

HOLIDAY INN BY THE BAY

WEDDING MENU

ALL PACKAGES INCLUDE CHEF'S CHOICE DESSERT AND FRESH BREWED
COFFEE. PRICES ARE ALL INCLUSIVE.



PLATED DINNER RECEPTION

(Price based on entrée selection)

DISPLAYED APPETIZERS

Garden Vegetable Crudites: with Two Chef Choice Dips ^{GF} ^V

Cheese Platter: made with Imported and Local Cheeses ^{GF} 

Charcuterie Platter: Olive Medley, Marinated Artichoke
Hearts, Roasted Davina Tomatoes, Pepperoncini, Salami,
Prosciutto, Capicola, Chorizo, Mortadella ^{GF}

PASSED APPETIZERS

(Choose up to Four Appetizers)

- Mini Beef Wellingtons with Demi-Glaze
- Cucumber Bites with Herb Cream Cheese 
- Vegetable Spring Rolls with Duck Sauce 
- Truffle Mac and Cheese Tart 
- Lobster Arancini with Marinara Sauce
- Teriyaki Chicken Skewer
- Chili Glazed Pork Belly ^{GF}
- Bruschetta Crostini ^V

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SELECT A SALAD

Caesar Salad: Romaine, Herbed Croutons, Shaved Parmesan, 

Garden Greens: Tomatoes, Carrots, Black Olives, Cucumbers, Herbed Croutons, Choice of Dressing **V**

Caprese Salad: Tomatoes, Fresh Basil, Mozzarella, Balsamic, Glaze, Extra Virgin Olive Oil, Sea Salt Flakes **GF V**

Maine Salad: Spring Mix, Toasted Sunflower Seeds, Blueberries, Goat Cheese, Blueberry Vinaigrette **GF**

PLATED DINNER OPTIONS

(Add \$4 per plate if you choose to serve more than one)

Stuffed Peppers: Bell Peppers Stuffed with Vegetable Paella and topped with Goat Cheese (\$55 per person) **GF** 

Apple Cider Pork Loin: Roasted Sliced Pork Loin with Apple Cider Demi-Glaze, Smoked Bacon Mash, and Whole Steamed Green Beans and Roasted Red Peppers (\$60 per person) **GF**

Rosemary Artichoke Chicken: Grilled Marinated Chicken topped with Rosemary Artichoke Gravy served with Truffle Fingerling Potatoes and Maple Glazed Brussels Sprouts (\$60 per person)

Baked Salmon Filet: Topped with Grain Mustard Sherry Cream Sauce served with Paella Rice and Seasonal Vegetables (\$67 per person) **GF**

Filet Mignon: 8 oz Juicy Filet Mignon topped with Caramelized Onion Demi-Glaze or Chef's Choice Compound Butter, served with Chorizo Mashed Potatoes and Steamed Broccoli (\$81 per person) **GF**

Maine Lobster Tail and Petit 5 oz Filet Mignon: Surf and Turf served with Drawn Butter, Lemon, Caramelized Onion Demi-Glaze, accompanied by Garlic Mashed Potatoes and Steamed Asparagus (Market Price per person) **GF**

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BUFFET DINNER RECEPTION

PER PERSON FOR TWO ENTRÉES: \$70

PER PERSON FOR THREE ENTRÉES: \$76

RECEPTION

Garden Vegetable Crudites: Two Chef Choice Dips - display  

Spinach Artichoke Dip: With House Pita Chips - display 

Bacon Wrapped Scallops: With Rosemary Glaze - passed 

Bruschetta Crostini - passed 

DINNER OPTIONS

(Please choose two or three entrées)

Choice of Entrees:

- Sliced Breckenridge Style Marinated Flank Steak with Balsamic Glaze 
- Rosemary Artichoke Chicken
- Roasted Sliced Pork Loin with Apple Cider Demi-Glaze 
- Baked Salmon with Grain Mustard Sherry Cream Sauce 
- Panko Crusted Baked Haddock with Lemon Beurre Blanc
- Wild Mushroom Ravioli with Vodka Sauce 
- Eggplant Parmesan with Vegetable Ragu Sauce 

Sides:

- Caesar Salad or Garden Salad 
- Roasted Garlic Red Potatoes  
- Roasted Seasonal Vegetable Medley  
- Assorted Rolls and Butter

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SURF AND TURF BUFFET

\$70 PER PERSON

RECEPTION

- Local and Imported Cheese Platter** - display (GF)
- Smoked Salmon and Lemon Thyme Aioli on Cucumber** - passed (GF)
- Chilled Jumbo Shrimp with Cocktail Sauce** - display (GF)
- Mini Beef Wellingtons with Demi-Glaze** - passed

ENTRÉE AND SIDES

- **Sliced Breckenridge Style Marinated Flank Steak with Balsamic Glaze** (GF)
- **Seafood Paella with Fresh Muscles, Shrimp, and Scallops** (GF)
- **Caesar Salad:** Romaine Lettuce, Shaved Parmesan, Herb Croutons, Fresh Parsley
- Lobster Bisque
- Truffle Fingerling Potatoes (GF) (V)
- Whole Steamed Green Beans with Roasted Red Peppers (GF) (V)
- Assorted Rolls and Butter

Dessert:

- Blueberry Cobbler