



## Holiday Inn Syracuse/Liverpool **CATERING MENUS**



*Holiday Inn*  
Syracuse/Liverpool

### **HOLIDAY INN SYRACUSE/LIVERPOOL**

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# HOLIDAY INN SYRACUSE/LIVERPOOL

## BREAKS

An administration charge of 21% is added to all food & beverage plus NYS Sales Tax and A/V is at 18% plus tax per the vendor. 14% of service charge goes to the serving staff & 7% is used by the hotel for other expenses. Guarantees are due 72 hours prior to groups arrival. Prices are subject to change. 2/13/18.

## AM BREAKS

### Included with below options:

Regular & Decaffeinated Coffee  
Specialty & Regular Teas  
Flavored Coffee Creamers

## SOMETHING TO GET STARTED

Assorted Muffins, Danish & Cinnamon Rolls  
**\$6.95 per person**

## TO AWAKE & ENERGIZE

Bagels & Cream Cheese  
Juice with Fresh Fruit Skewer  
Cartons of White & Chocolate Milk

### Choice of 2:

- 1) Muffins
- 2) Danish
- 3) Cinnamon Rolls
- 4) Mini Scones

**\$8.95 per person**

## HUNGRY IN THE MORNING

Bagels & Cream Cheese  
French Toast Shooters  
Juice with Fresh Fruit Skewer  
Cartons of White & Chocolate Milk

### Choice of 2:

- 1) Muffins
- 2) Danish
- 3) Cinnamon Rolls
- 4) Mini Scones

### Choice of Additions:

- 1) Chef's Choice of Frittata's
- 2) Assorted Breakfast Pizzas
- 3) Vanilla Yogurt with Granola & Blueberries

**Pick 1 Addition \$12.95 per person**

**Pick 2 Additions \$14.95 per person**

## AM ENHANCEMENTS

(Pricing when added to a break)

### Whole Fruit

\$1.25 per person

### Hash Brown Casserole

\$1.75 per person

### Assorted Breakfast Pizzas

\$4.00 per person

### Sliced Fresh Fruit

\$2.25 per person

### Vanilla Yogurt w/ Granola & Blueberries

\$3.00 per person

### Bagels & Cream Cheese

\$2.50 per person

### Individual Assorted Yogurt (6oz.)

\$2.95 per person

### Assorted Bottled Juice

\$2.25 per person

## JUST BEVERAGE BREAKS

### CUP OF JOE

Regular & Decaffeinated Coffee  
Specialty & Regular Teas  
Flavored Coffee Creamers

**\$2.95 per person**

### QUENCH YOUR THIRST

(Coffee Service Not Included)

Assorted Soda & Bottled Water

**\$2.95 per person**

### JUST THIRSTY

Regular & Decaffeinated Coffee  
Specialty & Regular Teas  
Flavored Coffee Creamers

Assorted Soda & Bottled Water

**\$3.95 per person**

## MORNING A LA CARTE ITEMS

### Coffee/Tea/Decaf

\$29.50 per gallon

### Infused Water

\$29.50 per gallon

### Bottled Soda/Bottled Water

\$2.95 each

### Bottled Juice

\$3.50 each

### Individual Assorted Yogurt

\$2.95 each

### Large Assorted Scones

\$36.00 per dozen

### Danish/Muffins/Bagels/Donuts

\$32.00 per dozen

### Gluten Free Muffins

\$64.00 per dozen

### Assorted Granola Bars

\$2.25 each

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## PM BREAKS

Included with below options:

Bottled Water & Assorted Soda  
(Excluding Trail Mix Bar)

**Upgrade to Saranac Soda: Root Beer,  
Creamsicle & Shirley Temple Flavors**

**\$1.00 per person**

## AFTERNOON PICK ME UP

Regular & Decaffeinated Coffee  
Specialty & Regular Teas  
Flavored Coffee Creamers  
White & Chocolate Milk Shooters  
Cookies

**Choice of 1:**

- 1) Mini Half Moon Cookies
- 2) Assorted Whoopie Pies

**\$7.95 per person**

## SWEET STRAWBERRY OF MINE

Regular & Decaffeinated Coffee  
Specialty & Regular Teas  
Flavored Coffee Creamers  
Sliced Pound Cake topped with Strawberries  
Sweet Whipped Cream  
Chocolate Sauce  
Crushed Graham Cracker Topping

**\$8.95 per person**

## AFTERNOON FIESTA 20 person minimum

Nacho Tortilla Chips  
Rio Grande 7-Layer Dip  
Nacho Cheese Sauce  
Salsa  
Sour Cream

**\$8.95 per person**

## TRAIL MIX BAR 40 person minimum

Sunflower Seeds, Peanuts, Pretzels,  
Goldfish Crackers, Chocolate Chips, Raisins,  
Dried Cranberries & Marshmallows  
NY Sliced Apples with Peanut Butter &  
Caramel Dipping Sauces  
Chef's Choice of Infused Water, Hot & Iced Coffee  
Chef's Selection of 2 Coffee Syrups

**\$8.95 per person**

## ORIENTAL EXPRESS 20 person minimum

Spring Rolls  
Steamed Pot Stickers  
Fried Noodles  
Thai Chili, Hoison & Sweet & Sour Sauces  
Fortune Cookies

**\$10.95 per person**

## MAJOR LEAGUE BREAK

Warm Soft Pretzel  
Yellow Mustard & Cheese Dipping Sauces  
Individual Bags of Smart Food Popcorn  
Corn Dogs

**\$9.95 per person**

## JUST BEVERAGE BREAKS

### CUP OF JOE

Regular & Decaffeinated Coffee  
Specialty & Regular Teas  
Flavored Coffee Creamers  
**\$2.95 per person**

### QUENCH YOUR THIRST (Coffee Service Not Included)

Assorted Soda & Bottled Water  
**\$2.95 per person**

### JUST THIRSTY

Regular & Decaffeinated Coffee  
Specialty & Regular Teas  
Flavored Coffee Creamers  
Assorted Soda & Bottled Water  
**\$3.95 per person**

## AFTERNOON A LA CARTE ITEMS

**Coffee/Tea/Decaf**  
\$29.50 per gallon

**Infused Water**  
\$29.50 per gallon

**Whole Fruit**  
\$1.25 per person

**Individual Assorted Yogurt**  
\$2.95 each

**Assorted Granola Bars**  
\$2.25 each

**Assorted Cookies/Brownies**  
\$29.00 per dozen

**Warm Soft Pretzels**  
**w/ Mustard & Cheese Dipping Sauce**  
\$29.00 per dozen

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# HOLIDAY INN SYRACUSE/LIVERPOOL

## BREAKFAST

\* ALL breakfast buffets & plated options are a 20 person minimum.

**V = Vegetarian**

**VE = Vegan**

**GF = Gluten Free**

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**BREAKFAST BUFFETS****20 person minimum****A GREAT START**

Fresh Fruit Juices  
 Sliced Fresh Fruit Display  
 Muffins & Cinnamon Rolls  
 Bagels & Cream Cheese  
 French Toast Shooters  
 Frittatas (Meat & Vegetarian Option)  
 Hash Brown Casserole  
 Coffee/Tea/Decaf & Chef's Choice of  
 Infused Water  
**\$15.95 per person**

**INCLUDED WITH ALL BUFFETS BELOW:**

*Scrambled Eggs*  
*Home Fried Potatoes*  
*Assorted Cold Cereals*  
*Sliced Fresh Fruit*  
*Assorted Muffins, Butter & Preserves*  
*Chilled Fruit Juices, Milk, Coffee/Tea/Decaf*

**THE PETITE BUFFET**

Bacon & Sausage  
**\$15.95 per person**

**THE AMERICAN BUFFET**

Cinnamon French Toast  
 Bacon & Sausage  
**\$17.95 per person**

**THE BOUNTIFUL BUFFET**

Cinnamon French Toast  
 Bacon, Sausage & Ham  
 Cheese Blintzes  
 Sour Cream & Blueberry Sauce  
**\$19.95 per person**

**ENHANCEMENTS**

Substitution of Turkey Sausage  
 (in place of pork sausage)  
 \$.50 per person

Hash Brown Casserole  
 (in place of Home Fried Potatoes)  
**\$1.00 per person**

Oatmeal  
 with assorted toppings  
**\$1.00 per person**

Vanilla Yogurt Parfait  
 with granola & blueberries  
**\$3.00 per person**

Quiche of the Day  
 \$3.75 per person

Assorted Breakfast Pizzas (Buffets Only)  
 \$4.00 per person

Omelet Action Station  
 (20 person min/100 person max)  
**\$4.25 per person**

**PLATED BREAKFAST****20 person minimum****Included with all options:**

Home Fried Potatoes (*Except Healthy Choice*)  
 Basket of Breakfast Breads  
 Chilled Orange Juice & Milk  
 Coffee/Tea/ Decaf

**AMERICA'S FAVORITE GF**

Scrambled Eggs  
 Choice of Bacon, Sausage or Ham  
**\$12.95 per person**

**HEALTHY CHOICE**

Vegetable Frittata  
 Turkey Sausage  
**Choice of 1:**  
 1) Warm Kale & Quinoa w/ Cranberries  
 2) Parisian Potatoes  
**\$14.95 per person**

**THE CREPERIE**

Scrambled Eggs  
 (2) Cheese Blintzes with Blueberry Sauce  
 Choice of Bacon, Sausage or Ham  
**\$14.95 per person**

**OMELETTES** (Max of 200 ppl.) *GF*  
 Choice of Cheese or Western Omelet  
 Choice of Bacon, Sausage or Ham  
**\$14.95 per person**

**THE CINNAMON TOASTER**

Cinnamon French Toast  
 Choice of Bacon, Sausage or Ham  
**\$14.95 per person**

**STEAK & EGGS GF**

6oz. New York Strip Sirloin Steak  
 Scrambled Eggs  
**\$19.95 per person**

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# HOLIDAY INN SYRACUSE/LIVERPOOL

## LUNCH

*\*All Lunch options, excluding the Pre-Order, Working Lunch and Soup & Salad, have a 25 person minimum.*

**V = Vegetarian**

**VE = Vegan**

**GF = Gluten Free**

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**THE SALT HOUSE PRE-ORDER** (Max of 15 ppl.)

**Please request menu from your sales person**

The Pre-Order menu is a limited selection menu from our restaurant, The Salt House, including a variety of options such as soups, salads, sandwiches & entrees.

Menus will be in your meeting room when you arrive. Make your selections & we'll pick them up at approximately 10:30a.m. Your food will then be ready for you in The Salt House at your reserved time.

**WORKING LUNCH** (Max of 30 ppl.)

*This option can be served as a boxed lunch*

Coffee/Tea/Decaf & Assorted Soda

Lettuce & Tomato, Individual Bag of Potato Chips

Cookies or Brownies

**Choice of 3:**

**Turkey & Cheddar**

Served with Chipotle Aioli on a ciabatta roll

**Maple Ham & Provolone**

Served with Grain Mustard on a ciabatta roll

**Falafel**

Served with Tzatziki sauce on a ciabatta roll

**Chicken Salad**

Served on a ciabatta roll

**Corned Beef & Swiss**

Served Thousand Island Dressing on Rye bread

**Italian (Ham, Salami & Prosciutto) & Provolone**

Served with Italian Vinaigrette on a ciabatta roll

**\$16.25 per person**

**WORKING LUNCH ENHANCEMENTS**

Garden Salad or Caesar Salad - \$2.95 pp

Soup du Jour - \$2.95 pp

Cheddar Beer Soup w/ a Pretzel Stick - \$3.95 pp

Tomato Bisque - \$3.95 pp *GF*

Lobster Bisque - \$4.95 pp

**CHEF'S CREATION LUNCH BUFFET**

**Chef's Choice all the way around!**

Coffee/Tea/Decaf

Iced Tea **OR** Lemonade

Rolls & Butter

Green Salad

Main Entrée

Vegetarian Entrée

Starch & Vegetable

Dessert

**\$19.95 per person`**

**PIZZA BUFFET**

Assorted Soda

Tossed Salad with (2) Dressings

Assorted Pizzas

Chef's Choice of Dessert

**\$16.25 per person**

Add Chicken Wings w/ Honey BBQ, Buffalo, & Garlic Parmesan Sauce with Celery & Bleu Cheese for an additional **\$8.00 per person or \$25 per dozen.**

**BURGER BAR**

Assorted Soda

Angus Beef Burgers & Breaded Chicken Patties

Sliced Tomatoes, Lettuce Leaves

Cheddar Cheese Sauce, Angry Onions,

Bacon Pieces, Jalapenos, Pickle Slices, Coleslaw, Chili

Ketchup, Mustard, Mayonnaise, BBQ Sauce,

Honey Mustard

Bistro Kettle Chips w/ Gorgonzola

Chef's Choice of Dessert

**\$21.95 per person**

**TEX MEX BUFFET**

Iced Tea & Assorted Soda

Southwestern Tossed Salad - *Greens with peppers, onions, olives, roasted corn, black beans & shredded cheese w/ Chipotle Ranch Dressing*

Spanish Rice

Rio Grande 7-Layer Dip

Taco Seasoned Beef & Fajita Grilled Chicken

Flour Tortilla Shells & Nacho Tortilla Chips

Sour Cream, Shredded Lettuce, Shredded

Cheese, Chopped Tomatoes, Jalapenos, Salsa & Guacamole

**Dessert**

Homemade Key Lime Pie

**\$21.95 per person**

**CENTRAL NEW YORKER LUNCH BUFFET**

**Highlighting some local favorites!**

Coffee/Tea/Decaf & Assorted Soda

Rolls & Butter

Green Salad

Coleslaw

Salt Potatoes

**Choice of 1:**

Utica Greens or Grandma Brown's Baked Beans

**Entrees (All included)**

**Marinated Bone-In Chicken *GF***

*Cooked on our grill with NYS Fair Spiedie*

*Marinade (citrus & herb)*

**Gianelli Sausage *GF***

*With peppers & onions*

**Riggies – Add Chicken for \$1.00 per person**

*Made with rigatoni, hot peppers, onions in a vodka sauce*

**Seasonal Dessert**

NY Apple Crisp or Strawberry Shortcake

**\$24.95 per person**

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## DELI LUNCH BUFFET

Coffee/Tea/Decaf & Assorted Soda  
Individual Bags of Potato Chips

**Soup du Jour** (*Upgrade to Cheddar Beer Soup w/ Pretzel Stick or Tomato Bisque for \$1.95 per person OR Lobster Bisque for \$3.95 per person.*)

### Salad (Please choose 1)

Garden Salad, Greek Salad **OR** Caesar Salad

### Breads

Rye, White, Wheat, Brioche & Ciabatta

### Sandwich "Fixins"

Roasted Turkey Breast, Maple Ham & Chicken Salad  
Fresh Sliced Mozzarella  
Grilled Sliced Portobello Mushrooms  
Green Leaf Lettuce  
Tomato & Red Onions  
Pickles  
Assorted Hot Peppers  
Swiss, Provolone & Cheddar Cheese

### Accoutrements

Chipotle Aioli  
Grain Mustard  
Mayonnaise  
Yellow Mustard  
Balsamic Vinaigrette

### Dessert

Caketinis

Upgrade to Cheesecake, Carrot Cake, Strawberry Shortcake, Peach Melba w/ Pound Cake or Apple Crisp

**Additional \$.75 per person**

*\*If ordering this buffet for multiple days, the \$.75 fee will be waived.*

**\$22.95 per person**

## ITALIAN LUNCH BUFFET

Coffee/Tea/Decaf  
Rolls & Butter

**Choice of:** Utica Greens or Seasonal Vegetables

### Entrees

Chicken Marsala  
Chicken Parmesan  
Eggplant Parmesan  
Gianelli Sausage with Peppers & Onions *GF*  
Braised Italian Beef

### Pasta

#### Penne

*Tossed in your choice of Alfredo, Marinara or Vodka Sauce*

#### Penne

*Tossed in garlic & olive oil with roasted asparagus, mushrooms & pine nuts*

#### Pasta Florentine

*Gemelli pasta tossed in olive oil, roasted garlic, spinach, roasted peppers, onions and artichokes*

**Riggies – Add Chicken for \$1.00 per person**

*Made with rigatoni, hot peppers, onions in a vodka sauce*

**\*Substitute any pasta option with gluten free pasta for an additional \$1.50 per person, per choice.**

### LITTLE ITALY

Includes (1) Entrée & (2) Pasta choices  
Italian Garden Salad  
Iced Tea  
Cannolis  
**\$22.95 per person**

### BIG ITALY

Includes (2) Entrées & (2) Pasta choices  
Italian Green Salad & Antipasto Display  
San Pellegrino Sparkling Water  
Tiramisu  
**\$29.95 per person**

## TRADITIONAL LUNCH BUFFET

Coffee/Tea/Decaf & Assorted Soda  
Rolls & Butter  
Crudite

### Salads (Please choose 1 from each group)

Garden Salad, Greek Salad **OR** Caesar Salad

Caprese Salad **OR** Florentine Pasta Salad

### Entrees (Please choose 2)

#### Chicken Poulet

Seared boneless chicken breast served with Poulet Sauce

#### Braised Beef Jardiniere

Slow cooked & served with julienned mirepoix

#### Chicken Dijon

Sauteed boneless chicken with creamy dijon sauce with an herbed butter crumb topping

#### Grilled Sliced Portobello Mushroom *VE*

Served over a bed of spinach ratatouille florentine.

#### Tofu Teriyaki Stir Fry *VE, GF*

Tofu, seasonal vegetables & rice deglazed with house made teriyaki

#### Fresh Rosemary Chicken *GF*

Bone-in chicken roasted with fresh rosemary & herbs

#### Tilapia *GF*

Pan seared and slowly baked, topped with lemons, fried capers, served on a bed of baby spinach

#### Sliced Roasted Turkey

Served with a pan gravy

### Trimmings (Please choose 2)

Roasted Asparagus      Garlic Mashed Potatoes  
Garlic Escalope Potatoes      Roasted Vegetables  
Homemade Macaroni & Cheese

### Dessert

*Please see available dessert options on page 16.*

**\$26.95 per person**

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**SOUP & SALAD** (Max of 100 ppl.)**Served plated**

Included with all options:

Rolls & Butter

Coffee/Tea/Decaf & Iced Tea **OR** Lemonade

Soup du Jour (*Upgrade to Cheddar Beer Soup w/ Pretzel Stick or Tomato Bisque for \$1.95 per person OR Lobster Bisque for \$3.95 per person.*)

**Caesar Salad**

Chopped romaine lettuce with croutons, red onion & parmesan cheese served with caesar dressing and your choice of grilled chicken **OR** (3) grilled shrimp

**Cobb Salad GF**

Romaine lettuce, grilled chicken, sliced eggs, sun-dried tomato, cucumber, shredded carrots & a bleu cheese crumble served with your choice of dressing

**The Syracusan V, GF**

Mixed greens tossed with NY apples, raisins, sliced almonds & bleu cheese served with white zinfandel dressing

**Greek Salad V**

Mixed greens served with kalamata olives, pepperoncinis, onions, sliced eggs & feta cheese with Greek dressing and your choice of grilled chicken or falafel

**Mediterranean Plate V**

Grilled pita bread, artichoke, olives, feta cheese, marinated tomato, hummus, falafel & tzatziki sauce.

**Dessert****Choice of 1:**

- 1) Caketinis
- 2) Assorted Cookies & Brownies
- 3) Apple Pie

**\$17.95 per person**

**PLATED LUNCH**

Included with all options:

Iced Tea

**Your choice of** Garden Salad **OR** Caesar Salad

**Add Coffee Service for \$1.00 per person**

**Add Soup du Jour for \$2.95 per person**

**Add Cheddar Beer Soup w/ Pretzel Stick for \$3.95 per person**

**Add Tomato Bisque for \$3.95 per person**

**Add Lobster Bisque for \$4.95 per person**

**PORTOBELLO MUSHROOM VE**

*Stuffed with fresh vegetables & served with couscous.*

**\$18.95 per person**

**TOFU TERIYAKI STIR FRY VE, GF**

*Tofu, seasonal vegetables & rice deglazed with house made teriyaki. Served with pickled ginger.*

**\$19.95 per person**

**FRESH ROSEMARY CHICKEN GF**

*Quartered & bone-in chicken roasted with fresh rosemary & herbs served with rice pilaf & roasted vegetables.*

**\$19.95 per person**

**CHICKEN & RISOTTO**

*Seared boneless chicken breast served over parmesan & herb risotto with seasoned asparagus.*

**\$20.95 per person**

**BRAISED BEEF JARDINIERE GF**

*Slow cooked and served with julienned mirepoix & garlic mashed potatoes & haricots vert.*

**\$23.95 per person**

**CHICKEN DIJON**

*Sautéed boneless chicken with creamy dijon sauce with an herbed butter crumb topping. Served with rice pilaf & stem-on baby carrots.*

**\$20.95 per person**

**CHICKEN MARSALA**

Served with garlic mashed potatoes & roasted vegetables.

**\$20.95 per person**

**BAKED TILAPIA (6 oz.) GF**

*Pan seared & slowly baked, topped with lemons, fried capers & served on a bed of baby spinach with roasted garlic rice.*

**\$21.95 per person**

**SEARED SALMON (5 oz.)**

*Pan seared & topped with a light dill sauce & served with steamed mixed vegetables.*

**\$22.95 per person**

**DESSERT** (Please choose 1)

*Please see available dessert options on page 16*

*\*If you choose two menu items the higher menu price prevails. If you would like (3) or more items add \$1 per choice to the highest prevailing menu price.*

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# HOLIDAY INN SYRACUSE/LIVERPOOL

## DINNER

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Menus will be in your meeting room when you arrive. Make your selections & we'll pick them up at approximately 10:30a.m. Your food will then be ready for you in The Salt House at your reserved time.

**WORKING DINNER** (Max of 30 ppl.)

*This option can be served as a boxed dinner*

Coffee/Tea/Decaf & Assorted Soda  
Lettuce & Tomato  
Individual Bag of Potato Chips  
Cookies or Brownies

**Choice of 3:****Turkey & Cheddar**

Served with Chipotle Aioli on a ciabatta roll

**Maple Ham & Provolone**

Served with Grain Mustard on a ciabatta roll

**Falafel**

Served with Tzatziki sauce on a ciabatta roll

**Chicken Salad**

Served on a ciabatta roll

**Corned Beef & Swiss**

Served Thousand Island Dressing on Rye bread

**Italian (Ham, Salami & Prosciutto) & Provolone**

Served with Italian Vinaigrette on a ciabatta roll

**\$16.25 per person**

**WORKING DINNER ENHANCEMENTS**

Garden Salad *or* Caesar Salad - \$2.95 pp

Soup du Jour - \$2.95 pp

Cheddar Beer Soup w/ a Pretzel Stick - \$3.95 pp

Tomato Bisque - \$3.95 pp *GF*

Lobster Bisque - \$4.95 pp

**CHEF'S CREATION DINNER BUFFET**

**Chef's Choice all the way around!**

Coffee/Tea/Decaf

Iced Tea **OR** Lemonade

Rolls & Butter

Green Salad

Main Entrée

Vegetarian Entrée

Starch & Vegetable

Dessert

**\$22.95 per person**

**PIZZA BUFFET**

Assorted Soda

Tossed Salad with (2) Dressings

Assorted Pizzas

Chef's Choice of Dessert

**\$18.95 per person**

Add Chicken Wings w/ Honey BBQ, Buffalo, & Garlic Parmesan Sauce with Celery & Bleu Cheese for an additional **\$8.75 per person or \$26.00 per dozen.**

**BURGER BAR**

Assorted Soda

Angus Beef Burgers & Breaded Chicken Patties

Sliced Tomatoes, Lettuce Leaves

Cheddar Cheese Sauce, Angry Onions,

Bacon Pieces, Jalapenos, Pickle Slices, Coleslaw,

Chili

Ketchup, Mustard, Mayonnaise, BBQ Sauce,

Honey Mustard

Choice of:

Bistro Kettle Chips w/ Gorgonzola

Chef's Choice of Dessert

**\$24.95 per person**

**TEX MEX BUFFET**

Iced Tea & Assorted Soda

Southwestern Tossed Salad - *Greens with peppers, onions, olives, roasted corn, black beans & shredded cheese w/ Chipotle Ranch Dressing*

Spanish Rice

Rio Grande 7-Layer Dip

Taco Seasoned Beef & Fajita Grilled Chicken

Flour Tortilla Shells & Nacho Tortilla Chips

Sour Cream, Shredded Lettuce, Salsa &

Guacamole

**Dessert**

Homemade Key Lime Pie

**\$24.95 per person**

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**DELI DINNER BUFFET**

Coffee/Tea/Decaf & Assorted Soda  
Individual Bags of Potato Chips

**Soup du Jour** (*Upgrade to Cheddar Beer Soup w/ Pretzel Stick or Tomato Bisque for \$1.95 per person OR Lobster Bisque for \$3.95 per person.*)

**Salad (Please choose 1)**

Garden Salad, Greek Salad **OR** Caesar Salad

**Breads**

Rye, White, Wheat, Brioche & Ciabatta

**Sandwich "Fixins"**

Roasted Turkey Breast, Maple Ham & Chicken Salad  
Fresh Sliced Mozzarella  
Grilled Sliced Portobello Mushrooms  
Green Leaf Lettuce  
Tomato & Red Onions  
Pickles  
Assorted Hot Peppers  
Swiss, Provolone & Cheddar Cheese

**Accoutrements**

Chipotle Aioli  
Grain Mustard  
Mayonnaise  
Yellow Mustard  
Balsamic Vinaigrette

**Dessert**

Caketinis

Upgrade to Cheesecake, Carrot Cake, Strawberry Shortcake, Peach Melba w/ Pound Cake or Apple Crisp

**Additional \$.75 per person**

*\*If ordering this buffet for multiple days, the \$.75 fee will be waived.*

**\$24.95 per person**

**ITALIAN DINNER BUFFET**

Coffee/Tea/Decaf  
Rolls & Butter

**Choice of:** Utica Greens or Seasonal Vegetables

**Entrees**

Chicken Marsala  
Chicken Parmesan  
Eggplant Parmesan  
Gianelli Sausage with Peppers & Onions *GF*  
Braised Italian Beef

**Pasta****Penne**

*Tossed in your choice of Alfredo, Marinara or Vodka Sauce*

**Penne**

*Tossed in garlic & olive oil with roasted asparagus, mushrooms & pine nuts*

**Pasta Florentine**

*Gemelli pasta tossed in olive oil, roasted garlic, spinach, roasted peppers, onions and artichokes*

**Riggies – Add Chicken for \$1.00 per person**

*Made with rigatoni, hot peppers, onions in a vodka sauce*

**\*Substitute any pasta option with gluten free pasta for an additional \$1.50 per person, per choice.**

**LITTLE ITALY**

Includes (1) Entrée & (2) Pasta choices  
Italian Garden Salad

Iced Tea

Cannolis

**\$24.95 per person**

**BIG ITALY**

Includes (2) Entrées & (2) Pasta choices  
Italian Green Salad & Antipasto Display

San Pellegrino Sparkling Water

Tiramisu

**\$31.95 per person**

**CENTRAL NEW YORKER DINNER BUFFET**

**Highlighting some local favorites!**

Coffee/Tea/Decaf & Assorted Soda

Rolls & Butter

Green Salad

Coleslaw

Salt Potatoes

**Choice of 1:**

Utica Greens or Grandma Brown's Baked Beans

**Entrees (All included)**

**Marinated Bone-In Chicken *GF***

*Cooked on our grill with NYS Fair Spiedie Marinade (citrus & herb)*

**Gianelli Sausage *GF***

*With peppers & onions*

**Riggies – Add Chicken for \$1.00 per person**

*Made with rigatoni, hot peppers, onions in a vodka sauce*

**Seasonal Dessert**

NY Apple Crisp or Strawberry Shortcake

**\$26.95 per person**

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**TRADITIONAL DINNER BUFFET**

Coffee/Tea/Decaf & Assorted Soda  
Rolls & Butter

**Salads (Please choose 1 from each group)**

Garden Salad, Greek Salad OR Caesar Salad

Caprese Salad OR Florentine Pasta Salad

**Entrees****Chicken Poulet**

Seared boneless chicken breast served with  
Poulet Sauce

**Braised Beef Jardiniere**

Slow cooked & served with julienned mirepoix

**Baked Atlantic Salmon GF**

Topped with béarnaise sauce

**Beef Bourguignon**

Beef slow-cooked in burgundy wine with carrots,  
onions and mushrooms in a rich, savory stock

**Chicken Saltimbocca**

Chicken breast topped with prosciutto and  
mushroom sage cream

**Chicken Dijon**

Sauteed boneless chicken with creamy dijon  
sauce with an herbed butter crumb topping

**Grilled Sliced Portobello Mushroom VE**

Served over a bed of spinach ratatouille  
florentine.

**Tofu Teriyaki Stir Fry VE, GF**

Tofu, seasonal vegetables & rice deglazed with  
house made teriyaki

**Fresh Rosemary Chicken GF**

Bone-in chicken roasted with fresh rosemary &  
herbs

**Seasoned Tilapia GF**

Pan seared and slowly baked, topped with  
lemons, fried capers, served on a bed of baby  
spinach

**Trimmings (Please choose 2)**

Seasoned asparagus  
Stem on baby carrots  
Seasoned haricots vert  
Oven Roasted potatoes  
Roasted vegetables  
Garlic mashed potato  
Garlic escalope potatoes  
Herb infused rice  
Pommes mousseline – *mashed potatoes infused  
with a brie & cheddar cheese sauce*  
Penne tossed in garlic and olive oil, roasted  
asparagus and pine nuts

**Dessert (Please choose 1)**

*Please see available dessert options on page 14.*

**(2) entrees \$28.95 per person**

**(3) entrees \$31.95 per person**

**(4) entrees \$33.95 per person**

**Add \$2.50 per person to substitute an entrée  
for a Chef Carver with Turkey or Smoked Ham**

**Add \$3.50 per person to substitute an entrée  
for a Chef Carver with Roast Top Sirloin**

**Add \$9.50 per person to substitute an entrée  
for a Chef Carver with Prime Rib**

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**PLATED DINNER**

Included with all options:

**Coffee/Tea/Decaf**

**House Salad**

*Greens, Grape Tomatoes, Julienned Carrots, Cucumber & Olives with a Balsamic Vinaigrette.*

**Sweet & Savory Salad – add for \$1 per person**

*Wild Greens, Candied Walnuts, Gorgonzola & Sundried Cranberries with Balsamic Vinaigrette.*

**Add Coffee Service for \$1.00 per person**

**Add Soup du Jour for \$2.95 per person**

**Add Cheddar Beer Soup w/ Pretzel Stick for \$3.95 per person**

**Add Tomato Bisque for \$3.95 per person**

**Add Lobster Bisque for \$4.95 per person**

**FILET MIGNON 8oz.**

*Please choose how you would like it topped:*

*Bordelaise Sauce or Cracked black pepper brandy cream sauce.*

*Both styles served with garlic mashed potatoes & roasted stem on baby carrots.*

**\$40.95 per person**

**PRIME RIB (Maximum of 200 people) GF**

*Served with pommes mousseline & roasted vegetables.*

**\$33.95 per person for 10 oz. portion**

**\$35.95 per person for 12 oz. portion**

**CHICKEN SALTIMBOCCA**

*Chicken Breast topped with Prosciutto & mushroom sage cream with a spinach orzo pilaf.*

**\$29.95 per person**

**CHICKEN FRANCAISE**

*Egg & Parmesan Cheese dipped & sautéed.*

*Topped with a light lemon butter sauce. Served with rice pilaf & seasoned asparagus.*

**\$28.95 per person**

**BRAISED BEEF JARDINIÈRE GF**

*Slow cooked and served with julienned mirepoix & garlic mashed potatoes & seasoned haricots vert.*

**\$28.95 per person**

**CHICKEN & RISOTTO**

*Seared boneless chicken breast served over parmesan & herb risotto with seasoned asparagus.*

**\$27.95 per person**

**SEARED SALMON with DILL SAUCE**

*Served with Orzo Pilaf & steamed vegetables.*

**\$27.95 per person**

**PORTOBELLO MUSHROOM VE**

*Stuffed with fresh vegetables & served with couscous.*

**\$26.95 per person**

**TOFU TERIYAKI STIR FRY VE, GF**

*Tofu, seasonal vegetables & rice deglazed with house made teriyaki. Served with pickled ginger.*

**\$24.95 per person**

**BAKED TILAPIA GF**

*Pan seared & slowly baked, topped with lemons, fried capers & served on a bed of baby spinach with roasted garlic rice.*

**\$26.95 per person**

**COD GF**

*Dijon mustard sauce, served with pommes mousseline & stem on baby carrots*

**\$26.95 per person**

**DUET PLATES****SEARED CHICKEN BREAST & COD GF**

*Pan seared chicken breast paired with Cod topped with a Dijon Mustard Sauce. Served with Pommes Mousseline & stem on baby carrots.*

**\$31.95 per person**

**ROASTED TENDERLOIN & SHRIMP**

*Roasted & sliced 4oz. tenderloin, topped with bordelaise, paired with shrimp roasted in butter & herbs. Served with garlic mashed potatoes & roasted asparagus.*

**\$39.95 per person**

**SEARED CHICKEN BREAST & FILET**

*Seared 4oz. petit filet paired with roasted chicken breast topped with forestiere cream & served with garlic escalope potatoes & seasoned haricots vert.*

**\$39.95 per person**

**Dessert (Please choose 1)**

*Please see available dessert options on page 14.*

*\*If less than 100 people, garlic escalope potatoes can be substituted with Duchess Potatoes*

*\*If you choose two menu items the higher menu price prevails. If you would like (3) or more items add \$1 per choice to the highest prevailing menu price.*

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## INCLUDED DESSERT OPTIONS

(Traditional Lunch and Dinner Buffet & Plated Lunch and Dinner)

### Strawberry Shortcake

*Pound cake topped with fresh berries & whipped cream*

### New York Style Cheesecake

*Topped with your choice of strawberry or chocolate sauce*

### Apple Crisp

*Homemade, topped with whipped cream*

### Peach Melba

*Pound cake topped with peaches, raspberry sauce & whipped cream*

### Caketinis

### Carrot Cake

## UPGRADED DESSERT OPTIONS

Additional \$3.95 per person

### Triple Truffle Treat

*(1) chocolate, (1) red velvet & (1) peanut butter truffle*

### Peanut Butter Explosion

*Moist chocolate with Genoise sponge cake and velvety peanut butter mousse*

### Chocolate Malted Caramel

*Chocolate graham cracker crust, chocolate truffle, mousse, malted milk and caramel with a dollop of whipped cream*

### French Silk Pie

*Rich, dark chocolate filling topped with whipped cream and chocolate curls*

### Tiramisu

*Mascarpone cream layered with coffee & brandy soaked lady fingers & finished with sweet cocoa*

### Caramel Apple Pie

*Generous chunks of apples with sweet caramel layers in a flaky pie crust topped with crumbled streusel.*

### Individual Flourless Chocolate Cake *GF*

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# HOLIDAY INN SYRACUSE/LIVERPOOL

## HORS D'OEUVRES/DISPLAYS/BARS

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**HOT HORS D'OEUVRES – PER 100 PIECES**

Scallops Wrapped in Bacon	\$295.00
Mini Crab Cakes	\$255.00
Coconut Shrimp	\$255.00
Philly Cheesesteak Spring Rolls	\$250.00
Vegetarian Spring Rolls	\$250.00
Chicken Quesadilla Cornucopia	\$250.00
Mini Chicken Cordon Bleu	\$225.00
Crispy Asparagus in Phyllo	\$225.00
Mini Assorted Quiche	\$225.00
Spanakopita	\$225.00
Parmesan Artichoke Hearts	\$225.00
BBQ Pulled Pork on Crostini	\$225.00
Buffalo Wings w/ Bleu Cheese	\$225.00
Franks in Puff Pastry	\$225.00
Fried Mozzarella	\$225.00
Pork Pot Stickers	\$225.00
Swedish Meatballs	\$225.00
Marinara Meatballs	\$225.00
Mac & Cheese Bites	\$175.00
Baked Brie in a Puffed Pastry with Mixed Berry Compote	\$175.00

**COLD HORS D'OEUVRES  
PER 100 PIECES**

Asparagus wrapped in Prosciutto	\$250.00
Shrimp Cocktail	\$250.00
Caprese Skewer	\$225.00
Sweet Peppers <i>Filled with Boursin Cheese</i>	\$225.00
Antipasto Skewer	\$225.00
Cucumber Boursin Canapés	\$160.00
Assorted Finger Sandwiches	\$135.00
Deviled Eggs	\$115.00

**PER PERSON/PER POUND**

Hummus w/ Grilled Pita Bread	\$2.50 pp
Mixed Nuts	\$21 per lb.
Peanuts	\$19 per lb.
Potato Chips	\$6.50 per lb.
Pretzels	\$6.50 per lb.
Tortilla Chips	\$6.50 per lb.
Salsa	\$15 per pint
Guacamole	\$15 per pint
Onion Dip	\$15 per pint
Ranch Dip	\$15 per pint
Bleu Cheese Dip	\$15 per pint

**CARVING STATIONS**

All carving stations include silver dollar buns and appropriate condiments

Smoked Ham	\$6.50 per person
Roast Turkey Breast	\$6.50 per person
Roast Top Sirloin	\$7.00 per person
Steamship Round of Beef <i>(100 person minimum)</i>	\$9.00 per person
Roast Prime Rib Au Jus	\$11.50 per person

**ICE SCULPTURES**

Customized Ice Sculptures and Ice Luge available upon request. Please inquire for details and pricing.

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## DISPLAYS & STATIONS

\*These choices have a 45 minute serve time.

### VEGETABLE CRUDITE GF

Assortment of Fresh Vegetables  
Served with Blue Cheese or Ranch Dip  
**\$3.95 per person**

### CHEESE & CRACKER DISPLAY

International & Domestic Cheeses  
Displayed with Seasonal Fresh Fruit  
Assortment of Crackers  
**\$3.95 per person**

### CHARCUTERIE & CHEESE DISPLAY GF

Cured Meats & Assorted Sausages  
Gorgonzola, Brie & Local Cheddar Cheese  
Chutney, Assorted Aioli & Mustard  
**\$8.95 per person**

### ITALIAN STATION

Penne & Cavatelli Pasta  
Alfredo, Marinara & Vodka Sauce  
Crumbled Italian Sausage  
Antipasto Salad, Garlic Bread  
Parmesan Cheese, Red Pepper Flakes  
**\$11.95 per person**

### FAJITA STATION

Warm Flour Tortillas  
Marinated Chicken & Flank Steak  
Grilled Onions & Peppers  
Grated Cheese, Fresh Salsa  
Sour Cream, Guacamole  
**\$10.95 per person**

### DIP DISPLAY

Potato Chips, Toasted Pita Bread, Pretzel Rods  
Served with Hummus, Assorted Chip Dips,  
Spinach & Artichoke Dip, Tapenade  
**\$5.95 per person**

### MEDITERRANEAN DISPLAY

Mixed Olive Salad with Artichokes,  
Roasted Peppers & Roasted Garlic  
Fresh Mozzarella & Tomato drizzled in  
Balsamic Dressing  
Fresh Bruschetta with Baguette  
Israeli Couscous with White Beans,  
Roasted Garlic & Herbs  
**\$8.95 per person**

### SLIDER BAR

Angus Beef & Breaded Chicken Patty Sliders  
Bistro Kettle Chips w/ Gorgonzola  
Deep Fried Pickles  
Cheddar Cheese Sauce, Caramelized Onions,  
Bacon Pieces, Jalapenos  
Ketchup, Mustard, BBQ Sauce, Mayonnaise &  
Honey Mustard  
**\$16.95 per person**

### FRESH FRUIT FONDUE GF

Assortment of Seasonal Fresh Fruit  
Served with Chocolate Fondue & Yogurt Dips  
**\$5.95 per person**

### DESSERT & COFFEE STATION

Assorted Petits Fours, Mini Cheesecake Bites,  
Chocolate Covered Strawberries,  
Chocolate Mousse Topped with Fresh  
Raspberries in Champagne Glasses  
Cubed Pound Cake with Fresh Strawberries &  
Whipped Cream  
Freshly Brewed Regular & Decaf Coffee,  
Assorted Teas  
**\$10.95 per person**

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**BANQUET BAR SERVICE**

Per person pricing is based on the functions guaranteed number of attendees. It is Unlawful to bring liquor into a licensed area. THE DRINKING AGE OF 21 YEARS WILL BE ENFORCED

**BY THE HOUR**

One Hour Open Bar  
 Each Additional Hour Open Bar  
 Cash Bar/On Consumption  
 Soft Drinks

**HOUSE**

\$11.00 per person  
 \$6.00 per person  
 \$6.00 per drink  
 \$2.00 per drink

**CALL**

\$13.00 per person  
 \$7.00 per person  
 \$7.00 per drink

**PREMIUM**

\$17.00 per person  
 \$9.00 per person  
 \$8.00/\$9.00 per drink

**BEER & WINE**

*\*Beer and wine only bars are the same pricing as above, per hour.*

Imported Beer \$6.00 per bottle  
 Domestic Beer \$5.00 per bottle  
 NYS Wine \$8.00 per glass  
 House Wine \$7.00 per glass

\*Wines per bottle – please inquire

½ Keg Imported Beer \$350 per keg  
 ½ Keg Domestic Beer \$295 per keg

**DOMESTIC BEER**

Budweiser, Bud Light, Coors Light, Miller Light, Molson, Labatt Blue  
 Light, Labatt Blue, Michelob Light, Michelob Ultra

**IMPORTED BEER**

Heineken, Corona, House Microbrews  
 Additional options available upon request

**ICE SCULPTURES**

Customized Ice Sculptures and Ice Luge available upon request. Please inquire for details and pricing.

All popular varieties of liqueurs & cognac are available to accompany your function

**BARTENDER FEE** A \$100 labor fee per bartender per four hour shift will be waived if \$450 per bartender per 4 hour shift is generated.

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