

BANQUET MENU

BREAKFAST

Continental

\$11.99/pp

Sliced fruit, fresh baked mini muffins, Danish rolls, boxed cereal & 2% milk, preserves, butter, assorted juices, coffee, and hot tea.

Boxed or Plated Breakfast Burrito

\$12.99/pp

Flour tortilla stuffed with: scrambled eggs, choice of one meat (sausage, bacon, chorizo, or ham), American cheese, sauteed onions, bell peppers, and salsa. Add \$1.00 each for guacamole, sour cream, and/or jalapenos. Add \$2.79 for fruit. Add \$2.79 for muffin.

Boxed or Plated Breakfast Sandwich

\$12.99/pp

Choice of toasted bread, choice of one meat (sausage, bacon, chorizo, or ham), cheddar cheese, scrambled eggs, and potato tots. Add \$1.00 per additional meat. Add \$2.79 for fruit. Add \$2.79 for muffin.

BREAKFAST BUFFETS

The Ranch House

\$15.99/pp

Scrambled eggs, bacon, sausage links, potato of choice (hash browns, tater tots, or breakfast potatoes), pancakes.

The Cowboy

\$16.99/pp

Scrambled eggs, bacon, sausage, potato of choice (hash browns, tater tots, or breakfast potato) french toast, and fresh fruit.

The Denver

\$15.99/pp

Diced ham, eggs with green peppers and onion, potato of choice (hash browns, tater tots, or breakfast potatoes), and pancakes.

Farmer's Scrambler

\$17.99/pp

Scrambled eggs with diced onions, diced green peppers, chopped sausage, bacon, American cheese; potato of choice (hash browns, tater tots, or breakfast potatoes), and pancakes.

Meat Trio Scrambler \$18.49/pp

Scrambled eggs with diced ham, bacon, sausage, and American cheese; potato of choice (hash browns, tater tots, or breakfast potatoes), and pancakes.

A LA CARTE

Pancakes	\$4.99/pp
French Toast	\$5.99/pp
Yogurt & Fruit	\$5.99/pp
Cinnamon Roll French Toast	\$7.99/pp
Oatmeal & Fixings	\$4.99/pp
Assorted Pastries	\$9.99/pp
Fresh Seasonal Fruit Salad	\$6.99/pp
Assorted Bagels & Fixings	\$8.99/pp
Fresh Seasonal Fruit Platter	\$8.99/pp
Side of Bacon or Sausage	\$5.99/pp

BREAK SNACKS

Served for 1 hour.

Sunrise

\$10.99/pp Coffee, juice, fresh fruit, and Mammoth Muffins.

Wake-Up Call \$6.99/pp

Coffee, hot tea, and fresh baked cookies.

Chocolate Dreams

\$7.99/pp

Chocolate chip cookies, brownies, hot chocolate, and chocolate milk.

Fresh Baked

\$8.99/pp

Cookies, brownies, and rice crispy treats. Served with iced tea.

Sweet and Savory Mix

\$4.00/pp

Traditional trail mixes.

Healthy Cowboy

\$9.99/pp

Whole fresh fruit, vanilla yogurt & granola, fresh berries, and granola bars.



BANQUET MENU

LUNCH BUFFETS

Minimum of 10 People

Make it Yourself Sandwiches

\$18.99/pp

Choose two meats (roast beef, oven roasted turkey, black Forrest ham, tuna salad, chicken salad), choose two cheeses (American, Swiss, Provolone, or Pepper Jack), choose two breads (croissants, white, wheat, sour dough, rye). Served with lettuce, tomatoes, pickles, onions, mayonnaise, mustard, and chips. Add \$2.00 for extra meat, bacon, avocado, hot peppers, or gluten free bread.

Baked Potato & Salad Bar

\$15.99/pp

Served with bacon, sour cream, butter cheddar cheese, broccoli, nacho cheese, chives, diced tomato, onions, salsa, mixed greens, croutons, cucumbers, mushrooms, red peppers. Dressings include ranch, 1000 island, Blue Cheese, Italian, French, Fat Free, Balsamic, Vinegar and Oil . Add \$2.00 for avocado or hard boiled eggs.

Slider Bar

\$18.49/pp

Mini cheeseburgers, mini crispy chicken sandwiches, mini Reuben's, served with tossed spring salad and French fries.

Backyard BBQ

Choose 1 (\$19.99), Choose 2 (\$21.99), Choose 3 (\$25.99)

BBQ Chicken, BBQ Brisket, BBQ Turkey, or BBQ Shredded Pork. Served with baked beans, chips, and choice of coleslaw or potato salad. Cookies, iced tea, and lemonade.

Taco Time

\$15.99/pp

Hard and soft shell taco shells, beef taco meat, fajita style grilled chicken, refried beans, Spanish rice, tortilla chips, sour cream, lettuce, black olives, onions, shredded cheese, salsa, diced tomatoes, guacamole, and jalapeno nacho cheese. Cookie, iced tea, and lemonade.

Soup

\$2.50/pp

Add soup to any buffet. Choices include Chicken noodle, tomato basil, creamy potato, or chicken tortilla.

BOXED OR PLATED LUNCH

Minimum 6 People, Maximum 20 People

Cheese Burger

\$12.99/pp

6 oz patty served on a brioche bun and topped with Cheddar cheese, lettuce, tomato, and onion. Served with mixed greens or chips on the side.

Chef Wrap

\$12.99/pp

Oven roasted turkey, ham, lettuce, tomatoes, American and Monterrey Jack cheeses, hard- boiled egg, ranch dressing, wrapped in a tortilla. Served with mixed greens, salad, or chips.

The Philly

\$12.99/pp

Sliced roast beef on a hoagie roll, sauteed onions and peppers, Swiss cheese, mixed greens or chips.

Veggie Salad

\$12.99

Mixed greens topped with tomato, red onion, broccoli, green bell peppers, American and Swiss cheeses. Served with your choice of dressing.

Cobb Salad

\$12.99/pp

Roasted turkey, applewood smoked bacon, diced tomatoes, feta cheese, fresh avocado, hard boiled egg, on fresh garden salad. Served with your choice of dressing.

Triple Decker Club

\$12.99/pp

Oven roasted turkey, applewood smoked bacon, tomato, lettuce, and mayo on whole wheat toast. Served with mixed greens or chips.

Taco Salad

\$12.99/pp

Mixed greens topped with seasoned beef, onions, red pepper, diced tomatoes, sour cream, and salsa. Served in a deep fried taco shell.



BANQUET MENU

DISPLAYS

Fresh Fruit Platter

\$55.00, \$100.00, \$190.00 Choose between small, medium, and large.

Fresh Vegetable Platter

\$50.00, \$95.00, \$180.00 Choose between small, medium, and large.

Shrimp Cocktail

\$90.00, \$170.00, \$320.00 Choose between small, medium, and large.

Domestic and Imported Cheese Platter

\$120.00, \$230.00, \$440.00

Choose between small, medium, and large.

HORS D' OEUVRES

Crab Stuffed Mushrooms	\$15.99/Doz
Italian Sausage Stuffed Mushrooms	\$9.99/Doz
Teriyaki Chicken Kebab	\$9.00/Doz
Bacon Wrapped Artichoke Hearts	\$14.99/Doz
Jumbo Shrimp Cocktail	\$6.99/Doz
Breaded Jumbo Shrimp	\$13.99/Doz
Down Home Meatballs	\$19.99/Doz
Deviled Eggs	\$8.99/Doz
Chicken Strips	\$13.99/Doz
Mozzarella Cheese Sticks	\$16.99/Doz
Mini Potato Pancakes	\$5.99/Doz
Veggie or Pork Spring Rolls	\$15.99/Doz
Fried Ravioli	\$12.99/Doz
Onion Rings	\$9.99/Doz

DINNER BUFFETS

Italian Pastabilities

\$18.99/pp

Cavatappi Pasta with marinara and Alfredo sauce, served with Italian sausage, grilled chicken, garlic bread, and tossed salad.

Chicken Marsala

\$16.99/pp

Hand breaded chicken breast pan fried and topped with classic mushroom and Marsala sauce. Served with one veggie and one starch option . Served with garlic bread and tossed salad.

Classic Dinner Buffett

Price dependent on main course.

Served with one meat, one veggie, one starch, dessert, rolls, & butter, and salad (choice of two dressings: Ranch, 1000 Island, Blue Cheese, Italian, French, Fat Free, Balsamic, Vinegar & Oil).

Choice of Meat:

8 oz. Salmon 24.99/pp
6 oz. Roasted Chile Turkey Carving Station 17.99/pp
8 oz. Boneless Pork Chop 21.99/pp
7 oz. Country Ham Carving Station 21.99/pp
8 oz. Pork Loin 21.99/pp
7 oz. Sirloin 24.99/pp
7 oz. New York Strip 25.99/pp
8 oz. Prime Rib 31.99/pp
6 oz. Beef brisket 21.99/pp
Add shrimp scampi, fried shrimp, shrimp cocktail, or grilled shrimp 6.99/pp
Add Tilapia 4.99/pp

Choice of Vegetable:

Green Beans with Bacon Green Bean Marcel Butted Corn and Peppers Vegetable Medley Steamed Broccoli Fire Roasted Vegetables Sauteed Mushrooms Black or Baked Beans



BANQUET MENU

Classic Dinner Buffet Continued

Choice of Starch:

Baked Potato .99 or Loaded Baked Potato Bar 2.00 Garlic Mashed Potato Roasted Red Potatoes Mashed Potatoes with Gravy Scalloped Potato Wild Rice Pilaf Brown or White Rice

Dessert:

Angel food cake drizzled with strawberry sauce. Add \$.99 for 3 slices per person, whipped cream, and strawberry sauce

PREMIUM DESSERT UPGRADES

Cheesecake

\$4.99 - \$5.99/pp

Plain Cheese Cake (\$4.99), Berry Delight (\$5.99), or Turtle (\$5.99)

Carrot Cake \$5.99/pp

Chocolate Torte Overload Cake

\$5.99/pp

Pie

\$3.99/pp

Apple, Caramel Apple, Wild Berry, French Silk, Peanut Butter Silk, Lemon Meringue, Coconut Cream

BEVERAGES

Assorted Soda	\$2.50 Each
Lemonade	\$25.00/Gal
Iced Tea	\$25.00/Gal
Coffee & Hot Tea	\$35/Gal
Coffee, Juice, & Hot Tea	\$6.99/Person
Bottled Water	\$2.50/Each

PRIVATE BAR

Take your event to the next level and reserve a private bar! Beverage service is available for a maximum of 4 hours. We provide 1 bartender per each 100 guests. Additional bars and bartenders may be arranged. All cash and host bars have a \$350.00 sales minimum. A \$50.00 bar set-up fee will be charged to cover set up and clean up costs. Groups of 25 people or less may use our 7220 Lounge for beverage service.

Hosted and Cash Bars Available

We offer hosted and cash bars for your event. For hosted bars, the bartender will track all drinks and the event planner will pay for all drinks sold. For cash bars, guests will pay for each of their drinks individually. All bars are subject to minimums and setup fees.

Special Drink Tickets

A group can pre-purchase drink tickets for their event. Drink tickets are based on Call or Premium bar prices.

Beers - Domestic (\$5.00)

Budweiser, Bud Light, Miller Lite, Coors, Coors Light

Beers - Imports/Microbrews (\$6.00)

Corona, Sam Adams, Fat Tire, O'Dells, Stella, and seasonal micro-brews.

House Wines (\$7.00)

Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Sauvignon Blanc, White Zinfandel

Call Liquor Bars (\$7.50)

Pinnacle Vodka, Bacardi Rum, Captain Morgan, Jack Daniels, Tanqueray Gin, Cuervo Gold, Malibu Rum, Jim Beam, Crown Royal

Premium Liquor Bars (\$8.50)

Maker's Mark, Johnny Walker Red and Black, Pendelton, Grey Goose, Bombay Sapphire, Jameson, Wyoming Whiskey, Patron Silver



BANQUET MENU

Menu Planning

Our Banquet Chef has prepared these menus to appeal to a wide variety of tastes, but we welcome the opportunity to work with you to design a customized menu for your event. Additionally, we offer alternatives for guests with special dietary needs.

Event Planning

Your Catering Sales Manager is available to assist you with all aspects of your event. We pride ourselves in having the expertise to guide you in planning and executing an event that is both unique and memorable.

Service Charges

A 15% Gratuity Charge, 6% Wyoming Sales Tax, and 8% Service fee will be added to all food and beverage costs. A 5% Banquet Setup fee will be charged for all banquet room rentals.

Food Guidelines

All food buffets are served for a maximum of 1.5 hours. All carving stations are available for a maximum of 1 hour. The hotel does not permit outside food and beverage or outside catering in the banquet space. Outside cakes for special events may be served for a \$25.00 Cake Cutting fee. We thank you for your compliance.

Guarantees

Final attendance must be confirmed 72 hours (3 business days) prior to your event. This number is considered a guarantee and is not subject to reduction after this time. Final charges are based on the greater of these two counts: the actual attendance or the guarantee number. We will set up and prepare for attendance up to 5% above your guarantee number.

Shipping to Hotel

When shipping materials to the hotel, please include the following information on all packages: Name of Conference/Event, name of contact/guest, event dates, arrival date, Attention: Catering Manager or hotel contact, and total number of packages (i.e. 1 of 4).

Banquet Room Rental

All banquet rooms at the Holiday Inn Laramie are subject to room rental fees. The Wyoming room may be rented for \$150, the Gold Room may be rented for \$200, the Brown Room may be rented for \$400, and the Brown and Gold room may be combined for a rental fee of \$500. Rates may be adjusted based on the needs of the group.

Audio-Visual rental

Audio Visual Equipment rental is provided for a \$50.00 rental fee. We offer an AV cart, screen, LCD projector, easels, microphones, and a podium.