

DELECTABLES TRADEMARK BUFFET FOR HOLIDAY INN IMPERIAL

- Number of Guests:** Minimum of 100 people.
Per Person Price: \$74.75 per Person. Includes China, Flatware, Standard Linens, Labor, Gratuity, Facility fees, and Room Rental.
Labor: Includes 1 supervisor and 1 server for every 25 guests.
Tax: 7% unless tax exempt

HORS D'OEUVRE

Client's choice of any Five Butler-Passed *or* Stationary Hors D' Oeuvre

or

Baked Brie En Crouete served with Cocktail Bread & Assorted Gourmet Crackers
 Elegant Fresh Fruit Presentation served with Honey Lime Yogurt and Fruit Breads
 Hot Spinach and Artichoke Dip with Cocktail Bread & Crackers

DINNER

Fresh Tossed Cæsar *or* House Salad served with Homemade Dressing
 Client's choice of Chicken Entrée (4oz.)

and

Herb Roasted Châteaubriand au Jus (4 oz.) Served With Peppercorn Sauce and Horseradish Chantilly
Other entrées such as Lamb, Pork, or Seafood vary in price and may be higher.

Client's choice of Starch Selection

Chef's choice of Colorful, Fresh Steamed Vegetables

Exotic Bread Display served with creamy Butter

Freshly Brewed Coffee served with Cream and Sugar

Standard Wedding Cake with Filling, Viennese Dessert Table, *or* Ice Cream Sundae Bar

Complimentary Ice Sculpture with Wedding Reception of 100 or more Guests

OPTIONS

- ◆ Deduct \$3.50 to omit Dessert
- ◆ Add Pasta Bar (Chef to prepare) at an additional \$3.95 per person, plus a Chef at \$95.00
- ◆ Add or deduct \$1.25 per hot or cold Hors D' Oeuvre omitted or added
- ◆ Deduct \$6.25 per person to omit Hors D' Oeuvre or Cheese and Fruit Trays
- ◆ Deduct \$1.50 per person for a Luncheon (6 oz.) instead of Dinner (8 oz.) Portion. Available for scheduled seating time of 10:00 AM–2:00 PM only.
- ◆ Deduct \$2.00 per person to use high-grade disposables rather than china
- ◆ Deduct \$2.25 per person to substitute Châteaubriand with Apricot Glazed Ham, Pork Loin Mojo, Herb Roasted Sirloin *or* Prime Rib of Beef au Jus
- ◆ Wedding Cake delivery fees are \$25-\$125 additional
- ◆ Facility fees (if applicable) are not included in these prices. See our Banquet Hall listing for information.
- ◆ Add \$5.50 per person to add chair covers (Includes setup and sash)
- ◆ Add Gold Chargers at \$2.50 Each.
- ◆ Price per person will be lower for groups over 100 ppl and higher for groups of 35-100 ppl.

Typical Price for our Trademark Buffet for 100 people

Food	\$7475.00
Labor	Included
Facility/ Kitchen Fee	Included
Gratuity (10%)	Included
Tax (7%)	\$523.25
Total	\$7998.25

AFTERNOON BRUNCH FOR HOLIDAY INN IMPERIAL

Number of Guests:	Minimum of 100
Per Person Price:	\$70.75 per Person. Includes China, Flatware, Standard Linens, Labor, Gratuity, Facility fees, and Room Rentals.
Labor:	Includes 1 supervisor & 1 server per every 25 guests and 2 chefs.
Tax:	7% unless tax exempt

AFTERNOON BRUNCH BUFFET MENU

- Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Nut Breads
Choice of Waldorf, Traditional Cæsar *or* House Salad served with Homemade Dressings
Assorted Homemade Biscuits, Croissants, Bagels and Rolls served with Cream Cheese, Butter, Lox Spread, Onion Rings, Tomatoes, and Capers
Choice of Hand Carved Oven Roasted Turkey Breast, Apricot Glazed Ham *or* Apple Whiskey Pork Loin served with Stone Ground Mustard, Mayonnaise and Cranberry Chutney
- Omelet Station**—Omelets freshly prepared by our Chef with a choice of Cheese, Green Peppers, Onions, Tomatoes, Mushroom, Bacon Bits, etc.
- Waffle Station**—Fresh Waffles prepared by our Chef accompanied by Warm Maple Syrup, Whipped Cream, Chocolate Chips, Pecans, Strawberries, and Blueberries.
Cheese Blintzes with Strawberry *or* Blueberry Sauce Toppings.
Potato Pancakes served with Sour Cream and Apple Sauce
Fresh Orange and Tomato Juice
Freshly Brewed Coffee served with Cream and Sugar

Complimentary Ice Sculpture with a Wedding Reception of 100 or more guests.

OPTIONS

- ◆ Deduct \$95.00 Chef charge to replace Waffle Station with Florida French Toast with Orange Cream Cheese Filling
- ◆ Add Pasta Bar (Chef to Prepare) at an additional \$3.95 per person, plus a Chef at \$95.00
- ◆ Deduct \$2.00 per person to replace china, flatware and linens with disposable plates, utensils and napkins.
- ◆ Prices per person will be lower for groups over 100 ppl and higher for groups of 35-100 ppl.

This is merely a suggestion; we will gladly customize or substitute any menu ideas you may have.

ESCOFFIER BUFFET FOR HOLIDAY INN IMPERIAL

Number of Guests: Minimum of 100
Per person Price: \$90.35 per person. Includes China, Flatware and Standard Linens, Labor, Gratuity, Facility fees, and Room Rental.
Labor: Includes supervisor plus 1 server per every 25 guests.
Tax: 7% unless tax exempt

Client's Selection of Five Hot *or* Cold Hors d' Oeuvres
(Butler-Style Passed on Silver Trays)

Seafood RataOne touille in Belgium Endive Leaves
Liver Pâté with Lingonberry
Ceviche with Prosciutto
Stuffed Strawberries with Cream Cheese
Tuscan Beef and Pepper Skewers

Salade de Fleur with Balsamic Vinaigrette and Edible Flowers

Lobster Thermidor (3 oz.)

Chicken Montrachet (3 oz.)

Herb Roasted Châteaubriand au Jus
(Hand-carved Herb-Roasted Tenderloin of Beef au Jus)
Accompanied by Horseradish Chantilly and Peppercorn Demi-glace

Peruvian Blue Potatoes

Haricot Vert and Pattiypan Vegetable Medley
Exotic Bread Rolls served with creamy Butter

Freshly Brewed Gourmet Coffee Bar. Served with Gran Marnier Whipped Cream, Orange Zest, Chocolate Curls, Maraschino Cherries, Monin Flavorings and Half-and-Half

Standard Wedding Cake with Filling, Viennese Dessert Table, *or* Ice Cream Sundae Bar

Complimentary Ice Sculpture, Honeymoon Gift Basket, or Water Display Fountain with Wedding Reception of 100 or more Guests

OPTIONS

- ◆ Deduct \$3.50 per person to omit Dessert Selection
- ◆ Add Pasta Bar (Chef to prepare) at an additional \$3.95per Person, plus a Chef at \$95.00
- ◆ Add or Deduct \$0.90 per hot or cold Hors D' Oeuvres omitted or added
- ◆ Add Gold Chargers at \$2.50 Each.
- ◆ Cake Delivery is \$25.00 - \$125.00
- ◆ Prices per person will be lower for groups over 100 ppl and higher for groups of 35-100 ppl.

HORS D' OEUVRE MENU PACKAGE FOR HOLIDAY INN IMPERIAL

Number of Guests:	Minimum of 100
Per Person Price:	\$68.85 per person Includes China, Flatware, Standard Linens, Labor, Gratuity, Facility fees, and Room Rental
Labor:	Includes 1 supervisor plus 1 server for every 25 guests.
Tax:	7% unless tax exempt.

HORS D'OEUVRE MENU

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads

Choice of one of the following:

International Cheeses served with Assorted Gourmet Crackers

or

Baked Brie En Croûte served with Cocktail Bread

or

Hot Crab Dip served with Cocktail Bread

Choice of one of the following:

Garden Vegetable Crudité served with Peppered Artichoke Dip

or

Fresh Garden Vegetables stuffed with Herb Cheese *or* Hummus

Client's choice of:

Ten Butler Passed and/or Stationary Hors d' Oeuvre

Complimentary Ice Sculpture with a Wedding Reception of 100 or more guests.

OPTIONS

- ◆ Add \$0.70 per person to include freshly brewed Coffee served with cream and sugar.
- ◆ Deduct \$2.00 per person to replace china, flatware and linens with disposable plates, utensils and napkins.
- ◆ This menu is designed to have all food served at the same time. We recommend adding stations if the food is separated into two time frames or for wedding receptions.
- ◆ Prices per person will be lower for groups over 100 ppl and higher for groups of 35-100 ppl.

This is merely a suggestion; we will gladly customize or substitute any menu ideas you may have.

SIT DOWN DINNER PACKAGE FOR HOLIDAY INN IMPERIAL

Number of Guests:	Minimum of 100
Per Person Price:	\$70.85 for Chicken Entrée \$74.00 for Combination Plate \$73.65 for Prime Rib \$73.00 for Fresh Salmon \$76.60 Fresh Swordfish, Grouper or Snapper \$78.50 for Tenderloin. All prices per person. Price includes all China, Flatware and Linens, labor, gratuity & facility fee
Labor:	Includes 1 supervisor plus 1 server for every 25 guests. * REQUIRES Chef at \$95.00 for Sit Down events with less than 75 people.
Tax:	7% unless tax exempt

HORS D' OEUVRE

Client's choice of any (4) Butler-Passed or Stationary Hors d' Oeuvre
or
Stationary Table of Imported and Domestic Cheeses served with Assorted Gourmet Crackers
and
Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads

DINNER

Delectables House Salad *or* Fresh Tossed Cæsar Salad served with Homemade Dressing
Client's choice of Entrée (8 oz.)-based on per person prices from above
Combination Plate includes choice of Chicken Entrée (4oz.) and Choice of Tenderloin Entrée (4oz.)
Client's choice of Starch Selection
Chef's choice of Colorful, Fresh Steamed Vegetables
Assorted Dinner Rolls served with creamy Butter Rosettes
Freshly Brewed Coffee served with Cream and Sugar
Iced Water with Lemon Wheel
Viennese Dessert Table, Choice of Plated Dessert *or* Standard Wedding Cake
Complimentary Ice Sculpture with Wedding Reception of 100 or more Guests

OPTIONS

- ◆ Add \$25.00—\$125.00 delivery for Wedding Cake selection
- ◆ Add or Deduct \$1.25 per Hors d' Oeuvre omitted or added
- ◆ Add Gold Chargers at \$2.50 Each.
- ◆ Deduct \$5.00 per person to omit hors d'oeuvres
- ◆ Price per person will be lower for groups over 100 ppl and higher for groups 35-100 ppl.

DELECTABLES STATIONS BUFFET FOR HOLIDAY INN

- Number of Guests:** Minimum of 100
Per Person Price: \$81.00 per Person. Includes China, Flatware and Standard Linens, Labor, Gratuity, Facility fees, and Room Rental
Labor: Includes (1) Supervisor & (1) Server/ 25 guests & 2 Station Chefs
Tax: 7% unless tax exempt

HORS D'OEUVRE

Client's choice of any Four Butler-Passed Hors D' Oeuvre

or

- Baked Brie En Croute served with Cocktail Bread & Assorted Gourmet Crackers
 Elegant Fresh Fruit Presentation served with Honey Lime Yogurt and Fruit Breads
 Hot Spinach and Artichoke Dip with Cocktail Bread & Crackers

DINNER

- Antipasto Bar
 Pasta Bar

- Herb Roasted Châteaubriand au Jus (4 oz.) Served With Peppercorn Sauce and Horseradish Chantilly
 Choice of Tempura Station or Sautee Station
 Whole Poached and Decorated Salmon
 Assorted Dinner Rolls served with creamy Butter
 Gourmet Coffee Bar

- Standard Wedding Cake with Filling, Viennese Dessert Table, *or* Ice Cream Sundae Bar
Complimentary Ice Sculpture with Wedding Reception of 100 or more Guests

OPTIONS

- ◆ Deduct \$3.50 to omit Dessert
- ◆ Add or deduct \$1.25 per hot or cold Hors D' Oeuvre omitted or added
- ◆ Deduct \$5.00 per person to omit Hors D' Oeuvre or Cheese and Fruit Trays
- ◆ Deduct \$2.00 per person to use high-grade disposables rather than china
- ◆ Deduct \$2.25 per person to substitute Châteaubriand with Apricot Glazed Ham, Pork Loin Mojo, Herb Roasted Sirloin *or* Prime Rib of Beef au Jus
- ◆ Wedding Cake delivery fees are \$25-\$125 additional
- ◆ Facility fees (if applicable) are not included in these prices. See our Banquet Hall listing for information.
- ◆ Add \$5.50 per person to add chair covers (Includes setup and sash) plus delivery
- ◆ Wedding Cake delivery fees are \$25.00 - \$125.00 additional.
- ◆ Prices per person will be lower for groups over 100 ppl and higher for groups of 35-100 ppl.

<i>Typical Price for our Trademark Buffet for 100 people</i>	
<i>Food</i>	<i>\$8100.00</i>
<i>Labor</i>	<i>Included</i>
<i>Facility/ Kitchen Fee</i>	<i>Included</i>
<i>Gratuity (10%)</i>	<i>Included</i>
<i>Tax (7%)</i>	<i>\$567.00</i>
<i>Total</i>	<i>\$8667.00</i>