

HOLIDAY INN CATERING MENU

BREAKFAST BUFFET

15 Person Minimum Required. Fewer will result in a \$3 per person charge

PARFAIT BUFFET

Assorted Yogurts, Raisins, Nuts, Granola, Assorted Fruit, Chocolate Chips, Fruit Sauce and Whipped Cream.

\$14

FREST START

Individual Yogurts with Granola, Sliced Fresh Fruit, Bagels and Cream Cheese.

\$17

TRADITIONAL BREAKFAST

Scrambled Eggs, Honey-Smoked Bacon, Seasoned Breakfast Potatoes, Assorted Mini Pastries & Donuts, Sliced Fresh Fruit

\$21

BUILD YOUR OWN BREAKFAST BURRITO

Bacon, Sausage, Peppers, Onions, Cheese, Eggs and Breakfast Potatoes. Served with Warm Tortilla and Fresh Fruit

\$24

SWEET & SALTY

Assorted Candy, Nuts
Popcorn, Pretzels

\$14
Per Person

SNACK TIME

Tortilla chips and pita chips
served with nacho cheese,
salsa and hummus. Fresh
vegetables served with dill
dip.

\$14
Per Person

PUB MIX

Served Per Dozen

\$28

KETTLE CHIPS &

DIP

Served Per Dozen

\$28

ALA CARTE BREAKFAST ITEMS

WHOLE SEASON FRUIT

Served Per Dozen

\$23

GRANOLA BARS

Served Per Dozen

\$28

CINNAMON ROLLS

Served Per Dozen

\$34

ASSORTED MINI PASTRIES & DONUTS

Served Per Dozen

\$34

ASSORTED TOASTED BAGELS

With Cream Cheese. Served Per Dozen

\$34

SLICED FRESH FRUIT

Serves 12

\$34

JUMBO BLUEBERRY MUFFINS

Served Per Dozen

\$34

ASSORTED SODA'S

\$4

BOTTLED WATER

\$4

ASSORTED JUICES

\$7

COFFEE PER GALLON

Served with Hot Tea Station

\$46

ALL PRICES ARE PER PERSON AND SUBJECT TO CHANGE. A 24% SERVICE CHARGE AND APPLICABLE MINNESOTA AND STATE TAX WILL BE APPLIED TO ALL BANQUET/CATERED EVENTS.

HOLIDAY INN CATERING MENU

BUFFET

15 Person Minimum Required. Fewer will result in a \$3 per person charge

THE ITALIAN

Tossed Caesar Salad, Penne Pasta with Marinara, Italian Sausage, Chicken, Blackened Chicken Alfredo, Sautéed Vegetables. Served with Garlic Bread Sticks

\$34

SOUTH OF THE BORDER

Make your own Tacos with Seasoned Beef, Seasoned Fajita Chicken with Sautéed Peppers and Onions, Shredded Lettuce, Cheddar-Jack Cheese, Diced Tomato, Sour Cream, Guacamole, Salsa, Jalapeno Peppers. Served with Spanish Rice and Chips.

\$34

BUILD YOUR OWN DELI BUFFET

Thinly Sliced Deli Meats, Assorted Cheeses, Dijon Mustard, Mayo, Crisp Lettuce, Tomato, Onions, Pickles and Assorted Sliced Breads. Served with House Salad or Chef's Choice Soup.

\$33

BACKYARD BBQ

Grilled Beef Burgers and Brats with Buns, Cheese and Condiments. Chef's Homemade Potato

Salad, Chips & Dip, and House Salad with Dressing.

*Add Grilled Chicken or Veggie Burgers for \$2 per person.

\$33

GRAB & GO BOXED LUNCHES

Served with Kettle Chips, Pickle,
Cookie and Bottled Water

\$21

- SANDWICH CHOICE

Turkey & Cheddar

Ham & Swiss

Roasted Veggie

- CHEFS CHOICE

PASTA SALAD OR

POTATO SLAD

PLATED

Includes House Salad with Dressing, Dinner Roll and
Lemonade

CHICKEN CORDON BLEU

Served with Garlic Mashed Potatoes and Glazed Baby Carrots

\$34

BEEF ROAST

Slow roasted and seasoned to perfection, served with a healthy side of garlic mashed potatoes and glazed baby carrots.

\$35

SALMON

Grilled Salmon with Lemon Bechamel. Served with Roasted Baby Reds and Glazed Baby Carrots

\$35

BLACKEND CHICKEN ALFREDO

Penne Pasta with Roasted garlic, mushrooms, charred tomatoes, served with grilled ciabatta

\$34

CHEESEBURGER

Fresh 8 oz and Juicy Ground beef patty Char-broiled with your choice of cheese, tomato, red onion and lettuce on top a fresh baked bun. Served with Fries and pickle

\$25

MN STEAK SANDWICH

Shaved Ribeye with Caramelized onions, Provolone Cheese and a Creamy Horseradish sauce on a Grilled Ciabatta. Served with French Fries or Kettle Chips.

\$32

BBQ BRISKET SANDWICH

BBQ Brisket topped with pepper jack and cheddar cheese on Sourdough bread and a smoky smooth BBQ sauce on the side!

\$32

CHICKEN CAESAR SALAD

Grilled Chicken Breast, Crisp Romaine Lettuce, Tossed with Creamy Caesar Dressing, Croutons, and Shredded Parmesan Cheese. Served with Grilled Ciabatta Bread.

\$25

COBB SALAD

Chopped Greens, Spinach, Marinated Chicken, Bacon, Green onions, Egg, avocado, tomatoes, black olives and Blue cheese crumbles set this salad apart from the rest. Served with your choice of dressing.

\$25

ALL PRICES ARE PER PERSON AND SUBJECT TO CHANGE. A 24% SERVICE CHARGE AND APPLICABLE MINNESOTA AND STATE TAX WILL BE APPLIED TO ALL BANQUET/CATERED EVENTS.

HOLIDAY INN CATERING MENU

APPETIZERS

Serves approximately 50

TOMATO-BASIL & PARMESAN BRUSCHETTA

\$102

FINGER SANDWICHES

Chicken Salad or Ham Salad

\$90

ROAST BEEF AND ASPARAGUS ROULADE

\$120

ROAST TURKEY AND ASPARAGUS ROULADE

\$120

TEQUILA LIME SHRIMP SHOOTERS

\$180

JUMBO WINGS

BBQ or Buffalo

\$130

SAUSAGE STUFFED MUSHROOMS

\$120

SPINACH AND ARTICHOKE CROUSTINI

\$120

BEEF TIPS WITH TERIYAKI GLAZE

\$180

FIRECRACKER SHRIMP

\$180

STEAK KABOBS

\$160

SHRIMP COCKTAIL DISPLAY

\$180

SALSAS AND CHIP BAR

\$90

CHEESE AND CRACKER DISPLAY (DOMESTIC)

\$120

VEGETABLE CRUDITES AND DIP

\$120

SMOKED SALMON DISPLAY

\$120

MEATBALLS

BBQ or Swedish

\$108

BUFFALO CHICKEN WONTONS

\$120

CHICKEN SKEWERS

Jerk or Green Curry

\$144

MINI BLT'S

\$120

BACON WRAPPED SCALLOPS

\$180

WALLEYE FINGERS WITH DIPS

\$160

ALL PRICES ARE PER PERSON AND SUBJECT TO CHANGE. A 24% SERVICE CHARGE AND APPLICABLE MINNESOTA AND STATE TAX WILL BE APPLIED TO ALL BANQUET/CATERED EVENTS.

HOLIDAY INN CATERING MENU

DESSERT BUFFET

15 Person Minimum Required. Fewer will result in a \$3
per person charge

MINI DONUT SOCIAL

Warm Mini Donuts served with Choice of
Toppings: Caramel Sauce, Chocolate Sauce,
Raspberry Sauce, Whipped Cream, Chopped
Peanuts, Sprinkles, Powdered Sugar, Cinnamon
Sugar, and Fresh Fruit.

\$9

CHEESECAKE CREATIVE

New York Style Cheesecake served with Choice of
Toppings: Caramel Sauce, Hot Fudge, Candied
Pecans, Sliced Strawberries, Blueberries, Cookie
Crumbs, and Whipped Cream.

\$11

CHOCOHOLIC

Fudge Brownies, Chocolate Cake, Chocolate Chip
Cookies and Chocolate. Served with Ice Cold Milk

\$9

PLATED DESSERTS

BROWNIE

Double Chocolate Brownie Served Warm with
Chocolate Sauce and Whipped Cream

\$6

RASPBERRY BUNDT CAKE

Vanilla Bean Cake with a Raspberry Creme
Served with Whipped Cream

\$6

SALTED PEANUT & CARAMEL CAKE

Vanilla Cake Layered with Salted Caramel Creme,
Crushed Peanuts and Whipped Cream

\$8

KEY LIME PIE

Tangy Key Lime Custard Topped with Whipped
Cream on a Flaky Crust

\$7

CHEESECAKE

Creamy and Savory Plated Cheesecake

\$9

CHOCOLATE COVERED STRAWBERRIES

Serves 25

\$90

FRESH FRUIT AND CREAM CHEESE DIP

Serves 25

\$90

ALL PRICES ARE PER PERSON AND SUBJECT TO CHANGE. A 24% SERVICE CHARGE AND
APPLICABLE MINNESOTA AND STATE TAX WILL BE APPLIED TO ALL BANQUET/CATERED
EVENTS.

HOLIDAY INN CATERING MENU

BANQUET BAR

All Hosted or Cash Bars Require a Minimum of \$500 in sales. If sales are not met, a bartender fee will be charged.

DOMESTIC BEER

\$7.50

SPECIALITY & IMPORT BREWS

\$9

CALL COCKTAILS

\$9

PREMIUM COCKTAILS

\$12

ULTRA PREMIUM COCKTAILS

\$14

TIER ONE WINES

Per Glass

\$9

TIER ONE WINES

Per Bottle

\$28

TIER TWO WINES

Per Glass

\$14

TIER TWO WINES

Per Bottle

\$43

AUDIO/VISUAL

MICROPHONE

Wireless with Lapel

\$70

PODIUM

\$35

SPEAKER PHONE

\$150

ALL PRICES ARE PER PERSON AND SUBJECT TO CHANGE. A 24% SERVICE CHARGE AND APPLICABLE MINNESOTA AND STATE TAX WILL BE APPLIED TO ALL BANQUET/CATERED EVENTS.