



HOLIDAY INN

Catering Selections



BREAKFAST BUFFET

all buffets are a minimum of 25 guests.

American Morning Buffet

Farm fresh Eggs
Breakfast Potatoes
Applewood Smoked Bacon & Link Sausage
Thick French Toast
Sliced Seasonal Fruits & Berries Display
Toaster Station with Whole White, & Wheat Breads
Assorted Muffins, Danish, & Croissants
Whipped Butter & Preserves
Orange Juice, Apple Juice, Fresh Brewed Coffee, & Tea

Classic Continental

Freshly Baked Danishes, Muffins, & Croissants
Whipped Butter & Preserves
Chilled Orange Juice, Cranberry Juice, & Apple Juice
Fresh Brewed Coffee, & Assorted Hot Tea

Sunrise Continental

Freshly Baked Danishes, Muffins, & Croissants
Display of Fresh Sliced Fruit & Berries
Whipped Butter & Preserves
Chilled Orange Juice, Cranberry Juice, & Apple Juice
Fresh Brewed Coffee, & Assorted Hot Tea

Healthy Morning Start

Vanilla Yogurt, Plain Greek Yogurt with Assorted Toppings
Honey, Chopped, Nuts, Granola, Toasted Coconut, & Dried Fruits
Hard Boiled Eggs, Assorted Oatmeal
Fresh Sliced Fruit & Berries
Whipped Butter & Preserves
Almond Milk, 2% Milk, Chilled Orange Juice, Cranberry Juice, & Apple Juice
Fresh Brewed Coffee, & Assorted Hot Tea

all menu items are subject to 20% gratuity and current sales tax.

MORE BREAKFAST

Breakfast Burritos

Choose up to (2) two

South of the Border

Scrambled eggs Chorizo, Potato, Pepper Jack Cheese, & Salsa

Bacon and Egg

Scrambled Eggs, Bacon, Cheddar Cheese, Potato, & Salsa

Healthy

Scrambled Egg Whites, Spinach, Peppers, Swiss & Salsa

Breakfast Sandwiches

Choice of Muffin, Bagel, Croissant or Biscuit. Choose up to (2) two

Bacon, Egg, & Cheese

Sausage Patty, Egg, & Cheese

Canadian Bacon. Egg, & Cheese

A La Carte Breakfast Items

Choose up to (3) three

Assorted Donuts

Assorted Bagels

Assorted Danish

Assorted Granola Bars

Assorted Muffins

Assorted Breakfast Bars

Fresh Whole Fruit

Yogurt Parfaits with Berries, Honey, & Granola

Sausage Biscuits

Freshly Baked Biscuits

Assorted Breakfast Pastries

SANDWICH BUFFETS

all buffets are a minimum of 25 guests.

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Classic Deli

Sliced Roast Beef, Turkey Breast, Smoked Ham

Sliced Assorted Cheeses

Assorted Breads

Kettle Chips

Freshly Baked Cookies

Healthy Deli Buffet

Sliced Turkey

Sliced Assorted Cheeses

Wheat Bread Rolls

Garden Salad Bar

Whole Fruit

Turkey Club

Thinly Sliced Turkey Breast

Croissant, White or Wheat Breads

Applewood Bacon

Cheddar Cheese

Kettle Chips

Freshly Baked Brownies

Wrap Buffet

Grilled Chicken Wrap

Served with crisp iceberg lettuce, tomato, cheddar
cheese wrapped in a soft flour tortilla

or

Grilled Chicken Caesar Wrap

Served with crisp romaine lettuce, parmesan cheese,
caesar dressing

Served with Kettle Chips

Freshly Bakes Cookies or Brownies

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LUNCHEON - HOT BUFFETS

all buffets are a minimum of 25 guests.

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A Taste of the South

Tossed Garden Salad
Southern Fried Chicken
Creole Jambalaya, Red Beans & Rice
Southern Style Green Beans with Bacon
Bourbon Glazed Southern Bread Pudding

Smart & Lite Buffet

Seasonal Field Greens
Tomatoes, Carrots, Cucumbers, Garbanzo Beans, Black Beans,
Shredded Cheddar, Hard Boiled Eggs, Sliced Almonds
Seared Salmon with Dill Lemon Butter
Herb Roasted Chicken Breast with Natural Jus
Brown Rice Pilaf
Oven Roasted Balsamic Vegetables

Burger Station

Beef Patties, Grilled Chicken Patties, Black Bean Patties
White & Wheat Buns
Lettuce, Tomato, Red Onion, Bacon, Pickles
Assortment of Sliced Cheese and Condiments
Sweet Potato Fries, Potato Chips, Fruit Cup

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LUNCH BOXES

Choice of (2) two

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Honey Baked Ham
with American Cheese

Roasted Turkey Breast
with Swiss Cheese

Veggie
with American Cheese

Served on your choice of Croissant, Hoagie Roll, or Wheat Bread

Lettuce, Tomato, Sweet Red Onion, Dill Pickle, Mayonnaise,
Mustard

Assorted Soft Drink

Bagged Chips

Freshly Baked Cookies or Brownies

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SALAD BUFFET

all buffets are a minimum of 25 guests.

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Classic Salad Bar

Smoked Ham & Chopped Turkey Breast

Romaine, Garden Mix Lettuce, Kale

Grated Cheddar Cheese, Blue Cheese, Parmesan Cheese

Bacon Bites, Cucumber, Carrots, Red Onion, Tomatoes, Sliced

Strawberries, Croutons, Almonds.

Assorted Dressings

MORE BUFFETS

all buffets are a minimum of 25 guests.

Soup & Salad Bar

Choice of (1) one Soup:

Chicken Tortilla, Tomato Basil, Broccoli Cheddar, or Baked Potato
Served with Freshly Baked Rolls

Romaine, Garden Mix Lettuce, Kale
Grated Cheddar Cheese, Blue Cheese, Parmesan Cheese
Bacon Bites, Cucumber, Carrots, Red Onion, Tomatoes, Sliced
Strawberries, Croutons, Almonds.
Assorted Dressings

Your Choice of Dessert:

Bread Pudding
or
Pecan Pie

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AN IHG® HOTEL

FULL DAY MEETING PACKAGES

Jazz Fest Package

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Continental Breakfast

- Sliced Seasonal Fresh Fruits & Whole Fresh Fruit
- Variety of Breakfast Pastries & Muffins
- Chilled Orange Juice & Apple Juice

Mid-Morning Break

- Assorted Soft Drinks
- Bottle Water
- Fresh Brewed Coffee & Assorted Teas

Deli Buffet Lunch

- Creole Potato Salad
- Sliced Ham & Turkey
- Sliced American, Swiss, & Pepper Jack Cheese
- Variety of Freshly Baked Breads
- Homemade Kettle Chips
- Freshly Brewed Iced Tea

Afternoon Break

- Freshly Baked Brownies & Chocolate Chip or White Chocolate Macadamia Nut Cookies
- Assorted Soft Drinks & Bottle Water
- Fresh Brewed Coffee & Assorted Teas

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Family Gras Package



Continental Breakfast

Sliced Seasonal Fresh Fruits & Whole Fresh Fruit
Variety of Breakfast Pastries & Muffins
Chilled Orange Juice & Apple Juice

Mid-Morning Break

Assorted Soft Drinks
Bottle Water
Fresh Brewed Coffee & Assorted Teas

Hot Buffet Lunch

Choice of (1) one Entree:

Roast beef, Served with Au Jus
Chicken Breast Served Blackened, Baked or with Lemon Sauce
Catfish Served Blackened or Baked

Choice of (1) one Starch:

Garlic Mash Potatoes
Rice Pilaf
Cajun Alfredo Pasta
Macaroni & Cheese

Choice of (1) one Vegetable:

Cajun Corn
Steamed Broccoli
Green Beans
Zucchini Squash Medley

Afternoon Break

Freshly Baked Brownies, Chocolate Chip or White Chocolate Macadamia Nut Cookies
Assorted Soft Drinks & Bottle Water
Fresh Brewed Coffee & Assorted Teas



BREAKOUTS & REFRESHMENTS



Stadium Snacks

- Giant Soft Pretzels
- Mini Hot Dogs in Bun
- Assorted Candy Bars, Buttered Popcorn
- Assorted Soft Drinks, Gatorade
- Assortment of Condiments

Light & Fresh

- Fresh Whole Fruit Basket
- Individual Trail Mix, Assorted Granola Bars
- Fresh Herd Quinoa Cup with Seasonal Vegetables
- Assorted Aqua Fresca's

Grab a Snack

- Individual Assortment of Chips, Pita Chips
- Popcorn, Pretzels
- Assortment of Candy Bars
- Coffee, Decaffeinated Coffee, & Assorted Teas



Dinner Buffet

all buffets are a minimum of 25 guests.

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One Entree Two Entree Buffet Three Entree Buffet

Select One:

- Chefs Salad:** Crisp Iceberg and Romaine Blend, Grape Tomato, Shredded, Carrot, Cucumber, Crouton, Ranch Dressing and Balsamic Vinaigrette
- Caesar Salad:** Crisp Romaine Hearts, Caesar Dressing Parmesan Cheese, Croutons, Caesar Dressing
- Field Greens Salad:** Delicate Greens, Tomato, Cucumber, Toasted Almonds, Feta Cheese Crumble, Ranch and Red Wine Vinaigrette Dressing

Entree Selections:

- Roasted Pork Loin with Balsamic Jus
- Cajun Seared Salmon
- Grilled Bourbon Chicken with Honey Bourbon Glaze
- Southern-Fried Buttermilk Chicken
- Baked Chicken Quarters
- Cajun Chicken Alfredo Sauce Penne Pasta

Choice of (1) one Starch:

- Garlic Mash Potatoes
- Macaroni & Cheese
- Cajun Alfredo Pasta
- Etouffee

Choice of (1) one Vegetable:

- Cajun Corn
- Steamed Vegetable Medley
- Southern Style Green Beans
- Zucchini Squash Medley

Choice of (1) one Dessert:

- Freshly Baked Brownies
- Assortment of Fresh Baked Cookies
- Bread Pudding
- Red Velvet Cake
- German Chocolate Cake
- Fruit Cobbler

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Plated Dinner Entrees



Chicken Alexis

Baked Boneless Breast of Chicken
Topped With Creamy Mushroom Sauce

Baked Catfish

Fresh Catfish baked Golden Brown
Topped with a Light Cream Crawfish Sauce

Fresh Filet of Salmon

Fresh Salmon Perfectly Baked
Topped with a Creamy Dill Sauce

Chicken & Broccoli Alfredo

Baked Chicken Breast served with Penne Pasta
Topped with a Creamy Broccoli Alfredo

Tournedos La Teche

Two Beef Tenderloin Medallions Charbroiled
Topped with a Spicy Crawfish Sauce

*Entrees are served with your Choice of Soup, Salad, & Dinner Dessert
Starch, Vegetable, Warm Dinner Rolls
Beverages, included Ice Tea, Iced Water, & Regular & Decaffeinated Coffee*

*(Please refer to the Accompaniments section for available dinner entrée side options.)
An additional \$2 per person will be charged for events offering two or more plated dinner entrée choices.*



Accompaniments for Dinner Entrees



Soups:

- Chicken & Sausage Gumbo
- Vegetable
- Tomato Basil
- Creme of Broccoli
- Baked Potato

Vegetables:

- Seasoned Green Beans
- California Medley
- Green Beans Almondine
- Sweet Corn Nibbles
- Glazed Baby Carrots
- Mustard Greens with Ham

Starch:

- Au Gratin Potatoes
- Butter Whipped Potatoes
- Rice Pilaf
- Pasta Alfredo
- Candied Yams

Dessert:

- Strawberry Shortcake
- German Chocolate Cake
- Apple or Peach Cobbler
- New Orleans Style Bread Pudding
with Parline Sauce

*Entrees are served with your Choice of One (1) Soup, Salad, Dinner Dessert
Starch, and Vegetable*
Beverages included Ice Tea, Iced Water, & Regular & Decaffeinated Coffee



Cajun Specialties

Choose Up to 4 items listed

- » Assorted Finger Sandwiches (100 Count - Ham, Turkey, Roast Beef)
- » Deviled Eggs (50 Per Pan)
- » Spanakopita (100 Per Pan)
- » Spicy Chicken Wings with Bleu Cheese (100 Per Pan)
- » Chicken Strips with Dipping Sauce (100 Per Pan)
- » BBQ Meatballs 100 Per Pan)
- » Fried Catfish Strips (100 Per Pan)
- » Mini Crab Cakes (50 Per Pan)
- » Mini Meat Pies (50 Per Pan)
- » Spinach & Artichoke Dip (Serves 30 Guest)
- » Boudin Eggs Rolls (100 Per Pan)
- » Garden Salad (Serves 30 Guest)
- » Caesar Salad (Serves 30 Guest)
- » Bread Pudding (Serves 30 Guest)

all menu items are subject to 20% gratuity and current sales tax.

Cajun Specialties

Choose Up to 4 items listed

- » New Orleans Red Beans (Serves 30 guests)
- » Shrimp Pasta (Alfredo) (Serves 30 guests)
- » BBQ Shrimp & Grits (Serves 40 guests)
- » Chicken & Sausage Jambalaya (Serves 30 guests)
- » Chicken & Sausage Gumbo & Rice (Serves 30 guests)
- » Macaroni & Cheese (Serves 30 guests)
- » Southern Potato Salad (Serves 30 guests)
- » Round House Potatoes (Serves 30 guests)
- » Green Beans (Serves 30 guests)
- » Buttered Corn (Serves 30 guests)
- » Mixed California Vegetables (Serves 30 guests)
- » Green Peas (Serves 30 Guest)
- » Fried Catfish Fillets (Serves 30 Guest)
- » Fried Chicken (Serves 30 Guest)
- » Brown Gravy (Serves 30 Guest)

all menu items are subject to 20% gratuity and current sales tax.

Beverage Selections & Bar Service



Host Bar

Fully stocked bar featuring Premium Well, Top Shelf, and Luxury Brands. Please refer to the list below for specific selections.

	Premium Well	Top Shelf	Luxury
Mixed Drinks	\$7.00	\$8.00	\$10.00
Domestic Beer	\$5.00	\$5.00	\$5.00
Imported Beer	\$6.00	\$6.00	\$6.00
Craft Beer	\$7.00	\$7.00	\$7.00
Wine	\$7.00	\$8.00	\$10.00
Cordials	\$9.00	\$9.00	\$9.00
Cognacs/Brandy	\$7.00	\$8.00	\$10.00

The host will be charged based on the actual number of individual drinks consumed, with all charges applied to the Master Account. A bartender fee of \$135 per bartender will apply.

(The Bartender Charge is waived at the point of the exceeding \$500.00 at each bar)



Beverage Selections & Bar Service

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Cash Bar

Fully stocked bar featuring Premium Well, Top Shelf, and Luxury Brands. Please refer to the list below for specific selections.

	<i>Premium Well</i>	<i>Top Shelf</i>	<i>Luxury</i>
Mixed Drinks	\$8.50	\$9.50	\$11.50
Domestic Beer	\$6.00	\$6.00	\$6.00
Imported Beer	\$7.00	\$7.00	\$7.00
Craft Beer	\$8.00	\$8.00	\$8.00
Wine	\$8.00	\$10.00	\$12.00
Cordials	\$10.25	\$10.25	\$10.25
Cognacs/Brandy	\$8.50	\$9.50	\$11.50

A cashier will be provided for your guests to purchase drinks at the cash bar. All sales will be on a cash-only basis. Drink tickets will be supplied by the hotel. The host organization is responsible for the bartender and cashier fees..

*A Bartender fee of \$135 Per Bartender Will Apply.
A Cashier is Required at a Charge of \$125.00*

(The Bartender Charge is waived at the point of the exceeding \$500.00 at each bar)

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Beverage Selections & Bar Service



Non Alcohol Beverages

All beverages are available for purchase and will be charged based on consumption.

Can Sodas

Power Aid

Energy Drink

Sprite

Coca-Cola / Diet Coca-Cola

Pepsi / Diet Pepsi

Root Beer

Bottled Water

Gallon

Sweet or Unsweet Iced Tea

Lemonade

Pink Lemonade

Regular Coffee or Decaffeinated

Orange Juice

Apple Juice

Fresh Fruit Infused Water

