



Holiday Inn[®]

**Port St. Lucie
Treasure Coast**

CATERING MENUS

BREAKFAST OPTIONS

(For a Minimum of 20 Guests- and includes Coffee, Tea & Water Service)

PLATED BREAKFAST

THE ALL AMERICAN

Fresh Florida Orange Juice
Scrambled Eggs, Crisp Bacon Strips,
Breakfast Potatoes, & Assorted
Breakfast Breads Basket

\$12.00

FRESH START WRAP

Fresh Florid Orange Juice,
Egg White, Spinach & Mushroom
Wrapped in a Whole Wheat Tortilla,
& a Fresh Seasonal Fruit Cup

\$13.00

BUFFET BREAKFASTS

THE CONTINENTAL

Assorted Danish & Muffins
Chilled Assorted Juices
Butter & Preserves

\$9.00

DELUXE CONTINENTAL

Fresh Fruit Display with Berries & Yogurt Dip Center,
Assorted Muffins & Bagels, Butter, Preserves, Cream
Cheese & Chilled Fruit Juices

\$12.00

THE EYE OPENER

Scrambled Eggs, Bacon Strips &
Sausage Links, Breakfast Potatoes
& Assorted Toast, Muffins & Petit
Croissants Basket

\$15.00

FRESH START

Vegetarian Egg White Scramble,
Turkey Bacon Strips, Yogurt
Parfaits, Hot & Cold Cereal Bar, &
Whole Wheat English Muffins

\$17.00

SOUTHERN SLAM

Scrambled Eggs, Country Ham &
Sausage Patties, Homemade Grits,
& Southern Style Biscuits with
Sausage Gravy

\$18.00

BREAKFAST ENHANCEMENTS

OMELET STATION

with Assorted Toppings
\$4.50

CLASSIC OATMEAL

with Brown Sugar
\$2.00

WAFFLE STATION

with Assorted Toppings
\$4.00

SOUTHERN BISCUIT

with Country Ham
\$4.00

YOGURT PARFAITS

with Fresh Berries
\$3.50

EGG, MEAT & CHEESE

on Muffin or Croissant
\$4.00

A \$150 Surcharge Applies for less than 20 Guests

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

BREAKS A LA CARTE

(For a Minimum of 20 Guests)

BEVERAGES

(per gallon unless noted otherwise)

Fresh Brewed Regular and Decaffeinated Coffee	\$32.00
Herbal Tea Selections	\$30.00
Fresh Florida Orange Juice	\$26.00
Grapefruit, Apple, Cranberry or Tomato Juices	\$12.00/pitcher
Tropical Fruit Punch	\$25.00
Ice Cold Tea or Lemonade	\$28.00
Assorted Gatorade /Powerade Drinks oz	\$4.50 each
Assorted Soft Drinks	\$2.75 each
Bottled Waters, Still or Sparkling	\$3.00 each

FROM THE BAKERY

(per dozen unless noted otherwise)

Assorted Breakfast Pastries (Danish or Muffins)	\$28.00
Bagels with Assorted Cream Cheese	\$30.00
Freshly Baked Assorted Cookies	\$27.00
Double Fudge Walnut Brownies	\$27.00

EXTRAS

(each unless noted otherwise)

Granola Bars	\$ 2.50
Yogurt Parfaits	\$ 4.00
Whole Fruit, hand-held	\$ 2.00
Assorted Candy Bars	\$ 3.00
Assorted Bags of Gourmet Chips, Pretzels & Popcorn	\$ 2.50
Novelty Ice Cream Bars	\$ 4.50
Deluxe Mixed Nuts	\$10.00/lb
Soft Salted Pretzels with Grain Mustard	\$30.00/dozen

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

THEMED BREAKS

(Priced per Guest)

(For a Minimum of 20 Guests, Based On One Hour of Service)

BEVERAGE BREAK

Assorted Sodas & Flavored Bottled Waters

\$4.00

CHIPS, DIPS & SALSA

Potato Chips with Onion Dip,
Tri-Color Tortilla Chips with
Salsas & Pretzels

\$5.00

FIT FOR YOU BREAK

Fresh Sliced Seasonal Fruit
Pre-Made Yogurt Smoothies
Granola Bars & Trail Mix
Sparkling Mineral Water

\$9.00

THE BALLPARK

Individual bags of Popcorn, Peanuts &
Cracker Jacks, Warm Soft Pretzels
With Mustard, Assorted Candy Bars,
& Miniature Corn Dogs
Assorted Sodas

\$10.00

DEATH BY CHOCOLATE

Assorted Chocolate Chip Cookies,
Fudge Brownies, Chocolate Trilogy, and
Chocolate Dipped Pretzels and Strawberries
With Chocolate Milk & Yoo-hoos

\$10.00

ALL DAY BEVERAGE BREAK

Available throughout your Program - Fresh Brewed Coffee,
Iced Tea, Assorted Sodas & Flavored Bottled Waters

\$8.50

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

PLATED LUNCH OPTIONS

(For a Minimum of 20 Guests and Includes Dessert, Coffee, Iced Tea & Water)

BAKED SALMON

Topped with a Creamy Dill Sauce

\$20.00

ROAST PORK LOIN

Herb Roasted, sliced and served with
Pan Gravy & Baked Apples

\$18.00

LONDON BROIL

Herb Roasted, sliced and served
with Pan Gravy & Baked Apples

\$20.00

CHICKEN CORDON BLEU

Breaded & Stuffed, with Ham & Swiss,
topped with Bechamel Sauce

\$20.00

BROILED FRESH CATCH

With a Tropical Fruit Salsa

Market Price

CHICKEN MARSALA

Breast of Chicken Sauteed with Sliced
Mushrooms & Sweet Marsala Wine

\$19.00

PENNE PRIMAVERA

Spring Vegetables tossed in a light
sauce with Penne Pasta

\$17.00

TURKEY & the TRIMMINGS

Herb Roasted & served with Stuffing,
Giblet Gravy & Cranberry Sauce

\$19.00

Above Entrees include a Garden Salad as a First Course

LIGHTER FARE

TRIO SALAD

Tuna, Egg & Chicken Salads
served atop Mixed Greens

\$12.00

FRESH FRUIT BOAT

Pineapple "Boat" filled with Fresh
Fruit & Berries & Poppy seed Dressing

\$12.00

FOUR SEASONS

Gulf Shrimp, Waldorf Chicken, Italian
Pasta & Fruit Salads & fresh Croissant

\$15.00

MEDITERRANEAN WRAP

Grilled Chicken, Roasted Peppers,
Provolone & Basil Pesto Sauce

\$15.00

CHICKEN CAESAR SALAD

\$15.00

With Grilled Shrimp

\$17.00

HOMEMADE QUICHE

Broccoli, Ham & Swiss

\$14.00

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

THEMED LUNCH BUFFETS

*(For a minimum of 30 Guests – Based on One of Hour Replenishment)
All Buffets include Coffee, Iced Tea & Water Service*

THE DELI

Assorted Deli Meats to Include lean Roast Beef, Roast Turkey Breast & Baked Ham, Sliced Swiss & Colby Jack Cheeses, Pickle Chips & Spears, Lettuce & Sliced Tomatoes, Creamy Cole Slaw, Individual Bags of Potato Chips, Assorted Breads & Rolls, Fresh Baked Chocolate Chip Cookies & Fudge Brownies

\$18.00

ALL AMERICAN GRILL

Grilled Hamburgers, Chicken Breast & All Beef Hot Dogs, Buns & Rolls & Appropriate Condiments, Red Jacket Potato Salad, Cole Slaw, Dill Pickles, Campfire Baked Beans, Watermelon Slices & Brownies

\$20.00

SOUTHWEST

Ground Beef Tacos with Shredded Monterey Jack Cheeses, Shredded Lettuce, Diced Tomato, Onions & Sour Cream, Chicken Fajitas with Roasted Peppers & Onions, Flour Tortillas, Pico de Gallo, Mexican Rice & Refried Beans, Tortilla Chips, Salsa & Guacamole, and Caramel Flan

\$20.00

FIELD of GREENS

Mixed Green Salad, Italian Style Pasta Salad, Fruit Salad, & Salad Bar
Toppings: Cherry Tomato, Sliced Cucumbers, Mushrooms & Green Peppers, Garbanzo Beans, Olives, Shredded Cheeses, Pickled Beets, Diced Mandarin Oranges, & Chopped Egg with Assorted Dressings, Croutons, Sunflower Seeds, Assorted Crackers & Flatbreads

\$17.00

ITALIAN

Minestrone Soup, Classic Caesar Salad, Caprese Salad, Tri-Color Tortellini with Alfredo or Marinara Sauces, Italian Sausage & Peppers, Chicken Parmesan, Italian Vegetables, Garlic Bread, Tiramisu and Canoli's

\$22.00

SOUTHERN BBQ

BBQ Slow-Roasted Pulled Pork, Fried Chicken Quarters, Southern Style Green Beans with Bacon & Onions, Macaroni & Cheese, Creamy Cole Slaw, Sliced Watermelon, Corn on the Cob, Jalapeno Cornbread, Texas Toast, Warm Fruit Cobbler & Pecan Pie

\$22.00

A \$150 Surcharge Applies for less than 30 Guests

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

BOXED LUNCHES

(For a Minimum of 20 Guests)

Available as a Grab n' Go

THE DELI I

Turkey Breast, Honey Baked Ham & Swiss Cheese
on a Fresh Kaiser Roll with Lettuce & Tomato

THE DELI II

Lean Roast Beef with Smoked Cheddar
on a fresh Kaiser Roll with Lettuce & Tomato

CLUB CROISSANT

Turkey Breast, Bacon, Lettuce & Tomato
on a Fresh Butter Croissant

ITALIAN HOAGIE

Salami, Ham, Cappicola & Provolone
with Tomato & Onion Slices,
Shredded Lettuce & Italian Seasonings

THE WRAP

Choice of Chunky Tuna with Lettuce & Tomato or
Pesto Grilled Vegetables Rolled in a Fresh Herb Wrap

ALL BOXED LUNCHES INCLUDE:

Potato Chips

Appropriate Condiments

Whole Fruit

Cookie

Can of Soda or Bottled Water

\$15 per guest

Pre-Order up to 2 Items

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

HORS D'OEUVRES - A LA CARTE

(Priced Per 100 pound/Chafing Dish or Butler Hand Passed)

COLD HORS D'OEUVRES

Assorted Canapes,	\$ 250
Tomato Bruschetta,	\$ 200
Shrimp Cocktail,	\$ Market
Crab Claws,	\$ Market
Fruit Kebab,	\$ 200
Caprese Skewers,	\$ 200
Tuna Tartar on Wasabi Crisp,	\$ 300
Oysters on the Half Shell,	\$ Market
Curry Chicken filled Cream Puffs,	\$200
Salmon Mousse Cups,	\$ 275
Salami & Cheddar Horns,	\$ 200
Prosciutto wrapped Melon,	\$ 250

Price Per Pound (served at Bar)

Fancy Mixed Nuts	\$ 10.00
Pretzels	\$ 6.00

May We Suggest

4-6 pieces for a One Hour Reception prior to your Meal
7-10 pieces for a Two Hour Reception prior to your Meal

HOT HORS D'OEUVRES

Sesame Chicken with Teriyaki,	\$ 275
Coconut Shrimp with Marmalade,	\$ 275
Bacon-Wrapped Scallops,	\$ 300
Spanakopita (Spinach & Feta),	\$ 200
Miniature Beef Wellington,	\$ 250
Vegetarian Spring Rolls,	\$ 200
Raspberry & Brie in Phyllo,	\$ 250
Miniature Crab Cakes,	\$ 275
Swedish or BBQ Meatballs,	\$ 200
Buffalo Chicken Drumettes,	\$ 225
Conch Fritters with Remoulade,	\$ 225
Teriyaki Beef Brochettes,	\$ 275
Assorted Petit Quiche,	\$ 200
Miniature Pizza Tarts,	\$ 225
Crab Stuffed Mushroom Caps,	\$ 250
Mozzarella Sticks with Marinara,	\$ 200
Breaded Chicken Tenders,	\$ 225
Franks en Croute with Mustard,	\$ 200
Beef Empanadas with Salsa,	\$ 225

COLD DISPLAYS

(Priced Per Person)

DOMESTIC & IMPORTED CHEESES

with Fancy Crackers

\$7.00

VEGETABLE CRUDITE

With Assorted Dips

\$5.00

ANTIPASTO

Cured Meats, Cheeses, Olives,
Marinated Vegetables, & Flatbreads

\$7.00

SEASONAL FRUIT

With Coconut & Yogurt Dip

\$5.00

PETIT SWEETS

Cheesecakes, Eclairs & Tarts

\$7.00

SNACKS & DIPS

Tortilla & Pita Chips with Spinach
Artichoke, Hummus, & Salsa Dips

\$5.00

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

SPECIAL PRESENTATIONS

(Based on One Hour of Service & as an Add-On to your Selected Meal)

MASHED POTATO BAR

Yukon Gold & Maple Sweet
Potatoes with Toppings of
Cheddar, Bacon, Chives,
Sour Cream, Candied Pecans,
Whipped Butter & Brown Sugar

\$6.00

***STIR-FRY**

Asian Stir-Fry of Chicken, Shrimp
& Pork with Far East Vegetables,
Ginger Teriyaki Sauce, Soba Noodles
& Fried Rice

\$8.00

CHOCOLATE FOUNTAIN

Decadent flowing of Milk Chocolate
with fresh sliced Pineapple, Bananas,
Strawberries, Marshmallows, Vanilla
Wafers & Pretzel Rods

\$8.00

***PASTA**

Tortellini & Penne Pastas with
Roma Tomato, Vodka & Alfredo
Sauces, served with Breadsticks.

\$7.00

With Grilled Chicken or
Mild Italian Sausage, **add \$5.00**

***FAJITAS**

Grilled Beef & Chicken Strips
Accompanied by Pico de Gallo,
Guacamole, Onions & Peppers,
Sour Cream & Tortillas

\$5.00

CAESAR SALAD

Grilled Chicken, Grilled Salmon
Hearts of Romaine, Shaved Parmesan,
Herb Croutons & Creamy
Caesar Dressing (anchovies available)

\$8.00

***CARVINGS**

Per Unit - Includes Silver Dollar Rolls & Sandwich Spreads

PRIME RIB, au jus

Herb-Encrusted, with Mustards
& Horseradish Cream

\$350

ROASTED TURKEY BREAST

Roast Breast of Turkey with
Cranberry Relish

\$175

VIRGINIA BAKED HAM

With Dijon Mayonnaise
& Pineapple Rum Sauce

\$200

TOP ROUND OF BEEF

Lean Roasted with Mustards
& Horseradish Cream

\$225

***A \$75 Chef / Attendant Fee Applies, per Selection**

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

DINNER PLATED

(For a Minimum of 20 Guests)

ROAST PRIME RIB of BEEF

Herb Encrusted & Slow-Roasted,
natural Au Jus

\$32.00

GRILLED MAHI-MAHI

With Mango Salsa

\$28.00

CHICKEN FLORENTINE

Stuffed Roulade with Spinach
& Cheese and Cream Sauce

\$27.00

ROAST PORK LOIN

Sliced Herb Roasted, with Pan
Gravy & Baked Apples

\$26.00

CHICKEN PICCATA

Breast of Chicken with Lemon,
Caper & White Wine Butter Sauce

\$26.00

PETIT FILET & SHRIMP

5oz Petit Filet paired with
(3) Crab Stuffed Shrimp

\$40.00

PETIT FILET & CHICKEN

5oz Petit Filet paired with
Chicken Marsala

\$36.00

CHICKEN CORDON BLEU

Ham & Swiss filled Breast of
Breaded Chicken with light Sauce

\$28.00

BAKED SALMON

With Cream Dill Sauce

\$28.00

FILET MIGNON

Center Cut 8oz. Filet with
a Merlot Demi-Glace

\$40.00

CHICKEN MARSALA

With Sliced Mushrooms & Sweet
Marsala Wine Sauce

\$27.00

PENNE PRIMAVERA

Spring Vegetable tossed in
A light cream Sauce over pasta

\$26.00

PETIT FILET & SALMON

5oz Petit Filet paired with
Baked Salmon with Dill Sauce

\$38.00

CHICKEN & SHRIMP

Jerk Chicken paired with
Coconut Shrimp

\$33.00

All Plated Dinners are served with Your Choice of a Fresh Garden Salad
or Caesar Salad, Chef's Appropriate Starch,
Seasonal Vegetable, Warm Oven Baked Rolls & Butter, Your Dessert Selection,
Fresh Brewed Coffee, Iced Tea & Water Service

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

DINNER BUFFET

(For a Minimum of 35 Guests)

SALADS

(Select Three)

Crisp Garden
Caesar With Croutons
Crab & Bowtie

Tomato, Cucumber &
Onion Vinaigrette
Classic Greek

Caprese
Italian Pasta
Tropical Fruit

ENTREES

(Select Two or Three)

Oven Roast Chicken
Roast Pork Loin
Meat Lasagna
Chicken Parmesan

Pasta Primavera
Chicken Cordon Bleu
Roast Turkey Breast
Beef Stroganoff

Key West Catch
Savory Pot Roast
Chicken Marsala
Seafood Newburg

STARCH & VEGETABLES

(Select Three)

Herb Oven Roasted Potatoes
Brandy Glazed Belgian Carrots
Red Bliss Potatoes
Homestyle Whipped Potatoes
Steamed Vegetable Medley
Garlic Mashed Potatoes

Green Beans Almandine
Herbed Rice & Toasted Orzo
Penne Alfredo
Buttered Egg Noodles
Wild Rice Pilaf
Steamed Buttered Broccoli

DESSERTS

(Select Two)

N.Y. Style Cheesecake
Key Lime Pie
Carrot Cake

Dutch Apple Pie
Red Velvet Cake
Double Chocolate Cake

TWO ENTRÉES \$ 30.00

THREE ENTREES \$ 34.00

MAY WE SUGGEST...

Carved Roast Beef, Ham or Turkey, add \$5.00 per person

**Buffet is Replenished for 1.5 hours
A \$200 Surcharge Applies for Less than 50 Guests**

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

THEMED DINNER BUFFETS

(For a Minimum of 50 Guests and Includes Coffee, Iced Tea & Water)

CARIBBEAN

Fruit Salad with Toasted Coconut
Caribbean Slaw
Grilled Jerk Chicken
Rum Soaked Pork Loin
Fresh Catch with Mango Salsa
Red Beans & Yellow Rice
Sauteed Zucchini & Squash
Coconut Pie & Pineapple Cake

\$36.00

SOUTHERN BBQ

Red Jacket Potato Salad
Creamy Cole Slaw
Campfire Beans
BBQ Chicken Quarters
Pulled Pork
St. Louis Ribs, additional \$5.00
Texas Toast & Rolls
Peach Cobbler & Brownies

\$30.00

DELUXE GRILL

Garden Salad Bar
Baked Potato Bar
Grilled Asparagus
Sauteed Mushrooms
N.Y. Strip Steaks
Salmon Filets
Miniature Cheesecakes

\$42.00

ITALIAN

Classic Caesar Salad
Caprese Salad
Tuscan Chicken or Piccata
Stuffed Shells
Italian Sausage & Peppers
Italian Style Green Beans
Garlic Bread
Tiramisu & Canoli's

\$32.00

HOMESTYLE

BLT Salad
Southern Fried Chicken
Country Ham
Savory Pot Roast
Mashed Potatoes & Gravy
Field Peas & Carrots
Green Bean Casserole
Banana Cream & Cherry Pies

\$30.00

THE OLD FLORIDEAN

Tossed Salad with Hearts of Palm
Roasted Corn on the Cob
Roasted Red Potatoes & Onions
Pan Flashed Turnip Greens
Baked Chicken with Home Style Gravy
Fried Catfish with Tartar Sauce
Key Lime & Pecan Pies

\$32.00

Buffet is Replenished for 1.5 hours
A \$200 Surcharge Applies for Less than 50 Guests

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SPIRITS

HOSTED OPEN BAR

Based on your Final Guarantee

PREMIUM BRANDS

One Hour	\$22
Two Hours	\$32
Three Hours	\$40
Each Additional Hour	\$10

CALL BRANDS

One Hour	\$17
Two Hours	\$24
Three Hours	\$30
Each Additional Hour	\$8

BEER, WINE & SODA

One Hour	\$12
Two Hours	\$19
Three Hours	\$26
Each Additional Hour	\$7

BAR UPGRADES

(Priced per Hour-Per Person)

Cordials, as an add-on to The Hourly Package	\$5.00
Wine by the Bottle <i>A Complete Wine List is Available</i>	

COCKTAIL PUNCHES

(Per Gallon)

Margaritas or Sangrias	\$85
Tropical Fruit Punch	\$35
Champagne Punch	\$55
Mimosas or Bellini's	\$55

HOST BAR

*Prices are per Drink
(Charged on Consumption Basis)*

Call Brands	\$6.00
Premium Brands	\$7.00
House Red & White Wine	\$6.00
Domestic Bottled Beer	\$4.00
Imported Bottled Beer	\$5.00
Specialty Whiskeys	Varies
Cordials	\$8.00
Assorted Sodas	\$3.00
Bottled Water	\$3.50

CASH BAR

*Prices are per Drink
And are Inclusive of Sales Tax*

Call Brands	\$6.00
Premium Brands	\$7.00
House Red & White Wine	\$6.00
Domestic Bottled Beer	\$4.00
Imported Bottled Beer	\$5.00
Specialty Whiskeys	Varies
Cordials	\$8.00
Assorted Sodas	\$3.00
Bottled Water	\$3.50

SPECIALTY STATIONS AVAILABLE

Martinis & Signature Cocktails
Customized for Your Event

**We Recommend One Bar per 100 guests
A \$125 Bartender Fee applies (per bar) up to 4 hour period**

A taxable 22% Service Charge and 6.5% State Sales Tax will be Added to All Items

HOUSE POLICIES

FOOD & BEVERAGE SERVICE

The Hotel is responsible for the quality and freshness of the food served to our guests. All food served at the hotel must be prepared by our culinary staff. Food may not be imported or exported from the premises. The sale and service of alcoholic beverages is the responsibility of the hotel.

Therefore, alcoholic beverages cannot be imported or exported from your function.

SERVICE CHARGE AND TAX

A taxable 22% service charge and 6.5% state sales tax will be added to all items.

FUNCTION ROOM ASSIGNMENT

Room assignments are made based upon the number of guests anticipated at the time of booking. Because these figures may vary from expected attendance, we reserve the right to reassign function rooms to best accommodate final attendance, set-up needs, or event agenda

GUARANTEE

A guaranteed guest count is required three business days prior to the function date by noon, and not subject to reduction. For split entrée events, a guarantee of each entrée is required.

MENU PRICING

Pricing is subject to a proportionate increase to meet increased cost of food, beverages, labor, etc. Prices cannot be guaranteed until 120 days prior to the function date.

AUDIO-VISUAL EQUIPMENT

We will be pleased to arrange for any audio-visual requirements and/or internet service for your event. A surcharge may apply for any audio-visual equipment that is brought in from an outside source. Audio-visual equipment is subject to a taxable service charge & state sales tax.

BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms of payment include advance deposits (pre-payment), direct billing (subject to approval), or completed credit card authorization form.

SECURITY

The Hotel does not assume responsibility for damage or loss of any merchandise or articles left on premises prior to, during, or following any function. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event and are to be approved a minimum of five business days in advance of the event.

DECORATIONS

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceiling or equipment with nails, staples, tape, or any other substance or device.

Consult your Catering Manager for Package Handling and all other Procedures & Policies