

# *Ala Carte Menu*

## *Hors d'Oeuvres*

### **Cold Selections**

100 pieces



Bruschetta and Crostini.....	175
Ahi Tuna Poke on Wonton Chips.....	350
Curried Chicken Salad in Bouchée.....	250
Skewers of Cherry Tomato, Mozzarella, and Fresh Basil with Balsamic Glaze ...	200
Beef Tenderloin Crostini with Horseradish aioli .....	350



22% Service Charge & 6.5% Sales Tax will be added to all Catered Food & Beverage

## Hot Selections



Vegetarian Spring Roll with Sweet & Sour Sauce .....	225
Beef Satay with Thai Peanut Sauce .....	275
Miniature Maryland Crab Cake with Red Pepper Aioli .....	350
Cheeseburger Slider .....	325
Shrimp & Andouille on Cheddar Grit Cake .....	350
Mini Chicken Empanadas .....	300
Southwest Chicken Egg Rolls.....	225
Brie and Raspberry in flaky filo dough.....	250
Chimichurri Beef Skewers .....	300
Sweet Chili Chicken Skewers .....	250
Meatballs (Barbeque or Marinara).....	225



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# Displays



Prices are for 25 people  
 Sold in Increments of 25 People  
 All Displays Served with Appropriate Accompaniments

Domestic and Imported Cheeses .....	100
Fresh Vegetable Crudit� served with Ranch & Onion Dips .....	75
Seasonal Fresh Fruit & Berries served with Yogurt Dip .....	100
Hummus and Spinach & Artichoke Dips served with Pita bread & Crisp Vegetables .....	75
Shrimp Cocktail.....	150

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# *Plated Dinner*

**Up to 75 guests**

**-Dinners include-**

House Salad, Freshly Baked Rolls with Butter  
Chef's Choice Dessert - Coffee, Decaf & Tea

## **Salad Upgrades**

Baby Field Greens with Grape Tomatoes, Shaved Parmesan Cheese,  
Candied Pecans & Citrus Vinaigrette **Add \$2 per person**

Caesar Salad, Romaine Hearts, Focaccia Croutons, Parmigianino Cheese,  
House Made Caesar Dressing **Add \$3 per person**

## *Entrees*

### **Grilled Monterey Chicken**

Marinated Chicken Breast, grilled and smothered in house-made BBQ sauce,  
topped with thick cut smoked bacon and Monterey Jack Cheese  
29 per person

### **Chicken Francaise**

Marinated Chicken Breast Sauteed in Lemon & Wine Egg Batter  
33 per person

### **Ribeye and Jumbo Garlic Shrimp**

12 oz. Ribeye grilled to perfection and served with Skewered Jumbo Shrimp  
55 per person

### **Whiskey Sirloin**

10oz. top sirloin seasoned and grilled to perfection with our house made Whiskey au jus  
39 per person

### **Atlantic Salmon**

Seared or Blackened Salmon finished in a Citrus Butter Sauce  
36 per person

### **Roasted Prime Rib**

12 oz. Prime Rib of Beef slow roasted and served with Horseradish Sauce and Au Jus  
45 per person

### **Side Dishes**

Select 2

Must be Sam Sides for All Meals

Pesto Redskin Potatoes, Garlic Mashed Potatoes, Roasted Red Skins, Rice Pilaf,  
Seasonal Vegetables, Steamed Broccoli, Green Beans

# Buffets

## **-Dinners include-**

Freshly Baked Rolls with Butter  
Chef's Choice Dessert, Coffee, Decaf & Tea

Choice of Salad

**Tossed Salad or Caesar Salad**

## **All American Cookout**

Grilled Brisket & Short Rib Burgers  
All Beef Angus Franks or Pulled BBQ Pork  
Corn on the Cob & Homemade Cole Slaw  
Apple Cobbler  
Served with Appropriate Accompaniments  
40 per person

## **Seaside**

Select two

Marinated London Broil

Citrus Baked White Fish

Chicken Marsala

Select two sides

44 per person

## **Taste of Italy**

Garden Salad with choice of two dressings or Caesar Salad  
Penne Pasta or Linguine served with choice of two sauces:  
Marinara • Alfredo • Meat Sauce.  
Chicken Parmesan  
Italian Green Beans  
Choice of Garlic Bread or Dinner Rolls  
41 per person

## **Aloha**

Select two

Polynesian Pork Roast

Boneless Teriyaki Chicken

Asian Pepper Steak

Pineapple Rice

Select one side

43 per person

## **Side Dishes**

Pesto Redskin Potatoes, Garlic Mashed Potatoes, Roasted Red Skins, Rice Pilaf,  
Seasonal Vegetables, Steamed Broccoli, Green Beans

All Food & Beverage Prices are subject to a 22% service charge and 6.5% sales tax.

All Menus and Prices are subject to change without notice

# *Buffets*

## **-Dinners include-**

Freshly Baked Rolls with Butter  
Chef's Choice Dessert, Coffee, Decaf & Tea

## **Create Your Own Buffet**

### **Choice of One Salad or One Soup**

#### **Local Field Greens**

Grape Tomatoes, English Cucumbers & Red Onions  
Served with Two Dressings

#### **Caesar Salad**

Romaine Hearts, Focaccia Croutons, Shredded Parmesan Cheese,  
Zesty Caesar Dressing

#### **Margherita**

Crisp Romaine, Spring Mix, Fresh Mozzarella, Grape Tomatoes & Fresh Basil  
Balsamic Vinaigrette

### **Chicken Noodle – Broccoli Cheddar – Cream of Tomato – Chicken & Corn Chowder**

Homemade Chicken Parmesan

Chicken Marsala

Tuscany Chicken

Marinated London Broil

Sliced Roast Beef

Roast Pork loin

Beer Battered Cod

Baked Salmon

Asian Pepper Steak

#### **Side Dishes**

Pesto Redskin Potatoes, Garlic Mashed Potatoes, Roasted Red Skins, Rice Pilaf,  
Seasonal Vegetables, Steamed Broccoli, Green Beans

**Select two Entrees– 44 per person**

**Select three Entrees – 48 per person**

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# Hosted Bar

We are proud to offer to following options for serving libations at your Special Event  
We offer packages of 2, 3 and 4 hour Hosted Bar, including bartender and bar set up fees

We offer Beer and Wine only, House Brand and Call Brand Packages

The pricing for these various offering is listed below

## **BEER and WINE**

- Beer (2 domestic, 1 import)
- House Wines, soft drinks, iced tea and coffee

2 hours	3 hours	4 hours
18 per person	24 per person	27 per person

## **HOUSE BRANDS**

- Smirnoff....etc
- Beer (2 domestic, 1 import)
- House Wines, soft drinks, iced tea and coffee

2 hours	3 hours	4 hours
25 per person	31 per person	35 per person

## **CALL BRANDS**

- Absolute, Tanqueray, Jim Beam, Jack Daniels, Dewar's, Cuervo Gold, etc.
- House Brands
- Beer (2 domestic, 1 import)
- House Wines, soft drinks, iced tea and coffee

2 hours	3 hours	4 hours
28 per person	34 per person	39 per person

\*\*PREMIUM Brands are also available. Please ask Our Catering Sales Manager for pricing.

We offer Cash Bar pricing as well, please inquire as to our pricing, policies and procedures.

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## CATERING GUIDELINES

**Food & Beverage** — Due to liability and legal restrictions no outside food or beverages of any kind may be brought into the hotel by the customer, guests or exhibitors. Holiday Inn and Suites on the Ocean is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages and must possess a valid form of identification. Holiday Inn and Suites on the Ocean reserves the right to refuse alcohol service to anyone.

**Tax** — All Federal, State and Municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately.

**Catering Fees** — There is a 22% service charge and a 6.5% tax added to all food and beverage charges. The 22% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 1.5 hours of service or less. Additional charges may occur for extending hours of service. Fees will apply for events that do not meet required minimums according to meal periods. Cooking Stations, Carving Stations are subject to a \$100\* Chef Fee per Chef. A \$100\* Bartender Fee will be applied to all bars. Holiday Inn and Suites on the Ocean staffs 1 bartender per 75 –100 guests. (\*Plus tax & gratuity)

**Food and Beverage Guidelines** — Fourteen (14) business days prior to all food and beverage functions, Holiday Inn and Suites on the Ocean requires the customer to submit an expected number of guests for each scheduled event. At this time, the guest count may increase, but not decrease. The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 12pm (noon), seven (7) business days prior to the date of the function. If the guarantee is not received by the cutoff date, Holiday Inn and Suites on the Ocean will assume that the “expected” number of guests noted as the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation and event staffing. Should the actual number of guests exceed the guarantee the customer will be charged for the actual number of guests in attendance. On plated Food and Beverage food functions, Holiday Inn and Suites on the Ocean will set seating for (3%-5%) over the guarantee. Food will only be prepared for the guarantee not the overset.

**Function Rooms** — Function rooms are assigned by the hotel’s Sales and Catering team, according to the guaranteed minimum number of guests anticipated. Increases in room rental fees are applicable if group attendance drops below the estimated attendance at the time of the booking. Holiday Inn and Suites on the Ocean reserves the right to change groups to a room more suitable at the hotel’s discretion for the attendance with notification to the client if attendance drops or increases.

**Weather Guidelines for Outdoor Function** — For evening functions, Holiday Inn and Suites on the Ocean will decide at 12pm (Noon) on the day of the function whether the event will be held inside or outside. For



daytime function Holiday Inn and Suites on the Ocean will make the decision by 5pm the night prior to the event. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back up location. Temperatures below 60 degrees, and / or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, Holiday Inn and Suites on the Ocean reserves the right to make the FINAL decision after consulting the client, especially if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of our guests or service professionals.

Smoking — Holiday Inn and Suites on the Ocean is a smoke free environment. Smoking is permitted in designated outdoor area, only.

Damages — Any damages to the resort, as a result of group activity, will be subject to a repair charge. A scheduled walkthrough should be arranged through Catering/Conference Services prior to move-in and after move-out to assess the condition. Damages include hotel rooms. Holiday Inn and Suites on the Ocean is not a pet friendly hotel with the exception of service animals. Holiday Inn and Suites on the Ocean, all accommodations are all smoke free. A deep clean fee will apply to any guest that violates this policy.

Inclusions-Standard white linens are included with the above pricing for Corporate Groups