



CATERING MENU

Holiday Inn
— BY IHG —



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BREAKFAST

Holiday Inn



GET UP & GET GOING BOXED BREAKFAST

Breakfast Sandwiches

Whole Fruit Seasonally Inspired Selection

Choice of Breakfast Sandwich

Brooklyn Bagel Bacon, Cage-Free Scrambled Eggs, and Cheddar Cheese

or

Keep it Healthy Wrap Turkey Sausage, Cage-Free Egg Whites, Swiss Cheese, Tomato, and Baby Spinach

Bottled of juice

\$14 per guest

Continental

Whole Fruit Seasonally-Inspired Selection

Fresh Baked Muffin

Greek Yogurt

Bottled of juice

\$7 per guest

Boxes are pre ordered and built ahead of service. Planner's choice of sandwich due 72 business hours in advance.

**Boxes are pre ordered and built ahead of service*



All prices subject to a 21% Service charge and 8.66% Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

ALL AMERICAN BREAKFAST BUFFET

Fresh Cut Fruit Seasonally Inspired Selection

Chef's Selection of Fresh Baked Muffins, Pastries, Croissants, & Artisan Breads Butter and Assorted Jams

Cage-Free Scrambled Eggs

Planner's Choice of 2 Meats: Thick Cut Bacon, Pork Sausage, or Turkey Sausage

Cinnamon Vanilla French Toast
Butter and Maple Syrup

Seasoned Breakfast Potatoes

\$15 per guest

Planner's choice of meat due 72 business hours in advance.

Buffet pricing based on 120 minutes for health and safety standards.



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FARMHOUSE BREAKFAST BUFFET

Fresh Cut Fruit Seasonally Inspired Selection

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams

Warm Buttermilk Biscuits Black Pepper Gravy

Cage-Free Scrambled Eggs

Planner's Choice of 2 Meats: Thick Cut Bacon, Pork Sausage, or Turkey Sausage

Seasoned Breakfast Potato

\$12 per guest

Planner's choice of meat due 72 business hours in advance.

Buffet pricing based on 120 minutes for health and safety standards.

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WHOLESOME BREAKFAST BUFFET

Fresh Cut Fruit Seasonally Inspired Selection

Chef's Selection of Artisan Breads Butter and Assorted Jams

Greek Yogurt

Warm Oatmeal Brown Sugar

Cage Free Egg White Scramble Roasted Peppers and Parmesan

Turkey Sausage

Seasoned Breakfast Potatoes

\$12 per guest

Buffet pricing based on 120 minutes for health and safety standards.



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OUR FAVORITE BREAKFAST SANDWICHES

Fresh Cut Fruit Seasonally Inspired Selection

Choose two sandwiches from below:

The Classic Thick Cut Bacon, Cage-Free Egg, and Cheddar Cheese on Toasted Ciabatta

Crispy Fried Chicken Biscuit Cage-Free Egg and Warm Honey on a Buttermilk Biscuit

Cage-Free Egg White Wrap Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla

Turkey Sausage English Muffin Cage-Free Egg Whites, Havarti Cheese, and Sliced Tomato

Southwest Wrap Chorizo Sausage, Cage-Free Egg, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

\$10 per guest

Planner's choice of meat due 72 business hours in advance.

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BREAKFAST ENHANCEMENTS

Greek Yogurt

\$2 per guest

Assorted Fresh Baked Pastries & Artisan Breads

Butter and Assorted

Jams
\$20 serves 12

Hot Oatmeal

Brown Sugar
\$2 per guest

Additional Breakfast Protein

Thick-Cut Bacon, Pork Sausage, or Turkey Sausage

\$2 per guest

Additional Seasoned Breakfast Potato

\$1.50 per guest

Cage-Free Scrambled Eggs

\$1.50 per guest

Protein Bars *\$1.50 per bar*

Granola Bars *\$0.75 per bar*

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BREAKS

Holiday Inn





BREAKS

SNACK ATTACK

House Tortilla Chips with house guacamole and salsa

\$15 serves 12

FRESH & FIT

Greek Yogurt Parfait Fresh Berries and Granola

Granola & Protein Bars

\$20 per dozen

SWEET TOOTH

Chefs Choice Assorted Cookies & Brownies

\$12 per Dozen

RECHARGE

Vegetable Crudité

Served with Buttermilk Ranch and Caramelized Onion Dip

\$45 serves 12

Seasonal Fruit Platter

Served with a cream cheese dipping sauce

\$45 serves 12

PROTEIN PACK

Protein Bars

Hard Boiled Eggs

Beef & Turkey Jerky

\$40 serves 12

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Buffet pricing based on 120 minutes for health and safety standards.



SANDWICHES

Holiday Inn



ARTISAN SANDWICHES

Choice of:

Turkey Club Sandwich Bacon, Havarti Cheese, Lettuce, Tomato, and Avocado Spread

Ham and Cheddar Cheese Lettuce, Tomato, and Dijon Mayo

Roast Beef & Provolone Cheese Sandwich Lettuce, Tomato, and Horseradish Spread

Grilled Vegetable Wrap Zucchini, Red Bell Pepper, Red Onion, Hummus, Feta Cheese

Includes:

Fresh Fruit

Assorted Kettle Chips

Fresh Baked Cookies

Bottled Water

Mustard, Mayonnaise, and Utensils

\$14 per guest-Can be boxed individually for an additional \$1

Buffet pricing based on 120 minutes for health and safety standards.



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A buffet table featuring several bowls of fresh salads and vegetables. In the foreground, there are bowls of green leafy salad, bean sprouts, and a purple lettuce salad. In the background, there are bowls of sliced tomatoes, yellow corn, and other colorful vegetable mixes. The word "BUFFETS" is overlaid in the center in a bold, white, sans-serif font.

BUFFETS

Holiday Inn





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GAMEDAY TAILGATE

Choice of two:

Angus Beef Burgers

Grilled Chicken Breasts

All Beef Hotdogs

Assorted Buns & Toppings

Buns, Lettuce, Tomato, Onion, Dill Pickles, Mayonnaise, Mustard, Ketchup, and Cheeses

Baked Beans

**Whole Grain Mustard
Potato Salad**

Apple Crisp

Lemon Bars

\$20 per guest

Buffet pricing based on 120 minutes for health and safety standards.

NUEVO FIESTA

Ground or Beef Strips

Tequilla Lime Chicken Strips

Roasted Corn, Black Bean, & Tomato Salad

Corn and Flour Tortillas

**Guacamole, Sour Cream, Shredded Cheese,
Fire Roasted Salsa**

Spanish Rice

Charro Pinto Beans

Warm Cinnamon Churros Chocolate Sauce

or

Tres Leche Cake

\$20 per guest

Buffet pricing based on 120 minutes for health and safety standards.



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SOUTHERN PICNIC

Mixed Greens Tomatoes, Cucumbers, Croutons, and Ranch

Choice of Two Proteins:

Slow Smoked Pulled Pork Texas and Carolina BBQ Sauces

or

Barbeque Pulled Chicken Texas and Carolina BBQ Sauces

or

Cajun Grilled Chicken

Mac n' Cheese

Slow Cooked Green Beans

Brioche Hamburger Buns

Cheddar Jalapeno Cornbread

Apple or Peach Crisp

\$22 per guest

Buffet pricing based on 120 minutes for health and safety standards.



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SOUTHERN ITALIAN

Caesar Salad with Romaine, Parmesan, Croutons, and Caesar Dressing

Linguine Pasta Served with House Made Alfredo and Red Sauce

Roasted Vegetables

Grilled Ciabatta Garlic and Olive Oil

Tiramisu

or

NY Cheesecake Topped with Fruit Sauce

\$15 per guest

Add Grilled Chicken \$2 per person

Add Meat Balls \$1.5 per person

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Buffet pricing based on 120 minutes for health and safety standards.



SEASONAL HARVEST

Farm Stand Salad Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Bacon, Eggs, Croutons, and Assorted Dressings

Choice of a Protein:

Pork Loin Maple-Mustard Glazed

Herb Roasted Chicken Breast
Pesto Cream Sauce and Roasted Tomatoes

Additional Protein \$8 per person

Brown Butter Mashed Sweet Potatoes

Roasted Broccoli & Cauliflower

Brioche & Artisan Rolls

NY Cheesecake Topped with Fruit Sauce

\$25 per guest

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LUNCH & DINNER ENHANCEMENTS

Additional Protein varies based on protein

Caesar Salad \$2 per guest

Mixed Green Salad \$2 per guest

Kettle Chips \$1 per guest

Bread & Butter Service \$1.50 per guest

Assorted Fresh Baked Cookies and Brownies
\$12 per dozen

Lemon Bars \$12 per dozen

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PLATED EVENTS

Holiday Inn



CELEBRATION

Three Courses Plated

Planner to choose a minimum of 1 starter and 1 dessert and 1 entrée

STARTERS

Caesar Salad Romaine, Parmesan, and Croutons

Market Salad Mandarin Oranges, Strawberries, Grapes, Pecans, Feta, and a Raspberry Vinaigrette

Tomato Bisque Basil, Parmesan, and Crouton

DESSERTS

New York Style Cheesecake
Whipped Cream and Fresh Berries

Key Lime Pie

Triple Chocolate Cake
with Raspberry Coulis

ENTREES

Peppercorn Crusted Sirloin

Demi-Glace, Rosemary Garlic Mashed Potatoes, and Roasted Broccoli
\$28 per guest

Roasted Honey Glazed Salmon

Sauteed Spinach, Roasted Broccoli and Carrots, Basmati Rice and White Wine Butter
\$28 per guest

Blackened Chicken Alfredo

Linguine, Roasted Garlic, and Blistered Cherry Tomatoes
\$25 per guest

Roasted Airline Chicken *Herb Roasted Red Potatoes, Mixed Vegetables, and White Wine Chicken Sauce*

\$25 per guest

Planner to communicate designated choices per guest 7 days prior to event.
Plated events include Bread and Butter and Full Beverage Services.



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EXECUTIVE

Three Courses Plated

Planner to choose a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad Romaine, Parmesan Crisp, and Toasted Croutons

Mixed Garden Salad Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

Caprese Salad Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

French Onion or Broccoli Cheddar Soup

DESSERTS

New York Style Cheesecake Whipped Cream and Fresh Berries

Double Chocolate Cake
Raspberry Coulis

Triple Berry Tart

ENTREES

Grilled Beef Tenderloin
Hollandaise, Grilled Asparagus,
Roasted Sweet Potatoes *\$30 per guest*

Dry Rubbed Chicken Breast Chicken Glace,
Roasted Red Potatoes, and Fresh Green Beans
\$28 per guest

Roasted Sage & Mustard Pork Loin Mashed
Sweet Potatoes, Charred Asparagus *\$28 per guest*

Grilled Marinated Vegetables Basil Pesto,
Zucchini, Red Peppers, Mushrooms,
and Asparagus *\$22 per guest*

Planner to communicate designated choices per guest 7 days prior to event.
Plated events include Bread and Butter and Full Beverage Services.

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RECEPTIONS

Holiday Inn



HORS D'OEUVRES



Field

Artichoke Dip with
assorted crackers
\$36 serves 12

Bruschetta Crostini with
Charred Tomato, Basil, and
Fresh Mozzarella
\$55 serves 12

**Watermelon Caprese
Skewer** with Mozzarella,
Mint, Balsamic
\$55 serves 12

Land

Deviled Egg with candied
bacon and jalapeno
\$27 per dozen

Jalapeno Chicken Salad
on Cucumber Bites
\$36 serves 12

Jerk Chicken Skewer
with Pineapple Glaze
\$36 serves 12

Meat and Cheese Platter
With assorted crackers
\$50 serves 12

Sliders Choice of 2:

Beef Slider with
Whipped Feta, Arugula

Cuban Sandwich Slider
with Pulled Pork, Ham, Swiss,
Mustard

Pulled Pork Slider with Slaw,
BBQ Sauce

\$36 serves 12

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BEVERAGES

Holiday Inn



BEVERAGE SERVICE



Full Beverage

Bottled Water, Assorted Sodas

\$2 per consumed

Cold Beverages

Fresh Brewed Tea-Sweetened or Unsweetened, and Lemonade

\$15 per gallon

Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

\$30 for the duration of the scheduled event

A La Carte

Bottled Water *\$2 per bottle*

Coca-Cola, Diet Coke, or Sprite
\$2 per item

Variety Juice *\$2 per bottle*

Protein Drinks *\$5 per bottle*

Infused Water *\$10 per gallon*

Hot Coffee *\$15 for the duration of the scheduled event*

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BAR SERVICE

COCKTAILS, WINE & BEER



House Bar \$6/each

- House vodka
- House gin
- House scotch
- House rum
- House tequila
- House brandy
- House bourbon/whiskey

Premium Bar \$9/each

- Premium vodka
- Premium gin
- Premium scotch
- Premium rum
- Premium tequila
- Premium brandy
- Premium bourbon/whiskey

Beer Selections

- Domestic beer \$5/each
 - Such as Coors, Budweiser, Miller, etc.
- Craft/Imported beer \$7/each
 - IPA, Amber, Wheat, Stout

House Wine \$6/glass

- House wine

Premium Wine \$9/glass

- Premium wine

Non-Alcoholic Beverages

- Soda: Coke products, bottle juices, bottled water \$2/each
- Sparkling Water \$2.50/each

All prices subject to a 21% Service charge and 8.66% Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

There is a \$100 Bar Set Up Fee

There's an additional charge of \$25 for each additional hour over 4 hours

MEETING SPACES

Holiday Inn



Meeting Space and Add On's



Meeting Rooms and Sizes

Colorado Board Room-330 sqft
Tiara Rado-595 sqft
Redlands Mesa-1,174 sqft
Grand Ballroom-1,769

Rental fees starting as low as \$150 a day!

AV Services

Projector and Screen Rental includes AV cart and required cords

\$40 a day

Cash Bar Services

Set Up Fee
\$100

*There's an additional charge of \$25 for each additional hour over 4 hours

A La Carte

Flip Chart with Markers
\$30 each

Wired Microphone
\$30 per day

Podium
Complimentary

WI-FI
Complimentary

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