



Holiday Inn **Banquet Menus**



Themed Breaks

Am Break - A Fresh Start (2-hour service)

Assorted bottled juices and bottled water,
Regular and decaffeinated coffee with
cream, sugar, sweetener and flavored syrups
Fruit yogurt parfait topped with fresh granola
Blueberry and banana nut muffins or trail mix bars

Pm Break - The Reboot (1.5-hour service)

Assorted canned Coca-Cola products and bottled
water
Tray of house-made assorted cookies and fudge
brownies or tortilla chips with salsa
Crisp veggies with ranch dip

Anytime – Bags & Bars (1.5-hour service)

Assorted canned Coca-Cola products and bottled
water
Assorted flavored granola bars and candy bars
Assorted bags of chips, fruit snacks and miniature
cookies

Beverage Service – (All Day Long)

Unlimited regular and decaffeinated coffee with
cream, sugar and sweetener
Coca-Cola canned products and bottled water

Break Items Ala Carte

Coffee and decaffeinated coffee with cream, sugar
and sweetener
Individual 12 oz. juices
Assorted 12 oz. canned Coca-Cola products
Individual 12 oz. bottled waters

Break Items Ala Carte (contd.)

Muffins, pastries and bagels

Donuts, per dozen

House-made freshly baked cookies

Whole fruit or individual 9 oz. cups of grapes

Individual 16 oz. cup of yogurt parfait with granola
and berries

Individual candy and granola bars, bags of chips,
miniature cookies and trail mix



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Meeting Planner Packages

All Day

Option 1

Breakfast:

Assorted pastries, seasonal fruit, yogurt, orange juice, coffee, decaf, hot tea

Mid-morning break:

Refresh all beverages and add assorted canned Coca-Cola products

Assorted candy and granola bars

Lunch:

Deli-style Buffet: Soup du jour, house-made potato salad or chips, garden pasta salad, sliced roast beef, turkey, ham, salami and sliced Swiss & American cheeses served with an assortment of sliced breads, a relish platter and condiments, assorted desserts
Coffee, decaf, iced tea, assorted canned Coca-Cola products

Afternoon break:

Fresh baked cookies and brownies

Coffee, iced tea, assorted canned Coca-Cola products

Option 2

Breakfast:

Seasonal fruit, assorted baked goods, scrambled eggs, choice of bacon or sausage, breakfast potatoes, juice, coffee, decaf, and hot tea

Mid-Morning Break:

Refresh all beverages and add assorted canned Coca-Cola products

Assorted Candy bars

Option 2 (contd.)

Lunch:

From the Hill Buffet: Caesar salad, pasta salad, minestrone soup, chicken modega, penne pasta primavera, broccoli with lemon butter, garlic bread, and tiramisu

Afternoon Break:

Assorted granola bars & cookies, coffee, iced tea, assorted canned Coca-Cola products

Continental Breakfast & All-Day Beverage Service

Traditional Continental Breakfast:

with assorted breakfast breads to include pastries, muffins, and bagels with butter, cream cheese and preserves, fresh sliced fruit, assorted fruit juices, coffee, decaf, hot tea, cream, sugar, sweetener and lemon

All Day Beverages:

with continuous coffee service, canned Coca Cola products and bottled water

PM Snack Break:

with an assortment house-made cookies



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Breakfast – Plated

The Eye Opener

All you can drink hot, freshly brewed coffee & decaf
Chilled orange juice
Fluffy scrambled eggs
Crispy bacon strips
Short stack pancakes with butter & maple syrup

The Energizer

All you can drink hot, freshly brewed coffee & decaf
Chilled orange juice
Breakfast sandwich with an over-easy egg, Canadian bacon or smoked turkey & cheese served on an English muffin
Fresh sliced seasonal fruit & berries

You're a Granola

All you can drink hot, freshly brewed coffee & decaf
Chilled orange juice
Hot oatmeal with choice of toppings: sliced bananas, strawberries, blueberries, cinnamon, raisins, brown sugar, 2% milk & granola
Crispy bacon strips

How Sweet Life Is...

All you can drink hot, freshly brewed coffee & decaf
House-made vanilla french toast topped with butter, warm maple syrup & powdered sugar
2 link sausages & seasonal berries

Breakfast – Buffet

Classic Continental Breakfast

Orange, cranberry & apple juices
Fresh sliced seasonal fruit & berries
Yogurt & granola parfait
Assorted fresh breakfast breads, muffins & pastries
All you can drink hot freshly brewed coffee & decaf

You're a Mover & a Shaker

All you can drink hot, freshly brewed coffee & decaf
Orange, cranberry & apple juices
Omelets made to order
Crispy bacon strips & link sausage
Biscuits & gravy
Pancakes with butter & maple syrup
Hash browned potatoes

Let's Get Movin'

All you can drink hot, freshly brewed coffee & decaf
Fluffy scrambled eggs
Crispy bacon strips
Fresh seasonal sliced & whole fruit
Assorted dry cereals with 2% skim milk
Assorted bagels with assorted flavored cream cheeses



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Box Lunch Options

All lunches come with a canned Coca-Cola soda product. Up to two choices may be chosen per event.

Roast Beef and Cheddar

Served on sourdough accompanied by a cup of house-made potato salad, cup of fresh cut fruit and a house-made chocolate chip cookie

Croissant Turkey Club

Triple decker of sliced oven roasted turkey breast, crispy bacon, sliced tomato and iceberg lettuce with a cranberry aioli. Served with house-made chips, apple and fudge brownie

Classic Caesar Salad

Crisp romaine with house-made croutons and shaved parmesan tossed with caesar dressing. Served with warm garlic bread and a cup of seasonal grapes and berries

May add chicken or salmon

Sliced Turkey Wrap

With shredded cheddar cheese, lettuce, diced tomato and a spicy ranch sauce rolled in a flour tortilla. Served with house-made potato chips, a cup of fresh cut fruit and chocolate chip cookie

Veggie Lovers Option Ala Carte

Grilled red pepper, zucchini, squash, eggplant, mushrooms and red onion served on toasted ciabatta



Banquet Menus



Lite Lunch – Plated

(All lite plates come with a choice of dessert)

Grilled Chicken Ciabatta

Seasoned char-grilled chicken breast topped with provolone cheese, lettuce, tomato dressed with a pesto aioli. Served with house-made potato chips

Croissant Turkey Club

Triple-decker of sliced oven roasted turkey breast, crispy bacon, sliced tomato and iceberg lettuce with a cranberry aioli. Served with house-made chips

Classic Caesar Salad

Crisp romaine with house-made croutons and shaved parmesan tossed with Caesar dressing. Served with warm garlic bread
May add chicken or salmon

Sliced Turkey Wrap

with shredded cheddar cheese, lettuce, diced tomato and a spicy ranch sauce rolled in a flour tortilla. Served with house-made potato chips

Veggie Lovers Option Ala Carte

Grilled red pepper, zucchini, squash, eggplant, mushrooms and red onion served on toasted ciabatta

Hot Lunch – Plated

(All hot plates come with choice of salad & dessert)

Parmesan Chicken

Sautéed herb encrusted chicken breast topped with provolone and marinara. Served with a side of sundried garlic linguini and roasted italian style vegetable medley

Chicken Marsala

Lightly breaded and sautéed chicken breast with a marsala wine, sautéed mushroom sauce. Served with rosemary oven roasted red potatoes and seasonal vegetables

Baked House-made Beef Lasagna

A healthy portion of lasagna pasta with fresh ricotta, seasoned ground beef, onions, green peppers and red sauce baked to perfection and topped with grated parmesan. Served with a parmesan breadstick

Roasted Pork Loin Ala Hunter

Slowly simmered in a mushroom tarragon demi glaze topped with an apple chutney served with wild rice blend and baby carrots

Baked Cod

6oz filet of panko crusted cod broiled with a white wine lemon demi. Served with roasted red potatoes and long green beans amandine

All pricing subject to a 22% service fee and applicable sales tax



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Our Custom Lunch Buffets

Farmers' Table

House-made tomato bisque

Garden greens

with shredded red cabbage, carrot sticks, diced tomato, chopped egg & served with ranch dressing and a balsamic vinaigrette, croutons and grated parmesan

House-made pasta garden salad

penne pasta boiled tender & tossed with red pepper, broccoli florets, black olives, red tomato and tossed in a red wine vinaigrette

Sliced top round of beef in au jus

Herb roasted chicken

Boiled butter and parsley potato or oven roasted red potatoes

Long green beans and julienne carrots

Assorted fresh baked rolls with whipped butter

Seasonal fruit cobbler with fresh whipped cream & freshly baked chocolate chip cookies

Tribute to "The Hill"

Caprese salad

sliced fresh tomato, buffalo mozzarella & fresh basil drizzled with balsamic and olive oil

Romaine and iceberg salad

tossed with red pepper, artichokes, black olives, shaved parmesan in a red wine vinaigrette

Choose one:

Chicken Piccata

breaded and sautéed chicken breast in a lemon, butter, caper sauce

or

Chicken Modega

chicken breast rolled in italian bread crumbs and sautéed. Topped with a white cheese cream sauce, peas, mushrooms and prosciutto

Fettuccine with grilled yellow squash, red pepper & zucchini tossed in a pesto alfredo sauce

Penne pomodoro

Garlic bread

Cannoli and tiramisu

Minimum for Buffet Menus 25 Persons

811 N. 9th Street, St. Louis, MO 63101/ (314) 421-4000/www.holidayinn.com/stlouisdwtn



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Green – White – Red Ole!

Chicken tortilla soup

Basket of crisp corn chips served with house-made pico de gallo and guacamole

Make your own (choose one):

Marinated grilled beef or seasoned grilled julienne chicken

Caramelized onions, red and green bell peppers

Shredded blend of cheeses

Sour cream, salsa and shredded lettuce

Soft corn and flour tortillas

Roasted corn, black beans and red pepper blend, spanish rice

Sopapillas and cheesecake

Doing it My Way

House-made pasta salad

Build you **Own** salad bar:

Crisp iceberg and romaine mix, chopped egg, grape tomato halves, red grape halves, feta cheese, shredded provolone, grated parmesan, diced red onion, seasonal fruit (sliced strawberries or julienne green apples) julienne grilled chicken with choice of ranch and bleu cheese dressings with raspberry and balsamic vinaigrettes

Build your **Own** sandwich:

Sliced roast beef, honey baked ham, smoked turkey breast, sliced cheddar, swiss and provolone cheeses, sliced tomato, red and white onions, crisp iceberg lettuce pieces and pickle spears. Choice of ciabatta and sour dough rolls, wheat and marble rye breads, pesto mayonnaise and brown mustard

Making it your **Own** brownie:

Chocolate brownie with choice of toppings; Hershey's chocolate topping, chopped nuts, M&M and Reeses pieces, Ready Whip cream

Minimum for Buffet Menus 25 Persons

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Banquet Menus



Plated Dinner Options

Salad Selections (choice of one)

Caesar Salad hearts of romaine, shaved parmesan, garlic croutons with a creamy caesar dressing

The Iceberg Wedge topped with crisp apple smoked bacon pieces drizzled with bleu cheese dressing and topped with bleu cheese crumbles

Spring Mix tossed with feta cheese, seasonal fruit (strawberries, green apples or naval orange pieces) candied pecans and served with choice of raspberry or balsamic vinaigrette

Our "The Hill" Salad romaine and iceberg blend, artichoke hearts, pimentos, black olives, red onion and shredded parmesan tossed with our house-made red wine vinaigrette

Traditional Garden Salad chopped iceberg with shredded red cabbage, carrot sticks, tomato and cucumber slices, grated parmesan and croutons served with a choice of dressings

Accompaniments (choice of two)

Yukon gold mashed, garlic mashed potatoes, scalloped potatoes, wild rice blend, oven roasted rosemary and parmesan red potatoes, haricot vert with julienne carrots, in-season asparagus spears, sugar snap peas, broccoli spears, grilled seasonal vegetable medley

Entrée Selections (choice of one)

Airline Chicken the breast and wing pan-seared with herbs, topped with a chardonnay cream sauce

Chicken Breast Roulade tenderized chicken breast stuffed with prosciutto, sundried tomatoes, spinach and feta cheeses rolled in italian bread crumbs, baked and topped with a white wine cream sauce

Chicken Parmesan lightly breaded chicken breast sautéed and then topped with fresh sliced marinara and fresh sliced provolone baked to perfection and finished with a sprinkle of grated parmesan @ \$31.00 per person

Roasted Pork Loin marinated pork loin baked and sliced then topped with our house-made rosemary dijon demi

London Broil slow roasted, sliced thin, resting on a bordelaise sauce

Seared Salmon Fillet blackened then seared and served with a lemon, chive, beurre blanc

Desserts

Please consult your Catering Manager for a list of select items



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The Executive Dinner Buffet

Starters (choice of two)

Caesar Salad hearts of romaine, shaved parmesan, garlic croutons with a creamy caesar dressing

Spring Mix tossed with feta cheese, seasonal fruit (strawberries, green apples or naval orange pieces) candied pecans and served with choice of raspberry or balsamic vinaigrette

Our “The Hill” Salad romaine and iceberg blend, artichoke hearts, pimentos, black olives, red onion and shredded parmesan tossed with our house-made red wine vinaigrette

Traditional Garden Salad chopped iceberg with shredded red cabbage, carrot sticks, tomato and cucumber slices, grated parmesan and croutons served with a choice of dressings

Platter of Grilled Seasonal Vegetables drizzled with balsamic

Antipasto Display Volpi hard salami and prosciutto, Kalamata and black olives, marinated red pepper, mushroom caps, artichoke hearts, pepperoncini's, and buffalo mozzarella

Cheese Tray sharp cheddar, mozzarella, pepper jack and swiss cheeses garnished with red grapes and seasonal berries

Entrée Selections (choice of two)

Chicken Parmesan lightly floured and breaded chicken breast sautéed and then topped with fresh sliced parmesan cheese and marinara baked to perfection and finished with a sprinkle of grated parmesan and chives

Chicken Marsala lightly floured chicken breast sautéed and topped with a marsala wine and sliced mushroom demi

Sliced Roasted Turkey served in an au jus gravy and served with a cranberry compote

Roasted Pork Loin marinated pork loin baked and sliced then topped with our house-made rosemary dijon sauce

London Broil slow roasted marinated flank steak sliced thin with a bordelaise sauce

Seared Salmon Fillet blackened, seasoned then seared and served with a lemon, chive, beurre blanc cream sauce

Honey Baked Ham bone-in ham with a brown sugar honey glaze, slow roasted, sliced thin and served with a lemon dijon mustard

Basket of artisan rolls with butter will be served at each individual dining table

Accompaniments (choose three)

Yukon gold mashed potatoes, garlic mashed potatoes, scalloped potatoes, cavatelli pasta with a cream or red sauce, long grain and wild rice blend, fettucine alfredo, spaghetti with a red sauce, oven roasted rosemary and parmesan red potatoes, haricot vert with julienne carrots, in-season asparagus spears, sugar snap peas, broccoli spears, grilled seasonal vegetable medley

Chef's Selection of Assorted Desserts



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Bar Options

Host Bar

Premium brand liquors, house choice of select wines, bottled domestic and imported beers, Coca-Cola canned soda products:

One-hour & two-hour bar service available; Options available for additional hours

Super Premium

Crown Royal, Hennessy, Makers Mark, Grey Goose, Ketel One, Captain Morgan, Johnny Walker Red, Patron'

One-hour & two-hour bar service available; Options available for additional hours

Host Beer, Wine & Soda Bar

Bottled domestic and imported beers, house choice of select wines, Coca-Cola canned soda products:

One-hour & two-hour bar service available; Options available for additional hours

Cash Bar Options:

Super Premium Mixed Cocktails

Premium Mixed Cocktails

Select House Wines

Imported Bottled Beer

Domestic Bottled Beer

Canned Coca-Cola Products



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Your Hors d'oeuvre Choices

Hot Selections (per 50 pcs.)

Toasted Ravioli with Marinara Sauce
Buffalo Style Chicken Wings with Bleu Cheese
Crab Rangoon with Sweet 'n Sour Dipping Sauce
Miniature Teriyaki Beef Kebabs
Miniature Quiche Lorraine
Mozzarella Cheese Sticks with Marinara
Vegetarian Egg Rolls with Spiced Pepper Sauce
Spicy Sausage Stuffed Mushroom Caps
Swedish Meatballs
Spanakopita

Cold Selections (per 50 pcs.)

Mango Chutney Bruschetta
Sliced Beef Tenderloin, Buffalo Mozzarella,
Tomato Basil Relish Crostini's
Cheese Tortellini Skewers
Caprese Skewers
Chicken Skewers with Teriyaki Glaze
Melon, Prosciutto and Cheddar Skewers
Cucumber Rounds with Salmon and Dill
Chilled Gulf Shrimp with House-made Cocktail
Sauce

Reception Displays

Petite Gourmet Focaccia Squares
sliced tenderloin, smoked turkey breast, honey baked ham
Per 50 pieces

Vegetable Crudité and Soft Pita Triangles
with Buttermilk Ranch Dip and Hummus
Per platter to serve 50 persons

Antipasto Display
prosciutto, hard salami, kalamata and green olives, roasted red pepper, marinated mushroom caps, artichoke hearts, soft buffalo mozzarella served with toasted baguette slices
Per platter to serve 50 persons

Pulled Pork and BBQ Brisket Sliders
Per 100 pieces

International Cheese Display
sharp cheddar, pepper jack, swiss, smoked gouda, havarti, manchego, brie and bleu cheese garnished with red grapes and strawberries, served with assorted fancy crackers
Per platter to serve 50 Persons



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Kids Menus

Option 1

Fresh Fruit Cup

Crispy Chicken Strips

French Fries

Crunchy Carrot and Celery Sticks with Dipping Sauces

Chef's Choice Dessert

Option 2

Cheeseburger

French Fries

Crunchy Carrot and Celery Sticks with Dipping Sauces

Applesauce

Chef's Choice Dessert

Option 3

Applesauce

Crispy Chicken Tenders

Mac & Cheese

Crunchy Carrot and Celery Sticks with Dipping Sauces

Chef's Choice Dessert

Meals are for children 12 years of age or younger. Meals do include choice of milk or lemonade.



Banquet Menus



The Ethnic Outside Catering Package

Client will provide their own caterer whom will be licensed and insured.

Caterer will have access to work stations, running water, refrigeration, (1) stove top and hot boxes.

Hotel will provide set-up of all dining tables & chairs, service tables, dance floor, client's choice of colored table linen and napkins. Hotel will also provide candlelit centerpieces; all china, glassware and silver and full uniformed wait staff.

Hotel will also provide refreshments including coffee, hot tea, iced tea and lemonade.

Please know your Catering Specialist will be happy to work with you on designing a mixed package of menu items prepared by the hotel's culinary team and some ethnically prepared items that may best suit your requests. These items will need to be prepared by a licensed and insured caterer. The menu price will be determined by the final proposed selections.