



Holiday Inn[®]

2014 CATERING MENUS

Holiday Inn ~ Hamilton Place
2232 Center Street
Chattanooga, TN 37421
423-485-1185
sales@hinnchattanooga.com

Breakfast

The Continental - \$12.95/person:

- Assorted Muffins, Breakfast Breads, and Bagels
- Butter, Fruit Preserve, Cream Cheese, Fresh Sliced Seasonal Fruit, Assorted Juices, Coffee, Decaf and Water

Healthy Beginning - \$14.95/person:

- Assorted Cereals and Granola, Oat Meal, Sliced Seasonal Fresh Fruit, Assorted Yogurts
- Assorted Muffins, Danish and Bagels, Butter, Fruit Preserves, Cream Cheese, Assorted Juices, Coffee, Decaf and Water

Breakfast Buffets:

Big Bold & Southern - \$16.95/person

- Sliced Fresh Seasonal Fruit
- Selection of Breakfast Breads, Muffins, and Bagels
- Butter and Cream Cheese
- Assorted Cereals with 2% or Skim Milk
- Fresh Scrambled Eggs
- French Toast with Maple Syrup
- Crispy Bacon Strips & Country Sausage Links
- Home Style Country Potatoes
- Country Biscuits and Gravy
- Fresh Brewed Regular and Decaffeinated Coffee / Assorted Hot Teas / Assorted Fruit Juices

Sun-Rise - \$12.95/person

- Sliced Fresh Seasonal Fruit
- Selection of Breakfast Breads, Muffins and Bagels
- Butter and Cream Cheese
- Fresh Scrambled Eggs
- Country Sausage links or Crispy Bacon Strips
- Home Style Country Potatoes
- Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Executive All Day Meeting Package: \$40.00 per person

- Continental Breakfast
- Mid – Morning Refresh
- Plated Luncheon or Deli Spread
- Afternoon Break

Specialty Break Packages – By the tray

- **Cookie Tray** - An assortment of freshly baked cookies
25 People \$85 50 people \$130

- **Chocolate Lovers Delight** 25 People \$75 50 people \$150
 - Chocolate covered Strawberries
 - Double Fudge Nut Brownies
 - Chocolate Chip Cookies

- **Take Me Out to the Ball Game** 25 People \$50 50 people \$100
 - Assorted Candy Bars * Mixed Nuts
 - Cracker Jacks * Hot Buttered Popcorn
 - Jumbo Pretzels with Cheese Sauce

- **Healthy Alternative** 25 People \$75 50 people \$150
 - Seasonal Sliced Fresh Fruits
 - Vegetable Crudités with Roasted Red Pepper Dip
 - Assorted Granola Bars

Plated Luncheons

- **Old Fashion Fried Chicken** - Home-made southern fried chicken with a well-seasoned crust - **\$11.95**
- **Lemon Grilled Chicken Breast** - Marinated with Lemon, Garlic and White Wine – **\$11.95**
- **Chicken Parmesan** - Chicken breast breaded and topped with marinara sauce and Mozzarella Cheese - **\$12.95**
- **Pulled Pork Barbecue** - Slow smoked served with homemade BBQ - **\$12.95**
- **Oven Sliced Roasted Beef** - Oven roasted beef top round sliced with aujus and accompanied by horseradish - **\$13.95**
- **Herb Crusted Salmon** - Baked and served with a lemon-caper - **\$14.95**
- **Blackened Catfish** - Well-seasoned Cajun style catfish, Pan fried and served in a Creole Sauce - **\$12.95**
- **Vegetable Lasagna** - Layers on pasta, fresh grilled eggplant, zucchini and tomatoes with layers of 3 cheeses - **\$10.95**

All entrees are served with Salad, Starch, Vegetable, Fresh Bakeries, Butter and Dessert, Iced Tea and Water

Other Lunch Options

Box lunch \$10.95

- BLT Club Wrap - turkey, ham, bacon lettuce, tomato, Swiss & cheddar wrapped in a flour tortilla (Vegetarian Wrap for those that want one)
- Includes a chips and a cookie
- Soda, iced tea, or water

2. Limited Deli Buffet \$12.95

- Garden Salad or Ceaser Salad
- 2 Meat selections (ex: Turkey and Roast Beef)
- 2 Cheeses
- Keiser rolls, sandwich bread, and/or croissants
- Assorted chips & Cookies
- Condiments
- Onion, pickles, lettuce, tomatoes
- Soda, iced tea, or water

Executive Deli Lunch Buffet \$18.95

- Tossed Mixed Field Greens - (2) Dressings
- Pasta Salad
- Meats: Sliced Roast Beef, Smoked Turkey, and Baked Ham
- Cheeses: Sliced American, Monterrey Jack and Swiss
- Fresh Bakeries of Rolls and Breads
- Assorted Chips
- Assorted Cookies and Brownies
- Fresh Fruit assortment
- Relishes – Onions, Pickles, Lettuce and Tomatoes
- Condiments – Mustard and Mayo
- Soda, iced tea, or water

Build Your Own – Buffets

- Luncheon - \$21.95/person - choice of 1 Salad, 2 Entrees, 1 Starch, 1 Vegetable, and 1 Dessert (Choose from any entrée on the plated lunch menu)
- Dinner - \$28.95/person - choice of 2 Salads, 3 Entrees, 2 Starch, 2 Vegetables, and 2 Desserts (Choose from any entrée on either the plated lunch or dinner menus – EXCLUDING NY Strip Steak and Filet & Prawns)

Salads

- Mixed Field Greens - Tossed Garden Greens with Sliced Cucumbers, Tomatoes, and Red Onions Served with Choice of Two Dressings
- Caesar Salad - Traditional Caesar Salad with Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese and Dressing
- Country Potato Salad - Slow Cooked Potatoes in a Mayonnaise Herb Dressing
- Greek Salad - Mixed Greens with Julianne Red Onions, Sliced Cucumber, Black Olives, Feta Cheese with Greek Vinaigrette
- Fruit Salad - Fresh Seasonal Fruits with in a Honey-Lemon Yogurt Sauce

Starches & Vegetables

- Starches - Herb Roasted New Potatoes * Garlic Mashed Potatoes * White Rice * Wild Rice Pilaf * Grown Up Macaroni and Cheese
- Vegetables - Southern Style Green Beans * Southern Sweet Peas * Corn on the Cob * Fresh Seasonal Vegetable Medley * Buttered Asparagus

Desserts

- Carrot Cake * Chocolate Torte * Fresh Fruit Cups * Assorted Cookies
- Fuse Key Lime or Chocolate Mousse Parfait Miniatures

Plated Dinners

- **NY Strip Steak: \$ Market Price**
12oz. New York Strip Steak broiled to perfection
- **Roasted Lemon and Rosemary Chicken: \$18.95**
A 8oz. Chicken Breast, marinated and grilled
- **Chicken Parmesan: \$14.95**
8oz. Prime Chicken Breast, Dusted with flour and seasoned bread crumbs, pan fired to golden brown, served with Pasta Marinara
- **Pork Chop or Pork Tenderloin: \$ Market Price**
10oz. Center Cut Pork chop on the bone, brined with herbs, Grilled to perfection
- **“DUET” Filet & Prawns: \$ Market Price**
8oz. Center Cut Tenderloin dusted with spices, grilled & 3 Large Prawns sautéed in Garlic Butter and white wine
- **Herb Crusted Baked Salmon: \$18.95**
8oz. center cut of fresh Salmon, seasoned and pan seared
- **Kabobs Duet: \$16.95**
Beef and Vegetable Skewer marinated in a soy glaze and Chicken and Pineapple Skewer Teriyaki
- **Vegetable Lasagna: \$10.95**
Layers on pasta, fresh grilled eggplant, zucchini and tomatoes with layers of 3 cheeses

*All entrees are served with Served Salad, 2 Starch, 2 Vegetable, 2 Fresh Bakeries and Butter and Dessert
Coffee, Iced Tea, and Water*

Receptions and Bar

Hors D' Oeuvre Reception Packages

Each Package includes – Fresh Fruit Seasonal Fruit Display * Domestic Cheese Display and Fresh Vegetable Crudité

Please choose your item selection

2 items: \$20.00/per person

3 items: \$30.00/per person

- Crab Cakes served with Remoulade Sauce - 25 People \$125 / 50 people \$200
- Chicken Satay – Teriyaki Glaze - 25 People \$125 / 50 people \$200
- Vegetarian Spring Rolls - 25 People \$100 / 50 people \$180
- Brie & Raspberry in Puffed Pastry - 25 People \$125 / 50 people \$200
- Beef Satay- Chimichurri - 25 People \$125 / 50 people \$225
- Empanadas – Beef and Jack Cheese or Bean & Cheese - 25 People \$100 / 50 people \$180
- Grilled Marinated Shrimp with Lime and Cilantro Vegetable Skewers - 25 People \$150 / 50 people \$300
- Chicken Skewers – Marinated in Lemon & Garlic with Vegetables - 25 People \$120 / 50 people \$180
- Beef Skewers – Marinated with Vegetables - 25 People \$135 / 50 people \$225
- Bacon Wrapped Scallops - 25 People \$150 / 50 people \$300.00

Reception Enhancements:

- Domestic Cheese & Crackers serves 50 - \$225.00
- Fresh Seasonal Sliced Fruit serves 50 – \$225.00
- Fresh Assorted Vegetable Crudité serves 50 - \$150.00
- Smoke Salmon Display: served with diced eggs, red onion, capers and sliced rye: \$8.00 per person
- Shrimp on Ice: Large Grilled Shrimp: \$ Market Price - per person

Carving Station:

Please add \$12.00 per person choice of two meats

Roast Beef or Smoked Whole Turkey Breasts or Baked Glazed Ham

All served with Silver Dollar rolls and condiments

Cooked to Order Pasta Station:

\$13.00 per person

Two Pastas, Two Sauces, Vegetables, Meats, Seafood, Cheeses, Olives. Served with Bread Sticks

Beverages & Bar

Beverages & Bar:

- Open Bar - \$10.00 per person per hour
- Beer, Wine - \$8.00 per person per hour
- Drink Tickets: \$4.75 each

Cash Bars:

- Domestic Beer: \$3.75
- Imported Beer \$4.25
- House Liquor \$6.00
- Premium Liquor \$8.00
- Wine \$4.50
- Assorted Sodas and Juices: \$2.95 each

All Food and Beverage subject to 9.25% tax and 19% service charge.

Parlors / Meeting Space & Audio Visual: (+ Tax)

- Meeting Room Rental: Parlor 1 OR 2 - \$200.00 / Parlor 1 & 2 - \$400.00 / Boardroom \$75.00
- LCD Projector: \$150.00
- Screens: \$50.00
- Flip Charts with Markers: \$35.00
- All additional needs will be added to master account.

Meeting Room Rental is based on a sliding scale from Food & Beverage needs



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À La Carte Items

Per Serving

Quaker Hot Oatmeal	\$3.00
Choice of Assorted Cereal	\$3.00
Fresh Fruit Bowl w/Cottage Cheese	\$5.00
Choice of Dannon Yogurt	\$3.00
Granola Yogurt Parfait (Blueberry or Strawberry)	\$4.00
Bagel w/Cream Cheese	\$3.00
Blueberry, Banana, or Cranberry Muffin	\$3.00
Danish Selection, Cheese or Fruit	\$3.00
Choice of Assorted Candy Bars	\$2.00
Mixed Nut Snack Bag	\$2.00
Popcorn	\$2.00
Trail Mix Selection	\$2.50
Tortilla Chips and Salsa	\$2.50
Local Handmade Granola Bars	\$2.50
Pretzel Bites w/Cheese	\$3.50