



Catering Menu



Holiday Inn

Holiday Inn Hotel & Conference Center
1005 Perry Avenue Big Rapids, MI 49307
231.796.4400



Continental Breakfasts | Minimum of ten guests

Continental Breakfast

Assorted pastries, muffins, whole fresh fruit, coffee and orange juice

Continental Breakfast Deluxe

Sliced fruit tray, bagels, cream cheese, butter, preserves, assorted muffins and pastries, yogurt, granola, coffee and orange juice

Continental Breakfast Supreme

Sliced fruit tray, bagels, cream cheese, butter, preserves, assorted muffins and pastries, yogurt, granola, quiche or breakfast burrito, coffee and assorted juices

Breakfast Buffets | Minimum of twenty five guests

All American Breakfast

Scrambled eggs, breakfast potatoes, choice of ham, bacon or sausage links, assorted muffins and whole fresh fruit

Quiche Buffet

Choice of quiche, assorted muffins and pastries, sliced fruit tray, choice of ham, bacon, or sausage, coffee, and orange juice. Quiche Options (quiche lorraine, broccoli and cheddar, chorizo, spinach, asparagus and sundried tomato, ham, or mushroom and goat cheese)





Refreshment Breaks

Health Nut

Fresh whole fruit, granola bars, oatmeal, assorted yogurts, granola, milk and juice

Sweet Tooth

Chocolate brownies, assorted fresh back cookies, rice crispy treats, Oreos and pretzels

Chips and Dip

Ruffled potato chips with French onion dip, tortilla chips with nacho cheese dip, assorted crackers, hummus and fresh fruit salsa with cinnamon chips

Coffee House

Assorted coffee, whipped cream scones, cinnamon rolls and coffee cake

Yogurt Parfait

Vanilla yogurt, strawberries, blueberries, granola, dried cherries, coconut and chocolate chips

Cereal Bar

Assorted cereals, sliced almonds, chocolate chips, raisins, mini marshmallows, bananas, strawberries, milk and vanilla soy milk

A la carte

Assorted Muffins

Assorted Danish & Pastries

Bagels & Cream Cheese

Whole Fresh Fruit

Assorted Yogurts

Granola Bars

Fresh Fruit Tray

Minimum of twenty guests

Regular/Decaf Coffee

Regular/Decaf Coffee

Assorted Teas

Single Serving Juices

Orange, apple, and cranberry juice

Pitcher of Milk

Bottled Spring Water





Lunch Buffets

All buffets served with choice of beverage | minimum of fifteen guests
Add soup to any buffet for an additional charge

Italian Buffet

Chef's choice pasta, marinara sauce, alfredo sauce, and meatballs. Served with tossed salad, Italian bread with seasoned dipping oils, and parmesan cheese

Deli Buffet

Your choice of three meats (turkey, ham, roast beef, salami, tuna salad, chicken salad or egg salad). Served with choice of Italian pasta salad or chefs choice soup, assorted breads, sliced cheeses, condiments, tossed salad, potato chips, and relish tray

Smokehouse BBQ Buffet

Choose two entrées (hamburgers, BBQ chicken quarters, or beer-braised brats) served with choice of side (mac and cheese or baked beans), condiments, potato salad, macaroni salad, and potato chips

Add Smoked Ribs (Dry Rub or Wet) for \$3 per person

Taco and Fajita Buffet

Seasoned ground beef and sliced fajita chicken, refried beans, Spanish rice, grilled onions and peppers, pico de gallo, guacamole and all of the toppings. Served with warm tortillas, hard taco shells, and tortilla chips

Add Fajita Steak for \$1 per person

Country Buffet

Choice of deep fried chicken or country fried steak. Served with choice of two sides (mac and cheese, potato salad or mashed potatoes), corn on the cob, biscuits and tossed salad.

Plated Lunches

Add soup to any salad or sandwich for an additional \$2 per person

Chicken Caesar Salad

Crisp romaine lettuce tossed with Parmesan cheese and creamy caesar dressing, topped with homemade croutons and served with a roll

Bulldog Club

Shaved turkey, ham, bacon, american cheese, lettuce, tomato, and mayonnaise served on a buttery croissant

Michigan Woods

A blend of romaine and spring mix adorned with dried cherries, crumbled blue cheese, candied walnuts, raspberry vinaigrette and served with a roll

Cherry Walnut Chicken Salad

Michigan dried cherries, grilled chicken breast, red onions, candied walnuts, balsamic vinaigrette, baby farm greens and served with a roll

Classic B.L.T.

Vine ripened tomatoes, crisp bacon, and fresh arugula with a sweet mustard vinaigrette on soft toasted bread





Hors D 'Oeuvres

Hot

Teriyaki Beef or Chicken Skewers

Make It a kabob for an additional charge

Chicken Wings

BBQ, Hot or Plain

Housemade Meatballs

BBQ, Swedish, Sweet and Sour or Italian

Cocktail Franks

Stuffed Mushrooms

Seafood or Sausage

Bacon Wrapped Shrimp

Chipotle Chicken Slider

Black Angus Sliders

Pulled Pork Sliders

Dips and Displays

Ham and Green Onion Wraps

(Serves twenty)

Bruschetta Display

(Serves twenty five)

Deviled Egg Display

(Serves twenty five)

Hummus Trio

(Serves fifty)

Traditional, Sundried Tomato & Roasted Red Pepper

Served with Salted Pita Chips

Buffalo Chicken Dip

(Serves thirty)

Crab Dip

(Serves thirty)

Served hot or cold

Tex-Mex Layered Dip

(Serves forty)

Served with Tortilla Chips

Spinach and Artichoke Dip

(Serves thirty)

Served with French bread

Smoked Salmon Dip

(Serves one hundred)

With accompaniments and crackers





Cold

Fresh Cut Fruit

Small (serves thirty five)

Medium (serves sixty five)

Large (serves one hundred)

Vegetable Garden

Small (serves thirty five)

Medium (serves sixty five)

Large (serves one hundred)

Cheese and Crackers

Small (serves thirty five)

Medium (serves sixty five)

Large (serves one hundred)

Dry Snacks | per pound

Honey Roasted Nuts

Mixed Nuts

Chex Party Mix

Chips

Pretzels

Snack Bars

Assorted Silver Dollar Deli Sandwiches

Turkey, ham and roast beef sandwiches, assorted toppings and served with chips

Pizza Bar

Assorted pizzas cut into small squares, breadsticks, and garlic butter, marinara, and ranch for dipping

Chips and Dip Bar

Ruffled potato chips with French onion dip, tortilla chips with nacho cheese dip, assorted crackers and hummus, and fresh fruit salsa with cinnamon chips





Signature Plated Entrees

Our signature entrée meals include a garden fresh tossed salad with your choice of two dressings, fresh baked rolls, and your choice of one starch and one vegetable.

Some specialty salads can be substituted for our house salad for an additional charge.

Poultry

Chicken Parmesan Marinara

Hand breaded baked breast of chicken topped with homemade marinara sauce and a blend of Italian cheeses, baked until golden brown

Champagne Chicken

Tender breaded chicken breast topped with a creamy champagne sauce

Chicken with Roasted Garlic Cream Sauce

Seasoned and breaded chicken breast topped with a rich white garlic sauce

Chicken Cordon Blue

Lightly breaded chicken breast stuffed with ham and Swiss cheese, baked until golden brown, and topped in a rich white wine sauce

Beef

Prime Rib (minimum of fifteen guests)

An herb encrusted eight ounce choice cut of prime rib served with au jus

Bacon Wrapped Sirloin

A six ounce strip loin steak marinated and wrapped in crispy bacon then grilled to perfection

House Sirloin

Filet of top sirloin char grilled and seasoned to perfection then finished with a sweet bourbon glaze

Pot Roast

Tender beef slowly cooked with carrots, celery, and onions

Pork

Bacon Wrapped Pork Loin

Tender, juicy, marinated pork loin wrapped in crispy bacon then grilled to perfection

Pork Tenderloin with Plum Sauce

Marinated grilled pork tenderloin served with a rich plum cabernet sauce

Honey Baked Ham

Slow baked ham garnished in a beautiful pineapple brown sugar glaze and then spiked with aromatic cloves.





SEAFOOD

Baked Salmon Filet

Fresh, tender salmon seasoned with lemon and dill and accented with a light buttery cream sauce

Maple Glazed Salmon

Atlantic salmon let rubbed with a subtle blend of southwestern spices and oven glazed with luscious Michigan made pure maple syrup

Baked Cod

Fresh Atlantic cod perfectly seasoned and oven baked, finished with fresh lemon and creamy tartar sauce

Almond Encrusted Tilapia

Light and flaky tilapia encrusted with herbs and almonds and served with a citrus herb butter sauce with a hint of chardonnay

VEGETARIAN

Eggplant Parmesan

Layered, pan seared eggplant slices with parmesan, mozzarella, and a garlic herb tomato sauce

Portobello Mushroom Bake

A large Portobello mushroom cap generously stuffed with whipped garlic potatoes and chopped seasonal vegetables, topped with panko bread crumbs and then baked to a golden brown

Vegetable Stir Fry

Garden fresh vegetables sautéed in a light soy sauce and served over white rice

Roasted Red Pepper Rigatoni

Tender rigatoni pasta mixed with fire roasted red peppers and parmesan cheese then sautéed with fresh seasonal sliced vegetables and finished with a creamy alfredo sauce

PASTA

Chicken Carbonara

Fettuccine pasta tossed in a bacon garlic cream sauce and tossed with a grilled chicken breast and roasted grape tomatoes

Grilled Chicken Fettuccini

Herb and spice marinated chicken breast placed over fettuccini pasta with parmesan cream sauce

Seafood Spaghetti

Shrimp, scallops, and mussels tossed in angel hair pasta with tomatoes, olives, and a spicy tomato sauce

Cajun Mac and Cheese

Shrimp, crawfish, and Andouilli sausage blended with three cheeses and served over papardelle pasta





Signature Buffet Dinners

Our signature buffet dinners include a full salad bar, your choice of 4 sides, assorted breads, butter and beverage.

TWO ITEM DINNER BUFFET | per person minimum of twenty guests

THREE ITEM DINNER BUFFET | per person minimum of twenty guests

Hot entrée selections

Chicken Parmesan Marinara
Champagne Chicken
Chicken with Roasted Garlic Cream Sauce
Chicken Carbonara
Grilled Chicken Fettuccini
Chicken Cordon Blue
Herb Encrusted Top Round of Beef*
Prime Rib*+
Pork Tenderloin with Plum Sauce

Honey Dijon Glazed Pork Tenderloin
Pot Roast
Honey Baked Ham*
Roasted Breast of Turkey*
Baked Cod
Baked Lasagna with Meat Sauce
Cajun Mac and Cheese
Vegetable Lasagna
Eggplant Parmesan

*Carving Station available for an additional charge

+Additional charge per person for this premium entrée selection

Add an additional side for an additional charge per person

Sides

Starches

Herb Roasted Redskins
Yukon Gold Potatoes With
Olive Oil and Rosemary
Garlic Mashed Potatoes
Stuffing
Wild Rice Pilaf
Scallop Potatoes

Vegetables

Maple and Brown Sugar
Glazed Baby Carrots
Green Beans Almandine
California Blend of
Vegetables
Steamed Broccoli
Zucchini Casserole
Green Bean Casserole

Side Salads

Redskin Potato Salad
Homestyle Potato Salad
Broccoli Salad
Pasta Salad
Tomato and Mozzarella Salad
Coleslaw





Desserts

Make any dessert into a bar with 5 toppings.

Ice Cream

Chocolate or Vanilla Sheet Cake

Cupcakes

Mousse Cups

Chocolate, Peanut Butter, Cookies and Cream, Vanilla or White Chocolate

Cheesecake Slices

Dutch Apple Pie

Pumpkin Pie

Assorted Fresh Baked Cookies

Chocolate Brownies

****Ask about specialty cakes and cupcakes****





Beverages and Cocktails

House Brand Liquor
House Brand Martinis
Call Brand Liquor
Call Brand Martinis
Premium Brand Liquor
Premium Brand Martinis
Ultra Premium Brand Liquor

Ultra Premium Brand Martinis
Domestic Bottled Beer
Imported Bottled Beer
House Wine
Premium Wine
Soft Drinks

Punch Bowls | serves forty guest

Tropical Fruit Punch
Hot Spiced Cider
Cranberry and Vodka
Fuzzy Navel

Sangria
Fruity Rum Punch
Bahama Mama
Southern Screwdriver

Draft Beer

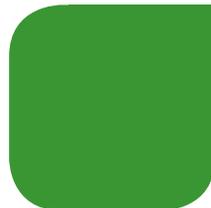
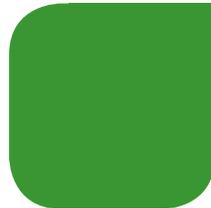
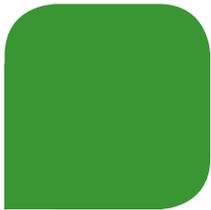
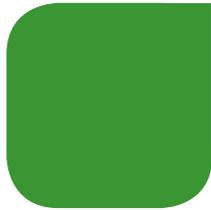
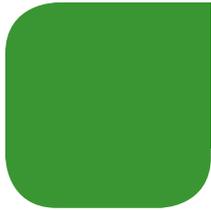
Domestic Brands
Imported Brands | prices vary based on selection

Serves approximately 180 ten-ounce servings. Pony kegs are also available at half price.

Ask your catering specialist for available brands

The Holiday Inn Hotel & Conference Center will provide your first bartender complimentary. Additional bartenders are charged per bartender. (Staffing is at the discretion of the Holiday Inn)





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