

Catering Menus

5200 Natorp Blvd Mason, Ohio 45040 © 2011



Catering Considerations

Menu Selection and Event Details

Menu selections and event details are requested two weeks prior to the event. For all events booked less than two weeks out, menu selection and arrangements will be requested at time of booking. The hotel reserves the right to substitute function rooms based on final attendance numbers.

Payment

A payment schedule will be arranged and stated in all contracts. Final payment will be applied to credit cards on file three days prior to event and any check payments must be submitted two weeks prior to event. Any function not paid in full by the day of event, the hotel reserves the right to cancel said event.

Host/Cash Bars

In accordance with the liquor laws governing Ohio and the city of Mason, a guest must be at least 21 years old to consume alcoholic beverages. The hotel reserves the right to exercise our legal responsibility and obligation to refuse service to any guest we feel is intoxicated. A hotel bartender must serve all alcoholic beverages inside or on property.

Liability

The hotel will not be responsible for any material or equipment left in the banquet room before, during or following an event. Due to health code liability, the Hotel cannot allow buffet food to be carried out.

Food and Beverage

No outside food and beverage will be permitted to be brought into the hotel's public areas or meeting rooms with the exception of special occasion cakes. If any food or beverage is brought in, it will either be confiscated or a \$19 per person fee will be applied to the event bill. A \$50.00 setup fee applies for under minimum 25 person buffets.

Displays and Decorations

Any personal property of the client or client's guests left onsite will be at the sole risk of the client. The hotel will not be liable for any loss or damage to this property. Any outside displays or decorations cannot consist of glitter or confetti for tables, and nothing may be attached to walls with anything other than tape.

Storage

Storage of meeting materials and boxes can be arranged with your sales representative, and will be subject to a \$5.00 per box fee. Removal of all property following an event is the responsibility of the client.

Tax and Service Charge

Prevailing Ohio state sales tax will apply to all transactions. The current rate is 6.5%. If your group is tax exempt, you must supply a copy of the **Ohio** tax exempt certificate. A taxable service charge of 20% will be added to all food, beverage, room rental and audio visual equipment.

All prices are subject to change based on Market Conditions.



REFRESHMENT BREAKS

(All breaks are served with freshly brewed Starbucks regular and decaffeinated coffee, selection of herbal teas and ice tea) (All breaks are for 1 hour)

COOKIE MONSTER

Assortment of fresh baked cookies Accompanied by fresh baked brownies Assortment of milks Assortment of Soft Drinks \$5.95

THE HEALTH-NUT BREAK

Granola bars Whole fresh seasonal fruit Assortment of yogurts Bottled water Assortment of soft drinks

\$5.95

GREAT AMERICAN BALLPARK

Warm Soft pretzels with Mustard Tortilla Chips and Salsa Assorted Candy bars Assortment of soft drinks \$8.95

EVERYDAY IS "SUNDAE"

Vanilla Ice Cream Chocolate Ice Cream Strawberry Ice Cream Whipped Cream Assorted Toppings (Available for groups of 25 persons or more) \$6.95

THE MOUSE TRAP

Assorted Cheese Tray Cracker Medley Fresh Fruit Tray \$7.95

COFFEE BREAK

Chilled fruit juices, freshly brewed Starbucks regular, decaffeinated coffee, and a selection of herbal teas. \$7.95

MINI LUNCH BREAK

Assorted mini sandwiches served with potato chips and assorted soft drinks. \$9.95



BREAK A LA CARTE

Starbucks coffee regular or decaffeinated \$38.00/gallon
Vitamin Water selection\$3.00 each
Bottled juice (Orange, Cranberry, and Apple)\$2.50 each
Bottled water\$2.50 each
Energy drinks\$4.00 each
Whole fruit (apples, oranges, bananas) \$1.50 each
Assorted flavored yogurt\$2.00 each
Assorted cookies\$20.00/dozen
Assorted candy bars\$2.00 each
Assorted fresh muffins\$20.00/dozen
Croissants\$15.00/dozen
Saratoga Chips and dip\$15.95/lb.

Brewed iced tea or lemonade	\$20.00/gallon
Hot Water with Herbal Tea	\$14.00/gallon
Assorted soft drinks (12 oz. cans)	\$2.00 each
Individual cartons of milk	\$2.00 each
Seasonal diced fruit	\$3.00/per person
Granola bars	\$2.00 each
Fresh baked brownies	\$20.00/dozen
Assorted Ice cream bars	\$2.00 each
Individual bags of potato chips	\$2.00 each
Bagels with cream cheese	\$15.00/dozen
Danishes	\$15.00/dozen
Diced Fresh Fruit bowl(Small)	\$6.00each



BREAKFAST SELECTIONS

PLATED BREAKFAST SELECTIONS

All plated breakfasts start with orange juice and are accompanied by house made muffins, freshly brewed Starbucks coffees and selection of assorted herbal teas.

THE AMERICAN

Scrambled eggs accompanied by your choice of bacon or sausage links and breakfast potatoes. \$14.95

SOUTHWEST BREAKFAST WRAP

A warm Tomato Basil wrap filled with scrambled eggs, sausage, onions, peppers, Cheddar cheese and salsa accompanied by breakfast potatoes.

\$14.95

FRENCH TOAST BREAKFAST

Cinnamon French toast topped with powdered sugar accompanied by bacon or sausage links and breakfast potatoes. \$15.95

SOUTHERN BREAKFAST PLATTER

Biscuits and gravy accompanied with breakfast potatoes and your choice of bacon or sausage links. **\$15.95**

BREAKFAST QUICHE

A fresh baked Broccoli and Cheese Quiche slice accompanied with breakfast potatoes and your choice of bacon or sausage links \$15.95



BREAKFAST SELECTIONS (cont'd)

BREAKFAST BUFFET SELECTIONS

(Hot Breakfast buffets require a minimum of 10 persons or a \$50.00 set up fee applies)

(All buffets have 1&1/2 hours of service)

THE GARDEN CONTINENTAL

Assortment of Danishes and muffins, accompanied by butter, jams, and jellies, seasonal fresh fruit, Bottled chilled juices, regular and decaffeinated coffee and assorted herbal teas \$14.95

EXECUTIVE PASTRY COLLECTION

Filled and Plain Butter Croissants, Sugar Coated Fruit Strudel Sticks, White Chocolate Raspberry Scones, Hand Made Mini-Turnovers, Assorted Fruit and Cream Cheese Filled Danishes and Cinnamon Swirls all baked in house With regular and decaffeinated coffee and assorted herbal teas

\$16.95

ALL AMERICAN BUFFET

Assorted Danishes and muffins, sliced fresh fruit display, individual cereals and milk, fluffy scrambled eggs, bacon, sausage links and breakfast potatoes, bottled chilled juices, brewed regular and decaffeinated coffee, selection of assorted herbal teas

\$18.95

EXECUTIVE BREAKFAST BUFFET

Assorted Danishes and muffins, assorted bagels with cream cheese, sliced fresh fruit display, individual cereals and milk, fluffy scrambled eggs, bacon, sausage links, biscuits & gravy, French toast and breakfast potatoes, bottled chilled juices, brewed regular and decaffeinated coffee, selection of assorted herbal teas

\$20.95



All Day Meeting Package

*Breakfast Selections (Please choose one)

Continental Breakfast

Assorted Muffins & Danishes **Diced Melons & Berries** Starbucks Coffee & Hot Tea

"Jump Start"

Choice of Breakfast Burrito or Casserole Variety of Yogurt Cottage Cheese Starbucks Coffee & Hot Tea

Cincinnati Breakfast

Gravy & Biscuits Goetta(Ground Meat w/Steel-Cut Oats) ~or~Egg Casserole Starbucks Coffee & Hot Teas

*AM Refreshment Break Includes : Starbucks Coffee, Assorted Sodas, Bottled Water & Hot Teas

*Lunch Selections (Please choose one)

Roma	All American	Picnic Basket	Mini R
Minestrone Soup	Garden Salad	Choice of Pasta or Potato Salad	Three Ro
Caesar Salad	Seasonal Steamed Vegetables	Boston Baked Beans	in so
Warm Garlic Bread	Red Roasted Potatoes	Hamburgers & Hotdogs	Ham&Che
Pasta Primavera	Rosemary Lemon Chicken	(Appropriate Condiments)	Turl
Baked Penne w/Meat	Sauce Parmesan Crusted Tilapia	Assorted Chips	Pasta Sala
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Rock & Wrap

oll Up Sandwiches soft tortillas eese, Chicken Caesar, & rkey Club ad & Assorted Chips

Deli Buffet

Mexican Fiesta

Assorted Breads Roasted Turkey, Ham, Italian Salami Roast Beef Choice of Greek, American, or Italian Pasta Lettuce, Tomato, Onions, Sour Cream Onions, Peppers & Sauerkraut Salad & Variety of Chips

Chicken Tortilla Soup Ground Beef & Zesty Chicken Tortilla Shells & Shredded Cheese Salsa, Jalapenos, & Spanish Rice

Cincinnati Style Chili & Spaghetti Cheese Coneys w/ all the Extras Bratts & Metts

Cincinnati Style Lunch

*All Lunch Selections include Starbucks Coffee, Tea, and Water

*Afternoon Break Selections (Please Choose One)

Healthy Choice Fresh Cut Fruit & Veggies Granola Bars & Yogurt

Great American Ballpark Soft Pretzels w/ Mustard Tortilla Chips & Salsa

Mini Cookie Monster Freshly Baked Cookies Chocolate Chip & Peanut Butter

Sweet & Salty Assorted Candy Bars Mini Pretzels, Saratoga Chips & Dip

*All Afternoon Break Selections include Assorted Sodas & Bottled Water

*Meeting Package includes Audio Visual Rental (One Flip Chart, 8' Screen, LCD Projector, & Wireless Internet)!

\$50.00 Per Person

The All Day Meeting Room Package requires a minimum of 10 guests



LUNCH ON THE LIGHTER SIDE

All lunches are served with chef's choice of dessert, Starbucks brewed regular and decaffeinated coffee a selection of herbal teas, and iced tea.

CHICKEN SALAD SANDWICH

House made chicken salad served on a brioche bun with a side of pasta salad \$16.95

CHICKEN CAESAR SALAD

Romaine lettuce tossed with aged Parmesan cheese and table side Caesar dressing topped with grilled chicken.

\$16.95

TURKEY CLUB WRAP

A Tomato Basil wrap filled with roasted turkey, garden greens, diced tomatoes, cheddar cheese, and Basil mayo. Served with pasta salad. \$17.95

CHUNKY CHICKEN SALAD

On a bed of Romaine lettuce, quartered tomatoes, and red onions. **\$17.95**

ITALIAN BEEF SANDWICH

Slow roasted Italian beef served with Au Jus and fries. **\$17.95**

HAM AND CHEESE SANDWICH

Served on a toasted roll with lettuce, tomato and onions and side of pasta salad. \$17.95

GRILLED CHICKEN SANDWICH

Grilled chicken on a roll with Swiss cheese. Served with fries. \$17.95

TURKEY CLUB

Shaved Turkey and Swiss on a Roll topped with Bacon and a side of pasta salad \$17.95



PLATED LUNCH SELECTIONS

All plated lunches are served with garden salad, chef selection of starch and seasonal vegetables, rolls and butter and chef's selection of dessert. Starbucks brewed regular and decaffeinated coffee, a selection of herbal teas, and ice tea.

BOURBON PORK LOIN

Roasted pork loin glazed with an apple bourbon sauce. **\$25.95**

ATLANTIC SALMON

Grilled salmon filet topped with lemon herb garlic sauce \$26.95

CHICKEN CORDON BLEU

Chicken breast stuffed with Prosciutto ham and Swiss cheese. **\$25.95**

TUSCAN CHICKEN

Grilled chicken, diced tomatoes, roasted Red peppers and fresh mushrooms are cooked in a Basil Cream sauce.

\$25.95

CHICKEN BREAST FLORENTINE

Roasted chicken breast topped with fresh spinach and Provolone cheese. **\$25.95**

TOP SIRLOIN

Center cut of corn-fed Midwestern beef is seasoned and grilled to perfection; topped with Hotel butter. \$30.95

CHICKEN PARMIGIANA

Breaded chicken breast topped with marinara sauce, smothered in mozzarella cheese and served over pasta. \$25.95

PASTA PRIMAVERA

Linguini pasta tossed with fresh seasonal vegetables and marinara sauce. **\$17.95**



"Build Your Own Lunch" Buffet

Buffets require a minimum of 15 persons or a \$50.00 set up fee applies)

Fresh Garden Salad with two dressings and toppings, Bakery Rolls and Chef's Choice of Dessert. Now, please choose a selection of Two Entrees and Two Vegetables Below

<u>Entrees</u>

Sliced Roast Beef	Chicken Stir Fry M	Aarin	ated Chicken with He	rbs Beef Stroganoff
Oven Roasted Chicken	Southern Fried Chicken	en	Oriental Pepper Steak	Baked Cod
Roasted Turkey with Gravy	Honey Glazed H	Iam	Roasted Pork Loin	Orange Roughy
Hawaiian Pork Loin	Chicken Marsala		Sesame Chicken	Penne Pasta Primavera
Sliced Roast Strip Loin in	Merlot Demi Sauce		Lasagna	Chicken Madeira

Vegetables

Buttered Sweet CornScalloped PotatoesRedskin PotatoesHoney Pecan Whipped Sweet PotatoesSeasonal Vegetable MedleyOven Roasted PotatoesGlazed CarrotsWild RiceGreen Beans AlmandineButtered PastaFresh BroccoliHerb StuffingCountry Style Green Beans

\$27.95 per person

BOXED LUNCHES

All boxed lunches include: Chips, cookie, piece of whole fruit, bottled water, and condiments

ROAST BEEF AND CHEDDAR

With lettuce and tomato, served on a Kaiser Roll \$17.95

TURKEY AND SWISS

With lettuce and tomato, served on white bread \$16.95

HAM AND CHEDDAR

With lettuce and tomato on wheat bread \$16.95



LUNCH BUFFET SELECTIONS

Buffets include Starbucks brewed regular and decaffeinated coffee, selection of herbal teas and ice tea.

(All buffets have 1&1/2 hour of service and are only available for 15 persons or a \$50.00 set up fee applies.)

SOUP AND SALAD BAR

Garden salad with appropriate toppings and two dressings, julienne ham, turkey and cheeses, Pasta and potato salad, Soup of the Day, fresh diced fruit, bakery rolls and dessert. \$17.95

BACKYARD COOKOUT

Garden salad with two dressings, Red skin potato salad

Choice of two: Hamburgers, Jumbo beef hot dogs, pulled BBQ pork, Italian Sausage with peppers, BBQ chicken breast, assorted chips, appropriate sides, condiments, and apple pie.

\$25.95

THE GARDEN DELI EXPRESS

Garden salad with two dressings, homemade pasta salad, potato chips, roast beef, smoked ham, roasted turkey, assorted deli breads, appropriate sides, cheeses and condiments. Fresh baked cookies and brownies. \$19.95

ITALIAN BUFFET

Caesar salad with jumbo croutons and garden salad with two dressings, Italian garlic bread sticks. Choice of two: Chicken Parmigianino, Penne a la Vodka, Grilled Vegetables, Stuffed Shells with Marinara, Italian sausage and peppers, Italian chicken pasta or Fettuccini Alfredo.

Lastly, Tiramisu.

\$22.95

SOUTHWEST BUFFET

Chicken tortilla soup, Seven Layer Salad, Taco bar to include seasoned ground beef and marinated chicken, Shredded lettuce, diced tomatoes, onions, shredded cheese, salsa, warm tortillas, sour cream and Spanish rice.

Lastly, Cinnamon Churros

\$25.95

ROCK AND WRAP BUFFET

Select three roll up sandwiches from the following- Veggie, Ham and Cheese, Turkey Club or Chicken Caesar Wrap Rolled in a Tomato Flour Tortilla and served with Pasta Salad, Chips and Mini Pretzels and dessert of the day \$19.95



DINNER ACCOMPANIMENTS

All dinner entrees include choice of garden salad or soup of the day with your choice of starch, vegetables, Dinner rolls and butter; Starbucks brewed regular and decaffeinated coffee and a selection of herbal teas.

Please choose either a soup or salad from the following selections:

SOUP SELECTIONS

(Please select one)

Chef's soup of the day... included Broccoli & Pepper Jack cheese... \$4.00 per person Chicken Tortilla... \$5.00 per person Loaded Baked Potato... \$5.00 per person Chicken Noodle... \$6.00 per person Tomato Bisque... \$4.00 per person

SALAD SELECTIONS

(Please select one)

Garden Salad

Fresh gardens greens with tomatoes, cucumbers with your choice of dressing. (Included)

Caesar Salad

Traditional Caesar salad topped with jumbo croutons and Parmesan cheese. (\$5.00 per person)

Spinach Salad

Fresh spinach, tossed with Mandarin oranges and pecans. (\$5.00 per person)

Pepper and Mushroom Salad

Roasted Red peppers and Button Mushrooms marinated in Balsamic Vinaigrette served on Field Greens topped with shredded Parmesan. (\$6.00 per person)



DINNER ACCOMPANIMENTS (cont'd)

VEGETABLE SELECTIONS

(Please select one)

Seasonal vegetable medley Green Beans Seasoned Fresh Spinach Grilled Portabella Slices Roasted Sweet corn Asparagus Broccoli Cauliflower Glazed carrots

STARCH SELECTION

(Please select one)

Exotic Wild Rice Blend Roasted Red bliss potatoes Garlic smashed potatoes Rice pilaf Spanish rice Golden Yukon mashed potatoes Cheddar and bacon mashed potatoes Honey Pecan Whipped Sweet Potatoes

DESSERT SELECTION

Chocolate Cake \$4.95 per person NY Cheesecake \$6.95 per person Tiramisu \$9.95 per person Apple, Peach, Blueberry, Pecan, Pumpkin or Cherry Pie \$5.95 per person Chocolate Mousse Torte or Key Lime Pie \$6.95 per person Black Forrest, German Chocolate or Carrot Cake \$7.95 per person



DINNER ENTREE SELECTIONS

(Please select one)

ROASTED PORK LOIN

Tender roasted pork loin topped with a Browne Hunter Sauce \$25.95

CHICKEN PROVOLONE

Grilled chicken finished with a Tomato sauce and Provolone cheese. \$25.95

OVEN ROASTED CHICKEN

Oven roasted breast of chicken with a Garlic and Rosemary sauce. \$25..95

STUFFED CHICKEN

Chicken breast stuffed with Boursin cheese and spinach finished with a roasted Red Pepper Cream sauce. **\$27.95**

TUSCAN CHICKEN

Sautéed chicken, diced tomatoes, roasted Red peppers and mushrooms are cooked in a Basil Cream sauce. \$27.95

BBQ SMOTHERED CHICKEN

Grilled chicken basted with BBQ sauce topped with bacon and then smothered in Cheddar cheese. **\$27.95**

MACADAMIA ENCRUSTED MAHI

Macadamia encrusted Mahi, pan seared and topped with a Mango salsa.

\$32.95

SALMON FLORENTINE

Pan seared salmon served on a bed of sautéed spinach, topped with a Lemon Herb Cream sauce. \$26.95

HERB ENCRUSTED SALMON

Salmon glazed with Stone Ground mustard, encrusted with fresh herbs, and topped with a Mango Salsa. \$26.95

STUFFED MAHI

Seasoned Mahi filet stuffed with Jumbo Lump crab meat and topped with fresh Tomato Basil compote. \$32.95



DINNER ENTREE SELECTIONS (cont'd)

(Please select one)

ROAST PRIME RIB OF BEEF

10 oz. of slow roasted prime rib with Au Jus served with Horseradish Cream. \$31.95

FILET MIGNON

8 oz. Filet topped with a Red wine Demi glace with mushrooms and onions. **\$30.95**

TOP SIRLOIN

10 oz. Center cut Midwestern beef topped with a Hunter sauce. **\$34.95**

FILET AND SHRIMP

6 oz. Petite Filet Mignon with a Peppercorn sauce paired with grilled shrimp tossed in a roasted Red Pepper pesto. \$37.95

DELMONICO RIB-EYE

10 oz. cut is an outstanding example of USDA choice at its best; well marbled for peak flavor, deliciously juicy and topped with Hotel butter.

\$35.95

FRENCH-CUT PORK CHOPS

2 – 60z. Center cut chops seasoned and grilled to perfection. \$25.95

FILET AND CHICKEN

6oz. Petite Filet Mignon with a Port wine Demi glace paired with a roasted chicken breast that is topped with a Garlic and fresh Rosemary sauce.

\$29.95

TOP SIRLOIN AND CHICKEN

6 oz. Top sirloin with a Brown Hunter sauce accompanied by pan seared chicken breast topped with Basil Pesto Cream sauce.

\$31.95



DINNER BUFFET SELECTIONS

Dinner Buffets are only available for 15 persons or more or a \$50.00 set up fee applies. Buffets include dinner rolls & butter, Starbucks brewed regular and decaffeinated coffee, selection of herbal teas and ice tea.

(All buffets have 1&1/2 hours of service)

BBQ DINNER PARTY

Garden salad with choice of two dressings and red skin potato salad Choice of two: BBQ chicken breast, Fried chicken, Lemon pepper chicken, BBQ Ribs Choice of two: Oven baked beans; Bacon and Cheddar cheese mashed potatoes, Corn on the cob, Roasted Red bliss potatoes, Or grilled vegetables Apple and Cherry pie.

\$27.95

PRIME RIB BUFFET

Fresh Fruit Display, Herb Pasta Salad, Crisp Vegetable Crudités, Fresh Garden Salad with Dressings, Carved Prime Rib of Beef au Jus with Creamy Horseradish

(Chef/Attendant required at \$65.00)

Select a second entrée from the following:

Breast of Chicken Dijon, Roast Pork Loin, Chicken Cordon Blue, Grilled Mahi-Mahi Seasonal Vegetables Garlic Mashed Potatoes New York Cheesecake garnished with Fresh berries \$38.95

CREATE YOUR OWN BUFFET

Includes chef's selection of starch and seasonal vegetables, two desserts, Garden salad with your choice of two dressings Traditional Caesar salad or Pasta Salad

Selections

Tuscan Chicken Chicken Marsala Roast Turkey with Cranberry Reduction Sliced Top Sirloin of Beef with Hunter Sauce Roasted Pork Tenderloin with Roasted Apple Sauce Panko Crusted Salmon with Mango Salsa Pecan Crusted Mahi with Grand Marnier Sauce Italian Chicken Pasta Penne Pasta with Smoked Italian Sausage and Fire Roasted Tomato Sauce

> (Two selections buffet) (Three selections buffet) \$30.95 \$40.95



RECEPTIONS

All hot and chilled hors d'oeuvres are priced by the piece (50 piece per item minimum)

HOT HORS D'OEUVRES

Chicken spring roll...\$3.50 Vegetable quesadilla...\$3.25 Chicken Sate...\$ 3.50 Chicken Tenders...\$3.25 Hot Wings...\$3.25 Franks in puff pastry...\$3.00 Miniature beef Wellington...\$3.95 Miniature chicken Wellington...\$3.95 Scallops wrapped in bacon...\$3.95 Coconut shrimp...\$3.95 Black bean spring roll...\$3.50 Italian stuffed mushrooms...\$3.25 Chicken quesadilla...\$3.25 Vegetable spring roll...\$3.50 Swedish meatballs...\$3.00 Crispy asparagus with Asiago cheese...\$3.50 Assorted mini pizza...\$3.50 Spanakopita in phyllo...\$3.25 Thai chicken spring roll...\$3.50 Crab Rangoon...\$3.95

CHILLED HORS D'OEUVRES

Fresh asparagus wrapped in prosciutto...\$4.50 Assorted mini canapés...\$3.50 Shrimp cocktail...\$4.95 Traditional deviled eggs...\$3.00 Salmon pinwheels with crème fraise and dill...\$3.75

(Serving Suggestions)

(Cocktail reception followed by dinner: 6 to 8 pieces per person per hour) (Reception without dinner: 12 to 16 pieces per person per hour)

Butler passed an additional \$2.00 per person



RECEPTION DISPLAYS

THE FARMERS MARKET

Garden fresh vegetables, sliced fresh fruit display and a selection of domestic and imported cheese served with ranch dip and assorted crackers.

(Medium serves approximately 40 to 50 - \$250) (Large serves approximately 90 to 100 - \$350)

ANTIPASTO DISPLAY

Pepperoni, Salami, Provolone cheese, marinated artichoke hearts, roasted Red peppers, Kalamata olives and marinated vegetables. Served with Italian bread and Olive oil.

(Medium serves approximately 40 persons - \$275) (Large serves approximately 90 persons - \$375)

DOMESTIC AND INTERNATIONAL CHEESE DISPLAY

Selection of international and domestic cheeses served with a medley of crackers.

(Medium serves approximately 40 persons - \$250) (Large serves approximately 90 persons - \$350)

FRUIT DISPLAY

Sliced Fresh seasonal fruit paired with a yogurt dipping sauce.

(Medium serves approximately 40 persons - \$250) (Large serves approximately 90 persons - \$350)

VEGETABLE CRUDITE

Assorted crisp garden vegetables accompanied with Ranch dip.

(Medium serves approximately 40 persons - \$150) (Large serves approximately 90 persons - \$175)

ASSORTED FINGER SANDWICHES

Cucumber & Egg, Chicken Salad, Ham Salad served on crust less bread points (Small serves approximately 20 to 30 - \$125) (Medium serves approximately 40-50 - \$225)



ACTION STATIONS

To enhance a buffet or a reception style meal.

(\$75 attendant fee required per station) (All carved items are served with mini rolls and noted condiments) (If guarantee is below 50 persons, \$3.95 per person will be added to the menu price) (All action stations have 1&1/2 hours of service)

TENDERLOIN OF BEEF CARVING STATION

Accompanied by Red wine mushroom demi-glace (Serves approximately 50 persons) \$11.95 per person

TOP ROUND OF BEEF CARVING STATION

Served with Au Jus and Horseradish Cream sauce (Serves approximately 50 persons) \$11.95 per person

PRIME RIB CARVING STATION

Served with Au Jus and Horseradish Cream sauce (Serves approximately 30 persons) \$11.95 per person

BLACK FOREST VIRGINIA HAM CARVING STATION

Honey Glazed with Maple Mustard Butter (Serves approximately 50 persons) \$8.95 per person

PASTA STATION

Penne, Linguine, and Tri-color Tortellini pasta. Cooked to order ingredients include: Diced chicken, mushrooms, tomatoes, peppers and Parmesan cheese with Marinara sauce and Alfredo sauce.

\$12.95 per person

ROAST TURKEY STATION

Whole boneless breast carved for you accompanied with A Cranberry Reduction sauce

\$10.95 per person

STIR-FRY STATION

Marinated beef and chicken with Chinese vegetables accompanied by Jasmine rice. **\$9.95 per person**



BANQUET BARS

As the only licensed authority, the Hilton Garden Inn is the only entity permitted to sell and serve liquor for consumption on site. Therefore, it is strictly prohibited for any person to bring liquor into the hotel for any banquet function.

Call Brands

House Brands

Jim Beam Bourbon Seagram's 7 Lauders Scotch Beefeater Gin Smirnoff Vodka Castillo Rum Sauza Tequila Peach Schnapps House Chardonnay House Merlot House White Zinfandel Budweiser – Bud Light – Miller Lite Michelob Ultra – Sam Adams – Corona O'Doul's – Heineken Jack Daniels Canadian Club J&B Scotch Tanquerey Gin Stolichnaya Vodka Bacardi Silver Rum Jose Cuervo Tequila Captain Morgan Spiced Rum House Chardonnay House Merlot House Cabernet House White Zinfandel Budweiser – Bud Light – Miller Lite Michelob Ultra – Sam Adams – Corona O'Doul's – Heineken

Premium Brands

Knob Creek Crown Royal Johnnie Walker Black Bombay Sapphire Gin Absolute Vodka Bacardi Silver Rum Patron Silver Tequila Captain Morgan Spiced Rum House Chardonnay House Merlot House Merlot House White Zinfandel Budweiser – Bud Light – Miller Lite Michelob Ultra – Sam Adams – Corona O'Doul's – Heineken

Package Bar

Prices based on a per person basis

(25 Guest Minimum)

	House Brands	Call Brands	Premium Brands
First Hour	\$15.00	\$17.00	\$25.00
Second Hour	\$19.00	\$22.00	\$29.00
Each Additional Hou	ur \$24.00	\$26.00	\$34.00

Second Hour \$16.00

Beer and House Wine Hosted

First Hour \$14.00

Each Additional Hour \$18.00

Host Bar Charged on a per drink basis

	House Brands	Call Brands	Premium Brands
Cocktails	\$7.75	\$9.75	\$10.00
Wine by the Glass	\$6.25	\$9.50	\$10.00
Domestic Beer	\$5.50	\$6.50	\$5.50
Imported Beer	\$5.50	\$6.50	\$5.50
Soft Drinks	\$2.50	\$2.50	\$2.50



BANQUET BARS

Keg Beer Selections

(All kegs purchased remain the property of the Hilton Garden Inn, regardless if the keg is tapped or not)

Domestic Kegs Budweiser – Bud Light – Miller Light – MGD – Michelob Light – Coors Light – Coors \$400.00 per Keg

> Imported & Specialty Kegs \$500.00 and up, per Keg – Based on Brand Selected

Dinner Wine Selections

House Wine to be served tableside (available in Merlot, Cabernet, White Zinfandel and Chardonnay) - \$24.00 per bottle

We are able to provide an extensive listing of wines upon request for an additional cost.

Champagne

House Champagne to be butler passed or served tableside- \$185 per case

We are able to provide an extensive listing of Champagnes upon request.

Cash Bar Charged on a "per drink" basis to individuals

> House Brands - \$8.00 Call Brands - \$9.00 Premium Brands - \$10.00 Liqueurs - \$10.00 Domestic Beer - \$5.00 Imported Beer - \$6,00 House Wine - \$7.00 Soft Drinks/Fruit Juice - \$2.50

Host and Cash Bars will be charged at the rate of \$100.00 per bartender.



Audio Visual Equipment

32" TV Monitor and cart	\$60.00
32" TV Monitor with CD/DVD player and cart	\$80.00
A/V Cart Powered	\$40.00
CD/DVD Player	\$30.00
Conference phone	\$75.00
Easel	\$15.00
Extension Cords	\$7.00
Flipchart and Markers	\$25.00
LCD Projector	\$125.00
LCD Standard Package (LCD, screen, a/v cart and power cords	\$250.00
Power Strips	\$7.00

All Prices are Subject to a 20% Service Charge and Applicable Sales Tax *******Additional Equipment and Technical Help is available upon request******