

# Catering Menu By

### Holiday Inn<sup>®</sup> & Suites

AN IHG® HOTEL

Windsor - Ambassador Bridge



1855 Huron Church Road Windsor, ON N9C 2L6

Start planning! 519.967.9908 x 1006 General Manager E: toni.akkari@sodexo.com Catering Manager E: jorleny.pantula@sodexo.com



## BREAKFAST

#### Signature Continental Breakfast

Assorted Fresh Muffins And Pastries
Selection Of Chilled Juices, Freshly Brewed Coffee And Teas
\$12 Per Person
An Additional Charge To Add Fruit \$3.00

#### Rise And Shine Breakfast Buffet

Fresh Sliced Bagels With Cream And Sliced Cheddar Cheese Platter
Fresh Sliced Seasonal Fruit
Selection Of Chilled Juices, Fresh Brewed Coffee And Teas
\$16 Per Person

#### The Morning Glory Breakfast

Scrambled Eggs-crispy Bacon And Sausages
Seasoned Home Fries-pancakes Or French Toast
Fresh Cut Seasonal Fruit
Selection Of Chilled Juices, Fresh Brewed Coffee And Teas
\$19.00 Per Person
A \$2.00 Charge Will Apply To Groups Under 10

#### **Breakfast Enhancements\***

Hard Boiled Egg - \$3.00
Assorted Cheese Tray - \$6.00
Assorted Trail Mix - \$4.75
Seasonal Sliced Fruit - \$5.00
Assorted Yogurts (mini) - \$2.50
Assorted Whole Fruit (oranges, Apples And Bananas) - \$2.00

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## **BREAKS**

#### Cookie Break

Assorted Fresh Baked Cookies Freshly Brewed Coffee And Teas \$9.00 Per Person

#### **Booster Break**

Assorted Fresh Baked Cookies - Assorted Dessert Squares
Freshly Brewed Coffee And Teas
\$11.00 Per Person

#### Energy Break

Assorted Fresh Baked Cookies - Assorted Dessert Squares
Fresh Sliced Seasonal Fruit Platters
Freshly Brewed Coffee And Teas
\$13.00 Per Person

#### Health Break

Assorted Fresh Baked Cookies - Assorted Dessert Squares
Fresh Sliced Seasonal Fruit Platters
Yogurt Parfaits With Fruits And Granola
Freshly Brewed Coffee And Teas
\$15.00 Per Person

#### **Break Enhancements\***

Assorted Cheese And Crackers - \$ 8.00
Bagels With Cream Cheese - \$ 2.75
Sliced Fruit Trays - \$ 5.00
Yogurt Parfaits - \$ 5.00
Diced Fruit - \$ 4.00
Granola Bars - \$ 2.50
Canned Soft Drinks - \$ 2.00
Perrier - \$ 3.95

Assorted Cookies --\$19 Per Dozen
Assorted Dessert Squares --\$19 Per Dozen
30 Cups Of Coffee \$ 46.95
10 Cups Of Coffee \$ 18.95





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## SANDWICHES

#### Simple Lunch

Salad Or Soup
Assorted Sandwich And Wraps
Freshly Brewed Coffee, Traditional & Herbal Teas
\$14.00

#### **Business Lunch**

Soup Of The Day Or Seasonal Green Salad With Two
Dressings-fresh Crudités And Dip
Gourmet Sandwich Platters, Served On Wraps-assorted
Dessert Squares
Freshly Brewed Coffee And Teas -assorted Soft Drinks And
Bottled Water
\$19.00 Per Person

#### **Build Your Own**

Choice Of <u>Two</u> Salads:
Caesar, Spinach, Coleslaw, Potato Or Pasta
Breads Served: Focaccia, Ciabatta, Kaiser Rolls & Wraps
Sandwich Toppings Served: Platters Of Assorted Deli Meats,
Grilled Chicken Breasts & Marinated Vegetables, Tuna, Egg
Salad And Cheeses
(condiments Served On The Side)
Fresh Sliced Fruit Platter
Selection Of Assorted Cookies And Dessert Squares
Bottled Water, Soft Drinks And Freshly Brewed Coffee,
Traditional &herbal Teas

#### Enhancements\*

\$ 21.00 Per Person

Add Choice Of Soup: Chicken Noodle, Minestrone (vegetarian), Cream Of Broccoli - \$ 2.00



## **HOT MEALS**

#### **Little Italy**

Garden Green Salad And Caesar Salad Chicken Parmesan With Pasta And Tomato Basil Sauce Marinated Grilled Bell Peppers, Button Mushrooms, Sweet Onions Garlic Bread

Assorted Dessert Squares Selection Of Bottled Water And Soft Drinks, Freshly Brewed Coffee And Tea

\$ 25.00 Per Person

#### **Traditional Roast Chicken**

Assorted Rolls With Butter
Fresh Garden Green Salad
Herb Roasted Rosemary Chicken -oven Roasted Potatoes
Buttered Mixed Vegetables
Assorted Dessert Squares
Bottled Water, Soft Drinks, Freshly Brewed Coffee, Traditional &
Herbal Teas

\$ 24.00 Per Person

#### **Traditional Grilled Chicken**

Assorted Rolls With Butter Greek Salad

Grilled Chicken Breasts With A Lemon-garlic Butter Sauce Marinated Grilled Bell Peppers, Button Mushrooms, And Sweet Onions- Herb Roasted Potatoes

Penne Pasta With Roasted Vegetables, Olives, And Artichoke In A Sundried Tomato Pesto.

Assorted Desserts
Bottled Water, Soft Drinks, Freshly Brewed Coffee, Traditional &
Herbal Teas
\$26 Per Person

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## **HOT MEALS**

#### Mediterranean

Hummus, Baba Ganoush, Fattoush Salad, Chicken And Steak
Skewers, Rice, Grilled Vegetables
Assorted Cookies
Selection Of Soft Drinks, Fresh Brewed Coffee, Traditional & Herbal
Teas

\$25.00 Per Person

#### Traditional Roast Beef Buffet

Pasta Salad Or Coleslaw -garden Salad With Selection Of Dressings
Roast Beef Au Jus
Herb Roasted Potatoes -seasonal Vegetable Medley
Assorted Rolls And Butter
Assorted Dessert Squares
Selection Of Bottled Water, Soft Drinks, Freshly Brewed Coffee,
Traditional & Herbal Teas
\$29.00 Per Person

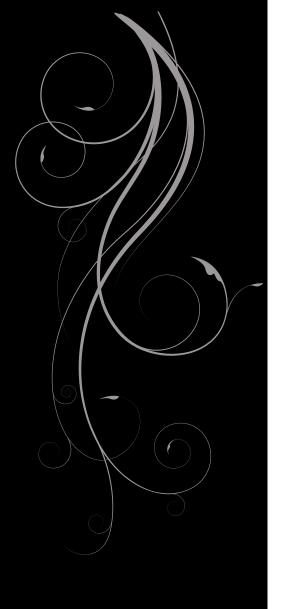
#### Pizza Pizzazz

Caesar Salad Or Garden Salad
Pasta Fresca Salad Or Vegetable Crudités And Dip
Selection Of Pizzas
Selection Of Nanaimo Bars & Brownies
Selection Of Bottled Water And Soft Drinks, Freshly Brewed Coffee,
Traditional & Herbal Teas
\$ 18.00 Per Person
Add Soup For \$ 2.00 Per Person



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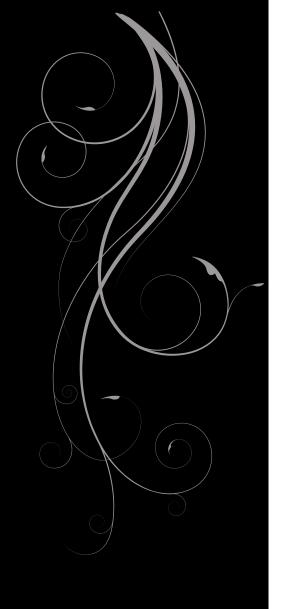


## Packages



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#### **Ambassador Package**

#### **Early Morning**

Assortment Of Croissants, Muffins And Danishes Freshly Brewed Coffee, Selection Of Traditional & Herbal Teas & Selection Of Chilled Juices

#### Mid-morning

Bottled Water- Freshly Brewed Coffee-selection Of Traditional & Herbal Teas

#### **Business Lunch**

Soup Of The Day Or Seasonal Green Salad
With Two Dressings Fresh Crudités And Dip
Wraps And Gourmet Sandwiches On Focaccia And Ciabatta
Assorted Dessert Squares And Cakes
Selection Of Bottled Water, Soft Drinks, Freshly Brewed Coffee,
Traditional & Herbal Teas

#### **Afternoon**

Bottled Water- Freshly Brewed Coffee Selection Of Traditional & Herbal Tea \$39.00 Per Person Add Cookies And Fruit \$ 5.00

### **Tecumseh Package**Early Morning

Selection Of Chilled Juices-assortment Of Croissants, Muffins And Danishes, Brewed Coffee, Selection Of Traditional & Herbal Teas

#### Mid-morning

Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee Or Tea
Business Lunch

Grilled Traditional Chicken Breast Assorted Rolls With Butter, Greek Salad, Grilled Chicken Breast With A Lemon Butter Sauce

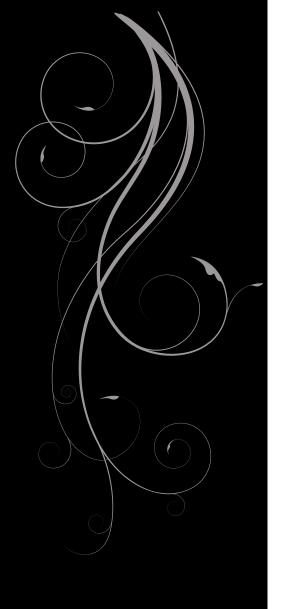
Marinated Grilled Bell Peppers, Button Mushrooms, And Sweet Onions & Over Roasted Potatoes

Fresh Fruit Salad & Assorted Finger Pastries
Selection Of Bottled Water, Soft Drinks, Freshly Brewed Coffee,
Traditional & Herbal Teas

#### <u>Afternoon</u>

Freshly Baked Cookies Perrier Water-premium Freshly Brewed Coffee-sections Of Herbal Teas

\$ 57.00 Per Person **Add Cookies And Fruit For** \$ 5.00



## Chef's Stations



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#### Hip Of Beef Carving Station

Served Medium-rare, With Red Wine Jus, Mini Kaiser Buns, Marinated Mushrooms, And Garlic Butter, Assortments Of Mustard And Chutneys, Caramelized Onions \$19.00 Per Person

#### **Prime Rib Carving Station**

Slow Roasted Prime Rib Served Medium-rare, With Assorted Mustards And Roasted Garlic And Horseradish Aioli And Mini Kaiser Buns \$23.00 Per Person

#### Baked Maple Glazed Ham Carving Station

With A Selection Of Mustards \$19.00 Per Person – Minimum Of 25 People

#### Little Italy Station

An Assortment Of Penne Pasta, Tricolour Fusilli And Cheese Tortellini Served With A Homemade Marinara, Alfredo And Rose Sauce With Sliced Chicken, Sliced Beef And Grilled Vegetable, Served With Garlic Bread

\$21.00 Per Person – Minimum Of 25 People **Add A Caesar Salad** \$2.00 Per Person

#### **Sweet One**

Signature Miniature Desserts Of Selected Cakes, Mousses And Tarts (2 Per Dozen), Fruit Platter With Seasonal Berries, Regular And Decaffeinated Coffee, And Selected Teas \$9.99 Per Person

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AN **IHG**° HOTEL Windsor - Ambassador Bridge Unless otherwise noted, Minimum Number of 15 guests required All catering is subject to 13% tax and 15% gratuity We gladly accommodate special dietary needs (ask in advance)



## Family Style



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#### Salads- Choose One

-Garden Salad, Caesar Salad or Spinach Salad

#### First Course-Choose one

- ~ Penne Pasta Aglio Olio (Olive Oil and Sundried Tomato Pesto)
- ~ Farfalle with Creole Blush Sauce
- ~ Penne Tomato Basil Sauce

#### Add \$2.00 per person for the items below

- ~ Cheese and Spinach Cannelloni, in a Tomato Basil Sauce
- ~ Tri Colour Cheese Tortellini in a Blush Creole Sauce
- ~ Cappelini Primavera

#### **Entrees- Choose One**

~ Roasted Chicken - \$32.00

Your choice of Marinated Roasted Chicken -Honey Garlic, BBQ &Thai Curry

- ~ Slow Roasted Roast Beef in a Red Wine Demi-Glace \$35.00
- ~ Stuffed Pork Loin in a Wild Mushroom Apple Demi-Glace -\$32.00
- ~ Grilled Atlantic Salmon, with a White Lemon Butter \$36.00
- ~ Coconut Crusted Tilapia with Mango Salsa \$36.00
- ~ Blackened Basa with a Tropical Fruit Salsa \$36.00
- ~ Chicken Marsala \$33.00
- ~ 10oz. New York Strip Loin, Grilled to Medium with a Mushroom Demi-Glace 1 per person - \$40.00
- ~ 12oz Prime Rib Au Jus with Yorkshire Pudding \$49.00
- ~ Rack of Lamb, in a Rosemary Demi-Glace \$49.00

#### Starch- Choose One

- ~ Garlic Mashed Potatoes
- ~ Roasted Potatoes
- ~ Basmati Rice
- ~ Vegetables- Choose One
- ~ Green Beans, Yellow Beans, Baby Carrots
- ~ Cauliflower. Broccoli and Carrots

#### **Desserts- Choose One**

- ~ Assorted Dessert Squares
- ~ Apple Crumble
- ~ Chocolate Mousse Cake
- ~ Assorted Mini Tarts
- ~ Cheese Cake, Turtle, New York, Double Chocolate
- ~ French Vanilla Ice Cream
- ~ Fresh Fruit

#### **Additions**

~ Cheese Tray - Add \$12.00 per person

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## Plated Dinner



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#### Appetizers- Choice of One

- ~ Soup Du Jour
- ~ Garden Salad with Fresh Tomatoes, Cucumbers, Julienne and Carrots
- ~ Spinach Salad with Goat Cheese, Sweet Onions, Dried Cranberries with a Maple Balsamic Dressing
- ~ Caesar Dressed Romaine Heart with Bacon, Asiago Cheese and Homemade Garlic Croutons

#### Main Course -Choice of One

- ~ Pan Seared Salmon with a White Wine Lemon Butter \$57.00
- ~ Coconut Crusted Tilapia with a Mango Salsa \$57.00
- ~ Beef Tenderloin (6oz) with a Peppercorn Brandy Sauce \$62.00
- ~ Grilled Tenderloin of Pork with a Port Wine Mushroom Jus \$57.00
- ~Grilled New York Strip with Roasted Mushroom's in a Red Wine Au Jus - \$57.00
- ~ Surf and Turf 4oz Bacon Wrapped Tender Loin and 3oz. Broiled Lobster Tail served with a Béarnaise Sauce \$62.00
- ~ Rack of Lamb Crusted with a Mustard Crust \$43.00
- ~ Stuffed Chicken Supreme with Brie, Cranberry and Herb \$57.00

#### **Desserts - Choice of One**

- ~ Assorted Dessert Squares
- ~ Apple Crumble
- ~ Chocolate Mousse Cake
- ~ Assorted Mini Tarts
- ~ Cheese Cake: Turtle, New York, or Double Chocolate

All meals include warm rolls with butter, freshly brewed coffee and a selection of traditional and herbal teas

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## CATERING INFORMATION

**FOOD AND BEVERAGE** 

#### Taxes and Service Charge

All pricing is subject to 13% HST. A Service Charge of 15% is taxable and will be added to all food and beverage pricing.

#### Outside Food and Beverage

Holiday Inn & Suites & Grill 55 reserves the right to supply all food and beverage served within the resort and on resort property. To maintain the high standards the resort has set for food quality, Grill 55 reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions.

In accordance with Health and Safety Regulations, leftover food from one event may not be reused at a later event nor food and beverage products be removed from the function space after an event to be consumed at a later time.

#### Special Meal Requests/Food Allergies

Please inform us of any guests in your group that have any food allergies, medical dietary sensitivities so that we can take the necessary precautions when preparing their meal. Please be aware that food prepared in our kitchens may contain or have been in contact with peanuts, nuts, seafood or other possible allergens. Therefore, we cannot guarantee a 100% allergy free environment. We undertake to provide, upon request, full information about the ingredients in any of the items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. Should a request be made onsite for an alternative meal due to personal preference, dietary restriction and/or allergies, a vegetarian meal will be served and a charge of equivalent to your organized meal will apply in addition to your final guarantee number. The same appetizer and dessert will be served to the guest. If additional appetizer and/or desserts are required, additional charges will apply.

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## CATERING INFORMATION

#### **FUNCTION GUARANTEES**

Seventy-two (72) hours prior to the function a final guarantee of the number of attendees is due to Grill 55. This guarantee will be the minimum of covers charged to the client. If this guarantee is not provided to us, the estimated number of attendees given will be used for billing. This policy is not designed to generate revenue for Grill 55; it is applied only as a means of protection against unrecoverable losses. The client releases Grill 55 and Holiday Inn & Suites Windsor of any responsibility regarding the level of the service and the quantity of food prepared when the number of participants exceeds three percent (3%) of the guaranteed/estimated (whichever is applicable to the situation) number of attendees.

#### **POSTING AND DECORATIONS**

Posting in the Lobby and Public Areas is prohibited without the Resort's specific authorization. Only professional made signs may be displayed. Nailing, stapling, taping and screwing into walls, ceilings or floors or any other materials that would damage the property are strictly prohibited. The client will be held responsible for any damages done to the premises, prior to, during or following a function, by his/her guests or by independent contractors on his/her behalf. Should additional clean-up of function space be required, above and beyond the norm, additional fees may be charged.

#### SOCAN, RE:SOUND AND ENTERTAINMENT

All musical entertainment is subject to fees for SOCAN (Society of Composers, Authors and Music Publishers of Canada) & RE:SOUND (a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for the re broadcast of their work). SOCAN/RE:SOUND charges are based on room capacity authorized under the Hotel's Liquor License. For instance, if a function with 95 guests attending are located in a function room that has a capacity of 301 – 500 people, the SOCAN charge is \$61.69 (without dancing) or \$123.38 (with dancing). http://www.socan.ca http://www.resound.ca

#### **SOCAN**

Capacity	Without Dancing	With Dancing
1 - 100 People	\$20.56	\$41.13
101 - 300 People	\$29.56	\$59.17

#### RE:SOUND

Capacity	Without Dancing	With Dancing
1 - 100 People	\$9.25	\$18.51
101 - 300 People	\$13.30	\$26.63

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