



Holiday Inn[®]
& Suites
Harbourside

BANQUET MENU
AND
PRICING INFORMATION

401 2nd Street
Indian Rocks Beach, Florida 33785
www.HIHarbourside.com
(727) 595-9484

BREAKFAST BUFFET SELECTIONS

Minimum 25 Guests

Buffets served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teas

FLORIDA GULFSIDE CONTINENTAL

Fresh Florida Orange and other Assorted Juices

Assorted Danish

Breakfast Breads

Fresh Sliced Seasonal Fruit

THE HARBOURSIDE BREAKFAST

Fresh Florida Orange and other Assorted Juices

Fresh Fruit Tray and Assorted Mini Muffins

Breakfast Sandwiches –Ham, Egg & Cheese and Egg & Cheese on Croissants

INTRACOASTAL BREAKFAST

Fresh Florida Orange and other Assorted Juices

Seasonal Fresh Fruit and Assorted Flavored Yogurts

Biscuits with Jams and Preserves

Scrambled Eggs with Breakfast Potatoes

Crisp Bacon and Sausage Patties

PLATED BREAKFAST SELECTIONS

All plated breakfasts served with Fresh Florida Orange Juice and Freshly Brewed Regular or Decaffeinated Coffee

THE DOCKSIDER

Two Grade 'A' Scrambled Eggs

Select One: Crisp Bacon, Sausage Patties or Ham

Served with Buttermilk Biscuit and Breakfast Potatoes

THE ISLANDER

Texas French Toast grilled Golden Brown served with Creamy Butter and Syrup

Select One: Crisp Bacon, Sausage Patties or Ham

THE SUNRISER

Flaky Tart, Egg Custard, Applewood Bacon bits, Gruyere Cheese, and Herbs

Select One: Crisp Bacon or Sausage Patties

Select One: Seasonal Fresh Fruit or Breakfast Potatoes

THREE-BREAK PACKAGE

CONTINENTAL BREAKFAST

Fresh Florida Orange and other Assorted Juices
Assorted Fresh Fruit and Mini Danish Pastries
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

MID-MORNING BREAK

Assorted Sodas and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

MID-AFTERNOON BREAK

With your choice of:

BEACH BEVERAGE BREAK

THE SAND KEY

BELLEAIR BASIC

SUMMER FUN

FRITO DORITO BAR

THE COMPLETE MEETING PACKAGE

CONTINENTAL BREAKFAST

Fresh Florida Orange and other Assorted Juices
Assorted Fresh Fruit and Mini Danish Pastries
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

MID-MORNING BREAK

Assorted Canned Sodas and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

MID-AFTERNOON BREAK

Assorted Canned Sodas and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

LUNCH

Includes Iced Tea and Chef's Choice of Dessert
With your choice of:

CALIFORNIA CHICKEN SANDWICH PLATE

FOCACCIA CLUB PLATE

PLANTATION KEY BBQ BUFFET

HARBOURSIDE PASTA BUFFET

BREAK TIME SELECTION

BEACH BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffees, Assorted Teas
Assorted Canned Sodas and Bottled Water

THE SAND KEY

Assorted Candy Bars, Mixed Nuts, and Assorted Chips
Assorted Canned Sodas and Bottled Water

BELLEAIR BASIC

Cookies and Brownies
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas
Assorted Canned Sodas and Bottled Water

IRB PARFAIT BAR

Plain Yogurt, Granola, Fresh Berries, Dried Fruits, Assorted Nuts, and Honey
Iced Tea, Pink Lemonade, and Bottled Water

SUMMER FUN

Assorted Sweet Dessert Bars, Chex Trail Mix, and Popcorn
Assorted Canned Sodas, Iced Tea, and Pink Lemonade

FRITO DORITO BAR

Fritos & Doritos Chips with Queso, Shredded Cheese, Lettuce, Diced Tomatoes,
Sour Cream, Salsa, Cilantro, and Jalapenos
Assorted Sodas and Bottled Water

BAKERY TREATS

ASSORTED MUFFIN BASKETS	PER DOZEN
FRESH BAKED COOKIES	PER DOZEN
DOUBLE FUDGE BROWNIES	PER DOZEN
ASSORTED SWEET DESSERT BARS	PER DOZEN
ASSORTED DANISH PASTRIES	PER DOZEN
ASSORTED BAGELS & CREAM CHEESE	PER DOZEN
FRESH CHOCOLATE CROISSANTS	PER DOZEN
PUB PRETZELS WITH BEER CHEESE DIP	PER DOZEN
ASSORTED YOGURTS	EACH
FRESH SEASONAL FRUIT CUP	EACH

BEVERAGES

PRICE PER GALLON UNLESS NOTED

FRUIT PUNCH	BREWED DECAF COFFEE	
PINK LEMONADE	FRESH FLORIDA ORANGE JUICE	
ICED TEA OR HOT TEA	ASSORTED CANNED SOFT DRINKS	EACH
BREWED REGULAR COFFEE	BOTTLED WATER	EACH

SANDWICH SELECTIONS

Include choice of Chips or Pasta Salad and Iced Tea

Choice of One Dessert: Key Lime Pie, Carrot Cake, Cheese Cake or Chocolate Cake

ITALIAN WRAP SANDWICH

Salami, Ham, Capicola, and Provolone Cheese with Lettuce, Tomato, Onion, and Italian Dressing Wrapped in a Garlic Herb Tortilla

CALIFORNIA CHICKEN SANDWICH

Grilled marinated Chicken Breast topped with Pepper Jack Cheese, Crisp Bacon, Lettuce, Tomato, and Chipotle Mayonnaise on a Focaccia Cheddar Roll. Served with Guacamole on the side

FOCCACCIA CLUB SANDWICH

Turkey, Ham, Bacon and Swiss Cheese on a fresh Focaccia Roll
Served with Lettuce, Tomato and Honey Mustard on the side

GULF GROUPER SANDWICH

Fresh Gulf Grouper cooked your way: Grilled, Blackened, Jerked Seasoning, or Fried
Topped with American Cheese and served on a Kaiser roll with Lettuce, Tomato and Tartar Sauce on the side

LUNCHEON SALAD SELECTIONS

Includes Iced Tea and

Choice of One Dessert: Key Lime Pie, Carrot Cake, Cheese Cake or Chocolate Cake

DUVAL CAESAR SALAD

Crisp Romaine, Croutons and grated Parmesan Cheese tossed with zesty Caesar Dressing
Served with Grilled Pita Bread

MONROE SPINACH SALAD

Baby Spinach, Blueberries, Strawberries, Candied Pecans, and Raspberry Vinaigrette
Served with Grilled Pita Bread

CHICKEN SALAD

Our Fresh Homemade chunky Chicken Salad served over greens with fresh fruit
Served with Club Crackers

YBOR CHEF SALAD

Mixed Greens, Tomatoes, Bacon, Turkey, Ham, Hard-boiled Egg, Swiss, and American Cheeses. Ranch Dressing on the side
Served with Grilled Pita Bread

ADD ON TO SALADS:

Chicken
Shrimp
Salmon

BUFFET LUNCHEON SELECTIONS

Minimum of 25 people

Includes Iced Tea and Chef's Choice of Assorted Desserts

SALVADOR DELI

(Select Two) Coleslaw, Potato Salad, Pasta Salad or

Pina Colada Fruit Salad

Assorted Fresh Sandwich Breads

Thinly Sliced Turkey, Ham, and Roast Beef

Cashew Chicken Salad

American, Swiss, and Provolone Cheeses

Lettuce, Tomato, Onion, and Pickles

Potato Chips

HARBOURSIDE PASTA

Caesar Salad

Grilled Chicken Strips

Italian Meatballs

Fettuccine and Penne Pastas

Marinara and Alfredo Sauces

Fresh Breadsticks

PLANTATION KEY BBQ

Coleslaw and Potato Salad

Baked Beans

Hamburgers, Brats, and BBQ Chicken Breasts

Assorted Rolls

American, Swiss, and Provolone Cheeses

Lettuce, Tomato, Onion and Pickles

Potato Chips

THE ISLAND BUFFET

Mixed Green Salad

Tropical Fruit Tray

Chicken Colada

Blackened Mahi-Mahi with Mango Salsa

Island Rice

Seasonal Vegetables

Fresh Rolls and Butter

BUILD YOUR OWN PHILLY

Pasta Salad and Coleslaw

Fresh Sliced Philly Rolls

Grilled Chicken Strips

Grilled Sirloin Strips

Sautéed Onion, Peppers, and Mushrooms

Shredded Mozzarella Cheese

French Fries

FAJITA FIESTA

Southwestern Garden Salad with assorted Dressings

Warm Flour Tortillas and Mexican Rice

Marinated Grilled Chicken and Fajita Beef Strips

Grilled Green Peppers and Onions

Chopped Lettuce and Diced Tomato

Shredded Cheddar Jack Cheese, Sour Cream, Salsa, and

Jalapenos

PLATED LUNCH ENTRÉES

Includes Crisp Garden or Caesar Salad, Fresh Rolls and Butter and Iced Tea

Choice of One Dessert: Key Lime Pie, Carrot Cake, Cheese Cake or Chocolate Cake

Vegetable Stir Fry

Traditional Oriental Vegetables stir-fried in a Roasted Garlic Soy Sauce
Served with Island Rice & Garlic Bread

Chicken Picatta

Chicken Breast served Francaise-style and topped with a Lemon Caper Butter Sauce
Fresh Seasonal Vegetables, choice of Herb Buttered Potatoes or Island Rice

Mojo Pork

Citrus and Garlic Marinated Roast Pork Loin topped with a Mojo Demi-Glace
Fresh Seasonal Vegetables, choice of Herb Buttered Potatoes or Island Rice

Blackened Mahi-Mahi

Blackened Mahi-Mahi Topped with Roasted Corn Salsa
Fresh Seasonal Vegetables, choice of Herb Buttered Potatoes or Island Rice

Herb Grilled Salmon

Grilled Salmon Fillet topped with a Lemon Dill Sauce
Fresh Seasonal Vegetables, choice of Herb Buttered Potatoes or Island Rice

London Broil

Marinated, Grilled London Broil with a Mushroom Demi-Glace
Fresh Seasonal Vegetables, choice of Herb Buttered Potatoes or Island Rice

BUFFET STYLE DINNER SELECTIONS

Minimum of 25 people

Includes Fresh Rolls and Butter, Coffee, Iced Tea and Chef's Choice of Assorted Desserts

LITTLE ITALY PASTA BUFFET

Caesar Salad

Penne and Fettuccine Pastas

Alfredo and Marinara

Mild Italian Sausage with grilled onion, peppers,
and mini Meatballs

Chicken Parmesan

add grilled pink shrimp \$

CARIBBEAN

Summer Caribbean Salad with assorted Dressings

Seasonal Fruit Salad

Island Rice

Fresh Seasonal Vegetables

Pina Colada Chicken

Blackened Mahi-Mahi with Mango Salsa

SOUTHWESTERN

Southwestern Garden Salad with assorted Dressings

Cilantro Lime Rice

Southwestern Corn

Sweet Potato Fries with Chili-Ranch Sour Cream

Southwest Grilled Chicken with Pico De Gallo

Grilled Marinated Flank Steak with Chimichurri Sauce

POLYNESIAN

Tropical Hawaiian Green Salad with assorted Dressings

Ambrosia Salad

Stir-Fried Rice

Broccoli Polonaise

Teriyaki Beef

Grilled Mahi-Mahi with Pineapple Ginger Honey Soy Relish

Mojo Marinated Grilled Pork Loin

SOUTHERN LIVING

Country Garden Salad with Assorted Dressings

Sliced Watermelon

Potato Salad

Garlic Redskin Mashed Potatoes

Green Beans

Mama's Meatloaf

Southern Fried Chicken with Pepper Gravy

Shrimp and Grits

HARBOURSIDE BUFFET

*Chef fee required

Chopped Salad with Blue Cheese Crumbles, Candied Pecans
and assorted Dressings

Watermelon Fruit Basket

Fresh Seasonal Vegetables

Red Bliss Potatoes

Chipotle Cream Chicken Breast

Low Country Shrimp Boil with Sausage and Corn

*Carved Top Sirloin of Beef

SIESTA KEY

*Chef Fee required

Garden Green Salad with assorted Dressings

Fresh Tropical Fruit Display

Fresh Vegetable Medley

Herb Roasted Potatoes

Sautéed Chicken Breast with a Pina Colada Sauce

Grilled Grouper with a Lemon Caper Butter Sauce

*Pepper Crusted Prime Rib Au Jus with Horseradish Cream
Sauce

PLATED ENTRÉE DINNER SELECTIONS

Includes Crisp Garden Salad, Fresh Rolls & Butter, Fresh Seasonal Vegetable,

Choice of Starch: Red Bliss Potatoes, Oven Roasted Potatoes, Yukon Gold Mashed or Island Rice

Choice of One Dessert: Key Lime Pie, Carrot Cake, Cheese Cake or Chocolate Cake

CHICKEN MARSALA

Sautéed Breast of Chicken topped with a traditional Marsala Sauce with Mushrooms

CHICKEN COLADA

Sautéed Chicken Breast topped with Tropical Pina Colada Cream Sauce

GRILLED SALMON

Grilled Salmon with a Peach, Mango, and Apple Chutney

MANGO MAHI-MAHI

Blackened Mahi-Mahi and topped with a refreshing Mango-Cilantro Salsa

GRILLED SWORDFISH

Roasted Red Pepper Coulis

PEPPER CRUSTED PRIME RIB

Slow Roasted Prime Rib au jus served with Horseradish Cream Sauce

BACON WRAPPED FILET MIGNON

Choice beef cooked to perfection with Béarnaise sauce

HORS D' OEUVRE STATIONS

Two Choices Minimum

Minimum 25 people

Stations remain open for 1 Hour

MAC AND CHEESE BAR

Elbow Macaroni, Bacon, Ham, Mushrooms, Salsa, Scallions, Broccoli, and Shredded Jack Cheese

MASHED POTATO BAR

Mashed Potatoes, Homemade Gravy, Bacon, Ham, Mushrooms, Red Peppers, Chives, Cheddar Cheese, Salsa, Sour Cream, and Butter

TACO BAR

Soft & Hard Taco Shells, Taco Seasoned Ground Beef, Shredded Lettuce, Tomatoes, Onion, Cheddar Cheese, Salsa, Sour Cream

SELF SERVICE - PASTA STATION

Cheese Tortellini and Penne Pasta accompanied with Alfredo and Tomato Basil Sauces
Parmesan Cheese and Garlic Breadsticks

CHEF-ATTENDED - PASTA STATION

*Chef Fee Required

Cheese Tortellini and Penne Pasta accompanied with Marinara and Alfredo Sauce
Mini Meatballs, Shrimp, Mushrooms, Bell Peppers, Onion, Artichoke Hearts, Parmesan Cheese and Garlic Breadsticks

CARVING STATIONS

Carver Fee Required

Served with condiments and rolls

MOJO PORK TENDERLOIN SERVES APPROX. 30 PPL.

BONELESS BREAST OF TURKEY SERVES APPROX. 30 PPL.

VIRGINIA SMOKED HAM SERVES APPROX. 40 PPL.

ROAST SIRLOIN OF BEEF SERVES APPROX. 40 PPL.

PRIME RIB OF BEEF SERVES APPROX 40 PPL.

DISPLAY PLATTERS

Serves Approx. 25 Guests

SEASONAL CRISP VEGETABLE TRAY

Seasonal Crisp Broccoli, Cauliflower, Carrots, Celery, Zucchini, Cherry Tomatoes and our Chef's Special Garden Ranch Dressing

DELUXE CHEESE TRAY

Assorted Domestic Cheeses and Crackers garnished with Seasonal Fruit

TROPICAL FRUIT DISPLAY

Fresh Tropical and Seasonal Fruits with Yogurt Sauce for dipping

FRUIT KABOBS

Per 50 Pieces

Skewered chunks of Pineapple, Honey Dew, Cantaloupe and Strawberry
Served with a Pina Colada Whipped Cream Dipping Sauce

GULF FISH SPREAD PLATTER

Local Smoked Fish Spread garnished with diced Tomatoes, Cucumbers, Red Onion and Jalapenos
Served with Assorted Crackers

SMOKED SALMON PLATTER

Whole Smoked Salmon garnished with Onion, Capers, Boiled Eggs, and Lemon

ANTIPASTO SALAD PLATTER

Selection of Olives, Greek Peppers, Tomatoes, Roasted Peppers, Assorted Cheeses and Italian Meats tossed in Italian Dressing

CHARCUTERIE PLATTER

Salami, Capicola, Fresh Fruit, and Assorted Cheeses

PEEL AND EAT SHRIMP

Per 100 Pieces

Served with Chef's Cocktail Sauce

HOT HORS D'OEUVRES

PER 50 PIECES

MINI MEATBALLS (choice of Swedish, Spicy Korean BBQ, or Italian)

BONSAI CHICKEN NUGGETS

CHICKEN SATAY

BUFFALO CHICKEN WINGS WITH CELERY & BLEU CHEESE

SPRING ROLLS WITH SWEET AND SOUR SAUCE

SAUSAGE STUFFED MUSHROOM CAPS

GROUPER NUGGETS

BACON WRAPPED BBQ SHRIMP

COCONUT SHRIMP WITH MANGO CILANTRO SAUCE

TEMPURA SHRIMP WITH SWEET AND SOUR SAUCE

SPINACH AND ARTICHOKE DIP WITH TORTILLA CHIPS (SERVES 25)

BUFFALO CHICKEN DIP WITH TORTILLA CHIPS AND CELERY (SERVES 25)

BAKED BRIE EN CROUTE WITH RASPBERRIES, HONEY & GLAZED ALMONDS (SERVES 25)

COLD HORS D'OEUVRES

PER 50 PIECES

DEVEILED EGGS

CUCUMBER ROUNDS WITH HERBED GARLIC CREAM CHEESE

TOMATO BASIL BRUSCHETTA WITH GARLIC CROSTINI

PINWHEEL SANDWICHES

(salami, mozzarella, & herbed cream cheese and turkey, chipotle mayo, & American cheese)

CAPRESE SKEWERS (mozzarella, basil, & tomato) drizzled with balsamic glaze

ANTIPASTO SKEWERS (Olive, Cherry Tomato, Salami, Swiss Cheese)

Served with Basil Pesto Dip

JUMBO COCKTAIL SHRIMP