

CATERING MENU



WELCOME

Dear Guest,

Special occasions, big meetings, celebrations—At the Hilton Garden Inn Washington DC /Greenbelt we know how important they are and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You will find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans. And welcome to the Hilton Garden Inn Washington DC/Greenbelt!

Christina Mickens

Catering Sales Manager



7810 Walker Drive • Greenbelt, MD 20770
1.301.474.7400 • <http://washingtongreenbelt.hgi.com/>

BREAKFAST BUFFET

*A minimum of 50 Guests is required –
\$75 Surcharge for groups under 50*



Classic Continental Breakfast 14.95

Assorted Fruit Juices
Sliced Fresh Seasonal Fruit
Assorted Breakfast Bakery Items, Bagels Accompanied with
butter, fruit preserves and Cream Cheese
Variety of Fruit Flavored Yogurt
Regular/Decaf Coffee and a Selection of Herbal Teas

Garden Breakfast 17.95

Assorted Fruit Juices
Sliced Fresh Seasonal Fruit
Scrambled Eggs with Fine Herbs & Cheese
Smoked Bacon or Turkey Link Sausage or Country Ham
Freshly Baked Breakfast Pastries and Muffins
Hot Cereal and Grits Accompanied with Cheese, Raisins and
Brown Sugar
Assorted Cereal Accompanied by 2% Fat free milk
Regular/Decaf Coffee and a Selection of Herbal Teas

Breakfast Buffet 22.95

Assorted Chilled Juice Bar or Fresh Fruit (in season)
Scrambled Eggs
Crisp Bacon Strips, Country Sausage (Pork or Turkey)
Hash Brown Potatoes
Hot Scalloped Apples
Grits
French Toast or Belgian Waffles
Assorted Cold Cereal
Muffins- Biscuits
Assorted Breakfast Pastries and Bagels
Regular and Decaffeinated Coffee and
Herbal Tea Selection

*All prices are subject to 22% service charge & current state tax. Breakfast buffet will
be served for 60*

No food or beverage may be brought on to or removed from the premises
Prices Subject to change

BREAKFAST PLATED

*A minimum of 35 Guests is required –
\$75 Surcharge for groups under 50*



All Plated Meals Include a Basket of Pastries and Breads for the Group.

Sunrise Breakfast 14.95

Coffee, Tea & Fruit Juice of your choice
House made fresh pancakes
Your choice of one meat (bacon, sausage or ham)

Lakecrest Breakfast 17.95

Coffee, Tea & Fruit Juice of your choice
Two scrambled eggs (egg whites available)
Home Fried Potatoes with Sautéed Onions and Peppers
Your choice of one meat (bacon, sausage or ham)

The Walker's Breakfast 19.95

Coffee, Tea & Fruit Juice of your choice
Egg beaters sautéed with mushrooms and green onions
Your choice of one meat (bacon, sausage or ham)
Assorted sliced seasonal fruit
Low fat yogurt

Enhancements: 3.95 EACH

- Assorted Bagels accompanied with butter, fruit preserves and cream cheese
- Assorted cereals with whole and skim milk
- Waffle or French toast with strawberries
- Country Buttermilk Biscuit with Sausage Gravy
- Yogurt Parfait (Greek Yogurt, Granola, Raisins, Walnuts and Cinnamon)



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LUNCH BUFFET

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The Chef's Deli Buffet 22.95

**Soup of the Day
Mixed Greens Garden Salad
Potato Salad and Kosher Pickles
Selection of Freshly Made Sandwiches
Including Smoked Turkey, Virginia Ham, Black
Angus Roast Beef, and Grilled Vegetables
Selection of Rolls, Breads, & Cheese with
appropriate condiments
Chips, Cookies & Brownies
Iced Tea & Coffee Service**



The Taste of Italy 22.95

**Caesar Salad with Garlic Croutons
Farfalle & Penne Pasta offered with Creamy Alfredo
& Classic Italian Marinara Sauce
Grilled Chicken, Meat Sauce, & Sautéed Italian Mixed
Vegetables
Garlic Bread
Iced Tea & Coffee Service**



The Barbeque Buffet 22.95

**Creamy Cole Slaw & Garden Salad
Open Flame BBQ Breast of Chicken & Fresh Pulled
Pork BBQ
Carolina Baked Beans, Southern Style Macaroni and
Cheese, Corn bread or Southern Style Green Beans
Accompanied with Kaiser Rolls
Iced Tea & Coffee Service**



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LUNCH BUFFET

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The Pizza Buffet 22.95

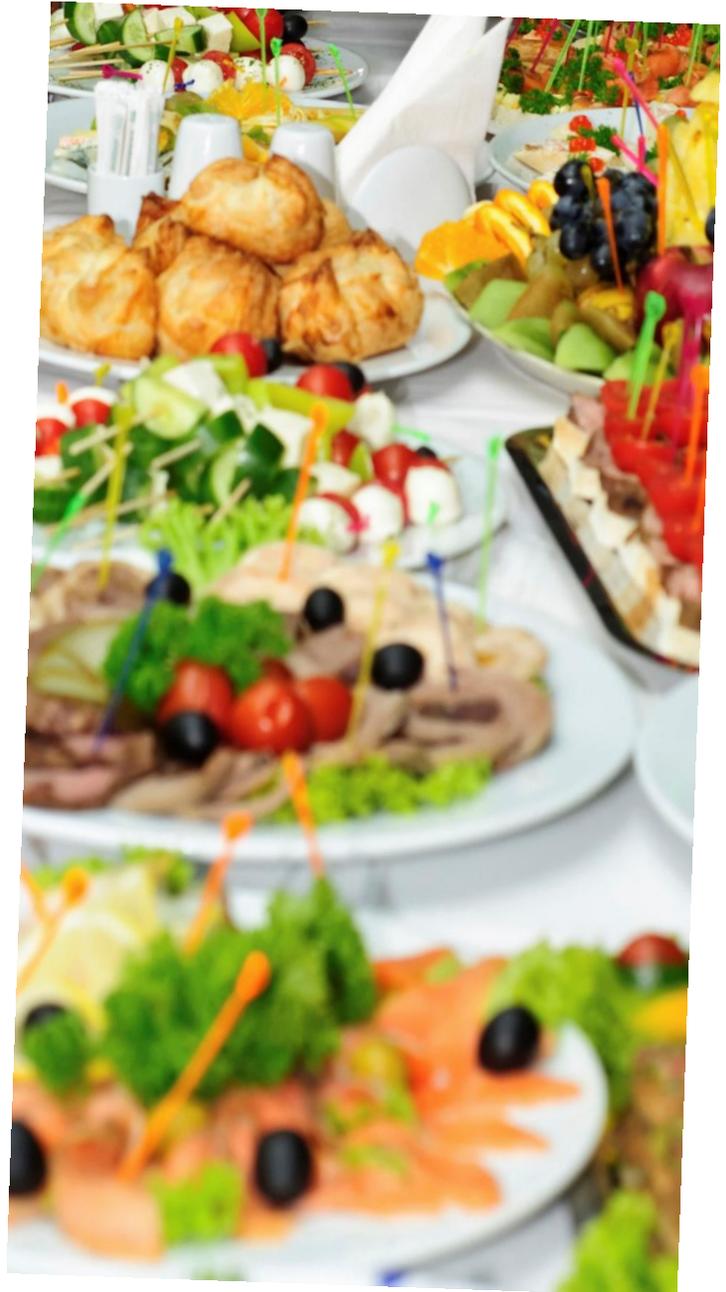
Garden Pasta Salad
Pizza Pie (Choice of Two)
Pepperoni, Cheese, Sausage, Veggie, Hawaiian
Baked Ziti
Garlic Bread
Cookies & Brownies
Iced Tea & Coffee Service

The Mexican Buffet 30.95

Soup De Jour
Fresh Garden Greens with Assortment of Dressings
Mexican Cilantro Rice
Black Beans
Flour Tortillas
Marinated Skirt Steak garnished with green onions,
fried jalapenos and guacamole
Chicken breast sautéed with onions in a crème
sauce
Cheesecake
Iced Tea & Coffee Service with a Selection of Herbal
Tea

The Classic Buffet 35.95

Soup De Jour
Fresh Garden Greens with Assortment of Dressings
Entrées (Choose Two)
Marinated Flank Steak w/ mushroom demi
Chicken Piccata with a garlic Tomato ragout sauce
Herb Crusted Salmon
Roasted Pork Tenderloin w/ apple bourbon glaze
Wild Rice
Grilled Vegetables
Freshly Baked Dinner Rolls & Butter
Cheesecake
Iced Tea & Coffee Service with a Selection of Herbal
Tea



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BOXED LUNCHESES

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Boxed Lunches

19.95

All Boxed Lunches include Whole Fresh Fruit, Potato Chips, Cookies, Bottled Water or Soda along with Mayo and Mustard Packets. Each sandwich is served on a Kaiser roll.

Please choose the number of each selection you would like :

Ham & Provolone
Smoked Turkey & Swiss
Roast Beef & Cheddar
Vegetarian Wrap
Chicken Caesar Wrap



Dessert Enhancements

3.95

Choice of One:

Carrot Cake
Double Chocolate Cake
Key Lime Pie
Cheesecake
Strawberry Shortcake
Assorted Gourmet Cookies & Brownies

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PLATED LUNCHESES

A minimum of 35 Guests is required –
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Entrees:

All Entrées Served with a choice of House Green Salad or Cesar Salad. Hot Entrées Served with Roasted Potatoes or Rice Pilaf and Mixed Vegetables or Grilled Asparagus, Assorted Rolls and Dessert.

Herb Roasted Salmon 22.95
Topped with whole grain mustard sauce

Chicken Caesar Salad* 17.95
Crisp Romaine Tossed with Caesar Dressing Served with Soup. (*Substitute with salmon or grilled shrimp \$6 additional*)

Chicken Piccata 24.95
with a garlic Tomato ragout sauce

Pasta Primavera 19.95
Cauliflower, Zucchini, Squash, Carrots, Marinara, Cheese Blend and Garlic Butter

Flat Iron BBQ Steak 26.95
Tender Beef Cut, Grilled, and then Smothered in Barbeque Sauce

Desserts:(Choice of One)

Carrot Cake

Double Chocolate Cake

Key Lime Pie

Cheesecake

Strawberry Shortcake

Assorted Gourmet Cookies & Brownies

Iced Tea & Coffee Service with a Selection of Herbal Tea

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BREAKS

*A minimum of 35 Guests is required –
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The Healthy Break 11.95

Assorted Chilled Fruit Yogurts and Juices
Assorted Granola Bars
Fresh Seasonal Fruit
Assorted Sodas (cans)
Iced Tea & Coffee Service with a Selection of Herbal Tea



The Game Day Break 12.95

Hot Jumbo Pretzels with Mustard Dipping Sauce
Tortilla Chips with Salsa and Guacamole
Assorted Sodas (cans)
Iced Tea & Coffee Service with a Selection of Herbal Tea

The Sweet Break 12.95

Gourmet Brownies
Freshly-Baked Cookies
Variety of Packaged Candy
Assorted Sodas (cans)
Iced Tea & Coffee Service with a Selection of Herbal Tea



The Salty Break 9.95

Individual Bags of Potato Chips
Nacho Chips
Pretzels
Popcorn
Assorted Sodas (cans)
Iced Tea & Coffee Service with a Selection of Herbal Tea

The Refreshment Break 9.95

Regular/Decaf Coffee and Selection of Herbal Teas
Assorted Soft Drinks and Bottled Water
Variety of Freshly Baked Cookies



All prices are subject to 22% service charge & current state tax. Break will be served for 30 minutes

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DINNER BUFFET

*A minimum of 35 Guests is required –
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Entrées:

- Sliced Roast Beef with Merlot Demi Glaze
- Grilled Chicken Breast with Herb Garlic Cream Sauce
- Herb Crusted Tilapia w/ red peppers
- Salmon with White Wine Cream Sauce
- Home-style Fried Chicken served with Honey Mustard
- Baked Herb Chicken with Rosemary
- Roasted Breast of Turkey with Sage Gravy
- Spiced Rubbed Pork Loin
- Beef Bourguignon with Onion, Mushroom, Celery & Carrots
- Portobello Mushroom

Salads (Choose One):

- Tomato, Cucumber, Onion Salad
- Pasta Salad
- Potato Salad
- Fresh Garden Salad
- Caesar Salad

All buffets are served with freshly baked dinner rolls with butter, iced tea, regular, and decaffeinated coffee

Two Entrée: 35.96

Three Entrée: 39.95

Starches (Choose One):

- Wild Rice
- Mashed Potatoes
- Rosemary Roasted Potatoes
- Brown Rice with Toasted Almonds and Cranberries

Vegetables (Choose One):

- Green Bean Almandine
- Roasted Seasonal Vegetables
- Broccoli Aioli
- Grilled Asparagus

Desserts:

- Chef Selection of Cakes and Pies



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DINNER PLATED

*A minimum of 35 Guests is required –
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Entrées:

All Entrées Served with Soup Du Jour and Salad. Hot Entrées Served with Roasted Potatoes or Rice Pilaf and Mixed Vegetables or Grilled Asparagus and a Basket of Bread for the Group.

Herb Roasted Salmon 32.95
Topped with whole grain mustard sauce

Grilled Chicken Breast 25.95
Bone-in chicken breast grilled to perfection

Tri-color Tortellini 22.95
Stuffed with ricotta cheese, sundried tomatoes, and spinach with tomato sauce

New York Strip 36.95
grilled to perfection and topped with chimichurri

Maryland Style Crab Cakes 34.95
Two crab cakes mixed with imperial sauce and fresh herbs

Pork Tenderloin 31.95
Two pork tenderloin wrapped with bacon and topped with green peppercorn sauce

Marinated Flank Steak 29.95
Grilled to perfection and served with au jus and horseradish sauce



Salads and Soups (choose one):

Caesar Salad with Garlic Croutons
Mixed Greens Salad
Spinach Salad with Fresh Mushroom Slices & Tomatoes
Chicken Noodle Soup
Minestrone Soup
Lentil Soup

Desserts (Choose One):

Cheesecake, Carrot Cake, Double Chocolate Cake, Key Lime Pie

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RECEPTION

*A minimum of 50 Guests is required –
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Hors D' Oeuvres:

Vegetable Crudités \$250 serves 50 guests
Fresh Seasonal Vegetables Served with Select Dipping Sauces

Sliced Fruit Display \$300 serves 50 guests
A Variety of Seasonal Fresh Fruit

Cheese Display \$300 serves 50 guests
Select Artisan Cheeses International and Domestic Cheese, Crackers and French Bread

Warm Crab Dip \$400 serves 50 guests
Warm crab dip served with sliced artisan bread and assorted crackers

Coconut Shrimp 150.00 per 50 pieces
Lightly Breaded Shrimp Fried to Perfection with the Tropical Taste Accompanied with Mango Chutney Sauce

Chicken Tenders 125.00 per 50 pieces
Lightly Breaded Chicken Breast Filets Fried to Perfection with a Honey Mustard Sauce

Chicken Wings 125.00 per 50 pieces
Lightly Seasoned and Baked Jumbo Wings Served with Cool Crisp Celery Sticks and Sides of Ranch and Blue cheese

Brie and Raspberry in Phyllo 110.00 per 50 pieces
Creamy Brie Cheese, Raspberry Preserves, & Sliced Almonds Rolled in Phyllo Dough

Shrimp Display 175.00 per 50 pieces
16/20 Shrimp Cocktail or Seasoned Shrimp Accompanied by Cocktail Sauce & Lemon Wedge

Feta & Spinach Spanakopita 125.00 per 50 pieces
Feta Cheese & Spinach with a Hint of Fresh Dill in a Light Buttery Phyllo Triangle

Chicken Satay 125.00 per 50 pieces
Perfectly Seasoned, Skewered and Grilled Served with Sweet and Tangy Side Sauce

Beef Satay 125.00 per 50 pieces
Perfectly Seasoned, Skewered and Grilled Served with Sweet and Tangy Side Sauce

Chicken Quesadillas 125.00 per 50 pieces
Smoked Chicken Blended with Monterrey Jack and Mozzarella Cheeses in a Mini Flour Tortilla

Vegetable Spring Rolls 100.00 per 50 pieces
Crispy Garden Vegetables in Rice Sheet served with Sweet & Sour Sauce

Gourmet Meatballs 125.00 per 50 pieces
One ounce Meatballs served with your choice of Sweet & Sour, Barbecue, or Teriyaki Sauce



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CARVING & STATIONS

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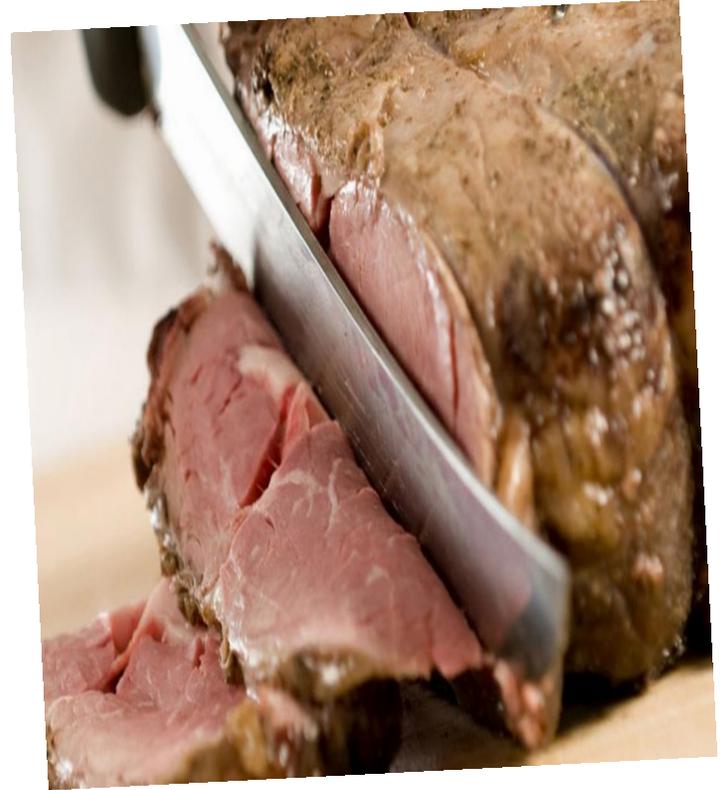
Carving Stations:

(must be added onto a buffet or other meal package)
(Attendant required - \$75 flat fee)

Honey Glazed Ham 7.95
Served with Vidalia Onion Relish & Grain Mustard

Top Round of Beef 11.95
Served with Au Jus and Creamy Horseradish

Boneless Turkey Breast 7.95
Served with Sage Stuffing, Pecan Raisin Chutney & Gravy



Pasta Station: 9.00

(Attendant required - \$75 flat fee)

Penne and farfalle pasta with Marinara sauce or Alfredo sauce with chopped tomatoes, fresh herbs, grated Parmesan cheese, cracked black pepper, and served with garlic bread

(Attendant required - \$75 flat fee)



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BAR SELECTIONS

The open bar package requires a minimum of 50 people. This package must be purchased for every guest over the legal drinking age, if they drink alcoholic beverages or not. The bar will close ½ hour before the end of the event. We reserve the right to limit the amount of drinks served to any individual in accordance with the guidelines set up by the ABC of the State of Maryland.

Bar Type	2 hour	3 hour	Additional Hour
Beer, Wine & Soda	\$20pp	\$22pp	\$3pp
Premium	\$24pp	\$29pp	\$4pp
Luxury	\$31pp	\$36pp	\$5pp

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White Zinfandel

Bottled Beer: Corona, Heineken, Yuengling, Budweiser, Bud Light, Miller Lite, O'Douls (Non-Alcoholic), Coors Light, Amstel

Soda: Coke, Diet Coke, Sprite, Ginger Ale

Premium Selections Include: Absolut, Ketel One, Crown Royal, Bacardi Light Rum, Johnny Walker Red, Malibu Rum, Beefeater Gin, Tanqueray Gin, Jim Beam, Jose Cuervo, Dewar's Scotch

Luxury Selections Include: Grey Goose Vodka, Belvedere, Ciroc, Bombay Sapphire, Maker's Mark, Jameson, Patron, Captain Morgan, Courvoisier VS, Hennessy VS



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Cash or Consumption Bar

Cash Bar Fee - \$150

Prices are per drink. Guests may pay by cash or credit card or host may arrange to pay.

****Minimum of \$300 cash bar sales required****

Cash Bar -Per Drink

Premium Brands	\$9.00
Well Brand Mixed Drinks	\$7.00
Domestic Beer	\$6.00
Imported Beer	\$8.00
Imported Wine	\$9.00
House Wines	\$5.00
Soft Drinks	\$2.00
Bottled Waters	\$2.00

Host-Sponsored Bar-All Drinks Charged on Consumption

Call Brands	\$7.00
Premium Brands	\$8.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wines	\$6.00
Premium Wines	\$8.00
Cordials	\$8.50
Soft Drinks	\$2.00
Bottled Waters	\$2.00

Drinks with multiple liquors will contain no more than 2oz. total alcohol.

**\$75 Bartender Fee for the first Hour
and \$25 for each additional hour.
An extra Bartender will be required
for groups over 100 guests.**

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AUDIO-VISUAL

Conference Phone	\$150.00
Flip Chart with Markers	\$40.00
LCD Data Projector	\$350.00
Table Top Mic	\$125.00
Wireless Microphone	\$150.00
Wireless Lavalier Microphone	\$175.00
Mixer	\$90.00
Overhead Projector	\$200.00
Podium with Mic	\$150.00
Podium with Riser	\$240.00
Screen 9x12	\$220.00
Screen 8x8	\$150.00
7.5 Rear Screen with Dress Kit	\$230.00
Dance Floor	\$400.00
TV/VCR Combo	\$225.00
DVD	\$50.00



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