

CATERING MENU



#LIFEBETTERATTHEGARDEN

Welcome!

Special occasions, big meetings, celebrations—at the Hilton Garden Inn Auburn Riverwatch 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 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, or require any special dietary needs please do not hesitate to contact us.

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

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CONTINENTAL BREAKFAST



A LA CARTE ITEMS

2 per item

- Regular & Decaf Coffee w/ Assorted Teas
- Chilled Assorted Juices
- Assorted Breakfast Pastries
- Assorted Scones
- Assorted Muffins
- Bagels & Croissants w/ Fruit Preserves, Butter & Cream Cheese
- Gourmet Donuts
- Coffee Cakes
- Assorted Low-Fat Yogurts
- Fresh Fruit Salad
- Seasonal Breakfast Breads
- Warm Cinnamon Rolls
- Assorted Yogurt Parfaits

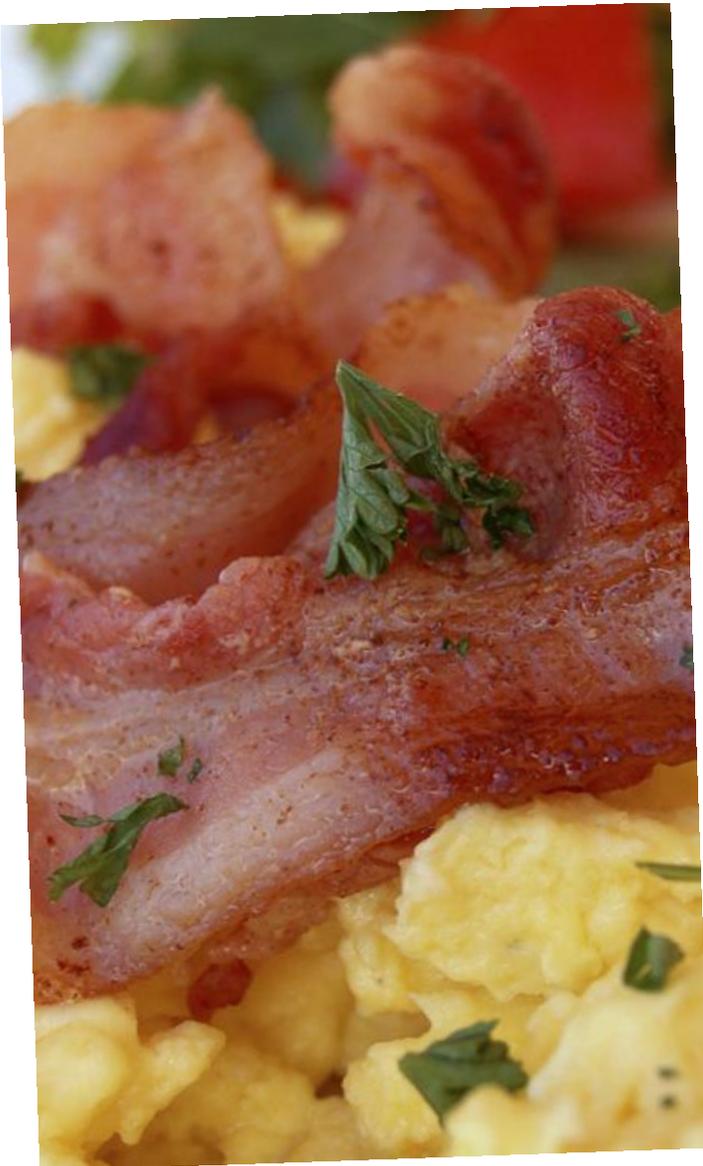
Bundle & Save...Choose Four Items For \$6.00 per person

An Additional \$2.00 Will Be Charged For **ANY Dietary Requirements*

HOT BREAKFAST BUFFETS

EACH BUFFET FEATURES:

Assorted Chilled Juices w/ Regular & Decaffeinated Coffee, Assorted Teas & Infused Water. Minimum of 20 People



An Additional \$2.00 Will Be Charged For **ANY Dietary Requirements*

EXECUTIVE BUFFET

16 per person

Assorted Breakfast Pastries
Assorted Low-Fat Yogurts
Bacon & Sausage
French Toast **or** Pancakes
Fresh Fruit Salad
Corned Beef Hash
Breakfast Potatoes
Choice of Two:
- Traditional Scramble
- Cheese Scramble
- Veggie Scramble
- Ham & Cheese Scramble

SCRAMBLED BUFFET

13 per person

Choice of Bacon **or** Sausage
Assorted Breakfast Pastries
Breakfast Potatoes
Choice of Two:
- Traditional Scramble
- Cheese Scramble
- Veggie Scramble
- Ham & Cheese Scramble

Breakfast Enhancements

Add the following items to enhance your buffet. Priced per person.

Belgium Waffle Station w/ Assorted Toppings	3
Chef Attended Omelet Station w/ Assorted Toppings	3

***Please Add \$50.00 for Omelet Station**

Substitute: Turkey Bacon, Turkey Sausage, Vegetarian Sausage for \$1.00 More Per Person

DELI CART LUNCHEONS

EACH DELI CART FEATURES:

Freshly Brewed Regular & Decaf Coffee w/ Assorted Teas, Assorted Sodas & Infused Water, Along w/ Assorted Cookies & Brownies for Dessert

Minimum of 15 guests.



**An Additional \$2.00 Will Be Charged For ANY Dietary Requirements*

TRADITIONAL DELI

18 per person

Choice of Three: Sliced Roast Beef, Smoked Turkey, Ham, Chicken Salad, Tuna Salad, Egg Salad, Roasted Vegetables

Choice of Two Cheeses: Cheddar, Swiss, American, Provolone, Pepper Jack

Assorted Breads, Bulkies & Wraps

Assorted Toppings & Condiments

Individual Bags of Chips

Your Choice of Two Sides:

SANDWICH DELI

16 per person

Choice of Three Pre-Made Wraps & Sandwiches:

- Turkey Club (oven roasted turkey breast, bacon, crisp lettuce, tomato & mayonnaise)

- Chicken Salad (chopped chicken breast, toasted walnuts, grapes, cranberry, mayonnaise & red onion)

- Vegetarian (oven roasted garlic w/ assorted vegetables & olive oil)

- Tuna Salad (albacore tuna mixed w/ mayonnaise, chopped celery & onion)

- Egg Salad (chopped hard boiled eggs mixed w/ mayonnaise, mustard & red onion)

-Individual Bags of Chips

Your Choice of Two Sides:

SIDE SELECTIONS

Choose Two Items To Add To Your Deli Cart

-Pasta Salad

-Red Bliss Potato Salad

-Fresh Fruit Salad

-Tossed Garden Salad

-Caprese Salad

-Caesar Salad

-Spinach Salad

For Each Additional Side, Please Add \$2.00 Per Person

LUNCHEON BUFFETS

OUR LUNCHEON BUFFETS FEATURE:

Freshly Brewed Regular & Decaf Coffee w/ Assorted Teas, Assorted Sodas & Infused Water, Along w/ Assorted Cookies & Brownies for Dessert

Minimum of 20 Guests



THE LAKE AUBURN

16 per person

Choice of Two Entrées:

- Eggplant Parmesan
- Chicken Parmesan
- Roasted Pork Loin w/ Cranberry Jus
- Grilled Chicken w/ Choice of Mushroom-Marsala Sauce or Sundried Tomato Cream Sauce
- Penne Pasta w/ Marinara Sauce
- Meat Lasagna

Grilled Seasonal Vegetables

Choice of Rice Pilaf, Mashed Potatoes or Oven Roasted Potatoes

Garden Salad or Caesar Salad

THE GULF ISLAND

18 per person

Choice of Three Entrées:

- Haddock topped w/ Ritz crumbs & Lobster Sherry Sauce
- Southwest Chicken
- Stuffed Chicken Breast
- Penne Pasta w/ Marinara Sauce
- Eggplant Rollatini
- Tortellini Primavera

Garden Salad or Caesar Salad

Choice of Vegetable

Choice of Rice Pilaf, Mashed Potatoes or Oven Roasted Potatoes

An Additional \$2.00 Will Be Charged For **ANY Dietary Requirements*

PLATED LUNCHEONS

OUR PLATED LUNCHEONS FEATURE:

Your Choice of Garden Salad or Caesar Salad, Freshly Brewed Regular & Decaf Coffee w/ Assorted Teas, Assorted Sodas & Infused Water, Along w/ Chef's Choice of Dessert

CHICKEN SCALOPPINI **18** per person

Choice of mushroom-marsala sauce, dijonnaise sauce, or sun-dried tomato cream sauce

BAKED HADDOCK **18** per person

Served with Ritz crumb topping and lobster sherry sauce

MEAT LASAGNA **16** per person

Classic lasagna, with meat or vegetarian

TORTELLINI PRIMAVERA **14** per person

Tortellini tossed with fresh vegetables and a light cream sauce

CHICKEN PARMESAN **16** per person

Breaded chicken served with linguini and tomato basil sauce

EGGPLANT ROLLATINI **14** per person

Eggplant stuffed with ricotta, mozzarella and parmesan cheese, topped with marinara sauce and mozzarella

* Limited To Two Choices. Only Available
Between 11a & 3p. A Minimum of 20 People is
Required.



An Additional \$2.00 Will Be Charged For **ANY Dietary Requirements*

AFTERNOON BREAKS

CHOCOLATE DELIGHT 6 per person

Chocolate chip cookies, gourmet brownies, assorted chocolate dipped items

MEDITERRANEAN TAPAS 8 per person

Mixed olives, roasted red peppers, cured meats, grilled vegetables, hummus, feta cheese, marinated mushrooms, tabbouleh, stuffed grape leaves and pita points

THE GARDEN INN 8 per person

Seasonal vegetable crudité's display, Chef's choice of hummus and dips along with pita points

TRAIL MIX BAR (Create Your Own) 9 per person

Apricots, walnuts, almonds, shaved coconut, M&M's, raisins, chocolate chips and dried cranberries

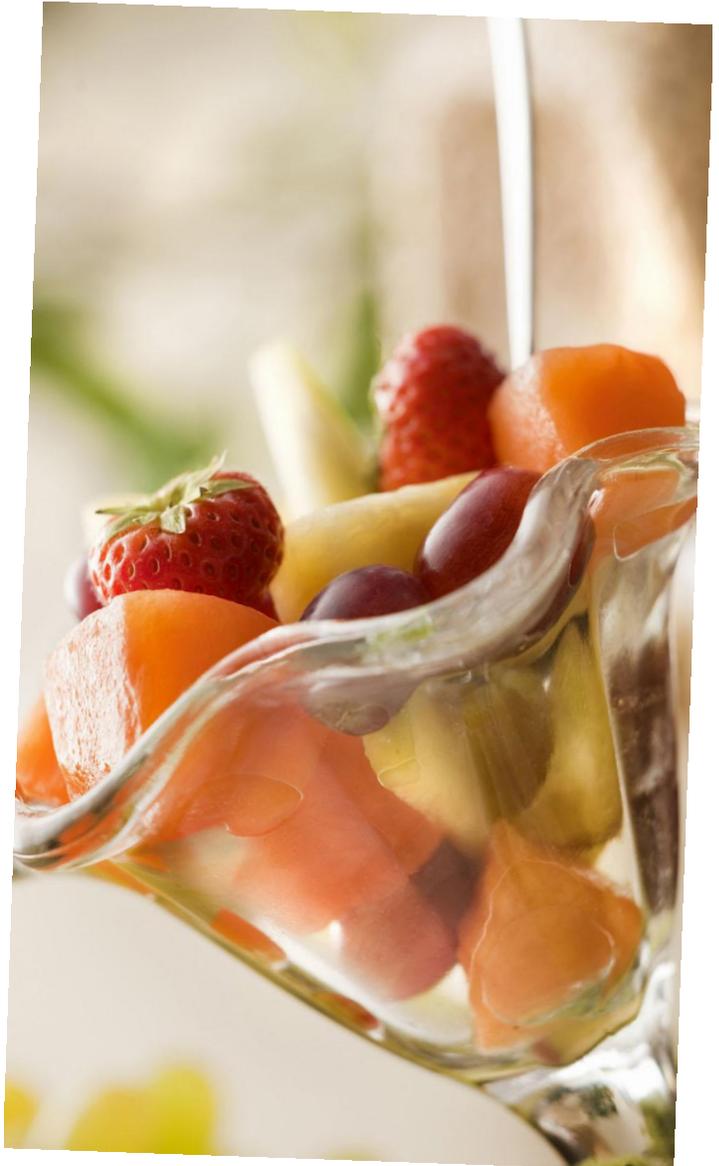
A LA CARTE ITEMS 2 per item

Assorted Sodas
Chilled Assorted Juice
Bottled Water
Fresh Fruit Salad
Whole Fruit
Assorted Cookies
Brownies
Assorted Low-Fat Yogurts w/ Toppings
Chef's Choice of Dessert Bars

***Bundle and Save...Choose Four A La Carte Items
For \$6.00 Per Person***

**An Additional \$2.00 Will Be Charged For ANY Dietary Requirements*

EACH AFTERNOON DELIGHT FEATURES:
Regular & Decaffeinated Coffee w/ Assorted Teas & Infused Water



DINNER BUFFETS

OUR PLATED DINNERS FEATURE:

Freshly Brewed Regular & Decaf Coffee w/ Assorted Teas, Assorted Sodas & Infused Water Along w/ Your Choice of Garden or Caesar Salad, Two Sides & (1) Dessert

THE BARKER MILL

19 per person

Choice of Two Entrées:

- Chicken Scaloppini w/ Choice of Sauce
- Cavatappi w/ Alfredo Sauce & Roasted Vegetables
- Meat Lasagna
- Chicken Parmesan w/ Tomato Basil Sauce



THE BATES MILL

23 per person

Choice of Two Entrées:

- Baked Haddock w/ Lobster Sherry Sauce
- Braised Chicken Breast w/ Choice of Sauce
- Roasted Pork Loin Stuffed w/ Cranberry Jus
- Bistro Filet Medallions Atop Mashed Potato
- Tortellini Primavera



THE FESTIVAL PLAZA

26 per person

Choice of Three Entrées:

- Roasted Chicken Breast w/ Sun-Dried Tomato Butter
- Chicken Florentine, Sautéed On Spinach Leaves & Mushrooms w/ Creamy White Garlic Sauce Topped w/ Mozzarella
- Beef Bourguignon, Stew Prepared w/ Braised Beef & Red Wine w/ Pearl Onions & Mushrooms
- Beef Tips Au Poivre
- Paella
- Gnocchi w/ Parmesan Cream

For An Additional Entrée Please Add \$5.00 per person

For An Additional Side Please Add \$3.00 per person

An Additional \$2.00 Will Be Charged For **ANY Dietary Requirements*

Sides:

- Brown Sugar Glazed Hand Peeled Carrots w/ Walnuts
- Green Beans Almandine
- Buttered Steamed Broccoli
- Steamed Mixed Seasonal Vegetables Drizzled w/ 100% Pure Olive Oil
- Stir-Fried Zucchini & Baby Bok Choy
- Buttered Corn (Seasonal)

Sides:

- Whipped Mashed Potatoes
- Garlic, Rosemary & Olive Oil Roasted Red Potatoes
- Steamed Red Potatoes w/ Butter & Parsley
- Tater Tots with Scallions & Truffle oil Drizzle
- Potatoes Au Gratin
- Rice Pilaf

Dessert:

- Chocolate Mousse Cake
- Italian Lemon Cake
- Cheese Cake
- Assorted Petit Desserts
- Mini Whoopie Pies
- Assorted Cookies and Brownies

PLATED DINNERS

CHICKEN MARSALA 21 per person

Sautéed chicken breast in a savory sauce of mushrooms, garlic & marsala wine

STUFFED CHICKEN BREAST 21 per person

Oven roasted cornbread stuffed chicken breast w/ supreme sauce

LOBSTER STUFFED HADDOCK 24 per person

Served with lobster sherry sauce

BAKED HADDOCK 24 per person

Topped w/ ritz crumble and lemon white wine sauce

GLAZED ATLANTIC SALMON 25 per person

With horseradish dill crust

ROASTED PRIME RIB 26 per person

Served au jus

BRAISED BEEF SHORT RIB 23 per person

Served with apple chutney

EGGPLANT ROLLATINI 19 per person

With tomato basil sauce

TORTELLINI PRIMAVERA 19 per person

With parmesan cream sauce

MAINE BAKED STUFFED LOBSTER MARKET PRICE

STUFFED MUSHROOMS 18 per person

Stuffed w/ creamy garlic spinach then topped with grated cheese

OUR PLATED DINNERS FEATURE:

Freshly Brewed Regular & Decaf Coffee w/ Assorted Teas, Assorted Sodas & Infused Water Along With Your Choice of Garden or Caesar Salad, Two Sides & Dessert



***PLEASE SELECT NO MORE THAN THREE ENTRÉE'S TO OFFER TO YOUR GUESTS.**

**An Additional \$2.00 Will Be Charged For ANY Dietary Requirements*

Sides:

- Brown Sugar Glazed Hand Peeled Carrots w/ Walnuts
- Green Beans Almandine
- Buttered Steamed Broccoli
- Steamed Mixed Seasonal Vegetables Drizzled w/ 100% Pure Olive Oil
- Stir-Fried Zucchini & Baby Bok Choy
- Buttered Corn (Seasonal)

Sides:

- Whipped Mashed Potatoes
- Garlic, Rosemary & Olive Oil Roasted Red Potatoes
- Steamed Red Potatoes w/ Butter & Parsley
- Tater Tots with Scallions & Truffle oil Drizzle
- Potatoes Au Gratin
- Rice Pilaf

Dessert:

- Chocolate Mousse Cake
- Italian Lemon Cake
- Cheese Cake
- Assorted Petit Desserts
- Mini Whoopie Pies
- Assorted Cookies and Brownies

STATIONED HORS D'OEUVRES

STATIONED HORS D'OEUVRES ARE PRICED PER PERSON. A MINIMUM OF 50 IS REQUIRED.



An Additional \$2.00 Will Be Charged For **ANY Dietary Requirements*

ARTISAN CHEESE BOARD 3.50 per person

An Assortment of Local and Imported Cheeses
Crostoni's & Crackers

VEGETABLE CRUDITES 3 per person

Seasonal Crudité's
Roasted Red Pepper Hummus & Ranch Dipping Sauce

SMOKED SALMON BOARD 6 per person

Served with capers, red onions, diced hard boiled egg and toast points

BRUSCHETTA BAR 4 per person

Tomato-basil, hummus, white bean and parmesan spread, sun dried tomato pesto zucchini, olive tapenade, and tabbouleh, served with crostoni

AHI TUNA PLATTER 8 per person

Sliced ahi tuna with siracha aioli
Ginger, Wasabi Paste & Soy Sauce
Fried Wontons

MEDITERRANEAN TAPAS 5 per person

Mixed olives, roasted red peppers, cured meats, grilled vegetables, hummus, feta cheese, marinated mushrooms, tabbouleh, stuffed grape leaves and pita points

ITALIAN ANTIPASTA DISPLAY 6 per person

Tomato, fresh mozzarella, roasted red peppers, Italian sliced cured meat and cheese, olives, farro grain salad, balsamic reduction drizzle with fresh focaccia

FRUIT DISPLAY 3.50 per person

Fresh Sliced Fruit w/ Yogurt Dipping Sauce

PASSED HORS D'OEUVRES

PASSED HORS D'OEUVRES ARE PRICED PER 50 PEOPLE

CHEESEBURGER SLIDERS	150
TOMATO & MOZZARELLA SLIDERS	125
MAINE LOBSTER SLIDERS	MARKET
SMOKED SALMON SLIDERS	150
CRAB CAKE SLIDERS	175
CHICKEN SATAY W/ THAI PEANUT SAUCE	125
BEEF TERIYAKI	150
SESAME CHICKEN W/ HONEY MUSTARD	125
LOBSTER STUFFED MUSHROOMS	MARKET
ASSORTED MINI QUICHE	125
ASSORTED MINI DEVILED EGGS	125
SUNDRIED TOMATO PESTO AND RATATOUILLE ON CRUSTINI	125
SHRIMP COCKTAIL	MARKET
MINI CRAB CAKES	150
BACON WRAPPED SCALLOPS	175
STEAK TARTARE CANAPE	175
ITALIAN MEATBALLS	125
BEEF WELLINGTON	150



MINI BRIE GRILLED CHEESE W/ TOMATO BUTTER	125
SPANAKOPITA	125
STEAMED PORK DUMPLINGS W/ SWEET SOY SAUCE AND SESAME SEEDS	125

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CARVING AND ACTION STATIONS

ENHANCE YOUR DINNER OR COCKTAIL RECEPTION WITH ONE OF OUR CHEF ATTENDED CARVING OR ACTION STATIONS

All Served w/ Miniature Rolls. Minimum of 20 Guests

ROAST NEW YORK SIRLOIN 10 per person
Imported Mustard & Horseradish Crème Fraiche

HONEY GLAZED TURKEY 7 per person
Orange Cranberry Relish & Mayonnaise

APRICOT GLAZED HAM 7 per person
Imported Mustard & Horseradish Crème Fraiche
Mayonnaise and imported mustard

CARVED BEEF FILET 14 per person

PASTA STATION 6 per person
Choice of Two Pastas, Choice of Two Sauces

ROAST PRIME RIB 9 per person
Horseradish & Au Jus

SUSHI BAR 10 per person
Choice of Two Types of Sushi Rolls, Hand Rolled in Front of Guests



***PLEASE ADD \$50 FOR ALL CARVING STATIONS**

An Additional \$2.00 Will Be Charged For **ANY Dietary Requirements*

BAR SERVICES

CUSTOMIZE YOUR BAR SERVICE TO SUIT ANY BUDGET OR NEED

CASH BAR

Full selection of assorted Spirits, Domestic & Imported Beers and House Wines for your guests in which the individuals pay for their own beverages.

HOST BAR

Full selection of assorted Spirits, Domestic & Imported Beers and House Wines in which you as a HOST pay for your guests beverages.

DRINK TICKETS

Please ask your Hotel Contact about supplying drink tickets to your guests.

For smaller groups under 20 guests we offer beer & wine selections only.

There is a \$50.00 bar setup fee for **ALL** bars.



MEETING PLANNER



MORNING MEETING 15 per person

Continental Breakfast of Three Items
Mid-Morning Refresh of Two Items
Projector Screen & LCD Projector
Meeting Room Rental For One Event Room (4 Hours)

AFTERNOON MEETING 15 per person

Afternoon Break of Three Items
Projector Screen & LCD Projector
Meeting Room Rental For One Event Room (4 Hours)

FULL DAY MEETING 35 per person

Continental Breakfast of Three Items
Mid-Morning Refresh of Two Items
Deli Cart Luncheon
Afternoon Break of Two Items
Projector Screen & LCD Projector
Meeting Room Rental For One Event Room (8 Hours)

*Minimum of 30 People Required For All
Meeting Planner Packages*



An Additional \$2.00 Will Be Charged For **ANY Dietary Requirements*

AUDIO/VISUAL EQUIPMENT

-7X7 Tripod Screen	\$25.00
-9x9 Tripod Screen	\$35.00
-10x10 Tripod Screen	\$45.00
-LCD Projector	\$75.00
-Laser Pointer	\$25.00
-TV/DVD/VCR Player	\$40.00
-Lapel Microphone	\$20.00
-Wireless Hand Held Microphone	\$20.00
-Mixing Board (if more than two microphones)	\$20.00
-Auxiliary (to tap into house sound)	\$20.00
-Conference Phone	\$30.00
-4x8 Staging	\$60.00
-Traditional Wooden HGI Podium	No Charge
-Clear Acrylic Podium	\$40.00
-Easel	No Charge
-Easel w/ Flip Chart	\$35.00



FUNCTION ROOMS

RIVERWATCH GRAND BALLROOM

-300ppl

-4,400sqft

-3 Breakout Rooms

GREAT FALLS VIEW ROOM

-140ppl

-1,875sqft

MILLPOND ROOM

-80ppl

-1,250sqft

CANAL ROOM

-80ppl

-1,250sqft

DOROTHY LEWIS BOARDROOM

-10ppl

-750sqft

HOSPITALITY SUITE

-18ppl

-750sqft

GARDEN GRILLE & BAR

-46ppl



