

EAT,  
DRINK...  
&  
BE MARRIED!

*M*  
R E S T A U R A N T



# EAT, DRINK...& BE MARRIED!

## Breakfast

A hearty breakfast is the perfect way to start your day. We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional \$ 1.00 per person charge.

### Quick Start Continental

Seasonal Fresh Fruit  
Assorted Muffins and Danish  
Fresh Brewed Coffee, Assorted Teas, and Water

\$9.95 per person

### Eye Opener Breakfast

Fluffy Scrambled Eggs  
Your Choice of Sizzling Bacon or Sausage  
Skillet Browned Hash Browns  
Southern Style Biscuits  
Creamy White Gravy  
Tropicana Orange Juice  
Fresh Brewed Coffee, Assorted Teas, and Water

\$13.95 per person

### Al a Carte

All items are priced per person.

Breakfast Burrito	\$2.99	Bagel with Cream Cheese	\$1.99
Eggs Benedict	\$2.99	Assorted Muffins and Danish	\$3.99
Buttermilk Pancakes	\$1.99	Hot Oatmeal	\$1.99
Belgian Waffle	\$1.99	Biscuits and Gravy	\$3.99
Seasonal Fruit	\$3.99	Assorted Yogurt	\$2.99
Breakfast Juices	\$2.49	Coffee	\$2.49
Milk	\$1.99	Assorted Teas	\$2.49

Price does not include 18% service charge and 8.25% sales tax



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## Buffets

All buffets are served with Iced Tea & Water  
25 person minimum for buffets

### Viva Italian

Tossed Garden Salad  
Fresh Spinach Leaf Salad  
Traditional Caesar Salad  
*(choice of one)*

Fettuccine Alfredo with Chicken  
Beef Lasagna  
Vegetable Lasagna  
Penne Pasta with Marinara Sauce  
*(choice of two)*

Seasonal Vegetable Medley  
Garlic Breadsticks

Tiramisu  
Cheesecake  
Chocolate Mousse  
*(choice of one)*

\$17.95

### South of the Border


Chicken Fajitas  
Beef Fajitas  
Chicken Enchiladas  
Beef Enchiladas  
Cheese Enchiladas  
*(choice of two)*

Mexican Rice  
Refried Beans  
Chips and Salsa

Sopapillas with Honey

Pico de Gallo  
Guacamole  
Sour Cream  
Shredded Cheese

\$17.95



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## Buffets

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### The Wild West

Slow Roasted Ribs  
Sliced Beef Brisket  
Pork Tenderloin  
Bar BQ Chicken Breast  
*(choice of two)*

Hot Rolls with Butter  
Cole Slaw

Potato Salad  
Mashed Potatoes  
Oven Roasted Potatoes  
Pinto Beans  
Baked Beans  
Fried Okra  
Fresh Cut Green Beans  
*(choice of two)*

Cherry Cobbler  
Peach Cobbler  
Apple Pie  
Chocolate Layer Cake  
*(choice of one)*

\$18.95

### Mediterranean

Greek Salad  
Pecan Crusted Chicken Breast  
Penne Pasta with Marinara or Alfredo Sauce  
Grilled Vegetable Medley  
Pita Bread & Hummus  
Cheesecake

\$17.95

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## Buffets

All buffets are served with Iced Tea & Water  
25 person minimum for buffets

### Texas Roundup

Fresh Tossed Salad  
Chicken Fried Steak with Country Gravy

Mashed Potatoes  
Oven Roasted Potatoes  
Rice Pilaf  
*(choice of one)*

Steamed Broccoli  
Sautéed Vegetables  
Green Bean Almandine  
Fried Okra  
*(choice of one)*

Cheesecake  
Cherry Cobbler  
Apple Pie  
Chocolate Layer Cake  
*(choice of one)*

Hot Rolls with Butter

**\$15.95**

### The Deep South

Deep Fried Catfish  
Fried Chicken Strips  
French Fried Potatoes  
Pinto Beans  
Cole Slaw  
Pickles  
Hushpuppies  
Cherry, Peach, or Blackberry Cobbler

**\$16.95**

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## Buffets

All buffets are served with Iced Tea & Water  
25 person minimum for buffets

### The Premier

Tossed Garden Salad  
Fresh Spinach Salad  
Caesar Salad  
*(choice of one)*

Twice Baked Potato  
Mashed Potatoes  
Oven Roasted Potatoes  
Rice Pilaf  
*(choice of one)*

Cheesecake  
Chocolate Layer Cake  
Chocolate Mousse  
Pecan Pie  
*(choice of one)*


Roasted Prime Rib  
Grilled or Sauteed Salmon  
Stuffed Pork Tenderloin  
Pecan Crusted Chicken  
Grilled Boneless Ribeye  
*(choice of one)*

Steamed Broccoli  
Sautéed Vegetables  
Green Bean Almandine  
Steamed Cauliflower  
*(choice of one)*

Hot Rolls with Butter

\$22.95

The menus shown here are suggestions to help you get an idea of what we at the Holiday Inn – McKinney have to offer. Feel free to consult our sales team to create or customize your menu to your tastes or needs. We look forward to serving you.



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## Assorted Deli Trays

*Small (10-15 people) Medium (16-21 people)  
Large (22-27 people) Jumbo (28-33 people)*

*Meat & Cheese Tray ~ Sliced Ham, Turkey, Roast Beef, and Salami  
Cubed Cheddar and Swiss Cheese & Crackers*

Small - \$65.00 Medium - \$85.00 Large - \$105.00 Jumbo - \$125.00

*Vegetable Tray ~ Assorted Fresh Vegetables with dipping sauce*  
Small - \$35.00 Medium - \$45.00 Large - \$55.00 Jumbo - \$65.00

*Fruit Tray ~ Assorted Fruit on a tray or as a decorative centerpiece*  
Small - \$40.00 Medium - \$55.00 Large - \$70.00 Jumbo - \$85.00

*Cheese & Fruit Combo ~ Fresh Vegetables and Fruit; A nice addition  
to any buffet or arrangement.*

Small - \$50.00 Medium - \$65.00 Large - \$80.00 Jumbo - \$95.00

*Deli Tray ~ Assorted Party Sandwiches-turkey, ham & roast beef  
sandwiches on a dinner roll*

Small - \$75.00 Medium - \$95.00 Large - \$115.00 Jumbo - \$135.00

Price does not include 18% service charge and 8.25% sales tax





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## Hors d'oeuvres

Hummus & Pita Bread	\$24.00 (48 pieces with dip)
Italian Meat Balls	\$9.00 per dozen (1 oz each)
Mini Chicken Quesadillas	\$20.00 (16 pieces)
Cheese Tortellini Skewers	\$9.00 per dozen
Boneless Buffalo Wings	\$12.00 per dozen
Breaded Cheese Sticks	\$12.00 per dozen
Shrimp Cocktail	\$8.00 per person (includes 6 shrimp)
	\$14.00 per dozen
Shrimp Bowl	\$95.00 – 5 lbs (approx. 500 small shrimp)
	\$180.00 – 10 lbs (approx. 1000 small shrimp)
	Large bowl of boiled shrimp in our special sauce. Grilled
Chicken Skewers	\$10.00 per dozen
Bacon Wrapped Shrimp	\$20.00 per dozen
Spinach & Artichoke Dip	\$28.00 for 25 people
Queso	\$30.00 for 25 people
Guacamole	\$30.00 for 25 people
Salsa	\$28.00 for 25 people
Bruschetta	\$16.00 per dozen
Asst. Mini Quiche	\$25.00 per dozen
Potato Skins	\$9.00 per dozen
Stuffed Jalapenos	\$12.00 per dozen
Shrimp Jammers	\$14.00 per dozen
Fried Veggies	\$26.00 for 25 people
Crab Dip	\$30.00 for 25 people
Smoked Salmon	\$145.00 (1 side of Salmon)
Spring Rolls	\$16.00 per dozen
Stuffed Mushrooms	\$18.00 per dozen
Spanakopita	\$28.00 per dozen
Mini Crab Cakes	\$28.00 per dozen
Coconut Shrimp with Mango	\$24.00 per dozen
Chicken Tenders	\$14.00 per dozen





## Executive Package

This package is perfect for a business meeting or training session. It includes fresh brewed coffee, iced tea, and water. Bottled water and soft drinks are charged by consumption at \$2.00 each.

### Morning Kick-Off

Seasonal Fresh Fruit  
Assorted Muffins and Danish  
Assorted Activia Yogurt

### Afternoon Break

Fresh Baked Cookies & Brownies

\$14.95 per person

## Premium Executive Package

Add a Soup & Salad Bar for an in-house luncheon. The bar includes fresh mixed greens salad, a choice of soup, and warm breadsticks.

\$24.95 per person

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## Bar Menu

### ~Wine~

Kendall Jackson Chardonnay

Bottle: \$35 Glass: \$9

Old School Cabernet Sauvignon

Bottle: \$35 Glass: \$9

Ecco Pinot Grigio

Bottle: \$31 Glass: \$8

Relax Riesling

Bottle: \$23 Glass: \$7

### Black Oak Wines

Cabernet Sauvignon

Merlot

Pinot Noir

Pinot Grigio

Chardonnay

White Zinfandel

Bottle: \$23 Glass: \$5

### ~Beer~

Domestic: \$4

Import: \$5

### ~Mixed Drinks~

Wells: \$5/drink


Calls: \$6/drink

Top Shelf: \$8/drink

### ~Champagne~

\$18/bottle

\*Should a Client request a bar, all alcoholic drinks purchased by the Client are subject to an 18% gratuity. Drinks purchased by the Client would include an Open Bar, Drink Coupons/Tickets, Pre-paid Drink Stations, etc. No gratuity will be charged to a Client's guest in situations such as a Cash Bar.





## Drink Stations

Fruit Punch: \$12.95/gallon

Wedding Reception Punch: \$19.95/gallon

Coffee: \$26.95/gallon

Tea: \$19.95/gallon

Soft Drinks: \$2.00 ea.

### Ordering Tips:

Iced Beverages: 1 gallon for every 12 people

Coffee: 1 gallon for every 14 people

Punch: 1 gallon for every 16 people

Hot Chocolate: 1 gallon per 14 people





## Catering Tips

### Hors d'oeuvres

We offer a variety of hors d'oeuvres that are ideal for receptions, light snacks or cocktail parties. Hors d'oeuvres priced by the dozen are designed as "finger food" and these hors d'oeuvres are to be set on a buffet table. Hors d'oeuvre platters are meant to be set on a buffet table for self-service by your guests. When calculating quantities for an hors d'oeuvres only cocktail party, figure approximately 12 pieces per person for the first hour (8 hot, 4 cold) and 6 pieces per person every hour past the first hour. For hors d'oeuvres served before dinner, figure approximately 6 – 8 hors d'oeuvres per person for one to one and a half hours of hors d'oeuvre service. When shrimp cocktail is served, plan on 3 – 4 pieces of shrimp per person for the first hour and 1 piece per person for each hour thereafter.

Hors d'oeuvre only cocktail party: number of people x 12 HDV for first hour  
number of people x 6 HDV for every hour there after

Example: 2 hour cocktail party for 25 guests you will need approximately 450 pieces of hors d'oeuvres

25 guests x 12 hors d'oeuvres = 300 pieces hors d'oeuvres for the first hour

25 guests x 6 hors d'oeuvres = 150 pieces hors d'oeuvres for the second hour

Hors d'oeuvre before dinner: number of people x 6 HDV for one to one and a half hour service

Example: 1 hour cocktail service before dinner for 25 guests you will need approximately 150 pieces

25 guests x 6 hors d'oeuvres = 150 pieces hors d'oeuvres for 1 – 1.5 hours

### Salads and Side Dishes

When calculating quantities for salads and side dishes, please figure approximately 5 ounces per person if you are serving multiple salads and/or side dishes. If you are serving only one salad or side dish, please figure approximately ½ a pound per person. Use the following chart to figure out quantities.

Single side dish or salad: number of guests x .50 = number of pounds needed

(Example: 10 guests x .50 = 5 pounds needed)

Multiple side dishes or salads: number of guests x .30 = number of pounds needed

(Example: 10 guests x .30 = 3 pounds needed)

### Entrees and First Courses

When calculating quantities for a main course, please estimate 6 – 8 ounces of protein per person.

When calculating quantities for a first course, please estimate 2 – 4 ounces of protein per person.

Example: You are serving 10 guests salmon for an entrée.

10 x ½ pound = 5 pounds salmon needed

Example: You are serving 10 guests salmon for a first course.

10 x 1/4 pound = 2.5 pounds salmon needed

