

Banquets

Holiday Inn®
Cincinnati Eastgate

RECEPTIONS

HOT HORS D'OEUVRES

All Prices are Per 50 Pieces

CHICKEN QUESADILLA CORNUCOPIA	\$105.00
ASSORTED MINI CHICAGO STYLE PIZZAS	\$105.00
SPICY BBQ MEATBALLS	\$105.00
ASSORTED PETITE QUICHE	\$105.00
MUSHROOM CAP STUFFED WITH SAUSAGE	\$105.00
SPANAKOPITA	\$105.00
WATERCHESTNUT WRAPPED WITH BACON	\$105.00
WILD MUSHROOM BEGGARS PURSE	\$120.00
MINI CRAB CAKES, RED PEPPER TARTAR SAUCE	\$130.00
COCONUT SHRIMP, PLUM SAUCE	\$130.00
RASPBERRY AND BRIE EN PHYLLO	\$105.00
VEGETABLE POTSTICKERS, HOISIN SAUCE	\$105.00
CHICKEN WINGS, TWO SAUCES	\$120.00
VEGETARIAN SPRING ROLL, HOT MUSTARD	\$ 85.00
BEEF AND CHICKEN BROCHETTES, TWO SAUCES	\$140.00

COLD HORS D'OEUVRES

All Prices are Per 50 Pieces

TOMATO, BASIL AND MOZZARELLA BRUSCHETTA	\$ 95.00
GOURMET FINGER SANDWICHES	\$100.00
DEVILED EGGS WITH BAY SHRIMP	\$ 95.00
CALIFORNIA ROLLS, WASABI AND PICKLED GINGER	\$145.00
ASSORTED CANAPES	\$ 95.00
PRETZELS, CHIPS AND DIP <i>(serves 25)</i>	\$ 35.00
SELECTION OF MIXED NUTS <i>(serves 25)</i>	\$ 55.00

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

RECEPTION PACKAGES

All Packages Priced Per Person

SPORTS BAR \$15.95

Warm Jumbo Pretzels, Ballpark Mustard • Fresh Popcorn & Shelled Peanuts
Boneless Buffalo Chicken Tenders • Celery and Carrot Sticks, Bleu Cheese Dipping Sauce
Jalapeño Poppers • Beef and Chicken Quesadillas • Yellow and Blue Corn Tortilla Chips
Garnishes of Chile con Queso, Pico de Gallo, Fresh Guacamole, Salsa and Cilantro Sour Cream

RED, WHITE AND BLUE \$14.95

Cheese Presentation – *Garnished with Fresh Fruit and Berries, served with Sliced Baguettes and Flatbread*
Fresh Garden Crudite – *Presentation of Seasonal Vegetables served with Savory Dips*
Spicy Buffalo Chicken Wings with Celery Sticks and Bleu Cheese Dip • BBQ Chicken Wings with Ranch Dip
Mini Corn Dogs, Brown Mustard • Mini Pepperoni Pizza Bites
Nachos Bar with Cheese, Beef, Jalapeños and Onions

Prices are based on a maximum of one hour of food service unless quantities are otherwise specified.

COLD DISPLAY STATIONS

All Stations Priced Per Person

SIDE OF SMOKED SCOTTISH SALMON market

Served with Caviar and Traditional Condiments

ANTIPASTO \$7.95

Prosciutto, Provolone, Salami, Pepperoni, Smoked
Mozzarella, Roasted Peppers, Black and Green Olives,
Artichoke Hearts and Asparagus, Warm Focaccia

CHILLED SHRIMP DISPLAYED IN ICE BOWLS market

With Horseradish Sauce, Cocktail
and Citrus Wedges

TROPICAL FRUIT DISPLAY \$5.95

With Chopped Nuts, Coconut,
Brown Sugar, Whipped Cream and
Dark Chocolate Fondue

IMPORTED AND DOMESTIC CHEESES \$6.95

Served with French Bread and Crackers,
Fresh Fruit Garnish

ICE CARVINGS Prices start at \$350

Our Executive Chef will be pleased to
create a replica of your Company "Logo" or a
specialty design in ice for your event.

CRUDITE SELECTION \$3.95

With an Assortment of Dips

THE CARVERY

SLOW ROASTED TURKEY* \$210.00

With Fresh Cranberry Orange Relish,
Silver Dollar Rolls
(Serves 25 People)

PRIME RIB OF BEEF* \$295.00

Rubbed, Roasted in Natural Juices,
Creamed Horseradish, Assorted Rolls
(Serves 35 People)

HONEY CURED HAM* \$210.00

Served with Honey Mustard Sauce
and Savory Biscuits
(Serves 50 People)

TOP ROUND OF BEEF* \$250.00

Baron of Beef, served with Silver Dollar Rolls,
Bordelaise Sauce
(Serves 40 People)

ASIAN SPICE-RUBBED PORK* \$225.00

With Cucumber Raita and Assorted Rolls
(Serves 25 People)

DESSERT RECEPTION

Priced Per Person

MINIATURE PASTRIES

To Include: Chocolate Eclairs,
Fruit Tartlettes,
Chocolate Dipped Strawberries,
Cinnamon Dusted Cream Puffs,
Mini Cannoli, Assorted Mousse Tarts
\$9.95 Per Person

FRUIT FONDUE

To Include: Whole Fresh Strawberries,
Cubed Melons, Cubed Pound Cake,
Cubed Sponge Cake, Honey, Powdered Sugar,
Shredded Toasted Coconut,
Whipped Cream, Cinnamon Sugar,
White and Dark Chocolate Fondues

\$11.95 Per Person

SPECIALTY STATIONS

Stations are one of our favorite styles of service. Stations can be used many ways, as an on-the-spot cooking demonstration, or to enhance a party theme as a dinner buffet or part of an extended cocktail party menu. Primarily, they allow you to offer a greater variety of menu items. Often we use them in conjunction with hors d'oeuvres being passed on trays, which creates a more casual atmosphere, while allowing your guests to eat at their own pace. Depending upon the number of guests you need to serve and the atmosphere you wish to create, you can choose as many or as few as you like.

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All Stations Priced Per Person

PASTA BAR* \$10.95

Pastas: Farfalle, Penne, Bowtie, Tortellini and Gnocchi Pastas *(Choice of 3)*

Sauces: Classic Marinara, Puttanesca, Aglio e Olio, Alfredo and Pesto Sauce *(choice of 3)*

Garlic Focaccia

Add: Grilled Chicken, Grilled Portobello Mushrooms, Italian Sausage, Sun-Dried Tomatoes, Primavera Vegetables, Roasted Red Peppers *(additional \$3.00 per person)*

WOK STATION

Szechwan Beef with Scallions, Mushrooms and Oyster Sauce \$9.95

Chicken or Beef Chow Mein \$8.95 • Vegetable Stir Fry with Tofu \$7.95

Spicy Shrimp & Cellophane Noodles, Black Bean Sauce \$10.95

THE SUNDAE BAR* \$9.95

Premium Vanilla Bean and Double Chocolate Ice Creams

Toppings: M&M's, Sprinkles, Chocolate Morsels, Gaufrettes, Snicker's, Peanut M&M's, Milky Way, Oreo's, Reese's Pieces, Maraschino Cherries, Peanuts, Whipped Cream, Caramel Topping, Chocolate Syrup

Waffle Cones • Sugar Cones

Add: Root Beer Floats, Banana Splits, Malted Milk Shakes, Brownie Sundaes *(additional \$3.00 per person)*

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All Stations Priced Per Person

FAJITA STATION* \$9.95

Grilled Chicken Strips • Grilled Steak • Grilled Shrimp
Grilled Peppers and Onions • Roasted Corn • Black Beans • Salsa • Flour Tortillas
Guacamole • Sour Cream • Monterey Jack Cheese • Cheddar Cheese • Jalapeños

QUESADILLA STATION \$9.95

Choose 3 of the Following Quesadillas

Steak Fajita Quesadillas • Chicken Fajita Quesadillas • Vegetarian Quesadillas
Shrimp and Spinach Quesadillas • Black Bean Pineapple Quesadillas
Crabmeat Quesadillas • Fire Roasted Tomato Salsa
Black Bean Dip • Guacamole • Spicy Cheese Dip • Sour Cream

SALSA STATION \$6.95

White Flour Corn Chips • Blue Corn Chips • Fire Roasted Tomato Salsa • Pineapple Salsa
Black Bean and Corn Salsa • Guacamole • Black Beans • Spanish Saffron Rice

RAW BAR (Carb Conscious) Market Price

Oysters • Clams • Peel and Eat Shrimp • Crab Claws • Steamed Mussels
Housemade Citrus Cocktail Sauce • Herbed Tartar Sauce • Mustard Sauce

**Bartender / Chef / Attendant required at \$75.00 each, One Per 50 Guests*

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