

# BANQUET MENUS

**H** *Holiday Inn*  
— BY IHG —  
CLEVELAND CLINIC



Holiday Inn Cleveland Clinic | 8650 Euclid Avenue | Cleveland, OH 44106  
For more details, please visit [hiclevelandclinic.com](http://hiclevelandclinic.com).

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# BREAKFAST SELECTIONS

## PLATED BREAKFAST

*Plated Breakfast is accompanied by breakfast pastry assortment, juice, coffee and teas*

### Traditional Breakfast

scrambled eggs, hash brown potatoes, choice of bacon, ham or sausage  
18 per person

### Breakfast Burrito

scrambled eggs, Monterey Jack cheese, diced red & green peppers with sides of sour cream, fresh salsa, breakfast potatoes 16 per person

### Healthy Start

oatmeal with brown sugar and raisins, fresh fruit cup and yogurt  
14 per person

### Enhancements

Bagels and Cream Cheese +4 per person  
Smoked Norwegian Salmon +9 per person



# BREAKFAST SELECTIONS

## BREAKFAST BUFFETS

*Breakfast Buffets are accompanied by orange, cranberry and apple juices, coffee and teas*

### Continental Breakfast

fresh baked muffins and assorted breakfast pastries, fresh seasonal fruit display, fruit preserves and butter 14 per person

### Get Healthy Breakfast

granola, vanilla yogurt, breakfast pastries and fresh seasonal fruit display 18 per person

### Traditional Breakfast Buffet

breakfast pastries, fresh fruit display, scrambled eggs, applewood smoked bacon, maple sausage links, breakfast potatoes with caramelized onions & peppers 20 per person

### Enhancements

Bagels and Cream Cheese +4 per person

Smoked Norwegian Salmon +9 per person



# LUNCH OPTIONS

## PLATED LUNCHEONS

*Plated Entrées include choice of soup or salad, rolls and butter, dessert, coffee and teas*

### SOUP AND SALAD SELECTIONS

**“Mom’s” Chicken Noodle Soup**

**Tomato Basil Soup**

#### **Garden Greens**

wild greens, cucumber, tomatoes, red onions, roasted peppers

choice of dressing: lemon herb vinaigrette, lime cilantro vinaigrette, balsamic and olive oil, ranch, parmesan dressing, caper vinaigrette, blue cheese dressing

#### **Caesar Salad**

chopped crisp romaine, croutes, asiago cheese blend, caesar dressing

#### **The Classic Cobb Salad**

avocado, bacon, tomato, shredded cheese, black olives, egg, herbed vinaigrette



# LUNCH OPTIONS

## PLATED LUNCHEONS

*Plated Entrées include choice of soup or salad, rolls and butter, dessert, coffee and teas*

### PLATED LUNCH ENTRÉES

#### **Romano Crusted Chicken**

ravioli, tomato, roasted garlic cream sauce 25 per person

#### **Olive Oil Roasted Chicken**

brown basmati rice, chef's seasonal vegetables, wild mushroom sauce  
25 per person

#### **Marinated Flank Steak**

roasted potatoes, chef's seasonal vegetables, wild mushroom sauce  
29 per person

#### **Grilled Salmon**

brown rice "salad", roasted asparagus, cucumber salsa 30 per person

#### **Herb Crusted Mahi**

redskin potatoes, roasted garlic & grape tomatoes, herb butter  
28 per person



# LUNCH OPTIONS

## PLATED LUNCHEONS

*Plated Entrées include choice of soup or salad, rolls and butter, dessert, coffee and teas*

### VEGETARIAN OPTIONS

#### **Roasted Garlic Pesto Pasta**

spinach, roasted onions, mushrooms, sun dried tomato, house pesto  
20 per person

#### **Seasonal Ravioli**

appropriate seasonal sauce and ingredients 20 per person



# LUNCH OPTIONS

## PLATED LUNCHEONS

*Plated Entrées include choice of soup or salad, rolls and butter, dessert, coffee and teas*

### DESSERTS

**New York-style cheesecake with berry sauce**

**Assorted cookies and brownies**



# LUNCH OPTIONS

## PLATED LUNCHEONS

### THE LIGHT LUNCH

*The Light Lunch salad entrées are served with rolls and butter, coffee and teas. Dessert not included.*

Choose one of the Plated Luncheon salads:

#### **Garden greens or Caesar salad**

with chicken 14 per person

with salmon 18 per person

#### **Classic Cobb salad**

with chicken 14 per person

with salmon 18 per person



# LUNCH OPTIONS

## LUNCHEON BUFFETS

*Lunch Buffets are accompanied by coffee and teas*

### MOCÈ PIZZA PIE ASSORTMENT

a selection of our house made pizza pies:

**Caesar salad with garlic crostini**

**Tomato bisque & garlic bread**

**Pastry chef dessert sampler** 28 per person



# LUNCH OPTIONS

## LUNCHEON BUFFETS

*Lunch Buffets are accompanied by coffee and teas*

### DELI BUFFET

smoked turkey, bavarian ham & roast beef with american, swiss, & cheddar cheeses, potato salad, Mocé house salad with dressing and toppings on the side, along with lettuce, tomato, onions, & pickles, potato chips, sliced bread & wraps, and assorted condiments; pastry chef dessert sampler  
28 per person

### SANDWICH BUFFET

smoked turkey club, bavarian ham & roasted veggie sandwiches with lettuce, tomato & onion, pasta salad, Mocé house salad with dressing and toppings on the side, dill pickles and potato chips; pastry chef dessert sampler 28 per person

### ADD CHOICE OF SOUP

“Mom’s” chicken noodle  
italian wedding soup  
tomato basil bisque  
vegetable lentil  
creamy wild mushroom  
corn chowder  
+4 per person



# LUNCH OPTIONS

## LUNCHEON BUFFETS

*Lunch Buffets are accompanied by coffee and teas*

### SOUP & SALAD BUFFET

mixed greens with sides of house made dressings, served with an assortment of toppings & your choice of (1) soup from the following:

“Mom’s” chicken noodle  
italian wedding soup  
tomato basil bisque  
vegetable lentil  
creamy wild mushroom  
corn chowder

pastry chef dessert sampler 24 per person

### Protein Enhancements to Soup & Salad Buffet

grilled chicken +5 per person  
salmon +8 per person



# LUNCH OPTIONS

## LUNCHEON BUFFETS

*Lunch Buffets are accompanied by coffee and teas*

### MOCÉ LUNCH BUFFET

Lunch includes a choice of (1) salad, (2) entrées, (2) accompaniments, pastry chef dessert sampler, rolls and butter, coffee and teas 35 per person

### SALADS

#### **Garden Greens**

wild greens, cucumber, tomatoes, red onions, roasted peppers, balsamic and olive oil

#### **House Caesar**

romaine, croutons, house creamy garlic parmesan

#### **Mediterranean Greens**

romaine and wild greens, cucumbers, grape tomatoes, roasted peppers, kalamata olives, feta, lemon oregano vinaigrette



# LUNCH OPTIONS

## LUNCHEON BUFFETS

*Lunch Buffets are accompanied by coffee and teas*

### MOCÉ LUNCH BUFFET

Lunch includes a choice of (1) salad, (2) entrées, (2) accompaniments, pastry chef dessert sampler, rolls and butter, coffee and teas 35 per person

### ENTRÉES

**Roasted rosemary chicken breast** with herbed pan jus

**Romano crusted chicken** with tomato-garlic cream sauce

**Grilled salmon** with cucumber salsa

**Five-spiced chicken** with au jus

**Asian marinated flank steak** with wild mushroom sauce



# LUNCH OPTIONS

## LUNCHEON BUFFETS

*Lunch Buffets are accompanied by coffee and teas*

### MOCÉ LUNCH BUFFET

Lunch includes a choice of (1) salad, (2) entrées, (2) accompaniments, pastry chef dessert sampler, rolls and butter, coffee and teas 35 per person

### ACCOMPANIMENTS

Roasted garlic mashed potatoes

Herbed brown basmati rice

Herb roasted red skin potatoes

House adobo slaw

Roasted seasonal vegetables



# LUNCH OPTIONS

## LUNCH ON THE GO

*Boxed lunch includes (1) sandwich of your choice, individual bag of chips, piece of fresh fruit, candy bar, soft drink or bottled water 22 per person*

### SANDWICH CHOICES

**Roast Beef** roast beef, tomato, onion, greens, horseradish cream

**Greco Chicken** grilled chicken, romaine greens, greek olives, roasted tomatoes, roasted peppers, cucumbers, feta, lemon oregano vinaigrette

**Chicken Salad** pulled chicken, pickled onions, celery, honey mayo, greens, flat bread

**Italian Deli** genoa salami, ham, lettuce, onions, tomato, fresh mozzarella, pepperoncini, vinegar and oil

**Club** smoked turkey, applewood smoked bacon, mayo, tomato, greens

**The Vegetable Sandwich** roasted zucchini, yellow squash, tomatoes, cucumbers, arugula, pickled red onions, roasted garlic cloves, lemon hummus



# BREAK TIME

## MORNING BREAK SELECTIONS

*30 minute serve time includes coffee, decaffeinated coffee and hot tea*

### **Pastry Break**

assorted fresh baked pastries & muffins, whole fruit selection 12 per person

### **Bagel Break**

assorted bagels and cream cheese spreads with preserves 14 per person



# BREAK TIME

## THEMED AFTERNOON SNACK SELECTIONS

*30 minute serve time includes coffee, decaffeinated coffee and hot tea*

### **Chocolate Lovers**

chocolate chip cookies, chocolate brownies & assorted candy bars  
12 per person

### **Mexican Mania**

tortilla chips, salsa, guacamole & warm cheddar cheese sauce 12 per person

### **Taste of the Middle East**

crisp pita chips, lemon hummus, celery, cucumbers & tomatoes  
10 per person

### **Ballpark Flavor**

warm soft pretzels with warm cheese sauce & stadium mustard, freshly  
popped popcorn & roasted peanuts 10 per person

### **Fresh Break**

sliced & whole fruit, granola bars, trail mix 10 per person

### **Veggie Break**

fresh cut crudité and dips 10 per person



# BREAK TIME

## À LA CARTE SELECTIONS

*30 minute serve time*

Freshly brewed coffee, decaffeinated coffee and international tea 38 per gallon

Bottled water & soft drinks 3.75 each

Assorted whole fresh fruit 3 each

Individual fruit yogurt 4 each

Assorted candy & granola bars 5 each

Assorted bags of chips & pretzels 5 each

Fresh baked cookies & brownies 28 per dozen

Chips & salsa 5 per person

Assorted domestic cheese board with sliced French bread and crackers 14 per person



# HORS D'OEUVRES & RECEPTION

## RECEPTION DISPLAY PRESENTATION

*Minimum is 20 guests for each station.*

*Items are stationary for a 1 hour time period,  
additional time will result in an increased price per person.*

### **Vegetable Crudités**

a wonderful array of fresh cut vegetables artfully presented with ranch and blue cheese dip 10 per person

### **Fruit Display**

a dramatic presentation of the season's freshest melons and berries  
10 per person

### **Cheese Display**

assorted domestic and international cheese, toasted nuts, crackers and bread 15 per person

### **Mediterranean Display**

hummus, sun dried tomato tapenade, pita chips, olives, roasted vegetable salad and assorted fresh vegetables 15 per person



# HORS D'OEUVRES & RECEPTION

## RECEPTION DISPLAY PRESENTATION

*Minimum is 20 guests for each station.*

*Items are stationary for a 1 hour time period,  
additional time will result in an increased price per person.*

### **Taste of the West Side Market**

selection of sausages and smoked meats served with assorted mustards and breads 12 per person

### **Roasted Vegetable Platter**

an assortment of roasted seasonal vegetables with sun-dried tomato dipping sauce, croutes and crackers 12 per person

### **Soy Marinated Pot Stickers**

Asian greens, ginger yuzu dipping sauce, chicken lemongrass or vegetarian edamame 10 per person

### **Baked Brie** *Serves 20 people*

pastry crusted, dried fruit filling 75



# HORS D'OEUVRES & RECEPTION

## CHEF CARVING STATIONS

*Serves 30 people Chef-carved items require a 100 dollar charge per attendant.*

### **Roasted Turkey Breast**

cranberry apple chutney, petite rolls 275

### **Adobo Crusted Top Round of Beef**

au jus, petite rolls 325

### **Honey Glazed Ham**

mustard, mayonnaise, petite rolls 300



# HORS D'OEUVRES & RECEPTION

## HORS D'OEUVRES

*Minimum order of 25 pieces*

Vegetable spring rolls 6 each

Water chestnuts in bacon 6 each

Tomato bruschetta 5 each

Assorted mini quiche 5 each

Thai chicken skewers 5 each

Herb roasted garlic cheese tarts 6 each

Beef meatballs 5 each

Chicken quesadilla cones 5 each

Beef satay 6 each

Coconut shrimp 6 each

Mini crab cake 7 each

Petite beef wellington 7 each



# DINNER OPTIONS

## PLATED DINNER MENUS

*Entrées include rolls and butter, choice of soup or house salad, (1) starch and (1) vegetable, (1) dessert, coffee and teas*

*If more than one entrée selection is requested, the price will be based off the highest priced entrée. Please note the same starch and vegetable will be served with multiple entrées.*

## SOUP AND SALAD SELECTIONS

### **Creamy Wild Mushroom Soup**

### **Italian Wedding Soup**

### **House Salad**

mixed baby & romaine greens tossed with spiced balsamic & extra virgin olive oil, garnished with sweet grape tomatoes, english cucumber and carrots

### **House Caesar**

romaine, croutons, house creamy garlic parmesan, shaved cheese, caesar dressing +4

### **Crisphead Salad**

sweet grape tomatoes, cucumber, bacon bits, blue cheese dressing +4

### **Pear Salad**

mixed greens with pears, blue cheese, candied pecans, berry port vinaigrette +6



# DINNER OPTIONS

## PLATED DINNER MENUS

*Entrées include rolls and butter, choice of soup or house salad, (1) starch and (1) vegetable, (1) dessert, coffee and teas*

*If more than one entrée selection is requested, the price will be based off the highest priced entrée. Please note the same starch and vegetable will be served with multiple entrées.*

### ENTRÉE SELECTIONS

#### **Oven Roasted Salmon**

brown rice pilaf, chef's vegetables, cucumber salsa 38 per person

#### **Mahi Mahi**

pineapple pico de gallo, roasted redskin potatoes, chef's vegetables  
40 per person

#### **Herb Crusted Breast of Chicken with Roasted Garlic**

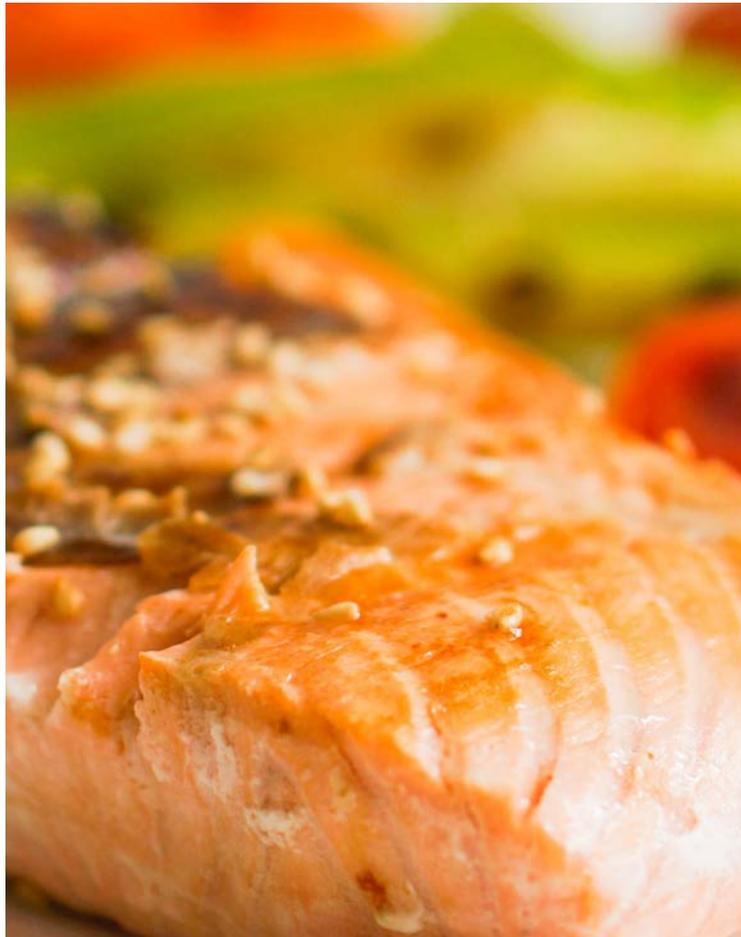
roasted garlic mashed potatoes, chef's vegetables, herbed pan jus  
35 per person

#### **Pork Schnitzel**

herb spaetzle dumplings, lemon butter sauce 35 per person

#### **Braised Short Ribs**

rustic mashed potatoes, chef's vegetables, red wine pan jus 40 per person



# DINNER OPTIONS

## PLATED DINNER MENUS

*Entrées include rolls and butter, choice of soup or house salad, (1) starch and (1) vegetable, (1) dessert, coffee and teas*

*If more than one entrée selection is requested, the price will be based off the highest priced entrée. Please note the same starch and vegetable will be served with multiple entrées.*

### ENTRÉE SELECTIONS

#### **Grilled Marinated Hand Cut Strip Steak**

Parmesan scalloped potatoes, roasted asparagus, wild mushroom butter sauce 42 per person

#### **Four Cheese Ravioli**

roasted garlic tomato cream sauce 28 per person

#### **Farfalle Parmesan**

summer squash, peas, roasted peppers, parmesan cream sauce  
28 per person

#### **Roasted Garlic Pesto Pasta**

chicken, spinach, roasted onions, mushrooms, sun dried tomato, house pesto 29 per person

*Can be made vegetarian*



# DINNER OPTIONS

## PLATED DINNER MENUS

*Entrées include rolls and butter, choice of soup or house salad, (1) starch and (1) vegetable, (1) dessert, coffee and teas*

*If more than one entrée selection is requested, the price will be based off the highest priced entrée. Please note the same starch and vegetable will be served with multiple entrées.*

## DESSERT SELECTIONS

**New York-style cheesecake with berry sauce**

**Assorted cookies and brownies**

**Chef's pastry selection**



# DINNER OPTIONS

## DINNER BUFFET MENU

*Buffets include rolls and butter, coffee, decaffeinated coffee and teas*

*Choose (2) salads, (2) or (3) entrées, (1) starch and (1) vegetable, dessert sampler*

**Two Entrées** 45 per person

**Three Entrées** 50 per person

## SALAD SELECTIONS

### House Salad

mixed baby & romaine greens tossed with spiced balsamic & extra virgin olive oil, garnished with sweet grape tomatoes, english cucumber and carrots

### Caesar Salad

romaine, croutons, house creamy garlic parmesan, shaved cheese

### House Slaw

carrots, cabbage and slaw sauce



# DINNER OPTIONS

## DINNER BUFFET MENU

*Buffets include rolls and butter, coffee, decaffeinated coffee and teas*

*Choose (2) salads, (2) or (3) entrées, (1) starch and (1) vegetable, dessert sampler*

**Two Entrées** 45 per person

**Three Entrées** 50 per person

### ENTRÉE SELECTIONS

**Roasted Salmon** cucumber salsa

**Pork Schnitzel** lemon parsley sauce

**Sliced Pork Loin “Ribeye”** roasted corn sauce

**Sliced Flank Steak** wild mushroom butter

**Lemon Rosemary Marinated Chicken Medallions** pan jus

**Penne Pasta** spinach, roasted onions, mushrooms, sun dried tomato,  
house pesto



# DINNER OPTIONS

## DINNER BUFFET MENU

*Buffets include rolls and butter, coffee, decaffeinated coffee and teas*

*Choose (2) salads, (2) or (3) entrées, (1) starch and (1) vegetable, dessert sampler*

**Two Entrées** 45 per person

**Three Entrées** 50 per person

### STARCH SELECTIONS

Herb roasted redskin potatoes

Roasted assorted color fingerling potatoes

Parmesan scalloped potatoes

Roasted garlic mashed potatoes

Brown basmati rice

### VEGETABLE SELECTIONS

Chef's roasted seasonal vegetables

Roasted asparagus

Roasted yellow squash

### PASTRY CHEF DESSERT SAMPLER



# BEVERAGE PACKAGES

## HOLIDAY INN BRANDS

*One bartender for 75 guests at 100 dollars each.*

*Beverage package includes imported beer, domestic beer, house wine, mineral water, juices and soft drinks*

Dewar's White Label

Smirnoff

Bacardi Superior

Corazón

Beefeater

Jim Beam

Crown Royal

2 hours - 24 per guest, per hour

3 hours - 29 per guest, per hour

4 hours - 34 per guest, per hour

Every hour thereafter +4 per guest, per hour



# BEVERAGE PACKAGES

## PREMIUM BRANDS

*One bartender for 75 guests at 100 dollars each.*

*Beverage package includes imported beer, domestic beer, house wine, mineral water, juices and soft drinks*

Johnnie Walker Black Label

Tito's

Captain Morgan Original Spice

Don Julio

Bombay Sapphire

Maker's Mark

2 hours - 29 per guest, per hour

3 hours - 34 per guest, per hour

4 hours - 38 per guest, per hour

Every hour thereafter +6 per guest, per hour



# BEVERAGE PACKAGES

## BANQUET BEVERAGES

*One bartender per 75 guests at 100 dollars each.*

### HOLIDAY INN BRANDS

Dewar's White Label

Smirnoff

Bacardi Superior

Corazón

Beefeater

Jim Beam

Crown Royal

8 per drink

### PREMIUM BRANDS

Johnnie Walker Black Label

Tito's

Captain Morgan Original Spice

Don Julio

Bombay Sapphire

Maker's Mark

9 per drink

### COGNACS

Courvoisier V.S.O.P. 9 each

### CORDIALS

A selection of popular liqueurs 8 each



# BEVERAGE PACKAGES

## BANQUET BEVERAGES

*One bartender per 75 guests at 100 dollars each.*

### IMPORTED BEER

Heineken      Stella Artois      Corona Extra      6 each

### DOMESTIC BEER

Budweiser      Bud Light      5 each

MINERAL WATER & JUICE      3.75 each

ASSORTED SOFT DRINKS      3.75 each

HOUSE WINE BY THE GLASS      8 per glass

Canyon Road, **Chardonnay**, California

Canyon Road, **Merlot**, California

Canyon Road, **Cabernet Sauvignon**, California

### CASH BAR

Additional 50 cents per drink. One cashier per 75 guests at 100 dollars each.

One bartender per 75 guests at 100 dollars each.

Minimum 300 dollars in beverage sales required.



# BEVERAGE PACKAGES

## BANQUET WINE LIST

### SPARKLING WINES

Villa Sandi, **Brut**, Prosecco, "Il Fresco", Veneto, Italy, NV 52

Domaine Ste. Michelle, **Brut**, Columbia Valley 40

### SWEET WHITE/BLUSH WINES

Beringer, **White Zinfandel**, California 28

### LIGHTER INTENSITY WHITE WINES

Stone Cellar, **Pinot Grigio**, Culinary Collection, California 28

Danzante, **Pinot Grigio**, delle Venezie, Italy 32

### FULLER INTENSITY WHITE WINES

Stone Cellar, **Chardonnay**, Culinary Collection, California 28

Canyon Road, **Chardonnay**, California 33

### LIGHTER INTENSITY RED WINES

Stone Cellar, **Merlot**, Culinary Collection, California 28

Canyon Road, **Merlot**, California 33

### FULLER INTENSITY RED WINES

Stone Cellar, **Cabernet Sauvignon**, Culinary Collection, California 28

Sterling Vineyards, **Cabernet Sauvignon**, California 36

Canyon Road, **Cabernet Sauvignon**, California 33

