



Holiday Inn

A LA CARTE BREAK ITEMS

a la carte break

brownies	\$25.00 dozen
cookies	\$25.00 dozen
candy bars	\$3.00 each
granola bars	\$3.00 each
whole fruit	\$3.00 each
jumbo soft pretzels	\$30.00 dozen
chips	\$3.00 bag
cracker jacks	\$3.00 bag
popcorn	\$3.00 per person
nuts	\$3.00 bag
yogurt	\$3.50 each

a la carte beverages

sodas	\$2.50 each
bottled water	\$2.50 each
red bull	\$4.00 each
coffee	\$35.00 gallon
iced tea	\$35.00 gallon
lemonade	\$30.00 gallon
fruit punch	\$30.00 gallon
hot tea	\$2.50 each
hot chocolate	\$2.50 each

Prices are subject to change without notice. Prices do not include 22% service fee or 8.25% sales tax. Please confirm number of attendees 72 business hours prior to event date.



PLATED BREAKFAST

all breakfast entrees include butter and marmalade, hot tea selection and coffee service
substitute egg whites, turkey bacon or turkey sausage to any entrée for an additional \$2

all-american breakfast | \$15

(2) eggs scrambled with your choice of either (2) strips of bacon OR (2) sausage links
served with toast and skillet hash browns

doubledown breakfast | \$16

(2) eggs scrambled OR over-medium served with
(2) strips of bacon, (2) sausage links and (2) pancakes



BREAKFAST BUFFET

Breakfast buffets are based on a minimum of 20 people (with the exception of the daily house buffet)
less than 20 people will be an additional \$2 per person

continental buffet | \$15

fresh sliced fruit, assorted breakfast breads, butter and marmalade
assorted fresh juices, regular & decaf coffee and tea service

americano Buffet | \$17

scrambled eggs, huevos a la mexicana, crispy bacon, sausage links choice of (1):hash browns,
home style potatoes or o'brian potatoes fresh baked biscuits & gravy, assorted fresh fruit,
house made salsa assorted chilled fruit juices, regular & decaf coffee and tea service

buffet enhancements | \$3

choice of: yogurt, grits, oatmeal, breakfast burrito or kolaches
substitute egg whites, turkey bacon or turkey sausage

a la carte breakfast selections

fruit yogurts	\$3.50 each
assorted muffins	\$25.00 dozen
danishes	\$25.00 dozen
cinnamon rolls	\$30.00 dozen
croissants	\$30.00 dozen
bagels & cream cheese	\$30.00 dozen
breakfast tacos	\$3.00 each
coffee	\$35.00 gallon
specialty teas	\$2.50 each
hot chocolate	\$2.50 each
fruit juice	\$20 liter

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PLATED LUNCH

make any sandwich a wrap for an additional \$1.50
add soup to any salad or sandwich for an additional \$4

SALADS

Alls salads include rolls and butter, iced tea, water and chef's choice dessert

Southern fried chicken salad | \$16

fried chicken on a bed of iceberg lettuce tossed with tomatoes, shredded cheddar and bacon

grilled chicken ceasar salad | \$18

crisp romaine lettuce tossed with ceasar dressing, parmesan cheese, croutons
and topped with a grilled, sliced chicken breast

SANDWICHES

All sandwiches are served with french fries, iced tea, water and chef's choice dessert

Traditional club sandwich | \$15

Triple decker sandwich loaded with turkey, ham, applewood smoked bacon,
swiss cheese, lettuce, tomato and mayonnaise

hobby burger | \$15

8oz all beef patty served with lettuce, tomato, pickles, onion
and served on a sweet sourdough bun

ribeye steak sandwich | \$18

5oz marinated rib eye grilled medium and served on a sweet sourdough bun



PLATED LUNCH

all lunch entrees include house salad, seasonal vegetable, appropriate starch, rolls and butter
chef's choice dessert, iced tea and coffee

grilled chicken breast | \$18

grilled breast of chicken topped with mushroom demi-glace

creole blackened chicken | \$18

authentically spiced and pan sauteed chicken breast

chicken fried chicken | \$20

crispy fried chicken breast smothered with country gravy

boulevard chopped steak | \$20

ground sirloin steak topped with sauteed onions and a mushroom demi-glace

beef alambres | \$24

two ribeye kebabs skewered with onion, bell pepper and mushrooms

tilapia veracruzana | \$22

grilled tilapia filet finished with julienne olives,
onions, bell pepper and a tomato based sauce



LUNCH & DINNER BUFFETS

lunch buffets are based on a minimum of 25 people, less than 25 people will be an additional \$3 per person
dinner buffets are based on a minimum of 50 people, less than 50 people will be an additional \$3 per person

Chef's choice buffet

lunch | \$20

dinner | \$26

salad bar with assorted accompaniments and dressings, soup of the day
(2) hot entrees, vegetable, starch, rolls with butter, fresh fruit, assorted desserts regular & decaf coffee
and tea service

Italian Buffet

lunch | \$25

Dinner \$30

tossed salad, ceasar salad, mozzarella tomato basil salad, three cheese beef lasagna, grilled chicken
alfredo with bowtie pasta, vegetable medley, eggplant, parmesan rolls
assorted desserts, regular & decaf coffee and tea service

south of the border buffet

lunch | \$25

dinner | \$30

broiled beef OR chicken fajitas, cheese enchiladas with chili gravy
refried beans, spanish rice, fresh salsa, corn tortilla chips, house made guacamole, sour cream and
shredded cheese, assorted desserts, regular & decaf coffee and tea service

cajun buffet

lunch | \$25

dinner | \$30

tossed green salad with assorted dressings, caesar salad, blackened chicken, fried catfish with tartar and
cocktail sauce, seafood gumbo, red beans and rice, cajun vegetable medley, rolls and butter, fresh fruit
salad, assorted desserts, regular & decaf coffee and tea service

cowboy buffet

lunch | \$28

dinner | \$35

mixed green salad with assorted dressings, baked potato salad, coleslaw, marinated cucumber & tomato
salad, bbq brisket, jalapeno sausage, bbq ribs, ranch style beans, sweet kernel corn, rolls and butter,
assorted desserts, regular & decaf coffee and tea service

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PLATED DINNER

all dinner entrees include house salad with choice of dressing, vegetable, starch, rolls and butter, dessert, iced tea and coffee
add lump crab meat or grilled shrimp skewers to any entrée for an additional \$8

grilled double breast of chicken | \$26

served with your choice of a lemon beurre blanc or mushroom demi-glace

creole blackened chicken | \$27

authentically spiced and pan sauteed chicken breast

boulevard chicken | \$27

grilled breast of chicken topped with sauteed mushrooms, bacon crumbles, honey mustard and melted monterrey jack and cheddar cheeses

tilapia pontchartrain | \$30

blackened tilapia smothered in a white wine cream sauce with crawfish tails

crab stuffed shrimp | \$35

jumbo butterflied shrimp stuffed with lump crab meat dressing

slow roasted prime rib | \$40

pepper crusted prime rib served with a green peppercorn and mushroom demi-glace

surf and turf | \$45

grilled 6 oz filet of beef and grilled shrimp skewers served with lemon buerre blanc

hand cut filet | \$45

10oz filet of beef grilled to perfection with house mushroom demi-glace



BREAKS & ACTION STATIONS

Breaks and action stations are based on a minimum of 25 people,
less than 25 people will be an additional \$2 per person

BREAKS

sweet tooth | \$11

assorted cookies, brownies and assorted candy bars

south of the border | \$12

fresh tortilla chips, house made queso and salsa

take me out to the ballroom | \$12

cracker jacks, fresh popped popcorn, jumbo soft pretzels and assorted candy bars

ACTION STATIONS

all action stations require an attendant fee of \$50 per hour

little italy | \$15

tortellini, fettuccine or angel hair pasta tossed with choice of
alfredo, marinara or garlic, herb and spices

cowboy nachos | \$15

shredded beef brisket nachos with choice of black beans, monterrey jack cheese, cheddar
cheese and pico de gallo on a fried tostada chip

creole kid | \$18

blackened shrimp and crab cakes with lemon aioli



Reception Packages

Reception packages are based on a minimum of 20 people

HORS D'OEUVRE PACKAGES INCLUDE THE FOLLOWING:

Fresh seasonal fruit display

choice of house made lemon & honey yogurt, grand marnier yogurt or chantilly crème dipping sauce

vegetable crudite display

choice of house made jalapeno ranch, sundried tomato ranch or buttermilk ranch

imported & domestic cheese display

with assorted breads and crackers

choice of (2) hot and (1) cold butler passed items | \$30

choice of (3) hot and (1) cold butler passed items | \$35

choice of (4) hot and (2) cold butler passed items | \$40

Hot hors d'oeuvres

Chicken tenders with honey mustard
oriental egg rolls with sweet & sour and hot mustard
buffalo wings with louisiana hot sauce
chicken or beef quesadillas with pico de gallo
chicken flautas with sour cream
lumb crab meat stuffed mushrooms
cream cheese stuffed jalapeno peppers
fried mozzarella sticks with marinara sauce
baby back ribs with texas bbq sauce
italian meatballs with marinara sauce
miniature crab cakes with remoulade
**house made beef wellington
**bacon wrapped shrimp acapulco stuffed with jalapeno and cheese

Cold hors d'oeuvres

chicken salad stuffed roma tomatoes
assorted finger sandwiches
assorted canape mirror
**jumbo shrimp with cocktail sauce

**add \$2 per person for these selections

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hot hors d'oeuvres

priced per 100 pieces

chicken tenders with honey mustard	\$200
oriental egg rolls with sweet & sour and hot mustard	\$200
buffalo wings with louisiana hot sauce	\$225
chicken or beef quesadillas with pico de gallo	\$200
chicken flautas with sour cream	\$200
shrimp tempura with hot mustard	\$325
bacon wrapped shrimp acapulco stuffed with jalapeno and cheese	\$350
lumb crab meat stuffed with marinara sauce	\$350
cream cheese stuffed jalapeno peppers	\$200
fried mozzarella sticks with marinara	\$225
baby back ribs with texas bbq sauce	\$250
italian meatballs with marinara sauce	\$200
miniature crab cakes with remoulade	\$300

cold hors d'oeuvres

priced per 100 pieces

jumbo shrimp with cocktail sauce	\$350
assorted finger sandwiches	\$200
fresh fruit tray with choice of house made lemon & honey	\$225
yogurt grand marnier yogurt or chantilly crème dipping sauce	
vegetable crudite with choice of house made jalapeno ranch	\$225
sundried tomato ranch or buttermilk ranch	
imported & domestic cheese display with assorted breads and crackers	\$400

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cocktails

hosted and cash bars are subject to a \$75 set up fee per bar
cash bars are subject to a \$25 per hour per bar cashier fee

selection	hosted bar	cash bar
well liquor	\$4.25	\$4.75
call liquor	\$5.25	\$5.75
premium liquor	\$5.75	\$6.25
top self liquor	\$6.25	\$6.75
cordials	\$6.25	\$6.75
house wine	\$5.50	\$6.00
domestic beer	\$3.75	\$4.25
imported beer	\$4.25	\$4.75
domestic keg beer	\$350.00	\$325.00
imported keg beer	\$475.00	\$450.00

well liquor

whiskey, scotch, vodka, rum, gin, tequila

call liquor

jim beam, seagram's 7, cutty sark, smirnoff, ron castillo, beefeaters, jose cuervo

premium liquor

jack daniels, canadian club, dewars, absolut, bacardi, tanqueray, hose cuervo 1800

top self liquor

seagrams vo, crown royal, johnny walker black, skyy, captain morgan, bombay, sauza

cordials

bailey's, kahula, grand marnier, midori, sambuca, hennessy

house wine

canyon road merlot, cabernet sauvignon and chardonnay beringer,
white zinfandel, barefoot pinot grigio

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MEETING PLANNER PACKAGES

Meeting planner packages are based on a minimum of 20 people,
less than 20 people will be an additional \$2 per person

meeting planner packages include:

express corporate package | \$39

all day continuous beverage service
chef's choice lunch buffet

value corporate package | \$44

continental breakfast
all day continuous beverage service
chef's choice lunch buffet

premium corporate package | \$49

continental breakfast
all day continuous beverage service
chef's choice lunch buffet
pm break: choice of (2) a la carte break items