



## Holiday Inn Auburn Event Center

# Events Menu

**75 North Street  
Auburn NY 13021**

[Sales@VisionsHotels.com](mailto:Sales@VisionsHotels.com)

716-222-1029



**Holiday Inn**

AN IHG® HOTEL

Auburn - Fingerlakes Region

# BREAKFAST

## CONTINENTAL BREAKFAST

Sliced Fresh Fruit Display with Yogurt Dip  
Assorted Muffins & Breakfast Breads  
Assorted Jellies, Butter and Honey  
Freshly Baked Scones  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Hot Tea  
Assorted Fruit Juices

**\$12.95 per person**

*Plus Tax and Admin Fee*

## CAYUGA BREAKFAST BUFFET

Sliced Fresh Fruit Display with Yogurt Dip  
Assorted Muffins & Breakfast Breads  
Assorted Jellies, Butter and Honey  
Scrambled Eggs  
French Toast with Warm Maple Syrup  
Home Fried Potatoes  
Choice of One:  
Sausage Links, Bacon or Patties  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Hot Tea  
Assorted Fruit Juices

**\$18.95 per person** (min of 25 guests)

*Plus Tax and Admin Fee*

## KEUKA BRUNCH BUFFET

Freshly Baked Scones & Croissants with Butter

Sliced Fresh Fruit Display with Yogurt Dip

Scrambled Eggs

French Toast Bake

Choice of One Meat: Sausage Links, Bacon or Patties

Garden Green Salad

Sundried Tomato Pasta

Choice of One Entree:

- Chicken Cordon Bleu
- Baked Rosemary Chicken
- Sliced Pork Loin
- Sliced Roast Sirloin with Au Jus

Seasonal Fresh Vegetable

Choice of One Starch: Roasted New Potatoes, Mashed or Rice Pilaf

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Assorted Fruit Juices

**\$28.95 per person** (min of 25 guests)

*Plus Tax and Admin Fee*

## BREAKFAST ENHANCEMENTS

- Omelet Station Made to Order \$7.95 per person, \$125 Chef Fee per 25 people
  - Bloody Mary or Mimosa Bar \$12.95 per person
- Sausage Gravy and Homemade Biscuits \$3.95 per person
- Third Meat to Any Breakfast Buffet \$2.95 per person
- Hot Chocolate with Marshmallows \$19.95 per Gallon
- Assorted Canned Sodas/Bottle Water \$2.95 each
- **Breakfast Pizza \$40 Sheet/ \$25 Half Sheet**

Additional Toppings (\$3.00ea): Broccoli, Mushrooms, Peppers, Sausage, Bacon, Ham

# BREAKS

## ONE HOUR BREAK SERVICE SERVED BUFFET STYLE FOR ANY MEETING OR EVENT

**\$10.95 per person** plus Tax and Admin Fee

Enhancement: Assorted Canned Sodas/Bottle Water \$2.95 each

### HEALTHY SNACK BREAK

Fresh Vegetables  
Ranch and Hummus Dip  
Assorted Cheese and Crackers  
Freshly Sliced Fruit  
Pitchers of Lemonade or Iced Tea  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Hot Tea

### FIESTA BREAK

Tri Colored Tortilla Chips  
Queso Cheese  
Mild Fresh Salsa  
Guacamole  
Pitchers of Lemonade or Iced Tea  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Hot Tea

### BALLPARK BREAK

Popcorn  
Assorted Nuts  
Pretzel Bites  
Mustard dipping sauce  
Pigs in Blanket  
Pitchers of Lemonade or Iced Tea  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Hot Tea

### SWEET TOOTH BREAK

Assorted Fresh Bakes Cookies  
Brownie's  
Blondie Bars  
Cheesecake Bars  
Pitchers of Lemonade or Iced Tea  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Hot Tea

### ICE CREAM BREAK

Assorted Sauce Toppings  
Nuts  
Sprinkles  
Whipped Cream  
Chocolate and Vanilla Ice Cream  
Pitchers of Lemonade or Iced Tea  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Hot Tea



# LUNCH

## SOUP & SALAD COMBO

Choose Two Soups:

- Boston or Manhattan Clam Chowder
- Potato Corn Chowder
- Tomato Basil Bisque
- Chicken or Beef Vegetable
- Beef or Vegetable Chili

Salad Bar with Assorted Greens, Romaine and Iceberg Lettuce

Croutons, Bacon, Cheese, Cucumbers, Tomato, Carrots, Celery, Onions

Choice of Two Dressings

Assorted Rustic Breads

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

**\$16.95 per person**

*Plus Tax and Admin Fee*

## DELI LUNCH BUFFET

Choose Two Salads:

Garden Green Salad, Italian Pasta Salad, Broccoli Salad or Potato Salad

Assorted:

Black Angus Roast Beef, Oven Roasted Turkey and Baked Ham

A Variety of Sliced Cheeses, Leaf Lettuce, Sliced Tomatoes, Sliced Red Onion, Pickle Spears, Mayonnaise & Mustard, Assortment of Breads and Rolls

Assorted Cookies and Brownie Bars

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

**\$19.95 per person**

*Plus Tax and Admin Fee*

## BOXED LUNCHES

Choice of:

Oven Roasted Turkey & American Cheese on Wheat Bread

Black Angus Roast Beef & Cheddar Cheese on Rye Bread

Baked Ham & Swiss Cheese on a Potato Roll

Lettuce, Tomato, Pickle on the Side

Condiments on the side of Mayonnaise & Mustard

Utensil Packet

Individual Bag of Chips

Fresh Baked Cookie

Canned Soda or Bottled Water

**\$17.95 per person**

*Plus Tax and Admin Fee*

## SOUTH OF THE BORDER

Shredded Lettuce, Diced Tomatoes, Red Onion, Shredded Cheddar Cheese, Sour Cream, Pico de Gallo,

Guacamole

Hard Taco Shells & Flour Tortillas

Spanish Rice

Black Beans

Choice of One:

Seasoned Taco Meat or Shredded Chicken

Churros

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

**\$19.95 per person**

**Two Meat Selection \$21.95 per person**

*Plus Tax and Admin Fee*



# LUNCH

## TASTE OF ITALY BUFFET

Traditional Caesar Salad

Italian Bread with Roasted Garlic Butter

Choice of:

Homemade Meatballs in Marinara Sauce or

Chicken Parmesan or

Meat or Vegetable Lasagna

Choice of Pasta:

Cheese Tortellini Tossed in Creamy Alfredo or

Pasta with marinara sauce

Sautéed Italian Vegetables

Cannoli and Assorted Italian Cookies

Freshly Brewed Coffee, Decaffeinated Coffee &

Hot Tea

**\$19.95 per person**

**Two Meat Selection \$21.95 per person**

*Plus Tax and Admin Fee*

## BBQ LUNCH BUFFET

Seasonal Fruit Salad

Homemade Potato Salad

Choice of:

Cole Slaw or Broccoli Salad

Fresh Made Corn Bread and Honey Butter

Homemade Mac & Cheese

Baked Beans

Choice of:

Golden BBQ Chicken or

Pulled Pork sliders or

Sausage

Strawberry Shortcake

Freshly Brewed Coffee, Decaffeinated

Coffee & Hot Tea

**\$19.95 per person**

**Two Meat Selection \$21.95 per person**

*Plus Tax and Admin Fee*



# DINNER

## EXECUTIVE BUFFET

Garden Green Salad  
Rolls and Butter  
Seasonal Fresh Vegetable  
**Choice of One Side:**  
-Rice Pilaf  
-Roasted New Potatoes  
-Garlic Whipped Mashed Potatoes  
**Choose Two Entrees:**  
-Sliced Roast Beef au jus  
-Chicken Tuscany  
-Herb Roasted Pork Loin  
-Oven Roasted Chicken  
Chef's Select Dessert Platters  
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea  
**\$28.95 per person**  
*Plus Tax and Admin Fee*

## SENECA DINNER BUFFET

**Choice Salad:**  
-Garden Green Salad  
-Caesar Salad  
Rolls and Butter  
Fresh Seasonal Vegetable  
Homemade Stuffing or Rice  
**Choice of One Side:**  
-Roasted New Potatoes  
-Garlic Whipped Mashed Potatoes  
-Redskin Mashed Potatoes  
**Choose Two Entrees:**  
-Chicken Tuscany  
-Herb Roasted Turkey  
-Baked Tilapia  
-Heartland Pot Roast  
-Chicken Marsala  
-Sliced Roasted Sirloin  
-Herb Roasted Pork Loin  
Chef's Select Dessert Platters  
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea  
**\$31.95 per person**  
*Plus Tax and Admin Fee*

# DINNER

## AUBURN SIT DOWN DINNER

*Choose One for your Guests:*

Garden Green Salad with Tomatoes, Cucumbers and Croutons

Or

Traditional Caesar Salad with Garlic Buttered Baked Croutons and Grated Parmesan Cheese

*Please Choose up to Three for your Guests:*

Roast Pork Loin-\$38.95

Brown Sugar, Garlic Roast Topped with Mango Apple Chutney

Chicken Marsala-\$37.95

Breast of Chicken Served with Mushroom Marsala Wine Sauce

Bacon Wrapped Pork Loin-\$39.95

Served with Mustard Cream Sauce

Peppered Flank Steak-\$39.95

Red Wine Marinated Served with a Chimichurri Sauce

10 oz. Roasted Prime Rib-\$42.95

Served with Au Jus

4 oz. Filet Mignon with 3 Large Grilled Shrimp-\$45.95

Topped with a Boursin Cream Sauce

Once Grilled Filet of Salmon-\$39.95

Seared Salmon Topped with Cilantro Lime Sauce

Parmesan Crusted Cod-\$36.95

With Lemon Herb Pan Sauce

Chicken Riggies-\$34.95

Open Faced Chicken Cordon Bleu-\$37.95

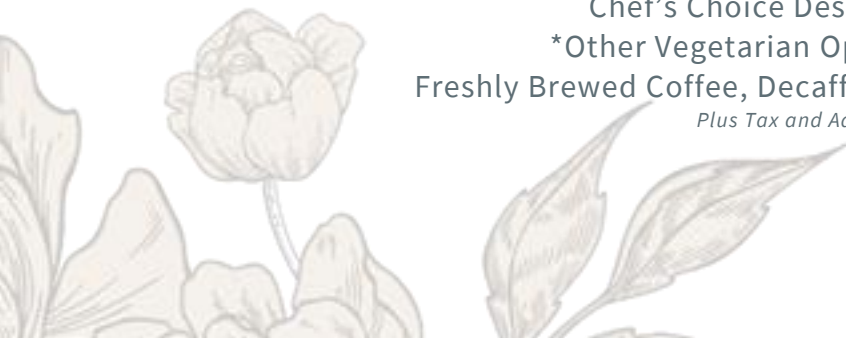
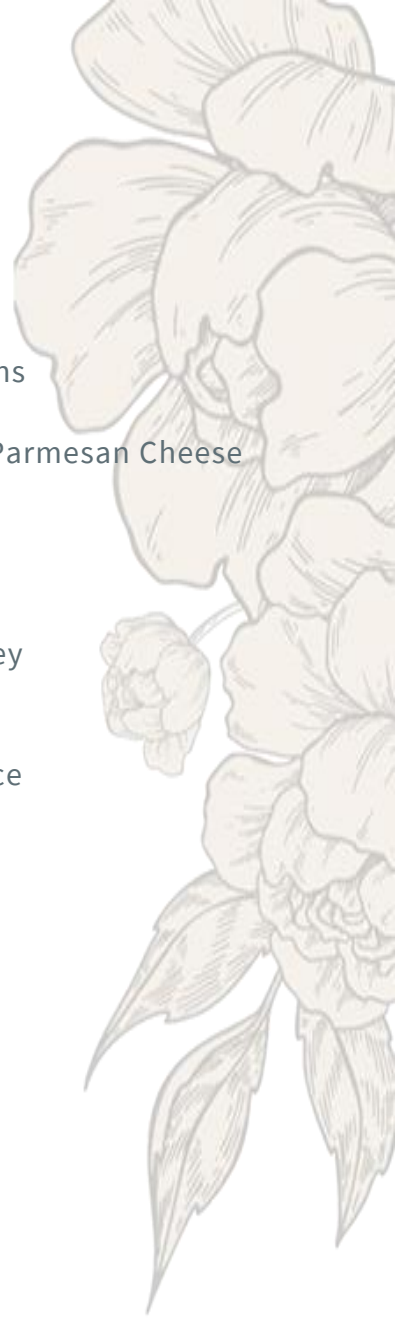
Topped with a Hollandaise sauce

Chef's Choice Dessert Included

\*Other Vegetarian Options Available

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

*Plus Tax and Admin Fee*



# HORS D' OEUVRES



## STATIONARY DISPLAYS

### **Farmer's Market and Cheese Display**

Imported and Domestic Cheeses, Fresh Vegetables, Assorted Dips with Crackers and Crostini

**Serves 50 \$200 Serves 100 \$375**

### **Tapas Bar**

Traditional Tomato/ Basil, Olive Green Tapenade, Roasted Red Pepper and Artichoke served with Assorted Crostini

**Serves 50 \$150 Serves 100 \$275**

### **Vegetable Crudités**

Seasonal Vegetables with House Made Ranch Dressing and Hummus

**Serves 50 \$150 Serves 100 \$275**

## PASSED HORS D'OEUVRES

Caprese Kabobs

Seafood Stuffed Pastries

Crème Faiche & Caviar Tartlets

Stuffed Mushroom Caps

Coconut Fried Shrimp

Mini Crab Cakes with

Shredded Brussel Sprouts over Ricotta Toast

Bacon Wrapped Scallops

Cocktail Meatballs

Cocktail Franks in Puff Pastry

Bleu Cheese & Steak Crostini

Shrimp Cocktail

Chicken or Beef Teriyaki Skewers

**50 Pieces \$195 100 Pieces \$375**

## CHEF- MANNED STATIONS

*(MINIMUM OF 50 PEOPLE)*

Prices below reflect the station as an add-on to a buffet package.  
Stand alone stations without buffet is \$2.95 additional per person.  
\$150 Carving Fee Applies for Chef attended Stations

### **HONEY PORT COUNTRY HAM**

Served with Creole Mustard

**\$13.95 per person** *Plus Tax and Admin Fee*

### **PORK LOIN**

Served with Seasonal Fruit Chutney

**\$15.95 per person** *Plus Tax and Admin Fee*

### **HERB CRUSTED TURKEY**

Served with Cranberry Chutney

**\$13.95 per person** *Plus Tax and Admin Fee*

### **PRIME RIB**

Rosemary & Garlic Crusted

**\$18.95 per person** *Plus Tax and Admin Fee*

### **PASTA STATION**

Served with Fresh Baked Sliced Bread with Butter

Choose your pasta, your sauce and toppings while chef sauté's it up

3 Style Pastas with Pesto, Alfredo, Marinara, or Vodka Sauce

Toppings: Onions, Tomatoes, Peppers, Spinach, Homemade Meatballs, Sausage or Chicken

**\$15.95 per person** *Plus Tax and Admin Fee*

## SELF -SERVE STATIONS

### **NACHO FRIES STATION**

Creamy nacho cheese, bacon, Pico de Gallo, sour cream and guacamole

**\$11.95 per person** *Plus Tax and Admin Fee*

### **CHICKEN WING BAR**

TOSSED IN SAUCE SERVED WITH BLUE CHEESE, CELERY & CARROTS

**\$11.95 per person** *Plus Tax and Admin Fee*

### **SHEET PIZZA**

Full Sheet \$49.95 Cheese and Pepperoni, Additional Toppings \$3 each

### **DESSERT STATION**

Chocolate Covered Strawberries, Assorted Mini Cream Puffs, Éclairs and Cannoli's, Assorted Mini Cheesecakes and Brownie Bites

**\$14.95 per person** *Plus Tax and Admin Fee*





# BEVERAGES

## BEER, WINE, SODA BAR

**Choice of One Import and Two Domestic Beers, Three House Wines,  
Assorted Sodas and Juices**

1 Hours \$16 Per Person	2 Hours \$19 Per Person
3 Hours \$22 Per Person	4 Hours \$25 Per Person
5 Hours \$28 Per Person	Under 21 \$7 Per Person

## HOUSE OPEN BAR

**All House Open Bars include House Liquor, Imported Beer, Wine, and Soda**

1 Hour \$19 Per Person	2 Hours \$22 Per Person
3 Hours \$25 Per Person	4 Hours \$28 Per Person
5 Hours \$31 Per Person	Under 21 \$7 Per Person

## PREMIUM OPEN BAR

**All Premium Open Bars include Premium Liquor , Imported Beer, Wine, and Soda**

1 Hour \$22 Per Person	2 Hours \$25 Per Person
3 Hour \$28 Per Person	4 Hours \$31 Per Person
5 Hours \$34 Per Person	Under 21 \$7 Per Person

## CASH BAR

**\$150 Bartender Fee, waived with a minimum of \$300 in Cash Sales**

Domestic Beer \$6	Imported Beer \$8
Premium Beer \$9	House Wine \$8
Premium Wine \$10	House Cocktail \$8
Premium Cocktail \$10	Soda \$3

### ADMINISTRATIVE FEE & APPLICABLE TAXES

Administrative Fee – The Holiday Inn Auburn Hotel charges a 15% gratuity and a 5% Administrative Fee on all food and beverage prices listed in our Special Events Menus, Banquet Event Orders, Room and Catering Contracts which are ordered, prepared and served through our Sales, Catering & Special Events (Banquets) Departments. The gratuity is paid to employees providing a service to our guests. The administrative fee is a charge for the administration of the event (i.e. banquet, special function, package deals) and is not a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. The gratuity and administrative fee also applies to meeting space and AV prices, with or without food and beverage as part of the function.

APPLICABLE TAXES – All food and beverage, as well as meeting space, AV or other special services, and items provided by the Hotel and the Administrative Fee are also subject to applicable Sales Tax. Current sales tax is 8%.