



## *Elmira*

*At our Holiday Inn Elmira you will receive the professional courtesy and personal attention you need to be able to enjoy your special day, just as much as your guests.*

*Whatever size the guest list, consider what we can do for you:*

*\*I will personally help you create and coordinate your wedding down to the last detail.*

*\*Special discounts on pre-wedding parties.  
(engagement party, bridal shower, rehearsal dinner, etc.)*

*\*Complimentary accommodations for the wedding couple the night of the wedding,  
with early check-in & late check out.  
(based on availability)*

*\*Complimentary breakfast the morning after the wedding for the wedding couple.*

*\*Special room rates for family and guests.  
(based on availability)*

*\*Complimentary champagne toast for the wedding party at the head table.*

*\*White linen, skirting & tulle with white lights for the head, cake, and gift table.*

*\*Options for the head table arrangements.*

*\*Several complimentary centerpieces to choose from.*

*\*Napkins in a variety of colors.*

*It would be my pleasure to meet with you in the near future to assist in making  
your special day the most memorable.*

*Sincerely,*

*Amy Clarkson  
Banquet Coordinator*



*Elmira*

*We would like to Thank You for considering our Holiday Inn for your wedding reception. Our experienced staff is looking forward to working with you.*

*Congratulations and we hope to be part of your Special Day.*

***Deposit & Payments:** - To confirm the date and time you have selected, a deposit of \$500.00 is required. No date will be considered confirmed until the deposit has been received. Deposits are non-refundable. A second deposit in the amount of 50% of the projected cost of the event is due 2 weeks prior to the event. Payment in full is due three days prior to the event.*

***Guarantees** – A tentative confirmed number of guests is required 14 days prior to your function. A final guaranteed number is required five (5) days prior to your function.*

***Service Charge & Sales Tax** – All pricing is subject to 8% New York sales tax and 12% gratuity to wait staff and 6% administrative charge, which is not to be distributed to employees.*



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## *Hors d' Oeuvres Selections*

### *Cold Hors d' Oeuvres*

*(Prices are for 50 pieces or as noted)*

*Deviled Eggs*

*Fresh Vegetable Crudit  (serves 50 people)*

*Rye Bread Boat with Chipped Beef and Dill Dip (serves 50 people)*

*Assorted Cheese and Cracker Platter (serves 50 people)*

*Antipasto Skewer*

*Caprese Skewer*

*Pesto Tortellini Skewer*

*Pepperoni, Assorted Cheese, and Cracker Platter (serves 50 people)*

*Fresh Fruit Platter with White Chocolate Ganache (serves 50 people)*

*Lavash Rolls Filled with Ham, Cream Cheese, and Roasted Red Peppers*

*Lavash Rolls Filled with Boursin Cheese, Asparagus, and Tomato*

*Tomato Bruschetta Crostini*

*Iced Jumbo Shrimp with Cocktail Sauce*

*Chocolate Covered Strawberries*

*Chocolate Fountain with Accompaniments for 1-Hour*

*Antipasto Platter featuring assorted Meats, Cheeses, Olives, and Vegetables*

*International Cheese and Fruit Display (with White Chocolate Ganache and Assorted Crackers)*

### *Hot Hors d' Oeuvres*

*(Prices are for 50 pieces or as noted)*

*Swedish Meatballs*

*Sweet and Sour Meatballs*

*Garlic Pizza Bites*

*Bite Size Stuffed Potatoes*

*Buffalo Style Chicken Wings with Bleu Cheese (Served Medium Unless Otherwise Requested)*

*Chicken Wing Dip with Tortilla Chips*

*Boneless Chicken Wings with Bleu Cheese*

*Breaded Chicken Tenders with Barbeque and Honey Mustard Sauce*

*Chicken & Pesto Blossoms*

*Spinach & Feta Blossoms*

*Artichoke and Spinach Dip with Tortilla Chips*

*Bacon Wrapped Stuffed Jalape os*

*Scallops wrapped with Bacon*

*Baked Stuffed Mushrooms (Seafood or Sausage)*

*Coconut Breaded Shrimp with Sweet and Spicy Dipping Sauce*

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***Sit Down Dinners***

*(Choice of Two)*

***Chicken Cordon Bleu***

*Breast of chicken stuffed with Virginia ham and Swiss cheese and topped with creamy Chablis sauce.*

***Broiled Lemon Pepper Haddock***

*Broiled fillet of Haddock served with lemon and drawn butter.*

***Sliced Top Round of Beef***

*Generous portion of slow roasted beef roast served with a demi glace.*

***Broccoli Chicken Divan***

*Sautéed chicken breast topped with steamed broccoli florets and smothered in creamy Cheddar sauce.*

***Stuffed Haddock***

*Fillet of Haddock with a seafood stuffing and topped with a Chablis sauce.*

***Eggplant Parmesan***

*Eggplant lightly breaded and deep fried, topped with marinara and finished with melted Mozzarella.*

***New York Strip Steak***

*10 oz. choice cut of beef topped with caramelized onions and mushrooms.*

***Chicken Florentine***

*Sautéed chicken breast topped with spinach, Feta, tomato, and a creamy wine sauce.*

***Sliced Pot Roast of Beef***

*Served with au jus.*

***Slow Roasted Prime Rib***

*10 oz. prime rib served with au jus and English horseradish sauce.*

***Baked Tilapia***

*Baked in white wine, Butter, lemon and capers.*

***Filet Mignon***

*8 oz. cut of choice tenderloin cooked to your specifications.*

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***Sit Down Dinners Continued***

*(Choice of Two)*

***Chicken Marsala***

*Sautéed chicken breast with mushrooms and Marsala wine.*

***Marmalade and Rosemary Glazed Pork Loin***

*Slow roasted tender pork loin served with pan sauce.*

***Herb Crusted Tenderloin of Beef***

*Served with a mushroom demi glace.*

***London Broil***

*Slow roasted marinated flank steak topped with a mushroom demi glace.*

***Baked Stuffed Chicken Breast***

*Stuffed with traditional dressing and topped with pan sauce.*

***Vegetarian Lasagna***

*Lasagna stuffed with four cheeses, onions, peppers, mushrooms, and spinach.*

***Pasta Primavera***

*Penne pasta tossed with grape tomato halves, mushrooms and broccoli. Topped with creamy Alfredo.*

***Hunter Chicken***

*Chicken breasts sautéed with mushrooms and tomatoes and finished with a white wine demi glace.*

***Anthony's Smothered Chicken***

*Lightly seasoned and baked with Ranch dressing, bacon, tomato and Cheddar Jack cheese.*

***Blackened Chicken Alfredo***

*Seared blackened chicken breasts served over Penne Alfredo and topped with sautéed mushrooms and grape tomatoes.*

***Marinated Grilled Chicken***

*Italian marinated chicken breast topped with sautéed onions, peppers, mushrooms, and tomatoes.*

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*Sit Down Dinner Accompaniment Selection*

*Appetizers*

*(A La Carte)*

*Soup du Jour*  
*Fresh Fruit Cup*

*Salads*

*(Choice of One)*

*Mixed Green Salad with Italian Dressing*  
*Caesar Salad*

*Warm Rolls with Butter*

*Potato and Vegetables*

*(Choice of Two)*

<i>Wild Rice</i>	<i>Corn Supreme</i>
<i>Rice Pilaf</i>	<i>Green Beans Almondine</i>
<i>Fresh Mashed Potatoes</i>	<i>Broccoli with Hollandaise</i>
<i>Twice Baked Potatoes</i>	<i>Fresh Medley of Vegetables</i>
<i>Oven Roasted Potatoes</i>	<i>Brown Sugar Glazed Carrots</i>
<i>Asparagus with Chopped Tomato and Garlic</i>	
<i>Sautéed Zucchini and Summer Squash with Herbed Butter</i>	

*Beverages*

*Coffee*  
*Decaffeinated Coffee*

*Tea*  
*Milk*



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## ***Dinner Buffets***

### ***#1 Huck Finn Buffet***

*(Select Two Entrees)*

*Chicken Marsala*

*Oven Roasted Chicken*

*Baked Pineapple Glazed Ham*

*Wild Mushroom Ravioli in a Madeira Cream Sauce*

*Marmalade and Rosemary Glazed Center Cut Pork Loin*

### ***#2 Tom Sawyer Buffet***

*(Select Any Two Entrees from Buffets 1 or 2)*

*Hunter Chicken*

*Chicken Florentine*

*Stuffed Chicken Breasts*

*Citrus Glazed Baked Tilapia*

*Sliced Top Round of Beef with Au Jus*

*Cheese Tortellini with Meatballs/Sausage*

*Marinated Grilled Chicken with Sautéed Vegetables*

### ***#3 Mark Twain Buffet***

*(Select Any Two Entrees from Buffets 1, 2, or 3)*

*Chicken Cordon Bleu*

*Broccoli Chicken Divan*

*Cheese Rigatoni with Meatballs & Sausage*

### ***#4 Becky Thatcher Buffet***

*(Select Any Two Entrees from Buffets 1, 2, 3 or 4)*

*London Broil*

*Sliced Pot Roast with Demi Glace*

*Broiled Haddock with Citrus Wine Sauce*

## ***Carving Stations***

*Top Round of Beef (Minimum of 35 people)*

*Baked Pit Ham (Minimum of 35 people)*

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***Dinner Buffet Accompaniments***

***Mixed Green Salad or Caesar Salad***

***Warm Rolls with Butter***

***Salads***

*(Choice of One)*

*Coleslaw*  
*Orzo Salad*  
*Pasta Salad*  
*Mediterranean Pasta Salad*

*Waldorf Salad*  
*Broccoli Salad*  
*Macaroni Salad*  
*Cucumber and Tomato Salad*

*Potato Salad*

***Potatoes and Vegetables***

*(Choice of Two)*

*Wild Rice*  
*Salt Potatoes*  
*Scalloped Potatoes*  
*Au Gratin Potatoes*  
*Mashed Sweet Potatoes*  
*Seasoned Oven Roasted Potatoes*  
*Fresh Mashed Potatoes and Gravy*

*Corn Supreme*  
*Steamed Broccoli*  
*Honey Glazed Carrots*  
*Green Beans Almondine*  
*Normandy Mixed Vegetables*  
*Sautéed Zucchini and Summer Squash*  
*Ranch Seasoned Red Skinned Mashed Potatoes*

***Pasta***

*Baked Penne with Marinara and Asiago Cheese or Penne Alfredo*  
*Other Pasta Selections Available at an Additional Charge*

***Beverages***

*Coffee*  
*Decaffeinated Coffee*

*Tea*  
*Milk*





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## ***Beverage Menu***

### ***Beer***

*Domestic ¼ Keg (limited brands available)*

*Domestic ½ Keg*

*Bottled Domestic*

*Bottled Premium*

### ***Wine***

*Other Wines Available Upon Request*

*White Zinfandel Carafe*

*Chardonnay Carafe*

*Cabernet Carafe*

*Merlot Carafe*

### ***Soft Drinks***

*Soda*

### ***Punch***

*(Minimum of Two Gallons)*

*Fruit*

*Wine*

*Champagne*

*Alcohol*

### ***Champagne Toast***

*House Champagne*

### ***Service By The Hour***

*Variety of House Wine, Domestic Keg Beer, and Non Alcoholic Beverages*

*One Hour Open Bar*

*Two Hour Open Bar*

*Three Hour Open Bar*

*Four Hour Open Bar*

*A \$50.00 set up fee will be assessed if bar receipts do not exceed \$300.00 for Host Bars.*

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