



*Holiday Inn*®

AN IHG® HOTEL

Cody Convention Center

**CATERING  
MENU**

CODY • WYOMING

# BREAKFAST BUFFET SELECTIONS

*(Minimum 25 Person)*

**All breakfast buffets include:**

Orange Juice

Coffee  
*Regular & Decaf*

Hot Tea

Please notify us of any dietary restrictions.

All pricing is subject to 4% tax and 18% service fee.

Prices and availability subject to change 30 days prior to event.  
Price list effective 11/2025

## Wild West Breakfast Buffet

**\$23.00/person**

- Traditional Scrambled Eggs
- Western-Style Scrambled Egg  
diced ham, onion, peppers and cheese
- Biscuits and Gravy
- Bacon and Sausage
- Country Fried Potatoes
- Fresh Cut Fruit Bowl

## American Breakfast Buffet

**\$22.50/person**

- Traditional Scrambled Eggs
- Bacon and Sausage
- Country Fried Potatoes
- Golden French Toast Stix  
with warm syrup and whipped butter
- Assorted Breakfast Pastries
- Fresh Cut Fruit Bowl

## Build-Your-Own Breakfast Burrito Bar

**\$22.00/person**

- Flour Tortillas
- Scrambled Eggs
- Sausage
- Sautéed Peppers and Onions
- Potatoes
- Cheese and Salsa
- House made Pork Green Chili or Nacho Cheese Sauce

## Deluxe Continental Breakfast Buffet

**\$19.00/person**

- Assorted Breakfast Pastries
- Fresh Cut Fruit Bowl and Assorted Yogurts
- Assorted Cold Cereals with Milk

## Express Continental

**\$14.50/person**

- Assorted Breakfast Pastries
- Fresh Cut Fruit Bowl



# BREAKFAST PLATED

*(Maximum 25 Person)*

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selections include:**

Orange Juice

Coffee  
Regular & Decaf

Hot Tea

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restrictions.

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(307) 587-3654 Ext 656  
meetings@blairhotels.com

Please choose **one (1)** of the following  
selections (one selection per group):

## Executive Steak & Eggs

**\$22.00/person**

6oz Sirloin steak cooked medium with two scrambled eggs,  
country fried potatoes, and fresh baked biscuits.

## Breakfast Burrito

**\$19.00/person**

Scrambled eggs, onions, peppers, sausage, potatoes and cheese, wrapped in a  
large flour tortilla. Topped with your choice of house made pork green chili or  
nacho cheese sauce. Served with salsa and sour cream on the side.

## American Breakfast

**\$17.00/person**

Scrambled eggs, country fried potatoes, bacon, and fresh baked biscuits.



# COFFEE BREAK

## Beverages

- Coffee Regular/Decaf ..... **\$35** (approx 20 cups)
- Iced Tea ..... **\$10** (60oz pitcher)
- Lemonade ..... **\$12** (60oz pitcher)
- Fruit Juices ..... **\$12** (60oz pitcher)  
Apple · Cranberry · Orange · Grapefruit · Tomato
- Soft Drinks ..... **\$2.50** (12oz can)  
Coke Products®
- Fruit Punch ..... **\$35** (3 gallons)  
Sugar-Free Available

## Bakery & Snack Items

- Cinnamon Rolls..... **\$36** (by the dozen)
- Assorted Gourmet Pastries ..... **\$36** (by the dozen)
- Assorted Gourmet Muffins ..... **\$36** (by the dozen)
- Fresh Baked Cookies ..... **\$36** (by the dozen)
- Brownies ..... **\$36** (by the dozen)
- Assortment of Candy Bars ..... **\$2.50** (each)
- Tortilla Chips with Salsa & Nacho Cheese ..... **\$5** (per person)
- Tortilla Chips with Salsa..... **\$3** (per person)
- Potato Chips with Onion Dip ..... **\$3** (per person)
- Pretzels ..... **\$3** (per person)
- Popcorn (limit 50)..... **\$2** (per person)
- Whole Fruit ..... **\$2** (per person)  
Variety of bananas, apples, and oranges

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# LUNCH BUFFET SELECTIONS

*(Minimum 25 Person)*

**All lunch buffets include:**

Iced Tea

Coffee  
*Regular & Decaf*

Hot Tea

***Lunch Buffet served  
between 11am – 3pm***

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## Mexican Fiesta

**\$25.50/person**

- Seasoned Strips of Beef or Chicken (choose one meat) with Sautéed Peppers and Onions
- Seasoned Ground Beef Taco Meat
- Hard & Soft Taco Shells
- Shredded Lettuce, Diced Onions & Tomatoes
- Shredded Cheddar Cheese
- Salsa, Sour Cream & Guacamole
- Spanish Rice & Refried Beans
- Churros for Dessert

## Fajita Bar

**\$23.00/person**

- Seasoned Strips of Beef & Chicken with Sautéed Peppers and Onions
- Flour Tortillas
- Shredded Cheddar Cheese
- Salsa, Sour Cream & Guacamole
- Churros for Dessert

## Taco Bar

**\$21.50/person**

- Seasoned Ground Beef Taco Meat
- Hard & Soft Taco Shells
- Shredded Lettuce, Diced Onions & Tomatoes
- Shredded Cheddar Cheese
- Salsa, Sour Cream & Guacamole
- Spanish Rice & Refried Beans
- Churros for Dessert

» **Continued on next page**



# LUNCH BUFFET SELECTIONS

*(Minimum 25 Person)*

**All lunch buffets include:**

Iced Tea

Coffee  
*Regular & Decaf*

Hot Tea

***Lunch Buffet served  
between 11am – 3pm***

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## Soup & Sandwich Board

**\$21.50/person**

- Chef's Choice Soup
- Chef's Choice Cold Salad
- Assorted Cold Cuts of Sliced Ham & Turkey
- Sliced Cheese
- Lettuce, Tomato, Onion & Pickles
- Assorted Breads
- Mustard & Mayonnaise

## Baked Potato & Salad Bar

**\$21.50/person**

» Add soup for only **\$3 more**

- Garden Salad with Assorted Toppings & Dressing
- Fresh Baked Potatoes
- Steamed Broccoli
- Diced Green Onions
- Cheese Sauce
- Seasoned Ground Beef Taco Meat
- Crumbled Bacon
- Whipped Butter
- Sour Cream
- Shredded Cheese

## Pasta & Salad Bar

**\$18.00/person**

- Garden Salad with Assorted Topping & Dressing
- Bolognese Sauce
- Alfredo Sauce
- Chef's Choice Pasta
- Toasted Parmesan Garlic Bread



# LUNCH

## HOT LUNCH BUFFET

*(Minimum 25 Person)*

**All lunch buffets include:**

Iced Tea

Coffee  
Regular & Decaf

Hot Tea

**Lunch Buffet served  
between 11am – 3pm**

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## QT's Hot Lunch Buffet \$26.00/person

**Buffet includes the following items:**

Client's Choice of **One (1)** Entrée

Warm Rolls & Butter

Chef's Choice Vegetable, Starch & Dessert

**Entrée Selections - Choose One (1)**

- Pot Roast with Baby Mashed Potatoes
- Herb Roasted Pork Loin\*
- QT's Broasted Chicken\*
- Bruschetta Grilled Chicken over Pasta
- Beef Stroganoff with Noodles
- Salisbury Steak with Mushroom Gravy\*
- Chicken Mornay with Roasted Tomatoes & Bacon\*

» **Add a Garden Salad \$4/person**

» **Add extra Entrée Item \$6/person**

## Soup & Salad Bar \$18.00/person

**Bar includes the following items:**

Client's Choice of **One (1)** Cold Salad

Two Soups (vegetarian and meat option)

Green Salad with Toppings

**Cold Salad Selections - Choose One (1)**

- Pasta Salad
- Potato Salad
- Coleslaw
- Roasted Vegetable Salad



# LUNCH PLATED

**All plated lunches include:**

Iced Tea

Coffee  
*Regular & Decaf*

Hot Tea

Sandwiches served with  
Chef's choice side.

**Plated lunch served  
between 11am – 3pm**

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Please choose **one (1)** of the following  
selections (one selection per group):

## Grilled Steak or Chicken Caesar Salad

**\$22.00/person (steak) | \$18.50/person (chicken)**

Crisp romaine served with shredded Parmesan cheese, home style croutons and creamy dressing.

## Philly Cheesesteak Melt

**\$19.50/person**

Shaved sirloin, sauteed mushrooms and onions, American cheese sauce and provolone cheese on a hearty hoagie roll.

## Club Sandwich

**\$18.50/person**

Smoked turkey with bacon, lettuce, tomato, and swiss cheese on a croissant.

## Classic French Dip

**\$17.50/person**

Slow roasted beef piled high on a French loaf. Served with Au Jus for dipping.

» **Add a Garden Salad \$4/person**

» **Continued on next page**



# LUNCH PLATED

## All plated lunches include:

Iced Tea  
Coffee  
*Regular & Decaf*  
Hot Tea

Sandwiches served with  
Chef's choice side.

**Plated lunch served  
between 11am – 3pm**

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Please choose **one (1)** of the following  
selections (one selection per group):

## Bacon Cheese Burger

**\$18.50/person**

6oz Sirloin burger char-grilled to medium, topped with cheddar cheese, applewood smoked bacon, lettuce, tomato, pickle, and onion served on a potato bun.

## Chicken Parmesan Sandwich

**\$17.00/person**

Tender breaded boneless chicken breast with house made marinara, provolone cheese and parmesan cheese on a grilled brioche bun.

## Chicken Alfredo

**\$16.50/person**

House made creamy alfredo sauce and fresh grilled sliced chicken with pasta served with toasted parmesan garlic bread.

## Pasta Bolognese

**\$16.50/person**

House made bolognese sauce with pasta topped with shredded parmesan cheese and fresh basil, served with toasted parmesan garlic bread.

## Executive Boxed Lunch

**\$18.00/person**

Turkey, ham, or roast beef with sliced cheese and lettuce on a soft cirossant. Served with chips, fruit, yogurt, and a cookie.

» **Add a Garden Salad \$4/person**

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# DESSERT SELECTIONS

## Delicious Desserts

\$2.50/person

- **Coconut Cream Pie**
- **Petite Cheesecake (Chef's Choice)**  
Chocolate with Chocolate Chip, Raspberry Swirl, or Vanilla
- **Variety Dessert Bars (Chef's Choice)**  
Raspberry, Caramel, Lemon, or Seven Layer

## Decadent Desserts

\$3.50/person

- **Blueberry Cobbler**
- **Lemon Meringue Pie**
- **Chocolate Cream Pie**
- **Chocolate Cake Squares**
- **Vanilla Cheesecake**
- **Apple Pie**

## Divine Desserts

\$4.50/person

- **Red Velvet Cake**
- **Carrot Cake**
- **Tiramisu**
- **Apple Caramel Cheesecake**

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# DINNER BUFFET SELECTIONS

*(Minimum 25 Person)*

**All dinner buffets include:**

Garden Salad  
Warm Rolls & Butter  
Chef's Choice Starch\*  
Vegetable, and Dessert  
+  
Iced Tea  
Coffee  
*Regular & Decaf*  
Hot Tea

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## Yellowstone Dinner Buffet

**\$37.00/person**

Includes clients choice of **Three (3)** entrées

## Buffalo Bill's Dinner Buffet

**\$35.00/person**

Includes clients choice of **Two (2)** entrées

## Annie Oakley Dinner Buffet

**\$32.00/person**

Includes clients choice of **One (1)** entrée

### Entrée Selections

- Apple Stuffed Roasted Pork Loin with Apple Glaze
- Baked Lemon Herb or BBQ Chicken (Bone In)
- Chicken Picatta\*
- Italian Grilled Chicken over Pasta
- QT's Broasted Chicken
- Maple Bourbon Glazed Sockeye Salmon
- Salisbury Steak with Mushroom Gravy
- Roasted Beef & Wild Mushroom Demi-Glace
- Achioté Seasoned Pork Loin with Black Bean Corn Salsa

### » Add Chef Carved Prime Rib

**\$14.00/person**



# DINNER THEMED BUFFET SELECTIONS

*(Minimum 25 Person)*

**All dinner buffets include:**

Iced Tea  
Coffee  
*Regular & Decaf*  
Hot Tea

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## Italian Buffet

**\$37.50/person**

Clients Choice of **Two (2)** Entrées

### Entrée Selections

- Spaghetti Bolognese
- Pork Marsala
- Chicken Alfredo
- Chicken Picatta
- Baked Ziti w/ Italian Sausage Ragù
- Meat or Vegetable Lasagna

### Accompanied By

- Garden Salad with Assorted Toppings & Dressings
- Chef's Choice Vegetable
- Toasted Parmesan Garlic Bread
- Tiramisu for Dessert

## Cowboy BBQ Buffet

**\$35.00/person**

Clients Choice of **Two (2)** Entrées

### Entrée Selections

- Smoked Pulled Pork
- Baked BBQ Chicken (Bone In)
- Smoked Beef Brisket
- BBQ Baby Back Ribs

### Accompanied by

- Cole Slaw
- Potato Salad
- Ranch Style Beans
- Cowboy Corn
- Corn Muffins
- Hot Fruit Cobbler for Dessert

## Mexican Fiesta Buffet

**\$32.50/person**

- Seasoned Strips of Beef and Chicken with Sautéed Peppers and Onions
- Seasoned Ground Beef Taco Meat
- Hard & Soft Taco Shells
- Build-Your-Own Tostadas
- Shredded Lettuce, Diced Onions and Tomatoes
- Shredded Cheddar Cheese
- Salsa, Guacamole, and Sour Cream
- Spanish Rice and Refried Beans
- Churros for Dessert



# DINNER PLATED

*All plated dinners include:*

Garden Salad  
 Warm Rolls & Butter  
 Chef's Choice Starch\*  
 Vegetable, and Dessert  
 +  
 Iced Tea  
 Coffee  
*Regular & Decaf*  
 Hot Tea

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Please choose **one (1)** of the following selections (one selection per group):

## Herb Roasted Prime Rib

12oz • \$45.00/person

10oz • \$42.00/person

8oz Roasted Beef w/ Wild Mushroom Demi-Glace  
 \$35.00/person

## Creole Salmon

\$34.00/person

6oz fresh Salmon filet with delicate lobster cream sauce.

## BBQ Ribs

Full Rack • \$32.00/person

Half Rack • \$28.00/person

Pork baby back ribs, slow cooked to fall-off-the-bone perfection and topped with our house made BBQ sauce.

## Maple Bourbon Glazed Sockeye Salmon

\$30.00/person

6oz filet of fresh sockeye salmon, topped with a smokey maple bourbon sauce.

» **Add a Grilled Garlic Shrimp Skewer to any Entrée**

3 Shrimp • \$7.00/person

» **Continued on next page**



# DINNER PLATED

*All plated dinners include:*

Garden Salad  
 Warm Rolls & Butter  
 Chef's Choice Starch\*  
 Vegetable, and Dessert  
 +  
 Iced Tea  
 Coffee  
*Regular & Decaf*  
 Hot Tea

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Please choose **one (1)** of the following selections (one selection per group):

## Pork Marsala

**\$29.00/person**

Sauteed pork loin with a creamy marsala and mushroom sauce.

## Stuffed Chicken Breast

**\$28.50/person**

8oz chicken breast stuffed with spinach, tomato, ricotta cheese and parmesan cheese. Topped with a garlic cream sauce.

## QT's Broasted Chicken

**\$28.50/person**

Chicken seasoned with our house made herbs and spices mixture, then broasted, til tender and juicy.

## Chicken Cordon Bleu

**\$28.00/person**

6oz chicken breast stuffed with ham, Swiss cheese lightly breaded and fried; topped with a mornay sauce.

» **Add a Grilled Garlic Shrimp Skewer to any Entrée**

3 Shrimp · \$7.00/person

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# HORS D'OEUVRES

*Add a Private Bar to Your  
Event for Only \$150*

*Ask for details!*

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## Cold Hors D'oeuvres

- Antipasto Relish Tray ..... **\$150** (feeds 50)
- Shrimp Salad Toast Points ..... **\$24** (per dozen)
- Melon & Prosciutto Bites ..... **\$22** (per dozen)
- Deviled Eggs ..... **\$18** (per dozen)
- 7-Layer Dip with Tortilla Chips ..... **\$6/person** (10 minimum)
- Tortilla Chips with Salsa & Nacho Cheese ..... **\$5/person** (10 minimum)
- Tortilla Chips with Salsa ..... **\$3/person** (10 minimum)
- Potato Chips with Onion Dip ..... **\$3/person** (10 minimum)

## Hot Hors D'oeuvres

- Gourmet Pigs in a Blanket with Dipping Sauces ..... **\$26** (per dozen)
- Spinach Artichoke Dip served with Tortilla Chips .. **\$6/person** (10 minimum)
- Beer Cheese Dip served with Soft Pretzels ..... **\$7/person** (10 minimum)
- Cocktail Meatballs ..... **\$55** (50 count)  
Choose one style per 50 count: Swedish, BBQ, Teriyaki, or Sweet & Sour
- Teriyaki Chicken Skewers ..... **\$22** (per dozen)
- Cranberry & Brie Filo Bites ..... **\$22** (per dozen)
- Southwestern Chicken Egg Rolls ..... **\$130** (50 count)



# BUFFET ENHANCEMENTS

*Add a private bar to your  
event for only \$150*

*Ask for details!*

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## Trays & Displays

- **Mediterranean Hummus Platter** ..... **\$7/person** (10 minimum)  
Roasted red pepper hummus served with assorted vegetables and pita chips.
- **Assorted Cheese & Crackers** ..... **\$7/person** (10 minimum)
- **Seasonal Sliced Fresh Fruit Tray**..... **\$6/person** (10 minimum)
- **Deluxe Vegetables with Dip** ..... **\$5/person** (10 minimum)
- **Sausage Medley Display** ..... **\$7/person** (25 minimum)  
Italian, Andouille, Chicken, and Apple Sausage grilled; served with a spiced marinara sauce.
- **Shrimp Cocktail** ..... **\$100** (50 count)
- **Miniature Wellingtons** ..... **\$125** (50 count)  
Sirloin, mushroom, and onions sauteed in a cream sauce served in a puff pastry shell.

## Chef Carving Stations

Served with warm rolls and butter

### Top Round of Beef (9lbs)

\$190 serves 25

### Smoked Pit Ham (14lbs)

\$225 serves 40

### Boneless Roasted Turkey Breast (10lbs)

\$185 serves 25



# DESSERT SELECTIONS

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\$2.50/person

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- **Variety Dessert Bars (Chef's Choice)**  
Raspberry, Caramel, Lemon, or Seven Layer

## Decadent Desserts

\$3.50/person

- **Blueberry Cobbler**
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## Divine Desserts

\$4.50/person

- **Red Velvet Cake**
- **Carrot Cake**
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