Holiday Inn

CATERING

BANQUET MENUS 2018

All prices are subject to 20% service charge and applicable state sales tax and are subject to change

# EXECUTIVE MEETING PACKAGES

###### Minimum of 25 people or a $35 set up fee

###### without lunch $25/ with cold plated lunch $35 /with hot plated lunch $40/ with buffet lunch | $45

*Breakfast “Rise & Shine” Breakfast*

*Mid-Morning Refresh Freshly Brewed Coffee, Teas and Assorted Soft Drinks*

*Cold Lunch Options Choose from any of our cold lunch option menu items on page 6*

*Hot Lunch Options Choose from any one of our hot lunch menu items on page 7*

*Buffet Lunch Options*

###### Choose from any one of our buffet menu items on page 9 (excluding the Build-Your-Own-Buffet option)

*Afternoon Break*

*Home Made Chips and Pretzels and Freshly Baked Cookies*

*Freshly Brewed Coffee, Assorted Soft Drinks, Bottles of Water*

Hot Tea upon request

Audio Visual Included

PA Podium/ Podium Microphone, Pads/Pens/Ice Water

Projection Screen and Extension Cord & Power Strip

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# CONTINENTAL BREAKFASTS

###### Available for 1 ½ hours

*Assorted Soft Drinks, an additional $1.50 per person*

All Served With Fresh Brewed Coffees

Rise & Shine Breakfast | $10

Fresh Seasonal Display of Fruit & Berries

Freshly Baked Breakfast Pastries and Assorted Muffins

### Healthy Start Breakfast | $12

Yogurt, Granola, & Freshly Seasonal Display of Fruit & Berries Muffins with Butter & Preserves

### Holiday Inn Deluxe Breakfast | $14

Freshly Seasonal Display of Fruit & Berries, Assorted Yogurt & Granola Egg, Cheese and Ham English Muffin Sandwiches, Sausage Biscuits with Cheese

Muffins, Butter & preserves

Breakfast Buffets

(Minimum of 25 people) Or $35 Buffet Set Up

Served with Two Juices, Freshly Brewed Coffee/ Hot Tea upon request

### American Classic Breakfast Buffet | $14

Fluffy Scrambled Eggs, Sausage & Breakfast Potatoes,

Fresh Seasonal Display of Fruit & Berries

Assorted Pastries & Muffins with Assorted Jellies

### Earlham Breakfast Buffet | $18

Fluffy Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes & Cinnamon French Toast Assorted Yogurt & Granola and Individual Boxed Cereal with Milk

Fresh Seasonal Display of Fruit & Berries

Breakfast Pastries with Butter & Assorted Jellies

### National Road Breakfast Buffet | $16

Fluffy Scrambled Eggs with Cheddar Cheese & Chives Quaker Oatmeal with Brown Sugar and Raisins

Sausage, Vegetable Confetti Breakfast Potatoes

Mini Buttermilk Pancakes or Cinnamon French toast Sliced Pullman Breakfast Breads and or Muffins

Fresh Seasonal Display of Fruit & Berries with Assorted Yogurt & Granola

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A LA CARTE ITEMS

##### Coffee, Decaffeinated Coffee | $24 per gallon

##### Orange, Grapefruit or Cranberry Juice | $12 per carafe Assorted Regular & Diet Soft Drinks| $2.00 each

Fresh Squeezed Lemonade| $20 per gallon

Flavored Fruit or Veggies Iced Water Display / $40/serves 50

Bottled Water | $2.00 each

Fresh Cinnamon Rolls | $28 per dozen

Breakfast Breads & Coffee Cakes | $26 per dozen

Assorted Breakfast Pastries | $28 per dozen

Assorted Bagels with Cream Cheese, Fruit Preserves, Butter and Peanut Butter | $25 per dozen

Assorted Granola & Breakfast Bars | $19 per dozen

Fresh Display of Seasonal Fruit & Berries | $4.00 per person

Fresh Fruit Bowl of Berries and Assorted Yogurt & Granola Parfaits | $4.25 each

Assorted Whole Fresh Fruit | $2 per piece

Potato Chips, Tortilla Chips, Snack Mix & Pretzels with Flavored Dips | $4 per person

Deluxe Mixed Gourmet Nuts | $25 per pound

Assorted Freshly Baked Cookies or Brownies | $26 per dozen

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# AFTERNOON BREAKS

###### All Afternoon Breaks are served with Coffee, Decaffeinated Coffee and Hot Teas

Build Your Own Sundae | $8

Vanilla & Chocolate Ice Cream with Assorted Toppings Bottled Water

Afternoon Matinee | $7

Fresh Hot Buttered Popcorn, Assorted Candy Assorted Soft Drinks and Bottled Water

### Ball Park | $8

Hot Soft Pretzels with Honey Mustard & Hot Cheese Nachos: Chips with Cheese Sauce & Jalapenos Assorted Soft Drinks and Bottled Water

### Healthy Stretch | $8

Yogurt and Granola Bars Fresh Whole Fruit, Baked Lays

Crisp Vegetable Display with Ranch Dip Bottled Water

### Cookie Monster | $6

Assorted Freshly Baked Cookies Assorted Soft Drinks and Bottled Water

### Fiesta O’Lay | $8

Warm Tortilla Chips with Hot Queso, Salsa, Sour Cream & Jalapenos Assorted Soft Drinks and Bottled Water

(Guacamole available for an additional $1 per person)

### Cupcake War | $8

Choice of 3 Fresh Baked Cupcake Selections decorated With Your Organizations Colors

Assorted Soft Drinks and Bottled Water (Upgrade one of your choices to a custom made flavor created

just for your event for an additional $2 per person)

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# PLATED COLD LUNCHES

###### All served with a brownie or cookie and Freshly Brewed Coffee, Iced Tea and Hot Teas Add a hot cup of soup for an additional $2 per person

*Please, You Can Only Choose up Three Different Sandwiches for Your Group*

Club Wrapper | $14

Deli Ham, Turkey, Swiss Cheese, Crisp Bacon, Lettuce, Tomato, Pickle & Home Made Chips

Chef’s Salad | $14

Mixed Greens topped with Julienne Ham, Turkey, Swiss & Cheddar Cheeses Tomatoes, Hard Boiled Eggs

### Chicken or Tuna Salad on Ciabatta | $14

Homemade Chicken Salad or Tuna Salad on a Ciabatta Roll Lettuce, & Fruit Cup

### Chicken Caesar Salad | $14

Fresh Romaine Lettuce topped with Grilled Chicken Breast, Garlic Herb Croutons & Shaved Parmesan Cheese

*\*Substitute Sirloin Strip Steak for an additional $3.00 per person*

### Choice of Chicken Sandwich Or Sirloin Burger | $14 – Must choose one for Entire Group

Grilled Chicken Breast or Hand Pressed Hamburger

your choice, one of the following:

* B.B.Q, Cheddar, Lettuce, Tomato, & Onion
* Cajun Spice & Pepper Jack Cheese with Spicy Mayo
* Club with Bacon, Lettuce, Tomatoes, Whole Grain Mustard & Mayo
* Deluxe, Lettuce, Tomatoes, Onion & Pickle Spear
* Served on a Kaiser Bun with Potato Chips & a Pickle Spear

### Vegetable Wrap | $14

Flour Tortilla filled with Grilled Marinated Portabella Mushrooms, Tomatoes, Fire Roasted Vegetables, Fresh Spring Mix & Pesto Mayo

*\*Add Grilled Chicken for $2.00 OR New York Strip Steak for $3.00 per person*

### The Working Boxed Lunch | $14

Your Choice of Sandwich:

* Roast Beef & Cheddar Cheese
* Smoked Turkey & Colby Cheese
* Honey Baked Ham & Swiss Cheese

Served on croissant with lettuce, tomato, onion Served with a bag of chips, whole fruit and a cookie

Assorted Soft Drinks & Bottled Water and Individual Condiments

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# PLATED HOT LUNCHES

*All served with the following:*

*House Side Salad with Choice of Two Dressings, Chef’s Selection of Accompaniments, Warm Rolls & Butter Freshly Brewed Coffee, Iced Tea and Hot Teas, Chef’s Selection Dessert*

*Please, You Can Only Choose up Three Different selections for Your Group*

### Country Honey Chicken Breast | $15

Served with a Delicious Homemade Honey & Whole Grain Mustard Sauce

### Herb Encrusted Chicken | $15

Herb Seasoned & Sautéed Chicken Breast topped with a Creamy Supreme Sauce

### Roasted Pork Loin | $14 –Must Have Group of 20Guests

Sliced Medallions of Pork Loin served with a choice of sauces: Creamy Dijon mustard, Pork Au-Jus, Pork Gravy or Sweet & Sour

### Baked Boston Style Cod | $17

A Thick Cut of North Atlantic Cod, Baked & Topped with Buttered Ritz Crackers Served with Lemon-Lime White Wine Butter Sauce

### Slow Roasted Beef Top Round | $16

Slow Cooked, Sliced & Topped with a Roasted Garlic Bordelaise Sauce

### Baked Italian Lasagna | $14 – Group of 25 to Order

Grilled Vegetable, Traditional Meat or Six Cheese Topped with Homemade Marinara Sauce

### Chicken Parmesan | $15

Chicken Breast Lightly Breaded Served on a bed of Fettuccini & Topped with our Homemade Marinara Sauce and Shaved Parmesan Cheese

### Meatloaf with Mushroom Gravy | $15

Homemade with the Finest Angus Ground Beef, Topped with Mushroom Gravy & Freshly Chopped Parsley

### Pasta Primavera | $15

Fresh Steamed Vegetables tossed with Penne Pasta &

Topped with Rich Creamy Alfredo Sauce or Marinara Sauce and Shaved Parmesan Cheese

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Burgers and Sandwiches

*All served with the following: Potato Chips or French Fries*

*Freshly Brewed Coffee, Iced Tea and Hot Teas, Add Dessert or Soup for $2*

### Classic Burger

8ozs. Of Char-Broiled Angus, Seasoned and Served with Lettuce Tomato and Sliced Onion

### Bacon Cheddar BBQ Burger

8ozs. Char-Broiled Angus, Seasoned and Topped with BBQ Sauce, Crisp Bacon and Melted Cheddar

Swiss Cheese Burger

8ozs. Char-Broiled Angus Burger, Topped With bacon, Mushrooms and Swiss Cheese

### Chicken Strips Sandwich

Yummy! Made in House Chicken Strips and Cooked to Perfection, Served with Lettuce, Tomato and Onion Slice

### Grilled Chicken Sandwich

Grilled and Seasoned Just Right, Topped With Bacon, Grilled Mushrooms and Swiss Cheese

### Or Grilled Chicken Sandwich Served Your Way

BBQ Style, Buffalo, Tuscan Style (Cheese, Roasted Red Peppers and Sliced Tomato)

Please You Must Choose one Sandwich for Your Entire Group of Over 25 Guests

$14

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# LUNCH BUFFETS

(Minimum of 25 people) Or Buffet Set Up Fee of $35

*All served with Chef’s Selection of Desserts Assorted Soft Drinks for an additional $1.50 per person*

### Deli Buffet | $17

Mixed Garden Greens Salad with Assorted Dressings Fresh Fruit Salad or

Ham, Turkey, Roast Beef, Swiss, Cheddar, & Pepper Jack Cheeses

Tomato, Lettuce, Purple Onions, Mayonnaise, Mustard & Pickles Fresh Deli Bread, Potato Chips, Cookies & Brownies

*Add Soup du Jour for $2 per person*

### Soup, Salad and Sandwich Buffet | $17

Choice of two Soup:

Homemade Tomato, Chicken Noodle, Vegetable, Classic French Onion, Italian Wedding or Loaded Baked Potato

Mixed Garden Greens Salad with Assorted Toppings & Dressings, Fresh Fruit Salad Assorted Deli Sandwiches with Assorted Condiments

Potato Chips

### Baked Potato Bar | $16

Garden Greens Salad with Assorted Dressings and Caesar Salad Baked Idaho Potatoes with Hot Steamed Broccoli, Grilled Chicken, Hot Cheese Sauce, House Chili

Sour Cream, Scallions, Butter, Bacon Bits, & Shredded Cheddar Cheese Toppings, served with Rolls

### Picnic in the Park | $16

Cole Slaw & Potato Salad Burgers, Brats and Grilled Chicken

Assorted Toppings and Condiments Potato Chips

Cookies & Brownies

### South of Border | $17

Create your own with Taco Shells, Flour Tortillas & Nacho Chips

Seasoned Ground Beef & Spicy Grilled Chicken Cheese Sauce, Diced Tomatoes, Shredded Lettuce, Onions, Sour

Cream, Shredded Cheddar Cheese & Salsa Toppings Mexican-Style Rice & Refried Beans

### All American Tailgate | $17

Mixed Garden Greens Salad with Assorted Dressings Cole Slaw & Potato Salad

Choice from:

Fried Chicken or Roasted Chicken Beef Brisket or BBQ Pork

Brats or Dogs

Fresh Green Beans, Rolls & Butter and Assorted Pies

### Bravo Italia | $17

Garden Greens Salad with Assorted Dressings and Caesar Salad Penne and Rotini Pastas served with Marinara and Creamy Alfredo Sauces

Italian Meatballs & Grilled Chicken Herbed Vegetable Medley

Garlic Rolls

*Add Chicken Parmesan, Chicken Marsala or Pesto Chicken for $2 per person Add infused Herbed Oil for rolls and Tableside Caesar Salad Service for $2 per person*

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# BUILD YOUR OWN LUNCH BUFFET

Minimum of 50 Guests

*All served with Warm Rolls & Butter*

*Mixed Garden Greens Salad with Assorted Dressings & Fresh Fruit Salad Chef’s Selection of Desserts*

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas & Iced Tea Assorted Soft Drinks for an additional $2.75 per person*

#### Two Entrée Selections | $24

*Three Entrée Selections |* $30

Poultry

Chicken Piccata with a Lemon Parsley Caper Butter Sauce Herb Encrusted Chicken with a Creamy Supreme Sauce Marinated Grilled Chicken with Garlic Herb Butter Sautéed Chicken Breast with Mushrooms Ragout

Asian Grilled Chicken with a Teriyaki Glaze Roasted Breast of Turkey with Pan Jus Lie

Seafood

Orange Roughy with Roasted Corn & Black Bean Relish Pasta Alaskan Cod with Seasoned Buttered Ritz Crackers

& Lemon/Lime Butter

Roasted or Grilled Salmon with a Lavender Cream Sauce Tortilla Encrusted Tilapia with Lemon/Lime Butter

### Beef & Pork

Braised Beef Tips & Root Vegetables in Red Wine Sauce Marinated London Broil with Roasted Garlic Brown Sauce Pork Loin with Au Jus, Pork Gravy or Sweet & Sour Tender Pot Roast with Hearty Vegetables in Sauce

### Vegetarian

Oven Roasted Vegetable Lasagna or Six Cheese Lasagna Fettuccini Alfredo with Steamed Vegetables

Chef’s Assorted Vegetable Plate with Portobello Mushroom

Starch

*Choose One*

Potatoes Au Gratin

Scalloped Potatoes

Rice Pilaf

Pearly Barley Pilaf

Roasted Red Skin Potatoes

Buttermilk Mashed Potatoes

Vegetable

*Choose One*

Green Beans with julienne Carrots & Red Peppers

Fresh Vegetable Medley

Stir Fry Vegetable Blend

Zucchini, Onions & Squash sautéed with

Olive Oil & Basil

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# PLATED DINNERS

Minimum of 50 Guests

*All Entrées are served with the following:*

*Fresh Garden Salad with Assorted Dressings, Chef’s Selection of Accompaniments, Warm Rolls & Butter Chef’s Selection Dessert, Freshly Brewed Coffee, Iced Tea and Hot Teas*

*Limited to 2 Selections per Event*

Additional Upgraded Options

Spinach Salad or Classic Caesar Salad | $2

Mesculin Greens with Balsamic Dressing, Buffalo Mozzarella & Beefsteak Tomatoes | $3

### Grilled Chicken Teriyaki | $22

Marinated Grilled Chicken with an Asian Teriyaki Sauce

### Balsamic Roasted Chicken Breast | $22

Roasted Chicken Breast Topped with Roasted Artichokes, Onions, Peppers & Mushrooms in a Balsamic Drizzle

### Garlic Herbed Chicken | $22

Grilled Marinated Chicken Breast & Served with a Garlic Herb Butter Sauce

### Country Honey Chicken | $22

Boneless Chicken Breast Lightly Floured & Topped with a Homemade Honey & Whole Grain Mustard Sauce

### Chicken Masala | $24

### Grilled Chicken Brest topped with Masala Mushroom Sauce

### Chicken or Pork Roulade | $23

Boneless Chicken Breast Stuffed with Roasted Tomatoes,

Black Olives, Pine Nuts, Garlic, Fresh Herbs & Feta Cheese in a Roasted Garlic Demi Sauce

### Grilled or Roasted Salmon | $25

Served with Chef’s Choice of Sauce

### Tortilla Crusted Tilapia Filet | $23

Served with a Buttery Sherry Lime Sauce

### Roasted Pork Loin Medallions | $22

Slow Roasted Pork Loin Served with Pork Drip Au Jus

### Beef Options | Market Value

8-10-12 ounce House Sirloin Strip Steak

8-10-12 ounce Slow Roasted Prime Rib of Beef 10-12 ounce Grilled Rib eye or New York Strip Steak

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# ITALIAN DINNER BUFFET $29

Minimum of 50 Guests

*Freshly Brewed Coffee, Decaffeinated Coffee,*

*Hot Teas & Iced Tea*

*Assorted Soft Drinks for an additional $2.75 per person*

*Fresh Bread with Herb Infused Oil, Caesar Salad , Chef’s Selection of Desserts*

### Soup

*Choice of One*

Italian Wedding, Classic Minestrone , Or Any Home Made Soup – Just Request Your Favorite

### Entrees

*Choice of Two*

**Chicken Piccata** with Lemon Caper Butter Sauce

**Chicken Parmesan** with Roasted Roma Tomato Sauce

**Chicken Cacciatore** Chicken Stewed until Tender in a Rich Tomato Sauce

**Chicken Saltimbocca** Stuffed and Layered with Prosciutto Ham, Swiss & American Cheese

& Complimented with Rosemary, Garlic & Sage

**Lemon Pepper Linguine** Tossed with Virgin Olive Oil Fresh Herbs.

Chose: Baby Shrimp, Beef, Vegetable

**Three Cheese Lasagna** with Marinara Sauce

**Penne Pasta** with Italian Meat Sauce & Mozzarella Cheese

**Rigatoni Pasta** with Provolone Cheese & a Creamy Pesto Sauce

**Tri-Color Rotini Pasta** Tossed with Spicy Garlic Sausage, Peppers & Onions

**Tri-Color Cheese Tortellini** with Roasted Garlic Alfredo Sauce

### Vegetable & Starch

*Choice of Two*

Vegetable Medley

Green Beans with Sautéed Onions

Sautéed Zucchini, Squash, Peppers & Onions with Fresh Basil & Olive Oil Balsamic Oven Roasted Potatoes

Herb Steamed Redskin Potatoes

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# BUILD YOUR OWN DINNER BUFFET

Minimum of 50 Guests

*All served with Warm Rolls & Butter*

*Mixed Garden Greens Salad with Assorted Dressings, Chef’s Selection of Chef’s Selection of Desserts*

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas & Iced Tea Assorted Soft Drinks for an additional $2.75 per person*

### Choice of Two Entrees …..$29 Choice of Three Entrees………….$34

Entrees

*Choose from*

Roasted Pork Loin with Dried Fruit Chutney & Creamy Dijon Sauce Roasted Round of Beef with Mushroom Demi-Glace

Classic Meatloaf with Roasted Root Vegetables

Mediterranean Chicken with Sundried Tomatoes, Artichokes, Onions, Peppers, Black Olives & Parmesan Cheese Balsamic Roasted Chicken Breast Topped with Roasted Artichokes, Onions, Peppers & Mushrooms with a balsamic drizzle New Orleans Style Seafood or Chicken Creole

Roasted or Grilled Salmon Fillet with Lavender Cream Sauce or Grilled Mahi-Mahi with Sesame Glace & Fruit Relish

Tortilla Encrusted Tilapia Served with a Buttery Sherry Lime Sauce

### Vegetable

*Choice of One*

Fresh Medley of Seasonal Vegetables

Fresh Sautéed Green Beans with Purple Onions & Herbs Honey & Brown Sugar Glazed or Buttered Baby Carrots

### Starch

*Choice of One*

Roasted Red Skin Potatoes Scalloped Potatoes

Steamed Buttered Yukon Gold Potatoes French Style Potato Gratin

Cranberry & Almond Rice Pilaf Classic Rice Pilaf

Buttermilk Mashed Potatoes

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# RECEPTION STATIONS

###### Stations are attended for 1 ½ hours each

*$75 Fee for a Chef Attendant will be applied per station*

*Minimum of 50 Guests*

Steamship Round or Top Round | Market Price

Served with Au Jus, Creamy Horseradish Sauce and Silver Dollar Rolls

*Serves Approximately 150 People*

Carved Prime Rib or New York Strip | Market Price

Served with Au Jus, Creamy Horseradish Sauce and Silver Dollar Rolls

*Serves Approximately 150 People*

### Southwestern Rubbed Beef or Pork Tenderloin | Market Price

Dry Rubbed with Spices and Marinated for 24 Hours Served with Silver Dollar Rolls

Spicy Mayo, Whole Grain Mustard and Dijon Mustard

*Serves Approximately 50 People*

### Honey-Baked Ham | Per Quote

Served with Honey-Dijon Mustard Sauce and Silver Dollar Rolls

*Serves Approximately 75 People*

### Roasted Turkey | Per Quote

Served with Cranberry Chutney and Silver Dollar Rolls

*Serves Approximately 50 People*

### Pasta Station | $11 per person

Penne, Tortellini & Bowtie Pastas prepared to order with Marinara, Alfredo and Pesto Sauces Also served with Grilled Chicken and Meatballs, Assorted Vegetable Toppings and a Vegetable Medley

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HORS D’OEUVRES—COLD

All Selections serves 50 people (\*unless notated otherwise)

### Antipasto Display **| $75**

Prosciutto, Salami, Pepperoni, Smoked Cheddar, Buffalo Mozzarella Black & Green Olives, Roasted Peppers, Artichoke Hearts,

Grilled Asparagus, Marinated Portabellas & Grilled Flat Breads

### Fresh Seasonal Fruit Display | $150

Fresh Seasonal Fruit Served with a Homemade Blended Yogurt Dip

### Domestic and International Cheese Tray | $125

Assorted International &Domestic Cheese Served with Gourmet Crackers

### Fresh Vegetable Crudité | $60

An Assortment of Crisp Vegetables Served with Buttermilk Ranch Dip

### Baked Brie | $105

Topped with Fresh Strawberries or Blueberries & Wrapped with Pastry

### Poached or Smoked Salmon Display | Market Price

Served with Capers, Hard Boiled Eggs, Diced Tomatoes, Cream Cheese & Mini Bagels

### Jumbo Prawns | Market Price for 50 pcs\*

Jumbo Shrimp with Remoulade Sauce, Lemon Wedges, Horseradish, & Cocktail Sauce

### Bruschetta Display | $75 per display of 50 pcs\*

Fresh Baked Sourdough Slices Served with an Assortment of Tapenades: Roasted Tomato & Garlic, Black Olive & Scallion, & Pesto-Parmesan *Serves 20-30 people*

*Cheese Balls* An Old Fashion Favorite/ $100

Crème Cheese Ball with Vegetables and hints of Ranch

Cheddar Cheese Ball and Crackers

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HORS D’OEUVRES—HOT

All Selections serves 50 people (\*unless notated otherwise)

##### Mushroom Caps filled with Italian Sausage | $110

##### Mushroom Caps filled with Boursin Cheese | $125 Mini Vegetarian Spring Rolls | $95

Turkey or Vegetable Pot Stickers | $85

Mini Chicken Wellington En Croute, Mushroom Duxelle |$135

Chicken Tenders, Served with Chipotle Barbeque Sauce | $100

Classic Spanakopita | $95

Meatballs, served with BBQ or Bordelaise Sauce | $95 Bacon Wrapped Scallops with Sweet Chili Sauce | $145 Sesame Beef or Chicken Satay | $125

Mini Crab Cakes with Spicy Remoulade Sauce | $125 Buffalo Chicken Wings, served with Bleu Cheese

& Celery Sticks | $125

Vegetarian or Chicken Quesadillas, served with Pico di Gallo | $100

Hot Crab & Artichoke Dip, served with Pita Triangles | $120 (\*serves 25)

Coconut Fried Shrimp | $135

*Enhancements*

Chocolate Dipped Strawberries | $2 each

Assorted Petit Fours & Gourmet Mini Desserts | $1.75 each

Gourmet Coffee Station | $6 per person

An assortment of Coffees, Flavored Syrups, Chocolate Shavings, Whipped Cream, Sugar Cubes & Cinnamon Sticks Ice Sculptures | $300 and up

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# BEVERAGE OPTIONS

###### Additional brands available upon request | $75 Bartender Fee will be applied per bar

*Per Item*

|  |  |  |
| --- | --- | --- |
|  |  |  |
| *House Liquors* | $5.50 |  |
| *Call Liquors* | $6.50 |  |
| *Premium Liquors* | $7.50 |  |
| *House Wine* | $6.50 |  |
| *Domestic Beer* | $3.50 |  |
| *Imported Beer* | $4.50 |  |
| *Soft Drinks* | $2.75 |  |
| *Bottled Water* | $2.75 |  |

*Hosted Bar | per person*

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | *Well Brands* | *Call Brands* | *Premium Brands* | *Beer and Wine Only* |
| *One Hour* | $12 | $13 | $15 | $10 |
| *Two Hours* | $16 | $18 | $20 | $15 |
| *Three Hours* | $21 | $23 | $25 | $20 |
| *Four Hours* | $24 | $27 | $30 | $22 |
| *Five Hours* | $25 | $29 | $35 | $25 |

*Well Liquors*

Paramount Gin Paramount Rum Paramount Vodka Paramount Scotch

Paramount Whiskey Paramount Tequila Paramount Schnapps Paramount Amaretto

*Call Liquors*

Beefeater Castillo Smirnoff

Dewar’s White Label Jim Beam Seagram’s 7

La Prima Peachtree Dekuyper

#### Premium Liquors

Tanqueray Bacardi Absolut

Johnnie Walker Red Jack Daniels Seagram’s VO Quervo Gold Peachtree

Amaretto Di Sarrano

#### Wine

*Beer, Bottled and Keg*

White Zinfandel | Chardonnay | Merlot |

###### Domestic

###### Corkage Fee

###### $7.00 per bottle

Bud, Bud Light, Miller Lite, Coors Light, Yuengling

*Imported* Heineken, Corona, Dos Equis, Labatt’s

###### Kegs | $225-$325

(serves 80 -12 ounce servings)

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# AUDIO VISUAL EQUIPMENT

|  |  |  |  |
| --- | --- | --- | --- |
| *Audio Equipment* | *Presentation Aids* |  | |
| Wired Microphone $25 | Flipchart Easel/Post-It Paper | $25 | |
| Wireless Microphone $45 | Whiteboard & Markers | $20 | |
| 4 Channel Mixer $35 | Podium | $20 | |
| 16 Channel Mixer $100 | Stage | $150 | |
| CD Player $50 |  |  |
| Conference Phone $25 |  |  |

###### Extras Projection Equipment

|  |  |  |  |
| --- | --- | --- | --- |
| Flip Chart Pad | $20 | Mounted Projector/Screen | $100 |
| Easel | $10 | Portable Projector | $50 |
| Power Strip | $7 | 6’ Tripod Screen | $35 |
| Extension Cord | $5 | AV Cart | $15 |
| Markers | $5/4 pc |  |  |

*Miscellaneous Video/Data Display Equipment*

|  |  |  |  |
| --- | --- | --- | --- |
| Dance Floor | $200 | LCD Projector | $175 |
| Patch to house sound | $15 | VCR & 40” Monitor | $100 |
|  |  | 40” TV Monitor | $50 |
|  |  |  |  |

*Audio Visual prices do not include 20% service charge & applicable sales tax.*

*\*\* For groups providing own AV equipment, the hotel is not responsible for damages or theft.\*\**

*Equipment rental prices are Per Room, Per Day unless otherwise noted.*

*All prices are subject to change without notice.*

*Groups canceling equipment that is rented by a 3rd party vendor within 24 hours of function will be charged in full.*

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# ADDITIONAL INFORMATION

*Our professional Catering Staff is at your disposal to assist in developing plans for your event.*

*The Staff & our Executive Chef will be more than pleased to customize menus to meet your specific dietary & financial needs.*

###### Prices, Payments & Deposits

*Prices quoted are only guaranteed at the time the banquet event order has been approved & signed by the client. Otherwise, all quoted prices are subject to change without notice. All catering charges must be applied to a master account. The Hotel will not be responsible for collecting money from individuals. All prices are subject to applicable sales tax & taxable 20% service charge, subject to change. For all social functions, final payment is due three working days prior to the event with a major credit card or cashier’s check. Advance deposits for social functions will be determined by the Catering Sales Manager when booking the event. This deposit will be determined by the amount of space required & the estimated food & beverage revenue. All deposits are non-refundable.*

###### Food & Beverage

*Due to health department regulations & licensing restrictions, no food or beverage product may be introduced into any public area from any source other than the catering staff. Further, all food & beverage products purchased must be consumed at the time of the event. No take-out containers will be provided. Menus with dual entrees are permitted; however, the greater of the two prices will be applied for both entrees selected.*

###### Additional Fees

*-Dance Floor will be an additional charge of $200.00*

*-Chef/Carver fee of $75.00 per station*

*-Up to (4) display tables will be complimentary. Additional tables will be subject to a charge of $10.00 each.*

*- Minimum guest for buffets will be accessed a fee between $35-$50*

###### Guarantees

*A final guaranteed meal count is required three (3) business days prior to your function. Should you fail to provide a guarantee at that time, your contracted meal count will be used as your guarantee. The caterer will prepare meals for 5% above the anticipated count. The Hotel takes no responsibility to provide meals beyond that level. You will be charged for the actual number of guests served or the guaranteed amount, whichever is greater.*

###### Function & Meeting Space Requirements

*The restaurant shall hold function space to accommodate the anticipated number of participants & specific setup needs; but reserves the right to reassign the space to accommodate all other organizations or parties using the restaurant’s facilities during the Organization’s meeting. Any changes to the room setup on the day of the function will be subject to a $100.00 charge to the final bill.*

###### Conference Materials & Displays

*Boxes & packages are to be sent to the attention of your Catering Sales Manager & should include the name & dates of your convention/meeting, along with the name of the on-site contact from your group. No signs, posters or printed materials will be allowed to be pinned, taped or affixed in any way to doors, walls or ceilings of the meeting rooms. Deliverers may incur additional charges based on needs, please see catering manager for pricing*

All prices are subject to 20% service charge and applicable state sales tax and are subject to change

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