Catering Menu



Holiday Inn

ANIHGOHOTEL

Holiday Inn Gulfport Airport

9515 Highway 49

Gulfport, MS 39503

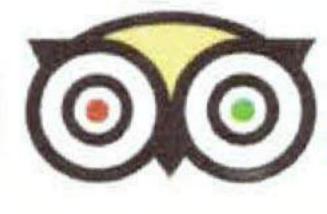
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2012 & 2013 IHG Torchbearer Award Recipient 2014 & 2015 IHG Quality Excellence Award Recipient











SHULAR HOSPITALITY

Breakfast Selections

Reserved for Groups of 20 or more

Rise and Shine Continental Breakfast Buffet

An assortment of Fresh Muffins, Bagels, & Danishes, served with Cream Cheese, Butter, Individual Yogurt Assortment, & Fresh Fruit Preserves. Freshly brewed Regular & Decaffeinated Coffee, & Orange Juice

\$11.95 ++ Per Person

The Flap Jack Buffet

Enjoy Fluffy Buttermilk Pancakes, choice of Bacon or Sausage, served with a Scrambled Eggs. Served with Orange Juice & freshly brewed Regular & Decaffeinated Coffee.

\$13.95 ++ Per Person

The Good Start Buffet

Scrambled Eggs, choice of Bacon or Sausage, served with side of Grits & Freshly Baked Buttery Biscuits. Enjoy Orange Juice & freshly brewed Regular & Decaffeinated Coffee

\$14.95 ++ Per Person

Ala Carte

The items below can be added to a breakfast buffet or be used as a break.

Assorted Cold Cereals	\$4.50 Each	Bagels with Cream Cheese	\$2.75 each
Fruit Yogurt	\$3.00 each	Individual Regular or Chocolate Milk	\$3.00 each
Fresh Fruit Yogurt Parfait	\$3.25 each	Whole Pieces of Fruit	\$2.99 each
Southern Style Chicken or Sausage Biscuits	\$2.75 each	Assorted Packets of Oatmeal	\$2.50 each
Assorted Hot Teas	\$1.79 each	Hot Chocolate	\$2.75 each

A \$50.00 service charge will be applied to groups of less than 20 people. All Prices are subject to 21% Service Charge & 7% Applicable State Taxes.

TheDesi

(Can also be served as a box lunch upon request)

Gourmet Sandwiches

Order a variety served on platters as a sandwich buffet which you choose from the selections below.

Includes also choice of Iced Tea or Assorted Soft Drinks

\$14.95++ per person

Please choose any (3) selections of our Sandwiches

Tuna Salad on Roll

Chicken Salad on Croissant

Smoked Ham & Swiss on Croissant

Grilled Chicken Wrap

Turkey Club on Croissant

Roast Top Round of Beef & Cheddar

Pimento Cheese

Grilled Chicken Breast

Classic Club

Grilled Three Cheese

Choose (1) Side Item

Assorted Potato Chips

Italian Pasta Salad

Baked Potato Salad

Cole Slaw

Choose (1) Dessert Item

Freshly Baked Chocolate Brownies

Freshly Baked Assorted Cookies

Delí Buffet

Soup & Sandwich Buffet: Loaded Baked Potato Soup or Broccoli & Cheddar Soup or Chicken & Sausage Gumbo or Chicken Noodle or Corn & Crab Bisque or Seafood Gumbo ~ Ham & Cheddar or Turkey & Pepper Jack or Roast Beef & Provolone or Vegetarian Wrap or Chicken Caesar Wrap

Accompanied by

Sliced Tomato ~ Lettuce ~ Onions & Pickles ~ Potato Chips ~ Cheesy Bacon Ranch Pasta ~ Cucumber & Tomato Salad

\$18.95++ per person

Soup \$4.50++ per person

Chicken & Sausage Gumbo	Seafood Gumbo	Chicken Noddle
Broccoli & Cheese	Chicken Tortilla	Loaded Potato
Corn & Crab Bisque	Tomato Basil	French Onion

All Prices are subject to 21% Service Charge & 7% Applicable State Taxes.

Build Your Own Lunch Buffet

Choose One Starter

Garden Fresh Salad

Classic Caesar Salad

Red Skin Potatoes

Mustard Potato Salad

Loaded Potato Soup

Vegetable Beef Soup

Seasonal Fruit

Broccoli Salad

Choose Two or Three Entrées

Alfredo (Grilled or Shrimp)

Chicken Breast (Lemon Pepper or Garlic Roasted Balsamic)

Braised Beef Tips in Onion Mushroom Gravy

Beef Tenderloin & Portabella

Catfish (Fried or Baked)

Grilled Tilapia with Herbed Lemon Butter

Mushroom Pasta

Fried Gulf Shrimp

Grilled Vegetable Pasta

Eggplant Parmesan

Honey Garlic Glazed Pork Loin

Southern Fried Chicken

Oven Baked Herbed Chicken

Choose Three Sides

Fresh Vegetable Mixed Medley

Potatoes Your Way

Green Beans

Fried Corn

Garlic Butter Angel Hair Pasta

Honey Carrots

Baked Rice

Rice Pilaf

Steamed Rice

Candied Yams

Macaroni & Cheese

Lima Beans

Steamed Cabbage

Seasoned Greens

All buffets include Dinner Rolls and Butter, Ice Tea, Regular and Decaffeinated Coffee Service

Two Entrée \$19.95++ Per Person

Tri Entrée Buffet \$23.95 ++ Per Person

Add additional sides for \$4.00 per person

Plated dinners are subject to an extra \$3.50 per person

A \$50.00 service charge will be applied to groups of less than 30 people

All Prices are subject to 21% Service Charge & 7% Applicable State Taxes.

Build Your Own Dinner Buffet

Choose One Starter

Garden Fresh Salad

Classic Caesar Salad

Vegetable Beef Soup

Cream of Broccoli Soup

Loaded Baked Potato Soup

Seasonal Fruit

Seasonal Fruit

Red Skin Potatoes

Choose Two or Three Entrees

Chicken Breast (Lemon Pepper or Garlic Roasted Balsamic)

Eggplant Parmesan

Aussie Chicken Breast

Alfredo (Grilled Chicken or Shrimp)

Smoked Barbecue Beef Brisket

Catfish (Fried or Baked)

Beef Tenderloin & Portabella Mushroom Pasta Boneless Beef Short Ribs with Mushroom & Burgundy Sauce Grilled Tilapia with Shrimp & Crawfish Cream Sauce

Fried Gulf Shrimp

Grilled Vegetable Pasta

Honey Garlic Glazed Pork Loin

Choose Three Sides

Fresh Vegetable Mixed Medley

Potatoes Your Way

Green Beans

Fried Corn

Garlic Butter Angel Hair Pasta

Honey Carrots

Baked Rice

Rice Pilaf

Steamed Rice

Candied Yams

Macaroni & Cheese

Lima Beans

Steamed Cabbage

Seasoned Greens

Jackie's Potatoes

All buffets include Dinner Rolls and Butter, Ice Tea, Regular and Decaffeinated Coffee Service

Two Entrée \$25.95++ Per Person

Tri Entrée Buffet \$28.95 ++ Per Person

Add additional sides for \$4.00 per person

Plated dinners are subject to an extra \$3.50 per person

A \$50.00 service charge will be applied to groups of less than 30 people

All Prices are subject to 21% Service Charge & 7% Applicable State Taxes.

Themed Hot Buffets

The Back Yard Burger Buffet

Charbroiled Beef Burgers with all the toppings, Broccoli Salad, Southern Styled Green Beans & Baked Potato Salad

\$15.95 ++ per person

A Taste of Italy

Choice of Beef or Vegetable Lasagna, Chicken Parmesan, Roasted Vegetables, Green Beans Almandine, & Warm Garlic Bread

\$19.95 ++ per person

The Mississippi Buffet

St. Louis Barbecue Ribs with choice of Oven Baked or Fried Chicken served with Red Beans & Rice with Sausage, Seasoned Greens, Baked Beans, Macaroni & Cheese & Cole Slaw

\$24.95 ++ per person

Gulf Coast Seafood Buffet

Fried Catfish or Fried Shrimp ~ Stuffed Catfish or Tilapia w/cream seafood sauce ~ Seafood Jambalaya ~ Garden Salad ~ Jackie's Potatoes ~ Fried Okra ~Pan Fried Corn ~ Hushpuppies

\$25.95 ++ per person

Bourbon Street Buffet

Seafood Gumbo ~ Garden Salad ~ Mardi Gras Pasta Salad ~ Basin Street Chicken ~ Blackened Petit Filet w/ Nantua' Sauce ~ Sautéed French Green Beans w/Shallots & Bacon ~ Garlic Roasted Red Potatoes ~ Crispy New Orleans French Bread ~ Dinner Rolls

\$33.95 ++ per person

All Buffet dinners are served with Regular & Decaf Coffee, and Iced Tea.

Add additional sides for \$4.00 per person

A \$50.00 service charge will be applied to groups of less than 30 people

All prices are subject to 21% service charge and 7% applicable state taxes.

Plated dinners are subject to an extra \$3.50 per person charge.

To ensure compliance with the MS Board of Health, all food and beverage must be consumed in the contracted event space at the contracted time of the event anamay not be removed from the event facilities.

Carving Stations

Add a touch of elegance as one of your buffet entrée choices. Choose (1) meat:

Smoked Breast of Turkey

Honey Glazed Ham

Pork Tenderloin

\$185.00++ includes station and attending chef

Prime Rib: \$29.95 per person ++ includes station and attending chef

Sweet Endings

Choose the perfect finish for your affair for an additional \$5.00 ++ per person

Cobble (Blueberry, Peach or Apple)	New York Cheesecake with Sauce
Southern Style Bread Pudding	Apple Crisp
Chocolate Cake with Chocolate Sauce	Carrot Cake
Pecan Pie	Red Velvet Cake

Hot Hors D'oeuvres

Each Order is for 50 Pieces

Coconut Shrimp Skewers with Guava BBQ Sauce	\$175.00
Spanakopita-Puff pastry filled with Spinach & Feta Cheese	\$100.00
Vegetable Spring rolls with Sweet & Sour Sauce	\$100.00
Panko-Crusted Mini Crab Cakes with Roasted Pepper-chive Aioli	\$125.00
Savory Glazed Meatballs (your choice of sauce)	\$110.00
Chicken Skewers (Mandarin, Grilled or Raspberry Glazed)	\$120.00
Petite Gourmet Quiche Assortment	\$110.00
Fried Mac n' Cheese Bites	\$100.00
Chicken Tenders with Dipping Sauces	\$125.00
Beef Wellingtons-Marinated Tenderloin wrapped in Puff Pastry	\$130.00
Fried Catfish Bites	\$120.00
Double-Stuffed Mini Red Potatoes	\$100.00
Mini Crawfish and Rice Pies	\$130.00
Chicken Drummies (BBQ, Buffalo, Garlic-Parmesan, or Deep Fried)	\$120.00
Crab Stuffed Mushroom Caps	\$130.00
Mini Muffuletta Squares	\$120.00
Shrimp Quesadillas-Mixture of Shrimp, Black Beans, & Jack Cheese	\$125.00

All prices are subject to 21% service charge and 7% applicable state taxes.

Butler Service Available for an additional \$150.00

Cold Hors D'oeuvres

Each or is 50 Pieces

Marinated Blue Crab Claws	\$135.00
Petite Gourmet Cocktail Sandwiches	\$100.00
Oversized Deviled Eggs	\$ 75.00
Marinated Gulf Shrimp	\$140.00
Chef's Assortment of Fresh Canapes	\$100.00

Cocktail Dips

Served 25

Beef Rotel Dip with Tortilla Chips	\$ 55.00
Spinach & Artichoke Dip with Toast Points	\$ 60.00
Warm Blue Crab Dip with Pita Chips	\$ 75.00
Chilled Shrimp Sip with Gourmet Flatbreads	\$ 75.00

Build Your Own Hor D'oeuvres Buffet

CHOOSE (1) Cold Hors D'oeuvre from above CHOOSE (2) Hot Hors D'oeuvres from above CHOOSE (1) Cocktail Dip from above

CHOOSE ONE CARVING STATION

Served with Chef's Choice Accompaniments and Fresh Breads Butter Basted Turkey Breast OR Honey-Glazed Ham

INCLUDES

A Unique Vegetable, Cheese, & Fruit Display Chef's Choice Mini Desserts Iced Tea, Fruit Punch or Lemonade, Regular & Decaf Coffee

\$19.75 per person++

Enhancements to Hors D'oeuvres Buffet

Additional Hors D'oeuvres Upgrade your Carving Station \$1.00 (each per person) \$3.00 (each per person)

Choice of: New York Strip/Beef Brisket/Glazed Pork Loin

\$6.00 (each per person)

Add a Chef's Action Station

All prices are subject to 21% service charge and 7% applicable state taxes.

Butler Service Available for an additional \$150.00

To ensure compliance with the MS Board of Health, all food and beverage must be consumed in the contracted event space at the contracted time of the event and may not be removed from the event facilities.

Hors D'oeuvre Displays

International & Domestic Cheese Presentation

Assorted Cheeses including Pepper Jack, Cheddar, Swiss with sliced Pepperoni & Assorted Crackers

Large (50 people): \$145.00

Small (25 people): \$75.00

Assorted Vegetables

Tomatoes (sliced or cherry), Cucumber Slices, Carrots, Celery, Broccoli & Cauliflower served with a Specialty Dip

Large (50 people): \$175.00++

Small (25 people): \$87.00++

Assorted Fruit Tray

Large (50 people): \$135.00++ Small (25 people): \$70.00++

Chocolate Covered Strawberries

50 strawberries with choice of White Chocolate or Dark Chocolate

\$100.00++

Chocolate Fountain

White or Dark Chocolate served with Marshmallows, Strawberries & Pound Cake

\$250.00++ (serves for around 100 people)

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Butler Service Available for an additional \$150.00

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Míd Afternoon Snack Breaks

Individual packets of Trail Mix \$1.50 ++ each

Chocolate Brownies \$26.00++ per dozen

Whole Fresh Pieces of Fruit \$2.99 each

Assorted Freshly Baked Cookies \$20.00++ per dozen

Basket of Assorted Potato Chips (15) \$18.00

Assorted Granola Bars \$2.00++ each

Assorted Freshly Baked Danishes \$18.00++ per dozen

Assorted Freshly Baked Muffins \$20.00++ per dozen

Beverages

Urn of Freshly Brewed Coffee \$30.00++ per urn (serves 30-35)

Air Pot of Freshly Brewed Coffee \$20.00++ per pot (serves 10-15)

(Choice of Regular or Decaf)

Urn of Tea - Sweet or Un-Sweet \$20.00++ each

Assorted Hot Teas \$1.79 ++ each

Lemonade Station-\$20.00 ++ each

Assorted Sodas (we proudly serve Coca Cola products) \$2.00++ each

Assorted Juices (Apple, Cranberry & Orange) \$2.50++ each

Dasani Bottled Waters \$2.00 ++ each

Monster Energy Drinks \$3.50++ each

Red Bull Energy Drinks (Sugar Free or Regular) \$3.50++ each

All Prices are subject to 21% Service Charge & 7% Applicable State Taxes.

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Open Bar Packages

Call Brand Package

Includes Well & Call Brands, Domestic & Imported Beer, House Wine, Bottled Water & Assorted Soft Drinks

\$15.95 ++ per person first hour

\$13.95++ per person each additional hour

(Up to four hours)

Top Shelf Package

Includes Well, Call & Premium Brands, Domestic & Imported Beer, House Wine, Bottled Water & Assorted
Soft Drinks

\$19.95++ per person per first hour

\$17.95++ per person each additional hour

(Up to four hours)

Beer & Wine Bar

Includes Domestic Beer & House Wine

\$12.95 ++ per person first hour

\$10.95++ per person each additional hour

(Up to four hours)

Cash Bar

Well Brands	\$6.00	House Wine/Glass	\$6.75
Call Brands	\$6.75	Premium Brands	\$7.75
Domestic Beer	\$3.25	Imported Beers	\$3.75
Assorted Sodas	\$2.00	Bottled Waters	\$2.00

\$35.00 Bartender Fee per hour & a \$25.00 Cashiers Fee per hour

(Fees are waived when the bar reaches or exceeds \$750 in revenue)

Champagne Toast

\$216.00 for (6) bottles

All Prices are subject to 21% Service Charge & 7% Applicable State Taxes.

In accordance with state and liquor laws, the hotel must provide all Alcoholic Beverages. Shular Hospitality staff reserves the right to ask for identification from guests, and the right to refuse to serve alcohol to any guest. For all bar functions, a security guard will be required. (1) Security guard per 100 guests at an hourly rate of \$25 per guard. The management reserves the right to require additional officers if management feels the type of event warrants it. Management reserves the right to also confiscate any alcohol that is brought into any of the Shular event facilities.



Audio Visual Price Sheet

EQUIPMENT AVAILABLE	PRICE
AV Cart	\$25.00
Extension Cord	\$15.00 each
Power Strip	\$10.00 each
HDMI Cable	\$20.00 each
Easels	\$15.00 each
Whiteboard/Flip Chart/Markers	\$35.00
Conference Speaker Phone	\$50.00
LCD Projector	\$125.00
Podium with Light and Microphone Stand	\$125.00
Wired Microphone	\$75.00
Wireless Lapel Microphone	\$100.00
Wireless Microphone	\$100.00
Centerpieces	\$8.00 each
American Flag	\$20.00
Table Top Podium	\$50.00

All prices are subject to a 7% State Sales Tax & 21% Service Charge/Gratuity

Prices are charged each day that the equipment is used.
Wi-Fi is complimentary in all meeting rooms.
The use of the projector screen in Palms 1&2 is complimentary.
The use of the HD Television in our Executive Boardroom is complimentary.