

# Meetings and Banquets



Feel relaxed and at ease when you have your next function at the Holiday Inn Itasca. With over 40 years of experience in accommodation and 8,500 square feet of space, let our professional staff assist you in planning your next event. From business meetings to birthday celebrations, our 10 total meeting rooms can be adjusted to fit your occasion's needs. We are dedicated in providing a smooth and stress-free experience!



*Holiday Inn*



# Breakfast Buffet Packages

## Package Includes:

Fresh Orange, Apple and Cranberry Juice

Sliced Fresh Fruit and Seasonal Berries

Freshly Brewed Coffee, Tea and Hot Tea

## Continental Breakfast

Assorted Breakfast Pastries to Include:

Danish Pastry, Buttery Croissants, Assorted  
Fruit Muffins & Bagels,

Fruit Preserves, Sweet Butter, Cream  
Cheese

**\$9.95 Per Person**

## The Healthy Start Breakfast

Hot Oatmeal & Raisins

Assorted Cereals & Non-Fat Milk

Assorted Fruit Yogurt

Granola Bars, Energy Bars & Assorted Bran  
Muffins

**\$10.95 Per Person**

## The All American Breakfast

Fluffy Scrambled Eggs with Fresh Herbs,  
Apple Wood Smoked Bacon  
Country Sausage Links  
Home Made Breakfast Potatoes

Danish Pastry, Assorted Fruit Muffins,  
Bagels and Buttery Croissants

Fruit Preserves, Sweet Butter, Cream  
Cheese

**\$12.95 Per Person**

## Care to Add an Omelet Station?

Omelet's Made-to-Order

Offering Six Assorted Fillings

**\$3.95 Per Person**

(Add \$50.00 for Uniformed Chef Required)

All prices are subject to 8.75% Sales Tax and 20% Service Charge.

# Lunch Packages

All packages come with Coffee, Tea and Soda Service During Lunch

There is a minimum of 25 guests for all buffets

Please add \$1 for Plated Lunches

## **Chairman of the Board Deli—\$15.95**

Fresh Green Salad with three dressings or Soup of the Day

Sliced Roast Beef, Roasted Turkey Breast & Smoked Ham, Swiss & Cheddar Cheese

Vegetable Chips, Shredded Lettuce, Tomatoes, Sweet Onions & Pickled Vegetables

Country Potato Salad, Potato Chips, Freshly Baked Rolls, Sliced Breads & Condiments

Assorted Freshly Baked Cookies

## **Italian Deli—\$16.95**

Fresh Green Salads with Three Dressings or Soup of the Day

Genoa Salami, Prosciutto, Pepperoni, Swiss & Provolone Cheese

Marinated Olives, Italian Pasta Salad, Potato Chips, Sliced Breads & Condiments

Lemon Bars

## **Sandwich Board—\$15.95**

Fresh Green Salad with Three Dressings or Soup of the Day

Choice of: Pasta Salad or Potato Salad

Assortment of 2 Sandwiches from Below

**Panini:** Turkey, Bacon and Cheddar

**Caprese:** Basil Pesto, Tomato, Fresh Mozzarella, Greens and Balsamic on Ciabatta

**Chicken Salad Croissant:** Chicken, Walnuts, Grapes, Greek Yogurt and Blue Cheese

**Avocado Chicken Wrap:** Bacon, Lettuce and Tomato

**Roast Beef:** Roasted Tomatoes, Caramelized Onions, Cheddar on Ciabatta

**Turkey on Multi-Grain:** Avocado, Pickled Onions, Mayo and Greens

Served with Assorted Freshly Baked Cookies

All prices are subject to 8.75% Sales Tax and 20% Service Charge.

# Lunch Packages Continued

All packages come with Coffee, Tea and Soda Service During Lunch

There is a minimum of 25 guests for all buffets

Please add \$1 for Plated Lunches

## **Tailgater Buffet—\$17.95**

Fresh Green Salad with Three Dressings or Soup of the Day

Grilled Black Angus Burgers, Bratwursts & Hotdogs

Potato Chips, Country Potato Salad, Apple Cole Slaw, Freshly Baked Rolls

Double Fudge Chocolate Brownies

## **Chicken Your Way—\$18.95**

Fresh Green Salad with Three Dressings or Soup of the Day

Choose your Style: Picatta, Marsala, Parmesan or Lemon Herb

Choose your Potato: Roasted, Garlic Mashed, or Twice Baked

Choose your Vegetable: Medley, Green Beans, Broccoli, Peas & Carrots, Roasted Corn

Freshly Baked Rolls

Cheesecake with Raspberry Sauce

**All prices are subject to 8.75% Sales Tax and 20% Service Charge.**

# Something on the Side

## Breaks

### Sweet & Salty Break

Assorted Candy Bars, Trail Mix & Peanuts

Assorted Chips, Pretzels & Cracker Jacks

Bottled Water

\$6.95 Per Person

### Healthy Break

Whole Fruit, Trail Mix, Granola Bars

Fresh Apple, Cranberry & Orange Juice

Bottle Water

\$7.95 Per Person

### Premium Healthy Break

Odwalla Fruit Smoothies

Seasonal Fruit and Berries

Kashi Granola & Greek Yogurt

Cliff Bars

\$12.95 Per Person

## A La Cart

### Freshly Brewed Coffee & Tea Selection

\$2.95 Per Person or \$26.95 Per Gallon

### Assorted Soft Drinks & Mineral Waters

\$1.95 Each (Charged as Consumed)

### All Day Beverage Package

\$6.95 Per Person

### Assorted Breakfast Pastries

Fresh Danish, Bagels & Muffins

\$24.95 Per Dozen

### Freshly Baked Cookies & Brownies

\$14.95 Per Dozen

### Sliced Fresh Fruit & Seasonal Berries

\$3.95 Per Person

### Assortment of Fruit Yogurts

\$2.95 Per Person

All prices are subject to 8.75% Sales Tax and 20% Service Charge.

# Buffet Dinner Package

**Package Includes:** Buffet style for \$25.95 Per Person (Minimum 25 people)

Choice of One Starter, Two Entrees, Two Sides and One Dessert

You color Choice of Napkins

Hotel House Center Pieces

Freshly Baked Bread

Coffee, Tea and Soda Selection During Dinner

## Starters (Choice of One)

Fruit and Nut Salad with Balsamic Vinaigrette

Caesar Salad, Parmesan & Garlic Croutons

Garden Salad, Choice of Three Dressings

Chicken Tortilla Soup

Tomato Basil Soup

Chicken Noodle Soup

Minestrone Soup

## Entrees (Choice of Two)

Roast Pork Loin with Maple, Mustard Glaze

Lemon-Herb Chicken

Chicken Parmesan

Sliced New York Strip in Merlot Demi Glaze

Tilapia with Chardonnay Lemon Caper Sauce

Alaskan Salmon with Mango Salsa

Cajun Fettuccine-Chicken, Shrimp or Steak

Penne Pomodora-Chicken, Shrimp or Steak

## Sides (Choice of Two)

Vegetable Medley

Broccoli

Garlic Mashed Potatoes

Roasted Potatoes

Rice Pilaf

## Dessert (Choice of One)

Cheese Cake with Strawberry Sauce

Chocolate Cake with Raspberry Coulis

Freshly Baked Cookies and Brownies

Lemon Bars

All prices are subject to 8.75% Sales Tax and 20% Service Charge.

# Plated Dinner Package

**Package Includes:** Choice of House Salad, Caesar Salad or Soup Du Jour

Choice of Main Course with Freshly Baked Bread and Dessert

You color Choice of Napkins

Hotel House Center Pieces

Coffee, Tea and Soda Selection During Dinner

## MAINS

**Mediterranean Vegetable Purse,** Goat Cheese & Grilled Vegetables in a Pastry Bundle, Rice Pilaf & Basil & Fire Roasted Tomato Sauce **\$15.95 Per Person**

**Eggplant Parmesan,** Panko Breaded Eggplant Marinara Sauce, Mozzarella, Green Beans, Garlic Butter Spaghetti **\$16.95 Per Person**

**Sliced Roasted Pork Loin,** Dusting with Mustard & Rosemary in Apple & Cherry Chutney, Herb Roasted Potatoes, Sautéed Vegetables **\$19.95 Per Person**

**Chicken Marsala,** Mushroom Marsala Sauce, Sautéed Vegetables, Garlic Mashed Potatoes **\$19.95 Per Person**

**Lemon-Herb Chicken,** Roasted Vegetables, Smashed Red Bliss Potatoes, Rosemary Citrus **\$20.95 Per Person**

**Chicken Parmesan,** Panko Breaded Chicken Breast, Marinara Sauce, Mozzarella, Green Beans, Garlic Butter Spaghetti **\$21.95 Per Person**

**Black Pepper Crusted New York Sirloin,** Herbed Roasted Potatoes, Candied Baby Carrots, Beef Au Jus **\$21.95 Per Person**

**Tilapia,** Chardonnay Lemon Caper Sauce Stir-Fried Vegetables, Jasmine Rice **\$22.95 Per Person**

**Mango Glazed Salmon Filet,** Stir-Fried Vegetables, Coconut-Cilantro Rice & Mango Salsa **\$25.95 Per Person**

**Roast Prime Rib of Beef,** Twice Baked Potato, Roasted Vegetables, Horseradish Cream **\$29.95 Per Person**

**Grilled 8oz Filet Mignon,** Roasted Garlic Mashed Potatoes, Wilted Spinach & Roasted Shallots, Merlot Demi Glaze **\$31.95 Per Person**

## DESSERT

Vanilla Bean Ice Cream with Chocolate  
Rustic Caramel Apple Pie  
Chocolate Cake with Raspberry Coulis  
Carrot Cake  
Cheesecake with Strawberry Sauce  
Lemon Bars

All prices are subject to 8.75% Sales Tax and 20% Service Charge.



# Passed & Plated Appetizers

## Passed Hot—25 pieces

Pork Pot Stickers with Spicy Scallion Soy Sauce \$49.95

Vegetable Spring Roll with Sweet and Sour Sauce \$44.95

Italian Arancini with Lemon Aioli \$44.95

Coconut Fried Shrimp \$74.95

Hot Meatballs \$39.95

Toasted Ravioli \$35

Chicken & Vegetable Kebab \$44.95

Chorizo Stuffed Bacon Wrapped Dates \$49.95

Spicy Chicken Satay with Thai Peanut Sauce \$44.95

## Plated Appetizers

Small: 0-25 people Large: 26-50 people

### Vegetable Crudités

A Colorful Selection of Fresh Garden Vegetables, Accompanied by Homemade Creamy Dill Dip

Sm: \$45

Lg: \$75

### Cheese Board

Imported & Domestic Cheeses with a Selection of Seasonal Grapes & Ripe Strawberries, Served with an Assortment of Crackers

Sm: \$65

Lg: \$95

## Passed Cold—25 pieces

Asparagus Tips with Prosciutto & Cream Cheese \$49.95

Smoked Salmon Rillet on Seed Crackers \$49.95

Tomato Bruschetta with Olive Oil \$39.95

Shrimp Cocktail \$74.95

Silver Dollar Sandwiches \$44.95

Mozzarella and Plum Tomato Skewers \$38.95

### Chilled Grilled Vegetables

Grilled Marinated Portobello Mushrooms & Red Onions, Eggplant, Squash & Peppers, Asparagus & Cauliflower, Drizzled with Balsamic Vinegar

Sm: \$55

Lg: \$85

### Sliced Fresh Fruit & Berries Tray

Market Seasonal Sliced Fresh Fruit & Berries, Served with Yogurt & Wild Honey Dipping Sauce

Sm: \$50

Lg: \$80

All prices are subject to 8.75% Sales Tax and 20% Service Charge.



# Beverage Packages

We are pleased to offer several different beverage service options designed to fit the needs of all types of groups & events. Please note that sales and service of alcoholic beverages are regulated by the state. State law prohibits guests from bringing any alcoholic beverages into the hotel.

## Open Bar

Open bar packages are available for a pre-arranged number of guests and feature an unlimited beverage service at no charge to your guests. Charges are based on a flat rate per guest for a pre-arranged number of hours.

## Hosted Bar

Hosted bar packages are available for a pre-arranged number of guests and time period at no charge to your guests. Charges are based on the actual number of drinks that are served.

## Cash Bar

Cash bar packages are available for a pre-arranged number of guests and time period. All cash bars require your guests to pay for each beverage at the time of service. Cash bars are inclusive of applicable sales tax. Cash bar requires bartender fee of \$25 per hour per bartender

## Host and Cash Bar Options

All host and cash bars require minimum sales of \$250.00 and are designed for a minimum service for 25 Guests. Bartender fee will be waived if a minimum of \$500.00 in sales is met.

## Host and Cash Bar Pricing Per Person

House Brands-\$4

Domestic Beer-\$4

House Wine-\$6

Call Brands-\$5

Imported Beer-\$5

Premium Wine-\$8

Premium-\$7

# Beverage Packages

**Open Bar Package Pricing Per Person (Additional Hours are \$3 per hour)**

	1 Hour	2 Hours	3 Hours	4 Hours
Premium Brands	\$16.00	\$22.00	\$25.00	\$27.00
Call Brands	\$14.00	\$18.00	\$20.00	\$22.00
House Brands	\$12.00	\$15.00	\$17.00	\$19.00
Beer, Wine and Soda	\$10.00	\$13.00	\$15.00	\$17.00

## House Brands

Vodka

Rum

Gin

Whiskey

Bourbon

Scotch

Tequila

House Brands - Beer

Miller Lite

Miller Genuine Draft

Budweiser

Bud Light

## Call Brands - Alcohol

Smirnoff

Bacardi

Beefeaters

Korbel

Seagram's 7

Jim Beam

J & B

Sauza Gold

Kahlua

Call Brands - Beer

Miller Lite

Miller Genuine Draft

Budweiser

Bud Light

Heineken

## Premium Brands

Absolute

Captain Morgan

Tanqueray

Christian Brothers

Canadian Club

Jack Daniels

Chivas Regal

Cuervo Gold

Bailey's

Miller Lite

Miller Genuine Draft

Budweiser

Bud Light

Corona

Sam Adams

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