

Holiday Inn
Oklahoma City Airport
FEATURES

BANQUET & CATERING MENU
HOLIDAY INN & SUITES

Full Service Catering Provided



Banquets & Catering Table of Contents

“Our philosophy is to provide a meeting & dining environment specialized to not only meet, but exceed your expectations. Our team is committed to providing service & menu flexibility so that your event will be uniquely your own. This brochure provides you with fresh contemporary menus, yet this only represents a starting point. Should your event require special services or dietary considerations, we will tailor our offering as required to provide your guests with an unforgettable experience. We look forward to the opportunity to work with you!”

“We believe that dining with us should be an experience you can’t get anywhere else. We offer a diverse menu of classic American cuisine with the freshest ingredients possible. Our chefs are here to cater to your individual needs by accommodating every group with a unique & fun dining experience.” - Chef Blue, Executive Chef

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Breakfast

Plated

Fresh Start

Fresh Fruit Plate, 2 Slices of Whole Wheat Toast
& a Side of Low-Fat Yogurt \$10

Breakfast Burrito

Tortilla Filled with Bacon, Scrambled Eggs, Green
Peppers, Onions & Cheese with Salsa \$12

Full American Breakfast

Two Scrambled Eggs, Two Strips of Bacon
& Breakfast Potatoes and choice of toast \$11

Slider Trio

One of each: bacon, sausage, ham slider topped with fluffy
Scrambled eggs and cheddar cheese, served with
Country potatoes \$13

Steak and Eggs

A 5oz. Top Sirloin, with two scrambled eggs, Breakfast potatoes,
served with toast. \$16

All Breakfast Selections Priced Per Person
And Are Served With Assorted Juice & Coffee

Buffet Selections

Rise and Shine Continental Breakfast

An Assortment of Muffins, Danishes, Seasonal Sliced
Fruit- \$14

American Breakfast Buffet

Assorted Juices, Danishes, Sliced Fruit Display, Muffins,
Scrambled Eggs, Bacon, Sausage Patties,
& Breakfast Potatoes- \$16

Oatmeal Creation Station

Quaker Oatmeal – strawberries – blueberries – brown sugar -
cinnamon – pecans – granola - \$10

Premium Breakfast Buffet

Assorted Juices, Danishes, Sliced Fruit Display, Muffins,
Yogurt, Scrambled Eggs, Bacon, Sausage Patties, Biscuits &
Gravy, Mini-Waffles & Breakfast Potatoes- \$18

Luncheon

All Sandwich Entrées are Served with House Made Pub Chips, Water, Coffee and Tea

Sandwich Entrees

Tuscan Chicken Sandwich

Marinated Chicken Breast, grilled and topped with Provolone, roasted red pepper, crisp greens and Sliced tomato. Served on a grilled Ciabatta roll with Pesto mayonnaise. \$14

Classic Burger

8oz. of charbroiled Angus, seasoned and topped with your Choice of cheese. \$13

Grilled Salmon BLT

A maple glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce And tomato. \$15

Chilled Roast Beef

Shaved Roast Beef, Cheddar Cheese, & Horseradish Sauce on a Kaiser Bun \$14

Chicken Bacon Wrap

Chopped Grilled Chicken, Diced Tomato, Lettuce, Cheddar Cheese, Bacon & Ranch Dressing On our Fire-Roasted Tortilla \$12

Boxed Lunches *

Ham & Swiss on a Kaiser Bun \$12

Roast Beef with Cheddar Cheese on a Kaiser Bun \$15

Smoked Turkey with Jack Cheese on a Croissant \$12

Grilled Vegetable wrap with House Mayo \$14

Grilled Chicken Breast, Swiss Cheese & Honey

Mustard on a Croissant \$14

*All Boxed Lunches are served with Sandwich, Bag of Chips Bottled Water, Lettuce, Tomato, Onion, Pickle & a Cookie

Luncheon

Plated Luncheon and Salad Entrees Include Rolls, Water & Iced Tea

Plated Lunch Entrees

Grilled Chicken Breast

with Roasted Garlic & Mushroom Sauce \$12

Roasted Pork Loin

Glazed with Apple, Cinnamon, Walnut Sauce \$14

Citrus Grilled Salmon

Finished in a citrus, white wine butter sauce \$17

Whiskey Sirloin

10oz top sirloin seasoned and grilled to order with our
House made whiskey au jus. \$22

Grilled Chicken Breast

with Spinach & a Garlic Parmesan Cream Sauce \$16

Garden Penne Pasta

Sautéed garden vegetables and penne pasta tossed with roasted red
Peppers and pesto. Topped with shaved Parmesan \$11

*Plated Luncheon Entrees Include Choice of Potato
And Fresh Vegetable*

Plated Salad Entrées

Chicken Caesar Salad

with Shredded Parmesan Cheese & Croutons \$14

Spinach Salad

with Bacon, Walnuts, Red Onion, Egg & Dried Cranberries
Tossed in Warm Bacon Dressing \$13

Grilled Sirloin Salad

Sliced grilled sirloin served over mixed greens, tossed
with balsamic vinaigrette. Topped with blue cheese,
tomatoes, red onion \$16

Crispy Chicken Salad

Mixed Greens, Cheddar Cheese, Tomatoes,
Sliced Fried Chicken strips with Ranch Dressing \$14

Kem's Signature Salad

Baby Mixed Greens, blue cheese crumbles, tomatoes, Candied
Walnuts, Apples, Red Onion, Carrots & Apple Vinaigrette \$12

*All dressings are served on the side with the exception of the
Spinach Salad*

Luncheon Buffets

Include Rolls, Water & Iced Tea

Build Your Own Lunch Buffet Packages

Salad Choice of one item:

Mixed Greens
Caesar Salad
Pasta Salad
Potato Salad

Choice of two items: \$22 per person

Choice of three items: \$24 per person

Baked Mostaccioli with Marinara
Monterey Grilled Chicken
Smoked Barbeque Brisket
Pork Loin with Apple Cinnamon Walnut Glaze
5 oz. Whiskey Sirloin
Citrus Grilled Salmon
Grilled Chicken with BBQ sauce
Garden Penne Pasta

Side Choice of one item:

Mashed Potatoes
Seasonal Vegetables, Green Beans or Broccoli
Wild Rice Pilaf
Signature Pub Chips

Signature Packages

“The Bistro”

Choice of Salad: Mixed Greens, Caesar or Spinach
Choice of Soup: Tomato Basil, Loaded Baked Potato
or Chicken Noodle. Assorted Bread &
Homemade Cookies or Brownies- \$16/person

“The Deli”

Assortment of Sliced Meats, including: Roast Beef, Salami,
Ham & Turkey. Assorted Sliced Cheeses, Selection of
Breads & Rolls. Appropriate Condiments & Garnishes.
Potato Salad, Chips & Cookies -\$19/person

“The Italian”

Choice of Mixed Greens or Caesar Salad. Freshly Baked
Garlic Bread. Baked Mostaccioli with Marinara or
Meat Sauce & Pene Pasta with Parmesan Cream Sauce
& Chicken - \$18/Per Person

“South of the Border”

Chicken Fajita, Beef Fajita, Warm Flour Tortillas,
Mexican Rice, Refried Beans Served with Lettuce,
Tomatoes, Shredded Cheese, Sour Cream, Guacamole
and Salsa..... Dessert Churros - \$18/Per Person

Minimum guarantee of 25 people for all buffets required
Below minimum, \$3 per person will be added to menu price.

All Prices are subject to 22% service charge and all applicable taxes

Break Time

Grandma's Cookie Jar

Fresh Baked Cookies and Chocolate Brownies, Served with Coffee, Milk and Bottled Water \$15.00 per Person

The 7th Inning Stretch

Warm Giant Soft Pretzels with Gourmet Mustards, Mixed Nuts and Cracker Jacks served with Tea and Bottled Water \$17.00 per Person

The Health Nut

An Assortment of Whole Fruit, Granola Bars, Trail Mix, Vegetable Chips and Bottled Water \$19.00 per Person

Energizing

Iced Tea, Energy Drinks & Coca Cola Products, Snack Mix, Assorted Kind, Cliff and Power Bars \$16.00 per Person

Chocolate Fantasy

Chocolate Brownies, Chocolate Dipped Strawberries, Hershey Bars & Kisses, Regular and Decaf Coffee & Hot Teas \$18 per person

Mediterranean Afternoon

Blended chickpeas seasoned with sea salt, lemon and topped with pesto. Served with warm pita wedges, crisp vegetables, crumbled feta and green olives \$12 per person

A la Carte

Assorted Juice \$12 per carafe

Hot Tea- \$2/Bag

Soda- \$3/16oz. bottle

Perrier- \$4/Bottle

Assorted Danish or Muffins \$20/ dozen

Fruit Skewers- \$2/Skewer

Chocolate Fudge Brownies \$18/ dozen

Granola Bars- \$2/bar

Yogurt- \$2/each

Coffee \$23 per gallon

Lemonade or Iced Tea \$20 per gallon

Bottled Water- \$2/ Bottle

PowerAde - \$5 / bottle

Assorted Bagels & Cream Cheese- \$20/ dozen

Assorted Cookies \$16/dozen

Chips or Snack Mix- \$4/ bag

Power Bars- \$4/ bar

Candy Bars - \$3 / each

Hassle Free Meeting Packages

Our Hassle Free Meeting Packages are Designed to Expedite Your Meeting planning...

Minimum guarantee of 15 people for Hassle Free Meeting Packages

Below minimum, \$3 will be added to the menu price.

Each signature package covers breakfast, lunch & an afternoon break with replenished beverages throughout your meeting

On The Go

Continental Breakfast to Include: Muffins, Danishes, Sliced Fruit, Assorted Juice, Regular & Decaffeinated Coffee & Water

Lunch Entrée to Include One Selection From: Sandwich Entrees, Boxed Lunches, or Salad Entrees

Afternoon Break to Include: Beverage Refresh, Soft Drinks & Choice of Chocolate Chip Cookies or Brownies

\$32 /person

Time to Spare

Continental Breakfast to Include: Muffins, Danishes, Sliced Fruit, Assorted Juice, Regular & Decaffeinated Coffee & Water

Lunch Entrée to Include One Selection From: Any Luncheon Entrée

Afternoon Break to Include: Beverage Refresh, Soft Drinks & Choice of Chocolate Chip Cookies or Brownies

\$36 /person

Premium Hassle Free Package

Breakfast Buffet to Include: Assorted Juices, Coffee, Danishes, Fruit Display, Muffins, Scrambled Eggs, Sausage & Breakfast Potatoes.

Lunch Buffet to Include: Two Item "Build Your Own" Lunch Buffet

Afternoon Break to Include: Beverage Refresh, Soft Drinks & Choice of Chocolate Chip Cookies or Brownies

\$47/person

Hors d' Oeuvres

All Hors d' Oeuvres Are Priced Per 50 Pieces & Can Be Served Stationed or Passed

Hot

Apple, Swiss & Prosciutto Flatbread- \$35
Teriyaki Glazed Chicken Skewers- \$65
Beef Kabobs with Grilled Vegetables -\$85
Chicken Kabob with Grilled Vegetables- \$75
Grilled Vegetable Kabob- \$55
Pork Pot Stickers with Hoisin Dipping Sauce-\$65
Thin Crust Bistro Pizza - \$45
(Cheese, Pepperoni or Vegetarian)
Bacon Wrapped Shrimp- \$100
Buffalo Wings - \$45
(Buffalo, Honey Barbeque, Sesame Teriyaki, or Garlic Parmesan)
Chicken & Pesto on Crostini- \$65
Swedish Meatballs- \$35
BBQ Meatballs- \$35
Assorted Mini Quiches- \$75
Mini Chicken Burritos- \$60
Toasted Cheese Ravioli- \$55
Spinach & Artichoke Stuffed Mushrooms- \$90

Cold

Bruschetta on Crostini- \$50
Shrimp Cocktail- \$90
Roast Beef & Fried Onion Roll-Ups- \$50
Pita, with Cucumber & Yogurt-\$55
Cream Cheese Mousse Strawberries- \$65
Chilled Shrimp & Fruit Kabob- \$110
Antipasto Skewers- \$75
Assorted Mini-Deli Sandwiches- \$100
Fresh Hummus & Pita- \$35
Trio Dips & Chips- \$45
(Fresh Salsa, Guacamole & Chilled Southwest Dip)
Assorted Deviled Eggs- \$60
Chocolate Covered Strawberries- \$80

Appetizer Displays

(Based on 25 Guests)

Domestic Cheese with Fruit - \$75

Assorted Domestic Cheeses with Crackers, Grapes & Seasonal Fruit

Imported Cheese with Fruit- \$125

Assorted Imported Cheeses with Crackers, Grapes & Seasonal Fruit

Fresh Fruit Skewers with Yogurt- \$75

Sliced Assorted Melons, Fresh Berries & Yogurt Dipping Sauce

Crudités Vegetable with Peppercorn Ranch- \$60

Cut Raw Vegetables: Carrots, Celery, Broccoli, Asparagus, Grape Tomatoes & Peppers

Antipasto- \$120

Sliced Italian Meats (Pepperoni, Salami, and Prosciutto), Marinated Grilled and Roasted Vegetables, Assorted Olives,
& Mozzarella Cheese

Dinner Entrees

Dinner Entrees Include a Choice of Either Mixed Greens or Garden Salad
Chefs Choice of Starch and Vegetable, Dinner Rolls, Dessert, Coffee & Iced Tea

Beef

Whiskey Grilled Sirloin

A 10oz. top sirloin seasoned and grilled with our house
Made whiskey au jus. \$32

Filet Mignon

8 oz. Wrapped in Apple wood Bacon - \$40

Rib-eye

10 oz. with Portabella & Peppercorn Sauce - \$34

Roasted Prime Rib

10 oz. with a Cabernet Au Jus- \$38

Pork

Roasted Pork Loin

Apple, Cinnamon, Walnut Glaze- \$22

Dry Aged Grilled Pork Chop

With Portabella & Peppercorn sauce - \$26

Chicken

Grilled Chicken Breast

with smokehouse BBQ sauce- \$21

Grilled Chicken Florentine

with Spinach & Parmesan Cream Sauce- \$22

Herb Roasted Chicken Breast

with Italian Herbs & Spices- \$20

Spinach & Artichoke Stuffed Chicken Breast

with Creamy Alfredo Sauce- \$24

Garden Penne Pasta with grilled chicken

Sautéed Garden vegetables with roasted red peppers
and pesto, topped with shaved parmesan \$18

Baked Chicken Mostaccioli

with Marinara, Mozzarella & Grilled Chicken \$22

Dinner Entrees

Dinner Entrees Include a Choice of Either Mixed Greens Garden Salad or Caesar Salad
Chefs Choice of Starch and Vegetable, Dinner Rolls, Coffee & Iced Tea

Seafood

Shrimp Primavera

with Linguini in Alfredo or Marinara Sauce- \$26

Citrus Grilled Salmon

Finished in a citrus white wine butter sauce- \$28

Grilled Shrimp (5)

with Oklahoma Red Sauce- \$32

Seared Tilapia

With Champagne Cream Sauce - \$26

Vegetarian

Tuscan Pasta

Fresh Vegetables, Penne & Garlic Cream Sauce- \$22

Grilled Portabella Steak

Sweet Balsamic, Vegetable Ratatouille & Provolone- \$22

Risotto

with Wild Mushrooms- \$20

Combination Plates

Chicken & Steak

5oz Top Sirloin & Herb Roasted Chicken Breast- \$38

Surf & Turf

6oz Bacon Wrapped Filet & (3) Grilled Shrimp - \$44

Sweet & Spicy

Maple Glazed Salmon & 5oz Cajun Sirloin- \$44

Dinner Buffets

All Dinner Buffets Include Chefs Choice of Fresh Vegetable, Dinner rolls, Dessert, Coffee & Iced Tea
Minimum guarantee of 25 people for buffets required. Below minimum, \$3 per person will be added to menu price.

Premium Buffet

Choice of Salad:

Mixed Greens Garden Salad
Caesar Salad

Choice of Two Items: \$32

Choice of Three Items: \$42

Grilled Chicken Breast with Roasted Garlic & Mushroom Sauce
Herb Roasted Chicken Breast
Shrimp Primavera with Alfredo or Marinara Sauce
Maple Glazed Baked Salmon
Tilapia with Champagne Cream Sauce
10 oz. Grilled Sirloin with our house made Whiskey Au Jus
Roasted Pork Loin with Apple, Cinnamon Walnut Glaze
Garden Penne Pasta

Choice of Two Sides:

New Potatoes
Garlic Mashed Potatoes
Seasonal Vegetables, Green Beans, Broccoli
Wild Rice Pilaf

Carving Stations

Honey Glazed Ham

with Bistro Crème Sauce \$8/ person

Roasted Boneless Turkey

with Cranberry Chutney- \$6/ person

Tenderloin of Beef Filet

with Cabernet Au Jus- \$10/ person

Slowly Roasted Prime Rib

with Cabernet Au Jus- \$12/ person

*** Carving Station Includes a Uniformed Chef Carver**
Chef Attendant Fee Required- \$75

Dessert Selections

Carrot Cake

with Cream Cheese Frosting & Caramel

Triple Chocolate Cake

with Chocolate Sauce

Cherry Pie

with Whipped Cream

New York Cheesecake

with Caramel & Strawberries

Tiramisu

with Espresso & Chocolate Sauce

Apple Crisp

with Cinnamon & Sugar Whipped Cream

Peach Cobbler

with Whipped Cream

The Bar

All bar prices are per person.

Cash Bar

House Brand Mixed Drinks- \$6
Call Brand Mixed Drinks- \$7
Premium Brand Mixed Drinks- \$9
Cordials and Liqueurs- \$11
Domestic Beers- \$5
Imported Beers- \$7
House Wines- \$6
Soft Drinks- \$3

Cash Bar (Prices Include Sales and Liquor Tax)

Kegs

The Holiday Inn requires that all kegs purchased be charged for &
Kegs cannot be put on reserve. All Kegs purchased remain as property
Of the Holiday Inn, whether the keg is tapped or not

Domestic Keg- \$250/ per keg

Import Keg- Price Varies

The Cellar

House Wines Per Bottle: \$30

Cabernet Sauvignon, Chardonnay & White Zinfandel

Premium Wines Per Bottle: Price Varies

**Bartender Fee \$75.00 / paid directly to bartender

House Brand Hosted Bar

House Brand Mixed Drinks - \$4.75
Domestic Beers - \$3.75
House Wines - \$4.75
Soft Drinks - \$3

Call Brand Hosted Bar

Call Brand Mixed Drinks - \$5.75
Includes: Absolut, Tanqueray, Jim Beam
Jack Daniels, Captain Morgan, Bacardi, Jose Cuervo,
House Wines - \$4.75
Soft Drinks - \$3

Top Shelf Hosted Bar

Premium Brand Mixed Drinks - \$7.75
Cordials and Liqueurs - \$8.75
Includes: All Call Brands, plus: Grey Goose, Ketel
One, Bombay Sapphire, Makers Mark, Crown
Royal, Johnny Walker Black Label, Patron &
Red Bull Mixers
House Wines & Soft Drinks
\$14/ per hour

Beer, Wine & Soda Bar

Domestic Beer, House Wine & Soda \$10/ hour/guest

All Prices are subject to 22% service charge and all applicable taxes