



Holiday Inn & Suites Idaho Falls
Catering Menu

BREAKFAST

Breakfast meals are served until 11:00 AM. All meals include coffee, hot tea, and orange juice. Pricing reflects a buffet, for plated meals add \$2.00 per person.

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| Classic Continental | \$10 / person |
| Assorted muffins, bagels with cream cheese, yogurt and granola. | |
| Quiche | \$15 / person |
| A light pastry crust filled with eggs, diced ham, spinach, and a cheese medley topped with chives. Served with breakfast potatoes and sliced fruit. | |
| Sunrise Sandwich | \$15 / person |
| Scrambled eggs, cheddar cheese and a sausage patty on a toasted english muffin. Served with breakfast potatoes and sliced fruit. | |
| Morning Breakfast Burrito | \$15 / person |
| A combination of two scrambled eggs, bacon, potatoes, shredded cheese, onions and peppers, stuffed into a warm flour tortilla. Served with sliced fruit. | |
| Chicken & Waffles | \$20 / person |
| Buttermilk waffles topped with crispy chicken breast and a drizzle of maple syrup served with breakfast potatoes and sliced fruit. | |
| Cinnamon French Toast | \$18 / person |
| Fluffy sliced bread dipped in a cinnamon egg mixture and fried to perfection. Served with cheesy scrambled eggs, breakfast potatoes, grilled sausage and sliced fruit. | |
| Ultimate Biscuits & Gravy | \$22 / person |
| Country style sausage gravy and fresh buttermilk biscuits. Served with cheesy scrambled eggs, breakfast potatoes seasoned with pepper and onions, grilled sausage, crispy bacon, and sliced fruit. | |

BREAKFAST À LA CARTE ITEMS

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| Fresh Fruit Platter with Fruit Dip <i>serves approximately 25 people</i> | \$75 / platter |
| Whole Fruit | \$25 / dozen |
| Frosted Cinnamon Rolls | \$15 / dozen |
| Glazed Donuts | \$12 / dozen |
| Jumbo Muffins | \$24 / dozen |
| Fruit-Filled Danish | \$24 / dozen |

LUNCH & DINNER

Lunch pricing and portions are for meals served between 11:00 AM and 2:00 PM. Dinner pricing and portion is for any time after 2:00 PM. All meals include coffee, hot tea, lemonade and chef's choice dessert. See Dessert page for details. Pricing reflects a buffet for plated meals, add \$2.00 per person.

| BUILD-YOUR-OWN <i>*not available plated</i> | Lunch Pricing | Dinner Pricing |
|---|----------------------|-----------------------|
| <p>Burger Theory Bar A juicy ¹/₃ pound medium-well all-beef patty, crispy bacon, cheddar, pepper jack and swiss cheese, sautéed mushrooms and onions along with all the trimmings on a brioche bun. Served with a garden salad and french fries.</p> | N/A | \$25 / person |
| <p>Taco Bar Seasoned ground beef, soft taco shells, tortilla chips, nacho cheese, shredded cheese, lettuce, diced tomatoes, jalapenos, Pico de Gallo, salsa, sour cream, guacamole. Served with Spanish rice, refried beans and a churro.</p> | N/A | \$25 / person |
| <p>Idaho Potato Bar Idaho baked potato, home-made chili, steamed broccoli, cheddar cheese sauce, butter, sour cream, shredded cheese, green onion, jalapenos and real bacon bits. Served with a garden salad and a fresh baked roll.</p> | N/A | \$20 / person |
| <p>Pasta Bar Creamy chicken alfredo, spaghetti and meatballs, multi-layer meat lasagna and roasted parmesan green beans. Served with Caesar salad and fresh baked garlic bread.</p> | N/A | \$23 / person |
| <p>Soup, Salad & Sandwich Bar Chicken noodle soup with the ability to create a salad or sandwich. Ample mixed greens, hoagie bun, wheat bread, sliced roast beef, ham, turkey, swiss and cheddar cheese, shredded lettuce, tomato, pickle chips and spears, onions, mayo, mustard and horseradish sauce with ranch dressing and vinaigrette. Served with kettle chips.</p> | N/A | \$23 / person |
| CHICKEN & TURKEY | Lunch Pricing | Dinner Pricing |
| <p>Herb Crusted Chicken Breast Pan fried, herb crusted chicken breast, old-fashioned mashed potatoes and lemon glazed carrots. Served with a garden salad and a fresh baked roll.</p> | \$24 / person | \$28 / person |
| <p>Chicken Cordon Bleu Breaded chicken breast stuffed with sliced ham, swiss cheese and topped with a parmesan cream sauce, roasted garlic mashed potatoes and balsamic glazed green beans. Served with a garden salad and a fresh baked roll.</p> | \$24 / person | \$28 / person |
| <p>Stuffed Tuscan Chicken Chicken breast stuffed with spinach, sundried tomatoes and parmesan cheese, buttery garlic rice pilaf, balsamic asparagus. Served with a garden salad and a fresh baked roll.</p> | \$28 / person | \$32 / person |
| <p>Classic Chicken Parm Breaded chicken breast covered in tomato sauce and mozzarella on a bed of angel hair pasta and baked brussel sprouts. Served with a caesar salad and fresh baked garlic bread.</p> | \$22 / person | \$26 / person |
| <p>Chicken Fried Chicken Crispy fried chicken breast with homemade mac n' cheese, mashed potatoes and gravy, coleslaw and a buttermilk biscuit with honey and butter.</p> | \$25 / person | \$29 / person |
| <p>Turkey Dinner Roasted turkey breast with stuffing, mashed potatoes and gravy, green beans and cranberry sauce. Served with a garden salad and a fresh baked roll.</p> | \$18 / person | \$22 / person |

LUNCH & DINNER, *continued*

| PORK | <u>Lunch Pricing</u> | <u>Dinner Pricing</u> |
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| Perfect Pulled Pork A hearty potato bun topped with slowed cooked pulled pork tossed in a sweet and tangy barbecue sauce, with bacon baked beans, potato salad and coleslaw. | \$16 / person | \$20 / person |
| Classic Pork Tenderloin Baked pork tenderloin in a honey garlic sauce, roasted sweet potato and crispy cheesy broccoli gratin. Served with a garden salad and a fresh baked roll. | \$18 / person | \$22 / person |
| Hawaiian Pork Tenderloin Pork tenderloin cooked with brown sugar, pineapple and bell peppers with coconut sweet rice, grilled pineapple, tangy baked asparagus. Served with a garden salad and sweet Hawaiian roll. | \$18 / person | \$22 / person |
| Glazed Ham Honey and pineapple glazed ham with cheese scalloped potatoes and honey roasted carrots. Served with a garden salad and a fresh baked roll. | \$20 / person | \$25 / person |
| BEEF <i>*all cooked medium-well</i> | <u>Lunch Pricing</u> | <u>Dinner Pricing</u> |
| Grandma's Pot Roast Slow cooked pot roast with glazed carrots, and roasted potatoes. Served with a garden salad and a fresh baked roll. | \$20 / person | \$25 / person |
| Sirloin An 8-ounce sirloin with garlic-mashed potatoes and roasted brussels sprouts. Served a caesar salad and a fresh baked roll. | \$25 / person | \$30 / person |
| Rib Eye A buttery and tender 12-ounce rib eye topped with garlic butter mushrooms, balsamic roasted baby carrots and roasted red potatoes. Served a caesar salad and a fresh baked roll. | \$35 / person | \$40 / person |
| Prime Rib Hand-carved prime rib with au jus and horseradish sauce, herb roasted potato medley and garlic parmesan asparagus. Served a caesar salad and a fresh baked roll. | \$28 / person | \$32 / person |
| *Make it Surf & Turf Add jumbo shrimp to any beef dish. Your choice of fried butterfly or lemon grilled. | +\$5 / person | +\$10 / person |
| SEAFOOD | <u>Lunch Pricing</u> | <u>Dinner Pricing</u> |
| Pan Seared Halibut Pan seared halibut topped with a garlic lemon butter sauce, steamed broccoli and wild rice pilaf. Served with a caesar salad and a fresh baked roll. | \$35 / person | \$40 / person |
| Mango Salsa Salmon Teriyaki glazed grilled salmon filet topped with mango salsa, cilantro lime rice pilaf and pan-seared summer squash. Served with an asian salad and a sweet hawaiian roll. | \$25 / person | \$30 / person |
| Fried Seafood Feast A variety of clam strips, fish fillet and breaded shrimp with cocktail and tartar sauce. Served with onion rings, coleslaw and a cheddar biscuit. | \$25 / person | \$30 / person |
| OTHER | <u>Lunch Pricing</u> | <u>Dinner Pricing</u> |
| Boxed Lunch Deli sandwich (choice of turkey or ham), individual package of chips, fresh baked cookie and a water bottle | \$15 / person | N/A |

Prices do not include 18% service fee or 6% Idaho State Sales Tax

Updated: January 2022

Hors d'oeuvre

Finger Foods and Bacon Lovers are priced per unit. When selecting the desired quantity, attendees on average take 3 units. Save 15% when purchasing 50 units or more.

| Finger Foods | Per 25 | Per 50 |
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| Smothered Meatball <i>choice of teriyaki, sweet chili, chimichurri sauce</i> | \$32 | \$55 |
| Traditional Wings <i>choice of honey bbq, buffalo, teriyaki, sweet chili</i> | \$63 | \$107 |
| Cheeseburger Sliders | \$100 | \$170 |
| Potato Skins | \$37 | \$63 |
| Jalapeno Popper | \$25 | \$42 |
| Prawns on Ice | \$37 | \$63 |
| Stuffed Mushrooms | \$50 | \$85 |
| Chicken Kabob in a Sweet Teriyaki Sauce | \$62 | \$105 |
| Bruschetta with a French Baguette | \$37 | \$63 |
| Baked Buffalo Chicken Wonton Cups | \$25 | \$42 |
| Bacon Lovers | Per 25 | Per 50 |
| Bacon Wrapped Stuffed Jalapeno with Ranch Dressing | \$132 | \$224 |
| Bacon Wrapped Asparagus | \$100 | \$170 |
| Bacon Wrapped Pineapple | \$62 | \$105 |
| Bacon Wrapped Brussel Sprouts | \$20 | \$34 |
| Bacon Wrapped Sea Scallops | \$62 | \$105 |
| Platters <i>*serves approximately 25 people</i> | | |
| Tortilla Chips with Salsa, Guacamole & Pica de Gallo <i>add Nacho Cheese for \$10</i> | | \$55 / platter |
| Kettle Chips with French Onion Dip | | \$50 / platter |
| Pita Bread with Spinach and Artichoke Dip | | \$60 / platter |
| Pita Bread with Hummus | | \$60 / platter |
| Cheese & Cracker Tray | | \$75 / platter |
| Vegetable Tray with Ranch Dip | | \$75 / platter |
| Fresh Fruit Platter with Fruit Dip | | \$75 / platter |

BREAKS & TREATS

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| Fresh Baked Chocolate Chip Cookies | \$10 / dozen |
| Fudge Brownies | \$24 / dozen |
| Soft Pretzels with Queso & IPA Mustard | \$24 / dozen |
| Granola Bars | \$12 / dozen |
| Mini Pretzels <i>individually bagged</i> | \$18 / dozen |
| Trail Mix <i>individually bagged</i> | \$24 / dozen |
| Full-Size Candy Bars <i>individually wrapped</i> | \$20 / dozen |
| Ice Cream Bar Chocolate and vanilla ice cream with hot fudge, caramel sauce, whipped cream and an array of everyone's favorite toppings. | \$7 / person |
| Trail Mix Bar Build your perfect trail mix with a variety of nuts, raisins, M&M's and dried fruit. | \$10 / person |

BEVERAGES

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| Coffee Station Bottomless regular and decaf coffee, hot tea and hot chocolate packets. Served with a variety of creamers and sugars. | \$35 / station |
| Juice <i>choice of apple, orange or cranberry – no free refills</i> | \$15 / dispenser |
| Lemonade <i>choice of regular or strawberry – no free refills</i> | \$15 / dispenser |
| Iced Tea <i>choice of sweetened or unsweetened – no free refills</i> | \$15 / dispenser |
| Bottled Water | \$2 / each |
| Bottled Soda <i>Coke Products</i> | \$2 / each |
| Porta-Bar Set Up Fee We'll bring the bar to you with your private bartender. Set fee waived when \$250 is reached in sales. Tip not included. | \$250 / bar |
| Mocktail Porta-Bar Set Up Fee Perfect for events without alcohol but looking for a bit of fun; your private bartender will make everyone's favorite non-acholic drinks. Set fee waived when \$150 is reached in sales. Tip not included. | \$150 / bar |
| Cocktail Server One server can accommodate up to 25 people for 3 hours | \$50 / server |

DESSERTS

Desserts Included with Lunch

Included

Chef's choice unless otherwise stated.

Selections could be a chocolate chip cookie, fudge brownie, strawberry shortcake, or a lemon bar

Desserts Included with Dinner

Included

Chef's choice unless otherwise stated.

Selections could be apple crisp, carrot cake, chocolate cake with a raspberry drizzle or cheesecake with fruit compote

Enhanced Desserts

Market Price

Additional desserts are available upon request. See a sales representative for options and pricing.

Burger Theory Sweet Jars *individual jars of dessert – available for groups of 25 or less*

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| Key Lime Pie | \$6.50 / person |
| Brownie Sundae | \$6.50 / person |
| Carrot Cake | \$6.50 / person |
| Chocolate Mouse | \$6.50 / person |
| Apple Crisp | \$6.50 / person |
| S'mores | \$6.50 / person |