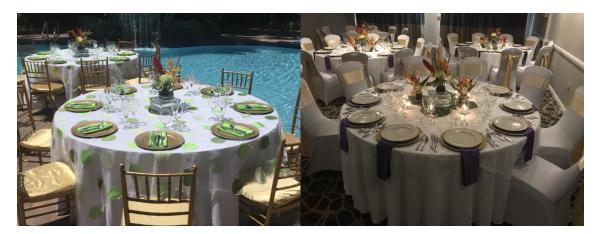


# **Catering Menus**



2905 Sheridan Street Hollywood FL 33020



## Ready, Set, Breakfast!

#### Sunrise Continental \*\*\$19.95\*\* (25 guest minimum \$100 fee added if under )

Brewed Coffee and Assorted Gourmet Flavored Teas Assorted Juices: Orange, Apple, Cranberry Juice Assorted Bagels with Cream Cheese Muffins and Croissants along with condiments to include Butter, Jellies and Jams

#### Light Fit Choice \*\*\$19.95\*\* (25 guest minimum \$100 fee added if under )

Brewed coffee and Assorted Gourmet Flavored Teas Assorted Juices: Orange, Apple, Grapefruit Seasonal Diced Fresh Fruit Assorted Protein Bars Assorted Flavored Yogurts

#### Holiday Inn Signature Breakfast Buffet \*\*\$26.95\*\*

(35 guest minimum \$100 fee will be added if under) Brewed coffee and Assorted Gourmet Flavored Teas Assorted Juices: Orange, Apple, Cranberry Juice Farm Fresh Scrambled eggs Buttermilk Pancakes Baby Red Bliss Country Potatoes Biscuits with Creamy Sausage and Gravy Country Sausage Links, Crispy Applewood-Smoked Bacon, Corn Beef (Choice of 2) Assorted Bagels and Muffins along with condiments to include Butter, Jellies and Jams



## **Executive Planner package**

\*\*\$25.95\*\* Per Person (25 guest minimum \$100.00 fee will be added if under)

#### Morning Continental Breakfast

Brewed Coffee Decaffeinated Coffee and Assorted Gourmet Flavored Teas Apple, Cranberry Freshly Squeezed Orange Gourmet Pastries to include Danishes, Muffins and Croissants along with condiments to include Butter, Jellies and Jams.

#### <u>Mid-Morning Beverage</u> Coke, Diet Coke, Sprite, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Gourmet Teas.

Afternoon Beverage Coke, Diet Coke, Sprite, Water with Assorted Homemade Cookies and Brownies.



### **Snack Bar Breaks**

(25 guest minimum \$100.00 fee if under)

Sweet Shop \*\*\$14.95\*\* per person Freshly Baked Cookies, Fudge Brownies and Assorted Muffins

Sweet and Salty Shop \*\*\$16.95\*\* per person Fudge Brownies, Soft Pretzels, Assorted Chips, Popcorn and Assorted Beverages

Fiesta Break \*\*\$16.95\*\* per person Stone Ground Corn Tortilla Chips, Sour Cream, Nacho Cheese and Salsa Bar

Healthy Fit Break \*\*\$14.95\*\* per person Protein Bar, Chilled Yogurt, Assorted Juices and Fresh Seasonal Fruit



### A La Carte Refreshments

Freshly Brewed Regular Coffee \$39.95 per gallon Freshly Brewed Decaffeinated Coffee \$39.95 per gallon Assorted Gourmet Herbal and Decaffeinated Teas \$39.95 Freshly Squeezed Orange, Cranberry or Apple Juice \$34.95 Assorted Soft Drinks \$3.50 per person Freshly Brewed Iced Tea \$32.95 per gallon Lemonade \$34.95 per gallon Bottled Water \$2.95 Fruit Punch 2-gallon punch bowl \$90.00 (50 glasses)

### A La Carte Bites

Assorted Danish Muffins and Bagels \$34.95 Assorted Flavored Yogurts \$2.95 each Assorted Dry Cereals with Milk \$3.25 each Assorted Protein Bars \$3.50 each Assortment of Freshly Baked Cookies \$29.95 per dozen Freshly Baked Fudge Brownies \$29.95 per dozen Assorted Individual Bags of Chips \$23.95 per dozen Assorted Candy Bars \$3.95 each



# Tasty, Healthy & Fresh Salads

All Plated Salads are accompanied with your choice of Dressings, (Ranch, Balsamic Vinaigrette, Caesar or Honey Mustard) and Dinner Rolls with Butter, Includes Freshly Brewed Iced Tea and Water

#### Chef Salad \*\*\$17.95\*\*

A bed of Mixed Greens, topped with Ham and Turkey, Shredded Cheddar Cheese, Fresh Tomatoes, Wedges and Sliced Cucumber.

#### Chicken Caesar Salad \*\*\$19.95\*\*

Grilled Chicken Breast on top of a bed of Crisp Romaine Lettuce with Parmesan Cheese and Homemade Croutons served with Caesar Dressing.

#### Grilled Chicken Salad\*\*\$19.95\*\*

Crisp Romaine Lettuce topped with Grilled Chicken Breast, Fresh Applewood Bacon and Tomatoes.

#### Garden House Salad \*\*\$15.95\*\*

A bed of Mixed Greens, Topped with Tomatoes Wedges, thinly sliced Red Onions, freshly cut Cucumbers sprinkled with Freshly Baked Croutons.

(25 guest minimum \$100.00 fee added if under )



#### Meeting Express Box Lunch \*\*\$24.95\*\* (25 guest minimum \$100 fee added if under)

Choice of Ciabatta Bread Or Wrap Sliced Baked Ham, Roasted Turkey, Tuna or Chicken Salad Provolone, Swiss or American Cheese Individual Potato Chips Freshly Baked Cookies Or Fresh Cut Fruit Assorted Soft Drinks or Bottled of water

#### Executive Lunch Buffet \*\*\$39.95\*\*(25 guest minimum \$100 fee added if under)

Deli Lunch Buffet to include Sliced Meats. Ham, Turkey, Roast Beef or Salami (Choice of three Meats) Served with a Chef's Selection of Breads.

Choose two of the following: Macaroni salad Southern Style Potato Salad Creamy Cole Slaw Mixed Green Salad Garden Fresh Caesar Salad Condiment Platter to include Shredded Lettuce, Sliced Fresh Tomatoes, Spanish Onion and Dill Pickle Spears Dessert to include our Chocolate Delight Platter which has Freshly Baked Brownies and Chocolate Chip Cookies

### Southern Country Style Lunch Buffet \*\*\$35.95\*\* (25 guest minimum \$100 fee if under)

(Choose two meats of the following:)
Barbeque Chicken, Baked in a Homemade BBQ Sauce
Classic Grilled Hot Dogs
Our 8oz Burger are all individually prepared from Juicy 100% Black Angus Beef
(Choose two sides of the following:)
Corn on the Cobb, Creamy Coleslaw, Southern Potato Salad, Homemade Baked Beans, Macaroni Salad

All Lunch Buffets are served with Dinner Rolls and Butter.



### Lunch Hour, Best Hour!

#### Little Havana \*\*\$37.95\*\* (25 guest minimum \$100.00 fee added if under)

Garden Salad with Tomatoes, Cucumber, Red Onions Hispanic Picadillo (Ground beef) Mojo Seasoned Chicken pieces Delicious Sweet Plantains White Rice and Black Beans Chef's Choice of Dessert

#### Tour of Italy \*\*\$37.95\*\* (25 guest minimum \$100.00 fee added if under)

Hearts of Romaine Lettuce, Parmesan Cheese, Croutons tossed in Caesar Dressing Baked Ziti Baked Chicken Parmesan served with Roasted Garlic Sauce Meatballs with Sausage and Peppers in Mariana Sauce Garlic Breadsticks Chef's Choice of Dessert

#### Island Breeze \*\*\$36.95\*\* (25 guest minimum \$100.00 fee added if under)

Caribbean Caesar Salad served with Mango Caesar Dressing Jamaican Jerk Chicken Pulled Mojo Roasted Pork with Sautéed Onions Rice and Peas or Yellow rice Fresh Seasonal Vegetables Chef's Choice of Dessert



Mexican Fiesta \*\*\$35.95\*\* (25 guest minimum \$100.00 fee added if under) Garden Salad with Tomatoes, Cucumber, Crushed Tortilla Chips and Garlic Cilantro Sauce Seasoned Chicken and Seasoned Ground Beef, Peppers and Onions, Sour Cream and Jalapenos with Soft Tortillas and Hard Taco Shells Refried Beans Mexican Fiesta Rice Chef Choice of Dessert

#### Chicken Fry Festival \*\*\$34.95\*\* (25 guest minimum \$100.00 fee added if under)

Garden Salad with Fresh Tomatoes and Cucumbers Home Style Fried Chicken Mashed Potatoes with Homemade Gravy Corn on the Cobb Chef's Choice of Dessert

All Buffets are served with Dinner Rolls with Butter, Freshly Brewed Iced Tea with Lemon and Water



### **Signature Dinner Buffets**

(50 guest minimum \$100.00 fee added if under)

#### Entrée Selections (Choose Two Items) \*\*\$44.95\*\*

A \*\*\$5.00\*\* fee will be charged per person for each additional item: -Grilled Rosemary Breast of Chicken -Chicken Marsala -London Broil sliced with Teriyaki or Mushroom Gravy -Crunchy Herb Crusted Salmon -Glazed Roasted Pork Loin

#### Entrée Selections with a choice of two of the Following:

A \*\*\$3.00\*\* fee will be charged per person for each additional item: -Wild Rice -Garlic Roasted Potatoes -Honey Ginger Glazed Carrots -French Style green Bean Almandine -Homemade Mash Potatoes -Traditional Vegetable Blend Germany

All Buffets are served with Dinner Rolls and Butter, Freshly Brewed Iced Tea with Lemon, Water and Chef's Choice of Dessert



### Award Winning Plated Dinner (50 guest minimum \$100.00 fee added if under)

Marinated Beef Tenderloin Tips served topped with Marsala Mushroom Sauce served with Roasted Garlic Potatoes and Steamed Vegetables. \*\*\$39.95\*\*

Grilled Chili Rubbed Salmon, served with Citrus White Wine Butter, Garlic Roasted Potatoes and Grilled Vegetables. \*\*\$39.95\*\*

London Broil Sliced with Teriyaki or Mushroom Gravy, Mashed Potatoes and Malibu Vegetables. \*\*\$39.95\*\*

Chicken Marsala; Chicken Breast baked in White Wine Sauce and Mushrooms served with Mashed Potatoes. \*\*\$35.95\*\*

Chicken Parmesan; Chicken Breast hand breaded, topped with our own Zesty Marinara Sauce, Fresh Mozzarella Cheese served over Angel Hair Pasta. \*\*\$35.95\*\*

Roasted Quarter Leg Chicken served with Yellow Rice or Wild Rice Pilaf and Malibu Vegetables. \*\*\$34.95\*\*

Lemon Crusted Tilapia served with Wild Rice and steamed Vegetables. \*\*\$35.95\*\*

Mediterranean Pasta Tossed with Mushroom, Sundried Tomatoes, Spinach Garlic, Olive Oil and Italian Spices. \*\*\$32.95\*\*

All Plated Dinners are served with a Garden House Salad, Dinner Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Iced Tea and Water



Butler Passed Hors D'Oeuvres (Minimum of 50 pieces per order)

Sweet & Sour or Swedish Meatballs \*\*\$200.00\*\* Buffalo Chicken Wings with Blue Cheese Dressing \*\*\$200.00\*\* Beef or Chicken Teriyaki Skewers \*\*\$200.00\*\* Cocktail Franks in Puff Pastry with Yellow Mustard \*\*\$200.00\*\* Vegetable Spring Rolls with Sweet and Sour Sauce \*\*\$200.00\*\* Miniature Assorted Quiches \*\*\$200.00\*\* Spinach and Feta Cheese Triangles \*\*\$200.00\*\* Tempura Shrimp with Sweet Thai Chili Sauce \*\*\$250.00\*\* Mini Chicken or Beef Empanadas \*\*\$200.00\*\*

### Cakes

1/2 Sheet Cake \*\*\$60.00\*\* Full Sheet Cake \*\*\$120.00\*\* Cutting fee for cakes brought in \*\*\$1.00 per person\*\*



### **Specialty Trays**

#### Garden Vegetable Crudité

Our Delicate selection of fresh cut Vegetables to include Carrots, Celery Sticks, Broccoli and Cauliflower Florets served with a Creamy Ranch Dressing. Small Tray Serving 25 \*\*\$100.00\*\* Large Tray Serving 50 \*\*\$200.00\*\*

#### **Tropical Fresh Fruit Display**

Sliced Seasonal Fresh Fruit to include Melons, Pineapple, Strawberries and other delicious selections served with Yogurt Dipping Sauce. Small Tray Serving 25 \*\*\$90.00\*\* Large Tray Serving 50 \*\*\$175.00\*\*

#### **Domestic Cheese Display**

An Elegant Assorted Domestic and Imported Cheeses garnished with Grapes and Fresh Berries with an assortment of Crackers. Small Tray Serving 25 \*\*\$90.00\*\* Large Tray Serving 50 \*\*\$175.00\*\*

#### **Finger Sandwich Display**

Assorted Finger Sandwiches made from Baked Ham and Turkey with Sliced Cheese, on Gourmet Whole Grain Breads. Small Tray Serving 25 \*\*\$90.00\*\* Large Tray Serving 50 \*\*\$175.00\*\*

#### Mediterranean Antipasto

An Array of Imported Deli Meats & Cheeses, Veggies, Marinated Olives, Roasted Bell Red Peppers with Hummus, Jalapenos and Crackers. Small Tray Serving 25 \*\*\$90.00\*\* Large Tray Serving 50 \*\*\$175.00\*\*



## Wine & Spirits (25 guest minimum \$100.00 fee added if under)

Host Cash Bar -Consumption

House Brands \*\*\$8.95\*\* Premium Brands \*\*\$10.95\*\* Domestic Beers \*\*\$7.95\*\* Imported Beers \*\*\$8.95\*\* Wine \*\*\$8.95\*\* Mixed Drinks \*\*\$11.95\*\* Soft Drinks, Juices \*\*\$3.50\*\* Bottled Water \*\*\$3.50\*\*

#### House Brands-

Smirnoff Vodka, Gin, Rum, Tequila, Scotch , Canadian Club, Danzante Pinot Grigio, Canyon Road Chardonnay, Beringer White Zinfandel , Domestic, Imported and Non- Alcoholic Beer, Soft Drinks, Juices and Water.

#### Premium Brands-

Absolute Vodka, Tanqueray Gin, Captain Morgan Rum, Jose Cuervo Tequila, Johnny Walker Black, Makers Mark, Crown Royal Whiskey, Monterey Vineyards Pinot Noir, Rodney Strong Merlot, Kendall Jackson Cabernet Sauvignon.

#### Host Bar Per Person

House Brands **\*\*\$14.00\*\*** Premium Brands **\*\*\$18.00\*\*** Beer & Wine **\*\*\$10.00\*\*** 

(\*\*\$100.00\*\* Bartender Fee )



## **Booking Information**

**\*\*\$10.00 per person\*\*** deposit is required to confirm a function date. ALL deposits received must be applied to the date requested. Neither are refundable.

Estimated payment is due 3 weeks prior to function date. Final payment in full due 10 days before.

Minimum guarantee guest count is required 72 hours in advance

### **Room Charges**

If an additional room is needed for a meeting, ceremony or displays, there will be a charge of **\*\*\$400-\$600\*\***. Meeting and Seminars with a duration of 6 hours or more are subject to a fee of **\*\*\$2.50 per person\*\***. Groups that fall below 25 adults will be charged **\*\*\$15.00\*\*** for each person less than the 25 adults.

> Display tables are \*\*\$10.00 each\*\* Projector rental (HDMI, VGA, comp, S-Video \*\*\$75.00\*\* LCD Projector \*\*\$100.00\*\* Extension Cords \*\*\$5.00\*\* Power Strips \*\*\$5.00\*\* Easel with Pad and 2 Markers \*\*\$40.00\*\* Stage \*\*\$250.00\*\* Wireless Microphone \*\*\$100.00\*\* Lapel Microphone \*\*\$100.00\*\* Speaker Phone Equipment \*\*\$50.00\*\* \*\* Prior approval must be obtained for all music brought in\*\*

> There will be a \*\*\$75.00\*\* clean up fee for confetti, glitter or candle wax.

### Banquet Rooms Food and Beverage minimum \*\*\$2000.00\*\*

Prices are subject to change based on market value. Sales tax and 22% Service charge will be added to ALL prices.