



Holiday Inn
EVANSVILLE AIRPORT

Holiday Inn Evansville Airport

Dinners & Receptions



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Plated Dinners

Fresh Garden Salad with Assorted Dressings

Prime Rib Au Jus and Horseradish Sauce

Twice Baked Potatoes, Sugar Snap Peas with Mushrooms

Chef's Selection of Dessert

\$35.00 Per Person

(Add \$2 per person for Carving Station)

Wedge of Iceberg Salad with Tomato and Blue Cheese Dressing

New York Strip with Bourbon Au Jus

Parmesan New Potatoes, Fresh Vegetable Medley.

Chef's Selection of Dessert

\$26.00 Per Person

Sliced Roma Tomato, Crisp Romaine Lettuce and Balsamic

Vinaigrette Dressing

Choice of One Entrée:

Princess Chicken

Boneless Breast of Chicken stuffed with Spinach and cheese,

Topped with Asparagus and a Chiron Sauce.

Individual Chicken Wellingtons

Boneless Chicken Breast with Bacon, Tomato, Cream Cheese & Swiss Cheese wrapped in Flaky Puff Pastry on a pool of Lemon Cream Sauce

Accompanied with Herb Roasted Red Potatoes

Chef's Selection of Dessert

\$23.00 Per Person

Fresh Field Green Salad, with Ranch and Balsamic Vinaigrette Dressings

Applewood Smoked Pork Chop

Smoked Pork Chop with Brandy Peppercorn Cream Sauce

Roasted Red Skin Potatoes, Fresh Green Beans

Chef's Selection of Dessert

\$22.00 Per Person

Assorted Baby Field Greens with Italian Vinaigrette Dressing

Choice of One Entrée:

Chicken Picatta, Chicken Marsala, Sun Dried Tomato Chicken Breast

Boneless Skinless Breast of Chicken made with lemons, capers, and mushrooms

Green Beans with Bacon & Onions

Whipped Potatoes

Chef's Selection of Dessert

\$21.00 Per Person

All Dinners are Served with Dinner Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

Please remember that prices do not include a 21% gratuity or an 8% sales tax.

Buffet Dinners

Tossed salad with Assorted Dressings

Caesar Salad

Picnic Potato Salad

Cucumber Onion Salad

Kidney Bean and Pepper Salad

Roast Beef

Fried Chicken

Chicken Picatta

Chicken Marsala

Sun Dried Tomato Chicken

Parmesan Encrusted Grouper

Herb Roasted Pork Tenderloin

Whipped Potatoes and Gravy

Southern Style Green Beans

Biscuits and Cornbread

Chef's Selection of Dessert

Choice of Two Entrees and two Salads \$24.00 per person

Choice of Three Entrees and two Salads \$26.00 per person

Fresh Spinach Salad with Assorted Toppings and Dressings

Ambrosia Salad

Pasta Salad

Artichoke Heart Salad

Sliced New York Strip with Bourbon Au Jus

Princess Chicken

Individual Chicken Wellingtons

Applewood Smoked Pork Chop

Garlic Shrimp

Tilapia Picatta

Glazed Salmon

Vichey Baby Carrots

Couscous with Basil and Tomato

Mini Croissants with Honey Butter

Chef's Selection of Dessert

Choice of Two Entrees and two Salads \$29.00 per person

Choice of Three Entrees and two Salads \$31.00 per person

All Dinners are Served with Dinner Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

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Prime Rib Buffet

Tossed salad with Assorted Dressings

Caesar Salad

Broccoli Salad

Carved Prime Rib Au Jus and Horseradish Sauce

Chicken Kiev

Cajun Chicken Breast

Lemon Garlic Chicken

Pork Normandy

Lemon Peppered Salmon

Whipped Potatoes and Gravy

Fresh Medley of Vegetables

Dinner Rolls and Butter

Chef's Selection of Dessert

Choice of Two Entrees and two Salads \$34.00 per person

Choice of Three Entrees and two Salads \$40.00 per person

All Dinners are Served with Dinner Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

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Cold Hors d'oeuvres

- Fresh Fruit Kebobs - \$150.00
- Prime Rib and Chicken Caesar on Bruschetta - \$150.00
- Plump Shrimp Cocktail - \$225.00
- Bruschetta Pomodoro - \$120.00
- Crudités Shooters - \$125.00
- Assorted Finger Sandwiches - \$135.00
- Smoked Ham and Cream Cheese Roll ups - \$100.00
- Deli Pinwheels - \$125.00
- Deviled Eggs - \$100.00
- All Prices are Per 50 Pieces

Hot Hors d'oeuvres

- Scallops & Bacon - \$175.00
- Teriyaki Beef Skewers - \$150.00
- Breaded Shrimp - \$90.00
- Chicken and Vegetable Skewers - \$150.00
- Crab Rangoon - \$150.00
- Miniature Crab Cakes - \$175.00
- Franks in Puff Pastry - \$90.00
- Chicken Quesadilla - \$150.00
- Asian Sesame Chicken Skewers - \$150.00
- Vegetable Spring Roll - \$90.00
- Pork Egg Roll - \$120.00
- Swedish or BBQ Meatballs - \$90.00
- Chicken Tenders - \$125.00
- Firecracker Wings - \$90.00
- Toasted Ravioli - \$125.00

All Prices are Per 50 Pieces

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Unique Display of Fresh Vegetables

Seasonally Cut Fresh Vegetables
Served with Chef's Selection of Dips
(50 people)
\$175.00 Per Display

Display of Domestic & International Cheeses

Selection of Assorted Cheeses
Garnished with Fresh Fruit & Grapes
Assorted Crackers & French Baguettes
(50 people)
\$225.00 Per Display

**Potpourri of Fresh Cut & Whole Seasonal
Fruit**

(50 people)
\$250.00 Per Display

Hummus Display

*Pita Chips, Tortilla Chips, Olives, Carrots,
Celery
(50 People)
\$125.00 Per Display*

Ahi Tuna Display

*Tai Peanut Slaw, Pita Chips and Capers
(35 People)
\$250.00 Per Display*

THE CARVERY

Top Round of Beef

Rolled in Black Peppercorns
Dijon Mustard
Onion Rolls
(100 Servings)
\$450.00 Per Display

Baked Sugar Cured Virginia Ham

Molasses Citrus Glaze
Vidalia Onion Relish
& Herbed Buttermilk Biscuits
(50 Servings)
\$300.00 Per Display

Whole Roast Turkey Breast

Honey Mustard
Cranberry Pecan Relish
Assorted Rolls
(40 Servings)
\$200.00 Per Display

*Please remember that prices do not include a 21% gratuity or an
8% sales tax.*

Cocktail Receptions

Hosted Bar

Super Premium Liquors \$6.00 Domestic Beer \$3.50
Premium Liquors \$5.00 Imported Beer \$4.00
Juice & Soda \$1.50 Wine by the Glass \$5.00
Mineral Water \$1.50

Complete Bar Package

Unlimited Cocktail Hour Charges are based on a Per Person Basis for each Hour.

Beverage Only

One Hour \$15.00
Two Hours \$20.00
Three Hours \$24.00
Four Hours \$28.00

Beverage & Hors d' Oeuvres

*Four Hot & Five Cold Hors d' Oeuvres
are Chef's Selection*
One Hour \$30.00
Two Hours \$42.00
Three Hours \$54.00
Four Hours \$66.00

\$5.00 Each Additional Hour Per Person

Cash Bar

Premium Brands \$ 5.50 Per Drink

*Stolichania Vodka, Tanqueray Gin, Bacardi Rum, Makers Mark Bourbon,
Johnny Walker Red, Canadian Club, Jose Cuervo 1800*

Super Premium Brands \$6.50 Per Drink

*Kettle One Vodka, Bombay Gin, Mount Gay Rum, Makers Mark Bourbon, Johnny Walker Black,
Crown Royal, Sauza Hornitos Tequila*

Domestic Beer Select 2

Budweiser, Bud Light, Miller, Miller Lite, Coors, Coors Lite, O'Douls

Imported Beer Select 2

Amstel Lite, Becks, Corona Lite, Killians Irish Red, Sierra Nevada Pale Ale

Wine by the Glass \$5.50 Domestic Beer \$3.50
Soda & Juice \$2.00 Imported Beer \$4.00
Mineral Water \$2.00

Champagne \$22.00 per bottle House Wine \$22.00 per bottle

Domestic Beer Kegs \$295 Imported Beer Kegs \$350

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