

2018 CATERING MENU



WELCOME

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 the Hilton Garden Inn!

Dustin Foster

General Manager

BREAK SELECTIONS



BREAK PACKAGES

CHOCOHOLIC BREAK **\$13 per person**
chocolate dipped strawberries and pretzels,
cookies and brownies, candy bars and
assorted soft drinks

BALLPARK BREAK **\$13 per person**
warm pretzels and mustard,
cracker jacks, peanuts, candy bars,
cookies, brownies and assorted soft drinks

HEALTHY BREAK **\$12 per person**
granola bars, seasonal sliced fruit,
assorted vegetables with dip, and yogurt

A LA CARTE SNACKS

**ASSORTED MUFFINS,
DANISH OR ASSORTED
BREAKFAST BREADS** **\$24 per dozen**

FROSTED DOUGHNUTS **\$20 per dozen**

**FRESHLY BAKED COOKIES
OR FUDGE BROWNIES** **\$24 per dozen**

BREAKFAST PARFAIT **\$7 each**

ASSORTED CANDY BARS **\$3 each**

FANCY MIXED NUTS **\$23 per pound**

FRESH FRUIT DISPLAY **\$5 per person**

YOGURT OR JELL-O CUPS **\$3 each**

ASSORTED DRY SNACKS **\$3 per bag**
individual cracker jacks, popcorn,
goldfish, trail mix, pretzels, and chips

A LA CARTE BEVERAGES

**FRESHLY BREWED REGULAR
AND DECAFFINATED COFFEE,
BREWED ICED TEA, LEMONADE
OR PUNCH** **\$30 per gallon**

**ASSORTED REGULAR, DIET, AND
DECAFFEINATED SOFT DRINK,
BOTTLED WATER, BOTTLED
MINERAL WATER AND
PINTS OF MILK** **\$3 each**

ASSORTED CHILLED JUICES **\$16 per carafe**
apple, orange, cranberry, grapefruit, and tomato

Prices are subject to 20% service charge plus applicable sales tax. Menus are subject to change and not guaranteed more than three months prior to the function date. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk and food borne illness.

(1)

BREAKFAST SELECTIONS

All breakfast selections are served with freshly brewed regular and decaffeinated coffee, chilled orange juice and a selection of herbal tea



PLATED BREAKFAST

All-American **\$14 per person**
fluffy scrambled eggs, muffins, danish, roasted red potatoes, sliced breakfast breads with butter and fruit preserves and choice of bacon or sausage links

LIGHT BREAKFAST

CONTINENTAL **\$14 per person**
fresh melons and berries, muffins, and sliced breakfast breads with butter and fruit preserves

BREAKFAST BUFFET

A minimum of 25 people

CLASSIC **\$16 per person**
fluffy scrambled eggs, sausage, bacon, and roasted red potatoes, served with fresh melons and berries, muffins and sliced breakfast breads with butter and fruit preserves

HOMESTYLE **\$18 per person**
fluffy scrambled eggs, ham steak, biscuits and gravy, roasted red potatoes, served and sliced breakfast breads with butter and fruit preserves

BREAKFAST ENHANCEMENTS

Add to any Plated or Breakfast Buffet

WAFFLES **\$3 per person**
butter and maple syrup

BISCUITS AND SAUSAGE GRAVY **\$4 per person**

CINNAMON ROLLS **\$3 per person**
topped with vanilla icing

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(2)

COLD APPETIZERS

Appetizers based on 50 servings per order

SHRIMP COCKTAIL chilled shrimp with cocktail sauce	\$135
SANTA FE CHEESE creamy goat cheese with toasted almonds and sun-dried tomatoes served with crostini	\$90
SMOKED SALMON sliced and served with crostini and traditional garnish	\$130
TOMATO BRUSCHETTA traditional, with fresh tomatoes, basil and garlic served with crostini	\$75
CHEESE DISPLAY domestic and imported cheese served with fresh berries and crackers	\$135
FRESH FRUIT DISPLAY pineapple, strawberries, grapes and melons, served with honey sour cream	\$135
VEGETABLE CRUDITE blackened with ranch dressing	\$90
CRABMEAT DIP creamy crab and herb spread with assorted crackers	\$115
CHIPS AND SALSA tortilla chips with picante sauce	\$40
CHIPS AND QUESO tortilla chips with queso dipping sauce	\$50



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(3)

HOT APPETIZERS

Appetizers based on 50 servings per order

ARTICHOKE AND SPINACH DIP \$90

fresh spinach and tender artichokes in a creamy cheese sauce served with tortilla chips

CHICKEN DRUMMIES \$85

crispy fried chicken drummies served with mild buffalo sauce and ranch dressing

COCKTAIL MEATBALLS (100 PIECES) \$75

seasoned meatballs tossed in marinara sauce

CHICKEN FINGERS \$75

batter-dipped and crisp fried, served with honey mustard and barbecue dipping sauces

MINI CRAB CAKES \$130

oven roasted crab cakes served with garlic and poblano aioli

TOASTED RAVIOLI \$60

cheese filled, toasted, served with marinara sauce

BACON-WRAPPED SHRIMP \$140

tender shrimp wrapped in bacon

BAKED STUFFED MUSHROOMS \$100

large mushroom caps stuffed with crab and shrimp in a creamy cheese filling

BONELESS BUFFALO WINGS \$85

served with mild buffalo and ranch dressing

VEGETABLE SPRING ROLLS \$75

sautéed vegetables wrapped in a spring roll, served with house-made sweet and sour chili sauce

SMOKED CHICKEN QUESADILLAS \$90

smoked chicken, cheddar and jack cheese, green peppers, and tomatoes wrapped in a flour tortilla, served with salsa

BEEF TENDERLOIN KABOBS \$160

tender chunks of beef, peppers and onions marinated in a red wine sauce and char grilled

GRILLED VEGETABLE DISPLAY \$120

balsamic marinated vegetables, grilled and served with blackened ranch dressing



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(4)

LUNCH SELECTIONS

LUNCH SERVED DAILY UNTIL 3PM



CARVING STATIONS

SERVES APPROXIMATELY 30 GUESTS

STATIONS COME WITH SILVER DOLLAR ROLLS AND APPROPRIATE CONDIMENTS, INCLUDES CARVING FEE

GLAZED HAM	\$235
WHOLE ROASTED TURKEY	\$240
INSIDE ROUND OF BEEF	\$275

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PLATED ENTRÉES

Served with Rolls and Butter. Includes Iced Tea, Regular and Decaffeinated Coffee. All Steaks are prepared to medium temperature. Side Dish substitution available upon request.

POT ROAST	\$17 per person
slow cooked and tender, served with mashed potatoes, brown gravy and seasonal vegetables	
BAKED COD	\$18 per person
topped with citrus beurre blanc, served with rice pilaf and seasonal vegetables	
GRILLED CHICKEN	\$16 per person
boneless grilled chicken breast served with rice pilaf and seasonal vegetables	
SELECT YOUR PREPARATION:	
CILANTRO GLAZE BLACKENED HONEY SESAME GLAZE	
BLACKENED CHICKEN FETTUCCINE	\$17 per person
grilled blackened chicken breast served on fettuccine noodles and broccoli tossed in a creamy alfredo sauce	
BACON WRAPPED PETITE TENDERLOIN	\$24 per person
twin 5-ounce bacon wrapped cuts served with mashed potatoes and seasonal vegetables	
KC STRIP	\$24 per person
char grilled 8oz strip, served with a baked potato and seasonal vegetables	
SLICED SIRLOIN	\$22 per person
served with rosemary jus, mashed potatoes and seasonal vegetables	
VEGETARIAN OPTION AVAILABLE UPON REQUEST, PLEASE ASK CHEF FOR DETAILS.	

ADD A HOUSE SALAD \$3.

ADD A DESSERT FOR ADDITIONAL CHARGE (SEE PAGE 10).

(5)

LUNCH SELECTIONS

LUNCH SERVED DAILY UNTIL 3PM

LUNCH BUFFETS

A minimum of 25 people

Served with Hereford House Salad, Rolls and Butter. Includes Iced Tea, Regular and Decaffeinated Coffee, and Chef's Dessert Selections.



GRILL **\$17 per person**

steakburgers, grilled boneless chicken breasts, sliced cheddar, swiss and american cheese, sliced tomatoes, onions, crisp lettuce, dill pickles, kaiser rolls pasta salad, house-made potato chips, mustard, ketchup and mayonnaise

KC BBQ **\$20 per person**

grilled boneless chicken breast glazed with barbecue sauce, soked sliced brisket, coleslaw and baked beans

ADD PORK RIBS FOR AN ADDITIONAL \$4 PER PERSON



JACKSON STREET DELI **\$18 per person**

deli sliced ham, roast beef and smoked turkey breast, sliced cheddar, swiss and american cheeses, sliced tomatoes, onions, crisp lettuce, dill pickles, assorted breads, pasta salad, house-made potato chips, mustard, ketchup and mayonnaise



FAJITA BAR **\$18 per person**

seasoned ground beef and chicken fajita meat, mexican rice pilaf, queso dip, flour tortillas, salsa, guacamole, tortilla chips, sour cream, shredded cheddar cheese, lettuce, diced tomatoes, onions, and jalapeño peppers.

ITALIAN **\$19 per person**

chicken spedini, meatball, fettuccine alfredo, penne red, salad, ranch dressing, Italian dressing, bread

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(6)

LUNCH SELECTIONS

LUNCH SERVED DAILY UNTIL 3PM

GOURMET SANDWICHES

Sandwiches garnished with lettuce, tomato, onion and pickles. Includes iced tea, regular and decaffeinated coffee. Select one of the following options for group: potato chips, pasta salad, potato salad or coleslaw.



HAM & SWISS **\$13 per person**

shaved ham and swiss cheese served on a hoagie roll

ROAST BEEF & CHEDDAR **\$13 per person**

sliced roast beef and cheddar cheese served on a hoagie roll

TURKEY CROISSANT **\$13 per person**

smoked sliced turkey on a flaky croissant

CHICKEN SALAD CROISSANT **\$13 per person**

tender chicken blended with mayonnaise, chopped celery, and onions, served on a flaky croissant

STEAKBURGER **\$13 per person**

half pound of freshly ground Hereford House beef, charcoal grilled, served on a toasted Kaiser roll

CHICKEN BLT **\$13 per person**

grilled chicken breast topped with tomato, lemon aioli and bacon, served on a kaiser roll

ADD A HOUSE SALAD \$3.

ADD A DESSERT FOR ADDITIONAL CHARGE (SEE PAGE 10).

ENTRÉE SALADS

Entree includes Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee.

SPRING SALAD **\$11 per person**

mixed spring greens topped with diced red onion, candied walnuts, and blue cheese crumbles, house-made balsamic vinaigrette served on the side

CAESAR SALAD **\$10 per person**

crisp romaine topped with grated parmesan cheese and garlic croutons, with creamy Caesar dressing on the side

COBB SALAD **\$15 per person**

iceberg lettuce topped with smoked turkey, bacon, tomatoes, black olives, cheddar cheese, hard boiled eggs, and asparagus, with ranch dressing on the side

ADD A CUP OF STEAK SOUP \$3.

ADD A DESSERT FOR ADDITIONAL CHARGE (SEE PAGE 10).

BOXED LUNCH ON THE RUN

Sandwiches garnished with lettuce, tomato, onion and pickles.

CHOICE OF: **\$16 per person**

ham and swiss, roast beef and cheddar, turkey croissant, or chicken salad croissant. served with a piece of whole fruit, bag of potato chips, (1) house baked cookie and choice of assorted soft drink or bottled water

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(7)

DINNER SELECTIONS



CARVING STATIONS

SERVES APPROXIMATELY 30 GUESTS

STATIONS COME WITH SILVER DOLLAR ROLLS AND APPROPRIATE CONDIMENTS, INCLUDES CARVING FEE

GLAZED PORK TENDERLOIN	\$260
INSIDE ROUND OF BEEF	\$275
WHOLE ROASTED PRIME RIB	\$345

PLATED COMBINATION ENTRÉES

Served with Rolls and Butter. Includes Iced Tea, Regular and Decaffeinated Coffee. All Steaks are prepared to medium temperature. Side Dish substitution available upon request.

STEAK AND CHICKEN	\$32 per person
roasted and sliced sirloin topped with marsala demi-glace alongside a charcoal grilled chicken breast, served with mashed potatoes and sautéed green beans	
STEAK AND SALMON	\$35 per person
roasted and sliced sirloin topped with rosemary jus alongside a seasoned roasted salmon fillet topped with garlic herb butter, served with rice pilaf and sautéed green beans	

ADD A HOUSE SALAD \$3.

ADD A DESSERT FOR ADDITIONAL CHARGE (SEE PAGE 10).

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PLATED DINNERS

Served with Rolls and Butter. Includes Iced Tea, Regular and Decaffeinated Coffee. All Steaks are prepared to medium temperature. Side Dish substitution available upon request.

KC STRIP	\$32 per person
Juicy 12oz. char grilled strip, served with baked potatoes and seasonal vegetables	
PRIME RIB	\$30 per person
oven roasted 12oz roast with signature blend of seasonings served with au jus and horseradish cream sauce, alongside mashed potatoes and seasonal vegetables	
TOP SIRLOIN	\$26 per person
a flavorful cut from the top of the sirloin, sliced and served with rosemary jus, alongside mashed potatoes and seasonal vegetables	
FILET MIGNON	\$38 per person
a 7oz. tender and juicy filet served with cheddar ranch potatoes and seasonal vegetables	

GRILLED CHICKEN	\$24 per person
boneless grilled chicken breast served alongside rice pilaf with your choice of sauce: LYONNAISE MARSALA PICATTA	

OVEN ROASTED SALMON	\$26 per person
fresh Atlantic salmon seasoned and topped with garlic butter served with rice pilaf	

ROASTED PORKLOIN	\$26 per person
roasted, sliced and topped with house chutney, served with mashed potatoes	

VEGETARIAN OPTION AVAILABLE UPON REQUEST, PLEASE ASK CHEF FOR DETAILS

ADD A HOUSE SALAD \$3.

ADD A DESSERT FOR ADDITIONAL CHARGE (SEE PAGE 10).

DINNER SELECTIONS

THEMED DINNER BUFFETS

A minimum of 25 people

Includes Iced tea, regular and decaffeinated coffee, and Chef's dessert selections.

MEXICAN FIESTA **\$31 per person**

seasoned beef and chicken fajitas, mexican rice pilaf, seasoned black beans, queso dip, flour tortillas, salsa, guacamole, tortilla chips, sour cream, shredded cheddar cheese, lettuce, diced tomatoes, onions and jalapeño peppers

KC CLASSIC BBQ **\$36 per person**

barbecue pork ribs, grilled chicken breast glazed with barbecue sauce, smoked sliced brisket, coleslaw, potato salad, baked beans and cheddar ranch potatoes, bacon and green beans, seasonal cobbler

ITALIAN **\$37 per person**

caesar salad, fettuccine and penne pasta, alfredo and marinara sauce, grilled chicken spidini, Italian sausage and peppers, meatballs, garlic breadsticks and tiramisu

BUILD YOUR OWN BUFFET

Served with Rolls and Butter. Includes Iced Tea, Regular and Decaffeinated Coffee.

TWO ENTRÉE SELECTION **\$33 per person**

THREE ENTRÉE SELECTION **\$35 per person**

ENTRÉE - *SELECT 2 OR 3*

SLICED SIRLOIN

SMOKED SLICED BBQ BRISKET

HICKORY GRILLED CHICKEN

OVEN ROASTED SALMON

BAKED COD with citrus beurre blanc sauce

CHICKEN PARMESAN with marinara sauce

ROASTED TURKEY BREAST

SALAD - *SELECT 2*

HOUSE SALAD

PASTA SALAD

CAESAR SALAD

SPINACH SALAD

SPRING SALAD

FRESH FRUIT

VEGETABLE - *SELECT 1*

SAUTÉED GREEN BEANS

SAUTÉED ZUCCHINI

SAUTÉED SQUASH

BABY CARROTS

BROCCOLI

STARCHES - *SELECT 2*

ROASTED RED POTATOES | PENNE PASTA | RICE

MASHED POTATOES | CHEDDAR RANCH POTATOES

ADD A DESSERT FOR ADDITIONAL CHARGE (SEE PAGE 10).



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CHILDREN'S SELECTIONS

FOR CHILDREN 12 AND UNDER. AVAILABLE FOR LUNCH AND DINNER.

ENTRÉES

All children's entrées included French fries or fresh fruit and a beverage.

CHICKEN FINGERS **\$9 per person**

classic breaded and fried chicken tenders served with honey mustard Sauce

STEAKBURGER **\$7 per person**

charcoal grilled and topped with american cheese

MACARONI AND CHEESE **\$6 per person**

macaroni pasta tossed in a creamy cheese sauce

GRILLED CHICKEN **\$7 per person**

charcoal grilled chicken breast

ADD A HOUSE SALAD FOR \$3.

ADD A DESSERT FOR ADDITIONAL CHARGE (SEE PAGE 10).



DESSERT SELECTIONS

ALL DESSERTS ARE PRICED PER PERSON PER SELECTION

TIER ONE

All cakes drizzled with caramel or chocolate sauce and whipped cream

SELECTION OF SHEET CAKES **\$2.50**

CHOICE OF
Chocolate, White, Carrot, Banana, Orange

TIER TWO

All desserts drizzled with caramel, chocolate or strawberry sauce and whipped cream

SELECTION OF LAYERED CAKES **\$4.00**

CHOICE OF
Carrot, Chocolate, Coconut, Lemon

NEW YORK STYLE CHEESECAKE **\$4.00**

TIER TWO

TIRAMISU **\$6.00**
espresso chocolate sauce

ITALIAN LEMON CAKE **\$6.00**
meyer lemon cream sauce

RED VELVET CREAM CAKE **\$6.00**
topped with bourbon caramel

LAYERED CHOCOLATE MOUSSE **\$6.00**
fresh berries and lemon pudding

CHOCOLATE FOUNTAIN - \$500

serves 150 guests

pineapple chunks, pretzels, pound cake, marshmallows, graham crackers and fresh strawberries

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(10)

BAR SELECTIONS

We encourage all of our guests to drink responsibly. Our bartenders and staff are trained in "Alcohol Awareness". Applicable sales tax and hotel service charge is added to our hosted bar. Cash bar is inclusive of applicable sales tax.

Cash bar gratuities are at the discretion of the guest. Bartender Fee of \$50 per bar.

The Bartender Fee will be waived when \$300 or more is spent per bar.

LIQUORS

BAR PRICES

	HOST	CASH
Well Drinks	\$6.00	\$6.50
Call Drinks	\$7.00	\$7.50
Premium Drinks	\$8.00	\$8.50
Domestic & Non-Alcoholic Beer	\$4.25	\$5.00
Imports & Specialties	\$5.00	\$5.50

CALL BRANDS

Bacardi Rum, Beefeater Gin, Captain Morgan Spiced Rum, Cuervo Gold Tequila, Dewar's Scotch, Jim Beam Bourbon, Malibu Coconut Rum, Smirnoff Vodka

PREMIUM BRANDS

1800 Tequila Reposado, Chivas Scotch, Crown Royal, Jack Daniels, Ketel One Vodka, Tanqueray Gin

DOMESTIC & NON-ALCOHOLIC

Budweiser, Bud Light, Coors Light, Miller Lite, O'Douls

IMPORTS & SPECIALTIES

Boulevard Pale Ale, Boulevard Unfiltered Wheat, Corona

KEG BEERS

DOMESTIC	\$375 per Keg
IMPORTS	\$475 per Keg

PACKAGED HOST BAR SELECTIONS

Priced per person for the first three (3) hours

BRONZE PACKAGE **\$20 per person**
\$3 per person for each additional hour

Wine, Domestic Keg Beer & Soda

SILVER PACKAGE **\$25 per person**
\$4 per person for each additional hour

Well/House Liquor, Wine, Beer & Soda

GOLD PACKAGE **\$28 per person**
\$6 per person for each additional hour

Call Liquor, Wine, Beer & Soda

PLATINUM PACKAGE **\$30 per person**
\$8 per person for each additional hour

Premium Liquor, Wine, Beer & Soda



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WINE BY THE GLASS

SERVING COPPER RIDGE:

Chardonnay, White Zinfandel, Merlot, Cabernet

Host: \$6.00

Cash: \$7.00

WINE BY THE BOTTLE

CHARDONNAY

Franciscan	\$42
William Hill	\$30

WHITES

Sycamore Lane (<i>White Zinfandel</i>)	\$24
Benziger (<i>Sauvignon Blanc</i>)	\$34
Ruffino (<i>Pinot Grigio</i>)	\$29

SPARKLING

Freixenet (<i>Brut</i>)	\$25
Domaine Carneros (<i>Brut</i>)	\$48
Martini & Rossi (<i>Asti</i>)	\$28

CABERNET SAUVIGNON

Storypoint	\$38
Simi	\$50

MERLOT

Drumheller	\$34
Franciscan	\$44

RED VARIETALS

Cloudfall (<i>Pinot Noir</i>)	\$34
Dona Paula (<i>Malbec</i>)	\$34
Ravenswood (<i>Zinfandel</i>)	\$38

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(12)