

Holiday Inn

116 Park Avenue West

Mansfield Ohio 44904

Phone: 419-525-6000

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Catering Menus

All items are per person unless otherwise stated.

All prices are subject to service charge and applicable state sales tax and are subject to change.

Breakfast Package:

Bacon, Sausage, Scrambled Eggs, Fried Potatoes, Biscuits and Gravy, Cereal & Milk,
Orange Juice, Yogurt & Granola, Toaster with Bread and Butter

\$12.99 per person

Picnic Package:

(Choose two mains and two sides)

Hot Dog with Condiments; Ketchup, Relish, Mustard, Kraut, Slaw

Chili Dogs with Condiments; Mustard, Onions, Kraut, Cheese

Italian Sausage with Marinara, Peppers, Onions

Brats with Mustard, Peppers, Onions, Kraut

Pulled Pork Sandwich with Mustard, BBQ, Cheese, Slaw, Pickles

Pulled Chicken Sandwich with BBQ, Cheese, Red Hot Sauce, Mustard

Sides:

Macaroni Salad, American Potato Salad, German Potato Salad, Cole Slaw, Pasta

Salad, Baked Beans, Three Bean Salad

12.99 per person

Mexican Package:

Full Taco Bar: Soft & Hard Taco Shell, Tostada Shell, Bean Burritos, Refried Beans,

Sazon Beef, Sazon Chicken, Lettuce, Pico de Gello, Cheese, Beans, Jalapeno, Roja

Sauce, Verde Sauce, Tomatoes, Onions, Hot Sauce, Chips, Salsa, Sour Cream,

Nacho Cheese & Spanish Rice. Includes: House Made Taco Salad with Mixed

Greens, Tomatoes, Onions, Green Peppers, Black Olives, Tortilla Chips & Citrus

Roja

12.99 per person

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American Package:

Full Burger Bar: ¼ lbs Ground Beef Patties with Toasted and Cold Buns. Served with American Cheese, Swiss, and Hot Pepper & Cheddar Cheese. Full Condiment Bar: Lettuce, Tomato, Onion, Pickle, Ketchup, Mustard, Mayonnaise, Bacon, Potato Chips, Mushroom in Demi-Glace, Sauté Peppers & Onions, Beer Cheese. Includes: Chefs Salad, Fries, American Potato Salad, Chili Sauce & Baked Beans

14.99 per person

Soul Food Package:

(Choose two mains and two sides) Plated for a Charge
Roasted Jerk Chicken Breast (Slow Roasted),
Blackened Roast Beef (Sliced Top Round, Slow Roasted), BBQ Pork Ribs, Crusted Lemon Pepper Chicken Breast,
Fried Chicken (Dark & White Meat),
Creole Smoke Turkey (Sliced Slow Roasted Breast)

Sides:

Crusted Baked Mac & Cheese, Etophaie, Hot Holy Trinity, Jambalaya, Dirty Rice, Bacon & Onion Roasted Collard Greens, BBQ Fried Potatoes, Garlic Whipped Potatoes, Cajun Seasoned Green Beans with Onions, Includes: Fresh Seas Salt & Cracked Pepper Citrus Salad

19.99 per person

Italian Package:

(Choose two Macaroni, two sides and two sauce) Plated for a Charge
Macaroni: Spaghetti, Fettuccini, Penne, Cavatappi, Farfalle, Ziti, Rigatoni
Sauces: Bolognese, Marinara, Alfredo, Arrabbiata, Puttanesca, Primavera or Pesce Sauce (Seafood)

Sides:

Italian Sausage, Meatballs, Herb Crusted Chicken, Peppers & Onions, Shrimp, Mussels, Littleneck Clams, Includes: Fresh Chef Salad with Dressing, Rolls with Butter.

18.99 per person

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Premium Package #1:

(Choose two entrée and two sides) Plated for a Charge

Entrées: Slow Roasted Sliced Top Round with Onion Gravy,

Slow Roasted Chicken with Rosemary Hollandaise,

Swiss Steak with Peppers, Onions, Tomatoes,

Pork Schnitzel with Chicken Gravy,

Baked Sliced Ham with Cranberry Sauce and Roasted Pineapple,

Beef Stroganoff,

Beef & Noodles with Peppers and Onions,

Salisbury Steak with Mushrooms and Onions,

Smoked Applewood Pork Loin with Roasted Apples, Bacon Bits and Whiskey
Gravy,

Slow Roasted Turkey Breast with Gravy,

Kielbasa with Kraut, Peppers, Onions

Sides: Country Dressing, Garlic Whipped Mash, Roasted Red Potatoes, Bacon &

Onion Roasted Green Beans, California Medley, Sweet Corn, Mash Potatoes &

Gravy, Roasted Garlic Cauliflower, Cheese & Broccoli, Fried Potatoes with Peppers

& Onions, Steamed Broccoli, Rice Pilaf, Roasted Cabbage, Includes: Chefs Salad

with Dressing, Rolls with Butter

22.99 per person

Premium Package #2:

(Choose two entrée and two sides) Plated for a Charge

Entrees: Prime Rib with Au jus and Creamy Horseradish (pre sliced, medium rare),

Beef Tenderloin (filet) with Demi-Glace, Smoked Bleu Cheese and Bacon (pre
sliced, cooked to one temp)

Pork Tenderloin with Mushrooms, Jack Daniels Crème Glace and Bacon,

10oz Top Sirloin (pre sliced, cooked to one temp) with Mushrooms, Onions,
Burgundy Glace,

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Premium Package #2 (continued):

Slow Roasted Smoke Pork Loin with House Made BBQ Sauce, Roasted Pineapple,
Candied Pecans and Bacon,

Crab Stuffed Salmon with Pineapple Salsa & Sweet Red Pepper Coulis,
Sauerbraten (slow roasted beef tips in red wine & vinegar) with Knödel (German
dumplings), served in Demi-Glace Ragout,

Stuffed Rainbow Trout with Country Dressing and Sauce Française,
Pad Thai Shrimp with Sweet Chili Glace, Peanut, Green Onion & Rice Noodles,
Asparagus Stuffed Chicken with Melted Provolone, Pesto Coulis & Sauce
Florentine,

Louisiana Boil with Shrimp, Mussels, Pollock, Smoked Sausage and Mirepoix
(Carrots, Onion, Celery)

Sides:

Garlic Whipped Potatoes, Pot Roast Vegetables, Mashed Potatoes & Gravy, Red
Beans & Rice, Rice Pilaf, White Rice, Roasted Red Potatoes, California Medley,
Steamed Stir Fry Vegetables, Haricots Verts with Almonds, Bacon & Onion, Sesame
Seed Paprika & Citrus Garlic Sautéed Kale, Seed Mustard Vinegar and Bacon
Collard Greens, Mushroom Risotto, Baked Potatoes (butter, sour cream, chives,
cheese), Fried Potatoes with Peppers & Onions, Grilled Zucchini & Squash,
Roasted Red Cabbage, Ratatouille, Cheese Potato, Au Gratin, Brown Sugar &
Clove Roasted Carrots

27.99 per person

Dessert Add On's:

(addition to your selected package)

Cookies: Assorted
\$2.00 per person

Brownies
\$3.00 per person

Petite 4's: Gourmet French Style Chocolates, Cookies, with Fondant
\$4.00 per person

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Dessert Add On's (continued):

Fruit: Assorted Fresh
\$3.00 per person

Pastries: Assorted (Danish, etc.)
\$3.00 per person

Breakfast Breads: Assorted
\$3.00 per person

Breakfast Muffins: Assorted
\$3.00 per person

Donuts: Assorted
\$3.00 per person

Tiramisu
\$5.00 per person

Cheesecake
\$4.00 per person

Cannoli
\$4.00 per person

Ambrosia Salad
\$3.00 per person

Pistachio Salad
\$3.00 per person

Panna Cotta
\$5.00 per person

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Dessert Add Ons (continued):

Amaretto Flan
\$5.00 per person

Assorted Pies
\$5.00 per person

Starter Add On's:

(Addition to your selected package)

Cheese Tray: Assorted Cubes
\$3.00 per person

Fresh Veggie Platter: Broccoli, Cauliflower, Carrots with Dipping Sauce
\$3.00 per person

Authentic Antipasto: Assorted Meats, Cheese, Pickled Veggies
\$5.00 per person

Cheese & Crackers: Assorted Gourmet Crackers & Sliced Cheese
\$4.00 per person

Ultimate Clamato Cocktail: House Made Tomato Juice Topped with Skewered
Olives and Cheese
\$4.00 per person

Starter Add Ons (continued):

Fresh Cut Fruit: Assorted
\$3.00 per person

Shrimp Cocktail with Cocktail Sauce, Remoulade & Fresh Lemons
\$4.00 per person

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Bruschetta: Toasted Focaccia & Balsamic Redux
\$4.00 per person

Assorted Pickles & Olives
\$2.00 per person

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