Holiday Inn Cape Cod-Hyannis

Banquet Menus



Holiday Inn Cape Cod - Hyannis 1127 Iyannough Road, Hyannis, Massachusetts 02601 Sales: 508-778-0666 Main Phone: 508-775-1153 www.holidayinn.com/hyannisma

AM BREAKS & CONTINENTAL BREAKFASTS

JUST COFFEE Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas \$3.25

MEETING STARTER

Chilled Fruit Juices, Assorted Breakfast Pastries Coffee, Decaffeinated Coffee and Selected Teas \$7.00

CONTINENTAL

Chilled Fruit Juices, Sliced Seasonal Fresh Fruit Tray, Assorted Breakfast Pastries
Coffee, Decaffeinated Coffee and Selected Teas
\$9.00

RISE AND SHINE

Chilled Fruit Juices, Seasonal Fresh Fruit Tray, Fresh Bagels with Assorted Cream Cheeses
Coffee, Decaffeinated Coffee and Selected Teas
\$10.00

HEALTHY START

Chilled Fruit Juices, Seasonal Fresh Fruit Tray, Fruit Yogurt, Granola Bars Coffee, Decaffeinated Coffee and Selected Teas \$11.00

DELUXE CONTINENTAL

Chilled Fruit Juices, Seasonal Fresh Fruit Tray, Fresh Bagels with Assorted Cream Cheeses
Danish Pastries, Yogurt & Toppings, Cold Cereals
Coffee, Decaffeinated Coffee and Selected Teas
\$12.00

BREAKFAST SANDWICHES (AS AN ENHANCEMENT TO ABOVE)
Ham or Bacon, Egg and Cheese on an English Muffin or Croissant
\$3.00

Prices quoted are per person unless otherwise noted.

All food and beverage prices are subject to 15% service charge, 5% taxable administrative fee and 7% Massachusetts State Sales Tax. Prices are subject to change

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PM BREAKS

PICK ME UP

Freshly Baked Cookies or Brownies Iced Tea or Lemonade, Coffee, Decaffeinated Coffee and Selected Teas \$7.00

TEA TIME

Assorted Coffee Cakes or Scones, Fresh Sliced Seasonal Fruit Iced Tea or Lemonade, Bottled Water, Coffee, Decaffeinated Coffee and Selected Teas \$10.00

SPORTS TIME

Fresh Baked Pretzels w/Mustard, Cracker Jacks, Popcorn
Assorted Soft Drinks or Bottled Water, Coffee, Decaffeinated Coffee and Selected Teas
\$10.00

MAKE YOUR OWN SUNDAE

Vanilla Ice Cream with Chocolate, Strawberry and Butterscotch Sauces,
Whipped Cream, Chopped Nuts and Cherries
Assorted Soft Drinks or Bottled Water, Coffee, Decaffeinated Coffee and Selected Teas
\$11.00

TO ENHANCE YOUR MEETING BREAK

Fresh Baked Pretzels \$2.00 per person
Trail Mix \$2.00 per person
Dipped Fruit \$3.00 per person
Mixed Nuts \$3.00 per person
Ice Cream Bars \$3.00 per person

Potato Chips \$1.00 each Yogurt \$2.00 each Granola Bars \$2.00 each

> Cheese Tray \$4.00 per person Whole or Sliced Fruit \$4.00 per person

Fresh Baked Cookies or Brownies \$24.00/doz Assorted Sodas/Bottled Water \$2.25 each

BREAKFAST BUFFETS

Minimum 25 Guests

THE VINEYARD

Chilled Juices, Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes, Breakfast Pastries
Coffee, Decaffeinated Coffee and Selected Teas
\$13.00

THE NANTUCKET

Chilled Juices, Seasonal Fruit, Choice of Pancakes or French toast with Maple Syrup,
Bacon and Sausage
Coffee, Decaffeinated Coffee and Selected Teas
\$13.00

THE CAPE COD

Chilled Juices, Seasonal Fruit, Scrambled Eggs,
Choice of Pancakes or French toast with Maple Syrup,
Bacon and Sausage, Home Fries, Assorted Breakfast Pastries and Muffins
Coffee, Decaffeinated Coffee and Selected Teas
\$15.00

PLATED BREAKFASTS

Limited to 25 Guests or Less

THE DENNIS PORT

Chilled Orange Juice, Choice of Thick Sliced French Toast or Pancakes with Maple Syrup,
Bacon or Sausage and Breakfast Potatoes
Coffee, Decaffeinated Coffee and Selected Teas
\$11.00

THE YARMOUTH PORT

Chilled Orange Juice, Scrambled Eggs, Bacon or Sausage and Breakfast Potatoes, Coffee, Decaffeinated Coffee and Selected Teas \$11.00

LUNCHEON BUFFETS

Minimum of 25 Guests

THE CHEF'S SOUP & SALAD

Chef's Soup du Jour, Fresh Spinach and Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots,
Onions, Olives, Bacon Bits, Croutons, Sliced Egg,
Julienne Ham, Turkey and Cheeses, Two Salad Dressings, Rolls and Butter
Sodas, Coffee, Decaffeinated Coffee and Selected Teas
Chef's Selection Dessert
\$17.00

THE CORNER DELI

Chef's Soup du Jour or Garden Salad Bowl with Two Dressings, Pasta Salad, Cole Slaw
Assorted Deli Meats & Cheeses, Tuna Salad or Chicken Salad
Sliced Tomatoes, Lettuce, Onions, Pickles and Condiments, Rolls and Breads
Sodas, Coffee, Decaffeinated Coffee and Selected Teas
Chef's Selection Dessert
\$19.00

READY TO GO SANDWICH BUFFET

Chef's Soup du Jour or Salad (Mixed Greens, Traditional Caesar, Potato or Pasta Salad) Choice of Three Premade Sandwiches:

Smoked Ham, Baby Swiss, Tomato, Red Onion, Lettuce, Dijon Mustard on Marble Rye Chicken Caesar Salad Wrap

Grilled Chicken, Tomato, Red Onion, Lettuce on a Bulkie Roll
Roast Turkey, Cheddar, Tomato, Red Onion, Lettuce, Mayonnaise on a Bulkie Roll
Thin Sliced Roast Beef, Lettuce and Mayonnaise on a Baguette
Grilled Marinated Vegetables, Lettuce, Hummus in a Flour Tortilla
Cape Cod Potato Chips
Freshly baked Cookies and Brownies

Sodas, Coffee, Decaffeinated Coffee and Selected Teas

LUNCHEON BUFFETS (Continued)

Minimum of 25 Guests

THE SOUTH OF THE BORDER

Garden Salad Bowl with Two Dressings, Spicy Ground Beef Tacos and Chicken Fajitas
Black Beans and Rice, Chopped Tomatoes, Shredded Lettuce, Shredded Cheese
Chopped Onion, Black Olives, Sour Cream, Guacamole, Salsa
Sodas, Coffee, Decaffeinated Coffee and Selected Teas
Chef's Selection Dessert
\$20.00

THE NEW YORK DELI

Chef's Soup du Jour or Garden Salad Bowl with Two Dressings, Potato Salad, Cole Slaw Assorted Deli Meats & Cheeses, Hot Pastrami, Sausage and Peppers Sliced Tomatoes, Lettuce, Onions, Pickles and Condiments, Rolls and Breads Sodas, Coffee, Decaffeinated Coffee and Selected Teas Chef's Selection Dessert

\$21.00

THE NORTH END

Minestrone Soup or Garden Salad Bowl with Two Dressings, Tortellini with Pesto Homemade Lasagna, Chicken Parmesan, Chef's Vegetable, Rolls and Butter Sodas, Coffee, Decaffeinated Coffee and Selected Teas Chef's Selection Dessert \$21.00

PLATED LUNCHEONS

All plated luncheons include choice of soup du jour or mixed green salad, entrée and dessert.

Our chef will select an appropriate vegetable and starch to compliment your entrée choice

Fresh rolls and butter, coffee, decaffeinated coffee, selected teas or soft drinks will be served.

ENTRÉES (Maximum 2)

CHICKEN MARSALA LONDON BROIL

Sautéed Chicken Breast Marinated, Grilled and Finished with

with Marsala Wine Sauce Bordelaise Sauce

\$19.00 \$19.00

CHICKEN PICCATA SLICED ROAST TOP SIRLOIN
Sautéed Chicken Breast Served with Mushroom Wine Sauce

Served with Moshidoni while 5d

with White Wine, Lemon and Capers \$20.00

\$19.00

CHICKEN PARMESAN

Breaded Chicken Breast

HERB ROASTED PORK

Served with Apple Sauce

with Marinara Sauce and Cheese \$19.00 \$19.00

NEW ENGLAND BAKED SCROD

CAESAR SALAD*

With Seasoned Crumb Topping

With Grilled Chicken

\$20.00 (does not include vegetable/starch)

\$18.00

GRILLED SALMON BAKED LASAGNA*

Topped with Lemon Caper Butter Meat or Vegetarian with Marinara Sauce

\$20.00 (served with vegetable/no starch)

\$18.00

PLATED DINNER SELECTIONS

All plated dinners include choice of soup or salad, entrée and dessert.

Our chef will select an appropriate vegetable and starch to compliment your entrées.

Fresh rolls and butter, coffee, decaffeinated coffee, selected teas will be served.

APPETIZERS

Soup du Jour New England Clam Chowder Mixed Greens Salad Traditional Caesar Salad Spinach and Mushroom Salad

ENTRÉES (Maximum 2)

CHICKEN PICCATA	\$26.00	GRILLED SALMON	\$28.00	
Sautéed Chicken Breast with				
White Wine, Lemon and Capers		ROAST SIRLOIN OF BEEF	\$29.00	
		Sliced and served with Bordelaise	Sauce	
CHICKEN MARSALA	\$26.00			
Sautéed Chicken Breast with Marsala Wine		ROASTED PORK TENDERLOIN With Demi Glaze	\$28.00	
BAKED STUFFED CHICKEN	\$27.00			
Chicken Breast stuffed with apple sage				
dressing and served with a Cream Sauce		PRIME RIB OF BEEF	\$37.00	
		au jus		
NEW ENGLAND BAKED SCROD \$28.00				
With Seasoned Crumb Topping		VEGETABLE & TOFU STIR FRY	\$28.00	
		Served over rice		
BAKED STUFFED SHRIMP	\$29.00			
Jumbo Shrimp with Seafood Stuffing				
With Lemon Caper Butter				

DINNER BUFFETS

Minimum 25 guests

THE SOUTH OF THE BORDER

Garden Salad Bowl with Two Dressings, Spicy Ground Beef Tacos and Chicken Fajitas, Black Beans and Rice, Soft Drinks, Coffee, Decaffeinated Coffee and Selected Teas \$28.00

THE TEXAN

Garden Salad Bowl with Two Dressings, and Corn Bread, Roasted Potatoes, Southern Fried Chicken, Barbecued Ribs, Texas Chili, Chef's Vegetables Chef's Selection of Assorted Desserts, Coffee, Decaffeinated Coffee and Selected Teas \$31.00

THE NORTH END

Minestrone Soup, Caesar Salad, Garlic Bread, Chef's Pasta with Marinara or Alfredo Sauce, Traditional Meat Lasagna, Chicken Parmesan, Seasonal Vegetable Medley Assorted Italian Pastries, Coffee, Decaffeinated Coffee and Selected Teas \$32.00

THE HYANNIS

Chef's Soup du Jour, Garden Salad with Two Dressings, Rolls and Butter
Stuffed Chicken Breast Roast Sirloin of Beef Seafood Newburg
Chicken Piccata Beef Bourguignon Stuffed Filet of Sole
Chicken Tarragon Poached Salmon Roast Pork Loin

Accompanied by our Chef's Selection of Vegetable and Starch, Assorted Desserts
Coffee, Decaffeinated Coffee and Selected Teas
2 Entrees \$32.00 / 3 Entrees \$35.00

THE CAPE COD CLAMBAKE

New England Clam Chowder, Garden Salad, Corn on the Cob, Oven Roasted Potatoes, Steamed Clams, Roasted Chicken, Boiled Lobster (one per person), Cornbread, Watermelon and Strawberry Shortcake, Coffee, Decaffeinated Coffee and Selected Teas

Market Priced

RECEPTIONS

HOT HORS D'OEUVRES

To be selected in orders of 50 pieces /prices per piece

Assorted Mini Quiche	\$2.00
Cocktail Franks in Pastry	\$2.00
Vegetable Samosa	\$2.00
Mozzarella Cheese Sticks	\$2.00
Spanikopita	\$2.00
Buffalo Chicken Tenders	\$2.00
Spring Rolls	\$2.50
Wild Mushroom & Goat Cheese Tarts	\$2.50
Brie & Pistachio Nut Stuffed Mushrooms	\$2.50
Scallops Wrapped in Bacon	\$3.00
Crab Cakes	\$3.50
Petite Wellington	\$3.50
Tequila Shrimp	\$3.50

COLD HORS D'OEUVRES

To be selected in orders of 50 pieces /prices per piece

Traditional Deviled Eggs	\$2.00
Salami Coronets with Boursin Cheese	\$2.00
Traditional Mini Bruschetta	\$2.00
Roast Beef Boursin Crostini	
Asparagus Wrapped in Prosciutto	\$3.00
Smoked Salmon with Dill Cucumber Cream Cheese	\$3.50
Jumbo Shrimp Cocktail	\$3.50

SNACKS and DIPS

Deluxe Mixed Nuts \$30.00 per pound Potato Chips or Pretzels \$5.00/basket Onion, Spinach or Herb Dip with Chips \$7.00/pint Salsa and Tortilla Chips \$7.00/pint

RECEPTIONS

INTERNATIONAL CHEESE AND FRUIT DISPLAY
Includes Smoked Gouda, Boursin, Jarlsberg, Sharp Cheddar, Dill Havarti
Garnished with Fresh Berries & Grapes
Served with French Baguettes and Assorted Crackers
Serves 100 guests \$500.00
Serves 50 quests \$250.00

FRESH VEGETABLE CRUDITE
With Assorted Dips
Serves 100 guests \$400.00
Serves 50 quests \$200.00

FROM THE CUTTING BOARD
Served with rolls and appropriate condiments
(\$75.00 Carver's Fee)

Roasted Turkey Breast Serves 30 guests \$180.00 New York Pastrami Serves 30 guests \$180.00

Peppered Tenderloin of Beef Serves 25 guests \$300.00 Baked Ham
Serves 40 guests
\$200.00

PASTA STATION*

Penne and Linguine Pasta,
Marinara, Pesto or Alfredo Sauce (choose 2)
Diced Grilled Chicken Breast, Seafood or Fresh Vegetables (choose 2)
Fresh Garlic Bread accompanies this station
\$12.50 per person

*Minimum of 30 Guests; Available exclusively as an enhancement for receptions. Not intended as replacements for a meal function and may only be ordered in conjunction with other hors d'oeuvres or as an add-on to a buffet.

GENERAL INFORMATION

All food and beverage served on the premises must be provided by the Hotel. Menu planning, room set-up, and other pertinent details must be arranged at least 14 days in advance. All food and beverage items and services are subject to an 18% taxable administrative fee and applicable Massachusetts State Sales Tax.

GUARANTEE POLICY

For all private functions, the Hotel must have a specified attendance number three (3) business days prior to the function. This number will be considered a guarantee and not subject to reduction. We charge for the guarantee or the number served, whichever is greater. The Hotel will be prepared to serve 5% over the guaranteed number of guests. If no guarantee is received by this office, we will consider the highest number of guests on the banquet event order as the guarantee.

SPLIT MENUS

For all meals in which a choice of two or three entrées is offered, the higher priced entrée fee prevails. The Hotel offers a maximum of two plated entrées for each function.

BUFFET MEALS

All buffets are priced for a 1.5 hour serve time and require 25 person minimum. If this minimum is not reached, a \$125.00 surcharge will apply and/or group is responsible for charges equal to the 25 person minimum.

ROOM RENTAL & LIABILITY

Function rooms are assigned according to the anticipated number of guests. The Holiday Inn Cape Cod – Hyannis reserves the right to reassign the room accordingly with notice. Contracting groups agree to hold harmless the Holiday Inn Cape Cod – Hyannis from any and all damages or destruction, including theft or mysterious disappearances to any and all equipment, goods, etc. of group.

SEATING

Standard banquet set up consists of round tables of eight (8). Other seating arrangements are available when space permits. Please advise if a head table is required.

DECORATIONS

The Banquet Department will be happy to assist you with decorations. The Hotel will not permit the affixing of anything to the walls, floor or ceiling without pre-approval by the Banquet Manager. Please consult the Banquet Department for assistance in displaying of all materials.

ENGINEERING AND AUDIO-VISUAL

Any engineering requirements must be specified to our Catering Department at least one month prior to the function. For your audio-visual needs, we have a full-service company that provides the Hotel with the appropriate equipment. These needs should be conveyed to your Catering Manager at least fourteen (14) days prior to the function.

MENU DISCLAIMER

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.