



Holiday Inn®

BANQUET & CATERING MENUS

HOLIDAY INN CAPE COD - HYANNIS

1127 IYANNOUGH ROAD

HYANNIS, MASSACHUSETTS 02601

(508) 775-1153

WWW.HOLIDAYINN.COM/HYANNISMA

Breakfast & Breaks



MEETING STARTER \$12

Freshly Baked Muffins and Pastries
Orange and Cranberry Juice
Coffee and Assorted Teas

CONTINENTAL \$14

Seasonal Sliced Fresh Fruit
Freshly Baked Muffins and Pastries
Orange and Cranberry Juice
Coffee and Assorted Teas

DELUXE CONTINENTAL \$17

Seasonal Sliced Fresh Fruit
Freshly Baked Muffins and Pastries
Assorted Yogurts and Granola
Orange and Cranberry Juice
Coffee and Assorted Teas

THE VINEYARD \$19

Freshly Baked Muffins and Pastries
Farm Fresh Scrambled Eggs
Thick Sliced Bacon and Sausage
Red Bliss Breakfast Potatoes
Orange and Cranberry Juice
Coffee and Assorted Teas
min 25 ppl

THE CAPE COD \$23

Seasonal Sliced Fresh Fruit
Freshly Baked Muffins and Pastries
Farm Fresh Scrambled Eggs
Choice of Pancakes or French Toast
Thick Sliced Bacon and Sausage
Red Bliss Breakfast Potatoes
Orange and Cranberry Juice
Coffee and Assorted Teas
min 25 ppl

JUST COFFEE \$3.50

Regular and Decaf Coffee and
Assorted Teas

PICK ME UP \$10

Freshly Baked Cookies and Brownies
Milk, Coffee and Assorted Teas

TEA TIME \$15

Assorted Coffee Cakes or Scones
Seasonal Sliced Fresh Fruit
Iced Tea or Lemonade
Coffee and Assorted Teas

SPORTS BREAK \$15

Freshly Baked Pretzels with Mustard
Cracker Jacks and Popcorn
Soft Drinks and Bottled Water
Coffee and Assorted Teas

ICE CREAM PARLOR \$17

Vanilla Ice Cream
Chocolate and Strawberry Sauce
Whipped Cream and Chopped Nuts
Maraschino Cherries
Soft Drinks and Bottled Water
Coffee and Assorted Teas

ON CONSUMPTION

Coffee, Decaf, Assorted Teas \$42/gallon
Soft Drinks and Bottled Water \$3.00 each
Sparkling Water \$4.00 each
Lemonade \$30/gallon
Granola Bars \$3.50 each
Individual Bags of Potato Chips \$2.50 each
Assorted Yogurts \$3.50 each
Assorted Candy Bars \$3.00 each
Whole Fruits \$3.00 each

*All prices are subject to 20% taxable administrative fee and 7% MA food and beverage sales tax.
All menus and pricing are subject to change.*

Lunch Buffets



READY TO GO SANDWICH BUFFET

Choose one:

Soup of the Day, Mixed Greens Garden Salad, Potato Salad, Pasta Salad

Choose three sandwiches:

Chicken Caesar Salad Wrap

Thinly Sliced Roast Beef, Lettuce and Mayo on a Baguette

Grilled Marinated Vegetables, Lettuce and Hummus in a Flour Tortilla

Smoked Ham, Baby Swiss, Tomato, Red Onion, Lettuce and Dijon on Marble Rye

Roast Turkey, Cheddar, Tomato, Red Onion, Lettuce and Mayo on a Bulkie Roll

Cape Cod Potato Chips

Chef's Choice of Dessert

Soft Drinks, Coffee, Decaffeinated Coffee and Teas

\$28.00 | Minimum 25 people

THE CORNER DELI

Soup of the Day or Mixed Greens Garden Salad

Pasta Salad or Cole Slaw

Assorted Deli Meats and Cheeses

Tuna Salad or Chicken Salad

Sliced Tomatoes, Lettuce, Onion, Pickles and Condiments

Assorted Sandwich Breads

Chef's Choice of Dessert

Soft Drinks, Coffee, Decaffeinated Coffee and Teas

\$26.00 | Minimum 25 people

Add Pastrami or Sausage and Peppers +\$4.00

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Lunch Buffets



CHEF'S SOUP & SALAD

Soup of the Day
Fresh Spinach and Mixed Greens
Tomatoes, Cucumbers, Shredded Carrots, Onions,
Olives, Bacon Bits, Sliced Egg, Cheese
Julienne Ham and Turkey
Herbed Croutons and Assorted Salad Dressings
Rolls and Butter
Chef's Choice of Dessert
Soft Drinks, Coffee, Decaffeinated Coffee and Teas
\$25.00 | Minimum 25 people

SOUTH OF THE BORDER

Mixed Greens Garden Salad with Assorted Dressings
Spicy Ground Beef and Seasoned Chicken
Hard Corn Shells and Soft Flour Tortillas
Black Beans and Rice, Sour Cream, Guacamole and Salsa
Tomatoes, Shredded Lettuce, Cheese, Chopped Onion, Black Olives
Chef's Choice of Dessert
Soft Drinks, Coffee, Decaffeinated Coffee and Teas
\$27.00 | Minimum 25 people

THE NORTH END

Minestrone Soup or Mixed Greens Garden Salad
Tortellini with Pesto
Traditional Meat Lasagna and Chicken Parmesan
Seasonal Vegetable, Rolls and Butter
Chef's Choice of Dessert
Soft Drinks, Coffee, Decaffeinated Coffee and Teas
\$27.00 | Minimum 25 people

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Dinner Buffets



ITALIAN DINNER BUFFET

Minestrone Soup
Caesar Salad with Herbed Croutons and Shaved Parmesan
Penne Pasta with Marinara or Alfredo Sauce
Traditional Meat Lasagna
Chicken Parmesan
Seasonal Vegetable Medley
Assorted Italian Pastries
Coffee, Decaffeinated Coffee and Teas
\$36.00 | Minimum 25 people

THE HYANNIS BUFFET

Soup of the Day
Mixed Greens Garden Salad with Assorted Dressings
Rolls and Butter
Choice of Entrees:
Spinach and Cheese Stuffed Chicken Breast
New England Baked Scrod
Steak Tips with Peppers and Onions
Chicken Marsala
Roast Pork Loin
Chicken Piccata
Grilled Salmon
Seasonal Vegetable and Rice Pilaf or Roasted Potatoes
Chef's Choice of Dessert
Iced Tea, Lemonade and Water
Coffee, Decaffeinated Coffee and Teas
Two Entrees: \$38.00 | Three Entrees: \$42.00
Minimum 25 people

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Plated Dinners



*All plated dinners include choice of soup or salad, entree and dessert.
Our Chef will prepare a vegetable and starch to compliment your entrees.
Fresh rolls and butter, coffee, decaffeinated coffee and teas will be served.*

Choose one appetizer:

Soup of the Day
New England Clam Chowder (+\$1)
Mixed Greens Garden Salad with Balsamic Vinaigrette
Traditional Caesar Salad
Spinach and Mushroom Salad

Choose up to two entrees:

Choice of multiple entrees will be charged at the higher price

Chicken Piccata \$35

sauteed chicken breast with white wine lemon and capers

Chicken Marsala \$35

sauteed chicken breast with marsala wine sauce

Baked Stuffed Chicken \$36

stuffed with apple sage dressing and served with a cream sauce

New England Baked Scrod \$35

with seasoned cracker crumb topping

Grilled Salmon \$39

with lemon caper butter

Steak Tips \$39

marinated steak tip skewers with peppers and onion

Roast Pork Tenderloin \$35

with apples and caramelized onions

Vegetarian Lasagna \$34

with ricotta, parmesan and marinara sauce

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Receptions



PASSED HORS D'OEUVRES

*Items are priced per piece and may be selected in orders of 50 pieces.
When serving hors d'oeuvres pre-meal, we suggest 4-8 pieces per person.
When serving hors d'oeuvres exclusively, we require 8-12 pieces per person.
A "stationed display" counts as 1 piece.*

Spanakopita	\$2.50
Sesame Chicken Satay with Sweet Chili Sauce	\$4.50
Beef Satay with Spicy Peanut Sauce	\$6.00
Coconut Chicken with Pineapple Chutney	\$4.00
Scallops Wrapped in Bacon	\$4.00
Vegetable Spring Rolls	\$2.50
Asian Meatballs	\$2.50
Firecracker Shrimp	\$5.00
Fig, Prosciutto and Goat Cheese Crostini	\$2.75
Traditional Mini Bruschetta	\$2.75
Smoked Salmon and Cucumber on Rye	\$4.50
Jumbo Shrimp with Spicy Cocktail Sauce	\$5.00
Caprese Skewers	\$4.25
Fruit Skewers with Melon, Berries and Grapes	\$4.50
Tenderloin of Beef with Horseradish on Rye	\$4.50
Chicken Salad Finger Sandwiches	\$4.00

STATIONED DISPLAYS

International Cheese and Fruit Display

Smoked Gouda, Boursin, Jarlsberg, Sharp Cheddar, Dill Havarti
Garnished with Fresh Berries and Grapes
Served with Assorted Crackers and Sliced Baguette
\$500.00 serves 50 guests

Vegetable Crudite

A bountiful assortment of fresh cut vegetables served with assorted dips
\$300.00 serves 50 guests

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Cash Bars



CASH & HOSTED BARS

per drink prices

House Wine \$12 and up
Premium Wine \$13 and up
Domestic Beer \$8 and up
Premium Beer \$9 and up
House Liquor \$11
Premium Liquor \$12
Top Shelf Liquor \$13
Non-Alcoholic Beer \$7
Soft Drinks \$3
Bottled Water \$3

All banquet bars are subject to a \$100 set up fee; waived if sales exceed \$400.
Prices are subject to change. One bartender per 75 guests will be provided.

OPEN BARS

All host bars are subject to 20% taxable administrative fee and 7% MA food and beverage sales tax.

TOP SHELF OPEN BAR

First Hour: \$25 per person; Additional Hours: \$19 per person

Typical brands: Grey Goose, Hendricks, Bacardi, Patron, Woodford Reserve, Crown Royal, Johnnie Walker, Hennessy

PREMIUM OPEN BAR

First Hour: \$22 per person; Additional Hours: \$17 per person

Typical brands: Absolute, Tanqueray, Bacardi, 1800 Tequila Silver, Wild Turkey 101, Jack Daniels, Dewars, Remy Martin VSOP

HOUSE OPEN BAR

First Hour: \$20 per person; Additional Hours: \$15 per person

Typical brands: Smirnoff, New Amsterdam, Myer's Platinum, Sauza Silver, Jim Beam, Canadian Club, J&B, Hennessy V.S.

BEER & WINE OPEN BAR

First Hour: \$18 per person; Additional Hours: \$14 per person

Includes House red and white wine, selection of imported and domestic beers, soft drinks and bottled water

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General Policies

As of 11.21.25



FOOD & BEVERAGE:

All food and beverage served on premises must be provided by the Hotel. Menu planning, room setup, and all other event details must be arranged a minimum of 30 days prior to arrival. No food or beverage served at any event may be packaged to-go or removed from the hotel.

MENU PRICING:

Due to the fluctuating cost of food items, menu prices are subject to change. Client will be notified no later than 30 days prior to the event should a significant change in the menu pricing occur. At that time, Client can elect to: a. Approve the additional cost based on the current adjusted price, or b. Substitute other menu item(s) to maintain the agreed upon per person price

ADMINISTRATIVE FEE AND STATE TAX:

All food and beverage prices are subject to 20% taxable administrative fee and applicable local and state taxes. The administrative fee is not a service charge or gratuity. Taxes are subject to change.

GUARANTEE POLICY:

For all functions, the hotel must have a specified attendance number no later than 3 business days prior to the event. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. We charge for the guarantee or the number served, whichever is greater. The hotel will prepare for an additional 5% over your guarantee. If no guarantee is received, the highest number of expected guests as indicated on the banquet event order will act as the guarantee.

SPLIT MENUS:

For all meals in which a choice of two entrees is offered, the higher priced entrée fee prevails. The hotel offers a maximum of two entrée selections per event (not including vegetarian option). The split count guarantee is also due 3 business days prior to the event. Additional entrée options are subject to a per person surcharge.

BUFFET MEALS:

All buffets are priced for a 1.5 hour serve time and require a 25 person minimum unless otherwise noted. If this minimum is not reached, a \$125 surcharge will apply and/or group is responsible for charges equal to the 25 person minimum.

ROOM RENTAL & LIABILITY:

Function rooms are assigned according to the anticipated number of guests. The Hotel reserves the right to reassign the room accordingly without notice. Contracting groups agree to hold harmless the Hotel from any and all damages or destruction, including theft or mysterious disappearances to any and all equipment, goods, etc., of group.

SEATING:

Round tables of 10 are the usual preference for banquet events. Other seating arrangements are available based on available space. Any rental charges for specifically requested setup equipment are the responsibility of the group.

DECORATIONS:

The hotel will not allow the affixing of anything to the walls, floors, ceilings, artwork, chandeliers, or otherwise with nails, staples, carpet tape or other damaging substances. Please consult the banquet coordinator for assistance when planning your decorations.

AUDIO/VISUAL:

The hotel offers standard audio visual equipment available for rental directly from the hotel. Our banquet staff will gladly assist with the necessary arrangements. Please advise of any special engineering or audio visual equipment needs at least 30 days prior to the event.