



## Catering Menu



# Breakfast

- Continental Breakfast** \$16 per person  
 Fresh baked croissants, chocolate croissants, assorted pastries, bagels, seasonal sliced fruit, orange juice, apple juice, cranberry juice, coffee, and hot tea
- Classic American Breakfast** \$22 per person  
 Scrambled eggs, bacon and sausage, country potatoes, French toast or pancakes, fresh baked croissants, assorted pastries, bagels, seasonal sliced fruit, orange juice, apple juice, cranberry juice, coffee, and hot tea
- Country Breakfast** \$25 per person  
 Country fried steak with house-made gravy, biscuits and gravy, fluffy scrambled eggs, bacon and sausage, French toast, seasonal sliced fruit, fruit juices, coffee, and hot tea
- Healthy & Vegetarian Breakfast** \$22 per person  
 Veggie scramble egg (mushroom, tomatoes, spinach, onions, topped with mixed cheese), savory crepes (spinach, onion, mushroom, topped with hollandaise sauce), multigrain pancakes, seasonal sliced fruit, fruit juices, coffee, and hot tea.



## Snack Packages

- Fruit & Cookies** \$16 per person  
 Fresh baked assorted cookies, chocolate chunk brownies, fresh whole fruit, assorted sodas, juice, and coffee
- Healthy Break** \$15 per person  
 Seasonal assorted sliced fruit, mixed nuts, assorted granola bars, flavored yogurts, fruit juices, and water
- Sweet Tooth** \$17 per person  
 Fresh baked pastries, assorted coffee cakes, (cinnamon, lemon glaze, orange poppy seed, and marbled chocolate) assorted sliced fruit, juices, and coffee.
- Snack Break** \$15 per person  
 Fresh baked tortilla chips, fresh made salsa, potato chips & dip, choice of: fresh baked cookies or assorted candy bars. pitchers of lemonade and bottled water.

## Add-Ons

- Bacon or Sausage** \$4 per person
- Assorted bagels, cream cheese, and jelly** \$20/dozen
- Assorted fresh baked pastries** \$22/dozen
- Fresh baked mini croissants** \$20/dozen
- Fresh baked cookies and brownies** \$22/dozen
- Whole fruit** \$2 per person
- Sliced seasonal fruit tray**
- Small \$26
- Medium \$36
- Large \$46
- Assorted bags of chips** \$16/dozen
- Assorted coffee cakes** \$25/dozen
- Assorted sodas & Bottles of water** \$3.00 each
- Charged per consumption
- Juice Pitcher** \$22 each
- Lemonade, iced tea, fruit punch, orange juice, apple juice, cranberry juice
- Hot Water and Tea** \$15
- Coffee** \$45/gallon

# Appetizers

Served in sets of 100 at price labeled or as a package of up to 6 choices at \$ 21 per person.  
Shrimp Options are unavailable for Appetizer Package



## Hot

Crab Cakes	\$300
Bacon Wrapped Shrimp (excluded from package)	\$300
Golden Butterfly Shrimp (excluded from package) Served with house made tartar sauce	\$250
Brochettes Choice of beef, chicken, or vegetable glazed with teriyaki sauce	\$275
Filo Specialties Choice of spanakopita, sundried tomatoes with spinach and feta, or wild mushroom	\$250
Stuffed Mushroom Caps Choice of Italian sausage or crab meat	\$250
Mini Puff Pastries Choice of beef, chicken, or vegetable	\$300
Pigs in a Blanket	\$225
Meatballs Choice of BBQ or teriyaki	\$175
Chicken wings Choice of BBQ, teriyaki, or spicy buffalo	\$250
Pork Shanks	\$275
Fried Cheese Ravioli Served with house-made marinara sauce	\$175
Assorted Mini Quiche	\$175
Fried Jalapeño Stuffed with cream cheese and served with house-made ranch	\$275

Egg Rolls Choice of vegetable or pork - served with soy sauce and sweet pepper sauce	\$150
Vegetable Spring Rolls Served with soy sauce and sweet pepper sauce	\$150
Pot Stickers Choice of pork or vegetable - served with soy sauce and sweet pepper sauce	\$200
Taquitos Choice of beef or chicken - served with house made salsa	\$150

## Cold

Chips and Guacamole	\$4.75 per person
Chips and Ceviche	\$8 per person
Chips and Salsa	\$3 per person
Crostini Choice of gorgonzola with caramelized onion, salsa fresca, or olive tapenade	\$275
Hye Roller Sandwiches	\$250

## Platters & Displays

Serves 50

Aged Cheese Display	\$300
Domestic Cheese Display	\$250
Vegetable Platter	\$225
Fruit Display	\$250

# Pre-Set Buffets

Minimum of 20 people. Priced per person. Includes choice of iced tea, lemonade, or assorted sodas (+\$1)

## Pasta Buffets

- Vegetarian Italian** \$27  
Caesar salad, cheese ravioli with marinara sauce, eggplant parmesan, pasta primavera (penne pasta, mushrooms, broccoli, spinach, zucchini & bell peppers in olive oil and basil), garlic bread, cookies & brownies
- Penne Alfredo** \$27  
Choice of salad, seasonal vegetables, cheese ravioli with marinara sauce, penne alfredo with grilled chicken, garlic bread, cookies & brownies
- Cajun Pasta** \$30  
Choice of salad, seasonal vegetables, pasta primavera, Cajun style pasta (with spicy Andouille sausage, grilled chicken, shrimp, bell peppers, and onions served in a creamy tomato sauce), garlic bread, cookies & brownies
- Chicken Parmesan** \$32  
Choice of salad, seasonal vegetables, chicken parmesan, cheese tortellini in marinara sauce, garlic bread, cookies & brownies
- Beef Stroganoff** \$30  
Choice of salad, seasonal vegetables, classic beef stroganoff (in creamy white mushroom sauce), chicken marsala, garlic bread, cookies & brownies
- Lasagna** \$30  
Choice of salad, seasonal vegetables, beef lasagna with marinara sauce, vegetarian lasagna with white sauce, chicken pomodoro with choice of red pepper pesto or basil pesto sauce, garlic bread, cookies & brownies



## Savory

- BBQ Picnic** \$34  
House salad, potato salad, slow cooked ribs glazed with sweet and zesty BBQ sauce, golden fried chicken, baked beans with bacon, corn on the cob, fresh baked cornbread, cookies & brownies
- Chicken Marsala** \$32  
Choice of salad, seasonal vegetables, chicken marsala, basil pesto chicken, rice pilaf, cookies & brownies
- Chicken Dijon** \$32  
Choice of salad, seasonal vegetables, honey Dijon chicken, vegetarian eggplant parmesan, rice pilaf, cookies & brownies

## Deli

- Quick 'N Easy** \$20  
Assorted pre-made sandwiches (roast beef, ham, & turkey - veggie upon request), condiments, assorted chips, whole fruits, cookies & brownies
- Classic Deli** \$25  
Pasta salad with vinaigrette, bread, assorted deli meats (turkey, roast beef, ham, and pastrami), assorted cheeses, condiments, assorted chips, cookies & brownies
- Boxed Lunch** \$20  
Choice of turkey, ham, or roast beef sandwiches. With bag of chips, cookie and soft drink



## International Buffet

- East Asian Buffet** \$32  
Wonton salad, seasonal vegetables, orange chicken, Mongolian beef, choice of white or fried rice, choice of egg rolls or pot stickers, fresh seasonal fruit
- Taco Bar** \$30  
Choice of salad, chips, salsa, guacamole, and sour cream, flour and corn tortillas, choice of 2 meats (carne asada, chicken, or carnitas), Spanish rice, refried and black beans, fruit platter
- Fajita Buffet** \$32  
Choice of salad, chips, salsa, and guacamole, sour cream, flour and corn tortillas, beef and chicken fajitas, refried beans and rice, cookies & brownies
- Enchilada Buffet** \$24  
Choice of salad, chips, salsa, and guacamole, chicken and cheese enchiladas with a choice of red or green sauce, topped with cheese, Spanish rice and refried beans, choice of chef's choice dessert or fruit platter
- Salsa Verde Buffet** \$32  
Choice of salad, chips, salsa, guacamole, carne asada in salsa verde, pollo asado (bone-in chicken marinated overnight and grilled), Spanish rice, refried beans, fruit platter
- Carne Asada Buffet** \$32  
Choice of salad, chips, salsa, guacamole, carne asada marinated overnight, pollo asado (bone-in chicken marinated overnight and grilled), Spanish rice, refried beans, fruit platter
- Mole Buffet** \$32  
Choice of salad, chips, salsa, guacamole, flour and corn tortillas, bone-in chicken with mole rojo, carne asada in salsa verde, Spanish rice, refried beans, fruit platter
- Chicken Ranchero Buffet** \$32  
Choice of salad, chips, salsa, guacamole, flour and corn tortillas, sliced chicken cooked with bell peppers and onions, carne asada, cheese enchiladas, Spanish rice, refried beans, fruit platter



## Add-Ons

Choice of Salad	
Small (15 - 25 people)	\$32
Medium (26-40 people)	\$42
Large (41-60 people)	\$52
Pasta Salad	
Small	\$26
Medium	\$36
Large	\$46
Potato Salad	
Small	\$26
Medium	\$36
Large	\$46
Corn on the Cob	
25 pieces	\$40

## Kids Options

### From Adult Buffet

Kids may eat from the adult buffet for half the price

### Kids Own Buffet \$15

Served with your choice of sliced fruit or fries and your choice of juice or assorted sodas

Cheeseburger (Plated only)

Cheese Pizza (Plated only)

Chicken Strips (Buffet or Plated)

Mac & Cheese (Buffet or Plated)

Spaghetti & Meatballs (Buffet or Plated)

# Build Your Own Menu

All menus will include: choice of salad, dinner rolls and butter, up to 2 entrée (chicken or pork) OR 3 entree (2 proteins & 1 vegetarian), seasonal vegetables, choice of side dish, choice of dessert, coffee service, and choice of lemonade, iced tea, or assorted sodas

## Plated

Please choose a side for each entrée

Price as marked.

OR

## Buffet

\$36 Two Entrée Selection

\$46 Three Entrée Selection

Add a second side for \$3 extra per person.

Prices may vary upon entrée combination



## Salad

### House Salad

Mix of romaine lettuce, iceberg lettuce, red and green cabbage topped with tomatoes and sliced cucumbers. Served with house-made ranch and raspberry dressing

### Caesar Salad

Romaine lettuce topped with parmesan cheese and garlic croutons. Served with Caesar dressing

### Cranberry Walnut Salad

Spring mix topped with candied walnuts, dried cranberries and served with raspberry dressing

### Greek Salad

Romaine lettuce topped with feta cheese, black olives, and thinly sliced red onions. Served with Greek dressing

### Asian Wonton Salad

Mixed greens topped with mandarin oranges, crispy wonton skins, cucumbers and shredded carrots. Served with sesame seed dressing

## Sides

Rice Pilaf

Creamed Spinach

Baked Potatoes

Spanish Rice

Mashed Potatoes

Garlic Mashed Potatoes

Rosemary Red Potatoes

# Protein Entrée

## Steak

New York Steak	\$40
Grilled and seasoned, topped with crispy onion rings	
Tri-Tip Steak	\$38
Marinated overnight, grilled to medium rare, and thinly sliced	
Rib-Eye Steak	\$40
Hand carved rib-eye steak grilled to medium rare	
Prime Rib	\$42
Served on carving station	\$44
Seasoned and rubbed with fresh garlic. Served with horseradish cream and hot Au Jus	

## Pork

Pork Marsala	\$32
Bone-in pork, served with sliced mushrooms, garlic and marsala wine sauce in a demi-glaze	
Pork Dijonnaise	\$32
Boneless pork loin with honey, tarragon, and Dijon mustard	
BBQ Ribs	\$32
Slow cooked baby back ribs glazed with barbeque sauce	



## Chicken

Chicken Dijonnaise	\$32
Grilled chicken marinated with honey, tarragon, and Dijon mustard. Served with house-made creamy Dijon sauce	
Chicken Pomodoro	\$32
Marinated overnight, grilled, and served with red pepper pesto sauce	
Chicken Picatta	\$32
Grilled chicken topped with creamy lemon caper sauce	
Chicken Marsala	\$32
Cooked and served with sliced mushrooms, shallots, garlic, and marsala wine sauce in a rich demi-glaze	
Chicken Pesto	\$32
Marinated overnight and served with a creamy basil pesto sauce	
BBQ Chicken	\$32
Bone-in chicken, flavored with sweet and spicy BBQ sauce	
Teriyaki Chicken	\$32
Bone-in chicken, slow roasted and glazed with teriyaki sauce	

## Sea

Salmon	\$35
Fresh salmon topped with your choice of lemon caper butter or béarnaise sauce	
Shrimp Scampi	\$30
Shrimp tossed in garlic, butter, and lemon. Served on a bed of linguine pasta	
Shrimp Penne	\$30
Penne pasta and shrimp cooked with your choice of tomato basil sauce or creamy alfredo	
Cajun Penne	\$30
Penne pasta with spicy Andouille sausage, shrimp, grilled chicken, bell peppers, and onions served in a creamy tomato sauce	
Catch of the Season	*Ask your sales associate for this season's special fish entrée



## Vegetarian

Eggplant Parmesan	\$30
Sliced and breaded eggplant served with house marinara and mozzarella cheese	
Pasta Primavera	\$28
Penne pasta with seasonal vegetables, sautéed in olive oil, garlic, and basil	
Ravioli	\$28
Choice of cheese, wild mushroom, or spinach and cheese ravioli. Served with your choice of marinara sauce or creamy alfredo	
Vegetable Lasagna	\$28
Layered pasta with fresh vegetables served in a creamy white sauce and topped with mozzarella and parmesan cheese	
Cheese Tortellini	\$28
Cheese tortellini tossed in your choice of a creamy basil pesto sauce with toasted pine nuts or classic marinara sauce topped with parmesan cheese	

# Dessert

Included when building your own menu. Separate purchase price as marked

Cheesecake set 1 14 slice assortment of: Assortment of New York, raspberry swirl, silk tuxedo, chocolate chip	\$38	Triple Chocolate Tuxedo 3-Layer. 12 slices	\$42
Cheesecake set 2 14 slice assortment of: Assortment of New York, Dulce de Leche, Crème Brulée, Turtle	\$38	Tiramisu 12 slices	\$45
New York Cheesecake 16 slices	\$38	Dessert Bars Per dozen. Assortment of Melt-Away (mix of chocolates), chocolate raspberry, lemon, and chocolate chunk	\$30
Lemon Shortcake 3-Layer. 12 Slices	\$42	Mini Fruit Tarts	\$4.50 each
Carrot Cake 2-Layer. 12 Slices	\$42	Mexican Style Mini Flan	\$4.50 each
Mango Mousse Cake 12 slices	\$42	Petit Fours 100 pieces. Assortment of chocolate brownie, red velvet, carrot cake, truffle bonbons	\$200
Strawberry Shortcake 12 slices	\$42	Assorted Cakes 12 Slice assortment of: Carrot, chocolate raspberry, lemon, and chocolate chunk	\$38

Thank you for choosing the Holiday Inn Dublin.  
Should you have any questions about the menu please ask your sales associate.

