

Beverage Chef's
Morning Choice
All Day Packages
Break Plated Entrées
Evening Buffet
Boxed Lunch

Catering Menu



Holiday Inn
& Suites

Meeting Planner All Day Packages

For groups smaller than 20, please apply an additional \$5 per person. Our all day packages include: orange and cranberry juices, regular and decaffeinated coffee, and premium hot tea selection during breakfast, morning and afternoon beverage refresh and freshly brewed iced tea and lemonade for lunch.

Signature All Day Package:

\$50 per person

Continental Breakfast

Fresh baked assortment of pastries and morning breads, seasonal fruit, granola, yogurt, fruit preserves and sweet cream butter.

Mid Morning Refresh

Refresh of beverages with the addition of iced tea, lemonade and iced water.

Deli Buffet Lunch

A display of hand carved meats, deluxe assorted cheeses, house baked rolls and bread. Served with pasta salad, house made potato chips, potato salad, homemade mustard, mayonnaise, and deluxe condiments.

Afternoon Refresh

Refresh of beverages served with a freshly baked cookie and brownie display.

Executive All Day Package:

\$60 per person

Continental Breakfast

Fresh baked muffins, danish and coffee cake with an assortment of scones, croissants, seasonal fruit, granola, yogurt, fruit preserves and sweet cream butter.

Morning Break

Enjoy a fresh fruit salad with mint poppy seed dressing and a Chef baked pastry assortment.

Hot Buffet Lunch

Selection of one of the following signature buffets: Deli, Taste of Italy, Far East, Street Taco Stand, or Build Your Own Barbeque.

Chips and Dips Break

House made potato chips, fresh tortilla chips, salsa, guacamole, buffalo ranch, and spinach artichoke dip.

Chef's Choice Breakfast and Lunch Special:

\$40 per person

Our Chef will present you with an all day package based on the freshest daily selection. Breakfast, lunch and all day refreshments are included.

A 22% taxable service charge and sales tax will be added to all food and beverage purchases. Gluten free, dairy free and vegetarian options available upon request. Due to market fluctuations, prices may vary and are subject to change without notice.

Signature Breakfast Selection

All breakfast items include: orange and cranberry juices, regular and decaffeinated coffee, and premium hot tea selection.

Breakfast Plated:

Sporting News Breakfast

A classic breakfast of scrambled eggs, link sausage, smoked crispy bacon, and breakfast potatoes.
\$14 per person

Steak and Eggs

A 5 oz. grilled hand cut steak served with scrambled eggs and breakfast potatoes.
\$18 per person

Cinnamon Supreme French Toast

Grilled cinnamon-infused rolls served with warm maple syrup and smoked crispy bacon.
Add berry compote \$4 per person
\$15 per person

Breakfast Buffet:

35 person minimum.

Continental

Fresh baked muffins, danish and coffee cake with an assortment of scones, croissants, seasonal fruit, granola, yogurt, fruit preserves and sweet cream butter.
\$18 per person

Traditional

Cheesy scrambled eggs with hickory smoked bacon, sausage links, breakfast potatoes and silver dollar pancakes served with warm maple syrup, fresh fruit and sweet cream butter.
\$23 per person

Executive

Scrambled eggs, bananas foster French toast, honey cured ham, and applewood smoked bacon, breakfast potatoes, assorted pastries, seasonal fruit, granola and yogurt.
\$26 per person

A La Carte Additions:

Pastries \$28 per dozen

Assorted Bagels and Cream Cheese \$33 per dozen

Assorted Granola Bars \$27 per dozen

Homemade Cinnamon Rolls \$36 per dozen

Sliced Fruit and Berry Platter \$5 per person

Oatmeal \$4 per person

Cheesy herb biscuits stuffed with ham, bacon or sausage, scrambled eggs and cheddar cheese \$4 per person

Fresh Whole Seasonal Fruit \$19 per dozen

Scrambled Eggs \$3.00 per person

Bacon or Sausage \$2.00 per person

Bacon and Sausage \$3.00 per person

Breakfast Burritos \$6 each

Cereal and Milk \$4 per person

Individual Yogurts with Granola \$4 each

Milk \$2 per person

A 22% taxable service charge and sales tax will be added to all food and beverage purchases. Gluten free, dairy free and vegetarian options available upon request. Due to market fluctuations, prices may vary and are subject to change without notice.

Break Packages

We request a minimum of 10 guests. All breaks are served with freshly brewed regular and decaffeinated coffee, iced tea and lemonade.

Morning Break

Enjoy a fresh fruit salad with mint poppy seed dressing and a Chef baked pastry assortment.
\$10 per person

Cheese and Berries

Savory cheesecake and baked brie served with assorted berries, fruit and fresh artisan breads.
\$13 per person

Gourmet Coffee Break

Assortment of pastries served with coffee and flavored creamers.
\$10 per person

Light and Healthy

Fresh seasonal fruit, seasonal vegetable crudité's, hummus and toasted garlic pita chips.
\$12 per person

Chocolate Lovers

Dark chocolate brownies, white and dark chocolate covered pretzels, chocolate dipped strawberries and assorted cheesecake bites.
\$13 per person

Sweet Treats

Selection of Chef baked cookies and brownies.
\$12 per person

Sweet and Salty

Take a break with fresh popped popcorn, M&M's, caramel corn, and pretzels.
\$9 per person

Chips and Dips

House made potato chips, fresh tortilla chips, salsa, guacamole, buffalo ranch, and spinach artichoke dip.
\$12 per person

Happy Hour Break

Spicy buffalo wings, quesadillas, local smoked jerky, chips with salsa, pretzels and ice cold local craft beers (1 per person).
\$16 per person

A La Carte Additions:

Fresh Seasonal Chocolate Dipped Fruit Display \$6 per person

Vegetable Crudité's Platter \$5 per person

Freshly Baked Cookies \$28 per dozen

Double Nut Fudge Brownies \$28 per dozen

Milk \$2 per person

A 22% taxable service charge and sales tax will be added to all food and beverage purchases. Gluten free, dairy free and vegetarian options available upon request. Due to market fluctuations, prices may vary and are subject to change without notice.

Executive Boxed Lunch

All boxes include: a deli sandwich, potato chips, whole fruit, house made dessert creation and a bottle of soda or bottle of water.

\$23 per person

Roast Beef

Deli style roast beef, pepper jack cheese, lettuce, tomato and horseradish parmesan cream served on rye bread.

Ham and Swiss

Honey ham and swiss cheese on sourdough bread with lettuce, tomato and honey Dijon.

Chicken Salad

Our house made chicken salad comes with orange coriander aioli, lettuce, tomato, and served on a French baguette roll.

Veggie Wrap

Chef's selection of seasonal vegetables, cheeses, and pesto wrapped in a tortilla.

Classic Turkey

Smoked turkey, cheddar cheese, lettuce, tomato, and homemade cranberry chipotle cream cheese served on a French baguette roll.

Plated Entrees

All plated entrees include mixed green salad with choice of two dressings, fresh baked rolls with sweet cream butter, house made dessert, regular and decaffeinated coffee, freshly brewed iced tea and lemonade.

Braised Pork Loin

Herb braised pork loin served atop cornbread stuffing, grilled vegetables and orchard fruit compote.

\$26 per person

Grilled Citrus Salmon

An 8 oz. salmon filet with citrus herb butter, seasonal vegetables and wild rice.

\$29 per person

Flat-Iron Steak

Grilled flat-iron steak with roasted garlic mashed potatoes, grilled seasonal vegetables, and red wine demi glace.

\$28 per person

Chicken Marsala

Pan seared chicken breast atop grilled seasonal vegetables, rosemary roasted potatoes, and finished with a wild mushroom marsala sauce.

\$26 per person

Chicken Caesar

Grilled chicken breast, crisp romaine, parmesan cheese, garlic croutons and classic Caesar dressing.
Served with the Chef's soup du jour in replacement of the mixed green salad.

\$19 per person

A 22% taxable service charge and sales tax will be added to all food and beverage purchases. Gluten free, dairy free and vegetarian options available upon request. Due to market fluctuations, prices may vary and are subject to change without notice.

Signature Buffets, 35 person minimum.

All signature buffets include: Chef made dessert, regular and decaffeinated coffee, freshly brewed iced tea and lemonade.

Deli Buffet

A display of our house roasted and hand carved ham and turkey, deluxe assorted cheeses, house baked rolls and bread. Served with pasta salad, house made potato chips, potato salad, homemade mustard, mayonnaise, and choice of two deluxe condiments including: honey mustard, cranberry chipotle aioli, pesto aioli, horseradish parmesan, or tomato Dijon.

\$26 per person

Taste of Italy Buffet

Chicken parmesan with marinara, fettuccini alfredo, meat or vegetarian lasagna, meatballs and sausage. Complete with traditional Caesar salad, warm garlic bread with a choice of panacotta with fresh berry coulis or tiramisu cake.

\$26 per person

Far East Buffet

Beef stir fry, sesame chicken and vegetable lo mein served with egg fried rice, wok sautéed vegetables, egg rolls with dipping sauce, and hand dipped macaroons.

Add shrimp fried rice, \$3 per person.

\$27 per person

Fresh and Fit Buffet

Chef made soup du jour and assorted wraps served with pasta salad, garden salad, potato salad and Chef's choice dessert.

\$26 per person

Street Taco Stand Buffet

Selection of two main entrees including: pork carnitas, ground beef, fajita chicken or house made enchiladas. The main entrée selection is served with sautéed peppers and onions, jalapeno cilantro black beans, Spanish rice, warm tortillas, traditional condiments and your choice of sopapillas or dulce de leche cake.

\$28 per person

Build your own Barbeque Buffet

Choice of entrees, 3 sides and 1 dessert and served with traditional condiments.

Entrée selection includes: grilled hamburgers, Tommyknocker beer braised bratwurst, barbequed chicken, zesty pulled pork and hot dogs.

Side selection includes: mixed green salad, grilled corn on the cob, baked beans, creamy jalapeño coleslaw, potato salad and pasta salad.

Dessert selection includes: berry crumb cake, banana pudding with nilla wafers and whipped cream or fresh fruit cobbler.

Two Entrees: \$26 Three Entrees: \$29

A 22% taxable service charge and sales tax will be added to all food and beverage purchases. Gluten free, dairy free and vegetarian options available upon request. Due to market fluctuations, prices may vary and are subject to change without notice.

Chef's Buffet Collection, 35 person minimum.

All dinner buffets include, freshly brewed regular and decaffeinated coffee, iced tea and lemonade.

Viva La France

Chef's specialty Coq Au Vin, braised chicken with vegetables served over garlic mashed potatoes. Alongside, steak Diane, flambéed steak with a brandy cream sauce. Served with herb bread sticks, choice of signature salad and crème brûlée or fruit tarts.

\$34 per person

Suggested Wine Pairing: Infinite Monkey Theorem Malbec, Denver, Colorado \$12 per glass

Provence

Herb chicken served with mushroom cream sauce. Alongside beef bourguignon, slow braised beef with vegetables served with pasta. Chef made creamy potato, bacon and onion gratin, choice of signature salad and a marinated grilled vegetable platter. Served with fresh rolls, whipped butter and Chef petit fours.

\$34 per person

Suggested Wine Pairings: Edna Valley Chardonnay, San Luis Obispo, California \$8 per glass
Zin Man Zinfandel, Fairplay, California \$9 per glass

Design a Buffet, 35 person minimum.

Design your buffet based on your favorite cuisine. All dinner buffets include: freshly brewed regular and decaffeinated coffee, iced tea and lemonade. Two Entrées \$36, Three Entrées \$39, Add an Additional Dessert \$3 per person, Make the Salad Course Plated \$2 per person.

Entrée Selection:

Grilled Chicken Marsala
Cheese Stuffed Chicken
Herb Crusted Pork Loin
Grilled Citrus Salmon
Grilled Mahi with Fruit Salsa
Grilled Flat-Iron Steak

Choice of Three Sides:

Wild Rice Pilaf
Mushroom Risotto
Orzo Pasta Primavera
Jalapeno Cornbread Stuffing
Green Beans Almandine
Baked Potato Bar with Assorted Toppings
Grilled Seasonal Vegetables
Braised Collard Greens, Kale and Garlic
Roasted Garlic Mashed Potatoes
Grilled Corn on the Cob with Chipotle Butter

Choice of Salad:

Garden Salad, Classic Caesar, Orchard Salad or Splendor Salad.

Choice of Dessert:

New York Cheesecake with Berry Coulis, Mixed Berry Trifle Sponge Cake, Triple Chocolate Cake with White Chocolate Sauce and Fresh Berries, Petite Fours, Apple Tarts or Chef's Creation.

Add a Carving Station:

Serves 25 people, \$75 chef carving fee per 50 guests.
Black Pepper Crusted Prime Rib \$200
Served with Red Wine Jam and Natural au Jus
Honey Glazed Ham \$125
Served with Pineapple Chutney and house made mustard
Herb Roasted Turkey \$125
Served with Cranberry Chipotle Sauce

A 22% taxable service charge and sales tax will be added to all food and beverage purchases. Gluten free, dairy free and vegetarian options available upon request. Due to market fluctuations, prices may vary and are subject to change without notice.

Beverage Options

Non Alcoholic Beverages

Freshly Brewed Coffee \$32 per gallon

Flavored and Herbal Hot Tea \$28 per gallon

Iced Tea or Lemonade \$25 per gallon

Bottled Soda \$2 each

Bottled Water \$3 each

Tommyknocker Soda: Almond Crème, Orange Crème, Strawberry Crème, and Root Beer \$4 each

Red Bull \$4 each

Bar Packages

\$100 Bartender Fee, Minimum 1 Bartender per 75 Guests

The Morning Package A collection of signature morning cocktails including:

Mimosa Bar

Bloody Mary Bar

*Screw Drivers

*Cape Cods

Mimdrivers (delicious mix of a screwdriver and a mimosa)

Beermosa (delicious mix of beer and a mimosa)

Red Beer (domestic light beer with tomato juice)

Hosted Per Hour: \$18 per person

Hosted Per Drink: \$8, * \$6

Cash Bar: \$9, * \$7

The Beer and Wine Package A collection of house wines and bottled beer.

Hosted Per Hour: \$15 per person

Hosted Per Drink: Wine \$6, Beer \$5

Cash Bar: Wine \$7, Beer \$6

The Signature Package, A collection of wine, spirits and beer.

Hosted Per Hour: \$21 per person

Hosted Per Drink: Wine \$7, Liquor \$7, Beer \$5 domestic

Cash Bar: Wine \$8 per glass, Liquor \$8, Beer \$6 domestic

The Premium Package A collection of premium wines, top shelf spirits and craft beer.

Hosted Per Hour: \$27 per person

Hosted Per Drink: Wine \$8, Liquor \$8, Beer \$6 craft \$5 domestic

Cash Bar: Wine \$9 per glass, Liquor \$9, Beer \$7 craft, \$6 domestic

A 22% taxable service charge and sales tax will be added to all food and beverage purchases. Gluten free, dairy free and vegetarian options available upon request. Due to market fluctuations, prices may vary and are subject to change without notice.

General Catering Information

Guarantees:

Ten (10) days prior to your event, all guaranteed number of guests attending are to be given to the property Catering Manager. This is the number for which you will be charged and is not subject to reduction. If a guarantee is not received at the appropriate time, the anticipated attendance will be used as a guarantee and charges will be made accordingly.

Food and Beverage:

All food and beverage items must be supplied and prepared by the hotel and may not be removed from the premises. If you are planning on the service of alcoholic beverages, please be aware that all alcoholic beverages are required to be served by hotel employees or bartenders. The hotel's alcoholic beverage license requires the hotel to request proper identification (photo ID) for any person requesting to consume alcoholic beverages. We have the right to refuse service to anyone under the age of 21, anyone without a photo ID, or anyone who (to the hotels judgment) appears intoxicated.

A 22% taxable service charge and sales tax will be added to all food and beverage purchases. Gluten free, dairy free and vegetarian options available upon request. Due to market fluctuations, prices may vary and are subject to change without notice.