



BANQUET MENU



Holiday Inn Hotel & Conference Center Marshfield
750 South Central Ave • Marshfield, WI 54449
715.486.1500 • HolidayInn.com/Marshfield

Breakfast - Beverages and Extras



breakfast buffets

minimum of 25 people and additional \$2.50 per person for groups under 25

marshfield buffet | \$15 per person

scrambled eggs and home fries, assorted danishes, cut fresh fruit, choice of bacon, sausage or ham, pancakes or french toast, freshly brewed coffee, hot tea, and juice or local 2% milk

continental | \$13 per person

fresh baked muffins and danishes, assorted pastries and yogurt parfaits, orange or cranberry juice, fresh brewed coffee, hot tea, and local 2% milk

early riser | \$12 per person

scrambled eggs and breakfast potatoes, assorted pastries, choice of bacon, sausage, or ham, fresh brewed coffee, hot tea, and juice or local 2% milk

add on omelet station

\$5 per person

eggs, diced tomatoes, mixed peppers, ham, bacon, onions, mushrooms, spinach, and cheese

beverages

freshly brewed regular or decaf coffee | \$20 per gallon

assorted fruit juices | \$20 per gallon

choose from orange, cranberry, or apple

hot chocolate | \$20 per gallon

brewed ice tea | \$20 per gallon

lemonade | \$20 per gallon

local 2% milk | \$10 per gallon

bottled water | \$2 each

canned soda | \$2.50 each

assorted hot tea | \$1.50 each

à la carte breakfast items

warm cinnamon or caramel rolls | \$20 per dozen

bagels and cream cheese | \$20 per dozen

assorted pastries | \$20 per dozen

assorted muffins | \$20 per dozen

whole fresh fruit | \$20 per dozen

cut fresh fruit | \$20 per pound

yogurt parfaits | \$5 each

All menu items are subject to a 20% service charge and 5.5% sales tax.

Snacks and Breaks



sweet and salty

brownies/assorted bars | \$23 per dozen

assorted cookies | \$18 per dozen

original trail mix | \$3 per person

healthy trail mix | \$4 per person

potato chips and dip | \$3 per person

pretzel bites with beer cheese queso | \$5 per person

tortilla chips with fresh original salsa | \$3 per person

pita chips | \$4 per person

served with sundried tomato cream cheese, and buffalo chicken, or spinach and artichoke dip

gardettos snack mix | \$2 per person

granola bars | \$2 each

breaks

sugar rush | \$9 per person

assorted fresh baked cookies and dessert bars, freshly brewed coffee, hot tea, orange juice, and local 2% milk

central wisconsin break | \$12 per person

locally sourced dried cranberries, meat sticks, cheeses, craft beer cheese dip, pretzels, local 2% milk, and bottled water

sweet and salty | \$9 per person

brownies, snack mix, chips and dip, assorted sodas, and bottled water

marshfield energizer | \$12 per person

celery, carrots, red peppers, broccoli, hummus, pita chips, lightly salted almonds, peach tea, and local 2% milk

point float and sundae bar | \$11 per person

assorted point sodas, vanilla ice cream, and assorted sundae toppings

health nut | \$11 per person

dried and fresh fruit, assorted nuts, yogurt and parfait fixings, bottled water, and coffee

All menu items are subject to a 20% service charge and 5.5% sales tax.

Lunch - Buffets

Buffet minimum of 25 people. Additional \$2.50 per person for groups under 25. Lunch buffets served with freshly brewed coffee, iced tea, or local 2% milk. Add assorted cookies or bars for \$2 per person.



tailgate | \$18 per person

served with potato salad or coleslaw, potato chips, baked beans, lettuce, tomato, onion, assorted wisconsin cheese, relishes, and spreads

choice of 2 | add \$2 for all 3 meat options

grilled chicken breast
hamburgers
beer brats

taco 'bout it | \$18 per person

served with seasoned ground beef and diced chicken, flour and corn tortillas, refried beans, mexican rice, tortilla chips, salsa, lettuce, tomato, onion, shredded cheese, and sour cream

souper deli | \$17 per person

served with soup du jour, turkey, ham, roast beef, assorted wisconsin cheese, assorted bread, lettuce, tomato, onion, pickles, and condiments

the wrap and roll | \$18 per person

served with brat chowder soup, turkey and ham wraps, tuna salad and chicken salad croissants, garden salad, and pasta salad

bourbon street station | \$22 per person

served with bourbon chicken, creole beef tips, rice and beans, dirty mashed potatoes, fire-roasted corn with peppers, roasted vegetables, and house-made cookies

All menu items are subject to a 20% service charge and 5.5% sales tax.

Lunch - Buffets

Buffet minimum of 25 people. Additional \$2.50 per person for groups under 25. Lunch buffets served with freshly brewed coffee, iced tea, or local 2% milk. Add assorted cookies or bars for \$2 per person.



grand lunch buffet | \$19 per person

served with house salad, fresh baked rolls, and butter

select two entrées

roast pork loin with apple cranberry relish
roast sirloin with mushroom sauce | additional \$2 per person
parmesan crusted chicken breast with lemon butter sauce
panko crusted cod with lemon caper sauce
sunday supper roasted chicken
rum and pineapple glazed ham
baked salmon with lemon dill sauce | additional \$3 per person

select one side

buttered parsley baby reds
wild rice pilaf
garlic roasted yukon golds
wisconsin three-cheese macaroni
mushroom risotto | additional \$1.50 per person
white cheddar chive mashed potatoes
cranberry almond wild rice

select one vegetable

roasted asparagus
brown sugar ginger glazed carrots
bacon and almond green beans
seasonal squash medley
california blend
buttered corn
wisconsin blend veggies in a cheddar cream
steamed broccoli with garlic butter

All menu items are subject to a 20% service charge and 5.5% sales tax.

Plated Lunch

Served with choice of fresh fruit or chips, freshly brewed coffee, iced tea, or local 2% milk. Add house salad or soup du jour for \$3 per person. Add brownies or cookies for \$2 per person.



cobb salad | \$14 per plate

served with mixed greens, lettuce, tomato, cucumber, onion, chicken breast, hard boiled eggs, blue cheese, avocado, bacon, and choice of dressing

living in sin salad | \$15 per plate

served with mixed greens, lettuce, dried cranberries, walnuts, goat cheese, sliced pears, grilled chicken breast, and house-made sweet onion vinaigrette

chicken caesar salad | \$12 per plate

served with romaine lettuce, caesar dressing, parmesan cheese, and topped with grilled chicken breast

grilled lemon pepper chicken breast | \$13 per plate

served with cream sauce, rice, and steamed broccoli

baked cod with butter and dill | \$14 per plate

served with buttered parsley baby reds and chef's choice vegetables

lasagna | \$14 per plate

choice of meat, veggie, or wisconsin four-cheese and served with breadsticks and simple salad

All menu items are subject to a 20% service charge and 5.5% sales tax.

Lunch Sandwiches

All sandwiches can be turned into boxed lunches for an additional \$1.
Sandwiches are served with choice of fresh fruit or chips, freshly brewed coffee, iced tea, or local 2% milk.
Add house salad or soup du jour for \$3 per person. Add brownies or cookies for \$2 per person.



grilled cordon bleu | \$12 per plate

grilled chicken breast topped with a slice of ham and swiss cheese and served with a simple salad

turkey club | \$13 per plate

served with turkey, bacon, lettuce, tomato, and ranch on white bread

chicken ranch wrap | \$11 per plate

served with chicken, bacon, lettuce, tomato, onion, and ranch dressing

ham and swiss | \$12 per plate

served with lettuce and tomato on marble rye

roast beef and provolone | \$13 per plate

served on wheat

turkey and cheddar | \$13 per plate

served on wheat

veggie | \$13 per plate

served with spinach, tomato, red onion, cucumber, cheese, on wheat

All menu items are subject to a 20% service charge and 5.5% sales tax.

Hors D'oeuvre Packages

All prices based on a minimum of 25 people. Please add \$2 per person for groups under 25.



founders | \$20 per person

select 4

- meatballs (swedish or barbecue)
- assorted spreads and crackers
- bacon wrapped water chestnuts
- cheese and sausage with crackers
- hand-stuffed mushrooms (sausage or goat cheese and cranberry)
- grilled chicken skewers
- walleye cakes
- fresh fruit or vegetable tray and dip
- beer cheese fondue

rivers | \$15 per person

select 3

- cheese and sausage with crackers
- fresh fruit or vegetable tray and dip
- tortilla chips and assorted salsa
- hand-stuffed mushrooms (sausage or goat cheese and cranberry)
- potato chips and assorted dip
- beer cheese fondue

hardacre | \$10 per person

select 2

- cheese and sausage with crackers
- fresh fruit or vegetable tray and dip
- potato chips and assorted dips
- tortilla chips and assorted salsa
- assorted sliders

All menu items are subject to a 20% service charge and 5.5% sales tax.

Hors D'oeuvre Stations

All prices based on a minimum of 25 people. Please add \$2 per person for groups under 25.



pasta station | \$18 per person

includes attendant

assorted pasta sautéed to order
marinara, alfredo, and pesto options
diced grilled chicken breast and italian sausage
parmesan cheese, red pepper flakes, and sautéed vegetables
breadsticks

add shrimp for an additional \$2 per person

additional attendant charge may apply for groups over 50

butcher block | \$19 per person

includes 4 attendants and served with mustard, mayo,
horseradish, and cocktail rolls

select 2

slow-roasted beef
honey glazed ham
roasted turkey breast
prime rib - add \$2

baked or mashed potato bar | \$12 per person

baked russet potatoes
shredded buffalo chicken
bacon bits
cheddar and blue cheese
sour cream
green onion

All menu items are subject to a 20% service charge and 5.5% sales tax.

Hors D'oeuvres



cold • serves 50

wisconsin cheese and sausage tray with crackers | \$115

fresh vegetable tray with dip | \$125

fresh fruit display with dip | \$125

fresh assorted nasonville cheese curds | \$80

caprese kabobs | \$80

smoked salmon display with lemon dill sauce | \$175

chilled grilled shrimp | \$150

hot • serves 50

hand-stuffed mushroom caps

sausage | \$75

goat cheese and cranberry | \$75

bacon wrapped water chestnuts | \$80

swedish or bbq meatballs | \$75

buffalo, plain, or whiskey bbq chicken wings | \$90

served with blue cheese or ranch dressing and celery

mini blts or rubens | \$90

grilled chicken skewers served with peanut sauce | \$80

hand-battered nasonville cheese curds | \$80

hot dip trio with pita and tortilla chips | \$75

with sundried tomato cream cheese, buffalo chicken, and spinach artichoke dips

All menu items are subject to a 20% service charge and 5.5% sales tax.

Plated Entrées

Includes your choice of caesar, house, or ranch salad, fresh vegetables and potato or rice, fresh baked rolls with pure butter. Pricing is for 25 people or more. Brewed regular and decaf coffee, hot tea and local 2% milk.

beef entrées

filet mignon, 8 oz. | \$38

grilled center cut filet served with port wine demi glace

rivers ribeye, 10 oz. | \$30 • 13 oz. | \$35

marshfield spice rub served with compound butter

sliced tenderloin of beef bordelaise | \$31

slow roasted angus beef served with bordelaise sauce

top sirloin, 9 oz. | \$25

center-cut top sirloin steak wrapped in applewood smoked bacon

honey bourbon steak tips | \$23

served over rice pilaf, no side selection

chicken entrées

chicken bruschetta | \$24

grilled chicken breast topped with tomato, olive, fresh mozzarella, and basil

pan-seared chicken breast | \$24

breast of chicken in lemon thyme jus

sautéed chicken breast | \$23

choice of sauce: chardonnay, mushroom, or sun-dried tomato cream sauce

chicken cordon bleu | \$24

breast of chicken stuffed with lightly smoked ham and swiss cheese

pork entrées

pork ribeye, 8 oz | \$23

char-grilled with mushroom gravy

frenched pork chop | \$23

french-cut pork chop with apple cranberry jus

pork tenderloin | \$24

served with pale ale mustard cream sauce

seafood entrées

seared tilapia | \$21

gently seasoned pan-seared tilapia, served with a velvety sauce mornay

salmon with dill sauce | \$27

salmon filet served with a classic dill sauce

pan seared salmon | \$26.95

salmon filet served with a red pepper and corn relish

grilled mako shark | \$28

ginger soy coconut sauce over grilled mako served with jasmine rice and stir fry vegetables, no side selection

vegetarian entrées

includes salads only; no sides

roasted portobello | \$19

grilled vegetables served with wild rice and cranberry and toasted almonds

garden vegetable marinara | \$18

fettuccini noodles tossed with seasonal vegetables and marinara sauce

You may choose up to two entrées for your guests to select from with the exception of a third being a vegetarian entrée. If you would like to choose more than two entrées (or three with a vegetarian), there would be an additional charge of \$2.50 per entrée. See next page for accompaniments.

All menu items are subject to a 20% service charge and 5.5% sales tax.

Plated Accompaniments



select one for all guests:

caesar salad

romaine lettuce, parmesan cheese and garlic croutons with caesar dressing

house salad

mixed lettuce greens, tomatoes, red onions, shredded cheddar with balsamic vinaigrette

select one vegetable per plated option:

not included in vegetarian entrées

brown sugar ginger glazed carrots

seasoned whole kernel corn

green beans with roasted red pepper

seasonal mixed fresh vegetables

select one side

buttered parsley baby reds

wild rice pilaf

garlic roasted yukon golds

wisconsin three-cheese macaroni

mushroom risotto | additional \$1.50 per person

white cheddar chive mashed potatoes

cranberry almond wild rice

select one vegetable

roasted asparagus

brown sugar ginger glazed carrots

bacon and almond green beans

seasonal squash medley

california blend

buttered corn

wisconsin blend veggies in a cheddar cream

steamed broccoli with garlic butter

kids menu options | \$10 per plate

for children between the ages of 4 and 10 years old

fresh fruit

fresh baked rolls with butter

local 2% milk

select one entrée:

chicken fingers

mac and cheese

grilled cheese

select one side:

french fries

fresh vegetable

All menu items are subject to a 20% service charge and 5.5% sales tax.

Dinner - Buffet

All prices based on minimum of 25 people. Please add an additional \$2.50 per person for groups under 25.



grand dinner buffet | \$25 per person

served with fresh baked rolls and butter, freshly brewed coffee, and local 2% milk

select two entrées

roast beef with mushroom demi
house seasoned baked chicken
bourbon barbeque pork loin
roast turkey with cherry port sauce
rum and pineapple glazed ham
lemon garlic butter baked cod
honey bourbon steak tips
chicken breast with beurre blanc

select one salad

garden salad
caesar salad

select one side

mushroom risotto | additional \$1.50 per plate
buttered parsley yukon golds
wild rice pilaf
garlic roasted baby reds
scaloped potatoes
seasoned buttered noodles
cranberry almond wild rice
wisconsin three-cheese macaroni
smoked gouda mashed potatoes

select one vegetable

brown sugar ginger glazed carrots
sesame green beans
harvest medley
california blend
buttered corn
parmesan asparagus
honey balsamic brussels sprouts

All menu items are subject to a 20% service charge and 5.5% sales tax.

Build Your Own Buffet

poultry entrées

house seasoned baked chicken | \$4
baked white and dark meat with The Rivers
special seasoning

chicken florentine | \$3.50
pan-seared chicken breast with spinach artichoke cream

herb-breaded chicken | \$3.50
herb and panko breaded with béchamel

pesto chicken | \$3.50
pan-seared chicken breast with pesto cream sauce

roast turkey with cherry port sauce | \$4.50
oven-roasted turkey served with a cherry port sauce

pork entrées

pork harmony | \$4
roasted pork with spiced apple cider brandy sauce

bourbon bbq pork | \$4.50
house-made bourbon barbecue sauce over roasted pork

rum pineapple glazed ham | \$4
oven-baked ham with rum pineapple sauce

pork dijon | \$3.50
breaded pork loin with a ground dijon mustard cream sauce

seafood entrées

tilapia polonaise | \$7.50
baked tilapia smothered in velouté and topped with
polonaise

walleye | \$8.50
herb-crusted topped with citrus butter

honey berry salmon | \$9.50
pan-seared salmon topped with a mixed berry compote

baked cod piccata | \$6.50
baked cod filet topped with capers and parsley

beef entrées

honey bourbon steak tips | \$8.50
house-made honey bourbon sauce over sirloin tips

roast beef with mushroom gravy | \$8
slow-roasted beef topped with mushroom gravy

roast sirloin with demi glace | \$7.25
roasted sirloin topped with a marsala demi glace

beef barbacoa | \$7.25
slow-cooked central american spicy beef

side options

mushroom risotto | additional \$1.50 per person
wild rice pilaf
garlic roasted baby reds
scalloped potatoes
seasoned butter noodles
cheddar mashed potatoes
wisconsin three-cheese macaroni

vegetable options

brown sugar ginger glazed carrots
sesame green beans
harvest medley
california blend
buttered corn
roasted asparagus
sautéed broccoli and cauliflower

salad options

house garden salad
choice of french, ranch, or balsamic dressing
caesar salad

All menu items are subject to a 20% service charge and 5.5% sales tax.

Kids Menu

All kids meals are served with local 2% milk and a fruit cup.



chicken tenders | \$9 per plate
served with broccoli

spaghetti | \$9 per plate
served with a breadstick

grilled cheese | \$9 per plate
served with broccoli

mac and cheese | \$9 per plate
served with a breadstick

All menu items are subject to a 20% service charge and 5.5% sales tax.

Specialty Desserts



apple pie | \$3 each

the american classic served with whipped cream and caramel

french vanilla ice cream | \$3.50 each

drizzled with caramel or chocolate (limit 150)

cherry pie | \$3.75 each

sweet and tart, served with whipped cream

red velvet bistro | \$4.50 each

decadent red velvet cake topped with whipped cream

chocolate cream pie | \$4.75 each

smooth, velvety chocolate cream topped with whipped cream and chocolate sauce

new york cheesecake | \$5 each

delicious and creamy new york style cheesecake topped with berries

gooey buttercake | \$5 each

rich decadent yellow cake with a cream cheese and powdered sugar topping

turtle cheesecake | \$5.50 each

decadent new york cheesecake with caramel, chocolate, and pecans

triple chocolate seduction torte | \$6 each

angel food cake with layers of white, dark and milk chocolate

double chocolate fudge cake | \$7.50 each

rich layer of chocolate cake with chocolate filling and icing

dessert buffet | \$12 each

chef's choice of cheesecakes, pies, and cakes

assorted mini desserts | 100 pieces for \$150

an assortment of mini cheesecakes

ice cream social | \$5.50 per person

includes a scoop of vanilla ice cream, guests can choose to top the ice cream with their favorite combination of chocolate and caramel sauces, sprinkles, chocolate chips, and cherries

All menu items are subject to a 20% service charge and 5.5% sales tax.

Cocktails

\$50 per hour bartender fee unless \$500 in sales is generated per bar.

hosted bar

as the host, you are responsible for the purchase and payment of your guests' beverage consumption

cash bar

your guests are responsible for the purchase and payment of their beverage choice

bar prices

rail highball.....	\$4
rail cocktail.....	\$5.50

call highball.....	\$5
call cocktail.....	\$6.50

seagrams 7 whiskey, jack daniels, windsor canadian, tito's vodka, tanqueray, jim beam, dewar's scotch, bacardi rum, captain morgan, malibu, southern comfort

premium highball.....	\$6
premium cocktail.....	\$7.50

korbel, crown royal, crown apple, absolut, bombay sapphire, maker's mark, johnny walker black, grey goose

domestic bottled beer.....	\$3.75
----------------------------	--------

miller lite, bud light, point amber, o'douls amber, point special, coors light

premium bottled beer.....	\$4.50
---------------------------	--------

corona, mike's hard lemonade, heineken, ciderboys hard cider

domestic keg beer — 1/2 barrel.....	\$325
-------------------------------------	-------

miller lite, bud light, coors light, busch light

craft and specialty keg beer — 1/2 barrel.....	\$425
--	-------

based upon request

house wine.....	\$5 per glass, \$19 per bottle
-----------------	--------------------------------

cabernet sauvignon, merlot, chardonnay, white zinfandel, moscato, pinot grigio, pinot noir

house champagne.....	\$21 per bottle
----------------------	-----------------

soft drinks.....	\$2.50 per glass
------------------	------------------

All menu items are subject to a 20% service charge and 5.5% sales tax.

Audio/Visual Equipment and Supplies



daily rental – per piece

television.....	\$50
a/v cart.....	\$5
dance floor - priced per size.....	\$100
easel.....	\$5
flip chart with markers.....	\$25
lcd projector.....	\$75
podium.....	\$10
speaker phone.....	\$50
white board with markers.....	\$25
wireless microphone/lavalier.....	\$30
portable screen.....	\$50

exhibitor needs

exhibit table – includes table, 2 chairs, linen and wastebasket.....	\$35
exhibit electricity.....	\$15 per day

All menu items are subject to a 20% service charge and 5.5% sales tax.

Terms and Conditions

Food and Beverage

All food and beverage items must be purchased through Holiday Inn Conference Center Marshfield. Additionally, food may not be taken from the premises. Due to state health code standards, no food or beverage will be permitted to be brought into the banquet/meeting rooms by the patron, or any of the patrons' guests.

Holiday Inn Conference Center Marshfield holds a liquor license granted by the City of Marshfield and is held responsible for complying with its regulations. To ensure the compliance of regulations, no alcoholic beverages may be brought into the hotel function areas. The hotel reserves the right to close bar service at any time at the discretion of management staff and to verify age of guests requesting to purchase alcohol.

All applicable federal, state and local taxes and a service charge will be applied to all food and beverage purchased through the hotel. Our chef has created menus with variety for your group. However, we can create special menus tailored for your requirements. Printed menu prices are not subject to discount and are subject to change due to market conditions. Guaranteed prices will be given 60 days prior to the event.

All menu items are subject to a 20% service charge and 5.5% sales tax.