



CATERING & MENU

Catering Information

The Holiday Inn Elmira Riverview welcomes the opportunity to assist in planning your event. You will find that we offer the right combination of superior service and outstanding quality. Please review our catering guidelines as outlined below and feel free to phone our catering office with any questions you may have, we will be happy to help!

The Holiday Inn Elmira Riverview must supply all food and beverage. No food or beverage may be brought into the banquet facilities, with the exception of Wedding and Birthday Cakes only.

All specific details must be discussed and agreed upon with our Catering Department at least 14 days prior to your function. Guarantee counts must be given to our Catering Department at least 5 days prior to your function and cannot go down in number; an increase in this number will be accepted. If fewer people than the guaranteed number comes a five percent variance will be honored.

Buffet style meals are limited to groups of 25 or more people.

We will be happy to accommodate dietary and/or vegetarian restrictive menu selections.

Charges for a Host or Cash Bar are \$50.00 per bar should bar receipts not meet or exceed \$300.00 per bar.

A deposit is required for all Catered Functions; please inquire as to the amount for your particular function.

Accounts are due and payable in full at the completion of your event.

All banquet checks are to be signed by a designated representative of your company at the completion of your function.

Function rooms are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, the Holiday Inn Elmira Riverview reserves the right to accordingly reassign the function room. The Hotel reserves the right to charge a fee for set up of function rooms with extraordinary requirements.

A Cancellation fee will be assessed to any group who cancels or fails to show once a deposit has been made.

Unlimited Free Parking is available to all of our guests.

All prices quoted are exclusive of 8% New York State Sales Tax and 18% Service Charge.



Anthony's Restaurant

760 East Water Street
 Elmira, NY 14901
 Phone - 607-734-0402
 Fax - 607-734-3549

Just minutes from Downtown Elmira, its business district and only a few miles from Elmira's major companies, such as Kennedy Valve, Hilliard Corp., Hardinge Inc., and the First Arena, we offer a central and convenient location for your corporate meeting. Comfort awaits the business traveler as we offer elegantly decorated and comfortable two double bedded or king size bedded rooms with 24-hour business support services, such as fax and copying services, and an exercise room. As the largest hotel in Downtown Elmira, our spacious and flexible conference facilities can accommodate meetings and banquets up to 400. We also offer a variety of meeting equipment and services that will make your meeting a success.

Meeting Room Dimensions

Meeting Room	Room Dimensions	Ceiling Height	Square Footage	Theater Capacity	Classroom Capacity	U-Shape Capacity	Banquet Capacity
Ballroom	60' x 80'	10'	4800	450	200	-	400
Tom Sawyer	20' x 60'	10'	1200	75	36	35	80
Mark Twain	20' x 60'	10'	1200	75	36	35	80
Huck Finn	20' x 60'	10'	1200	75	36	35	80
Mississippi	20' x 60'	10'	1200	75	36	35	80
Clemens	17' x 22'	10'	374	33	20	25	33
Becky Thatcher	18' x 27'	10'	486	33	20	25	33

Our additional charges for audiovisual equipment is as follows:

- T.V. \$25.00
- Easel \$12.00
- V.C.R. \$25.00
- Screen \$25.00
- Tabletop Podium N/C
- Wireless Microphone \$50.00
- Free Standing Podium N/C
- Overhead Projector \$25.00
- Carousal Slide Projector \$25.00



Breakfast Buffet Selection

25 Person Minimum Guarantee
All buffets served with Coffee, tea, and decaf

Continental Breakfast

Fresh Fruit
Assorted Juices
Variety of Danishes and muffins

Great Georges Buffet

Assorted Juices
Fresh Fruit,
Fluffy Scrambled Eggs
Crisp Bacon
Home fries
Pancakes with maple syrup
Assorted Cold Cereal
Variety of Pastries and Muffins

Scrumptious Seneca Buffet

Assorted Juices
Fresh Fruit
Fluffy Scrambled Eggs
Crisp Bacon
Sausage
Home fries
Pancakes with maple syrup
Assorted Cold Cereal
Hot Oatmeal with brown sugar
Fresh Yogurt
Variety of Pastries and Muffins

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Holiday Inn®
Elmira-Riverview

Brunch Selection

25 Person Minimum Guarantee
All buffets served with Coffee, tea, and decaf

Finger Lakes Fantasy Brunch

Assorted Juices
Fresh Fruit
Fluffy Scrambled Eggs
Sausage
Home fries
Pancakes with maple syrup
Assorted Cold Cereal
Hot Oatmeal with brown sugar
Fresh Yogurt
Variety of Pastries and Muffins

Tossed Salad with dressings
One Cold Salad
Chef's Choice of Vegetable

Marinated Herb Chicken Breast
Sliced Top Round of Beef

Chef's Choice of Dessert

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Holiday Inn® Elmira-Riverview

Break

Continental Break

Freshly Brewed Coffee, tea, and decaffeinated Coffee,
Assorted breakfast pastries, and assorted Juices

Optional:

With fresh fruit

Healthy Break

Freshly Brewed Coffee, tea, and decaffeinated Coffee,
Low-Fat Yogurt with chopped nuts,
Granola Bars, and bottled water

Afternoon Break

Freshly Brewed Coffee, tea, and decaffeinated Coffee,
Choice of Freshly Baked Cookies or Brownies, and
Assorted Soda's

Chocolate Lovers Break

Freshly Brewed Coffee, tea, and decaffeinated coffee,
Freshly Baked Brownies and Cookies,
Variety of Chocolate goodies, and
Assorted Soda's

Executive Break

Upon Arrival

Freshly Brewed Coffee, tea, and decaffeinated Coffee,
Assorted breakfast pastries, and assorted Juices

Mid Morning

Coffee service refresh
Fresh Fruit

Afternoon

Coffee service refresh
Choice of Freshly Baked Cookies or Brownies, and
Assorted Soda's

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Create Your Own Break

Items

Coffee, tea, and decaffeinated
Fruit Juices
Bottled Water
Bagels
Granola Bars
Assorted Danish and Muffins
Donuts
Fresh Fruit
Scones
Coffee and Soda
Assorted Soda
Individually Bags of Chips
Variety of Cookies
Freshly Baked Brownies
Soft Pretzels
Fresh Popcorn
Candy Bars

Conference Package **(Minimum of 25 People)**

Full Day with Lunch

Start the day off with coffee, tea, decaffeinated, assorted Danish's and breakfast pastries. With all of your audiovisual equipment included with the package, you'll have everything needed to have a successful meeting. When taking your break at lunch, come and join us in Anthony's Restaurant for your lunch buffet. Your buffet will include Tossed Salad with dressings, one cold salad, Assorted Meat and cheese tray with a variety of breads, Oven Roasted Chicken, Mashed Potatoes, Vegetable du Jour, and chef's choice of dessert. After lunch, when returning to your refreshed meeting room, your group will have freshly baked cookies and a variety of soda's to begin the afternoon.

We will be happy to tailor a conference package for your group!

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Elmira-Riverview

Buffet Lunches

All include Chef's Choice of Dessert

N.Y Deli Buffet

Tossed Salad with dressings
Assorted Meat & Cheese Tray served with
Sliced Tomatoes, Lettuce, Onions, & Pickles
Variety of Breads

Anthony's Lunch Buffet

Tossed Salad with dressings
Assorted Meat & Cheese Tray
Variety of Breads
One Cold Salad
Chef's Choice of Vegetable
Mashed Potatoes
Oven Roasted Chicken

Riverboat Rewards Buffet

Tossed Salad with Pepperoni, Olives, Peppers, Onions & Italian Dressing
Pasta Salad
Chef's Choice of Vegetable
Baked Penne with Marinara and Asiago Cheese
Meatballs and Sausage
Tortellini Alfredo
Baked Garlic Bread

Widow Douglas Buffet

Tossed Salad with dressings
Rolls with Butter
Once Cold Salad
Baked Penne
Chef's Choice of Vegetable
Oven Roasted Potatoes
Marinated Chicken
London Broil

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Holiday Inn®

Elmira-Riverview

Sit Down Luncheons

Please Select One Appetizer:

Soup du Jour, Tossed Garden Salad with assorted dressings, or Caesar Salad
Served with Fresh Rolls and Butter

Please Select One Item:

Rice Pilaf, Roasted Herb Red Potatoes,
Fresh Mashed Potatoes, or Baked Potato

Chef's Selection of Seasonal Vegetable

Lunch Entrée

(Choice of two entrees)

London Broil

Slow Roasted Marinated London Broil topped with a Chef's Sauce

Marmalade and Rosemary Glazed Pork Loin

Slow Roasted Tender Pork loin served with Pan Sauce

Pasta Primavera

Fettuccini Tossed with Fresh Vegetables in a White Wine Cream Sauce
with Fresh Parmesan and Romano Cheese

Filet of Haddock

Broiled Filet of Haddock Served with Lemon and Drawn Butter

Chicken Cordon Bleu

Breast of Chicken Stuffed with Ham and Swiss Cheese,
Topped with a Creamy Chablis Sauce

Lemon Herb Chicken

A Boneless and Skinless Breast of Chicken with a Creamy Lemon-herb Sauce

Dessert Selections, Please Choose One:

Strawberry Shortcake, Carrot Cake, Pudding Parfaits, Apple Pie, Chocolate Layer Cake,
Brownies, Ice Cream Parfait

Coffee, Decaffeinated Coffee, and Hot Tea

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Hors d' Oeuvres

Cold Hors d' Oeuvres **(Prices are 50 pieces or as noted)**

Deviled Eggs
Fresh Vegetable Crudit 
Rye Bread Boat with Chipped Beef and Dill Dip
Assorted Cheese and Cracker Platter
Pepperoni and Assorted Cheese and Cracker Platter
Fresh Fruit Platter with White Chocolate Ganach
Lavash Rolls Filled with Ham, Cream Cheese, & Roasted Red Peppers
Lavash Rolls Filled with Boursin Cheese and Asparagus
Tomato Brushetta Crostini
Hummus with Crostini and Toasted Pita Chips
Peel and Eat Shrimp with Cocktail Sauce (100 pieces)
Iced Jumbo Shrimp with Cocktail Sauce
Antipasto Platter featuring assorted Meats, Cheeses, Olives, & Vegetables
International Cheese and Fruit Display with
White Chocolate Ganach and Assorted Crackers

Hot Hors d'Oeuvres **(Prices are for 50 pieces or as noted)**

Mozzarella Sticks with Homemade Marinara
Swedish Meatballs
Buffalo Style Chicken Wings with Bleu Cheese
Served Medium Unless Otherwise Requested
Boneless Chicken Wings with Bleu Cheese
Breaded Chicken Tenders with Barbeque & Honey Mustard Sauce (25 piece)
Shrimp Egg Rolls with Sweet and Sour Sauce
Scallops wrapped with Bacon
Baked Stuffed Mushrooms (Seafood or Sausage)
Spanikopita
Three Cheese Quesadillas with Sour Cream and Salsa
Coconut Breaded Shrimp with Sweet and Spicy Dipping Sauce
Baked Imported Brie in Puff Pastry Served with
Green Apples, Brown Sugar, and Assorted Crackers

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Sit Down Dinners

(Choice of Two)

Chicken Cordon Bleu

Breast of Chicken Stuffed with Virginian Ham and Swiss Cheese,
Topped with Our Chef's Creamy Chablis Sauce

Broiled Lemon Pepper Haddock

Broiled Fillet of Haddock served with Lemon and Drawn Butter

Sliced Top Round of Beef

A Generous Portion of Slow Roasted Beef Roast Served
With a Red Wine Reduction.

Pasta Primavera

Fettuccini Tossed with Fresh Vegetables in a White Wine Cream
Sauce with Fresh Parmesan and Romano Cheese

Stuffed Sole

Delicate Sole Fillet with a Seafood Stuffing and Topped
With a Bearnaise Sauce

Chicken Mornay

Sautéed Chicken Breasts with Asparagus Tips and Tomatoes in
In a Creamy Mornay Sauce

Eggplant Roulade

Filled with Goat Cheese, Wild Mushrooms, Spinach and
Roasted Peppers then Topped with Red Sauce.

New York Strip Steak

Choice Cut of Beef topped with Caramelized Onion
And Mushrooms (10oz)



Sit Down Dinners Continued
(Choice of Two)

Slow Roasted Prime Rib

Served with Au Jus and English Horseradish Sauce

Filet Mignon

8 oz. Tenderloin

Roasted Atlantic Salmon

Topped with Brown Sugar Mustard Glaze

Chicken Provencal

Sautéed Chicken Breast with Artichoke Hearts, Tomato, and Garlic in a White Wine and Cream Sauce.

Marmalade and Rosemary Glazed Pork Loin

Slow Roasted Tender Pork loin served with Pan Sauce

Herb Crusted Tenderloin of Beef

Served with a Wild Mushroom Madeira Reduction

London Broil

Slow Roasted Marinated London Broil topped with Mushroom Espagnole Sauce

Rosemary Chicken

Sautéed Breast of Chicken topped with Creamy Rosemary Sauce

Baked Stuffed Chicken Breast

Stuffed with Traditional Dressing and Topped with Pan Sauce

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Sit Down Dinner Accompaniment Selection

Appetizers

(A La Carte)

Soup du Jour
French Onion Au Gratin
Fresh Fruit Cup

Salads

(Choice of One)

Tossed Green Salad with Choice of Dressing
Caesar Salad

Warm Rolls with Butter

Potato and Vegetables

(Choice of Two)

Rice Pilaf	Corn Supreme
Fresh Mashed Potatoes	Pecan Carrots
Baked Stuffed Potatoes	Green Beans Almandine
Brown Sugar Glazed Carrots	Broccoli with Hollandaise
Brown Rice with Pecan and Chives	Fresh Medley of Vegetables
Asparagus with Chopped Tomato and Garlic	
Sweet Potatoes with Honey and Thyme	
Sautéed Zucchini and Summer Squash with Herb Butter	

Desserts

Sherbet	Apple Pie
Carrot Cake	Fruit Cobbler
Bread Pudding	Chocolate Mousse
Ice Cream Parfait	Strawberry Shortcake
Chocolate Layer Cake	

Beverages

Coffee	Tea
Decaffeinated Coffee	Milk

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Holiday Inn® Elmira-Riverview

Dinner Buffets

#1 Huck Finn Buffet

(Select Two Entrees)

Baked Pineapple Glazed Ham
Oven Roasted Herbed Chicken
Beef Tips Bourguignon with Noodles
Marinated Grilled Chicken with Sautéed Vegetables

#2 Tom Sawyer Buffet

(Select Any Two Entrees from Buffets 1 or 2)

Stuffed Chicken Breast
Sliced Top Round of Beef with Au Jus
Marmalade and Rosemary Glazed Center Cut Pork Loin
Broiled Haddock with a tomato & Scallion Chablis Sauce

#3 Mark Twain Buffet

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

Chicken Cordon Bleu
Roast Tom Turkey with Sage Stuffing
Wild Mushroom Ravioli in a Madeira Cream Sauce

#4 Becky Thatcher Buffet

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

London Broil
Chicken Provencal
Baked Stuffed Haddock
Seafood Thermidor with Pastry
Carved Top Round of Beef with Au Jus

#4 Samuel Clemens Feast Buffet

(Select Any Three Entrees from the Buffets Listed Above)

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Dinner Buffet Accompaniments

Tossed Green Salad or Caesar Salad
Warm Rolls with Butter

Salads

(Choice of Two)

Cole Slaw	Waldorf Salad
Pasta Salad	Macaroni Salad
Potato Salad	Three Bean Salad
German Potato Salad	Whipped Cream Fruit Salad
Orzo with Cherry Tomatoes, Feta Cheese, and Scallions	

Potatoes and Vegetables

(Choice of Two)

Salt Potatoes	Corn Supreme
Scalloped Potatoes	Honey Glazed Carrots
Au Gratin Potatoes	Green Beans Almandine
Seasoned Oven Roasted Potatoes	Normandy Mixed Vegetables
Fresh Mashed Potatoes and Gravy	Broccoli with Mustard Butter
Brown Rice with Pecans and Chives	Sautéed Zucchini and Summer Squash

Pasta

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

Desserts

Sherbet	Apple Pie
Carrot Cake	Fruit Cobbler
Bread Pudding	Chocolate Mousse
Ice Cream Parfait	Strawberry Shortcake
Chocolate Layer Cake	

Beverages

Coffee	Tea
Decaffeinated Coffee	Milk

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