



CATERING MENU

Holiday Inn
— BY IHG —



TABLE OF CONTENTS

Breakfast

- [Rise & Shine Continental Breakfast, page 4](#)
- [All American Breakfast Buffet, page 5](#)
- [Wholesome Breakfast Buffet, page 6](#)
- [Farmhouse Breakfast Buffet, page 7](#)
- [Breakfast Enhancements, page 8](#)

Lunch

- [Craft Your Cravings 12](#)
- [Broadway Deli Buffet 13](#)
- [Artisan Sandwiches 14](#)
- [Soup & Salad Buffet 15](#)
- [BYO Rice Bowls, page 16](#)
- [Lunch Enhancements 28](#)

Dinner

- [Gameday Tailgate 18](#)
- [Nuevo Sabores 19](#)
- [Seasonal Harvest 20](#)
- [Southern Picnic 21](#)
- [Southern Italian 22](#)
- [Dinner Enhancements 23](#)

Receptions

- [Celebration 24](#)
- [Executive 25](#)
- [Hors d'oeuvres 26](#)

Breaks

- [Breaks, page 9](#)

Beverages

- [Beverage Service 28](#)
- [Bar Service 29](#)



BREAKFAST

Holiday Inn





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

Cage Free Hard-Boiled Eggs

Hot Oatmeal Brown Sugar, Raisins, Nuts and
Cinnamon

\$15.95 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 Melons, Pineapple, and Berries

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

Warm Biscuits Butter and Assorted Jams

Cage-Free 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

\$21.95 per guest

Planner's choice of meat due 72 business hours 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.



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.

WHOLESOME BREAKFAST BUFFET

Fresh Cut Fruit Melons, Pineapple, and Berries

Chef's Selection of Artisan Breads Butter and Assorted Jams

Greek Fat Free Vanilla Yogurt Granola

Warm Oatmeal Brown Sugar and Dried Fruit

Cage Free Egg White Scramble Roasted Peppers and Parmesan

Turkey Sausage

Roasted Breakfast Potatoes

\$17.95 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 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.



FARMHOUSE BREAKFAST BUFFET

Fresh Cut Fruit Melons, Pineapple and Berries

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams

Warm Buttermilk Biscuits Black Pepper Gravy

Cage-Free Scrambled Eggs

Smoked Ham & Choice of Breakfast Sausage or Thick Cut Bacon

Breakfast Potato Hash Peppers and Onions

French Toast Bake Butter and Maple Syrup

\$23.95 per guest

Planner's choice of meat due 72 business hours 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.

*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.*



BREAKFAST ENHANCEMENTS

Greek Yogurt Parfaits Fresh Berries and Granola \$5.95 per guest

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams \$5.95 per guest

Chilled Greek Yogurt \$3.95 per guest

Warm Buttermilk Biscuits Black Pepper Gravy \$5.95 per guest

Hot Oatmeal Brown Sugar, Raisins, and Cinnamon \$4.95 per guest

Additional Breakfast Protein Thick-Cut Bacon, Sage Pork Sausage, or Turkey Sausage \$5.95 per guest

Additional Breakfast Potato Choice of Potato Hash, Roasted Potatoes, or Parmesan Herb Potatoes \$3.95 per guest

Cage-Free Scrambled Eggs \$4.95 per guest

Protein Bars \$25 per dozen

Granola Bars \$15 per dozen

Chilled Hard-Boiled Eggs \$9 per dozen

*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.*

BREAKS

Holiday Inn





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.

BREAKS

MICHIGAN MADE

Flavored Popcorn Salted, White Cheddar, and Barbeque

Kettle Chips

Assorted Candy Bars
\$7.95 per guest

FRESH & FIT

Greek Yogurt Parfait Fresh Berries and Granola

Granola & Protein Bars
\$8.95 per guest

SWEET TOOTH

Assorted Cookies & Brownies
Chocolate Chip, Oatmeal Raisin, Sugar and Decadent Fudge Brownies
\$7.95 per Dozen

RECHARGE

Hummus & Vegetable Crudité
Pita Chips and Buttermilk Ranch

Root Vegetable Chips
Caramelized Onion Dip
\$8.95 per guest

PROTEIN PACK

Protein Bars

Hard Boiled Eggs

Beef & Turkey Jerky
\$9.95 per guest

All breaks come with assorted soft drinks and water

**Minimum 10 guests per break*



LUNCH

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

Garden Pasta Salad

Assorted Kettle Chips

Fresh Baked Cookies

Bottled Water

Mustard, Mayonnaise, and Utensils

\$22.00 per guest

All items individually packaged.

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 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.



BROADWAY DELI BUFFET

Chef's Seasonally Inspired Soup of the Day

Mixed Greens Salad Apples, Pecans, and Feta Cheese with Buttermilk Ranch Dressing and Balsamic Vinaigrette

Fresh Breads, Rolls, & Tortilla Wraps

Deli Meats & Cheeses Include Turkey, Ham, Roast Beef, Salami, Cheddar, Havarti, & Swiss Cheeses

Lettuce, Tomato, Red Onion, & Dill Pickles

Garden Pasta Salad

Kettle Chips

Mayonnaise, Grain Mustard, Pesto Mayo & Horseradish Cream

Assorted Fresh Baked Cookies, Fudge Brownie, & Lemon Bars

\$26.00 per guest

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.

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.

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 72 business hours 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**

\$25 per guest



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.



SOUP & SALAD BUFFET

Vegetable Minestrone Soup

Turkey & White Bean Soup

Iceberg, Romaine, & Mixed Greens Tomatoes, Cucumbers, Radish, Toasted Nuts, Bacon, Fresh Mozzarella, Grilled Chicken, Flat Iron Steak, Buttermilk Ranch, and Balsamic Dressing

Super Greens Salad Spinach, Arugula, Basil, Carrots, Chickpeas Avocado, Lemon Dill Vinaigrette

Sweet Potato Salad Caramelized Onions and Whole Grain Mustard Dressing

Fresh Berry Salad Honey and Mint

Red Velvet Cake

Seasonal Crisp Whipped Cream

\$29.00 per guest

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 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.

BYO CRAFTED RICE BOWLS

Choose 2 Bases:

Jasmine Rice

Multigrain Rice

Stir Fried Rice

Choose 3 Vegetables:

(Served Cold)

Roasted Sweet Potatoes

Shredded Carrots

Snow Peas

Grilled Zucchini

Steamed Broccoli

Roasted Green Beans

Choose 3 Hot Proteins:

Thai Coconut Curry Chicken

Sesame Ginger Glazed Salmon

Spicy Asian BBQ Pulled Pork

Ginger Garlic Shrimp

Honey Soy Marinated Chicken Breast

**Teriyaki Marinated Portobello
Mushrooms**

Additional Protein \$XX

Desserts

Assorted Cookies & Brownies

\$19.00 per guest

Planner's choice of 3 sandwiches due 72 business hours 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.



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.

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 "DINNER" is overlaid in the center.

DINNER

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

Whole Grain Mustard Potato Salad

Angus Beef Burgers

Grilled Chicken Breasts

Wisconsin Beer Bratwurst

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

Bourbon Molasses Baked Beans

Apple Pie Whipped Cream

Lemon Bars

\$27.00 per guest

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.

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

\$29.00 per guest

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 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.



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 \$5.00

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

\$30 per guest

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.

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.

SOUTHERN PICNIC

Mixed Greens Tomatoes, Cucumbers, Croutons, and Ranch

Choice of Two Proteins:

Slow Smoked Pulled Pork Texas and Carolina BBQ Sauces

Baby Back Pork Ribs Texas and Carolina BBQ Sauces

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

\$29.00 per guest

*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 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.

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 Raspberry Coulis

\$31.00 per guest

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 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.



LUNCH & DINNER ENHANCEMENTS

Additional Protein \$4 varies based on protein

Field Green Salad \$4 per guest

Caesar Salad \$5 per guest

Mixed Green Salad \$4 per guest

Pimento Cheese Dip Crisp Vegetables and Grilled Pita. \$5 per guest

Garden Pasta Salad \$4 per guest

Choice of Soup \$4 per guest

Kettle Chips \$2 per guest

Bread & Butter Service \$3 per guest

Sliced Fruit Tray \$4 per guest

Assorted Fresh Baked Cookies
\$12 per dozen

Fudge Brownies \$13 per dozen

Lemon Bars \$13 per dozen

*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.*

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
\$26.00 per guest

Grilled Ginger Glazed Salmon

Sauteed Spinach, Roasted Broccoli and Carrots, Basmati Rice and White Wine Butter
\$25.00 per guest

Blackened Chicken Alfredo

Linguine, Roasted Garlic, and Blistered Cherry Tomatoes
\$23.00 per guest

Farmer's Penne Pasta

Roasted Peppers, Tomatoes, Spinach, Baby Bella Mushrooms, Pesto, and Shaved Parmesan
\$22.00 per guest

Entrée priced is inclusive of two courses. Additional course cost \$XX 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.



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.

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 *\$32.00 per guest*

Braised Short Ribs Red Wine Demi, Whipped Potatoes, Braised Kale and Spinach *\$29.00 per guest*

Dry Rubbed Chicken Breast Chicken Glace, Roasted Red Potatoes, and Fresh Green Beans *\$24.00 per guest*

Soy & Ginger Glazed Salmon Jasmine Rice, Sautéed Spinach *\$27.00 per guest*

Roasted Sage & Mustard Pork Loin Mashed Sweet Potatoes, Charred Asparagus *\$25.00 per guest*

Grilled Marinated Vegetables Basil Pesto, Zucchini, Red Peppers, Mushrooms, and Asparagus *\$24.00 per guest*

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

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

Plated events include Bread and Butter and Full Beverage Services.

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

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.

HORS D'OEUVRES



Field

Vegetable Spring Roll
with Thai Chili \$3.00

Bruschetta Crostini with
Charred Tomato, Basil, and
Fresh Mozzarella \$3.00

Vegetable Samosa with
Mango Chutney \$3.00

Grit Cake Bite with
Tomato Relish \$3.00

**Watermelon Caprese
Skewer** with Mozzarella,
Mint, Balsamic \$4.00

Greek Spinach Bites \$3.00

Sea

Shrimp Tempura with
Sweet Chili Glaze \$5.00

Smoked Salmon Crostini with
Dill Lemon Creme Fraiche
\$4.00

Mini Shrimp Roll with Lemon,
Garlic, and Toasted Buttered
Roll \$5.00

Lump Crab Cake with
Spicy Remoulade \$6.00

Za'atar Salmon Bites with
Tzatziki, Lemon \$4.00

Shrimp Cocktail Shooter
\$5.00

Land

Deviled Egg with Sriracha
and Candied Bacon \$3.00

**Candied Bacon &
Pineapple Lollipops** \$4.00

Jalapeno Chicken Salad
on Cucumber Bites \$3.00

Chicken Empanadas \$4.00

Jerk Chicken Skewer
with Pineapple Glaze \$4.00

Beef Satay with
Peanut Sauce \$5.00

Mini Beef Short Rib Tacos
with Avocado, Pico \$5.00

Beef Slider with
Whipped Feta, Arugula \$6.00

Pork Dumplings with
Sesame Soy \$3.00

Cuban Sandwich Slider
with Pulled Pork, Ham, Swiss,
Mustard \$5.00

Pulled Pork Slider with Slaw,
BBQ Sauce \$4.00

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

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



BEVERAGES

Holiday Inn



BEVERAGE SERVICE



Full Beverage

Bottled Water, Assorted Sodas, Freshly Brewed Coffee and Decaf Upon Request

\$100 per 25 guest

Cold Beverages

Bottled Water, Assorted Sodas, and Fresh Brewed Sweet & Unsweet Tea

\$100 per 25 guest

Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

\$34 per gallon

Beverage Refresh

Full Beverage Refresh *\$45 per 25 guest*

Coffee & Hot Tea Refresh *\$15 per 25 guest*

Cold Beverage Refresh *\$35 per 25 guest*

A La Carte

Dasani Water *\$4 per bottle*

Coca-Cola, Diet Coke, Coke Zero, or Sprite
\$4 per item

Simply Orange Juice *\$3.50 per bottle*

Protein Drinks *\$5 per bottle*

Freshly Brewed Sweet & Unsweet Tea
\$2.50 per guest

Infused Water *\$24 per gallon*

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.

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

BAR SERVICE

COCKTAILS, WINE & BEER



House Bar \$7/each

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

Premium Bar \$9/each

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

Beer Selections

- Domestic beer \$6.00/each
 - Coors, Budweiser, Miller
- Craft/Imported beer \$7.00/each
 - IPA, Amber, Wheat, Stout

House Wine \$22/bottle

- House wine

Premium Wine \$32.00/bottle

- Premium wine

Non-Alcoholic Beverages

- Soda: Coke products, bottle juices, bottled water \$3.00/each
- Sparkling Water \$4.00/each

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 and Hourly Bartender Fee
There's an additional charge for each additional hour over 4 hours
1 bartender required for every 50 guests.