



Holiday Inn®

Catering Menus



2905 Sheridan Street Hollywood FL 33020



Holiday Inn[®]

Ready, Set, Breakfast!

Sunrise Continental **\$15.95** (10 guest minimum \$100 fee added if under)

Brewed Coffee and Assorted Gourmet Flavored Teas
Freshly Squeezed Orange, Apple, Cranberry Juice
Assorted Bagels with Cream Cheese
Muffins and Croissants along with condiments to include Butter, Jellies and Jams

Light Fit Choice **\$18.95** (10 guest minimum \$100 fee added if under)

Brewed coffee and Assorted Gourmet Flavored Teas
Freshly Squeezed Orange, Apple, Grapefruit
Seasonal Diced Fresh Fruit
Assorted Protein Bars
Assorted Flavored Yogurts

Holiday Inn Signature Breakfast Buffet **\$23.95**

(15 guest minimum \$100 fee will be added if under)

Brewed coffee and Assorted Gourmet Flavored Teas
Freshly Squeezed Orange, Apple, Cranberry Juice
Farm Fresh Scrambled eggs
French Toast or Buttermilk Pancakes
Baby Red Bliss Country Potatoes
Biscuits with Creamy Sausage and Gravy
Country Sausage Links
Crispy Applewood-Smoked Bacon
Seasonal Sliced Fresh Fruit with Yogurt Dressing
Assorted Bagels and Muffins along with condiments to include Butter, Jellies and Jams

A Customary 22% Service Charge and 7% Sales Tax will be added to all Food and Beverage orders



Holiday Inn®

Executive Planner package

****\$25.95** Per Person** (10 guest minimum \$100.00 fee will be added if under)

Morning Continental Breakfast

Brewed Coffee

Decaffeinated Coffee and Assorted Gourmet Flavored Teas

Apple, Cranberry Freshly Squeezed Orange

Gourmet Pastries to include Danishes, Muffins and Croissants along with condiments to include Butter, Jellies and Jams.

Mid- Morning Beverage

Coke, Diet Coke, Sprite, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Gourmet Teas.

Afternoon Beverage

Coke, Diet Coke, Sprite, Water with Assorted Homemade Cookies and Brownies.

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Snack Bar Breaks

(10 guest minimum \$100.00 fee if under)

Sweet Shop **\$11.95**

Freshly Baked Cookies, Fudge Brownies and Assorted Muffins

Sweet and Salty Shop **\$13.95**

Fudge Brownies, Soft Pretzels, Assorted Chips, Popcorn and Assorted Beverages

Fiesta Break **\$11.95**

Stone Ground Corn Tortilla Chips, Sour Cream, Nacho Cheese and Salsa Bar

Healthy Fit Break **\$13.95**

Fresh Trail Mix, Chilled Yogurt, Assorted Juices and Fresh Seasonal Fruit

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A La Carte Refreshments

Freshly Brewed Regular Coffee \$39.95 per gallon
Freshly Brewed Decaffeinated Coffee \$39.95 per gallon
Assorted Gourmet Herbal and Decaffeinated Teas \$39.95
Freshly Squeezed Orange, Cranberry or Apple Juice \$34.95
Assorted Soft Drinks \$3.50 per person
Freshly Brewed Ice Tea \$32.95 per gallon
Lemonade \$32.95 per gallon
Bottled Water \$2.95

A La Carte Bites

Assorted Danish Muffins and Bagels \$34.95
Assorted Flavored Yogurts \$2.95 each
Assorted Dry Cereals with Milk \$3.25 each
Assorted Protein Bars \$3.50 each
Assortment of Freshly Baked Cookies \$28.95 per dozen
Freshly Baked Fudge Brownies \$28.95 per dozen
Assorted Individual Bags of Chips \$19.95 per dozen
Assorted Candy Bars \$2.95 each
Assorted Mini Bags of Trail Mix \$3.95 each

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Tasty, Healthy & Fresh Salads

All Plated Salads are accompanied with your choice of Dressings, (Ranch, Balsamic Vinaigrette, Caesar or Honey Mustard) and Dinner Rolls with Butter, Includes Freshly Brewed Ice Tea and Water

Chef Salad **\$15.95**

A bed of Mixed Greens, topped with Ham and Turkey, Shredded Cheddar Cheese, Hardboiled Egg, Fresh Tomatoes, Wedges and Sliced Cucumber.

Chicken Caesar Salad **\$16.95**

Grilled Chicken Breast on top of a bed of Crisp Romaine Lettuce with Parmesan Cheese and Homemade Croutons served with Caesar Dressing.

Grilled Chicken Cobb Salad **\$17.95**

Crisp Romaine Lettuce topped with Grilled Chicken Breast, Fresh Applewood Bacon, Chopped Hard Boiled Eggs, Tomatoes and Crumbled Blue Cheese.

Garden House Salad **\$14.95**

A bed of Mixed Greens, Topped with Tomatoes Wedges, thinly sliced Red Onions, freshly cut Cucumbers sprinkled with Freshly Baked Croutons.

(10 guest minimum \$100.00 fee added if under)

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Meeting Express Box Lunch **\$22.95 (10 guest minimum \$100 fee added if under)**

Choice of Ciabatta Bread Or Wrap
Sliced Baked Ham, Roasted Turkey, Tuna or Chicken Salad
Provolone, Swiss or American Cheese
Individual Potato Chips
Freshly Baked Cookies Or Fresh Cut Fruit
Assorted Soft Drinks or Bottled of water

Executive Lunch Buffet **\$29.95 (20 guest minimum \$100 fee added if under)**

Deli Lunch Buffet to include Sliced Meats. Ham, Turkey, Roast Beef or Salami (Choice of three Meats) Served with a Chef's Selection of Breads.

Choose two of the following:

Macaroni salad
Southern Style Potato Salad
Creamy Cole Slaw
Mixed Green Salad
Garden Fresh Caesar Salad
Condiment Platter to include Shredded Lettuce, Sliced Fresh Tomatoes, Spanish Onion and Dill Pickle Spears
Dessert to include our Chocolate Delight Platter which has Freshly Baked Brownies and Chocolate Chip Cookies

Southern Country Style Lunch Buffet **\$29.95 (20 guest minimum \$100 fee if under)**

(Choose two meats of the following:)

Barbeque Chicken, Baked in a Homemade BBQ Sauce
Classic Grilled Hot Dogs
Our 8oz Burger are all individually prepared from Juicy 100% Black Angus Beef

(Choose two sides of the following:)

Corn on the Cobb, Creamy Coleslaw, Southern Potato Salad, Homemade Baked Beans

All Lunch Buffets are served with a Crisp Relish Tray, Dinner Rolls and Butter

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Lunch Hour, Best Hour!

Little Havana **\$32.95** (20 guest minimum \$100.00 fee added if under)

Garden Salad with Tomatoes, Cucumber, Red Onions
Hispanic Picadillo (Ground beef)
Mojo Seasoned Chicken pieces
Delicious Sweet Plantains
White Rice and Black Beans
Chef's Choice of Dessert

Tour of Italy **\$33.95** (20 guest minimum \$100.00 fee added if under)

Hearts of Romaine Lettuce, Parmesan Cheese, Croutons tossed in Caesar Dressing
Baked Ziti
Baked Chicken Parmesan served with Roasted Garlic Sauce
Meatballs with Sausage and Peppers in Mariana Sauce
Garlic Breadsticks
Chef's Choice of Dessert

Island Breeze **\$34.95** (20 guest minimum \$100.00 fee added if under)

Caribbean Caesar Salad served with Mango Caesar Dressing
Jamaican Jerk Chicken
Pulled Mojo Roasted Pork with Sautéed Onions
Rice and Peas or Yellow rice
Fresh Seasonal Vegetables
Chef's Choice of Dessert

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Mexican Fiesta **\$33.95 (20 guest minimum \$100.00 fee added if under)**

Garden Salad with Tomatoes, Cucumber, Crushed Tortilla Chips and Garlic Cilantro Sauce
Seasoned Chicken and Seasoned Ground Beef, Peppers and Onions, Sour Cream and Jalapenos with Soft Tortillas and Hard Taco Shells
Refried Beans
Mexican Fiesta Rice
Chef Choice of Dessert

China Town **\$32.95 (20 guest minimum \$100.00 fee added if under)**

Garden Salad with Red Onions, Carrots and Cucumbers
Spring Vegetable Stir Fry
Beef and Broccoli
Sweet Thai Chili Chicken
China City Fried Rice
Chef's Choice of Dessert

Chicken Fry Festival **\$29.95 (20 guest minimum \$100.00 fee added if under)**

Garden Salad with Fresh Tomatoes and Cucumbers
Home Style Fried Chicken
Mashed Potatoes with Homemade Gravy
Corn on the Cobb
Chef's Choice of Dessert

All Buffets are served with Dinner Rolls with Butter, Freshly Brewed Ice Tea with Lemon and Water

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Signature Dinner Buffets

(30 guest minimum \$100.00 fee added if under)

Entrée Selections (Choose Two Items) **\$39.95**

A ****\$5.00**** fee will be charged per person for each additional item:

- Grilled Rosemary Breast of Chicken
- Chicken Marsala
- London Broil sliced with Teriyaki or Mushroom Gravy
- Crunchy Herb Crusted Salmon
- Glazed Roasted Pork Loin

Entrée Selections with a choice of two of the Following:

- Wild Rice
- Garlic Roasted Potatoes
- Honey Ginger Glazed Carrots
- French Style green Bean Almandine
- Homemade Mash Potatoes
- Traditional Vegetable Blend Germany

All Buffets are served with Dinner Rolls and Butter, Freshly Brewed Ice Tea with Lemon, Water and Chef's Choice of Dessert

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Award Winning Plated Dinner (30 guest minimum \$100.00 fee added if under)

Marinated Beef Tenderloin Tips served topped with Marsala Mushroom Sauce served with Roasted Garlic Potatoes and Steamed Vegetables. ****\$35.95****

Grilled Chili Rubbed Salmon, served with Citrus White Wine Butter, Garlic Roasted Potatoes and Grilled Vegetables. ****\$35.95****

London Broil Sliced with Teriyaki or Mushroom Gravy, Mashed Potatoes and Malibu Vegetables. ****\$35.95****

Chicken Marsala; Chicken Breast baked in White Wine Sauce and Mushrooms served with Mashed Potatoes. ****\$32.95****

Chicken Parmesan; Chicken Breast hand breaded, topped with our own Zesty Marinara Sauce, Fresh Mozzarella Cheese served over Angel Hair Pasta. ****\$32.95****

Roasted Quarter Leg Chicken served with Yellow Rice or Wild Rice Pilaf and Malibu Vegetables. ****\$32.95****

Lemon Crusted Tilapia served with Yellow Rice and steamed Vegetables. ****\$32.95****

Mediterranean Pasta Tossed with Mushroom, Sundried Tomatoes, Spinach Garlic, Olive Oil and Italian Spices. ****\$29.95****

All Plated Dinners are served with a Garden House Salad, Dinner Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Ice Tea and Water

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Butler Passed Hors D'Oeuvres (Minimum of 50 pieces per order)

- Sweet & Sour or Swedish Meatballs **\$150.00**
- Buffalo Chicken Wings with Blue Cheese Dressing **\$150.00**
- Beef or Chicken Teriyaki Skewers **\$150.00**
- Cocktail Franks in Puff Pastry with Yellow Mustard **\$150.00**
- Hand Breaded Mozzarella served with Marinara Sauce **\$150.00**
- Vegetable Spring Rolls with Sweet and Sour Sauce **\$150.00**
- Miniature Assorted Quiches **\$150.00**
- Spinach and Feta Cheese Triangles **\$150.00**
- Mini Lump Crab Cakes with Remoulade **\$150.00**
- Tempura Shrimp with Sweet Thai Chili Sauce **\$175.00**
- Mini Chicken or Beef Empanadas **\$150.00**
- Chicken Fingers with Honey Mustard and Ranch **\$150.00**
- Mac and Cheese Bites **\$150.00**
- Chicken or Pork Fried Pot Stickers **\$150.00**
- Yuca Bites **\$150.00**
- Mini Conch Fritters **\$175.00**

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Specialty Trays

Garden Vegetable Crudité

Our Delicate selection of fresh cut Vegetables to include Carrots, Celery Sticks, Broccoli and Cauliflower Florets served with a Creamy Ranch Dressing.

Small Tray Serving 25 ****\$75.00****

Large Tray Serving 50 ****\$150.00****

Tropical Fresh Fruit Display

Sliced Seasonal Fresh Fruit to include Melons, Pineapple, Strawberries and other delicious selections served with Yogurt Dipping Sauce.

Small Tray Serving 25 ****\$75.00****

Large Tray Serving 50 ****\$150.00****

Domestic Cheese Display

An Elegant Assorted Domestic and Imported Cheeses garnished with Grapes and Fresh Berries with an assortment of Crackers.

Small Tray Serving 25 ****\$75.00****

Large Tray Serving 50 ****\$150.00****

Finger Sandwich Display

Assorted Finger Sandwiches made from Baked Ham and Turkey with Sliced Cheese, on Gourmet Whole Grain Breads.

Small Tray Serving 25 ****\$75.00****

Large Tray Serving 50 ****\$150.00****

Mediterranean Antipasto

An Array of Imported Deli Meats & Cheeses, Veggies, Marinated Olives, Roasted Bell Red Peppers with Hummus, Jalapenos and Crackers.

Small Tray Serving 25 ****\$75.00****

Large Tray Serving 50 ****\$150.00****

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Wine & Spirits (20 guest minimum \$100.00 fee added if under)

Host Cash Bar -Consumption

House Brands ****\$7.00****
Premium Brands ****\$9.00****
Domestic Beers ****\$6.00****
Imported Beers ****\$7.00****
Wine ****\$7.00****
Mixed Drinks ****\$10.00****
Soft Drinks, Juices ****\$3.00****
Bottled Water ****\$3.00****

House Brands-

Smirnoff Vodka, Gin, Rum, Tequila, Scotch , Canadian Club, Danzante Pinot Grigio, Canyon Road Chardonnay, Beringer White Zinfandel , Domestic, Imported and Non- Alcoholic Beer, Soft Drinks, Juices and Water.

Premium Brands-

Absolute Vodka, Tanqueray Gin, Captain Morgan Rum, Jose Cuervo Tequila, Johnny Walker Black, Makers Mark, Crown Royal Whiskey, Monterey Vineyards Pinot Noir, Rodney Strong Merlot, Kendall Jackson Cabernet Sauvignon.

Host Bar Per Person-First Hour- Each Additional Hour:

House Brands **\$14.00**	House Brands **\$8.00**
Premium Brands **\$16.00**	Premium Brands **\$10.00**
Beer & Wine **\$10.00**	Beer & Wine **\$8.00**

(\$100.00** Bartender Fee)**

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