

Holiday Inn Orlando SW – Celebration Area



Holiday Inn[®]

ORLANDO SW - CELEBRATION AREA

***Holiday Inn
Orlando SW -
Celebration Area***

Menus

All prices subject to 23% service charge and applicable sales tax.
All prices subject to change.

Breaks

A La Carte

Beverages

Freshly Brewed Regular Coffee & Decaf	\$55.00 per gallon
Herbal Tea Selections	\$49.00 per gallon
Tropical Fruit Punch	\$38.00 per gallon
Iced Tea or Cold Lemonade	\$32.00 per gallon
Fruit Juices	\$4.00 each
Assorted Gatorade	\$3.25 each
Whole or Chocolate Milk	\$2.75 each
Assorted Soft Drinks	\$3.25 each
Bottled Water	\$2.75 each

Bakery

Assorted Breakfast Pastries	\$34.00 per dozen
Mammoth Muffins	\$37.00 per dozen
Bagels with Assorted Cream Cheese	\$39.00 per dozen
Freshly Baked Cookies	\$37.00 per dozen
Chocolate Fudge Brownies	\$34.00 per dozen

Natural Delights

Whole Fresh Fruit	\$2.95 per piece
Fruit Kabobs and Yogurt Dip	\$5.95 per person
Granola Bars	\$3.00 per piece
Sliced Fresh Seasonal Fruit	\$4.75 per person

Extras

Haagen-Dazs Ice Cream Bars	\$5.95 per person
Assorted Candy Bars	\$36.00 per dozen
Assorted Bags of Chips	\$3.50 per person

Continental Breakfast

All Continental Breakfasts Include
Assorted Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas
(Based upon One Hour of Service)



Mallorca

Bakery Fresh Breakfast Pastries
Sweet Butter and Fruit Preserves
\$13.95 per person

Valetta

Seasonal Fresh Fruit
Assorted Breakfast Pastries
Bagels with Plain and Flavored Cream Cheese
Sweet Butter and Fruit Preserves
\$16.95 per person

Saffron

Seasonal Sliced Fruit
Oatmeal with Healthy Toppings
Assorted Fresh Muffins
Sweet Butter and Fruit Preserves
Bottled Smoothies
\$21.95 per person

Mid-Morning Refresher

(Sold as refresh to Continental Breakfast only)
Freshly Brewed Coffee
Decaffeinated Coffee
Herbal Teas with Lemon
Assorted Soft Drinks
\$7.75 per person

*Minimum of 25 Guests required for all buffets
\$100.00 Service Charge for Groups under 25 guests / \$200.00 Service Charge for all Holidays

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Breakfast Enhancements

(Not Sold as Stand Alone)

Bagels and Cream Cheese	\$3.50 Per Person
Individual Low Fat Fruit Yogurt and Granola	\$3.75 Per Person
Biscuits and Gravy	\$4.00 Per Person
Warm Grits	\$3.50 Per Person

Breakfast Stations

To enhance your Breakfast Buffet or Continental Breakfast
\$175.00 Presentation Fee per Station

Chef Attended Omelet Station

Fresh omelets prepared to order with Diced Ham, Mushrooms, Peppers, Onions,
Shredded Cheeses, Tomato, and Salsa
\$11.95 per person

Waffle or French Toast Station

Cinnamon Peaches, Blueberries, Strawberry Topping, Mini Chocolate Chips, Whipped
Butter, Whipped Cream, and Warm Maple Syrup
10.95 per person

Bagel Bar

Butter & Assorted Jams, Assorted Cream Cheese, Assorted Bagels
\$7.25 per person

Smoothie Bar

Bananas, Strawberries, Blueberries, Yogurt, Coconut Milk, Orange Juice, Apple Juice,
Pineapple Juice
\$12.95 per person

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Themed Breaks

(Based upon One Hour of Service)

Gimme a Buzz

Freshly Baked Fudge Brownies
Chocolate Chip Cookies
Chocolate Covered Pretzels
Assorted Candy Bars
Assorted Soft Drinks and Gatorade
Coffee Service
\$16.00 per person

Cookie Monster

Freshly Baked Gourmet Cookies
including
Chocolate Chip, Oatmeal Raisin,
Peanut Butter, and Sugar
Assorted Individual Milks
Assorted Soft Drinks and Bottled
Water
Coffee Service
\$16.00 per person

Au Natural

Fresh Seasonal Berries
Crunchy Granola and Vanilla Yogurt
Brown Sugar and Honey
Fresh Whipped Cream
Assorted Soft Drinks and Bottled Water
Coffee Service
\$16.95 per person

Snack Attack

Freshly Popped Popcorn, Gold Fish
Crackers, Pretzels, Assorted Chips to
include Fritos, Cheetos, Doritos,
BBQ and Plain
Onion Dip and Salsa
Assorted Soft Drinks
Coffee Service
\$16.95 per person

Brain Freeze

Assorted Haagen Dazs Ice Cream Bars
Sorbet Fruit Bars
Assorted Soft Drinks
Bottled Water
Coffee Service
\$16.95 per person

America's Past Time

Hot Jumbo Pretzels, Salted and Plain
With Mustard and
Cheddar Cheese Sauce
Peanuts, Popcorn, and Cracker Jacks
Assorted Ice Cream Bars
Lemonade and Iced Tea
\$15.95 per person

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Holiday Inn Orlando SW – Celebration Area

Buffet Breakfast

All Buffet Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas with Lemon and Assorted Chilled Juices
(Based upon a minimum of 25 people)



St. Tropez

Sliced Fresh Seasonal Fruit
Fluffy Scrambled Eggs
Crisp Bacon and Sausage Links
Breakfast Potatoes
Assorted Breakfast Pastries
Sweet Butter and Fruit Preserves
\$20.95 per person



Cape Town

Sliced Fresh Seasonal Fruit Display
Assorted Cereals with Whole and Non-Fat Milk
Fluffy Scrambled Eggs
Buttermilk Pancakes with Warm Maple Syrup
Crisp Bacon and Sausage Links
Biscuits and Gravy
Assorted Breakfast Pastries
Sweet Butter and Fruit Preserves
\$22.95 per person



Venice

Sliced Seasonal Fresh Fruit Cascade
Assorted Cereals with Whole and Non-Fat Milk
Assorted Individual Yogurts with Healthy Toppings
Bagels with Cream Cheese
Assorted Breakfast Pastries
Sweet Butter and Preserves
Fluffy Scrambled Eggs

Your Choice of Two of the Following:

Belgian Waffles with Fruit Topping and Maple Syrup
Biscuits and Gravy
Southwest Style Breakfast Potatoes
Crisp Bacon and Sausage Links
\$24.95 per person

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Holiday Inn Orlando SW – Celebration Area

Plated Breakfast

All Plated Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas with Lemon and Assorted Chilled Juices

Athens

Fluffy Scrambled Eggs
Choice of Link Sausage or Crisp Bacon
Breakfast Potatoes with
Onions and Peppers
Buttermilk Biscuits
Sweet Butter and Preserves
\$22.95 per person

Naples

Florida Citrus Fruit Cup
Buttermilk Pancakes or French Toast
with Warm Maple Syrup
Choice of Link Sausage
or Crisp Bacon
Warm Apple Crisp
\$24.95 per person

Monte Carlo

Fluffy Scrambled Eggs with Cheese
Southwest Style Breakfast Potatoes
Choice of Sausage Links or Crisp Bacon
Assorted Breakfast Pastries
Sweet Butter and Fruit Preserves
\$24.95 per person

Enhancements to Plated Breakfasts

Warm Grits	\$4.50 Per Person
Individual Low Fat Fruit Yogurt	\$3.50 Per person
Biscuits and Sausage Gravy	\$5.50 Per Person

Breakfast on the Fly

All Breakfasts on the Fly include
To Go Coffee Station & Individual Orange Juice

Bagel with Cream Cheese, Whole Fruit, Individual Baked Muffin	\$14.00 Per Person
Bacon, Egg, and Cheese Croissant with Whole Fruit	\$16.00 Per Person
Granola Bar, Whole Fruit Individual Flavored Yogurt	\$12.00 Per Person

Breakfast on the Fly Not For On-Site Consumption

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Buffet Lunch

(Based Upon One and One Half Hours of Service)

The Deli Board

Tossed Green Salad
Chef's Selection of Two Prepared Salads

Deli Board Selections to include
Roast Beef, Smoked Turkey Breast,
Honey Ham, Cheddar & Baby Swiss
Cheeses

Deluxe Relish Tray to include
Lettuce, Tomato, Onion, Pepperocinis,
Cherry Tomatoes, Dill Pickles,
Stone-Ground Mustard & Mayonnaise
Assorted Deli Breads and Rolls
Potato Chips

Assortment of Desserts
Iced Tea with Lemon
Freshly Brewed Coffee
Decaffeinated Coffee
\$29.95 Per Person

Soup, Salad, and Pasta

Minestrone Soup
Seasonal Garden Greens
Hand Tossed Caesar Salad
Pasta Salad with Sun-Dried Tomatoes

Fettuccini Tossed in Olive Oil
Tri-Color Tortellini
Marinara, Bolognese, and Alfredo Sauces
Sautéed Onions and Peppers
Garlic Breadsticks

Petite Italian Pastries
Iced Tea with Lemon
Freshly Brewed Coffee
Decaffeinated Coffee

\$26.95 Per Person

Tiramisu – Add \$5.95 per person

The Salad Buffet

Sliced Seasonal Fresh Fruit Display, Red Bliss Potato Salad, Creamy Coleslaw

Fresh Garden Greens
Grilled Chicken, Bacon, Diced Eggs, Smoked Turkey, Honey Ham, Tuna Salad, Baby
Swiss, Seasoned Croutons, Grilled Vegetables, Tomatoes, Cucumbers, Olives,
Peppers, Shredded Monterey Jack and Cheddar Cheeses, Parmesan Cheese, Cottage
Cheese, Pepperocinis, Broccoli Florets, Carrots, Assorted Dressings
Fresh Rolls and Butter

Assortment of Desserts
Iced Tea with Lemon, Freshly Brewed Coffee, Decaffeinated Coffee
\$28.95 Per Person

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Buffet Lunch continued...

(Based Upon One and One Half Hours of Service)

Asian Buffet

Thai Salad
White and Fried Rice
Stir Fried Vegetables
Egg Roll with Duck Sauce

Choice of Two Entrees

Sweet and Sour Chicken or Pork
Stir Fry Shrimp
Beef with Broccoli
Oriental Pepper Steak

Fortune Cookies
Assorted Cakes
Iced Tea with Lemon
Freshly Brewed Coffee
Decaffeinated Coffee
\$39.95 Per Person

Southwestern Fiesta

Seasonal Garden Greens
Cilantro Ranch Dressing
Black Bean and Roasted Corn Salad
Tortilla Chips and Salsa

Fajita Bar with Marinated
Chicken & Beef Strips
Sautéed Onions and Peppers
Pork Carnitas with Chili Verde
Hacienda Pinto Beans
Mexican Rice
Warm Flour Tortillas
Sour Cream, Guacamole, Sliced
Jalapenos, Black Olives, Pico de Gallo,
Shredded Lettuce, and Grated Cheddar
Cheese

Sweet Tooth Table
Iced Tea with Lemon, Freshly Brewed
Coffee, Decaffeinated Coffee
\$38.95 Per Person

Beach Blanket BBQ

Creamy Coleslaw
Homemade Potato Salad

Choice of Two

Juicy Hamburgers, Jumbo Hotdogs
Quartered BBQ Chicken
Grilled Chicken Breast
BBQ Spare Ribs, Pulled Pork

Choice of Two

BBQ Baked Beans, Garlic Red Potatoes
Whipped Potatoes & Gravy
Baked Macaroni & Cheese
Buttered Corn, Baby Carrots, Peas

Chef's Selection of Desserts
Iced Tea and Lemonade
\$37.95 Per Person

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Buffet Lunch continued...

(Based Upon One and One Half Hours of Service)

Italiano

Cold Display

Choice of Two

Sautéed Zucchini and Tomato Salad
Farfalle Pasta with Calamata Olives and Feta Cheese
Marinated Antipasto Salad
Caesar Salad with Fresh Grated Parmesan Cheese

Hot Entrees

(Choice of Two)

Chicken Piccata
Pan Seared Chicken Gorgonzola
Stuffed Shells Parmesan
Grilled Italian Sausage
Catch of the Day, Shrimp, and Scallops Tossed with Garlic, Butter and Fresh Herbs

Accompaniments

(Choice of Two)

Mediterranean Rice Pilaf
Sautéed Fresh Vegetables
Penne Pasta with Olive Oil and Fresh Herbs
Tortellini Alfredo

Fresh Baked Rolls and Butter
Assorted Italian Desserts
Iced Tea with Lemon, Freshly Brewed Coffee, and Decaffeinated Coffee

\$39.95 Per Person

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Plated Lunch

Chicken Napoli

Seared Chicken Breast in a Parmesan and Romano Crust with a Sun Dried Tomato Coulis Pesto Penne Pasta and Fresh Seasonal Vegetables
\$26.95 per person

Cajun Chicken Pasta

Grilled Chicken Breast, Cajun Seasoning and Bell Peppers in a Cream Sauce Tossed with Penne Pasta
\$27.95 per person

Roasted Pork Loin

With Cracked Peppercorn Sauce
\$27.95 per person

Grilled Mahi-Mahi

With Island Sauce
\$32.95 per person

Petit Filet Mignon

With Cabernet Reduction
\$34.95 per person

All of the above entrees are served with Garden or Caesar Salad, Dessert of the Day, Iced Tea with Lemon, Freshly Brewed Coffee, and Decaffeinated Coffee



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Boxed Lunch

Grilled Chicken Caesar Salad

Crisp Romaine Leaves Tossed with Fresh Parmesan Cheese, Seasoned Croutons and Creamy Caesar Dressing
Topped with Marinated Grilled Chicken Breast Served with Oven Warm Rolls and Butter
\$27.95 per person

Tuscan Salad

Ribbons of Marinated Flat Iron Steak, Zucchini and Yellow Squash with Extra Virgin Olive Oil, Shaved Pecorino Cheese, Oven Roasted Tomato, Arugula and Balsamic Vinaigrette
Served with Oven Warm Rolls and Butter
\$28.95 per person

Resort Salad

Mixed Greens Topped with Julienne Honey Cured Ham and Smoked Turkey Breast, Diced Swiss and Cheddar Cheeses, Hard Boiled Egg and Tomato
Presented with Choice of Two Dressings
Served with Oven Warm Rolls and Butter
\$24.95 per person

The Club Croissant

Smoked Breast of Turkey, Ham, Baby Swiss Cheese and Bacon with Crisp Lettuce, Vine Ripened Tomatoes and Tarragon-Dill Mayonnaise
on a Buttery Croissant
Served with Chef's Selection of a Prepared Salad
\$22.95 per person

The Italian Hoagie

Genoa Salami, Cappicola, Honey Baked Ham and Provolone Cheese Piled High On an Italian Roll
Served with Rotini Pasta Salad, Dill Pickle and Pepperoncini's
\$23.95 per person

Philly Cheese Steak

Thinly Sliced Beef with Sautéed Peppers, Onions, and Mushrooms Smothered with Provolone Cheese inside a fresh Baked Italian Roll
Accompanied by Chef's Selection of a Prepared Salad
\$24.95 per person

Festive Turkey

Thinly Sliced Turkey, Cheddar Cheese, Tomato, Cranberry Relish and Romaine on a Ciabatta Roll
Accompanied by Chef's Selection of a Prepared Salad
\$23.95 per person

All of the above entrees are served with Dessert of the Day, Iced Tea with Lemon, Freshly Brewed Coffee, and Decaffeinated Coffee

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Hors d'oeuvres

When designing your menu, we recommend a minimum of eight hors d'oeuvres pieces per guest for a one-hour reception

Hot Hors d'oeuvres

Oriental Spring Rolls with Duck Sauce	\$195.00 per 50 pieces
Breaded Chicken Tenders with Honey Mustard Sauce	\$175.00 per 50 pieces
Buffalo Chicken Wings	\$145.00 per 50 pieces
Mushroom Caps with Crabmeat Stuffing	\$190.00 per 50 pieces
Beef Kabobs with Trilogy of Peppers	\$200.00 per 50 pieces
BBQ Short Pork Ribs	\$260.00 per 50 pieces
Chicken Satay with Thai Peanut Sauce	\$250.00 per 50 pieces
Quesadillas (Assorted Chicken, Beef, and Cheese)	\$210.00 per 50 pieces

Seafood Hors d'oeuvres

Jumbo Shrimp with Cocktail Sauce	\$290.00 per 50 pieces
Peel-n-Eat Shrimp with Cocktail Sauce	\$240.00 per 50 pieces
Coconut Shrimp with Fruit Salsa	\$235.00 per 50 pieces
Fried Grouper Tenders with Remoulade Sauce	\$235.00 per 50 pieces
Mini Crab Cakes	\$290.00 per 50 pieces

Cold Hors d'oeuvres

Deviled Eggs	\$115.00 per 50 pieces
Assorted Finger Sandwiches	\$135.00 per 50 pieces
Potato Chips and Onion Dip	\$19.95 per pound
Tortilla Chips and Salsa	\$19.95 per pound
Tortilla Chips and Warm Artichoke Dip	\$26.95 per pound
Fancy Mixed Nuts	\$27.95 per pound
Spanish Style Peanuts	\$15.95 per pound
Party Mix	\$16.95 per pound
Mini Pretzel Twists	\$14.95 per pound
Goldfish Crackers	\$14.95 per pound

Displays

Antipasto Tray	\$9.50 per person
International Cheese Display	\$7.10 per person
Fresh Vegetable Crudités	\$5.25 per person
Fresh Seasonal Fruit Mirror	\$6.75 per person

Holiday Inn Orlando SW – Celebration Area

Carver's Nook

Herb Crusted Roast Tom Turkey

Served with Tarragon-Dill Mayonnaise, Stone
Ground Mustard and Port Flavored Cranberries
\$310.00

(serves 30 people)

Seared Roast Pork loin

Served with Black Bean and Roasted Corn Salsa,
Stone Ground and Dijon Mustards
\$295.00

(serves 30 people)

Honey Baked Ham

Served with Pineapple Mayonnaise, Stone Ground
and Dijon Mustards
\$350.00

(serves 40 people)

Steamship Round of Beef

Served with Tarragon-Dill Mayonnaise, Stone
Ground Mustard, and Horseradish Cream
\$725.00

(serves 150 people)

Pepper Crusted Beef Tenderloin

Served with Tarragon-Dill Mayonnaise, Stone
Ground Mustard, and Horseradish Cream
\$600.00

(serves 25 people)

Slow Roasted Round of Beef

Served with Tarragon-Dill Mayonnaise, Stone
Ground Mustard, and Horseradish Cream
\$500.00

(serves 50 people)

Reception Enhancements

(Not Sold as Stand Alone)

Sizzling Fajitas

Grilled Strips of Marinated Steak and Chicken Sautéed with Onions and Peppers
Soft Tortillas, Sour Cream, Guacamole, Pico de Gallo, Jalapeño Peppers
Shredded Jack and Cheddar Cheeses, Shredded Lettuce

\$575.00

(serves 50 people)

Pasta Lovers

Tri-Colored Cheese Tortellini with Pancetta, Mushrooms, Garlic, and Olive Oil
Penne Pasta in a Light Vodka Cream Sauce

\$495.00

(serves 50 people)

China Wok

Imperial Beef: Thinly Sliced Beef with Broccoli, Snow Peas, and Straw Mushrooms
Almond Chicken: Marinated Chicken Breast Strips, Water Chestnuts, Bamboo Shoots, Beans Sprouts,
and Almond Slivers

\$625.00

(serves 50 people)

\$100.00 Presentation Fee per Station

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Plated Dinner



Starters

Selection of One of the Following

Crisp Garden Salad - Hand Tossed Caesar Salad - Chef's Selection of Soup

Entrees

Twin Filet of Beef

with Bordelaise Sauce
\$52.95 per person

Filet Mignon

with Cabernet Peppercorn Sauce
\$49.95 per person

NY Strip

With Montreal Sauce – Mushroom
Burgundy topped with fried Onions
\$44.95 per person

Prime Rib Au Jus

With Thyme and Garlic
Served with Horseradish Sauce
\$49.95 per person

Shrimp and Filet

With Herb Butter
\$49.95 per person

Broiled Grouper

With Creole Butter
\$39.95 per person

Seared Salmon

With Rosemary Sauce
\$42.95 per person

Herb Roasted Chicken

With Cranberry Fruit Sauce
\$37.95 per person

Chicken Marsala

with Marsala Wine and Mushroom Sauce
\$37.95 per person

Vegetarian Stew

On a Bed of Potato Wedges or Pasta
\$32.95 per person

All of the above entrees include
Chef's Choice of Starch and Vegetable

Dessert

Choice of One

Raspberry Cheesecake, Double Layer Chocolate Mousse Cake, Fresh Berry Shortcake,
Black and White Mousse

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Buffet Dinner

(Based Upon One and One Half Hours of Service)

Southern Hospitality

Crisp Garden Salad
Warm Corn Bread

Entrees – Choice of Two

Baked or Fried Chicken
Glazed Ham with Pineapple Sauce
Sliced Roast Turkey with Homemade Gravy
Grilled Pork chops with Cinnamon Apple Sauce
Sliced Roast Beef with Mushroom Burgundy Gravy

Choice of Two

Homemade Mashed Potatoes and Gravy
Baked Macaroni and Cheese
Steamed Rice
Red Skinned Roasted Potatoes

Choice of Two

Snipped Green Beans
Collard Greens
Black-eyed Peas
Corn on the Cob
Field Peas and Baby Carrots
Summer Mix – Yellow Squash, Zucchini, and Carrots

Choice of One

Coleslaw
Potato Salad
Macaroni Salad
Cornbread

Chef Choice of Dessert
Freshly Brewed Coffee and Iced Tea

\$42.95 per person

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Buffet Dinner continued...

(Based Upon One and One Half Hours of Service)

Backyard Favorites

Crisp Garden Salad

Entrees – Choice of Two

Barbeque Chicken

Barbeque Ribs

Grilled Hamburgers

Beef Hot Dogs

Pulled Pork Sandwiches

Relish Tray with Assorted Cheeses

Baked Beans

Corn on the Cob

Freshly Baked Rolls with Butter

Creamy Coleslaw

Red Skin Potato Salad

Three Bean Salad

Chef's Choice of Dessert

Freshly Brewed Coffee and Decaf

Iced Tea with Lemon

\$39.95 per person

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Buffet Dinner continued...

(Based Upon One and One Half Hours of Service)

Ocean's Twelve

Salad

(Choice of One)

Crisp Garden Salad

Caesar Salad

Calamari

Crab Fritters

Seafood Salad

Entrees

(Choice of Two)

Blackened Florida Grouper

Grilled Mahi-Mahi with Mango Chutney Sauce

Sautéed Salmon with Sun Dried Tomatoes in a Red Pepper Sauce

Herb Dusted Chicken Breast

Wild Rice Pilaf

Herb Roasted New Potatoes

Freshly Baked Rolls and Butter

Chef's Choice of Vegetable

Chef's Choice Dessert Table

Freshly Brewed Coffee and Decaf

Iced Tea with Lemon

\$52.95 per person

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Holiday Inn Orlando SW – Celebration Area

Buffet Dinner continued...

(Based Upon One and One Half Hours of Service)

Little Italy

Minestrone Soup

Salad

(Choice of One)

Crisp Garden Salad

Caesar Salad

Entrees

(Choice of Two)

Eggplant Parmesan

Baked Ziti

Chicken Parmesan

Ravioli with Marinara Sauce

Sausage with Peppers and Onions

Chicken Marsala

Spaghetti with Meatballs

Fettuccini Alfredo with Blackened Chicken

Vegetables

(Choice of One)

Italian Green Beans

Broccoli and Carrots

Zucchini and Squash with Basil Sauce

Antipasto Salad

Garlic Bread and Assorted Rolls

Freshly Brewed Coffee and Decaf

Iced Tea with Lemon

\$45.95 per person

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Holiday Inn Orlando SW – Celebration Area

Buffet Dinner continued...

(Based Upon One and One Half Hours of Service)

Traditions

Vegetable Garden Salad

Entrees

(Choice of Two)

Sliced Roasted Turkey with Dressing

Sliced Ham with Pineapple Sauce

Sliced Roast Sirloin of Beef

Roast Pork Loin with Cracked Peppercorn Sauce

Pernil (Roast Spanish Pork)

Accompaniments

(Choice of Two)

Rice Pilaf

Red Skin Mashed Potatoes

Baked Sweet Potatoes with Cinnamon Butter

Garlic Red Potatoes

Black Beans and Rice

Sweet Plantains

Steamed Fresh Vegetable Medley

Freshly Baked Rolls and Butter

Chef's Choice of Dessert

Freshly Brewed Coffee and Decaf

Iced Tea with Lemon

\$45.95 per person

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Spirits

(By the Drink)

Host Bar – By the Drink

Call Brand Cocktails	\$7.75
Premium Brand Cocktails	\$8.75
Domestic Beer	\$5.75
Import Beer	\$6.25
House Wine (glass)	\$7.75
Bottled Water	\$2.75
Sodas and Juices	\$3.25

Cash Bar

Call Brand Cocktails	\$8.00
Premium Brand Cocktails	\$9.00
Domestic Beer	\$6.00
Import Beer	\$6.50
House Wine (glass)	\$8.00
Bottled Water	\$3.00
Sodas and Juices	\$3.50

Host Bar

(By the Hour)

Call Hosted Bar (per person)

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Seagram's 7 Whiskey, Jim beam Bourbon, Dewar's Scotch, Jose Cuervo Tequila
Beer: Budweiser, Miller Light, Corona, Heineken
Wine: House Selection – Merlot, Cabernet, Chardonnay, White Zinfandel
One Hour: \$19.00 Additional Hour: \$14.00

Premium Brand Hosted Bar (per person)

Absolut Vodka, Tanqueray Gin, Bacardi Select Rum, Crown Royal Whiskey, Johnny Walker Black Scotch, Jim Beam Black Bourbon, Jose Cuervo Traditional
Beer: Budweiser, Miller Light, Corona Heineken
Wine: House Selection – Merlot, Cabernet, Chardonnay, White Zinfandel
One Hour: \$24.95 Additional Hour: \$17.00

Cocktail Punches

Champagne	\$95.00 per gallon	Mimosa	\$95.00 per gallon
Tropical Mai-Tai	\$95.00 per gallon	Caribbean Rum	\$95.00 per gallon
Margarita	\$95.00 per gallon	Sangria	\$110.00 per gallon
Non-Alcoholic Fresh Fruit Punch		\$45.00 per gallon	

We recommend one bar for every (75) guests. A \$125.00 bartender set-up fee applies to each bar

Cash Bar prices include sales tax and Florida State surcharge. All prices subject to change; liquor brands subject to change.

**All prices subject to 23% service charge and applicable sales tax.
All prices subject to change.**