



suburban inns

Holiday Inn Midland Catering Menu

810 Cinema Dr
Midland, MI
48642

Breakfast

Includes freshly brewed coffee, herbal tea station, and assorted juices.

CONTINENTAL

Deluxe Continental \$11

Assorted wrapped muffins, fresh baked scones, fresh sliced fruit, and assorted yogurt.

PLATED

Quiche Lorraine \$12

Eggs, bacon, spinach, scallions & gruyere cheese inside a pastry shell served with fresh seasonal fruit

Cinnamon French Toast \$12

Cinnamon roll French toast topped with sliced bananas and your choice of bacon or sausage links, served with maple syrup

Ham & Cheese Croissants \$12

Shaved ham, fried egg, Swiss cheese, and a deluxe fruit garnish

BUFFET

Standard Breakfast \$14

Scrambled eggs with cheese, home-fried potatoes, bacon, sausage patties, scones, and assorted wrapped muffins

Pancake & Waffle Bar \$14

Apple stuffed pancakes, mini waffles, your choice of bacon or sausage links, maple syrup, fresh strawberries, whipped topping & butter

Breakfast Burrito - B.Y.O. \$14

Eggs with cheese, sausage, potatoes, bacon, pepper mix, cheese, salsa, sour cream, and flour tortillas

Executive Breakfast \$16

Scrambled eggs with cheese, French toast with syrup, homemade biscuits and sausage gravy, home-fried potatoes, bacon, sausage patties, and hot cinnamon rolls

ADDITIONS

\$3 / PERSON

ADD TO ANY BUFFET

OATMEAL

TOPPINGS

Granola, honey, chocolate chips, and brown sugar

YOGURT

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Breaks

MEETING PLANNER

One Break (\$8/person) | Two Breaks (\$13/person) | Three Breaks (\$17/person)

PRE-MEETING

Assorted fruit juice, wrapped muffins, and yogurt

MID-MORNING

Trail Mix, granola bars, and snack chip assortment

MID-AFTERNOON

Whole fresh fruit and delicious brownies

THEMED BREAKS

Chip & Dip \$7

Hummus, salsa, French onion, pita chips, tortilla chips, and potato chips

Healthy \$7

Yogurt, Nutri-Grain bars, trail mix, and assorted whole fruit

Garden Vegetable \$10

Crudités, naan, feta dip, and hummus

Sweet & Salty \$11

Assorted cookies, brownie squares, cupcakes, Sweet & Salty peanut butter bar, Chex Mix, pretzels, and assorted potato chips

Fiesta \$7

Salsa, house-made queso dip, and tortilla chips

BEVERAGES

Regular Coffee \$20

Per gallon

Decaffeinated Coffee \$20

Per gallon

Herbal Tea Station \$20

Per gallon

Iced Tea \$20

Per gallon

Lemonade \$20

Per gallon

Fruit Juice \$16

Per carafe

Soft Drinks \$2

Each

Bottled Water \$2

Each

All Day Soda Package \$5

Per person - Pepsi products & bottled water

SNACKS

Dessert Bars \$25

One Dozen

Whole Fresh Fruit \$25

Full bowl

Assorted Muffins \$20

One Dozen

Brownies \$19

One Dozen

Scones \$19

One Dozen

Cinnamon Rolls \$19

One Dozen

Party Mix \$15

One Dozen

Cookies \$14

One Dozen

Trail Mix \$3

Per snack bag

Chips & Pretzels \$2

Per snack bag

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Dessert

DESSERTS

Desserts per slice

Chef's Choice **\$5**

Cheesecake with Assorted Toppings **\$5**

Carrot Cake **\$5**

Key Lime Pie **\$5**

Plain Cheesecake **\$6**

Brownies **\$19**
One Dozen

Cookies **\$14**
One Dozen

Dessert Bars **\$25**
One Dozen

CAKE CUTTING \$50

FULL CAKE (8 SLICES)

**AVAILABLE UPON REQUEST*

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Plated Lunch

Includes freshly brewed coffee & herbal tea station. 2 lunch options maximum.

S A L A D S

All selections include rolls & butter

Cobb \$14

Fresh spring mixed greens topped with rows of diced chicken, bacon, avocado, blue cheese crumbles, diced tomatoes, hard-boiled eggs, and dressing

Grilled Chicken Caesar \$13

Fresh cut romaine hearts topped with a sliced grilled chicken breast, diced tomatoes, parmesan cheese, seasoned croutons, and served with a side of creamy Caesar dressing

Signature House \$13

Chopped salad, cucumbers, roma tomatoes, red onion, green peppers, parsley, feta cheese, cracked black pepper, and red wine vinaigrette

B O X L U N C H \$13

Homemade sandwich accompanied with condiments, whole fresh fruit, snack chip assortments, homemade cookie, and a bottled water

S A N D W I C H E S

All selections include potato chips & pickle spear

Turkey Club \$12

Wheat bread with smoked turkey, crispy bacon, aged Swiss cheese, lettuce, tomato, and sundried tomato mayo

Chicken Salad Croissant \$12

House made breast meat chicken salad served on a buttery croissant with lettuce, sliced tomato, and a deluxe fruit garnish

Caesar Chicken Wrap \$12

Caesar dressing, romaine lettuce, diced tomato, and parmesan cheese wrapped in a tortilla

Ham & Swiss Croissant \$12

Shaved ham, Swiss cheese, leaf lettuce, sliced tomato, and Dijon Mustard

Vegetarian Wrap \$11

Avocado, roma tomatoes, shredded carrots, shredded cucumber, baby spinach, and roasted garlic balsamic vinaigrette wrapped in a spinach lavash

E N T R E E S

All selections include Chef's choice starch and vegetable

Blackened Salmon \$17

Salmon topped with a sweet chili garlic sauce or blackened salmon with a beurre noisette

Chicken Marsala \$15

Pan seared boneless chicken breast smothered with our homemade Marsala wine sauce

Grilled Vegetarian Plates \$14

Asparagus, zucchini, summer squash, red pepper, roma tomato, cheese grits, covered in olive oil, fresh garlic, and sea salt

Grilled Flank Steak \$17

Marinated flank steak in balsamic ginger vinaigrette, grilled/thinly slice, and served with chasseur sauce (mushroom, tomato, & red wine)

Mexican Lasagna \$14

Taco seasoned ground beef, house made salsa, blend of three cheeses, enchilada sauce, and flour tortillas

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Themed Buffet

Lunch / Dinner pricing below.

Nacho/Taco Buffet \$14/\$18

Queso cheese, seasoned beef, nacho chips, flour tortilla shells, shredded lettuce, cheddar cheese, onions, tomatoes, black olives, refried beans, jalapeños, homemade salsa, and sour cream

Mac & Cheese Buffet \$14/\$18

Bowtie noodles with cheddar cheese sauce, cavatappi noodles with a three cheese blend - build your own with bacon, bread crumbs, chicken, broccoli, jalapeños, and green onions

Soup & Salad Buffet \$14/\$18

Choice of 2 soups with deluxe salad bar and a Caesar salad bar with warm breadsticks

Deli Buffet \$15/\$19

Build your own sandwiches with ham, turkey, roast beef, assorted sliced cheese, fresh bread, lettuce, tomato, condiments, potato chips, and a deluxe salad or Caesar salad bar

Add homemade soup for \$3/person

Slider Bar Buffet \$14/\$18

Hamburger, chicken, pulled pork, assorted cheeses, shredded lettuce, tomato slices, jalapeños, condiments, loaded tater tot casserole, choice of pretzel buns or slider buns

Italian Pasta Buffet \$15/\$19

PICK TWO:

Eggplant parmesan | Fettuccini Alfredo | Lasagna with Bolognese meat sauce | Pasta Primavera | Rigatoni with Bolognese meat sauce | Vegetarian Lasagna
Includes warm breadsticks, Chef's choice of vegetable, deluxe salad bar, or Caesar salad bar

Add chicken for \$3/person

Add Gluten Free noodles for \$3/person

BBQ Buffet \$16/\$20

Smoked brisket, BBQ pulled pork, loaded potato salad, baked beans, corn bread, artisan rolls, and three cheese mac n' cheese

INFO

Includes:

Freshly Brewed Coffee
Herbal Tea Station

Soups:

Tomato Bisque
Chili
Chicken Noodle
Broccoli Cheese
Loaded Potato
Turkey Lasagna

Add a deluxe salad bar for \$2/person

Minimum of 25 guests per buffet
Served for a maximum of 2 hours
Lunch portions from 11am-3pm
Dinner portions from 3-9pm

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Harry D. Denville

H O T

Per 50 pieces

Bacon Wrapped Water Chestnuts \$75

Succulent water chestnuts that are wrapped and baked in crispy bacon

Bacon Wrapped Chicken Bites \$75

Our chicken bites are wrapped in bacon and then covered in our homemade honey glaze

Chicken Quesadilla \$75

A flour tortilla stuffed with seasoned chicken, cheeses, and served with sour cream & guacamole

Bacon Wrapped Jalapeño Poppers \$205

Jalapeños filled with cream cheese mixture and wrapped in bacon

Parmesan Meatballs \$85

Homemade roasted meatballs tossed with a garlic parmesan sauce

Empanadas \$85

Choice of beef or chicken wrapped in dough

Mini Quiche Lorraine \$95

Homemade mini quiche with spinach, bacon, and gruyere cheese

Fried Shrimp \$95

Breaded fried shrimp served with bang bang sauce

Stuffed Mushrooms \$105

Silver dollar mushrooms caps topped with gouda cheese and bread crumbs

C O L D

Per 50 pieces

Deviled Eggs Topped with Bacon \$55

Traditional deviled eggs topped with bacon bits

Chicken Bacon Ranch Pinwheels \$65

Crispy bacon, tender grilled chicken, ranch dressing, cream cheese, and wrapped in a tortilla

Chicken Salad Filo Cup \$65

House made breast meat chicken salad served in a filo crust cup

Mini Fruit Kebab \$85

Skewers loaded with a rainbow of fresh seasonal fruit

Antipasto Skewers \$95

Fresh mozzarella cheese, grape tomatoes, green olives, and salami, drizzled with balsamic

Shrimp Cocktail \$125

Jumbo shrimp served chilled accompanied with a zesty cocktail sauce and lemons

D I S P L A Y S

Serves 25 guests

Vegetable Crudités \$65

Includes ranch dip

Fresh Sliced Fruit \$65

Includes dipping sauce

Bruschetta \$65

French bread, drizzled with olive oil, and marinated tomato compote

Buffalo Chicken Dip \$75

Chicken mixed in a buffalo cream cheese sauce, served with pita chips

Hummus \$95

Original Hummus, Red Pepper Hummus, and Garlic Hummus, served with pita chips

Spinach Dip \$95

Spinach Artichoke Dip, served with crispy pita chips

Cheeseboard \$120

Includes crackers

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Plated Dinner

Includes freshly brewed coffee & herbal tea station. 2 dinner options maximum. A seating chart is required.

PLATED

All selections include Chef's choice starch, vegetable, rolls with butter, & a house salad

SEAFOOD

Butter Crumb Cod \$25

Delicate & flakey cod, lightly baked, and sprinkled with an aromatic butter crumb

Blackened Salmon \$29

Pan seared Scottish salmon coated with blackening seasoning and served with a butter topping

BEEF

Grilled Flank Steak \$25

Marinated flank steak in balsamic ginger vinaigrette, grilled, thinly sliced, and served with a chasseur sauce (mushroom, tomato, and red wine)

New York Strip (12 oz.) \$29

House Cut New York Strip loin roasted and served with a demi glaze

Slow Roasted Short Ribs \$29

Slow roasted tender short ribs served over cheese grits or mushroom risotto and topped with beef demi

PORK

Twin Pork Filet \$22

Mouthwatering pork loin cuts, wrapped in crispy bacon, pan seared, and then served with apple-cherry chutney

CHICKEN

Garlic Chicken \$22

Herb marinated chicken breast, pan seared, topped with a roasted garlic cream sauce

Smothered Chicken \$22

Sautéed chicken breast with mushrooms, red onion, red pepper, covered in a white wine cream sauce over mashed redskin potatoes

Stuffed Chicken Marsala \$23

Chicken breast stuffed with a blend of cheddar, mozzarella, cream cheese, and herb bread crumbs that are topped with a Marsala wine mushroom sauce

VEGETARIAN

Grilled Vegetarian Plates \$21

Asparagus, zucchini, summer squash, red pepper, roma tomato, cheese grits, covered in olive oil, fresh garlic, and sea salt

Vegan Quinoa Cakes \$22

Two pan seared quinoa cakes that are topped with a tomato ragout

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Dinner Buffet

DELUXE

\$ 2 5 / P E R S O N

Salad Options (select up to two)

Deluxe salad bar | Loaded potato salad
Caesar salad | Tangy pasta salad

Vegetable & Starch Options (select a combination up to three)

Vegetables

Grilled mixed vegetables with sea salt
Sautéed green beans | Honey glazed carrots
Fried brussel sprouts with bacon asiago

Starch

Smashed redskin potatoes | Roasted redskin potatoes | Cheesy potato casserole | Rice pilaf | Buttered herb pasta

Deluxe Entrée options (select up to two)

Herb Chicken with Roasted Garlic Cream Sauce
Chicken Piccata
Smothered Chicken
Butter Crumb Baked Cod
Sautéed Salmon with Chive Beurre Blanc
Pot Roast with sautéed Onions & Mushrooms
Slow Roasted Beef Brisket

Add an additional entrée for \$5 / person

ELITE

\$ 2 9 / P E R S O N

Includes a fresh sliced fruit tray & vegetable tray

Salad Options (select up to two)

Deluxe salad bar | Roasted Israeli Couscous
Loaded potato salad | Caesar salad | Tangy pasta salad

Vegetable & Starch Options (select a combination up to four)

Vegetables

Grilled mixed vegetables with sea salt
Sautéed green beans | Honey glazed carrots
Fried brussel sprouts with bacon asiago
Mini Corn on the cob | Chef's seasonal blend

Starch

Smashed redskin potatoes | Roasted redskin potatoes | Dauphinoise potato | Rice pilaf
Buttered herb bowtie pasta | Cheesy potato casserole

Elite Entrée options (select up to two)

Including Deluxe Entrée options

Stuffed Chicken Marsala
Blackened Salmon
Sliced New York Strip Loin with Red Wine Demi
Grilled Flank Steak
Butcher's Cut Prime Rib

Add an additional entrée for \$5 / person

INFO

Includes:

Freshly Brewed Coffee
Herbal Tea Station
Rolls & Butter

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Beverages

6 hours maximum for a bar.

GOLD

Titos Vodka | Parrot Bay Coconut Rum
Tanqueray Gin | Bacardi Rum
Captain Morgan Spiced Rum | Crown Royal
Whiskey | Chivas Regal Scotch | Makers Mark
Bourbon | DeKuyper Peach Schnapps | Kahlua
Coffee Liqueur | Amaretto Di Saronno
Triple Sec | 3 Domestic Bottled Beer
Premium Wine Selection | Pepsi Soft Drinks

5 Hour Package \$32 / person

Each additional hour \$10 / person

SILVER

Titos Vodka | Beefeater Gin | Bacardi Rum
Captain Morgan Spiced Rum | Jack Daniels
Whiskey | Dewar's Scotch | Jim Beam Bourbon
DeKuyper Peach Schnapps | Kamora Coffee
Liqueur | Amaretto Di Saronno | Triple Sec
2 Domestic Bottled Beer | House Wine Selection
Pepsi Soft Drinks

5 Hour Package \$26 / person

Each additional hour \$9 / person

BRONZE

House Vodka | House Gin | House Rum
House Whiskey | House Scotch | House Bourbon
DeKuyper Peach Schnapps | Kamora Coffee
Liqueur | Amaretto Di Saronno | Triple Sec
2 Domestic Bottled Beer | House Wine Selection
Pepsi Soft Drinks

5 Hour Package \$19 / person

Each additional hour \$8 / person

Mimosa Bar \$12 / person

Assorted fruit juices, champagne, and fruit

Bloody Mary Bar \$12 / person

Includes Vodka, Bloody Mary mix, olives,
pickles, and hot sauce

*These are 3 hour packages. You can do both
for \$20 / person.*

BEER & WINE

3 bottled beers, house wines, and soft drinks

GOLD

3 Hour Package \$21 / person

Each additional hour \$5 / person

BRONZE

3 Hour Package \$15 / person

Each additional hour \$4 / person

ALA - CARTE

Draft Beer \$250

Per keg basis: domestic 1/2 barrel - Coors
Light, Bud Light, Miller Lite, Budweiser, or
Michelob Ultra

Import 1/2 Barrel \$350

Labatt Blue, Molson, or Labatt Blue Light

Craft 1/2 Barrel Market Price

Available upon request

House Wine \$25

Per Bottle: Cabernet, Merlot, Chardonnay,
and White Zinfandel

Champagne Bottle \$30

Champagne Toast \$6 / person

House Sparkling Wine \$12 / bottle

PUNCH BOWLS

Serves 30-35 people

Berry Blast (non-alcoholic) \$40

Cranberry, pineapple, and orange juices with
Sierra Mist and fresh berries

Paradise Island (non-alcoholic) \$40

Raspberry, pineapple juice, and Sierra Mist

Fuzzy Navel \$60

Peach Schnapps, Triple Sec, Orange juice,
and Orange slices

Champagne Sangria \$60

Champagne, Red Wine, Raspberry sherbert,
and Ginger ale

**A non-alcoholic package includes
Pepsi soft drinks, iced tea, lemonade,
and coffee for \$5 / person**

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.



HOST BAR

30 PERSON MINIMUM

Host is charged per drink for the open bar period. Choose from our Gold, Silver, or Bronze selections. A 20% service charge and a 6% sales tax are automatically added to the banquet check.

CASH BAR

30 PERSON MINIMUM

Individual guests are charged for each bar drink, which must be paid for in cash at the bar. Choose from our Gold, Silver, or Bronze selections. Cash Bar prices per drink are higher than host bars as applicable taxes and service charges are included.

BY THE DRINK

HOST BAR

5

6

7

5

6

6

8

2

Bronze

Silver

Gold

Domestic Bottle

Import Bottle

House Wine

Premium Wine

Soda/Juice

CASH BAR

7

8

9

6

7

7

9

2

All bars are subject to a Bartender fee of \$50.00 (1 bartender / 75 guests)

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Big E's Bites

Cheesy Bread \$8

Includes Pizza Sauce and Spicy Ranch

16" Hand Tossed Pizza \$18

2 Topping NY Style pizza squares

Wings \$70 / 50 wings

Boneless & Traditional Chicken Wings -
includes sauces: Mild, Hot, BBQ, and
Parmesan Garlic

PER 50 PIECES

Soft Pretzel Sticks \$75

Includes Queso and Honey Mustard

Potato Station \$85

Loaded potato waffle fries with cheddar
cheese, bacon, green onions, and sour cream

Loaded nacho tater tots with cheddar
cheese, onions, tomatoes, black olives, sour
cream, and salsa



Big E's[®]
SPORTS GRILL

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.

Audio & Visual

PROJECTORS

A/V Bundle	\$150
LCD Projector, 9x9 screen, wireless microphones, and podium	

AUDIO

Microphone	\$50
This is a wireless microphone	

MISCELLANEOUS

Riser	\$100
Dance Floor	\$100
Flip Chart (post-it paper)	\$40

All prices are subject to change. Above prices do not include 6% sales tax and 20% service charge.