



Holiday Inn[™]

AN IHG[®] HOTEL

Maple Grove / Arbor Lakes Catering Menu

Your Meeting Guarantee

Every time you plan your meeting with us, we guarantee it! That's because not only are we the experts at handling small and mid-size meetings, but we also offer the exclusive *Holiday Inn Meeting Promise* program at Holiday Inn hotels worldwide.

All meeting room rentals are subject to 20% service charge and local sales tax.

Naples Meeting Room

Room	Classroom	Rounds	U-Shape	Square	Theater
Naples 1575 Sq Ft	100	110	70	82	120
Naples 1 525 Sq Ft	30	32	20	24	40
Naples 2 525 Sq Ft	30	32	20	24	40
Naples 3 525 Sq Ft	30	32	20	24	40

Milano Boardroom

Milano 200 Sq Ft	Boardroom for 12
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All prices are per day and subject to a 20% service charge and 7.525% sales tax.

Breakfast Buffets

20 Person Minimum Required. Fewer will result in a \$3 per person charge.
All Breakfast Buffets served with Fresh Brewed Coffee.

Parfait Buffet \$8

Assorted Yogurts, Raisins, Nuts, Granola, Assorted Fruit, Chocolate Chips, Fruit Sauce, and Whipped Cream

Fresh Start \$12

Individual Yogurts with Granola, Sliced Fresh Fruit, Bagels and Cream Cheese

Traditional Breakfast \$14

Scrambled Eggs, Honey-Smoked Bacon, Seasoned Breakfast Potatoes, Assorted Mini Pastries & Donuts, Sliced Fresh Fruit

Ala Carte Breakfast Items & Breaks

Item	Price
Whole Seasonal Fruit – Dozen	\$16
String Cheese – Dozen	\$24
Granola Bars – Dozen	\$24
Pub Mix – Serves 12	\$24
Kettles Chips & Dip – Serves 12	\$24
Cinnamon Rolls – Dozen	\$30
Assorted Mini Pastries & Donuts – Dozen	\$30
Brownies – Dozen	\$30
Cookies – Dozen	\$30
Toasted Bagels & Cream Cheese – Dozen	\$30
Sliced Fresh Fruit – Serves 12	\$30
Jumbo Blueberry Muffins – Dozen	\$30
Sparkling Water, Bottled Water, Soda - Each	\$2.50
Assorted Bottled Juices – Each	\$3
Coffee per Gallon (with Hot Tea Station)	\$32

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Choice Lunch \$18

For groups of 15 or less. Includes choice of beverage.
Individuals select from this menu by 9:30 AM day of event

Chicken Caesar Salad

Grilled Chicken Breast, Crisp Romaine Lettuce, Tossed with Creamy Caesar Dressing, Croutons, and Shredded Parmesan Cheese. Served with Grilled Ciabatta Bread.

BLT Club Wrap

Sliced Turkey, Ham, Crisp Bacon, Sliced Tomato, Lettuce, Cheddar and Swiss Cheese, and Pesto Mayo. Served with French Fries or Kettle Chips.

Cheese Burger

8 oz. Hamburger Patty, Topped with American Cheese, Lettuce, Ripe Tomato on a Grilled Bun. Served with French Fries or Kettle Chips.

Balsamic Salad

Crisp Romaine Lettuce and Mixed Greens are Topped with Oven Roasted Turkey, Chopped Strawberries and Blueberries, Parmesan Cheese, Balsamic Vinaigrette. Served with Grilled Ciabatta Bread.

MN Steak Sandwich

Shaved Ribeye with Caramelized Onions, Provolone Cheese and a Creamy Horseradish Sauce on Grilled Ciabatta. Served with French Fries or Kettle Chips.

Chicken Salad Croissant

Homemade Chicken Salad with Grapes on a Buttery Grilled Croissant with Swiss Cheese, Lettuce, and Tomato. Served with French Fries or Kettle Chips.

Classic Reuben Melt

Toasted Marble Rye Bread topped with Fresh Pastrami, 1000 Island Dressing, Sauerkraut, and Swiss Cheese. Served with French Fries or Kettle Chips.

Grab & Go Boxed Lunch \$15 – For Groups of Any Size!

Sandwich (Turkey & Cheddar, Ham & Swiss, or Roasted Veggie)
Chef's Choice Pasta Salad or Potato Salad
Kettle Chips
Pickle
Cookie
Choice of Beverage

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Lunch Buffets

20 Person Minimum Required. Fewer will result in a \$3 per person charge. All Lunch Buffets served with Fresh Brewed Coffee and Lemonade.

The Italian \$22

Tossed Caesar Salad, Penne Pasta with Marinara, Italian Sausage, Chicken, Lasagna, Sautéed Vegetables. Served with Garlic Bread Sticks.

South of the Border \$22

Make your own Tacos with Seasoned Beef, Season Fajita Chicken with Sautéed Peppers and Onions, Shredded Lettuce, Cheddar-Jack Cheese, Diced Tomato, Sour Cream, Guacamole, Salsa, Jalapeno Peppers. Served with Spanish Rice and Chips.

Build Your Own Deli Buffet \$20

Thinly Sliced Deli Meats, Assorted Cheeses, Dijon Mustard, Mayo, Crisp Lettuce, Tomato, Onions, Pickles and Assorted Sliced Breads. Served with House Salad **or** Chef's Choice Soup.

Backyard BBQ \$20

Grilled Beef Burgers and Brats with Buns, Cheese, and Condiments. Chef's Homemade Potato Salad, Chips & Dip, and House Salad with Dressing.
*Add Grilled Chicken or Veggie Burgers for \$2 per person.

Lunch Buffet Options are Available to you all day. For Lunch Buffets served after 3 PM, there will be an additional \$5 per person charge.

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Plated Meals

Dinner Pricing includes House Salad with Dressing, Dinner Roll, Coffee, Tea, and Ice Water.

Lasagna \$19 (Lunch) - \$25 (Dinner)

Classic Lasagna with Italian Pork and Black Angus Ground Beef

Chicken \$21 (Lunch) - \$28 (Dinner)

Chicken Cordon Bleu. Served with Garlic Mashed Potatoes and Glazed Baby Carrots.

Parmesan Walleye \$22 (Lunch) - \$30 (Dinner)

Lightly Breaded Walleye Fillet topped with Parmesan Cheese. Served with Wild Rice Pilaf and Chef's Choice Vegetable

Pork Roast \$22 (Lunch) - \$30 (Dinner)

Honey & Garlic Marinated Pork Loin. Served with Roasted Yukon Gold Potatoes and Chef's Choice Vegetable

Flat Iron Steak \$22 (Lunch) - \$30 (Dinner)

Steak with Bordelaise. Served with Mashed Potatoes and Sautéed Green Beans

Salmon \$23 (Lunch) - \$30 (Dinner)

Grilled Salmon with Lemon Béchamel. Served with Roasted Baby Reds and Glazed Baby Carrots

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Build Your Own Dinner Buffet

20 Person Minimum Required. Fewer will result in a \$3 per person charge. All Dinner Buffets served with Fresh Brewed Coffee, Lemonade and Dinner Rolls.

One Entrée - \$30 / Two Entrée - \$33

Choice of Entrée (One or Two)

- Chicken Breast with Mushroom Sauce
- Slow Roasted Turkey
- Brown Sugar Glazed Ham
- Stuffed Pork Tenderloin
- Maple Glazed Pork Chop
- Flat Iron Steak
- Oven Roasted Salmon

Choice of Salad

- Classic Caesar
- Mixed Greens with Tomato, Red Onion, Cucumber – Pick Two Dressings
- Spring Greens with Candied Walnuts, Mandarin Oranges, Parmesan Cheese, Strawberries – Served with Strawberry Vinaigrette
- Iceberg Salad with Applewood Bacon, Hard Boiled Egg, Tomato, Red Onion – Pick Two Dressings
- Italian Pasta Salad
- Potato Salad
- Coleslaw

Choice of Vegetable

- Corn
- Steamed Broccoli
- Roasted Vegetables
- Sautéed Green Beans
- Glazed Baby Carrots
- Green Bean Almandine

Choice of Starch

- Garlic Mashed Potatoes
- Roasted Baby Reds
- Au Gratin Potato
- Cheesy Hashbrowns
- Applewood Bacon Mac & Cheese

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Appetizers

Item	Price
Tomato, Basil & Parmesan Bruschetta – 50 Pieces	\$125
Shrimp Cocktail Display – 50 Pieces	\$175
Chef Salad Skewers – 50 Pieces	\$100
Finger Sandwiches (Chicken Salad or Ham) – 50 Pieces	\$150
Cheese & Cracker Display (Domestic) – Serves 25	\$100
Vegetable Crudités & Dip – Serves 25	\$100
Fresh Fruit & Cream Cheese Dip – Serves 25	\$100
Chocolate Covered Strawberries – 50 Pieces	\$175
Smoked Salmon Display – Serves 25	\$150
Jumbo Wings (Pain, BBQ, Thai Chili, or Buffalo) – 50 Pieces	\$150
Stuffed Mushrooms (Crab or Sausage) – 50 Pieces	\$150
Meatballs (Swedish, Jerk, or BBQ) – 50 Pieces	\$150
Buffalo Chicken Wontons – 50 Pieces	\$150
Mozzarella Wonton Sticks – 50 Pieces	\$100
Jerk Chicken Skewers – 50 Pieces	\$150
Beef Tips with Teriyaki Glaze – 50 Pieces	\$150
Mini BLTs – 50 Pieces	\$150
Firecracker Shrimp – 50 Pieces	\$175
Bacon Wrapped Scallops – 50 Pieces	\$250
BBQ Pulled Pork Sliders – 50 Pieces	\$175

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Sweet Tooth

Plated Dessert

Brownie \$5

Double Chocolate Brownie served warm with Chocolate Sauce and Whipped Cream

Raspberry Bundt Cake \$5

Vanilla Bean Cake with a Raspberry Crème served with Whipped Cream

Salted Peanut & Caramel Cake \$7

Vanilla Cake Layered with Salted Caramel Crème, Crushed Peanuts and Whipped Cream

Key Lime Pie \$6

Tangy Key Lime Custard Topped with Whipped Cream on a Flakey Crust

Dessert Buffet

Mini Donut Social \$8

Warm Mini Donuts served with Choice of Toppings: Caramel Sauce, Chocolate Sauce, Raspberry Sauce, Whipped Cream, Chopped Peanuts, Sprinkles, Powdered Sugar, Cinnamon Sugar, and Fresh Fruit

Cheesecake Creative \$9

New York Style Cheesecake served with Choice of Toppings: Caramel Sauce, Hot Fudge, Candied Pecans, Sliced Strawberries, Blueberries, Cookie Crumbs, and Whipped Cream

Chocoholic \$8

Enjoy Fudge Brownies, Chocolate Cake, and Chocolate, Chocolate Chip Cookies! Served with Ice Cold Milk

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Banquet Bar

All hosted or cash bars require a minimum of \$350 in sales, if sales are not met, a bartender fee of \$75 per hour will be charged.

Item	Price
Domestic Beer	\$5.50
Specialty & Import Brews	\$6.50
Call Cocktails	\$7
Premium Cocktails	\$9
Ultra Premium Cocktails	\$11
Tier One Wines – Per Glass	\$7
Tier One Wines – Per Bottle	\$22
Tier Two Wines – Per Glass	\$11
Tier Two Wines – Per Bottle	\$36

Cash bars are not subject to service fee and tax. Hosted bars are subject to service see and tax. Additional selections may be provided upon request.

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Audio Visual

Item	Price
Flip Chart	\$30
Drop Down Screen	\$40
8 ft Portable Screen	\$25
Microphone (wired or wireless)	\$60
Podium	\$30
LCD Projector	\$100
Speaker phone	\$60
High Top Tables	\$25

All meetings include: water service, pens and note pads.

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