



HOLIDAY INN DFW AIRPORT SOUTH

Catering Menu

We are so pleased to have the opportunity to serve you for all your meeting and event needs. Our Team of experienced meeting planners is at your service to assist in the planning & execution of the perfect event for you and your guests.

Please use this menu as a guide; we will be happy to assist you in creating a custom menu for your special meeting or event. Please let us know what we can do to make your event the most enjoyable experience.

Thank you for choosing the Holiday Inn DFW Airport South for all your event needs.
We look forward to hosting you and your guests.

The Holiday Inn Events Team



Please let us know about any food allergies and dietary restrictions. We are happy to customize menus to fit the needs of our guests.

BREAKFAST



Includes Regular Coffee, Hot Tea, Orange Juice
Creamer, 2%, Sugar and Sugar Substitutes
Butter & Jam

(Decaf available upon request)

All Prices are subject to 22% Service Fee and Sales Tax

Classic Continental

Assorted Freshly Baked Muffins, Croissants &
Danish

Assorted Yogurts
Sliced Fruit & Berries

\$20 per person

The Wrangler

Fresh Scrambled Eggs

Pick 2: Crispy Bacon Strips, Sausage Links or
Turkey Sausage

Texas Breakfast Potatoes

Sliced Fresh Fruit

Assorted Freshly Baked Muffins, Breakfast
Breads

\$25 per person

Healthy Start

Sliced Seasonal Fruit

Assorted Cereals

Toasted Bread Station served with Plain &
Whole Wheat Bagels, English Muffins,

Multigrain Bread,

Breakfast Veggie Wrap,

Canadian Bacon & Turkey Sausage

Roasted Red Potatoes with Fresh Herbs

\$30 per person

Southwestern Sunrise

Mojito Seasonal Fruit Salad

Assorted Cereal & Yogurts

Homestyle Migas

Sausage Cheese Burritos

Breakfast Potatoes with Roasted Peppers &
Onions

Served with Sour Cream, Cheddar & Pepper
Jack Cheeses along with Salsa

\$30 per person

The Texan

Fresh Scrambled Eggs with Chorizo

Refried Beans

Tortillas, Cheese & Salsa

Texas Breakfast Potatoes

Crispy Bacon

Pineapple, Orange, Strawberry & Watermelon
Cups

\$30 per person



All items are

x.

BREAKFAST BREAKS



Buffet Enhancements

Freshly Baked Cinnamon Rolls
Freshly Baked Croissants
Buttermilk Biscuits with Gravy
Homestyle Oatmeal with Brown sugar and dried fruits

\$40 per dozen
\$40 per dozen
\$5 per person
\$5 per person

Breakfast Sandwiches

Bacon, Egg and Cheddar Croissant
Ham, Egg and Cheddar Croissant
English Muffin BELT
Buttermilk Chicken Biscuit with Honey
Choice of Breakfast Tacos: Potato, Bacon or Sausage
Southern Sausage Biscuit

\$65 per dozen
\$65 per dozen
\$65 per dozen
\$55 per dozen
\$55 per dozen
\$55 per dozen

LUNCH BUFFET



Menu selected for day of week service priced at \$35 per person except Boxed Lunches.
Menu selected for non-day of week service priced at \$40 per person. 15 person minimum.
Lunch is served with Coffee, Hot Tea, and Water

Monday - Texas Sliders

Ground Sirloin with Cheddar
Breaded Chicken Breast with Pepper Jack
Potato Salad
Cole Slaw
Kettle Chips
Chocolate Brownies with Caramel Drizzle

Tuesday - Southern Style

Tossed Garden Salad with assorted toppings served with ranch and Italian dressings
Chicken fried Steak with Cream Gravy
BBQ Grilled Chicken Breast
Homestyle Mashed Potatoes
Green Beans
Corn Bread
Peach Cobbler

Wednesday - Lone Staricana

Romaine, Corn, Tomatoes, Red Onion Salad with Crisp Tortilla Strips and Mild Cilantro Vinaigrette
Cheese Enchiladas
Chicken & Beef Fajitas with Peppers and Onions
Refried Beans and Spanish Rice
Tortilla Chips, House Blend Queso, Fresh Salas, Guacamole

Warm Sopapillas and Honey



LUNCH BUFFET -CONT

Thursday - Pastabilities

Fresh Caesar Salad with Classic Dressing
Lemon Garlic Pasta with Vegetables
Herb Grilled Chicken Breast
Meat Lasagna
Sauteed Vegetables
Bread Sticks
Assorted Cheesecake



Friday - Texas Q

Barbecue Chicken
Pulling Pork
Smoked Sausage
Southern Green Beans
Ranch Red Potato Mash
Cheddar Cornbread and Hot Rolls
Peach Cobbler

*Add Vanilla Bean Ice Cream +\$2 per person



Salad and Sandwiches

Mixed Greens Salad Bar
Cheese, Beans, Cucumbers, olives, Dressing, Pasta Salad
Sliced Roast Beef, Smoked Turkey, Salami and Honey Ham
Relish Tray of Green Lettuce, Red Onions, Pickles and Tomatoes
Assorted Breads and Condiments
Cookies

*Add Soup +\$5 per person
Broccoli Cheddar
Chicken Tortilla
Tomato Basil



BOXED LUNCHES

All boxed lunches include:
Chips, Potato Salad, Whole Fruit, Cookie

Turkey Club Sandwich

Smoked Turkey, Applewood Bacon, Cheddar Cheese, Lettuce, Tomato with Mayo and Mustard on White Bread

Roast Beef and Provolone

Roast Beef and Provolone with Roasted Red Pepper, Arugula, and Herb Mayo on Rye

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce tossed with Caesar Dressing, Parmesan and Oven Roasted Tomatoes on a Flour Tortilla

Mediterranean Wrap

Hummus, Roasted Vegetables, Marinated Olives and Cucumbers with Crisp Romaine on Whole Wheat Tortilla

All Boxed Lunches - \$20 per person



DINNER

Build your own Plated or Buffet Dinner
Dinner is served with Coffee, Hot Tea, Warm Rolls and Butter
Buffets are for meetings with 15 or more attendees

Plated Meals 1 Entrée: \$39pp
Plated Meal 2 Entrees \$42pp
Buffet \$45pp

Choice of Salad

Choose 1

Traditional Greens, tomatoes, carrots, cucumber, croutons with ranch and vinaigrette
Baby Romaine with parmesan shavings, croutons and classic Caesar
Spinach, bacon crumbles, red onion, diced egg with vinaigrette

Appetizer

Buffet Choose 1
Bruschetta Display
Crab Cakes with Lemon Aioli
Shrimp Cocktail (based on 2 pieces per person)

Choice of Entrée

Buffets Choose 2 / Plated Choose 1 or 2
Chicken (Smothered, Grilled, Roasted, Fried, Stuffed. Let us know how you like it!)
Beef Sliced Sirloin
Slow Cooked Chuck Roast
Oven Roasted Pork Loin
Salmon
Tilapia

Choice of Veg

Choose 1
Roasted Vegetable Medley
Spicy Broccoli
Garlic Parmesan Green Beans
Southwestern Rainbow Carrots

Choice of Starch

Buffets Choose 2 / Plated Choose 1
Pasta
Rice
Roasted Potatoes
Mashed Potatoes



Dessert

Buffets Choose 2 / Plated Choose 1
Key Lime Pie
Assorted Cheesecake
Peach Cobbler
Apple Pie

BREAKS

Protein Pick Me Up

Assorted Cheeses
Assorted Fruits
Veggie and Hummus Shooters
Trail Mix
Power bars
\$18 per person

Health Nut Break

Assorted String Cheese
Granola Bars
Mini Fruit Bowls
Vegetable Crudites with Dip
Yogurt Covered Pretzels
\$18 per person

Recharge

Fruit and Cheese Skewers
Assorted Chocolates
Pita Chips and Veggie Dip
\$16 per person



The Ballpark

Pretzel Bites
Mini Corn Dogs with Yellow Mustard
Freshly Popped Popcorn
Individual Bags of Chips
\$16 per person

Sweet Tooth

Assorted Candy Bars
Brownie Squares
Chocolate Chip Cookies
Cheesecake Bites
\$16 per person

A LA CARTE BREAK ITEMS

Assorted Candy Bars	\$4 pp
Assorted Cookies	\$40 pr/dozen
Bags of Pretzels	\$3 pp
Assorted Granola Bars	\$3 pp
Vegetable Crudites with Dip	\$8 pp
Fresh Cut Fruit with Dip	\$10 pp
Chips with Salsa, Guacamole, & Queso	\$10 pp
Brownies	\$40 pr/dozen
Trail Mix	\$5 pp
Power Bars	\$5 pp
Pretzel Bites with Warm Cheese & Dijon Mustard	\$7 pp

BEVERAGES

All Day Beverage Service

Regular and Decaf Coffee, Hot Tea, Iced Tea, Assorted Soda, Bottled Water, Bottled Juices
\$22 pp

Half Beverage Service

Regular and Decaf Coffee, Hot Tea, Iced Tea, Assorted Soda, Bottled Water, Bottled Juices
\$18 pp

Beverages A La Carte:

Freshly Brewed Regular or Decaf Coffee	\$45 gallon
Iced Tea	\$40 gallon
Assorted Sodas	\$3.00 ech
Bottled Water	\$3.00 ech
Bottled Juice	\$3.00 ech
Lemonade	\$40 gallon
Punch	\$40 gallon
Energy Drinks	\$5.00 ech





SMALL MEETINGS MENU

- For meetings with 20 attendees or less -

<u>The Collaborator</u> All Day Beverage Continental Breakfast Boxed Lunches \$65 per person	<u>The Go Getter</u> All Day Beverage Continental Breakfast Choice of AM or PM Break Soup and Salad \$75 per person	<u>The Extra Mile</u> All Day Beverage Continental Breakfast + Breakfast Sandwich AM and PM Break Soup and Sandwich \$85 per person
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Breakfast Options

Served with Regular and Decaf Coffee, Hot Tea, Orange Juice
Creamer, 2%, Butter & Jam

Continental Breakfast

Assorted Freshly Baked Muffins, Croissants & Danish
Assorted Yogurts
Sliced Fruit & Berries

Breakfast Sandwich Options

Bacon, Egg and Cheddar Croissant
Ham, Egg and Cheddar Croissant
English Muffin BELT
Buttermilk Chicken Biscuit with Honey
Choice of Breakfast Tacos: Potato, Bacon or Sausage
Southern Sausage Biscuit

AM | PM Break Options

Health Nut Break

Assorted String Cheese
Granola Bars
Mini Fruit Bowls
Vegetable Crudites with Dip
Yogurt Covered Pretzels

The Ballpark

Pretzel Bites
Mini Corn Dogs with Yellow Mustard
Freshly Popped Popcorn
Individual Bags of Chips

Recharge

Fruit and Cheese Skewers
Assorted Chocolates
Pita Chips and Veggie Dip

Protein Pick Me Up

Assorted Cheeses
Assorted Fruits
Veggie and Hummus Shooters
Trail Mix
Power bars

Sweet Tooth

Assorted Candy Bars
Brownie Squares
Chocolate Chip Cookies
Cheesecake Bites



Boxed Lunches

All boxed lunches include:
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Smoked Turkey, Applewood Bacon, Cheddar Cheese, Lettuce, Tomato with Mayo and Mustard on White Bread

Roast Beef and Provolone

Roast Beef and Provolone with Roasted Red Pepper, Arugula, and Herb Mayo on Rye

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce tossed with Caesar Dressing, Parmesan and Oven Roasted Tomatoes on a Flour Tortilla

Mediterranean Wrap

Hummus, Roasted Vegetables, Marinated Olives and Cucumbers with Crisp Romaine on Whole Wheat Tortilla

Soup and Salad Options

Choice of Tomato Basil Soup, Broccoli Cheese, or Chicken Noodle Soup
Caesar Salad - Grilled Chicken, Romaine Lettuce and Caesar Dressing
or

Southwestern Cobb - Fresh Green Mix, Diced Chicken, Crumbled Bacon, Diced Egg, Corn, Black Beans, Queso Fresco, Tomatoes with Cilantro Ranch



BAR MENU

BAR PACKAGES - HOURLY

Unlimited Beverage Packages – Complimentary Bartender
Includes Beer, Mixed Drinks, Wine by the Glass, Soft Drinks and Water
Priced per person.

1 Hour Service

Top Shelf	\$25
Premium	\$22
Beer and Wine	\$18

2 Hour Service

Top Shelf	\$35
Premium	\$38
Beer and Wine	\$27

3 Hour Service

Top Shelf	\$50
Premium	\$47
Beer and Wine	\$33

4 Hour Service

Top Shelf	\$60
Premium	\$57
Beer and Wine	\$42

BEVERAGES ON CONSUMPTION (CASH BAR)

Bartender charges \$150++ (per 3 hours)

Top Shelf Cocktails	\$13
Premium Cocktails	\$11
Domestic Bottled Beer	\$ 6
Imported/Premium Bottler Beer	\$7
Craft Bottled Beer	\$7
House Wine	\$7

DRINK TICKETS

House Beverage Tickets – 50 Tickets for \$250++
Top Shelf Beverage Tickets – 25 Tickets for \$250++
Premium Beverage Tickets – 35 Tickets for \$250++