



Holiday Inn

Holiday Inn Gurnee Convention Center
6161 West Grand Ave.
Gurnee, Illinois 60031
847.336.6300



Dinner Catering Menu

1-800-Holiday www.holidayinn.com/gurnee-il



Holiday Inn

Dinner Buffets

Minimum of 25 Guests

All Buffets include Brewed Coffees and Iced Tea

Buffet Service – 90 Minutes ONLY

Home Sweet Home \$38

Chicken Noodle Soup, Garden Salad with Ranch and Balsamic Dressing

Meatloaf with Chipotle Ketchup, Deep Dish Chicken Pot Pie

Butter Whipped Potatoes, Garlic Green Beans

Bread Pudding with Bourbon Caramel Sauce

Southern Style \$36

Garden Salad with Ranch and Balsamic Dressing, Collard Greens

Spicy Buttermilk Fried Chicken, Fried Catfish Fillet

Baked Mac and Cheese, Southern Style Cornbread

Banana Pudding

Gourmet Buffet \$36

Chicken Dumpling Soup, House Salad with Watermelon Radish, Carrots, Grape

Tomatoes, Red Onion Vinaigrette, Tortellini Salad with Roasted Artichokes, Feta Cheese

Grilled Chicken with Artichokes, Fresh Mozzarella, Roasted Tomato Basil Sauce

Seared Salmon with Orange Glaze, Grilled Zucchini and Squash Patt Pans

Chocolate Cake Shooters with Raspberry Coulis, Berry Mousse Cups

Mediterranean \$38

Soup of the Day, Greek Salad with Feta, Kalamata Olives, Herbed Croutons, Peppercini,

Oregano Vinaigrette Hummus with Warm Pita Points

Saffron Rice, Greek Herbed Bone in Chicken, Greek Style Pork Chops

Grilled Root Vegetables with Balsamic Glaze, Feta Whipped Mashed Potatoes

Baklava

Buffets are Designed for a Minimum of 25 Guest. A Fee of \$100 will be assessed for groups less than 25 Guests. A customary taxable 21% Service charge and Applicable Sales taxes will be added to All Prices. Price are subject to change without Notice



Holiday Inn

Dinner Buffets

Minimum of 25 Guests

All Buffets Include Brewed Coffees and Iced Tea

Buffet Service – 90 Minutes ONLY

Holiday Inn Signature \$40

Choose Three (3) Starters:

Soup of the Day

Garden Salad with Two (2) Dressings

Grilled Root Vegetable Salad with Balsamic Glace

Caesar Salad with Parmesan

Tomato Cucumber Salad with Feta, Balsamic and Chive Oil

Hummus with Lemon Olive Oil, Warm Naan

Choose Three (3) Entrees:

Grilled Salmon with Lemon Rosemary Buerre Blanc

Seared Chicken Breast with Chardonnay Cream

Sliced Beef Tenders with Cabernet Reduction

Penne Pasta with Spinach, Capers, Sundried Tomatoes, Parmesan in Garlic White Wine Broth

Pan Seared Tilapia, Pineapple Salsa

Porkloin with Dried Cherry Demi Glace

London Broil with Pink Peppercorn Demi Glace

Grilled Salmon with Red Onion Vinaigrette

Choose One (1) Seasonal Starch and One (1) Vegetable

Wild Rice Pilaf

White Cheddar Whipped Potatoes

Butter Whipped Potatoes

Cauliflower Rice Blend

Baked Mac and Cheese

Roasted Sweet Fingerling Potatoes

Roasted Root Vegetables

Garlic Green Beans

Choose Two (2) Desserts:

Mini French Style Cheesecake

Mini Tiramisu

Flourless Chocolate Cake Squares

Caramel Apple Bars



Dinner Plated

All Plated Dinners include Warm Rolls and Whipped Butter, Coffee and Tea Service

Choice of Starter or Salad and One Dessert

Salads and Starters (Choice of One)

Garden Salad with Two (2) Dressing

Beet Salad with Goat Cheese, Mandarin Oranges, Walnuts, Honey Dijon Vinaigrette

Tossed Caesar Salad

Greek Salad with Feta Cheese, Kalamata Olives, Pickled Red Onion, Grape Tomato, Balsamic Tomato Caprese, Basil, Olive Oil, Balsamic Glaze

Chicken Dumpling Soup

Minestrone

Italian Wedding Soup

Tomato Bisque with Chive Crème Fraiche

Poultry

Pan Seared Chicken Breast with choice of Sauce \$39

Wild Mushroom Demi Glace

White Wine Cream Sauce

Lemon Beurre Blanc

lemon Butter and Caper Sauce

Seafood

Pan Seared Scottish Salmon, Ginger Orange Glaze \$40

Pan Seared Scottish Salmon, Red Onion Vinaigrette \$40

Ahi Tuna, Sesame Crusted, Yuzu Hollandaise \$45

Red Snapper, Cilantro and Lime Beurre Blanc \$42



Dinner Plated

All Plated Dinners are accompanied with Warm Rolls and Whipped Butter, Coffee and Tea
Choice of One (1) Starter or Salad and One (1) Dessert

Beef

6 Ounce Center Cut Filet Mignon, Red Wine Demi Glace \$44

8 Ounce Rib Eye, Herb Truffle Butter \$44

Slow Roasted 8 Ounce Prime Rib of Beef, Natural Au Jus \$46

Seared Tender Medallions, Chimmichurri Sauce \$43

Starches and Vegetables (Choice of One (1) of each)

Butter Whipped Potatoes

Wild Rice Pilaf

Roasted Sweet Fingerling Potatoes

Loaded Baked Potato

Roasted Red Potatoes

Cauliflower Rice Blend

Broccoli Spears

Roasted Squash and Zucchini

Baby Crop Carrots

Garlic Green Beans and Blistered Cherry Tomatoes

Roasted Root Vegetables

Asparagus Spears (add \$2 per person)

Dessert (choice of one)

Cheese Cake with Berry Coulis

Chocolate Mousse Cake with 5 Spiced Chocolate Sauce

Bourbon Banana Pudding with Caramel Sauce

Apple Tart with Whipped Cream

Chocolate or Vanilla Bean Mousse Cup with Seasonal Berries and Chocolate Tuille



HORS D'OEUVRES

Prices are Per Dozen

HOT

Chicken Satay Basil Peanut Sauce	\$35
Vegetable Egg Rolls Sweet Chili Sauce	\$30
Mini Franks En Crouete Mustard Sauce	\$35
Spanakopita	\$30
Assorted Petit Quiche	\$35
Beef Teriyaki Skewers	\$42
Spinach and Cheese Stuffed Mushrooms	\$30
Cheese Stuffed Artichoke Fritters	\$32
Coconut Shrimp Mango Habanero Sauce	\$36
Mini Crabcakes Lemon Aioli	\$38
Swedish Meatballs	\$35
Traditional Buffalo Wings Ranch, Celery and Carrots	\$48
Mini Chi-Town Sliders Garlic Aioli, Lettuce, Tomato, Gherkin	\$48
Bacon Wrapped Scallops	\$38
Mini Deep Dish Pizzas	\$35

COLD

Prosciutto Wrapped Melon	\$32
Smoked Salmon Canapes	\$38
Assorted Finger Sandwiches	\$30
Smoked Salmon Mousse and Endive	\$38
Jumbo Gulf Shrimp Ketel One Cocktail	\$40
Antipasto Skewers	\$35
Deluxe Canapes	\$35
Red and Yellow Tomato Bruschetta	\$30



Carver and Action Stations

CARVING AND ACTION STATION ARE ENHANCEMENTS TO ANY PLATED OR DINNER BUFFET OPTIONS OR CAN BE COMBINED TOGETHER TO CREATE A DINNER OPTION. \$100 CARVER/ACTION STATION ATTENDANT FEE APPLIES. ONE CHEF PR 75 GUESTS. MINIMUM OF 25 GUESTS PER ACTION STATION

Carver and Action Station Service – 90 Minutes

Carver Stations

Herb Crusted Tenderloin of Beef, Port Wine Demi Glace \$325
(Serves 25 Guests)

Peppercorn Crusted Prime Rib of Beef. Garlic & Herbed Au Jus, Horseradish Crème Fraiche \$375 (Serves 25 Guests)

Pineapple Honey Glazed Virginia Bone In Spiral Ham, Gourmet Mustards \$225
(Serves 25 Guests)

Pork Steamship, Rosemary Garlic Demi Glace \$250(Serves 25 Guests)

Cedar Plank Salmon, Caper Herb Tartar Sauce \$350 (Serves 20 Guests)

Whole Roasted Turkey Breast, Cranberry Glee, Dijonaise, Giblet Gravy \$225
(Serves 25 Guests)

*A Customary Taxable 21% Service Charge and Applicable Sales Tax will be added to all prices.
Price are Subject to change without notice.*



Action Stations

Crazy Bowl

Herb Butter Bay Shrimp, Sweet Soy Marinated Beef Strips, Teriyaki Chicken, Snow Peas, Bean Sprouts, Tofu, Baby Corn, Peppers, Mushrooms, Broccoli, Jasmine Rice, Vegetable Fried Rice and Chinese Rice Noodles, Teriyaki, Sweet and Sour and Spicy Szechwan Sauces, Vegetable Egg Rolls *\$14 Per Guest*

Create Your Own Pasta

Wheat Angel Hair, Penne, Tri-Colored Tortellini, Grilled Chicken, Italian Sausage, Local Pepperoni, Mushrooms, Peppers, Onion, Tomatoes, Fire Roasted Tomato Basil Marinara, Alfredo, Pesto Cream, Warm Breadsticks *\$12 Per Guest*

Martini Mashed

Yukon Gold, Sweet mashed Potatoes, Bacon, Chives, Mushrooms, Green Onions, Brown Sugar, Mini Marshmallows, Sour Cream, Shredded Jack Cheese, Salsa *\$11 Per Guest*
Lobster or Crabmeat (additional \$3 per guest)

Sushi

A Variety of California and Spicy Tuna Rolls Paired with Nigiri Salmon, Shrimp, Tuna, Pickled Ginger, Soy, Wasabi *\$450 Per Station (100 pieces per station)*

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Beverage

PRICES ARE PER HOUR AND PRICED PER GUEST. PACKAGE PRICES ARE CHARGED BASED ON THE GUARANTEE OR ACTUAL ATTENDANCE, IF HIGHER. \$100 BARTENDER FEE WILL APPLY UP TO THREE (3) HOURS FOR EVERY 100 GUESTS.

House Bar Package

1st Hour \$12 Per Guest

Each Additional Hour \$5 Per Guest

House Brands: New Amsterdam Vodka and Gin, Castillo Rum, Seagrams 7, J&B Scotch, Jim Beam 8 Star, House Tequila

Deluxe Bar Package

1st Hour \$14 Per Guest

Each Additional Hour \$6 Per Guest

Deluxe Brands: SKYY and Absolut Vodka, Tanqueray Gin, Bacardi and Captain Morgan, Jack Daniels, Spiced Rum, Knob Creek Bourbon, Johnny Walker Red, 1800

Top Shelf Bar Package

1st Hour \$16 Per Guest

Each Additional Hour \$7 Per Guest

Deluxe Brands: Grey Goose, Bombay Sapphire Gin, Bacardi and Captain Morgan Spiced Rum, Makers Mark, Johnny Walker Black, Crown Royal, Patron

Beer, Wine and Soda

1st Hour \$12 Per Guest

Each Additional Hour \$7 Per Guest

House Red and White Wines, Miller and Bug Light, Corona, Heineken, Goose Island 312, Sharps Non Alcoholic and Assorted Coca Cola Products

ALL BEVERAGE PACKAGES INCLUDE HOUSE RED AND WHITE WINES, MILLER AND BUD LIGHT, CORONA, HEINEKEN, GOOSE ISLAND 312, SHARPS NON ALCOHOLIC AND ASSORTED COCA COLA PRODUCTS

A Customary Taxable 21% Service Charge and Applicable Sales Tax will be added to all prices. Price are Subject to change without notice.



Beverage

Cash and Host Sponsored Bars Are Charged By Actual Number of Drinks Consumed. \$100 Bartender Fee and \$100 Cashier Fee Will Apply Up To Three (3) Hours For Every 100 Guests

House

House Brands: New Amsterdam, Vodka and Gin, Castillo Rum, Seagrams 7, J&B Scotch, Jim Beam 8 Star, House Tequila

Mixed Drinks	\$7
Rocks	\$9
Doubles	\$14
Domestic Beer	\$5
Imported Beer	\$6
House Wine	\$7
Bottled Water and Soda	\$3

Deluxe Bar Package

Deluxe Brands: SKYY and Absolut Vodka, Tanqueray Gin, Bacardi and Captain Morgan, Jack Daniels, Spiced Rum, Knob Creek Bourbon, Johnny Walker Red, 1800

Mixed Drinks	\$8
Rocks	\$11
Doubles	\$16
Domestic Beer	\$5
Imported Beer	\$6
House Wine	\$7
Bottled Water and Soda	\$3

Top Shelf Bar Package

Deluxe Brands: Grey Goose, Bombay Sapphire Gin, Bacardi and Captain Morgan Spiced Rum, Makers Mark, Johnny Walker Black, Crown Royal, Patron

Mixed Drinks	\$9
Rocks	\$12
Doubles	\$18
Domestic Beer	\$5
Imported Beer	\$6
House Wine	\$7
Bottled Water and Soda	\$3

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Beverages A La Carte

We Proudly Serve Coca Cola Products \$4

Gold Peak Sweet and Unsweet Iced Tea \$4

Bottled Distill and Sparkling Water \$4

Assorted Bottled Fruit Juices \$5

Assorted Bottled Naked Fruit Smoothies \$6

Red Bull Energy Drink \$6

Assorted Vitamin Water \$5

Brewed Coffees and Herbal Teas \$40 |per Gallon

Lemonade *or* Fruit Punch \$36 |per Gallon

Signature Watermelon Limeade \$37 |per Gallon

**A CUSTOMARY TAXABLE 21% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL PRICES.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.**



Audio and Visual

LCD Projector \$200

10ft Cradle Screen \$100

8ft Cradle Screen \$55

32' TV Monitor \$100

House Sound \$75

DVD Player \$50

Dial "9" Phone Line \$25

Polycom Speaker Phone \$150

Microphone \$30

Handheld Wireless Mic \$110

Lavalier Wireless Mic \$110

Podium \$30

4 Channel Mixer \$55

Mic Stand \$20

Flipchart w/Markers \$25

Flipchart Pad \$20

Laser Pointer \$20

Easel \$20

Extension Cord \$10

Power Strip \$10

White Board w/Markers \$30

NON HOTEL AV SERVICE FEE \$125



Deposits and Payments

A 24% non-refundable deposit is required to secure your event and to hold space on a definite basis. An additional payment of 50% is due 90 days prior to your function. The final balance is due 14 business days prior to your function. Any overage in payment will be refunded following your function. Refunds take up to 14 business days to process.

Event Guarantees

At least 7 business days before your event, you must inform the Catering Department, in writing, of the exact number of people who will attend your event. This count will not be subject to reduction and is the minimum number of persons for which you will be charged. The services, products, fees, etc., as noted will be provided at the time of your event and you will be charged based on the event guarantee that you give us or the number of people indicated at the time you signed the sales agreement or the Banquet Event Order, whichever is greater.

Service Charge

21% service charge of the food, beverage, AV and room rental total, plus any applicable state or local tax, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the Event.

Sales Tax

The current sales tax is 9%. It is subject to change and is applicable to the entire event.

Ballroom and Additional Labor and Set Up Fees

A Room Rental Fee applies for all events. Charges are based on the size of function space and is subject to tax and service charge. Changes to the room set up additional set up the day of the event will be subject to additional fees to include tables, chairs, linens, AV needs, etc., with the exact amount to be determined by your Catering representative. (minimum hourly charge \$100 per hour)

Cake Cutting

Outside cake must be purchased from licensed bakery. A cake cutting fee of \$3.00 per person applies. Please consult your Catering Manager for a list of preferred vendors.

Loss or Damage of your Property

We are not responsible for any loss or damage to property belonging to your attendees and do not maintain insurance covering it

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Decorations and Displays

For the safety of person and property, no fireworks or incendiary devices may be used at the hotel. All displays and/or decorations will be subject to our prior written approval and must be provided by a licensed and insured décor company. Please contact your *Catering Manager* for a list of our preferred vendors. The use of glitter, confetti, sequins at no time should any posters, displays, etc., be affixed to any wall in meeting room space or guest suite other than by specialty tape provided by the hotel. The use of glitter, sequins, confetti, push pins, tacks, pins or nails is prohibited. The use of such items will be subject to a cleaning/damage fee of \$500.00

Electrical Charges

DJ/Band power charges of \$200.00 applies. Increased power needs are subject to additional charges.

Scheduled Event Times

Daytime functions are limited to 4 hour duration. Evening functions are limited to a 5 hour duration. Additional hours must be approved in advance and are subject to increase bartender charges and staffing fees.

Outside Food and Beverage

Due to State Law, you may not bring into the hotel alcoholic beverages. You must obtain prior approval from us before you bring in any food or non-alcoholic beverages from outside sources. A Hold Harmless Agreement is required when food and beverage products not purchased and prepared by our hotel staff are brought in for consumption by your guests in our function space. Fees may apply for outside food and beverage.

Audio Visual

The hotel has a full assortment of audio visual equipment available for rental. Please refer to our audio visual menu for pricing and availability. We encourage you to rent audio visual equipment from the Hotel as we are familiar with its operations. However, if you chose to provide your own equipment, an additional \$25 per day electrical usage fee will apply, you will be responsible for the set up, tear down, and facilitation of the equipment during the meeting and will require to provide your own technician to facilitate more complex set ups; this decision will be made by your Catering Representative. Should your group/function chose to bring in an outside audio visual vendor, you will be charged 25% retail price per day for all equipment utilized for your event.

Package Delivery

Packages for the hotel may be delivered no earlier than (3) three business days prior to the date of the function. The Hotel is not responsible for lost or stolen materials, nor return shipping or storage of materials at the conclusion of the event. Please see your contract for Shipping Instructions.

Signage

The Hotel will provide basic signage in the hotel lobby and outside your event room. If you would like to provide additional signage, please contact your Catering Manager regarding hanging fees.

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