

*Banquets*

**Holiday Inn®**  
Cincinnati Airport

**BREAKFAST SELECTIONS**

# BREAKFAST SELECTIONS

*All Breakfast Selections begin with a Choice of Starters, Assorted Breakfast Bakeries, Creamery Butter and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection or Milk*

## STARTERS

*(Please Select One of the Following)*

Selection of Chilled Fruit Juice • Fruit Yogurt • Cinnamon Muesli and Dried Fruit  
Housemade Granola with Berries • Seasonal Melon or Grapefruit  
Fresh Berry and Yogurt Parfait • Assortment of Dry Cereals  
Fresh Seasonal Fruits with Crème Fraîche  
Oatmeal Brulee *(\$2.95 Additional)*  
Norwegian Smoked Salmon and Bagels with Cream Cheese *(\$4.95 Additional)*

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## ENTRÉES

*(Priced Per Person)*

### BON JOUR \$9.95

Cinnamon Raisin French Toast with Warm Maple Syrup and Fresh Fruit  
*(maximum of 50 guests)*

### AMERICAN FAVORITE \$9.95

Scrambled Eggs with *(please choose two)* Fresh Herbs, Green Chili Salsa,  
Cheddar Cheese or Bell Peppers. Served with  
Breakfast Potatoes and Bacon

### CLASSIC GRIDDLE \$8.95

Challah French toast with Warm Maple Syrup, Turkey,  
Sausage Links, Fresh Fruit Garnish  
*(maximum of 50 guests)*

### ACCELERATOR \$17.95

Grilled Petit Filet Mignon, Smoked Cheddar Scrambled Eggs  
and Breakfast Potatoes

### EGGS BENEDICT \$11.95

Traditional Poached Eggs with Smoked Canadian Bacon  
and Herb Hollandaise  
*(maximum of 50 guests)*

### CRUNCHY GRILLED FRENCH TOAST \$9.95

Whole Wheat Bread dipped in Low Cholesterol Eggs and Crushed Corn Flakes.  
Served with Fresh Berries, Bananas and Promise® Spread *(low cholesterol/low fat)*  
*(maximum of 50 guests)*

### STEAK AND EGGS \$15.95

With Wild Mushroom and Bacon Hash *(carb conscious)*

### SCRAMBLED EGG BEATERS \$10.25

With Fresh Chives, Steamed Broccoli  
and Broiled Tomato *(low cholesterol)*

# CONTINENTAL BUFFETS

*(Priced Per Person)*

## **CONTINENTAL COLLAGE \$9.95**

Selection of Chilled Juices • Assorted Danish, Croissants, Muffins and Bagels with Cream Cheese Butter and Preserves • Fresh Fruit • Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

## **EXECUTIVE CONTINENTAL \$10.95**

Selection of Chilled Juices • Rainbow of Fresh Fruit • Fruit Flavored Yogurts on Ice  
Assortment of Dry Cereals with Fresh Berries, Whole Bananas and 2% Milk  
Assorted Bagels, Muffins, Danish and Croissants • Cream Cheese, Butter and Preserves  
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

## **EUROPEAN CONTINENTAL \$14.95**

Selection of Chilled Juices • Seasonal Fruits and Berries • Individual Flavored Yogurts  
Housemade Almond Granola • European Smoked & Cured Meats and Cheeses  
Hard Rolls, Assorted Scones and Croissants • Preserves and Sweet Cream Butter  
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## **CONTINENTAL BREAKFAST ENHANCEMENTS**

*Enhance Your Continental Breakfast with One or More of the Following:*

**Smoked Salmon \$4.95**

*(sliced tomatoes, red onions and capers)*

**Assorted Cereals \$3.75**

*(whole and 2% milk)*

**Assorted Bagels & Cream Cheese \$3.25**

**Potato Skins filled with Scrambled Eggs \$4.25**

*(bacon bits and cheddar cheese)*

**Assorted Individual Yogurts \$2.50**

**Cottage Cheese \$2.25**

**Fresh Strawberries or Blueberries \$2.95**

**Breakfast Parfait \$3.95**

*(flavored yogurt, fresh fruit and granola)*

**Baked Apples \$3.25**

*(with cinnamon and cranberries)*

**Buttermilk Biscuits \$4.25**

*(with sausage and cheddar cheese)*

**Southwestern Breakfast Burritos \$4.95**

*(flour tortillas filled with farm fresh scrambled eggs, chorizo and jack cheese, fresh guacamole, salsa and sour cream)*

**Savory Croissants \$4.25**

*(eggs and cheese with bacon or ham)*

**Hard Boiled Eggs \$2.25**

**European Smoked & Cured Meats and Cheeses \$5.95**

*(freshly baked hard rolls)*

**Turkey Sausage Links \$2.95**

These items have been selected to meet the diverse dietary needs of our guests.  
We will be happy to answer any questions you may have.

# BREAKFAST BUFFETS

*(priced per person, minimum of 30 guests)*

## **GOOD MORNING \$14.95**

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries  
Flavored Yogurts • Assorted Dry Cereals with 2% and Skim Milk  
Farm Fresh Scrambled Eggs with Fine Herbs • Challah French Toast with Warm Maple Syrup  
Bacon and Link Sausage • Breakfast Potatoes  
Assorted Breakfast Pastries with Sweet Creamery Butter and Fancy Preserves  
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## **SUNRISE \$16.95**

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries • Flavored Yogurts  
Homemade Almond Granola • Assorted Dry Cereals with 2% and Skim Milk  
Malted Waffles with Fresh Berries and Warm Syrup  
Farm Fresh Scrambled Eggs with Fine Herbs • Cheese Blintzes with Fresh Berry Compote  
Bacon and Link Sausage • Yukon Gold Lyonnaise Potatoes  
Assorted Breakfast Bakeries, Bagels and Coffee Cake  
Cream Cheese, Sweet Creamery Butter and Fancy Preserves  
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## **FITNESS \$15.95**

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries • Flavored Yogurts  
Cholesterol Free Scrambled Egg Beaters with Garden Vegetables  
Carrot Bran Muffins • Turkey Sausage • Multi-Grain Pancakes with Lite Syrup  
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## **CHAMPION \$19.95**

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries  
Flavored Yogurts • Homemade Almond Granola • Dried Fruit Selection  
Assorted Dry Cereals with 2% and Skim Milk  
Smoked Seafood Presentation (*trout, mackerel and salmon*)  
Omelette Station\*  
*(prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roast ham,  
spinach, pepper jack cheese and fresh salsa [egg beaters available])*  
Challah French Toast with Warm Maple Syrup  
Bacon and Link Sausage • Breakfast Potatoes  
Assorted Breakfast Bakeries, Bagels and Coffee Cake  
Cream Cheese, Sweet Creamery Butter and Fancy Preserves  
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

*\*Attendant Required - \$55.00 each based on One Attendant Per 35 Guests*

*All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax*

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## **BREAKFAST BUFFET ENHANCEMENTS**

*Enhance Your Buffet with One or More of the Following:*

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### **OMELETTE STATION\* \$6.95**

Prepared to Order with a Choice of Sautéed Garden Fresh Vegetables,  
Crisp Bacon, Honey Roast Ham, Spinach,  
Pepper Jack Cheese and Fresh Salsa

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### **SMOKED FISH PRESENTATION \$10.25**

Smoked Norwegian Salmon, Mackerel and Trout, Assortment of Bagels

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### **BREAKFAST BURRITO BAR \$6.25**

Soft Flour Tortillas filled with Scrambled Eggs and Chorizo,  
Jack Cheese, Green Onions, Sweet Peppers,  
Black Beans, Fresh Cilantro, Salsa and Guacamole

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### **WAFFLE STATION\* \$6.25**

Fresh Berries, Warm Fruit Compote, Whipped Cream,  
Warm Maple Syrup and Sweet Butter

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### **SMOOTHIE STATION\* \$4.25**

Prepared to Order with  
Fresh Berries, Bananas and Yogurt

*\*Attendant required at \$55.00 ea., Based on One Attendant Per 35 Guests*

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# CHAMPAGNE BRUNCH

*Priced Per Person, Minimum of 50 Guests*

Chilled Orange Juice and Grapefruit Juices  
Cranberry and Apple Juices

Fresh Tropical Fruit  
Assorted Flavored Yogurts and Cereals  
Housemade Almond Granola, 2% and Fat Free Milk

Smoked Fish Presentation  
*Including Salmon, Mackerel and Trout*  
Sliced Tomatoes, Red Onions and Capers

Assorted Breakfast Bakeries, Bagels and Coffee Cake  
Cream Cheese, Sweet Creamery Butter and Fancy Preserves

Omelette Station\*  
*Prepared to Order with a Choice of Sautéed Garden Fresh Vegetables, Crisp Bacon,  
Honey Roast Ham, Spinach, Pepper Jack Cheese and Fresh Salsa*

Poached Eggs over Medallions of Beef Tenderloin, Sauce Bearnaise

Potato Pancakes with Sour Cream and Apple Sauce

Tender Field Greens  
*Selection of Dressings*

Fresh Mozzarella and Sliced Tomatoes  
*Fresh Basil Vinaigrette Dressing*

Seared Mahi Mahi  
*Grilled Pineapple and Ginger Salsa*

Grilled Breast of Chicken,  
*Portobello and Oyster Mushroom Sauce*

Sirloin of Beef, Carved to Order\*  
*Peppercorn and Cognac Demi Glace*

Chef's Selection of Fresh Vegetables  
Roasted Yukon Gold Potatoes

Artisan Bread Basket  
*Sweet Creamery Butter*

Chef's Viennese Dessert Presentation  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Bigelow Teas

Our Selection of Champagne poured throughout Brunch

\$29.95 per person

*\*Attendant required at \$55.00 ea., Based on One Attendant Per 35 Guests*

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