

CONTINENTAL BREAKFAST AND BREAKS

Continental Breakfast & Breaks

CLASSIC CONTINENTAL BREAKFAST

Chilled Juices, Assorted Breakfast Pastries, Muffins and Cinnamon Rolls, Fresh Fruit, Coffee, Decaf and Hot Tea

\$11

HEALTHY START

Fresh Bagels with Cream Cheese, Breakfast Breads, and Assorted Muffins
Assorted Yogurts
Sliced Fresh Fruit
Croissant Egg & Cheese Breakfast Sandwiches
Assorted Juices
Coffee, Decaf and Herbal & Flavored Hot Teas
\$14

HOT Breakfast Additions....

Egg and Cheese Bagel Sandwiches with Bacon Strips \$4 each

English Muffins with Scrambled Eggs, Cheese, & Sausage

\$4 each

Oatmeal with Brown Sugar, Raisins, Craisins, Walnuts, Cinnamon

\$3 per person

Sausage, Onion, & Cheddar Jack Cheese Frittata (Serves 20) \$45 per pan

THE GARDEN BREAK

Vegetable Crudité with Pita Chips, Red Pepper Hummus, House-made French Onion and Ranch Dip, and Herbed Boursin Stuffed Cherry Tomatoes

Iced Tea and Lemonade

\$8.50

BALLPARK BREAK

Hot Pretzel Sticks with Stadium Mustard, Nacho Bar with Tortilla Chips & Assorted Toppings
Individual Bags of Popcorn, Cracker Jacks
Iced Tea and Lemonade
\$9.50

SWEET & SALTY BREAK

Assorted Flavored Dessert Bars, Blondies, Brownies, Fresh Fruit Kabobs with Yogurt Dip, Trail Mix, Spicy Snack Mix Coffee Service and Iced Tea \$9.50



ALA CARTE BREAKS

Ala Carte Breaks

| Sliced Fresh Fruit | |
|--|-------------------|
| Breakfast Pastries, Muffins and Cinnamon Rolls | |
| Assorted Bagels with Cream Cheese and Preserves | \$30 per dozen |
| Assorted Yogurts | |
| Assorted Granola & Protein Bars | \$2.50 each |
| Whole Fruit | \$2.50 each |
| | |
| Bagel, Egg and Cheese Sandwiches with Bacon Strips | \$4 each |
| English Muffins with Scrambled Eggs, Cheese & Sausage | \$4 each |
| Individual Boxed Cereals with Milk | \$2 each |
| Oatmeal with Brown Sugar, Raisins, Craisins, Walnuts, Cinnamon | |
| Hard Boiled Eggs | |
| | • |
| Fresh Baked Cookies | \$23 per dozen |
| Fudge Nut Brownies and Blondies | |
| Assorted Dessert Bars | - |
| Ice Cream Novelties - Drumsticks, Ice Cream Sandwiches, Fudgesicle | |
| | |
| Pretzels, Chips, Fritos by the bag | |
| Hot Pretzel Sticks with Stadium Mustard | \$26 per dozen |
| Tortilla Chips and Salsa (Serves 8) | \$14 per pound |
| Garden Vegetable Display and Pita Chips with Ranch Dip and Hummus | \$3.50 per person |
| Assorted Cheese and Cracker Display | \$5 per person |
| Antipasto Display (Minimum 25) | |
| Beverages | |
| Assorted Bottled Juices. | \$3 each |
| Coffee, Decaf and Hot Tea | |
| Coffee Bar with Assorted Flavor Syrups; Hazelnut, Vanilla and Seasonal | |
| Assorted Soft Drinks and Bottled Waters | |
| Monster Energy Drinks | |
| Flavored Bottled Iced Teas & Sparkling Waters | |
| Iced Tea & Lemonade | |
| Tropical Fruit Punch | 1 0 |
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BREAKE AST BUFFETS AND BRUNCH

Breakfast Buffets

(Minimum 30 persons)

SUNRISE BUFFET

Chilled Juices & Fresh Fruit
Assorted Muffins, Biscuits, Breakfast Breads and Cinnamon Rolls
Scrambled Eggs with Sides of Salsa & Cheddar Cheese
Cinnamon French Toast with Syrup
Potatoes O'Brien
Crisp Bacon and Sausage Links
Coffee, Decaf, Hot Tea Service

Breakfast Buffet Additions...

Chef-Attended Omelet Station with Made to Order Creations to include Peppers, Ham, Mushrooms, Cheeses, Spinach, Sausage, and Tomatoes \$4

Waffle Station with Assorted Fruit Toppings, Caramel Drizzle, Chocolate Sprinkles, Whipped Cream, Walnuts & Maple Syrup \$3

Yogurt Parfaits \$2

WORLD CLASS BRUNCH

(Minimum 40 persons)

Buffet Includes...

Coffee Service, Chilled Juices, Fresh Fruit A tempting array of Bagels with Cream Cheese and Preserves, Assorted Muffins, Biscuits, Breakfast Breads and Cinnamon Rolls Scrambled Eggs

Waffles with Assorted Fruit Toppings, Walnuts, Caramel Drizzle, Chocolate Sprinkles, Whipped Cream and Maple Syrup Breakfast Potatoes O'Brien, Crisp Bacon and Sausage Links Tossed Garden Salad and Seasonal Vegetables

Choice of One Entrée...

Pretzel Chicken, Tortilla Encrusted Tilapia, Beef Bourguignon, Glazed Sliced Ham, Chicken Tosca, Pasta Primavera with Chicken Strips, Portobello Chicken, Bourbon Glazed London Broil \$25

Upgrade with a Chef-Attended Omelet Station

Made to Order Creations to include Peppers, Ham, Mushrooms, Cheeses, Spinach, Sausage, and Tomatoes \$4 per person



Lunch Selections

All Entrées served with your choice of Salad, Selection of Starch and Vegetable, Choice of Dessert, Rolls and Butter, Coffee, Decaf, Hot Tea and Iced Tea Service

BEEF / PORK

LUNCHEON SEIECTIONS

BOURBON GLAZED LONDON BROIL

Marinated Flank Steak thinly sliced with a Rich Bourbon Glaze \$19.50

BEEF BOURGUIGNON *

Beef Tips, Baby Carrots, & Mushrooms simmered in a Red Wine Sauce \$19

GRILLED SIRLOIN STEAK

80z. Grilled Sirloin Steak with a Port Wine Red Onion Demi-Glace \$20

BRAISED BEEF POT ROAST

With Celery, Carrots, and Cabbage served over Garlic Redskin Mashed Potatoes
(Minimum 12 Orders)

\$19

TEXAS-STYLE BEEF BRISKET

Seasoned in a Unique Blend of Texas Seasoning, Slow Roasted and Sliced Thin Topped with a Rich Beef Gravy \$20

Pork Loin (GF)

Roasted Pork Loin served with an Apple Chutney \$18

PASTA & VEGETARIAN

STACKED EGGPLANT PARMESAN

Baked Eggplant with Marinara Sauce and Parmesan Cheese \$17.50

PASTA PRIMAVERA

Penne Pasta with an Alfredo Cream Sauce, Zucchini, Yellow Squash, Onions, Tomatoes,
Parmesan Cheese and Fresh Herbs
\$17.50

PENNE CHICKEN BROCCOLINI

Penne Pasta tossed in Olive Oil, Garlic Sun-Dried Tomatoes and Romano Cheese finished with Grilled Chicken Breast \$17.50

VEGETABLE OR MEAT LASAGNA

In a Rich Sauce with Mozzarella Cheese and Garlic Toast (12 Order Minimum) \$17.50

GRILLED EGGPLANT BRUSCHETTA (GF)

Lightly Seasoned Eggplant on top of Garden Bowtie Pasta with a Fresh Tomato
Bruschetta finished with a Balsamic Glaze
\$17.50

SEAFOOD

BOURBON SALMON

Pan seared Salmon filet with a Citrus, Bourbon Marinade served with a Bourbon Glaze \$20

SOUTHWEST TILAPIA

Tortilla Encrusted Baked Tilapia with a Southwest Ranch Sauce \$18

BAKED ORANGE ROUGHY

with a Parmesan Cheese Crumb Topping and Lemon Pepper Sauce \$19

ASIAGO BAKED SALMON (GF)

Baked Salmon Filet with an Herbed Asiago Cheese Topping \$20

POULTRY

HONEY GRILLED CHICKEN (GF)

Grilled Boneless Breast marinated in Fresh Orange and Lemon Juice topped with a Honey Ginger Glaze \$18

BRUSCHETTA CHICKEN

Lightly Breaded Breast of Chicken with a Fresh Tomato Basil Bruschetta Topping \$18.50

PRETZEL CHICKEN

Boneless Breast of Chicken with a Pretzel Crust and Dijon Mustard Sauce \$19

PORTOBELLO CHICKEN *

Pan Roasted Breast of Chicken finished with Sun-Dried Tomato
Portobello Sherry Cream Sauce
\$18.50

CHICKEN TOSCA *

Chicken Breast sautéed in an Herb Parmesan Batter finished with Lemon Beurre Blanc \$18.50

CHICKEN MARSALA *

Chicken Breast sautéed and finished with Marsala Wine and Tender Mushrooms \$18

BRIE & APPLE CHICKEN

Baked Breast of Chicken filled with Brie Stuffing finished with an Apple Demi-Glace \$19.50

CHICKEN BIANCA

Sautéed Breast of Chicken presented with a Romano Cheese Sauce and a Fresh Basil Marinara Sauce finished with Wilted Spinach and Prosciutto Di Parma \$19

*Entrée selection may be prepared Gluten-Free with advanced notice



Lunch Buffets

LUNCH BUFFETS

Each Buffet served with Coffee, Decaf, Hot Tea and Iced Tea

INTERCONTINENTAL

(Minimum 40 people) Salad Bar to include Mixed Tossed Salad and Two Seasonal Salads Rolls and Butter

Choice of Two Entrée Selections...

Honey Grilled Chicken, Chicken Tosca, Chicken Marsala, Pretzel Chicken, Chicken Portobello, Bruschetta Chicken, Roasted Pork Loin with Apple Chutney, Beef Bourguignon, Bourbon Glazed London Broil, Braised Beef Pot Roast, Texas Style Beef Brisket, Meat Lasagna, Vegetable Lasagna, Eggplant Parmesan, Tortilla Encrusted Tilapia, Baked Orange Roughy, Penne Chicken Broccolini

Choice of One Side Selection...

Oven Roasted Redskin Potatoes, Garlic Redskin Mashed Potatoes, Whipped Potatoes, Au Gratin Potatoes, Parsley Buttered Yukon Gold Potatoes, Sour Cream & Chive Potatoes, Rice Pilaf, Wild Rice Blend, Alfredo Farfalle, Pasta Marinara, Penne Pasta with a Vodka Sauce

All Buffets include Seasonal Vegetables and Mini Dessert Display

EXECUTIVE'S CHOICE

(Minimum 25 people) Sliced Turkey Breast, Ham, Roast Beef, Salami, Tuna Salad Old Fashioned Potato Salad, Pasta Salad, Cole Slaw Assorted Cheeses, Assorted Breads, Rolls and Mini Croissants Relishes and Condiments Cookies and Brownies \$19

LIGHT LUNCH WRAP AND SANDWICH BUFFET

(Minimum 25 people) Broccoli Salad, Asian Noodle Salad, Fresh Fruit Selection of up to Three Wraps or Sandwiches... Turkey Wrap: Provolone, Red Pepper with a Pesto Mayonnaise Ham & Swiss Hoagie: Lettuce, Tomato and Bistro Sauce Steak Wrap: Grilled Steak, Provolone Cheese, Caramelized Onions, Lettuce, Tomatoes and Steak Sauce Mayo in a Flour Tortilla Wrap Southwest Wrap: Seasoned Chicken, Shredded Lettuce, Tomatoes and Southwestern Ranch Dressing Italian Sub: Ham, Salami, Pepperoni, Cheese, Lettuce, Tomatoes and Onions Chicken Salad or Tuna Salad Croissant Sandwich with Lettuce & Tomato

> Mediterranean Vegetarian Wrap: Portobello Mushroom, Roasted Red Peppers, Basil, Provolone Cheese served on a Sun-Dried Tomato Wrap

Assorted Dessert Bars

\$19.50

SOUTHERN BACKYARD BARBEQUE

(Minimum 40 people) All American Macaroni Salad, Cole Slaw, Fried Chicken, Southern Style Pulled Pork, Baked Beans, Spicy Jo Jo Wedge Fries, Corn O'Brien Dinner Rolls, Buttermilk Biscuits and Corn Bread Assorted Pies \$22

SOUTH OF THE BORDER

(Minimum 25 people) Tossed Salad

Taco Bar with Hard and Soft Shells, Spicy Ground Meat, Chicken Fajita with Peppers and Onions, Cilantro Lime Rice, Refried Beans, Lettuce, Tomatoes, Cheddar Cheese, Śalsa, Sour Ĉream and Guacamole

Tortilla Chips Fried Tortillas with Cinnamon Sugar



IIGHT IUNCHEONS

Lunch Buffets Continued...

LITTLE ITALY

(Minimum 40 people)
Antipasto Salad, Orzo Pasta Salad, Caprese Salad, Lightly Breaded Chicken Bruschetta, Penne Broccolini,
Italian Sausage, Squash Medley with Parmesan Cheese, Garlic Bread Sticks
Tiramisu and Cannolis
\$22

ASIAN

(Minimum 25 people)
Sesame Noodle Salad, Mini Egg Roll, Pepper Steak, Cashew or Sweet & Sour Chicken, Fried Rice, Vegetable Stir Fry, Fortune Cookies and Almond Cookies

Additions...

Chef's Soup Selection \$2.50 per person

House-made Chili with Toppings of Onions, Tomatoes, Cheddar Cheese & Sour Cream \$3.50 per person

Light Luncheons

Working Lunches (Maximum 3 Boxed Lunch Selections)

Boxed lunches designed to be delivered directly to your meeting room for a working lunch break.

All lunches served with Kettle Chips, Cookie, Whole Fruit and Assorted Soft Drinks

CLUB CROISSANT

Sliced Rotisserie Turkey, Crisp Bacon, Swiss Cheese, Lettuce and Tomato

STEAK WRAP

Grilled Steak, Provolone Cheese, Caramelized Onions, Lettuce, Tomatoes and Steak Sauce Mayo in a Flour Tortilla Wrap

HAM AND SWISS ROLL

Sliced Baked Ham, Swiss Cheese with Lettuce and Tomato served on a Kaiser Roll

SOUTHWEST CHICKEN WRAP

Southwest Wrap with Seasoned Chicken, Shredded Lettuce, Tomatoes and Southwestern Ranch Dressing

ITALIAN SUB

Ham, Salami, Pepperoni, Cheese, Lettuce, Tomato and Onions

TUSCAN TURKEY WRAP

Low Carb Tortilla filled with Shaved Smoked Turkey Breast, Roasted Red Peppers, Provolone Cheese and a Pesto Mayonnaise

GRILLED VEGETARIAN HOAGIE SANDWICH

Roasted Red Peppers, Yellow Squash, Zucchini and Red Onion served with Lettuce & Tomato on a Hoagie Bun

GREEK SALAD (GF)

Fresh Romaine Greens, Kalamata Olives, Red & Green Peppers, Cucumbers and Tomatoes with Grilled Chicken Breast and Greek Feta Dressing

TUNA SALAD CROISSANT

Tuna Salad made with Egg served with Lettuce and Tomato on a Croissant

PLATED OPTION...

Any boxed lunches can be turned into a plated served meal to include a Soup Du Jour, Side of Pasta Salad, Cookies & Brownies, Beverages to include Coffee & Iced Tea Service

\$1/



DININER SELECTIONS

Dinner Selections

All Entrées served with your choice of Salad, Selection of Starch and Vegetable, Choice of Dessert, Rolls and Butter Coffee, Decaf, Hot Tea and Iced Tea Service

SEAFOOD

BLACKENED COD (GF)

Seasoned Baked Cod topped with a Corn and Black Bean Relish \$26

SOUTHWEST TILAPIA

Tortilla Encrusted Baked Tilapia with a Southwest Ranch Sauce

ORANGE ROUGHY

Baked with a Parmesan Cheese, Crumb Topping and Lemon Pepper Sauce \$27

BOURBON GLAZED SALMON

Pan seared Salmon filet with a Citrus, Bourbon Marinade served with a Bourbon Glaze \$29

ASIAGO BAKED SALMON (GF)

Baked Salmon Filet with an Herbed Asiago Cheese Topping

\$28

DUET ENTRÉE SELECTIONS

PETITE CUT GRILLED SIRLOIN WITH JUMBO SHRIMP

Seasoned Sirloin with four Skewered Jumbo Shrimp Smothered in Garlic Butter \$34

HERB ROASTED BEEF TENDERLOIN AND CHICKEN MARSALA

Herb Dusted and Slow Roasted Tenderloin paired with a Classic Chicken Marsala \$37

KENTUCKY BOURBON GLAZED SALMON AND FLANK STEAK

Marinated and Roasted Salmon paired with thinly sliced Grilled Flank Steak, Both topped with a Kentucky Bourbon Glaze

WILD MUSHROOM BEEF ROULADE AND CHICKEN PICCATA

Braised Beef simmered in a Tomato and Red Wine Reduction paired with Sautéed Chicken Breast topped with a Capered White Wine Sauce \$36

BEEF / PORK

BRAISED BEEF POT ROAST

With Celery, Carrots and Cabbage served over Garlic Redskin Mashed Potatoes \$27

ROASTED STUFFED PORK LOIN

Pork Loin Stuffed with an Apple, Walnut and Bread Crumb Stuffing topped with an Apple Cider Demi Glaze
\$27

GRILLED SIRLOIN *

10 oz. Sirloin with a Port Wine Red Onion Reduction \$28

ROASTED NY STRIP LOIN *

Slow Roasted Seasoned Strip Loin, thinly sliced and served with a Blue Cheese Demi-Glace

Molasses & Pecan Encrusted Pork Loin

Slow Roasted and served with Caramelized Red Onion Sauce \$26

TEXAS-STYLE BEEF BRISKET

Seasoned in a Unique Blend of Texas Seasoning, Slow Roasted and Sliced Thin Topped with a Rich Beef Gravy \$28

HERB ENCRUSTED SLICED TENDERLOIN *

Tenderloin Slices served with a Cabernet Sauvignon Sauce \$36

PRIME RIB OF BEEF AU JUS *

Slow Roasted Prime Rib finished with Au Jus and presented with Horseradish Sauce

\$29

*Entrée selection may be prepared Gluten-Free with advanced notice



DINNER SELECTIONS

Dinner Selections

All Entrées served with your choice of Salad, Selection of Starch and Vegetable, Choice of Dessert, Rolls and Butter Coffee, Decaf, Hot Tea and Iced Tea Service

POULTRY

PRETZEL CHICKEN

Boneless Breast of Chicken with a Pretzel Crust and Dijon Mustard Sauce \$26.50

PORTOBELLO CHICKEN *

Pan Roasted Breast of Chicken finished with Sun-Dried Tomato
Portobello Sherry Cream Sauce
\$26.50

CHICKEN TOSCA *

Chicken Breast sautéed in an Herb Parmesan Batter finished with Lemon Beurre Blanc \$26.50

CHICKEN PICCATA *

Boneless Chicken Breast Lightly Battered with a White Wine Lemon Caper Sauce

TARRAGON ARTICHOKE CHICKEN *

Tarragon Seasoned Chicken Breast topped with a Chablis Artichoke Cream Sauce

\$27

PORTOBELLO STUFFED CHICKEN MARSALA

Breaded Chicken Breast stuffed with Marinated Portobello Mushrooms finished with a Classic Marsala Wine Sauce \$28

Brie & Apple Chicken

Baked Breast of Chicken filled with Brie Stuffing finished with an Apple Demi-Glace \$27

CHICKEN BIANCA

Sautéed Breast of Chicken presented with a Romano Cheese Sauce and a Fresh Basil Marinara Sauce finished with Wilted Spinach and Prosciutto Di Parma \$26.50

*Entrée selection may be prepared Gluten-Free with advanced notice

PASTA / VEGETARIAN

STACKED EGGPLANT PARMESAN

Baked Eggplant with Parmesan Cheese \$22.50

PASTA PRIMAVERA

Penne Pasta with an Alfredo Cream Sauce, Zucchini, Yellow Squash, Onions, Tomatoes, Parmesan Cheese and Fresh Herbs \$22.50

VEGETARIAN ENTREE PUFF PASTRY

Filled with Zucchini and Yellow Squash, Mushrooms & Provolone Cheese served with Pasta Primavera with an Herbed Olive Oil \$23

PORTOBELLO MUSHROOM RAVIOLI

With a Gouda Cream Sauce \$23

GRILLED EGGPLANT BRUSCHETTA (GF)

Lightly Seasoned Eggplant on top of Garden Bowtie Pasta with a Fresh Tomato Bruschetta finished with a Balsamic Glaze \$22.50



DINNER BUFFETS

Dinner Buffet

(50-person Minimum)

Dinner Buffets Include Rolls and Butter, Coffee Tea and Iced Tea

SEVILLE BUFFET

Garden Salad with Choice of Dressing and Chef's Selection of Three Seasonal Salads

Choice of Two Entrées...

Pretzel Chicken, Chicken Piccata, Tarragon Artichoke Chicken, Chicken Portobello,
Chicken Tosca, Chicken Bianca, Molasses & Pecan Encrusted Pork Loin,
Beef Bourguignon, Bourbon Glazed London Broil, Braised Beef Pot Roast, Texas Style Beef Brisket, , Meat Lasagna, Vegetable Lasagna, Eggplant Parmesan,
Tortilla Encrusted Tilapia, Baked Orange Roughy, Blackened Cod, Penne Chicken Broccolini

Choice of Two Accompaniments...

Oven Roasted Redskin Potatoes, Garlic Redskin Mashed Potatoes, Whipped Potatoes, Au Gratin Potatoes, Parsley Buttered Yukon Gold Potatoes, Sour Cream & Chive Potatoes, Rice Pilaf, Wild Rice Blend, Alfredo Farfalle, Pasta Marinara, Penne Pasta with a Vodka Sauce

Buffet Served with Seasonal Vegetable and Dessert Display

Two Entrée Selections \$33 Three Entrée Selections \$36

PRIME RIB BUFFET

Salad Bar

Tossed Salad with Assorted Salad Bar Toppings and Dressings Bacon Bits, Shredded Cheese, Croutons, Cucumbers, Tomatoes

Entrée Selections

Featuring Chef-Carved Prime Rib with Au Jus Chicken Tosca with a Lemon Buerre Blanc Bourbon Glazed Salmon

Accompaniments

Penne Pasta Primavera with an Alfredo Cream Sauce Garlic Mashed Potatoes Green Bean Almandine

Cheesecake Dessert Bar

Turtle Cheesecake and Classic New York Style Cheesecake with Strawberry, Cherry and Whipped Cream Toppings \$41



LUNCH AND DINNER ACCOMPANIMENTS

Lunch & Dinner Accompaniments

SALAD SELECTION

House Salad

Mixed Greens with Fresh Cucumber, Tomatoes and Croutons

Greek Salad

Green Salad Topped with Kalamata Olives, Diced Cucumbers, Diced Red Peppers, and Feta Cheese

Cranberry & Walnut Salad

Mixed Greens with Dried Cranberries, Mandarin Oranges and Toasted Walnuts

Strawberry & Mandarin Orange Salad

Fresh Strawberries, Mandarin Oranges and Red Onion on a bed of Mixed Greens

Classic Caesar Salad

Romaine Lettuce with Parmesan Cheese, Croutons and Classic Caesar Dressing

Spinach Salad

Spinach Salad with Fresh Strawberries, Sliced Almonds, Gorgonzola Cheese

Antipasto Salad

Green Salad with Pepperoni, Tomato, Provolone, Black Olives and Pepperoncini

Fresh Seasonal Fruit Cup or Soup Du Jour

THE PERFECT PAIRINGS

Sour Cream & Chive Potatoes
Oven Roasted Red Skin Potatoes
Parsley Buttered Yukon Gold Potatoes
Garlic Mashed Potatoes
Whipped Potatoes
Wild Rice
Rice Pilaf

Alfredo Farfalle
Pasta Marinara
Broccoli with Lemon Butter Crumbs
Medley of Broccoli, Cauliflower & Carrots
Squash Medley
Green Bean Medley
Glazed Baby Carrots

DESSERT SELECTIONS

Lemon & Orange Citrus Cake, Turtle Cheesecake, Strawberry Layer Cake, Carrot Cake with Rich Cream Cheese Icing, Chocolate Tuxedo Mousse Cake, Lemon Layer Cake, Apple Strudel Cheesecake, Red Velvet Round Cake, New York Cheesecake with Strawberry Topping, Angel Food Cake with Fresh Mixed Berry Compote, Tiramisu, Ultimate Chocolate Cake, Caramel Apple Pie, Peanut Butter Pie, Salted Chocolate Caramel Pie, Lemon Tart

Custom Mason Jar Desserts

Options include Strawberry Cheesecake, Key Lime, Mississippi Mud, Apple Crumble



Bar Package - Per Drink

HOST BAR

Bar is sponsored and paid for by the host on a per drink basis. Charges are determined by the quantity of liquor consumed and include all mixes, ice and appropriate garnishes.

All prices are subject to a Service Charge and State Tax.

Cash Bar

Cash Bar allows each guest to purchase drinks on an individual basis. Drink prices include State Taxes.

A \$100.00 Bar Set Up Fee will be charged on all Bars

| | HOST BAR | CASH BAR |
|----------------------------|----------|----------|
| House Brand | \$5.00 | \$5.50 |
| Call Brands | \$5.50 | \$6.00 |
| Premium Brands | \$6.25 | \$6.75 |
| Top Shelf | \$7.00 | \$7.50 |
| House Wine | \$5.75 | \$6.25 |
| Domestic beer | \$4.00 | \$4.25 |
| Imported Beer | \$4.75 | \$5.00 |
| Soft Drinks/Bottled Waters | \$3.00 | \$3.25 |

SPECIAL REQUEST

When special requests are honored for liquor, beer or wine items not carried as regular stock at the hotel, the guest is responsible for the total amount of all items not consumed at the function.

Host Bar Package - Per Person

| | House Brands | CALL BRANDS | Premium Brands | TOP SHELF | BEER/WINE/SOFT DRINKS |
|---------|--------------|-------------|----------------|-----------|-----------------------|
| 1 Hour | \$12.50 | \$13.75 | \$15.75 | \$17.50 | \$11.00 |
| 2 Hours | \$17.50 | \$19.00 | \$22.00 | \$24.50 | \$15.00 |
| 3 Hours | \$22.50 | \$24.50 | \$27.00 | \$30.00 | \$19.00 |
| 4 Hours | \$26.50 | \$28.00 | \$31.00 | \$34.50 | \$22.00 |
| 5 Hours | \$30.00 | \$32.00 | \$35.00 | \$38.00 | \$25.00 |

MISCELLANEOUS HOSTED ALTERNATIVES

Cordials & Specialty Drinks \$7.75 per drink
Fruit Punch \$24.00 per gallon
Mimosa \$60.00 per gallon
House Wine \$25.00 per bottle
Champagne Punch \$60.00 per gallon
House Champagne \$27.00 per bottle



HORS D'ORUNAES

Hors d'Oeuvres

All Hors d'Oeuvres have a 100-piece minimum

HOT HORS D'OEUVRES

(Per 100 pieces)

Mini Pierogis with Sautéed Onion & Sour Cream

\$250

Artichoke Dip (GF) with Pita Chips

\$135

Buffalo Wings (GF) with Bleu Cheese & Celery \$185

Mini Meatballs with Vodka Sauce Or Whiskey BBQ Meatballs

\$165 Cocktail Franks in a Puff Pastry

\$165

Assorted Petite Quiche \$185

Spanakopita – Phyllo Triangles with Spinach & Feta Cheese \$185

Breaded Parmesan Artichoke Hearts \$185

Chicken Fingers with Honey Mustard, BBQ Sauce & Ranch Dressing

Teriyaki Pork Pot Stickers \$200

Bacon Wrapped Water Chestnuts (GF) \$200

Mini Crab Cakes \$215

Sausage, Seafood, or Spinach Artichoke (GF) Stuffed Mushroom Caps \$215

> Chinese Egg Rolls with Mustard & Plum Sauce \$200

> > Coconut Battered Shrimp \$215

Skewered Beef (GF) or Chicken Satay with Peanut Sauce \$250

Roast Sirloin or Tenderloin on crostini with Horseradish Cream Sauce \$250

Spiced Pork Crostini with Apple Chutney \$250

COLD HORS D'OEUVRES

(Per 100 pieces)

Classic Cheese Display Assorted Cheeses presented with Fresh Fruits, Assorted Crackers and Crostini (Serves 75-100 Guests)

\$240

Charcuterie Board
Cured Meats, Assorted Cheeses & Crackers, Olives, Fruit, & Nuts

Fresh Garden Vegetables with House Ranch and French Onion Dips (Serves 75-100 Guests)

\$160

Assorted Finger Sandwiches with Egg Salad, Tuna Salad & Chicken Salad \$195.00

Jumbo Shrimp with Cocktail Sauce and Fresh Lemons (GF) \$275

Fresh Fruit Kabobs with Hawaiian Dipping Sauce (GF) \$200

Bruschetta with Fresh Tomato & Basil \$185 BLT Fork with a Ranch Drizzle (GF) \$275

Crudité and Pita Chips with Roasted Red Pepper Hummus, Ranch Dressing, House French Onion Dip (Serves 75-100 Guests)

\$185

Pinwheels – Ham, Salami, Provolone with a Pesto Mayonnaise \$175

Fancy Deviled Eggs \$175

Stuffed Cherry Tomatoes with Boursin Herbed Cheese (GF) \$200

Pretzels, Potato Chips & Spicy Snack Mix \$18 per pound

> Mixed Nuts \$23 per pound

Tortilla Chips with Salsa & Guacamole \$20 per pound



HORS D'OF UNRES OND STATIONS

Station Specialties

Ordered with Additional Hors d'Oeuvres Selections
(Minimum 50 Guests)

\$50.00 Attendant Fee

ROASTED TOP ROUND OF BEEF

With an Herb Mayonnaise & Dijon Mustard Served with Mini Rolls

\$9 per person

WHOLE TURKEY BREAST

With Bistro Sauce & Cranberry Mayo Served with Mini Rolls \$7 per person

BEEF TENDERLOIN

With a Creamy Horseradish Sauce Served with Mini Rolls \$11 per person

SLIDER STATION

Mini Beef Burgers with Assorted Condiments & Toppings \$8 per person

POLISH BOY STATION

Mini Polish Kielbasa Sliders Topped with Coleslaw & BBQ Sauce \$8 per person

MAC-N-CHEESE STATION

Caramelized Onions, Bacon, Broccoli, Seasoned Tomatoes, Diced Ham, Scallions \$7 per person

MASHED POTATO BAR

Garlic Mashed Potatoes and Sweet Potatoes with Cheddar Cheese, Scallions, Bacon, Diced Ham, Caramelized Onions, Steamed Broccoli, Cinnamon, Brown Sugar, and Walnuts \$8 per person

PETITE SWEET TABLE

A Variety of Mini Cannoli, Tiramisu, Dessert Pastries, Key Lime Tarts, Lemon, Raspberry & Chocolate Dessert Bars and includes Coffee Service \$9 per person



HOLIDAY INN CLEVELAND-SOUTH MEETING AND BANQUET POLICIES

GUARANTEE POLICY: Final meal guarantee (the guaranteed number attending the function) must be received by the Catering office by 12:00 noon, 3 Business days in advance of the function and are not subject to change. In the event the guarantee is not received within 3 Business days, the last number of guests reported will constitute the guaranteed number. The exact number given will be considered as the guarantee you will be charged for, unless the number guaranteed is exceeded by the number served. Holiday Inn Cleveland-South will provide seating and have food available for 5 percent over the guaranteed number. Should the number served fall below the guarantee, we will charge for the full guaranteed amount.

CANCELLATION AND DEPOSIT POLICY: On all functions, an advanced deposit is required. Should it become necessary for you to cancel, The Holiday Inn Cleveland-South is entitled to any and all cancellation fees stated in the contract.

FOOD: All food and beverage items must be supplied and prepared by the Holiday Inn Cleveland-South. Due to licensing restrictions, leftover food must not be removed from the premises. A 22% service charge is added to food and beverage sales and is subject to appropriate state and local sales taxes. All prices are subject to change without notice sixty (60) days prior to your function date.

BEVERAGE: Holiday Inn Cleveland-South as licensee is responsible for the administration, sale and service of alcoholic beverages, in accordance with the prevailing liquor statutes. It is a policy that the Holiday Inn Cleveland-South supplies all liquor, beer and wine. It is further our policy to require identification of all quests attending a function serving alcoholic beverages. All prices are subject to the applicable taxes and a 22% service charge. A bartender fee of \$100.00 per bartender will be charged on all bars. All hosted bars are subject to applicable sales tax and a 22% service charge.

SERVICE CHARGE: A \$175.00 service charge will be assessed if less than 45 guests are guaranteed for any meal function. A \$250.00 fee will be assessed if the guaranteed number of guests is below 30 people.

GENERAL LIABILITY: The Holiday Inn Cleveland-South will not assume responsibility for the damage of loss of articles, equipment or merchandise left in the hotel prior to or following your meeting or banquet. Special arrangements for security can be made with advance notice.

BANQUET ROOM ASSIGNMENTS: Our hotel staff will work with your organization in assigning your room to maximize hotel space according to the anticipated number of guests. For the satisfaction of all of our guests, please be aware of your scheduled adjourn time. All supplies must be removed at the conclusion of your event.

AUDIO / VISUAL EQUIPMENT: Audio Visual equipment may be rented upon request. Please allow 2 working days to place your order to ensure that proper arrangements can be made. A 22% service charge and sales tax will be applied to rental equipment. The Catering Department, prior to the scheduled event, must review any audio visual equipment being brought in. For the comfort of all of our guests, volume level at any function must be contained within the assigned meeting room. The hotel reserves the right to control audio levels.

SALES TAX EXEMPTION: If your organization is exempt from Ohio State sales tax, your exemption form must be received prior to your event for this exemption to apply. We require a new form be submitted every year.