



CATERING MENU



Holiday Inn[®]
& Suites
Anaheim

Breakfast Buffet

Served with Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas

Traditional Continental Breakfast Buffet

Assorted Baked Muffins & Danish Pastries
Seasonal Fresh Sliced Fruits
Chilled Juices: Orange, Cranberry, & Apple Juice

\$21.95++ per person

All American Breakfast Buffet

Freshly Scrambled Eggs
Choice of: Crisp Bacon, Breakfast Sausage Links, or Canadian Bacon
Country Style Breakfast Potatoes
Seasonal Array of Fresh Sliced Fruit
Chilled Juices: Orange, Cranberry, & Apple Juice

\$26.35++ per person

Breakfast Enhancements:

Only Offered as Additions to complete Breakfast Entrees

Fruit & Yogurt Parfait	\$5.45++ each
Freshly Scrambled Eggs	\$4.35++ per person
Cold Cereal & 2% Milk	\$4.35++ per person
Hot Oatmeal	\$4.35++ per person
Biscuits & Creamy Gravy	\$7.65++ per person
Fluffy Buttermilk Pancakes	\$6.55++ per person
Assorted Bagels & Cream Cheese	\$43.95++ per dozen

22% Service Charge and applicable Sales Tax of 7.75% will be added.

Buffet is serviced to last 1 ½ hours.

Minimum of 25 Guests

Breakfast Plated

Served with Chilled Juices: Orange, Cranberry, or Apple Juice as well as Freshly Brewed Regular & Decaffeinated Coffee and Assorted Hot Teas

The American Breakfast

Freshly Scrambled Eggs
Choice of: Crisp Bacon, Breakfast Sausage,
or Canadian Bacon
Country Style Potatoes
Croissant Basket

\$19.75++ per person

French Toast

Freshly Scrambled Eggs
Choice of: Crisp Bacon, Breakfast Sausage, or Canadian Bacon
Cinnamon Glazed French Toast
Served with Creamy Butter & Maple Syrup

\$20.85++ per person

Eggs Benedict

Sliced Canadian Bacon & Poached Egg
on a Toasted English Muffin
Topped with Rich Hollandaise Sauce
Served with Country Style Potatoes

\$20.85++ per person

22% Service Charge and applicable Sales Tax of 7.75% will be added
Minimum of 25 Guests

A La Carte

BAKED GOODS BY THE DOZEN

Assorted Baked Muffins	\$32.95++ per dozen
Assorted Danish Pastries	\$32.95++ per dozen
Cinnamon Rolls	\$32.95++ per dozen
Croissants with Creamy Butter	\$43.95++ per dozen
Assorted Bagels with Cream Cheese	\$43.95++ per dozen

BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee	\$43.95++ per gallon
Tea (Hot or Iced)	\$43.95++ per gallon
Orange, Cranberry or Apple Juice	\$38.45++ per gallon
Assorted Soft Drinks (Coke Product)	\$3.25++ each
Bottled Water	\$3.25++ each

SWEETS BY THE DOZEN

Chocolate Fudge Brownies	\$30.75++ per dozen
Assorted Cookies	\$30.75++ per dozen
Rice Krispy Treats	\$30.75++ per dozen

SAVORY

Warm Pretzels	\$38.45++ per dozen
Assorted Bagged Chips	\$21.95++ per dozen
Hummus with Pita Chips	\$7.65++ per person
Chips & Salsa	\$7.65++ per person
Seasonal Fresh Fruit	\$7.65++ per person

22% Service Charge and applicable Sales Tax of 7.75% will be added.
Minimum of 25 Guests

Lunch Buffet

Served with Green Salad and Chef's selection of Dessert and Freshly Brewed Regular & Decaffeinated Coffee and Ice Tea

DELI BUFFET

Selection of shaved Roast Beef, Sliced Ham, & Turkey
Assorted Sliced Cheeses, Crisp Lettuce,
Juicy Tomato Slices & Sliced Red Onion
Dill Pickle Spears
Red Skin Potato Salad
Potato Chips
Assorted Artisan Sliced Breads & Fresh Rolls

\$36.25++ per person

SOUTH OF THE BORDER

Roasted Corn & Black Bean Salad
Beef or Chicken Fajitas
Cheese Enchiladas
Refried Pinto Beans
Mexican Rice, Corn, & Sour Cream
Onion/Cilantro
Flour Tortillas
Chips & Salsa

\$47.25++ per person

LITTLE ITALY

Antipasto Salad
Classic Creamy Caesar Salad
Fettuccine Alfredo
Penne Pasta Primavera
Freshly Baked Warm Garlic Bread

\$41.75++ per person

22% Service Charge and applicable Sales Tax of 7.75% will be added.
Buffet is serviced to last 1 ½ hours.
Minimum of 25 Guests

Lunch Entrées

Hot Items

Served with Green Salad and Chef's selection of Dessert and Freshly Brewed Regular & Decaffeinated Coffee and Ice Tea

Monterey Grilled Chicken

Tender Grilled Chicken Breast Topped with Monterey Jack Cheese, Diced Tomatoes, Crisp Bacon & BBQ Sauce
Served over Rice Pilaf with Seasonal Vegetables

\$36.25++ per person

Fish & Chips

Flaky Beer Battered Cod
Served with our House Made Pub Chips
& Creamy Coleslaw

\$30.75++ per person

Citrus Grilled Salmon

Grilled Salmon Fillet Finished in a Citrus,
White Wine Butter Sauce
Served over Rice Pilaf with Seasonal Vegetables

\$41.75++ per person

Vegetarian Panini

Grilled Bell Peppers, Grilled Eggplant,
and Buffalo Mozzarella on Ciabatta Bread.
Served with Fresh Basil/Pesto Spread, and Pasta Salad

\$21.95++ per person

22% Service Charge and applicable Sales Tax will be added.
When more than two (2) entrée is requested, the higher price prevails.
Minimum of 25 Guests

Lunch Entrées

Sandwiches

Includes a choice of Chips or Coleslaw and Chef's selection of Dessert
Served with Freshly Brewed Regular or Decaffeinated Coffee and

Chipotle Chicken Wrap

Grilled Chicken Breast Tossed in a Chipotle Dressing,
Crisp Romaine Lettuce & Sliced Tomato
Rolled in a Red Flour Tortilla

\$30.75++ per person

Turkey Club Sandwich

Sliced Turkey, Crispy Bacon, Avocado,
Romaine Lettuce and Tomato Slices
Served on Toasted Sourdough

\$30.75++ per person

Mediterranean Wrap

Hummus, Sliced Tomatoes, Cucumbers,
Romaine Lettuce, Red Onions,
Feta Cheese & Green Olives Drizzled with
a Balsamic Vinaigrette
Rolled in a Green Flour Tortilla

\$30.75++ per person

Children's Menu

Choice of Entrees:
Chicken Fingers
Hamburger
Pizza

Served with Macaroni & Cheese or French Fries

\$16.45++ per person

22% Service Charge and applicable Sales Tax will be added.
When more than two (2) entrée is requested, the higher price prevails.
Minimum of 25 Guests

Boxed Lunches

ALL PACKED AND READY TO GO!

\$27.45++ per person

Served with Chips, Whole Fruit & Chocolate Chip Cookie
And a Choice of Soft Drink or Bottled Water

Special Boxed Lunch

A French Roll Filled with Sliced Ham,
Romaine Lettuce & Tomato

Holiday B.L.T

Bacon, Lettuce and Tomato
on a Freshly Baked Croissant

Chipotle Chicken Wrap

Grilled Chicken Breast
Tossed in a Chipotle Dressing,
Crisp Romaine Lettuce & Sliced Tomato
Rolled in a Red Flour Tortilla

Turkey Club Boxed

Sliced Turkey, Crispy Bacon, Avocado,
Romaine Lettuce and Tomato Slices
on Toasted Sourdough

Mediterranean Wrap

Hummus, sliced Tomatoes, Cucumbers, Romaine Lettuce, Red Onions,
Feta Cheese & Green Olives Drizzled with a Balsamic Vinaigrette
Rolled in a Green Flour Tortilla

22% Service Charge and applicable Sales Tax will be added.
Minimum of 25 Guests

Themed Buffet

Minimum of 50 guests
Served with Chef's selection of Dessert and
Freshly Brewed Regular & Decaffeinated Coffee or Ice Tea

TUSCAN BUFFET

Classic Caesar Salad
Rosemary Chicken
Peppercorn Beef
Eggplant Parmesan
Garlic Roasted Potatoes & Wild Rice
Tomato Cucumber Salad
Warm Rolls and Creamy Butter

\$54.95++ per person

ASIAN BUFFET

Mandarin Salad
Spicy Cucumber Salad
Beef & Broccoli Stir Fry
Kung Pao Chicken
Vegetable Lo Mein
Fried Rice

\$49.45++ per person

SPANISH BUFFET

Pozole
Braised Mole Beef Tacos
Pork Chile Verde
Refried Pinto Beans
Spanish Rice and Tortilla
Jicama Salad
Served with Salsa and Cilantro

\$60.45++ per person

22% Service Charge and applicable Sales Tax of 7.75% will be added.
Buffet is serviced to last 1 ½ hours.

Dinner Entrées

Served with Green Salad, Seasonal Vegetables, Warm Rolls & Creamy Butter, and Chef's selection of Dessert and Freshly Brewed Regular & Decaffeinated Coffee or Tea

Roasted Tri Tip

Tender Sliced Beef Topped with a Cabernet Demi Glaze & Served with Roasted Red Potatoes or Mashed Potatoes

\$49.45++ per person

Breast of Chicken

Served Over Rice Pilaf & Topped with Your Choice of a Marsala Wine Sauce or a Picatta Lemon Butter Caper Sauce

\$43.95++ per person

Grilled Salmon

Served Over Steamed Wild Rice & Topped with a Creamy Dill Sauce

\$49.45++ per person

Surf & Turf

Grilled Jumbo Shrimp & a Tender 6oz Top Sirloin Served with Roasted Red Potatoes or Mashed Potatoes

\$60.45++ per person

New Orleans Duo

Southern Fried Chicken & Fried Fish Served Over Red Beans & Rice

\$60.45++ per person

Vegetarian Panini

Grilled Bell Peppers, Grilled Eggplant, and Buffalo Mozzarella on Ciabatta Bread. Served with Fresh Basil/Pesto Spread, and Pasta Salad

\$21.95++ per person

22% Service Charge and applicable Sales Tax 7.75% will be added.
When more than two (2) entrée is requested, the higher price prevails.
Minimum of 50 Guests

Hors d'Oeuvres

Cold

Assorted Finger Sandwiches
Belgium Endive with Herbed Goat Cheese
Bocconchini Skewers
Dalmas with Tzatziki Sauce
Caribbean Chicken Boushee

\$220.00 per tray

Cold

California Sushi Rolls
Iced Shrimp
Smoked Lox & Cream Cheese Display
Salmon Mousse on Cucumbers
Assorted Canapés

\$275.00 per tray

Hot

BBQ Meatballs
Crostini
Chicken Fingers with Buffalo Sauce
Chicken Saté with Peanut Sauce
Taquitos with Fresh Salsa
Dim Sum Valley
Greek Vegetable Spring Rolls

\$220.00 per tray

Hot

Southwestern Spring Rolls
Wonton Crusted Shrimp
Smoked Salmon Pizza Bagel
Beef Wellington
Crab Cakes

\$220.00 per tray

DISPLAYED SELECTIONS

GOURMET VEGETABLE DISPLAY

Assorted Variety of Seasonal Vegetables
Ranch Dressing and French Onion Dip

\$5.45 per person

CHEESE & FRESH FRUIT DISPLAY

Variety of Gourmet Cheese and Crackers

\$7.65 per person

FRESH FRUIT DISPLAY

An Array of Sliced Seasonal Fruit

\$5.45 per person

**Prices are per 50 servings
Served Buffet Style or
\$50.00 Per Server for passed Hors D'oeuvres (3 hours maximum)**

22% Service Charge and applicable Sales Tax of 7.75% will be added.
Minimum of 50 Guests

Beverage Menu

Call

Smirnoff
Seagrams
Bacardi
Jim Bean
Jose Cuervo
Cutty Sark

Premium

Grey Goose
Beefeater
Bacardi Superior
Jack Daniels
Patron
Chivas

Cognac/Cordials

Hennessy
Baileys Kahlua
Midori

Drink Type

	<u>Hosted Bar</u>	<u>Cash Bar</u>
Call	\$10.00	\$11.00
Premium	\$13.00	\$14.00
Cognac	-----	-----
Wine/Glass	\$13.00	\$14.00
Beer	\$10.00	\$11.00
Bottled Water	\$4.00	\$6.00
Soft Drink	\$4.00	\$6.00
Energy Drink	\$6.00	\$6.00

Fixed Bar Price Options

<u>Call</u>	<u>Per Person</u>	<u>Premium</u>	<u>Per Person</u>
1 Hour	\$22.00++	1 Hour	\$28.00++
2 Hours	\$28.00++	2 Hours 3	\$34.00++
3 Hours	\$34.00++	Hours 4	\$40.00++
4 Hours	\$38.00++	Hours	\$44.00++

Drink Tickets:

Call & Below \$10.00 each
Premium & Below \$13.00 each

22% Service Charge and applicable Sales Tax 7.75% will be added.

Beverage Menu

Wine & Beer

White

Chardonnay

- Canyon Road, CA
- Kendall Jackson, CA

Sauvignon Blanc

- Brancott, New Zealand

Reisling

- Chateau St. Michelle, WA

Zinfandel

- Woodbridge, CA

Red

Merlot

- Canyon Road, CA
- Rodney Strong, CA

Cabernet Sauvignon

- Canyon Road, CA
- Kendall Jackson, CA

Pinot Noir

- Mark West, CA

Red Blend

- 14 Hands, WA

Craft

Blue Moon

Goose Island IPA

Sam Adams

Sierra Nevada Pale Ale

Imports

Corona Extra

Heineken

Stella Artois

Modelo Especial

Dos Equis XX

New Castle

Domestic

Bud Light

Budweiser

Coors Light

Miller Lite

Michelob

O'Doul's

22% Service Charge and applicable Sales Tax 7.75% will be added.

Terms and Conditions

Thank you for your interest in Holiday Inn & Suites Anaheim. We take pride in our facility and professional staff. We hope you will give us the opportunity to serve your event.

Please keep in mind that the menus we have included are a sample of our culinary expertise. We are always open to creating menus and events that best fit the needs of our clients. Endless themes and cuisines are within our capability. The hotel shall have the right to make a substitution of any menu item should it not be reasonable and/or readily obtainable in the marketplace. If more than one entrée is chosen, the hotel requires the exact number of each item needed.

Attendance Guarantees

For all functions, the hotel must have a guaranteed attendance 72 business hours prior to the function. This guarantee is not subject to reduction. The Hotel will be prepared to serve an additional 5% over your final guarantee.

Deposits

Deposits are non-refundable and non-transferable.

Payments

Full payment is due one week prior to the function. The hotel accepts cash, cashier's checks and money orders. Company or personal checks are not accepted. Any adjustments in final payment must be made in advance of receiving additional services.

Security

The Hotel does not assume responsibility for the loss or damage of any articles or merchandise left in the public function space. Security arrangements for exhibits, merchandise or articles are the responsibility of the guest. Only hotel approved security may be used, and security fees will be the responsibility of the guest.

Room Assignment

Functions rooms are assigned by the number of guests anticipated to attend. The hotel reserves the right, with notification, to change assigned rooms should anticipated attendance change.

Taxes and Service Charges

All food & beverage served is subject to service charge. Food, beverage, room rental, miscellaneous charges and service charges are subject to applicable sales tax (California State Board Equalization Regulation #1063)

Audio Visual Equipment

Audio and visual requirements can be supplied through the Catering Department or by our off premise audio and visual company with an additional cost.

Music and Entertainment

The hotel reserves the right to control the volume on any form of entertainment. The hotel prohibits the use of fog machines in any of the function rooms. Dance floor rentals range from \$100 and up depending on size.

Minimums

A \$200 plus applicable taxes for labor charge will be added to all private food functions should less than 25% attend. A \$200 plus applicable taxes for bartender charge will apply to any private bar set-up.

Decorations

All decorations must meet with Anaheim Fire Department specifications and approval. The hotel will not permit the affixing of anything to the doors, walls, floors and ceilings of rooms with nails,

staples, tape or any other substance unless prior approval is given by the Catering Office. Please note that this policy will be strictly enforced. All production companies used in decorating the facilities must be approved by the Catering Office.

Signage

No signs may be put on function room doors, outside of the function room or anywhere else on property without hotel approval.

Parking

There is ample parking near all function rooms. Parking is \$22.00 inclusive per car.

Food and Beverage

Food and beverage are not permitted to be brought into the hotel nor removed from the premises.

Prices

Function prices and menu items are subject to change without notice. Functions with an advance deposit will guarantee the listed prices.

Miscellaneous Prices

Additional charge for cake cutting fee at \$2.00 plus applicable taxes and corkage fee at \$18.00 plus applicable taxes.

Seating

Table numbers and stands will be provided if you wish to have assigned seating, along with a floor plan.

Holidays

On the following holidays: New Year's Eve, New Year's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving and Christmas are subject to a 20% surcharge on all prices.