

Events & Catering Menu

**Holiday Inn
El Paso, Texas
Airport Property**

***MYRIAM CRUZ - SALES DIRECTOR
JULIA LOYA - SALES COORDINATOR
FRANCES MCCULLOUGH - F&B MANAGER***

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Breakfast Buffets

All breakfasts include coffee,
water and orange juice

HOLIDAY CONTINENTAL

A selection of assorted fresh muffins, breads
and croissants, served with whipped butter
and preserves.
7.95 per person

EXECUTIVE CONTINENTAL

Enjoy the Holiday Continental along with Greek
yogurt accompanied by various toppings
including assorted berries and granola. Served
with fresh seasonal fruit platter.
11.95 per person

DELUXE BREAKFAST BUFFET

Full breakfast buffet including hot and cold
options. Freshly cooked scrambled eggs,
crispy bacon, sausage links and county
potatoes served hot and fresh. Accompanied
by a seasonal fruit platter, assorted pastries,
breads and yogurt.
17.95 per person



Breakfast Enhancements

Additional services to compliment the breakfast buffet choices. Minimum 12 people for chef action station.

OMELET ACTION STATION

Be catered by our house chef having fresh omelets made to order. Fresh eggs with a large selection of ingredients, including bacon, sausage, ham, onions, peppers, spinach, mushrooms and tomatoes.

5.00 per person

BELGIAN WAFFLE ACTION STATION

Be catered by our house chef having fresh Belgian waffles made to order. Served with a inviting selection of toppings including whipped butter, vanilla chantilly, powdered sugar, maple syrup, local honey and seasonal fruit.

6.00 per person

YOGURT PLATTER

Greek yogurt accompanied by various toppings including assorted berries, local honey and granola.

35.00 Serves 12 guests

FRUIT PLATTER

Large platter, artistically arranged with fresh seasonal fruit.

25.00 Serves 12 guests

GOURMET CINNAMON ROLLS

Extra large, freshly made cinnamon rolls served warm with rich cream cheese icing.

25.00 Serves 12 guests



Refreshment Breaks

LIGHT SUMMER BREAK

Chilled glasses filled with seasonal fruits and berries. Topped off with a dollop of whipped cream. Served with house-made lemon or limeade.

3.25 per person

YOGURT SUMMER BREAK

Greek yogurt accompanied by seasonal fruit, fresh berries, local honey and granola. Served with house-made lemon or limeade.

6.50 per person

COOKIES AND COFFEE

24 assorted house-made cookies served with one gallon of freshly brewed coffee.

Accompanied by assorted creamers and sugars.

30.00 Serves 12 guests

HOT TEA BREAK

Assorted Bigelow hot teas accompanied with *Sugar in the Raw*, local honey and fresh citrus fruit. Served with shortbread cookies.

30.00 Serves 12 guests

ICE CREAM SUNDAE BREAK

Old fashioned vanilla ice cream served with various toppings including fruit preserves, assorted candies and assorted warm sauces

Served with assorted sodas.

6.00 per person



Refreshment Breaks

BALLPARK BREAK

Freshly made popcorn served in a vintage popcorn cart accompanied by assorted candies and pretzels. Served with assorted sodas.

30.00 Serves 12 guests

BAVARIAN PRETZEL BREAK

Large soft baked Bavarian pretzel sticks accompanied with a variety of dips, including cheese, cinnamon sugar, honey mustard and vanilla glaze. Served with assorted sodas.

40.00 Served 12 guests

SAVORY SNACK BREAK

Assortment of cheese and nuts accompanied by crackers and fresh grapes. Served with one gallon of coffee.

40.00 Serves 12 guests

DECADENT DESSERT BREAK

Large platter with fudge brownie bites, hand dipped milk and white chocolate strawberries and rich pound cake squares. Served with one gallon of coffee.

40.00 Serves 12 guests



Lunch & Dinner

Buffet Style Selections
Include Iced Teas and Water

DELI BOARD

Selection of thinly sliced deli meats including turkey, ham and roast beef. Accompanied by assorted sliced cheeses, lettuce, tomato, onion and pickles. Served with grilled ciabatta and deli rolls.

House-made cookies

Choice of one or both of the following:

Fresh house-made soup

Tomato Basil Bisque

Loaded Potato

Southwest Chicken

Family Style Salad

Served with tomatoes, mushrooms, cucumbers, cheese and croutons.

Assorted dressings

8.95 per person for 1 choices

9.95 per person for 2 choices

PASTA BAR

Buffet style bar with the following choices:

Penne and fettuccine pasta

Alfredo and marinara sauce

Grilled chicken breast

Sauteed mushroom, onion and bell pepper

fresh tomato and spinach

Family style garden salad with assorted dressings served with grated parmesan cheese and grilled ciabatta bread sticks

Fruit sorbet cups

11.85 per person



Lunch & Dinner

Buffet Style Selections
Include Iced Tea and Water

TEX-MEX BUFFET

Selection of flour and corn tortillas
House-made chips and salsa
Family style garden salad with chipotle ranch
dressing
House-made spanish rice
House-made refried beans
Fried Sopapillas

Choice of one of the following:

Steak Fajitas
Chicken Fajitas
Cheese Enchiladas
Carne Asada tacos

19.89 per person

TEXAS BBQ BUFFET

Family style garden salad with assorted
dressings
House-made potato salad
House-made coleslaw
Brown sugar BBQ beans
Deli Rolls
Pecan Pie

Choice of one of the following:

Smoked Brisket
Glazed Grilled Chicken
Smoked Pulled Pork

18.00 per person



Lunch & Dinner

Plated Selections

Include Iced Tea, Water and Coffee

CITRUS GRILLED SALMON

Grilled 8oz salmon fillet finished in a citrus, white wine butter sauce. Served with steamed rice, sauteed vegetable medley, house salad and yeast rolls.

Choice of fruit sorbet or house-made cheesecake for dessert

22.00 per person

BLACKENED SHRIMP

Grilled blackened shrimp served over cilantro lime rice. Accompanied by fire roasted corn, sliced avocado, house salad and grilled ciabatta breadsticks

Choice of house-made cheesecake or bread pudding with vanilla bourbon sauce

24.00 per person



Lunch & Dinner

Plated Selections

Include Iced Tea, Water and Coffee

HERB GRILLED CHICKEN

Grilled boneless chicken breast perfectly seasoned and served with roasted red potatoes, grilled vegetable skewer, house salad and yeast rolls

Choice of cheesecake mouse with raspberry puree or key lime mouse

15.00 per person

PRIME RIB

Hand carved prime rib served with roasted red potatoes, seasoned grilled vegetables, mozzarella basil tomatoes and yeast rolls

Choice of poundcake with strawberry puree and whipped cream or bourbon glazed pecans over rich vanilla ice cream.

19.99 per person



Beverage Services & A La Carte

COFFEE SERVICE

Two (2) gallons of fresh brewed coffee in regular or decaf. Accompanied by assorted sugars and creams.

\$40.00

COLD BEVERAGE SERVICE

Two (2) gallons of freshly made beverages. Choice of two: Iced Tea, Lemonade, Limeade. Accompanied by assorted sugars and fresh citrus.

\$30.00

ASSORTED SODAS

Choice of Coca Cola or Pepsi Products.

Canned Soda \$2.00 each

Bottled Soda \$3.50 each

ASSORTED SNACKS

Dozen Chocolate Chip Cookies

\$15.00

Dozen Assorted Muffins

\$20.00

Dozen Bagels with Cream Cheese

\$24.00

Dozen Whole Fresh Fruit

\$20.00

Dozen Granola Bars

20.00

Dozen Croissants with Jams

\$24.00

