



**H** *Holiday Inn<sup>®</sup>  
& Suites*

AN IHG<sup>®</sup> HOTEL  
DULUTH DOWNTOWN

# CATERING MENU

200 WEST FIRST STREET | DULUTH MN, 55802 | 218-727-7492 | [HIDULUTH.COM](http://HIDULUTH.COM) | [sales@hiduluth.com](mailto:sales@hiduluth.com)

# REFRESHMENTS & BREAK ITEMS

## BEVERAGES

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

## BREAK ITEMS

pricing per each

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

<b>BREAKFAST SANDWICHES</b>	\$8
<b>BREAKFAST BREAD</b>	\$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.*

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

# 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.

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

# 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.  
All prices subject to service charges.**

# 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

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

*Dessert prices reflect per person charge*

*All prices subject to service charges.*

# WINE & SPIRITS

## CASH/HOST BAR BEVERAGES

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

## KEG BEER

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

<b>PREMIUM KEG</b>	\$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

<b>ASTI GIONELLI</b>	\$28.00
<b>SPARKLING CIDER (NON-ALCOHOLIC)</b>	\$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.*

# EVENT GUIDELINES

## MENU SELECTIONS

- One entrée may be selected for group meal functions unless special arrangements are made in advance.
- If an additional entrée is selected, meal indicators are required to identify the entrée of choice for each individual.
- Children's menu and special dietary needs are available upon request
- Lunch menu selections are served until 2pm.
- Charge for Holiday Inn staff to cut and serve cake - \$50

## FOOD & LIQUOR REGULATIONS

- All food and beverage must be prepared by the Holiday Inn Hotel & Suites and consumed on the premises with the exception of decorated cakes for special events.
- Minnesota state laws prohibit liquor to be brought on the premises for any event. State law prohibits the Holiday Inn Hotel & Suites from serving alcohol to minors even though the space is rented for a private party. Anyone under age 21 consuming alcohol or anyone supplying alcohol to minors will be required to leave the premises.
- Minnesota State Health Department regulations and the Holiday Inn Hotel & Suites policies prohibit any food product left over to be taken off the premises.
- Late night enhancements available starting after 9pm.

## ROOM RENTALS

- Room rental is based upon catered events and guest attendance and subject to a 17% service charge.

## GUARANTEES

- Preliminary guarantee of anticipated guests due two weeks prior.
- Hotel policy requires that the catering office to be notified of the guaranteed number of guests no later than 5 business days prior to the function.
- If the guarantee is not received, billing and catering will be based upon the original estimate of attendees.
- Billing is based upon the guarantee or the actual number of attendees, whichever is greater.

## SALES TAX & GRATUITIES

- Menu prices are subject to a 11.13% sales tax, 17% service charge, and a 11.13% service charge tax.
- Wine and beer purchases, including host bars, are subject to a 13.63% sales tax, 17% service charge and a 13.63% service charge tax. Cash bars include the sales tax and service charge.
- When bar service is requested, a bartender fee of \$75 is applied if total bar sales do not exceed \$250.
- Audiovisual prices are subject to 8.88% sales tax, 17% service charge, and a 8.88% service charge tax.
- Room Rental is subject to a 17% service charge.

## CANCELLATION POLICY

- A cancellation fee may be applied for any event cancelled that has been confirmed as definite with a signed contract. A signed contract is required to guarantee meeting space.

## PARKING

- Parking in the Holiday Center Ramp is complimentary for all event attendees. Attendees will receive a ticket for the Automated Parking Machine.