



CONTINENTAL BREAKFAST SELECTIONS

For groups of 8 or more, pricing is per person.

QUICK START

Assorted Danish and Muffins
Assorted Teas and Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee

RISE & SHINE

Assorted Muffins, Bagels and Pastries served
with Cream Cheese, Butter & Fruit Preserves.
Whole Seasonal Fresh Fruit
Assorted Teas and Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee

HEART HEALTHY

Assorted Yogurt served with Granola
Whole Seasonal Fresh Fruit
Bran & Banana Nut Muffins
Assorted Teas and Chilled Orange Juice

THE DONUT SHOP

Assorted Twists, Jelly Filled and Cake Donuts
Freshly Brewed Regular and Decaf Coffee

MORNING ALA CARTE SELECTIONS

Fresh Brewed Coffee and Decaffeinated
Coffee

Freshly Brewed Iced Tea

Carafe Orange Juice or Milk

Assorted Sodas

Dasani Bottled Water

Nutri-Grain Snack Bars

Assorted Yogurt with Granola Topping

Fresh Assorted Donuts

Assorted Fresh Fruit Danish

Fresh Baked
Cinnamon Rolls

Assorted Breakfast Muffins

Bagels with Cream Cheese

Sliced Seasonal
Fresh Fruit

Whole Fresh Fruit

Pricing Subject to 21% Service Charge and 10.35% Tax
Independently Owned by Pramichi Hotels Inc.



PLATED BREAKFAST SELECTIONS

All Selections Include Freshly Brewed Regular and Decaf Coffee
Plated Breakfasts will be arranged for Groups of 8 or more

THE FRESH START

Fresh Scrambled Whole Eggs, Smoked Bacon **or**
Sausage Links and Country Fried Potatoes.
Served with Croissants or Fresh Baked Biscuits

FULL AMERICAN

Fresh Scrambled Whole Eggs, Smoked Bacon and
Sausage Links with Country Fried Potatoes.
Served with Croissants **or** Fresh Baked Biscuits
and Chilled Orange Juice

HEART HEALTHY

Fluffy Scrambled Eggs, Turkey Sausage Patties
and Oven Roasted Potatoes. Served with Bran
Muffins and Chilled Orange Juice

STEAK-N-EGGS

Fresh Scrambled Whole Eggs Served with
a Char Broiled 6oz Sirloin Steak and
Country Fried Potatoes

BUFFET SELECTIONS

for groups of 20 or more

ALL AMERICAN BREAKFAST

Assorted Danish, Muffins and Croissants
Sliced Seasonal Fresh Fruit
Fresh Scrambled Whole Eggs
Smoked Bacon **or** Sausage Links
Country Fried Potatoes
Assorted Teas and Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee

MID-WEST BRUNCH

Assorted Danish, Muffins and Croissants
Sliced Seasonal Fresh Fruit
Tossed Salad with Dressings
Fresh Scrambled Whole Eggs
Three Cheese Scrambled Eggs
Country Cured Ham
Smoked Bacon **or** Sausage Links
Fresh Baked Biscuits & Sausage Gravy
Country Fried Potatoes **or** Mashed Potatoes
Roasted **or** Southern Fried Chicken
Home Style Green Beans
Assorted Teas and Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee

BUFFET ADD-ONS

Per Person Pricing

Made to Order Omelet Station
Yogurt Cups with Granola Topping
Assorted Cereals with 2% or Skim Milk
Fresh Baked Biscuits & Sausage Gravy



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Holiday Inn

THE ALL DAY MEETING PLANNER

For Groups of 10 or more

Option #1

Option #2

AM Start

Assorted Danish and Muffins
Assorted Teas and Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee

Assorted Muffins, Bagels and Pastries served
with Cream Cheese, Butter & Fruit Preserves.
Sliced Seasonal Fresh Fruit
Assorted Teas and Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee

Mid Morning Coffee Refresh

Mid Morning Coffee Refresh

Lunch Break

The Chef Salad & Soup Buffet

Our Little Italian Buffet

OR

OR

Our Road Trip Deli Buffet

Grandma's Kitchen Buffet

Assorted Sodas and Bottled Water
Added After Lunch

Assorted Sodas and Bottled Water
Added After Lunch

Afternoon Break

Homemade Tortilla Chips with Salsa
Fresh Baked Cookies
Iced Chocolate Brownies

Warm Soft Pretzels with Mustard &
Cheese Sauce
Homemade Tortilla Chips with Salsa
Fresh Baked Cookies
Iced Chocolate Brownies



Holiday Inn

LUNCHEON BUFFET SELECTIONS

for groups of 25 or more available 11am to 3pm

Water and Freshly Brewed Iced Tea is included with all Lunch Buffets.

CHEF'S SALAD & SOUP

Choice of Beef Vegetable, Cream of Broccoli,
Chili or Minestrone Soups.
Mixed Field Greens
Grape Tomatoes, Sliced Cucumber
Baby Swiss & American Cheeses
Cured Ham, Shaved Turkey
Sliced Red Onion and Chopped Egg
3 Choices of Dressing
Assorted Crackers & Warm Breadsticks

ROAD TRIP DELI

Creamy Potato Salad
Homemade Potato Chips
Assorted Sliced Breads and Rolls
Shaved Turkey, Cured Ham and Roast Beef
Tuna Salad, Assorted Sliced Cheeses
Crisp Lettuce, Sliced Red Onion and Tomatoes
Pickle Spears and Condiments
Fresh Baked Cookies & Brownies

A LITTLE ITALIAN

Tossed Italian Salad, Caesar Salad or
Minestrone Soup.
Linguini with Roma Tomato Sauce
and Italian Sausage
Grilled Chicken Fettuccini Alfredo
Zucchini Provencal
Fresh Baked Garlic Bread Sticks

GRANDMA'S KITCHEN

Tossed Salad with Dressings
Southern Fried or Roasted Chicken
Hand Breaded Catfish Fillets
Mashed Red Potatoes
Home Style Green Beans or Buttered Corn
Fresh Baked Corn Bread
Warm Fruit Cobbler for Dessert

CREATE YOUR OWN LUNCH BUFFET

Includes your choice of one Salad, Vegetable, Potato and
Chef's Choice of Dessert

Salads

Tossed Italian Salad
Caesar Salad
Mixed Field Greens
Spinach Salad

Vegetables

Buttered Corn
Zucchini Provencal
Home Style Green Beans
Steamed Broccoli

Potatoes

Roasted Baby Reds
Home Fried Idaho Potatoes
Whipped Red Potatoes
Fettuccini Alfredo

Choice of one or two Entrees

Baked Spaghetti w/Meat Sauce
Roasted Chicken
Southern Fried Chicken
Chicken Fettuccini Alfredo
Breaded Catfish Fillets
Vegetable Lasagna
Lasagna w/ Meat Sauce
Linguini w/ Italian Sausage

One Entrée

Two Entrée

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BOX LUNCHEON SELECTIONS

For Groups of 10 or more available from 11am until 3pm.

Served with Bottled Water and Canned Soda Sandwiches & Wraps are served with Potato Chips and Cookie.

TURKEY CLUB CROISSANT

Shaved Turkey Breast with Bacon Lettuce and Tomato served on a Buttery Croissant.

CLASSIC CAESAR

Fresh Crisp Romaine Tossed with Seasoned Croutons, Parmesan and Classic Caesar Dressing.

Plain Or add Chicken

SOUTHWEST CHICKEN WRAP

Breast of Chicken Grilled with Bell Peppers, Onions and Bacon in a warm Flour Tortilla with Crisp Lettuce and Cheddar Cheese.

LOADED COBB SALAD

Mixed Field Greens topped with Fresh Diced Tomatoes, Turkey, Bacon, Hard Boiled Eggs and Cheddar served with Your Choice of Dressings.

GARDEN VEGETABLE WRAP

Fresh Broccoli, Zucchini, Bell Peppers, Onions, Mushrooms and Tomatoes sautéed and Wrapped with Crisp Lettuce in a Warm Tortilla.

CHICKEN CHEF SALAD

A Grilled Chicken Breast is sliced and arranged with Swiss and American Cheeses, Cucumber, Tomato and Egg served with Choice of Dressings.

HOT LUNCHEON SELECTIONS.

For Groups of 20 or more available from 11am until 3pm. Served with Water and Freshly Brewed Iced Tea. All Hot Selections are served with a Tossed Salad and Choice of Dressings

BROILED LEMON SOLE

Broiled to Perfection and served with Blended Wild Rice and Steamed Broccoli.

SMOKEY PULLED PORK

Smokey Pulled Pork served with Potato Salad and Baked Beans.

CHICKEN SANTA FE

A Tender Breast Grilled with Bell Peppers and Onions then Topped with Jack Cheese and served with Roasted Red Potatoes and Green Beans.

PASTA PRIMAVERA

Ribbons of Fettuccini Tossed with Sautéed Fresh Vegetables, Olive Oil and Garlic. Served With Grilled Garlic Bread.

BEEF BOURGUIGNON

Sirloin Tips in a Red Wine Mushroom Sauce served with Piped Whipped Potatoes and Vegetable Medley.

CHICKEN DIJONAISE

A Sautéed Breast Laced with a Light Dijon Mustard Cream Sauce Served with Steamed Broccoli and Blended Wild Rice.

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AFTERNOON BREAK SELECTIONS

For groups of 8 or more. Prices are per person.

GRANDMA'S COOKIE JAR

Fresh Baked Cookies
Iced Chocolate Brownies
Assorted Sodas and 2% Milk

THE CANDY STORE

Assorted Candy Bars Including Babe Ruth Bars
Snickers and Reese's Peanut Butter Cups
Assorted Soda and Bottled Water

AT THE BALLPARK

Warm Soft Pretzels with Mustard
and Cheese Sauce Peanuts and
Freshly Popped Popcorn Homemade
Tortilla Chips with Salsa
Assorted Soda and Bottled Water

HEART HEALTHY

Fruit Granola and Trail Mix Bars
Whole Seasonal Fresh Fruit
Chilled Juice and Bottled Water

AFTERNOON ALA CARTE SELECTIONS

Fresh Brewed Coffee and Decaffeinated
Coffee **per gallon**



Fresh Made Lemonade
per gallon

Freshly Brewed Iced
Tea /Gallon

Assorted Bottled Juice
Assorted Sodas

Dasani Bottled Water

Assorted Candy Bars

Fresh Assorted Cookies
per dozen

Iced Chocolate Brownies
per dozen

Giant Warm Soft Pretzels
per dozen

Granola and Trail Mix Snack Bars
per dozen

Tortilla Chips & Salsa
per pound

Mini Pretzels **or** Homemade Potato Chips w/Dip
per pound

Mixed Nuts **per pound**
Salted Peanuts **per pound**

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DINNER BUFFET OPTIONS

For Groups of 20 or more

Served with Freshly Brewed Coffee, Water and Warm Dinner Rolls

Finished with the Chef's Choice of Dessert

CREATE YOUR OWN DINNER BUFFET

Two Entrée

Your choice of two Salads, one Vegetable
and one Potato

Three Entrée

Your choice of two Salads, two
Vegetables and one Potato.

Salads

Tossed Italian Salad
Caesar Salad
Mixed Field Greens
Spinach Salad
Pasta Salad Primavera

Vegetables

Buttered Corn on Cob
Honey Glazed Baby Carrots
Green Beans Almandine
Steamed Broccoli
Seasonal Vegetable Medley

Potatoes

Roasted Baby Reds
Home Fried Idaho Potatoes
Twice Baked Casserole
Whipped Red Potatoes
Fettuccini Alfredo

Choice Two or Three Entrees

Roasted Rosemary Pork Loin
Yankee Pot Roast w/Vegetables
Southern Fried or Roasted Chicken
Chicken Parmesan
Chicken Fettuccini Alfredo

Baked Cod Gloucester
Vegetable Lasagna
Lasagna w/ Meat Sauce
St. Louis Style BBQ Ribs
Slow Roasted Prime Rib Add \$8 Per Person

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SIT-DOWN DINNER SELECTIONS

For Groups of 8 or More

All Selections Include choice of one Salad, Vegetable and Starch. Also, included Freshly Brewed Coffee, Water Service and Warm Dinner Rolls & Butter. Finished with the Chef's Choice of Dessert.

12oz GRILLED RIBEYE STEAK

USDA Choice Ribeye Seasoned and Char-Broiled to Perfection

CHICKEN BREAST CHARDONNAY

Dusted in Seasoned Flour, Sautéed and Finished with a light Chardonnay Cream Sauce

GRILLED VEGETABLE PLATTER

Portobello's, Zucchini, Yellow Squash and Carrots Seasoned and Grilled served with Wild Rice

PRIME RIB AU JUS

Slow Roasted and Tender served Laced with a Full Bodied au jus

ROSEMARY PORK LOIN

A Tender Center Cut Loin Roasted and Laced with a Rosemary Garlic Reduction

FILLET OF SALMON FLORENTINE

A Boneless Fillet Baked and Topped with a Mixture of Fresh Spinach, Tomato and Parmesan

SMOTHERED CHICKEN BREAST

A Boneless Breast Oven Roasted with Tomatoes, Scallions and Mushrooms in a Stock Reduction

SLICED BEEF SIRLOIN

USDA Choice Sliced Thin and Served Laced With Sauce Bordelaise

Plated Dinner Accompaniments

Salads

Tossed Italian Salad
Caesar Salad
Mixed Field Greens
Spinach Salad
Pasta Salad Primavera

Vegetables

Buttered Corn
Honey Glazed Baby Carrots
Green Beans Almandine
Steamed Broccoli
Seasonal Vegetable Medley
Sautéed Zucchini

Starch

Roasted Red
Mashed Red
Garlic Whipped Potatoes
Twice Baked Casserole
Blended Wild Rice

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APPETIZER SELECTIONS

All Appetizer Selections Are Priced per 50 pieces.

Display Trays Are Designed to Serve 50 People and are Priced per Person.

Toasted Ravioli	Silver Dollar Sandwiches	
Meatballs Swedish or BBQ	Jumbo Shrimp Cocktail	Market
Mozzarella Sticks	Fresh Vegetable Display	– Small
Crab Rangoon		– Med
Chicken Quesadillas		– Large
Buffalo Chicken Wings	International Cheese Display	– Small
Breaded Chicken Tenderloins		– Med
Mini Pizzas		– Large
Spring Rolls	Fresh Seasonal Fruit Display	– Small
Sausage Stuffed Mushrooms		– Med
Fried Guacamole Bites		– Large

LIQUOR/BAR SERVICE

HOSTED BEER & WINE

Domestic Beer and Copper Ridge Cabernet, Chardonnay, Merlot and Zinfandel

DRAFT BEER & WINE

Two Hours or Four Hours

BOTTLED BEER & WINE

Two Hours or Four Hours

HOSTED SODA & JUICE BAR

Soda, Lemonade, Juices and Bottled Water
For Two Hours or Four Hours

CASH BAR

House Brand Drinks Domestic Beer
Premium Drinks Import Beer
Soda & Bottled Water House Wine

HOUSE HOST BAR

Mixed Drinks Using House Brand Liquor with Domestic Beer and Copper Ridge Cabernet, Chardonnay, Merlot and Zinfandel.
Also, Including Soda, Juice, and Bottled Water

HOUSE BAR W/DRAFT BEER

Two Hours or Four Hours

HOUSE BAR W/BOTTLED BEER

Two Hours or Four Hours

PREMIUM HOST BAR

Mixed Drinks Using Premium Brand Liquor with Domestic Beer and Copper Ridge Cabernet, Chardonnay, Merlot and Zinfandel.
Also, Including Soda, Juice, and Bottled Water

Two Hours or Four Hours

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