



Holiday Inn
& Suites

BANQUET & CATERING MENU

Full Service Catering Provided
Baxters American Grille





*W*e believe that dining with us should be an experience you cannot get anywhere else. We offer a diverse menu of classic American cuisine with the freshest ingredients possible. Our chefs are here to cater to your individual needs by accommodating every group with a unique & fun dining experience."

~ Manny Martinez, Executive Chef

Banquets & Catering Table of Contents

Our philosophy is to provide a meeting & dining environment specialized to not only meet, but exceed your expectations. Our team is committed to providing service & menu flexibility so that your event will be uniquely your own. This brochure provides you with fresh contemporary menus, yet this only represents a starting point. Should your event require special services or dietary considerations, we will tailor our offering as required to provide your guests with an unforgettable experience. We look forward to the opportunity to work with you!"

~ Heidi Sibbing, Catering Manager



Hors d' Oeuvres	4-5
Appetizer Displays	6
Breakfast.....	7
Luncheon	8-13
Break Time	14
Meeting Packages.....	15
Dinner	16-18
Dessert	19
The Bar	20



Hors d' Oeuvres

*All hors d' oeuvres are priced per 100 pieces
& can be served stationed or passed.*

Hot

Apple, Swiss & Prosciutto Flatbread | 90

Shaved Steak Finger Sandwiches | 225

Sticky Ribs | 300

Chicken Satays

with Thai Peanut Sauce | 175

Beef Kabobs

with Grilled Vegetables | 200

Chicken Kabobs

with Grilled Vegetables | 150

Grilled Vegetable Kabobs | 115

Mini Lump Crab Cakes

with Lemon Aioli | 225

Pork Pot Stickers

with Hoisin Dipping Sauce | 155

Honey Glazed Bacon Wrapped

Water Chestnuts | 75

Margherita Flatbread | 90

BBQ Chicken Flatbread | 90

Steak Crostini

with Bleu Cheese | 300

Bacon Wrapped Scallops | 250

Chicken Wings | 125

(Buffalo, Korean BBQ or Honey Dijon)

Cheeseburger Sliders | 185

Swedish Meatballs | 80

BBQ Meatballs | 80

Mini Chicken Burritos | 150

Toasted Cheese Ravioli | 150

Bacon Wrapped Dates | 110

Andouille Sausage Stuffed Mushrooms | 140

Spinach & Artichoke Stuffed Mushrooms | 180

Cold

Bruschetta on Crostini | 125

Seasonal Bruschetta | 145

Shrimp Cocktail | 225

Smoked Salmon & Goat Cheese Roll-Ups | 165

Prime Rib & Fried Onion Roll-Ups | 135

Pita, with Cucumber & Tzatziki | 110

Barbeque Chicken Roll-Ups | 110

BLT Stuffed Cherry Tomatoes | 145

Antipasto Skewers | 175

Assorted Mini-Deli Sandwiches | 200

Fresh Hummus & Pita | 100

Trio Dips & Chips | 95

(Fresh Salsa, Guacamole & Chilled Southwest Dip)

Chicken & Pineapple Lettuce Wraps | 125

Assorted Deviled Eggs | 115

Chicken & Pesto on Crostini | \$145

Chocolate Covered Strawberries | 150

Cream Cheese Mousse Strawberries | 125



Appetizer Displays (Based on 50 Guests)

Domestic Cheese with Fruit | 150
Assorted Domestic Cheeses with Crackers,
Grapes & Seasonal Fruit

Imported Cheese with Fruit | 250
Assorted Imported Cheeses with Crackers,
Grapes & Seasonal Fruit

Fresh Fruit Skewers with Yogurt | 150
Sliced Assorted Melons, Fresh Berries &
Yogurt Dipping Sauce

Crudités Vegetable with Peppercorn Ranch | 125
Cut Raw Vegetables: Carrots, Celery, Broccoli,
Asparagus, Grape Tomatoes & Peppers

Antipasto | 245
Sliced Italian Meats (Pepperoni, Salami, and
Prosciutto), Marinated Grilled and Roasted
Vegetables, Assorted Olives, & Mozzarella Cheese

Caprese Salad | 150
Beefsteak Tomatoes, Fresh Mozzarella,
Cucumber, Basil, Olive Oil, Oregano
& House Balsamic Reduction

Smoked Salmon Side | 120
Lemon, Capers, Diced Egg, Red Onion,
Cream Cheese & Toasted Baguette



Signature Packages

Surf & Turf Package | 16 per person
Shrimp Cocktail, Smoked Salmon Roll-Ups,
Mini Crab Cakes, Meatballs & Shaved Steak Sandwiches

Little Italy Package | 14 per person
Antipasto Skewers, Bruschetta, Margherita Flatbread,
Toasted Cheese Ravioli & Prosciutto Wrapped Melon

Breakfast

All Plated Breakfast Selections Priced Per Person
& Are Served With Assorted Juice & Coffee.

Plated

Fresh Start

Fresh Fruit Plate, 2 Slices of Whole Wheat Toast
& a Side of Low-Fat Yogurt | 12

Breakfast Burrito

Tomato Basil Tortilla Filled with Bacon, Scrambled Eggs,
Green Peppers, Red Onions & Cheese with Salsa | 12

Full American Breakfast

Two Scrambled Eggs, Two Strips of Bacon
& Breakfast Potatoes | 12

All American Skillet

Skillet Brownd Potatoes with Diced Bacon, Sausage,
Ham, Mushrooms, Peppers & Onions. Topped With
Scrambled Eggs | 14

Buffet Selections

Traditional Continental Buffet

Assorted Juices, Coffee, Danishes & Muffins | 8

Continental Plus Buffet

Assorted Juices, Coffee, Danishes, Whole Fruit,
Yogurt & Muffins | 10

American Breakfast Buffet

Assorted Juices, Coffee, Danishes, Whole Fruit,
Muffins, Scrambled Eggs, Bacon, Sausage Patties,
& Breakfast Potatoes | 15

Premium Breakfast Buffet

Assorted Juices, Coffee, Danishes, Whole Fruit,
Muffins, Yogurt, Scrambled Eggs, Bacon, Sausage
Patties, Biscuits & Gravy, French Toast Sticks &
Breakfast Potatoes | 17

Minimum guarantee of 25 people for hot buffets required.
Below minimum, \$3 per person will be added to menu price.

Luncheon

Luncheon

All Sandwich Entrées are served with Lettuce, Tomato, Onion, House Made Chips, Water, Coffee & Tea with Mini Dessert Flight. Choice of up to two selections per group.
\$3/person surcharge for additional choices.

Sandwich Entrées

Grilled Chicken Melt

Grilled Chicken Breast, Smoked Ham, Swiss Cheese, & Honey Mustard Mayonnaise on a Kaiser Bun | 15

The Pretzel

Black Forest Ham, Applewood Bacon, Cheddar & Red Pepper Mayonnaise on our House Pretzel Roll | 15

Chicken Salad

Chicken Salad with Cashews on a Buttered Croissant | 14

Chilled Roast Beef

Shaved Roast Beef, Cheddar Cheese, & Horseradish Sauce on a Kaiser Bun | 15

Chicken Bacon Wrap

Chopped Grilled Chicken, Diced Tomato, Lettuce, Cheddar Cheese, Bacon & Ranch Dressing on our Fire-Roasted Tortilla | 14



Luncheon

All Boxed Lunches are Served with Sandwich, Bag of Chips, Bottled Water, Lettuce, Tomato, Onion, Pickle & a Cookie

Boxed Lunches

Ham & Swiss

on a Kaiser Bun | 13

Roast Beef

with Cheddar Cheese on a Kaiser Bun | 13

Smoked Turkey

with Jack Cheese - Croissant or Wrap | 13

Grilled Vegetable Wrap

with House Mayo | 13

Grilled Chicken Breast

Swiss Cheese & Honey Mustard on a Croissant | 14

Chicken Salad

with Cashews on a Croissant | 14

Chicken Bacon Wrap

in a Fire-Roasted Tortilla | 14



Luncheon

Luncheon

*Plated Luncheon Entrées Include Salad, Choice of Potato & Chefs Choice of Fresh Vegetable, Dinner Rolls, Coffee & Tea with Mini Dessert Flight. *For Pasta Entrées all sides are replaced with garlic bread Choice of up to two entrée selections per group. \$3/person surcharge for additional choices.*

Plated Lunch Entrées

Grilled Chicken Breast

with Roasted Garlic & Mushroom Sauce | 15

Grilled Chicken Florentine

with Spinach & a Garlic Parmesan Cream Sauce | 17

Baked Salmon

with a Sweet Honey-Lemon Glaze | 19

Petite Sirloin

Aged Angus Beef with Garlic Steak Butter | 21

Roasted Pork Loin

with Apple-Walnut Cream Sauce or Sweet Cherry Glaze | 18

Smoked Gouda Pasta*

Red Peppers, Green Onions & Sundried Tomatoes in a Creamy Gouda Sauce | 17

Tuscan Vegetarian Pasta*

Penne Pasta with Fresh Vegetables in a Garlic Cream Sauce | 15



Luncheon

Plated Salad Entrées Include Dinner Rolls, Coffee, Water & Iced Tea
** All Dressings Served on the Side

Plated Salad Entrées

Chicken Caesar Salad
with Shredded Parmesan Cheese & Croutons | 13

Spinach Salad
Mangos, Peaches, Strawberries, Sliced Almonds
& Goat Cheese with Honey Lime Vinaigrette | 12

BBQ Chicken Salad
Chopped Lettuce, Tomatoes, Corn, Green Onions,
Black Beans, Jicama, Cilantro, Mozzarella & BBQ
Chicken with BBQ Ranch Dressing | 14

Crispy Chicken Salad
Mixed Greens, Cheddar Cheese, Tomatoes, Egg,
Bacon & Fried Chicken with Ranch Dressing | 13

Baxters Signature Salad
Baby Mixed Greens, Gouda, Tomatoes, Candied
Walnuts, Apples, Red Onion, Carrots & Apple
Vinaigrette | 12



Luncheon Buffets

Luncheon Buffets

*All Build Your Own Luncheon Buffets Include Chefs Choice of Fresh Vegetable, Dinner rolls, Coffee, Iced Tea & Mini Dessert Flight
Minimum guarantee of 25 people for all buffets required.
Below minimum, \$3 per person will be added to menu price.*

Build Your Own Lunch Buffet Packages

Salad Choice of one item:

- Mixed Greens
- Caesar
- Pasta Salad
- Loaded Baked Potato Salad

Choice of two items: \$21 per person

Choice of three items: \$26 per person

- Herb Roasted Chicken Breast
- Tuscan Vegetarian Pasta
- Pork Loin
 - with Apple Cream Sauce or Sweet Cherry Glaze
- Top Sirloin with Cabernet Au Jus
- Vegetarian Smoked Gouda Pasta
- Honey-Lemon Baked Salmon
- Grilled Chicken
 - with Roasted Garlic and Mushroom Sauce
- Baked Mostaccioli with Marinara

Side Choice of one item:

- Roasted Red Potatoes
- Mashed Sweet Potatoes
- Wild Rice Pilaf
- Garlic Mashed Potatoes



Luncheon Buffets

All Signature Packages are served with Coffee & Iced Tea.
Minimum guarantee of 25 people for all buffets required.
Below minimum, \$3 per person will be added to menu price.

Signature Packages

“The Bistro”

Choice of Salad: Mixed Greens, Caesar or Baxters Salad
Choice of Soup: Tomato Basil, Loaded Baked Potato
or Chicken Noodle. Assorted Bread & Homemade
Cookies or Brownies | 13/person

“The Deli”

Assortment of Sliced Meats, including:
Roast Beef, Salami, Ham & Turkey. Assorted Sliced
Cheeses, Selection of Breads & Rolls. Appropriate
Condiments & Garnishes. Potato Salad, Chips &
Cookies | 16/person

“The Italian”

Choice of Mixed Greens or Caesar Salad. Cold Italian
Marinated Cucumbers, Freshly Baked Garlic Bread,
Baked Mostaccioli with Marinara or Meat Sauce &
Chicken Rotini Pasta with Parmesan Cream Sauce.
Includes Mini Dessert Flight | 19/person



Break Time

A la Carte

Coffee, Lemonade, or Iced Tea | 22/gallon

Assorted Juice | 3/bottle

Assorted Doughnuts | 24/dozen

Assorted Danish or Muffins | 20/dozen

Assorted Bagels & Cream Cheese | 20/dozen

Fruit Skewers | 2/skewer

Assorted Cookies | 17/dozen

Chocolate Fudge Brownies | 19/dozen

Chips or Snack Mix | 3/bag

Candy Bars | 3/each

Granola Bars | 3/bar

Power Bars | 5/bar

Yogurt | 3/each

Fruit, Cheese & Cracker Block | 20 (feeds 5)

Popcorn | 2/per person

Soda | 2/Can

Bottled Water | 2/bottle

Perrier | 4/bottle

Hot Tea | 2/bag

Inclusive Break Packages

AM Break Time

Coffee, Iced Tea, Assorted Juice, Granola Bars & Fruit Skewers | 7/person

Afternoon Stretch

Coffee, Iced Tea, Coca Cola Products, Snack Mix, Cookies & Candy Bars | 7/person

Any Time Break

Coffee, Iced Tea, Coca Cola Products, Granola Bars, Pretzels, Chips, Cookies & Brownies | 12/person

Hot Beverage Station | 6/person

Regular and Decaffeinated Coffee, Hot Tea & Iced Water
**Upgrade to a Premium Hot Beverage Station with Assorted Flavored Creamers & Swizzle Sticks for 1.99/person

Cold Beverage Station | 4/person

Iced Tea, Assorted Soda, & Iced Water
**Add Assorted Juices to a Beverage Station for 2/person

Hassle Free Meeting Packages

Our Hassle Free Meeting Packages are Designed to Expedite Your Meeting Planning. Minimum guarantee of 15 people for Hassle Free Meeting Packages. Below minimum, \$3 will be added to the menu price. Each signature package covers breakfast, lunch & an afternoon break with replenished beverages throughout your meeting

On The Go | 26/person

Continental Breakfast to Include:

Danishes, Fruit Salad, Assorted Juice, Regular & Decaffeinated Coffee & Water

Lunch Entrée to Include One Selection From:

Sandwich Entrees, Boxed Lunches, or Salad Entrees

Afternoon Break to Include:

Beverage Refresh, Soft Drinks & Choice of Chocolate Chip Cookies or Brownies

Time to Spare | 30/person

Continental Breakfast to Include:

Danishes, Fruit Salad, Assorted Juice, Regular & Decaffeinated Coffee & Water

Lunch Entrée to Include One Selection From:

Any Luncheon Entrée

Afternoon Break to Include:

Beverage Refresh, Soft Drinks & Choice of Chocolate Chip Cookies or Brownies

Premium Hassle Free Package | 36/person

Breakfast Buffet to Include:

Assorted Juices, Coffee, Danishes, Fruit Display, Muffins, Scrambled Eggs, Bacon & Breakfast Potatoes

Lunch Buffet to Include:

Two Item "Build Your Own" Lunch Buffet

Afternoon Break to Include:

Beverage Refresh, Soft Drinks & Choice of Chocolate Chip Cookies or Brownies

Dinner Entrées

Dinner Entrées

Dinner Entrees Include a Choice of Either Mixed Greens Garden Salad or Caesar Salad, Choice of Potato, Chefs Choice of Vegetable, Dinner Rolls, Coffee, Iced Tea & Mini Dessert Flight.

**For Pasta Entrées all sides are replaced with garlic bread
Choice of up to two entrée selections per group.
\$3/person surcharge for additional choices.*

Beef

Grilled Top Sirloin

with Maitre D' Butter or Bourbon Demi Sauce | 24

Filet Mignon

Wrapped in Applewood Bacon | 35

Rib-Eye

with Portabella & Peppercorn Sauce | 30

Roasted Prime Rib

with a Cabernet Au Jus | 33

Pork

Roasted Pork Loin

Apple- Walnut Cream Sauce or Sweet Cherry
Glaze | 25

Andouille Stuffed Pork Loin

with a Sweet Cherry Glaze | 28

Chicken

Grilled Chicken Breast

with Roasted Garlic & Mushroom Sauce | 22

Grilled Chicken Florentine

with Spinach & Parmesan Cream Sauce | 24

Herb Roasted Chicken Breast

with Italian Herbs & Spices | 21

Spinach & Artichoke Stuffed Chicken Breast

with Creamy Alfredo Sauce | 26

Baked Chicken Mostaccioli*

with Marinara, Mozzarella & Grilled Chicken | 21

Dinner Entrées

Dinner Entrees Include a Choice of Either Mixed Greens Garden Salad or Caesar Salad, Choice of Potato, Chefs Choice of Vegetable, Dinner Rolls, Coffee, Iced Tea & Mini Dessert Flight.

**For Pasta Entrées all sides are replaced with garlic bread
Choice of up to two entrée selections per group.
\$3/person surcharge for additional choices.*

Seafood

Shrimp & Crab Alfredo*

with Bow Tie Pasta & Fresh Chopped Tomatoes | 27

Honey-Lemon Baked Salmon

Basted in a Sweet Glaze | 25

Grilled Salmon

with Dill-Dijon Sauce | 25

Blackened Red Snapper

with Sweet Lemon Butter | 28

Tilapia

Lightly Fried with Champagne Cream Sauce | 23

Vegetarian

Tuscan Pasta*

Fresh Vegetables, Penne & Garlic Cream Sauce | 21

Grilled Portabella Stack

Sweet Balsamic, Mozzarella, Tomato & Basil | 21

Risotto*

with Wild Mushrooms | 26

Combination Plates

Chicken & Steak

Top Sirloin & Herb Roasted Chicken Breast | 30

Surf & Turf

Bacon Wrapped Filet & Shrimp Scampi Skewer | 38

Sweet & Spicy

Honey Lemon Salmon & Cajun Sirloin | 32

Dinner Buffets

Dinner Buffets

All Dinner Buffets Include Chefs Choice of Fresh Vegetable, Dinner rolls, Coffee, Iced Tea & Mini Dessert Flight

Minimum guarantee of 25 people for buffets required.

Below minimum, \$3 per person will be added to menu price

Premium Buffet

Choice of Salad:

- Mixed Greens Garden Salad
- Caesar

Choice of two items: \$27 per person

Choice of three items: \$31 per person

- Grilled Chicken Breast
 - with Roasted Garlic & Mushroom Sauce
- Herb Roasted Chicken Breast
- Crab & Shrimp Alfredo
- Honey Lemon Baked Salmon
- Lightly Fried Tilapia
 - with Champagne Cream Sauce
- Grilled Sirloin with Cabernet Au Jus
- Roasted Pork Loin
 - with Apple-Walnut Cream Sauce
- Andouille Stuffed Pork Loin
 - with Sweet-Cherry Glaze
- Tuscan Vegetarian Pasta
 - with Fresh Vegetables & Garlic Cream Sauce

Choice of Potato:

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Sweet Mashed Potatoes
- Wild Rice Pilaf

Carving Stations

Honey Glazed Ham

with Bistro Crème Sauce | 225/per 50 people

Roasted Boneless Turkey

with Cranberry Chutney | 225/per 50 people

Slowly Roasted Prime Rib

with Cabernet Au Jus | 375/per 50 people

Carving Station Requires a Uniformed Chef Carver \$75 Fee/Per Station

Desserts

Plated

Carrot Cake
with Cream Cheese Frosting & Caramel | 7

Chocolate Cake
with Chocolate Sauce | 7

Chocolate Mousse
with Whipped Cream | 5

New York Cheesecake
with Caramel & Strawberries | 7



Tiramisu
with Espresso & Chocolate Sauce | 7

Goopy Butter Cake
A Baxter's Signature Dessert with
Fresh Strawberries | 6

Apple Crisp
with Cinnamon & Sugar Whipped Cream | 6

Platters

Chocolate Dipped Fruit
Fresh Seasonal Assorted Chocolate Dipped Fruits
& Vanilla Dipping Sauce | 6/person

Assorted Cake Platter
Assorted Cakes Including: Chocolate, Carrot Cake
& Cheesecake | 7/person

Sweet & Savory Platter
Assorted Petit Fours, Mini Dessert Bars, Chocolate
Dipped Pretzels, Assorted Nuts & Fruit | 7/person

The Bar

Cash Bar

House Brand Mixed Drinks | 5

Domestic Beers | 4

Call Brand Mixed Drinks | 6

Imported Beers | 5

Premium Brand Mixed Drinks | 7

House Wines | 5

Cordials and Liqueurs | 6

Soft Drinks | 1

Hosted Bar

(Prices Based Per Person for the Guaranteed Amount of Guests)

Kegs

The Holiday Inn requires that all kegs purchased be charged for & Kegs cannot be put on reserve. All Kegs purchased remain as property of the Holiday Inn, whether the keg is tapped or not.

Domestic Keg | 265/ per keg — Import Keg | Price Varies

The Cellar

House Wines Per Bottle | 22

Cabernet Sauvignon, Chardonnay & White Zinfandel

Premium Wines Per Bottle | Price Varies

House Brand Hosted Bar 10/per hour/per guest

House Brand Mixed Drinks

House Wines

Domestic Beers

Soft Drinks

Call Brand Hosted Bar 12/per hour/per guest

Call Brand Mixed Drinks

Includes: Absolut, Tanqueray, Jim Beam, Jack Daniels, Captain Morgan, Bacardi, Jose Cuervo, House Wines, Domestic Beers, Soft Drinks

Top Shelf Hosted Bar 14/per hour/per guest

Premium Brand Mixed Drinks

Cordials and Liqueurs

Includes: All Call Brands, plus: Grey Goose, Ketel One, Bombay Sapphire, Makers Mark, Crown Royal, Johnny Walker Black Label, Patron & Red Bull Mixers. Domestic & Import Beers, House Wines & Soft Drinks

Beer, Wine & Soda Bar 9/per hour/per guest

Domestic Beer, House Wine & Soda