

Catering  
Menu  
2026



2725 Palomar Airport Road  
Carlsbad, CA 92009  
760.438.2725

# EVENT GUIDELINES

## FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through Holiday Inn Carlsbad. We do not allow outside food or beverage to be provided in our event and banquet spaces by either clients or attendees with the exception of prearranged specialty cakes with a plating fee and wine/champagne with a corkage fee.

## PRICING, SERVICE CHARGE & STATE TAX

All menu pricing listed will be subject to 23% service charge. California state sales tax, currently 7.75%, is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax.

## EXPECTED NUMBER/GUARANTEES

To ensure proper and seamless execution of your events, all catering orders must be received with selections no later than 30 days prior to the start of the events. Signed Banquet Event Orders must be received with signature 14 days, two weeks, prior to the start of the event with a reasonable expected number. A preliminary guarantee of attendance is required 7 business days before the first scheduled function, with a final confirmation ("guarantee") due by noon, 3 business days prior to the event's start. If a guarantee or final guarantee is not received, the Hotel will charge for the expected number of guests as indicated in the original Letter of Agreement. The number you guarantee is not subject to reduction. Final billing will be based on the greater number, guarantee or actual attendance. We will set for 10% over upon request.

## CHOICE MENU SELECTION

Chef will gladly accommodate up to a 3-entrée selection, that would include the vegetarian option, for plated/choice meals.

## THE FOLLOWING WILL APPLY SHOULD YOU CHOOSE THIS OPTION:

- A preliminary guarantee of attendees, along with final meal selections, is required 7 business days prior to the first scheduled function.
- An exact count of each entrée, or final guarantee, must be provided by noon (3) business days prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées.
- Contact must provide one place card per guest indicating each selection. Our printed menu selections are recommended suggestions; however, our team is happy to customize or modify existing banquet menus to meet your needs. Contracted food and beverage minimums/menu discounts and concessions do not apply to custom or modified menus.

## DISPLAYED FOOD/BUFFETS

Buffet and display items will be presented for a maximum of one hour (60 min) to one-and-one-half hours (90 min) – unless otherwise noted. Perishable items are limited to a one hour (60 min) serve time. Food Displays and/or Buffets offer specific quantities of food. Food Preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.

## BAR

The Holiday Inn Carlsbad will supply one bartender per 150 guests. Each bar is required to meet a revenue minimum in order to waive the bartender fee. Any additional bartenders requested beyond these guidelines is subject to a fee. It is our policy, in accordance with our liquor license, that beverages only be dispensed by certified Hotel bartenders/employees. The Holiday Inn Carlsbad reserves the right to request proper identification from any guests ordering alcoholic beverages. Alcoholic Beverage service may be denied to any guests who appear intoxicated or are underage. No outside alcoholic beverages/containers may be brought into an event by guests.

## DECORATIONS

All decorations must meet with the approval of the Holiday Inn Carlsbad. The Hotel will not permit the affixing of any items to the walls or ceiling of the rooms unless written approval is given by the event department.

## TIMING AND ROOM RESETS

The Holiday Inn Carlsbad schedules staff based on the agreed Event Orders submitted. If a room set is changed within 24 hours of the start of the function there will be a labor fee assessed. Changes to timing can incur extended shifts, any function time moved more than 30 mins prior to the agreed start or extended past the agreed end will incur a fee per hour or fraction thereof.

## OUTDOOR FUNCTIONS, WEATHER, NOISE ORDINANCE

All outdoor functions and amplified music must conclude no later than 10:00 p.m. In accordance with the local city ordinances and the respect for other Hotel guests. Events with a bar- last call at 9:30 pm. For events inside the ballroom, the patio closes at 10pm. All outdoor set up is to be removed by banquet staff.

WEATHER CALLS WILL BE MADE BY THE CLIENT UPON RECOMMENDATION OF SALES EVENTS TEAM

If the client is unavailable the decision will be made on the client's behalf in favor of moving indoors at a threshold of 40% chance of showers.



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## Two Hour Serve Time

*All Options Include: Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea (Served with Half & Half, 2% Milk)*

# CONTINENTAL BREAKFAST

## KEEP IT CLASSIC, CARLSBAD -\$29

- Minimum 10 Guests
- Selection of Sliced Seasonal Fruit
- Assorted Pastries, Croissants, Muffins
- Whipped Butter, Fresh Fruit Preserve

## EXECUTIVE CONTINENTAL -\$32

- Minimum 15 Guests
- Selection of Sliced Seasonal Fruit
- Variety of Healthy Yogurts, Whole-Grain Granola
- Pastries, Croissants, Muffins
- Assorted Bagels, Cream Cheese, Butter

## A TASTE OF EUROPE -\$35

- Minimum 15 Guests
- Sliced Seasonal Fruit
- Individual Yogurts, Whole Grain Granola
- Imported and Domestic Sliced Meats & Cheese
- Assorted Bagels, Muffins and Croissants served with Butter and Fruit Preserves



## Two Hour Serve Time, minimum 25 Guests

*All Options Include: Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea (Served with Half & Half, 2% Milk)*

# BUFFET BREAKFAST

### SUNRISE BREAKFAST BUFFET -\$37

- Seasonal Fruit
- Yogurts & Granola
- Scrambled Eggs
- Country Potatoes with Peppers & Onions
- Choice of Bacon, Pork Sausage, or Turkey Sausage
- Assorted Pastries, Muffins, Croissants
- Juices: Orange

### HELLO HEALTHY BREAKFAST -\$39

- Seasonal Fruit
- Yogurts & Whole Grain Granola
- Scrambled Eggs with Peppers, Mushrooms, Onions
- Scrambled Egg Whites
- Turkey Sausage
- Avocado Toast
- Juices: Orange, Cranberry, Apple

### SOUTH OF THE BORDER -\$42

- Chorizo Scramble & Huevos Rancheros
- Skillet Potatoes with Peppers & Onions
- Rice & Beans
- Corn & Flour Tortillas
- Fresh Salsa, Guacamole, Sour Cream, Pico de Gallo, Chips



## Two Hour Serve Time, minimum 25 Guests

*All Options Include: Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea  
(Served with Half & Half, 2% Milk)*

### Action Stations

-\$150+ Attendant Fee | Minimum 25 Guests

Omelet Station -\$22

Dried Tomatoes, Cheese, Garlic, Spinach  
Bacon, Chicken Sausage, Peppers  
Onions, Mushrooms, Ham

Waffle Station -\$24

Fresh Waffles Served with:  
Maple Syrup, Whipped Cream  
Seasonal Berries, Almonds, Granola, Butter

### Breakfast Enhancements

Egg & Cheese Croissant -\$10

- Scrambled Eggs, Bacon, Swiss Cheese

English Muffin Sandwich -\$10

- Scrambled Eggs, Cheddar Cheese, Ham

Avocado Toast --\$12

- Crostini, Mashed Avocado, Argula, Olive Oil

Stuffed French Toast -\$12

- Mixed Berries, Cream Cheese

Granola Parfait -\$8

- Yogurt, Granola, Seasonal Berries

Oatmeal -\$8

- Dried Fruit, Almonds, Granola, Brown Sugar, Cream

Breakfast Burrito -\$12

- Scrambled Eggs, Black Beans, Potatoes, Cheddar Cheese, Mashed Avocado, Salsa Fresca, Sour Cream, Served with Fresh House Salsa

### Plated Options

Egg & Cheese Croissant -\$15

- Scrambled Eggs, Bacon, Swiss Cheese

Two Stuffed French Toast -\$22

- Mixed Berries, Cream Cheese

Traditional Breakfast -\$23

- Scrambled Eggs with Cheese, Potatoes, Bacon

Chilaquiles -\$25

- Salsa Verde, Corn Tortillas, 2 Eggs, Chipotle Crema

BUFFET BREAKFAST



ONE HOUR SERVE TIME

ALL DAY BREAK PACKAGES

**INNOVATIVE PLANNER PACKAGE -\$40**

TO START

- Sliced Seasonal Fruit
- Assorted Pastries
- Muffins + Donut Holes
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
- Orange Juice

MID-MORNING

- Assorted Iced Coffees + Assorted Naked Juice Smoothie
- Bottled Water
- Granola Bars

PICK-ME-UP

- Freshly Baked Cookies
- Assorted Sodas
- Bottled Water
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

**EXECUTIVE PLANNER PACKAGE -\$45**

TO START

- Sliced Seasonal Fruit
- Assorted Pastries, Muffins, Croissants
- Bagels & Cream Cheese
- Fruit Preserves
- Variety of Fruit Yogurts
- Whole Grain Granola
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

MID-MORNING

- House-Made Assorted Fruit Smoothies
- Assorted Iced Coffee

PICK-ME-UP

- Freshly Baked Cookies, Beef Jerky
- Protein Bars, Snack Mix
- Iced Tea
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

THEMED BREAKS

**SWEET SHOP -\$21**

- Cookies, Brownies, Lemon Bars
- Iced Tea, Hot Tea, Milk (Regular & Chocolate), Coffee, Decaf

**AFTERNOON CANDY CRUSH -\$21**

- Red Vines, Assorted Candy and Candy Bars
- Assorted Sodas, Bottled Water

**7TH INNING -\$21**

- Peanut Mix, Popcorn, Pretzels, Kettle Chips
- Assorted Sodas, Bottled Water

**JET FUEL HUMMUS BREAK -\$25**

- Hummus with Pita, Veggies, Feta, Green Olives, Cucumbers
- Original & Roasted Red Pepper

**COFFEE COLD BAR -\$18**

- Assorted Starbucks Cold Drinks
- Variety of frappes
- Nitro Cold Brew
- Double Shots

**PARFAIT BREAK -\$16**

- Build-Your-Own Yogurt Parfaits with Granola, Almonds, Honey, Berries



## À LA CARTE ITEMS

### BEVERAGES

Freshly Brewed Coffee	-\$65 / gallon
Decaffeinated Coffee	-\$65 / gallon
Hot Tea	-\$65 / gallon
Orange Juice	-\$45 / gallon
Cranberry Juice	-\$45 / gallon
Apple Juice	-\$45 / gallon
Freshly Brewed Iced Tea	-\$45 / gallon
Lemonade	-\$45 / gallon
Coca-Cola® Soft Drinks	-\$5 / each
Bottled Sparkling Water	-\$5 / each
Bottled Water	-\$5 / each
Energy Drinks	-\$8 / each
Starbucks Frap. Chilled Coffee	-\$ 9/ each
Naked Juice Smoothie	-\$ 9/ each

### FOOD

Assorted Cookies	-\$38 / dozen
Fudge Brownies	-\$38 / dozen
Protein Bars	-\$38 / dozen
Assorted Breakfast Pastries	-\$38 / dozen
Bagels & Cream Cheese	-\$40 / dozen
Traditional Croissants	-\$40 / dozen
Granola Bars	-\$5 / each
Sliced Seasonal Fruit	-\$12 / person
Chips, Salsa & Guacamole	-\$12 / person
Snack Mix & Mini Pretzels	-\$10 / person
Assorted Whole Fresh Fruit	5 / piece
Assorted Doughnuts	-\$40 / dozen
Doughnut Holes	-\$20 / dozen

# #



**All Buffets Served with Iced Tea and Chef's Choice of Dessert**

**Minimum 25 Guests**

**For groups of less than 25 guests, a surcharge of -\$5 per person applies**

## BUFFET LUNCH

### North County BBQ -\$45

- Field Greens with Balsamic Vinaigrette
- Ranch House Potato Salad
- Baked Beans
- BBQ Chicken
- Grilled Tri-Tip or Pulled Pork
- Cornbread Squares

### Santa Fe -\$50

- Southwest Salad with Mixed Greens, Roasted Corn, Pico de Gallo, Avocado, Cheese, Chipotle Ranch
- Chicken Breast & Carne Asada with Onions and Peppers
- Chicken & Cheese Enchiladas (Red or Green Sauce)
- Refried Beans & Spanish Rice
- Tortilla Chips with Salsa
- Sour Cream, Cheddar, Guacamole
- Flour & Corn Tortillas

### Carlsbad Deli -\$42

- Red Potato Salad, Mixed Green Salad, or Pasta Salad
- Sliced Turkey, Ham, Roast Beef
- Swiss & Cheddar Cheese
- Lettuce, Tomatoes, Onions, Pickles, Pepperoncini
- Condiments & Choice of Dessert
- Bags of Assorted Kettle Chips

### Carlsbad Lawn Picnic -\$48

- Tossed Greens with Balsamic Vinaigrette & Ranch
- Pasta Salad
- Grilled Hamburgers, Hot Dogs & Chicken Breasts with Lettuce, Tomatoes, Onions, Pickles, Cheddar & Swiss Cheese, Condiments, Buns
- Corn on the cob

### Island Style Buffet -\$55

- Macaroni Salad
- Pineapple Fried Rice
- Huli-Huli Chicken or Kalua Pork
- Citrus Soy Glazed Salmon
- Hawaiian Sweet Rolls

### Taste of Italy -\$45

- Tuscan Tomato Salad
- Penne Pasta with Sundried Tomato Sauce
- Chicken Michael Angelo: Grilled Chicken with Artichoke Hearts, Kalamata Olives
- Herb Grilled Vegetables
- Cannoli: Choice of Chocolate or Vanilla
- Chefs Choice of Assorted Rolls and Butter

#



All Options Include: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea  
(Served with Half & Half, 2% Milk) Iced Tea & Chef's Choice of Dessert

## Starters

### STARTERS CLASSIC CAESAR SALAD

Chopped Romaine, Herbed Croutons, Parmesan Cheese, Caesar Dressing

### SPRING SALAD

Mixed Greens, Roma Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette

### CHEF SOUP DUJOUR

Soup of the Day

## Entrees

***When choosing two entrees selections, the higher price will prevail***

MONTERREY SPICED CHICKEN -\$35

Red Roasted Potatoes and Seasonal Veggies

FLAT IRON STEAK MERLOT DEMI-GLACE -\$37

Merlot Reduction, Asiago Mashed Potatoes,  
Crisp Asparagus, Carrots

SPINACH & MOZZARELLA STUFFED CHICKEN -\$38

Roasted Tomato & Basil Cream Sauce  
Garlic Mashed Potatoes  
Seasonal Vegetables, Demi-Glace

GRILLED SALMON -\$35

Lemon Thyme Beurre Blanc  
Rice Pilaf, Seasonal Vegetables

CITRUS SOY SALMON -\$35

Turmeric Rice, Green Beans

### **\*AVAILABLE SALAD DRESSINGS**

Thousand Island, Raspberry Vinaigrette,  
Balsamic Vinaigrette, Bleu Cheese,  
Honey Mustard, Italian, Classic Ranch,  
Jalapeno Ranch, Classic Caesar

CAESAR SALAD -\$22

Romaine Lettuce, Parmesan Cheese,  
Croutons, Caesar Dressing, Grilled Ciabatta  
-Add Chicken +4| Add Salmon +4

COBB SALAD -\$28

Grilled Chicken, Hard Boiled Egg, Bacon  
Romaine Lettuce, Cucumber, Tomato,  
Avocado, Crumbled Blue Cheese  
Blue Cheese Dressing, Grilled Ciabatta

SOUTHWEST CHICKEN SALAD -\$28

Romaine, Spinach, Fried Chicken, Fire  
Roasted Corn, Black Beans, Cheddar Jack,  
Pickled Onion, Avocado, Jalapeno Ranch

FARMERS MARKET SALAD -\$23

Artisan Lettuce Mix, Shaved Rainbow  
Carrots, Cherry Tomato, Organic Fennel,  
Watermelon Radish,  
Champagne Vinaigrette

PLATED LUNCH

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All Selections Include Water, Potato Salad, Kettle Chips & Cookies

25 Guest Minimum

## LIGHT LUNCH

### CARLSBAD WRAP - \$32

A fresh spinach tortilla stuffed with tender turkey, creamy provolone, crisp greens, avocado, tomato, and a basil balsamic dressing.

### GRILLED VEGETABLE WRAP - \$30

A vibrant mix of fire-roasted portobello mushrooms, artichoke hearts, eggplant, squash, and red peppers, wrapped with fresh greens and a tangy balsamic vinaigrette.

### BLTA WRAP - \$30

Crispy bacon, creamy avocado, fresh lettuce, and ripe tomato with a zesty red pepper aioli, all wrapped in a sundried tomato tortilla.

### THE GRILLED CHEESE - \$18

Classic grilled Mozzarella cheese on buttery Texas toast, served with a comforting tomato soup.

### THAI VEGGIE WRAP - \$34

Crisp Red Cabbage, Cucumbers, Carrots, and Spring Mix, with Thai Peanut Sauce in a Spinach Tortilla

## BOXED LUNCH

### SMOKEY CLUB - \$34

Smoked turkey, creamy Swiss cheese, avocado, crisp lettuce, and tomato with mayo, served on hearty multigrain bread.

### CHICKEN WRAP - \$34

Grilled chicken, ripe tomatoes, crisp lettuce, and Parmesan cheese drizzled with Caesar dressing, wrapped in a spinach tortilla.

### CLASSIC ROAST BEEF - \$34

Thin slices of tender roast beef, tomatoes, crisp lettuce, sharp aged cheddar, and stone-ground mustard, all on rustic sourdough bread.

### HARVEST SANDWICH - \$34

Grilled portobello mushrooms, zucchini, crisp lettuce, sun-dried tomatoes with garlic aioli served on fresh focaccia bread.

### CAPRESE TOMATO MOZZARELLA SANDWICH - \$34

Mozzarella, Tomatoes, Spinach, and Red Onions. with Pesto and Tapenade on Focaccia



Priced Per Piece

All Hors D'oeuvres Served With Appropriate Dipping Sauces

## HOT HORS D'OEUVRES

- VEGETARIAN SPRING ROLLS -\$6  
Crisp veggies wrapped in delicate rice paper
- CHICKEN SPRING ROLLS -\$7  
Crispy rolls filled with chicken and fresh veggies
- SATAY -\$8  
Grilled skewers of marinated chicken or beef
- SOUTHWEST CHICKEN QUESADILLAS -\$7  
Stuffed with chicken, cheese, and Southwest spices, served with salsa and sour cream.
- TEX-MEX QUESO & PRETZEL BITES -\$8  
Queso paired with soft pretzel bites
- HANDCRAFTED MEATBALLS -\$8  
Beef meatballs infused with smoky bacon
- COCONUT BREADED SHRIMP -\$7  
Shrimp coated in a sweet coconut crust
- FRIED MOZZARELLA -\$7  
Served tomato bruschetta, arugula, and basil
- VEGETABLE QUESADILLA -\$6  
Filled with fresh vegetables and melted cheese served with salsa and sour cream.
- CHIPOTLE HONEY GRILLED SHRIMP -\$8  
Grilled shrimp with a spicy chipotle honey glaze
- POT STICKERS -\$8  
Chicken or Vegetable with Dipping Sauce

## COLD HORS D'OEUVRES

- SESAME SEARED AHI -\$9  
Perfectly seared ahi tuna crusted with sesame seeds served with crisp Japanese cucumber and zesty wasabi cream.
- CAPRESE SKEWERS -\$7  
Ciliegines, Cherry Tomatoes, Basil Oil, Balsamic Reduction
- JUMBO SHRIMP COCKTAIL -\$9  
Chilled, plump jumbo shrimp served with classic cocktail sauce
- PROSCIUTTO WRAPPED MELON -\$12  
Sweet, juicy melon wrapped in savory prosciutto
- GRILLED COLD ASPARAGUS WRAPPED WITH PROSCIUTTO -\$12  
Tender-grilled asparagus wrapped in delicate prosciutto
- ITALIAN MEAT SKEWERS -\$9  
Skewers of flavorful salami, fresh mozzarella, and ripe tomato



Priced Per Guest

Minimum of 25 Guests

RECEPTION STATIONS

STREET TACO BAR -\$30

Grilled Tri-Tip, Grilled Chicken  
Street Taco Corn Tortillas, Sour Cream, Cheese,  
Shredded Lettuce, Salsa Fresca, Guacamole,  
Cilantro & Chopped Onion  
Served with Chips & Salsa, Cinnamon Churros

\*Add Fish Tacos or Grilled Shrimp extra -\$2.50

GARDEN SALAD STATION -\$24

Choose Two:

CAESAR SALAD

Romaine Lettuce, Herbed Croutons  
Parmesan Cheese, Caesar Dressing

SONOMA SALAD

Mesclun Mix, Dried Cranberries  
Candied Walnuts, Gorgonzola Cheese  
Balsamic Vinaigrette

MEDITERRANEAN SALAD

Field Greens, Cucumbers, Kalamata Olives  
Feta Cheese  
Balsamic Vinaigrette

CAPRESE FARFALLE SALAD

Red Wine Vinaigrette  
Sliced Baguettes

BRUSCHETTA STATION (CHOOSE 3) -\$22

- Red & Yellow tomato Bruschetta.
- Wild Mushroom Bruschetta.
- Caprese Salad Bruschetta.
- Ricotta & Seasonal Fruit.
- Honey Bruschetta.
- Pear and Gorgonzola,
- Walnut Bruschetta

TASTE OF ROME -\$28

Choice of Pasta, 2 Sauces & 2 Meats  
Farfalle or Penne Pasta  
Alfredo, Marinara or Pesto Sauces  
Grilled Chicken, Meatballs or Italian Sausage  
Garlic Bread Sticks  
-\$150+ ATTENDANT FEE

SLIDER STATION -\$25

ANGUS BURGER

Roasted Garlic Aioli, Caramelized Onions,  
Sharp Cheddar, Arugula & Tomato

FRIED CHICKEN SLIDER

Chipotle Aioli, Buttermilk Dill Coleslaw, Pickles

PULLED PORK SLIDER

BBQ Sauce, Buttermilk Dill Coleslaw,  
Red Onion, Pickles

BEYOND MEAT SLIDER (available only upon request)

Roasted Garlic Aioli, Caramelized Onions,  
Sharp Cheddar, Arugula & Tomato

ICE CREAM SUNDAES -\$18

Vanilla & Chocolate Ice Cream  
Chocolate and Carmel Syrup  
Assorted Candy Toppings  
Fresh Whipped Cream



Priced Per Item

All Hors D'oeuvres Served With Appropriate Dipping Sauces

Minimum 25 guests

RECEPTION À LA CARTE

CRUDITÉ

Chef's Selections of Fresh Vegetables served with Creamy Garlic Dip

-\$50 AND UP

HUMMUS & NAAN BREAD

Red Pepper Hummus, Garlic Hummus & Black Olive Tapenade & Naan Bread

-\$25 AND UP

GRILLED VEGETABLES

Zucchini, Squash, Asparagus, Carrots

\$25 AND UP

MEAT LOVERS FLATBREAD

Chorizo, Bacon, Pepperoni, Mozzarella

-\$15 PER 6 SLICES

CHEESE & CHARCUTERIE INTERNATIONAL CHEESE DISPLAY

Imported & Domestic Cheeses,

Seasonal Fruit, Grainy Mustard, Fruit Compote & Assorted Crackers

-\$185 AND UP

CHARCUTERIE BOARD

Selection of Cured Meats, Imported & Domestic Cheese, Dried Fruit,

Cornichons, Nuts, IPA Mustard, Fig Spread & Grilled French Bread

Fresh Fruit

-\$200 AND UP

FRESH SEASONAL FRUIT DISPLAY

Fresh Seasonal Fruit & Berries with Honey Yogurt Dip

-\$50 AND UP



ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS  
CHEF ATTENDANT REQUIRED WITH EACH STATION -\$150+ Per Attendant  
Each carving Block Selection serves approximately 25 people

## CHOPPING BLOCK

### WHOLE FRESH ROASTED TURKEY

-\$250

Succulent and tender, our whole turkey is expertly roasted to golden perfection. Served with a zesty cranberry chutney

### HERB SLOW ROASTED TURKEY BREAST

\$250

With spiced Cranberry Compote and Pan Gravy

### BOURBON GLAZED HAM

-\$300

Rich and flavorful bourbon glazed ham, slow cooked to ensure maximum juiciness. Paired with whole grain mustard

### PRIME RIB ROAST

-\$425

Roast seasoned and cooked to a perfect medium-rare. Accompanied by a side of creamy horseradish sauce

### GARLIC HERB ROAST LOIN OF PORK

-\$300

Infused with aromatic garlic and fresh herbs, roasted to juicy perfection. Served with a rich pan gravy and a touch of horseradish

### DESSERT STATIONS

Assorted Cake Pops / \$12 per person

Crepe / \$19 per person

Sliced Bananas, Toasted Pecans, Chocolate Sauce, Cherries, Fresh Berries and Whipped Cream



## LATE NIGHT BITES

### LATE NIGHT BITES

#### MEXICAN STREET HOT DOGS

All-beef hot dogs wrapped in bacon and topped with pico de gallo, jalapeños and mayo

#### MIDNIGHT SLIDERS

Mini beef sliders with cheddar cheese, caramelized onions, and house sauce on toasted brioche buns

#### CRISPY CHICKEN TENDERS

chicken tenders served with mustard and ranch dipping sauces

#### CHICKEN WINGS

Crispy chicken wings tossed in buffalo, BBQ, or garlic parmesan sauce

#### LOADED DORITOS NACHOS

Tortilla chips layered with seasoned beef or chicken, melted cheese, jalapeños, pico de gallo, and sour cream

#### LOADED TATER TOTS

Crispy tater tots topped with melted cheese, bacon bits, and green onions, served with sour cream

#### MAC & CHEESE CUPS

Creamy classic mac and cheese served in individual cups for easy late-night indulgence

#### MARGARITA OR PEPPERONI FLATBREAD

flatbread topped with marinara, mozzarella, and pepperoni

#### PRETZEL BITES

Warm soft pretzel bites served with cheese sauce and mustard



*All Options Include: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea (Served with Half & Half, 2% Milk) Iced Tea + Chef's choice of Dessert*

PLATED DINNERS

## Starters

*Minimum of 25 Guests*

### CLASSIC CAESAR SALAD

Chopped Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Caesar Dressing

### SPINACH SALAD

Spinach, red onion, mandarin orange, candied walnuts, house-made raspberry vinaigrette

### SPRING SALAD

Mixed Greens, Roma Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette

### CHEF SOUP DU JOUR

Soup of the Day

## Entrees

### SANTA MARIA TRI-TIP -\$50

Seasoned & Marinated Tri-Tip  
Oven Roasted Cabernet Demi-Glace  
Roasted Red Potatoes,  
Seasonal Vegetables

### NEW YORK STRIP -\$68

12 oz. Montreal Spiced New York Steak  
Mashed Potatoes, Seasonal Vegetables

### FILET MIGNON -\$75

8 oz. Filet Mignon, Red Wine  
Demi-Glace, Gorgonzola  
Truffle Garlic Mashed Potatoes,  
Seasonal Vegetables

### DUET ENTREES -\$85

Choose 2:  
Grilled Petit Filet, Shrimp,  
Grilled Salmon  
Pan Seared Chicken Breast

### SPINACH & MOZZARELLA STUFFED CHICKEN -\$48

Roasted Tomato & Basil Cream Sauce  
Mashed Potatoes, Seasonal Vegetables

### GRILLED SALMON -\$48

Lemon Butter Sauce, Rice Pilaf  
Seasonal Vegetables

### CITRUS SOY SALMON -\$48

Yellow Rice, Blistered Green Beans

### CHICKEN CACIATURE-\$45

Garlic Mashed Potatoes, Seasonal Vegetables

*\*When choosing two entrée selections, the higher price will prevail.*



## VEGETARIAN ENTREES

### SAVORY PORTOBELLO RAVIOLI

Choice of Marinara or Butter Cream

### VEGETABLE PASTA PRIMAVERA

Sautéed Garden Vegetables, Roasted Red Peppers, Pesto Linguine, Shaved  
Parmesan Cheese,  
Grilled Ciabatta

### PORTOBELLA STACK

Portobello Mushroom, carrots & zucchini slices in Balsamic Reduction;  
Served with rice pilaf

### MEDITERRANEAN VEGGIE WRAP

Cucumbers, tomatoes, shredded lettuce, and roasted red peppers, layered  
with creamy hummus. Finished with a drizzle of lemon-herb vinaigrette and  
wrapped Peta Bread

### VEGAN CHILI

Blend of black beans, kidney beans, tomatoes, and sweet corn, cooked with  
Vegan Beef

### BUTTERNUT SQUASH RAVIOLI

Sage Sauce, Parmesan, Amaretti, Fried Sage Leaves

### GOAT CHEESE & SUNDRIED TOMATO RAVIOLI

Wilted Spinach, Brown Butter, Parmesan

### SAVORY PORTOBELLO RAVIOLI

Choice of Marinara or Butter Cream



*All Entrees Served With Dinner Rolls, Butter , Coffee, Decaffeinated Coffee, Hot or Iced Tea, Dessert*

**BUFFET DINNER**

**ITALIAN BUFFET -\$65**

- Mixed Greens Salad with Italian Dressing
- Caesar Salad
- Grilled Vegetables
- Baked Chicken Breast, Stuffed with Provolone Cheese and Rosemary Butter Sauce
- Penne Pasta with Sausage & Peppers, Marinara Sauce & Parmesan
- Cheese Tortellini with Alfredo Sauce
- Garlic Toast

**LAND & SEA BUFFET -\$85**

- Lobster Bisque
- Mixed Greens Salad with Balsamic Vinaigrette
- Grilled Vegetables
- Prime Rib Au jus
- Chicken Cacciatore
- Grilled Mahi with Lemon Butter Sauce
- Scalloped or Garlic Mashed Potatoes
- Seasonal Vegetables
- Assorted Artisan Rolls with Butter

**ISLAND STYLE BUFFET -\$70**

- Macaroni Salad
- Tropical Salad with Pineapple Vinaigrette
- Pineapple Fried Rice
- Huli-Huli Chicken
- Kalua Pork
- Panko Crusted Mahi-Mahi
- Grilled Veggie Kabobs
- Hawaiian Sweet Rolls

**OLD TOWN AZTEC -\$62**

- Chips & Salsa
- Southwest Salad, Roasted Corn Salad, Pico de Gallo, Blended Cheeses with Chipotle Ranch
- Chicken & Beef Fajitas with Peppers & Onions
- Cheese & Chicken Enchiladas
- Refried Beans, Spanish Rice
- Shredded Jack Cheese, Salsa, Guacamole, Sour Cream
- Warm Flour Tortillas
- Corn Tortillas

**CARLSBAD CLASSIC -\$72**

- Market Field Greens
- Corn Chowder
- Roasted Tri-Tip with Merlot Reduction
- Grilled Salmon with Avocado Butter Sauce
- Grilled Chicken with Lemon Pepper Butter Sauce
- Creamy Mashed Potatoes
- Seasonal Vegetables
- Rice Pilaf
- Assorted Dinner Rolls with Butter

**WESTERN BBQ -\$65**

- Field Green Salad with Ranch Dressing
- Red Potato Salad
- Baked Beans
- 4 Cheese- Macaroni & Cheese
- BBQ Ribs
- Country Fried Chicken
- Country Rolls with Butter



All Buffets Served with Infused Water Station & Iced Tea or Lemonade

+ Chef's Choice of Dessert

## KIDS CORNER

### CARLSBAD GRILL -\$19

Country Style Potato Salad or Pub Chips  
Hamburgers & Hotdogs  
Oven Baked Beans or Mac n Cheese

### STREET TACO -\$19

Chips and Salsa  
Spanish Rice & Refried Beans  
Ground Beef Taco & Grilled Chicken Taco Bar  
Lettuce, Tomatoes, Street Taco Corn Tortillas,  
Sour Cream, Chopped Cilantro and Cheese

### FIESTA -\$19

Chips and Salsa  
Chicken or Beef Fajitas  
Spanish Rice & Refried Beans  
Steamed Flour Tortillas  
Sour Cream, Guacamole

### PASTA AND SALAD -\$18

Cesar Salad  
Penne Pasta with choice of:  
Red Sause with Meatballs  
Alfredo Sauce (Optional: Grill Chicken)  
Garlic Bread

### PIZZA AND SALAD -\$19

Cesar Salad  
Pizza (Cheese or Pepperoni)  
Garlic Bread

### DELI SANDWICHES -\$18

Pub Chips or Fries  
Assorted Deli Sandwiches:  
Ham, Turkey or Roast Beef

### CRAZY CHICKEN -\$19

French Fries or Mozzarella Sticks  
Mac and Cheese  
Chicken Fingers  
Choice of Dipping Sauce:  
*Ranch or Ketchup*  
Texas Toast

#



Served with Lunch and Dinner Entrées

DESSERTS

NEW YORK STYLE CHEESECAKE

Served with Seasonal Berries

CARROT CAKE

Layers of rich Carrot Cake with Cream Cheese Frosting

LAVA CAKE

Chocolate Cake with a Molten Chocolate Center

BLACK FOREST CAKE

Layers of Chocolate Cake, Whipped Cream & Cherries  
with a Drizzle of White Chocolate

COCONUT CAKE

Layers of decadent Coconut Cake served with a creamy White Frosting  
and Toasted Coconut Flakes

TIRAMISU

Rich Coffee Flavored Italian Dessert

KEY LIME PIE

Key Lime Custard, Graham Cracker Crust, Whipped Cream

STRAWBERRY SHORT CAKE

layers of cake, sweetened strawberries, and whipped cream

MIXED FRUIT COBBLER

Mixed fruit baked with gluten free crust



Each Bar Requires **-\$350** in Drink Sales or **-\$150** Bartender Fee Applies  
**1 Bartender Per 150 Guests Recommended**

## BAR SERVICE BEVERAGE SELECTION

CASH / HOSTED

Well	-\$13 / -\$14	Imported/ Craft Beer	-\$12 / -\$13
Call	-\$14 / -\$16	House Wine(GLASS)	-\$13 / -\$14
Premium	-\$16 / -\$18	Soft Drinks	-\$6 / -\$6
Cordial/Cognacs	-\$14 / -\$13	Bottled Water	-\$5 / -\$5
Domestic Beer	-\$11 / -\$12	Fruit Juice	-\$6 / -\$6

## HOSTED OPEN BAR PACKAGES

### WELL BRANDS

- PER PERSON FOR THE FIRST HOUR -\$20
- PER PERSON FOR EACH ADDITIONAL -\$15

### CALL BRANDS

- PER PERSON FOR THE FIRST HOUR -\$22
- PER PERSON FOR EACH ADDITIONAL -\$16

### PREMIUM BRANDS

- PER PERSON FOR THE FIRST HOUR -\$24
- PER PERSON FOR EACH ADDITIONAL -\$18

### BEER & WINE

- PER PERSON FOR THE FIRST HOURS -\$18
- PER PERSON FOR EACH ADDITIONAL -\$14

### KEGS

- 1/2 BARELL -\$350++
- FULL BARREL *STARTING AT* -\$550++
- SPECIALTY BEER KEGS

INDIVIDUAL QUOTES

### MIMOSA BAR

- PER PERSON -\$20
- SPARKLING WINE AND CHAMPAGNE, ORANGE JUICE, GRAPEFRUIT JUICE, PEACH PUREE, SIMPLE SYRUP, ORANGE SLICES, PINWHEEL, PEELS AND TWISTS, STRAWBERRIES, RASBERRIES

### BLOODY MARY BAR

- PER PERSON FOR THE FIRST HOURS -\$23
- SMIRNOFF VODKA, HOUSE BLOODY MARY MIX, TOMATO JUICE, V-8, CLAMATO, AND GARNISHES LIKE SHRIMP, OLIVES, CELERY, DILL PICKLE SPEARS, LEMON/LIME WEDGES, HORSERADISH, AND CRACKED PEPPER.
- EXTRA FLAVORS: WORCESTERSHIRE, BITTERS, AND TABASCO.

### ALCOHOL BY THE GALLON

- Pre Prepared Options such as -\$85++
- Palomas, Margaritas, Rum Punch,
- Espresso Martini, Mai Tai

# FROM THE BAR

## WELL BRANDS

- SEAGRAM'S GIN
- KENTUCKY DELUXE
- MONTEZUMA TEQUILA
- NEW AMSTERDAM

## CALL BRANDS

- NEW AMSTERDAM
- BEEF EATER
- BACARDI RUM
- JOSE CUERVO TEQUILA
- JIM BEAM

## PREMIUM BRANDS

- GREY GOOSE
- BOMBAY SAPPHIRE
- CROWN ROYAL
- JOHNNY WALKER RED
- PATRON SILVER
- CAPTIAN MORGAN

## CIDER

- ANGRY ORCHID

## DOMESTIC BEER

- BUD LIGHT
- BUDWEISER
- COORS LIGHT
- MILLER LITE
- O'DOUL

## IMPORTED BEER

- CORONA
- HEINEKEN
- STELLA ARTOIS

## CRAFT BEER

- BLUE MOON
- GOOSE ISLAND IPA
- SAMUEL ADAMS
- SAMUEL ADAMS SEASONAL
- LEINENKUGEL SEASONAL
- MODELO ESPECIAL
- GUINNESS

## LOCAL FAVORITES

- SCULPIN

## RED WINE

- PINOT NOIR
  - SEAGLASS, CALIFORNIA - \$28
  - MONTEREY VINEYARDS, CALIFORNIA - \$32
- MERLOT
  - CANYON ROAD, CALIFORNIA - \$26
  - RODNEY STRONG, CALIFORNIA - \$36
- CABERNET SAUVIGNON
  - CANYON ROAD, CALIFORNIA - \$26
  - SEAGLASS, CALIFORNIA - \$28
  - KENDALL-JACKSON, CALIFORNIA - \$36
- RED BLENDS
  - 14 HANDS STAMPEDE, WASHINGTON - \$36

## WHITE WINE

- PINOT GRIGIO
  - DAZANTE, ITALY - \$26
- CHARDONNAY
  - CANYON ROAD, CALIFORNIA - \$26
  - SEAGLASS, CALIFORNIA - \$28
  - RAYMOND, CALIFORNIA - \$33
  - KENDALL-JACKSON, CALIFORNIA - \$36
- REISLING
  - CHATEAU STE. MICHELLE, WASHINGTON - \$34
- WHITE ZINFANDEL
  - BERINGER, CALIFORNIA - \$26
- PROSECCO
  - NEIRANO, ITALY - \$32

## CORKAGE FEE: - \$15 PER BOTTLE

- ALL WINE MUST BE DELIVERED TWO DAYS PRIOR TO YOUR EVENT - 750ML BOTTLES ONLY
- ALL WINE BROUGHT IN FROM OUTSIDE MUST BE SERVED BY HOLIDAY INN BARTENDER / SERVER

ALCOHOL CAN ONLY BE SERVICED BY SERVERS AND BARTENDERS. THE A.B.C (ALCOHOLIC BEVERAGE CONTROL) REQUIRES EMPLOYEES TO REQUEST IDENTIFICATION OF ANY PERSON WHO IS OF QUESTIONABLE AGE AND TO REFUSE ALCOHOL SERVICE IF THE PERSON IS UNDERAGE OR PROPER IDENTIFICATION CANNOT BE FURNISHED. THE HOLIDAY INN STAFF ALSO HAS THE RIGHT TO REFUSE ALCOHOL SERVICE TO ANY PERSON WHO, IN THE SERVER'S JUDGEMENT, APPEARS INTOXICATED.



WINE LIST

## CHARDONNAY

LA CREMA ARROYO SECO - \$47

Aromas of citrus, tropical and floral notes. Flavors of pitted fruit and tangerine mingled with a touch of spice and complex minerality

BREWER-CLIFTON SANTA RITA - \$49

An earthy wine with flavors of baked citrus, Meyer lemon and key lime make up this dense wine. Well balanced mid-palate with a soft yet lingering finish.

HARTFORD COURT RUSSIAN RIVER - \$47

Aromas of jasmine flower, citrus oil, green apple and pear. Flavors of kiwi, lemon drop and Pippin apple. A finish of subtle mineral notes and a hint of crystallized ginger.

## PINOT NOIR

COPAIN ANDERSON VALLEY - \$43

Aromas of black cherry, anise, and sweet tea leaves. On the palate, flavors of raspberry compote and red currants are met with notes of forest floor and vanilla. The lush, silky texture is balanced with a lasting finish.

SIDURI SANTA LUCIA - \$49

Flavors and aromas of pomegranate, clay, black cherry, sage and river rocks. A lush and lengthy finish.

HARTFORD COURT RUSSIAN RIVER - \$57

Aromas of black cherry, allspice, black currant and loam are followed by flavors of wild raspberries, dark berries and a crushed rock minerality. The dense entry is followed by a sweet and juicy mouthfeel.

WILLAKENZIE WILLAMERRE VALLEY - \$44

Fresh, juicy red fruit and spice on the nose, carrying through to an approachable palate with wonderful fruit concentration and length.

## MERLOT

LA MATANZA CREEK SONOMA - \$44

Aromas of red cherry and raspberry, plum and sage, with a hint of cocoa powder in the background. The palate is sleek and savory framed with vibrant acidity and seamless tannins.

KENDALL-JACKSON GRAND RESERVE CALIFORNIA - \$42

An earthy wine with flavors of baked citrus, Meyer lemon and key lime make up this dense wine. Well balanced mid-palate with a soft yet lingering finish.

## CABERNET SAUVIGNON

ARROWOOD SONOMA - \$43

Aromas of black cherry and blackberry compote, followed by decadent under tones of caramel and chai tea. It is bright and juicy on the palate, complemented with a plush and velvety texture.

MURPHY-GOODIE ALEXANDER VALLEY

This wine is brooding and has flavors of - \$34 blackberry, bay and thyme with black cherry and slightly softer tannins. Lush and lingering on the palate.

FREEMARK ABBEY NAPA - \$70

Dark fruit aromas of blackberry, black currant, blueberry and dark cherry. Nuances of dark chocolate, chocolate berry truffle dusted with cocoa powder, baking spices and hints of tobacco leaf. Full body with a soft entry followed by great texture and mouthfeel.

# Audio Visual Rentals

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## AUDIO VISUAL

LAPTOP AUDIO -\$60  
AUDIO CONNECTION, MIXER, NECESSARY CABLES

WIRELESS HDMI ADAPTER -\$30

STANDALONE SPEAKERS WITH MIXER -\$90

25-FOOT VGA CABLE OR HDMI CABLE -\$20

EXTENSION CORD OR POWER STRIP -\$20

4 CHANNEL AUDIO MIXER -\$45

MICROSOFT TEAMS OMNIDIRECTIONAL  
MICROPHONE/SPEAKER -\$45

POWERPOINT CLICKER- \$25.00

WIRELESS MOUSE -\$40

SOUND PATCH -\$50

SOUND BAR -\$50

WIRELESS HANDHELD MICROPHONE -\$100

A/V TECH ASSISTANCE -\$275

### SCREENS

75" ROLL IN MONITOR -\$200

8' POP UP SCREEN -\$70

75" MOUNTED DISPLAY -\$150

80" MOUNTED DISPLAY -\$150

### PACKAGES

FLIPCHART PACKAGE -\$45

VIDEO PACKAGE -\$250  
75" Flat Panel Monitor, DVD Player, Stand

LCD PROJECTOR PACKAGE -\$350  
Projector, 12' Drop Down Screen,  
Cables

WIRELESS MICROPHONE &  
SPEAKERS -\$150

# Miscellaneous

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FLIP CHARTS- \$45 EACH

EASEL STAND -\$25 EACH

8 ½ BY 11 NOTEPADS- \$3 EACH

PODIUM- \$60

PATIO HEATERS: \$75 EACH

TIKI TORCHES: \$50

DANCEFLOOR PRICE VARIES BY SIZE:  
STARTING AT \$500

FLOATING CANDLE CENTERPIECES: \$10 PER TABLE

CHOCOLATE FOUNTAIN: \$250.00

CHAIR COVERS: \$3 PER SEAT

SILVER OR GOLD CHARGER PLATES: \$3 PER SEAT

CUSTOM LINEN CHOICES: AVAILABLE AT COST

## SPECIALTY RENTAL & DÉCOR

- Allie's Party Rentals  
760.591.4314 | alliesparty.com
- Anar Party Rentals  
760.734.1400 | anarpartyrentals.com

## SPECIALTY LINEN

- GBS Linens  
714.778.6448 | gbslinens.com
- APR Linen  
858.527.0137 | aprlinens.com

## CAKE & SWEETS

- Eccentric International Chefs  
619.562.0762 |  
eccentricinternationalchefs.com
- Sweet Cheeks Baking Company  
619.285.1220 | sweetcheeksbaking.com

## WEDDING

## COORDINATION

- JD Events – Jacqueline Sy  
619.632.2165 | jdeventspro.com

## TRANSPORTATION

- La Costa Limo  
760.438.4455 | lancedurant.com
- Limo Boss  
858.353.6398 | sandiegolimoboss.com

## PHOTOGRAPHY

- E-3 Photography  
619.972.4312 | e3photography.com
- Fonyat Photography  
858.688.2299 | fonyatweddings.com
- Maryanne McGuire Photography  
619.543.0033 | maryannepphoto.com

## DJ

- DJ Orod  
(760)500-2588|DJOROD@BLUEIAQ.ORG
- DJ GUY  
(619) 677-8741|OFFICE@DJGUYINC.COM

## VIDEOGRAPHY

- Taylor Films  
760.846.0418 | taylorfilms.com
- The Groove  
619.723.1436 | thegroove.pro
- Dancing DJ Productions  
619.980.8338 |  
dancingdjproductions.com

## FLORAL

- Milas Flower  
619.897.6216 | Instagram: milas\_flowers\_SD
- JD Events  
619.632.2165 | jdeventspro.com
- Petals & Lace  
858.688.2358 | petalsandlacedesigns.com
- Plenty of Petals  
760.695.4261 | plentyofpetals.com