



Holiday Inn[®]

Banquet Menu



Welcome



Thank you for your interest in the Holiday Inn, Champaign, Illinois! Our highly trained staff will provide the personalized service your meeting or event requires. The enclosed banquet menus are offered as suggestions. Our Sales and Catering Staff would be delighted to create special, customized menus for your specific event.

Reservations

Holiday Inn meeting rooms are assigned based on the guaranteed number of attendees. Meeting room assignments will be subject to change according to the final guest count. Room rental fees will be specified at the time of booking. In addition, on Saturday evenings, the White Oaks Ballroom requires a minimum food purchase of \$5,000. To make meeting room arrangements, please contact the Holiday Inn sales office at 217-398-3400.

Cancellations

Unless written notice of cancellation is received 90 days prior to the scheduled event, the full room rental fee amount will be charged. If the event is to include meals, 50% of the estimated food cost at the time of booking, dependent on the initial guarantee, will be charged. Functions booked within 90 days of the scheduled event date are subject to cancellation fees as applicable. All deposits are nonrefundable.

Food and Beverage

All food and beverage must be purchased from the Holiday Inn. No outside food or beverage may be brought into the hotel meeting spaces, convention center, or other public areas. The Holiday Inn reserves the right to control all private functions. Dinner buffets for less than 100 guests will remain open for 1 hour. Dinner buffets for more than 100 guests will remain open for 1.5 hours. Breakfast and lunch buffets will remain open for 1 hour regardless of guest count.

Storage Fees

All meeting and conference material should be addressed to Holiday Inn with Attention: (Meeting Facilitator). All materials should include the name and date of the function. Packages will not be accepted more than three business days prior to an event.

Guaranteed Attendance

Holiday Inn requires confirmation of attendance for each meal function 3 business days prior to the event. The final guarantee is not subject to reduction. If no final guarantee is received, the maximum anticipated guest count (as noted on event orders) will be assumed as the final guarantee. If a guarantee is less than 25, a \$50 labor charge will be added to the account. Should the final guarantee fall below less than 80% of the original estimated attendance, an attrition fee will be assessed.

Breakfast



The Morning Express \$7 per person

Freshly Brewed Regular and Decaf Coffee, Herbal Teas, Assorted Coffee Cakes, Scones

The Executive Continental \$9 per person

Freshly Brewed Regular and Decaf Coffee, Herbal Teas, Assorted Fruit Juices, Sliced Seasonal Fruit and Berries, Assorted Coffee Cakes, Cinnamon Rolls

The Great Start \$14 per person

Sliced Seasonal Fruit and Berries, Farm Fresh Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Country Sausage Links, Assorted Coffee Cakes, Scones, Assorted Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Herbal Teas

The Farmhouse \$16 per person

Sliced Seasonal Fruit and Berries, Farm Fresh Scrambled Eggs, Shredded Hash Browns, Sliced Ham, Biscuits and Gravy, Assorted Coffee Cakes, Scones, Assorted Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Herbal Teas

The Regency Brunch \$20 per person

Sliced Seasonal Fruit and Berries, Assorted Coffee Cakes, Croissants, Broccoli Cheese Quiche, Crisp Bacon, Country Sausage Links, Lyonnaise Potatoes, Garden Salad with 2 Dressings, Caprese Salad, Seasonal Vegetables, Wild Rice with Dried Cranberries and Pecans, Roasted Chicken in Pesto Cream Sauce, Lemon Pepper Cod, Assorted Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Herbal Teas, Iced Tea

Break Packages



The Complete Meeting Break Package \$13 per person

Early Morning: Coffee Cakes, Sliced Seasonal Fruit and Berries, Assorted Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Herbal Teas.

Mid-Morning: Freshly Brewed Regular and Decaf Coffee, Herbal Teas, Assorted Sodas, Bottled Water

Afternoon: Assorted Cookies, Brownies, Freshly Brewed Regular and Decaf Coffee, Iced Tea, Assorted Sodas, Bottled Water

*The Complete Meeting Break Package may be added to any buffet or plated lunch for *\$11 per person*

The Sweet and Salty \$9 per person

Popcorn, Licorice, Assorted Hard Candies, Assorted Chocolate Candies, Gourmet Mixed Nuts, Hand Dipped Pretzel Rods, Freshly Brewed Regular and Decaf Coffee, Assorted Sodas, Bottled Water

The Sundae Bar \$10 per person

Vanilla and Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Strawberry Topping, Whipped Cream, Cherries, Crushed Peanuts, Crushed Oreos, Chocolate Chips, Waffle Cups, Freshly Brewed Regular and Decaf Coffee, Assorted Sodas, Bottled Water

The Lite and Healthy \$9 per person

Crudit  with Ranch Dip, Hummus with Pita Chips, Fresh Berries, Cheddar Cheese Cubes, Freshly Brewed Regular and Decaf Coffee, Assorted Sodas, Bottled Water

A La Carte



Refreshments

- Freshly Brewed Regular or Decaf Coffee *\$18 per gallon*
- Herbal or Iced Tea *\$18 per gallon*
- Lemonade or Fruit Punch *\$18 per gallon*
- Fruit Juices (Orange, Apple, Cranberry) *\$10 per carafe*
- Assorted Bottled Juices (Orange, Apple, Cranberry, Grape) *\$3 each*
- Assorted Sodas or Bottled Water *\$2 each*

Bakery

- Cinnamon Rolls with Cream Cheese Icing *\$20 per dozen*
- Assorted Fruit and Cheese Danish *\$20 per dozen*
- Scones (Ham and Cheddar, Fresh Berry, Cinnamon Raisin Oatmeal) *\$22 per dozen*
- Homemade Turnovers (Apple or Cherry) *\$22 per dozen*
- Bagels with Cream Cheese (Original, Cinnamon Raisin, Blueberry) *\$20 per dozen*
- Croissants with Butter, Jellies, and Honey *\$20 per dozen*
- Muffins (Apple and Cranberry, Blueberry Pecan, Raisin Bran) *\$22 per dozen*
- Coffee Cake (Lemon Poppy Seed, Blueberry, Banana, Cinnamon) *\$20 each*

Snacks

- Cookies (Chocolate Chip, Peanut Butter, Pecan Praline, Molasses Crinkle, Oatmeal Raisin, Ranger, Double Chocolate, Snickerdoodle) *\$20 per dozen*
- Brownies (Double Chocolate, Chocolate Marshmallow, Peanut Butter) *\$20 per dozen*
- Cheesecake Bars (Classic, Lemon, Blueberry, Apple, Caramel, Caramel Pecan) *\$24 per dozen*
- Dessert Bars (Butterscotch Blondies, Salted Caramel, Pecan Pie) *\$24 per dozen*
- Snack Mix *\$2 per person*
- Pretzels *\$2 per person*
- Tortilla Chips with Fresh Salsa and Pica de Gallo *\$2.5 per person*
- Potato Chips with French Onion Dip *\$2.5 per person*
- Freshly Popped Popcorn with Assorted Seasonings *\$2 per person*

Lunch



Create Your Own Lunch Buffet *one entrée selection \$16 per person, two entrée selections \$18 per person*

Lunch Buffets Include Warm Rolls and Butter, Water, Tea, Coffee, and Chef's Choice Dessert
Minimum Guarantee 25

Entrée Selections: choose one or two

Grilled Rosemary Garlic Chicken
Polynesian Grilled Chicken
Country Fried Chicken
Slow Roasted Beef Brisket
Braised Pot Roast
Grilled Flat Iron Steak
Grilled Steak Adobo
Herb Crusted Pork Roast
Honey Dijon Pork Loin
Roasted Turkey
Almond Crusted Cod
Vegetarian or Meat Lasagna
Cavatappi Carbonara
Butternut Squash Ravioli

Starch Selections: choose one

Loaded Mashed Potatoes
Roasted Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Au Gratin Potatoes
Sweet Potato Casserole
Wild Rice Blend
Gourmet Macaroni and Cheese
Farfalle Alfredo

Salad Selections: choose one

Garden Salad with Two Dressings
Caesar Salad
Spinach Strawberry Salad
BLT Salad
Pepperoni Pizza Salad
Traditional Pasta Salad
Cucumber Tomato Salad

Vegetable Selections: choose one

Seasonal Vegetable Blend
Green Beans with Bacon and Onion
Honey Glazed Carrots
Cream Corn Casserole
Corn O'Brien
Roasted Vegetables
Broccoli and Cauliflower

*Lunch buffets can be prepared as a served, plated version with your choice of one entrée, one salad, one starch, and one vegetable. Plated lunches are served with warm rolls and butter, water, tea, coffee, and Chef's choice dessert. Events with a minimum guarantee of less than 25 must have a plated meal.

Themed Lunch Buffets Include, Water, Tea, Coffee, and Chef's Choice Dessert
Minimum Guarantee 25

The Boardroom \$16 per person

Fresh Fruit Bowl, Mixed Garden Greens Salad with Assorted Dressings, Amish Potato Salad, Traditional Pasta Salad, Sliced Deli Meats (Roasted Turkey Breast, Roast Beef, Virginia Ham, Salami), Sliced Cheeses (Swiss, Provolone, Cheddar), Lettuce, Tomato, Pickle, Onion, Mustard, Mayonnaise, Assorted Buns and Rolls

Hot Off the Grill \$15 per person

Grilled Hamburgers, Johnsonville Brats, Macaroni Salad, Baked Beans, Assorted Condiments, Relish Tray, Assorted Rolls and Buns, Potato Chips and Dip

Soup and Salad Bar \$15 per person

Choice of Two Soups (Chicken Noodle, Chili, Broccoli Cheddar, Black Bean, Tomato, Cream Corn Chowder, Minestrone, Potato and Bacon, White Bean and Ham, Vegetable Beef), Mixed Garden Greens and Spring Mix Salad with Dressings, Assorted Salad Toppings

Little Italy \$18 per person

Italian Salad, Tortellini Pasta Salad, Italian Green Beans, Chicken Broccoli Alfredo, Choice of Two Pizzas (Cheese, Pepperoni, Sausage, Vegetarian, Supreme), Garlic Bread

South of the Border \$18 per person

Chicken Enchiladas, Spicy Ground Beef, Corn Taco Shells, Four Tortillas, Tri-Colored Tortilla Chips, Shredded Lettuce, Shredded Cheddar Cheese, Pico de Gallo, Olives, Onions, Jalapenos, Salas, Sour Cream, Guacamole, Refried Beans, Spanish Rice

The Smokehouse \$18 per person

Creamy Coleslaw, Yukon Gold Potato Salad, Bourbon Mustard Pulled Chicken, Smoked Pork, Memphis Style BBQ Sauce, Kentucky Black Sauce, Hoppin' John with Chipotle Tomato Vinaigrette, Sweet Corn Casserole, Cheddar Cheese and Scallion Biscuits

*Dinner pricing for themed buffets available upon request.

Dinner



Create Your Own Dinner Buffet *two entrée selections \$25 per person, three entrée selections \$28 per person*

Dinner Buffets Include Warm Rolls and Butter, Water, Tea, Coffee, and Chef's Choice Dessert
Minimum Guarantee 35

Entrée Selections: choose two or three

Chicken Marsala
Balsamic Chicken
Chicken Florentine
Red Wine Boneless Chicken Thighs
Braised Beef Short Ribs
Sliced Beef Brisket*
Stuffed Flank Steak*
Oven Roasted Turkey*
Maple Cinnamon Glazed Ham*
Rosemary Pork Loin*
Cajun Pork Chops
Spinach and Garlic Stuffed Pork Roast*
Linguine with Lobster and Corn
Fettucine with Grilled Sausage
Manicotti
Egg Plant Parmesan

*Entrée Selections Available Hand Carved for an Additional \$2 Carving Fee *per person*

**Carved Prime Rib Available for an Additional \$3 *per person*, plus \$2 Carving Fee *per person*

Starch Selections: choose two

Loaded Mashed Potatoes
Garlic Mashed Potatoes
Potato Gratin with Onion and Bacon
Oven Roasted Red Potatoes
Au Gratin Potatoes
Sweet Potato Casserole
Wild Rice Pilaf
Herb New Potatoes
Bulgur Pilaf with Sun-Dried Tomatoes

Salad Selections: choose two

Garden Salad with Two Dressings
Caesar Salad
Spinach Strawberry Salad
Cheese Tortellini Salad
Mediterranean Green Bean Salad
Apple and Pecan Salad
Tomato, Cucumber, Feta, Mint Salad
Broccoli Salad
BLT Salad
Fresh Fruit Salad

Vegetable Selections: choose two

Seasonal Vegetable Blend
Honey Glazed Carrots
Baby Green Beans
Roasted Vegetables
Corn O'Brien
Asparagus
Broccoli and Cauliflower

Entrées



Plated Dinner Entrées Include Choice of Salad, Vegetable and Starch, Warm Rolls and Butter, Water, Tea, Coffee, and Chef's Choice Dessert

Chicken Selections

- Roasted Chicken with Sparkling Wine Sauce *\$19 per person*
- Stuffed Chicken Florentine with Spinach Cream Sauce *\$22 per person*
- BBQ Chicken with Cornbread Stuffing and Bourbon Shallot Sauce *\$22 per person*
- Crown Breast of Chicken with Garlic and Mushroom Filling *\$23 per person*
- Crab Stuffed Chicken with Red Pepper Coulis *\$24 per person*

Pork Selections

- Chorizo and Corn Bread Stuffed Pork Loin with Cilantro Red Pepper Sauce *\$22 per person*
- Herb Roasted Pork Loin with Spinach, Feta, and Sun-Dried Tomatoes *\$22 per person*
- Grilled Rosemary Bone-In Pork Chop with Apple Brandy Sauce *\$23 per person*

Beef Selections

- Slow Roasted Prime Rib au Jus 10oz *\$28 per person*
- NY Strip au Poivre with Brandy Peppercorn Sauce 10oz *\$28 per person*
- Red Wine Braised Beef Short Rib *\$29 per person*
- Grilled Ribeye with Chive Butter 10oz *\$33 per person*
- Pepper Crusted Filet with Blue Cheese Butter 8oz *\$35 per person*
- Sirloin Oscar with Crab and Asparagus 8oz *\$36 per person*

Seafood Selections

- Seared Twin Crab Cakes with Remoulade *\$23 per person*
- Grilled Citrus Mahi Mahi *\$26 per person*
- Roasted Salmon with Brown Sugar Glaze *\$27 per person*
- Grilled Red Snapper with Jerk Pineapple Salsa *\$33 per person*

Vegetarian Selections

Florentine Stuffed Shells with Marinara *\$18 per person*

Wild Mushroom Napoleon with Asparagus and Grape Tomatoes *\$19 per person*

Vegan and Gluten Free Selections

Stuffed Portobello Mushroom with Italian Braised Vegetables on Wild Rice *\$18 per person*

Marinated Grilled Vegetable Skewers on Saffron Rice *\$18 per person*

Salad Selections

Mixed Garden Greens Salad

Romain Hearts with Shaved Parmesan, Fresh Croutons, and Creamy Dressing

Spinach Salad with Strawberries and Pecans

BLT Wedge Salad with Bacon and Tomato

Harvest Salad with Cranberries, Feta, and Toasted Almonds

Vegetable Selections

Rainbow Whole Roasted Baby Carrots

Sesame Green Beans

Asparagus with Balsamic

Roasted Vegetables

Grilled Seasonal Vegetables

Steamed Broccolini

Starch Selections

Garlic Mashed Potatoes

Loaded Mashed Potatoes

Oven Roasted Red Potatoes with Rosemary and Parmesan

Roasted Sweet Potatoes in Honey Glaze

Garlic Polenta

Potato Gnocchi in Mushroom Cream Sauce

Bulgur Pilaf with Sun-Dried Tomatoes

Wild Rice

*Guests may choose up to three entrée selections not including special dietary needs. All entrée selections will be served with the same choice of salad, vegetable, and starch

*Upgraded desserts available upon request at an additional cost

Stations



Stations are designed to be an addition to any buffet meal. Stations are not sold individually. Customized, full Station to Station Menus available upon request.

Minimum Guarantee 25

Mashed Potato Martini Bar \$8 per person

Red Skin Mashed Potatoes, Garlic Yukon Mashed Potatoes, Mashed Sweet Potatoes, Butter, Sour Cream, Chives, Bacon, Cheddar Cheese, Brown Sugar, Maple Syrup, Chopped Pecans, Basil Pesto, Chopped Broccoli, Sautéed Mushrooms

Pasta Bar \$9 per person

Farfalle, Cheese Tortellini, Fettuccini, Marinara, Alfredo, Basil Pesto Sauce, Grated Parmesan Cheese, Mushrooms, Sun-Dried Tomatoes, Olives, Zucchini, Yellow Squash, Bell Peppers

Fajita Bar \$10 per person

Seasoned Beef, Seasoned Chicken, Sautéed Onions and Peppers, Flour Tortillas, Sour Cream, Pico de Gallo, Cheddar Cheese, Guacamole, Jalapenos

Hors D'oeuvres



Cold Hors D'oeuvres \$4.50 per person, per item

Tomato, Mozzarella, and Basil Bruschetta
Deville Eggs with Seasonal Garnishes
Salami Coronets with Chive Cream Cheese
Jumbo Shrimp Cocktail
Cucumber Canapés with Herbed Cream Cheese
Antipasto Kabobs with Fresh Mozzarella
Pear, Brie, and Honey Bruschetta
Chocolate Dipped Strawberries
Vegetable Crudité with Ranch and Roasted Vegetable Dip
Cheese Display with Dried Fruits, Nuts, and Crackers

Hot Hors D'oeuvres \$4.50 per person, per item

Meatballs (Swedish, BBQ, or Sweet and Sour)
Mini Beef Wellington Puffs with Sun-Dried Tomato Aioli
Assorted Petite Quiche
Chicken Satays with Peanut Sauce
Stuffed Mushrooms (Seafood or Vegetarian)
Boneless Wings (BBQ, Buffalo, or Teriyaki) with Ranch and Blue Cheese
Chicken Quesadillas with Sour Cream and Salsa
Crab Rangoons with Sweet and Sour
Vegetable Spring Rolls with Sweet and Sour
Bacon Wrapped Scallops with Dill Aioli
Jerk Chicken Skewers with Pineapple Salsa
Greek Spanakopitas
Bacon Wrapped Dates

Beverage Service



Hosted Bar Packages

House Brands *\$11 per person for first hour, \$5 per person for each additional hour*

Premium Brands *\$12 per person for first hour, \$6 per person for each additional hour*

Top Shelf *\$13 per hour for first hour, \$7 per person for each additional hour*

House Package Brands

House Vodka, Gin, Rum, Scotch, Bourbon, Tequila, Spiced Rum, and Amaretto

Blue Moon, Budweiser, Bud Light, Miller Lite, Michelob Ultra

House Red and White Wines

Assorted Sodas

Premium Package Brands

Smirnoff Vodka, Tanqueray Gin, Bacardi Light Rum, Malibu Rum, Captain Morgan Spiced Rum, Jose Cuervo

Tequila, Dewar's Scotch, Jack Daniel's Bourbon, Kahlúa, Baileys Irish Cream, Amaretto, Triple Sec

Blue Moon, Budweiser, Bud Light, Miller Lite, Heineken, Sam Adams, Corona

House Red and White Wines

Assorted Sodas

Top Shelf Package Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Malibu Rum, Johnnie Walker Red Scotch, Jim

Beam Bourbon, Maker's Mark Bourbon, Jack Daniel's Bourbon, Crown Royal Canadian Whiskey, Jameson

Whiskey, Kahlúa, Baileys Irish Cream, RumChata, Amaretto, Triple Sec

Blue Moon, Budweiser, Bud Light, Miller Lite, Heineken, Sam Adams, Corona

House Red and White Wines

Assorted Sodas

Hosted Consumption Bar

House Brand Mixed Drinks *\$4 each*
Premium Brand Mixed Drinks *\$5 each*
Top Shelf Mixed Drinks *\$6 each*
Domestic Bottled Beer *\$3.75 each*
Import Bottled Beer *\$4.75 each*
Domestic Keg *\$250 each*
Import or Specialty Keg *market price*
House Wine *\$5 per glass, \$20 per bottle*
Sodas *\$2 each*

Cash Bar

House Brand Mixed Drinks *\$5 each*
Premium Brand Mixed Drinks *\$6 each*
Top Shelf Mixed Drinks *\$7 each*
Domestic Bottled Beer *\$4 each*
Import Bottled Beer *\$5 each*
House Wine *\$6 per glass*
Sodas *\$2 each*

*Cash bar prices include sales tax

Bartender Hourly Fee *\$10 per hour, per bartender*

Bar Set-Up Fee *\$40 per bar*