



ARUBA



# Holiday Inn Resort Aruba Lunch Menus 2019



# Holiday Inn Resort Aruba - Catering Menus



## LUNCH SELECTIONS PLATED

Select Your choice of 1 Appetizer, 1 Entrée & 1 Dessert for your event.

(Minimum 25 guests)

### LIGHT APPETIZERS

#### "THE GREEK"

Diced garden vegetables, lettuce, olives, Feta cheese, toasted pita bread, lemon & olive oil dressing

**\$12.00**

We recommend Sauvignon Blanc

#### GRILLED CHICKEN CAESAR

Sliced marinated breast of chicken, Romaine lettuce tossed with garlic croutons, creamy Parmesan dressing, shaved Pecorino cheese

**\$14.50**

We recommend Chardonnay

#### CAPRESE

Thinly sliced plum tomatoes, buffalo Mozzarella, sweet pesto and balsamic glaze

**\$14.00**

We recommend Pinot Grigio

#### ARUGULA AND ARTICHOKE

Tossed with olive oil and balsamic vinegar, dried tomatoes and shaved Parmesan

**\$13.50**

We recommend Pinot Noir

#### CARIBBEAN SEAFOOD SALAD

Assorted garden greens, mesclun salad, lemon dressing

**\$18.00**

We recommend Pinot Grigio

#### TORTILLA "CLUB" SANDWICH

Ham, turkey, Swiss cheese, eggs and bacon wrapped in soft tortilla shell with vegetables, served with sour cream, corn tortilla chips and salsa

**\$15.00**

We recommend Dry Rose

#### THINLY SLICED AHI TUNA

Avocado, seaweed salad, pickled ginger, soy & lime dressing

**\$16.00**

We recommend Sauvignon Blanc

#### CRABMEAT AND CRAWFISH CAKES

Served with mango & cilantro salsa and arugula leaves

**\$18.00**

We recommend Prosecco

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(Minimum 25 guests)

### ENTRÉES - POULTRY

#### CHICKEN PARMESAN

Chicken breast coated with Parmesan cheese – tomato & fresh basil sauce

**\$23.50**

We recommend Sauvignon Blanc

#### CHICKEN MADRAS CURRY

Boneless chicken breast – curry sauce - fresh herbs and ginger

**\$23.50**

We recommend Shiraz

#### GREEK STYLE CHICKEN BROCHETTE

Boneless chicken thigh pieces – onions and peppers, served with tzatziki and lemon

**\$23.50**

We recommend Chardonnay

#### KENTUCKY STYLE FRIED CHICKEN

With BBQ sauce and coleslaw

**\$23.50**

We recommend Sauvignon Blanc

#### CHICKEN DIJON

Boneless breast of chicken, stu`ed with mushrooms and spinach served in a creamy Dijon mustard sauce

**\$23.50**

We recommend Dry Rose

### ENTRÉES - BEEF

#### GRILLED NY STRIPLOIN STEAK

Served with tomato chimichurri

**\$36.00**

We recommend Merlot

#### BEEF BOURGUIGNON

Tender meat stew with mushrooms and carrots in a hearty red wine sauce

**\$24.50**

We recommend Cabernet Sauvignon

#### FILET MIGNON

Beef tenderloin served with green peppercorn sauce and herb butter

**\$40.00**

We recommend Shiraz

All lunch entrées (except pastas) include potato or rice, a choice of side salad or sautéed vegetables, fresh bread service with butter, coffee, tea or decaffeinated coffee

# Holiday Inn Resort Aruba - Catering Menu



## LUNCH SELECTIONS PLATED

Select Your choice of 1 Appetizer, 1 Entrée & 1 Dessert for your event.

(Minimum 25 guests)

### ENTRÉES - FISH & SEAFOOD

#### POACHED GROUPEL ROULADE

Sautéed spinach - caper butter sauce

**\$23.50**

We recommend Chardonnay

#### GRILLED SALMON FILET

Béarnaise sauce with lemon infusion

**\$28.00**

We recommend Sauvignon Blanc

#### BROILED MAHI MAHI

Creole sauce and caramelized onions

**\$28.00**

We recommend Dry Rose

#### PAN SEARED TUNA LOIN

Seaweed salad, served with soy & lime dressing with sesame infusion

**\$29.00**

We recommend Pinot Noir

#### CURRY FRIED TILAPIA FILET

Chunky coconut curry and lemon

**\$23.50**

We recommend Chardonnay

#### SAUTÉED SHRIMPS

With tomatoes and artichokes – fresh basil and garlic, Rosemary fragrance

**\$30.00**

We recommend Dry Rose

### ENTRÉES - PASTA

#### LASAGNA BOLOGNESE

Tender meat ragout with vegetables served with two deli sauces

**\$21.00**

We recommend Merlot

#### LINGUINI FRUTTI DI MARE

Assorted seafood in Chardonnay & herb sauce

**\$25.00**

We recommend Sauvignon Blanc

#### MASCARPONE RAVIOLI

Sautéed spinach with garlic in creamy Gorgonzola sauce

**\$21.00**

We recommend Pinot Noir

### DESSERTS

#### DELUXE DESSERTS

Apple pie

Chocolate pistachio cake

NY cheesecake

Black forest cake

Marshmallow brownies Crème brulee

**\$8.00**

#### PREMIUM DESSERT

Chocolate mousse

Banana & Nutella cheesecake

Key lime pie

Tiramisu

**\$9.00**

All lunch entrées (except pastas) include potato or rice, a choice of side salad or sautéed vegetables, fresh bread service with butter, coffee, tea or decaffeinated coffee

# Holiday Inn Resort Aruba - Catering Menus



## LUNCH EXPRESS DELI BUFFET

(Minimum 50 guests)

Small salad bar with dressings and condiments  
Chef's choice of three deli salads  
Thinly sliced roast beef platter  
Smoked salmon platter with traditional condiments  
Assorted international cheeses  
Prosciutto with sweet melon  
Relish tray  
Selection of breads, rolls, Pita bread, grissini and butter  
Assorted cakes, tarts and pies  
Fresh cut fruit  
Selection of soft drinks  
Co'ee, tea, deca'inated co'ee  
**\$25.00**

# Holiday Inn Resort Aruba - Catering Menus



## LUNCH CREATE YOUR OWN BUFFET

(Minimum 50 guests)

### CHOICE OF TWO SALADS

Caesar salad  
Greek salad  
Roast potato salad with peppers and cilantro  
Coleslaw  
Pasta salad  
Bean salad with tomatoes and onions  
Assorted leaf salad with dressings  
Bavarian potato salad

Caprese salad with balsamic reduction  
Shrimp salad with vegetables  
Caribbean grouper ceviche with fresh herbs  
Tomato salad with Feta cheese and olives  
Russian salad  
Waldorf salad  
Arugula with dried tomatoes and Parmesan  
Curried rice salad with chicken and pineapple

### CHOICE OF TWO ENTRÉES

Greek style chicken brochette – tzatziki  
Chicken Parmesan – tomato coulis  
Kentucky style fried chicken –BBQ sauce  
Chicken Dijon – mushrooms and spinach  
Grilled salmon – Béarnaise sauce  
Poached grouper - spinach and caper butter

Mini NY striploin steaks – tomato chimichurri  
Beef Bourguignon – with vegetables  
Lasagna Bolognese  
Linguini Frutti Di Mare  
Curry fried tilapia filet – tartar sauce  
Broiled mahi mahi – Creole sauce

### CHOICE OF TWO SIDE DISHES

Roasted red potatoes with garlic and herbs  
True mashed potato  
Baked potatoes with sour cream and cheese  
Gratin potatoes  
Rice pilaf with fresh cilantro and almonds  
Saffron rice  
Polenta pasticciata with Parmesan

Honey glazed carrots  
Sautéed broccoli  
Cauliflower grati  
Assorted steamed vegetable medley  
Green beans with bacon and onions  
Alsatian Ratatouille  
Corn on the cob

### CHOICE OF TWO DESSERTS

Chocolate mousse  
Double layer chocolate cake  
Chocolate pistachio cake  
Mini eclairs  
NY cheesecake  
Key lime pie  
Tiramisu

Carrot cake  
Apple pie  
Black forest cake  
Banana & Nutella cheesecake  
Crème brulee  
Plum Streusel  
Marshmallow brownies

**\$29.00**

Including bread and butter  
Coffee, tea, decaffeinated coffee



# Holiday Inn Resort Aruba - Catering Menus



## LUNCH BUFFETS

(Minimum 50 guests)

### SELECTION 1

Salad bar with dressings and condiments  
Choice of two deli salads  
Oven roasted turkey breast with pineapple chutney  
Caesar wrap with Parmesan sauce  
Bread and butter  
Minestrone with fine herbs and macaroni pasta  
Grilled salmon with Béarnaise sauce  
Kentucky style fried chicken with BBQ sauce  
Truffle mashed potato  
Assorted garden vegetables  
Tiramisu, key lime pie, fresh cut fruits

**\$25.50**

### SELECTION 2

Salad bar with dressings and condiments  
Choice of two deli salads  
Grilled garden greens with olive oil and balsamic vinegar  
Tuna wrap with vegetables  
Bread and butter  
Broccoli soup with cheese and croutons  
Grilled chicken breast with Polenta and tomato sauce  
Batter fried grouper with tartar sauce  
Saffron rice  
Assorted garden vegetables  
Banana & Nutella cheesecake, apple pie, fresh cut fruits

**\$26.50**

### SELECTION 3

Salad bar with dressings and condiments  
Choice of two deli salads  
Roast beef platter with chipotle mayonnaise and relishes  
Chicken and mozzarella sandwich  
Bread and butter  
Tuscan roast tomato soup with fresh basil  
Greek style chicken brochette – tzatziki  
Mini NY striploin steaks – tomato chimichurri  
Rice pilaf with fresh cilantro and almonds  
Roasted red potatoes with garlic and herbs  
NY cheesecake, black forest cake, fresh cut fruits

**\$30.00**

# Holiday Inn Resort Aruba - Catering Menus



## LUNCH COMPLETE SELECTIONS (PLATED)

3 Course Set Menus

(Minimum 25 guests)

### SELECTION 1

Caesar salad with croutons and shaved Parmesan

Chicken Parmesan served with tomato & basil sauce, true mashed potato

Chocolate pistachio cake

**\$26.50**

We recommend Sauvignon Blanc

### SELECTION 2

Greek salad with Feta cheese, olives and toasted pita bread chips

Linguini Frutti Di Mare (assorted seafood in Chardonnay & herb sauce)

Crème Brulee

**\$29.00**

We recommend Sauvignon Blanc

### SELECTION 3

Ahi tuna and avocado with seaweed, pickled ginger, soy & lime dressing

NY striploin steak, tomato chimichurri – baked potato

Chocolate mousse

**\$34.00**

We recommend Merlot

Including bread service with butter, coffee, tea or decaffeinated coffee





# Holiday Inn Resort Aruba - Catering Menus

## GENERAL INFORMATION

### **Menu Selection**

Selections should be submitted to the events department at least four weeks in advance. Otherwise certain items may not be available on the island in time for the event. Menu selection is limited to one item per function. Government taxes are included in the menu prices and an additional 15% service charge will be added to the prices. All prices are in US\$ and are subject to change

### **Food and Beverage**

The enclosed menus are offered as suggestions. The events department will be pleased to design a menu to your specifications. All food must be supplied and prepared by the hotel. All food and beverage must be purchased from the hotel. Any exceptions must be approved by the hotel management. In addition, no food or beverage is to be removed from the hotel.

### **Billing and Deposits**

Billing arrangements for all events must be made in accordance with hotel policies. All requests for direct billing must be authorized by our accounting department. An initial deposit of 25% will be due on signing of agreement. 50% of total invoice will be due one (1) month before the event. 25% will be due three (3) working days, excluding weekend and Island Holidays, before the event, with final guarantee

### **Plated & Buffets**

A minimum of (25) guests for plated event and minimum of (50) guests for buffet events. Prices may vary for buffet menus under (50) persons.

### **Guarantees**

Client must notify the hotel of the exact number of guests (72) hours prior to the event. This minimum number of guests will be considered a final guarantee for which the client will be charged, even in the event fewer guests actually attend. The hotel will be prepared to service and set up 3% over the final guarantee

### **Function Space**

Function space is assigned according to the anticipated guaranteed number of guests and set up needs. In case of fluctuations in the number of attendees the hotel reserves the right to reassign function space as needed. The hotel will charge a fee for extraordinary set up requirements.

### **Damage**

The client will be responsible for any damage to the hotel, inside or outside, caused by them or their guests.

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## GENERAL INFORMATION

### **Cancellation / Food and Beverage Attrition**

The hotel is relying on the food and beverage functions as outlined in the function information agenda as part of the group sales agreement. (Organization name) agrees that a loss will be occurred by the hotel should there be a reduction in the number of food and beverage functions and guaranteed covers. Charges will be as outlined in same group sales agreement.

### **Labor charges**

Should the scheduled starting time of a function be delayed by more than an hour, without prior notification, an overtime charge will be applied to the client's account. Should the function exceed the scheduled ending time this charge will also apply. One bartender and one bar will be provided for every (100) guests the bartender fee is \$75.00 per bartender. For all carving and action stations a \$25.00 Chef's fee will be charged per 2 hours. An additional labor charge may apply if the function space set up is requested to be changed once completed. This charge will only apply if the set up is different from the banquet event order agreed upon.

### **Security**

The hotel will not assume any responsibility for the damage or loss of any item(s) left in the function rooms prior to or following the event. Arrangements for security of exhibits, merchandise or articles set for display must be made with the events department prior to the event. The hotel reserves the right to require the client to provide additional security at any event if necessary.

### **Décor and Entertainment**

The events department will be pleased to arrange flower arrangements, centerpieces, ice carvings, live entertainment, photographers, team building events, theme nights and more. The hotel will not allow any items to be attached to the space, floors or ceilings of any function space with nails, staples, duct tape or any other substance, unless with prior approval by management.

### **Shipments**

In case of forwarding packages to the hotel, please request the proper shipment instructions and customs information from the events department. All incoming packages must be marked with the date and name of the group and addressed to the attention of the assigned group event manager. The hotel will not accept any packages shipped COD. It is the responsibility of the client to ensure packages arrive on time. After the event the events department will assist with returning packages, for which all charges will be billed to the group master account or valid courier account number. The hotel will not ship any packages COD.