

BANQUET MENUS

H *Holiday Inn*[®]
AN IHG[®] HOTEL
CLEVELAND CLINIC



BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES

Holiday Inn Cleveland Clinic
8650 Euclid Avenue | Cleveland, OH 44106
Visit hiclevelandclinic.com or click [here](#) to contact us

BREAKFAST SELECTIONS

PLATED BREAKFAST

Plated Breakfast is accompanied by breakfast pastry assortment, juice, coffee and teas

Traditional Breakfast \$15 per person

scrambled eggs, hash brown potatoes, choice of bacon, ham or sausage

Breakfast Burrito \$16 per person

scrambled eggs, Monterey Jack cheese, diced red & green peppers with sides of sour cream, fresh salsa, breakfast potatoes

Healthy Start \$12 per person

oatmeal with brown sugar and raisins, fresh fruit cup and yogurt

Enhancements

Bagels and Cream Cheese **\$2 per person**

Smoked Norwegian Salmon **\$6 per person**



BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED BREAKFAST | BREAKFAST BUFFET

BREAKFAST SELECTIONS



BREAKFAST BUFFETS

Breakfast Buffets are accompanied by orange, cranberry and apple juices, coffee and teas

Continental Breakfast \$12 per person

fresh baked muffins and assorted breakfast pastries, fresh seasonal fruit display, fruit preserves and sweet butter

Get Healthy Breakfast \$14 per person

granola, vanilla yogurt, breakfast pastries and fresh seasonal fruit display

Traditional Breakfast Buffet \$19 per person

breakfast pastries, fresh fruit display, scrambled eggs, applewood smoked bacon, maple sausage links, breakfast potatoes with caramelized onions & peppers

Enhancements

Bagels and Cream Cheese **\$2 per person**

Smoked Norwegian Salmon **\$6 per person**

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED BREAKFAST | **BREAKFAST BUFFET**

LUNCH OPTIONS



PLATED LUNCHEONS

Plated Entrées include choice of soup or salad, rolls and butter, dessert, coffee and teas

SOUP AND SALAD SELECTIONS

“Mom’s” Chicken Noodle Soup **Tomato Basil Soup**

Garden Greens

wild greens, cucumber, tomatoes, red onions, roasted peppers

choice of dressing: lemon herb vinaigrette, lime cilantro vinaigrette, balsamic and olive oil, ranch, parmesan dressing, caper vinaigrette, blue cheese dressing

Caesar Salad

chopped crisp romaine, croutes, asiago cheese blend, caesar dressing

The Classic Cobb Salad

avocado, bacon, tomato, shredded cheese, black olives, egg, herbed vinaigrette

BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | LUNCHEON BUFFETS | LUNCH ON THE GO
SALADS | PLATED LUNCHEON ENTRÉES | VEGETARIAN OPTIONS | DESSERTS | THE LIGHT LUNCH

LUNCH OPTIONS

PLATED LUNCHEONS

Plated Entrées include choice of soup or salad, rolls and butter, dessert, coffee and teas

PLATED LUNCH ENTRÉES

Romano Crusted Chicken \$25 per person

ravioli, tomato, roasted garlic cream sauce

Olive Oil Roasted Chicken \$25 per person

brown basmati rice, chef's seasonal vegetables, wild mushroom sauce

Marinated Flank Steak \$29 per person

roasted potatoes, chef's seasonal vegetables, wild mushroom sauce

Grilled Salmon \$30 per person

brown rice "salad", roasted asparagus, cucumber salsa

Lemon Herb Crusted Cod \$28 per person

redskin potatoes, roasted garlic & grape tomatoes, herb butter



BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | LUNCHEON BUFFETS | LUNCH ON THE GO
SALADS | **PLATED LUNCHEON ENTRÉES** | VEGETARIAN OPTIONS | DESSERTS | THE LIGHT LUNCH

LUNCH OPTIONS

PLATED LUNCHEONS

Plated Entrées include choice of soup or salad, rolls and butter, dessert, coffee and teas

VEGETARIAN OPTIONS

Roasted Garlic Pesto Pasta \$18 per person

spinach, roasted onions, mushrooms, sun dried tomato, house pesto

Seasonal Ravioli \$18 per person

appropriate seasonal sauce and ingredients



BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | LUNCHEON BUFFETS | LUNCH ON THE GO
SALADS | PLATED LUNCHEON ENTRÉES | **VEGETARIAN OPTIONS** | DESSERTS | THE LIGHT LUNCH

LUNCH OPTIONS



PLATED LUNCHEONS

Plated Entrées include choice of soup or salad, rolls and butter, dessert, coffee and teas

DESSERTS

New York-style cheesecake with berry sauce

Carrot cake

Triple chocolate cake

Assorted cookies and brownies

BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | LUNCHEON BUFFETS | LUNCH ON THE GO
SALADS | PLATED LUNCHEON ENTRÉES | VEGETARIAN OPTIONS | **DESSERTS** | THE LIGHT LUNCH

LUNCH OPTIONS



PLATED LUNCHEONS

THE LIGHT LUNCH

The Light Lunch salad entrées are served with rolls and butter, coffee and teas. Dessert not included.

Choose one of the Plated Luncheon salads:

Garden greens or Caesar salad

with chicken **\$12 per person**

with salmon **\$14 per person**

Classic Cobb salad

with chicken **\$14 per person**

with salmon **\$16 per person**

BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | LUNCHEON BUFFETS | LUNCH ON THE GO
SALADS | PLATED LUNCHEON ENTRÉES | VEGETARIAN OPTIONS | DESSERTS | **THE LIGHT LUNCH**

LUNCH OPTIONS

LUNCHEON BUFFETS

Lunch Buffets are accompanied by coffee and teas

MOCÈ PIZZA PIE ASSORTMENT **\$24 per person**

a selection of our house made pizza pies

Caesar salad with garlic crostini

tomato bisque & garlic bread

pastry chef dessert sampler



BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | **LUNCHEON BUFFETS** | LUNCH ON THE GO
MOCÈ PIZZA PIE | DELI & SANDWICH | SOUP & SALAD | MOCÈ LUNCH

LUNCH OPTIONS



LUNCHEON BUFFETS

Lunch Buffets are accompanied by coffee and teas

DELI BUFFET **\$21 per person**

smoked turkey, bavarian ham & roast beef with american, swiss, & cheddar cheeses, potato salad, MOCÉ house salad with dressing and toppings on the side, along with lettuce, tomato, onions, & pickles, potato chips, sliced bread & wraps, and assorted condiments; pastry chef dessert sampler

SANDWICH BUFFET **\$22 per person**

smoked turkey club, bavarian ham & roasted veggie sandwiches with lettuce, tomato & onion, pasta salad, MOCÉ house salad with dressing and toppings on the side, dill pickles and potato chips; pastry chef dessert sampler

add choice of soup \$4 per person

“Mom’s” chicken noodle
italian wedding soup
tomato basil bisque
vegetable lentil
creamy wild mushroom
corn chowder

BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D’OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | **LUNCHEON BUFFETS** | LUNCH ON THE GO
MOCÉ PIZZA PIE | **DELI & SANDWICH** | SOUP & SALAD | MOCÉ LUNCH

LUNCH OPTIONS



LUNCHEON BUFFETS

Lunch Buffets are accompanied by coffee and teas

SOUP & SALAD BUFFET **\$22 per person**

mixed greens with sides of house made dressings,
served with an assortment of toppings & your choice of (1) soup from the following:

“Mom’s” chicken noodle
italian wedding soup
tomato basil bisque
vegetable lentil
creamy wild mushroom
corn chowder

pastry chef dessert sampler

Protein Enhancements to Soup & Salad Buffet

grilled chicken **\$5 per person**

salmon **\$8 per person**

BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | **LUNCHEON BUFFETS** | LUNCH ON THE GO
MOCÉ PIZZA PIE | DELI & SANDWICH | **SOUP & SALAD** | MOCÉ LUNCH

LUNCH OPTIONS



LUNCHEON BUFFETS

Lunch Buffets are accompanied by coffee and teas

MOCÉ LUNCH BUFFET **\$28 per person**

Lunch includes a choice of (1) salad, (2) entrées, (2) accompaniments, pastry chef dessert sampler, rolls and butter, coffee and teas

SALADS

Garden Greens

wild greens, cucumber, tomatoes, red onions, roasted peppers, balsamic and olive oil

House Caesar

romaine, croutons, house creamy garlic parmesan

Mediterranean Greens

romaine and wild greens, cucumbers, grape tomatoes, roasted peppers, kalamata olives, feta, lemon oregano vinaigrette

BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | **LUNCHEON BUFFETS** | LUNCH ON THE GO
MOCÉ PIZZA PIE | DELI & SANDWICH | SOUP & SALAD | **MOCÉ LUNCH**
SALADS | ENTRÉES | ACCOMPANIMENTS

LUNCH OPTIONS



LUNCHEON BUFFETS

Lunch Buffets are accompanied by coffee and teas

MOCÉ LUNCH BUFFET **\$28 per person**

Lunch includes a choice of (1) salad, (2) entrées, (2) accompaniments, pastry chef dessert sampler, rolls and butter, coffee and teas

ENTRÉES

Roasted rosemary chicken breast with herbed pan jus

Romano crusted chicken with tomato-garlic cream sauce

Grilled salmon with cucumber salsa

Five-spiced chicken with au jus

Panko, lemon & herb crusted Boston blue cod with white wine butter sauce

Asian marinated flank steak with wild mushroom sauce

BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | **LUNCHEON BUFFETS** | LUNCH ON THE GO
MOCÉ PIZZA PIE | DELI & SANDWICH | SOUP & SALAD | **MOCÉ LUNCH**
SALADS | **ENTRÉES** | ACCOMPANIMENTS

LUNCH OPTIONS



LUNCHEON BUFFETS

Lunch Buffets are accompanied by coffee and teas

MOCÉ LUNCH BUFFET **\$28 per person**

Lunch includes a choice of (1) salad, (2) entrées, (2) accompaniments, pastry chef dessert sampler, rolls and butter, coffee and teas

ACCOMPANIMENTS

Roasted garlic mashed potatoes

Herbed brown basmati rice

Herb roasted red skin potatoes

House adobo slaw

Roasted seasonal vegetables

BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | **LUNCHEON BUFFETS** | LUNCH ON THE GO
MOCÉ PIZZA PIE | DELI & SANDWICH | SOUP & SALAD | **MOCÉ LUNCH**
SALADS | ENTRÉES | **ACCOMPANIMENTS**

LUNCH OPTIONS



LUNCH ON THE GO

Boxed lunch includes (1) sandwich of your choice, individual bag of chips, piece of fresh fruit, candy bar, soft drink or bottled water

SANDWICH CHOICES **\$18 per person**

Turkey & Avocado smoked turkey with avocado & applewood smoked bacon

Greco Chicken grilled chicken, romaine greens, greek olives, roasted tomatoes, roasted peppers, cucumbers, feta, lemon oregano vinaigrette

Chicken Salad pulled chicken, grapes, pecans, honey mayo, greens, flat bread

Italian Deli prosciutto, genoa salami, ham, lettuce, onions, tomato, fresh mozzarella, pepperoncini, vinegar and oil

Club smoked turkey, applewood smoked bacon, mayo, tomato, greens on asiago bread

The Vegetable Sandwich roasted zucchini, yellow squash, tomatoes, cucumbers, arugula, pickled red onions, roasted garlic cloves, lemon hummus

BREAKFAST SELECTIONS | **LUNCH OPTIONS** | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
PLATED LUNCHEONS | LUNCHEON BUFFETS | **LUNCH ON THE GO**

BREAK TIME

MORNING BREAK SELECTIONS

*30 minute serve time
includes coffee, decaffeinated coffee and hot tea*

Pastry Break \$8 per person

assorted fresh baked pastries & muffins
whole fruit selection

Bagel Break \$7 per person

assorted bagels and cream cheese spreads with preserves



BREAKFAST SELECTIONS | LUNCH OPTIONS | **BREAK TIME** | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
MORNING BREAK SELECTIONS | THEMED AFTERNOON SNACK SELECTIONS | À LA CARTE SELECTIONS

BREAK TIME



THEMED AFTERNOON SNACK SELECTIONS

*30 minute serve time
includes coffee, decaffeinated coffee and hot tea*

Chocolate Lovers \$8 per person

chocolate chip cookies, chocolate brownies & assorted candy bars

Mexican Mania \$9 per person

tortilla chips, salsa, guacamole & warm cheddar cheese sauce

Taste of the Middle East \$7 per person

crisp pita chips, lemon hummus, celery, cucumbers & tomatoes

Ballpark Flavor \$8 per person

warm soft pretzels with warm cheese sauce & stadium mustard
freshly popped popcorn & roasted peanuts

Fresh Break \$10 per person

sliced & whole fruit, granola bars, trail mix

Veggie Break \$6 per person

fresh cut crudité and dips

BREAKFAST SELECTIONS | LUNCH OPTIONS | **BREAK TIME** | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
MORNING BREAK SELECTIONS | **THEMED AFTERNOON SNACK SELECTIONS** | À LA CARTE SELECTIONS

BREAK TIME



À LA CARTE SELECTIONS

30 minute serve time

Freshly brewed coffee, decaffeinated coffee and international tea **\$35 per gallon**

Bottled water & soft drinks **\$3.25 each**

Assorted whole fresh fruit **\$2 each**

Individual fruit yogurt **\$2.5 each**

Assorted candy & granola bars **\$3 each**

Assorted bags of chips & pretzels **\$3 each**

Fresh baked cookies & brownies **\$24 per dozen**

Chips & salsa **\$4 per person**

Assorted domestic cheese board with sliced French bread and crackers **\$7 per person**

BREAKFAST SELECTIONS | LUNCH OPTIONS | **BREAK TIME** | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | BEVERAGES
MORNING BREAK SELECTIONS | THEMED AFTERNOON SNACK SELECTIONS | **À LA CARTE SELECTIONS**

HORS D'OEUVRES & RECEPTION



RECEPTION DISPLAY PRESENTATION

*Minimum is 20 guests for each station.
Items are stationary for a 1 hour time period,
additional time will result in an increased price per person.*

Vegetable Crudités \$6 per person

a wonderful array of fresh cut vegetables artfully presented with ranch and blue cheese dip

Fruit Display \$7 per person

a dramatic presentation of the season's freshest melons and berries

Cheese Display \$9 per person

assorted domestic and international cheese, toasted nuts, crackers and bread

Mediterranean Display \$10 per person

hummus, sun dried tomato tapenade, pita chips, olives, roasted vegetable salad and assorted fresh vegetables

The MOCÈ Antipasto Display \$12 per person

assorted italian meats and cheeses surrounded by roasted seasonal vegetables, marinated artichoke and olive salad, roasted Roma tomatoes, bread and crackers

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | **HORS D'OEUVRES & RECEPTION** | DINNER OPTIONS | BEVERAGES
RECEPTION DISPLAY PRESENTATIONS I | RECEPTION DISPLAY PRESENTATIONS II | CHEF CARVING STATIONS | HORS D'OEUVRES

HORS D'OEUVRES & RECEPTION



RECEPTION DISPLAY PRESENTATION

*Minimum is 20 guests for each station.
Items are stationary for a 1 hour time period,
additional time will result in an increased price per person.*

Taste of the West Side Market \$9.5 per person

selection of sausages and smoked meats served with assorted mustards and breads

Roasted Vegetable Platter \$10 per person

an assortment of roasted seasonal vegetables with sun-dried tomato dipping sauce, croutons and crackers

Soy Marinated Pot Stickers \$8 per person

Asian greens, ginger yuzu dipping sauce, chicken lemongrass or vegetarian edamame

Baked Brie \$75 Serves 20 people

pastry crusted, dried fruit filling

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | **HORS D'OEUVRES & RECEPTION** | DINNER OPTIONS | BEVERAGES
RECEPTION DISPLAY PRESENTATIONS I | **RECEPTION DISPLAY PRESENTATIONS II** | CHEF CARVING STATIONS | HORS D'OEUVRES

HORS D'OEUVRES & RECEPTION



CHEF CARVING STATIONS

Serves 30 people

Chef-carved items require a \$100 charge per attendant.

Roasted Turkey Breast \$200

cranberry apple chutney, petite rolls

Adobo Crusted Top Round of Beef \$250

au jus, petite rolls

Honey Glazed Ham \$300

mustard, mayonnaise, petite rolls

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | **HORS D'OEUVRES & RECEPTION** | DINNER OPTIONS | BEVERAGES
RECEPTION DISPLAY PRESENTATIONS I | RECEPTION DISPLAY PRESENTATIONS II | **CHEF CARVING STATIONS** | HORS D'OEUVRES

HORS D'OEUVRES & RECEPTION



HORS D'OEUVRES

Minimum order of 25 pieces

Vegetable spring rolls **\$3 each**

Water chestnuts in bacon **\$3 each**

Tomato bruschetta **\$3 each**

Spanakopita **\$3 each**

Assorted mini quiche **\$3 each**

Thai chicken skewers **\$3.5 each**

Herb roasted garlic cheese tarts **\$3.5 each**

Turkey meatballs **\$3.5 each**

Chicken quesadilla cones **\$3.5 each**

Raspberry & toasted almond brie in pastry **\$4 each**

Beef satay **\$4 each**

Coconut shrimp **\$4 each**

Mini crab cake **\$4 each**

Petite beef wellington **\$4 each**

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | **HORS D'OEUVRES & RECEPTION** | DINNER OPTIONS | BEVERAGES
RECEPTION DISPLAY PRESENTATIONS I | RECEPTION DISPLAY PRESENTATIONS II | CHEF CARVING STATIONS | **HORS D'OEUVRES**

DINNER OPTIONS



PLATED DINNER MENUS

Entrées include rolls & butter, choice of soup or house salad, (1) starch and (1) vegetable, (1) dessert, coffee and teas

If more than one entrée selection is requested, the price will be based off the highest priced entrée.

Please note the same starch and vegetable will be served with multiple entrées.

SOUP AND SALAD SELECTIONS

Creamy Wild Mushroom Soup

Italian Wedding Soup

House Salad

mixed baby & romaine greens tossed with spiced balsamic & extra virgin olive oil, garnished with sweet grape tomatoes, english cucumber and carrots

House Caesar \$2 additional charge

romaine, croutons, house creamy garlic parmesan, shaved cheese, caesar dressing

Crisphead Salad \$2 additional charge

with sweet grape tomatoes, cucumber, bacon bits & blue cheese dressing

Pear Salad \$2.5 additional charge

mixed greens with pears, blue cheese, candied pecans, berry port vinaigrette

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | **DINNER OPTIONS** | BEVERAGES
PLATED DINNER | DINNER BUFFET
SOUP AND SALAD SELECTIONS | ENTRÉE SELECTIONS I | ENTRÉE SELECTIONS II | DESSERT SELECTIONS

DINNER OPTIONS

PLATED DINNER MENUS

Entrées include rolls and butter, choice of soup or house salad, (1) starch and (1) vegetable, (1) dessert, coffee and teas

If more than one entrée selection is requested, the price will be based off the highest priced entrée.

Please note the same starch and vegetable will be served with multiple entrées.

ENTRÉE SELECTIONS

Pan Seared Salmon \$36 per person

brown rice pilaf, chef's vegetables, cucumber salsa

Baked Boston Blue Cod \$34 per person

herb bread crumb crust, lemon butter sauce, roasted redskin potatoes and chef's vegetables

Herb Crusted Breast of Chicken with Roasted Garlic \$31 per person

roasted garlic mashed potatoes, chef's vegetables, herbed pan jus

Chicken Schnitzel \$31 per person

herb spaetzle dumplings, lemon butter sauce

Braised Short Ribs \$40 per person

rustic mashed potatoes, chef's vegetables, red wine pan jus



BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | **DINNER OPTIONS** | BEVERAGES
PLATED DINNER | DINNER BUFFET
SOUP AND SALAD SELECTIONS | **ENTRÉE SELECTIONS I** | ENTRÉE SELECTIONS II | DESSERT SELECTIONS

DINNER OPTIONS

PLATED DINNER MENUS

Entrées include rolls and butter, choice of soup or house salad, (1) starch and (1) vegetable, (1) dessert, coffee and teas

If more than one entrée selection is requested, the price will be based off the highest priced entrée.

Please note the same starch and vegetable will be served with multiple entrées.

ENTRÉE SELECTIONS

Grilled Marinated Hand Cut Strip Steak \$42 per person

Parmesan scalloped potatoes, roasted asparagus, wild mushroom butter sauce

Four Cheese Ravioli \$28 per person

roasted garlic tomato cream sauce

Farfalle Parmesan \$28 per person

summer squash, peas, roasted peppers, parmesan cream sauce

Roasted Garlic Pesto Pasta \$29 per person

chicken, spinach, roasted onions, mushrooms, sun dried tomato, house pesto

Can be made vegetarian



BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | **DINNER OPTIONS** | BEVERAGES
PLATED DINNER | DINNER BUFFET
SOUP AND SALAD SELECTIONS | ENTRÉE SELECTIONS I | **ENTRÉE SELECTIONS II** | DESSERT SELECTIONS

DINNER OPTIONS



PLATED DINNER MENUS

Entrées include rolls and butter, choice of soup or house salad, (1) starch and (1) vegetable, (1) dessert, coffee and teas

If more than one entrée selection is requested, the price will be based off the highest priced entrée.

Please note the same starch and vegetable will be served with multiple entrées.

DESSERT SELECTIONS

New York-style cheesecake with berry sauce

Triple chocolate cake

Carrot cake

Assorted cookies and brownies

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | **DINNER OPTIONS** | BEVERAGES
PLATED DINNER | DINNER BUFFET
SOUP AND SALAD SELECTIONS | ENTRÉE SELECTIONS I | ENTRÉE SELECTIONS II | **DESSERT SELECTIONS**

DINNER OPTIONS



DINNER BUFFET MENU

*Buffets include rolls and butter, coffee, decaffeinated coffee and teas
Choose (2) salads, (2) or (3) entrées, (1) starch and (1) vegetable, dessert sampler*

Two Entrées \$40 per person Three Entrées \$45 per person

SALAD SELECTIONS

House Salad

mixed baby & romaine greens tossed with spiced balsamic & extra virgin olive oil, garnished with sweet grape tomatoes, english cucumber and carrots

Caesar Salad

romaine, croutons, house creamy garlic parmesan, shaved cheese

Crisphead Salad

sweet grape tomatoes, cucumber, bacon bits & blue cheese dressing

House Adobo Slaw

carrots, cabbage and spicy mayo

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | **DINNER OPTIONS** | BEVERAGES
PLATED DINNER | **DINNER BUFFET**
SALAD SELECTIONS | ENTRÉE SELECTIONS | STARCH, VEGETABLE, DESSERT

DINNER OPTIONS

DINNER BUFFET MENU

*Buffets include rolls and butter, coffee, decaffeinated coffee and teas
Choose (2) salads, (2) or (3) entrées, (1) starch and (1) vegetable, dessert sampler*

Two Entrées \$40 per person Three Entrées \$45 per person

ENTRÉE SELECTIONS

Roasted Salmon cucumber salsa

Chicken Schnitzel lemon parsley sauce

Sliced Pork Loin “Ribeye” roasted corn sauce

Sliced Flank Steak wild mushroom butter

Lemon Rosemary Marinated Chicken Medallions pan jus

Penne Pasta spinach, roasted onions, mushrooms, sun dried tomato, house pesto



BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | **DINNER OPTIONS** | BEVERAGES
PLATED DINNER | **DINNER BUFFET**
SALAD SELECTIONS | **ENTRÉE SELECTIONS** | STARCH, VEGETABLE, DESSERT

DINNER OPTIONS



DINNER BUFFET MENU

*Buffets include rolls and butter, coffee, decaffeinated coffee and teas
Choose (2) salads, (2) or (3) entrées, (1) starch and (1) vegetable, dessert sampler*

Two Entrées \$40 per person Three Entrées \$45 per person

STARCH SELECTIONS

Herb roasted redskin potatoes
Roasted assorted color fingerling potatoes
Parmesan scalloped potatoes
Roasted garlic mashed potatoes
Herb spaetzle dumplings
Brown basmati rice

VEGETABLE SELECTIONS

Seasonal beans
Chef's roasted seasonal vegetables
Roasted asparagus
Roasted baby carrots

PASTRY CHEF DESSERT SAMPLER

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | **DINNER OPTIONS** | BEVERAGES
PLATED DINNER | **DINNER BUFFET**
SALAD SELECTIONS | ENTRÉE SELECTIONS | **STARCH, VEGETABLE, DESSERT**

BEVERAGE PACKAGES



HOLIDAY INN BRANDS

One bartender for 75 guests at \$100 each.

Beverage package includes imported beer, domestic beer, house wine, mineral water, juices and soft drinks

Dewar's White Label

Smirnoff

Bacardi Superior

Sauza Blanco

Beefeater

Jim Beam

Canadian Club

2 hours - **\$21 per guest, per hour**

3 hours - **\$28 per guest, per hour**

4 hours - **\$32 per guest, per hour**

Every hour thereafter additional \$4 per guest, per hour

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | **BEVERAGES**
HOLIDAY INN BRANDS | PREMIUM BRANDS | BANQUET BEVERAGES I | BANQUET BEVERAGES II | BANQUET WINE LIST

BEVERAGE PACKAGES

PREMIUM BRANDS

One bartender for 75 guests at \$100 each.

Beverage package includes imported beer, domestic beer, house wine, mineral water, juices and soft drinks

Johnnie Walker Black Label

Absolut 80

Captain Morgan Original Spice

Jose Cuervo Gold Special

Bombay Sapphire

Maker's Mark

Campari

2 hours - **\$27 per guest, per hour**

3 hours - **\$32 per guest, per hour**

4 hours - **\$36 per guest, per hour**

Every hour thereafter additional \$6 per guest, per hour



BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | **BEVERAGES**
HOLIDAY INN BRANDS | **PREMIUM BRANDS** | BANQUET BEVERAGES I | BANQUET BEVERAGES II | BANQUET WINE LIST

BEVERAGE PACKAGES



BANQUET BEVERAGES

One bartender per 75 guests at \$100 each.

HOLIDAY INN BRANDS **\$6 per drink**

Dewar's White Label

Smirnoff

Bacardi Superior

Sauza Blanco

Beefeater

Jim Beam

Canadian Club

PREMIUM BRANDS **\$7 per drink**

Johnnie Walker Black Label

Absolut 80

Captain Morgan Original Spice

Jose Cuervo Gold Special

Bombay Sapphire

Maker's Mark

Campari

COGNACS **\$8 EACH**

Courvoisier V.S.O.P.

CORDIALS **\$8 EACH**

A selection of popular liqueurs

BREAKFAST SELECTIONS | LUNCH OPTIONS | BREAK TIME | HORS D'OEUVRES & RECEPTION | DINNER OPTIONS | **BEVERAGES**
HOLIDAY INN BRANDS | PREMIUM BRANDS | **BANQUET BEVERAGES I** | BANQUET BEVERAGES II | BANQUET WINE LIST

BEVERAGE PACKAGES



BANQUET BEVERAGES

One bartender per 75 guests at \$100 each.

IMPORTED BEER

\$6 each

Heineken
Stella Artois
Corona Extra

DOMESTIC BEER

\$5 each

Budweiser
Bud Light

MINERAL WATER & JUICE **\$3.5 each**

ASSORTED SOFT DRINKS **\$3.5 each**

HOUSE WINE BY THE GLASS **\$7 per glass**

Canyon Road, **Chardonnay**, California
Canyon Road, **Merlot**, California
Canyon Road, **Cabernet Sauvignon**, California

CASH BAR

Additional 50¢ per drink. One cashier per 75 guests at \$100 each.
One bartender per 75 guests at \$100 each. Minimum \$300 in beverage sales required.

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BANQUET WINE LIST

SPARKLING WINES

Villa Sandi, Brut , Prosecco, “Il Fresco”, Veneto, Italy, NV	52
Domaine Ste. Michelle, Brut , Columbia Valley	40

SWEET WHITE/BLUSH WINES

Beringer, White Zinfandel , California	28
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LIGHTER INTENSITY WHITE WINES

Stone Cellar, Pinot Grigio , Culinary Collection, California	28
Danzante, Pinot Grigio , delle Venezie, Italy	32

FULLER INTENSITY WHITE WINES

Stone Cellar, Chardonnay , Culinary Collection, California	28
Canyon Road, Chardonnay , California	33

LIGHTER INTENSITY RED WINES

Stone Cellar, Merlot , Culinary Collection, California	28
Canyon Road, Merlot , California	33

FULLER INTENSITY RED WINES

Stone Cellar, Cabernet Sauvignon , Culinary Collection, California	28
Sterling Vineyards, Cabernet Sauvignon , California	36
Canyon Road, Cabernet Sauvignon , California	33