CATERING MENUS | EVENING

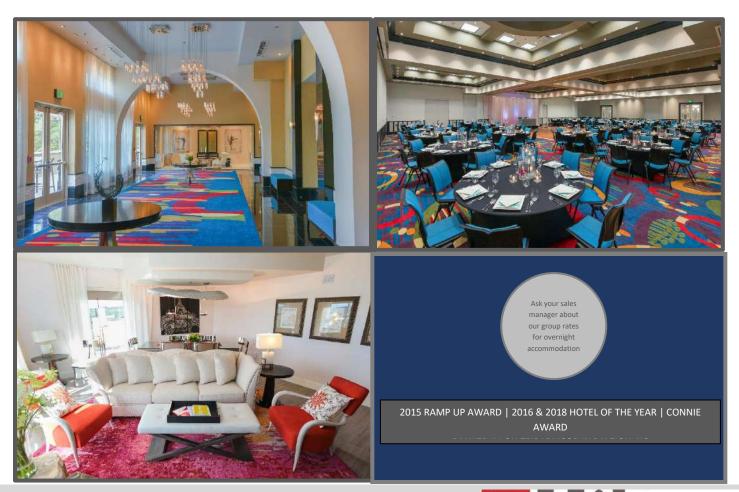
by Hilton Garden Inn Raleigh / Crabtree Valley

Thank you for considering our Hilton Garden Inn Raleigh / Crabtree Valley as the venue for your upcoming event.

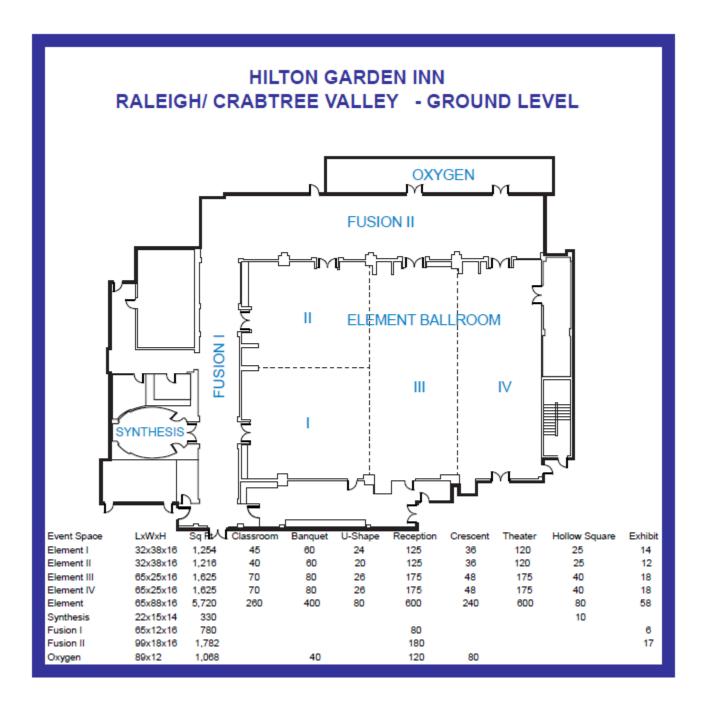
Our goal is to provide you with a variety of flavorful menu choices and inclusive evening packages that simplify the planning process, so that you may spend more time on event priorities, creative collaboration with friends & colleagues, or simply relaxing and enjoying the hotel and local amenities.

Whether planning your company's annual awards gala or an evening out with family and friends, we invite you to enjoy memorable service from our Sales, Culinary, Banquet and Hotel team members. Our award winning team is committed to providing excellent facilities, attentive execution and hospitable service, ensuring that your event is a success.

Our team looks forward to hosting your next event!









Prices listed are subject to applicable NC Sales Tax & 23% Service Charge

Hilton Garden Inn Raleigh / Crabtree Valley

3912 Arrow Drive Raleigh, NC 27612 | 919.703.2525 | Fax: 919.703.2526 www.RaleighCrabtreeValley.hgi.com

Reception | Hors d'oeuvres & Displays

Hors d'oeuvres by the Piece (ordered per quantity of 25 pieces)

SPECIALTY \$75 / 25 Pieces

- Antipasti Skewers of Artichoke, Mozzarella, Tomato, Green Olives & Balsamic
- Cherry Tomato Layered with Mozzarella, Topped with Basil & Balsamic Drizzle
- Tomato, Mozzarella, & Pesto on Sourdough Crostini
- Parmesan Crusted Crispy Chicken Bites Served with Honey Mustard & BBQ
- Jumbo Cocktail Meatballs in Choice of BBQ or Teriyaki
- Mac & Cheese Bites

DELUXE \$85 / 25 Pieces

- Brochette of Beef with Balsamic Roasted Red Onion
- Greek Spinach Pie with Feta Cheese and Onions
- Roasted Pork Belly & Apple Skewers
- Mini Beef Wellington with Port Demi Dipping Sauce
- Chicken Satay with Teriyaki Glaze
- Mini Outer Banks Crab Cakes with Chili Aioli
- Bacon Wrapped Scallops
- Jumbo Shrimp with Lemon Cocktail Sauce
- Grilled Lamb Lollipops with Garlic Mint Pesto

Displayed Arrangements (Small serves 25-30 | Medium serves 50-60 | Large serves 100-125)

Antipasto

Marinated Grilled Vegetables, Fresh Mozzarella, & Italian Meats with Bruschetta
Small \$160.00 | Medium \$300.00 | Large \$375.00

Chips & Dips

Guacamole, Warm Chipotle Salsa, Loaded Queso Dip, & Hot Spinach Dip with Fried Tortilla Chips Small \$160.00 | Medium \$300.00 | Large \$375.00

Vegetable Crudités

Fresh Seasonal Assortment with Vegetable Dip & Hummus
Small \$95.00 | Medium \$190.00 | Large \$310.00

Imported & Domestic Cheeses

Artfully Displayed with Assorted Gourmet Crackers Small \$140.00 | Medium \$280.00 | Large \$420.00

Fresh Seasonal Fruit

with Yogurt Dipping Sauce Small \$110.00 | Medium \$220.00 | Large \$340.00



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Hors d'oeuvres Continued

Reception | Action Stations

Chef Attended Specialty Stations \$50 attendant fee required unless stated | \$30 per person minimum | 30 person minimum

Pasta Station \$14

Pastas: Penne and Mini Bowtie
Sauces: Tomato Basil Ragout, Alfredo
Accompaniments: Chicken, Sausage, Garlic, Mushrooms, Red Onion,
Tomato, Bell Pepper, Parmesan Reggiano, Crispy Garlic Bread
(Add Shrimp for \$3.00 more per person)

Shrimp & Grits \$15

Seared Shrimp, sautéed Bell Peppers & Andouille Sausage served over NC Stone Ground Grits

Mashed Potato Martini Station \$10

(attendant not required)

Whipped Yukon Mashed Potatoes, Sweet Mashed Potatoes Served with an array of toppings including: Crispy Bacon, Scallions, Chives, Sour Cream, Cheddar Cheese, Broccoli Florets, Peas, Brown Sugar, Marshmallows, Pecans, Butter & Horseradish

Sizzling Fajitas \$14

Seasoned Chicken, Beef, Grilled Onions & Green Peppers
Served with warm Flour Tortillas, Salsa, Pico de Gallo, Sour Cream,
Guacamole, Cheese & Jalapeños
(Add Shrimp for \$3.00 more per person)

Chef Attended Carving Stations (\$50 attendant fee required) accompanied with dinner rolls)

Seared Whole Tenderloin of Beef - \$190 per loin

Thyme Demi, Horseradish, Dijon Mustard, Sourdough Rolls (serves ~20 guests)

Roasted Prime Rib - \$170 per roast

Au Jus, Horseradish, Dijon Mustard, Sourdough Rolls (serves ~35 guests)

Slow Roasted Turkey - \$100 per breast

Citrus Cranberry Chutney, Pan Gravy, Sourdough Rolls (serves ~25 guests)

5-Spice Barbeque Pork Loin - \$120 per loin

Szechuan Pepper, Pineapple Confit, Sweet Rolls (serves ~40 guests)

Honey Mustard Glazed Ham - \$100 per ham

Whole Grain Mustard, Honey Cream, Biscuits (serves ~25 guests)



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Plated Dinner Service

(Entrée prices include choice of Dinner Salad, One Starch & Vegetable selection, choice of one Dessert, Fresh Dinner Rolls & Butter, Sweet Tea, Regular & Decaffeinated Coffee Service)

Salads (please select 1 salad choice to accompany your entrée)

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan & Herbed Croutons with Traditional Caesar Dressing

Mixed Greens Salad

Mesclun Greens, English Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette or Ranch Dressing

Seasonal Vegetarian Risotto \$30

Grilled & served with Chef's selected

Served with Chef's selected accompaniments

Tofu Grilled Vegetable Napoleon \$30

Sautéed Jumbo Shrimp with a White Cheddar Cheese

Entrée (please select up to 3 entrée choices)

- Salmon \$32 (6oz.)
 Grilled & served with Dijon Cream
- Jerk Atlantic Cod \$32 (6oz.)
 Grilled & served with a Fresh Herb Butter
- Lemon Rosemary Chicken Breast \$31 (8oz.)
 Baked & served with a Dijon Cream
- Roasted Chicken Breast Tuscan \$31 (8oz.)
 Roasted & served with a Creamy White Wine Sauce

Beef Specialties (prepared Medium, except by request)
All attendees will receive protein at same temperature

- Grilled New York Strip Steak (10oz) \$35
 Served with Shallot Red Wine Demi-Glace
- **Rib Eye (10oz) \$32**Garlic Au Jus & Horseradish Cream (25 guest minimum)
- Grilled Filet Mignon (6oz) \$40
 Served with Caramelized Shallot Cabernet
 Reduction

Duo Combination Specialties

accompaniments

Grit Cake

Shrimp & Grits \$32

• Filet Mignon (4oz.) & Roasted Salmon Duo (4oz.) \$45

Grilled Beef Filet & Fresh Atlantic Salmon with Roasted Garlic Cream Sauce

Filet Mignon (4oz.) & Chicken Marsala (6oz.)
 \$44

Grilled Beef Filet & Chicken Breast with Marsala

Starch Selections

- Red Bliss Mashed Potatoes
- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Double Cheddar Mac & Cheese

Vegetable Selections

- Steamed Vegetable Medley
- Roasted Asparagus
- Brown Sugar Carrots
- Green Beans Almondine

Dessert Selection

- Apple Pie
- Key Lime Pie
- Chocolate Cake
- Cheesecake with Fresh Fruit
- Pecan Pie



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Hilton Garden Inn Raleigh / Crabtree Valley

Dinner Buffet

Dinner Buffet Selections

Buffets served with Fresh Dinner Rolls & Butter, Sweet Iced Tea, Regular & Decaffeinated Coffee (1 ½ hour food service duration | 30 person minimum)

"Build your Own" Buffet Dinner

- \$35 (2 entrées): choice of 1 salad, 1 starch, 1 vegetable & 1 dessert
- > \$40 (3 entrées): choice of 2 salads, 2 starches, 2 vegetables & 2 desserts

Salad Selections

- Mixed Greens with Assorted Toppings & Dressings
- Spring Mix with Strawberries, Goat Cheese, Candied Pecans & Citrus Vinaigrette
- Classic Caesar Salad
- Caprese Salad of Vine Ripened Tomatoes, Buffalo Mozzarella, Baby Arugula, EVOO & Reduced Balsamic

Entrée Selections

- Chicken Marsala with Mushroom & Shallot Marsala, Demi-Glace & a Touch of Cream
- Penne Pasta with Roasted Vegetables in Basil Cream Sauce
- Pork Loin with While Grain Mustard & Tarragon Sauce
- Roasted Salmon with Teriyaki Glaze
- Pork Tenderloin with Apple Shallot Sauce
- Chicken Tuscan with Creamy White Wine Parmesan Sauce Oregano, Onion & Tomatoes
- Lemon Rosemary Chicken with Dijon Cream

- Parmesan Crusted Cod with Chardonnay Cream Sauce
- Petite Beef Ribeye with Demi Glaze
- Beef Tips with Mushrooms & Shallot Ragout
- Pulled Pork NC BBQ with Red Pepper Vinaigrette
- BBQ Baby Back Ribs
- Herb Roasted Chicken Breast

Starch Selections

- Red Bliss Mashed Potatoes
- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Corn Bread Muffins
- Molasses Baked Beans
- Hush Puppies
- Double Cheddar Mac & Cheese

Vegetable Selections

- Steamed Vegetable Medley
- Roasted Asparagus
- Brown Sugar Carrots
- Green Beans Almondine
- Green Beans & Caramelized Onions
- Collard Greens

Dessert Selection

- Apple Pie
- Key Lime Pie
- Chocolate Cake
- Cheesecake with Fresh Fruit
- Pecan Pie
- Banana Pudding

Enhancements

- Additional Starch or Vegetable selection \$2 per person
 - > Add Soup of the Day \$3 per person



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Hilton Garden Inn Raleigh / Crabtree Valley

Beverage Service

For your convenience, Private Events desiring cocktail service require an in-room private bar & bartender for your exclusive use. A fee of \$50 per bartender per hour is applied to all private bars. All bar service must end by 11:00 PM. Bar service may be billed on unlimited consumption for a pre-arranged length of time or billed based on an inventory of actual amounts consumed by your guests. Minimum 3 hours.

Please note that all cocktail service bars (bars including liquor items) also include a selection of House Wines, Domestic & Imported Beer, Bottled Water & Assorted Soft Drinks.

∫ Bar Service | Pricing for Bar Items Billed Based on Actual Consumption

Host Bar		Cash Bar	
House Brands	\$6.50	House Brands	\$8.00
Premium Brands	\$7.50	Premium Brands	\$9.00
Prestige Brands	\$9.50	Prestige Brands	\$11.00
Cordials Liqueurs	\$9.50	Cordials Liqueurs	\$11.00
House Wines	\$6.50 glass	House Wines	\$7.00 glass
Domestic Beer	\$5.50	Domestic Beer	\$6.00
Import Specialty Beer	\$6.50	Import Specialty Beer	\$7.00
Bottled Water	\$2.50 each	Bottled Water	\$3.00 each
Assorted Soft Drinks	\$2.50 each	Assorted Soft Drinks	\$3.00 each

∫ Bar Service | Pricing for Unlimited Consumption

Beer & House Wine Bar	\$12 per person for first hour \$8 per person each subsequent hour
House Brands Bar	\$14 per person for first hour \$10 per person each subsequent hour
Premium Brands Bar	\$16 per person for first hour \$11 per person each subsequent hour
Prestige Brands Bar	\$18 per person for first hour \$12 per person each subsequent hour

Martini Bar Service | Absolut Vodkas & DeKuyper Cordials

Classic Vodka Martini, Sour Apple Martini, Raspberry & White Chocolate Martini & Cosmopolitans 15 per person for first hour 10 per person for each subsequent hour

Our Beverage Selections

Tequila | Jose Cuervo Gold

Selections subject to change based on availability

Premium Brands Vodka Absolut Gin Tanqueray Bourbon-Whiskey Jack	Prestige Brands Vodka Grey Goose Gin Bombay Sapphire Bourbon-Whiskey Woodford	Domestic Beer Bud Light Budweiser Michelob Ultra	Premium Beer Heineken Newcastle Corona
Daniels	Reserve	Miller Lite	Red Oak
Cognac Hennessey	Scotch Johnny Walker Black		Sam Adams
Rum Bacardi Superior	Tequila Patron Silver		Carolina IPA
Scotch Dewars	Rum Myers Dark		

Cognac | Courvoisier VSOP



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Beverage Service Continued

Our Beverage Selections Continued

Additional Beverage Selections

Champagne Punch	\$25 gallon
Champagne Toast	\$3 person
Margarita	\$28 carafe
Mimosa or Bloody Mary	\$25 carafe
Sangria	\$25 gallon

Our Wine List

Selections subject to change based on availability | priced per bottle *Additional premium wine selections available*

House White & Blush

\$30
\$30
\$30
\$30
\$30

House Red

Tunnel of Elms Cabernet Sauvignon	\$30
Tunnel of Elms Merlot	\$30
Coastal Vines Pinot Noir	\$30

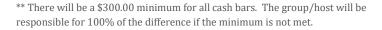
Premium White

Kendall Jackson Chardonnay	\$50
Chalk Hill Chardonnay	\$115

Murphy Goode Sauvignon Blanc	\$40
Illumination Sauvignon Blanc	\$115

Premium Red

Columbia Crest Merlot	\$40
Sea Glass Pinot Noir	\$50
Saintsbury Pinot Noir	\$125
Dona Paula Malbec	\$40



^{**}No alcoholic beverages will be sold to persons under 21 years of age. Hotel staff can deny alcoholic beverage to any guest or patron not able to provide a valid form of identification.



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Audio Visual & Technical Services

Basic Meeting Needs

Please note prices are per item, per day

Meeting Room Support Package 6x9 Screen, Projection Cart, Extension Cord/Power Strip, HDMI cables	\$75	Meeting Room Projection Package Meeting Room LCD Projector, 6x9 Screen, Projection Cart, Extension Cord/Power Strip, HDMI Cables	\$400
Meeting Room Support Package #2 8.5x10 Screen w/ Bottom Drape, Projection Cart, Extension Cord/Power Strip, HDMI cables	\$100	Meeting Room Projection Package #2 Meeting Room LCD Projector, 8.5x10 Screen w/ Bottom Drape, Projection Cart, Extension Cord/Power Strip, HDMI Cables	\$425
➤ Synthesis Boardroom Plasma Monitor Use	\$50	➤ Synthesis Boardroom Mondo-Pad	\$100
> Freestanding Podium	\$50	➤ House Sound Connection	\$50
> 4 Channel Mixer	\$50	➤ Wireless Internet Access	\$150
> 8 Channel Mixer	\$75	➤ Flipchart w/ Markers	\$35
➤ Polycom Speaker Phone	\$75	➤ Post-it Flipchart w/ Markers	\$40
➤ Telephone Line	\$100	➤ Power Strip	\$10
➤ Easel	\$10	➤ Extension Cord	\$10
➤ Whiteboard w/ Markers	\$35	➤ HDMI Cable	\$10
➤ Wireless Mouse	\$25	➤ Wireless Lavaliere Microphone	\$85
➤ Wireless Pointer/Remote Advancer	\$25	➤ Wireless Hand-Held Microphone	\$85
> Podium & Microphone	\$125	*more than one microphone requires a mixer	
➤ Staging: Includes 1 set of stairs & carpet		➤ Dance Floor:	
*8x6 \$250		*12x12 \$325	
*8x12 \$450		*16x16 \$400	
*12x16 \$850			

Please note the Audio | Visual Services and Products listed above are available on hotel property. If you need additional equipment or staging, please let your Sales/Catering Manager know and pricing will be provided to you. Some older computers/LCD projectors may not all be compatible. Check with our Catering Director for details.



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