



Holiday Inn Boone University Catering Menu



Breakfast Buffets

All breakfasts are served with freshly brewed coffee and hot tea service.

Minimum of 15 guests. Service time of 60 minutes.

The Governor's Continental

17.00/person

Assorted Juices, Variety of Cereals with Milk, Breakfast Breads, Fruit Preserves and Butter, Assorted Yogurts, Seasonal Sliced and Whole Fruits.

Healthy Start

14.00/person

Assorted Juices, Assorted Yogurts, Granola, Seasonal Sliced and Whole Fruits, Assorted Breakfast Bars.

Bagel Express

15.00/person

Assorted Juices, Selection of Bagels, Cream Cheese, Fruit Preserves and Butter, Assorted Yogurts, Seasonal Sliced and Whole Fruits.

The Grand Breakfast

18.00/person

Scrambled Eggs, Smoked Bacon and Sausage, Breakfast Potatoes, Seasonal Sliced and Whole Fruits, Assorted Breakfast Breads.

Build-a-Biscuit

15.00/person

Assorted Juices, Buttermilk Biscuits, Canadian Bacon and Smoked Sausage, Scrambled Eggs, Cheddar Cheese, Seasonal Sliced Fruit.

Refreshments and Snacks

Freshly Brewed Regular and Decaffeinated Coffees

25.00/gallon

Iced Tea / Hot Tea

23.00/gallon

Lemonade / Fruit Punch

10.00/carafe

Assorted Juices

15.00/carafe

Assorted Soft Drinks

2.50/can

Water

2.50/bottle

Assorted Muffins and Danish

25.00/dozen

Bagels and Cream Cheese

25.00/dozen

Freshly Baked Cookies

23.00/dozen

Freshly Baked Brownies

25.00/dozen

A 22% service charge and applicable sales tax apply to all meeting and banquet functions.

Prices are subject to change due to market fluctuations.

Plated Meals

All plated meals are served with a garden salad, warm rolls & butter.

Water or iced tea and coffee and hot tea service

Mediterranean Salmon	23.00/person
Fresh salmon pan seared with herbs and Chef's choice of two sides.	
Lemon Crispy Parmesan Chicken	21.00/person
Parmesan crusted chicken breast with a lemon caper sauce and Chef's choice of two sides.	
Penne Primavera	18.00/person
A blend of fresh vegetables and penne pasta with a roasted garlic and sundried tomato crème sauce.	
Italian Cold-Cut Sandwich	17.00/person
Honey roasted ham, salami, pepperoni, provolone cheese, lettuce, tomato, red onion with mayonnaise served on a sub roll, accompanied with house chips.	
Chicken Salad Croissant	17.00/person
Chicken salad with leaf lettuce and tomatoes on a toasted croissant, accompanied with house chips.	

A Lighter Side

All salads are served with choice of two dressings. Water or iced tea and coffee and hot tea service

House Salad	10.00/person
Blend of Romaine and iceberg lettuce served with julienne carrots, tomatoes, cucumber, Bermuda onions and choice of dressing.	
High Country Salad	11.00/person
Tender spring greens tossed in a vinaigrette served with shaved cheddar cheese, diced Applewood smoked bacon, croutons and topped with pecans.	
Caesar Salad	12.00/person
Romaine lettuce with black pepper goat cheese, house croutons, parmesan cheese and creamy Caesar dressing.	

Add Grilled Chicken to any salad: \$5.00/person Add Grilled Shrimp or Salmon to any salad: \$6.00/person

Boxed Lunches

All boxed lunches are served with lettuce, tomato, pickle, condiments, chips or pretzels, whole fruit and cookie. Bottled water included.

Watauga	15.00/person
Turkey breast topped with Monterey jack cheese with chipotle spread served on a sub roll.	
Appalachian	15.00/person
Honey roasted ham, slow roasted with Swiss cheese served with stone ground Dijon mustard on a sub roll.	
Daniel Boone	15.00/person
Slow roasted angus beef prepared medium, topped with cheddar cheese with a scallion cream cheese spread, served on a sub roll.	
Carolina	15.00/person
Tomato basil wrap with a cream cheese spread, filled with shredded vegetables, shaved cucumbers, tomatoes, field greens and crispy bean sprouts and a vinaigrette dressing.	

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Buffet

All buffets are served with Chef's choice of dessert, water or iced tea and choice of freshly brewed regular and decaffeinated coffee, premium and herbal teas.

Minimum of 15 guests. Service time of 60 minutes.

All American Cookout

Angus beef burgers, grilled chicken breast, 1/4 lb. angus hot dogs, coleslaw, baked beans, corn on the cob, cheese, lettuce, tomatoes, onions, pickles, condiments and buns. 19.00/person

Southern

Southern fried chicken, eastern NC pork barbeque, baked beans, mashed potatoes, green beans, coleslaw and mixed green salad. 21.00/person

Salad Bar

Fresh salad bar assortment of Romaine, spring mix and iceberg lettuce and accompanied with cherry tomatoes, black olives, red onions, carrots, cucumbers, beets, pepperoncini and assorted dressings. 15.00/person

Add Potato Bar: Jumbo Idaho potatoes, steamed broccoli, cheese sauce, whipped sweet cream butter, smoked bacon crumbles, Cheddar cheese and sour cream. +5.00/person

Add Choice of Soup: Chicken noodle, vegetable, tomato bisque, vegetable beef or broccoli and cheese. +3.00/person

Deli

Assortment of breads and sliced deli meats to include ham, turkey, and roast beef with assorted cheeses and accompanied with lettuce, tomatoes, onions, pickles and condiments. Served with pasta salad, coleslaw and chips. 18.00/ person

Southwestern

Served with fresh garden salad with choice of two dressings and warm rolls and butter. Beef and chicken fajitas with warm flour tortillas, crisp tortilla baskets of chips, shredded lettuce, tomatoes, guacamole, salsa and cheese. Served with Mexican rice and black beans. 19.00/person

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Afternoon Breaks

Service time of 60 minutes.

Cookie Corner

Freshly baked cookies, whole fruit, freshly brewed regular and decaffeinated coffees, premium and herbal teas, assorted soft drinks and bottled waters. 12.00/person

Sweet & Salty

Freshly baked brownies and cookies, potato chips, pretzels, assorted candy bars, iced tea, assorted soft drinks and bottled water. 13.00/person

Healthy Delight

Seasonal sliced fresh fruit served with yogurt dip, fresh vegetables with ranch dressing, iced tea, assorted soft drinks and bottled water. 13.00/person

Southwestern Break

Tri-colored tortilla chips, fresh-made salsa, black bean corn salsa and guacamole, iced tea, assorted soft drinks and bottled water. 11.00/person

7th Inning Stretch

Soft pretzels with stone ground mustard, mixed nuts, assorted soft drinks and bottled water. 9.00/person

Refreshment Break

Freshly brewed regular and decaffeinated coffees, premium and herbal teas, iced tea, assorted soft drinks and bottled water. 6.00/person

Beverage Service

A full bar, open or cash, is available for your private function. Bartenders are required for all beverage service. Bartender fees include a rate of \$ 75.00 per hour, per bartender, with a minimum of two hours of service time. Minimum of 15 Guest

Host Bar

An open bar may include full liquor selections or beer & wine only. Mixers and garnishes are standard for all bars. The hosted bar final balance is based on the number of drinks served formally kept by Hotel personnel. Final balance is due at end of function.

Beer/Wine/Soda	20.00/person	1st hour
Beer/Wine/Soda	14.00/person	Each additional hour
House brands	25.00/person	1st hour
House brands	19.00/person	Each additional hour
Premium brands	32.00/person	1st hour
Premium brands	22.00/person	Each additional hour

Cash Bar

The banquet cash bar set up includes your choice of premium or house liquors, choice of premium or house wines, choice of domestic and imported beers, an assortment of sodas and juices.

Premium Brand Liquors	9.00/drink
House Brand Liquors	7.00/drink
Premium Wines	9.00/drink
House Wines	6.00/drink- 30.00/bottle
Imported Beers	7.00/drink
Domestic Beers	5.00/drink
Fruit Punch	24.00/gallon
Champagne Punch	40.00/gallon
Premium Champagne	50.00/bottle
House Champagne	25.00/bottle
Sparkling Cider	18.00/bottle
Champagne Toast	3.50/person
Sparkling Cider Toast	2.50/person
Assorted Sodas	2.50/can
Water	2.50/bottle

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Meeting's Package

To simplify your meeting needs, we offer specialized break packages. Minimum of 15 guests.
Service provided for 60 minutes for breakfast and 30 minutes for mid-morning and afternoon breaks.

Served with freshly coffee and hot tea service, sodas and waters.
Condiments to include cream cheese, butter, honey and fruit preserves.

All Inclusive	45.00/person
All Day Beverage Service	
Early Morning Breakfast:	
Selection of chilled fruit juices, sliced seasonal fruit and berries, assorted bagels, assorted flavored yogurts	
Lunch (<i>Choose One</i>):	
Classic Deli, Salad & Potato Bar, All-American Cookout or Southwestern	
Afternoon Break (<i>Choose One</i>):	
Cookie Corner, Sweet & Salty, Ice Cream Social, Healthy Delight or Southwestern	
Beverage and Break	25.00/person
All Day Beverage Service	
Afternoon Break (<i>Choose One</i>):	
Cookie Corner, Sweet & Salty, Ice Cream Social, Healthy Delight or Southwestern	
Beverage	13.00/person
All Day Beverage Service Non Alcoholic	

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Catering Policies

Food and Beverage Services

The Holiday Inn Raleigh Downtown is responsible for the quality and freshness of the food served to our guests. Due to the current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be removed from the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the State of NC. As a licensee, this Hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into any function or banquet space of the Hotel from the outside.

Administrative Fees

All Catering and Banquet charges are subject to fees including a 22% service charge and all applicable taxes.

Service Times

All break, beverage and buffet service times are scheduled for 60 minutes and include refreshing and/or replenishing as needed.

Guarantees

A guaranteed attendance is required for all meal functions four (4) business days prior to the first scheduled function date and is not subject to reduction. If the Catering Office is not advised by this time, the estimated figure will automatically become the guarantee. Revisions in your group counts, times, dates or meal functions may necessitate renegotiating the charges. We will be prepared to serve up to 5% over the guarantee.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to first scheduled function takes place.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit or prepayment, or a completed credit card authorization form.

Security

The Hotel does not assume responsibility for damage or loss of merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through the Catering Department prior to the event.

Decorations

The Catering Department will be happy to assist you with arranging freshly cut flowers, centerpieces, themed décor, etc. The Hotel will not permit affixing anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. Use of open flames, birdseed, rice or silly string is prohibited. If any such items are used, a cleanup fee plus any additional damage fees will be added to the final bill.

Cancellation

In the event of cancellation of a function or event, written notification must be received the Hotel. Cancellation fees will apply as outlined below:

0 - 30 days prior to event:	100% of estimated charges
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I have read and understand the Holiday Inn Raleigh Downtown Catering Policies as explained above.

Authorized Signer: _____

Organization Name: _____

Date: _____