



Continental Breakfast

Traditional

Fresh Sliced Seasonal Fruits and Berries
Warm Assortment of Danish and Muffins
Freshly Brewed Coffee
Orange Juice and Apple Juice
\$15

South of the Border

Breakfast Burritos
Salsa and Sour Cream
Hash Brown Potatoes
Fresh Seasonal Fruits and Berries
Freshly Brewed Coffee
Orange Juice and Apple Juice
\$15

Supreme

Glazed Cinnamon Buns
Warm Assortment of Danish, Muffins, Croissants and Bagels
Butter, Jams, Cream Cheese and Preserves
Fresh Seasonal Fruits and Berries
Freshly Brewed Coffee
Orange Juice and Apple Juice
\$17

Continental Enhancement

Scramble Eggs	\$2
Bacon	\$2
Sausage	\$2
Biscuits	\$2



Ala Carte Break Items

From Our Bakery

Deluxe Danish Pastries	\$35	per dozen
Assorted Breakfast Squares	\$36	per dozen
Golden Croissants	\$35	per dozen
Selection of Fruit Muffins or Breads	\$28	per dozen
New York Style Bagels with Cream Cheese	\$32	per dozen
Specialty Coffee Cakes	\$36	per dozen
Glazed Donuts	\$26	per dozen
Cinnamon Rolls	\$32	per dozen
Chocolate Chip, Peanut Butter, Sugar & Oatmeal Raisin Cookies	\$24	per dozen

Beverage and Snacks

Coffee	\$30	gallon
Lemonade	\$28	gallon
Fruit Punch	\$28	gallon
Hot Chocolate	\$26	gallon
Iced Tea	\$25	gallon
Assorted Soft Drinks	\$2.50	each
Bottled Water	\$3	bottle
Regular or Chocolate Milk	\$3	each
Fruit Juices	\$3	bottle
Assorted Fruit Yogurts	\$3	each
Granola Bars	\$3	each
Potato Chips	\$3	each
Mixed Nuts	\$18	pound
Cider	\$26	gallon
Whole Fruit	\$2	piece
Selection of Hot Teas	\$2	each
Bags of Pretzels	\$3	each
Bags of Popcorn	\$2.50	each
Bags of Trail Mix	\$4	each
Bags of Chex Mix	\$3	each



Holiday Inn

LITTLE ROCK CONFERENCE CENTER

SPECIALTY BREAKS

Candyland

M&Ms, Kit Kats, Reese's Peanut Butter Cups, Lemon Drops, Hot Tamales and Sweet Tarts
Assorted Sodas and Bottled Water

\$12

Arkansas Travelers

Popcorn, Peanuts and Boxes of Cracker Jacks
Soft Pretzels Served with Cheese and Mustard Dipping Sauce
Assorted Soft Drinks and Bottled Water

\$13

Sweet Tooth Break

Chocolate Chip Cookies, Brownies
Sliced Fruit
Iced Tea and Lemonade
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

\$14

South of the Border

Hot Cheese Dip, Salsa & Avocado Dip served
with Tri-Colored Tortilla Chips
Raw Vegetable Tray
Assorted Soft Drinks & Bottled Water

\$14

Healthy Choice

Assorted Fruit Yogurts
Assorted Whole Fruit
Granola Bars, Trail Mix
Assorted Chilled Bottled Juices

\$15

**Minimum of 20 Guests for Specialty Breaks
Please Add \$2 for Groups Under the Minimum**



Luncheon Cold Entrées

Boxed or Plated

Traditional Turkey or Ham Sandwich

Shaved Turkey or Shaved Ham on Whole Wheat Bread. Layered with Lettuce, Tomato and Cheese
Accented with a Dill Pickle Spear **\$15**

Croissant Club Sandwich

Flaky Croissant Sandwich with Smoked Turkey, Crisp Bacon and Swiss Cheese.
Served with a slice of Tomato, Lettuce and Red Onion, accented with a Dill Pickle Spear **\$16**

Deli Submarine

French Roll with Ham, Roast Beef, Turkey Breast and Pepper Jack Cheese.
Served with a slice of Tomato, Lettuce, Red Onion, accented with a Dill Pickle Spear. **\$16**

Chicken Wrap

Grilled Chicken with a hint of Fajita Seasoning. Diced Tomatoes, Shredded Lettuce, Shredded Parmesan
and Cheddar Cheese, Dressed in Light Ranch & Wrapped in an 8" Flour Tortilla **\$16**

Deli Style Wrap

Choice of Ham, Turkey or Roast Beef, American, Swiss or Cheddar Cheese Lettuce, Tomato & Onion
\$16

**Boxed Lunches are served with Whole Fruit, Potato Chips and Fresh Baked
Cookie**

Plated Lunches are served with Potato Chips and Chef's Choice for Dessert

Iced Tea and Ice Water



Plated Lunch Entrées

Traditional Lasagna served with Marinara Sauce and Parmesan Cheese	\$17
Grilled Pork Chops Tender Grilled Pork Chops	\$18
Grilled Lemon Pepper Chicken Marinated with Fresh Herbs and Lemon	\$17
Chicken Marsala Topped with Marsala Wine Sauce and Fresh Mushrooms	\$18
Salisbury Steak Topped with Mushrooms and Onions Brown Gravy	\$17
Southern Fried Catfish served with Hushpuppies	\$21

Salad Options: Ranch, French, Creamy Italian, Balsamic Vinaigrette, 1000 Island and Blue Cheese

Tossed Salad with Cherry Tomatoes, Cucumbers & Carrot Curls with Choice of Dressing
Caesar Salad with Croutons & Caesar Dressing

Vegetable Options (Choose One)

Sautéed Squash, Tomatoes, Mushrooms & Onions
Honey Glazed Carrots
Green Beans cooked with Bacon
Whole Kernel Corn

Potato, Pasta & Rice Options (Choose One)

Garlic Roasted Potatoes
Whipped Mashed Potatoes
Steamed White Rice
Wild Rice
Rice Pilaf

Dessert Options (Choose 2)

Chocolate Layer Cake
Carrot Cake
Apple Pie
Pecan Pie
Tiramisu
Strawberry Shortcake

All Plated Lunch Entrees Are Served with a Choice of Salad, Choice of Potato or Rice, Choice of Vegetable, Dinner Rolls, Choice of Dessert, Coffee, Iced Tea & Water



Luncheon Buffets

Down Home Southern Buffet

Minimum of 50 Guests

\$24

Served with a Choice of Salad, Choice of Starch, Choice of 2 Vegetables, Dinner Rolls or Cornbread, Choice of Dessert, Iced Tea & Water

Entrée Options (Choose Two)

Country Fried Steak with White Pepper Gravy
Country Meatloaf
Hamburger Steak
Grilled Pork Chops
Fried Catfish with Hushpuppies
Southern Fried Chicken

Salad Options: Ranch, French, Creamy Italian, Balsamic Vinaigrette, 1000 Island and Blue Cheese

Tossed Salad with Cherry Tomatoes, Cucumbers & Carrot Curls with Choice of Dressing
Potato Salad
Coleslaw

Vegetable Options (Choose Two)

Honey Glazed Carrots
Green Beans cooked with Bacon
Baked Beans
Corn on the Cob
Mac & Cheese
Fried Okra
Mixed Greens

Potato, Pasta & Rice Options (Choose One)

Garlic Roasted Potatoes
Whipped Mashed Potatoes
Mac & Cheese

Dessert Options (Chose One)

Peach Cobbler with Vanilla Ice Cream
Apple Cobbler with Vanilla Ice Cream
Mixed Berry Cobbler with Vanilla Ice Cream

Banana Pudding with Vanilla Wafers
Bread Pudding with Rum Sauce



Luncheon Buffets

Soup, Salad and Potato Bar

Tossed Salad with Tomatoes, Cucumbers, Red Onions, and carrots
With Choice of Dressings
Baked Potatoes with Sour Cream, Chives, Butter, Bacon Bits, Shredded Cheese,
Jalapeños and Salsa
Choice of Soup
Tray of Fresh Sliced Fruit
Assorted Cookies

\$19

New York Deli Buffet

Sliced White, Wheat and Rye Breads.
Spicy Mustard, Yellow Mustard and Mayonnaise.
Roast Beef, Ham and Smoked Turkey
Swiss, Provolone, American and Pepper Jack.
f Tomato Slices, Sliced Red Onions, Kosher Dill Pickles and Lettuce
Chef's famous Potato Salad
Bags of Potato Chips

Assorted Freshly Baked Cookies

\$22

**All Luncheon Buffets Include:
Iced Unsweetened Tea and Ice Water**



Luncheon Buffets

Little Italy Buffet

Caesar Salad with Croutons and Parmesan Cheese, Served with Caesar Dressing
Cold Bowtie Pasta Salad mixed with Tomatoes, Celery and Italian Dressing
Fruit Salad
Traditional Meat Lasagna
Chicken Fettuccini Alfredo
Sautéed Squash, Mushrooms, Tomatoes and Onion
Garlic Bread Sticks

Tiramisu

\$22

South of the Border Buffet

Fresh Greens with Avocado, Roasted Corn, Black Olives
Served with Ranch Dressing
Ground Beef Served with Soft Flour Tortillas and Taco shells.
Cheese Enchiladas with Red Sauce
Shredded Lettuce, Shredded Cheddar Cheese, Sliced Olives,
Diced Red Onion, Chopped Tomatoes, Jalapeno Peppers,
Salsa, Sour Cream & Guacamole
Hot Cheese Dip Served with Tri-Colored Tortilla Chips

Assorted Fried Pies with Vanilla Ice Cream

\$22

Seasoned Fajita Beef or Chicken can be added for additional \$2

**All Luncheon Buffets Include:
Iced Unsweetened Tea and Ice Water**



Holiday Inn

LITTLE ROCK CONFERENCE CENTER

Luncheon Buffets

Flint's BBQ Custom Buffet

Tossed Salad with Cherry Tomatoes, Cucumbers and Red Onion
Served with Your Choice of Two Dressings

Cole Slaw

Potato Salad

Sliced Red Onion and Dill Pickle Spears

BBQ Pulled Pork with Soft Buns

Baked Beans with Ground Chuck and Onions

Fried Catfish and Hushpuppies with Tartar Sauce

Potato Logs

Apple Cobbler and Peach Cobbler

Vanilla Ice Cream

\$24

Kids Plate

12 and under

Chicken Fingers

French Fries

Apple Sauce

Cookie

\$9

**All Luncheon Buffets Include:
Iced Unsweetened Tea and Ice Water**



Plated Dinner Entrées

Served with a Choice of Salad, Choice of Sides, Dinner Rolls, Choice of Dessert
Coffee, Iced Tea & Water

Prime Rib Prime Rib with Au Jus and Horseradish Sauce	\$38
London Broil in a Madeira Wine Mushroom Sauce	\$27
Chicken Piccata Lightly Breaded and topped with Lemon and Caper Cream Sauce	\$25
Maple Glazed Pork Loin Moist with Natural Au Jus	\$22
Chicken Marsala Sautéed Medallions of Chicken with Marsala and Mushroom Sauce	\$24
Lemon Pepper Chicken Grilled Chicken Breast Marinated with Fresh Herbs and Lemon	\$21
Parmesan Chicken Baked with Parmesan and Butter	\$24
Ribeye Steak Tender Grilled Steak with a Herb Butter	\$36
Atlantic Salmon Filet Baked, Grilled or Blackened with Lemon and Chive Butter Sauce	\$37

Salad Options: (Ranch, French, Creamy Italian, Balsamic Vinaigrette, 1000 Island and Blue Cheese)

Tossed Salad with Cherry Tomatoes, Cucumbers & Carrot Curls with Choice of Dressing
Caesar Salad with Croutons and Caesar Dressing

Vegetable Options (Choose One)

Sautéed Squash, Tomatoes, Mushrooms & Onions
Honey Glazed Carrots
Steamed Broccoli
Green Bean Almandine
English Peas with Pearl Onions
Sugar Snap Peas
Asparagus Spears

Potato, Pasta & Rice Options (Choose One)

Baked Potato
Au Gratin Potatoes
Garlic Roasted Potatoes
Whipped Mashed Potatoes
Steamed White Rice, Wild Rice or Rice Pilaf

Dessert Options (Chose One)

Chocolate Layer Cake
Italian Cream Cake
Chocolate Pie
Cherry Pie
NY Cheesecake with Strawberry topping
Mousse



Dinner Buffets

Down Home Southern Buffet

Minimum of 50 Guests
(if under 50, add \$3.99 per person)

\$34

Served with a Choice of Salad, Choice of Sides, Dinner Rolls or Cornbread, Choice of Dessert, Iced Tea & Water

Entrée Options (Choose Two)

Country Fried Steak with White Pepper Gravy
Country Meatloaf
Hamburger Steak
Grilled Pork Chops
Fried Catfish with Hushpuppies
Southern Fried Chicken

Salad Options: (Ranch, French, Creamy Italian, Balsamic Vinaigrette, 1000 Island and Blue Cheese)

Tossed Salad with Cherry Tomatoes, Cucumbers and Carrot Curls with Choice of Dressing
Potato Salad
Coleslaw

Vegetable Options (Choose Two)

Honey Glazed Carrots
Green Beans cooked with Bacon
Baked Beans
Corn on the Cob
Mac & Cheese
Fried Okra
Mixed Greens

Potato, Pasta & Rice Options (Choose One)

Garlic Roasted Potatoes
Whipped Mashed Potatoes
Mac & Cheese

Dessert Options (Chose One)

Peach Cobbler with Vanilla Ice Cream
Apple Cobbler with Vanilla Ice Cream
Mixed Berry Cobbler with Vanilla Ice Cream
Banana Pudding with Vanilla Wafers
Bread Pudding with Rum Sauce



Dinner Buffets

Minimum of 50 Guests

Flint's BBQ Custom Buffet

Tossed Salad with Tomatoes, Cucumbers and Red Onions
Served with Your Choice of Two Dressings
Cole Slaw
Potato Salad
Sliced Red Onion and Dill Pickle Spears
BBQ Pulled Pork with Soft Buns
Baked Beans with Ground Chuck and Onions
Fried Catfish with Hushpuppies and Tartar Sauce
Potato Logs

Apple Cobbler and Peach Cobbler

\$32

A Taste of Italy

Caesar Salad with Croutons & Parmesan Cheese
Served with Caesar Dressing
Pasta Salad
Chicken Piccata with Lemon Caper Butter Sauce
Traditional Lasagna
Spaghetti with Meat sauce and Marinara
Green Peas with Mushrooms, Sautéed Squash with Onions
Garlic Bread Sticks

Tiramisu

\$34

Flint's Favorite Buffet

House Salad with Iceberg and Romaine Lettuce,
Tomatoes, Mandarin Oranges, Spiced Nuts and Cucumbers
Served with a Trio of Salad Dressings
Roasted Loin of Pork,
Roast Beef with Au Jus Sauce and Creamy Horseradish Sauce
Served with Warm Yeast Rolls and Southern Style Cornbread
Olive Oil and Rosemary Roasted Potatoes
Grilled Vegetable Medley

Selection of Cakes, Pies and Miniature Sweets

\$38



Hot Hors D' Oeuvres

Stuffed Mushrooms	\$195
Mini Crab Cakes with New Orleans sauce on the side	\$295
Swedish or BBQ Meatballs	\$195
Vegetable Spring Rolls with Sweet Thai Chili Dipping Sauce	\$220
Southwest Egg Rolls with Spicy Mustard Dipping Sauce	\$180
Buffalo Wings with Ranch or Blue Cheese Dipping Sauces	\$198
Bacon Wrapped Shrimp Skewers	\$225
Bacon Wrapped Scallops	\$295
Assorted Petite Quiche Lorraine	\$185
Chicken Fingers with Dipping Sauces	\$225
Chicken Skewers with Teriyaki or BBQ Glaze	\$295
Potato Skins with Cheddar and Bacon served with Sour Cream	\$225
Mini Chicken Quesadillas with Salsa	\$195
Fried Jalapenos Stuffed with Cream Cheese or Cheddar Cheese	\$199
Petite Red Potatoes stuffed with Crab	\$295
Grilled Chicken Pineapple Kabobs	\$250

**Hors D' Oeuvres are Priced Per 100 Pieces
Minimum Order for Each Selection is 50 Pieces**



Cold Hors D' Oeuvres

Southern Style Deviled Eggs with Cheese Stuffed Celery	\$185
Chocolate Dipped Strawberries and Cherries	\$225
Miniature Cheesecakes	\$195
Assorted Finger Sandwiches	\$185
Smoked Salmon accented with Herbed Cream Cheese	\$295

CHILLED SEAFOOD STATIONS **Served on Ice with Cocktail Sauce, Horseradish, Spicy Remoulade and Lemon Wedges**

Gulf Shrimp	<i>Market</i>
Crab Claws	<i>Market</i>
King Crab Legs	<i>Market</i>
Oysters on the Half Shell	<i>Market</i>

**Hors D' Oeuvres are Priced Per 100 Pieces
 Minimum Order for Each Selection is 50 Pieces.**



Holiday Inn

LITTLE ROCK CONFERENCE CENTER

SPECIALTY DISPLAYS

SERVES UP TO 50 GUESTS

Spinach & Artichoke Dip

A Creamy Mix of Spinach and Artichoke
Served with Pita Chips

\$175

Fresh Fruit and Seasonal Berries

Honeydew, Cantaloupe, Grapes, Golden Pineapple
and Fresh Berries with Yogurt Dip in Pineapple Bowl

\$190

Assorted Cheese Display

French Baguettes, Deluxe Crackers
Fresh Fruit Garnish

\$195

Fresh Vegetable Display

Selection of Garden Fresh Crisp Vegetables
Served with Blue Cheese and Ranch Dips

\$150

Fiesta Display

Tri-Colored Tortilla Chips
Served with Cheese Dip and Salsa

\$175



CARVING STATIONS

Grilled Roast Tenderloin of Beef

\$295

Prime Rib of Beef

\$350

Roasted Pork Loin

\$195

Honey Glazed Ham

\$175

Whole Roasted Turkey

\$150

**All Carving Stations are Accompanied by Assorted Breads and Condiments
\$100 Chef Attendant Fee Per Station**



BANQUET BEVERAGES

Charged on Consumption
Bartender fee of \$35 per hour
Minimum of 2 hours

Well Brands	\$6
Premium Brands	\$7
Super Premium Brands	\$8
Wine	\$6
Domestic Beer	\$4
Imported & Premium Beer	\$5
Soft Drinks & Juices	\$2.50
Bottled Water	\$2.50
Sparkling Water	\$3.50
Cognacs & Cordials	Varies

Premium Brands

Absolute or Stolichnaya Vodka, Myers Rum, Tanqueray Gin,
 Sauza Silver Tequila, Dewar's or Johnny Walker Red Scotch and Old Charter 10 Whiskey

Super Premium Brands

Grey Goose Vodka, Bacardi 151 Rum, Bombay Sapphire Gin, Patron Silver Tequila
 Glenfiddich or Johnny Walker Black Scotch, Jack Daniels Whiskey and Crown Royal

Beer

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Light, Michelob Ultra
 Corona, Heineken, San Adams, Stella Artois and Amstel Light

Cocktail Punches Per Gallon

Mimosa Punch	\$50
Screwdriver	\$50
Bloody Mary	\$50
Margarita	\$50

EVENT ROOM DIMENSIONS

Room	Dimension	Square Feet	Classroom	Conference	U-Shape	Hollow Square	Theatre	Rounds
O'Hare	16' x 20'	320	--	10	--	--	--	--
Reagan	15' x 32'	480	30	24	21	24	49	30
Kennedy	15' x 32'	480	30	24	21	24	49	30
Adams	15' x 32'	480	30	24	21	24	49	30
Hobby	15' x 32'	480	30	24	21	24	49	30
Enterprise	22' x 40'	792	45	30	26	30	70	60
Enterprise A	20' x 22'	440	20	18	15	18	35	24
Enterprise B	20' x 22'	440	20	18	15	18	35	24
Lindberg	36' x 53'	1972	120	90	42	90	200	120
Lindberg A	18' x 27'	486	24	24	15	24	40	30
Lindberg B	18' x 27'	486	24	24	15	24	40	30
Lindberg A&B	36' x 27'	972	45	48	56	40	80	60
Lindberg C	36' x 26'	850	60	45	35	45	120	60
Kittyhawk	70' x 80'	5600	400	150	100-290	150	600	450
Kittyhawk North	70' x 40'	2800	200	90	70-120	90	300	200
Kittyhawk South	70' x 40'	2800	200	90	70-120	90	300	200
Atrium	46' x 88'	4336	--	--	--	--	360	250
Solarium	64' x 88'	3904	--	--	--	--	320	200
Patio Terrace	18' x 36'	648	--	--	--	--	70	20
Atrium Stage	26' x 28'	728	--	--	--	--	--	50