

Banquets

Holiday Inn®
Cincinnati Airport

LUNCHEON SELECTIONS

LUNCHEON

All Entrée Selections include Soup or Salad, Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection

SOUPS*

Steak and Potato Soup
Garden Vegetable Soup with Cranberry Beans and Pesto Oil
Hearty Lentil Soup with Roast Fennel and Pinenuts
New England Style Clam Chowder accompanied by Garlic Croutons
Slow Roast Tomato with Basil Crème Fraiche and Pecorino Cheese
Chef's Housemade Soup of the Day

*Our Chef's Housemade Soup of the Day may be selected for all groups under 30 guests.

SALADS

Petite Caesar Salad with Focaccia Croutons
Market Salad
Baby Field Greens, Roma Tomato and English Cucumbers

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

Steakhouse Salad
Beefsteak Tomatoes, Crumbled Bacon and Bleu Cheese Dressing

Grilled Seasonal Vegetables
With Sliced Yellow Tomatoes, Saga Bleu Cheese, Balsamic Syrup (additional \$3.00)

Marinated Hearts of Palm and Fresh Mango
Citrus Vinaigrette (additional \$3.00)

DESSERTS

(Selection of One)

Florida Key Lime Pie
Crème Brulee Cheesecake
Served with Fresh Berries

New York Cheesecake with Fresh Strawberries
Chocolate Indulgence Cake
With Raspberry Coulis and Chocolate Sauce

Fresh Strawberries with Chantilly Crème

LIGHT LUNCHEON SELECTIONS

(Priced Per Person)

All Selections include Chef's Soup, Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection

STEAK SALAD \$14.95

Flat Iron Steak grilled to perfection, Chopped Romaine, Roma Tomatoes, Asparagus Spears and Fresh Mozzarella Cheese, Peppercorn Dressing (*carb conscious*)

TURKEY WRAP \$12.95

Shaved Turkey, Crisp Garden Lettuce and Vine Ripe Tomato with No Fat Ranch Dressing in a Whole Wheat Tortilla, served with Fresh Fruit (*low fat*)

ASIAN CHICKEN \$12.95

Breast of Chicken, Julienne Red and Green Peppers, Snow Peas, Carrots, Napa Cabbage, Water Chestnuts, Asian Soba Noodles and Ginger Vinaigrette (*low cholesterol*)

CAESAR SALAD \$11.95

Crisp Romaine and Focaccia Croutons

With Grilled Chicken \$12.95 With Gulf Shrimp \$14.95 With Blackened Salmon Fillet \$14.95

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

COBB SALAD \$12.95

Grilled Chicken Breast and Fresh Garden Greens with Avocado, Crumbled Bacon and Maytag Bleu Cheese, Sherry Walnut Vinaigrette

CHICKEN SALAD WRAP \$12.25

Chicken Salad with Green Apple and Walnuts in a Whole Wheat Tortilla, Chilled Pasta Primavera

CLUB WRAP \$12.95

Shaved Turkey and Swiss, Bacon, Lettuce, Tomato and Wasabi Mayonnaise, served with Fresh Fruit Garnish and Kettle Chips

VEGETARIAN ANTIPASTO PLATE \$11.95

Balsamic Grilled Peppers and Portobello Mushroom, Roma Tomato, Fresh Mozzarella, Olives, Marinated Artichoke Hearts and Orzo Pasta Salad, Soft Focaccia Wedge

ENTRÉES

(Priced Per Person)

All Entrées include our Chef's Selection of Accompaniments

BREAST OF CHICKEN \$16.95

Accompanied by Brown Rice, Asparagus Tips and Snap Beans, Citrus Tarragon Sauce

GRILLED CHICKEN BREAST \$16.95

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

ROULADE OF CHICKEN BREAST \$16.95

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes, served with Steamed Broccoli Rabe, Light Thyme Jus

TOP SIRLOIN \$19.95 (USDA Prime)

With Yukon Garlic Mashed and Grilled Asparagus

GRILLED PETITE FILET MIGNON \$20.95

Caramelized Shallots and Cognac Demi Glace, Yukon Garlic Mash, Tobacco Onions

ROASTED LOIN OF PORK \$16.95

Sliced Loin of Pork over Smoked Gouda Mashed Potatoes, Sautéed Crimini Mushrooms and Wilted Baby Spinach

GRILLED FRESH ATLANTIC SALMON \$17.95

With French Green Beans, Basmati Rice, Red Pepper Coulis

GINGER GRILLED MAHI MAHI \$16.95

Over Asian Soba Noodles with Oriental Vegetables, Hoisin Sauce

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.

LUNCH ON THE RUN

(Priced Per Person)

*Available as Plated Sandwiches or Boxed Lunches including Condiments and Disposable Flatwear
All Lunches are served with Gourmet Chips, Fresh Pasta Salad, Whole or Diced Fruit
and Chef's Choice of Specialty Bakery Items*

ROAST BEEF SANDWICH \$14.95

Premium Roast Beef, Aged Gouda Cheese and Horseradish Sauce Wheat Grain Bread

SMOKED TURKEY \$14.95

With Lettuce and Tomato, wrapped in a Whole Wheat Tortilla with Champagne Mustard

DELI \$14.95

Imported Prosciutto, Hard Salami, Mozzarella Cheese, Roasted Peppers
and Pesto on Focaccia Bread

VEGETARIAN WRAP \$14.95

Flour Tortilla filled with Grilled Vegetables, Mozzarella Cheese and Sun-Dried Tomato Aioli,
Mini Bonbel Cheese and Crackers, Baked Potato Chips and a Power Bar

ROAST SIRLOIN \$14.95

Herb and Pepper Roasted Sirloin with Boursin Cheese and
Arugula Greens on a Potato Hoagie Roll

HAM AND SWISS \$14.95

Honey Cured Ham and Imported Swiss with Grain Mustard on Ciabatta Bread

WORKING LUNCHES

(Priced Per Person, Maximum of 40 Guests)

*All Sandwiches served with Individual Bags of Chips, Pretzels and a
Deli Selection of Garnishes and Condiments*

SOUP

Chef's Housemade Soup of the Day *(additional \$2.00)*

SALADS

Select Two:

Chilled Pasta Primavera • Fresh Vegetable Slaw • Dilled New Potato Salad
Grilled Thai Chicken Salad • Greek Farmer's Salad

SANDWICHES AND MORE...

Select Two:

Imported Prosciutto, Hard Salami, Mozzarella Cheese, Roasted Peppers and Pesto on Focaccia Bread
Albacore White Tuna Salad in Pita Pocket • Roasted Chicken Cobb Salad Hero
Herb and Pepper Roasted Sirloin with Boursin Cheese and Arugula Greens on a Potato Hoagie Roll
Grilled Vegetable Sandwich with Provolone Cheese and Sun-Dried Tomato Aioli on Ciabatta Bread
Chilled Southern Fried Chicken • Poached Shrimp Salad with Dilled Lemon Dressing in a Pita Pocket
Roasted Turkey with Caramelized Onions, Imported Swiss Cheese and Herb Dressing on Focaccia Bread

DESSERTS

Select Two:

Granny Smith Apple Galette • Chocolate Dipped Strawberries • Whole Fresh Fruit
Double Chocolate Fudge Brownies/Blondies • Chocolate Chip Cookies

Freshly Brewed Regular, Decaffeinated Coffee and Selection of Bigelow Teas

\$17.50

DELI LUNCH BUFFETS

(priced per person, minimum of 20 people)

All Buffets include Coffee or Iced Tea

ALL AMERICAN DELI \$17.95

Housemade Cole Slaw • Albacore Tuna Salad • New Fashion Potato Salad
Roast Beef, Turkey and Ham • Swiss, White and Yellow Cheddar Cheeses
Tomato, Bermuda Onion, Lettuce, Pickles, Olives and Peppers
Mayonnaise and Dijon Mustard • Sliced Breads and Rolls • Individual Bags of Potato Chips
Pastry Selection of the Day

WEST COAST DELI \$19.95

Asparagus Almond Salad with Citrus Vinaigrette • Yukon Gold Potato Salad
Crisp Julienne Vegetable Slaw • Sonoma Field Greens w/Roma Tomatoes, Asiago Croutons
Premium Roast Beef, Black Forest Ham, Smoked Peppered Turkey,
Roasted Portobellos, Smoked Salmon
Gouda, Provolone, Muenster, Smoked Cheddar and Imported Swiss Cheeses
Roma Tomatoes, Sprouts, Bibb Lettuce, Cherry Peppers
Selection of Artisan Breads, Baguettes, Rolls
Dijon and Grain Mustards, Sun-Dried Tomato Aioli, Chipotle Mayonnaise
Mini Pastries, Chocolate Dipped Strawberries

NEW YORK DELI BUFFET \$20.95

Pickled Herring in Sour Cream • Macaroni Salad • Sweet Cole Slaw
Sliced Pastrami, Corned Beef, Salami and Smoked Turkey
Egg and Tuna Salad • Sliced Cheddar, Swiss and Muenster Cheeses
Whole Dill Pickles, Sliced Tomatoes, Leaf Lettuce • Deli Mustard, Mayonnaise
Freshly Baked Rye and Pumpnickel Breads, Onion Rolls and Assorted Bagels
Individual Bags of Gourmet Potato Chips & Pretzels • Seasonal Fruit • Macaroons, NY Style Cheesecake

ITALIAN DELI \$19.95

White Bean and Roasted Vegetable Minestrone • Tomato Buffalo Mozzarella Salad
Antipasto Bar with Roasted Peppers, Olives, Sardines, Grilled Asparagus,
Portobellos, Pepperoncinis, Balsamic Vinaigrette
Sliced Beef Tenderloin, Cappicola, Prosciutto, Pesto Chicken, Genoa Salami, Pepperoni
Horseradish Cream, Red Pepper Aioli, Basil Mayonnaise, Grain Mustard
Provolone and Mozzarella Cheeses • Focaccia, Ciabatta and Rosemary Breads
Pasta Primavera • Tiramisu, Chocolate Almond Biscotti

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LUNCH BUFFETS

(priced per person, minimum of 30 people)

All Buffets include Coffee or Iced Tea

AMERICAN BUFFET \$18.95

Fresh Fruit Salad • Salad of Seasonal Greens with Assorted Dressings • Vegetable Crudite

Select Two:

Roast Pork Loin • Roasted Chicken Breast w/Grain Mustard Sauce

North Atlantic Salmon with Citrus Butter • Roast Top Sirloin of Beef Jardiniere • Seasonal Vegetables

Roasted Red Skin Potatoes • Rolls & Creamery Butter • Assorted Pastries and Tortes

BAKED POTATO AND SALAD BAR \$17.95

Garden Fresh Greens • Assorted Garnishes with Dressings

Freshly Baked Whole Grain and Wheat Rolls, Sweet Creamery Butter

Colossal Idaho Bakers served with a Selection of Toppings including:

Grilled Chicken, Grilled Skirt Steak, Spicy Vegetable and Bean Chili, Sautéed Broccoli and Cauliflower Florets, Grated Cheese, Green Onions, Sour Cream, Bacon and Sweet Creamery Butter

Apple Strudel with Vanilla Sauce • Seasonal Fresh Fruit

COUNTRY PICNIC FAIR \$19.95

Homemade Cole Slaw • Macaroni Salad • Fried Chicken Salad

Grilled Hot Dogs, Hamburgers and Chicken Breasts

or Grilled Mahi Mahi & BBQ Chicken and Ribs *(additional \$8.00 per person)*

Traditional Garnishes and Condiments • Corn on the Cob • Roasted Potato Wedges

Southwestern Baked Beans • Sliced Watermelon • Brownies, Cookies

SOUTHWESTERN \$19.95

Tortilla Soup with Cilantro Pesto • Tomatilla, Tomato, Mozzarella and Romaine Salad
Cumin, Sour Cream Cucumber Salad • Black Bean, Roasted Corn and Cilantro Salad

Nacho Chips with Roasted Tomato Salsa, Margarita Sour Cream and Guacamole

Marinated and Grilled Chicken and Beef • Sautéed Onions and Green Peppers

Warm Flour Tortillas • Cheddar and Monterey Jack Cheeses • Mexican Rice and Beans

Cinnamon Sugar Tortillas

LITTLE ITALY \$18.95

Minestrone • Caesar Salad with Garlic Croutons • Antipasto Tray

Vegetable Lasagna • Baked Basil Chicken Ziti • Classic Chicken Piccata

Breadsticks with Marinara • Grilled Vegetables • Tiramisu, Cannolis

SPA BUFFET \$21.95

Yellow Tomato Gazpacho • White Bean Hummus with Pita Chips

Poached Asparagus, Citrus Vinaigrette • Roasted Eggplant and Couscous Salad

Spinach, Avocado, Tangerine and Grapefruit Salad, Coriander Mint Vinaigrette

Oriental Chicken Salad, Baby Greens and Herbs, Thai Peanut Vinaigrette

Grilled Chicken Caesar, Hearts of Romaine, Low-Fat Caesar Dressing

Poached Salmon with Cucumber Yogurt Salad • Fresh Tropical Fruit and Berries, Honey Citrus Yogurt

Banana Nut Muffins • Raspberry and Lemon Sorbets