

HOTEL INDIGO[®]

AN IHG HOTEL

TUSCALOOSA DOWNTOWN

CATERING MENU

111 Greensboro Avenue

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B R E A K F A S T

BREAKFAST SANDWICH | \$13 PER PERSON++

Egg, bacon, and cheese biscuits, sausage and cheese biscuits, and egg, ham, and cheese croissants, served with assorted fruit juices, freshly brewed regular and decaf coffee and a selection of herbal hot teas.

TRADITIONAL CONTINENTAL BREAKFAST | \$18 PER PERSON++

Assorted breads and breakfast pastries, freshly sliced seasonal fruit, assorted fruit juices, freshly brewed regular and decaf coffee and a selection of herbal hot teas.

EXECUTIVE CONTINENTAL BREAKFAST | \$20 PER PERSON++

Yogurt parfait bar with house-made granola, berries and nuts. Bagels with jam, butter, honey and cream cheese. Assorted muffins and breakfast pastries, freshly sliced seasonal fruit and berries, assorted fruit juices, freshly brewed regular and decaf coffee and a selection of herbal hot teas.

SOUTHERN BREAKFAST BUFFET | \$25 PER PERSON++

Farm fresh scrambled eggs topped with cheese and chives, seasoned breakfast potatoes with sautéed onions and peppers, southern style grits, smoked bacon and breakfast sausage, buttermilk biscuits, seasonal fruit and assorted breakfast pastries. Served with assorted fruit juices, freshly brewed regular and decaf coffee, and a selection of herbal hot teas.

ADD ON: OMELET ACTION STATION | \$9 PER PERSON++

Fresh omelets made to order with eggs or egg whites and assortment of fillings and toppings.

One-hour action station can be added to any breakfast menu and require a \$50 attendant fee and a minimum of 20 people.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKS

SWEET ESCAPE | \$12 PER PERSON++

Brownies, lemon squares, white chocolate macadamia nut cookies and chocolate chip cookies.

FOURTH QUARTER | \$12 PER PERSON++

Bagged popcorn, tri-color tortilla chips with fresh salsa, and jumbo soft pretzels served with spicy mustard and warm queso dip.

FARMER'S MARKET | \$12 PER PERSON++

Skewers of fresh cubed fruit and berries with yogurt dipping sauce and vegetable crudité tray with dill dip.

POWER BREAK | \$12 PER PERSON++

Vegetable crudité tray with dill dip, trail mix, assorted granola bars, Sun Chips and Baked Lays potato chips.

CUSTOM BREAK | \$14 PER PERSON++

Choose any three:

Assorted cookies	Roasted red pepper hummus & pita chips
Lemon bars	Assorted full-size candy bars
Double fudge brownies	Jumbo soft pretzels with spicy mustard
Bagged popcorn	Fruit kabobs with yogurt dip
Tortilla chips and salsa	Vegetable crudité with dill dip
Assorted ice cream bars	Whole fresh fruit
Granola bars	Assorted bagged chips and pretzels

CONSUMPTION DRINKS AND SNACKS

Candy bars | \$2.50 each

Granola bars | \$2.50 each

Mixed nuts | \$2.50 each

Bottled soda and water | \$3 each

Chip bags | \$4 each

Coffee | \$40 per gallon

All breaks include a water station. Prices are based on thirty minutes of break service. For groups over twenty people, add \$2 per person.

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H O T L U N C H

LUNCH BUFFET

All buffet lunches include 6 ounces of protein, a starch, vegetable, salad, and dessert choice, served with rolls and butter, iced tea and water station.

CHOOSE YOUR PROTEIN

Vegetable Pasta Primavera with white wine pesto | \$23 pp++
Chicken Marsala, grilled or breaded | \$23 pp++
Chicken Piccata, grilled or breaded | \$23 pp++
Herb Grilled Chicken with parmesan cream sauce | \$23 pp++
Herb Grilled Mahi Mahi with pineapple salsa | market price
Baked Salmon with whole grain mustard cream sauce | market price
Roasted Pork Loin with maple dijon cream sauce | \$28 pp++
Grilled Sirloin with bourbon demi glace | \$30 pp++
Beef Medallions with compound herb butter | \$35 pp++

CHOOSE YOUR SALAD

Mixed greens with cucumber and tomato
Caesar salad with parmesan cheese and croutons
Spinach salad with cucumber, tomato, and red onion

DRESSING OPTIONS

ranch, balsamic vinaigrette, caesar, italian, bleu cheese

CHOOSE YOUR VEGETABLE

Southern-style green beans
Roasted vegetable medley
Lemon parmesan broccolini

CHOOSE YOUR STARCH

Roasted red potatoes
Garlic mashed potatoes
Rice pilaf

CHOOSE YOUR DESSERT

New York cheesecake with strawberry sauce
Pecan pie
Chocolate cake
Apple pie
Assorted cookies
Double fudge brownies

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C O L D L U N C H

SANDWICHES

Ham and Cheddar | \$22 pp++

Roasted Turkey and Swiss BLT | \$22 pp++

Roast Beef, Provolone, and caramelized onions | \$22 pp ++

Club Wrap with tomato and honey mustard | \$22 pp++

Grilled Chicken with provolone, basil pesto and roasted red peppers | \$23 pp++

Grilled Balsamic Veggies in sundried tomato wrap | \$19 pp++

BOXED LUNCHES

Served with an apple, bag of chips, fresh baked cookie and a bottled water with condiment packages.

DELI BUFFET | \$27 PER PERSON ++

Sandwiches served buffet style with pasta salad and chef's choice of dessert, with lettuce, tomato, onion, mustard, mayo, assorted cookies, and iced tea.

For groups under 30, select two sandwiches, for groups over 30, select three sandwiches.

ADD SOUP AND SALAD

Choose to add soup and salad onto your cold lunch buffet.

CLASSIC CHICKEN CAESAR | \$12 PER PERSON ++

GRILLED SHRIMP CAESAR | \$15 PER PERSON ++

Caesar salad with grilled chicken or shrimp, shaved parmesan cheese and Italian herb croutons.

MEDITERRANEAN SALAD | \$8 PER PERSON ++

Spring mix lettuce, kalamata olives, cucumber, pepperoncini, feta cheese and topped with choice of dressing.

COBB SALAD | \$16 PER PERSON ++

Mixed salad greens with turkey, bacon, bleu cheese, sliced hard-boiled egg, and tomatoes with choice of dressing.

HOT SOUP | \$5 PER PERSON ++

Chicken noodle, vegetable, or loaded potato soup.

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H O R S D ' O E O U V R E S

DIPS | serves 15-20

Spicy queso dip with tortilla chips | \$50 per tray ++

Spinach artichoke dip with garlic herb tortillas | \$60 per tray ++

Jalapeno popper dip with fried pita chips | \$65 per tray ++

Five cheese and bacon dip with fried pita chips | \$75 per tray ++

VEGETARIAN | serves up to 50

Assorted mini quiches | \$135 per tray ++

Vegetable spring roll with ginger soy sauce | \$150 per tray ++

Mini bruschetta on crostini | \$155 per tray ++

Brie with raspberries and almonds in phyllo | \$165 per tray ++

Spanakopita spinach pie | \$125 per tray ++

CHICKEN | serves up to 50

Chicken & pepper jack quesadillas served with salsa | \$150 per tray ++

Chicken tenders with bbq, honey mustard and teriyaki dip | \$150 per tray ++

Buffalo style chicken wings with bleu cheese and celery sticks | \$150 per tray ++

Chicken satay with thai peanut sauce | \$155 per tray ++

PORK | serves up to 50

Mini franks wrapped in puff pastry | \$135 per tray ++

Italian sausage in mushroom caps | \$150 per tray ++

Pulled pork sliders topped with pickles and tangy bbq | \$165 per tray ++

BEEF | serves up to 50

Cajun, barbecue or Swedish meatballs | \$135 per tray ++

Five spice beef satay with sweet chili sauce | \$165 per tray ++

Teriyaki beef brochettes | \$165 per tray ++

SEAFOOD | serves up to 30

Coconut shrimp with plum sauce | \$165 per tray ++

Seafood stuffed mushroom caps | \$165 per tray ++

Mini crab cakes with creole remoulade | \$165 per tray ++

Shrimp satay scampi style | \$165 per tray ++

Bacon wrapped scallops | \$245 per tray ++

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D I N N E R

DINNER BUFFET

All buffet dinners include protein, a starch, two vegetables, salad and dessert choice, with rolls and butter, iced tea and coffee service.

Minimum 20 guests.

CHOOSE YOUR PROTEINS

CHOOSE TWO \$40 PP++ | CHOOSE THREE \$46 PP++

Southern fried chicken

Pan seared chicken picatta

Baked chicken breasts

Braised short ribs

Smoked bbq pork

Roasted pork loin

Crab stuffed tilapia

Pecan crusted salmon

Pasta primavera

Pesto vegetable lasagna

CHOOSE ONE SALAD

Caesar

Mixed green garden salad

Antipasto

Spinach with mushroom and tomato

Cucumber, red onion, tomato and feta

Fruit salad

CHOOSE TWO VEGETABLES

Southern green beans

Roasted vegetable medley

Steamed broccoli florets

Honey glazed carrots

Sauteed asparagus

CHOOSE ONE STARCH

Roasted fingerling potatoes

Garlic mashed potatoes

Mashed sweet potatoes

Rice pilaf

Macaroni and cheese

CHOOSE TWO DESSERTS

New York cheesecake

Pecan pie

Chocolate cake

Apple pie

Key lime pie

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EXPRESS BUFFET

FRESH FARE

LUNCH \$20 PP++ | DINNER \$26 PP++

Grilled chicken served with fresh seasonal fruit, roasted vegetables, and garden salad or pasta salad. Water and iced tea station included.

PASTA BAR

LUNCH \$23 PP++ | DINNER \$29 PP++

Baked ziti with meat sauce, grilled chicken alfredo fettucine, and pasta primavera served with garden salad and garlic bread. Water and iced tea station included.

TACO BAR

LUNCH \$24 PP++ | DINNER \$30 PP++

Seasoned ground beef and grilled chicken served with chips, salsa, queso, sauteed onions and peppers, Mexican rice, refried beans, guacamole, sour cream, tomatoes, lettuce, and cheese served with hard and soft tortillas. Water and iced tea station included.

SOUTHERN BBQ

LUNCH \$24 PP++ | DINNER \$30 PP++

House-smoked pulled pork with BBQ and pulled chicken with white BBQ, served with potato salad, baked beans, coleslaw and brioche buns. Water and iced tea station included.

SOUL FOOD

LUNCH \$26 PP++ | DINNER \$33 PP++

Grilled pork chops and homestyle fried chicken served with mashed potatoes, collard greens, black eyed peas and corn muffins. Water and iced tea station included.

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DRINKS AND DESSERT

BAR OPTIONS

HOSTED BAR | \$50 PER HOUR

Host will pay for bar tab for all guests. Host may choose what is available on bar. Two hour minimum.

PARTIALLY HOSTED BAR | \$75 PER HOUR

Host will set a maximum bar tab limit. Once limit is reached, bar will switch to cash bar or close. Host may choose what is available on bar. Two hour minimum.

CASH BAR | \$75 PER HOUR

Guests pay for their own drinks. Host may choose what is available on bar. Two hour minimum.

BAR PRICING

Domestic beer	\$7
Craft and imported beer	\$10
House wines	\$9
Premium wines	\$12
Call cocktails	\$14
Premium cocktails	\$16

DESSERTS | \$9 PER PERSON ++

New York cheesecake with strawberry sauce

Pecan pie

Chocolate cake

Apple pie

Assorted cookies

Double fudge brownies

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