



Holiday Inn Indianapolis/Carmel

2020 Banquet Menu



Break Options

(All breaks include Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea)

Milk & Cookies

Assorted freshly baked cookies and brownies, carafes of chilled milk, skim milk & chocolate milk

At the Movies

Buttered popcorn, individual bags of peanuts, assorted movie candy with assorted soda

Take me out to the Ball Game

Jumbo pretzels with mustard and cheese, individual bags of peanuts & assorted soda

An Apple a Day

All American apple pie, whole fresh red delicious and granny smith apples, sliced apples with caramel drizzle and chilled apple cider

Health Nut Break

Assorted cheese and crackers, vegetable crudités with herb dip, fresh fruit, trail mix, refreshing lemonade and ice tea

Hydration Station

Ice water dispensers infused with sliced cucumber or fresh citrus fruits, assorted individual Crystal Light packets, assorted flavored water enhancers, high electrolyte beverages, and bottled water

All pricing is quoted exclusive of Indiana State Sales Tax & 22% Service Charge.

Buffet options designed for a minimum of 25 guests.

Prices subject to change to meet increased food, beverage, or labor costs. Prices not guaranteed until 60 days prior to function



Continental Breakfast Options

The Continental

House baked breakfast breads and pastries, whipped butter, fruit preserves assorted cereal, sliced fresh fruit, 2% milk, skim milk, juice, freshly brewed coffee, decaffeinated coffee and hot tea.

The Healthy Continental
Whole wheat English muffins with peanut butter
hard boiled eggs, fresh fruit, low fat yogurt and granola
assortment of cereals with 2% and skim milk, juice,
regular and decaffeinated coffee, and hot tea.

Hot Breakfast Buffets

The Eye Opener

Scrambled eggs, sausage links, country style breakfast potatoes freshly baked muffins, nut breads, and croissants with sweet butter and fruit preserves sliced fresh seasonal fruits and berries juice, 2% and skim milk, regular and decaffeinated coffee, and hot tea.

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Deluxe Hot Breakfast Buffets

The Monumental
Scrambled eggs, thick sliced bacon, sausage links, and country style breakfast
potatoes

Assorted yogurt, cereal, raisins, and granola
Sliced fresh seasonal fruit and berries
Cinnamon French toast with honey butter and warm Vermont maple syrup
Juice, 2% and skim milk, regular and decaffeinated coffee, and hot tea.

Sunday Brunch

Freshly baked muffins, nut breads, and croissants with sweet butter and preserves Sliced fresh seasonal fruit and berries, assorted yogurt, cereal, granola Fresh scrambled eggs, thick sliced bacon, sausage links, and breakfast potatoes Carved roast beef or ham, cheese blintzes with assorted fruit compotes Juice, 2% and skim milk, regular and decaffeinated coffee, and hot tea.

Chef Manned Carving Station (add-on)

Bagged items available with juice, water, or coffee for those groups who need an on-the-go option!

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Breakfast Enhancements

(Add the following items to your breakfast buffet or contact your sales manager for more custom options)

Canadian bacon, Egg & Cheese Sandwiches on Toasted English Muffin

Scrambled Egg and Sausage Croissants

Breakfast Burritos or Quesadillas

Biscuits and Gravy

Eggs Benedict Traditional toasted English muffin with Canadian bacon, two poached eggs and Hollandaise sauce

Mimosas and Bloody Mary's, Butler passed

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Break a La Carte Options

Fresh brewed regular and decaffeinated coffee, hot water, assorted teas

Assorted Soft Drinks and Bottled Water

Freshly Brewed Iced Tea, Lemonade, Punch

Carafes of Assorted Chilled Juices

Homemade assorted cookies & brownies

Assorted individual bags of chips, pretzels, and popcorn

Deluxe Mixed Nuts and Bar Mix

Assorted granola bars and fruit bars

Assorted breakfast breads and pastries

Assorted fresh whole fruit

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Plated Lunch Options

(Includes fresh rolls and butter, choice of dessert, freshly brewed regular and decaffeinated coffee, iced tea, iced water, and lemonade)

Soup or Salad Selections (choose one)

Soup

Wild Cream of Mushroom
Roasted Vegetable Soup Minestrone
Chicken Noodle
Cream of Potato
Cream of Broccoli
Butternut Squash Bisque (seasonal)
Chicken Tortilla

Salad

Mixed Green Salad

Mixed greens & fresh garden vegetables with balsamic vinaigrette dressing

Caesar Salad

Romaine tossed with shaved parmesan in our house Caesar dressing

Caprese Salad

Sliced tomato, fresh mozzarella & basil drizzled with olive oil & balsamic vinegar dressing

Dessert Selections (choose one)

Dessert

Traditional carrot cake
Traditional chocolate cake
New York cheesecake
Key lime pie

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Robust Entrées

Chicken Marsala Sautéed chicken breast in a Marsala mushroom sauce, rice pilaf, Honey Dill Carrots

Chicken Picatta Chicken sautéed with white wine, fresh lemon juice, garlic, capers, and butter. Served over angel hair pasta

Grilled Salmon
Salmon in a tomato spinach cream sauce served with roasted baby vegetables and couscous

Baked Tilapia Lightly seasoned, baked tilapia filet with garlic mashed potatoes, and seasonal vegetables

Roast Beef Sliced roast beef served in au jus, green beans amandine, au gratin potatoes

Rustic Portobello Mushroom (vegetarian option)
Roasted Portobello mushroom stuffed with fresh vegetables topped with sundried tomatoes and melted fresh feta served with herbed butter noodles

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Salad Entrées

(Includes choice of one soup and one dessert)

Grilled Chicken Caesar Salad Romaine lettuce, garlic croutons and fresh parmesan, Caesar dressing, herb grilled chicken breast

Chef's Salad

Mixed greens, ham, shredded cheddar cheese, smoked turkey, bacon and egg.
Ranch, Italian, and French dressing on the side

Chopped Chicken Salad
Chicken salad on a bed of romaine, dried cranberries, blue cheese, raspberry
vinaigrette on the side.

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Sandwich Entrées

(Includes choice of one soup and one dessert)

Grilled Basil Chicken

Basil marinated chicken breast with mozzarella cheese, garlic aioli, lettuce, tomato on a hoagie bun

Chicken Salad Croissant

House made chicken salad on a fresh baked croissant

Chicken Caesar Wrap

Grilled chicken, romaine, parmesan, Caesar dressing wrapped in a flour tortilla

French Dip Roast beef, provolone on a hoagie bun, served with au jus for dipping, served with potato chips

Hoosier Club Smoked turkey, ham, swiss cheese, bacon, mayonnaise, lettuce and tomato on grilled wheat bread, served with potato chips

Boxed Lunch Option

Your choice of the above sandwiches or wraps,
whole piece of fruit, bag of chips, and cookie

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Lunch Buffets

(All Buffets (Excluding Deli Buffet) includes fresh rolls and butter, chef's choice of dessert, freshly brewed regular and decaffeinated coffee, iced tea, iced water and lemonade)

The Deli
Potato salad, pasta salad,
Potato chips,
shaved roast beef, smoked turkey & ham,
cheddar, swiss, and pepper Jack cheeses,
assorted breads and condiments

Soup, Salad, and Potato Bar Your choice of two different soups, Caesar salad, Mixed Greens Salad and Assorted dressings baked potatoes with sour cream, butter, cheese and bacon bits

The All American Grill
Garden salad, bacon potato salad,
honey glazed baked beans with brown sugar,
hamburgers, barbeque chicken breast,
assorted sliced cheese, condiments, and breads

Italian Buffet

Mixed greens salad, & Caesar salad

Al dente pasta served with selection of alfredo and marinara sauces,
grilled chicken, meat lasagna & garlic bread

Southwestern Grill

Tortilla Soup, chips and salsa
Mexican fiesta salad with, black olives, avocado and cheddar cheese,
grilled chicken, beef with roasted bell peppers and onions,
hot flour tortillas, Mexican rice and refried beans,
grilled vegetables, Jack and cheddar cheeses,
sour cream, guacamole, pico de gallo and sliced jalapeños

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Indianapolis-Carmel

Build Your Own Lunch Buffet

(All Buffets include fresh rolls and butter, chef's choice of dessert, freshly brewed regular and decaffeinated coffee, iced tea, iced water and lemonade)

Salads (choose two)

Mixed Green Salad

Mixed greens & fresh garden vegetables with balsamic vinaigrette dressing Caesar Salad

Romaine tossed with shaved parmesan in our house Caesar dressing Caprese Salad

Sliced tomato, fresh mozzarella & basil drizzled with olive oil & balsamic vinegar dressing Spinach Salad

Crisp spinach with strawberries, gorgonzola and raspberry vinaigrette
Potato Salad
Pasta Salad

Entrées

Chicken Marsala
Spiced tequila glazed chicken
Blackened Tilapia filet
Roasted pork loin with apple cider glaze
Roast beef in Au Jus
Vegetarian Lasagna (Vegetarian Option)

Starches (choose one)

Garlic Mashed Potatoes
Pasta Primavera
Roasted rosemary potatoes
Au Gratin Potatoes
Wild rice pilaf
Cheese tortellini with pesto

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Indianapolis-Carmel

Vegetables (choose one)

Green beans Amandine
California vegetable medley
Steamed Asparagus
Sautéed zucchini with grape tomatoes, and basil
Brown sugar glazed carrots

Desserts (choose one)

Key lime pie German chocolate cake Carrot cake New York cheesecake

Gluten free options are available.

We are happy to work with you on any special dietary needs or food allergies.

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Indianapolis-Carmel

Plated Dinner Options

(Includes soup or salad, fresh rolls and butter, choice of dessert, freshly brewed regular and decaffeinated coffee, iced tea, iced water, and lemonade)

Soup or Salad Selections (choose one)

Soup

Wild Cream of Mushroom
Roasted Vegetable Soup Minestrone
Chicken Noodle
Cream of Potato
Cream of Broccoli
Chicken Tortilla
Butternut Squash Bisque (seasonal)

Salad

Mixed Green Salad
Mixed greens & fresh garden vegetables with balsamic vinaigrette dressing
Caesar Salad
Romaine tossed with shaved parmesan in our house Caesar dressing
Spinach Salad
Crisp spinach with strawberries, gorgonzola and raspberry vinaigrette

Desserts (choose one)

Traditional chocolate cake

New York cheesecake

Key lime pie

German chocolate cake

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Entrées

Chicken Parmesan

Pan fried Italian herb crusted chicken breast, melted Mozzarella, Marinara sauce over angel hair pasta

Grilled Boneless Chicken Breast

Grilled chicken with your choice of sauce (chimichurri, pesto, mango salsa, alfredo, marsala mushroom, or teriyaki) Seasonal steamed vegetables and Au Gratin potatoes

Pecan Crusted Pork Medallions

Pork Medallions rolled in chopped pecans and seared with mango bourbon barbeque sauce. Served with Au Gratin potatoes and asparagus

Teriyaki Grilled Salmon Grilled salmon Teriyaki served over wild rice with Asian vegetables

Petite Filet

Filet of beef prepared Oscar style, burgundy mushroom, Bordelaise or Dijon encrusted (please select one prepare style), potatoes croquettes, grilled vegetables

Bacon Wrapped Filet Mignon

Filet Mignon wrapped with smoked bacon topped with a port wine Demi glaze, Fresh seasonal vegetables and cheddar mashed potatoes

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Duo Entrées

(Includes choice of one soup or salad and one dessert)

Beef & Chicken

Grilled chicken with your choice of sauce, 4oz petite filet of beef, roasted potatoes and asparagus

Chicken & Fish

Grilled chicken with your choice of sauce, choice of salmon or tilapia, mashed potatoes and California vegetables

Beef & Fish 4oz petite filet of beef, choice of salmon or Mahi-Mahi, steamed green beans, and Potatoes Au Gratin

Vegetarian Entrées

(Includes choice of one soup or salad and one dessert)

Italian Stuffed Shells with ricotta

Vegetarian Lasagna

Asian Vegetable Stir-fry with fried rice

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Dinner Buffets

(All Buffets include fresh rolls and butter, chef's choice of dessert, freshly brewed regular and decaffeinated coffee, iced tea, iced water and lemonade)

Hoosier Country Buffet
House Salad with ranch, French, and Italian dressings
Fried Chicken and Indiana style breaded pork tenderloin
Steamed green beans, garlic mashed potatoes, baked beans
Apple Pie

Italian Buffet

Caesar Salad with hearts of romaine with shaved parmesan and garlic croutons,
Antipasto of grilled and marinated vegetables with shaved parmesan cheese
Grilled salmon in a tomato spinach cream sauce,
Lemon roasted chicken with rosemary essence,
Meat lasagna with homemade tomato sauce
Fettuccine Alfredo,
Seasonal vegetables sautéed with garlic and herbs
Garlic bread and rolls
Chocolate mousse

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Build Your Own Dinner Buffet

(Includes fresh rolls and butter, freshly brewed regular and decaffeinated coffee, iced tea, iced water and lemonade)

Salads (choose two)

Mixed Green Salad

Mixed greens & fresh garden vegetables with balsamic vinaigrette dressing Caesar Salad

Romaine tossed with shaved parmesan in our house Caesar dressing Spinach Salad

Crisp spinach with strawberries, gorgonzola and raspberry vinaigrette

Chop Salad

Romaine, pine nuts, dried cranberries, feta and Caesar dressing House Salad

Iceberg lettuce with tomato, cucumber, bell pepper, carrots, shredded cheese, assorted dressings

Entrées

Grilled chicken with choice of sauce
(Chimichurri, pesto, mango salsa, alfredo, marsala mushroom,
spiced tequila lime, or teriyaki)
Blackened Tilapia Filet
Roasted porkloin with apple cider glaze
Roasted breast of turkey in a light broth
Roast beef in Au Jus
Meat Lasagna
Vegetarian Lasagna (Vegetarian Option)
Vegetarian Asian stir-fry over rice (Vegetarian Option)

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Starches (choose one)

Garlic Mashed Potatoes
Pasta Primavera
Roasted rosemary potatoes
Au Gratin Potatoes
Wild rice pilaf
Home-style Mac & Cheese

Vegetables (choose one)

Green beans Amandine
California vegetable medley
Steamed Asparagus
Sautéed zucchini with grape tomatoes, and basil
Brown sugar glazed carrots
Asian vegetable medley
Black bean and roasted corn medley

Desserts (choose one)

Key Lime pie German Chocolate Cake Carrot cake New York Cheesecake

Kid's Options

Chicken Fingers and French Fries

Baked Macaroni and Cheese

Grilled Cheese and mixed fruit

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Carving stations

Carving stations are an elegant touch to any buffet or plated meal!

Roasted Turkey Breast Aioli and spicy mustard

Grilled Pork Tenderloin
Glazed and then served with Jack Daniels Maple glaze

Slow Cooked Prime Rib Served with creamy horseradish and au jus on the side

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Hors D'oeuvres

(Most appetizers can be done butler passed or buffet style)

Chilled

Fresh vegetables with herb cream dip
Imported & Domestic Cheese & Cracker display
Antipasti Display
Tortilla chips and salsa
Caprese cups, tomato, fresh mozzarella, basil, olive oil, and balsamic
Gazpacho Shooters
Shrimp cocktail shooter with lemon
Cucumber chip with crab salad and cilantro-lime aioli
Smoked salmon pinwheel on cucumber disk
Marinated asparagus wrapped with prosciutto
Melon wrapped with prosciutto
Skewered fruit kabobs with white chocolate drizzle

Hot

Spinach and feta phyllo triangles
Tomato bruschetta on crostini
Soup shooters, tomato basil or butternut squash
Fried chicken tenders with hot honey-mustard sauce
Sesame crusted chicken skewers with honey-mustard sauce
Chicken and cilantro quesadilla with cheddar Jack Cheese
Meatballs, cocktail or Swedish
Marinated beef and pepper skewers
Sausage stuffed mushrooms
Bacon wrapped scallops with lemon-parsley garlic butter
Rumaki, bacon wrapped water chestnuts in a sweet and tangy sauce
Coconut shrimp with sweet chili sauce
Miniature crab cakes with Remoulade sauce
Vegetable spring roll with plum dipping sauce
Mango chicken spring roll with plum dipping sauce

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Bar Services

Host / Cash Bar

Call Brand Cocktails
Premium Brand Cocktails
Domestic Bottled Beer
Imported Bottled Beer
House Wine
Champagne
Bottled Water
Soft Drinks

Local and craft bottled beer available upon request: Sun King, Upland, Flat 12, Fountain Square Cash Bar accepts cash ONLY. ATM located in hotel lobby.

Keg Beer, Wine & Champagne

(A standard size keg contains 120, 16 ounce glasses)

Domestic Beer House Wine Champagne

Ask us about designing a signature drink for your event!

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