



CATERING MENUS

Holiday Inn
— BY IHG —



TABLE OF CONTENTS

Breakfast

- Event & Buffet Service Guidelines **3**
- Rise & Shine Continental Breakfast, page **5**
- Holiday Inn Breakfast Buffet, page **6**
- Wholesome Breakfast Buffet, page **7**
- Our Favorite Breakfast Sandwiches, page **8**
- Get Up & Get Going Boxed Breakfast **9**
- Breakfast Enhancements, page **10**

Breaks

- Breaks, page **12**
- Breaks A la Carte **13**

Sandwiches, Salads, & Soups

- Broadway Deli Buffet **15**
- Artisan Sandwiches **16**
- Soup & Salad Buffet **17**
- BYO Rice Bowls, page **18**
- Craft Your Cravings Boxed Lunch **19**
- Box your cravings **20**

Buffets

- Holiday Inn Luncheons **21**
- Gameday Tailgate **21**
- Latin Flavors **22**
- Seasonal Harvest **23**
- Southern Italian **26**
- Asian Inspired **27**

Plated Events

- Two Course Celebration **28**
- Three Course Executive **29**

Receptions

- Hors d'oeuvres **31**
- Presentation Stations **32**
- Action Stations **33**

Beverages

- Host Beverage Service **35**
- Cash Beverage Service **36**

Event & Buffet Service Guidelines

Minimum Guest Requirements

Minimum guest numbers are listed on each individual menu. These requirements are important because they:

- Ensure the quality and freshness of all food items prepared
- Allow our culinary team to order and prepare ingredients efficiently
- Help us manage staffing levels to provide attentive, timely service
- Maintain cost efficiency, enabling us to offer exceptional value for your event

By meeting these minimums, we can guarantee a seamless experience for both hosts and guests.

Buffet Service Times

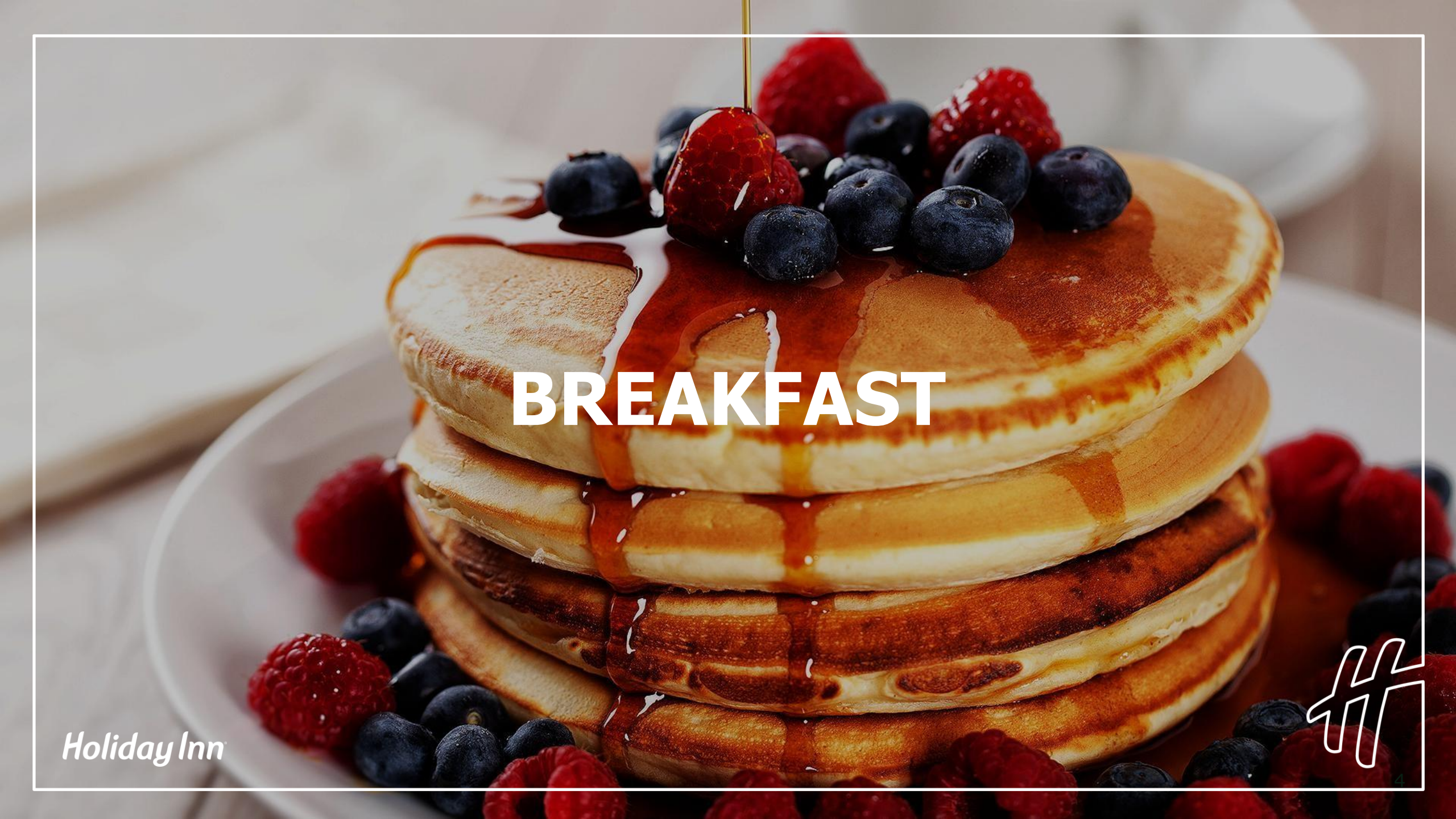
Buffet service will be available during the agreed-upon service window as outlined in your event confirmation. To ensure the best quality and flow of service, start and end times must be respected.

Allergies & Dietary Restrictions

We take all allergies and dietary needs seriously and will address them with the utmost care.

- Please notify us at least 72 hours prior to your event of any allergies or dietary restrictions.
- Last-minute notifications will also be handled individually and with care; however, they may be subject to a surcharge depending on the nature of the request.

Our goal is to ensure every guest enjoys a safe and memorable dining experience.



BREAKFAST

Holiday Inn





RISE & SHINE

CONTINENTAL BREAKFAST

Fresh Cut Fruit Melons, Pineapple, and Berries

Chef's Selection of breakfast pastries, and Artisan Breads Butter and Assorted Jams

Vanilla Greek Yogurt

Cage Free Hard-Boiled Eggs

Hot Oatmeal Brown Sugar, Raisins, Nuts and Cinnamon

Assorted Juice

Freshly Brewed Coffee, Tea

\$20.5 per guest

Planner's choice of meat due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 12 guests.

Pricing based is based on 90 minutes for health and safety standards.

HOLIDAY INN BREAKFAST BUFFET

Choice your eggs style

- Cage-Free Scrambled Eggs
- Cheese or vegetarian Omelets
- Frittata
- Cinnamon Vanilla French Toast -Butter and Maple Syrup

Choice one style of potatoes

- Breakfast Potato Hash Peppers and Onions
- Potato totters
- Chef's favorite style hashbrown potatoes

Choice two:

- Thick Cut Bacon
- Sage Pork Sausage
- Turkey Sausage
- Roasted Tomatoes with Parmesan

Your breakfast includes:

- Fresh Cut Fruit Melons, Pineapple, and Berries
- Chef's Selection of Freshly Baked breakfast pastries
- Artisan Breads Butter and Assorted Jams
- Assorted fruit Juices
- Freshly Brewed Coffee, Tea

:24.5 per guest

Planner's selections due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 20 guests.

Pricing based is based on 90 minutes for health and safety standards.

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.

WHOLESOME BREAKFAST BUFFET

Fresh Cut Fruit Melons, Pineapple, and Berries

Chef's Selection of Artisan Breads Butter and Assorted Jams

Greek Fat Free Vanilla Yogurt Granola

Warm Oatmeal Brown Sugar and Dried Fruit

Cage Free **Egg White Scramble** Roasted Peppers and Parmesan

Turkey Sausage

Roasted Breakfast Potatoes

Assorted Juice

Freshly Brewed Coffee, Tea

\$25. per guest

An additional charge of \$5.00 per guest applies for groups of less than 20 guests.

Pricing based is based on 90 minutes for health and safety standards.

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.





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.

OUR FAVORITE BREAKFAST SANDWICHES

Fresh Cut Fruit Melons, Pineapple, and Berries

Choice of two types sandwiches from below:

The Classic Thick Cut Bacon, Cage-Free Egg, and Cheddar Cheese on Toasted Ciabatta

Crispy Fried Chicken Biscuit Cage-Free Egg and Warm Honey on a Buttermilk Biscuit

Cage-Free Egg White Wrap Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla

Turkey Sausage English Muffin Cage-Free Egg Whites, Havarti Cheese, and Sliced Tomato

Southwest Wrap Chorizo Sausage, Cage-Free Egg, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

Assorted Juice

Planner's choice of sandwich due 72 business hours in advance.

Freshly Brewed Coffee, Tea

An additional charge of \$5.00 per guest applies for groups of less than 15 guests.

\$24.5. per guest

Pricing based is based on 90 minutes for health and safety standards.

GET UP & GET GOING BOXED BREAKFAST

Breakfast Sandwiches

Whole Fruit Seasonally Inspired Selection

Greek Yogurt Parfait Fresh Berries and Granola

Choice of Breakfast Sandwich

Breakfast Bagel Bacon, Cage-Free Scrambled Eggs, and Cheddar Cheese

or

Keep it Healthy Wrap Turkey Sausage, Cage-Free Egg Whites, Swiss Cheese, Tomato, and Baby Spinach

Bottled Juice

\$24. per guest

Continental

Whole Fruit Seasonally Inspired Selection

Two Fresh Baked pastries

Greek Yogurt Parfait Fresh Berries and Granola

Bottled Juice

\$19.5. per guest

Boxes are pre ordered and built ahead of service. Planner's choice of sandwich due 72 business hours in advance.

All items individually packaged.

Additional charge of \$5.00 per guest applies for groups of less than 15 guests.

Pricing based is based on 90 minutes for health and safety standards.



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.



BREAKFAST ENHANCEMENTS

Greek Yogurt Parfaits Fresh Berries and Granola **\$8.75** per guest

Overnight Oats Fresh Berries and Honey **\$5.5** per guest

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams **\$6** per guest

Chilled Greek Yogurt **\$6.25** per guest

Warm Buttermilk Biscuits Black Pepper Gravy **\$6.** per guest

Hot Oatmeal Brown Sugar, Raisins, and Cinnamon **\$5.75** per guest

Fresh Cut Fruit Melons, Pineapple, and Berries **\$8.5** person

Additional Breakfast Protein Thick-Cut Bacon or Sage Pork Sausage, or Turkey Sausage **\$4** per guest

Additional Breakfast Potato Choice of Potato Hash, Roasted Potatoes, or Parmesan Herb Potatoes **\$3.5** per guest

Cage-Free Scrambled Eggs **\$5.5** per guest

French Toast Bake Butter and Maple Syrup serves 15 guests, **\$30.**

Home-made **Protein Bars** **\$7.** per bar

Home-made **Granola Bars** **\$6** per bar

Chilled Hard-Boiled Eggs **\$5.5** per dozen

Fresh Brewed Mother Parker **Coffee & Teas** **\$4.5** per cup (min 10 cups)

*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.*



BREAKS

Holiday Inn





BREAKS

All Coffee Break Packages include Assorted Juices or Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee & Teas

SNACK ATTACK

Flavored Popcorn Salted,
White Cheddar, and Barbeque
Kettle Chips
Assorted Candy Bars
\$16.5 per guest

FRESH & FIT

Greek Yogurt Parfait Fresh Berries
and Granola
Home-made Granola & Protein Bars
Chia Seed Pudding
\$19.5 per guest

SWEET TOOTH

Fresh Berry Salad Honey and Mint
Red Velvet Cake
Assorted Tarts & squares
\$20. per guest

RECHARGE

Hummus & Vegetables Crudité
Pita Chips and Buttermilk Ranch
Root Vegetable Chips
Caramelized Onion Dip
\$19 per guest

COOKIES & MILK

Assorted Monster Cookies
2% and Chocolate milk
\$18 per guest

Donut Worry

Assorted selection Maverick's
Signature Donuts Collection
\$19.5 per guest

*An additional charge of \$5.00 per guest
applies for groups of less than 15 guests.
Pricing based is based on 45 minutes for
health and safety standards.*

*All prices subject to a service charge and tax. All items
subject to change. Menu items and pricing may change based on
availability and market conditions.*

BREAKS A LA CARTE

BEVERAGES-

(Ind. beverages on consumption)

On consumption

- Assorted **Soft Drinks** \$3.75. each
- **Sparkling Water** assorted flavors \$3.75. each
- Assorted bottled Juices \$4. each
- **Milk** (Chocolate or 2%) \$4 per ind. carton
- **Almond or Soy Beverage** \$4.75 per ind. carton
- **Hot Chocolate**, and toppings 4.5 per serving
- Starbucks cold drinks \$10. per bottle
- Fresh Brewed Mother Parker **Coffee & Teas** \$4.5 per cup (min 10 cups)

FROM THE BAKERY

\$32. per dozen | 1 dozen minimum per item

- Monster **Cookies**
- Chocolate **Brownies**
- **Nanaimo Bars**
- Assorted **Squares**
- Chocolate-Dipped Almond **Biscotti** (VEG)
- Freshly Baked **Scones**

Assorted selection Maverick's
Signature Donuts Collection
\$54. per dozen

*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.*

HEALTHY CHOICES

- **Whole Fresh Fruit**
Assorted seasonal fruit \$38/per dozen
- **Fruit Skewers + Yogurt Dip** (VEG)
Fresh fruit on skewers with vanilla yogurt \$45. per dozen
- **Sliced Seasonal Fruit- Serves 12**
Fresh-cut fruit platter, \$57.
- **Vegetable Crudit **-Serves 12
Crisp veggies with hummus & ranch \$75..
- **Fresh Cut Fruit** Melons, Pineapple, and Berries \$8.5/ person
- Individual Yoghurt Parfaits 8.75/per



SANDWICHES, SALADS & SOUPS

Holiday Inn





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.

BROADWAY DELI BUFFET (BYO)

Chef's Seasonally Inspired Soup of the Day

Mixed Greens Salad Apples, Pecans, and Feta Cheese with Buttermilk Ranch Dressing and Balsamic Vinaigrette

Fresh Breads, Rolls, & Tortilla Wraps

Deli Meats & Cheeses Include Turkey, Ham, Roast Beef, Salami, Cheddar, Havarti, & Swiss Cheeses

Lettuce, Tomato, Red Onion, & Dill Pickles

Garden Pasta Salad

Kettle Chips

Mayonnaise, Grain Mustard, Pesto Mayo & Horseradish Cream

Assorted Fresh Baked Cookies, Fudge Brownie, & Lemon Bars

\$29.5 per guest

Additional charge of \$5.00 per guest applies for groups of less than 15 guests. Pricing based is based on 90 minutes for health and safety standards.

ARTISAN SANDWICHES BUFFET

Choice of Three types of 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

Shrimp Banh Mi Pickled Vegetables, Cilantro,
Lemon Aioli

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

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

\$33. per guest

*Planner's choice of 3 up to types of sandwiches due 72 business hours in advance.
An additional charge of \$5.00 per guest applies for groups of less than 20 guests.
Pricing based is based on 90 minutes for health and safety standards.*

Choice of Two:

- Kettle Chips
- Garden Salad
- Pasta Salad
- Potato Salad
- Caesar Salad
- Assorted Cookies,
Brownies, and fresh
fruit



*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.*



SOUPS & SALADS BUFFET

Vegetable Minestrone Soup

Chef's Soup du Jour

Iceberg, Romaine, & Mixed Greens Tomatoes, Cucumbers, Radish, Toasted Nuts, Bacon, Fresh Mozzarella, Grilled Chicken, Sirloin Steak, Buttermilk Ranch, and Balsamic Dressing

Sweet Potato Salad Caramelized Onions and Whole Grain Mustard Dressing

Fresh Berry Salad Honey and Mint

Freshly baked **bread rolls and crackers**

Red Velvet Cake

Seasonal Crisp Whipped Cream

\$29. per guest

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.

Additional charge of \$5.00 per guest applies for groups of less than 20 guests. Pricing based is based on 90 minutes for health and safety standards.

BYO CRAFTED RICE BOWLS

Choose 2 Bases:

Jasmine Rice

Multigrain Rice

Stir Fried Rice

Choose 3 Vegetables:

(Served Cold)

Roasted Sweet Potatoes

Shredded Carrots

Snow Peas

Grilled Zucchini

Steamed Broccoli

Roasted Green Beans

Choose 2 Hot Proteins:

Thai Coconut Curry Chicken

Sesame Ginger Glazed Salmon

Spicy Asian BBQ Pulled Pork

Ginger Garlic Shrimp

Honey Soy Marinated Chicken Breast

**Teriyaki Marinated Portobello
Mushrooms**

Additional Protein **\$9.5**

Desserts

Assorted Cookies & Brownies

\$26.5 per guest

Planner to make selections, due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 30 guests.

Pricing based is based on 90 minutes for health and safety standards.



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.

BOX YOUR CRAVINGS

Choice of:

Turkey Club Sandwich Bacon, Havarti Cheese, Lettuce, Tomato, and Avocado Spread

Ham and Cheddar Cheese Lettuce, Tomato, and Dijon Mayo

Roast Beef & Blue Cheese Sandwich Lettuce, Tomato, and Horseradish Spread

Tomato & Mozzarella Wrap Basil Pesto

Mixed Greens Salad Apples, Candied Pecans, Roasted Sweet Potatoes, and Feta Cheese with Apple Cider Vinaigrette

\$32. per guest

All items individually packaged.

An additional charge of \$5.00 per guest applies for groups of less than 20 guests.

Pricing based is based on 90 minutes for health and safety standards.

Each Box Includes:

- **Whole Fruit**
- **Garden Pasta Salad**
- **Assorted Kettle Chips**
- **Fresh Baked Cookies**
- **Bottled Water**
- **Mustard, Mayonnaise, and Utensils**



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.

A buffet table featuring several bowls of fresh food. In the foreground, there's a white bowl filled with bean sprouts and a white bowl with a green salad. Behind them, black bowls contain purple lettuce, red tomatoes, and other green vegetables. A silver fork and spoon are placed in each bowl. The background shows more bowls with yellow corn and other ingredients.

BUFFETS

Holiday Inn



HOLIDAY INN LUNCHEONS

1 Salad, **2 Entrées**, Desserts | **\$47** per person
2 Salad, **3 Entrées**, Desserts | **\$56** per person
3 Salad, **4 Entrées**, Desserts | **\$63** per person

Chef Choice of the Soup– VEG/GF

SALADS

- Chef's Green Salad
- **Cucumber**, Tomato, Feta –VEG/GF
- **Organic Quinoa**, Sweet potato, Almond and Dried Berries – V/GF
- **Pasta** with Sundried Tomato, Olive Tapenade, Arugula - VEG
- **Salt Roasted Beets**, Shaved Red Onions – V/GF, Cilantro, Soy Ginger Vinaigrette
- **Country Style Potatoes**, Caramelized Onion, Mustard Dressing – VEG/GF
- **Roasted Squash, Kale** and Maple Vinaigrette – V/GF1

Additional charge of \$5.00 per guest applies for groups of less than 20 guests.

Pricing based is based on 90 minutes for health and safety standards.

ENTREES

- **Shaved Beef**, Roasted Mushrooms, Potato Gnocchi
- **Skirt Steaks** Marinated in Lime & Beer, Grilled & Served With Charred Onions, Fondant Potato
- **Roasted Herb Marinated Pork Loin**, Apple Chutney, Buttermilk Potato - GF
- **Soy Maple Glazed Salmon**, Onion Jam, Wild Rice - GF
- **Poached Cod Loin**, Tomato Concasse, Burnt Lemon, Roasted Potatoes - GF
- **Herb Marinated Roasted Chicken** and Potatoes – GF Creamy Baked Mac and Cheese - VEG
- **Penne Beef Bolognese** Sauce & Parmesan Cheese
- **Cavatappi Pasta**, Sweet Pea, Spinach, Tomato Sauce & Fresh Herbs –VEG/DF

Seasonal Vegetables

Flourless Chocolate Cake GF, Nanaimo Bars, Carrot Cake

Whole Fresh Fruit



GAMEDAY TAILGATE

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

Wisconsin Beer Bratwurst

Assorted Buns & Toppings

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

Butter Poached Corn on the Cobb

Bourbon Molasses Baked Beans

Apple Pie Whipped Cream

Lemon Bars

\$37.*per guest*

*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.*

*Additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.*

LATIN FLAVORS

Tortilla Soup Crisp Tortillas, Sour Cream, and Limes

Ensalada Fresco Romaine, Radishes, Cotija Cheese, and Cucumber with a Cilantro Lime Dressing

Fajita Beef & Chicken Peppers and Onions

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

Warm Cinnamon Churros Chocolate Sauce

Tres Leche Cake

\$38. per guest

*Additional \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.*



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.



SEASONAL HARVEST

Farm Stand Salad Station

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

Choice of Two Proteins:

Pork Loin Maple-Mustard Glazed

Herb Roasted Chicken Breast Pesto Cream Sauce and Roasted Tomatoes

Honey Soy Salmon Honey Soy Citrus Glaze and Scallions

Grilled Portobello Mushroom Steak
With Balsamic Reduction and Roasted Vegetables

Additional Protein \$10. per guest

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

\$45. per guest

*Planner to make selections, due 72 business hours in advance.
Additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Pricing based is based on 90 minutes for health and safety standards.*

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.



ITALIAN

Vegetable Minestrone Soup

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

Antipasto Display with Salami, Ham, Provolone, Mozzarella, Roasted Tomatoes, Marinated Mushrooms, and Artichokes

Parmesan Crusted Chicken with Roasted Garlic Tomato Sauce and Parmesan

Seared Salmon Sicilian Tomato Sauce, Blistered Cherry Tomatoes, Olives, and Capers

Linguine Alfredo

Roasted Vegetables Olive Oil and Balsamic

Grilled Ciabatta Garlic and Olive Oil

Tiramisu

Cheesecake Raspberry Coulis

\$58 per guest

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.

Additional charge of \$5.00 per guest applies for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standards.

ASIAN INSPIRED

Hot and Sour Soup Tofu, Bamboo Shoots, and Mushrooms

Vegetable Spring Rolls Sambal and Soy Dipping Sauces

Chow Mein Noodle Salad Cucumbers, Carrots, and Cilantro with Peanut Dressing

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

Teriyaki Beef & Chicken Stir-Fry Broccoli Grilled Vegetable Stir-Fry

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

Basmati Rice Green Onion, Basil, Ginger

Fortune Cookies

Green Tea Mochi Ice Cream

\$41. per guest

Additional \$5.00 charge of per guest applies for groups of less than 25 guests. Pricing based is based on 90 minutes for health and safety standards.



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.



PLATED EVENTS

Holiday Inn



CELEBRATION

Two Courses Plated

Planner to choose **1entrée** and a minimum of **1starter or 1dessert**

STARTERS

Caesar Salad Romaine, Parmesan, and Croutons

Market Salad Mandarin Oranges, Strawberries, Grapes, Pecans, Feta, and a Raspberry Vinaigrette

Tomato Bisque Basil, Parmesan, and Crouton

DESSERTS

New York Style Cheesecake
Whipped Cream and Fresh Berries

Key Lime Pie

Triple Chocolate Cake
with Raspberry Coulis

ENTREES

Peppercorn Crusted Sirloin

Demi-Glace, Rosemary Garlic Mashed Potatoes, and Roasted Broccoli
\$39. per guest

Grilled Ginger Glazed Salmon

Sauteed Spinach, Roasted Broccoli and Carrots, Basmati Rice and White Wine Butter
\$36. per guest

Blackened Chicken Alfredo

Linguine, Roasted Garlic, and Blistered Cherry Tomatoes
\$33.5 per guest

Farmer's Penne Pasta

Roasted Peppers, Tomatoes, Spinach, Baby Bella Mushrooms, Pesto, and Shaved Parmesan
\$31. per guest

Entrée priced is inclusive of two courses. Additional course cost \$10. per guest.

Planner to communicate designated course per guest 7 days prior to event.

Plated events include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, and Iced Tea.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.



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.

EXECUTIVE

Three Courses Plated

Planner to choose **1starter, 1entrée and 1dessert**

STARTERS

Caesar Salad Romaine, Parmesan Crisp, and Toasted Croutons

Mixed Garden Salad Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

Caprese Salad Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

French Onion or Broccoli Cheddar Soup

DESSERTS

New York Style Cheesecake Whipped Cream and Fresh Berries

Double Chocolate Cake
Raspberry Coulis

Triple Berry Tart

ENTREES

Grilled Beef Tenderloin
Hollandaise, Grilled Asparagus,
Roasted Sweet Potatoes **\$61..per guest**

Braised Short Ribs Red Wine Demi,
Whipped Potatoes, Braised Kale
and Spinach **\$46.5 per guest**

Dry Rubbed Chicken Breast Chicken Glace,
Roasted Red Potatoes, and Fresh Green Beans
\$40. per guest

Soy & Ginger Glazed Salmon Jasmine Rice,
Sauteed Spinach **\$41. per guest**

Roasted Sage & Mustard Pork Loin Mashed
Sweet Potatoes, Charred Asparagus **\$36. per guest**

Grilled Marinated Vegetables Basil Pesto,
Zucchini, Red Peppers, Mushrooms,
and Asparagus **\$32. per guest**

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.

Entrée priced is inclusive of three courses. Additional course cost **\$10.** per guest.
Planner to communicate designated course per guest 7 days prior to event.
Plated events include Bread and Butter and Full Beverage Services.
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.



RECEPTIONS

Holiday Inn



HORS D'OEUVRES



Cold Canapes |

\$33./ dozen

Deviled Egg with Sriracha and Candied Bacon

Bruschetta Crostini with Charred Tomato, Basil, and Fresh Mozzarella

Jalapeno Chicken Salad on Cucumber Bites

Watermelon Caprese Skewer with Mozzarella, Mint, Balsamic

Smoked Salmon Crostini with Dill Lemon Creme Fraiche

Mini Shrimp Roll with Lemon, Garlic, and Toasted Buttered Roll

Za'atar Salmon Bites with Tzatziki, Lemon

Shrimp Cocktail Shooter

Hot Hors D' Oeuvres |

\$49./ dozen

Vegetable Spring Roll with Thai Chili

Candied Bacon & Pineapple Lollipops

Vegetable Samosa with Mango Chutney

Beef & Vegetarian Empanadas

Jerk Chicken Skewer with Pineapple Glaze

Beef Slider with Guacamole and rocket lettuce

Pork Dumplings with Sesame Soy

Cuban Sandwich Slider with Pulled Pork, Ham, Swiss, Mustard

Pulled Pork Slider with Slaw, BBQ Sauce

Priced per dozen. Minimum order of three (3) dozen per selection is required. An \$8 per Dozen surcharge will apply if minimum is not met. *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*

PRESENTATION STATIONS



Artisan Cheese Board

Local and Imported Cheese with Chutney, Grapes, Baguette & Crostini **\$375.** (serves 25)

Artisan Charcuterie Board

Locally Cured Meats, Mustard, House Pickled Vegetables, Baguette & Crostini **460**(serves 25)

Vegetable Crudité Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips **\$180.** (serves 25)

Chips & Dip Kettle Chips with Caramelized Onion Dip, Crumbled Bacon, Scallions, and Diced Tomatoes **\$180.** (serves 25)

Mediterranean Display Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives **\$180.** (serves 25)

Seafood Display, Jumbo shrimp, Oysters on half shell, mignonette, Hot Sauce , Cocktail sauce, Lemon and Grilled Fennel **\$49.** per person (minimum 25 guests)

Tex-Mex Nacho Bar Crispy Tortilla Chips, Fire Roasted Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso with Mexican Ground Beef and Shredded Chicken **\$220.** (serves 25)

Sliced Seasonal Fruit Honey Yogurt Dip and Strawberry Coulis **\$185.** (serves 25)

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.

Pricing based is based on 90 minutes for health and safety standards.
Minimum of 3 combined selections

ACTION STATIONS

Pasta Bar Cavatappi and Penne Pastas, Green Peas, Mushrooms, Parmesan, Italian Sausage, Grilled Chicken, Spinach, Marinara, and Alfredo Sauces

\$500 per 25 guests

Mac & Cheese Station Elbow Macaroni Tossed with a Classic Cheese Sauce and Chipotle Jack Cheese Sauce. Choice of Herb Breadcrumbs, Bacon, Chicken, Shrimp, Broccoli, Caramelized Onions, Marinated Tomatoes, and Assorted Shredded Cheeses

\$355. per 25 guests

Guacamole Bar Smashed Fresh Avocado, Pico, Tomato, Red Onion, Cucumber, Lime, Cilantro, Garlic, Roasted Corn, Pineapple, and Bacon

\$200. per 25 guests

Ice Cream Sundae Bar Vanilla and Chocolate Ice Cream, Fudge & Caramel Sauces, Salted Pretzels, Peanut Butter Cups, Brownie Morsels, Gummy Bears, Graham Cracker Crumbles, Sprinkles, Cherries, and Whipped Cream

\$275. per 25 guests

Pricing based is based on 90 minutes for health and safety standards.

Minimum of 2 combined selections from action

1chef attendant required for each station.

Chef attendant fee is \$35.



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.



BEVERAGES

Holiday Inn





HOST BAR SERVICE

COCKTAILS, WINE & BEER

House Bar \$10/each

- House vodka
- House gin
- House scotch
- House white rum
- House tequila

Premium Bar \$12/each

- Premium vodka
- Premium gin
- Premium scotch
- Premium Dark rum
- Premium tequila

Non-Alcoholic Beverages

- Soda: Pepsi products, bottle juices, bottled water \$4.5/each
- Sparkling Water \$6./each
- Spirits, 1oz pours- Wine, 5 oz pours
- Labour charge of \$35 per hour for a minimum 4 hours will apply when total beverage sales do not reach \$500 per bar, excluding applicable taxes.
- 1 bartender required for every 50 guests.

Beer Selections

Domestic beer \$.85

- Coors, Canadian, Alexander Keiths

Craft/Imported beer \$9.25

- Stella Artois, Corona, Heineken, Calabogie, Beaus.

Ernest Ciders

- Assorted flavors \$12.

Non alcoholic Beer 8.25

House Wine

Andrew Peller wines

- 5oz glass of wine \$8.75/each
- Bottle of wine \$35./each

**Complete wine list
available upon request**

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.

CASH BAR SERVICE

COCKTAILS, WINE & BEER

House Bar \$11./each

- House vodka
- House gin
- House scotch
- House white rum
- House tequila

Premium Bar \$13/each

- Premium vodka
- Premium gin
- Premium scotch
- Premium Dark rum
- Premium tequila

Non-Alcoholic Beverages

- Soda: Pepsi products, bottle juices, bottled water \$5./each
- Sparkling Water \$6.75/each

- Spirits, 1oz pours- Wine, 5 oz pours
- Labour charge of \$35 per hour for a minimum 4 hours will apply when total beverage sales do not reach \$500 per bar, excluding applicable taxes.
- 1 bartender required for every 50 guests.

Beer Selections

Domestic beer \$9.25

- Coors, Canadian, Alexander Keiths

Craft/Imported beer \$10.25

- Stella Artois, Corona, Heineken, Calabogie, Beaus.

Ernest Ciders

- Assorted flavors \$13.

Non alcoholic Beer 9.25

House Wine

Andrew Peller wines

- 5oz glass of wine \$9.75/each
- Bottle of wine \$36./each

**Complete wine list
available upon request**



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.