



Holiday Inn

The Holiday Inn Bloomington-Normal

Catering Menu



Holiday Inn

Breakfast Selection

Plated - All plated breakfasts include choice of oatmeal or fruit cup along with coffee service and orange juice.

Farm Fresh - \$13

Scrambled eggs, choice of sausage or bacon, and hash browns.

Griddle Delight - \$13

French toast or pancakes with maple syrup and side of apple topping, sausage and hash browns.

Radisson Healthy Choice - \$14

Egg white omelet, turkey bacon, seasoned roasted tomato.

Buffet – All breakfast buffets include coffee service along with selection of bottled juices.

Continental Buffet \$12

Variety of individually boxed cereal with 2% and skim milk. Assortment of donuts, fruit danishes, muffins, and breakfast bars. Whole fresh fruit, yogurt and toasted granola.

Breakfast Buffet \$14

Scrambled eggs with selection of toppings, hash browns, and choice of breakfast meat (bacon, sausage, ham). Fresh cut fruit and assorted breakfast breads.

Deluxe Buffet \$18

Scrambled eggs with selection of toppings, hash browns, choice of breakfast meat (bacon, sausage, ham), biscuits with country style gravy. Fresh cut fruit, yogurt, toasted granola and assorted breakfast breads.



Morning Breaks

Coffee and Donuts \$12

Assorted variety of donuts, fruit danishes and muffins with butter and jam. Fresh brewed coffee with shaved chocolate, whipped cream, cinnamon and flavored creamer.

Fruit, Bagels, Yogurt \$12

Fresh cut fruit, variety of bagels with flavored cream cheese and butter, and assorted low fat yogurts and toasted granola. Selection of bottled juices and fresh brewed coffee.

Breakfast Sandwich Selection \$14

Choice of sausage biscuit, ham and cheese croissant, or English muffin egg sandwich along with a variety of whole fresh fruit. Selection of bottled juices and fresh brewed coffee.

Breakfast a la Carte

Food

donuts, danishes, muffins/doz \$24
assorted bagels with cream cheese/doz \$24
warm cinnamon rolls/doz \$24
sausage biscuit/doz \$34
ham and cheese croissant/doz \$34
english muffin egg sandwich/doz \$34
whole fresh fruit/doz \$18
fresh cut fruit/person \$5
oatmeal and dried fruit/person \$5
breakfast bars/doz \$14
assorted flavored yogurt/doz \$14
toasted granola/lb \$14

Beverage

coffee/gal \$29
decaffeinated coffee/gal \$29
hot tea/gal \$25
hot chocolate/gal \$25
iced tea/gal \$25
lemonade/gal \$25
soda \$2.50
bottle water \$2.50
individual bottled juice \$3
flavored vitamin water \$4
iced coffee \$5



Specialty Breaks

Pretzel Break \$13

Buttered popcorn, roasted salted peanuts, potato chips with french onion dip, and warm soft baked pretzels with spicy brown mustard and cheese dipping sauce.

Sweet Treats \$13

Variety of soft baked cookies, chocolate brownies, and a chocolate, vanilla, and strawberry ice cream sundae bar with an assortment of toppings.

Pizza and Wings \$16

Fresh baked pizza with toppings, vegetable crudité with blue cheese and ranch dip, choice of bone-in or boneless wings with variety of sauce selection; mild, hot, spicy bbq, garlic parmesan, lemon pepper.

Taco Bar \$16

Tortilla chips with fresh pico de gallo and guacamole, hard and soft shell flour tortillas, beans and spanish rice, seasoned ground beef, fajita style chicken, authentic Chihuahua queso dip; Served with full taco toppings bar including: shredded cheese, sour cream, jalapenos, black olives, salsa.

Sliders and Fries \$16

Hand cut fries, bbq pulled pork, angus beef slider patties, hawaiian rolls, assorted cheese and toppings.



Meeting Packages

Let us remove the stress and worry from your meeting planning with one of our meeting packages. All packages include pad, pen, mint, and water at each of your guest's table settings. We also take care of your equipment needs by providing the following audio/visual equipment: LCD projector, screen, podium, wireless microphone, laser pointer, audio hook up, and complimentary Wi-Fi. Our onsite audio/visual experts will ensure that your presentation runs smooth with technical support throughout the day. Please select one of the following packages. Prices based on a per person basis:

Half day package \$24

Full beverage service including coffee, bottled juices and soda, the Coffee and Donut Break, and box lunch.

Half day deluxe package \$28

Full beverage service including coffee, bottled juices, and soda, choice of AM break, and choice of soup and sandwich or plated lunch entrée.

Full day package \$32

Full beverage service including coffee, bottled juices and soda, the Coffee and Donut Break, box lunch, and Pretzel Break or Sweet Treats Break.

Full day deluxe package \$36

Full beverage service including coffee, bottled juices and soda, choice of AM break, choice of soup and sandwich or plated lunch entrée, and a specialty break



Sandwich Selection

All sandwiches served with iced tea, coffee, and chips. Soup or fries are available for \$2.00 each.

Cold Sandwiches

deli meat trio hoagie \$11
italian hero club \$11
vegetarian wrap \$13
turkey club wrap \$13
chicken bacon ranch wrap \$13

Hot Sandwiches

grilled cheese, tomato, and bacon \$11
cuban sandwich \$11
chicken parmesan \$13
bbq pulled pork \$13
flat iron steak \$15

Box Lunch and Sandwich Buffet

Box Lunch \$14

Choice of cold sandwich or wrap, individual bag of chips, cookie, and soda.

Design your own deli buffet \$17

Your choice of cold side along with assorted breads, deli meats, cheese, and relish tray served with chips and dip, cookies and soda.

Soups and Salads

Soup Selection *with bread*

broccoli cheddar \$4
tomato bisque \$4
chicken tortilla \$5
loaded baked potato \$5

Side Salads

mixed garden salad \$4
caesar salad \$4
spinach and strawberry \$5
asian kale \$6

Salad Entrées *with bread*

chef salad \$17
cobb salad \$17
southwestern chicken \$19
grilled steak salad \$19



Soup and Salad Buffet – Choice of 2 soups, mixed garden greens with salad bar toppings and bread \$14

Plated Lunch Entrées served with salad, bread, cookie or brownie, iced tea and coffee

chicken a la king - served over bed of seasoned wild rice \$17

italian meatloaf - served with garlic mashed potato and chef's choice vegetable \$19

battered cod fillet - traditional fish and chips with side of cole slaw \$17

pesto pasta primavera - served with chef's choice vegetable \$17

Buffet Selection served with cookie platter, iced tea and coffee or upgrade to chef's choice dessert station for \$3/person

Radisson Choice Buffet

2 Entrée Buffet \$26 or 3 Entrée Buffet \$31

Create your own buffet by choosing from the following options:

2 cold sides- mixed garden salad, fresh spinach and strawberry salad, green bean with tomato and onion salad, fresh fruit salad, cherry tomato caprese salad, macaroni salad, home-style potato salad.

2 hot sides- seasoned roasted vegetables, green beans with bacon, garlic herb mashed potatoes, asiago smashed potatoes, roasted baby potatoes with herbs, mushroom risotto, baked beans, home-style macaroni and cheese.

2 or 3 entrees- smothered pork loin, southern fried chicken, seasoned grilled chicken breast, asiago chicken, mongolian beef, beef tenderloin with mushroom sauce, buttermilk battered catfish, lemon pepper cod fillet, pesto penne primavera, roasted portabella mushroom and peppers.

Specialty Buffets

On the Grill

Mixed garden salad and dressing, potato salad, beef

franks, charbroiled beef hamburger patties, grilled chicken breast, variety of fresh breads and rolls, assortment of

deli cheeses, condiments and relish tray, chips and dip.

\$23



Taste of Italy
Caesar salad with seasoned croutons and dressing, cherry tomato caprese salad, penne pasta with choice of marinara or alfredo sauce, italian herb grilled chicken, and seasoned

roasted vegetables; served with parmesan breadsticks.

\$26

Asian Inspired

Asian kale salad with ginger sesame dressing, seafood salad,

white rice with side of soy sauce, vegetable lo mein, steamed pork dumplings, choice of orange chicken or mongolian beef; served with crab rangoon and fortune cookies.

\$28

Plated Dinners with side salad, plated dessert, rolls, iced tea and coffee

Chicken paired with chef's choice starch and vegetables

asiago chicken \$24

chicken cordon bleu \$26

bruschetta grilled chicken \$28

Pork paired with chef's choice starch and vegetables

pork chop \$24

pork tenderloin \$27

Beef paired with chef's choice starch and vegetables

8oz grilled sirloin \$29

braised short rib \$35

filet mignon \$41

Seafood paired with chef's choice starch and vegetables

garlic shrimp skewer \$31

oven baked salmon \$37

chilean seabass \$44

Vegetarian and Dietary Menu

Vegetarian

cheese lasagna roll \$22

eggplant parmesan \$24

Vegan

grilled portabella mushroom \$24

vegan chili and rice \$24

Dietary

All meals can be prepared for low fat, low sodium, low cholesterol, and gluten free restrictions.

Dessert Selection A La Carte

Individual plate pricing

key lime pie \$4

apple crumble pie \$4

strawberry shortcake \$4

chocolate spoon cake \$5



lemon berry mascarpone \$5

new york cheesecake \$5

cheese cake pops \$4

assorted cake flights \$5

ice cream sundae station \$6

chef's assorted dessert station \$6

Per person pricing

gourmet cookie platter \$2

chocolate brownie platter \$2



Enhancements

Upgrade your event with one of our enhancement stations. Prices are listed on a per person basis for 90 minutes of service. An additional fee of \$125 applies to any station requiring an attendant with the option to have any of the enhancements as an active station with one of our chefs.

Omelet Station \$5

Selection of farm fresh eggs or egg whites with a variety of breakfast meats, vegetables, and cheeses to create your own three egg omelet.

Comfort Foods Bar \$7

Choice of garlic mashed potatoes, macaroni and cheese, or asiago herb risotto with a toppings bar selection of bacon, chives, sour cream, and shredded cheeses.

Carved Beef Station \$7

Garlic and pepper spiced top round of beef accompanied with au jus, fresh ground horseradish root and condiments.

Carved Turkey Station \$7

Turkey seasoned with fresh sage and served with pan gravy, cranberry sauce, and buttered rolls.

Bloody Mary Bar \$12

Selection of premium vodka and vodka flavors with our traditional and spicy bloody mary mixes and an assortment of toppings to garnish your drink.

Martini Bar \$14

Top shelf gin and vodka, traditional and flavored, with a variety of gourmet stuffed olives, garnishes and mixers to make any of your favorite martinis, shaken or stirred.



Hors D'oeuvres

	<u>Cold hors d'oeuvres per 50</u>	<u>Reception Displays per 100</u>
<u>Hot hors d'oeuvres per 50</u>		
spanakopita \$75	shrimp cocktail shooter \$75	vegetable crudité \$125
bbq meatballs \$75	veggie shooter \$75	artichoke dip and hummus \$125
battered cheese curds \$75	fruit and cheese skewer \$75	dollar roll sandwich platter \$150
santa fe egg rolls \$85	raspberry brie crostini \$85	fresh cut fruit tray \$150
Asian chicken skewer \$85	crab stuffed cucumber \$85	cheese and cracker display \$175
basil mozzarella flatbread \$85	balsamic tomato caprese \$100	shrimp cocktail display \$250
bacon wrapped shrimp \$100	cherry tomato bruschetta \$100	smoked salmon platter \$275
garlic butter shrimp \$100	smoked salmon crostini \$115	italian antipasto platter \$275
	greek olive skewer \$115	

Bars

Cash Bar Menu

soda \$2.50

domestic bottles \$4

import bottles \$5

house wine \$5.50

call brand mixed drinks \$5.50

premium brand mixed drink \$6.50 and up

Host Bar Pricing

call brand package

1st hour \$16

additional hours \$12/hour

premium brand package

1st hour \$21

additional hours \$14/hour

Table Service

house wine \$19

specialty wine -- market price

Kegs

domestic \$300

import and specialty - - market price

Cocktails by the gallon

champagne punch \$63

rum fruit punch \$63

bourbon lemonade \$66

traditional margarita \$66

cosmopolitan \$70

caramel appletini \$70

cucumber martini \$72

blue ice martini \$72

*Passed cocktail service is available at \$6 per guest per hour of service with choice of 2 cocktails

**All bars must meet a minimum of \$150 in sales. The representative on the signed contract will be responsible for the difference in balance if the minimum is not met.



AV Equipment Rental

Audio

hand held mic \$75

lavalier mic \$75

mic stand \$25

4 channel audio mixer \$75

conference phone \$65

Video

lcd projector \$100

drop down screen \$45

tripod screen \$45

tv w/ dvd \$60

laser pointer/clicker \$20

Meeting Accessories

extension cord \$10

power strip \$10

easel \$25

white board \$30

flip chart \$35

table top podium \$35

standing podium \$45

stage 8'x8' \$100

***Any audio/visual equipment on the finalized banquet event order will be charged to the final bill regardless of use.



General Information

Function space - The Hotel reserves the right to reassign function rooms.

Function requirements - All meeting requirements, menu requests and other food or beverage selections should be confirmed no later than 10 business days prior to the function date. Changes in arrangements, within 24 hours, will be subject to additional labor charges.

Room rental and schedules - Room rental fees will be negotiated with meal functions. Charges will vary for partial day, evening or 24 hour rentals. Rooms must be vacated promptly as scheduled. Additional hours may be added to your function at a rate of \$300 per hour pending availability.

Deposits - A non-refundable deposit of 25-100% of the anticipated billing may be required at time of definite booking based on the nature of the function. Balance will be due 3 business days prior to the function with the guarantee of attendance.

Cancellations - Cancellation charges apply. Please consult your contract or banquet event order for details.

Food and beverage services - All food and beverage must be supplied by the hotel. No outside food and beverage is allowed. Substitutions may be made for dietary and religious instances. Any substitution of food and/or beverage must be confirmed at the time of guarantee. Substitutions must not exceed 5% of the total guaranteed attendance. Food and beverage may not be removed from the hotel premises without prior arrangement and a signed waiver of release. Prices are subject to change without notice. Your menu pricing is guaranteed with a signed and executed banquet event order at 10 days prior to your function.

Beverage services must be coordinated with the catering department in accordance with state/county/local laws and hotel policy. All beverages must be provided by the hotel.

Guarantee policy - A final minimum guarantee of attendance must be received 72 hours prior to the event. This is a minimum number for which you will be charged. An increase in the guaranteed attendance will be accepted up to 24 hours prior to the event. The guarantee listed on the event order will apply if not revised 72 business hours prior to the event.

Tax and service charge - All prices are subject to a service charge of 20% and applicable city/state taxes (10.75%), unless otherwise noted.

Labor charges - A labor charge of \$100 may be assessed for meal functions of less than 20 persons.

Banquet room liability - The hotel reserves the right to inspect and control all private functions. Damage to the premises will be charged to the representative on the signed contract at actual repair or replacement cost. Please note the following:

No posters or signs are to be located in the hotel lobby or pre-function area without written consent from hotel management. Scotch tape, staples, pushpins or potential damaging fasteners may not be used to hang signs or other materials on any walls. Easels are available for the displaying of signage. The staff will assist in the hanging of any banners for group functions. Please consult with your sales representative for any additional pricing on the hanging of banners. The use of glitter, confetti, rice, or any other material that would require more than standard clean-up is prohibited and may result in an additional cleaning fee of \$100 per hour. Please consult with the catering and sales staff with any questions on décor.

Electrical Equipment - Any meeting requiring sound, lighting, electrical hook-ups, or engineering work must provide appropriate information pertaining to the set up no later than 10 days in advance.

Coat check - The coat room is open and available to all conference center event guests free of charge. The option of coat check with attendant is available upon request for the fee of \$30 per hour per attendant.

Vendors and storage - The sales and catering department will be happy to provide a list of preferred vendors for decorators, florists, lighting and sound, and photographers. The storage of event decorations and meeting materials at the hotel prior to the scheduled event time may be coordinated with the sales and catering staff upon request pending availability of storage space. This includes decorations and meeting materials that will be shipped directly to the hotel.

Security - Security staff may be required for an event at the request of the manager of the hotel. The catering and sales department will assist in making arrangements. The hotel reserves the right to approve, coordinate, and monitor any supplemental security services. The hotel assumes no responsibility for items left in any area of the hotel, locked or otherwise.

