



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.

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.

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

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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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.

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.

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.

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

Salad Bar Features: Mixed Greens, Spinach, Tomato, Red Onion, Cucumber, Shaved Parmesan, Sunflower Seeds and Croutons. Served with assorted dressings. (Add Grilled Chicken for \$3 per person)

Includes Bread sticks, cookies and brownies

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

Choice of :
Green Beans
Steamed Seasonal Vegetable Medley

Served with Garden Salad and assorted dressings, freshly baked rolls and butter and chef's choice of dessert.

Includes freshly brewed coffee, Iced Water and Iced Tea

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

An Italian Feast \$32

Choice of three entrees:
Spaghetti & Meatballs
Shrimp and Broccoli Alfredo
Lasagna
Sausage & Peppers

Served with Caesar salad, with Parmesan cheese and garlic croutons , garlic bread sticks and chef's choice of dessert.

Includes freshly brewed coffee, Iced Water and Iced Tea

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Hemingway's Buffet Dinner Package \$52

Choice of 3 Appetizers

Sliced Seasonal Fruit
Assorted Cheese Display
Mini quiche
Fresh Vegetable Display with Ranch Dip
Coconut Shrimp with Sweet Chili Glaze
Prosciutto Wrapped Asparagus
Tomato Basil Bruschetta
Mini Chicken Quesadilla Triangles
Mini Lump Crab Cakes

Salad (choose one)

Caesar Salad topped with Parmesan Cheese and Croutons
Spinach Salad with Mushroom, Hard Boiled Egg, Bacon and Vinaigrette Dressing
Garden Salad with Choice of Italian or Ranch Dressing
Summer Salad with Mandarin Oranges, Dried Cranberries, Candied Pecans and Raspberry Vinaigrette

Entree (choose one)

Chicken Florentine
Roasted Pork Loin with Caramelized Apples
Seared Salmon
6oz Grilled Sirloin
Pasta Primavera

Vegetable (Choose one)

Green Bean Almandine
Confetti Corn
Seasonal Vegetable Medley
Baby Carrots

Starch (Choose one)

Roasted Redskin Potatoes
Long Grain Rice Pilaf
Macaroni & Cheese
Garlic Mashed Potatoes
Smashed Sweet Potatoes

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

\$75 Chef Attendant Fee for Carving Station

Oceanside Buffet Dinner Package \$57

Choice of 3 appetizers

Sliced Seasonal Fresh Fruit
Assorted Cheese Display
Chicken Pineapple Kabobs with Mango Sauce
Fresh Vegetable Display with Ranch Dip
Prosciutto Wrapped Asparagus
Lobster and Feta Bruschetta
Mini Beef Wellingtons
Mini Lump Crab Cakes

Salad (Choose one)

Caesar Salad topped with Parmesan Cheese and Croutons
Spinach Salad with Mushroom, Hard Boiled Egg, Bacon and Vinaigrette Dressing
Garden Salad with Choice of Italian or Ranch Dressing
Summer Salad with Mandarin Oranges, Dried Cranberries, Candied Pecans and Raspberry Vinaigrette

Entree (Choose One)

Seared Salmon
Roasted Pork Loin with Caramelized Apples
Chesapeake Bay Jumbo Lump Crab Cake
Sliced Grilled New York Strip
Chicken Marsala with Wine Demi Glaze
Crab Stuffed Flounder

Vegetable (Choose one)

Green Bean Almandine
Confetti Corn
Seasonal Vegetable Medley
Baby Carrots

Starch (Choose one)

Roasted Redskin Potatoes
Long Grain Rice Pilaf
Macaroni & Cheese
Garlic Mashed Potatoes
Smashed Sweet Potatoes

Carving Station (Choose one)

Roast Turkey with Cranberry Relish
Honey Baked Ham with Pineapple Glaze
Roasted Top Round of Beef with Au Jus & Horseradish Cream

Includes Warm Dinner Rolls, Chef's Choice of Dessert, Freshly brewed coffee, Iced Tea and Ice Water

\$ 75 Chef Attendant Fee for Carving Station

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Carving 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

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

Hors D' Oeuvres

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
Torte

Cheesecake

Chocolate
Mousse

Carrot
Cake

Keylime
Pie

Dessert Stations

Petite Sweets \$12

Petit Fours, Cream Puffs, Dessert Bars and Cookies

Sweet Occasions \$ 10

Chocolate Cake, Carrot Cake, Lemon Pie, Cheesecake and Keylime Pie

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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

Import 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 Sapphire, Makers Mark, Jameson, Jose Cuervo, Hennessy, Captain Morgan

Imported Beer

Corona, Heineken

Domestic Beer

Budweiser, Bud Light, Sam Adams, Yuengling

Woodbridge House Wines

Chardonnay, Merlot, Cabernet Sauvignon, Riesling

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.

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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

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 last 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.

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.

