



Holiday Inn
& Suites

Holiday Inn Hotel & Suites Clearwater Beach
Sunsets & Dolphin Sightings Complimentary

MENU SELECTION



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Breakfast Buffet Selections

CATCH ALL CONTINENTAL • 8.95

Assorted Muffins & Danish, Bagels, Croissants Assorted Juices, Coffee, Tea Basket of Fresh Fruit

BOUYANT BREAKFAST • 13.95

Scrambled Western Eggs, Cinnamon French Toast, Sausage & Bacon Skillet, Brown Potatoes, Muffin & Danish, Croissants or Bagels, Fresh Fruit Display, Assorted Juices, Coffee & Tea

FLORIDA SEASIDE BRUNCH • 22.95

(Carver 75.00)

Fresh Florida Orange and other Assorted Fruit Juices, Fresh Fruit Display, Fresh Strawberries with whipped cream, Scrambled Eggs, Eggs Benedict, Waffles, Sausage Patties & Crisp Bacon, Skillet Brown Potatoes, Assorted Pastries, Smoked Salmon, Freshly Brewed Regular & Decaffeinated Coffee Plus Carving Station with Turkey or Ham

BEVERAGES

Freshly Brewed Regular Coffee	35.00 per gallon
Freshly Brewed Decaffeinated Coffee	30.00 per gallon
Iced Tea or Hot Tea	29.00 per gallon
Fresh Florida Orange Juice.....	30.00 per gallon
Bottled Water.....	2.25 each
Mini Fruit Juices	2.25 each
Fruit Punch	24.00 per gallon
Assorted Soft Drinks.....	2.25 each

BAKERY TREATS

Fresh Flaky Croissants	30.00 per dozen
Assorted Muffin Baskets	20.00 per dozen
Assorted Danish Pastries	30.00 per dozen
Assorted Bagels & Cream Cheese	30.00 per dozen
Fresh Baked Cookies	25.00 per dozen
Double Fudge Brownies.....	25.00 per dozen

EXTRA TOUCHES

Assorted Granola Bars	2.00 each
Assorted Yogurts	2.95 each
Fresh Seasonal Fruit Cup	4.75 each

Prices are per person unless otherwise noted and do not include tax and gratuity.

Add \$3.00 per person for buffets with less than 20 people. Add \$3.00 per person for more than two plated meal selections per event.

Vegetarian & Gluten-Free selections available upon request. Pricing is guaranteed up to six months prior to function date.

Revised 01/18/2010

Luncheon Selections

BUFFET STYLE

GONE ADRIFT DELI BUFFET

16.95

Thinly Sliced Turkey, Ham and Roast Beef, Assorted Fresh Baked Breads Served with Lettuce, Tomato, and Assorted Sliced Cheeses, Potato Chips, Coleslaw, Pasta Salad, Iced Tea and Ice Water

BACKWIND BBQ BUFFET

16.95

Hamburgers, Hot Dogs and Chicken Kebobs, Assorted Rolls, Lettuce, Tomato & Onion, Variety of Sliced Cheeses, Potato Chips and Baked Beans, Coleslaw, Pasta Salad, Iced Tea, and Ice Water,

ESCAPE TO THE TROPICS BUFFET

19.95

Tropical Fruit Tray, Mixed Green or Caesar Salad, Caribbean Jerk Chicken & Grilled Mahi-Mahi, Chef's Choice of Vegetable, Island Rice Rolls and Butter, Iced Tea and Ice Water

PARROT FISH PASTA BUFFET

16.95

Caesar Salad, Grilled Chicken, Penne Pasta with Marinara, and Alfredo Sauce Garlic Bread

PLATED LUNCH ENTRÉES

All Plated Lunch Selections Include Chef Salad, Iced Tea or Lemonade

VOLCANO SALAD

15.95

Fresh Greens, Grilled Chicken And Colorful Corn Tortilla Strips With a Tropical Berry Vinaigrette

LAND LUBBER'S CHICKEN PASTA

18.95

Grilled Chicken Breast, Broccoli Florets, and Diced Tomatoes Served with A Light Alfredo Sauce over a Bed of Penne Pasta Served with Garlic Bread

SALMON MOOR

19.95

Grilled Salmon with Honeylime Glaze, Caribbean Vegetables, and Island Rice

MARINATED LONDON BROIL

19.95

Served grilled with mushroom demi-glaze, Roasted Red Skin Potatoes, and Caribbean Vegetables.

ASSORTED DESSERT TRAY (Add \$2.00 per person)

Key Lime Pie, Chocolate Cake, Cheesecake Topped with Fruit, Carrot Cake, Peanut Butter Pie

SANDWICH SELECTIONS

All Sandwich Selections, excluding the Mayday Boxed Lunch, Include Iced Tea

THE BELUGA CLUB • 12.95

Turkey, Bacon, Lettuce and Tomato on Fresh Bread with Mayonnaise, Served with Potato Chips and Dill Pickle

CAPTAIN LARRY'S SANDWICH • 14.95

Grilled Chicken Breast Served on a Fresh Kaiser Roll with Lettuce and Tomato Potato Chips and Dill Pickle (Select One: Grilled Plain, Blackened, or with Jerk Seasoning)

HALF & HALF DELI PLATE • 14.95

Half Roast Beef And Half Turkey Deli Sandwich Served On Your Choice Of Bread With Tomato, Lettuce And Swiss Cheese, Coleslaw & Potato Salad, Fruit & Candy

MAYDAY BOXED LUNCH • 13.95

Served in easy to carry "to go box"

Your choice of Smoked Turkey, Ham or Roast Beef, with American or Swiss cheese on a Fresh Kaiser Roll Served with Lettuce and Tomato Chips, Brownie and Piece of Seasonal Whole Fruit, Condiments on the Side, Wrapped Cutlery Kit & Napkin Assorted Canned Soft Drinks

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Break Time Selections

THE JIB • 7.95

Potato Chips, Candy Bars, Assorted Nuts and Pretzels Assorted Sodas and Bottled Water

RIGHT OF WAY • 9.95

Assorted Cookies and Brownies, Freshly Brewed Regular & Decaffeinated Coffees, Bottled Water and Assorted Cold Sodas

THE BLUE WHALE • 9.75

Fresh Whole Fruit, Yogurt & Granola Bars, Bottled Water and Assorted Fruit Juices.

THE ICEBERG • 7.95

Vanilla Novelty Ice Cream With Assorted Toppings, Assorted Sodas and Bottled Water

THREE BREAK BARRIER ISLAND PACKAGE • 22.95

Continental Breakfast

Florida Orange Juice, Assorted Pastries and Breakfast Breads, Preserves, and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Mid-Morning Break

Assorted Soft Drinks and Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee

Mid-Afternoon Break

Assorted Cookies, Basket of Whole Fruit, Bottled Water and Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

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BUFFET STYLE DINNER SELECTIONS

ALL ABOARD BEACH BBQ • 24.95

Hot Dogs, Beef or Chicken Skewers and Mango BBQ ribs.

Choose two: Coleslaw, Potato or Pasta Salad.

Fresh Fruit Display, Chef's Choice of Dessert, Iced Tea & Ice Water

PORPOISE PASTA BUFFET • 25.95

Guests will create their own pasta dish. Begin with Penne or Fettuccine Pasta, Top with Creamy Alfredo, Tangy Marinara or Vodka Cream Sauce. Toss in Seared Pink Shrimp or Grilled Chicken Breast Strips. Includes Garlic Bread and either House Salad or Caesar Salad and Chef's Choice of Dessert, Iced Tea & Iced Water

CARIBBEAN PIRATE BUFFET • 28.95

Mojo Marinated Pork Loin, Jerk Chicken or Tilapia with Citrus Glaze Fresh Tropical Fruit Display, Choice of Salad, Starch and Vegetable. Rolls and Butter. Chef's Choice of Dessert, Iced Tea & Iced Water

FAIRWAY BUFFET • 29.95

Sliced London Broil with Mushroom demi-glaze, Caribbean Chicken and Peel & Eat Shrimp. Choice of Salad, Starch and Vegetable Rolls and Butter Choice of Dessert Iced Tea & Iced Water

WINDWARD BUFFET • 32.95

(Chef Fee - 75.00)

Fresh Tropical Fruit Display, Chicken Marsala, Picatta or Françoise, Tenderloin of Beef with Horseradish Cream Sauce, Choice of Salad, Starch and Vegetable. Rolls and Butter, Chef's Choice of Dessert, Iced Tea & Iced Water

YACHTSMAN SEAFOOD BUFFET • 39.95

(Chef Fee - 75.00 with tenderloin)

Grilled Mahi-Mahi Filet, Peel and Eat Shrimp & Snow Crab Legs, Piña Colada Chicken or Beef Tenderloin Served with Drawn Butter, Cocktail Sauce and Lemon Wedges Choice of Salad, Starch and Vegetable Rolls and Butter, Chef's Choice of Dessert, Iced Tea & Iced Water

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PLATED ENTRÉE DINNER SELECTIONS

Each plated meal comes complete with your choice of salad, vegetable, choice of starch.

Salads

Choose Crisp Garden Greens or Caesar Salad

Vegetables

Selection from available seasonal vegetables

Starches

(choose one)

Baked Potato, Garlic Mashed Potatoes, Oven Roasted Herbed Potatoes, Wild Rice or Island Rice Pilaf

Desserts

(Add 2.00)

Key Lime Pie, Chocolate Cake, Cheesecake, Carrot Cake

Premium Desserts

(Add 3.00)

German Chocolate Cake, Black Forest Cake, Peanut Butter Pie, Strawberry Cheesecake

CHICKEN PICCATA • 24.95

Breast of Chicken Sautéed in White Wine with Garlic, Mushrooms, Capers and Shallots, Completed with a Lemon Butter Sauce

BELIZE CHICKEN • 24.95

Sautéed Chicken Breast with Red and Green Bell Peppers & Garlic Topped with a Puerto Rican Rum and Island Fruit Sauce

CHICKEN MARSALA • 24.95

Breast of Chicken Sauteed with Marsala Wine and Mushrooms

PARMESAN CRUSTED SNAPPER • 26.95

Fresh Snapper Filet Baked with Parmesan Cheese

CAPTAIN PEPPER'S PRIME RIB • 31.95

Slow Roasted Prime Rib au jus served with Horseradish Cream Sauce

CRABMEAT STUFFED GROUPER • 29.95

Grouper Filet with Crabmeat in a White Wine, Garlic and Lemon Butter Sauce

SPINNAKER STRIP STEAK • Market Price

Grilled Medium and Topped with Garlic Mushrooms served with a Whiskey Demi Glace

BACON WRAPPED FILET MIGNON • Market Price

Served with Béarnaise Sauce
(Add \$4.00) Top with Shrimp or Crabmeat

12 oz. NEW YORK SIRLOIN STEAK • Market Price

Served with sautéed Cajun onions

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HORS D'OEUVRES & CARVING STATIONS

COLD HORS D'OEUVRES • Priced per 50 pieces

Cucumber Rounds with Herbed Garlic Cream Cheese.....	70.00
Deviled Eggs	50.00
Margaritaville Cocktail Shrimp	150.00
Potato Chips with Ranch Dip (Serves 25 people).....	30.00
Pretzels and Mixed Nuts (Serves 25 people).....	25.00
Balsamic Marinated Asparagus Wrapped in Lean Roast Beef.....	95.00
Smoked Fish Spread Mold with Assorted Crackers	75.00
Smoked Salmon Platter	125.00
Deluxe Meat & Cheese Platter	95.00
Crudités with dipping sauce	75.00
Assorted Finger Sandwiches	100.00

HOT HORS D'OEUVRES • Priced per 50 pieces

Asian Beef Kabobs with Onions & Pepper	120.00
Seafood Stuffed Mushroom Caps	95.00
Vegetable Spring Rolls with Sweet and Sour Sauce.....	100.00
Swedish Meatballs	70.00
Grouper Nuggets.....	100.00
Scallops Wrapped in Bacon.....	150.00
Coconut Shrimp with Orange Cilantro Sauce	135.00
Spinach and Artichoke Dip with Assorted Crackers.....	65.00
Chicken Wings Buffalo Style With Celery & Bleu Cheese	75.00
Petite Crab Cakes.....	125.00
Smoked Chicken Quesadillas	125.00
Crab and Artichoke Dip with Crackers	85.00
Chicken and Beef Skewers	125.00
Grilled Shrimp Skewers:	135.00

DISPLAY PLATTERS

Serves 25-35 Guests

DELUXE CHEESE TRAY • 85.00

Assorted Domestic Cheeses And Crackers Garnished
With Seasonal Fruit

TROPICAL FRUIT DISPLAY • 95.00

Fresh tropical and seasonal fruits with yogurt sauce for
dipping

DELUXE VEGETABLE TRAY • 75.00

Seasonal Crisp Broccoli, Cauliflower, Carrots, Celery,
Zucchini and our Chef's Special Garden Ranch Dressing

ANTIPASTO PLATTER • 85.00

Selection of Olives, Greek Peppers, Tomatoes, Roasted
Peppers, Assorted Cheeses & Italian Meats

PEEL AND EAT SHRIMP • 125.00

Per 100 Pieces Served with Chef's Cocktail Sauce

CARVING STATIONS

Serves 25-35 Guests

(Carver Fee of 75.00)

*Served with appropriate condiments & Silver
Dollar Rolls*

Roast Beef Tenderloin • Market Price

Prime Rib of Beef • 250.00

Roast Top Round of Beef • 150.00

Virginia Smoked Ham • 135.00

Boneless Breast Of Turkey • 125.00

BANQUET BEVERAGE PRICE LIST

HOST OR CASH BAR

Prices Per Pour—Requires Bar Set Up Fee of 75.00

House Brands	4.75
Call Brands	5.75
Premium Brands	6.25
House Wines	5.25
House Champagne Toast	5.25
Assorted Soft Drinks	2.50
Assorted Juices	2.75
Bottled Water	2.25
Domestic Beer (Bud, Bud Lite, Coors Light, Miller Lite, O'Doul's)	3.75
Premium Domestic Beer (Corona Light, Michelob Light, Michelob Ultra)	4.50
Imported Beer (Corona Light, Heineken, Heineken Light, Grolsh, Corona)	4.75

OPEN BAR

Prices Per Person—Includes Juices and Soft Drinks

	1 HOUR	2 HOURS	ADD'L HOURS
Beer and Wine	10.00	15.00	6.00
House Brands	13.00	20.00	8.00
Call Brands	15.00	21.00	9.00
Premium Brands	17.00	24.00	10.00

HOUSE BRANDS

BEER:

Budweiser, Bud Light, Coors
Lite, Miller Lite,
O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel, Merlot &
Cabernet

VODKA:

House Selection

GIN:

House Selection

RUM:

House Selection

SCOTCH:

House Selection

BOURBON

House Selection

BLENDS:

House Selection

TEQUILA:

House Selection

CALL BRANDS

BEER:

Budweiser, Bud Light, Miller
Lite, Michelob Ultra,
Heineken, O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel, Merlot &
Cabernet

VODKA:

Smirnoff

GIN

Beefeaters

RUM

Bacardi &
Captain Morgan

SCOTCH

Dewar's

BOURBON

Jack Daniel's

BLENDS:

Seagram's 7

TEQUILA:

Cuervo Gold

PREMIUM BRANDS

BEER:

Budweiser, Miller Light,
Michelob Ultra Light,
Heineken, O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel, Merlot &
Cabernet

VODKA:

Kettle One

GIN:

Bombay Saffire

RUM:

Bacardi, Mount Gay
& Captain Morgan

SCOTCH:

Chivas Regal

BOURBON:

Makers Mark

BLENDS:

Seagram's VO

TEQUILA:

Cuervo 1800