



Breakfast

All American Breakfast Buffet

16

choice of fluffy scrambled eggs or western style eggs
potato cubes • choice of two - bacon, sausage or ham
oatmeal • toast • choice of french toast or pancakes
assorted cereals • yogurt • granola • sliced fresh fruit
muffins • bagels • butter • preserves • cream cheese
coffee • tea • decaffeinated coffee • juices • milk

Heart Healthy Buffet

12

quaker oatmeal • granola • raisins • pecans • dried
cranberries • brown sugar • sliced apples • cinnamon
• slivered almonds • skim and whole milk • coffee
• tea • decaffeinated coffee

Omelet Station upgrade

5

bacon • ham • onions • peppers • broccoli • tomato
mushrooms • shredded colby jack cheese • swiss cheese

***Omelet station must be purchased in conjunction with one of
the breakfast buffets, Grande Continental or Healthy
Choice Break.***

Breakfast Croissant Sandwich

12

fluffy scrambled eggs served on a flakey croissant with
cheese and ham accompanied by potato cubes

***entrees are served with orange juice, decaf , regular coffee,
tea, and assortment of biscuits and muffins***

Better'N Eggs, egg whites and skim milk available upon request



***Buffet prices are based 25 or more people for one hour consumption. Add \$1.00 for groups of 24 or less.
Prices do not reflect 21% service charge and 6% sales tax.***



Break Time

Grande Continental

13

coffee, tea, and decaffeinated coffee • bottled water
selection of fruit juices • sliced fresh fruit display
yogurt • muffins • breakfast bread • preserves
sweet cream butter • bagels with cream cheese
warm walnut sticky buns

Classic AM Break

10.5

coffee, tea, and decaffeinated coffee • bottled water
selection of fruit juices • muffins • danishes • bagels
add sliced fresh fruit or assorted yogurts 2

All Day Meeting Break

24

Morning Pre-meeting

coffee, tea, and decaffeinated coffee • bottled water
selection of fruit juices • display of breakfast breads
muffins • danishes

Mid-morning refresh

coffee, tea, and decaffeinated coffee • bottled water
assorted soft drink • sliced fresh fruit display
strawberry yogurt dip • Nature Valley granola bars
Kellogg's nutri-grain bars

Mid-afternoon

coffee, tea, and decaffeinated coffee • bottled water
assorted soft drink • assorted cookies • brownies
whole fruit • Hershey's miniatures

Healthy Choice

13

coffee, tea, and decaffeinated coffee • bottled water
selection of fruit juices • V8 • sliced fresh fruit display
greek yogurt • low fat muffins • granola bars • kashi
granola • bran cereal • skim milk • dried fruit and
nuts

Break Enhancement

(add a selection from below to any break package)

mini egg, ham, and cheese croissants 4

warm walnut sticky buns 3

warm cinnamon rolls 3



*Break prices are based 25 or more people for one hour consumption. Add \$1.00 for groups of 24 or less.
Prices do not reflect 21% service charge & 6% sales tax.*



Break Time

Hershey Break

11

chocolate chip, white chocolate macadamia nut and chocolate on chocolate cookies • brownies
variety of Hershey's miniatures, hugs, and kisses
chocolate and 2% milk • soft drinks • coffee • tea
decaffeinated coffee

Cookie Connection

10.5

chocolate chip, oatmeal, and sugar cookies
brownies • coffee, tea, and decaffeinated coffee
soft drinks • milk • bottled water

Crunch Break

9

Herr's potato chips • Smart food popcorn • pretzels
tortilla chips • crudité vegetables • onion dip • salsa
vegetable dip • soft drinks • bottled water



By the gallon

coffee, tea, and decaf	40
(half gallon)	25
iced tea, lemonade, fruit punch	25

Trays and bowls

bagels	25 per dozen
muffins	25 per dozen
danishes	25 per dozen
brownies	25 per dozen
cookies	25 per dozen
granola bars or nutri-grain bars	25 per dozen
soft pretzels	18 per dozen
Herr's potato chips with onion dip	9 per pound
pretzels with whole grain mustard	9 per pound
tortilla chips with salsa	10 per pound
mixed nuts	25 per pound
peanuts	15 per pound



**Break prices are based 25 or more people for one hour consumption. Add \$1.00 for groups of 24 or less.
Prices do not reflect 21% service charge and 6% sales tax.**



Plated Lunch

Appetizers (select one)

new england clam chowder • cream of broccoli soup
• tomato basil soup • cream of mushroom soup • hearty
vegetable soup • pa dutch chicken and corn noodle soup
• tossed salad • caesar salad • seasonal fruit medley
martinis

Beef and Pork

petite char-grilled filet mignon 26
(gluten free)

simply seasoned with garlic, sea salt and cracked black pepper

grilled london broil with sauce aux champignons 20
(gluten free)

*grilled London broil, hand carved thin and topped with button
mushrooms in a demi glace (rich brown sauce)*

braised short ribs with a boston ale demi glace 21

*slow roasted till fork tender and topped with a light demi glace
finished with sam adams boston ale*

rosemary-dijon mustard crusted pork loin 19

*farm fresh pork loin slathered with dijon mustard, rosemary and
garlic then slow roasted and served with a dijon mustard cream
sauce.*

Poultry Entrees

chicken marsala 18

*A classic favorite chicken cutlets sautéed in a Marsala wine
sauce with mushrooms*

chicken romano 18

*Baked chicken cutlets topped with ham, mozzarella and
Romano cheeses and finished with a tomato sauce*

baked stuffed chicken breast 18

*a pennsylvania dutch favorite with homemade bread stuffing
baked inside a chicken breast and topped with supreme sauce*

turkey and stuffing 18

*slow roasted turkey served with our homemade bread stuffing
topped with a pan gravy*

Seafood Entrees

crab stuffed flounder 23

*fillet of flounder stuffed with crabmeat and topped with a lem-
on buerre blanc sauce*

chili -maple seared salmon 21

atlantic salmon seared with chili and maple flavors

Prices do not reflect 21% service charge and 6% sales tax.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness *



Plated Lunch

Pasta and Vegetarian

traditional lasagna with meat sauce 19
layers of mozzarella, ricotta, cottage, and parmesan cheeses; ground beef and marinara sauce between sheets of pasta

vegetable lasagna (vegetarian) 19
vegetables and cheeses topped with a creamy alfredo sauce and layered between pasta sheets and baked till golden brown

portobello napoleon (vegan remove mozzarella) 17
balsamic vinegar marinated vegetables (egg plant, zucchini, yellow squash, asparagus, red bell pepper, portobello mushroom) grilled and assembled with fresh mozzarella over light tomato basil broth



Desserts (select one)

apple pie • cherry pie • chocolate cake • carrot cake
peanut butter pie • pecan pie • cheesecake • brownies
vanilla or chocolate ice cream • seasonal fruit medley
martini • sugar free fruit pies • sugar free cheesecake •
gluten free cake

entrees are served with appetizer, chef's choice of potato or rice (except pasta and vegetarian dishes), chef's choice of vegetable, and dessert

If you have specific dietary needs or would like something different please inquire about a custom chef-tailored menu to fit your individual tastes and needs.



Prices do not reflect 21% service charge and 6% sales tax.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness **



Buffet Lunch

**All buffets are a minimum of 50 people
25 to 49 people add \$2.00 per person.**

Little Italy

22

caesar salad • antipasto tray • tomato and fresh mozzarella salad • chicken parmesan • italian sausage with peppers and onions • your choice of meat lasagna, or vegetable lasagna • green beans amandine • italian bread breadsticks • assorted pies and cakes • beverage

Deli Buffet

21

soup du jour • tossed salad • potato or pasta salad • potato chips • lettuce • sliced tomatoes • onions • pickles • condiments • sliced tavern ham • smoked turkey • roast beef • american cheese • cheddar cheese • swiss cheese • assorted breads • pies • cakes • beverage

Pennsylvania Dutch Buffet

22

chicken corn noodle soup or corn chowder • roast turkey with bread filling • baked ham with your choice of pineapple sauce or cranberry mango chutney • garlic mashed redskin potatoes • gravy • honey glazed carrots or buttered corn tossed salad with two dressing • relish tray • dinner rolls butter • assorted cakes and pies • beverage

Lite Luncheon Buffet

19

tossed salad • pasta salad • sliced fresh fruit • tuna salad egg salad • **your choice of two wraps:** smoked turkey, vegetable wrap, ham and swiss wrap, or roast beef and cheddar wrap • bread • rolls • cookies • beverage

Create Your Own Lunch Buffet

23

create your own lunch buffet comes with tossed salad with two dressings, fruit salad, and pasta salad

Choose two entrees

stuffed chicken breast • chicken marsala • caribbean jerk chicken • chicken and broccoli alfredo • traditional meat lasagna • shrimp and prosciutto orecchiette • vegetable lasagna • pasta primavera • cheese ravioli • chili maple salmon • beef tips with peppers and onions • baked aromatic spiced ham with a cranberry-mango chutney • rosemary crusted roast pork loin with a dijon-creamsauce • roast pork loin with a boston ale demi glace • london broil in a demi glace

Choose one of the following:

wild rice pilaf • honey roasted red potatoes • creamy-garlic mashed potatoes • potatoes au gratin

Accompanied by:

chef's choice of vegetable dinner rolls and butter assorted cakes and pies beverage

Buffet prices are based 50 or more people for one hour consumption. For 25-49 people add two dollars (\$2) per person. Prices do not reflect 21% service charge and 6% sales tax.



Light Lunch

Light Luncheons

light lunches are plated and served with fruit martini or soup, dessert, beverage and rolls where applicable

chicken caesar salad **15**

grilled chicken breast atop chopped romaine with croutons, parmesan cheese, tomato wedges and cucumbers

chef salad **15**

spring mix and iceberg piled high with julienne ham, smoked turkey, swiss cheese, and cheddar cheese accompanied by hard boiled egg, tomato wedges, and cucumbers topped with crumbled bacon

new england chicken salad **16**

chopped romaine topped with grilled chicken breast, dried cranberries, slivered almonds, tomatoes, cucumbers, and finished with ranch dressing and barbeque drizzle

ham and turkey club croissant **15**

a buttery croissant piled high with ham and smoked turkey atop green leaf lettuce, sliced tomatoes and bacon



avocado smoked turkey wrap or croissant **14.5**

a jumbo tortilla stuffed with smoked turkey, lettuce, tomato, avocado and crumbled bacon with ranch dressing

roasted red pepper and turkey sandwich **14**

sliced smoked turkey breast piled high on focaccia bread with lettuce and tomato topped with a roasted red pepper aioli

vegetable quiche **15**

traditional egg and cheese loaded with broccoli, shredded carrots, sundried tomatoes, red onion, baby spinach, and red pepper served with tomato parmesan

Boxed Lunches **15.5**

Choose from:

ham or turkey on a kaiser • smoked turkey wrap • italian sub
ham or turkey cheese sub • vegetable wrap.

boxed lunch includes: bagged chips or pretzels, lettuce, tomato, condiments, potato salad or coleslaw, fresh baked chocolate chip cookies and a beverage



Prices do not reflect 21% service charge and 6% sales tax.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness *



Receptions/Hors d'oeuvres

A la Carte Cold Hors d'Oeuvres

(per 100 pieces)

jumbo iced shrimp bowl with cocktail sauce	310
fresh sliced fruit display served with yogurt dip	200
antipasto platter	250
stuffed salami or lebanon bologna cornets	200
asparagus and boursin cheese wrapped in prosciutto	300
grilled vegetable tray	200
tomato bruschetta crostinis	190
<i>(babaganoush • olive-feta tapenade • roasted red pepper hummus)</i>	

A la Carte Basic Hot Hors d'Oeuvres

(per 100 pieces)

spanakopita	240
mini assorted quiche	240
franks en croute	185
mac and cheese melts	200
vegetable egg roll	190
chicken sesame	200
chicken quesadilla cornucopia	300
petite chicken cordon bleu	190
buffalo wings	200
swedish or italian meatballs	180
southern fried chicken drummettes	200

A la Carte Premium Hot Hors d'Oeuvres

(per 100 pieces)

baked brie en croute with raspberry	280
thai peanut chicken satay with peanut sauce	230
asparagus and asiago crisp in phyllo	300
crab stuffed mushroom caps	275
breaded shrimp	225
petite crab cakes on crostinis with remoulade	275
bacon wrapped scallops	350
bacon wrapped tenderloin with soy glaze	310
shrimp and snow pea wrapped with bacon	310



*Hors d'oeuvres are based on 100 pieces per tray. As a general rule of thumb plan on 6-7 piece per guest
Prices do not reflect 21% service charge and 6% sales tax.*



Receptions/Hors d'oeuvres

Package Reception

(price based on one hour reception)

Grande Package

24

choose any 5 basic hot hors d'oeuvres

presentation of international cheeses including:

bleu cheese • brie • cheddar • havarti • pepper-jack
provolone • smoked gouda • swiss • assorted crackers •
whole grain mustard • honey mustard

(choice of one)

presentation of sliced fresh seasonal fruit and garden
fresh vegetable crudité with ranch and bleu cheese dip



Royale Package

21

choose any 3 basic hot hors d'oeuvres

presentation of international cheeses including:

bleu cheese • brie • cheddar • havarti • pepper-jack
provolone • smoked gouda • swiss • assorted crackers •
whole grain mustard • honey mustard

(choice of one)

presentation of sliced fresh seasonal fruit and garden
fresh vegetable crudité with ranch and bleu cheese dip



packages can be individually tailored for your event

to add premium hors d'oeuvres to your package

please speak with your sales representative

*Package hors d'oeuvre prices are based on 25 people or more for one hour consumption.
Prices do not reflect 21% service charge and 6% sales tax.*



Receptions/Specialty Stations

Specialty Stations

Carved stations are only available with the purchase of an hors d'oeuvre package, dinner entrée or dinner buffet . Specialty stations can be purchased as an upgrade for the lower price or bundled together at the higher price, minimum of two stations.

Carved Specialties

(served with the appropriate accoutrements)

whole roasted tenderloin	250
<i>seasoned with a hickory dry rub and served with a demi-glace (serves 22 people)</i>	
top round of beef	300
<i>garlic dry rubbed with rosemary jus lie (serves 90 people)</i>	
roasted loin of pork	190
<i>rosemary and dijon crusted (serves 55 people)</i>	
whole roasted turkey	175
<i>served with turkey gravy and roasted red pepper aioli (serves 40 people)</i>	
baked aromatic ham	175
<i>served with cranberry - mango chutney and whole grain mustard (serves 50 people)</i>	
seared sesame crusted ahi tuna	market price
<i>wasabi aioli, pickled ginger, and soy sauce</i>	

Martini Mashed Potato Bar

3/12

mashed red skin potatoes • mashed sweet potatoes
country gravy • sour cream • sweet cream butter
bacon crumbles • steamed broccoli pieces • crumbled
bleu cheese • shredded cheddar cheese • green onions
mini marshmallows • candied pecan • brown sugar

Salad Works

2/10

mesclun mixed greens • romaine lettuce • cucumbers
cherry tomatoes • bleu cheese crumbles • mushrooms
shredded cheddar • broccoli florets • crumbled bacon
dried cranberries • candied pecan • choice of dressings

Pasta, Pasta!

4/13

your choice of two: tri-colored tortellini • jumbo cheese
ravioli • penne • rotini
your choice of two sauces: marinara • pesto • alfredo
bolognese • rose • mornay • florentine
sautéed mushrooms • roasted red peppers • steamed
broccoli florets • parmesan cheese • sundried tomatoes
black olives • garlic bread sticks

Viennese Table

5/12

mini profiteroles • petit fours • mini eclairs • petite
cheesecake • triangle dessert bars • assorted cookies

Bananas Foster Flambe

2/10

flambéed bananas using myer's dark rum and other
liquors served over vanilla ice cream

*Carving and Station prices are based on 25 people or more for one hour consumption.
Fifty dollar (\$50) attendant fee applies to each station. Prices do not reflect 21% service charge and 6% sales tax.*



Cocktails

Beverages

The Holiday Inn Harrisburg-Hershey encourages responsible alcohol consumption. Bartenders are required to ask for identification from every patron and to refuse service of alcoholic beverages to any person who, in the hotel's judgment, appears to be visibly intoxicated. The Holiday Inn is the only licensed authority to dispense and sell alcoholic beverage on the premises. Therefore, outside liquor is not permitted to be brought into any function.

Domestic Beers

budweiser • bud light • coors light • miller lite
• rolling rock • yuengling larger

Imported Beers

amstel light • corona extra • labatt's blue • heineken
smithwicks

Craft Beers and Ales

seasonal selections from the following brewers: abita dogfish
head • flying dog • lancaster brewing • rogue stoudt's
• troegs • victory

Keg Beer and Ales

Market price



Open Bar Packages

Premium Brands

per person first hour 13
per person each additional hour 8

Call Brands

per person first hour 11
per person each additional hour 7

Lite Bar

per person first hour 10
per person each additional hour 7

Cash Bars

(priced per drink)

premium brands 6.25 and up
call brands 5.50
house wine 6.00
imported and craft beer 5.50 and up
domestic beer 4.50
juices and bottled water 3.00
soda 2.00

All cash bar sales are subject to a service fee of \$50 per bartender. Service charges are not included in the price of drinks unless requested. Also, for your added convenience a hosted bar on consumption can be arranged and billed to your account on a per drink consumed at the conclusion of the function. All minimums, sales guarantees and charges required for "cash bars" are applicable to "as consumed" bars.

**Two domestic, one import, one craft (Troëgs) and one non-alcoholic beer are selected for bars. If there is a brand that you prefer, please consult your catering coordinator. Prices do not reflect 21% service charge & 6% sales tax.*



Plated Dinner

all entrees are served with choice of an appetizer, salad, chef's choice of potato, vegetable, rolls, beverage, dessert. choice of two entrees for an additional \$2 per person

Appetizers (select one)

italian wedding soup • bacon, onion and gorgonzola tart
lemon sorbet • raspberry sorbet • fresh fruit medley
poached pear with a brandy reduction

Upgraded Appetizers (select one) **add \$2**

bruschetta shrimp on crostini • shrimp cocktail martini
• crab ceviche in a martini • mini crab cake with a red
pepper coulis • beef carpaccio with fresh mozzarella and
roma tomatoes

Salads (select one)

tossed garden salad with **choice of two dressings**
• caesar salad • spinach and mushroom salad
• caprese salad over bibb lettuce • arugula with
strawberries and cracked black pepper-strawberry
vinaigrette (**spring and summer**) • tomato and mozzarella
salad (**fall and winter**)

Beef Entrees

- | | |
|--|-----------|
| twin tournedos fromage | 39 |
| <i>grilled twin 4oz petite filet mignon's topped with a cabernet demi glace and crumbled gorgonzola cheese</i> | |
| roast tenderloin of beef | 37 |
| <i>whole roasted tenderloin seasoned with hickory and slow roasted to perfection</i> | |
| filet mignon | 38 |
| <i>chargrilled 8oz filet mignon seasoned with montreal seasoning topped with a mushroom cap</i> | |
| prime rib of beef | 36 |
| <i>slow roasted to your liking, hand carved and served au jus</i> | |
| london broil with button mushroom sauce | 29 |
| <i>marinated flank steak grilled and hand carved topped with a button mushroom sauce</i> | |
| braised short ribs with a boston ale demi glace | 31 |
| <i>slow roasted till fork tender and topped with a demi glace finished with samuel adams boston ale</i> | |
| cajun sirloin steak with a bourbon glaze | 33 |
| <i>cajun seasoned and seared to lock in the flavor and topped with a sweet bourbon sauce</i> | |

Prices do not reflect 21% service charge and 6% sales tax.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness **



Plated Dinner

Pork, Veal and Lamb Entrees

- rosemary crusted pork loin** **28**
center cut pork loin hickory rubbed and roasted, sliced and topped with a rosemary demi glace
- seared pork flat iron steak** **28**
hickory seared pork flat iron steak served with a rosemary au jus
- veal tortellacci** **28**
veal and beef stuffed tortellacci topped with a mushroom cream sauce



Poultry Entrees

- chicken romano** **28**
chicken layered with ham and provolone cheese and seasoned with a sundried tomato seasoning and placed atop a rich marinara sauce
- honey lime chicken** **27**
chipotle marinated, grilled and topped with a honey lime sauce served over a bed of julienne leeks
- stuffed chicken breast** **28**
a homemade PA dutch bread stuffing baked inside a chicken breast and topped with supreme sauce
- apple walnut chicken** **28**
with homemade stuffing infused with diced apples, candied walnuts and topped with a cinnamon cream sauce
- chicken oscar** **32**
seared chicken topped with asparagus and a maryland crab cake topped with a diced tomato infused hollandaise sauce
- chicken marsala** **27**
sautéed chicken with sliced mushrooms and roasted red peppers topped with an aged marsala wine sauce

Prices do not reflect 21% service charge and 6% sales tax.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness *



Plated Dinner

Seafood Entrees

stuffed flounder	33
<i>filet of flounder stuffed with crabmeat and topped with a lemon beurre blanc sauce</i>	
orange roughy	33
<i>old bay seasoned fillet baked and topped with your choice of florentine sauce or beurre noisette (brown butter sauce)</i>	
chili-maple seared salmon	31
<i>salmon seared and topped with a sweet chili maple glaze</i>	
cajun charred swordfish	Market Price
<i>seared swordfish steak served over fresh tomato salsa topped with beurre d'ail (garlic butter)</i>	
lemon garlic tilapia	29
<i>baked tilapia filet drizzled with lemon and garlic and topped with cracked black pepper</i>	
crab cakes	38
<i>our original recipe of moist crab meat, a few spices and a little bread crumbs make this one of our customer's favorites</i>	
filet and stuffed shrimp	45
<i>grilled filet mignon accompanied by three crabmeat stuffed jumbo shrimp</i>	
filet and crab cake	45
<i>grilled filet mignon accompanied with our homemade maryland crab cake</i>	

chicken and crab cake	36
<i>grilled chicken breast topped with a red pepper hollandaise and a maryland crab cake</i>	

chicken and stuffed shrimp	36
<i>grilled chicken breast topped with a lemon cream sauce and three jumbo crab stuffed shrimp</i>	

Pasta Entrees

shrimp and prosciutto orecchiette	26
<i>baby shrimp and prosciutto ham tossed with orecchietti pasta and a creamy mornay sauce</i>	

baked lasagna	24
<i>layers of mozzarella, ricotta, cottage and parmesan cheeses; ground beef and marinara sauce between sheets of pasta</i>	

penne pasta with garden vegetables	25
<i>yellow squash, zucchini, shredded carrots, red onion, bell pepper and sundried tomatoes tossed with penne pasta, garlic, olive oil and fresh herbs</i>	

grilled vegetable ravioli	28
<i>portobello mushrooms, onions, asparagus, carrots, red and yellow bell peppers blended with ricotta, mozzarella, parmesan, fontina and pecorino cheese wrapped in a basil pasta hexagon</i>	

entrees are served with appetizer, salad, chef's choice of potato or rice (except pasta and vegetarian dishes), chef's choice of vegetable, and dessert

If you have specific dietary needs or would like something different, please inquire about a custom chef-tailored menu to fit your individual tastes and needs.

Prices do not reflect 21% service charge and 6% sales tax.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness *



Dinner Buffets

Create Your Own Dinner Buffet 32

create your own dinner buffet comes with your choice of three salads, three entrees, one starch, chef's choice of vegetable, rolls, butter, beverage and assorted desserts

Choose three salads

tossed salad • spring mix salad • caesar salad • coleslaw
redskin potato salad • fruit salad • pasta salad • vegetable
• couscous • tomato and fresh mozzarella salad • broccoli,
cheddar cheese and bacon salad with ranch dressing
• portobello and snow pea salad

Choose three entrees

stuffed chicken breast • chicken marsala • caribbean jerk
chicken • chicken and broccoli alfredo • chicken parmesan •
chicken romano • chicken florentine • traditional meat lasagna
• shrimp and prosciutto orecchiette • vegetable lasagna •
pasta primavera • vegetable ravioli • charred atlantic salmon •
beef tips with peppers and onions • beef short ribs in a boston
ale demi • baked aromatic spiced ham with a cranberry-mango
chutney • rosemary crusted roast pork loin with a dijon cream
sauce glaze

Choose one of the following

wild rice pilaf • honey roasted red potatoes • creamy-garlic
mashed potatoes • potatoes au gratin

A Taste of Italy 31

minestrone • caesar salad • antipasto tray • caprese salad
sliced fresh fruit • chicken parmesan • traditional meat
lasagna or vegetable and cheese lasagna sweet Italian
sausage with bell peppers and onions • green beans
amandine • garlic and parmesan breadsticks • assorted cakes
and pies • chocolate cake • beverage

Pennsylvania Dutch Buffet 31

chicken corn noodle soup or corn chowder • tossed salad
choice of two dressings • relish tray • rolls • chicken pot pie
roast turkey with bread stuffing • baked ham with pineapple
beef tips with garden vegetables • garlic mashed potatoes •
gravy • honey glazed carrots • assorted cakes assorted pies •
beverage

Western Round Up 35

texas chili • tossed salad • coleslaw • sliced watermelon
jalapeno corn bread • texas oven roasted beef brisket
barbecue pork ribs • fried chicken or chicken santa fe
baked sweet potatoes • corn with fire roasted red peppers
apple cobbler • assorted pies • beverage



*Buffet prices are based 50 or more people for one hour consumption. For 25-49 people add two dollars (\$2) per person.
Prices do not reflect sales tax & 21% service charge.*



Desserts

Desserts

apple • cherry pie • chocolate cake • carrot cake
peanut butter pie • chocolate mousse martini • pecan pie
• strawberry layer cake • german chocolate cake
cheesecake • brownies • vanilla or chocolate ice cream
sorbet with fresh mint • seasonal fruit medley martini

Dessert upgrade add \$1.00

ice cream a la mode



*Prices do not reflect 21% service charge and 6% sales tax.
Additional dessert choices as well as sugar free and gluten free desserts available upon request*



Audio Visual Rental Fees

Projectors

Overhead Projector	\$55.00
35MM Slide Projector with Wireless Remote	\$60.00
LCD Projector 800 x 600 (SVGA)	\$360.00
LCD Projector 1024 x 768 (XGA)	\$435.00

Meeting Accessories

White Board 3' X 5'	\$50.00
Laser Pointer	\$25.00
Podium (Standing or Table Top)	\$35.00
Podium with Microphone	\$40.00
A-Frame Easel	\$15.00
Easel for Flipchart (No Pad)	\$15.00
Easel with Flipchart & Markers	\$35.00
Microphone Cords (Excessive Needs)	\$10.00
Extension Cords	\$5.00
Power Strips	\$5.00
American Flag	\$10.00
State Flag	\$10.00

Video

25" Color TV with VCR	\$140.00
DVD Player	\$75.00
VHS VCR Only	\$65.00
25" Color TV	\$90.00
25" Color TV with DVD	\$155.00

Screens

96 X 96 Tripod Screen	\$40.00
Other Sizes Available Upon Request	

Communications/Internet

Speaker Phone Amplified	\$90.00
Phone Lines	\$50.00
T1 Line Highspeed	\$100.00
T1 Router for Multiple Lines (Up to 7)	\$60.00
Polyconphone	\$110.00
T1 Router for Wireless	\$60.00
ISDN Line	Price based on exact need

Audio

Microphone (Wired)	\$25.00
Wireless Handheld	\$115.00
Wireless Lavalier	\$115.00
Mixer: 4 In/ 1 Out	\$55.00
Standing Microphone Stands	\$20.00
Tabletop Microphone Stands	\$20.00
Portable CD with Speakers	\$70.00
Anchor Liberty Speakers Portable	\$50.00
VGA Cables	\$12.00
RCA Cables	\$10.00

Other

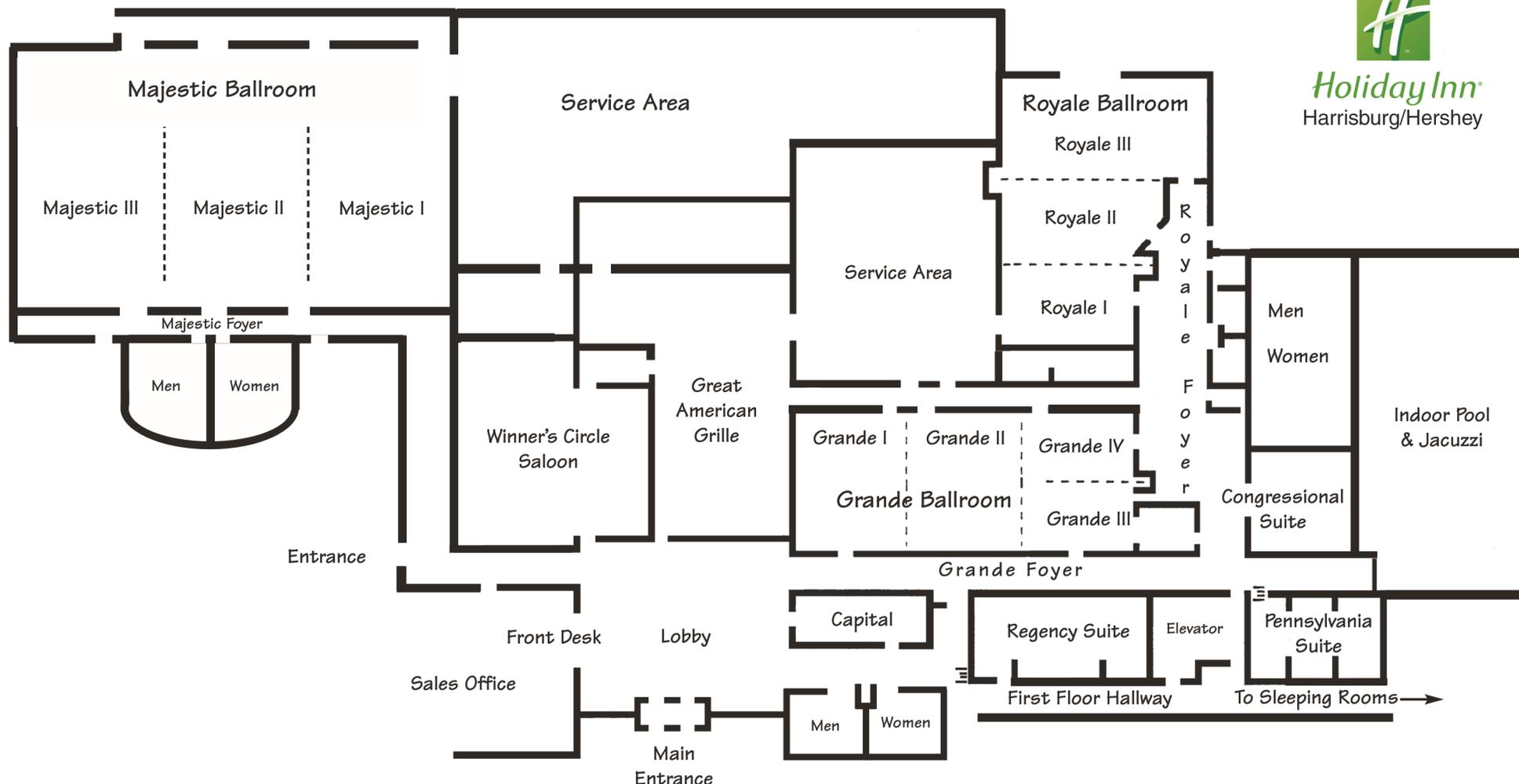
Patch Fee for Bringing Own AV	\$40.00
AV Technician (per hour)	\$55.00
Private Security	Price based on exact need
Distribution Amp & Cables	\$200.00

Prices Are Per Item Per Day

All prices are subject to 6% PA state tax and 21% service charge



Holiday Inn
Harrisburg/Hershey



Meeting and Banquet Facilities

ROOM	DIMENSIONS	SQUARE FEET	CEILING HEIGHT	BANQUET STYLE	U-SHAPE STYLE	SCHOOLROOM STYLE	CONF. STYLE	THEATER STYLE	RECEPTION STYLE
MAJESTIC BALLROOM	90' X 60'	5,460	16'	540	N/A	375	N/A	625	700
MAJESTIC I, II, or III	30' X 60'	1,800	16'	180	48	99	48	185	250
GRANDE BALLROOM	105' X 45'	4,725	14'	420	N/A	300	N/A	525	600
GRANDE I or II	35' X 45'	1,575	14'	120	40	80	40	150	200
GRANDE III or IV	35' X 22'	770	14'	60	24	40	28	75	100
ROYALE BALLROOM	45' X 75'	3,375	12'	270	N/A	160	N/A	350	350
ROYALE I	22' X 36'	792	12'	60	24	40	28	60	100
ROYALE II	22' X 44'	968	12'	80	30	50	32	110	150
ROYALE III	28' X 55'	1,540	12'	110	40	70	40	140	250

ROOM	DIMENSIONS	SQUARE FEET	CEILING HEIGHT	BANQUET STYLE	U-SHAPE STYLE	SCHOOLROOM STYLE	CONF. STYLE	THEATER STYLE	RECEPTION STYLE
CONGRESSIONAL SUITE	31' X 37'	1,147	10'	80	32	48	32	110	150
REGENCY SUITE	50' X 18'	900	8'	60	27	45	28	70	125
PENNSYLVANIA SUITE	25' X 34'	884	8'	50	21	30	24	50	85
CAPITAL	40' X 20'	800	9'	30	21	25	19	30	75
BOARDROOM (Not Shown)	32' X 12'	384	8'	10	N/A	N/A	10	N/A	N/A
WINNER'S CIRCLE	48' X 36'	1,728	10'	280	30	100	30	200	300

Exit 80, I-81 • Grantville, PA 17028

(717) 469-0661 • Sales Office (717) 469-1554 • Fax: (717) 469-7755 • e-mail: sales@stayholiday.com • www.stayholiday.com