



CATERING MENU

1500 S. 48th Street Springdale, AR 72762

www.springdaleholidayinn.com | 479.751.8300



BREAKFAST

PLATED BREAKFAST

Presented with Chilled Orange Juice, Selection of Hot Teas, and Coffee



Enhancement

Made-To-Order Omelet Station | \$9 Per Person

Omelets prepared your way

Egg Whites and Farm Fresh Eggs

Bacon, Ham, Chicken Sausage

Peppers, Onions, Tomatoes, Mushrooms, Spinach

Jalapenos, Shredded Cheese, Salsa

American Classic | \$22 Per Person

Cheesy Scrambled Eggs

Your choice of one: Pork Sausage, Applewood Bacon, or Turkey Sausage

Crispy Breakfast Potatoes

Seasonal Whole Fruit

Buttermilk Biscuits & Breakfast Pastries

Pig Trail Toast | \$20 Per Person

Homemade French Toast

Maple Syrup

Applewood Bacon

Farm Fresh Scrambled Eggs

Whole Fruit

BREAKFAST BUFFETS

Presented with Chilled Orange Juice, Selections of Hot Tea, and Coffee
Prices are based on 90 minutes of Continuous Service
A \$100 fee will be required for any buffet with less than 40 attendees

Farm Fresh Breakfast | \$20 Per Person



Farm Fresh Scrambled Eggs
Crispy Bacon
Breakfast Potatoes
Sliced Fresh Fruit Tray

Ozark Sunrise Breakfast | \$22 Per Person

Farm Fresh Scrambled Eggs
Crispy Bacon
Pork Sausage
Breakfast Potatoes
Breakfast Pastries and Mini Muffins with Fruit Jams
Honey and Butter
Sliced Fresh Fruit Tray

BREAKFAST BUFFETS

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On the Go Breakfast | \$19 Per Person

House-made Bacon, Egg, & Cheese Biscuit Sandwiches
House-made Sausage, Egg, & Cheese Biscuit Sandwiches
Whole Apple, Bananas, & Oranges
Granola Bars
Assorted Yogurts

Bottled Water or Juice available at an additional \$3 Per Person

Continental Breakfast | \$15 Per Person

Chef's Choice of Assorted Breakfast Pastries
Sliced Fresh Fruit Tray
Assorted Muffin Display



B R E A K S

MORNING BREAKS

Prices are based on 30 minutes of Continuous Service
Morning break items available from 9:00 AM – 11:00 AM



Coffee Shop | \$12 Per Person

Assorted Muffins, Danishes, and Scones
Seasonal Whole Fruit

Get Up and Go | \$14 Per Person

Assorted Low-Fat Fruit Yogurts
Whole Fresh Fruit
Freshly Baked Scones

Health Nut | \$16 Per Person

Strawberry Banana Smoothie Shots
Another Flavor Smoothie Shots
Mixed Nuts



Early Start | \$13 Per Person

Assorted Granola Bars
Assorted Fruit Yogurts
Bagels with Cream Cheese

Ala Carte Items | Per Dozen

Assorted Danishes | \$34.00 Per Dozen

Assorted Muffins | \$34.00 Per Dozen

Assorted Bagels
w/ Cream Cheese | \$38.00 Per Dozen

AFTERNOON BREAKS

Prices are based on 30 minutes of Continuous Service
Afternoon break items available from 1:00 PM – 3:00 PM



Cinema Snack Attack | \$14 Per Person

White Cheddar Popcorn
Tortilla Chips with Queso
Baked Soft Pretzels with
Honey Mustard

Homerun Break | \$12 Per Person

Assorted Bags of Chips
Bags of Pretzels
Assorted Candy Bars



Sweet Bakery Selection | \$14 Per Person

Assorted Fresh Baked Cookies
Decadent Dessert Bars

Dip Dip Hooray! | \$15 Per Person

Kettle Chips with French Onion Dip
Tortilla Chips with Cilantro Pico de Gallo
Pita Chips with Roasted Red Pepper Hummus

Ala Carte Items | Per Dozen

Fresh Baked Cookies | \$38.00 Per Dozen

Brownies | \$36.00 Per Dozen

Assorted Candy Bars | \$40.00 Per Dozen

Assorted Bags of Chips | \$32.00 Per Dozen

BEVERAGE BREAKS



Ala Carte Items | Per Gallon

100% Colombian Regular
or Decaf Coffee | \$52.00 Per Gallon

Iced Tea | \$38.00 Per Gallon

Sweet Tea | \$42.00 Per Gallon

Coffee Break | Per Person

100% Colombian Regular Coffee
100% Colombian Decaffeinated Coffee
Creamers & Sweeteners
Iced Tea
Purified Drinking Water

\$10 for 8 Hours of Service

\$8 for 4 Hours of Service

Additional Hours may be added for \$2/Hour

Full Beverage Break| Per Person

100% Colombian Regular Coffee
100% Colombian Decaffeinated Coffee
Creamers & Sweeteners
Iced Tea
Soft Drinks
Purified Drinking Water

\$14 for 8 Hours of Service

\$11 for 4 Hours of Service

Additional Hours may be added for \$2/Hour



LUNCH


GRAB & GO LUNCH

**Includes Whole Fruit, Gourmet Potato Chips, Chocolate Chip Cookie, and Bottled Water.
Groups of 51 Guests or More | Choice of Three
Groups of 50 Guests or Less | Choice of Two**



Gluten-free bread or tortilla available upon request for an additional fee

Choice of Sandwich, Wrap, or Salad | \$22 Per Person

House Salad 

Mixed Garden Greens topped with cherry tomatoes, sliced cucumbers, cheddar cheese, and chef's choice of dressing

Classic Deli Sandwich

Hickory-smoked ham and turkey, Swiss and cheddar cheeses, lettuce, and tomato served on a cornmeal-dusted brioche roll

Monterrey Turkey Wrap

Thinly-sliced smoked turkey, bacon, pepper jack, and cheddar cheeses, lettuce, pico de gallo, and chipotle ranch and mayonnaise in a jalapeno cheese tortilla

Greek Veggie Wrap

Grilled vegetables, feta cheese, diced tomatoes, kalamata olives, lettuce, and lemon herb aioli in a garlic herb tortilla

Chicken Caesar Salad Wrap



Grilled Chicken, romaine lettuce, and parmesan cheese tossed in Caesar dressing and wrapped in a flour tortilla

PLATED LUNCH

Presented with House Salad, Chef's Choice of Side Accompaniments, Chef's Selection of Dessert, Warm Rolls and Butter, Iced Tea, and Water



Coffee Service available upon request
priced per gallon

Spinach Salad with Grilled Chicken | \$23 Per person  
Spinach with Grilled Chicken Breast, Strawberries, Feta, Almonds,
and Raspberry Vinaigrette. Served with Rolls and Butter & Dessert

Waldorf Chicken Salad on Croissant | \$23 Per Person
Chicken Salad with Apples, Grapes, and Celery on Croissant with Lettuce and
Tomato

White Wine Chicken Breast | \$28 Per Person
Roasted Chicken Breast with White Wine and Herb Pan Sauce.

Balsamic Chicken Breast | \$29 Per Person
Marinated Chicken Breast with Balsamic Reduction

Herb Roasted Pork Loin | \$25 Per Person
Mushroom Demi Glaze

Marinated Flank Steak | \$35 Per Person
Chimichurri Sauce

LUNCH BUFFETS

Presented with Iced Tea and Water
Prices are based on 90 minutes of Continuous Service
A \$100 fee will be required for any buffet with less than 40 attendees



Additional Entrée items are available on buffets for an additional fee.
Coffee Service available upon request priced per gallon

Salad Your Way | \$26 Per Person



Romaine and Spring Mix Lettuce

Spinach

Assorted Dressings: Ranch, Italian, Blue Cheese, Thousand Island

Meat Toppings: Crumbled Bacon, Ham, Turkey, & Chicken

Veggies: Mushrooms, Olives, Tomatoes, Beets, Onions, Cucumbers

Shredded Cheese and Croutons

Rolls and Butter

Assorted Desserts

The Sandwich Quest | \$28 Per Person

Chopped Romaine and Spring Mix

Assorted Salad Toppings & Homemade Ranch and Italian Dressings

Waldorf Chicken Salad Sandwiches

Classic Deli Sandwiches

Greek Veggie Wraps

Homemade Potato Chips

Italian Pasta Salad

Assorted Desserts

Menu prices do not include 25% service charge and applicable sales tax.

LUNCH BUFFETS

Presented with Iced Tea and Water
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Soup, Salad, & Spud Bar | \$25 Per Person

2 Chef's Choice Soups

Rolls and Butter

Seasonal Salad Bar with Assorted Toppings

Homemade Ranch and Italian Dressings

Baked Potatoes with Assorted Toppings

Assorted Cookies and Brownies



Tex-Mex Sonora | \$31 Per Person



Mixed Field of Greens with Grilled Corn and Sliced Radishes
with Chipotle Ranch Dressing

Corn Tortilla Chips with Fire Roasted Salad and Pico de Gallo

Seasoned Ground Beef

Seasoned Chicken Fajitas

Black Beans with Green Chiles (v)

Spanish Rice (v)

Flour Tortillas and Crispy Corn Tortilla Shells

Assorted Toppings

Sopapillas with Honey

Taste of Tuscany | \$31 Per Person

Antipasto Salad with Romaine Lettuce, Grape Tomatoes, Red Onions,
Pepperoncini, Salami, and Mozzarella

Homemade Italian and Ranch Dressings

Cheese Tortellini with Spinach Artichoke Sauce (v)

Meat Lasagna

Roasted Vegetables

Chef's Choice Italian Desserts

Ozark BBQ Picnic | \$35 Per Person

Garden Salad with Tomatoes, Cucumbers, Carrots, & Croutons

Pulled Pork with BBQ Sauce

Pulled Smoked Chicken with BBQ Sauce

Assorted Rolls

Mustard Potato Salad

Macaroni and Cheese

Baked Beans with Bacon

Chef's Choice Assorted Desserts

Menu prices do not include 25% service charge and applicable sales tax.



DINNER

PLATED DINNER

Presented with House Salad, Chef's Selection of Dessert, Warm Rolls and Butter, Iced Tea, and Water



Enhancements, available at additional costs

Individual Charcuterie Cups
Duo Entrée
3 Shrimp
Dessert Trio

Parmesan and Herb Crusted Chicken | \$34 Per Person

Panko Parmesan & Herb Crusted Chicken Breast, White Wine Cream Sauce, Garlic Mashed Potatoes, and Seasonal Vegetables.

Balsamic Chicken | \$35 Per Person

Marinated Chicken Breast, Garlic Mashed Potatoes, Oven Roasted Vegetables with Balsamic Reduction.

Rosemary Chicken | \$35 Per Person



Seared Chicken with Creamy Rosemary Mushroom Sauce, Baby Baked Potatoes, Oven Roasted Seasonal Vegetables.

Chefs Choice of Seasonal Vegetarian or Vegan Offering | \$32 Per Person



Seasonal Vegetarian and/or Vegan option

Served with Wild Rice and Baby Baked Potatoes

PLATED DINNER

Presented with House Salad, Chef's Selection of Dessert, Warm Rolls and Butter, Iced Tea, and Water



Roasted Pork Loin with Mushroom Demi Glaze | \$33 Per Person

Oven Roasted Pork Loin in a Mushroom Deli Glaze, Baby Baked Potatoes, and Seasonal Roasted Vegetables.

New York Strip Steak | Market Price

With Seasonal Roasted Vegetables & Garlic Mashed Potatoes.

Honey Sriracha Salmon | \$44 Per Person

Honey Sriracha Glazed Salmon served with Wild Rice and Seasonal Vegetables.

Salmon and Roasted Chicken Duo | \$48 Per Person

Honey Siracha Salmon and Roasted Balsamic Chicken with Baby Baked Potatoes and Seasonal Roasted Vegetables.

DINNER BUFFET

Presented with Iced Tea and Water
Prices are based on 90 minutes of Continuous Service
A \$100 fee will be required for any buffet with less than 40 attendees



The Olive Grove | \$48 Per Person



- Classic Caesar Salad
- Antipasto Platter
- Garlic Cheese Bread
- Chicken Marsala with Button Mushrooms
- Parmesan Risotto (v)
- Red Wine and Rosemary Braised Beef
- Grilled Vegetables in Balsamic Reduction
- Assorted Italian Desserts

South of the Border | \$38 Per Person



- Mixed Field of Greens with Grilled Corn and Sliced Radishes with Chipotle Ranch Dressing
- Fiesta Corn Salad
- Corn Tortilla Chips with Fire Roasted Salad and Pico de Gallo and Queso
- Pulled Pork Carnitas
- Seasoned Chicken Fajitas
- Black Beans with Green Chiles (v)
- Spanish Rice (v)
- Flour Tortillas and Crispy Corn Tortilla Shells
- Assorted Toppings
- Sopapillas with Honey & Churros

Additional Entrée items are available on buffets for an additional fee.

Coffee Service available upon request priced per gallon

DINNER BUFFET

Presented with Iced Tea and Water
Prices are based on 90 minutes of Continuous Service
A \$100 fee will be required for any buffet with less than 40 attendees



The Lodestone | \$38 Per Person

Garden Salad with Two Dressings
Meatloaf with Tangy Tomato Sauce
Smothered Chicken with Mushrooms, Bacon and Cheddar
Buttery Mashed Potatoes
Seasonal Vegetable Medley
Four Cheese Mac and Cheese
Chefs Selection of Desserts

Razorback BBQ | \$39 Per Person

Garden Salad with Two Dressings
Pulled BBQ Pork Shoulder
Shredded Chicken with BBQ Sauce
Brioche Buns & Cornbread
Coleslaw
Homemade Macaroni and Cheese
Potato Salad
Pecan Pie & Assorted Desserts

Additional Entrée items are available on buffets for an additional fee.

Coffee Service available upon request priced per gallon

DINNER BUFFET

Presented with Iced Tea and Water
Prices are based on 90 minutes of Continuous Service
A \$100 fee will be required for any buffet with less than 40 attendees

Southern Comfort | \$38 Per Person

Mixed Garden Greens with Two Dressings
Green Beans with Bacon
Jalapeno Hushpuppies
Mashed Potatoes
Country Fried Chicken
Chicken Fried Steak with Peppered Cream Gravy
Fresh Baked Rolls & Cornbread
Chef's Display of Gourmet Desserts

Build Your Own Buffet

2 Entrée | \$39 Per Person

3 Entrée | \$43 Per Person

Mixed Garden Greens with Two Dressings
Chefs Selection of Two Specialty Sides
Chefs Selection of Two Accompaniments
Fresh Baked Rolls
Chef's Display of Gourmet Desserts

Entrée Options:

Stuffed Bell Peppers with Spanish Rice & Black Beans 

Cheese Tortellini with Spinach Artichoke Sauce

Bruschetta Topped Chicken Breast  

Grilled Chicken in a White Wine Cream Sauce

Roasted Pork Loin in Mushroom Demi Glaze

Flank Steak with Chimichurri Sauce *

* Priced at an increase of \$3.00 per person



RECEPTION

RECEPTION STATIONS

**Stations must be booked in conjunction with lunch, dinner, or reception trays/hors d'oeuvres
OR two or more stations must be booked together
Prices are based on 90 minutes of Continuous Service
All stations require a \$75.00 attendant fee per station per hour of service**



Southern Bites | \$16 Per Person

Buffalo Chicken Pinwheels

Baked Jalapeño Poppers with Cream Cheese, Cheddar, & Bacon

Nashville Hot Chicken Wings

Mini Potato Skins with Cheddar, Green Onions, & Bacon

Arkansas Sliders Trio | \$14 Per Person

Cheeseburger

Ham & Swiss Cheese

Buffalo Chicken

Served with House Fried Chips

Mac & Cheese | \$14 Per Person

Smoked Gouda Macaroni and Cheese topped with breadcrumbs

Toppings: Applewood Bacon, Green Onions, Sweet English Peas,
Roasted Wild Mushrooms, Shredded Sharp Cheddar & Parmesan
Cheese

CARVING STATIONS

**Stations must be booked in conjunction with lunch, dinner, or reception trays/hors d'oeuvres
OR two or more stations must be booked together
Prices are based on 90 minutes of Continuous Service
All stations require a \$75.00 attendant fee per station per hour of service**



**Carving Stations serve approx. 20
guests each**

**Additional sauces available upon
request**

Garlic & Herb Crusted Prime Rib | Market Price Per Person

Served with Au jus, Horseradish Sause, and Rolls

Slow Roasted Baron of Beef | Market Price Per Person

Served with Au jus, Horseradish Sause, and Rolls

Pork Loin with Brown Sugar Balsamic Glaze | \$225

Served with Pork Au jus, Horseradish Sauce, and Rolls

Pineapple Glazed Ham | \$225

Served with Chutney and Rolls

Cajun Turkey Breast | \$225

Served with Creole Mustard and Rolls

HORS D'OEUVRES & DISPLAYS

Prices are based on 90 minutes of Continuous Service

Hot Hors D'oeuvres

Priced per 50 pieces





- Toasted Ravioli with Marinara | \$125
- Loaded Potato Boats | \$125
- Parmesan Risotto Bites | \$145
- Fried Pork Dumplings | \$125
- Spanikopita | \$125
- Breaded or Grilled Chicken Tenders | \$185
- Sweet & Sour or BBQ Meat Balls | \$125
- BBQ Chicken Wings | \$165
- Jalapeno Poppers | \$150
- Vegetable Spring Rolls in Sweet Chile Sauce | \$160
- Assorted Bagel Bites | \$150

Cold Hors D'oeuvres

Priced per 50 pieces

- Caprese Skewers | \$125
- Chicken Salad in Phyllo Cups | \$150
- Turkey or Buffalo Chicken Pinwheels | \$140
- Handmade Shrimp Cocktail Shooters | \$190
- Bruschetta Bites | \$125
- Smoked Salmon Crostini | \$150
- Pimento Cheese Bites | \$135
- Antipasto Skewers | \$135
- Chocolate Covered Strawberries | \$190
- Assorted Dessert Shooters | \$150
- Mini Cheesecake Bites | \$150

Displays

- Vegetable Crudites | \$6 Per Person   
- Sliced Fresh Fruit Skewers with Pina Colada Dip | \$7 Per Person 
- Imported and Domestic Cheese & Cracker Display | \$8 Per Person
- Vegetable Antipasto Display | \$8 Per Person
- Charcuterie Display | \$13 Per Person

Menu prices do not include 25% service charge and applicable sales tax.



BEVERAGE

ENJOY

martinis
champagne
margaritas
red wine
white wine
beer
non-alcoholic

BEVERAGE

Bar Service Based on Consumption
Host & Cash Bars Require a \$300 minimum
Hotel requires 1 Bartender per 100 guests



	Cash	Hosted
Imported Beer	\$7	\$6
Domestic Beer	\$6	\$5
House Wine/By the Glass	\$8	\$7
House Cocktails	\$9	\$8
Premium Cocktails	\$10	\$9
Mineral Water	\$5	\$4
Red Bull	\$6	\$5
Soft Drinks and Juices	\$4	\$3

Bartender

First Two Hours \$150 Each
Any Additional Hour or Part Thereof \$50 Each

BEVERAGE



Select from the following options for your host or cash bar:

Custom Cocktails Available | Priced \$10 per person, minimum of 50

Margarita
Spicy Margarita
Rum Punch
Shirley Temple

Domestic Beer & Wine Selections

Bud Light, Budweiser, Michelob Ultra, Coors Light, Miller Lite
Sycamore Brand varieties of Chardonnay, Merlot, Cabernet, Pinot
Grigio

Imported Beer

Dos Equis Amber, Dos Equis Lager, Blue Moon, & Guinness

Standard Cocktail Selections

House selections of Bourbon, Gin, Vodka, Rum, & Tequila

Upgraded Selections

Captain Morgan Rum, Tanqueray Gin, Titos Vodka, Ghost Tequila,
Jack Daniels Whisky, Dewars Scotch



TECHNOLOGY

TECHNOLOGY



LCD Meeting Room Projection Package

LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable - \$547++

LCD Meeting Room Support Package

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable - 207++

TECHNOLOGY

Meeting Accessories

Laptop Computer

Wireless Presenter with Laser Pointer

LED Up Lights

Polycom Speaker Phone

Mixer

Podium

Microphone

Wireless Microphone

PC Audio Package with House Sound

