



WEEKDAY MENUS

Our experienced staff will work with you to detail every moment for your special event.



RESERVING A DATE

If there is a particular date you'd like to reserve, a signed contract outlining the event date and time, along with a \$250.00 deposit will secure your space. The deposit will be deducted from your final bill, is non-refundable and non-transferable. A second deposit of 50% of the estimated bill is due one month prior to the event. The final balance is due one week prior to the event.

PLANNING DETAILS and GUARANTEE

Your meal selection, room requirements and all other arrangements must be received a minimum of three weeks prior to the function. An event order outlining the details of your functioned will be sent to you for your review and signature.

The guarantee count of guests attending (the exact number of meals to be served) is due by Noon, five (5) working days prior to the function. If no guarantee is received, we will consider your original contracted number of guests to be the guarantee count and this will be the number you will be charged, even if fewer guests attend. After the guarantee is given, you may increase your count but may not decrease.

Menu prices are subject to adjustments due to any extreme market fluctuations. Any instances will be discussed with you prior to the event.

SERVICE CHARGE and TAX

A service charge of 20% will be added to food and beverage charges and 8% tax is added to the entire bill.

SAFETY and SECURITY

All guests will be asked to adhere to the policies and procedures of the hotel and restaurant to protect the safety and comfort of all guests. We request that children remain in the ballroom during your function.

FOOD AND BEVERAGE

All food items must be supplied and prepared by the hotel. Being the permit holder, we consider it our responsibility to enforce the liquor laws, all liquor, wine and beer for your event is purchased through us. No alcoholic beverages shall be brought into the banquet or meeting rooms unless purchased from Alfredo's at the Inn or the Holiday Inn Cleveland- Mayfield.

ROOM ASSIGNMENT

Private rooms are assigned according to the anticipated number of guests and may be reassigned to better accommodate your function. There is a \$75.00 set-up fee for all banquet functions unless a room rental fee is being charged. The hotel reserves the right to charge a service fee for extraordinary set up requirements or changes the day of the event.

DECORATIONS

We are happy to assist you with decorations, fresh flowers, balloons, favors, DJ's, entertainers, photographers, videographers or anything else to make your party memorable. Please let us know if you would like to use our complimentary white silk hydrangea centerpieces to enhance your event. The Mayfield Village Fire Department does not allow open flames such as candles. The hotel does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other adhesives, nor will we allow the use of confetti or glitter of any kind. A \$50.00 clean-up fee will be assessed if any type of confetti or glitter is used. We can assist you in the displaying any materials for your event. Easels are also available to display poster boards.

DROPPING OFF ITEMS and LEFT ITEMS

Please make arrangements with the Catering Department prior to dropping off, shipping or delivering any materials or services to the hotel. The hotel cannot be held responsible for damage or loss of articles or merchandise left in the hotel prior to or following your event.

Holiday Inn Cleveland-Mayfield Catering by Alfredo's at the Inn (440) 720-3463

Prices are subject to change due to market. There is a 20% service charge on F&B and 8% sales tax on all charges. Prices effective through 12/30/20

BREAKFAST

Breakfast events will incur a room charge of \$175 per room.

Breakfast can be served Monday – Friday 7:00 AM – 10:00 AM, Saturday and Sunday 8:00 AM – 11:00 AM

Served Breakfast

THE TRADITIONAL

Chilled orange juice
Fluffy scrambled eggs
Breakfast potatoes
Crisp bacon, Italian Sausage Patty or Sausage Links
Basket of assorted pastries and toasted breads
And Coffee Service \$11.95 per person
Add Fruit Cup for \$1.75

TEXAS-STYLE FRENCH TOAST

Chilled orange juice Cinnamon battered French Toast
with maple syrup and fresh fruit
Choice of crisp bacon or country sausage
And Coffee Service \$11.95 per person

WESTERN FRITTATA

Chilled orange juice
An Italian omelet pie with diced ham, onions,
peppers and cheddar cheese, accompanied by
fresh fruit and breakfast potatoes
Basket of assorted pastries and toasted breads
And Coffee Service \$12.95 per person

TUSCAN FRITTATA

Chilled orange juice
An Italian omelet pie with diced tomatoes, Italian sausage,
spinach and Mozzarella, accompanied by
fresh fruit and breakfast potatoes
Basket of assorted pastries and toasted breads
Coffee Service \$12.95 per person



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BREAKFAST BUFFETS Breakfast events will incur a room charge of \$175 per room.

Breakfast can be served Monday – Friday 7:00 AM – 10:00 AM, Saturday and Sunday 8:00 AM – 11:00 AM

CONTINENTAL BREAKFAST 10 guests or more

Chilled Juices

Assorted breakfast pastries

Fresh seasonal fruit

And Coffee service \$9.25 per person

Add Assorted Individual Quiche \$2.95 per person

RISE AND SHINE 35 guests or more

Chilled fruit juice

Seasonal fresh fruit

Scrambled eggs

Country sausage links and crisp bacon

Breakfast potatoes

Assorted breakfast pastries and toasted breads

Served with jam and whipped butter

And Coffee service \$14.95 per person

GOOD MORNING CLEVELAND 35 guests or more

Chilled fruit juice

Seasonal fresh fruit

Creamy Fruit Yogurt

Scrambled eggs

Country sausage links and crisp bacon

Breakfast potatoes or O'Brien Potatoes

French Toast or Mini Pancakes

Assorted breakfast pastries and toasted breads

Served with jam and whipped butter

And Coffee service \$16.95 per person

Add assorted Cold Cereals and milk to any buffet \$1.25per person



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SERVED LUNCHEONS

Lunch Entrees are available Monday - Friday before 2:00 PM

Entrees include a Field Greens salad with vinaigrette, Warm Rolls & Whipped Butter

Dessert choices: ice cream, chocolate mousse or spumoni

Add Italian Wedding or Escarole Soup \$1.50 per person

Two Entrée Choices are \$2.00 additional per person and quantity of each is due with guarantee count

VEAL PARMIGIANA

Our famous tender veal cutlet breaded and topped with provolone cheese.

Includes fresh vegetable of the day and choice of pasta marinara or roasted red skin potatoes. Includes dessert, coffee service and iced tea \$19.95

CHICKEN TOSCA

Medallions of chicken breast lightly battered and sautéed with butter and white wine. Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes, dessert, coffee service and iced tea \$18.95

HAND-BREADED CHICKEN CUTLET

Chicken breast with a crispy coating of herbed breadcrumbs. Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes, dessert, coffee service and iced tea \$17.95

EGGPLANT LASAGNA

Layers of baked eggplant, marinara sauce, spinach, breadcrumbs, mozzarella and romano cheese. Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes, dessert, coffee service and iced tea \$17.95

NEW YORK STRIP STEAK

8 oz. Strip Steak served with cabernet jus and crispy onion straws. Choice of pasta marinara or roasted red skin potatoes, dessert, coffee service and iced tea.

M.P.

SALMON ROMANO

Romano and breadcrumb topped salmon filet, baked to perfection! Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes, dessert, coffee service and iced tea \$18.95

CHICKEN MARSALA

Tender chicken breast sautéed with marsala wine and sliced mushrooms, served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes, dessert, coffee service and iced tea \$18.95

POTATO CRUSTED WHITE FISH

Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes, dessert, coffee service and iced tea \$18.95

BAKED MEAT LASAGNA

Pasta layered with four cheeses, meat, tomato sauce and baked to perfection. Accompanied by a fresh vegetable. Includes dessert and coffee service and iced tea \$18.95



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ENTRÉE SALADS

Lunch Entrees are available Monday - Friday before 2:00 PM

Dessert choices: ice cream, chocolate mousse or spumoni

WEDDING SOUP and a CLASSIC CAESAR

We will serve a hot cup of wedding soup,
warm rolls & whipped butter and then for the
entrée

a salad with crisp romaine, grilled chicken, herbed
croutons, creamy Caesar dressing garnished
with a garlic focaccia wedge.

Includes dessert, coffee service and iced tea \$14.95

Serve Grilled Salmon on top instead \$16.95

WEDDING SOUP and the TOSCANO SALAD

We will serve a hot cup of wedding soup,
warm rolls & whipped butter and then for the
entrée

a field greens salad with grilled chicken, roasted red
peppers, diced tomato, shredded mozzarella,
herbed croutons and balsamic vinaigrette
garnished

with a garlic focaccia wedge.

Includes dessert, coffee service and iced tea \$14.95

Serve Grilled Salmon on top instead \$16.95

WEDDING SOUP and a SPINACH SALAD

We will serve a hot cup of wedding soup,
warm rolls & whipped butter and then for the
entrée

a fresh baby spinach salad with grilled chicken,
dried cranberries, nuts, sweet red onions, crumbled
bleu cheese, fresh strawberries and a raspberry
vinaigrette garnished with a garlic focaccia wedge.

Includes dessert, coffee service and iced tea \$16.95

Serve Grilled Salmon on top instead \$18.95



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LUNCHEON BUFFETS

Lunch Entrees are available Monday - Friday before 2:00 PM

THE VILLAGE BUFFET

(20 guests or more)

Soup du jour
Warm Rolls and Whipped Butter

Salads - Choice of Two

Add a third salad for 1.50 per person

Tossed Field Greens with Carrots, Cucumber,
Tomato and Housemade Vinaigrette
Creamy Coleslaw
Sweet and Sour Broccoli Salad with Almonds and
Cranberries
Cucumber, Red Onion, Tomato and Garbanzo
Beans
Red Skin Potato Salad
Cranberry, bleu cheese, Walnut and Spinach Salad
Orzo with Zucchini, Olives, Roasted Red Peppers,
Tomatoes and Lemon Vinaigrette
Tossed Caesar Salad with Herbed Croutons,
Diced Tomato and Romano

Fresh Seasonal Vegetable of the Day

Accompaniment - Choice of One

Add a second side for 1.50 per person

Cavatelli Marinara
Penne Marinara
Herb Roasted Red Skin Potatoes
Garlic Mashed Potatoes

Entrees - Choice of Two

Breaded Chicken Cutlet
Chicken Tosca
Chicken Marsala
Grilled Chicken Breast with Lemon White Wine
Sauce
Potato Crusted White Fish
Breaded Veal Cutlet
Baked Lasagna
Sausage, Peppers and Onions
Add Sliced Roast Beef M.P.

Dessert - Choice of One

Ice cream, spumoni or assorted homemade cookies
Freshly brewed coffee, hot tea and decaf
\$22.95 per person

BUSINESS MEETING BUFFET

(15 guests or more)

Tossed Field Greens with Carrots, Cucumber,
Tomato and House made Vinaigrette

Choice of Two

Red Skin Potato Salad
Creamy Cole Slaw
Cranberry, bleu cheese, Walnut and Spinach Salad

Assorted pre-made sandwiches to grab and get you back to your meeting – Choice of Three

Breaded Chicken Cutlet on Focaccia
Mini Italian Subs
Smoked Turkey
Black Forest Ham and Swiss Cheese
Meatball Sliders with marinara sauce
Vegetarian Eggplant Marinara
Freshly brewed coffee, hot tea and decaf
\$18.95 per person

MAKE-YOUR-OWN DELI BUFFET

(15 guests or more)

Tossed Field Greens with Carrots, Cucumber,
Tomato and Homemade Vinaigrette
Red Skin Potato Salad
Bow Tie Pasta Caesar Salad with Croutons and
Tomatoes
Warm Rolls and Whipped Butter

Assorted meats, cheese and condiments to create your own sandwiches!

Sliced Breads
Sliced Smoked Turkey, Ham, Salami, Italian
Cappicola
Swiss, American and Provolone
Lettuce, Tomato and Onion
Mustard and Mayo

Freshly brewed coffee, hot tea and decaf
\$18.95 per person

Add Grilled Vegetables \$1.50 per person

Add Italian Wedding Soup \$1.50 per person



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Family Style Lunch

SERVED BETWEEN 11:30AM AND 2:00PM MONDAY THROUGH FRIDAY

APPETIZER ON TABLES AS GUESTS ARRIVE

Red and White Pizza Squares

SERVED SOUP COURSE *Choose One*

Italian Wedding Soup

Escarole Soup

FAMILY STYLE

Tossed Field Greens Salad with Raspberry Vinaigrette

Warm Italian Rolls and Whipped Butter

Fresh Seasonal Vegetable of the Day chosen by the Chef

Choose One, Choice of Two Add 1.00 per person

Cavatelli Marinara

Penne Marinara

Broccolini Alfredo with Cavatelli or Penne

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Creamy Risotto with Romano and Spinach add 1.00 per guest

Gnocchi with vodka sauce add 2.00 per guest

Choose Two Meats, Choice of Three Add 2.00 per person

Chicken Marsala with mushrooms

Chicken Tosca Florentine

Tender chicken breast in an egg wash, butter sautéed and topped with a creamy spinach and mushroom sauce

Breaded Chicken Cutlets

Sausage, Peppers & Onions

Breaded Veal Cutlets

Veal Scaloppini add 1.00 per guest

Breaded Pork Cutlets

Pork Funghetto Medallions of pork tenderloin with mushrooms and roasted red peppers in a funghetto wine sauce

Beef Tips add 5.00 pp Tender tips of beef tenderloin sautéed with mushrooms, onions, and peppers

Sliced Tenderloin of Beef add M.P. pp Roasted whole beef tenderloin served sliced, topped with jus and onion straws

Potato Crusted Whitefish add 2.00 per guest

Garlic & Butter Broiled Scampi add 5.00 per guest

DESSERT *Choose One*

Fried Dough Towers with powdered sugar and fresh fruit garnish

Homemade Cannoli with fresh fruit garnish -add .75 per person

Family style meal includes freshly brewed coffee, decaf, hot tea and iced tea

\$26.95 per person plus 20% Service Charge and 8% Tax \$75 Room Set Up Fee



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MEETING BREAKS

SNACKS

Assorted Snack Bags of Chips 2/pp
Chocolate Chip Cookies 15/doz
Homemade Italian Cookies 11.95/doz
Fudge Brownies 17/ doz
Chocolate Dipped Strawberries 25/doz
Mini Cannolis 20/doz
Bowl of Whole Fruit 1.75/pp
Fresh Seasonal Fruit Display 3.50/pp
Mini Yogurt, Granola and Fruit Parfaits
3.75/pp
Bagels with Cream Cheese 2.50/pp
Assorted Mini Muffins 2.50/pp

BEVERAGES

1.5 Gallon Urn of Coffee 20/each
1.5 Gallon Urn of Decaf 20/each
Pump Pot of Coffee 10/each
Pump Pot of Decaf 10/each
Assorted Soft Drinks 1.95/can
Bottled Water 1/each
San Pellegrino 3.75/ bottle
Bottled Lemonade 2.50/each
Snapple 2.50/each
Chilled Fruit Juice 8.50/carafe

THE MUNCHIES

Assorted Candy and chocolate bars, granola bars
and snack bags of chips 5/pp

THE NIBBLER

Fresh Fruit Kabobs with Yogurt Dip, Mixed Nuts
and Snack Mix 6/pp

ROOTBEER FLOATS

Personalize your own float! Choose from rootbeer or
orange soda over vanilla ice cream and add whipped cream,
sprinkles and a cherry! 4.5/pp

BELLISIMA BREAK

Antipasto including assorted cheese, dried sausage,
grilled eggplant, olives, polenta fries and
warm Italian bread 8/pp



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BEVERAGES

SOFT DRINKS 2.25 per guest including refills

WINE ON EACH TABLE House red and white wine at each table 24.00 per bottle on consumption

CHAMPAGNE or PROSECCO Can be poured as a toast or butler passed 25.00 per bottle on consumption

SPECIALTY DRINKS

These drinks can be served in a punch bowl or butler passed to your guests
Each gallon is an estimated 20 servings.

| | |
|---|--|
| Sparkling Strawberry Lemonade (non-alcoholic) | 45.00 first gallon, 20.00 each additional gallon |
| Sparkling Strawberry Lemonade with rum or vodka | 75.00 first gallon, 40.00 each additional gallon |
| Mimosas (champagne and orange juice) | 30.00 per bottle |
| Bellinis (prosecco and peach nectar) | 30.00 per bottle |

Signature Drinks can be created especially for your event, please inquire with the Catering Department

BAR OPTIONS

BARTENDER CHARGE: A 40.00 bartender fee is charged if bar sales do not exceed 300.00

HOST BAR: A Host bar is a bar paid for by the host of the event on a per drink, on consumption basis. Charges are determined by the number of drinks consumed and each drink price includes the appropriate mix, wash, garnish and ice needed for that drink.

Executive Host Bar

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's Scotch
7 cocktail/ 8 Rocks or Martini

House Cabernet Sauvignon, Chardonnay, White Zinfandel 24.00 per bottle

Imported Beer 5 each and Domestic Beer 4 each

Soft Drinks and Juice 2.25 per guest including refills

Presidential Host Bar

Grey Goose Vodka, Sapphire Gin, Bacardi Rum, Crown Royal Whiskey, Makers Mark, Johnny Walker Black
8.25 cocktail/ 9.25 Rocks or Martini

Glenbrook Chardonnay 31.00 per bottle, McManis Cabernet Sauvignon 32.00 per bottle
White Zinfandel 24.00 per bottle

Imported Beer 5 each and Domestic Beer 4 each

Soft Drinks and Juice 2.25 per guest including refills

CASH BAR: A cash bar allows each guest to pay for their drinks individually, prices include sales tax.
A \$50 fee will be charged to set up a private cash bar in your event room.

| | |
|--------------------|------|
| Martinis and Rocks | 9.00 |
| Mixed Drinks | 8.00 |
| Glass of Wine | 7.00 |
| Imported Beer | 6.00 |
| Domestic Beer | 5.00 |
| Soft Drink | 2.00 |



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EVENT ENHANCEMENTS

Please let us know if you need any of these items for your event when we are planning the menu and set up of the room. These items are not in the room unless requested prior to the event.

| | |
|--|------------------|
| Satin Table Runners | 3.00 each |
| Satin Table Overlays | 8.00 each |
| House Centerpieces | no charge |
| Fresh Flower Centerpieces | M.P. |
| Personalized Menu Cards | Starting at 1.00 |
| Personalized Escort Cards | Starting at 1.00 |
| Personalized Place Cards | Starting at 1.00 |
| Favors | M.P. |
| LCD Projector, Screen, A/V Cart with Extension Cord and Power Strip | 50.00 |
| Screen, A/V Cart with Extension Cord and Power Strip | 30.00 |
| Wipe Board with Markers | 15.00 |
| Flip Chart Stand with Pad of Paper and Markers | 15.00 |
| Flip Chart Stand | 5.00 |
| Podium and Mic | no charge |
| 50" TV on AV cart with USB & HDMI | 50.00 |
| Easels for posters | no charge |
| Additional power strip | 5.00 each |

If there is something that you need that you don't see on this list, please ask us!