



*Holiday Inn*

## Catering Menu



# *Our commitment to you* *confidence*



One of the most critical aspects of a **Social & Formal Celebration** is the focus placed on the food and service provided. We ensure a culinary journey, with menus that cater to the diversity of your guests and different tastes.



We understand that **Corporate and Association** may range from small gatherings to impressive dinners. Whether it's a themed buffet, passed hors d'oeuvres, or a more formal feast, we've got you covered.



**Family Events** from retirement parties, birthdays, baby and bridal showers always call for celebration. We provide complete freedom of choice. We can do it all, and we do it all fabulously.



For our college, youth, and other **Sports Teams** staying or visiting the hotel we have the perfect menu options that cater to everyone's taste. Whether it's a team lunch, banquet, or celebration we've got you covered.







# Breakfast





# Breakfast Breaks

## Grab & Go

**Freshly brewed coffee, Fresh whole fruit  
And yogurts.**  
*\$10.00 per guest*

## Morning Jump Start

**Freshly brewed coffee, assorted bottle  
juices, granola bars, whole fruit and  
yogurts.**  
*\$11.00 per guest*

## Executive Boardroom

**Freshly brewed coffee, assorted bottle  
juices, granola bars, whole fruit, yogurts,  
Bagels and cream cheese.**  
*\$12.00 per guest*

An additional charge of \$2.00 per guest applies for groups of less than 25 guests.  
Pricing based is based on 30 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.





# Rise & Shine Continental

**Fresh Sliced Fruit** Melons, Pineapple, and Berries

**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

*\$12.99 per guest*

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# Farmhouse Breakfast Buffet

**Fresh Sliced Fruit** Melons, Pineapple and Berries

**Assorted Fresh Baked Pastries & Artisan Breads** Butter and Assorted Jams

**Warm Buttermilk Biscuits** Black Pepper Gravy

**Cage-Free Scrambled Eggs**

**Smoked Ham & Choice of Breakfast Sausage or Thick Cut Bacon**

**Breakfast Potato** Peppers and Onions

**French Toast Bake** Butter and Maple Syrup

*\$14.95 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 25 guests.  
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# Wholesome Breakfast Buffet

**Fresh Sliced Fruit** Melons, Pineapple, and Berries

**Chef's Selection of Artisan Breads** Butter and Assorted Jams

**Greek Yogurt** Granola

**Warm Oatmeal** Brown Sugar and Dried Fruit

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

**Turkey Sausage**

**Roasted Breakfast Potatoes**

*\$13.99 per guest*

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An additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
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# Our Favorite Breakfast Sandwiches

**Fresh Sliced Fruit** Melons, Pineapple, and Berries

**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 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, Provolone Cheese, and Sliced Tomato

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

*\$12.99 per guest*

Planner's choice of sandwich due 72 business hours in advance.  
An additional charge of \$2.00 per guest applies for groups of less than 25 guests.  
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# Breakfast Enhancements

**Greek Yogurt Parfaits** Fresh Berries and Granola *\$9.00 per guest*

**Whole Fruit** Fresh Clementines, Bananas and Apples *\$6.00 per guest*

**Assorted Fresh Baked Pastries & Artisan Breads** Butter and Assorted Jams *\$7.00 per guest*

**Chilled Greek Yogurt** *\$4.00 per guest*

**Warm Buttermilk Biscuits** Black Pepper Gravy *\$4.00 per guest*

**Hot Oatmeal** Brown Sugar, Raisins, and Cinnamon *\$5.00 per guest*

**Additional Breakfast Protein** Thick-Cut Bacon, Sage Pork Sausage, or Turkey Sausage *\$4.00 per guest*

**Additional Breakfast Potato** Choice of Potato, Roasted Potatoes, or Parmesan Herb Potatoes *\$4.00 per guest*

**Cage-Free Scrambled Eggs** *\$5.00 per guest*

**Granola Bars** *\$3.50 per bar*

**Chilled Hard-Boiled Eggs** *\$40 per dozen*

Only sold as additions to the continental or buffets and order must equal the guarantee for the meal.





# Get Going

# Boxed Breakfast

## Breakfast Sandwiches

**Whole Fruit** Seasonally Inspired Selection

**Greek Yogurt Parfait** Fresh Berries and Granola

### *Choice of Breakfast Sandwich*

**Brooklyn Croissant** 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

*\$14.99 per guest*

## Continental

**Whole Fruit** Seasonally Inspired Selection

## Fresh Baked Muffin

**Greek Yogurt Parfait** Fresh Berries and Granola

## Bottled Juice

*\$11.99 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 25 guests.

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

Boxes are pre ordered and built ahead of service





# Breakfast Stations

**Omelet Station** Cage-Free Scrambled Eggs, Bacon, Turkey Sausage, Smoked Ham, Bell Peppers, Onions, Tomatoes, Baby Spinach, Jalapenos, Cheddar Jack, Feta, and Swiss Cheese

*\$250 per 25 guests\*\**

**Avocado Toast Bar** Smashed Avocado, Pickled Red Onions, Capers, Fire Roasted Tomato Salsa, Cilantro, and Feta Cheese with Artisan Breads

*\$100 per 25 guests*

**Belgian Waffle or Pancake Bar** Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Chocolate Syrup, and Pure Maple Syrup

*\$175 per 25 guests*

**Artisan Cheese Display** Fresh Cut Fruit, Preserves, Roasted Nuts, Bread, and Crackers

*\$150 per 25 guests*

Omelet station requires a chef attendant.

Omelet Chef attendant fee is \$75.00

Only sold as additions to the continental or buffets and order must equal the guarantee for the meal.

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# Breaks





# Breaks

## Snack Attack

**Assorted Sodas**

**Assorted Kettle Chips**

Assorted Candy Bars,

Mixed nuts

*\$10.00 per guest*

## Fresh & Fit

**Greek Yogurt Parfait** Fresh Berries  
and Granola

**Granola & Protein Bars**

*\$10.00 per guest*

## Sweet Tooth

**Assorted Cookies & Brownies**

Chocolate Chip, Oatmeal Raisin, Sugar,  
Fudge Brownies

*\$10.00 per Dozen*

## Recharge

**Hummus & Vegetable Crudité**

Pita Chips and Buttermilk Ranch

**Cut Cheese and Fruit**

*\$ 12.00 per guest*

## Protein Pack

**Protein Bars**

**Hard Boiled**

**Eggs**

**Trail Mix**

*\$12.00 per guest*

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

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standards.

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# Sandwiches, Soups & Salads





# Craft Your Cravings

## Build Your Own Box Lunch

### **Choice Of:**

**Turkey Club Sandwich** Bacon, Provolone 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** Tomatoes, Cucumbers, Croutons, Parmesan Cheese and Balsamic Vinaigrette

### **Each Box Includes:**

**Whole Fruit**

**Assorted Kettle Chips**

**Fresh Baked Cookies**

**Bottled Water**

**Mustard, Mayonnaise, and Utensils**

**\$16.99 per guest**

Boxes are pre ordered and built ahead of service

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 items individually packaged.

An 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.





# Broadway Deli Buffet

**Chef's Seasonally Inspired Soup of the Day**

**Mixed Greens Salad** Tomatoes, Cucumbers, Croutons, Parmesan Cheese and Balsamic Vinaigrette

**Fresh Breads & Rolls**

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

**Lettuce, Tomato, Red Onion, & Dill Pickles**

**Potato Salad**

**Kettle Chips**

**Mayonnaise, Grain Mustard, Pesto Mayo, & Horseradish Cream**

**Assorted Fresh Baked Cookies, Fudge Brownie, & Lemon Bars**

*\$19.00 per guest*

Additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
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# 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, Pickled  
Red Onion, Lettuce, Tomato

**Chicken Pesto** Chicken Breast, Tomato,  
Provolone cheese, Bacon, 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  
Lemon Bars

*\$19.00 per guest*

Planner's choice of 3 sandwiches due 72 business  
hours in advance.

An 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.  
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# Soup & Salad Buffet

**Tomato Parmesan Soup**

**Turkey and Orzo Soup**

**Iceberg, Romaine, & Mixed Greens** Tomatoes, Cucumbers, Bacon, Parmesan, Buttermilk Ranch, and Balsamic Dressing

**Garden Pasta Salad**

**Grilled Chicken** Rolls and Butter

**Assorted Mini Cheesecakes**

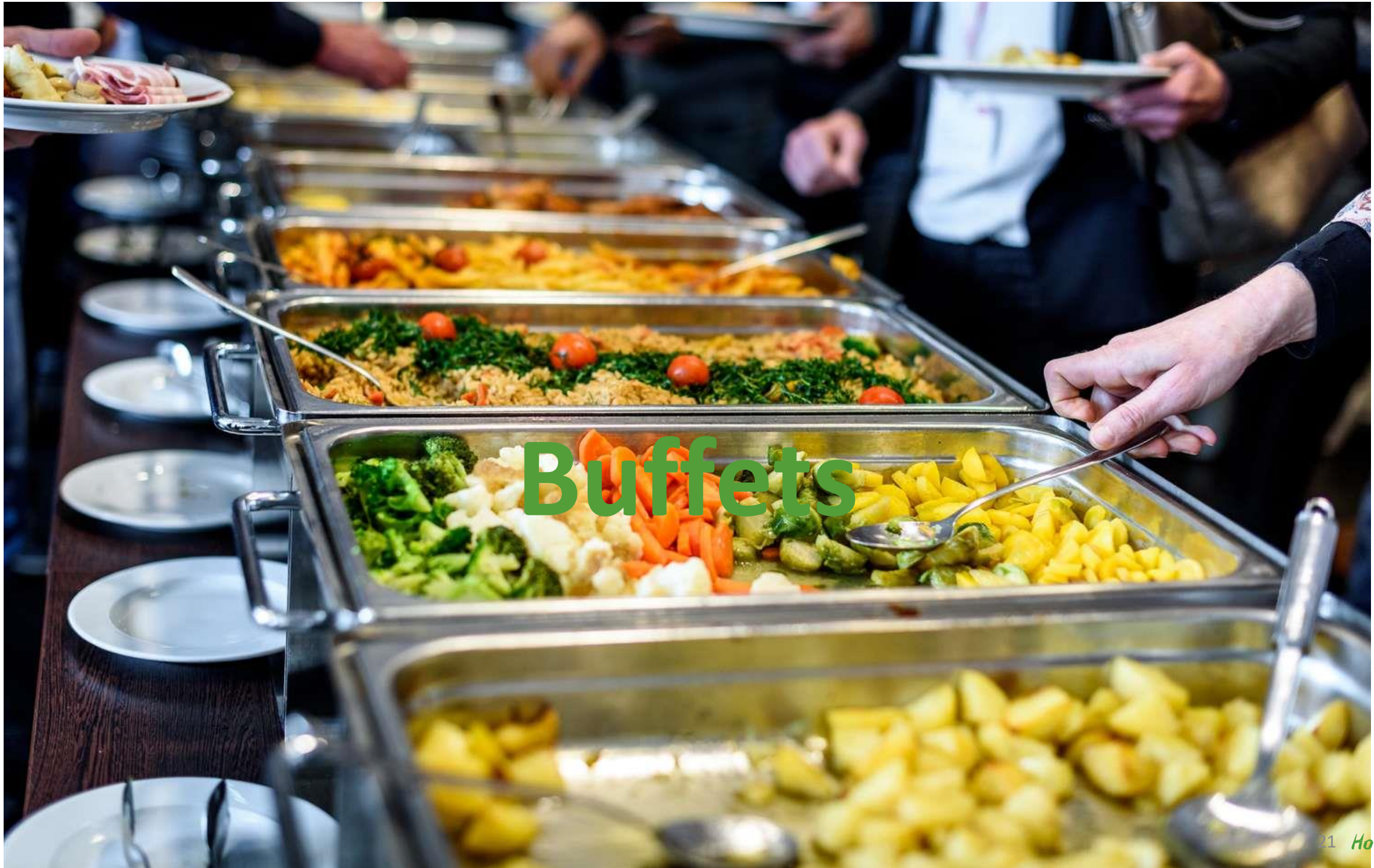
*\$18.00 per guest*

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





# 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**

## **Baked Beans**

## **Apple Pie Whipped Cream**

## **Lemon Bars**

*\$21.00 per guest*

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# Nuevos Sabores

**Tortilla Soup** Crisp Tortillas, Sour Cream, and Limes

**Ensalada Fresco** Romaine, Cotija Cheese, and Cilantro with Chipotle Ranch Dressing

**Fajita Beef & Chicken** Peppers and Onions

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

**Tortilla Chips and Flour Tortillas**

**Guacamole, Sour Cream, Shredded Cheese,  
Fire Roasted Salsa**

**Cilantro & Lime Rice**

**Charro Pinto Beans**

**Warm Cinnamon Churros** Chocolate Sauce

*\$23.00 per guest*

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

## Choice of One or 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  
Additional Protein \$6.00 per guest

**Garlic Butter Red Skin Mashed Potatoes**

**Roasted Broccoli & Cauliflower** Garlic Lemon Charred Broccoli and Cauliflower Florets

**Brioche & Artisan Rolls**

**Chocolate Cake**

*\$26 per guest per one protein*

*\$32 per guest per two protein*

Planner's choices due 72 business hours in advance.

Additional Protein option \$10 per person

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

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# Southern Picnic

**Mixed Greens** Tomatoes, Cucumbers, Croutons, and Ranch

**Choice of Two Proteins:**

**Slow Smoked Pulled Pork** Coca-Cola BBQ Sauce

**Baby Back Pork Ribs** Coca-Cola BBQ Sauce

**Grilled Chicken** Rosmary Garlic Butter

**Potato Salad**

**Mac n' Cheese**

**Buttered corn**

**Buns and Sliced Artisan White Bread Cheddar**

**Scallion Cornbread Muffins**

**Sliced Watermelon**

***\$25 per guest***

Planner's choices due 72 business hours in advance.

Additional Protein option \$XX per person

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

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# Beverages





# Beverage Service



## Full Beverage

Bottled Water, Assorted Sodas, Freshly Brewed Coffee and Decaf Upon Request

*\$3.00 per 25 guest*

## Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

*\$25 per Gallon*

## A La Carte

**Dasani Water** *\$3.00 per bottle*

**Coca-Cola, Diet Coke, or Sprite** *\$3.00 per item*

**Simply Orange Juice** *\$3.00 per bottle*

**Freshly Brewed Sweet & Unsweet Tea**  
*\$3.00 per guest \$ 25.00 per Gallon*

## Cold Beverages

Bottled Water, Assorted Sodas, and Fresh Brewed Sweet & Unsweet Tea

*\$3.00 per 25 guest*

Beverage service is priced in 4-hour increments and refreshes in 2-hour increments  
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

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# Bar Service

## Cocktails, Wine, & Beer

### House Bar \$7/each

- House vodka
- House gin
- House scotch
- House rum
- House tequila
- House brandy
- House bourbon/whiskey

### Premium Bar \$XX/each

- Premium vodka
- Premium gin
- Premium scotch
- Premium rum
- Premium tequila
- Premium brandy
- Premium bourbon/whiskey

### Beer Selections

- Domestic beer \$6/each
  - Coors, Budweiser, Miller
- Craft/Imported beer \$6/each
  - IPA, Amber, Wheat, Stout

### House Wine \$30/bottle

- House wine

### Premium Wine \$50/bottle

- Premium wine

### Non-Alcoholic Beverages

- Soda: Coke products, bottle juices, bottled water \$3/each
- Sparkling Water \$3/each

There is a Bar Set Up Fee and Hourly Bartender Fee  
There's an additional charge for each additional hour over 4 hours  
1 bartender required for every 50 guests.

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