

Holiday Inn Bloomington, IN - 1710 N. Kinser Pike - Bloomington, IN 47404 - 812-334-3252

CATERING & MENU

Holiday Inn



BREAKFAST

Deluxe Continental Breakfast
 Assorted Pastries, Muffins, Whipped
 Butter & Jams, Sliced Fresh Fruit
 Tray, Fresh Orange Juice
 Freshly Brewed Coffee
 Decaffeinated Coffee or Hot Tea
 \$8.75pp++

Bagels & Cream Cheese \$28++/dozen
Croissants & Preserves \$28++/dozen

The Natural Breakfast

Assorted Yogurt
 Granola
 Sliced Fresh Fruit Tray
 Quaker Oatmeal
 Assorted Quick Nut Breads & Oat and Bran Muffins
 Whipped Butter, Jams & Skim Milk
 Herbal Teas & Fresh Brewed Coffee
 \$11.95pp++

American Grill Breakfast Buffet

Scrambled Eggs
 Hash Browns
 Bacon & Sausage
 Biscuits & Gravy
 Whole Fruit
 Slice Fresh Fruit Tray
 Assorted Yogurts
 Assorted Breads & Bagels
 \$12.95pp++

Add Pancakes or French toast for \$2.50++/per person

PLATED BREAKFAST SELECTIONS

American Breakfast
 Scrambled Eggs
 Breakfast Potatoes
 Choice of Bacon or Sausage
 Fresh Fruit Garnish
 Croissant Served with Butter,
 Jams and Jellies
 \$12.95pp++

South of the Border
 Scrambled Eggs, Chorizo &
 Cheese Wrapped in a Tortilla,
 Southwestern Hash Brown,
 Fresh Salsa, Fresh Fruit Garnish
 \$12.95pp++

BREAKS

THE PLANNER

Morning:

Assorted Juices
 Assorted Muffins & Pastries
 Sliced Fresh Fruit Tray
 Brewed Coffee, Decaffeinated Coffee, Hot Tea

Mid Morning:

Regular & Diet Soft Drinks
 Brewed Coffee, Decaffeinated Coffee, Hot Tea

Afternoon:

Assorted Large Cookies
 Bottled Water
 Regular & Diet Soft Drinks
 \$22.95 pp++

(Add Two-Entree Lunch Buffet, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea for an Additional \$15.95pp++)

A LA CARTE REFRESHMENTS

\$27.00 per gallon	Coffee, Decaffeinated Coffee, and Tea
\$20.00 per gallon	Whole or Skim Milk
\$2.75 each	Assorted Sodas
\$2.75 each	Assorted Bottled Fruit Juices
\$38.00 per gallon	Assorted Fruit Juices
\$2.75 each	Mineral Waters
\$28.00 per dozen	Assorted Muffins
\$28.00 per dozen	Assorted Fresh Baked Danish Pastries
\$22.00 per loaf	Fresh Baked Breakfast Breads
\$28.00 per dozen	Bagels & Cream Cheese
\$28.00 per dozen	Croissants & Preserves
\$24.00 per dozen	Assorted Fresh Baked Cookies
\$25.00 per dozen	Fresh Baked Fudge Brownies
\$2.25 each	Assorted Granola Bars
\$275 each	Assorted Fruit Yogurts
\$1.75 each	Whole Fruits
\$24 dozen	Jumbo Soft Pretzels
\$24 dozen	Lemon Bars

All Food and Beverage Prices are Subject to a 20% Service Charge and 7% Sales Tax. pp++ Indicates Per Person Plus Service Charge Plus Tax.

LUNCH ENTREES

(Prices Based on a Minimum of 20 People)

All Hot Luncheon Selections are Served with Salad, Chef's Selection of Seasonal Vegetables and Potatoes, Warm Rolls and Butter, Dessert, Coffee, Decaffeinated Coffee and Hot or Iced Tea

Seared Herb Infused Chicken Breast
Seared Chicken Breast with Drumette in a White Wine Au Jus Sauce \$16.95pp++

Sliced New York Strip
Topped with Mushrooms and Cabernet Demi Glace \$18.95pp++

Classic Baked Cheese Lasagna
Tender Strips of Pasta Layered in a Delicious Cheese and Mixed Vegetable Stuffing with Garlic Bread \$14.95pp++

Chicken Marsala
Sautéed Chicken Breast with Mushrooms and Marsala Wine Sauce \$16.95pp++

Herb Crusted Roast Loin of Pork
With Apple Brandy Demi Glace \$16.95pp++

Land & Sea
Petite Filet Paired with Broiled Garlic Shrimp \$23.95pp++

Herb Seared Salmon
Seared Salmon with a Honey Dijon Dill Sauce \$17.95pp++

Sea Scallops
Soy Caramelized with Pineapple Mango Relish \$22.95pp++

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Add \$2.00 per person under minimum

COLD AND LIGHT LUNCHEONS

Prices Based on a Minimum of 20 People

THE SANDWICH BOARD

\$13.95 pp ++

Selections include Mixed Green Salad, Potato Chips, Pickles, Dessert, Coffee, Decaffeinated Coffee and Iced Tea

French Dip

Chicken Caesar

Italian Submarine

Veggie Delight

SALADS GALORE

Selections include Coffee, Decaffeinated Coffee, Iced Tea and Dessert

Chicken or Blacken

Salmon Caesar Salad

Sliced Grilled Chicken Breast

on a Bed of Caesar Salad with

Garlic Crotons

Served with Rolls and Butter

\$13.95pp ++

Insalata Di Pollo

Tender Slices of Grilled

Chicken Breast with Sun Dried

Tomato, Parmesan, Pine Nuts

and Mushrooms, Tossed with

Balsamic Vinaigrette

Served with Rolls and Butter

\$13.50pp ++

Cobb Salad

Topped with Avocado, Bacon,

Chicken, Tomato, Egg, Olives

and Crumbled Bleu Cheese

Served with Rolls and Butter

\$12.95pp ++

Triple Salad

Tuna, Chicken and Shrimp

Salads, on a Bed of Lettuce

Butter Croissants and

Marinated Vegetables

\$15.95pp ++

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\$12.95pp++

*Each Box Comes with Assorted Condiments

Can of Regular or Diet Soda

Cookie

Assorted Chips

Dill Pickle Spear

Choice of:
Apple
Banana
Orange

With Lettuce, Tomato, and Onion

Choice of:
American Cheese
Provolone Cheese
Swiss Cheese

Choice of:
Roast Beef
Turkey
Ham
Chicken Salad
Tuna Salad

Choice of Croissant Sandwich or Kaiser Roll

Please make bread, meat, cheese, and fruit choices when ordering.

Boxed Lunches

THE CORNER LUNCHEON DELI BUFFET

(Minimum of 25 people, Please)

Choice of Three Salads

Tossed Green Salad
Potato Salad
Orange Jicama Salad
Three Bean Salad
Cole Slaw
Spinach Salad
Southwest Macaroni Salad

Sliced Meats

Roasted Turkey Breast
Roast Beef
Honey Glazed Ham
Italian Salami

Choice of Two Sliced Cheeses

Cheddar Cheese
Swiss Cheese
Pepper Jack Cheese
Mozzarella
Provolone
American

Served with Appropriate Condiments
Assorted Sliced Breads
Chef's Choice of Dessert
Iced Tea, Regular and Decaffeinated Coffee
\$17.95pp++

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HOT LUNCHEON BUFFET

(Minimum of 40 people, Please)

Selections Include Mixed Green Salad, Chef's Selected Salad, Rolls and Butter, Assorted Desserts, Coffee, Decaffeinated Coffee and Iced Tea

Entrée Choices

Seared Herb Infused Chicken Breast in ~~Marinade~~ Sauce
Sautéed Chicken Breast in a Mushroom and Marsala Wine Sauce
~~Sliced New York Strip~~ Topped with Mushrooms and Cabernet Demi Glace
Herb Crusted Stuffed Pork Loin with Caramelized Apple Glaze
Baked Salmon with Lemon Caper Burre Blanc
Homemade Vegetable or Meat Lasagna
Chef's Homemade Meatloaf with Gravy
Chicken Fettuccini Alfredo

Choice of Two Items

Roasted Garlic Mashed Potato
Potatoes Au Gratin
Wild Rice Pilaf
Roasted Rosemary Baby Red Potatoes
Season's Freshest Vegetable Medley
Broccoli
Asparagus
Green Beans Almondine

One Entrée.....\$19.95pp+
Two Entrées.....\$21.95pp+
Three Entrées.....\$23.95pp+

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Add \$3.00 per person under minimum

DINNER ENTREES

Prices Based on a Minimum of 20 People

Selections Include Mixed Green Salad, Seasonal Vegetable, Chef's Selection of Potato or Rice, Rolls and Butter, Dessert, Coffee, Decaffeinated Coffee and Iced Tea

Chicken Wellington or Florentine
Served with Wild Mushroom Demi Glace \$22.99pp++

Roast Prime Rib of Beef
Slow Roasted Prime Rib of Beef Au Jus Served with Creamy Horseradish Sauce \$26.95pp++

Filetto al Pepe & Petto di Pollo
4-oz Peppered Filet Mignon and Grilled Chicken Breast Served with Cognac Cream Sauce \$29.95pp++

Filet Mignon
8-oz Filet Mignon with Mushroom Marsala Sauce \$29.95pp++

Seared Herb Infused Chicken Breast
Pan Seared Oven Roasted Chicken Breast Fresh Herb & Roasted Garlic Infused \$21.95pp++

Baked Salmon
Served with a Fresh Lemon Caper Burre Blanc \$21.95pp++

Roasted Stuffed Loin of Pork
Stuffed with Wild Mushroom Duxcelle & Caramelized Apple Glaze \$22.95pp++

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THEMED BUFFETS

(Minimum 40 People, Please)

Selections Include Coffee, Decaffeinated Coffee and Iced Tea

LITTLE ITALY

Antipasto Display, Traditional Caesar Salad, Pasta Station to Include: Torellini Marinara, Fettuccini Alfredo, Meatballs in Red Sauce, Chicken Parmigiana, Baked Zucchini Provençal, Garlic Bread, Tiramisu or Cheesecake

\$34.95pp++

FIESTA GRANDE

Mixed Garden Salad with Assorted Dressings, Mexican Rice, Refried Beans, Cheese Enchiladas, Beef Taco Bar, Fajita Station: Choice of Chicken or Beef Sautéed with Onions and Peppers, Flour Tortillas with Assorted Condiments, Churros

\$34.95pp++

WESTERN COOKOUT

Fresh Lettuce Salad with Assorted Dressings, Potato Salad, Assorted Relish Tray with Ranch Dip, Fall off the Bone Pork Ribs and BBQ Chicken, Ranch Cowboy Beans, Baked Potatoes, Corn on the Cob, Corn Bread and Apple Crumb Pie

\$34.95pp++

CARIBBEAN DELIGHT

Tropical Mixed Green Salad with Strawberries, Mandarin Oranges, Almonds Served with a light Vinaigrette Dressing, Sliced Fresh Fruit Tray, Sweet & Sour Pork, Grilled salmon with Mango Sauce, Chicken Skewers, Wild Rice, Stir Fry Island Vegetables, Sweet Breads, Kiwi Pie, or Coconut Cake

\$39.95pp++

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HOT DINNER BUFFET

(Minimum 40 People, Please)

Selections Include Mixed Green Salad, Chef's Selected Salad, Rolls and Butter, Assorted Desserts, Coffee, Decaffeinated Coffee, Iced Tea

Entrée Choices

Seared Herb Infused Chicken Breast in Au Jus Sauce
Sautéed Chicken Breast in a Mushroom and Marsala Wine Sauce
Sliced New York Strip Topped with Mushrooms and Cabernet Demi Glace
Stuffed Pork Loin with Caramelized Apple Glace
Homemade Meat or Vegetarian Lasagna
Chef's Meatloaf with Gravy
Chicken Fettuccine Alfredo
Herb Seared Salmon with Remoulade Tartar Sauce
Filet Mignon in a Burgundy Mushroom Demi Glace (Add \$3 pp++)

Choice of Two Items

Roasted Garlic Mashed Potato
Potatoes Au Gratin
Rice Pilaf
Wild Mushroom Risotto
Roasted Baby Red Potatoes
Marinated Grilled Vegetables
Seasonal Fresh Vegetable Medley
Grilled or Steamed Asparagus
Green Beans Almondine

21.95
One Entrée~~\$22.95~~pp++
Two Entrées~~\$25.95~~pp++
Three Entrées~~\$29.95~~pp++

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THE CARVING STATION

Carving Stations (Carver Fee of \$50.00 will Apply)

WHOLE BONELESS SMOKED TURKEY BREAST

(SERVES 50)
Served with Cranberry Sauce & Mayonnaise
Pettie Rolls
~~\$195.00~~ **230.00**

HONEY GLAZED HAM

(SERVES 50)
Served with Honey Dijon Mustard
Pettie Rolls
~~\$195.00~~ **250.00**

HERB CRUSTED PRIME RIB OF BEEF

(SERVES 50)
Served with Horseradish Cream & Au Jus
Pettie Rolls
~~\$295.00~~ **350.00**

CARMELIZED APPLE GLAZED PORK LOIN

(SERVES 40)
Served with Apple Sauce & Mustard
Pettie Rolls
~~\$195.00~~ **250.00**

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HORS D'OEUVRES

HOT APPETIZERS

(All Hors d'Oeuvres priced per 50 pieces)

\$90.00	BBQ Rib Tips	\$75.00	Spicy Chicken Wings
\$90.00	Mini Chicken or Beef Wellingtons	\$85.00	Chicken Tenderloin Strips
\$90.00	Mini Taco or Burritos or, Taquitos	\$80.00	Swedish or Italian Meatballs
\$125.00	Crab cakes	\$75.00	Breaded Raviole
\$85.00	Vegetable Spring Rolls	\$80.00	Stuffed Mushrooms Caps
\$130.00	Coconut Fried Shrimp	\$80.00	Gourmet Mini Pizzas
\$135.00	Bacon Wrapped Scallops	\$80.00	Tequila Jalapeno Poppers
		\$90.00	Mozzarella Sticks

COLD APPETIZERS

(All Hors d'Oeuvres priced per 50 pieces)

\$65.00	Gourmet Roasted Bruschetta
\$80.00	Assorted Canapés
\$90.00	Ham & Swiss Cheese Roll ups
\$80.00	Pinwheel Tortillas
\$80.00	Cold Roast Beef on Endive Spears
\$90.00	Sliced Smoked Salmon on Toast Points
Market Price	Iced Jumbo Shrimp
\$95.00	Shrimp & Crab Salad on Focaccia
\$90.00	Roasted Eggplant, Red Pepper and Pesto on Focaccia

CHIPS, DIPS & SNACKS

\$12.00 lb	Potato Chips
\$14.00 lb	Tortilla Chips
\$22.00qt	Chili Con Queso and Salsa
\$26.00qt	Guacamole
\$16.00qt	Onion Dip
\$18.00 lb	Mixed Nuts
\$12.00 lb	Pretzels, Popcorn, and Bar Snacks

TASTY TRAYS A LA CARTE

Small	Medium	Large	
10-12	20-25	40-50	SERVES
\$45.00	\$70.00	\$100.00	Fresh Vegetable Tray and Dill Dip
\$45.00	\$70.00	\$100.00	Spinach/Arrihoke Dip with Gourmet Flat Breads
\$45.00	\$70.00	\$100.00	Assorted Fresh Sliced Fruit Tray
\$65.00	\$90.00	\$115.00	Antipasto Display & Sliced Italian Meats
\$65.00	\$90.00	\$115.00	Domestic & Imported Cheese Tray with Assorted Crackers
\$65.00	\$90.00	\$115.00	Deli Tray with Breads & Condiments

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Wine & Spirits

<u>House Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
Bourbon	Jim Beam	Jack Daniels
Blend	Seagram's 7	Seagrams VO
Scotch	Dewars White Label	Chivas Regal
Vodka	Smitrnoff	Absolut
Gin	Bombay	Tanqueray
Rum	Bacardi Silver	Bacardi Gold
Tequila	Cuervo Gold	Cuervo 1800

<u>Host</u>	<u>Cash</u>
\$5.50	\$5.75
\$5.00	\$5.25
\$4.50	\$4.75
\$6.00	\$6.00
\$6.50	\$6.50
\$8.00	\$8.00
\$5.25	\$5.50
\$4.50	\$4.75
\$3.50	\$3.75
\$1.50	\$1.50
\$3.00pp	n/a
\$55.00 / Gallon	n/a
\$55.00 / Gallon	n/a
\$26 / Gallon	n/a

Bottled Wines & Champagnes

<u>Sparkling Wines</u>	<u>Red Wines</u>	<u>White Wines</u>
Prosecco	House Wine	House Wine
Select Wine	Select Wine	Select Wine
\$29.00 / Bottle	\$27.00 / Bottle	\$27.00 / Bottle
\$34.00 / Bottle	\$35.00 / Bottle	\$35.00 / Bottle
Sparkling Grape Juice	Sparkling Grape Juice	Sparkling Grape Juice
\$16.00 / Bottle	\$16.00 / Bottle	\$16.00 / Bottle

*A \$75.00 Bartender fee, per bar, will apply. The Bartender fee will be waived when beverages sales exceed \$300.00 in revenue per bar. All bars close no later than 11:00pm, no exceptions. All Food and Beverage Prices are Subject to a 20% Service Charge and 7% Sales Tax.

