

BREAKFAST BUFFET

PRICING IS PER PERSON. 25 PERSON
MINIMUM REQUIRED.

CONTINENTAL \$15

Assorted Doughnuts & Muffins

Fresh Fruit Juices

Freshly Brewed Regular/Decaf Coffee & Hot Tea

DELUXE CONTINENTAL \$19

Seasonal Fresh Fruits & Berries

Assorted Doughnuts, Bagels & Croissants

Butter, Cream cheese, Jellies & Honey

Individual Plain & Fruit Yogurt

Freshly Brewed Regular/Decaf Coffee & Hot Tea

ALL AMERICAN \$24

Farm Fresh Scrambled Eggs

Grilled Turkey Sausage & Crispy Bacon

Cinnamon Apple French Toast

Served with warm syrup

Oven roasted Breakfast Potatoes

With onions & peppers

Creamy Southern Style Grits

Warm Bakery Basket with croissants & muffins

Butter, Jellies, & Honey

Freshly Brewed Regular/Decaf Coffee & Hot Tea

HOLIDAY INN COLLEGE PARK



10000 Baltimore Avenue
College Park, MD 20740
301-345-6700
www.hicollegepark.com

BRUNCH BUFFET

GEORGETOWN BRUNCH \$35

Seasonal Fresh Fruits & Berries
Farm Fresh Scrambled Eggs
Oven Roasted Breakfast Potatoes
Creamy Southern Style Grits
Turkey Sausage & Crispy Bacon
Cinnamon Apple French Toast
Warm Biscuits & Croissants
Freshly Brewed Regular/Decaf Coffee & Hot Tea

LUNCH ITEMS TO INCLUDE:

Select Two Entrees:

Honey Ham, Roast Turkey Breast, Chicken (Fried or Baked), or Whiting (Fried or Baked)

Select Two Accompaniments:

Candied Yams, Rice Pilaf, Baked Macaroni & Cheese, or Fresh Vegetable Du Jour

BREAKFAST PLATED

PRICING IS PER PERSON.

ALL PLATED OPTIONS
INCLUDE YOUR CHOICE
OF ONE (1) STARTER:

Florida Orange Juice
Cranberry Juice
Tomato Juice

COUNTRY CLASSIC \$21

Two (2) Farm Fresh Scrambled Eggs
Choice of Crispy Bacon, Sausage or Ham
Oven Roasted Breakfast Potatoes
Bakery Basket with warm biscuits & croissants
Butter, Jellies, & Honey
Freshly Brewed Regular/Decaf Coffee & Hot Tea

FRENCH FLAIR \$21

Thick Sliced Brioche Bread Battered & Grilled
Topped with buttery maple syrup, apple compote, & whipped cream
Choice of Crispy Bacon, Sausage or Ham
Oven Roasted Potatoes
Freshly Brewed Regular/Decaf Coffee & Hot Tea

CRAB EGGS BENEDICT \$29

Two (2) Golden Crab cakes served on split toasted English Muffin
With Canadian Bacon topped with Hollandaise
Served with sliced tomatoes
Breakfast Potatoes
Freshly Brewed Regular/Decaf Coffee & Hot Tea

LUNCH PLATED SALADS

PRICING IS PER PERSON. ALL PLATED LUNCHES ARE SERVED WITH WARM ROLLS & BUTTER, COFFEE, ICED TEA, AND CHEF'S SELECTION OF DESSERT.

TURKEY COBB SALAD \$24

Mixed Garden Greens
Roasted Turkey, sliced tomatoes, avocados,
Hard boiled eggs, diced cucumbers,
Crumbled bacon, Bleu Cheese, green onions
And your choice of Dressing

GRILLED CHICKEN CAESAR \$24

Crisp Romaine Lettuce
Seasoned Grilled Chicken Breast
House made croutons
Parmesan Cheese and Caesar Dressing

SOUTHWESTERN SALAD \$24

Crisp Romaine and Iceberg lettuce
Seasoned and grilled chicken breast
Black beans, corn, cucumbers, tomatoes,
Sliced avocados, salsa and Ranch dressing

MD CRAB CAKE SALAD \$27

Mixed Spring field Greens, Maryland Crab Cakes
Seasoned to perfection, diced Tomatoes,
cucumbers and lemon herb vinaigrette dressing

LUNCH PLATED GOURMET SANDWICHES

PRICING IS PER PERSON. SERVED WITH A SIDE OF PASTA OR POTATO SALAD, COFFEE, ICED TEA, AND CHEF'S SELECTION OF DESSERT.

GRILLED CHICKEN \$26

Tender marinated and grilled chicken breast
Topped with Provolone Cheese
Sliced tomatoes, sweet onions and lettuce
Served on a toasted Kaiser roll

MILE HIGH TURKEY \$26

Oven Roasted Turkey Breast
Thinly sliced and Piled High
Served on a toasted croissant with lettuce
Sliced tomatoes and cranberry sauce

MARYLAND CRAB CAKE \$29

Chef's Special Recipe and Seasonings
Served on a fresh Kaiser roll
With lettuce and tomato

LUNCH PLATED

PRICING IS PER PERSON. ALL PLATED LUNCHESES ARE SERVED WITH GARDEN SALAD, FRESH VEGETABLE DU JOUR, WARM ROLLS & BUTTER, COFFEE, ICED TEA, AND CHEF'S SELECTION OF DESSERT.

LONDON BROIL \$28

Marinated flame grilled Flank Steak

Topped with marsala wine and mushroom sauce

PARMESAN CRUSTED CHICKEN \$25

Tender Chicken Breast

With parmesan cheese crust

Topped with warm tomato bruschetta sauce

TERRAPIN CHICKEN \$25

Pan seared seasoned chicken breast

Topped with simple lemon pan sauce

With fresh herbs

ATLANTIC SALMON \$29

Fresh pan seared salmon

Served with garlic lemon caper butter sauce

MD CRAB CAKES \$35

One (1) Chef's Special recipe Crab Cake

Served with spicy remoulade sauce

GARDEN HERB LINGUINI \$25

Fresh pasta tossed with

Seasonal vegetables and Olive oil

LUNCH BUFFETS

PRICING IS PER PERSON. ALL BUFFETS ARE SERVED WITH WARM ROLLS & BUTTER, COFFEE, ICED TEA, & CHEF'S SELECTION OF ASSORTED CAKES & PIES. 25 PERSON MINIMUM REQUIRED.

SIGNATURE LUNCH BUFFET

Choice of Two (2) Entrees, \$30

Choice of Three (3) Entrees, \$34

INTRO: CHOICE OF TWO (2)

Crisp Garden Salad with assorted dressings

Penne Pasta Salad

Cucumber Tomato Salad in vinaigrette

Red Bliss Potato Salad

MAIN COURSE: CHOICE OF TWO OR THREE

Chipotle Skirt Steak served w/sautéed onions and peppers

Oven Roasted Chicken Rosemary

Smothered Chicken with caramelized onions and mushrooms

Pecan Chicken with cranberry apple relish and apple cider glaze

Chicken Salsa with fresh Pico de Gallo

Baked Salmon with lemon caper sauce

Pan Seared Tilapia with lemon garlic pan sauce

Maple Glazed Turkey breast with cranberry sauce

Chef's Home-style Meatloaf served with fresh tomato glaze

Baked Ziti Bolognese

Vegetarian Lasagna

ACCOMPANIMENTS: CHOICE OF THREE (3)

Rice Pilaf, Herb Roasted Potatoes, Seasoned Black beans, Maple glazed carrots, Sautéed Green beans, Steamed Vegetable Medley or Penne Pasta with your choice of sauce: Pesto/Alfredo/Tomato.

THEMED LUNCH BUFFETS

PRICING IS PER PERSON. ALL BUFFET LUNCHESES ARE SERVED WITH WARM ROLLS & BUTTER (NOT INCLUDED IN DELI BUFFET)*, COFFEE, & ICED TEA. 25 PERSON MINIMUM REQUIRED.

NEW YORK DELI* \$30

Fresh Garden pasta salad, Home-style potato salad, Tuna salad, Sliced Turkey breast, Honey ham & Roast beef served with assorted deli rolls and breads. Fixings include: shredded lettuce, sliced tomatoes, sliced onions, dill pickles & olives, mustard, mayo, oil and vinegar. Tortilla chips & salsa and Freshly baked assorted cookies for dessert.

NOW THAT'S ITALIAN \$30

Cucumber, tomato & onion salad, Caesar salad with homemade croutons and shaved parmesan cheese, Chicken Piccata, Three cheese lasagna, Herb roasted potatoes, sautéed zucchini & yellow squash medley. Tiramisu & cheesecake for dessert.

COWBOY BBQ \$32

Creamy Cole Slaw, Home-style potato salad, Country style baked beans, Macaroni & Cheese, BBQ Pork Ribs, Southern fried chicken, Sweet water cornbread, and Hot Apple cobbler for dessert.

CHINA GARDEN \$32

Fresh Garden Salad with your choice of Dressings, Asian Coleslaw with Thai peanut dressing, Sweet & Sour chicken, Beef and Broccoli, Steamed white rice, Stir Fry vegetables, Vegetable Egg rolls, and Freshly baked assorted cookies for dessert.

SOUTH OF THE BORDER \$32

Fresh Garden Salad with your choice of Dressings, Hard & soft taco shells, Seasoned ground beef, sliced grilled chicken breast with sautéed onions and green peppers, Cilantro lime rice, seasoned black beans, fresh Guacamole, sour cream, and mild salsa. Shredded cheddar & jack cheeses and Vanilla tres leches cake with strawberries.

TO-GO LUNCH

BOXED LUNCH \$21

Pricing is per person.

Boxed lunch includes:

Your choice of one sandwich selection on Kaiser bread:

Tuna, Turkey, Ham, Roast Beef or Veggie wrap

One bag of plain chips

One piece of whole fruit

Two home baked cookies

One Bottled water or soda

DINNER PLATED

PRICING IS PER PERSON. ALL PLATED DINNERS ARE SERVED WITH YOUR CHOICE OF STARTER, STARCH, VEGETABLE, WARM ROLLS & BUTTER, COFFEE, ICED TEA, & DESSERT SELECTION.

DUET PLATES

REEF AND BEEF \$49

MD Crab Cake accompanied by a Petite Filet Mignon with Wild mushroom sauce

MIXED GRILL \$49

Petite Filet Mignon accompanied by a marinated grilled chicken breast with wild mushroom sauce

GARLIC SHRIMP & FILET \$52

Jumbo Shrimp sautéed in garlic butter and fresh herbs accompanied by a Petite Filet Mignon with wild mushroom sauce

CHICKEN PICATTA & STUFFED SHRIMP \$52

Pan seared chicken breast accompanied by two (2) Jumbo crab stuffed shrimp topped with Imperial sauce

ENTREES

CHICKEN FLORENTINE \$49

Boneless Chicken Breast filled with Fresh spinach, mushrooms, garlic, and mozzarella cheese topped with garlic cream sauce

CHICKEN MARSALA \$49

Boneless Chicken Breast topped with wild mushroom marsala wine sauce

BAKED SALMON FILET \$52

Baked Atlantic Salmon served with your choice of sauce: Lemon butter caper, bourbon maple glaze, or citrus with fresh herbs

ROAST PRIME RIB OF BEEF \$52

Herb crusted & slow roasted served with natural au jus

FILET MIGNON \$52

Center cut bacon wrapped 8 oz. filet seasoned to perfection

ALL PLATED DINNERS INCLUDE:

STARTERS: CHOICE OF ONE (1)

Crisp Garden Greens salad with House dressing

Caesar Salad with homemade garlic croutons & shaved parmesan cheese tossed with Caesar dressing

Spinach Salad with scallions, toasted pecans, & dried cranberries with Raspberry vinaigrette

ACCOMPANIMENTS: CHOICE OF TWO (2)

Steamed Broccoli Florets

Maple Glazed Carrots

Sautéed Green Beans

Fresh Vegetable Medley

Rice Pilaf

Garlic Whipped Mashed Potatoes

Red Bliss Potatoes with Parsley butter

Baked Idaho Potato

GRAND FINALE: CHOICE OF ONE (1) DESSERT

Tiramisu

Cheesecake with Berry sauce

Key Lime Pie

Carrot Cake

Triple Chocolate Cake

DINNER BUFFETS

PRICING IS PER PERSON. ALL DINNER BUFFETS ARE SERVED WITH WARM ROLLS & BUTTER, COFFEE, ICED TEA, & DESSERT. 25 PERSON MINIMUM REQUIRED.

SIGNATURE DINNER BUFFET

Choice of Two (2) Entrees, \$45

Choice of Three (3) Entrees, \$49

INTRO: CHOICE OF THREE (3)

Fresh Garden Salad with assorted dressings

Caesar Salad with Homemade garlic croutons tossed with Caesar dressing

Pasta Primavera

Home style Potato Salad

Cucumber Tomato & Onion Salad

MAIN COURSE: CHOICE OF TWO OR THREE

Stuffed Flounder with Crabmeat and topped with Imperial Sauce

Beef Roulade stuffed with roasted Red peppers mushrooms, spinach with balsamic reduction

Sliced Brown sugar Virginia Ham served with grilled pineapple salsa

Crab stuffed Salmon topped with lemon garlic butter sauce

Jamaican style Jerk Chicken

Broiled Tilapia served with sautéed red peppers and onions in lemon garlic butter sauce

Baked salmon with your choice of sauce: garlic butter/bourbon maple glaze/citrus & fresh herbs

Chicken Caprese

Roast Top Round of Beef with Au Jus

Maple Glazed Turkey Breast with pan gravy & cranberry

Chicken Marsala with wild mushroom wine sauce

Chicken Florentine stuffed with Spinach, mushrooms, & mozzarella cheese

Oven Roasted Chicken Rosemary

London Broil

Roast Pork Tenderloin

ACCOMPANIMENTS: CHOICE OF THREE (3)

Rice Pilaf

Garlic Whipped Mashed Potatoes

Red Bliss Potatoes with Parsley & Butter

Roasted Sweet Potatoes with brown sugar & cinnamon

Three Cheese Baked Macaroni & Cheese

Jamaican style Coconut Rice w/Pigeon Peas

Seasoned Black Beans

Fresh Vegetable Medley, steamed or roasted

Penne Pasta Alfredo

Green Beans Amandine

Maple Glazed Carrots

GRAND FINALE:

Chef's Selection of Assorted Cakes & Pies

BREAKS

PRICING IS PER PERSON

THE COOKIE JAR \$21

Freshly Baked Assorted Cookies & Brownies

Freshly Brewed Regular & Decaf Coffee

Assorted Sodas & Bottled Water

TAKE ME OUT TO THE BALLPARK \$19

Individual bag chips, Pretzels, Popcorn,

Peanuts, & Trail Mix

Assorted Sodas & Bottled Water

HEALTHY CHOICE \$22

Seasonal Fresh Fruits (whole & sliced)

Individual fruit & plain Yogurts

Assorted Granola bars

Assorted Energy drinks & Bottled Water

IT'S HAPPY HOUR TIME! \$25

Spring Rolls served with Duck sauce

Pigs in a blanket served with ketchup & mustard

Chicken Fingers served with Honey Mustard & BBQ sauces

Assorted Sodas and Bottled Water

BREAK ADDITIONS:

Tortilla Chips & Salsa | \$8 Per Person

Hot Spinach & Artichoke Dip | \$12 Per Person

Assorted Candy Bars | \$4 Each

Soft Pretzels with Nacho Cheese | \$3 Each

Fruit Punch or Lemonade | \$35 Per Gallon

Assorted Doughnuts | \$36 Per Dozen

Bagels & Cream Cheese | \$30 Per Dozen

Assorted Baked Cookies | \$26 Per Dozen

Assorted Brownies | \$26 Per Dozen

Seasonal Fruit Tray | \$6 Per Person

Coffee, Decaf or Hot Tea | \$35 Per Gallon

Fruit Juices | \$35 Per Carafe

Individual Bottled Juices | \$6 Each

Assorted Sodas | \$3 Each

Bottled Waters | \$3 Each

RECEPTION

HORS D'OEUVRES

CARVING STATION

Honey Baked Ham | \$200.00, Serves 50

Carved Round of Beef | \$250.00, Serves 50

Roasted Turkey Breast | \$200.00, Serves 50

ALL CARVED ITEMS ARE SERVED WITH THE APPROPRIATE CONDIMENTS & PARTY BREADS. A FEE OF \$75.00 PER CHEF ATTENDANT WILL APPLY.

COLD HORS' DOEUVRES

Peel & Eat Shrimp w/Cocktail Sauce

100 PIECES | \$265.00

200 PIECES | \$530.00

Deviled Eggs

100 PIECES | \$115.00

200 PIECES | \$230.00

Assorted Fancy Finger Sandwiches

Includes Chicken salad, Egg salad & Tuna salad

100 PIECES | \$135.00

200 PIECES | \$270.00

DELUXE PRESENTATIONS

Garden Gathering

Crisp Cut Veggies served with Herb Ranch Dip

SERVES 50 | \$150.00

SERVES 100 | \$300.00

Cheese & Fruit Tray

Variety of Imported Cheeses & Seasonal Fruits & Berries

SERVES 50 | \$150.00

SERVES 100 | \$300.00

Deli Platter

Sliced Beef, Turkey Breast, & Ham, Cheddar, Swiss & Provolone Cheeses, Silver Dollar Pickles, Olives & Condiments

SERVES 50 | \$175.00

SERVES 100 | \$350.00

Smoked Salmon Display

Maple Cured & Smoked

Served with Capers, Diced Tomato, Onions & Cream Cheese served with Mini Pumpnickel & Bagel Bites

SERVES 50 | \$325.00

SERVES 100 | \$625.00

HOT HORS' DOEUVRES

Beef Brochettes

Cubes of Beef Tenderloin, green & red peppers, & onions on a 6" skewer

100 PIECES | \$225.00

200 PIECES | \$450.00

Sesame Chicken Strips

Topped with Sweet & Sour sauce & sesame seeds

100 PIECES | \$145.00

200 PIECES | \$290.00

Butterfly Coconut Shrimp

Tender large shrimp dipped in batter; rolled in flaky coconut

100 PIECES | \$220.00

200 PIECES | \$440.00

Vegetable Spring Rolls

Fresh Cabbage, carrots, celery & seasonings in an egg roll shell served with Chinese mustard & Sweet & Sour sauce

100 PIECES | \$135.00

200 PIECES | \$270.00

Franks En Courte

Cocktail size all beef franks wrapped in Puff pastry served with stone ground mustard

100 PIECES | \$145.00

200 PIECES | \$290.00

Cocktail Meatballs

With your choice of sauce

100 PIECES | \$135.00

200 PIECES | \$270.00

Grecian Triangles (Spanakopita)

Delicate dough filled with Spinach, Feta Cheese & seasonings

100 PIECES | \$145.00

200 PIECES | \$290.00

Mushroom Crown with Crabmeat

Mushroom caps filled with crabmeat & chives, topped with a delicate veloute sauce

100 PIECES | \$195.00

200 PIECES | \$390.00

Cocktail Potato Cakes

Minted from an old German recipe served with sour cream & apple sauce

100 PIECES | \$120.00

200 PIECES | \$240.00

Scallops Wrapped in Bacon

Tender broiled scallops rolled in lean bacon

100 PIECES | \$195.00

200 PIECES | \$390.00

Chicken Tenders

Served with Honey Mustard

100 PIECES | \$165.00

200 PIECES | \$330.00

Assorted Petite Quiche

Delicate Pastry cups w/Assorted Quiche Fillings

100 PIECES | \$145.00

200 PIECES | \$290.00

BEVERAGE SERVICE

PRICING IS PER PERSON. OUR HOTEL SERVES COKE PRODUCTS.

OPEN BAR-PREMIUM \$22 FIRST HOUR, \$11 PER PERSON EACH ADDITIONAL HR

Unlimited per person beverage service including but not limited to: Jack Daniels Bourbon, Crown Royal Bourbon, Tanqueray Gin, Absolute Vodka, Bacardi Rum, Red & White Wines, Domestic & Imported beers, Assorted sodas & Mixers.

OPEN BAR-CALL BRAND \$18 FIRST HOUR, \$9 PER PERSON EACH ADDITIONAL HR

Unlimited per person beverage service including but not limited to: Johnnie Walker Red & Black Scotch, Chivas Regal Scotch, Jim Beam Bourbon, Beefeaters Gin, Jose Cuervo Tequila, Bacardi Silver Rum, Smirnoff Vodka, Red & White Wines, Domestic & Imported Beers, Assorted sodas & Mixers.

BEER & WINE \$15 FIRST HOUR, \$7 PER PERSON EACH ADDITIONAL HR

Unlimited per person beverage service including but not limited to: Budweiser, Coors, Bud Lite, Coors Lite, MDG, Heineken, Corona, Yingling, Guinness, Sam Adams, Goose Island IPA, & Assorted sodas.

HOST BAR

MINIMUM TAB OF \$500.00 REQUIRED

Call Brands |\$9.00 Each

Premium Brands |\$11.00 Each

Cordials |\$12.00 Each

Assorted Sodas |\$3.00 Each

Domestic Beer |\$6.00 Each

Imported Beer |\$7.00 Each

House Wine Canyon Road |\$8.00 Each

House Liquor |\$8.00 Each

CASH BAR

MINIMUM TAB OF \$500.00 REQUIRED

Call Brands |\$9.00 Each

Premium Brands |\$11.00 Each

Cordials |\$12.00 Each

Assorted Sodas |\$3.00 Each

Domestic Beer |\$6.00 Each

Imported Beer |\$7.00 Each

House Wine Canyon Road |\$8.00 Each

House Liquor |\$8.00 Each

EXECUTIVE MEETING PACKAGE

\$75.00 PER PERSON PER DAY

EARLY MORNING

Assorted Doughnuts, Croissants & Muffins

Fresh Assorted Fruit Juices

Freshly Brewed Regular Coffee, Decaf & Hot Tea

MID MORNING

Refresh-Regular, Decaf Coffee & Hot Tea

Seasonal Whole & Sliced Fresh Fruits & Berries

Fruit Yogurt Parfaits

Granola & Energy Bars

DELI LUNCH BUFFET

Choice of Soup-Chicken Noodle/Creamy Tomato

Fresh Garden Salad with dressings, Home style pasta salad, potato salad, & Tuna salad.

Sliced Turkey breast, honey ham & Roast beef served with assorted deli rolls & breads.

Sandwich fixings include shredded lettuce, sliced tomatoes, sliced onions, dill pickles & olives, mustard, mayo, oil & vinegar. Tortilla chips & salsa, potato chips & dip.

MID AFTERNOON

Refresh-Regular, Decaf Coffee & Hot Tea

Freshly baked assorted cookies, brownies & blondies

Individual Bags of Trail mix, peanuts & pretzels

Assorted sodas & Bottled water

