

Breakfast

All American Breakfast Buffet

19

choice of fluffy scrambled eggs or western style eggs • potato cubes • choice of two - bacon, sausage or ham • oatmeal • toast • choice of French toast or pancakes • assorted cereals • yogurt • granola • sliced fresh fruit • muffins • bagels • butter • preserves • cream cheese coffee • tea • decaffeinated coffee • juices • milk

Heart Healthy Buffet

14

Quaker oatmeal • granola • raisins • pecans • dried cranberries • brown sugar • sliced apples • cinnamon • sliced almonds • skim and whole milk • coffee • tea • decaffeinated coffee

Omelet Station upgrade

7

bacon • ham • onions • peppers • broccoli • tomato mushrooms • shredded Colby jack cheese • Swiss cheese
Omelet station must be purchased in conjunction with one of the breakfast buffets, Grande Continental or Healthy Choice Break.

Breakfast Croissant Sandwich

14

fluffy scrambled eggs served on a flakey croissant with cheese and ham accompanied by potato cubes

Entrees are served with orange juice, decaf, regular coffee, tea, and assortment of biscuits and muffins

Better' N Eggs, egg whites and skim milk available upon request



***Buffet prices are based 35 or more people for one-hour consumption.
Add \$5.00 for groups of 34 or less and a \$100 Buffet Surcharge.
Prices do not reflect 22% service charge and 6% sales tax.***

Breakfast Breaks

Grande Continental

15

coffee, tea, and decaffeinated coffee • bottled water • selection of fruit juices • sliced fresh fruit display • yogurt • muffins • breakfast breads • preserves • sweet cream butter • bagels with cream cheese • warm walnut sticky buns

Classic AM Break

12.5

coffee, tea, and decaffeinated coffee • bottled water • selection of fruit juices • muffins • Danish pastries • bagels

add sliced fresh fruit or assorted yogurt

3

All Day Meeting Break

28

Morning Pre-meeting coffee, tea, and decaffeinated coffee • bottled water • selection of fruit juices • display of breakfast breads • muffins • Danish pastries

Mid-morning refresh coffee, tea, and decaffeinated coffee • bottled water • assorted soft drinks • sliced fresh fruit display • strawberry yogurt dip • Nature Valley granola bars • Kellogg's Nutri-grain bars

Mid-afternoon coffee, tea, and decaffeinated coffee • bottled water • assorted soft drinks • assorted cookies • brownies • whole fruit • Hershey's miniatures

Healthy Choice

15

coffee, tea, and decaffeinated coffee • bottled water
☑ selection of fruit juices • V8 • sliced fresh fruit display • Greek yogurt • low fat muffins • granola bars • Kashi • granola • bran cereal • skim milk • dried fruit and nuts

Break Enhancement

(Add a selection from below to any break package)

mini egg, ham, and cheese croissants

4

warm walnut sticky buns warm cinnamon rolls

3

Break prices are based 25 or more people for one-hour consumption. Add \$5.00 for groups of 24 or less. Prices do not reflect 22% service charge & 6% sales tax.

Break Time

Hershey Break

13

chocolate chip, white chocolate macadamia nut and chocolate on chocolate cookies • brownies • variety of Hershey's miniatures, hugs, and kisses • chocolate and 2% milk • soft drinks • coffee, tea and decaffeinated coffee

Cookie Break

14

chocolate chip, oatmeal, and sugar cookies brownies • coffee, tea and decaffeinated coffee • soft drinks • milk • bottled water

Crunch Break

10

Herr's potato chips • Smart food popcorn • pretzels • tortilla chips • crudité vegetables • onion dip • salsa • vegetable dip • soft drinks • bottled water

By the gallon

coffee, tea, and decaf
(Half gallon)

45

30

iced tea, lemonade, fruit punch

30

Trays and bowls

bagels

29 per dozen

muffins

29 per dozen

Danish pastries

29 per dozen

brownies

29 per dozen

cookies

29 per dozen

granola bars or Nutri-grain bars

29 per dozen

soft pretzels

21 per dozen

Herr's potato chips with onion dip

12 per pound

pretzels with whole grain mustard

12 per pound

tortilla chips with salsa

12 per pound

mixed nuts

29 per pound

peanuts

19 per pound



Break prices are based 25 or more people for one-hour consumption.

Add \$5.00 for groups of 24 or less.

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Plated Lunch

All entrees are served with appetizer, chef's choice of potato or rice (except pasta and vegetarian dishes), chef's choice of vegetable, rolls, beverages and dessert.

Appetizers (select one) New England clam chowder • cream of broccoli soup • tomato basil soup • cream of mushroom soup • hearty vegetable soup • Pa Dutch chicken and corn noodle soup • tossed salad • Caesar salad • seasonal fruit medley martinis

Beef and Pork

petite char-grilled filet mignon* 30
(Gluten free) simply seasoned with garlic, sea salt and cracked black pepper

grilled London broil with sauce aux champignons* 24
(Gluten free)
grilled London broil, hand carved thin and topped with button mushrooms in a demi-glace (**rich brown sauce**)

braised short ribs with a Boston ale demi-glace 25
slow roasted until fork tender and topped with a light demi-glace finished with Sam Adams Boston ale

rosemary-Dijon mustard crusted pork loin 22
farm fresh pork loin slathered with Dijon mustard, rosemary and garlic then slow roasted and served with a Dijon mustard cream sauce.

Poultry Entrees

chicken marsala 22
A classic favorite, chicken cutlets sautéed in a Marsala wine sauce with mushrooms

chicken Romano 22
Baked chicken cutlets topped with ham, mozzarella and Romano cheeses and finished with a tomato sauce

baked stuffed chicken breast 22
a Pennsylvania Dutch favorite with homemade bread stuffing baked inside a chicken breast and topped with supreme sauce

turkey and stuffing 22
slow roasted turkey served with our homemade bread stuffing topped with a pan gravy

Seafood Entrees

crab stuffed flounder 27
fillet of flounder stuffed with crabmeat and topped with a lemon buerre blanc sauce

chili-maple seared salmon 25
Atlantic salmon seared with chili and maple flavors

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Plated Lunch

Pasta and Vegetarian

traditional lasagna with meat sauce

23

layers of mozzarella, ricotta, cottage, and Parmesan cheeses; ground beef and marinara sauce between sheets of pasta

vegetable lasagna (vegetarian)

23

vegetables and cheeses topped with a creamy alfredo sauce and layered between pasta sheets and baked till golden brown

portobello napoleon (vegan option: exclude mozzarella cheese)

20

balsamic vinegar marinated vegetables (eggplant, zucchini, yellow squash, asparagus, red bell pepper, portobello mushroom) grilled and assembled with fresh mozzarella over light tomato basil broth

Desserts

(Select one)

apple pie • cherry pie • chocolate cake • carrot cake • peanut butter pie • pecan pie • cheesecake • brownies • vanilla or chocolate ice cream • seasonal fruit medley martini • sugar free fruit pies • sugar free cheesecake • gluten free cake

***If you have specific dietary needs or would like something different,
please inquire about a custom chef-tailored menu to fit your individual tastes and needs.***



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Buffet Lunch

Little Italy

26

Caesar salad • antipasto tray • tomato and fresh mozzarella • chicken Parmesan • Italian sausage with peppers • meat lasagna or vegetable lasagna • green beans amandine • Italian breadsticks • assorted pies and cakes • beverages

NY Deli Buffet

25

soup du jour • tossed salad • potato or pasta salad • potato chips • lettuce • sliced tomatoes • onions • pickles • condiments • sliced tavern ham • smoked turkey • roast beef • American cheese • Cheddar cheese • Swiss cheese • assorted breads • pies cakes • beverages

Pennsylvania Dutch Buffet

26

chicken corn noodle soup or corn chowder • roasted turkey with bread filling • baked ham with your choice of pineapple sauce or cranberry mango chutney • garlic mashed redskin potatoes • gravy • honey glazed carrots or buttered corn • tossed salad with two dressing • relish tray • dinner rolls • butter • assorted cakes and pies • beverages

Lite Luncheon Buffet

23

Tossed salad • pasta salad • sliced fresh fruit • tuna salad • egg salad
• **your choice of two wraps:** (smoked turkey, vegetable, ham and Swiss or roast beef and Cheddar)
• bread • rolls • cookies • beverages

Create Your Own Lunch Buffet

27

Includes tossed salad with salad dressings, fruit salad, pasta salad chef's choice of vegetable, rolls, assorted cakes and pies and beverages

Select Two:

stuffed chicken breast • chicken marsala • Caribbean jerk chicken • chicken and broccoli alfredo • traditional meat lasagna • pasta primavera • cheese ravioli • chili maple salmon • beef tips with peppers and onions • baked aromatic ham with a cranberry-mango chutney • rosemary crusted roasted pork loin with a Dijon-cream sauce • roasted pork loin with a Boston ale -glace • London demi broil

Select One:

wild rice pilaf • honey roasted red potatoes • creamy garlic mashed potatoes • potatoes au gratin

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Light Lunch

Light Luncheons

light lunches are plated and served with fruit martini, dessert, beverages and rolls where applicable

chicken Caesar salad **19**

grilled chicken breast atop chopped romaine with croutons, parmesan cheese, tomato wedges and cucumbers

chef salad **19**

spring mix and iceberg piled high with julienne ham, smoked turkey, Swiss cheese, and cheddar cheese accompanied by hardboiled egg, tomato wedges, and cucumbers topped with crumbled bacon

New England chicken salad **20**

chopped romaine topped with grilled chicken breast, dried cranberries, slivered almonds, tomatoes, cucumbers, and finished with ranch dressing and barbeque drizzle

ham and turkey club croissant **19**

a buttery croissant piled high with ham and smoked turkey atop green leaf lettuce, sliced tomatoes and bacon

avocado smoked turkey wrap or croissant **19**

a jumbo tortilla stuffed with smoked turkey, lettuce, tomato, avocado and crumbled bacon with ranch dressing

roasted red pepper and turkey sandwich **19**

sliced smoked turkey breast piled high on focaccia bread with lettuce and tomato topped with a roasted red pepper aioli

vegetable quiche **19**

traditional egg and cheese loaded with broccoli, shredded carrots, sundried tomatoes, red onion, baby spinach, and red pepper served with tomato Parmesan

Boxed Lunches **19**

Select Two:

ham or turkey on a Kaiser • smoked turkey wrap • Italian sub ham • turkey cheese sub • vegetable wrap.

boxed lunch includes: bagged chips or pretzels, lettuce, tomato, condiments, potato salad or coleslaw, fresh baked chocolate chip cookies and beverage

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Receptions/Hors d'oeuvres

A la Carte Cold Hors d'Oeuvres

(per 100 pieces)

jumbo iced shrimp bowl with cocktail sauce	390
fresh sliced fruit display served with yogurt dip	240
antipasto platter	295
stuffed salami or Lebanon bologna cornets	240
asparagus and boursin cheese wrapped in prosciutto	340
grilled vegetable tray	225
tomato bruschetta crostini's	225
assorted flat breads with international spreads	225

(babaganoush • olive-feta tapenade • roasted red pepper hummus)

A la Carte Premium Hot Hors d'Oeuvres

(per 100 pieces)

baked brie en crouete with raspberry	320
Thai peanut chicken satay with peanut sauce	260
asparagus and asiago crisp in phyllo	360
crab stuffed mushroom caps	330
breaded shrimp	275
petite crab cakes on crostini with remoulade	330
bacon wrapped scallops	390
bacon wrapped tenderloin with soy glaze	370

A la Carte Hot Hors d'Oeuvres

(per 100 pieces)

spanakopita	275
mini assorted quiche	275
franks en crouete	240
mac and cheese melts	230
vegetable egg roll	240
chicken sesame	240
chicken quesadilla cornucopia	330
petite chicken cordon bleu	230
Buffalo wing	200
Swedish or Italian meatballs	250
southern fried chicken wings	225

*Hors d'oeuvres are based on 100 pieces per tray. As a general rule of thumb plan on 6-7 piece per guest
Prices do not reflect 22% service charge and 6% sales tax.*

Receptions/Hors d'oeuvres

Package Reception

(price based on one hour reception)

Grande Package 28

choose any 5 basic hot hors d'oeuvres

presentation of international cheeses including:

bleu cheese • Brie • Cheddar • Havarti • pepper-jack • provolone • smoked Gouda • Swiss • assorted crackers • whole grain mustard • honey mustard

(choice of one)

presentation of sliced fresh seasonal fruit or garden fresh vegetable crudité with ranch and bleu cheese dip

Royale Package 25

choose any 3 hot hors d'oeuvres

presentation of international cheeses including:

bleu cheese • Brie • Cheddar • Havarti • pepper-jack • provolone • smoked Gouda • Swiss • assorted crackers • whole grain mustard • honey mustard

(choice of one)

presentation of sliced fresh seasonal fruit or garden-fresh vegetable crudité with ranch and bleu cheese dip

packages can be individually tailored for your event to add premium hors d'oeuvres to your package please speak with your sales representative

Carving and Station prices are based on 25 people or more for one hour consumption. Fifty dollar (\$50) attendant fee applies to each station.

Prices do not reflect 22% service charge and 6% sales tax.

Receptions/Specialty

Specialty Stations

Carved stations are only available with the purchase of an hors d'oeuvre package, dinner entrée or dinner buffet.

Specialty stations can be purchased as an upgrade with a package or dinner entrée or buffet for the lower price or alone at the higher price, minimum of two stations.

Carved Specialties

(Served with the appropriate accoutrements)

whole roasted tenderloin market price

seasoned with hickory spice dry rub and served with demi-glace (serves 22 people)

top round of beef 350

garlic dry rubbed with rosemary au jus (serves 90 people)

roasted loin of pork 220

rosemary and Dijon crusted (serves 55 people)

whole roasted turkey 200

served with turkey gravy and roasted red pepper aioli (serves 40 people)

baked aromatic ham 200

served with cranberry - mango chutney and whole grain mustard (serves 50 people)

seared sesame crusted ahi tuna market price

wasabi aioli, pickled ginger, and soy sauce

Martini Mashed Potato Bar 5

mashed red skin potatoes • mashed sweet potatoes • country gravy • sour cream • sweet cream butter • bacon crumbles • steamed broccoli pieces • crumbled bleu cheese • shredded Cheddar cheese • green onions • mini marshmallows • candied pecans • brown sugar

Salad Works Bar 4

mesclun mixed greens • romaine lettuce • cucumbers • cherry tomatoes • bleu cheese crumbles • mushrooms • shredded Cheddar • broccoli florets • crumbled bacon • dried cranberries • candied pecan • choice of dressings

Pasta, Pasta! Bar 5

sautéed mushrooms • roasted red peppers • steamed broccoli florets • Parmesan cheese • sundried tomatoes • black olives • garlic bread sticks

Your choice of two pastas: tri-colored tortellini • jumbo cheese ravioli • penne • rotini

Your choice of two sauces: marinara • pesto • alfredo • Bolognese • rose • Mornay • Florentine

Viennese Table 7

mini profiteroles • petit fours • mini eclairs • petite cheesecake • triangle dessert bars • assorted cookies

Bananas Foster Flambé 4

Flambéd bananas using Myer's dark rum and other liquors served over vanilla ice cream

Carving and Station prices are based on 35 people or more for one hour consumption. Fifty dollar (\$50) attendant fee applies to each station. Prices do not reflect 22% service charge and 6% sales tax.

Cocktails

Beverages

The Holiday Inn Harrisburg-Hershey encourages responsible alcohol consumption. Bartenders are required to ask for identification from every patron and to refuse service of alcoholic beverages to any person who, in the hotel's judgment, appears to be visibly intoxicated. The Holiday Inn is the only licensed authority to dispense and sell alcoholic beverage on the premises. Therefore, outside liquor is not permitted to be brought into any function.

Pilsners and Light Beers

Budweiser • Bud light • Coors light • Miller lite • Yuengling lager

Imported Beers

Amstel light • Corona extra • Heineken

Craft Beers and Ales

seasonal selections from the following brewers: •Abita
• Lancaster Brewing • New Belgium • Rogue • Stoudt's
• Troegs • Victory Brewing

Keg Beer and Ales

Market price

Open Bar Packages

Premium Brands

per person 2 hours	27
per person 3 hours	30
per person 4 hours	33

Call Brands

per person 2 hours	23
per person 3 hours	27
per person 4 hours	30

House Bar

per person 2 hours	20
per person 3 hours	24
per person 4 hours	26

Cash Bars

(Priced per drink)

premium brands cocktails	8.00 and up
call brands cocktails	7.00
house brand cocktail	6.00
house wine	7.00
imported and craft beer	6.00 and up
domestic beer	5.00
juices and bottled water	3.00
soda	3.00

Cash bar sales are subject to a service fee of \$100.00 per bartender. Service charges are not included in the price of drinks unless requested. All minimums, sales guarantees and charges required for "cash bars" are applicable to "as consumed" bars.

Cash Sales Minimum \$200.00



Beverage Brands

Open Bar Packages

Premium Brands

Ketel One Vodka, Bombay Sapphire Gin, Crown Royale Blended Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch, Jameson Irish Whiskey, Jack Daniels Tennessee Whiskey, Bacardi Light Rum, Captain Morgan's Spiced Rum, Patron Tequilla, Kahlua Coffee Liqueur, Bailey's Irish Cream, Cointreau Triple Sec, Disaronno Amaretto, Peach Tree Schnapps, Apple Pucker and Sweet and Dry Vermouth

Wines: Canyon Road - Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Moscato and White Zinfandel

Beers: Coors Light, Miller Lite, Corona and Yuengling Lager

Call Brands

Absolut Vodka, Beefeaters Gin, Seagrams 7 Blended Whiskey, Dewars Scotch, Jack Daniels Tennessee Whiskey, Southern Comfort, Bacardi Light Rum, Captain Morgan's Spiced Rum, Jose Cuervo Tequilla, Kahlua Coffee Liqueur, Triple Sec, Disaronno Amaretto, Apple Pucker and Sweet and Dry Vermouth

Wines: Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Moscato and White Zinfandel

Beers: Coors Light, Miller Lite, Corona and Yuengling Lager

House Brands

Vodka, Gin, Whiskey, Rum, Bourbon, Scotch, Amaretto, Triple Sec, Coffee Liqueur, Peach Tree Schnapps, and Sweet and Dry Vermouth

Wines: Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Moscato and White Zinfandel

Beers: Coors Light, Miller Lite and Yuengling Lager

Prices do not reflect 22% service charge.

Plated Dinners

All entrees are served with choice of an appetizer, salad, chef's choice of potato, vegetable, rolls, beverages and dessert.

Choice of two entrees for an additional \$2 per person.

Appetizers (select one)

Italian wedding soup • bacon, onion and gorgonzola tart • lemon sorbet • raspberry sorbet • fresh fruit medley • poached pear with a brandy reduction

Upgraded Appetizers (select one) add \$4

bruschetta shrimp on crostini • shrimp cocktail martini • crab ceviche in a martini • mini crab cake with a red pepper coulis • beef carpaccio with fresh mozzarella and roma tomatoes

Salads (select one)

tossed garden salad with **choice of two dressings** • Caesar salad • spinach and mushroom salad • caprese salad over bibb lettuce • arugula with strawberries and cracked black pepper-strawberry vinaigrette (**spring and summer only**) • tomato and mozzarella salad (**fall and winter only**)

Beef Entrees

twin tournedos fromage 44

grilled twin 4oz petite filet mignons topped with a cabernet demi-glace and crumbled gorgonzola cheese

roast tenderloin of beef 42

whole roasted tenderloin seasoned with hickory and slow roasted to perfection

filet mignon 42

chargrilled 8 oz filet mignon seasoned with Montreal seasoning, topped with a mushroom cap

prime rib of beef 39

slow roasted to your liking, hand carved and served with au jus

London broil 33

marinated flank steak grilled, hand carved and topped with a button mushroom sauce

braised short ribs 34

slow roasted until fork tender and topped with a demi-glace finished with Samuel Adams Boston Ale

Cajun sirloin steak 37

Cajun seasoned and seared to lock in the flavor and finished with a bourbon sauce

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Plated Dinners

Pork, Veal and Lamb Entrees

rosemary crusted pork loin 31
center cut pork loin hickory rubbed and roasted, sliced and topped with a rosemary demi-glace

seared pork flat iron steak 31
hickory seared pork flat iron steak served with a rosemary au jus

veal tortellacci 31
veal and beef stuffed tortellacci topped with a mushroom cream sauce

Poultry Entrees

chicken romano 31
chicken layered with ham and provolone cheese and seasoned with a sundried tomato seasoning and placed atop a rich marinara sauce

honey lime chicken 30
chipotle marinated, grilled and topped with a honey lime sauce served over a bed of leeks

stuffed chicken breast 31
a homemade PA Dutch bread stuffing baked inside a chicken breast and topped with supreme sauce

apple walnut chicken 35
with homemade stuffing infused with diced apples, candied walnuts and topped with a cinnamon cream sauce

chicken oscar 36
seared chickens topped with asparagus and a Maryland crab cake topped with a diced tomato infused hollandaise sauce

chicken marsala 30
sautéed chicken with sliced mushrooms and roasted red peppers topped with an aged marsala wine sauce

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Plated Dinners

Seafood Entrees

stuffed flounder 36

fillet of flounder stuffed with crab meat and topped with a lemon buerre blanc sauce

orange roughy 36

Old Bay seasoned fillet baked and topped with your choice of Florentine sauce or buerre noisette (brown butter)

chili maple seared salmon 35

seared salmon topped with a sweet chili-maple glaze

Cajun charred swordfish *market price*

seared swordfish steak served over fresh tomato salsa topped with garlic butter

lemon pepper tilapia 32

baked tilapia fillet drizzled with lemon and garlic and topped with fresh cracked black pepper

crab cakes 42

our original recipe of moist crab meat, a few spices and a few bread crumbs make this one of our customer's favorites.

filet and stuffed shrimp 48

grilled filet mignon accompanied by three crabmeat stuffed jumbo shrimp

filet and crab cake 45

grilled filet mignon accompanied by our homemade Maryland crab cake

chicken and stuffed shrimp 40

grilled chicken breast topped with a lemon cream sauce and three crabmeat stuffed jumbo shrimp

chicken and crab cake 40

grilled chicken breast topped with a red pepper hollandaise and a Maryland crab cake

Pasta Entrees

shrimp and prosciutto orecchiette 30

baby shrimp and prosciutto ham tossed with orecchiette pasta in a creamy Mornay sauce

baked lasagna 28

layers of mozzarella, ricotta, cottage and Parmesan cheese mixed with ground beef and marinara sauce between sheets of pasta

penne pasta with garden vegetables 29

yellow squash, zucchini, shredded carrots, red onion, bell pepper and sundried tomatoes tossed with penne pasta, garlic, olive oil and fresh herbs

grilled vegetable ravioli 31

portobello mushrooms, onions, asparagus, carrots, red and yellow bell peppers blended with ricotta, mozzarella, Parmesan, fontina and pecorino cheese wrapped in a basil pasta hexagon

entrees served with appetizers, salad, chef's choice of potato or rice (except pasta and vegetarian dishes), chef's choice of vegetable and dessert

Buffet Dinners

Create Your Own Dinner Buffet 35

create your own dinner buffet comes with your choice of three salads, three entrees, one starch, chef's choice of vegetable, rolls, butter, beverages and assorted desserts

Choose three salads

tossed salad • spring mix salad • caesar salad • coleslaw • redskin potato salad • fruit salad • pasta salad • vegetable • couscous • tomato and fresh mozzarella salad • broccoli, cheddar cheese and bacon salad with ranch dressing • portobello and snow pea salad

Choose three entrees

stuffed chicken breast • chicken marsala • Caribbean jerk chicken • chicken and broccoli alfredo • chicken Parmesan • chicken Romano • chicken Florentine • traditional meat lasagna • shrimp and prosciutto orecchiette • vegetable lasagna • pasta primavera • vegetable ravioli • charred Atlantic salmon • beef tips with peppers and onions • beef short ribs in a Boston ale demi • baked aromatic spiced ham with a cranberry-mango chutney • rosemary crusted roast pork loin with a Dijon cream sauce glaze

Choose one of the following

wild rice pilaf • honey roasted red potatoes • creamy-garlic mashed potatoes • potatoes au gratin

A Taste of Italy 35

minestrone • Caesar salad • antipasto tray • caprese salad sliced fresh fruit • chicken parmesan • traditional meat lasagna or vegetable and cheese lasagna sweet Italian sausage with bell peppers and onions • green beans amandine • garlic and parmesan breadsticks • assorted cakes and pies • beverages

Pennsylvania Dutch Buffet 35

chicken corn noodle soup or corn chowder • tossed salad choice of two dressings • relish tray • rolls • chicken pot pie roast turkey with bread stuffing • baked ham with pineapple beef tips with garden vegetables • garlic mashed potatoes • gravy • honey glazed carrots • assorted cakes assorted pies • beverages

Western Round Up 39

Texas chili • tossed salad • coleslaw • sliced watermelon jalapeno corn bread • Texas oven roasted beef brisket • barbecue pork ribs • fried chicken or chicken Santa fe • baked sweet potatoes • corn with fire roasted red peppers • apple cobbler • assorted pies • beverages

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Desserts

Desserts

apple • cherry pie • chocolate cake • carrot cake • peanut butter pie • chocolate mousse martini • pecan pie • strawberry layer cake • German chocolate cake • cheesecake • brownies • vanilla or chocolate ice cream • sorbet with fresh mint • seasonal fruit medley martini

Dessert upgrade add \$1.00

ice cream a la mode

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Audio Visual Rental Fees

Projectors

Overhead Projector	\$ 55.00
35MM Slide Projector with Wireless Remote	\$ 60.00
LCD Projector 800 x 600 (SVGA)	\$360.00
LCD Projector 1024 x 768 (XGA)	\$435.00

Meeting Accessories

White Board 3' X 5'	\$50.00
Laser Pointer	\$25.00
Podium (Standing or Table)	\$35.00
Podium with Microphone	\$40.00
A-Frame Easel	\$15.00
Easel for Flipchart (No Pad)	\$15.00
Easel with Flipchart & Markers	\$35.00
Microphone Cords (Excessive Needs)	\$10.00
Extension Cords	\$5.00
Power Strips	\$5.00
American Flag	\$10.00
State Flag	\$10.00

Video

25" Color TV	\$90.00
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Screens

96 X 96 Tripod Screen	\$60.00
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Communications/Internet

Speaker Phone Amplified	\$ 90.00
Phone Lines	\$ 50.00
T1 Line High speed	\$100.00
T1 Router for Multiple Lines (Up to 7)	\$60.00
Polyconic phone	\$110.00
T1 Router for Wireless	\$60.00
ISDN Line	Price based on exact need

Audio

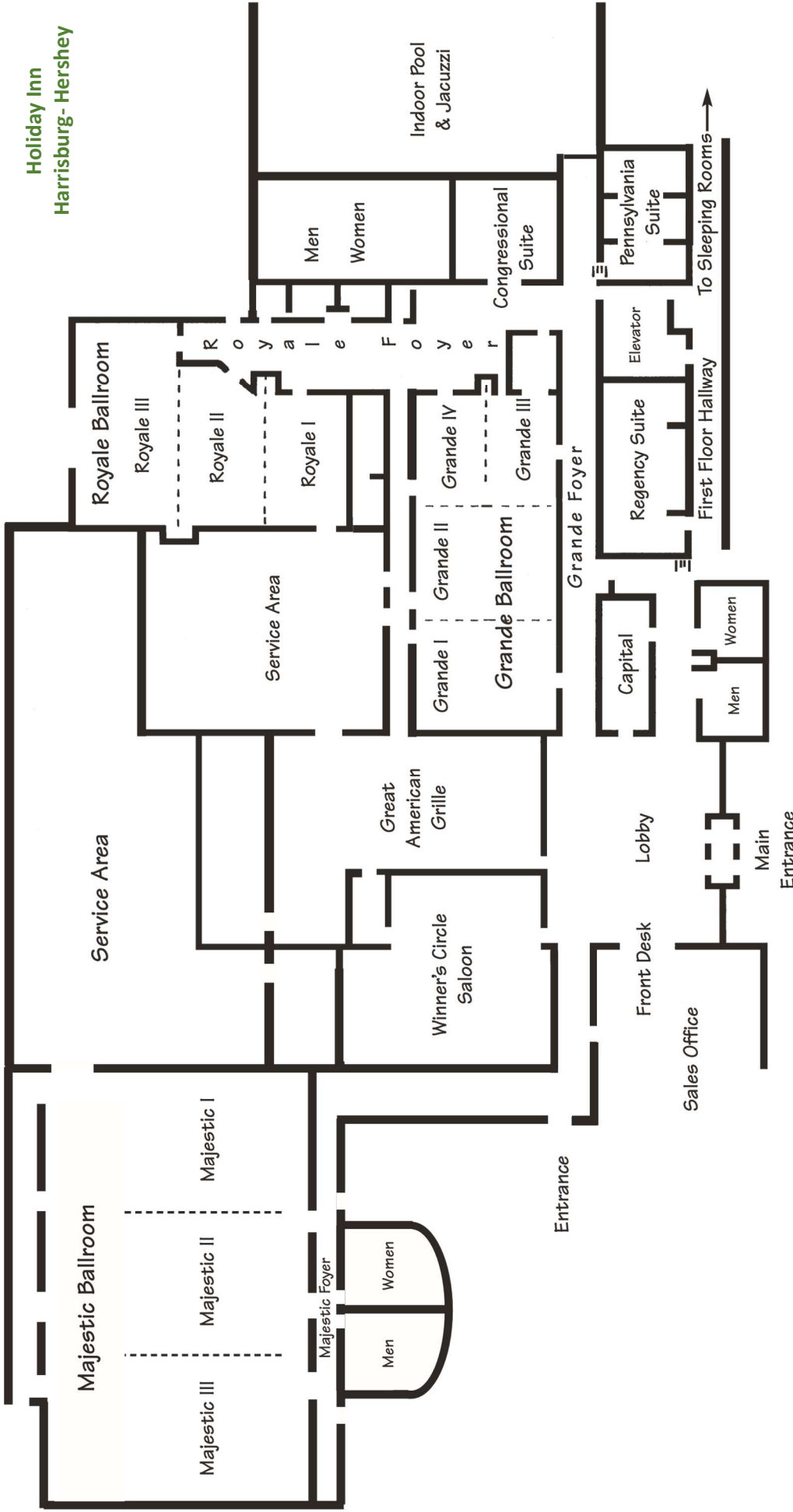
Microphone (Wired)	\$25.00
Wireless Handheld	\$150.00
Wireless Lavalier	\$150.00
Mixer: 4 In/ 1 Out	\$55.00
Standing Microphone Stands	\$20.00
Tabletop Microphone Stands	\$20.00
Portable CD with Speakers	\$70.00
Anchor Liberty Speakers Portable	\$50.00
VGA Cables	\$12.00

Other

AV Technician (per hour)	\$55.00
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90X160 Screen	\$200.00
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Prices are per item per day. Prices do not reflect 22% service charge and 6% sales tax.



Meeting and Banquet Facilities

ROOM	DIMENSIONS	SQUARE FEET	CEILING HEIGHT	BANQUET STYLE	U-SHAPE STYLE	SCHOOLROOM STYLE	CONF. STYLE	THEATER STYLE	RECEPTION STYLE
MAJESTIC BALLROOM	90' X 60'	5,460	16'	540	N/A	375	N/A	625	700
MAJESTIC I, II, or III	30' X 60'	1,800	16'	180	48	99	48	185	250
GRANDE BALLROOM	105' X 45'	4,725	14'	420	N/A	300	N/A	525	600
GRANDE I or II	35' X 45'	1,575	14'	120	40	80	40	150	200
GRANDE III or IV	35' X 22'	770	14'	60	24	40	28	75	100
ROYALE BALLROOM	45' X 75'	3,375	12'	270	N/A	160	N/A	350	350
ROYALE I	22' X 36'	792	12'	60	24	40	28	60	100
ROYALE II	22' X 44'	968	12'	80	30	50	32	110	150
ROYALE III	28' X 55'	1,540	12'	110	40	70	40	140	250

ROOM	DIMENSIONS	SQUARE FEET	CEILING HEIGHT	BANQUET STYLE	U-SHAPE STYLE	SCHOOLROOM STYLE	CONF. STYLE	THEATER STYLE	RECEPTION STYLE
CONGRESSIONAL SUITE	31' X 37'	1,147	10'	80	32	48	32	110	150
REGENCY SUITE	50' X 18'	900	8'	60	27	45	28	70	125
PENNSYLVANIA SUITE	25' X 34'	884	8'	50	21	30	24	50	85
CAPITAL	40' X 20'	800	9'	30	21	25	19	30	75
BOARDROOM (Not Showm)	32' X 12'	384	8'	10	N/A	N/A	10	N/A	N/A
WINNER'S CIRCLE	48' X 36'	1,728	10'	280	30	100	30	200	300