

Holiday Inn West Weddings & Banquet Station Buffets

(Minimum of 50 Guests Please)

Seafood Pasta

Assorted Pasta Spirals Sautéed with Garlic, Shallots, Green Onions, Tomatoes, Shrimp, Calamari, Crab, Scallops and Lobster. Finished with Heavy Cream and Cheese.

Carving Station

Your Choice of Roast Beef, Sugar-Cured Ham, Roast Turkey or Roast Pork Loin. Served with Rolls and Appropriate Condiments.

Vegetable Aglio e Olio

Assorted Vegetables sautéed in Olive Oil and Garlic with Fresh Basil and Italian Parsley. Tumbled with Angel Hair Pasta.

Stir Fry Station

Your Choice of Stir Fried Vegetables, Beef, Chicken or Seafood. Served with Steamed Rice and Egg Rolls.

American Station

Roast Sirloin, Chicken Floridaian, New Potatoes and Fresh Vegetables.

Continental Station

Chicken Marsala, Broiled Grouper, Rice Pilaf and Fresh Vegetables

Cappellini Station

Strips of Chicken Sautéed with Pancetta, Onions, Mushrooms, Sun dried Tomatoes and Fresh Spinach. Tumbled with Angel Hair Pasta.

Italian Station

Stuffed Shells, Eggplant Parmesan and Italian Green Beans.

Fettucine Primavera

Fettucine Noodles Sautéed with Garlic, Shallots and Fresh Vegetables. Finished with Heavy Cream and Imported Cheese.

Salad Bar

Tossed Green Salad with Assorted Vegetables and Cheese Toppings, Fresh Fruit Bowl and Pasta.

Caesar Salad

Chunks of Romaine Lettuce Mixed with Olive Oil, Vinegar, Lemon Juice, Mustard, Anchovies, Eggs, Croutons and Parmesan Cheese.

Cold Salad

Fresh Fruit Mirror, Fresh Vegetable Mirror with Ranch Dip, Pasta Salad, Marinated Mushrooms and Artichoke Hearts, Petite Green Pea Salad and our Famous Seafood Salad.

Strawberry Flambé

Served over Ice Cream

Uniformed Chef \$40.00 per Station

The above items are subject to a 20% service charge and any applicable tax.

Fondue Station

White and Dark Chocolate Fondue with Pound Cake, Marshmallows and Fresh Fruit.

Viennese Pastry Station

Miniature Finger Pastries and Seasonal Fresh Fruit

Choose any four stations **\$21.95 per person**

Choose any five stations **\$22.94 per person**

**All Carver Stations and Chef Prepared Stations are subject to a \$40.00 fee*

Uniformed Chef \$40.00 per Station

The above items are subject to a 20% service charge and any applicable tax.

BUFFET ADDITIONS

BELGIAN WAFFLE STATION

Warm Syrup, Whipped Creamery Butter and Fruit Toppings

\$3.75 per person

CREATE AN OMELETTE STATION

Featuring an Assortment of Toppings and Fillings

\$3.50 per person

SMOKED SALMON TRAY

Bagel Chips and Traditional Garnishes

\$275.00 per side

(50 Servings)

POACHED SALMON DISPLAY

\$275.00 per display

(100 Servings)

TENDERLOIN OF BEEF

Béarnaise Sauce

\$225.00 per tenderloin

(25 Servings)

ROASTED GARLIC LOIN OF PORK

\$155.00 per loin

(50 Servings)

GLAZED HAM

Served with Pineapple Raisin Sauce

\$125.00 per ham

(75 Servings)

PASTA STATION

Variety of Pasta Prepared with Marinara, Clam and Alfredo Sauces, Freshly Grated Parmesan Cheese

\$5.95 per person

CHEESECAKE BAR

With a Variety of Toppings

\$4.50 per person

CHOCOLATE FONDUE STATION

White and Dark Chocolate Fondue laced with Kahlua, served with Sponge Cake, Pound cake, Marshmallows and Fresh Fruit

\$6.50 per person

Uniformed Chef \$40.00 per Station

The above items are subject to a 20% service charge and any applicable tax.