

# Yours in Hospitality



## Catering Guide

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HOLIDAY INN AND SUITES OF MCKINNEY

3220 CRAIG DRIVE

MCKINNEY, TEXAS 75070

469-952-2044

SALES@HOLIDAYINN-MCKINNEY.COM



# General Hotel Information

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## Catering

Our banquet menus were developed to allow you to customize your menus to best suit the needs of your guests. You have the freedom to select and create your own unique menu. Children's and special dietary meals can also be arranged. It is not permitted to bring outside food (except wedding cakes) on property. Any unconsumed items may not be removed from hotel property. Prices quoted below includes buffet style on china, with glass stemware and rolled silverware. Pre-set and plated options are available with additional charges.

## Alcohol

The Holiday Inn & Suites is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the hotel by outside vendors or individuals. The hotel reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated. We can setup a bar inside the banquet space (cash or host) for an additional charge of \$100, this includes (1) bartender for the event and the setup.

## Guarantees

Your final guaranteed number of expected guests must be given 7 business days prior to your event date. After this time, the guarantee number may not be reduced. If the actual attendance exceeds the guarantee number, additional charges per person will be added to your bill.

## Deposit and Payment

A non-refundable advance deposit will be required upon the return of the signed contract. The deposit will be applied to the balance of your event. Final Payment 14 days in advance is required.

## Service Charge and Tax

A customary 20% taxable service charge and 6% sales tax will be applied to all food, beverage, and room rentals.

## Setup and Decorating

The hotel must be made aware of any outside vendors (i.e. entertainment, florists, etc.) that requires access to any banquet space prior to the start of your event. Additional set up time maybe arranged through the sales department. We do not allow tacks, nails, or loose glitter to be used for decorating.

# Breakfast

A hearty breakfast is the perfect way to start your day. We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional \$2.00 per person charge.

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## **Quick Start Continental**

Seasonal Fresh Fruit  
Assorted Muffins and Danish  
Fresh Brewed Coffee, Assorted Teas, and Water

\$9.95 per person

## **Eye Opener Breakfast**

Fluffy Scrambled Eggs  
Your Choice of Sizzling Bacon or Sausage  
Skillet Brownd Hash Browns  
Southern Style Biscuits  
Creamy White Gravy  
Simply Orange | Orange Juice  
Fresh Brewed Coffee, Assorted Teas, and Water

\$13.95 per person



Ask about our A la Carta Options!

Lunch | Dinner  
**Buffets**

We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional \$2.00 per person charge.

15 person minimum

All buffets are served with Iced Tea & Water

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**Viva Italian**

Traditional Caesar Salad  
Choice of 2 Entrees  
*Fettuccine Alfredo with Chicken*  
*Beef Lasagna*  
*Vegetable Lasagna*  
*Penne Pasta with Marinara Sauce*  
Seasonal Vegetable Medley  
Garlic Breadsticks  
Choice of Dessert

\$19.95 per person

**Texas Roundup**

Fresh Tossed Salad  
Chicken Fried Steak or Chicken Fried Steak  
Creamy Country Gravy  
Choice of 2 Sides  
*Mashed | Oven Roasted Potatoes*  
*Rice Pilaf*  
*Sautéed Vegetable Medley*  
*Fresh Cut Green Beans*  
*Fried Okra*  
*Mac N Cheese*  
Hot Rolls with Butter  
Choice of Dessert

**\$19.95 per person**

**Mediterranean**

Greek Salad  
Pecan Crusted Chicken Breast  
Pecan Cream Sauce  
Penne Pasta with Choice of Sauce  
*Alfredo Sauce*  
*Marinara Sauce*  
Grilled Vegetable Medley  
Pita Bread and Hummus  
Choice of Dessert

\$20.95 per person

**Dessert Options for Buffets:** *Tiramisu, Cheesecake with Assorted Toppings, Chocolate Mousse, Cherry | Peach | Apple | Blackberry Cobbler, Apple Pie, Chocolate Layered Cake*

# Lunch | Dinner Buffets

We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional \$2.00 per person charge.

15 person minimum

All Buffets are served with Iced Tea and Water

## South of the Border

Fresh Flour Tortillas  
Choice of 2 Entrees  
*Chicken Fajitas*  
*Beef Fajitas*  
*Chicken Enchiladas*  
*Beef Enchiladas*  
*Cheese Enchiladas*  
Spanish Rice  
Refried Beans  
Chips and Salsa | Shredded Cheese  
Pico De Gallo | Guacamole | Sour Cream  
Fresh Sopapillas with Honey

*\$20.95 per person*

## The Deep South

Tossed Garden Salad *or* Cole Slaw  
Deep Fried Catfish  
Fried Chicken Strips  
French Fried Potatoes  
Pinto Beans  
Hushpuppies  
Sliced Onions | Pickled Tomato Relish  
Choice of Dessert

**\$20.95 per person**

## The Wild West

Choice of Salad *or* Cole Slaw  
Choice of Two Entrees  
*Slow Roasted Ribs*  
*Sliced Beef Brisket*  
*Stuffed Pork Tenderloin*  
*BBQ Chicken Breast*  
Choice of Two Sides  
*Potato Salad*  
*Mashed | Oven Roasted Potatoes*  
*Baked Beans*  
*Fried Okra*  
*Fresh Cut Green Beans*  
*Mac N Cheese*  
Hot Rolls with Butter or Corn Bread  
Choice of Dessert

*\$22.95 per person*

**Dessert Options for Buffets:** *Tiramisu, Cheesecake with Assorted Toppings, Chocolate Mousse, Cherry | Peach | Apple | Blackberry Cobbler, Apple Pie, Chocolate Layered Cake*

Lunch | Dinner  
**Buffets**

We proudly offer the following options either plated or buffet style. Please note that all plated meals are subject to an additional \$2.00 per person charge.

15 person minimum

All Buffets are served with Iced Tea and Water

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**Dual Entrees**

Choice of Salad

*Garden | Spinach | Caesar*

Choice of 2 Entrees

*Grilled Chicken Breasts with Lemon Butter Sauce*

*Chicken Marsala*

*Grilled Tilapia or Grilled Salmon*

*Pork Tenderloin with Apricot Glaze*

*Steak Kabobs*

Choice of 2 Sides

*Mashed | Oven Roasted Potato*

*Rice Pilaf*

*Steamed Broccoli and/or Cauliflower*

*Sautéed Vegetables*

*Green Bean Almandine*

Hot Rolls with Butter

Choice of Dessert

**\$26.95 per person**

**The Premier**

Choice of Salad

*Garden | Spinach | Caesar*

Choice of 2 Entrees

*Hand Cut Prime Rib*

*Grilled Salmon*

*Stuffed Pork Tenderloin*

*Southwest Grilled Chicken Breast*

*Grilled Boneless Rib eye*

*Chicken Marsala*

Choice of 2 Sides

*Twice Baked Potato | Mashed | Oven Roasted*

*Rice Pilaf*

*Steamed Broccoli*

*Sautéed Vegetables*

*Green Bean Almandine*

*Mac N Cheese*

Hot Rolls with Butter

**\$30.95 per person**

**Dessert Options for Buffets:** *Tiramisu, Cheesecake with Assorted Toppings, Chocolate Mousse, Cherry | Peach | Apple | Blackberry Cobbler, Apple Pie, Chocolate Layered Cake*

# Action Stations

Action Stations can be “Build You Own” or Station Attendant  
Station Attendants: \$25.00/hour (2 Hour Minimum)

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## **Gourmet Mac and Cheese Station**

House-made Mac and Cheese

*Crumbled Bacon*

*Diced Ham*

*Sour Cream*

*Parmesan Cheese*

*Diced Green Onions*

**\$4.99 per person**

## **Whipped Potato Station**

Whipped Potatoes or Sweet Potatoes

*Butter*

*Cheddar Cheese*

*Sour Cream*

*Crumbled Bacon*

*Mushrooms*

**\$5.99 per person**

## **Mini Dessert Station**

*Assorted Mini Desserts*

*(3 per person)*

**\$5.99 per person**

## **Quesadilla or Taco Station**

Marinated Chicken Breast or Fajita Beef

*Shredded Cheese*

*Lettuce*

*Tomato*

*Onion*

*Black Olives*

*Sour Cream*

*Guacamole*

*Salsa*

**\$10.99 per person**

## **Nacho Station**

Marinated Chicken Breast or Fajita Beef

*Queso*

*Jalapenos*

*Salsa*

*Tomatoes*

*Pico de Gallo*

*Sour cream*

*Shredded cheese*

**\$8.99 per person**

# Hors D'oeuvres

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Hummus & Pita Bread	\$24.00 (48 pieces with dip)	Guacamole	\$30.00 for 25 people
Italian Meat Balls	\$10.00 per dozen (1 oz each)	Salsa	\$28.00 for 25 people
Mini Chicken Quesadillas	\$22.00 (16 pieces)	Bruschetta	\$18.00 per dozen
Buffalo Wings	\$15.00 per dozen	Asst. Mini Quiche	\$26.00 per dozen
Boneless Buffalo Wings	\$13.00 per dozen	Potato Skins	\$10.00 per dozen
Breaded Cheese Sticks	\$12.00 per dozen	Stuffed Jalapenos	\$14.00 per dozen
Shrimp Cocktail	\$10.00 per person (includes 6 shrimp)	Fried Veggies	\$26.00 for 25 people
Boiled Seasoned Shrimp	\$22.00 per dozen	Crab Dip	\$34.00 for 25 people
Shrimp Bowl	\$110.00 – 5 lbs (approx. 500 small shrimp) \$215.00 – 10 lbs (approx. 1000 small shrimp)	Spring Rolls	\$16.00 per dozen
Grilled Chicken Skewers	\$12.00 per dozen	Stuffed Mushrooms Vol- au-Vent	\$34.00 per dozen
Pork Pot stickers	\$16.00 per dozen	Mini Crab Cakes	\$29.00 per dozen
Bacon Wrapped Shrimp	\$26.00 per dozen	Coconut Shrimp with Mango	\$24.00 per dozen
Spinach & Artichoke Dip	\$32.00 for 25 people	Chicken Tenders	\$14.00 per dozen
Queso	\$30.00 for 25 people		



# Assorted Trays

*Small (10-15 people)    Medium (16-21 people)*  
*Large (22-27 people)    Jumbo (28-33 people)*

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***Meat & Cheese Tray*** – Sliced Ham, Turkey, Roast Beef, and Salami | Cubed Cheddar and Swiss Cheese & Crackers

Small - \$65.00    Medium - \$85.00    Large - \$105.00    Jumbo - \$125.00

***Vegetable Tray*** – Assorted Fresh Vegetables with dipping sauce

Small - \$35.00    Medium - \$45.00    Large - \$55.00    Jumbo - \$65.00

***Fruit Tray*** – Assorted Fruit on a tray or as a decorative centerpiece

Small - \$50.00    Medium - \$65.00    Large - \$80.00    Jumbo - \$95.00

***Cheese & Fruit Combo*** – Fresh Fruit and Cheese; | A nice addition to any buffet or arrangement.

Small - \$50.00    Medium - \$65.00    Large - \$80.00    Jumbo - \$95.00

***Deli Tray*** – Assorted Party Sandwiches | turkey, ham & roast beef sandwiches on a dinner roll

Small - \$75.00    Medium - \$95.00    Large - \$115.00    Jumbo - \$135.00

# Boxed Lunches

# Kids Menu

Choice of One Entrée

*Assorted Sandwiches*

*Grilled Chicken Wraps served on Tortilla Wraps*

*Grilled Chicken Sandwiches served on Artisan Bun*

Assorted Chips

Assorted Cookie

Pickle

Bottled Water | Assorted Canned Soda

Condiments

\$14.99 per person

Please note that all kid's (11 years and under), menus are  
PLATED meals

Choice of One Entree

*Chicken Fingers*

*American Cheese Burger*

*Mini Sliders with American Cheese*

*Grilled Cheese Sandwich*

French Fries or Mac & Cheese

Seasonal Fresh Fruit

Punch

\$10.99 per person

**Dessert Options for Kids Menu:** *Tiramisu, Cheesecake with Assorted Toppings, Chocolate Mousse, Cherry | Peach | Apple | Blackberry Cobbler, Apple Pie, Chocolate Layered Cake*

# Drink Stations

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Fruit Punch:	\$12.95/gallon
Wedding Reception Punch:	\$19.95/per gallon
Freshly Brewed Coffee:	\$26.95/per gallon
Assorted Hot Tea:	\$19.95/per gallon
Canned Soft Drinks:	\$2.00 ea.
Hot Chocolate:	\$19.95/per gallon

# Break Stations

## Choice of 2

Fresh Baked Cookie Tray  
Fresh Baked Brownie Tray  
Chips & Salsa  
Freshly Popped Popcorn  
Whole Fruit, Granola Bars & Yogurts  
Assorted Candy Bars  
Assorted Ice Cream Bars

\$6.75 per person

## By the Dozen

Fresh Baked Cookie Tray	\$27.99
Fresh Baked Brownie Tray	\$28.99
Chips & Salsa	\$14.00
Freshly Popped Popcorn	\$12.00
Assorted Candy Bars	\$15.00
Assorted Ice Cream Bars	\$24.00

# Corporate Packages

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## Executive Break Package

### Morning Kickoff

*Seasonal Fresh Fruit*

*Assorted Muffins and Danishes*

*Assorted Yogurts*

### Afternoon Break (Select Two)

*Freshly Baked Cookie Tray*

*Freshly Baked Brownie Tray*

*Chips and Salsa*

*Freshly Popped Popcorn*

*Whole Fruit, Granola Bars & Yogurt*

*Assorted Candy Bars*

*Assorted Ice Cream Bars*

*\*Add additional selection for \$2.50+*

Freshly Brewed Coffee, Iced Tea, and Water

\$15.95 per person

## Premier Executive Package

### Morning Kick-Off Breakfast Menu

AM & PM Break Selection

Coffee, Tea, Water, and Assorted Canned Soda

### Lunch Selection (Select One)

*Viva Italian*

*South of the Border*

*Mediterranean*

*The Wild West*

*The Deep South*

### A/V Package

*LCD Projector / Motorized Drop-Down Screen*

*Platform*

*Podium*

*Wireless Microphones*

*Sound Patch*

\$44.95 per person

# Banquet Bar

Banquet Bar includes setup and bartender for the entire event. Setup inside banquet space or in Pre-Function Hallway

*Bartender Fee*  
\$150.00 Wine & Beer Only  
\$175.00 Full Banquet

## *Bar Service Options*

Cash Bar  
Host Bar

## *Beer*

Domestic	\$4
Import	\$5
Domestic Keg	\$300
Import Keg	\$350

\*\* Keg prices subject to change

## *Mixed Drinks*

Wells	\$5
Calls	\$7
Top Shelf	\$9

## *Champagne*

Cook's Grand Reserve	\$20
Chateau Diana	\$30
Korbel Brut	\$32
M & R Asti	\$32
M & R Prosecco	\$36

## *Black Oak Signature*

Cabernet Sauvignon  
Merlot  
Pinot Noir  
Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
White Zinfandel

\$20 | \$5

Should a Client request a bar, all alcoholic drinks purchased by the Client are subject to a 20% gratuity. Drinks purchased by the Client would include an Open Bar, Drink Coupons/Tickets, Pre-paid Drink Stations, etc. No gratuity will be charged to a Client's guest in situations such as a Cash Bar.



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*The Holiday Inn & Suites McKinney are always open to the idea of customizing a menu to meet your expectations, and if possible, to meet your budget. Please feel free to consult our sales team to create or customize your menu. We look forward to serving you!*

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