



# HOLIDAY INN – FT. CAVAZOS KILLEEN

Delight in our hotel's catering menu, featuring expertly crafted dishes  
that bring flavor and flair to any event

## Catering Menu

*Breakfast*

*Lunch*

*Plated Dinner*

*Buffet*

*Hors D'oeuvres*

*A La Carte*

*Beverages*

## **Breakfast Buffet**

Reserved for Groups of 15 or More

### **Rise & Shine Continental Breakfast Buffet**

An assortment of muffins, bagels, pastries all served with cream cheese, butter, seasonal fruit, freshly brewed Certified Rainforest Alliance Coffee, regular and decaffeinated, various teas, and Tropicana Orange Juice

\$12.95 per person

### **Sweet Tooth Continental Buffet**

A selection of seasonal berries served with a variety of coffee cakes, fresh baked cinnamon rolls, and croissants served with Tropicana Orange Juice, regular and decaffeinated Certified Rainforest Alliance Coffee and various flavors of tea

\$12.95 per person

### **The Grand Buffet**

Scrambled eggs, bacon, ham, or sausage, our signature breakfast casserole, home style potatoes, grits or oatmeal, assorted seasonal fruit salad, muffins, and freshly baked biscuits all served with Tropicana Orange Juice, regular and decaffeinated Certified Rainforest Alliance Coffee, and various flavors of tea

\$17.95 per person

Add an omelet station for \$2.00 per person

\$50 Service Charge for Groups less than 15 people

All prices are subject to 20% Service charge and all applicable taxes

All pricing in this menu is subject to change according to price increases in our cost.

## **Breakfast Biscuit Buffet**

An assortment of breakfast biscuit sandwiches and croissant sandwiches, seasonal fresh fruits served with freshly brewed regular and decaffeinated Certified Rainforest Alliance Coffee and an assortment of fruit juices

\$9.95 per person

### **Buffet Add On**

Per person

Yogurt \$1.75

Fresh Fruit Parfait \$2.75

Whole Fruit \$1.75

Sliced Fruit \$2.75

Granola Bars \$1.75

Individual Milk \$2.25

Oatmeal \$1.75

Grits \$1.75

Cereal \$2.25

Biscuits \$1.75

Biscuits and Gravy \$2.75

Assorted Danish \$2.75

Assorted Muffins \$2.70

Assorted Donuts \$2.00

Bagels with Cream Cheese \$2.75

Sausage Biscuits \$3.25

Ham and Cheese Croissants \$3.75

\$50 Service Charge for Groups less than 15 people

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## **Lunch Selections**

Available 11:00am to 2:00pm

### **The Road Trip Deli Buffet**

Your choice of two salads, potato salad, pasta salad, or coleslaw, an assortment of breads, fresh selection of turkey, ham, roast beef, and tuna salad, accompanied with an assortment of sliced cheeses, lettuce, tomato, onion, pickle spears and banana pepper rings. Chef's Choice Dessert.

\$15.95 per person

\$16.95 per person adding soup

### **Classic Sandwich Buffet**

Your choice of three sandwiches all served on platters made on assorted breads. Tuna Salad, Turkey Club, Smoked Ham and Swiss, Roast Beef served with Provolone, Grilled Chicken served with Pepper Jack Cheese, and Chicken Salad. Your choice of one salad, potato salad, pasta salad, or coleslaw. Chef's Choice Dessert.

\$15.95 per person

\*Classic sandwiches can be served as a box lunch which comes complete with your sandwich selection, salad, cookie, pickle spear, chips, and beverage.

\$15.95 per person

### **Caesar Salad Buffet**

Romaine lettuce, grilled chicken breast strips, parmesan cheese, croutons, tomatoes and red onions, served with garlic bread, cookies, brownies, and an assortment of refreshments.

\$16.95 per person

### **Chef Salad Buffet**

Chopped greens with turkey, ham, swiss and cheddar cheese, tomatoes, hard boiled eggs, red onions, cucumbers and black olives, with a choice of dressings, served with warm rolls, cookies, brownies, and an assortment of refreshments.

\$16.95 per person

\$50 Service Charge for Groups less than 15 people

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## **Lunch Buffets**

### **The Cookout**

Southern fried chicken, BBQ pulled pork, baked beans, corn on the cob, and pasta salad

\$17.95 per person

### **The Fiesta**

Build your own taco and fajita bar to include tortilla chips and salsa, Mexican rice, refried beans, guacamole, shredded cheese, sour cream, pico de gallo, and garden salad with dressing

\$18.95 per person

### **Grandma's Kitchen**

Baked chicken quarters, country fried steak, gravy, mashed potatoes, seasonal vegetables, and cornbread

\$17.95 per person

### **Fisherman's Warf**

Batter fried cod or catfish, clam strips, French fries or hush puppies, mixed vegetables and coleslaw

\$17.95 per person

### **Roman Holiday**

Beef or vegetable lasagna, chicken parmesan, herb pasta with roasted vegetables, and garlic bread

\$18.95 per person

### **Grand Slam Buffet**

A choice of two from each column

Hamburgers	Potato Salad or Coleslaw
Bratwurst	Fresh Vegetable Medley
Grilled Chicken Breast	Buttered Corn on the Cob
Hot Dogs	Baked Beans

\$18.95 per person

**All Buffet Options Served with Chef's Choice Dessert, Ice Tea and Water**

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## **Dinner Menu - Build Your Own Buffet**

### **Entrees**

Grilled, Baked or Fried Chicken Breast

Pesto Grilled Chicken Breast

Chicken Parmesan

Salisbury Steak with Mushroom Gravy

Roast Beef

Beef Lasagna - Vegetarian Lasagna

Grilled or Baked Salmon

Grilled or Blackened Tilapia

Blackened or Fried Catfish

### **Sides**

Vegetable Medley

Asparagus with Lemon Butter

Green Beans or Glazed Carrots

California Blend Vegetables

Garlic Mashed Potatoes

Baked Potatoes

Rosemary Roasted Potatoes

Angel Hair Pasta with Marinara

Fettuccini Alfredo

Buttered Broccoli

### **Salads**

Mixed Greens Salad, Caesar Salad, Pasta Salad, Potato Salad, Coleslaw or Fresh Fruit Salad

### **Desserts**

Chef's Choices on Desserts

Choose One Entrée

Choose Two Sides

Choose Two Salads and One  
Dessert

Choose Two Entrees

Choose Two Sides

Choose Two Salads and Two  
Desserts

Choose Three Entrees

Choose Two Sides

Choose Two Salads and  
Three Deserts

\$23.95 per person \$25.95 per person \$27.95 per person

\$50 Service Charge for Groups less than 15 people

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## Three Course Plated Affairs

Reserved for Groups of 25 or less

Our plated affairs include your choice of one salad, entrée, two sides and a plated dessert.

### Salads

House Salad with tomatoes, onions, cucumber choice of dressing

Caesar Salad with parmesan cheese and croutons

Fresh Fruit Salad with yogurt dressing

### Entrée Selections

12oz. Prime Rib \$30.95

Pesto Grilled Chicken with Basil Cream Sauce  
\$18.95

12oz. Rib Eye with Sautéed Mushrooms \$30.95

Chicken Parmesan \$18.95

10oz. Top Sirloin Steak with Burgundy Wine  
Sauce \$24.95

Chicken Marsala \$19.95

8oz. Peppercorn Filet Mignon \$34.95

Baked or Grilled Salmon \$21.95

Beef Lasagna \$18.95

Baked Tilapia with Herb Tomato Compote  
\$21.95

### Sides

Vegetable Medley

Garlic Mashed Potatoes

Lemon Butter Asparagus

Rosemary Roasted Potatoes

California Blend Vegetables

Rice Pilaf

Green Beans Almandine

Angel Hair Pasta with Marinara

Glazed Carrots

Fettuccini Alfredo

Baked Potatoes

\$50 Service Charge for Groups less than 15 people

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## **Hors D'oeuvres**

### **International and Domestic Cheese Presentation**

Minimum 20 people

Assorted Cheeses to include Dill Havarti, Pepper Jack, Cheddar, Swiss, Smoked Gouda and

Baked Brie served with crackers, wafers and fresh fruits

\$16.95 per person

### **Seasonal Fruits Platter**

Small 25-30 people	\$120.00
Medium 35-50 people	\$140.00
Large 55-75 people	\$160.00

### **Seasonal Vegetable Platter**

Small 25-30 people	\$75.00
Medium 35-50 people	\$90.00
Large 50-75 people	\$140.00

### **Antipasto Platter**

An assortment of olives, roasted peppers, artichokes, salami, cheese,  
decoratively displayed and served with assortment of crackers and baguette

\$16.95 per person

### **Classic Shrimp Cocktail**

Everybody's favorite, steamed large shrimp served with fresh lemons and classic cocktail sauce.

\$18.95 per person

\$50 Service Charge for Groups less than 15 people

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## **Hot Hors D'oeuvres**

Each order is 50 pieces

Mozzarella Sticks with Marinara \$69.95

Buffalo Wings with Celery Sticks \$79.95

Chicken Quesadillas \$79.95

Stuffed Mushrooms \$79.95

Italian Meatballs \$79.95

Swedish Meatballs \$79.95

Chicken Tenders \$79.95

Crab Rangoon with classic dipping sauce \$79.95

Egg Rolls with Classic Dipping Sauce \$120.95

Southwest Eggrolls \$120.95

Beef Empanadas \$149.95

Mini Beef Sliders \$149.95

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## **Break Away Deals**

Ten person minimum

Assorted Bagels, English Muffins, Muffins, and Danish

\$18.95 per dozen

Assorted Juices to include apple juice, cranberry juice, and orange juice

\$8.95 per carafe

Assorted Cookies and Brownies

\$18.95 per dozen

Beverage Deal

Assorted Sodas and Bottled Water

Charged on Consumption

\$2.00 each

Executive Beverage Deal

Certified Rainforest Alliance Coffee, Assorted Teas, Soft Drinks, Bottled Water, and Orange Juice

\$9.95 per person

Snacks

Tortilla Chips and Salsa

\$4.95 per person

Chips and French Onion Dip

\$5.95 per person

Spinach Artichoke Dip or Crab Dip

\$9.95 per person

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## **A La Carte Items**

Freshly Brewed Sweet Tea

\$9.95 per gallon

Freshly Brewed Coffee

\$9.95 per gallon

Assorted Soft Drinks

\$2.00

Bottled Water

\$2.00

Tortilla Chips and Salsa

\$9.95 per bowl

Tortilla Chips and Queso

\$9.95 per bowl

Chips and French Onion Dip

\$10.95 per bowl

Chips and Spinach Dip

\$10.95 per bowl

Snack Mix: Assorted Popcorn, Chex Mix & M & M's

\$10.95 per bowl

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## Alcoholic Beverages

We feature the following brands:

Dewars Scotch, Bacardi Rum, Titos Vodka, Beefeaters Gin, Patron Tequila, Jim Beam Bourbon, Jameson Irish Whisky

Miller Lite, Coors Light, Budweiser, Dos Equis, Corona, and Shiner Bock

	Cash	Host
Cocktails	\$7.00	\$6.50
Wine	\$6.50	\$6.00
Imported Beers	\$6.50	\$6.00
Domestic Beers	\$6.00	\$5.50
Mocktails	\$5.50	\$5.00

Bar Set Up Fee \$75.00

Bartender Fee \$10.00 an hour

There is a \$200.00 minimum you must reach when a bar is set up. If minimum is not met, it is up to the client to meet the minimum.

*All Premium Brands in stock are available upon request for additional charge.*

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