

Holiday Inn Louisville East

Plated Breakfast Menu

Plated Breakfast is served with Juice, Hot Tea, Regular and Decaf Coffee.

Clients agree that hotel will apply \$10 menu price up charge per each plated meal for event functions requesting a choice of two or more meal options served - up to 3 plated meal options allowed

Keep it Simple

\$21

Bacon **OR** Sausage Links (select one option)

Scrambled Eggs

Biscuits with Jelly and Butter

Breakfast Potatoes

French Toast or Pancakes

\$23

Classic French Toast or Buttermilk Pancakes with Warm Maple Syrup

Bacon **OR** Sausage Links

Breakfast Potatoes

Fresh Fruit Cup

Bluegrass Scramble

\$25

Scrambled Eggs with Cheese

Bacon **OR** Sausage Links

Breakfast Potatoes

Biscuits with Jelly & Butter

Fresh Fruit Cup

****ALL PRICES ARE SUBJECT TO 6% SALES TAX AND 26% SERVICE FEE****

Prices Subject to Change



Break Items

Priced Per Item, Gallon, or Dozen

All Day Beverage Service

\$25.00 Per Person

Canned Sodas, Bottled Water, Iced Tea, Coffee (Regular & Decaf)

Themed Breaks

****Minimum 30 People****

****Note: Break Packages are Priced to be Replenished for 30 Minutes****

Popcorn Snacks

\$18.00 Per Person

Cracker Jacks, Cheddar Popcorn, Caramel Popcorn, Buttered Popcorn, & Plain Popcorn

Snack-A-Bag Attack Break

\$20.00 Per Person

Individual Bags of: Assorted Chips, Pretzels, Snack Crackers, Cookies, Bottled Water, & Sodas

Fun Time Candy Break

\$21.00 Per Person

Plain & Peanut M&M's, Twizzlers, Assorted Mini Candy Bars, Skittles, & Assorted Sodas

Health Nut Break

\$25.00 Per Person

Fresh Diced Fruit, Dried Cranberries, Assorted Nuts, Assorted Cubed Cheese, Bottled Water, & Assorted Juices

Chips & Dips

\$30.00 Per Person

Spinach Artichoke Dip with Toasted Pita Chips, Tortilla Chips, Salas, Queso Cheese Dip, Guacamole, & Pico de Gallo

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Break Items

Priced Per Item, Gallon, or Dozen

Assorted Sodas	\$4.00
Bottled Water	\$4.00
Cold Milk or Chocolate Milk	\$4.00
Hot Chocolate Packets	\$4.00
Chilled Juices	\$5.00
Coffee (Regular or Decaf)	\$5.00
Iced Tea	\$45.00
Fruit Punch	\$40.00
Lemonade	\$40.00
Whole Fresh Fruits	\$6.00
Nutra Grain Granola Bars	\$6.00
Assorted Candy Bars	\$5.00
Assorted Chips	\$3.00
Pretzels	\$3.00
Assorted Yogurt	\$5.00
Brownies or Lemon Bars– Per Dozen	\$60.00
Freshly Baked Cookies– Per Dozen	\$50.00
Tortilla Chips & Salsa– Per Pound	\$36.00
Assorted Danishes, Muffins, mini-Croissants, mini-Bagels (One Dz.)	\$25.00
	\$50.00

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Buffet Breakfast Selections

****Minimum 30 People****

Just the Basics

\$25.00

Danish, Muffins, & Mini Cinnamon Rolls

Kentucky Continental

\$30.00

Danish, Muffins & Mini Cinnamon Rolls

Seasonal Sliced Fresh Fruit

Healthy Start Breakfast

\$33.00

Bagels and English Muffin

Fresh Sliced Seasonal Fruit

Yogurt with Granola

Oatmeal with assorted toppings

Louisville Premium Continental

\$35.00

Danish, Muffins & Mini Cinnamon Rolls

Sliced Bagels, Fresh Sliced Seasonal Fruit

Breakfast Cereal, Yogurt with Granola

Oatmeal with Assorted Toppings

Derby Buffet

\$42.00

Fresh Sliced Seasonal Fruit

Scrambled Eggs with Cheese

Hot Cheesy Grits and Breakfast Potatoes

Bacon and Sausage Patties

Biscuits and Sausage Gravy w/ Jelly and Butter

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Plated Lunches

Plated lunches are served with Chefs Choice of Dessert, Iced Tea, and Coffee

Clients agree that hotel will apply \$10.00 menu price up charge per each plated meal for event functions requesting a choice of two or more meal options served - up to 3 plated meal options allowed

Chicken Caesar Wrap

\$28.00 Per Person

Wrap Includes: Chicken, Romaine Lettuce, Bacon, Diced Tomatoes, Parmesan, and Chopped Croutons in a Caesar Dressing

Sides: Potato Chips and Coleslaw

Chicken Salad Croissant

\$28.00 Per Person

Croissant Includes: Chicken, Red Grapes, Celery, Toasted Sliced Almonds, and Mayo

Sides: Potato Chips and Coleslaw

Derby House Tender Wrap

\$30.00 Per Person

Tender Wrap Includes: Chicken Tenders, Mixed Greens, Tomatoes, Shredded Cheese, Cucumber, and Ranch wrapped in a tortilla

Sides: Potato Chips and Coleslaw

Tuna Salad Croissant

\$30.00 Per Person

Croissant Includes: Tuna, Chopped Eggs, Red Onion, Relish, and Mayo

Sides: Potato Chips and Coleslaw

Classic BLT Wrap

\$35.00 Per Person

BLT Includes: Bacon, Colby Jack Cheese, Tomatoes, and Mayo in a Tortilla

Sides: Potato Chips and Coleslaw

Traditional Club Sandwich OR Wrap

\$35.00 Per Person

Club Includes: Turkey, Ham, Bacon, American Cheese, Lettuce, Tomatoes, and Mayo

Sides: Potato Chips and Coleslaw

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Plated Lunches

Chicken Marsala

\$35.00 Per Person

Chicken Breast Topped with Mushrooms in a Marsala Wine Sauce

Tossed Salad with Chefs Choice of Starch, Vegetable, and Rolls

Chicken Chardonnay

\$35.00 Per Person

Pan Seared Chicken Breast Topped with Mushrooms and Green Onions in a Chardonnay Butter Sauce

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

Kentucky Hot Brown

\$38.00 Per Person

Sliced Turkey, Piled High on Toasted Bread and covered with Mornay Sauce

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

Grilled Chicken Alfredo

\$35.00 Per Person

Grilled chicken Breast in Alfredo Sauce

Chefs Choice of Starch, Vegetable, and Roll

Homemade Meatloaf

\$35.00 Per Person

Perfectly Seasoned Ground Beef Covered with a Tomato Demi Glaze

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

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Plated Lunches

Old Fashioned Open Face Roast Beef

\$37.00 Per Person

Roast Top Round Thinly Sliced, Piled High on Toasted Bread and Covered with Demi Glaze Gravy

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

Herb Crusted Pork Loin

\$40.00 Per Person

Slow Roasted Herb Encrusted Pork Loin with Light Mustard Demi Glaze

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

Dill Salmon

\$35.00 Per Person

Fresh Salmon Fillet Seasoned with Dill and Grilled to Perfection

Tossed Salad with Chefs Choice of Starch, Vegetable, and Roll

Lunch Buffet

****Minimum of 30 People****

Each Buffet Includes: Chefs Choice of Assorted Desserts, Iced Tea, and Coffee (Regular and Decaf)

The Healthy Salad Bar

\$38.00 Per Person

Field Greens, Tomatoes, Chopped Broccoli, Shredded Carrots, Celery, Bell Peppers, Red Onion, Hard Boiled Eggs, Garbanzo Beans, Quinoa, Sunflower Seeds, Grilled Vegetables, Diced Grilled Chicken, Shredded Cheese, Warm Rolls, and Butter

The Deli Buffet

\$40.00 Per Person

Tossed Salad with Assorted Dressings, and Toppings, Potato Salad, Tuna Salad, Chicken Salad, Sliced Turkey, Ham, Roast Beef, Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Assorted Breads, and Condiments

South of the Border

\$45.00 Per Person

Marinated Grilled Chicken, Seasoned Beef, Tossed Green Salad, Sauteed Onions, Peppers, Mexican Rice, Refried Beans, Shredded Cheese, Onions, Salsa, Guacamole, Warm Flour and Corn Tortillas.

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Lunch Buffet Continued

****Minimum of 30 People**

Each Buffet Includes: Chefs Choice of Assorted Desserts, Iced Tea, and Coffee (Regular and Decaf)

Italian Classic

\$40.00 Per Person

Caesar Salad with Grilled zucchini, Yellow Squash Medley, Bowtie Pasta, Penne Pasta, Grilled Chicken Stripped, Meatballs in Marinara, Alfredo Sauce, Marinara Sauce, and Bread sticks

The Great American

\$45.00 Per Person

Hamburgers, All Beef Hot Dogs, Sausage, Peppers, Cole Slaw, Potato Chips, Macaroni and Cheese, and Accompanying Condiments

Kentucky Favorites

\$50.00 Per Person

Southern Fried Chicken, BBQ Pulled Pork, Coleslaw, Mashed Potatoes and Gravy, Country Style Green Beans and Corn Bread

Plated Dinners

**** Includes Salads, Entrée, Starch, Vegetable, Rolls, Dessert, Coffee, and Iced Tea**

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Salad Selections– Select One**

Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan, Creamy Caesar Dressing

Spinach Salad

Spinach, Bacon, Blueberries, Sliced Strawberries, Feta Crumbles, and Apple Vinaigrette

House Salad

Iceberg Lettuce, Baby Spinach, Romaine Blend, Tomatoes, Cucumbers, Carrots, Assorted Dressings

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Plated Dinners Continued

** Includes Salad, Entrée, Starch, Vegetable, Rolls, Dessert, Coffee, and Iced Tea

Entrée Selections

10 Oz. Ribeye

\$55.00 Per Person

10 Oz Grilled Ribeye Drizzled with a Peppercorn Reduction Sauce

Chicken Breast Napoleon

\$45.00 Per Person

Boneless Chicken Breast Topped with Red Peppers, Sauteed Spinach and Mozzarella Cheese with a Balsamic Reduction

Chicken Picatta

\$40.00 Per Person

Boneless Chicken Breast Garnished with Green, Yellow, and Red Peppers, With a Lemon Caper Sauce

Pan Seared Chicken Breast Chardonnay

\$40.00 Per Person

Pan Seared Chicken Breast Topped with Mushrooms and Diced Green Onion in a Chardonnay Butter Sauce

Sliced Pork Loin

\$45.00 Per Person

Tender Boneless Pork Loin Drizzled with a Dijon Mustard Cream Sauce

Grilled Salmon Filet

\$50.00 Per Person

Salmon Fillet Slowly Grilled to Perfection and Drizzled with a Lemon Dill Sauce

** Includes Salads, Entrée, Starch, Vegetable, Rolls, Dessert, Coffee, and Iced Tea

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Dinner Buffets

****30 Person Minimum****

Salad Selections

Choice of two

Caesar Salad	Italian Pasta Salad	Macaroni Salad	Spinach Salad
Cole Slaw	Potato Salad	Fruit Salad	Tossed Garden Salad

Side Selection

Choice of two

Au-Gratin Potatoes	Roasted Red Skin Potatoes	Macaroni & Cheese
Baked Potato	Scallop Potatoes	Broccoli Au Gratin
Baked Sweet Potato	Basmati Rice w/Mint & Parsley	Carrots in Brown Sugar Glaze
Mashed Potato	Rice Pilaf	Whole Kernel Corn
Country Style Green Beans	Green Beans Almandine	Vegetable Medley

Entrée Selection

Poultry

Chicken Marsala	Chicken Picatta	Curried Chicken Skewers
Chicken Florentine	Chicken Chardonnay	Grilled Herb Chicken
	Southern Fried Chicken	

Turkey

Hot Brown Casserole

Slow Roasted Turkey Served with Cornbread Dressing & Pan Gravy

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Entrée Selections

Pork

Grilled Pork Chops

BBQ Pulled Pork

KY Ham with Pineapple & Raisin Sauce

Roasted Pork Loin with Dijon Mustard Sauce Pork Chops

Beef

Beef Bourguignon with Egg Noodles Beef Stroganoff over Egg Noodles

Beef Tips with a Wild Mushroom Sauce Top Round Beef with Demi-Glaze

Seafood

Baked Tilapia with Cajun Seasoning Grilled Salmon with Dill Sauce

Oven Baked North Atlantic Cod

Grilled Shrimp Skewers

Vegetarian

Eggplant Parmesan Pasta Primavera

Portabella Mushroom with Roasted Vegetables

Entrée Pricing

One Entrée- \$55.00 Per Person

Two Entrées- \$60.00 Per Person

Three Entrées- \$70.00 Per Person

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Dessert Selections

****Choice of One****

Chocolate Cake German Chocolate Cake Red Velvet Cake
Carrot Cake Plain Cheesecake Strawberry Cheesecake
Pecan Pie Apple Pie Cherry Pie

Cold Hors D'oeuvres

****Price is for 50 Pieces****

Gulf Shrimp with Cocktail Sauce	\$350.00
Fruit Kabobs	\$300.00
Assorted Canapes	\$250.00
KY Country Ham Asparagus Rolls	\$250.00
Poker Sandwiches w/ Ham, Turkey, & Roast Beef	\$275.00
Assorted Tuna, Chicken Salad, or Pimento Cheese Sandwiches	\$250.00
Bruschetta	\$250.00
Deli Roulades	\$275.00
(Turkey or Ham, Southwest Ranch Cream Cheese Rolled in a Garlic Herb Tortilla)	
Curried Chicken Salad Phyllo Cups	\$200.00
Deviled Eggs	\$150.00

Cold Display

****Price is for 50 Pieces****

Imported & Domestic Cheeses	\$450.00
Antipasto Platter	\$400.00
Seasonal Fruit Display with Honey Yogurt Dip	\$350.00
Crudité Display w/ Dip	\$300.00

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Hot Hors D'oeuvres

****Price is for 50 Pieces****

Beef Skewers	\$350
Chicken Skewer	\$325
BBQ Meatballs	\$300
Bourbon Demi-Glaze Meatballs	\$300
Chicken wings with two sauces	\$300
Swedish Meatballs	\$300
Franks in a Blanket	\$275
Chicken Tenders	\$300
Scallops wrapped in Bacon	\$350
Coconut Shrimp with Plum Sauce	\$325

The Ultimate Cocktail Party

Selection One- \$45.00 Per Person

Tuna Salad, Pimento Cheese, and Chicken Salad Finger Sandwiches.

One Hot Hors D'oeuvres (Excludes Market Price Items) Cocktail Snack Mix

Decorative Cheese Display Garnished with Seasonal Fresh Fruits

Tortellini with Your Choice of Sauce: Marinara, Meat, or Alfredo

Tropical Fruit Punch, Lemonade, Iced Tea & Coffee

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The Ultimate Cocktail Party

Continued

Selection Two- \$50.00 Per Person

Poker Sandwiches– Silver dollar Rolls Filled with Sliced Turkey, Ham, & Roast Beef
Decorative Cheese Display Garnished with Seasonal Fruits
Display of Sliced & Whole Seasonal Fruits Served with a Honey Yogurt Dipping Sauce
Colorful Display of Garden-Fresh Vegetables with Zesty Ranch Dip
Three Hot or Cold Hors D’oeuvres (Excludes Market Price Items)
Tropical Fruit Punch, Lemonade, Iced Tea & Coffee

Selection Three- \$55.00 Per Person

Carved Roast Top Round of Beef Au Jus (Add \$90 per Uniformed Caterer)
Poker Sandwiches– Silver Dollar Rolls Filled with Sliced Turkey, Ham, & Roast Beef
Decorative Cheese Display Garnished with Seasonal Fresh Fruits
Display of Sliced & Whole Fruits Served with a Honey Yogurt Dipping Sauce
Colorful Display of Garden-Fresh Vegetables with Zesty Ranch Dip
Four Hot or Cold Hors D’oeuvres (Excludes Market Price Items)
Tropical Fruit Punch, Lemonade, Iced Tea, & Coffee

From The Bar

**** Bartender Fee- \$150.00 Per Bartender****

Assorted Coca-Cola Products	\$4.00
Domestic Bottled Beers	\$7.00
Imported Bottled Beers	\$9.00
Non-Alcoholic Bottled Beers	\$6.00
House Wines	\$8.00
Premium Brand Cocktails	\$8.00
Super Premium Brand Cocktails	\$9.00

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