



Holiday Inn
& Suites

Catering Menu



75 South 37th Avenue
St. Cloud, Minnesota
320-253-9000

Prices are subject to change.

October 2019

The Holiday Inn & Suites is a full service meeting facility, with a staff of professional event planners to make your event a success.

Conference Center

- 10,000 square feet of event accommodations
- Ten breakout rooms
- 11,000 square feet of exhibit space
- Banquet facilities for up to 500 people

Accommodations

- 257 Guestrooms that include 43 suites
- Complimentary internet access
- Refrigerator/freezers, hairdryers, iron board iron, & coffee maker in each room
- Children under 12 eat FREE when accompanied by a dining parent in the Legends Café
- Complimentary shuttle service
- Legends Café
- Legends Bar & Grill featuring nightly entertainment Wednesday through Saturday
- Adjacent to major shopping mall



(320) 253-9000

Fax: (320) 253-5998

www.holidayinn.com/stcloudmn

75 South 37th Avenue

At the intersection of Highway 23 & Highway 15
St. Cloud, Minnesota 56301

Centrally located and easy to get to
from all areas of the state!

Indoor Recreation

- Two full sized pools, two Jacuzzis, wading pool & play land jungle gym
- Sauna and 24-hour fitness center
- Two full size volleyball courts
- Two 1/2 court basketball courts

Meeting Room Rental

	8am-5pm	After 5pm	Saturday Evening
Twins	\$125	\$125	\$125
Vikings	\$125	\$125	\$125
River Bats	\$125	\$125	\$125
Board	\$125	\$125	\$150
MVP	\$125	\$125	\$125
St. Cloud	\$175	\$175	\$250
Johnnies	\$175	\$175	\$250
Huskies	\$175	\$175	\$250
St. Benedicts	\$175	\$175	\$250
Heritage	\$225	\$225	\$350
Poolside	\$325	\$325	\$625

Setup Style	St. Cloud Huskies	Johnnies St. Benedicts	Heritage	Twins Vikings River Bats	Board
Classroom	60 per room		84	27	N/A
Theatre	100 per room		150	40	N/A
Round Tables (8 Per Table)	64 per room		112	40	N/A
Conference Table	40 per room		50	20	16

Audio Visual

Complimentary

Wired Microphone

Wireless Internet

Extension Cords

Display Tables

White Board

Podiums

Easels

Screens

Additional Rentals

Cordless Microphone \$30.00

Head Set microphone \$40.00

Lavalier Microphone \$30.00

Dance Floor \$75.00

Additional Monitor \$25.00

TV/VCR or DVD \$50.00

LCD Projector \$50.00

Speaker Phone \$30.00

Flip Chart \$30.00

Exhibit Charges

Exhibit Booth \$55.00

Pipe & Drape \$70.00

Exhibit Electricity \$30.00 per day

Exhibit Hall Rental Pending Location

Buffet Service Minimum 40 guests

CLASSIC BUFFET **\$12.99**

~Scrambled eggs with cheese,
~Breakfast potatoes with peppers and onions
~Waffles or French Toast with syrup
~Choice of Bacon or Sausage
~Fresh Fruit.

EGG CASSEROLE BUFFET **\$12.99**

~Ham, Southwest, Veggie, Bacon (Choice of 2)
~Breakfast potatoes with peppers & onions
~Fresh Fruit
~Muffin

CONTINENTAL BUFFET **\$10.99**

~Assorted muffins, pastries, & bagels with cream cheese
~Fresh Fruit
~Assorted Cereal & Milk \$.99
~Yogurt & Granola \$1.50

THE WORKS **\$12.99**

~Butter biscuits with sausage gravy
~Scrambled eggs with cheese
~Applewood Bacon
~Fresh fruit

Plate Service

THE FARMHOUSE **\$ 9.99**

~Scrambled eggs with cheese
~Breakfast potatoes with peppers and onions
~Toast
~Choice of bacon, sausage or ham

MINNESOTA MORNING **\$10.99**

~Scrambled eggs with cheese
~Breakfast potatoes with peppers and onions,
~French Toast or Waffle
~Choice of bacon, sausage or ham

BREAKFAST SANDWICH **\$9.99**

Choice of 2:
~Egg, cheese and ham English muffin
~Sausage egg and cheese biscuit
~Southwest
~Fried chicken and cheese biscuit
Served with fresh cut fruit

BREAKFAST BURRITO **\$9.99**

Choice of 2:
~Sausage, Egg, Cheese and Potato
~Southwest
~Veggie
Served with fresh cut fruit

All breakfast entrees are served with chilled fruit juice, freshly brewed coffee, and an assortment of selected teas.

CHEF ATTENDED STATIONS FOR 75-100

WAFFLE STATION **\$8.99**

~Golden Brown Waffles Made to Order
~Maple syrup
~Strawberries, Powdered Sugar, & Whipped Cream

OMELET STATION **\$8.99**

~Diced Ham, Bacon, and Sausage
~Onion, Mushroom, Green Pepper, and Tomato
~Swiss and Monterrey Jack Cheese

Additional Chef \$75 for two hour service

ALA Cart

- | | | | |
|--------------------------|---------------|----------------------------|---------------|
| • Carmel Rolls | \$26.99 Dozen | • Assorted Quick Breads | \$26.99 Dozen |
| • Assorted Mini Pastries | \$26.99 Dozen | • Bagels with Cream Cheese | \$33.99 Dozen |
| • Assorted Muffins | \$33.99 Dozen | • Granola Bars | \$12.99 Dozen |

Artesian Sandwiches & Wraps

TURKEY & BACON CIABATTA **\$10.99**

~Turkey, Applewood Bacon, Provolone, Lettuce, and Tomato topped with Garlic Aioli

CHICKEN CAESAR WRAP **\$10.99**

~Roasted Chicken Breast, Romaine, Caesar dressing, house crouton, honey wheat wrap

DELI COUNTER CROISSANT **\$10.99**

~Turkey, Ham, Swiss American Cheese, Lettuce and Tomato

ULTIMATE ROAST BEEF CIABATTA **\$10.99**

~Roast beef, Caramelized Onion, Sautéed Mushroom, Lettuce, Tomato, and Horseradish crème

RAW VEGGIE WRAP **\$10.99**

~Carrot, Cucumber, Red Pepper, Spinach, Hummus, and Tahini dressing

VIETNAMESE GRILLED SANDWICH **\$10.99**

~Choice of Chicken or Pork thin sliced on a Grilled Hoagie Roll with Pickled Carrot, Onion, Radish, and Cucumber

**Optional jalapeno, cilantro & siracha mayo*

Boxed Lunches

CLASSIC BOXED LUNCH **\$10.99**

~Turkey, Ham, or Roast Beef served on white or wheat bread with chips, apple, and a cookie

ARTISAN BOXED LUNCH **\$19.99**

~Choice of any sandwich or wrap listed

~Choice of Pasta Salad, Potato Salad, or Garden Salad

Served with an Apple and Cookie



All sandwich entrees are served with a choice of soup du jour or house fried chips.

Substitute a Garden Salad for \$1.99.

Choice of freshly brewed Coffee or Tea included

****Gluten-friendly bread available***

Entrees

Entrees Served With A Choice Of 2 Sides,
A Salad, & Dinner Roll

- 10OZ CENTER CUT SIRLOIN** *Market Value*
~Grilled to perfection
- 12OZ RIBEYE** *Market Value*
~Deliciously Marbled
- HERB ROASTED CHICKEN BREAST** **\$16.99**
~Boneless Grilled Chicken
- CHICKEN MARSALA** **\$17.99**
~Pan Fried Chicken Cutlet topped with
Mushroom & Marsala Wine Sauce
- HONEY ROASTED PORK LOIN** **\$15.99**
~Honey Mustard marinated Pork Loin slow
roasted and caramelized
- ROASTED TURKEY DINNER** **\$17.99**
~Roasted Turkey Breast, Mashed Potatoes,
Gravy, Stuffing, Green Beans, Cranberries
- SALMON DINNER** **\$16.99**
~Pan seared Salmon topped with Creamy Dill
Sauce
- STUFFED CHICKEN BREAST** **\$16.99**
~Chicken breast stuffed with Bacon and Wild
Rice filling
- ROASTED PORK SHOULDER** **\$15.99**
~Slow roasted Pork Shoulder served with BBQ
or Chimichurri
- VEGETARIAN QUINOA PAELLA** **\$14.99**
~Quinoa cooked with Chickpeas, Vegetables &
Mediterranean spices
- WILD MUSHROOM FETTUCHINI** **\$14.99**
~Fettuccini with Wild Mushroom, Parmesan,
and a Garlic Butter sauce
- CHICKEN PARMESAN** **\$16.99**
~Fried Chicken Breast with Marinara &
Parmesan atop a bed of angel hair pasta
- BEEF & CHICKEN SKEWER** **\$18.99**
~A Beef skewer & a Chicken skewer served
atop a bed of rice pilaf
- CHICKEN CORDON BLEU** **\$18.99**
~Panko breaded pan fried Chicken breast
stuffed with herbs, Gruyere cheese, prosciutto

Salads

Salads Served with Dinner Roll

- HOUSE** **\$3.99**
~Baby spinach, arugula, iceberg, cucumber,
and grape tomato
- GARDEN** **\$3.99**
~Spring Mix, Romaine Lettuce, Cucumber, and
grape tomato
- CHICKEN CAESAR** **\$13.99**
~Grilled Chicken, Romaine Lettuce, Caesar
Dressing, Parmesan Cheese, Grape Tomato,
and House Croutons
Served with Grilled Ciabatta
- CHICKEN WALDORF** **\$13.99**
~Chicken, Apple, Grape, Celery, Mayo served
on a bed of Green Lettuce Leaf
- COBB SALAD** **\$13.99**
~Egg, Bacon, Chicken, Tomato, Avocado and
Blue Cheese served on Romaine Lettuce
- STEAK SALAD** **\$15.99**
~Grilled Sirloin atop a bed of Mixed Greens,
Red Onion, Grape Tomatoes, and Blue Cheese
topped with House Croutons
Served with Grilled Ciabatta
- TACO SALAD** **\$13.99**
~Seasoned Ground Beef, Cheddar Cheese,
Tomato, Sour Cream, Green Onion, Salsa,
tossed with Romaine Lettuce served inside a
fried flour tortilla bowl
- QUINOA SALAD** **\$8.99**
~Cucumber, Red Onion, Tomato, Parsley,
Lemon
- POTATO SALAD** **\$4.99**
- PASTA SALAD** **\$4.99**
- COLESLAW** **\$4.99**

**All Entrees are also served with a
choice of coffee or tea.**

Chef Carved Options Serves 75-100 ppl

ROASTED WHOLE TURKEY BREAST-with cranberry aioli

Lunch \$21.99 or Dinner \$ 23.99

PRIME RIB OF BEEF-with horseradish crème

Lunch \$31.99 or Dinner \$33.99

HERBED ROAST BEEF-with au jus

Lunch \$21.99 or Dinner \$23.99

HONEY MUSTARD ROASTED PORK LOIN-with mustard crème sauce

Lunch \$21.99 or Dinner \$23.99

BAKED SUGAR-CURED HAM-with caramelized pineapple sauce

Lunch \$21.95 or Dinner \$23.99

CARIBBEAN JERK ROAST PORK LOIN-with Caribbean jerk sauce

Lunch \$21.99 or Dinner \$23.99

Buffets includes one additional entrée, choice of one salad,
two sides, rolls & butter.

Select one additional entree:

- Herb Roasted Chicken Breast
- Chicken Marsala
- Beef Lasagna
- Chicken Penne Alfredo
- Pot Roast
- BBQ Pork Ribs

*Additional Chef Carver \$75 for two-hour service

Entrée Side Options

SAUCE OPTIONS

- Smoked Gouda
- Alfredo
- Herb infused cream
- White Wine
- Hollandaise
- Roasted Red Pepper Cream
- Demi glaze
- Cabernet demi glaze
- Marsala
- Cider Bourbon sauce
- Puttanesca

VEGETABLE OPTIONS

- Green Beans
- Green Bean Almandine
- California Blend
- Milano Blend
- Broccoli
- Asparagus
- Glazed Baby Carrot
- Roasted Vegetables

STARCH

- Roasted Red Parsley Potatoes
- Smoked Gouda Cheese Au Gratin
- French Style Garlic Whipped
- Baked Potato
- Wild Rice Pilaf with Bacon
- Quinoa
- Cilantro Lime Rice
- Penne Pasta
- Angel Hair Pasta

SALADS

- House
- Garden
- Caesar
- Berry, Feta, and Spinach
- Potato Salad
- Broccoli and Cauliflower
- Garden Pasta

Buffet Selections

All Buffets Require a Minimum of 40 ppl

MINNESOTA CLASSIC LUNCH BUFFET

Lunch \$16.99 or Dinner \$18.99

- ~Hamburgers, Bacon wrapped Hot Dogs, or BBQ Chicken breast (pick 2)
- ~Baked Beans
- ~House Potato Chips and French Onion Dip
- ~Potato Salad or Coleslaw
- ~Assorted Cookies

Served with Lettuce, Tomato, Red Onion, Swiss and American Cheese

DELUXE DELI BUFFET

Lunch \$18.99

- ~Turkey, Ham, American and Swiss
- ~Rolls and Croissants
- ~Lettuce, Onion, and Tomato
- ~Mayo and Mustard
- ~Soup Du Jour
- ~House Fried Potato Chips with French Onion Dip
- ~Fruit and Veggie Tray
- ~Assorted Cookies

LITTLE ITALY BUFFET

Lunch \$16.99 or Dinner \$18.99

- ~Choice of Chicken Parmesan served on a bed of Angel Hair or Beef Lasagna
- ~Caesar Salad
- ~Garlic Breadsticks
- ~Tiramisu

FRESH MEX BUFFET

Lunch \$17.99 or Dinner \$18.99

- ~Chicken Fajitas
- ~Beef Tacos
- ~Flour Tortillas and House Tortillas Chips
- ~Cilantro Lime Rice
- ~Churros

SOUTHERN BBQ BUFFET

Lunch \$16.99 or Dinner \$18.99

- ~Choice of BBQ Ribs, BBQ Brisket, or Fried Chicken
- ~Cornbread Muffins with Honey Butter
- ~Coleslaw
- ~Peach Cobbler

CHINESE BUFFET

Lunch \$17.99 or Dinner \$19.99

- ~Choice of 2—Orange Chicken, Sweet & Sour Pork or Beef and Broccoli
- ~Choice of Fried Rice or Lo-Mein
- ~Egg Rolls
- ~Choice of Hot & Sour soup or Egg Drop soup
- ~Fortune Cookie

MEDITERRANEAN BUFFET

Lunch \$16.99 or Dinner \$18.99

- ~Choice of Beef/Lamb Gyro or Chicken Shawarma
- ~Greek Salad
- ~Buttered Rice
- ~Tzatziki, Hummus, and Pitas
- ~Coconut Passion Fruit Cheesecake

PASTA BAR BUFFET

Lunch \$16.99 or Dinner \$18.99

- ~Penne, Cavatappi, or Gluten-friendly Penne (Choice of 2)
- ~Grilled Chicken, Meatballs, Roasted Red Peppers, Broccoli, Wild Mushrooms (Choice of 2)
- ~Garlic Alfredo and Marinara
- ~Caesar Salad
- ~Garlic Breadsticks

THAI BUFFET

Lunch \$16.99 or Dinner \$18.99

- ~Chicken Curry with Jasmine Rice
- ~Curried Roasted Vegetables
- ~Naan Bread
- ~Lemon Cake

MINNESOTA HOMESTYLE BUFFET

Lunch \$16.99 or Dinner \$18.99

- ~Choice of Meatloaf or Pot roast
- ~French style Garlic Whipped
- ~Choice of Vegetable
- ~House Salad
- ~Brown Butter Cake

Buffet

All Buffets require a Minimum of 40 People

BAKED POTATO AND SOUP BUFFET

Lunch \$10.99 or Dinner \$12.99

- ~Big Idaho Potato
- ~Chili
- ~Sour Cream, Cheese, Green Onion, Bacon bits
- ~Rolls and Butter

SOUP AND SALAD BAR

Lunch \$12.99 or Dinner \$14.99

- ~Chef's choice soup
- ~Salad Bar with Cottage Cheese, Hard Boiled Eggs, Shredded Cheese, Bacon bits, Sweet Peppers, Cucumbers, and Croutons
- ~Choice of Dressing
- ~Breadsticks

PIZZA PARTY BUFFET

Lunch \$14.99

- ~Pepperoni, Sausage, Cheese, Canadian Bacon (Choice of 2 pizza types)
- ~Caesar Salad
- ~Bread sticks
- ~Assorted Soda
- ~Ice cream sandwiches, Drumsticks, and Fruit Bars

VEGAN/GLUTEN FRIENDLY

\$16.99

- ~Gluten Friendly Penne
- ~Fresh Sautéed Tomato Sauce
Wild Mushrooms, Garlic, Spinach, & Arugula
- ~House Salad
- ~Gluten Friendly Breadstick
- ~Gluten Friendly Chocolate Torte

Desserts

- New York Cheese Cake with Blueberry Compote
- Churro
- Coconut Passion Fruit Cheesecake
- Brown Butter Cake
- Tiramisu
- Chocolate Layer Cake
- Peanut Butter Crispy Bar
- Lemon Layer Cake
- Chocolate Chunk Brownie
- Triple Berry Crisp with Crème

Refreshments

\$22.95 per gallon

- Coffee
- Tea (hot or iced)
- Hot Chocolate
- Hot Apple Cider
- Punch
- Somali tea
- Lemonade
- Infused water
Strawberry lemon mint
Pineapple orange
Cucumber lemon basil

Breaks

CLASSIC COFFEE BREAK

\$8.99

- ~Assorted Pastries
- ~Sliced Fresh Fruit
- ~Juice
- ~Freshly Brewed Coffee

YOGURT PARFAIT

\$7.99

- ~Individual Parfait Cups
- ~Vanilla Yogurt
- ~Raspberries & Blueberries
- ~Granola
- ~Freshly Brewed Coffee
- ~Assorted Tea

HUMMUS TRIO

\$8.99

- ~Traditional Hummus
- ~Roasted Red Pepper Hummus
- ~Spinach Hummus
- ~Vegetable Crudité
- ~Seasoned Pita Chips
- ~Infused Water

COOKIE CUTTER

\$7.99

- ~Assorted Baked Cookie
- ~White & Chocolate Milk
- ~Freshly Brewed Coffee
- ~Assorted Tea

ICE CREAM DREAM

\$7.99

- ~Ice cream sandwiches
- ~Drumsticks
- ~Fruit Bars
- ~Freshly Brewed Coffee

LET'S SALSA

\$10.99

- ~House Made Tortilla Chips
- ~Salsa
- ~Queso Dip
- ~Chewy Pretzel Sticks
- ~Infused Water

LOW CARB

\$10.99

- ~Vegetable Crudité
- ~Guacamole
- ~Mozzarella Sticks
- ~Infused Water

SWEET AND SALTY

\$8.99

- ~Gourmet Chocolate Trail Mix
- ~Popcorn with flavor toppers
- ~Gummy Bears
- ~Assorted Soda and Bottled Water

ALA Cart

- Assorted Cookies, Bars, and Brownies \$22.99 per dozen
- Roasted Almonds personal packs \$52.99 per dozen
- Gardetto's Snack Mix \$59.99 serves 25
- Mini Pretzels \$49.99 serves 25
- Gummy Bears \$49.99 serves 25
- Chips & Salsa \$49.99 serves 25
- House Fried Potato Chips & French Onion Dip \$49.99 serves 25
- Chocolate Trail Mix 2oz Gourmet Packs \$39.99 per dozen
- Mozzarella Cheese Sticks \$12.99 per dozen

Serves 25 ppl

CANAPE/CROSTINI \$75.99

- ~Smoked Salmon with Dill Cream Cheese
- ~Ribeye with Horseradish Crème and Arugula
- ~Prosciutto, Sweet Potato, Goat Cheese
- ~Bruschetta
- ~Bacon, Lettuce and Tomato Crostini

SKEWERS \$75.99

- ~Caprese-Mini Mozzarella, Cherry Tomato, Basil, Balsamic Glaze
- ~Grilled Pineapple with Honey-Lime Glaze and Mint
- ~Marinated Feta and Green Olive with Cucumber

SPINACH AND ARTICHOKE DIP \$69.99

- ~House made served with Crostini and Crackers

SOUTHWEST LAYERED DIP \$69.99

- ~Layered dip made from Beef, Refried Beans, Cheese, Sour Cream, Tomato, Cucumber, Spanish Beans, Green Onions, Black Olives. Served with house fried tortilla chips

BBQ LITTLE SMOKIES \$69.99

- ~Tossed in house BBQ sauce

BACON WRAPPED SHRIMP \$99.99

- ~Jumbo Shrimp Sautéed & wrapped in Applewood Bacon

PRETZEL BOARD \$69.99

- ~Soft pretzels on decorative board with hot nacho cheese sauce

CRAB RANGOON \$86.99

- ~House made wonton filled with Crab, Cream Cheese, Scallion, Served with Plum Sauce

EGG ROLL \$69.99

- ~Pork or Vegetable served with Sweet & Sour Sauce

GAZPACHO SHOOTER \$75.99

- ~Refreshing cold Spanish soup made from Tomatoes, Cucumber, Basil, and Spices served in a shooter glass

Fruit Display \$95.99

- ~Cantaloupe, Honey Dew, Pineapple with Berry Garnish

HUMMUS, PITAS, & FALAFEL \$120.99

- ~Traditional hummus with Kalamata Olive, Pita and house fried Falafel with Tahini Sauce

CRUIDITE TRAY \$89.99

- ~Carrot, Celery, Cucumber, Sweet Pepper, and Ranch

CHICKEN SATAY \$99.99

- ~Tender marinated Asian Chicken grilled and served with Peanut Sauce

Hot & Cold
hors d'oeuvres

Serves 50 ppl

MEATBALLS

\$99.99

~Tossed in BBQ sauce or Savory Swedish Cream Sauce

ARTISAN MEAT & CHEESE

\$184.99

~Salami, Prosciutto, Pepperoni, Turkey, Ham, Artisan Cheese, Fruit, Olives, Toasted Baguette, Crackers, Marmalade on a granite stone

CHICKEN WINGS/DRUMMIES

\$125.99

~Choice of BBQ, Buffalo, Parmesan Garlic, or Asian sauce

Hors d'oeuvre Packages

Package One \$425.00

- ~Artisan Meat and Cheese Board
- ~Dollar Bun Sandwiches
- ~BBQ or Swedish Meatballs
- ~Potato Chips and French Onion Dip
- ~Tortilla Chips and Salsa

Package Two \$475.00

- ~Fruit or vegetable Display
- ~Bacon Lettuce and Tomato Crostini
- ~Chicken Drummies/Wings with BBQ or Buffalo Sauce
- ~Potato Chips and French Onion Dip
- ~Tortilla Chips and Salsa

Beverage Services

Don't forget about beverages when planning your next event. The options are endless ranging from coffee or lemonade to a fully staffed bar.

Contact our Sales Department for more information on Bar Services

320-656-3492

A \$500 minimum in sales is required for Bar service. If \$500 in sales isn't reached the group/individual is responsible for the difference.