

**H Holiday Inn®**  
AN IHG® HOTEL  
**OCALE CONFERENCE CENTER**



**2023**  
**CATERING BANQUET MENU**

# ALL DAY MEETING PACKAGE

*Prices are per person and based on minimum of 15 guests.*

## Early Morning

Chilled Orange, Apple, and Cranberry Juices  
Assorted Danishes, Scones, and Croissants with Fruit Preserves & Butter  
Assorted Fresh Seasonal Fruit  
Freshly Brewed Regular & Decaffeinated Coffee

## Mid Morning

Freshly Brewed Regular & Decaffeinated Coffee

## Mid Day

Lunch from our boxed lunch menu, served at your desired lunch break time  
(see page 6 for box lunch menu, With a minimum of 15 guests, upgrade your lunch to a buffet. Ask your Sales Representative for more details)

## Afternoon

Freshly Baked Brownies and Cookies  
Freshly Brewed Regular & Decaffeinated Coffee

***\$39.00 per guest***

# ENHANCEMENT BREAK OPTIONS

*Individually portioned snacks, choose one item from the following selection for a minimum of 15 guests*

Guacamole and Tortilla Chips  
Cheddar Cheese and Pretzels  
Vegetable Crudités and Ranch Dip  
Pretzels and Red Pepper Hummus  
Artichoke Dip with Pita Chips  
Greek Yogurt and Seasonal Berries

Chocolate Pudding with Cookie  
Fruit with Dip  
Chocolate Covered Pretzels  
Fruit and Cheese  
Peanut Butter and Apple

***\$9.00 per guest***

# BREAKFAST TRAYS

## **Croissants**

Freshly Baked Croissants served with an assortment of Butters and Jellies

***\$37.00 per basket of 12 croissants***

## **Biscuits**

Freshly Baked Biscuits served with an assortment of Butters and Jellies

***\$36.00 per basket of 12 biscuits***

## **Assorted Danish**

Freshly Baked Danish

***\$39.00 per basket of 12 Danish***

## **Assorted Scones**

Chef's Assortment of Freshly Baked Scones served with an assortment of Butters and Jellies

***\$39.00 per basket of 12 scones***

## **Cinnamon Rolls**

Freshly Baked Cinnamon Rolls with Cream Cheese Drizzle

***\$38.00 per basket of 12 cinnamon rolls***

## **Assorted Muffins**

Chef's Assortment of Freshly Baked Muffins

***\$38.00 per basket of 12 muffins***

## **Assorted Bagels**

Chef's Assortment of Bagels served with Cream Cheese spread and Butter

***\$37.00 per basket of 12 bagels***



## **Breakfast Croissant Sandwiches**

Warm Ham & Egg Croissant with Cheddar Cheese

***\$96.00 per basket of 12 sandwiches***

## **Ciabatta Breakfast Sandwiches**

Egg, Bacon and Tomato with Melted Havarti Cheese on a Ciabatta Loaf

***\$120.00 per basket of 12 sandwiches***

## **Breakfast Burritos**

Assortment of Burritos with Bacon, Ham or Sausage, and Scrambled Eggs with Melted Cheddar. Salsa on the Side

***\$120.00 per basket of 12 sandwiches***

## **Healthy Start Sandwiches**

Egg White with Spinach and Mozzarella on a Whole Wheat English Muffin

***\$96.00 per basket of 12 sandwiches***

# BREAKFAST BUFFET

*Prices are per person and based on a minimum of 20 guests.*

## **Continental Breakfast Buffet**

Assorted selection of Bagels, Fresh Baked Danish, Croissants, Muffins, Granola, Yogurt. Served with Cream Cheese, Butter, and Preserves. Fresh seasonal sliced Fruit.

***\$18.00 per guest***

## **Morning Sunrise**

Selection of Morning Pastries, Sliced Fruit Platter, Vanilla Yogurt with Granola, Scrambled Eggs, Crispy Bacon.

***\$20.00 per guest***

## **Southern Breakfast**

Selection of Morning Pastries, Sliced Fruit Platter, Scrambled Eggs, Home Fries, Biscuits and Gravy, Crispy Bacon, and Grits.

***\$22.00***

## **The All-American Hot Breakfast**

Fresh Scrambled Eggs, Roasted Tomatoes, Breakfast Potatoes, Choice of Two Proteins: Smoked Applewood Bacon, Turkey Sausage Links, Pork Sausage Links and Ham and Fontina Cheese Frittata, Derby Pancakes, Fresh Steel Cut Oatmeal Station with Toppings, Fresh Assorted Breakfast Pastries, Selected Preserves-Jams and Butter, Fresh Sliced Seasonal Fruits Platter, Assorted Juices.

***\$26.00 per guest***

## **The Benedict Hot Breakfast**

Eggs Benedict served with Sautéed' Spinach, Canadian bacon, Hollandaise Sauce, Smoked Paprika on a Toasted English Muffin, Breakfast Potatoes, Assorted Berries Cup.

***\$29.00 per guest***

## **Alternate Selections**

- ❖ French Toast served with Strawberries and Maple Syrup
- ❖ Scrambled Eggs with Smoked Salmon and Chives
- ❖ Banana Pecan Pancakes with Vanilla Syrup
- ❖ Ham and Cheese Vegetables Frittata

***\$10.00 additional per guest***

# PLATED BREAKFAST

*Prices are per person and based on a minimum of 20 guests.*

## **Rise and Shine**

Morning Pastry, Sliced Fruit, Scrambled Eggs, Crispy Bacon, Home Fries and English Muffin  
**\$22.00**

## **Morning Power Bowl**

Egg White Scramble, Quinoa, Sauteed Vegetable (Tomatoes, Onion, and Spinach).  
*Add Turkey Sausage or Bacon for an additional 3.00*  
**\$22.00**

## **Eggs Benedict**

Two Perfectly Poached Eggs atop cured Canadian Bacon on Toasted English Muffins drizzled with House-made Hollandaise, with Breakfast Potatoes and Fresh Cut Fruit  
**\$24.00 per guest**

## **Bananas Foster French Toast**

Texas Toast dipped in a mixture of Rum, Brown Sugar, Vanilla, Cinnamon and Eggs and topped with Chopped Walnuts and Maple Syrup, served with Bacon and Fresh Cut Fruit  
**\$22.00 per guest**

## **Steak & Eggs**

Medium cooked 4oz New York Strip Steak with Peppercorn Sauce, Scrambled Eggs, accompanied with Breakfast Potatoes and Fresh Cut Fruit.  
**\$29.00 per guest**

## **Traditional Shrimp & Grits**

Jumbo Shrimp sautéed with Peppers, Onions, Celery, and Tasso Gravy, served on a bed of Creamy Stone Ground Grits, accompanied by Fresh Cut Fruit and Croissant.  
**\$28.00 per guests**

# ON THE GO BOX LUNCH SELECTIONS

*Each sandwich option comes boxed and includes Potato Chips, a Dill Pickle Spear, and a Cookie.  
Salads are served with a Cookie and Dressing on the Side.  
Iced Tea and Iced Water included.*

## **Roast Beef on Baguette**

Thinly Sliced Roast Beef and Cheddar Cheese on Fresh Baked Baguette with Lettuce and Tomato

## **Traditional Club Sandwich**

Texas Toast piled high with Ham, Turkey, Bacon, Cheese, Lettuce and Tomato

## **Ham and Swiss Baguette**

Honey Ham with Swiss Cheese & Spicy Mustard on a French Baguette

## **Turkey Bacon Sandwich**

Smoked Turkey with Crispy Bacon, Tomato, Lettuce and Cheddar on a Ciabatta Roll

## **Chicken Salad Croissant Sandwich**

Home-style Chicken Salad with Lettuce, Tomato and Swiss Cheese on a Toasted Croissant

## **Caprese Sandwich**

Sliced Tomatoes, Mozzarella, and Basil with Garlic Aioli on a Ciabatta Roll

## **Chicken Caesar Salad**

Oven Roasted Chicken Breast over hand-tossed Caesar Salad

## **Harvest Chicken Salad**

Mixed Greens, Grilled Chicken, diced Granny Smith Apples, dried Cranberries, roasted Pecans, and crumbled Feta Cheese tossed in Balsamic Vinaigrette

## **Fiesta Garden Cobb Salad**

Traditional Cobb Salad with Grilled Chicken, Tomato, Egg, Bacon, Cheddar Cheese and Onion with Ranch Dressing

## **Spinach & Berry Salad**

Fresh Baby Spinach with Blueberries, Strawberries, Purple Onions, Pecans, and Feta Cheese served with a Raspberry Balsamic Vinaigrette.

**Select 1 - \$22.00 per guest** (minimum of 15 guests)

**Select 2 - \$25.00 per guest** (minimum of 20 guests)

**Select 3 - \$26.00 per guest** (minimum of 20 guests)

# LUNCH BUFFET

*MINIMUM OF 20 GUESTS, A 8.00 FEE PER PERSON WILL BE APPLIES TO A PARTY SMALLER THAN 20*

## **EXECUTIVE DELI- 22.00 PER PERSON**

CHICKEN SALAD  
SLICED HAM AND & TURKEY  
ASSORTED CHEESES  
LETTUCE, SLICED TOMATOES, & PICKLES  
HOME STYLE POTATO SALAD & COLE SLAW  
ASSORTED BREADS  
BROWNIES

## **TOUR OF ITALY- 23.00 PER PERSON**

CAESAR SALAD  
GARLIC BREAD  
ITALIAN SEASONED VEGETABLES  
LASAGNA WITH MEAT SAUCE  
FETTUCINI ALFREDO  
CHEFS CHOICE OF DESSERT

## **SOUTHERN COMFORT – 26.00 PER PERSON**

PULLED PORK & BAKED BBQ CHICKEN  
SWEET SOUTHERN COLE SLAW  
BROWN SUGAR BAKED BEANS  
BUTTER CORN, MAC & CHEESE, OLD FASHIONED POTATO SALAD  
WARM CORNBREAD  
WARM PEACH COBBLER & GEORGIA PECAN PIE

# SPECIALTY SELECTIONS

## PLATED LUNCH OR DINNER

*Prices are per person and based on a minimum of 20 guests.*

*Prices are inclusive of Iced Tea and Water.*

### **Salad Selection (Choose One):**

Mixed Green Salad with your choice of Dressing

Caesar Salad

Spinach Berry Salad with Cranberry Pomegranate Dressing

### **Chicken Parmesan**

Rustic Tomato Sauce and Spaghetti, Roasted Tomatoes, Fontina Fondue

**\$23.00**

### **Herb Roasted Chicken Breast**

Latin American Yellow Rice Pilaf, Slow Roasted Asparagus, Fig Demi-Glace

**\$23.00**

### **Chicken Cordon Bleu**

Garlic Mashed Potatoes Steamed Broccoli, Fontina Fondue Sauce

**\$25.00**

### **Roasted Salmon Filet**

Wild Rice Pilaf, Zucchini and Yellow Squash Spaghetti, Zofran Cream Sauce

**\$34.00**

### **Blackened Shrimp**

Mango and Coconut Rice, Bok Choy, Garlic Mojo Sauce

**\$36.00**

### **Plantain Crusted Mahi-Mahi**

Coconut White Rice, Caramelized Hearts of Palm, Fresh Pineapple Sauce

**\$43.00**

### **Dried Fruit Stuffed Pork Loin**

Scallop Potatoes, Roast Baby Carrots, Fig Demi Glaze

**\$29.00**

### **Grilled Flat Iron Steak**

Roasted Rosemary Potatoes, Steam Broccoli, Red Wine Sauce

**\$38.00**

### **Medallion of Filet of Beef**

Wild Mushrooms Potatoes Croquette, Wilted Spinach, Baby Carrots, Roast Shallot Sauce

Market Price



# STATIONS

*MINIMUM OF 20 GUESTS*

## **Baked Potato Bar – 18.00 per person**

Toppings: Green Onion, Chopped broccoli, Sauteed Mushrooms, Bacon, Cheese, Sour Cream.

## **Pasta Station – 22.00 per person**

Choice of Fettuccini, Fusilli or Rigatoni

Choose two: Bay Shrimp, Diced Chicken, Italian Sausage

Mushrooms, Tomatoes, Peppers, Marinara and Alfredo Sauce.

Fresh Grated Reggiano Cheese and Garlic Bread

## **Wing Bar – 25.00 per person**

Choose from Blazing Buffalo, Teriyaki, Lemon pepper, Asian Zing, or Caribbean Jerk

Served with: Celery & Carrots, Blue Cheese or Ranch Dip

## **Build Your Own Fajita & Taco Station – 23.00 per person**

Chicken and Beef Sauteed with Onions and Peppers

Flour Tortillas & Taco Shells

Pico de Gallo, Sour Cream, Guacamole and Condiments

## **Chili Bar – 16.00 per person**

Homestyle Chili

Toppings: Cheese, Avocado, Cilantro, Sour Cream, Red Pepper Flakes, Jalapenos, Frito lay Chips, Saltines and Cornbread

## **Dessert Station- 10.00 per person**

Peach Cobbler, Cherry Pie, Southern Pecan Pie, Carrot Cake, Cheesecake and Chocolate Cake

## **Dessert Station II- 7.00 per person**

Gourmet Brownies, Assortment of Cookies, and Chocolate Pretzels

# RECEPTION OPTIONS

*Prices are per person, based on a minimum of 20 guests and are inclusive of Iced Tea and Water.*

## **International and Local Cheese Display**

Selection of local and imported Cheeses served in a Wood Board with Condiments, Crackers, Toast, and Fruit Garnish.

***\$22.00 per guest***

## **Fresh Crudit  Display**

Locally sourced Fresh Vegetables display served with Avocado Ranch Dipping Sauce and Herbed Cr me Fraiche Dip

***\$17.00 per guest***

## **Fresh Cooked Pasta Display - Choice of Two Pastas and Two Sauces**

Pasta Choices: Gnocchi, Rigatoni, Penne, Fusilli

Pasta Sauce Choices: Tomato Marinara, Alfredo, Pesto, Mushrooms and Mascarpone Sauce, Roasted Red Pepper Cream

*Add Italian Sausage or Sliced Chicken Breasts for an additional \$5.00*

***\$22.00 per guest***

## **Assorted Roasted Vegetable Display**

Local Organic selection of Vegetables, lightly marinated with fresh Herbs and Garlic, and slow roasted. Served with Truffle Oil and Olive Oil. Vegetables include Squash, Eggplant, Tomatoes, Peppers, Mushrooms, Asparagus

***\$19.00 per guest***

## **Mediterranean Display**

Yogurt & Cucumber Tzatziki, Red Pepper Humus, Feta Cheese Dip, served with Toasted Pita Bread

***\$19.00 per guest***

## **Antipasto Display**

Prosciutto, Sopressata, Salami, Provolone, Olives, Assorted Toasted Breads, accompanied by Marinated Artichokes, Fresh Mozzarella Cheese and Ripe Tomatoes and Basil drizzled in Olive Oil

***\$25.00 per guest***

## CHEF SUGGESTED ENHANCEMENTS

*Enhancements may be added to a Buffet or Reception Options but may not be purchased a la carte.*

### **Shrimp Cocktail Display**

*~Market Price*

### **Bacon Wrapped Shrimp or Scallops with a Sweet Chili Glaze**

*~Market Price*

### **Sliced Smoked Brisket served with Warm Rolls, Dijon mustard, Horseradish and Herbed Mayo**

*~Market Price*

## THE FINISHING TOUCH

*Prices are per person and based on one dessert choice and a minimum of 20 guests.*

### **Carrot Cake**

***\$7.00 per guest***

### **Trio Fruit Tart**

***\$6.50 per guest***

### **Chocolate Molten Cake**

***\$7.00 per guest***

### **White Chocolate Bread Pudding**

***\$6.00 per guest***

### **Classic Tiramisu**

***\$8.00 per guest***

### **Crème Brûlée**

***\$8.00 per guest***

### **Triple Berry Cheesecake**

***\$7.00 per person***

# BEVERAGES

## **Coffee, Regular or Decaf**

***\$45.00 per gallon***

## **Bottled Coca-Cola Beverages**

***\$4.00 per individual bottles, charged on consumption***

## **Juices, Orange, and Apple**

***\$4.00 for individual bottles, charged on consumption***

## **Juices, Orange, Apple, and Cranberry**

***\$15.00 per carafe***

## **Milk, 2%**

***\$15.00 per carafe***

## **Fruit Punch or Lemonade**

***\$45.00 per container (serves ~30 guests)***

## **Iced Tea Service**

***\$50.00 per container (serves ~30 guests)***

## **Hot Tea Service**

***\$25.00 per air-pot (serves ~10 guests)***

## **Hot Cocoa**

***\$30.00 per air-pot (serves ~10 guests)***

# FROM THE BAR

*All consumption/cash bar service requires a \$300.00 minimum and a \$300.00 setup, and 1 bartender at \$125.00 for the first 4 hours and \$30 for each additional hour.*

## CONSUMPTION/CASH BAR

*All consumption/cash bar service requires a \$300.00 minimum and a \$300.00 setup and 1 bartender at \$125.00 for the first 4 hours and \$30 for each additional hour.*

*Consumption/cash bar includes your choice of three domestic and three premium beers, house wine, and your choice of either house brands or premium brands of liquor.*

Jack Daniels

### House Brands of Liquor

Absolut · Tanqueray · Canadian  
Club · Dewar's · Jose Cuervo ·  
Bacardi · Captain Morgan  
Jack Daniels

### Premium Brands of Liquor

Grey Goose · Bombay Sapphire  
Glenlivet · Don Julio's  
Crown Royal · Makers Mark

### House Wine

Chardonnay · Merlot  
Cabernet Sauvignon

### Domestic Beer

Budweiser · Bud Light  
Miller Light · Coors Light  
Michelob Ultra

### Premium Beer

Blue Moon · Stella Artois  
New Castle · Corona Extra  
Sierra Nevada · Heineken

## Champagne Toast

*Equipment orders must be placed more than (5) business days prior to event date.  
Equipment orders placed within (5) business days of event may incur additional fees.  
Please ask your Sales Associate for any additional AV needs*