INFINITY EVENT CENTER



BANQUET CATERING MENU



HOTEL & EVENT CENTER 300 TUTTLE CIRCLE, LONGVIEW, TEXAS 75605 (903) 663-6464 x4 | sales@hilongview.com http://hilongview.com





Our Culinary Philosophy:

We believe that the role of food at any occasion – whether it is the focus of the event or just one element in a greater pageant – should serve to elevate the mood and general appeal of the entire affair. Whether it be through the use of the enticing aromas of a familiar dish served up in a new and interesting manner, or by creating an architectural display of edible temptations. At the Holiday Inn Longview Infinity Event Center, we focus on the value, quality and integrity by using the freshest ingredients and the finest team to ensure that you and your guests find new delights in every bite.

We truly look forward to meeting with you and listening to every detail, so we can assure that your next business meeting, conference or special occasion is everything that you expect it to be and more!

HOTEL & EVENT CENTER FEATURES:

Whether you are organizing a charity ball, hosting a dinner to recognize an outstanding colleague, or celebrating a special occasion, you can rely on the Infinity Event Center to help you create a memorable and flawlessly executed affair. You will discover that we are the premier choice for hosting your event in Longview, with amenities including:

- 10,000 square feet of flexible function space with accommodations for up to 700 people
- 121 Non-Smoking Guest Rooms including Executive Suites
- Complimentary High Speed Fiber Optic Wireless Internet throughout the hotel and conference space
- On-Site Audio Visual Services and Packages
- Special menu development created with personal attention from our Food & Beverage Team
- Complimentary Parking and Private Event Center Entrance
- Spacious Pre-Function Area opening to our Pavilion Courtyard with Patio Seating and Fire Pit



General Hotel Information

Catering

Our Banquet Menus were developed to allow you to customize your menu to best suit the needs of your guests. You have the freedom to select and create your own unique menu. Children's and special dietary meals can also be arranged. It is not permitted to bring in outside food or catering (except wedding cakes) on property without the approval of the General Manager. Any unconsumed items may not be removed from the hotel property. Prices quoted below include buffet style on china, with glass stemware and rolled silverware. Pre-set and plated options are available with additional charges.

Alcohol

The Holiday Inn Longview & Infinity Event Center is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the hotel by outside vendor or individuals. The hotel reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated. We can setup a bar inside the banquet space (cash or host) for an additional charge. We do require that security be present at any event with alcohol being served, the Hotel will arrange these services for you and the charges will be added to the master bill.

Guarantees

Your final guaranteed number of expected guests must be given 14 days prior to your event date. After this time, the guaranteed number may not be reduced. If the actual attendance exceeds the guarantee number, additional charges per person will be added to your bill.

Deposit and Payment

A non-refundable advance deposit will be required upon the return of the signed contract. The deposit will be applied to the balance of your event. Final payment 14 days in advance is required.

Service Charge and Sales Tax

A customary 21% taxable service charge and 8.25% sales tax will be applied to all food, beverage, audio visual and room rental charges.

Setup and Decorating

The hotel must be aware of any outside vendors (i.e. entertainment, florists, ect.) that requires access to any banquet space prior to the start of your event. Additional setup times may be arranged through the sales department. We do not allow tacks, nails, or loose glitter to be used for decorating. Hotel staff is not responsible for the setup or cleanup of any decorations.



CUSTOM MEETING BREAKS

All Breaks can add an Unlimited Soda Station for an additional cost per person

AM Break

Fresh Fruit and Assorted Danish or Muffins Freshly Brewed Coffee, Tea and Water

Sweet & Salty

Dried Cranberries, Dried Apricots, Chocolate Chunks Yogurt-Covered Raisins, Roasted Almonds and Pretzels Freshly Brewed Coffee, Tea and Water

Coffee Shop

Mini Danish, Freshly Baked Seasonal Bread or Croissants and Muffins Freshly Brewed Coffee, Tea and Water

Fiesta Fiesta

Warm Tortilla Chips Fresh Green & Red Salsa Creamy Jalapeño Dip or Queso Freshly Brewed Coffee, Tea and Water

PM Break

Cookies and Popcorn Freshly Brewed Coffee, Water and Soda

Bonbons

Double Chocolate Brownies and Lemon Bars Fresh Baked Cookies of Two Flavors Assorted Cheesecake Bites 2% and Whole Milk Freshly Brewed Coffee, Tea and Water

Refreshing

Assortment of Muffins and Pastries Individual Yogurt Fresh Fruit Assorted Juice, Water, and Coffee Shop Freshly Brewed Coffee, Tea and Water

Pumped Up

Assortment of Protein Bars Fresh Fruits Mixed Nuts and Sweat/Salty Pretzels Variety of Energy Drinks Freshly Brewed Coffee, Tea and Water







A LA CARTE MENU

Beverages

Ultimate Unlimited - Iced Tea, Coffee, Hot Tea, Water and Assorted Soft Drinks (Replenished throughout the day)

Basic Unlimited - Iced Tea, Coffee, Water (Replenished throughout the day)

Coffee Iced Tea Soft Drinks Bottled Water Lemonade or Fruit Punch Apple, OJ, or Cranberry Juice Starbucks Frappuccino or Red Bull

The Bakery

Double Chocolate Chunk Brownies Assorted Fresh Baked Cookies Grandma's Lemon Bars Chocolate or Glazed Donuts Fruit & Yogurt Parfait

Daily Snacks

Chips, Pretzels or Popcorn Protein Bar Candy Bar





CONTINENTAL BREAKFAST

The Wake Up Call

Assorted Chilled Fruit Juices Sliced Seasonal Fruit Display Fresh Bakery Basket with Assorted Breakfast Pastries Coffee, Hot Tea & Water

HOT BREAKFAST BUFFET

The Continental

Assorted Chilled Fruit Juices, Coffee, Tea & Water Sliced Seasonal Fruit Display Fresh Bakery Basket with Assorted Breakfast Breads & Pastries, Whipped Butter & Jellies Assortment of Cereals, Assorted Yogurts with Granola

Enjoyable Breakfast

Choice of one Chilled Fruit Juice Farm Fresh Scrambled Eggs Pork Sausage or Bacon Strips Home Fried Potatoes Biscuits with Whipped Butter & Jellies Served with Coffee & Water

GREAT START

Assorted Chilled Fruit Juices, Coffee & Water Sliced Season Fruit Display Fresh Bakery Basket with Assorted Breakfast Breads & Pastries served with Whipped Butter & Jellies Farm Fresh Scrambled Eggs and Home Fried Potatoes Your Choice of Sausage or Bacon Strips

BREAKFAST ENHANCEMENTS

BREAKFAST BUFFETT ADD-ONS

Buttermilk Pancakes with Butter and Maple Syrup Texas Style French Toast with Butter and Maple Syrup Fresh Fruit Yogurt Parfait Country Biscuits served Sausage Gravy Assorted Fruit Yogurts BREAKFAST STATION ADD-ON

Omelets Prepared to Order Fresh Assorted Mimosa / Bloody Mary Bar / Champagne

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EAST TEXAS BREAKFAST

Assorted Chilled Fruit Juices, Coffee & Water Sliced Season Fruit Display Fresh Bakery Basket with Assorted Breakfast Breads & Pastries served with Whipped Butter & Jellies Fluffy Herb and Cheese Scrambled Eggs Pork Sausage & Crispy Apple Wood Smoked Bacon Crispy Cast Iron Breakfast Potatoes with Smothered Onions and Bell Peppers

SOUTHERN HOSPITALITY

Includes all items from the East Texas Breakfast – PLUS: Waffles or French Toast served with warm Maple Syrup Southern Grits or Oatmeal with Various Toppings Fresh Baked Biscuits and Sausage Gravy



PLATED BREAKFAST SELECTIONS

STEAK AND EGGS

Freshly Scrambled Eggs with a Petite 5oz. Top Choice Sirloin Steak served with Home Fried Potatoes

LAMBORTINI SCRAMBLE

Choice of Waffle or Pancakes served with Maple Syrup, Scrambled Eggs, Sausage or Bacon and Home Fried Potatoes

ENJOYABLE BREAKFAST

Fluffy Scrambled Eggs with your choice of Crispy Bacon and Farmhouse Sausage Links served with Home Fried Potatoes

BUILD YOUR OWN PLATED BREAKFAST

Select Beverage(s) (includes 1 Juice and 1 Coffee or Tea)

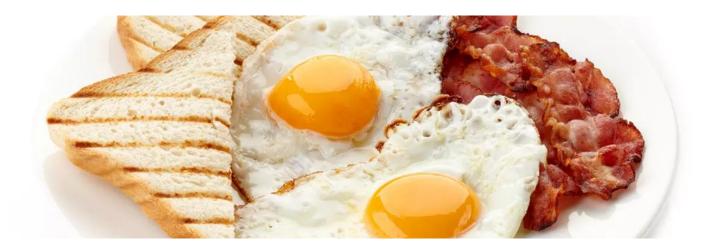
□ Apple Juice | □ Orange Juice | □ Cranberry Juice | □ Bigelow Tea | □ Royal Cup Coffee

Select a Protein

□ Chicken | □ Steak | □ Eggs | □ Crispy Applewood Smoked Bacon (Pork) | □ Bacon (Turkey) | □ Pork Sausage Links

Select Side(s) (includes 3 Sides)

□ Toast | □ French Toast | □ Waffles with Butter | □ Hash browns | □ Crispy Cast Iron Breakfast Potatoes with Smothered Onions and Bell Peppers | □ Fresh Fruit | □ Regular and Fruit Flavored Yogurt | □ Bagel | □ Muffins





<u>LUNCH</u>

The Sandwich Shop

BUFFET: Includes: 3 Beverages, 2 Sandwiches, 1 Soup, 1 Salad, 2 Desserts PLATED: Includes: 1 Beverage, 1 Sandwich, 1 Soup or Salad, 1 Dessert BOXED: Includes: 1 Bottle Water, 1 Sandwich or Salad, Bag of Chips and Fresh Fruit

Beverage Selection:

- □ Assorted Coffee
- Assorted Teas
- 🗆 Soda

Soup Selection:

- □ Home-style Chicken Noodle
- Broccoli Cheddar
- Tomato
- Loaded Baked Potato

Salad Selection:

- □ Chef Salad crisp iceberg lettuce packed full of sliced turkey and ham, hard-boiled eggs, carrots, tomatoes, cucumbers and cheese with your choice of dressing
- Market Spring mix with grilled chicken, strawberries, mandarin oranges, walnuts, cheese and choice of dressing
- □ Grilled Chicken Caesar crispy romaine lettuce with grilled chicken, parmesan cheese, garlic croutons and Caesar Dressing

Sandwich Selection:

- □ Chilled Rare Roast Beef, aged cheddar, lettuce, tomato, sweet onion mayo on brioche roll
- Grilled Chicken Breast, provolone, romaine lettuce, parmesan caesar spread on baguette
- Grilled Chicken Wrap, sweet roasted corn, diced tomato, green pepper, chipotle mayo
- □ Shaved Ham & provolone, whole grain honey mustard on ciabatta
- Oven Roasted Turkey, avocado, roasted pepper, herb mayonnaise on french bread roll
- □ Bacon Lettuce tomato wheat wrap (BLT) with american cheese
- □ Tuna Salad, sliced tomato on croissant
- $\hfill\square$ Chicken Salad, baby spinach, swiss cheese

Dessert Selection (Additional cost per person)

- Fresh Baked Cookies
- Double Chocolate Chuck Brownie



HOT LUNCH AND DINNER BUFFETS

We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional per person charge. The following menu options include Iced Tea & Water / 15-person minimum.

Express Lunch Plates

- Build Your Own Burger with Fries
- Fish or Shrimp Tacos with Pub Chips
- Grilled Chicken Ceaser Wrap with Fries
- Club Sandwich with Pub Chips
- Strawberry Field Green Salad with your choice of chicken or Shrimp, with Raspberry Vinaigrette, Pecans and Feta

Texas Roundup

Fresh Tossed Salad Chicken Fried Steak or Chicken Fried Chicken served with Creamy Country Gravy Choice of 2 Sides Mashed Potatoes Roasted Red Potatoes Sautéed Vegetable Medley Fresh Cut Green Beans Mac N Cheese Hot Rolls with Butter Chef's Choice of Fresh Fruit Cobbler or Pie

The Backyard Barbecue

Texas BBQ Brisket Make Your Own Pulled Pork or Chicken Sandwiches Coleslaw or Potato Salad Baked Beans Cornbread & Whipped Butter Banana Pudding Coffee, Tea, Decaffeinated Coffee & Sweet Tea



The Executive Luncheon

Mixed Baby Greens Salad or Traditional Caesar Salad Croissant Sandwich with Green Leaf Lettuce and Sliced Tomato with your choice of: Tarragon Chicken Salad or Albacore Tuna Salad Cheddar, Pepper Jack and Provolone Cheese Potato Salad or Pasta Salad Tropical Fruit Skewer Iced Tea, Lemonade, Coffee, Decaffeinated Coffee, Hot Tea

Viva Italiano

Traditional Caesar Salad Choice of 2 Entrees Fettuccine Alfredo with Grilled Chicken Breast Beef or Vegetable Lasagna Spaghetti with Meat Balls Garden Penne Pasta with Marinara Sauce Seasonal Vegetable Medley Garlic Knots Choice of Dessert or Chef's Choice

The Southern Charm

Tossed Garden Salad or Cole Slaw Deep Fried Catfish Southern Fried Chicken French Fried Potatoes Pinto Beans Cornbread Sliced Onions and Sweet Relish Chef's Choice of Desert

South of the Border

- Beef & Chicken Fajitas
- Beef Fajitas
- Chicken Fajitas

Homemade Chicken Tortilla Soup or Southwest Salad Chips & Salsa – add on Queso for \$3 per person Peppers / Onions / Shredded Cheese / Pico De Gallo / Guacamole / Sour Cream / Jalapenos / Lettuce / Tomato Fresh Flour or Corn Tortillas Spanish Rice and Refried or Black Beans Fresh Sopapillas with Honey or Churros Sticks



YOU BE THE CHEF (Lunch or Dinner Served Just as YOU Like!)

- Choice of One Entrée
- Choice of Two Entrées
- Choice of Three Entrées

Each Menu Option Includes Your Choice of One Starch, Two Vegetables, Soup OR Salad, Iced Tea and Water. Add-On Options Are Available!

Meals may be plated or buffet style. Plated Meals are an additional cost per person.

Select Entrees(s)

Chicken Francese
Pork Tenderloin with Apricot Glaze
Beef or Chicken Kabobs (+ Shrimp for \$ per person)
Monterey Grilled Chicken
Blackened Catfish
Chicken Marsala
BBQ Beef Brisket
Slow Roasted Prime Rib (+\$ per person)
10 oz Grilled Sirloin (+\$ per person)

Select a Starch

Yukon Gold Garlic Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Macaroni & Cheese
Roasted Red Potatoes
Potatoes Au Gratin
Cheese Grits
Sweet Potatoes
(+\$ for additional Starch)

Select Vegetable(s)

□ Season Vegetable Medley □ Southern Style Green Beans with Bacon & Onion □ Fried Okra □ Broccoli & Cheese Casserole □ Bacon Wrapped Asparagus (+\$ per person) □ Green Bean Casserole □ Roasted Cauliflower and Broccoli Florets with Garlic Butter □ Ginger Braised Baby Carrots □ Spring Vegetable Medley □ Grilled Asparagus

Select a Salad or Soup

□ House Salad – Iceberg Lettuce with Carrots, Tomato, Cabbage, Cucumber and Dressing of Choice

- Traditional Caesar Salad Crisp romaine lettuce, garlic croutons, parmesan cheese and Caesar dressing
- $\hfill\square$ Classic Wedge Salad Iceberg Wedge with Bacon, onion, and blue cheese dressing

□ Market Fresh Salad with strawberries, mandarin oranges, walnuts, cheese, bacon, and raspberry vinaigrette (+\$ per person)

- Loaded Baked Potato
- Homemade Chicken Noodle
- 🗆 Broccoli & Cheddar
- Tomato Bisque
- □ Minestrone



Add On Items

Dessert

Seasonal Fruit Cobbler Banana Pudding Chocolate Mouse Southern Pecan Pie Mini Cheese Cake Bites Bread Pudding Chocolate Cake Chocolate Covered Strawberries

Action Stations or Displays

Action Stations can added on with the purchase of a meal. They can be in the form of "Build Your Own" or Hosted Station Attendant

Gourmet Mac & Cheese Station

House-Made Mac and Cheese Crumbled Bacon / Diced Ham / Sour Cream / Parmesan Cheese / Diced Green Onions

Potato Bar

Baked Russet Potatoes or Sweet Potatoes Butter / Cheddar Cheese / Sour Cream / Crumbled Bacon / Mushrooms

Quesadilla or Taco Station

Marinated Chicken Breast or Ground Beef Shredded Cheese / Lettuce / Tomato / Onion / Sour Cream / Guacamole / Salsa

Nacho Station

Marinated Chicken Breast or Ground Beef Queso / Salsa / Jalapenos / Tomatoes / Pico De Gallo / Sour Cream / Shredded Cheese



Reception Packages and Displays

SMALL BITES – Hot & Cold

We recommend a minimum of 3-4 pieces per guest in addition to a full meal and based on a 45-60 minute time frame. If you are ONLY serving small bites, we recommend 8-10 pieces per guest.

Standard 50 pieces

- Mini Twice Baked Potatoes
- Teriyaki Chicken Kabobs
- Louisiana Hot Wings
- Mini Quiche Lorrain
- Cashew Chicken Spring Rolls
- Crab Stuffed Mushrooms
- BBQ Meatballs
- Chicken Flatbread
- Pigs in a Blanket
- Mini Pulled Pork BBQ Sliders
- Chicken Salad with Grapes and Almonds in Phyllo Cup
- Brie Tartlets with Fresh Apples
- Roasted Tomato Bruschetta
- Deluxe Assorted Canapés

Premium 50 pieces

- Chipotle Beef Skewers
- Braised Short Ribs
- Baked Brie with Pear in Phyllo
- Bacon Wrapped Scallops
- Tempura Shrimp
- Mini Crab Cakes
- Bacon Wrapped Shrimp
- Bloody Mary Shrimp Shooter
- Shrimp Cocktail



TRAYS

(Small 15-20 people | Medium 20-25 people | Large 25-30 people | Jumbo 30-40 people)

Meat & Cheese Tray

Sliced Ham, Turkey & Roast Beef | Cubed Cheddar and Swiss Cheese & Crackers

Vegetable Tray

Assorted Fresh Vegetables with dipping sauce

Fruit Tray Assorted Fruit on a tray or as a decorative centerpiece

Deli Tray Assorted Party Sandwiches | turkey, ham & roast beef sandwiches on a dinner roll

Cheese & Fruit Combo

Fresh Sliced Seasonal Fruit and Assorted Cheese; | A nice addition to any buffet or arrangement.





DISPLAYS

Displays are designed for a maximum of 90 minutes of service to preserve food quality. Displays are designed to be an additional feature added to your meal.

Fresh Market

Spinach and Artichoke Dip, Tomato Bruschetta, Roasted Red Pepper Hummus Served with an array of Pita Chips, thinly sliced Baguettes and Crackers

Fruit Fantasy

A Beautiful Assortment of Fresh Seasonal Sliced Fruits with Yogurt Dipping Sauce * Add a Chocolate Fountain for only \$2 per person!

Cheese Board

International and Domestic Artisan Cheeses with Fresh Fruit, garnished with Stone Ground Wheat Crackers and Baguettes

Fiesta Bar

Cheese & Chicken Quesadillas, Queso with Chorizo, Salsa, Guacamole and Fresh Homemade Tortilla Chips

Desert Mountain

Assorted Flavored Mini Cheese Cakes, Petit Fours, Double Chocolate Brownie Bites and Cookie arrangement in a cascading display





KIDS MENU

Please note that all kid's menus are plated and only served to children 10 and under.

Choice of One Entrée

- Chicken Fingers
- American Cheese Burger
- Mini Peanut Butter and Jelly Sliders
- Cheese or Peperoni Pizza

Served with French Fries OR Mac & Cheese, Seasonal Fresh Fruit and Juice

<u>Dessert</u>

Chocolate Molten Cake Chocolate Bundt cake filled with chocolate sauce and topped with whipped cream

Cheesecake

New York Cheesecake slice topped with a fruit sauce, chocolate or caramel

Cheesecake Bites Your choice of chocolate cappuccino, silk tuxedo, new york vanilla, chocolate chip, lemon, raspberry and amaretto almond **Apple Pie** A slice of warm apple pie filing surrounded by a flaky crust

Dessert Bar Mount caramel oatmeal, raspberry rhapsody, seven layer and lemon

Ice Cream Choice of vanilla or chocolate

Sheet Cakes are Available upon Request and Priced per Size





Bar Service

Premium Bar

Per person - hosted Per person cash bar

White or Red Wine

Choice of 4 from one Choice of 2 from both

White

Per glass - hosted Per glass - cash bar

- White Zinfandel
- Pinot Grigio
- Moscato
- •Sauvignon Blanc
- Riesling
- Chardonnay

Red

Per drink - hosted Per drink - cash bar •Merlot •Cabernet •Pinot Noir

•Sweet Red

Well Bar

Per person - hosted Per person cash bar

Premium or Domestic

Choice of 4 from one Choice of 2 from both

Premium

Per bottle - hosted Per bottle - cash bar

- •Stella Artois
- •Amstel Light
- •Corona Extra
- •Dos Equis
- •Shiner Bock

Domestic

Per drink - hosted Per drink - cash bar •Budweiser

- •Bud Light
- •Coors Light
- •Miller Light
- •Michelob Ultra

To ensure you receive the highest quality of service, All beverage pricing is subject to service charge and applicable tax.





Bar Service

Beer Kegs

Premium

Guiness Stella Artois Dos Equis Amber Dos Equis Lager Modelo Especial Shiner Bock Michelob Ultra Blue Moon Heineken

Domestic

Bud Light Budweiser Miller Light Shock Top Shiner Premium Samuel Adams Ziegenbock

Bar Service Charges and Regulations

Please contact our Sales Department for a full list of Bar Services!

To ensure you receive the highest quality of service, All beverage pricing is subject to service charge and applicable tax

