



Holiday Inn[®]

ORLANDO SW - CELEBRATION AREA

2016

*Holiday Inn Orlando
SW-Celebration Area*



Holiday Party Menus

Buffet Breakfast

All Buffet Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas with Lemon and Assorted Chilled Juices

(Based upon a minimum of 25 people)



St. Tropez

Sliced Fresh Seasonal Fruit

Fluffy Scrambled Eggs

Crisp Bacon and Sausage Links

Breakfast Potatoes

Assorted Breakfast Pastries

Sweet Butter and Fruit Preserves

\$17.95 per person



Cape Town

Sliced Fresh Seasonal Fruit Display

Assorted Cereals with Whole and Non-Fat Milk

Fluffy Scrambled Eggs

Whole Milk Pancakes with Warm Maple Syrup

Crisp Bacon and Sausage Links

Biscuits and Gravy

Assorted Breakfast Pastries

Sweet Butter and Fruit Preserves

\$19.95 per person



Venice

Sliced Seasonal Fresh Fruit Cascade

Assorted Cereals with Whole and Non-Fat Milk

Assorted Individual Yogurts with Healthy Toppings

Bagels with Cream Cheese

Assorted Breakfast Pastries

Sweet Butter and Preserves

Fluffy Scrambled Eggs

Your Choice of Two of the Following:

Belgian Waffles with Fruit Topping and Maple Syrup

Biscuits and Gravy

Southwest Style Breakfast Potatoes

Crisp Bacon and Sausage Links

\$21.95 per person

Hors d'oeuvres

When designing your menu, we recommend a minimum of eight hors d'oeuvres pieces per guest for a one-hour reception

Hot Hors d'oeuvres

<i>Oriental Spring Rolls with Duck Sauce</i>	<i>\$195.00 per 50 pieces</i>
<i>Chicken Tenders with Honey Mustard Sauce</i>	<i>\$175.00 per 50 pieces</i>
<i>Quesadillas (Chicken, Beef, and Cheese)</i>	<i>\$195.00 per 50 pieces</i>
<i>Buffalo Chicken Wings</i>	<i>\$115.00 per 50 pieces</i>

Seafood Hors d'oeuvres

<i>Jumbo Shrimp with Cocktail Sauce</i>	<i>\$225.00 per 50 pieces</i>
<i>Coconut Shrimp with Fruit Salsa</i>	<i>\$235.00 per 50 pieces</i>
<i>Fried Grouper Tenders with Remoulade Sauce</i>	<i>\$175.00 per 50 pieces</i>
<i>Mini Crab Cakes</i>	<i>\$195.00 per 50 pieces</i>

Cold Hors d'oeuvres

<i>Assorted Finger Sandwiches</i>	<i>\$135.00 per 50 pieces</i>
<i>Tortilla Chips and Salsa</i>	<i>\$19.95 per pound</i>
<i>Potato Chips and Onion Dip</i>	<i>\$19.95 per pound</i>
<i>Deviled Eggs</i>	<i>\$115.00 per 50 pieces</i>

Displays

<i>Antipasto Tray</i>	<i>\$9.50 per person</i>
<i>International Cheese Display</i>	<i>\$6.75 per person</i>
<i>Fresh Vegetable Crudité</i>	<i>\$5.25 per person</i>
<i>Fresh Seasonal Fruit Mirror</i>	<i>\$6.75 per person</i>

Holiday Party Lunch Buffet

The Deli Board

Tossed Green Salad

Deli Board Selections to include

*Roast Beef, Smoked Turkey Breast, Honey Ham, Genoa Salami, Cheddar
& Baby Swiss Cheeses*

Deluxe Relish Tray to include

*Lettuce, Tomato, Onion, Pepperocinis, Cherry Tomatoes, Dill Pickles,
Stone-Ground Mustard & Mayonnaise*

Assorted Deli Breads and Rolls

Potato Chips

Assortment of Desserts

Iced Tea with Lemon

Freshly Brewed Coffee

Decaffeinated Coffee

\$23.95 Per Person

Italiano

Cold Display Choice of Two: Sautéed

Zucchini and Tomato Salad

Farfalle Pasta with Calamata Olives and Feta Cheese

Marinated Antipasto Salad

Caesar Salad with Fresh Grated Parmesan Cheese

Hot Entrees Choice of Two:

Chicken Piccata

Pan Seared Chicken Gorgonzola

Stuffed Shells Parmesan Grilled

Italian Sausage

Pan Seared Salmon

Accompaniments Choice of Two:

Mediterranean Rice Pilaf

Sautéed Fresh Vegetables

Penne Pasta with Olive Oil and Fresh Herbs

Tortellini Alfredo

Fresh Baked Rolls and Butter

Assorted Italian Desserts

Iced Tea with Lemon, Freshly Brewed Coffee, and Decaffeinated Coffee

\$34.95 Per Person

Holiday Party Plated Lunch

Chicken Napoli

*Seared Chicken Breast in a Parmesan and Romano Crust with a
Sun Dried Tomato Coulis*

Pesto Penne Pasta and Fresh Seasonal Vegetables

\$27.95 per person

Roasted Pork Loin

With Cracked Peppercorn Sauce

\$29.95 per person

Grilled Mahi-Mahi

With Island Sauce

\$35.95 per person

Petit Filet Mignon

With Cabernet Reduction

\$35.95 per person

*All of the above entrees are served with Dessert of the Day, Iced Tea with
Lemon, Freshly Brewed Coffee, and Decaffeinated Coffee*

Hors d'oeuvres

When designing your menu, we recommend a minimum of eight hors d'oeuvres pieces per guest for a one-hour reception

Hot Hors d'oeuvres

<i>Oriental Spring Rolls with Duck Sauce</i>	<i>\$195.00 per 50 pieces</i>
<i>Chicken Tenders with Honey Mustard Sauce</i>	<i>\$175.00 per 50 pieces</i>
<i>Quesadillas (Chicken, Beef, and Cheese)</i>	<i>\$195.00 per 50 pieces</i>
<i>Buffalo Chicken Wings</i>	<i>\$115.00 per 50 pieces</i>

Seafood Hors d'oeuvres

<i>Jumbo Shrimp with Cocktail Sauce</i>	<i>\$225.00 per 50 pieces</i>
<i>Coconut Shrimp with Fruit Salsa</i>	<i>\$235.00 per 50 pieces</i>
<i>Fried Grouper Tenders with Remoulade Sauce</i>	<i>\$175.00 per 50 pieces</i>
<i>Mini Crab Cakes</i>	<i>\$195.00 per 50 pieces</i>

Cold Hors d'oeuvres

<i>Assorted Finger Sandwiches</i>	<i>\$135.00 per 50 pieces</i>
<i>Tortilla Chips and Salsa</i>	<i>\$19.95 per pound</i>
<i>Potato Chips and Onion Dip</i>	<i>\$19.95 per pound</i>
<i>Deviled Eggs</i>	<i>\$115.00 per 50 pieces</i>

Displays

<i>Antipasto Tray</i>	<i>\$9.50 per person</i>
<i>International Cheese Display</i>	<i>\$6.75 per person</i>
<i>Fresh Vegetable Crudités</i>	<i>\$5.25 per person</i>
<i>Fresh Seasonal Fruit Mirror</i>	<i>\$6.75 per person</i>

Holiday Party Dinner Buffet

Traditions

Vegetable Garden Salad

Entrees (Choice of Two)

Sliced Roasted Turkey with Dressing

Sliced Ham with Pineapple Sauce

Sliced Roast Sirloin of Beef

Roast Pork Loin with Cracked Peppercorn Sauce

Pernil (Roast Spanish Pork)

Accompaniments (Choice of Two)

Rice Pilaf

Red Skin Mashed Potatoes

Baked Sweet Potatoes with Cinnamon Butter

Garlic Red Potatoes

Black Beans and Rice

Sweet Plantains

Steamed Fresh Vegetable Medley

Freshly Baked Rolls and Butter

Chef's Choice of Dessert

Freshly Brewed Coffee and Decaf

Iced Tea with Lemon

\$39.95 per person

Holiday Party Dinner Buffet

Little Italy

Minestrone Soup

Salad (Choice of One)

Crisp Garden Salad

Caesar Salad

Entrees (Choice of Three)

Baked Ziti

Chicken Parmesan Ravioli

with Marinara Sauce

Chicken Marsala

Fettuccini Alfredo with Blackened Chicken

Vegetables (Choice of One)

Italian Green Beans

Broccoli and Carrots

Zucchini and Squash with Basil Sauce

Antipasto Salad

Garlic Bread and Assorted Rolls

Freshly Brewed Coffee and Decaf

Iced Tea with Lemon

\$38.95 per person

Holiday Party Plated Dinner

Shrimp and Filet

With Herb Butter

\$49.95 per person

Herb Roasted Chicken

With Cranberry Fruit Sauce

\$37.95 per person

Chicken Marsala

with Marsala Wine and Mushroom Sauce

\$37.95 per person

Seared Salmon

With Rosemary Sauce

\$41.95 per person

Vegetarian Stew

On a Bed of Potato Wedges or Pasta

\$29.95 per person

*All of the above entrees include
Chef's Choice of Starch and Vegetable*

Dessert

Choice of One

*Raspberry Cheesecake, Double Layer Chocolate Mousse Cake, Fresh
Berry Shortcake, Black and White Mousse*



*Spirits
(By the Drink)*

<i>Host Bar - By the Drink</i>		<i>Cash Bar</i>	
<i>Call Brand Cocktails</i>	<i>\$7.75</i>	<i>Call Brand Cocktails</i>	<i>\$8.25</i>
<i>Premium Brand Cocktails</i>	<i>\$8.75</i>	<i>Premium Brand Cocktails</i>	<i>\$9.25</i>
<i>Domestic Beer</i>	<i>\$5.75</i>	<i>Domestic Beer</i>	<i>\$6.00</i>
<i>Import Beer</i>	<i>\$6.25</i>	<i>Import Beer</i>	<i>\$6.50</i>
<i>House Wine (glass)</i>	<i>\$8.00</i>	<i>House Wine (glass)</i>	<i>\$8.50</i>
<i>Bottled Water</i>	<i>\$2.75</i>	<i>Bottled Water</i>	<i>\$3.00</i>
<i>Sodas and Juices</i>	<i>\$3.25</i>	<i>Sodas and Juices</i>	<i>\$3.50</i>

*Host Bar
(By the Hour)*

Call Hosted Bar (per person)

*Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Seagram's 7 Whiskey, Jim beam Bourbon, Dewar's Scotch, Jose Cuervo Tequila
Beer: Budweiser, Miller Light, Corona, Heineken*

Wine: House Selection - Merlot, Cabernet, Chardonnay, White Zinfandel

One Hour: \$19.00 Additional Hour: \$14.00

Premium Brand Hosted Bar (per person)

Absolut Vodka, Tanqueray Gin, Bacardi Select Rum, Crown Royal Whiskey, Johnny Walker Black Scotch, Jim Beam Black Bourbon, Jose Cuervo Tradicional

Beer: Budweiser, Miller Light, Corona Heineken

Wine: House Selection - Merlot, Cabernet, Chardonnay, White Zinfandel

One Hour: \$24.95 Additional Hour: \$17.00

Cocktail Punches

*Champagne \$95.00 per gallon Mimosa \$95.00 per gallon
Margarita \$95.00 per gallon Sangria \$110.00 per gallon
\$125.00 bartender set-up fee applies to each bar.*

All Host Bar prices subject to 22% service charge and applicable sales tax.

Cash Bar prices include sales tax and Florida State surcharge. Prices subject to change.