



**BANQUET MENUS
&
ENHANCEMENTS**

From seminars to socials, the Holiday Inn Philadelphia-Cherry Hill is the ideal setting for your next event.

The Holiday Inn boasts over 6000 square feet of meeting and banquet facilities all located conveniently on our first floor.

Let the Holiday Inn Philadelphia-Cherry Hill cater your next event!!!

CONTINENTAL BREAKFAST MENUS

The Wakeup Call

*Assorted Chilled Fruit Juices
Sliced Seasonal Fruit Display
Fresh Bakery Basket with Assorted Breakfast Pastries
Coffee, Tea, Decaffeinated Coffee
\$9.95 per person*

The Continental

*Assorted Chilled Fruit Juices
Sliced Seasonal Fruit Display
Fresh Bakery Basket with Assorted Breakfast Pastries
Bagels, Cream Cheese, Whipped Butter and Preserves
Assorted Cereals, Assorted Yogurts with Granola
Coffee, Tea, Decaffeinated Coffee
\$11.95 per person*

BREAKFAST BUFFET MENUS

Breakfast buffets require a minimum of 25 people or additional \$3.00/more per person

Great Start Breakfast

*Assorted Chilled Fruit Juices
Sliced Seasonal Fruit Display
Fresh Bakery Basket with Assorted Breakfast Breads & Pastries, Whipped Butter & Preserves
Farm Fresh Scrambled Eggs and Home Fried Potatoes
Your Choice of Sausage or Bacon Strips
Coffee, Tea, Decaffeinated Coffee
\$13.95 Per Person*

The Grand Buffet

*Assorted Chilled Fruit Juices
Sliced Seasonal Fruit Display
Fresh Bakery Basket with Assorted Breakfast Breads & Pastries, Cream Cheese, Whipped Butter & Preserves
Farm Fresh Scrambled Eggs and Home Fried Potatoes
Your Choice of Sausage Links, Bacon Strips or Ham Steak
Texas Style Cinnamon French Toast, Whitefish Salad
House Smoked Salmon
Assorted Petit Fours and Mini Desserts
Coffee, Tea and Decaffeinated Coffee
\$22.95 Per Person*

Above Prices are Subject to 7% Sales Tax & 20% Service Charge

Holiday Inn Philadelphia-Cherry Hill ♦ 2175 West Marlton Pike ♦ Cherry Hill, NJ 08002

BREAKFAST BUFFET ENHANCEMENTS

(All prices are per person unless otherwise noted)

<i>Buttermilk Pancakes with Butter and Maple Syrup</i>	<i>\$2</i>
<i>Texas Style French Toast with Butter and Maple Syrup</i>	<i>\$2</i>
<i>Fresh Fruit Yogurt Parfait served in a Champagne Glass</i>	<i>\$3</i>
<i>Cheese Blintzes served with Warm Berry Compote</i>	<i>\$4</i>
<i>Country Biscuits served with Sawmill Gravy</i>	<i>\$3</i>
<i>Assorted Fruit Yogurts</i>	<i>\$2</i>
<i>Smoked Salmon and Whitefish Salad Display</i>	<i>\$6</i>
<i>Champagne / Mimosa</i>	<i>\$3/Per Glass</i>
<i>Bloody Mary</i>	<i>\$15/Per Carafe</i>

STATION ENHANCEMENTS

(Minimum of 25 guests required with a Station Attendant Fee of \$75)

<i>Omelettes Prepared to Order</i>	<i>\$3</i>
<i>Fresh Assorted Mimosa / Bloody Mary Bar</i>	<i>\$7</i>

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PLATED BREAKFAST

*All Breakfast Entrees are served with
Fresh Orange Juice, Regular Coffee, Decaffeinated Coffee and Assorted Teas*

Full American Breakfast

*Scrambled Eggs with your choice of Applewood Bacon, Farmhouse Sausage or Country Ham
Served with Home Fried Potatoes
\$12*

Cinnamon Supreme French Toast

*Luscious Slices of Cinnamon-Infused Rolls Dipped in Egg Batter and Grilled to a Golden Brown
And garnished with Fresh Berries
Your choice of Applewood Bacon, Farmhouse Sausage or Country Ham
\$10*

Huevos Rancheros

*Scrambled Eggs over Corn Tortillas with Tangy Cheeses and Beans and Pico de Gallo
Served with Home Fried Potatoes
\$12*

Steak and Eggs

*Freshly Scrambled Eggs with a Petite 4oz. Flat Iron Steak
Served with Home Fried Potatoes
\$18*

Country Buttermilk Biscuits and Sawmill Gravy

*A Southern Favorite Served with Home Fried Potatoes
\$10*

The All American Breakfast Croissant

*Fresh Baked Croissant with Scrambled Eggs, Applewood Bacon and Cheddar Cheese
Served with Home Fried Potatoes
\$13*

A LA CARTE MENU

<i>Coffee/Tea/Decaffeinated Coffee</i>	<i>\$32.00 per gallon</i>
<i>Assorted Sodas & Mineral Water</i>	<i>\$2.50 per person</i>
<i>Fresh Orange, Tomato, Cranberry and Apple Juice</i>	<i>\$8.00 pr carafe</i>
<i>Philadelphia Soft Pretzels and Mustard</i>	<i>\$16.00 per dozen</i>
<i>Assorted Cookies & Brownies</i>	<i>\$20.00 per dozen</i>
<i>Assorted Breakfast Pastries</i>	<i>\$20.00 per dozen</i>
<i>Assorted Cereals with Milk</i>	<i>\$3.00 per person</i>
<i>Dry Snacks (Pretzels, Peanuts and Chex Party Mix)</i>	<i>\$3.00 per person</i>
<i>Red Bull and Starbuck's Frappuccino</i>	<i>\$4.00 each</i>

MID-MORNING AND AFTERNOON BREAKS

Veggies & Fruit

*Assorted Fresh Cut Fruit and Vegetables with Herb Dip
The Chef's Flavored Hummus & Grilled Pita Chips
Assorted Fruit Juices and Bottled Water
\$8.95 per person*

The Cookie Jar

*Assorted Cookies and Brownies from our Bakery
Assorted Sodas, Coffee, Tea & Decaffeinated Coffee
\$8.95 per person*

On the Lighter Side

*Whole Fresh Fruit, Assorted Yogurts, Granola, Nutri-grain Bars
Bottled Water, Coffee, Tea & Decaffeinated Coffee
\$8.95 per person*

The Philly Break

*Soft Pretzels with Mustard, Assorted Tastykakes
Assorted Sodas, Coffee, Tea, Decaffeinated Coffee
\$8.95 per person*

Afternoon Pick-Me-Up

*Assorted Donuts, Hard Pretzels and Potato Chips, Assorted Hard Candies
Assorted Sodas, Red Bull and Starbuck's Frappuccino
\$9.95 per person*

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BRUNCH BUFFET

Minimum of 35 guests

Assorted Chilled Juices

Exotic Fruit Skewers

Assorted Danish, Muffins, Bagels and Cinnamon Rolls with Fruit Preserves and Whipped Butter

Cold Selections

*Mediterranean Pasta Salad
Broccoli, Carrot and Raisin Salad
Waldorf Salad
Tomato Mozzarella Salad
Middle Eastern Cous-Cous
Curried Chicken Salad
Marinated and Pickled Vegetables*

*Honey Ham Salad
Sesame Ginger Soba Noodle Salad
Bay Shrimp and Crab Potato Salad
"Make Your Own" Salad Bar
Three Bean Salad
Caesar Salad with Brioche Croutons
Smoked Salmon and White Fish Salad*

Hot Selections

*Scrambled Eggs
Country Link Sausage and Bacon
Texas Style French Toast with Butter and Maple Syrup
Spiral Honey Ham
Top Round of Beef
Cheese Blintzes with Warm Berry Compote*

*Salmon with Cucumber Dill Cream Sauce
Roast Loin of Pork with a Jalapeno Pineapple
Marmalade
Assorted Quiche
Chicken A la King
Manicotti with Basil Blush Sauce*

Sides

(Select 2)

*Seasoned Breakfast Potatoes
Rosemary Oven Roasted Red Bliss Potatoes
Rice Pilaf
Vegetable Medley*

Dessert

Assorted Pastries and Petit Fours

Three Cold / Three Hot - \$28 per person ~Four Cold / Four Hot - \$32 per person

Minimum 35 people

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LUNCH BUFFET SELECTIONS

All lunch buffets require a minimum of 25 people or additional \$3.00/more per person

The Cherry Hill Buffet

Mixed Baby Greens Salad with Assorted Dressings

Roasted Top Round Au Jus

Pan Seared Chicken Breast with a Mushroom Sherry Cream Sauce

Oven Roasted Red Bliss Potatoes

Seasonal Vegetable Medley

Assorted Rolls & Whipped Butter

Chef's Selection of Assorted Dessert

Coffee, Tea, Decaffeinated Coffee & Iced Tea

\$22.95 per person

The Comfort Zone

Southern Fried Chicken

Barbeque Glazed Meat Loaf

Miss Gloria's Famous Macaroni & Cheese

Stewed Tomatoes

Coleslaw

Assorted Rolls and Whipped Butter

Chef's Selection of Assorted Dessert

Coffee, Tea, Decaffeinated Coffee & Iced Tea

\$22.95 per person

A Taste of Italy

Classic Caesar Salad with Brioche Croutons

Baked Ziti Bolognese

Chicken Piccata

Wild Mushroom Orzo

Seasonal Steamed Vegetables

Assorted Rolls and Whipped Butter

Chef's Selection of Assorted Dessert

Coffee, Tea, Decaffeinated Coffee & Iced Tea

\$22.95 per person

A Taste of Latin America

Classic Caesar Salad with Brioche Croutons

Seasoned Ground Beef

Seasoned Diced Chicken

Traditional Rice and Beans

Fried Plantains

Salsa Selections (Salsa Verde, Roasted Vegetable Salsa, Pico de Gallo)

Flour Tortillas and Hard Corn Taco Shells

Chef's Selection of Assorted Dessert

Coffee, Tea, Decaffeinated Coffee & Iced Tea

\$22.95 per person

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LUNCH BUFFET SELECTIONS (CONT.)

All buffets require a minimum of 25 people or additional \$3.00/moreper person

A Taste of Asia

*Mixed Baby Greens Salad with Mandarin Oranges, Shredded Carrot, Cucumber
And Fried Won Ton Strips served with a Miso Ginger Dressing*

Thai Chili Glazed Chicken

Teriyaki Beef

Jasmine Pesto Rice Pilaf

Asian Steamed Vegetables

Chef's Selection of Assorted Dessert

Coffee, Tea, Decaffeinated Coffee & Iced Tea

\$22.95 Per Person

The Delicatessen

Oven Roasted Turkey

Honey Baked Ham

Top Round of Roast Beef

Assorted Rolls and Breads

Assorted Sliced Cheeses

Italian Pasta Salad

Deli Fixings

Assorted Tastykakes

Coffee, Tea, Decaffeinated Coffee & Iced Tea

\$22.95 Per Person

The Backyard Barbecue

St. Louis BBQ Ribs

Make Your Own Pulled Pork or Chicken Sandwiches

Coleslaw

Baked Beans

Cornbread & Whipped Butter

Banana Pudding

Coffee, Tea, Decaffeinated Coffee & Sweet Tea

\$25.95 per person

The Executive Luncheon

Mixed Baby Greens Salad or Traditional Caesar Salad

Croissant Sandwich with Green Leaf Lettuce and Sliced Tomato

with your choice of: Tarragon Chicken Salad, Sweet Baked Ham Salad or Albacore Tuna Salad

Sliced Cheeses

Potato Salad

Tropical Fruit Skewer

Chef's Selection of Dessert

Iced Tea, Lemonade, Coffee, Decaffeinated Coffee, Hot Tea

\$22.95 per person

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PLATED LUNCHEON MENU

*Lunch includes Salad or Soup, Rolls and Butter,
Iced Tea, Lemonade, Coffee, Decaffeinated Coffee, Hot Tea, & Dessert*

Soups and Salads

(Choice of One)

*Jersey Tomato Fennel Bisque
Farmers Market Vegetable Soup
French Onion Soup
Chicken Orzo Pesto Soup
Mixed Baby Greens
Fresh Mozzarella and Tomato Salad
Classic Caesar Salad
Tropical Fresh Fruit Salad*

Entrees

(Choice of Two)

*Chicken Parmesan with Penne Alfredo
\$18.50 Per Person*

*Chesapeake Style Crab Cakes served with a Thai Drizzle
Served with Rice Pilaf and Steamed Snap Peas
\$19.95 per person*

*Wok Fired Chicken or Beef with Asian Vegetables over Jasmine Rice
\$18.50 per person*

*Chicken Marsala over Tuxedo Orzo and Sautéed Mushrooms
\$18.50 per person*

*Pork Tenderloin with a Jalapeno Pineapple Marmalade
Served over Garlic Mashed Potatoes and Steamed Vegetable Medley
\$18.50 per person*

*Teriyaki Glazed Grilled Salmon
Served with Sesame Rice Pilaf and Wok Fired Vegetable
\$18.50 per person*

DESSERT SELECTIONS

*The Following Desserts Are Included With Our Plated Lunch & Dinner Packages
Or Can Be Purchased Individually*

Key Lime Pie

Made with Fresh Key Lime Juice from the Florida Keys

Butterfinger Cheesecake Cannoli

Cannoli Shell filled with Butterfinger Candy Bar, Cheesecake and Ricotta Cannoli Filling

Chocolate Fudge Cake

Three Layers of Chocolate Cake Each Separated By A Butter Cream Coating

Chocolate Mousse

*A Delicate Semi-Sweet Chocolate Mousse Blended With Raspberry Puree &
Topped With Raspberry Glaze*

Carrot Cake

Carrot Cake Filled With Chopped Walnuts & Raisins

New York Style Cheesecake

Available Plain, Raspberry, Caramel or Oreo® With A Graham Cracker Crust

Tiramisu

Lady Finger Cake Brushed With Mocha And Layered With A Light, Smooth Mascarpone Filling

Empress Viennese Table

(Not Available As Part of Lunch or Dinner Packages)

Assorted French Miniature Pastries, Éclairs, Cream Puffs & Tarts

\$8.95 per person

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HORS D'OEUVRES

(Served Plated or Butler Style)

- ~ Mushroom Gruyere Profiteroles
- ~ Rosemary and Parmesan Shortbread
With oven Roasted Tomato and Feta
- ~ Herb Cheddar and Leek Tartlet
- ~ Miniature Assorted Quiche
~ Brie and Raspberry
- ~ Cucumbers with Boursin Cheese Dollops
- ~ Bruschetta on Focaccia Toast Points
~ Parmesan Stuffed Artichokes
- ~ Balsamic Fig Bruschetta with
Blue Cheese and Mascarpone
- ~ Sesame Goat Cheese Bon-Bons
- ~ Vegetable Springrolls with Sweet & Sour Sauce
~ Spanikopita
- ~ Vegetable Sushi Roll
- ~ Assorted Dim Sum with Thai Chili Sauce
- ~ Smoked Salmon Mousse with Dill
On Pumpernickel Toast Points
- ~ Coconut Shrimp with Citrus Dipping Sauce
- ~ New Potatoes with Crème Fraiche and Caviar
~ Scallops wrapped in Smoked Bacon
- ~ Mini Barbeque Chicken Slider with
Southern Peach Salsa
- ~ Thai Chicken Satay with Spicy Peanut Dipping Sauce
~ Miniature Croquet Monsieurs
- ~ Chicken and Pepperjack Cheese Quesadilla
~ Curry Chicken Skewers
- ~ Miniature Beef Wellingtons with Horseradish Aioli
- ~ Mini Angus Burger Sliders with BBQ Bacon Ranch
~ Swedish Meatballs
- ~ Philly Cheese Steak Springrolls with Spicy Ketchup
- ~ Flank Steak on Garlic Toast Points
~ Oriental Pot Stickers
- ~ Pigs in a Blanket
- ~ Sausage Stuffed Mushrooms

\$125 per 50 Pieces



Premium Hors D' Oeuvres

- ~ Tropical Fruit Shooters
(Watermelon Basil Prickly Pear Cactus, Pineapple Rosemary Mango, Strawberry Mint Kiwi)
- ~ Duck Flatbread with Ligonberry Jam
- ~ Fresh Herb and Dijon Crusted Lamb Lollipops (minimum 125pieces)
- ~ Seared Sesame Ahi Tuna with Wasabi Mayo Dollop on a Taro Chip
- ~ Smoked Marlin Taco with Mango Jalapeno Salsa
- ~ Mini Chesapeake Style Crab Cakes
- ~ Spicy Tuna Sushi Roll
- ~ Clams Casino
- ~ Bay Shrimp and Avocado Mousse Tart
- ~ Crab Colada atop a Plantain Chip

Additional .50 per piece

RECEPTION DISPLAYS

Cheese & Fruit

*Cheese Boards with a selection of Hard and Soft Cheeses and Fresh Cut Fruit
Garnished with Grapes, Assorted Nuts, Olives and Assorted Crackers and Breads*

Small Platter - \$75 (25-50 people)

Large Platter - \$125 (75-100 people)

Dips

Hummus with Tahini

(Traditional, Roasted Pepper, Artichoke or Jalapeno)

Spinach Artichoke

Cheddar Chili

Pesto Cheese

Pico de Gallo

Roasted Vegetable Salsa

Salsa Verde

Tropical Fruit Salsa

(All served with either toast points, pita chips or assorted crackers)

\$40 Per Crock (Serves 25-50 People)

Chesapeake Crab Dip

\$60 Per Crock (Serves 25-50 People)

Vegetable Crudités

*A Variety of Fresh Vegetables accompanied by your choice of
Ranch Dressing, Herbed Crème Fraiche, Spiced Bleu Cheese Dressing or Flavored Yogurt*

Small Platter - \$75 (25-50 people)

Large Platter - \$125 (75-100 people)

Italian Antipasto Table

A Display of Italian Meats and Cheeses served with Roasted Red Peppers,

Roasted Long Hot Pepper, Fresh Sweet Basil Pesto

Buffalo Mozzarella Tomato Basil Caprese Country Baguette

Small Platter - \$85 (25-50 people)

Large Platter - \$160 (75-100 people)

Sushi Station

*An Elaborate Assortment of Sushi to include Spicy Tuna Roll, California Roll, Cucumber Roll,
Dragon & Phoenix Roll offered with Chopsticks, Wasabi, Soy Sauce and Pickled Ginger*

Small Platter - \$85 (25-50 people)

Large Platter - \$160 (75-100 people)

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PLATED DINNER

*Dinner includes Salad or Soup, Rolls and Butter
Iced Tea, Coffee, Decaffeinated Coffee, Hot Tea, & Dessert*

Soups &, Salads

(Please select one)

Seasonal Soups

Winter – Chicken Orzo Pesto

Spring – Farmers Market Vegetable

Summer – Jersey Tomato Bisque

Fall – Butternut Squash with Allspice Crème Fraiche

Chef's Specialty – Chesapeake Lump Crab Bisque (\$1.50 Additional)

Salads

*Mixed Baby Greens with Shredded Carrot, Cucumber and Diced Tomato
Topped with a White Balsamic Vinaigrette and garnished with Frizzled Shallots*

*Wedding Salad – Mixed Baby Greens with Shredded Carrot, Cucumber, Diced Tomato
Drizzled with Champagne Herb Vinaigrette and garnished with Parmesan Pastry Heart and Edible Flowers*

*Asian Salad – Arugula and Bibb Lettuces, Mandarin Oranges, Tomato and Red Onion
Topped with Miso Ginger Vinaigrette and Fried Wonton Strips*

*Baby Spinach Salad sprinkled with Caramelized Onions, Candied Walnuts and Bleu Cheese Crumbles
Drizzled with our Chef's Special Granny Apple and Fig Vinaigrette*

Caesar Salad with Shredded Parmesan Cheese, Diced Tomato and Brioche Croutons

Shrimp and Avocado Salad topped with Feta Cheese and a Caper Lime Vinaigrette

Entrees

(Choice of Two)

Chicken

- Parmesan Crusted Breast of Chicken with a Tomato Basil Coulis* \$28
Grilled Chicken Breast with a Mushroom Sherry Cream Sauce \$28
Fire Roasted Rosemary Chicken with a Mediterranean Pan Jus with Kalamata Olives, Artichokes and Capers \$28
Oven Roasted Crab Stuffed Chicken with a Creole Buerre Blanc \$30

Fish & Seafood

- Teriyaki Glazed Salmon with a Citrus Beurre Blanc* \$30
Macadamia Nut Crusted Mahi-Mahi with a Lobster Brandy Cream Sauce \$32
Panko-Crusted Tilapia stuffed with Crab Meat and topped with Béarnaise and Red Pepper Coulis \$32
Cajun Seared Shrimp with Tropical Salsa \$33
Chesapeake Style Crab Cakes with Thai Chile Drizzle \$34

Meat

- Red Wine Braised Short Rib with a Port Wine Demi-Glace* \$28
Filet Mignon topped with a Wild Mushroom Merlot Reduction \$34
Oven Roasted Pork Tenderloin with a Granny Apple Ginger Rosemary Infusion \$30
Traditional English Cut Prime Rib with Horseradish Crème and Au Jus \$32

Pasta / Vegetarian

- Spinach and Asiago Pasta Purses with White Wine Lemon Herb Sauce* \$26
Penne Pasta topped with Plum Tomatoes, Asparagus, Artichokes, Olives and Mushrooms in a Pine Nut Parmesan Cream Sauce \$26
Stuffed Manicotti with a Vodka Blush Sauce and Garnished with a Grana Padano Cheese Lattice \$26
Asian Stir-Fry Vegetables with Ginger Wasabi Soba Noodles \$26
Sesame Crusted Tofu with Pad Thai Noodles \$26
Pasta Primavera with Seasoned Grilled Shrimp \$30

Duets

- Fire Grilled Breast of Chicken with Pan Seared Fresh Salmon* \$36
Fire Grilled Breast of Chicken served with Chesapeake Crabcake or Shrimp Scampi \$36
Filet Mignon served with Chesapeake Crabcake or Shrimp Scampi \$38
Filet Mignon paired with Cold Water Lobster Tail \$42

Accompaniments

- | | |
|--|---|
| <i>Lemon Couscous</i> | <i>Roasted Cauliflower and Broccoli</i> |
| <i>Tuxedo Orzo</i> | <i>Florets with Garlic Butter</i> |
| <i>Oven Roasted Red Bliss Potatoes</i> | <i>Haricot Vert</i> |
| <i>Steamed Rice Pilaf</i> | <i>Ginger Braised Baby Carrots</i> |
| <i>Garlic Mashed Potatoes</i> | <i>Spring Vegetable Medley</i> |
| <i>Twice Baked Potato</i> | <i>Grilled Asparagus</i> |
| <i>Confit Fingerling Potatoes</i> | <i>Snap PeaSS</i> |
| <i>Au Gratin Potatoes</i> | <i>English Peas and Pearl Onions</i> |

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BUFFET DINNER MENU

Minimum of 35 guests

Create Your Own Buffet Dinner

Soups & Salads

(Choice of Two)

*Jersey Tomato and Fennel Bisque, Farmers Market Vegetable Soup
Chicken Orzo Pesto Soup*

*Mixed Baby Greens
Fresh Mozzarella and Tomato Salad
Classic Caesar Salad
Tropical Fresh Fruit Salad*

Entrees

(Choice of Three)

Chicken

*Chicken Parmigiana
Chicken Cordon Bleu
Chicken Marsala
Chicken with Mushroom Sherry Cream
Oriental Sti Fry with Chicken
Southern Fried Chicken*

Seafood

*Panko Crusted Tilapia
Teriyaki Glazed Sesame Salmon
Seafood Newburg*

Meat

*Oven Roasted Pork Tenderloin
Roasted Sliced Top Round of Beef
Meat Lasagna
Marinated London Broil with a Red Wine Demi Glaze
Oriental Str Fry with Beef*

Pasta

*Baked Ziti Bolognese
Baked Manicotti
Tortellini Primavera
Vegetable Lasagna*

Accompaniments

(Choice of Two)

*Wild Rice Pilaf
Oven Roasted Rosemary Red Bliss Potatoes
Steamed Rice Pilaf
Creamy Garlic Mashed Potatoes
Seasonal Vegetable Sauté
Green Beans Amandine
Roasted Cauliflower and Broccoli
Haricot Vert
Ginger Braised Baby Carrots*

*Assorted Breads & Rolls
Chef's Selection of Assorted Desserts
Coffee, Tea, Decaffeinated Coffee & Iced Tea
\$32.95 Per Person*

minimum 35 people

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BUFFET ENHANCEMENTS

Add a station to your buffet package for a unique and memorable dining experience

Attendant Fee of \$75.00 applies to all attended stations

Minimum of 50 Guests for all stations

Stir Fry Station

*Seasoned Beef or Chicken with Assorted Asian-Style Baby Vegetables
in a Thai Chili Sweet Sauce, Soy Spicy Peanut, and Miso Ginger and served with Fried Rice
\$7.95 Per Person*

Fajita / Taco Station

*Marinated Beef or Chicken Strips with Flour Tortillas or Hard Corn Taco Shells and Accoutrements
\$7.95 Per Person*

Pasta Station

*Rotini, Penne or Bowtie Pasta tossed in your choice of Pesto, Alfredo or Tangy Marinara
\$6.95 Per Person*

Carving Station

*Roast Round of Beef Au Jus, Roasted Turkey with Pan Gravy,
Honey Glazed Spiral Ham with Pineapple Ground Mustard or Roast Pork with Granny Apple Rosemary Sauce
\$8.95 Per Person*

Iced Shrimp Bar

*A Moonglow Light Piled High with Steamed Peeled and Deveined Shrimp,
Served with Traditional Cocktail Sauce, Cajun Mayo and Lemon Wedges
\$10.00 Per Person*

Dessert Station

*Flambé Station – Banana's Foster or Georgia Peach served with Vanilla Bean Ice Cream
\$5.95 Per Person*

Gourmet Coffee and Tea Bar

*An Assortment of Regular and Herbal Teas
Flavored Coffee Syrups
Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Honey
(Additional Charge of \$2.00 per person)*

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BEVERAGE PACKAGES

	<i>Premium Brands</i>	<i>House Brands</i>	<i>Beer & Wine</i>	<i>Soda & Juice</i>
<i>First Hour</i>	\$13.00/person	\$11.50/person	\$8.00/person	\$4.95/person
<i>Each Add'l Hour</i>	\$5.50/person	\$4.50/person	\$3.00/person	\$1.00/person

Host Consumption Bar or Cash Bar

All Charges are Per Drink and Subject to a Taxable 20% Service Charge and State Sales Tax

Bartender Fee of \$75.00 per Bartender

One Bartender per 100 people required for alcohol service

<i>Call Brand Mixed Drinks</i>	\$6.00
<i>Premium Brand Mixed Drinks</i>	\$7.00
<i>Domestic Beer</i>	\$4.00
<i>Imported Beer</i>	\$5.00
<i>Wine by the Glass</i>	\$5.00
<i>Soft Drinks</i>	\$2.00

Wine by the Bottle

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Noir

\$18.00 per Bottle

(Serves 4 guests)

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AUDIO VISUAL EQUIPMENT RENTALS

Sound

Hand-Held Microphone - \$25.00 Per Day

Wireless Microphone (Lavalier or Hand-Held) - \$135.00 Per Day

4-Channel Mixer - 60.00 Per Day

CD Player (Wired Into House System) - \$100.00 Per Day

Microphone Stand - \$10.00 Per Day

Screens & Charts

8' Tripod Screen - \$40.00 Per Day

8' Rear Projection Screen With Dress Kit - \$800.00 Per Day

Flipchart With Markers - \$25.00 Per Day

Tripod Easel - \$10.00 Per Day

Projectors & Video

Overhead Projector - \$45.00 Per Day

35mm Slide Projector - \$50.00 Per Day

LCD Projector - \$325.00 Per Day

TV/VCR or TV/DVD - \$150.00 Per Day

Power

Extension Cord - \$10.00 Per Day

Power Strip - \$10.00 Per Day

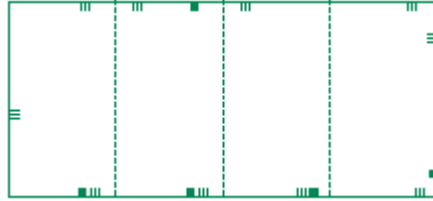
Internet Access - High-Speed Wireless Internet - \$100.00 Per Day

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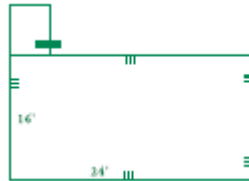
MEETING FACILITIES

Empress Garden Ballroom



<u>Room</u>	<u>Sq. Ft.</u>	<u>Classroom</u>	<u>Theater</u>	<u>Banquet</u>	<u>U-Shape</u>	<u>Conference</u>
Ballroom	4600	234	400	300	-	-
1 Section	1058/1252	54/72	100/126	50/80	36/40	36/40
2 Sections	2116/2300	108/126	200/250	110/130	-	-
3 Sections	3174/3358	162/180	300/360	230/250	-	-

Conference Rooms



<u>Room</u>	<u>Sq. Ft.</u>	<u>Classroom</u>	<u>Theater</u>	<u>Banquet</u>	<u>U-Shape</u>	<u>Conference</u>
CF1	384	21	40	20	16	20
CF2	384	21	40	20	16	20
Boardroom	384	-	-	-	-	16