Holiday Inn Oceanside

2019 Catering Menu
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**Morning Fare**

**Oceanside Executive Continental $11**
Fresh chilled juices, fresh seasonal sliced fruits, assorted danishes or muffins, butter and preserves. Served with regular and decaf coffee and assorted teas.

**Eye Opener $16**
Fresh chilled juices, fresh seasonal sliced fruits, choice of assorted danishes or muffins. scrambled eggs, seasoned breakfast potatoes.
Choice of one : Crispy Bacon or Sausage Links Served with regular and decaf coffee and assorted hot teas.

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**Afternoon Breaks**

**Rocky Road Break $9**
Chewy fudge brownies, chocolate chip cookies, mixed nuts, rice crispy treats with assorted sodas and bottled water.

**Make your own Trail Mix $9**
Assorted nuts, M&M's, pretzels, raisins, chocolate chips and sunflower seeds. Served with fresh seasonal fruit, assorted yogurts, assorted sodas and bottled water.

**Munchies $10**
Fresh fried tortilla chips and salsa. Soft pretzel bites with pub mustard. Fresh fruit with honey yogurt dipping sauce. Assorted sodas and bottled water.

**Fruit and Veggie Platter $9**
Fresh vegetables with roasted garlic hummus and ranch dressing. Fresh fruit with honey yogurt dipping sauce. Assorted sodas and bottled water.

**Slider Station $10**
Choice of two:
- Ham and Swiss sliders with pub mustard
- Chicken Salad Sliders
- Tuna Salad Sliders
- Roast Beef Sliders with Cheddar Cheese and Horseradish Sauce
- Turkey and Swiss Slider with Pub Mustard
- Buffalo Chicken Slider with Ranch Dressing
Served with assorted potato chips, sodas and bottled water.

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**Breakfast Additions**

**Omelet Station $7**
Eggs, diced ham, bacon, onions, bell peppers, mushrooms, shredded cheddar cheese, and tomatoes. 
One Chef per 50 guests $ 75 per chef attendant

**Waffle Station $5**
Belgium waffles, maple syrup, butter, walnuts and fresh seasonal berries.
One Chef per 50 guests $ 75 per chef attendant

**Assorted Yogurts $2**

**Country Ham $3**

**Smoked Salmon Platter - Market Price**

**Turkey Bacon or Turkey Sausage $3**

**Pork Sausage or Bacon $4**

**French Toast or Pancakes $2**

**Bagels & Cream Cheese $2**

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**Morning Breaks**

**Morning Intermission $9**
Assorted muffins, danishes and croissants with freshly brewed regular and decaf coffee and a selection of hot teas.

**Donut Break $6**
Assortment of cake and glazed donuts with freshly brewed regular and decaf coffee and a selection of hot teas.

**Yogurt Parfait Break $7**
Assorted yogurt parfaits, granola bars and fresh fruit served with freshly brewed regular and decaf coffee and a selection of hot teas.

**Beverage Break $10**
Freshly brewed regular and decaf coffee with a selection of hot teas, assorted juices and soft drinks (up to 4 hours of service)
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**Catering Menu**

**Lunch Buffet**

**The Full Spread** $21
A full spread of roast beef, smoked turkey, honey baked ham, cheddar and Swiss cheese with assorted breads, lettuce, tomato, onion and pickle. Includes pasta salad, potato salad, assorted potato chips, cookies and brownies. Served with Assorted Soft Drinks, Iced tea and water.

**Italian Feast** $22
Choice of 2 Entree selections:
- Spaghetti & Meatballs
- Shrimp Alfredo
- Chicken Picatta
- Chicken Parmesan
Includes Caesar Salad with Parmesan cheese and garlic croutons, garlic bread sticks and chef's choice of dessert.

**Beach Cookout** $24
Choice of 2 entree selections:
- Chicken BBQ
- Pork BBQ
- Fried Chicken
- Baked Chicken
Includes coleslaw, corn on the cob, baked beans, cornbread and chef's choice of dessert.

**Dinner Buffet**

**Oceanside Buffet** $32
Choice of two entrees:
- Sliced London Broil with Wild Mushroom Sauce
- Broiled Salmon with Bourbon Glaze
- Chicken Marsala
- Roasted Pork Loin with Garlic and Rosemary
- Chicken Breast in Sweet Chili Cream Sauce topped with Mango Salsa

Choice of:
- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Red Potatoes

**Southern Hospitality** $30
Choice of two entrees:
- Golden Battered Chicken
- Sweet Baby Ray's Riblets
- Carolina Pulled Pork
- Baked Chicken
- Sliced Spiral Ham

Served with mashed potatoes, corn on the cob, baked beans, cole slaw, southern style cornbread, garden salad with assorted dressings and chef's choice of dessert. Includes freshly brewed coffee, Iced Water and Iced Tea.

**The Tijuana Table** $21
A Fajita Bar with your choice of chicken or beef. Served with flour tortillas, Spanish rice, beans lettuce, tomato, cheese, salsa, sour cream, grilled onions, peppers and mushrooms. Includes assorted cookies and brownies, soft drinks, iced tea and water.

**Lunch Hour**

**Lunch Box** $15
Choose two sandwiches:
- Chicken Caesar Salad
- Honey Baked Ham and Cheddar
- Roast Turkey Breast and Swiss
- Tuna Salad
- Chicken Salad

Choice of Wheat Bread, White Bread or Wrap

Served with Lettuce, Tomato, Potato Chips, Whole Fruit, Cookie, assorted sodas and bottled water.

**Soup & Salad** $16
Choice of two soups:
- Crab and Corn Bisque
- Clam Chowder
- Scallop and Bacon
- Beef and Bean Chili
- Tomato Basil Bisque
- Creamy Chicken and Rice
- Shrimp and Sausage Gumbo


Includes Bread sticks, cookies and brownies.

All prices are subject to 11.5% tax and 22% service charge. All items are served for 1 1/2 hours, breaks are served for 45 minutes. Minimum of 25 persons for buffet. Updated June 2019.
<table>
<thead>
<tr>
<th>Choice of 3 Appetizers</th>
<th>Choice of 3 appetizers</th>
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</thead>
<tbody>
<tr>
<td>Sliced Seasonal Fruit</td>
<td>Sliced Seasonal Fresh Fruit</td>
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<tr>
<td>Assorted Cheese Display</td>
<td>Assorted Cheese Display</td>
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<tr>
<td>Prosciutto Wrapped Asparagus</td>
<td>Chicken Pineapple Kabobs with Mango Sauce</td>
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<tr>
<td>Tomato Basil Bruschetta</td>
<td>Fresh Vegetable Display with Ranch Dip</td>
</tr>
<tr>
<td>Mini Chicken Quesadilla Triangles</td>
<td>Prosciutto Wrapped Asparagus</td>
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<tr>
<td>Mini Lump Crab Cakes</td>
<td>Lobster and Feta Bruschetta</td>
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<tr>
<td><strong>Salad (choose one)</strong></td>
<td><strong>Salad ( Choose one )</strong></td>
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<tr>
<td>Caesar Salad topped with Parmesan Cheese</td>
<td>Caesar Salad topped with Parmesan Cheese and Croutons</td>
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<tr>
<td>and Croutons</td>
<td>Spinach Salad with Mushroom, Hard Boiled Egg, Bacon and Vinaigrette Dressing</td>
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<tr>
<td>Spinach Salad with Mushroom, Hard Boiled</td>
<td>Garden Salad with Choice of Italian or Ranch Dressing</td>
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<tr>
<td>Egg, Bacon and Vinaigrette Dressing</td>
<td>Summer Salad with Mandarin Oranges, Dried Cranberries, Candied Pecans and Raspberry</td>
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<tr>
<td>Garden Salad with Choice of Italian or</td>
<td>Vinaigrette</td>
</tr>
<tr>
<td>Ranch Dressing</td>
<td><strong>Entree ( choose one )</strong></td>
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<tr>
<td>Summer Salad with Mandarin Oranges, Dried</td>
<td>Chicken Florentine</td>
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<tr>
<td>Cranberries, Candied Pecans and Raspberry</td>
<td>Roasted Pork Loin with Caramelized Apples</td>
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<tr>
<td>Vinaigrette</td>
<td>Seared Salmon</td>
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<td></td>
<td>6oz Grilled Sirloin</td>
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<td></td>
<td>Pasta Primavera</td>
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<tr>
<td><strong>Vegetable ( Choose one )</strong></td>
<td><strong>Vegetable ( Choose one )</strong></td>
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<tr>
<td>Green Bean Almandine</td>
<td>Green Bean Almandine</td>
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<tr>
<td>Confetti Corn</td>
<td>Confetti Corn</td>
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<tr>
<td>Seasonal Vegetable Medley</td>
<td>Seasonal Vegetable Medley</td>
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<tr>
<td>Baby Carrots</td>
<td>Baby Carrots</td>
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<tr>
<td><strong>Starch ( Choose one )</strong></td>
<td><strong>Starch ( Choose one )</strong></td>
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<tr>
<td>Roasted Redskin Potatoes</td>
<td>Roasted Redskin Potatoes</td>
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<tr>
<td>Long Grail Rice Pilaf</td>
<td>Long Grail Rice Pilaf</td>
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<tr>
<td>Macaroni &amp; Cheese</td>
<td>Macaroni &amp; Cheese</td>
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<tr>
<td>Garlic Mashed Potatoes</td>
<td>Garlic Mashed Potatoes</td>
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<tr>
<td>Smashed Sweet Potatoes</td>
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</tbody>
</table>

**Includes Warm Dinner Rolls, Chef’s Choice of Dessert, Freshly Brewed Coffee, Iced Tea and Ice Water**

**$75 Chef Attendant Fee for Carving Station**
Catering Menu

Canine and Action Stations
Serves up to 50 guests per order
One Chef per 50 guests - $75 per chef attendant

Roast Beef Tenderloin $ 650 Each
Horseradish Sauce and Split Rolls

Prime Rib $ 600 Each
Horseradish Sauce and Split Rolls

Rosemary Seasoned Leg of Lamb $ 500 Each

Honey Baked Ham $ 450 Each
Honey Dijon Sauce and Split Rolls

Beef Top Round $ 450 Each

Pasta Station $ 500 Each
Assorted Noodles, Marinara Sauce, Alfredo Sauce and Garlic Breadsticks

Specialty Displays
Brochette Display $ 120 Each
Serves 50 People
Toasted Baguettes topped with Tomato, Basil, Garlic and Olive Oil

Imported & Domestic Cheese Display $ 175 Each
Serves 25 people , with assorted crackers

Seasonal Fruit Display $ 150 Each
Serves 25 people
Variety of Seasonal Fruit with Honey Yogurt dipping sauce

Yukon Gold Potato Bar $ 7 per person
Mashed Yukon Gold potatoes, Sour Cream, Caramelized Onions Shredded Cheddar Cheese, Chives, Crumbled Bacon and Mushrooms

Sweet Potato Bar $ 9 per person
Mashed Sweet Potatoes , marshmallows,brown sugar, cinnamon, butter and raisins

Smoked Salmon Display $ Market Price
Served with bagels, cucumbers and cream cheese

Hors D’ Ouvreres
Based on 50 pieces ( passed or displayed )

Chilled Jumbo Gulf Shrimp $175
Cocktail sauce

Anti - Pasto Skewers $130

Prosciutto wrapped Asparagus $95

Blackened Tuna Bites $ 120

Mini Beef Wellington $175

Smithfield Country Ham Sliders $ 95

Chicken or Vegetable Lumpia $ 95

Coconut Encrusted Shrimp $155

Grilled Chicken Teriyaki Skewers $150

Bacon Wrapped Scallops $125

Roasted Baby Lamb Chops $ Market Price

Mini Lettuce Wraps $110

Petite Crab Cakes $150
with lemon basil remoulade and cocktail sauce

Crab Stuffed Mushrooms $130

Spinach Spanakopita $110

Spinach & Artichoke Dip $ 110
with toast points

Crab Dip $150
with toast points

Cranberry Brie $ 120
with warm Pita Points

Desserts $ 6

Fruit Plate
Chocolate Mousse
Chocolate Torte

Cheesecake
Carrot Cake
Keylime Pie

Kids Corner
Children 10 and under $ 10 per person

Chicken Fingers
Grilled Cheese
Hamburger or Cheeseburger
Hot Dog
Mini Cheese Pizza
Mini Pepperoni Pizza

Includes choice of French Fries, Chips or Sliced Fruit with Iced Tea or Water

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Beverage Packages

Hosted Soft Bar
Serving an assortment of Imported Beer, Domestic Beer, House Wines, Assorted Soft Drinks and Bottled Water
First Two Hours $12 per person per hour, $4 each additional hour

Hosted Deluxe Bar
Serving Deluxe Liquors and an assortment of Imported Beer, Domestic Beer, House Wines, Champagne, Assorted Soft Drinks and Bottled Water
First Two Hours $19 Per person per hour, $5 each additional hour

Hosted Premium Bar
Serving Premium Liquors and an assortment of Imported Beer, Domestic Beer, House Wines, Champagne, Assorted Soft Drinks and Bottled Water
First Two Hours $23 per hour, $6 each additional hour

Cash Bar per Drink Pricing
Inclusive of tax

Premium Liquor $9
Deluxe Liquor $8
House Wine $7
Imported Beer $6
Domestic Beer $5
Soft Drinks $3
Bottled Water $3

Consumption Bar per Drink Pricing

Premium Liquor $8
Deluxe Liquor $7
House Wine $6
Imported Beer $5.50
Domestic Beer $4.50
Soft Drinks $3
Bottled Water $3

Beverage Selections

Deluxe Brands
Absolut, Bacardi, Tanqueray, Jack Daniels, El Jimador, Dewar’s

Premium Brands
Grey Goose, Bombay Saphire, Makers Mark, Jameson, Jose Cueervo, Hennessy, Captain Morgan

Imported Beer
Corona, Heineken

Domestic Beer
Budweiser, Bud Light, Sam Adams, Yuengling

Woodbridge House Wines
Chardonnay, Merlot, Cabernet Sauvignon, Riesling

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A $75 Bartender fee per Bartender will apply to all bars up to four hours. Additional hours are charged at $25 per hour. One bartender required per hundred guests. Any guests consuming alcohol must be of legal drinking age.
Audio Visual

**Sound System Package $180**
Microphone, Sound System and Power Strip

**Projector Package $285**
LCD Projector, Screen, AV Card, Power Strip and Extension Cord

**LCD Projector $250**

**8 Foot Screen $ 35**

**Extension cord or Power Strip $5**

**Flipchart $ 25**

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**Food and Beverage Policies**

Food and Beverage
Due to Virginia State Laws all food and beverage served in the banquet rooms must be provided by the hotel. Any exceptions (wedding cake) must come from licensed and insured vendor and be approved by your catering representative. No food or beverage may leave the hotel premises. Food stations must be guaranteed for the full guest count.

Menu Selection
Your complete menu must be given to your Catering Representative 30 days prior to your event. Our professional staff will be happy to assist you in customizing a menu to fit your specific needs. Vegan or Gluten Free options are available upon request for an additional charge. Please note that pricing is subject to change based on market conditions and not confirmed until a final Banquet Event Order has been signed.

Deposit and Payment
A non-refundable deposit is required with the signed contract to confirm the event. Remaining payment in full is due 7 business days prior to arrival. Acceptable forms of payment are Credit Card, Cashier’s Check or Money Orders.

Guarantees
The number of guests attending your function must be given to our Catering Department at least 72 business hours prior to the event. This number will be considered your final guarantee and you will be charged for this number plus any guest that were in addition to the the guarantee. If no final guarantee is provided, the original amount contracted will be used as the guarantee.

Taxes and Service Charges
All food, beverage, room rental, misc. fees/charges are subject to a 22% service charge and current State and Local Tax (11.5%). Audio Visual is also subject to a 22% service charge and current state and local tax.

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Audio Visual, Electrical and Mechanical Requirements

Arrangements for your Audio/visual, Electrical and/or Mechanical requirements can be made with your Catering Representative. Charges will be assessed according to current specifications. The Catering department requires notification of any equipment and materials that the client wishes to bring into the hotel and reserves the right to inspect and approve in advance.

Liability
The Hotel cannot accept any responsibility for items left in the room during such times as the room is not occupied or after the room is vacated. All equipment and decorations must be removed from the property immediately following an event.