



AN IHG® HOTEL

# Catering Menu

**Holiday Inn Express & Suites, Elk Grove**

9175 W. Stockton Blvd. Elk Grove CA 95758

# Breakfast



## **Morning Start**    \$13.95 / Person

Assorted Muffins & Danishes | Whole Fruit | Two Choices of Beverages

## **Continental Breakfast**    \$20.95 / Person

Assorted Muffins & Danishes | Assorted Yogurts | Breakfast Bread & Bagels with Cream Cheese & Assorted Jams | Whole Fruit | Your Choice of Three Beverage Options

## **American Style Breakfast Buffet**    \$21.95 / Person

Scrambled Eggs or Choice Omelets | Bacon or Sausage | Cinnamon Rolls | Biscuits & Gravy | Assorted Danishes & Muffins | Toasting Station Including Assorted Bagels, English Muffins, Wheat Bread, Assorted Jams, Cream Cheese & Butter | Whole Fruit | Your Choice of Four Beverage Options



# Lunch

## Build - Your - Own - Deli \$35.95 / Person

Platter of Sliced Turkey Breast & Roast Beef | Assorted Cheese Tray | Fresh Tomato Slices, Lettuce, Red onion & Pickle Platter | Served with Pre-Sliced Freshly Baked Rolls | Side Condiments Provided

Green Salad or Potato Salad, Assorted Chips & Assorted Desserts

# Boxed Lunch

All options below include Roasted Turkey Breast & Provolone Cheese | Smoked Ham & Cheddar | Roast Beef | Vegetarian with Hummus, Veggies & Cheese

### Value

\$31.95 /Person

Sandwich or Wrap | Bag of Chips | Fresh Baked Cookie

### Standard

\$33.95 /Person

Sandwich or Wrap | Bag of Chips | Salad | Fresh Baked Cookie

### Premium

\$35.95 /Person

Sandwich or Wrap | Bag of Chips | Salad | Fresh Baked Cookie

Salad Options: Fresh Fruit Salad | Red Potato Salad | Pasta Salad



# *Signature* Lunch Buffet

All options below include Warm Rolls with Butter & Assorted Desserts

Choice of: (Pick One)

- ❖ Traditional Caesar Salad
- ❖ Farm Fresh Garden Salad
- ❖ Seasonal Fruit Salad
- ❖ Seasonal Grilled Vegetables

Choice of: (Pick One)

- ❖ Seasoned Mashed Potatoes
- ❖ Roasted Red Potatoes
- ❖ Sun Dried Tomato Rice Pilaf
- ❖ House Made Red Potato Salad
- ❖ Tri-Colored Pasta Salad

Choice of: (Pick One + Vegan Option If Applicable)

## **Ribeye Steak** \$56.95

Pan Seared Ribeye Steak Served with Bourbon Honey Glaze | Roasted Garlic Mashed Potatoes | Sautéed Green Beans with Butter, Garlic, Salt & Peppers

## **Texan Style Pulled Pork** \$48.95 / Person

Tender Pork Slow Cooked in House BBQ Sauce

## **Bourbon Glazed Salmon** \$42.95 / Person

Grilled & Glazed Salmon in a Southern Style Bourbon Sauce

## **Blackened Salmon** \$43.95 / Person

Season & Grilled with a Creamy Cajun Sauce

## **Chicken Piccata** \$44.95 / Person

Pan Seared Chicken Breast with Lemon Butter Caper Sauce

## **Herb Chicken** \$37.95 / Person

Roasted Chicken Breast in Signature House Lemon Butter Sauce

## **Pasta Pomodoro** \$35.95 / Person

Rigatoni, Thin Sliced Zucchini & Spinach in a Cashew Based Creamy Marinara Sauce

# *Specialty* Lunch Buffet

All options below include Fresh Baked Assorted Desserts

## **Italian Pasta Bar** \$42.95 / Person

Choice of Pasta: (Pick Two) Fettuccine Alfredo, Classic Spaghetti & Meatballs, Penne Pasta with Cheesy Marinara & Italian Sausage, Vegetable Lasagna or Linguini with Herb Butter Garlic Sauce | Caesar Salad | House Salad with Ranch & Italian Dressing | Garlic Bread

*Add On Option: Chicken or Shrimp to any Pasta Dish \$4/ Person*

## **Fiesta Taco Bar** \$42.95 / Person

Choice of Meat: (Pick Two) Grilled Chicken, Seasoned Ground Beef or Carnitas | Fiesta House Salad with Creamy Cilantro Dressing | Spanish Rice | Refried Beans | Flour & Corn Tortillas | Cilantro | Jalapenos | Fresh Lime | Sour Cream | Pico De Gallo | Tortilla Chips

## **American BBQ** \$42.95 / Person

Grilled Chicken Breast Smothered with Sweet Baby Rays BBQ Sauce | Farm Fresh Green Salad with Ranch & Balsamic | Signature Red Potato Salad | Baked Beans | Seasonal Vegetables | Fresh Rolls with Butter

## **Asian Fusion** \$42.95 / Person

Asian Green Salad | Fried Rice | Vegetable chow Mein | Pot stickers | Egg Rolls | Select Two Entrée – Beef and Broccoli, Sweet & Sour Chicken, Chicken in Black Bean Sauce, Sticky Chinese Chicken. | Carrot Cake and Seasonal Fruit with Chantilly Cream V/GF

# Break Packages

All breaks are based on 30 minutes of service

## Express Break \$10.95 / Person

Assorted Muffins or Freshly Baked Chocolate Chip Cookies | Fresh Brewed Coffee  
& Hot Tea Selection

## Explorer Break \$11.95 / Person

Trail Mix | Assorted Granola Bars | Assorted Bags of Chips | Choice of Two Beverage Options

## Energetic Break \$12.95 / Person

Freshly Baked Chocolate Chip Cookies | Assorted Candy Bars | Assorted Bags of Chips |  
Choice of Two Beverage Options

## Exceptional Break \$16.95 / Person

Freshly Baked Chocolate Chip Cookies | Variety of Cheeses | Seasonal Fruit | Pita & Hummus Platter |  
Choice of Three Beverage Options



# Dinner

Includes Warm Rolls with Butter & Assorted Desserts

Choice of: (Pick one)

- ❖ Traditional Caesar Salad
- ❖ Farm Fresh Garden Salad
- ❖ Seasonal Fruited Green Salad
- ❖ House Made Red Potato Salad
- ❖ Tri-Colored Pasta Salad
- ❖ Seasonal Fruit Salad

Choice of: (Pick one)

- ❖ Seasoned Mashed Potatoes
- ❖ Roasted Red Potatoes
- ❖ Sun Dried Tomato Rice Pilaf
- ❖ Jasmine Rice
- ❖ Seasonal Vegetable Medley
- ❖ Roasted Julianne Vegetables

Choice of: (Pick One + Vegan Option If Applicable)

**Ribeye Steak** \$57.95 / Person

Pan Seared Ribeye Steak Served with Bourbon Honey Glaze | Roasted Garlic Mashed Potatoes | Sautéed Green Beans with Butter, Garlic, Salt & Pepper

**Bourbon Glazed Salmon** \$49.95 / Person

Grilled & Glazed Salmon in a Southern Style Bourbon Sauce

**Blackened Salmon** \$49.95 / Person

Season & Grilled with a Creamy Cajun Sauce

**Texan Style Pulled Pork** \$48.95 / Person

Tender Pork Slow Cooked in House BBQ Sauce

**Chicken Piccata** \$44.95 / Person

Pan Seared Chicken Breast with Lemon Butter Caper Sauce

**Herb Chicken** \$44.95 / Person

Roasted Chicken Breast in Signature House Lemon Butter Sauce

**Pasta Pomodoro**  \$42.95 / Person

Rigatoni, Thin Sliced Zucchini & Spinach in a Cashew Based Creamy Marinara

# A La Cart

## Additional Items

Fresh Cut Fruit & Berries (Serves 12 Guests)	\$35.00 / Platter
Cheese Platter (Serves 12 Guests)	\$30.00 / Platter
Pita & Hummus ( Serves 12 Guests)	\$30.00 / Platter
Assorted Individual Fruit Yogurt	\$2.50 / Each
Assorted Muffins	\$20.00 / Dozen
Bagel & Cream Cheese	\$18.00 / Dozen
Freshly Baked Cinnamon Rolls	\$22.00 / Dozen
Individually Wrapped Granola Bar	\$2.50 / Each
Miniature Cheesecakes	\$5.95 / Each
Freshly Baked Chocolate Chip Cookies	\$17.00 / Dozen
Individual Bag of Chips	\$2.50 / Each
Individual Bag of Pretzels	\$2.50 / Each
Individual Bag of Trail Mix	\$2.50 / Each

## Beverages

Assorted Soft Drinks <i>(Coca-Cola Products)</i>	\$2.50 / Each
Bottled Water	\$2.50 / Each
Milk	\$2.50 / Each
Orange Juice   Apple Juice   Cranberry Juice	\$30.00 / Per Gallon
Fruit Punch   Lemonade	\$30.00 / Per Gallon
Freshly Brewed Regular Coffee	\$30.00 / Per Gallon
Freshly Brewed Decaffeinated Coffee	\$30.00 / Per Gallon
Assorted Hot Tea	\$30.00 / Per Gallon





# Audio & Visual

Meeting Package (Includes, Projector, Screen, Clicker, Sound Patch & AV Setup) \$170 Per Day

Wireless Microphone \$50 / Each

Lapel Microphone \$50 / Each

LCD Projector \$75 / Each

10' Screen \$50 / Each

Flip Chart with Markers \$40 / Each

Easel \$15 / Each

Additional Flip Chart with Markers \$25 / Each

White Board with Markers \$30 / Each

Clicker \$20 / Each

Power Strip \$5 / Each

Extension Cord \$5 / Each

Speaker Phone \$30 / Each

Sound Patch Fee \$50 / Each

Note Pads & Pens \$1 Per Person

Riser 8ft x 8ft (*Height of Stage is 8 inches*) \$150 Per Day

Podium \$25 / Each

Zoom Conference Package TBD



# Terms & Conditions

**PACKAGES & STORAGE** Packages for meetings may be delivered to the Hotel 48-hours prior to the group's arrival. Early shipments will be refused. The following information must be included on all packages to ensure proper delivery: 1) Name of Organization 2) Guest Name 3) Attention Sales & Catering 4) Date of Function Rates: \$5.00 per box and \$50.00 per pallet

**GUARANTEE** Final attendance must be specified three (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when guarantee is provided.

**SIGNAGE** All events will be posted on our digital signage in the lobby of the hotel along with the individual door card at the entrance of each space. In an effort to maintain the ambiance of the hotel, only professionally printed signage may be displayed in the public areas.

**CATERING** The Holiday Inn Express & Suites is a limited service hotel. We cannot prepare Food & Beverage on site. Any Food & Beverage contracted through the hotel will be provided by our sister Hotel Hilton Garden Inn. All food is provided by Hilton will be served in disposable service ware. Upgrade to plated china & silverware (fork & knife) rolled in a white linen napkin and water goblet for \$6.00 per person. All food & beverage will be served buffet style.

**GRATUITY, SERVICE CHARGE & TAXES** All food & beverage prices are subject to 19% Gratuity and the current California sales tax. Gratuity is fully distributed to our banquet staff assigned to the event. All room rental & audio visual needs are subject to 15% service charge. The service charge is not a gratuity and is required to cover discretionary costs for the hotel to provide the meeting space for the event. All pricing is subject to change without notice.

**PAYMENT** An initial deposit (25% of master billed items) is required at contract signing. The remaining full payment must be made 14 days in advance of the function, unless direct bill has been established with the hotel. In such case, the complete account must be paid no later than 30 days from the function's departure date.

**ROOM SETUP** Room rental includes: Tables, Linens & Chairs Only. The hotel has a list of recommended vendors we can provide upon request. The set up style must be finalized 3 days prior to the event date. Shall there be any requests for last minute setup changes within 3 days of the event date, a set-up fee of \$50.00 may apply. Space is rented for specific room times. The hotel reserves the right to rent the space prior to and after your agreed rental time. The hotel will allow itself time between each rental period to reset the space. Hotel reserves the right to determine how much time is needed to reset the room. Groups may decorate while the room is being re-set at no additional cost. However, should the group require additional time to setup, group must reserve the specified time in advance (additional fees may apply)

**ALCOHOL REQUIREMENTS & SECURITY** If any form of alcohol is served at your event, the hotel requires a bartender & security. A copy of the valid liquor license from the caterer or bartender hosting is required. It is mandatory that any alcohol served and sold in our banquet rooms be served by authorized state licensed (ABC) Bartending companies. Alcoholic beverages are not permitted in the hotel's public areas. Security Officer(s) are required when alcohol is served. Should the client refuse to have security present while serving alcohol, hotel reserves the right to shut the event down. The hotel requires a security officer that complies with city ordinances for any event where alcohol is served. All chargers for security are to be paid by the client and coordinated through the hotel. The security company will be provided by the hotel at \$32.00 per hour, per guard.

**OUTSIDE CATERING** Food & beverage from any source other than of the hotel's caterer will be charged a fee of \$425.00. The hotel will provide the outside caterer with access to a prepping station in the back of the house. The catering kitchen must be cleaned and disinfected after use by the caterer or people in charge of the food. The client will be charged an additional cleaning fee of \$500.00 should the hotel staff have to remove decorations, clean the kitchen and/or the event space after the completion of the event. The client is responsible to clean up any trash, decorations and/or food & beverage. The hotel staff will only assist in refreshing the trash bins for client's easy disposal.