



Holiday Inn

DOWNTOWN

250 Market Street • Johnstown, PA 15901

814-535-7777

johnstown-dwtn.holiday-inn.com

Catering Menu

Thank you for your interest in the Holiday Inn - Johnstown. Please review the following policies and procedures to help ensure a successful event.

PRICES, ROOM RENTAL & OFF-SITE CATERING FEES

Prices cannot be guaranteed more than 90 days in advance or without a signed contract and deposit. All organizations using banquet space within the Holiday Inn will be subject to the proper room rental fee. The room rental fee and off-site catering fee will include use of Holiday Inn china, glassware, utensils, certain linens, set-up, clean-up, and service during the event.

All off-site events requiring the use of Holiday Inn Catering will be subject to a \$100.00 catering fee. A \$100.00 cleaning fee will be assessed for glitter and confetti.

TAXES & SERVICE CHARGES

All costs (room rental, catering fee, food, audiovisual equipment rental, & attendant fees) are subject to 6% Pennsylvania State Tax and 20% service charge (effective 1/1/07). If a group is sales tax exempt, a copy of the Tax Exemption Certificate is required prior to the event.

DEPOSITS & PAYMENT

A deposit must be given within two (2) weeks of the booking date of the event. If the deposit is not received, the Holiday Inn reserves the right to release the event space for possible resale. All deposits are non-refundable. Deposits may be cash, credit card, check or directly billed if an account has been approved.

All functions must be paid in full the day of the event, with the exception of weddings, by cash, check, credit card or directly billed.

GUARANTEES

The hotel must be notified of the exact number / amount of attendees by 11:00 AM three (3) business days prior to the event (5 business days for weddings). This will be considered the guaranteed head count. The hotel cannot be responsible for more than 3% over the guaranteed head count. If the head count is not provided, the expected count set forth on the contract will then become the guaranteed head count.

MENUS

To be certain of the menu selection availability, the Holiday Inn requests all menus must be confirmed at least three (3) weeks prior to function (one month for weddings) to guarantee selection. Any special dietary requests must be made three (3) business days prior to the function. All menus can be tailored to suit your needs. For menus where the services of a carver, cook, bartender or other attendant are required, there will be a fee of \$25.00 per carver, cook or bartender supplied per hour. All food and beverage must be purchased from the hotel and must be consumed on premise. Excess food is the property of the Holiday Inn. Lunch menus are valid until 3:00 PM. After 3:00 PM the dinner menu is in effect. If a lunch menu is desired for dinner time, an additional per person fee will be included.

DECORATIONS

The Holiday Inn does not permit open flames or anything nailed, taped, or attached to the walls. Rental prices of linens are included unless the Holiday Inn does not have the desired color of linen in their possession. If a specific color, type of linen, or chair cover is requested that the Holiday Inn does not have on hand an additional rental fee will apply.

MISCELLANEOUS

Audio/Visual Equipment:

The Holiday Inn may provide certain A/V equipment for your function. All A/V usage is subject to an additional fee.

PLATED BREAKFASTS

Served with Coffee, Decaffeinated Coffee, Tea and Orange Juice

Traditional - \$7.95 Offsite - \$8.45

Scrambled Eggs, Choice of Bacon, Ham or Sausage, Home Fries, Choice of White, Wheat or Rye Toast, Butter, and Jelly

Flaky One - \$8.95 Offsite - \$9.45

Two Fluffy Scrambled Eggs Topped with Smoked Ham and Cheddar Cheese on a Croissant. Served with Fresh Fruit Garnish

Omelette - \$8.95 Offsite - \$9.25

Your Choice of Cheese and Sausage, Ham or Bacon Omelette or a Western Vegetarian Omelette Stuffed with Tomatoes, Peppers, Onions and Mushrooms. Served with Home Fries
Add Bagels and Cream Cheese - \$1.95 additional

BREAKFAST BUFFETS

Requires a minimum of 20 people

Served with Coffee, Decaffeinated Coffee, Tea and Orange Juice

Continental Breakfast - \$6.95 Offsite - \$7.45

Assorted Danishes, Fresh Donuts and Fruit Tray.
Add Bagels & Cream Cheese - \$1.75 additional
Offsite additional - \$2.00

Crown Breakfast - \$9.95 Offsite - \$10.45

Scrambled Eggs, Choice of Bacon, Ham or Sausage, Home Fries, Fresh Fruit, Choice of White, Wheat or Rye Toast, Butter, and Jelly
Add French Toast or Pancakes - \$1.00 additional

Executive Breakfast - \$9.95 Offsite - \$10.45

Baked Apple Pancakes, Scrambled Eggs, Choice of Bacon, Ham or Sausage, Sausage Gravy with Fresh Biscuits, Home Fries, Donuts, Fresh Fruit Bowl

BRUNCH MENU

Requires a minimum of 25 people

Mediterranean Brunch - \$17.95 Offsite - \$18.95

Scrambled Eggs, Choice of Bacon or Sausage, Soup du Jour, Choice of French Toast or Pancakes, Hot Luncheon Item, One Chicken, Pork or Beef Entrée, Starch, Vegetable, Pasta, Six Marinated Salads and Chef's Dessert Display
Add Omelette Station (made-to-order) \$4.00 per person
(subject to \$25 per hour chef fee)

BREAKFAST MENU

BREAKS*Per 2-hour service, per person***Coffee Break - \$3.95 Offsite - \$4.45**

Coffee, Decaffeinated Coffee, Tea

Snack Time - \$6.95 Offsite - \$7.45

Potato Chips, Pretzels, and Mixed Nuts

NY Bagel Break - \$7.25 Offsite - \$7.75Assorted New York Bagels, Flavored Cream Cheese, Fruit Jams, Butter,
Coffee, Decaffeinated Coffee, Tea, Orange Juice

Add White Fish Salad - \$3.00 per person

Beverage Break - \$5.95 Offsite - \$6.45Coffee, Decaffeinated Coffee, Hot Tea, Assorted Canned Soda, Bottled
Water, Iced Tea**Sweet Break - \$7.95 Offsite - \$8.45**

Selection of Fresh Baked Cookies, Brownies and Assorted Whole Fruit

Antipasti Platter - \$12.95 Offsite - \$13.70Selection of Flat Breads, Crostini, Prosciutto, Capicola, Pepperoni,
Smoked Provolone, Fresh Mozzarella, Asiago and Olive Tappanade**Healthy Break - \$6.95 Offsite - \$7.45**

Selection of Granola bars, Nutri-Grain Bars, Yogurt, Assorted Whole Fruit

Sundae Bar - \$8.50 Not offered OffsiteMake Your Own Sundae Complete with Chocolate and Vanilla Ice Cream,
Hot Caramel, Hot Fudge and Assorted Toppings**ACCOMPANIMENTS**

Assorted Mini Boxes of Cereal with Milk - \$3.25 Offsite - \$3.75

Basket of Whole Fruit (20 pieces) - \$32.95 Offsite - \$34.20

Assorted Individual Yogurts - \$3.25 Offsite - \$3.75

Cookies by the dozen - \$10.95 Offsite - \$10.95

Donuts by the dozen - \$16.95 Offsite - \$17.70

Danishes by the dozen - \$23.95 Offsite - \$24.95

Muffins by the dozen - \$16.95 Offsite - \$16.95

Brownies by the dozen - \$10.95 Offsite - \$11.45

Granola Bars by the dozen - \$14.95 Offsite - \$15.95

Bagels with Flavored Cream Cheese & Fruit Jams by the dozen - \$ 16.95

Offsite - \$17.70

Fresh Fruit Cup - \$4.95 Offsite - \$5.45

BEVERAGES

Assorted Canned Soda - \$2.25 on consumption Offsite - \$2.75
Bottled Soda - \$2.85 on consumption Offsite - \$3.35
Bottled Water - \$2.00 on consumption Offsite - \$2.50
Fruit Punch Fountain - \$25.00 per gallon Offsite - \$26.00
Coffee, Decaffeinated Coffee, Tea by the pot - \$9.95 Offsite - \$10.45
Small Canned Juices - \$3.45

SOUPS

Added to buffets or sit down dinner; priced per person

Chicken Noodle Soup - \$4.00 Offsite - \$4.50
Italian Wedding Soup - \$5.00 Offsite - \$5.50
Minestrone - \$5.00 Offsite - \$5.50
Beef Barley - \$5.00 Offsite - \$5.25
French Mushroom Soup - \$5.50 Offsite - \$6.00
New England Clam Chowder - \$5.50 Offsite - \$6.00

SALADS

Caesar Salad - \$7.95 Offsite - \$8.45

Chopped Romaine lettuce tossed with our homemade Caesar dressing and Focaccia croutons

Add Grilled Chicken - \$3.75 Offsite - \$4.00

Add Grilled Shrimp or Salmon - \$6.00 Offsite - \$6.25

Spinach Salad - \$8.95 Offsite - \$9.45

Tossed fresh Spinach, Endive, Bacon, Red Onion, Tomatoes, Bleu Cheese and Focaccia croutons in a zesty vinaigrette

Grilled Chicken Salad - \$9.95 Offsite - \$10.45

Fresh Mesclun Greens, Tomatoes, Cucumbers, Red Onion and Choice of Grilled, Cajun, or Buffalo Chicken

Steak Salad - \$14.95 Offsite - \$15.70

Sliced, seared Steak on Mesclun Greens, Endive, Radicchio, Tomatoes, Herb Crostini and a balsamic vinaigrette

Chef Salad - \$11.95 Offsite - \$12.70

Julienned Turkey, Ham, and Cheese with fresh Vegetables and Hard-boiled Egg served over crisp salad greens with choice of dressings

Crab Cake - \$14.95 Offsite - \$15.70

100% Lump Crab Cake baked to a golden brown on a bed of Greens with Tomato, Cucumbers and Onion

Grilled Salmon Nicoise - \$11.95 Offsite - \$12.70

Salmon fillet grilled and served on Spring Greens with roasted Tomato, Black Olives, Green Beans, shaved Onion and Hard Boiled Egg

SANDWICHES

Served with Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Crown Club - \$9.25 Offsite - \$9.75

Turkey, Ham, Bacon, Swiss Cheese, Lettuce and Tomato on 3 Toast Slices and served with homemade Potato Chips or French Fries and Dill Pickle Spear

French Connection - \$9.25 Offsite - \$9.75

A flaky Croissant filled with your choice of fresh salad (Ham, Tuna or Chicken) with Lettuce and Tomato. Served with homemade Potato Chips or French Fries and Dill Pickle Spear

Reuben - \$9.25 Offsite - \$9.75

Corned Beef and Sauerkraut grilled on Marble Rye with Swiss Cheese and a special sauce. Served with homemade Potato Chips or French Fries and Dill Pickle Spear

Crown Burger - \$8.50 Offsite - \$9.00

8 oz. Flame-broiled Burger, served with Lettuce, Tomato, Pickle and Onion on a Kaiser Roll with French Fries or homemade Potato Chips
Add Bacon and Cheese - \$1.00 additional

Turkey BLT - \$8.95 Offsite - \$9.45

Sliced Turkey, Bacon, Lettuce, Tomato and Mayonnaise on your choice of Toast. Served with homemade Potato Chips or French Fries and Dill Pickle Spear

PLATED LUNCHESES

Served with Salad, Starch, Vegetable, Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Buttermilk Fried Chicken - \$11.95 Offsite - \$12.70

Marinated in Buttermilk, floured and fried

Oven Roasted Turkey & Stuffing - \$12.95 Offsite - \$13.70

Oven roasted Turkey served with Stuffing

Garlic Parsley Beef Tips - \$13.95 Offsite - \$14.70

Beef Tips in a Wine, Garlic and Parsley Sauce, served over Rice

Marinated Hanger Steak - \$13.95 Offsite - \$14.70

Grilled to perfection and served with a Mushroom Sauce

Chicken Champagne - \$12.95 Offsite - \$13.70

Boneless Breast of Chicken sautéed and topped with a light Champagne Cream Sauce

Grilled Atlantic Salmon Fillet - \$14.95 Offsite - \$15.70

On a bed of julienned Vegetables with a Citrus Butter Sauce

Lemon Cod - \$13.95 Offsite - \$14.70

Cold water Cod Fillet crusted with Lemon Panko Bread Crumbs

Romano Chicken \$12.95 Offsite - \$13.70

Boneless Breast of Chicken dipped in an Herbed & Romano Egg Batter, sautéed and served with creamy Pesto Sauce

Traditional Homemade Meatloaf - \$11.95 Not offered Offsite

Fresh Ground Beef with Herbs and Spices

Traditional Beef Stroganoff - \$13.95 Offsite - \$14.70

Diced Sirloin with Pearl Onions and Mushrooms

Grilled Marinated Chicken Breast - \$12.95 Offsite - \$13.70

Marinated with Olive Oil and fresh Herbs and grilled

Traditional Homemade Meat, Cheese or Vegetable Lasagna - \$13.95

Offsite - \$14.70

BOXED LUNCHES

Served with Beverage (Canned Soda or Bottled Water), Apple, Pickle, Cookies, and Potato Chips or Pretzels

Chicken Caesar Wrap - \$10.95 Offsite - \$11.45

Grilled Chicken tossed with Julienned Romaine, Bacon, Tomato, Parmesan Cheese, Caesar dressing and rolled in a Spinach Wrap. Served with Pasta Salad

Italian Sub - \$11.95 Offsite - \$12.45

Build your own sub with choice of cheese (Swiss, Cheddar, American or Provolone) and choice of two meats (Roast Turkey, Ham, Pastrami or Roast Beef), Lettuce, Tomato, and Onion. Served on a Sub Roll with Italian Vinaigrette on the side.

Ham & Cheese Sandwich - \$10.95 Offsite - \$11.45

With Lettuce, Tomato and Honey Mustard on Kaiser Roll.
Served with Pasta Salad

LUNCH BUFFETS

Requires a minimum of 20 people

Served with Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Johnstown Buffet - \$13.95 Offsite - \$14.70

- Tossed Salad or Soup du Jour
- Choice of two Entrees from Buffet Selection
- Roasted Red Skin Potatoes or Mashed Potatoes and Gravy
- Seasonal Vegetable
- Rolls and Butter
- Chef's Choice of Dessert

Italian Buffet - \$14.95 Offsite - \$15.70

- Choice of Minestrone or Caesar Salad
- Choice of Stuffed Shells or Rigatoni Marinara
- Choice of Chicken Parmesan, Meatballs Parmesan or Sausage, Peppers and Onions
- Seasonal Vegetable
- Rolls and Butter
- Chef's Choice of Dessert

Soup and Salad Buffet - \$11.95 Offsite - \$12.70

- Chef's Choice Soup du Jour
- Tossed Salad with Baby Field Greens, choice of two Dressings
- Caesar Salad
- Classic Toppings
- 2 Chef's Mediterranean Marinated Salads
- Herb Grilled Chicken Strips
- Cookies and Brownies
- Rolls and Butter

Working Lunch Buffet - \$12.95 Offsite - \$13.70 (Minimum of 10 people)

- Cup of our Soup du jour or Pasta Salad
- International assortment of Breads, Wraps, Meats, Cheeses, Grilled Vegetables, Relish Tray and Condiments
- Fresh Fruit
- Fresh baked Cookies

DINNER MENUS

- Allow your guests to choose between two entrees for an additional \$1.00 per person
- Add a second dessert choice for an additional \$1.00 per person
- All Beef is cooked to Medium unless specified.
- All Plated Dinners available for a maximum of 50 people for Offsite events.

COMBINATION PLATED DINNERS

Served with Mixed Garden Salad or Fruit Cup, fresh Seasonal Vegetables, Potato, Dinner Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Medallion of Filet and Crab Stuffed Shrimp - \$28.95 Offsite - \$29.95

4 oz. Filet and two 100% Jumbo Lump Crab Stuffed Shrimp

Medallion of Filet and Crab Stuffed Lobster Tail - \$36.95 Offsite - \$38.20

4 oz. Filet and 6 oz. Lump Crab Stuffed Cold Water Lobster Tails

Hanger Steak & Crab Cake - \$29.95 Offsite - \$30.95

Marinated Hanger Steak, with a Mushroom Sauce and 100% Jumbo Lump Crab Cake

Chicken & Crab Stuffed Shrimp - \$25.95 Offsite - \$26.95

Boneless Chicken Breast laced with a Roasted Pepper Sauce, Two 100% Jumbo Lump Crab Stuffed Shrimp

Chicken Champagne & Grilled Hanger Steak - \$22.95 Offsite - \$23.95

Chicken Breast with a Creamy Champagne Sauce and grilled Hanger Steak with Wild Mushroom Sauce

PLATED DINNERS

Served with Mixed Garden Salad or Fruit Cup, fresh Seasonal Vegetables, Potato, Dinner Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Grilled Hanger Steak - \$18.95 Offsite - \$19.95

Marinated Hanger Steak, grilled to perfection and served with a Mushroom Sauce

Herb Roasted Pork Loin - \$20.95 Offsite - \$21.95

With zesty Sautéed Apples and Raisins.

Prime Rib of Beef - \$26.95 Offsite - \$27.95 (Minimum of 15 people)

Slow roasted Prime Rib served with jus rosti and Creamed Horseradish.

Veal Marsala - \$25.95 Offsite - \$26.95

Milk fed Veal Cutlets lightly sautéed and served in a Marsala Wine Sauce

Veal Piccata - \$25.95 Offsite - \$26.95

Milk fed Veal Cutlets sautéed with White Wine, Lemon and Caper Sauce

Rosemary Lamb Chops - \$29.95 Offsite - \$31.20

Rosemary and Garlic Roasted Double Cut Lamb Chop with a Natural Lamb jus

Grilled Salmon Fillet- \$23.95 Offsite - \$24.95

Atlantic Salmon served your way

Signature Crab Cakes - \$26.95 Offsite - \$27.95

100% Jumbo Lump Crab Meat served with Chive Remoulade

Filet Mignon - \$29.95 Offsite - \$31.20

8 oz Filet served with a Maderia Essence

Dayboat Cod - \$19.95 Offsite - \$20.95

Cod Fillet served your way

Chicken Florentine - \$21.95 Offsite - \$22.95

Rolled Chicken with Spinach, Mozzarella and Roasted Peppers

Chicken Milanese - \$21.95 Offsite - \$22.95

Lightly Breaded Chicken Breast with Citrus Butter

Homemade Three Meat Meatloaf - \$16.95 Offsite - \$17.95

Fresh Ground Sirloin, Veal and Pork with Herbs and Spices

Beef Stroganoff with Mushrooms - \$18.95 Offsite - \$19.95

Diced Tenderloin with Pearl Onions and Mushrooms in a light Demi Cream Sauce

Traditional Homemade Lasagna - \$18.95 Offsite - \$19.95

Your Choice of Meat, Cheese or Vegetable served with Tossed Salad

Traditional Stuffed Chicken Breast - \$18.95 Offsite - \$19.95

Chicken Breast served with a Bread Stuffing

Chicken Cordon Bleu - \$20.95 Offsite - \$21.95

Chicken Breast with Smoked Ham and Jarlsburg Cheese with a Sherry Cream Sauce

CREATE YOUR OWN DINNER BUFFET *Requires a minimum of 25 people*

Holiday Inn Original - \$20.95 Offsite - \$21.95

- 2 Entrée Selections
- 2 Salads
- 1 Vegetable
- 1 Starch
- 1 Dessert

Bedford Buffet - \$23.95 Offsite - \$24.95

- 3 Entrée Selections
- 2 Salads
- 1 Vegetable
- 1 Starch
- 1 Dessert

Executive Buffet - \$27.95 Offsite - \$28.95 *(carving fee of \$25.00 per hour additional)*

- 2 Entrée Selections
- 1 Carving Station of Roast Turkey, Honey Baked Ham or Roast Pork
- 2 Salads
- 1 Vegetable
- 1 Starch
- 1 Dessert

BUFFET ENTREE SELECTIONS

- Chicken Parmesan
- Chicken Champagne
- Chicken Marsala
- Chicken Florentine (with Spinach, Mozzarella, Roasted Peppers and Vodka Sauce)
- Roast Turkey with Gravy
- Chicken Milanese (with Citrus Butter)
- Chicken Romano
- Grilled Hanger Steak with a Wild Mushroom Sauce
- Beef tips in a Sherry Portobello Sauce
- Garlic Parsley Beef Tips (Stew of Beef, Wine, and Garlic)
- Country Style Cajun Pork Roast
- Roasted Pork with zesty Sautéed Apples and Raisins
- Honey Mustard Glazed Ham
- Rollatini of Sole (stuffed with a Seafood Mix on a bed of Lobster Sauce)
- Seafood Newburg
- Mussels in a White Wine Garlic Sauce
- Scampi Primavera served over Pasta (Shrimp and Market Select Vegetables)
- Tri-Colored Tortellini with Sweet Peas, Apple Wood Smoked Bacon
in a Creamy Parmesan Sauce
- Rigatoni with Bolognese Sauce
- Pasta Marinara
- Penne with Pesto Cream
- Fusilli with Fresh Tomato, Basil, Pine Nuts and Olive Oil

BUFFET SALAD SELECTIONS

- House Mixed Green Salad with House Dressing
- Fresh Fruit Salad
- Caesar Salad
- Antipasta Salad
- Sweet and Savory Cole Slaw
- Country Style Potato Salad
- Italian Style Pasta Salad
- Creamed Cucumbers with Dill and Red Onion

Add the following salads for an additional \$1.00 per person

- Chopped Greek Salad
- Spinach Salad (tossed fresh Spinach, Endive, Bacon, Red Onions, Tomatoes, Bleu Cheese and Focaccia Croutons in a Zesty Vinaigrette)
- Pasta Pignolata (tossed Pasta with Pine Nuts, fresh Brasil, Tomatoes, Broccoli, fresh Mozzarella, Onions and Olive Oil)
- Arugula Salad (tossed Walnuts, Stilton Cheese drizzled with Pomegranate Vinaigrette)

BUFFET VEGETABLE SELECTIONS

- String Beans (add Almondine \$1.00 per person)
- Broccoli and Cauliflower au Gratin
- Peas and Corn
- Glazed Carrots
- Grilled Vegetable Medley
- Basil Gratin Tomato
- Chef's Fresh Seasonal Vegetable
- Roasted Root Vegetables

BUFFET STARCH SELECTIONS

- Whipped Potatoes with Gravy
- Whipped Garlic Potatoes
- Parsley Red Bliss Potatoes
- Rosemary Roasted Potatoes
- Gratin of Potatoes
- Herbed Rice Pilaf
- Buttered Noodles
- Rainbow Rotini with Olive Oil, Garlic, and Parmesan

BUFFET DESSERT SELECTIONS

- Cheese Cake (Toppings available for \$1.50 additional per person)
- Carrot Cake
- Strawberry Cloud
- German Chocolate Cake
- Chocolate Mousse Cake
- Red Velvet
- Ice Cream
- Apple Pie
- Blueberry Pie
- Chocolate Mousse

- Profiteroles (Cream Puffs with a Pastry Cream Filling on Chocolate sauce)
- Homemade Apple Crisp
- Mini Dessert Selection (Bite-size Petit Fours) additional \$2.50 per person, Offsite - \$2.75
- Dessert Buffet Extravaganza: Select 3 Desserts - additional \$2.95 per person, Offsite - \$3.25

HORS D'OEUVRES

- All prices are for 50 pieces of each hors d'oeuvre.
- We recommend approximately 6-8 pieces per person.

HOT HORS D'OEUVRES (ONSITE PRICING LEFT COLUMN, OFFSITE RIGHT COLUMN)

\$ 72.00	\$ 73.25	Cocktail Franks in Pastry
\$ 49.00	\$ 50.25	Chicken Quesadilla Rolls with Salsa
\$ 48.00	\$ 49.25	Vegetable Spring Rolls with Pear Sweet & Sour Sauce
\$ 49.00	\$ 50.25	Ham & Cheese Puffs
\$ 69.00	\$ 70.25	Blackened Chicken Strips served over Red Onion Marmalade
\$ 64.00	\$ 65.25	Buffalo, Garlic or Blackened Chicken Wings with Assorted Dips
\$ 53.00	\$ 54.25	Hummus with Pita
\$ 62.00	\$ 63.25	Chicken Skewers with Peanut Sauce
\$ 62.00	\$ 63.25	Sweet & Sour Pineapple Sesame Chicken
\$ 70.00	\$ 71.25	Sliced Smoked Kielbasa in Honey
\$ 59.00	\$ 60.25	Swedish Meatballs
\$ 70.00	\$ 71.25	Mini Quiche Lorraine
\$ 72.00	\$ 73.25	Jalapeno Stuffed Peppers
\$ 79.00	\$ 80.25	Breaded Chicken Fingers
\$ 89.00	\$ 90.25	Hot Spinach Artichoke Dip with Pita Chips
\$ 82.00	\$ 83.25	Brie with Honey Mustard and Walnuts in Phyllo Dough
\$ 82.00	\$ 83.25	Shrimp Egg Rolls
\$ 115.00	\$116.25	Spicy Hot Crab Dip with Crostini's
\$ 105.00	\$106.25	Chicken & Artichoke Skewers with Dijon Sauce
\$ 129.00	\$130.25	Crab Stuffed Mushrooms
\$ 132.00	\$133.25	Scallops Wrapped in Bacon
\$ 132.00	\$133.25	Mini Crab Cakes with Anglaise Sauce
\$ 129.00	\$130.25	Salmon Pinwheels
\$ 126.00	\$127.25	Prosciutto, Red Peppers and fresh Mozzarella on Focaccia
\$ 132.00	\$133.25	Teriyaki Beef or Chicken Kabobs with Pepper, Onion, Pineapple
\$ 149.00	\$150.25	Mini Beef Wellingtons

COLD HORS D'OEUVRES (ONSITE PRICING LEFT COLUMN, OFFSITE RIGHT COLUMN)

\$ 49.00	\$ 50.25	Balsamic Glazed Roasted Vegetables on Focaccia
\$ 39.00	\$ 40.25	Stuffed Celery with Bleu Cheese
\$ 44.00	\$ 45.25	Focaccia (light Italian pizza bread with select toppings)
\$ 69.00	\$ 70.25	Strawberries Stuffed with Boursin Cheese
\$ 69.00	\$ 70.25	Melon and Prosciutto
\$ 59.00	\$ 60.25	Tomato and Mozzarella Crostini
\$ 79.00	\$ 80.25	Cherry Tomatoes Filled with Smoked Trout Mousse
\$ 70.00	\$ 71.25	Sugar Cured Ham & Asparagus Rolls
\$ 68.00	\$ 69.25	Mushroom Caps Stuffed with Boursin Cheese
\$ 69.00	\$ 70.25	Salmon Mousse in Endive Barquettes
\$ 63.00	\$ 64.25	Fresh Fruit Kabobs with Honey Yogurt Dip
\$ 82.00	\$ 83.25	Assorted Tea Sandwiches
\$ 47.00	\$ 48.25	Deviled Eggs
\$ 79.00	\$ 80.25	Deviled Eggs with Cavier

Market Price Jumbo Shrimp Cocktail with Cocktail Sauce

Market Price Peel N' Eat Shrimp in a Cajun Boil

Chef's Speciality hors d'Oeuvres upon request

SPECIALTY HORS D'OEUVRES

Market Select Bouquetier of fresh Seasonal Vegetables and selection of homemade Dips

- Small Tray (serves up to 50 people) \$ 95.00 Offsite - \$ 96.25
- Medium Tray (serves 51-125 people) \$170.00 \$171.25
- Large Tray (serves 126-200 people) \$245.00 \$246.25

International Cheese Tray with Assorted Crackers and Mustard

- Small Tray (serves up to 50 people) \$100.00 Offsite - \$101.25
- Medium Tray (serves 51-125 people) \$175.00 \$176.25
- Large Tray (serves 126-200 people) \$250.00 \$251.25

Seasonal Fruit Tray with Dip

- Small Tray (serves up to 50 people) \$100.00 Offsite - \$101.25
- Medium Tray (serves 51-125 people) \$175.00 \$176.25
- Large Tray (serves 126-200 people) \$250.00 \$251.25

CHEF STATIONS

- Carved to order by our professional uniformed culinary experts.
- All station setups require a chef fee of \$35.00 per chef per hour, Offsite- \$36.00.

Steamship Round of Beef

- Extra Large (serves 125 - people) \$425.00 Offsite - \$426.25

Roasted Hanger Steak

- Medium (serves 50 people) \$275.00 Offsite - \$276.25
- Large (serves 100 people) \$395.00 \$396.25

Roasted Tenderloin of Beef

- Small (serves 25 people) \$350.00 Offsite - \$351.25
- Medium (serves 50 people) \$490.00 \$491.25

Herb Roasted Pork Loin

- Medium (serves 50 people) \$225.00 Offsite - \$226.25
- Large (serves 100 people) \$325.00 \$326.25

Whole Roasted Turkey

- Medium (serves 50 people) \$225.00 Offsite - \$226.25
- Large (serves 100 people) \$325.00 \$326.25

Slow Roasted Prime Rib of Beef

- Medium (serves 50 people) \$490.00 Offsite - \$491.25
- Large (serves 100 people) \$835.00 \$836.25

Black Oak, Pommeray and Brown Sugar Baked Ham

- Medium (serves 50 people) \$225.00 Offsite - \$226.25
- Large (serves 100 people) \$325.00 \$326.25

Manned Pasta Bar - \$7.25 Offsite - \$7.75

Assorted Pasta, Sauces and Toppings added to any meal

- Station setup requires a chef fee of \$35.00 per chef per hour, Offsite - \$36.00

Mexican Fajita and Taco Bar - \$7.25

Tacos and Fajitas Made-to-Order, assorted Toppings, Refried Beans, Fried Rice, Nacho Chips and Cheese added to any meal

CHAMPAGNE & WINE TOASTS

Requires a minimum of 25 people

Champagne Toast

- House Champagne \$3.25 per glass
- Premium Champagne \$6.25 per glass
- Mimosa \$4.95 per glass

Wine Toast

- Wine Toast \$4.95 per glass
Featuring: White Zinfandel, Chardonnay, Cabernet Sauvignon or Merlot
- Premium Wine \$6.25 per glass
Featuring: Copperidge White Zinfandel, Chardonnay, Cabernet Sauvignon & Merlot

BAR SERVICE

- All bar setups require a bartender fee of \$35.00 per bartender per hour
- The Holiday Inn does not provide service of shots in our banquet bar service
- Prices are per person for a maximum of 4 hours
- Requires a minimum of 30 people
- Includes unlimited professional beverage service including cocktails, bottled beer, wine by the glass, fountain soda, bottled water and all appropriate mixers and garnishes
- Paid for on a per person / per hour basis
- Alcohol not available Offsite

House brands

- \$8.75 per person for the first hour
- \$5.25 per person for each additional hour

Includes house brand liquors, domestic bottled beer & varietal wines

Call Brands

- \$9.75 per person for the first hour
- \$6.25 per person for each additional hour

Includes call brand liquors, domestic bottled beer, limited premium bottle beer and varietal wines by Copperidge

Premium Brands

- \$10.75 per person for the first hour
- \$7.25 per person for each additional hour

Includes call brand and premium brand liquors, domestic and premium bottled beers and varietal wines

Host Bars

- Paid for by the host on a per drink / consumption basis.
- All charges are determined by the type of liquor consumed; please ask for a listing of drink prices.
- Minimum of 50 people.

Cash Bars

- Allows guests to purchase drinks on an individual basis.
- All charges are determined by the type of liquor consumed.
- Ask the Sales Office for a listing of drink prices.
- Minimum of 50 people.

For additional per drink/bottle pricing, please ask your sales representative

WINE DECK MENUS

Custom created menus with pairings of gourmet food and wine from our Wine Spectator Award-winning wine list. The imagination is your only limitation.

Bottled Wines

- Available for private parties

- NOTES -

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CROWN AMERICAN HOTELS