

CATERING & BANQUET MENUS

HOLIDAY INN & SUITES OLD TOWN ALEXANDRIA

Holiday Inn Hotel & Suites Old Town Alexandria - 625 First Street, Alexandria VA 22314 -Please contact Sales & Catering at 703-299-5149 or visit our website for more information www.holidayinnoldtown.com

BREAKFAST BUFFETS

ALL OF THE BREAKFAST BUFFETS ARE SERVED WITH A COFFEE AND TEA STATION AND AN ASSORTMENT OF FRUIT JUICES ALL BREAKFAST BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE. A FEE \$75 WILL BE ADDED TO GROUPS UNDER 25. UNLESS OTHERWISE NOTED, ALL MENU OPTIONS ARE PRICED PER PERSON. ALL BREAKFAST BUFFETS ARE SERVED FOR 90 MINUTES.

Executive Continental | \$20

Fresh Baked Breakfast Breads & Bagels Fruit Preserves, Whipped Butter, Regular & Flavored Cream Cheese Chobani Greek Yogurt Seasonal Sliced Fruit

Fresh Start | \$22

Oatmeal with Assorted Toppings Assorted Yogurt Assortment of Sliced Fruit, Including Melons, Grapes & Seasonal Fruit Selection of Breakfast Breads Spreads of Peanut Butter, Butter, Fresh Fruit Preserves, & Cream Cheese

Hot and Hearty | \$28

Fluffy Scrambled Eggs Cinnamon French Toast or Buttermilk Pancakes Choice of Sausage, Bacon, Ham, Turkey Sausage or Turkey Bacon Crispy Breakfast Potatoes with Onions & green Peppers Assorted Cereals & Granola Assorted Fresh Baked Breakfast Breads & Bagels Fresh Fruit Preserves, Whipped Butter, Regular & Cream Cheese Chobani Greek Yogurt Seasonal Fresh Fruit

Old Town | \$23

Assorted Fresh Baked Breakfast Breads & Bagels Fresh Fruit Preserves, Whipped Butter, Regular & Cream Cheese Chobani Greek Yogurt Seasonal Fresh Fruit English Muffin, Virginia Baked Ham, Eggs, Cheddar Cheese Breakfast Sandwich

ENHANCEMENTS

Add these items to enhance any of your breakfast buffet selections

Omelet Station | \$10

Toppings: Mushrooms, Onions, Peppers, Tomatoes, Sausage, Ham, Cheese Attendant Fee \$100

Smoked Fish Display | \$12

Served with Assorted Bagels, Capers, Onions, Tomatoes and diced Eggs

Chobani Greek Yogurt Parfaits | \$32 Per Dozen

Served individually with layers of Yogurt, Granola and Fresh Fruit Puree



LUNCH BUFFETS

ALL LUNCH BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE. A FEE \$150 WILL BE ADDED TO GROUPS UNDER 25. UNLESS OTHERWISE NOTED, ALL MENU OPTIONS ARE PRICED PER PERSON. ALL LUNCH BUFFETS ARE SERVED FOR 90 MINUTES. ALL LUNCH BUFFETS INCLUDE COFFEE & HOT TEAS

Forks & Fingers | \$32

Choose 3 of the Following Deli Meats: Turkey, Roast Beef, Salami, Pastrami, Smoked Ham and Roast Chicken A Trio of Cheeses - Pepper Jack, Sharp Cheddar, Swiss Grilled Seasonal Vegetables Array Rustic Breads and Rolls Spreads to include Mayo, Dijon Mustard & Creamy Horse Radish Sauce Sliced Seasonal Fruit Citrus Kale Salad House Made Bistro Pub Chips Assorted Cookies & Brownies

Farm Fresh | \$38

Build Your Own Mason Jar Salad - Shake it up to finish! Choice of: Mesculin Salad or Crisp Hearts of Romaine Choice of: Champagne Vinaigrette, Creamy Caesar Dressing Grilled Flank Steak, Grilled Chicken Assorted Toppings: Cherry Tomatoes, Cucumbers, Carrots, Kalamata Olives, Red Onions, Dried Cranberries, Red and Green Peppers, Candied Walnuts, Bacon Bits, Feta Cheese, Bleu Cheese, Chickpeas and Shredded Cheddar Served in a personal portion Mason Jar Rustic Breads with Spreads & Butters A Daily Selection of Soups (2) Assorted Cookies & Brownies

De'Medici | \$49

Chicken Florentine with Spinach, Kalamata Olives and a White Wine Garlic Sauce Seared Salmon with a Fresh Lemon Dill Sauce Fresh Tomato Basil Sauce served over Tri-colored Tortellini Medley of Cauliflower and Broccoli served with Roasted Shallots drizzled with Balsamic Glaze Garlic Parmesan Roasted Red Bliss Potatoes Arugula Salad served with Cherry Tomatoes, Pine Nuts, Oil, Vinegar, Parmesan Cheese and Lemon-Dijon Dressing Quinoa Salad served with Chickpeas, Red Bell Peppers, Cucumber, Parsley and Lemon Artisan Bread Tiramisu

Prince Street Fiesta | \$32

Build Your Own Tacos: Barbacoa Beef and Shredded Chicken with Flour Tortillas Shredded Cheese, Pico de Gallo and Sour Cream Spanish Rice and Tangy Aji Verde Sauce Refried Pinto Beans Mixed Greens with Onions, Radishes and Tomatoes in a Cilantro Lime Dressing Black Bean and Corn Salad Tortilla Chips and Salsa Churros with Cinnamon Sugar

Add Tortilla Soup \$5 Add Mahi Mahi \$5

The VA Commonwealth | \$34

Crispy Golden Fried Chicken Sliced Barbecue Beef Brisket Red Bliss Potato Salad Creamy Cole Slaw with Tri-colored Cabbage Whisk Mayo Dressing Honey-Buttered Corn Bread Mixed Seasonal Greens with Ranch & Vinaigrette Baked Macaroni & Cheese topped with White Cheddar & Bread Crumbs Seasonal Roasted Vegetables Dutch Apple Pie A La Mode

DINNER BUFFETS

ALL DINNER BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE. A FEE \$150 WILL BE ADDED TO GROUPS UNDER 25. UNLESS OTHERWISE NOTED, ALL MENU OPTIONS ARE PRICED PER PERSON. ALL DINNER BUFFETS ARE SERVED FOR 90 MINUTES. ALL DINNER BUFFETS INCLUDE COFFEE & HOT TEAS

Saucy Sicilian | \$55

Grilled Flank Steak with a Romesco Sauce Chicken Parmesan with layers of crispy chicken, house-made Tomato Sauce & Mozzarella Seasonal Vegetable Risotto Grilled Eggplant with a Balsamic Glaze Italian Wedding Soup Cold Spinach and Orzo Salad Caprese Salad Italian Bread Tiramisu and Assorted Cannolis

King Street Fiesta | \$59

Build Your Own Fajita: Grilled Chicken Strips, Grilled Strips of Skirt Steak, Roasted Seasonal Vegetables, Corn and Flour Tortillas, 2 Types of Shredded Cheese, Sour Cream and Guacamole Spanish Rice Frijoles Borrachos- Beer Stewed Beans with Bell Peppers, Onions and Jalapenos Mixed Greens with Onions, Radishes and Tomatoes in a Cilantro Lime Dressing Jicama Salad served with Julian Vegetables, Bell Peppers, Red Onions, Cucumbers, Orange and Lime Juice Tortilla Chips and Salsa Churros with Cinnamon Sugar

Add Tortilla Soup \$5 Add Mahi Mahi \$5

The Royale | \$55

Panko Crusted Asiago Chicken Basa Fish with Mango Relish Steamed Basmati Rice Seasonal Vegetable Medley Romaine House Salad with Cherry Tomatoes, Carrots and Cucumbers Artichoke Pasta Salad with Green Peppers, Black Olives and Feta Cheese Baguette with Butter Assorted Cakes and Tortes

The Reunion | \$55

Dry-Rub Baby Back Ribs Barbecue Beef Brisket Artisan White Cheddar Mac & Cheese Garlic Mashed Potatoes Fresh Green Bean Casserole Iceberg Green Salad with Tomatoes, Cucumbers, Carrots and Ranch and Vinaigrette Dressing Cole Slaw House-Baked Biscuits with Honey Butter Seasonal Fruit Cobbler with Cinnamon Whipped Cream

The Old Town | \$59

Grilled Rosemary & Herb Chicken Baked Herb Salmon with a Lemon Cream Sauce Broccoli & Cheddar Soup Baby Field Green Salad served with chopped Walnuts, Gorgonzola, Green Apples and Raspberry Vinaigrette Mushroom Cheese Ravioli served with extra saucy Rosemary Butter Sauce Seasonal Vegetables Wild Rice Pilaf or Garlic Mashed Potatoes Assorted Mini Dessert Cakes

The Southerner | \$59

Crispy Fried Chicken Virginia Baked Ham Home-Style Potato Salad Candied Yams topped with Jumbo Marshmallows Crunchy Tri-colored Cole Slaw Corn Bread served with Honey Butter Mixed Seasonal Greens with Ranch & Vinaigrette Artisan White Cheddar Mac & Cheese Green Beans or Seasonal Roasted Vegetables Dutch Apple Pie A La Mode & Funnel Cake Fries or Seasonal Fruit Cobbler with Cinnamon Whipped Cream

BEVERAGE PACKAGES

Open Bar - Host Bar

(Per Person)				
Туре	1 Hour	2 Hours	3 Hours	4 Hours
Call Brands	\$15	\$21	\$26	\$30
Premium Brands	\$16	\$23	\$28	\$34
Deluxe Brands	\$17	\$25	\$31	\$36
Wine/Beer Bar	\$12	\$18	\$22	\$26

Туре	Host Bar	Cash Bar
Call Brands	\$6	\$7
Premium Brands	\$7	\$8
Deluxe Brands	\$8	\$9
Holiday Inn Wine	\$7	\$7
Premium Wines	\$ 8	\$8
Deluxe Wines	\$9	\$9
Domestic Beer	\$5	\$6
Imported Beer	\$6	\$7
Soft Drinks/Juices	\$3	\$3
Cordials	\$9	\$9

Bartender Fee \$100 for 4 Hours of Service Cashier Fee \$100 for 4 Hours of Service

Cash Bar Prices are Inclusive of Service Charge and Tax Host Bar Prices are Subject to 22% Taxable Service Charge and 10% Tax Open Bar per Hour Prices are Subject to 22% Taxable Service Charge and 10% Tax

BREAKOUTS

ALL BREAKOUTS ARE SERVED FOR 60 MINUTES. UNLESS OTHERWISE NOTED, ALL MENU OPTIONS ARE PRICED PER PERSON.

MORNING BREAKOUTS

Beans & Bites | \$12

An Artisanal Coffee Bar with a Selection of Flavored Syrups to Enhance Your Coffee and Served with a Selection of Donuts.

Fit & Fruity | \$18

Kind & Cliff Bars, Smoothie Shooters and An Artisanal Coffee Bar with a Selection of Flavored Syrups to Enhance Your Coffee

Blaze Your Own Trail | \$12

Build Your Own Trail Mix Bar, Including: Chocolate Morsels | Assorted Roasted Nuts | Assorted Dried Fruits | Granola | Gold Fish



AFTERNOON BREAKOUTS

Re-fresh & Re-charge | \$16

Assorted Crudite with a Mix of Dipping Sauces and Dressings | Hummus Dip with Pita Chips | Assorted Energy Drinks & Bottled Water

Take Me Out to the Ballgame | \$12.00 Per Person

Soft Warm Pretzels Served with Mustard & Cheese Sauce and Assorted Soft Drinks & Water

Afternoon Delight | \$14

Assorted Crudite with a Mix of Dipping Sauces and Dressings, Seasonal Fruit & Berries, Lemon Bars & Brownies, Assorted Granola Bars Raspberry & Peach flavored Lemonade

The River-walk | \$14

Assorted Ms. Vickie's Chips, Salt Water Taffy, Thick Fudge Brownies, Funnel Cakes, Cotton Candy, Soft Pretzel Nubs with Cheese Sauce Fresh Popped Popcorn, Fruit Salad and Assorted Dried Fruits

All Day Beverage Break | \$9

Coffee, Decaffeinated Coffee, Hot Teas Assorted Sodas

RECEPTION STATIONS

ALL ACTION STATIONS ARE SERVED FOR 90 MINUTES BY AN ATTENDANT. ATTENDANT FEE: \$100





Charcuterie Display | \$16

An Elegant Display of : Thin Slices of Prosciutto di Parma, Capicola and Genoa Salami I Aged Sharp Provolone Cheese, Mozzarella Cheese, Smoked Gouda Cheese I A Selection of Fresh Grilled Herbed Vegetables Including Olives Drizzled with Balsamic Dressing I Focaccia Bread, Baguettes and Gourmet Crackers

International and Domestic Cheese Display | \$12

Cheese Board with Assorted International and Domestic Cheeses, Crackers, Sliced Baguette, a Variety of Fresh Fruit, Mixed Jams and Nuts

Carving Stations

Carved Pork Loin with Bourbon Apple Chutney | \$325 (Serves 25 people) Roast Turkey with Pan Jus & Cranberry Orange Chutney | \$350 (Serves 35 people) Alder Plank Salmon with Citrus Honey Glaze | \$225(Serves 20 people) Prime Rib or Tenderloin with Au Jus & Horseradish Cream | \$425 (Serves 40 people)

Pasta Station | \$17

Sauteed to Order with a Selection of 3 Pastas, 3 Sauces (Alfredo, Marinara and Pesto), and an Assortment of Add ins, Including Chicken, Shrimp, Olives, Tomatoes, Onions, Spinach, Mushrooms and More...

Taco Timeout | \$16

A Station to Have Guests Build Their Own Tacos with Flour Tortillas, Shrimp, Skirt Steak, Sour Cream, Guacamole, Pico De Gallo, Shredded Cheese, Shredded Lettuce and Spanish Rice

Honey Glazed Virginia Ham | \$350 (Serves 40 people)

Honey Butter & Spicy Pepper Jelly and Brioche Rolls

PLATED BREAKFAST

ALL BREAKFAST PLATES ARE SERVED WITH FRUIT JUICE AND COFFEE AND/OR TEA SERVICE. UNLESS OTHERWISE NOTED ALL MENU OPTIONS ARE PRICED PER PERSON.

Sweet Spot | \$21

Your Choice of Fluffy Buttermilk Pancakes or Thick Cut French Toast, Bowl of Fruit, Scrambled Eggs and Breakfast Potatoes. Your choice of Hickory Smoked Bacon, Turkey Bacon, Turkey Sausage or Sausage Links.

Healthy Start | \$19

Seasonal Egg White Frittata, Fruit, Yogurt and Granola Parfait, and Breakfast Potatoes. Your choice of Hickory Smoked Bacon, Turkey Bacon, Turkey Sausage or Sausage Links.

First Street Classic | \$18

Bowl of Fruit, Scrambled Eggs and Breakfast Potatoes. Your choice of Hickory Smoked Bacon, Turkey Bacon, Turkey Sausage or Sausage Links.

Pitt Street Waffle | \$18

Waffles with Butter and Syrup Your choice of Virginia Ham, Hickory Smoked Bacon or Turkey Bacon Mini Hash Browns

ENHANCEMENTS

Add these items to enhance any of your breakfast plated selections

Omelet Station | \$10

Toppings: Mushrooms, Onions, Peppers, Tomatoes, Sausage, Ham, Cheese Attendant Fee \$100

Smoked Salmon Display | \$12

Served with Assorted Bagels, Capers, Onions, Tomatoes and diced Eggs

Chobani Greek Yogurt Parfaits | \$32 Per Dozen

Served individually with layers of Yogurt, Granola and Fresh Fruit Puree

Smoothie Shooters | \$5

Assorted fruit flavored smoothies



PLATED LUNCH

ALL LUNCHES ARE SERVED WITH A STARTER, DESSERT, WARM BUTTERED ROLLS AND COFFEE/TEA SERVICE UNLESS OTHERWISE NOTED ALL MENU OPTIONS ARE PRICED PER PERSON.

Grilled Chicken Caesar Salad | \$24

Garlic Croutons, Crisp Romaine Hearts, Parmesan Cheese and Classic Caesar Dressing

Roasted Sicilian Salmon | \$32

Pan Seared Salmon Served with a Tomato Caper Relish, Rice Pilaf and Roasted Seasonal Vegetables

Herb Roasted Chicken Breast | \$30

Juicy Chicken Breasts Rubbed with Chef's Blend of Herbs and Roasted in the Oven. Served with Warm Pesto- Orzo Salad Tossed in a Balsamic Drizzle

Chesapeake Jumbo Crab Cakes | \$36

Golden Brown Crab Cake with Remoulade sauce served with Creamy Garlic Whipped Potatoes and Sauteed Baby Spinach

Linguine with Capers and Olive Sauce I \$26 V GF Linguine lightly tossed in a garlic, caper and olive marinara sauce

ENHANCEMENTS

Add these items to enhance any of your plated lunch selections

Add cup of Seasonal Soup | \$5

Add Assorted Cookies & Brownies | \$5

Add a Fresh Fruit Plate | \$6

Add a Salad | \$6

Add a Dessert | \$5



PLATED DINNER

ALL DINNERS ARE SERVED WITH WARM BUTTERED ROLLS AND COFFEE/TEA SERVICE UNLESS OTHERWISE NOTED ALL MENU OPTIONS ARE PRICED PER PERSON.

Grilled Sirloin | \$48

Prime Top Sirloin Grilled and Finished with Caramelized Bermuda Onions & Balsamic Vinegar Confit. Served with Garlic Mashed Potatoes and Roasted Brussel Sprouts

Horseradish Crusted Salmon | \$40

Baked North Atlantic Salmon Topped with a Horseradish and Panko Crust and Finished with a Red Pepper Puree. Served with Bok Choy and Cauliflower Mash

Chicken Saltimbocca | \$38

Sautéed Chicken Breast Topped with Prosciutto and Provolone, and Finished with a Sage Mushroom Sauce. Served with Garlic Roasted Potatoes and Seasonal Vegetables

Chesapeake Jumbo Crab Cakes | \$42

Golden Brown Crab Cakes with Remoulade sauce served with Oil infused Mashed Potatoes and Baby Spinach

Linguine with Capers and Olive Sauce | \$34 V GF

Linguine lightly tossed in a garlic, caper and olive marinara sauce

ENHANCEMENTS

Add these items to enhance any of your plated dinner selections

Add cup of Seasonal Soup | \$5

Add Assorted Cookies and Brownies | \$5

Add a Fresh Fruit Plate | \$6

Add a Salad | \$6

Add a Dessert | \$5

HORS D'OEUVRES

MINIMUM ORDER OF 50 PER ITEM

Bruschetta \$3 Per Piece

Deviled Eggs \$3 Per Piece

Mozzarella, Tomatoes & Basil Kabob *\$3 Per Piece*

Quiche Lorraine \$3.50 Per Piece

Sesame Chicken \$3.50 Per Piece

Cocktail Ruben Sandwich \$3.50 Per Piece

Spanikopita \$3.50 Per Piece

Beef Wellington S4 Per Piece

Beef Satay S4 Per Piece

Chicken Satay 54 Per Person

Chicken Tortilla Crisp 54 Per Piece

Grilled Shrimp & Mandarin Canape S4 Per Piece

Crab & Avocado Salad Philo Cup 54 Per Piece







THANK YOU

