



Holiday Inn
& Suites

PHOENIX AIRPORT NORTH 2018 CATERING MENU

BREAKFAST BUFFETS

ALL BREAKFAST OPTIONS INCLUDE:

Freshly brewed regular & decaffeinated coffee, assortment of Tazo Teas, and orange juice.

The Baja Breakfast Buffet

\$25pp

sliced fresh fruit display

farm fresh scrambled eggs

chorizo with diced red onion, green chilies,
cheese & tomatoes

crisp smoked bacon & breakfast sausage

breakfast potatoes

flour tortillas

ranchero sauce, salsa verde, & salsa fresca

individual fruit flavored yogurts

The Saguaro Buffet

\$18pp

sliced fresh fruit display

assorted pastries and bagels

plain & flavored cream cheese

butter & preserves

individual fruit flavored yogurts

traditional breakfast cereals
with 2% milk

The Cactus Flower Buffet

\$23pp

sliced fresh fruit display

farm fresh scrambled eggs

crisp smoked bacon & breakfast sausage

breakfast potatoes

assorted breakfast pastries

individual fruit flavored yogurts

traditional breakfast cereals
with 2% milk



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REFRESHING BREAK OPTIONS

The Canyon Trail Mix

\$10pp

Almonds, Peanuts, Chocolate Chips, Sunflower Seeds, Dried Pineapple, and Pistachios
Served with Infused Water Station

The Sedona Break

\$16pp

Granola Bars, Individual Mixed Nuts, Whole Fresh Fruit, Vegetable Crudité with Dip
Iced Tea & Lemonade

The Cactus League Break

\$13pp

Warm, Soft Pretzels with Cheese Dip, Fresh Popcorn, Individual Mixed Nuts,
Fresh Baked Cookies
Iced Tea & Lemonade

The Sweet & Salty Break

\$12pp

Assorted Candy Bars, Individual Bags of Chips & Pretzels, Fresh Baked Cookies, Granola Bars
Iced Tea & Lemonade

The Arizona 48 Break

\$15pp

Tri-Colored Tortilla Chips, Fresh Salsa & Guacamole, Warm Nacho Dip, Chicken Taquitos
Iced Tea & Lemonade



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LUNCH BUFFETS

All Lunch Options Include:
Iced Tea, Lemonade & Coffee Service

The Sky Harbor Buffet

\$27pp

Soups & Salads (Choice of Two)

Chicken Tortilla Soup
French Onion Soup
Hearty Vegetable Soup
Tomato Basil Soup
Chicken Caesar Salad
Spinach Salad
Chopped Salad
Southwestern Salad

Sandwiches (Choice of Two)

Roast Beef on Rye Bread
Chicken Salad on Croissant
Club Sandwich
Caprese Sandwich

Dessert (Choice of One)

Assorted Cupcakes
Fresh Baked Cookies
Chocolate Frosted Brownies

The Game Day Buffet

\$28.00 per person

Southwestern Chili
Garden Salad with Choice of Dressing
Hamburgers & Hot Dogs
BBQ Pulled Pork
Freshly Baked Buns
Assorted Cheese & Relish Tray
Macaroni Salad
Baked Beans
House Made Potato Chips
Chef's Choice Dessert

Boxed Lunch

\$22.00 per person

Sandwich (Choice of One)

Roast Beef on Rye Bread
Chicken Salad on Croissant
Traditional Club Sandwich on White Turkey
& Swiss on Sourdough Bread
Caprese Sandwich

Fresh Baked Cookie
Whole Fruit
Potato Chips
Bottled Water



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LUNCH BUFFETS

The Heavlin Buffet

\$27pp

Buffet Includes: Warm Flour Tortillas,
Tortilla Chips, and Choice of Two Entrees,
One Side, & One Vegetable

Entrée Selections (Choice of Two)

Green Chili & Cheese Enchiladas
Marinated Chicken Fajitas
Baja Shrimp
Pork Carnitas
Carne Asada

Side Selections (Choice of One)

Spanish Rice
Seasoned Black Beans
Refried Beans

Vegetable Selections (Choice of One)

Roasted Corn with Peppers
Sautéed Summer Squash
Seasoned Green Beans

Dessert (Choice of One)

Tres Leches Cake
Caramel Flan
Cinnamon Caramel Bread Pudding

The Papago Trail Buffet

\$34.00 per person

Salad Selections (Choice of One)

Tossed Garden Salad
Caesar Salad

Entrée Selections (Choice of Two)

Chicken Marsala
Herb Encrusted Chicken Breast
Grilled Salmon with Cilantro Ginger Crust
Grilled Sirloin with Wild Mushrooms Roasted
Pork with Cipollini Onions
Three Cheese Tortellini with Alfredo Sauce

Side Selections (Choice of One)

Garlic Mashed Potatoes
Rice Pilaf
Orzo Pasta

Vegetable Selections (Choice of One)

Roasted Seasonal Vegetables
Green Beans with Toasted Almonds
Seasoned Squash and Zucchini

Dessert (Choice of One)

Seasonal Cheesecake
Warm Apple Pie
Crème Brulee (Vanilla, Chocolate, or Lemon)
Carrot Cake with Cream Cheese Icing



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DINNER BUFFETS

All Dinner Options Include: Iced Tea, Lemonade & Coffee Service

The Taliesin West Buffet

\$40pp

SALAD SELECTIONS (Choice of One)

Tossed Garden Salad
Caesar Salad

ENTRÉE SELECTIONS (Choice of Two)

Chicken Parmesan
Meat Lasagna
Penne Pasta with Italian Sausage
Salmon with Capers
Braised Short Ribs with Wild Mushrooms

SIDE SELECTIONS (Choice of One)

Roasted Potatoes
Risotto
Parsley Risotto Cake
Parmesan Garlic Orzo

VEGETABLE SELECTIONS (Choice of One)

Green Bean Side
Roasted Broccolini
Asparagus
Roasted Eggplant

DESERT (Choice of One)

Seasonal Cheesecake
Crème Brulee (Vanilla, Chocolate, or Lemon)
Warm Apple Pie
Carrot Cake with Cream Cheese Icing



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DINNER BUFFETS

All Dinner Options Include: Iced Tea, Lemonade & Coffee Service

The Maricopa Dinner Buffet

\$44pp

SALAD SELECTIONS

(Choice of One)

Tossed Garden Salad
Caesar Salad

ENTRÉE SELECTIONS

(Choice of Three)

Herb Encrusted Chicken Breast
Grilled Salmon with Cilantro Ginger Crust
Grilled Sirloin with Wild Mushrooms
Meat Lasagna
Penne Pasta with Italian Sausage
Roasted Chicken with Artichokes & Wild Mushrooms
Three Cheese Tortellini with Alfredo Sauce

SIDE SELECTIONS

(Choice of One)

Risotto
Smashed Potatoes

Rice Pilaf
Scalloped Potatoes

VEGETABLE SELECTIONS

(Choice of One)

Roasted Seasonal Vegetables
Green Beans with Almonds
Brussel Sprouts
Seasoned Squash & Zucchini

DESSERT

(Choice of One)

Seasonal Cheesecake
Carrot Cake
Creme Brulee (Vanilla, Chocolate, or Lemon)
Seasonal Cobbler
Cinnamon Caramel Bread Pudding



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RECEPTION OPTIONS

All stations include rolls and choice of House Salad or Caesar Salad

Carving Station

Prime Rib Station	\$22pp
Sliced Beef Station	\$26pp
Pork Loin Station	\$18pp

Slider Station

No Chef Attendant
Choice of (2) Selections
\$16pp
Pulled Pork Sliders
Brisket Cheddar Sliders
Traditional Cheeseburger Sliders
Tenderloin Sliders with Sun-Dried Tomatoes

Dessert Station

\$11pp

Choice of 3 Desserts

Seasonal Fruit Tarte w/ Lemon Curd
Mini Assorted Cheesecakes
Mini Tiramisu Cakes
Fresh Baked Assorted Cookies
Fresh Baked Chocolate Chip Cookies
Fresh Baked Double Chocolate Brownies

Pasta Station

\$21pp

Chicken Breast, Italian Sausage, & Shrimp
Tortellini
Bow Tie Pasta
Penne Pasta
Marinara & Alfredo Sauces
Chef's Choice of Seasonal Ingredients to
Personalize Your Dish

All Stations Require a Chef Attendant. An Attendant Fee of \$125.00 per chef will be added to your final bill



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RECEPTION OPTIONS

Hors d'Oeuvres

\$16pp
Choice of Three

COLD HORS D'OEUVRES

Goat Cheese Stuffed Dates
Tenderloin & Goat Cheese with Roasted Tomato Crostini
BLT Crostini
Tomato Jam Ricotta Crostini
Jumbo Chilled Shrimp with Cocktail Sauce
Seared Beef with Tomato Relish
Cherry Tomato Caprese
Traditional Bruschetta
Deviled Eggs

HOT HORS D'OEUVRES

Beef or Chicken Satay
Vegetarian Egg Rolls
Southwestern Spring Rolls
BBQ Meatballs
Crab & Cheese Stuffed Mushrooms
Pretzels & Bar Cheese
Beef Kabob
Roasted Eggplant & Roma Tomato Crisp



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PLATED DINNER OPTIONS

All dinner options include Plated Entrée, Salad, and Dessert

PLATED CHICKEN OPTIONS \$35pp
Roasted Chicken with Wild Mushroom & Artichoke, Parsley Risotto Cake, & Baby Carrots

Chicken Marsala with Pan Roasted Wild Mushrooms, Roasted Fingerling Potatoes, & Seasoned Green Beans

PLATED SEAFOOD OPTIONS \$44pp
Porcini Mushroom Crusted Seabass, Parsley Risotto Cake, & Green Beans

Pan Seared Salmon, Garlic Parmesan Orzo, & Roasted Asparagus.

PLATED BEEF OPTIONS \$48pp
Braised Beef Short Ribs with a Red Wine Reduction, Wild Mushroom Risotto, & Roasted Asparagus

Petite Filet with Red Wine Sauce, Au gratin Potatoes, & Roasted Baby Carrots.

Pan Seared Hanger Steak with Black Currant Gastrique, Three Cheese Polenta Cake, & Green Beans.

PLATED VEGETARIAN OPTIONS \$31pp
Vegetable Lasagna with Roasted Zucchini, Squash, Mushrooms, & Red Peppers in Tomato Basil Sauce

Cheese & Wild Mushroom Stuffed Eggplant

Vegan & Gluten Free Roasted Tempeh with Tomato and Rosemary Chutney

SALAD SELECTION (Choice of One)
Tossed Garden Salad
Caesar Salad
Chopped Salad

DESSERT SELECTION (Choice of One)
Seasonal Cheesecake
Carrot Cake with Cream Cheese Icing
Crème Brulee (Vanilla & Chocolate)
Flourless Chocolate Cake
Seasonal Berries with Lemon Curd & Biscotti



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BAR OPTIONS

Hosted House Bar

Please ask your Catering Manager for Details

HOUSE SPIRITS

Smirnoff Vodka, McCormick's Gin, Jim Beam Bourbon, Dewar's Whiskey, Castillo Rum, Sauza Tequila

PREMIUM SPIRITS

Tito's Vodka, Crown Royal Whisky, Tanqueray Gin, Patron Silver, Johnnie Walker Red Label Scotch, Bacardi Rum, Captain Morgan Rum

House Spirits	\$7.50	\$8
Premium Spirits	\$9.50	\$10

BARTENDERS

(1 Bartender per 75 Guests)

Up to 4 Hours	\$150
Each Additional Hour	\$25

	Host	Cash
DOMESTIC BEERS	\$5	\$6
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra		

IMPORTED BEERS	\$6	\$7
Heineken, Fat Tire, Corona, Kilt Lifter, Sam Adams		

CRAFT BEERS	\$6	\$7
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HOUSE WINE	\$7	\$8
Merlot, Pinot Noir, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Grigio		

SOFT DRINKS & BOTTLED WATER \$3.50

See Catering Sales Manager for Enhanced Wine List Options



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Invigorating Extras

Fresh Brewed Coffee	\$49 per gallon
Assorted Tazo Hot Tea	\$49 per gallon
Fresh Brewed Iced Tea	\$40 per gallon
Lemonade	\$40 per gallon
Assorted Fruit Juice	\$4 per bottle
Assorted Coke Products	\$3.50 per can
Bottled Water	\$3.50 per bottle
Energy Drinks	\$5 per can
Assorted Breakfast Pastries	\$32 per dozen
Assorted Muffins	\$38 per dozen
Protein & Energy Bars	\$4 per bar
Granola Bars	\$3 per bar
Fresh Baked Cookies	\$36 per dozen
Fresh Baked Fudge Brownies	\$36 per dozen
Assorted Candy Bars	\$3 per bar
Mixed Nuts	\$25 per pound
Individual Bags of Chips	\$3 per bag

All Menu Prices are Subject to a 23% Service Charge & 8.6% Sales Tax. Prices Are Subject to Change Without Notice.
Events with Less Than 15 Guests Are Subject to an Additional \$100.00 Service Fee