



## **BREAKFAST SELECTIONS**

~ Priced Per Person ~

### **Classic Breakfast – Continental Buffet**

**\$9.00**

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Tea Selections  
Bakery Fresh Assorted Bagels, Danishes and Muffins  
Cream Cheese and Creamy Butter  
Assorted Juices (Orange, Apple, and Cranberry)

### **Holiday Inn Smart Breakfast – Hot Buffet**

**\$13.00**

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Tea Selections  
Fresh Scrambled Eggs  
Smoked Bacon or Sausage Links  
Home Fries  
Stuffed French Toast (Your choice of Raspberry or Amaretto Cream Cheese Filling)  
Assorted Juices (Apple, Orange & Cranberry)

### **All American Breakfast – Plated**

**\$15.00**

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Tea Selections  
Basket of Miniature Croissants or Assorted Muffins with Creamery Butter  
Fresh Scrambled Eggs  
Choice of Smoked Bacon or Sausage Links  
Home Fries  
Assorted Juices (Apple, Orange & Cranberry)

### **Omelet Station – Made to Order**

**\$18.00**

“Made to Order Omelets”

Choice of: Diced Ham, Bell Peppers, Onions, Tomatoes, Mushroom and Shredded Cheeses.  
Mini Croissants or Fresh Assorted Bagels  
Choice of Smoked Bacon or Sausage Links  
Home Fries  
Assorted Juices (Apple, Orange & Cranberry)

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



### MORNING BREAK SELECTIONS

~ Priced Per Person ~

#### Nature's Best A.M. Break

**\$8.00**

Granola Bars, Fresh Fruit Salad & Assorted Yogurts; Fresh Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Honey and Lemons.

#### Healthy Start A.M. Break

**\$7.00**

Fresh Fruit Salad & Assorted Yogurts; Fresh Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Honey and Lemons.

#### The Morning Sweet Tooth

**\$8.00**

Assorted Donuts and Fresh Baked Pastries; Assorted Coca Cola Products, Fresh Brewed Regular Coffee, Decaffeinated Coffee and Assorted Herbal Teas

### BREAKFAST & BREAK

#### ALA CART SELECTIONS

~ Priced Per Person ~

These additional selections will make the perfect add-on to the continental breakfast, hot breakfast buffet or omelet station.

#### Assorted Bagels with Cream Cheese

\$2.00

#### Assorted Yogurts

\$2.00

#### Fresh Fruit Salad

\$3.00

#### Fresh Assorted Donuts

\$1.50

#### Warm Cinnamon Rolls

\$2.00

#### Cereal & Milk

\$4.00

#### Fresh Assorted Muffins

\$2.00

#### Cuddled Eggs(wrapped in bacon with hollandaise) Whole Fruit

\$5.00

\$1.50

#### Fresh Assorted Danish

\$2.00

#### French Toast(with warm syrup)

\$3.00

#### English Muffins

\$2.00

#### Assorted Soft Beverage

\$2.00

#### Scrambles Eggs

\$3.00

#### Bottled Water

\$2.00

#### Bottled Juices

\$2.00

#### Coffee Service

\$2.00

#### Herbal Tea

\$2.00

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



**LUNCHEON SELECTIONS**

~ **BUFFET STYLE** ~

~ Iced Tea and Iced Water Included ~

**Soup, Salad & Bread Sticks Buffet**

**\$15.00**

Choice of Beef Vegetable, Cream of Broccoli, Chicken & Rice or Minestrone Soup.  
Mixed Fresh Garden Greens Salad with Mixed Field Greens, Sliced Red Onion, Grape Tomatoes,  
Cucumber, Swiss & American Cheeses, Cured Ham, Shaved Turkey & Chopped Egg.  
Assorted dressings, Gourmet Crackers and Garlic Bread Sticks.

**The Deli-Style Buffet**

**\$17.00**

Assorted Sliced Cheeses, Crisp Lettuce, Sliced Red Onion, and Tomatoes  
Shaved Turkey, Cured Ham, Roast Beef, and Tuna Salad with Assorted Sliced Breads & Rolls  
Homemade Macaroni Salad, Potato Chips, Pickle Spears and Condiments  
Fresh Baked Cookies and Chocolate Chip Brownies.

**The Mini Burger and Hot Dog Bar**

**\$17.00**

Build Your Own Perfect Bite! 100% Beef Patties, Hot Dogs with Condiments Including Bacon,  
Mushrooms, Tomatoes, Pickles, Onions, Lettuce, Cheese, Mayo, Mustard, and Ketchup  
Served with Potato Chips  
Fresh Baked Cookies and Chocolate Chip Brownies

**Hot Lunch Buffet – “Make Your Own” Buffet**

~ One Entrée \$17 or Two Entrées \$21 ~

(Included is your choice of one salad, one accompaniment, and One OR Two Entrees)

**Salads**

Garden Salad, Caesar Salad  
Balsamic Grilled Vegetables  
Old Fashioned Potato Salad  
Grilled Veggie Pasta Salad, Cole Slaw

**Accompaniment**

Pasta Ala Vodka, Penne Alfredo  
Pasta Primavera, Macaroni & Cheese  
Vegetable Rice Pilaf, Mashed Potatoes  
Oven Roasted Potatoes, Steamed Vegetables

**Entrees**

Chicken Parmigiana, Chicken with Creamy Dijon Mustard Sauce  
Chicken Piccata, Beef Tips in Creamy Garlic Sauce  
Marinated Flank Steak, Dijon Roasted Pork Loin  
Salmon with Lemon Pepper Sauce  
Vegetarian Lasagna, Eggplant Parmigiana

**Dessert**

~ Cookies & Brownies or Assorted Pastry Bars ~

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



**HOT LUNCHEON ENTRÉE SELECTIONS**  
**(Entrées served with Warm Rolls and Fresh Mixed Green Salad)**

**Chicken Piccata**

**\$18.00**

Lightly Sautéed Chicken Breast with a Lemon Caper Wine Sauce. Entrée Served with Rice Pilaf and Seasonal Vegetable Selection.

**Chicken Parmigiana**

**\$17.00**

Tender Breast of Chicken, Lightly Battered with Seasoned Parmigiana Breading, Topped with Romana and Mozzarella Cheeses and Finished with Chef's Famous Marinara Sauce. Entrée Served with Fresh Pasta and Seasonal Vegetables.

**Chicken Dijonaise**

**\$18.00**

Sautéed Breast of Chicken Laced with a Light Dijon Mustard Cream Sauce. Entrée Served with Steamed Broccoli and Blended Wild Rice.

**Flank Steak**

**\$20.00**

Grilled marinated Steak sliced across the grain and topped with an herbal garlic compounded butter. Entrée Served with Roasted Red Potatoes and Seasonal Vegetable.

**BBQ Pulled Pork**

**18.00**

Smoked Pulled Pork with Kansas Style BBQ Sauce. Served with Corn Bread, Garlic Mashed Potatoes and Seasonal Vegetables.

**Salmon with Lemon Pepper Sauce**

**\$19.00**

Fresh Broiled Salmon Topped with White Wine Butter Sauce and Lemon Pepper Seasoning. Entrée Served with Blended Wild Rice and Seasonal Vegetables.

**Pasta Primavera**

**\$15.00**

Ribbons of Fettuccini Tossed with Sautéed Vegetables, Olive Oil and Garlic. Served with Garlic Bread. Add: Grilled Chicken Breast \$3.00.

Desserts – Plated

**\$4.00**

**New York Style Cheese Cake**

**Apple Crisp**

**Chocolate Cake**

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



## AFTERNOON BREAK SELECTIONS

~ Priced Per Person ~

### The Refresher Break

**\$7.00**

Home Baked Assorted Cookies, Rich Chocolate Chip Brownies;  
Fresh Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Soft Beverage Bottles

### Soft Pretzel & Nacho Tortilla Break

**\$8.00**

Tri-colored Tortilla Chips with Nacho Cheese & Warm Pretzels. Items Served with Salsa, Dips and Honey Dijon Mustard. Fresh Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Soft Beverage

### The Pastry Bar Break

**\$7.00**

Chef's Famous Assorted Pastry Bars; Fresh Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Soft Beverages

### The Nature's Break

**\$6.00**

Granola Bars & Trail Mix; Fresh Brewed Regular Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Assorted Soft Beverages

## AFTERNOON BEVERAGE

### ALA CART SELECTIONS

These additional selections will make the perfect add-on for afternoon meeting sessions.

#### Fresh Brewed Regular Coffee or Decaffeinated Coffee

**\$20.00 ea.**

1 Air Pot / 1.5 Liter / 15 Cups

**\$60.00 ea.**

Stainless Steel / 2.5 Gallons / 40 Cups

#### Assorted Herbal Teas & Hot Water

**\$20.00 ea.**

1 Air Pot / 1.5 Liter / 15 Cups

**\$60.00 ea.**

Stainless Steel / 2.5 Gallons / 40 Cups



20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



### DINNER SELECTIONS

Served with Iced Tea, Iced Water Services and Finished with Chef's Choice of Dessert  
~ Buffet Style for 10 or more people ~

#### The Sicilian Buffet

**\$29.00**

Italian Tossed Salad or Caesar Salad  
Baked Lasagna with Meat Sauce  
Chicken Breast Parmesan  
Fresh Tossed Ziti with Pomodoro Sauce  
Seasonal Vegetable  
Fresh Baked Breadsticks

#### The Flank Steak

**\$29.00**

Fresh Garden Salad or Caesar Salad  
Beef Tips in Creamy Garlic Sauce  
Marinated Flank Steak  
Garlic Mashed Potatoes  
Macaroni and Cheese  
Seasonal Vegetable

#### Dinner Buffet – "Create your Own"

~ Two Entrée **\$30.00** or Three Entrees **\$35.00** ~

(Buffet Includes Warm Dinner Rolls, Two Salad Selections, Two Accompaniment Selections, and Two OR Three Entrees; Coffee Station)

#### Salads Selections:

(Choose 2)

Tossed Garden Salad  
Caesar Salad  
Mixed Field Greens  
Pasta Salad Primavera  
Balsamic Grilled Vegetables  
Old Fashioned Potato Salad

#### Accompaniment Selections:

(Choose 2)

Honey Glazed Baby Carrots  
Steamed Broccoli  
Pasta ala Vodka  
Vegetable Rice Pilaf  
Whipped Red Potatoes  
Twice Baked Casserole

#### Dinner Entrée:

(Choose 2 or 3)

Roasted Rosemary Pork Loin  
Yankee Pot Roast with Vegetables  
Chicken Parmesan  
Sole Filets Stuffed with Crabmeat  
Chicken Fettuccini Alfredo  
Marinated Flank Steak  
Applewood Smoked Salmon  
Lasagna with Meat Sauce  
Chicken Marsala  
Vegetable Lasagna

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



**Gourmet Plated Dinner Selections**

All Entrees Include Warm Dinner Rolls with Butter, One Salad, One Vegetable and One Starch Selection.  
Chef's Choice of Dessert.

**Smothered Chicken Breast**

**\$24.00**

A Boneless Oven Roasted Chicken Breast with Tomatoes, Scallions and Mushrooms in a Chicken Stock Reduction.

**Chicken Breast Chardonnay**

**\$24.00**

Chicken Breast Dusted in Seasoned Flour, Sautéed and Finished with a Light Chardonnay Cream Sauce.

**Roasted Prime Rib Aujus**

**\$34.00**

Slow Roasted and Marinated Prime Rib served Tender with Full Bodied Au Jus Sauce

**Sliced Beef Tenderloin**

**\$28.00**

USDA Choice Select Beef Tenderloin Sliced Thin and Served with Bordelaise Sauce

**Sole Filets Stuffed with Crabmeat**

**\$26.00**

Fresh Catch of Sole Stuffed with the Finest Crabmeat and Topped with a Zesty White Wine and Lemon Sauce.

**Apple Wood Smoked Salmon**

**\$27.00**

Salmon Steak Infused with Apple Wood Smoked Seasoning and Topped with a Warm Balsamic Glaze

**Lasagna Rollatini Florentine**

**24.00**

Homemade Lasagna Pasta Hand Rolled with Fresh Spinach, Ricotta Cheese and Topped with a Rich Alfredo Sauce.

**Salad Selections**

Mixed Garden Salad  
Caesar Salad  
Pasta Salad Primavera  
Mandarin Salad  
Cole Slaw

**Vegetable Selections**

Buttery Corn  
Honey Glazed Baby Carrots  
Seasoned Green Beans  
Steamed Broccoli  
Seasonal Vegetable Medley

**Potato or Rice**

Oven Roasted Red Potatoes  
Mini Baby Baked Potatoes  
Roasted Red Mashed Potatoes  
Wild & Long Grain Rice  
Vegetable Rice Pilaf

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



## **APPETIZER SELECTIONS**

~ Priced per Person ~

### **The Gourmet Display**

**\$8.00**

An Assortment of International & Domestic Cheeses Flatbreads, Multi-Grain Crackers with Fruit Spreads  
Sliced Fresh Fruit including; Pineapples, Melon and Berries  
Crudité's of Fresh Vegetables with Assorted Dips

### **The Waterfall Display**

**\$12.00**

This Provençal board features an Elaborate Display of Jumbo Shrimp with Cocktail Sauce;  
An Assortment of International & Domestic Cheeses and Fresh Sliced Salami  
Multi-Grain Crackers and Flatbreads, Pretzels, Potato Chips and Tri-Color Tortillas; Dips, Salsa  
Sliced Fresh Fruit and Crudité's of Fresh Vegetables – the ultimate crowd pleaser!

### **The Antipasto Display**

**\$10.00**

Cured and Aged Artesian Salami, Imported Cheeses, Marinated Mushrooms, Roasted Red Peppers  
Mixed Olives, Breaded Eggplant with a Tossed Tomato and Red Onion Salad

### **The Mediterranean Display**

**\$8.00**

Homemade Hummus and Spicy Hummus Selections served with Roasted Pita Bread  
Tabbouleh Salad and Kalamata Olives  
Fresh Caprese Salad of Tomato, Fresh Mozzarella and Balsamic Glaze.

### **Hors D'oeuvres Station Display**

**\$15.00**

Appetizer Selections and Includes:

Oriental Spring Rolls with Spicy Hot Mustard, Miniature Crab Cakes with Remoulade Sauce,  
Chicken Quesadillas with Spicy Salsa, and Bacon Wrapped Scallops and Bruschetta.

### **Great American Pub Fare – Display**

**\$13.00**

Mozzarella Sticks, Buffalo Chicken Wings, Cocktail Franks,  
Breaded Chicken Tenderloins and Southwest Spring Rolls  
Served with an Assortment of Dipping Sauces, Including Marinara, Bleu Cheese and our Asian Sauce

### **Fresh from the Sea – Display**

~ Market Price ~

Chilled Jumbo Shrimp, Fresh Clams, Oysters, Crab and Smoked Salmon with Assorted Condiments

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.



## Liquor/Bar Service



### Full Open Bar

1 Hour	\$12.00 per person
2 Hours	\$20.00 per person
3 Hours	\$25.50 per person
4 Hours	\$31.00 per person
5 Hours	\$34.00 per person

### Beer Wine and Soft Beverage

1 Hour	\$11.00 per person
2 Hours	\$15.00 per person
3 Hours	\$21.00 per person
4 Hours	\$26.00 per person
5 Hours	\$31.00 per person

### Hosted Bar

Full Open Bar on a Per Drink Basis: \$150.00 Bartender Fee Applies if Bar Receipts Do Not Exceed \$250.00

Premium Liquors \$7.00

Domestic Beer \$5.00

Imported \$6.00

Wine \$6.00

Soft Drink \$2.00

### Cash Bar

Guests Pay for Beverages: \$150.00 Bartender Fee Applies if Bar Receipts Do Not Exceed \$250.00



Premium Liquors \$7.00

Super Premium Liquors \$8.00

Domestic Beer \$5.00

Imported \$6.00

Wine \$6.00

Soft Drink \$2.00

20% Administrative Service for groups 6 or more and 8% taxes added to all room rental, food & beverage charges.