

2021 CATERING MENUS



Holiday Inn

MACON NORTH



Breakfast Selections

(Reserved for Groups of 25 or More)

Rise & Shine Continental Breakfast Buffet

An Assortment of Muffins, Pastries and Breakfast Breads, served with Cream Cheese, Butter, Honey, Peanut Butter and Fruit Preserves, Seasonal Fruit or Fresh Fruit Salad, Freshly Brewed Certified Rainforest Alliance Regular Coffee and an Assortment of Fresh Juices.

\$11.95 per person

The Bagel Bar Buffet

Selection of Seasonal Fruit or Fresh Fruit Salad served with a variety of Bagels and an assortment of toppings, including Cream Cheeses, Fruit Preserves, Peanut Butter and Honey. Served with an assortment of Fresh Juices and Certified Rainforest Alliance Regular Coffee, and Decaffeinated Coffee or Tea

(Smoked salmon spread available upon request.)

\$12.95 per person

The Good Start Buffet

Scrambled Eggs, Choice of Two Breakfast Meats – Bacon, Sausage Patties, Sausage Links, Ham, Turkey Sausage or Chicken Sausage patties, choice of One Side Item - Home Style Potatoes, Hash Brown Casserole, Oatmeal or Cheese Grits, and Freshly Baked Biscuits or Croissants, served with an Assortment of Fresh Juices and Certified Rainforest Alliance Regular and Decaffeinated Coffee or Tea

\$15.95 per person

Breakfast Sandwich Buffet

Assortment of Breakfast Sandwiches – Bacon, Egg and Cheese on Wheat, Sausage and Egg Croissant, Chicken Biscuit and Ham, Egg and Cheese on White, choice of One Side Item - Home Style Potatoes, Hash Brown Casserole, Cheese Grits, Oatmeal or Fresh Fruit Salad, served with Freshly Brewed Certified Rainforest Alliance Regular Coffee and an Assortment of Fresh Juices

\$14.95 per person

*\$50 Service Charge for groups less than 25 people
All Prices are Subject to 22% Service Charge and Applicable Taxes.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Ala Carte

These items can be added to a breakfast buffet
Prices per person

Chobani Greek Yogurt	\$3 each
Yoplait Yogurt	\$2 each
Yogurt Parfait	\$4 each
Whole Fruit	\$2 each
Fresh Fruit Salad	\$3 each
Sliced fruit tray	\$4 each
Granola bars	\$2 each
Whole/1% Milk	\$2 each
Oatmeal	\$2 each
Grits	\$2 each
Biscuits	\$2 each
Biscuits and Gravy	\$4 each
Assorted Danish	\$4 each
Assorted Muffins	\$4 each
Assorted Donuts	\$3 each
Bagels with Cream Cheese	\$4 each
Sausage Biscuits	\$5 each
Ham & Cheese Croissants	\$6 each
Malted Mini Waffles	\$5 each

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Lunch Selections

(Reserved for Groups of 25 or More)

(Available 11:30 am to 2:00pm)

The Road Trip Deli Buffet

Potato or Pasta Salad, Potato Chips, White and Wheat Breads and Sandwich Roll with Fresh Selection of Turkey, Ham, Roast Beef, Tuna or Chicken Salad Accompanied with Assorted Sliced Cheeses, Lettuce, Tomato and Pickle Spears Brownies and Assorted Cookies, and Iced Tea

\$13.00 per person

Classic Sandwiches

Order a variety of Sandwiches served on platters as a sandwich buffet, includes your choice of one salad: Classic Tossed Salad, Potato Salad or Pasta Salad. Accompanied with Potato Chips, Cookies and Brownies, Iced Tea

Chicken Salad on Wheat
Turkey Club on Croissant,
Smoked Ham and Swiss on White
Roast Top Round of Beef on Roll
(Grilled Veggie Wraps available upon request)

\$14 per person

Classic Sandwiches can be served as a box lunch, complete with your sandwich selection
Pasta Salad, Cookie, Pickle Spear, Potato Chips and Soda selection for

\$16 per person

Caesar Salad Buffet

Freshly chopped Romaine Lettuce, grilled and fried Chicken Breast, Parmesan Cheese, Croutons, Tomatoes, and Red Onions, served with Garlic Bread Cookies and Brownies and Iced Tea

\$16.00 per person

Chef Salad Buffet

Chopped Greens with Julienne Turkey and Ham, Swiss and Cheddar Cheese, Tomatoes, Boiled Eggs, Red Onions, Cucumbers and Black Olives with choice of Three Dressings and served with Warm Rolls, Cookies and Brownies and Iced Tea.

\$17.00 per person

Add Soup to any of these Buffets

Chicken Gumbo, Loaded Potato, Vegetable, Broccoli Cheddar, Tomato

\$2.00 per person

Soft Drinks available per consumption - \$2 each

\$50 Service Charge for groups less than 25 people

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Theme Hot Buffets

The Kudzu Cookout

Southern Fried Chicken, BBQ Pulled Pork,
Baked Beans, Cole Slaw and Corn.
Corn Muffins Chef's Selection of Dessert Iced Tea
\$25.00 per person

Grandma's Kitchen

Baked Chicken Quarters, Tender Pot Roast,
Redskin Mashed Potatoes, Southern Style Green Beans.
Freshly Baked Biscuits. Chef's Selection of Dessert and Iced Tea
\$25.00 per person

Mexican Fiesta

Seasoned Ground Beef, Tequila Lime Grilled Chicken Strips served with
Warm Flour Tortillas, Tortilla Chips, Southwest Rice, Queso Cheese Dip, Fresh Salsa, and all
the toppings. Chef's Selection of Dessert and Iced Tea.
\$25.00 per person

Roman Holiday

Beef Lasagna, Fettucini Alfredo with Grilled Chicken, Balsamic Grilled Vegetables,
Caesar Salad and Garlic Bread, Chef's Selection of Dessert and Iced Tea
\$25.00 per person

Grand Slam Buffet

Choose two from each column - **\$20 per person**
Choose three from each column - **\$24 per person**

Main Courses

3rd lb Hamburgers
BBQ Chicken
1/4 lb Hot Dogs
BBQ Pulled Pork

Choice of Sides

Potato Salad
Coleslaw
Baked Beans
Green Beans
Corn on the Cob
Hand Cut Potato Chips
Classic Tossed Salad

Served With

Lettuce, Tomato, Onion, Cheese Slices, Pickles, Cookies and Brownies and Iced Tea
\$50 Service Charge for groups less than 25 people
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Lunch Build Your Own Buffet

Choose Entrée

Southern Fried Chicken
Herbed Baked Chicken
Baked Cod
Pot Roast
Braised Pork Chop
Grilled Pork Chop
Chopped Steak & Mushroom Gravy
Cubed Steak and Gravy

Choose Two Sides

Fresh Vegetable Medley
Green Beans
Black-eyed Peas
Butter Beans
Buttered Corn
Rice Pilaf
Herb Roasted Potatoes
Mashed Potatoes

Served with

Garden Salad with two Dressings, Chef's Choice of Dessert
Warm Rolls and Iced Tea

One Entrée

\$22.00 per person

Two Entrée

\$27.00 per person

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The Mid Afternoon Snack Break

(Reserved for Groups of 25 or more)

Grandma's Cookie Jar

Large fresh baked Cookies and Chocolate Brownies
Served with Certified Rainforest Alliance Coffee

\$6.00 per Person

The 7th Inning Stretch

Warm Soft Baked Pretzel Bites with assorted Mustards and Cheese Dips, Pigs In A Blanket,
Hand Cut Potato Chips with Ranch or French Onion Dip, accompanied by
assorted Soft Drinks and Bottled Water or Iced Tea and Lemonade

\$7.50 per person

The Health Nut

Fresh Fruit Salad, Granola Bars, Fruit Bars & Terra Vegetable Chips,
accompanied by assorted Bottled Fruit Juices & Bottled Water

\$7.50 per person

South of the Border

Tortilla Chips served with Fresh Salsa and Queso Dip,
Cinnamon-Sugar Fried Churros, accompanied by assorted
Soft Drinks and Bottled Water or Iced Tea and Lemonade

\$8.50 per person

Mama Mia!

Garlic Bread, Italian Meatballs and Fried Cheese Ravioli
served with Marinara Dipping Sauce, accompanied by assorted
Soft Drinks and Bottled Water or Iced Tea and Lemonade

\$10.00 per person

Going Greek

Flaky Spinach and Feta stuffed Spanakopita, Classic Hummus with
Pita Chips and Greek Pasta Salad, accompanied by assorted
Soft Drinks and Bottled Water or Iced Tea and Lemonade

\$10.00 per person

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A La Carte Items

Large Hot Pretzels	\$30.00 per dozen
Huge Fresh Baked Cookies	\$25.00 per dozen
Rich Chocolate Brownies	\$25.00 per dozen
Assorted Soft Drinks	\$2.00 each
Monster/Red Bull energy drinks	\$4.00 each
Fresh Brewed Coffee and Hot tea	\$30.00 per gallon
Bottled Water	\$2.00 each
Freshly Brewed Iced Tea	\$30.00 per bin
Freshly Popped Popcorn	\$10.00 per bowl
Chips & Salsa	\$12.00 per bowl
Chips & Dip	\$14.00 per bowl
Snack Mix	\$8.00 per bowl

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Three Course Plated Lunches

(Reserved for Groups of 25 to 60)

Our plated affairs include choice of one salad, one entrée,
choice of two side items and one dessert

Salads

Field Greens with Grape Tomatoes, Onions and choice of Dressing
Baby Spinach Salad topped with Bacon, Boiled Eggs and choice of Dressing
Caesar Salad with Parmesan Croutons
Sliced Fresh Fruit Plate with Vanilla Yogurt Dressing

Entrée Selections

8 oz Top Sirloin Steak with Sautéed Mushrooms	\$24.00
Chopped Steak with Mushroom Gravy	\$18.00
Smoked Beef Brisket	\$22.00
Marinated, Grilled Pork Chop	\$18.00
Bacon Wrapped Pork Loin Chop	\$22.00
Beef Lasagna	\$18.00
Fried Chicken	\$20.00
Hickory Smoked Chicken	\$20.00
Grilled Chicken with a Hunter Style Sauce	\$20.00
Chicken Parmesan	\$20.00
Chicken Cordon Bleu	\$21.00
Teriyaki Glazed Chicken Breast	\$22.00
Blackened Salmon Filet	\$24.00
Lemon Herb Baked Cod Filet	\$22.00

Sides

Fresh Vegetable Medley
Green Beans Almandine
Balsamic Grilled Vegetables
Roasted Asparagus
Rice Pilaf
Mashed Potatoes
Twice Baked Potatoes
Herb Roasted Potatoes

Dessert

Chocolate Layer Cake
Carrot Cake
New York Style Cheesecake
Key Lime Pie

\$50 Service Charge for groups less than 25 people All Prices are Subject to 22% Service Charge and Applicable Taxes.

All Day Executive Package

(Reserved for Groups of 25 or More)

Includes Unlimited Coffee, Tea, Soft Drinks and Bottled Water

Morning

“Rise & Shine” Deluxe Continental Breakfast

Refresh

Refresh Coffee, Soft Drinks, and Water

Lunch

Your choice of any of our delicious Themed Lunch Buffet Selections
Or Build Your Own Buffet Single Entrée Buffet Selections

Afternoon Break

Refresh Coffee, Soft Drinks, and Bottled Water
Choose two selections from the Snack Break Choices

Snack Choices

Assorted Baked Giant Cookies
Chocolate Brownies
Potato Chips with choice of Dip
Soft Baked Pretzel Bites with Mustard & Cheese Dip
Veggie Tray with Dip
Tortilla Chips with Garden Salsa
Spinach and Artichoke Dip with Corn Chips
Hummus and Pita Chips

\$45.00 per person

All Day Beverage Packages

Beverage Package

Assorted Sodas and Bottled Water

\$12.00 per person

Executive Beverage Package

Certified Rainforest Alliance Coffees, Assorted Teas, Soft Drinks,
Bottled Water and Assorted Juices

\$16.00 per person

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Hors D'oeuvre Displays

International & Domestic Cheese Presentation

Assorted Cheeses to Include Havarti, Pepper Jack, Cheddar, Swiss, Smoked Gouda served with assorted Crackers and Wafers and Garnished with Fresh Fruit

Small Platter-\$150.00 (25-30 people)

Large Platter-\$250.00 (up to 75 people)

Sliced Fresh Fruit Presentation (Seasonal)

Sliced Seasonal Fruits, Melons and Berries Beautifully Displayed

Small Platter-\$150.00 (25-30 people)

Large Platter-\$250.00 (up to 75 people)

Vegetable Crudités (Seasonal)

Asparagus, Zucchini, Yellow Squash, Carrots, Celery, Broccoli, Cauliflower & Bell Peppers, served with a Specialty Dip

Small Platter-\$90.00 (25-30 people)

Large Platter-\$180.00 (up to 75 people)

Deluxe Chip and Dip Presentation (Min. 30 people)

Assorted Chips and Crackers served with choice of three of the following: Ranch Dip, French Onion Dip, Salsa and Queso Cheese Dip, Buffalo Chicken Dip, Spinach and Artichoke Dip, Southern Style Pimento Cheese.

\$8.00 per person

Assorted Finger Sandwiches

A variety of sandwiches from your choice of salads and meats.

Ham, Turkey Breast, Roast Beef, Chicken Salad, Tuna Salad, Pimento Cheese.

Served on white and wheat breads or pinwheel rolls.

Small Platter (up to 3 choices) -\$100.00 (25-30 people)

Large Platter (up to 4 choices) -\$200.00 (up to 75 people)

Mashed Potato Bar

Our creamy redskin mashed potatoes, served with a variety of toppings: Shredded cheddar, grated Parmesan, crumbled bacon, sliced scallions, French fried onions and sautéed mushrooms.

Small platter - \$100 (25-30 people)

Large Platter-\$200 (up to 75 people)

Slider Bar

Your choice of mini beef burgers, pulled pork, fried or grilled chicken breast, fried cod and smoked beef brisket.

Served with appropriate condiments and toppings.

Small Platter (2 choices) \$300 (25-30 people)

Large Platter (up to 4 choices) \$800 (up to 75 people)

The Mighty Antipasta Platter.

An assortment of Olives, Roasted Peppers, Artichokes, Salami and other sumptuous items decoratively displayed, served with Baguette Toast Points.

Small Platter-\$150.00 (25-30 people)

Large Platter-\$300.00 (up to 75 people)

Classic Shrimp Cocktail

Everybody's Favorite! Jumbo Shrimp served with Fresh Lemons and Classic Cocktail Sauce.

125 Pieces-\$175.00 (feeds 25-30 people)

Smoked Salmon

Cold Smoked Salmon ornately displayed with traditional Garniture and Lemon Dill Cream Cheese.

\$85.00 per 10 people

\$50 Service Charge for groups less than 25 people

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Hot Hors D'oeuvres
Each Order is for 50 Pieces

Pigs In A Blanket	\$50.00 per order
Meatballs (choice of sauce)	\$50.00 per order
Fried Cheese Ravioli	\$45.00 per order
Beer Battered Cheese Curds	\$45.00 per order
Chicken Quesadillas	\$85.00 per order
Buffalo Wings <i>with Celery Sticks and Blue Cheese</i>	\$85.00 per order
Chicken Tenders <i>with 2 dipping sauces</i>	\$75.00 per order
Hot Buffalo Chicken Dip with Crackers	\$65.00 per order
Sausage Stuffed Mushrooms	\$70.00 per order
Vegetable Spring Rolls <i>with Sesame Ginger Sauce</i>	\$70.00 per order
Fried Dill Pickle Spears <i>with Ranch Dressing</i>	\$45.00 per order
Spanakopita	\$100.00 per order
Spinach and Artichoke Dip	\$60.00 per order
Mini Maryland Crab Cakes	\$150.00 per order
Crab Rangoon	\$50 per order
Bacon Wrapped Shrimp	\$150 per order
Barbecue Shrimp and Grits	\$120.00 per order
Assorted Canapés	\$180.00 per order

All items are suggestions only. We are happy to provide pricing for specific menu requests.

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The Dinner Bell

(Reserved for Groups of 25 or More)

(Served after 4pm)

The Backyard BBQ

Hickory Smoked Chicken, BBQ Pulled Pork, Southern Style Potato Salad
or Cole Slaw, Baked Beans, Corn on the Cob, Corn Muffins

\$35.00 per person

Southern Hospitality

Fried Chicken, Country Fried Steak or Pot Roast, Mashed Potatoes and Gravy,
Green Beans, Buttered Corn or Field Peas, Biscuits

\$35.00 per person

Leaning Tower Buffet

Caesar Salad, Chicken Parmesan or Fettucini Alfredo with Grilled Chicken,
Beef Lasagna, Balsamic Grilled Vegetables, Garlic Bread

\$40.00 per person

Bayou Bash

Classic Tossed Salad with two Dressings,
Low Country Boil, Chicken Gumbo, Corn Muffins

\$45.00 per person

Family Fish Fry

Whole Catfish, Boneless Cod Filets, served with Cole Slaw,
Green Beans, French Fries and Hush Puppies.

\$40.00 per Person

Served with

Chef's Choice of Dessert

And Iced Tea

\$50 Service Charge for groups less than 25 people

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Build Your Own Buffet

(Reserved for Groups of 25 or More)

Choose One Salad

Classic Tossed Salad with Dressing

Potato Salad

Pasta Salad

Classic Caesar Salad

Fresh Fruit Salad

Cole Slaw

Choose Entrées

Fried Chicken Breast with White Gravy

Classic Fried Chicken

Chicken Parmesan

Grilled Chicken with a Hunter Style Sauce

Glazed Baked Ham

Braised Pork Chops

Grilled or Blackened Salmon with Lemon Dill Sauce

Fried Cod Filets

Hickory Smoked Beef Brisket

Chopped Steak & Mushroom Gravy

Country Fried Steak and Pepper Gravy

Homestyle Pot Roast

Beef Lasagna

Choose Two Sides

Mushroom Rice Pilaf

Home-style Mashed Potatoes

Herb Roasted Potatoes

Macaroni and Cheese

Fresh Vegetable Medley

Buttered Corn

Southern Style Green Beans

Green Bean Casserole

Field Peas

All Buffets Include Rolls and Butter, Chef's Selection of Dessert, Iced Tea and 100% Arabica Regular and Decaffeinated Coffee Service

Dual Entrée Buffet

\$32.00 per person

Tri-Entrée Buffet

\$40.00 per person

*\$50 Service Charge for groups less than 25 people
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Three Course Plated Affairs

(Reserved for Groups of 25 to 60)

Our plated affairs include choice of one salad, entrée, choice of two side items and a dessert

Salads

Field Greens with Grape Tomatoes, Red Onion and choice of Two Dressings
Baby Spinach Salad topped with Bacon, Boiled Eggs and choice of Dressing
Caesar Salad with Parmesan Croutons
Sliced Fresh Fruit Plate with Vanilla Yogurt Dressing

Entrée Selections

Beef Tenderloin	\$38.00
Prime Rib with Au Jus and Horseradish Sauce	\$36.00
Hickory Smoked Beef Brisket	\$35.00
Herb Roasted Pork Loin	\$26.00
Grilled Bone-in Pork Chop	\$24.00
Hickory Smoked Chicken	\$25.00
Chicken Parmesan	\$24.00
Grilled Chicken with Hunter Sauce	\$24.00
Stuffed Chicken Breast	\$26.00
Teriyaki Glazed Chicken	\$25.00
Blackened Salmon Filet	\$31.00
Lemon Herb Baked Tilapia	\$30.00
Shrimp Scampi	\$32.00

Sides

Balsamic Grilled Vegetables
Twice Baked Potatoes
Roasted Asparagus
Green Beans Almandine
Mashed Potatoes
Rice Pilaf
Herbed Pasta
Herb Roasted Potatoes
Roasted Sweet Potatoes

Dessert

Pecan Pie
New York Style Cheesecake
Key Lime Pie

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Alcoholic Beverages

Host Bar

Call Bar

Including Mixed Drinks, Domestic and Imported Beer, House Wine, Bottled Water and Soft Drinks.

\$20.00 per person for the first 2 hours - \$10.00 per person each additional hour
Up to four hours

Deluxe Bar

Including Mixed Drinks, Domestic and Imported Beer, House Wine, Bottled Water and Soft Drinks.

\$30.00 per person for the first 2 hours - \$15.00 per person each additional hour
Up to four hours

Un-hosted Bar

Well vodka, tequila, rum, whiskey and gin

48- 10 oz bottles of assorted juices - cranberry, orange and grapefruit

30 -20 oz bottles each Coke, Diet Coke and Sprite

1 bottle each of Sour Mix, Tonic Water and Ginger Ale

\$250

Beer & Wine

Including Domestic Beer and House Wine.

\$16.00 per person for the first 2 hours- \$8.00 per person for each additional hour
Up to four hours

Cash Bar

\$50.00 Bartender Fee Per Hour and a \$10.00 Cashiers Fee Per Hour

<i>Well Brands</i>	<i>\$5.00</i>
<i>Call Brands</i>	<i>\$8.00</i>
<i>Deluxe Brands</i>	<i>\$10.00</i>
<i>Domestic Beer</i>	<i>\$4.00</i>
<i>Craft/Import Beer</i>	<i>\$6.00</i>
<i>House Wines</i>	<i>\$6.00</i>
<i>Specialty Wines</i>	<i>\$8.00</i>
<i>Champagne</i>	<i>\$8.00</i>

Champagne Toast

\$45.00 per bottle-6 Bottle Minimum

\$200.00 Cork Fee to bring your own Alcohol

In Accordance with State and County Liquor Laws, the Hotel must provide all Alcoholic Beverages

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