

CATERING MENU

At the Hilton Garden Inn we know how important Special Occasions, Meetings and Celebrations are – so let us make your event 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 us.

Thank you for making us a part of your plans and welcome to Hilton Garden Inn!

Sales & Catering

BREAKFAST

(BUFFET , CONTINENTAL , PLATED)

BREAKFAST BUFFET

25 attendee minimum requirement

Assorted Muffins, Danishes and Bagels
Fresh Sliced Fruit
Butter, Cream Cheese, Preserves
Scrambled Eggs
Sage Sausage Links
Applewood Smoked Bacon
Breakfast Potatoes
Chilled Juices and Water Service

THE AMERICAN (PLATED)

Scrambled Eggs
Breakfast Potatoes
Fresh Fruit Cup
Side of Texas Toast
Choice of Bacon or Sausage
Orange Juice and Water Service

A LA CARTE

Oatmeal \$4/person
Breakfast Burritos / by Dozen
Assorted Fruit Tray / Per Person
Individual Yogurts / Greek & Non Greek
-On Consumption
Bagels with Cream Cheese / by Dozen
Buttery Croissants / by Dozen
Assorted Freshly Baked Muffins / by Dozen
Assorted Danishes / by Dozen
Assorted Granola Bars / by Dozen
Chef's Homemade Texas Sized Cinnamon Rolls
Texas Sized & Original / by Dozen
Orange Juice by Gallon & Carafe
Apple Juice by Gallon & Carafe
Cranberry Juice by Gallon & Carafe

MORNING BOOST

(CONTINENTAL)

Fresh Sliced Fruit
Assorted Individual Cereal Cups
Assorted Greek and Low Fat Yogurts
Fresh Granola
Whole and 2% Milk
Orange Juice and Water Service

CLASSIC CONTINENTAL

(CONTINENTAL)

Fresh Sliced Fruit
Assorted Muffins and Danishes
Assorted Bagels, Cream Cheese and Butter
Orange Juice and Water Service



A twenty-three percent (23%) service charge and applicable state sales tax will be added to all food and beverage arrangements.



7516 Las Colinas Blvd. Irving, Texas 75039
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SPECIALTY BREAKS

ENERGY BREAK

Individual Trail Mix
Assorted Granola Bars
Assorted Yogurts
Assorted Cookies

MOVIE NIGHT

Fresh Salted Popcorn
Assorted Movie Candies
Jumbo Pretzels with Whole Grain Mustard



SOUTHWESTERN FIESTA

Tri Color Tortilla Chips
House Made Salsa
Chile con Queso
Homemade Guacamole **add \$5/person**

SWEET RETREAT

Chocolate Covered Strawberries
Fudge Brownies
Assorted Fresh Baked Cookies

MEDITERRANEAN

Warm Pita Bread
Roasted Red Pepper Hummus
Marinated Greek Olives
Marinated Artichokes

A LA CARTE BREAKS

Assorted Cookies / per dozen
Brownies / per dozen

A LA CARTE BEVERAGES

(based on consumption)

Assorted Soda Bar / each
Bottled Water / each
Sport Drink / by Gallon
Coffee / by Gallon
Iced Tea / by Gallon
Lemonade / by Gallon
Tazo Hot Tea / per bag

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LUNCH BUFFETS

BUILD YOUR OWN PASTA

House Made Marinara and Alfredo Sauces, served with Buttered Penne and Linguine, Herb Roasted Chicken Breasts
Garden Salad with Assorted Toppings, served with House Made Ranch and Balsamic Dressings
House Made Garlic Bread
Chef's Choice Dessert

BAKED POTATO/SALAD BAR

Fresh Baked Jumbo Idaho Potatoes with Assorted Toppings and Whipped Butter
Chef's Selection of Varietal Salads with House Made Ranch and Balsamic Dressings

Your Choice of one of the following Chef's Specialty Soups:

Tortilla Soup served with Fresh Lime Wedges, Tortilla Strips and Sour Cream
Tomato Basil Soup
Cauliflower and Roasted Garlic Soup
Poblano and Corn Chowder
Chef's Choice Dessert

Add Grilled Herb Chicken 4/Per Person
Add Pulled Pork 5/Per person
Add Sautéed Garlic Shrimp 7/Per Person
Add Chef's TX Style Chile Rubbed Brisket 10/Per Person

TEX MEX

Hand Rolled Cheese Enchilada Casserole with Guajillo Chile Sauce and Sour Cream
Pork Carnitas, Salvadoran Rice, Borracho Beans, House Made Salsa
Soft Corn and Flour Tortillas, Lime Wedges, Cilantro, Onions
Fresh House Made Guacamole and Tortilla Chips
Garden Salad with Assorted Toppings, House Ranch and Balsamic Dressings
Sopapillas with Cinnamon Sugar for Dessert

BBQ

Pulled Pork with Homemade Apple Cider BBQ Sauce, Grilled Chicken, Cole Slaw. Served with Texas Toast,
Deviled Egg Potato Salad, Baked Macaroni and Cheese,
Roasted Vegetables, Beans, Garden Salad with Assorted Toppings, House Ranch and Vinaigrette
Bread Pudding with Butter Rum Sauce for Dessert

TASTE OF AUSTRIA

Grilled Bratwursts, Fried Schnitzel with a Brandy Mushroom And Cream Sauce
Garden Salad, Fresh Mushrooms, Tomatoes, Red Onion, Cucumber, House Dressings
Bavarian Sauerkraut, Braised Red Cabbage, Roasted Herbed Potatoes, Cranberry Sauce, Lemon Wedges, Grain and Yellow Mustards
Assorted Breads and Compound Butters
Apple Strudel with Chantilly Cream for Dessert

SIGNATURE ROASTED MEATS

Beef Strip Loin with Fried Onions; Pit Ham with Grilled Pineapples and Brown Sugar;
Oven Roasted Turkey with Cranberry Chutney; Assorted Cheese Display; Kettle Chips;
Chef's Selection of Soup; Fresh Sliced Artisan Breads; Pesto Aioli; Whole Grain Mustard
Apple Berry Strudel

Served with Bread, House Made Compound Butters

ITALIAN

Herb Marinated Chicken with Fresh Lemon and Basil; Roasted Italian Sausage
Roasted Vegetables Baked Rotini with Cream, Parmesan and Mozzarella
Tomato Caprese Salad with Basil Pesto, Balsamic and Olive Oil
Oven Roasted Squash and Zucchini, Tomato Basil Soup
Romaine Salad, House Made Croutons, Caesar Dressing, Parmesan Cheese

Coffee and Cream Trifles, Shaved Dark Chocolate for Dessert

Iced Tea and Water Service

***All Lunch Buffets Require A Minimum of 25 People**

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PLATED LUNCH

HERB ROASTED CHICKEN

Fresh Green Salad with Tomatoes and Cucumbers
Seasonal Vegetables, Yukon Gold Chive Whipped Potatoes
Herb Jus

CILANTRO LIME CHICKEN

Green Salad, Jicama, Cilantro Leaves, Shredded Carrot
Seasonal Vegetables, Black Bean Puree
Fire Roasted Poblano Sauce

CHILE RUBBED PORK LOIN

Romaine Salad with Croutons and Parmesan Cheese,
Caesar Dressing
Seasonal Vegetables, Horseradish Whipped Yukon Gold
Potatoes
Caramelized Shallot and Roasted Pepper Cream

CHOOSE ONE OF THE FOLLOWING FOR DESSERT:

- * Crème Brulee w/Fresh Berries or Dark Chocolate
- * White Chocolate Mousse w/Dark Chocolate Shavings and Berries
- * Choice of Individual Apple or Peach Cobbler
- * Parfait w/ Greek Yogurt & Fresh Berries
- * Chef's Selection of Trifle for dessert

**Served with Rolls, House Made Compound Butters;
Iced Tea and Water Service**

ROASTED SALMON

Fresh Green Salad, Julienned Carrot, Fresh Cucumber
and Tomato
Season Vegetables, Creamy Herbed Couscous
Basil Pesto

ROASTED BEEF MEDALLIONS

Wedge Salad with Fried Jalapenos, Shredded Carrot and
Julienned Cucumber
Served with Roasted Garlic Black Peppercorn Ranch
Seasonal Vegetables, Creamy Herb Couscous
Red Wine Demi



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PLATED LUNCH

PLATED SANDWICHES

Groups of 39 or less, choose one (1) of the following:

Groups of 40 or more, can choose two (2) of the following:

Oven Roasted Turkey Breast with Caramelized Onions, Melted Cheddar, Shredded Romaine and Garden Tomatoes on Toasted Ciabatta

Roast Beef with Melted Brie, Steakhouse Mayo and Fried Onion Strings on a Toasted Hoagie Roll

Caprese Sandwich with Fresh Buffalo Mozzarella, Sliced Garden Tomatoes, Fresh Basil and Pesto Mayonnaise on a toasted Brioche bun

Honey Ham with Golden Honey Mustard, Melted Swiss, Butter Lettuce and Garden Tomatoes on Toasted Wheatberry Bread

Served with your choice of one of the following sides:

Cold Pasta, Fruit Cup, Garden Salad, Caesar Salad or Kettle Chips.

Served with your choice of assorted cookies or brownies for dessert

***Boxed lunches add 3.00 surcharge per person**

***Iced Tea and Water Service**



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DINNER BUFFETS

THE CAPITAL

Texas Style Brisket; House Made Apple Cider BBQ;
Jalapeno Grilled Sausage; Grilled Chicken;
Deviled Egg Potato Salad; Macaroni and Cheese; Ham
Hock and Beans; Seasonal Vegetables

Wedge Salad with Fried Jalapenos, Julienned
Cucumbers and Tomatoes, Roasted Garlic Ranch

Chef's Freshly Baked Peach Cobbler

MEDITERRANEAN

Herb Roasted Breast of Chicken with Feta and Roasted
Tomato Relish, Herb Roasted Salmon; Creamy Herbed
Couscous; Roasted Vegetables; Roasted Red Pepper
Hummus; Pita Bread;

Panzanella Salad with Roasted Tomatoes, Currants,
Lemon Vinaigrette and House Breads

Lemon and Thyme Panna Cotta with Berry Compote for
Dessert

SIGNATURE ROASTED MEATS

Roasted Chile Rubbed Beef Tenderloin with Fried
Shallots; Salmon en Croute; Frenched Turkey Breast
with Olive Tapenade; Assorted Cheese Display;
Artisanal Breads

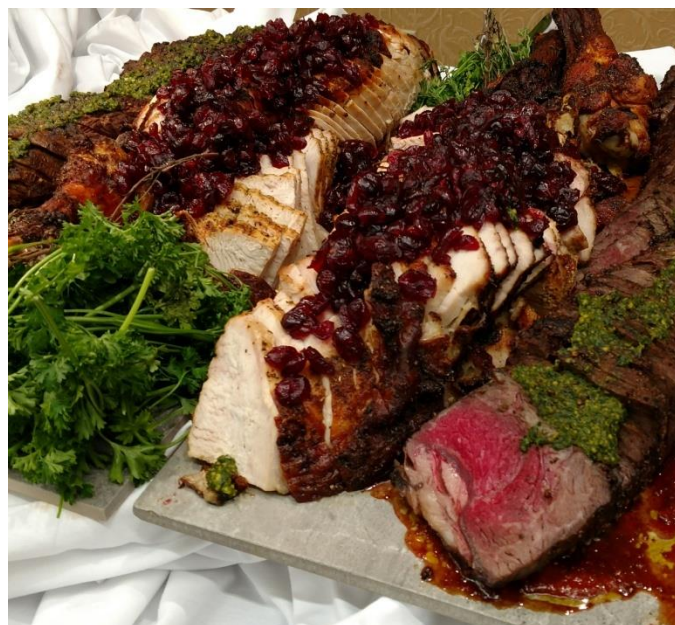
Kettle Chips; Chipotle Caesar Salad with Crumbled
Queso Fresco

Chef's Selection of Soup; Sundried Tomato Aioli; Whole
Grain Mustard

Vanilla Bean Bread Pudding with Butter Rum Sauce for
Dessert

**Iced Tea, Water, Bread and House Made Compound
Butters**

•All Dinner Buffets Require A Minimum of 25 People



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PLATED DINNER

MEDITERRANEAN BREAST OF CHICKEN

Garden Salad with Fennel and Roasted Tomatoes, Lemon Vinaigrette

Roasted Pepper Cream Sauce, Creamy Herbed Couscous; Seasonal Roasted Vegetables

CHILE RUBBED LOIN OF BEEF

Garden Salad, Julienned Jicama; Cilantro Leaves, Shredded Carrot, Roasted Garlic Ranch

Guajillo Chile Sauce, Black Bean Puree, Crispy Broccolini

HERB ROASTED SALMON

Garden Salad with Roasted Grape Tomatoes, Cucumber and Shredded Carrots

Creamy Herb Couscous

Seasonal Vegetables

CHOOSE ONE OF THE FOLLOWING FOR DESSERT:

- * Crème Brûlée w/Fresh Berries or Dark Chocolate
- * White Chocolate Mousse w/Dark Chocolate Shavings and Berries
- * Choice of Individual Apple or Peach Cobbler
- * Chef's Selection of Trifle for dessert

All served with Rolls, House Made Compound Butters;

Iced Tea and Water Service

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PLATED DINNER

DUET OF HERB ROASTED CHICKEN AND BLACKENED SALMON

Roasted Red Pepper Cream, Spinach Salad with Bleu Cheese,
Fresh Berries and Candied Pecans, Scallion Whipped Yukon Gold Potatoes

PEPPERCORN CRUSTED BEEF TENDERLOIN MEDALLIONS

Texas Wedge Salads with Crumbled Bleu Cheese, Chopped Bacon and Fried Jalapenos
Seasonal Vegetables, Horseradish Whipped Yukons, Red Wine Demi Glace

DUET OF BEEF MEDALLIONS AND BLACKENED CHICKEN BREAST

Wedge Salad with Bleu Cheese, Bacon and Julienned Cucumber
Chipotle Demi Glace, Horseradish Whipped Yukons and Seasonal Vegetables

PAN SEARED SEA BASS

Lemon Mushroom Broth

Arugula Salad with Goat Cheese, Spiced Nuts and Apple Cider Vinaigrette
Roasted Vegetables and Parsnip Puree

CHOOSE ONE OF THE FOLLOWING FOR DESSERT:

- * Crème Brulee w/Fresh Berries or Dark Chocolate
- * White Chocolate Mousse w/Dark Chocolate Shavings and Berries
- * Choice of Individual Apple or Peach Cobbler
- * Chef's Selection of Trifle for dessert

**All served with Rolls, House Made Compound Butters;
Iced Tea and Water Service**

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HORS D'OEUVRES

STATIONS

Import & Domestic Cheese Display with Crackers	per person
Vegetable Crudites	per person
Fresh Seasonal Fruit Display	per person
Antipasto Platter	per person

Domestic Cheeses, Assorted Italian Meats, Olives, Artichokes and Accoutrements

STATIONED OR PASSED

Bacon Wrapped Scallops with Fresh Wasabi	per piece
Bacon Wrapped Shrimp with Jalapeno Cream Cheese	per piece
Tomato Basil Soup and Grilled Cheese Shooters	per piece
Braised Short Rib with Creamy Polenta and Scallions	per piece
Smoked Salmon with Cucumber, Shaved Red Onion, Fried Capers	per piece
Crab Cakes with Spicy Sriracha Mayo	per piece
Spicy Tuna Tartare in Cucumber Ribbons	per piece
Curry Deviled Eggs with Tobiko and Chive	per piece
Crostini with Roasted Beef and Bleu Cheese Crème	per piece
Red Pepper, Tomato and Caper Bruschetta	per piece
Caprese Salad Skewers with Basil Pesto	per piece
Thai Chicken Skewers with Sesame	per piece
Vegetable Quesadillas with House Salsa	per piece
Sweet Table (station)	per person

Sweet Assortment of Petite Fours, Chocolate Covered Strawberries, Miniature Cheesecakes and Tuxedo Brownies

***Butler Passed 75.00 Per Butler – recommend 1 Butler per 50 guests**

***Minimum of 50 pieces for items sold by the piece**

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CARVING & ACTION STATIONS

Chile Rubbed Pork Loin

Served with Salsa Verde
(Serving estimated 20 people)

Herb Crusted Beef Tenderloin

Served with Chimichurri, Horseradish Cream
(Serving estimated 15 people)

Beef Strip Loin

Served with Steakhouse Aioli, Horseradish Cream
(Serving estimated 20 people)

Frenched Turkey Breast

Served with Cranberry Chutney, Pesto Aioli
(Serving estimated 20 people)

Brown Sugar Glazed Ham

Served with Dijon and Whole Grain Mustards
(Serving estimated 20 people)

Prime Ribs

Choice (Serving estimated 30 people)
Black Angus (1855) (Serving estimated 30 people)
44 Farms Prime (Serving estimated 30 people)

*44 Farms, located in Cameron Texas, just South of Dallas has produced high quality beef for over 100 years. All of their cattle are raised hormone, antibiotic and feed additive-free and are allowed to roam and graze openly

Mashed Potato Bar

per person

Whipped Yukon Gold Potatoes, Sweet Potato Mash, Candied Pecans, Bacon Bits, Green Onions, Whipped Butter, Sour Cream, Assorted Cheeses, Brown Sugar and Grilled Chicken



Carving stations served with local artisanal breads

Add a \$150 Chef Fee per Action Station

Recommended 1 Chef per 100 Guests

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BEVERAGE SERVICE

CALL BRANDS

Scotch: Dewar's, Chivas Regal 12
Bourbon: Jack Daniels Black, Crown Royal, Makers Mark
Vodka: Tito's, Stoli
Gin: Tanqueray, Bombay Sapphire
Rum: Bacardi Silver, Captain Morgan, Malibu
Tequila: Altos Plata, Jose Cuervo 1800

PREMIUM BRANDS

Scotch: Johnny Walker Black, Glenlivet 12
Bourbon: Woodford Reserve, Knob Creek
Vodka: Grey Goose, Ketel One
Gin: Hendricks
Rum: Zaya 12
Tequila: Cabo Wabo Silver, Chinaco Blanco

GRAND CRU WINES

By Glass or Bottle

Merlot
Cabernet
Pinot Noir
Chardonnay
Pinot Grigio
White Zinfandel

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

IMPORT BEER

Dos Equis
Corona
Stella Artois
Shiner Bock
Deep Ellum IPA

SPARKLING WINE

By Bottle

Domaine St Vincent Brut

Bartender fee \$75 per bartender charged if \$300 in sales is not generated. Bartender fee is waived if more than \$300 in sales is generated on each bar

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