

The **Holiday Inn Downtown Shreveport** is the perfect choice when celebrating a special event with your family and friends. Whether you're taking your vows for the first time, celebrating a milestone anniversary, or gathering for a fun reunion with family, classmates or friends, we have professionals to help make your event go smoothly from start to finish. We'll handle every detail, from set-up to clean-up!

We strive to have everything you need to make your event a success. Our banquet staff has numerous years of experience in creating a pleasurable, stress free atmosphere to meet the expectations of our guests.

Start planning today! Call Tawana White, Catering Director, at (318) 222-7717 EXT 241 or email her at tawana.white@holidayinn-shreveport.com .

Theme Breaks

Health Break @ \$8.95 Per Person

Bottled Water, Coffee

Granola Bars, Fresh Sliced Fruit

Sweet Tooth Break @ \$7.95 Per Person

*Assorted Candy Bars, Iced Brownies,
Swiss Mocha Coffee, Assorted Soft Drinks*

Ice Cream Break @ \$7.95 Per Person

Vanilla & Chocolate Ice Cream

Chocolate, Strawberry, & Pineapple Toppings

Whipped Cream & Chopped Nuts

Coffee

Tea Time Break @ \$5.95 Per Person

Assorted Finger Sandwiches

Iced Mint Tea & Coffee

Sports Break @ \$9.95 Per Person

Ball Park Nachos with Queso Dip

*Hot Dogs with condiments
Mini Hamburgers with condiments
Popcorn
Assorted Soft Drinks, Coffee*

Please add sales tax and service charge to the above prices

Breakfast Menu Selections

*Continental Breakfast
\$6.50 Per Person
Orange Juice, Coffee, Decaf
Assorted Muffins, Danish*

*Traditional Breakfast Buffet
\$10.95 Per Person
Fresh Scrambled Eggs
Bacon, Sausage
Hash Browns, Grits,
Homemade Biscuits with Gravy*

*Country Breakfast
\$9.95 Per Person
Fresh Scrambled Eggs
Your Choice of Bacon or Sausage
Your Choice of Hash Browns or Grits
Homade Biscuits
Fruit Preserves & Creamery Butter
Orange Juice, Coffee, Decaf*

*Farm Style Breakfast
\$10.95 Per Person
Two Buttermilk Pancakes
Fresh Scrambled Eggs
Your Choice of Bacon or Sausage
Your Choice of Hash Browns or Grits
Homemade Biscuits
Assorted Breakfast Pastries
Orange Juice, Coffee, Decaf*

*Executive Continental
Breakfast*

*Ultimate Breakfast Buffet
12.95 Per Person*

\$9.95 Per Person
Assorted Fruit Juices
Assorted Muffins, Danish, Bagels
Warmed Croissants
Cream Cheese & Fruit Preserves
Two Speciality Breads
Served with
Honey Cinnamon Butter
& Strawberry Butter
Fresh Seasonal Sliced Fruit

Cinnamon Supreme French Toast
Farm Fresh Scrambled Eggs
Bacon, Sausage, and Ham
Southern Grits
Homemade Biscuits with Gravy
Fresh Sliced Seasonal Fruit
Creamery Butter & Fruit Preserve

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Box Lunches

Chickwich
\$8.50 Per Person
Tasty, Tender Filet of Chicken
Bacon, Swiss Cheese, Lettuce
Tomato Slices , Sliced Onion
Served on a Croissant
Your Choice of a Garden
Salad or Brownie

Dixie Roast Beef
\$8.95 Per Person
Shaved Lean Roast Beef on a
Poppy Seed Roll
With Swiss Cheese, Lettuce,
Tomato Slices
Your Choice of a Garden
Salad or Brownie

Veggie Sub

The Ultimate
\$9.50 Per Person
A Super Deluxe Croissant filled
With
Ham, Turkey, Roast Beef, Bacon
Lettuce, Tomato Slices
& Swiss Cheese
Your Choice of Garden Salad or
Brownie

The Mile High
\$8.95Per Person
Thinly Sliced Turkey Piled High
On a Poppy Seed Roll
With Swiss Cheese, Lettuce,
Tomato Slices
Your Choice of a Garden
Salad or Brownie

Catfish

\$7.50 Per Person
American & Swiss Cheeses
Tomato Slices, Lettuce, Pickles
Jalapenos
Salt, Pepper, & Salad Oil
Your Choice of a Garden
Salad or Brownie

\$9.95 Per Person
Hand-Breaded Catfish Filets
Lettuce, Tomato Slices
Tartar Sauce
Your Choice of a Garden
Brownie

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Served Lunch Selections

All lunches include a tossed garden salad; your choice of one vegetable , one potato, one dessert, warmed rolls, coffee, and ice tea

Beef Entrees

London Broil with Mushroom Sauce \$16.95
Beef Tips over Rice \$13.95
Sliced Roast Beef, au jus \$14.95
Chicken Fried Steak with Cream Gravy \$11.95
Chopped Sirloin Steak with Onions & Mushroom Gravy \$13.95
Prime Rib, au jus \$21.50
New York Strip \$19.95
Filet with Sauteed Mushrooms \$20.95
Ribeye Steak \$18.95

Poultry

Chicken Breast Supreme \$12.95
Grilled Chicken Breast with Bell Peppers & Onions \$12.95
Southern Fried Chicken \$10.95
Roast Turkey Breast with Cornbread Dressing \$13.95

Seafood

Fried or Blackened Catfish Fillets \$14.95
Shrimp Etouffee with Rice \$15.95

Fried Shrimp \$15.95

Pasta

Homemade Lasagne \$12.95

Angel Hair Pasta with Marinara Sauce \$9.95

Fettuccini Alfredo \$10.95

Chicken Alfredo with Linguini \$11.95

Cheese Tortellini \$9.95

Pork

Grilled Ham Steak \$10.95

Grilled Center Cut Pork Chops \$12.95

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Lunch Buffets

(30 Guest Minimum)

Chef's Choice Buffet @ \$11.95 Per Person

*Tossed Garden Salad with (8) Assorted Toppings & Dressings
Chef's Choice of (1) Cold Combination Salad, (2) Hot Entrees, (2)
Vegetables, (1) Potato, Dessert, Warm Roll / Coffee & Ice Tea*

Deli Buffet @ 12.95 Per Person

*Assorted Cold Cuts to include Sliced Baked Ham, Roast Beef, & Turkey
Assorted Breads & Croissants, Sliced American & Swiss Cheese,
Potato Salad, Cole Slaw, Potato Chips, Condiments & Spread,
Assorted Cookies & Brownies, Coffee & Ice Tea*

Lunch Buffet @ \$14.95 Per Person

*Tossed Garden Salad with (8) Assorted Toppings & Dressings
Your Choice of (2) Cold Combination Salads, (2) Hot Entrees,
(2) Potatoes, (2) Vegetables, (2) Desserts, Rolls / Coffee/Ice Tea*

Cold Combination Salads

*Potato Salad, Pasta Salad, Waldorf Salad, Chilled Mixed Fruit, Cole Slaw,
Macaroni Salad, Tomato & Cucumber Vinaigrette, Pickled Beets*

Entrees

*Sliced Roast Beef au jus, London Broil with Mushroom Sauce, Beef Tips & Rice,
Southern Fried Chicken, Sliced Baked Ham,*

*Chicken Fried Steak with Cream Gravy, Fried or Baked Catfish Filets,
Baked Pork Chops, Spaghetti with Meatsauce, Red Beans & Rice,
Grilled Chicken Breast with Bell Peppers & Onions, Baked Lasagne*

Potatoes & Vegetables

*Green Beans Almondine, Broccoli with Cheese Sauce, Peas & Mushrooms,
Sauteed Mushrooms, Peas & Carrots, Glazed Baby Carrots, Stir Fry Vegetables,
Steamed Vegetable Medley, Sweet Corn, Turnip Greens, Fried Okra, Rice Pilaf,
Buttered Noodles, Oven Browned Potatoes, Parsley Potatoes, Au Gratin Potatoes,
Candied Yams, Macaroni & Cheese, Garlic Mashed Potatoes*

Desserts

*Pecan Pie, Fruit Cobbler, (Peach, Apple, Cherry), Strawberry Mousse, Chocolate Mousse
Vanilla Mousse, Lemon Pie, Keye Lime Pie, Carrot Cake, Chocolate Cake,
Chocolate Pie, Bread Pudding with Whiskey Sauce, Strawberry Shortcake*

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Served Dinner Selections

*All dinners include your choice of soup or salad, one vegetable, one potato, one dessert,
Plus warmed rolls, coffee, ice tea*

Soup & Salad

*Tossed Garden Salad
With Choice of Dressings
Caesar Salad
Fresh Fruit Cup
Soup of your Choice*

Appetizers

*(additional charge per person)
Seafood Gumbo with Rice @ \$6.25
Shrimp Cocktail @ \$10.95
Spinach Salad
With Bacon Vinaigrette @ \$4.95*

Seafood

*Grilled Salmon Steak @ \$16.95
Blackend Catfish Fillets topped
With Shrimp Etouffee @ \$19.95
Corn-Breaded Catfish Fillets @ \$15.95*

Pork

*Stuffed Pork Chops @ \$17.95
Ham Steak
With Fruit Sauce @ \$13.95*

Beef

*London Broil With Mushroom Sauce @ \$18.95
8oz Ribeye Steak @ \$18.95
6oz Broiler Filet with Sauteed Mushrooms @ \$20.95
Beef Stroganoff over Noodles @ \$14.95*

10oz Roast Prime Rib, au jus @ \$21.95
10oz New York Strip @ \$22.95
Petite Filet and Stuffed Shrimp @ \$24.95
Sliced Roast Beef, au jus @ \$16.95

Poultry

Stuffed Chicken Breast Supreme @ \$16.95
Chicken Cordon Bleu @ \$16.95
8oz Grilled Chicken Breast with Bell Peppers & Onions @ \$14.95
8oz Marinated Grecian Chicken Breast @ \$14.95
*8oz Chicken Roma topped with Shaved Ham, Mushrooms &
Monterey Jack Cheese @ \$14.95*
Roast Turkey with Cornbread Dressing @ \$14.95

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Dinner Buffet Selections

Buffet Choice #1 - \$19.95 Per Person

Salad bar, including your choice of (3) cold combination salads, (2) hot entrees, (2) potatoes, (2) vegetables, and (1) dessert

Buffet Choice #2 - \$20.95 Per Person

Salad bar, including your choice of (4) cold combination salads, (3) hot entrees, (2) potatoes, (2) vegetables, and (2) desserts

Salad Bar

Tossed Garden Salad with (8) assorted toppings & dressings

Cold Combination Salads

*Potato Salad, Waldorf Salad, Chilled Mixed Fruit, Cole Slaw,
Assorted Vegetable Tray with Ranch Dip, Macaroni Salad, Pasta Salad,
Tomato & Cucumber Vinaigrette, Pickled Beets*

Hot Entrees

*Sliced Roast Beef au jus, London Broil with Mushroom Sauce,
Beef Stroganoff over Noodles, Chicken Cordon Bleu, Chicken Stir Fry, Chicken Fettccini,
Southern Fried Chicken,
Grilled Chicken Breast with Bell Peppers & Onions,
Roast Turkey & Cornbread Dressing, Shrimp Etoufee, Seafood Jambalaya,
Baked Fish Fillets, Baked Ham with Fruit Sauce, Grilled Pork Chops*

Potatoes & Vegetables

*Green Beans Almondine, Broccoli with Cheese Sauce, Peas & Mushrooms
Sauteed Mushroom, Peas & Carrots, Glazed Baby Carrots,
Stir Fry Vegetables, Steamed Vegetable Medley, Rice Pilaf,
Buttered Noodles, Oven Browned Potatoes, Buttered Parsley Potatoes,
Macaroni & Cheese, Scalloped Potatoes, Au Gratin Potatoes, Candied Yams*

Desserts

*Pecan Pie, Peach-Cherry-Apple Cobbler, Bread Pudding with Whiskey Sauce,
Lemon Pie, Keye Lime Pie, Carrot Cake, Chocolate Cake,
Chocolate Pie, Strawberry-Chocolate-Vanilla Mousse*

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Theme Dinner Buffets

(50 Guest Minimum)

Texas Barbecue Buffet

\$19.95 Per Person

*Tossed Garden Salad
With choice of Dressings
Potato Salad
Cole Slaw
Babeque Chicken
Barbecue Baby Back Ribs
Grilled Sausage
Barbecue Baked Beans
Corn on the Cob
Fruit Cobbler
Cornbread Muffins & Rolls
Coffee & Ice Tea*

Mexican Buffet

\$18.95 Per Person

*Beef & Chicken Fajitas
Build your own tacos
Flour Tortillas & Taco Shell
Assorted Toppings
Cheese Enchiladas
Mexican Rice
Refried Beans
Mexican Cornbread
Tortilla Chips with Salsa
Pecan Pralines
Coffee & Ice Tea*

Italian Buffet

\$18.95 Per Person

*Caesar Salad
Cheese Tortellini
Homemade Lasagna*

Cajun Buffet

\$20.95 Per Person

*Tossed Garden Salad
With Choice of Dressings
New Orleans Red Beans & Sausage*

*Spaghetti with Meatsauce
Chicken Fettuccini
With Alfredo Sauce
Zesty Meatballs
Garden Medley of Vegetables
Toasted Garlic Bread
Assorted Desserts
Coffee & Ice Tea*

*Cajun Gumbo & Rice
Fried Bayou Catfish
Jambalaya
Parsley New Potatoes
Green Beans
Bread Pudding with Whiskey Sauce
Dinner Rolls & Cornbread
Coffee & Ice Tea*

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