



*Holiday Inn and Suites*

*Salt Lake City Airport*

*and*

*WingTips Bar and Bistro*

*Catering Menu*

**All prices are subject to Utah state sales tax and a 20% service charge.**

The Holiday Inn and Suites Salt Lake City Airport – West and WingTips Bar and Bistro are independently owned by Sunshine Hospitality, LLC and operated by Status Hospitality, LLC.

## *Breakfast Events*



### Built Your Own Parfait

\$7.95 Per Person

Our parfaits feature plain and vanilla yogurts, homemade granola, fresh blueberries and strawberries.

Freshly brewed coffee, teas and juices are included.

### WingTips Continental Breakfast

\$8.95 Per Person

Our continental breakfast includes fresh pastries, muffins, and freshly sliced fruit.

Freshly brewed coffee, teas and juices are included.

### WingTips Deluxe Breakfast Buffet

\$14.95 Per Person

Our deluxe breakfast includes bacon, sausage, scrambled eggs, skillet potatoes, oatmeal and a choice of French toast or pancakes.

Fresh pastries, muffins, and freshly sliced fruit, as well as freshly brewed coffee, teas and juices are included

**Our breakfast buffet events require a minimum of twelve guests.**

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### Simple Breakfast Additions

### Priced Per Person

Sliced fresh fruit	\$2.95	Fresh baked Danishes	\$2.00
Whole fresh fruit	\$2.00	Oatmeal	\$2.00
Flavored yogurts	\$2.25	Assorted juices or milk	\$2.00
Fresh baked muffins	\$1.95	Hot chocolate	\$1.95

### Simple Breakfast Additions

### Priced Per Dozen

Assorted juices or milk	\$24.00	Fresh baked Danishes	\$24.00
Whole fresh fruit	\$22.00	Fresh baked doughnuts	\$22.00
Flavored yogurts	\$27.00	Assorted cereals	\$27.00
Fresh baked muffins	\$22.00		



### Breakfast Sandwich

**\$3.00 Per Person**

Our breakfast sandwiches feature a freshly baked croissant or English muffin, and include your choice of bacon or sausage, scrambled eggs, and cheddar cheese.

### Breakfast Meat Station

**\$2.00 Per Person**

Add a breakfast meat station to your breakfast event that includes crispy bacon, ham, or sausage patties.

### Pancake or French Toast Station

**\$2.00 Per Person**

Add fresh fluffy pancakes or freshly baked French toast, maple syrup and butter to your breakfast event.

### Omelet Station

**\$4.00 Per Person**

Add fresh, cooked to order, omelets to your breakfast event. Omelets can include tomatoes, spinach, mushrooms, diced ham, bell peppers and cheddar cheese.



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## Plated Lunch Events

Our three-course plated lunch events are able to be served for one to thirty guests.

Please choose one starter, one entrée, and one desert.

### House Salad Starter

Fresh tossed garden greens with sliced cucumbers, tomato wedges and garlic croutons served with your choice of dressing.

### Cesar Salad Starter

Fresh cut romaine hearts with parmesan cheese and garlic croutons, served with Caesar dressing.

### Spinach Salad Starter

Garden fresh spinach leaves with mandarin oranges and toasted almonds, served with balsamic vinaigrette.

### Rib Eye Steak \$24.00 Per Person

8oz rib eye steak cooked to perfection with olive oil and rosemary, served with roasted red potatoes and seasonal vegetables.

### New York Steak \$22.00 Per Person

8oz New York steak cook to perfection with red wine and mushroom demi, served with mashed potatoes and seasonal vegetables.

*Have something else in mind?*

*Contact your sales team and we can make it happen.*

### Lemon Pepper Salmon \$22.00 Per Person

Grilled salmon with lemon pepper and lemon butter sauce, served with potatoes and seasonal vegetables.

### Pork Tenderloin \$20.00 Per Person

Marinated pork tenderloin medallions with whole grain mustard sauce, served with potatoes and seasonal vegetables.

### Airline Roasted Chicken \$19.00 Per Person

Marinated and seasoned airline chicken with olive oil and herbs, served with mashed potatoes and seasonal vegetables.

### Chicken Roulade \$19.00 Per Person

Chicken breast stuffed with spinach, mozzarella and mushroom pate. Served with rosemary lemon cream, potatoes and seasonal vegetables.

### Chicken Fettuccini Alfredo \$17.00 Per Person

Tender noodles Smothered in creamy Alfredo sauce, topped with parmesan cheese and grilled chicken.

### Pesto Alfredo Pasta \$16.00 Per Person

Roasted vegetables with penne pasta and pesto Alfredo topped with parmesan cheese.

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### The VIP Croissant

**\$16.00 Per Person**

Sliced fresh baked croissant with sliced smoked turkey, lettuce, tomato, bacon, provolone and avocado, and is served with pasta salad and potato chips.

### Deli Plate

**\$16.00 Per Person**

Sliced assorted deli meats, lettuce, tomato, onion, pickle spear, provolone on a Kaiser roll, and is served with pasta salad and potato chips.

### Deserts

Choose one of the following fresh deserts with your plated lunch.

- Fruit Sorbet
- Chocolate Mousse
- Carrot Cake
- New York Cheese Cake
- Double Layered Chocolate Cake



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## *Buffet Lunch Events*

**Our buffet lunch events are able to be served for twelve to three hundred guests and include water and lemonade.**

### WingTips Deluxe \$22.00 Per Person

The WingTips Deluxe Lunch Buffet includes a fresh Cesar salad starter. The main entrée consists of freshly sliced roast beef with a mushroom and red wine reduction, mashed potatoes and roasted seasonal vegetables. Cheesecake is presented as the desert for this buffet.

### Southwestern BBQ \$19.00 Per Person

The Southwestern BBQ lunch buffet includes country style ribs, grilled chicken, fresh cut corn, baked beans, Cole slaw salad, potato salad, and freshly baked cornbread. Freshly sliced watermelon is presented as the desert for this buffet.

### South of the Border \$18.00 Per Person

The South of the Border lunch buffet includes a fresh Mexican inspired salad consisting of black beans, sweet corn, queso fresco and romaine with chipotle ranch. Entrées include pork chile verde (slow roasted pork shoulder, green chilies and tomatillos), and cheese enchiladas (corn tortillas smothered with red sauce filled with cheese). Sides include Spanish rice, fresh tortilla chips with salsa fresca and guacamole. Fresh churros are presented as the desert for this buffet.

### A Taste of Italy \$19.00 Per Person

The Taste of Italy lunch buffet includes a spring mixed salad including tomatoes and cucumbers with assorted dressings. The main entrées are a five-layer beef lasagna with ricotta and mozzarella cheese, and rosemary chicken. Sautéed seasonal vegetables and breadsticks are presented as the sides for this buffet. Tiramisu is served as the desert for this buffet.

### Pasta \$18.00 Per Person

The pasta lunch buffet begins with a fresh Cesar salad starter. The main entrée is fettuccini pasta with Alfredo and marinara sauces and grilled chicken. Sides include fresh vegetables and rolls. An assortment of freshly baked cookies is included as the desert for this buffet.

### WingTips Deli Buffet \$18.00 Per Person

The WingTips Deli Buffet consists of a make your own sandwich station including a fresh selection of turkey, ham and roast beef deli meats, sliced cheddar or provolone cheese, romaine lettuce, sliced tomatoes, sliced onions, pickle spears, freshly sliced bread and potato and pasta salads. Fresh sliced fruit and assorted condiments are also available, and fresh chocolate brownies are presented as the desert for this buffet.

### Soup and Sandwiches \$17.00 Per Person

The WingTips Soup and Sandwich lunch buffet includes our soup de jour and an assortment of cold sandwiches. Sides include fresh sliced fruit and potato chips. Assorted cookies or chocolate brownies are presented as the desert for this buffet.

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## Break Events

### Grab and Go \$6.00 Per Person

Freshly brewed coffee, fresh whole fruit and yogurts.

### Morning Jump Start \$8.50 Per Person

Freshly brewed coffee, bottled juices and water, granola bars, fresh whole fruit and yogurts.

### Executive Boardroom \$10.00 Per Person

Freshly brewed coffee, bottled juices and water, granola bars, fresh whole fruit and yogurts and fresh bagels and cream cheese.

### Keep it Simple \$6.00 Per Person

Assorted bags of chips, candy bars and cold sodas.

### Afternoon Crowd Pleaser \$8.00 Per Person

Assortment of gourmet cookies, fudge brownies, milk, bottled water and assorted cold sodas.

### Super Snacks \$10.00 Per Person

Assortment of gourmet cookies, M&M's, nuts, milk, bottled water and assorted cold sodas.

### Spring Inspired \$12.50 Per Person

Fresh sliced fruit, vegetable crudités, lemonade, water and assorted finger sandwiches.

Be sure to check out our website at:

[www.holidayinn.com/slc-arptwest](http://www.holidayinn.com/slc-arptwest)

### Ice Cream Sundae Bar \$9.50 Per Person

Vanilla ice cream, chocolate, strawberry and caramel, nuts, crushed Oreos, M&M's and whipped cream.



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## À la Carte

<u>New York Style Soft Pretzels</u>	<u>\$30.00 Per Dozen</u>
<u>Assorted Granola Bars</u>	<u>\$24.00 Per Dozen</u>
<u>Mixed Nuts or Dry Roasted Peanuts</u>	<u>\$22.00 Per Pound</u>
<u>14" Pizza (up to 4 toppings)</u>	<u>\$18.00 Each</u>
<u>Trail Mix</u>	<u>\$13.00 Per Pound</u>
<u>Freshly Brewed Coffee</u>	<u>\$25.00 Per Gallon</u>
<u>Freshly Brewed Ice Tea</u>	<u>\$20.00 Per Gallon</u>
<u>Sparkling Water</u>	<u>\$2.50 Each</u>
<u>Bottled Water</u>	<u>\$2.00 Each</u>
<u>Assorted Coca Cola Sodas</u>	<u>\$2.00 Each</u>

*From boardroom style meetings to 150 person weddings, the Holiday Inn and Suites is ready and able to host your event.*

<u>Mini Cheese Cakes</u>	<u>\$30.00 Per Dozen</u>
<u>Mini Éclairs</u>	<u>\$14.95 Per Dozen</u>
<u>Mini Cream Puffs</u>	<u>\$14.95 Per Dozen</u>
<u>Double Fudge Brownies</u>	<u>\$14.95 Per Dozen</u>
<u>Assorted Cookies</u>	<u>\$14.95 Per Dozen</u>
<u>Tiramisu</u>	<u>\$5.95 Per Person</u>
<u>Chocolate Cake</u>	<u>\$5.95 Per Person</u>
<u>Strawberry Cheese Cake</u>	<u>\$5.95 Per Person</u>
<u>Chocolate Mousse Cake</u>	<u>\$5.95 Per Person</u>
<u>Apple Pie</u>	<u>\$5.95 Per Person</u>
<u>Chocolate Mousse</u>	<u>\$4.95 Per Person</u>
<u>Ice Cream</u>	<u>\$4.95 Per Person</u>
<u>Flan</u>	<u>\$4.95 Per Person</u>
<u>Fruit Sorbet</u>	<u>\$4.95 Per Person</u>

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## À la Carte

Coconut Shrimp \$150.00 Per 50 Pieces

Served with a sweet chili sauce.

Chilled Shrimp \$125.00 Per 50 Pieces

Served with cocktail sauce.

Prosciutto Wrapped Asparagus \$100.00 Per 50 Pieces

Served with creamy horse radish.

Assorted Silver Dollar Sandwiches \$75.00 Per 50 Pieces

Grilled Vegetable Platter \$75.00 Per 50 Pieces

Chicken Skewers \$75.00 Per 50 Pieces

Pot Stickers \$65.00 Per 50 Pieces

Meat Balls \$65.00 Per 50 Pieces

Barbecue, Teriyaki, and Swedish style.

Jalapeño Poppers \$65.00 Per 50 Pieces

Egg Rolls/Spring Rolls With Soy Sauce \$65.00 Per 50 Pieces

Chicken Strips \$65.00 Per 50 Pieces

Served with barbeque sauce.

Fresh Crudités \$65.00 Per 50 Pieces

Served with an herb dip.

Antipasto Tray \$65.00 Per 50 Pieces

Caprese Or Antipasto Skewers \$65.00 Per 50 Pieces

Tomato And Basil Crostini \$65.00 Per 50 Pieces

Hot Chicken Wings \$65.00 Per 50 Pieces

Spinach And Artichoke Dip \$65.00 Per 50 Pieces

Served with grilled pita bread.

Potato Chips And Dip \$50.00 Per 50 Pieces

Tortilla Chips And Salsa \$50.00 Per 50 Pieces

Fresh Sliced Fruit Platter \$100.00 Per 50 People

Imported Cheese And Cracker Board \$65.00 Per 50 People

*Executive Chef Miguel Garcia has hand designed  
these menus for your important event.*

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## *Plated Dinner Events*

Our three-course plated dinner events are able to be served for one to thirty guests.

Please choose one starter, one entrée, and one desert.

### House Salad Starter

Fresh tossed garden greens with sliced cucumbers, tomato wedges and garlic croutons served with your choice of dressing.

### Cesar Salad Starter

Fresh cut romaine hearts with parmesan cheese and garlic croutons, served with Caesar dressing.

### Spinach Salad Starter

Garden fresh spinach leaves with mandarin oranges and toasted almonds, served with balsamic vinaigrette.

### Poached Pear Salad Starter Add \$2.95 Per Person

Fresh garden greens, sliced poach pear, toasted almonds, served with strawberry balsamic vinaigrette.

### Capresse Salad Starter Add \$2.95 Per Person

Fresh sliced mozzarella cheese, sliced tomatoes and basil, with a drizzle of balsamic glaze and olive oil.

### Cedar Plank Steak \$30.00 Per Person

Grilled beef tenderloin cooked on cedar plank with caramelized onions and mushrooms, and served with garlic mashed potatoes and seasonal vegetables.

### Rib Eye Steak \$29.00 Per Person

Grilled rib eye steak marinated in rosemary and garlic topped with caramelized onions, mushrooms and cabernet reduction sauce, and served with roasted red potatoes and seasonal vegetables.

### Cedar Plank Salmon \$26.00 Per Person

Grilled Alaskan salmon cooked on cedar plank finished with a light Lemon white wine butter sauce, and served with roasted red potatoes and seasonal vegetables.

### Chicken Oscar \$24.00 Per Person

Seared breast of chicken topped with crab meat and hollandaise sauce, and served with grilled asparagus and mashed potatoes.

### Pork Tenderloin \$22.00 Per Person

Grilled lean pork tenderloin marinated in herbs with whole grain mustard sauce, and served with mashed potato and seasonal vegetables.

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### Vegetable Napoleon

\$18.00 Per Person

Layered grilled vegetables and Portobello mushrooms, served with a marinara sauce.

### Vegetable Lasagna

\$18.00 Per Person

Tender lasagna noodles layered with seasonal vegetables, mozzarella and ricotta cheese, and served with Alfredo and marinara sauce



### Deserts

Choose one of the following fresh deserts with your plated dinner.

- Apple Pie
- Chocolate mousse cake
- Double layer chocolate cake
- Regal red velvet cake
- Strawberry lace cheese cake
- Sinful seven cake

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## *Buffet Dinner Events*

**Our buffet dinner events are able to be served for twelve to three hundred guests and include water and lemonade.**

### **WingTips Traditional Dinner** **\$30.00 Per Person**

The WingTips Traditional Dinner buffet begins with a fresh Cesar salad and features seared chicken breast with lemon caper cream sauce, pork tenderloin with a whole grain mustard rub, scallion potatoes, rice pilaf, and sautéed seasonal vegetables. Desert will be chef's choice.

### **A Taste of Italy** **\$23.00 Per Person**

The Taste of Italy dinner buffet includes a spring mixed salad including tomatoes and cucumbers with assorted dressings. The main entrées are a five-layer beef lasagna with ricotta and mozzarella cheese, and chicken parmesan. Sautéed seasonal vegetables and breadsticks are presented as the sides for this buffet. Tiramisu and crème puffs are served as the desert for this buffet.

### **Pasta Action Station** **\$5.00 Per Person and \$50**

Add the Pasta Action Station to your Taste of Italy dinner buffet. The station includes fettuccini pasta, Alfredo and marinara sauces, grilled chicken and hot Italian sausage.

### **Southwestern BBQ** **\$24.00 Per Person**

The Southwestern BBQ dinner buffet includes country style ribs, grilled chicken, corn on the cob, scallop potatoes, baked beans, Cole slaw salad, potato salad, and freshly baked cornbread. Hot bread pudding is presented as the desert for this buffet.

### **South of the Border** **\$23.00 Per Person**

The South of the Border dinner buffet includes a fresh Mexican inspired salad consisting of black beans, sweet corn, queso fresco and romaine with chipotle ranch. Entrées include beef and chicken fajitas with bell peppers and onions. Sides include Spanish rice, refried beans, fresh tortilla chips with salsa fresca and guacamole. Flan is presented as the desert for this buffet.

### **Prime Rib Station** **\$250.00 per 30 People**

A great addition to any of our dinner buffets, the oven roasted prime rib is served with au jus by a uniformed chef.

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## *Create your own Dinner Buffet*

**Our buffet dinner events are able to be served for twelve to three hundred guests and include water and lemonade.**

**Choose one Salad, one Starch, one or two Entrées, and one Desert.**

### House Salad Starter

Fresh tossed garden greens with sliced cucumbers, tomato wedges and garlic croutons served with your choice of dressing.

### Cesar Salad Starter

Fresh cut romaine hearts with parmesan cheese and garlic croutons, served with Caesar dressing.

### Spinach Salad Starter

Garden fresh spinach leaves with mandarin oranges and toasted almonds, served with balsamic vinaigrette.

### Starches

Choose one of the following fresh starches:

- Garlic Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Scallop Potatoes with parmesan cheese
- Au gratin Potatoes
- Buttered New Potatoes
- Rice Pilaf
- Brown Rice
- Sweet Potatoes

### Entrées

Choose one of the following fresh entrées:

- Grilled salmon filets in a creamy lemon caper sauce
- Grilled chicken with sliced mushrooms, onions and marsala wine sauce
- Slow roasted pork tenderloin with wholegrain mustard sauce
- Grilled chicken with rosemary and garlic butter
- Glazed grilled ham with pineapple
- Oven roasted turkey breast with stuffing and gravy
- Tilapia Florentine with spinach, tomato and wholegrain mustard sauce

### Deserts

Choose one of the following fresh deserts:

- Assorted Mini Cheesecakes
- Chocolate cake
- Chocolate mousse cake
- Tiramisu
- Strawberry Lace Cheesecake

**The build your own buffet is priced at \$24.00 per person with one entrée, or \$28.00 per person with two entrées.**

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## *Audio Visual*

Guests may provide their own A/V equipment or use the hotels at the following daily rates.

<u>LCD Projector</u>	<u>\$100.00 Per Day</u>
<u>TV, VCR, DVD Player</u>	<u>\$75.00 Per Day</u>
<u>Mixer Board</u>	<u>\$45.00 Per Day</u>
<u>Overhead Projector</u>	<u>\$40.00 Per Day</u>
<u>Projection Screen</u>	<u>\$30.00 Per Day</u>
<u>Microphone (Lavalier Wireless)</u>	<u>\$35.00 Per Day</u>
<u>Microphone (Handheld Wireless)</u>	<u>\$30.00 Per Day</u>
<u>Flip Chart With Markers</u>	<u>\$30.00 Per Day</u>
<u>White Board With Markers</u>	<u>\$25.00 Per Day</u>
<u>Podium</u>	<u>\$25.00 Per Day</u>
<u>Polycom Speaker Phone</u>	<u>\$25.00 Per Day</u>
<u>Audio Visual Cart</u>	<u>\$25.00 Per Day</u>



Other items may be arranged through your sales team.

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