# Holiday Inn Southaven Banquet & Catering Menu

#### Southaven Morning Break

Coffee (Regular & Decaf) and Assorted Hot Teas Assorted Muffins and Assorted Danishes & Assorted Fresh Cut Fruit Orange and Apple Juice \$7.95

Add sausage & biscuits \$3.50

#### **Continental Break**

Coffee (Regular & Decaf) and Assorted Hot Teas
Bagels with Cream Cheese and Jellies
Assorted Muffins and Danishes & Assorted Fresh
Cut Fruit
Orange and Apple Juice
\$8.95

#### **Afternoon Delights**

Coffee (Regular & Decaf) and Ice Tea
Assorted Cookies and Brownies
Or
Coffee (Regular & Decaf) and Ice Tea
Assorted Cheese and Crackers
\$5.95
Add Sausage \$2.95

#### **Heart Healthy Break**

**#1)** Assorted Herbal Teas, Coffee (Reg & Decaf), Apple & Orange Juice Assorted Individual Yogurts, Granola Bars & Assorted Fruits \$5.95

**#2)** Assorted Herbal Teas, Coffee (Reg & Decaf)
Apple & Orange Juice, 2% Milk
Hot Oatmeal & Cold Cereals
Mixed Nuts, Brown Sugar, Craisins & Raisins
\$5.95

Choose both of the options above for \$9.50 per person

## **Break Items A la Carte**

Iced Tea - \$2.50 each Coffee - \$2.50 each

Assorted Sodas or Bottled Water (Charged Based on Consumption) \$2.00 each
Juice (gallon) \$24.00 (Orange, Apple or Cranberry)
Fruit Punch (gallon) \$18
Individual Yogurt \$2.50 each
Whole Fruits (Orange, Apple or Banana) \$18 dozen

Assorted Cut Fresh Fruit-In Season \$3 per person Assorted Danish or Muffins \$24 dozen

Assorted Danish or Mullins \$24 dozen

Assorted Breads or Biscuits \$24 dozen

Bagels and Cream Cheese \$24 dozen

Croissants \$26 dozen

Granola Bars \$26 dozen

Assorted Cookies \$18 dozen

Brownies \$26 dozen

Potato Chips or Pretzels (lb.) \$15

Chex Mix (lb.) \$20

Individual Chip Bags \$1.50

Bite Size Candy (lb.) \$16

Assorted Snack Grab Basket \$7 per person

<sup>\*\*</sup>All items on this menu do not include tax & gratuity. Tax is 10% and Gratuity is 20% for all food items.

# **Breakfast**

#### **Southern Hospitality Buffet**

(Minimum of 30 guests)
Scrambled Eggs
Bacon & Sausage
Seasoned Grits and Breakfast Potatoes
Biscuits & Country Style Sausage Gravy
Assorted Danishes/Muffins
Assorted Fresh Cut Fruit-In Season
Orange & Apple Juice and Coffee (Regular & Decaf)
Breakfast Condiments
\$12.95

#### **Country Style Breakfast Buffet**

(Minimum of 30 guests)
Your Choice of Baked Breakfast Casserole,
Cheese Omelets or Scrambled Eggs
Biscuits & Country Style Sausage Gravy
Assorted Fresh Cut Fruit-In Season
Assorted Pastries
Orange & Apple Juice and Coffee (Regular & Decaf)
Breakfast Condiments
\$11.95

#### **Good Morning Breakfast (Plated)**

Scrambled eggs
Choice of Bacon, Sausage or Turkey Sausage
Breakfast potatoes
Fresh Cut Fruit or Seasoned Grits
Biscuit
Butter and Assorted Smuckers Jellies
Coffee and Orange or Apple Juice
\$11.95

#### Southern Country Breakfast (Plated)

Scrambled Eggs
Your Choice of Cheese or Seasoned Grits or
Breakfast Potatoes
Grilled Breakfast Ham
Biscuit
Butter and Assorted Smuckers Jellies
Small cup of Fresh Cut Fruit
Coffee and Orange or Apple Juice
\$12.95

#### **Sunrise Breakfast (Plated)**

Scramble eggs with or without Cheese
Bacon, Turkey Sausage or Sausage Links
Breakfast Potatoes
Biscuit
Butter and Assorted Smuckers Jellies
Small Cup of Fresh Cut Fruit
Coffee and Orange or Apple Juice
\$9.95

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### **Lunch Entrees--Plated**

(All lunches except Salads include a house salad, hot rolls and butter, and ice tea or coffee.)

Burger Includes Fries (add Salad for \$2 pp)

#### The All American Burger

Cooked Medium, served with condiments on side and fries (mushrooms add \$1.00) \$12.95

#### **Grilled or Fried Chicken Tender Salad**

Served on Fresh Chopped Romaine Blend Lettuce with Tomato, Cucumber, Mixed Cheeses & Croutons
Choice of Dressing \$13.95
(Available as a Caesar Salad)

# Lemon Pepper or Italian Herb Baked Chicken Breast

Served on a bed of Rice Pilaf and Vegetable of the Day \$18.95

#### **Tender Pork Chop**

Served with Mashed Potatoes and Vegetable of the Day \$19.95

#### **Beef Tips**

Served on a bed of Rice Pilaf and Vegetable of the Day \$18.95

#### **Chicken Parmesan**

Served with Pasta and Vegetable of the Day \$17.95

#### **Grilled Citrus Salmon**

Served with Wild Rice and Vegetable of Choice \$24.95 (Available as a Caesar Salad)

#### **8oz Sirloin Steak**

Served with Baked Potato and Vegetable of the Day \$26.95

<u>Add Desserts \$3.00 per person</u>: Carrot Cake, Chocolate Cake, Cheese Cake, Angel Food Cake with strawberry topping, Pecan Pie Peach or Apple Cobbler Banana Pudding

## **Lunch Hot Buffets**

(Minimum 40 guests)
(Served with hot rolls and butter, ice tea or coffee)
\$19.95 per person
Salad Options (select one item):

Tossed Green Salad or Pasta Salad

#### Entrée Options (Hot) (select one item):

Salisbury steak; Penne Pasta (with Ground Beef); Sliced Roast Beef & Gravy 8 Cut Chicken (BBQ Baked, Italian Herb Baked or Classic Fried); Sliced Country Ham

#### **Side Items/Vegetable Options (select two items):**

Au Gratin Potatoes; Fresh Mash Red Potatoes; Roasted Red Potatoes; Rice Pilaf; Corn O'Brien; Baby Carrots; Mixed Vegetables; Green Beans; Macaroni & cheese; Corn on the Cob

#### **Dessert Options (select one item):**

Cobblers (peach, or apple); Carrot Cake; Chocolate Cake; Banana Pudding; New York Style Cheese Cake Key Lime Pie, Pecan Pie

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### **Brunch Buffet \$24.95**

Scramble Eggs or Breakfast Casserole, Bacon & Sausage, Biscuits & Gravy French Toast

#### **Brunch Entrees**

Baked or Fried MS Farm Raised Catfish Lemon Butter Sause

Delta Grits and Shrimp add \$2 pp

Belgian Waffles and Chicken

Italian Herb Baked Chicken

Grilled Pork Tenderloin Mushroom Gravy

Sliced Roast Beef with Gravy

#### **Sides**

Mashed Potatoes, Breakfast Potatoes Rice Pilaf, Seasonal Vegetables

#### Dessert

NY Cheesecake, Chocolate Cake, Peach Cobbler Key Lime

#### **Additions**

Assorted Fresh Seasonal Fruit \$150

Danishes, Muffins, Croissants Bagels, \$18 per dozen

Assorted Vegetables with Choice of Dip (Ranch or Blue Cheese) \$150

Sausage & Cheese Plater \$150

Jumbo Shrimp Cocktail \$1.50 each

Bloody Mary & Mimosa Bar \$8 each (Based on Consumption)

Select 2 Breakfast Entrée & 2 Brunch, 1 Dessert & 1 Side

Each Additional Breakfast Entrée \$3.95 pp

Each Additional Brunch Entrée \$4.95 pp

Each Additional Dessert or side \$3 pp

#### Including

Coffee Tea Orange Apple Juice Selection of Breads Breakfast Condiments.

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## **Specialty Lunch Buffets**

#### \$18.95 per person

#### **Taco Fiesta Buffet**

Seasoned Sliced Chicken and Seasoned Ground Beef, Hard and Soft Taco Shells, Tortilla Chips, Shredded Lettuce, Diced Tomato or Pico de Gallo, Sour Cream, Nacho Cheese, Black Olives, Shredded Cheese, Pinto Beans or Spanish Rice, Cookies or Brownies, Ice Tea

#### **BBQ Buffet**

(Minimum order required is for 40 guests)
Pulled Pork
Baked Beans and Cole Slaw
Cookie or Brownie served with Ice Tea

#### **Deli Buffet**

#### Sliced Ham, Turkey, and Roast Beef

(Substitute Chicken Salad or Tuna Salad for one deli meat item)
Assortments of Bread Choices, Sliced Cheeses, Sliced Tomatoes, Onions, Pickles and Lettuce
Pasta Salad or Potato salad, Potato Chips, Brownies or Cookies, Ice Tea and Coffee

#### Deli Boxed Lunches available at \$12.95 per person

Your Choice of Chicken Salad, Tuna Salad, Sliced Ham, Turkey, or Roast Beef Croissant Bread or Hoagie Bread, Sliced Cheese, Sliced Tomato, Pickles and Lettuce Individual Bag of Potato Chips, a Cookie, and Choice of Soda

### Fried Catfish Lunch Buffet \$19.95

(Minimum of 40 required)
Fried Catfish Filets
Hushpuppies
Choice of Coleslaw or Tossed Salad
Choice of One Side Item
Choice of One Dessert Item
(Please see Hot Lunch Buffet options on previous page for choices)

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### **Dinner Entrees--Plated**

(House salad, hot rolls and butter, and iced tea or coffee)

Kids Menu – Chicken Fingers (grilled or fried)
Fries and Fruit
\$9.95 per Kid (3-12 ages)

#### Sirloin Steak

Served with Baked Potato and Vegetable of the Day \$26.95

#### Pork Loin with Gravy

Served with Red Skin Mashed Potatoes and Vegetable of the Day \$22.95

#### Bone in Pork Chop (Fried or Grilled)

Served with Mashed Potatoes and Vegetable of the Day \$19.95

#### Fried Catfish Platter

Fish Filets served with Hush Puppies & French Fries and garnished with Coleslaw \$19.95

#### <u>Grilled Lemon Pepper, BBQ or Italian Herb</u> <u>Baked Chicken Breast</u>

Served with choice of two side items \$18.95

#### **Chicken Parmesan**

Served with Pasta, Marinara Sauce & choice of one side item \$18.95

#### **Grilled Citrus Salmon**

Served with Rice Pilaf & choice of one side item \$24.95

<u>For an additional \$3 per person, Select One Dessert</u>: Carrot Cake, Chocolate Cake, Cheesecake (with choice of topping), Pecan Pie, Key Lime Pie, Angel Food Cake Parfait

## **Dinner Buffet Selections**

(Minimum 40 guests)
(Served with hot yeast rolls and butter, and ice tea or coffee)

**Adults** \$29.95 **Kids (12 & under)** \$18.95

#### Salad (select one item):

Tossed Green Salad
with your choice of two dressings
(Ranch, Italian, Thousand Island or Vinaigrette)
Pasta Salad; Coleslaw; Potato Salad

#### Hot Entrees (select two items):

Sliced Roast Beef & Gravy
Baked Italian Herb or Lemon Pepper Seasoned
Chicken Breast
Baked Honey Ham
Bone in Chicken Selections (BBQ, Lemon Pepper,
Italian Herb Baked or Classic Fried)
Salisbury steak, Sliced Pork Loin

Fried or Baked Catfish
Penne Pasta (with ground beef Tomato Sauce)

#### **Vegetables (select three items):**

Au Gratin Potatoes; Rice Pilaf
Fresh Mashed Red Skin Potatoes
Oven Roasted Red Potatoes; Rice Pilaf
Macaroni & Cheese; Corn O'Brien; Baby Carrots
Peas & Pearl Onions; Mixed I Vegetables Green
Beans; Cornbread Dressing Candied Yams

#### Dessert (select one item):

Cobblers (peach or apple); Carrot Cake Chocolate Cake Cheese Cake Key Lime Pie Banana Pudding; Cheesecake (with choice of topping); Key Lime Pie;

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## Hors d'Oeuvres

#### Assorted Cheese Tray & Crackers

Large \$300 (to serve 100 guests); Medium \$150 (to serve 50 guests); Small \$75 (to serve 25 guests)

#### Assorted Vegetables, Choice of Dip (Cheese, Blue Cheese or Ranch)

Large \$300 (to serve 100 guests); Medium \$150 (to serve 50 guests); Small \$75 (to serve 25 guests)

#### Assorted Fresh Fruits & Berries in Season

Large \$300 (to serve 100 quests); Medium \$150 (to serve 50 quests); Small \$75 (to serve 25 quests)

#### Assorted Deli Meat Tray with Ham, Turkey & Roast Beef

Large \$400 (to serve 100 guests); Medium \$200 (to serve 50 guests); Small \$100 (to serve 25 guests

#### Pasta Salad

Medium \$75 (serves 50 guests) Large \$150 (serves 100 guests)

Sausage & Cheese Platter \$150

(to serve 50 guest)

**Tortilla Chips and Salsa Dip \$65** 

(to serve 50 guests)

**Tortilla Chips and Spinach Dip \$150** 

(to serve 50 quests)

**Tortilla Chips and Rotel Dip \$90** 

(to serve 50 guests)

-Add ground beef or sausage \$25

Classic Hummus Dip with Pita Chips \$65

(to serve 50 guests)

-Add Fresh Veggies \$20

**Bruschetta Dip with Grilled Ciabatta Bread \$90** 

(to serve 30 guests)

**Chicken or Tuna Salad Platter \$150** 

(to serve 50 quests)

Jalapeno Poppers (Cheddar) \$55 per 50 pcs

Hot Yeast Rolls \$45 (80 rolls)

Corn Nuggets \$75 per 100 pcs

BBQ Cocktail Sausage \$115 per 100 pcs Mesquite Chicken Quesadilla Rolls

\$75 per 50 pcs

Mini Chicken Tacos \$65 per 50 pieces

Chicken Fingers \$85 per 50pcs

Meatballs \$75 per 100 pcs

(BBQ, Sweet & Sour or Swedish)

**Devil Eggs** \$80 per 50 pcs

**Hot Wings** 

Mixture of Flats & Drums

\$85 per 50 pcs

(BBQ, Honey Gold or Hot)

**Chinese Egg Rolls** 

with Sweet and Sour Dressing \$100 per 50 pcs

Stuffed Mushrooms \$150 per 50 pcs

26/30 Count Fried Shrimp with Cocktail Sauce

\$125 per 2.5 lbs. (approximately 75 pieces)

Shrimp on Ice

with Cocktail Sauce \$200 per 50 pcs

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## **Beverages**

Ice Tea—Sweet & Unsweet \$2.50 per person Lemonade—Pink & Regular \$2.50 per person Fruit Punch (gallon) \$24 Champagne Punch (gallon) \$46 House Champagne \$20 bottle House Wine \$35 bottle

### **Cash Bar**

### Each Host or Cash bar is subject to:

\$75 labor charge for a minimum of 3 hours & minimum \$400 sales 20% gratuity will be added to Host Bar total

# \*\*ABSOLUTELY NO ALCOHOL FROM OUTSIDE SOURCES CAN BE BROUGHT INTO THE BANQUET FACILITIES\*\*

Alcohol must be purchased through the hotel directly

Bottled Water & Sodas \$2

Beer Domestic \$4

Beer Imported \$5

House Wine by the Glass \$6.00

Bar House Brands \$6.00

Bar Premium Brands \$8.00

Specialty Drinks and Doubles charged according to liquor choices

10:00pm: Last call for alcohol/music ends

10:30pm: Bar closes

11pm: Function space closes

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