

DINE. DRINK. CELEBRATE.

**HOLIDAY INN COLORADO SPRINGS
AIRPORT**

**CATERING AND EVENT MENU
2021**



1855 AEROPLAZA DRIVE
COLORADO SPRINGS, CO 80916
719.380.8516

BREAKFAST

All American Plated Breakfast | \$20/person

Scrambled Eggs
Bacon and Sausage
Country Potatoes
Basket of Assorted Pastries and Muffins
Freshly Brewed Regular, Decaf Coffee and Assorted Herbal Teas

Breakfast Buffet

Choice of any three items \$18/person
Choice of any four items \$20/person
Choice of any five items \$22/person

Selections:

Scrambled Eggs	Bacon, Sausage or Ham
Hash Browns	Ham and Cheese Scrambled Eggs
Biscuits and Gravy	Seasonal Sliced Fruit
Homemade Pancakes	Country Potatoes with Green Peppers & Onions
Assorted Cold Cereals and Milk	

All Buffets are Served with Chilled Assorted Juices, an Assortment of Pastries and Muffins, Freshly Brewed Regular and Decaf Coffee, Herbal Teas and Milk

Grab & Go Burritos | \$13/person

Scrambled Eggs
Choice of Bacon, Ham or Sausage
Shredded Cheese
Country Style Potatoes
Sautéed Onions & Peppers
Wrapped in a Flour Tortilla and Served with a Side of House Made Salsa

Boxed Breakfast | \$17/person

Scrambled Eggs
Choice of Bacon, Ham or Sausage
Country Style Potatoes
Fresh Fruit
Served with House Made Salsa

BEVERAGE & BREAK ITEMS

Beverages

Regular Coffee	\$38/Gallon
Decaffeinated Coffee	\$38/Gallon
Freshly Brewed Iced Tea	\$36/Gallon
Hot Chocolate	\$36/Gallon
Ice Cold Lemonade	\$36/Gallon
Fresh Fruit Juice	\$16/Carafe
Milk (2%, Skim or Whole)	\$8/Carafe
Assorted Sodas	\$3/Each
Sport Drinks	\$4.50/Each
Bottled Water	\$3/Each
Sparkling Water	\$6/Each
Bottled Fruit Juice	\$3.25/Each
Assorted Herbal Teas	\$2.95/Each

*A Gallon will yield approximately 20 cups

Break Items

Granola Bars	\$3/Each
Flavored Yogurts	\$4/Each
Sliced Seasonal Fresh Fruit	\$5/Person
Seasonal Whole Fruit	\$3/Piece
Assorted Candy Bars	\$3/Each
Assorted Potato Chips	\$3/Each
Chocolate Fudge Brownies	\$24/Dozen
Freshly Baked Cookies	\$24/Dozen
Buttery Croissants	\$28/Dozen
Assorted Muffins and Pastries	\$29/Dozen
Bagels and Cream Cheese	\$29/Dozen
Soft Pretzels with Gourmet Mustard	\$32/Dozen
Fruit-Filled Danishes	\$34/Dozen
Mixed Nuts	\$23/Pound
Potato Chips & French Onion Dip	\$14/Bowl

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PRICE DOES NOT INCLUDE THE CUSTOMARY 8.25% TAX OR 20% SERVICE CHARGE

LUNCH

Boxed Lunches

Choice of Two

Ham and American Cheese	\$18/person
Chicken Breast	\$18/person
Roast Turkey	\$20/person
Roast Beef	\$21/person

All Sandwiches are Served on White Bread with Condiments, Potato Chips, Chocolate Chip Cookie and a Choice of Soda or Bottled Water.

Lite-Fare Luncheon

Classic Caesar Salad	\$17/person
<i>Served with Garlic Croutons and Shaved Parmesan Cheese.</i>	
Optional - Grilled Chicken Breast	\$2/person

Traditional Chicken Salad	\$18/person
<i>Chicken Salad Served on a Bed of Fresh Green Leaf Lettuce</i>	

Croissant Club Sandwich	\$21/person
<i>Sliced Turkey Breast, Bacon, Swiss Cheese, Lettuce, Tomatoes</i>	

All Luncheons are Served with Mini Croissant, Freshly Brewed Regular and Decaf Coffee, Iced Tea, Water and Chef's Choice of Dessert

LUNCH

Plated Luncheon

All Plated Luncheons are Served with Freshly Baked Rolls and Butter, Tossed Garden Salad with Assorted Dressings, Freshly Brewed Regular and Decaf Coffee, Iced Tea and Chef's Choice of Dessert

Chicken Rosemary | \$23/person

*Grilled Chicken Breast infused with Rosemary
Served with Garlic Mashed Potatoes and Squash Medley*

Chicken Cordon Bleu | \$25/person

*Chicken Filled with Ham and Swiss Cheese, covered in a Swiss cream sauce
Served with Roasted Red Skin Potatoes and Seasonal Vegetables*

Sliced Roast Beef | \$28/person

*Roast Beef Covered with Au Jus
Served with Roasted Red Skin Potatoes and Seasonal Vegetables*

LUNCH

Buffet Luncheon

All Plated Luncheons are Served with Freshly Baked Rolls and Butter, Tossed Garden Salad with Assorted Dressings, Freshly Brewed Regular and Decaf Coffee, Iced Tea and Chef's Choice of Dessert

Pasta Bar | \$24/person

Caesar Salad with Parmesan and Garlic Croutons
Fresh Garlic Bread
Grilled Chicken Breast, Chef's Marinara, Alfredo Served over Penne Pasta

Butcher Block | \$25/person

Tossed Garden Green Salad with Dressings
Potato Salad or Pasta Salad
Sliced Ham, Roast Beef and Turkey
Assorted Cheeses, Tomato and Onion Slices
Kosher Dill Pickle Spears
Assorted Breads and Condiments to include Mayo and Mustard
Potato Chips

Taco Bar | \$28/person

Cheese Enchiladas with Red Sauce
Beef and Chicken Taco Meat
Shredded Monterey and Cheddar Cheeses
Toppings include Guacamole, Sour Cream, Onions, Tomato and Pico de Gallo
Soft and Hard Taco Shells
Rice & Beans
Tortilla Chips

DINNER

Plated Dinner Entrees

All Plated Dinner Entrees are Served with a Choice of Salad, Freshly Baked Dinner Rolls, Choice of Dessert, Freshly Brewed Regular and Decaf Coffee, Iced Tea and Water

Salad Choices | Please Choose One

Tossed Green Salad:

Field Greens, Cucumber, Tomatoes, Onion, Cheddar Cheese and Assorted Dressings

House Salad:

Field Greens, Mandarin Oranges, Sliced Strawberries, Celery, Bacon, Candied Almonds, Raspberry Vinaigrette Dressing

Caesar Salad:

Romaine Lettuce with a Caesar Dressing, Croutons and Freshly Grated Parmesan Cheese

Entree Selections

Grilled Chicken Breast | \$27/person

Grilled Herb Chicken Breast

Roasted Red Potatoes

Seasonal Vegetables

Chicken Rosemary | \$27/person

Tossed Garden Salad with Dressing Assortment

Grilled Chicken Breast infused with Rosemary

Roasted Red Potatoes

Seasonal Vegetables

Grilled Salmon | \$34/person

Topped with Herb Butter and Slivered Almonds Served with a Lemon Garlic Beurre Blanc

Roasted Red Potatoes

Seasonal Vegetables

Roast Prime Rib | \$36/person

House Salad with Dressing Assortment

Prime Rib with Au Jus

Roasted Red Potatoes

Seasonal Vegetables

Dessert Choices | Please Choose One

Chocolate Cake

Carrot Cake

Strawberry Cheesecake

DINNER

Dinner Buffets

All Dinner Buffets are Served with a House Salad with Assorted Dressings, Freshly Baked Dinner Rolls, Choice of Dessert, Freshly Brewed Regular and Decaf Coffee, Iced Tea and Water

Choose Two Entrees | \$39/person

Choose Three Entrees | \$42/person

Entree Choices

Grilled Salmon with Beurre Blanc Sauce

Grilled Chicken Breast with Herb Lemon Sauce

Sliced Ham with Orange Pineapple Glaze

Marinated Sliced Roast Beef with Bourbon Sauce

Accompaniments | Please Choose Two

Roasted Baby Red Potatoes

Garlic White Cheddar Mashed Potatoes

California Vegetable Blend

Green Beans with Bacon

Rice Pilaf

Dessert Choices | Please Choose One

Chocolate Cake

Carrot Cake

Strawberry Cheesecake

HOT AND COLD HORS D'OEUVRES

Pricing below is per 50 pieces

Mini Cocktail Franks	\$85
Assorted Finger Sandwiches	\$105
Spicy Hot Wings <i>Served with Ranch Dressing</i>	\$105
Bacon Wrapped Asparagus	\$85
Roasted Baby Red Potatoes with Chipotle Sauce	\$75
Deep Fried Cheese Ravioli with Marinara Sauce	\$75
BBQ Meatballs	\$95
Deviled Eggs	\$85
Chicken Strips with Honey Mustard or BBQ Sauce	\$85
Stuffed Mushrooms with Italian Sausage	\$95
Shrimp Cocktail	Market Price

RECEPTION TRAYS

Serves approximately 50 people

Fresh Fruit Platter	\$150
Assortment of Fresh Garden Vegetables Platter	\$150
Assortment of Domestic Cheeses with Crackers	\$200
Spinach and Artichoke Dip	\$85
Jalapeno Queso Dip with Chips	\$85
Chips, Salsa and Guacamole with Chips	\$85

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HOST & CASH BARS

*Bartender Fee of \$150.00

Soft Drinks	\$3/each
Sparkling Water	\$6/each
Domestic Bottle Beer	\$5.50/each
<i>Budweiser, Budweiser Light & Coors Light</i>	
Import Bottle Beer	\$6.50/each
<i>Sam Adams Boston Lager, New Belgium, Fat Tire Amber, Corona Extra</i>	
Well Brand Drinks	\$6.50/drink
Premium Brand Drinks	\$7.50/drink
Super Premium Brand Drinks	\$9.50/drink
Cordials and Cognacs	\$9.50/drink
House Wine (Glass)	\$6/glass
House Wine (Bottle)	\$22/bottle
House Champagne	\$22/bottle
Keg, Domestic	\$275/keg
Keg, Import	\$325/keg

*Host and Cash Bars are charged on consumption only.

*Host bars are subject to 8.25% tax and 20% service charge.

*Cash Bars are subject to 8.25 % tax.

