

HILTON GARDEN INN

ASHBURN VA CATERING MENU

22400 FLAGSTAFF PLAZA
ASHBURN, VA 20148
703-723-8989



HILTON GARDEN INN

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn 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'll 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 Hilton Garden Inn!

Sherri Cooper

General Manager

DINNER

All Dinner Buffets Include:

- Fresh Baked Bread and Butter
- Chef's Selection of Desserts
- Regular and Decaffeinated Coffee
- Assorted Herbal Teas and Iced Tea

THE MEDITERRANEAN 50.00 per person

- Antipasto Display of Marinated Vegetables, Roman Cheese and Salami
- Melon and Prosciutto Platter with Pecorino
- Shrimp Scampi with Tri-colored Orzo
- Chicken Picatta with Lemon-Caper Butter
- Greek-Style Marinated Beef Tenderloin
- Tuscan-Style Ratatouille



THE PACIFIC RIM 26.95 per person

- Hot and Sour Soup with Crispy Wontons
- Thai Noodle Salad with Scallions and Spicy Peanut Dressing
- Asian Greens, Red Peppers, Lotus Root and Sesame Chive Vinaigrette
- Stir-Fry Vegetables
(Choice of One)
- Sticky Rice or Fried Rice
(Choice of Two)
- Korean BBQ Short Ribs
- Grilled Chicken Breast with Honey-Soy Glaze
- Beef Stir Fry
- Teriyaki Pork with Pineapple Salsa
- Sweet and Sour Chicken
- Atlantic Salmon with Wasabi Cream



DINNER



THE SUNDOWN BBQ

23.95 per person

- Garden Salad with Assorted Dressings
- Cole Slaw
- Mustard Potato Salad
- Smokey Beans
- Boiled Potatoes
- Corn on the Cob
- BBQ Country Style Ribs
- Buttermilk Fried Chicken
- Pulled Pork with Cornmeal Dusted Rolls

TUSCAN ESCAPE

29.95 per person

- Italian Wedding Soup
- Tuscan Bread, Tomato and Basil Salad
- Antipasto Display
- Traditional Beef Ravioli with Tomato Sauce
- Pappardella with Artichokes, Tomatoes, Capers, Olives and Olive Oil

WHEN IN ROME

50.00 per person

When in Rome:

- Marinated Artichoke and Portobello Mushroom Salad
- Roasted Fennel, tomato and Cucumber Salad
- Penne Pasta with Asparagus, Mushrooms
- Shrimp and Sea Scallops in a White Wine Tarragon Sauce
- Grilled Eggplant and Zucchini Casserole Layered with Marinara, herbs and Cheese
- Chicken Cacciatori Braised in a Spicy Italian Sauce with Peppers and Onions

DINNER

VIVA MEXICO

55.00 per person

- Smoked corn, Tomato and Poblano Salad
- Jicama & Tomatillo Salad with Tequila Orange Vinaigrette
- Beef Fajitas with Peppers and Onions, Served with Flour Tortillas
- Pork Carnitas Braised in Corona
- Ancho Honey Chicken Enchiladas with Gouda in Red Corn Tortillas
- Frijoles Negros, Cumin-Scented Rice Pilaf with Spicy Beans

COOKOUT ON PATIO

48.00 per person

- Root Vegetable Slaw, Roasted Red Peppers in Apple Cider
- Grilled Breast of Chicken with Campfire Onions
- Pecan-Smoked Baby Pork Ribs with honey BBQ Sauce
- Grilled Petite Black Angus Strip Steak with Jack Daniels's Sauce
- Barbequed Beans and Horseradish Whipped Potatoes
- Coffee, Decaffeinated Coffee
- Hot Tea, Iced Tea
- Chef's choice dessert



DINNER PLATE



Breast of Chicken Duxelles

Char-Grilled 8 ounce Fillet of Beef

Char-Grilled Atlantic Salmon

Char-Grilled Boneless Pork Chops

Char-Grilled Chicken Breast

Char-Grilled Delmonico

Char-Grilled Salmon

Char-Grilled Veal Chop

Crab Stuffed Shrimp

Honey-Pecan Crusted Chicken Breast

Macadamia Crusted Mahi Mahi

Pan Seared Chicken Saltimbocca

Pan Roasted Sea Scallops

Pepper Crusted Sirloin

Slow Roasted Pork Loin

Stuffed Beef Roulade

Traditional Stuffed Pork Chop

Wild Mushroom Ravioli

