

# MENUS FOR ALL EVENTS



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 us.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn!

Sincerely,

David Alexander, Director of Sales

Reuben Marmaro, Sales Coordinator



# BREAKFAST



## **Old Fashioned Great American** 15 per person

All the morning essentials consisting of scrambled eggs, bacon, sausage, breakfast potatoes, fresh seasonal fruit and assorted pastries. Orange, cranberry, and apple juices. Freshly brewed regular and decaffeinated Barney's® coffee and assorted teas.

## **The Continental** 11 per person

Assorted Danishes and muffins orange, cranberry, and apple juices. Freshly brewed regular and decaffeinated Barney's® coffee and assorted teas accompanied by appropriate creamers and sweeteners.

## **Garden Inn** 13 per person

Assorted Danishes and muffins, bagels with cream cheese, seasonal fresh fruit tray. Orange, cranberry, and apple juices. Fresh-brewed regular and decaffeinated Barney's® coffee.

## **Fitness First** 12 per person

Seasonal fresh fruit, assorted granola bars, assorted yogurt. Bottled waters and breakfast juices. Fresh-brewed regular and decaffeinated Barney's® coffee.

A twenty percent service charge and 6.5% sales tax will be added to all food and beverage arrangements. Prices are subject to change.

# REFRESHMENT BREAK PACKAGES



## Sweet & Salty Break 10 per person

Fresh baked cookies, potato chips, pretzels, peanuts, and miniatures. Assorted soft drinks, bottled waters, and coffee/tea service.

## Cookie Monster Break 10 per person

Freshly baked cookies served with assorted soft drinks, bottled waters, and coffee/tea service.

## Garden Fitness Break 11 per person

Fresh seasonal fruit, w/yogurt dipping sauce, assorted granola bars. Bottled waters and assorted juices.

## Power Break 11 per person

Selection of power bars and seasonal whole fruit.  
Assorted power drinks and bottled water.

## Ice Cream Break 9 per person

An assortment of ice cream bars, mini cups, and sandwiches. Assorted soft drinks, bottled waters, and coffee/tea service.

## Additional Break Items

Coffee – Gallon	25	Cookies –dozen	19
Ice Tea – Gallon	25	Bottled Water	2 each
Juice – Gallon	25	Sodas	2 each
Punch – Gallon	25	Tea Bags	2 each

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# BRUNCH

## Old Fashioned Great American 15 per person

All the morning essentials consisting of scrambled eggs, bacon, sausage, breakfast potatoes, fresh seasonal fruit and assorted pastries. Orange, cranberry, and apple juices. Freshly brewed regular and decaffeinated coffee and assorted teas.

## Garden Inn Brunch 20 per person

Scrambled eggs, bacon, and sausage, breakfast potatoes, assorted breakfast breads and pastries, cheese blintzes with warm fruit compote. Sliced fresh seasonal fruit, selection of fresh chilled orange, cranberry, and apple juices. Freshly brewed regular and decaffeinated coffee, assorted gourmet teas.

## Mini Brunch on the Lighter Side 18 per person

Cheese blintzes with assorted toppings, assorted breakfast breads, pastries, bagels and spreads. Quiche Lorraine, sliced fresh seasonal fruit. Assorted mini desserts. Selection of fresh chilled orange, cranberry, and apple juices. Freshly brewed regular and decaffeinated coffee, assorted gourmet teas.



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# LUNCH

LIMIT OF 2 CHOICES

## French Dip 18 per person

Tender slices of roast beef, provolone, and mushrooms served on a French roll. Served with au jus and choice of French fries or fresh fruit.

## Chicken or Tuna Salad in a Pita 16 per person

Freshly made salads of Albacore tuna or chicken breast garnished with lettuce and tomato. Served with a choice of pasta salad, potato salad, or fresh fruit.

## Cobb Salad 16 per person

A hearty combination of smoked turkey, baked ham, bacon, boiled eggs, olives, mixed cheeses, chopped tomatoes and lettuce served with your choice of dressing and garlic bread.

## Grilled Chicken Caesar 16 per person

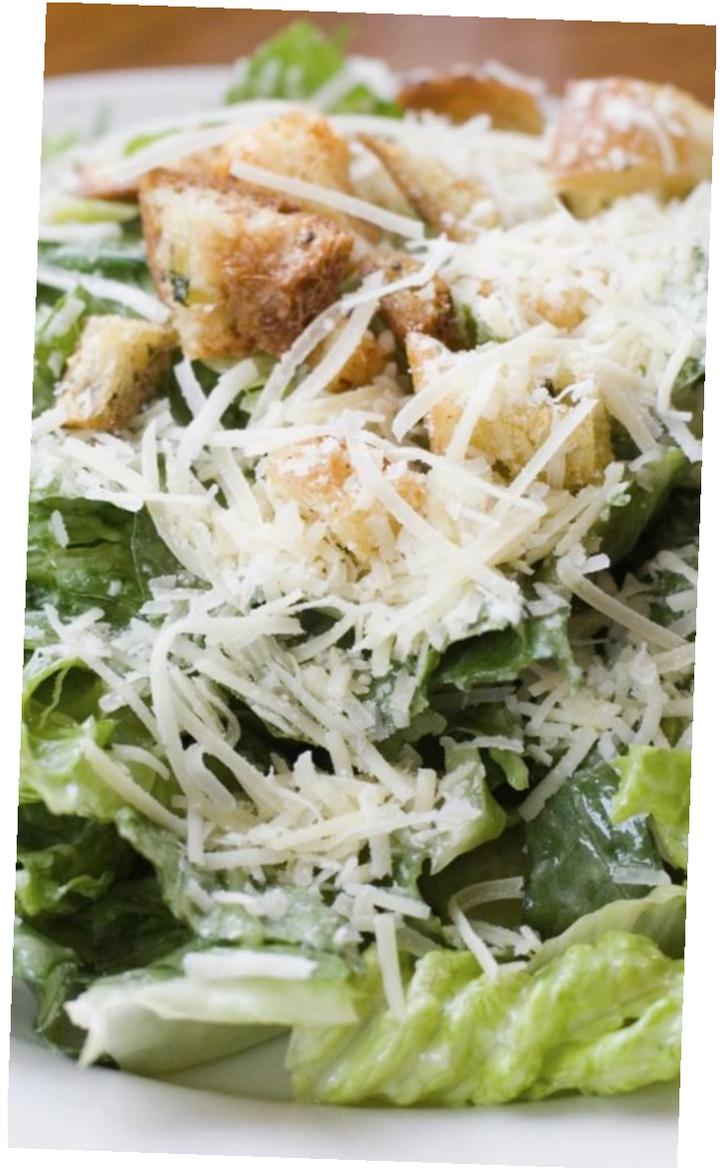
Grilled chicken breast sliced and served over a bed of crispy romaine lettuce, tossed with our own Caesar dressing, homemade croutons, grated parmesan cheese and garlic bread.

## Greek Wrap 17 per person

Shredded chicken and feta cheese rolled with crisp chopped lettuce, tomatoes and black olives, laced with a lemon vinaigrette dressing, and served with a choice of pasta salad, potato salad, or fresh fruit.

## Grilled Chicken Sandwich 16 per person

Boneless, skinless breast of chicken, with a Teriyaki glaze. Served with French fries or fresh fruit and lettuce & tomato garnish.



*All salads and sandwiches include chef's dessert selection served with a choice of coffee, tea, or iced tea.*

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# FULL COURSE PLATED LUNCHEON

LIMIT OF 2 CHOICES

## Chicken Alfredo

18 per person

Penne pasta with creamy Alfredo sauce topped with grilled chicken breast. Served with garlic bread and chef's vegetable selection.

## Vegetable Primavera

17 per person

Fresh vegetables sautéed in extra virgin olive oil and Pesto sauce served over linguine pasta.

## Roast Beef

21 per person

Roast Beef cooked to perfection topped with a savory wild mushroom sauce and served with mashed potatoes.

## Chicken Breast

18 per person

A boneless, skinless breast of chicken sautéed to perfection. Prepared with a choice of a Marsala or lemon butter sauce and served with rice pilaf and chef's vegetable selection.

## Fresh Catch

20 per person

Chef's choice of mahi mahi, grouper, red snapper, tilapia or salmon, baked to delight any palate. Roasted new potatoes and chef's vegetable selection.

*All entrees include fresh garden salad with chef's choice of dressings; warm rolls with butter; and chef's dessert selection served with a choice of coffee, tea, or iced tea.*



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# BUFFET LUNCHEON

MINIMUM 15 PEOPLE



## Afternoon in the Garden

16 per person

Sliced roast beef, smoked turkey, baked ham with assorted breads and rolls, cheese and relish trays. Choice of two: potato salad, Caesar salad, garden salad, three bean salad, or pasta salad. Freshly baked cookies or brownies and ice tea.

## Afternoon in the Ball Park

18 per person

Grilled burgers, jumbo hot dogs, rolls, baked beans, Cole slaw, chips and dip. Relish tray and assorted condiments. Freshly baked cookies or brownies and ice tea.

## Pizza Pie Buffet

16 per person

Garden tossed salad or Caesar salad, garlic bread sticks, Freshly baked assorted pizzas; cheese, pepperoni, sausage, combo, veggie. Served with freshly baked cookies or brownies and ice tea.

## Afternoon in Mexico

20 per person

Chicken and beef fajitas, soft flour and corn tortillas, shredded Monterey Jack and cheddar cheeses. Chopped tomatoes, onions, lettuce, guacamole, sour cream, and salsa. Served with Spanish rice and refried beans. Chef's selection of dessert and ice tea.

## Afternoon in Italy

20 per person

Caesar salad, garlic breadsticks, baked ziti with four cheeses, Italian sausage served with peppers and onions, little meatballs in marinara sauce. With chef's selection of dessert and ice tea.

## Afternoon at the Inn

23 per person

Chose two entrees:

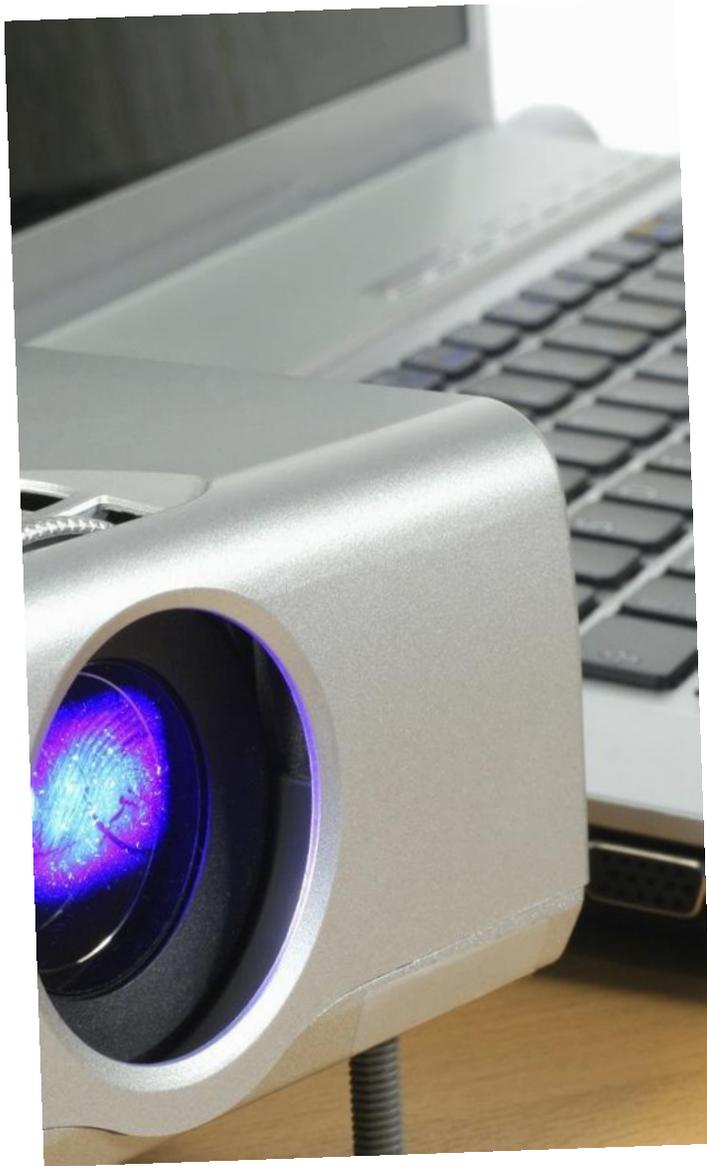
- Roast sirloin of beef with au jus
- Chicken piccata
- Herb crusted tilapia
- Chicken cordon bleu
- Chicken parmesan
- Fresh salmon filet

Served with a fresh garden salad, choice of dressings, chef's selection of fresh seasonal vegetables, and warm rolls with butter. Includes rice pilaf or garlic mashed potatoes. Chef's selection of desserts and ice tea.

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# DAY MEETING PACKAGE

MINIMUM 25 PEOPLE



25-50 attendees.....59 per person  
50+ attendees.....55 per person

This all-inclusive package offers everything you need to manage an effective meeting:

- ♦ Complimentary meeting room rental ♦ A/V provided ♦ Continental breakfast ♦ All day beverage breaks ♦ Your choice of lunch buffet ♦ Afternoon break

## Continental Breakfast

A variety of breakfast muffins and pastries, freshly brewed regular and decaffeinated coffee and assorted teas, orange, cranberry, and apple juices.

## Mid-Morning Beverage Refresh

Coffee refresh  
Assorted sodas and bottled waters

## Lunch Buffet

Choose one of the following:

- Afternoon in the Garden • Afternoon in the Ballpark • Pizza Pie Buffet • Afternoon in Mexico • Afternoon in Italy
- \*Menu details listed under Buffet Luncheon \**

## Afternoon Break

Choose one of the following:

- Cookie Monster Break
  - Sweet & Salty Break
- \*Menu details listed under Refreshment Breaks/Packages \**

## Audio Visual Provided

- LCD projector • Screen, • A/V cart • Extension cords
- Your choice of lavalier or wired microphone

*Day Meeting Package includes all applicable taxes and service charges. Price subject to change.*

# COMPLETE MEETING PACKAGE

MINIMUM 25 PEOPLE

This all-inclusive package offers everything you need to manage an effective meeting:

- ♦ Complimentary meeting room rental ♦ A/V provided
- ♦ Three meals a day ♦ All day beverage breaks ♦ Your choice of lunch buffet ♦ Afternoon break ♦ Your choice of dinner buffet

## Continental Breakfast

A variety of breakfast muffins and pastries, freshly brewed regular and decaffeinated coffee and assorted teas, orange, cranberry, and apple juices.

## Mid-Morning Beverage Refresh

Coffee refresh  
Assorted sodas and bottled waters

## Lunch Buffet

Choose one of the following:

- Afternoon in the Garden • Afternoon in the Ballpark • Pizza Pie Buffet • Afternoon in Mexico • Afternoon in Italy
- \*Menu details listed under Buffet Luncheon \**

## Afternoon Break

Choose one of the following:

- Cookie Monster Break • Sweet & Salty Break
- \*Menu details listed under Refreshment Breaks/Packages \**

## 2 Item Dinner Buffet

*\*Menu details listed under Dinner at the Inn Buffet*

## Audio Visual Provided

- LCD projector • Screen, • A/V cart • Extension cords
- Your choice of lavalier or wired microphone



25+ attendees.....89 per person

*Day Meeting Package includes all applicable taxes and service charges. Price subject to change.*



8270 North Tamiami Trail • Sarasota, FL 34243  
941-552-1100 • www.hiltongardensarasota.com

# PREMIUM HORS D'OEUVRES

## Vegetable Crudités Display

Display of fresh vegetable crudité's with chef's selection of dipping sauces.

**Serves 25 Guests - \$80**

**Serves 50 Guests - \$130**

## Cheese Display

An artful display of cheeses served with an assortment of crackers and flatbreads.

**Serves 25 Guests - \$160**

**Serves 50 Guests \$240**

## Cheese and Fruit Display

A variety of imported and domestic cheeses accompanied by fresh seasonal fruit. Served with an assortment of crackers and breadsticks.

**Serves 25 Guests - \$190**

**Serves 50 Guests - \$240**

## Antipasto Salad

Antipasto salad with assorted Italian meats and cheeses, imported olives, cherry peppers, pepperoncini, assorted crackers, and flatbreads.

**Serves 25 Guests - \$200**

**Serves 50 Guests - \$300**



A twenty percent service charge and 6.5% sales tax will be added to all food and beverage arrangements. Prices are subject to change.

# HORS D'OEUVRES



**Chicken Fingers** 90 per 50 pieces

Tender chicken strips served with honey mustard sauce.

**Spanakopita** 90 per 50 pieces

A superb filo pastry filled exquisitely with blended Feta cheese and spinach.

**Italian or Swedish Meatballs** 100 per 50 pieces

A party favorite

**Mini Quiche** 90 per 50 pieces

An assortment of mini quiche, including garden, spinach, country French, and Monterey Jack.

**Buffalo Wings** 110 per 50 pieces

Spicy chicken wings served with bleu cheese dressing.

**Shrimp & Pork Egg Rolls** 90 per 50 pieces

Asian egg rolls filled with a blend of shrimp, pork and vegetables. Served with plum sauce.

**Potato Skins** 90 per 50 pieces

Potato wedges with cheese and bacon bits served with sour cream for dipping.

**Finger Sandwich Assortment** 100 per 50 pieces

An array of tiny sandwiches with a luscious mix of flavors and combinations.

**Scallops Wrapped in Bacon** 175 per 50 pieces

A mouth watering presentation of plump white sea scallops wrapped in bacon.

**Mini Beef Wellington** 175 per 50 pieces

Tender beef blended with finely chopped mushrooms, shallots and herbs wrapped in a filo pastry.

**Tomato Basil Bruschetta** 110 per 50 pieces

Ripe tomatoes with basil, garlic, olive oil, vinegar, salt, and pepper on top of toasted baguette slices.

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# PREMIUM FULL COURSE DINNER ENTREES (PLATED) SELECT 2 PER EVENT

## Filet Mignon 39 per person

Center-cut six ounce filet grilled to perfection.

## Petite Filet and Jumbo Shrimp 39 per person

Center-cut four ounce filet mignon grilled to perfection with jumbo shrimp scampi.

## Roast Prime Rib of Beef 39 per person

Slow roasted and herb crusted prime rib and served with a horseradish sauce and au jus.

## Beef Wellington 39 per person

Tender filet mignon coated with a savory pâté and a finely chopped mixture of mushrooms, onions, and herbs, wrapped in a filo pastry.

## Stuffed Pork Loin 32 per person

This succulent roast is stuffed with a savory mix of spinach and cheese .

## Chicken Marsala 27 per person

Boneless breast of chicken lightly floured and sautéed with mushrooms and finished with a Marsala wine sauce.

## Chicken Cordon Bleu 28 per person

Boneless breast of chicken stuffed with imported ham and Swiss and American cheeses.

## Baked Mahi Mahi 31 per person

Baked to perfection and served with a lemon butter sauce.

## Eggplant Parmesan 26 per person

Crispy breaded strip of eggplant topped with parmesan and marinara sauce.

## Filet of Salmon 32 per person

Grilled, blackened, or sautéed and served with a selection of three sauces: creamy dill, lemon butter, or Asian teriyaki.

## Shrimp Penne 30 per person

Tender gulf shrimp tossed with broccoli in a sauce of extra virgin olive oil and fresh garlic.

*All dinner entrees are served with a fresh garden salad, chef's selection of fresh seasonal vegetables; a choice of garlic mashed potatoes, roasted red potatoes or rice pilaf; warm rolls and butter. Chef's selection of decadent desserts; and beverage service including ice water and iced tea.*



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# SELECT FULL COURSE DINNER ENTREES (PLATED)

SELECT 2 PER EVENT

**\*Roast Beef with Mushroom Sauce** 29 per person

Roast Beef cooked to perfection topped with a savory wild mushroom sauce.

**\*Chicken Piccata** 27 per person

Boneless skinless breast of chicken sauteed and topped with capers and a lemon, white wine butter sauce.

**Chicken Parmesan** 27 per person

A tender seasoned chicken breast lightly breaded and sprinkled with parmesan and mozzarella cheeses in an Italian marinara sauce.

**\*Garlic Crusted Pork Loin** 28 per person

Tender boneless loin of pork encrusted with fresh herbs and garlic then roasted to perfection.

**\*Honey Baked Ham** 24 per person

Ham baked to perfection with a hint of honey.

**Vegetable Lasagna** 24 per person

**Beef Lasagna** 26 per person

Pasta sheets layered with ricotta and mozzarella cheeses along with beef or vegetables.

**Spaghetti and Meatballs** 21 per person

Italian meatballs seasoned with traditional Italian herbs and spices and topped with a garlic marinara sauce.

**Pasta Primavera** 19 per person

**Pasta Primavera with beef** 21 per person

Fettuccini pasta tossed in a pesto sauce and your choice of seasoned strips of beef or fresh vegetables sautéed in extra virgin olive oil.

**Fish & Chips** 20 per person

Beer battered cod served with French fries.

**Spaghetti with Meat sauce** 21 per person

**Spaghetti with Marinara** 19 per person

Spaghetti served with your choice of a savory garlic marinara or meat sauce .

**Baked Ziti with Cheese** 19 per person

Baked ziti noodles tossed with a combination of three cheeses.

*\* Includes your choice of garlic mashed potatoes, roasted red potatoes or rice pilaf. All dinners are served with a fresh garden salad; chef's selection of fresh seasonal vegetables; warm rolls and butter. Chef's selection of decadent desserts; and beverage service including ice water and iced tea.*



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# DINNER AT THE INN

## BUFFET

TWO ENTREES . . . . . \$ 2 9 PER PERSON

THREE ENTREES . . . . \$ 3 9 PER PERSON

### Eggplant Parmesan

Slices of eggplant coated with Italian breading and parmesan cheese topped with a marinara sauce.

### Shrimp Penne

Tender gulf shrimp tossed with broccoli in a sauce of extra virgin olive oil and fresh garlic.

### Fresh Catch

Chef's choice of mahi mahi, grouper, red snapper, tilapia or salmon baked to delight any palate.

### Roast Beef with Mushroom Sauce

Roast Beef cooked to perfection topped with a savory wild mushroom sauce.

*All dinner buffets are served with a fresh garden salad, chef's selection of fresh seasonal vegetables; a choice of garlic mashed potatoes, roasted red potatoes or rice pilaf; warm rolls and butter. Chef's selection of decadent desserts; and beverage service including ice water and iced tea.*



### Chicken Cordon Bleu

Boneless breast of chicken stuffed with imported ham along with Swiss and American cheeses .

### Chicken Piccata

Boneless, skinless breast of chicken sautéed and topped with capers finished with a lemon, white wine, butter sauce.

### Chicken Marsala

Boneless breast of chicken sautéed with mushrooms and finished with a Marsala wine sauce.

### Chicken Parmesan

A tender seasoned chicken breast lightly breaded and sprinkled with parmesan and mozzarella cheeses in an Italian marinara sauce.

### Garlic Crusted Pork Loin

This tender, boneless loin of pork is encrusted with fresh herbs and garlic then roasted to perfection.

### Honey Baked Ham

Ham baked to perfection with a hint of honey.

### Spaghetti and Meatballs

Italian meatballs seasoned with traditional Italian herbs and spices and topped with a garlic marinara sauce.

### Vegetable Lasagna

Baked lasagna noodles with layers of vegetables, ricotta and mozzarella cheeses.

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# OPEN BAR

PRICES ARE PER PERSON

	Beer & Wine*	Add House Liquor	Add Premium Liquor
First Hour	16	21	27
Each additional hr.	8	9	10

\*Champagne and house wine \$19.00 per 750ml bottle

**Vodka\*\***  
H-Aristocrat  
P-Absolut

**Scotch\*\***  
H- Cluny  
P- Chivas Regal

**Gin\*\***  
H-Aristocrat  
P- Tanqueray

**Bourbon\*\***  
H- Kentucky Deluxe  
P-Jack Daniels

**Tequila\*\***  
H- Arandas  
P- José Cuervo Gold

**Blended /Whiskey\*\***  
H- Canadian Mist  
P- Crown Royal

**Rum\*\***  
H- James Harbor  
P- Captain Morgan



\*\*Liquor brands may vary.

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# CASH BAR

\$ 50.00 CHARGE PER BARTENDER

## Beer & Wine

Wine.....7  
Champagne.....7  
Domestic Beer.....5  
Imported Beer.....6

## Alcoholic Beverages

House.....7  
Premium.....9

## Non-Alcoholic Beverages

Soda.....2  
Juice.....2  
Bottled Water....2

## Vodka\*

H- Aristocrat  
P- Absolut

## Scotch\*

H- Cluny  
P- Chivas Regal

## Gin\*

H- Aristocrat  
P- Tanqueray

## Bourbon\*

H- Kentucky Deluxe  
P- Jack Daniels

## Tequila\*

H- Arandas  
P- José Cuervo

## Blended /Whiskey\*

H-Canadian Mist  
P-Crown Royal

## Rum\*

H- James Harbor  
P- Captain Morgan



\*Liquor brands may vary.

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