

CONTINENTAL BREAKFAST

SUNSHINE RISER

Selection of Chilled Fruit Juices, Breakfast Pastries and Bagels
Cream Cheese, Butter and Fruit Preserves, Assorted Cereals and Granola with Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$9

BOYSEN LIGHT

Selection of Chilled Fruit Juices, Fresh Sliced Fruit Tray,
Chilled Yogurt with Granola Topping, Breakfast Pastries
Bagels, Cream Cheese, Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$11

THE RENDEZVOUS

Selection of Chilled Fruit Juices, Sliced Seasonal Fruit Display, Breakfast Pastries
Bagels, Cream Cheese, Butter and Fruit Preserves
Smoked Salmon Tray with Onion, Capers, Cream Cheese and Lemon
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$12

Buffet requires a 15 Person Minimum. This Buffet is priced for a One and a Half Hour Serve Time.

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ECONOMY BREAKFAST BUFFET

Fruit with Seasonal Berries
Scrambled Eggs OR Western Scrambled
Eggs Link Sausage
Red Bliss Home Fried Potatoes with Peppers and Onions
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$9

EARLY RISER BREAKFAST BUFFET

Fruit with Seasonal Berries
Country Style French Toast OR Pancakes Served with Syrup
Scrambled Eggs OR Western Scrambled Eggs
Sausage and Bacon
Red Bliss Home Fried Potatoes with Peppers and Onions
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$12

HOLIDAY INN BREAKFAST BUFFET

Fruit with Seasonal Berries
Country Style French Toast OR Pancakes Served with Syrup
Scrambled Eggs OR Western Scrambled Eggs
Sausage and Bacon
Red Bliss Home Fried Potatoes with Peppers and Onions
Selection of Assorted Cereals with Milk
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$14

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AN IHG® HOTEL

Hotel & Convention Center - Riverton, WY

THE FREMONT BREAKFAST BUFFET

Selection of Chilled Fruit Juices
Fruit with Seasonal Berries
Breakfast Pastries and Bagels with Cream Cheese, Butter, Fruit Preserves
Country Style French Toast OR Pancakes Served with Syrup
Scrambled Eggs OR Western Scrambled Eggs
Sausage and Bacon
Red Bliss Home Fried Potatoes with Peppers and Onions
Selection of Assorted Cereals with Milk
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$17

HEART HEALTHY BREAKFAST BUFFET

Selection of Chilled Fruit Juices
Sliced Seasonal Fruit Display
Chilled Yogurt with Granola Topping
Hot Oatmeal with Craisins and Walnuts
Country Style French Toast with Egg Whites
Vegetable and Cheese Scramblers with Egg Whites
Turkey Bacon
Assorted Muffins
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$16

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AN IHG® HOTEL

Hotel & Convention Center - Riverton, WY

BRUNCH BUFFET

Chilled Fruit Juices

Breakfast Pastries and Bagels

Butter, Cream Cheese and Fruit Preserves

Sliced Fresh Fruit Platters

Seasonal Fresh Fruits

Country Style French Toast OR Pancakes

Warm Syrup

Scrambled Eggs, Bacon and Sausage

Red Bliss Home Fries with Peppers & Onions

Freshly Brewed Coffee, Decaffeinated

Coffee, Assorted Teas

\$19

Children under 12 \$12.95

ENTREES

Please Select 2

Eggs Benedict with Hollandaise

Chicken Pot Pie

Tortellini Alfredo

Eggplant Parmigiana Vegetarian

Steak Tips with Peppers and Onions

Stuffed Salmon with Caper Butter Sauce

Penne Pasta with Chicken and Broccoli

Baked Cod with Sherried Crumbs

Chicken Piccata

Chef's choice of vegetable

ADDITIONAL OPTIONS

OMELETTE STATION

An additional \$4 per person and a \$30 Attendant Fee

Onions, Peppers, Mushrooms, Tomatoes, Assorted Cheeses and Meats

BRUNCH ENHANCEMENTS

Cheese Blintzes with Blueberry Compote and Sour Cream - \$3 per person

Hot Oatmeal with Brown Sugar, Dried Cranberries and Walnuts - \$3 per person

Smoked Salmon Tray with Bermuda Red Onions, Capers, Cream Cheese and Lemon - \$3 per person

Quiche of The Day - \$20 per pie

CARVING STATION - \$30 Attendant Fee

Fresh Roasted Turkey Breast with Cranberry Sauce - \$4 per person

Honey Mustard Glazed Smoked Ham - \$5 per person

Stuffed Loin of Pork with Cranberry Stuffing - \$6 per person

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PLATED BREAKFAST

Please Select 1

HOMESTEAD SPECIAL

2 Scrambled Eggs, 2 Slices of Applewood Bacon,
2 Link Sausages, Red Bliss Home Fries and Toast
Creamy Butter and Fruit Preserves

QT'S OMELETTE

Ham, Sausage, Peppers, Onions, Mushrooms and Cheese
Red Bliss Home Fries and Toast
Creamy Butter and Fruit Preserves

SEASONAL PANCAKES or FRENCH TOAST

Topped with Chef's Choice of Seasonal Toppings
With Bacon OR Sausage

Orange, Apple, Grape or Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$13



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MOUNTAIN CLIMBER DELI BUFFET

SALADS

Please Select 2

Garden Salad

Assorted Greens with Tomatoes, Cucumbers, Red Onions and Croutons

Fresh Pasta Salad

Vinaigrette Based Dressing with Primavera Vegetables

Red Bliss Potato Salad

Creamy Mayonnaise with Celery, Onions and Chopped Egg

QT's Chopped Salad

Apples, Walnuts, Gorgonzola Cheese with a Raspberry Vinaigrette Dressing

Baby Spinach Salad

Craisins, Pecans, Gorgonzola Cheese with a Blood Orange Vinaigrette Dressing

Traditional Caesar Salad

Hearts of Romaine Lettuce, Parmesan Cheese and Caesar Dressing

MAKE YOUR OWN SANDWICHES

Sliced Turkey, Ham and Roast Beef

Chicken Salad

Cranberries, Sliced Apples and Walnuts

Fresh Tuna Salad

Deli Sliced Assorted Cheeses

Dill Pickles, Lettuce, Tomatoes and Red Onions

Assorted Breads

Potato Chips

Iced Tea and Water

\$12

ADD SOUP DU JOUR - \$2 PER PERSON

ADD COOKIES OR BROWNIES - \$2 PER PERSON

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ALL AMERICAN BARBECUE BUFFET LUNCH

Red Bliss Potato Salad OR Macaroni Salad

Tossed Garden Salad

Assorted Greens with Tomatoes, Cucumbers, Red Onions and Croutons

Corn on the Cob

Hamburgers and Hot Dogs

BBQ Chicken

Lettuce-Tomato-Red Onion Tray

Assorted Sliced Deli Cheeses

Potato Chips

Buns and Rolls

Iced Tea and Water

\$15

MEXICAN FIESTA BUFFET LUNCH

Warm Tortilla Chips and Salsa

Mini Chorizo Tacos

MAKE YOUR OWN TACO BAR

Fried Cod Pieces

Spiced Ground Beef

Shredded Chicken Breast

Diced Tomatoes, Onions, Shredded Lettuce, Olives,

Shredded Monterey Jack and Cheddar Cheese,

Sour Cream and Guacamole

Mexican Rice

Refried Beans

Iced Tea and Water

\$16

Buffet requires a 20 Person Minimum. This Buffet is priced for a One and a Half Hour Serve Time.



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LUNCH D'ITALIA BUFFET

PRIMI PIATTI

Please Select 2

Pasta Fagioli Soup

Sun-Dried Tomato Tortellini Soup

Italian Pasta Salad

Caesar Salad

Tossed Garden Salad

with Tomato, Cucumber, Red Onion and Croutons

SECONDI (MAIN COURSES)

Please Select 2

Traditional Lasagna

Pasta and Meatballs

Chicken Parmigiana

Eggplant Parmigiana with Four Cheeses

Tortellini Alfredo

White Sauce and Grilled Chicken

Chicken Cacciatore

Onions, Mushrooms and Peppers

Pasta Primavera

Penne Pasta and Fresh Vegetables

Garlic Bread Sticks with Parmesan Cheese

Iced Tea and Water

\$16

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Hotel & Convention Center - Riverton, WY

GRAND LUNCH BUFFET

SOUP AND SALAD

Please Select 2

Chicken and Vegetable Soup

Cream of Bacon and Potato Soup

Fresh Garden Salad

Assorted Greens with Tomatoes, Cucumbers, Red Onions and Croutons

Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Blood Orange Vinaigrette

ENTREES

Please Select 3

Grilled Salmon with Caper Butter Sauce

Baked Cod with Sherried Crumbs

Grilled Marinated Steak Tips with Peppers and Onions

Beef Pot Roast in Gravy

Grilled Breast of Chicken with Fruit Salsa

Penne Pasta Mediterranean served with Spinach, Kalamata Olives, Tomato and Feta

Cheese Chef's Choice of Vegetable and Potato

DESSERT

Please Select 1

Chocolate Cake

Brownies

Freshly Baked Cookies

Bread Pudding Bites with Fresh Whipped Cream

Apple Cobbler with Vanilla Ice Cream

Iced Tea and Water

\$19

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PLATED LUNCH MENU

SOUP or SALAD

Please Select 1

New England Clam Chowder

Beef and Barley Soup

Creamy Bacon and Potato Soup

Garden Salad

Tomato, Cucumber, Red Onion and Croutons

Surcharge of \$2.00 for both Soup and Salad

ENTREE

Please Select 1

Roast Beef Sandwich

\$14

Sautéed Mushroom, Onion, Swiss Cheese on a Toasted Hoagie Bun

Served with Beef Au Jus

The Classic American Burger

\$13

Angus Beef Burger topped with American Cheese

Tuscan Chicken Sandwich

\$13

Provolone Cheese, Roasted Red Pepper, Lettuce, Sliced Tomato,

Grilled Ciabatta with Pesto Mayonnaise

Philly Cheesesteak Sandwich

\$14

Chopped Sirloin, Mushroom, Onion, Bell Pepper, Cheese Sauce

on a Toasted Hoagie Bun

Box Lunches (does not include soup, salad or dessert options)

\$11

Deli Style Sandwich (Roast Beef, Turkey, or Ham) with Cheese served with Chips, Fruit and a Cookie

Add Soda or Water for an additional \$2

Please add \$2 surcharge per person for Second Entrée

DESSERT

Please Select 1

Cheesecake with Strawberry Sauce

Chocolate Cake

Apple Cobbler with Whipped Cream

Iced Tea and Water Included



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BACK YARD BARBECUE DINNER BUFFET

Please Select 2 Salads

Fresh Tossed Garden Salad with Ranch and 1000 Island Dressings

Red Bliss Potato Salad

Pasta Salad Primavera with Vinaigrette

Creamy Cole Slaw

ENTREES

Corn on the Cob

Hamburgers and Hot Dogs

Barbecue Chicken

Lettuce, Tomato, Red Onion Tray with Sliced Cheeses

Dinner Rolls and Mini Corn Bread Muffins

Strawberry Shortcake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$19

BACKYARD BBQ ENHANCEMENTS

Baby Back Ribs \$4.00

Pulled Pork Sliders \$2.00

BAJA MEXICAN DINNER BUFFET

Basket of Warm Tortilla Chips with Salsa

Homemade Chili

Grilled Chicken Quesadillas

Mexican Rice and Refried Beans

MAKE YOUR OWN TACO BAR

Fried Cod Pieces

Spiced Ground Beef

Shredded Chicken Breast

Diced Tomatoes, Onions, Lettuce and Olives

Shredded Jack and Cheddar Cheeses, Sour Cream and Guacamole

Cheesecake with Strawberry Sauce OR Chocolate Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$19

BAJA MEXICAN ENHANCEMENTS

Beef or Chicken Fajitas \$2.00

Beef Empanadas \$2.00

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TASTE OF ITALY DINNER BUFFET

Garlic Breadsticks with Parmesan Cheese

PRIMI PIATTI

Please Select 2

Pasta Fagioli Soup

Sun-Dried Tomato Tortellini Soup

Italian Pasta Salad

Caesar Salad

Tossed Garden Salad

Tomato, Cucumber, Red Onion and Croutons

Baby Spinach Salad

Craisins, Pecans, Blue Cheese and Raspberry Vinaigrette

SECONDI (MAIN COURSES)

Please Select 2 or 3

Traditional Lasagna

Eggplant Parmigiana with Four Cheeses

Mushroom Ravioli with Tomato Ragu

Seafood Scampi Shrimp and Cod with Pasta and Fresh Herbs

Spaghetti and Meatballs with Marinara

Chicken with Lemon Caper Butter and Fresh Herbs

Chicken Cacciatore with Onions, Mushrooms and Peppers

Penne Pasta with Toasted Walnut and Gorgonzola Sauce

TASTE OF ITALY ENHANCEMENTS

Antipasto Display \$8.00

Traditional Tiramisu \$2.00

Cheesecake with Caramel \$2.00

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

2 item/\$21

3 item/\$24

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GRAND BUFFET DINNER

Baskets of Rolls and Butter

SOUP

Please Select 1

New England Clam Chowder
Beef and Barley Soup
Creamy Bacon and Potato Soup
Crab and Corn Chowder

SALAD

Please Select 1

Baby Spinach Salad
with Craisins, Pecans, Blue Cheese and Raspberry Vinaigrette
Traditional Caesar Salad
Panzanella Salad
Tossed Garden Salad
Tomato, Cucumber, Red Onion and Croutons

DESSERT

Please Select 1

Chocolate Cake
Cheesecake
Lemon Squares
Strawberry Shortcake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

2 item/\$21

3 item/\$24

Dinner Buffet requires a 25 Person Minimum. This Buffet is priced for a One and a Half Hour Serve Time.

ENTREES

Please Select 2 or 3

Grilled Marinated Steak Tips
Peppers and Onions
Grilled Breast of Chicken with Fruit Salsa
Chicken Cacciatore
Onions, Mushrooms and Peppers
Slow Cooked Beef Pot Roast
Roasted Carrot, Celery and Onion
Creamy Penne Pasta Gorgonzola
Toasted Walnuts and Grilled Chicken
Baked Cod with Sherried Crumbs
Shrimp and Cod Scampi with Pasta
Seafood Stuffed Salmon with Lobster Sauce

Chef's Choice of Vegetable and Potato

CARVING STATION

\$30 Attendant Fee

Slow Roasted Prime Rib	\$8
Pecan Crusted Pork Loin	\$6
Roast Boneless Turkey	\$5
Honey Mustard Glazed Ham	\$5



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PLATED DINNER MENU

SOUP or SALAD

Please Select 1

New England Clam Chowder

Beef and Barley Soup

Creamy Bacon and Potato Soup

Tossed Garden Salad

Tomato, Cucumber, Red Onion and Croutons

Surcharge of \$2.00 for both Soup and Salad

ENTREE

Please Select 1

Grilled Salmon with Lemon Caper Sauce \$22

Baked Cod with Sherried Crumb Topping \$19

Chicken Cordon Bleu \$18

Stuffed with Ham and Swiss, Hollandaise Sauce

Chicken Piccata \$18

Lemon Butter Sauce and Capers

Chicken Oscar \$26

Crab, Asparagus and Béarnaise Sauce

Roast Loin of Pork \$21

Sweet Onion Sauce, Seasonal Chutney

Grilled Marinated Steak Tips \$19

Peppers and Onions

Flat Iron Steak \$26

Mushroom Demi Glaze

Prime Rib of Beef Au Jus \$29

Rolls and Butter

Chef's Choice of Vegetable and Potato

Please add \$2 surcharge per person for Second Entrée

DESSERT

Please Select 1

Cheesecake with Strawberry Sauce

Chocolate Cake

Apple Cobbler with Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Please ask us about Vegetarian, Vegan and Gluten Free options.



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STATIONARY DISPLAYS

Each order serves 40 people

*Priced per order unless otherwise indicated**

Jumbo Shrimp Cocktail <i>Served with Cocktail Sauce and Lemon</i>	\$200.00 100 pcs.
Hot Deviled Crab Dip <i>Served with Toasted Crostini</i>	\$100.00
Vegetable Display <i>Seasonal Vegetables, Chilled Dip and Hummus</i>	\$80.00
Fresh Fruit Display <i>Seasonal Fruit, Berries and yogurt dip</i>	\$120.00
Cut Fruit Skewers <i>Seasonal Fruit, Berries and Strawberry Yogurt Dip</i>	\$3.50 per guest*
Traditional Italian Antipasto <i>Assorted Cheeses, Italian Meats, Caprese Style, Pickled Vegetables</i>	\$275.00
Cajun Style Peel and Eat Shrimp <i>Boiled in Cajun spices with Andouille Sausage, Corn and Potatoes served with Remoulade and Cocktail Sauces</i>	\$120.00
Smoked Salmon Platter <i>House Smoked Salmon, Sour Cream, Tomatoes, Capers, Bermuda Red Onions, Lemon and Naan Bread</i>	\$145.00
Grilled Vegetable Display <i>Freshly grilled Zucchini, Squash, Peppers, Eggplant, Asparagus and Onion</i>	\$4.00 per guest*
International Cheeses and Crudités <i>Served with Assorted Crackers and Toasted Crostini</i>	\$125.00



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Prices Are Subject To An 18% Service Charge and Applicable Tax

HORS D'OEUVRES

Items are priced per piece and may be selected in orders of 50 pieces

HOT HORS D'OEUVRES

Stuffed Mushrooms	\$2.00
<i>Andouille Sausage and Gorgonzola Cheese</i>	
Mini Vegetarian Spring Rolls	\$1.75
Sesame Chicken Sticks with Teriyaki Glaze	\$1.75
Beef Satay with Thai Peanut Sauce	\$2.75
Jumbo Shrimp Sautéed in Garlic Herb Butter	\$2.25
Tempura Shrimp	\$3.00
<i>Ginger Scallion Dip</i>	
Maryland Crab Cakes	\$3.00
<i>Roasted Pepper Aioli</i>	
Bull Fries with Ranch Dip	\$2.75
Mini Potato Cakes	\$2.25
<i>Sour Cream, Bacon, Chives and Apple Chutney</i>	
Potato Cheese Perogies, Sage Butter	\$2.50
Cream Cheese Rangoons, Sweet & Sour Sauce	\$1.75
Spanakopita, Spinach and Feta Phyllo Triangles	\$2.00
Angus Beef Sliders	\$3.00
Mushroom & Swiss Mini Slider	\$3.25
Beef & Pork Meatballs	\$1.50
<i>BBQ, Marinara, Swedish or Sweet & Sour</i>	
Mini Pepperoni Pizza	\$2.75
Quesadilla Triangles	\$2.75
<i>Chicken and Avocado</i>	
Cream Cheese Jalapeno Poppers	\$1.75
Fried Cheese Ravioli Bites	\$1.75
Chicken Wings	\$1.25
<i>Buffalo, Cola BBQ or Plain</i>	

COLD HORS D'OEUVRES

Fresh Tomato Bruschetta	\$2.25
<i>Garlic Crostini</i>	
Hearts of Romaine	\$2.50
<i>Gorgonzola Cheese, Grape and Pistachio</i>	
Stuffed Cucumber Cups	\$1.75
<i>Cream Cheese and Grape Tomato</i>	
Jumbo Chilled Shrimp Cocktail	\$2.00
Smoked Salmon on Bread Triangles	\$2.75
<i>Cream Cheese & Fried Capers</i>	
Chilled Cucumber	\$1.75
<i>Cream Cheese on Bread Triangles</i>	
Naan Bread	\$1.75
<i>Kidney Bean Hummus and Kalamata Olive</i>	



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GROUP INTERMISSION REFRESHMENT BREAKS

Bottled Water and Assorted Soda	\$2.00
Chilled Fruit Juices	\$4.00
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas	\$4.00
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Assorted Sodas	\$6.00
Breakfast Pastries and Muffins	\$5.00
Fresh Fruit Platter of Seasonal Fruits, Melons and Berries	\$5.00
Bowls of Whole Fresh Seasonal Fruits	\$4.00
Fruits, Cheese and Crackers, Crudités and Dips	\$8.00
Yogurts, Assorted Flavors	\$3.00
Freshly Baked Cookies and Brownies	\$5.00
Novelty Ice Cream Bars and Fruit Bars	\$5.00
Pink Lemonade or Punch by the gallon	\$21.00
Ice Cream Sundae Bar "Make Your Own"	\$10.00
Granola Bars	\$1.75
Bar Snacks (per bag serves 7-8ppl)	\$9.00
Mini Candy Bars	\$2.00
Potato Chips	\$1.25



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BREAKS AND SNACKS

COOKIES AND MILK

Freshly Baked Assorted Cookies and Individual Cafeteria Carton Milk

Coffee, Decaffeinated Coffee and Assorted Teas

\$6

THE JIM BRIDGER

Whole Fruit, Cinnamon Apple Scone, Blueberry Bread and Apple Juice

Coffee, Decaffeinated Coffee and Assorted Teas

\$9

THE BALLPARK

Honey Roasted Peanuts, Cracker Jacks,

Soft Jumbo Pretzels and Classic Ice Cream Sports Bars

Coffee, Decaffeinated Coffee and Assorted Teas OR Assorted Soda

\$9

THE KID IN YOU

A variety of Potato and Snack Chips,

Smartfood Popcorn and Assorted Mini Candy Bars

Coffee, Decaffeinated Coffee and Assorted Teas OR Assorted Soda

\$9

ICE CREAM NOVELTY BREAK

Ice Cream Bars, Ice Cream Sandwiches and 'Drum Sticks'

Coffee, Decaffeinated Coffee and Assorted Teas OR Assorted Soda

\$8

THE SPA BREAK

Fresh Sliced Fruit, Granola Bars and Assorted Low-Fat Yogurts

Coffee, Decaffeinated Coffee and Assorted Teas

\$10

Add Sodas and Bottled Waters to any break for \$2 per person.

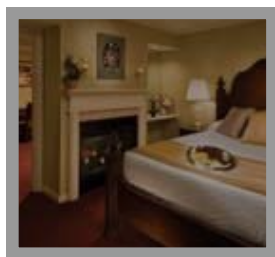
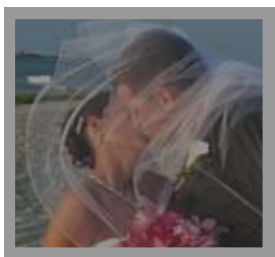
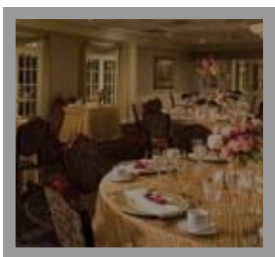


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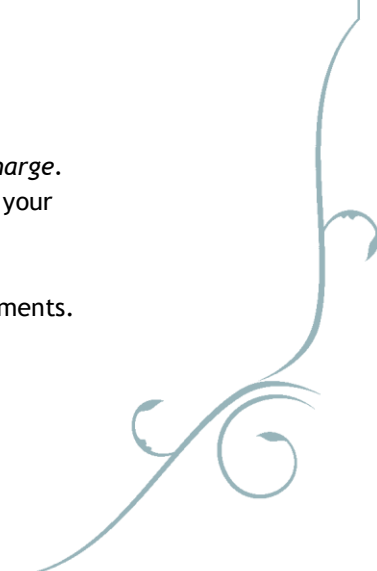
Wedding

Menus

All Wedding Packages Include

- **Exclusive Reception Room**
With Floor Length Linens
- **Wedding Toast**
Champagne, Wine or Sparkling Cider
- **Bridal Party Gathering Room**
Exclusively yours for the first hour of Reception
Spend private moments prior to formal introductions
- **Full Course Wedding Dinner**
Choose from a wide variety of selections prepared by our talented and creative culinary team
- **Luxurious Overnight Accommodations**
On your wedding night enjoy one of our beautifully appointed Holiday Inn Rooms
Or upgrade for a minimal fee to one of our Suites
- **On-Site Wedding Banquet Manager**
To ensure all events flow perfectly on the day of your Reception
- **Discounted Guestroom Rates**
A block of rooms for your out-of-town guests held at a special rate
- **Complimentary Function Room**
For rehearsal dinner or post wedding brunch

Many enhancements to our packages are also available at an additional charge.
Decorate your event with centerpiece specialty linens and more. Enhance your cocktail with hors d'oeuvres, raw bar and stationary displays.
Upgrade with champagnes, wines and specialty drinks.
Accompany your wedding cake with desserts, cordials and coffee enhancements.



Silver Wedding Package

50 Person Minimum

Hors D'Oeuvres

Cheese Display: *Our Chef's Selection of Domestic Cheeses served with Crackers*

Soup

Please select 1

New England Clam Chowder

Bacon Potato Soup

Tomato Bisque

Italian Wedding Soup

Seafood Chowder

Basket of Rolls and Butter

Salad

Please select 1

House Salad with Ranch Dressing

Traditional Caesar Salad with Garlic Croutons

Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Blood Orange Vinaigrette

Chopped Salad with Apples, Walnuts, Blue Cheese and Sweet Onion Vinaigrette

Entrees

Please select 2

Chicken Cordon Bleu

Roast Turkey with Cranberry Sage Dressing

Prime Rib au Jus

Roasted and Sliced Sirloin of Beef

Dill Poached Salmon

Baked Stuffed Salmon with Seafood Stuffing topped with Lemon Caper Sauce

Baked Stuffed Shrimp

Choice of Vegetable and Potato

Dessert

Wedding Cake served with Vanilla Ice Cream

(Wedding Cake not provided by Holiday Inn)

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$42



Gold Wedding Package

50 Person Minimum

Cheese and Cracker Display to enjoy in your Bridal Party's Gathering Room

Hors D'Oeuvres

International Cheese Display: *Chef's Selection of International Cheeses served with Crackers*
Selection of FOUR Hot and/or Cold Hors d'Oeuvres

Soup

Please select 1

New England Clam Chowder

Bacon Potato Soup

Tomato Bisque

Italian Wedding Soup

Seafood Chowder

Basket of Assorted Rolls and Butter

Salad

Please select 1

House Salad with Ranch Dressing

Traditional Caesar Salad with Garlic Croutons

Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Blood Orange Vinaigrette

Chopped Salad with Apples, Walnuts, Blue Cheese and Sweet Onion Vinaigrette

Entrees

Please select 2

Chicken Cordon Bleu

Roast Turkey with Cranberry Sage Dressing

Prime Rib au Jus

Roasted and Sliced Sirloin of Beef

Dill Poached Salmon

Baked Stuffed Salmon with Seafood Stuffing topped with Lemon Caper Sauce

Baked Stuffed Shrimp

Choice of Vegetable and Potato

Dessert

Wedding Cake served with Vanilla Ice Cream

(Wedding Cake not provided by Holiday Inn)

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$54





Diamond Wedding Package

50 Person Minimum, 90 Person Maximum

Basket of Assorted Rolls and Butter

~ Please Select Three Stations ~

Soup and Salad Station

Please select 2

New England Clam Chowder

Italian Wedding Soup

Traditional Caesar Salad with Garlic Croutons

Garden Salad with Assorted Dressings

Pasta Station

Please select 2

Creamy Penne Pasta Gorgonzola

Toasted Walnuts and Grilled Chicken

Traditional Lasagna

Mushroom Ravioli with Tomato Ragu

Spaghetti and Meatballs with Marinara

Land and Sea Station

Please select 2

Baked Cod with Sherried Bread Crumb Topping

Stuffed Salmon with Creamy Lobster Sauce

Chicken Julia, Roulades stuffed with Lobster and Spinach

Stuffed Loin of Pork with Cranberry Sage Stuffing, Sweet Onion Gravy,
Fruit Chutney

Carving Station

Please select 1

Roasted Fresh Turkey Breast with Cranberry Sauce

Roast Sirloin of Beef with Bordelaise Sauce

Maple Cured Smoked Ham with Honey Mustard Glaze

Seafood Station

Stuffed Crabs, topped with Bacon and Herb Butter

Seafood Cakes with Lobster Sauce

Dessert

Wedding Cake served with Vanilla Ice Cream

(Wedding Cake not provided by Holiday Inn)

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$42



Hors D'Oeuvres

Passed items are priced per piece and may be selected in orders of 50 pieces

PASSED HOT HORS D'OEUVRES

Each order serves 40 people

*Priced per order unless otherwise indicated**

Stuffed Mushrooms <i>Andouille Sausage and Gorgonzola Cheese</i>	\$2.00
Mini Vegetarian Spring Rolls	\$1.75
Sesame Chicken Sticks with Teriyaki Glaze	\$1.75
Beef Satay with Thai Peanut Sauce	\$2.75
Jumbo Shrimp Sautéed in Garlic Herb Butter	\$2.25
Tempura Shrimp <i>Ginger Scallion Dip</i>	\$3.00
Maryland Crab Cakes <i>Roasted Pepper Aioli</i>	\$3.00
Potato Cheese Perogies, Sage Butter	\$2.50
Cream Cheese Rangoon, Sweet & Sour Sauce	\$1.75
Spanakopita, Spinach and Feta Phyllo Triangles	\$2.00
Mushroom & Swiss Mini Slider	\$3.25
Beef & Pork Meatballs <i>BBQ, Marinara, Swedish or Sweet & Sour</i>	\$1.50
Quesadilla Triangles <i>Chicken and Avocado</i>	\$2.75
Fried Cheese Ravioli Bites	\$1.75

PASSED COLD HORS D'OEUVRES

Each order serves 40 people

Fresh Tomato Bruschetta <i>Garlic Crostini</i>	\$2.25
Hearts of Romaine <i>Gorgonzola Cheese, Grape and Pistachio</i>	\$2.50
Stuffed Cucumber Cups <i>Cream Cheese and Grape Tomato</i>	\$1.75
Jumbo Chilled Shrimp Cocktail	\$2.00

STATIONARY DISPLAYS

Each order serves 40 people

*Priced per order unless otherwise indicated**

Jumbo Shrimp Cocktail <i>Cocktail Sauce and Lemon</i>	\$200.00	100 pcs.
Hot Deviled Crab Dip <i>Toasted Crostini</i>	\$100.00	
Vegetable Display <i>Seasonal Vegetables, Chilled Dip and Hummus</i>	\$80.00	
Fresh Fruit Display <i>Seasonal Fruit, Berries and yogurt dip</i>	\$120.00	
Cut Fruit Skewers <i>Seasonal Fruit, Berries and Strawberry Yogurt Dip</i>	\$3.50 per guest*	
Traditional Italian Antipasto <i>Assorted Cheeses, Italian Meats, Caprese Style, Pickled Vegetables</i>	\$275.00	
Smoked Salmon Platter <i>House Smoked Salmon, Sour Cream, Tomatoes, Capers, Bermuda Red Onions, Lemon and Naan Bread</i>	\$145.00	
Grilled Vegetable Display <i>Freshly grilled Zucchini, Squash, Peppers, Eggplant, Asparagus and Onion</i>	\$4.00 per guest*	
International Cheeses and Crudités <i>Assorted Crackers and Toasted Crostini</i>	\$125.00	

Smoked Salmon on Bread Triangles <i>Cream Cheese & Fried Capers</i>	\$2.75
Chilled Cucumber <i>Cream Cheese on Bread Triangles</i>	\$1.75
Naan Bread <i>Kidney Bean Hummus and Kalamata Olive</i>	\$1.75