



BANQUET MENU

Holiday Inn
& Suites

Across from Universal Orlando™
AN IHG® HOTEL





HORS D' OEUVRES

50 PIECES PER SELECTION

Chicken Tenders

Served with Sweet and Sour Sauce

Buffalo, Jamaican Jerk, or Teriyaki Chick Wings

Served with Bleu Cheese or Ranch Dip

Quiche Lorraine Squares

Swedish, Italian, or Sweet BBQ Meatballs*

Vegetarian Spring Rolls

Served with Hoisin Sauce

Yucca Fingers*

Served with Cilantro Lime Dip

Beef or Chicken Empanadas*

Served with Cilantro Lime Dip

Toasted Cheese Ravioli*

Served with Spicy Marinara Sauce

Beer Battered Deep Fried Mushrooms

Spinach and Cheese Baked Stuffed Mushrooms*

Served with Bleu Cheese or Ranch Dip

Mini Crab Cakes with Roasted Red Pepper Coulis*

Jalapeno Cheddar Poppers Coconut Shrimp

Served with Tropical Dip

Mini Beef Wellingtons

Bacon Wrapped Sea Scallops

Cajun Shrimp Skewers*

Bacon, Cheddar and Scallion Potato Skins

Served with Sour Cream

*Items are available in Larger Portion Size

All Prices are subject to 24% Service Charge and 6.5% Sales Tax.
Hotel reserves the right to change prices and menus without any notice.



COLD HORS D'OEUVRES

50 PIECES PER SELECTION

Assorted Canapés on Toast Rounds

**Smoked Salmon &
Caviar Toast Points***

Deviled Egg with Fresh Dill*

Assorted Mini Tea Sandwiches*

**Mango Shrimp on a
Cucumber Rondell***

ICED SEAFOOD

Jumbo Shrimp Cocktail*

Cocktail Crab Claws*

Split Maine Lobster Cocktail

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House Displays

SERVING SIZE 50

Farmer's Market Vegetable Crudité

Selection of Flavorful Dip

Fresh Tropical Fruit Fantasy

Golden Pineapple | Honeydew | Cantaloupe

Mango | Papaya | Berries

Honey Yogurt Dip

Imported and Domestic

Cheese Array

French Brie | Camembert | Monterrey Jack

Gouda | Vermont White Cheddar | Boursin

Pepper Jack | Sugar Crusted Grape

Fruit Garnishes | Crissini Bread Sticks

Lavosh and International Crackers

New York Deli Delight

Smoked Ham | Roast Turkey | Corned Beef Pastrami | Genoa Salami

All White Chicken or Tuna Salad

Assorted Sliced Cheeses

Cocktail Brads | Condiments | Relishes

International Pastry Selection

Mini Key Lime Pies | Fresh Pastries

Italian Pastries | Fruit Tarts | House Tortes

Freshly Brewed Coffee | Selections of Hot Tea

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CHEF ATTENDED STATIONS

Steamship Round of Beef

Top Round of Beef | Assorted Rolls
Horseradish Sauce | Stone Ground Mustard

Whole Roast Tenderloin of Beef

Assorted Rolls | Béarnaise Sauce | Stone Ground Mustard

Whole Baked Smoked Country Ham

Assorted Rolls | Rum Raisin Sauce | Stone Ground Mustard

Fajita Station

Marinated Beef and Chicken with Onions and Peppers
Soft Flour Tortillas | Sour Cream | Pico de Gallo | Guacamole
Jalapeño Peppers | Salsa | Shredded Cheddar Cheese
Condiments

Latin Seasoned Whole Roast Pork Loin

Assorted Rolls | Mojo | Cilantro Lime Mayonnaise

Whole Roasted Tom Turkey

Assorted Rolls | Giblet Gravy | Cranberry Orange Relish

Mucho Nacho Bar

Tri Color Corn Tortilla Chips | Salsa | Guacamole
Diced Tomatoes | Jalapeño Peppers
Scallions | Shredded Cheese
Chafing Dishes of Spicy Beef or Chicken with Cuban Style
Black Beans

Pasta Pot Pourri

Choice of Two Pastas
Linguini | Fettuccini | Ziti, Tortellini | Bow Tie Pasta
Choice of Two Sauces
Alfredo | Marinara | Olive Oil | Garlic
Fresh Herbs | Red Clam | Pesto
Served with Garlic Bread Sticks and Appropriate Condiments

*Chef Attendant Fee Per Station - \$75.00

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