

# Discover

## Banquets and Catering



**Town Green Event Center at The Holiday Inn Windsor**

**8755 Old Redwood Hwy, Windsor, CA, 95492**

**T:707-838-8800**

[www.holidayinnwindsor.com](http://www.holidayinnwindsor.com)

[www.tiszarestaurantandbar.com](http://www.tiszarestaurantandbar.com)

*All prices are Subject to 22% Service Charge & 8.25% Sales Tax*

# GOOD MORNING

Price per person unless otherwise specified; minimum guarantee is 15 people or more.

Gluten free muffins available with advance request

## WINDSOR CONTINENTAL

Assorted Freshly baked pastries, Muffins and Croissant, Fruit salad and Berries, Organic Yoghurt and Homemade granola Orange, Apple & Cranberry Juice Freshly Brewed Coffees & Assorted Teas

19

## AMERICAN BREAKFAST BUFFET

Assorted Breakfast Pastries, Seasonal Fresh Fruit Salad, Scrambled Eggs, Thick Cut Applewood Smoked Bacon, Artisan Pork Breakfast Links OR Chicken Apple Sausage, Breakfast Potatoes, Orange, Apple & Cranberry Juice Freshly Brewed Coffees & Assorted Teas

26

## SOUTHWEST BREAKFAST

Scrambled Eggs with Chorizo, Black Beans and Cotija Cheese, Pico de Gallo, Handmade corn and flour tortilla, Fruit salad, Mexican Breakfast Breads, Orange, Apple & Cranberry Juice Freshly Brewed Coffees & Assorted Teas

26

## WINE COURTY BRUNCH

Assorted Breakfast Pastries, Muffins, Breakfast breads, Egg Benedict with Hollandaise sauce, Thick Cut Applewood Smoked Bacon, Breakfast Links OR Chicken Apple Sausage, Crème Brûlée French Toast with Vermont Maple syrup, House Made Granola with Organic Yoghurts. Seasonal Fresh Fruit Salad Orange, Apple & Cranberry Juice Freshly Brewed Coffees & Assorted Teas

35

## HEALTHY START

Whole Grain Croissant and Bran Muffin, Market Fresh Fruits and Berries, Organic Yoghurt, Home Made Granola, Egg White and Spinach Scramble, Chicken Apple Sausage, Steel Cut Oatmeal with Golden Raisin, Brown Sugar and Walnut

28



## BREAKFAST ENHANCEMENT

Organic Fruit & Yogurt Parfaits	5
Plain & Fruit Flavored Yogurts	3
House made Granola with Dried Fruits & Nuts	8
Steel Cut Oatmeal with Milk & Honey	4
Cold Cereals & Milk	4
Breakfast Sandwich with Scrambled Eggs	9
Scrambled Eggs	5
Breakfast Burrito with Chorizo & Salsa	9
Smoked Salmon with Accoutrements	10
Brioche French Toast with Fruit Compote	6
Cinnamon Coffee Cake	6
Coffee Cake	5
Sliced Fresh Fruit	5
Sliced Cured Meats & Cheese	10
Bagels & Cream Cheese	4
Breakfast Potatoes	6
Mimosas	10
Bloody Mary's	10
Hard Boiled Eggs (in or out of shell)	24/per doz.

**\*Multiple enhancements may be selected to create a standalone meal for an additional \$3 per item**



## MORNING BEVERAGES

### START OF THE DAY

Freshly Brewed Peerless Regular, Decaffeinated Coffee OR Assorted Numi Hot Teas	56 per gallon
Juice Orange, Apple, Cranberry, Tomato, or Pineapple	26 per carafe
Assorted Regular & Diet Soft Drinks (Coca Cola Products/ 355 ml)	4 each
Natural OR Sparkling Mineral Water	4 each
Freshly Brewed Iced Tea OR Lemonade	34
per gallon	
Chilled Fresh Milk (Whole, 2%, Skim Milk, OR Almond OR Soy Milk	18 per carafe
Red Bull & Sugar Free Red Bull	5 each

### BEVERAGE PACKAGES

Freshly Brewed Peerless Regular & Decaf Coffees, Assorted Numi Hot Teas Still & Sparkling Waters, (Aqua Panna or Pellegrino) Assorted Regular & Diet Soft Drinks (Coca Cola Products)

<b>Half Day</b> (up to 4 hours)	12 per person
<b>Full Day</b> (4+ hours)	22 p

# REFRESHING AM BREAKS

Price per person unless specified otherwise; minimum guarantee is 15 people or more

## YOGHURT PARFAIT BAR

Assorted Yoghurt Parfait:  
Organic Local Yoghurts  
Seasonal Fruit and Berries  
House made Granola  
Assorted Nuts  
10

## THE BALLPARK

Buttered Popcorn, Soft Warm Pretzels  
Cracker Jacks, Mini Hot Link Corn Dogs  
Bottled Root Beer  
14

## THE COOKIE JAR

Freshly Baked Chocolate Chip, Oatmeal Raisin,  
Peanut Butter, Macadamia Nut Cookies  
Bottled Milk and Chocolate Milk  
13

## ENERGY

Acai Green Tea Smoothies, Homemade Power  
Bar, Apple and Carrot Wedges with Honey  
Yoghurt, Whole Almonds  
14

## FIESTA

Crispy Chicken Taquitos  
Tortilla Chips with Guacamole &  
Pico De Gallo  
Bavarian Crème Cinnamon Churros and Mango  
Horchata  
15

## REVIVE

Kashi Granola Bars, Whole Fresh Fruit, Tisza  
Trail Mix, Assorted Fruits and Nuts, Bottled  
Juices and Sport Drinks  
Hummus and Crudités  
15



# LUNCH BUFFETS

Price per person unless specified otherwise; minimum guarantee is 15 people or more. Seasonal & Vegetarian Custom Menus Available Upon Request Some buffets may be served for dinner for \$20 additional per person.

## VINEYARD LUNCHEON

Freshly Baked Rolls & Butter  
Arugula Salad and Green Salad, Cranberries, Pickled Onions, Balsamic Vinaigrette  
Roasted Beet Salad with Arugula  
Citrus Pan Roasted Sea Bass with Romanesco Sauce  
Chicken Breast with Melted Leeks and Grapes  
Grilled Zucchini Planks with Garden Herbs and Tahini  
Weiser Farm Herb Roasted Potatoes Mushrooms  
Lemonade and Ice Tea

36

## TAQUIREIA

Chips and Salsa  
Southwestern Caesar Salad with Roasted Corn, Red Onions, Cotija Chee Spiced Croutons, Chipotle Cilantro Dressing  
Grilled Chicken Fajita  
Grilled Atlantic Salmon Vera Cruz, Tomatoes, Olives, Roasted Garlic, Cilantro  
Mission Style Rice, Sour Cream, Guacamole  
Warm Tortillas

36

## CHINATOWN

Chilled Soba Noodle Salad with Scallions, Mango and Sesame  
Mixed Green Salad with Miso Vinaigrette  
Chicken Teriyaki with Ginger Hoisin Sauce  
Beef and Broccoli  
Shrimp Stir Fried Rice with Eggs  
Glazed Broccolini

34



## CHALK HILL BARBECUE

Warm Cornbread with Cheddar and Honey Butter  
Country Style Potato Salad with Hardboiled Eggs, Horseradish and Scallions  
Cabbage Slaw with Poppy Seed, Pineapple and Toasted Cashew  
BBQ Brisket  
Honey Molasses Roasted Chicken  
Corn on the Cobb with Herb Butter and Sea Salt  
Baked Beans with Smoked Ham Hocks  
Lemonade and Ice Tea

39

## THE VENETTO

Caesar Salad with Focaccia Croutons and Pine Nuts  
Cannellini Bean Salad with Artichokes and Olives  
Mozzarella and Pear Tomato Salad, Fresh Basil  
Chicken Piccata, Preserved Lemon, Fried Caper  
Crispy Seared Rockfish with Sun-Dried Tomato Tapenade  
Baked Ziti Pasta with Prosciutto and Wild Mushrooms Basil  
Creamy Parmesan Polenta with Zucchini and Tomato Confit

39

# LUNCH

## BUFFETS CONTINUED

Price per person unless specified otherwise; minimum guarantee is 15 people or more. Seasonal & Vegetarian Custom Menus Available Upon Request Some buffets may be served for dinner for \$20 additional per person

### CHINATOWN

Chilled Soba Noodle Salad with Scallions, Mango and Sesame  
Mixed Green Salad with Miso Vinaigrette  
Chicken Teriyaki with Ginger Hoisin Glaze  
Beef and Broccoli  
Shrimp Stir Fried Rice with Eggs  
Glazed Broccolini

34

### THE EXECUTIVE

Chef's Garden Vegetable Salad  
Tuna Nicoise with Dry Cured Olives, Green Beans, Red Pepper  
Shaved Red Onion  
Shrimp Cocktail with Cucumber and Lettuce and Louie Sauce  
Flat Iron Steak with Green Peppercorn Cognac Sauce  
Roasted Petaluma Chicken with Balsamic Cipollini Onions and Pancetta  
Yukon Gold Potato terrine with Quinoa and Gruyere Cheese  
Grilled Asparagus with Truffle emulsion

54

#### **Add a Soup to any of your lunch buffet**

Smoky Clam Chowder with Corn and Lardon	7
Roasted Heirloom Tomato Soup with Basil Oil and Parmesan Crostini	5
Porcini Mushroom Bisque, Truffle Chantilly	8
Classic Italian Gazpacho	5
Chicken Tortilla Soup, Queso Ranchero, Crispy Tortilla Chips	5
Roasted Cauliflower and Leek Soup, Pumpkin Seed Crisp	6

#### **Add Dessert to any of your lunch buffet**

Crème Brulée with fresh Berries	5
Chocolate Crunch Torte	5
Lemon Tart with Raspberries	5
New York Style Cheesecake	5
Strawberry Shortcake with Strawberries and whipped cream	5
Black Forest Torte	5
Eclairs and Cream Puff	5

# WORKING LUNCH BUFFETS

Price per person unless specified otherwise; minimum guarantee is 15 people or more

Includes the soup du jour & your choice of two salads & two sandwiches, house made Kennebec potato chips & two sweet selections.

Includes choice of lemonade or iced tea. \$5 supplement per person for additional sandwich choice.

## SALADS (CHOICE OF TWO)

Fresh Buffalo Mozzarella with Tiny Tomatoes, Olives & Basil

Market Greens with Choice of Balsamic Vinaigrette or Buttermilk Ranch

Green Asparagus Salad with Truffle Emulsion

Red Quinoa and Roasted Corn Salad with Olive Oil and Lemon

Wild Rice Salad with Cranberries, Walnuts and Garden Herbs

Caesar Salad with Shaved Parmesan and Focaccia Crouton

Grilled Garden Vegetable Salad with Balsamic Reduction

Tuna Nicoise with Dry Cured Olives, Green Beans, Red Pepper

Seasonal Fresh Fruit Salad

Mediterranean Greek Salad with Feta, Cucumber, Tomatoes, Olives

Iceberg Wedge Salad, Blue Cheese Crumbles, Tomatoes, Crispy Bacon

Penne Pasta Salad with Grilled Garden Vegetables and Basil Olive Oil

## SANDWICHES (CHOICE OF TWO)

Smoked Turkey, Brie & Pesto, Sprouts on Multigrain Bread

Roast Beef Sirloin, Aged Cheddar, Roasted Pepper and Arugula on Sourdough Bread

Chicken Salad, Crushed Cashews, Dried Cranberries, Lettuce on Croissant

Shaved Ham, Mortadella, Soppressata, Provolone Arugula, Romanesco, Pickled Onions on Muffaletta

Grilled Portobello Mushroom, Eggplant, Roasted Red Pepper with Fontina Cheese on Focaccia

Grilled Chicken Sandwich, Butter Lettuce, Avocado, Tomato, Pickled Onion on Rustic Ciabatta

38



# CREATE YOUR BOX LUNCH

Price per person unless specified otherwise; minimum guarantee is 10 people or more

***Includes your choice of two sandwiches, a salad, house made Kennebec potato chips, freshly baked cookies  
Seasonal fresh fruit & bottled water.***

\$5 supplement per person for additional sandwich choice

## **SALADS** (SELECT ONE)

Country Style Potato Salad

Greek Salad with Romaine, Feta & Red Onion

Penne Pasta Salad with Grilled Garden Vegetables

Pear Tomatoes, Fresh Basil, Baby Mozzarella

## **SANDWICHES** (SELECT ONE)

Roast Beef Sirloin, Aged Cheddar, Roasted Pepper and Arugula on Sourdough Bread

Chicken Salad, Crushed Cashews, Dried Cranberries, Tomato, Rustic Ciabatta

Smoked Turkey, Brie & Pesto, Sprouts on Multigrain Bread

Grilled Portobello Mushroom, Eggplant, Roasted Red Pepper with Fontina Cheese on Focaccia

\*ALL SANDWICHES CAN BE MADE WITH GLUTEN FREE BREAD UPON REQUEST

## **SWEETS**

Freshly Baked Chocolate Chip & Oatmeal Raisin Cookies

Seasonal Whole Fruit

28





# INVIGORATING PM BREAKS

Price per person unless specified otherwise; minimum guarantee is 10 people or more

## TAKE A BREAK

Assorted Potato Chips  
Popcorn, Roasted Mixed Nuts  
Trail Mix, Candy Bars

14

## CHILL

Assorted Ice Cream Bars  
Ice Cream Sandwiches  
Frozen Fresh Fruit Bars  
Iced Tea

16

## MEDITERRANEAN

Pita Bread, Crispy Pita Chips  
Sun-Dried Tomato Hummus  
Cucumber Dip  
Boccocini Mozzarella and Grape Tomatoes  
Chilled Mint Cucumber Water

18

## THE COOKIE JAR

Select from the following assortments of  
Chocolate Chip, Peanut Butter, Oatmeal Raisin &  
Snickerdoodle Cookies  
28 per dozen (minimum of 1 dozen per selection)

## PETITE SWEET SELECTION

Our Selection of Decadent Sweets  
Design for You  
Tree Selection      12

## SWEET SENSATIONS

Double Fudge Brownies  
Chocolate Chip Cookies  
Chocolate Truffles  
Chocolate-Dipped Strawberries  
Chocolate Dipped Coconut Macaroons  
Chilled Whole Milk

24



# DINNER

## RECEPITIONS

All prices are per piece; minimum guarantee is 10 people or more.

### PASSED HORS D'OEUVRES

Minimum 1 piece per selection per person. Recommendation is 3 selections per hour.

#### COLD

Seared Ahi Tuna with Wasabi Aioli on Crispy Wonton  
Beef Seared Rare with Harissa Aioli, Fried Capers on Rye Toast  
Crostini of Sonoma Chevre, Strawberry Balsamic Relish  
Seared Duck Breast on Sweet Potato Pancakes and Candied Mango  
Tandoori Chicken Salad with Mango Chutney  
Avocado and Shrimp Salad on Crispy Tortilla Plank  
Marin Brie Cheese & Grapes Crostini  
Crunchy Rice Crackers with Parmesan and Sun Dried Tomatoes  
House Cured Gravlax with Dill Crème Fraiche and Preserved Lemons  
Dungeness Crab Louie  
Bohemian Creamery Goat Cheese with Fig Chutney  
Mozzarella and Tomato Caprese Skewers with Basil and Balsamic Reduction

#### HOT

Korean Reuben Bites with Kimchee and Melted Gruyere Cheese  
Mac and Cheese Arancini with Truffle Aioli and Parmesan Dust  
Seared Fillet Mignon Tips with Sauce Béarnaise  
Mini Beef Wellington with Horseradish Tarragon Sauce  
Tempura Shrimp with Thai Chili Sauce  
Moroccan Spiced Petite Lamb Chops with Sorrel Pesto  
Thai Beef Satay with Kaffir Lime and Peanut Sauce  
Potato and Pea Samosas with Mint Raita  
Dates Stuffed with Blue Cheese and Crispy Lardon  
Petite Crab Cakes with Sriracha Aioli  
Panko Crusted Artichoke Hearts with Boursin Cheese  
Sturgeon Caviar with Kennebec Potato Chips and Lemon Crème Fraiche



# DINNER

## RECEPTIONS ADD ON

All prices are per piece; minimum guarantee is 10 people or more.

### Local and Imported Artisan Cheese Display

Fresh and Dried Fruit, Honey, Fig Jam, Nuts  
Rustic Breads and Crackers

17

Add on:

*Crudité of Fresh and Roasted Vegetables with Dips 6*

### Antipasto

Prosciutto de Parma, Italian Salami, Coppa Brasseola,  
Assorted Olives, Marinated Mozzarella, Butter Bean  
Salad, Artichokes, Pickled Vegetables  
Focaccia, Grissini and Artisan Breads

20

### Jumbo Prawn Cocktail

Three piece per person

Lemons, Cocktail and Louie Sauce

15

*Additional Shrimp at 4 per piece*

### Fresh Sushi Display

Six Pieces Per Person

Shrimp, Yellow Tail, Ahi Tuna, Salmon Sushi, Unagi,  
Assorted Sushi Rolls

Pickled Ginger, Wasabi and Soy Sauce

24

*Sushi Chef Available at Additional Fee*

*Sake Station on Ice Available - Charged on Consumption*

### Chilled Seafood on Ice

Display of Fresh Oysters (1 Piece per Person)

Green Lip Mussels (2 Pieces per Person)

Jumbo Shrimp (3 Pieces per Person)

Crab Claws (2 Pieces per Person)

Lemon, Cocktail & Louis Sauce

27



### Grilled Cheese and Tomato Bisque Bites

San Francisco Sourdough Bread, Fontina and  
aged Vella Cheddar Cheese

14

Add On

*Homemade Potato Chips or Kennebec Potato Fries 7*

### Oyster Bar

Local Oysters Shucked Front of You

Recommend 4-6 oysters per person

Local Oysters

J Champagne Mignonette

Cocktail Sauce, Horseradish, Lemon

38 per dozen

# DINNER

## RECEPTIONS ADD ON CONTINUED...

All prices are per piece; minimum guarantee is 10 people or more.

### Gourmet Sliders

Served on Miniature Brioche Buns

Select Two:

Smoked Pulled Pork, Bragg's Apple Cabbage Slaw, Blueberry BBQ

Black Angus Beef, Arugula, Grilled Onions, Special Sauce

Sesame Seed Crusted Yellow Fin Ahi Tuna, Seaweed Salad, Wasabi Mustard Dressing

Sliced Filet Mignon, Watercress, Sauce Béarnaise

Maryland Lump Crab Cake, Cilantro Relish, Chipotle Mayo

20

Add On

Homemade Potato Chips or Kennebec Potato Fries 7

### CARVING STATION

Let one of our expert chefs carve to order for your guests.

Minimum guarantee is 30 guests

Served with freshly baked rolls and butter

Whole Roasted Diestel Turkey, Orange Cranberry Relish, Brioche Bun	19
Ginger and Mirin Glazed Grilled Salmon, Cilantro Slaw	18
Dijon Basil Crusted Lamb Racks, Rosemary Jus	31
Peppercorn Crusted New York Strip Loin, Whipped Creamy Horseradish	26
Hibiscus and Pink Pepperc Rubbed Pork Prime Rib, Apricot Chutney	22
Slow Roasted Prime Rib with Au Jus and Horseradish	35

Add On

Mascarpone Whipped Potatoes & Seasonal Market Vegetables 10

### Chinatown Stir Crazy

Marinated Beef Satay with Thai Peanut Sauce

Chicken Pot Sticker with Togarashi and Soy Dip

Steamed Chinese BBQ Pork Bun

Shrimp Siu Mai, Vegetable Spring Roll,

Variety of Dipping Sauces

24

Moremore????

# PLATED MEALS

Includes freshly baked rolls & butter, coffee & tea service

Entrée price includes choice of soup or salad & dessert

Price per person unless specified otherwise, minimum guarantee is 15 guests or more

## SALADS

Baby Spinach, Radicchio, Strawberries, Shaved Boho Bell Goat Cheese, Poached Pear Vinaigrette

Watercress, Bibb Lettuce, Grilled Artichokes, Roasted Red Pepper, Grilled Zucchini  
Fresh Mozzarella Cheese, Sweet Basil Vinaigrette

Butter Lettuce, Wild Watercress, Heirloom Beets, Avocado, Pickled Onions, Verjus Vinaigrette

Jumbo Asparagus, House Made Truffle Ricotta, Spanish Peanuts, Soft Farm Egg

Wedge of Iceberg Lettuce & Point Reyes Blue Cheese, Tomato Carpaccio, Smoked Lardons  
Buttermilk Ranch Dressing

Baby Frisée, Lollo Rosso, Oven-Dried Tomatoes, Baked Goat Cheese Crostini, Lemon-Oregano Oil

Chefs Garden Salad with Shaved Seasonal Vegetables and Herb Vinaigrette

Mixed Garden Greens, Balsamic Roasted Grapes  
Candied Pecans, Shaved St George Cheddar,

Hearts of Romaine, Shaved Parmigiano-Reggiano, Herbed Croutons, Poached Garlic Vinaigrette

## APPETIZERS

Heirloom Tomato and Buffalo Mozzarella Salad, Basil, Balsamic Pearls and Reduction, EVOO

Dungeness Crab Terrine with Mango, Avocado and Tomato Cognac Emulsion

Crab Cake with Roasted Corn and Sweet Potato Succotash, Saffron Aioli

Porcini Mushroom Risotto with Shaved Pecorino Romano Cheese, White Truffle Oil

Seared Sea Scallop, Green Pea and Broad Bean Pastina, Shaved Apples, Lobster Jus

## SOUPS

Roasted Tomato Bisque with Basil Oil and Parmesan Frico

Tortilla Soup with Cotija, Cilantro, Crispy Tortilla

Cauliflower and Leek Soup, Curry Chantilly

Lobster Bisque with Vanilla Crème Fraiche

Porcini Mushroom Bisque, Thorn Ciabatta Croutons



# PLATED MEALS

Includes freshly baked rolls & butter, coffee & tea service

Entrée price includes choice of soup or salad & dessert

Price per person unless specified otherwise, minimum guarantee is 15 guests or more

## ENTREES

### Fish

Grilled Skuna Bay Salmon with Saffron Orzo, Spinach, Lemon Gremolata, Riesling Thyme Sauce  
Macadamia Crusted Mahi-Mahi with Mango Papaya Salsa, Steamed Jasmine Rice, Ginger Lemon Sauce  
Roasted Pacific Cod Fillet “Provençal”, Tomato, Dijon Herb Crust, Saffron Clam Ragout  
Miso Glazed Sea Bass with Wasabi Whipped Potato, Shitake Mushroom and Bok Choy  
Crab Stuffed Sole with Basil and Jerusalem Artichoke Puree, Zucchini Planks, Roasted Eggplant

### Poultry

Grilled Chicken Breast with Cranberry Apricot Rice Pilaf, Caramelized Onion and Seasonal Vegetables  
Roasted Petaluma Chicken, Parmesan Spätzle, Apple Braised Red Cabbage, Morel Cognac Sauce  
Stuffed Chicken Breast with Boursin Cheese, Wrapped in Crispy Prosciutto, Olive and Tomato Ragout,  
Sesame Crusted Thai Chicken Breast with Mild Coconut Curry, Jasmine Rice, Seasonal Vegetables  
Pan Roasted Chicken Breast, Mashed Sweet Potatoes, Cornbread Stuffing, Sage and Cranberry Jus

### Meat

Butter Seared Fillet Mignon with Mascarpone Whipped Potatoes, Sautéed California Vegetables, Sauce Béarnaise  
Braised Short Ribs with Mashed Cauliflower, Curly Kale, Balsamic Pearl Onions, Natural Braising Jus  
Grilled Petite Fillet with Weiser Farm Marble Potatoes, Roasted Cipollini Onion, Red Wine Reduction  
Napoleon of Beef Tenderloin and Grilled Artichokes, Celery Root Puree, Baby Vegetables, Horseradish Béarnaise  
Grilled Flat Iron Steak with Roasted Corn Succotash, Asparagus and Crispy Pancetta  
Herb and Dijon Crusted Colorado Rack of Lamb, Roasted Fingerling Potatoes, Ratatouille, Mint Jus  
Liberty Farm Duck Breast with Green Lentils and Vegetable Ragout, Blackcurrant Pinot Noir Sauce  
Bacon Wrapped Pork Tenderloin with Braised Butter Beans, Swiss Chard and Wild Mushroom Ragout

### Vegetable

Baked Crimini Mushrooms, Spoon Leaf Spinach, Tomatoes, Zucchini & Goat Cheese “en Cocotte”  
Napoleon of Eggplant Parmesan, Sun Dried Tomato Tapenade, Fresh Mozzarella, Polenta Planks  
Vegetable Curry, Jasmine Rice, Mango, Toasted Coconut, Dried Cranberries  
Red Quinoa and Potato Terrine, Balsamic Roasted Eggplants, Curried Cauliflower and Pine Nuts  
Ricotta Spinach Ravioli with Roasted Tomato Compote, Herbed Béchamel

## PLATED MEALS

Includes freshly baked rolls & butter, coffee & tea service

Entrée price includes choice of soup or salad & dessert

Price per person unless specified otherwise, minimum guarantee is 15 guests or more

## DESSERT

Vanilla Bean Crème Brûlée with Seasonal Berry Compote

Chocolate Molten Lava Cake with Dulce de Leche Ice Cream

Chocolate Brioche Bread Pudding with Jack Daniels Caramel Sauce

Cinnamon Churros with Chocolate Fondue and Bavarian Cream

Raspberry and Mango Sorbet Martini with Fresh Seasonal Berries

Chocolate Pot de Crème and Madelaine Cookie, Candied Hazelnuts, Crème Chantilly

Panna Cotta with Elderflower Honey, Candied Almonds, Gingered Apricot Chutney



# **BUFFET MEALS**

Includes freshly baked rolls & butter, coffee & tea service

Price per person unless specified otherwise, minimum guarantee is 20 guests or more

## **Little Italy**

Garlic Bread, Focaccia, Grissini

Tuscan Kale and White Bean Soup

Hearts of Romaine, Pecorino Romano, Garlic Croutons, Caesar Dressing

Petite Fresh Mozzarella with Tomato, Fresh Basil, Olive Oil, Balsamic Reduction

Antipasto Salad with Orecchiette Pasta, Salami, Provolone, Artichokes, Kalamata Olives

Herb Roasted Rock Fish with Sun Dried Tomato Tapenade

Chicken Cacciatore with Marsala and Wild Mushrooms

Penne Pasta with Prosciutto, Artichokes and Asiago Cream

Seasonal Italian Style Roasted Vegetables

Assorted Pastries and Tarts, Tiramisu, Panna Cotta, Pistachio Cannoli

## **All American BBQ**

Jalapeno Cheddar Corn Bread with Honey Butter

Texas Style Chili with Classic Condiments

Garden Green Salad with Ranch Dressing and Herbed Vinaigrette

Potato Salad with Scallions, Horseradish and Hardboiled Eggs

Cabbage Slaw with Cilantro and Braggs Apple Cider Vinaigrette

Coffee Chili Rubbed Roasted Petaluma Chicken

Slow Roasted BBQ Baby Back Ribs

Grilled Atlantic Salmon with Corn and Tomato Relish

Baked Potatoes with Sour Cream and Chives

Ranch Beans with Honey Molasses

Corn On the Cobb

Warm Apple Cobbler with Häagen-Dazs Vanilla Ice Cream

## **California Baja**

Roasted Chicken & Tortilla Soup, Flash Fried Tortillas

Market Fresh Greens, Jicama, Grapefruit, Queso Fresco, Citrus Vinaigrette,

Baja Slaw, Pickled Radishes, Jalapenos & Roasted Peppers

Chile Adobo Marinated Flank Steak, Avocado Cream and Chimichurri Sauce

Grilled Tequila Lime Chicken, Charred Corn & Pepper Salsa

Chipotle Rubbed Pacific Salmon, Cilantro, Oranges & Mango

Black Beans, Chile Tomato Scented Rice

Warm Corn Tortillas

Petite Cinnamon Churros, Mexican Chocolate Fondue, Caramel Flan



# **BUFFET**

## **MEALS**

Includes freshly baked rolls & butter, coffee & tea service

Price per person unless specified otherwise, minimum guarantee is 20 guests or more

### **San Francisco China Town**

Rock Shrimp and Green Papaya Salad with Toasted Peanuts, Cilantro and Thai Basil Lime Vinaigrette

Rice Noodle Salad with Cucumber, Mango, Mint and Toasted Sweet Chili Vinaigrette

Chef Garden Greens with Soy and Ginger Vinaigrette

Vietnamese Shaking Beef with Sugar Snap Peas and Bamboo Sprouts

Chicken and Cashew with Broccoli and Bean Sprouts, Oyster Sauce

Miso Glazed Organic Tofu Skewers with Shitake and Green Onions

Assorted Dim Sum

Chicken Pot Sticker, Shrimp Shumai, BBQ Pork Buns, Crispy Vegetable Egg Rolls Dipping Sauces

Vegetable Fried Rice

Sticky Rice Pudding with Fresh Tropical Fruit

Fresh Seasonal Fruit Tart

### **Chalk Hill**

Roasted Tomato Bisque with Baked Ricotta and Basil

Garden Green Salad with Shaved Vegetables, Balsamic Vinaigrette

Roasted Beet Salad with Arugula, Citrus, Goat Cheese, Roasted Walnut, Pickled Shallots

Orzo and Baby Shrimp Salad with Avocado and Citrus Vinaigrette

Roasted Local Bass with Saffron Clam Sauce

Baked Petaluma Chicken with Leeks and Grapes, Verjus Thyme Reduction

Grilled Flank Steak with Fennel and Harissa, Porcini Mushroom Ragout

Roasted Weiser Farm Multicolored Potatoes

Seasonal Vegetables with Olive Oil

Assorted Miniature Desserts, Pies and Chocolate Truffles



# CATERING INFORMATION

Enclosed for your review are a range of suggested menus. These menus have been created specifically with the culinary experience a group visiting wine country would enjoy. Our experienced culinary, catering and convention services team welcome the opportunity to create custom menus to meet the needs and suit the preferences of your guests. If there are any needs not addressed within, it would be our pleasure to discuss them with you.

Please note the rates quoted are subject to 22% Service Charge and 8.25% California Sales Tax applicable to all food, beverage, and audio/visual equipment.

When planning your menu, we suggest selecting one main course for all guests; however, you may offer a choice of main course options if the following guidelines have been met:

- A maximum of two main course options, plus a vegetarian alternative, may be offered. Additional surcharge of \$10.00 per person will apply for a 3rd main course option.
- The catering department must be provided with all meal function selections no later than ten (10) business days prior to the event.
- For split entrees the higher priced main course will prevail for both meal selections and must be guaranteed separately.
- Each person must have a pre-set place card that includes a symbol indicating the main course selected. The Resort will also require as a spread sheet with guest names, table number and individual order.

Prices on the enclosed menus are subject to change based on market fluctuations. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection and type of event.

## **Alcoholic Beverage Policy**

The sale and service of all alcoholic beverages is regulated by the California State Liquor Commission. Tisza Catering is responsible for the administration of the regulations; therefore, it is our policy that no alcoholic beverage(s) may be brought into your private event. In the event a group is permitted to bring in their own wine, a corkage fee of \$20 per bottle plus tax and service charge will be assessed.

- A \$150 Bartender fee will be assessed for each bar set. Our standard is one bar/bartender up to 100 guests.
- If revenues do not meet or exceed \$500, exclusive of Service Charge and Sales Tax per bar, the difference for each bar will be assessed for each bar.

## **Culinary**

Please be aware that fluctuations in food costs due to unforeseen market conditions occasionally prompt the hotel to adjust menu pricing. The published menus with pricing are accurate at the time of printing, however, it is only after the Event Orders & final details are set that we can firmly guarantee pricing. Adjustments on published menus are traditionally corrected to market conditions & costs on an annual basis. If your contracted date is a year or more into the future, please request an updated menu closer to the time of final planning. To assure availability of all chosen items, please give your menu selection to our catering department no later than 5 weeks prior to your event.

### **Coat Check**

Coat Check requires an attendant from beginning through end of your event at \$40 per hour with a four-hour minimum

### **Confirmation of Attendance**

In order to ensure the success of your event, it is necessary for the catering and conference services office to be notified with your final person count no later than three (3) business days prior to the event date. This number will not be subject to any further reduction after the guarantee has been given. If the catering office is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. Should your attendance increase suddenly or unexpectedly the Resort cannot guarantee identical service to more than 5% over your guarantee.

### **Labor Fees**

A labor fee of \$150 will be assessed when guarantees are fewer than 20 guests for all Full Breakfast, Lunch, Reception, or Dinner functions.

All action stations requiring a chef will be charged \$175 per chef.

### **Terms and Conditions**

#### **Shipping and Receiving**

Should you have materials associated with your upcoming event, please send them to the resort no earlier than two days prior to the event. There may be a charge for storage of boxes. All parcels are to be addressed as follows:

Holiday Inn Windsor  
8757 Old Redwood Highway  
Windsor, CA, 95492  
(name of catering contact)  
(name of your group) - (group arrival date)

#### **Conference Services Event Planner**

We will be happy to make arrangements for any special needs such as car rentals, buses, tours or limousine service. Other special needs such as babysitters or restaurant reservations.

Full Planner Services available for Team Building, Offsite Planning and Catering, Transportation Services including Arrival and Departures, Entertainment, Décor – please let us know what we can do to assist you with your program and planning.

#### **Facility and Labor Fees**

Facility fees for all our private dining rooms will be quoted by the sales staff at the time of contracting. Facility fees will vary depending on the room(s) and times reserved. Your facility fee includes event coordination, tables with full length white linens, banquet chairs, votive candles, flatware, and glassware. All set-ups, clean-up and banquet staffing of your event is included with the exception of room turns or mid-day resets.

Chiavari chairs are available for events of \$10.00 per chair.

Buffets requested for more than ninety minutes will be charged a per person fee to be determined at the time of request.

#### **Meeting Space/Event Space**

The resort reserves the right to assign another room for a function. In the event that the room originally designated for such function shall become unavailable or inadequate the resort has sole discretion to reassign space.

#### **Wine Tastings**

Labor fees will apply to extra room set ups/breakdowns, wine tasting set ups and or any other special request setups. Wine tastings will include 3 wine glasses per person, 1 dump bucket for every 3 attendees, 1 spit cup per person, pitcher of water without ice or lemon, pad of paper with pen, unsalted soup cracker.

**Guarantees**

The expected number of attendees must be communicated to Holiday Inn Windsor catering department a minimum of 72 business hours prior to the event. This number will be considered a guarantee and is not subject to reduction. If we do not receive a guarantee outside this time frame, the number of attendees expected on the catering contract will be considered a guarantee and charges will be assessed accordingly. Your final bill will be charged for your actual attendance or guaranteed attendee count, whichever is greater.

**Security**

The Holiday Inn Windsor shall not assume responsibility for damaged, lost or stolen merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, security officers may be arranged through the Catering and Conference Services office at an additional charge.

**Damages**

The Holiday Inn Windsor reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our Catering and Conference Services representatives will be pleased to answer your questions.

**Deposits**

The first deposit and signed agreement confirms your event date and time (the first deposit will vary depending on the size of your event). All deposits are nonrefundable and will be applied to the final balance of your event. If you need to change the date of your event, please inquire with your Sales or Catering Manager.

**Payment**

Direct billing is not available for meetings or events. A credit card for all events is required for final payment. We accept Visa, MasterCard, American Express, Discover, and Cash.

**Agreement**

Once you have selected your preferred date, The Holiday Inn Windsor will issue an agreement for catering facilities. We require that a signed, original copy of the contract and the non-refundable deposit be returned by the date indicated on your contract to secure the date.

**Vendors**

Upon contracting with, The Holiday Inn Windsor we will provide a complete referral list of vendors who may assist you with flowers, photography, cakes, music and transportation. If you prefer, you are welcome to make arrangements with your own professional vendors. Outside vendors must be professional vendors and we ask that you advise them to contact The Holiday Inn Windsor for instructions on our vendor policies. The Holiday Inn Windsor reserves the right to approve or refuse any vendors.

**Audio / Visual**

Our complete Audio/Visual Department will be available to assist you. Therefore, the hotel will be the exclusive provider of audio/visual equipment and rental.

**Decoration**

It is our pleasure to consult with you on your decorative preferences. Decorations or displays brought into the hotel by the person must be approved prior to arrival by your conference services manager. Items may not be attached to any movable or stationary wall, floor, window or ceiling with nails, staples, tape of any other substance.

**Function rooms**

Function rooms are assigned by Holiday Inn Windsor according to the guaranteed minimum number of persons anticipated. Round tables of eight (8) or ten (10) persons are customary

*We look forward to hosting your event!*



The Town Green Wedding and Event Center

Tisza Catering

8757 Old Redwood Highway  
Windsor, CA, 95432