



BREAKFAST SELECTIONS

~ Priced Per Person ~

Classic Breakfast – Continental Buffet

\$9.00

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Tea Selections
Bakery Fresh Assorted Bagels, Danishes and Muffins
Cream Cheese and Creamy Butter
Assorted Juices (Orange, Apple, and Cranberry)

Holiday Inn Smart Breakfast – Hot Buffet

\$13.00

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Tea Selections
Fresh Scrambled Eggs
Smoked Bacon or Sausage Links
Home Fries
Stuffed French Toast (Your choice of Raspberry or Amaretto Cream Cheese Filling)
Assorted Juices (Apple, Orange & Cranberry)

All American Breakfast – Plated

\$15.00

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Tea Selections
Basket of Miniature Croissants or Assorted Muffins with Creamery Butter
Fresh Scrambled Eggs
Choice of Smoked Bacon or Sausage Links
Home Fries
Assorted Juices (Apple, Orange & Cranberry)

Omelet Station – Made to Order

\$18.00

“Made to Order Omelets”
Choice of: Diced Ham, Bell Peppers, Onions, Tomatoes, Mushroom and Shredded Cheeses.
Mini Croissants or Fresh Assorted Bagels
Choice of Smoked Bacon or Sausage Links
Home Fries
Assorted Juices (Apple, Orange & Cranberry)

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



MORNING BREAK SELECTIONS

~ Priced Per Person ~

Nature's Best A.M. Break

\$8.00

Granola Bars, Fresh Fruit Salad & Assorted Yogurts; Fresh Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Honey and Lemons.

Healthy Start A.M. Break

\$7.00

Fresh Fruit Salad & Assorted Yogurts; Fresh Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Honey and Lemons.

The Morning Sweet Tooth

\$8.00

Assorted Donuts and Fresh Baked Pastries; Assorted Coca Cola Products, Fresh Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Teas

BREAKFAST & BREAK

ALA CART SELECTIONS

~ Priced Per Person ~

These additional selections will make the perfect add-on to the continental breakfast, hot breakfast buffet or omelet station.

Assorted Bagels with Cream Cheese

\$2.00

Assorted Yogurts

\$2.00

Fresh Fruit Salad

\$3.00

Fresh Assorted Donuts

\$1.50

Warm Cinnamon Rolls

\$2.00

Cereal & Milk

\$4.00

Fresh Assorted Muffins

\$2.00

Cuddled Eggs(wrapped in bacon with hollandaise) Whole Fruit

\$5.00

\$1.50

Fresh Assorted Danish

\$2.00

French Toast(with warm syrup)

\$3.00

English Muffins

\$2.00

Assorted Soft Beverage

\$2.00

Scrambles Eggs

\$3.00

Bottled Water

\$2.00

Bottled Juices

\$2.00

Coffee Service

\$2.00

Herbal Tea

\$2.00

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



LUNCHEON SELECTIONS

~ **BUFFET STYLE** ~

~ Iced Tea and Iced Water Included ~

Soup, Salad & Bread Sticks Buffet

\$15.00

Choice of Beef Vegetable, Cream of Broccoli, Chicken & Rice or Minestrone Soup.
Mixed Fresh Garden Greens Salad with Mixed Field Greens, Sliced Red Onion, Grape Tomatoes,
Cucumber, Swiss & American Cheeses, Cured Ham, Shaved Turkey & Chopped Egg.
Assorted dressings, Gourmet Crackers and Garlic Bread Sticks.

The Deli-Style Buffet

\$17.00

Assorted Sliced Cheeses, Crisp Lettuce, Sliced Red Onion, and Tomatoes
Shaved Turkey, Cured Ham, Roast Beef, and Tuna Salad with Assorted Sliced Breads & Rolls
Homemade Macaroni Salad, Potato Chips, Pickle Spears and Condiments
Fresh Baked Cookies and Chocolate Chip Brownies.

The Mini Burger and Hot Dog Bar

\$17.00

Build Your Own Perfect Bite! 100% Beef Patties, Hot Dogs with Condiments Including Bacon,
Mushrooms, Tomatoes, Pickles, Onions, Lettuce, Cheese, Mayo, Mustard, and Ketchup
Served with Potato Chips
Fresh Baked Cookies and Chocolate Chip Brownies

Hot Lunch Buffet – “Make Your Own” Buffet

~ One Entrée \$17 or Two Entrées \$21 ~

(Included is your choice of one salad, one accompaniment, and One OR Two Entrées)

Salads

Garden Salad, Caesar Salad
Balsamic Grilled Vegetables
Old Fashioned Potato Salad
Grilled Veggie Pasta Salad, Cole Slaw

Accompaniment

Pasta Ala Vodka, Penne Alfredo
Pasta Primavera, Macaroni & Cheese
Vegetable Rice Pilaf, Mashed Potatoes
Oven Roasted Potatoes, Steamed Vegetables

Entrees

Chicken Parmigiana, Chicken with Creamy Dijon Mustard Sauce
Chicken Piccata, Beef Tips in Creamy Garlic Sauce
Marinated Flank Steak, Dijon Roasted Pork Loin
Salmon with Lemon Pepper Sauce
Vegetarian Lasagna, Eggplant Parmigiana

Dessert

~ Cookies & Brownies or Assorted Pastry Bars ~

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



HOT LUNCHEON ENTRÉE SELECTIONS
(Entrées served with Warm Rolls and Fresh Mixed Green Salad)

Chicken Piccata

\$18.00

Lightly Sautéed Chicken Breast with a Lemon Caper Wine Sauce. Entrée Served with Rice Pilaf and Seasonal Vegetable Selection.

Chicken Parmigiana

\$17.00

Tender Breast of Chicken, Lightly Battered with Seasoned Parmigiana Breading, Topped with Romana and Mozzarella Cheeses and Finished with Chef's Famous Marinara Sauce. Entrée Served with Fresh Pasta and Seasonal Vegetables.

Chicken Dijonaise

\$18.00

Sautéed Breast of Chicken Laced with a Light Dijon Mustard Cream Sauce. Entrée Served with Steamed Broccoli and Blended Wild Rice.

Flank Steak

\$20.00

Grilled marinated Steak sliced across the grain and topped with an herbal garlic compounded butter. Entrée Served with Roasted Red Potatoes and Seasonal Vegetable.

BBQ Pulled Pork

18.00

Smoked Pulled Pork with Kansas Style BBQ Sauce. Served with Corn Bread, Garlic Mashed Potatoes and Seasonal Vegetables.

Salmon with Lemon Pepper Sauce

\$19.00

Fresh Broiled Salmon Topped with White Wine Butter Sauce and Lemon Pepper Seasoning. Entrée Served with Blended Wild Rice and Seasonal Vegetables.

Pasta Primavera

\$15.00

Ribbons of Fettuccini Tossed with Sautéed Vegetables, Olive Oil and Garlic. Served with Garlic Bread. Add: Grilled Chicken Breast \$3.00.

Desserts – Plated

\$4.00

New York Style Cheese Cake

Apple Crisp

Chocolate Cake

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



AFTERNOON BREAK SELECTIONS

~ Priced Per Person ~

The Refresher Break

\$7.00

Home Baked Assorted Cookies, Rich Chocolate Chip Brownies;
Fresh Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Soft Beverage Bottles

Soft Pretzel & Nacho Tortilla Break

\$8.00

Tri-colored Tortilla Chips with Nacho Cheese & Warm Pretzels. Items Served with Salsa, Dips and Honey Dijon Mustard. Fresh Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Soft Beverage

The Pastry Bar Break

\$7.00

Chef's Famous Assorted Pastry Bars; Fresh Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Soft Beverages

The Nature's Break

\$6.00

Granola Bars & Trail Mix; Fresh Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Soft Beverages

AFTERNOON BEVERAGE

ALA CART SELECTIONS

These additional selections will make the perfect add-on for afternoon meeting sessions.

Fresh Brewed Regular Coffee or Decaffeinated Coffee

\$20.00 ea.

1 Air Pot / 1.5 Liter / 15 Cups

\$60.00 ea.

Stainless Steel / 2.5 Gallons / 40 Cups

Assorted Herbal Teas & Hot Water

\$20.00 ea.

1 Air Pot / 1.5 Liter / 15 Cups

\$60.00 ea.

Stainless Steel / 2.5 Gallons / 40 Cups



20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



DINNER SELECTIONS

Served with Iced Tea, Iced Water Services and Finished with Chef's Choice of Dessert
~ Buffet Style for 10 or more people ~

The Sicilian Buffet

\$29.00

Italian Tossed Salad or Caesar Salad
Baked Lasagna with Meat Sauce
Chicken Breast Parmesan
Fresh Tossed Ziti with Pomodoro Sauce
Seasonal Vegetable
Fresh Baked Breadsticks

The Flank Steak

\$29.00

Fresh Garden Salad or Caesar Salad
Beef Tips in Creamy Garlic Sauce
Marinated Flank Steak
Garlic Mashed Potatoes
Macaroni and Cheese
Seasonal Vegetable

Dinner Buffet – "Create your Own"

~ Two Entrée **\$30.00** or Three Entrees **\$35.00** ~

(Buffet Includes Warm Dinner Rolls, Two Salad Selections, Two Accompaniment Selections, and Two OR Three Entrees; Coffee Station)

Salads Selections:

(Choose 2)

Tossed Garden Salad
Caesar Salad
Mixed Field Greens
Pasta Salad Primavera
Balsamic Grilled Vegetables
Old Fashioned Potato Salad

Accompaniment Selections:

(Choose 2)

Honey Glazed Baby Carrots
Steamed Broccoli
Pasta ala Vodka
Vegetable Rice Pilaf
Whipped Red Potatoes
Twice Baked Casserole

Dinner Entrée:

(Choose 2 or 3)

Roasted Rosemary Pork Loin
Yankee Pot Roast with Vegetables
Chicken Parmesan
Sole Filets Stuffed with Crabmeat
Chicken Fettuccini Alfredo
Marinated Flank Steak
Applewood Smoked Salmon
Lasagna with Meat Sauce
Chicken Marsala
Vegetable Lasagna

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



Gourmet Plated Dinner Selections

All Entrees Include Warm Dinner Rolls with Butter, One Salad, One Vegetable and One Starch Selection.
Chef's Choice of Dessert.

Smothered Chicken Breast

\$24.00

A Boneless Oven Roasted Chicken Breast with Tomatoes, Scallions and Mushrooms in a Chicken Stock Reduction.

Chicken Breast Chardonnay

\$24.00

Chicken Breast Dusted in Seasoned Flour, Sautéed and Finished with a Light Chardonnay Cream Sauce.

Roasted Prime Rib Aujus

\$34.00

Slow Roasted and Marinated Prime Rib served Tender with Full Bodied Au Jus Sauce

Sliced Beef Tenderloin

\$28.00

USDA Choice Select Beef Tenderloin Sliced Thin and Served with Bordelaise Sauce

Sole Filets Stuffed with Crabmeat

\$26.00

Fresh Catch of Sole Stuffed with the Finest Crabmeat and Topped with a Zesty White Wine and Lemon Sauce.

Apple Wood Smoked Salmon

\$27.00

Salmon Steak Infused with Apple Wood Smoked Seasoning and Topped with a Warm Balsamic Glaze

Lasagna Rollatini Florentine

24.00

Homemade Lasagna Pasta Hand Rolled with Fresh Spinach, Ricotta Cheese and Topped with a Rich Alfredo Sauce.

Salad Selections

Mixed Garden Salad
Caesar Salad
Pasta Salad Primavera
Mandarin Salad
Cole Slaw

Vegetable Selections

Buttery Corn
Honey Glazed Baby Carrots
Seasoned Green Beans
Steamed Broccoli
Seasonal Vegetable Medley

Potato or Rice

Oven Roasted Red Potatoes
Mini Baby Baked Potatoes
Roasted Red Mashed Potatoes
Wild & Long Grain Rice
Vegetable Rice Pilaf

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



APPETIZER SELECTIONS

~ Priced per Person ~

The Gourmet Display

\$8.00

An Assortment of International & Domestic Cheeses Flatbreads, Multi-Grain Crackers with Fruit Spreads
Sliced Fresh Fruit including; Pineapples, Melon and Berries
Crudité's of Fresh Vegetables with Assorted Dips

The Waterfall Display

\$12.00

This Provençal board features an Elaborate Display of Jumbo Shrimp with Cocktail Sauce;
An Assortment of International & Domestic Cheeses and Fresh Sliced Salami
Multi-Grain Crackers and Flatbreads, Pretzels, Potato Chips and Tri-Color Tortillas; Dips, Salsa
Sliced Fresh Fruit and Crudité's of Fresh Vegetables – the ultimate crowd pleaser!

The Antipasto Display

\$10.00

Cured and Aged Artesian Salami, Imported Cheeses, Marinated Mushrooms, Roasted Red Peppers
Mixed Olives, Breaded Eggplant with a Tossed Tomato and Red Onion Salad

The Mediterranean Display

\$8.00

Homemade Hummus and Spicy Hummus Selections served with Roasted Pita Bread
Tabbouleh Salad and Kalamata Olives
Fresh Caprese Salad of Tomato, Fresh Mozzarella and Balsamic Glaze.

Hors D'oeuvres Station Display

\$15.00

Appetizer Selections and Includes:

Oriental Spring Rolls with Spicy Hot Mustard, Miniature Crab Cakes with Remoulade Sauce,
Chicken Quesadillas with Spicy Salsa, and Bacon Wrapped Scallops and Bruschetta.

Great American Pub Fare – Display

\$13.00

Mozzarella Sticks, Buffalo Chicken Wings, Cocktail Franks,
Breaded Chicken Tenderloins and Southwest Spring Rolls
Served with an Assortment of Dipping Sauces, Including Marinara, Bleu Cheese and our Asian Sauce

Fresh from the Sea – Display

~ Market Price ~

Chilled Jumbo Shrimp, Fresh Clams, Oysters, Crab and Smoked Salmon with Assorted Condiments

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Liquor/Bar Service



Full Open Bar

1 Hour	\$12.00 per person
2 Hours	\$20.00 per person
3 Hours	\$25.50 per person
4 Hours	\$31.00 per person
5 Hours	\$34.00 per person

Beer Wine and Soft Beverage

1 Hour	\$11.00 per person
2 Hours	\$15.00 per person
3 Hours	\$21.00 per person
4 Hours	\$26.00 per person
5 Hours	\$31.00 per person

Hosted Bar

Full Open Bar on a Per Drink Basis: \$150.00 Bartender Fee Applies if Bar Receipts Do Not Exceed \$250.00

Premium Liquors \$7.00

Domestic Beer \$5.00

Imported \$6.00

Wine \$6.00

Soft Drink \$2.00

Cash Bar

Guests Pay for Beverages: \$150.00 Bartender Fee Applies if Bar Receipts Do Not Exceed \$250.00



Premium Liquors \$7.00

Super Premium Liquors \$8.00

Domestic Beer \$5.00

Imported \$6.00

Wine \$6.00

Soft Drink \$2.00

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