Catering Menus





Holiday Inn South County Center

6921 South Lindbergh Blvd. St. Louis, MO 63125 314.892.3600



Express Continental Breakfast

Chef's Selection of Homemade Breakfast Breads with Butter and Assorted Pastries Freshly Brewed Coffee and Herbal Teas

\$8.95 per guest

Deluxe Continental Breakfast

Chef's Selection of Homemade Breakfast Breads with Butter and Assorted Pastries Assorted Bagels with Cream Cheese Seasonal Sliced Fruit Orange Juice Freshly Brewed Coffee and Herbal Teas \$10.95 per guest

\$10.95 per guest

Smart Start Breakfast

Chef's Selection of Homemade Breakfast Breads with Butter Individual Flavored Yogurts with Granola Seasonal Sliced Fruit Orange Juice Freshly Brewed Coffee and Herbal Teas \$9.95 per guest

Breakfast Buffet

Buffet will have Continuous Service for 1 Hour

Seasonal Sliced Fruit Scrambled Eggs Bacon and Sausage Breakfast Potatoes Biscuits and Gravy Chef's Selection of Homemade Breakfast Breads with Butter Orange Juice Freshly Brewed Coffee and Herbal Teas

\$13.95 per guest

(If less than 25 guests, please add an additional \$3.00 per guest)

Prices Subject to 20% Service Charge and Applicable State Tax ~ Prices Subject to Change

Plated Breakfast

(Maximum of 25 guests)

Served with Chef's Selection of Homemade Breakfast Breads with Butter Orange Juice, Freshly Brewed Coffee and Herbal Teas

Build Your Own

(Choice of One)

Scrambled Eggs Country Ham Scramble Southwest Scrambled Eggs with Cheddar Cheese French Toast with Maple Syrup Garden Omelet Quiche Lorraine Ham and Cheese Quiche

(Choice of One)

Bacon Sliced Ham Sausage Patties Turkey Bacon

(Choice of One)

Breakfast Potatoes Cheddar Cheese Grits Hash Brown Casserole Seasonal Sliced Fruit Oatmeal

\$10.95 per guest

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Sweet & Salty

Assorted Candy, Freshly Baked Assorted Cookies, Pretzel Rods and Popcorn

\$7.95 per guest

7th Inning Stretch

Peanuts, Cracker Jacks and Mini Hot Dogs with Condiments

\$8.95 per guest

South County Fair

Mini Corn Dogs with Condiments, Popcorn and Funnel Cakes

\$8.95 per guest

Big Screen Classic

Fresh Popcorn, Theatre Style Candy and Jumbo Pretzels with Mustard

\$8.95 per guest

Health Nut

Whole Fruit, Hummus, Pita Chips, Vegetable Crudités and Granola Bars

\$7.95 per guest

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Break Enhancements

Brownies	\$20.95	per dozen
Freshly Baked Assorted Cookies	\$18.95	per dozen
Granola Bars	\$2.00	each
Assorted Candy	\$1.75	per guest
Individual Bags of Assorted Chips	\$1.75	per bag
Individual Bags of Pretzels	\$1.75	per bag
Popcorn	\$1.25	per guest
Party Mix	\$1.75	per guest
Dry Roasted Peanuts	\$2.00	per guest
Fruit Juice (Orange, Apple, Tomato and Cranberry)	\$10.95	per carafe
Milk	\$10.95	per carafe
Coffee (Regular and Decaffeinated)	\$23.95	per gallon
Iced Tea or Sweet Tea	\$10.95	per gallon
Herbal Teas	\$1.00	per tea bag
Hot Chocolate	\$1.00	per packet
Assorted Soft Drinks	\$2.50	per can
Classic Coca Cola® Bottles	\$3.00	per bottle
Sports Drinks	\$4.00	per bottle
Bottled Water	\$2.50	per bottle
Berry Lemonade	\$14.95	per gallon
Lemonade	\$10.95	per gallon
Fruit or Cucumber Infused Water	\$5.00	per gallon
Screwdriver, Mimosa or Bloody Mary	\$6.00	per beverage

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Boxed Lunches

All Boxed Lunches are Served with a Side of Mayonnaise and Mustard, Whole Fruit, Bag of Chips Freshly Baked Cookie and Soft Drink

Oven Roasted Turkey with Swiss Cheese

Lettuce, Tomato and Onion on a Corn Dusted Roll

Roast Beef with Swiss Cheese

Lettuce, Tomato and Onion on French Bread

Ham with American Cheese

Lettuce, Tomato and Onion on a Croissant

Pesto Grilled Vegetable Sandwich

Layers of Warm Pesto, Roasted Zucchini, Squash, Carrots, Roasted Red Peppers and Melted Provolone on Grilled Ciabatta

\$14.95 per guest

Add Garden Salad or Caesar Salad for an additional \$2.00 per guest

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Plated Lunch

Salads and Sandwiches

All Salads and Sandwiches are Served with Chef's Selection of Dessert, Freshly Brewed Coffee, Iced Tea and Water

Chef's Salad with Turkey, Roast Beef, Ham, Swiss and American Cheese, Tomatoes, Hard Boiled Eggs and Ranch Dressing \$12.95 per guest

Southwest Grilled Chicken Salad with Romaine Lettuce, Cherry Tomatoes, Red Onions, Pepper Jack Cheese, Jalapeños and Spicy Ranch Dressing \$12.95 per guest

> French Dip with Au Jus Served with French Fries \$13.95 per guest

Grilled Chicken Sandwich with Lettuce, Tomato, Provolone Cheese, Mayonnaise and Honey Mustard Served with French Fries \$13.95 per guest

Entrées

All Entrées are Served with Seasonal Vegetables, Baked Artisan Rolls with Butter, Chef's Selection of Dessert, Freshly Brewed Coffee, Iced Tea and Water Add Garden Salad or Soup Du Jour for \$1.50 per guest

> Chicken Fettuccine Alfredo Served with Garlic Bread \$14.95 per guest

Chicken Chardonnay Served with Seasoned Baby Red Skin Potatoes \$14.95 per guest

Chicken Piccata Served with Seasoned Baby Red Skin Potatoes \$14.95 per guest

> Boneless Herb Roasted Chicken Served with Au Gratin Potatoes \$14.95 per guest

Roast Beef with Au Jus Served with Chef's Signature Mashed Potatoes \$14.95 per guest

Roasted Pork Tenderloin Served with Chef's Signature Mashed Potatoes \$15.95 per guest

> Herb Encrusted Tilapia Served with Wild Rice \$14.95 per guest

Traditional Meat Lasagna Served with Garlic Bread \$15.95 per guest

Vegetable Lasagna Served with Garlic Bread \$14.95 per guest

Roasted Vegetable Penne Pasta Tossed with Basil Pesto and Boursin Cheese Served with Grilled Ciabatta \$13.95 per guest

Portabella Mushroom Stuffed with Creamy Spinach and Artichoke Filling and Topped with Parmesan Cheese \$16.95 per guest

Kids Menu

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Choice of Chicken Fingers, Hamburger, Cheeseburger, Hot Dog or Grilled Cheese

Served with Fruit Cup and Choice of French Fries or Macaroni & Cheese

Choice of Milk or Juice

\$8.95 per guest

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Plated Dinner

All Entrées are Served with a Garden Salad, Seasonal Vegetables, Baked Artisan Rolls with Butter Chef's Selection of Dessert, Freshly Brewed Coffee, Iced Tea and Water Add Soup Du Jour for \$1.50 per guest

Entrées

Boneless Herb Roasted Chicken Served with Au Gratin Potatoes \$17.95 per guest

Chicken Florentine Served with Chef's Signature Mashed Potatoes \$18.95 per guest

Chicken Piccata Served with Seasoned Baby Red Skin Potatoes \$18.95 per guest

Chicken Chardonnay Served with Seasoned Baby Red Skin Potatoes \$18.95 per guest

Chicken Modiga Served with Chef's Signature Mashed Potatoes \$18.95 per guest

Roast Beef with Au Jus Served with Chef's Signature Mashed Potatoes \$18.95 per guest

Pork Tenderloin Dijonaise with Mushrooms, Spring Onions and Creamy Dijon Mustard Served with Seasoned Baby Red Skin Potatoes \$20.95 per guest Roasted Prime Rib of Beef with Au Jus and Horseradish Cream Served with Chef's Signature Mashed Potatoes **10 oz. \$33.95 per guest**

> Herb Encrusted Tilapia Served with Wild Rice \$18.95 per guest

Alaskan Grilled Salmon with Honey Teriyaki Glaze Served with Wild Rice \$24.95 per guest

Grilled New York Strip Steak Served with Chef's Signature Mashed Potatoes **8 oz. \$24.95 per guest**

Charbroiled Filet Mignon Served with Chef's Signature Mashed Potatoes 6 oz. \$28.95 per guest 8 oz. \$31.95 per guest

Roasted Vegetable Penne Pasta Tossed with Basil Pesto and Boursin Cheese Served with Grilled Ciabatta \$17.95 per guest

Portabella Mushroom Stuffed with Creamy Spinach and Artichoke Filling and Topped with Parmesan Cheese \$17.95 per guest

Kids Menu

Choice of Chicken Fingers, Hamburger, Cheeseburger, Hot Dog or Grilled Cheese Served with Fruit Cup and Choice of French Fries or Macaroni & Cheese

Choice of Milk or Juice

\$8.95 per guest

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Build Your Own Buffet

Buffet will have Continuous Service for 1 Hour

Served with Baked Artisan Rolls with Butter Freshly Brewed Coffee, Iced Tea and Water

(Choice of One)

Garden Salad

St. Louis Salad

Caesar Salad

Entrées (Choice of Two)

Chicken Marsala Chicken Piccata Chicken Parmesan Chicken Chardonnay Chicken Modiga Chicken Riggies Fried Chicken Vegetable Lasagna Roasted Pork Loin Roast Beef with Au Jus St. Louis Style Pork Steak Herb Encrusted Tilapia Steak Tips in a Black Pepper Sauce

Accompaniments

(Choice of Three)

Au Gratin Potatoes Chef's Signature Mashed Potatoes Seasoned Baby Red Skin Potatoes Pasta Con Broccoli Penne Pasta in a Homemade Tomato Parmesan Cream Sauce Mostaccioli Southern Style Green Beans Sweet Whole Kernel Corn Seasonal Vegetable Medley Rice Pilaf

Dessert

Chef's Selection of Assorted Desserts

\$23.95 per guest

(If less than 25 guests, please add an additional \$3.00 per guest)

Additional Entrée Selection - \$2.50 per guest Additional Accompaniment - \$1.50 per guest

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Deli Buffet

Served with Freshly Brewed Coffee, Iced Tea and Water

Garden Salad

(Choice of One) St. Louis Salad

Caesar Salad

Accompaniments

(Choice of Two)

Soup Du Jour Potato Salad Zesty Italian Pasta Salad Macaroni Salad Coleslaw Pub Chips Pretzels Fresh Fruit Salad* *Additional \$1.00 per guest

Meats, Cheeses & Condiments

Black Forest Ham Roast Beef Roasted Turkey Breast Swiss Cheese American Cheese Provolone Cheese Lettuce

Tomatoes Sliced Onions Pickle Spears Mustard Mayonnaise White and Wheat Bread Croissants

Dessert

Freshly Baked Assorted Cookies

\$18.95 per guest

(If less than 25 guests, please add an additional \$3.00 per guest)

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Fiesta Buffet

Served with Freshly Brewed Coffee, Iced Tea and Water

Meat and Accompaniments

Taco Shells Flour Tortillas Tortilla Chips Southwest Chicken Seasoned Ground Beef Shredded Cheddar Cheesee Queso Pinto Beans Spanish Rice Shredded Lettuce Pico de Gallo Sliced Jalapeños Sautéed Peppers and Onions Sour Cream Salsa

(Add Guacamole for an Additional \$2.00 per guest)

Dessert Chef's Selection of Dessert

\$19.95 per guest

(If less than 25 guests, please add an additional \$3.00 per guest)

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Served with Garlic Breadsticks Freshly Brewed Coffee, Iced Tea and Water

Garden Salad

(Choice of One) St. Louis Salad

Caesar Salad

Entrées (Choice of Two)

Chicken Parmesan Chicken Riggies Chicken Marsala Chicken Fettuccine Alfredo Italian Sausage with Peppers Beef Tortellini with Spicy Marinara Sauce Traditional Meat Lasagna Vegetable Lasagna

Accompaniments

(Choice of One)

Spaghetti Mostaccioli Pasta Con Broccoli Toasted Ravioli with Marinara Sauce Cavatelli with Creamy Garlic Alfredo Sauce Penne Pasta in a Homemade Tomato Parmesan Cream Sauce

Dessert

Chef's Selection of Award Winning Cheesecakes

\$20.95 per guest

(If less than 25 guests, please add an additional \$3.00 per guest)

Additional Entrée Selection - \$2.00 per guest Additional Accompaniment - \$1.25 per guest

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Backyard BBQ

Served with Biscuits with Butter and Honey Freshly Brewed Coffee, Iced Tea and Water

Cold Selections

(Choice of Two)

Coleslaw Pasta Salad Fruit Salad* *Additional \$1.50 per guest Potato Salad Tomato Cucumber Salad Macaroni Salad Zesty Italian Pasta Salad

Entrées

(Choice of Two)

BBQ Pork Steaks BBQ Beef Boneless BBQ Chicken Breast BBQ Ribs Hamburgers Hot Dogs Bratwursts Pulled Pork

*Appropriate Bread and Condiments will Accompany Each Selection

Accompaniments

(Choice of Two)

St. Louis Style BBQ Baked Beans Homemade Macaroni & Cheese Fried Okra Seasoned Baby Red Skin Potatoes Waffle Fries Sweet Potato Fries Collard Greens Southern Style Green Beans Corn on the Cobb Seasonal Vegetable Medley Onion Rings Chili with Fixins'

Dessert Freshly Baked Assorted Cookies

\$20.95 per guest

(If less than 25 guests, please add an additional \$3.00 per guest)

Additional Entrée Selection - \$2.00 per guest Additional Cold Selection or Accompaniment - \$1.25 per guest

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Pizza Buffet

Served with Garlic Breadsticks, Parmesan Cheese and Crushed Red Pepper Assorted Soft Drinks, Iced Tea and Water

Salads

Garden Salad

(Choice of One) St. Louis Salad

Caesar Salad

16" Thick Crust Pizza Choice of Toppings

(Select Four Pizzas with up to Two Toppings Each)

Cheese Pepperoni Hamburger Sausage Grilled Chicken Bacon Mushrooms Onions Green Peppers Jalapeños

Specialty Pizzas

(Additional \$1.50 per guest) Veggie Supreme Meat Lovers Buffalo Chicken

Dessert Freshly Baked Assorted Cookies

\$17.95 per guest

(If less than 25 guests, please add an additional \$3.00 per guest)

*Ask about Brick Oven Pizzas for an Additional \$1.00 per guest. (Weather Permitting)

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Á La Carte Hors d'Oeuvres

(Orders Available in Quantities of 25 Pieces)

Assorted Dollar Roll Sandwiches	\$40.00
Mini Chicken Salad Sandwiches	\$40.00
Mini Bruschetta	\$35.00
Toasted Zucchini	\$35.00
BLT Bites	\$35.00
Fried Pickle Spears	\$35.00
Crab Rangoon	\$30.00
Firecracker Shrimp	\$40.00
Buffalo Chicken Wings	\$30.00
Chicken Cordon Bleu Bites	\$40.00
Chicken and Artichoke Cannelloni Bites	\$40.00
Spring Rolls	\$30.00
Egg Rolls	\$30.00
Toasted Ravioli	\$35.00
Buffalo Chicken Toasted Ravioli	\$35.00
Italian Meatballs	\$30.00
Fried Macaroni & Cheese	\$35.00
Fried Mashed Potato Bites	\$25.00
Jalapeño Poppers	\$25.00
Potato Skins	\$35.00
Chicken Tenders	\$50.00
*Appropriate Condiments will Accompany Each Selection	

*Appropriate Condiments will Accompany Each Selection

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Domestic Cheese Display

Chef's Selection of Assorted Domestic Cheeses and Crackers

Small Display \$29.95 (Serves 10-15 guests) Medium Display \$54.95 (Serves 20-25 guests) Large Display \$219.95 (Serves 100 guests)

(Add Summer Sausage for an Additional \$15.00 per Small Display, \$25.00 per Medium Display and \$100.00 per Large Display)

Crudités Display

Assorted Seasonal Vegetables Served with Ranch Dip

Small Display \$19.95 (Serves 10-15 guests) Medium Display \$42.95 (Serves 20-25 guests) Large Display \$154.95 (Serves 100 guests)

Fresh Seasonal Fruit Display

Sliced Seasonal Fruit Served with Sweet Creamy Yogurt Dip

Small Display \$23.95 (Serves 10-15 guests) Medium Display \$43.95 (Serves 20-25 guests) Large Display \$159.95 (Serves 100 guests)

Shrimp Cocktail Display

Served with Lemons and Cocktail Sauce

Market Price

Prices Subject to 20% Service Charge and Applicable State Tax $\,\sim\,$ Prices Subject to Change



Stations will have Continuous Service for 1 Hour

Dessert Station

Assortment of Cobblers, Bread Pudding, Freshly Baked Assorted Cookies and Chef's Selection of Award Winning Cheesecakes

\$7.95 per guest

Gourmet Coffee Station

Freshly Brewed Regular and Decaffeinated Coffee served with Shaved Chocolate, Whipped Cream and Flavored Syrups \$3.00 per guest

Add Bailey's Irish Cream, Kahlua and Frangelico for an additional \$4.00 per guest (\$75.00 Bartender Fee will apply)

(If less than 25 guests, please add an additional \$3.00 per guest)



(\$75.00 Attendant Fee will Apply)

Roast Beef

Served with Petite Rolls, Creamy Horseradish Sauce and Au Jus Serves 70 guests \$285.00

> Baked Honey Glazed Ham Served with Petite Rolls and Assorted Mustards Serves 50 guests \$160.00

Herb Encrusted Beef Tenderloin

Served with Creamy Horseradish Sauce Serves 20 guests \$260.00

Prime Rib Served with Creamy Horseradish Sauce and Au Jus Serves 30 guests \$575.00

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Beverages

Open Bar

	<u>House</u>	<u>Call</u>	<u>Premium</u>	Soda, Beer & Wine Bar
1 Hour	\$10.00	\$15.00	\$18.00	\$5.00
2 Hours	\$12.00	\$17.00	\$20.00	\$7.00
3 Hours	\$13.00	\$19.00	\$22.00	\$8.00
4 Hours	\$15.00	\$21.00	\$24.00	\$10.00
5 Hours	\$18.00	\$23.00	\$26.00	\$13.00

(Price per guest)

(If less than 50 guests, please add an additional \$3.00 per guest)



House Brands	\$5.00	\$4.50
Call Brands	\$6.00	\$5.50
**Premium Brands	\$7.00	\$6.50
Draft Beer	\$3.00	\$2.50
Bottled Beer	\$4.00	\$3.50
**Imported Beer	\$5.00	\$4.50
**Premium Wine	\$7.00	\$6.50
House Wine	\$5.00	\$4.50
**Liqueurs	\$7.00	\$6.50
**House Champagne	\$4.00	\$3.50

Cash Bar

(Price per drink) **Available upon request

Host Bar

A \$75.00 fee (per bartender) will apply to all groups requesting a cash or host bar. Open Bar and Host Bar are subject to 20% service charge and applicable state tax. Cash Bar is inclusive of tax and service charge. All bar prices are subject to change.