# Holiday Inn



### BREAKFAST

### **CONTINENTAL BREAKFAST**

**Two Hour Serve Time** 

#### KEEP IT CLASSIC, CARLSBAD 24

Minimum 10 Guests
Selection of Sliced Seasonal Fruit
Assorted Pastries, Croissants, Muffins
Whipped Butter, Fresh Fruit Preserve
Orange Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
Served with Half & Half, 2% Milk

#### EXECUTIVE CONTINENTAL 27

Minimum 15 Guests
Selection of Sliced Seasonal Fruit
Variety of Healthy Yogurts, Whole-Grain Granola
Pastries, Croissants, Muffins
Assorted Bagels, Cream Cheese, Butter
Orange Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
Served with Half & Half, 2% Milk

#### A TASTE OF EUROPE 32

Minimum 25 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
Orange Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Served with Half & Half, 2% Milk

### **BUFFET BREAKFAST**

Two Hour Serve Time, minimum 25 Guests

34

#### SUNRISE BREAKFAST BUFFET

Sliced Seasonal Fruit

Variety of Low Fat Fruit Yogurts, Granola

Fluffy Scrambled Eggs

Country Breakfast Potatoes with Peppers & Onions

Choice of Bacon, Pork Sausage or Turkey Sausage

Assorted Croissants, Pastries, Muffins

Butter, Fruit Preserves

Orange Juice, Cranberry Juice, Apple Juice

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Served with Half & Half, 2% Milk

### HELLO HEALTHY BREAKFAST 37

Minimum 25 guests

Sliced Seasonal Fruit

Variety of Low Fat Fruit Yogurts, Whole Grain Granola

Fluffy Scrambled Eggs, Peppers, Mushrooms, Onions

Scrambled Egg Whites

Turkey Sausage

Assorted Whole Grain Muffins, Bran Muffins

Orange Juice, Cranberry Juice, Apple Juice

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Served with Half & Half, 2% Milk

#### SOUTH OF THE BORDER 40

Minimum 25 Guests

Chorizo Scramble

Huevos Rancheros

Skillet Potatoes, Onions, Peppers

Rice, Beans

Corn Tortillas, Flour Tortillas

Fresh Salsa, Guacamole, Sour Cream

Pico de Gallo, Chips

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Served with Half & Half, 2% Milk

### BREAKFAST

Add any of the following items to our Buffet Breakfast Options
Minimum 25 Guests

### **BREAKFAST ENHANCEMENTS**

### EGG & CHEESE CROISSANT

Fluffy Scrambled Eggs Bacon & Swiss Cheese

#### FIESTA CALI BURRITO

Flour Tortilla, Eggs, Jack Cheese Diced Tomatoes, Chorizo Sour Cream & Salsa

### STUFFED FRENCH TOAST 11

Mixed Berries, Cream Cheese

### ENGLISH MUFFIN SANDWICH 9

Scrambled Eggs, Cheddar Cheese Ham

### DATMEAL 6

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

#### GRANOLAPARFAIT

Yogurt, Granola, Fresh Seasonal Berries

F

### **ACTION STATIONS**

Add any of the following items to our Buffet Breakfast
Options
Purchase without Buffet Breakfast price increases
\$100 Attendant Fee
Minimum 25 Guests

### **OMELET STATION**

19

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

### WAFFLE STATION

23

Fresh Hot Waffles Maple Syrup, House Made Whipped Cream Fresh Seasonal Berries, Sliced Almonds, Granola, Butter

### **PLATED**

### TWO STUFFED FRENCH TOAST

Mixed Berries, Cream Cheese 25

### EGG & CHEESE CROISSANT 23

Fluffy Scrambled Eggs Bacon & Swiss Cheese

#### TRADITIONAL BREAKFAST

30

Scrambled Eggs with Cheese, Country Breakfast Potatoes, and Bacon

### COFFEE, DECAF, HOT TEA INCLUDED WITH ADD ONS

### **ALL DAY BREAK PACKAGES**

### THEMED BREAKS

One Hour Serve Time

# INNOVATIVE PLANNER PACKAGE 38 TO START

Sliced Seasonal Fruit Assorted Pastries, Muffins Orange Juice, Grapefruit Juice

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea

#### MID-MORNING

Iced Tea, Bottled Water

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea

#### PICK-ME-UP

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

# EXECUTIVE PLANNER PACKAGE 42 TO START

Sliced Seasonal Fruit

Assorted Pastries, Muffins, Croissants

Bagels & Cream Cheese Fruit Preserves, Butter

Variety of Fruit Yogurts, Whole Grain Granola

Orange Juice, Grapefruit Juice

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

#### MID-MORNING

House-Made Assorted Fruit Smoothies Iced Tea

#### PICK-ME-UP

Freshly Baked Cookies, Lemon Bars Mini Pretzels, Snack Mix Iced Tea, Bottled Water

#### SWEETSHOP

18

Assorted Cookies, Chocolate Brownies, Lemon Bars Iced Tea, Hot Tea, Ice Cold Milk, Chocolate Milk Freshly Brewed Coffee, Decaffeinated Coffee

#### AFTERNOON CANDI CRUSH

18

Selection of Your All-time Favorites to Include:

Red Vines, Kit Kats, M&M's

Reese's Pieces, Candy Bars

Assorted Sodas, Bottled Water

### 7TH INNING

18

Peanuts, Popcorn, Cracker Jacks, . Mini Pretzels, Potato Chips Assorted Sodas, Bottled Water

### JETFUEL HUMMUS BREAK

22

Blended Chickpeas Seasoned with Sea Salt, Lemon, Topped with Pesto, Served with Warm Pita Wedges, Crisp Vegetables, Crumbled Feta, Green Olives, and Crispy Cucumbers, Original Hummus and Roasted Red Pepper Hummus

### SOUTH OF THE BORDER

18

Tortilla Chips
Homemode, Guacamole, Sales

Homemade Guacamole, Salsa, Churros Assorted Sodas, Bottled Water

### BEVERAGEBREAK

15

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Hot Water with Assorted Tea, Freshly Brewed Iced Tea, Lemonade

### PARFAITBREAK

15

Build Your Own Yogurt Parfaits, Plain Greek Yogurt, Strawberry Yogurt,

House Made Granola, Silvered Almonds, Honey, Fresh Berries

# BREAKS

### À LA CARTE ITEMS BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea	60 / gallon
Orange Juice, Cranberry Juice or Apple Juice	45 / gallon
Freshly Brewed Iced Tea	45 / gallon
Lemonade	45 / gallon
Assorted Coca-Cola® Soft Drinks	4 / each
Bottled Sparkling / Still Water	4 / each
Energy Drink (Regular & Sugar-Free)	7 / each
FOOD	
Assorted Cookies, Fudge Brownies or Lemon Bars	34 / dozen
Assorted Breakfast Pastries	34 / dozen
Bagels & Cream Cheese	40 / dozen
Traditional Croissants	39 / dozen
Granola Bars	4 / each
Sliced Seasonal Fruit	8 / person
Chips, Salsa & Guacamole	8 / person
Snack Mix & Mini Pretzels	6 / person
Assorted Whole Fresh Fruit	5 / piece
Assorted Boxes of Cold Cereals with Milk	5 / each
Assorted Doughnuts	40 / dozen

### BUFFET LUNCH

All Buffets Served with Iced Tea

Minimum 25 Guests

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

### NORTH COUNTY BBQ

42

Field Greens Tossed with Balsamic Vinaigrette

Cole Slaw

Ranch House Potato Salad

Baked Beans

BBQ Chicken

Grilled Tri-Tip or Pulled Pork

Cornbread Squares

Choice of Dessert

### SANTA FE

44

Southwest Salad with Mixed Greens, Roasted Corn, Pico de Gallo, Avocado, Blended Cheeses & Chipotle Ranch Dressing

Pollo Asdo and Carne Asada with Onions and Peppers Chicken and Cheese Enchiladas with Choice of Red or Green Sauce

Refried Beans, Spanish Rice

Tortilla Chips, Chunky Salsa

Sour Cream, Cheddar Cheese

Guacamole, Flour Tortillas, Corn Tortillas

Cinnamon Churros

### CARLSBAD DELI

39

Chef's Soup Creation of the Day Red Potato Salad, Mixed Green Salad, Pasta Salad Sliced Turkey, Ham, Roast Beef

Swiss & Cheddar Cheeses

Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles & Pepperoncini's

Appropriate Condiments

Assortment of Brownies & Lemon

Bars

### CARLSBAD LAWN PICNIC

46

Tossed Greens, Balsamic Vinaigrette, Buttermilk Ranch Pasta Salad

Grilled Hamburgers, Chicken Breasts, Sliced Tomatoes, Onions, Lettuce, Pickles, Cheddar Cheese, Swiss Cheese, Mayonnaise, Ketchup, Mustard, Buns

Strawberry Shortcake

Freshly Brewed Iced Tea

### TASTE OF ITALY

45

Traditional Caesar Salad Seasonal Grilled Vegetables

Meat Lasagna

Baked Chicken with Roasted Tomato & Basil Cream Sauce

Artisan Breads served with Butter

Tiramisu

### ISLAND STYLE BUFFET 50

Macaroni Salad

Pineapple Fried Rice

Huli-Huli Chicken or Kalua Pork

Panko Crusted Mahi-Mahi

Hawaiian Sweet Rolls

Choice of Dessert

### FIESTA AZTECA

30

Southwest Salad with Mixed Greens, Roasted Corn, Pico de Gallo, Avocado, Blended Cheeses & Chipotle Ranch Dressing

Seasoned Ground Beef and Shredded Chicken

Spanish Rice, Refried Beans

Sour Cream, Cheese, Shredded Lettuce, Salsa Fresca

Corn Tortillas

Chips and Salsa

Guacamole

Cinnamon Churros

### PLATED LUNCH

All Entrees Served With Soup or Salad, Rolls, Butter, Iced Tea Maximum 25 Guests

### **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 DU JOUR

Soup of the Day

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

### **ENTREES**

PAN SEARED NAPA CHICKEN Herbed Risotto, Broccoli Grilled Carrots	28	CHICKEN CAESAR SALAD Grilled Chicken Breast, Crisp Romaine Let Shaved Parmesan Cheese, Croutons Caesar Dressing, Grilled Ciabatta	24 ttuce
FLATIRON STEAK MERLOTDEMI-GLACE Merlot Reduction Asiago Mashed Potatoes Crisp Asparagus, Carrots	30	GRILLED STEAK SALAD Sliced Grilled Sirloin, Mixed Greens Blue Cheese, Tomatoes, Red Onion Balsamic Vinaigrette, Grilled Ciabatta	28
SPINACH & MOZZARELLA STUFFED CHICKEN Roasted Tomato & Basil Cream Sauce Garlic Mashed Potatoes Seasonal Vegetables, Demi-Glace	2 <del>7</del>	COBB SALAD Grilled Chicken, Hard Boiled Egg, Bacon Romaine Lettuce, Cucumber, Tomato, Avo Crumbled Blue Cheese Blue Cheese Dressing, Grilled Ciabatta	<b>27</b> ocado
ARILLED SALMON Lemon Thyme Beurre Blanc Rice Pilaf Seasonal Vegetables	30	SEARED AHI SALAD Fresh Seared Ahi, Mixed Greens, Tomatoes Cucumbers, Avocado, Papaya Asian Vinaigrette Dressing, Artisan Roll	<b>29</b> 8
PORTOBELLO & GRILLED VEGETABLE STACK Balsamic Reduction, Couscous Add Grilled Chicken \$4	22	MEDITERRANEAN SALAD  Mixed Greens, Shredded Basil, Kalamata C Tomatoes, Cucumber, Red Onion	<b>19</b> Olives
CREAMY CAJUN CHICKEN Cajun Spiced Chicken Fettuccini Pasta	22	Feta Vinaigrette, Feta Cheese, Artisan Roll 2725 Palom	

# LIGHT PLATED LUNCH

Served With Kettle Chips, Cookie & Iced Tea Add \$5.00 to price for upgrade to Buffet Lunch Maximum 25 Guests

CARLSBAD WRAP Spinach Tortilla Filled with Turkey, Provolone Cheese, Field Greens Avocado, Tomato, Basil Balsamic Dressing	30
GRILLED VEGETABLE WRAP Field Greens, Fire Roasted Portobello Mushrooms, Artichoke Hearts Eggplant, Yellow & Green Squash, Red Bell Peppers, Balsamic Vinaigrette	28
BLTA WRAP Bacon, Avocado, Lettuce, Tomato, Red Pepper Aioli, Sundried Tomato Wra	<b>28</b> ap
GRILLED CHEESE Grilled American Cheese, Texas Toast, Tomato Soup	18
BOXED LUNCH All Selections Include Water, Potato Salad, Kettle Chips & Cookie	
SMOKEY CLUB Smoked Turkey, Swiss Cheese, Avocado, Lettuce, Tomato, Mayo on Multigrain Bread	32
CHICKEN WRAP Grilled Chicken, Tomatoes, Parmesan Cheese, Caesar Dressing in a Spinach Flour Tortilla	32
CLASSIC ROAST BEEF Thin-Sliced Tender Roast Beef, Aged Cheddar Cheese, Stone Ground Mustard on Sourdough Bread	32
Harvest Sandwich	32

Grilled Portobello Mushroom, Zucchini, Sun Dried Tomatoes,

Garlic Aioli on Focaccia Bread

# TRAY PASSED RECEPTION

Priced Per Piece All Hors D'oeuvres Served With Appropriate Dipping Sauces Appetizer Trays are 50 Pieces, Unless Specified Otherwise.

HOT HORS D'OEUVRES		COLD HORS D'OEUVRES		
VEGETARIAN SPRING ROLLS	チ	TOMATO & BASIL BRUSCHETTA	5	
JALAPENO POPPERS	5	BRUSCITCITA		
Cheese Stuffed		ARTICHOKE BRUSCHETTA	チ	
CHICKEN SPRING ROLLS	F			
SATAY Chicken or Beef	6	BRIE & MANGO CHUTNEY CROSTINI	チ	
SOUTHWEST CHICKEN QUESADILLAS	チ	SMOKED SALMON ROSE Dill & Cream Cheese, Crostini's	8	
PORK POTSTICKERS	F	SESAME SEARED AHI	8	
HANDCRAFTED MEATBALLS	6	Japanese Cucumber, Wasabi Cream		
Beef with Bacon		MEDITERRANEAN SKEWERS	6	
COCONUT BREADED SHRIMP	5	Artichoke, Fresh Mozzarella Kalamata Olive, Tomato, Cucumber		
RASPBERRY BRIE EN CROUTE	F	JUMBO SHRIMP COCKTAIL	8	
VEGETABLE QUESADILLA	5	PROSCIUTTO WRAPPED MELON	8	
CRAB STUFFED MUSHROOMS	7	GRILLED COLD ASPARAGUS WRAPPED WITH PROSCIUTTO	チ	
BACON WRAPPED BRUSSEL SPROUTS	8	ITALIAN MEAT SKEWERS	チ	
CHIPOTLE HONEY GRILLED SHRIMP	8	Salami, Fresh Mozzarella, Tomato	1	
BACON WRAPPED LITTLE SMOKIES	8			

# DISPLAY RECEPTION

Priced Per Guest Minimum 20 Guests

CRUDITÉ

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

INTERNATIONAL

CHEESE DISPLAY 18

Imported & Domestic Cheeses, Seasonal Fruit, Grainy Mustard,

Fruit Compote & Assorted Crackers

CHARCUTERIE BOARD 20

Selection of Cured Meats, Imported & Domestic Cheese, Dried Fruit, Cornichons, Nuts, IPA Mustard, Fig Spread & Grilled French Bread FRESH SEASONAL FRUIT DISPLAY

Fresh Seasonal Fruit & Berries with Honey Yogurt Dip

HUMMUS & NAAN BREAD 15

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

GRILLED VEGETABLES 18

Zucchini, Squash, Asparagus, Carrots

# CARVING STATIONS

Priced Per Guest, Minimum 25 Guests Carved Meats Serve 40 Guests Rolls Included

\$100 Attendant Fee

WHOLE FRESH ROASTED TURKEY 20

Cranberry Chutney

BOURBON GLAZED HAM 25

Whole Grain Mustard

PRIME RIB ROAST 32

Creamed Horseradish

GARLIC HERB ROAST LOIN OF PORK 23

Pan Gravy, Horseradish

### RECEPTION STATIONS

Reception Items Priced to Accompany

Hors D'oeuvres Items

Priced Per Guest

Minimum of 25 Guests

### STREET TACO BAR

23

Seasoned Ground Beef, Shredded Chicken and Carnitas

Street Taco Corn Tortillas, Sour Cream, Cheese, Shredded Lettuce, Salsa Fresca, Guacamole, Cilantro and Chopped Onion

Chips and Salsa

Cinnamon Churros

### GARDEN SALAD STATION 16

### 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

### TASTE OF ROME

18

15

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

\$100++ attendant fee

### MASHED POTATO BAR

Action Station Featuring

Mashed Potatoes

Green Onions, Cheddar Cheese, Black Olives, Crispy

Bacon

Sour Cream & Butter

\$100++ attendant fee

### BUILD YOUR OWN SLIDER'S

18

Condiments on the Side

### Choose 2:

Midwest Burger with Red Onions BBQ Pulled Pork Buffalo Chicken Burger Vegetable Burgers

### ICE CREAM SUNDAES

12

Vanilla & Chocolate Ice Cream

Chocolate and Carmel Syrup

Assorted Candy Toppings

Fresh Whipped Cream

### PLATED DINNER

All Entrees Served With Soup or Salad, Dinner Rolls, Butter Coffee, Decaffeinated Coffee, Hot Tea, Dessert Minimum of 20 Guests

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

### **STARTERS**

### CLASSIC CAESAR SALAD

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

### CHEF SOUP DUJOUR

Soup of the Day

### SPINACH SALAD

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

65

70

50

82

### SPRING SALAD

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

### **ENTREES**

### SANTA MARIA TRI TIP 45

Seasoned & Marinated Tri Tip
Oven Roasted Cabernet Demi-Glace

Roasted Red Potatoes, Seasonal Vegetables

### NEW YORK STRIP

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

### FILET MIGNON

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

#### BLACKENED SALMON

Tomato, Olive, Avocado Pico

### DUET ENTREES

Choose 2:

Grilled Petit Filet, Shrimp, Grilled Salmon Pan Seared Chicken Breast

### CHICKEN MARSALA

42

Grilled Chicken Breast, Sautéed Onions, Mushrooms, Garlic, Marsala Wine with Cream Sauce

# SPINACH & MOZZARELLA STUFFED CHICKEN 42

Roasted Tomato & Basil Cream Sauce Mashed Potatoes, Seasonal Vegetables

### GRILLED SALMON

50

Grilled Salmon, Lemon Butter Sauce, Rice Pilaf Seasonal Vegetables

### PORK TENDERLOIN WRAPPED

#### WITHBACON

46

Apple Reduction, Mashed Potatoes, Seasonal Vegetables

### GRILLED SALMON WITH BROWN SUGAR AND MUSTARD GALZE 46

Grilled salmon, Rice Pilaf, Seasonal Vegetables

### **VEGETARIAN ENTREES**

### TOFU VEGETABLE STIR-FRY

Tofu, Seasonal Vegetable Stir-Fry Rice, Citrus Garlic Ponzu Sauce

### Portobello Stack

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

### KUNG-PAO TOFU

Crunchy Cashews, Assorted Seasonal Vegetables, served in a spicy Kung-Pao Sauce

### 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

#### STUFFED MANICOTTI

Ricotta Cheese, Marinara Sauce, Parmesan Cheese

### GRILLED VEGETABLE NAPOLEON

Zucchini, Yellow Squash, Carrots, Red and Green Bell Peppers, Eggplant, served with a Fig Balsamic Glaze and Parmesan Orzo

### BUFFET DINNER

All Selections Served With Assorted Rolls & Butter Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Minimum 25 Guests

### ITALIAN BUFFET

62

Mixed Greens Salad with Italian Dressing

Caesar Salad

Grilled Vegetables

Baked Chicken Breast, Stuffed with Provolone Cheese and

Rosemary

**Butter Sauce** 

Meatballs in Marinara Sauce topped with Parmesan Cheese

Penne Pasta with Sausage & Peppers, Marinara Sauce &

Parmesan

Cheese

Cheese Tortellini with Alfredo Sauce

Garlic Toast

Choice of Dessert

### LAND & SEA BUFFET

85

70

Lobster Bisque

Mixed Greens Salad with Balsamic Vinaigrette

Grilled Vegetables

Prime Rib Au jus

Chicken Chardonnay

Grilled Mahi with Lemon Butter Sauce

Scalloped Potatoes

Seasonal Vegetables

Assorted Artisan Rolls with Butter

Choice of Dessert

### ISLAND STYLE BUFFET

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

Choice of Dessert

### OLD TOWN AZTEC

60

Chips & Salsa

Chicken Tortilla Soup

Southwest Salad, Mixed Greens, Roasted Corn,

Pico de Gallo, Blended Cheeses with Chipotle

Ranch Dressing

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

Choice of Dessert

### CARLSBAD CLASSIC

65

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

Assorted Dinner Rolls with Butter

Choice of Dessert

### WESTERN BBQ

65

Field Green Salad with Ranch Dressing

Cole Slaw

Red Potato Salad

Baked Beans

Macaroni & Cheese

**BBO** Ribs

Country Fried Chicken

Country Rolls with Butter

Choice of Dessert

### BEVERAGES

Each Bar Requires \$350 in Drink Sales or \$100 Bartender Fee Applies

1 Bartender Per 150 Guests Recommended

	CASH BAR SERVICE	HOSTED BAR SERVICE
CALL	13	15
PREMIUM	15	17
CORDIALS/COGNACS	13	13
DOMESTIC BEER	10	10
IMPORTED BEER	11	9
HOUSE WINES (GLASS)	12	13
SOFT DRINKS	5	5
BOTTLED WATER	4	4
FRUIT JUICES	4	4

### **HOSTED OPEN BAR PACKAGES**

### CALLBRANDS

\$19 Per Person For The First Hour \$11 Per Person For Each Additional

### PREMIUM BRANDS

\$22 Per Person For The First Hour \$12 Per Person For Each Additional

BEER & WINE \$17 Per Person For The First Hour \$10 Per Person For Each Additional

### MIMOSA BAR

Sparkling wine and champagne, fresh orange juice, grapefruit juice, peach puree, simple syrup, orange slices, pinwheels, peels and twists, strawberries, raspberries

18/PERSON

BLOODY MARY BAR
Smirnoff vodka, house Bloody Mary mix, tomato juice, V-8, clamato.
Garnishes include fresh shrimp, Spanish queen olives, celery, dill pickle spears, horseradish, fresh lemon and lime wedges, cracked pepper. Extra flavors include Worcestershire sauce, bitters, Tabasco On the rim: Celery salt or Plain Salt

### Alcohol by the Gallon

75.00++

(20 - 22 Drinks per Gallon)

### Kegs

½ Barrel 325 ++ 2725 Palomar Airport Road Carlsbad California United States 760-438-2725

Full Barrel Starting at 550++

Specialty Beer Kegs Individual Quotes

13

### FROM THE BAR

### CALLBRANDS

New Amsterdam

Beef Eater

Bacardi

Jose Cuervo

Jack Daniels

### PREMIUM BRANDS

Grey Goose

Bombay Sapphire

Crown Royal

Johnny Walker Red

Patron Silver

Captain Morgan

### DOMESTIC BEER

Bud Light

Budweiser

Coors Light

Miller Lite

O'Doul's

### IMPORTED BEER

Corona

WHITE

Heineken

Stella Artois

### CRAFTBEER

Blue Moon

Goose Island IPA

Samuel Adams

Samuel Adams Seasonal

Leinenkugel Seasonal

Modelo Especial

Guinness

### LOCAL FAVORITES

Sculpin

### CIDER

Angry Orchard

**RFD** 

### WINE

******		KEB		
PINOTGRIGIO		PINOTNOIR		
Danzante, Italy	26	SeaGlass, California	28	
		Monterey Vineyards, California	32	
CHARDONNAY Canyon Road, California	26	MERLOT		
SeaGlass, California	28	Canyon Road, California	26	
Raymond, California	33	Rodney Strong, California	36	
Kendall-Jackson, California	36	CABERNETSAUVIGNON		
REISLING		Canyon Road, California	26	
Chateai Ste. Michelle, Washington	34	SeaGlass, California	28	
Chatcai Stc. Michelle, Washington	<b>94</b>	Kendall-Jackson, California	36	
WHITE ZINFANDEL		RED BLENDS		
Beringer, California	26	14 Hands Stampede, Washington	36	
PROSECCO		2, 22ando Stampedo, Washington	30	
Neirano, Italy	32			

# CASH | CONSUMPTION BAR

Each Bar Requires \$350 in Drink Sales or \$100 Bartender Fee Applies

1 Bartender Per 150 Guests Recommended

Premíum \$15 per drínk

Grey Goose, Bombay Sapphire, Crown Royal, Johnny Walker Red, Patron Silver, Captain Morgan Call \$13 per drínk

New Amsterdam Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels

Soft \$12 per drink

House Wines, Bottled Beer Selections

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

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	40
BREWER-CLIFTON SANTA RITA  An earthy wine with flavors of baked citrus, Meyer lemon and key lime make up this dense wine.	49
Well balanced mid-palate with a soft yet lingering finish.  HARTFORD COURT RUSSIAN RIVER	4 <i>7</i>
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 fini SIDURI SANTA LUCIA	sh. 49
Flavors and aromas of pomegranate, clay, black cherry, sage and river rocks. A lush and lengthy finish.  HARTFORD COURT RUSSIAN RIVER	<i>57</i>
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 fru concentration and length.	it
<i>MERLOT</i>	
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
Red currant and mixed cherry flavors with background notes of chocolate and cedar box. The wine is smooth and the rich chalky tannins are refined and elegant through the lengthy 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-GODIE ALEXANDER VALLEY	. 34
This wine is brooding and has flavors of 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.	

### DESSERT

Served with Dinner Entrées

# NEW YORK STYLE CHEESECAKE

Served with Seasonal Berries

### CARROTCAKE

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

### COCONUTCAKE

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

### TIRAMISH

Rich Coffee Flavored Italian Dessert

### KEY LIME PIE

Key Lime Custard, Graham Cracker Crust, Whipped Cream.

# AUDIO / VISUAL RENTALS

MISCELLANEOUS ITEMS		SCREENS	
LAPTOP AUDIO Audio Connection, Mixer, Necessary Cables	60	32" PLASMA MONITOR	100
25 FOOT VGA CABLE OR HDMI CABLE	20	8' POP UP SCREEN	70
SIGN EASEL	25	PACKAGES	
EXTENSION CORD		FLIPCHARTPACKAGE	45
OR POWER STRIP  4 CHANNEL AUDIO MIXER	5	32" Flat Panel Monitor, DVD Player, Stand	150
WIRELESS MOUSE	40		
SOUND PATCH	50	6 ft. or 8 ft. Screen, Cables	125
SELF-POWERED SPEAKER	50	WIRELESS MICROPHONE	
WIRELESS HANDHELD MICROPHONE	100	E SPEAKERS	150
A/V TECH ASSISTANCE	275		
COMPUTER SPEAKERS	40		
HIGH-SPEED INTERNET ACCESS, WIRED (PER COMPUTER)	125		
LAVALIERE (CLIP-ON)	125		
OUTDOOR HEATER	45		
PODIUM	20		
SPEAKER PHONE	100		