

*Banquets*

**Holiday Inn®**  
*Dayton/Fairborn I-675*

**RECEPTIONS & HOSPITALITY**

## HOT HORS D'OEUVRES

All Prices are Per 50 Pieces

SPINACH, FETA AND PINENUT STUFFED MUSHROOMS.....	\$115.00
MINI CRAB CAKES, RED PEPPER TARTAR SAUCE .....	\$135.00
PORCINI RUBBED SIRLOIN MEDALLIONS, SUN-DRIED TOMATO AIOLI.....	\$130.00
SCALLOP WRAPPED WITH SMOKED SALMON ( <i>carb conscious</i> ) .....	\$135.00
ROASTED VEGETABLE SKEWERS ( <i>low cholesterol</i> ).....	\$ 95.00
ASPARAGUS SPEARS WRAPPED WITH ROAST TURKEY ( <i>low fat</i> ).....	\$110.00
COCONUT SHRIMP, PLUM SAUCE.....	\$140.00
RASPBERRY AND BRIE EN PHYLLO .....	\$120.00
VEGETABLE POTSTICKERS, HOISIN SAUCE .....	\$110.00
VOODOO CHICKEN WINGS, TWO SAUCES .....	\$ 95.00
BEEF TENDERLOIN EN CROUTE, MUSHROOM DUXELLE.....	\$125.00
VEGETARIAN SPRING ROLL, HOT MUSTARD.....	\$105.00
BEEF OR CHICKEN BROCHETTES, TWO SAUCES .....	\$125.00

## COLD HORS D'OEUVRES

All Prices are Per 50 Pieces

TOMATO, BASIL AND MOZZARELLA BRUSCHETTA .....	\$ 90.00
ASPARAGUS WRAPPED WITH PROSCIUTTO .....	\$120.00
GOURMET FINGER SANDWICHES .....	\$ 95.00
DEVILED EGGS WITH BAY SHRIMP .....	\$ 90.00
CALIFORNIA ROLLS, WASABI AND PICKLED GINGER.....	\$135.00
ASSORTED CANAPES .....	\$125.00
DUNGENESS CRAB WITH CAVIAR CRÈME FRAICHE, CUCUMBER CUP.....	\$135.00
CURRIED CHICKEN SALAD AND COCONUT ON RAISIN TOAST .....	\$100.00
PRETZELS, CHIPS AND DIP ( <i>serves 25</i> ) .....	\$ 55.00
SELECTION OF MIXED NUTS ( <i>serves 25</i> ).....	\$ 75.00

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

# RECEPTION PACKAGES

## ASIAN DELIGHTS \$26.00

Assorted Maki and Nigiri Style Sushi with Pickled Ginger and Wasabi  
*(Based upon Three Pieces Per Guest)*

Chicken / Beef Satay with Two Dipping Sauces • Steamed Dim Sum Presentation with Selection of Sauces  
Curry and Ginger Chicken Spring Rolls with Sweet Chili Sauce  
Sesame Seared Tuna on a Crispy Wonton with Korean BBQ Sauce and Cucumber Onion Salad  
Chilled and Hot Sake Station\* *(\$5.95 each)* • Japanese Beer Selection\* *(\$5.25 each)*

## SPORTS BAR \$21.00

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  
Micro Brew Favorites\* *(\$4.75 each)*

## RED, WHITE AND BLUE \$20.00

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 • Nacho Bar with Cheese, Beef, Jalapeños and Onions  
Budweiser and Miller Lite\* *(\$4.00 each)*

*\*Bartender / Chef / Attendant required at \$85.00 ea., One Per 50 Guests  
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

**CRUDITE SELECTION** \$3.95  
With an Assortment of Dips

**ANTIPASTO** \$5.95  
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** \$4.95  
With Chopped Nuts, Coconut, Brown Sugar,  
Whipped Cream and Dark Chocolate Fondue

**IMPORTED AND DOMESTIC CHEESES** \$5.95  
Served with French Bread and Crackers, Fresh Fruit Garnish

**MIXED GREENS** \$3.95  
Toasted Pecans, Raspberries, Goat and Boursin  
Cheeses, Tomato, Croutons and Sunflower Seeds,  
Port Wine Vinaigrette or Garlic Ranch

**COLD POACHED SALMON** market  
Cream Cheese, Capers, Cucumbers,  
Bagel Chips and Crostinis

**ICE CARVINGS** Prices start at \$295  
Our Executive Chef will be pleased to create a replica of  
your Company "Logo" or a specialty design in ice for your event.

# THE CARVERY

## **SLOW ROASTED TURKEY\* \$195.00**

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

## **HONEY CURED HAM\* \$275.00**

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

## **ROASTED PEPPERED**

### **BEEF TENDERLOIN\* \$325.00**

Served with Champagne and Pink Peppercorn  
Bearnaise, Kimmelwick Rolls  
(Serves 20 People)

## **LEAN CORNED BEEF OR PEPPERED PASTRAMI\* \$200.00**

Deli Mustard and Silver Dollar Rolls

## **PRIME RIB OF BEEF\* \$300.00**

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

## **TOP ROUND OF BEEF\* \$275.00**

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

## **ASIAN SPICE-RUBBED PORK\* \$250.00**

With Cucumber Raita and Assorted Rolls  
(Serves 25 People)

# DESSERT RECEPTION

*Priced Per Person, Minimum of 100 Guests*

## **VARIETIES OF TORTES, TARTS AND PASTRIES**

*To Include:* Black Forest Cake, Kahlua Opera Torte,  
Raspberry Sacher Torte, Lemon Tart, Chocolate  
Banana Cake, Chocolate Mousse Cake, Carrot Cake,  
Vanilla Bean Crème Brulee, Assorted Biscottis

\$10.95

## **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

\$9.95

## **MINIATURE PASTRIES**

*To Include:* Mocha Pyramids, Three Sisters, Chocolate Eclairs, Profiterole,  
Assorted Chocolate Truffles, Fruit Tartlettes, Lemon Tarts, Chocolate Dipped Strawberries

\$8.25

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## **OPTIONS**

### **CHEESECAKE STATION \$4.95**

Rich, Creamy New York Cheesecake offered with: Cherry, Blueberry and Crushed Pineapple Toppings,  
Whipped Cream and Chocolate Sauce

### **DELUXE IMPORTED CHEESE STATION \$5.95**

Specialty Imported Cheeses consisting of Gorgonzola, Taleggio, Walnut Wrapped Pecorino,  
Mimolette, French Brie, Caciotta Al Tartuffo, accompanied by Dried and Fresh Fruit,  
Nuts, Breads, Crackers, Chutney, Honey and Balsamic Reduction

### **BANANAS FOSTER AND CHERRIES JUBILEE\* \$7.95**

Each Prepared to Order and served over Vanilla Bean Ice Cream

*\*Bartender / Chef / Attendant required at \$85.00 ea., One Per 50 Guests*

# 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. A maximum of 75 guests per station is required to ensure optimal service.

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

*All Stations Priced Per Person*

## **PASTA BAR\* \$9.25**

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**

*Authentic Chinese Wok Cookery, served from Chinese "To Go" Containers with Chop Sticks and Fortune Cookies*

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

Chicken or Beef Chow Mein \$10.95 • Vegetable Stir Fry with Tofu \$8.95

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

## **SALAD STATION (Low Fat) \$5.95**

Romaine Leaves • Mixed Field Greens • Baby Spinach Leaves

Shredded Parmesan • Low-Fat Mozzarella • Anchovies • Herb Croutons

Lo-Fat Caesar Dressing • No Fat French • No Fat Ranch • Lo-Fat Italian • Roast Turkey

European Cucumbers • Bermuda Onions • Roma Tomatoes • Pepperoncini • Roasted Red Peppers  
Raspberries • Black Olives • Pumpkin Seeds • Julienned Carrots • Shredded Red Cabbage • Green Peppers

## **FRESH FRUIT FONDUE STATION (Low Cholesterol) \$5.95**

Skewers of Fruit including: Strawberry, Kiwi, Oranges, Melons,  
Pineapple, Carambola, Assortment of Berries

Pots of Dark Chocolate • Cinnamon Sugar

## **SUSHI BAR\* \$11.95**

*(Based on 4 Pieces Per Guest)*

Assorted Maki and Nigiri Style Sushi • Pickled Ginger and Wasabi

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# SPECIALTY STATIONS

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*All Stations Priced Per Person*

## **ASIAN GRILL STATION\* \$10.95**

*Satays:* Grilled Chicken, Sriracha Shrimp, Green Curry Beef, Garlic Marinated Portobello, Pesto Rubbed Japanese Eggplant

Accompanied by Kim Chee, Pork Dumplings, Peanut Sauce, Sweet Chili Dipping Sauce

## **MEDITERRANEAN MEZZE \$7.95**

Grilled Vegetable Napoleons • Dolmades • Hummus • Olive Tapenade • Romesco Feta Cheese and Kalamata Olives • Peasant Flatbreads and Sesame Crackers

## **QUESADILLA STATION \$8.95**

*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

## **LETTUCE WRAP STATION \$8.95**

Marinated Flank in Asian BBQ Sauce • Grilled Ginger Chicken • Bibb Lettuce • Black Bean Paste  
Chili Paste • Cilantro Leaves • Julienne Cucumber • Carrot Julienne • Scallion (*bias slice*)  
Crushed Peanuts • Rice Noodles (*blanched*) • Chile Oil • Asian BBQ Sauce

## **RAW BAR (*Carb Conscious*) \$18.95**

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

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