



ARUBA



Holiday Inn Resort Aruba Lunch Menus 2017



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

\$10.90

We recommend Sauvignon Blanc

GRILLED CHICKEN CAESAR

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

\$12.50

We recommend Chardonnay

CAPRESE

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

\$10.50

We recommend Pinot Grigio

ARUGULA AND ARTICHOKE

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

\$11.50

We recommend Pinot Noir

CARIBBEAN SEAFOOD SALAD

Assorted garden greens, mesclun salad, lemon dressing

\$16.00

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

\$13.00

We recommend Dry Rose

THINLY SLICED AHI TUNA

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

\$14.00

We recommend Sauvignon Blanc

CRABMEAT AND CRAWFISH CAKES

Served with mango & cilantro salsa and arugula leaves

\$16.50

We recommend Prosecco

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(Minimum 25 guests)

ENTRÉES - POULTRY

CHICKEN PARMESAN

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

\$21.00

We recommend Sauvignon Blanc

CHICKEN MADRAS CURRY

Boneless chicken breast – curry sauce - fresh herbs and ginger

\$21.00

We recommend Shiraz

GREEK STYLE CHICKEN BROCHETTE

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

\$21.00

We recommend Chardonnay

KENTUCKY STYLE FRIED CHICKEN

With BBQ sauce and coleslaw

\$21.00

We recommend Sauvignon Blanc

CHICKEN DIJON

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

\$21.00

We recommend Dry Rose

ENTRÉES - BEEF

GRILLED NY STRIPLOIN STEAK

Served with tomato chimichurri

\$29.00

We recommend Merlot

BEEF BOURGUIGNON

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

\$22.50

We recommend Cabernet Sauvignon

FILET MIGNON

Beef tenderloin served with green peppercorn sauce and herb butter

\$34.00

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

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(Minimum 25 guests)

ENTRÉES - FISH & SEAFOOD

POACHED GROUPER ROULADE

Sautéed spinach - caper butter sauce

\$21.00

We recommend Chardonnay

GRILLED SALMON FILET

Béarnaise sauce with lemon infusion

\$24.00

We recommend Sauvignon Blanc

BROILED MAHI MAHI

Creole sauce and caramelized onions

\$24.00

We recommend Dry Rose

PAN SEARED TUNA LOIN

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

\$24.00

We recommend Pinot Noir

CURRY FRIED TILAPIA FILET

Chunky coconut curry and lemon

\$21.00

We recommend Chardonnay

SAUTÉED SHRIMPS

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

\$28.00

We recommend Dry Rose

ENTRÉES - PASTA

LASAGNA BOLOGNESE

Tender meat ragout with vegetables served with two deli sauces

\$18.00

We recommend Merlot

LINGUINI FRUTTI DI MARE

Assorted seafood in Chardonnay & herb sauce

\$21.00

We recommend Sauvignon Blanc

MASCARPONE RAVIOLI

Sautéed spinach with garlic in creamy Gorgonzola sauce

\$18.00

We recommend Pinot Noir

DESSERTS

DELUXE DESSERTS

Apple pie

Chocolate pistachio cake

NY cheesecake

Black forest cake

Marshmallow brownies

\$6.50

PREMIUM DESSERT

Chocolate mousse

Banana & Nutella cheesecake

Key lime pie

Tiramisu

Crème brulee

\$7.50

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
Coffee, tea, decaffeinated coffee
\$21.00

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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
Truffle 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 gratin
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

\$25.00

Including bread and butter
Coffee, tea, decaffeinated coffee



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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
\$22.50

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
\$23.50

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
\$27.50

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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, truffle mashed potato

Chocolate pistachio cake

\$21.50

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

\$23.00

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

\$26.00

We recommend Merlot

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



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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. Prices are excluding 15% service charge and government tax 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 walls, 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.