



Holiday Inn[®]

**Catering Menus
2020**

All Prices are Subject to 24% Service Charge & Applicable Taxes.

Sacramento Downtown Arena, 300 J Street, Sacramento, CA 95814

(916) 446-0100 Ext 2100

Breakfast Buffets

Minimum 25 Guests / Served with Royal Cup Coffee and Hot Teas

Sunrise Buffet \$27

Orange Juice / Seasonal Fresh Fruit / Assorted Breakfast Pastries / Muffins / Toasted Bagels
Sweet Butter / Cream Cheese / Fruit Preserves
Farm Fresh Scrambled Eggs with Cheddar Cheese
Hickory Smoked Bacon / Breakfast Potatoes

Farmer Fresh Breakfast Buffet \$30

Orange & Cranberry Juices / Seasonal Fresh Fruit / Breakfast Breads / Croissants
House-Made Scones / Orange Marmalade / Sweet Butter / Fruit Preserves
Assorted Yogurts & Granola / Farm Fresh Scrambled Eggs
Double Thick French Toast with Candied Pecans & Syrup
Apple Wood Bacon / Breakfast Potatoes

Plaza Breakfast Buffet \$33

Orange, Apple & Cranberry Juices
Platter of Seasonal Fresh Fruit
Assorted Breakfast Pastries, Muffins, & Toasted Bagels with
Sweet Butter, Cream Cheese, & Fruit Preserves
Scrambled Eggs with Monterey Jack Cheese, Roasted Red Potatoes
Double Thick French Toast with Sweet Butter & Maple Syrup
Rosemary Chicken with Lemon

Continental Breakfast Buffets

Minimum 15 Guests / Includes Coffee, Tea, Decaf Coffee

Continental \$21

Orange, Apple, and Cranberry Juices
Platter of Seasonal Fresh Fruit
Assorted Breakfast Pastries / Muffins / Toasted Bagels
Sweet Butter / Cream Cheese / Fruit Preserves

Breakfast on The Go \$22

Bottled Juice / Whole Fruit / Mozzarella String Cheese
Breakfast Wrap with Scrambled Eggs, Breakfast Potatoes,
& Crispy Bacon in a Warm Flour Tortilla

The Capitol Continental \$24

Orange, Apple, and Cranberry Juices / Seasonal Fresh Fruit
Assorted Breakfast Pastries / Muffins / Toasted Bagels / Sweet Butter / Cream Cheese / Fruit
Preserves / Individual Yogurts / Steel Cut Oatmeal Station

Plated Breakfasts

Minimum 15 Guests

Served with Orange Juice / Coffee / Assorted Hot Teas / Fresh Baked Muffin

The Rise & Shine \$23

Farm Fresh Scrambled Eggs

Hickory Smoked Bacon / Breakfast Potatoes / Fruit Bowl

French Toast / Pancakes \$22

Cinnamon Double Thick French Toast or Buttermilk Pancakes

Maple Brown Syrup / Hickory Smoked Bacon

Ham & Cheese Quiche \$25

with Breakfast Potatoes / Fresh Baked Muffin

All Day Beverage Break \$18

Morning / Royal Cup Coffee / Decaf Coffee / Hot Tea

Mid-Morning / Refresh Beverages / Assorted Soft Drinks / Bottled Water

Afternoon / Assorted Sodas / Bottled Water

Upgraded Beverage Package \$25

Includes above package in addition to:

Morning - Starbucks Frappuccino's

Mid-Morning - Perrier Sparking Waters

Afternoon - Gatorades / Energy Drinks

Breakfast Enhancements

Breakfast Wraps \$6

Warm Flour Tortilla with Scrambled Eggs

Breakfast Potatoes, Shredded Cheddar Cheese & House Made Salsa Verde

Loaded English Muffin \$6

Toasted English Muffin with Scrambled Egg, Canadian Bacon & Swiss Cheese

Parfait Station \$8

Yogurt with Seasonal Fresh Berries, House Made Granola, Honey & Raisins

Oatmeal Station \$6

Oats, with Brown Sugar, Cinnamon, Raisins & Honey

Hickory Smoked Bacon or Grilled Sausage \$6

Biscuits & Country Gravy \$6

Fresh Scrambled Eggs \$6

Box Lunch

Includes Whole Fruit, Gourmet Cookie, Condiments, Soda or Bottled Water
Choose (1) Meat / (1) Veggie selection

Roasted Turkey \$28

Roasted Turkey Breast, Provolone Cheese,
Lettuce, Tomatoes, Roasted Red Pepper Pesto
Mayonnaise on a French Roll

Roast Beef \$28

With Caramelized Onions
& Cheddar Cheese on a French Roll

Grilled Chicken \$28

With Provolone, Roasted Red Peppers,
Crisp Lettuce, Tomatoes & Sun-dried Tomato
& Basil Spread on a French Roll

Deli Sub \$28

Ham, Salami, Turkey,
Provolone Cheese, Lettuce, &
Sliced Tomato on a French Roll

Vegetarian Wrap \$28

Peppers, Avocado, Tomatoes,
Monterey Jack Cheese,
Spinach, Sliced Cucumbers,
with a Roasted Red Pepper Aioli

Vegan Wrap \$30

Peppers, Tomatoes, Avocado,
Spinach, Sliced Cucumbers, &
Vegan Hummus

Lunch Salads Entrées

Served with Artisan Rolls & Sweet Butter, Platter of Assorted Cookies,
Royal Cup Gourmet Brewed Coffee, Tea, & Iced Tea
Choose (1) Salad Entrée

California Cobb \$28

Iceberg Lettuce, with Avocado, Smoked Bacon, Bleu Cheese, Marinated Chicken Breast, Cherry Tomatoes, Hard Boiled Egg, Lemon Wedge with Buttermilk Ranch Dressing

Shrimp Caesar Salad \$29

Romaine Lettuce, Grilled Shrimp, Shredded Parmesan Cheese, Tomato Wedges, & Garlic Croutons

Southwestern Salad \$26

Crisp Greens, Roasted Corn, Black Bean Relish, Avocado and Tomato Salsa with Cilantro Dressing

*Add Chicken or Beef \$3 * Add Shrimp or Tofu \$5

Asian Chicken Salad \$28

Shredded Marinated Chicken, Julienne Carrots, Mandarins,
Napa Cabbage, Rice Noodles, Cilantro, Crisp Cucumbers, Szechuan Peppers & Spicy Sesame Ginger Dressing

*Substitution Available in Beef or Tofu

Steak Salad \$30

Filet of Beef with Mixed Greens, Cherry Tomatoes, Crisp Onions, Gorgonzola Cheese, with Balsamic Dressing

Grilled Salmon Salad \$30

Crisp Greens, Cucumbers, Hard Boiled Eggs, Tomatoes, Sweet Onions, Feta Cheese with a Filet of Salmon & Herb Dressing

Plated Lunch Entrées

Minimum 25 Guests

Choose (1) Starter

Traditional Caesar Salad / Garden Salad /
Mixed Greens Tossed with Bleu Cheese, Sun Dried Tomatoes, Candied Pecans & Balsamic
Dressing
Creamy White Bean with Italian Sausage & Kale
Chicken Noodle Soup / Clam Chowder / Tomato Bisque / Broccoli & Cheese

Choose (1) Entrée

All Entrées Served with Chef's Choice Starch & Seasonal Vegetable / Artisan Rolls & Butter /
Coffee / Decaf Coffee / Hot Teas / Iced Tea

Prosciutto Encrusted Chicken \$32

Grilled Breast of Chicken with Prosciutto served with Charred Tomato Beurre Blanc

Roasted Salmon \$33

Roasted Fillet of Salmon with a Red Pepper Sauce

Grilled Chicken Breast \$31

With Sun Dried Tomato Cream Sauce

Angus Bistro Filet \$35

Grilled Filet with Crispy Leeks & Red Wine Demi Glaze

Garlic Tri Tip \$33

Sliced Garlic Tri Tip with Caramelized Onions and Garlic Au Jus

Stuffed Peppers or Portobello Mushroom \$30

Bell Peppers Stuffed with Quinoa, Cannellini Beans, Spinach, Kale & Onions with Fresh Garlic
and Diced Tomatoes

Choose (1) Dessert

New York Cheesecake / Triple Chocolate Mousse Cake
Classic Carrot Cake / Italian Lemon Crème Cake / Carrot Cake

Lunch Buffets

Minimum 25 Guests Lunch / Minimum 40 Guests Dinner
Served with Dessert Display, Iced Tea & Coffee Service

Tex Mex Buffet \$37

Mixed Field Greens with Cilantro Dressing / Seasonal Fruit Salad
Tortilla Chips / Salsa Verde / Chicken Fajitas with Grilled Onions & Peppers
Street Tacos with Onions, Cilantro, & Mini Tortillas
Vegetarian Refried Beans / Mexican Rice

Italian Buffet \$38

Minestrone Soup / Caesar Salad / Antipasto Display / Chicken Parmesan
Baked Vegetarian Lasagna / Seasonal Vegetables / Warm Garlic Bread

Market Buffet \$36

Mixed Green Salad with Assorted Dressing, Fresh Fruit Salad
Smoked Turkey, Seasoned Roast Beef, Cured Ham, & Dried Salami
House-Made Egg Salad, California Artisan Cheese
Leaf Lettuce, Sliced Tomatoes, Onions
House-Made Pickles, Pepperoncini's & Roasted Red Peppers
Assorted Breads & Condiments / Assorted Cookies & Brownies

Sierra Buffet

Includes Garden Salad / Fresh Fruit Salad / Golden Mashed Potatoes / Seasonal Vegetables
Dessert Display / Artisan Rolls & Butter / Coffee / Hot Tea / Decaf Coffee / Iced Tea

Choose (2) Entrées \$37 / Choose (3) Entrées \$40

Roasted Breast of Chicken with Sun Dried Tomato Cream Sauce
New York Strip Loin with Wild Mushrooms & Onions
Pecan Encrusted Salmon with Mustard Cream Sauce
Center Cut Pork Chops with Apple Cranberry Chutney
Ricotta Cheese Ravioli with Spicy Roasted Tomato Sauce
Garlic Tri Tip with Au Jus

Specialty Breaks

Minimum 20 Guests

The Ice Cream Social \$16

Assorted Ice Cream Bars
Sundae Cups & Sorbet Cups
Chilled Lemonade

Sweet and Salty \$16

Mike and Ikes / M & Ms / Dried Fruit /
Trail Mix / Roasted Peanuts / Hot Tamales
Chocolate Dipped Pretzels
Assorted Soft Drinks

Revitalize Break \$18

Dried Fruits & Mixed Nuts
Assorted Granola & Energy Bars
Whole Fruit
Mozzarella String Cheese
Bottled Waters & Gatorades

River Cats Break \$16

Peanuts & Popcorn
Soft Pretzels with Hot Mustard
Assorted Potato Chips
Chilled Lemonade

The Executive Break \$21

Platter of Assorted Cheese
Fresh Fruit with Baguettes & Crackers
Fresh Baked Cookies
Assorted Soft Drinks / Bottled Waters
Royal Cup Gourmet Brewed Coffee
Tea Selections

The Fiesta Break \$15

Tri Colored Tortilla Chips
Salsa Verde, House-Made Guacamole
Sour Cream, Nacho Cheese, & Jalapenos
Assorted Soft Drinks

A La Carte

Breakfast Breads \$48 Dozen / Assorted Muffins \$48 Dozen / Fresh Baked Croissants \$48
Dozen Gluten Free Pastries \$52 Dozen
Cinnamon Rolls \$48 Dozen / Mini Eclairs, Tarts, Croissants \$48 Dozen
Fresh Baked Cookies \$48 Dozen / Chocolate Brownies \$48 Dozen / Assorted Bagels \$41 Dozen
Ice Cream Bars \$60 Dozen / Lemon Bars \$42 Dozen
Assorted Candy Bars \$32 Dozen / Chocolate Dipped Strawberries \$48 Dozen
Gourmet Cupcakes \$48 Dozen
Fresh Whole Fruit \$4 Each / Granola Bars \$4 Each / Fruit Yogurts \$4 Each
Seasonal Sliced Fresh Fruit \$125 (serves 15)
Assorted Dry Cereals & Skim Milk \$5 Each / Hard Boiled Eggs \$36 Dozen
Popcorn & Cracker Jacks \$40 Dozen / Mixed Nuts \$40 Per Pound
Individual Trail Mix \$4 Per Bag / Peanuts \$4 Per Bag / Potato Chips \$4 Per Bag
Soft Pretzels with Hot Mustard \$42 Dozen

Beverages

Royal Cup Gourmet Coffee \$80 Gallon / Hot Tea \$80 Gallon
Iced Tea with Lemon \$70 Gallon / Fruit Punch \$70 Gallon / Assorted Fruit Juices \$38 Quart
Iced Chilled Strawberry Lemonade \$70 Gallon / Iced Pineapple Mango Lemonade \$70 Gallon
Bottled Fruit Juices \$5 Each / Sports Drinks \$5 Each / Naked Waters \$6.25 Each
Bottled Waters \$4.50 Each / Sparkling \$4.50 Each / Assorted Soft Drinks \$4.50 Each
Starbucks Frappuccino \$6.00 Each / Starbucks Double Shot \$7.00 Each

Corporate Meeting Package

Minimum 25 Guests \$65

Continental Breakfast

Freshly Chilled Orange Juice / Apple Juice / Cranberry Juice
Seasonal Sliced Fresh Fruit
Breakfast Pastries / Muffins / Croissants
Sweet Butter & Fruit Preserves
Royal Cup Gourmet Brewed Coffee / Decaf Coffee / Tea Selections

Mid-Morning Refresh

Refresh Coffee / Decaf Coffee / Tea Selections

Lunch Buffet

Seasonal Fresh Fruit Salad
Garden Salad with Sliced Cucumbers, Cherry Tomatoes, Red Onions,
Garlic Croutons, Buttermilk Ranch Dressing & Balsamic Vinaigrette
Garlic Tri Tip with Au Jus
Grilled Breast of Chicken with Sun Dried Tomato Cream Sauce
Seasonal Vegetables / Starch
Warm Premium Artisan Rolls & Sweet Butter
Chef's Selection of Assorted Desserts
Refresh Coffee / Decaf Coffee / Tea Selections
Iced Tea with Lemon

Afternoon Break

Assortment of Fresh Baked Cookies
Bottled Water / Assorted Soft Drinks

Plated Dinner Entrées

Choose (1) Starter

Minimum 40 Guests

Traditional Caesar Salad / Garden Salad / Mixed Greens with Bleu Cheese, Sun Dried Tomatoes, Candied Pecans, Balsamic Dressing Creamy White Bean Soup with Italian Sausage & Kale / Chicken Noodle Soup / Clam Chowder Tomato Bisque / Broccoli & Cheese

All Entrées include Chef's Selection of Starch & Seasonal Vegetables,
Artisan Rolls & Whipped Butter

Choose (1) Entrée

Slow Roasted Prime Rib \$50

with Roasted Garlic Au Jus & Creamy Horseradish
Includes Premium Artisan Breads & Whipped Garlic Butter

Roasted Breast of Chicken \$40

with Artichoke Hearts, Capers, Feta Cheese, Diced Tomatoes & Lemon

Apple & Brie Stuffed Chicken Breast \$46

with Local Apples & Brie Drizzled with Balsamic Glaze
Includes Premium Artisan Breads & Whipped Garlic Butter

New York Strip Loin \$45

With Garlic Herb Crust
Includes Premium Artisan Breads & Whipped Garlic Butter

Filet & Shrimp \$52

6oz Filet Mignon of Beef with Grilled Rosemary Shrimp Skewers
Includes Premium Artisan Breads & Whipped Garlic Butter

Garlic Tri Tip \$42

Sliced Garlic Tri Tip with Caramelized Onions and Au Jus
Includes Premium Artisan Breads & Whipped Garlic Butter

Sonoma Chicken \$33

Seared Breast of Chicken with Gorgonzola, Garlic, Parsley, Balsamic Glaze

Pecan Encrusted Salmon \$37

Pecan Encrusted Salmon

Seared Roasted Bell Pepper Polenta Stack \$35

Layers of Grilled Mushrooms, Eggplant, Bell Peppers, Zucchini, sautéed with Baby Spinach, drizzled with Basil Oil & Balsamic Glaze

Choose (1) Dessert

New York Cheesecake / Triple Chocolate Mousse Cake / Classic Carrot Cake / Italian Lemon Crème Cake / Carrot Cake

Dinner Buffets

Minimum 40 Guests

California Buffet

Two Entrées \$48 / Three Entrées \$51

Traditional Chicken Noodle Soup
Caesar Salad - Crisp Romaine Hearts with Garlic Croutons,
Shredded Parmesan & Classic Caesar Dressing
Mixed Field Greens Tossed with Bleu Cheese, Sherry Balsamic Dressing
Fresh Tomatoes, Buffalo Mozzarella, Basil & Balsamic Syrup

Wild Rice Medley
Roasted Garlic Mashed Potatoes
Chef's Selection Seasonal Vegetables
Premium Artisan Breads and Whipped Garlic Butter
Chef's Selection of Assorted Miniature Desserts & Tarts
Royal Cup Gourmet Brewed Coffee, Decaf Coffee & Hot Tea
Iced Tea with Lemon

~ Choice of Entrées ~

Garlic Tri Tip with Au Jus
Dijon Encrusted Striploin, with Creamy Peppercorn Sauce
Roasted Breast of Chicken with Sun Dried Tomato & Basil Cream Sauce
Mustard Pecan Crusted Salmon
Ricotta Cheese Ravioli with Spicy Roasted Tomato

Smoke House Buffet \$39

Choose (2)

BBQ Brisket / BBQ Chicken / BBQ Pulled Pork / Marinated Tri Tip
Includes
Garden Salad with Ranch & Balsamic, Fresh Seasonal Melon,
Pasta Salad, Baked Beans, Corn Bread, Mac and Cheese, Hot Links or Hot Dogs

Island Buffet \$38

Asian Mixed Greens with Mandarins, Macadamia Nuts, Cranberries, Sweet Mango Vinaigrette
Fresh Seasonal Fruit Salad / Traditional Macaroni Salad
Ginger Glazed Salmon / Sweet Teriyaki Chicken / Marinated Short Ribs
Sticky White Rice / Pineapple Upside Down Cake

Theme Stations

Minimum 25 Guests / Priced 2 Per Guests

Street Taco Station \$16

Sizzling Beef & Chicken served
with Mini Tortillas,
Cilantro, Onions, and Limes
Assorted Salsas & Fresh Tortilla Chips

Pasta Station \$15

Tortellini & Gnocchi Pastas
with Alfredo & Marinara Sauce
Served with Artichokes, Tomatoes
Basil, Mushrooms, Parmesan, Pesto
Fresh Garlic, Reggiano & Parmesan
Italian Bread

Wing Station \$15

Crispy Fried Chicken Wings
Maple Chipotle Sauce, Bleu Cheese,
Classic Mild Sauce, Classic Fire Sauce
Honey BBQ Sauce, Chili Pepper,
Soy Sauces, Celery & Carrot Julianne
(Based on 3 Wings per Guests)

Pacific Rim Station \$16

Chicken Pot Stickers with Sweet
Chili Sauce, Vegetable Fried Rice,
Pork Steam Buns, Mongolian Seared
Beef

Make your own Sundae Station \$14

Vanilla & Chocolate Ice Cream served with
Hot Fudge, Strawberries, Caramel Sauce,
Nuts, Whipped Cream

Dessert Station \$17

Assortment of Tarts, Pastries,
Chocolate Dipped Strawberries,
Brownies, House Coffee, and Decaf
Coffee

Mashed Potato Station \$17

Yukon Gold Mashed Potatoes with
Cheddar and Jack Cheese, Bacon Bits,
Green Onions, Chives, Sour Cream, Sweet Butter,
House-Made Brown Gravy

Carving Stations

All Carved Items Served with Warm Rolls & Appropriate Condiments / \$100 Carver Fee

Roasted Tenderloin of Beef \$400

With Bleu Cheese Sauce, Caramelized Onions, Rustic Rolls (Serves 25)

Boneless Roasted Breast of Turkey \$300

Served with Cranberry Chutney, Stone Ground Mustard & Herb Rolls (Serves 25)

Baked Honey Glazed Ham \$300

Honey Mustard & Herb Rolls (Serves 40)

Slow Roasted Prime Rib \$400

Au Jus, Horseradish Cream Sauce, Rustic Rolls (Serves 25)

Hors d'oeuvres

Customized Reception Packages available upon request. Starting at \$44 per Guest
Minimum 4 Dozen for each option

Hot Selections (Priced Per Dozen)

- BBQ Meatballs with Drizzled Bleu Cheese Cream \$38
- Steamed Pot Stickers Served with Soy Vinegar Dipping Sauce \$38
- Crispy Vegetable Spring Rolls with Sweet Chili Sauce \$37
- Stuffed Mushroom Caps with Boursin Cheese \$37
- Mini Polenta Cakes with Feta Cheese & Local Wild Mushrooms \$37
- Miniature Crab Cakes with Chipotle Aioli Dipping Sauce \$38
- Buffalo Wings with Bleu Cheese Dip \$45
- Mini Chicken & Waffles with Chipotle Syrup \$45
- Honey Walnut Shrimp served in Wonton Cups \$50
- Osso Buco Street Tacos with Red Onions, Cilantro, Parmesan & Sriracha \$48

Cold Selections (Priced Per Dozen)

- Zucchini Fritters with Chipotle Aioli Dipping Sauce \$39
- Prosciutto Wrapped Asparagus served with Lemon Aioli \$39
- Sliced Beef Tenderloin served on Crostini with Horseradish Cream \$45
- Iced Prawns \$52
- Smoked Salmon served on Lavosh with Cream Fraiche & Dill \$45
- Tomato & Buffalo Mozzarella Served on Toasted Bruschetta \$39
- Classic Oyster Rockefeller's \$52
- Caramelized Onions and Bleu Cheese Crostini's \$39

Reception Platters

Serves 25 Guests per platter

Imported & Domestic Cheese & Fruit Display \$250

Assorted Crackers & Baguettes

Vegetable Crudités \$225

Seasonal Vegetables with Herb Ranch

Antipasto Display \$250

Marinated Grilled Vegetables / Marinated Mushrooms /
Dried Salami / Smoked Ham / Mozzarella / Provolone / Pepperoncini & Onions
Baguettes & Focaccia Bread

Baked Brie in Pastry \$250

Double Cream Brie / in Pastry Crackers & Baguettes

Choose (1) Raspberry Glace / Sautéed Apples & Pears / Sun Dried Tomato Roasted Garlic Pesto

The Bar

No Host (Cash) / Or Hosted

\$100 Bartender Fee per bar is waived with \$300 in beverages consumed per hour
(Cash / No Host Bar Prices Are Inclusive of 24% taxable service charge and 8.75% sales tax)

Premium Cocktails \$8

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, J & B Scotch, Seagram's Whiskey, Jim Beam Bourbon, Sauza Tequila

Luxury Cocktails \$9

Absolute Vodka, Tanqueray Gin, Captain Morgan's Rum, Johnnie Walker Black Scotch, Crown Royal Whiskey, Jack Daniels Bourbon, 1800 Tequila

Cordials & Cognacs

Available upon request

Domestic Beer \$6

Specialty Beer \$7

House Wines \$8

Mineral Waters / Soft Drinks / Juice \$4

Coca Cola Products, Individual Assorted Juices available upon request

Package Bars

A Two-Hour Reception

Call Brands ~ \$19.00 1st Hour / \$15.00 2nd Hour / \$12.00 Each Additional Hour

Soft Bar ~ Beer, Wine and Soft Drinks

\$12.00 for the 1st and 2nd Hour / \$8.00 Each Additional Hour

~ Enhancement ~

\$6.00 Per Guest - (1) Glass of House Red or White Wine with Dinner

Bartender Fee of \$150.00 will be charged unless sales exceed \$300.00 per bar