



Holiday Inn Auburn Event Center

Events Menu

**75 North Street
Auburn NY 13021**

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716-222-1029



Holiday Inn

AN IHG® HOTEL

Auburn - Fingerlakes Region

BREAKFAST

CONTINENTAL BREAKFAST

Sliced Fresh Fruit Display with Yogurt Dip
Assorted Muffins & Breakfast Breads
Assorted Jellies, Butter and Honey
Freshly Baked Scones
Freshly Brewed Coffee, Decaffeinated Coffee
& Hot Tea
Assorted Fruit Juices

\$12.95 per person

Plus Tax and Admin Fee

CAYUGA BREAKFAST BUFFET

Sliced Fresh Fruit Display with Yogurt Dip
Assorted Muffins & Breakfast Breads
Assorted Jellies, Butter and Honey
Scrambled Eggs
French Toast with Warm Maple Syrup
Home Fried Potatoes
Choice of One:
Sausage Links, Bacon or Patties
Freshly Brewed Coffee, Decaffeinated Coffee
& Hot Tea
Assorted Fruit Juices

\$18.95 per person (min of 25 guests)

Plus Tax and Admin Fee

KEUKA BRUNCH BUFFET

Freshly Baked Scones & Croissants with Butter

Sliced Fresh Fruit Display with Yogurt Dip

Scrambled Eggs

French Toast Bake

Choice of One Meat: Sausage Links, Bacon or Patties

Garden Green Salad

Sundried Tomato Pasta

Choice of One Entree:

- Chicken Cordon Bleu
 - Baked Rosemary Chicken
 - Sliced Pork Loin
 - Sliced Roast Sirloin with Au Jus
- Seasonal Fresh Vegetable

Choice of One Starch: Roasted New Potatoes, Mashed or Rice Pilaf

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Assorted Fruit Juices

\$28.95 per person (min of 25 guests)

Plus Tax and Admin Fee

BREAKFAST ENHANCEMENTS

- Omelet Station Made to Order \$7.95 per person, \$125 Chef Fee per 25 people
 - Bloody Mary or Mimosa Bar \$12.95 per person
- Sausage Gravy and Homemade Biscuits \$3.95 per person
- Third Meat to Any Breakfast Buffet \$2.95 per person
- Hot Chocolate with Marshmallows \$19.95 per Gallon
- Assorted Canned Sodas/Bottle Water \$2.95 each
- **Breakfast Pizza \$40 Sheet/ \$25 Half Sheet**

Additional Toppings (\$3.00ea): Broccoli, Mushrooms, Peppers, Sausage, Bacon, Ham

BREAKS

ONE HOUR BREAK SERVICE SERVED BUFFET STYLE FOR ANY MEETING OR EVENT

\$10.95 per person plus Tax and Admin Fee

Enhancement: Assorted Canned Sodas/Bottle Water \$2.95 each

HEALTHY SNACK BREAK

Fresh Vegetables
Ranch and Hummus Dip
Assorted Cheese and Crackers
Freshly Sliced Fruit
Pitchers of Lemonade or Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee
& Hot Tea

FIESTA BREAK

Tri Colored Tortilla Chips
Queso Cheese
Mild Fresh Salsa
Guacamole
Pitchers of Lemonade or Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee
& Hot Tea

BALLPARK BREAK

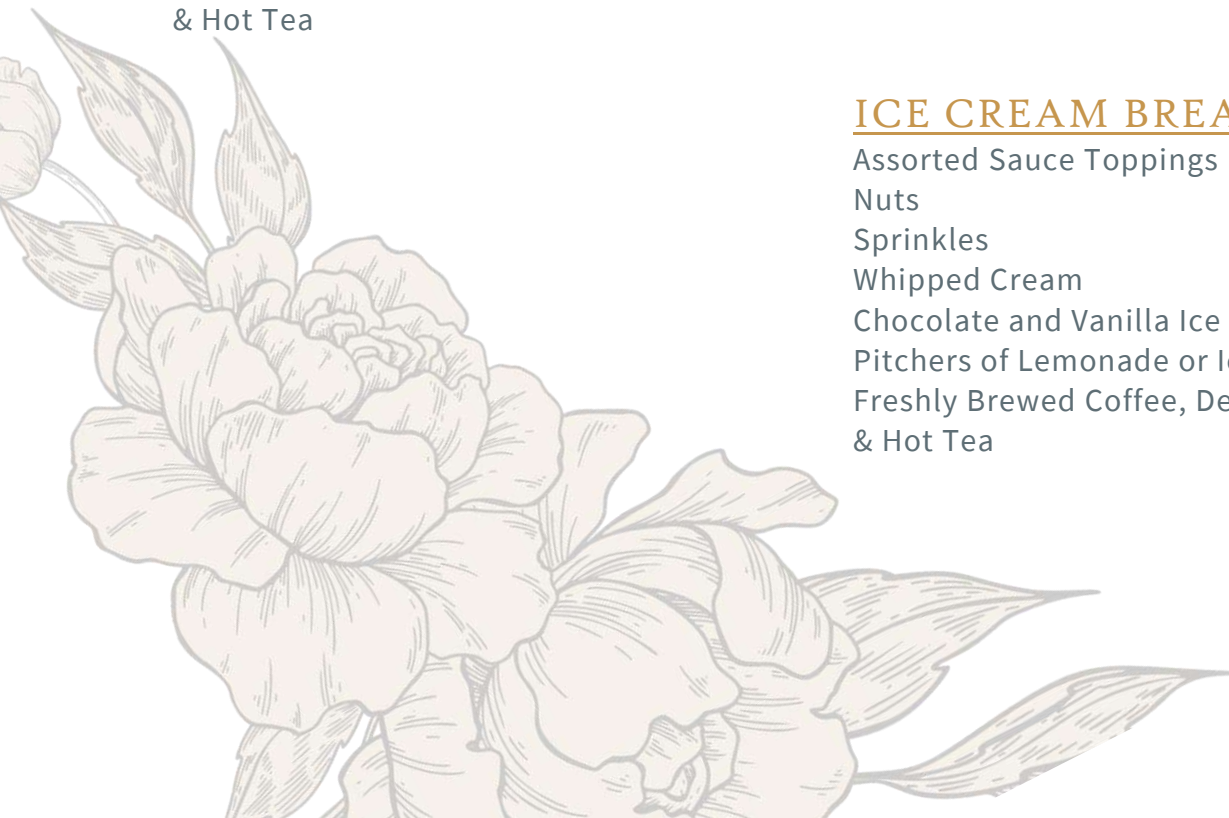
Popcorn
Assorted Nuts
Pretzel Bites
Mustard dipping sauce
Pigs in Blanket
Pitchers of Lemonade or Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee
& Hot Tea

SWEET TOOTH BREAK

Assorted Fresh Bakes Cookies
Brownie's
Blondie Bars
Cheesecake Bars
Pitchers of Lemonade or Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee
& Hot Tea

ICE CREAM BREAK

Assorted Sauce Toppings
Nuts
Sprinkles
Whipped Cream
Chocolate and Vanilla Ice Cream
Pitchers of Lemonade or Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee
& Hot Tea



LUNCH

SOUP & SALAD COMBO

Choose Two Soups:

- Boston or Manhattan Clam Chowder
- Potato Corn Chowder
- Tomato Basil Bisque
- Chicken or Beef Vegetable
- Beef or Vegetable Chili

Salad Bar with Assorted Greens, Romaine and Iceberg Lettuce

Croutons, Bacon, Cheese, Cucumbers, Tomato, Carrots, Celery, Onions

Choice of Two Dressings

Assorted Rustic Breads

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

\$16.95 per person

Plus Tax and Admin Fee

DELI LUNCH BUFFET

Choose Two Salads:

Garden Green Salad, Italian Pasta Salad, Broccoli Salad or Potato Salad

Assorted:

Black Angus Roast Beef, Oven Roasted Turkey and Baked Ham

A Variety of Sliced Cheeses, Leaf Lettuce, Sliced Tomatoes, Sliced Red Onion, Pickle Spears, Mayonnaise & Mustard, Assortment of Breads and Rolls

Assorted Cookies and Brownie Bars

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

\$19.95 per person

Plus Tax and Admin Fee

BOXED LUNCHES

Choice of:

Oven Roasted Turkey & American Cheese on Wheat Bread

Black Angus Roast Beef & Cheddar Cheese on Rye Bread

Baked Ham & Swiss Cheese on a Potato Roll

Lettuce, Tomato, Pickle on the Side

Condiments on the side of Mayonnaise & Mustard

Utensil Packet

Individual Bag of Chips

Fresh Baked Cookie

Canned Soda or Bottled Water

\$17.95 per person

Plus Tax and Admin Fee

SOUTH OF THE BORDER

Shredded Lettuce, Diced Tomatoes, Red Onion, Shredded Cheddar Cheese, Sour Cream, Pico de Gallo,

Guacamole

Hard Taco Shells & Flour Tortillas

Spanish Rice

Black Beans

Choice of One:

Seasoned Taco Meat or Shredded Chicken

Churros

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

\$19.95 per person

Two Meat Selection \$21.95 per person

Plus Tax and Admin Fee



LUNCH

TASTE OF ITALY BUFFET

Traditional Caesar Salad

Italian Bread with Roasted Garlic Butter

Choice of:

Homemade Meatballs in Marinara Sauce or

Chicken Parmesan or

Meat or Vegetable Lasagna

Choice of Pasta:

Cheese Tortellini Tossed in Creamy Alfredo or

Pasta with marinara sauce

Sautéed Italian Vegetables

Cannoli and Assorted Italian Cookies

Freshly Brewed Coffee, Decaffeinated Coffee &

Hot Tea

\$19.95 per person

Two Meat Selection \$21.95 per person

Plus Tax and Admin Fee

BBQ LUNCH BUFFET

Seasonal Fruit Salad

Homemade Potato Salad

Choice of:

Cole Slaw or Broccoli Salad

Fresh Made Corn Bread and Honey Butter

Homemade Mac & Cheese

Baked Beans

Choice of:

Golden BBQ Chicken or

Pulled Pork sliders or

Sausage

Strawberry Shortcake

Freshly Brewed Coffee, Decaffeinated

Coffee & Hot Tea

\$19.95 per person

Two Meat Selection \$21.95 per person

Plus Tax and Admin Fee



DINNER

EXECUTIVE BUFFET

Garden Green Salad
Rolls and Butter
Seasonal Fresh Vegetable
Choice of One Side:
-Rice Pilaf
-Roasted New Potatoes
-Garlic Whipped Mashed Potatoes
Choose Two Entrees:
-Sliced Roast Beef au jus
-Chicken Tuscany
-Herb Roasted Pork Loin
-Oven Roasted Chicken
Chef's Select Dessert Platters
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
\$28.95 per person
Plus Tax and Admin Fee

SENECA DINNER BUFFET

Choice Salad:
-Garden Green Salad
-Caesar Salad
Rolls and Butter
Fresh Seasonal Vegetable
Homemade Stuffing or Rice
Choice of One Side:
-Roasted New Potatoes
-Garlic Whipped Mashed Potatoes
-Redskin Mashed Potatoes
Choose Two Entrees:
-Chicken Tuscany
-Herb Roasted Turkey
-Baked Tilapia
-Heartland Pot Roast
-Chicken Marsala
-Sliced Roasted Sirloin
-Herb Roasted Pork Loin
Chef's Select Dessert Platters
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea
\$31.95 per person
Plus Tax and Admin Fee



DINNER

AUBURN SIT DOWN DINNER

Choose One for your Guests:

Garden Green Salad with Tomatoes, Cucumbers and Croutons

Or

Traditional Caesar Salad with Garlic Buttered Baked Croutons and Grated Parmesan Cheese

Please Choose up to Three for your Guests:

Roast Pork Loin-\$38.95

Brown Sugar, Garlic Roast Topped with Mango Apple Chutney

Chicken Marsala-\$37.95

Breast of Chicken Served with Mushroom Marsala Wine Sauce

Bacon Wrapped Pork Loin-\$39.95

Served with Mustard Cream Sauce

Peppered Flank Steak-\$39.95

Red Wine Marinated Served with a Chimichurri Sauce

10 oz. Roasted Prime Rib-\$42.95

Served with Au Jus

4 oz. Filet Mignon with 3 Large Grilled Shrimp-\$45.95

Topped with a Boursin Cream Sauce

Once Grilled Filet of Salmon-\$39.95

Seared Salmon Topped with Cilantro Lime Sauce

Parmesan Crusted Cod-\$36.95

With Lemon Herb Pan Sauce

Chicken Riggies-\$34.95

Open Faced Chicken Cordon Bleu-\$37.95

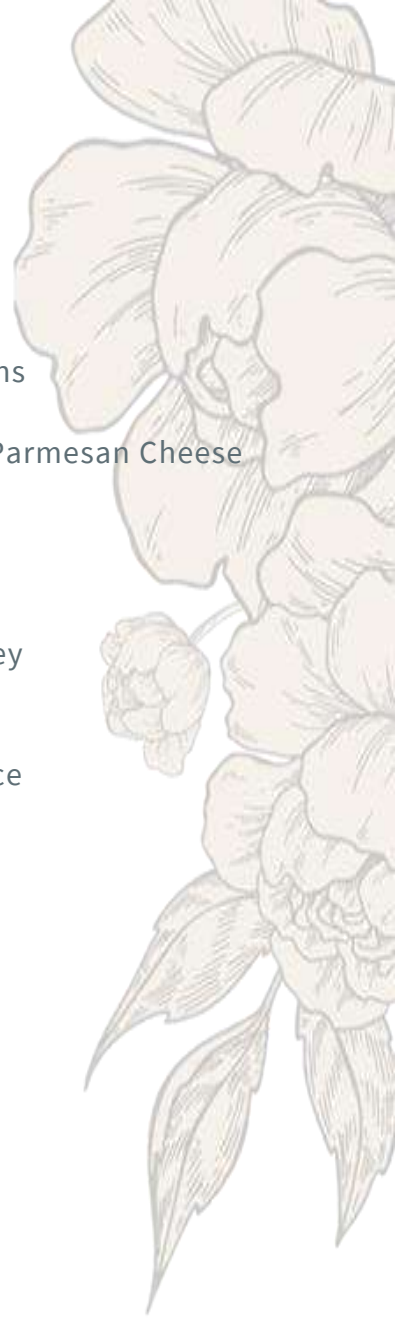
Topped with a Hollandaise sauce

Chef's Choice Dessert Included

*Other Vegetarian Options Available

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Plus Tax and Admin Fee



HORS D' OEUVRES



STATIONARY DISPLAYS

Farmer's Market and Cheese Display

Imported and Domestic Cheeses, Fresh Vegetables, Assorted Dips with Crackers and Crostini

Serves 50 \$200 Serves 100 \$375

Tapas Bar

Traditional Tomato/ Basil, Olive Green Tapenade, Roasted Red Pepper and Artichoke served with Assorted Crostini

Serves 50 \$150 Serves 100 \$275

Vegetable Crudités

Seasonal Vegetables with House Made Ranch Dressing and Hummus

Serves 50 \$150 Serves 100 \$275

PASSED HORS D'OEUVRES

Caprese Kabobs

Seafood Stuffed Pastries

Crème Faiche & Caviar Tartlets

Stuffed Mushroom Caps

Coconut Fried Shrimp

Mini Crab Cakes with

Shredded Brussel Sprouts over Ricotta Toast

Bacon Wrapped Scallops

Cocktail Meatballs

Cocktail Franks in Puff Pastry

Bleu Cheese & Steak Crostini

Shrimp Cocktail

Chicken or Beef Teriyaki Skewers

50 Pieces \$195 100 Pieces \$375

CHEF- MANNED STATIONS

(MINIMUM OF 50 PEOPLE)

Prices below reflect the station as an add-on to a buffet package.

Stand alone stations without buffet is \$2.95 additional per person.

\$150 Carving Fee Applies for Chef attended Stations

HONEY PORT COUNTRY HAM

Served with Creole Mustard

\$13.95 per person *Plus Tax and Admin Fee*

PORK LOIN

Served with Seasonal Fruit Chutney

\$15.95 per person *Plus Tax and Admin Fee*

HERB CRUSTED TURKEY

Served with Cranberry Chutney

\$13.95 per person *Plus Tax and Admin Fee*

PRIME RIB

Rosemary & Garlic Crusted

\$18.95 per person *Plus Tax and Admin Fee*

PASTA STATION

Served with Fresh Baked Sliced Bread with Butter

Choose your pasta, your sauce and toppings while chef sauté's it up

3 Style Pastas with Pesto, Alfredo, Marinara, or Vodka Sauce

Toppings: Onions, Tomatoes, Peppers, Spinach, Homemade Meatballs, Sausage or Chicken

\$15.95 per person *Plus Tax and Admin Fee*

SELF -SERVE STATIONS

NACHO FRIES STATION

Creamy nacho cheese, bacon, Pico de Gallo, sour cream and guacamole

\$11.95 per person *Plus Tax and Admin Fee*

CHICKEN WING BAR

TOSSED IN SAUCE SERVED WITH BLUE CHEESE, CELERY & CARROTS

\$11.95 per person *Plus Tax and Admin Fee*

SHEET PIZZA

Full Sheet \$49.95 Cheese and Pepperoni, Additional Toppings \$3 each

DESSERT STATION

Chocolate Covered Strawberries, Assorted Mini Cream Puffs, Éclairs and Cannoli's,

Assorted Mini Cheesecakes and Brownie Bites

\$14.95 per person *Plus Tax and Admin Fee*



BEVERAGES

BEER, WINE, SODA BAR

**Choice of One Import and Two Domestic Beers, Three House Wines,
Assorted Sodas and Juices**

1 Hours \$16 Per Person	2 Hours \$19 Per Person
3 Hours \$22 Per Person	4 Hours \$25 Per Person
5 Hours \$28 Per Person	Under 21 \$7 Per Person

HOUSE OPEN BAR

All House Open Bars include House Liquor, Imported Beer, Wine, and Soda

1 Hour \$19 Per Person	2 Hours \$22 Per Person
3 Hours \$25 Per Person	4 Hours \$28 Per Person
5 Hours \$31 Per Person	Under 21 \$7 Per Person

PREMIUM OPEN BAR

All Premium Open Bars include Premium Liquor , Imported Beer, Wine, and Soda

1 Hour \$22 Per Person	2 Hours \$25 Per Person
3 Hour \$28 Per Person	4 Hours \$31 Per Person
5 Hours \$34 Per Person	Under 21 \$7 Per Person

CASH BAR

\$150 Bartender Fee, waived with a minimum of \$300 in Cash Sales

Domestic Beer \$6	Imported Beer \$8
Premium Beer \$9	House Wine \$8
Premium Wine \$10	House Cocktail \$8
Premium Cocktail \$10	Soda \$3

ADMINISTRATIVE FEE & APPLICABLE TAXES

Administrative Fee – The Holiday Inn Auburn Hotel charges a 15% gratuity and a 5% Administrative Fee on all food and beverage prices listed in our Special Events Menus, Banquet Event Orders, Room and Catering Contracts which are ordered, prepared and served through our Sales, Catering & Special Events (Banquets) Departments. The gratuity is paid to employees providing a service to our guests. The administrative fee is a charge for the administration of the event (i.e. banquet, special function, package deals) and is not a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. The gratuity and administrative fee also applies to meeting space and AV prices, with or without food and beverage as part of the function.

APPLICABLE TAXES – All food and beverage, as well as meeting space, AV or other special services, and items provided by the Hotel and the Administrative Fee are also subject to applicable Sales Tax. Current sales tax is 8%.