

Holiday Inn Hotel & Suites Clearwater Beach Menu Selection



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Holiday Inn Hotel & Suites Clearwater Beach
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Buffet Style Dinner Selections

Fairway Buffet

\$35.00 plus tax & gratuity

*Sliced London Broil with Mushroom demi-glaçe
Caribbean Chicken
Peel & Eat Shrimp
Choice of Salad and Starch
Chef's Choice of Vegetable
Assorted Rolls and Butter
Iced Tea and Water*

Windward Buffet

\$35.00 plus tax & gratuity

(Chef Carving Fee \$75.00)

*Choice of Chicken Marsala, Picatta or Françoise
Tenderloin of Beef with Horseradish Cream Sauce
Choice of Salad and Starch
Chef's Choice of Vegetable
Assorted Rolls and Butter
Iced Tea and Water*

Yachtsman Seafood Buffet

\$65.00 plus tax & gratuity

*Includes Champagne Toast and Cake Cutting Service
Grilled Mahi-Mahi Filet
Peel and Eat Shrimp & Snow Crab Legs
Piña Colada Chicken or Beef Tenderloin
Served with Drawn Butter, Cocktail Sauce and Lemon Wedges
Choice of Salad and Starch
Chef's Choice of Vegetable
Assorted Rolls and Butter
Iced Tea and Water*

Caribbean Buffet

\$55.00 plus tax & gratuity

*Includes Champagne Toast and Cake Cutting Service
Select Two Meats:
Mojo Marinated Pork Loin, Jerk Chicken,
Creole Tilapia, Sliced Marinated London Broil
Choice of Starch
Chef's Choice of Vegetable
Assorted Rolls and Butter
Iced Tea and Water*

Prices are per person unless otherwise noted and do not include tax and gratuity.

Add \$3.00 per person for buffets with less than 20 people. Add \$3.00 per person for more than two plated meal selections per event.

Vegetarian & Gluten-Free selections available upon request. Pricing is guaranteed up to six months prior to function date.

Revised 03/19/2010

Plated Entree Dinner Selections

*Each plated meal comes complete
with your choice of salad, vegetable, and choice of starch.
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea
Complimentary Champagne Toast*

Salads

Choose Crisp Garden Greens or Caesar Salad

Vegetables

Selection from available seasonal vegetables

Starches

(choose one)

Twice Baked Potato, Garlic Mashed Potatoes, Oven Roasted Herbed Potatoes, or Island Rice Pilaf

Chicken Piccata

\$29.00 plus tax & gratuity

*Breast of Chicken Sautéed in White Wine with Garlic,
Mushrooms, Capers and Shallots,
Completed with a Lemon Butter Sauce*

Caribbean Chicken

\$29.00 plus tax & gratuity

*Sautéed Chicken Breast with Red and Green Bell Peppers & Garlic
Topped with a Puerto Rican Rum and Island Fruit Chutney*

Parmesan Crusted Snapper Fillet

\$33.00 plus tax & gratuity

Fresh fillet baked with a parmesan cheese crust

Sauteed Grouper Platter

\$29.00 plus tax & gratuity

Grouper fillet sautéed in a white wine, garlic and lemon butter sauce

Seared Petite Lamb Chops

\$39.00 plus tax & gratuity

Served with fresh rosemary and herb reduction

Pepper Crusted Prime Rib

\$37.00 plus tax & gratuity

Slow Roasted Prime Rib au jus served with Horseradish Cream Sauce

New York Strip Steak

Market Price

*Grilled Medium and Topped with Garlic Mushrooms
served with a Whiskey Demi Glace*

Bacon Wrapped Filet Mignon

Market Price

*Served with Béarnaise Sauce
(Add \$4.00 to top with Shrimp or Crabmeat)*

Macadamia Nut Crusted Tilapia

\$27.00 plus tax & gratuity

Lightly crusted and baked with Maui onion salsa

Crab Stuffed Salmon

\$33.00 plus tax & gratuity

Served with lemon dill sauce.

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Inclusive Plated Entree Selections

Bar

*Three Hour Open Bar featuring House Brand Liquors
Complimentary Champagne Toast*

Appetizers

(choose four)

Spring Rolls

Crab Stuffed Mushrooms Caps

Mini Smoked Chicken Quesadillas

International Fruit Display

Vegetable Crudités

Chicken or Beef Skewers

Margarita Shrimp

Asparagus Wrapped in Lean Roast Beef or Prosciutto

Meat & Cheese Platter with Fancy Crackers

Scallops Wrapped in Applewood Bacon

Coconut Shrimp with Dipping Sauce

Grouper Nuggets

Salads

(choose one)

Caprese Salad

Tomato & Cucumber Salad

Caesar Salad

House Salad with Choice of Dressings

Main Courses

Caribbean Chicken, Piccata or Marsala - \$85.00

Grilled Salmon in Dijon Lemon Dill Sauce - \$85.00

Parmesan Crusted Snapper - \$95.00

Bacon Wrapped Filet Mignon –market price

Crab Stuffed Grouper in Asiago Sauce - \$95.00

Grilled Honey Lime Mahi Mahi - \$90.00

Pepper Crusted Prime Rib - \$100.00

All entrees are served with:

Choice of twice baked potato, herb roasted potato, island rice or mashed potato

Chefs Choice of Seasonal Vegetables

Assorted Rolls and Butter

Freshly Brewed Regular & Decaffeinated Coffee

Iced Tea

Additional Plate Offerings add \$3.00 per person

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Buffet Dinner Package Number One

\$100.00

Plus tax and gratuity

BAR

Four Hour Open Bar featuring House Brand Liquors,
Domestic and Import Beers, Sodas, Juice, & Bottled Water

Complimentary Champagne Toast

COCKTAIL HOUR

(Appetizers based on 5 per person)

(Choose four from below)

Spring Rolls, Crab Stuffed Mushroom Caps,
Mini Smoked Chicken Quesadillas, Grouper Nuggets,
Scallops wrapped in Apple Bacon, Teriyaki Beef Brochettes,
Coconut Shrimp with Orange Cilantro Sauce, Asian Chicken Skewers
International Fruit and Cheese Display, Vegetable Crudité's with Herb Dip

SALAD

(Choose one of the following)

Crisp Garden Greens with Assorted Dressings
Caesar Salad
Fresh Mozzarella, Tomato, & Basil with Balsamic Vinaigrette
Baby Spinach with crumbled Bleu Cheese and Warm Bacon Vinaigrette

ENTREES

(Choose two of the following)

Carved Pepper Crusted Prime Rib of Beef Au Jus, Carved Turkey Breast,
Roast Pork Loin, Shrimp & Scallops Asiago over Penne Pasta, Chicken Oscar,
Caribbean Chicken, Chicken Marsala, Chicken Francaise,
Grilled Honey Lime Mahi Mahi, Parmesan Crusted Snapper,
or Grilled Raspberry Salmon

ACCOMPANIED BY

(Choose one of the following)

Herb Roasted Potato, Rice Pilaf, Garlic Mashed Potato and
Chefs Choice of Seasonal Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee

Buffet Dinner Package Number Two

\$90.00

Plus tax and gratuity

BAR

Three Hour Open Bar featuring House Brand Liquors,
Domestic and Import Beers, Sodas, Juice & Bottled Water

Complimentary Champagne Toast

COCKTAIL HOUR

(Appetizers based on 5 per person)

(Choose from three below)

Spring Rolls, Crab Stuffed Mushroom Caps,
Mini Smoked Chicken Quesadillas, Grouper Nuggets,
Teriyaki Beef Skewers, Mini Crab Cakes,
Coconut Shrimp with Orange Cilantro Sauce,
Asian Chicken Skewers, International Fruit and Cheese Display,
Vegetable Crudité's with Herb Dip

SALAD

(Choose one of the following)

Crisp Garden Greens with Assorted Dressings
Caesar Salad
Fresh Mozzarella, Tomato, & Basil with Balsamic Vinaigrette
Baby Spinach with crumbled Bleu Cheese and Warm Bacon Vinaigrette

ENTREES

(Choose two of the following)

Sliced London Broil with Sauce Chasseur
Chicken Marsala, Picatta or Françoise
Grilled Honey Lime Tilapia
Lemon Dill Butter Atlantic Salmon

ACCOMPANIED BY

Herb Roasted Potato, Rice Pilaf, Garlic Mashed Potato and
Chefs Choice of Seasonal Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee

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Buffet Dinner Package Number Three

\$118.00

Plus tax and gratuity

BAR

*Four Hour Open Bar featuring Call Brand Liquors,
Domestic & Import Beers, Sodas, Juice & Bottled Water*

Complimentary Champagne Toast

COCKTAIL HOUR

*International Fruit and Cheese Display
Passed Hors D'Oeuvres
Asparagus Tips Wrapped in Lean Roast Beef
Stuffed Mushroom Caps
Vegetable Spring Rolls*

CHOICE OF APPETIZER

(Add \$3.00 per person)

*Citrus Marinated Ceviche
Cocktail Shrimp
Sesame Seared Ahi Tuna Sashimi*

SALAD

(Choose one of the following)

*Crisp Garden Greens with Choice of Dressing
Caesar Salad
Baby Spinach with crumbled Bleu Cheese and Warm Bacon Vinaigrette*

CHOICE OF ENTRÉE

(Choose two of the following)

*Coconut Crusted Mahi Mahi with caramelized plantains, Stuffed Fillet of
Dover Sole with lump crab meat and Chardonnay Citrus Sauce,
Crabmeat Stuffed Black Gulf Grouper, Parmesan Crusted Snapper,
Prime Rib of Beef with Horseradish Cream Sauce*

ACCOMPANIED BY

(Choose one of the following)

*Herb Roasted Potato, Rice Pilaf, Garlic Mashed Potato,
Pasta Alfredo, Pasta Marinara, and
Chefs Choice of Seasonal Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee*

Hors d'oeuvres Party Package Number Four

\$80.00

Plus tax and gratuity

BAR

*Three Hour Open Bar featuring House Brand Liquors,
Domestic & Import Beers, Sodas, Juice & Bottled Water*

*Complimentary Champagne Toast
Two Hours of Passed and Stationary Hors D'oeuvres*

COLD HORS D'OEUVRES

(Choose three of the following)

*International Fruit and Cheese Display
Vegetable Crudités with Herb Dip
Deluxe Antipasti Platter
Shrimp Cocktail Platter
Assorted Finger Sandwiches
Smoked Fish Spread with Assorted Crackers
Asparagus Wrapped in Prosciutto
Chocolate Fountain with Fresh Fruit*

HOT HORS D'OEUVRES

(Choose four of the following)

*Baked Brie En Croute
Smoked Chicken Quesadilla
Coconut Shrimp
Petite Crab Cakes
Asian Chicken Skewers
Grouper Nuggets
Teriyaki Beef Skewers
Vegetable Spring Rolls*

CHEF'S STATION

(*Additional \$75.00 Carving Fee Required)

*Penne Pasta Station with Chef's Selection of Two Sauces
Carved Steamship of Beef (Minimum 75 people please)
Carved Tenderloin of Beef
Roast Breast of Turkey
Glazed Pit Ham
Caribbean Pork Loin*

ACCOMPANIED BY

Freshly Brewed Regular & Decaffeinated Coffee

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Hors d'oeuvres & Carving Stations

COLD HOR D'OEUVRES (Priced per 50 pieces)

- Cucumber Rounds with Herbed Garlic Cream Cheese* \$70.00
- Deviled Eggs* \$50.00
- Margaritaville Shrimp Cocktail* \$150.00
- Assorted Finger Sandwiches* \$70.00
- Potato Chips with Ranch Dip (Serves 25 people)* \$30.00
- Pretzels and Mixed Nuts (Serves 25 people)* \$35.00
- Smoked Fish Spread Mold with Assorted Crackers* \$75.00
- Balsamic Marinated Asparagus Wrapped in Prosciutto* \$95.00
- Balsamic Marinated Asparagus Wrapped in Roast Beef* \$105.00
- Smoked Salmon Platter* \$95.00
- Crudités with Dipping Sauce* \$75.00

HOT HOR D'OEUVRES (Priced per 50 pieces)

- Seafood Stuffed Mushroom Caps* \$95.00
- Egg Rolls with Sweet and Sour Sauce* \$100.00
- Swedish Meatballs* \$70.00
- Grouper Nuggets* \$95.00
- Scallops Wrapped in Bacon* \$150.00
- Peel N Eat Shrimp* \$125.00
- Coconut Shrimp with Orange Cilantro Sauce* \$135.00
- Spinach & Artichoke Dip with Assorted Crackers* \$75.00
- Crab & Artichoke Dip with Assorted Crackers* \$85.00
- Chicken Wings Buffalo Style with Celery & Bleu Cheese* \$75.00
- Petite Crab Cakes* \$125.00
- Smoked Chicken Quesadillas* \$120.00
- Chicken, Beef or Seafood KeBob* \$120.00

CARVING STATIONS Serves 25-35 Guests Carver Fee of \$75.00

- Roast Beef Tenderloin, Market Price*
- Prime Rib of Beef, \$275.00*
- Roast Top Round of Beef, \$175.00*
- Virginia Smoked Ham, \$125.00*
- Boneless Breast Of Turkey, \$125.00*

(Served with Appropriate Condiments)

DISLAY PLATTERS Serves 25 to 35 Guests

*Deluxe Cheese Tray with Assorted Domestic Cheeses and Crackers,
Garnished With Seasonal Fruit*
\$85.00

Fresh Tropical & Seasonal Fruit Display
\$95.00

*Seasonal Crisp Vegetables
(Broccoli, Cauliflower, Carrots, Celery, Zucchini)
Served with Chef's Special Garden Dressing*
\$75.00

*Antipasto Platter
Selection of Olives, Greek Peppers, Tomatoes, Roasted Peppers,
Assorted Cheeses & Italian Meats*
\$95.00

Peel and Eat Shrimp
\$125.00 Per 100 Pieces

BUFFET STYLE ENHANCEMENTS

Pasta Bar

\$12.00 per person plus tax & gratuity

- Cheese Tortellini with Pesto Cream Sauce*
- Penne Pasta with Tomato Basil Sauce*
- Garlic Bread and Parmesan Cheese*

Mashed Potato Bar

\$9.00 per person plus tax & gratuity

- Bacon, Ham, Mushrooms, Red Peppers, Scallions, Cheddar Cheese,
Salsa, Sour Cream and Butter*

CHILDREN'S PRICING

(Children Under Age 10)

\$10.00 per child plus tax & gratuity

- Chicken Strips, French Fries, Soda & Ice Cream*

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Banquet Beverage Price List

HOST OR CASH BAR

Prices Per Pour—Requires Bar Set Up Fee of \$75.00

House Brands	\$4.75	House Wines	\$5.25
Call Brands	\$5.75	House Champagne Toast	\$5.25
Premium Brands	\$6.25	Assorted Soft Drinks	\$2.50
Assorted Juices	\$2.75	Bottled Water	\$2.25

Domestic Beer (Bud, Bud Lite, Coors Light, Miller Lite, O'Doul's)	\$3.75
Premium Domestic Beer (Corona Light, Michelob Light, Michelob Ultra)	\$4.50
Imported Beer (Corona Light, Heineken, Heineken Light, Grolsh, Corona)	\$4.75

OPEN BAR

Prices Per Person—Includes Juices and Soft Drinks

	<u>1 HOUR</u>	<u>2 HOURS</u>	<u>ADD'L HOURS</u>
Beer and Wine	\$10.00	\$15.00	\$6.00
House Brands	\$13.00	\$20.00	\$8.00
Call Brands	\$15.00	\$21.00	\$9.00
Premium Brands	\$17.00	\$24.00	\$10.00

HOUSE BRANDS

BEER:

Budweiser, Bud Light,
Coors Lite, Miller Lite,
O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel, Merlot &
Cabernet

VODKA:

House Selection

GIN:

House Selection

RUM:

House Selection

SCOTCH:

House Selection

BOURBON:

House Selection

BLENDS:

House Selection

TEQUILA:

House Selection

CALL BRANDS

BEER:

Budweiser, Bud Light,
Miller Lite, Michelob Ultra,
Heineken, O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel, Merlot &
Cabernet

VODKA:

Smirnoff

GIN:

Beefeaters

RUM:

Bacardi &
Captain Morgan

SCOTCH:

Dewar's

BOURBON:

Jack Daniel's

BLENDS:

Seagram's 7

TEQUILA:

Cuervo Gold

PREMIUM BRANDS

BEER:

Budweiser, Miller Lite,
Michelob Ultra Light,
Heineken, O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel, Merlot &
Cabernet

VODKA:

Kettle One

GIN:

Bombay Saffire

RUM:

Bacardi, Mount Gay
& Captain Morgan

SCOTCH:

Chivas Regal

BOURBON:

Makers Mark

BLENDS:

Seagram's VO

TEQUILA:

Cuervo 1800