

BANQUET MENU



Holiday Inn[®]
& Suites

Breakfast Selections

Grande Continental Breakfast Buffet

An Assortment of Muffins, Bagels, Pastries and Danish, served with Cream Cheese, Butter and Fruit Preserves, Seasonal Fruit, Freshly Brewed Certified Rainforest Alliance Regular and Decaffeinated Coffee, an Assortment of Teas, and Tropicana Orange Juice

Sweet Tooth Continental Buffet

Selection of Seasonal Berries served with a Variety of Coffee Cakes, Fresh Baked Cinnamon Rolls, Stuffed Croissants, Tropicana Orange Juice, and Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

Cinnamon Supreme French Toast Buffet

Holiday Inn Signature Cinnamon-infused French Toast Dipped in Our Own Egg Batter and Grilled to a Golden Brown. Served with Your Choice of Bacon or Sausage and Breakfast potatoes, accompanied by Tropicana Orange Juice and Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

The Classic Buffet

Scrambled Eggs, Bacon, Ham or Sausage, Breakfast Potatoes, Freshly Baked Biscuits, Freshly Baked Muffins, Breakfast Pastries and Croissants with Butter and Fruit Preserves, Assorted Yogurts, Assorted Cold Cereals, and Seasonal Fruit served with Tropicana Orange Juice and Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

Add Omelet Station

Omelet and Eggs Made to Order Station includes Cheeses, Mushrooms, Green Onions, Peppers, Tomatoes, Ham, Sausage, and Salsa

PLATED SELECTIONS

American Traditional

Scrambled Eggs, Bacon or Sausage, Herb Roasted Tomato, Freshly Baked Croissants with Butter and Fruit Preserves served with Tropicana Orange Juice and Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

Eggs Benedict

Toasted English Muffin Topped with Grilled Canadian Bacon, Poached Eggs, and Hollandaise Sauce, and Breakfast Potatoes served with Tropicana Orange Juice and Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

Signature Country Breakfast

Scrambled Eggs and a Choice of Either Bacon, Sausage, Country Fried Steak with Milk Gravy, or Country Fried Chicken with Milk Gravy served with Biscuits with Butter and Fruit Preserves or Freshly Baked Croissants, Tropicana Orange Juice and Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

LIGHT LUNCH BUFFETS

Served with Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

Soup and Salad Buffet

Soup de Jour, Fresh Garden Salad with Assorted Dressings, Seasonal Fresh Fruit, which includes a Choice of Potato or Pasta Salad and a Choice of Tuna or Chicken salad with Assorted Rolls, Cookies, and Brownies

Classic Sandwiches

Choose from a Variety of Options Listed Below to be served on Platters as a Sandwich Buffet which includes a Choice of salad, Chips, Cookies and Brownies, Assorted Soft Drinks and Bottled Water

Tuna salad on Roll

Turkey Club on
Croissant Smoked ham
and Swiss Roast Top
Round of Beef Grilled
Chicken Breast Grilled
Vegetable Wrap
Chicken salad on Fresh Croissants

Classic Sandwiches can be served as a Box Lunch which comes complete with Your Sandwich Selection, Pasta Salad, Cookies, Pickle Spear, Potato Chips, Mint, and Soda Selection

South of the Border Buffet

Southwest Black Bean Soup, Grilled Beef, and Chicken Fajita Bar with Warm Flour Tortillas, Cheese Enchiladas, Refried Beans with Mozzarella and Spanish Rice served with all the accompaniments. Including Cinnamon Dusted Sopapillas with Honey and also serving Assorted Soft Drinks or Bottled Water.

Salads

Caesar Salad

Romaine Lettuce, Chicken Breasts, Grilled Salmon Filets, Parmesan Cheese, Croutons, Tomatoes, and Red Onions served with Garlic
Bread, Cookies and Brownies, Assorted Soft Drinks and Bottled Water

Chef Salad

Chopped Greens with Julienne Turkey, Ham, Swiss and Cheddar Cheese, Tomatoes, Hard Boiled Eggs, Red Onions, Cucumbers and Black Olives with choice of Assorted Dressings and served with Warm Rolls, Cookies, and Brownies, Assorted Soft Drinks and Bottled water

Sandwiches

Served with a choice of Pasta or Potato Salad, Cookies and Brownies served with Assorted Soft Drinks or Bottled Water

Crescent Salad Sandwich

Choice of Chicken or Tuna Salad on a Croissant

The Centennial

Turkey, Ham, Swiss Cheese, Bacon, Lettuce, and Tomato on a Croissant

Tuscan Chicken Sandwich

Pesto Grilled Chicken, Caramelized Onions, Provolone Cheese, Lettuce, Tomato, and Spicy Grilled Mayonnaise on Grilled Tuscan Bread,

THEMED BUFFETS

Beale Street BBQ

Choice of BBQ Chicken or BBQ Pulled Pork, Baked Beans, Corn on the Cob, Coleslaw, Potato Salad, Fresh Baked Rolls and Cornbread, Green Beans or Turnip Greens, Fruit Cobbler or Banana Pudding, and Iced Tea

The Yucatan

Build Your Own Taco and Fajita Bar with Grilled Chicken and Beef, Tortilla Chips and Salsa, Mexican Rice and Refried Beans, Guacamole, Shredded Cheese and Sour Cream, served with a Garden Salad and Dressing, Jalapeno Corn Break, Sopapillas, and Iced Tea

Southern Belle

Mixed Garden Salad with Assorted Dressings, Deviled Eggs, Coleslaw, Sliced Roast Beef with Mushroom Gravy, Country Fried Chicken, Potatoes au Gratin, Turnip Greens, Squash Casserole, Biscuits, Cornbread, and Apple or Peach Cobbler

Fisherman's Wharf

Mixed Garden Salad with Assorted Dressings, Batter Fried Catfish or Cod, Clam Strips, French Fries or Hush Puppies, Mixed Vegetables, Cole Slaw, Freshly Baked Rolls, and Cornbread

Hawaiian Luau

Mixed Garden Salad with Assorted Dressings, Tropical Fruit Display, Chicken Pineapple Kabobs, Teriyaki Beef Skewers, Apple-Stuffed Pork Loins, Steamed Rice with Papaya, Pineapple, and Guava, with Seasoned Fire Roasted Vegetables, Assorted Rolls, and Key Lime Pie or Fried Bananas

Bon Appetito

Mixed Garden Salad with Assorted Dressings, Toasted Ravioli, Italian Spinach, Meatballs, Beef or Vegetable Lasagna, Chicken Parmigiana, Herb Pasta, Roasted Vegetables, Garlic Bread and Italian Cannoli or Tiramisu

BUILD YOUR OWN BUFFET

Served With Mixed Garden Salad and Assorted Dressings, Chef's Choice of Dessert Choose Two or Three Entrees.

Choose Entrée

Fried Chicken Breast with White Gravy
Grilled Salmon with Lemon Dill Sauce
Yankee Pot Roast
Pesto Grilled Chicken Breast
Chicken Parmesan
Beef or Vegetable Lasagna
Carved Turkey Breast

Choose Two Sides

Fresh Vegetable Medley
Steamed Broccoli with Lemon Butter
Green Beans Almandine
Steamed Asparagus
Mashed Potatoes
Rice Pilaf
Cornbread Dressing
Herbed Pasta
Herb Roasted Potatoes
Sweet Potato Soufflé
Macaroni and Cheese

PLATED DINNER ENTREES

All Dinner Entrees Include a Fresh Salad, One Vegetable, One Starch, Dinner Rolls, Chef's Choice of Dessert, and Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

Grilled Chicken Fettuccine

Chicken Breast Grilled and Tossed with Seasonal Vegetables, Fettuccine Noodles, and a Creamy Parmigiana Sauce

Roast Pork Loin

Boneless Pork Loin Rubbed with Coconut Rum, Fresh Herbs, and Honey served with Sweet Potato Soufflé and Risotto

Herb Crusted Salmon Fillet

Pan Seared Salmon topped with an Herb Garlic Crust and Steamed Asparagus served over Roasted Red Pepper Coulis and Roasted Vegetables

Chicken Oscar

Grilled Chicken Breast topped with Crab Meat, Asparagus, and a Béarnaise Sauce

New York Strip

Grilled New York Strip served with Sautéed Mushrooms, Fingerling Potatoes, and Vegetable Medley.

Prime Rib

Prime Rib including Horseradish Cream Sauce, Baked Potato, Seasonal Vegetable Medley, and served in Natural Au-Jus.

The Mid-Afternoon Snack Break

Grandma's Cookie Jar

Large Freshly Baked Cookies and Chocolate Brownies Served with Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea, Assorted Soft Drinks and Bottled Water

The 7th Inning Stretch

Warm Giant Soft Pretzels with Gourmet Mustards, Freshly Popped Popcorn, Peanuts, and Tortilla Chips with Nacho Cheese accompanied by an Assortment of Soft Drinks and Bottled Water

The Health Nut

An Assortment of Whole Fruit, Granola Bars, Fruit Bars, and Terra Vegetable Chips
Bottled Fruit Juices & Bottled Water

Ice Cream Man

Assorted Ice Cream and Yogurt Bars, Bottled Water, Assorted Soft Drinks, Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

South of the Border

Tortilla chips served with Fresh salsa and choice of Chili con Queso or Hot Refried Bean Dip, also comes with Sopapillas, Bottled Water, Assorted Soft Drinks, Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

Mama Mia!

Garlic Breadsticks, Fried Mozzarella served with a Marinara Dipping Sauce, Bottled Water, Assorted Soft Drinks, Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

Displays

International & Domestic Cheese Presentation (Min 20 people)

Assorted Cheeses to Include Dill Havarti, Pepper Jack, Cheddar, Swiss, Smoked Gouda served with assorted Crackers and Wafers and Garnished with Fresh Fruit

Sliced Fresh Fruit Presentation (Min 20 people)

Beautifully Displayed Sliced Seasonal Fruits, Melons and Berries

Vegetable Crudités (Min. 20 people)

Asparagus, Zucchini, Mushrooms, Carrots, Celery, Broccoli, and Bell Peppers served with a Specialty Dip

Deluxe Chip and Dip Presentation (Min. 20 people)

Potato Chips and Onion Dips, Corn Tortilla Chips and Fresh Salsa, Pita Chips and Hot Spinach Dip

Crustini Presentation

An assortment of Olive Topanade, Roasted Tomatoes, Goat Cheese, Crumbled Bleu Cheese, and Fresh Herbs served on Toasted Tuscan Points

Antipasto Platter

An assortment of Olives, Roasted Peppers, Artichokes, Salami and other sumptuous items decoratively displayed and served with Baguette Toast Points

Smoked Salmon

Cold Smoked Salmon Ornatly Displayed with Traditional Garniture and Lemon Dill Cream Cheese

Classic Shrimp Cocktail

Everybody's Favorite Steamed Jumbo Shrimp served with Fresh Lemons and Classic Cocktail Sauce