

Refreshments A la Carte

Beverages per Gallon

Freshly Brewed Iced Tea- Half Gallon
Freshly Brewed Coffee, Regular and Decaffeinated- Half Gallon
Freshly Brewed Iced Tea
Freshly Brewed Coffee, Regular and Decaffeinated

Beverages per Carafe

Tomato, Pineapple, Apple or Cranberry Juice
Fresh Squeezed Orange or Grapefruit Juice

Beverages per Bottle

Assorted Hot Teas
Assorted Sodas
Bottled Waters

Baked Goods per Dozen

Assorted Gourmet Cookies
Chocolate Fudge Brownies
Texas Size Pretzels with Whole Grain Mustard
Assorted Danish
Assorted Homemade Muffins
Assorted Nut Breads and Coffee Cake
New York Style Bagels with Cream Cheese

Snacks per Person

Whole Fresh Fruit
Assorted Fruit Yogurt with Granola
Sliced Fresh Fruit
Vegetable Display with Peppercorn Ranch
Tortilla Chips with Salsa, Guacamole and Nacho Cheese

Snacks per Pound

Potato Chips
Pretzels

Prices are subject to 20% service charge and 6% sales tax
Prices are subject to change.

Breakfast Buffets

Continental Breakfast

Muffins, and Donuts
Chilled Orange and Apple Juices
Coffee, Decaf, Hot Tea, Water

Deluxe Continental Breakfast

Fresh Fruit Display
Muffins, and Donuts
Chilled Orange, Cranberry, and Apple Juices
Coffee, Decaf, Hot Tea, Water

All-American Breakfast Buffet

Fresh Fruit Display
Muffins, and Donuts
Scrambled Eggs
Crisp Bacon and Sausage Patties
Breakfast Potatoes
Chilled Orange, Cranberry, and Apple Juices
Coffee, Decaf, Hot Tea, Water

Broadway Breakfast Buffet

Fresh Fruit Display
Muffins, and Donuts
Scrambled Eggs
Crisp Bacon and Sausage Patties
Breakfast Potatoes
French Toast or Buttermilk Pancakes with Syrup
Chilled Orange, Cranberry, and Apple Juices
Coffee, Decaf, Hot Tea, Water

Add French Toast Bread Pudding to Any Buffet!

Buffets may be served for less than the minimum guests required for an additional labor charge

Prices are subject to 20% Service Charge and 6% Sales Tax
Prices are subject to change.

Holiday Inn Lunch Buffets

Minimum 25 Guests

Italian Buffet

Caesar Salad
Chicken Marsala
Italian Sausage with Peppers and Onions
Garlic Mashed Potatoes
Eggplant Parmesan
Rolls and Butter
Chef's Choice of Assorted Cakes and Pies
Coffee, Decaf, Hot Tea, Iced Tea, Water

Southern Style Buffet

Fresh Garden Salad with Two Dressings on the Side
Country Fried Steak
Slow Roasted Pulled Pork
Southern Mashed Potatoes
Steamed Broccoli Au Gratin
Rolls and Butter
Chef's Choice of Assorted Cakes and Pies
Coffee, Decaf, Hot Tea, Iced Tea, Water

All American Buffet

Fresh Garden Salad with Two Dressings on the Side
Oven Roasted Chicken
Roast Beef with Mushroom Demi Glace
Oven Roasted Potatoes
Seasoned Green Beans
Rolls and Butter
Chef's Choice of Assorted Cakes and Pies
Coffee, Decaf, Hot Tea, Iced Tea, Water

Buffets may be served for less than the minimum required guests for an additional labor charge.

All prices are subject to 6% sales tax and 20% service charge
Prices are subject to change

Lunch Buffet Enhancements

Additional Entrees

Meat Lasagna
Roasted Pork Marsala
Stuffed Chicken Breast with Cream Sauce
Homemade Meatloaf
BBQ Pork Ribs
Deep Fried Breaded Chicken

Additional Starches

Penne Pasta with Marinara or Alfredo Sauce
Steamed Parsley Rice
Cheddar Mashed Potatoes
Southern Style Mashed Potatoes

Additional Starches

Sautéed Squash and Zucchini
Broccoli and Carrots Medley
Mixed Vegetable Medley (Broccoli, Carrots, and Cauliflower)
Green Beans with Bacon

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Prices are subject to change

Themed Breaks

“The Sweet Tooth”

Assorted Homemade Cookies and Fudge Brownies

Fresh Brewed Regular and Decaffeinated Coffee

Assorted Soft Drinks and Bottled Waters

“Take Me Out to the Ballgame”

Texas-Sized Pretzels Served with Whole Grain Mustard

Tortilla Chips Served with Salsa, Guacamole, and Nacho Cheese

Assorted Soft Drinks and Lemonade

“The Health Nut”

Seasonal Fresh Fruits

Assorted Yogurts

Granola Bars

Bottled Waters with Lemon and Lime Wedges

Prices are subject to 20% service charge and 6% sales tax.

Prices are subject to change.

Hot and Cold Hors d' Oeuvres

Cold Displays

Assorted Finger Sandwiches
Egg, Ham, and Chicken Salad Served on Selection of Breads

Vegetable Crudite Display with Peppercorn Ranch

Sliced Fresh Fruit Display

Meat and Cheese Display
Served with Gourmet Crackers and Dips

Hot Selections

(Priced per 50 Pieces)

Italian Bruschetta
Swedish Meatballs
Pizza Sticks with Marinara Dipping Sauce
Mini Egg Rolls
Banana Peppers Stuffed with Sausage
Chicken Skewer
Shrimp Skewer
Wings (Hot, BBQ, Garlic, Dry Ranch)
**Choice of 1 Sauce per 50 wings)*
Mushrooms Stuffed with Sausage
Chicken Tenders-
Mushrooms Stuffed with Crabmeat
Bacon Wrapped Scallops

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Carving Stations

Carved Items are Served with Assorted Rolls and Appropriate Condiments

Prime Rib of Beef

Serves 40 Guests

Roasted Turkey Breast

Serves 40 Guests

Honey Glazed Baked Ham

Serves 40 Guests

Chef's Selection of Starch and Vegetable for an additional amount

A Chef is Required for Carving Board Services

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Sit Down Dinners

All plated dinners are served with fresh garden salad, warm rolls and butter, coffee, tea, iced tea, water, and choice of chocolate or vanilla sheetcake.

Choice of 2 entrees to be served, one choice per guest.

Choices must be made ahead of time and provided at the time of the final guarantee.

Pasta Primavera

Tossed Seasonal Vegetables in a Aioli Sauce

Grandma's Meatloaf

*Grandma's Secret Recipe Meatloaf with Gravy
Served with Starch and Seasonal Vegetables*

Stuffed Chicken Breast

*Fresh Chicken Breast Stuffed with Our Chef's Famous Stuffing
Served with Starch and Seasonal Vegetables*

Blackened Chicken Alfredo

*Grilled Chicken over Fettuccine Pasta, Alfredo Sauce,
and Parmesan Cheese*

Chicken Cordon Bleu

*Hand Breaded Chicken Breast Topped with Ham and Swiss
Smothered in a Heavy Cream Sauce
Served with Starch and Seasonal Vegetables*

Tomato Basil Salmon

*6 Ounce Salmon Fillet Topped with a Mushroom Sauce
Served with Starch and Seasonal Vegetables*

Prime Rib Au Jus

*Our Specialty Prime Rib Roasted to Perfection
Served with Starch and Seasonal Vegetables*

Grilled New York Strip

*10 Ounce Fresh Cut Steak Grilled to your Specification
Served with Starch and Seasonal Vegetables*

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Holiday Inn Dinner Buffets

Minimum 25 Guests

Italian Buffet

Caesar Salad
Chicken Marsala
Italian Sausage with Peppers and Onions
Garlic Mashed Potatoes
Eggplant Parmesan
Rolls and Butter
Chef's Choice of Assorted Cakes and Pies
Coffee, Decaf, Hot Tea, Iced Tea, Water

Southern Style Buffet

Fresh Garden Salad with Two Dressings on the Side
Country Fried Steak
Slow Roasted Pulled Pork
Southern Mashed Potatoes
Steamed Broccoli Au Gratin
Rolls and Butter
Chef's Choice of Assorted Cakes and Pies
Coffee, Decaf, Hot Tea, Iced Tea, Water

All American Buffet

Fresh Garden Salad with Two Dressings on the Side
Oven Roasted Chicken
Roast Beef with Mushroom Demi Glace
Oven Roasted Potatoes
Seasoned Green Beans
Rolls and Butter
Chef's Choice of Assorted Cakes and Pies
Coffee, Decaf, Hot Tea, Iced Tea, Water

Buffets may be served for less than the minimum required guests for an additional labor charge

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Dinner Buffet Enhancements

Additional Entrees

Meat Lasagna
Roasted Pork Marsala
Stuffed Chicken Breast with Cream Sauce
Homemade Meatloaf
BBQ Pork Ribs
Deep Fried Breaded Chicken

Additional Starches

Penne Pasta with Marinara or Alfredo Sauce
Steamed Parsley Rice
Cheddar Mashed Potatoes
Southern Style Mashed Potatoes

Additional Starches

Sautéed Squash and Zucchini
Broccoli and Carrots Medley
Mixed Vegetable Medley (Broccoli, Carrots, and Cauliflower)
Green Beans with Bacon

All prices are subject to 6% sales tax and 20% service charge
Prices are subject to change