

Holiday Inn Baton Rouge South



Holiday Inn

AN IHG® HOTEL

Event Spaces & Catering Menu

Welcome to Exceptional Taste & Southern Hospitality

Whether you're hosting a corporate meeting, wedding reception, family gathering, or celebration of any kind — our culinary team is here to make it unforgettable.

The selections featured in this guide represent just a glimpse of the delicious experiences we can create. From casual buffets to elegant plated dinners, each menu can be tailored to match your vision, your guests, and your budget.

Let us help you design the perfect meal that reflects your style and satisfies every palate.

Holiday Inn Baton Rouge South
9990 Airline Highway
Baton Rouge, Louisiana 70815
Phone: 225-924-7021

Breakfast

Continental Breakfast

Chilled Orange, Apple and Cranberry Juices

Sliced Seasonal Fresh Fruits

Variety of Breakfast Pastries and Muffins

Cream Cheese, Butter, Peanut Butter, Jams and Jellies

Fresh Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Hot Teas

\$11.95 Per Person

Executive Continental Breakfast

Chilled Orange, Apple and Cranberry Juices

Sliced Seasonal Fresh Fruits and Assorted Yogurts

Freshly Baked Cinnamon Rolls and Biscuits

Variety of Breakfast Pastries and Muffins

Sausage or Ham Breakfast Sandwich

Cream Cheese, Butter, Peanut Butter, Jams and Jellies

Fresh Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Hot Teas

\$14.95 Per Person

Deluxe Breakfast Buffet

Chilled Orange, Apple and Cranberry Juices

Sliced Seasonal Fresh Fruits and Assorted Yogurts

Fluffy Scrambled Eggs

Crispy Bacon & Sausage

Buttered Grits & Flash Browns

Hot from the oven Biscuits with Pepper Gravy

Variety of Breakfast Pastries

Served with Butter, Jams and Jellies

Fresh Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Hot Teas

\$17.95 Per Person

Menu Items and Prices are Subject to Change.

A 10.50% Sales Tax and 22% Banquet gratuity will be charged on all Food & Beverage Purchases.

Refreshment Breaks

Community Coffee Break

Community Coffee With Assorted Creamers and Teas

\$2.95 Per Person

Beverage Break

Fresh Brewed Regular and Decaffeinated Coffee

Assorted Soft Drinks & Bottled Water

\$4.95 Per Person

Sweet Treat

Freshly Baked Brownies and Blondies

Assorted Freshly Baked Cookies

Assortment of Miniature Candy Bars

Fresh Brewed Regular and Decaffeinated Coffee

Assorted Soft Drinks & Bottled Water

\$14.95 Per Person

Movie Time

Freshly Popped Popcorn

Assortment of Miniature Candy Bars

Homemade Tortilla Chips and Nacho Cheese Dipping Sauce

Assorted Soft Drinks & Bottled Water

\$13.95 Per Person

Sports Enthusiast

Freshly Popped Popcorn

Jumbo Soft Pretzels

Miniature Corn Dogs

Assortment of Miniature Candy Bars

Assorted Soft Drinks & Bottled Water

\$16.95 Per Person

ALL DAY BREAK

\$19.95 Per Person

Morning Break

Assorted Soft Drinks and Bottled Water

Fresh Brewed Regular and Decaffeinated Coffee & Assorted Hot Teas

Afternoon Break

Freshly Baked Brownies and Blondies

Assorted freshly Baked Cookies

Assorted Soft Drinks & Bottled Water

Fresh Brewed Regular and Decaffeinated Coffee & Hot Tea

Full Day Meeting Packages

Tour De Rouge Package

\$32.95 Per Person

Continental Breakfast

Chilled Orange, Apple, and Cranberry Juices
Sliced Seasonal Fresh Fruits & Whole Fresh Fruit
Variety of Breakfast Pastries, Muffins, and Bagels
Cream Cheese, Butter, Peanut Butter, Jams, and Jellies
Fresh Brewed Coffee, Decaffeinated Coffee, & Assorted Hot Teas

Mid-Morning Break

Assorted Soft Drinks and Bottled Water
Fresh Brewed Coffee (Reg & Decaf) & Assorted Hot Teas

Deli Buffet Lunch

Caesar or Garden Salad
Display of Ham, Turkey, and Roast Beef
Sliced American, Swiss, and Pepper Jack Cheese
Variety of Freshly Baked Breads
Homemade Kettle Chips
Freshly Brewed Ice Tea

Afternoon Break

Freshly Baked Brownies and Blondies
Assorted Freshly Baked Cookies
Assorted Soft Drinks & Bottled Water
Fresh Brewed Coffee (Reg & Decaf)

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Full Day Meeting Packages

Mardi Gras Package

\$39.95 Per Person

Continental Breakfast

Chilled Orange, Apple, and Cranberry Juices
Sliced Seasonal Fresh Fruits & Whole Fresh Fruit
Variety of Breakfast Pastries, Muffins, and Bagels
Cream Cheese, Butter, Peanut Butter, Jams, and Jellies
Fresh Brewed Coffee, Decaffeinated Coffee, & Assorted Hot Teas

Mid-Morning Break

Assorted Soft Drinks and Bottled Water
Fresh Brewed Coffee (Reg & Decaf) & Assorted Hot Teas

Hot Buffet Lunch

Garden Salad with Ranch and Italian Dressing

Choice of One Entrée

Lemon Herb Fish

Beef Pot Roast

Baked Chicken

Chef's Choice Rice, Potatoes, or Pasta

Chef's Choice of Fresh Vegetable

Chef's Choice Dessert

Freshly Brewed Ice Tea

Afternoon Break

Freshly Baked Brownies and Blondies

Assorted Freshly Baked Cookies

Assorted Soft Drinks & Bottled Water

Fresh Brewed Coffee (Reg & Decaf)

Theme Lunch Buffets

(Minimum 25 Guests)

**All buffets are served with Fresh Breed Coffee
Iced Tea Service**

Classic Deli Buffet

Sliced Roast Beef, Smoked Turkey Breast, and
Smoked Ham
Sliced Assorted Cheeses
Condiments
Assorted Breads/Crackers
Pasta Salad
Bagged Chips
Freshly Baked Cookies
\$15.95 Per Person

Baked Potato Bar

Garden Salad with Assorted Dressings
Texas Sized Baked Potatoes with assorted
toppings to include:
Grilled Chicken, Bacon, Broccoli, Chives,
Shredded Cheddar, Chili, Sour Cream,
Butter, BBQ Sauce
\$16.95 Per Person

Italian Buffet

Caesar Salad
Tomato and Cucumber Salad
Beef Lasagna
Bowtie Pasta with Alfredo Sauce
Spaghetti and Marinara Meat Sauce
Vegetable Medley
Garlic Bread
Chef's Choice Dessert
\$18.95 Per Person

New Orleans Style Buffet

Garden Salad with Assorted Dressings
Red Beans & Rice
Cajun Baked or Fried Chicken
New Orleans Famous Bread Pudding
\$19.95 Per Person

Louisiana Style Buffet

Garden Salad with Assorted Dressings
Gumbo with Steaming White Rice
Chicken & Sausage Jambalaya
Cajun Baked Chicken
Corn Maque Choux
New Orleans Famous Bread Pudding
\$21.95 Per Person

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Theme Dinner Buffets

(Minimum 25 Guests)

All buffets Include:

Fresh Garden Salad with Assorted Dressings

Fresh Rolls and Butter

Fresh Brewed Coffee & Iced Tea Service

Louisiana Bayou Buffet

Fried Catfish with Creole Tarter Sauce

Chicken & Sausage Jambalaya

Roasted Red Potatoes

Corn Marque Choux

Hush Puppies

Bread Pudding

\$29.95 Per Person

Cajun Holiday Buffet

Southern Fried Chicken

Fried Catfish

Mashed Potatoes & Gravy

Fresh Green Beans

Corn Bread

Chef's Choice Dessert

\$32.95 Per Person

South Louisiana BBQ

Southern Louisiana BBQ Chicken

BBQ Brisket

Baked Beans

Potatoe Salad

Corn on the Cob

Coleslaw

Chef's Choice Dessert

\$32.95 Per Person

Top Choice Prime Rib

Tender Prime Rib with Carving Station

Chicken Supreme

Baked Potato

Rice Pilaf

Sauteed Squash and Zucchini or Green Beans

Assorted Cheese Cakes

\$39.95 Per Person

Plated Dinner Entrees

**All Entrees served with Fresh Garden Salad
Fresh Rolls and Butter
Chef's Choice Dessert
Freshly Brewed Coffee and Iced Tea Service**

Pork Loin Ribeye

8oz Grilled Pork Loin Ribeye
Topped with Apricot Glaze
Roasted Red Potatoes
Fresh Green Beans
\$34.95 Per Person

Ribeye Steak

10oz Grilled Ribeye Steak
Twice Baked Potatoes
Bacon-Wrapped Asparagus
\$36.95 Per Person

Cajun Shrimp or Chicken Pasta

Bowtie Pasta with Shrimp or Grilled Chicken
Topped with Creamy Cajun Alfredo Sauce
\$26.95 Per Person

Blackened Catfish

Served with Rice Pilaf
Steamed Asparagus
\$30.95 Per Person

Baked Salmon with Lemon Butter Sauce

Served with Rice Pilaf
Steamed Broccoli
\$30.95 Per Person

Lemon Pepper Grilled Chicken Breast

Served with a Baked Potato
Steamed California Blend
\$28.95 Per Person

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Plated Sandwich Lunch Entrees

**All Entrees served with
Freshly Brewed Coffee and Iced Tea Service**

Turkey Club Croissant

Thinly Sliced Smoked Turkey Breast with Applewood Bacon
On a freshly Baked Croissant
Dressed with Lettuce and Tomato
Condiments
Potato Salad
Assorted Baked Cookies, Brownies, and Blondies
\$12.95 Per Person

Nawlins Poboy

Fried Shrimp or Fried Catfish
Served on Fresh French Bread
Dressed with Lettuce and Tomato
Condiments
Homemade Kettle Chips
Assorted Baked Cookies, Brownies, and Blondies
\$16.95 Per Person

On-The-Go- Lunch Box

Pre-Made Sandwich Choice:
Roast Beef and Swiss Cheese
Honey Baked Ham with American Cheese
Smoked Turkey Breast with Pepper Jack Cheese

Lunch Box Includes:

Lettuce, Tomato, Sweet Red Onion, Dill Pickle, Mayonnaise, Mustard

A selection of:

**Regular and Diet Soft Drinks
Bagged Chips
Whole Fresh Fruit
Cookies and Brownies**

**Will be available to select from at time of lunch box delivery
\$12.95 Per Person**

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Create Your Own Buffet

All Entrees served with Fresh Garden Salad
Fresh Rolls and Butter
Chef's Choice Dessert
Freshly Brewed Coffee and Iced Tea Service

Entree Selections

One Entree Choice - \$24.95 Per Person
Two Entree Choices - \$28.95 Per Person
Three Entree Choices - \$38.95 Per Person

Southern Fried Chicken
Roasted Pork Loin
Baked Herb Chicken
Brisket
Fried Catfish

Sliced Roast Beef with Au Jus
Homemade Lasagna
Spaghetti and Meatballs
Chicken Supreme
Red Beans with Sausage

Vegetable Selections

Choice of one vegetable
Add additional vegetables for \$4.95 Per Person

Green Bean Almondine
Smothered Okra
Corn on the Cob
Steamed Broccoli

California Blend
Corn Marque Choux
Brown Sugar Glazed Carrots

Side Selections

Choice of one starch
Add additional side for \$4.95 Per Person

Red Skinned Mashed Potatoes
Au Gratin Potatoes
Rice Pilaf
Roasted Red Potatoes

Baked Beans
Macaroni and Cheese
Alfredo Pasta
Red Beans & Rice

Carving Station can be added to any buffet of your choice for an additional
\$75.00 Carver Fee.

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A La Carte Refreshment Items

Freshly Brewed Regular & Decaffeinated Coffee	\$45.00 (Per 1.5 Gallon) \$90.00 (Per 3 Gallon)
Tea Service – Tea Bags and Hot Water	\$15.00
Sweet or Unsweetened Iced Tea	\$18.00 (Per Gallon)
Juices by the Carafe	\$22.00 (Each)
Bottled Water & Soft Drinks	\$3.00 (Each)
Homemade Fruit Punch/Lemonade	\$24.00 (Per Gallon)
Hot Biscuits with Butter & Fruit Preserves	\$28.95 (2 Dozen)
Sausage Biscuits	\$32.00 (Dozen)
Assorted Pastries w/Butter & Fruit Preserves	\$26.95 (Dozen)
Assorted Muffins w/Butter & Fruit Preserves	\$24.95 (Dozen)
Assorted Bagels w/Cream Cheese	\$24.95 (Dozen)
Croissants w/Butter & Fruit Preserves	\$26.95 (Dozen)
Freshly Baked Cookies, Fudge Brownies or Blondies	\$30.95 (2 Dozen)
Sliced Seasonal Fruit	\$4.95 (Per Person)
Assorted Whole Fruit	\$1.95 (Each)
Spicy Trail Mix	\$22.95 (Per Pound)
Mixed Nuts	\$19.95 (Per Pound)
Pretzels, Tortilla or Homemade Kettle Chips	\$19.95 (Per Bowl)
Freshly Popped Popcorn	\$19.95 (Per Bowl)

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Cold Hors d'oeuvres

Assorted Finger Sandwiches	\$120 (50 Count)
Assorted Finger Sandwiches	\$175 (100 Count)
Mini Po-Boys (Ham, Turkey, & Roast Beef)	\$120 (50 Count)
Mini Po-Boys (Ham, Turkey, & Roast Beef)	\$175 (100 Count)
Assorted Cheese Platter	\$80 (Serves 25)
Assorted Fruit Platter	\$80 (Serves 25)
Assorted Fruit Platter	\$125 (Serves 50)
Assorted Fruit Platter	\$250 (Serves 100)
Assorted Vegetable Crudités	\$75 (Serves 25)
Assorted Vegetable Crudités	\$125 (Serves 50)
Assorted Vegetable Crudités	\$200 (Serves 100)

Hot Hors d'oeuvres

Vegetable Spring Rolls with Sweet and Sour Sauce	\$120 (50 Count)
Kickin' Chicken Strips with Honey Mustard Sauce	\$120 (50 Count)
Louisiana Hot Chicken Wings with Bleu Cheese and Ranch Dressing	\$120 (75 Count)
BBQ Meatballs	\$120 (100 Count)
Catfish Strips	\$120 (50 Count)
Mini Crawfish Pies	\$100 (50 Count)
Mini Meat Pies	\$100 (50 Count)
Spinach and Artichoke Dip	\$100 (Serves 50)
Shrimp Pasta	\$175 (Serves 50)
New Orleans Style Red Beans & Rice	\$150 (Serves 50)
Chicken and Andouille Sausage Jambalaya	\$150 (Serves 50)
Chicken and Andouille Sausage Gumbo	\$150 (Serves 50)

Bar Services

Domestic Beer – \$5

Bud Light
Budweiser
Miller Lite
Coors Lite
Michelob Ultra

Premium Beer – \$6

Heineken
Corona
Abita Beer
New Castle
Blue Moon
Dos Equis
Shiner Bock

House Wine – Barefoot – \$8

Chardonnay
White Zin
Moscato
Merlot
Cabernet
Pinot Nois
Pinot Giorgio

Call Brands – \$8

Smirnoff
Jim Bean
Bacardi Silver
Beefeater Gin
Seagram's 7
Dewar's
Jose Cuero Gold

Premium Brands – \$9

Absolute
Jack Daniels
Jameson
Tanqueray
Crown Royal
Johnny Walker Red
Patron
Captain Morgan
Parrott Bay
Fireball

Deluxe Brands – \$10

Grey Goose
Kettle One
Ciroc
Glen Livet
Hennessey
Markers Mark

Visual Aid Prices

Flip Chart with Markers

\$45 Per Day

Dry Erase Board with Markers

\$45 Per Day

Pads & Pens

\$1.95 Per Person

Podium & Microphone

\$100 Per Day

LCD Projector

\$150 Per Day

Screen

\$25 Per Day

Dance Floor

\$250 Per Day

Riser

\$200 Per Day