



Holiday Inn

Miami – Doral Area

Breakfast

Continental

- Selection of breads, croissants, muffins, danishes
- Fruit preserves & fresh butter
- Assorted chilled juices
- Freshly brewed coffees & teas

American

- Fluffy scrambled eggs
- Breakfast potatoes
- Crispy bacon and juicy sausage
- Assorted chilled juices
- Freshly brewed coffees and teas

Breakfast of Champions

- Chef's selection of breads, pastries & bagels
- Scrambled eggs, bacon and sausage
- Breakfast potatoes
- Assorted cereals with choice of milk
- Fresh fruit & yogurt
- Assorted chilled juices
- Freshly brewed coffee and teas

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www.holidayinn.com/mia-arptwest

Breakfast Banquet a la carte

- Freshly Brewed Coffee or Tea
 - Freshly chilled assorted juices
 - Assorted bagel & cream cheese
 - Croissants
 - Danish & Muffins
 - Fresh Fruit Display (10 people)
 - Fresh Fruit Display (25 people)
 - Individual 4oz. fruit yogurts
 - Whole fresh fruit
- *Gallon serves 12 to 13 cups | Liter serves 4 cups

Banquet Snacks

- Freshly baked Brownies
- Freshly baked Cookies
- Potato Chips
- Candy Bars
- Ice Cream Bars
- Assorted Sodas
- Bottled Water

Coffee Break Packages

Miami Sugar Rush

- Assorted baked Cookies
- Mini Beef Empanadas
- Mini Chocolate bars & M&Ms
- Selection of Soft Drinks
- Coffee & Tea

Healthy Break

- Selection of bottled water & Juices
- Slice fresh seasonal fruit
- Assorted Granola bars
- Individual fruit yogurts
- Coffee and tea

Latin Break

- Mini Ham Croquettes
- Mini Guava Pastries
- Mini Cheese Pastries
- Coffee and tea

Plated Lunch

Chicken Picata

Boneless chicken breast served with capers & mushrooms
sauce with roasted potatoes and seasonal vegetables

House Salad

Rolls & Butter

Chef's selection of dessert

Iced tea

Latin Platter

Juicy marinated ¼ chicken, served with white rice,
black beans, sweet plantains

House salad,

Chef's selection of dessert,

Iced tea

Linguine with Meatballs

Linguini with meatballs, served with marinara sauce

Garlic bread

Caesar salad

Chef's selection of dessert

Iced tea

Lunch Buffet

(Minimum 25 people)

Famous To Go

Assorted Sandwiches

Ham, Turkey, Tuna or Roast Beef

Provolone, American or Swiss in white or whole wheat bread

Served with lettuce & tomatoes

Mustard and Mayonnaise

Assorted Chips, Sodas & Cookies

**For an additional fee add a cup of broccoli cheddar, roasted tomato garlic or chicken enchilada soup

Italian Pasta Buffet

Your choice of two pastas: Alfredo, Pesto or Pomodoro sauce

Caesar salad

Garlic bread

Chef's selection of dessert

Coffee and Tea

Sizzling Mexican Buffet

Chicken Fajita

Served with Mexican rice with sour cream, cheddar cheese,

Guacamole, Pico de Gallo, onions and lettuce in either

Flour tortilla or hard shells

Chef's selection of dessert

Coffee and Tea

for an additional fee add steak to your Sizzling Mexican Buffet

All American Buffet

Hamburger & Hot dogs
Baked beans, coleslaw, potato salad, pickle spears
Apple Pie a la mode
Coffee and Tea

\$15.95 per person

Lemon Pepper Tilapia

Thick tilapia fillet, served with potato au gratin
with lemon caper sauce
Spring mix salad with honey mustard vinaigrette
Chef's selection of dessert
Coffee and Tea

Cold Deli Buffet

Red bliss potato salad: fresh potatoes with dill & Herbs tangy sauce.
Garden Coleslaw: freshly shredded carrots & cabbage with mayonnaise & sweet
vinaigrette.
Serrano Ham, Turkey breast, roast beef
Imported Swiss cheese, provolone, cheddar
Lettuce, tomatoes, pickles & garnishes
Assorted dressing, Mustard, mayonnaise, chutneys & pickles.
Breads: White, Wheat, Light/Dark rye
Assorted Cookies & Brownies

Supreme Italian Buffet

Caesar Salad with Parmesan & Romano Cheese & Anchovies
Fresh baked lasagna or baked Ziti
Fettuccini Alfredo with mushrooms, peppers and breast of chicken
Garlic Bread
Tiramisu or Italian fruit salad with ice cream
Coffee and tea or glass of wine

DINNER

(Minimum 25 people)

Grilled Chicken Veracruz Buffet

Boneless chicken breast with lemon/caper sauce, cilantro, peppers and tomatoes served with Fresh seasonal vegetables, seasoned black beans & rice

Red potatoes and green salad with chef's choice of balsamic vinaigrette dressing

Rolls & Butter

Key lime pie, refreshing tart with a zesty Florida key lime

Filling topped with whipped cream (if desired)

Coffee and Tea

Fresh Fish Buffet

Thick cut fillet of salmon, baked to perfection with zesty dill sauce

Mashed potatoes

Fresh seasonal vegetables

House salad with honey mustard & vinaigrette

Rolls & Butter

Fresh delicious carrot cake

Coffee and Tea

Prime Dinner Buffet

Thick cut juicy prime rib with au jus & cabernet

Sauvignon demi glaze

Bake potatoes with sour cream, butter, chives

Chef selection of seasonal vegetables

American greens with tomato basil vinaigrette

Rolls & Butter

New York style cheesecake topped with strawberry sauce

And whipped cream

Coffee and Tea

HORS D'OEUVRES MENU

(Minimum 25 people)

Cold

Shrimp Fountain
Smoked Salmon
International Cheese tray
Assorted finger Sandwiches
Fresh Vegetable Tray
Deviled Eggs

Hot

Bacon wrapped scallops
Oysters Rockefeller
Tuna bites with lemon and condiments
Shrimp egg rolls with Teriyaki Sauce
Coconut Shrimp with Mango puree
Crab Rangoon
Shrimp Potstickers
Chicken tenderloin strips with honey mustard sauce
Meatballs stroganoff with sweet and sour sauce
Mozzarella Sticks with marinara sauce
Pigs in a Blanket

BAR MENU

By the Glass

House brands
Premium brands
Top shelf
Domestic beer
Imported beer
House wine
Sodas

By the Hour

Open bar for 2 hours (Premium)
Open bar for 2 hours (House brands)
Bartender fee (up to 3 hours)
Each additional hour

fine print

All prices are per person and subject to change unless otherwise noted

All meals are buffet style; plated events can be accommodated upon request only and are subject to an additional surcharge

Our menus have been created to offer a range of simplified dining options to fit your event needs. Additional menu items available upon request

standards

We offer a variety of tables in various shapes and sizes. White table linens and pens are provided free of charge to you.

procedures

All food and beverage must be provided through the hotel and consumed on the premises. Exception to strictly kosher food and special event cakes ~ provisions and surcharge may apply. Please contact coordinator for more details.

Your event is confirmed once we receive the signed Banquet Event Order (BEO) and completed credit card authorization form. In order to make your meeting a success, we will need confirmation of your guarantee number of guests at least 3 days (72 hours) prior to the event.

payment policy

Events that require catering must be confirmed no less than fourteen (14) days prior to the event date. Any items ordered less than 14 days prior to the event are subject to availability; and a 15% late order service charge.

Please note that all events must be paid in full seven (7) days prior to the event. A credit card must remain on file for all events to cover any additional charges incurred the day of the event or any damage caused to hotel property.

service charge and tax

All meeting room rentals and food & beverage are subject to a taxable 20% service charge and 9% sales tax.