BUFFET MENU



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!

(Name) General Manager



LUNCH BUFFETS

All LunchBuffets include Iced Tea, Iced Water and Fresh Lemon Wedges, Toss Salad with your choice of two Dressings along with your Choice of Dessert



TEXAN BUFFET

34.00 per person

Slow Roasted Brisket & BBQ Chicken Breast accompanied with sides of creamy Macaroni & Cheese, sweet Buttered Corn, moist Corn Cake, Pickle Spears, Roasted Stuffed Red Potatoes, Rolls & Creamy Butter.

TACO SALAD STATION 24.00 per person

Crispy Flour Taco Shells filled with Grilled Beef or Grilled Chicken topped with fresh Lettuce, Tomatoes, Cheese, Sour Cream, and Salsa accompanied with the Soup of the Day, a Fresh Vegetable Platter and Rolls and creamy Butter

BUILD-YOUR-OWN SANDWICH STATION

21.00 per person

Freshly Baked Wheat, White, Croissant and Hoagie Breads with a variety of meat options including Deli Cut Ham, tender Roast Beef, Deli Cut Turkey Breast, enhanced with your choice of Swiss, American and Cheddar Cheeses, Fresh Lettuce, Tomato and Pickles accompanied by sides of Coleslaw, Kettle Chips and Fruit Kabobs

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



DINNER BUFFETS

All Dinner Buffets include Iced Tea, Iced Water and Fresh Lemon Wedges, Toss Salad with your choice of two Dressings along with your Choice of Dessert

HILTON BUFFET

28.00 per person

Your two choices of the following entrees: Tender Chicken Marsala, Tortilla Crusted Chicken Breast with Poblano Sauce, Chipotle Cream Sauce over Juicy Chicken Breast, London Broil, Oven Roasted Pork Loin, Butter Garlic Salmon or Acapulco Shallaynian Sea Bass accompanied with your choice of Vegetables, Potatoes prepared to your liking and Fresh Rolls with creamy Butter

(** Add 3 entrées for 31.00++/per person)

SOUTH OF THE BORDER BUFFET

27.00 per person

Sizzling Beef & Chicken Fajitas with fresh topping including Refried Beans, Spanish Rice, Fresh Flour Tortillas, Tortilla Chips, Homemade Salsa and Sour Cream

ITALIAN BUFFET

29.00 per person

Antipasto and Deli Pasta Salads, Egg Fettuccini, Chicken Parmesan, Lasagna al Forno along with a Vegetable Medley, Diced Fresh Fruit Salad accompanied with Fresh Rolls and creamy Butter, Hazelnut Cappuccino Torte, Tiramisu, and Cream Cake

BURGER BUFFET

27.00 per person

100% Angus Beef Patties with Sautéed Mushrooms Long Green Chilies Crispy Bacon Sliced Avocado Pickle Spears Sautéed Onions along with Swiss and American Cheeses accompanied with sides of Potato Salad Baked Beans and a Condiment Station to include Mayo Mustard, Crispy Lettuce, Onions and Tomato on the Side







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