



Holiday Inn



Holiday Inn Rolling Meadows/Schaumburg Area
3405 Algonquin Road
Rolling Meadows, IL 60008
www.SchaumburgHI.com
847-259-5000



All Day Meeting Packages

847 Package - \$49

- Traditional Continental Breakfast
- Wake Up Call AM Break
- New York Deli Lunch Buffet
- The Bakery PM Break

312 Package - \$53

- Traditional Continental Breakfast
- Healthy Twist AM Break
- Choice of: Taste of Italy or Mexicana Lunch Buffet
- The Bakery PM Break

773 Package - \$55

- Traditional Continental Breakfast
- Healthy Twist AM Break
- Choice of: Taste of Italy or Windy City Lunch Buffet
- Choice of: The Bakery, Sweet and Salty or Fiesta PM Break

708 Package - \$59

- Uptown Breakfast Buffet
- Wake Up Call AM Break
- Choice of: New York Deli, Taste of Italy or Mexicana Lunch Buffet
- Choice of: The Bakery, Ballpark or Sweet and Salty PM Break

Prices listed per person. Minimums may apply. Pricing subject to 12% tax and 22% service charge. Prices, tax and service charge are subject to change.

Continental

Traditional Continental - \$14

Assortment of Chilled Juices
Seasonal Display of Fresh Sliced Fruit and Berries
Assorted Breakfast Pastries, Muffins and Bagels with Cream Cheese, Butter and Fruit Preserves
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea Assortment

Executive Continental - \$16

Assortment of Chilled Juices
Seasonal Display of Fresh Sliced Fruit and Berries
Assorted Breakfast Pastries, Muffins and Bagels with Cream Cheese, Butter and Fruit Preserves
Sliced Breakfast Breads
Cold Cereals with Milk
Assorted Individual Fruit Yogurts
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea Assortment

Enhancements

Omelette Station - \$9

Our Chef Preparing Made-To-Order Omelettes with Sausage, Bacon, Ham, Onion, Peppers, Tomato, Broccoli, Cheddar and Jack Cheese

English Muffin Sandwiches - \$5

Fluffy Scrambled Eggs, Country Pit Ham and American Cheese on a Toasted English Muffin

Belgian-Style Waffles - \$5

Served with Warm Maple Syrup, Whipped Cream, Strawberry Topping and Apple-Cinnamon Topping

Fruit and Yogurt Parfaits - \$4

Individually Prepared Parfaits with Strawberry Yogurt, Granola and Cubed Fresh Fruit

French Toast - \$4

French Toast Slices Served with Warm Maple Syrup

Hot Buffets

Down on the Farm- \$20

Assortment of Chilled Juices
Seasonal Display of Fresh Sliced Fruit and Berries
Assorted Breakfast Pastries and Muffins
Cold Cereals with Milk
Fluffy Scrambled Eggs
Hot Oatmeal with Raisins and Brown Sugar on the Side
Crispy Bacon
Sausage Links
Breakfast Potatoes
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea Assortment

Uptown Breakfast - \$22

Assortment of Chilled Juices
Seasonal Display of Fresh Sliced Fruit and Berries
Assorted Breakfast Pastries and Muffins
Bagels with Cream Cheese, Butter and Fruit Preserves
Cold Cereals with Milk
Poached Eggs with Canadian Bacon, Hollandaise and Toasted English Muffins
French Toast with Warm Maple Syrup
Crispy Bacon
Sausage Links
Breakfast Potatoes
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea Assortment



Brunch

Classic Brunch - \$29

Assortment of Chilled Juices
Seasonal Display of Fresh Sliced Fruit and Berries
Assorted Breakfast Pastries and Muffins
Fluffy Scrambled Eggs
Breakfast Potatoes
Thick-Cut French Toast with Warm Maple Syrup
Breast of Chicken Suprême
Wild Rice Medley
Green Beans Almondine
Cheesecake
Three Layer Cake
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea Assortment

Champagne Brunch - \$37

Assortment of Chilled Juices
Seasonal Display of Fresh Sliced Fruit and Berries
Assorted Breakfast Pastries and Muffins
Made-To-Order Omelette Station
Breakfast Potatoes
Belgian-Style Waffles
Bagels with Cream Cheese, Butter and Fruit Preserves
Smoked Salmon
Breast of Chicken Suprême
Wild Rice Medley
Green Beans Almondine
Assorted Petit Fours
Three Layer Cake
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea Assortment
Chilled Champagne and Mimosas

Package Breaks

Wake-Up Call - \$9

Assorted Biscotti, Assorted Sodas, Bottled Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea Assortment

Healthy Twist - \$11

Fresh Sliced Apples with Caramel Dip, Whole Strawberries with Honey Yogurt Dip, Granola Bars, Bottled Water, Chilled Flavored Teas to Include Açai Berry, Ginger Peach, Sweet Green Tea, Passion Fruit Tea and Freshly Brewed Hot Black Tea – All Teas Feature 0g of Sugar!

The Bakery- \$11

Assorted Freshly Baked Jumbo Cookies, Rich Chocolate Brownies, Lemon Squares, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea Assortment

Fiesta - \$13

Tortilla Chips with Warm Cheese Sauce, Pico de Gallo, Guacamole, Warm Cinnamon Churros, Assorted Sodas and Bottled Water

Ballpark - \$13

Freshly Popped Buttered Popcorn, Cracker Jacks, Soft Pretzels with Warm Cheese Sauce, Assorted Sodas and Bottled Water

Sweet and Salty - \$13

Warm Bread Pudding with Caramel Sauce and Vanilla Ice Cream, Assorted Premium Mixed Nuts, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea Assortment



Breaks

À la Carte

Regular and Decaffeinated Coffee	\$40 per Gallon
Hot Tea Assortment	\$40 per Gallon
Hot Chocolate with Marshmallows	\$40 per Gallon
Iced Tea	\$40 per Gallon
Lemonade	\$40 per Gallon
Fruit Punch	\$40 per Gallon
Assorted Bottled Fruit Juices	\$4 Each
Bottled Water	\$3 Each
Assorted Sodas	\$3 Each
Assorted Flavors Bottled Tea	\$4 Each
2%, Skim or Chocolate Milk	\$2 Each
Assorted Soft Baked Jumbo Cookies	\$29 per Dozen
Chocolate Brownies with Whipped Cream	\$29 per Dozen
Assorted Breakfast Pastries and Muffins	\$29 per Dozen
Assorted Bagels with Cream Cheese	\$29 per Dozen
Biscotti	\$29 per Dozen
Breakfast Bread Slices	\$29 per Dozen
Whole Fresh Fruit	\$2 Each
Granola Bars	\$2 Each
Assorted Individual Fruit Yogurts	\$2 Each
Jumbo Pretzels with Warm Cheese	\$6 per Person
Premium Mixed Nuts	\$24 per Pound

Minimums may apply. Pricing subject to 12% tax and 22% service charge.
Prices, tax and service charge are subject to change.



Lunch

Plated Entrées

Each selection includes rolls and butter, planner's choice of soup du jour or fresh garden salad with a duo of dressings, freshly brewed regular and decaffeinated coffee and iced tea. Entrées are accompanied by Chef's selection of starch, fresh seasonal vegetables and dessert.

Boneless Breast of Chicken - \$25

Marsala: Marsala Wine Reduction with Mushrooms
Supreme: Traditional White Wine Cream Sauce
Piccata: White Wine Cream Sauce with Lemon and Capers
Tuscan: Tomatoes, Garlic, Fresh Basil and Balsamic Vinegar
Parmesan: Marinara Sauce, Mozzarella and Parmesan Cheese

Chicken Dijonnaise - \$27

Pretzel Encrusted Boneless Breast of Chicken with Dijon Mustard Sauce

Baked Tilapia - \$29

White Wine, Lemon and Tomato Basil Relish

Broiled Salmon - \$31

Norwegian Filet, Broiled with White Wine and Butter, Topped with Creamy Dill Sauce

Roast Pork Loin - \$29

Slow Roasted Pork Loin with Rosemary Demi-Glace

Roast Strip Loin of Beef - \$32

Juicy Tender Roast, Sliced and Topped with Port Wine Sauce

Tornados of Beef - \$35

Twin Tender Petit Filets Topped with Green Peppercorn Sauce

Make the Meal Complete

Assorted Sodas - \$3 each

Add a Selection of Sodas to Any Lunch

Add a Course - \$4

Make it a Four Course Meal with Both Soup and Salad

Prices listed per person unless otherwise noted. Minimums may apply. Pricing subject to 12% tax and 22% service charge. Prices, tax and service charge are subject to change.

Quick and Simple Entrées

Each selection includes freshly brewed regular and decaffeinated coffee and iced tea.

Grilled Chicken Caesar Salad - \$21

Tender Strips of Grilled Chicken Breast Over Crisp Romaine Lettuce with Freshly Shaved Parmesan Cheese, Croutons and Classic Caesar Dressing, Served with Soup du Jour and Chef's Selection of Dessert

Blackened Salmon Caesar Salad - \$24

Blackened Salmon Filet Over Crisp Romaine Lettuce with Freshly Shaved Parmesan Cheese, Croutons and Classic Caesar Dressing, Served with Soup du Jour and Chef's Selection of Dessert

Veggie Wrap - \$20

Rolled Flour Tortilla Filled with a Variety of Grilled Vegetables and Herb Cream Cheese, Served with Soup du Jour, Pasta Salad and Chef's Selection of Dessert

Croissant Sandwich - \$21

Your Choice of Chicken Salad, Tuna Salad, Sliced Ham with Swiss or Turkey with American Cheese on a Flaky Croissant, Served with Soup du Jour, Pasta Salad and Chef's Selection of Dessert

Julienne Salad - \$21

Sliced Turkey and Ham, American and Swiss Cheese, Cucumber, Tomato, and Hard Boiled Egg Over Crisp Iceberg Lettuce, Served with Soup du Jour and Chef's Selection of Dessert

Fettuccini Alfredo - \$21

Fettuccini Noodles Tossed with Creamy Alfredo Sauce, Grilled Chicken and Fresh Broccoli, Served with Fresh Garden Salad and Chef's Selection of Dessert

Boxed Lunch

Boxed Lunch - \$19

Planner's Choice of Three Sandwich Selections

Petit Side of Cole Slaw

Individual Bag of Chips

Whole Fresh Fruit

Jumbo Cookie

Guest's Choice of Soda or Bottled Water

Sandwich Selections Served with Lettuce, Tomato, Red Onion and Appropriate Condiments:

- Baked Ham and Swiss Cheese on Marbled Rye
- Turkey and Pepper Jack Cheese on Whole Wheat
- Roast Beef and Cheddar Cheese on a Kaiser Roll
- Tuna Salad with Swiss Cheese on Whole Wheat
- Grilled Vegetable Wrap with Herb Cream Cheese in a Flour Tortilla

Lunch Buffets

Each selection includes freshly brewed regular and decaffeinated coffee and iced tea.

New York Deli - \$21

Pasta or Potato Salad, Fresh Fruit Salad, Fresh Garden Salad with a Duo of Dressings, Deli Tray with Sliced Ham, Turkey, Roast Beef, Salami and Tuna Salad Accompanied by Swiss, American and Cheddar Cheeses with Assorted Breads, Relish Tray, Appropriate Condiments and New York Style Cheesecake with Raspberry Sauce

Windy City - \$25

Pasta or Potato Salad, Cole Slaw, All Beef Hot Dogs, Juicy Italian Beef with Rolls, Pulled BBQ Chicken Sandwiches, Thick Cut Steak Fries, Country Baked Beans, Assortment of Jumbo Cookies and Chocolate Brownies with Whipped Cream

Deep Dish Pizza Lovers - \$25

Warm Garlic Bread, Classic Caesar Salad, Antipasto Salad, Pepperoni Pizza, Sausage Pizza, Veggie Lovers Pizza, Cheese Pizza, Penne Pasta with Pesto Cream Sauce, Crushed Red Pepper, Parmesan Cheese, Carrot Cake and Chocolate Cake

Taste of Italy - \$26

Warm Garlic Bread, Minestrone Soup, Classic Caesar Salad, Chicken Parmesan, Italian Sausage with Peppers and Onions, Fettuccini Alfredo, Sautéed Italian Vegetables, Three Layer Cake and Chocolate Cake

Mexicana - \$26

Chicken Tortilla Soup with Fresh Scallions and Crunchy Tortilla Strips, Mixed Green Salad with Corn Kernels, Black Beans and Chipotle Ranch Dressing, Chicken and Steak Fajitas with Sautéed Peppers and Onions, Warm Flour Tortillas, Spanish Rice, Refried Beans, Guacamole, Pico de Gallo, Sour Cream, Shredded Cheese, Diced Tomatoes, Shredded Lettuce and Warm Cinnamon Churros

Build Your Own Buffet - \$28

Starters (Choose 2):

Fresh Garden Salad with a Duo of Dressings, Classic Caesar Salad, Potato Salad, Pasta Salad, Fresh Fruit Salad, Cole Slaw

Entrées (Choose 2):

Lemon Dill Chicken, Chicken Marsala, Chicken Supreme, Sliced Roast Sirloin, Roast Pork Loin with Mushroom Sauce, Baked Tilapia with Tomato-Basil Relish, Meat Lasagna or Creamy Vegetable Lasagna

Starch (Choose 1):

Roasted Red Parsley Potatoes, Garlic Mashed Potatoes, Wild Rice Medley, Penne Pasta with Marinara or Alfredo Sauce

Vegetable (Choose 1):

Fresh Cut Green Beans, Green Beans Almondine, Sweet Corn Kernels, Buttered Broccoli, Seasonal Vegetable Medley or Sweet Glazed Baby Carrots

Desserts (Choose 2):

Chocolate Cake, Three Layer Cake, Chocolate Brownies with Whipped Cream, Assorted Jumbo Cookies, Cheesecake with Raspberry Sauce or Carrot Cake



Reception

Hors D'Oeuvres

50 pieces each. Served butler passed or buffet style.

Petite Spinach Quiche	\$125
Miniature Deep Dish Pizzas	\$125
Petite Finger Sandwiches	\$125
Spring Rolls with Sweet and Sour Sauce	\$125
Grape Tomato Brochettes	\$125
Jalapeño Poppers	\$125
Fried Ravioli with Marinara Dipping Sauce	\$125
Mozzarella Sticks with Marinara Sauce	\$125
Spicy Wings with Bleu Cheese Dressing	\$145
BBQ or Swedish Style Miniature Meatballs	\$145
Chicken Strips with Honey Mustard Sauce	\$145
Pigs in a Blanket with Mustard Sauce	\$145
Chicken Satay with Spicy Peanut Sauce	\$145
Pot Stickers with Soy Sauce	\$145
Chicken Quesadilla Roll-Ups	\$145
Deluxe Canapés	\$195
Asparagus and Asiago Cheese in Phyllo	\$195
Chicken and Pineapple Skewers	\$195
Seafood Crab Rangoon with Plum Sauce	\$195
Mini Beef Wellington	\$195
Miniature Crab Cakes with Chipotle Mayo	\$225
Tempura Shrimp	\$225
Seafood Stuffed Mushrooms	\$225
Jumbo Shrimp Cocktail	\$225
Scallops Wrapped in Bacon	\$225
BBQ Bacon Wrapped Jumbo Shrimp	\$225

Minimums may apply. Pricing subject to 12% tax and 22% service charge.
Prices, tax and service charge are subject to change.

Hors D'Oeuvres Displays

Domestic Cheese Presentation - \$5

Assorted Varieties of Domestic Cheeses with Crackers and Fresh Fruit Garnish

Crudités Display - \$4

Fresh Garden Vegetables with Ranch Dip

Sliced Fresh Fruit Display - \$4

Seasonal Melons and Berries with Honey Yogurt Dip

Antipasto Tray - \$9

Prosciutto, Provolone, Salami, Pepperoni, Mozzarella, Black and Green Olives, Marinated Artichoke Hearts and Roasted Red Peppers

Carving Stations

Chef carved meat selections serve approximately 25 guests each.

Roast Turkey Breast - \$175 each

Served with Petit Rolls and Cranberry Relish

Sugar Cured Country Ham - \$175 each

Served with Petit Rolls and Spicy Mustard

Prime Rib of Beef - \$325 each

Served with Petit Rolls, au Jus and Creamy Horseradish Sauce

Roast Tenderloin of Beef - \$350 each

Served with Petit Rolls and au Jus

Action Stations

Our Chef preparing pasta or tacos made to order.

Pasta Station - \$12

Bow Tie Pasta, Tri Color Rotini Pasta, Penne Pasta, Grilled Chicken, Italian Sausage, Baby Shrimp, Sun-Dried Tomatoes, Mushrooms, Fresh Broccoli, Fresh Spinach, Peas, Red and Yellow Bell Peppers, Garlic, Parmesan Cheese, Crushed Red Pepper, Alfredo Sauce and Marinara Sauce

Taco Station - \$12

Soft Flour Shells, Crispy Corn Shells, Grilled Chicken, Marinated Skirt Steak, Cilantro-Lime White Rice, Black Beans, Sour Cream, Pico de Gallo, Salsa, Guacamole, Lettuce, Shredded Cheese and Tomato

Prices listed per person unless otherwise noted. Minimums may apply. Pricing subject to 12% tax and 22% service charge. Prices, tax and service charge are subject to change.

A \$150 carver/Chef fee applies to carving stations and action stations.

Plated Entrées

Each selection includes rolls and butter, soup du jour, fresh garden salad with a duo of dressings, freshly brewed regular and decaffeinated coffee and iced tea. Entrées are accompanied by Chef's selection of starch, fresh seasonal vegetables and dessert.

Boneless Breast of Chicken - \$34

Marsala: Tangy Marsala Wine Reduction with Mushrooms
Teriyaki: Sweet Oriental Glaze with Grilled Pineapple
Supreme: Traditional White Wine Cream Sauce
Piccata: A Light Cream Base with White Wine, Lemon and Capers
Chasseur: Cream Sauce with Shallots and Sun-Dried Tomatoes

Baked Tilapia - \$36

White Wine and Lemon Sauce, Topped with Tomato-Basil Relish

Broiled Salmon - \$37

Norwegian Salmon Filet in a Creamy Chardonnay Dill Sauce

Grilled Pork Chop - \$37

Choose from Cajun, BBQ, or Teriyaki

Prime Rib - \$39

Slow Roasted Prime Rib with au Jus and Creamy Horseradish Sauce

New York Strip Steak - \$41

Grilled 12 oz. Steak, Topped with Sautéed Mushrooms

Tornados of Beef - \$43

Two Center Cut Filets, Seared and Topped with Your Choice of Wild Mushroom Brandy Sauce or Traditional Béarnaise

Chicken Marsala & Petit Filet - \$39

Boneless Chicken Breast Topped with Marsala Wine Sauce and Mushrooms Paired with a Tender Filet

Chicken Supreme & Shrimp Scampi - \$39

White Wine Cream Sauce Over a Juicy Breast of Chicken, Accompanied by Four Jumbo Shrimp Scampi Style

Petit Filet & Salmon - \$42

Tender Filet with Creamy Béarnaise Sauce Paired with a Lemon Pepper Salmon Filet

Petit Filet & Jumbo Shrimp - \$46

Tender Filet, Seared and Topped with Your Choice of Wild Mushroom Brandy Sauce or Garlic Crust, Paired with Four Jumbo Shrimp Scampi Style

Dinner Buffets

All dinner buffets include freshly brewed regular coffee, decaffeinated coffee and iced tea.

Chicago Style Deep Dish Pizza Buffet - \$26

Warm Garlic Bread, Classic Caesar Salad, Pepperoni Pizza, Sausage Pizza, Veggie Lovers Pizza, Cheese Pizza, Penne Pasta with Pesto Cream Sauce, Assorted Jumbo Cookies and Chocolate Brownies with Whipped Cream

Western Round Up - \$29

Corn Bread Muffins, Fresh Garden Salad with Duo of Dressings, Cole Slaw, Potato Salad, Crispy Fried Chicken, BBQ Baby Back Ribs, Southern Fried Catfish, Buttered Corn Cobettes, Mashed Potatoes with Gravy on the Side, Country Baked Beans, Pecan Pie and Apple Pie

Harvest Feast - \$32

Fresh Garden Salad with a Duo of Dressings, Macaroni Salad, a Personal Chef Carving Golden Turkey Breast and Ham with Petit Rolls and Cranberry Relish, Mashed Potatoes with Gravy on the Side, Cornbread Stuffing, Fresh Cut Green Beans, Sweet Corn Kernels, Apple Pie and Cheesecake

Italian Dinner Table - \$32

Minestrone Soup, Antipasto Salad, Classic Caesar Salad, Chicken Parmesan, Italian Sausage with Sautéed Peppers and Onions, Creamy Vegetable Lasagna, Sautéed Italian Vegetables, Garlic Roasted Red Potatoes, Three Layer Cake and Cheesecake

Prime Carver Buffet - \$36

Fresh Fruit Salad, Salad of Mixed Greens with Onions, Tomatoes and Vinaigrette Dressing, a Personal Chef Carving Slow Roasted Prime Rib of Beef Served with au Jus and Creamy Horseradish, Chicken Marsala, Roasted Red Parsley Potatoes, Medley of Fresh Vegetables, Cheesecake and Chocolate Cake

Custom Buffet

Two Entrées \$36 Three Entrées - \$39

Starters (choose two)

Garden Salad, Caesar Salad, Pasta Salad, Fruit Salad or Cole Slaw

Entrées (choose two or three)



Chicken Marsala, Chicken Parmesan, Sliced Roast Sirloin, Roast Pork Loin with Mushroom Sauce, Baked Tilapia, Meat Lasagna, Creamy Vegetable Lasagna or Penne Pasta with Italian Sausage

Starch (choose two)

Red Roasted Potatoes, Rice Pilaf, Garlic Mashed Potatoes, Penne Pasta with Marinara, Pasta Primavera or Baked Potato

Vegetables (choose one)

Fresh Cut Green Beans, Green Beans Almondine, Julienne Vegetables, Sweet Corn Kernels, Buttered Broccoli or Sweet Glazed Baby Carrots



Bar

Open Bar

All Open Bars Include Vodka, Gin, Rum, Bourbon, Whiskey, Tequila and Brandy or Cognac, Imported and Domestic Beer, Soft Drinks, White, Red and Blush Wine

House Brand Open Bar

\$11 per guest for 1st hour, \$6 for each additional hour

Call Brand Open Bar

\$14 per guest for 1st hour, \$7 for each additional hour

Smirnoff Vodka

Beefeaters Gin

Bacardi Rum

Jim Beam Bourbon

Seagram's 7 Blended Whiskey

Canadian Club Whiskey

Dewar's Scotch Whiskey

Cuervo Gold Tequila

Christian Brothers Brandy

Top Shelf Open Bar

\$16 per guest for 1st hour, \$8 for each additional hour

Absolute Vodka

Tanqueray Gin

Bacardi Rum

Jack Daniels Bourbon

Chivas Regal Scotch Whiskey

Seagram's VO Blended Whiskey

Crown Royal Canadian Whiskey

Cuervo 1800 Tequila

Hennessey VS Cognac

Cash Bar

Individual Bottles and Glasses

Domestic Beer \$5.00

Imported Beer \$5.50

Red, White or Blush Wine \$6.00

Cordials \$7.50

House Brand Liquor \$6.00

Call Brand Liquor \$6.50

Top Shelf Liquor \$7.00

Prices listed per person. Minimums may apply. Pricing subject to 12% tax and 22% service charge.

Prices, tax and service charge are subject to change. A \$150 bartender fee applies for cash bars.

This bartender fee will be waived if \$500 in cash bar sales is achieved.