



*Holiday Inn Midland
Catering Menu*



Breakfast Selections

Breakfast includes freshly brewed coffee and herbal tea station.

Breakfast Plated

Quiche Lorraine

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

Cinnamon French Toast

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

Ham and Cheese Croissants

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

Breakfast Continental

Deluxe Continental

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

Breakfast Buffet

Standard Breakfast

Scrambled eggs with cheese, home-fried potatoes, bacon, sausage patties, biscuits with butter and jelly and assorted wrapped muffins. Assorted juices included

Executive Breakfast

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

Pancake and Waffle Bar

Apple stuffed pancakes, mini waffles, your choice of bacon or sausage links, maple syrup, fresh strawberries, whipped topping and whipped butter. Assorted juices included

Oatmeal and Yogurt Bar

Plain Yogurt, Vanilla yogurt, granola, honey, quinoa, chocolate chips, fresh seasonal berries, hot oatmeal, brown sugar, dried cherries, whipped butter, wrapped muffins. Assorted juices included

Breakfast Burrito Bar

Eggs with cheese, sausage, potatoes, bacon, pepper mix, cheese, salsa, sour cream and flour tortillas. Assorted juices included

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

810 Cinema Dr ~ MIDLAND, MICHIGAN 48642 ~ (989) 794-8500

Holiday Inn Event Catering Menu



Break Service and Dessert Selections

The Meeting Planner Package

This package is flexible, and allows you to fit one, two or three breaks from below into your day depending on your agenda

Choose One

Choose Two

Choose Three

Pre-Meeting

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted fruit juices, wrapped muffins and yogurt

Mid-Morning

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, granola bars and snack chip assortment

Mid-Afternoon

Freshly brewed regular and decaffeinated coffee, herbal tea, assorted Pepsi soft drinks, bottled water, assortment of whole fresh fruit and delicious brownies

Themed Breaks

Chip and Dip Break

Humus, house made salsa, French onion dip, fried pita chips, house made tortilla chips and house made potato chips

Healthy Break

Yogurt, Nutri-Grain bar, bag of trail mix and assorted whole fruit

Garden Vegetable Break

Crudités, naan bread, feta dip and hummus

Sweet and Salty Break

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

Italian Break

Antipasto platter consisting of soppressata, salami, capicola, pepperoni, queen stuffed olives, manzanilla olives, pepperoncini, kalamata olives, baby mozzarella balls and sliced French bread

Desserts

Priced per person

Chef's Choice

Plain Cheesecake

Cheesecake with Assorted Toppings

Carrot Cake

Key Lime Pie

Snacks

Assorted Wrapped Muffins (one dozen)

Brownies (one dozen)

Chips and Pretzels (per snack bag)

Cinnamon Rolls (one dozen)

Cookies (one dozen)

Gourmet Dessert Bars (one dozen)

Granola Bars (one dozen)

Party Mix (two pounds)

Scones (one dozen)

Trail Mix (per bag)

Whole Fresh Fruit (per piece)

Yogurt (each)

Beverages

Regular Coffee (per gallon)

Decaffeinated Coffee (per gallon)

Herbal Tea Station (per gallon)

Fruit Juice (per carafe)

Soft Drinks (each)

Bottled Water (each)

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Plated Lunch Selections

Lunch includes freshly brewed coffee and herbal tea station.

Salads

All selections accompanied with rolls and butter

Cobb Salad

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

Chef's Salad

A blend of mixed greens piled high with julienne turkey, ham, Swiss cheese, tomatoes, green pepper, hard-boiled egg and dressing

Grilled Chicken Caesar Salad

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

Seasonal Spinach Salad

Fresh baby spinach, sliced strawberries, red onion, mandarin orange, feta cheese, roasted garlic vinaigrette

Signature House Salad

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

Box Lunch

Your choice of homemade sandwich accompanied with appropriate condiments, whole fresh fruit, snack chip assortment, homemade cookie and bottled water

Sandwiches

All selections accompanied with a choice of coleslaw, fresh fruit or our house made potato chips and a pickle spear

Turkey Club Sandwich

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

Chicken Salad Croissant

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

Crispy Chicken Wrap

Pick BBQ or Caesar - Romaine lettuce, diced tomato, parmesan cheese

Ham and Swiss Croissant

Shaved ham, swiss cheese leaf lettuce, tomato slice, dijon mustard

Vegetarian Wrap

Avocado, roma tomatoes, shredded carrots, shredded cucumber, baby spinach with roasted garlic balsamic vinaigrette wrapped in spinach lawash

Entrees

All plated lunch entrees are accompanied with Chef's choice starch and vegetable, rolls with butter and your selection of soup or salad

Pan Seared or Blackened Salmon

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

Chicken Marsala

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

Grilled Vegetarian Plates

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

Artichoke and Garlic Risotto Cakes

Risotto cakes artichoke and roasted garlic breaded sautéed served on a bed of tomato fondue

Grilled Flank Steak

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

Mexican Lasagna

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

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Lunch Buffet Selections

Lunch includes freshly brewed coffee and herbal tea station,
along with iced tea and lemonade.

Deli Buffet

Sliced lunch meat platter with ham, turkey, roast beef, assorted sliced cheeses, fresh bread assortment, lettuce, tomato, condiments, potato chips and a deluxe salad or Caesar salad bar

Add homemade soup - 1.50 per person

Nacho/Taco Buffet

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

Mac N Cheese Buffet

Bowtie with cheddar cheese sauce and cavatappi with three cheese blend | Build your own with bacon, bread crumbs, chicken, broccoli, jalapenos and green onions

Soup and Salad Buffet

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

Italian Pasta Buffet - Pick two

Eggplant parmesan | Fettuccini alfredo | Lasagna with Bolognese meat sauce | Pasta primavera
Rigatoni with bolognese meat sauce

Vegetarian lasagna | Mexican Lasagna

Includes warm breadsticks, Chef's choice of vegetable and deluxe salad bar or Caesar salad bar

Add chicken- 2.99 per person

Add Gluten Free noodles- \$2.99 per person

BBQ Buffet

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

Slider Bar

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

The Executive Lunch

Served with our deluxe salad bar, rolls with butter and Chef's choice of starch and vegetable

Add homemade soup - 1.50 per person

Entrees (Select two)

Three Meatloaf | Chicken and Pesto Cream over Pasta | Chicken Piccata
Chicken Marsala | Pot Roast with Mushrooms and Sautéed Onions
Herb Rubbed Pork Loin | Grilled Flank Steak | Eggplant Parmesan | Pasta Primavera

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Hors D'Oeuvres Selections

Hot Hors D'Oeuvres

(per 50 pieces)

Bacon Wrapped Water Chestnuts

Succulent water chestnuts wrapped and baked in crispy bacon

Parmesan Artichoke Hearts

Sautéed spinach, artichoke hearts breaded and deep fried

Chicken Quesadilla

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

Asparagus Filo Wrap

Tender asparagus tips wrapped in filo

Raspberry Brie

Chunks of brie with raspberry wrapped in puffed pastry

Parmesan Meatballs

Homemade roasted meatballs tossed with a garlic parmesan sauce

Stuffed Mushrooms

Silver dollar mushroom caps stuffed with artichoke and spinach topped with Gouda cheese and bread crumbs

Mini Quiche Lorraine

House made mini quiche with spinach, bacon and gruyere cheese

Shrimp Wraps

Shrimp mousse wrapped in a wonton shell. Deep fried and served with sweet chili garlic sauce

Empanadas

Your choice of slow roasted beef or chicken wrapped in a flakey dough baked golden brown

Bite Size Cheeseburgers

Burger with American cheese, ketchup, mustard on toasted pita

Polenta Cake With Mushroom Ragout

Creamy cheesy polenta cut into bite size cakes and topped with a wild mushroom ragout

Fried Shrimp

Breaded fried shrimp served with bang bang sauce

Asian Chicken Skewers

Strips of Chicken marinated in ginger cilantro lime chili grilled served with sweet garlic chili sauce

Cold Hors D'Oeuvres

(per 50 pieces)

Deviled Eggs Topped With Bacon

Traditional deviled eggs topped with crispy bacon bits

Chicken Bacon Ranch Pinwheels

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

Pesto Tortellini Skewers

Tender tortellini, cherry tomato, fresh mozzarella balls drizzled with pesto

Chicken Salad In Filo Cup

House made breast meat chicken salad served in a filo cup

Mini Fruit Kebab

Skewers loaded with a rainbow of fresh seasonal fruit

Antipasto Skewers

Fresh mozzarella cheese, grape tomatoes, queen green olives and salami dressed with a balsamic reduction

Shrimp Cocktail

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

Stuffed Roma Tomato Half

Roma tomato stuffed with an herb goat cheese

Tenderloin Crostini

Slow roasted tenderloin with a horseradish herb cream cheese on toasted crostini

Display Hors D'Oeuvres

(Serves 25 guests)

Vegetable Crudités

Accompanied with ranch dip

Fresh Sliced Fruit

Served with dipping sauce

Chilled Bruschetta

Toasted French bread drizzled with olive oil and accompanied by marinated tomato compote

Imported and Domestic Cheeseboard

Served with assorted crackers

Cucumber Bruschetta

Toasted French bread drizzled with olive oil and savory cucumber bruschetta

Buffalo Chicken Dip

Chicken with a buffalo cream cheese served with fried pita chips

Hummus Display

Hummus, red pepper hummus, garlic hummus served with pita chips

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Plated Dinner Selections

Dinner includes freshly brewed coffee and herbal tea station.

Plated Entree Selections

Plated selections are accompanied with Chef's choice starch and vegetable, rolls with butter, and your selection of soup or house salad

Seafood

Butter Crumb Cod

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

Sautéed or Blackened Salmon

Lime coated Scottish salmon sautéed and served with a sweet chili garlic sauce or pan seared Scottish salmon coated with blackening seasoning and served with a burnt butter topping

Potato Crusted Whitefish

Fresh Great Lake whitefish topped with crispy hash browns and served with sauce Veronique

Shrimp Scampi Pasta

Sautéed Shrimp with garlic lemon butter sauce over linguine

Beef

Grilled Flank Steak

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

Sirloin Medallions

A duo of perfectly tender beef medallions covered with a red wine demi

Pad Thai Noodles

Grilled Flank steak with rice noodles, bean sprouts with cilantro and lime

New York Strip

House cut New York strip loin roasted and served with demi glaze

Roast Tenderloin of Beef

Slow roasted, thinly sliced beef served with a savory red wine demi glaze

Slow Roasted Short Ribs

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

Chicken and Pork

Garlic Chicken

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

Chicken Piccata

Sautéed Chicken breast topped with a lemon capers sauce

Stuffed Chicken Marsala

Chicken breast stuffed with a blend of cheddar, mozzarella, cream cheese and herb breadcrumbs topped with a Marsala wine mushroom sauce

Smothered Chicken

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

Tomato Artichoke Baked Chicken Breast

Chicken breast topped with slice tomato, artichoke hearts, fresh herb parmesan cheese, fresh lemon juice with a chicken cream veloute sauce

Twin Pork Filet

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

Vegetarian

Grilled Vegetarian Plates

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

Artichoke and Garlic Risotto Cakes

Risotto cakes artichoke and roasted garlic breaded sautéed served on a bed of tomato fondue

Veggie Eggroll Over Fire Roasted Quinoa And Julienne Kale Slaw

Veggie eggroll with quinoa kale slaw

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Dinner Buffet Selections

Buffet selections are accompanied with rolls and butter,
freshly brewed coffee and herbal tea station

Deluxe Entree Buffet

Salad Options (Select up to 2)

Deluxe Salad Bar | Roasted Israeli Couscous | Loaded Potato Salad
Kale Slaw | Caesar Salad | Tangy Pasta Salad
Buck Wheat Noodle Salad | Signature House Salad

Vegetable and Starch options (Select any combination up to 3)

Vegetable Options

Grilled Mixed Vegetables With Sea Salt
Sautéed Green Beans | Honey Glazed Carrots
Mini Corn Cob | Chef's Seasonal Blend
Fried Brussels Sprouts With Bacon Asiago

Starch Options

Smashed Redskin Potatoes | Roasted Redskin Potatoes
Dauphinoise Potato | Rice Pilaf | Buttered Herb Bowtie Pasta

Deluxe Entrée Options (Select up to 2)

Herb Marinated Chicken w/ Roasted Garlic Cream Sauce
Chicken Piccata
Tomato and Artichoke Baked Chicken Breast
Smothered Chicken
Butter Crumb Baked Cod
Sautéed Salmon w/ Chive Beurre Blanc
Herb Rubbed Pork Loin
Pot Roast w/ Sautéed Onions & Mushrooms
Slow Roasted Beef Brisket
Pad Thai Noodles
Veggie Eggroll Over Fire Roasted Quinoa And Julienne

Add 2.00 per entrée for each additional entrée selected

Upgrades
Prime Rib
NY Strip Tournedo

Elite Entree Buffet

Elite buffet selections are accompanied with
fresh sliced fruit tray and vegetable tray.

Salad Options (Select up to 2)

Deluxe Salad Bar | Roasted Israeli Couscous | Loaded Potato Salad
Kale Slaw | Caesar Salad | Tangy Pasta Salad
Buck Wheat Noodle Salad | Signature House Salad

Vegetable and Starch options (Select any combination up to 4)

Vegetable Options

Grilled Mixed Vegetables With Sea Salt
Sautéed Green Beans | Honey Glazed Carrots
Mini Corn Cob | Chef's Seasonal Blend
Fried Brussels Sprouts With Bacon Asiago
Stuffed Tomato Ratatouille

Starch Options

Smashed Redskin Potatoes | Roasted Redskin Potatoes
Dauphinoise Potato | Rice Pilaf | Buttered Herb Bowtie Pasta
Cheesy Potato Casserole

Elite Entrée Options

(Select up to 2 including Deluxe Entrée options)

Stuffed Chicken Marsala
Dr. Pepper Baked Dearborn Ham
Blackened Salmon
Potato Crusted Whitefish
Sliced New York Strip Loin w/ Red Wine Demi
Grilled Flank Steak
Slow Roasted Shortribs

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Beverage Selections

Gold Selection

Absolut vodka, Tanqueray gin, Bacardi rum, Captain Morgan spiced rum, Crown Royal whisky, Chivas Regal scotch, Makers Mark bourbon, DeKuyper Peach Tree schnapps, Kahlua coffee liqueur, Amaretto di Saronno, triple sec, two import and one domestic bottled beer, premium wine selections and assorted Pepsi soft drinks

5 hour package
Each additional hour

Silver Selection

Smirnoff vodka, Beefeater gin, Bacardi rum, Captain Morgan Spiced rum, Jack Daniels whiskey, Dewar's scotch, Jim Beam bourbon, DeKuyper Peach Tree schnapps, Kamora coffee liqueur, Amaretto di Saronno, triple sec, three domestis, house wines and assorted Pepsi soft drinks

5 hour package
Each additional hour

Bronze Selection

Smirnoff vodka, Seagram's gin, Bacardi rum, Seagram's 7 whiskey, Cutty Sark scotch, Jim Beam bourbon, Peach Tree schnapps, Kamora coffee liqueur, amaretto, triple sec, domestic draft selection, house wines and assorted Pepsi soft drinks

5 hour package
Each additional hour

Beer and Wine

One draft beer selection or up to 3 bottled beers, house wines and assorted soft drinks

Gold Package (premium selections)
3 hour package
Each additional hour

Bronze Package
3 hour package
Each additional hour

Ala-Carte Beverage Selections

Draft Beer

Draft beer can be purchased for your event on a per keg basis from the following choices:

Domestic ½ barrel
(Coors Light, Bud Light, Miller Lite, Budweiser, Michelob Ultra)

Import ½ barrel

(Labatt Blue, Molson, Labatt Blue Light)

Crafted ½ barrel

(Choices available upon request)

House Wines per bottle

(Cabernet, Merlot, Chardonnay, White Zinfandel)

Champagne Bottle

Champagne Toasts per person

House Sparkling Wine per bottle

Punch Bowls

(Serves 30-35 people)

Fuzzy Navel

Peachtree Schnapps and triple sec combined with orange juice and fresh cut orange slices

Champagne Sangria

Champagne and sweet red wine with a frothy mixture of raspberry sherbet and ginger ale

Berry Blast (non-alcoholic)

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

Paradise Island (non-alcoholic)

Raspberry, pineapple juice and Sierra Mist

Non-Alcoholic

This beverage package includes assorted Pepsi soft drinks, iced tea, lemonade and coffee

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Host and Cash Bar

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 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 as applicable taxes and service charges are included

Host Bar

By the drink

Cash Bar

Bronze Selection

Silver Selection

Gold Selection

Domestic Draft

Domestic Bottle

Import Draft

Import Bottle

House Wine

Premium Wine

Soda/Juice

**All Bars are subject to the following charges:
Bartender Fee (1 bartender per 75 guests)**

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Late Night Bites

Mini sliders - Pick one
Cheeseburger, BBQ Pork, or Chicken
65 - 25 Pieces

Traditional Chicken Wings
Mild, Hot, BBQ and Parmesan Garlic
15 - 25 Pieces

16" Hand Tossed 2 Topping NY Style
Pizza squares
Per Pizza

Serves 50 Guests

Soft Pretzel Sticks
Queso and Honey mustard

Potato Station
Loaded potato waffle fries with cheddar cheese, bacon, and green onions
with sour cream
Loaded nacho tater tots with cheddar cheese, onions, tomatoes, black
olives with sour cream and salsa

Nacho/Taco Bar
Queso or warm cheese, seasoned beef, nacho chips, flour tortilla shells,
shredded lettuce, cheddar cheese, onions, tomatoes, black olives,
jalapenos, salsa and sour cream

Mac N Cheese Bar
Bowtie with cheddar cheese sauce and cavatappi with three cheese blend
Build your own with bacon, bread crumbs, chicken, broccoli, jalapenos
and green onions

Milk and Cookies
Chocolate Chip, White Macadamia and Peanut Butter cookies
Regular and Chocolate Milk

Gourmet Popcorn Station
Non-Kettle Corn, Lightly Salted and Cheddar

Vegetable Crudités
Fresh vegetables accompanied with ranch dip and naan bread with
roasted red pepper hummus

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Audio and Visual Equipment

Projectors

LCD Projector

Projection Screens

9' by 9' Front Projection Screen

Audio

Wireless Microphone
Wireless Lapel Microphone

Miscellaneous

Podium
Laser Pointer
Conference Speakerphone
Wireless Internet Access
CD Player
Riser
Dance Floor

Business Center

Flipchart Stand
Flipchart Stand with Paper
Pad of Flip Chart Paper
Pad of Post-it Flip Chart Paper
2' by 3' Whiteboard w/ Markers
Fax Service per page
Copy Service per page
 black& white
 color

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