

# CATERING FOOD & BEVERAGE BROCHURE

Holiday Inn & Suites  
Maple Grove, MN  
763.425.3800

*Holiday Inn*  
— BY IHG —



A close-up photograph of a breakfast spread. In the foreground, a golden-brown croissant sits on a white plate. Behind it, a glass bottle of orange juice and a glass of orange juice are visible. To the right, there is a small jar of jam and a basket containing several red apples and a bunch of dark purple grapes. The background is softly blurred, showing more croissants and a bowl of jam. The word "BREAKFAST" is overlaid in white, bold, uppercase letters across the center of the image.

# BREAKFAST



# BREAKFAST BUFFETS

## The Continental - \$22

- Seasonal Sliced Fresh Fruit
- Assorted Breakfast Pastries
- Assorted Yogurts
- Oatmeal with Toppings

## All-American - \$27

- Scrambled Eggs
- Assorted Mini Pastries
- Smoked Bacon or Sausage
- Breakfast Potatoes
- Sliced Fresh Fruit

A final guest count is due 14 days prior to your 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.

# BREAKFAST A LA CARTE

Whole Seasonal Fruit  
\$23/serves 12

Cinnamon Rolls  
\$34/per dozen

Assorted Pastries  
\$34/per dozen

Assorted Bagels with Cream Cheese  
\$34/per dozen

Sliced Fresh Fruit  
\$34/serves 12

Jumbo Muffins  
\$34/per dozen



**LUNCH/DINNER**



# LUNCH ON-THE-GO

## The Classic - \$24

- Turkey & Cheddar or Ham & Swiss Sandwich
- Lettuce, Tomato, Mayo and Mustard Packets
- Chips
- Fresh Baked Cookie

## Avocado & Chicken Salad - \$26

- Lettuce, Cucumber, Red Onion, Cherry Tomato and Cheddar Jack Cheese
- Topped with Grilled Chicken, Sliced Avocado and Lemon Vinaigrette Dressing
- Chips
- Fresh Baked Cookie

# BUFFETS

Buffets will be set out for up to 60 minutes and require a 15-person minimum. Groups less than 15 will be charged an additional \$3/per person

## Backyard BBQ - \$35

- Pulled Pork and BBQ Chicken Quarter
- Buns, Mayo, Lettuce, Tomato, Onion and BBQ Sauce
- Potato Salad
- Coleslaw
- Corn on the Cob
- Cornbread

## The Deli Counter - \$30

- Ham and Turkey
- Cheddar and Swiss Cheese
- Dill Pickles, Lettuce, Tomato, Mustard and Mayo Packets
- Assorted Breads
- Pasta Salad
- Chips
- Assorted Fresh Baked Cookies

## Salad Bar - \$15

- Mixed Greens and Spinach
- Hard Boiled Eggs, Shredded Carrots, Broccoli, Red Onion, Cherry Tomatoes, Bell Peppers, Black Olives, Shredded Cheese and Croutons
- Ranch, Blue Cheese and Vinaigrette Dressings
- Add Grilled Chicken- \$4/per person

## The Stadium - \$30

- 1/3 Pound Hamburger & Brisket Brat
- American Cheese, Tomato, Pickle, Lettuce, Onion, Mayo, Ketchup, Mustard and Relish
- Potato Salad
- Coleslaw



# BUFFETS

## Italian Feast - \$35

- Grilled Chicken and Italian Meatballs
- Chef's Choice Pasta with Alfredo and Marinara Sauce
- Garden or Caesar Salad
- Parmesan Cheese
- Breadsticks

## Taco Bar - \$35

- Seasoned Beef and Chicken
- Spanish Rice
- 6" Flour and Corn Tortillas
- Lettuce, Shredded Cheese, Sour Cream, Jalapenos, Salsa and Guacamole
- Tortilla Chips

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# BREAKS

*Holiday Inn*



# BREAKS

Buffets will be set out for up to 45 minutes and require a 15-person minimum. Groups less than 15 will be charged an additional \$3/per person

## Sweet & Salty - \$14

- Mini Candy Bars
- Assorted Chips
- Pretzels
- Popcorn

## Bakery Shop - \$17

- Assorted Donuts
- Breakfast Breads
- Scones
- Pastries

## Power Break - \$12

- Granola Bars
- Whole Fruit

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**HORS  
D'OEUVRES**



# HOT HORS D'OEUVRES

Price reflects service for 25 (25-30 pieces per order)

## Chicken Wings

**Boneless - \$75**

**Bone-In - \$85.00**

- Choice of Buffalo, BBQ, Teriyaki, Salt & Pepper, Garlic Parmesan, Nashville Hot, Habanero Bacon Jam, Parsley and Parmesan or Sweet Thai Chili
- Ranch Dressing
- Carrots and Celery

## Meat Balls - \$65

- Plain, BBQ or Teriyaki

## Teriyaki Chicken or Beef Skewers

**Chicken - \$70**

**Beef - \$145**

- Marinated Grilled Chicken or Beef with Teriyaki Drizzle

## Walleye Fingers - \$80

- Beer Battered Walleye, Served with Tartar Sauce

## Spinach Stuffed Mushrooms - \$90

- Jumbo Mushroom Caps filled with our Signature Spinach and Cheese Mix

## Fried Spring Rolls - \$75

- Pork or Vegetable Served with Sweet and Sour Sauce

## Southwest Chicken Santa Fe Egg Rolls - \$150

- Served with Jalapeno Ranch and Zesty Guacamole

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# COLD HORS D'OEUVRES

Price reflects service for 25 (25-30 pieces per order)

## Phyllo Brie & Chutney Bites - \$90

- Warm Phyllo Cups filled with Brie Cheese and your Choice of Apple, Pineapple, Mango or Cranberry Chutney

## Jumbo Shrimp Cocktail - \$90

- Served with Vodka Cocktail Sauce and Lemon Wedges

## Smoked Salmon Lox - \$185

- Served with Variety of Assorted Breads and Crackers
- Hard Boiled Eggs, Capers, Pickled Red Onions, Cucumber and Cream Cheese

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## Caprese Skewers - \$70

- Mini Mozzarella, Cherry Tomatoes, Basil and Balsamic Glaze Drizzle

## Antipasti Skewers- \$155

- Mix of Dried Meats, Olives, Cubed Cheese and Marinated Artichoke Hearts with Balsamic Glaze Drizzle and Fresh Basil

## Classic Bruschetta - \$65

- Diced Tomatoes, Fresh Garlic, Basil and Olive Oil
- Toasted Crostini Drizzled with Balsamic Glaze

# PLATTERS AND DIPS

Price reflects service for 25

## Spinach & Artichoke Dip - \$100

- A Creamy Blend of Spinach, Tender Artichoke Hearts and Parmesan Cheese. Topped with Mozzarella Cheese
- Cubed Bread, Fresh Vegetables and Crackers

## Fresh Vegetables - \$100

- Served with Creamy Ranch Dip

## Traditional Meat & Cheese Platter - \$125

- Sliced Ham, Turkey, Roast Beef, Cheddar, Pepper Jack, Swiss Cheese
- Crackers and Warm Bread

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## Hummus & Chips- \$85

- Hummus with Pita Chips, Pita Bread and Assorted Fresh Vegetables

## Charcuterie Board - \$185

- An Exciting Adventure of Dried Meats, Cheeses, Fruit, Honey, Olives and Nuts
- Assorted Crackers and Breads

## Baked Brie Wheel- \$135

- Three Wheels of Cheese Wrapped in a Fresh Puff Pastry
- Apple Slices, Baguette, Grapes and Crackers



# BEVERAGE & BAR

*Holiday Inn*





# HYDRATION STATIONS

## **All Day Beverage Package – \$15/per person**

- Assorted Soda
- Bottled Water
- Coffee

## **Beverages on Consumption - \$4/per person**

- Assorted Soda
- Bottled Water

## **Coffee - \$40/gallon**

## **Ice Water with Sliced Citrus - \$12/gallon**

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# BAR SERVICE

## COCKTAILS, WINE & BEER

### Beer Selections

- Domestic Beer - \$7.50
- Craft/Imported Beer - \$9

### House Wine

- Glass - \$9
- Bottle - \$39

### Premium Wine

- Glass - \$14
- Bottle - \$43

### Call Drinks - \$9

### Premium Cocktails - \$12

### Ultra Premium Cocktails - \$14

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.

# DESSERTS

## BY THE DOZEN

**Assorted Mini Cheesecakes - \$32**

**Assorted Fresh Baked Cookies - \$25**

**Brownies - \$24**

**Assorted Bars - \$32**

Lemon, Raspberry and 7 Layer

## INDIVIDUAL

**NY High Top Cheesecake - \$10**

Strawberry or Chocolate Drizzle

**Chocolate Fudge Cake - \$10**

**Carrot Cake - \$10**

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# AUDIO VISUAL

**ClickShare - \$150**

**Flip Chart with Markers - \$70**

**Microphone (wireless with Lapel) - \$70**

**Polycom - \$150**

**Podium - \$35**

AV is subject to sales tax