



EVENT MENU

Holiday Inn Bloomington Normal
8 Traders Circle
Normal, IL 61761
309-862-0101
www.holidayinn.com

BREAKFAST SELECTION

Priced per person. All plated breakfasts include choice of oatmeal or fruit cup along with coffee service and orange juice.

<p><i>Farm Fresh</i> \$15</p> <p>Scrambled eggs, choice of sausage or bacon, and hash browns.</p>	<p><i>Griddle Delight</i> \$16</p> <p>French toast or pancakes with maple syrup and side of apple topping, sausage and hash browns.</p>	<p><i>Healthy Choice</i> \$14</p> <p>Vegetarian Quiche with a side of fresh fruit.</p>
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Priced per person. All breakfast buffets include coffee service along with a selection of bottled juices.

<p><i>Continental Buffet</i> \$14</p> <p>Variety of individually boxed cereal with 2% and skim milk. Assortment of donuts, fruit danishes, muffins, and breakfast bars. Whole fresh fruit, yogurt and toasted granola.</p>	<p><i>Breakfast Buffet</i> \$16</p> <p>Scrambled eggs with selection of toppings, hash browns, and choice of breakfast meat (bacon, sausage, ham). Fresh cut fruit and assorted breakfast breads.</p>	<p><i>Deluxe Buffet</i> \$18</p> <p>Scrambled eggs with selection of toppings, hash browns, choice of breakfast meat (bacon, sausage, ham), biscuits with country style gravy. Fresh cut fruit, yogurt, toasted granola and assorted breakfast breads.</p>
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AM Break Included with Full/Half Day Meeting Packages

Priced per person.

<p><i>Coffee and Donuts</i> \$14</p> <p>Assorted variety of donuts, fruit danishes and muffins with butter and jam. Fresh brewed coffee with whipped cream, cinnamon and flavored creamer.</p>	<p><i>Fruit, Bagels, Yogurt</i> \$14</p> <p>Fresh cut fruit, variety of bagels with flavored cream cheese and butter and assorted low fat yogurts and toasted granola. Selection of bottled juices and fresh brewed coffee.</p>	<p><i>Breakfast Sandwich Select</i> \$16</p> <p>Choice of sausage biscuit, ham and cheese croissant, or English muffin egg sandwich along with a variety of whole fresh fruit. Selection of bottled juices and fresh brewed coffee.</p>
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BREAKFAST A LA CARTE

Donuts, Danishes, Muffins	Dozen	\$24
Assorted Bagels with Cream Cheese	Dozen	\$24
Warm Cinnamon Rolls	Dozen	\$24
Sausage Biscuit	Dozen	\$34
Ham And Cheese Croissant	Dozen	\$34
English Muffin Egg Sandwich	Dozen	\$34
Whole Fresh Fruit	Dozen	\$18
Fresh Cut Fruit/Person	Person	\$5
Oatmeal And Dried Fruit/Person	Person	\$5
Breakfast Bars	Dozen	\$14
Assorted Flavored Yogurt	Dozen	\$14
Toasted Granola	Pound	\$14
Coffee	Gallon	\$29
Decaffeinated Coffee	Gallon	\$29
Hot Tea	Gallon	\$25
Hot Chocolate	Gallon	\$25
Iced Tea	Gallon	\$25
Lemonade	Gallon	\$25
Soda	Individual	\$2.50
Bottled Water	Individual	\$2.50
Bottled Juice	Individual	\$3
Flavored Vitamin Water	Individual	\$4
Iced Coffee	Individual	\$5

Afternoon Break included with Full/Half Day Meeting Packages

Prices are per person.

SWEET AND SALTY \$18

Buttered Popcorn, Peanuts, Pretzels, Cookie Platter and Brownie Platter

SWEET TREATS \$20

Variety of soft baked cookies, chocolate brownies, and a chocolate, vanilla, and strawberry ice cream sundae bar with an assortment of toppings.

SLIDERS AND FRIES \$22

French fries, BBQ pulled pork, angus beef slider patties, Hawaiian rolls, assorted cheese and toppings.



PIZZA AND WINGS \$24

Fresh baked pizza with toppings, celery and carrot sticks with blue cheese and ranch dip, choice of bone-in or boneless wings with variety of sauce selection; mild, hot, spicy, buffalo, bbq, garlic parmesan, or lemon pepper.

TACO BAR \$25

Tortilla chips with fresh Pico de Gallo and guacamole, beans and Spanish rice, seasoned ground beef, fajita style chicken, authentic queso dip. Served with full taco toppings, bar including shredded cheese, sour cream, jalapenos, black olives, salsa.

LUNCH SELECTION

SANDWICH BUFFET- **minimum of 20 guests to order** \$22

Choice and **TWO** cold sandwiches or wrap.
Individual bag of chips, cookies, and soda.

Italian Hero Club
Vegetarian Wrap
Turkey Club Wrap
Chicken Bacon Wrap

DESIGN YOUR OWN DELI BUFFET: \$25

Selection of Ham/Turkey & Roast Beef Sandwiches served with Salad Bar w/ selection of toppings/dressings or Soup Bar with choice of any 2 soups and cookie platter. Included beverage station:
Iced Tea, Iced Water, Lemonade, Coffee/ reg/decaf & Hot Tea.

SOUPS AND SALADS

SOUPS		SIDE SALADS		SALAD ENTREES	
Broccoli Cheddar	\$4	Mixed Garden Salad	\$4	Chef Salad	\$17
Tomato Bisque	\$4	Caesar Salad	\$4	Cobb Salad	\$17
Chicken Tortilla	\$5	Spinach And Strawberry Salad	\$5	Southwestern Chicken Salad	\$19
Loaded Baked Potato	\$5	Asian Kale Salad	\$6	Grilled Steak Salad	\$19

PLATED LUNCH- Included in Full & Half Day Packages

Prices are per person. Served with side salad, bread, cookie or brownie, iced tea and coffee.

CHICKEN A LA KING \$20

served over bed of seasoned wild rice



BATTERED COD FILLET \$19

traditional fish and chips with side of cole slaw



PESTO PASTA PRIMAVERA \$18

served with chef's choice of vegetable



ITALIAN MEATLOAF \$20

served with garlic mashed potato and chef's choice vegetable



DINNER SELECTION

BUFFET SELECTION

Priced per person. Served with cookie platter, iced tea and coffee
 Upgrade to chef's choice dessert station for an additional \$3 per person

Create your own buffet by choosing from the following options.

2 Hot Sides and 2 Cold Sides and the following Entrees:

COLD SIDES

- Mixed Garden Salad
- Fresh Spinach and Strawberry Salad
- Cucumber and Onion Salad With Tomatoes
- Fresh Fruit Salad
- Cherry Tomato Caprese Salad
- Macaroni Salad
- Home-Style Potato Salad.

HOT SIDES

- Seasoned Roasted Mixed Vegetables
- Garlic Herb Mashed Potatoes
- Asiago Smashed Potatoes
- Roasted Baby Potatoes with Herbs
- Mushroom Risotto
- Rice Pilaf
- Baked Beans
- Home-Style Macaroni and Cheese
- Green Beans with Bacon

ENTREES

- Smothered Pork Loin
- Seasoned Grilled Chicken Breast
- Asiago Chicken
- Mongolian Beef
- Beef Tenderloin with Mushroom Sauce
- Buttermilk Battered Catfish
- Lemon Pepper Cod Fillet
- Pesto Penne Primavera
- Roasted Portabella Mushroom and Peppers
- Southern Fried Chicken

2 **ENTRÉE BUFFET \$35**
 3 **ENTRÉE BUFFET \$40**

Prices may vary due to Market Value At Time Of Signing.

SPECIALTY BUFFETS

20 person minimum

ON THE GRILL \$28

Mixed garden salad and dressing, potato salad, beef franks, charbroiled beef hamburger patties, grilled chicken breast, variety of fresh breads and rolls, assortment of deli cheeses, condiments and relish tray, chips and dip.

TASTE OF ITALY \$32

Caesar salad with seasoned croutons and dressing, cherry tomato caprese salad, penne pasta with choice of marinara or alfredo sauce, Italian herb grilled chicken, and seasoned roasted vegetables; served with parmesan breadsticks.

ASIAN INSPIRED \$32

Asian kale salad with ginger sesame dressing, seafood salad, white rice with side of soy sauce, vegetable lo mein, choice of sweet and sour chicken or Mongolian beef; served with crab Rangoon.

SOUTH OF THE BORDER \$32

Flour tortillas with taco seasoned ground beef, chicken or steak fajita meat, refried beans, and Spanish rice. Served with tortilla chips and a toppings bar full of shredded cheese, nacho cheese, shredded lettuce, salsa, Pico de Gallo, sour creme, guacamole, and jalapenos.

PLATED DINNERS

Priced per person.

Served with side salad, plated dessert, rolls, iced tea and coffee.

All entrees are paired with the chef's choice of starch and vegetable.

CHICKEN

Asiago Chicken	\$24
Chicken Cordon Bleu	\$26
Bruschetta Grilled Chicken	\$28

BEEF

8oz Grilled Sirloin	\$35
Braised Short Rib	\$33
Filet Mignon	\$41

PORK

Pork Chop	\$24
Pork Loin	\$27

SEAFOOD

Garlic Shrimp Skewer	\$35
Oven Baked Salmon	\$37
Tuna Steak	\$44

VEGETARIAN AND DIETARY MENU

VEGETARIAN

Cheese Lasagna Roll	\$22
Eggplant Parmesan	\$24

VEGAN

Grilled Portabella Mushroom	\$24
Vegan Chili and Rice	\$24

DIETARY

All meals can be prepared for low fat, low sodium, low cholesterol, and gluten free restrictions.

**Prices may vary due to Market Value At Time Of Signing*

DESSERT SELECTION

INDIVIDUAL PLATE PRICING

Key Lime Pie	\$4
Apple Crumble Pie	\$4
Strawberry Shortcake	\$4
Chocolate Spoon Cake	\$5
New York Cheesecake	\$5



PER PERSON PRICING

Gourmet Cookie Platter	\$5
Chocolate Brownie Platter	\$5
Assorted Cake Flights	\$8
Ice Cream Sunday Station	\$10
Assorted Petit Fors	\$8
Chef's Assorted Dessert Station	\$10

HORS D'OEUVRES

Priced per 50 Guests

HOT HORS D'OEUVRES

Spanakopita	\$75
Meatballs (BBQ or Swedish)	\$125
Battered Cheese Curds	\$85
Santa Fe Egg Rolls	\$100
Asian Chicken Skewer	\$85
Basil Mozzarella Flatbread	\$85
Bacon Wrapped Shrimp	\$125
Garlic Butter Shrimp	\$125
Bone-In Wings	\$150

COLD HORS D'OEUVRES

Shrimp Cocktail Shooter	\$85
Veggie Shooter	\$85
Fruit And Cheese Skewer	\$125
Raspberry Brie Crostini	\$95
Crab Stuffed Cucumber	\$120
Balsamic Tomato Caprese	\$100
Cherry Tomato Bruschetta	\$100

RECEPTION DISPLAYS

Priced per 100 guests

Vegetable Crudité	\$150
Artichoke & Humus Dip	\$125
Queso, Salsa & Chips	\$125
Fresh cut Fruit Tray	\$150
Charcuterie Display	\$200
Italian Antipasto Display	\$200
Smoked Salmon Platter	\$300

BARS

CASH BAR AND HOSTED BAR PRICING

Soda	\$2.50
Domestic Bottles	\$5
Import Bottles	\$6
Wines	\$9
Call Brand Mixed Drink	\$7
Premium Brand Mixed Drink	\$8 + Up

Cash Bar- \$125.00 /set up fee for each bar required bar at your Event. Client can Host a Bar by **prepaying** for a desired number of Alcoholic Beverages. Prices are listed above.

KEGS

Domestic	\$300
Import And Specialty	Market Price

COCKTAILS BY THE GALLON

Custom Drinks Available Upon Request to Banquet Manger

Rum Punch	\$100
Bourbon Lemonade	\$125
Margarita	\$125
Cosmopolitan	\$125
Sour Appletini	\$150
Cucumber Martini	\$150
Blue Ice Martini	\$150

***Bartender fee of \$125 per bar for duration of event required for all hosted and cash bars**.



Holiday Inn®