

# B R E A K F A S T

## Our Best Breakfast Buffet | \$17.00 per person

Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices  
Fresh Sliced Fruits & Berries  
Individual Yogurts and Granola  
Buttery Scrambled Eggs  
Crisp Applewood Bacon  
Country Sausage Links  
Seasoned Grilled Potatoes  
Housemade Scones with Sweet Cream Dip

## Add-Ons (per person)

Turkey Sausage \$2.00  
French Toast or Hot Cakes \$3.00  
Eggs Benedict or French Toast Casserole \$4.00  
Chef-Attended Omelet Station \$5.00

## Continental Breakfast | \$12.00 per person

Fresh Brewed Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices  
Fresh Sliced Fruits & Berries  
Individual Yogurts and Granola  
Warm Home-Baked Oatmeal Squares  
Assorted Bagels with Cream Cheese & Jam

## Sunrise Continental | \$13.00 per person

Fresh Brewed Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices  
Fresh Sliced Fruits & Berries  
Chef's Hot Breakfast Sandwiches or Wraps  
Homemade Scones with Sweet Cream Dip

## Traditional Morning Break | \$9.00 per person

Fresh Brewed Coffee, Decaf, Hot Tea, Cocoa  
Selection of (2) from the following:  
Assorted Bagels with Cream Cheese & Jam  
Homemade Scones with Sweet Cream Dip  
Assorted Danish  
Assorted Muffins

## Beverage Break | \$3.00 per person

Fresh Brewed Coffee, Decaf, Hot Tea, Cocoa

## On Consumption

Bottled Juices and Water \$3 each  
Coffee by the Gallon \$38.00  
Coffee by the Pot \$14.00



**Holiday Inn**  
SARATOGA SPRINGS



Above packages are priced for one hour of replenishment but can be extended for an additional cost.  
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# B R E A K S

## **The County Fair | \$9.00 per person**

Homemade Bookmakers Potato Chips  
Fresh Popcorn  
Nachos with Cheese Sauce  
Cider Donuts  
Apple Cider and Lemonade

## **The Yoga Stretch | \$9.00 per person**

Imported and Domestic Cheeses  
Assorted Crackers  
Fresh Fruits & Berries  
Housemade Hummus with Sea Salt, Lemon  
& Pesto with Pita Chips  
Seasonal Vegetables with Ranch Dip

## **The Healthy Choice | \$8.00 per person**

Individual Yogurts and Granola  
Fresh Whole Fruits  
Assorted 100-Calorie Snacks  
Bottled Water

## **The Ice Cream Social | \$8.00 per person**

Vanilla Ice Cream  
Assorted Sauces & Toppings  
Root Beer  
Whipped Cream



## **Beverage Refreshers (On Consumption)**

Bottled Water and Fruit Juices - \$3.00 per bottle  
Canned Soda, Lemonade and Iced Tea - \$3.00 per can  
12 oz Cobalt Blue Glass Saratoga Water - \$6.00 per bottle  
Fresh Brewed Coffee and Decaf - \$38.00 per gallon or \$14 per pot

## **Snacks (On Consumption)**

New York Style Soft Pretzel Slicks with Sam Adams Cheese Sauce - \$4.00 per person  
Homemade Bookmakers Potato Chips with Housemade Dips - \$4.00 per person  
Freshly Baked Cookies & Brownies - \$21.00 per dozen

## **Individually Wrapped Snacks | \$3.00 per unit**

Chips, Pretzels, Crackers  
Granola and Nutrigrain Bars  
Whole Fruits (the season's freshest)  
Assorted Candy Bars



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# B R U N C H

## Hearty Brunch Buffet | \$21.00 per person

Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices  
Cinnamon Coffee Cake  
Housemade Scones with Sweet Cream Dip  
Fresh Fruit Skewers with Tangy Yogurt Dip  
Buttery Scrambled Eggs  
Chef's Egg Frittata  
Maple Bourbon Salmon Medallions  
Honey Glazed Virginia Baked Ham  
Seasoned Grilled Potatoes

## Add-Ons (per person)

Crisp Applewood Bacon; Pork or Turkey Sausage \$2.00  
French Toast or Hot Cakes \$3.00  
Eggs Benedict or French Toast Casserole \$4.00  
Chef-Attended Omelet Station \$5.00



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## Hot Lunch Entree Selections (choose two)

Served with mixed garden salad with house dressing and chef's accompaniments unless specified, parmesan bread sticks basket, unsweetened iced tea, and dessert with coffee and tea service.

### Vegetarian - \$19.00 per person

Pasta Primavera with fresh vegetables tossed with olive oil and roasted red pepper pesto  
Three Cheese Lasagna

### Chicken - \$22.00 per person

Grilled BBQ Bourbon-Glazed Chicken Breast (GF)  
Chicken Rita - Floured and sauteed in white wine with spinach, mushrooms and tomatoes  
Honey Dijon Chicken with Artichoke Hearts

### Beef - \$25.00 per person

Sliced Sirloin with whiskey au jus (GF)  
Slow-roasted Braised Short Rib (GF)  
Char-grilled Top Sirloin Steak (GF)

### Fish/Shellfish - \$24.00 per person

Citrus Grilled Salmon Medallions (GF)  
New England Crusted Cod  
Shrimp Scampi with Broccoli over steamed rice



Add a cup of soup to an entree for \$4.00 per person

## Box Lunch Options

### Deli Box Lunch | \$19.00 per person

Sandwich Assortment: Roast Beef, Ham & Cheese, Roast Turkey, Tuna Salad or Caprese Wrap (Fresh Mozzarella, Roasted Red Peppers, Tomatoes, Spinach & Balsamic Reduction)  
Choice of wrap or hard roll, condiments, seasonal whole fruit, potato chips, cookie and beverage (bottled water or canned soda)

### Premiere Box Lunch | \$22.00 per person

Turkey Club Sandwich or Wrap  
Grilled Chicken Ceasar Salad or Wrap  
Marinated Chilled Veggies with feta cheese Wrap  
Includes condiments, seasonal whole fruit, homemade Bookmakers potato chips, freshly baked cookie and beverage (bottled water or canned soda)



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# L U N C H B U F F E T

## The Deli Bar | \$19.00 per person

Fresh Fruit Salad and Deli Salad

Tossed Garden Salad with choice of dressings and condiments

Chef's Deli Sandwiches (choice of 3)

Roast Beef & Cheddar | Turkey & American | Ham & Swiss | Chicken Salad

Egg Salad | Fresh Mozzarella, Tomato & Balsamic | Grilled Veggie

Homemade Bookmakers Potato Chips

## Add a Hot Entree for \$3.00

BBQ Bourbon Glazed Grilled Chicken (GF) | Italian Meatballs | Pasta Primavera (V)

Three Cheese Lasagna (V) | Sweet Sausage & Peppers (GF) | Macaroni & Cheese (V)

## Fresh Garden Buffet | \$21.00 per person

Romaine & Iceberg Lettuce, Tomatoes, Red Onions, Cucumbers, Celery, Carrots, Peppers, Avocado, Herb Feta Cheese, Walnut Pieces, Crumbled Bacon, Croutons,

Grilled Chicken Slices, Parmesan Cheese, Assorted Dressings, Potato Salad,

Choice of Chicken Salad, Tuna Salad or Egg Salad

Rolls and Bread Sticks

## The Fiesta | \$21.00 per person

Tossed Garden Salad with choice of dressings

Soft Taco Shells and choice of (2) meats:

Pulled Pork | Seasoned Beef | Grilled Chicken | Spicy Shrimp

Shredded Lettuce, Black Olives, Diced Tomatoes

Zesty Salsa & Sour Cream, Cheddar Cheese

Spanish Rice and Cheddar Cornbread with Sweet Chiles

## The New Yorker | \$23.00 per person

Choice of (2) Meats:

Charbroiled Sirloin Burgers | Pulled Pork | Bourbon BBQ Grilled Chicken | Italian Meatballs

Grinder and Sandwich Rolls, Deli Salad, Homemade Bookmakers Potato Chips

Sauteed Onions and Mushrooms, Bacon Strips, American and Swiss Cheeses

Lettuce, Tomato and Condiments

## The Executive | \$24.00 per person

Garden Salad Bar

Oven Browned Potatoes and Sliced Honey Glazed Carrots

Choice of (2) Hot Entrees:

Sliced London Broil with Roasted Shallot au jus (GF) | Pasta Primavera

Chicken Dijon | BBQ Bourbon Glazed Grilled Chicken (GF)

Three Cheese Lasagna (V) | Sweet Sausage & Peppers (GF)

Rolls & Butter

**All buffets include assorted Dessert Bars and Beverage Station with Lemonade, Iced Tea, Coffee, Decaf and Hot tea**

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# H O R S ' D ' O E U V R E S

## Displayed Platters & Dips (to serve 50 people)

- Fresh Vegetable Crudite \$90
- Tomato Bruschetta with Garlic, Red Onion, Basil & Parmesan \$90
- Fresh Fruit & Berries with Imported & Domestic Cheeses & Crackers \$100
- Warm Spinach Artichoke Dip with homemade pita chips \$100
- Warm Buffalo Chicken Dip with toasted bleu cheese croutons \$105
- Italian or Swedish Meatballs \$55
- Boneless Chicken Bites - Buffalo, Honey BBQ, Sweet Chili or Garlic Parm (50 pieces) \$55
- Chicken Wings - Buffalo, Honey BBQ, Sweet Chili or Garlic Parm (50 pieces) \$100

## Skewers (per 50 pieces)

- Chilled Mediterrean Grilled Veggie Skewers (V) \$65
- Fresh Seasonal Fruit Kabobs with Creamy Yogurt Dip (V) \$70
- Charcuterie Skewers \$70
- Chicken Satay with Sweet Chili Glaze (GF) \$70

## Hand Passed Hors d'oeuvres (per 50 pieces)

- Bleu Cheese Bruschetta with Scallions & Raspberry Drizzle \$60
- Cocktail Franks in Puff Pastry \$60
- Mini Chicken Cordon Bleu \$60
- Pork Pot Stickers \$60
- Sausage-stuffed Mushrooms \$60
- Vegetable-stuffed Mushrooms (Vegan) \$60
- Vegetable Spring Rolls \$80
- Mini Assorted Quiches \$80
- Breaded Mozzarella Sticks with Marinara \$80
- Breaded Chicken Tenders \$90
- Carmelized Bacon Skewers (GF) \$110
- Baked Brie, Walnut and Pear Filo Purse \$125
- Smoked Chicken Quesadillas \$125
- Crispy Asparagus with Asiago Cheese in Filo \$125
- Shaved Tenderloin on Toast Points with Herb Vinegar \$130
- Firecracker Shrimp in Red Chili Sauce \$130
- Coconut Shrimp \$130
- Mini Crab Cakes \$150
- Bacon-wrapped Scallops (GF) \$150



## Sliders (\$100 per 50 pieces)

- Pulled Pork
- Crispy Buffalo Chicken
- Cheeseburgers
- Meatball Parmesan



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**Starters**

- Fresh Seasonal Fruit & Berries Plate
- Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots
- Romaine Caesar Salad with Rye & Pumpernickel Croutons
- Spinach Salad with Goat Cheese, Red Onions, Sliced Strawberries and Toasted Pecans in Balsamic Vinaigrette

**Entree Selection (choice of three)**

**Chicken - \$27.00 per person**

- Chicken Caprese (GF) Balsamic Marinated Grilled Chicken Breast topped with spinach, mozzarella, tomato and basil
- Chicken Piccata in a lemon, butter sauce with capers
- Chicken Havarti with dill and Havarti cheese sauce
- Chicken Cordon Bleu -breaded and stuffed with ham & Swiss cheese [Add \$1]

**Fish/Shellfish - \$28.00 per person**

- Baked Salmon with Dill Sauce
- Blackened or Grilled Mahi Mahi
- Pan-seared Scallops over pasta - Market Price



**Beef (Gluten Free)**

- Sliced London Broil with gorgonzola cream sauce \$29.00
- Slow-roasted Red wine Braised Short Rib \$30.00
- Char-grilled 10 oz Top Sirloin Steak \$32.00
- 12 oz Slow-roasted Prime Rib of Beef au jus \$35.00 (minimum of 12 people)
- Chef-cut 8 oz Filet Mignon - Market Price

**Vegetarian - \$24.00 per person**

- Spring/Summer - Lemon Asparagus Risotto | Fall/Winter - Butternut Squash Risotto
- Tomato Basil Penne Pasta with vegetables & feta cheese
- Mushroom Ravioli with vegetables in pesto cream sauce

**Classic & Specialty**

- Roast Turkey Breast with herb stuffing and gravy \$25.00
- Sliced Roast Pork Loin with pineapple mustard glaze \$26.00
- Zucchini with corn & cilantro, served with a side of refried beans (Vegan) \$22.00
- Vegetable-stuffed Bell Pepper with balsamic reduction (Vegan) \$23.00
- Egg-free Ravioli with tofu, onions & carrots with fresh vegetables in garlic oil (Vegan) \$24.00

**Potatoes / Starch Sides (select one):**

- Rice Pilaf | Baked Stuffed Potatoes | Whipped Potatoes | Parmesan Rice
- Smashed Garlic Potatoes | Roasted Fingerling Potatoes

**Vegetables (select one):**

- Green Beans with red pepper pesto | Julienne Medley | Honey Carrots
- Brussel Sprouts with Bacon & Parmesan | Asparagus | Butternut Squash

**Desserts (select one):**

- Ice Cream with strawberries | Chocolate Truffle Cake | Carrot Cake
- Chocolate Peanut Butter Pie | Cheesecake | Brownie Sundae



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# D I N N E R B U F F E T

## The House Specialty - \$33.00 per person

### Fresh Salads | Chilled Platters (choice of two)

Fresh Seasonal Fruit & Berries | Marinated Grilled Vegetable Display  
Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots  
Romaine Caesar Salad with Rye & Pumpernickel Croutons  
Spinach Salad with Goat Cheese, Red Onions, Sliced Strawberries and Toasted Pecans

### Entree Selection (choice of two)

Honey Dijon Chicken | Chicken Piccata | Chicken Marsala | Citrus Grilled Salmon  
Baked Haddock in Lemon Sauce | Shrimp & Scallops Penne in Chardonnay Herb Sauce  
Sliced London Broil with Roasted Shallot au jus (GF) | Red Wine Braised Beef Short Ribs (GF)  
Roast Top Sirloin of Beef with Mushroom Sauce

### Vegetarian Selection (choice of one)

Fresh Vegetable Stir Fry over Jasmine Rice (GF/Vegan) | Tortellini & Broccoli Alfredo  
Bowtie Pasta with Fresh Vegetables & Pesto | Three-Cheese Macaroni & Cheese

Includes Chef's Potato and Vegetable, Dinner Rolls, Assortment of (3) Dessert selections,  
and Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

### Add a VIP Carving Station

Roast Turkey Breast with Cranberry Mayonnaise **\$3.00 per person**  
Roast Pork Loin with Pineapple Mustard Glaze **\$3.00 per person**  
Slow-roasted Prime Rib of Beef au jus **\$5.00 per person**  
Beef Tenderloin with Creamy Gorgonzola Sauce **\$5.00 per person**

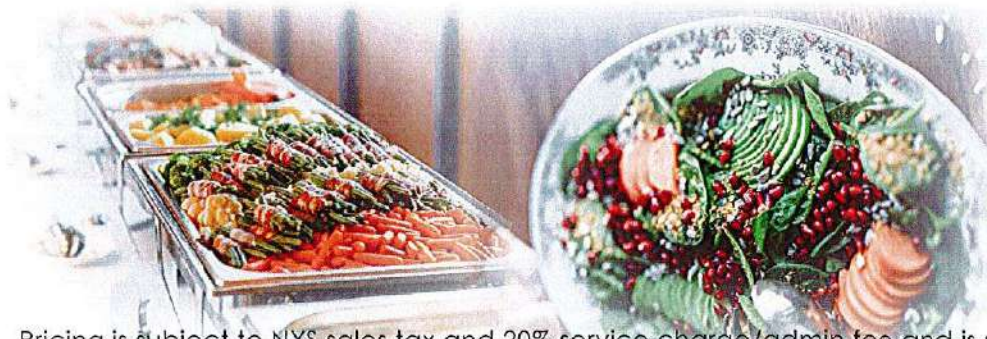
## The Italian Feast- \$33.00 per person

### Fresh Salads | Chilled Platters (choice of two)

Antipasto Salad Platter  
Mixed Garden Salad with grape tomatoes, cucumbers and shredded carrots  
Romaine Caesar Salad with Rye & Pumpernickel Croutons

### Entree Selection (choice of four)

Three Cheese Lasagna (V) | Eggplant Rollatini (V) | Shrimp Cacciatore  
Chicken Marsala or Piccata | Meatball-stuffed Bell Peppers Parmesan  
Includes Warm Garlic Italian Bread, Italian Mini Dessert Display and  
Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station



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**Chef-attended Carving Stations - per person**

*Packages include mini rolls, condiments, and Chef's roasted potatoes and grilled vegetables*

- Classic Oven Roasted Turkey Breast with Cranberry Mayo - \$15.00
- Honey Glazed Ham with Pineapple and Brown Sugar - \$15.00
- Slow Roasted Pork Tenderloin with Pineapple Mustard Glaze - \$14.00
- Roast Top Sirloin of Beef with Roasted Shallot au jus and Horseradish Sauce - \$18.00
- NY Strip Loin with a Wild Mushroom Merlot Sauce - \$21.00
- Roast Tenderloin of Beef with Horseradish - Market Pricing

**Chef-attended Pasta Station - per person**

*Served with shaved parmesan cheese and garlic bread*

Create your own pasta dish with a selection of Pastas, Seasonings, Toppings and Sauces, with fresh parsley - \$17.00

**Fajita & Taco Station - per person**

*Served with Black Beans & Spanish Rice*

Warm Soft Tortilla Rounds and Crispy Taco Shells with Seasoned Beef, Grilled Chicken, Pork and Steak Strips, Onions & Peppers, Chopped Lettuce, Tomatoes, Black Olives, Shredded Cheddar Cheese, Chunky Salsa & Sour Cream - \$15.00

**Sliders Station - per person**

*Served with Homemade Potato Chips or French Fries and Cole Slaw*

Mini Cheeseburgers and Award Winning BBQ Pulled Pork on slider rolls with ketchup, mayo, & bleu cheese - \$15.00

**Spring Garden Station - per person**

*Served with Parmesan Bread Sticks*

Chilled Marinated Grilled Vegetable Display, Tossed Greens with Grape Tomatoes, Cucumbers and Shredded Carrots, Dressings; Build your own Caesar Salad - Romaine Lettuce, Shaved Parmesan, Grilled Chicken, Bacon, Artichoke Hearts and Creamy Caesar Dressing - \$12.00

**Mediterranean Station - per person**

*Served with Hummus & Homemade Pita Chips*

Caprese Skewers - Fresh Mozzarella, Grape Tomatoes, Red Peppers & Basil with Balsamic Drizzle; Fresh Cantaloupe, Melons and Grapes, Assorted Cheeses & Italian Meat Platter, Olive Tapenade with Crackers; Warm Spinach Artichoke Dip with Sourdough Bread - \$12.00

**Smashed Potato or Mac N Cheese Station - per person**

With chef's assortment of yummy toppings - \$12.00

**Dessert & Coffee Station - per person**

Freshly Brewed Coffee and Decaf, Herbal Hot Tea Assortment, Hot Cocoa; Chocolate Fondue with Fresh Fruit & Dipping Treats, Lavish Display of Mini Cheesecakes, Eclairs, Creme Puffs, Petit Fours; Brownies & Cookies - \$16.00 per person

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# B A R P A C K A G E S

## Open Bar - per person

**Beer, Wine and Soda - \$14.00 first hour | \$5.00 each consecutive hour added**

4 House Bottled Beers

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato  
Assorted Soda, Iced Tea & Lemonade

**House Brands - \$16.00 first hour | \$6.00 each consecutive hour added**

House Brands of Gin, Vodka, Rum, Spiced Rum, Whiskey, Bourbon, Scotch

4 House Bottled Beers

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato  
Assorted Soda and Mixers

**Premium Brands - \$18.00 first hour | \$6 each consecutive hour added**

Tanqueray Gin, Absolut & Titos Vodkas, Bacardi & Captain Morgan Rums, Seagram's 7,  
Jack Daniels, Dewars White Label, Kahlua, DiSaronno Amaretto

4 House & Premium Bottled Beers

House & Premium Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato  
Assorted Soda and Mixers

**Soda Bar- \$3.00 first hour | \$1.50 each consecutive hour added**

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda & Tonic, Iced Tea & Lemonade

## Cash Bar / Consumption Bar Tab Pricing

### Beer:

House Bottles \$5.00 each | Premium Bottles \$6.00 each | Craft Bottles \$7.00 and up

### Wine by the Glass:

House \$10.00 | Premium \$12.00 and up

### Mixed Drinks:

\$10.00 and up

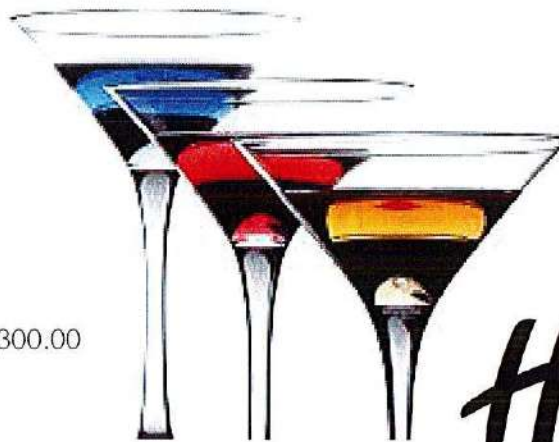
### Champagne and Wine by the Bottle:

Pricing available upon request

## Bar Surcharge

\$100 flat fee will be applied if a minimum of \$300.00  
in cash bar proceeds is not reached per bar.

No charge if minimum is reached.



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According to NY State Law, we only serve (1) drink per person at any time,  
and we will not serve those we deem to be intoxicated. NYS minimum  
drinking age is 21. Picture ID is required.

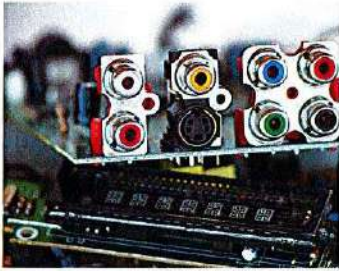
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**AUDIO VISUAL**



Wired Mic ( includes Cable)	\$25.00
Wireless Handheld Mic	\$75.00
Wireless Lavalier (Lapel)	\$75.00
Podium Mic	\$35.00
Panel Mic	\$50.00
4 Channel Analog Mixer	\$40.00
Powered Speaker (Includes Speaker Stand & Cables)	\$100.00



**PROJECTOR/SCREENS**

3200 Lumen LCD Projector	\$200.00
6 or 8 Ft Tripod Screen	\$50.00



**MISC.**

Flip Chart & Markers	\$20.00
Polycom System	\$50.00

*\*Additional adapters may not be available for laptops*

**FULL DAY PACKAGE.**

**Projector Support Package**

- 6 or 8 Ft Tripod Screen
- LCD Projector
- Cart & Cables
- Power Drop

\$250.00



subject to 7% NYS sales tax and 20% service fee