



Holiday Inn

AN IHG HOTEL

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.
\$12.00 per guest

Morning Jump Start

Freshly brewed coffee, assorted bottle
juices, granola bars, whole fruit and
yogurts.
\$15.00 per guest

Executive Boardroom

Freshly brewed coffee, assorted bottle
juices, granola bars, whole fruit, yogurts,
Bagels and cream cheese.
\$18.00 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 Butter and Assorted Jams

Greek Assorted Yogurt

Cage Free Hard-Boiled Eggs

\$14.00 per guest



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All American Breakfast Buffet

Fresh Sliced Fruit Melons, Pineapple, and Berries

Chef's Selection of Fresh Baked Muffins & Pastries Butter and Assorted Jams

Cage-Free Scrambled Eggs Salsa and shredded cheese

Planner's Choice of 2 Meats: Thick Cut Bacon, Sage Pork Sausage, or Turkey Sausage

Cinnamon Vanilla French Toast or Pancakes Butter and Maple Syrup

Parmesan Breakfast Potatoes

\$18.00 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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Farmhouse Breakfast Buffet

Fresh Sliced Fruit Melons, Pineapple and Berries

Assorted Fresh Baked & Pastries 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

\$20.00 per guest

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

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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

\$15.00 per guest

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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, Mushrooms & onions 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

\$14.00 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

\$17.00 per guest

Continental

Whole Fruit Seasonally Inspired Selection

Fresh Baked Muffin

Greek Yogurt Parfait Fresh Berries and Granola

Bottled Juice

\$13.00 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
*\$300 per 25 guests***

Avocado Toast Bar Smashed Avocado, Pickled Red Onions, Capers, Fire Roasted Tomato Salsa, Cilantro, and Feta Cheese with Artisan Breads
\$200 per 25 guests

Belgian Waffle or Pancake Bar Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Chocolate Syrup, and Pure Maple Syrup
\$250 per 25 guests

Artisan Cheese Display Fresh Cut Fruit, Preserves, Roasted Nuts, Bread, and Crackers
\$200 per 25 guests

Omelet station requires a chef attendant.

Omelet Chef attendant fee is \$75.00

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Breaks



Breaks

Snack Attack

Assorted Sodas

Assorted Kettle Chips

Assorted Candy Bars,

Mixed nuts

\$14.00 per guest

Fresh & Fit

Greek Yogurt Parfait Fresh Berries and Granola

Granola & Protein Bars

\$12.00 per guest

Sweet Tooth

Assorted Cookies & Brownies

Chocolate Chip, Oatmeal Raisin, Sugar, Fudge Brownies

\$12.00 per Dozen

Recharge

Hummus & Vegetable Crudité

Pita Chips and Buttermilk Ranch

Cut Cheese and Fruit

\$ 14.00 per guest

Protein Pack

Protein Bars

Hard Boiled

Eggs

Trail Mix

\$15.00 per guest



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

Pricing based is based on 30 minutes for health and safety 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

Mustard, Mayonnaise, and Utensils

\$18.00 per guest

Boxes are pre ordered and built ahead of service

All items individually packaged.

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

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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, Cheddar, Provolone, & Swiss Cheeses

Lettuce, Tomato, Red Onion, & Dill Pickles

Potato Salad

Potato Chips

Mayonnaise, Grain Mustard, Pesto Mayo

Assorted Fresh Baked Cookies, Fudge Brownie Or Lemon Bars

\$25.00 per guest

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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

\$24.00 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.

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safety standards.

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Soup & Salad Buffet

Choice of one:

Beef & Potato stew

Tomato Parmesan Soup
or
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

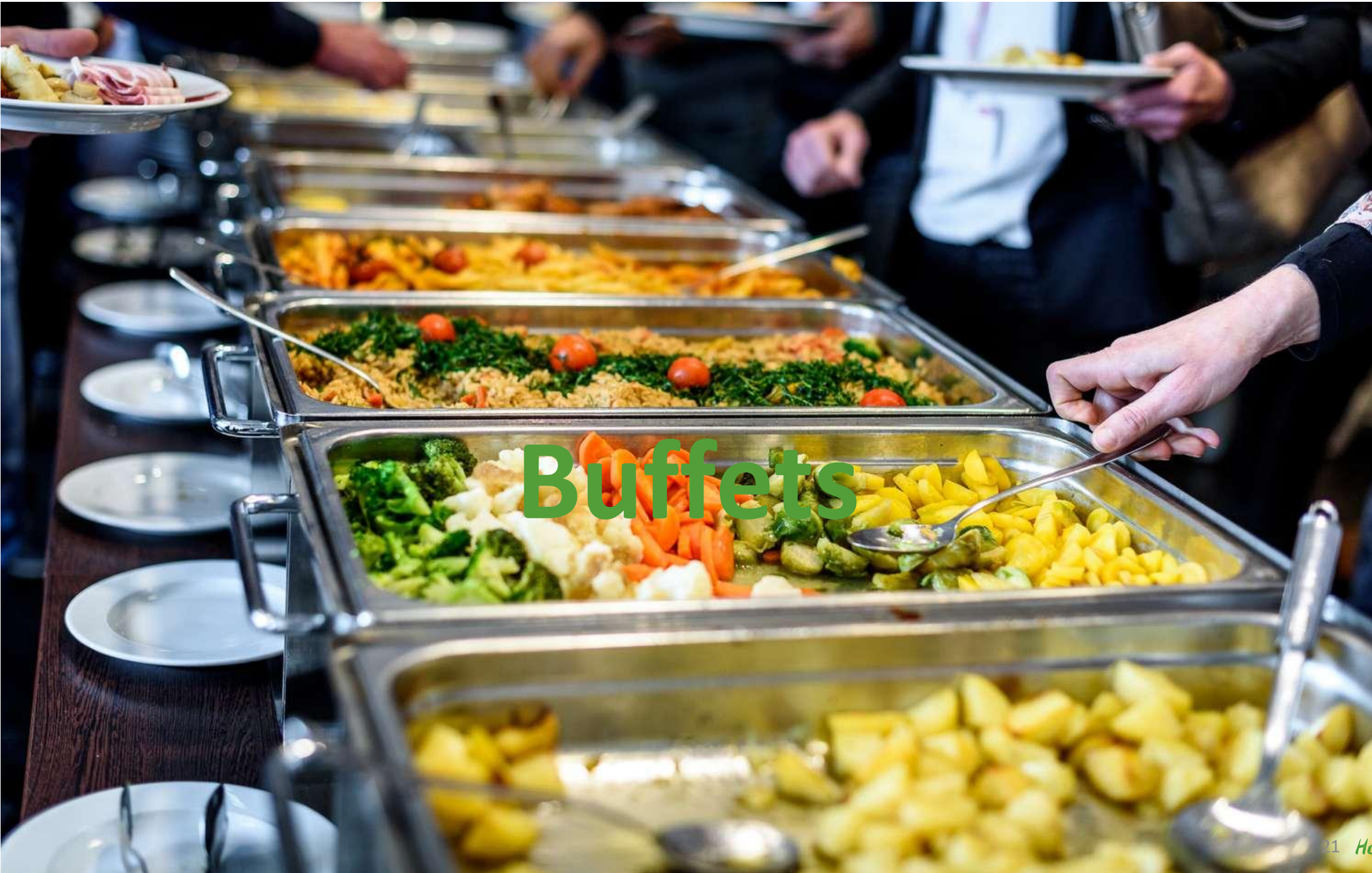
Assorted Mini Cheesecakes

\$21.00 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

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

Pasta Salad

Tomatoes, Roasted Bell Peppers, Cucumbers **or**

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

Butter Poached Corn on the Cobb

Baked Beans

Apple Pie Whipped Cream

Lemon Bars

\$30.00 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

\$28.00 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

\$30 per guest per one protein

\$38 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

\$30.00 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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Southern Italian

Beef Lasagna or

Parmesan Crusted Chicken with Roasted Garlic Tomato Sauce and Parmesan

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

Linguine Alfredo or Marinara (not included if you choose lasagna)

Roasted Vegetables Olive Oil and Balsamic

Grilled Ciabatta Garlic and Olive Oil

Tiramisu or

Cheesecake Raspberry Coulis

\$28.00 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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Lunch and Dinner Enhancements

Additional Protein \$8.00 varies based on protein

Field Green Salad \$5.00 per guest

Caesar Salad \$6.00 per guest

Mixed Green Salad \$5.00 per guest

Pimento Cheese Dip Crisp Vegetables and Grilled Pita \$8.00 per guest

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

Choice of Soup \$6.00 per guest

Kettle Chips \$4.00 per guest

Bread & Butter Service \$4.00 per guest

Sliced Fruit Tray \$6.00 per guest

Assorted Fresh Baked Cookies \$25.00 per dozen

Fudge Brownies \$25.00 per dozen

Lemon Bars \$25.00 per dozen



Beverages



Hors d'oeuvres

Field

Vegetable Spring Roll
with Sweet Chili \$100

Bruschetta Crostini with
Charred Tomato, Basil, and
Fresh Mozzarella \$85

Tomato Caprese Skewer with
Mozzarella, Mint, Balsamic \$90

Sea

Coconut Shrimp with
Sweet Chili Glaze \$200

Grilled Shrimp Crostini with
Dill Avocado Creme Fraiche
\$175

Mini Crab Cake with Spicy
mayonnaise \$225

Shrimp Cocktail Shooter
\$175

Land

Deviled Egg with Sriracha
and Bacon \$100

Jalapeno Chicken Salad
on Cucumber Bites \$125

Chicken Skewer
with Pineapple Glaze
\$105

Pulled Pork Slider with Slaw, BBQ
Sauce \$110

Beef Slider with
Whipped fetta, Arugula
\$110

Pork Dumplings with
Sesame Soy \$95

Cuban Sandwich Slider
with Pulled Pork, Ham, Swiss,
Mustard \$125

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All items are priced base on 50 pieces tray .
25-piece minimum order for each item.

Holiday Inn



Bar Service

Cocktails, Wine, & Beer



House Bar \$10/each

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

Premium Bar \$12/each

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

Beer Selections

- Domestic beer \$7/each
 - Coors, Budweiser, Miller
- Craft/Imported beer \$9/each
 - IPA, Amber, Wheat, Stout

House Wine \$35/bottle

- House wine

Premium Wine \$60/bottle

- Premium wine

Non-Alcoholic Beverages

- Soda: Coke products, bottle juices, bottled water \$4/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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