



*Holiday Inn*<sup>®</sup>

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## CATERING MENUS

Holiday Inn ~ Hamilton Place  
2232 Center Street  
Chattanooga, TN 37421  
423-485-1185  
[sales@hinnchattanooga.com](mailto:sales@hinnchattanooga.com)

## Breakfast

### **The Continental - \$7.95/person:**

- Assorted Muffins, Breakfast Breads, and Bagels
- Butter, Fruit Preserve, Cream Cheese, Fresh Sliced Seasonal Fruit, Assorted Juices, Coffee, Decaf and Water

### **Healthy Beginning - \$9.95/person:**

- Assorted Cereals and Granola, Sliced Seasonal Fresh Fruit, Assorted Yogurts
- Assorted Muffins, Danish and Bagels, Butter, Fruit Preserves, Cream Cheese, Assorted Juices, Coffee, Decaf and Water

### **Breakfast Buffets:**

#### **Big Bold & Southern - \$12.95/person**

- Sliced Fresh Seasonal Fruit
- Selection of Breakfast Breads, Muffins, and Bagels
- Butter and Cream Cheese
- Assorted Cereals with 2% or Skim Milk
- Fresh Scrambled Eggs
- French Toast with Maple Syrup
- Crispy Bacon Strips & Country Sausage Links
- Home Style Country Potatoes
- Country Biscuits and Gravy
- Fresh Brewed Regular and Decaffeinated Coffee / Assorted Hot Teas / Assorted Fruit Juices

#### **Sun-Rise - \$10.95/person**

- Sliced Fresh Seasonal Fruit
- Selection of Breakfast Breads, Muffins and Bagels
- Butter and Cream Cheese
- Fresh Scrambled Eggs
- Country Sausage links **or** Crispy Bacon Strips
- Home Style Country Potatoes
- Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

### **Executive All Day Food and Beverage Package: \$40.00 per person**

- **Continental Breakfast**
- **Mid - Morning Refresh**
- **Plated Luncheon or Deli Spread**
- **Afternoon Break**

## Specialty Break Packages - By the tray

- **Cookie Tray** - An assortment of freshly baked cookies **\$18/dozen**
  
- **Chocolate Lovers Delight** **\$9.95/pp**
  - Double Fudge Nut Brownies
  - Chocolate Chip Cookies
  - Assorted Sodas
  
- **Take Me Out to the Ball Game** **\$9.95/pp**
  - Assorted Candy Bars \* Mixed Nuts
  - Cracker Jacks \* Hot Buttered Popcorn
  - Assorted Sodas
  
- **Healthy Alternative** **\$9.95/pp**
  - Seasonal Sliced Fresh Fruits
  - Vegetable Cruudités with Roasted Red Pepper Dip
  - Assorted Granola Bars
  - Assorted Sodas

## Plated Luncheons

- **Old Fashion Fried Chicken** - Home-made southern fried chicken with a well-seasoned crust - **\$11.95**
  
- **Lemon Grilled Chicken Breast** - Marinated with Lemon, Garlic and White Wine - **\$11.95**
  
- **Pulled Pork Barbecue** - Slow smoked served with homemade BBQ - **\$12.95**
  
- **Herb Crusted Salmon** - Baked and served with a lemon-caper - **\$14.95**
  
- **Blackened Catfish** - Well-seasoned Cajun style catfish, Pan fried and served in a Creole Sauce - **\$12.95**
  
- **Vegetable Lasagna** - Layers on pasta, fresh grilled eggplant, zucchini and tomatoes with layers of 3 cheeses - **\$10.95**

*All entrees are served with Salad, Starch, Vegetable, Fresh Bakeries, Butter and Dessert, Iced Tea and Water*

## Other Lunch Options

### Box lunch \$11.95

- BLT Club Wrap – assorted deli meats, bacon lettuce, tomato, Swiss & cheddar wrapped in a flour tortilla (Vegetarian Wrap for those that want one)
- Includes a chips and a cookie
- Soda, iced tea, or water

### 2. Limited Deli Buffet \$12.95

- Garden Salad or Ceaser Salad
- Assorted Deli Meats
- Assorted Cheeses
- Keiser rolls, sandwich bread, and/or croissants
- Assorted chips & Cookies
- Condiments
- Onion, pickles, lettuce, tomatoes
- Soda, iced tea, or water

### Executive Deli Lunch Buffet \$18.95

- Tossed Mixed Field Greens - (2) Dressings
- Pasta Salad
- Assorted Meats
- Assorted Cheeses
- Fresh Bakeries of Rolls and Breads
- Assorted Chips
- Assorted Cookies and Brownies
- Fresh Fruit assortment
- Relishes – Onions, Pickles, Lettuce and Tomatoes
- Condiments – Mustard and Mayo
- Soda, iced tea, or water

## Build Your Own – Buffets

- **Luncheon - \$21.95/person - choice of 1 Salad, 2 Entrees, 1 Starch, 1 Vegetable, and 1 Dessert**  
(Choose from any entrée on the plated lunch menu)
- **Dinner - \$28.95/person - choice of 2 Salads, 3 Entrees, 2 Starch, 2 Vegetables, and 2 Desserts**  
(Choose from any entrée on either the plated lunch or dinner menus – **EXCLUDING NY Strip Steak and Filet & Prawns**)

## Salads

- **Mixed Field Greens** - Tossed Garden Greens with Sliced Cucumbers, Tomatoes, and Red Onions Served with Choice of Two Dressings
- **Caesar Salad** - Traditional Caesar Salad with Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese and Dressing
- **Country Potato Salad** - Slow Cooked Potatoes in a Mayonnaise Herb Dressing

## Starches & Vegetables

- **Starches** - Herb Roasted New Potatoes \* Garlic Mashed Potatoes \* White Rice \* Wild Rice Pilaf \* Grown Up Macaroni and Cheese
- **Vegetables** - Southern Style Green Beans \* Southern Sweet Peas \* Corn on the Cob \* Fresh Seasonal Vegetable Medley \* Buttered Asparagus

## Desserts

- **Carrot Cake \* Chocolate Torte \* Fresh Fruit Cups \* Assorted Cookies**
- **Fuse Key Lime \* Chocolate Mousse Parfait Miniatures \* New York Cheesecake**

## Plated Dinners

- **NY Strip Steak: \$ Market Price**  
12oz. New York Strip Steak broiled to perfection
- **Roasted Lemon and Rosemary Chicken: \$18.95**  
A 8oz. Chicken Breast, marinated and grilled
- **Chicken Parmesan: \$14.95**  
8oz. Prime Chicken Breast, Dusted with flour and seasoned bread crumbs, pan fired to golden brown, served with Pasta Marinara
- **Pork Chop or Pork Tenderloin: \$ Market Price**  
10oz. Center Cut Pork chop on the bone, brined with herbs, Grilled to perfection
- **“DUET” Filet & Prawns: \$ Market Price**  
8oz. Center Cut Tenderloin dusted with spices, grilled & 3 Large Prawns sautéed in Garlic Butter and white wine
- **Herb Crusted Baked Salmon: \$18.95**  
8oz. center cut of fresh Salmon, seasoned and pan seared
- **Kabobs Duet: \$16.95**  
Beef and Vegetable Skewer marinated in a soy glaze and Chicken and Pineapple Skewer Teriyaki
- **Vegetable Lasagna: \$10.95**  
Layers on pasta, fresh grilled eggplant, zucchini and tomatoes with layers of 3 cheeses

*All entrees are served with Served Salad, 2 Starch, 2 Vegetable, 2 Fresh Bakeries and Butter and Dessert  
Coffee, Iced Tea, and Water*

## Receptions and Bar

### Hors D' Oeuvre Reception Packages

Each Package includes – Fresh Fruit Seasonal Fruit Display \* Domestic Cheese Display and Fresh Vegetable Crudit 

**Please choose your item selection**

**2 items: \$20.00/per person**

**3 items: \$30.00/per person**

- Crab Cakes served with Remoulade Sauce - **25 People \$125 / 50 people \$200**
- Chicken Satay – Teriyaki Glaze - **25 People \$125 / 50 people \$200**
- Vegetarian Spring Rolls - **25 People \$100 / 50 people \$180**
- Brie & Raspberry in Puffed Pastry - **25 People \$125 / 50 people \$200**
- Beef Satay- Chimichurri - **25 People \$125 / 50 people \$225**
- Empanadas – Beef and Jack Cheese or Bean & Cheese - **25 People \$100 / 50 people \$180**
- Grilled Marinated Shrimp with Lime and Cilantro Vegetable Skewers - **25 People \$150 / 50 people \$300**
- Chicken Skewers – Marinated in Lemon & Garlic with Vegetables - **25 People \$120 / 50 people \$180**
- Beef Skewers – Marinated with Vegetables - **25 People \$135 / 50 people \$225**
- Bacon Wrapped Scallops - **25 People \$150 / 50 people \$300.00**

### Reception Enhancements:

- Domestic Cheese & Crackers serves 50 - **\$225.00**
- Fresh Seasonal Sliced Fruit serves 50 – **\$225.00**
- Fresh Assorted Vegetable Crudit  serves 50 - **\$150.00**
- Smoke Salmon Display: served with diced eggs, red onion, capers and sliced rye: **\$8.00 per person**
- Shrimp on Ice: Large Grilled Shrimp: **\$ Market Price - per person**

### Carving Station:

Please add \$12.00 per person choice of two meats

Roast Beef or Smoked Whole Turkey Breasts or Baked Glazed Ham

All served with Silver Dollar rolls and condiments

### Cooked to Order Pasta Station:

\$13.00 per person

Two Pastas, Two Sauces, Vegetables, Meats, Seafood, Cheeses, Olives. Served with Bread Sticks

## Beverages & Bar

### Cash Bars:

- Domestic Beer: \$4.75
- Imported Beer \$5.75
- House Liquor \$7.50
- Premium Liquor \$8.50
- Wine \$7.00
- Assorted Sodas and Juices: \$2.95 each

**All Food and Beverage subject to 9.25% tax and 20% service charge.**



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## À La Carte Items

Per Serving

Quaker Hot Oatmeal	\$3.00
Choice of Assorted Cereal	\$3.00
Fresh Fruit Bowl w/Cottage Cheese	\$5.00
Choice of Dannon Yogurt	\$3.00
Granola Yogurt Parfait (Blueberry or Strawberry)	\$4.00
Bagel w/Cream Cheese	\$3.00
Blueberry, Banana, or Cranberry Muffin	\$3.00
Danish Selection, Cheese or Fruit	\$3.00
Choice of Assorted Candy Bars	\$2.00
Mixed Nut Snack Bag	\$2.00
Popcorn	\$2.00
Trail Mix Selection	\$2.50
Tortilla Chips and Salsa	\$2.50
Local Handmade Granola Bars	\$2.50
Pretzel Bites w/Cheese	\$3.50





**Holiday Inn**

**MEETING/BANQUET ROOM RENTAL INFORMATION**

**Boardroom: 306 square feet - Seats up to 10 ppl**

\$250 + tax (full day)

\$150 + tax (half day)

**Lookout Parlor 1: 912 square feet**

\$400 + tax (full day)

\$250 + tax (half day)

**Lookout Parlor 2: 600 square feet**

\$250 + tax (full day)

\$125 + tax (half day)

**Lookout Parlor 1 & 2: 1512 square feet**

\$650 + tax (full day)

\$450 + tax (half day)

**Audio Visual Services: (+ 9.25 % Tax)**

- LCD Projector: \$250.00
- Screens: \$50.00
- Flip Charts with Markers: \$45.00
- Microphones: \$25

Meeting Room Rental is based on a sliding scale dependent on Food & Beverage needs

9.25% Sales Tax Required for all Rentals