



2025 Catering Menu



Group Catering Menu

Meeting Planner Package - \$45.00/person

Includes morning break, lunch, afternoon break, all day beverages,
AV including monitor and white board w/ markers

Morning break

Unlimited coffee and water

Assorted Muffins and Bagels
with Jam and Cream Cheese

Choice of Lunch:

Executive Box Lunch

Taco Buffet

Pasta Buffet

Soup and Sandwich Buffet

Choice of Afternoon Break:

Sweet and Salty

Popcorn, chips, and an assortment of chocolate bars

Health Nut

Mixed nuts, whole fruit and granola bars

Sweet Tooth

Assorted cookies and brownies

Unlimited coffee, water, and assorted sodas

† Requires a minimum of 10

†† Requires a minimum of 15

All prices are subject to 20% service fee and 9.1% tax



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Breaks

Health Nut: An assortment of Light & Fit Yogurt, whole fresh fruit, and granola bars	\$12.00/person
Muffins and Bagels with jam and cream cheese	\$10.00/person
The Home Run: Popcorn, Potato Chips, Nuts and Assorted Chocolate bars	\$10.00/person
Sweet Tooth: Assorted cookies and brownies	\$10.00/person

Breaks include coffee, water, and assorted sodas

Beverages

Regular or Decaf Coffee	\$24.00/gal
All Day Beverage Break	\$14.00/person
Half Day Beverage Break (Includes coffee, assorted sodas, and water)	\$9.00/person
Assorted Sodas	\$3.00 each
Bottled Water	\$3.00 each

Ala Carte

Muffins - includes an assortment of jams	\$18.00/dozen
Bagels - includes cream cheese and butter	\$18.00/dozen
Brownies	\$18.00/dozen
Cookies	\$18.00/dozen
Cinnamon Rolls	\$18.00/dozen

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Breakfast

Continental

\$14.00/person

Assorted bagels and pastries, market fresh fruit, orange juice, and coffee (with cream and sugar)

Hometown Favorite

\$17.00/person

Scrambled eggs, choice of bacon or sausage, hash browns, assorted rolls, and donuts

Pick 6

\$23.00/person

Choose any six items from the list below;

- Egg casserole
- Fiesta eggs (scrambled egg bake with bacon, green and red bell peppers)
- Scrambled eggs
- Hashbrowns
- Hashbrown casserole
- Bacon
- Ham
- Sausage links or patties
- Smoked sausage
- Assorted pastries
- Bagels with cream cheese
- Biscuits & gravy
- Mini muffins
- Oatmeal
- Market fresh fruit
- Coffee (includes cream and sugar)
- Orange juice

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Lunch & Dinner

Old Fashion Box Lunch † \$15.00/person

Includes your choice of hoagie or harvester's bread, served with chips, whole fruit and cookie

Choice of one meat: Smoked Turkey, Ham, Roast Beef or Club (ham, turkey and bacon)

Executive Box Lunch † \$20.00/person

Includes your choice of hoagie or harvester's bread and four sides

Choose four sides: Chips, fresh whole fruit, potato salad, pasta salad, Brownie or Cookie

Choose your Meat Selection: Smoked Turkey, Ham, Roast Beef or Club (ham, turkey and bacon)

Taco Buffet † \$18.00/person

Your choice of hard or soft taco shells, choice of shredded chicken or beef taco meat and toppings to include cheese, lettuce, sour cream, salsa, tomatoes, onions

Side of refried beans and Spanish rice

Your choice of Cheesecake or assorted cookies

Pasta Buffet † \$20.00/person

Your choice of one (1) meat; meatballs or chicken

Your choice of two (2) pastas; fettuccine, spaghetti, or penne

Your choice of two (2) sauces: marinara, alfredo, or meat sauce

Your choice of Garden or Caesar salad

Your choice of breadsticks or garlic bread

Your choice of assorted cookies or cheesecake

BBQ Buffet †

	1 entrée - \$21.00/person
	2 entrées - \$26.00/person
	3 entrées - \$32.00/person

Includes choice of entrée with three side dishes and a corn muffin

Entrees

Smoked Turkey Breast
Brisket +\$5
Burnt Ends +\$5
Italian Sausage
Meatloaf
Polish Sausage
Pork Loin
Pulled Pork
Smoked Chicken

Sides (choose 3)

Asparagus
Cheesy Corn Bake
Coleslaw
Corn on the Cob
Green Beans
Baked Beans
Mashed Potatoes & Gravy
Parmesan potatoes

Roasted Brussel Sprouts
White Cheddar Mac & Cheese
Yukon Gold Potato Salad
The Cheesecake Factory
Cheesecake +\$2

All boxes and buffets include a water station and assorted sodas

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Asian Buffet †

2 entrées - \$18.00/person

3 entrées - \$21.00/person

Includes choice of entrée, fried rice, steamed rice, egg rolls, crab rangoon, and fortune cookies

Asparagus Beef
Chicken and Broccoli
General Chicken
Kung Pao Chicken (spicy)
Walnut Shrimp

Beef and Broccoli
Cheesy Corn Bake
Chicken Lo Mein
Szechuan Pork

Cashew Chicken
Garlic Chicken
Hunan Pork
Thai Chili Shrimp (spicy)

Build - A - Buffet ††

1 Entrée with 2 sides & dessert - \$22.00/per person

2 Entrées with 3 sides & dessert - \$26.00/per person

Includes rolls and butter

Entrées

Fried Chicken
Oven Baked Ham
Swiss Steak
Beef Stroganoff
Lasagna
Herb Roasted Chicken
Chicken Strips

Meatloaf
Rotisserie Turkey
Chicken Breast
Breaded Pork Tenderloin
Sweet and spicy Salmon
Rotisserie Pork Loin
Red Chili Glazed Chicken
Smoked Turkey Breast

Salisbury Steak
BBQ Pork
Tortilla Crusted Tilapia
Mediterranean Chicken
Smoked Pulled Pork
Chicken Cordon Bleu
Chicken Parmesan

Sides

Baked Potato
Rice Pilaf
Green Beans
Hash Brown Casserole
Potato Salad
Spring Salad
Tossed Salad
Seven Layer Salad
Tomato Roughly
Fire Roasted Edamame

Real Mashed Potatoes
Oven Roasted Red Potatoes
Glazed Baby Carrots
Bacon/Ranch Potato Salad
Macaroni Salad
Market Fresh Fruit
Caesar Salad
Buffalo Chicken Salad
Cheesy Corn Bake
Fire Roasted Corn

Au Gratin Potatoes
Smoked Baked Beans
Green Bean Almondine
Macaroni and cheese
Rainbow Rotini
Broccoli Supreme
Crunchy Apple Salad
Coleslaw
Yukon Gold Potato Salad
Oven Roasted Vegetables

Desserts

Apple Crisp
Cookies

Cherry Crisp
Cherry Cheesecake

Brownies

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Appetizers and Trays

Fruit Tray \$29.00/tray
Includes sliced fruit and fruit dip (Serves 7 - 11)

Vegetable Tray \$29.00/tray
Includes a variety of vegetables and dip (Serves 5 - 7)

Sandwich Tray \$35.00/tray
Includes an assortment of white or wheat rolls, with a choice of Buffalo Chicken breast, Black Forest Ham, smoked ham, smoked turkey breast or top round roast beef along with Cheddar, Colby Jack, Habanero Jack, Pepper Jack, Provolone, Sharp Cheddar and Swiss cheese. (Serves 10)

Meat and Cheese Tray \$35.00/tray
Includes 3 meats and 3 cheeses; your choice of buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast or top round roast beef, along with Cheddar, Colby Jack, Habanero Jack, Pepper Jack, Provolone, Sharp Cheddar and Swiss Cheese. Cocktail buns available for \$4.00 per dozen. (Serves 10)

Appetizers 4 choices - \$20.00/person
6 choices - \$29.00/person

Antipasto Skewers
Bacon-wrapped smokies
BBQ Cocktail smokies
BBQ Meatballs
Bruschetta
Cheese Cubed Platter

Chicken Tenders
Chicken Wings
Chips and Salsa
Cocktail Sandwiches
Crab Rangoon
Fresh Vegetable Tray

Fried Egg Rolls
Fruit Kabobs
Gourmet Brownie Tray
Hummus and Pita Chips
Spinach & Artichoke dip with Garlic Chips
Stuffed Mushrooms



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Audio Visual Equipment

LCD Projector	\$150.00
10' Screen	\$65.00
Flip Chart and Markers	\$35.00
White Board and Markers	\$30.00
Power Strip	\$ 5.00
Extension Cord	\$ 5.00
Podium	\$25.00
Polycom Speaker	\$50.00
Local Phone line	Included

Additional Audio Visual needs may be outsourced through a 3rd party company based on availability.



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BANQUET GENERAL INFORMATION

Deposits and Cancellation:

A deposit is required to book your event. Your date is not confirmed until your deposit is received. This deposit is non-refundable, nor is it transferable to another date. This deposit will be applied to your final invoice. If you cancel your event, the deposit will be used as a partial payment of the cancellation fee as outlined in your contract. The balance of the cancellation fee will be due upon invoice.

Guarantee and Final Payments:

Event attendance must be estimated at the time of booking. A final guarantee of attendance is due to the Catering Office by noon, 5 business days prior to your event. If your final guarantee of attendance is not received by this time, the expected number of guests on the event contract will be considered the final guarantee. In the event your numbers decrease after the final guarantee is submitted, you are obligated to pay for the amount guaranteed. In the event the numbers increase after the final guarantee is submitted, we will do our best to accommodate the change. Using the final guarantee of attendance, your estimated bill will be calculated and payment will be due in full with your final guarantee numbers.

Food and Beverage Service:

Hotel allows outside catering or can be arranged through our catering department. Alcoholic Beverages will be allowed with prior consent of management.

A taxable 20% service fee and applicable taxes will be added to all meeting room, audio visual and catering fees and purchases. Any group with a tax exemption must present their form prior to the event. All Food and Beverage menu pricing is subject to change without notice.

Damages and Lost Items:

You are responsible for damages to the venue's premises or any of our equipment caused by you, your guests or any independent contractors attending your event. Holiday Inn Express & Suites KCI is not responsible for loss of any items left on the venue's premises prior to, during or after your event. A Damage fee will be charged starting at \$150 for any damage found to the room on walls, ceiling, floor, windows or any service or for an unreasonable amount of clean up including confetti which is prohibited in the room.

Decorations:

Decorating is allowed but must be pre-approved by the Catering Office. Open-flame candles are strictly prohibited; however, you may bring in candles that are enclosed. Banners or display items may not be affixed to any stationary wall, floor, windows or ceiling with nails, tape or any other substances in order to prevent damage to the fixtures and furnishings. Confetti cannons, fog machines and smoke machines are prohibited. Black linens will be provided by the hotel upon request as part of the meeting room rental. Any other color will need to be supplied by guest.

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Set Up and Tear Down:

Availability of meeting space for set up is subject to our schedule of events. The minimum amount of time allotted between two events is 2 hours. We will inform you when you will be allowed to set up. Any vendors bringing in items for your event are responsible for the handling and setting up of those items. This includes but is not limited to florists, bakeries and hired entertainment.

Quiet time in the hotel starts at 10:00pm. All loud crowd noise and music must end by that time, including the outdoor patio. Your event must conclude by 11pm. Guests and invitees must vacate the premises by 11:00 p.m. You, the client, are responsible for making arrangements with your vendors for tear down at the end of the reception. Any centerpieces, decorations or equipment must be removed upon conclusion of the reception as items may not be stored in the room overnight.

Thank you for your interest in the Holiday Inn Express & Suites - KCI. This document is a sampling of menus we can provide. You should not feel limited by these choices as we are pleased to customize a tailor-made menu just for you. We look forward to serving you and assisting you with all of your details.