

Banquets

Holiday Inn®
Cincinnati Eastgate

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

Chef's Housemade Soup of the Day

SALADS

Petite Caesar Salad with Focaccia Croutons

Market Salad

Baby Field Greens, Roma Tomato and English 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

APPETIZERS

Chilled Jumbo Shrimp Cocktail

Citrus Cocktail Sauce, Fresh Lemon (additional market price)

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

ENTRÉES

(Priced Per Person)

ROULADE OF CHICKEN BREAST \$22.95

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes,

HERB CRUSTED CHICKEN \$22.95

GRILLED CHICKEN BREAST \$21.95

HAZELNUT CRUSTED GROUPER \$25.95

ATLANTIC SALMON \$23.95

NEW YORK STRIP STEAK \$27.95

Grilled to perfection

ROAST PRIME RIB OF BEEF \$27.95

Natural Jus, Creamed Horseradish

DUOS

(Priced Per Person)

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

ROASTED ATLANTIC SALMON

Key Lime Citrus Sauce

&

PETITE FILET OF BEEF

Port Wine Demi Reduction

\$36.95

STUFFED BREAST OF CHICKEN

With Spinach, Artichokes and Ricotta with a Red Pepper Sauce

&

HERB CRUSTED ROASTED SIRLOIN

Natural Jus

\$32.95

PLATED DESSERT SELECTION

Raspberry Swirl Cheese Cake

Tiramisu

Classic Vanilla Bean Crème Brulee

Assorted Mini Pastries (served family style)

New York Cheesecake with Fresh Strawberries

Triple Chocolate Indulgence Cake

With Raspberry Coulis and Chocolate Sauce

Carrot Cake

Triple Chocolate Mousse Torte

Raspberry White Chocolate Mousse in a Tulip Cup (additional \$3.00 per person)

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

AMERICAN BUFFET \$25.95

(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
Roast Beef Au Jus • Atlantic Salmon

Fresh Green Beans • Garlic Chive Mashed • Rolls and Butter

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 • Herb Roasted Potatoes • Rolls and Butter

ITALIAN BUFFET \$27.95

(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

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

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DINNER BUFFETS

(Priced Per Person)

All Buffets include Coffee or Iced Tea

SOUTHWESTERN \$27.95

(Minimum of 30 People)

White Bean Soup with Mini Corn Frizzles

Tossed Wild Greens

Tortellini Salad • Bourbon Drenched Fruit Salad

Roasted Corn and Black Bean Salad

Select Two Entrées:

Lime and Garlic Marinated Flank Steak, Wild Mushroom and Onions

Pork Tenderloin, Honey Glaze, Black-Eyed Pea Relish

Salmon, Cranberry-Chipotle Sauce

Zucchini, Yellow Squash & Mushrooms with Lime Butter

Black Beans and Spicy Rice • Dinner Rolls and Sweet Creamery Butter

WESTERN COOKOUT \$27.95

(Minimum of 30 People)

Hearty Chili • Toppings of Sour Cream, Shredded Cheese & Scallions

Crispy Garden Greens, Ranch Dressing • Cole Slaw • Macaroni Salad

Barbecue Ribs • Mesquite Rubbed Roast Chicken

Housemade Creamy Garlic Mashed Potatoes • Baked Beans • Green Beans

Buttermilk Biscuits and Cornbread with Honey Butter

DINNER 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)