BANQUETS



Relax, it's Holiday Inn.



Holiday Inn Foxboro / Mansfield 31 Hampshire Street Mansfield, MA 02048 508.339.2200



Relax, it's Holiday Inn.

We are honored that you are considering the Holiday Inn Foxboro/Mansfield to host your event. This menu is not the limit of our expertise, but rather suggestions to help you make your event a success.

Located in Mansfield, MA, just 5 minutes from the Gillette Stadium, Wrentham Village Premium Outlets and Xfinity Center, the Holiday Inn[®] Mansfield Foxboro Area hotel is the perfect location for your next event.

Our 17,000-square foot Mansfield, MA meeting, event and wedding space can accommodate any event with premium amenities including:

- Complimentary Wi-Fi
- Complimentary Parking
- Complimentary Shuttle Within 2 Mile Radius
- Business Center
- 2 On-site Restaurants
- Guest Room Blocks for Your Out of Town Guests



MORNING BREAKS

Freshly Brewed Coffee, Brewed Decaffeinated Coffee Assorted Herbal & Imported Teas

Chilled Juices Chilled Orange, Apple & Cranberry

Breads

Assorted Danish & Fresh Baked Muffins, Bagels & Croissants Butter, Preserves, Marmalade & Cream Cheese C-T-D

Sliced Seasonal Fresh Fruit & Berries

Assortment of Fresh Sliced Cantaloupe, Melon, Pineapple & Watermelon with Seasonal Berries

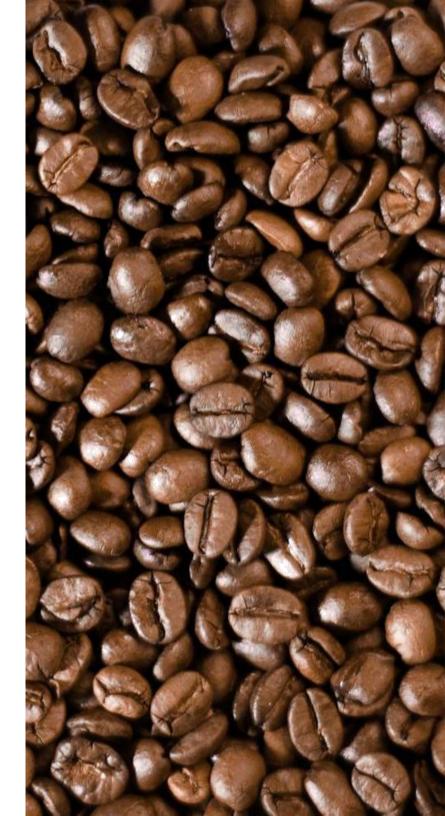
Quick Start Break

Chilled Orange, Cranberry & Apple Fresh Baked Low Fat Blueberry Muffins, Assorted Bagels Butter, Preserves, Marmalade & Cream Cheese Assorted Yogurt Parfaits Sliced Fresh Seasonal Fruits & Berries Freshly Brewed Coffee, Brewed Decaffeinated Coffee Herbal & Imported Teas

À La Carte Favorites

Assorted Fruit Yogurt Assorted Granola Bars Assorted Soft Drinks Yogurt / Granola Parfaits Egg Croissant with Egg, Cheese and Bacon







MEETING BREAKS & BREAKFAST BUFFETS

Mid–Morning Break

Freshly Brewed Coffee, Brewed Decaffeinated Coffee Herbal & Imported Teas, Assorted Soft Drinks Bottled Water

Afternoon Break

Choice of:

Assorted Bake Shop Cookies, Fudge Brownies or Sliced Fresh Seasonal Fruit and Berries Display Freshly Brewed Coffee, Brewed Decaffeinated Coffee Herbal & Imported Teas, Assorted Soft Drinks Bottled Water

> Bottled Water Assorted Soft Drinks



CONTINENTAL BREAKFAST BUFFETS

Minimum of 25 guests

Express

Chilled Orange, Cranberry & Apple Juice Scrambled Eggs, Crisp Bacon, Sausage links, Breakfast Potatoes Assorted Danish & Fresh Baked Muffins, Bagels & Croissants Butter, Preserves, Marmalade & Cream Cheese Freshly Brewed Regular & Decaffeinated Coffees Assorted Herbal & Imported Teas

Mansfield

Chilled Orange, Cranberry & Apple Juice Assorted Danish & Fresh Baked Muffins, Bagels & Croissants Butter, Preserves, Marmalade & Cream Cheese Sliced Fresh Seasonal Fruits & Berries *Choice of:* Buttermilk or Maine Blueberry Pancakes, Served with Warm Maple Syrup Country Fresh Scrambled Eggs Crisp Bacon and Sausage Links Breakfast Potatoes Freshly Brewed Regular & Decaffeinated Coffees Assorted Herbal & Imported Teas

Enhance Your Buffet

Fluffy Omelets & Fresh Eggs Fillings Include: Mushrooms, Ham, Cheese, Sweet Peppers, Onions & Tomatoes

Plated All American Breakfast

Orange Juice Bakery Basket Scrambled Eggs Crisp Bacon Home Fries C-T-D





BRUNCH

Minimum of 50 People

Chilled Orange, Cranberry & Apple Juice Assorted Danish & Fresh Baked Muffins, Bagels & Croissants Butter, Preserves, Marmalade & Cream Cheese Assorted Cold Cereals .Sliced Fresh Fruit Display

Country Fresh Scrambled Eggs Crisp Bacon & Sausage Links, Breakfast Potatoes

Tri-Color Rotini Pasta Salad Seasonal Green Salad with Assorted Dressings Bakery Fresh Rolls, Butter Chef's Seasonal Vegetables & Starch

North Atlantic Scrod Cracker Crumb Topping

Braised Sirloin Tips Carrots & Onions, Burgundy Sauce

Chicken Parmesan Mozzarella Cheese & Marinara Sauce

Roast Sliced Turkey Traditional Bread Stuffing & Gravy

> Grilled Salmon Creamy Dill Sauce

Baked Manicotti Ricotta Cheese & Marinara Sauce

> Yankee Pot Roast With Root Vegetables

Roast Sliced Turkey Traditional Bread Stuffing & Gravy

Chicken Marsala Marsala Wine & Mushrooms

Herb Crusted Roast Pork Loin Dijonnaise Sauce

PLATED LUNCH

All Selections Include Three Courses, Bakery Fresh Rolls & Butter, Chef's Choice of Seasonal Vegetables and Starch, Freshly Brewed Regular and Decaffeinated Coffees, Herbal & and Imported Teas.

Appetizers Fresh Mixed Seasonal Greens, Caesar Salad with Croutons, Seasonal Soups

Poultry

Chicken Marsala With Marsala Wine & Fresh Mushrooms

> Chicken Cabot With Supreme Sauce

Slow Roasted Prime Rib of Beef With Natural au Jus (20 Guest Minimum)

Herb Crusted Roasted Pork Loin With Whole Grain Mustard Sauce

> North Atlantic Scrod With Ritz Cracker Crumbs

Pan Seared Salmon Fillet With a Lemon Creamy Dill Sauce

Penne with House Made Meatballs With Tomato Basil Sauce

Penne Tossed with Fresh Vegetables With Roasted Tomato Sauce

Dessert Selections

A Selection of House Made Desserts Triple Chocolate Torte, Carrot Cake, Cheesecake & Lemon Cake

31 Hampshire Street | Mansfield, MA 02048 | 508.339.2200

Chicken Francaise With Lemon Caper Sauce

Fresh Roast Turkey With Herb Stuffing & Pan Gravy

Meat

Sliced Roast Sirloin Bordelaise Sauce

Grilled Filet Mignon - Market Price With Red Wine Demi

Seafood

Fresh Sea Scallops – Market Price With a White Wine Lemon Sauce

Pasta

Chicken & Broccoli Alfredo With Penne Pasta & Creamy Alfredo Sauce





COLD LUNCH BUFFETS

Minimum 25 People

Mansfield Deli

Fresh Field Greens with: Assorted House Made Dressings Selection of Thinly Sliced Roast Beef, Salami, Turkey & Ham, Swiss, American/Provolone Cheeses Assortment of Fresh Bulky Rolls, White, Rye & Wheat Sliced Breads Red Bliss Potato Salad, Cole Slaw & Potato Chips Slice Tomatoes, Red Onions, Deli Pickles & Lettuce Bakery Fresh Cookies & Brownies Coffee, Tea & Soft Drinks

Foxboro Salad

Fresh Field Greens with: Ripened Tomatoes, Red Onions, Cucumbers, Carrots, Sprouts, Broccoli Florets, Red Cabbage, Crumbled Bacon, Shredded Cheeses & Croutons with A Selection of House Made Dressings. Tuna Salad, Rotini Pasta Salad, Red Bliss Potato Salad Chef's Choice Desserts Coffee, Tea & Soft Drinks

That's a Wrap

Selection of Thinly Sliced Deli Meats with Swiss & American Cheeses, Fresh Lettuce, Tomato With Appropriate Condiments Presented in Assorted Flavored Wraps Served with Pickles, House Made Potato Salad, Cole Slaw & Assorted Chips Chef's Choice Desserts Coffee, Tea & Soft Drinks

Add:

Tuna or Chicken Grilled Marinated Chicken Breast Soup du Jour *Additional charges may apply per person under 25 people



HOT LUNCH BUFFETS

Minimum 25 people

Fresh Field Greens with House Made Dressings Potato Salad, Rotini Pasta Salad

> *Stir Fry Beef* Seasonal Vegetables, Teriyaki Sauce

Roast Turkey Fresh Herb Stuffing & Giblet Gravy

Chicken Parmesan Tomato Basil & Mozzarella Cheese

> *Sweet and Sour Chicken* Polynesian style

Herb Crusted Roast Pork Loin With Whole Grain Mustard Sauce

North Atlantic Scrod With Ritz Cracker Crumbs, Lemon and White Wine

Four Cheese Lasagna with Fresh Ground Beef Tomato Basil Sauce

Assorted Rolls, Chef's Selection of Seasonal Vegetable and Starch Chef's Selection of House Made Desserts Coffee, Tea & Soft Drinks

> Two Entrée Selection Three Entrée Selection







RECEPTION OFFERINGS

Cold Hors D'Oeuvres

Smoked Salmon Canapés Assorted Canapés Strawberry and Boursin Tartlet Beef Tenderloin on French Bread Tomato Basil Bruschetta

Hot Hors D'Oeuvres

Sesame Chicken Coconut Chicken Vegetable Spring Rolls Scallops Wrapped in Bacon Mini Crab Cakes Spinach and Feta Cheese Triangle Potato Pancakes Mini Hot Dogs in Puff Pastry Skewers of Beef/Vegetables Skewers of Chicken/Vegetables Crab Meat Stuffed Mushrooms <u>Cold Presentations</u> Imported & Domestic Cheese Display

> *Mediterranean Tray* Grilled Vegetables, Tabouli, Hummus, Pita/Bagel Chips

Vegetable Crudité With Parmesan Pepper Corn Dip

Display of Antipasto and Assorted Cheese

All banquet charges are subject to a 21% administrative fee, 6.25 % state tax and .75% local tax. The administrative fee is not a tip, gratuity or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



CHEF CARVING STATIONS

Minimum 30 guests

Boneless Roast Breast of Turkey Fresh herb stuffing, savory gravy and cranberry sauce

> Baked Virginia Ham Honey mustard

Herb Crusted Roast Pork Loin Rubbed with Provencal Herbs, Whole Grain Mustard and Bakery Fresh Rolls

Roast Top Round of Beef au Jus

Prime Rib of Beef

Roast Tenderloin of Beef

*All selections are served with Fresh Rolls, Creamy Horseradish, Dijon Mustard and Mayonnaise Warm sauces include, Bordelaise or Au Poivre

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PLATED DINNERS

All Selections Include Three Courses Fresh Rolls & Butter Chef's Choice of Seasonal Vegetables & Starch Freshly Brewed Coffee, Decaffeinated Coffee, Herbal & Imported Teas.

Appetizers

Choice of House Made Soups (Seasonal) Field Greens Caesar Salad with House Made Dressing Mozzarella w/Vine Ripened Tomatoes, Fresh Basil, Virgin Olive Oil, Balsamic Vinegar

Poultry

Chicken Marsala With Marsala Wine & Fresh Mushrooms

> *Chicken Francaise* With Lemon Caper Sauce

Chicken Cabot With Herb Stuffing and Pan Drippings

Fresh Roast Turkey With Herb Stuffing & Pan Gravy

Pasta Penne with House Made Meatballs With Tomato Basil Sauce

Chicken & Broccoli Alfredo With Penne Pasta & Creamy Alfredo Sauce

Penne Tossed with Fresh Vegetables

Meat

Slow Roasted Prime Rib of Beef With Natural Au Jus

> Sliced Roast Sirloin With Bordelaise Sauce

Herb Crusted Roasted Pork Loin With Whole Grain Mustard Sauce

Grilled Filet Mignon - Market Price Red Wine Demi-Glace

Seafood

Fresh Sea Scallops – Market Price With a White Wine and Lemon Sauce

> *North Atlantic Scrod* With Ritz Cracker Crumbs a White Wine Lemon Sauce

Pan Seared Salmon Fillet With a Lemon Creamy Dill Sauce

Surf & Turf Petite Filet Mignon with Baked Shrimp and Crab Meat

Dessert Selections A Selection of House Made Desserts

DINNER BUFFETS

Minimum 50 People

Appetizers

House Made Soups Fresh Field Greens with Balsamic Vinaigrette Caesar Salad with Croutons

Entrées

Roast Turkey Fresh Herb Stuffing & Giblet Gravy

Sliced Herb Roasted Sirloin Bordelaise Sauce

Grilled Paillard of Chicken With a Peppercorn Mustard Sauce

Chicken Parmesan Tomato & Basil Sauce and Mozzarella Cheese

Herb Crusted Roast Pork Loin With Whole Grain Mustard Sauce

Seafood North Atlantic Scrod With Ritz Cracker Crumbs

Baked Stuffed Filet of Sole Crabmeat Stuffing, Lobster Cream Sauce

> *Grilled Fillet of Salmon* With a Fruit Salsa

Pasta Broccoli Chicken Alfredo

Penne with Vodka Sauce Linguine with House Made Meatballs Tomato Basil Sauce

Served with: Fresh Bread & Butter Chef's Selection of Seasonal Vegetables and Starch

Chef's Selection of Cakes and Tortes

Two Entrée Selection Three Entrée Selection

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CLASSIC PRESENTATIONS

New England Seafood Raw Bar Jumbo Gulf Shrimp, Oysters and Clams on the Half Shell

Served Iced with Traditional Red Cocktail Sauce, Lemon Wedges & Tabasco Sauce

Smoked Salmon Display With Traditional Accompaniments

Gulf Shrimp Display with Various Cocktail Sauces

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BEVERAGE SERVICE

Cash Bars

Provide a full range of liquors, beers, wines and non-alcoholic beverages for which the guests pay cash at the time the drink is served. The price of the drink includes tax.

Hosted Bars

Provide the same complete beverage service for your guests, and a check is prepared for all drinks according to consumption. The price of the drink does not include tax and service charge. You will be charged by consumption. (All pricing subject to change)

Soft Drinks Juices Domestic Beer Non-Alcoholic Beer Imported Beer

Wine by the Glass Call Brands Premium Brands Ultra-Premium Hospitality Specialties (Priced per gallon) Non Alcoholic Punch Each gallon contains approx. 30 servings

> Wine Cellar House Chardonnay House White Zinfandel House Cabernet Sauvignon House Merlot Domain Ste. Michelle Brut

Bartender Policy

Beverage and liquor policy calls for a \$100.00 fee per bartender. Massachusetts' law prohibits the serving of alcoholic beverages to any person under the age of 21. Local laws require that guests present positive identification when requested, whenever alcoholic beverages are served. Absolutely NO outside Alcoholic Beverages are allowed in any banquet room or public area throughout the hotel.







Policies and General Information

Our professional staff takes pride in the service, food, and facilities of the Holiday Inn Foxboro/Mansfield. We will do our utmost to exceed your every expectation. For your convenience, we have outlined below some basic details necessary to ensure the complete success of your event

Minimums:

The hotel requires that certain food and beverage revenue minimums are met. Please inquire with your catering manager for details.

Guarantee:

The number of the attendees must be received five (5) days prior to the function. If no guarantee is received, the hotel will use the number indicated on the original contract to serve five percent over the guarantee.

Deposits:

Following is the schedule of the deposits due for all the private party functions. a) 30% deposit due with signed contract.

b) One third of your balance due six months prior to your event.

c) One third of your remaining balance due one month prior to your event.

d) Balance in full due one week prior to your event with cash or bank check. e) All deposits are non-refundable.

House Charges, Service Charges and Taxes:

A 7% state and local tax, 14% service charge, and 8% taxable administrative fee will apply to all food & beverage charges. A 7% state and local tax and a taxable 21% administrative fee will apply to banquet room rentals and audio visual. \$125 bar set-up fee will be charged for each 100 guests.



Policies and General Information

Food or Beverage:

No food or beverages brought from any outside source may be consumed in hotel banquet or meetings rooms, or in any public area. All food and beverages purchased at the hotel must be consumed on the premises.

Events:

Private rooms are available for your event. For pricing please check with your bridal catering manager.

Security:

If your function requires outside security (at the sole discretion of the hotel), an additional charge will be made.

Loss or Damage:

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel or meeting room.

Changes:

Major changes to a room setup, requested less than 48 hours in advance will be subject to a minimum setup fee of \$250.

Upgrades:

Please ask your catering manager about ice carvings, floor length tablecloths, or other enhancements.





