



BREAKFAST SELECTIONS

Breakfast Suggestions

*Each of our Breakfasts begin with Juice,
Chef's Selection of Breakfast Pastry, and Coffee Service*

THE HEARTLAND

Fluffy Scrambled Eggs
Country Potatoes
Accompanied by Crisp Bacon or Sausage Links
\$10.50

THE FRENCH CONNECTION

Three Thick Slices of Cinnamon Swirl French Toast
Served with Warm Syrup
Accompanied by Bacon or Sausage Links
\$10.95

FRESH FRUIT PLATE

Sliced Seasonal Fruit
Fruit Yogurt
Accompanied by Banana Bread and Muffin
\$10.50

HEAVY HITTERS

Scrambled Eggs
French Toast with Syrup
Accompanied by Sausage and Bacon
Fruit Garnish
\$11.95

EGGS BENEDICT

(Served for up to 50 people)
Toasted English Muffins Topped with Grilled Canadian Bacon,
Poached Eggs and Hollandaise Sauce Served with Breakfast Potatoes
\$13.95

Prices are Subject to a Customary 20% Service Charge and Applicable Sales Tax (All Prices Subject to Change)

HOLIDAY INN CLEVELAND-SOUTH • 6001 Rockside Road • Independence, Ohio 44131 • (216) 524-8050



BREAKFAST BUFFETS

Breakfast Buffets

(Minimum 30 persons)

FRESH START BUFFET

Fresh Seasonal Fruit, Chilled Juices
 Assorted Cold and Hot Cereals
 Scrambled Eggs or Country Eggs
 Malted Waffles with Fruit Toppings,
 Butter and Maple Syrup
 Crisp Bacon and Farm Fresh Sliced Ham
 Country Potatoes, Assorted Breakfast Pastries
 Whipped Butter and Preserves
 and Coffee Service
\$14.95

SUNRISE BUFFET

Chilled Juices, Scrambled Eggs or Country Eggs
 French Toast with Butter, Warm Syrup
 Crisp Bacon and Smokehouse Sausage Links
 Country Potatoes
 Assorted Breakfast Pastries
 and Coffee Service
\$13.25

BUFFET ADDITIONS

Cheese Blintzes with Fresh Berry Compote and Sour Cream	\$3.50
Belgian Waffle Station Served with Assorted Toppings	\$3.50
Omelet Station made to Order with Assorted Fillings	\$5.95

WORLD CLASS BRUNCH

(Minimum 50 persons)

Coffee Service, Chilled Juice and Fresh Seasonal Fruit Display

From the Bakery...

A tempting array of Bagels, Muffins, Cinnamon Rolls, Buttermilk Biscuits, and Pastries,
 Cream Cheese, Berry Preserves, and Whipped Butter

Your Choice of...

Cinnamon Swirl French Toast or Cheese Blintzes with Fruit Toppings,
 Broccoli and Cheddar Quiche or Fluffy Scrambled Eggs or Country Eggs

Buffet Includes...

Country Potatoes, Crisp Bacon and Sausage Links, Fresh Seasonal Vegetable

Choice of Two Entrée...

Chicken Portobello, Sliced Roast Sirloin,
 Cod Alla Fiorentina-filet of Cod baked and finished with Spinach, Roma Tomatoes, and Fresh Herbs presented
 with a Saffron Cream Sauce, Glazed Spiral Sliced Baked Ham, Chicken Tosca, Beef Bourguignon
 Chicken Marsala
 Herb Roasted Pork Loin with Apple Chutney, Penne Primavera
\$21.95

Upgrade Eggs to an Omelet Station	\$5.95 per person
Upgrade to Chef-Carved Prime Rib	\$6.95 per person

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Lunch Suggestions

All Entrees Include Your Choice of House or Caesar Salad, Chef's Selection of Starch and Vegetable, Choice of Dessert, Rolls and Butter, Coffee, Tea and Iced Tea

LUNCHEON SELECTIONS

SEAFOOD

ORANGE ROUGHY

Baked with a Parmesan Cheese Crumb Topping and Lemon Pepper Sauce
\$16.95

FRESH HERB ENCRUSTED HALIBUT

Oven Roasted Halibut with Fresh Herbs finished with Roasted Red Pepper Sauce
\$16.95

OVEN ROASTED ATLANTIC SALMON

Bronzed Filet of Salmon Laced with a Rich Champagne Cream Sauce
\$17.95

SHRIMP SCAMPI

Sautéed Tiger Shrimp with Olive Oil, Garlic, Roasted Red Pepper and White Wine Served over Angel Hair Pasta
\$16.95

POULTRY

PORTOBELLO CHICKEN

Pan Roasted Breast of Chicken finished with a Sun-Dried Tomato Portobello Sherry Cream Sauce
\$16.25

CHICKEN BIANCA

Sautéed Breast of Chicken presented with a Romano Cheese Sauce and a Fresh Basil Marinara Sauce Finished with Wilted Spinach and Prosciutto De Parma
\$16.50

ROAST TURKEY

Sliced Rotisserie Turkey with Dressing, Giblet Gravy and Cranberry Relish
\$15.75

CHICKEN TOSCA

Chicken Breast sautéed in an Herb Parmesan Batter finished with a Sherry Butter
\$15.95

CHICKEN PICATTA

Sautéed Chicken Breast with Lemon and Capers
\$16.50

CHICKEN MARSALA

Chicken Breast sautéed and finished with Marsala Wine and Tender Mushrooms
\$15.95

BEEF / PORK

BEEF STEAK PINOT NOIR

Ten-Ounce Fresh Herb Marinated Flat Iron Steak grilled and finished with a Wild Mushroom Pinot Noir Sauce
\$17.95

BOURBON GLAZED LONDON BROIL

Marinated Flank Steak thinly sliced with a Rich Bourbon Glaze
\$16.25

FRESH HERB ROASTED BEEF TENDERLOIN

Tenderloin rubbed with Fresh Herbs and Slow Roasted, Sliced and Finished with a Pinot Noir Demi Glace
\$19.95

ROAST SIRLOIN OF BEEF

With a Red Wine Wild Mushroom Sauce
\$15.95

PRIME RIB AU JUS

Ten-Ounce Slow Roasted Prime Rib finished with Au Jus and Presented with Horseradish Sauce
\$17.95

ROASTED PORK LOIN

Roasted Pork Loin served with an Apple Chutney
\$15.95

PASTA

VEGETABLE OR MEAT LASAGNA

In a Rich Sauce with Cheese served with Garlic Toast
\$14.75

PENNE CHICKEN BROCCOLINI

Penne Pasta tossed in Olive Oil, Garlic, Sun Dried Tomatoes and Romano Cheese finished with Lightly Battered Chicken Breast
\$15.25

PASTA PRIMAVERA

Linguini with a Garlic Cream Sauce, Zucchini, Yellow Squash, Onion, Tomatoes, Parmesan Cheese and Fresh Herbs
\$14.25

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LIGHT LUNCH AND LUNCH BUFFET

Lunch Buffets

Each Luncheon Buffet served with Coffee, Tea and Iced Tea

INTERCONTINENTAL

(Minimum 40 people)

All American Salad Bar and Four Seasonal Salads.

Choice of Two Entrees:

Chicken Tosca, Beef Bourguignon, Chicken Bianca, Pasta with Savory Italian Sausage, Turbans of Sole with Herb Stuffing, Baked Lasagna, Pasta Primavera, Roast Turkey Breast with Gravy, Orange Roughy, Roast Sirloin of Beef, Medallions of Pork, Chicken Picatta

Choice of Two Accompaniments:

Au Gratin Potatoes, Fresh Vegetable Medley, Oven Roasted Redskin Potatoes, Rice Pilaf, Franconia Potatoes, Squash Medley, Buttered Noodles, Fresh Broccoli, New Potatoes with Parsley Butter, Green Bean Medley, Whipped Potatoes, Apple Walnut Dressing, Sugar Snap Blend

Dessert Display

\$19.95

BACKYARD BARBEQUE

(Minimum 40 people)

All American Classic Macaroni Salad, Cole Slaw, and Melon Salad
Barbeque Chicken, Southern Style Pulled Pork, Baked Beans, Spicy Jo Jo Wedge Fries, Corn Cobbets, Cherry & Apple Pies, Buttermilk Biscuits, Corn Bread & Bakery Rolls,
Iced Tea & Lemonade

\$19.95

THE MEXICAN HAT DANCE

(Minimum 30 people)

Taco Bar with Hard and Soft Shells, Spicy Ground Meat, Chicken Strips, Grilled Peppers and Onions, Refried Beans, Lettuce, Tomatoes, Cheddar Cheese, Salsa, Sour Cream and Guacamole, Fried Tortillas with Cinnamon Sugar.

\$16.95

THE ITALIAN BUFFET

(Minimum 40 people)

Antipasto Salad, Tomato and Fresh Mozzarella, Olive Salad, Pasta Salad, Chicken Parmesan or Chicken Marsala, Penne Broccolini or Rigatoni with Marinara Sauce, Mini Meatballs or Italian Sausage, Squash Medley with Parmesan Cheese,
Mini Pastry Display

\$19.95

EXECUTIVE'S CHOICE

(Minimum 30 people)

Soup de Jour, Sliced Turkey Breast, Ham, Roast Beef, and Natural Aged Cheeses
Old Fashioned Potato Salad, Pasta and Artichoke Salad with Basil and Sun Dried Tomatoes,
Asian Cole Slaw, Greek Salad, Fresh Fruit Salad, Relishes, Assorted Breads, Kaiser Rolls,
Condiments, Cookies and Brownies

\$16.95

Add a Soup Station to any of the Buffets \$2.25 per person

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LIGHT LUNCH

Light Luncheons

A Cup of Soup or Fresh Fruit and Cookies and Brownies, Coffee, Tea, and Iced Tea accompanies all Light Luncheons

CALIFORNIA CLUB CROISSANT

Sliced Rotisserie Turkey, Crisp Bacon, Swiss Cheese, Lettuce, Tomato, Alfalfa Sprouts and a side of Catalina Dressing with Potato Salad
\$13.95

TRIO SALAD

Chicken, Tuna, and Shrimp Salad Presented with Tomato Wedges, Cucumbers and Kalamata Olives
\$14.25

LOW CARB TUSCAN TURKEY WRAP WITH ASIAN SLAW

Low Carb Tortilla Filled with Shaved Smoked Turkey Breast, Roasted Red Peppers, Provolone Cheese, Pesto Mayonnaise presented with Asian Cole Slaw
\$13.95

CORDON BLEU CLUB

Grilled Chicken Breast and Honey Glazed Ham topped with Bacon, Tomato and Swiss Cheese on Focaccia Bread served with Wedge Fries and a Pickle Spear
\$14.25

CHICKEN CAESAR SALAD

Grilled Chicken Breast Strips on Romaine Lettuce, tossed in Caesar Dressing with Parmesan Cheese and Toasted Croutons and Basket of Parmesan Garlic Bread
\$13.95

RON'S SALAD

Fresh Spinach Salad with Grilled Chicken, Grilled Red Peppers, Squash, Zucchini, Mushroom, Red Onions and Chopped Egg
\$14.25

WORKING LUNCHESES

Delivered to your meeting room at a specified time with minimal disturbance to your meeting

EXECUTIVE I

Shaved Roast Beef on an Egg Twist Roll with Crisp Lettuce, Sliced Tomato, served with Pickle Spear, Potato Chips, Freshly Baked Cookie
\$11.95

EXECUTIVE II

Submarine Sandwich with Roast Beef, Turkey, Salami, Cheese, Tomato, Lettuce and Onions, served with Potato Chips, Pickle Spear, Freshly Baked Cookie
\$11.95

TUSCAN TURKEY WRAP

Low Carb Tortilla Filled with Shaved Smoked Turkey Breast, Roasted Red Peppers, Provolone Cheese, Pesto Mayonnaise, served with Potato Chips, Freshly Baked Cookie
\$11.95

MEDITERRANEAN VEGGIE

Portobello Mushroom, Roasted Red Peppers, Fresh Basil and Mozzarella served on Focaccia Bread, served with Potato Chips, Freshly Baked Cookie
\$11.95

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DINNER SELECTIONS

Dinner Suggestions

*All Entrées include your choice of Salad, Chef's Selection of Starch and Vegetable,
Choice of Dessert, Rolls and Butter, Coffee, Tea and Iced Tea*

SEAFOOD

TILAPIA

Baked with a Parmesan Cheese Crumb Topping
and Lemon Pepper Sauce
\$22.95

SHRIMP SCAMPI

Sautéed Tiger Shrimp with Olive Oil, Garlic, Roasted Red
Peppers and White Wine served over Angel Hair Pasta
\$23.95

SALMON WITH LEMON ARTICHOKE SAUCE

Bronzed Salmon pan seared and scented with a Fresh Lemon
Basil Butter Sauce with Artichoke Hearts
\$24.95

PRETZEL ENCRUSTED HALIBUT

Oven Roasted Halibut with Encrusted Pretzels served over White
Cheddar Mashed Potatoes accompanied by Sautéed Spinach and
Tumbleweed Onions
\$23.95

DUETS

HERB ROASTED BEEF TENDERLOIN AND SALMON EN CROUTE

Slow-Roasted Beef Tenderloin with Bordelaise Sauce and Baked
Salmon with Spinach and Mushroom Duxelle served with
Cucumber Dill Relish
\$31.95

ROASTED BEEF TENDERLOIN AND LEMON GARLIC SHRIMP

Fresh Herb Roasted Beef Tenderloin grilled and finished with a
Wild Mushroom Pinot Noir Sauce paired with Lemon Garlic Shrimp
\$32.95

HERB ROASTED BEEF TENDERLOIN AND CHICKEN

Tenderloin rubbed with Fresh Herbs and slow roasted, sliced and
finished with a Pinot Noir Demi Glace paired with Chicken Tosca
\$29.95

BEEF / VEAL / PORK

BEEF STEAK PINOT NOIR

Twelve-Ounce Fresh Herb Marinated Flat Iron Steak grilled
and finished with a Wild Mushroom Pinot Noir Sauce
\$24.95

HERB ENCRUSTED SLICED TENDERLOIN

Tenderloin Slices served with a Cabernet Sauvignon Sauce
\$31.95

BOURBON GLAZED LONDON BROIL

Marinated Flank Steak thinly sliced with a Bourbon Glaze
\$20.95

PRIME RIB OF BEEF AU JUS

Twelve-Ounce Slow Roasted Prime Rib finished with Au Jus
and presented with Horseradish Sauce
\$26.95

NEW YORK STRIP

Grilled Twelve-Ounce New York Strip Steak finished with a
Brandy Peppercorn Sauce
\$31.95

VEAL OSCAR

Veal Scaloppini topped with Crabmeat and Hollandaise Sauce
served with Asparagus
\$23.95

ROASTED PORK LOIN

Roasted Pork Loin finished with an Apple Chutney
\$19.95

FRENCH HERB ROASTED PORK LOIN CHOP

Ten-Ounce Pork Loin Chop roasted and finished
with a Caramelized Peach Brandy Sauce
\$20.95

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DINNER SELECTIONS

Dinner Suggestions

*All Entrées Include Your Choice of Starter Item, Chef's Selection of Starch and Vegetable,
Choice of Dessert, Rolls and Butter, Coffee, Tea and Iced Tea*

POULTRY

CHICKEN CORDON BLEU

Breast of Chicken Stuffed with Black Forest Ham and Swiss Cheese Lightly Breaded and finished with a Chicken Veloute Sauce
\$23.95

CHICKEN PARMESAN

Lightly Breaded Breast of Chicken Topped with Marinara Sauce, Parmesan and Mozzarella Cheese
\$20.95

CHICKEN TOSCA

Chicken Breast sautéed in an Herb Parmesan Batter with a Sherry Butter
\$21.95

CHICKEN PICCATA

Sautéed Chicken Breast with Lemon and Capers
\$23.95

CHICKEN PORTOBELLO

Pan Roasted Breast of Chicken finished with Sun-Dried Tomato Portobello Sherry Cream Sauce
\$23.95

CHICKEN MARSALA

Boneless Breast of Chicken sautéed, finished with a Rich Marsala Wine Sauce and laced with Mushrooms
\$22.95

PASTA

VEGETABLE OR MEAT LASAGNA

In a Rich Sauce with Cheese served with Garlic Toast
\$19.95

PENNE CHICKEN BROCCOLINI

Penne Pasta tossed in Olive Oil, Garlic and Romano Cheese finished with Lightly Battered Chicken Breast and Sun Dried Tomatoes
\$19.95

PASTA PRIMAVERA

Linguini with a Garlic Cream Sauce, Zucchini, Yellow Squash, Onion, Tomatoes, Parmesan Cheese and Fresh Herbs
\$19.95

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DINNER BUFFET

Dinner Buffet

(50-person minimum)

Dinner Buffets Include Rolls and Butter, Coffee, Tea and Iced Tea

SEVILLE

Chilled Garden Salad with an assortment of Condiments and Dressings, and Chef's Selection of Four Seasonal Salads

Choice of Entrées

Bourbon Glazed London Broil, Veal Oscar, Chicken Piccata, Seafood Pasta, Beef Bourguignon, Chicken Tosca, Chicken Marsala, Chicken Parmesan, Rotisserie Turkey Breast, Meat Lasagna, Vegetable Lasagna, Turbans of Sole with Herb Shrimp Stuffing, Sliced Roast Sirloin of Beef, Roasted Fresh Pork Loin with Apple Chutney, BBQ Beef Bisket, Baked Tilapia with Garden Relish

Choice of Three Accompaniments

Garden Rice Pilaf, Au Gratin Potatoes, Pasta Marinara, Whipped Potatoes, Garlic Smashed Potatoes, Sugar Snap Blend, Mashed Sweet Potato, Buttered Noodles, Broccoli with Lemon Butter Crumbs, New Potatoes with Parsley Butter, Spaghetti Squash, Medley of Fresh Garden Vegetable, Apple Walnut Dressing, Wild Rice, Green Bean Medley, Sour Cream and Chive Potato, Oven Roasted Redskin Potatoes, Pasta Primavera, Alfredo Pasta, Corn O'Brien, Butternut Squash

Dessert Display

Two Entrée Selection \$28.95

Three Entrée Selection \$31.95

CHEF'S CARVING TABLE

(Additional Price Per Person)

Top Round Roast Beef au Jus	\$ 4.95
Fresh Herb Roasted Pork Loin	\$ 5.50
Prime Rib of Beef au Jus	\$ 6.50
Breast of Smoked Turkey	\$ 4.95
Whole Tenderloin of Beef	\$ 7.95
Honey Glazed Spiral Cut Ham	\$ 4.95

ITALIAN EXTRAVAGANZA BUFFET

(50 Person Minimum)

Italian Wedding Soup served to the table, Antipasto Salad and Caesar Salad
Olive Salad, Tomato and Cucumber Vinaigrette, Pasta Salad, Chicken Parmesan, Mostaccioli and Cavetelli
Marinara and Alfredo Sauces, Mini Meatballs, Manicotti, Squash Medley with Parmesan Cheese
Ciabatta Bread and Garlic Sticks, Mini Pastry Display

\$28.95

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DINNER ACCOMPANIMENTS

Dinner Accompaniments

SALAD SELECTION

House Salad

Mixed Greens with Fresh Cucumber, Tomatoes and Croutons

Strawberry and Mandarin Orange Salad

Fresh Strawberries, Mandarin Oranges and Red Onion on a bed of Mixed Greens

Classic Caesar Salad

Romaine Lettuce with Parmesan Cheese, Croutons and Classic Caesar Dressing

Greek Salad

Green Salad Topped with Kalamata Olives, Red Onion and Feta Cheese

Gorgonzola & Walnut Salad

Mixed Greens with Walnuts and Gorgonzola Cheese

Georgetown Spinach Salad

Spinach Salad with Sliced White Button Mushrooms, Chopped Egg and Crumbled Bacon

Antipasto Salad

Green Salad with Sliced Salami, Provolone, Black Olives and Pepperoncini

Fresh Seasonal Fruit Cup or Soup Du Jour

Shrimp Cocktail \$8.50 per person

DESSERT SELECTION

Dessert Selection Included with Dinner

Carrot Cake with Rich Cream Cheese Icing, Chocolate Mousse Cake, Caramel Apple Tart,
New York Cheese Cake, Strawberry Shortcake,
Angel Food Cake with Fresh Mixed Berry Compote

Upgraded Dessert Selections \$1.25 per person

Peanut Butter Pie, Lemon Berry Cream Cake, Chocolate Tuxedo Mousse Cheesecake,
Banana Foster Pie, Oreo Cookies & Cream Cheesecake

Decadent Grand Finale 1.95 per person

Lemon Chantilly, Tiramisu, Chocolate Raspberry Brulee Dome, Triple Layer Mousse, Peanut Butter Crunch



BEVERAGES

Cocktail Parties

HOST BAR

A Host Bar is a bar sponsored and paid for by the host on a per drink basis. Charges are determined by the quantity of liquor consumed and include all mixes, ice and appropriate garnishes. All prices are subject to a Service Charge and State Tax

SPECIALTY COCKTAIL PACKAGE

Unlimited beverages based on a per person charge. All prices are subject to a Service Charge and State Tax.

BARTENDER SERVICE

A \$75.00 bartender fee will be charged on all bars.

SPECIAL REQUEST

When special requests are honored for liquor, beer or wine items not carried as regular stock at the hotel, the guest is responsible for the total amount of all items not consumed at the function.

PLANNED PARTIES

A well-rounded combination of Hors d'Oeuvres should service eight pieces per person for the first hour and six pieces for each hour thereafter. Our Catering Staff would be pleased to custom design a menu to meet your needs.

CASH BAR

A Cash Bar allows each guest to purchase drinks on an individual basis. Drink prices include Service Charge and State Taxes.

Beverage Selections

HOST BAR-PER DRINK

House Brands\$4.25
Call Brands\$4.50
Premium Brands\$5.25
Domestic Beer and Wine\$3.75
Import Beer\$4.25
Soft Drinks and Bottled Waters\$2.25

CASH BAR-PER DRINK

House Brands\$4.50
Call Brands\$4.75
Premium Brands\$5.50
Domestic Beer and Wine\$4.00
Import Beer\$4.50
Soft Drinks and Bottled Waters\$2.25

OPEN BAR PACKAGE

HOUSE BRANDS

One Hour\$8.95
Second Hour add\$5.95
Additional Hourly rate\$4.95

CALL BRANDS

One Hour\$9.95
Second Hour add\$6.95
Additional Hourly rate\$5.95

PREMIUM BRANDS

One Hour\$10.95
Second Hour add\$7.95
Additional Hourly rate\$6.95

MISCELLANEOUS HOSTED BEVERAGE ALTERNATIVES

Cordials and Specialty drinks\$6.00 per drink	Champagne\$4.00 per glass
Fruit Punch\$20.00 per gallon	Champagne Punch\$50.00 per gallon
Mimosa\$50.00 per gallon	House Champagne\$18.00 per bottle



HORS D'OEUVRES

Hors d'Oeuvres

All Hors d'Oeuvres have a 100-piece minimum

COLD HORS D'OEUVRES

(Per 100 pieces)

Crabmeat Stuffed Cherry Tomatoes	\$190.00
Fancy Deviled Eggs	\$160.00
Assorted Finger Sandwiches	\$160.00
Jumbo Shrimp	\$250.00
Spinach Dip in Pumpernickel Bread	\$160.00
Salami Cornet with Cream Cheese	\$160.00
Assorted Fancy Canapés	\$190.00
Fresh Fruit Kabobs With Hawaiian Dipping Sauce	\$190.00
Chilled Smoked Pepper-Cured Salmon With Accompaniments	\$190.00

HOT HORS D'OEUVRES

(Per 100 pieces)

Artichoke Dip with Pita Chips	\$120.00
Mini Crab Cakes	\$180.00
Italian Sausage and Mixed Peppers	\$140.00
Petite Quiche	\$160.00
Bacon Wrapped Water Chestnuts	\$180.00
Mini Reubens	\$160.00
Buffalo Wings with Bleu Cheese and Celery	\$140.00
Swedish Meatballs	\$140.00
Crabmeat Stuffed Mushroom Caps	\$180.00
Chinese Egg Rolls with Mustard and Plum Sauces	\$180.00
Breaded Parmesan Artichoke Hearts	\$160.00
Cocktail Franks in Puff Pastry	\$140.00
Fresh Vegetables Tempura	\$140.00
Chicken Fingers with Aloha Sauce	\$160.00
Fried Mozzarella with Marinara Sauce	\$140.00
BBQ Riblettes	\$180.00
Coconut Battered Shrimp	\$180.00
Phyllo Triangles with Spinach and Feta Cheese	\$160.00
Steamed Mussels with Garlic Butter or Marinara Sauce	\$110.00
Potato Skins with Assorted Toppings	\$140.00
Sante Fe Chicken in Beggar's Purse	\$210.00
Nachos with Hot Pepper Cheese	\$90.00
Pot Stickers	\$160.00

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HORS D'OEUVRES and STATIONS

Cold Displays

(Serves 75-100 guests)

INTERNATIONAL CHEESE DISPLAY

Display of Assorted Cheeses from around the World
presented with Fresh Fruits, Assorted Crackers and Crostini
\$225.00

TRAY OF FRESH GARDEN VEGETABLES

With Assorted Dips
\$145.00

Dry Snacks

(Per pound)

PRETZELS, POTATO CHIPS, AND CORN CHIPS

With Assorted Dips
\$7.00

MIXED NUTS

\$12.50

DRY ROASTED PEANUTS

\$8.50

SPICY SNACK MIX

\$7.00

Station Specialties

Designed Specifically For Cocktail Parties

ROAST STEAMSHIP OF BEEF

(Serves 100-125 guests)

ROASTED TOP ROUND OF BEEF

(Minimum of 50 guests)
\$4.95 per person

WHOLE TURKEY BREAST

(Minimum of 50 guests)
\$4.25 per person

SPIRAL CUT BAKED HAM

(Minimum of 50 guests)
\$4.50 per person

BEEF TENDERLOIN

(Minimum of 50 guests)
\$9.95 per person

ANITPASTO DISPLAY

(Minimum of 50 guests)

Traditional Italian Display of Assorted Marinated Salads, Cheeses and Meats, Calamari with Lemon Aioli,
Caprese Salad, Tapenade with Crostini, Focaccia Bread with Assorted Toppings
\$6.95

PASTA STATION

(Minimum of 50 guests)

Consisting of Two Types of Pasta, Two Sauces and a variety of Toppings
\$7.95

PETITE SWEET TABLE

(Minimum of 25 guests)

A variety of Dessert Pastries, Desserts Bars, Mousse Filled Chocolate Cups, Trifles and Freshly Baked Cookies
\$6.75

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Morning Break Upgrades

Croissant Egg and Cheese Sandwich	\$2.50 each
With Ham, Canadian Bacon, Bacon Strips, or Sausage Patty	\$3.25 each
Breakfast Potato Boats stuffed with Eggs, Cheese and Ham	\$2.25 each
Sliced Fresh Fruit	\$2.00 per person
Individual Specialty Yogurts	\$1.95 each
Fruit Kabobs with Dipping Sauce	\$28.00 per dozen
Individual Boxed Cereals	\$1.75 each
Individual Boxed Cereals and Fresh Fruit	\$2.25 each
Whole Fruit	\$1.50 each
Assorted Danish, Muffins, Donuts	\$24.00 per dozen
Bagels with Cream Cheeses, Preserves, and Butter	\$27.00 per dozen
Individual Soft Drinks	\$2.00 each
Bottled Fruit Juices	\$2.50 each
Bottled Water	\$2.00 each
Coffee, Decaffeinated Coffee, Herbal Teas (Serves 15 cups)	\$28.00 per gallon
Morning Coffee Service until noon	\$2.95 per person
Monster Energy Drink	\$3.95 each

Afternoon Break Upgrades

Fresh Baked Cookies	\$18.00 per dozen
Fudgenut Brownies and Blondies	\$21.00 per dozen
Assorted Soft Drinks	\$2.00 each
Bottled Waters	\$2.00 each
Assorted Bottled Juices	\$2.50 each
Pretzels, Chips, Fritos by the Bag	\$1.75 each
Fresh Fruit Kabobs	\$28.00 per dozen
Large Warm Pretzels	\$24.00 per dozen
Assorted Granola Bars	\$1.75 each
Ice Cream Novelties-Dove Bars, Dole Fruit Bars, Cookie Ice Cream Sandwiches, Drumsticks	\$36.00 per dozen
Dessert Bars-Lemon, Raspberry, Chocolate	\$21.00 per dozen
All day Coffee Service	\$4.95 per person



SPECIALTY BREAKS

Continental Breakfast Selections

(Minimum 30 people)

THE NEW YORK CONTINENTAL

Chilled Juices, an assortment of Sliced Breakfast Breads and Fresh Bagels with a variety of Cream Cheeses, Butter and Preserves, Assorted Yogurts, Coffee, Decaf and Herbal Teas

\$8.50

CLASSIC CONTINENTAL

Chilled Juices, an assortment of Breakfast Pastries, Muffins, and Breakfast Breads, Fresh Sliced Fruit, Coffee, Decaf and Herbal Teas

\$8.95

HEALTHY START

Sliced Fresh Fruit, Assorted Juices, Harvest Muffins, Banana Bran Muffins, and Carrot Raisin Muffins, Three Varieties of Granola Bars, Assorted Yogurts, Coffee, Decaf, and Herbal Teas

\$9.95

Afternoon Breaks

(Minimum 30 people)

THE SWEET TOOTH

Chocolate Fudgenut Brownies, Raspberry Bars, Blondies, Lemon Bars, and Oreo Dream Bars, Iced Tea, Coffee, Decaf, and Hot Teas

\$7.95

HOME DAYS BREAK

Large Warmed Pretzels and Stadium Mustard, Elephant Ears, Individual Bags of Popcorn, Cracker Jacks, and Peanuts, Fresh Lemonade and Iced Tea

\$7.95

MOVIE NIGHT

Freshly Popped Popcorn, Twizzlers, Chocolate Candies, Iced Tea and Lemonade

\$8.95

SNACK ATTACK

Nachos and Cheddar with Assorted Toppings including Jalapenos, Salsa, and Sour Cream. Chips and Salsa, Potato Chips, Pretzels, Fritos with Assorted Dips. Iced Tea and Lemonade

\$9.25



HOLIDAY INN CLEVELAND-SOUTH MEETING AND BANQUET POLICIES

GUARANTEE POLICY: Final meal guarantee (the guaranteed number attending the function) must be received by the Catering office by 12:00 noon, 3 Business days in advance of the function and are not subject to change. In the event the guarantee is not received within 3 Business days, the last number of guests reported will constitute the guaranteed number. The exact number given will be considered as the guarantee you will be charged for, unless the number guaranteed is exceeded by the number served. Holiday Inn Cleveland-South will provide seating and have food available for 5 percent over the guaranteed number. Should the number served fall below the guarantee, we will charge for the full guaranteed amount.

CANCELLATION AND DEPOSIT POLICY: On all functions, an advanced deposit is required. The advance deposit is not refundable for any cancellation received for: weekdays (Sunday through Thursday) less than thirty (30) days prior to the function; weekends (Friday and Saturday) less than ninety (90) days prior to the function, unless otherwise stated on your Banquet Event Order. Should it become necessary for you to cancel after your Banquet Event Order has been signed, The Holiday Inn Cleveland-South is entitled to any and all cancellation fees stated at the bottom of said banquet event order.

FOOD: All food and beverage items must be supplied and prepared by the Holiday Inn Cleveland-South. Due to licensing restrictions, leftover food must not be removed from the premises. A 20% service charge is added to food and beverage sales and is subject to appropriate state and local sales taxes. All prices are subject to change without notice sixty (60) days prior to your function date.

BEVERAGE: Holiday Inn Cleveland-South as licensee is responsible for the administration, sale and service of alcoholic beverages, in accordance with the prevailing liquor statutes. It is a policy that the Holiday Inn Cleveland-South supplies all liquor, beer and wine. It is further our policy to require identification of all guests attending a function serving alcoholic beverages. All prices are subject to the applicable taxes and a 20% service charge. A bartender fee of \$75.00 per bartender will be charged on all bars. All hosted bars are subject to applicable sales tax and a 20% service charge.

SERVICE CHARGE: A \$150.00 service charge will be assessed if less than 30 guests are guaranteed for any meal function. A \$225.00 fee will be assessed if the guaranteed number of guests is below 20 people.

GENERAL LIABILITY: The Holiday Inn Cleveland-South will not assume responsibility for the damage or loss of articles, equipment or merchandise left in the hotel prior to or following your meeting or banquet. Special arrangements for security can be made with advance notice.

BANQUET ROOM ASSIGNMENTS: Our hotel staff will work with your organization in assigning your room to maximize hotel space according to the anticipated number of guests. For the satisfaction of all of our guests, please be aware of your scheduled adjourn time. All supplies must be removed at the conclusion of your event.

AUDIO / VISUAL EQUIPMENT: Audio Visual equipment may be rented upon request. Please allow 2 working days to place your order to ensure that proper arrangements can be made. A 20% service charge and sales tax will be applied to rental equipment. The Catering Department, prior to the scheduled event, must review any audio visual equipment being brought in. For the comfort of all of our guests, volume level at any function must be contained within the assigned meeting room. The hotel reserves the right to control audio levels.

SALES TAX EXEMPTION: If your organization is exempt from Ohio State sales tax, your exemption form must be received prior to your event for this exemption to apply. We require a new form be submitted every year.