



Holiday Inn[®]

The Holiday Inn would like to thank you for choosing to share your event with us. Our team is available to assist you in the planning, organizing and follow-through of your meeting or social gathering. We encourage you to call any member of our lineup to aid you in answering any questions you may have regarding our facilities or services.

In the next few pages you will find suggested menu selections we have brought together for your pleasure. If you already have a strong sense of what ambience you want present at your gala, please do not hesitate to provide us with a partial or full menu as we will gladly work with you to accommodate your wants and needs.

We sincerely welcome you to our home!

Holiday Inn



General Seating Capacities and Square Footage

| Room | Rental | Dimensions | Square Feet | Theater style | Classroom Style | Banquet Style |
|----------------------|-----------|------------|-------------|---------------|-----------------|---------------|
| Boardroom | \$200.00 | 16'x24' | 378 | 16 Conference | | |
| Directors Room | \$275.00 | 32'x24' | 764 | 70 | 40 | 48 |
| Director Room A or B | \$200.00 | 16'x24' | 382 | 30 | 18 | 16 |
| Ballroom | \$1100.00 | 48'x90' | 4170 | 500 | 280 | 288 |
| Salon 1, 2, or 3 | \$350.00 | 48'x30 | 1390 | 165 | 96 | 96 |
| The Glenn | \$800.00 | | 3000 | | | |

Audio Visual and Equipment Packages

Complimentary Wireless Internet

Additional Bandwidth for Internet Based Meetings/Events- Please Contact Your Catering Manager (additional fees apply)

AV Support Package \$75

- Screen
- Power cord and surge protector
- AV table

Classroom Package \$175

- Pens and pads on table
- Choice of one flip chart or white board with markers
- Choice of one free standing or table top podium
- Choice of one handheld or lavalier microphone

Social Package \$225

Up to four 4 x 8 sections of staging
 Dance Floor
 DJ or sound table
 Up Lighting with your choice of color

Presentation Package \$250

- Screen and LCD Projector
- OR
 42" Flat Screen Television
- Power cord and surge protector
- AV table
- Choice of one free standing or table top podium
- Presentation Remote
- House sound patch
- Choice of one handheld or lavalier microphone

Wedding Day Package \$275

Up to four 4 x 8 sections of staging
 Dance Floor
 DJ or sound table
 Up Lighting with your choice of color
 Cake table with option of white lights
 Gift table with option of white lights
 Registration or guest book table

Additional Options

Sweetheart table with option of white lights
 Memory table

Linen and Centerpieces

Complimentary house table linen, choice of white or ivory
 Choice of napkin color
 House centerpiece

No tape, thumbtack, or nails of any kind are allowed on walls or doors.

If marks are left, there will be a "per mark" charge.

Please speak with our coordinators directly if the use of signs or banners will be needed.

21% gratuity and 7% tax will be added to all food and beverage pricing

Beverages

| | |
|---|--------------------------------------|
| Regular and Decaffeinated Coffee | \$3.00 per person or \$33 per gallon |
| Assorted Hot Teas | \$1.50 per person |
| Chilled Juices (Apple, Cranberry or Orange available) | \$2.75 per person |
| Sweet and Unsweet Iced Tea | \$2.50 per person |
| Lemonade or Fruit Punch | \$18.00 per gallon |
| Bottled Spring Water | \$2.50 per bottle |
| Assorted Soft Drinks (12 oz. bottled Coke Products) | \$2.25 per bottle |
| Assorted Sports Drinks (PowerAde/Gatorade) | \$4.00 per bottle |

Morning Time

| | |
|--|-------------------|
| Baked Cheese Biscuits | \$22.00 per dozen |
| Baked Sausage or Bacon Biscuits | \$26.00 per dozen |
| Sticky Bun Cinnamon Rolls with Cream Cheese Icing | \$22.00 per dozen |
| Gourmet Cheese and Fruit Danish | \$22.00 per dozen |
| Assorted Muffins | \$24.00 per dozen |
| Bagels with Cream Cheese | \$24.00 per dozen |
| Sliced Fruit Display with Berries and Yogurt Dip | \$4.00 per person |
| Assorted Whole Fruit Bowl | \$4.00 per person |
| Strawberry and Granola Parfait with Chocolate Shavings | \$4.00 per person |
| Assorted Granola and Breakfast Bars | \$22.00 per dozen |

Sweets and Treats

| | |
|---|-------------------|
| Freshly Baked Assorted Cookies | \$22.00 per dozen |
| Fudge Chocolate Brownies | \$22.00 per dozen |
| Lemon Bar Squares | \$22.00 per dozen |
| Assorted Dessert Bars | \$24.00 per dozen |
| Dry Roasted Peanuts, Goldfish and Pretzels | \$4.00 per person |
| Individual Bags of Potato Chips, Pretzels and Popcorn | \$4.00 per person |
| Queso Dip and Salsa with Tortilla Chips | \$6.00 per person |
| Soft Baked Pretzels with Cheese Sauce and Mustard | \$6.00 per person |

Meeting Planner Packages

| Take a Break Package One <i>\$32.00 per person</i> | Take a break Package 2 <i>\$34.00 per person</i> |
|--|--|
| Morning Reception (one hour of service) Choose two Beverages and one Morning Time Selection | Morning Reception (one hour of service) Choose two Beverages and one Morning Time Selection |
| Themed Luncheon Buffet of your choosing or Build Your Own One Entrée Luncheon Buffet | Mid-Morning Break Replenish and Refresh your Beverage choices from your Morning Reception |
| Afternoon Reception (one hour of service) Choose two Beverages and one Sweet and Treats Selection | Themed Lunch Buffet of your Choosing or Build You Own One Entrée Luncheon Buffet |
| | Afternoon Reception (one hour of service) Choose two Beverages and one Sweet and Treats Selection |

All per person priced selections will be served for one hour at your desired time

21% gratuity and 7% tax will be added to all listed food and beverage pricing

Breakfast Buffets

All breakfast buffets are served with assorted fruit juices, coffee and decaffeinated

Egg Beaters and Egg Whites available as fresh egg alternatives

Breakfast of Champions

Seasonal Fruit Bowl
Freshly Baked Muffins
Assorted Yogurts with Granola
Bacon Biscuits and Sausage Biscuits
\$12.00 per person

Southern Hospitality

Sausage, Egg and Cheese Scramble
Thick-cut Hickory Smoked Bacon
Cheddar Grits
Skillet Breakfast Potatoes
Buttermilk Biscuits with Peppermill Gravy OR
Sweet Potato Biscuits
Sliced Fresh Fruit
\$20.00 per person

Rise and Shine Healthy Start

Yogurts Bar with Granola, Cottage Cheese, Fruits and Melons
Assorted Breakfast Breads
Assorted Breakfast Bars
Whole Fruit Bowl
\$14.00 per person

The Classic

Fluffy Scrambled Eggs
Crisp Bacon and Whole Hog Sausage
Hash Brown Potatoes
Freshly Made Biscuits with Assorted Jams and Jellies
Fresh Seasonal Fruit Display
\$18.00 per person

Additions

| | |
|--|-------------------|
| Belgium Waffle Station served with maple syrup, whipped topping, strawberries and chocolate | \$8.00 per person |
| French Toast served with maple syrup | \$5.50 per person |
| Cooked to order Omelet Station served with ham, bacon, onions, peppers, mushrooms, tomatoes, baby spinach, jalapenos and assorted cheeses <i>Please add \$75 for Chef Attendant</i> | \$9.00 per person |

21% gratuity and 7% tax will be added to all listed food and beverage pricing

The Lunch Box

All luncheon selections are served prior to 2:00pm
All luncheons are served with Freshly Brewed Sweet/Unsweet Tea and Water

Gourmet Boxed Lunch

\$14.00 per person

Includes individual bags of pretzels or chips and condiments

Please choose one from each category

Between the Bread

Traditional Club
Chicken Caesar Wrap
Turkey and Provolone
Ham and Swiss
Chef's Chicken Salad

Treats

Freshly Baked Cookie
Freshly Baked Brownie
Rice Crispy Treat
Granola Bar
Lemon Bar

Build Your Own Gourmet Deli Sandwich Buffet

\$16.00 per person

Includes assorted breads, assorted cheeses, individual bags of pretzels & chips and condiments

Freshly Brewed Sweet/Unsweet Tea and Water

Please choose two main items, one side items and one treat

50 person minimum, in order to select three meats

Between the Bread

Deli Sliced Roasted Turkey
Deli Sliced Roast Beef
Deli Sliced Black Oak Ham
Chef's Chicken Salad
Pimento Cheese

On the Side

Potato Salad
Pasta Salad
Cole Slaw
Fresh Fruit

Treat

Freshly Baked Cookies
Freshly Baked Brownies
Rice Crispy Treats
Assorted Dessert Bars

21% gratuity and 7% tax will be added to all listed food and beverage pricing

Themed Buffet Selections

All luncheon selections are served prior to 2:00pm

All luncheons are served with Freshly Brewed Sweet/Unsweet Tea and Water

Parties under 40 people add \$100.00 production fee

Taco Bar

Shredded Chicken and Ground Beef
Hard Shell Bowls, Soft Tortillas and Tortilla Chips
Black Beans
Mexican Rice
Toppings – shredded lettuce, diced tomatoes, shredded cheese, sour cream, guacamole, jalapenos, black olives and hot sauce
\$18.00 Lunch \$22.00 Dinner

Italian Pasta Buffet

Caesar Salad
Choice of Two Pasta
Tri-colored Cheese Tortellini with Marinara
Penne Pasta with Creamy Alfredo, Grilled Chicken and Broccoli
Meat Sauce Lasagna
Linguini Carbonara
Farfalle Primavera
Meatballs Marinara
Sautéed Vegetable Medley
Baked Garlic Breadsticks
\$18.00 Lunch \$22.00 Dinner

Eastern North Carolina Picnic

Southern Fried Chicken
Eastern NC Smoked and Pulled Bar-b-que
Old Fashioned Molasses Baked Beans
Potato Salad or Macaroni Salad
Cole Slaw
Sweet Buttered Corn on the Cob
Corn Bread with Honey Butter
Season Fresh Fruit Bowl
Warm Fruit Cobbler
\$20.00 Lunch \$24.00 Dinner

The Backyard Grille

Choice of Grilled Hamburgers and Cheeseburgers, Marinated Grilled Chicken Breast, All Beef Hot Dogs with Chili or Grilled Smoked Sausages
Southern Style Potato Salad or Macaroni Salad
Cole Slaw
Fresh Cut Fruit
Served with Traditional Condiments, Cheese and Breads
*\$18.00 Two Entrée Lunch
\$20.00 Three Entre Dinner*

21% gratuity and 7% tax will be added to all listed food and beverage pricing

Build Your Own Buffets

Buffet includes salad, one starch, one vegetable and freshly baked rolls with butter, and dessert.

Freshly brewed coffee, sweet/unsweet tea and water included.

Parties under 40 people add \$100.00 production fee

Luncheon Pricing per Person

\$18.00 One Entrée

\$20.00 Two Entrée

Dinner Pricing per Person

\$22.00 One Entrée

\$24.00 Two Entrée

\$28.00 Three Entrée

Salads

Choice of One

Mixed Green Tossed Salad

Traditional Caesar

Mediterranean Pasta

Southern Style Potato

Creamy Cole Slaw

Waldorf Salad

Broccoli, Bacon, Cheddar Salad

Fresh Seasonal Fruit Salad

Buffet Entrée Selections

Chicken

Chicken Supreme
(Red Pepper Sauce)

Sautéed Chicken Marsala

Chicken Florentine
(spinach and tomatoes)

Roasted Garlic Bone-in

Chicken

Fried Chicken

Chicken Parmesan

Champagne Chicken

(cream sauce with mushrooms)

Beef

London Broil

Sliced Beef Flank Steak
with Bordelaise Sauce

Cabernet Beef Tips with
Mushroom Gravy

Sliced Roast Beef with

Gravy

Pork

Herb, Garlic and Bacon
Pork Loin

Apple Cider Pork Chops

Pineapple Glazed Ham

Seafood

Citrus Seared Atlantic Salmon

Teriyaki Salmon Fillet

Fried Flounder or Catfish
Fillet

Shrimp Alfredo

Vegetarian

Fried Zucchini Cakes

Black Beans and Rice

Spinach and Sun-dried

Tomato Pasta

Traditional Lasagna

21% gratuity and 7% tax will be added to all listed food and beverage pricing

Vegetables

Buttered Brocolini and Roasted Red Peppers
Country Style Green Beans
Asparagus Bundles with Red Pepper
Buttered Corn
California Blend Vegetables
Broccoli and Cheese Casserole
Brown Sugar Glazed Carrots
Zucchini and Squash with Basil

Starches

Baked Potato
Baked Sweet Potatoes with Cinnamon Butter
Garlic Mashed Potatoes
Fettucine in Cream Sauce
Herb Roasted Red Bliss Potatoes
Candied Yams with Marshmallows
Scalloped Potatoes
Rice Pilaf
Baked Macaroni and Cheese
Garlic and Parsley New Potatoes

Kids Meals

Includes Lemonade and Water

Kids meals are available for ages 12 and below

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|---|------------------|
| Comdogs served with Fries or Fruit and Condiments | \$7.00 per child |
| Individual Cheese or Peperoni Pizza | \$7.00 per child |
| Chicken Tenders Served with Fries or Fruit and Condiments | \$7.00 per child |
| Miniature Submarine Sandwich's Served with Potato Chips or Fruit Turkey, Ham, Shredded Lettuce, Onion, Tomato | \$7.00 per child |
| Hamburger or Cheeseburger Served with Fries or Fruit and Condiments | \$7.00 per child |
| All Beef Hotdogs Served with Fries or Fruit and Condiments | \$7.00 per child |
| Peanut Butter and Jelly Roll Ups Served with Potato Chips or Fruit | \$7.00 per child |

Kids Snack Station

| | |
|-------------------------------------|------------------|
| Buttered Popcorn | \$3.00 per child |
| Chips and Salsa | \$3.00 per child |
| Goldfish, Potato Chips and Pretzels | \$3.00 per child |

21% gratuity and 7% tax will be added to all listed food and beverage pricing

Plated Dinner

All entrée selections served with Chef's house salad, your choice of one vegetable, one starch, freshly baked rolls with butter and dessert.

Freshly brewed coffee, sweet/unsweet tea and water included.

We will gladly accept any specific request you may have, however, there may be a surcharge for special items.

Buttermilk Pecan Chicken \$22.00

Encrusted Breast with a Delicate Sherry Cream

Roasted French Cut Chicken Breast \$24.00

Filled with Pancetta Ham, Fresh Herbs, Boursin Cheese and Spinach

H.I. Chicken Cordon Bleu \$24.00

Butterfly Breast of Chicken with Provolone Cheese & Smoked Ham. Served with an Asiago Sauce

Lime Crusted Pork Scaloppini \$22.00

Breaded with Panko and Lime zest then topped with a Caramelized Red Onion Glaze

Apricot Glazed Jamaican Pork Loin \$22.00

Jerked and Roasted with Apricots, Apples and Herbs. Served with a Mango Chutney

Grilled Filet Mignon of Beef \$32.00

Six Ounces with Cabernet Sauvignon Beef Au Jus

Slow Roasted Prime Rib of Beef \$29.00

Ten Ounce Cut with Horseradish Cream and House Made Au Jus

Teriyaki Glazed Salmon Fillet \$24.00

Six Ounce Salmon Fillet, Pan Seared with Pickled Ginger and Leeks then topped with Teriyaki Glaze

Carolina Crab Cakes \$26.00

Two Roasted Crab Cakes (4 ounces each) over Sour Cabbage Slaw with a Lemon-dill Remoulade

Vegetarian Mushroom Pasta \$22.00

Spinach Fettuccine, Shitake, Portobello and Oyster Mushrooms Tossed in a Cilantro -Garlic Sauce

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Desserts

Stationed Desserts

Molten Chocolate Fudge Cake Bake An elegantly rich chocolate bake served with Vanilla Ice Cream and Whipped Cream
\$6.00 per person

Fruit Cobbler a la Mode Your Choice of Cherry, Apple or Peach
\$7.00 per person

Miniature Assorted Sweets An assortment of items such as Chocolate Éclairs, Cream Puffs, Assorted Dessert Bars
\$6.00 per person

Banana Pudding Traditional Banana Pudding served with Vanilla Wafers. Topped with Meringue
\$4.50 per person

Celebration Fondue Station Assorted sweet and salty treats served with skewers for dipping and milk chocolate
\$7.00 per person

Cheese Cake Station Traditional Cheese Cake served with Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Whipped Cream and Cherries, Chocolate Shavings and Chopped Nuts
\$7.50 per person

Plated Dessert

Can be added to any lunch or dinner

| | | | |
|---------------------------|-------------------|-----------------------------|-------------------|
| Strawberry Shortcake | \$6.00 per person | Triple Chocolate Layer Cake | \$6.00 per person |
| New York Style Cheesecake | \$6.00 per person | Red Velvet Cake | \$5.00 per person |
| Southern Pecan Pie | \$5.00 per person | Carrot Raisin Cake | \$5.00 per person |
| Key Lime Pie | \$5.00 per person | | |

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Themed Reception Stations and Bar

Oriental Hibachi Station

Steamed White Rice, Beef, Chicken and Shrimp, Water Chestnuts, Bell Peppers, Baby Corn, Broccoli, Cauliflower, Carrots and Onions, Teriyaki, Ginger and Sweet and Sour Sauce, Fresh Ginger and Garlic, Lemongrass and Pickled Ginger

\$12.00 per person

Southern Shrimp and Grits Station

Stone-ground Grits, Shrimp, Tasso Ham, Sausage, Cheddar Cheese, Pepper Jack Cheese, Sautéed Peppers, Onions, Cajun Seasoning

\$12.00 per person

Not Your Ordinary Baked Potato Bar

Whole Baked Buttered Potatoes, steamed broccoli, shredded cheese, whipped butter, sour cream, jalapenos, real bacon bits, crispy chicken bites, green onions, crispy fried onions

\$8.00 per person

Sweet Potato Bar

Whole Baked Sweet Potatoes, Whipped Butter, Homemade Cinnamon Butter and Brown Sugar

\$6.00 per person

Chef Attended Carving Stations

Minimum 50 People

Please add \$75 for Chef Attendant

Traditional Condiments and Fresh Baked Breads Accompany the Following:

| | |
|-------------------------------------|---------------------------|
| Roasted Angus Beef Tenderloin | <i>\$15.00 per person</i> |
| Slow Roasted Prime Rib Au jus | <i>\$12.00 per person</i> |
| Black Oak Ham Studded with Cloves | <i>\$6.00 per person</i> |
| Garlic and Herb Crusted Pork Loin | <i>\$6.00 per person</i> |
| Slow Roasted Whole Breast of Turkey | <i>\$6.00 per person</i> |

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Holiday Inn Reception Packages

Choose any Chilled/Cold Option to have as a display

Small 25-50 \$75.00

Medium 50-75 \$125.00

Large 75-100 \$175.00

Create any size duo display for an additional \$75.00

For Beef or Seafood options please add an additional \$50.00

| | |
|--|--|
| <p style="text-align: center;">Bronze</p> <p>2 Chilled/Cold Options 1 Warm/Hot Option 1 Dip/Spread 1 Sweet Treat <i>\$22.00 per person</i></p> | <p style="text-align: center;">Silver</p> <p>2 Chilled/Cold Options 2 Warm/Hot Options 1 Dip/Spread 1 Sweet Treat <i>\$26.00 per person</i></p> |
| <p style="text-align: center;">Gold</p> <p>2 Chilled/Cold Options 2 Warm/Hot Options 2 Dips/Spreads 1 Sweet Treat <i>\$30.00 per person</i></p> | <p style="text-align: center;">Elite</p> <p>3 Chilled/Cold Options 3 Warm/Hot Options 2 Dips/Spreads 1 Sweet Treat <i>\$36.00 per person</i></p> |
| <p style="text-align: center;">Chilled/Cold Options</p> <p>Mini Chicken Salad Croissants</p> <p>Cured and Candied Apple Wood Smoked Bacon Strips</p> <p>Meat and Cheese Skewers</p> <p>Smoked Salmon and Sprouts Banquette with Chive Cream</p> <p>Chilled Shrimp Cocktail</p> <p>Gourmet Cheese and Cracker Display</p> <p>Tomato and Mozzarella Bruschetta</p> <p>Garden Vegetable Display with Green Goddess Dipping Sauce</p> | <p style="text-align: center;">Warm/Hot Options</p> <p>Bacon Wrapped Dates with Boursin Cheese</p> <p>Herb Stuffed Mushrooms</p> <p>Fried Chicken Tenderloins</p> <p>Honey Bar B Que or Flaming Chicken Wings</p> <p>Bourbon Street Chicken Skewers</p> <p>Southwestern Chicken Roll</p> <p>Chorizo and Cheese Quesadilla Rolls</p> <p>Pimento Cheese and Bacon Crostini</p> <p>Spinach and Goat Cheese Tartlets with Berry Jam</p> <p>Grilled Pork Skewers with Pineapple Salsa</p> <p>Coconut Shrimp with Sweet Chili Sauce</p> <p>Beef Tenderloin Skewers with Aged Balsamic</p> <p>Sweet and Sour, Bar B Que or Swedish Meatballs</p> |

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Holiday Inn Reception Packages Continued

Dips and Spreads

Fresh Salsa with Tortilla Chips

Seven Layer Southwestern Dip with Tortilla Chips

Garlic and Cheese Hummus with Pita

Beer Cheese served with Soft Pretzels

Creamy Crab Dip with Fried Pita Points

Pimento Cheese Dip served with Assorted Crackers and Baguette

Sweet Treats

Fruit Cobbler Your Choice of Cherry, Apple or Peach

Molten Chocolate Fudge Cake Bake An elegantly rich chocolate bake served with Vanilla Ice Cream and Whipped Cream

Miniature Assorted Sweets Chef's Choice of Three

21% gratuity and 7% tax will be added to all listed food and beverage pricing