

Breakfast Buffets

The perfect way to start your day! All of our buffets include a selection of fruit juices, freshly brewed coffee, decaffeinated coffee, & hot tea.

Buffet service requires a minimum of 20 guaranteed guests

All pricing is subject to 20% service fee and prevailing taxes.

Pricing is subject to change. Prices are guaranteed 90 days prior to event.

Classic Continental

Assorted Deluxe Bakery Pastries

Sliced Seasonal Fruit Tray

Granola Bars

\$7

Healthy Start

Bagels with a selection of Flavored Cream Cheese

Sliced seasonal Fresh Fruit

A variety of chilled Yogurt

\$7

The Good Beginning Buffet

Farm Fresh Scrambled Eggs

Choice of Bacon, Sausage, or Ham

Chateau Potatoes

Buttermilk Biscuits and Gravy

\$9

The Hearty Breakfast

Scrambled Eggs

Choice of Bacon, Sausage or Ham

Chateau Potatoes

Choice of French Toast or Pancakes

Buttermilk Biscuits and Gravy

Fresh fruit

\$11

A LA CARTE SELECTIONS

| | | | | | |
|-----------------|--------|----------------------|---------|-------------------------|--------|
| Danish | \$2.00 | Deluxe Muffins | \$2.95 | Canned Soda | \$2.00 |
| Pastries | \$1.75 | Deluxe Bagels | \$2.95 | Coffee (pot) | \$8.50 |
| Bagels | \$2.00 | Deluxe Pastries | \$2.95 | Hot Tea (pot) | \$8.50 |
| Assorted Yogurt | \$2.00 | Whole Fresh Fruit | \$1.25 | Fruit Juice (liter) | \$7.25 |
| Granola Bars | \$1.00 | Asst Chips (ind bag) | \$1.00 | Bottled Water | \$2.00 |
| Muffins | \$1.50 | Trail Mix (per lb) | \$10.00 | Flavored Coffee Station | \$3.75 |
| | | | | (per person) | |

11/03/14

Plated Luncheons

All Sandwiches include ruffled chips, pickle spear, and choice of coffee, tea or soda

Add French Fries, Onion Rings, or tossed salad to your meal for \$1.95

All pricing is subject to 20% service fee and prevailing taxes.

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Crispy Chicken Salad

Crispy fried strips of chicken breast crown mixed greens, veggies and shredded Cheddar.

\$11

Fish Sandwich

Fresh Lake fish, hand breaded and fried. Served with tartar sauce and coleslaw.

\$9

Chopped Salad

Crisp Romaine, fried Prosciutto, Bleu cheese, ripe olives, tomato, red onion, and cucumber, tossed with a creamy red wine vinaigrette.

\$11

Grilled Vegetable Sandwich

Marinated and grilled portabella mushroom, roasted red peppers, piled with sliced red onion, Provolone, avocado, lettuce and tomato.

\$9

BBQ Pork

Tender and flavorful, in our own BBQ sauce. Served with coleslaw.

\$11

Club Wrap

Stacked with Ham, Turkey, Bacon, lettuce, tomato and Swiss & American cheese, wrapped in a flour tortilla.

\$10

My Place Salad

Mixed Greens and veggies, sunflower seeds, raisins, golden raisins, avocado and seasonal fruit.

\$10

Philly Sandwich

Thin sliced steak, stacked thick on our toasted roll with sautéed onion, peppers and mushrooms. Finished with Provolone cheese.

\$10

Italian Chicken

Grilled chicken breast stacked with Prosciutto ham, Provolone cheese and Bruschetta mix on our toasted roll.

\$10

Cobb Salad

A Mosaic of Bleu cheese, chicken, avocado, boiled egg, cucumber and tomato over crisp greens.

\$12

Cheeseburger

A Half pound of ground Angus beef, grilled to your liking and served on a grilled salted roll with lettuce, tomato and onion.

\$10

Turkey Wrap

Sliced turkey wrapped with cream cheese, raisins, avocado, lettuce and tomato in a flour tortilla.

\$10

Caesar Salad

Crisp romaine, Parmesan cheese and crunchy croutons.

\$9

Presented with strips of grilled chicken breast.

\$13

09/23/14

Hors d'oeuvres

A lovely selection for before dinner, or to enjoy with friends over cocktails.

All Selections are served in approximately 50 piece orders or quantity,

or to serve 50 guests, unless otherwise noted.

All pricing is subject to 20% service fee and prevailing taxes.

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Chilled Selections

| | |
|---|--------|
| Creamy Spinach Dip with Crackers | \$35 |
| Red Pepper Hummus with Pita Chips | \$35 |
| Guacamole with Salsa & Chips | \$45 |
| Chips, Pretzels & Dip | \$30 |
| Sweet & Salty Snack Mix | \$25 |
| Whole Smoked Salmon, Lake Superior Whitefish or Trout with Crackers | Market |
| Smoked Whitefish Pate' with Crostini | \$55 |
| Antipasto Platter (A display of Peppers, Olives, Cheeses, & Meats) | \$75 |
| Jumbo Shrimp Cocktail (per order) | Market |
| Smoked Combination Platter (Includes Salmon, Trout & Whitefish) | Market |

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|-------------------------------|-------|
| Bruschetta | \$50 |
| Sub Sandwiches (14-16 Pieces) | \$25 |
| Antipasto Skewers | \$100 |
| Assorted Canapés | \$75 |

Trayed Selections

| | | | |
|----------------------------------|------------|-------------|------------|
| Domestic Cheeses & Crackers | Small \$25 | Medium \$50 | Large \$75 |
| Crisp Crudités & Dip | | | |
| Fresh seasonal Fruit with yogurt | Small \$35 | Medium \$60 | Large \$85 |

Hot Selections

| | |
|---|------|
| Water chestnuts wrapped in Bacon | \$75 |
| Vegetable Egg Rolls | \$65 |
| Mini Quiche | \$75 |
| Puffed Mushrooms | \$50 |
| Rosemary Bread sticks & Cheese Spread | \$55 |
| Baked Crab & Artichoke Dip with Crostini | \$60 |
| Beef Kabob | \$85 |
| Szechuan Beef Skewer | \$85 |
| Cajun Chicken Skewers | \$65 |
| Stuffed Mushroom Caps (Your choice of Sausage, Florentine, Crab or Steak stuffed caps) | \$75 |
| Cocktail Smokies wrapped in Puff Pastry | \$65 |

| | |
|---|------|
| Chicken Wings (Plain, Barbequed, or Sweet & sour) | \$65 |
| House made Crab Cakes with Remoulade | \$95 |
| Chicken Quesadillas | \$75 |
| Cocktail Smokies in BBQ sauce | \$55 |
| Cocktail Meatballs (Swedish, Sweet & Sour, or Barbequed) | \$55 |
| Crabmeat Rangoon | \$80 |
| Mini Beef Skewer | \$75 |
| Ginger-Teriyaki Beef Roll | \$85 |
| Thai Peanut Chicken Satay | \$80 |
| Teriyaki Chicken Skewers | \$65 |
| Breaded Cheese Ravioli with Marinara | \$55 |
| Pot stickers with Sesame Garlic Sauce | \$85 |

** Additional Selections may be available. Our sales team will be happy to work with you on creative specialty items!

Silver Tray Butler Service is available for many of our selections. Please inquire with our sales team

12/15/14

Meetings and Breaks

Room Rental fees apply to the use of any of our banquet/meeting spaces. Charges are reflective of overnight accommodations, food and beverage arrangements and peak demand.

All pricing is subject to 20% service fee and prevailing taxes.

Pricing is subject to change. Prices are guaranteed 90 days prior to event.

Equipment

| | | | |
|-------------------------|------|-------------------------------|-------|
| Screen | \$10 | Lapel Microphone | \$25 |
| TV/VCR/DVD | \$45 | Wireless Hand Held Microphone | \$15 |
| Flipchart with Markers | \$25 | Speaker Phone | \$40 |
| Whiteboard with Markers | \$10 | Display Easel | \$5 |
| Risers | \$50 | LCD Projector | \$160 |

Breaks & Refreshments

A minimum of 20 guaranteed guests is required

The Cookie Jar

House Made Jumbo Cookies
Fudge Brownies
Chilled Milk
Brewed Coffee & Decaf
\$5

Fiesta Siesta

Tortilla Chips with Salsas,
Guacamole & Hot Nacho Cheese
Strawberry Margarita Punch (Non-Alcoholic)
Assorted Sodas
\$6

Light & Lively

Fresh Sliced Fruit
Assorted Cheeses and Crackers
Lemonade & Iced Tea
\$5

A Stop at the Ball Park

Soft Pretzels with Mustard dip
Sweet & Salty Snack Mix
Fresh made Popcorn with
assorted seasonings
Lemonade and Iced Tea
\$5

The Coffee Shop

Assorted Biscotti & Scones
Flavored Syrups and Creamers
Chocolate Chips, Cinnamon & Whipped Cream
Freshly brewed Coffee & Decaf
\$6

Simply Sweet

Assorted mini Candy bars
House Made Jumbo Cookies
Assorted Bars
Coffee & Decaf
\$5

Winter Warm up

Warm Gingerbread
Sliced Apples with Warm
Caramel Dip
Hot Cocoa, Coffee, & Decaf
\$6

* Please see our Breakfast buffet menu for a la carte options

06/03/14

Plated Dinners

A wonderful option when the occasion calls for a more formal flair.

Up to three entree selections may be offered to your guests.

All Entrees include a Crisp Garden Salad, Chef's pairing of Potato and Vegetable, House Baked Rolls with butter and Coffee, Tea or Soda.

Add a Caesar, Mandarin Orange Salad, Greek Salad or Spinach Salad for \$1.50 additional

All pricing is subject to 20% service fee and prevailing taxes.

Pricing is subject to change. Prices are guaranteed 90 days prior to event.

Beef and Pork

Roasted Prime Rib of Beef

A generous 12 oz cut of slow roasted Prime Rib, ladled with Au Jus and served with creamy horseradish.
(A minimum of 14 orders required)
\$27

Traditional Roast Beef

Just like Grandma made- but better!
Slow roasted Beef, sliced and ladled with rich Pan Gravy.
(A minimum of 20 orders required)
\$18

Bacon Wrapped Pork Filet

Pork tenderloin filet wrapped in bacon and grilled over the open flame.
Finished with a delightful honey & tarragon glaze.
\$17

Rib eye Steak

A 12 oz cut of the steakhouse favorite!
Grilled to medium temperature, and presented with a crown of onion rings
\$29

Roast Pork

Tender and tasty Oven Roast Pork loin sliced and served with Au Jus.
(A Minimum of 20 orders required)
\$16

New York Strip Steak

A 10oz cut of this flavorful loin steak. Grilled to medium temperature and finished with onion rings.
\$27

Flat Iron Steak

An 8 oz cut of perfectly marbled steak. Grilled to perfection and garnished with sautéed mushrooms.
\$23

Surf & Turf

A 6 oz, Filet Mignon teamed with your choice of 5 Jumbo Breaded Shrimp or a skewer of Grilled Garlic Shrimp.
\$27

06/03/14

Chicken and Fish

Chicken Supreme

A juicy breast of chicken, coated in a flavorful breading and flash fried. Finished in the oven and presented with a delicate sherry-mushroom cream sauce.

\$17

Marinated Chicken Breast

Boneless breast of chicken marinated in olive oil and fresh herbs, then grilled.

\$17

Cajun Salmon

8 oz. Atlantic Salmon dusted with Cajun spices and blackened in New Orleans style. Garnished with fresh Pico De Gallo and lime.

\$20

Citrus Salmon

A meaty portion of Atlantic Salmon slowly baked with the flavors of Lemon, Lime and Orange. Finished with a citrus compound butter.

\$20

Chicken Saltimbocca

A generous Chicken breast envelopes chopped spinach, Prosciutto Ham and shredded Parmesan.

\$19

Chicken Parmesan

A juicy breast of chicken dusted with Parmesan seasoned flour and bread crumbs and baked to golden perfection. Finished with Mozzarella cheese and marinara sauce

\$17

Lake Superior Whitefish

(Available fresh May 1- November 1)
Locally caught Whitefish Filet, seasoned with lemon pepper and seared on the grill

\$19

Lake Superior Trout

(Available Fresh May 1- November 1)
Fresh Trout Filet, lightly seasoned with lemon and dill then grilled.

\$18

Pasta & Vegetarian Selections

Portabella Mushroom Ravioli

Giant pillows of pasta filled with a delightful portabella mushroom and cheese blend. Ladled with roasted red pepper Alfredo (Vegetarian)

\$15

Gnocchi Carbonara

Delicate potato dumplings gently tossed with garden peas, pearl onions and crisp chopped bacon in a light chicken stock. Finished with fresh grated Parmesan

\$17

Pasta Primavera

Bow tie pasta with broccoli, cauliflower, red onion and orange & yellow carrots, all gently tossed with creamy Alfredo sauce (vegetarian)

\$15

Portabella Mushroom with Quinoa

Marinated portabella mushroom cap, grilled and filled with a flavorful blend of Quinoa, Spinach and Feta.

\$17

Wild Mushroom & Garden Pea Risotto

A culinary treat of creamy Arborio rice simmered in vegetable stock with Parmesan cheese, portabella mushrooms, red onion and garden peas. Finished with shredded Parmesan

\$17

Mediterranean Pasta

Big flavors of kalamata olives, onion, red & green peppers, tomatoes & Balsamic, slowly simmered and served over pasta (vegetarian & vegan)

\$16

06/03/14

Buffet Dinners

Our Bountiful Buffets are always a popular choice.

This option allows your guests to help themselves to a nice variety of dinner items.

All buffets include a Crisp Garden Salad with Selection of Dressings and Toppings, Two Chilled Deli Style Salads, House Baked Rolls with Butter and Coffee, Tea or Soda.

A minimum of 30 guaranteed guests is required for buffet style service

All pricing is subject to 20% service fee and prevailing taxes.

Pricing is subject to change. Prices are guaranteed 90 days prior to event.

Entree Options

Chef Carved Roast Beef
Baked Glazed Ham
Greek Style Roast Chicken
Raspberry Glazed Salmon
Italian Sausage Pasta with Roasted Tomatoes
Herb Roasted Chicken
Chef Carved Prime Rib (add \$6)
Chef Carved Pork Roast
Baked Lemon Pepper Haddock

Sirloin Tips in Mushroom Sauce
Baked Ziti with Asparagus, Prosciutto & Mozzarella
Chicken Parmesan
Chicken Marsala
Fresh Lake Superior Whitefish (seasonal)
Fresh Lake Superior Trout (seasonal)
Sliced Roast Turkey Breast

Select (2) Vegetables

Whole Kernel Corn
Baby Carrots with Dill Butter
Steamed Broccoli
Peas & Carrots
Steamed Asparagus Spears with Lemon
Sicilian Blend Vegetables
(Carrots, Green Beans, and Red & Green Peppers)

California Blend
(Broccoli, Carrots, Cauliflower)
Green Beans with Lemon Butter
Broccoli & Carrots
Broccoli with Cheese Sauce
Winter Roasted Vegetables (add 50c)
(Zucchini and Summer Squash, Tomato, Peppers & Redskins)

Select (2) Starches

Old Fashioned Bread Stuffing
Buttered Noodles or Pasta
Roasted Redskins with Dill butter
Macaroni & Cheese
Couscous (add 50c)

Mashed Potatoes with Gravy
Rice Pilaf
Rosemary Roasted Redskins
Twice Baked Potato Casserole
Wild Rice Blend

Two Entree Buffet \$20 Three Entree Buffet \$22

06/03/14

Buffet Luncheons

All Luncheon Buffets include Coffee, Tea or Soda.

A minimum of 25 guests is required for a buffet.

All pricing is subject to 20% service fee and prevailing taxes.

Pricing is subject to change. Prices are guaranteed 90 days prior to event.

Executive Buffet

Hot Pasta with Marinara sauce

Garden Salad with Dressings

Two Deli Style Salads

Assorted Chips & Dips

Sliced Corned Beef, Turkey Breast, Honey

Ham & Roast Beef

Open Eye Swiss, Cheddar and Provolone

Bakery Breads & Rolls

Lettuce, Sliced Tomato, Red Onion and Sliced Pickles

Dijon Mustard, Creamy Horseradish, Mayo, Garlic

Aioli, & Whipped Butter

\$15

Little Italy

House Made Traditional Lasagna

Penne Pasta tossed in Olive Oil

Marinara and Alfredo Sauce

Meatballs

Steamed Vegetables

Warm Garlic Bread

Garden Salad with Dressings

\$12

All That & a Bag of Chips

Served in "Grab & Go" style or "Plated"
for a working lunch.

Choice of: Ham & Swiss, Turkey & Swiss, Chicken
Salad, Tuna Salad, or Roast Beef (add 50c)

Chips and Cole Slaw

A Jumbo Cookie

Canned Soda

\$9.75

Soup, Salad & Sandwich Buffet

Soup Du Jour

Garden Green Salad with Dressings

Two Deli Style Salads

Selection of Breads

Sliced Ham, Turkey Breast, Slow Roasted Beef

Swiss and American cheeses

Lettuce, Sliced Tomatoes and Red Onion

Mustard, Mayo & Whipped Butter

Relish Tray of Pickles, Peppers and Olives

\$11

South of the Border

Garden Salad with Dressings

Two Deli Style Salads

Crisp Taco Shells

Soft Flour Tortillas

Fresh made Tortilla Chips and Salsa

Spanish Rice

Seasoned Ground Beef

Seasoned Grilled Chicken Strips

Nacho Cheese Sauce, Shredded Lettuce, Onion,

Tomato, Black Olives, Salsa and Sour Cream

\$12

"You're my Hero" Sandwich Buffet

Hot Soup of the Day

Two Deli Style Salads

Assorted Chips & Dip

Assorted Hero (submarine) Sandwiches on

French Bread

Egg Salad and Tuna Salad Sandwiches

Assorted Pickles, Olives and Peppers

\$11

09/24/14

Cocktail Service

The Holiday Inn of Marquette is pleased to offer a private bar for your event. There is a minimum expenditure of \$150.00 required within the first hour of your event, with a \$100.00 per hour expenditure every hour thereafter. If the minimum expenditure is not met, a bartender fee of \$40.00 per hour will be assessed to your final bill.

All hosted bar items are subject to 20% service fee and prevailing tax rate.
Pricing is subject to change. Prices are guaranteed 90 days prior to event.

Bar Packages

The Holiday Inn of Marquette is able to offer a package price for your open bar plans. This allows your guests to enjoy cocktail service on your tab for a stated number of hours, for a flat rate. A minimum of 100 guests is required for a bar package. The hours of the 4 hour packages may be split to meet the needs of your event.

HOST BAR (1) HOUR/HOUSE BRANDS \$9.00 per person

Includes House Liquors, Tap Beer, House wines

HOST BAR (2) HOURS /HOUSE BRANDS \$12.00 per Person

Includes House Liquors/ Tap Beer, House Wines

HOST BAR (4) HOURS/HOUSE BRANDS \$19.00 per person

Includes House Liquors, Tap Beer, House wines

HOST BAR (4) HOURS/HOUSE & CALL \$23.00 per person

Includes House & Call Liquors, Tap and Domestic Bottle Beer and House Wines

HOST BAR (4) HOURS/HOUSE, CALL & PREMIUM LIQUORS \$26.00 per person

Includes House, Call and Premium Liquors along with tap and domestic beer and house wines

Hosted Bar

This option allows you to be billed based on the actual drinks consumed by your guests. This option is great for the group of less than 100 guests, or if you would like to only sponsor a limited number of drinks per person. Drink tickets are also an option you may consider.

Cash Bar

This option allows the guest to pay for their own drinks, upon consumption. It is quite common to offer cocktails on a "Cash Bar" basis, and to host tap beer, wine and soda for your guests.

General Pricing information

| | | | |
|---|-----------------|-----------------------|-----------------|
| Keg of Domestic Beer | \$225 | Domestic Bottled Beer | \$3.00 |
| Keg of Microbrew | \$350 & up | Premium Bottle Beer | \$3.50-\$3.75 |
| Keg of Import | Market | Imported Beer | \$4.00-\$5.00 |
| Wine by the Case | Ask for a quote | | |
| Boxed Wine (5 liter) | \$52 | | |
| Champagnes & Sparkling Wines | | House Brand Liquor | \$3.00 - \$5.00 |
| Totts | \$22 | Call Brand Liquor | \$4.25- \$7.00 |
| Cooks Brut | \$22 | Premium Liquor | \$5.00 - \$8.75 |
| Tosti Asti | \$27 | | |
| Korbel | \$33 | Soda Package | Ask for a quote |
| M&R Asti | \$35 | | |
| Celebration Punch (non-alcoholic/ per gallon) | \$17 | | |

Just Desserts

The perfect ending to your event, or a great addition to your hors d'oeuvre party

All pricing is subject to 20% service fee and prevailing taxes.

Pricing is subject to change. Prices are guaranteed 90 days prior to event.

| | | | |
|--------------------------------------|----------------------|-------------------------|--------|
| Assorted Bars (small cut) | \$1.50 | Crème Brule Cheesecake | \$8.00 |
| Assorted Bars (large cut) | \$2.25 | Apple or Cherry Crisp | \$2.50 |
| Assorted Jumbo Cookies | \$1.25 | a la Mode | \$3.25 |
| Swiss Chocolate or Strawberry Mousse | \$2.00 | Assorted Pie | \$3.50 |
| Fudge Brownies | \$2.25 | a la mode | \$4.25 |
| New York Cheesecake | \$3.50 | Assorted Sheet Cake | \$3.00 |
| with fruit topping | \$4.25 | Ice Cream | \$2.75 |
| Chocolate Overload Torte | \$5.00 | Amaretto Biscotti Torte | \$5.00 |
| Chocolate Fountain | starting at \$175.00 | Caramel Apple Granny | \$5.00 |
| Includes dipping items | | | |

01/20/15