



DOWNTOWN

250 Market Street • Johnstown, PA 15901

814-535-7777

johnstown-dwtn.holiday-inn.com

Thank you for your interest in the Holiday Inn - Johnstown. Please review the following policies and procedures to help ensure a successful event.

PRICES, ROOM RENTAL & OFF-SITE CATERING FEES

Prices cannot be guaranteed more than 90 days in advance or without a signed contract and deposit. All organizations using banquet space within the Holiday Inn will be subject to the proper room rental fee. The room rental fee and off-site catering fee will include use of Holiday Inn china, glassware, utensils, certain linens, set-up, clean-up, and service during the event.

All off-site events requiring the use of Holiday Inn Catering will be subject to the proper catering fee:

- Up to 100 people \$75.00 catering fee
- 101 or more people Additional \$1.25 per person

TAXES & SERVICE CHARGES

All costs (room rental, catering fee, food, audiovisual equipment rental, & attendant fees) are subject to 6% Pennsylvania State Tax and 20% service charge (effective 1/1/07). If a group is sales tax exempt, a copy of the Tax Exemption Certificate is required prior to the event.

DEPOSITS & PAYMENT

A deposit must be given within two (2) weeks of the booking date of the event. If the deposit is not received, the Holiday Inn reserves the right to release the event space for possible resale. All deposits are non-refundable. Deposits may be cash, credit card, check or directly billed if an account has been approved.

All functions must be paid in full the day of the event, with the exception of weddings, by cash, check, credit card or directly billed.

GUARANTEES

The hotel must be notified of the exact number / amount of attendees by 11:00 AM three (3) business days prior to the event (5 business days for weddings). This will be considered the guaranteed head count. The hotel cannot be responsible for more than 3% over the guaranteed head count. If the head count is not provided, the expected count set forth on the contract will then become the guaranteed head count.

MENUS

To be certain of the menu selection availability, the Holiday Inn requests all menus must be confirmed at least three (3) weeks prior to function (one month for weddings) to guarantee selection. Any special dietary requests must be made three (3) business days prior to the function. All menus can be tailored to suit your needs. For menus where the services of a carver, cook, bartender or other attendant are required, there will be a fee of \$25.00 per carver, cook or bartender supplied per hour. Excess food is the property of the Holiday Inn. Lunch menus are valid until 3:00 PM. After 3:00 PM the dinner menu is in effect. If a lunch menu is desired for dinner time, an additional per person fee will be included.

DECORATIONS

Rental prices of linens are included unless the Holiday Inn does not have the desired color of linen in their possession. If a specific color, type of linen, or chair cover is requested that the Holiday Inn does not have on hand an additional rental fee will apply.

PLATED BREAKFASTS

Served with Coffee, Decaffeinated Coffee, Tea and Orange Juice

Traditional - \$7.95

Scrambled Eggs, Choice of Bacon, Ham or Sausage, Home Fries, Choice of White, Wheat or Rye Toast, Butter, and Jelly

Flaky One - \$9.45

Two Fluffy Scrambled Eggs Topped with Smoked Ham and Cheddar Cheese on a Flaky Croissant. Served with Home Fries

Omelette - \$8.75

Your Choice of Swiss and Bacon Omelette or a Western Vegetarian Omelette Stuffed with Tomatoes, Peppers, Onions and Mushrooms. Served with Home Fries.

BREAKFAST BUFFETS

Requires a minimum of 20 people

Served with Coffee, Decaffeinated Coffee, Tea and Orange Juice

Continental Breakfast - \$7.45

Assorted Danishes, Fresh Donuts, and Fruit Tray
Add Bagels & Cream Cheese - \$2.00 additional

Crown Breakfast - \$9.45

Scrambled Eggs, Choice of Bacon, Ham or Sausage, Home Fries, Fresh Donuts, Choice of White, Wheat or Rye Toast, Butter, and Jelly
Add French Toast or Pancakes - \$1.00 additional

Executive Breakfast - \$10.45

Baked Apple Pancakes, Scrambled Eggs, Choice of Bacon, Ham or Sausage, Sausage Gravy with Fresh Biscuits, Home Fries, Donuts, Fresh Fruit Bowl, Butter, and Jelly

BRUNCH MENU

Requires a minimum of 25 people

Mediterranean Brunch - \$18.95

Scrambled Eggs, Choice of Bacon or Sausage, Strata, Choice of French Toast or Pancakes, Hot Luncheon Items, One Chicken, Pork or Beef Entrée, One Seafood Entrée, Starch, Vegetable, Pasta, Assorted Marinated Salads and Chef's Dessert Display
Add Omelette Station (made-to-order) \$4.00 per person
(subject to \$25 per hour chef fee)

BREAKS

Per 2-hour service, per person

Coffee Break - \$3.50

Coffee, Decaffeinated Coffee, Tea

Snack Time - \$7.45

Potato Chips, Pretzels, Mixed Nuts

Bagel Break - \$7.45

Assorted New York Bagels, Flavored Cream Cheese, Fruit Jams, Butter, Coffee, Decaffeinated Coffee, Tea, Orange Juice

Beverage Break - \$5.75

Coffee, Decaffeinated Coffee, Hot Tea, Assorted Canned Soda, Bottled Water, Iced Tea, Assorted Carafes of Juices

Sweet Break – \$7.45

Selection of Fresh Baked Cookies and Brownies.

Antipasti Platter - \$11.70

Selection of Flat Breads, Crostini, Prosciutto, Cappicola, Pepperoni, Smoked Provolone, Fresh Mozzarella, Asiago and Olive Tappanade

Healthy Break - \$6.75

Selection of Granola bars, Nutri-Grain Bars, Yogurt, Peanuts, Assorted Whole Fruit.

ACCOMPANIMENTS

Assorted Mini Boxes of Cereal with Milk - \$3.50

Basket Whole Fruit (20 pieces) - \$34.20

Assorted Individual Yogurts - \$3.75

Cookies by the dozen - \$8.50

Donuts by the dozen - \$15.70

Danishes by the dozen - \$17.95

Muffins by the dozen - \$16.95

Fresh Fruit Cup - \$5.45

BEVERAGES

Assorted Canned Soda - \$2.45

Bottled Soda - \$3.00 on consumption

Bottled Water - \$2.50 on consumption

Fruit Punch Fountain - \$26.00

Small Canned Juices - \$3.45

by the pot - \$8.45

Coffee, Decaffeinated Coffee, Tea

SOUPS

Added to buffets or sit down dinner; priced per person

Chicken Noodle Soup - \$4.00

Italian Wedding Soup - \$5.00

Minestrone - \$5.00

Beef Barley - \$4.50

French Mushroom Soup - \$5.50

New England Clam Chowder - \$5.50

SALADS

Caesar Salad - \$8.45

Chopped Romaine lettuce tossed with our homemade Caesar dressing and Focaccia croutons

With Grilled Chicken - \$12.45

With Grilled Shrimp or Salmon - \$14.70

Spinach Salad - \$8.45

Tossed fresh Spinach, Endive, Bacon, Red Onion, Tomatoes, Bleu Cheese and Focaccia croutons in a zesty vinaigrette

Grilled Chicken Salad - \$10.45

Fresh Mesclun Greens, Tomatoes, Cucumbers, Red Onion and Choice of Grilled, Cajun, or Buffalo Chicken.

Steak Salad - \$14.70

Sliced, seared Steak on Mesclun Greens, Endive, Radicchio, Tomatoes, Herb Crostini and a Balsamic vinaigrette

Chef Salad - \$11.70

Julienned Turkey, Ham, and Cheese with fresh Vegetables and Hard-boiled Egg served over crisp salad greens with choice of dressings

Crab Cake - \$18.70

100% lump Crab Cake baked to a golden brown on a bed of Greens with Tomato, Cucumbers and Onion

Grilled Salmon Nicoise - \$12.70

Salmon fillet grilled and served on Spring Greens with roasted Tomato, Black Olives, Green Beans, shaved Onion and Hard Boiled Egg

SANDWICHES

Served with coffee, decaffeinated coffee, tea, iced tea

Crown Club - \$9.45

Turkey, Ham, Bacon, Swiss Cheese, Lettuce and Tomato on 3 Toast Slices and served with homemade Potato Chips, and dill pickle spear

French Connection - \$9.45

A flaky croissant filled with your choice of fresh salad (Ham, Tuna or Chicken) with lettuce and tomato. Served with homemade potato chips, and dill pickle spear

Reuben - \$9.75

Corned beef and sauerkraut grilled on marble rye with Swiss cheese and a special sauce. Served with homemade potato chips, and dill pickle spear

Crown Burger - \$9.00

8 oz. Flame-broiled Burger, served with Lettuce, Tomato, Pickle and Onion on a Kaiser Roll with French Fries or Homemade Chips of the Day
Add Bacon and Cheese - \$1.95 additional

Turkey BLT - \$9.45

Sliced Turkey, Bacon, Lettuce, Tomato and Mayonnaise on your choice of Toast. Served with homemade Potato Chips, and Dill Pickle Spear

PLATED LUNCHES

Served with Salad, Starch, Vegetable, Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Buttermilk Fried Chicken - \$11.70

Marinated in Buttermilk, floured and fried

Oven Roasted Turkey & Stuffing - \$12.70

Oven roasted Turkey served with Stuffing

Garlic Parsley Beef Tips - \$13.70

Beef Tips in a Wine, Garlic and Parsley Sauce, served over Rice

Marinated Hanger Steak - \$13.70

Grilled to perfection and served with a Mushroom Sauce

Chicken Champagne - \$12.70

Boneless Breast of Chicken sautéed and topped with a light Champagne Cream Sauce

Grilled Atlantic Salmon Fillet - \$14.70

On a bed of julienned vegetables with a Citrus Butter Sauce and Rice Pilaf

Lemon Cod - \$13.70

Cold water Cod Fillet crusted with Lemon Panko Bread Crumbs

Romano Chicken \$12.70

Boneless Breast of Chicken dipped in an Herbed & Romano Egg Batter, sautéed and served with creamy Pesto Sauce

Traditional Homemade Meatloaf - \$12.70

Fresh Ground Beef with Herbs and Spices, served with Mashed Potatoes and Gravy

Traditional Beef Stroganoff - \$13.70

Diced Sirloin with Pearl Onions and Mushrooms served on a bed of Noodles

Grilled Marinated Chicken Breast - \$12.70

Marinated with Olive Oil and fresh Herbs and grilled

Traditional Homemade Meat or Cheese Lasagna - \$12.70**Homemade Vegetable Lasagna - \$13.70****BOX LUNCHES**

Served with Beverage, Apple, Pickle, Cookies, and Potato Chips or Pretzels

Chicken Caesar Wrap - \$9.45

Grilled Chicken tossed with Julienned Romaine, Caesar dressing and rolled in a Spinach Wrap. Served with Pasta Salad

Italian Sub - \$10.45

Build your own sub with choice of cheese (Swiss, Cheddar, American or Provolone) and choice of two meats (Roast Turkey, Ham, Pastrami or Roast Beef), served with Lettuce, Tomato, and Onion on your choice of bread (Wheat, Rye, White Toast, Ciabatta Bun or Croissant)

Ham & Cheese Sandwich - \$10.45

With Lettuce, Tomato and Honey Mustard on Whole Wheat with Pasta Salad

LUNCH BUFFETS

Requires a minimum of 20 people

Served with Coffee, Decaffeinated Coffee, Tea, and Iced Tea

- Add a second entree for an additional \$2.00 per person

Johnstown Buffet - \$13.70

- Tossed Salad or Soup du Jour
- Choice of: one Chicken (see Buffet Entree Selections) or Hanger Steak in Mushroom Gravy
- Roasted Red Skin Potatoes or Mashed Potatoes and Gravy
- Seasonal Vegetable
- Assorted Rolls and Butter
- Chef's Choice of Dessert

Italian Buffet - \$14.70

- Choice of Minestrone or Caesar Salad
- Choice of Stuffed Shells or Baked Lasagna (Vegetable or Meat)
- Choice of Chicken Parmesan, Meatballs Parmesan or Sausage, Peppers and Onions
- Rigatoni Marinara
- Seasonal Vegetable
- Assorted Rolls and Butter
- Chef's Choice of Dessert

Soup and Salad Buffet - \$11.70

- 2 Chef's Choice Soups
- Tossed Salad, Caesar Salad with Baby Field Greens, Assorted Dressings, 10 Classic Toppings, and 3 Chef Marinated Salads
- Cookies and Brownies
- Assorted Rolls and Butter

Working Lunch Buffet - \$13.70 *(Minimum of 10 people)*

- Cup of our Soup du jour or Pasta Salad
- International assortment of Breads, Wraps, Meats, Cheeses, Roasted Grilled Vegetables, Garnishings and Relish Tray
- Fresh Fruit
- Fresh baked Cookies

DINNER MENUS

- Allow your guests to choose between two entrees for an additional \$1.00 per person
- Add a second dessert choice for an additional \$1.00 per person
- All Beef is cooked to a Medium Well unless specified.

COMBINATION PLATED DINNERS

Served with Mixed Garden Salad or Fruit Cup, fresh Seasonal Vegetables, Potato, Dinner Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Medallion of Filet and Crab Stuffed Shrimp - \$27.95

4 oz. Filet and two 100% Jumbo Lump Crab Stuffed Shrimp

Medallion of Filet and Crab Stuffed Lobster Tail - \$36.20

4 oz. Filet and 6 oz. Lump Crab Stuffed Cold Water Lobster Tails

Sirloin & Crab Cake - \$27.95

Marinated Sirloin with a Bordelaise Sauce and 100% Jumbo Lump Crab Cake

Chicken & Crab Stuffed Shrimp - \$24.95

Boneless Chicken Breast laced with a Roasted Pepper Sauce, Two 100% Jumbo Lump Crab Stuffed Shrimp

Chicken Francaise & Grilled Sirloin - \$23.95

Chicken Breast with Lemon Caper Sauce and grilled Sirloin with Wild Mushroom Sauce

PLATED DINNERS

Served with Mixed Garden Salad or Fruit Cup, fresh Seasonal Vegetables, Potato, Dinner Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea and Iced Tea

Grilled Hanger Steak - \$18.95

Marinated Hanger Steak, grilled to perfection and served with a Mushroom Sauce

Roasted Pork - \$20.95

With zesty Sautéed Apples and Raisins.

Prime Rib of Beef - \$25.95 (Minimum of 15 people)

Slow roasted Prime Rib served with au jus and Creamed Horseradish.

Veal Marsala - \$25.95

Milk fed Veal Cutlets lightly sautéed and served in a Marsala Wine Sauce

Veal Piccata - \$25.95

Milk fed Veal Cutlets sautéed with fresh Lemons and Capers

Rosemary Lamb Chops - \$31.20

Succulent Double Cut Lamb Chops with Garlic and fresh Rosemary on a Demi-glaze Sauce over Yukon Gold Mashed Potatoes

Grilled Salmon Fillet- \$23.95

Atlantic Salmon served with a Herb Hollandaise or Citrus Butter

Signature Crab Cakes - \$26.95

100% Jumbo Lump Crab Meat

Filet Mignon - \$31.20

8 oz Filet served with a Demi Glaze

Baked Cod - \$19.95

Cod Fillet baked in a fresh Lemon Beurre Blanc with an Italian Bread Gratinee

Chicken Florentine - \$20.95

Rolled Chicken with Spinach, Mozzarella and Roasted Peppers

Chicken Milanese - \$20.95

Lightly Breaded Chicken Breast with Citrus Butter

Homemade Meatloaf - \$16.95

Fresh Ground Sirloin with Herbs and Spices

Beef Stroganoff with Mushrooms over Buttered Noodles - \$17.95

Diced Sirloin with Pearl Onions and Mushrooms in a light Demi Cream Sauce served over Noodles

Traditional Homemade Meat or Cheese Lasagna - \$17.95

Homemade Vegetable Lasagna - \$18.95

Traditional Stuffed Chicken Breast - \$18.95

Boneless Chicken Breast served with a Bread Stuffing

Chicken Cordon Bleu - \$20.95

Chicken Breast with Smoked Ham and Jarlsburg Cheese

CREATE YOUR OWN DINNER BUFFET

Requires a minimum of 25 people

Holiday Inn Original - \$19.95

- 2 Entrée Selections
- 2 Salads
- 1 Vegetable
- 1 Starch
- 1 Dessert

Bedford Buffet - \$21.95

- 3 Entrée Selections
- 2 Salads
- 1 Vegetable
- 1 Starch
- 1 Dessert

Executive Buffet - \$26.95 (*chef carving fee of \$25.00 per hour additional*)

- 2 Entrée Selections
- 1 Carving Station of Roast Beef, Roast Turkey, Honey Baked Ham or Roast Pork
- 3 Salads
- 1 Vegetable
- 2 Starches
- 1 Desserts

ENTREE SELECTIONS

- Chicken Parmesan
- Chicken Champagne
- Chicken Marsala
- Chicken Florentine (with Spinach, Mozzarella, Roasted Peppers and Vodka Sauce)
- Roast Turkey with Gravy
- Chicken Milanese (with Citrus Butter)
- Chicken Romano
- Beef tips in a Sherry Portobello Sauce
- Garlic Parsley Beef Tips (Stew of Beef, Wine, and Garlic)
- Country Style Cajun Pork Roast
- Roasted Pork with zesty Sautéed Apples and Raisins
- Honey Mustard Glazed Ham
- Rollatini of Sole (stuffed with a Seafood Mix on a bed of Lobster Sauce)
- Seafood Newburg
- Mussels in a White Wine Garlic Sauce
- Scampi Primavera served over Pasta (Shrimp and Market Select Vegetables)
- Tri-Colored Tortellini with Sweet Peas, Apple Wood Smoked Bacon in a Creamy Parmesan Sauce
- Rigatoni with Bolognese Sauce
- Pasta Marinara
- Penne with Pesto Cream
- Fusilli with Fresh Tomato, Basil, Pine Nuts and Olive Oil

SALAD SELECTIONS

- House Mixed Green Salad with House Dressing
- Fresh Fruit Salad
- Caesar Salad
- Macaroni Salad
- Antipasta Salad
- Spinach Salad (tossed fresh Spinach, Endive, Bacon, Red Onion, Tomatoes, Bleu Cheese and Focaccia Croutons in a zesty vinaigrette)
- Sweet and Savory Cole Slaw
- Country Style Potato Salad
- Italian Style Pasta Salad
- Pasta Pignolata (tossed Pasta with Pine Nuts, fresh Basil, Tomatoes, Broccoli, fresh Mozzarella, Onions and Olive Oil)

VEGETABLE SELECTIONS

- String Beans (Traditional or Almondine)
- Broccoli and Cauliflower au Gratin
- Peas and Corn
- Glazed Carrots
- Grilled Vegetable Medley
- Basil Gratin Tomato
- Chef's Fresh Seasonal Vegetable

STARCH SELECTIONS

- Whipped Potatoes with Gravy
- Whipped Garlic Potatoes
- Parsley Red Bliss Potatoes
- Rosemary Roasted Potatoes
- Gratin of Potatoes
- Herbed Rice Pilaf
- Buttered Noodles
- Rainbow Rotini with Olive Oil, Garlic, and Parmesan

DESSERT SELECTIONS

- Cheese Cake (Toppings available for \$1.50 additional per person)
- Carrot Cake
- Strawberry Cloud
- German Chocolate Cake
- Chocolate Mousse Cake
- Red Velvet
- Ice Cream
- Apple Pie
- Blueberry Pie
- Chocolate Mousse in a Pastry Cup
- Profiteroles (Cream Puffs with a Pastry Cream Filling on Chocolate sauce)
- Homemade Apple Crisp
- Mini Dessert Selection (Bite-size Petit Fours) additional \$1.95 per person
- Dessert Buffet Extravaganza: Select 3 Desserts - additional \$2.50 per person

HORS D'OEUVRES

- All prices are for 50 pieces of each hors d'oeuvre.
- We recommend approximately 6-8 pieces per person.

HOT HORS D'OEUVRES

\$ 63.25	Cocktail Franks in Pastry
\$ 49.25	Chicken Quesadilla Rolls with Salsa
\$ 49.25	Ham & Cheese Puffs
\$ 68.25	Blackened Chicken Strips served over Red Onion Marmalade
\$ 60.25	Buffalo, Garlic or Blackened Chicken Wings with Assorted Dips
\$ 53.25	Hummus with Pita
\$ 60.25	Chicken Skewers with Peanut Sauce
\$ 60.25	Sweet & Sour Pineapple Sesame Chicken
\$ 68.25	Sliced Smoked Kielbasa in Honey
\$ 57.25	Swedish Meatballs
\$ 70.25	Mini Quiche Lorraine
\$ 70.25	Jalapeno Stuffed Peppers
\$ 86.25	Hot Spinach Artichoke Dip with Pita Chips
\$ 81.25	Brie with Honey Mustard and Walnuts in Phyllo Dough
\$ 81.25	Shrimp Egg Rolls
\$ 111.25	Spicy Hot Crab Dip with Crostini's
\$ 103.25	Chicken & Artichoke Skewers with Dijon Sauce
\$ 126.25	Artichoke Bottoms Baked with Crab Stuffing
\$ 126.25	Crab Stuffed Mushrooms
\$ 131.25	Scallops Wrapped in Bacon
\$ 131.25	Mini Crab Cakes with Angalise Sauce
\$ 126.25	Salmon Pinwheels
\$ 126.25	Prosciutto, Red Peppers and fresh Mozzarella on Focaccia
\$ 131.25	Teriyaki Beef or Chicken Kabobs with Pepper, Onion, Pineapple
\$ 141.25	Mini Beef Wellingtons

COLD HORS D'OEUVRES

\$ 49.25	Balsamic Glazed Roasted Vegetables on Focaccia
\$ 43.25	Vegetable Spring Rolls with Pear Sweet & Sour Sauce
\$ 39.25	Stuffed Celery with Bleu Cheese
\$ 45.25	Focaccia (light Italian pizza bread with select toppings)
\$ 68.25	Strawberries Stuffed with Boursin Cheese
\$ 68.25	Melon and Prosciutto
\$ 59.25	Tomato and Mozzarella Crostini
\$ 76.25	Cherry Tomatoes Filled with Smoked Trout Mousse
\$ 70.25	Sugar Cured Ham & Asparagus Rolls
\$ 63.25	Mushroom Caps Stuffed with Boursin Cheese
\$ 69.25	Salmon Mousse in Endive Barquettes
\$ 63.25	Fresh Fruit Kabobs with Honey Yogurt Dip
Market Price	Jumbo Shrimp Cocktail with Cocktail Sauce
Market Price	Peel N' Eat Shrimp in a Cajun Boil

Chef's Speciality hors d'Oeuvres upon request

SPECIALTY HORS D'OEUVRES**Market Select Bouquetier of fresh Seasonal Vegetables and selection of homemade Dips**

- Small Tray (serves up to 50 people) \$76.25
- Medium Tray (serves 51-125 people) \$151.25
- Large Tray (serves 126-200 people) \$226.25

International Cheese Tray with Assorted Crackers and Mustard

- Small Tray (serves up to 50 people) \$86.25
- Medium Tray (serves 51-125 people) \$156.25
- Large Tray (serves 126-200 people) \$231.25

Seasonal Fruit Tray with Dip

- Small Tray (serves up to 50 people) \$76.25
- Medium Tray (serves 51-125 people) \$151.25
- Large Tray (serves 126-200 people) \$226.25

CHEF STATIONS

- Carved to order by our professional uniformed culinary experts.
- All station setups require a chef fee of \$25.00 per chef per hour.

Steamship Round of Beef

- Extra Large (serves 125 - people) \$396.25

Roasted Sirloin of Beef

- Medium (serves 50 people) \$251.25
- Large (serves 100 people) \$376.25

Roasted Tenderloin of Beef

- Small (serves 25 people) \$311.25
- Medium (serves 50 people) \$451.25

Whole Roasted Turkey

- Medium (serves 50 people) \$176.25
- Large (serves 100 people) \$276.25

Slow Roasted Prime Rib of Beef

- Medium (serves 50 people) \$451.25
- Large (serves 100 people) \$796.25

Slow Cooked Honey Pit Ham

- Medium (serves 50 people) \$196.25
- Large (serves 100 people) \$276.25

Manned Pasta Bar - \$7.45

Assorted Pasta, Sauces and Toppings added to any meal

Manned Mexican Fajita and Taco Bar - \$7.45

Tacos and Fajitas Made-to-Order, assorted Toppings, Refried Beans, Fried Rice, Nacho Chips and Cheese added to any meal



CROWN AMERICAN HOTELS