

Banquet Menu

- Dinner -



Holiday Inn
& Suites

suite fire
BAR + GRILLE

Date Updated: February 2017

Plated Dinner

All plated dinner options include a House Salad, Iced Tea and Ice Water

- Beef -

Braised Steak Tips - \$32

Garlic and herb marinated steak tips slowly braised with our house red wine, julienned red onions and roasted cherry tomatoes. Served with buttery saffron rice and sautéed wild mushrooms.

8oz Grilled Steak

Sirloin - \$35 • Ribeye - \$38 • Filet - \$40

Seasoned and grilled to perfection to enhance the natural flavors of the meat, paired with a savory sauce. Served with garlic mashed potatoes and a seasonal vegetable medley.

Prime Rib - \$45

Sea salt and herb crusted prime rib slowly roasted on a bed of carrots, celery and onions. Served with au jus, a baked potato and a seasonal vegetable medley.

- Seafood -

Baked Tilapia - \$26

Baked tilapia with a choice of a pecan crust or a tropical fruit chutney. Served with wild rice pilaf and a seasonal vegetable medley.

Tequila Sunrise Salmon - \$30

Salmon braised in a mixture of tequila, orange juice, pineapple juice and honey. Served with herb roasted potatoes and a seasonal vegetable medley.

Sea Bass - \$39

Pan seared sea bass in a citrus wine sauce. Served with wild rice pilaf and honey glazed carrots.

All food and beverage pricing is subject to 11.50% tax and 22% service charge

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- Chicken -

Blackened Chicken Breast with Pineapple Chutney - \$27

Blackened chicken breast topped with ginger pineapple chutney. Served on a bed of cilantro mango rice and a seasonal vegetable medley.

Sesame Chicken Breast with Orange Ginger Compote - \$27

Chicken breast braised in a tangy sesame citrus sauce and topped with an orange ginger compote. Served with a sweet potato hash and garlic asparagus tips.

Stuffed Chicken Breast - \$30

Chicken breast stuffed with smoked Gouda cheese and your choice of kielbasa, mushrooms or asparagus. Served with a balsamic glaze, twice baked bourbon sweet potato and a seasonal vegetable medley.

- Pork -

Stuffed Pork Loin - \$30

Rosemary and garlic crusted pork loin stuffed with Andouille sausage. Served with a stout glaze, loaded twice baked potato and bacon sautéed green beans.

Seared Pork Chop with Roasted Apples

6oz - \$35 • 8oz - \$40

Hand cut boneless pork chops seasoned and seared with maple syrup and topped with cinnamon roasted apples. Served with a seasonal vegetable medley.

Bourbon Apricot Baby Back Ribs - \$40

Smoked baby back ribs glazed with a bourbon apricot sauce. Served with pub chips and peppered maple corn.

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- Vegetarian -

Potato Onion Pierogi - \$24

Onion pierogi tossed with balsamic caramelized onions and cabbage, sautéed in olive oil.

Eggplant Parmesan - \$25

Breaded eggplant topped with a garlic basil marinara, oregano and Parmesan cheese. Served with garlic bread.

Dinner Buffet

Buffets require a minimum of 25 guests and a 60 minute service time

\$39 per person

Buffet includes: salad bar, two entree selections, three side selections, rolls, assorted desserts, coffee, iced tea and water.

Entree Selections

Sliced Roast Beef • Roasted Chicken • Steak Tips • Vegetable Lasagna
Grilled Sirloin • Pecan Crusted Tilapia • Smoked Kielbasa
Pulled Chicken • Sliced Turkey • Smoked Ham • Seared Salmon
Eggplant Parmesan • Spaghetti Squash with Mushroom Bolognese

Add an additional entree selection for \$2 more per person

Side Selections

Corn • Green Beans • Seasonal Vegetable Medley • Mashed Potatoes
Baked Potato • Cheesy Potatoes • Honey Glazed Carrots • Asparagus Tips
Broccoli Au Gratin • Macaroni & Cheese • Rice Pilaf • Baked Sweet Potato

Add an additional side selection for \$1 more per person

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