

Banquets

Holiday Inn®
Cincinnati Eastgate

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

Chef's Housemade Soup of the Day

SALADS

Petite Caesar Salad with Croutons

Market Salad

Baby Field Greens, Roma Tomato and Cucumbers

Iceberg Salad

Tomatoes, Crumbled Bacon and Bleu Cheese Dressing

Spinach Salad

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

ENTRÉES

(Priced Per Person)

All Entrées include our Chef's Selection of Accompaniments

BREAST OF CHICKEN \$17.95

Citrus Tarragon Sauce

GRILLED CHICKEN BREAST \$17.95

ROULADE OF CHICKEN BREAST \$18.95

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes

TOP SIRLOIN \$19.95 (USDA Prime)

ROASTED LOIN OF PORK \$16.95

GRILLED FRESH ATLANTIC SALMON \$15.95

Red Pepper Coulis

CHICKEN PENNE PRIMAVERA \$15.95

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.

DESSERTS

Florida Key Lime Pie

New York Cheesecake with Strawberries

Fresh Strawberries with Chantilly Crème

Carrot Cake

Triple Chocolate Indulgence Cake

With Raspberry Coulis and Chocolate Sauce

All Banquet Functions will be charged a 20% Service Charge and Applicable Sales Tax

LIGHT LUNCHEON SELECTIONS

(Priced Per Person)

*All Selections include Assorted Bread Basket and Sweet Creamery Butter
and Freshly Brewed Coffee, Decaffeinated Coffee
and Bigelow Tea Selection*

SANDWICHES

TURKEY WRAP \$15.95

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)*

VEGETARIAN ANTIPASTO PLATE \$15.95

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

SICILIAN \$15.95

Thinly Sliced Cured Italian Meats with Provolone Cheese, Shredded Lettuce, Tomato
and Italian Herb Dressing, served with Pasta Salad and Fresh Grapes

TUNA SALAD ON CROISSANT \$15.95

Chunk White Tuna Classically Prepared, served with Sliced Fresh Fruit
on a Golden Butter Croissant

SMOKED HAM & CHEESE \$14.95

Virginia Style Smoked Ham piled high on a Crisp Bakery Hard Roll,
served with Kettle Chips and Fresh Grapes

ROAST BEEF & SMOKED CHEDDAR \$16.95

Shaved Thin with Gourmet Smoked Cheddar Cheese, Horseradish Dressing, served on
a Crisp Bakery Hard Roll with Kettle Chips and Fresh Grapes

SALADS

CHILLED STEAK SALAD \$17.95

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

ASIAN CHICKEN \$15.95

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

GRILLED CHICKEN CAESAR SALAD \$15.95

Crisp Romaine and Croutons

COBB SALAD \$15.95

Grilled Chicken Breast and Fresh Garden Greens with Avocado, Tomato,
Crumbled Bacon and Bleu Cheese, Choice of Dressing

LUNCH ON THE RUN \$15.95

(Priced Per Person)

*All Box Lunches include Condiments and Disposable Flatwear,
Potato Chips, Homemade Chocolate Chip Cookie and Red Delicious Apple*

ROAST BEEF SANDWICH

Roast Beef, Smoked Cheddar

SMOKED TURKEY

With Lettuce and Tomato, wrapped in a Whole Wheat Tortilla

DELI

Sweet Ham, Hard Salami, Provolone Cheese, Pepperoni and
Italian Vinaigrette on Focaccia Bread

VEGETARIAN WRAP

Flour Tortilla filled with Grilled Vegetables, Mozzarella Cheese
and Sun-Dried Tomato Aioli

HAM AND SWISS

Honey Cured Ham and Imported Swiss 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:

Sweet Ham, Pepperoni, Hard Salami, Mozzarella Cheese, Pesto on Focaccia Bread
Albacore White Tuna Salad in Pita Pocket • Roasted Chicken Cobb Salad Hero
Roast Beef with Cheddar Cheese and on a Hoagie Roll
Grilled Vegetable Sandwich with Provolone Cheese and
Sun-Dried Tomato Aioli on Ciabatta Bread
Roasted Turkey with Caramelized Onions, Imported Swiss Cheese
and Herb Dressing on Focaccia Bread

DESSERTS

Select Two:

Apple Pie • Whole Fresh Fruit
Double Chocolate Fudge Brownies/Blondies • Chocolate Chip Cookies
Freshly Brewed Regular, Decaffeinated Coffee and Selection of Bigelow Teas

\$17.95

LUNCH BUFFETS

(Priced Per Person, Minimum of 25 Guests)

All Buffets include Coffee or Iced Tea

ALL-AMERICAN DELI \$17.95

Mixed Green Salad • Albacore Tuna Salad • New Fashion Potato Salad
Roast Beef, Turkey and Ham • Swiss and Cheddar Cheese
Tomato, Bermuda Onion, Lettuce, Pickles, Olives and Peppers
Mayonnaise and Dijon Mustard • Sliced Breads and Rolls
Individual Bags of Potato Chips

(Minimum 15 guests)

ITALIAN DELI \$19.95

White Bean and Roasted Vegetable Minestrone
Tomato Buffalo Mozzarella Salad
Antipasto Bar with Roasted Peppers, Olives, 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

AMERICAN BUFFET \$18.95

Fresh Fruit Salad • Vegetable Crudite
Salad of Seasonal Greens with Assorted Dressings
Select Two:
Roast Pork Loin • Roasted Chicken Breast with Grain Mustard Sauce
Pasta Primavera • Medallions of Turkey
North Atlantic Salmon with Citrus Butter • Roast London Broil • Seasonal Vegetables
Roasted Redskin Potatoes • Rolls & Creamery Butter

SOUP, BAKED POTATO AND SALAD BAR \$16.95

Chef's Soup of the Day • 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 Steak, Sautéed Broccoli and Cauliflower Florets,
Grated Cheese, Green Onions, Sour Cream, Bacon and Sweet Creamery Butter*
Seasonal Fresh Fruit

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LUNCH BUFFETS

(Priced Per Person, Minimum of 25 Guests)

All Buffets include Coffee or Iced Tea

SMOKEHOUSE \$19.95

Homemade Cole Slaw • Macaroni Salad • Deviled Eggs
Buttermilk Fried Chicken • BBQ Baby Back Ribs
Cornbread with Jalapeño & Cheddar • Traditional Garnishes & Condiments
Corn on the Cob • Southwestern Baked Beans

SOUTHWESTERN \$19.95

Tortilla Soup • Tomato, Mozzarella and Romaine Salad
Cumin, Sour Cream Cucumber Salad • Black Bean, Roasted Corn and Cilantro Salad
Nacho Chips with Roasted Tomato Salsa, 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

LITTLE ITALY \$19.95

Minestrone • Caesar Salad with Garlic Croutons • Antipasto Tray
Vegetable Lasagna • Baked Basil Italian Sausage Ziti • Classic Chicken Piccata
Breadsticks with Marinara • Grilled Vegetables
(Minimum 15 guests)

LUNCH BUFFET DESSERTS

One selection per group

Triple Chocolate Cake • New York Cheesecake • Key Lime Pie
Tiramisu • Homemade Cookies • Turtle Pecan Brownies
Carrot Cake • Apple Pie

Additional Choices \$2.95 Per Person