



Breakfast Selections

Priced Per Person / Reserved for groups of 10 or more

*All Breakfast Buffet Selections include Freshly Brewed Regular and Decaffeinated Coffee,
A Selection of Fine Teas, and a Variety of Breakfast Juices.*

The Classic Continental An Assortment of Muffins, Pastries & Danish	\$5.75
Light & Healthy An Assortment of Yogurt Cups Sliced Fresh Fruit	\$6.00
Rise & Shine Continental Breakfast Buffet An Assortment of Muffins, Pastries, & Danish Bagels served with Cream Cheese, Butter and Fruit Preserves An Assortment of Yogurt Cups, Sliced Fresh Fruit	\$8.50
The Good Start Buffet Scrambled Eggs, Choice of Bacon - OR - Sausage Links Home Style Potatoes, Freshly Baked Biscuits	\$11.00
Classic Griddle Buffet Your choice of Pancakes – OR – Belgian Waffles Served with Butter & Warm Maple Syrup, Bacon	\$11.00
French Toast Buffet French Toast Casserole Served with Warm Maple Syrup, Bacon – OR – Sausage Links, Home Style Potatoes	\$12.00
Mornings at Home Breakfast Casserole made with Eggs, Cheese, Sausage, Potatoes, Red & Green Peppers, Served with Bacon, Freshly Baked Biscuits with Gravy, Sliced Fresh Fruit	\$13.75

All Prices are Subject to 21% Service Charge and Applicable Taxes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness



A La Carte Items

Yogurt Cups	\$2.00 per person
Assorted Whole Fruit	\$1.25 per person
Assorted Granola Bars	\$1.50 per person
Assorted Nutri-Grain Cereal Bars	\$1.50 per person
Assorted Dry Breakfast Cereals with Milk	\$2.50 per person
Sliced Fresh Fruit	\$3.00 per person
Assorted Danish	\$18.00 per dozen
Bagels with Cream Cheese	\$21.00 per dozen
Assorted Scones	\$21.00 per dozen
Large Blueberry Muffins	\$24.00 per dozen
Coffee Cake	\$18.00 per dozen servings
Warm Soft Pretzels with Mustard	\$2.00 per person
Warm Tortilla Chips & Salsa	\$2.75 per person
Fresh Popped Popcorn	\$1.75 per person
Assorted Large Freshly Baked Cookies	\$2.00 per person
Turtle Brownies	\$1.75 per person
Assorted Candy Bars	\$1.50 per person
Assorted Individual Bags of Chips	\$1.50 per person

Beverage Selections

Bottled Water	\$1.75 each
Assorted Sodas	\$1.75 each
Milk Half Pints (Choose 2%, Skim, Chocolate, or Assorted)	\$1.25 each
Coffee Service: Regular & Decaf Coffee, A Selection of Fine Teas	\$1.85 per person
Carafe of Fresh Juice (Choose Apple, Cranberry, Pineapple, Orange)	\$6.75 each (serves 5)
Pitcher of Iced Tea	\$6.00 each (serves 5)
Pitcher of Lemonade	\$6.00 each (serves 5)

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Lunch Selections

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*All Lunch Buffet Selections include Freshly Brewed Regular and Decaffeinated Coffee,
A Selection of Fine Teas, and Freshly Brewed Iced Tea, unless otherwise stated.*

Soup & Salad Buffet

\$13.00

Your choice of 1 Freshly Made Soup*,
Tossed Field Greens Salad with a selection of Salad Bar Toppings and Assorted Dressings
Served with Warm Rolls and Fresh Baked Cookies

Soup Selections: (choose 1)

Cream of Mushroom

Roasted Vegetable with Rice

Chicken Noodle

Clam Chowder

Broccoli and Cheese

Potato and Ham

*Add a 2nd soup for \$2.50 per person

*Add a Selection of Pre-Made Sandwiches for \$2.50 per person

Classic Boxed Lunch

\$13.50

A Selection of Freshly made Sandwiches on Specialty Breads, Individual Sized Bags of Chips,
Pickle Spears, Large Fresh Baked Cookies

Served in Individual Boxes with Bottled Waters & Assorted Sodas

Sandwich Selections Include: Turkey & Provolone, Ham & Swiss, Roast Beef & Cheddar, Grilled Vegetable Warp

Classic Sandwich Buffet

\$14.25

A Selection of Freshly made Sandwiches, Individual Bags of Chips,
Pickle Spears, A Selection of Whole Fruit, Large Freshly Baked Cookies
Bottled Waters & Assorted Sodas

Sandwich Selections Include: Turkey & Provolone, Ham & Swiss, Roast Beef & Cheddar, Grilled Vegetable Warp

*Substitute our Signature Pub Chips for .50 per person

Add a Soup for \$2.50 per person

Add a Salad \$2.00 per person

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Road Trip Deli Buffet **\$16.00**

Fresh Selection of Turkey, Ham, and Roast Beef, Chicken Salad
Served with an Assortment of Breads, Cheeses, Lettuce, Tomato, & Onion
Pasta Salad, Pickle Spears, Our Signature Pub Chips
Brownies and Fresh Baked Cookies

South of the Border Buffet **\$17.00**

Seasoned Ground Beef, Fajita Chicken with Sautéed Onions and Peppers, Hard Taco Shells and
Soft Flour Tortillas, Tortilla Chips and Salsa, Mexican Rice, Refried Beans, Guacamole, Shredded Cheese
Tomatoes, Lettuce, Onions, Sour Cream, Sopapillas

Backyard BBQ Buffet **\$18.00**

Fried Chicken, BBQ Pulled Pork served with Sandwich Buns
Cole Slaw, Baked Beans, Fruit Cobbler

Taste of Italy Buffet **\$18.00**

Caesar Salad, Garlic Bread
Chicken Parmesan, and Your Choice of Beef – OR - Vegetable Lasagna,
Fresh Vegetable Medley, Cheesecake served with Assorted Toppings

Grandma's Kitchen Buffet **\$18.00**

Baked Chicken, Country Fried Steak with Gravy
Mashed Potatoes, Green Beans, Corn Bread served with Whipped Honey Butter, Apple Pie

Add a Soup for \$2.50 per person

Add a Salad for \$2.00 per person

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Build Your Own Lunch Buffet

Lunch sized portions of your selected Entrée(s), Served with a Tossed Field Greens Salad with Dressings, Choice of Dessert, Iced Tea, & Coffee

1 Entrée Buffet **\$17.00**

Includes 1 Entrée Selection and Choice of 2 Side Items & Dessert

2 Entrée Buffet **\$20.00**

Includes 2 Entrée Selections and Choice of 2 Side Items & Dessert

Entrée Choices:

Grilled Chicken Breast with Gravy
Marinated Pork Tenderloin
Panko Crusted Whitefish

Chicken Parmesan
Vegetable Lasagna
Pesto Penne Pasta with Grilled Vegetables

Beef Lasagna
Chicken Marsala

Side Item Choices: (choose 2)

Fresh Vegetable Medley
Steamed Broccoli with Butter
Garlic Mashed Potatoes

Whole Green Beans
Rice Pilaf
Herb Roasted Potatoes

Glazed Carrots
Herbed Pasta
Cheesy Potatoes

Dessert Choices: (choose 1)

Sander's Chocolate Bumpy Cake
Apple Pie
Fruit Cobbler

New York Style Cheesecake
Fresh Baked Cookies
Lemon Bars

Turtle Brownies
Chef's Selection

Add a Soup for \$2.50 per person

Add an Additional Side Item for \$2.00 per person

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Snack Breaks

Priced Per Person

Movie Time **\$6.50**

Freshly Popped Popcorn & Assorted Candy Bars
Sodas & Bottled Water

Yogurt Parfaits **\$7.00**

Make your own Yogurt Parfait with Vanilla Yogurt, Granola Cereal,
Fresh Blueberries, Fresh Strawberries, Served with Sodas & Bottled Waters

Fiesta Siesta **\$7.00**

Warm Tortilla Chips Served with Salsa, Sour Cream,
And Freshly Made Guacamole
Sodas & Bottled Water

Grandma's Cookie Jar **\$9.00**

An Assortment of Large Freshly Baked Cookies, Chocolate Brownies
Regular and Decaf Coffee, Sodas, & Milk

Make Your Own Trail Mix Bar **\$9.00**

Create your own customized snack mix with Sunflower Seeds, Mini Pretzels,
Raisins, M&M's Candies, and Peanuts.
Served with Assorted Sodas and Bottled Waters

Health Break **\$9.50**

Granola Bars, Nutri-Grain Bars, Assorted Whole Fresh Fruit,
Assorted Yogurts, Bottled Water

7th Inning Stretch **\$10.00**

Warm Soft Pretzels served with mustard, Freshly Popped Popcorn
Roasted Peanuts, Tortilla Chips with Salsa
Assorted Sodas and Bottled Water

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Holiday Inn

Hors D'Oeuvres

Cold Hors d'Oeuvres Selections

Antipasto Platter **Serves 50** **\$125.00**

An Assortment of Ham, Salami, Olives, Marinated Mushrooms, Green and Red Peppers, and Provolone Cheese Cubes

Assorted Cheese Tray **Serves 50** **\$125.00**

Cubed Dill Havarti, Pepper Jack, Cheddar, Swiss, and Smoked Gouda.
Served with an Assortment of Crackers, and Garnished with Fresh Fruit

Fresh Fruit Tray **Serves 50** **\$115.00**

Sliced Seasonal Fresh Fruit, Melons, and Berries.

Vegetable Crudit  **Serves 50** **\$100.00**

Yellow Squash, Zucchini, Carrots, Celery, Broccoli, and Green and Red Peppers
Served with a Dill Vegetable Dip

Classic Shrimp Cocktail **50 Shrimp** **\$175.00**

Steamed Jumbo Shrimp served with Fresh Lemon and Cocktail Sauce

Dessert Table **Serves 50** **\$225.00**

An Assortment of individually plated desserts

Hot Hors d'Oeuvres Selections

50 pieces per Order

Chicken Quesadillas **\$70.00**

Meatballs (Choose Sweet & Sour, Swedish, or BBQ)(serves 50) **\$70.00**

Chicken Tenders with Dipping Sauce **\$75.00**

Chicken Satay **\$125.00**

Spinach & Artichoke Dip with Tortilla Chips (serves 50) **\$100.00**

Boneless Chicken Wings (choose Plain, Honey BBQ or Buffalo Style) **\$75.00**

Mozzerella Cheese Sticks with Marinara Dipping Sauce **\$65.00**

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Dinner Selections

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*All Dinner Buffet Selections include Freshly Brewed Regular and Decaffeinated Coffee,
A Selection of Fine Teas, and Freshly Brewed Iced Tea.*

Southern Style Dinner Buffet

\$21.00

Tossed Field Greens Salad with Dressings, Cole Slaw
Fried Chicken, BBQ Pulled Pork served with Assorted Buns
Whole Green Beans, Baked Macaroni and Cheese, Cornbread served with Whipped Honey Butter
Choice of: Cherry, Peach, or Apple Cobbler (choose 1)

Leaning Tower Dinner Buffet

\$22.00

Antipasto Tray, Caesar Salad
Your Choice of Chicken Piccata - OR - Chicken Parmesan,
With Beef - OR - Vegetable Lasagna, Steamed Broccoli,
Roasted Vegetable Medley, & Garlic Bread
Cheesecake served with Assorted Toppings

Fiesta Dinner Buffet

\$22.75

Seasoned Ground Beef, Fajita Chicken with Sautéed Onions and Peppers, Sliced Fajita Beef
Hard Taco Shells and Soft Flour Tortillas, Tortilla Chips and Salsa, Mexican Rice, Refried Beans,
Mexican Corn and Black Bean Salsa, Guacamole, Shredded Cheese
Tomatoes, Lettuce, Onions, Sour Cream, and Churros for dessert

Add a Soup for \$2.50 per person

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Dinner Selections

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Build Your Own Dinner Buffet

Served with Choice of Salad, Warm Rolls, Butter, Choice of Dessert, Iced Tea, & Coffee

- 2 Entrée Buffet** **\$23.00** Includes 2 Entrée Selections and Choice of 2 Side Items
- 3 Entrée Buffet** **\$25.00** Includes 3 Entrée Selections and Choice of 2 Side Items

Salad Choices (choose 1)

- Tossed Field Greens with Dressings
- Classic Caesar Salad with Parmesan Croutons tossed with a Caesar Dressing
- Spinach Salad with Cranberries, Walnuts, Blue Cheese Crumbles, & Raspberry Vinaigrette Dressing
- Fresh Fruit Salad

Entrée Choices:

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|------------------------------|---|------------------|
| Salmon with Lemon Dill Sauce | Pesto Grilled Chicken | Chicken Parmesan |
| Marinated Pork Tenderloin | Vegetable Lasagna | Beef Lasagna |
| London Broil | Grilled Chicken with a Hunter Style Sauce | Chicken Marsala |
| Panko Crusted Whitefish | Pesto Penne Pasta with Grilled Vegetables | |

Side Item Choices: (choose 2)

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|------------------------------|-----------------------|-----------------|
| Fresh Vegetable Medley | Green Beans Almandine | Glazed Carrots |
| Steamed Broccoli with Butter | Rice Pilaf | Herbed Pasta |
| Garlic Mashed Potatoes | Herb Roasted Potatoes | Cheesy Potatoes |
| Whole Green Beans | Roasted Asparagus | |

Dessert Choices:

- | | | |
|---------------------------------------|--|-----------|
| New York Style Cheesecake | Turtle Brownies | Apple Pie |
| Key Lime Pie | Carrot Cake | Tiramisu |
| Chef's Selection of Assorted Desserts | Sander's Chocolate Bumpy Cake with Raspberry Sauce | |

Add a Soup for \$2.50 per person
*Add an Additional Side Item or an Additional Salad for \$2.00 per person

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Holiday Inn

Bar Menu

Host Bar / Cash Bar Service

Bartender Fee \$15.00 per hour

Domestic Beer	\$4.50 each	House Brand Liquor	\$4.75 each
Imported Beer	\$5.50 each	Call Brand Liquor	\$6.00 each
House Wine	\$5.75 per glass	Deluxe Brand Liquor	\$7.50 each

Prices include Sales Tax & Applicable Service Charges

Bar Additions

Champagne Punch	\$58.00 per gallon
Non-Alcoholic Fruit Punch	\$27.00 per gallon
Bloody Mary Punch	\$58.00 per gallon
Screwdriver Punch	\$58.00 per gallon
Assorted Soft Drinks	\$1.75 each

In Accordance with State and County Liquor Laws, the Hotel must provide all Alcoholic Beverages.

All guests will be required to show proper identification to prove they are of legal drinking age in the State of Michigan.