

Banquet Menu

- Lunch -



Holiday Inn
& Suites

suite fire
BAR + GRILLE

Date Updated: February 2017

Plated Lunch

All plated lunch entrées include Ice Water and Iced Tea

- Beef -

Mini Meatloaf - \$22

Mini meatloaf served over red skin whipped potatoes and smothered with a choice of a mushroom demi-glaze or a garlic thyme ketchup.
Served with bacon sautéed green beans.

Slow Roasted Pot Roast - \$25

Pot roast with carrots, celery and a lightly seasoned beef sauce.
Served with herb roasted potatoes.

- Chicken -

Barbecue Chicken - \$22

Grilled chicken rubbed with a blend of herbs and spices and topped with a choice of barbecue sauce or honey mustard.
Served with garlic roasted potatoes and seasoned corn.

Blackened Chicken with Grilled Pineapple - \$23

Blackened chicken strips tossed with roasted peppers, grilled pineapple and peaches. Served over a loaded wild rice pilaf.

- Seafood -

Jambalaya Pasta - \$25

Penne pasta tossed with a light and creamy Cajun sauce, roasted peppers, red onions, shrimp, chicken and kielbasa. Served with a slice of garlic bread.

Seared Salmon - \$25

Blackened salmon topped with a mango puree.
Served with pineapple coconut rice.

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

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- Pork -

Pork Carnitas - \$22

Flavor packed dish with warm tortillas, shredded pork, side of salsa and sour cream. Served with Spanish rice.

Sausage Trio Skewer - \$22

Kielbasa, Andouille and Italian sausage grilled on skewers with yellow squash, zucchini, onion and tomato. Served with roasted potatoes.

- Vegetarian -

Cavattapi with Four Mushroom Bolognese - \$22

Cavattapi tossed with a Portobello, shitake, crimini and button mushroom Bolognese and topped with toasted butternut squash. Served with garlic bread.

Potato Onion Pierogi - \$22

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

- Side Salads -

House Salad - \$3

Fresh mixed greens, tomatoes, cucumbers and onions. Tossed with our house dressing.

Caesar Salad - \$3

Romaine lettuce, shredded Parmesan cheese, croutons and a classic Caesar dressing.

Wedge Salad - \$4

Iceberg lettuce wedge with bacon, tomatoes, red onions and bleu cheese dressing.

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- Sandwiches -

Portobello with Balsamic Raisins - \$14

Grilled Portobello mushroom topped with a balsamic raisin chutney.
Served with roasted apples.

Grilled Chicken Sandwich - \$15

Grilled chicken breast smothered in a honey mustard aioli.
Served with pub chips.

Pulled Pork Sandwich - \$15

Pork carnita tossed in a mango bourbon barbecue sauce.
Served with cracked pepper pineapple coleslaw.

Smoked Gouda and Apple Grilled Cheese Sandwich - \$15

Texas toast topped with Gouda cheese and apples, grilled to a golden brown.
Served with raspberry Melba sauce and bacon white cheddar macaroni.

Turkey BLT Wrap - \$15

Deli sliced turkey, bacon, lettuce, tomato and garlic aioli wrapped
in a flour tortilla. Served with a country potato salad.

Bacon Cheeseburger - \$20

Half-pound grilled all beef patty topped with melted cheddar cheese, bacon,
lettuce, onion, tomato and pickle. Served with pub chips.

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Lunch Buffet

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

\$29 per person

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

Entree Selections

Fried Chicken • Sloppy Joe • Pulled Pork • Sliced Beef • Swedish Meatballs
Pot Roast • Baked Chicken Breast • Pecan Crusted Tilapia • Pulled Chicken
Smoked Kielbasa • Sliced Turkey • Smoked Ham • Seared Salmon
Steak Tips • Vegetable Lasagna • Eggplant Parmesan
Spaghetti Squash with Mushroom Bolognese

Add an additional entree selection for \$2 per person

Side Selections

Corn • Green Beans • Seasonal Vegetable Medley • Mashed Potatoes
Broccoli Au Gratin • Macaroni & Cheese • Rice Pilaf • Baked Sweet Potato
Roasted Potatoes • Cornbread Stuffing • Acorn Squash • Cheesy Potatoes
Baked Potato • French Fries • Honey Dill Carrots • Asparagus Tips

Add an additional side selection for \$1 per person

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Lunch Buffet

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

Pasta Buffet - \$16 per person

Penne Chicken Alfredo • Spaghetti with Meat Marinara
Four Cheese Flatbread • Bread Sticks • Garlic Toast
Fruit and Yogurt Parfaits

Ham Buffet - \$18 per person

Sliced Ham with Suite Fire Mustard Sauce
Sweet Potato Casserole • Loaded Au Gratin Potatoes • Bacon Sautéed Green Beans
Bread Pudding (choice of: Chocolate, Banana Foster, Pumpkin or Traditional)

Taco Bar - \$18 per person

Beef Taco Meat • Pork Carnita Meat
Tortillas • Shredded Cheese • Pico de Gallo • Salsa • Sour Cream • Guacamole
Spanish Rice • Refried Beans • Tortilla Soup
Sopapilla Cheesecake

Slider Buffet - \$20 per person

BBQ Pork Sliders • Bacon Cheeseburger Sliders
Pickles • Onion • Tomato • Lettuce
Pub Chips • Sweet Potato Fries • Macaroni & Cheese
Bread Pudding (choose from Chocolate, Banana Foster, Pumpkin or Traditional)

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