

# *Holiday Inn* *2024*



*Fresh*

*Colorful*

*Delicious*

## CONTINENTAL BREAKFAST

Two Hour Serve Time

### KEEP IT CLASSIC, CARLSBAD 25

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 28

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

### SUNRISE BREAKFAST BUFFET 35

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

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**BREAKFAST ENHANCEMENTS**

**EGG & CHEESE CROISSANT** 9  
Fluffy Scrambled Eggs  
Bacon & Swiss Cheese

**FIESTA CALI BURRITO** 10  
Flour Tortilla, Eggs, Jack Cheese  
Diced Tomatoes, Chorizo  
Sour Cream & Salsa

**STUFFED FRENCH TOAST** 12  
Mixed Berries, Cream Cheese

**ENGLISH MUFFIN SANDWICH** 9  
Scrambled Eggs, Cheddar Cheese  
Ham

**OATMEAL** 6  
Dried Fruit, Sliced Almonds, Granola,  
Cream, Brown Sugar

**GRANOLA PARFAIT** 7  
Yogurt, Granola, Fresh Seasonal Berries



**ACTION STATIONS**

Add any of the following items to our Buffet Breakfast  
Options

Purchase without Buffet Breakfast price increases  
\$150++ 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 26

**EGG & CHEESE CROISSANT** 19  
Fluffy Scrambled Eggs  
Bacon & Swiss Cheese

**TRADITIONAL BREAKFAST** 23  
Scrambled Eggs with Cheese,  
Country Breakfast Potatoes, and Bacon

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

## ALL DAY BREAK PACKAGES

### INNOVATIVE PLANNER PACKAGE 38

#### TO START

Sliced Seasonal Fruit  
Assorted Pastries, Muffins  
Orange Juice, Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

#### MID-MORNING

Iced Tea, Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

#### PICK-ME-UP

Freshly Baked Cookies  
Assorted Sodas, Bottled Water  
Freshly 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

## THEMED BREAKS

One Hour Serve Time

### SWEET SHOP 19

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

### AFTERNOON CANDI CRUSH 19

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 19

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

### JET FUEL HUMMUS BREAK 25

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 19

Tortilla Chips  
Homemade Guacamole, Salsa, Churros  
Assorted Sodas, Bottled Water

### BEVERAGE BREAK 16

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

### PARFAIT BREAK 16

Build Your Own Yogurt Parfaits, Plain Greek Yogurt, Strawberry  
Yogurt,  
House Made Granola, Silvered Almonds, Honey, Fresh Berries

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ITEMS

**BEVERAGES**

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea	63 / gallon
Orange Juice, Cranberry Juice or Apple Juice	45 / gallon
Freshly Brewed Iced Tea	45 / gallon
Lemonade	45 / gallon
Assorted Coca-Cola® Soft Drinks	5 / each
Bottled Sparkling / Still Water	5 / each
Energy Drink (Regular & Sugar-Free)	7 / each

**FOOD**

Assorted Cookies, Fudge Brownies or Lemon Bars	36 / dozen
Assorted Breakfast Pastries	36 / dozen
Bagels & Cream Cheese	40 / dozen
Traditional Croissants	40 / dozen
Granola Bars	4 / each
Sliced Seasonal Fruit	10 / person
Chips, Salsa & Guacamole	10 / person
Snack Mix & Mini Pretzels	8 / person
Assorted Whole Fresh Fruit	5 / piece
Assorted Boxes of Cold Cereals with Milk	8 / each
Assorted Doughnuts	40 / dozen

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 44**

- 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 46**

- Southwest Salad with Mixed Greens, Roasted Corn, Pico de Gallo, Avocado, Blended Cheeses & Chipotle Ranch Dressing
- Pollo Asado 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 40**

- 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
- Choice of Dessert

**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
- Choice of Dessert

**ISLAND STYLE BUFFET 52**

- Macaroni Salad
- Pineapple Fried Rice
- Huli-Huli Chicken or Kalua Pork
- Panko Crusted Mahi-Mahi
- Hawaiian Sweet Rolls
- Choice of Dessert

**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

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

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

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**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

**ENTREES**

**PAN SEARED NAPA CHICKEN 28**

Herbed Risotto, Broccoli, Grilled Carrots

**FLAT IRON STEAK  
MERLOT DEMI-GLACE 33**

Merlot Reduction, Asiago Mashed Potatoes,  
Crisp Asparagus, Carrots

**SPINACH & MOZZARELLA  
STUFFED CHICKEN 28**

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

**GRILLED SALMON 32**

Lemon Thyme Beurre Blanc, Rice Pilaf  
Seasonal Vegetables

**CREAMY CAJUN CHICKEN 25**

Cajun Spiced Chicken, Fettuccini Pasta

**CITRUS SOY SALMON 32**

Turmeric Rice, Blistered Green Beans

**CHIPTOLE CAESAR SALAD 22**

Chipotle dressing, Crisp Romaine Lettuce  
Shaved Parmesan Cheese, Croutons  
Caesar Dressing, Grilled Ciabatta  
Add Chicken +4  
Add Salmon +4

**GRILLED STEAK SALAD 28**

Sliced Grilled Sirloin, Mixed Greens  
Blue Cheese, Tomatoes, Red Onion  
Balsamic Vinaigrette, Grilled Ciabatta

**COBB SALAD 25**

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

**SOUTHWEST CHICKEN  
SALAD 20**

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

**\*AVAILABLE**

**SALAD DRESSINGS**

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

Served With Kettle Chips, Cookie & Iced Tea  
Maximum 25 Guests

**CARLSBAD WRAP** 32

Spinach Tortilla Filled with Turkey, Provolone Cheese, Field Greens  
Avocado, Tomato, Basil Balsamic Dressing

**GRILLED VEGETABLE WRAP** 30

Field Greens, Fire Roasted Portobello Mushrooms, Artichoke Hearts  
Eggplant, Yellow & Green Squash, Red Bell Peppers, Balsamic Vinaigrette

**BLTA WRAP** 30

Bacon, Avocado, Lettuce, Tomato, Red Pepper Aioli, Sundried Tomato Wrap

**GRILLED CHEESE** 18

Grilled American Cheese, Texas Toast, Tomato Soup

## BOXED LUNCH

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

**SMOKEY CLUB** 34

Smoked Turkey, Swiss Cheese, Avocado, Lettuce, Tomato,  
Mayo on Multigrain Bread

**CHICKEN WRAP** 34

Grilled Chicken, Tomatoes, Parmesan Cheese, Caesar Dressing  
in a Spinach Flour Tortilla

**CLASSIC ROAST BEEF** 34

Thin-Sliced Tender Roast Beef, Aged Cheddar Cheese,  
Stone Ground Mustard on Sourdough Bread

**Harvest Sandwich** 34

Grilled Portobello Mushroom, Zucchini, Sun Dried Tomatoes,  
Garlic Aioli on Focaccia Bread



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Priced Per Piece  
 All Hors D'oeuvres Served With Appropriate Dipping Sauces

**HOT  
 HORS D'OEUVRES**

VEGETARIAN SPRING ROLLS	8
CRISPY CHICKEN WINGS <i>Choice of Citrus Teriyaki, Buffalo, or Salt and Pepper</i>	5
CHICKEN SPRING ROLLS	8
SATAY <i>Chicken or Beef</i>	7
SOUTHWEST CHICKEN QUESADILLAS	7
TEX-MEX QUESO & PRETZEL BITES	9
HANDCRAFTED MEATBALLS <i>Beef with Bacon</i>	8
COCONUT BREADED SHRIMP	8
FRIED MOZZARELLA <i>Italian Breaded, Blistered Tomato Bruschetta, Arugula, Fresh Basil</i>	7
VEGETABLE QUESADILLA	6
CHIPOTLE HONEY GRILLED SHRIMP	8

**COLD  
 HORS D'OEUVRES**

SESAME SEARED AHI <i>Japanese Cucumber, Wasabi Cream</i>	9
MEDITERRANEAN SKEWERS <i>Artichoke, Fresh Mozzarella Kalamata Olive, Tomato, Cucumber</i>	7
JUMBO SHRIMP COCKTAIL	8
PROSCIUTTO WRAPPED MELON	10
GRILLED COLD ASPARAGUS WRAPPED WITH PROSCIUTTO	10
ITALIAN MEAT SKEWERS <i>Salami, Fresh Mozzarella, Tomato</i>	8

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Priced Per Person  
Minimum 25 Guests

**CRUDITÉ** 15  
Chef's Selections of Fresh Vegetables served with Creamy Garlic Dip

**INTERNATIONAL CHEESE DISPLAY** 20  
Imported & Domestic Cheeses, Seasonal Fruit, Grainy Mustard, Fruit Compote & Assorted Crackers

**CHARCUTERIE BOARD** 23  
Selection of Cured Meats, Imported & Domestic Cheese, Dried Fruit, Cornichons, Nuts, IPA Mustard, Fig Spread & Grilled French Bread

**THAI-STYLE BASIL CHICKEN LETTUCE CUPS** 18  
Thai inspired chicken with garlic, shallots, spicy peppers, wrapped in chilled iceberg lettuce

**FRESH SEASONAL FRUIT DISPLAY** 16  
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

**MEAT LOVERS FLATBREAD** 14  
Chorizo, Bacon, Pepperoni, Mozzarella

**ROASTED TOMATO & FETA** 12  
Marinated Tomato, Crumbled Feta, Parmesan, Arugula, Balsamic, Fresh Basil

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## CARVING STATIONS

Priced Per Guest, Minimum 25 Guests

Carved Meats Serve 40 Guests

Rolls Included

\$150++ Attendant Fee

**WHOLE FRESH ROASTED TURKEY** 22  
Cranberry Chutney

**BOURBON GLAZED HAM** 27  
Whole Grain Mustard

**PRIME RIB ROAST** 34  
Creamed Horseradish

**GARLIC HERB ROAST LOIN OF PORK** 25  
Pan Gravy, Horseradish



Priced Per Guest  
Minimum of 25 Guests

### STREET TACO BAR 24

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 18

*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 22

*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*

### MASHED POTATO BAR 17

Action Station Featuring

Mashed Potatoes

Green Onions, Cheddar Cheese, Black Olives, Crispy Bacon

Sour Cream & Butter

*\$150++ Attendant Fee*

### BUILD YOUR OWN SLIDER'S 19

Condiments on the Side

*Choose 2:*

Midwest Burger with Red Onions

BBQ Pulled Pork

Buffalo Chicken Burger

Vegetable Burgers

### ICE CREAM SUNDAES 14

Vanilla & Chocolate Ice Cream

Chocolate and Carmel Syrup

Assorted Candy Toppings

Fresh Whipped Cream



All Entrees Served With Soup or Salad, Dinner Rolls, Butter

Coffee, Decaffeinated Coffee, Hot or Iced Tea, Dessert

Minimum of 25 Guests

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

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**STARTERS**

**CLASSIC CAESAR SALAD**

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

**SPINACH SALAD**

Spinach, shaved 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**

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

45

**CHICKEN MARSALA**

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

44

**NEW YORK STRIP**

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

65

**SPINACH & MOZZARELLA STUFFED CHICKEN**

Roasted Tomato & Basil Cream Sauce  
Mashed Potatoes, Seasonal Vegetables

44

**FILET MIGNON**

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

70

**GRILLED SALMON**

Lemon Butter Sauce, Rice Pilaf  
Seasonal Vegetables

45

**DUET ENTREES**

Choose 2:

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

82

**CITRUS SOY SALMON**

Turmeric Rice, Blistered Green Beans

45

**PORK TENDERLOIN WRAPPED WITH BACON**

Apple Reduction, Mashed Potatoes, Seasonal Vegetables

46

**GRILLED SALMON WITH BROWN SUGAR AND**

**MUSTARD GALZE**

Rice Pilaf, Seasonal Vegetables

45

### TOFU VEGETABLE STIR-FRY

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

### PORTOBELLA STACK

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

### STUFFED MANICOTTI

Ricotta Cheese, Marinara Sauce, Parmesan Cheese

### 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

### CHEESE RAVIOLI

Blistered Tomato Bruschetta, Arugula, Lemon Oil

### GRAIN & VEGGIE BOWL.

5 Grain Blend, Black Bean, Super Greens, Whipped Black Pepper Feta, Roasted Broccoli & Sweet Potato, Tomato, Pickled Red Onion, Greek Feta Dressing  
Add salmon: 5\$



All Selections Served With Assorted Rolls & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced 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**

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 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  
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 68**

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  
BBQ Ribs  
Country Fried Chicken  
Country Rolls with Butter  
Choice of Dessert

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Ages 2-12

All Buffets Served with Infused Water Station & Iced Tea

**\$18 per person**

(plus 7.75% tax and 23% Service Charge)

**CARLSBAD GRILL 18**

Country Style Potato Salad or Pub Chips  
Hamburgers & Hotdogs  
Oven Baked Beans or Mac n Cheese  
Chef's Choice Dessert

**STREET TACO 18**

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  
Chefs Choice Dessert

**FIESTA 18**

Chips and Salsa  
Chicken or Beef Fajitas  
Spanish Rice & Refried Beans  
Steamed Flour Tortillas  
Sour Cream, Guacamole  
Chef's Choice Dessert

**PASTA AND SALAD 18**

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

**PIZZA AND SALAD 18**

Cesar Salad  
Pizza (Cheese or Pepperoni)  
Garlic Bread  
Chef's Choice Dessert

**DELI SANDWICHES 18**

Pub Chips or Fries  
Assorted Deli Sandwiches:  
Ham, Turkey or Roast Beef  
Chef's Choice of Dessert

**CRAZY CHICKEN 18**

French Fries or Mozzarella Sticks  
Mac and Cheese  
Chicken Fingers  
    Choice of Dipping Sauce: Ranch or Ketchup  
Texas Toast  
Chef's Choice of Dessert

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Each Bar Requires \$350 in Drink Sales  
or \$150 Bartender Fee Applies

1 Bartender Per 150 Guests Recommended

	<b>CASH BAR SERVICE</b>	<b>HOSTED BAR SERVICE</b>
<b>WELL</b>	12	13
<b>CALL</b>	13	15
<b>PREMIUM</b>	15	17
<b>CORDIALS / COGNACS</b>	13	14
<b>DOMESTIC BEER</b>	10	11
<b>IMPORTED / CRAFT BEER</b>	11	12
<b>HOUSE WINES (GLASS)</b>	12	13
<b>SOFT DRINKS</b>	5	5
<b>BOTTLED WATER</b>	5	5
<b>FRUIT JUICES</b>	5	5

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## HOSTED OPEN BAR PACKAGES

### WELL BRANDS

\$16 Per Person For The First Hour  
\$13 Per Person For Each Additional

### CALL BRANDS

\$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 18 / PERSON

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

### BLOODY MARY BAR 18 / PERSON

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 80.00++

(20 - 22 Drinks per Gallon)

### Kegs

½ Barrel 350 ++

Full Barrel Starting at 550++

Specialty Beer Kegs Individual Quotes

## WELL BRANDS

Seagram's Gin  
 Kentucky Deluxe  
 New Amsterdam  
 Montezuma Tequila

## CALL BRANDS

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  
 Heineken  
 Stella Artois

## CRAFT BEER

Blue Moon  
 Goose Island IPA  
 Samuel Adams  
 Samuel Adams Seasonal  
 Leinenkugel Seasonal  
 Modelo Especial  
 Guinness

## LOCAL FAVORITES

Sculpin  
**CIDER**  
 Angry Orchard

# WINE

## WHITE

### PINOT GRIGIO

Danzante, Italy 26

### CHARDONNAY

Canyon Road, California 26  
 SeaGlass, California 28  
 Raymond, California 33  
 Kendall-Jackson, California 36

### REISLING

Chateai Ste. Michelle, Washington 34

### WHITE ZINFANDEL

Beringer, California 26

### PROSECCO

Neirano, Italy 32

## RED

### 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

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

1 Bartender Per 150 Guests Recommended

## Premium

\$15 per drink

Grey Goose, Bombay Sapphire,  
Crown Royal, Johnny Walker Red,  
Patron Silver, Captain Morgan

## Call

\$13 per drink

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

## Well

\$12 per drink

Seagram's, Montezuma,  
Kentucky Deluxe, New Amsterdam

## 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.

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**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

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-GOODIE 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.

Served with Lunch  
and Dinner Entrées

## 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

## BLUEBERRY CHEESECAKE

Blueberry Cobbler Crumbles, White Chocolate, Lemon Curd

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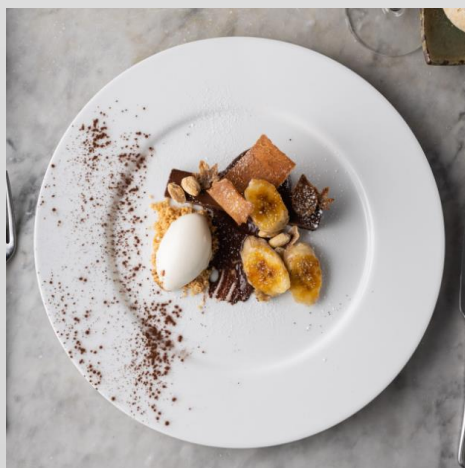
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## MISCELLANEOUS ITEMS

LAPTOP AUDIO	60
<i>Audio Connection, Mixer, Necessary Cables</i>	
25 FOOT VGA CABLE OR HDMI CABLE	20
SIGN EASEL	25
EXTENSION CORD OR POWER STRIP	5
4 CHANNEL AUDIO MIXER	40
WIRELESS MOUSE	40
SOUND PATCH	50
SELF-POWERED SPEAKER	50
WIRELESS HANDHELD MICROPHONE	100
A/V TECH ASSISTANCE	275
COMPUTER SPEAKERS	40
HIGH-SPEED INTERNET ACCESS, WIRED (PER COMPUTER)	125
OUTDOOR HEATER	45
PODIUM	20
SPEAKER PHONE	100

## SCREENS

32" PLASMA MONITOR	100
8' POP UP SCREEN	70

## PACKAGES

FLIPCHART PACKAGE	45
VIDEO PACKAGE 32" Flat Panel Monitor, DVD Player, Stand	150
SCREEN SUPPORT PACKAGE 6 ft. or 8 ft. Screen, Cables	125
WIRELESS MICROPHONE & SPEAKERS	150

## Specialty Rental and 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

## Floral

Isari Flower Studio  
858.345.1701 | isariflowerstudio.com  
JD Events  
619.632.2165 | jdeventspro.com  
Petals & Lace  
858.688.2358 |  
petalsandlacedesigns.com  
Plenty of Petals  
760.695.4261 | plentyofpetals.com

## Wedding Coordination

SD Royalty Events - Adrienne Romero  
760.820.2933 | info@sdroyaltyevents.com  
JD Events - Jacqueline Sy  
619.632.2165 | jdeventspro.com

## Photography

E-3 Photography  
619.972.4312 | e3photography.com  
Fonyat Photography  
858.688.2299 | fonyatweddings.com  
Maryanne McQuire Photography  
619.543.0033 | maryannephoto.com

## Videography

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

## Cake & Sweets

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

## Transportation

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

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