

Holiday Inn Catering

Fresh • Flexible • Perfect for Meetings & Celebrations

BREAKFAST

Carothers Continental | \$8 per person

Seasonal fruit, bakery-fresh muffins and croissants, and a yogurt bar. Served with butter and preserves, chilled juices, and freshly brewed regular and decaffeinated coffee with assorted teas.

Holiday Inn Classic Buffet | \$10 per person

Farm-fresh scrambled eggs, seasoned breakfast potatoes, smoked hickory bacon, bakery-fresh muffins and croissants, biscuits with sausage gravy, assorted cereals with milk, and a yogurt bar. Served with chilled juices and freshly brewed regular and decaffeinated coffee with assorted teas.

BREAKFAST À LA CARTE

Breakfast Danishes | \$14 per dozen

Breakfast Muffins | \$14 per dozen

Assorted Yogurt | \$14 per dozen

Whole Fresh Fruit | \$12 per dozen

Diced Seasonal Fresh Fruit Display | \$4 per person

Includes whipped butter and preserves where applicable.

BEVERAGES À LA CARTE

Bottled Soft Drinks (20 oz) | \$3 each

Bottled Water | \$3 each

Iced Tea | \$10 per gallon

Lemonade | \$10 per gallon

Freshly Brewed Regular or Decaffeinated Coffee | \$25 per gallon

BREAKS

At the Movies | \$10 per person

Warm ballpark soft pretzels served with gourmet mustard and freshly popped popcorn seasoned to perfection.

The Chocoholic | \$10 per person

Fresh-baked chocolate chip cookies, triple chocolate brownies, and freshly brewed regular and decaffeinated coffee.

Energy Burst | \$12 per person

Seasonal fresh fruit, deluxe trail mix, peanuts, assorted breakfast bars, and freshly brewed regular and decaffeinated coffee.

BREAKS À LA CARTE

Fresh-Baked Chocolate Chip Cookies | \$20 per dozen

Triple Chocolate Bakery Brownies | \$24 per dozen

Assorted Candy and Energy Bars | \$3 each

LUNCH

Lunch on Wheels | \$14 per person

Traditional boxed lunches featuring your choice of ham and cheddar, smoked turkey and cheddar, roast beef and cheddar, or vegetarian and cheddar. Served on fresh-baked bread with lettuce, tomato, pickle spear, mustard, and mayo. Includes individual chips, iced tea, and water.

Deli Market Buffet | \$18 per person

Chef's choice soup and pasta salad, garden-fresh seasonal salad, assorted deli meats including turkey, ham, and roast beef, with a selection of deli cheeses and chips. Served with fresh-baked bread, classic condiments, iced tea, and water.

Italian Bar | \$24 per person

Garden-fresh and Caesar salads with classic accompaniments, spaghetti with traditional marinara, signature lasagna topped with mozzarella, and grilled chicken Alfredo. Served with iced tea and water. Dessert: Cheesecake bites.

South of the Border | \$22 per person

Garden-fresh salad, crisp tortilla chips with salsa, seasoned grilled chicken and steak fajitas with flour tortillas, Mexican rice, and grilled peppers and onions. Served with sour cream, guacamole, lettuce, tomato, and shredded cheddar cheese. Includes iced tea and water. Dessert: Tres leches cake.

DINNER

Franklin Dinner Buffet | Starting at \$27 per person

Choose one, two, or three entrees. Selections include garden-fresh or Caesar salad; Southern fried chicken, roasted chicken in tomato gravy, herb-stuffed pork loin, carved roast beef, or lasagna. Served with chef-selected starches and vegetables, assorted desserts, dinner rolls, and butter.

Southern BBQ Table | \$28 per person

Pit-fired pulled pork shoulder and hickory-smoked chicken. Choice of two sides: potato salad, macaroni and cheese, coleslaw, or baked beans. Choice of apple cobbler or banana pudding. Served with sweetened and unsweetened iced tea.

Southern Buffet | \$22 per person

Garden-fresh or Caesar salad, choice of bacon-wrapped meatloaf or BBQ chicken, mashed potatoes with chives, macaroni and cheese, buttered sweet corn, and choice of pecan pie or apple cobbler. Served with sweetened and unsweetened iced tea, dinner rolls, and butter.

RECEPTION

Bottled Beer | \$7 each

Samuel Adams Boston Lager, Corona Extra, Stella Artois, Bud Light, Michelob Ultra, Miller Lite, Heineken, and Coors Light.

Bartender Fee | \$100 per three-hour service period

Enhanced Wine Selection | \$8 per glass

Josh Cellars Cabernet Sauvignon, Merlot, Pinot Noir, and Chardonnay; Joel Gott Pinot Grigio.

TAPAS BAR / SMALL PLATES

One selection | \$10 per person • Two selections | \$13 per person • Three selections | \$16 per person

Chicken Meatballs in Marinara Sauce

Cream Cheese Cucumber Bites

Chicken Salad with Croissants

Fried Ravioli with Marinara Sauce

Pulled Pork Sliders

Southern Style Chicken Bites (with BBQ & Honey Mustard Dipping Sauces)

Tea Sandwiches (Roast Beef with Horseradish, Salmon Cream Cheese & Cucumber, Pimento Cheese)

Fresh Fruit Display with Cheese & Crackers

ADD A CHARCUTERIE BOARD (meats, cheeses, nuts, dips, breads, jams, pickles) | \$15 per person