

Catering Menu

Holiday Inn Binghamton Downtown



607-722-1212

sales@holidayinnbinghamton.com

Holiday Inn Binghamton Downtown
2-8 Hawley Street, Binghamton, NY, 13901

BREAKFAST PLATED

Please Select One Option to be Served to all of your Guests. Includes Coffee, Tea, Decaffeinated Coffee, & Juice.

BREAKFAST SLIDERS | \$16 PP

(2) Scrambled Egg Sliders with Cheese.

Select One: Bacon, Sausage, or Ham.

Includes Breakfast Potatoes.

THE STACK | \$16 PP

Vanilla Pancakes with Cinnamon Butter and Maple Syrup.

Select One: Bacon, Sausage, or Ham.

Includes Breakfast Potatoes.

THE CLASSIC | \$16 PP

(2) Scrambled Eggs

Select One: Bacon, Sausage, or Ham.

Includes Breakfast Potatoes, Toast with Jellies & Butter.

BREAKFAST BUFFET

Includes Coffee, Tea, Decaffeinated Coffee, & Juice.

CONTINENTAL | \$13 PP

Assorted Muffins & Danish & Sliced Seasonal Fruit.

FRESH STARTS | \$15 PP

Assorted Yogurts, Bagels, Danish, Mini Quiche, & Vegetable Frittata.

TRADITIONAL | \$17 PP

Mini Danish, Scrambled Eggs, & Breakfast Potatoes.

Select One: French Toast or Waffles

Select One: Applewood Smoked Bacon, Sausage Links, or Ham.

ENHANCEMENTS

OMELET STATION | \$9 PP *

Fluffy Omelets Made to Order

Toppings include Bacon, Sausage, Ham, Onion Mushrooms, Tomatoes, Peppers, & Broccoli.

Chef's Choice of Cheese.

COLD CEREAL | \$3 PP

BAGELS | \$22 Per Dozen

BREAKFAST PASTRIES | \$22 Per Dozen

FRUIT YOGURTS | \$3 Each

WHOLE FRESH FRUIT | \$3 PP

DICED SEASONAL FRUIT | \$5 PP

GRANOLA BARS | \$3 PP

BUILD YOUR OWN PARFAIT | \$5 PP

BOTTLED WATER | \$3 Each

STARBUCKS ICED COFFEE | \$5 Each

* Chef Attendant \$50.00 Per Attendant



*Breakfast Buffets require a minimum of 25 guests. A \$50.00 Surcharge will apply if fewer than 25 Guests.

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A LA CARTE

BEVERAGES

Regular or Decaf Coffee | \$60
Freshly Brewed Iced Tea | \$35 per gallon
Hot Chocolate | \$4 each
Whole Milk, 2% Milk, and Skim Milk | \$4 each
Assorted Soft Drinks | \$3 each
Bottled Water | \$3 each
Bottled Fruit Juices | \$4 each
Celsius Energy Drinks | \$6 each

FROM THE BAKERY

Double Fudge Brownies | \$22 per dozen
Freshly Baked Cookies | \$20 per dozen



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LUNCH – PLATED

SANDWICH, WRAPS & SALADS

All Plated Lunches can be made into Boxed Lunches

**ACCOMPANIED WITH YOUR CHOICE OF ONE SIDE AND ONE TREAT
(POTATO CHIPS, PASTA SALAD, OR MACARONI SALAD AND COOKIE OR BROWNIE)
COFFEE, HOT TEA & DECAFFEINATED COFFEE.**

Please select three options to be served to all of your guests.

CHICKEN CARNITAS

BURRITO | \$19 PP

Slow Braised Chicken cooked until tender combined with Mexican-style Rice. Served warm in a Flour Tortilla.

SHAVED PIT SMOKED HAM

WRAP | \$17 PP

Thinly Sliced Pit Smoked Ham, Baby Arugula, Pepper Jack Cheese & Honey Mustard.

REUBEN WRAP | \$18 PP

Warm Reuben-Tender Corned Beef, Melted Swiss Cheese, Sauerkraut & Thousand Island Dressing.

SIGNATURE PORTOBELLO

GRILL | \$17 PP

Grilled Marinated Portobello Mushroom Caps, Caramelized Onion, Pickled Jalapeno, Roasted Red Peppers, Fresh Mozzarella, Fresh Basil & Lemon Aioli. Served on a toasted Hard Roll.

GRILLED PESTO CHICKEN

WRAP | \$18 PP

Grilled Pesto Chicken, Roasted Red Peppers, Fresh Mozzarella & Baby Spinach.

CLASSIC PHILLY CHEESESTEAK

WRAP | \$18 PP

Shredded Beef, Onions, Peppers, Sautéed Mushrooms & Swiss Cheese.

ROASTED TURKEY CLUB

WRAP | \$17 PP

Shaved Oven Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato & Herb Mayo.

ITALIAN WRAP | \$17 PP

Genoa Salami, Ham, Capicola, Banana Peppers, Lettuce Tomato & Provolone Cheese with Herb Mayo.

VEGETARIAN WRAP | \$17 PP

Grilled and/or Roasted Seasonal Vegetables, Wild Rice & Lemon Aioli.



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LUNCH – PLATED

SALADS & HEARTY SOUPS

All Plated Lunches can be made into Boxed Lunches

ACCOMPANIED WITH A COOKIE OR GLUTEN-FREE BROWNIE.

COFFEE, HOT TEA & DECAFFEINATED COFFEE.

Please select three options to be served to all of your guests.

THE COBB | \$20 PP

Chopped Red Leaf and Romaine Lettuces topped with Roasted Turkey Breast, Fresh Avocado, Cucumber, Crispy Bacon, Hard Boiled Egg, Crumbled Bleu Cheese, & Red Wine Vinaigrette.

CHICKEN CAESAR | \$22 PP

Chopped Romaine Lettuce Topped With Garlic Croutons, Fresh Shredded Parmesan Cheese & Dressing.

TACO SALAD | \$22 PP

Chopped Romaine Lettuce topped with Tomato, Black Beans, Corn, Mexican Cheese, & Chipotle Ranch. Served in a Tortilla Bowl.

***Choice of Chicken or Beef.**

WEDGE SALAD | \$18 PP

Baby Iceberg, Cherry Tomatoes, Red Onion, Applewood Smoked Bacon, Bleu Cheese Crumbles and Dressing.

Add Ons:

Grilled Chicken	\$6
Grilled Shrimp	\$7
Grilled Steak	\$8



CHEF'S SEASONAL SOUP | \$12 PP

Served with a Baguette or Crackers.

VEGETABLE MINISTRONE | \$12 PP

Served with a Baguette or Crackers.

CHICKEN NOODLE SOUP | \$12 PP

Served with a Baguette Or Crackers.



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LUNCH – HOT PLATED

All Plated Lunches can be made into Boxed Lunches

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COFFEE, HOT TEA & DECAFFEINATED COFFEE.**

Please select three options to be served to all of your guests.

SALAD

Select One

MIXED BABY GREENS

Shredded Carrots, Cucumbers & Tomatoes.
Italian, Ranch, or Bleu Cheese Dressing.

CLASSIC CAESAR

Romaine Hearts, Shaved Parmesan, Croutons & Creamy Caesar Dressing.

GREEK SALAD

Romaine Lettuce, Tomatoes, Cucumbers, Greek Olives, Feta Cheese, Red Onion & Herb Vinaigrette.

ENTRÉE

CHEF'S SIGNATURE CHICKEN ASIAGO | \$26 PP

Choice of Roasted & Herb Marinated or Breaded Chicken Breast topped with Fresh Tomato Bruschetta & finished with Asiago Cream Sauce. Served with Oven Roasted Potatoes & Chef's Choice of Vegetables.

EGGPLANT PARMESAN STACK | \$25 PP

Thin sliced Eggplant lightly coated with seasoned Bread Crumb layered with Ricotta Cheese, Mozzarella, Parmesan & Marinara Sauce. Served with Chef's Choice Pasta & Vegetables.

CHICKEN MILANESE | \$26PP

Lightly coated with Italian Breadcrumbs, Shallow Fried with Fresh Lemon Wedges. Served with Oven Roasted Potatoes & Chef's Choice of Vegetables.

CHEF'S SIGNATURE STUFFED SOLE | \$27 PP

Broiled Scallop & Crab Stuffed Filet of Sole with a Shrimp Champagne Cream Sauce. Served with Rice Pilaf & Chef's Choice Vegetables.

GRILLED PETITE FILET | \$29 PP

Sliced grilled Petite Filet with Red Wine Demi-Glace. Served with Oven Roasted Potatoes & Chef's Choice of Vegetables.



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LUNCH – COLD

LUNCHEON BUFFET

**ALL BUFFETS INCLUDE ASSORTED CHIPS & ASSORTED COOKIES OR BROWNIES.
COFFEE, HOT TEA & DECAFFEINATED COFFEE.**

THE DELICATESSEN | \$20 PP

Sliced Ham, Turkey and Roast Beef, Sliced American, Swiss and Provolone Cheeses, Lettuce, Tomatoes, Onions, and Condiments, Assorted Breads & Rolls.

CHOICE OF ONE ENHANCEMENT:

Soup du Jour, Mixed Greens, Pasta Salad, Marinated Tomato & Cucumber Salad.

THAT'S A WRAP

Select Three Items

Add Mixed Greens Salad | \$2 PP

GRILLED PESTO CHICKEN WRAP

Chicken, Roasted Red Peppers, Fresh Mozzarella & Baby Spinach.

SHAVED PIT-SMOKED HAM WRAP

Thinly sliced Pit-Smoked Ham, Baby Arugula, Pepper Jack Cheese & Honey Mustard.

VEGETABLE WRAP

Grilled and/or Roasted Seasonal Vegetables, Wild Rice & Lemon Aioli.

REUBEN WRAP

Warm Reuben-Tender Corned Beef, Melted Swiss Cheese, Sauerkraut & Thousand Island Dressing.

ROASTED TURKEY CLUB

Shaved Oven Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato & Herb Mayo. Served on Grain Bread.

CLASSIC PHILLY CHEESE STEAK

Shredded Beef, Onions, Peppers, Sautéed Mushrooms & Swiss Cheese, Served on a Traditional Philly Roll.

ITALIAN WRAP

Genoa Salami, Ham, Capicola, Banana Peppers, Lettuce Tomato & Provolone Cheese with Herb Mayo.

Based on 1.5 Wraps | \$26.00 PP

Based on 2 Wraps | \$27.50 PP

Based on 3 Wraps | \$29.00 PP

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LUNCH – HOT

LUNCHEON BUFFET

PASTA BAR

\$26 PP

Antipasto Salad

Select Two – Penne, Rigatoni, Tortellini, or Fettuccine.

Select Two – Marinara, Pesto, Alfredo or Vodka Sauce.

Select Two – Eggplant Rollatini, White Balsamic Marinated & Grilled Chicken, Italian Meatballs, Seasonal Vegetable Medley, Breadsticks & Mini Cannoli's.

CHEF'S FAVORITES

ALL SELECTIONS ARE SERVED WITH WARM ROLLS, CREAMY BUTTER, FRESH VEGETABLES, STARCH, COOKIES & BROWNIES.

COFFEE, HOT TEA & DECAFFEINATED COFFEE.

Two Entrées | \$27 PP

Three Entrées | \$29 PP

Select One – Classic Caesar with Creamy Caesar Dressing, Mixed Greens Salad with Assorted Dressings, or Soup Du Jour.

CHEF'S SIGNATURE CHICKEN ASIAGO

Choice of Roasted & Herb Marinated or Breaded Chicken Breast topped with Fresh Tomato Bruschetta, finished with Asiago Cream Sauce.

CHICKEN FRANCAISE

Boneless Chicken Breast lightly dredged in flour, egg-dipped & sauteed to golden brown served with Lemon-Butter White Wine Sauce.

GRILLED PETITE FILET

House Cut Filet with Red Wine Demi-Glaze.

CHEFS SIGNATURE STUFFED SOLE

Broiled Scallop & Crab Stuffed Filet of Sole finished with a Shrimp & Champagne Cream Sauce.

EGGPLANT PARMESAN STACK

Eggplant Layered with Cheese and Herbs, Baked with Marinara Sauce & Topped with Melted Mozzarella.

PASTA PRIMAVERA

Penne Pasta with Bell Peppers, Yellow Squash & Zucchini tossed with a Light Cream Sauce.

Choice of (1) Starch

Oven Roasted Potatoes, Rice Pilaf, Garlic Mashed Potatoes, Wild Rice, or Sweet Potato Wedges.

Choice of (1) Vegetable

Honey Glazed Steamed Carrots, Steamed Broccoli, Teriyaki Glazed Brussel Sprouts, French Green Beans, or Seasonal Vegetable Medley.

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THEMED BREAKS

Breaks require a minimum of 15 guests and booked for 15-30 minutes.

HAPPY TRAILS | \$13 PP

An assortment of Mixed Nuts, Raisins, M&M's, Chex Mix & Bottled Water.

SPORTS | \$14 PP

Bag of Popcorn, Bag of Peanuts & Bag of M&M's, Soft Pretzel & Sports Drinks.

SWEET TOOTH | \$15 PP

Assorted Candy Bars, Fudge Brownies, Chocolate Mousse Shooters, Jell-O, Pudding & Bottled Water.

FIESTA | \$13 PP

Bag of Tortilla Chips, Queso, Guacamole & Bottled Water.



ENHANCEMENTS

Granola Bars | \$3 PP

Protein Bars | \$4 PP

Parfaits | \$5 PP

Assorted Whole Fruit | \$3 PP

Seasonal Diced Fruit | \$5 PP

Bag of Chips/Pretzels | \$3 PP

Candy Bars | \$3 PP

Coffee Urn (Approx. 50 Servings) | \$60 Per Urn

Fresh Baked Cookies | \$20 Dozen

Rich Chocolate Brownies | \$22 Dozen

Assorted Soft Drinks | \$3 Each

Bottled Water | \$3 Each

Iced Tea | \$4 Each

Starbucks Iced Coffee | \$6 Each

Celsius Energy | \$6 Each



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RECEPTION DISPLAYS

FRESH VEGETABLES & DIPS | \$5.00 PP

Seasonal Vegetables, Hummus & Ranch Dressing.

FRESH VEGETABLE CRUDITÉS , CHEESE & CRACKERS | \$8.00 PP

Seasonal Vegetables, Hummus, assorted Cheeses with Pita Chips & Crackers.

ASSORTMENT OF DIPS | \$10.00 PP

Spinach & Artichoke Dip, Hummus, Buffalo Chicken Dip, Bruschetta, and Guacamole. Served with Tortilla Chips, Crackers & Crostini's.

SLICED FRESH FRUIT & FRESH VEGETABLE CRUDITÉS | \$11.00 PP

Seasonal Fruits and Berries with Clover Honey Yogurt Dip, Fresh Garden Vegetables, Hummus, Cheese & Cracker Display.

MONTAGE | \$13.00 PP

Sliced Fresh Fruits and Berries with Clover Honey Yogurt Dip, Garden Fresh Vegetables, Hummus, Chef's Choice Domestic Cheeses, Cured Meats, Olives, Pepperoni & an assortment of Pita Chips and Crackers.



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STATIONARY HORS D'OEUVRES

* Items that can be passed. 100 pieces per selection.

COCKTAIL MEATBALLS | \$200

Swedish or Italian.

GOAT CHEESE CROSTINI | \$200

Fresh Rosemary & Herb topped with Seasonal Fruit.

PETITE PIEROGIS WITH RED ONION JAM* | \$250

Potato Pierogi or with Caramelized Red Onions.

PORK OR CHICKEN TERIYAKI POT STICKERS* | \$250

Flash Fried Dumpling. Served with Peanut Thai or Teriyaki Sauce.

FRESH BRUSCHETTA | \$250

Served with Toasted Crostini's.

SPANAKOPITA* | \$275

Layers of Phyllo Dough filled with Spinach and Feta Cheese.

CAPRESE SKEWERS* | \$275

Cherry Tomatoes, Mozzarella Balls and Basil Topped with Balsamic Drizzle.

WILD MUSHROOM ARANCINI* | \$275

Blend of Wild Mushrooms, Creamy Parmesan & Herb Risotto.

TERIYAKI MARINATED BEEF OR SESAME CHICKEN SKEWERS* | \$275

Chef's Choice of Dipping Sauce.

WARM STUFFED DATES* | \$275

Cabrales Bleu Cheese Stuffed Medjool Dates Wrapped with Sorano Ham, drizzled with Clover Honey.

BUFFALO CHICKEN SKEWERS WITH BLEU CHEESE* | \$275

Fried Chicken smothered in Buffalo Sauce. Served with Bleu Cheese.

TENDERLOIN CROSTINI | \$350

Shaved Beef on Grilled Bread with Cusabi Sauce & Frizzled Onions.

SHRIMP COCKTAIL SHOOTER* | \$350

Chilled Shrimp Shooters with traditional Cocktail Sauce.

BACON WRAPPED SCALLOPS* | \$350

Sea Scallops & Bacon.

CRAB CAKES & REMOULADE* | \$350

Fresh Lumped Crab & Panko Breadcrumbs with Fresh Red Pepper Remoulade.



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DINNER - PLATED

**ALL ENTRÉES INCLUDE WARM ROLLS, CREAMY BUTTER, SALAD & DESSERT.
COFFEE, HOT TEA & DECAFFEINATED COFFEE.**

Please select three options to be served to all of your guests.

SALAD

Select One

MIXED GREENS SALAD

Italian, Ranch or
Bleu Cheese Dressing

GREEK SALAD

Herb Vinaigrette

CAESAR SALAD

Caesar Dressing

ENTRÉE

CHEF'S SIGNATURE CHICKEN

ASIAGO | \$28 PP

Choice of Roasted & Herb Marinated or Breaded Chicken Breast topped with Fresh Tomato Bruschetta, finished with Asiago Cream Sauce. Served with Oven Roasted Potatoes & Chef's Vegetables.

CHAR GRILLED N.Y STRIP STEAK | \$38 PP

Grilled New York Strip Steak topped with Chimichurri Sauce. Served with Oven Roasted Potatoes and Chef's Vegetables.

CHICKEN FRANCESE | \$30 PP

Boneless Chicken Breast lightly dredged in flour, egg-dipped & sauteed to golden brown served with Lemon-Butter White Wine Sauce. Served with Rice Pilaf and Chef's Vegetables.

CHEFS SIGNATURE STUFFED SOLE | \$30 PP

Filet of Sole Stuffed with Broiled Scallop and Crab & Topped with a Shrimp Champagne Cream Sauce. Served with Rice Pilaf & Chef's Vegetables.

FILET MIGNON | \$43 PP

8 Oz Filet with an Herb Pinot Wine Demi-Glace. Served with Oven Roasted Potatoes & Chef's Vegetables.

GREEK SALMON | \$32 PP

Oven Roasted Fillet Stuffed with Spinach and Feta Cheese. Served with Rice Pilaf & Chef's Vegetables.

RAVIOLI ROSA | \$28 PP

Cheese Stuffed Pasta Tossed in a Light Tomato Cream Sauce.

PORTOBELLO MUSHROOM BOWL (V) | \$25 PP

Fresh Herb Roasted Portobello Mushrooms, Bell Peppers, Red Onion & Steamed Couscous in a Fresh Tomato Broth.

SHRIMP SCAMPI | \$32 PP

Jumbo Tiger Shrimp Sautéed In Prosecco Wine, Fresh Herbs, Shaved Garlic finished with Herb Butter Served Over Linguine Pasta.

CHICKEN MARSALA | \$28 PP

Pan Fried Chicken Cutlet Smothered in a Rich Wine and Mushroom Sauce.

DESSERT

Select One

Chocolate Mousse Cake
Dutch Apple Pie
Double Layer Carrot Cake
Freshly Baked Cookies & Brownies

ENHANCEMENTS | \$4 PP

NY Style Cheesecake
Tiramisu
Cannoli Dip w/ Fried Cannoli Chips
Tuxedo Truffle Mousse Cake
Red Velvet Layer Cake

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DINNER - BUFFET

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COFFEE, HOT TEA & DECAFFEINATED COFFEE.

SALAD

Select One

Mixed Greens Salad

Assorted Dressings.

Classic Greek Salad

Herb Vinaigrette Dressing.

Caesar Salad

Baby Spinach & Creamy Caesar Dressing with Raspberry Vinaigrette.

ENTRÉE

CHEF'S SIGNATURE CHICKEN ASIAGO

Choice of Roasted and Herb Marinated or Breaded Chicken Breast topped with Fresh Tomato Bruschetta, finished with Asiago Cream Sauce.

DECONSTRUCTED CHICKEN CORDON BLEU

Boneless Chicken Breast coated with a Savory Breading & Stuffed with Swiss Cheese and Diced Ham Blended with a Hint of Dijon Mustard.

CHEF'S SIGNATURE STUFFED SOLE

Fillet of Sole Stuffed with Broiled Scallop and Crab. Finished with a Shrimp Champagne Cream Sauce.

GRILLED PETITE FILET

Grilled Marinated Beef Tenderloin Thinly Sliced with Red Wine Demi-Glace.

SHRIMP SCAMPI

Jumbo Tiger Shrimp Sautéed In Prosecco Wine, Fresh Herbs, Shaved Garlic and Finished with Butter and Herbs.

CHICKEN FRANCAISE

Lightly Coated with Italian Bread Crumbs, Shallow Fried With a Light Lemon and White Wine Sauce.

GREEK SALMON

Oven Roasted Salmon Fillet Stuffed with Spinach and Feta Cheese and Finished with a Meyer Lemon Sauce.

PASTA

Select One - Penne, Tortellini, or Fettucine.

Select Two - Marinara Sauce, Alfredo Sauce, or Vodka Sauce.

Choice of (1) Starch

Oven Roasted Potatoes, Rice Pilaf, Garlic Mashed Potatoes, Wild Rice, or Sweet Potato Wedges.

Choice of (1) Vegetable

Steamed Carrots w/ Honey Glaze, Steamed Broccoli, Teriyaki Glazed Brussel Sprouts, French Green Beans, or Seasonal Vegetable Medley.

Choice of (1) Dessert

Chocolate Mousse Cake, Dutch Apple Pie, Double Layer Carrot Cake, Freshly Baked Cookies or Brownies.

TWO ENTRÉES | \$33 PP

THREE ENTRÉES | \$37 PP

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CARVING STATIONS

*** ALL CARVING STATIONS REQUIRE A CHEF ATTENDANT AT \$50 EACH AND LIMITED TO ONE HOUR OF SERVICE.**

BEEF TENDERLOIN | MARKET PRICE

Porcini Dusted Mushroom, Grain Mustard & served with Peppercorn Mayonnaise & Dinner Rolls.

SLOW ROASTED PRIME RIB OF BEEF | MARKET PRICE

Lavender-Honey Crusted, Served with Horseradish Cream, Garlic Aioli & Dinner Rolls.

PIT SMOKED CARVER HAM | MARKET PRICE

Slow Smoked Boneless Ham with a Cinnamon Honey Glaze. Served with Chef's Accoutrements & Dinner Rolls.

PORK EYE ROUND | MARKET PRICE

Sausage and Fennel Stuffed, Apricot Chutney, Herb Butter & Dinner Rolls.

BBQ BEEF BRISKET | MARKET PRICE

Lightly Smoked and Braised with Cannonball BBQ. Served with BBQ Sauce & Dinner Rolls.



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RECEPTION STATIONS

CHEF'S TWIST ON A BINGHAMTON ORIGINAL | \$15 PP

Marinated Cubed Chicken or Pork Spiedies, Italian Sausage with Sautéed Peppers & Onions & Salt Potatoes. Sliced Italian Bread & Mini Sub Rolls.

HOT POTATO BAR | \$14 PP

Whipped Mashed Potatoes, Bourbon Mashed Sweet Potatoes, Baked Potatoes, Whipped Butter (Garlic, Cinnamon, Regular), Ranch & Bleu Cheese Dressing, Nacho Cheese, Salsa, Sour Cream, Chives, Chili, Crispy Smoked and Honey Bacon & Shredded Cheese.

FROM THE GARDEN BAR | \$12 PP

Gourmet Greens, Spinach & Caesar Toppings.
Grape Tomatoes, Cucumbers, Olives, Croutons, Diced Apples, Pecans Sliced Mushrooms, Parmesan Cheese, Crumbly Bleu, Crispy Bacon, Bleu Cheese, Caesar, and Creamy Italian Dressing.
Petite Baguette.

Enhancements: Chicken | \$6 PP, Grilled Shrimp | \$7 PP, Grilled Steak | \$8 PP

TACO BAR | \$26 PP

Seasoned Ground Beef, Roasted Shredded Chicken, Queso Blanco, Chopped Tomato, Avocado, Mexican Cheese, Sour Cream, Hard Shell Taco and Soft Tortillas.

PASTA BAR | \$30 PP

Penne Pasta, Tortellini, Marinara & Alfredo Sauces, Italian Meatballs, Chicken Parmesan, Breadsticks, and Mini Cannoli's.



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BAR & SPECIALTY BEVERAGES

Minimum of 25 Guests. A \$50.00 Surcharge will apply if fewer than 25 Guests. Pricing Per Person Unless Specified.

A \$250.00 minimum revenue must be met; Any shortfall will be billed to the Master Bill Consumption per Drink at Cash Bar Pricing.

PREMIUM & HOUSE BRAND LIQUOR, WINE, BOTTLED DOMESTIC & IMPORTED BEER, SODAS, JUICES

One Hour	\$23 PP	Three Hours	\$39 PP
Two Hours	\$31 PP	Four Hours	\$47 PP

CALL & HOUSE BRAND LIQUOR, WINE, BOTTLED DOMESTIC & IMPORTED BEER, SODAS, JUICES

One Hour	\$20 PP	Three Hours	\$32 PP
Two Hours	\$24 PP	Four Hours	\$38 PP

HOUSE BRAND LIQUOR, WINE, BOTTLED DOMESTIC BEER, SODAS, JUICES

One Hour	\$16 PP	Three Hours	\$24 PP
Two Hours	\$20 PP	Four Hours	\$29 PP

HOUSE WINE, BOTTLED DOMESTIC BEER, SODAS, JUICES

One Hour	\$14 PP	Three Hours	\$21 PP
Two Hours	\$17 PP	Four Hours	\$26 PP

SODAS AND JUICES

One Hour	\$6 PP	Three Hours	\$8 PP
Two Hours	\$7 PP	Four Hours	\$9 PP

PER DRINK & CASH BAR

House Brand	\$7	Premium Wine	\$8	Sangria	\$50/GAL
Call Brand	\$8	House Wine	\$7	Champagne Punch	\$50/GAL
Premium Brand	\$9	Soft Drinks	\$3	Champagne Bar	Varies
Domestic Beer	\$6	Juices	\$3	Bloody Mary Bar	Varies
Imported Beer	\$7	Fruit Punch	\$25/GAL		

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ADULT LIBATIONS

Minimum of 25 Guests. A \$50.00 Surcharge will apply if fewer than 25 Guests Pricing Per Person Unless Specified.

A \$250.00 minimum revenue must be met; Any shortfall will be billed to the Master Bill. Consumption per Drink at Cash Bar Pricing.

BOTTLED BEERS

DOMESTIC – SELECT THREE

Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Yuengling, or White Claw.

IMPORTS – SELECT ONE

Corona, Amstel Light, Heineken, Blue Moon, Guinness, Sam Adams, Southern Tier IPA, or High Noon.

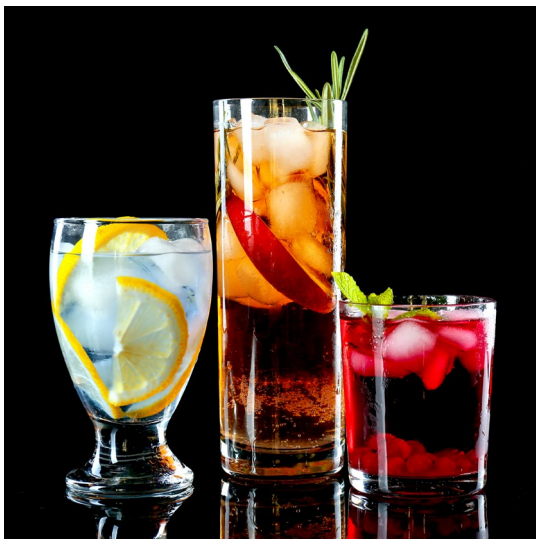
HOUSE BAR

(Canyon Road)

Chardonnay, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon, or Riesling.

LIQUOR

Vodka, Gin, Bourbon, Whiskey, Rum, Scotch or Tequila.



CALL BAR

(Canyon Road)

Chardonnay, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon, or Riesling.

LIQUOR

Tito's, Absolut, Dewar's, Jose Cuervo Gold, Tanqueray, New Amsterdam Gin, Seagram's 7, Black Velvet, Jack Daniels, Jim Beam, Captain Morgan, or Malibu.

PREMIUM BAR

WINES – SELECT THREE

Kendall Jackson Chardonnay, La Crema Pinot Noir, Chateau St. Michelle Riesling, Kendall Jackson Cabernet Sauvignon, Cupcake Pinot Grigio, or Seven Daughters Moscato.

LIQUOR

Grey Goose, Ciroc, Hendricks, Johnnie Walker Black or Red, Bacardi Rum, Southern Comfort, Don Julio Reposado, Crown Royal, Bulleit Bourbon, Maker's Mark, or Jameson.



All prices are subject to a 22% Taxable Service Charge and 8% NYS Sales Tax.
All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts are received by Catering Sales Office



CATERING GUIDELINES & POLICIES

FOOD & BEVERAGE SERVICE - Due to current health regulations, all food served at the hotel must be prepared by our staff. Food may not be taken off the premises after it has been prepared and served. The sale & service of alcoholic beverages is regulated by the state of New York. Must be 21 years of age to purchase alcohol. As a licensee, the Holiday Inn Binghamton Downtown is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside. We reserve the right, at our sole discretion, to refuse to serve alcoholic beverages to any person, persons or group who, in our opinion, appear intoxicated. No reimbursement will be due for our decision to cease the service of alcoholic beverages.

CORKAGE FEE - Holiday Inn Binghamton does provide the option of bringing in your own wine or champagne to an event. There is a corkage fee of \$10.00 per bottle, plus tax and service fee that is applied to every 750ml bottle.

EVENT ROOM ASSIGNMENT - Event room assignments are made according to the guaranteed minimum number of attendees anticipated. Due to varying attendee counts, we reserve the right to change event room reservations, to best suit either increasing or decreasing attendee counts.

ENTRÉE SELECTION - If your group should require a split menu, entrée selections will be limited to a maximum of 3 selections and all entrees will be charged with the higher priced selection. The hotel does require that the client provide place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

CUSTOMIZED MENUS - Our menus are samples of what our creative chef can do. Custom package options and menu choices are available. Restrictions & minimums apply. Please contact the Sales & Catering Office.

DIETARY RESTRICTIONS - We are pleased to accommodate guests with special allergy & dietary needs. Please inquire about any dishes you may wish to have that are not offered on our regular menu.

MENU PRICING - The prices shown herein are subject to change until a signed Event Contract and Deposit is received by the Sales & Catering office.

LABOR CHARGE - If the guaranteed number for your buffet event is less than 25 persons, we will add a labor charge of \$50.00 to your account. This will be used to cover the costs of the buffet event space and will not be distributed as a service charge or gratuity to our employees working at your event. Server Attendant Fee of \$25.00 per attendant will be added to your account for all buffets and displays. A Carver Fee of \$50.00 per carver when required will be added to your account.

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CATERING GUIDELINES & POLICIES (CONTINUED)

GUARANTEES - An attendee figure (Guarantee) is required for all meal functions seven (7) business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. Our staff will be prepared to serve 5% over the guaranteed number for groups below 100 attendees and 3% for groups over 100 attendees.

BILLING - A deposit equal to or greater than 25% of the total estimated charges must be received upon signing the Event Contract. We accept all major Credit Cards, Company Checks (must be received 2 weeks prior to the event), & Cash. Unless Direct Billing Privileges have been established to Our satisfaction, Payment in full is due five business days prior to Your Function by cash, credit card, or certified check. Personal checks are not accepted.

SECURITY - The Holiday Inn Binghamton Downtown does not assume responsibility for damage or loss of any merchandise or articles left on premises prior to, during, or following any event.

DECORATIONS - Our Sales & Catering team needs to approve any and all decorations utilized for your function. Additional cost may apply. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. No confetti, glitter, smoke or bubble machines are permitted. Damage to Hotel property or excessive clean-up will result in a clean-up / replacement fee.

All prices are subject to 22% Taxable Service Charge and 8% NYS Sales Tax. All menus and pricing are subject to change without notice and increase until signed Banquet Event Contracts and Deposit are received by Catering Sales Office.

**PLEASE CONTACT THE SALES DEPARTMENT AT:
607-722-1212 or SALES@HOLIDAYINNBINGHAMTON.COM**