

# CATERING MENUS



*Holiday Inn*

**MACON NORTH**



## **Breakfast Selections**

*(Reserved for Groups of 15 or More)*

### ***Rise & Shine Continental Breakfast Buffet***

An Assortment of Muffins, Pastries and Breakfast Breads, served with Cream Cheese, Butter, Honey, Peanut Butter and Fruit Preserves, Seasonal Fruit or Fresh Fruit Salad, Freshly Brewed Certified Rainforest Alliance Regular Coffee and an Assortment of Fresh Juices.

**\$11.95 per person**

### ***The Bagel Bar Buffet***

Selection of Seasonal Fruit or Fresh Fruit Salad served with a variety of Bagels and an assortment of toppings, including Cream Cheeses, Fruit Preserves, Peanut Butter and Honey. Served with an assortment of Fresh Juices and Certified Rainforest Alliance Regular Coffee, and Decaffeinated Coffee or Tea (Smoked salmon spread available upon request.)

**\$12.95 per person**

### ***The Good Start Buffet***

Scrambled Eggs, Choice of Two Breakfast Meats – Bacon, Sausage Patties, Sausage Links, Ham, Turkey Sausage, choice of One Side Item - Home Style Potatoes, Hash Brown Rounds, Oatmeal or Cheese Grits, and Freshly Baked Biscuits or Croissants, served with an Assortment of Fresh Juices and Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

**\$15.95 per person**

### ***Breakfast Sandwich Buffet***

Assortment of Breakfast Sandwiches – Bacon, Egg and Cheese on Wheat, Sausage and Egg Croissant, Chicken Biscuit and Ham, Egg and Cheese on White, choice of one side - Home Style Potatoes, Hash Brown Rounds or Fresh Fruit Salad, served with Freshly Brewed Certified Rainforest Alliance Regular Coffee and an Assortment of Fresh Juices

**\$15.95 per person**

*\$50 Service Charge for groups less than 15 people  
All Prices are Subject to 22% Service Charge and Applicable Taxes.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

### ***Ala Carte***

These items can be added to a breakfast buffet

*Prices per person*

Yogurt	\$2 each
Yogurt Parfait	\$4 each
Whole Fruit	\$2 each
Fresh Fruit Salad	\$3 each
Sliced fruit tray	\$4 each
Granola bars	\$2 each
Whole/2% Milk	\$2 each
Fruit Juices	\$2.50 each
Oatmeal	\$2 each
Grits	\$2 each
Biscuits	\$2 each
Biscuits and Gravy	\$4 each
Assorted Danish	\$4 each
Assorted Muffins	\$4 each
Assorted Donuts	\$2 each
Bagels with Cream Cheese	\$4 each
Sausage Biscuits	\$5 each
Ham & Cheese Croissants	\$5 each
Signature French Toast	\$5 each

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## **Lunch Selections**

*(Reserved for Groups of 15 or More)*

*(Available 11:30 am to 2:00pm)*

### ***The Road Trip Deli Buffet***

Potato or Pasta Salad, Potato Chips, White and Wheat Breads and Hoagie Rolls served with Fresh Selection of Turkey, Ham, Roast Beef, Tuna or Chicken Salad Accompanied with Assorted Sliced Cheeses, Lettuce, Tomato and Pickle Spears  
Chef's Selection of Dessert and Iced Tea

**\$12.00 per person**

### ***Classic Sandwiches***

Order a variety of Sandwiches served on platters as a sandwich buffet, includes your choice of Classic Tossed Salad, Potato Salad or Pasta Salad, Potato Chips, Cookies and Brownies, Iced Tea

Chicken Salad on Wheat  
Turkey Club on Croissant,  
Smoked Ham and Swiss on White  
Roast Top Round of Beef on Roll  
(Grilled Veggie Wraps available upon request)

**\$13 per person**

Classic Sandwiches can be served as a box lunch, complete with your sandwich selection  
Pasta Salad, Cookie, Pickle Spear, Potato Chips and Soda selection for

**\$15.00 per person**

### ***Caesar Salad Buffet***

Freshly chopped Romaine Lettuce, grilled and fried Chicken Breast, Parmesan Cheese, Croutons, Tomatoes, and Red Onions, served with Garlic Bread  
Cookies and Brownies and Iced Tea

**\$15.00 per person**

### ***Chef Salad Buffet***

Chopped Greens with Julienne Turkey and Ham, Swiss and Cheddar Cheese, Tomatoes, Boiled Eggs, Red Onions, Cucumbers and Black Olives with choice of Three Dressings and served with Warm Rolls, Cookies and Brownies and Iced Tea.

**\$16.00 per person**

### **Add Soup to any of these Buffets**

Chicken Gumbo, Loaded Potato, Vegetable, Broccoli Cheddar, Tomato

**\$2.00 per person**

**Soft Drinks available per consumption - \$2 each**

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## **Theme Hot Buffets**

### **The Kudzu Cookout**

Southern Fried Chicken, BBQ Pulled Pork, Baked Beans or Black-eyed Peas,  
Corn on the Cob or Potato Salad, Freshly Baked Biscuits or Corn Muffins  
Fruit Cobbler and Iced Tea  
**\$22.00 per person**

### **Grandma's Kitchen**

Baked Chicken Quarters, Chopped Steak with Mushroom Gravy,  
Mashed Potatoes, Green Beans or Black-eyed peas, Cornbread,  
Fruit Cobbler and Iced Tea  
**\$22.00 per person**

### **Fisherman's Wharf**

Country Fried Cod, Fried Popcorn Shrimp, French Fries or Hand Cut Potato Chips,  
Hush Puppies or Rolls and Coleslaw,  
Chef's Selection of Dessert and Iced Tea  
**\$22.00 per person**

### **Roman Holiday**

Beef or Vegetable Lasagna, Chicken Parmesan, Balsamic Grilled Vegetables,  
Caesar Salad and Garlic Bread,  
Chef's Selection of Dessert and Iced Tea  
**\$22.00 per person**

### **Grand Slam Buffet**

Choose one from each column - **\$16 per person**  
Choose two from each column - **\$20 per person**  
Choose three from each column - **\$22 per person**

### **Main Courses**

3<sup>rd</sup> lb Hamburgers  
Hickory Smoked BBQ Chicken  
1/4 lb Hot Dogs  
BBQ Pulled Pork

### **Choice of Sides**

Potato Salad  
Coleslaw  
Baked Beans  
Green Beans  
Corn on the Cob  
Hand Cut Potato Chips  
Classic Tossed Salad

### **Served With**

Lettuce, Tomato, Onion, Cheese Slices, Pickles, Cookies and Brownies and Iced Tea

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**Lunch Build Your Own Buffet**

**Choose Entrée**

Southern Fried Chicken  
Herbed Baked Chicken Breast  
Hickory Smoked Chicken  
Fried Cod  
Grilled Tilapia  
Braised Pork Chops  
Roasted Pork Loin  
Chopped Steak & Mushroom Gravy  
Cubed Steak and Gravy

**Choose Two Sides**

Fresh Vegetable Medley  
Steamed Broccoli  
Green Beans  
Turnip Greens  
Black-eyed Peas  
Butter Beans  
Buttered Corn  
Rice Pilaf  
Herb Roasted Potatoes  
Mashed Potatoes  
Sweet Potato Soufflé

**Served with**

Garden Salad with two Dressings, Chef's Choice of Dessert  
Warm Rolls and Iced Tea

**One Entrée**

**\$22.00 per person**

**Two Entrée**

**\$27.00 per person**

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## **The Mid Afternoon Snack Break**

*(Reserved for Groups of 15 or more)*

### **Grandma's Cookie Jar**

Large fresh baked Cookies and Chocolate Brownies  
Served with Certified Rainforest Alliance Coffee

**\$6.00 per Person**

### **The 7<sup>th</sup> Inning Stretch**

Warm Giant Soft Pretzels with Mustard and Cheese Dip, Pigs In A Blanket,  
Hand Cut Potato Chips with Ranch Dip, accompanied by  
assorted Soft Drinks and Bottled Water or Iced Tea and Lemonade

**\$8.50 per person**

### **The Health Nut**

Fresh Fruit Salad, Granola Bars, Fruit Bars & Terra Vegetable Chips,  
accompanied by assorted Bottled Fruit Juices & Bottled Water

**\$6.00 per person**

### **South of the Border**

Tortilla Chips served with Fresh Salsa and Layered Mexican Dip,  
Cinnamon-Sugar Fried Tortillas, accompanied by assorted  
Soft Drinks and Bottled Water or Iced Tea and Lemonade

**\$7.00 per person**

### **Mama Mia!**

Garlic Bread, Italian Meatballs and Fried Cheese Ravioli  
served with Marinara Dipping Sauce, accompanied by assorted  
Soft Drinks and Bottled Water or Iced Tea and Lemonade

**\$8.00 per person**

### **Going Greek**

Flaky Spinach and Feta stuffed Spanakopita, Classic Hummus with  
Pita Chips and Greek Pasta Salad, accompanied by assorted  
Soft Drinks and Bottled Water or Iced Tea and Lemonade

**\$10.00 per person**

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### **A La Carte Items**

Large Hot Pretzels	\$30.00 per dozen
Huge Fresh Baked Cookies	\$25.00 per dozen
Rich Chocolate Brownies	\$25.00 per dozen
Assorted Soft Drinks	\$3.00 each
Monster/Red Bull energy drinks	\$4.00 each
Fresh Brewed Coffee and Hot tea	\$30.00 per gallon
Bottled Water	\$3.00 each
Freshly Brewed Iced Tea	\$30.00 per gallon
Freshly Popped Popcorn	\$10.00 per bowl
Chips & Salsa	\$12.00 per bowl
Chips & Dip	\$14.00 per bowl
Snack Mix	\$8.00 per bowl
Fruit Juices	\$2.50 each

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## **Three Course Plated Lunches**

*(Reserved for Groups of 15 or More)*

Our plated affairs include choice of one salad, one entrée,  
choice of two side items and one dessert

### **Salads**

Field Greens with Grape Tomatoes, Onions and choice of Dressing  
Baby Spinach Salad topped with Bacon, Boiled Eggs and Red Wine Vinaigrette  
Caesar Salad with Parmesan Croutons  
Sliced Fresh Fruit Plate with Vanilla Yogurt Dressing

### **Entrée Selections**

10 oz Top Sirloin Steak with Sautéed Mushrooms	\$24.00
Chopped Steak with Mushroom Gravy	\$19.00
Smoked Beef Brisket	\$22.00
Marinated, Grilled Pork Chop	\$19.00
Bacon Wrapped Pork Loin Chop	\$22.00
Beef Lasagna	\$18.00
Hickory Smoked Chicken	\$20.00
Grilled Chicken with a Hunter Style Sauce	\$20.00
Chicken Parmesan	\$20.00
Chicken Cordon Bleu	\$21.00
Teriyaki Glazed Chicken with Grilled Pineapple	\$22.00
Blackened Salmon Filet	\$24.00
Lemon Basil Tilapia Filet	\$22.00

### **Sides**

Fresh Vegetable Medley  
Steamed Broccoli  
Green Beans Almandine  
Balsamic Grilled Vegetables  
Roasted Asparagus  
Rice Pilaf  
Mashed Potatoes  
Twice Baked Potatoes  
Herb Roasted Potatoes

### **Dessert**

Chocolate Layer Cake  
Carrot Cake  
New York Style Cheesecake  
Key Lime Pie

*\$50 Service Charge for groups less than 15 people  
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## **All Day Executive Package**

*(Reserved for Groups of 15 or More)*

Includes Unlimited Coffee, Tea, Soft Drinks and Bottled Water

### **Morning**

“Rise & Shine” Deluxe Continental Breakfast

### **Refresh**

Refresh Coffee, Soft Drinks, and Water

### **Lunch**

Your choice of any of our delicious Themed Lunch Buffet Selections  
Or Build Your Own Buffet Single Entrée Buffet Selections

### **Afternoon Break**

Refresh Coffee, Soft Drinks, and Bottled Water  
Choose selections from the Snack Break Choices

### **Snack Choices**

Assorted Baked Giant Cookies  
Chocolate Brownies  
Potato Chips with choice of Dip  
Warm Pretzels with Creole Mustard & Cheese Dip  
Veggie Tray with Dip  
Tortilla Chips with Garden Salsa  
Spinach and Artichoke Dip with Corn Chips  
Hummus and Pita Chips

**\$45.00 per person**

## **All Day Beverage Packages**

### **Beverage Package**

Assorted Sodas and Bottled Water  
**\$12.00 per person**

### **Executive Beverage Package**

Certified Rainforest Alliance Coffees, Assorted Teas, Soft Drinks,  
Bottled Water and Assorted Juices  
**\$15.00 per person**

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## **Hors D'oeuvre Displays**

### **International & Domestic Cheese Presentation**

Assorted Cheeses to Include Dill Havarti, Pepper Jack, Cheddar, Swiss, Smoked Gouda served with assorted Crackers and Wafers and Garnished with Fresh Fruit

**Small Platter-\$75.00 (20-30 people)**

**Large Platter-\$140.00 (up to 75 people)**

### **Sliced Fresh Fruit Presentation**

Sliced Seasonal Fruits, Melons and Berries Beautifully Displayed

**Small Platter-\$75.00 (20-30 people)**

**Large Platter-\$140.00 (up to 75 people)**

### **Vegetable Crudités**

Asparagus, Zucchini, Yellow Squash, Carrots, Celery, Broccoli, Cauliflower & Bell Peppers, served with a Specialty Dip

**Small Platter-\$70.00 (20-30 people)**

**Large Platter-\$120.00 (up to 75 people)**

### **Deluxe Chip and Dip Presentation (Min. 20 people)**

Potato Chips and Ranch or Onion Dip, Corn Tortilla Chips and Fresh Salsa, Pita Chips and Hummus or Spinach and Artichoke Dip

**\$5.00 per person**

### **The Mighty Antipasto Platter.**

An assortment of Olives, Roasted Peppers, Artichokes, Salami and other sumptuous items decoratively displayed, served with Baguette Toast Points.

**Small Platter-\$75.00 (20-30 people)**

**Large Platter-\$140.00 (up to 75 people)**

### **Classic Shrimp Cocktail**

Everybody's Favorite! Jumbo Shrimp served with Fresh Lemons and Classic Cocktail Sauce.

**125 Pieces-\$175.00 (feeds 20-25 people)**

### **Smoked Salmon**

Cold Smoked Salmon ornately displayed with traditional Garniture and Lemon Dill Cream Cheese.

**\$85.00 per 10 people**

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## Hot Hors D'oeuvres

Each Order is for 50 Pieces

Pigs in a Blanket	\$40.00 per order
Swedish Meatballs	\$45.00 per order
<b>Fried Ravioli</b>	\$45.00 per order
<b>Chicken Quesadillas</b>	\$85.00 per order
<b>Buffalo Wings with Celery Sticks and Blue Cheese</b>	\$70.00 per order
Hot Buffalo Chicken Dip with Crackers	\$45.00 per order
Sausage Stuffed Mushrooms	\$65.00 per order
Vegetable Spring Rolls <i>with Sesame Ginger Sauce</i>	\$65.00 per order
Chicken Satay	\$85.00 per order
Mini Beef Wellingtons	\$95.00 per order
Spanakopita	\$100.00 per order
<b>Spinach and Artichoke Dip</b>	\$45.00 per order
Mini Maryland Crab Cakes	\$100.00 per order
Crab Rangoon	\$50.00 per order
Barbeque Shrimp and Grits	\$100.00 per order
Assorted Canapés	\$150.00 per order

**Items in bold represent appetizers that we also serve in the hotel's restaurant.**

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### **The Dinner Bell**

*(Reserved for Groups of 15 or More)*

*(Served after 4pm)*

#### **The Backyard BBQ**

Southern Style Potato Salad, Cole Slaw  
Hickory Smoked Chicken, BBQ Pork Ribs  
Baked Beans, Corn on the Cob, Corn Muffins  
**\$35.00 per person**

#### **Southern Hospitality**

Fried Chicken, Country Fried Steak, Mashed Potatoes and Gravy,  
Black-eyed Peas, Buttered Corn, Turnip Greens, Coleslaw  
**\$34.00 per person**

#### **Leaning Tower Buffet**

Antipasto Tray, Caesar Salad, Chicken Parmesan, Beef or Vegetable Lasagna  
Balsamic Grilled Vegetables, Garlic Bread  
**\$35.00 per person**

#### **Bayou Bash**

Classic Tossed Salad with two Dressings,  
Low Country Broil, Chicken Gumbo, Red Beans and Rice,  
Okra and Tomatoes  
**\$32.00 per person**

#### **Fisherman's Wharf**

Fried Cod, Shrimp Scampi, Green Beans Almandine,  
Twice Baked Potatoes, Garlic Bread, Caesar Salad  
**\$34.00 per Person**

#### **Served with**

Chef's Choice of Dessert  
Warm Rolls and Iced Tea

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## **Build Your Own Buffet**

*(Reserved for Groups of 15 or More)*

### **Choose two salads**

Classic Tossed Salad with Dressing  
Creamy Potato Salad  
Pasta Salad  
Classic Caesar Salad  
Fresh Fruit Salad

### **Choose Entrée**

Fried Chicken Breast with White Gravy  
Grilled Salmon with Lemon Dill Sauce  
Hickory Smoked Beef Brisket  
Hickory Smoked Assorted Chicken Breast  
Chicken Parmesan  
Grilled Chicken with a Hunter Style Sauce  
Chopped Steak & Mushroom Gravy  
Beef Lasagna  
Vegetable Lasagna

### **Choose Two Sides**

Mushroom Rice Pilaf  
Home-style Mashed Potatoes  
Herb Roasted Potatoes  
Steamed Broccoli  
Fresh Vegetable Medley  
Hash Brown Casserole  
Black-eyed Peas  
Green Beans Almandine  
Roasted Asparagus

All Buffets Include Rolls and Butter, Chef's Selection of Dessert, Iced Tea and 100% Arabica Regular and Decaffeinated Coffee Service

***Dual Entrée Buffet***  
***\$29.00 per person***

***Tri-Entrée Buffet***  
***\$35.00 per person***

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## **Three Course Plated Affairs**

*(Reserved for Groups of 15 or More)*

Our plated affairs include choice of one salad, entrée, choice of two side items and a dessert

### **Salads**

Field Greens with Grape Tomatoes, Red Onion and choice of Two Dressings  
Baby Spinach Salad topped with Bacon, Boiled Eggs and Red Wine Vinaigrette  
Caesar Salad with Parmesan Croutons  
Sliced Fresh Fruit Plate with Vanilla Yogurt Dressing

### **Entrée Selections**

Beef Tenderloin	\$38.00
Prime Rib with Au Jus and Horseradish Sauce	\$36.00
Hickory Smoked Beef Brisket	\$35.00
Herb Roasted Pork Loin	\$26.00
Grilled Bone-in Pork Chop	\$24.00
Hickory Smoked Chicken	\$25.00
Chicken Parmesan	\$24.00
Grilled Chicken with Hunter Sauce	\$24.00
Stuffed Chicken Breast	\$26.00
Teriyaki Glazed Chicken with Grilled Pineapple	\$25.00
Blackened Salmon Filet	\$31.00
Grilled Tilapia Filet	\$30.00
Shrimp Scampi	\$32.00

### **Sides**

Balsamic Grilled Vegetables  
Steamed Broccoli  
Twice Baked Potatoes  
Roasted Asparagus  
Steamed Broccoli with Lemon Butter  
Green Beans Almandine  
Mashed Potatoes  
Rice Pilaf  
Herbed Pasta  
Herb Roasted Potatoes  
Roasted Sweet Potatoes

### **Dessert**

Chocolate Layer Cake  
Carrot Cake  
New York Style Cheesecake  
Key Lime Pie

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## Alcoholic Beverages

### Host Bar

#### Call Bar

*Including Mixed Drinks, Domestic and Imported Beer, House Wine, Bottled Water and Soft Drinks.*

*\$18.00 per person for the first 2 hours -\$7.00 per person each additional hour  
Up to four hours*

#### Deluxe Bar

*Including Mixed Drinks, Domestic and Imported Beer, House Wine, Bottled Water and Soft Drinks.*

*\$21.00 per person for the first 2 hours -\$8.00 per person each additional hour  
Up to four hours*

#### Un-hosted Bar

*Well vodka, tequila, rum, whiskey and gin*

*40- 5 oz cans of assorted juices - cranberry, pineapple, orange and grapefruit*

*30 -20 oz bottles each Coke, Diet Coke and Sprite*

*1 bottle each of Sour Mix, Tonic Water and Ginger Ale*

#### Beer & Wine

*Including Domestic Beer and House Wine.*

*\$15.00 per person for the first 2 hours- \$6.00 per person for each additional hour  
Up to four hours*

#### Cash Bar

*\$50.00 Bartender Fee per Hour and a \$10.00 Cashiers Fee per Hour*

Well Brands	\$4.00
Call Brands	\$6.00
Deluxe Brands	\$8.00
Domestic Beer	\$3.00
Craft/Import Beer	\$4.00
House Wines	\$5.00
Specialty Wines	\$6.00
Champagne	\$6.00

#### Champagne Toast

*\$45.00 per bottle-6 Bottle Minimum*

*In Accordance with State and County Liquor Laws, guests are allowed to bring in their own alcohol as long as a signed Liquor Contract is on file at the hotel.*

*All Prices are Subject to 22% Service Charge and Applicable Taxes*