

Holiday Inn Jacksonville Airport 2008 Catering Menus

*For Additional Information Contact the Catering Department
14670 Duval Road ▪ Jacksonville, Florida 32218 ▪ (904) 741-4404 Extension 2088
www.hijacksonville.com*

A LA CARTE SELECTIONS

BEVERAGES

Coffee, Decaffeinated Coffee, Brewed T ea	\$30.00 per gallon
Hot T ea	\$2.00 per tea bag
Hot Chocolate	\$1.75 per packet
Individual Orange, Grapefruit, V-8 and Cranberry Juices	\$2.50 per bottle
Orange, Grapefruit, V-8 and Cranberry Juices	\$11.00 per carafe
Milk	\$12.00 per carafe
Soft Drinks	\$2.00 each
Sparkling Water	\$3.00 each
Bottled Water	\$2.00 each
Old Fashioned Lemonade	\$28.00 per gallon
Fruit Punch	\$28.00 per gallon
Freshly Blended Frozen Fruit Beverages	\$5.50 per person

***One Gallon serves 20 cups

***One carafe serves 5 juice glasses

BREAK ITEMS

E uropean Danish and Muffins	\$24.00 per dozen
Croissants (Plain & Fruit-Filled)	\$28.00 per dozen
Assorted Bagels & Cream Cheese	\$28.00 per dozen
Assorted Biscotti	\$24.00 per dozen
Krispy Kreme Donuts	\$24.00 per dozen
Apple Cinnamon and Banana Breakfast Mini Loaves	\$24.00 per dozen
Seasonal Whole Fresh Fruit	\$24.00 per dozen
Individual Yogurt	\$24.00 per dozen
Granola Bars and Power Bars	\$18.00 per dozen
Assorted Freshly Baked Cookies	\$24.00 per dozen
Homemade Brownies	\$24.00 per dozen
Chocolate Dipped Pretzel S ticks	\$24.00 per dozen
Jumbo Pretzels with Spicy Mustard	\$30.00 per dozen
Assortment of Candy Bars	\$24.00 per dozen
Ice Cream Bars	\$36.00 per dozen

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BREAKFAST SELECTIONS

Standard Continental Breakfast	\$8.95 per person
Includes a selection of chilled juices, seasonal fresh fruit, assortment of pastries & muffins, homemade coffee cakes, butter & preserves, freshly brewed 100% Colombian coffee and assorted tea selections	
Executive Continental Breakfast	\$9.95 per person
Includes a selection of chilled juices, seasonal fresh fruit, assortment of bagels served with cream cheese, assortment of pastries & muffins, butter & preserves, freshly brewed 100% Colombian coffee and assorted tea selections	
Traditional Breakfast Buffet	\$14.95 per person
Includes a selection of chilled juices, seasonal fresh fruit, assortment of pastries & muffins, homemade coffee cakes, butter & preserves, fluffy scrambled eggs, hickory smoked bacon, maple sausage links, home-style potatoes, freshly brewed 100% Colombian coffee and assorted tea selections	

BREAKFAST ENHANCEMENTS

Assorted breakfast cereals, with whole and skim milk	\$3.95 per person
Country biscuits, southern style sausage gravy	\$4.95 per person
Mini ham & Swiss cheese croissants	\$4.95 per person
Nova Scotia lox, Bagels & cream cheese	\$8.95 per person

CHEF STATIONS

Chef attendant fee of \$75.00 per station is required. Stations cannot be sold individually.

Omelet Station	\$6.95 per person
Made to order omelets featuring ham, bacon, cheddar cheese, mushrooms, green peppers and onions	
Waffle Station	\$5.95 per person
Belgian waffles with toasted almonds, cinnamon apples, seasonal berries, butter & hot maple syrup	
Egg Benedict Station	\$3.95 per person
Includes poached egg and Canadian bacon on an toasted English muffin, topped with Hollandaise	

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BREAKFAST SELECTIONS

PLATED BREAKFASTS

Traditional Breakfast \$12.95 per person
Fluffy scrambled eggs, smokehouse bacon or maple sausage links, home-style potatoes, butter and preserves, chilled Florida orange juice, freshly brewed 100% Colombian coffee and assorted tea selections

Western Breakfast \$14.95 per person
Western scrambled eggs with green pepper & onions, topped with cheddar cheese, smokehouse bacon or maple sausage links, home-style potatoes, butter and preserves, chilled Florida orange juice, freshly brewed 100% Colombian coffee and assorted tea selections

Executive Breakfast \$16.95 per person
Eggs Benedict with Canadian bacon on toasted English muffin with hollandaise sauce, , home-style potatoes, butter and preserves, chilled Florida orange juice, freshly brewed 100% Colombian coffee and assorted tea selections

BRUNCH BUFFET

\$25.00 per person (minimum of 50 required)

Seasonal Fresh Fruit, Assortment of Pastries & Muffins, Butter & Preserves, Imported & Domestic Cheese Presentation with Crackers & French Bread

Fluffy Scrambled Eggs, Hickory Smoked Bacon, Maple Sausage Links, Home-Style Potatoes and Southern Grits with Cheddar Cheese

Mixed Field Greens Served With an Assortment of Toppings & Dressings, Cucumber & Dill Salad, Mozzarella & Tomato Salad

Sliced Round of Beef with Au Jus, Grilled Chicken Breast, Fresh Seasonal Vegetables, Chef's Selection of Pasta or Rice

Chef's Selection of Assorted Desserts

Assortment of Chilled Juices, Freshly Brewed 100% Colombian Coffee & Assorted Tea Selections

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LUNCH SELECTIONS

BOX LUNCHESES

Traditional Boxed Lunch \$16.95 per person
Selection of roast beef, turkey or ham on rye, gourmet potato chips, fresh pasta salad, seasonal whole fruit, freshly baked cookie and bottled water

Premium Boxed Lunch \$17.95 per person
Selection of chicken Caesar wrap or a grilled vegetable wrap, gourmet potato chips, fresh pasta salad, seasonal whole fruit, chocolate fudge brownie and bottled water

LUNCH BUFFETS

Soup & Salad Buffet \$15.95 per person
Choice of two soups (vegetable beef soup, chicken noodle soup, broccoli & cheddar cheese soup, potato soup), mixed field greens served with an assortment of toppings & dressings, seasonal fresh fruit salad, marinated bow tie pasta salad, cucumber & dill salad, assorted rolls & butter, freshly brewed 100% Colombian coffee and iced tea

Deli Buffet \$16.95 per person
Soup of the day, assortment of smoked turkey breast, roast beef and honey baked ham, selection of sliced cheeses, sliced tomatoes, lettuce, red onions, variety of bread and rolls, appropriate condiments, potato salad, coleslaw, gourmet chips, freshly brewed 100% Colombian coffee and iced tea

Pizza-Pizza Buffet \$17.95 per person
Minestrone soup, fresh romaine lettuce, parmesan cheese, croutons, Caesar dressing, garlic bread sticks with marinara sauce, choice of two pizzas (Italian sausage with green peppers & mushrooms, three cheese, traditional pepperoni & cheese, grilled garden vegetable), cinnamon apples, freshly brewed 100% Colombian coffee and iced tea

Savannah Lunch Buffet \$19.95 per person
She crab soup, spinach salad with candied pecans and bacon balsamic vinaigrette, assorted rolls & butter, grilled lemon-herb chicken breast, penne pasta with fresh shrimp in a creamy dijon alfredo sauce, chef's selection of potato or rice, fresh seasonal vegetables, traditional cheesecake and carrot cake, freshly brewed 100% Colombian coffee and iced tea

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PLATED LUNCH SELECTIONS

All selections include mixed field greens served with house dressing, assorted rolls & butter, choice of one dessert, 100% Colombian coffee and iced tea (minimum of 20 guests)

POULTRY

Pan-roasted chicken breast stuffed with Asiago cheese & herbs, amaretto sauce	\$19.95 per person
Grilled breast of chicken, marinated in lemon herb sauce	\$19.95 per person

SEAFOOD

Pan-seared whitefish with potato herb crust	\$20.95 per person
Grilled Caribbean rub Mahi-Mahi, fruit salsa	\$20.95 per person

BEEF&PORK

Apple-jack grilled pork chop, sweet potato puree, apple onion stew	\$19.95 per person
Dry rubbed Caribbean pork medallions, mango chutney	\$19.95 per person
Seared beef tenderloin, rosemary essence	\$21.95 per person

VEGETARIAN

Grilled portabella & polenta on mushroom & potato hash	\$19.95 per person
Roasted vegetable risotto, braised purple endive	\$19.95 per person

DESSERTS

- Bourbon Pecan Pie ~ Pecan halves in a intoxicating filling laced with Bourbon topped with whipped crème
- Carrot Cake ~ Layers of incredibly moist carrot cake with raisins & walnuts finished with cream cheese icing
- Chocolate Toffee Mousse ~ Golden toffee crunches float among clouds of creamy kahlua chocolate mousse
- Key Lime Pie ~ Authentic Florida Key Lime, Tartly Refreshing in a crispy Granola'd Crust
- Cheesecake ~ A rich velvety cheesecake with your choice of chocolate or Strawberry sauce

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DINNER SELECTIONS

DINNER BUFFETS

(minimum of 50 guests)

Ultimate Sports Night

\$32.95 per person

Warm pretzels with mustard, nachos with cheese sauce, celery sticks, mozzarella cheese sticks with marinara sauce, buffalo chicken wings, blue cheese dip, beer-steamed hot dogs, chili & cheese, grilled hamburgers, barbecue baby back ribs, french fries, double fudge brownies, key lime pie and double dipped chocolate pretzels, freshly brewed 100% Colombian coffee and iced tea

Taste of Savannah

\$36.95 per person

Bibb lettuce, asparagus, strawberries, roasted walnuts, savannah riesling vinaigrette, chicken apple salad, grapes & tarragon, assorted rolls & butter, roast beef au jus, native whitefish, grilled chicken breast, dried savannah potatoes, seasonal garlic roasted vegetables, peach cobbler, cherry pie, traditional cheese cake, freshly brewed 100% Colombian coffee and iced tea

An Evening in Italy

\$34.95 per person

Beautiful display of antipasto, dried salamis, selected italian cheeses, fresh focaccia (italian flat bread), dipping olive oil, assorted crostinis, marinated asparagus with roasted walnuts buffalo mozzarella with fresh tomatoes, basil leaves, extra virgin olive oil, baked mahi mahi, grilled eggplant parmesan, breast of chicken piccata, cheese tortellini with shrimp in roasted tomato or alfredo sauce, cannolis - tiramisu, freshly brewed 100% Colombian coffee and iced tea

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DINNER SELECTIONS

BUILD YOUR OWN DINNER BUFFET

Buffet dinners include a fresh garden salad served with house dressing, rolls and butter, your choice of one starch, two vegetables, two desserts, freshly brewed 100% Columbian coffee and iced tea

Entrée Selections

Roast Beef in Au Jus	Chicken Marsala
Roasted Pork Loin	Spinach Stuffed Chicken Breast
Pecan Crusted Fresh Fish	Smoked Turkey Breast
Seafood Newburg	Grilled Salmon

Vegetable Selections

Green Bean Almandine	Broccoli Spears
Glazed Baby Carrots	Green Peas with Mushrooms
Key West Vegetable Blend	Sautéed Zucchini & Squash
Corn with Diced Red Peppers	Creamed Spinach

Starch Selections

Garlic Mashed Potatoes	Double Stuffed Potatoes
Parsley New Potatoes	Scalloped Potatoes
Rice Pilaf	Wild Rice
Baked Sweet Potato	Baked Potato
Tri-Color Bow Tie Pasta	Cornbread Stuffing

Dessert Selections

Double Chocolate Cake	German Chocolate Cake
Key Lime Pie	Bourbon Pecan Pie
Apple Crumb Pie	Traditional Cheesecake

One (1) Entrée Buffet is \$28++ per person

Two (2) Entrée Buffet is \$32++ per person

(minimum of 50 guests)

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PLATED DINNER SELECTIONS

All selections include one choice of soup or salad, assorted rolls & butter, choice of one dessert,
100% Columbian coffee and iced tea (minimum of 20 guests)

SOUPS & SALADS

Savannah wild mushroom soup
Roasted tomato basil bisque with croutons
California Salad, mixed greens & tomato, choice of dressing
Spinach Salad–radicchio, shaft bleu cheese, candied pecans with bacon balsamic vinaigrette
Savannah Salad – with crumbled blue cheese, red onions, roma tomato, smoked bacon, creamy vinaigrette
Vine ripe tomato and mozzarella salad

POULTRY & SEAFOOD

8 oz Chicken marsala over angel hair pasta sautéed with shallots & porcini mushrooms \$22.95 per person
8 oz Pan-seared whitefish fillet, sweet corn, asparagus, tomatoes, lemon garlic reduction \$24.95 per person

BEEF & PORK

6 oz Apple wood smoked pork chops with ginger-pear chutney \$26.95 per person
16 oz bone-in cowboy steak with roasted potatoes & chili butter \$32.95 per person
Filet mignon- 8 oz. , center cut, topped with lump crabmeat and béarnaise sauce \$34.95 per person

VEGETARIAN

grilled portabello mushrooms, polenta & wilted spinach \$23.95 per person

COMBINATION ENTREE

Grilled tenderloin & chicken sautéed with shallots and wild mushrooms \$34.95 per person

DESSERTS

Bourbon Pecan Pie ~ Pecan halves in a intoxicating filling laced with Bourbon topped with whipped crème
Carrot Cake ~ Layers of incredibly moist carrot cake with raisins & walnuts finished with cream cheese icing
Chocolate Toffee Mousse ~ Golden toffee crunches float among clouds of creamy kahlua chocolate mousse
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HORS D'OEUVRES
(stations based on 1 ½ pieces per person)

TRADITIONAL SELECTION

Imported & domestic cheeses, assorted crackers & breads, array of seasonal vegetables and dips, seasonal fresh fruit & berries, raspberry yogurt dip \$8.95 per person

THE "LITTLE ITALY"

Genoa salami, capicola, prosciutto, marinated portabello mushrooms & olives, provolone & mozzarella cheese, bow-tie pasta salad & assorted breads \$10.95 per person

SEAFOOD SELECTION

Jumbo shrimp, oysters on the half shell, clams, cocktail sauce, lemons and tobasco \$12.95 per person

SMOKED FISH DISPLAY

House smoked salmon, scallops, ahi tuna and whitefish, pumpernickel bread, capers, chopped onions, eggs & parsley (minimum of 30 people) \$12.95 per person

CARVING STATIONS
(\$75.00 Chef Fee Per Station)

Herb-crusted whole beef tenderloin, sauce Béarnaise serves up to 25 guests \$300 each
Honey-ginger glazed bone-in ham, serves up to 50 \$240 each
Turkey, smoked or roasted, classical cranberry-orange chutney, serves up to 25 \$195 each
Prime rib baked in slat crust, au jus & creamy horseradish, serves up to 30 \$250 each

DESSERT STATION

Seasonal fruit & berries, marshmallows & pretzels with a chocolate fondue and assorted petit fours (1.5 pieces per person) \$7.95 per person

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HORS D'OEUVRES

COLD HORS D'OEUVRES

Deviled Eggs	\$125.00 per 100 pieces
Finger Sandwiches	\$125.00 per 100 pieces
Assorted Cold Canapés	\$150.00 per 100 pieces
Jumbo Shrimp with Cocktail Sauce	\$300.00 per 100 pieces
Assorted Petit Fours	\$250.00 per 100 pieces

HOT HORS D'OEUVRES

Chicken Drumettes	\$150.00 per 100 pieces
Spring Rolls	\$150.00 per 100 pieces
Miniature Sausage in Puff Pastry	\$150.00 per 100 pieces
Beef Empanadas	\$150.00 per 100 pieces
Petite Quiche	\$175.00 per 100 pieces
Spanikopita	\$175.00 per 100 pieces
Mushroom Crowns Stuffed with Crabmeat	\$175.00 per 100 pieces
Teriyaki Beef Kabobs	\$175.00 per 100 pieces
Parmesan Stuffed Artichoke Hearts	\$175.00 per 100 pieces
Crabmeat Rangoon	\$175.00 per 100 pieces
Petite Chicken Duxelle En Croute	\$150.00 per 100 pieces
Bacon Wrapped Scallops	\$225.00 per 100 pieces

PRESENTATIONS & DISPLAYS

Small Domestic Cheese Presentation (serves 50)	\$150.00 each
Medium Domestic Cheese Presentation (serves 100)	\$275.00 each
Large Domestic Cheese Presentation (serves 150)	\$375.00 each
Small Seasonal Fruit Display (serves 50)	\$100.00 each
Medium Seasonal Fruit Display (serves 100)	\$200.00 each
Large Seasonal Fruit Display (serves 150)	\$300.00 each
Small Fresh Crudités Presentation (serves 50)	\$100.00 each
Medium Fresh Crudités Presentation (serves 100)	\$200.00 each
Large Fresh Crudités Presentation (serves 150)	\$300.00 each
Smoked Salmon with Capers (serves 35)	\$225.00 each
Fresh made guacamole, with tortilla chips	\$4.50 per person
Fresh made pico de gallo, with tortilla chips	\$3.50 per person
Chili con queso (served hot) with tortilla chips	\$5.00 per person
Artichoke, onion & spinach dip, with tortilla chips	\$4.50 per person
Spinach dip, served with toasted baguette chips	\$4.50 per person

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BEVERAGE & BAR PACKAGES

Hosted Bar		Cash Bar	
Super Premium	\$8.00 per drink	Super Premium	\$9.00 per drink
Premium Brands	\$7.00 per drink	Premium Brands	\$8.00 per drink
House Brands	\$6.00 per drink	House Brands	\$7.00 per drink
Imported Beer	\$5.00 per drink	Imported Beer	\$6.00 per drink
Domestic Beer	\$4.00 per drink	Domestic Beer	\$5.00 per drink
House Wine	\$5.00 per drink	House Wine	\$6.00 per drink
Assorted Sodas	\$2.00 per drink	Assorted Sodas	\$3.00 per drink
Bottled Water	\$2.00 per drink	Bottled Water	\$3.00 per drink

Per hour Pricing	One hour	Two hours	Three hours
Super Premium	\$20.00 per person	\$32.00 per person	\$40.00 per person
Premium Brands	\$17.00 per person	\$27.00 per person	\$34.00 per person
House Brands	\$15.00 per person	\$24.00 per person	\$30.00 per person

\$100.00 bartender fee will be applied per bar

Super Premium Selections

Ketel One Vodka
 Bombay Sapphire Gin
 Sauza Conmemorativo
 Tequila
 Mount Gay Rum
 Maker's Mark Bourbon
 Bushmills Irish Whiskey
 Johnny Walker Red Scotch

Premium Selections

Absolut Vodka
 Tanqueray Gin
 Sauza Hornitos Tequila
 Bacardi Light rum
 Jack Daniels Whiskey
 Dewars Scotch

House Brands

Seagram's Extra Smooth
 Vodka
 Gordon's London Dry Gin
 Orendain Tequila
 Matusales Silver Rum
 Early Times Whiskey
 Grant's Scotch

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