

Holiday Celebrations



We are pleased to present you with these delightful holiday celebration packages. Included you will find appetizing menu options reminiscent of holidays past. You will also find a complimentary holiday décor package to enhance your festivities. It would be our pleasure to host your celebration.



Holiday Inn

3405 Algonquin Road
Rolling Meadows, IL 60008
847-506-4123
www.schaumburghi.com

Plated Luncheon

Salad

(choose one)

Spinach Salad with Dried Cranberries, Pecans, Goat Cheese and Raspberry Vinaigrette
Mixed Field Greens topped with Red Onion and Balsamic Vinaigrette
Classic Caesar Salad

Entrée

All Entrees Are Accompanied by Chef's Selection of Starch & Vegetable
(choose two)

Slow Roasted Prime Rib of Beef au Jus
Chicken Breast Marsala, Florentine or Dijon
Sliced Virginia Ham with Brandy Berry Sauce
Roasted Turkey
Grilled Salmon with Dill Sauce
Apricot Chicken with Supreme Sauce

Holiday Dessert

(choose one)

Apple Pie, Pecan Pie, Yule Log Roulade,
Cheesecake, Pumpkin Pie

Warm Rolls and Butter, Freshly Brewed Coffee, Hot Cider and Egg Nog
\$ 21.95 per person

Buffet Luncheon

Soup du Jour

Chef's Selection of Heartwarming Soup

Salad

(select two)

Tossed Garden Salad with Assorted Dressings

Mixed Field Greens with Balsamic Dressing

Ambrosia Fruit Salad

Classic Caesar Salad

Entrée

(select two)

Sliced Roast Turkey with Herb Sage Stuffing and Pan Gravy

Sliced Roast Beef Au Jus

Sliced Virginia Ham

Mahi-Mahi

Roast Pork Loin with Apple Ginger Glaze

Starch

(select one)

Au Gratin Potatoes

Roasted Rosemary Potatoes

Homestyle Mashed Potatoes

Sweet Potatoes Casserole

Baked Corn Pudding

Vegetable

(select one)

Green Beans Almondine

Steamed Broccoli

Julienne Blend of Italian Vegetables

Honey Glazed Carrots

Fresh Seasonal Vegetable Medley

Holiday Dessert

(select two)

Apple Pie, Pecan Pie, Yule Log Roulade,

Cheesecake, Pumpkin Pie

Warm Rolls and Butter, Freshly Brewed Coffee, Hot Cider and Egg Nog

\$26.95 per person

Plated Dinner

Hors D'Oeuvres

Domestic & Imported Cheese with Vegetable Crudités Display

Soup

(choose one)

Butternut Squash

Cream of Chicken with Rice

Corn Chowder

Salad

(choose one)

Spinach Salad with Dried Cranberries, Pecans, Goat Cheese and Raspberry Vinaigrette

Mixed Field Greens topped with Red Onion and Balsamic Vinaigrette

Classic Caesar Salad

Entrée

All Entrees Are Accompanied by Chef's Selection of Starch & Vegetable

(choose two)

Chicken Breast Stuffed with Mushrooms and Ricotta Cheese

Cornish Hen

Mahi-Mahi

Slow Roasted Prime Rib of Beef au Jus

Chicken Breast Marsala, Florentine or Dijon

Sliced Virginia Ham with Brandy Berry Sauce

Roasted Turkey

Grilled Salmon with Dill Sauce

Apricot Chicken with Supreme Sauce

Holiday Dessert:

(choose one)

Apple Pie, Pecan Pie, Yule Log Roulade,

Cheesecake, Pumpkin Pie

Warm Rolls and Butter, Freshly Brewed Coffee, Hot Cider and Egg Nog

\$ 29.95 per person

Or

\$49.95 per person including three hours open bar

Buffet Dinner

Hors D'Oeuvres

Domestic & Imported Cheese with Vegetable Crudités Display

Soup du Jour

Chef's Selection of Heartwarming Soup

Salad

(select two)

Tossed Garden Salad with Assorted Dressings

Mixed Field Greens with Balsamic Dressing

Ambrosia Fruit Salad

Classic Caesar Salad

Entrée

(select three)

Sliced Roast Turkey with Herb Sage Stuffing and Pan Gravy

Sliced Roast Beef au Jus

Sliced Virginia Ham

Mahi-Mahi

Roast Pork Loin with Apple Ginger Glaze

Starch

(select two)

Au Gratin Potatoes

Roasted Rosemary Potatoes

Homestyle Mashed Potatoes

Sweet Potatoes Casserole

Baked Corn Pudding

Vegetable

(select one)

Green Beans Almondine

Steamed Broccoli

Julienne Blend of Italian Vegetables

Honey Glazed Carrots

Fresh Seasonal Vegetable Medley

Holiday Dessert

(select two)

Apple Pie, Pecan Pie, Yule Log Roulade,

Cheesecake, Pumpkin Pie

Warm Rolls and Butter, Freshly Brewed Coffee, Hot Cider and Egg Nog

\$34.95 per person

Or

\$54.95 per person including three hours open bar

Reception

If you would like a lighter selection, treat your guests to a holiday celebration with this fabulous two hour event featuring a wide variety of flavors to suit all tastes.

Hors D'Oeuvres on Buffet

Vegetable Crudités with Dip

Domestic & Imported Cheese and Cracker Presentation

Fresh Fruit Display

Butler Passed Hors D'Oeuvres

(choose four)

Oriental Spring Rolls with Plum Sauce

Chicken Tenders with Honey Mustard

Buffalo Chicken Drumettes

Seafood Stuffed Mushrooms

Breaded Mozzarella Cheese Sticks with Marinara Sauce

Plum Tomato Canapés with Fresh Mozzarella & Basil

Swedish Meatballs

Assorted Cold Canapés

Beef Brochettes

Petite Quiche Lorraine

Sweet Table

Holiday Desserts to include

Assorted Cakes, Seasonal Pies, Fresh Fruit & Petit Fours

Assorted Sodas, Egg Nog, Coffee, and Hot Cider

\$24.95 per person

Or

\$37.95 per person including two hours open bar

Party in Paradise



Are you looking for a unique setting for your holiday gathering this year? Please ask about our Polynesian Atrium, a great setting for any type of event. The Polynesian Atrium is filled with natural bamboo and live tropical plants, complete with an authentic Tiki Bar. We look forward to serving you and your guests in this one-of-a-kind tropical setting!

Complimentary Décor Package

The following décor items are included for every lunch and dinner package.

*White Floorlength Linen
White Chair Covers
Your Choice of Colored Chair Ties
Festive Floating Candle Centerpieces
Holiday Uplighting
Lighted Trees*

Overnight Accommodations

We are pleased to offer one complimentary guestroom the night of your event for yourself or anyone you choose. We are also happy to offer a discounted overnight rate for all your guests of \$79 plus tax.

Prices not inclusive of 12% tax and 20% service charge.