



Sales and Catering
6802 Commonwealth Avenue at I-295
Jacksonville, FL 32205
Phone (904) 781-6000 Fax (904) 394-7002

Banquet Breakfasts

Continental Breakfast \$6.95

Assorted fruit juices, breakfast pastries, seasonal fruit tray, 100% Colombian coffee, decaf and specialty tea selections

Deluxe Continental Breakfast \$8.95

Assorted fruit juices, seasonal fruit tray, assorted pastries, bagels and cream cheese, English muffins 100% Colombian coffee, decaf and specialty tea selections

Country Buffet \$10.25

Fluffy scrambled eggs, southern style grits, hash browns, biscuits and gravy, bacon and sausage, French toast with maple syrup, 100% Colombian coffee and orange juice

Down Home Buffet \$8.25

Fluffy scrambled eggs, southern style grits, hash browns, bacon and sausage, biscuits, 100% Colombian coffee and orange juice

Floridian (Plated) \$7.25

Fluffy scrambled eggs, hash browns, bacon and sausage, toast or biscuits, 100% Colombian coffee and orange juice

River City Brunch \$12.95

Egg casserole, grilled chicken breast with cream sauce, sliced London Broil with mushroom demi, vegetable medley, southern style grits, oven roasted new potatoes, biscuits and gravy, bacon and sausage, 100% Colombian coffee and orange juice

(Minimum of 50 persons for private buffet)

All buffets are for one (1) hour duration only.

Prices do not include 20% gratuity and applicable taxes.

Prices may vary for special events and holidays.

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Luncheon Lite Fare

Includes Chef's dessert, iced tea and coffee service

Chicken Caesar \$8.95

Tender romaine leaves tossed in our signature Caesar dressing topped with sliced grilled chicken breast and parmesan cheese

Triple Treat \$8.95

House prepared tuna, chicken and ham salads with strips of American and Swiss cheese, tomato and cucumber nestled on garden greens

Turkey Croissant \$9.95

Juicy smoked turkey with Swiss cheese, lettuce and tomatoes on a flaky croissant

Deli Sandwich \$9.95

Genoa salami, shaved ham and provolone cheese topped with shredded lettuce, tomato and vinaigrette, served on a kaiser roll

All sandwiches served with potato chips and pasta salad.

Hot Plated Lunches

All hot plated lunches include
House Salad
Chef's Selection of Seasonal Vegetables
Starch
Rolls and Butter
Chef's Choice of Dessert
Iced Tea and Coffee Service

Roast Turkey \$12.95

With homemade dressing

Chicken Breast \$12.95

Your choice: grilled, BBQ or Mesquite

Roasted Pork Loin \$13.95

With a delicate mustard cream

Traditional Lasagna \$11.95

With marinara sauce

Homemade Meatloaf \$11.95

With Southern gravy

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Hot Lunch and Dinner Buffets

Salad Bar

Mixed greens with assorted dressings
pasta salad, potato salad and cole slaw

Entrees

Sliced Roast Beef au Jus

Baked Ham

Fried Fish

BBQ Chicken

Fried or Baked Chicken

Grilled Chicken Breast
(with Mustard Cream Sauce)

Italian Sausage and Peppers

Roast Turkey w/ Homemade Dressing

Roast Pork Loin

Traditional Lasagna
(with Marinara Sauce)

Herb Seared Salmon
(with Lemon Sauce)

BBQ Ribs

Vegetables

(Choice of Two)

Zucchini, Yellow Squash and Onion

Glazed Carrots

Southern Style Green Beans

Buttered Corn

Vegetable Medley

(cauliflower, broccoli and carrots)

Steamed Broccoli

Southern Style Turnip Greens

Starches

(Choice of One)

Wild Rice

Baked Potato

Au Gratin Potatoes

Mashed Potatoes with Gravy

Rice Pilaf

(celery, carrots, onions and peppers)

Oven Roasted Potatoes

Parsley Potatoes

Baked Macaroni and Cheese

Hot Lunch Buffet

(Minimum of 50 persons for Private Buffet)

Choice of Two Entrees **\$12.95**

Choice of Three Entrees..... **\$14.95**

Dinner Buffet

(Minimum of 50 persons for Private Buffet)

Choice of Two Entrees **\$19.95**

Choice of Three Entrees..... **\$21.95**

Dinner Buffet Enhancements

*(Substitute any entree choice for one of the following
carved items for an additional fee)*

Country Style Pitt Ham \$4.95

Prime Rib\$6.95

Roast Turkey \$4.95

Cold Lunch Deli Buffet

(Minimum of 50 persons for Private Buffet)

\$10.95

Mixed Garden Greens with Assorted Dressings

Pasta Salad, Potato Salad and Cole Slaw

Turkey, Roast Beef, Ham and Salami

American, Swiss and Provolone Cheese

Lettuce, Tomatoes, Onions and Pickle Spears

ALL BUFFETS INCLUDE:

Assorted Bread and Rolls

100% Colombian Coffee and Decaf

Iced Tea

Dessert Display

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Plated Dinners

All hot plated entrees include your choice of salad, vegetable, and starch, rolls and butter, choice of dessert, iced tea and coffee service.

Garlic and Herb Encrusted Prime Rib..... \$18.95

(Slow roasted prime rib cooked to perfection, served with Au Jus)

Roast Turkey\$15.95

(Served with homemade stuffing)

Salmon\$17.95

(Fillet of salmon seared and served with a lemon cream sauce)

Chicken Breast\$15.95

(Your choice: grilled, teriyaki or blackened)

New York Strip\$21.95

(With a mushroom demi)

Chicken Cordon Bleu\$16.95

(Chicken breast stuffed with ham and Swiss cheese fried golden brown)

Grilled Breast of Chicken with Cream Sauce....\$16.95

(Served with your choice of Alfredo or lemon cream sauce)

Cornish Game Hen\$17.95

(Oven roasted stuffed with wild rice)

DINNER SALAD CHOICES

(Choose one of the following)

Caesar

Tender romaine leaves tossed in our signature Caesar dressing with tomato

Garden

Fresh garden greens with cucumber slices, tomatoes and your choice of dressing

VEGETABLES

(Choose one of the following)

Zucchini, Yellow Squash and Onion

Glazed Carrots

Southern Style Green Beans

Buttered Corn

Vegetable Medley

(cauliflower, broccoli and carrots)

Steamed Broccoli

Southern Style Turnip Greens

STARCHES

(Choose one of the following)

Wild Rice

Baked Potato

Au Gratin Potatoes

Mashed Potatoes with Gravy

Rice Pilaf

(celery, carrots, onions and peppers)

Oven Roasted Potatoes

Parsley Potatoes

Baked Macaroni and Cheese

DINNER DESSERT CHOICES

(Choose one of the following)

Fruit Cobbler A La Mode

Warm fruit sandwiched between layers of flaky crust served with creamy vanilla ice cream

Carrot Cake

From an old family recipe - dark, fruity and moist

Bourbon Street Pecan Pie

Mammoth toasted pecan halves in an intoxicating filling, laced with bourbon and chocolate

New York Cheesecake

Cheesecake so creamy, so smooth, so satisfying it makes the Statue of Liberty smile

Key Lime Pie

Authentic Florida Key Lime....tartly refreshing in a granola crust

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Break Time and A La Carte

Assorted Goodies

Sliced Fresh Fruit	\$1.95 per person
Fruit Yogurts.....	\$1.25 ea
Whole Fruit.....	\$.95 ea
Assorted Muffins.....	\$18.00 doz
Danish	\$18.00 doz
Cinnamon Rolls.....	\$18.00 doz
Croissants.....	\$18.00 doz
Donuts	\$18.00 doz
Granola Bars	\$1.00 ea
Brownies	\$1.95 ea
Cookies	\$9.00 doz
Ham or Sausage Biscuits.....	\$2.00 ea
Bagels and Assorted Cream Cheeses.....	\$2.00 ea
Assorted Candy Bars	\$1.25 ea
Peanuts	\$11.00 lb
Mixed Nuts	\$18.00 lb
Assorted Bagged Chips.....	\$1.25 ea

Beverages

Proudly serving 100% Colombian and decaffeinated coffee

Coffee	\$20.00 gal
Specialty Teas.....	\$1.95 ea
Iced Tea	\$20.00 gal
Hot Chocolate.....	\$1.50 ea
Assorted Soft Drinks.....	\$1.95 ea
Bottled Water.....	\$1.95 ea
Fruit Juices	\$1.95 ea
Lemonade	\$20.00 gal
Fruit Punch	\$20.00 gal

Specialty Breaks

Afternoon Break..... \$6.95/person
Assorted jumbo cookies and brownies, bottled water, assorted soft drinks, 100% Colombian coffee, decaf and specialty tea selections

Chocolate Lover's Break..... \$6.95/person
Chocolate brownies, chocolate chip cookies, candy bars, assorted soft drinks and milk

Half Time..... \$6.95/person
Corn dogs, popcorn, peanuts, nacho chips and salsa, soft pretzels with hot mustard, and assorted soft drinks

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Hors D'Oeuvres and Carving Stations

Cold

(Priced Per 100 Pieces)

Petite Finger Sandwiches	\$95.00
Fancy Deviled Eggs	\$95.00
Assorted Canapés	\$125.00
(Ham, Shrimp, Cheese, Salami)	
Assorted Petit fours	\$125.00
(Chocolate, Strawberry, Vanilla)	
Jumbo Iced Shrimp	\$175.00
Fresh Vegetables with Dip	\$95.00
(Ranch or Dill dip)	
Imported and Domestic Cheese with Crackers	\$125.00
Seasonal Fruit Tray with Dip	\$175.00

Hot

(Priced Per 100 pieces)

Bacon Wrapped Scallops	\$125.00
Meatballs	\$75.00
(Sweet and Sour, Swedish or BBQ)	
Spring Rolls	\$85.00
(Pork, Shrimp or Vegetable with hot mustard sauce)	
Chicken Drumettes.....	\$85.00
(Served with BBQ and honey mustard sauces)	
Crab Stuffed Mushrooms	\$125.00
Pigs in a Blanket	\$75.00
Chicken or Beef Kabobs	\$125.00
Coconut Shrimp	\$150.00

CHEF ATTENDED STATIONS

Served with the appropriate condiments

Carving Fee Per Item - \$35.00

Roasted Baron of Beef	\$225.00
(Serves approximately 50)	
Baked Honey Glazed Ham	\$185.00
(Serves approximately 40)	
Boneless Roasted Breast of Turkey.....	\$185.00
(Serves approximately 35)	
Herb Encrusted Pork Loin.....	\$185.00
(Serves approximately 25)	

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Beverage Service

A \$75.00 bartender fee will apply to all beverage functions

Well

Vodka
Gin
Bourbon
Scotch
Blend
Rum
Tequila

Call

Absolut
Beefeater
Jim Beam
J&B
V.O.
Bacardi
Cuervo Gold

Premium

Grey Goose
Tangueray
Jack Daniels
Dewars
Crown Royal
Captain Morgan
Cuervo 1800

Host Bar

Well **\$4.50**
Call **\$5.00**
Premium..... **\$6.50**

A complete beverage service with attractive portable bar. All charges reflect the actual number of drinks served.

Cash Bar

Well **\$4.50**
Call **\$5.00**
Premium **\$6.50**

Cash bar prices are inclusive of sales tax. Please ask your Catering Coordinator about a combination Host/Cash bar.

Beer Selection

Domestic

Budweiser.....**\$3.50**
Bud Light.....**\$3.50**
Miller Lite.....**\$3.50**
Coors Lite.....**\$3.50**

Premium Domestic

Michelob.....**\$3.75**
Michelob Light.....**\$3.75**
Michelob Ultra.....**\$4.00**

Imported

Heinken.....**\$4.75**
Corona.....**\$4.00**

Draft Beer

Budweiser, Michelob Light, and Bud Light

Keg Beer **\$210.00**
(Serves approx. 180 – 8 oz. Glasses)

Pony Keg **\$110.00**
(Serves approx. 90 – 8 oz. Glasses)

Wine

We proudly serve Sutter Home varietals

Glass **\$5.30**

Bottle **\$21.95**
(Serves Approx. 6 People)

Request on wine can be provided for an additional charge.

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Premium Menus

Plated Selections

Savory Cornish Hens

Caesar Salad or
Tossed Salad with Mandarin Orange Slices
Cornish Hens stuffed with Wild Rice
Asparagus with Hollandaise Sauce
Red Bliss Potatoes
Caramel Turtle Cheese Cake
\$16.95

Prime Rib au Jus

Caesar Salad or
Tossed Salad with Mandarin Orange Slices
10 oz. Prime Rib, au Jus with
Horseradish on the side
Green Bean Almondine
Twice Baked Potato
topped with Cheese and Chives
Pecan Pie
topped with Whipped Cream
\$18.95

Surf and Turf

Shrimp Caesar Salad
5 oz. Broiled Lobster Tail
5 oz. Filet Mignon
Steamed Asparagus
Baked Potato
Caramel Turtle Cheese Cake
\$25.95

Buffet Selections

Land Lover's Buffet

Tossed Green Salad
with Assorted Dressings
Carrot Raisin Salad
Ambrosia
Pasta Salad
Carved Steamship Round
Herbed Leg of Lamb with Mint Sauce
Roast Turkey with Cranberry Sauce
Candied Carrots
Spinach Casserole
Rice Pilaf
Potatoes Au Gratin
Assorted Pies and Cakes
Ice Cream
\$21.95

Seafood Lover's Buffet

Tossed Green Salad
with Assorted Dressings
Broccoli Salad
Seafood Salad
Carrot Raisin Salad
Cole Slaw
Boiled Shrimp
Jambalaya
Deviled Crab on the Half Shell
Stuffed Flounder
Rice Pilaf
Corn on the Cob
Red Bliss Potatoes
Broccoli Au Gratin
Holiday Cakes and Pies
\$22.95

ALL SELECTIONS INCLUDE:

Rolls and Butter
Freshly Brewed Iced Tea and Coffee

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General Information

We make it special

Holiday Inn Commonwealth has prepared this variety of suggestions to help you choose a menu that is tailored for your function. Contact our catering department for assistance in making your choices. On the day of your banquet, our chef will carefully oversee the preparation of your selected menu.

This general information outlines the special details that assure the quality of success of every function at the Holiday Inn Commonwealth. We are happy to serve you in any way we can!

Menu Selection and Seating Arrangement

Please submit your request to the catering office at least three (3) weeks before your event. This allows sufficient time to order all food items, make plans, and prepare the room arrangements.

Guarantees

Please notify our catering office ten (10) full working days prior to your scheduled meal function with the final guaranteed number of attendees. This guarantee may not be decreased; however, the hotel will prepare 5% over your guaranteed number of attendees. Should the hotel not receive a guarantee within this specified time, the customer's maximum guest estimate will be taken as the guarantee. All per person charges will be figured on either the guarantee or the actual number of attendees, whichever is greater.

Your guests will be admitted to the function room at the time stated on the catering contract. The hotel reserves the right to move functions to rooms other than those appearing on the contract without advance notification.

Facilities

The banquet halls and Holidome area close at 10:00 p.m. The pool area is reserved for registered guests only. Pool parties and food are not allowed in the pool area at any time.

Security

Our Sales and Catering department will assist you in making arrangements for special security requirements when necessary.

Food and Beverage

Food and beverage items may not be brought into the hotel by guests, outside caterers, or any persons attending the event.

Payment and Deposit Information

If payment will be by cash or check, a deposit is required at the time the contract is signed. The balance is due in full 10 business days prior to the function date. Personal checks are not accepted within 30 days of a function.

If payment will be by credit card, a "Credit Card Authorization Form" must be completed and a photocopy of both the front and back of the credit card that will be used to settle the function must be provided at the time the contract is signed. The credit card will be charged for the amount of the deposit at the time the contract is signed. The remaining balance will be charged to the credit card 10 business days prior to the function.

If payment will be to an established direct bill account, no deposit is necessary. An invoice will be mailed and payment is due upon receipt of the invoice. To establish a direct bill account, an application must be completed and approved by our corporate office.

Deposits are nonrefundable.

Service Charge and Sales Tax

All food and beverage charges are subject to a service charge and sales tax.

All room rentals, equipment rentals and service charges are subject to a state sales tax plus any other applicable local taxes.

Property Protection

Please do not nail, tack, or tape posters, banners, etc. to our walls or doors. Any exhibitor or function planner will be held liable for damages or thefts incurred by himself, agents or guests.