Mount Kisco
events
• AT THE HOLIDAY INN •

Reconnect with Mount Kisco Events at the Holiday Inn

When planning your next High School Class or Family Reunion consider Holiday Inn Mount Kisco as "Home Base" for all of your Reunion Group Activities.

Centrally located in Northern Westchester with convenient proximity between New York & the Boston area as well as New York & White Plains Airports

Easy access to Westchester Roadways

Nearby to all local High School Campuses

Convenient Access to Metro North Rail Road into Grand Central Station

Book the Keynote Reunion Dinner Package for a Saturday Evening and make it a weekend to remember by incorporating some of the following features and activities to enhance your event:

Group Rate Accommodations available for out-of-town guests with the convenience of a customizable link for ease of reservation

Upon arrival, plan to gather at the hotel's restaurant/bar "The Hub" for an informal meet & greet

Consider Hospitality Arrangements in Private Space available at additional cost

Incorporate Group Arrangements for Breakfast -or- Lunch to enjoy more time together

Still need more time to share stories of glory days, meet in the"The Hub" as an After-Party gathering spot

Minimums Apply
*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax

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Together Again!

Dinner Event Package includes Hors d'oeuvres upon arrival plus a Buffet Style Dinner.
Arrangements are offered with extended time in private space to reminisce!
Your private event space is available for up to Five Hours.
A Cash Bar with your own Bartender will be placed in your private event space.

UPON ARRIVAL

Four Hot Butler Passed Hors d'oeuvres during first hour

BUFFET STYLE DINNER

Salads

(Choice of Two)
Caesar Salad with Crisp Romaine, Shaved Parmesan & Garlic Croutons
Traditional Garden Salad with Two House Dressings
Farro with Spring Peas, Asparagus and Tomatoes in a Sherry Dill Vinaigrette
Our Harvest, Field Greens, Tomatoes, Dried Cranberries, Sunflower Seeds & Bleu Cheese in Strawberry Vinaigrette
Arugula and Baby Field Green with Dried Cranberries and Gorgonzola in a Champagne Vinaigrette
Orzo Salad with Olives, Tomatoes and Scallions in a Red Wine Vinaigrette

Pasta

(Choice of one)
Penne Pasta in a Sun Dried Tomato Cream Sauce with Fresh Basil and Parmesan Cheese
Tortellini with Shaved Fennel, Mushrooms and Spinach in a Garlic Butter Sauce
Roasted Vegetable Gnocchi with Roasted Red Pepper Pesto Sauce
Penne ala Vodka

Entrees

(Choice of Two)
Walnut Chicken crusted in Panko and Chopped Walnuts finished in an Amaretto Cream Sauce
Chicken Madiera with Mushrooms
Beef Tournedos Chasseur
Braised Short Ribs with Port Wine Demi-Glace
Atlantic Salmon with a Lemon Beurre Blanc
Tilapia topped with a Roasted Corn and Black Bean Salsa
Roast Pork Loin with Caramelized Onions and Apple Bordelaise Sauce

Accompanied By

Oven Roasted Potatoes and Chef Selected Seasonal Vegetable

Dessert & Coffee

Occasion Cake Decorated with School Colors and Inscription will be displayed
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Fine Quality Teas

49

Price Per Person / Minimums Apply
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Mix and Mingle

Includes Private Space for up to 4 Hours and features a Reception Style Menu that creates a more casual atmosphere. Menu Items are presented at Stations. A Cash Bar with your own Bartender will be placed in your private event space.

Mediterranean Display

Tabouli, Hummus, Baba Ghanoush, Warm Spinach
& Artichoke Dip with Pita Chips
Individual Vegetable Crudité Shooters
Choice of Three Hot Butler Passed Hors d'oeuvres during first Hour

Carving Station

(Select One Carved Item)
Accompanied by Stir Fry Julienne Vegetables
& Rustic Breads & Rolls

Top Round of Beef
Herb Crusted and Slow Roasted, Top Round of
Beef served with Horseradish Cream Sauce
and Thyme Scented Au Jus

Honey Ham
Glazed and Roasted with Cinnamon and Honey,
served with Raisin Sauce

Herb Encrusted Pork Loin
Slow Roasted with Thyme and Lemon Slices, paired
with a Dried Cranberry Bordelaise Sauce

Oven Roasted Turkey
Served with Cranberry Sauce and Pan Gravy

Chef Attended Action Stations (Select One)

Served with Garlic Bread Sticks

Pasta Station
Choose from Penne or Tri Color Tortellini,
Sauces: Marinara, Alfredo Sauce and Aglio e Olio
Toppings: Tomatoes, Onion, Broccoli, Mushrooms,
Baby Spinach, Black Olives, Red and Green Peppers,
Grilled Chicken and Honey Ham

Risotto Station
Creamy Risotto Cooked to Order
with your choice of fillings to include:
Mushrooms, Sundried Tomatoes, Asparagus Tips,
Fine Herbs, Baby Shrimp and Grilled Chicken.
Finish it off with a Hint of Truffle Oil

Polenta Station
Soft Polenta Mixed with Your Choice of Sides Featuring:
Warm Ratatouille, Caramelized Onions, Roasted Red
Peppers, Wild Mushroom Medley and Corn and
Tomato Relish, Mixed with
Your Choice of Blue or Parmesan Cheese,

Dessert and Coffee Station

Assorted Biscotti, Cookies & Brownies Squares

Freshly Brewed Regular and Decaffeinated Coffee
and Assorted Fine Quality Teas

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