



AN IHG® HOTEL
GARLAND - NORTH

CATERING & BANQUET MENU



*Holiday Inn Garland North
5110 North President George Bush Hwy
Garland, Texas 75040
P: 972-495-1144*

GENERAL EVENT INFORMATION

Food and Beverage

All food and beverage, Ballroom Rentals, and AV are subject to a 22% Service Charge and 8.25% Sales Tax (Rates are subject to change). Final menu selections must be made 21 days before event arrival. Final guarantees are required three days or 72 hours before the start of the event. No outside alcohol of any kind is allowed in the banquet rooms or foyer. A \$1,000 fee will be incurred for ANY violations.

A non-refundable \$200 deposit is required to hold and confirm date. Estimated full payment is due three days before the event. All advanced deposits are applied toward your balance and are non-refundable. The Holiday Inn can change assigned function rooms if there is a decrease in attendance. IF there are elaborate room setups and staging which require additional labor, there will be an additional cost. If there are function room setups the day of the event, there will be a \$75 fee. All events must conclude by 12:00am. Music must be kept to an acceptable level as not to disturb nearby events in other function rooms, or the guest rooms above the function rooms. If you plan on decorating the banquet room, we do not allow any push pins, tacks, staples, nails, tape or other on the banquet walls or doors.

Payment

All events/functions must be paid in advance unless you have setup direct billing with the Sales Office. Payment in full is due 24 hours before start of the event. Cashier's check, credit card, and personal check. If paying via personal check, this must be received within 10 days of the event. If paying with a credit card, we require completion of a credit card authorization form.

If you have Tax exempt Status in Texas, we require you to complete your tax exempt form PRIOR to your group's arrival. If we don't have this, we cannot extend you the tax exemption.

Smoke Free Environment

The Holiday Inn Garland North is a 100% smoke free environment. Smoking is NOT permitted in the banquet rooms, sleeping rooms, or any public areas in the hotel. Smoking is permitted in designated smoking areas outside of the hotel. You also may NOT use a smoke machine of any kind inside the hotel, it will set off the fire alarm. A minimum \$500 fee will be incurred for any violation

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ALL DAY MEETING BREAKS

All Prices Based on a Per Person Basis

The Basic Package - \$36

Morning Break

Orange & Apple Juice
Assortment of Muffins & Danish
Assorted Jams & Butter
Seasonal Sliced Fresh Fruit & Berries
Freshly Brewed Coffee, Decaffeinated & Assorted Hot Teas

Mid-Morning Break

Replenish Coffee & Tea
Assorted Soda & Bottled Water

Afternoon Break

Fresh Baked Cookies
Freshly Brewed Coffee & Decaffeinated, Assorted Sodas & Bottled Water

The Executive Package - \$53

Morning Break

Orange & Apple Juice
Assortment of Muffins & Danish
Assorted Jams & Butter
Seasonal Sliced Fresh Fruit & Berries
Assorted Yogurt
Selection of Cold Cereals with Whole or Fat Free Milk
Freshly Brewed Coffee, Decaffeinated & Assorted Hot Teas

Mid-Morning Break

Replenish Coffee & Tea
Assorted Soda & Bottled Water

Lunch – The Deli Express

Fresh Field Green Salad with Assorted Dressings
Potato Salad, Pasta Salad
Smoked Pit Ham, Slow Roasted Turkey, Rare Roast Beef, Hard Salami
Swiss & Cheddar Cheeses with Appropriate Condiments & Chips
Gourmet Relish Tray, Cookies, and Double Fudge Brownies

Afternoon Break

Fresh Baked Cookies
Fresh Whole Fruit
Assorted Candy Bars
Freshly Brewed Coffee & Decaffeinated, Assorted Sodas & Bottled Water



BREAKFAST OPTIONS

All Prices Based on a Per Person Basis

Continental Breakfast

Holiday Inn Continental - \$13

Assorted Fruit Juices
Assorted Muffins & Danish
Regular Tea, Decaf, & Hot Teas

Healthy Heart Continental - \$15

Oatmeal
Dried Fruit
Individual Yogurts
Assorted Granola Bars
Regular Coffee, Decaf, & Hot Teas

Plated Breakfast

Southern Texas Breakfast - \$18

*Scrambled Eggs
Bacon or Sausage
Biscuits Served with Gravy and Jellies
Regular Coffee, Decaf, & Hot Teas

Morning Eye Opener Breakfast - \$21

Orange Juice
Fresh Fruit
*Scrambled Eggs
Bacon & Link Sausage
Breakfast Potatoes
Assorted Pastries
Regular Coffee, Decaf, & Hot Teas

**Egg Whites available upon request.*



Breakfast Buffets

(25 person minimum)

Ultimate Breakfast Sandwich Buffet - \$22

Assorted Juices
Fresh Seasonal Fruit
Hot Breakfast Sandwiches:
Ham, Egg & Cheese; and Sausage or Bacon, Egg & Cheese
Breakfast Potatoes
Fresh Salsa
Tortilla Chips

Ultimate Breakfast Burrito Buffet - \$22

Assorted Juices
Fresh Seasonal Fruit
Assorted Breakfast Burritos
Breakfast Potatoes
Fresh Salas
Tortilla Chips

Holiday Inn Executive Buffet - \$25

Assorted Juices
Fresh Seasonal Fruit
Assorted Muffins, Donuts, Danish, Bagels w/Cream Cheese, Assorted Jelly & Butter
*Scrambled Eggs, Sausage Links & Bacon
Breakfast Potatoes
Regular and Decaf Coffee, & Hot Teas

**Egg Whites available upon request.*

Breakfast A La Carte Items

Assorted Muffins - \$31/dozen
Assorted Danish - \$36/dozen
Regular Coffee OR Decaffeinated Coffee - \$36/gallon
Hot water and Tea Bags - \$31/gallon
Assorted Soft Drinks or Bottled Water - \$3/each



PLATED LUNCH SELECTIONS

All Prices Based on a Per Person Basis

Cold Selections

All Entrees Include:

Fresh Rolls & Choice of Dessert

Freshly Brewed Coffee & Iced Tea

Citrus Grilled Chicken Salad - \$21

Herb Grilled Chicken Breast served over Mixed Greens Tossed with Fresh Berries, Mandarin Oranges, Julienne Red Onions & Cucumbers
Served with a Mandarin Orange Vinaigrette

Chicken Salad & Tuna Plate - \$21

A Serving of Tuna & Chicken Salad on a bed of Lettuce with Tomato and Cucumber
Served with Cole Slaw and Fresh Fruit

Turkey Wrap - \$20

Sliced Turkey Breast with a mix of Crisp Lettuce, Fresh Spinach, Tomatoes, and Cheddar Cheese. Topped with a Bistro Sauce.
Wrapped in a Flour Tortilla

Grilled Chicken Caesar Wrap - \$20

Add \$2 more per order for Grilled Shrimp

Herb Marinated Grilled Chicken served with Crisp Romaine Hearts, Cheddar Cheese, and a Creamy Caesar Dressing, Wrapped in a Flour Tortilla

Hummus & Grilled Veggie Wrap - \$20

Delicious Healthier Choice Wrap with Zucchini, Pine Nuts, Red Peppers, Spinach Leaves & Red Onion. Wrapped in a Whole Wheat Tortilla.



Plated Lunch Hot Selections

All Prices on a per person basis.
Served with iced tea, water, and dessert.

Lemon Pepper Chicken - \$28

Baked Chicken Breast served with Rice Pilaf, and Vegetable Medley

Grilled Tilapia - \$28

Perfectly Seasoned Tilapia topped with Lemon Butter Sauce. Served with
Mashed Potatoes and Vegetable Medley

Penne Pasta - \$28

Penne Pasta tossed in Tangy Marinara. Served with Fresh Seasonal Vegetables
and Grated Asiago Cheese.

Vegetarian's Delight - \$26

A Seasonal Assortment of Grilled & Roasted Vegetables Artfully Displayed and
Drizzled with Red Pepper Coulis



BUFFET LUNCH SELECTIONS

*All Prices on a Per Person Basis. Served with iced tea, water, and dessert.
(25 person minimum)*

The Deli Express - \$24

Fresh Field Green Salad with Assorted Dressings
Potato Salad, Pasta Salad
Smoked Pit Ham, Slow Roasted Turkey, Rare Roast Beef, Hard Salami, Swiss & Cheddar
Cheeses with Appropriate Condiments & Chips
Gourmet Relish Tray
Cookies, & Double Fudge Brownies

Southwestern Fajita Buffet - \$26

Garden Salad with two Salad Dressings – Cilantro Lime, and Chipotle Ranch
Chicken and Beef Fajitas
Grilled Onions & Green Peppers
Flour Tortillas
Pico de Gallo, Guacamole, and Sour Cream
Shredded lettuce, Shredded Cheese
Tortilla Chips & Salsa
Spanish Rice, and Borracho Beans
Hot Sopaipillas with Honey

Mexican Fiesta Buffet - \$26

Chicken and Beef Enchiladas
Spanish Rice, and Borracho Beans
Tortilla Chips
Queso, Salsa, Guacamole, and Sour Cream
Hot Sopaipillas with Honey

Taste of Rome Buffet - \$26

Tossed Caesar Salad
Spinach or Cheese Tortellini
Tomato Basil Sauce
Chicken Parmesan
Garlic Bread
Grilled Italian Vegetables
Tiramisu for Dessert



BUFFET LUNCH SELECTIONS CONTINUED...

All Prices Based on a Per Person Basis. Served with iced tea, water, and dessert.

Texas Southern Buffet - \$26

Potato Salad & Cole Slaw

Choice of Two: Pulled Pork, Beef Brisket, Fried Chicken, BBQ Chicken, or Smoked Sausage
Southern Style Green Beans or Ranch Style Beans
Cornbread with Butter

Grandma's Down Home Buffet - \$26

Tossed Green Salad w/ choice of two dressings:

Ranch, Italian, Thousand Island, or Blue Cheese

Chicken Fried Chicken, or Chicken Fried Steak with Country Gravy
Home-Style Green Beans, Garlic Mashed Potatoes, Glazed Carrots

Picnic Buffet - \$26

Choice of ONE: Beef Burgers, Veggie Burgers, or Turkey Burgers

Choice of ONE: Hot Dogs, or Bratwurst

Hamburger or Hot Dog Buns

Cole Slaw

Choice of ONE: Potato Salad, French Fries, or Sweet Potato Fries

Baked Beans

Asian Buffet- \$26

Spring Rolls

Asian Salad with Mandarin Oranges, Almond Slices, & Wasabi Vinaigrette

Steamed Rice and Stir Fry Vegetables

Choice of ONE: Sesame Chicken or Kung Pao Chicken

Beef & Broccoli or Snow Peas

Build Your Own Caesar Salad Buffet - \$21

Caesar Salad with your choice of Grilled Chicken, Beef, and Shrimp

Served with Shaved Parmesan, Croutons, Whole Wheat Rolls, and Fresh Fruit Cup

Pasta Buffet - \$17

Tossed Salad with Two Salad Dressings or Caesar Salad

Tomato Basil Sauce, Bowtie Pasta, Parmesan Cheese, and Garlic Bread

Soup & Salad Buffet (Choice of 2 Soups) - \$14

Baked Potato & Bacon Soup, Poblano Corn Chowder

Tomato Basil Soup, or Chicken Noodle Soup

Caesar Salad

Tossed Salad with Two Salad Dressings

Rolls & Butter

Box Lunches – On the Go!

All Boxed Lunches and Wraps are served with Potato Chips and Condiment Packets. Chocolate Chip Cookie or Brownie, and Bottled Water.

Italian Cold Cut Hoagie Sub - \$17

Genoa Salami, Pepperoni, Ham, and Provolone Cheese
Topped with Lettuce & Tomato
With Seasoned Italian Dressing

Club Sandwich - \$17

Traditional Club Sandwich on White or Wheat Toast with Sliced Turkey, Bacon, Lettuce, & Tomato with Light Mayo.

Tuna Wrap - \$18

Delicious Tuna Salad with Lettuce & Tomatoes Served in a Flour Tortilla

Vegetarian Wrap - \$18

In Season Vegetables served in a Whole Wheat Tortilla

Ham & Cheese Sandwich - \$18

Your Choice of White or Wheat Bread with Lettuce & Tomato

DESSERT SELECTIONS

Cheesecake Plain or with Raspberry, Caramel, or Chocolate Sauce (Choose One)

Bread Pudding with Choice of ONE Sauce: Cream Rum, Caramel, or Lemon

Pecan Pie

Apple Cobbler

Peach Cobbler

Fried Ice Cream

Tiramisu

Italian Crème Cake

Red Velvet Cake

Chocolate Cake

Key Lime Pie

Carrot Cake

Seasonal Fruit Cup

Break Selections

All Prices on a per person basis.

Sweet and Salty - \$15

Fresh Baked Soft Pretzel
Mustard and Cheese Dipping Sauces
Assorted Fresh baked Cookies
Assorted Sodas & Bottled Water

New Year's Resolution - \$16

Assorted Granola Bars
Trail Mix
Strawberry Yogurt
Bottled Water

Take Me Out to the Ballgame - \$16

Roasted Peanuts & Popcorn
Assorted Chips
Assorted Soft Drinks & Bottled Water

Health Kick - \$16

Assorted Protein Bars & Trail Mix
Gatorade and Bottled Water

A La Carte Break or Snack Items

Potato Chips with Onion Dip & Ranch Dip	\$5.50 <i>per person</i>
Fresh Salsa & Tortilla Chips	\$5.50 <i>per person</i>
Traditional Hummus with Pita Chips	\$8.50 <i>per person</i>
Queso with Tortilla Chips	\$7.50 <i>per person</i>
One Dozen Fresh Baked Cookies	
Chocolate Chip, Sugar, Oatmeal Raisin, or Macadamia Nut	\$34/dozen
Chocolate Brownies	\$34/dozen
Trail Mix	\$4.95 <i>per person</i>
Assorted Candy Bars	\$36 <i>per dozen</i>

Non-Alcoholic Beverages

Coffee Regular or Decaffeinated	\$36 per gallon
Hot Water for Tea	\$36 per gallon
Iced Tea	\$31 per gallon
Lemonade	\$31 per gallon
Assorted Soft Drinks	\$3 each
Bottled Water	\$3 each



DINNER SELECTIONS

All Prices Based on a Per Person Basis.

Plated Dinner Selections

All Entrees Include a Tossed Salad, Chef's Choice of Starch, and Seasonal Vegetables, Fresh Rolls, and Dessert. Freshly Brewed Coffee and Iced Tea.

Baked Stuffed Tilapia - \$39

Tilapia Filet Stuffed with Lump Crab & Vegetable Imperial
Sauced with Fresh Lemon Dill Cream

Top Sirloin Steak - \$42

10 ounce Grade A Choice Grilled to Perfection
Served with a Béarnaise Sauce

Gulf Shrimp - \$39

Large Gulf Shrimp Skewered and Grilled
Served on a Bed of Wild Rice and a Concassé of Tomato

Grilled Salmon with a Dill Cucumber Sauce - \$36

Fresh Salmon, Lemon Seasoned and Grilled
Served with a Cool Cucumber Dill Vinaigrette, & Grilled Lemon Garnish

Chicken Marsala - \$34

Fresh Chicken Breast Floured & Pan Seared
Dressed with a Rich Mushroom Marsala Sauce

Chicken Cordon Bleu (Cut in Half) - \$34

Chicken Breast Stuffed with Melted Swiss Cheese & Slices of Ham
Seasoned and Topped with Herbed Bread Crumbs

Grilled Tilapia - \$34

Seasoned Tilapia with Butter Lemon Sauce
Served with Mashed Potatoes and Vegetable Medley

Vodka Cream Chicken Pasta - \$31

Penne Pasta with Sautéed Mushrooms tossed in a Homemade Vodka Cream Sauce
Topped with Seasoned Grilled Chicken Breast
Sprinkled with Freshly Grated Parmesan Cheese

*Vegetarian Option with Tomato Basil Sauce available



Buffet Dinner Selections

All Price on a Per Person Basis. Served with Iced Tea and Coffee.

Southwestern Fajita Buffet - \$31

Garden Salad with Two Salad Dressings – Cilantro Lime and Chipotle Ranch
Chicken and Beef Fajitas
Grilled Onions & Green Peppers
Flour Tortillas
Pico de Gallo, Guacamole, and Sour Cream
Shredded Lettuce, Shredded Cheese
Tortilla Chips & Salsa
Spanish Rice and Borracho Beans
Choice of Dessert

Taste of Rome Buffet - \$31

Tossed Caesar Salad
Cheese or Spinach Tortellini (choose one)
Chicken Parmesan or Beef Lasagna (choose one)
Tomato Basil Sauce
Garlic Bread
Grilled Italian Veggies
Tiramisu or Choice of Dessert

Texas Southern Buffet - \$31

Potato Salad, Cole Slaw
Choice of Two: Pulled Pork, Beef Brisket, Fried Chicken, BBQ Chicken, or Smoked Sausage
Southern Style Green Beans or Ranch Style Beans
Cornbread with Butter
Choice of Dessert

Grandma's Down Home Buffet - \$31

Tossed Green Salad with Choice of 2 Dressings:
Ranch, Italian, Thousand Island, or Bleu Cheese
Chicken Fried Chicken, or Chicken Fried Steak
Country Gravy
Home-Style Green Beans
Garlic Mashed Potatoes
Glazed Carrots
Choice of Dessert



Buffet Dinner Selections Continued...

All Price on a Per Person Basis. Served with Iced Tea and Coffee.

All Hors d'Oeuvre Buffet - \$24

Coconut Shrimp with mango Sauce
Jamaican Jerk Chicken Satay
Stuffed Mushrooms
Meatballs
Choice of Dessert

The Sweet Sixteen Buffet - \$20

Chicken Strips with Two Dipping Sauces: Ranch, Honey Mustard, or BBQ
Sliders
Cheese Quesadillas
Tortilla Chips & Salsa

Ultimate Nacho Buffet - \$20

Ground Beef and Ground Chicken
Tortilla Chips & Salsa
Queso
Sour Cream, Guacamole, Jalapenos

Pizza Perfect Buffet - \$17

Tossed Salad with Ranch Dressing and One Other Choice
Assorted Pizzas
Dessert Pizza or Chocolate Cake

Simply Elegant Buffet Dinner

Includes Regular Coffee, Decaffeinated Coffee, and Iced Tea with Lemon.

\$50 per person with a Selection of 2 Entrees and 2 Accompaniments

\$56 per person with a Selection of 3 Entrees and 3 Accompaniments

Butler Passed Hors D'Oeuvres

Please Select Three

Smoked Salmon & Cream Cheese Grilled Marinated Portabella Mushroom Skewers
Bruschetta with Roma Tomato & Pesto Chicken Fajita Wrap with Salsa Fresca
Warm Brie Tart with Grape Salsa

Salads

Please Select Two

Mixed Field Greens w/your Choice of Dressings
Classic Caesar with Herb Croutons & Parmesan
Cheese Bibb Leaves, Jicama & Roasted Peppers in a Citrus Vinaigrette
Sliced Mozzarella & Roma Tomato Display
Tri-Color Orzo Pasta with Grilled Vegetables
Fresh Spinach Salad, Cherry Tomatoes, Goat Cheese, Smoked Salmon,
Fresh Raspberries in a Raspberry Vinaigrette

Entrees

Please Select Two or Three

Chicken Cordon Bleu With a Creamy Wine Sauce	Peppered Beef Tenderloin With a Wild Mushroom Bordelaise
Cajun Filet of Tilapia With a Citrus Vinaigrette	Teriyaki Filet of Salmon With a Wasabi Soy Beurre Blanc
Basil Roasted Breast of Chicken With a Sundried Tomato Garlic Cream Sauce	Honey Cured Loin of Pork With a Chipotle Roasted Corn Demi-Glace

Entrée Accompaniment

Please Select Two

Wild Rice or Rice Pilaf	Garlic Whipped Potatoes
Seasonal Vegetable Medley	Roasted New Potatoes with Panchetta Bacon And Parmesan Cheese
Asparagus with Julienne Cut Carrots	Au Gratin Potatoes



Displays

Hummus Display - \$270

Serves 75 People

Traditional Hummus served with Pita Chips, Sliced Cucumbers, & Mini Carrots

Spinach Artichoke Dip - \$240

Serves 50 People

Creamy blend of Cheeses, Spinach and Artichoke served with Crisp Tortilla Chips

Wings & Dipping Sauce Tray - \$270

Serves 100 People

Delicious Wings with Ranch Dipping Sauce

Domestic Cheese Tray

Small – Serves 20 People - \$120 / Medium – Serves 40 People - \$240

An Assortment of Fine Cheese which includes Swiss, Cheddar, Pepper Jack, and Provolone.
Accompanied by an Assortment of Gourmet Crackers and Baguettes

Market Fresh Vegetables

Small – Serves 20 People - \$120 / Medium – Serves 40 People - \$240

An Assortment of Fresh Seasonal Vegetables from our Market
Accompanied by Rustic Dipping Sauce

Fresh Seasonal Fruits

Small – Serves 20 People - \$120 / Medium – Serves 40 People - \$240

A Selection of Fresh Sliced Melons, Golden Pineapple, Assorted Fresh Seasonal Berries, and
Grapes. Served with a Citrus Yogurt Dip.

Italian Antipasto Display

Small – Serves 20 People - \$144 / Medium – Serves 40 People - \$288

An Assortment of Marinated Fresh Vegetables, Cured Meats, Cheeses, & Olives.
Accompanied by Fresh Sliced Baguettes.

Smoked Salmon Display - \$300

Serves 35 People

Accompanied with Chopped Egg, Red Onion, Capers, and Sour Cream.
Served with Water Crackers.

Viennese Dessert Display - \$16 per person

Fruit Tarts, Specialty Cakes, Torts, Cheesecake, Petit Fours.
Served along with our Deluxe Coffee Station with Flavored Syrups &
Our Full Display of Coffee Accompaniments.



Carving Stations

Served with Silver Dollar Rolls

Herb Encrusted Beef Tenderloin - \$390

Serves 30 People

Prime Beef Tenderloin encrusted in a Select Choice of Fresh Herbs & Spices, then Slow Roasted to Medium Rare. Served with a Whole Grain Mustard and Horseradish.

Roasted Pork Loin - \$240

Serves 25 People

Garlic and Herb Rubbed Pork Loin smoked to perfection. Served with Cranberry Relish, Chipotle Mayonnaise, and Dijon Mustard.

Clove Spiked Honey Glazed Pit Ham - \$300

Serves 40 People

Clove Spiked Ham Glazed with Honey, Brown Sugar, and Whole Grain Mustard. Served with Dijon Mustard, Tarragon Mayo, and Pineapple Chutney.

Steamship of Pork - \$300

Serves 40 People

Lightly Rubbed with Thyme & Rosemary, then smoked to perfection. Served with a Sage Mushroom Demi-Glace

Slow Roasted Turkey - \$240

Serves 25 People

Slow Roasted Buttered Turkey Breast baked to a Golden Brown. Served with a Cucumber Melon Sauce, Cranberry Compote, and Chile Aioli

** All Carving Stations Require a \$75 Chef Attendant Fee per Station*



Cold Hors d'Oeuvres

All Selections are Priced per 100 Pieces

Hors d'Oeuvres may also be Butler Passed for an additional \$75 per server. Each server will pass up to Two Selections for One Hour.

Crab Confit - \$390

Lump Crabmeat mixed with Roasted Corn, Sweet Peppers, Scallions & Onions.
Served on Fresh Endive Leaf

Italian Skewers - \$330

Includes Fresh Mozzarella, Hard Salami, Fresh Basil, Grape Tomatoes.
Drizzled with a Balsamic Glaze.

Lavash Pinwheel - \$300

Hand Rolled Smoked Turkey, Lettuce, Tomatoes, Black Olives, Swiss Cheese, and
Pesto Spread on a Tortilla Shell.

Bruschetta - \$210

Fresh Tomatoes, Mozzarella Cheese, Garlic, Fresh Basil, Tossed with Imported
Virgin Olive Oil. Served with Garlic Toast Points.

Shrimp Cocktail - \$480

Chilled Fresh Gulf Shrimp served with
Homemade Cocktail Sauce and Lemon Wedges.

Cocktail Sandwiches - \$330

Chef's Choice of Petite Finger Sandwiches

Canapés - \$360

An Assortment of Deluxe Canapés

Hot Hors d'Oeuvres

All Selections are Priced per 100 Pieces

Hors d'Oeuvres may also be Butler Passed for an additional \$75 per server. Each server will pass up to Two Selections for One Hour.

Spanakopita - \$300

Light & Flaky Phyllo Dough Stuffed with Spinach & Feta Cheese

Bacon Wrapped Scallops - \$390

Served with Mandarin Orange Chutney

Jamaican Jerk Chicken Satay - \$300

Served with Walkers Wood Sauce

Beef Vol Au Vent - \$330

Tender Beef lightly seasoned, wrapped in Puff Pastry and topped with a Demi

Stuffed Mushrooms - \$330

Fresh Mushrooms stuffed with Scallops, Shrimp, and Crab

Pork Potstickers - \$270

Fresh Vegetable and Pork Wrapped in Oriental Won Ton

Coconut Crusted Chicken - \$300

Tender White Meat Chicken Encrusted with Shredded Coconut

Chicken Cornucopia - \$300

Shredded Chicken and Mixed Vegetables & Cheeses in a Flour Tortilla

Coconut Shrimp - \$420

Crisp Coconut Battered Shrimp with a Tangy Sweet & Sour Dipping Sauce

Santa Fe Eggroll - \$330

Delicately made and served with Traditional Sweet & Sour Dipping Sauce

Szechuan Beef Satay - \$330

A tender strip of beef marinated in ginger, garlic, soy sauce, sesame oil, and Szechuan peppercorns.



Hospitality Suite Menu

Turkey Platter - \$180

Serves 40 People

Turkey, Leaf Lettuce, Tomatoes, Swiss Cheese, and Rolls

Chilled Shrimp Platter - \$540

Serves 40 People

Large Gulf Shrimp cooked to perfection then chilled
Served with Cocktail Sauce and Lemons

Cocktail Croissant Sandwich - \$43 per dozen

Petite Size Croissant with Turkey, Ham, Swiss & American Cheeses
with Chipotle Aioli Spread

Vegetable Wrap - \$150

Serves 40 People

Seasonal Fresh Vegetables grilled and topped with Cheddar Cheese, and
Wrapped in a Flour Tortilla

Children's Options

\$10.95 per person

Chicken Tenders

Served with Macaroni & Cheese or French Fries, Green Beans, One Chocolate
Chip Cookie, and Bottled Water.

Corn Dogs

Served with Macaroni & Cheese or French Fries, Green Beans, One Chocolate
Chip Cookie, and Bottled Water.

Cheeseburger Sliders

Served with Macaroni & Cheese or French Fries, Green Beans, One Chocolate
Chip Cookie, and Bottled Water.

Tacos

Soft or Hard Tacos served with Refried Beans & Rice, One Chocolate Chip Cookie,
and Bottled Water.

Beverage Selections

CALL SELECTIONS

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch,
Seagram's 7, Jim Beam, Jose Cuervo

PREMIUM SELECTIONS

Absolut Vodka, Tanqueray Gin, Captain Morgan's Rum, Chivas, Crown Royal, Jack Daniels,
Cuervo 1800

Per Drink Prices

Hosted Bar		Cash Bar*	
<i>Call Selections</i>	\$7.00	<i>Call Selections</i>	\$7.25
<i>Premium Selections</i>	\$7.75	<i>Premium Selections</i>	\$8.25
<i>Imported & Specialty Beer</i>	\$6.00	<i>Imported & Specialty Beer</i>	\$7.25
<i>Domestic Beer</i>	\$4.75	<i>Domestic Beer</i>	\$6.00
<i>House Wine</i>	\$7.25	<i>House Wine</i>	\$7.25
<i>Sodas, Water</i>	\$3.00	<i>Sodas, Water</i>	\$3.50
<i>Cordials</i>	\$7.75	<i>Cordials</i>	\$8.25

Call Selections Unlimited Consumption

<i>First Hour</i>	\$18 per person
<i>Second Hour</i>	\$11 per person
<i>Each Additional Hour</i>	\$9 per person

Premium Selections Unlimited Consumption

<i>First Hour</i>	\$19 per person
<i>Second Hour</i>	\$12 per person
<i>Each Additional Hour</i>	\$10 per person

Basic Selections

<i>Includes Beer, Wine, Sodas, & Bottled Water</i>	
<i>First Hour</i>	\$18 per person
<i>Second Hour</i>	\$13 per person
<i>Each Additional Hour</i>	\$9 per person

** Cash Bars require a minimum of \$100 in sales, client will be billed the balance if sales are less than \$100*

Bartender charge of \$75 per bartender will be applied on all bars, cash or hosted. Security is required for groups with 100 or more guests.

Additional Banquet Services Available Upon Request

Champagne Toast

A champagne toast for all guests can be added for an additional fee of \$3.50 per person. Non-alcoholic sparkling cider can be added for an additional fee of \$3 per person.

Cake Cutting and Serving

\$50.00



AUDIO VISUAL DAILY RENTALS

Popular Packages

Business Elite Package: \$225.00 per day fee

Includes LCD Projector with coordinating remote and screen

Business Basic Package: \$70.00 per day fee

Includes Screen, Power Strips, Extension Cords, Podium, and Wired Microphone.

Meeting Accessories

LCD Projector: \$200 per day

Screen: \$45 per day

Wireless Microphone: \$125 per day

Mixer: \$45 per day

TV: \$50 per day

Speakerphone: \$75 per day

Sound/Patch System: \$35 per day

Power Strips & Cords: \$10 per day

Flip Chart, Easel, Paper Pad & Markers: \$40 per day

Flipchart Paper Refills: \$20 per day

Whiteboard & Markers: \$40 per day

Podium: No Charge

AV Cart: No Charge

Event Accessories

15x15 Dance Floor: \$200

8x10 Riser: \$100

Chair Covers & Sashes: \$4/each – Chair covers are available in white, Black, ivory, and brown. Sashes available in a variety of colors

Standard Hurricane Centerpieces: No Charge