



AN IHG® HOTEL
DULUTH DOWNTOWN

CATERING MENU

200 WEST FIRST STREET | DULUTH MN, 55802 | 218-727-7492 | HIDULUTH.COM | sales@hiduluth.com

REFRESHMENTS & BREAK ITEMS

BEVERAGES

DULUTH COFFEE COMPANY COFFEE \$50 1.5 Gallon, Serves 32	HOT TEA \$1.50 Per Bag
DULUTH COFFEE COMPANY COFFEE \$30 One Air Pot, Serves 16	ASSORTED SOFT DRINKS & BOTTLED WATER \$2.75 Coke Products, Each
DULUTH COFFEE COMPANY COFFEE \$3.50 and ASSORTED TEAS Regular & decaf coffee, price per person	BOTTLED FRUIT JUICE \$3.25 Each

BREAK ITEMS

pricing per each

WHOLE FRUIT	\$2	GF	V	VG
ASSORTED YOGURTS	\$2	GF	V	
BREAKFAST BARS	\$2			
GRANOLA BARS	\$2			
BOXED CEREALS with COLD MILK	\$5			
BREAKFAST SANDWICHES	\$8			
GLUTEN FREE MUFFINS	\$40 / dozen	GF		
ASSORTED BREAKFAST BREADS, MUFFINS OR BAGELS	\$3	V	VG	
BAGS OF ASSORTED CHIPS	\$2			
ASSORTED COOKIES	\$2			
ASSORTED DESSERT BARS	\$3			
GLUTEN FREE COOKIES	\$3	GF		

PLATED BREAKFAST

ALL AMERICAN GF

Scrambled eggs, North Shore potatoes and your choice of ham, bacon **or** sausage.
\$10

SWEET START

Your choice of pancakes **or** french toast, butter and syrup, and your choice of ham, bacon **or** sausage.
\$11

THE DULUTHIAN

Scrambled eggs, canadian bacon, spinach and onion on a croissant topped with muenster cheese and mornay sauce. Served with North Shore potatoes.
\$12

QUICHE GF

Chef's choice of quiche and seasonal fruit served with your choice of ham, bacon **or** sausage.
\$10

STEAK & EGGS GF

6 oz. USDA Certified Angus Beef sirloin, scrambled eggs, and North Shore potatoes.
\$14

BREAKFAST HASH GF

Your choice of corned beef **or** italian sausage hash served with scrambled eggs.
\$12

ADDITIONS

per person

BREAKFAST SANDWICHES \$8

BREAKFAST BREAD \$3

Plated entrées include coffee, decaf and tea.

All prices reflect per person charge.

BOXED LUNCHES

CHICKEN CAESAR WRAP

Caesar salad with grilled chicken breast wrapped in a tortilla. Served with potato chips.
\$12

TURKEY CLUB WRAP

Turkey, bacon, and cheese wrapped in a tortilla with lettuce and tomato. Served with potato chips.
\$12

CROISSANT SANDWICH

Choice of tuna, chicken **or** egg salad on a croissant. Served with potato chips.
\$12

GREEK SALAD

Feta cheese, cucumber, kalamata olives, red onion, cherry tomatoes, with greek vinaigrette.
\$12

CHEF SALAD

Shaved ham and turkey, cherry tomatoes, hardboiled egg, red onion, shredded cheese and bacon crumbles, with house made dressing.
\$13

CAESAR SALAD

Chopped romaine lettuce, parmesan cheese and seasoned croutons tossed in Caesar dressing and topped with a sliced chicken breast.
\$13

BOXED LUNCHES

Deli sliced ham, veggie **or** turkey, served on wheat bread with lettuce and tomato, potato chips and a cookie. Dinnerware kit, mayo and mustard included.
\$14

Add whole fruit or pasta salad for \$3. Add beverage for \$2.75.

Sandwiches can be made gluten free.

**All prices reflect per person charge.
All prices subject to service charges.**

PLATED LUNCH ENTRÉES

CHICKEN MALIBU GF

Grilled chicken breast with shaved ham and melted swiss topped with mornay sauce over a bed of organic grain blend. Served with Chef's choice of vegetable.

\$12

CHICKEN DIJON GF

Marinated and grilled chicken breast on a bed of organic grain blend topped with a dijon mustard sauce. Served with Chef's choice of vegetable.

\$12

ROAST TURKEY GF

Oven roasted turkey breast on whipped mashed potatoes topped with cranberry chutney, gravy. Served with Chef's choice of vegetable.

\$13

SALMON GF

Seasoned salmon oven baked with lemon and butter served with whipped red potatoes. Served with Chef's choice of vegetable.

\$18

PORK GF

Oven roasted pork loin topped with and apple demi-glace served with caramelized onion mashed potato. Served with Chef's choice of vegetable.

\$16

SPINACH AND MUSHROOM RAVIOLI V

Served in a sage soubise sauce with Chef's choice of vegetable.

\$14

SAUTÉED VEGETABLES GF V VG

Broccoli, carrot, cauliflower, mushroom, red and green bell pepper, tomato and spinach sautéed in olive oil served on an organic grain blend and finished with a rich vegetable demi-glace.

\$14

*Served with choice of tossed green salad or Caesar salad, and baked roll with butter.
Entrees served with coffee, tea, and lemonade.*

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PLATED DINNERS

BACON WRAPPED FILET MIGNON GF

Hand cut and bacon wrapped Certified Angus Beef tenderloin topped with a mushroom bordelaise sauce. Served with horseradish mashed potatoes.

\$32

NEW YORK STRIP GF

Hand cut Certified Angus Beef New York Strip topped with garlic herb compound butter. Served with roasted baby red potatoes.

\$28

SIRLOIN GF

Certified Angus Beef Center Cut Top Sirloin topped with a bleu cheese sauce. Served with roasted garlic mashed potatoes.

\$26

PORK LOIN GF

Oven roasted pork loin topped with an apple demi-glace. Served with caramelized onion mashed potato.

\$22

SALMON GF

Seasoned atlantic salmon oven broiled in lemon and butter. Served with whipped baby red mashed potatoes.

\$24

WALLEYE GF

Seasoned freshwater walleye oven broiled in lemon and butter. Served with an organic grain blend.

\$24

SHRIMP GF

Seasoned jumbo shrimp broiled in lemon and butter. Served with an organic grain blend.

\$26

All entrées include choice of tossed green salad **or** Caesar salad,
Chef's choice of vegetable, and baked roll with butter.
Served with coffee and tea. Limit two entrée selections per event.

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PLATED DINNERS

CORDON BLEU

Chicken breast filled with ham, prosciutto, swiss and bleu cheese. Served with an organic grain blend and Chef's choice of vegetable.

\$22

SOUTHERN FRIED CHICKEN

Breaded chicken breast deep fried to golden brown topped with country gravy. Served with cheddar mashed potatoes and skillet fried sweet corn.

\$20

FLORENTINE

Chicken breast stuffed with spinach, shallot and garlic on a bed of alfredo pasta. Served with Chef's choice of vegetable.

\$22

MARBELLA GF

Mediterranean style marinated chicken breast topped with figs, dates and olives. Served with an organic grain blend and Chef's choice of vegetable.

\$22

SAUTÉED VEGETABLES GF V VG

Broccoli, carrot, cauliflower, mushroom, red and green bell pepper, tomato and spinach sautéed in olive oil. Served on an organic grain blend and finished with a rich vegetable demi-glace.

\$20

SPINACH AND MUSHROOM RAVIOLI V

Served in a sage soubise sauce with Chef's choice of vegetable.

\$20

All entrées include choice of tossed Green salad **or** Caesar salad, and baked roll with butter.
Served with coffee and tea. Limit two entrée selections per event.

**All prices reflect per person charge.
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 **Holiday Inn
& Suites**
DULUTH DOWNTOWN

PLATED DINNERS

DUETS

STEAK AND SHRIMP

A charbroiled Certified Angus Beef 8 oz. Sirloin paired with a pinwheel of 3 broiled jumbo shrimp. Served with Chef's choice of starch, fresh vegetable, and appropriate sauce.

\$30

STEAK AND CHICKEN

House-prepared 5 oz. chicken paired with a Certified Angus Beef 8 oz. Sirloin. Served with Chef's choice of starch, fresh vegetable, and appropriate sauce.

\$28

SALMON AND STEAK

A Certified Angus Beef 8 oz. top Sirloin with an oven broiled 4 oz. Salmon fillet. Served with Chef's choice of starch, fresh vegetable, and appropriate sauce.

\$32

STEAK AND WALLEYE

Oven broiled freshwater 4 oz. walleye fillet paired with a Certified Angus Beef 8 oz. Top Sirloin. Served with Chef's choice of starch, fresh vegetable, and appropriate sauce.

\$32

All entrées include choice of tossed green salad **or** Caesar salad, and baked roll with butter.
Served with coffee and tea. Limit two entrée selections per event.

All prices subject to service charges.

DESSERTS

NEW YORK VANILLA CHEESECAKE	\$4	
with assorted toppings		
CHOCOLATE CAKE	\$4	
CARROT CAKE	\$4	
ORANGE CREAM CAKE	\$4	
TRIPLE LAYER STRAWBERRY CREAM CAKE	\$4	
TIRAMISU	\$5	
FLOURLESS CHOCOLATE TORTE CAKE	\$5	GF

Dessert prices reflect per person charge

All prices subject to service charges.

WINE & SPIRITS

CASH/HOST BAR BEVERAGES

CALL DRINK	\$6.50
PREMIUM DRINK	\$7
CALL COCKTAIL	\$7
PREMIUM COCKTAIL	\$8
WINE BY THE GLASS	\$7
DOMESTIC BEER	\$5.50
IMPORTED BEER	\$6.50

KEG BEER

DOMESTIC KEG	\$375
Miller, Budweiser, Coors, Mich Golden Light, Bud Light <i>Others available upon request</i>	

PREMIUM KEG	\$425
Summit, Alaskan Amber, Odell, Bent Hop IPA, Castle Danger Cream Ale <i>Others available upon request</i>	

HOUSE WINES

WHITE

Chardonnay	\$27
Pinot Grigio	\$30
White Zinfandel	\$27
Moscato	\$30
Sauvignon Blanc	\$27

RED

Cabernet Sauvignon	\$27
Pinot Noir	\$30

SPARKLING CIDER & CHAMPAGNE

ASTI GIONELLI	\$28.00
SPARKLING CIDER (NON-ALCOHOLIC)	\$25.00

Bartender Policy: A minimum sale of \$250 is required otherwise a fee of \$75 will apply.

All prices subject to service charges.

AUDIO VISUAL & SERVICES

MICROPHONE

Lapel or hand-held wireless \$65

FLIP CHARTS & WHITE BOARDS

Flipchart with Post-It Paper and Markers \$30

Flipchart Stand \$15

Tripod Easel \$15

Whiteboard and Markers \$30

MISCELLANEOUS

Speakerphone \$50

Laser Pointer \$30

Skirted Exhibit Tables, Each \$20

Patch Fee/Own AV \$40

PROJECTORS

LCD computer projector HDMI & VGA (with remote control/slide advancer) \$250

Dual LCD Projectors \$350

- The Great Lake Ballroom and Lyric Conference Center offers ceiling mounted LCD projectors and screens in every room.
- If your group utilizes more than one meeting room we can set up Dual Projector
- Our Projectors are Optoma W306ST 3500 Lumen Short throw projectors and are 3D capable 1080i DLP units that display WXGA 16:10 native resolution however still maintains the capability to display 4:3 and 16:9 resolutions.
- Each projector is connected using Comprehensive Pro AV/IT HDMI and VGA cabling which terminate at wall plates for ease of use by customers.
- Screens in the Great Lakes Ballroom are Da Lite 96" x 54" (113" diagonal) in 4 of our conference rooms (Superior, Huron, Erie and Ontario). We also offer our largest screen, 120" x 120", in our Michigan Room.
- Screens in the Lyric Conference Center are 90" x 80" (92" diagonal) in all three conference rooms (Lyric I, Lyric II, Lyric III).

WIFI

NO CHARGE

- Complimentary WIFI (5 MBPS) is available for all banquet guests.
- 100 MB download hardwire internet is also available upon request.

If an item you require is not listed, please let us know. Other equipment is available. These items may include: podium, riser, head table, speaker table, and display tables.

Audiovisual technicians are available at the current labor rates.

All prices subject to service charges.