

Banquets

Holiday Inn®
Dayton/Fairborn I-675

BREAKFAST SELECTIONS

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All Breakfast Selections begin with a Choice of Starters, Assorted Breakfast Bakeries, Creamery Butter and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection or Milk

STARTERS

(Please Select One of the Following)

Selection of Chilled Fruit Juice • Fruit Yogurt • Cinnamon Muesli and Dried Fruit
Housemade Granola with Berries • Seasonal Melon or Grapefruit
Fresh Berry and Yogurt Parfait • Assortment of Dry Cereals
Fresh Seasonal Fruits with Crème Fraiche & Macadamia Nuts
Oatmeal Brulee *(\$2.95 Additional)*
Norwegian Smoked Salmon and Bagels with Cream Cheese *(\$5.95 Additional)*

ENTRÉES

(Priced Per Person)

BON JOUR \$12.95

Cinnamon Raisin French Toast with Warm Maple Syrup and Fresh Fruit
(maximum of 50 guests)

AMERICAN FAVORITE \$13.95

Scrambled Eggs with *(please choose two)* Fresh Herbs, Green Chili Salsa,
Cheddar Cheese or Bell Peppers. Served with
Breakfast Potatoes and Maple Pepper Smoked Bacon

CLASSIC GRIDDLE \$13.25

Challah French toast with Warm Maple Syrup, Chicken,
Apple and Sage Sausage Links, Fresh Fruit Garnish
(maximum of 50 guests)

ACCELERATOR \$19.95

Grilled Petit Filet Mignon, Smoked Cheddar Scrambled Eggs
and Breakfast Potatoes

EGGS BENEDICT \$13.95

Traditional Poached Eggs with Smoked Canadian Bacon
and Herb Hollandaise
(maximum of 50 guests)

CRUNCHY GRILLED FRENCH TOAST \$12.95

Whole Wheat Bread dipped in Low Cholesterol Eggs and Crushed Corn Flakes.
Served with Fresh Berries, Bananas and Promise® Spread *(low cholesterol/low fat)*
(maximum of 50 guests)

STEAK AND EGGS \$18.95

With Wild Mushroom and Bacon Hash *(carb conscious)*

SCRAMBLED EGG BEATERS \$13.95

With Fresh Chives, Steamed Broccoli and Broiled Tomato *(low cholesterol)*

CONTINENTAL BUFFETS

(Priced Per Person)

CONTINENTAL COLLAGE \$9.95

Selection of Chilled Juices • Assorted Danish, Croissants and Muffins • Butter and Preserves,
Fresh Fruit • Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

EXECUTIVE CONTINENTAL \$12.25

Selection of Chilled Juices • Rainbow of Fresh Fruit • Fruit Flavored Yogurts on Ice
Assortment of Dry Cereals with Fresh Berries, Whole Bananas and 2% Milk
Assorted Bagels, Muffins, Danish and Croissants • Cream Cheese, Butter and Preserves
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

EUROPEAN CONTINENTAL \$14.95

Selection of Chilled Juices • Sliced Seasonal Fruits and Berries • Individual Flavored Yogurts
Housemade Almond Granola • European Smoked & Cured Meats and Cheeses
Hard Rolls, Assorted Scones and Croissants • Preserves and Sweet Cream Butter
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

CONTINENTAL BREAKFAST ENHANCEMENTS

Enhance Your Continental Breakfast with One or More of the Following:

Smoked Salmon \$5.95

(sliced tomatoes, red onions and capers)

Assorted Cereals \$3.95

(whole and 2% milk)

Assorted Bagels & Cream Cheese \$3.95

Potato Skins filled with Scrambled Eggs \$4.95
(bacon bits and cheddar cheese)

Assorted Individual Yogurts \$2.95

Cottage Cheese \$2.95

Fresh Strawberries or Blueberries \$3.95

Breakfast Parfait \$4.95

(flavored yogurt, fresh fruit and granola)

Baked Apples \$3.95

(with cinnamon and cranberries)

Buttermilk Biscuits \$4.95

(with sausage and cheddar cheese)

Southwestern Breakfast Burritos \$5.95

*(flour tortillas filled with farm fresh scrambled eggs,
chorizo and jack cheese, fresh guacamole, salsa and sour cream)*

Savory Croissants \$4.95

(eggs and cheese with bacon or ham)

Hard Boiled Eggs \$2.50

European Smoked & Cured Meats and Cheeses \$6.95
(freshly baked hard rolls)

Turkey Sausage Links \$3.95

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.

BREAKFAST BUFFETS

(priced per person, minimum of 30 guests)

GOOD MORNING \$15.70

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries
Flavored Yogurts • Assorted Dry Cereals with 2% and Skim Milk
Farm Fresh Scrambled Eggs with Fine Herbs • Challah French Toast with Warm Maple Syrup
Maple Pepper Smoked Bacon and Link Sausage • Breakfast Potatoes
Assorted Breakfast Pastries with Sweet Creamery Butter and Fancy Preserves
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

SUNRISE \$17.80

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries • Flavored Yogurts
Homemade Almond Granola • Assorted Dry Cereals with 2% and Skim Milk
Malted Waffles with Fresh Berries and Warm Syrup
Farm Fresh Scrambled Eggs with Fine Herbs • Cheese Blintzes with Fresh Berry Compote
Maple Pepper Smoked Bacon and Link Sausage • Yukon Gold Lyonnaise Potatoes
Assorted Breakfast Bakeries, Bagels and Coffee Cake
Cream Cheese, Sweet Creamery Butter and Fancy Preserves
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

FITNESS \$18.85

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries • Flavored Yogurts
Cholesterol Free Scrambled Egg Beaters with Garden Vegetables
Carrot Bran Muffins • Turkey Sausage • Multi-Grain Pancakes with Lite Syrup
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

CHAMPION \$23.00

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries
Flavored Yogurts • Homemade Almond Granola • Dried Fruit Selection
Assorted Dry Cereals with 2% and Skim Milk
Smoked Seafood Presentation (*trout, mackerel and salmon*)

Omelette Station*

(prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese and fresh salsa [egg beaters available])

Challah French Toast with Warm Maple Syrup
Maple Pepper Smoked Bacon and Link Sausage • Breakfast Potatoes
Assorted Breakfast Bakeries, Bagels and Coffee Cake
Cream Cheese, Sweet Creamery Butter and Fancy Preserves
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

**Attendant Required - \$85.00 each based on One Attendant Per 35 Guests*

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

BREAKFAST BUFFET ENHANCEMENTS

Enhance Your Buffet with One or More of the Following:

OMELETTE STATION* \$6.25

Prepared to Order with a Choice of Sautéed Garden Fresh Vegetables,
Crisp Bacon, Honey Roast Ham, Spinach,
Pepper Jack Cheese and Fresh Salsa

SMOKED FISH PRESENTATION \$8.25

Smoked Norwegian Salmon, Mackerel and Trout, Assortment of Bagels

BREAKFAST BURRITO BAR \$6.95

Soft Flour Tortillas filled with Scrambled Eggs and Chorizo,
Jack Cheese, Green Onions, Sweet Peppers,
Black Beans, Fresh Cilantro, Salsa and Guacamole

WAFFLE STATION* \$5.95

Fresh Berries, Warm Fruit Compote, Whipped Cream,
Warm Maple Syrup and Sweet Butter

SMOOTHIE STATION* \$4.95

Prepared to Order with
Fresh Berries, Bananas and Yogurt

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CHAMPAGNE BRUNCH

Priced Per Person, Minimum of 50 Guests

Chilled Orange Juice and Grapefruit Juices
Cranberry and Apple Juices

Fresh Sliced Tropical Fruit
Assorted Flavored Yogurts and Cereals
Housemade Almond Granola, 2% and Fat Free Milk

Smoked Fish Presentation
Including Salmon, Mackerel and Trout
Sliced Tomatoes, Red Onions and Capers

Assorted Breakfast Bakeries, Bagels and Coffee Cake
Cream Cheese, Sweet Creamery Butter and Fancy Preserves

Omelette Station*
*Prepared to Order with a Choice of Sautéed Garden Fresh Vegetables, Crisp Bacon,
Honey Roast Ham, Spinach, Pepper Jack Cheese and Fresh Salsa*

Poached Eggs over Medallions of Beef Tenderloin, Sauce Bearnaise

Potato Pancakes with Sour Cream and Apple Sauce

Tender Field Greens
Selection of Dressings

Fresh Mozzarella and Sliced Tomatoes
Fresh Basil Vinaigrette Dressing

Seared Mahi Mahi
Grilled Pineapple and Ginger Salsa

Grilled Breast of Chicken,
Portobello and Oyster Mushroom Sauce

Sirloin of Beef, Carved to Order*
Peppercorn and Cognac Demi Glace

Chef's Selection of Fresh Vegetables
Roasted Yukon Gold Potatoes

Artisan Bread Basket
Sweet Creamery Butter

Chef's Viennese Dessert Presentation
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Bigelow Teas

Our Selection of Champagne poured throughout Brunch

\$28.95 per person

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