



# Holiday Inn Arlington

NE Rangers Ballpark

## BANQUET & CATERING MENU

### Holiday Inn Arlington is the perfect place to for any event

...whether you are planning a board meeting, seminar, training class, wedding, birthday celebration, or any other business or social event.

For more information or to book your next event at the Holiday Inn Arlington, please contact our Sales & Catering Department. Our expert meeting planning staff will assist you every step of the way to ensure that your needs are met and your expectations are exceeded.

#### Quick Links

[Breakfast](#)   [Lunch](#)   [Dinner](#)   [Breaks](#)

[Packages](#)   [Reception](#)   [Bar](#)   [Audio-Visual](#)



### *Holiday Inn*

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[www.hiarlingontx.com](http://www.hiarlingontx.com)



# BREAKFAST

BREAKFAST LUNCH DINNER BREAKS PACKAGES RECEPTION BAR AV



Holiday Inn

## Breakfast Buffets

### **All Breakfast Menus are served with:**

Freshly Brewed Certified Rainforest Alliance Regular & Decaffeinated Coffees  
Selection of Specialty Teas & Fruit Juices

**Menu Prices are based on a minimum of 15 Guests**

## Quick Start

Seasonal Fresh Fruit  
Assortment of Breakfast Breads & Pastries  
**\$10.95 per Guest**

## TexMex Rise & Shine

Choice of Breakfast Tacos (Select Two)  
Scrambled Eggs with Chorizo & Cheese  
Scrambled Eggs with Bacon & Cheese  
Scrambled Eggs with Potatoes & Cheese  
Served with Salsa Rojo & Salsa Verde  
Warm Pecan Sticky Buns  
Freshly Baked Biscuits with Country Sausage Gravy  
**\$14.95 per guest**

## The Good Start

Freshly Scrambled Eggs  
Choice of Crisp Bacon, Link Sausage or Patty Sausage (Select One)  
Home-Style Potatoes  
Breakfast Breads  
**\$16.95 per Guest**

Add Seasonal Fresh Fruit for \$2.00 additional per Guest  
Add Blueberry Pancakes with Warm Syrup for \$2.00 additional per Guest



# LUNCH

BREAKFAST **LUNCH** DINNER BREAKS PACKAGES RECEPTION BAR AV



Holiday Inn

## Lunch Buffets

### **All Lunch options are served with:**

Freshly Brewed Iced Tea  
Freshly Brewed Certified Rainforest Alliance Regular & Decaffeinated Coffees  
Selection of Specialty Teas

**Menu Prices are based on a minimum of 15 Guests**

**Lunch Menus are available from 11:30am – 1:30pm**

## The Delicatessen

Old-Fashioned Mustard Potato Salad  
Fresh Fruit Salad

Assortment of Sliced Deli Meats...Smoked Turkey, Honey-Roasted Ham & Roast Beef  
Lettuce, Sliced Tomatoes, Red Onions & Pickle Spears  
Mayonnaise, Yellow Mustard & Spicy Brown Mustard  
Assortment of Deli Breads & Sandwich Rolls  
Chef's Selection of Dessert  
**\$16.95 per Guest**

Soup Enhancement Options...Hearty Chicken Noodle, Tomato Basil or Broccoli Cheese  
Select One (1) for \$3.00 additional per guest

## The Drive Thru

Whole Fruit  
Assorted Bags of Chips  
Assortment of Pre-Made Sandwiches:  
Cheese Steak Sandwich (Hot)  
Reuben Sandwich (Hot)

Roadside...Bacon, Caramelized Onions, Grilled Tomatoes, American & Swiss Cheeses on  
Sourdough (Hot)  
Fried Chicken Salad Wrap (Cold)  
Tuna Salad Croissant (Cold)  
Veggie Wrap (Cold)

Freshly Baked Cookies  
Brownies

**Select Two Sandwiches for \$18.95 per Guest**  
**Select Three Sandwiches for \$21.95 per Guest**

Menu Prices are subject to 21% Service Charge & 8.25% Local Sales Tax  
Menus and pricing are valid until December 31, 2011



# LUNCH

BREAKFAST **LUNCH** DINNER BREAKS PACKAGES RECEPTION BAR AV



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## The Cookout

Macaroni Salad  
Fresh Fruit Salad  
Half Pound Hamburgers  
Jumbo Hot Dogs  
Lettuce, Sliced Tomatoes, Sliced Onions, Chopped Onions, Pickles, Relish & Sauerkraut  
Ketchup, Mayonnaise, Yellow Mustard & Spicy Brown Mustard  
Appropriate Buns  
Chef's Selection of Dessert  
**\$18.95 per Guest**

Add Grilled Chicken Breasts for \$4.00 additional per guest

## Bordertown

Mixed Greens with Assorted Toppings & Choice of Dressings  
Tricolor Tortilla Chips & Salsa  
Tortilla Crusted Chicken Breast with Tomatillo Salsa  
Cheese Enchiladas  
Spanish Rice  
Refried Beans  
Warm Tortillas  
Flan de Caramel  
**\$21.95 per Guest**

## It's a Southern Thing

Old-Fashioned Mustard Potato Salad  
Three Bean Salad  
Chicken-Fried Steak  
Fried Chicken  
Green Bean Casserole  
Mashed Potatoes  
Country Cream Gravy  
Freshly Baked Cornbread & Butter  
Fruit Cobbler  
**\$23.95 per person**

Add Carne Asada for \$4.00 additional per guest



# LUNCH

BREAKFAST **LUNCH** DINNER BREAKS PACKAGES RECEPTION BAR AV



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## Little Italy

Caesar Salad  
Pasta Primavera Salad  
Chicken Parmesan  
Beef Lasagna  
Fettuccine Alfredo  
Ratatouille  
Garlic Bread  
Chef's Selection of Dessert  
**\$22.95 per Guest**

## Build Your Own Lunch Buffet...

### Salad Options (Select Two (2))

Market Salad with Assorted Toppings & Choice of Dressings  
Fruit Salad  
Old-Fashioned Potato Salad

### Entrée Options

Yankee Pot Roast  
Chicken Alfredo with Penne Pasta  
Beef Lasagna  
Catch of the Day  
Baked Chicken Breast with Herbed Cheese Sauce  
Homestyle Meatloaf with Mushroom Sauce  
Roasted Chicken Leg Quarters with Chicken Veloute

### Starch & Vegetable Options (Please Select Two (2))

Garlic Herb Penne Pasta  
Mashed Potatoes  
Buttered Corn  
Baked Beans  
Vegetable Medley

Freshly Baked Rolls & Butter  
Chef's Selection of Dessert

**\$22.95 per Guest for Two (2) Entrée Selections**  
**\$26.95 per Guest for Three (3) Entrée Selections**



# LUNCH

BREAKFAST **LUNCH** DINNER BREAKS PACKAGES RECEPTION BAR AV



Holiday Inn

## Plated Lunch

### **All Lunch options are served with:**

Freshly Brewed Iced Tea  
Freshly Brewed Certified Rainforest Alliance Regular & Decaffeinated Coffees  
Selection of Specialty Teas

**Menu Prices are based on a minimum of 15 Guests**

**Lunch Menus are available from 11:30am – 1:30pm**

### **Salad Options (Please Select One (1))**

Classic Caesar Salad with Creamy Caesar Dressing  
House Salad with Mixed Greens, Assorted Toppings & Choice of Dressings  
Fruit Plate with Yogurt Dressing

### **Entrée Options (Please Select One (1))**

Roasted Chicken Breast with Dijonaise Sauce  
Baked Tilapia with Dill Cream Sauce  
London Broil with Mushroom Sauce

Chef's Selection of Starch & Seasonal Vegetable

Freshly Baked Rolls & Butter

### **Dessert Options (Please Select One (1))**

Chocolate Cake  
Peanut Butter Cheesecake  
Strawberry Mousse

**Chicken Dijonaise.....\$19.95**  
**Baked Tilapia.....\$20.95**  
**Sliced London Broil.....\$22.95**



# DINNER

BREAKFAST LUNCH **DINNER** BREAKS PACKAGES RECEPTION BAR AV



Holiday Inn

## Dinner Buffets

### **All Dinner options are served with:**

Freshly Brewed Iced Tea  
Freshly Brewed Certified Rainforest Alliance Regular & Decaffeinated Coffees  
Selection of Specialty Teas

**Menu Prices are based on a minimum of 15 Guests**

## Continental

Market Salad of Freshly Tossed Greens & Assorted Toppings  
with Choice of Dressings  
Marinated Vegetable Salad  
Sliced Top Round of Beef with Mushroom Demi  
Roasted Chicken Breast with Sundried Tomato Basil Sauce  
Oven-Roasted New Potatoes  
Vegetable Medley  
Freshly Baked Rolls & Butter  
Chef's Selection of Assorted Desserts  
**\$28.95 per Guest**

## International

Classic Caesar Salad  
Seafood Pasta Salad  
Grilled Flank Steak with Chimichurri Sauce  
Coq au Vin....French Style Chicken with Vegetable Wine Sauce  
Seasonal Vegetable  
Chef's Selection of Starch  
Freshly Baked Rolls & Butter  
Chef's Selection of Assorted Desserts  
**\$31.95 per Guest**



# DINNER

BREAKFAST LUNCH **DINNER** BREAKS PACKAGES RECEPTION BAR AV



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## Build Your Own Dinner Buffet...

### **Salad Options (Please Select Two (2))**

Freshly Tossed Field Greens with Assorted Toppings & Choice of Dressings

Classic Caesar Salad

Fresh Fruit Salad

Marinated Vegetable Salad

Three Bean Salad

Pasta Primavera Salad

### **Entrée Options**

Pork Medallions with Grand Marnier Sauce

Roasted Chicken Breasts with Lemon Cream Sauce

Sliced Roast Beef with Mushrooms & Red Wine Sauce

Shrimp Scampi over Linguini with Garlic Cream Sauce

Broccoli Beef & Lo-Mein Noodles

### **Starch & Vegetable Options (Please Select Two (2))**

Fettuccine with Garlic Butter Sauce

Potatoes au Gratin

Rice Pilaf

Seasonal Vegetable Medley

Green Beans Almandine

Freshly Baked Rolls & Butter

Chef's Selection of Dessert

**\$33.95 per Guest for Two (2) Entrée Selections**

**\$37.95 per Guest for Three (3) Entrée Selections**



# DINNER

BREAKFAST LUNCH **DINNER** BREAKS PACKAGES RECEPTION BAR AV



Holiday Inn

## Plated Dinner

### **All Dinner options are served with:**

Freshly Brewed Iced Tea  
Freshly Brewed Certified Rainforest Alliance Regular & Decaffeinated Coffees  
Selection of Specialty Teas

**Menu Prices are based on a minimum of 15 Guests**

### **Salad Options (Please Select One (1))**

Classic Caesar Salad with Creamy Caesar Dressing  
Mixed Greens with Tomato, Red Onion & Bleu Cheese Crumbles with Sundried Tomato Basil Vinaigrette  
Sliced Roma Tomatoes & Mozzarella Cheese with Cilantro Vinaigrette

### **Entrée Options (Please Select One (1))**

Chicken Roulade Filled with Spinach & Feta Cheese with Oreganata Cream Sauce  
Baked Salmon Filet with Creamy Scallion Sauce  
Sliced New York Strip Steak (8 ounce) Topped with Sauteed Mushrooms  
Medallion of Beef Tenderloin with Rosemary & Red Wine Reduction Coupled with Cilantro Lime Marinated Grilled Shrimp

Chef's Selection of Starch & Seasonal Vegetable  
Freshly Baked Rolls & Butter

### **Dessert Options (Please Select One (1))**

Chocolate Mousse Cake with Raspberry Coulis  
New York Cheesecake with Fresh Berries  
Key Lime Pie  
Mango Mousse with Grand Marnier Whipped Cream

**Chicken Roulade.....\$24.95**  
**Salmon Filet.....\$26.95**  
**Sliced New York Strip.....\$32.95**  
**Beef Tenderloin & Shrimp.....\$37.95**



# BREAKS

BREAKFAST LUNCH DINNER **BREAKS** PACKAGES RECEPTION BAR AV



*Holiday Inn*

## a La Carte Selections

We Proudly Serve Certified Rainforest Alliance Regular & Decaffeinated Coffees & Bigelow Specialty Teas

## a La Carte Beverages

Bottled Waters.....	\$2.75 per Each
Assorted Soft Drinks*.....	\$2.75 per Each
Freshly Brewed Coffee.....	\$35.00 per Gallon
Freshly Brewed Decaffeinated Coffee.....	\$35.00 per Gallon
Hot Water with Selection of Specialty Teas.....	\$35.00 per Gallon
Freshly Brewed Iced Tea.....	\$35.00 per Gallon
Lemonade.....	\$35.00 per Gallon
Orange Juice.....	\$36.00 per Gallon
Cranberry Juice.....	\$36.00 per Gallon
Apple Juice.....	\$36.00 per Gallon

\*Soft Drink Selection includes Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr Pepper & Diet Dr Pepper

## a La Carte Foods

Whole Fresh Fruit.....	\$1.50 per Piece
Assorted Granola Bars.....	\$1.95 per Each
Individual Assorted Yogurts.....	\$1.95 per Each
Sliced Fresh Fruit & Yogurt Dipping Sauce.....	\$3.25 per Guest (10 Guet Min)
Assorted Breakfast Bakeries.....	\$28.00 per Dozen
Assorted Donuts.....	\$28.00 per Dozen
Freshly Baked Cookies*.....	\$28.00 per Dozen
Warm Jumbo Pretzels with Mustard.....	\$30.00 per Dozen
Chocolate Brownies.....	\$30.00 per Dozen

\*Chocolate Chip, Oatmeal Raisin & White Chocolate Chip Macadamia Nut

### **Breakfast Tacos**

Breakfast Tacos are Served with Salsa Rojo & Salsa Verde

Minimum Order for Breakfast Tacos is One (1) Dozen per Breakfast Taco Selection

Scrambled Eggs with Potatoes & Cheese.....	\$30.00 per Dozen
Scrambled Eggs, Chorizo & Cheese .....	\$35.00 per Dozen
Scrambled Eggs with Bacon & Cheese.....	\$35.00 per Dozen



# BREAKS

BREAKFAST LUNCH DINNER **BREAKS** PACKAGES RECEPTION BAR AV



Holiday Inn

## Specialty Break

Specialty Coffee Breaks are priced for a 30 minute coffee break period  
Menu Prices are based on a minimum of 20 Guests

## Cookie Jar

Freshly Baked Jumbo Cookies  
Assorted Chocolate Brownies  
Freshly Brewed Coffee  
Assorted Soft Drinks & Bottled Waters  
**\$8.95 per Guest**

## South of the Border

Tricolor Tortilla Chips with Warm Queso, Sour Cream, Jalapenos, Salsa Rojo & Salsa Verde  
Texas Toothpicks...Fried Jalapenos Strips & Fried Onion Strips  
Mini Churros  
Assorted Soft Drinks  
Bottled Waters  
**11.95 per Guest**

## Take Me Out to the Ballpark...

Warm Jumbo Soft Pretzels with Mustards  
Tortilla Chips with Nacho Cheese Sauce  
Roasted Peanuts  
Assorted Soft Dinks  
Lemonade  
**\$11.95 per Guest**

## Ice Cream Cart

Assorted Frozen Treats  
Freshly Brewed Coffee  
Assorted Soft Drinks & Bottled Waters  
**\$12.95 per Guest**

Menu Prices are subject to 21% Service Charge & 8.25% Local Sales Tax  
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# PACKAGES

BREAKFAST LUNCH DINNER BREAKS **PACKAGES** RECEPTION BAR AV



*Holiday Inn*

## All Day Meeting Package

Continental Breakfast is for a one (1) hour period & Breaks are for a 30 minute period  
Menu Prices are based on a minimum of 15 Guests

### **To Start Your Day...**

Selection of Fruit Juices  
Seasonal Fresh Fruit  
Assortment of Breakfast Breads & Pastries  
Freshly Brewed Certified Rainforest Alliance Regular & Decaffeinated Coffees  
Selection of Specialty Teas  
Assorted Soft Drinks & Bottled Waters

### **Mid-Morning Break**

Refresh of Coffees & Teas  
Assorted Soft Drinks & Bottled Waters

### **Lunch Buffet Options (Please Select One (1))**

The Delicatessen  
The Drive Thru (with 3 Sandwich Options)  
The Cookout  
It's a Southern Thing  
Little Italy  
Bordertown

### **Afternoon Break Select Any Two (2)**

Freshly Baked Cookies  
Chocolate Brownies  
Warm Jumbo Pretzels with Mustard  
Whole Fresh Fruit  
Sliced Fresh Fruit  
Assorted Granola Bars  
Tricolor Tortilla Chips with Salsa Rojo & Salsa Verde

Refresh of Coffees & Teas  
Assorted Soft Drinks & Bottled Waters

**\$44.95 per Guest**

Continental Breakfast Begins Thirty (30) Minutes Prior to the Start of Your Meeting.  
Beverages are Refreshed Mid-Morning, for Your Return from Lunch & Mid-Afternoon

The Complete Meeting Package includes LCD Projector, Screen & Power Strip/Extension Cord



# PACKAGES

BREAKFAST LUNCH DINNER BREAKS **PACKAGES** RECEPTION BAR AV



*Holiday Inn*

## All Day Break Package

### **Day Break Package**

To Start Your Day...

Selection of Fruit Juices

Seasonal Fresh Fruit

Assortment of Breakfast Breads & Pastries

Freshly Brewed Certified Rainforest Alliance Regular & Decaffeinated Coffees

Selection of Specialty Teas

Assorted Soft Drinks & Bottled Waters

### **Mid-Morning Break**

Refresh of Coffees & Teas

Assorted Soft Drinks & Bottled Waters

### **Afternoon Break**

Please Select Any Two (2) of the Following Choices for Your Afternoon Break

Freshly Baked Cookies

Chocolate Brownies

Warm Jumbo Pretzels with Mustard

Whole Fresh Fruit

Sliced Fresh Fruit

Assorted Granola Bars

Tricolor Tortilla Chips with Salsa Rojo & Salsa Verde

Refresh of Coffees & Teas

Assorted Soft Drinks & Bottled Waters

**\$24.95 per Guest**

Continental Breakfast Begins Thirty (30) Minutes Prior to the Start of Your Meeting.

Beverages are Refreshed Mid-Morning, for Your Return from Lunch & Mid-Afternoon

## All Day Beverage Package

Freshly Brewed Certified Rainforest Alliance Regular & Decaffeinated Coffees

Selection of Specialty Teas

Assorted Soft Drinks & Bottled Waters

**\$9.95 per Guest**

Beverages Begin Thirty (30) Minutes Prior to the Start of Your Meeting.

Beverages are Refreshed Mid-Morning, for Your Return from Lunch & Mid-Afternoon



# RECEPTION

BREAKFAST LUNCH DINNER BREAKS PACKAGES RECEPTION BAR AV



Holiday Inn

## Hors d'Oeuvres

Minimum Order of Fifty (50) per Selection

Swedish Meatballs  
Italian Meatballs  
Chicken Quesadillas with Sour Cream & Salsa  
Vegetable Spring Rolls with Thai Dipping Sauce  
**\$2.25 per Each**

Jalapeno Poppers with Ranch Dressing  
Stuffed Mushrooms  
Spicy Chicken Wings  
Fried Catfish Strips with Cocktail & Tartar Sauces  
**\$2.50 per Each**

Spanikopita  
Pulled Pork Sliders  
Coconut Chicken with Sweet Fruit Chili Sauce  
**\$2.75 per Each**

## Canapes

Minimum Order of Fifty (50) per Selection

Tomato & Mozzarella with Pesto  
Assorted Finger Sandwiches  
**\$1.95 per Each**

Southwest Chicken Roulades with  
Chipotle Sour Cream  
Salmon Mousse en Croute  
Roast Beef & Horseradish Pinwheels  
**\$2.25 per Each**

## Displays

Minimum Display of 15 Guests

Seasonal Fruit Display, Raspberry Dipping Sauce  
**\$4.25 per Guest**

International & Domestic Cheese Display with Specialty Crackers  
**\$5.75 per Guest**

Fresh Cut Vegetables, Chipotle Ranch Dressing  
**\$4.25 per Guest**

Antipasto Platter  
**\$6.75 per Guest**



# BAR



Holiday Inn

BREAKFAST LUNCH DINNER BREAKS PACKAGES RECEPTION **BAR** AV

## Hosted Bar

(on Consumption)

House Brand Liquor	\$4.50
Call Brand Liquor	\$5.50
Premium Brand Liquor	\$7.00
Domestic Beer	\$3.75
Premium Beer	\$4.50
House Wines (by the glass)	\$4.50
Soft Drinks	\$2.75
Bottled Water	\$2.75

## Cash Bar

(on Consumption)\*

House Brand Liquor	\$5.00
Call Brand Liquor	\$6.00
Premium Brand Liquor	\$8.00
Domestic Beer	\$4.00
Premium Beer	\$5.00
House Wines (by the glass)	\$5.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

### **Additional Fees for Bar Service:**

Bartender Fee - \$75.00 (up to 2 hours)  
\$25.00 (each additional hour or increment of an hour)

Cashier Fee - \$35.00 (up to 2 hours)  
\$15.00 (each additional hour increment of an hour)

Alcoholic Beverage Prices Include Sales Tax

\* Cash Bar Prices Include 21% Service Charge



# BAR



Holiday Inn

BREAKFAST LUNCH DINNER BREAKS PACKAGES RECEPTION **BAR** AV

## **Call Brand Liquors**

Absolut Vodka  
Bacardi Light Rum  
Jose Cuervo Gold Tequila  
Beefeater Gin  
Seagram's 7 Whiskey  
Johnny Walker Red Scotch

## **Premium Brand Liquors**

Grey Goose Vodka  
Myers Dark Rum  
1800 Tequila Reposado  
Bombay Sapphire Gin  
Jack Daniel's Bourbon  
Chivas Regal Scotch

## **Domestic Beers**

Miller Lite  
Bud Light  
Coors Light  
Budweiser

## **Premium Beer**

Shiner  
Heineken  
Corona

## **House Wines**

Chardonnay  
Cabernet Sauvignon  
White Zinfandel



# AUDIO-VISUAL

BREAKFAST LUNCH DINNER BREAKS PACKAGES RECEPTION BAR AV



Holiday Inn

## Audio Equipment

Prices are per day

Wired Microphone  
\$ 50.00

Wireless Microphone  
Handheld or Lavalier  
\$75

Sound Patch  
Connect your Laptop or Ipad to House Audio  
\$50

## Video Equipment

Prices are per day

LCD VGA Projector  
\$100

8ft Matte White Screen  
\$50

DVD Player  
\$35

Overhead Projector  
\$35

## Meeting Essentials

Prices are per day

Wireless Internet  
FREE

Polycom Conference Phone  
\$100

3'x2' Flipchart Pad & Markers  
\$40

3"x2" Dry Erase Board & Markers  
\$50

