



Holiday Inn

Banquet Breaks

Ala Carte

Freshly Brewed Coffee	\$8.00 Pot
Freshly Brewed Coffee	\$18.00 Gallon
Freshly Brewed Tea	\$8.00 Pitcher
Freshly Brewed Tea	\$18.00 Gallon
Bottled Water	\$1.50 Each
Soft Drinks	\$1.50 Each
Breakfast Pastries (Danish, Muffins, & Croissants)	\$20.00 Dozen
Assorted Bagels & Cream Cheese	\$20.00 Dozen
Fresh Cut Fruit Display	\$5.00 Per Person
Whole Fresh Fruit	\$2.50 Per Person
Assorted Fresh Baked Cookies	\$20.00 Dozen
Fresh Brownies	\$15.00 Dozen
Snack Mix	\$11.50 Per Pound
Honey Roasted Peanuts	\$14.00 Per Pound
Pretzels	\$8.00 Per Pound
Chips & Dip	\$7.00 Per Pound
Punch	\$10.00 Per Gallon

Health Nut

Fresh Sliced Fruit
Assorted Yogurts
Yogurt Bars & Multi Grain Bars
Assorted Carafes of Juices
Freshly Brewed Coffee
\$8.95++ per person

Cookie Time

Assorted Fresh Baked Cookies
Freshly Brewed Coffee, Milk
Chocolate Milk
\$6.95++ per person

Just Fit

Fresh Sliced Fruit
Multi Grain Bars
Carrot & Celery Sticks
Bottled Water
Freshly Brewed Coffee
\$8.95++ per person

Brownie Downy

Fresh Brownies
Freshly Brewed Coffee, Milk
Chocolate Milk
\$6.95++ per person

Herbal Teas Available \$1.50 Per Person

All Charges are subject to a 20% Service Charge & Applicable Sales Tax
All prices are subject to change.



Continental Breakfast

Cypress Continental

Assorted Pastries, Muffins, Coffee Cake
Served with accompaniments
Freshly Brewed Coffee & Orange Juice
\$6.95 per person++

Golden Cypress Continental

Sliced Fresh Fruit
Assorted Pastries, Muffins, Coffee Cake
Served with accompaniments
Freshly Brewed Coffee & Orange Juice
\$8.95 per person++

Grand Cypress Continental

Sliced Fresh Fruit
Assorted Breakfast Breads, Pastries, Coffee Cake
Scrambled Eggs, Bacon
Freshly Brewed Coffee & Orange Juice
\$10.95 per person++

If you would like to Add

Carafe of Tomato	\$6.50 Each
Carafe of Apple Juice	\$6.50 Each
Carafe of Milk	\$6.50 Each
Bagels	\$1.50 Per Person
Herbal Teas Available	\$1.50 Per Person

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Plated Breakfast

All Plated Choices are served with Premium Orange Juice, Freshly Brewed Coffee, accompanied by a basket of freshly baked Biscuits w/butter & fruit preserves.

Sunrise Breakfast

Fluffy Scrambled Eggs served w/ Home Fries

Choice of: Crisp Bacon **or** Sausage Links

\$9.95 ++ per person

French Holiday

Three Slices of Golden Brown French Toast, served with butter & maple syrup, decorated to perfection served w/ Home Fries

Choice of: Crisp Bacon **or** Sausage

\$10.95 ++ per person

Golden Sunrise

Fluffy Scrambled Eggs w/ Home Fries

Choice of: French Toast **or** Pancakes

Choice of: Crisp Bacon **or** Sausage Links

\$12.95 ++ per person

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Breakfast Buffet

Minimum of 40 People

Continental Fresh Fruit

Choice of 2 Juices: Orange, Grapefruit, Apple, Cranberry or Tomato
Fresh Seasonal Fruits, Selection of Breakfast Pastries served with Butter & Preserves
Freshly Brewed Coffee & Hot Tea
\$8.95 ++ per person

Country Sunrise

Choice of 2 Juices: Orange, Grapefruit, Apple, Cranberry or Tomato
Fresh Seasonal Fruits, Selection of Breakfast Pastries served with Butter & Preserves
Scrambled Eggs & Specialty Home Fries, Freshly Brewed Coffee & Hot Tea
Choice of: Crisp Bacon or Sausage
\$12.95 ++ per person

Sunrise Deluxe

Choice of 2 Juices: Orange, Grapefruit, Apple, Cranberry or Tomato
Fresh Seasonal Fruits, Selection of Breakfast Pastries served with Butter & Preserves
Scrambled Eggs & Specialty Home Fries, & French Toast served with warm Maple Syrup
Freshly Brewed Coffee & Hot Tea
Choice of: Crisp Bacon or Sausage
\$14.95 ++ per person

Grand Deluxe

Choice of 2 Juices: Orange, Grapefruit, Apple, Cranberry or Tomato
Fresh Seasonal Fruits, Selection of Breakfast Pastries served with Butter & Preserves
Scrambled Eggs & Specialty Home Fries, & French Toast served with warm Maple Syrup, Cheese Blintz, Grits and Corned Beef Hash.
Freshly Brewed Coffee & Hot Tea
Choice of: Crisp Bacon or Sausage
\$16.95 ++ per person

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Holiday Inn

Cold Plated Lunch Selections

All Plated Choices are served with Chefs Dessert of the Day
Fresh Brewed Coffee & Tea

Tomato Bouquet

A Vine Ripe Tomato stuffed with **your choice of** Tuna Salad **or** Chicken Salad served on a bed of crisp greens, served with rolls and butter

\$13.95 ++ per person

Grilled Chicken Caesar Salad

Crisp Romaine tossed with our House Caesar Dressing, sprinkled with shredded parmesan & topped with sliced Grilled Breast of Chicken served with rolls & butter

\$14.95 ++ per person

Palm Club Croissant

Thin sliced Smoked Turkey & Ham served on a flaky Croissant topped with Swiss Cheese, Bacon, Lettuce, Tomato, & Creamy Mayo served with a Pickle Spear & Chips

\$13.95 ++ per person

Chef Salad

Crisp Greens Topped with cucumbers, boiled eggs, cheddar cheese, Swiss cheese, sliced ham and turkey, topped with onions and roasted red bell peppers

\$14.95++ per person

Tuna or Chicken Salad Sandwich

Fresh made salad, served on Chefs choice of bread, topped with crisp lettuce, tomato served with pickle spear and chips

\$13.95++ per person

Roast Beef Pinwheels

Oven roasted beef sliced thin and piled high with lettuce, tomato, and provolone cheese wrapped in a fresh tortilla. Served w/ horseradish sauce and potato chips

\$13.95++ per person

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Hot Plated Lunch Selection

All Plated Lunches are served with Choice of Caesar or Garden Salad, Dinner Roll with Butter & Chefs Dessert of the Day. Fresh Brewed Coffee & Tea

Bowtie Pasta

With tomato cream sauce, parmesan and parsley
\$14.95 ++ per person

Chicken Piccata

Seasoned tender breast of Chicken served atop garlic infused angel hair pasta with lemon butter, capers, parmesan and parsley with fresh Garlic Bread
\$15.95 ++ per person

Roast Beef Au Jus

Thinly Sliced Sirloin of Beef with Roasted Garlic Mashed & Confetti of seasonal vegetables
\$16.95 ++ per person

Sliced Pork Loin

Thin sliced Pork Loin laced with a Natural Pork Jus, roasted New potatoes with parmesan, parsley & Confetti of seasonal vegetables
\$14.95 ++ per person

Chicken Cordon Bleu

Breast of Chicken stuffed with Ham & Swiss, new potatoes and baby French green beans
\$15.95 ++ per person

Herb Crusted Tilapia

Herbal bread crumbs sprinkled on top drizzled with lemon & white wine, served with wild rice pilaf and confetti of seasonal vegetables
\$15.95 ++ per person

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Boxed Lunches

Served with Chips, Pickle, Soda & cookie or brownie

Ham & Turkey Wrap

Thin sliced ham, turkey & Swiss cheese topped with lettuce & tomato wrapped in a floured tortilla

\$12.95 ++ per person

Palm Club Croissant

Thin sliced Smoked Turkey & Ham served on a flaky Croissant topped with Swiss cheese, Bacon, Lettuce, Tomato, & Creamy Mayo

\$12.95 ++ per person

Grilled Chicken Caesar Salad

Crisp Romaine tossed with our House Caesar Dressing, sprinkled with shredded parmesan & topped with sliced Grilled Breast of Chicken

\$12.95 ++ per person

Roast Beef Pinwheels

Oven roasted beef sliced thin and piled high with lettuce, tomato, and provolone cheese wrapped in a fresh tortilla. Served w/ horseradish sauce and potato chips

\$12.95++ per person

Tuna or Chicken Salad Sandwich

Fresh made salad, served on Chefs choice of bread, topped with crisp lettuce, tomato served with pickle spear and chips

\$12.95++ per person

Chef Salad

Crisp Greens Topped with cucumbers, boiled eggs, cheddar cheese, Swiss cheese, sliced ham and turkey, topped with onions and roasted red bell peppers

\$12.95++ per person

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Holiday Inn

Lunch Buffet

Minimum of 40 People

Create Your Own Buffet

All Buffets include Rolls & Butter, Freshly Brewed Coffee & Tea
Chefs Choice of Dessert

Starters (Select 1)

Garden Salad & appropriate toppings & assorted dressings
Caesar Salad tossed w/ Creamy Caesar Dressing

Main Entrees (Select 2)

Flank steak with chimichurri sauce
Thin sliced Roast Beef in Au Jus
Chicken Cordon Bleu
Chicken Piccata
Chicken Marsala
Felidia's Meat or Vegetarian Lasagna
Tilapia Provencal
Grandma's Meatloaf

Accompaniments (Select 2 ea)

Starch

Roasted new potatoes
Sweet potato hash
Garlic mashed Potatoes
Wild rice pilaf
Mac N Cheese

Vegetables

Confetti of seasonal
Long beans with shallots
Green bean Almandine
Broccolini
Fresh sweet corn

\$18.95 ++ Per Person

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Holiday Inn

Lunch Buffet

Minimum of 40 people

Coffee & Tea Included

Soup, Salad & Potato Bar

Chefs Choice of Soup, Baked Potato, Shredded Cheddar, Mild Chili, Bacon Bits, Chives, Sour Cream, Crackers, Rolls & Butter, Tossed Salad w/ Assorted Dressings, Cookies & Brownies

\$14.95 ++ per person

Deli Board

Home Style Potato Salad & Cole Slaw

Sliced Ham, Turkey, Roast Beef, & Salami with Assorted Cheese

With a Assorted selection of breads, with Crisp Lettuce, Onions Slices, Sliced Tomatoes, & Pickle Spears Served with Assorted Cookies & Brownies

\$14.95 ++ per person

Tuscan Sun

Caesar Salad

Garlic Bread, Italian Vegetables, Fettuccine Alfredo, Chicken Parmesan, Baked Lasagna & Lemon Cake

\$16.95 ++ per person

Southern Buffet

Cole Slaw, Potato Salad, Southern Fried Chicken **or** BBQ Chicken, Pulled Pork, Fried Catfish, Baked Beans, Corn on the Cobb, Mashed Potatoes, Corn Bread & Home Style

Apple Crisp Cobbler

\$17.95 ++ per person

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Holiday Inn

Plated Dinner

All Plated Dinners are served with **Choice of Caesar or Garden Salad, Dinner Rolls**
Fresh Brewed Coffee & Tea
Choose up to TWO Entrees only

Chicken Piccata

Boneless Breast of Chicken with Lemon Butter, Parsley and Capers
Served on a Bed of Angel Hair Pasta with Roasted Baby Carrots
\$24.95 ++ per person

Grilled Mahi Mahi

With Fresh Mango Salsa, Coconut Rice and Edamame Beans
\$26.95 ++ per person

Sesame or Balsamic Glazed Salmon

With Wild Rice Pilaf and Confetti of Squash, Zucchini and Red Peppers
\$26.95 ++ per person

Prime Rib

Slow Roasted Prime Rib served natural jus,
With Baked or Horseradish Mashed Potatoes & Confetti of Seasonal Vegetables
\$30.95 ++ per person

Filet Mignon

Filet Mignon laced with a Peppercorn Demi,
Served with Fresh Asparagus and Horseradish Mashed Potatoes
\$31.95 ++ per person

Peppercorn Crusted Pork Tenderloin

Sliced pork tenderloin, laced w/ Dijon pork sauce
Served with Sweet Potato Puree and Confetti of Seasonal Vegetables
\$25.95++ per person

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Holiday Inn

Golden Plated Dinner

All Plated Dinners are served with Roll, Butter & Fresh Brewed Coffee or Tea
Choose up to TWO Entrees only

House Salad

Topped with tomato, cucumbers, onion & pepper rings

Caesar Salad

Crisp Romaine tossed w/ creamy Caesar dressing tossed with fresh grated parmesan

Classic Wedge

Crispy iceberg wedge with house made blue cheese dressing and Applewood smoked
bacon

Entrees

Herb Baked Cornish Hen

Herb Baked Cornish Hen served with wild rice pilaf and French green beans with
caramelized red onions

\$25.95 ++ per person

Sesame or Balsamic glazed Salmon

Salmon drizzled with spinach and blue cheese smashed potatoes with balsamic cream
reduction

\$26.95 ++ per person

Filet Mignon

Filet mignon, red wine peppercorn demi accompanied with duchesse herb potato and
fresh asparagus

\$31.95 ++ per person

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Red Curry Grouper

With red curry sauce, coconut rice and confetti of seasonal vegetables
\$29.95 ++ per person

Tournedos of Beef

Twin filets topped with a béarnaise & demi glaze accompanied with sweet herbed
duchesse potatoes and fresh French green beans with caramelized shallots
\$32.95 ++ per person

Paired Entrees

\$38.95 ++ per person

Petite Filet served with your choice of

Sesame or Balsamic Glazed Salmon
Thai Chili Shrimp
Lump Maryland Crab Cake
Chicken Piccata
Chicken Marsala

Accompaniments

Choice of vegetable: Confetti of seasonal vegetables, assorted petit pan vegetables,
French haricot vert with caramelized red onions or asparagus salad with light vinaigrette

Choice of starch: Wild rice pilaf, garlic mashed potatoes, baked potato, Sweet potato
puree or fettucine with alfredo or tomato basil sauces

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Holiday Inn

Dinner Buffet Package

(40 Person Minimum)

Salad

Fresh Tossed House Green Salad and Pasta Salad du Jour

ENTRÉE'S

Chicken Piccata

Medallions of Chicken in a Lemon Butter, parsley and capers

Chicken Marsala

Medallions of Chicken in a Marsala wine and mushroom cream sauce

Flank Steak

Thinly Sliced Sautéed in with chimichurri sauce

Beef Stroganoff

Tender strips of beef and mushrooms in a cream sauce over a bed of egg noodles

Thin Sliced Roast Beef

In natural jus

Tilapia Provencal

With tomatoes, olives and capers

Sesame crusted Salmon

With balsamic reduction cream sauce

Pasta Primavera

with confetti of seasonal vegetables tossed in garlic, white wine and butter

Penne with Alfredo or Marinara

Home Style Meat or Vegetarian Lasagna

Optional Prime Rib Carving Station...\$7.95/pp additional

Optional Pasta Station...\$5.95/pp additional

Buffet with Two Entrées - Two Starch & Two Vegetables....\$28.95/pp

Buffet with Three Entrées - Two Starch & Two Vegetables.....\$33.95/pp



Holiday Inn

Hot Hors d'oeuvres

(50 pieces per tray)

Assorted Mini Quiche	\$60.00
Meatballs Madagascar (a green peppercorn sauce)	\$50.00
Buffalo Wings with Bleu Cheese Dressing and Celery Sticks	\$60.00
Jerk Style Wings	\$60.00
Chicken Liver Rumaki	\$50.00
Mini Crab Cakes with Herbal Mayonnaise	\$95.00
Mushroom Caps with Italian Sausage Marinara	\$60.00
Mushroom Caps with Snow Crab Stuffing	\$85.00
Teriyaki Beef Kabobs	\$65.00
Shrimp and Vegetable Skewers with Garlic Herb Butter	\$95.00
Mini Spring Rolls	\$70.00
Mini Beef Wellington	\$95.00
Mini Chicken Cordon Bleu	\$90.00
Chicken Tenders	\$65.00
Chicken Satay w/ spicy peanut sauce	\$65.00

Cold Hors d'oeuvres

(50 pieces per tray)

Traditional Deviled Eggs	\$45.00
Proscuitto wrapped asparagus with horseradish	\$75.00
Belgian endive with goat cheese and walnuts	\$90.00
Chocolate Dipped Strawberries	\$65.00
Jumbo Gulf Shrimp on Ice with Condiments	\$95.00
Asparagus and Ham Rolls	\$60.00
Crostini pomodoro	\$60.00
Cucumber and Cream Cheese on Party Pumpernickel	\$45.00

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Display Trays
(Per 50 persons)

International Cheeses with Crackers	\$75.00
Fresh Fruit Tray	\$95.00
Raw Vegetable Crudités with Ranch Dip	\$70.00
Baked Brie with Vine Fruits and Croustades	\$85.00
Spinach and Artichoke Fondue with Crusty French bread	\$75.00

Mirror Displays

Poached Whole Canadian Salmon with Traditional Garnishes (serves 50)	\$150.00
Scottish Smoked Salmon with Traditional Garnishes (3lb Side serves 25)	\$175.00
Gourmet International Cheese w/ Vine Fruits & Water Crackers (serves 50)	\$135.00

Carving Stations

Baron of Beef (serves 150)	\$350.00
Smithfield Smoked Ham (serves 50)	\$120.00
Smoked Tom Turkey (serves 40)	\$130.00
Top Sirloin of Beef (serves 50)	\$150.00
Peppered Tenderloin of Beef (serves 25)	\$225.00

Carving stations include 1.5 hours of service, mini rolls, and appropriate condiments

Chef's Stations

Sautéed Shrimp and Scallop Station	\$10.50pp
Pasta Station, Ravioli, Marinara, Tortellini Alfredo, Linguini	\$8.00pp

50 person minimum for Chef's stations with 1.5 hours of service

Dessert Stations

Assorted French Pastries, Tartlets, Chocolate Dipped Strawberries and Mousse With Fresh Whipped Cream	\$6.50
Assorted Cakes and Pies	\$5.50

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ALA CARTE FINGERTIP BUFFET

Minimum 75ppl for a 1hr period

CARVING STATION

All served with rolls and appropriate condiments

Pepper & Herb Crusted Tenderloin	\$32.95++ per person
Slow Roasted Angus Top Round	\$28.95++ per person
Smoked Turkey or Pit Ham	\$25.95++ per person
Without Carving Station	\$21.95++ per person

Hot Hors D'oeuvres (Select Four)

Meatballs w/ brandy peppercorn gravy	Mini Crab Cakes
Mini Quiche	Spanakopita
Mini Beef Wellington	Spring Rolls
Fried Scallops	Teriyaki Beef Kabobs
Ramaki	Mini Chicken Cordon Bleu
Crab Stuffed Mushrooms	Italian Stuffed Mushroom
Escargot Puffs	Chicken Satay
Smoked Chicken Quesadilla	Franks en Croute
Chicken Wings	

Cold Hors D'oeuvres (Select Three)

Assorted Finger Sandwiches
 Deviled Eggs
 California rolls with soy, wasabi and pickled ginger
 Crostini pomodoro with roasted roma tomatoes, basil and balsamic vinegar
 Anti Pasto Station- Salami, Greek Olives, Chopped Tomatoes, Green Olives, Ham,
 Provolone Cheese, Pepperoncini, Marinated Mushrooms
 Smoked Salmon w/ Toast Points

Optional Action Stations

Sautéed Shrimp and Scallop Station	\$6.50++ pp
Pasta Station: Ravioli Marinara, Tortellini Alfredo, Linguini with Clam Sauce, Rotini with Shrimp Alfredo (select two)	\$5.50++pp

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BAR PRICING

Open Host Full Bar - House Brands

\$12.00++ per person for first hour
\$7.00++ per person for each additional hour

Four Hour House Brand Package

\$28.00++ per person

Open Host Full Bar - Premium Brands

\$16.00++ per person for first hour
\$9.00++ per person for each additional hour

Four Hour Premium Package

\$34.00++ per person

Open Host Beer - Wine - Soda

\$9.00 per person for first hour
\$6.00++ per person for each additional hour

Four Hour Package

\$22.00++ per person

Consumption Host or Cash Bar - Drinks Consumed

Soft Drink - \$1.50	Domestic Beer - \$3.50
Import Beer - \$4.00	House Wine - \$6.00
Two Liquor Drinks - Bar pricing	Bottled Water - \$1.50
House & Premium Brand Mixed Drink - Bar pricing	

Combinations of Host and Cash Bar Options Available
Bar Set-Up Fee.....\$45 for two hours/\$15 each additional hour