<u>Beverage</u>	
Coffee, Decaf, Hot Tea [per gal]	\$ 28.95
Iced Tea [per gal]	\$ 25.95
Assorted Soft Drinks [per Can]	\$ 2.75
Natural Spring Water [per bottle]	\$ 2.75
Assorted Juices [per bottle]	\$ 2.75
Lemonade [per gal]	\$ 25.95
Bakery [per dozen]	
Assorted Donuts	\$ 28.95
Assorted Muffins	\$ 36.95
Bagels w/ Cream Cheese	\$ 27.95
Assorted Danish	\$ 27.95
Fresh Baked Cookies	\$ 20.95
Fudge Brownies	\$ 24.95
Snacks	
Assorted Candy Bars [each]	\$ 2.50
Assorted Granola Bars [each]	\$ 2.50
Snack Mix (per lb.)	\$ 11.95
Fresh Popcorn (per gal)	\$ 11.95
Pretzels (per gal)	\$ 11.95
Fancy Mixed Nuts (per 20pp)	\$ 23.95
Potato Chips w/ Dip (per 20 pp)	\$ 19.95
<u>Breaks</u>	
Executive All Day Break	\$ 29.95
Morning - Assorted Pastries, Fresh Fruit Tray, Coffee & Hot Tea	
Mid-Morning – Replenish Beverages	
Afternoon - Cookies, Brownies, Soft Drinks, Coffee & Tea	
After School Break	\$ 22.95
Fresh Baked Cookies, Brownies, Assorted Soft Drinks	
All Day Beverage Break	\$ 22.95
Coffee, Tea, Bottled Water, Assorted Soft Drinks	Ψ 22133
<u>Breakfast Buffets</u>	
[Minimum 20 people] Add Fresh Fruit Tray for \$2.00 per person to each buffet	
Classic Continental	\$ 15.95
Assortment of Muffins, Danish, Bagels w Cream Cheese, Chilled Assorted Juice	·
Start Fresh Breakfast	\$ 19.95
Fluffy Scrambled Eggs, Country Fried Potatoes, Choice of Bacon or Sausage Li	nks, Coffee Service
Mountain Man Breakfast	\$22.95

Fluffy Scrambled Eggs, Country Fried Potatoes or Hash browns, Bacon, Sausage Links, Fresh Biscuits and

Country Style Gravy, Coffee service

Soup

Cup of Soup du Jour (per person)

\$ 4.95

Sandwich

[Minimum 20 people] Includes Coffee and Iced Tea

Croissant Sandwich \$15.95

Choice of Ham and Swiss Cheese, or Turkey and American Cheese, or Chicken Salad on a Large Croissant. Accompanied by Pasta Salad and Served with Fresh Fruit Garnish

Philly Sandwich \$ 16.95

Sliced Tender Roast Beef with Sliced Red and Green Peppers, Onion, And Provolone Cheese on a Kaiser Bun, Club Chips or Homemade Fries

Hot Roast Beef Sandwich \$ 16.95

Sliced Roast Beef Served Open Faced on Texas Toast, Garlic Mashed Potatoes With Brown Gravy, and Fresh Vegetable

Prime Rib Sandwich \$ 21.95

Slow Roasted Prime Rib With Au Jus Glaze Served Open Faced on Texas Toast, Garlic Mashed Potatoes With Brown Gravy, Fresh Vegetable

Burger and Chips \$ 16.95

Our 1/3 lb. Burger Served on a Sesame Kaiser Bun with Homemade Potato Chips

Assorted Wraps \$ 16.95

Choice of Turkey, Beef, Ham, or Vegetarian, Served with Homemade Potato Chips

TO GO OPTIONS

½ Wrap – \$ 15.95

Choice of Turkey, Ham, or Vegetarian with a Bag of Potato Chips, Cookie, Apple, Soft Drink and Bottled Water

Sandwich \$ 15.95

Beef, Turkey or Ham Sandwich on Whole Wheat Bread w/ Lettuce, Bag of Potato Chips, Cookie, Apple, Packet of Mayo, Mustard and Ketchup, Soft Drink and Bottled Water

Pizza (12 Inch)

5 Cheese Pizza \$ 12.95

Mozzarella, Cheddar, Monterey Jack, Pepper Jack, topped with Feta Cheese

BBQ Pizza \$14.95

Honey BBQ Sauce topped with Smoked Brisket, Linquica, Ham, Pork Sausage, Cheddar and Mozzarella Cheese

Classic Pepperoni Pizza \$12.95

Sliced Pepperoni, Cheddar and Mozzarella Cheese

Meat Lovers Pizza \$ 15.95

Smoked Briquette, Chicken, Ham, Pork Sausage, Pepperoni, Cheddar and Mozzarella Cheese.

Taco Pizza \$ 14.95

with Salsa, Taco Beef, Tomatoes, Onions, Black Olives, Jalapeno Peppers, Pepper Jack Cheese and Cheddar Cheese, Baked then topped with Shredded Lettuce and Tortilla Strips served with side of Sour Cream and Salsa

Vegetarian Pesto Pizza \$ 14.95

Pesto Sauce topped with Shitake Mushrooms, Red Onions, Tomatoes, Bell Peppers, Black Olives, Mozzarella, Parmesan and Feta Cheese

Price Does Not Include 20% Service Charge

Served Lunch

[Minimum 20 people]

Served Lunches include House Tossed Salad with Dressings Includes Coffee & Iced Tea

Lasagna \$ 18.95

Fresh Baked Lasagna with Fresh Vegetable and Garlic Bread

London Broil \$ 19.95

London Broil with Bordelaise, Garlic Mashed Potatoes, Vegetables, Rolls and Butter

Chicken Alfredo \$ 16.95

Chicken Alfredo over Fettuccini, Fresh Vegetable

Homestyle Pot Roast \$ 21.95

Pot Roast with Carrots, Parsnips, and Potatoes, Rolls and Butter

Meat Loaf \$ 16.95

Meat Loaf, Garlic Mashed Potatoes with Brown Gravy, Vegetable, Rolls and Butter

Baby Back Ribs \$ 19.95

Baby Back Ribs, Roasted Red Potatoes, Fresh Vegetable, Rolls and Butter

Lunch Buffets

[Minimum 20 People] Includes Coffee & Iced Tea

Classic Delicatessen \$ 24.95

Tossed Green Salad with Dressings, Thin Sliced Roast Beef, Turkey, Ham and Salami, Sliced Cheeses, Assortment of Fresh Breads, Potato Chips, Garden Fresh Tray with Sliced Onions, Tomatoes, Lettuce, Selection Condiments

Classic Fried Chicken \$ 22.95

Tossed Green Salad with Dressings, Fried Chicken Served with Potato Salad and Baked Beans Rolls and Butter

Fiesta Buffet \$ 20.95

Spicy Fresh Ground Beef and Pulled Chicken, Flour Tortillas, Corn Taco Shells, Tri-Colored Chips, Mexican Rice, Refried Beans, Shredded Cheese, Shredded Lettuce, Diced Onions and Tomatoes, Sliced Olives, Sour Cream, Mild Salsa

Desserts [per Person]

Apple Crisp	\$ 7.95
Chocolate Cake	\$ 7.95
NY Cheesecake with Huckleberry topping	\$ 8.95

Dinner Served

[Minimum 20 people]

All Dinners Include Your Choice of Garden or Caesar Salad, Rolls & Butter, Coffee & Iced Tea

New York Steak \$ 36.95

12 Oz Center Cut New York Steak Served Medium Rare/ Medium Placed on Chef's

Mushroom Demi-Glace Served with Roasted Red Potato and Vegetable Du Jour

Prime Rib Prime Rib 10 oz. cut- \$ 32.95 12 oz. cut- \$ 36.95

Cooked to Medium Rare/Medium Served With Garlic Mashed Potato, Horseradish Sauce And Vegetable

\$24.95 Chef's Pot Roast

Slow Cooked Choice 7 Bone Roast with Carrots, Parsnips and Potatoes.

London Broil \$ 28.95

London Broil with Bordelaise, Garlic Mashed Potatoes, Seasonal Vegetables

Chicken Burgundy \$27.95

Chicken Breast smothered Burgundy Mushroom Sauce with Jasmine Rice and Vegetable

Pacific Salmon \$ 28.95

Baked Wild Caught Salmon Topped with Chef's Citrus Crème. With Rice Pilaf and Vegetable

Lasagna

Choice Meat Layered in Pasta, Marinara Sauce & Cheeses Accompanied with Vegetable and Garlic Bread

Dinner Buffets

[Minimum 20 people] All Dinners Buffets includes Coffee & Iced Tea

Grand Deli

Thin Sliced Roast Beef, Turkey, Ham and Salami, Sliced Cheeses, Fresh Baked Rolls, Potato Chips, Garden Fresh Tray to include Sliced Onions, Tomatoes, Lettuce, Selection Condiments, Tossed Green Salad with Dressings and Potato Salad

South of the Border \$ 26.95

Spicy Fresh Ground Beef and Spicy Chicken, Flour Tortillas, Corn Taco Shells, Tri-Colored Chips, Mexican Rice, Refried Beans, Shredded Lettuce, Diced Onions and Tomatoes, Sliced Olives, Shredded Cheeses, Sour Cream, Mild Salsa, and Guacamole

All American

Sliced Roast Beef Au Jus, Fried Chicken, Garlic Mashed Potato, Vegetables, Tossed Green Salad with Dressings, Rolls and Butter

Classic One Entrée Buffet

Tossed Green Salad with Dressings, Seasonal Vegetable, Rolls and Butter, Choice of One Salad, One Starch, and One Entrée

Classic Two Entrée

Tossed Green Salad with Dressings, Seasonal Vegetable, Rolls and Butter, Choice of One Salad, One Starch, and Two Entrées

> Salad Options Entrée Choices

Pasta Salad, Slow Roasted Prime Rib (add \$4 per person) Potato Salad, Chef Carved Baron of Beef (add \$2 per person)

Caesar Salad Sliced Roast Beef with Au Ju London Broil with Bordelaise Starch Options

Garlic Mashed Potato Roast Pork Loin with Port Cherry Sauce Chicken Burgundy with Mushroom sauce Roasted Red Potatoes Grilled Salmon with Citrus Crème Sauce

Rice Pilaf Jasmine Rice

DISPLAYS

Small serves 25 people Medium serves 50 people Large serves 100 people

Fresh Fruit Tray	Vegetable Tray
\$ 80.00	\$ 75.00
\$ 140.00	\$ 120.00
\$ 230.00	\$ 210.00

International Cheese Display (75 people)

\$250.00

A display of Domestic and Imported Cheeses which include Gorgonzola, Sharp Cheddar, Baby Swiss, Smoked Cheddar, Hot Pepper Cheese and an assortment of Fresh fruits, Breads, and Crackers

Social Hour

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Colu	TOO	pieces)

Chefs Bruschetta	\$ 275.00
Deviled Eggs	\$ 145.00

Hot (100 pieces)

Pork Pot Sticker w/ Wasabi Dipping Sauce	\$ 145.00
Southwestern Egg Rolls w/ SW Ranch Dip	\$ 135.00
Teriyaki Bacon Wrapped Shrimp	\$ 250.00
Meatballs -BBQ or Teriyaki Style	\$ 160.00

Wings w Dipping Sauce (50 pieces) \$ 70.00

Buffalo Wings, BBQ, Honey, or Garlic Parmesan

Mexican 7-Layer Dip (50 people)

\$ 125.00

A layered creation composed of Refried Beans, Taco Meat, Guacamole, fresh Salsa, sliced Olives, Sour Cream and shredded Cheese. Served with Tri-colored Tortilla Chips

Classic Shrimp Cocktail (50 people)

\$ 240.00

Jumbo Shrimp served with our zesty Cocktail Sauce and Lemon Wedges

Carved Baron of Beef Station* (50 people)

\$ Market Price

Tender Baron of Beef with Au Ju, Horseradish Sauce, fresh rolls, mustard, and butter

Carved Honey Glazed Ham Station* (50 people)

\$ Market Price

Served with fresh rolls and condiments

• Requires Carving Station - \$100.00

Audio Visual / Room Rental

<u>Audio Visual</u>		Miscellaneous
LCD Projector	\$ 125.00	Skirted Vendor Tables \$ 25.00
Dry Erase Boards	\$ 40.00	Risers \$ 50.00
Lavaliere Microphone	\$ 45.00	Dance Floor \$ 150.00
Cordless Microphone	\$ 45.00	
Standing Podium	\$ 45.00	<u>Complimentary</u>
Tabletop Podium	\$ 45.00	Audio Visual Carts
Tabletop Podium w/ Mic	\$ 50.00	Projection Screens
Podium/Mic	\$ 50.00	Wireless Internet Access
Flip Charts	\$ 40.00	American Flag/ Montana State Flag
Easels	\$ 20.00	Power Strips
Meeting Room Rentals		Function Space Dimensions
Missouri	\$175.00	
Russell	\$225.00	Room W L Total Room W L Total C Center 45 x 97 = 4,365 Missouri 20 x 19 = 38
Trigg	\$250.00	Aronson $45 \times 39 = 1,755$ Russell $40 \times 19 = 76$
Trailsend	\$275.00	Mansfield 45 x 32 = 1,400 Trigg 34 x 26 = 84 Trailsend 45 x 26 = 1,170 Executive 11 x 26 = 28
Mansfield	\$275.00	Ford 15 x 26 = 390 Balcony 65 x 15 = 97 Wheeler 15 x 26 = 390 Lobby 70 x 35 = 2,45
Aronson	\$375.00	Rankin 15 x 36 = 390 Lobby 70 x 33 = 2,43
Convention Center	\$925.00	
Located on the main floor of the hotel, the over 7,500 square feet Event Space, not in Function rooms on the 2nd floor - the Exe The Ballroom has a 10' Ceiling, the Atriur Ceiling for all other Functions Space	e Holiday Inn Conve ncluding the Atrium cutive Board Room	otion Center has sobby or the two and Balcony. TRIGG Rest Rooms
		FORD
ARONSON	MANS	FIELD WHEELER
I .		
		RANKIN RUSSELL