



suburban inns

Holiday Inn Midland Catering Menu

810 Cinema Dr
Midland, MI
48642

Breakfast

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

P L A T E D

Quiche Lorraine

Eggs, bacon, spinach, scallions & 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 & Cheese Croissants

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

C O N T I N E N T A L

Deluxe Continental

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

B U F F E T

Standard Breakfast

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

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

Pancake & Waffle Bar

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

Breakfast Burrito - B.Y.O.

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

A D D I T I O N S

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

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

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

Healthy

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

Garden Vegetable

Crudités, naan, feta dip, and hummus

Sweet & Salty

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

Fiesta

Salsa, house-made queso dip, and tortilla chips

BEVERAGES

Regular Coffee

Per gallon

Decaffeinated Coffee

Per gallon

Herbal Tea Station

Per gallon

Iced Tea

Per gallon

Lemonade

Per gallon

Fruit Juice

Per carafe

Soft Drinks

Each

Bottled Water

Each

All Day Soda Package

Per person - Pepsi products & bottled water

SNACKS

Dessert Bars

One Dozen

Whole Fresh Fruit

Full bowl

Assorted Muffins

One Dozen

Brownies

One Dozen

Scones

One Dozen

Cinnamon Rolls

One Dozen

Party Mix

One Dozen

Cookies

One Dozen

Trail Mix

Per snack bag

Chips & Pretzels

Per snack bag

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

Dessert

DESSERTS

Plain Cheesecake

Chef's Choice

Cheesecake with Assorted Toppings

Carrot Cake

Key Lime Pie

Dessert Bars

One Dozen

Brownies

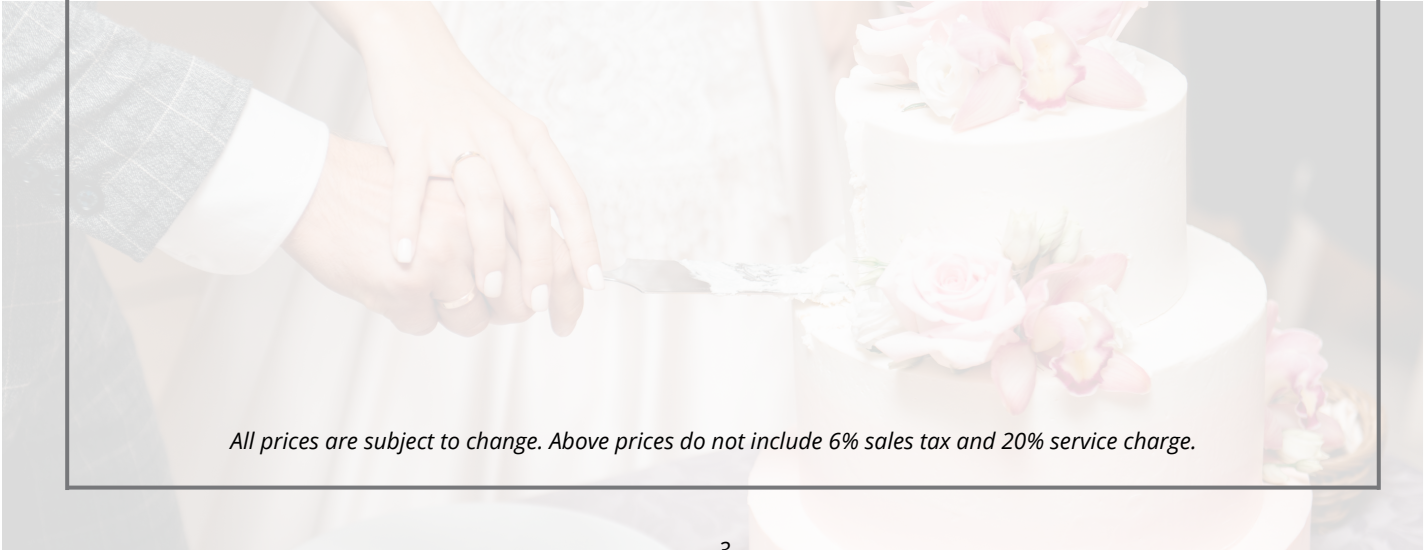
One Dozen

Cookies

One Dozen

CAKE CUTTING

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

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

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

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

Homemade sandwich accompanied with appropriate 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

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 lettuce, sliced tomato, and a deluxe fruit garnish

Caesar Chicken Wrap

Caesar dressing, romaine lettuce, diced tomato, and parmesan cheese

Ham & Swiss Croissant

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

Vegetarian Wrap

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

E N T R E E S

All selections include Chef's choice starch and vegetable

Blackened Salmon

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, cheese grits, covered in olive oil, fresh garlic, and sea salt

Grilled Flank Steak

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

Mexican Lasagna

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

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Themed Buffet

Lunch / Dinner pricing below.

Deli Buffet

Pre-made 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

Nacho/Taco Buffet

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

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

Choice of 2 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

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

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

Slider Bar Buffet

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

INFO

Includes:

Freshly brewed coffee

Herbal tea station

Minimum of 25 guests per buffet

Served for a maximum of 2 hours

Lunch portions from 11am-3pm

Dinner portions from 3-9pm

Add a deluxe salad bar

Soups:

Tomato Bisque

Chili

Chicken Noodle

Broccoli Cheese

Loaded Potato

Turkey Lasagna

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

Hors D'oeuvre

H O T

Per 50 pieces

Bacon Wrapped Water Chestnuts

Succulent water chestnuts that are wrapped and baked in crispy bacon

Bacon Wrapped Chicken Bites

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

Chicken Quesadilla

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

Bacon Wrapped Jalapeño Poppers

Jalapeños filled with cream cheese mixture and wrapped in bacon

Parmesan Meatballs

Homemade roasted meatballs tossed with a garlic parmesan sauce

Empanadas

Choice of beef or chicken wrapped in dough

Mini Quiche Lorraine

Homemade mini quiche with spinach, bacon, and gruyere cheese

Fried Shrimp

Breaded fried shrimp served with bang bang sauce

Stuffed Mushrooms

Silver dollar mushrooms caps stuffed with artichoke and spinach and topped with gouda cheese and bread crumbs

C O L D

Per 50 pieces

Deviled Eggs Topped with Bacon

Traditional deviled eggs topped with bacon bits

Chicken Bacon Ranch Pinwheels

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

Chicken Salad Filo Cup

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

Mini Fruit Kebab

Skewers loaded with a rainbow of fresh seasonal fruit

Antipasto Skewers

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

Shrimp Cocktail

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

Includes ranch dip

Fresh Sliced Fruit

Includes dipping sauce

Bruschetta

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

Buffalo Chicken Dip

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

Hummus

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

Spinach Dip

Spinach Artichoke Dip, served with crispy pita chips

Cheeseboard

Includes crackers

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Plated Dinner

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

PLATED

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

SEAFOOD

Butter Crumb Cod

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

Blackened Salmon

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

BEEF

Grilled Flank Steak

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.)

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

Slow Roasted Short Ribs

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

PORK

Twin Pork Filet

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

CHICKEN

Garlic Chicken

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

Smothered Chicken

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

Stuffed Chicken Marsala

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

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

Vegan Quinoa Cakes

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

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Dinner Buffet

DELUXE

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 Picata
Tomato & Artichoke Baked Chicken Breast
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 extra charge

ELITE

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 extra charge

INFO

*Includes:
Freshly brewed coffee
Herbal tea station
Rolls & Butter*

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Beverages

6 hours maximum for a bar.

G O L D

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

S I L V E R

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

B R O N Z E

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

Mimosa Bar

Assorted fruit juices, champagne, and fruit

Bloody Mary Bar

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

These are 3 hour packages.

B E E R & W I N E

3 bottled beers, house wines, and soft drinks

G O L D

3 Hour Package

Each additional hour

B R O N Z E

3 Hour Package

A L A - C A R T E

Draft Beer

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

Import 1/2 Barrel

Labatt Blue, Molson, or Labatt Blue Light

Craft 1/2 Barrel

Available upon request

House Wine

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

Champagne Bottle

Champagne Toast

House Sparkling Wine

P U N C H B O W L S

Serves 30-35 people

Fuzzy Navel

Peach Schnapps, Triple Sec, Orange Juice,
and Orange Slices

Champagne Sangria

Champagne, Red Wine, Raspberry Sherbert,
and ginger ale

Berry Blast (nonalcoholic)

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

Paradise Island (nonalcoholic)

Raspberry, pineapple juice, and Sierra Mist

**A nonalcoholic package includes
Pepsi soft drinks, iced tea, lemonade,
and coffee**

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H O S T B A R

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.

C A S H B A R

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.

B Y T H E D R I N K

Bronze

Silver

Gold

Domestic Draft

Domestic Bottle

Import Draft

Import Bottle

House Wine

Premium Wine

Soda/Juice

All bars are subject to a Bartender fee (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

Includes Pizza Sauce and Spicy Ranch

16" Hand Tossed Pizza

2 Topping NY Style pizza squares

Wings

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

PER 50 PIECES

Soft Pretzel Sticks

Includes Queso and Honey Mustard

Potato Station

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



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Audio & Visual

PROJECTORS

A/V Bundle

LCD Projector, 9x9 screen, wireless microphones, and podium

AUDIO

Microphone

This is a wireless microphone

MISCELLANEOUS

Riser

Dance Floor

Flip Chart (post-it paper)

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