STAY Holiday Inn Orlando-Disney Springs™ Area Located in the Walt Disney World® Resort FUELED.











Located in the Walt Disney World® Resort



Breeze Continental

Display of Seasonal Fruit

Dannon Assorted Individual Fruit Yogurts

Assorted Freshly Baked Breakfast Bakeries to Include Danishes, Breads and Muffins

Deluxe Continental

Quaker Oatmeal served with Raisins, Brown Sugar and Walnuts

Display of Seasonal Tropical Fruit

Assorted Freshly Baked Breakfast Bakeries to Include Danishes, Breads and Muffins

Assorted Bagels with Cream Cheese

Assorted Mini Parfaits

Premium Continental

Display of Seasonal Tropical Fruit

Assorted Freshly Baked European Pastries and Mini Muffins

Smoked Salmon, Capers, Diced Tomatoes, Diced Red Onion and Diced Hard Boiled Eggs

Quiche Lorraine; Egg, Bacon, Gruyere Cheese and Caramelized Onion

All Continental Breakfasts are served with

Selection of Apple, Orange, Grapefruit, and Cranberry Juices Freshly Brewed Rain Forest Coffee and Decaffeinated Coffee Bigelow Gourmet Tea Selection served with Milk, Honey and Lemon



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Breakfast Buffet

Selection of Apple, Orange, Grapefruit, and Cranberry Juices

Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee

Bigelow Gourmet Tea Selections served with Milk, Honey and Lemon

Seasonal Sliced Fruit and Berry Display

Assorted Mini Parfaits

Assorted Fresh Baked Breakfast Bakeries to Include Croissants, Danishes, Breads and Muffins

Assorted Individual Dry Cereals served with Whole and 2% Milk

Entrée | Select Two

Scrambled Eggs with Sharp Cheddar Cheese

Scrambled Eggs with Sautéed Mushrooms, Sweet Peppers, and Mozzarella Cheese

Herb Scrambled Egg Whites

Scrambled Eggs with Roasted Artichokes, Asparagus and Feta Cheese

Ham, Egg and Cheese Cups

Poached Egg on Tomato topped with Hollandaise Sauce

Buttermilk Pancakes served with Berries Compote, Maple Syrup and Whipped Cream

Golden Thick Cut French Toast served with Berries Compote, Maple Syrup and Whipped Cream

Accompaniments | Select Two

Applewood Smoked Bacon
Sausage Links
Turkey Sausage
Homestyle Grits with Aged Cheddar

Hash Browns
Herb Roasted Fingerling Potatoes
Skillet Potatoes with Peppers and Onions
Sautéed Herb Asparagus



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Breakfast Stations

Omelet Station*

Choose from Whole Eggs, Egg Whites or Blended Whole Eggs
Peppers, Mushrooms, Tomatoes, Ham,
Bacon, Sausage, Onions, Spinach, Swiss,
Provolone and Cheddar Cheese

French Toast Station* |

Choose from Raisin Thick Bread or Texas Toast

Mixed Berry Bowl

Whipped Cream, Maple Syrup and Confection Sugar

Pancake Station*

Buttermilk Pancake Batter

Blueberries, Strawberries, Crushed Nuts, Chocolate Chips

Blueberry Compote, Banana Compote Maple and Sugar Free Syrup

Whipped Cream, Cinnamon

Mickey Mouse Waffles Station*

Mickey Mouse Waffles Strawberries, Crushed Nuts, Chocolate Chips

Blueberry Compote, Banana Compote Whipped Cream, Maple Syrup, Confection Sugar

*Chef Attendant Charge of \$75 per Chef per Hour Applies





Breakfast Enhancements

Homestyle Grits with Aged Cheddar

Quaker Oatmeal, Raisins, Brown Sugar, Candied Pecans, and Cream

Ham, Egg and Cheese Cups

Biscuit and Sausage Gravy

Egg, Ham and Cheese Croissant

Egg and Sausage English Muffin

Breakfast Wrap with Egg, Ham, Salsa and Cheese

Classic Quiche Lorraine

Mediterranean Quiche with Artichokes, Olives, Feta and Tomato

Portobello, Spinach and Gruyère Cheese Quiche





Plated Lunch

Soups and Salads | Select One

Loaded Potato Soup with Broccolini Tips and Cheddar Cheese

Roasted Tomato Bisque with Chives

Mixed Greens, Grape Tomatoes, Cucumbers and Carrots served with a Champagne Vinaigrette

Chopped Romaine, Grape Tomatoes, Parmesan Cheese, Focaccia Croutons served with Caesar Dressing

Leaf Lettuce, Mandarin Orange Segments, Strawberries, Roasted Red Peppers, Feta Cheese served with Orange Berry Vinaigrette

Dessert | Select One

Pecan Pie with Whipped Cream and Chocolate Topping

Chocolate Mousse Trilogy

Key Lime Pie, Lime Twist and Raspberry Sauce

New York Cheesecake with Raspberry Reduction

Vanilla Panna Cotta served with Fruit Salsa

Entree Selection on the Next Page



Located in the Walt Disney World® Resort



Plated Lunch Continued

Entrée | Select One

- -Cheese Ravioli in a Mushroom Bechamel served with Capellini Vegetables
- Portobello Mushroom and Vegetable Stack served on a bed of Asparagus Risotto
- Seared Herb Marinated Chicken Breasts and Mushroom Bechamel served with Sour Cream Mash Potatoes and Sautéed Haricot Verts
- -Herb Roasted Chicken Montrachet, Herb Roasted Fingerling Potatoes and Poached Broccoli
- Mediterranean Salmon with Feta, Olives, Tomato, Banana Peppers, Jalapeno, Cilantro served on a Bed of Coconut Jasmine Rice and Baby Spinach
- Churrasco Skirt Steak, Chimichurri Sauce, Sweet Palntains, Steamed Rice
- -Grilled Swordfish in a Soy Ginger Glaze on a Bed of Coconut Jasmine Rice and Diced Seasonal Vegetables
- -Grilled Filet Mignon, Carmelized Onions, Roasted Red Bliss Potatoes, Jerk Seasoned Asparagus
- Surf and Turf; Grilled Skirt Steak and Sautéed Shrimp, Sour Cream Mash Potatoes, Asparagus and Baby Carrots with Thyme Red Wine Demi Glaze
- Grilled New Your Strip Loin, Caramelized Onions, Oyster Mushrooms and Pico De Gallo with Sweet Potato Mash topped with Matri De Butter
- Orange Maple Glazed Duck Breast, Confetti Rice and Sautéed Grape Tomatoes

Served with Assorted Artisan Rolls and Butter Freshly Brewed Iced Tea



Located in the Walt Disney World® Resort



Lunch Buffet

Southern

Corn Chowder

Cole Slaw

Mixed Greens, Grape Tomatoes, Croutons, Cucumbers and Carrots served with Ranch and Balsamic Vinaigrette Dressings

Homestyle Fried Chicken

Slow Roasted Pulled Pork

Braised Collard Greens

Homestyle Macaroni and Cheese

Cornbread Muffins

Chef's Choice of Assorted Desserts

Italian

Italian Wedding Soup

Caesar Salad made with Hearts of Romaine, Parmesan Cheese, Croutons, Olives and Tomatoes served with Caesar Dressing

Grilled Pesto Chicken Topped with Mozzarella and Pomodora Sauce

Broiled Tilapia, Pina Colada Emulsion and Tropical Relish

Sundried Tomato and Feta Polenta

Vegetable Mélange; Zucchini, Squash, Onions, Tomatoes and Asparagus

Garlic Bread Sticks
Chef's Choice of Assorted Desserts

All Buffets are Served with Assorted Artisan Rolls and Butter Freshly Brewed Iced Tea



Located in the Walt Disney World® Resort



Lunch Buffet

Latin

Tortilla Soup

Black Bean and Corn Salad

Composed Mexican Style Slaw with Jicama, Carrots, Lettuce, Onion, Cilantro and Lime Vinaigrette

Chipotle Marinated Pork with Corn Tomato Lime Relish

Churrasco Skirt Steak Topped with Chimichurri

Sofrito Rice

Sweet Plantains

Roasted Peppers, Corn, Grape Tomatoes & Grilled Onions

Assorted Rolls & Butter

Rice Pudding

Mediterranean

Greek Salad; Romaine, Tomatoes, Cucumber,
Banana Peppers, Onion, Olives and Feta Cheese served with
Greek Dressing

Panzanella Salad; Arugula, Roma Tomatoes, Cucumbers, Sweet Red Onions, tossed in Herb Vinaigrette

Herb Marinated Pan Seared Chicken, Pomodora and Basil Sauce

Mediterranean Salmon served with a White Wine Sauce featuring Tomatoes, Banana Peppers, Olives, Feta, Jalapenos, and Cilantro

Sofregit Rice

Poached Green Beans and Baby Carrots

Assorted Artisan Rolls and Butter

Panna Cotta with Fruit Compote

All Buffets are Served with Assorted Artisan Rolls and Butter Freshly Brewed Iced Tea





Lunch Buffet

Deluxe Sandwich

(Selection of One Soup)

Lobster Bisque Loaded Potato
Tomato Bisque Italian Wedding
New England Clam Chowder Minestrone

Cobb Salad - Chopped Romaine, Tomato, Bacon, Hard Boiled Egg, Bleu Cheese and Olives served with Ranch or Balsamic

Turkey BLT Club, Bacon, Lettuce, Tomato with Mayo and Mustard on Triple Brioche

Roast Beef, Peppers, Provolone Cheese, Lettuce, Tomato with Horseradish on Ciabatta

Smoked Chicken Salad, Lettuce, Tomato on Butter Croissant Served with Pickle Chips, Mayonnaise and Mustard

Terra Chips
Assorted Artisan Rolls and Butter
Chef's Choice of Assorted Desserts

Deli

Soup Du Jour

Tortellini Chicken Ranch Pasta Salad

Mixed Greens, Grape Tomatoes, Cucumbers, Carrots and Croutons served with Ranch and Balsamic Vinaigrette

Sliced Deli Meats of Smoked Turkey, Roast Beef, Pastrami and Honey Baked Ham

Sliced Sharp Cheddar, Swiss and Provolone and Smoked Gouda Cheeses

Sliced Tomatoes, Dill Pickle Chips and Shredded Lettuce Honey Mustard, Herb Mayonnaise and Horseradish Cream

Assorted Bread, Artisan Rolls and Butter

Selection of Assorted Potato Chips

Chef's Choice of Assorted Desserts

All Buffets are Served with Assorted Artisan Rolls and Butter Freshly Brewed Iced Tea



Located in the Walt Disney World® Resort



Early Morning Breaks

Starter Break

Selection of Apple, Orange, Grapefruit, and Cranberry Juice

Whole Fresh Fruit

Assorted Freshly Baked Breakfast Bakeries and Croissants served with Butter and Preserves

Citrus Break

Orange, Grapefruit and Pineapple Juice

Citrus Fruit Display

Fruit Tartlets

Mini Croissants and Pastries served with Butter and Preserves

Traditional Break

Selection Apple, Orange, Grapefruit, and Cranberry Juice

Dried Fruit

Assorted Nuts

Seasonal Sliced Fruit

Assorted Freshly Baked Breakfast Bakeries and Bagels served with Cream Cheese, Butter and Preserves

All Breaks are served with Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

Emerald Menu





Mid Morning Breaks

Tea Time

Assorted Sodas and Bottled Water

Assorted Gourmet Tea Sandwiches

Scones, Biscotti and Tiramisu Shooters

Parfait Party

Assorted Sodas and Bottled Water

Assorted Dannon Yogurt served with Granola and an Array of Various Berry Bowls

Assorted Mini Parfaits

Mini Muffins

Energy Break

Assorted Gatorade, Red Bull and Monster Energy Drinks
Assorted Sodas and Bottled Water
Granola and Energy Bars
Mixed Nuts

Mid Morning Refresh

Refresh of Coffee and Tea

Assorted Soft Drinks and Bottled Water

Granola Bars

Whole Fresh Fruit

All Breaks are served with Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon



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Afternoon Breaks

Chips and Dip

Tri-Color Tortilla and Terra Chips

Salsa, Guacamole, Sour Cream and Hummus

Assorted Sodas, Bottled Water and Iced Tea

Choco-Latte

Chocolate Dipped Strawberries, Pretzels, Marshmallows and Biscotti

Chocolate Chunk Brownies

Bavarian Break

Popcorn

Soft and Crisp Pretzels served with Mustard

Assorted Chips

Mixed Nuts

Ice Cream Bars

Assorted Sodas, Bottled Water and Lemonade

Veggie Break

Vegetable Crudités and Dips

Grilled Vegetable Antipasti

Assorted Cheese and Berry Display

Everything Flat Breads Lavosh

Assorted Sodas and Bottled Water

Antipasti Break

Assorted Cured Meats

Soft, Medium and Firm Imported and Domestic Cheeses and Berries Marinated Mushrooms, Artichokes and Sun-Dried Tomatoes Olives, Cornichons and Mustard

Flat Breads

Assorted Sodas and Bottled Water and Iced Tea

All Breaks are served with Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee Gourmet Tea served with Milk, Honey and Lemon





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Reception

Cold Hors D'oeuvres

Tomato Bruschetta
Tapenade Bruschetta
Hummus with Pico De Gallo Bruschetta
Prosciutto and Melon Canape
Grilled Watermelon Skewers
Vegetable Skewers Truffle Aroma
Prosciutto Melon Skewers
Avocado Stuffed Cherry Tomatoes

Shrimp Gazpacho
Duck Confit on Brioche
Boursin and Tomato Canape
Seafood Ceviche
Tomato Caprese Skewers
Herb, Paprika and Sesame
Coated Cheese Rolls

Tuna Tartar on Wonton Crisp Sesame Soy Beef Tartar Tart Shell

> Smoked Salmon Mousse Tartlet and Caper Garnish

Seared Tuna, Cucumber and Tropical Relish

Hot Hors D'oeuvres

Vegetable Spring Roll
served with Plum Sauce

Beef Empanada with Tomato Compote
Chicken Cordon Bleu
Pork Pot Sticker with Tai Chili Sauce
Beef Skewer with Horseradish Cream
Coconut Shrimp with Mango Chili Sauce

Spanikopita

Jerk Chicken Sate with Tropical Relish

Mini Crab Cake with Remoulade

Duck Pot Sticker with Sweet Chili

Brie and Pear in Phyllo
Bacon Wrapped Scallops
Grilled Lamb Lollipop with Horseradish
Brie and Raspberry en Croute
Beef Wellington
Lobster En Croute

Citrus Buerre Blanc



Located in the Walt Disney World® Resort



Antipasto Table

Marinated Queen & Kalamata Olives, Artichokes, Roasted Red Peppers, Sautéed Mushrooms

Assorted Cured Meats, Imported and Domestic Soft, Medium and Firm Cheeses

Flatbread, Crostini's, Herbs, Balsamic Vinegar, Extra Virgin Olive Oil and Cornichons

Caprese Sensation

Beefsteak Mozzarella, Mozzarella Pearls, Tomato Carpaccio, Sliced Tomatoes, Grape Tomatoes, Basil, Pesto, Arugula, Sliced Prosciutto, Smoked Sea salt, Sun Dried Tomatoes, Balsamic Reduction, Extra Virgin Olive Oil

Pasta! Pasta!

Tortellini, Fusilli and Linguine Pasta House-Made Marinara, Garlic and Herb Alfredo and Pesto Sauce

Parmesan Cheese, Fresh Tomatoes, Kalamata Olives and Zucchini and Squash Garlic Bread Sticks

Bravo Bruschetta

Assorted Grilled Breads with Olive Tapenade, Artichoke Spread, Boursin and Tomato Basil

Condiments: Semi-Dried Tomatoes, Roasted Garlic, Roasted Crimini Mushrooms, Roasted Peppers, Shredded Mozzarella, Julienned Prosciutto, Smoked Salmon, Parmesan Cheese and Gremolata

Mashed Potato Bar

Sweet Mash, Idaho Mash and Purple Peruvian Mash

Served with Bacon, Caramelized Onions, Butter, Cheddar Cheese, Feta Cheese, Chopped Chives, Sour Cream, Broccoli and Olives

Wok Time

Tiger Shrimp with Peppers,
Red Onions, and Sweet Chili Sauce
Chicken Teriyaki Stir Fry with Vegetables
Mongolian Beef & Broccoli
Chinese Fried Rice and Noodles



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Risotto to Rave About

Seared Sea Scallops with Saffron-Fennel Risotto
Roasted Wild Mushroom and Thyme Risotto
Duck Confit, Parmesan Cheese,
Mascarpone Asparagus Risotto

Craving for Crab Cakes

Maryland-Style Crab Cakes Sweet Chili Sauce, Remoulade Sauce, Pesto Sauce, Pico De Gallo and Grilled Lemons

Home-Style Slider

Gourmet-Style Sliders including; Beef, Chicken and BBQ Pulled Pork

Served with Cheddar Cheese, Swiss Cheese, Caramelized Onions, Sautéed Mushrooms and Pickle Chips

Refreshing Salads

Mixed Greens, Fennel & Frisee, Romaine, Tomatoes, Cucumbers, Carrots, Olives, Parmesan Cheese
Banana Peppers and Croutons served with Balsamic Vinaigrette,
Ranch, Caesar Dressing

Crisp Quesadillas T

hree Cheese Quesadilla
Chicken & Black Bean Quesadilla
Crab Quesadilla
Pico De Gallo, Guacamole,
Shredded Lettuce and Sour Cream

Paella Por Favor

Saffron Flavored Rice Prepared with Chicken, Pork, Shrimp, Mussels, Chorizo and Vegetables

Chips, Dips and Veggies

Selection of Tortilla, Pita and Terra Chips Tapenade, Hummus, Tabouleh, Queso, Artichoke and Spinach Dip and Pico De Gallo

Market Station

Presentation of Imported Soft Medium and Firm Cheeses with mixed Fruit Garnish Seasonal Sliced Fruit Display Crisp Breadsticks and Flatbreads





Located in the Walt Disney World® Resort



Reception

Station Enhancements

Fresh Seafood on Ice

Gulf Shrimp and Cocktail Sauce Shucked Oysters on the Half Shell Crab Claws Snow Crab Leg Clusters

Sushi

Assorted Hand Rolled Sushi and California Maki Rolls Pickled Ginger, Wasabi, Soy Sauce, Spicy Aioli

Banana Fosters

Bananas, Foster Rum Sauce, Panko Cinnamon Breading, Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Chocolate Morsels

Holy Cannolis

Served with Qrogant, Coco-nibs, Chocolate Chips, Sprinkles, Graham Cracker Crumbs, Seasonal Mixed Berry Bowls and Whipped Cream and Pre Filled Cannoli Shells

Ice Cream Bar

Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Oreo Crumbs, Butterfinger Crumbles, Maraschino Cherries, Fresh Bananas, Hagan Daz Ice Cream Bars, Berry Compote, Fresh Whipped Cream







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Plated Dinner

Soups and Salads | Select One

Loaded Potato Soup with Broccolini Tips and Cheddar Cheese

Roasted Tomato Bisque with Chives

French Onion Soup with Scallion Garnish

Split Pea with Ham Soup

New England Clam Chowder

Wild Mushroom Bisque

Lobster Bisque with Crab Salad

Black Bean Soup with Rice and Red Onions

Leaf Lettuce, Mandarin Orange Segments, Strawberries, Roasted Red Peppers and Feta Cheese served with Orange Berry Vinaigrette

Mixed Greens, Grape Tomatoes, Cucumbers and Carrots served with a Champagne Vinaigrette

Beef Steak Tomato and Mozzarella with Arugula and Balsamic Reduction

Tomato Cucumber with Red Onion and Sweet Red Wine Vinaigrette

Dessert | Select One

Key Lime Pie, Lime Twist and Raspberry Sauce
Vanilla Panna Cotta served with Fruit Salsa
Chocolate Layer Cake with Strawberry and Chocolate Drizzle
New York Cheesecake with Raspberry Reduction
Vanilla Poached Pears and White Chocolate Mousse
Apple Crisp with Sweet Reduction
Trio Chocolate Stack and Berry Compote

Entrees on the following page





Entrée | Select One

- -Cheese Ravioli in a Mushroom Béchamel served with Capellini Vegetables
- Portobello Mushroom and Vegetable Stack on a bed of Asparagus Risotto
- -Seared Herb Marinated Chicken Breasts with Mushroom Béchamel served with Sour Cream Mash Potatoes and Sautéed Haricot Verts
- -Hunter Chicken; French Cut Chicken in a White Wine Veloute served with Sour Cream Mash Potatoes and Haricot Verts
- -Steak Au Poivre; Pan Seared Flat Iron with Brandy Pepper Demi Cream served with Sour Cream Mash and Haricot Verts
- Ginger Salmon in a Soy Ginger Glaze on a bed of Cilantro Lemon Rice and Spinach
- -Mediterranean Grouper with White Wine, Olives, Tomatoes, Banana Peppers and Cilantro served on Jasmine Rice and Baby Spinach
- Surf & Turf; Grilled Skirt Steak and Sautéed Shrimp with Thyme Red Wine Demi Glaze served with Sour Cream Mash Potatoes, Asparagus and Baby Carrots
- Grilled New York Strip Loin topped with Matri De Butter, Caramelized Onions, Oyster Mushrooms and Pico De Gallo served with Sweet Potato Mash
- Herb Grilled Lamb Rack on a Bed of Asparagus Mascarpone Risotto wtih Cabernet Reduction
- -Orange Maple Glazed Duck served with Confetti Rice, Sautéed Grape Tomatoes
- Herb Butter Roasted Lobster Tail served with Red Bliss Potatoes and Sautéed Herb Zucchini
- Pan Seared Sea Bass, Sweet Potato Mash and Grilled Asparagus served with Grilled Lemon

Served with Oven Baked Rolls with Butter
Freshly Brewed Iced Tea
Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon



Located in the Walt Disney World® Resort



Buffet Dinner

Italian

Italian Wedding Soup

Romaine, Feta, Tomatoes, Cucumbers, Croutons, Banana Peppers, Olives, Red Onions, Greek Dressing

Antipasti with Assorted and Cured Meats, Domestic and Imported Cheeses, Rustic Bread, Mixed Olives, Honey Comb

Chicken Montrachet, Goat Cheese and Seasoned Breadcrumbs
Stuffed in Pan Seared Chicken,
Mushroom Cream, Roasted Red Pepper Garnish
Beef Tournedos in a Marsala Reduction

Scallion and Leek Potato Gratin
Haricot Verts, Grape Tomatoes, Zucchini and Squash
Assorted Artisan Rolls and Butter

Stuffed Choux Puffs
Chef's Choice of Assorted Desserts

Mediterranean

Hummus and Pita Chips

Greek Salad - Romaine, Tomatoes, Cucumber, Banana Peppers, Onion, Olives, Oregano and Feta Cheese served with Greek Dressing

Stuffed Pork Loin, Goat Cheese, Roasted Red Peppers, Spinach, Scallions, and Mediterranean Seasoning

Grilled Flat Iron Steak topped with Tzatziki, Red Onions and Feta

Sofrigeta Rice

Grilled Assorted Seasonal Vegetables

Assorted Artisan Rolls and Butter Chef's Choice of Assorted Desserts

All Buffets served with Ice Tea with Lemon
Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon







Dinner Buffet

Southern Comfort

Corn Chowder

Cole Slaw

Fingerling Potato Salad

Mixed Greens, Grape Tomatoes, Croutons, Cucumbers and Carrots served with Ranch and Balsamic Vinaigrette Dressings

Flame Broiled Chicken with Mango BBQ Sauce

Housemade Meatloaf topped with Tomato Nage

Braised Collard Greens

Mashed Potatoes

Homestyle Macaroni and Cheese

Cornbread, Muffins, Assorted Artisan Rolls and Butter

Chef's Choice of Assorted Desserts

All Buffets served with Ice Tea with Lemon
Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon





Carving Stations | Uniformed Chefs will carve the follow selections*

Whole Oven-Roasted 20lb Turkey | Serves Approximately 30 People Assorted Artesian Rolls, served with Cranberry Sauce and Giblet Gravy

Glazed Baked Ham | Serves Approximately 30 People Ciabatta Rolls, served with Honey Glaze

Peking Style Roasted Duck | Serves Approximately 20 People Rustic Bread, Julienned Cucumbers, Carrots and Scallions served with Hoisin Sauce

Roasted Pork Loin | Serves Approximately 35 People
Assorted Artisan Rolls, served with Pineapple and Apple Chutney

Churrasco Skirt Steak | Serves Approximately 10 People Assorted Artisan Rolls, served with Chimichurri

Roasted New York Strip of Beef | Serves Approximately 35 People Assorted Artisan Rolls, served with Horseradish Cream and A Jus

Additional Options on the Following Page

Chef Attendant Charge Applies





Carving Stations Continued | Uniformed Chefs will carve the follow selections

Herb Roasted Prime Rib | Serves Approximately 35 People Assorted Artisan Rolls, served with Horseradish Cream and A Jus

Whole Roasted Beef Tenderloin | Serves Approximately 20 People Assorted Artisan Rolls, served with Caramelized Onions and A Jus

Whole Roasted Steamship of Beef | Serves Approximately 150 People Assorted Artisan Rolls, served with Horseradish Cream and A Jus

Roasted Moroccan Style Leg of Lamb | Serves Approximately 15 People Toasted Pita, served with MintJelly, Coriander Demi

Seafood Roulade En Croute | Serves Approximately 10 People Served with Lobster Butter and Scallions

Holiday Inn

Chef Attendant Charge Applies