



**Holiday Inn  
& Suites**  
AN IHG® HOTEL

**HOLIDAY INN & SUITES ATLANTA AIRPORT NORTH | BANQUET MENUS**

1380 VIRGINIA AVE • ATLANTA, GA 30344 • TEL 404-305-9990 • [HIATLANTAIRPORT.COM](http://HIATLANTAIRPORT.COM)



# MENU CONTENTS

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<b>PAGE</b>	<b>TOPIC</b>
5	<b><i>Breakfast</i></b>
6	<b><i>Breaks</i></b>
12	<b><i>Plated Meals • Lunch or Dinner</i></b>
13	<b><i>Buffet Meals • Lunch or Dinner</i></b>
16	<b><i>Receptions</i></b>
20	<b><i>Beverages</i></b>

***Continental Breakfast*****All Continental Breakfasts Include:**

Assorted Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

***The Airport Continental***

Assorted Breakfast Pastries  
Seasonal Fresh Sliced Fruit  
Assorted Bagels  
A Variety of Individual Fruit Yogurts  
Butter, Preserves and Cream Cheese

**\$14.95**

***Continental Breakfast Enhancements***

Biscuit with Gravy  
Bacon or Sausage  
Oatmeal  
Scramble Eggs

**\$3.00 per item per person**

***Breakfast Selections Plated*****All Plated Breakfasts Include:**

Choice of Starter, Breakfast Potatoes, Freshly Baked Breakfast Pastry, Freshly Brewed Regular & Decaffeinated Coffee and Assorted Tea

***Starters (Select One)***

Freshly Squeezed Orange Juice • Cranberry Juice • Grapefruit Juice

***Vegetarian Frittata***

Parmesan Cheese, Wild Mushrooms, Oven Roasted Roma Tomatoes and Spinach served with Zucchini

**\$15.95**

***The All-American***

Freshly Scrambled Eggs  
Choice of Ham, Bacon or Turkey Sausage

**\$15.95**

***Steak & Eggs***

Freshly Scrambled Eggs  
NY Strip Steak

**\$19.95**

Prices are Per Person | One and a Half Hours of Service

***All Breakfast Buffets Include:***

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

***Additional Options***

A Variety of Freshly Made-To-Order Omelets or Waffle Stations are Available - \$4.95 Additional Per Person (Minimum 25 Persons)  
(1 Chef per 50 people at \$75.00 per hour)

***Rise and Shine***

Assorted Juices  
Choice of Fresh Sliced Seasonal Fruit or Individual Fruit Yogurts  
Variety of Cold Cereals with Milk  
Freshly Scrambled Eggs  
Sausage Links  
Bacon  
Breakfast Potatoes  
Grits or Oatmeal  
Biscuits & Gravy  
Assorted Breakfast Breads  
Butter & Preserves

***\$20.95***

***Healthy Choice***

Simply Fresh Orange Juice & Grapefruit Juice  
Chilled Vegetable Juice  
Granola with 2% & Non-Fat Milk  
Fresh Seasonal Sliced Fruit  
Assorted Fruit Yogurts with Condiments  
Scrambled Egg Beaters  
Grilled Turkey Sausage or Turkey Bacon  
Herb Roasted Potatoes  
Bran Muffins and Nutbread  
Margarine and Low-Calorie Preserves

***\$24.95***

***Minimum 25 Persons | Prices are Per Person | One and a Half Hours of Service - \$150.00 additional fee is less than 25 Guest.***

**A la Carte Bakery**

(Minimum Order: One Dozen per Item)

Oven Fresh Breakfast Pastries (choose from):  
Danish Pastries, Assorted Muffins, Coffee Cakes, Cinnamon Rolls,  
\$29.00 per dozen

**A la Carte Snacks**

(Minimum Order: One Dozen per Item)

- Whole Fresh Fruit  
\$15.00 per dozen
- Individual Fruit Yogurts  
\$3.25 each
- Granola Bars  
\$21.00 per dozen
- Assorted Jumbo Cookies  
\$35.00 per dozen
- Individual Bags of Potato Chips  
\$3.00 each
- Medium Warm Soft Pretzels  
\$25.00 per dozen
- Potato Chips & Onion Dip  
\$2.50 per person
- Tortilla Chips with Salsa  
\$ 2.50 per person
- Mixed Nuts  
\$19.95 per pound
- Dry Roasted Peanuts  
\$16.00 per pound
- Dry Pretzels  
\$13.00 per pound

**Breakfast Sandwiches**

Sausage or Bacon Egg & Cheese  
Served On a English Muffin or Biscuit  
\$6.00 each

**A la Carte Beverage**

Juice (Choose from):  
Orange, Apple, Grapefruit, Tomato, Pineapple, Cranberry Juice  
\$20.00 per carafe

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Tea  
\$42.00 per gallon

Iced Tea, Lemonade, Fruit Punch  
\$35.00 per gallon

Assorted Soft Drinks  
\$3.50 per person

Bottled Spring Water  
\$3.00 each

Red Bull, Monster & Gatorade  
\$5.50 each

**ALL DAY BEVERAGE**

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas with Hot Water  
Assorted Soft Drinks  
Bottled Spring Water  
\$15.95

**BULL PEN**

Fresh Seasonal Sliced Fruit & Cheese Display, Potato Chips, French  
Onion or Ranch Dip, Bavarian Soft Pretzels with Gourmet Mustard & Nacho Cheese Dip  
Assorted Soft Drinks  
\$15.95 Per Person

**COOKIE JAR**

Assortment of Chocolate Chip Cookies, Oatmeal Raisin Cookies, Peanut Butter Cookies, Macadamia Nut Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
Assorted Cartons of Milk  
Assorted Soft Drinks & Bottled Water  
\$14.00

**EATING HEALTHY**

Fresh Sliced Seasonal Fruit, Seasonal Fresh Veggies with Ranch Dip,  
Granola Bars, Trail Mix  
Assorted Fruit Juices & Bottled Water  
\$14.95

**MOVIE BREAK**

Popcorn, Peanuts, Milk Chocolate & Yogurt Covered Pretzels  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
Assorted Sodas and Bottled Water  
\$14.95

**HACIENDA BREAK**

Warm Nacho Cheese Dip, Guacamole, Salsa,  
Served with Tortilla Chips  
Assorted Soft Drinks and Bottled Waters  
Regular and Decaffeinated Coffee  
\$14.95

*Prices are Per Person, 30 Minute Breaks (Excluding All Day Beverage)*

***Carnival Theme Break***

Pop Corn  
Twizzlers  
Chocolate Kiss  
Warm Pretzels and caramel sauce  
**14.95**

***Ball Park Theme***

Chicago Style Hotdogs  
With fixings bar  
Relish mustard banana peppers, onion cheese and chilly  
Popcorn  
Shelled roasted Peanuts  
Root beer and Cream Sodas  
Nachos with warm cheese sauce and jalapenos  
**16.95**

***Stations***

Mac & Cheese Station  
14.00 per person

Dessert Bar  
13.00 per person

Chicken & waffle Station  
14.00 per person

Southern Grit Station  
14.00 per person

Sushi Boat  
17.00 per person

Chef Stir fry Station  
15.00 per person  
75.00 per attendant 2 hour

***Prices are Per Person, 30 Minute Breaks (Excluding All Day Beverage)***

**The Executive Package**

**Morning**

Freshly Squeezed Orange & Grapefruit Juices  
Whole Fresh Fruit  
Assorted Breakfast Pastries, Butter & Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

**Mid-Morning**

Assorted Granola & Cereal Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

**Lunch Buffet (Select one)**

**Holiday Inn & Suites Buffet**

Mixed Greens Salad with Ranch & Balsamic  
Pasta Salad Primavera Marinated Tomato & Cucumber Salad  
Herb Roasted Chicken with Sundried Tomato Sauce or Flank Steak in a Wild Mushroom Sauce  
Garlic Roasted Red Potatoes  
Medley of Seasonal Fresh Vegetables  
Key Lime Pie  
Iced Tea

**Deli Day**

Deli-Sliced Ham, Roast Beef, and Turkey Breast  
Swiss, American and Cheddar Cheeses  
Shaved Lettuce, Sliced Tomatoes, Sliced Onions  
Dill Pickle, Mustard, Mayonnaise  
Assorted Sandwich Breads and Rolls  
Old-Fashioned Macaroni Salad, Red Potato Salad and Tossed Salad  
Cookies, Brownies, Sliced Seasonal Fresh Fruit  
Freshly Brewed Sweet Tea & Unsweetened Tea

**Taste of Mexico**

Tortilla Chips with Salsa Fresca  
Tijuana Caesar Salad with Fresh Parmesan & Homemade Garlic Croutons  
Spiced Chicken with Assorted Tortillas and Tacos  
Served with Vegetarian Refried Beans, Arroz Tampiqueño, Shredded Lettuce, Diced Tomatoes, Red Onions, Sliced Black Olives, Shredded Cheese, Sliced Radishes & Sour Cream Churros and Sopapillos  
Iced Tea

**Afternoon**

(Choice of Two Snack Selections)  
Granola Bars  
Brownies  
Tortilla Chips & Salsa  
Basket of Whole Fruit  
Assorted Freshly Baked Cookies  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

**\$56.95 per person**



**GARDEN SANDWICH**

Grilled Portobello Mushrooms, Vegetables, Arugula, Sprouts on Ciabatta Bread  
Bag of Potato Chips, Cookie, Whole Fruit  
Bottled Water or Assorted Soft Drink  
\$16.95 per person

**HAM SANDWICH**

Deli-Sliced Ham on Hoagie Bread provolone, Shaved Lettuce, Sliced Tomato, Sliced Onions with Dill Pickle Spear,  
Bag of Potato Chips, Cookie or Brownie  
Whole Fruit  
Bottled Water or Assorted Soft Drink  
\$16.95 per person

**CHICKEN WRAP**

Deli Grilled Chicken Wrapped in an Herb Tortilla with Cheese, Tomato, Lettuce,  
Roasted Red Peppers and Swiss Cheese, Served with Hub Chips  
\$16.95 per person

**TURKEY SANDWICH**

Turkey on a Croissant, American Cheese with Shaved Lettuce, Sliced Tomato, Sliced Onions with Dill Pickle Spear  
Bag of Potato Chips, Cookie, Whole Fruit  
Bottle Water or Assorted Soft Drink  
\$16.95 per person

**ROAST BEEF SANDWICH**

Roast Beef on Ciabatta, Swiss Cheese Shaved Lettuce, Sliced Tomato and Sliced Onions with Dill Pickle Spear  
Bag of Potato Chips, Cookie, Whole Fruit  
Bottled Water or Assorted Soft Drink  
\$16.95 per person

**Plated Salads**

**Plated Salad served with:**

Freshly Brewed Sweet Tea & Unsweetened Tea  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**Choice of Dessert:**

Carrot Cake, Chocolate Cake, Classic Red Velvet Cake, Lemon Pound Cake  
New York Style Cheesecake with Fresh Berry Sauce, Southern Pecan Pie

**Chicken Caesar**

Chicken Caesar Salad served with Ciabatta Bread  
\$14.95 per person

**Thai Salad**

Flavorful Combination of Vermicelli, Edamame, Snow Peas, Carrots, Napa Cabbage,  
Water Chestnuts, Red Onion, Red Pepper, Sesame Seeds, Mint and Coriander  
Served in an Oriental Dressing  
\$14.95

**Salmon Caesar**

Salmon Caesar Salad served with Ciabatta bread  
\$17.95 per person

**Grilled Salmon Salad**

Grilled Salmon served on Mixed Greens with Tomato, Cucumbers, Onions, Carrots drizzled with Citrus Vinaigrette  
\$17.95 per person

**Plated Sandwiches**

**Plated Sandwich Includes:**

Freshly Brewed Sweet Tea & Unsweetened Tea  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**Select One Side:**

Potato Salad – Pasta Salad – Cole Slaw

**Choice of Dessert:**

Carrot Cake, Chocolate Cake, Chocolate Lava Cake, Classic Red Velvet Cake,  
New York Style Cheesecake with Fresh Berry Sauce, Southern Pecan Pie

**Chicken Wrap**

Grilled Chicken wrapped in an Herb Tortilla with Cheese, Tomato, Lettuce,  
Roasted Red Peppers and Swiss Cheese, served with Hub Chips  
\$15.95 per person

**Garden Sandwich**

Grilled Portobello Mushrooms, Vegetables, Arugula, Sprouts on Ciabatta Bread  
Served with Hub Chips  
\$15.95 per person

***Ham Sandwich***

Deli Sliced Ham, Provolone Cheese, Shaved Lettuce, Sliced Tomatoes and Sliced Onions on Hoagie Bread  
served with Dill Pickle Spear, Hub Chips  
\$15.95 per person

***Turkey Sandwich***

Turkey Breast, American Cheese, Shaved Lettuce, Sliced Tomatoes and Sliced Onions on Croissant  
served with Dill Pickle Spear & Hub Chips  
\$15.95 per person

***Tuscan Chicken Sandwich***

Seared Chicken Breast, Mixed Greens, Tomato, Provolone, Herb Mayo & Balsamic Dressing on Ciabatta Bread  
Served with Hub Chips  
\$17.95 per person

***Roast Beef Sandwich***

Roast Beef, Swiss Cheese, Shaved Lettuce, Sliced Tomatoes and Sliced Onions on Ciabatta Bread  
served with Dill Pickle Spear & Hub Chips  
\$16.95 per person

**Entree Includes:**

Choice of Salad: Caesar, Mixed or Tossed Garden  
Freshly Baked Rolls and Butter  
Freshly Brewed Sweet Tea & Unsweetened Tea  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**Choice of Dessert:**

Carrot Cake, Lemon Pound Cake, Chocolate Cake, Classic Red Velvet Cake,  
New York Style Cheesecake with Fresh Berry Sauce, Southern Pecan Pie

**Stuffed Portabella**

Marinated Portabella Stuffed with Arugula, Sundried Tomatoes, Roasted Garlic & Shaved Parmesan  
Served with Roasted Red Potatoes  
Lunch - \$20.00 per person --- Dinner - \$23.95 per person

**Mediterranean Chicken**

Herb Marinated Boneless Breast of Chicken, Marinara Sauce  
Oven Roasted Potatoes and Steamed Vegetable Medley  
Lunch -\$17.95 per person -- Dinner -\$23.95 per person

**Baked Lasagna**

Choice of Baked Meat or Vegetarian  
Chef's Choice of Vegetables and Garlic Bread  
Lunch -\$16.95 per person -- Dinner -\$18.95 per person

**Chicken Marsala**

Chicken Breast Topped with a Rich Mushroom Marsala Sauce  
Served with Garlic Mashed Potatoes and Fresh Seasoned Green Beans  
Lunch -\$21.95 per person -- Dinner -\$24.95 per person

**Citrus Chicken**

Citrus Grilled Chicken Breast topped with a Fresh Mango Salsa  
Served with Fried Plantain Chips, Rice Pilaf and Broccoli  
Lunch - \$22.95 per person – Dinner -24.95 per person

**Char - Grilled London Broil**

Served with a Port Wine Sauce, Roasted Potatoes & Green Beans  
6 oz. Lunch - \$19.95 per person – Dinner – 8 oz. - \$25.95 per person

**Grilled Filet of Salmon**

Fresh Salmon, Topped with a Champagne Beurre Blanc  
Served with Rice Pilaf & Choice of Broccoli, Green Beans or Roasted Seasonal Vegetables  
6 oz. Lunch - \$24.95 per person – Dinner –8 oz. - \$27.95 per person

**Dual Entrée**

Roasted Breast of Chicken  
Choose an additional entrée: Flank Steak, Grilled Salmon, Fried Catfish or Tilapia. Served with Green Beans and Rosemary Potatoes  
\$37.95 per person (\$2.00 additional if Salmon is selected)

**THE DELI BUFFET**

Tossed Salad, Macaroni Salad and Red Potato Salad, Soup of the Day  
 Deli-Sliced Ham, Roast Beef, Turkey Breast  
 Swiss, American and Cheddar Cheeses  
 Shaved Lettuce, Sliced Tomatoes, Sliced Onions Dill Pickles, Mustard, Mayonnaise  
 Assorted Sandwich Breads and Rolls  
 Assorted Individual Bags of Potato Chips  
 Chef's Sweet Table  
 Freshly Brewed Sweet Tea & Unsweetened Tea  
 Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
**\$24.95**

**WRAP IT UP**

Soup of the Day  
 Garden Salad, Grilled Vegetables  
 Chicken Caesar Salad Wrap  
 Barbeque Chicken and Coleslaw Wrap  
 Chargrilled Vegetable with Ranch Wrap  
 Assorted Individual Bags of Chips  
 Chef's Sweet Table  
 Freshly Brewed Sweet Tea & Unsweetened Tea  
 Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
**\$24.95**

**GEORGIA SOUTHERN BUFFET**

Red Potato Salad, Home-made Cole Slaw  
 Crispy Southern Fried Chicken, Fried Catfish  
 Macaroni & Cheese, Collard Greens, Black-eyed Peas  
 Cornbread, Warm Rolls & Butter  
 Peach Cobbler and Pecan Pie  
 Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
**\$30.00**

**ASIAN BUFFET**

Mixed Greens tossed with Mandarin Oranges in a Sesame Dressing  
*(Toasted Almonds served on the side)*  
 Spicy Asian Broccoli Salad  
 Mongolian Beef  
 Grilled Chicken Stir-Fry  
 Vegetable Spring Rolls  
 Chicken Fried Rice, Steamed White Rice  
 Chef's Sweet Table  
 Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
**\$29.95**

**A \$150.00 fee will be added for events with less than 25 guests.**

**COUNTRYTIME BUFFET**

Garden Salad, Creamy Potato Salad, Southern Coleslaw  
Home-style Meatloaf  
Smoked Ham with Honey Glaze  
Home-style Mashed Potatoes and Gravy  
Green Beans  
Homemade Biscuits  
Chef's Sweet Table  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
**\$29.95**

**HOLIDAY INN & SUITES BUFFET**

Mixed Greens Salad with Ranch & Balsamic Dressing  
Pasta Salad Primavera, Marinated Tomato & Cucumber Salad, Asian Chicken Salad  
Pan Seared Tilapia  
Herb Roasted Chicken with Sun-dried Tomato Sauce  
Flank Steak in a Wild Mushroom Sauce  
Garlic Roasted Red Potatoes  
Fresh Vegetable Sauté  
Warm Rolls and Butter  
Chef's Sweet Table  
Freshly Brewed Sweet Tea & Unsweetened Tea  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
**\$40.00**

**MEXICAN FIESTA BUFFET**

Tortilla Chips with Salsa Fresca  
Caesar Salad with Fresh Parmesan and Garlic Croutons  
Tortilla Soup with Crisp Tortilla Strips  
Spicy Beef & Bean Chimichangas topped with Ranchero Sauce and Grated Cheese  
Spiced Chicken and Beef  
Served with Warm Soft Corn and Flour Tortillas, Shredded Lettuce, Jack & Cheddar Cheeses, Diced Tomatoes, Red Onions, Mild and Hot Peppers, Spicy Rice, Vegetarian Refried Beans, Sliced Radishes, Sour Cream, and our Famous "Media Docena" Salsa Bar  
Chef's Choice of Desserts  
Freshly Brewed Sweet Tea & Unsweetened Tea  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
**\$29.95**

**A \$150.00 fee will be added for events with less than 25 guests.**

**A TASTE OF ITALY BUFFET**

Fresh Caesar Salad, Antipasto Platter with Parmesan Cheese, Caprese Salad (*Vine Ripened Tomatoes and Mozzarella*)  
Old World Style Baked Lasagna (Choose Meat or Vegetable)  
Chicken Fettuccine Alfredo  
Italian Sausage, Onions, & Peppers, Served With Bowtie Pasta  
(*Salami, Pepperoni, Artichoke Hearts, Marinated Mushrooms, Olives, Cheeses, Peppers*)  
Toasted Garlic Bread & Butter  
Chef's Sweet Table  
Freshly Brewed Sweet Tea & Unsweetened Tea  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
**\$31.95**

**SOUTHERN BUFFET**

Baby Mixed Greens Salad with Ranch & Balsamic Dressing  
Sweet Southern Slaw  
Southern Buttermilk Fried Chicken  
Roasted Garlic and Parmesan Crusted Tilapia  
Baked Macaroni and Cheese  
Fresh Medley of Grilled Squash and Zucchini  
Fresh Seasoned Green Beans  
Garlic and Rosemary Roasted Potatoes  
Southern Bread Pudding with a Bourbon Caramel Sauce  
Sweet Potato Pie  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
**\$31.95**

**A \$150.00 fee will be added for events with less than 25 guests.**

**COLD HORS D'OEUVRES**

**SEASONAL FRESH FRUIT DISPLAY**

Sliced Seasonal Fresh Fruit  
Served with Honey Poppy Seed Dressing  
\$108.00 - Serves up to 25 people  
\$180.00 - Serves up to 50 people  
\$385.00 - Serves up to 100 people

**FRESH VEGETABLE CRUDITE**

Sliced Zucchini, Cauliflower Florets, Petite Carrots, Broccoli Buds, Cherry Tomatoes, Celery Hearts and Chefs  
Served with Ranch and Bleu Cheese  
\$90.00 - Serves up to 25 people  
\$150.00 - Serves up to 50 people  
\$300.00 - Serves up to 100 people

**CHEESE AND CRACKER DISPLAY**

Display of Domestic and International Cheeses –  
Roquefort, Goat Cheese, Cheddar, Smoked Gouda, Swiss, Boursin  
Served with Grapes, Dried Fruits, Nuts, Crackers, Flat Breads and French Baguettes  
\$200.00 - Serves up to 50 people  
\$400.00 - Serves up to 100 people

**FRUIT AND CHEESE DISPLAY**

Sliced Seasonal Fresh Fruit Served with Honey Poppy Seed Dressing  
Display of Domestic and International Cheeses –  
Roquefort, Goat Cheese, Cheddar, Smoked Gouda, Swiss, Boursin  
Served with Grapes, Dried Fruits, Nuts, Crackers, Flat Breads and French Baguettes  
\$108.00 - Serves up to 25 people  
\$180.00 - Serves up to 50 people  
\$325.00 - Serves up to 100 people

**ANTIPASTO DISPLAY**

Marinated Vegetables, Pepperoncini, Grilled Eggplant, Mozzarella Cheese, Marinated Artichokes,  
Prosciutto, Roasted Peppers & Genoa Salami, Olives, and Wedged Tomatoes  
Served with Italian Bread Sticks & Fresh Baked Rolls  
\$180.00 - Serves up to 50 people  
\$325.00 - Serves up to 100 people

**GOURMET**

Jumbo Shrimp Served with Cocktail Sauce  
\$295.00 - Serves up to 50 people  
\$595.00 - Serves up to 100 people  
(Based on two servings per person)



**HOT HORS D'OEUVRES**

(Priced for 50 Pieces Per Order)

<u><b>Hot Items</b></u>	Per Order	<u><b>Cold Items</b></u>	Per Order
Beef Wellington	\$175.00	Tomato Basil Bruschetta	\$85.00
Bruschetta	\$150.00	Devilled Eggs	\$85.00
Teriyaki Chicken Kabobs	\$150.00	Ham Pinwheels	\$100.00
Thai Beef Satay	\$150.00	Turkey Pinwheels	\$100.00
Thai Chicken Satay	\$150.00	Roast Beef Pinwheels	\$110.00
Vegetable Spring Rolls	\$150.00	Caprese Skewers Drizzled with Pesto Cream Sauce	\$100.00
Buffalo Chicken Wings	\$150.00	Chilled Jumbo Shrimp W/ Lemon Wedges, Cocktail Sauce	\$300.00
Chicken Fingers	\$150.00	Salmon Canape's	\$300.00
Italian Meatballs	\$150.00	Mini Ham Salad Croissant Sandwich	\$100.00
Sesame Chicken Sauté with Mango Chutney	\$150.00	Mini Turkey Salad Croissant Sandwich	\$100.00
Spinach & Artichoke in a Crispy Tortilla	\$150.00	Mini Chicken Salad Croissant Sandwich	\$100.00
Crab Cakes with Peach Tartar Sauce	\$300.00		
Breaded Chicken Tenders	\$150.00		
Spanakopita Filled W/Spinach & Feta Cheese	\$150.00		

*\* Items passed butler style (1 hour)*

**Slider Station**

Beef or Chicken Sliders  
 Hub Chips, Pickles  
 Mayo, Ketchup & Mustard  
 \$7.00 per person, (2) per person

**Pasta Station**

Penne and Bowtie Pasta, Caramelized Shallots, Baby Spinach, Chicken,  
 Served with a Marinara and Alfredo Sauce  
 with Warm Garlic Bread  
 Sticks.  
 \$12.95

**Baja Soft Taco Bar**

Choice of Beef, Chicken, or Fish  
 Served with Flour & Corn Tortillas, Lettuce, Tomatoes, Cilantro, Onions, Cheddar & Jack Cheese,  
 and our World Famous Salsa Bar  
 \$16.95

Prices are Per Person

**Hot Crab Dip**

Served with French Baquettes

\$30.95 Per Quart

**Nacho Cheese Dip**

Served with French Baquettes

\$14.95 Per Quart

**Guacamole Dip**

Served with French Baquettes

\$10.95 Per Quart

**Hot Spinach Dip**

Served with French Baquettes

\$16.95 Per Quart

**French Onion Dip**

Served with Potato Chips

\$10.95 Per Quart

**Salsa Dip**

Served with Tortilla Chips

\$10.95 Per Quart

Quart Serves 15 Guests

All Carving Station Items are served with Bakery Fresh Silver Dollar Rolls, Mayonnaise, Deli & Gourmet Mustards and Appropriate Garnishes.

Servings reflect that Additional Items are Being Served in Conjunction with Station.

**Roast Turkey**

Entire Roast Turkey Presented with  
Cranberry Relish  
(Serves 50 People)  
\$325.00

**Roast Pork Loin**

Served with a Cider Sauce and our Fruit Chutney  
(Serves 50 People)  
\$375.00

**Roast Glazed Ham**

Honey Glazed & Citrus Coated  
(Serves 50 people)  
\$250.00

**Steamship Round**

Au Jus  
(Serves 100 People)  
\$600.00

(Carver Charge \$75.00 per hour)

**Hosted Bar**

Cognacs & Liqueurs	\$10.00
Premium Brands	\$9.00
Call Brands	\$8.00
House Brands	\$7.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
House Wine Selection	\$8.00
Soft Drinks	\$3.50
Bottled Water	\$3.50

*Bartender fee of \$75.00 for the first 3 hours, \$15.00 every hour thereafter.  
All Prices are Subject to 23% Service Charge and 3% Liquor Tax  
Charges are based on consumption*

**Cash Bar**

Cognacs & Liqueurs	\$11.00
Premium Brands	\$10.00
Call Brands	\$9.00
House Brands	\$7.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
House Wine Selection	\$7.00
Soft Drinks	\$3.50
Bottled Water	\$3.50

*Bartender fee of \$75.00 for the first 3 hours, \$15.00 every hour thereafter,  
Cashier fee of \$75.00 for the first 3 hours, \$15.00 every hour thereafter.  
All above Prices are Inclusive of Applicable Taxes*

**Unlimited Bar**

- Premium Unlimited - Premium Liquor Brands, Beer & Wine**  
\$15.00 Per Person For First Hour, Each Additional Hour \$7.75 Per Person
- Call Unlimited - Call Liquor Brands, Beer & Wine**  
\$13.00 Per Person For First Hour, Each Additional Hour \$6.75 Per Person
- House Unlimited - House Brands, Beer & Wine**  
\$12.00 Per Person For First Hour, Each Additional Hour \$5.75 Per Person

**Premium Liquor**

*Makers Mark Bourbon, Bombay Sapphire Gin Courvoisier brandy, Captain Morgan Rum, Johnny Walker Red Label Scotch Whiskey, Patron Silver Tequila, Grey Goose Vodka and Knob Creek Whiskey*

**Call Liquor**

*Jim Beams Bourbon, Courvoisier brandy, Tanqueray Gin, Bacardi Rum, Dewar's Tequila 1800, Absolut Vodka, Jack Daniels Whiskey.*

**House Liquor**

*Seagram 7 Whiskey, Skol Rum, Skol Vodka, Barton Gin, Captain Tequila, Christian Brother Brandy*

**Drink Tickets - \$10++ premium, \$9++ call, \$9++ house**

**Wine with Dinner - \$9++ per glass premium, \$7++ call, \$6++ house**

**Party Punches**

*(Price per gallon)*

Mimosa Station	\$28.00
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**Champagnes and Sparkling Wines**

*(Price per bottle)*

Grand Imperial Sparkling Wine, California, N.V	\$28.00
Korbel Brut, California	\$30.00
Mumm Cuvee Napa Brut Prestige	\$36.00
Moet & Chandon, Imperial, Epernay, France, N.V.	\$75.00
Moet & Chandon Dom Perignon, Brut Imperial, Epernay, France	\$185.00
Martinelli's Sparkling Cider	\$20.00

**Beer & Wine Bar**

**\$10.00 Per Person 1<sup>st</sup> Hour**  
**Each Additional Hour**  
**\$4.75 Per Person**