

Holiday Inn and Suites

Salt Lake City Airport

and

WingTips Bar and Bistro

Catering Menu

All prices are subject to Utah state sales tax and a 20% service charge.

Breakfast Events





Built Your Own Parfait

\$8.95 Per Person

Our parfaits feature plain and vanilla yogurts, homemade granola, fresh blueberries and strawberries.

Freshly brewed coffee, teas and juices are included.

WingTips Continental Breakfast

\$9.95 Per Person

Our continental breakfast includes fresh pastries, muffins, and freshly sliced fruit.

Freshly brewed coffee, teas and juices are included.

WingTips Deluxe Breakfast Buffet

\$14.95 Per Person

Our deluxe breakfast includes bacon, sausage, scrambled eggs, skillet potatoes, oatmeal and a choice of French toast or pancakes.

Fresh pastries, muffins, and freshly sliced fruit, as well as freshly brewed coffee, teas and juices are included

Our breakfast buffet events require a minimum of fifteen guests.

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Simple Breakfast Additions		Priced Per Person	
Sliced fresh fruit	\$2.95	Fresh baked Danishes	\$2.00
Whole fresh fruit	\$2.00	Oatmeal	\$2.00
Flavored yogurts	\$2.25	Assorted juices or milk \$2.00	
Fresh baked muffins	\$1.95	Hot chocolate	\$1.95

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Simple Breakfast Additions		Priced Per Dozen	
Assorted juices or milk Whole fresh fruit Flavored yogurts Fresh baked muffins	\$24.00 \$22.00 \$27.00 \$22.00	Fresh baked Danishes Fresh baked doughnuts Assorted cereals	•



Breakfast Sandwich

\$4.00 Per Person

Our breakfast sandwiches feature a freshly baked croissant or English muffin, and include your choice of bacon or sausage, scrambled eggs, and cheddar cheese.

Breakfast Meat Station

\$2.50 Per Person

Add a breakfast meat station to your breakfast event that includes crispy bacon, ham, or sausage patties.

Pancake or French Toast Station

\$3.00 Per Person

Add fresh fluffy pancakes or freshly baked French toast, maple syrup and butter to your breakfast event.

Omelet Station

\$4.00 Per Person

Add fresh, cooked to order, omelets to your breakfast event. Omelets can include tomatoes, spinach, mushrooms, diced ham, bell peppers and cheddar cheese.



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Plated Lunch Events

Our three-course plated lunch events are able to be served for one to 15 guests.

Please choose one starter, one entrée, and one desert.

House Salad Starter

Fresh tossed garden greens with sliced cucumbers, tomato wedges and garlic croutons served with your choice of dressing.

Cesar Salad Starter

Fresh cut romaine hearts with parmesan cheese and garlic croutons, served with Caesar dressing.

Spinach Salad Starter

Garden fresh spinach leaves with mandarin oranges and toasted almonds, served with balsamic vinaigrette.

Rib Eye Steak

\$35.00 Per Person

8oz rib eye steak cooked to perfection with olive oil and rosemary, served with roasted red potatoes and seasonal vegetables.

New York Steak

\$30.00 Per Person

8oz New York steak cook to perfection with red roasted garlic and herbs butter, served with mashed potatoes and seasonal vegetables.

Citrus Salmon

\$26.00 Per Person

Grilled salmon with white wine and lemon butter sauce, served with potatoes and seasonal vegetables.

Pork Chop

\$25.00 Per Person

Marinated pork tenderloin medallions with whole grain mustard sauce, served with potatoes and seasonal vegetables.

Chicken & Artichokes

\$23.00 Per Person

Seared breast of chicken topped with sauté cherry tomatoes, spinach and artichokes with lemon cream sauce, and served with mashed potatoes.

Chicken Roulade

\$23.00 Per Person

Chicken breast stuffed with spinach, mozzarella and mushroom pate. Served with rosemary lemon cream, potatoes and seasonal vegetables.

Chicken Alfredo Pasta

\$22.00 Per Person

Tender noodles Smothered in creamy Alfredo sauce, topped with parmesan cheese and grilled chicken.

Pesto Alfredo Pasta

\$22.00 Per Person

Roasted vegetables with penne pasta and pesto Alfredo topped with parmesan cheese.

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The VIP Croissant

\$16.00 Per Person

Sliced fresh baked croissant with sliced smoked turkey, lettuce, tomato, bacon, provolone and avocado, and is served with pasta salad and potato chips.

Deli Plate

\$16.00 Per Person

Sliced assorted deli meats, lettuce, tomato, onion, pickle spear, provolone on a Kaiser roll, and is served with pasta salad and potato chips.

Deserts

Choose one of the following fresh deserts with your plated lunch.

- Fruit Sorbet
- Chocolate Cake
- Carrot Cake
- New York Cheesecake
- Coconut Cake







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Buffet Lunch Events

Our buffet lunch events are able to be served for fifteen to two hundred guests and include water and lemonade.

WingTips Deluxe

\$30.00 Per Person

The WingTips Deluxe Lunch Buffet includes a fresh Cesar salad starter. The main entrée consists of freshly sliced roast beef with a mushroom and red wine reduction, mashed potatoes and roasted seasonal vegetables. Cheesecake is presented as the desert for this buffet.

Fiesta Feast

\$26.00 Per Person

The Fiesta Feast lunch buffet includes a watermelon juice, fresh Mexican inspired salad consisting of black beans, sweet corn, queso fresco and romaine with chipotle ranch. Entrées include pork in mild tomato sauce (slow roasted pork shoulder, jalapenos and tomatoes), and cheese enchiladas (corn tortillas smothered with red sauce filled with cheese). Sides include Spanish rice, fresh tortilla chips with salsa fresca, sour cream and guacamole. Fresh churros are presented as the desert for this buffet.

Southwestern BBQ

\$24.00 Per Person

The Southwestern BBQ lunch buffet includes country style ribs, grilled chicken, fresh cut corn, baked beans, Cole slaw salad, potato salad, and freshly baked cornbread. Freshly sliced watermelon is presented as the desert for this buffet.

Add a Prime Rib Station \$350 per 50ppl.

A Taste of Italy

\$24.00 Per Person

The Taste of Italy lunch buffet includes a spring mixed salad including tomatoes and cucumbers with assorted dressings. The main entrées are a five-layer beef lasagna with ricotta and mozzarella cheese, and rosemary chicken. Sautéed seasonal vegetables and breadsticks are presented as the sides for this buffet. Tiramisu is served as the desert for this buffet.

Pasta

\$20.00 Per Person

The pasta lunch buffet begins with a fresh Cesar salad starter. The main entrée is fettuccini pasta with Alfredo and marinara sauces and grilled chicken. Sides include fresh vegetables and rolls. An assortment of freshly baked cookies is included as the desert for this buffet.

WingTips Deli Buffet

\$22.00 Per Person

The WingTips Deli Buffet consists of a make your own sandwich station including a fresh selection of turkey, ham and roast beef deli meats, sliced cheddar or provolone cheese, romaine lettuce, sliced tomatoes, sliced onions, pickle spears, freshly sliced bread and potato and pasta salads. Fresh sliced fruit and assorted condiments are also available, and fresh chocolate brownies are presented as the desert for this buffet.

Soup and Sandwiches

\$20.00 Per Person

The WingTips Soup and Sandwich lunch buffet includes our soup de jour and an assortment of cold sandwiches. Sides include fresh sliced fruit and potato chips. Assorted cookies or chocolate brownies are presented as the desert for this buffet.

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Vegetarian Menu Ala Carte Options

Vegetarian Buffets

Vegetable Stir fry

\$13.00 Per Person

Julianne vegetables: sauté zucchini, yellow squash, bell peppers mushrooms and scallions served with rice.

Spinach & Artichoke Dip

\$10.00 Per Person

Baked Artichoke, spinach and cream cheese dip served with toasted pita bread.

Tortellini Pasta

\$14.00 Per Person

Tortellini pasta with roasted vegetables and pesto

Risotto \$13.00 Per Person

Risotto served with grilled vegetables

Caprese stuffed avocados

\$11.00 Per Person

Half avocado stuffed with tomatoes and fresh mozzarella cheese drizzle with balsamic reduction.

A Taste Of Italy

\$23.00 Per Person

Spring Mixed Salad, with tomatoes, corn, cucumbers and assorted dressing.

Five-layer roasted vegetable lasagna with ricotta and mozzarella cheese. Eggplant parmesan with tomato sauce, sauté vegetables, bread sticks and Tiramisu is served as dessert.

Pasta Action Station \$5.00 Per Person and \$50.00 Set up Fee

Grilled portabella mushrooms, Julianne bell peppers, scallions, zucchini, yellow squash.

Marinara, alfredo sauce and pasta.

Fiesta Feast

\$23.00 Per Person

Grilled Tofu with vegetable fajitas- Bell peppers, onions and mushrooms.

Cheese enchiladas, Spanish rice and flan as dessert

Break Events

Grab and Go

\$9.00 Per Person

Freshly brewed coffee, fresh whole fruit and yogurts.

Morning Jump Start

\$10 Per Person

Freshly brewed coffee, bottled juices and water, granola bars, fresh whole fruit and yogurts.

Executive Boardroom

\$11.00 Per Person

Freshly brewed coffee, bottled juices and water, granola bars, fresh whole fruit and yogurts and fresh bagels and cream cheese.

Keep it Simple

\$8.00 Per Person

Assorted bags of chips, candy bars and cold sodas.

Afternoon Crowd Pleaser

\$9.00 Per Person

Assortment of gourmet cookies, fudge brownies, milk, bottled water and assorted cold sodas.

Super Snacks

\$10.00 Per Person

Assortment of gourmet cookies, M&M's, nuts, milk, bottled water and assorted cold sodas.

Spring Inspired

\$12.50 Per Person

Fresh sliced fruit, vegetable crudités, lemonade, water and assorted finger sandwiches.

Ice Cream Sundae Bar

\$9.50 Per Person

Vanilla ice cream, chocolate, strawberry and caramel, nuts, crushed Oreos, M&M's and whipped cream.



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À la Carte

		Mini Cheese Cakes	\$30.00 Per Dozen
		Mini Éclairs	\$16 Per Dozen
New York Style Soft Pretzels	\$30.00 Per Dozen	Double Fudge Brownies	\$14.95 Per Dozen
Assorted Granola Bars	\$24.00 Per Dozen	Assorted Cookies	
Mixed Nuts or Dry Roasted Peanuts	\$22.00 Per Pound	Assorted Cookies	\$14.95 Per Dozen
Trail Mix	\$13.00 Per Pound	Tiramisu	\$5.95 Per Person
		Chocolate Cake	\$5.95 Per Person
Freshly Brewed Coffee	\$25.00 Per Gallon	Strawberry Cheese Cake	\$5.95 Per Person
Freshly Brewed Ice Tea	\$20.00 Per Gallon	Chocolate Mousse Cake	\$5.95 Per Person
Sparkling Water	\$2.50 Each	Apple Pie	\$5.95 Per Person
Bottled Water	\$2.00 Each	Chocolate Mousse	\$4.95 Per Person
Assorted Coca Cola Sodas	\$2.00 Each	Ice Cream	\$4.95 Per Person
		Flan	\$5.95 Per Person
		Fruit Sorbet	\$5.95 Per Person

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À la Carte

Coconut Shrimp	\$150.00 Per 50 Pieces		
Served with a sweet chili sauce.			
Chill Shrimp	\$125.00 Per 50 Pieces	Antinosto Trov	ĆCE OO Don EO Dioses
Served with cocktail sauce.		Antipasto Tray	\$65.00 Per 50 Pieces
Prosciutto Wrapped Asparagus	\$100.00 Per 50 Pieces	Capresse Or Antipasto Skewers	\$65.00 Per 50 Pieces
	<u> </u>	Tomato And Basil Crostini	\$65.00 Per 50 Pieces
Served with creamy horse radish.		Hot Chicken Wings	\$65.00 Per 50 Pieces
Assorted Silver Dollar Sandwiches	\$75.00 Per 50 Pieces	Cuincah And Antishaha Din	ĆCE 00 Day E0 Diagon
Grilled Vegetable Platter	\$75.00 Per 50 Pieces	Spinach And Artichoke Dip	\$65.00 Per 50 Pieces
Chicken Skewers	\$75.00 Per 50 Pieces	Served with grilled pita bread.	
		Potato Chips And Dip	\$50.00 Per 50 Pieces
Pot Stickers	\$65.00 Per 50 Pieces	Tortilla Chips And Salsa	\$50.00 Per 50 Pieces
Meat Balls	\$65.00 Per 50 Pieces	•	
Barbecue, Teriyaki, and Swedish style	2.		
Jalana a Dannara	ĆCE OO Dov EO Diagos	Fresh Sliced Fruit Platter	\$100.00 Per 50 People
Jalapeño Poppers	\$65.00 Per 50 Pieces	Imported Cheese And Cracker Board	\$65.00 Per 50 People
Egg Rolls/Spring Rolls With Soy Sauc	<u>se \$65.00 Per 50 Pieces</u>		
Chicken Strips	\$65.00 Per 50 Pieces		

Served with an herb dip.

Fresh Crudités

All prices are subject to Utah state sales tax and a 20% service charge.

\$65.00 Per 50 Pieces

Plated Dinner Events

Our three-course plated dinner events are able to be served for one to thirty guests.

Please choose one starter, one entrée, and one desert.

House Salad Starter

Fresh tossed garden greens with sliced cucumbers, tomato wedges and garlic croutons served with your choice of dressing.

Cesar Salad Starter

Fresh cut romaine hearts with parmesan cheese and garlic croutons, served with Caesar dressing.

Spinach Salad Starter

Garden fresh spinach leaves with mandarin oranges and toasted almonds, served with balsamic vinaigrette.

Poached Pear Salad Starter

Add \$2.95 Per Person

Fresh garden greens sliced poach pear, toasted almonds, served with strawberry balsamic vinaigrette.

Capresse Salad Starter

Add \$2.95 Per Person

Fresh sliced mozzarella cheese, sliced tomatoes and basil, with a drizzle of balsamic glaze and olive oil.

Cedar Plank Steak

\$40.00 Per Person

Grilled beef tenderloin cooked on cedar plank with caramelized onions and mushrooms and served with garlic mashed potatoes and seasonal vegetables.

Rib Eye Steak

\$35.00 Per Person

Grilled rib eye steak marinated in rosemary and garlic topped with caramelized onions, mushrooms and cabernet reduction sauce, and served with roasted red potatoes and seasonal vegetables.

Cedar Plank Salmon

\$28.00 Per Person

Grilled Alaskan salmon cooked on cedar plank finished with a light Lemon white wine butter sauce and served with roasted red potatoes and seasonal vegetables.

Chicken & Artichoke

\$25.00 Per Person

Seared breast of chicken topped with sauté cherry tomatoes, spinach and artichokes with lemon cream sauce, and served with mashed potatoes.

Pork Tenderloin

\$25.00 Per Person

Grilled lean pork tenderloin marinated in herbs with whole grain mustard sauce and served with mashed potato and seasonal vegetables.

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Vegetable Napoleon

\$18.00 Per Person

Layered grilled vegetables and Portobello mushrooms, served with a marinara sauce.

Vegetable Lasagna

\$18.00 Per Person

Tender lasagna noodles layered with seasonal vegetables, mozzarella and ricotta cheese, and served with Alfredo and marinara sauce

Deserts

Choose one of the following fresh deserts with your plated dinner.

- Apple Pie
- Chocolate mousse cake
- Double layer chocolate cake
- Carrot Cake
- New York Cheesecake







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Buffet Dinner Events

Our buffet dinner events are able to be served for 15 to 150 guests and include water and lemonade.

WingTips Traditional Dinner

\$40.00 Per Person

The WingTips Traditional Dinner buffet begins with a fresh Cesar salad and features seared chicken breast with lemon caper cream sauce, pork tenderloin with a whole grain mustard rub, scallop potatoes, and sautéed seasonal vegetables. Desert will be chef's choice.

A Taste of Italy

\$35.00 Per Person

The Taste of Italy dinner buffet includes a spring mixed salad including tomatoes and cucumbers with assorted dressings. The main entrées are a five-layer beef lasagna with ricotta and mozzarella cheese, and chicken parmesan. Sautéed seasonal vegetables and breadsticks are presented as the sides for this buffet. Tiramisu is served as the desert for this buffet.

Pasta Action Station

\$10.00 Per Person and \$50

Chef fee

Add the Pasta Action Station to your Taste of Italy dinner buffet. The station includes fettuccini pasta, Alfredo and marinara sauces, grilled chicken and hot Italian sausage.

Southwestern BBQ

\$35.00 Per Person

The Southwestern BBQ dinner buffet includes country style ribs, grilled chicken, corn on the cob, scallop potatoes, baked beans, Cole slaw salad, potato salad, and freshly baked cornbread. Hot bread pudding is presented as the desert for this buffet.

Smokin' Jalapeño

\$25.00 Per Person

The Smokin' Jalapeño Dinner buffet includes a watermelon juice, fresh Mexican inspired salad consisting of black beans, sweet corn, queso fresco and romaine with chipotle ranch. Entrées includes carne Asada with grilled jalapeños and scallions, grilled cajun chicken fajitas, frijoles rancheros, Mexican rice. Sides includes, fresh tortilla chips with salsa fresca, sour cream and guacamole. Rice Pudding is presented as the desert for this buffet.

All prices are subject to Utah state sales tax and a 20% service charge.

Create your own Dinner Buffet

Our buffet dinner events are able to be served for fifteen to two hundred guests and include water and lemonade.

Choose one Salad, one Starch, one or two Entrées, and one Desert.

House Salad Starter

Fresh tossed garden greens with sliced cucumbers, tomato wedges and garlic croutons served with your choice of dressing.

Cesar Salad Starter

Fresh cut romaine hearts with parmesan cheese and garlic croutons, served with Caesar dressing.

Spinach Salad Starter

Garden fresh spinach leaves with mandarin oranges and toasted almonds, served with balsamic vinaigrette.

Starches

Choose one of the following fresh starches:

- Garlic Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Au gratin Potatoes
- Buttered New Potatoes
- Rice Pilaf
- Brown Rice
- Sweet Potatoes

Entrées

Choose one of the following fresh entrées:

- Grilled salmon filets in a creamy lemon caper sauce
- Grilled chicken with sliced mushrooms, onions and marsala wine sauce
- Slow roasted pork tenderloin with wholegrain mustard sauce
- Grilled chicken with cherry tomatoes, spinach and artichokes
- Glazed grilled ham with pineapple
- Oven roasted turkey breast with stuffing and gravy
- Tilapia Florentine with spinach, tomato and wholegrain mustard sauce

Deserts

Choose one of the following fresh deserts:

- Assorted Mini Cheesecakes
- Chocolate cake
- Chocolate mousse cake
- Tiramisu
- Carrot cake

The build your own buffet is priced at \$30.00 per person with one entrée, or \$40.00 per person with two entrées.

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Audio Visual

Guests may provide their own A/V equipment or use the hotels at the following daily rates.

LCD Projector	\$100.00 Per Day
Projection Screen	\$30.00 Per Day
Microphone (Lavaliere Wireless)	\$35.00 Per Day
Microphone (Handheld Wireless)	\$30.00 Per Day
Flip Chart with Markers	\$30.00 Per Day
White Board with Markers	\$25.00 Per Day
Podium	\$25.00 Per Day
Polycom Speaker Phone	\$25.00 Per Day
Audio Visual Cart	\$25.00 Per Day



Other items may be arranged through your sales team.