

Function Space Price List

Holiday Inn Temple-Belton

5247 S. General Bruce Drive Temple, TX 76502

Email: holidayinnndos@gmail.com

Ph: 254-778-5511 – Sales (2 Times)

Fax: 254-778-5520

www.holidayinn.com/templetx



Functions Made Easy!

Sarah Japalucci
Director of Sales and Marketing

IHG Business Rewards Participant
Ask for Details!

Lunch and Dinner Options

All Lunch/Dinner Options include a Water and Iced Tea Station



Lite Lunch/Dinner Options \$12.99 Per Person

Tomato Soup – *served with grilled cheese and celery sticks*

Chili Bar – *served with cornbread*

Sliders – *served with two sliders, celery and carrot sticks with ranch dressing*

Salad Bar – *served with tomatoes, cucumber, croutons, onions, egg, diced ham and a variety of dressings*

\$17.99 Price Point – All Meals served with a variety of Cookies

Sandwich Bar (or boxed) Or Wraps - *Deli platter with smoked Turkey and Ham and choice of cheese: Swiss, Cheddar, or Pepper Jack served with lettuce, tomato, onion, condiments with white and wheat breads. Served with house made chips, a pickle spear*

Pizza Bar (Must be ordered by the pizza) – *12" Large Pizza – Choice of Pepperoni, Cheese, Meat Lovers, Italian sausage, Veggie or Hawaiian.*

Spaghetti – *Spaghetti served with marinara sauce, a seasonal vegetable and garlic bread*

Enchiladas – *Choice of 1 meat: Chicken or Beef served with Spanish rice, refried beans and side salad*

Fried Catfish – *served with house fries, coleslaw and hushpuppies*

Beef Lasagna – *served with a vegetable medley and garlic bread*

Swedish Meatballs – *over pasta served with salad and garlic bread*

Burritos - *Choice of 1 meat: Chicken or Beef served with Spanish rice, refried beans*

Cheeseburgers or Grilled Chicken – *Choice of 1: sandwiches served on corn dusted Kaiser rolls and served with potato salad, condiments and house made chips*

Chicken Tenders- *served with house made chips and fries*

Prices are subject to applicable Texas Sales Tax and a 20% Gratuity will be added to all catering/drink orders. Prices subject to change without receipt of a signed contract.

Lunch and Dinner Options

Continued



\$18.99 Price Point – Meal served with a Chef Choice Dessert

Fajita Bar – Choice of 1 meat: Chicken or Beef served with Spanish rice, refried beans, guacamole, shredded cheese, sour cream, onions, diced tomatoes, flour tortillas and mild salsa

Taco Bar – Choice of 1 meat: steak, shrimp or chicken served with Spanish rice and refried beans, shredded cheese, sour cream, onions, diced tomatoes, lettuce and mild salsa

Chicken Fettucine Alfredo - served with Italian green beans and garlic bread

Chicken Pasta Primavera - served with Italian green beans and garlic bread

\$19.99 Price Point – Meal served with a Chef Choice Dessert

Shrimp Alfredo – Sautéed shrimp with white Alfredo sauce served over penne pasta and garlic bread

Spicy Shrimp Salsa – served over grilled fish with broccoli and red potatoes

Chicken Fried Steak – Served with Country Gravy, mashed potatoes, southern style green beans or corn and a fresh roll

\$30.99 Price Point – Meal served with Your Choice of Dessert

BBQ Dinner – Choice of 2 meats: Sausage, Brisket, or Chicken marinated and smoked with a southern twist served with potato salad, baked beans and a seasonal vegetable, also included pickles, onions and sliced bread

Dessert Choices

\$4.00 Per Person

Apple/Cherry Pie

Brownie W/Vanilla Ice Cream

Fruit Cobbler

Cappuccino Moose Pie

Cheese Cake

Carrot Cake

Key Lime Pie

Strawberry Shortcake

Assorted Cookies

Soda's can be purchased for all meals at \$2.50 per consumed drink.

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Lunch and Dinner Build Your Own Buffet



Minimum of 20 people

Entrees

Grilled, Baked or Fried Chicken Breast
Pesto Grilled Chicken Breast
Salisbury Steak w/Mushroom Gravy
Vegetarian Lasagna

Roast Beef
Chicken Parmesan
Beef Lasagna
Pork Loin

Grilled or Blackened Tilapia
Baked or Fried Chicken
Blackened or Fried Catfish
Meatloaf

Sides

Vegetable Medley
Green Beans
California Blend Vegetables
Rosemary Roasted Potatoes

Asparagus with Lemon Butter
Almandine Corn
Garlic Mashed Potatoes
Angel Hair Pasta with Marinara

Baked Potatoes
Buttered Broccoli
Fettuccini Alfredo
Glazed Carrots

Salads

Mixed Green Salad
Pasta Salad

Caesar Salad
Potato Salad

Fresh Fruit Salad
Cole Slaw

Desserts

Chef's Choices on Desserts

Choice 1

Choose One Entrée
Choose Two Sides
Choose Two Salads
One Dessert
\$23.99 per person

Choice 2

Choose Two Entrees
Choose Two Sides
Choose Two Salads
Two Desserts
\$25.99 per person

Choice 3

Choose Three Entrees
Choose Three Sides
Choose Three Salads
Three Desserts
\$27.99 per person

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