Please have a look at our Website for more information.

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.

You agree to follow and enforce all rules and policies of Hawk Valley Retreat & Cottages as listed online.

Prices are subject to change. Revised 12/05/2025