

*Banquets*

**Holiday Inn®**  
Cincinnati Airport

**DINNER SELECTIONS**

# DINNER

*All Entrée Selections include Soup or Salad, Selection of Seasonal Vegetables, Chef's Selection of Starch, Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection*

## SOUPS\*

Crème Asparagus • Garden Vegetable Soup with Cranberry Beans and Pesto Oil

Hearty Lentil Soup with Roast Fennel and Pinenuts • Steak and Potato

New England Style Clam Chowder accompanied by Garlic Croutons

Slow Roast Tomato with Basil Crème Fraiche and Pecorino Cheese

\*Our Chef's Housemade Soup of the Day may be selected for all groups under 50

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## SALADS

Petite Caesar Salad with Focaccia Croutons

Market Salad

*Baby Field Greens, Roma Tomato and Seasonal Cucumbers*

Steakhouse Salad

*Beefsteak Tomatoes, Crumbled Bacon and Bleu Cheese Dressing*

Spinach Salad

*Fresh Spinach Leaves with Tomatoes, Mandarin Orange Segments and Sweet Red Onion Vinaigrette*

Grilled Seasonal Vegetables

*Sliced Yellow Tomatoes, Saga Bleu Cheese, Balsamic Syrup (additional \$4.00)*

Marinated Hearts of Palm and Fresh Mango

*Citrus Vinaigrette (additional \$4.00)*

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## APPETIZERS

Five Spice & Sesame Crusted Rare Tuna Loin

*With Cucumber and Cashew Salad, Coconut Curry Sauce (additional \$9.50)*

Chilled Jumbo Shrimp Cocktail

*Citrus Cocktail Sauce, Fresh Lemon (additional \$9.95)*

Artisan Cheese and Fruit Plate

*Cranberry Pear Chutney (additional \$6.95)*

– OR –

Our Executive Chef will be happy to create an appetizer based upon your selection of Entrée

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

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## ENTRÉES

*(Priced Per Person)*

### **ROULADE OF CHICKEN BREAST \$22.95**

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes,  
served with Steamed Broccoli Rabe, Light Thyme Jus *(low fat)*

### **CRUSTED CHICKEN \$22.95**

Pecan, Mustard Crusted Chicken Breast, Leek Mashed Potatoes, Madeira Jus

### **GRILLED CHICKEN BREAST \$21.95**

Spicy Couscous, Fennel-Apple Marmalade, Glazed Carrots, Cumin Jus

### **ATLANTIC SALMON \$23.95**

Roasted with Wild Mushroom and Fingerling Potato Ragout,  
Green Beans, Vegetable Coulis

### **AHI TUNA \$25.95**

Black Sesame Crusted, Shiitake Mushrooms, Thai Basil Scented Basmati Rice,  
Lemon Thyme Pineapple Nage

– OR –

Grilled and served with Fresh Asparagus and Basmati Rice,  
Minted Melon Chutney *(low cholesterol)*

### **NEW YORK STRIP STEAK \$28.95**

Grilled to perfection, served with Yukon Gold Potato Gratin,  
Wilted Organic Spinach, Herb Roasted Wild Mushrooms

### **FILET OF BEEF \$30.95**

With Horseradish Mashed Potatoes, Wild Mushroom Ragout,  
Frizzled Onions and Cabernet Demi Reduction

### **ROAST PRIME RIB OF BEEF \$28.95**

Fingerling Potatoes, Root Vegetables, Natural Jus, Creamed Horseradish

### **PEPPERCORN FILET \$31.95**

Stuffed with Boursin Cheese and Prosciutto,  
Wild Mushroom and Bacon Hash *(carb conscious)*

### **ROASTED PORK TENDERLOIN \$22.95**

With Apples, Raisins and Walnuts in a Calvados Brandy Sauce,  
Duchess Sweet Potatoes and Root Vegetables

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## DUOS

*(Priced Per Person)*

*(Our Executive Chef will select and prepare the appropriate accompaniments to complement your entrée selections.)*

### SEARED TUNA FILLET

Grilled Pineapple Salsa

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### ROSEMARY SKEWERED GRILLED SHRIMP

Herb Garlic Butter

\$36.95

### ROASTED ATLANTIC SALMON

Key Lime Citrus Sauce

&

### PETITE FILET OF BEEF

Port Wine Demi Reduction

\$38.95

### STUFFED BREAST OF CHICKEN

With Spinach, Artichokes and Ricotta with a Red Pepper Sauce

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### HERB CRUSTED ROASTED SIRLOIN

Natural Jus

\$35.95

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## DESSERTS

Raspberry White Chocolate Cheesecake Brulee

Tiramisu

Viennese Table Selection (additional \$6.95)

New York Cheesecake with Fresh Strawberries • "Low Carb" Cheesecake Brulee

Chocolate Indulgence Cake

*With Raspberry Coulis and Chocolate Sauce*

Chocolate Dipped Strawberries

Bananas Foster Flambe (additional \$5.95)

*Over Vanilla Ice Cream*

# DINNER BUFFETS

*(Priced Per Person)*

*All Buffets include Coffee or Iced Tea*

*Let Our Culinary Team Create Edible Centerpieces for your function using the Crudite or Antipasto from Your Buffet (Additional \$1.00 per person)*

## **AMERICAN BUFFET\* \$26.95**

*(Minimum of 25 People)*

Redskin Potato Salad • Creamy Cole Slaw • Fresh Fruit Display • Crisp Vegetable Crudite  
Fresh Garden Salad with Choice of Dressing

*Select Two Entrées:*

Grilled Boneless Breast of Chicken • BBQ Ribs • Sliced Roast Pork Loin  
Carved Roast Beef, au jus • Pecan Crusted Atlantic Salmon

Fresh Green Beans • Garlic Chive Mashed • Rolls and Butter • Chef's Selection of Desserts

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## **PRIME RIB BUFFET\* \$32.95**

*(Minimum of 25 People)*

Fresh Fruit Display • Pasta Salad • Crisp Vegetable Crudite  
Fresh Garden Salad with Choice of Dressing  
Carved Prime Rib of Beef au Jus with Creamy Horseradish\*

*Select Second Entrée from the Following:*

Breast of Chicken Dijon • Roast Pork Loin • Chicken Cordon Bleu • Grilled North Atlantic Salmon  
Seasonal Julienne of Vegetables • Twice Baked Potatoes • Rolls and Butter  
New York Style Cheesecake with Fresh Strawberries • Chocolate Torte

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## **ITALIAN BUFFET \$28.95**

*(Minimum of 25 People)*

Grilled Antipasto Display • Tossed Garden Salad with Italian Vinaigrette  
Caesar Salad with Parmesan Croutons • Rotini Pasta Salad

*Select Two Entrées:*

Shrimp Scampi • Tortellini Primavera • Chicken Parmesan • Lasagna (Meat or Vegetable)  
Fresh Zucchini and Tomato Concasse • Red Bliss Potatoes • Italian Bread with Herb Olive Oil  
Pistachio Mousse • Tiramisu

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## **BEACH BAR-B-QUE \$32.95**

*(Minimum of 30 People)*

Grilled Vegetable Platters

Red and Yellow Tomato and Cucumber Salad with Bermuda Onions and Red Wine Vinegar and Oil  
Chilled Cavatappi Pasta and Fresh Pencil Asparagus, Dijon Vinaigrette

*Select Two Entrées:*

Shrimp and Scallop Kabobs • Barbecued Chicken  
Baby Back Ribs • Grilled Skirt Steak, Chimichurri Sauce  
Grilled Breast of Chicken, Chipotle Lime Glaze • Marinated Mahi-Mahi, Grilled Pineapple Salsa  
\*8 oz. New York Strip (additional \$6.00) • \*7 oz. Lobster Tail (one per person, additional \$10.00)

Twice Baked Potato • Corn on the Cob • Corn Bread with Sweet Creamery Butter  
Sliced Watermelon • Seasonal Fruit Cobbler

*\*Chef / Attendant required at \$55.00 ea., One Per 35 Guests*

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

# DINNER BUFFETS

*(Priced Per Person)*

*All Buffets include Coffee or Iced Tea*

## **SOUTHWESTERN \$30.95**

*(Minimum of 30 People)*

Anasazi Bean Soup with Mini Blue Corn Frizzles  
Tossed Wild Greens, Pine Nuts, Tequila Vinaigrette  
Cheese Tortellini and Adobo Chicken Salad • Bourbon Drenched Fruit Salad  
Roasted Corn and Black Bean Salad, Cilantro Oil

*Select Two Entrées:*

Lime and Garlic Marinated Strip Steaks, Wild Mushroom and Chili Onion Marmalade  
Pork Tenderloin, Honey Guajillo Glaze, Black-Eyed Pea Relish  
Toasted Cumin Rubbed Salmon, Cranberry-Chipotle Sauce

Zucchini, Yellow Squash & Mushrooms with Chayote Lime Butter  
Black Beans and Spicy Rice • Dinner Rolls and Sweet Creamery Butter  
Chocolate Truffle Cake • Cinnamon Tortilla, Caramel Sauce

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## **WESTERN COOKOUT \$36.95**

*(Minimum of 30 People)*

Smoked Chicken and Tomatillo Chili • Toppings of Sour Cream, Shredded Cheese & Scallions  
Crispy Garden Greens, Ranch Dressing • Glazed Yam and Pecan Salad  
Fennel, Artichoke and Asparagus Salad

*Select Two Entrées:*

Kansas City Strip Steaks, Peppery Mushroom Relish  
Jack Daniel's Barbecue Ribs • Mesquite Rubbed Roast Chicken

Housemade Creamy Garlic Mashed Potatoes • Baked Western Ranch Beans  
Baby Green Beans, Roasted Tomato Vinaigrette • Country Fried Onions  
Buttermilk Biscuits and Sourdough Rolls with Honey Butter  
Peach Pie • Chocolate Peanut Butter Torte

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## **STEAK AND POTATO \$36.95**

*(Minimum of 30 People)*

Homemade Potato Salad • Cole Slaw • Sliced Ripe Tomatoes and Red Onions Vinaigrette  
Mixed Garden Greens, Cucumbers, Yellow Pepper and Croutons with Bacon Ranch Dressing  
Corn Muffins and Sweet Butter • Baked Potato Bar  
Roasted Corn on the Cob with Parmesan Cheese  
Grilled Strip Steak • Grilled Chicken  
Apple Caramel Pie • Brownies