



Holiday Inn

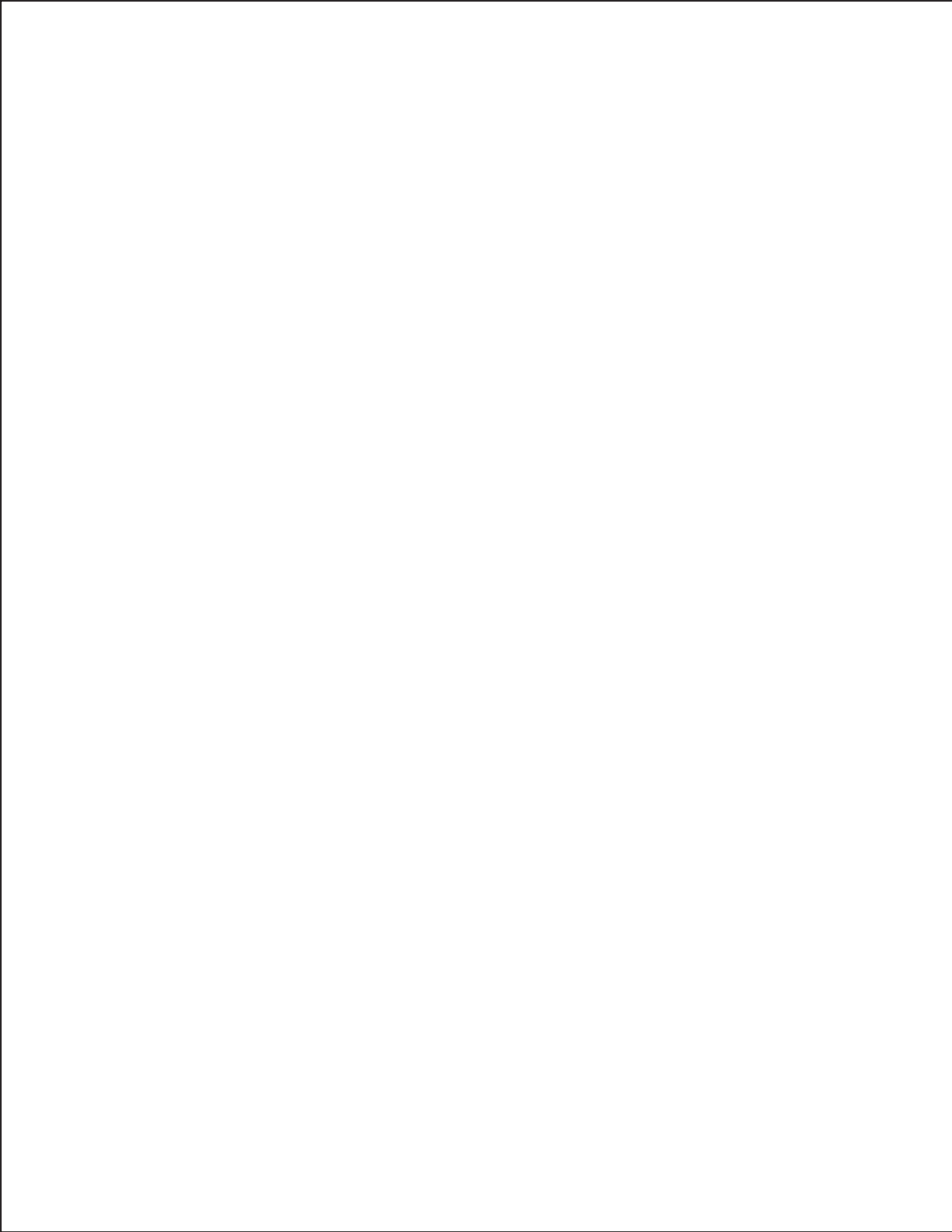
DOWNTOWN

250 Market Street • Johnstown, PA 15901

814-535-7777

johnstown-dwtn.holiday-inn.com

Catering Menu



Thank you for your interest in the Holiday Inn - Johnstown. Please review the following policies and procedures to help ensure a successful event.

PRICES, ROOM RENTAL & OFF-SITE CATERING FEES

Prices cannot be guaranteed more than 90 days in advance or without a signed contract and deposit. All organizations using banquet space within the Holiday Inn will be subject to the proper room rental fee. The room rental fee and off-site catering fee will include use of Holiday Inn china, glassware, utensils, certain linens, set-up, clean-up, and service during the event.

All off-site events requiring the use of Holiday Inn Catering will be subject to a \$2.50 per person catering fee. A \$100.00 cleaning fee will be assessed for glitter and confetti.

TAXES & SERVICE CHARGES

All costs (room rental, catering fee, food, audiovisual equipment rental, & attendant fees) are subject to 6% Pennsylvania State Tax and 20% service charge. If a group is sales tax exempt, a copy of the Tax Exemption Certificate is required prior to the event.

DEPOSITS & PAYMENT

A deposit must be given within two (2) weeks of the booking date of the event. If the deposit is not received, the Holiday Inn reserves the right to release the event space for possible resale. All deposits are non-refundable. Deposits may be cash, credit card, check or directly billed if an account has been approved.

All functions must be paid in full the day of the event, with the exception of weddings, by cash, check or credit card.

GUARANTEES

The hotel must be notified of the exact number / amount of attendees by 11:00 AM three (3) business days prior to the event. This will be considered the guaranteed head count. The hotel cannot be responsible for more than 3% over the guaranteed head count. If the head count is not provided, the expected count set forth on the contract will then become the guaranteed head count.

MENUS

To be certain of the menu selection availability, the Holiday Inn requests all menus must be confirmed at least three (3) weeks prior to function to guarantee selection. Any special dietary requests must be made three (3) business days prior to the function. All menus can be tailored to suit your needs. For menus where the services of a carver, cook, bartender or other attendant are required, there will be a fee of \$35.00 per carver, cook or bartender supplied per hour. All food and beverage must be purchased from the hotel and must be consumed on premise. Excess food is the property of the Holiday Inn. Lunch menus are valid until 3:00 PM. After 3:00 PM the dinner menu is in effect. If a lunch menu is desired for dinner time, an additional per person fee will be included.

DECORATIONS

The Holiday Inn does not permit open flames or anything nailed, taped, or attached to the walls. Rental prices of linens are included unless the Holiday Inn does not have the desired color of linen in their possession. If a specific color, type of linen, or chair cover is requested that the Holiday Inn does not have on hand an additional rental fee will apply.

MISCELLANEOUS

Audio/Visual Equipment:

The Holiday Inn may provide certain A/V equipment for your function. All A/V usage is subject to an additional fee.

PLATED BREAKFASTS

Served with Coffee, Decaffeinated Coffee, Tea and Orange Juice

Traditional - \$9.25 Offsite - \$9.75

Scrambled Eggs, Choice of Bacon, Ham or Sausage, Breakfast Potatoes, Choice of White, Wheat or Rye Toast, Butter, and Jelly

Flaky One - \$9.95 Offsite - \$10.45

Two Fluffy Scrambled Eggs Topped with Smoked Ham and Cheddar Cheese on a Croissant. Served with Fresh Fruit Garnish

Omelette - \$9.95 Offsite - \$10.25

Your Choice of Cheese and Sausage, Ham or Bacon Omelette or a Western Vegetarian Omelette Stuffed with Tomatoes, Peppers, Onions and Mushrooms. Served with Breakfast Potatoes

Add Bagels and Cream Cheese - \$1.95 additional

BREAKFAST BUFFETS

Requires a minimum of 20 people

Served with Coffee, Decaffeinated Coffee, Tea and Orange Juice

Continental Breakfast - \$8.95 Offsite - \$9.45

Assorted Danishes, Fresh Donuts and Fruit Tray.
Add Bagels & Cream Cheese - \$1.95 additional
Offsite additional - \$2.25

Crown Breakfast - \$10.95 Offsite - \$11.45

Scrambled Eggs, Choice of Bacon, Ham or Sausage, Breakfast Potatoes, Fresh Fruit, Choice of White, Wheat or Rye Toast, Butter, and Jelly

Add French Toast or Pancakes - \$1.00 additional

Executive Breakfast - \$11.95 Offsite - \$12.45

Baked Apple Pancakes, Scrambled Eggs, Choice of Bacon, Ham or Sausage, Sausage Gravy with Fresh Biscuits, Breakfast Potatoes, Donuts, Fresh Fruit Bowl

Add Fresh Donuts to any Breakfast Buffet \$1.25 per person

BRUNCH MENU

Requires a minimum of 25 people

Chef's Brunch - \$18.95 Offsite - \$19.95

Scrambled Eggs, Choice of Bacon, Ham or Sausage, Soup du Jour, Choice of French Toast or Pancakes, Choice of One Chicken, Pork or Beef Entrée, Starch, Vegetable, Pasta, Three Chef Composed Salads and Chef's Dessert Display

Add Omelette Station (made-to-order)

\$5.00 per person or Offsite - \$5.50 per person

(Subject to \$35 per hour chef fee or Offsite - \$36.00 per person)

BREAKS

Per 2-hour service, per person

Coffee Break - \$6.95 Offsite - \$7.45

Coffee, Decaffeinated Coffee, Tea

Sweet Break – \$7.95 Offsite - \$8.45

Selection of Fresh Baked Cookies, Brownies and Assorted Whole Fruit

Snack Time - \$7.95 Offsite - \$8.45

Potato Chips, Pretzels, and Mixed Nuts

Healthy Break - \$7.95 Offsite - \$8.45

Selection of Granola bars, Nutri-Grain Bars, Yogurt, Assorted Whole Fruit

NY Bagel Break - \$8.25 Offsite - \$8.75

Assorted New York Bagels, Flavored Cream Cheese, Fruit Jams, Butter, Coffee, Decaffeinated Coffee, Tea, Orange Juice
Add White Fish Salad - \$3.95 per person

Beverage Break - \$8.95 Offsite - \$9.45

Coffee, Decaffeinated Coffee, Hot Tea, Assorted Canned Soda, Bottled Water, Iced Tea

Sundae Bar - \$10.95 Not offered Offsite

Make Your Own Sundae Complete with Chocolate and Vanilla Ice Cream, Hot Caramel, Hot Fudge and Assorted Toppings

Antipasto Platter - \$14.95 Offsite - \$15.70

Selection of Flat Breads, Crostini, Prosciutto, Capicola, Pepperoni, Smoked Provolone, Fresh Mozzarella, Asiago and Olive Tappanade

ACCOMPANIMENTS

Assorted Individual Yogurts	\$3.00	Offsite - \$3.25
Assorted Mini Boxes of Cereal with Milk	\$3.25	Offsite - \$3.75
Fresh Fruit Cup	\$4.95	Offsite - \$5.45
Brownies by the dozen	\$12.95	Offsite - \$13.45
Cookies by the dozen	\$14.95	Offsite - \$15.95
Granola Bars by the dozen	\$14.95	Offsite - \$15.95
Bagels with Flavored Cream Cheese & Fruit Jams by the dozen	\$16.95	Offsite - \$17.70
Donuts by the dozen	\$18.95	Offsite - \$19.70
Muffins by the dozen	\$18.95	Offsite - \$19.95
Danishes by the dozen	\$23.95	Offsite - \$24.95
Basket of Whole Fruit (20 pieces)	\$34.95	Offsite - \$36.20

BEVERAGES

Bottled Water	\$2.00 on consumption	Offsite - \$2.50
Assorted Canned Soda	\$2.25 on consumption	Offsite - \$2.75
Bottled Soda	\$2.85 on consumption	Offsite - \$3.35
Coffee, Decaffeinated Coffee, Tea by the pot -	\$14.95	Offsite - \$15.45
Fruit Punch Fountain	\$25.00 per gallon	Offsite - \$26.00

SOUPS

Added to buffets or sit down dinner; priced per person

Chicken Noodle Soup	\$3.00	Offsite - \$3.50
Minestrone	\$3.00	Offsite - \$3.50
Beef Barley	\$3.00	Offsite - \$3.50
Cream of Broccoli	\$3.25	Offsite - \$3.50
Italian Wedding Soup	\$3.25	Offsite - \$3.75
New England Clam Chowder	\$3.25	Offsite - \$3.75

SALADS

Caesar Salad - \$7.95 Offsite - \$8.45

Chopped Romaine lettuce tossed with our homemade Caesar dressing and Focaccia croutons

Add Grilled Chicken - \$5.25 Offsite - \$5.50

Add Grilled Shrimp or Salmon - \$6.50 Offsite - \$6.50

Spinach Salad - \$9.50 Offsite - \$9.95

Fresh Spinach, Bacon, Red Onion, Hard Boiled Egg and Mushrooms drizzled with a Hot Bacon Dressing

Grilled Chicken Salad - \$9.95 Offsite - \$10.45

Fresh Mesclun Greens, Tomatoes, Cucumbers, Red Onion and Choice of Grilled, Cajun, or Buffalo Chicken, Topped with French Fries and Crumbled Bleu Cheese

Chef Salad - \$11.95 Offsite - \$12.70

Julienned Turkey, Ham, and Cheese with fresh Vegetables and Hard-boiled Egg served over Iceberg Lettuce

Steak Salad - \$14.95 Offsite - \$15.70

Grilled Steak on Mesclun Greens, Tomatoes, Red Onion, Cucumbers, Mozzarella Cheese, Topped with French Fries

Grilled Salmon Nicoise - \$15.50 Offsite - \$16.25

Salmon fillet grilled and served on Spring Greens with roasted Tomato, Black Olives, Green Beans, shaved Onion, sliced Potatoes and Hard Boiled Egg

Crab Cake - \$15.95 Offsite - \$16.70

100% Lump Crab Cake baked to a golden brown on a bed of Greens with Tomato, Cucumbers and Onion

Dressings: Bleu Cheese, Italian, French, Ranch or Balsamic Vinaigrette

SANDWICHES

Served with Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Crown Cheeseburger - \$8.95 Offsite - \$9.45

8 oz. Flame-broiled Burger, served with Lettuce, Tomato, Pickle and Onion on a Kaiser Roll with French Fries or homemade Potato Chips
Add Bacon, Sauteed Mushrooms or Caramelized Onions - \$.50 each

Turkey BLT - \$8.95 Offsite - \$9.45

Sliced Turkey, Bacon, Lettuce, Tomato and Mayonnaise on your choice of Toast. Served with homemade Potato Chips or French Fries and Dill Pickle Spear

Crown Club - \$9.25 Offsite - \$9.75

Turkey, Ham, Bacon, Swiss Cheese, Lettuce and Tomato on 3 Toast Slices and served with homemade Potato Chips or French Fries and Dill Pickle Spear

French Connection - \$9.25 Offsite - \$9.75

A flaky Croissant filled with your choice of fresh salad (Ham, Tuna or Chicken) with Lettuce and Tomato. Served with homemade Potato Chips or French Fries and Dill Pickle Spear

Reuben - \$10 Offsite - \$10.50

Corned Beef and Sauerkraut grilled on Marble Rye with Swiss Cheese and a special sauce. Served with homemade Potato Chips or French Fries and Dill Pickle Spear

PLATED LUNCHES

Served with Salad, Starch, Vegetable, Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Buttermilk Fried Chicken - \$12.95 Offsite - \$13.70

Marinated in Buttermilk, floured and fried

Chicken Champagne - \$13.95 Offsite - \$14.70

Boneless Breast of Chicken sautéed and topped with a light Champagne Cream Sauce

Oven Roasted Turkey & Stuffing - \$13.95 Offsite - \$14.70

Oven roasted Turkey served with Traditional Stuffing and Cranberry Sauce

Romano Chicken \$13.95 Offsite - \$14.70

Boneless Breast of Chicken dipped in an Herbed & Romano Egg Batter, sautéed and served with creamy Pesto Sauce

Chicken Milanese \$13.95 Offsite - \$14.70

Breaded Chicken Breast with a Citrus Butter

Grilled Marinated Chicken Breast - \$13.95 Offsite - \$14.70
Grilled Chicken Breast Marinated with Olive Oil and fresh Herbs

Roasted Bistro Tenderloin - \$14.95 Offsite - \$15.70
Grilled to perfection and served with a Mushroom Sauce

Garlic Parsley Beef Tips - \$14.95 Offsite - \$15.70
Beef Tips in a Wine, Garlic and Parsley Sauce, served over Rice

Herb Persillade Encrusted Cod - \$14.95 Offsite - \$15.70
Cold water Cod Fillet Encrusted with Herb Panko Bread Crumbs

Traditional Beef Stroganoff - \$14.95 Offsite - \$15.70
Diced Sirloin with Pearl Onions and Mushrooms

**Traditional Homemade Meat, Cheese or Vegetable Lasagna - \$14.95
Offsite - \$15.70**

Grilled Salmon Fillet - \$15.95 Offsite - \$16.70
On a bed of julienned Vegetables with a Citrus Butter Sauce

BOXED LUNCHES

*Served with Beverage (Canned Soda or Bottled Water), Apple, Pickle,
Cookies, and Potato Chips or Pretzels*

Chicken Caesar Wrap - \$12.95 Offsite - \$13.45
Grilled Chicken tossed with Julienned Romaine, Bacon, Tomato, Parmesan
Cheese, Caesar dressing and rolled in a Spinach Wrap. Served with Pasta
Salad

Ham & Cheese Sandwich - \$12.95 Offsite - \$13.45
With Lettuce, Tomato and Honey Mustard on Kaiser Roll.
Served with Pasta Salad

Italian Sub - \$13.95 Offsite - \$14.45
Build your own sub with choice of cheese (Swiss, Cheddar, American or
Provolone) and choice of two meats (Roast Turkey, Ham, Pastrami or Roast
Beef), Lettuce, Tomato, and Onion. Served on a Sub Roll with Italian
Vinaigrette on the side

LUNCH BUFFETS

Requires a minimum of 20 people

Served with Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Soup and Salad Buffet - \$12.95 Offsite - \$13.70

- Chef's Choice Soup du Jour
- Garden Salad with Baby Field Greens, choice of two Dressings
- Caesar Salad
- Classic Toppings
- 2 Chef's Mediterranean Marinated Salads
- Herb Grilled Chicken Strips
- Cookies and Brownies
- Rolls and Butter

Working Lunch Buffet - \$13.95 Offsite - \$14.70 (Minimum of 10 people)

- Chef's Choice Soup du jour or Pasta Salad
- International assortment of Breads, Wraps, Meats, Cheeses, Grilled Vegetables, Relish Tray and Condiments
- Fresh Fruit
- Fresh baked Cookies

Johnstown Buffet - \$14.95 Offsite - \$15.70

- Garden Salad or Soup du Jour
- Choice of two Entrees from Buffet Selection
- Roasted Red Skin Potatoes or Mashed Potatoes and Gravy
- Seasonal Vegetable
- Rolls and Butter
- Chef's Choice of Dessert

Italian Buffet - \$14.95 Offsite - \$15.70

- Choice of Minestrone or Caesar Salad
- Choice of Stuffed Shells or Rigatoni Marinara
- Choice of Chicken Parmesan, Meatballs Parmesan or Sausage, Peppers and Onions
- Seasonal Vegetable
- Rolls and Butter
- Chef's Choice of Dessert

DINNER MENUS

- Allow your guests to choose between two entrees for an additional \$1.00 per person
- Add a second dessert choice for an additional \$1.00 per person
- All Beef is cooked to Medium unless specified
- All Plated Dinners available for a maximum of 50 people for Offsite events

COMBINATION PLATED DINNERS

Served with Mixed Garden Salad or Fruit Cup, fresh Seasonal Vegetables, Potato, Dinner Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Chicken Champagne & Roasted Bistro Tenderloin- \$23.95 Offsite - \$24.95

Chicken Breast with a Creamy Champagne Sauce and Roasted Bistro Tenderloin with Wild Mushroom Sauce

Pesto Roasted Chicken & Crab Stuffed Shrimp - \$27.95 Offsite - \$28.95

Pesto Roasted Chicken Breast, Two 100% Jumbo Lump Crab Stuffed Shrimp

Medallion of Filet and Crab Stuffed Shrimp - \$29.95 Offsite - \$30.95

4 oz. Filet and two 100% Jumbo Lump Crab Stuffed Shrimp

Bistro Tenderloin & Crab Cake - \$29.95 Offsite - \$30.95

Roasted Bistro Tenderloin, with a Mushroom Sauce and 100% Jumbo Lump Crab Cake

Medallion of Filet and Crab Stuffed Lobster Tail - \$38.95 Offsite - N/A

4 oz. Filet and 6 oz. Lump Crab Stuffed Cold Water Lobster Tails

PLATED DINNERS

Served with Mixed Garden Salad or Fruit Cup, fresh Seasonal Vegetables, Potato, Dinner Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Vegetarian Stuffed Portobello Cap - \$19.95 Offsite - \$20.45

Roasted Zucchini, Yellow Squash, Tomato and Onion Baked in a Portobello Cap Topped with Red Pepper Pesto Sauce

Beef Stroganoff with Mushrooms - \$19.95 Offsite - \$20.95

Diced Tenderloin with Pearl Onions and Mushrooms in a light Demi Cream Sauce

Traditional Homemade Lasagna - \$19.95 Offsite - \$20.95

Your Choice of Meat, Cheese or Vegetable served with Tossed Salad

Roasted Pork Loin - \$20.95 Offsite - \$21.95

With Apple and Cinnamon Glaze

Roasted Bistro Tenderloin - \$21.95 Offsite - \$22.95

Roasted Bistro Tenderloin with a Mushroom Sauce

Icelandic Cod - \$21.95 Offsite - \$22.95

Cod Fillet served your way

Traditional Stuffed Chicken Breast - \$22.95 Offsite - \$23.95

Chicken Breast Stuffed with Traditional Bread Stuffing, Gravy

Chicken Marsala - \$23.95 Offsite - \$24.95

Chicken Breast sauteed in a Light Wine Sauce with Shallots and Mushrooms

Chicken Florentine - \$23.95 Offsite - \$24.95

Rolled Chicken with Spinach, Mozzarella and Roasted Peppers

Chicken Milanese - \$23.95 Offsite - \$24.95

Lightly Breaded Chicken Breast with Citrus Butter

Chicken Cordon Bleu - \$23.95 Offsite - \$24.95

Chicken Breast with Smoked Ham and Jarlsburg Cheese with a Sherry Cream Sauce

Grilled Salmon Fillet- \$25.95 Offsite - \$26.95

Atlantic Salmon served your way

Prime Rib of Beef - \$28.95 Offsite - \$29.95 (Minimum of 15 people)

Slow roasted Prime Rib served with jus rosti and Creamed Horseradish

Signature Crab Cakes - \$29.95 Offsite - \$30.95

100% Jumbo Lump Crab Meat served with Chive Remoulade

Filet Mignon - \$29.95 Offsite - \$31.20

8 oz. Filet served with a Maderia Essence

Gluten Free Meals are available upon request

Custom created Three or Five Course menus with pairings of gourmet food and wine from our Wine Spectator Award-winning wine list.

The imagination is your only limitation.

CREATE YOUR OWN DINNER BUFFET *Requires a minimum of 25 people*

Holiday Inn Original Buffet - \$21.95 Offsite - \$22.95

- 2 Entrée Selections
- 2 Salads
- 1 Vegetable
- 1 Starch
- 1 Dessert

Crown Buffet - \$24.95 Offsite - \$25.95

- 3 Entrée Selections
- 2 Salads
- 1 Vegetable
- 1 Starch
- 1 Dessert

Executive Buffet - \$28.95 Offsite - \$29.95 *(carving fee of \$35.00 per hour additional)*

- 2 Entrée Selections
- 1 Carving Station of Roast Turkey, Honey Baked Ham, Roast Sirloin or Roast Pork
- 2 Salads
- 1 Vegetable
- 1 Starch
- 1 Dessert

BUFFET ENTREE SELECTIONS

- Chicken Parmesan
- Chicken Champagne
- Chicken Marsala
- Chicken Florentine (with Spinach, Mozzarella, Roasted Peppers and Vodka Sauce)
- Roast Turkey, Gravy, Traditional Stuffing and Cranberry Sauce
- Chicken Milanese (with Citrus Butter)
- Chicken Romano
- Bistro Tenderloin with Mushroom Sauce
- Beef tips in a Sherry Portobello Sauce
- Garlic Parsley Beef Tips (Stew of Beef, Wine, and Garlic)
- Roasted Pork with Apple and Cinnamon Glaze
- Honey Mustard Glazed Ham
- Roulade of Sole (stuffed with a Seafood Mix on a bed of Lobster Sauce)
- Seafood Newburg
- Herb Persillade Encrusted Cod
- Scampi or Alfredo Primavera, Market Select Vegetables served over Pasta (add Shrimp or Chicken)
- Tri-Colored Tortellini with Sweet Peas, Apple Wood Smoked Bacon in a Creamy Parmesan Sauce
- Rigatoni with Bolognese Sauce
- Pasta Marinara
- Penne with Pesto Cream
- Fusilli with Fresh Tomato, Basil, Pine Nuts and Olive Oil

BUFFET SALAD SELECTIONS

- Garden Salad with House Dressing
- Fresh Fruit Salad
- Caesar Salad
- Antipasta Salad
- Sweet and Savory Cole Slaw
- Country Style Potato Salad
- Italian Style Pasta Salad
- Creamed Cucumbers with Dill and Red Onion

Choose one of the following salads for an additional \$1.00 per person

- Chopped Greek Salad
- Spinach Salad (Fresh Spinach, Bacon, Red Onion, Hard Boiled Egg and Mushrooms drizzled with a Hot Bacon Dressing)
- Pasta Pignolata (tossed Pasta with Pine Nuts, fresh Basil, Tomatoes, Broccoli, fresh Mozzarella, Onions and Olive Oil)
- Arugula Salad (tossed Walnuts, Stilton Cheese drizzled with Pomegranate Vinaigrette)

BUFFET VEGETABLE SELECTIONS

- String Beans (add Amandine \$1.00 per person)
- Broccoli and Cauliflower au Gratin
- Peas and Corn
- Glazed Carrots
- Grilled Vegetable Medley
- Basil Gratin Tomato
- Chef's Fresh Seasonal Vegetable
- Roasted Root Vegetables

BUFFET STARCH SELECTIONS

- Whipped Potatoes with Gravy
- Whipped Garlic Potatoes
- Parsley Red Bliss Potatoes
- Rosemary Roasted Potatoes
- Gratin of Potatoes
- Aromatic Basmati Rice
- Buttered Noodles
- Twice Baked Potatoes

BUFFET DESSERT SELECTIONS

- New York Style Cheese Cake
- Carrot Cake
- Chocolate Peanut Butter Cake
- German Chocolate Cake
- Chocolate Mousse Cake
- Caramel Apple Cake
- Ice Cream
- Pie Choices (Apple, Blueberry, Cherry, Key Lime, Pecan or Peanut Butter)
- A la mode \$.50
- Sherbert
- Chocolate Mousse

Desserts continued on page 15

- Apple Dumpling
- Mini Dessert Selection (Bite-size Petit Fours) additional \$2.50 per person, Offsite - \$2.75
- Dessert Buffet Extravaganza: Select 3 Desserts - additional \$2.95 per person, Offsite - \$3.25

HORS D'OEUVRES

- All prices are for 50 pieces of each hors d'oeuvre
- We recommend approximately 6-8 pieces per person

HOT HORS D'OEUVRES (ON-SITE PRICING LEFT COLUMN, OFFSITE RIGHT COLUMN)

\$ 46.00	\$ 47.25	Focaccia (Light Italian Pizza Bread with Select toppings)
\$ 49.00	\$ 50.25	Chicken Quesadilla with Salsa
\$ 52.00	\$ 53.25	Ham & Cheese Puffs
\$ 53.00	\$ 54.25	Hummus with Pita
\$ 60.00	\$ 61.25	Swedish Meatballs
\$ 62.00	\$ 63.25	Vegetable Spring Rolls with Pear Sweet & Sour Sauce
\$ 63.00	\$ 64.25	Chicken Skewers with Peanut Sauce
\$ 69.00	\$ 70.25	Mushroom Caps Stuffed with Boursin Cheese
\$ 69.00	\$ 70.25	Blackened Chicken Strips served over Red Onion Marmalade
\$ 70.00	\$ 71.25	Sliced Smoked Kielbasa in Honey
\$ 71.00	\$ 72.25	Mini Quiche Lorraine
\$ 75.00	\$ 76.25	Buffalo, Garlic or Blackened Chicken Wings with Several Dips
\$ 79.00	\$ 80.25	Cocktail Franks in Pastry
\$ 79.00	\$ 80.25	Jalapeno Stuffed Peppers
\$ 79.00	\$ 80.25	Breaded Chicken Fingers
\$ 79.00	\$ 80.25	Beignets - Choice of Stilton & Walnut, Spicy Crab or Parma Ham and Fontina Cheese
\$ 82.00	\$ 83.25	Coconut Chicken
\$ 83.00	\$ 84.25	Brie with Honey Mustard and Walnuts in Phyllo Dough
\$ 84.00	\$ 85.25	Shrimp Egg Rolls
\$ 89.00	\$ 90.25	Hot Spinach Artichoke Dip with Pita Chips
\$ 98.00	\$ 99.25	Mini Shrimp BLT
\$ 105.00	\$ 106.25	Coconut Shrimp
\$ 118.00	\$ 119.25	Spicy Hot Crab Dip with Crostinis
\$ 132.00	\$ 133.25	Crab Stuffed Mushrooms
\$ 132.00	\$ 133.25	Teriyaki Beef or Chicken Kabobs with Pepper, Onion, Pineapple
\$ 133.00	\$ 134.25	Scallops Wrapped in Bacon
\$ 135.00	\$ 136.25	Mini Crab Cakes with Anglaise Sauce
\$ 149.00	\$ 150.25	Mini Beef Wellingtons

COLD HORS D'OEUVRES (ONSITE PRICING LEFT COLUMN, OFFSITE RIGHT COLUMN)

\$ 39.00	\$ 40.25	Stuffed Celery with Bleu Cheese
\$ 47.00	\$ 48.25	Deviled Eggs
\$ 49.00	\$ 50.25	Balsamic Glazed Roasted Vegetables on Focaccia
\$ 59.00	\$ 60.25	Bruschetta with Tomato, Fresh Mozzarella and Basil
\$ 64.00	\$ 65.25	Fresh Fruit Kabobs with Honey Yogurt Dip
\$ 69.00	\$ 70.25	Strawberries Stuffed with Boursin Cheese
\$ 69.00	\$ 70.25	Melon and Prosciutto
\$ 69.00	\$ 70.25	Smoked Salmon Mousse in Endive Barquettes
\$ 82.00	\$ 83.25	Assorted Tea Sandwiches
\$ 129.00	\$130.25	Salmon Pinwheels

Market Price Jumbo Shrimp Cocktail with Cocktail Sauce

Market Price Peel N' Eat Shrimp with Cocktail Sauce

SPECIALTY HORS D'OEUVRES

Market Select Bouquetier of fresh Seasonal Vegetables and selection of homemade Dips

- \$2.10 per person Offsite - \$2.60 per person

International Cheese Tray with Assorted Crackers and Mustard

- \$2.25 per person Offsite - \$2.75 per person

Seasonal Fruit Tray with Dip

- \$2.25 per person Offsite - \$2.75 per person

CHEF STATIONS - ADD TO BUFFET PRICE

- Carved to order by our professional uniformed culinary experts
- All station setups require a chef fee of \$35.00 per chef per hour, Offsite- \$36.00

Herb Roasted Pork Loin

- \$4.95 per person Offsite - \$5.45 per person

Whole Roasted Turkey

- \$4.95 per person Offsite - \$5.45 per person

Black Oak, Pommeray and Brown Sugar Baked Ham

- \$4.95 per person Offsite - \$5.45 per person

Roasted Bistro Tenderloin

- \$5.95 per person Offsite - \$6.45 per person

Roasted Tenderloin of Beef

- \$9.95 per person Offsite - \$10.45 per person

Slow Roasted Prime Rib of Beef

- \$9.95 per person Offsite - \$10.45 per person

Manned Pasta Bar - Assorted Pasta, Sauces and Toppings added to any meal

- \$7.25 per person Offsite - \$7.75 per person

Mexican Fajita and Taco Bar

Tacos and Fajitas Made-to-Order, assorted Toppings, Refried Beans, Fried Rice, Nacho Chips and Cheese added to any meal

- \$7.50 per person Offsite - \$8.00 per person

CHAMPAGNE & WINE TOASTS

Requires a minimum of 25 people

Champagne Toast

- House Champagne \$3.50 per glass
- Mimosa \$4.95 per glass
- Premium Champagne \$6.50 per glass

Wine Toast

- Wine Toast \$4.95 per glass
Featuring: White Zinfandel, Chardonnay, Cabernet Sauvignon or Merlot
- Premium Wine \$6.50 per glass
Featuring: Copperidge White Zinfandel, Chardonnay, Cabernet Sauvignon & Merlot

Bottles of wine are available from our Wine Spectator Award-Winning Wine List

(Availability may be limited)

BAR SERVICE

- All bar setups require a bartender fee of \$35.00 per bartender per hour
- The Holiday Inn does not provide service of shots in our banquet bar service
- Prices are per person for a maximum of 4 hours
- Requires a minimum of 30 people - Must be 21 years old
- Includes unlimited professional beverage service including cocktails, bottled beer, wine by the glass, canned soda, bottled water and all appropriate mixers and garnishes
- Paid for on a per person / per hour basis

House brands

- \$9.75 per person for the first hour
- \$6.25 per person for each additional hour

Includes house brand liquors, domestic bottled beer & varietal wines

Call Brands

- \$10.75 per person for the first hour
- \$7.25 per person for each additional hour

Includes call brand liquors, domestic bottled beer, limited premium bottle beer and varietal wines by Copperidge

Premium Brands

- \$11.75 per person for the first hour
- \$8.25 per person for each additional hour

Includes call brand and premium brand liquors, domestic and premium bottled beers and varietal wines

Host Bars

- Paid for by the host on a per drink / consumption basis
- All charges are determined by the type of liquor consumed; please ask for a listing of drink prices
- Minimum of 50 people

Cash Bars

- Allows guests to purchase drinks on an individual basis
- All charges are determined by the type of liquor consumed
- Ask the Sales Office for a listing of drink prices
- Minimum of 50 people

For additional per drink/bottle pricing, please ask your sales representative

Bottled Wines

- Available for private parties

- NOTES -

- NOTES -

- NOTES -



CROWN AMERICAN ASSOCIATES