



AN IHG® HOTEL

# CATERING MENU

**EXPRESS**

HOLIDAY INN EXPRESS & SUITES, **ELK GROVE**

9175 W. STOCKTON BLVD. ELK GROVE CA 95758

# BREAKFAST



## Morning Start

\$11.95 / Person

Assorted Muffins And Danishes | Whole Pieces Of Bananas And Apples | Two Choices Of Beverages

## Continental Breakfast

\$12.95 / Person

Assorted Muffins And Danishes | Yogurts | Breakfast Bread And Bagels With Cream Cheese And Jams | Whole Fruit | Three Beverage Options of your choice

## American Style Breakfast Buffet

\$14.95 / Person

Scrambled Eggs Or Cheese Omelets | Bacon Or Sausage | Cinnamon Rolls | Biscuits & Gravy | Assorted Danishes & Muffins | Toasting Station Including Assorted Bagels, English Muffins, Wheat Bread, Jellies, Cream Cheese & Butter | Whole Fruit | Four Beverage Options of your choice

*10 Guest Minimum*

*All Food & Beverage items are subject to a 19% Gratuity plus Sales Tax.*

# LUNCH



All selections below come with a choice of salad, potato chips or assorted cookies & fudge brownies. Please note: tuna and chicken salad lunches are always available upon request.

## Build-Your-Own Deli

\$15.95 / Person

Generous Portions of Sliced Turkey Breast, Roast Beef, Ham & Cheese | Fresh Tomato Slices | Lettuce | Red Onions | Pickle Spears | Served with Pre-sliced, Freshly Baked Rolls | Side Condiments Provided

## Santa Fe Wraps Luncheon

\$15.95 / Person

Pre-made Wraps Rolled in our Sun-dried Tomato or Spinach Tortillas | Southwest Spiced Cream Cheese Spread | Your Choice Of Roasted Lean Turkey Breast, Hickory Smoked Ham, Tuna & Veggies | Choice of Provolone, Cheddar & Swiss Cheese | Shredded Lettuce | Tomatoes | Red Onions

## Build-Your-Own Gourmet Burger

\$18.95 / Person

Quarter-pound Charbroiled Burger | Grilled Caramelized Onion | Crisp Bacon | Sautéed Smoked Mushrooms | Lettuce | Tomato | Cheddar Cheese | Side Condiments Provided

## BBQ Sandwich

\$18.95 / Person

Your Choice of BBQ Tri -Tip, BBQ Hand Pulled Pork Or BBQ Chicken Breast | Smothered in Tangy BBQ Sauce

*10 Guest Minimum*

*All Food & Beverage items are subject to a 19% Gratuity plus Sales Tax.*

# BOXED LUNCH

## Box Sandwich Meal

Options Include Roasted Turkey Breast & Smoked Provolone | Smoked Ham & Cheddar | Medium Rare Roast Beef | Vegetarian With Hummus(Fresh Broccolini, Carrots, Cucumbers, Peppers, Sprouts & Smoked Provolone

Value	Sandwich or Wrap   A Bag of Chips   House Baked Cookie	\$13.95 / Person
Standard	Sandwich or Wrap   A Bag of Chips   Salad   House Baked Cookie	\$14.95 / Person
Premium	Sandwich or Wrap   A Bag of Chips   Salad   Whole Fruit   Gourmet Dessert Bar	\$15.95 / Person

**Salad Options Include:** Fresh Fruit Salad | Red Potato Salad | Pasta Salad

## Box Salad Meal

Choose Chinese Chicken Salad, Grilled Chicken BLT Salad, or Chef Salad | Fresh Roll & Butter | House Baked Cookie | Ranch or Italian Dressing Packets | **\$14.95 / Person**

*10 Guest Minimum*

*All Food & Beverage items are subject to a 19% Gratuity plus Sales Tax.*

# SIGNATURE LUNCH BUFFET



Includes Warm Rolls with Butter & Assorted Desserts (Cookies & Brownies)

## Choice of Two Salads:

- **Traditional Caesar**
- **Garden Salad** - Mixed Greens with Cucumbers, Tomatoes, Dried Cranberries & Red Onions. Served with Italian & House Dressing.
- **Mango Salad** - Romaine & Field Greens with Mango, Dried Cranberries, Candied Walnuts & Feta Cheese. Served with Sesame Ginger Dressing.
- **Red Potato Salad** - House Made Red Potato Salad with Eggs & Chives.
- **Tri-Colored Pasta Salad** - Tri-Colored Pasta with Vegetable Medley in Basil Garlic Vinaigrette. Topped with Parmesan Cheese.
- **Seasonal Fruit Salad**
- **Mediterranean Pasta Salad** - Orzo Pasta with Crumbled Feta, Olives, Tomatoes, Red Onions & Peppers. Tossed in Dill Vinaigrette.

## Choice of One Main Course:

- **Garlic & Herb Roasted Tri Tip** - with Mushrooms, Sautéed sweet onion & a Garlic Red Wine Reduction. | **\$24.95 Per Person**
- **Mediterranean Chicken** - with Artichokes, Mushroom in Citrus Chardonnay Sauce. | **\$18.95 Per Person**
- **Chicken Piccata** - Boneless Chicken Breast with a Lemon Capers Butter Sauce. | **\$18.95 Per Person**
- **Texan Style Pulled Pork** - Tender Pork in our Home-Made BBQ Sauce. | **\$18.95 Per Person**
- **Asian Inspired Soya Salmon** - with Ginger & Sweet Soy Reduction Sauce. | **\$24.95 Per Person**
- **Parmesan Crusted Atlantic Salmon** - with Citrus Bruere Blanc Sauce. | **\$24.95 Per Person**
- **Cheese Tortellini with Mushroom & Pancetta** - Choice of Sauce: Zesty Marinara, Sun-Dried Tomato Pesto or Alfredo Parmesan Cheese. | **\$18.95 Per Person**
- **Roasted & Grilled Vegetable Lasagna** - Vegetable Lasagna in Alfredo Sauce. | **\$18.95 Per Person**

## Choice of One Accompaniment:

- **Sun-dried Tomato Rice Pilaf**
- **Seasoned Mashed Potatoes**

*10 Guest Minimum*

*All Food & Beverage items are subject to a 19% Gratuity plus Sales Tax.*

# SPECIALTY LUNCH BUFFET

## **Fajita or Taco Bar | \$22.95 Per Person**

Choice of One Type of Meat: Grilled Chicken, Steak or Carnitas | Choice of One Salad | Spanish Rice | Refried Beans | Sautéed with Onions & Tri-color Bell Peppers | Cilantro | Accompanied with Warm Flour Tortillas, Corn Tortillas or Hard Taco Shells | Jalapenos | Fresh Limes | Sour Cream | Tri-color Tortilla Chips | Pico de Gallo | Fresh Baked Cookies & Gourmet Brownies

## **Pasta | \$20.95 Per Person**

Includes One Pasta Selection, Two Salad Sections, Rolls with Butter & Assorted Desserts (Cookies & Brownies)

- **Cheese Tortellini with Mushroom and Pancetta**
- **Jumbo Stuffed Shell Pasta with Sausage**
- **Penne Pasta with Italian Sausage**
- **Meat Lasagna (Tomato Meat Sauce)**

## **Potato Bar | \$18.95 Per Person**

Baked Potato | Turkey & Ham Cubes | Sour Cream | Crisp Bacon Bits | Shredded Cheese | Green Onions | Butter  
Choice of Two Salads | Fresh Rolls with Butter | Fresh Baked Cookies & Gourmet Brownies

## **Hawaiian Luau | \$24.95 Per Person**

### **Minimum of 30 Guests**

Smoked Kalua Pork | Roasted Teriyaki Chicken | Island Pineapple Rice | Maui Field Greens with Pineapple & Tomato Salad with fresh mozzarella cheese, basil, olive oil and balsamic vinegar | Exotic Big Island Tropical Fruit Salad | Hawaiian Sweet Bread & Butter | Fresh Baked Cookies, Macarons & Gourmet Brownies

*10 Guest Minimum*

*All Food & Beverage items are subject to a 19% Gratuity plus Sales Tax.*

# BREAK PACKAGES

All Breaks are based on 30 minutes of service.



<p><b>Express Break</b> Assorted Muffins or Freshly Baked Chocolate Chip Cookies   Freshly Brewed Coffee &amp; Hot Tea Selection</p>	<p><b>\$7.95 / Person</b></p>
<p><b>Explore Break</b> Trail Mix   Assorted Granola Bars   Assorted Bags of Chips   Choice of Two Beverage Options</p>	<p><b>\$8.95 / Person</b></p>
<p><b>Energetic Break</b> Freshly Baked Chocolate Chip Cookies   Assorted Candy Bars   Assorted Bags of Chips   Choice of Two Beverage Options</p>	<p><b>\$9.95 / Person</b></p>
<p><b>Exceptional Break</b> Freshly Baked Chocolate Chip Cookies   Variety of Cheeses   Seasonal Fruit   Pita &amp; Hummus Platter   Choice of Three Beverage Options</p>	<p><b>\$13.95 / Person</b></p>

10 Guest Minimum

All Food & Beverage items are subject to a 19% Gratuity plus Sales Tax.

# HORS D'OEUVRES

## COLD HORS D'OEUVRES

- Jumbo Shrimp Platter with Cocktail Sauce
- Imported And Domestic Cheese with Assorted Gourmet Crackers
- Spinach & Artichoke Heart Dip with Sliced Baguette
- Antipasto Skewers
- Tea Sandwich Tray
- Bruschetta with Tomato, Basil, Olives, Parmesan & Balsamic
- Crab Sushi Roll
- Cucumber Rounds with Smoked Salmon & Capered Cream Cheese
- Festive Deviled Eggs
- Cashew Chicken Salad in Crispy Wonton Cup

## HOT HORS D'OEUVRES

- Macaroni & Cheese Croquette
- New England Crab Cake Slider with Remoulade Sauce
- Petite Slider
- Grilled Pot Stickers with Ponzu sauce
- Chicken Satay
- Coconut Fried Shrimp
- Empanadas
- Mini Crisp Spring Roll
- Flautas
- Mini Bacon & Spinach Square Quiche

5 Items	\$18.95 / Person
6 Items	\$21.95 / Person
8 Items	\$25.95 / Person
10 Items	\$28.95 / Person

\*Minimum Of 25 Guests per order, with advance notice.



# DINNER



AN IHG® HOTEL

Includes Warm Rolls with Butter & Assorted Desserts (Cookies & Brownies)

## Choice of Two Salads:

- **Traditional Caesar**
- **Garden Salad** - Mixed Greens with Cucumbers, Tomatoes, Dried Cranberries & Red Onions. Served with Italian & House Dressing.
- **Mango Salad** - Romaine & Field Greens with Mango, Dried Cranberries, Candied Walnuts & Feta Cheese. Served with Sesame Ginger Dressing.
- **Red Potato Salad** - House Made Red Potato Salad with Eggs & Chives.
- **Tri-Colored Pasta Salad** - Tri-Colored Pasta with Vegetable Medley in Basil Garlic Vinaigrette. Topped with Parmesan Cheese.
- **Seasonal Fruit Salad**
- **Mediterranean Pasta Salad** - Orzo Pasta with Crumbled Feta, Olives, Tomatoes, Red Onions & Peppers. Tossed in Dill Vinaigrette.

## Choice of One Main Course:

- **Garlic & Herb Roasted Tri Tip** - with Mushrooms, Sautéed sweet onion & a Garlic Red Wine Reduction. | **\$28.95 Per Person**
- **Mediterranean Chicken** - with Artichokes, Mushroom in Citrus Chardonnay Sauce. | **\$22.95 Per Person**
- **Chicken Piccata** - Boneless Chicken Breast with a Lemon Caper Butter Sauce. | **\$22.95 Per Person**
- **Texan Style Pulled Pork** - Tender Pork in our Home-Made BBQ Sauce. | **\$22.95 Per Person**
- **Asian Inspired Soya Salmon** - with Ginger & Sweet Soy Reduction Sauce. | **\$28.95 Per Person**
- **Parmesan Crusted Atlantic Salmon** - with Citrus Bruere Blanc Sauce. | **\$28.95 Per Person**
- **Cheese Tortellini with Mushroom & Pancetta** - Choice of Sauce: Zesty Marinara, Sun-Dried Tomato Pesto or Alfredo Parmesan Cheese. | **\$22.95 Per Person**
- **Roasted & Grilled Vegetable Lasagna** - Vegetable Lasagna in Alfredo Sauce. | **\$22.95 Per Person**

## Choice of Two Accompaniments:

- **Sun-dried Tomato Rice Pilaf**
- **Seasoned Mashed Potatoes**
- **Roasted Red Potatoes**
- **Seasonal Vegetable Medley**
- **Julienne Vegetables with Zucchini, Yellow Squash & Carrots**
- **Green Bean Almandine**
- **Carrots, Green & Yellow Beans with Shallot Butter**

*10 Guest Minimum*

*All Food & Beverage items are subject to a 19% Gratuity plus Sales Tax.*

# A LA CART ITEMS

## Additional Items

Fresh Fruit Slices & Berries (Serves 12 People)	\$24.00 / Platter
Assorted Individual Fruit Yogurt	\$2.00 / Each
Assorted Muffins	\$16.00 / Dozen
Bagel & Cream Cheese	\$16.00 / Dozen
Freshly Baked Cinnamon Rolls	\$18.00 / Dozen
Individually Wrapped Granola Bar	\$3.00 / Each
Miniature Cheesecakes	\$4.00 / Each
Freshly Baked Chocolate Chip Cookies	\$15.00 / Dozen
Individual Bag of Chips	\$2.00 / Each
Individual Bag of Pretzels	\$2.00 / Each
Individual Bag of Trail Mix	\$2.00 / Each

## Beverages

Assorted Soft Drinks (Coke Products)	\$3.00 / Each
Milk	\$3.00 / Each
Bottled Water	\$2.00 / Each
Freshly Brewed Decaffeinated Coffee	\$28.00 / Gallon
Freshly Brewed Regular Coffee	\$28.00 / Gallon
Hot Tea	\$28.00 / Carafe
Apple Juice	\$12.00 / Carafe
Cranberry Juice	\$12.00 / Carafe
Fruit Punch	\$12.00 / Gallon
Lemonade	\$12.00 / Carafe
Orange Juice	\$12.00 / Carafe

*All Food & Beverage items are subject to a 19% Gratuity plus Sales Tax.*

# AUDIO & VISUAL

Meeting Package (includes projector, screen, sound patch, AV setup)	\$150.00 Per Day
Hardwire Microphone with Stand	\$50.00 Each
Lapel Microphone	\$50.00 Each
LCD Projector	\$75.00 Each
10' Screen	\$50.00 Each
Flip Chart with Markers	\$40.00 Each
Easel	\$15.00 Each
Additional Flipchart Pad	\$25.00 Each
White Board with Markers	\$30.00 Each
Wireless High Speed Internet	\$7.00 Per Connection
Power Strip	\$5.00 Each
Extension Cord	\$5.00 Each
Speaker Phone	\$30.00 Each
Sound Patch Fee	\$50.00 Each
Note Pads & Pens	\$1.00 Per Person
Riser (12ft by 9ft, Height of Stage is 8 inches)	\$150 Per Day
Podium	\$25.00 Each

*All Audio & Visual items are subject to 7.75% sales tax & 12% service charge*



AN IHG® HOTEL

# TERMS & CONDITIONS

## PACKAGES & STORAGE

Packages for meetings may be delivered to the Hotel 48-hours prior to the group's arrival. Early shipments will be refused. The following information must be included on all packages to ensure proper delivery:

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Sales & Catering
- 4) Date of Function

**Rates:** \$5.00 per box and \$50.00 per pallet

## GUARANTEE

Final attendance must be specified three (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when guarantee is provided.

## SIGNAGE

All events will be posted on our digital signage in the lobby of the hotel along with the individual door card at the entrance of each space. In an effort to maintain the ambiance of the hotel, only professionally printed signage may be displayed in the public areas.

## CATERING

The Holiday Inn Express & Suites is a limited service hotel. We cannot prepare Food & Beverage on site. Any Food & Beverage contracted through the hotel will be provided by our preferred caterer, Hannibal's.

All food & beverage provided by Hannibal's will be served in disposable service ware. Upgrade to plated china & silverware (fork & knife) rolled in a white linen napkin for \$3.95 per person. All food & beverage will be served buffet style.

## GRATUITY, SERVICE CHARGE & TAXES

All food & beverage prices are subject to **19%** Gratuity and the current California sales tax. Gratuity is fully distributed to our banquet staff assigned to the event. All room rental & audio visual needs are subject to **12%** service charge. The service charge is not a gratuity and is required to cover discretionary costs for the hotel to provide the meeting space for the event. All pricing is subject to change without notice.

## PAYMENT

An initial deposit (50% of master billed items) is required at contract signing. The remaining full payment must be made 5 days in advance of the function, unless direct bill has been established with the hotel. In such case, the complete account must be paid no later than 30 days from the function's departure date.

## ROOM SETUP

Room rental includes: Tables, Linens & Chairs Only. The hotel has a list of recommended vendors we can provide upon request. The set up style must be finalized 3 days prior to the event date. Shall there be any requests for last minute setup changes within 3 days of the event date, a set-up fee of \$50.00 may apply. Space is rented for specific room times. The hotel reserves the right to rent the space prior to and after your agreed rental time. The hotel will allow itself time between each rental period to reset the space. Hotel reserves the right to determine how much time is needed to reset the room. Groups may decorate while the room is being re-set at no additional cost. However, should the Group require additional time to setup, Group must reserve the specified time in advance (additional fees may apply).

## ALCOHOL REQUIREMENTS & SECURITY

If any form of alcohol is served at your event, the hotel requires a bartender & security. A copy of the valid liquor license from the caterer or bartender hosting is required. It is mandatory that any alcohol served and sold in our banquet rooms be served by authorized state licensed (ABC) Bartending companies. Alcoholic beverages are not permitted in the hotel's public areas.

Security Officer(s) are required when alcohol is served. Should the client refuse to have security present while serving alcohol, hotel reserves the right to shut the event down. The hotel requires a security officer that complies with city ordinances for any event where alcohol is served. All charges for security are to be paid by the client and coordinated through the hotel. The security company will be provided by the hotel at \$30.00 an hour, per guard. The hotel requires a minimum of one security officer for every 100 expected guests (1-100 guests = one security officer, 101-200 guests = two security officers, etc.)

## OUTSIDE CATERING

Food & beverage from any source other than of the hotel's caterer will be charged a fee of **\$200.00**.

The hotel will provide the outside caterer with access to a prepping station in the back of the house. The catering kitchen must be cleaned and disinfected after use by the caterer or people in charge of the food.

The client will be charged an additional cleaning fee of **\$200.00** should the hotel staff have to remove decorations, clean the kitchen and/or the event space after the completion of the event. The client is responsible to clean up any trash, decorations and/or food & beverage. The hotel staff will only assist in refreshing the trash bins for client's easy disposal.