

Dear Guest,

Please look no further than the Holiday Inn and Suites in Scottsdale AZ. when planning the menu for your next meeting or event.

Superb food and great service is what we specialize in with our Restaurant and Banquet facilities. We go to great lengths in the planning and execution to exceed your expectations.

You will find this menu will cover all of your needs from Breakfast, Lunch, Dinner and Meeting Breaks. Feel free to design your personalized Meeting Break Menu from the A La Carte menu. If you require a boxed lunch for your round of golf we have you covered.

Please contact myself or Richard Wall, Director of Sales @ <u>Richard.wall@hhmweb.com</u> to assist with your menu needs.

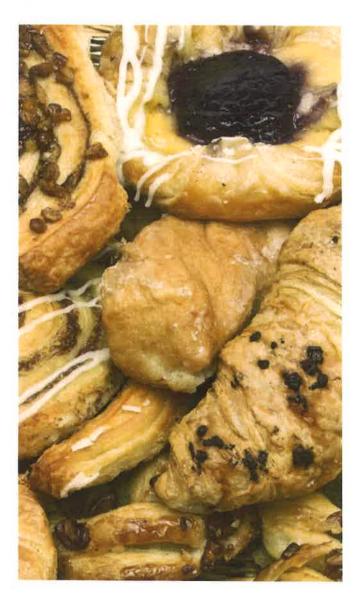
Thank you for making us a part of your plans.

Dick Jones

F&B Manager

Dick.jones@hhmweb.com

BREAKFAST BUFFETS



Daybreak

Assorted Fruit Yogurts | Fruit Filled Bars | Kashi "Go Lean" Bars | Whole Fresh Fruit | Assorted Chilled Juices | Bottled Water \$14 per person

Add Fresh Brewed Coffee \$16 per person

Parfait

Bowl of Granola | Sliced Fresh Fruit | Donut Holes | Vanilla Yogurt | Strawberries and Bananas \$12 per person Add Fresh Brewed Coffee \$14 per person

HOLIDAY CONTINENTAL

Assorted Breakfast Pastries | Fresh Fruit Display | Chef's Selection of 2 Fresh Juices | Fresh Brewed Coffee | Selection of Hot Tea's \$13 per person

InnJoyable Breakfast *

Scrambled Eggs | Crisp Bacon | Sausage Patties | Roasted Breakfast Potatoes | French Toast w/Butter and Syrup | Assorted Breakfast Pastries / Fresh Brewed Coffee |

\$19 per person

* Prices Based on a minimum of 12 Guests

BEVERAGES A LA CARTE



Coffee | \$45.00 per gallon

Decaffeinated Coffee | \$45.00 per gallon

Hot Tea, Gourmet Selection | \$42.00 per gallon

Assorted Fruit Juices | \$48.00 per gallon

Soft Drinks | \$3.00 each

Lemonade | \$30.00 per gallon

Fruit Punch | \$48.00 per gallon

Bottled Water | \$3.00 each

Pellegrino | \$4.00 each

Single Serve Milk | 2% and Chocolate | \$3.00 each

Freshly Brewed Iced Tea | \$35.00 per gallon

Hot Chocolate | \$50.00 per gallon

Red Bull Energy | Regular or Sugar Free | \$4.00 each

Arizona Iced Tea and Green Tea | \$4.00 each

REFRESHMENT





Trail Mix - V, VN, GF \$13 per person

Create your Own Trail Mix | Pretzels | Honey Roasted Peanuts | Pumpkin Seeds | Dark Chocolate | M&M's | Raisins | Dried Blueberries | Freshly Brewed Coffee | Hot Teas | Bottled Water

Ice Cream Fun - V \$12 per person

Assorted Premium Ice Cream Bars and Sandwiches | Frozen Fruit Bars | Bottled Water

Healthy - V \$12 per person

Assorted String Cheeses | Hard Boiled Eggs w/ Salt & Pepper | Celery Sticks w/ Bleu Cheese Dip | Peanut Butter | Pumpkin Seeds | Bottled Water

Ball Park - \$15.00 per person

Roasted Shelled Peanuts | Cracker Jacks | Corn Dogs w/Mustard | Mini Pretzels w/Maple Bacon Fondue | Honey Mustard | Lemonade | Root Beer

Candy Shop - \$14.00 per person

Tootsie Rolls | Skittles | M & M's | Red Vines | Animal Crackers w/Funfetti Frosting Dip | Assorted Candy Bars | Kool-Aid Station

Junkyard – V \$13.00 per person

Chocolate Chip Cookies | Freshly Popped Buttered Popcorn | House made Pub Chips w/Lime Sour Cream Dip | Assorted Soft Drinks

Happy Hour \$14.00 per person

House made Pub Chips | Tortilla Chips | Salsa | Cold Spinach Dip | Ranch Dip | Pretzel Sticks | Assorted Soft Drinks

V-Vegetarian | VN-Vegan | GF-Gluten Free

BOXED

Par 3 - \$16.00 per person

Fresh Deli Sandwich | Choice of Turkey, Ham or Roast Beef and Cheese | White, Wheat or Sough Dough | Potato Salad | Potato Chips | Whole Seasonal Fruit | Chocolate Chip Cookie | Bottled Water

Picnic Lunch - \$17.00 per person

Homemade Fried Chicken Strips w/choice of Dipping Sauce | Homestyle Potato Salad | Potato Chips | Sliced Fresh Seasonal Fruit | Peanut Butter Cookie | Bottled Water

It's a Wrap - 16.00 per person

Choose between a Chicken Caesar Salad or our Signature Chef Salad in a Flour Tortilla | Each include Potato Chips | Dill Pickle Wedge | Sliced Fresh Seasonal Fruit | Peanut Butter Cookie | Bottled Water





LUNCH BUFFET

PRICES BASED ON A MINIMUM OF 12 GUESTS

Airpark Deli - \$21.00 per person

Sliced Roast Beef | Hickory Smoked Turkey |
Honey Baked Ham | Cheddar, Provolone &
American Cheese | Assorted Sandwich Breads |
Pasta & Green Leaf Salad w/ Ranch and
Vinaigrette Dressing | Sandwich Condiments |
Potato Chips | Sliced Fresh Fruit | Iced Tea

Old Town Italy - \$22.00

Herb Penne Pasta | Chicken Marsala | Caesar Salad | Grilled Caesar Ciabatta | Italian Meatball Soup

4th of July - \$21.00

Grilled Hamburgers & Hotdogs | American & Swiss Cheese | All the Fixin's | Baked Beans | Potato Salad | Assorted Soft Drinks | Otis Spunkmeyer Cookies

Southern Arizona - \$23.00

Carne and Pollo Asada | Cheese Enchiladas |
Chef Rivera's Spanish Rice | Flour & Corn
Tortillas | Refried Beans | Corn Chips | Salsa |
Guacamole | Sour Cream | Lettuce | Tomatoes |
Onions | Shredded Cheese | Chef's Choice of
Dessert | Iced Tea



LUNCHEONS

Club Wrap - \$15.00 per person

Hickory Smoked Turkey | Honey Baked Ham | Swiss Cheese | Lettuce | Tomato | Mayonnaise | Potato Salad | House made Pub Chips |

Classic Burger - \$15.00 per person

½ pound Char-Broiled Beef | Corn Dusted Bun | Cheddar Cheese | Lettuce | Tomato | Onion | Pickles | House made Pub Chips |

Tuna Salad Sandwich - \$14.00 per person Chunky Albacore Tuna w/Onions and Celery | Choice of Bread | Fresh Greens and choice of Dressing |

BLT - \$14.00

Thick Cut Bacon | Lettuce | Tomato | Mayonnaise | Toasted White Bread | Soup of the Day |

Chicken Caesar Salad - \$15.00 per person

Tender Grilled Chicken | Romaine Lettuce | Classic Caesar Dressing | Croutons | Shredded Parmesan |

Chef Salad - \$16.00

Crisp Romaine Lettuce | Turkey | Ham | Jack & Cheddar Cheeses | Tomato | Bacon | Egg | Cucumber | Choice of Dressing |



HORS D'OEUVRES





Crudités

Fresh Garden Vegetables | Ranch | Chipotle Sour Cream |

Serves 20 – 30 guests \$75.00 Serves 30 – 40 guests \$95.00

Serves 40 – 60 guests \$135.00

Serves 60 - 80 guests \$180.00

Cheese or Seasonal Fruit Tray

International and Domestic Cheeses | Assorted Crackers |

Or

Seasonal Fresh Sliced Fruit | Vanilla Yogurt |

Serves 20-30 guests \$95.00

Serves 30 – 40 guests \$145.00

Serves 40 – 60 guests \$175.00

Serves 60 – 80 guests \$235.00

We are happy to discuss other premium Hors D' Oeuvres options to enhance your event

DINNER PLATED

All dinner entrees include a choice of Starter | Dessert | Fresh Brewed Iced Tea | Regular and Decaffeinated Coffee| Hot Tea

Two Entrees may be selected for groups of 25 people or more. Highest priced Entrée will apply.

All pricing is per person.

1/2 Herb Roasted Chicken

\$28.00

½ Roasted Chicken | Pesto Red Potatoes | Steamed Broccoli |

Prime Rib

\$37.00

10oz Prime Rib | Garlic Mashed Potatoes | Green Beans | Whiskey Au Jus | Creamed Horseradish |

Citrus Salmon

\$35.00

8oz Salmon Filet | Wild Rice | Broccoli | Citrus Lime Compound |

Chicken Marsala

\$29.00

Tender 7oz Chicken Breast | Mushroom Marsala Reduction | Pesto Red Potatoes | Green Beans |

Shrimp Scampi Penne

\$28.00

Tiger Shrimp | Penne Pasta | Butter, White Wine & Garlic | Charred Tomatoes | Parmesan Cheese | Grilled Caesar Ciabatta |





STARTERS AND DESSERTS

Please choose one starter and one dessert selection to accompany your entrée.









STARTER

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce | Parmesan Cheese | Croutons | Classic Caesar Dressing |

MIXED GREEN SALAD

Crisp Romaine Lettuce | Fresh Spring Mix | Bacon | Hard Boiled Eggs | Tomatoes | Ranch or Vinaigrette Dressing |

CAPRESE SALAD

Fresh Mozzarella | Tomatoes | Basil | Sweet Balsamic Reduction |

Soup of the Day

Your choice from our Selection of Daily Prepared Soups |
Cream of Mushroom | Tomato Bisque | Sweet Pea | Kale
and Meatball | New England Clam Chowder | Chicken
Noodle | Loaded Potato | Broccoli Cheese |

Desserts

Dreamsickle Cheesecake
Homemade Chocolate Cake
Sea Salt Caramel Gelato
Carrot Cake
New York Style Cheesecake