



Dear Valued Customer,

Let us help you plan your next special occasion, meeting or celebration at Holiday Inn RDU/Airport. We know how important they are, and we know how to make it memorable and effortless for you.

Please take a moment to look over our catering menu. We have many choices, catered to all types of events. Our attentive staff will make sure all your needs are met successfully and timely. We have years of knowledge and can make almost anything happen. We can also customize a menu for you and your group.

Thank you for considering our team as part of your plans. Please let me know if you have any questions. We look forward to showing you our exceptional service.

Sincerely,

Lauren Silva
Sales & Catering Manager

Lauren Silva

930 Airport Blvd.
Morrisville, NC 27560
Hotel: 919-465-1910

Please advise catering of any food allergies or dietary restrictions before your event. All food and beverage charges shall be subjected to 8.25% tax and 24% service charge taxable at 7.25%.

Breakfast Buffet

The Daly Continental

\$9.50 per person

Assorted fresh breads, pastries & muffins | Fresh fruit | Yogurt

Southern Biscuits

\$13.95 per person

Choice of 2 biscuits | Whole Fruit | Individual Yogurt Cups | Chilled Orange Juice
Biscuit choices: Bacon, Egg & Cheese, Sausage, Egg & Cheese, Egg & Cheese

Good Morning @ Holiday Inn

\$18.95 for one meat / \$20.95 for two meats per person

Soft scrambled eggs | Bacon | Sausage | Turkey sausage | Breakfast potatoes | Southern grits with cheese | Fresh fruit | Assorted bread | Chilled juice

Breakfast of Champions per person

\$29.95

Warm croissants | Muffins | Danishes | Southern biscuits served with sausage gravy | Soft scrambled eggs | Country maple sausage links | Bacon | Breakfast potatoes | French toast | Oatmeal | Fresh fruit | Yogurt | Assorted chilled juice station.

A La Carte Breakfast Items

Bagels with Cream Cheese **\$30.00 per dozen**

Assorted Muffins **\$28.00 per dozen**

Mixed Fruit Salad **\$6.50 per person**

Beverage Breaks/Snacks

RDU Style

Pretzels with dipping sauce | Smart cheddar popcorns (bags) | Plain and peanut M&M's (bags)

\$15 per person

Fit & Fun

Granola Bar | Individual trail mix bags | House-made fruit cups

\$12.50 per person

A La Cart Snacks

Fresh baked cookies **\$30/dozen**

Chocolate brownies **\$30/dozen**

Variety bags of Lays **\$4/per bag**

Trail mix bags **\$4/ each**

Assorted soda **\$3/ each**

Bottled water **\$2/ each**

Continuous Beverage Station

Replenished throughout the event

\$9.95 per person

Regular/Decaf Coffee | Specialty hot teas | Assorted soft drinks | Bottled water

\$7.95 per person

Assorted soft drinks | Bottled water

Lunch Buffet

Build Your Own Deli Bar

\$18.95 per person

3 deli meats | Choice of 2 cheeses | Assorted breads & wraps | Lettuce | Tomato | Onion | Pickles | Individual bag of chips | Cookies
Deli Meat Choices: Sliced roast beef, ham and turkey
Deli Cheese Choices: Provolone | American | Cheddar

Taco Fajita Bar

\$18.95 per person

Marinated grilled chicken & steak | Onions | Peppers | Cilantro | Cheddar cheese | Sour cream | Guacamole | Pico de Gallo | Warm tortillas | Refried beans | Spanish rice

NC BBQ

\$18.95 per person

NC pulled pork | Pulled chicken | Kaiser rolls | Cole saw | Potato salad | Corn bread

Italian Buffet

\$22.95 per person

2 sauces & 2 pastas | Mixed Green Salad | Baked garlic bread
Sauce Options: Marinara & Alfredo
Pasta Options: Penne & Spaghetti
Meat Options: Meatballs & Grilled Chicken
(includes all the above)

Potato, Soup & Salad Bar

\$20.95 per person

Baked Potatoes | Choice of 1 soup | Salad | Whipped Butter | Sour cream | Shredded cheddar cheese | Chives | Bacon Bits | Black Olives | Jalapenos
Soup choices: Broccoli and cheese, Chicken noodle or Minestrone

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Boxed Lunches

\$18.95 per person

Included in boxes: 1 deli sandwich/wrap | bag of chips | Cookie | Bottled water or soft drink | Wrapped condiments | Pickle
Classic Ham and Cheddar Sandwich | Classic Roast Beef Sandwich | Roasted Turkey Wrap | Veggie Wrap

Dinner Buffet:

All American

\$16.95 person

Hamburgers | Hot dogs | Potato salad | Chips | Cookies

Classic Italian

\$16.95 per person

Spaghetti | Meatballs | Marinara sauce | Salad | Baked garlic bread

Italian Buffet

\$22.95 per person

2 sauces & 2 pastas | Mixed Green Salad | Baked garlic bread

Sauce Options: Marinara & Alfredo

Pasta Options: Penna & Spaghetti

Meat Options: Meatballs & Grilled Chicken

(includes all the above)

NC BBQ

\$21.95 per person

NC pulled pork | Pulled chicken | Kaiser rolls | Cole saw | Potato salad | Mac n Cheese | Corn bread

Southern Fried Chicken

\$23.95 per person

Mashed potatoes | Green beans | Salad | Rolls | Butter

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Hot Hors D'oeuvres:

Bacon Deviled Eggs: **\$26.00 per dozen**
Potato Skins: **\$25.00 per dozen**
Chicken Skewers: **\$35.00 per dozen**
Fried Pickles: **\$10.00 per person**
BBQ Meatballs: **\$7.00 per person**
Boneless Chicken Strips: **\$7.00 per person**
Warm Dips: **\$7.50 per person**
Dip choices: Spinach & Artichoke or Buffalo chicken
Bread choices: Pita chips or Baguettes

Cold Hors D'oeuvres:

Fresh Vegetable Crudit 

Fresh Seasonal Vegetables | Roasted Red Pepper Hummus | Ranch Dipping Sauce |
Assorted Crackers

Small (feeds 25 people): \$250
Medium (feeds 75 people): \$325
Large (feeds 100 people): \$375

Charcuterie Display

Assorted Fresh Seasonal Fruit | Berries | Assorted Cured Meats | Import & Domestic
Cheeses | Assorted Crackers

Small (feeds 25 people): \$300
Medium (feeds 75 people): \$450
Large (feeds 100 people): \$500

Alcoholic Beverages

Open Bar:

Minimum 2 hours required

Bartender required fee: \$250 up to 4 hours, \$100 for each additional hour

Premium Brands:

First hour: **\$20 per person**

Each additional hour: **\$16 per person**

House Brands:

First hour: **\$18 per person**

Each additional hour: **\$14 per person**

Cash Bar:

Minimum 2 hours required

Bartender required fee: \$200 up to 4 hours, \$75 for each additional hour

Premium Cocktail Brands: **\$12 per drink**

House Cocktail Brands: **\$10 per drink**

Premium Wine: **\$10 per drink**

House Wine: **\$8 per drink**

Imported Beer: **\$8 per drink**

Domestic Beer: **\$7 per drink**

Soft Drinks: **\$3 per drink**

Fruit Juices: **\$3 per drink**

Bottled Water: **\$3 per drink**