



g r i l l 5 5

Catering Menu

Start planning!

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Holiday Inn

1855 Huron Church Road, Windsor, ON N9C 2L6

CORPORATE PACKAGE

Breakfast

Assortment of Croissants, Muffins and Danishes

Seasonal Fresh Fruit Tray

Freshly Brewed Coffee, Selection of Traditional & Herbal Teas

Selection of Chilled Juices

Morning Break

Bottled Water, Freshly Brewed Coffee, Selection of Traditional & Herbal Teas

Lunch

Soup of the Day or Seasonal Green Salad with Two Dressings

Pickle & Relish Tray

Wraps and Gourmet Sandwiches On Focaccia and Ciabatta

Assorted Dessert Squares and Cakes

Selection of Bottled Water, Soft Drinks, Freshly Brewed Coffee, Traditional & Herbal Teas

Break

Fresh Baked Cookies

Bottled Water, Freshly Brewed Coffee

Selection of Traditional & Herbal Teas

\$45 Per Person

EXECUTIVE PACKAGE

Breakfast

Selection of Chilled Juices, Assortment of Croissants, Muffins and Danishes

Seasonal Fresh Fruit Tray

Freshly Brewed Coffee, Selection of Traditional & Herbal Teas

Morning Break

Bottled Water, Freshly Brewed Coffee

Lunch

Assorted Rolls with Butter, Panzanella Salad or Caesar Salad

Choice of One:

Grilled Chicken Breast With a Lemon Butter Sauce

Sliced Beef Strip Loin Au Jus

Roasted Maple Mustard Salmon

Served with Chef's Selection of Seasonal Vegetables and Potato

Assorted Desserts

Selection of Bottled Water, Soft Drinks, Freshly Brewed Coffee, Traditional & Herbal Teas

Afternoon

Domestic Cheese & Cracker Tray

Seasonal Fresh Fruit Tray

Bottled Water, Freshly Brewed Coffee

Selection of Traditional & Herbal Tea

\$60 Per Person

BREAKFAST BUFFETS

Signature Continental Breakfast | **\$13**

Assorted Fresh Muffins and Pastries

Seasonal Fresh Fruit Tray

Selection of Chilled Juices, Freshly Brewed Coffee and Teas

Healthy Start | **\$15**

Low Fat Cranberry, Banana and Blueberry Muffins

Low Fat Yogurt and Cottage Cheese

Season Fresh Fruit Tray

Selection of Chilled Juices, Freshly Brewed Coffee and Teas

The Morning Glory Breakfast | **\$18**

Scrambled Eggs with Cheddar Cheese and Green Onion

Crispy Maple-smoked Bacon and Breakfast Sausages

Seasoned Home Fries, Pancakes or French Toast

Fresh Cut Seasonal Fruit

Selection of Chilled Juices, Freshly Brewed Coffee and Teas

A **\$2** Charge Will Apply to Groups Under 10

A Touch More Please

Hard Boiled Egg | **\$3**

Assorted Cheese Tray | **\$5**

Assorted Trail Mix | **\$5**

Assorted Yogurt (mini) | **\$2.5**

Assorted Whole Fruit (Oranges, Apples and Bananas) | **\$2**

THEMED BREAKS

Cookies, Cookies, Cookies | \$7

Assorted Fresh Baked Cookies, Freshly Brewed Coffee and Teas

Energy Break | \$10

Assorted Granola Bars, Fresh Sliced Seasonal Fruit
Freshly Brewed Coffee and Teas

Healthy Break | \$12

Assorted Fresh Baked Cookies
Seasonal Fresh Fruit Tray
Freshly Brewed Coffee and Teas

Movie Break | \$15

Popcorn, Assorted Individually Bagged Chips & Pretzels
Assorted Chocolate Bars and Ice Cream Bars
Freshly Brewed Coffee and Teas

A Touch More Please

Domestic Cheese and Crackers | \$5

Bagels with Cream Cheese | \$3

Croissants | \$3

Seasonal Fresh Fruit Tray | \$5

Yogurt Parfaits | \$5

Diced Fruit | \$4

Granola Bars | \$2

Bottled Water | \$2.5

Canned Soft Drinks | \$2.5

Perrier | \$4

Assorted Cookies | \$19 Per Dozen

Assorted Dessert Squares | \$19 Per Dozen

30 Cups of Coffee/Tea | \$47

10 Cups of Coffee/Tea | \$19

LUNCHEON BUFFETS

On the Go Working Lunch | **\$14**

Soup of the Day or Seasonal Green Salad with Two Dressings
Assorted Sandwiches and Wraps
Freshly Brewed Coffee, Traditional & Herbal Teas

Business Lunch | **\$19**

Soup of the Day or Seasonal Green Salad with Two Dressings
Pickle & Relish Tray
Gourmet Sandwich Platters and Hand Rolled Wraps
Assorted Dessert Squares
Soft Drinks, Bottled Water, Fresh Brewed Coffee, Traditional & Herbal Teas

Create Your Own Deli Sandwich Buffet | **\$22**

Soup of the Day
Choice of Two Salads: Caesar, Coleslaw, Potato or Pasta
Breads Served: Focaccia, Ciabatta, Kaiser Rolls & Wraps
Sandwich Toppings Served: Platters of Assorted Deli Meats, Grilled Chicken Breasts & Marinated Vegetables, Tuna, Egg Salad and Cheeses (Condiments served on the side)
Selection of Assorted Cookies and Dessert Squares
Soft Drinks, Bottled Water, Fresh Brewed Coffee, Traditional & Herbal Teas

Burger Bar | **\$25 (Minimum 20 persons)**

Seasoned Beef Burgers
Fresh Plain and Wholewheat Kaisers
Country Style Fries
Sliced Aged Cheddar, Swiss and Mozzarella Cheeses
Fresh Lettuce, Sliced Ripe Tomato, Sliced Onion, Dill Pickles and Condiments
Sautéed Mushrooms, Maple-smoked Bacon
Assorted Dainties and Dessert Squares
Soft Drinks, Bottled Water, Fresh Brewed Coffee, Traditional & Herbal Teas

Add Chicken Breast **\$6** / Vegetarian Burgers **\$6**

SPECIALTY LUNCH BUFFETS

Little Italy | \$25

Garlic Bread

Seasonal Green Salad with Two Dressings and Caesar Salad

Chicken Parmesan with Pasta and Tomato Basil Sauce

Marinated Grilled Bell Peppers, Button Mushrooms, Sweet Onions

Assorted Dessert Squares

Assorted Soft Drinks, Bottled Water, Fresh Brewed Coffee, Traditional & Herbal Teas

Grilled Chicken Breast | \$25

Assorted Rolls with Butter

Panzanella Salad

Grilled Chicken Breast with a Lemon-Garlic Butter Sauce or Marsala Sauce

Marinated Grilled Bell Peppers, Button Mushrooms, Sweet Onions – Herb Roasted Potatoes

Assorted Desserts

Assorted Soft Drinks, Bottled Water, Fresh Brewed Coffee, Traditional & Herbal Teas

Mediterranean | \$25

Hummus, Baba Ganoush, Fattoush Salad, Chicken and Beef Skewers

Rice and Grilled Vegetables

Assorted Cookies

Assorted Soft Drinks, Bottled Water, Fresh Brewed Coffee, Traditional & Herbal Teas

Traditional Roast Beef Buffet | \$29

Assorted Rolls and Butter

Pasta Salad or Coleslaw, Seasonal Green Salad with Two Dressings

Roast Beef Au Jus

Herb Roasted Potatoes, Seasonal Vegetable Medley

Assorted Dessert Squares

Assorted Soft Drinks, Bottled Water, Fresh Brewed Coffee, Traditional & Herbal Teas

SPECIALTY LUNCH BUFFETS cont'd

Pizza Pizzazz | **\$21**

Caesar Salad or Seasonal Green Salad with Two Dressings

Pasta Fresca Salad or Vegetable Crudités and Dip

Selection of Pizzas

Selection of Nanaimo Bars & Brownies

Assorted Soft Drinks, Bottled Water, Fresh Brewed Coffee, Traditional & Herbal Teas

Mom's Kitchen | **\$25**

Dinner Rolls and Butter

Mixed Greens with Assorted Dressings (2)

Home-made Beef Stew and Mashed Potatoes

Baby Carrots and Green Beans

Assorted Dainties and Dessert Squares

Soft Drinks, Bottled Water, Fresh Brewed Coffee, Traditional & Herbal Teas

Any of the above entrees for a Dinner Buffet add **\$5 per person.**

CHEF STATIONS

Add flare to your buffet with our specialty stations attended by one of our culinary professionals. A minimum of 25 guests required.

Hip of Beef Carving Station | **\$19**

Served Medium-Rare, with Red Wine Jus, Mini Kaiser Buns, Marinated Mushrooms and Garlic Butter Assortments of Mustard and Chutneys, Caramelized Onions

Prime Rib Carving Station | **\$25**

Slow Roasted Prime Rib Served Medium-Rare with Assorted Mustards, Roasted Garlic, Horseradish Aioli and Mini Kaiser Buns

Baked Maple Glazed Ham Carving Station | **\$19**

With a Selection of Mustards

Little Italy Station | **\$21**

An Assortment of Penne Pasta, Tricolor Fusilli and Cheese Tortellini

Served with a Homemade Mariana, Alfredo and Rose Sauce

With Sliced Chicken, Sliced Beef and Grilled Vegetables

Served with Garlic Bread

Sweet One | **\$12**

Signature Miniature Desserts, Selected Cakes, Mousses and Tarts, Fruit Platter with Seasonal Fresh Fruit Tray

Freshly Brewed Coffee, Traditional & Herbal Teas

Above prices are per person.

DINNER ENTREES

Our plated dinners include 3 courses with fresh-baked rolls and butter and coffee or tea served by our on-site professionals.

Starter – Choice of One

Soup du Jour – Choose from House-made Mushroom Bisque, Chicken Noodle or Minestrone

Garden Salad with Fresh Tomato, English Cucumber, and Julienne Carrot

Spinach Salad with Goat Cheese, Sweet Onions, Dried Cranberries with Maple Balsamic Dressing

Caesar Salad with Asiago Cheese, and House-Made Garlic Croutons

Main Course – Choice of One

Grilled AAA 8oz New York Striploin with Roasted Mushrooms and Red Wine Jus | **\$55**

A 6oz AAA Beef Tenderloin Steak with Peppercorn Brandy Sauce | **\$62**

Surf and Turf 4oz AAA Beef Tenderloin wrapped with Maple-smoked Bacon and a 3oz broiled

Lobster Tail and Béarnaise Sauce | **Market Price**

Pan-Seared Atlantic Salmon with White Wine Lemon Butter | **\$48**

Chicken Breast Supreme stuffed with Brie, Cranberries and Fresh Herbs | **\$45**

Desserts – Choice of One

Apple Crumble with Vanilla Whipped Cream

Chocolate Mousse Torte

Tiramisu

New York Style Cheesecake

Raspberry Cheesecake

Crème Brûlée

Additional service options include:

Start with Canape and Sparkling Champagne Service | **\$10**

3-4 canapes per person and a 5 oz glass of sparkling champagne

Add a Pasta Course | **\$8**

Cheese and Spinach Cannelloni in a Tomato Basil Sauce

Tri Colour Cheese Tortellini in a Blush Creole Sauce

Cavatappi Primavera

Finish Cheese & Fresh Fruit Course | **\$12**

One platter per table

Above prices are per person.

FAMILY DINING

Salads – Choose One

Seasonal Green Salad with Two Dressings, Caesar Salad or Spinach Salad

First Course – Choose One

Penne Pasta Aglio (Olive Oil and Sundried Tomato Pesto)

Farfalle with Creole Blush Sauce

Penne Tomato Basil Sauce

Add **\$2** per person for the items below:

Cheese and Spinach Cannelloni in a Tomato Basil Sauce

Tri Colour Cheese Tortellini in a Blush Creole Sauce

Cavatappi Primavera

Entrees – Choose One (one portion per person)

Roasted Chicken | **\$40**

Your choice of Marinated Roasted Chicken Breast – Honey Garlic, BBQ or Thai Curry

Slow Roasted Roast Beef in a Red Wine Demi-Glace | **\$40**

Stuffed Pork Loin in a Wild Mushroom Apple Demi-Glace | **\$40**

Grilled Atlantic Salmon with a White Lemon Butter | **\$45**

Chicken Marsala | **\$35**

8oz New York Strip Loin, Grilled to Medium with a Mushroom Demi-Glace | **\$50**

9oz Prime Rib Au Jus with Yorkshire Pudding | **\$60**

Choose one:

Garlic Mashed Potatoes

Roasted Potatoes

Basmati Rice

Choose one:

Green Beans, Yellow Beans & Baby Carrot Medley

Cauliflower, Broccoli & Carrot Medley

Choose one:

Apple Crumble

Chocolate Mousse

Cheesecake: New York or Turtle

Crème Brulee

Domestic Cheese and Seasonal Fresh Fruit Tray | **\$12 per person**

BANQUET BAR

	Host	Cash
Liquor		
Standard	\$6	\$6
Deluxe	\$8	\$8
Caesars	\$8	\$8
Premium	Please Inquire For Pricing	

Beer		
Domestic	\$6	\$6
Import	\$8	\$8
Wine	\$7	\$7

Banquet wine list available upon request.
Special orders available upon request 30 days out.

Punch

- Fruit Punch | **\$60** – 40 glasses
- Wine Punch | **\$80** – 40 glasses
- Sparkling Champagne Punch | **\$80** – 40 glasses
- Alcoholic Punch | **\$80** – 40 glasses
- Unlimited Soft Drink Bar | **\$4** per person
- Non-Alcoholic Bar | **\$5** per person
(Includes soft drinks and juice)

BAR INFORMATION

Cash Bar

The Hotel will set-up complete bar arrangements, including bartender (ticket sellers for large groups). Guests pay for their own drinks. A bartender charge of **\$25 per hour (minimum 3 hours)** will apply if bar revenue is less than \$500.

Corkage Bar

Is designed for the Group wishing to supply their own alcohol. Full corkage is **\$10 per person.** Wine only corkage is **\$5 per person.** Corkage covers all glassware, ice, pop and juice.

Host Bar

The Hotel will set-up complete bar arrangements including bartenders, all glassware, ice, pop and juice. The consumption will be charged on a per drink basis. A bartender charge of **\$25 per hour (minimum 3 hours)** will apply if bar revenue is less than \$500. All three bar options include Lemon and Lime Slices and Swizzle Stix or Straws.

HOLIDAY INN & CONFERENCE CENTRE

CATERING BY GRILL 55

TERMS & CONDITIONS

FOOD & BEVERAGE

FUNCTION GUARANTEES

Seventy-two (72) hours prior to the function a final guarantee of the number guests is due to Grill 55. This guarantee will be the minimum of covers charged to the client. If this guarantee is not provided to us, the number of attendees given will be used for billing purposes and there will no reduction of guest numbers as the food will be purchased and prepared for your event. The client releases Grill 55 and Holiday Inn & Suites Windsor of any responsibility regarding the level of the service and the quantity of food prepared when the number of participants exceeds 5% of the guaranteed guests (whichever is applicable to the situation). All pricing is on a per person basis unless otherwise stated.

SPECIAL MEAL REQUESTS/FOOD ALLERGIES

Please inform us of any guests in your group that have any food allergies, medical dietary sensitivities so that we can take the necessary precautions when preparing their meal. Please be aware that food prepared in our kitchens may contain or have been in contact with peanuts, nuts, seafood or other possible allergens. Therefore, we cannot guarantee 100% allergy free environment. We undertake to provide, upon request, full information about the ingredients in any of the items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of our negligence of any representatives. Should a request be made onsite for an alternative meal due to personal preference, dietary restriction and/or allergies, a vegetarian meal will be served and a charge of equivalent to your organized meal will apply in addition to your final guarantee number. The same appetizer and dessert will be served to the guest. If additional appetizer and/or desserts are required, additional charges will apply.

POSTING AND DECORATIONS

Posting in the Lobby and Public Areas is prohibited without the Conference Centre's specific authorization. Only professional made signs may be displayed. Nailing, stapling, taping and screwing into walls, ceilings or floors or any other materials that would damage the property are strictly prohibited. The client will be held responsible for any damages done to the premises, prior to, during or following a function, by his/her guests or by independent contractors on his/her behalf. Should additional clean-up of function space be required, above and beyond the norm, additional fees may be charged.

HOLIDAY INN & CONFERENCE CENTRE

CATERING BY GRILL 55

TERMS & CONDITIONS

OUTSIDE FOOD AND BEVERAGE

Holiday Inn & Suites & Grill 55 reserves the right to supply all food and beverage served within the Conference Centre and on Conference Centre property. To maintain the high standards the Conference Centre has set for food and quality, Grill 55 reserves the right to make any menu changes/substitutions and cost adjustments based on availability of product and current market conditions. In accordance with Health and Safety Regulations, leftover food from one event may not be reused at a later event nor food and beverage products be removed from the function space after an event to be consumed at a later time. For any outside catering a \$15 per person will be applied.

SOCAN, RE:SOUND and Entertainment

All musical entertainment is subject to fees for SOCAN (Society of Composers, Authors and Music Publishers of Canada) & RE:SOUND (a Canadian non-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for the re broadcast of their work). SOCAN/RE:SOUND charges are based on room capacity authorized under the Hotel's Liquor License. For instance, if a function with 95 guests attending are located in a function room that has a capacity of 301-500 people, the SOCAN charge is \$61.69 (without dancing) or \$123.38 (with dancing).
<http://www.socan.ca> <http://www.resound.ca>

SOCAN

Capacity	Without Dancing	With Dancing
1-100 People	\$20.56	\$41.13
101-300 People	\$29.56	\$59.17

RESOUND

Capacity	Without Dancing	With Dancing
1-100 People	\$9.25	\$18.51
101-300 People	\$13.30	\$26.63

TAXES AND SERVICE CHARGE

A Service Charge of 15 %, Administration Charge of 1% and 13% HST will be added to all food and beverage pricing.

Name (Please print)

Authorized Signature

Date

Function

Company

Grill 55 Initial