



CATERING MENU

Holiday Inn
— BY IHG —



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BREAKFAST

Holiday Inn



GET UP & GET GOING BOXED BREAKFAST

Breakfast Sandwiches

Whole Fruit Seasonally Inspired Selection

Greek Yogurt Parfait Fresh Berries and Granola

Choice of Breakfast Sandwich

Brooklyn Bagel Bacon, Scrambled Eggs, and Cheddar Cheese

or

Egg White Wrap Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla

Bottled Water

\$18 per guest

Continental

Whole Fruit Seasonally-Inspired Selection

Fresh Baked Muffin

Greek Yogurt Parfait Fresh Berries and Granola

Bottled Water

\$14 per guest

Boxes are pre ordered and built ahead of service. Planner's choice of sandwich due 72 business hours in advance.

All items individually packaged.

Additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

**Boxes are pre ordered and built ahead of service*



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.



RISE & SHINE CONTINENTAL BREAKFAST

Fresh Cut Fruit Melons, Pineapple, and Berries

**Chef's Selection of Muffins, Danish, Croissants,
and Artisan Breads** Butter and Assorted Jams

Vanilla Greek Yogurt

Hard-Boiled Eggs

Hot Oatmeal Brown Sugar, Raisins, Nuts and
Cinnamon

\$18 per guest

*An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.*

ALL AMERICAN BREAKFAST BUFFET

Fresh Cut Fruit Assorted Fruit

Chef's Selection of Fresh Baked Muffins, Pastries, Croissants, & Artisan Breads Butter and Assorted Jams

Warm Biscuits Butter and Assorted Jams

Scrambled Eggs

Planner's Choice of 2 Meats: Thick Cut Bacon, Sage Pork Sausage, or Turkey Sausage

Cinnamon Vanilla French Toast
Butter and Maple Syrup

Parmesan Breakfast Potatoes

\$24 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.



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OUR FAVORITE BREAKFAST SANDWICHES

Fresh Cut Fruit Melons, Pineapple, and Berries

Choose two sandwiches from below:

The Classic Thick Cut Bacon, Egg, and Cheddar Cheese on Toasted Bread

Crispy Fried Chicken Biscuit Egg and Honey on a Buttermilk Biscuit

Egg White Wrap Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla

Turkey Sausage English Muffin Egg Whites, Havarti Cheese, and Sliced Tomato

Southwest Wrap Chorizo Sausage, Egg, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

\$18 per guest

*An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
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BREAKFAST STATIONS

Omelet Station Scrambled Eggs, Bacon, Turkey Sausage, Smoked Ham, Bell Peppers, Onions, Tomatoes, Baby Spinach, Jalapenos, Cheddar Jack, Feta, and Swiss Cheese
*\$12 per guest***

Avocado Toast Bar Smashed Avocado, Pickled Red Onions, Capers, Fire Roasted Tomato Salsa, Cilantro, and Feta Cheese with Artisan Breads *\$14 per guest*

Belgian Waffle or Pancake Bar Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Honey, Chocolate Syrup, and Pure Maple Syrup
\$16 per guest

Artisan Cheese Display Fresh Cut Fruit, Preserves, Roasted Nuts, Bread, and Crackers
\$16 per guest

Omelet station requires a chef attendant. Omelet Chef attendant fee is \$40.

Only sold as additions to the continental or buffets and order must equal the guarantee for the meal. Minimum 25 guests for any station service.

Pricing based is based on 90 minutes for health and safety standards.



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BREAKS

Holiday Inn





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BREAKS

SNACK ATTACK

Flavored Popcorn Salted, White Cheddar, and Barbeque

Kettle Chips

Assorted Candy Bars
\$15 per guest

FRESH & FIT

Greek Yogurt Parfait Fresh Berries and Granola

Granola & Protein Bars
\$20 per guest

SWEET TOOTH

Assorted Cookies & Brownies
Chocolate Chip, Oatmeal Raisin, Sugar, Fudge Brownies, and Blondies
\$18 per guest

RECHARGE

Hummus & Vegetable Crudité
Pita Chips and Buttermilk Ranch

Root Vegetable Chips
Caramelized Onion Dip
\$14 per guest

PROTEIN PACK

Protein Bars

Hard Boiled Eggs

Beef & Turkey Jerky
\$22 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing based is based on 30 minutes for health and safety standards.



**SANDWICHES &
SALADS**

Holiday Inn



CRAFT YOUR CRAVINGS

Choice of:

Turkey Club Sandwich Bacon, Havarti Cheese, Lettuce, Tomato, and Avocado Spread

Ham and Cheddar Cheese Lettuce, Tomato, and Dijon Mayo

Roast Beef & Blue Cheese Sandwich Lettuce, Tomato, and Horseradish Spread

Tomato & Mozzarella Wrap Basil Pesto

Mixed Greens Salad Apples, Candied Pecans, Roasted Sweet Potatoes, and Feta Cheese with Apple Cider Vinaigrette

Each Box Includes:

Whole Fruit or
Garden Pasta Salad

and

Assorted Kettle Chips or
Fresh Baked Cookies
Bottled Water

**Mustard, Mayonnaise,
and Utensils**

\$20 per guest

All items individually packaged.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

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ARTISAN SANDWICHES

Choice of Three Sandwiches:

Ham, Turkey, Bacon Club Provolone, Lettuce Tomato, Herb Mayo, Artisan White

Smoked Turkey Sandwich Swiss Cheese, Avocado Spread, Lettuce, Tomato

Roast Beef & Blue Cheese Sandwich Shaved Roast Beef, Blue Cheese Aioli, Arugula, Pickled Red Onion, Lettuce, Tomato

Shrimp Banh Mi Pickled Vegetables, Jalapeno, Cilantro, Lemon Aioli

Chicken Pesto Chicken Breast, Tomato, Fresh Mozzarella, Pesto Aioli, Ciabatta

Grilled Vegetable Wrap Zucchini, Red Bell Pepper, Red Onion, Hummus, Feta Cheese

Planner's choice of 3 sandwiches due 7 business days in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing based is based on 90 minutes for health and safety standards.

Choice of Two:

Garden Pasta Salad

Kettle Chips

Garden Salad

Caesar Salad

Assorted Cookies, Brownies, and

Lemon Bars

\$24 per guest



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A buffet table featuring several bowls of fresh salads and vegetables. In the foreground, there are bowls of green leafy salad, bean sprouts, and purple lettuce. In the background, there are bowls of sliced tomatoes, yellow corn, and other mixed salads. The word "BUFFETS" is written in large white letters across the center of the image.

BUFFETS

Holiday Inn





GAMEDAY TAILGATE

Iceberg “Wedge” Salad

Shredded Cheddar Cheese, Tomatoes, Bacon, and Buttermilk Ranch Dressing

Pasta Salad

Tomatoes, Roasted Bell Peppers, Cucumbers, and Ranch Dressing

Angus Beef Burgers

Grilled Chicken Breasts

Assorted Buns & Toppings

Slider Buns and Rolls, Lettuce, Tomato, Onion, Dill Pickles, Sauerkraut, Mayonnaise, Mustard, Ketchup, Relish, and Cheeses

Butter Poached Corn on the Cobb

Apple Pie Whipped Cream

Lemon Bars

\$30 per guest

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Additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standards.

NUEVO SABORES

Tortilla Soup Crisp Tortillas, Sour Cream, and Limes

Ensalada Fresco Romaine, Radishes, Cotija Cheese, and Cucumber with a Cilantro Lime Dressing

Fajita Beef & Chicken Peppers and Onions

Roasted Corn, Black Bean, & Tomato Salad

Corn and Flour Tortillas

Guacamole, Sour Cream, Shredded Cheese, Fire Roasted Salsa, & Assorted Hot Sauces

Cilantro Lime Rice

Charro Pinto Beans

Warm Cinnamon Churros Chocolate Sauce

Tres Leche Cake

\$34 per guest

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SEASONAL HARVEST

Farm Stand Salad Station

Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Blue Cheese, Bacon, Eggs, Croutons, and Assorted Dressings

Choice of Two Proteins:

Pork Loin Maple-Mustard Glazed

Herb Roasted Chicken Breast
Pesto Cream Sauce and Roasted Tomatoes

Honey Soy Salmon Honey Soy Citrus Glaze and Scallions

Additional Protein \$14

Brown Butter Mashed Sweet Potatoes Candied Pecans and Brown Butter

Roasted Broccoli & Cauliflower Garlic Lemon Charred Broccoli and Cauliflower Florets

Brioche & Artisan Rolls

Chocolate Cake & Berry Tarts

\$36 per guest

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SOUTHERN PICNIC

Mixed Greens Tomatoes, Cucumbers, Croutons, and Ranch

Choice of Two Proteins:

Barbeque Pulled Chicken

Cornmeal Fried Catfish Chow Chow

Pimento Cheese Dip Crisp Vegetables and Grilled Pita

Mac n' Cheese

Slow Cooked Green Beans with Caramelized Onions

Hamburger Buns and Sliced Artisan White Bread

Cheddar Scallion Cornbread and Slider Buns

Red Velvet Cake & Apple Tarts

\$34 per guest

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SOUTHERN ITALIAN

Vegetable Minestrone Soup

Caesar Salad Station with Romaine, Parmesan, Croutons, and Caesar Dressing

Antipasto Display with Salami, Ham, Provolone, Mozzarella, Roasted Tomatoes, Marinated Mushrooms, and Artichokes

Parmesan Crusted Chicken with Roasted Garlic Tomato Sauce and Parmesan

Seared Salmon Sicilian Tomato Sauce, Blistered Cherry Tomatoes, Olives, and Capers

Linguine Alfredo

Roasted Vegetables Olive Oil and Balsamic

Grilled Ciabatta Garlic and Olive Oil

Tiramisu

Cheesecake

\$36 per guest

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ASIAN PACIFIC

Hot and Sour Soup Tofu, Bamboo Shoots, and Mushrooms

Vegetable Spring Rolls Sambal and Soy Dipping Sauces

Chow Mein Noodle Salad Cucumbers, Carrots, and Cilantro with Peanut Dressing

Mixed Greens Snow Peas, Peppers, Crisp Wontons, Sesame Seeds, Scallions, and a Sesame Ginger Dressing

Teriyaki Beef & Chicken Stir-Fry Broccoli Grilled Vegetable Stir-Fry

Thai Vegetable Red Curry Coconut, Red and Green Bell Peppers, Carrots, Potatoes, and Spinach

Basmati Rice Green Onion, Basil, Ginger

Fortune Cookies

Green Tea Mochi Ice Cream

\$32 per guest

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PLATED EVENTS

Holiday Inn



CELEBRATION

Two Courses Plated

Planner to choose a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad Romaine, Parmesan, and Croutons

Market Salad Mandarin Oranges, Strawberries, Grapes, Pecans, Feta, and a Raspberry Vinaigrette

Tomato Bisque Basil, Parmesan, and Crouton

DESSERTS

New York Style Cheesecake
Whipped Cream and Fresh Berries

Key Lime Pie

Triple Chocolate Cake
with Raspberry Coulis

ENTREES

Peppercorn Crusted Sirloin
Demi-Glace, Rosemary Garlic Mashed Potatoes, and Roasted Broccoli
\$40 per guest

Grilled Ginger Glazed Salmon
Sautéed Spinach, Roasted Broccoli and Carrots, Basmati Rice and White Wine Butter
\$38 per guest

Blackened Chicken Alfredo
Linguine, Roasted Garlic, and Blistered Cherry Tomatoes
\$36 per guest

Farmer's Penne Pasta
Roasted Peppers, Tomatoes, Spinach, Baby Bella Mushrooms, Pesto, and Shaved Parmesan
\$34 per guest

Entrée priced is inclusive of two courses. Additional course cost \$12 per guest. Planner to communicate designated course per guest 7 days prior to event. Plated events include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, and Iced Tea. An additional charge of \$5.00 per guest applies for groups of less than 25 guests.



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EXECUTIVE

Three Courses Plated

Planner to choose a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad Romaine, Parmesan Crisp, and Toasted Croutons

Mixed Garden Salad Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

Caprese Salad Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

French Onion or Broccoli Cheddar Soup

DESSERTS

New York Style Cheesecake Whipped Cream and Fresh Berries

Double Chocolate Cake
Raspberry Coulis

Triple Berry Tart

ENTREES

Grilled Beef Tenderloin
Hollandaise, Grilled Asparagus,
Roasted Sweet Potatoes *\$42 per guest*

Dry Rubbed Chicken Breast Chicken Glace,
Roasted Red Potatoes, and Fresh Green Beans
\$36 per guest

Soy & Ginger Glazed Salmon Jasmine Rice,
Sautéed Spinach *\$35 per guest*

Mustard Pork Loin Mashed
Sweet Potatoes, Charred Asparagus *\$36 per guest*

Grilled Marinated Vegetables Basil Pesto,
Zucchini, Red Peppers, Mushrooms,
and Asparagus *\$34 per guest*

Entrée priced is inclusive of two courses. Additional course cost \$6 per guest.

Planner to communicate designated course per guest 7 days prior to event.

Plated events include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, and Iced Tea.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

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RECEPTIONS

Holiday Inn



HORS D'OEUVRES



Field

Vegetable Spring Roll
with Thai Chili \$4

Bruschetta Crostini with
Charred Tomato, Basil, and
Fresh Mozzarella \$3

Vegetable Samosa with
Mango Chutney \$4

Caprese Skewer with
Mozzarella, Mint, Balsamic
\$3

Greek Spinach Bites \$4

Sea

Shrimp Tempura with
Sweet Chili Glaze \$5

Smoked Salmon Crostini with
Dill Lemon Creme Fraiche \$5

Mini Shrimp Roll with Lemon,
Garlic, and Toasted Buttered
Roll \$5

Lump Crab Cake with
Spicy Remoulade \$6

Za'atar Salmon Bites with
Tzatziki, Lemon \$5

Shrimp Cocktail Shooter \$4

Land

Deviled Egg with Sriracha
and Candied Bacon \$3

**Candied Bacon &
Pineapple Lollipops** \$5

Jalapeno Chicken Salad
on Cucumber Bites \$4

Chicken Empanadas \$4

Jerk Chicken Skewer
with Pineapple Glaze \$4

Beef Satay with
Peanut Sauce \$5

Chicken Satay with
Peanut Sauce \$5

Beef Slider with
Whipped Feta, Arugula \$4

Pork Dumplings with
Sesame Soy \$4

Cuban Sandwich Slider
with Pulled Pork, Ham, Swiss,
Mustard \$4

All items can be displayed, or hand passed. Attendant fee is \$28 for passed for every 50 guests. 25-piece minimum order for each item. All prices are per person.

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PRESENTATION STATIONS



Artisan Cheese & Charcuterie Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers
\$14 per guest

Shellfish Station Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon
\$20 per guest

Vegetable Crudité Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips
\$12 per guest

Chips & Dip Kettle Chips with Caramelized Onion Dip, Spinach Dip, Crumbled Bacon, Scallions, and Diced Tomatoes
\$9 per guest

Mediterranean Display Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives
\$11 per guest

Asian Display Spring Rolls, Chicken and Beef Satay, Shrimp Tempura, Sweet Thai Chili Sauce
\$19 per guest

Tex-Mex Nacho Bar Crispy Tortilla Chips, Fire Roasted Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso with Mexican Ground Beef and Shredded Chicken
\$15 per guest

Coastal Brie Creamy Brie, Raspberry Glaze, Seasonal Berries, Crostini, and Crackers
\$16 per guest

Sliced Seasonal Fruit Honey Yogurt Dip and Strawberry Coulis
\$9 per guest

Pricing based is based on 90 minutes for health and safety standards.

Only sold as additions to the buffets or Hors D'oeuvres and order must equal the guarantee for the meal.

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CARVING STATIONS

Grilled Beef Tenderloin Chimichurri,
Peppercorn Pan Gravy, Horseradish Cream
\$40 per guest

Slow Roasted Beef Prime Rib Horseradish
Cream, Beef Jus, Whipped Butter, Warm Rolls
\$36 per guest

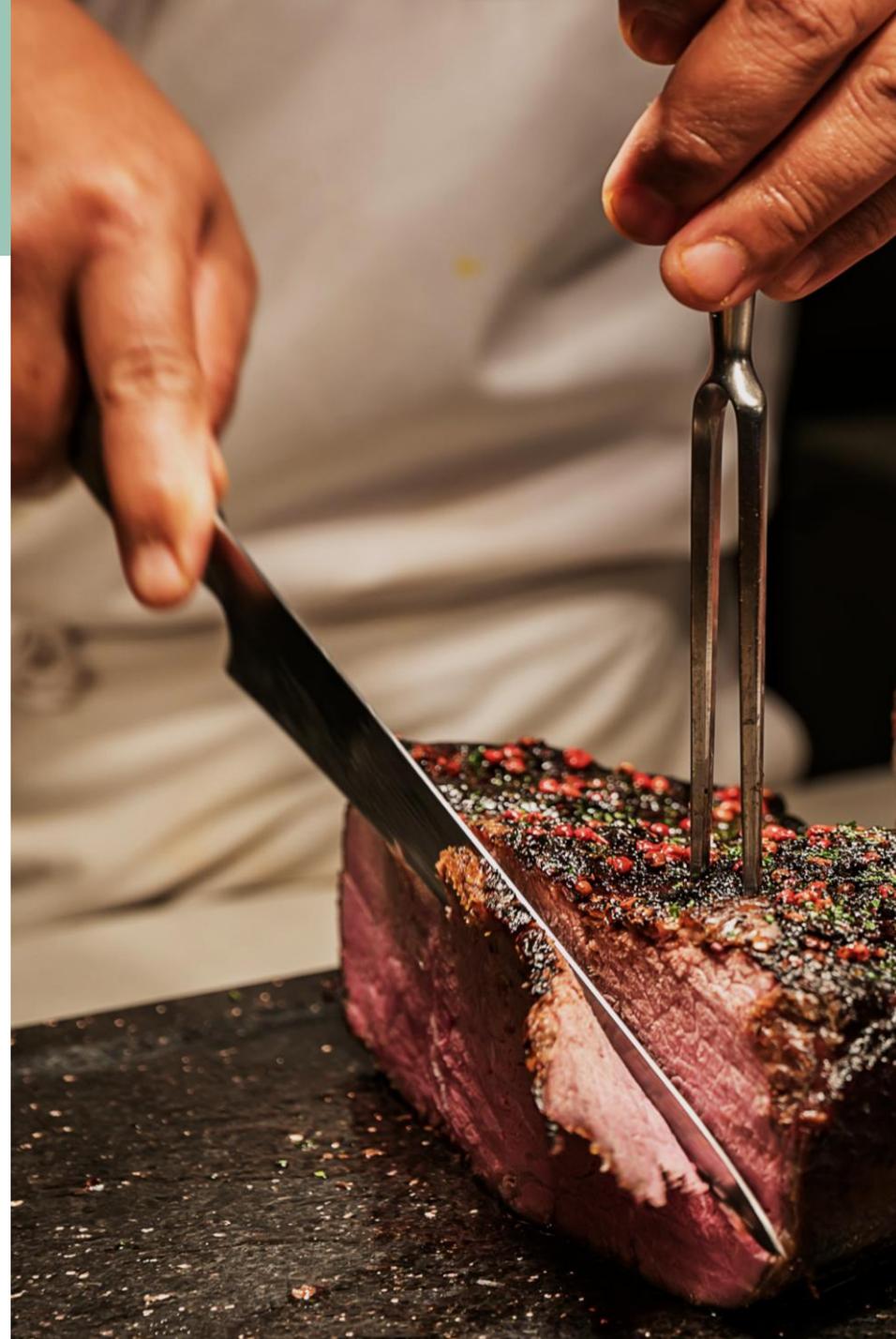
Maple Glazed Pork Loin Whole Grain Mustard
and Fruit Chutney
\$34 per guest

Roasted Salmon Lemon, Caper, and Dill Cream
\$32 per guest

**Carving Station
Enhancements:**
Comes with 2 sides

Grilled Asparagus
Fresh Green Beans
Sautéed Spinach
Roasted Broccoli & Carrots
Garlic Mashed Potatoes
Roasted Red Potatoes
Rice

Pricing based is based on 90 minutes for health and safety standards.
Bread & butter service included with all carving stations
Only sold as additions to the buffets or Hors D'oeuvres and order must equal the guarantee for the meal. 1 chef
attendant required for each station. Chef attendant fee is \$75





BEVERAGES

Holiday Inn



BEVERAGE SERVICE



Beverage

Iced Water, Assorted Sodas, and Lemonade

\$9 per guest

Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

\$6 per guest

Elevated Beverages

Iced Water, Assorted Sodas, Gatorade, Coffee, and Assorted Teas, Brewed Sweet Tea (unsweet available upon request) or Lemonade

\$14 per guest

Beverage service is priced in 4-hour increments and refreshes in 2-hour increments. An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

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BAR SERVICE

COCKTAILS, WINE & BEER



House Bar \$35/Guest

- House vodka
- House gin
- House scotch
- House rum
- House tequila
- House brandy
- House bourbon/whiskey

Premium Bar \$56/guest

- Premium vodka
- Premium gin
- Premium scotch
- Premium rum
- Premium tequila
- Premium brandy
- Premium bourbon/whiskey

Beer & Wine Bar \$30/Guest

- Domestic beer
- Craft/Imported beer
- House Cabernet
- House Chardonnay

Cash Bar

- Juices & Soda \$4/each
- Mixed Cocktails \$10/each
- Domestic beer \$8/each
- Craft/Imported beer \$8/each
- House Wines \$7/glass

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

There is a Bar Set Up Fee \$75 and Hourly Bartender Fee of \$75 per hour
Bar Packages include Soft Drinks, Water, Ice, Glassware
1 bartender required for every 75 guests.
Pricing based on 3 hour bar. Additional charges for bars over 3 hours.