



*Holiday Inn Rapid City Downtown - Convention Center*

**#**  
**Holiday Inn**  
AN IHG® HOTEL  
Rapid City  
Downtown-  
Convention Center







# Welcome

The Holiday Inn Rapid City Downtown – Convention Center is proud to assist you in planning your next banquet, reception, convention or company meeting. As a member of the Holiday Inn Hotels and Resorts family, a sustaining quality we all share is our skilled team of professionals. The staff here has an endearing loyalty, they take pride in their work and will treat your function as if it were their own.

Combining this team of professionals with the finest facilities and amenities will make the difference between just another ordinary catering event, and a function your guests will be raving about well into the future.

## **Holiday Inn Rapid City Downtown – Convention Center**

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# Coffee Breaks & Ala Carte Break Items

## Break Items

**Continental**.....\$10.50

Assorted fruit juices, sliced fresh fruit tray, breakfast pastries and muffins, 100% Columbian coffee, decaf, and specialty tea selections

**Deluxe Continental**

**Breakfast** .....\$12.50

Assorted fruit juices, sliced fresh fruit tray, breakfast pastries and muffins, bagels and cream cheese, fruit yogurts with granola, 100% Columbian coffee, decaf, and specialty tea selections

**Executive PM Break** .....\$9.00

Assorted jumbo cookies and brownies, whole fresh fruit, assorted soft drinks, 100% Columbian coffee, decaf, and specialty tea selections

**Mid-Morning Break** .....\$7.50

Whole fresh fruit, assorted granola bars, 100% Columbian coffee, decaf and specialty tea selections

## Healthy Snacks

**Celery and Crackers**

**with Peanut Butter**...\$2.50 per person

**Clif™ Energy Bars**.....\$4.00 each

**Mini Yogurt Parfaits**.....\$3.00 each

**Roasted Garlic Hummus**

**with Pita Chips**.....\$4.00 per person

**Sliced Roma Tomatoes and Crackers**

**with Goat Cheese** .....\$4.00 per person

**Whole Fruit**.....\$2.00/ea

**Yogurt** .....\$2.75/ea

## Ala Carte Items

**Assorted Bagels**

**with Cream Cheese**.....\$35.00/doz

**Assorted Breakfast Breads**

Banana Nut, Cranberry Nut, Blueberry .....\$40.00/30-slice loaf

**Assorted Candy Bars** .....\$3.00/ea

**Assorted Danishes**.....\$40.00/doz

**Assorted Donuts** .....\$40.00/doz

**Assorted Jumbo**

**Cookies**.....\$33.00/doz

**Assorted Muffins**.....\$40.00/doz

**Assorted Scones**.....\$40.00/doz

**Brownies** .....\$25.00/doz

**Caramel Chocolate**

**Chex Mix**.....\$2.50/ea

**Cinnamon Rolls**.....\$40.00/doz

**Fresh Fried Potato Chips**

**and Dip**.....\$2.50/pp

**Granola Bars**.....\$1.50/ea

**Mixed Nuts** .....\$22.00/lb

**Popcorn** .....\$2.00/pp

**Snack Mix**.....\$14.00/lb

**Soft Pretzels**

**with Warm Cheese**.....\$3.50/ea

**with Spicy Brown Mustard**...\$3.00/ea

**Tortilla Chips and Salsa** ..\$2.50/pp

**Trail Mix**.....\$2.50/ea

## Beverages

**100% Columbian**

**Coffee and Decaf**.....\$29.00/gal

**Assorted Soft Drinks**.....\$2.50/ea

**Bottled Water**.....\$3.00/ea

**Fruit Juices** .....\$4.50/ea

**Fruit Punch**.....\$25.00/gal

**Hot Chocolate** .....\$3.00/ea

**Iced Tea** .....\$25.00/gal

**Lemonade**.....\$25.00/gal

**Red Bull**.....\$4.50/ea

**Specialty Teas** .....\$2.50/ea



# Specialty Breaks

**Minimum 20 People and 1 Hour of Service**

<b>Couch Potato</b>	\$8.00
<i>Fresh fried potato chips with Ranch and onion dips, soft pretzels with mustard, jumbo cookies, assorted sodas and bottled water</i>	
<b>Euro Café</b>	\$10.00
<i>Assorted hot teas, coffee, flavored syrups, cinnamon sticks, orange and lemon peel, mini scones, petite sandwiches, mini Éclairs and cream puffs</i>	
<b>Intermission</b>	\$8.00
<i>Assorted candies, buttered popcorn, mixed nuts, assorted sodas and bottled water</i>	
<b>Light and Healthy</b>	\$10.00
<i>Fresh vegetables with Ranch and onion dips, granola bars, yogurt cups, seasonal fresh fruit and bottled water</i>	
<b>Low Carb Break</b>	\$12.00
<i>Assorted cheeses, cured meats, pickles, assorted peppers, olives, bottled water and iced tea</i>	
<b>Say “Cheese”</b>	\$9.50
<i>Assorted domestic cheeses and crackers, spinach and artichoke dip with pita bread, iced tea and assorted sodas</i>	
<b>Seventh Inning Stretch</b>	\$9.50
<i>Individual bags of peanuts, soft pretzels with nacho cheese, mini corndogs with grain mustard, chocolate caramel chex mix, assorted sodas and bottled water</i>	
<b>South of the Border</b>	\$9.00
<i>Freshly fried tortilla chips, queso dip, sour cream, fire roasted salsa, guacamole, jalapenos, black bean salsa and lemonade</i>	
<b>Sweet Escape</b>	\$7.00
<i>Individual cups of vanilla and chocolate ice cream and assorted flavors of ice cream bars; featuring flavored hot coffee or Italian sodas</i>	
<b>The Sweet Tooth</b>	\$8.00
<i>Assorted candy bars, jumbo cookies, chocolate fudge brownies and assorted sodas</i>	

All prices subject to a service charge and applicable taxes. All prices based per person unless otherwise specified.

# Breakfast

## Plated

Plated items served with orange juice, coffee and muffins

### **Breakfast Burrito** \$13.00

Italian sausage sautéed with peppers, onions and eggs then finished with cheddar cheese and wrapped in a flour tortilla. Served with potatoes O'Brien

### **Hungry Man's Breakfast** \$13.00

Biscuit with gravy, scrambled eggs with cheese, sausage, and potatoes O'Brien

### **Plaza Croissant** \$13.00

Sliced ham and eggs topped with cheddar cheese and served atop a buttery croissant with potatoes O'Brien

### **Rushmore Classic** \$13.00

Scrambled eggs with cheese, bacon, potatoes O'Brien, and a broiled tomato

## Buffet

Buffet items served with orange juice and coffee

**Minimum 30 People** (Under 30 people—\$2.00/pp additional charge)

### **Black Hills Breakfast** \$16.00

Freshly sliced fruit, assorted breakfast pastries and muffins, western style eggs with peppers, onions, mushrooms, and cheddar cheese, corn beef hash, crispy bacon, potatoes O'Brien and biscuits and gravy

### **Executive Buffet** \$17.00

Freshly sliced fruit, assorted breakfast pastries and muffins, oatmeal with raisins and brown sugar, scrambled eggs with cheese, crispy bacon and country sausage, potatoes O'Brien, cinnamon swirl french toast with warm maple syrup

### **Heart Healthy Breakfast** \$13.00

Freshly sliced fruit, yogurts, granola, English muffins with peanut butter, hard boiled eggs, oatmeal and turkey sausage

### **Sunrise Buffet** \$14.00

Freshly sliced fruit, assorted breakfast pastries and muffins, scrambled eggs with cheese, crispy bacon and country sausage, potatoes O'Brien

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**Add an omelet or waffle station with all the fixings  
to any of the buffet items above**

\$7.00/pp

**\$100 Chef fee per station**



# Sandwich & Salad Entrées

All sandwiches served with chips, pasta salad, a pickle spear, iced tea or coffee service

Salad entrées include rolls and butter, iced tea or coffee service

## Blackened Chicken Caesar Wrap

Blackened chicken breast, crispy romaine lettuce, shredded parmesan cheese, fresh diced tomatoes, and creamy Caesar dressing all rolled up in a tomato wrap

\$13.00

## Hot Turkey and Smoked Gouda Focaccia

Pesto grilled focaccia bun stacked with sliced turkey, caramelized onions, sliced tomatoes, and smoked gouda

\$13.00

## Open-Faced Prime Rib Philly

Sliced prime rib, sautéed peppers, onions, and mushrooms, pepper jack cheese, served on herb grilled garlic toast

\$15.00

## Pesto Turkey Ciabatta

Ciabatta bun spread with a pesto mayo and lightly grilled, then piled with sliced turkey, provolone cheese, lettuce and tomatoes

\$13.00

## Ratatouille Wrap

Zucchini, squash, eggplant, peppers, and onions tossed in herb oil and grilled to perfection, then combined with tomatoes, fresh greens, feta cheese, and balsamic vinaigrette and rolled up in a garlic herb wrap

\$12.00

## Roast Beef on Marble Rye

Marble rye bread spread with our own caramelized onion marmalade and piled with roast beef, cheddar cheese, lettuce, and tomatoes

\$13.00

## Upscale Deli Sandwich

Corn dusted Kaiser bun stacked with roast beef, turkey, ham, provolone cheese, lettuce, sliced tomatoes, and alfalfa sprouts- mustard and mayo is served on the side

\$13.00

## Asian Shrimp Salad

\$16.00

Fresh spring lettuce mix, mandarin oranges, water chestnuts, peppers, onions, sesame vinaigrette, and topped with smoked garlic chili shrimp

## Chicken Caesar Salad

\$13.00

Crispy Romaine leaves, grilled chicken breast, shredded parmesan cheese, tomato wedges, homemade croutons, lemon wedge, and classic Caesar dressing

## Strawberry Spinach Salad

\$10.00 /with chicken \$13.00

Fresh spinach leaves, sliced strawberries, candied walnuts, feta cheese, and served with raspberry vinaigrette

## Thai Chicken Salad

\$14.00

Marinated crispy chicken strips tossed with sugar snap peas, peppers, onions, carrots, water chestnuts, cabbage and a spicy plum sauce then laid on a bed of fresh greens

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**Add on Dessert** \$4.50/ea

(see dessert list for choices)

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**Add on Dessert** \$4.50/ea

(see dessert list for choices)

# Lunch Entrées

*Lunch entrées include rolls and butter, iced tea or coffee service*

<b>Chicken Parmesan</b>	\$12.00
<i>Chicken breast in a parmesan crust served over capellini pasta and topped with marinara sauce and mozzarella cheese</i>	
<b>Dijon Parmesan Encrusted Chicken</b>	\$13.00
<i>Parmesan encrusted chicken breast with a cracked mustard cream sauce, served with a calico wild rice blend and seasonal vegetables</i>	
<b>Grilled Salmon</b>	\$16.00
<i>Salmon tossed in fresh herbs and delicately grilled, served atop lemon risotto with a tomato caper relish accompanied by seasonal vegetables</i>	
<b>Herb Crusted Chicken</b>	\$13.00
<i>Chicken breast topped with an herb crust and served over a savory risotto accompanied by seasonal vegetables</i>	
<b>Honey Cured Pork Loin</b>	\$12.00
<i>Slow roasted pork loin with a cracked mustard cream sauce, served with a calico wild rice blend and seasonal vegetables</i>	
<b>Lasagna</b>	\$12.00
<i>Traditional meat lasagna served with garlic toast and seasonal vegetables</i>	
<b>London Broil</b>	\$14.00
<i>Braised beef topped with a wild mushroom demi-glaze and served with garlic mashed potatoes and seasonal vegetables</i>	
<b>Tenderloin Tips Marsala</b>	\$14.00
<i>Tenderloin tips marinated in marsala wine and finished with a mushroom and onion sauce, then placed over a bed of egg noodles</i>	

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**Add on Salad \$3.00/ea or Dessert \$4.50/ea**  
*(see salad and dessert lists for choices)*



# Lunch Buffets

Lunch buffets include mixed garden greens with cheese, croutons and chef's dressings; pasta salad, potato salad, chef's selection of seasonal vegetables and starch; iced tea or coffee station; and choice of **one or two entrées** below:

**Minimum 40 People** (Under 40 people—\$2.00/pp additional charge)

## **Beef Tips Marsala**

Beef tips marinated in Marsala wine and finished with a mushroom and onion sauce, then served atop a bed of egg noodles

## **Cajun Chicken Penne Pasta**

Grilled chicken with sautéed peppers, onions and mushrooms, tossed with penne pasta in a cajun cream sauce

## **Dijon Parmesan Encrusted Chicken**

Parmesan crusted chicken breast with a cracked mustard cream sauce

## **Herb Grilled Chicken**

Chicken breast tossed with fresh herbs and lightly grilled, served with a roasted garlic cream sauce

## **Honey Cured Pork Loin**

Slow roasted pork loin with a cracked mustard cream sauce

## **Meat or Vegetable Lasagna**

Traditional meat or vegetable lasagna

## **Roasted Beef Haystacks**

Slow roasted top round of beef with hunter sauce

## **Scampi Style Tilapia**

Tilapia sautéed in garlic butter served with a lemon caper cream sauce

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**\$15.00/1 Entrée or \$18.00/2 Entrées**

**Add on Dessert Display** \$4.50/pp

*(see dessert lists for choices)*

# Dinner Entrées

Dinner entrées include salad, rolls and butter and coffee service

**Beef Wellington** \$33.00

Fillet of beef topped with duxelle and wrapped in a golden pastry, finished with a savory mushroom sauce and seasonal vegetables

**Buffalo Wellington** \$41.00

A tender buffalo fillet topped with duxelle and wrapped in golden pastry, finished with a savory mushroom sauce and seasonal vegetables

**Caramel Pecan Chicken** \$22.00

Sautéed chicken breast set atop an almond pearl couscous and finished with a delicate caramel sauce, toasted pecans and baby carrots

**Grilled Salmon** \$27.00

Salmon tossed in fresh herbs and delicately grilled, served atop lemon risotto with a tomato caper relish, served with seasonal vegetables

**Herb Roasted**

**Chicken Breast** \$22.00

A moist chicken breast tossed in garlic and fresh herbs then roasted and placed atop a garlic cream sauce

**Honey Cured Pork Loin** \$21.00

Slow roasted pork loin with a cracked mustard cream sauce, served with a calico wild rice blend and seasonal vegetables

**Lemon Pepper Flat Iron** \$31.00

Flat iron steak grilled with lemon pepper and finished with cheddar mashed potatoes and haystack onions, served with seasonal vegetables

**London Broil** \$23.00

Marinated flank steak braised in a Cabernet mushroom demi

**Pecan Crusted Walleye** \$27.00

Fresh walleye fillet topped with a pecan crusted and laid on a bed of wild rice pilaf, then finished with a lemon caper cream sauce and seasonal vegetables

**Pesto Chicken Roulade** \$26.00

A moist chicken breast wrapped around pesto mousse and set atop a champagne chive cream sauce, served with boursin scalloped potatoes and seasonal vegetables

**Pesto Crusted Chicken** \$23.00

Tender chicken breast topped with a fresh pesto crust and served atop a savory risotto, served with seasonal vegetables

**Prime Rib** \$33.00

Marinated and seasoned with our own blend of ingredients then slowly roasted to perfection, served with roasted baby red potatoes and seasonal vegetables

**Roast Beef Haystacks** \$22.00

Slow Roasted top round thinly sliced and topped with a Cabernet mushroom demi

**Trio of Beef Tournedos** \$33.00

An assortment of flavors with three fillet of beef each with a different sauce—green peppercorn demi-glaze, cracked mustard cream and tomato basil relish; then finished with boursin scalloped potatoes sautéed spinach and baby carrots

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**Add on Dessert** \$4.50/ea

(see dessert lists for choices)



# Dinner Buffet Entrées

Dinner buffet entrées include mixed garden greens with cheese, croutons, and chef's dressings; choice of **two salads** below; chef's selection of seasonal vegetables and starch; rolls and butter; coffee service; and choice of **two or three entrées** below:

**Minimum 40 People** (Under 40 people—\$2.00/pp additional charge)

## Salads

Caesar • Cavatappi • Italian Tortellini • Sweet Bacon Dressed Potato • Thai Chicken

## Entrées

### Apple Smoked Salmon

Salmon fillet slowly smoked with apple wood and finished with a cider reduction

### Caramel Pecan Chicken

Sautéed chicken breast finished with a delicate caramel sauce and toasted pecans

### Chicken Florentine

Sautéed chicken breast finished with a spinach cream sauce

### Dijon Parmesan Chicken

Parmesan crusted chicken breast with a cracked mustard cream sauce

### Dried Fruit Stuffed Pork Loin

Pork loin stuffed with cherries, apricots, cranberries and mangos, then slowly roasted and served with a cherry demi-glaze

### Herb Roasted Chicken

Chicken tossed in fresh herbs and roasted to perfection, served with roasted chicken au jus

### London Broil

Braised beef topped with a wild mushroom demi-glaze

### Pecan Crusted Walleye

Fresh walleye topped with a pecan crust over a lemon caper cream sauce

### Pesto Crusted Chicken

Chicken breast topped with a pesto crust, served over a sundried tomato cream sauce

## Chef Carved Dinner Buffet Enhancements

**Minimum 40 People**  
**\$100 Chef Carving Fee**

Add any of the below options for the additional fee of:

**Honey Glazed Pit Ham...** \$4.50  
**Prime Rib .....** \$16.00  
**Roasted Turkey.....** \$4.50

**\$25.00/2 Entrées or \$30.00/3 Entrées**

**Add on Dessert Display** \$4.50/pp

(assortment of delicious cheesecakes to include raspberry swirl, tuxedo, chocolate, and NY style accompanied by mini cream puffs and éclairs)

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# Theme Buffets

Theme buffet includes iced tea and coffee service

**Minimum 40 People** (Under 40 people—\$2.00/pp additional charge)

## All American Buffet

Mixed garden greens with cheese, croutons and chef's dressings, pasta salad, potato salad and honey stung fried chicken, slow roasted beef stacks with a wild mushroom demi, homemade mashed potatoes with gravy, sweet kernel corn, baked beans, and apple cobbler with whipped cream

## Asian Buffet

Mixed garden greens with mandarin oranges, onions, water chestnuts, and sesame vinaigrette, beef and broccoli stir-fry, thai chicken stir-fry, fried rice, egg rolls, fried wontons with sweet and sour sauce, and fortune cookies

## Deli Buffet

Mixed garden greens with cheese, croutons and chef's dressings, pasta salad, potato salad, deli meats of turkey, ham, roast beef, and salami, assorted breads, American, Swiss, and cheddar cheeses, leaf lettuce, sliced tomatoes, onions, pickle spears, and dessert display

## Italian Buffet

Greek penne pasta salad, red bliss potato salad, Caesar salad, assorted meat, cheese, and vegetable pizzas, tortellini primavera, lasagna with garlic bread and assorted cheesecakes

## Soup and Sandwich Buffet

Mixed garden greens with cheese, croutons and chef's dressings, pasta salad, deli meats of turkey, ham, roast beef, and salami, assorted breads, American, Swiss, and cheddar cheeses, leaf lettuce, sliced tomatoes, onions, pickle spears, dessert display, and choice of one soup  
**Soup Choices:** Ham and Bean, Creamy Potato, Cheddar Broccoli, Tomato Florentine, Chicken Noodle, Creamy Chicken and Wild Rice, Vegetable Beef, Corn Chowder, Chili Con Carne

## Southwestern Buffet

Mixed garden greens with jalapeno ranch, poblano beef fajitas, chipotle lime chicken fajitas, with shredded cheese, lettuce, tomatoes, sour cream, guacamole, refried beans, fiesta Spanish rice, fresh fried tortilla chips with fire roasted salsa, black bean salsa and sopapillas with honey

## Western Buffet

Mixed garden greens with cheese, croutons and chef's dressings, pasta salad, potato salad, barbecue chicken, grilled london broil with a wild mushroom demi, ranch style beans, corn on the cob with butter, garlic mashed potatoes with gravy, corn bread with honey and butter, and assorted cakes

LUNCH | DINNER

\$22.00 | \$26.00

\$23.00 | \$27.00

\$17.00 | \$20.00

\$23.00 | \$27.00

\$18.00 | \$21.00

\$22.00 | \$26.00

\$22.00 | \$26.00



# Dinner Entrées, Salads & Desserts

## Entrée Combinations

*Entrées include salad, rolls and butter, chef's choice of starch and seasonal vegetables, and coffee service*

**Bacon Wrapped fillet of Beef with a green peppercorn demi-glaze accompanied by one of the following:**

**Asiago Crusted Shrimp**

*Jumbo shrimp topped with an Asiago crust then broiled to perfection and finished with a lemon caper cream sauce*

\$35.00

**Grilled Salmon**

*Salmon tossed in fresh herbs and delicately grilled, then finished with a tomato caper relish*

\$34.00

**Pesto Chicken Roulade**

*A moist chicken breast wrapped around a pesto mousse and set atop a champagne chive cream sauce*

\$33.00

## Vegetarian Entrées

*Vegetarian entrées include salad, rolls and butter, seasonal vegetables, and coffee service*

**Eggplant Parmesan**

*Fresh eggplant in a parmesan crust served over a marinara pasta and topped with mozzarella cheese*

\$20.00

**Pesto Cavatappi**

*Fresh grilled vegetables tossed with our homemade pesto, pine nuts, and Cavatappi pasta, then set atop a balsamic tomato jus*

\$20.00

**Portabella Mushroom Ravioli**

*Ravioli stuffed with portabella mushrooms and served with a sundried tomato cream sauce*

\$20.00

## Dinner Salads

**Caesar**

*Crisp Romaine, parmesan, cherry tomatoes, lemon wedge, croutons and creamy Caesar dressing*

**Greek**

*Crisp Romaine, red onion, kalamata olives, cherry tomatoes, feta cheese, croutons and champagne vinaigrette*

**House Salad**

*Mixed greens, cucumber, cherry tomatoes, and croutons served with house Ranch and French dressings*

**Strawberry Spinach**

*Fresh spinach, sliced strawberries, candied walnuts, feta cheese, and raspberry vinaigrette*

**Wedge**

*Wedge of iceberg lettuce, tomato wedges, sliced cucumber, carrots and croutons served with house Ranch and French dressings*

## Desserts

**Bourbon Pecan Pie**

**Carrot Cake**

**Cheesecake with Berry Topping**

**Chocolate Cake**

**Lemon Shortcake**

**Red Velvet Cake**

# Hors d'oeuvres

## Hors d'oeuvres Priced Per 50 Pieces

### Hot Hors d'oeuvres

Bacon Wrapped Shrimp with a Caper Cream Cheese .....	\$165
Boneless wings (Buffalo, Asian, or BBQ).....	\$115
Chicken Satays with an Indonesian Peanut Sauce.....	\$150
Chicken Strips with Honey Mustard.....	\$95
Classic Chicken Wings (Buffalo, Asian, or BBQ) .....	\$115
Crab Cakes with a Chipotle Lime Aioli.....	\$105
Crab Rangoon with Sweet and Sour Sauce.....	\$99
Crab Stuffed Mushrooms.....	\$105
Duck Wings in a zesty orange sauce.....	\$150
Frenched Chicken Drummette (Buffalo, BBQ, or Asian).....	\$150
Meatballs (BBQ, Asian or Swedish).....	\$70
Mini Beef Wellingtons.....	\$150
Mini Corndogs .....	\$45
Mini Potato Skins with Chive Sour Cream.....	\$90
Mini Quesadillas with a Fire Roasted Salsa.....	\$85
Southwestern Egg Rolls .....	\$150
Spinach and Artichoke Dip with Pita Bread.....	\$85
Spinach and Artichoke Stuffed Mushrooms .....	\$100
Spring Rolls with Sweet and Sour Sauce .....	\$85
Wild Rice Walleye Cakes with a Tarragon Remoulade.....	\$125

### Cold Hors d'oeuvres

Asparagus Wrapped in Roast Beef and Boursin Cheese .....	\$100
Assorted Dessert Shooters ...	\$250
Cucumber Smoked Salmon Canapé.....	\$110
Deviled Eggs .....	\$70
Edible Black Pepper Parmesan Spoon with Smoked Salmon Caesar Salad .....	\$300
Edible Italian Herb Spoon with Caprese Salad.....	\$300
Jumbo Shrimp Cocktail.....	\$125
Pesto Tomatoes .....	\$90
Petite Sandwiches.....	\$100
Smoked Chili Lime Aioli Shrimp Shooters.....	\$250
Sundried Tomato and Artichoke Croustade.....	\$90
Turkey Pinwheels .....	\$75



# Hot Hors d'oeuvres Packages

50 Person Minimum (Prices based on 1 1/2 hours Hors d'oeuvres service)

## Hors d'oeuvres Package 1

**Barbecue Meatballs**

**Cheese and Cracker Display**

*An assortment of domestic cheeses and crackers*

**Chicken Strips  
with Honey Mustard**

**Fruit Display**

*An assortment of freshly sliced seasonal fruit, served with chantilly cream*

**Hot Buffalo Wings**

**Spring Rolls  
with Sweet and Sour Sauce**

**Vegetable Crudité**

*Abundant amount of fresh vegetables with Ranch and onion dips*

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**\$21.00/pp**

## Hors d'oeuvres Package 2

**Asian Spiced Chicken Wings**

**Assorted Petite Sandwiches**

**Crab Rangoon  
with sweet and sour sauce**

**Fruit and Cheese Display**

*An abundant display of freshly sliced seasonal fruit and assorted cheeses*

**Jumbo Shrimp Cocktail**

**Mini Beef Wellingtons**

**Spinach and Artichoke Dip  
with Pita Bread**

**Vegetable Crudité**

*Abundant amount of fresh vegetables with Ranch and onion dips*

**Wild Rice Walleye Cakes  
with tarragon remoulade**

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**\$32.00/pp**

## Dessert Display

*An assortment of delicious cheesecakes to include raspberry swirl, tuxedo, chocolate, and NY style accompanied by mini cream puffs and eclairs*

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**\$6.00/pp**

# Displays & Carving Stations

## Displays

Displays Serve Approximately 50 People

### Bruschetta Display

Grilled garlic bread accompanied by our own olive tapenade, garlic cheese spread, and fresh tomato basil relish

\$125

### Centerpiece Smoked Salmon

With a decorative display of onions, capers, carrots, chopped eggs and assorted crackers

\$300

### Cheese and Cracker Display

An assortment of domestic cheeses and crackers

\$125

### Chocolate Fountain

100% Belgian dark chocolate. Dipping items: rice crispy bites, cream puffs, fluffy marshmallows, graham crackers, pretzels and fresh sweet strawberries

Fountain \$315; Dipping Items \$8.00/pp

### Dessert Display

An assortment of delicious cheesecakes to include raspberry swirl, tuxedo, chocolate, and NY style accompanied by mini cream puffs and eclairs

\$6.00/ea

### Fruit and Cheese Display

An abundant display of freshly sliced seasonal fruit and assorted cheeses

\$150

### Fruit Display

An abundant display of freshly sliced seasonal fruit, served with Chantilly cream

\$125

### Meat and Cheese Display

An assortment of imported and domestic cheeses accompanied by sliced ham, turkey, roast beef, and assorted crackers

\$165

### Vegetable Crudite

Abundant amount of fresh vegetables with Ranch and onion dips

\$125

**\$100 Chef Charge on All Stations**

## Carving Stations

All items served with appropriate condiments and buns

### Grilled Tenderloin of Beef

Serves Approximately 25 Guests

\$325

### Honey Glazed Pit Ham

Serves Approximately 50 Guests

\$225

### Roasted Turkey Breast

Serves Approximately 40 Guests

\$225

### Steamship Round of Beef

Serves Approximately 150 Guests

\$999

## Gnocchi Station

\$13.00/pp includes both pesto and caprese

### Caprese

Potato dumplings sautéed then finished with a fresh tomato basil sauce and fresh mozzarella cheese

### Pesto Gnocchi

Potato dumplings sautéed with artichoke hearts, grilled portabella mushrooms, sundried tomatoes, and caramelized onions, then finished in a creamy pesto sauce

## Bananas Flambé Station

\$6.00/pp

Fresh bananas sautéed in a butter rum sauce with candied walnuts and poured over creamy vanilla ice cream



# General Information

## **To Our Customers & Guests**

We are eager to help you, both in the planning and serving of your function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the opportunity to customize menus to your specific need. Thank you for choosing our hotel and our food and beverage team.

## **Food & Beverage**

All food items served on the hotel premises must be supplied and prepared by the hotel's culinary team. All alcoholic beverages to be served on the hotel's premises (or elsewhere under the hotel's beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those who appear to be intoxicated or are under age.

## **Billing & Deposits**

We welcome new accounts, and require that credit be established with our accounting office thirty days prior to that arrival date if you require billing privileges. Credit can only be established for functions over \$1,000.00. Approved billings are payable within 30 days of receipt of statement. In the event billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card. Advance deposits, when required, are non-refundable 60 days prior to the event (unless otherwise stated on the proposal).

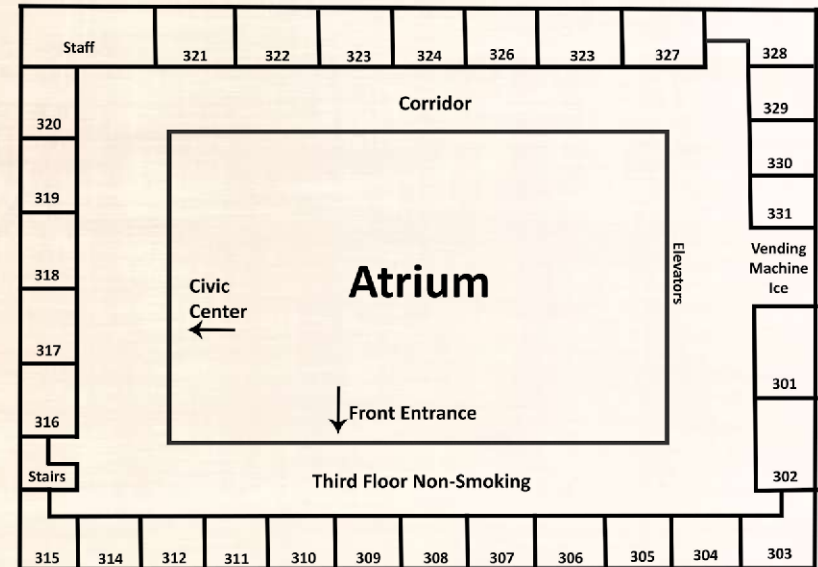
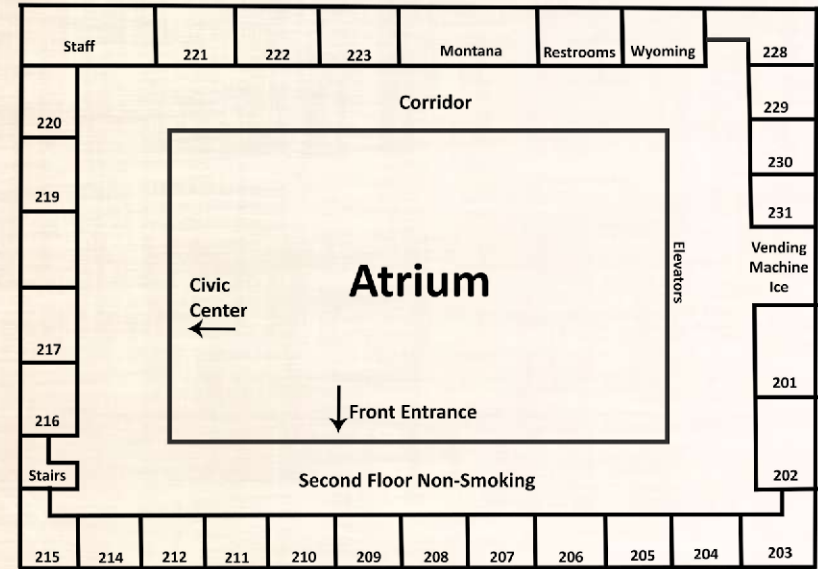
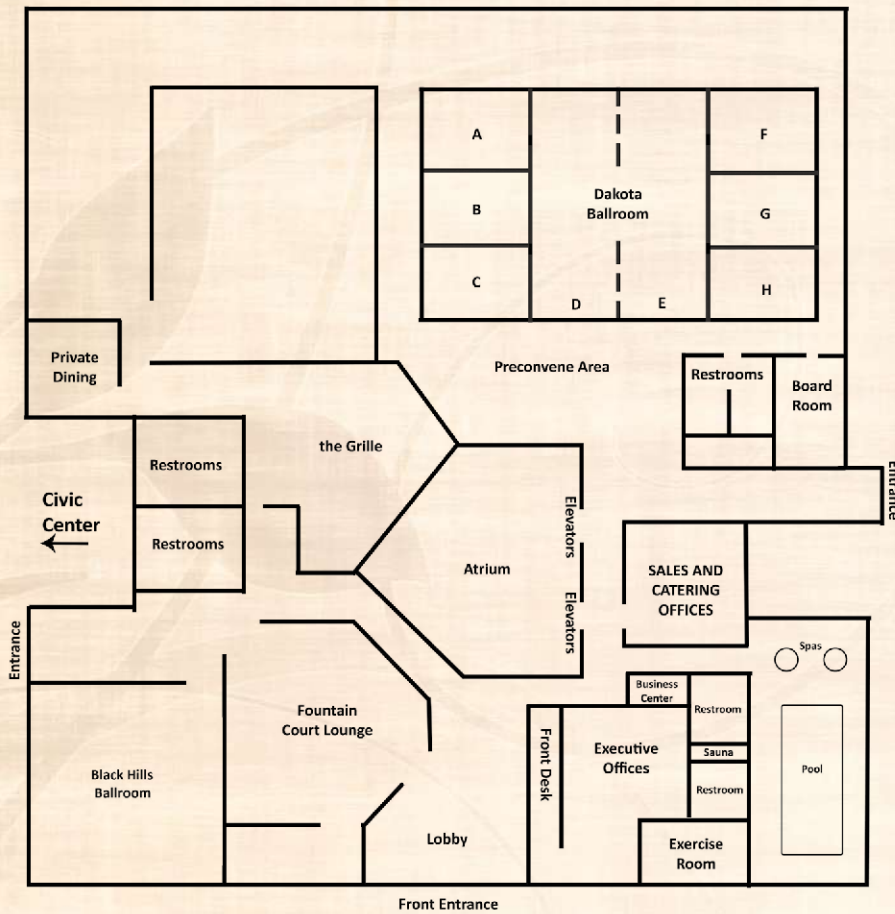
## **Engineering, Electric & Audio Visual**

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department. Outside audio visual equipment is not permitted without approval from the hotel in writing. The hotel will charge \$25.00 per hour AV fee for setting up outside equipment.

## **Guarantee Agreement**

We require a confirmation of guaranteed attendance at least 5 business days in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our Banquet Kitchen will make every effort to duplicate your menu for the additional guests. In the event this cannot be done, a substitute entrée will be provided. In the event we do not receive a guarantee, we will consider the number of guests indicated, as estimated on the catering contract, as the guarantee.

# Hotel Layout







*Holiday Inn*

AN IHG® HOTEL

Rapid City  
Downtown-  
Convention Center





**Holiday Inn Rapid City Downtown – Convention Center**

505 North 5th Street • Rapid City, South Dakota 57709

Hotel Telephone: 605.348.4000 • Hotel Fax: 605.348.9777

Sales Fax: 605.399.3669 • Sales Office: 605.399.7039