

TAMPA AIRPORT WESTSHORE



Holiday Inn Tampa Airport Westshore • 700 N. Westshore BLVD • Tampa • FL 33609 • United States • 813-289-8200



Breakfast Selections

(Minimum 40 guests, Less Than 40 guests add \$4.00 per person)

Classic Continental Breakfast

Assorted Fresh Breakfast Muffins and Danishes English muffins with Butter and Berry Preserves Seasonal fresh Fruits Assorted Dry Cereals served with Cold Milk Chilled Florida Orange Juice & Cranberry Juice Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas **\$20.95 per person**

Westshore Breakfast

Fresh Scrambled Eggs and Potatoes Bacon, your choice of (Chicken, Pork or Turkey Sausage) Sliced Bagels or English Muffins Sweet Butter, Cream Cheese and Berry preserves Fresh Florida Orange Juice and Cranberry Juice Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas **\$24.95 per person**



Brunch

Served with freshly Brewed, Decaffeinated Coffee and a Selection of Herbal Teas

Warm Welcome Brunch \$55.00 per person

CONNECTORS – Choose Three

Breakfast breads, muffins and bagels with sweet butter, jellies& cream cheese Domestic & Imported cheeses with sliced seasonal fruit and berries Marinated & grilled garden vegetable platter with basil olive oil Baby filed greens with selection of two dressings Mozzarella with tomatoes and basil leaves Asparagus spears wrapped in thinly sliced prosciutto

ENERGIZERS – Choose Three

Wisconsin cheddar scrambled eggs Cinnamon swirl French toast with Vermont maple syrup Eggs Florentine with traditional hollandaise Smoked bacon and country style links Home fried potatoes Herb grilled marinated chicken breast Cheese blintzes with berry compote Grilled Atlantic Salmon with herb bearnaise

Enhancements

Belgian waffle station \$12.00 per person
Omelet station \$15.00 per person *(Sausage, Ham, Spinach, Green pepper, mushroom, tomato and onion)



Break Time Items

Assorted Danishes and Muffins

\$40.00 per Dozen

Assorted Jumbo Cookies (Chocolate Chip & Oatmeal) \$40.00 per dozen

Assorted Donuts \$40.00 per dozen

Freshly Baked Brownies \$40.00 per dozen

Assorted Fruit Yogurt \$4.00 each

Assorted Chips

Assorted Granola Bars \$40.00 per dozen

Seasonal Fresh Sliced Fruit Tray \$10.00 per person

Miniature cheesecake \$40.00 per dozen

Assorted Soft Drinks \$3.00 per 12oz can **Assorted Fruit Juices** (Orange Juice, Apple Juice & Cranberry Juice) \$57.00 per Gallon

Bottled water \$3.00 per Bottle

Bottled Smartwater (1 Liter) \$5.00 per Bottle

Bottled Pure Leaf Tea \$57.00 per Gallon or \$4.00 per Bottle

Freshly Brewed Regular Coffee, Decaffeinated Coffee & Teas \$57.00 per Gallon

Assorted Cheese Tray with Crackers and Fruit as Garnish \$10.95 per person

Vegetarian or ham cheese croissants \$6.50 each

Cinnamon buns with icing \$40.00 per dozen

Vegetable crudité with tangy dip \$9.00 per person

Traditional candy bars \$40.00 per dozen



Coffee Breack

Base on 60 minutes of continuous services

Eye Opener

Freshly brewed decaffeinated coffee, a special Tea Assortments and condiments **\$14.00 per person**

Healthy Beginnings

Seasonal sliced fruit & berries Granola bars & Gatorade Bottled fruit & vegetable juices freshly brewed Regular and decaffeinated coffee, assorted Teas **\$20.00 per person**



Pizza Pizza

Homemade

Pepperoni and cheese pizza, warm bread sticks, assorted Coke products and bottled water \$21.00 per person

New Release

Fresh popcorn with hot sauce, cheddar and garlic flavored salts, assorted traditional "theatre" candies, assorted soda and bottled water **\$20.00 per person**

Connect and Energize

Traditional granola bars, seasonal sliced fruit with refreshing yogurt dipping cream, low fat fruit smoothies. **\$21.00 per person**

Be Healthy

Fresh cut seasonal fruits, hummus and olive tapenade with flatbread and crudité, trail mix, and bottled water **\$22.00 per person**

Build Your Own

Fill a bag of your choice of peanuts, M&M's, fresh popcorn, granola, dried fruits, spicy wasabi peas, chili lime noodles, assorted soda or bottled water \$23.00 per person



Plated Salad Selections

All Salads served with Dinner Rolls, Butter and Iced Tea (Minimum 40 guests, less than 40 add \$2.00 per person)

Chef's Salad

Crispy Shredded Lettuce with Strips of Ham and turkey, Boiled Egg, Cucumbers Tomatoes and Cheddar Cheese. Choice of dressing.

\$24.95

Chicken Caesar Salad

Fresh Romaine Lettuce with Grilled Chicken, Tossed with Caesar Dressing, Grated Parmesan Cheese and Croutons

\$24.95

Classic Chicken Salad

Fresh Field Greens with Blackened Chicken, Tomatoes, Applewood Bacon Bits Crumbled Bleu Cheese and Avocado, Served with Russian Dressing

\$27.95

Summer Strawberry Salad

Fresh Baby Spinach, Strawberries, Red Onions, Walnuts, Crumbled Feta Cheese Served with Balsamic Vinaigrette

\$21.95

Strawberry Almond Salad with Chicken

Romaine Lettuce, Strawberries and grilled Chicken, served with Light Poppy Seed Dressing \$27.00 per person

Blackened Grouper Salad

Fresh Field Greens with blackened Grouper, Tomatoes, Red Onions and Swiss cheese. Served with Balsamic Dressing **\$29.00 per person**



Plated or Boxed Lunch Sandwich Selections

All Sandwiches Served with Potato Chips, Freshly baked cookie, and Iced Tea (Minimum 40 guests, less than 40 add \$3.00 per person)

French Connection Sandwich

Selection of Smoked Turkey, or Ham, or Roast Beef with Swiss Cheese, Lettuce and Tomato on a Kaiser Roll

\$21.95

Smoked Turkey Wrap

Smoked Turkey, Julienne Tomatoes, White American cheese, Wrapped in a Sun Dried Tomato Tortilla

\$21.95

Chicken Fajita Wrap

Seasoned sliced Chicken Strips, Sautéed with Onions and Peppers, Wrapped in a Flour Tortilla Served with Pico de Gallo, Sour Cream and Guacamole on the side **\$21.95**

Seasonal Grilled Vegetable Sandwich

Marinated and Grilled Squash, Peppers, Zuccuini and Onions with Melted Provolone Cheese on a Kaiser Roll \$19.95



Lunch Buffet Selections

Iced Tea and Warm Rolls and Butter Accompany all Buffet Selections. All Buffets are Available for 40 Guests or more. Groups smaller than 40 Guests, please add \$4.00 per person

The Taste of Italy

Choice of one salad

Caesar Salad, Caprese Salad, Antipasto Salad

Choice of two Sides

Garlic herb Roasted Potatoes, Rosemary Potatoes, Risi Bisi Rice, Fettuccine Carbonara, Wild Mushroom Ravioli with Tomato herb sauce, Herb Roasted Seasonal Vegetables, antipasti salad Provencal Potatoes, Fresh mozzarella pesto a cherry tomato.

Choice of two Entrees

Chicken Parmesan, Chicken Prosciutto, Herb Crusted Beef Medallions with garlic Rosemary Wine Demi-Glaze, Baked Meat Lasagna, Vegetable Lasagna, Italian Sausage and Peppers

Dessert Chef's Choice Dessert \$39.95 per person

Traditional tiramisu or Italian Rum Cake



New York Deli Buffet

Iced Tea and Warm Rolls and Butter Accompany all Buffet Selections. All Buffets are Available for 40 Guests or more. Groups smaller than 40 Guests, please add \$4.00 per person

Freshly Sliced Ham, Turkey, Roast Beef, Sliced Cheddar, Swiss and Provolone cheese, Lettuce, Tomatoes, Onions, Pickles and Condiments, Deli Rolls, and Gourmet Sandwich Bread and Potato Chips.

Choice of one of the following,

Fresh Fruit Salad, Potato Salad or Pasta Salad. Chef's Choice of Dessert **\$26.95 per person**



Chill Lunch Buffets

All chilled lunch table menus include selection of dessert, freshly brewed regular and decaffeinated coffee, iced tea and iced water based on 60 minutes of continuous service. Buffets are based on a minimum of 40 guest. For less than 40 guests, add \$4.00 per person

Garden salad with dressing selection and traditional toppings

Seasonal fruit salad

Assorted Chips Pre-made sandwiches and wraps including: grilled veggie stack with grilled, marinated red peppers, asparagus, zucchini, yellow squash, field greens and provolone cheese Flavored flour tortilla wraps juicy turkey breast and gouda cheese Spinach and crisp chicken salad on croissant

\$33.00 per person

Fresh from Oven Dessert Table One

fresh from the oven cookies, blondie squares, brownies, lemon loaf coffeecake and New York Style cheesecake

\$8.50 per person

Assorted Dessert Table Two

marble chocolate chip cake, apple tart, molten chocolate bundt, banana chocolate chip layer torte

\$9.00 per person

Cheesecake and Assorted Pies Dessert Table Three

creme Brule cheesecake, mango passion fruit cheesecake, berry duo cake, chocolate raspberry bash pie, key lime pie

\$10.00 per person



Plated Lunches

Iced Tea and Warm Rolls and Butter Accompany all Buffet Selections. All Buffets are Available for 40 Guests or more. Groups smaller than 40 Guests, please add \$4.00 per person

House Salad and Chef's selection of dessert

Petite Sirloin Steak

8oz Grilled Sirloin Steak, Topped with Wild Mushrooms, Caramelized Onions with a Natural Demi Glaze, Served with Garlic Roasted Potatoes and Garden Vegetable Julienne \$39.95

Mediterranean Chicken

8oz Chicken Breast, Stuffed with Spinach, Mozzarella cheese and Sun Dried Tomatoes, Served with Oriental Rice and Seasonal Vegetables

\$27.95

Rosie's Chicken Breast

8oz Rosemary Marinated Chicken Breast, with Rosemary sauce, Served with Rice Pilaf and Green Beans Almondine

\$27.95

Fettuccine Alfredo with Chicken

Fettuccine in an Alfredo Sauce with Grilled Chicken Breast, Served with Garlic Herb Bread

\$27.95

Blackened Fillet of Salmon

8oz Marinated Blackened Salmon Fillet, Served with Saffron Rice and Herb Roasted Broccoli

\$36.95

Wild Mushroom Ravioli

Baby Portobellos, served with ravioli in a creamy Parmesan cream sauce, served with garlic herb bread

\$24.95



Plated Lunches

All Entrees are Served with Warm Rolls and Butter, House Salad, Chef's Selection of Dessert, and Iced Tea (Minimum 40 Guests, Less Than 40 Guests Please Add \$3.00 Per Person)

Petite Sirloin Steak

8oz Grilled Sirloin Steak, Topped with Wild Mushrooms, Caramelized Onions with a Natural Demi Glaze, Served with Garlic Roasted Potatoes and Garden Vegetable Julienne

\$39.95

Mediterranean Chicken

8oz Chicken Breast, Stuffed with Spinach, Mozzarella cheese and Sun Dried Tomatoes, Served with Oriental Rice and Seasonal Vegetables

\$27.95



Boxed Lunch Selections

Includes Bottled Water or Soda as a beverage option

Our Box Meals Include:

Chips, Cookies, and Appropriate Condiments

Turkey Club Wrap

Smoked Turkey Breast, Provolone Cheese, Bacon, Lettuce , Tomato, in a wrap \$26.95

Ham & Swiss Sandwich

Sliced Deli Ham, Swiss Cheese, Lettuce , Tomato, on a Kaiser Roll \$24.95

Roast Beef & Cheddar Sandwich

Slow Roasted Beef, Cheddar Cheese, Lettuce , Tomato, on a Kaiser Roll **\$27.95**

Garden Veggie Wrap

Grilled Garden Vegetables, Shredded Lettuce, Chopped Tomato, Diced Cucumber, in a wrap \$21.95



Latino Buffet

Iced Tea and Warm Rolls and Butter Accompany all Buffet Selections. All Buffets are Available for 40 Guests or more. Groups smaller than 40 Guests, please add \$4.00 per person

Florida East & West Latino Buffet

Choice of One Salad

-Fresh mixed greens with avocado and mango dressing -Fresh spring mix with orange slices, onion rings and honey lime dressing

Choice of Two Sides

- Oven roasted potatoes
 - Spanish rice
- Fresh seasonal vegetables
- Roasted sweet potatoes
 - Kidney bean rice
 - sweet plantain

Choice of Two or Three Entrees

Roast chicken picadillo
Chili con carne
Roast Pork with pineapple glaze
Plantain stuffed chicken with creole sauce
ground beef

Choice of One Dessert

Traditional New York Cheesecake
Spanish Flan
Coconut Creme Caramel

Choice of 2 Entree \$40.00 per person Choice of 3 Entree \$45.00 per person



Paella

Iced Tea and Warm Rolls and Butter Accompany all Buffet Selections. All Buffets are Available for 40 Guests or more. Groups smaller than 40 Guests, please add \$4.00 per person

1st option

Seafood Calamary, scallop, shrimp, Mussel, octopus, squid. \$49.00 per person

2nd option

Seafood Calamary, scallop, shrimp, Mussel, octopus, squid, chicken, chorizo, pork. \$59.00 per person

Chef's choice of dessert



Taco Bar

Iced Tea Accompany all Buffet Selections. All Buffets are Available for 40 Guests or more. Groups smaller than 40 Guests, please add \$4.00 per person

•Black Beans • Romaine Salad • Cilantro • White Onion • Pico de Gallo

- Shredded Lettuce Medium Salsa Guacamole
- Sour Cream Hot Sauce Shredded Cheddar
 - Jack Cheese Fresh Jalapenos Lime
 - Sweet Corn with cilantro and cumin
- Chicken Fajita Ground Beef Mexican Rice
 - Soft Flour and corn tortillas chips

\$35.95 per person

Chef's choice of dessert



Dinner Buffets

Iced Tea and Warm Rolls Accompany all Buffet Selections. All Buffets are Available for 40 Guests or more. Groups smaller than 40 Guests, please add \$4.00 per person

One Entrée Selection \$39.95 ~ Two Entrée Selections \$46.95 Three Entrée Selection \$54.95

The Westshore Classic Buffet

Choice of one salad

Mixed Field Greens with Assorted Dressings, Penne Pasta Salad, Cesar Salad, or German Potato Salad

Choice of two sides

Herb Oven Roasted Potatoes, Rosemary Potatoes, Mashed Potatoes, Croquette Potatoes, Rice Pilaf, Saffron Rice Mushroom Risotto Rice, Vermicelli Rice, Seasonal Vegetables Glazed Carrots, or Green Beans with almonds

Entrees

Choice of one, two, or three

Roast Beef with Onion Sauce. Chicken Marsala, Mushrooms and Marsala wine sauce. Chicken Princess, Chicken Breast in a White wine Cream sauce, with Asparagus. Chicken Parmesean, Fried Chicken, served with Basil Tomato sauce. Herb Crusted Pork Loin with Garlic Dijon mustard sauce, Fillet of Fresh Tilapia with Lemon butter sauce, Fresh Fillet of Salmon

Chef's Choice of Dessert



Classic Dinner Buffet

Iced Tea and Warm Rolls Accompany all Buffet Selections. All Buffets are Available for 40 Guests or more. Groups smaller than 40 Guests, please add \$4.00 per person

One Entree \$42.00 per person ~ Two Entree \$49.00 per person Three Entree \$62.00 per person

Salad - Choice of One

Mixed Field Greens with Assorted Dressing • Penne Pasta Salad Mixed Marinated Vegetable Salad • Tri-Color Pasta Salad • German Potato Salad

Entrees

Entrées - Choice of One, Two or Three

London Broil with a Sherry Mushroom Sauce• Roast Beef with Onion Sauce Chicken Marsala, Mushrooms and Marsala Wine Sauce. Chicken Princess, Chicken Breast in a White Wine Cream Sauce, with Asparagus Chicken Maryland, Boneless Fried • Chicken served with Basil Tomato Sauce, garnished with Fried Banana Herb Crusted Pork Loin with Garlic Dijon Mustard Sauce • Fillet of Fresh Tilapia with Lemon Butter Sauce Fresh Fillet of Salmon with Light Ginger Orange Sauce

Sides - Choice Two

Oven Roasted Potatoes • Rosemary Potatoes • Lyonnaise Potatoes • Mashed Potatoes Croquet Potatoes • Rice Pilaf • Saffron Rice • Mushroom Risotto Rice • Vermicelli Rice Paella Valencia • Seasonal Vegetables • Glazed Carrots • Green Beans with Almonds

Desserts - Choice One

Chef's Selection, Fresh Sliced Fruit, New York Cheesecake or Assorted Cakes



Hyde Park BBQ Dinner Buffet

Iced Tea and Warm Rolls Accompany all Buffet Selections. All Buffets are Available for 40 Guests or more. Groups smaller than 40 Guests, please add \$4.00 per person

Choice of One Salad

Mixed Field Greens with assorted Dressings, Spinach Salad with Applewood Bacon, Southern Potato Salad, Fresh Fruit Salad, or Pasta Salad

Choice of Two Entrees

Barbequed Marinated Chicken Breast, Tender Barbequed Pork Ribs Grilled Hamburgers, Cheese Burgers, or Southern Fried Chicken

Choice of Two Sides

Baked Beans, Corn on the Cob, Macaroni - Au- Gratin, Fried Bananas, Fried Zucchini, Roasted Sweet Potatoes, Baked Potatoes with Sour Cream, Seasonal Vegetables, Mexican Rice, or Veg Paella Rice

Chef's Choice Dessert

\$45.95 Per Person



Dinners Plated

All Entrees Are Served with Warm Rolls and Butter, Chef's Chice of Dessert, and Iced Tea

Starters (Choose 1)

Caesar Salad • Tossed Garden Salad -Fresh Spinach Salad Vegetables

(Choose 1)

Chef's Seasonal Vegetables • French Green Beans -Broccoli with Cheese Sauce Starch

(Choose 1)

Oven Roasted Potatoes • Mashed Potatoes • Baked Potatoes -Rice Pilaf, Saffron Rice • Spanish Rice

(Choose 1) Dessert

Traditional Key Lime Pie Chocolate Mousse cake, New York Style Cheese Cake, Sliced Fresh Fruit

Chicken Prosciutto

Herb Marinated Chicken Breast with White Wine, Garlic, Prosciutto and Italian Cheese \$38.00 per person

Chicken Marsala

Chicken Breast sautéed with Marsala Wine and Mushrooms \$37.00 per person

Mustard & Herb Crusted Loin of Pork

Served with sauteed apple slices and Jack Daniels reduction \$38.00 per person

New York Strip

10 oz. New York Strip, Grilled with Caramelized Onions and Herb Butter \$52.00 per person

Fillet of Salmon Florentine

Grilled Salmon, topped with sautéed Mushrooms and Spinach \$47.00 per person

Dinners Plated

All Entrees Are Served with Warm Rolls and Butter, Chef's Chice of Dessert, and Iced Tea Choose up to 3 Options

Each Plated Dinner Selection Comes with One of Our Starters Below

Mixed Green Salad, Cucumber salad, or Caesar salad.

All Plated Entrées come with a Choice of 2 Sides

Rice Pilaf, Mashed Potatoes, Garden Steamed Vegetables, Roasted Rosemary Potatoes Almond Broccoli, Green Beans Almondine, Croquette potatoes, Safron Rice

New York Strip Steak

8 oz. New York Strip, Grilled with Caramelized Onions and Herb Butter choice of 2 sides

\$42.95

Rib Eye Steak

8 oz. Rib Eye Steak, Grilled with Portabella Mushrooms choice of 2 sides \$45.95

Pepper Crusted London Broil

8 oz. Steak, with Peppercorn sauce choice of 2 sides \$38.95

Chicken Marsala

8 oz. Chicken Breast Soutéed with Marsala wine and Mushrooms choice of 2 sides

\$34.95

Herb Crusted Roast Pork Loin

Herb Crusted Pork Loin with a Garlic Dijon Mustard Sauce choice of 2 sides

\$34.95

Fillet of Salmon

Grilled Salmon, Topped with a Creamy Lemon Butter Sauce choice of 2 sides

\$39.95

Hors D' Oeuvres and Appetizers

Buffalo wings

Served with Bleu Cheese Dipping Sauce \$450.00 for 100 pieces

Chicken Tenders

Served with Honey Mustard Sauce \$300.00 for 100 pieces

Crispy Shrimp

Served with Sweet Chili Sauce \$400.00 for 100 pieces

Beef Satay

Served with Teriyaki Sauce \$500.00 for 100 pieces

Chicken Satay

Served with Peanut Butter Sauce or Teriyaki Sauce \$450.00 for 100 pieces

Shrimp Cocktail

Served with cocktail Sauce \$400.00/per tray

Vegetable Spring Rolls

Served with Sweet Chili Sauce \$350.00 for 100 pieces

Hummus and toasted Pitas

\$9.00 per person

