



Holiday Inn

AN IHG® HOTEL

Catering Menu



**Holiday Inn & Suites
Maple Grove, MN
763.425.3800**

Hot Hors D'Oeuvres

Prices reflect service for 25 (25-30 pieces per order).

Meatballs

Choose from BBQ or Teriyaki

\$65

Boneless Chicken Wings

Tossed with Your Choice of Buffalo or BBQ
with Ranch Dressing on the Side

\$75

Quesadilla Wedges

Grilled Flour Tortilla, Cheese and Pico de Gallo

Cheese \$60

Chicken \$75

Chicken Skewers

Marinated Grilled Chicken with Teriyaki

Drizzle

\$70

Spinach Stuffed Mushrooms

Jumbo Mushroom Caps Filled with our
Signature Spinach Stuffing Mix and Baked
with Cheese

\$75

Fried Spring Rolls

Choose from Pork or Vegetable served with
Sweet and Sour Sauce

\$65

Walleye Fingers

Beer Batter Walleye Served with Tartar

Sauce

\$80

Bacon Wrapped Scallops

\$120

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Cold Hors D'Oeuvres

Prices reflect service for 25 (25-30 pieces per order).

Classic Bruschetta

Diced Tomatoes, Fresh Garlic, Basil and Olive Oil. Served on a Toasted Crostini and Drizzled with Balsamic Glaze
\$65

Jumbo Shrimp Cocktail

Served with Vodka Cocktail Sauce
\$ 90

Asparagus Roulade

Choose from Ham or Turkey
\$75

Beef and Cheddar Sliders

Mini Soft Buns, Sliced Beef and Melted Cheddar Cheese
\$80

Smoked Salmon Display

Served with Crackers
\$140

Caprese Skewers

Mozzarella, Cherry Tomatoes, Basil and Balsamic Drizzle
\$70

BLT Sliders

Bacon, Lettuce, Tomato Served on a Mini Soft Bun
\$75

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Platters

Spinach and Artichoke Dip

A Creamy Blend of Chopped Spinach, Tender Artichoke Hearts and Parmesan Cheese. Topped with Mozzarella Cheese and Served with Pita Chips.

\$75/Serves 25

\$100/Serves 50

Fresh Seasonal Fruit

\$100/Serves 25

\$200/Serves 50

Fresh Seasonal Vegetables

Served with Creamy Ranch Dip

\$75/Serves 25

\$150/Serves 50

Hummus and Chips

Hummus with Pita Chips

\$75/Serves 25

\$150/Serves 50

Sliced Meat and Cheese

Sliced Ham, Turkey, Roast Beef, Cheddar and Swiss

\$125/Serves 25

\$250/Serves 50

Domestic Cubed Cheese and Crackers

Served with Assorted Crackers

\$100/Serves 25

\$200/Serves 50

Baked Brie

Whole Brie Cheese in a Puff Pastry, Topped with Honey and Pecans. Served with Crackers

\$100/Serves 25

\$200/Serves 50

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Salad and Snack Bars

Breaks are priced for 45 minutes of continuous service and require a 15 people minimum. Groups of less than 15 will be charged an additional \$3.00/per person.

BYO Salad Bar

Mixed Greens, Spinach, Hard Boiled Eggs,
Shredded Carrots, Broccoli, Red Onion,
Cherry Tomatoes, Bell Peppers, Black Olives,
Croutons and your choice of Italian,
Buttermilk and Blue Cheese Dressings
Add Bacon for \$2/person
Add Chicken for \$4/person
\$14

Cereal Bar

Boxed Cereal Served with Honey, Nuts, Dried
Fruit and Milk
\$14

Salsa and Chips Bar

Tri Colored Tortilla Chips, Salsa Verde, Salsa
Rojas, Salsa Fresca
Add Guacamole for \$2.00/per person
\$14

Baked Potato Bar

Baked Potato with Shredded Cheese, Bacon,
Sour Cream and Green Onions
\$12

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Salad and Snack Bars

Fruit and Vegetable Bar

Mixed Cut Fruit, Cottage Cheese, Broccoli,
Carrots, Celery, Cherry Tomatoes,
Cucumber, Ranch Dressing, Dill Dip and
Blue Cheese Dressing
\$17

Walking Taco Bar

Chips, Ground Beef, Salsa, Sour Cream,
Lettuce, Shredded Cheese
\$14

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Breakfast Buffets

Buffets will be set out for up to 60 minutes and require a 15 people minimum. Groups less than 15 will be charged an additional \$3.00/per person.

Parfait Bar

Assorted Yogurts, Raisin, Nuts, Granola,
Assorted Fruits, Fruit Sauce, Whipped Cream
and Chocolate Chips
\$17

The Continental

Seasonal Sliced Fresh Fruit, Assorted
Breakfast Pastries, Assorted Yogurts and
Oatmeal with Toppings
\$22

All American

Scrambled Eggs, Assorted Mini Pastries or
Donuts, Smoked Bacon or Sausage,
Breakfast Potatoes and Sliced Fresh Fruit
\$27

South of the Border

Scrambled Eggs, Peppers, Onions, Chorizo,
Shredded Mixed Cheese, Flour Tortillas,
Salsa, Sour Cream and Breakfast Potatoes
\$27

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Breakfast A la Carte

Whole Seasonal Fruit

\$23

Granola Bars

\$28

Cinnamon Rolls

\$34

Assorted Mini Pastries and Donuts

\$34

Assorted Toasted Bagels with Cream Cheese

\$34

Sliced Fresh Fruit

\$34

Jumbo Muffins

\$34

All prices are per dozen and subject to change. A final guest count is due 7 days prior to your scheduled event. If guest count is not received, we will plan for the estimated guest count and bill whichever is larger. A 24% gratuity and 9.03% sales tax will be added to above pricing.

Hydration Stations

***All Day Beverage Package
Assorted Soda, Bottled Water and Juices
\$15.00/per person***

***Beverages on Consumption
Soda, Bottled Water and Juices
\$4.00/per beverage***

***Fresh Ice Water with Sliced Cucumbers
\$22.00/gallon***

***Fresh Ice Water with Sliced Citrus
\$22.00/gallon***

***Coffee
\$40.00/gallon***

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Lunch Buffets

**Buffets will be set out for up to 60 minutes and require a 15 people minimum.
Groups of less than 15 will be charged an additional \$3.00/per person.**

The Stadium

1/4 Pound Hamburger, Beer Brat, Potato Salad, Kettle Chips, Cheddar Cheese, Tomatoes, Pickles, Lettuce, Onion, Mayo, Ketchup, Mustard and Brioche Buns

*Beyond Burgers Available

\$34

Italian Feast

Grilled Chicken, Italian Meatballs, Penne Noodles, Alfredo Sauce, Marinara Sauce, Garden Salad or Caesar Salad, Parmesan Cheese and Freshly Baked Bread Sticks

\$34

All American Fried Chicken

Fried Chicken, Buttered Corn, Mashed Potatoes, Gravy, Garden Salad and Split Top Buns with Butter

\$34

Taco Bar

6" Flour Tortilla with Beef and Chicken, Served with Shredded Lettuce, Pico de Gallo, Shredded Cheese, Sour Cream, Jalapenos, Salsa, Spanish Rice, Tortilla Chips and Guacamole

\$35

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Lunch Buffets

Buffets will be set out for up to 60 minutes and require a 15 people minimum. Groups of less than 15 will be charged an additional \$3.00/per person with the exception of Boxed Lunches.

Backyard BBQ

Pulled Pork, Pulled Chicken, Mac and Cheese, Coleslaw, Buns, Corn Bread with Butter and Watermelon.

\$36

The Deli Counter

Deli Platter Featuring Ham, Turkey, Roast Beef, Cheddar and Swiss Cheese. Accompanied with Pasta Salad, Dill Pickles, Crisp Lettuce, Sliced Tomatoes, Deli Mustard, Mayo, Assorted Breads, Potato Chips and Assorted Cookies

\$30

Boxed Lunches

The Classic

Choice of Turkey & Cheddar or Ham & Swiss Sandwich. Served with Chips, Cookie and Bottled Water

\$22

Grilled Veggie Wraps Available Upon Request

Avocado and Chicken Salad

Lettuce, Cucumber, Red Onion and Sliced Avocado. Topped with Grilled Chicken and Dressed with Lemon Olive Oil Dressing. Served with Chips, Cookie and Bottled Water

\$26

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Breaks

Breaks are priced for 45 minutes of continuous service and require a 15 people minimum. Groups of less than 15 will be charged an additional \$3.00/per person.

Sweet and Salty

Mini Candy Bars, Chips, Pretzels and
Popcorn
\$14

Power Break

Assorted Granola Bars and Whole Fruit
\$12

Hummus Platter

Traditional Hummus Dip, Carrots, Cherry
Tomatoes, Celery, Cucumber and Pita Chips
\$17

Bakery Shop

Assorted Donuts, Breakfast Breads, Coffee
and Tea
\$17

Afternoon Delight

Dry Cured Prosciutto, Assorted Cured Meats,
White Cheddar, Herbed Goat Cheese, Olives,
Sundried Tomatoes, Pickled Vegetables, Fig
Jam, Grapes, Local Sweet Mustard and
Crackers
\$28

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Custom Dinner Buffets

Dinner buffets are priced for 60 minutes of continuous service and require a 15 people minimum. Groups of less than 15 will be charged an additional \$3.00/per person.

Dinners are served with one entree, one salad, one vegetable and one starch. All entrees are served with a warm dinner roll and butter

\$38

Entree - Select 1

- Baked Seasoned Cod with lemon butter
- Baked Chicken Marsala with Marsala cream sauce
- Bruschetta Chicken topped with tomato, garlic, olive oil, fresh basil
- Sliced Oven Baked Ham with maple glaze
- Sliced Roasted Turkey Breast with pan gravy
- Sliced Herb Roasted Pork Loin with pan gravy
- Burgundy Beef Tips with mushrooms and onions
- Sliced Roast Beef with beef Au jus and horseradish sauce.

Add a second entree for an additional \$3.00/per person

Salad - Select 1

- Mixed Green Salad
- Caesar Salad
- Greek Salad
- Anti-Pasta Salad
- Pasta Salad
- Potato Salad
- Coleslaw

Add a second salad for an additional \$2.00/per person

Vegetable - Select 1

- Green Bean Almondine
- Glazed Baby Carrots
- Vegetable Medley
- Buttered Corn
- Steamed Broccoli

Add a second vegetable for \$2.00/per person

Starch - Select 1

- Buttered Mashed Potatoes
- Cornbread Stuffing
- Rice Pilaf
- Herb Roasted Red Potatoes
- Cheesy Hash Browns
- Mac & Cheese

Add a second starch for an additional \$2.00/per person

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Custom Dinner Buffets

Premium Options

Prices below are in addition to the \$38 dinner buffet price. All premium options are served with of your choice of salad, vegetable and starch listed above

- Baked Salmon with teriyaki sauce Add an extra \$8/additional person
- Petite Sirloin with peppercorn demi-glaze extra \$10/person

Carving station

Carved Honey Ham (add an extra \$10/person and the additional service fee + \$125 per chef for carving station) up to 50 people

Carved Roasted Prime Rib with creamy horseradish (add an extra \$12/person and additional service fee + \$125 per chef for carving station) up to 50 people

Platted Entrees

All Entrees are served with a house salad with dressing, dinner roll and Chef's choice of vegetable and starch.

Pan Seared Salmon with Lemon Butter Sauce

\$36

Chicken Cordon Bleu

\$32

Herbed Roasted Pork Loin with Pan Gravy

\$34

6 oz Petite Sirloin with Peppercorn Demi

\$42

Chicken Alfredo

\$32

Pasta Primavera

\$28

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Kids Meals

Served with a Fruit Cup and Milk.
Kids must be 12 years or younger.

Buttered Noodles

Fettuccine noodles tossed with butter
\$12

Chicken Strips

Served with Ranch Dressing
\$12

Hamburger

All-beef 1/4 -pound grilled patty, topped
with sliced pickles
\$12

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Desserts

Platters

Assorted Mini Cheesecakes

\$32

Assorted Bars (lemon, raspberry, 7 layers)

\$32/dozen

Assorted Cookies Freshly baked

\$24/dozen

Brownies

\$24/dozen

Assorted Petite fours and macaroons (min 2
dozen per order)

\$26

Individual

Cheesecake- strawberry and chocolate
drizzles

\$9

Chocolate cake

\$9

Key lime

\$9

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Banquet Bars

Domestic Beer

\$7.50

Import/Microbrew Beer

\$9

Call Drinks

\$9

Premium Cocktails

\$12

Ultra Premium Cocktails

\$14

Tier 1 Wine

Glass \$9

Bottle \$39

Tier 2 Wine

Glass \$14

Bottle \$43

Butler Wine Service is available for an hourly rate. All hosted or cash bars require a minimum of \$350.00 in sales or an hourly bartender service fee of \$75.00 will be charged. Hosted bars are subject to service fee and tax. Additional selections may be provided upon request.

Our creative staff will be more than pleased to create a custom bar to meet your group's needs. All prices are per person and subject to change. A final guest count is due 7 days prior to your scheduled event. If guest count is not received, we will plan for the estimated guest count and bill whichever is larger. A 24% gratuity and 10.5250% sales tax will be added to above pricing.

Audio Visual

ClickShare

\$150.00

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High End Speaker/Microphone, Wireless Screen
Sharing and note taking stylus.***

\$225.00

Flip Chart with

Markers

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Polycom

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\$35.00

Drop Down Screen

\$50.00

A 24% gratuity and 10.050% sales tax will be added to above pricing.