

BREAKFAST BUFFETS

All breakfast buffets are priced based on 10+ guests.

All Breakfast Buffets include Fresh Brewed Regular & Decaffeinated Coffee and Hot Tea

Continental Breakfast

Fresh Sliced Seasonal Fruit, Assorted Breakfast Pastries with Cream Cheese, Butter & Jellies, and Assorted Chilled Fruit Juices \$14.00 Per Person++

Deluxe Continental Breakfast

Fresh Sliced Seasonal Fruit, Assorted Cereals with Milk, Yogurt Parfait, Assorted Breakfast Pastries with Cream Cheese, Butter & Jellies, and Assorted Chilled Fruit Juices

\$16.00 Per Person++

All American Breakfast

Scrambled Eggs, Sausage, Hickory Smoked Bacon, Breakfast Potatoes,
Fresh Sliced Seasonal Fruit, Assorted Breakfast Pastries with Cream Cheese, Butter & Jellies, and Assorted
Chilled Fruit Juices

\$22 Per Person++

ALA CARTE FOOD

Hickory Smoked Bacon or Sausage	\$8 per person++
French Toast	\$6 per person++
Breakfast Potatoes	\$4 per person++
Assorted Danish	\$28 per dozen++
Assorted Muffins	\$28 per dozen++
Assorted Bagels & Cream Cheese	\$28 per dozen++
Parfaits (Vanilla Yogurt, Fruit & Granola)	\$5 each++
Assorted Granola Bars, Nutri-Grain Bars	\$3 each++



ALA CARTE BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee \$25 per gallon++

Hot Tea \$25 per gallon++

Lemonade or Iced Tea \$20 per gallon++

Orange, Cranberry, Apple Juice \$15 per carafe++

Assorted Soft Drinks (Coke Products) \$3 each++

Bottled Spring Water or Sparkling Water \$3 each++

LUNCH BUFFETS

All lunch buffets are priced based on 10+ guests.

All Buffets come with Ice Water, Iced Tea, Regular & Decaffeinated Coffee, and Chef's Choice Dessert

Salad and Soup Combination

Mixed Greens Accompanied by Tomatoes, Onion, Cucumber, Carrots, Shredded Cheese, Diced Egg,
Croutons, Grilled Chicken Strips, Assorted Dressings,
Soup du Jour, Assorted Rolls with Butter

\$19 Per Person++

Lasagna Buffet

Garden Salad, Assorted Dressings, Meat Lasagna, Vegetable Lasagna, Parmesan Cheese, and Garlic Bread \$22.00 Per Person++

Taco Buffet

Garden Salad, Assorted Dressings, Seasoned Taco Beef, Salsa, Sour Cream, Shredded Lettuce, Shredded Cheese, Diced Onions, Diced Tomatoes, Flour Tortillas, Lime Wedges and Hot Sauce

\$22 Per Person++

The Deli

Garden Salad with Assorted Dressings, Thinly Sliced Turkey, Ham, Seasoned Roast Beef, Assortment of Sliced Cheese, Sliced Tomato, Lettuce, Onion, and Pickles, Mayonnaise, Mustards, Horseradish, Potato Salad, Cole Slaw, Assorted Rolls and Sliced Bread

\$23.00 Per Person++

++ All prices are subject to a taxable Service Charge of 21% and applicable sales taxes. Prices are subject to change.

Holiday Inn Chicago – Schaumburg



Boxed Lunches

All Boxed Lunches come with Chips, Piece of Fresh Fruit, Soft Drink, and a Cookie \$18 Per Person++

Chicken Wrap

Grilled Chicken, Lettuce, Tomato, Cheese, and Honey Mustard Dressing wrapped in a Flour Tortilla

Deli Wrap

Sliced Turkey, Ham, American Cheese, Lettuce, and Tomato wrapped in a Flour Tortilla

Turkey & Swiss Sandwich

Turkey, Swiss Cheese, Lettuce, and Tomato on Wheat Bread

Cobb Salad

Lettuce, Tomato, Shredded Cheese, Onion, Bacon, Diced Eggs, with Balsamic Dressing

Vegetarian Wrap

Roasted Red Pepper Hummus, Roasted Peppers, Cucumbers, Lettuce, and Tomato wrapped in a Tortilla

Buffalo Chicken Wrap

Grilled Chicken Breast, Buffalo Sauce, Ranch dressing, Lettuce, Tomato and Jack Cheese in a Fresh Flour
Tortilla



Snack Breaks

Healthy Break

Granola Bars, Assorted Fresh Seasonal Fruit, Vegetable Crudités \$10 Per Person++

Ball Park

Pretzels, Assorted Chips, Assorted Popcorn \$10 Per Person++

Sweet & Salty

Mixed Nuts, Pretzels, Brownies and Assorted Fresh Baked Cookies \$15 Per Person++

Fiesta Station

Chips, Salsa, Sour Cream
Mini Cheese Quesadillas

*** add chicken \$3.00 additional Per Person++

\$15.00 Per Person++

Break Enhancements

The following are Ala Carte Enhancements for your Breaks.

Chocolate Brownies	\$24 per dozen++
Freshly Baked Cookies (Chocolate Chip, Oatmeal Raisin & Sugar)	\$24 per dozen++
Individual Bags of Assorted Chips	\$2.50 each++
Assorted Granola Bars, Nutri-Grain Bars	\$2.50 each++
Assorted Candy Bars	\$2.50 each++
Rice Krispy Treat	\$3 each++
Assorted Soft Drinks (Coke Products)	\$3 each++
Bottled Spring Water or Sparkling Water	\$3 each++

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Hors D'Oeuvres

(All prices are for approximately 30 pieces per tray)

COLD SELECTIONS

Tortilla Chips & Salsa	\$50++
Vegetable Crudités	\$65++
Assorted Cheese & Cracker	\$75++
Jumbo Shrimp with Cocktail Sauce	\$100++
Charcuterie	\$120++

HOT SELECTIONS

Assorted Mini Quiche	\$70.00++
Frank in Puff Pastry	\$75.00++
Vegetable Spring Rolls	\$90.00++
Arancini	\$100.00++
Mini Crab Cakes	\$120.00++



DINNER BUFFETS

All Dinner Buffets are priced based on 15+ guests.

All Buffets come with Ice Water and Iced Tea, Regular and Decaffeinated Coffee and Chef's Selection for Desserts

Vegetarian

Garden Salad, Assorted Dressings, Spinach Frittata, Black Beans, Broccoli, Glazed Carrots, Chef's Selection of Dessert

\$25.00 Per Person++

Pasta

Garden Salad, Assorted Dressings, Meat Lasagna, Pasta with choice of Marinera or Alfredo Sauce, Parmesan Cheese, Chef's Selection Vegetable, Garlic Bread, Chef's Selection of Dessert

\$27.00 Per Person++

Fiesta

Corn & Black Bean Salad, Seasoned Ground Beef & Chicken, Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Cheese, Salsa, Sour Cream, Spanish Rice, Refried Beans, Chef's Selection of Dessert

\$32.00 Per Person++

Holiday Inn

Garden Salad with selection of Dressings, Pasta Salad, Chicken Marsala, Salmon with Lemon Butter Sauce, Chef's Starch & Vegetable, Chef's Selection of Dessert

\$36.00 Per Person++



Host Bar Packages

Bartender Fee \$75.00 per event
Based on an hourly basis Per Person++.
Requires a minimum of 30 people

Under 30 guests, add an additional \$4.00 Per Person++/per hour
Includes: Cocktails, Wine, Domestic Beer, Assorted Mixers & Assorted Soft Drinks

Top Shelf Brands

1Hour	\$22.00++ per guest
2Hour	\$28.00++ per guest
3Hour	\$34.00++ per guest
4Hour	\$39.00++ per guest
5Hour	\$44.00++ per guest

Premium Brands

1Hour	\$18.00++ per guest
2Hour	\$24.00++ per guest
3Hour	\$30.00++ per guest
4Hour	\$35.00++ per guest
5Hour	\$40.00++ per guest

Call Brands

1Hour	\$16.00++ per guest
2Hour	\$22.00++ per guest
3Hour	\$28.00++ per guest
4Hour	\$33.00++ per guest
5Hour	\$38.00++ per guest



Beverage Packages

	Top Shelf	Premium	<u>Call</u>
Vodka:	Tito's	New Amsterdam	Smirnoff
Gin:	Tanqueray	Beefeater	New Amsterdam
Rum:	Captain Morgan	Bacardi	Castillo Silver
Tequila:	Patron Silver	Hornitos Anejo	Corazon Blanco
Bourbon:	Maker's Mark	Jim Beam	Four Roses
Whiskey:	Crown Royal	Jack Daniel's	Early Times

Beers

Remy Martin VSOP

Cognac:

Bud Light, Coors Light, Miller Lite, Heineken, Stella, Corona and Heineken 0.0 (non-alcoholic)

Wines - Canyon Road

Chardonnay, Sauvignon Blanc, Merlot, and Cabernet

CASH BAR

Bartender Fee \$75.00 per event

CALL BRANDS	\$6.00
PREMIUM BRANDS	\$8.00
TOP SHELF	\$9.00
DOMESTIC BEER	\$5.00
IMPORTED BEER	\$6.00
HOUSE WINE	\$7.00
CORDIALS	\$8.00
JUICE	\$3.00
SOFT DRINKS	\$3.00