SAMPLE WEDDING MENU



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SAMPLE BUFFET DINNER



HORS D'OEUVRES RECEPTION

(45 minutes of service)

International and Domestic Cheeses with Assorted Party Crackers Seasonal Vegetable Display Served with Gourmet Dips

DINNER RECEPTION

(One and a half hours of service)

SALADS (Choose One)

Caesar Salad Tossed with Parmesan Cheese and Garlic Croutons

Garden Salad with Fresh Vegetables and Choice of Dressings Spinach Salad with Mushrooms, Hard Boiled Egg, Bacon and Poppy Seed Dressing

ENTRÉE (Choose Two)

Marinated and Grilled Chicken Breast Chicken Marsala Marinated Beef Tips with Peppers and Onions 4oz Grilled Sirloin Steak Grilled Southern Pork Chop with Mushroom Gravy Chicken Florentine Atlantic Salmon – Grilled or Blackened 6oz Grilled Sirloin Filet

VEGETABLES (Choose One)

Green Bean Almandine

Lightly Seasoned Grilled Squash, Zucchini and Eggplant Baby Spinach Sauteed with Virgin Olive Oil and Pine Nuts Steamed Broccoli Cauliflower and Carrots Tossed with Fresh Garden Herbs

Fire Roasted Sweet Corn

Continued

Menu's vary by location. Please contact hotel for more details.



SAMPLE BUFFET DINNER

(CONTINUED)

STARCHES (Choose One)

Garlic and Parmesan Smashed Potatoes Olive Oil and Rosemary Roasted New Potatoes Southern Style Baked Macaroni and Cheese Baked Ziti Long Grain Wild Rice Garden Herb Rice with Vegetables Wild Mushroom Risotto Red Beans and Rice

BREADS (Choose One)

Fresh Baked Dinner Rolls Sliced Garlic Toast Fresh Baked Corn Bread Muffins Warm Focchia Bread

CARVING STATION (Choose One)

Baked Ham Turkey Breast Roast Beef

PASTA STATION (Choose One)

Baked Ziti Spinach Fettuccine Garden Rotini

COFFEE AND ICED TEA

OTHER PACKAGE ADDITIONS

Dance Floor Room Rental

FOR THE BRIDE AND GROOM

Presidential Suite Bottle of Champagne Chocolate Covered Strawberries Breakfast for Two Late Check Out

Menu's vary by location. Please contact hotel for more details





SAMPLE PLATED DINNER MENU





HORS D'OEUVRES RECEPTION

(45 minutes of service)

International and Domestic Cheeses with Assorted Party Crackers

Seasonal Vegetable Display Served with Gourmet Dips

EACH ENTRÉE IS SERVED WITH:

Choice of Soup du Jour or Salad Chef's Selection of Starch and Market Fresh Vegetable Fresh Baked Rolls and Cream Sweet Butter Freshly Brewed Seattle's Best Coffee and Iced Tea

SALADS (Choose One) OR SOUP DU JOUR

Boston Bibb with Hearts of Palm, Roma Tomatoes and Bermuda Onion Caesar Salad with Garlic Croutons Mixed Field Greens

ENTRÉE

Cedar Plank Grilled Salmon Chicken Florentine Chicken Parmesan Roasted Pork Tenderloin Marinated Sirloin Beef Tips

OTHER PACKAGE ADDITIONS

Dance Floor Room Rental

FOR THE BRIDE AND GROOM

Presidential Suite Bottle of Champagne Chocolate Covered Strawberries Breakfast for Two Late Check Out

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SAMPLE PLATED DINNER MENU

PLATED ENTRÉES:

CEDAR PLANK GRILLED SALMON CHICKEN FLORENTINE CHICKEN PARMESAN ROASTED PORK TENDERLOIN MARINATED SIRLOIN BEEF TIPS 80z GRILLED FLAT IRON STEAK

EACH ENTRÉE IS SERVED WITH:

Choice of Soup du Jour or Salad Chef's Selection of Starch and Market Fresh Vegetable Fresh Baked Rolls and Cream Sweet Butter Dessert Freshly Brewed Seattle's Best Coffee and Iced Tea

SALADS (Choose One) OR SOUP DU JOUR:

Boston Bibb with Hearts of Palm, Roma Tomatoes, and Bermuda Onion Caesar Salad with Garlic Croutons Mixed Field Greens Salad Spinach Salad with Fresh Mushroom Slices, Crumbled Bacon, Sliced Onions and Tomatoes

DESSERTS (Choose One)

Tiramisu New York Cheesecake Ultimate Chocolate Cake Chocolate Mousse Deep Dish Pecan Pie Ultimate Brownie







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RECEPTION

HORS D'OEUVERES

CHICKEN SATAY

Perfectly Seasoned, Skewered and Grilled All White Meat Tenders Served with a Sweet and Tangy Side Sauce (Platter Service)

BEEF EN CROUTE

Tender Chunks of Beef Sauteed in a Red Wine and Wild Mushroom Blend, Wrapped in Puff Pastry and Served Golden Brown From a Silver Chaffing Dish

CHICKEN EN CROUTE

Tender Chunks of All White Meat Chicken Sauteed in a White Wine Garlic Sauce, Wrapped in Puff Pastry and Served Golden Brown From a Silver Chaffing Dish

VEGETABLE CRUDITES

Fresh Seasonable Served with Select Dipping Sauces (Platter Services)

FRUIT AND CHEESE DISPLAY

Select Artisan Cheeses, Whole Grain Crackers and Fresh Seasonal Fruit (Platter Service)

SHRIMP DISPLAY

Jumbo Shrimp Cocktail or Seasoned and Battered Shrimp, Deep Fried Golden Brown Accompanied by a Duet of Select Seafood Sauces (Platter Services)

ANTIPASTI

Selection of Italian Meats, Grilled and Sun Dried Vegetables, Imported Olives and Marinated Mushrooms (Platter Service)

Menu's vary by location. Please contact hotel for more details

CHICKEN BREAST TENDERS

Select Pieces of All White Breast Meat, Breaded and Deep Fried Accompanied by a Trio of Sauces – Ranch, BBQ and Honey Mustard From a Silver Chaffing Dish

CHICKEN WINGS

Lightly Seasoned and Baked Jumbo Wings Served with Cool Crisp Celery Sticks and Sides of Ranch and Blue Cheese Dip From a Silver Chaffing Dish

PARTY PLATTER

Selection of Deli Meats and Cheeses, Cool Cucumber and Roma Tomato Slices with Whole Grain Crackers (Platter Service)

MEDITERRANEAN PLATTER

Fresh Made Hummus with Roasted Garlic, Sun-Dried Tomato and Fresh Herbs Selection of Imported Olives and Marinated Artichoke Hearts Accompanied with Lightly Seasoned Pita Toast Points (Platter Service)





CASH BAR

HOUSE SELECTIONS

- Vodka
- Gin
- Rum
- Tequila
- Scotch
- Whiskey
- Shadow Ridge Wines
- Domestic Beer Selections

TOP SHELF SELECTIONS

- Tanqueray
- Captain Morgan
- Myers Dark
- Cutty Sark
- Jose Cuervo
- Skyy
- JackDaniels*
- Domestic & Imported Beer Selections
- Shadow Ridge Wines

PREMIUM SELECTIONS

- Bombay Sapphire
- Mt. Gay Eclipse
- Glenlivet 12 Year
- Patron
- Ketel One
- Makers Mark
- Crown Royal
- Jameson
- Domestic & Imported Beer Selections
- Premium Wine Selections



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