MENUS FOR ALL EVENTS





BREAKFAST

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!

Sincerely,

Rosa Villamar --- Director of Sales & Marketing

Yennys Ballester--- Director of National Accounts

Beatriz Casas--- Sales Manager

BREAKFAST



A minimum of $\underline{10}$ needs to be guarantee for all Food and Beverage.

Full Breakfast

18.95 per person

Scrambled Eggs, Bacon, Link Sausage <u>or</u> Country Ham, Breakfast Potatoes with Sautéed Onions and Peppers, Fruit Platter, Freshly Baked Breakfast Pastries and Breads, Butter, Fruit Preserves. Assorted Juices, Regular Coffee, Decaf and Herbal Tea Selection

Sunrise Continental

14.00 per person

Fresh Seasonal Fruit Platter, Freshly Baked Breakfast Pastries and Breads, Butter, Fruit Preserves. Assorted Juices, Regular Coffee, Decaf and Herbal Tea Selection

Fitness First

11.95 per person

Seasonal Fresh Fruit Platter, Assorted Granola Bars, A Variety of Plain and Fruit Flavor Yogurts Bottle Waters, and Breakfast Juices, Regular Coffee, Decaf and Herbal Tea Selection

Bagel Shop

9.50 per person

Assorted Bagel with Cream Cheese, Breakfast Juices, Regular Coffee, Decaf and Herbal Tea Selection

Enhance your Breakfast with the Following Options

- Pancakes or French Toast \$3 more
- Chef Attended Omelet Station \$5 more

PACKAGES FOR AM & PM BREAKS



Sweet and Salty Break

11.95 per person

Fresh Baked Cookies, Potato Chips, Pretzels, Mixed Nuts, Assorted Soft Drinks, Bottle Waters, and Regular Coffee, Decaf and Herbal Tea Selection

Energy Boost

1 1 .95 per person

Red Bull and Sugar Free Red Bull, With assorted Sodas, Trail Mix, Assorted Energy Bars and Regular Coffee, Decaf and Herbal Tea Selection

Sweet Treat

10.95 per person

Freshly Baked Fudge Brownie, Éclairs, Fresh Fruit With our Special Yogurt Sauce and Regular Coffee, Decaf and Herbal Tea Selection

Polar Bear Break

10.95 per person

Gourmet Ice Cream Bar Assortment Frozen Fruit Bars, Assorted Soft Drinks, Bottle Waters, Regular Coffee, Decaf and Herbal Tea Selection

Additional Break Items

Coffee- a Gallon 48
Ice Tea- a Gallon 24
Juice- a Gallon 36
Assorted Cookies- Dozen 12
Assorted Pastries - Dozen 24

Bottle Water- 3 ea.
Assorted Sodas- 3 ea.
Fruit Platter- 48 for 15pp

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH OPTIONS

Assorted Sandwiches

16.95 per person

Sandwiches made with assorted Breads served with a selection of Smoked Turkey, Virginia Baked Ham, and Roast Beef, Provolone, Swiss American, and Cheddar Cheese. Fresh Whole Fruit, Potato Chips and a Mouth Watering Freshly Baked Cookie and Soft Drink.

Afternoon in a Ball Park

16.95 per person

Grilled Burgers, Jumbo Hot Dogs, Rolls, Baked Beans, Cole Slaw, French Fries. Relish Tray and assorted Condiments. Freshly Baked Cookies, Brownies and Iced Tea.

Afternoon in Mexico

17.95per 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. Chefs Selection of Dessert and Iced Tea.

A Taste of Italy

19.95per person

Caesar Salad with Chopped Romaine Lettuce, Homemade Croutons Shaved Parmesan Cheese and Creamy Dressing, Grilled Chicken and/or Meatballs Served in a Tangy Marinara Sauce. Pasta Bar with Penne Pasta and Linguine Served with Marinara and Alfredo Sauce. Warm Garlic Bread, Chefs Selection of Dessert.

Authentic Cuban

19.95 per person

A Taste of Cuba That Includes Pork Roast Cuban Style, Rice and Beans (congri), Traditional Yuca with Special Mojo **and/or** Sweet plantains, Tomato Salad, Warm Cuban Bread and Chefs Selections of Cuban Style Dessert.



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SELECT FULL COURSE DINNER ENTREES (PLATED)

SELECT 2 PER EVENT

Filet Mignon

39.95 per person

Center-Cut six ounce filet grilled to perfection

Roast Prime Rib of Beef

35.90 per person

Center-Cut six ounce filet grilled to perfection

Beef Wellington

33.95 per person

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

Chicken Cordon Bleu

29.95 per person

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

Chicken Parmesan

27.95 per person

A tender seasoned chicken breast lightly breaded and sprinkled with a parmesan and mozzarella cheese in a Italian marinara sauce

Filet of Salmon

27.95 per person

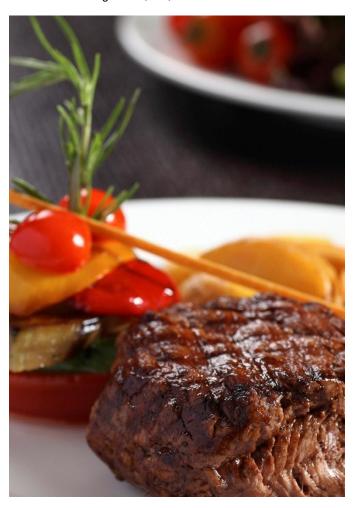
Grilled, Blackened, or sautéed and served with a selection of three sauces, creamy dill, lemon butter or Asian teriyaki.

Shrimp Penne

26.95 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, or rice pilaf, warm rolls and butter. Chef's selection of decadent desserts; and beverage service including coffee, tea, and iced tea.



A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements



MEETING ROOM AND AUDIO & VISUAL RENTAL



LCD Projector	195.00	per day
Flip Chart with Markers	35.00	per day
Conference Phone	75.00	per day
Projector Screen	65.00	per day
White Board with Markers	25.00	per day
Podium	60.00	per day
Computer Speakers	30.00	per day
DVD Player	45.00	per day
Television	80.00	per day
Wired Handheld Mic with speakers	150.00	per day
Wireless Lavaliere Mic with speakers	175.00	per day
Extension Cords	5.00	per day
Palmetto Room	300.00	per day
Lantana Room	250.00	per day
Hibiscus Room	350.00	per day
Everglades Room	200.00	per day

800.00 per day

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Ballroom

RECEPTION MENU

Per hour per person service





Cuban Spring rolls	8.00 per person
Shrimp Display	9.00 per person
Fruit and Cheese Platter	8.50 per person
Vegetable Crudit é s	7.50 per person
Empanada with Pico de Gallo	8.00 per person
Buffalo wings with Bleu Cheese	8.00 per person
Finger Sandwich Assortment	9.00 per person
Risotto Balls (no meat)	7.50 per person
Tomato Basil Bruschetta	8.50 per person
Scallops Wrapped in Bacon	11.00 per person
Italian or Swedish Meatballs	9.00 per person

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COCKTAIL

Consumption Bar (host pays)

Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch, Beer, Wine, and All Mixers.

Cash Bar (guest pays own drinks)

Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch, Beer, Wine, and All Mixers.

House Brands	7.50ea
Premium Brands	8.50 ea
Domestic Beer	5.00ea
Imported Beer	6.00ea
House Wine (glass)	6.00ea
Premium Wine(glass)	9.00ea
Sodas	4.00ea





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Juices

Bottle Water

Bartender Fee: \$75

2.00ea

3.00ea

HOST BAR

HOUSE SELECTIONS

- •Vodka
- •Gin
- •Rum
- Tequila
- Scotch
- •Whiskey
- •Wine
- •Domestic Beer Selections

16.00 per person 1st hour

24.00 per person 2^{nd} hour

32.00 per person 3rd hour

40.00 per person 4th hour

PREMIUM SELECTIONS

- •Bombay Sapphire
- •Mt. Gay Eclipse
- •Glendive 12 years
- Patron
- •Ketel One
- Makers Mark
- Crown Royal
- Jameson
- Domestic Beer
- •Imported Beer
- •Premium Wine Selections

24.00 per person 1st hour

 $32.00\ \ per\ person\ 2^{nd}\ hour$

 $40.00 \ \ \mathsf{per} \, \mathsf{person} \, \, \mathsf{3}^{\mathsf{rd}} \, \mathsf{hour}$

55.00 per person 4th hour



A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

