



CATERING MENU

Holiday Inn
— BY IHG —



BREAKFAST

Holiday Inn





RISE & SHINE CONTINENTAL BREAKFAST

- **Fresh Cut Seasonal Fruit**
- **Chef's Selection of Muffins, Danish, Croissants, and Artisan Breads** Butter and Assorted Jams
- **Vanilla Greek Yogurt**
- **Cage Free Hard-Boiled Eggs**
- **Hot Oatmeal** Brown Sugar, Raisins, Nuts and Cinnamon
- **Regular Coffee & Assorted Juices**

\$30.00 per person

Buffet service available for 20 people or more. An additional charge of \$100.00 applies for groups of less than 20 guests.

Pricing based is based on 60 minutes for health and safety standards.

All prices are subject to a 24% service charge and 9.75% state sales tax. Menu prices are subject to change.

Consuming raw or uncooked meats, poultry, shellfish or eggs increase your risk of foodborne illness, especially if you have certain medical conditions.



FARMHOUSE BREAKFAST BUFFET

- **Fresh Cut Seasonal Fruit**
- **Assorted Fresh Baked Pastries & Artisan Breads** Butter and Assorted Jams
- **Warm Buttermilk Biscuits** Black Pepper Gravy
- **Cage-Free Scrambled Eggs**
- **Choice of Breakfast Sausage or Thick Cut Bacon**
- **Breakfast Potato Hash** Peppers and Onions
- **French Toast Bake** Butter and Maple Syrup
- **Regular Coffee & Assorted Juices**
\$36.00 per guest

Buffet service available for 20 people or more. An additional charge of \$100.00 applies for groups of less than 20 guests.

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WHOLESOME BREAKFAST BUFFET

- **Fresh Cut Seasonal Fruit**
- **Chef's Selection of Artisan Breads** Butter and Assorted Jams
- **Greek Fat Free Vanilla Yogurt** Granola & Berries
- **Warm Oatmeal** Brown Sugar, Raisins, Nuts and Cinnamon
- **Cage Free Egg White Scramble** Roasted Peppers and Parmesan
- **Turkey Sausage**
- **Parmesan Herb Breakfast Potatoes**
- **Regular Coffee & Assorted Juices**

\$35.00 per guest

Buffet service available for 20 people or more. An additional charge of \$100.00 applies for groups of less than 20 guests.

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OUR FAVORITE BREAKFAST SANDWICHES

- **Fresh Cut Seasonal Fruit**
- **Regular Coffee & Assorted Juices**

Choose two sandwiches from below:

- **The Classic** Thick Cut Bacon, Cage-Free Egg, and Cheddar Cheese on Toasted Ciabatta
- **Crispy Fried Chicken Biscuit** Cage-Free Eggs and Warm Honey on a Buttermilk Biscuit
- **Cage-Free Egg Wrap** Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla
- **Turkey Sausage English Muffin** Cage-Free Eggs, Havarti Cheese, and Sliced Tomato
- **Southwest Wrap** Chorizo Sausage, Cage-Free Eggs, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

\$28.00 per guest

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BREAKFAST ENHANCEMENTS

Greek Yogurt Parfaits Fresh Berries and Granola **\$7.00 per guest**

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams **\$35.00 per dozen**

Chilled Greek Yogurt **\$5.00 per guest**

Warm Buttermilk Biscuits Black Pepper Gravy **\$6.00 per guest**

Hot Oatmeal Brown Sugar, Raisins, Nuts and Cinnamon **\$4.00 per guest**

Chilled Hard-Boiled Eggs **\$9.00 per dozen**

Additional Breakfast Protein

- Thick-Cut Bacon, **\$4.00 per guest**
- Sage Pork Sausage **\$4.00 per guest**
- Turkey Sausage **\$6.00 per guest**

Additional Breakfast Potatoes Parmesan Herb Potatoes **\$3.00 per guest**

Cage-Free Scrambled Eggs **\$9.00 per guest**

Protein Bars **\$5.00 per bar**

Granola Bars **\$4.00 per bar**

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BREAKS

Holiday Inn





BREAKS

SNACK ATTACK

Flavored Popcorn Salted, White Cheddar, and Carmel

Kettle Chips

Assorted Candy Bars
\$7.00 per guest

FRESH & FIT

Greek Yogurt Parfait Fresh Berries and Granola

Granola & Protein Bars
\$9.00 per guest

SWEET TOOTH

Assorted Cookies & Brownies Red Velvet Chocolate Chip, White Macadamia Nut, Sugar, Fudge Brownies

\$20.00 per Dozen

RECHARGE

Hummus & Vegetable Crudité Pita Chips and Buttermilk Ranch

Root Vegetable Chips Caramelized Onion Dip
\$15.00 per guest

PROTEIN PACK

Protein Bars

Hard Boiled Eggs

Beef & Turkey Jerky
\$22.00 per guest

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A la Carte

Beverages

Assorted Juices **\$5.00 each**

Dasani Water **\$5.00 each**

Coca-Cola Soft Drinks **\$5.00 each**

Lemonade **\$40.00 per gallon**

Fruit Punch **\$40.00 per gallon**

Iced Tea **\$40.00 per gallon**

Energy Drinks **\$7.00 each**

Bakery

Fresh Baked Muffins **\$25.00**

Bagels & Cream Cheese **\$25.00**

Fresh Baked Biscuits with Jams,
Honey & Butter **\$25.00**

Fresh Baked Cookies **\$20.00**

Fresh Baked Brownies **\$25.00**

All prices are per dozen

Snacks

Assorted Chips **\$4.00 each**

Granola Bars **\$5.00 each**

Protein Bars **\$5.00 each**

Candy Bars **\$4.00 each**

Yogurt Parfaits **\$7.00 each**

Greek Yogurt **\$4.00 each**

Displays

Vegetable Crudite **\$21.00**

Fruit Platter **\$23.00**

Charcuterie Board **\$30.00**

Each serves 10 people

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**SANDWICHES,
SALADS &
SOUPS**

Holiday Inn



ARTISAN SANDWICHES

Choice of Three Sandwiches:

Ham, Turkey, Bacon Club Provolone, Lettuce Tomato, Herb Mayo, Artisan White

Smoked Turkey Sandwich Swiss Cheese, Avocado Spread, Lettuce, Tomato

Roast Beef & Blue Cheese Sandwich Shaved Roast Beef, Blue Cheese Aioli, Arugula, Pickled Red Onion, Lettuce, Tomato

Chicken Pesto Chicken Breast, Tomato, Fresh Mozzarella, Pesto Aioli, Ciabatta

Grilled Vegetable Wrap Zucchini, Red Bell Pepper, Red Onion, Hummus, Feta Cheese

Choice of Two:

Garden Pasta Salad

Kettle Chips

Garden Salad

Caesar Salad

Assorted Cookies, Brownies, and

Seasonal Fresh Cut Fruit

\$40.00 per guest

Minimum of 20 people. An additional charge of \$100.00 applies for groups of less than 20 guests. Served with Iced Tea & Water

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All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.



SOUP & SALAD BUFFET

Choose two:

- **Vegetable Minestrone Soup**
- **Tomato Basil Soup**
- **Homestyle Chicken Noodle Soup**
- **Iceberg, Romaine, & Mixed Greens** Tomatoes, Cucumbers, Radish, Toasted Nuts, Bacon, Fresh Mozzarella, Grilled Chicken, or Flat Iron Steak, Buttermilk Ranch, and Balsamic Dressing
- **Super Greens Salad** Spinach, Arugula, Basil, Carrots, Chickpeas Avocado, Lemon Dill Vinaigrette
- **Strawberry & Mixed Green Salad** Blue Cheese, Chopped Pecans, Balsamic Vinaigrette
- **Pasta Salad**
- **Blueberry Cheesecake**

\$32.00 per guest

Minimum of 20 people. An additional charge of \$100.00 applies for groups of less than 20 guests. All buffets are served with Iced Tea & Water

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BUFFETS

Holiday Inn





AMERICAN

Iceberg “Wedge” Salad

Shredded Cheddar Cheese, Tomatoes, Bacon, and Buttermilk Ranch Dressing

Pasta Salad

Tomatoes, Roasted Bell Peppers, Cucumbers, and Ranch Dressing

Whole Grain Mustard Potato Salad

Angus Beef Burgers

Grilled Chicken Breasts

Assorted Buns & Toppings

Slider Buns and Rolls, Lettuce, Tomato, Onion, Dill Pickles, Sauerkraut, Mayonnaise, Mustard, Ketchup, Relish, and Cheeses

Bourbon Molasses Baked Beans

Apple Pie Whipped Cream

Assorted Fresh Baked Cookies **\$45.00 per guest**

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TEX MEX

Tortilla Soup Crisp Tortillas,
Sour Cream, and Limes

Fajita Beef & Chicken
Peppers and Onions

Taco Meat Ground Beef &
Taco Seasoning

**Roasted Corn, Black Bean,
& Tomato Salad**

Corn and Flour Tortillas

**Guacamole, Sour Cream,
Shredded Cheese,
Fire Roasted Salsa, &
Assorted Hot Sauces**

Cilantro & Lime Rice

Charro Pinto Beans

Tres Leches Cupcakes

Apple Empanadas

\$52.00 per guest

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ASIAN PACIFIC

Vegetable Spring Rolls

Sambal & Soy Dipping
Sauces

Chow Mein Noodle Salad

Cucumbers, Carrots, &
Cilantro
with Peanut Dressing

Mixed Greens Snow Peas,
Peppers, Crisp Wontons,
Sesame Seeds, Scallions,
Sesame Ginger Dressing

Basmati Rice Green Onion,
Basil, Ginger

**Teriyaki Beef or Chicken Stir-
Fry** Broccoli Grilled Vegetable
Stir-Fry

Thai Vegetable Red Curry
Coconut, Red and Green Bell
Peppers, Carrots, Potatoes,
and Spinach

Chia Seed Pudding choice of
Mango, Vanilla, or Chocolate

Fortune Cookies

\$52.00 per guest

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SEASONAL HARVEST

Farm Stand Salad Station Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Blue Cheese, Bacon, Eggs, Croutons, and Assorted Dressings

Pork Loin Maple-Mustard Glazed

Herb Roasted Chicken Breast
Pesto Cream Sauce and Roasted Tomatoes

Brown Butter Mashed Sweet Potatoes Candied Pecans and Brown Butter

Roasted Broccoli & Cauliflower Garlic Lemon Charred Broccoli and Cauliflower Florets

Brioche & Artisan Rolls

Chocolate Cake & Berry Tarts

\$56.00 per guest

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MEDITERRANEAN

Hummus Celery, Carrot, & Cucumber Sticks

Greek Salad Skewers Black Olives, Feta Cheese, Cucumbers, Tomatoes, Greek Vinaigrette

Kabobs Choice of Chicken, Shrimp or Beef with assorted vegetables

Gyros Choice of Chicken or Beef, Pita Bread, Tomatoes, Onions, Fried Potatoes, Tzatziki Sauce

Spanakopita

Panna Cotta Chef's Choice

Baklava

\$55.00 per guest

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ITALIAN BUFFET

Caesar Salad Station with Romaine, Parmesan, Croutons, and Caesar Dressing

Parmesan Crusted Chicken with Roasted Garlic Tomato Sauce

Linguine Alfredo
add Chicken +3.00 per person
add Shrimp +5.00 per person

Meat Lasagna or Vegetable Lasagna

Roasted Vegetables Olive Oil and Balsamic

Garlic Bread

Cannoli

NY Style Cheesecake

\$48.00 per guest

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BUILD YOUR OWN BUFFET

Salad Choose one

- Caesar Salad
- Strawberry & Mixed Green Salad
- Mixed Green Salad with Ranch
- Pasta Salad

Starches Choose Two

- Garlic Mashed Potatoes
- Macaroni & Cheese
- Oven Roasted Potatoes
- Rice Pilaf
- Brown Butter Mashed Sweet Potatoes

Veggies Choose two

- Fried Brussel Sprouts
- Steamed Broccolini
- Green Beans
- Parmesan Zucchini, Bell Peppers, Yellow Squash
- Asparagus

Desserts

Choose One

- Double Chocolate Cake
- Mousse (Chef's Choice)
- NY Style Cheesecake
- Bread Pudding
- Panna Cotta (Chef's Choice)

Entree Choose one

- Nashville Hot Chicken **\$35.00 per guest**
- Vegetable Lasagna **\$30.00 per guest**
- Meat Lasagna **\$35.00 per guest**
- Shrimp & Roasted Garlic Ravioli **\$45.00 per guest**
- Creamy Mediterranean Chicken **\$35.00 per guest**
- Bacon Wrapped Pork Tenderloin **\$45.00 per guest**
- Fried Chicken **\$35.00 per guest**
- Beef Tenderloin **\$58.00 per guest**

Price Based on Protein Choice

Minimum of 20 people. An additional charge of \$100.00 applies for groups of less than 20 guests. All Buffets are served with Iced Tea & Water.

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LUNCH & DINNER ENHANCEMENTS

Field Green Salad \$11.00 per guest

Choice of Soup \$11.00 per guest

Caesar Salad \$12.00 per guest

Mixed Green Salad \$11.00 per guest

Hummus Crisp Vegetables and Grilled Pita. \$13.00 per guest

Garden Pasta Salad \$13.00 per guest

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Executive Meeting Package



Breakfast

Assorted breakfast pastries, Seasonal Fruit,, Freshly brewed regular coffee, hot tea service, and chilled juice. (Decaf available upon request)

AM Break

Refresh of hot beverages , bottled water and soft drinks

Boxed Lunch

Chef's Choice of Sandwich, Chef's Choice of Salad, Seasonal Fruit Cup, Kettle Chips, Fresh Baked Cookie, Bottle Water, Condiments & Utensils

PM Break

Refresh of hot beverages , bottled water and soft drinks, assorted cookies and brownies

\$52.00 per guest

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RECEPTIONS

Holiday Inn



HORS D'OEUVRES



Field

Vegetable Spring Roll

\$6.00 each

Bruschetta Crostini \$5.00
each

**Fresh Seasonal Fruit
Skewers** \$6.00 each

**Mac & Cheese
Croquettes** \$6.00 each

Stuffed Mushrooms
\$5.00 each

All items can be displayed, or hand passed. Attendant fee is \$125.00 for passed for every 75 guests. 25-piece minimum order for each item.

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Sea

Coconut Shrimp \$9.00 each

Mini Lump Crab Cake
\$10.00 each

Shrimp Cocktail Shooter
\$8.00 each

Spicy Crab Stuffed Wonton
\$10.00 each

Land

Mini Beef Wellington
\$10.00 each

**Southern Chicken &
Waffle Bites** \$8.00 each

**Nashville Hot Chicken
Meatballs** \$8.00 each

Chicken Empanadas
\$8.00 each

Jerk Chicken Skewer
\$10.00 each

Beef Satay \$12.00 each

Angus Beef Slider
\$10.00 each

Pork Dumplings \$7.00 each

Cuban Sandwich Slider
\$10.00 each

Pulled Pork Slider \$8.00 each



BEVERAGES

Holiday Inn



BEVERAGE SERVICE



All Day Beverages

Bottled Water, Assorted Sodas, Freshly Brewed Coffee, and Hot Tea Service, Decaf upon request

\$35.00 per guest

Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

\$60.00 per gallon

Half Day Beverages

Bottled Water, Assorted Sodas, and Freshly Brewed Coffee, & Hot Tea Service, Decaf upon request

\$25.00 per guest

Cold Beverages

Lemonade, Fruit Punch, Iced Tea

\$40.00 per gallon

Beverage service is priced in 4-hour increments and refreshes in 2-hour increments

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BAR SERVICE

COCKTAILS, WINE & BEER

Call Brand Liquor
\$12.00/drink

Premium Brand Liquor
\$15.00/drink

Beer Selections

- **Domestic beer \$9.00/beer**
- **Craft/Imported beer \$11.00/beer**

House Wine \$12/glass

Non-Alcoholic Beverages

- **Soda: \$5.00 each**
- **Sparkling Water \$7.00 each**

All prices are subject to a 24% service charge and 9.75% state sales tax. Liquor tax 15% on all Wine & Liquor. The legal drinking age in Tennessee is 21. All patrons must provide proof of age. Menu prices are subject to change. There is a Bar Set Up Fee \$75.00 per bar and Bartender Fee \$150.00 for 2 hours of service. 1 bartender required for every 50 guests.

Events & Catering Information

Thank you for selecting the Holiday Inn Nashville Airport for your event. We are delighted to create a custom menu tailored to your unique taste and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

BEVERAGE & BAR SERVICE

Holiday Inn Nashville Airport offers a complete selection of beverages including nonalcoholic beverage for the event. The hotel does not permit alcohol to be brought onto the premises from outside sources without advanced authorization from the hotel. The hotel will assess a negotiated corkage fee for all wine brought in for an event. The legal drinking age in TN is 21 All patrons must provide proof of age.

CANCELLATION

In the event of a cancellation, deposits will not be refunded Events canceled within three days of the event will be charged 100% of the estimated food and beverage totals, using the guaranteed number of guests, in addition to the cost of the room and applicable taxes and service charges A sliding scale cancellation applies to cancellations outside of three business days prior to the event

DEPOSIT

Space is not contractually obligated without a signed contract and a credit card and if applicable, a non-refundable deposit. If a contract and deposit are not received by the specified date, the space may be released without notification.

FINAL NUMBER OF GUEST ATTENDANCE

Holiday Inn Nashville Airport requests that clients notify the Event Manager with the final guest guarantee attending each function by 11:00 AM, five business days prior to the first function.

FOOD PREPARATION

Holiday Inn Nashville Airport is able to satisfy all dietary restrictions, allergies and personal preferences. Communication of these details will need to be in advance of the function(s) to the Event Manager. Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if certain medical conditions are present. To ensure the quality and safe handling of products serviced by the hotel, no food and beverage may be transferred or re-plated. In addition, food may not be removed from any functions by the client or any of the invitees.

INCLUDED EQUIPMENT

In-house tables, banquet chairs, flatware, glassware, and china, are included with the event.

TAXES & SERVICES CHARGES

Holiday Inn Nashville Airport will add a 24% taxable service charge and 9.75% state sales tax on food and beverages, with an additional 15% county tax on alcoholic beverages. Such taxes and service charges are subject to change without notice. Buffets for smaller groups (20 and under) will assume a \$100 taxable surcharge for breakfast, lunch, and dinner which will be included in the final price.

ROOM SET-UP

Holiday Inn Nashville Airport will set no more than 5% additional places, based on your final guaranteed meal count i.e. for a guarantee of 100 guests, we will set up to 105 places. On-site changes to room set-ups may incur additional labor fees.

MEETING ROOMS

Holiday Inn Nashville Airport reserves the right to reassign function space without written notice to the guest's. Additional charges may be applicable to room and/or set-up changes made within 24 hours of event or during the event.

SHIPPING & RECEIVING

Materials or equipment shipped to the Holiday Inn Nashville Airport will be the responsibility of the client. Shipments cannot be accepted or stored for more than three business days prior to the event. The hotel will charge shipping and handling fees for all shipments that arrive four or more business days prior to the event. Please advise the Event Manager of any shipments of supplies or equipment prior to delivery.

PROPERTY DAMAGE

The guest will be responsible for reimbursing the Holiday Inn Nashville Airport for any damages to the premises or property by the attendees and/or other persons associated therewith, including outside contractors hired separately.

PROPERTY LOSS

Holiday Inn Nashville Airport shall not be responsible for items lost, stolen, damaged, or left on the premises. Guest shall not move any hotel items from their current location or attach any items to any hotel property including furniture, walls & windows without the prior approval from the Director of Sales.

OUTSIDE FOOD & BEVERAGE POLICY

Due to licensing requirements and quality control issues, all food and beverage served on hotel property must be supplied, served, and prepared by the hotel. Unless there is prior approval from management to due to ethnic gatherings and there will be an additional fee per person. There will be a \$500.00 penalty for any outside food and beverage brought in from the outside