



Breakfast

Continental

- Selection of breads, croissants, muffins, danishes
- Fruit preserves & fresh butter
- Assorted chilled juices
- Freshly brewed coffees & teas

\$12.95 per person

American

- Fluffy scrambled eggs
- Breakfast potatoes
- Crispy bacon and juicy sausage
- Assorted chilled juices
- Freshly brewed coffees and teas

\$14.95 per person

Breakfast of Champions

- Chef's selection of breads, pastries & bagels
- Scrambled eggs, bacon and sausage
- Breakfast potatoes
- Assorted cereals with choice of milk
- Fresh fruit & yogurt
- Assorted chilled juices
- Freshly brewed coffee and teas

\$17.95 per person

Breakfast Banquet a la carte

- Freshly Brewed Coffee or Tea \$30.00 per gallon
- Freshly chilled assorted juices \$12.00 per liter
- Assorted bagel & cream cheese \$24.00 per dozen
- Croissants \$24.00 per dozen
- Danish & Muffins \$24.00 per dozen
- Fresh Fruit Display (10 people) \$30.00 each
- Fresh Fruit Display (25 people) \$75.00 each
- Individual 4oz. fruit yogurts \$3.50 each
- Whole fresh fruit \$2.50 each

*Gallon serves 12 to 13 cups | Liter serves 4 cups

Banquet Snacks

- Freshly baked Brownies \$28.00 per dozen
- Freshly baked Cookies \$24.00 per dozen
- Potato Chips \$2.50 each
- Candy Bars \$2.50 each
- Ice Cream Bars \$3.75 each
- Assorted Sodas \$3.00 each
- Bottled Water \$2.50 each

Coffee Break Packages

Miami Sugar Rush

- Assorted baked Cookies
- Mini Beef Empanadas
- Mini Chocolate bars & M&Ms
- Selection of Soft Drinks
- Coffee & Tea

\$13.95 per

person

Healthy Break

- Selection of bottled water & Juices
- Slice fresh seasonal fruit
- Assorted Granola bars
- Individual fruit yogurts
- Coffee and tea

\$15.95 per person

Latin Break

- Mini Ham Croquettes
- Mini Guava Pastries
- Mini Cheese Pastries
- Coffee and tea

\$14.95 per person

Plated Lunch

Chicken Picata

Boneless chicken breast served with capers & mushrooms
sauce with roasted potatoes and seasonal vegetables

House Salad

Rolls & Butter

Chef's selection of dessert

Iced tea

\$21.95 per person

Latin Platter

Juicy marinated ¼ chicken, served with white rice,
black beans, sweet plantains

House salad,

Chef's selection of dessert,

Iced tea

\$19.95 per person

Linguine with Meatballs

Linguini with meatballs, served with marinara sauce

Garlic bread

Caesar salad

Chef's selection of dessert

Iced tea

\$18.95 per person

Lunch Buffet

(Minimum 25 people)

Famous To Go

Assorted Sandwiches

Ham, Turkey, Tuna or Roast Beef

Provolone, American or Swiss in white or whole wheat bread

Served with lettuce & tomatoes

Mustard and Mayonnaise

Assorted Chips, Sodas & Cookies

\$15.95 per person

**For an extra \$2.75 add a cup of broccoli cheddar, roasted tomato garlic or chicken enchilada soup

Italian Pasta Buffet

Your choice of two pastas: Alfredo, Pesto or Pomodoro sauce

Caesar salad

Garlic bread

Chef's selection of dessert

Coffee and Tea

\$19.95 per person

*for an extra \$3.50 add grilled chicken to your Italian pasta buffet

Sizzling Mexican Buffet

Chicken Fajita

Served with Mexican rice with sour cream, cheddar cheese,

Guacamole, Pico de Gallo, onions and lettuce in either

Flour tortilla or hard shells

Chef's selection of dessert

Coffee and Tea

\$22.00 per person

for an extra \$3.50 add steak to your Sizzling Mexican Buffet

All American Buffet

Hamburger & Hot dogs

Baked beans, coleslaw, potato salad, pickle spears

Apple Pie a la mode

Coffee and Tea

\$18.95 per person

Lemon Pepper Tilapia

Thick tilapia fillet, served with potato au gratin
with lemon caper sauce

Spring mix salad with honey mustard vinaigrette

Chef's selection of dessert

Coffee and Tea

\$26.00 per person

Cold Deli Buffet

Red bliss potato salad: fresh potatoes with dill & Herbs tangy sauce.

Garden Coleslaw: freshly shredded carrots & cabbage with mayonnaise & sweet
vinaigrette.

Serrano Ham, Turkey breast, roast beef

Imported Swiss cheese, provolone, cheddar

Lettuce, tomatoes, pickles & garnishes

Assorted dressing, Mustard, mayonnaise, chutneys & pickles.

Breads: White, Wheat, Light/Dark rye

Assorted Cookies & Brownies

\$20.95 per person

Supreme Italian Buffet

Caesar Salad with Parmesan & Romano Cheese & Anchovies

Fresh baked lasagna or baked Ziti

Fettuccini Alfredo with mushrooms, peppers and breast of chicken

Garlic Bread

Tiramisu or Italian fruit salad with ice cream

Coffee and tea or glass of wine

\$24.00 per person

DINNER

(Minimum 25 people)

Grilled Chicken Veracruz Buffet

Boneless chicken breast with lemon/caper sauce, cilantro, peppers and tomatoes served with Fresh seasonal vegetables, seasoned black beans & rice

Red potatoes and green salad with chef's choice of balsamic vinaigrette dressing

Rolls & Butter

Key lime pie, refreshing tart with a zesty Florida key lime

Filling topped with whipped cream (if desired)

Coffee and Tea

\$28.95 per person

Fresh Fish Buffet

Thick cut fillet of salmon, baked to perfection with zesty dill sauce

Mashed potatoes

Fresh seasonal vegetables

House salad with honey mustard & vinaigrette

Rolls & Butter

Fresh delicious carrot cake

Coffee and Tea

\$31.95 per person

Prime Dinner Buffet

Thick cut juicy prime rib with au jus & cabernet

Sauvignon demi glaze

Bake potatoes with sour cream, butter, chives

Chef selection of seasonal vegetables

American greens with tomato basil vinaigrette

Rolls & Butter

New York style cheesecake topped with strawberry sauce

And whipped cream

Coffee and Tea

\$34.95 per person

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HORS D'OEUVRES MENU

(Minimum 25 people two pieces per person)

Cold

Shrimp Fountain	Market price
Smoked Salmon	\$250.00
International Cheese tray	\$150.00
Assorted finger Sandwiches	\$90.00
Fresh Vegetable Tray	\$75.00
Deviled Eggs	\$80.00

Hot

Bacon wrapped scallops	Market price
Oysters Rockefeller	Market price
Tuna bites with lemon and condiments	\$175.00
Shrimp egg rolls with Teriyaki Sauce	\$150.00
Coconut Shrimp with Mango puree	\$155.00
Crab Rangoon	\$155.00
Shrimp Potstickers	\$155.00
Chicken tenderloin strips with honey mustard sauce	\$85.00
Meatballs stroganoff with sweet and sour sauce	\$85.00
Mozzarella Sticks with marinara sauce	\$80.00
Pigs in a Blanket	\$75.00

BAR MENU

By the Glass

House brands	\$7.00
Premium brands	\$9.00
Top shelf	\$11.00
Domestic beer	\$6.00
Imported beer	\$7.00
House wine	\$7.00
Sodas	\$3.50

By the Hour

Open bar for 2 hours (Premium)	\$40.00 per person
Open bar for 2 hours (House brands)	\$30.00 per person
Bartender fee (up to 3 hours)	\$75.00
Each additional hour	\$25.00

*Bartender fee waived for \$750+ beverage sales

fine print

All prices are per person and subject to change unless otherwise noted

All meals are buffet style; plated events can be accommodated upon request only and are subject to an additional surcharge

Our menus have been created to offer a range of simplified dining options to fit your event needs. Additional menu items available upon request

standards

We offer a variety of tables in various shapes and sizes. White table linens and pens are provided free of charge to you.

procedures

All food and beverage must be provided through the hotel and consumed on the premises. Exception to strictly kosher food and special event cakes ~ provisions and surcharge may apply. Please contact coordinator for more details.

Your event is confirmed once we receive the signed Banquet Event Order (BEO) and completed credit card authorization form. In order to make your meeting a success, we will need confirmation of your guarantee number of guests at least 3 days (72 hours) prior to the event.

payment policy

Events that require catering must be confirmed no less than fourteen (14) days prior to the event date. Any items ordered less than 14 days prior to the event are subject to availability; and a 15% late order service charge.

Please note that all events must be paid in full seven (7) days prior to the event. A credit card must remain on file for all events to cover any additional charges incurred the day of the event or any damage caused to hotel property.

service charge and tax

All meeting room rentals and food & beverage are subject to a taxable 20% service charge and 9% sales tax.