

# Catering Menus

## Hilton Garden Inn – Jackson Downtown

Breakfast

Lunch

Dinner

Receptions

Breaks

Corporate Packages

Beverages

Food & Beverage Policies



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# BREAKFAST

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# Get Your Morning Started

## BREAKFAST BUFFETS

### *The Transcontinental*

Fresh Baked Pastries  
Muffins  
Seasonal Fruit Display  
Yogurt  
Choice of Two Fresh Juices\*  
Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea  
\$16.00 per person

### *The Deep South*

Fresh Scrambled Eggs,  
Crispy Bacon, or Pork Sausage  
Delta Grind Grits  
Fresh Baked Biscuits  
Choice of Two Fresh Juices\*  
Fresh Brewed Coffee , Decaffeinated Coffee , and Hot Tea  
\$22.00 per person

### *The Capitol Street*

French Toast  
Vanilla Orange Maple Syrup & Cinnamon  
Whipped Butter  
Scrambled Eggs  
Crispy Bacon or Country Sausage  
Fresh Seasonal Cut Fruit Display  
Choice of Two Fresh Juices\*  
Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea  
\$20.00 per person

### *The Fresh Start*

Assorted Yogurts  
Fresh Granola  
Oatmeal  
Scrambled Egg Whites  
Fresh Seasonal Fruit Display  
Choice of Two Fresh Juices\*  
Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea  
\$18.00 per person

*All pricing is subject to applicable service charges and sales tax. For groups with less than twenty-five (25) guests, a \$50.00 labor fee will be assessed.*

*\* Fresh Juice Selections: Orange, Cranberry, Grapefruit, Apple*

# Get Your Morning Started

## PLATED BREAKFAST

*Add Seasonal Fruit for \$2.00 per Person*

### *The American*

Fresh Scrambled Eggs  
Choice of (1): Crispy Bacon or Country Sausage  
Home Fries  
Fresh Biscuits  
Seasonal Fruit Display  
Fresh Juices\*  
Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea  
\$20.00 per person

### *The Country Breakfast*

Grilled Flank Steak  
Scrambled Eggs  
Delta Grind Grits  
Fresh Biscuits  
Kind Edward Gravy  
Fresh Juices\*  
Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea  
\$23.00 per person

### *The Sunnyside Up*

Seared Brown Sugar & Bourbon Pork Chop  
Sunnyside Up Eggs  
Home Fries  
Fresh Biscuits  
Fresh Juices\*  
Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea  
\$20.00 per person

*\* Fresh Juice Selections: Orange, Cranberry, Grapefruit, Apple*

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# Get Your Morning Started

## ADD SOME ACTION

*With purchase of Breakfast Buffet*

### **Omelet Station**

Eggs, Egg Beaters,  
Smoked Bacon, Diced Ham, Sausage, Grilled Chicken  
Mushrooms, Peppers, Tomatoes, Green Onions  
Cheddar Cheese, Monterey Jack Cheese, Bleu Cheese  
Guacamole and Salsa  
\$6.00 per person

### **Sweet & Savory Crepe Station**

#### **The Savory**

Ham, Bacon, Sausage  
Bell Peppers, Onions  
Mornay Sauce

#### **The Sweet**

Strawberry Compote, Blueberries, Brandy Peaches  
Pecans, Walnuts  
Fresh Whipped Cream  
\$12.00 per person

## ENHANCE YOUR MORNING

### **Smoothie**

Choice of Berry, Green,  
Or Tropical  
\$8 per person

### **Delta Grind Grits**

\$4.00 per person

### **Applewood Smoked Bacon**

\$4.00 per person

### **Turkey Sausage**

\$4.00 per person

### **Sausage Patties**

\$4.00 per person

### **Hard Boiled Eggs**

\$11.00 per dozen

### **Whole Fruit**

\$3.00 per piece

### **Sliced Fruit**

\$4.00 per person

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# LUNCH

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# Plated Lunch

## **SOUP BOOST**

Creole Turkey Gumbo  
Vidalia Onion Soup  
\$4.00 per person

## **SALAD SELECTIONS**

*Included in Price of Entrée. Choose one with Entrée*

### **Garden Salad**

Mixed Greens, Tomatoes, Shaved Carrots,  
Cucumber,  
Balsamic Vinaigrette

### **Chopped Salad**

Local Collard Greens, Butter Leaf Lettuce  
Cucumbers, Grape Tomatoes, Grilled Chicken, Egg  
House Caesar Dressing

### **Beet Salad**

Spring Greens, Pecans, Roasted Beets, Feta Cheese, Red  
Onions, Citrus Vinaigrette

## **DESSERT SELECTION**

*Choose one dessert with choice of Entrée*

Bourbon Pecan Pie  
Red Velvet Bread Pudding  
Lemon Cream Cake  
Peach Cobbler  
Cheesecake with Macerated Strawberries  
Chocolate Fudge Cake with Fresh Whipped Cream

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## **ENTRÉE SELECTIONS**

*Entrees include Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea*

### **Fig & Rosemary Roasted Chicken**

Rosemary Brined Chicken with Pepper & Fig Demi Glace, Braised Collard Greens, Roasted Potatoes, and Hot Water Cornbread  
\$20.00 per person

### **Pan Seared Red Snapper**

Pan Seared Red Snapper served with Pineapple & Jerk Relish, Asparagus, and Chef's Dirty Rice  
\$26.00 per person

### **Jerk Beef Short Ribs**

Braised Beef Short Ribs with Jerk Seasoning, Delta Grind Cheese Grits, and Pepper Medley  
\$24.00 per person

### **Shrimp & Grits**

Shrimp, Tasso Ham, Delta Grind Grits, Served with a Pepper & Onion Blend  
\$21.00 per person

### **Roasted Vegetables & Grits**

Squash, Tomatoes, Bell Peppers, Mushrooms, Onions, Garlic, Collard Greens, and Delta Grind Cheese Grits  
\$18.00 per person

### **Smothered Pork Chop**

6 oz. Pan Seared Pork Chop, Onions, Bell Peppers, the Best Gravy, Homestyle Mashed Potatoes, and Sautéed Green Beans  
\$24.00 per person

### **Herb Encrusted Filet Mignon**

6oz. Filet Mignon topped with a Demi-Glace, Homestyle Mashed Potatoes, and Collard Greens  
\$30.00 per person

# Cold Lunch Buffets

*(Minimum of 25 people, based on one hour of service)*

## **DELUXE DELI**

Chef's Selection of Seasonal Soup  
Sliced Roast Beef, Smoked Turkey, Cure 81 Ham, and Genoa Salami  
Rustic Chicken Salad, Sliced Cheeses, Sliced Tomatoes, Bibb Lettuce, Sliced Red Onions and Pickles  
Assorted Breads and Condiments  
Chef's Selection of Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
\$25.00 per person

## **IN THE MIX**

Vidalia Onion Soup  
Garden Salad Or Creole Potato Salad  
**Choose (3) of the Following:** Mini Po Boy , Mini Pickled Chicken Sandwich, Mini Turkey Club, Mini Ham & Swiss Sandwich, Mini Roast Beef Sandwich  
Chef's Selection of Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
\$25.00 per person

## **KEEP IT FRESH**

Vidalia Onion Soup, Seasonal Fruit Display  
**Choice of (1) Salad:** Pickled Chicken Salad, Tuna Salad, Creole Potato Salad  
Jalapeno Cole Slaw  
Mixed Spring Greens, Assorted Dressings, Cheeses, Croutons, Egg, Olives, Cucumber, Bacon  
Fresh Baked Rolls  
Chef's Selection of Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
\$25.00 per person

## **WRAP IT**

Garden Salad, Assorted Dressings  
Creole Potato Salad  
Jerk Chicken, Bell Peppers, Tomatoes, Lettuce, Cheddar Jack , Ranch Dressing in a Multigrain Tortilla  
Roasted Turkey, Bacon, Mixed Greens, Provolone Cheese, Dijonnaise in a Sundried Tomato Tortilla  
Cured Ham, Smoky Swiss, Bibb lettuce, Tomatoes, Creole Mayonnaise, in a Spinach Tortilla  
Individual Bags of Chips  
Homemade Brownies, Dessert Bars  
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
\$25.00 per person

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# Boxcar Lunch on the GO

*Presented in a Box to Go*



## **CROSS COUNTRY**

Shaved Roasted Beef, French Baguette, Provolone Cheese, Horseradish Cream, Infused Mustard

Individual Bags of Chips

Individual Bags of Cookies

Choice of Water or Soda

\$17.00 per person

## **CLUB CAR**

Sliced Turkey, Smoked Bacon, Leaf Lettuce, Tomato, Creole Mayo, Swiss Cheese, Wheat Berry Bread

Individual Bags of Chips

Individual Bags of Cookies

Choice of Water or Soda

\$16.00 per person

## **THE CABOOSE**

Molasses Ham, Ciabatta Bread, Havarti Cheese, Spicy Dijonnaise, Lettuce

Individual Bags of Chips

Individual Bags of Cookies

Choice of Water or Soda

\$18.00 per person

## **TRAVEL LIGHT**

Pickled Local Vegetable Sandwich, House Picked Vegetables, Bibb lettuce, Sprouts, Basil Mayonnaise, Wheat Berry Bread

Individual Bags of Chips

Individual Bags of Cookies

Choice of Water or Soda

\$16.00 per person

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# Lunch Buffets

*(Minimum of 25 people, based on one hour of service)*

## AFTERNOON SOUL

**Choice of (1) Salad:** Garden Salad or Chopped House Caesar Salad

**Choice of (2) Entrees:** Fried Chicken, Rotisserie Chicken, or Blackened Catfish

**Choice of (2) sides:** Homestyle Mashed Potatoes, Chef's Dirty Rice, Brown Sugar Collard Greens, or Southern Fried Corn  
Hot Water Corn Bread

**Choice of (1) Dessert:** Bourbon Pecan Pie or Peach Cobbler  
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
\$27.00 per person

## TUSCANY

Minestrone Soup, Chopped House Caesar Salad,

**Choice of (1) Entrée:** Chicken Parmesan or Roasted Italian Sausage  
Balsamic Grilled Vegetables, Pasta Alfredo, Ciabatta Bread  
Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
\$24.00 per person

## MEXICAN

Beef Taco Station – Shredded Cheeses, Guacamole, Sour Cream,  
Chopped Onions, Jalapeno Peppers, Pico de Gallo  
Spanish Rice, Frijoles, Soft and Crispy Tortillas  
Caramel Sopapilla

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
\$26.00 per person

## CANAL STREET

**Choice of (1) Salad:** Garden Salad or Chopped House Caesar Salad

**Choice of (2) Entrees:** Seafood Gumbo, Andouille Shrimp  
Jambalaya, Fried Catfish

**Choice of (2) Sides:** Cajun Roasted Potatoes, Green Beans, Chef's  
Dirty Rice, or Fried Corn  
Fresh Sliced Boule Bread

**Choice of (1) Dessert:** Bourbon Pecan Pie or Red Velvet Bread  
Pudding  
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
\$29.00 per person

## LUNCH WITH THE KING

**Choice of (1) Salad:** Chopped House Caesar Salad, Rosemary Pasta  
Salad, Garden Salad

**Choice of Two or Three Entrees:** Roasted Smothered Pork Loin,  
Spicy Peach Chicken, Sliced Roast Beef, Beef Lasagna, Lemon Caper  
Red Fish, Jerk Beef Short Rib, Chicken Parmesan, Roasted  
Vegetables on Cheesy Delta Grind Grits

**Choice of (2) Sides:** Chef's Dirty Rice, Homestyle Mashed Potatoes,  
Brown Sugar Collard Greens, Roasted New Potatoes, Roasted  
Asparagus and Shallots, Sautéed Green Beans

**Choice of (1) Dessert:** Red Velvet Bread Pudding or Peach Cobbler  
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
Two Entrée \$32.00 per person    Three Entrée \$36.00 per person

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# DINNER

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# Plated Dinner

## SOUP BOOST

Creole Turkey Gumbo and Vidalia Onion Soup  
\$4.00 per person

## SALAD SELECTIONS

*Choose one with Entrée*

### Garden Salad

Mixed Greens, Tomatoes, Shaved Carrots, Cucumber, Balsamic Vinaigrette

### Chopped Salad

Local Collard Greens, Butter Leaf Lettuce, Cucumbers, Grape Tomatoes, Grilled Chicken, Egg, House Caesar Dressing

### Beet Salad

Spring Greens, Pecans, Roasted Beets, Feta Cheese, Red Onions, Citrus Vinaigrette

## ENTRÉE SELECTIONS

*Entrees include Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea*

### Curried Chicken

Served with Chef's Dirty Rice, Root Vegetables, Curry Sauce, and Crispy Onions  
\$30.00 per person

### Fig & Rosemary Roasted Chicken

Rosemary Brined Chicken with Pepper & Fig Demi-Glace, Braised Collard Greens, Roasted Potatoes, and Hot Water Cornbread  
\$26.00 per person

### Smoked Paprika Salmon

Served with Roasted Potatoes and Wilted Collard Greens  
\$33.00 per person

### Pan Seared Red Snapper

Pan Seared Red Snapper served with Pineapple & Jerk Relish, Asparagus, and Chef's Dirty Rice  
\$34.00 per person

### Jerk Beef Short Ribs

Braised Beef Short Ribs with Jerk Seasoning, Delta Grind Cheese Grits, and Pepper Medley  
\$32.00 per person

### Shrimp & Grits

Shrimp, Tasso Ham, Delta Grind Grits, Served with a Pepper & Onion Blend  
\$30.00 per person

### Roasted Vegetables & Grits

Squash, Tomatoes, Bell Peppers, Mushrooms, Onions, Garlic, Collard Greens, and Delta Grind Cheese Grits  
\$22.00 per person

### Smothered Pork Chop

6 oz. Pan Seared Pork Chop, Onions, Bell Peppers, the Best Gravy, Homestyle Mashed Potatoes, and Sautéed Green Beans  
\$32.00 per person

### 12 oz. Peppercorn Encrusted NY Strip

Served with Char-Grilled Green Onions, Grilled Tomatoes, and Garlic Potatoes  
\$35.00 per person

### Herb Encrusted Filet Mignon

6oz. Filet Mignon topped with a Demi-Glace, Homestyle Mashed Potatoes, and Collard Greens  
\$39.00 per person

## DESSERT SELECTION

*Choose one dessert with choice of Entrée*

Bourbon Pecan Pie  
Lemon Cream Cake  
Cheesecake with Macerated Strawberries

Red Velvet Bread Pudding  
Peach Cobbler  
Chocolate Fudge Cake with Fresh Whipped Cream

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# Buffet Dinner

*(Minimum of 25 people, based on one hour of service)*

## SOUL FOOD

**Choice of (1) Salad:** Chopped House Caesar Salad, Blackened Pasta Salad, or Garden Salad

**Choice of Two (2) or Three (3) Entrees:** Fried Chicken, Rotisserie Chicken, Blackened Catfish, or Shrimp & Grits

**Choice of Two (2) or Three (3) Sides:** Home Style Mashed Potatoes, Chef's Dirty Rice, Brown Sugar Collard Greens, or Southern Fried Corn

**Choice of Two (2) Desserts:** Bourbon Pecan Pie, Peach Cobbler, or Red Velvet Bread Pudding

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Two Entrees \$35.00 per person      Three Entrees \$38.00 per person

## BOURBON STREET

**Choice of (1) Salad:** Chopped House Caesar Salad, Blackened Pasta Salad, or Garden Salad

**Choice of Two (2) or Three (3) Entrees:** Seafood Gumbo, Andouille Shrimp Jambalaya, Fried Catfish, or Crawfish Étouffée

**Choice of Two (2) or Three (3) Sides:** Cajun Roasted Potatoes, Green Beans, Chef's Dirty Rice, or Fried Corn

Fresh Sliced Boule Bread

**Choice of Two (2) Desserts:** Bourbon Pecan Pie, Peach Cobbler, or Red Velvet Bread Pudding

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea

Two Entrees \$36.00 per person      Three Entrees \$40.00 per person

## THE KING EDWARD

**Choice of (1) Salad:** Chopped House Caesar Salad, Blackened Pasta Salad, or Garden Salad

**Choice of (3) Entrees:** Roasted Smothered Pork Loin, Spicy Peach Chicken, Sliced Roast Beef, Beef Lasagna, Lemon Caper Red Fish, Jerk Beef Short Rib, Chicken Parmesan, or Roasted Vegetables on Cheesy Delta Grind Grits

**Choice of (3) Sides:** Chef's Dirty Rice, Homestyle Mashed Potatoes, Brown Sugar Collard Greens, Roasted New Potatoes, Roasted Asparagus and Shallots, Sautéed Green Beans

**Choice of Two (2) Desserts:** Bourbon Pecan Pie, Peach Cobbler, or Red Velvet Bread Pudding

\$45.00 Per person

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# RECEPTIONS

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# *A Night to Remember*

## *FRESH DISPLAYS*

*(Serves 25 people)*

### *The Pickled Patch*

Local Farm Fresh Vegetables, Seasoned & Pickled to perfection  
\$110.00

### *The Spread*

Smoked Trout Spread, Pimento Cheese, Fried Okra, House Pickled Local Vegetables, Fresh Vegetable Crudités, Baguettes, Lavash  
\$125.00

### *The Fruit Bar*

Seasonal Fresh Fruit and Berries, Fresh Whipped Cream, Yogurt  
\$130.00

## *SWEET SENSATIONS*

### *Sweet Tooth*

Assortment of Cakes, Warm Bread Pudding, Fresh Fruit Tarts, Cream Puffs, Peanut Butter Bars, Lemon Bars  
\$10.00 per person

### *The Cheese Block*

Artisan Cheese Display, Assorted Crackers, Fresh Baguette, Dried Fruits, Assorted Nuts, Spicy Peach Marmalade  
\$150.00

### *The Raw Bar*

Choice of Oysters, Crab Claws, Jumbo Shrimp Cocktail, Peel & Eat Shrimp, Lobster & Crawfish  
***\*By the Pound Market Price***

### *Handful of Happiness*

Chef's Selection of Assorted Delicious Mini Desserts for the person who needs more than just one.  
\$8.00 per person

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# *The Life of the Party*

## **ACTION STATIONS**

*(Minimum of 25 people, based on one hour of service)*

*(Attendant required – \$125.00 per attendant for two hours; \$10.00 per attendant for each additional hour)*

### **Po Boy Station**

Choice of One or Two: Shrimp, Catfish or Crawfish

Chef's Secret Remoulade, Fresh Banquettes

One Choice – \$13.00 per person    Two Choices – \$16.00 per person

### **Jambalaya & Pastalaya Station**

Chicken, Andouille, Shrimp, Bell Peppers, Onions, Rice, Pasta Chef's Selection of Sauces & Seasonings

\$12.00 per person

### **Shrimp & Grits Station**

Two of Chef's Signature Sauces, Parmesan Cheese, Jack Cheese, Sautéed Shrimp, Sauces, Delta Grind Grits, Bell Peppers, Onions & Spices

\$13.00 per person

### **Mac & Cheese Bar**

Chicken, Bacon, Tomatoes, Peas, Macaroni Noodle, Bow Tie Pasta, White Mornay Sauce, Cheddar Cheese, Parmesan Cheese

\$10.00 per person

### **Greens Station**

Mixed Local Greens, Roasted Red Peppers, Fried Goat Cheese, Hearts of Palm, Tomatoes, Cucumbers, Crispy Bacon, Shredded Turkey, Ham, Cilantro Vinaigrette, Champagne Vinaigrette, Caesar Dressing

\$10.00 per person

### **Gumbo Station**

**Choice of (2) per station:** Chicken and Sausage Gumbo, Chef's Creole Turkey Gumbo, Seafood Gumbo

\$14.00 per person

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# Carve It Up

## CARVING STATIONS

*(Culinary Attendant required – \$125.00 per attendant for two hours; \$10.00 per attendant for each additional hour)*

### ***Roasted Turkey***

*(Serves 40 People)*

Honey Creole Mustard, Cranberry Chutney, Silver Dollar Rolls

\$270.00

### ***Maple and Brown Sugar Crusted Ham***

*(Serves 50 People)*

Local Molasses, Roasted Garlic Sauce, Dijonnaise, Silver Dollar Rolls

\$290.00

### ***Pecan Roasted Pork Loin***

*(Serves 50 People)*

Spicy Peach Chutney, Candied Pecans, Grilled Onions, Silver Dollar Rolls

\$230.00

### ***Smoked Round of Black Angus Beef***

*(Serves 70 People)*

Horseradish Cream, Mustard, Silver Dollar Rolls

\$335.00

### ***Side of Smoked Salmon***

*(Serves 40 People)*

Pickled Capers, Caper Berries, Chopped Sweet Onions, Diced Eggs, Fresh Toasted Baguette

\$310.00

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# Keeping it Classy

HAND PASSED / STATIONARY PLATTERS OF HORS D' OEURVES

## COLD HORS D'OEURVES

All trays are sold every 100 pieces per tray

### Caprese Salad

Chopped Mozzarella, Tomatoes and Basil in a Phyllo Cup  
\$350.00

### Andouille Deviled Egg

With Andouille Sausage and Smoked Paprika  
\$275.00

### Roasted Beet Toast Points

With Goat Cheese and Fresh Orange  
\$345.00

### Assorted Finger Sandwiches

Barbeque Chicken Salad, Lemon-Pepper Tuna, Roast Beef and Swiss, Honey Ham Salad  
\$235.00

## HOT HORS D'OEURVES

All trays are sold every 100 pieces per tray

### Grilled Chicken Skewers

With Spicy Peach Jam  
\$385.00

### Grilled Beef Skewers

With Pepper Truffle Aioli  
\$415.00

### House Made Hushpuppies

with Red Pepper Jam  
\$250.00

### Vegetarian Spring Rolls

With Plum Sauce  
\$395.00

### Fried Mushrooms

with Creole Mustard Remoulade  
\$250.00

### Spicy Juke Joint Shrimp

\$450.00

### Mini Redfish Cakes

With Pickled Red Onion and Caper Aioli  
\$450.00

### Mississippi Grilled Shrimp

with Spicy Tomato Chutney  
\$475.00

### King Edward's Chicken Wings

Choice of Flavors: Salt & Peppered, Chef's Juke Joint, or Lemon Pepper  
\$250.00

### Artichoke Leaves

With Lemon Garlic Aioli  
\$275.00

### Smoked Salmon Dip

\$130.00

### Crab Mornay Dip

\$120.00

### Duck Confit Crostini

With Red Wine Demi- Glace  
\$400.00

### Beef Tenderloin Crostini

With Dijon Mustard  
\$440.00

### Mini Catfish Po Boys

\$445.00

### Buttermilk-Battered Fried Chicken Tenders

\$200.00

### King Edward's Fried Catfish

\$230.00

### Turnip Green Dip with Cornbread Crostini

\$115.00

### Spinach and Artichoke Dip

\$110.00

All pricing is subject to applicable service charges and sales tax. For groups with less than twenty-five (25) guests, a \$50.00 labor fee will be assessed.

# Reception Packages

*(Based on Two Hours of Service)*

*(Attendant required for Carving Station – \$125.00 per attendant for two hours; \$10.00 per attendant for each additional hour)*

## ***THE DUCHESS RECEPTION PACKAGE***

Choice of Three (3) Hot or Cold Hors D'oeuvres

Pick One (1) of the Following Items: Jambalaya & Pastalaya Station, Mac & Cheese Bar, or Greens Station

One Carving Station and One Dessert Station

**1 – 149 guests \$36.00 per person**

**150+ guests \$33.00 per person**

## ***THE COURT JESTER RECEPTION PACKAGE***

Choice of Four (4) Hot or Cold Hors D'oeuvres

Pick Two (2) of the Following Items: Po Boy Station, Jambalaya & Pastalaya Station, Greens Station, Gumbo Station, or Fresh Display

One Carving Station and One Dessert Station

**1 – 149 guests \$40.00 per person**

**150+ guests \$36.00 per person**

## ***THE EDWARDS COURT RECEPTION PACKAGE***

Choice of Six (6) Hot or Cold Hors D'oeuvres

Pick Three (3) of the Following Items: Po Boy Station, Jambalaya & Pastalaya Station, Greens Station, Gumbo Station, or Fresh Display

Two Carving Stations and One Dessert Station

**1 – 149 guests \$50.00 per person**

**150+ guests \$45.00 per person**

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# BREAKS

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# Take a Break

## **BREAK PACKAGES**

*(Based on 30 minutes of Service, Minimum of 25 people)*

### **MID-MORNING**

#### ***Wake Up***

Fresh Seasonal Berry Display, Yogurt Granola Parfait, Fresh Chunked Fruit Blocks, Coffee, Decaffeinated Coffee, Bigelow Teas  
\$13.00 per person

#### ***King Edward's Boost of Energy***

Mixed Nuts, Mini Pretzels, Gatorade Energy Bars, Bottled Water, Gatorade, Coffee, Decaffeinated Coffee, Bigelow Teas  
\$16.00 per person

### **AFTERNOON**

#### ***The Intermission***

Popcorn, Chocolate Raisins, Pimento Cheese Nacho's, Milk Duds, Skittles, Gummy Bears, Assorted Sodas, Coffee, Decaffeinated Coffee, and Tea  
\$13.00 per person

#### ***The Cookie Jar***

Assortment of Cookies: Chocolate Chip, White Macadamia Nut, Peanut Butter, Snicker Doodles  
Whole, Chocolate, 2% Milks, Coffee, Decaffeinated Coffee, & Tea  
\$10.00 per person

### **ALL-DAY**

#### ***All-day Beverages Break, Mid-morning & Afternoon***

Regular & Diet Sodas, Bottled Water, Coffee, Decaffeinated Coffee, and Assorted Hot Teas  
\$14.00 per person

#### ***Very Smooth***

Fresh Blended Smoothies (Blueberry, Orange, Raspberry, Pineapple, Banana with Yogurt), Seasonal Cut Fruit, Homemade Granola Bars, Coffee, Decaffeinated Coffee, Bigelow Teas  
\$15.00 per person

#### ***Hit The Trail***

Chef's Juke Joint Granola Mix, Mixed Nuts, Dried Fruits, Mini Yogurts, Fruit-infused Water, Coffee, Decaffeinated Coffee, and Tea  
\$12.00 per person

#### ***Keep the High Going***

Chef's Trail Mix, Beef Jerky, Hummus, Celery & Carrot Sticks, KIND bars, Monster Energy Drinks, Oatmeal & Peanut Butter Cookies, Coffee, Decaffeinated Coffee, and Tea  
\$12.00 per person

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# Don't Forget Your Snacks

## SNACK ITEMS

*Great for small meetings, and long meetings!*

<b>Whole Fruit</b>	\$3.00 per person
<b>Fresh Fruit Platter</b>	\$5.00 per person
<b>Assorted Cookies</b>	\$36.00 per dozen
<b>Assorted Popcorns</b> Butter, Caramel, Cheddar	\$5.00 per person
<b>Assorted Pastries or Muffins</b>	\$38.00 per dozen
<b>Bagels &amp; Cream Cheese</b>	\$42.00 per dozen
<b>Chips &amp; Dip</b> Corn Chips, Salsa, Guacamole	\$10.00 per person
<b>Assorted Donuts</b>	\$36.00 per dozen
<b>Deli Sandwiches</b>	\$60.00 per dozen
<b>Individual Bags of Chips</b>	\$3.00 per bag
<b>Granola Bars</b>	\$3.00 per bar

*All pricing is subject to applicable service charges and sales tax. For groups with less than twenty-five (25) guests, a \$50.00 labor fee will be assessed.*

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# CORPORATE PACKAGES

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# Corporate Packages

*All corporate packages come with drop down screen, flip pad and markers, and projector. Corporate packages require minimum guest counts. Freshly brewed coffee, decaffeinated coffee, and assorted hot teas are served with breakfast buffets and breaks. Freshly brewed iced tea is served with lunch and dinner buffets.*

## **CORPORATE PACKAGE AM** **(Minimum 25 People)**

Breakfast Buffet  
Mid Morning Break  
Lunch Buffet  
Afternoon Break  
Assorted Sodas and Coffee Provided All Day  
\$105.00 per person

## **CORPORATE PACKAGE PM** **(Minimum 25 People)**

Lunch Buffet  
Afternoon Break  
Dinner Buffet  
Assorted Sodas and Coffee Provided All Day  
\$110.00 per person

## **CORPORATE "ALL DAY" AFFAIR** **(Minimum 25 People)**

Breakfast Buffet  
Mid Morning Break  
Lunch Buffet  
Afternoon Break  
Dinner Buffet  
Assorted Sodas and Coffee Provided All Day  
\$145.00 per person

All pricing is subject to applicable service charges and sales tax. For groups with less than twenty-five (25) guests, a \$50.00 labor fee will be assessed.

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# BEVERAGES

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# Banquet Bar List

Hilton Garden Inn – Jackson Downtown suggests (1) bartender per (75) guests. An \$80.00 bartender fee per bar will apply for each function for the first hour. \$10.00 fee applied for each additional hour. Other beer, liquor, and wine selections are available upon request with proper advance notice.

All mixers are included with the bar set-up.

Minimum of \$300.00 for Cash Bar. Balance (if any) to be responsibility of host and paid by host.

Bar setup for less than (25) people will incur a \$50.00 setup fee.

## HOSTED (CONSUMPTION) / CASH BAR

*Cocktail Prices (Per Drink)*

Super Premium Brands	\$12.00
Premium Brands	\$10.00
House Brands	\$8.00
Domestic Beer	\$5.00
Premium Beer	\$7.00
House Wine	\$7.00
Bottle House Wine	\$35.00
House Champagne	\$5.00
Bottle House Champagne	\$35.00

## OPEN BAR

*(Bar is priced per person, per hour.)*

Brands	1 <sup>st</sup> Hour	2 <sup>nd</sup> Hour	3 <sup>rd</sup> Hour	Additional Hours
Super Premium	\$20.00	\$18.00	\$15.00	\$12.00
Premium	\$18.00	\$16.00	\$14.00	\$10.00
House	\$16.00	\$14.00	\$10.00	\$8.00
Premium Wine & Beer Only	\$15.00	\$12.00	\$9.00	\$7.00
House Wine & Beer Only	\$14.00	\$11.00	\$8.00	\$6.00

*All pricing is subject to applicable service charges and sales tax. For groups with less than twenty-five (25) guests, a \$50.00 labor fee will be assessed.*



# Banquet Bar List *(Continued)*

## SUPER PREMIUM BRANDS

Ciroc Vodka / Grey Goose Vodka\*  
 Bombay Sapphire Gin  
 Captain Morgan & Barcardi Rum  
 1800 Silver Tequila  
 Woodford Bourbon  
 Crown Royal Whiskey  
 Glenlivet 12-Year Scotch

## PREMIUM BRANDS

Kettle One Vodka  
 Tanqueray Gin  
 Captain Morgan Rum  
 Jose Cuervo Tequila  
 Maker's Mark Bourbon  
 Jameson Irish Whisky  
 Dewar's Scotch

## HOUSE BRANDS

Stolichnaya Vodka  
 Beefeater Gin  
 Bacardi Rum  
 Jose Cuervo Tequila  
 Jim Beam Bourbon  
 Canadian Club Whiskey  
 J&B Scotch

Assorted Sodas and Bottled Water	\$3.00 each
Freshly Brewed Coffee, Decaffeinated Coffee	\$45.00 per gallon
Freshly Brewed Iced Tea	\$40.00 per gallon
Lemonade	\$35.00 per gallon
Seasonal Punch	\$35.00 per gallon
Juice (Orange, Cranberry, Apple, or Grapefruit)	\$30.00 per gallon

*\*Vodka selection is dependent upon availability.*

*All pricing is subject to applicable service charges and sales tax. For groups with less than twenty-five (25) guests, a \$50.00 labor fee will be assessed.*

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# FOOD AND BEVERAGE POLICIES

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# *Food and Beverage Policies*

## ***BEVERAGE SERVICE***

We offer a competitive selection of beverages to compliment your event. The Mississippi Alcohol and Beverage Commission regulates alcoholic beverages and service. As the license, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. Hilton Garden Inn – Jackson/Downtown reserves the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## ***MENUS***

The following menus have been designed as guidelines to assist you in the selection of your food and beverage services. Please note that our Executive Chef and Catering Team welcome the opportunity to customize your menu and services to create your dream event.

## ***PRICING***

Applicable service charge will be applied to all food and beverage sales (including alcohol). Current sales tax will be added to all food, beverages, rental, floral, and service charges. Mississippi applicable sales tax will be added to all sales. Guaranteed prices will be confirmed with a signed contract and specified deposit.

## ***FACILITY SERVICES***

All plated banquet prices include white linens, glassware, china, and flatware for the Hilton Garden Inn – Jackson/Downtown grand ballroom, meeting rooms, and any other areas deemed as public space. Additional costs may be incurred for various linen color choices. Tables will be sent in rounds of 8 or 10 guests. Tables set outside of these parameters may incur additional charges.

## ***LEAVE IT TO US!***

The entire staff of the Hilton Garden Inn – Jackson/Downtown is always available to assist you in the planning of a successful event. We are more than welcome to initiate a consultation with our Executive Chef or event a food tasting of our menu. We are also pleased to arrange on-site centerpieces, entertainment specialty linens, and themed decorations. There is nothing that we CAN'T do. Let the magic and your imagination run free!

**If you do not see something you want in this packet, we are more than welcome to accommodate your request!**

*All pricing is subject to applicable service charges and sales tax. For groups with less than twenty-five (25) guests, a \$50.00 labor fee will be assessed.*