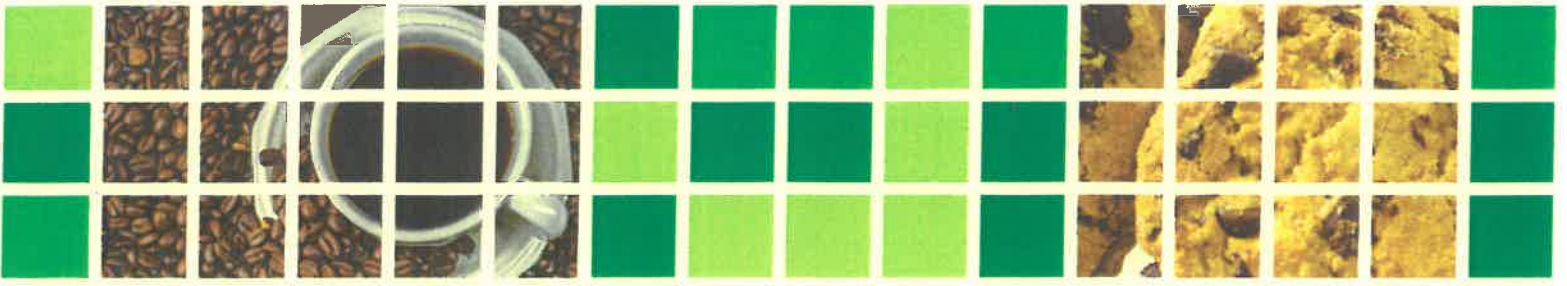




*Special
Events*
MENU



Holiday Inn
On The Lake



MEETING BREAKS

À LA CARTE

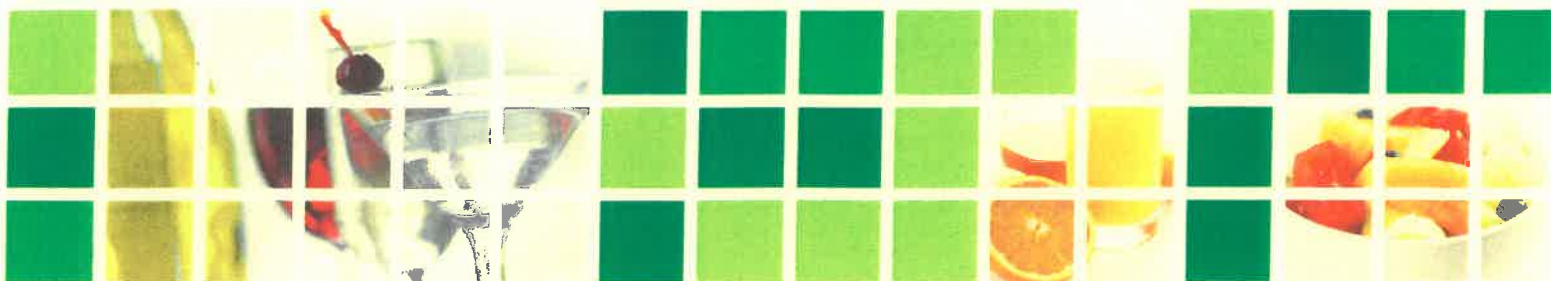
COOKIES BY THE DOZEN	\$12
MINI MUFFINS BY THE DOZEN	\$8
SWEET BARS BY THE DOZEN	\$20
PASTRIES BY THE DOZEN	\$18
MINI CARAMEL ROLLS BY THE DOZEN	\$17
FRENCH ONION DIP & KETTLE CHIPS (SERVES 25)	\$40
TORTILLA CHIPS WITH SALSA (SERVES 25)	\$30
BAGELS BY THE DOZEN WITH WHIPPED CREAM CHEESE	\$24

BEVERAGES

ASSORTED SODAS	\$2
BOTTLED WATER	\$2
COFFEE BY THE POT (6 CUPS)	\$5
COFFEE BY THE GALLON (24 CUPS)	\$20
COFFEE BY THE ½ URN (50 CUPS)	\$40
COFFEE BY THE URN (100 CUPS)	\$80
JUICE BY THE CARAFE (6 CUPS)	\$8
MILK BY THE CARAFE (6 CUPS)	\$8
FRUIT PUNCH BY THE GALLON	\$15
ICED TEA BY THE GALLON	\$15
LEMONADE BY THE GALLON	\$15

All items are charged an 18% Service Charge and Minnesota State Sales Tax.





PARTY BARS & COCKTAILS

■ HOST PARTY BARS

Beverages are billed directly to your account with no drink charges to your guests.

■ CASH PARTY BARS

Beverages are sold on a cash basis and are tax inclusive.

■ KEG BEER

A variety of 16 gallon keg beers are available. Domestic kegs are available starting at \$300.

■ PARTY BAR FEES

A minimum of \$300 in sales is required per party bar held at the Holiday Inn facility. Party bars at outside catering locations have different minimums.

■ PARTY BAR INFORMATION

The legal drinking age for alcoholic beverages in Minnesota is 21. All guests who choose to consume alcoholic beverages must be prepared to show their identification. The Holiday Inn also reserves the right to refuse or discontinue service to anyone who appears obviously intoxicated or is causing a public disturbance.

BREAKFAST SELECTIONS

Minimum of 30 people per buffet.

■ EGG BAKE BUFFET

Choice of:

- Ham, green peppers, onion & cheddar cheese
- Bacon, cheddar & onion
- Vegetarian.....\$13

Breakfast potatoes
Sausage links
Assorted breakfast pastries
Assorted cereals
Fresh fruit tray
Coffee

\$11

■ THE CONTINENTAL

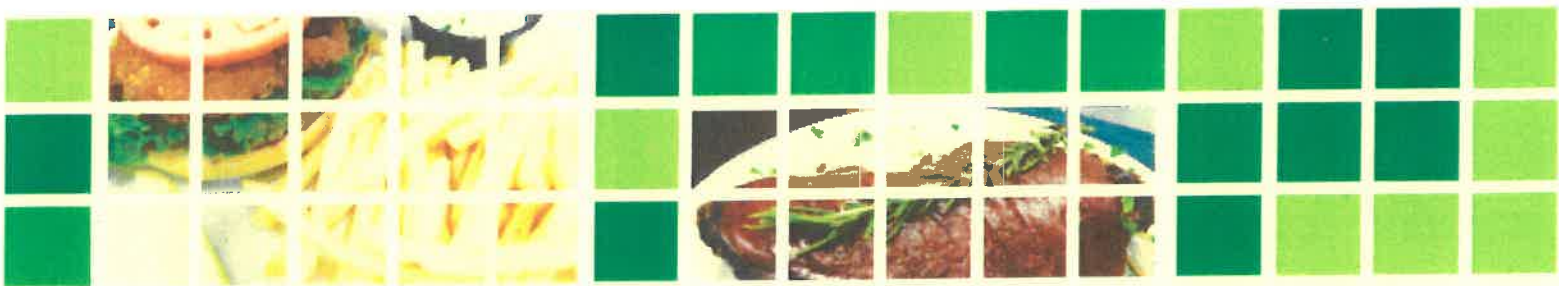
\$8

Assorted pastries
Mini muffins
Seasonal fresh fruit
Orange juice
Assorted cereals
Coffee

All items are charged an 18% Service Charge and Minnesota State Sales Tax.



Holiday Inn
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LUNCH LUNCHEON BUFFETS

Minimum of 30 people for buffets.
Buffets stay out for 1 hour.

■ ALL AMERICAN \$14

Fried chicken, meatloaf, mashed potatoes & gravy, butter whole kernel corn, green beans, two salads, fresh rolls.

■ MEXICAN \$13

Taco meat, fajita chicken, soft & hard shell tortillas, Spanish rice, refried beans, tortilla chips, cheddar cheese sauce, shredded cheese, lettuce & tomato, salsa, sour cream.

■ ITALIAN \$15

Sauces: Marinara, Alfredo
Penne & fettuccine noodles, meatballs, chicken, sautéed onions & peppers, garlic toast, tossed salad.
Pizza Upgrade \$2

■ DELI SANDWICH BUFFET \$10

Build your own sandwich with a variety of breads, ham and turkey, variety of cheeses, as well as tomatoes, lettuce, onion, pickles, with chips
Add soup \$2. Add salad \$2.

PLATED LUNCH Per Person.

Plated lunches are served with choice of French fries, garlic mashed potatoes or wild rice. Vegetable du jour, tossed salad and warm rolls.

■ 6 OZ. CHICKEN BREAST \$12

Skinless & boneless chicken breast, deep-fried with panko breading, or broiled and lightly seasoned.

■ ALASKAN WHITE FISH \$13 BROILED OR FRIED

Served with tarter sauce and lemon wedge.

BAKED HAM \$12

DESSERTS

Per Person.

■ ASSORTED CAKES \$5

- Carrot cake with cream cheese icing
- Chocolate fudge with chocolate icing
- Red velvet with cream cheese icing.

■ ASSORTED PIES \$4

Apple, cherry, blueberry, banana cream, coconut cream, or lemon. À la mode add \$2

■ NEW YORK CHEESECAKE \$6

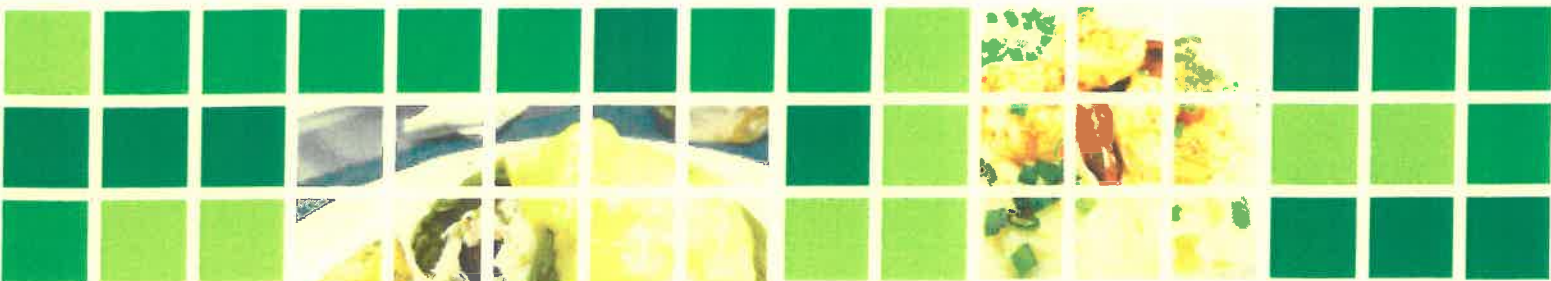
With a choice of chocolate, cherry or blueberry toppings.

■ VANILLA BEAN ICE CREAM \$3

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DINNERS

Entrées are served with a mixed garden salad, vegetable du jour and dinner rolls.
Served with choice of baked potato, garlic mashed, or au gratin.

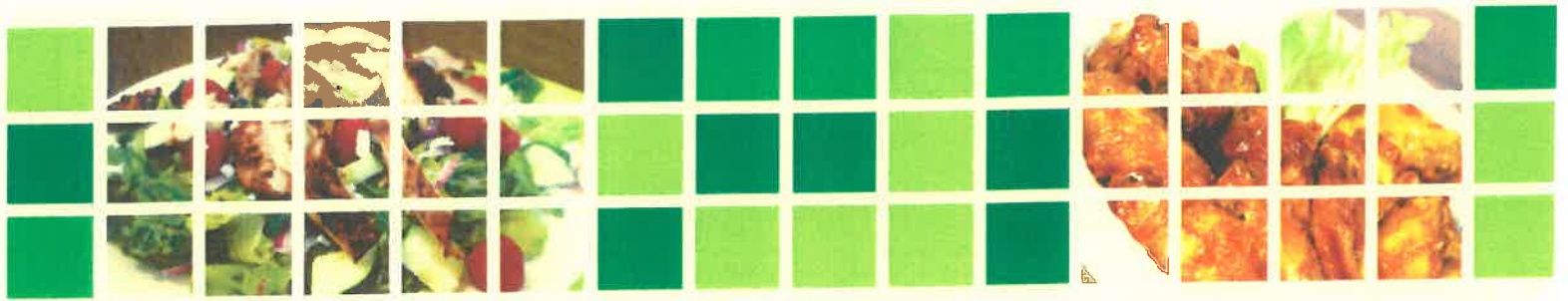
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|--|-------------|--|-------------|
| ■ TOP SIRLOIN 8 OZ.
Grilled to medium topped with Burgundy mushrooms. | \$28 | ■ ROAST TURKEY
Slow roasted turkey served with a sage dressing and gravy. | \$17 |
| ■ ROAST STUFFED PORK LOIN
Pork loin stuffed with sage dressing topped with a tangy sweet apricot glaze. | \$18 | ■ CHICKEN WELLINGTON
Chicken breast wrapped in a puff pastry shell and cooked to a golden brown. Topped with a mushroom sauce. | \$17 |
| ■ STUFFED CHICKEN BREAST
Skinless boneless breast stuffed with a wild rice blend. Served with a poulette mushroom sauce. | \$16 | ■ BARON OF BEEF
Slow roasted and served with wine reduction sauce. | \$16 |
| | | ■ CHICKEN PICCATA
Pan seared breast of chicken, sautéed with lemon, white wine, capers and topped with Parmesan cheese. | \$16 |

PASTAS

Entrées are served with a mixed garden salad and garlic toast.

- | | | | |
|---|-------------|---|-------------|
| ■ FETTUCCHINE ALFREDO
Creamy Alfredo sauce over fettuccine, topped with shredded Parmesan.
Add chicken \$3 or shrimp \$8 | \$12 | ■ SPAGHETTI & MEATBALLS
With our homemade marinara sauce. | \$12 |
| ■ THREE CHEESE TORTELLINI
Topped with our house marinara, Parmesan and mozzarella cheese.
Add chicken \$3 or shrimp \$8 | \$13 | | |

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DINNER BUFFETS

All buffets come with fresh bread, butter and ice water. Choice of coffee or tea.

SINGLE MEAT

1 salad/1 vegetable/1 potato or rice

TWO MEAT

2 salad/1 vegetable/1 potato or rice

THREE MEAT

2 salad/1 vegetable/1 potato or rice

CHOICE OF MEATS

Charbroiled seasoned chicken	Barbecued pork ribs
Roast turkey w/ dressing	Roast beef
Roasted honey Dijon pork loin	Baked glazed ham
Stuffed chicken breast w/ wild rice pilaf	
Seafood (market price)	

\$17 SALADS

Cole slaw	Potato salad
Macaroni salad	Caesar salad
Garden salad w/ dressing	

\$19

VEGETABLES

Buttered or glazed baby carrots
 Steamed broccoli
 Green bean blend
 California blend

\$20

POTATOES - RICE

Baked potato	Mashed w/ gravy
Rosemary red potatoes	Wild rice pilaf
Red skin-on garlic mashed	Au gratin

HOT HORS D'OEUVRES

Serves approximately 25.

BONE-IN WINGS

Hot, chipotle or BBQ.

BONELESS WINGS

Hot, chipotle or BBQ.

CHICKEN DRUMMIES

With dipping sauce of choice.

CHICKEN TENDERS

Panko breaded chicken tenders.

MINI EGG ROLLS

Served with sweet & sour.

COCKTAIL MEATBALLS

Choice of BBQ, marinara, Swedish sauce or sweet & sour.

\$80

\$70

\$100

\$60

\$50

\$65

BREADED ITALIAN SAUSAGE RAVIOLI

Served with homemade marinara sauce.

BATTERED MUSHROOM

Served with a Cheddar cheese sauce.

MINI KABOBS

Garlic chicken and beef teriyaki.

CHEESECURDS

Served with marinara.

COCKTAIL SMOKIES

In BBQ sauce.

SLIDERS

Choice of pork or beef.

\$80

\$50

\$60

\$50

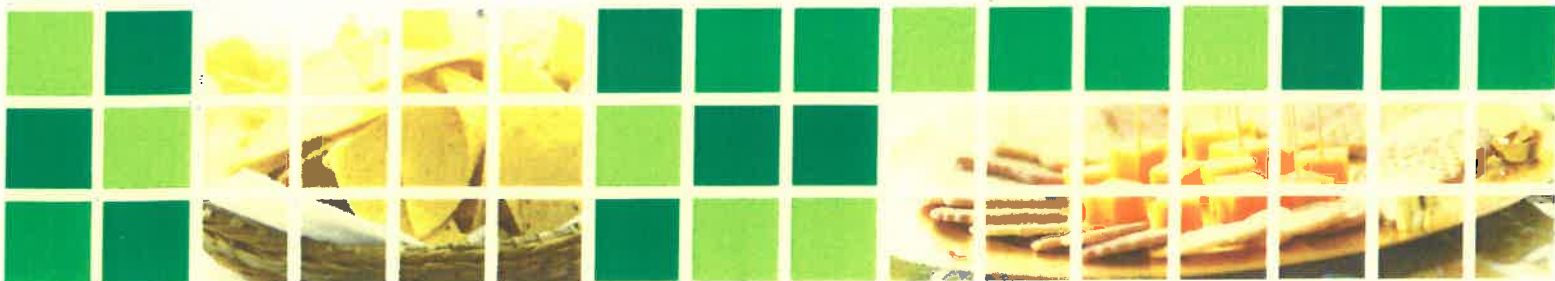
\$50

\$30/DOZEN

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COLD HORS D'OEUVRES

Serves approximately 25.

- | | |
|---|---|
| <p>■ VEGETABLE CRUDITÉS \$55
With a creamy dill sauce.</p> <p>■ FRESH SEASONAL FRUIT TRAY \$65
With dip.</p> <p>■ SALAMI CORONETS \$50
Salami wrapped around herbed cream cheese.</p> <p>■ DEVEILED EGGS \$40</p> <p>■ OPEN-FACED CANAPÉS \$40
Veggie: Served on cucumber slices
BLT
Caprese
Spicy crab
Crab Upgrade \$5</p> | <p>■ DELI STYLE SLIDERS \$40
Turkey, ham with mustard and mayo.</p> <p>■ ASSORTED CHEESE & CRACKERS \$50</p> <p>■ ASSORTED DELI MEATS, CHEESE & CRACKERS \$70</p> <p>■ LARGE COCKTAIL SHRIMP Market Price
With cocktail sauce.</p> <p>■ KETTLE FRIED CHIPS \$40
With French onion dip.</p> <p>■ TORTILLA CHIPS \$30
With salsa.</p> |
| <p>■ SALADS \$35
Garden salad w/ dressing
Potato salad
Coleslaw
Macaroni salad
Caesar salad</p> | |

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Holiday Inn
On The Lake



218-847-2121

www.dlinn.com

1155 Highway 10 East | Detroit Lakes, MN 56501