

HOLIDAY INN DINNER BUFFETS – 20 Guest Minimum

The Texan Buffet - \$36

Garden Tossed Salad with Choice of Two Dressings Roast Beef & Pulled Pork with BBQ Sauce (Add Fried or Bone-in BBQ Chicken - \$3) Cheesy Smashed Potatoes Baked Beans Corn on the Cob Coleslaw Slider Buns & Corn Bread Muffins Apple Pie

The All American Buffet - \$34

Garden Tossed Salad with Choice of Two Dressings
Grilled Hamburgers & Grilled Chicken
Choice of Hot Dogs or Bratwurst
Pasta Salad (choice of Vinaigrette or Mayonnaise)
French Fries, Potato Chips, Potato Salad (choice of 2)
Mini Corn On the Cob
All Appropriate Accompaniments
Cookies & Brownies OR Apple Pie

South of the Border Buffet - \$34

Tortilla Chips with Salsa Cheese Enchiladas

Marinated Tender Strips of Chicken and Steak with Sautéed Peppers and Onions Mexican Rice, Refried Beans, Warm Flour Tortillas (Corn Tortillas available upon request) Homemade Guacamole and Pico de Gallo Sour Cream, Shredded Cheese Blend, Diced Tomatoes, Shredded Lettuce Cinnamon Sugar Churros

Little Italy Buffet - \$34

Antipasto Salad

Baked Mostaccioli

Chicken Napoletana - grilled chicken with tomatoes, olives, artichokes & capers

Italian Sausage with Sautéed Peppers and Onions

Green Beans Amandine

Ratatouille - eggplant, zucchini, yellow squash, tomatoes, bell pepper, onions & garlic

Garlic Breadsticks

Tiramisu or Chocolate Cake

HOLIDAY INN DINNER BUFFETS – CONTINUED - 20 Guest Minimum

Create Your Own Buffet - \$37

Salad - Choice of One:

House *Caesar * Greek Salad

Proteins - Choice of Two:

Chicken Napoletana (spinach, olives, tomatoes, feta)
Chicken Piccata (lemon caper butter) * Chicken Parmesan
Tilapia Veracruz (tomatoes, olives, capers, onions and cloves)
Barbecue Salmon * Parmesan Crusted Tilapia with Lemon Beurre Blanc
Rosemary & Garlic Pork Loin * Italian Beef with Sweet Peppers
Barbecue Beef Brisket * Sausage & Beef Lasagna

Starches & Veggies - Choice of Three:

Baked Mac N Cheese * Herb Roasted Potatoes * Smashed Red Potatoes * Loaded Mashed Potatoes

Penne Primavera with Oil & Garlic * Rice Pilaf

Green Beans with Caramelized Shallots * Roasted Brussel Sprouts

Buttered Broccoli * House Medley (broccoli, cauliflower, carrot, zucchini, peppers)

Sweets - Choice of One:

Carrot Cake * Chocolate Cake * Cheesecake with Berries

Add Homemade Soup to any Buffet - \$2.00 per person All Buffets Served with Freshly Brewed Coffee & Iced Tea

CREATIVE STATIONS (All Stations priced per person in addition to Buffet pricing; \$75 Chef Fee per station)

Roasted Beef Tenderloin, with Mushroom Demi - \$12 Rosemary and Garlic Pork Loin, with Natural Jus - \$10 Glazed Ham, with Roasted Cinnamon Apples - \$10 Turkey Breast Roast, with Cranberry Relish - \$10 Prime Rib of Beef, with Au Jus & Horseradish - \$12

Live Pasta Station - \$15

Cavatappi Pasta with Marinara, Alfredo, Pesto sauces * Grilled Chicken, Italian Sausage, Shrimp Bell Peppers, Red Onion, Mushrooms, Spinach