Receptions

Cold Hors D'Oeuvres

Mirror Displays

(Priced per 50 pieces)

Chilled Gulf Shrimp with Cocktail Sauce - $180.00
Ham and Cheese Pinwheels - $150.00
Assorted Cold Canapes - $175.00
Assorted Finger Sandwiches - $90.00

Decorative Mirror Displays

Fruit and International Cheeses
(based on 75-100 guests)
Fresh grapes, melons and berries with Wisconsin Cheddar, Mild Swiss and Pepper Jack Cheeses served with an assortment of crackers
$320.00

Fresh Vegetable Crudite
(based on 75-100 guests)
Fresh garden vegetables displayed with creamy ranch dip
$175.00

Small Fruit and Cheese Display
(based on 25-30 guests)
Fresh grapes, melons and berries with Wisconsin Cheddar, Mild Swiss and Pepper Jack Cheeses served with an assortment of crackers
$175.00

Small Vegetable Crudite
(based on 25-30 guests)
Fresh garden vegetables displayed with creamy ranch dip
$105.00

Receptions

Hot Hors D'Oeuvres

(Priced per 50 pieces)

Chicken Fingers with Honey Mustard Dressing - $130.00
Swedish Meatballs in a light brown sauce - $125.00
Grilled Chicken Fingers with a sweet chili sauce - $130.00
Wings Your Way: Buffalo, Hot, Medium or Mild, Lemon Pepper, Barbecue, Sweet Chai Chicken wings - $175.00
Sausage Stuffed Mushroom Caps - $105.00
Hopper's Burger Sliders with sliced pickle and condiments - $120.00
Hopper's Award Winning Pulled Pork Sliders - $145.00

Carved for Your Guests

Served with petite rolls and condiments.

A $35.00 carving fee will apply for each station

Roast Top Round of Beef (serves 60-75 guests) - $350.00
Honey Glazed Baked Ham (serves 60-70 guests) - $250.00
Roast Boneless Breast of Turkey (serves 40-50 guests) - $250.00

All servings listed are averages and will vary for each group often depending on the quantity of other foods available.

Snacks and Dips

Mixed nuts - $35.00 per pound
Potato Chips with Ranch Dip - $30.00 per bowl
Tortilla Chips and Salsa - $35.00 per bowl
Tortilla Chips with White Queso Dip - $75.00 per two quarts
Small Seasonal Fruit Tray - $100.00 serves 25-30 ppl

Breaks and Refreshments

(All prices are based per person and does not include 9% sales tax and 20% service charge)

Morning Wake Up Call

Premium Blend or Decaf coffee and teas

$5.95

Morning Break

Premium Blend or Decaf coffee and teas with assorted Danish

$8.95

Continental Break Out

(minimum 20 guests)

Premium or Decaf coffee and teas

Carafes of chilled assorted juices

Assorted Danish and Muffins

Sliced Seasonal Fruit

$15.95

Executive Continental Break Out

(minimum 20 guests)

Premium or Decaf Coffee and Tea

Carafes of chilled assorted juices

Flavored Yogurts, assorted cereals and milk

Assorted Danish and Muffins

$17.95

Mid Afternoon Break

Premium Coffee and Teas

Bottled Waters and Soft Drinks

Freshly Baked Cookies

$9.95

Themed Breaks

(Minimum 15 guests and priced per person)

A Fresh Start
Sliced Fresh Seasonal Fruit
Granola Bars and Assorted Yogurts
Bottled Waters and Coffee Service
$12.95

Sweet Tooth
Freshly Baked Chocolate Chip Cookies
Fudge Brownies
Assorted Sodas, Coffee, Tea and Bottled Waters
$9.95

Take me out to the Ballgame
Bags of Popcorn and Roasted Peanuts
Cracker Jacks
Assorted Sodas and Bottled Waters
$11.95

Build Your Own Break
Choose any two (2) items from our
Ala Carte Break menu
Assorted Sodas and Bottled Waters
$12.95

Ala Carte Break Items

Beverages

Premium Blend or Decaf Coffee - $16.00 per pot or $35.00 per gallon
Assorted Soft Drinks - $2.75 each • Bottled Waters - $2.75 each
Chilled Fruit Juices (Orange, Cranberry, Grapefruit) - $18.00 per carafe
Fruit Punch, Lemonade or Gatorade - $25.00 per gallon

From The Bakery

(Per Dozen)

Cinnamon Rolls - $35.00
Assorted Fruit Danish - $36.00
Blueberry and Banana Nut Muffins - $36.00
Chocolate Chip and Oatmeal Raisin Cookies - $36.00
Sausage, Ham or Bacon Biscuits - $35.00
Buttered Biscuits - $25.00
Bagels with Cream Cheese - $40.00
Fresh Fudge Brownies - $32.00

Snacks and Dips

Mixed Nuts - $35.00 per pound
Potato Chips with Ranch Dip - $30.00 per bowl
Tortilla Chips and Salsa - $35.00 per bowl
Tortilla Chips with White Queso Dip - $75.00 per two quarts
Small Seasonal Fruit Tray - $100.00 serves 25-30 ppl
Assorted Yogurts - $3.50 each
Assorted Individual Chips - $2.50 each
Assorted Candy Bars and Granola Bars - $2.50 each

Breakfast Selections

All breakfast plates include fresh baked biscuits, fruit preserves, butter, freshly brewed coffee and tea.

All American
Scrambled eggs served with a choice of crisp bacon, sausage links or patties,
and seasoned country potatoes or grits
$17.95

Classic Griddle Breakfast
Freshly grilled French Toast or Belgian Waffles with maple syrup, sausage links and a fruit garnish
$16.95

Country Fried Steak and Eggs
5 ounce Southern breaded steak, scrambled eggs, and seasoned country potatoes
$19.95

Breakfast Buffets

(Minimum 40 people)

Morning Kick Start Buffet
Scrambled Eggs
Smoked Bacon Sausage with Southern Style Grits
Freshly baked biscuits with Peppered Gravy
Seasoned Country Style Potatoes
regular and decaf coffee and tea
$17.95

The Southern Buffet
Fresh Orange Juice
Selection of fresh seasonal fruit
Scrambled Eggs
Smoked Bacon and Sausage Links
Southern Style Grits and Seasoned Country Style Potatoes
Freshly baked Biscuits and Peppered Gravy
regular and decaf coffee and tea
$19.95

Light Lunch

Salads and Sandwiches

Add a salad to any light lunch for $2.00 per person

Grilled Chicken Salad

Fresh tossed greens topped with shredded cheddar cheese, chopped tomatoes, chopped boiled eggs and grilled chicken breast. Served with your choice of dessert, iced tea and coffee

$17.95

South of the Border Salad

Crisp salad greens topped with Black olives, jalapenos, onions and roasted corn with a salsa ranch dressing and corn tortilla chips

$15.95

Chicken Salad Croissant

Chicken Salad on a fresh croissant with lettuce and tomato. Served with your choice of pasta or potato salad or potato chips. Your choice of dessert, coffee and tea

$16.95

Alabama Chicken BLT Sandwich

Fried boneless chicken breast and green tomato with smoked bacon on a kaiser roll. Served with choice of Pasta Salad or Potato Salad or potato chips. Choice of dessert, coffee and tea

$17.95

Classic Submarine Sandwich

Sliced ham and turkey on a toasted submarine roll with shredded lettuce, tomatoes, and cheese. Served with choice of Pasta Salad or Potato Salad or potato chips.
Choice of dessert, coffee and tea

$15.95

Hoppers Award Winning Pulled Pork Sandwich

Smokey pulled pork with sweet and spicy sriracha chili glaze served on a Kaiser roll. Served with choice of Pasta Salad or Potato Salad or potato chips. Choice of dessert, coffee and tea

$17.95

Soup and Salad

Freshly tossed salad greens with assorted dressings
and a cup of our chef's freshly made soup du jour.

$12.95

Boxed Lunches

All boxed lunches contain
a sandwich, whole fruit, chips, chocolate chip cookies, soda or bottled water

Priced per person

Chicken or Ham Salad Croissant
Freshly made chicken or ham salad served on a flakey croissant
$16.95

Classic Submarine Sandwich
Thinly shaved ham and turkey with swiss cheese and bacon strips with lettuce and tomato on fresh sub roll
$17.95

Vegetarian Croissant
Sliced fresh seasonal garden vegetables drizzled with balsamic vinaigrette atop of fresh croissant roll
$15.95

Grilled Chicken Breast Sandwich
Char grilled chicken breast with lettuce and tomato on a corn dusted kaiser roll
$17.95

Shaved Roast Beef
Tender shaved Roast beef with a creamy herb cheese on a corn dusted kaiser roll with lettuce and tomato
$18.95

Ham and Swiss
Shaved ham and swiss cheese on your choice of bread
$16.95

Luncheons

Luncheon Entrees

Served with a garden salad, chef's choice of two accompaniments,
freshly baked rolls, choice of dessert, iced tea and coffee

Hopper's Fried Chicken
Marinated in our own seasoning blend, breaded and fried crispy and golden brown
$17.95

Firecracker Glazed Chicken Breast
Boneless chicken breast grilled and glazed with a spicy sweet chili sauce.
$18.95

Chicken Marsala
Lightly floured and seasoned chicken breast covered with a light marsala and mushroom sauce
$18.95

Chicken Piccata
Seared chicken breast with white wine, capers and lemon butter
$18.95

Sliced Roast Beef
Sliced roast inside round of beef served with a light brown mushroom sauce
$18.95

Chicken Fried Steak
Breaded cubed steak fried golden brown and smothered in a peppered country gravy
$17.95

8 ounce Grilled Chop Steak
Char grilled with carmalized onions and a light brown sauce
$20.95

Baked Lemon Pepper Cod
Lightly seasoned with a lemon pepper blend and baked tender and flaky
$16.95

Grilled Pork Loin Chops
Seasoned and char grilled. Served with applesauce
$16.95

Roast Turkey and Dressing
Roasted Turkey with cornbread dressing with a rich turkey gravy
$16.95

Vegetable Lasagna
Creamy and loaded with garden vegetables.
$14.95

Luncheon Buffets

(minimum 40 guests, prices are per person)

All buffets include freshly baked rolls, mixed garden salad with assorted dressings, pasta salad, potato salad, regular and decaf coffee and tea

Chef's Choice Buffet

Chef's choice of Two Entrees, Three Accompaniments and One Dessert
$22.95

Lunch Buffet

Entrees – Choice of Two
Chef's Choice of Three Accompaniments
Dessert – Choice of One
$24.95

Deluxe Lunch Buffet

Entrees – Choice of Three
Chef's Choice of Four Accompaniments
Dessert – Choice of One
$29.95

Entree Selections

Roast Beef Au Jus
Fried OR Baked Fish
Firecracker Glazed Chicken Breast
Sliced Baked Ham
Barbequed Pork Ribs
Braised Beef Tips
Fried OR Baked Chicken
Roast Turkey and Dressing
Baked Lasagna
Grilled Pork Loin Chops
Country Fried Steak
Baked Meatloaf

Soup, Salad and Deli Buffet

Old Fashioned Vegetable Soup
Mixed Salad Greens with assorted dressings, Pasta and Potato Salad
Roast Turkey, Ham and Roast Beef with Sliced Cheeses
An assorted array of toppings and condiments
Potato Chips and Assorted Cookies
$21.95 • $19.50 (No Soup)

(Add a Build Your Own Pasta Bar with attendant for $10.00 a person more)

Dinner Selections

Dinner Entrees

Served with a garden salad and dressings, two accompaniments,
freshly baked rolls, choice of dessert, iced tea and coffee

Roast Beef Bordelaise
Oven roasted top round of beef, thinly sliced and served with a light bordelaise sauce
$24.95

Grilled Breast of Chicken Santa Fe
Char grilled boneless chicken breast smothered with salsa,
jack and cheddar blend cheese with crispy tortilla strips
$23.95

Fried Chicken Dinner
Lightly breaded and fried to golden brown.
$23.95

Chicken Fried Chicken
Tender boneless chicken breast covered with a peppered country gravy
$23.95

10 ounce Grilled Chopped Steak
Seasoned and grilled with carmalized onions and a light brown sauce
$23.95

Fresh Grilled Fillet of Salmon
Served with a lemon butter cream sauce
$27.95

Grilled Pork Loins Chops
Char grilled and tender. Served with Applesauce
$23.95

10 Ounce Grilled Sirloin
Hand cut and char grilled
$30.95

Chicken Marsala
Lightly floured and seasoned chicken breast covered with a light marsala and mushroom sauce
$24.95

Chicken Piccata
Seared chicken breast with white wine, capers and lemon butter
$24.95

Dinner Buffets

(Prices are based on a minimum of 40 guests)

All Buffets include freshly baked rolls, mixed salad greens and assorted dressings, pasta salad, potato salad, Regular and Decaf coffee and iced tea

Classic Buffet

Your choice of two entrees, three accompaniments and one dessert
$27.95

Grand Buffet

Your choice of three entrees, four accompaniments and one dessert
$30.95

Premier Buffet

Choose one of the above buffets plus add one of the following
(To be carved by one of our chefs)

Carved Top Round of Beef
Carved Roast Loin of Pork
Carved Honey Glazed Ham
Oven Roasted Turkey Breast
$15.00 additional per person

Entree Selections

Roast Beef Au Jus
Fried OR Baked Fish
Firecracker Glazed Chicken Breast
Sliced Baked Ham
Barbequed Pork Ribs
Braised Beef Tips
Fried OR Baked Chicken
Roast Turkey and Dressing
Baked Lasagna
Grilled Pork Loin Chops
Country Fried Steak
Baked Meatloaf

Specialty Buffets

Specialty Buffets

(Based on a minimum of 40 guests)

Sweet Home Alabama Buffet

Mama's Garden Vegetable Soup
Mixed Garden Greens with Assorted Dressings
Creamy Cole Slaw and Potato Salad
Southern Fried Chicken
Barbeque Ribs
Roast Pork Loin
Collard Greens and Ham Hocks
Niblet Corn, Cheese Grits and Pinto Beans
Corn Bread, Biscuits and Freshly Baked Rolls
Hot Apple or Peach Cobbler
Regular or Decaf Coffee and Southern Style Sweet Tea
$34.95

VIP Black Tie Affair

Opening Hors d'oeuvres reception to include:
Baked sausage stuffed mushroom caps
Iced Gulf Shrimp with Cocktail Sauce
Fresh Fruit and International Cheese Tray
Caesar Salad Station
Freshly baked rolls and butter
Sliced Roast Tenderloin of beef
Chefs Choice of two Accompaniments
Chocolate Confusion Cake or Caramel Fudge Cake
Regular and Decaf Coffee and Iced Tea
$69.95

Banquet Side Selections

Fresh Steamed Garden Vegetable Medley

Fresh Vegetable Stir-Fry

Green Beans

Lima Beans

Pinto Beans

Fried Okra

Turnip or Collard Greens

Niblet Corn

Green Peas

Honey Glazed Carrots

Broccoli Casserole

Rice Pilaf

Redskin Potatoes

Baked Potato

Bavarian Whipped Potatoes – with Sour Cream and Chives

Glazed Sweet Potatoes

Pan Fried Potatoes with Onions and Green Peppers

Macaroni and Cheese

Cornbread Dressing

Banquet Dessert Selections

Desserts

Chef Jeff's Banana Pudding
Double Chocolate Cake
Coconut Cake
Carrot Cake
German Chocolate Cake
Key Lime Pie
Pecan Pie
Chocolate or Strawberry Mousse
Apple or Peach Cobbler *(Buffet Only)*

Deluxe Desserts

New York Style Cheesecake
Turtle Cheesecake
Red Velvet Cake
Snickers Pie
Caramel Fudge Cake

$5.00 per person extra

Beverage Selections

As a licensee, Holiday Inn Research Park must abide by the regulations enforced by the Alabama State Liquor Commission; therefore it is the hotel policy that liquor, beer and wine cannot be brought in from outside sources

All Bars

There is a Bartender fee of $125.00 for the first hour and $15.00 for each additional hour per bartender. The Bartender fee will be waived if Bar sales exceed $500.00 per bar.
All Prices include sales tax.

Host Bars

Guests will be served and at the closing of the bar, management will compute the number of drinks served based on inventory. The host will be charged for all drinks served.
An 18% service charge will be added to the total bill.

Cash Bars

Guests pay individually for each drink

Liquors

House Brands	$7.50
Call Brands	$8.50
Premium Brands	$9.50

Punch and Lemonade

(per gallon)

Fruit Punch	$25.00
Lemonade	$25.00
Champagne Punch	$35.00

Bottled Beer

Domestic Beer	$5.25
Import Beer	$6.25

Featured Wine by the Bottle

Canyon Rd. Chardonnay	$32.00
Berringer White Zinfandel	$22.00
Canyon Rd. Cabernet Sauvignon	$32.00
Mirrasou Merlot	$30.00
Barefoot Brut	$28.00
William Wycliff	$18.00

Wine by the Glass

White Zinfandel	$6.50
Chardonnay	$6.50
Merlot	$6.50

Audio Visual Price List

Flip Chart with Markers	$ 25.00
Whiteboard with Markers	$ 25.00
LCD Projector	$ 75.00
8' x 8' Screen	Complimentary
TV Monitor	$ 60.00
Microphone	$ 25.00
Lavaliere Microphone	$ 50.00
Dance Floor	$100.00
Riser	$100.00

Above prices do not include 9% sales tax