

CATERING MENU



WELCOME

Dear Guest,

Special occasions, large meetings, weddings, parties, 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 us.

Thanks for making us a part of your occasion and welcome to Hilton Garden Inn!

Russell Losee

General Manager



1731 S. Convention Center • St George, UT 84790
(435) 634-4100 • Shawnee@safarihospitality.com

BREAKFAST BUFFETS



CINNAMON ROLL

DELIGHT **\$13** per person buffet

Large fluffy delicious cinnamon rolls with topping, raspberry, orange and caramel. Served with orange, apple, cranberry juices, and our premium coffee.

SIMPLE

CONTINENTAL **\$9** per person buffet

Freshly baked breakfast muffins and assorted breakfast pastries. Served with orange, apple, cranberry juices, and our premium coffee.

GRAND

CONTINENTAL **\$14** per person buffet

Sliced seasonal fruit, bulk fruit yogurts, with granola, freshly baked breakfast muffins, assorted breakfast pastries. Served with orange, apple, cranberry juices, and our premium coffee.

FRENCH TOAST **\$16** per person buffet

French toast with maple syrup, butter and powdered sugar, fluffy scrambled eggs with cheese, crisp smoked bacon, juicy sausage links, sliced seasonal fruit. Served with orange, apple, cranberry juice, and our premium coffee.

A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

BREAKFAST BUFFETS



BREAKFAST BURRITOS

\$17 per person buffet

Fresh fluffy scrambled eggs with green peppers, onions, sausage and cheese, with sides of salsa, sour cream, shredded cheese and sliced jalapenos, warm flour tortillas, breakfast potatoes, crisp smoked bacon, sliced seasonal fruit. Served with orange, apple, cranberry juices, and our premium coffee.

ALL AMERICAN

BREAKFAST

\$16 per person buffet

Freshly baked breakfast muffins, breakfast potatoes, fluffy scrambled eggs with cheese, crisp smoked bacon, juicy sausage links, selection of toast and fresh bagels with cream cheese and jelly's, sliced seasonal fruit. Served with orange, apple, cranberry juices, and our premium coffee.

A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH AND DINNER SELECTIONS

BAKED POTATO BAR \$17 per person buffet

Hot Idaho baked potatoes, served with chilled sour cream, whipped butter, cheddar cheese sauce, hot chili, steamed broccoli, real bacon bits, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

CLUB CROISSANT \$22 buffet \$26 served

Ham, turkey, Swiss and cheddar cheese "Club Sandwich" served on a flakey croissant, with lettuce, tomato and assorted condiments on the side. Coleslaw salad, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

RANCH STYLE DELI \$23 per person buffet

Sliced roast beef, ham, turkey, Swiss and cheddar cheese, hoagie rolls, served with lettuce, tomato, pickle spears, onions and assorted condiments. Creamy potato salad, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

BOXED LUNCH *PREPARED IN A TO GO BOX*

CROISSANT SANDWICH \$22 per person

Deli style ham & cheese or turkey & cheese on a croissant sandwich with condiments, bag of chips, granola bar, homemade cookie & assorted sodas.

CHEF SALAD to go \$22 per person

Iceberg lettuce with chopped ham & turkey, hard boiled sliced eggs, shredded cheese, cherry tomato, ranch dressing, homemade cookie & assorted sodas.



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH AND DINNER SELECTIONS

PULLED PORK **\$24** per person buffet

Pulled pork with three corners mint julep, Carolinian barbecue sauce, stacked on hoagie style buns, with condiments of red onions, pickles and mustard, fresh homemade tortilla chips with salsa, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

CLASSIC ITALIAN **\$18** buffet **\$22** served

Hot fettuccine noodles, classic creamy alfredo sauce, tangy marinara sauce, warm garlic breadsticks, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

Add Chicken **\$2.50** per person

Add Shrimp **\$4.50** per person

CITRUS CHICKEN **\$22** buffet **\$26** served

Boneless, skinless chicken breast lightly marinated in a lemon pepper sauce, steamed vegetable medley, rice pilaf, warm dinner rolls, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

TACO BAR **\$24** per person buffet

Seasoned ground beef, shredded cheese, lettuce, diced tomatoes, diced onions, sour cream, sliced jalapeños and salsa. Served with soft tortillas, hard shell tacos, refried beans, Spanish rice, warm tortilla chips, chefs' choice dessert, berry lemonade.



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH AND DINNER SELECTIONS



ORIENTAL TERIYAKI

\$24 per person buffet **\$27** served

Teriyaki marinated sirloin medallions, fluffy white rice, steamed vegetable medley, warm sesame rolls, oriental ginger pineapple salad, chefs' choice dessert, berry lemonade.

VIDALIA FRIED STEAK

\$23 per person buffet **\$27** served

Country fried steak with Vidalia onion gravy, steamed vegetable medley, mashed potatoes with country gravy, warm dinner rolls, tossed greens, ranch and vinaigrette dressings, chef's choice dessert, berry lemonade.

FAJITAS

\$22 per person buffet

Marinated chicken sautéed with green peppers and onions. Garnishments of shredded cheese, lettuce, diced tomatoes, sour cream, sliced jalapeños and salsa. Served with warm soft tortillas, refried beans, Spanish rice, warm tortilla chips, chefs' choice dessert, berry lemonade.



BEER-BRAISED SHORT RIBS

\$25 per person buffet **\$28** served

Beer braised short ribs, with country red garlic potatoes, steamed vegetable medley, warm dinner rolls, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH AND DINNER SELECTIONS



CHICKEN MASALA

\$25 per person buffet **\$29** served

Boneless grilled chicken breast topped with masala wine sauce and sautéed mushrooms served with seasoned rice pilaf, steamed vegetable medley, warm dinner rolls, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

SAUCESS STUFFED CHICKEN

\$25 per person buffet **\$29** served

Boneless chicken breast stuffed with Italian sausage, red & green peppers and Quinoa, covered with a creamy rich white wine, curry sauce, served with seasoned rice pilaf, steamed vegetable medley, warm dinner rolls, tossed greens, ranch and vinaigrette dressings, chefs' choice of dessert, berry lemonade.

CHICKEN CORDON BLEU

\$27 per person buffet **\$29** served

Breaded boneless chicken breast stuffed with fresh sliced ham and Swiss cheese smothered in rich golden creamy sauce and served with garlic mashed potatoes and gravy, steamed vegetable medley, warm dinner rolls, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH AND DINNER SELECTIONS

STUFFED PORK CHOPS

\$28 per person buffet **\$31** served

Stuffed pork chops grilled and served with mashed garlic potatoes, OR rice pilaf, steamed vegetable medley, warm dinner rolls, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

AMERICAN CLASSIC

\$29 per person buffet **\$32** served

Sliced roasted ham, basted sliced stuffed herbal dressing turkey roll, steamed vegetable medley, mashed potatoes and gravy, warm dinner rolls, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

BOURSEN ROLLED STEAK

\$26 per person **\$30** served

Beef steak rolled with Boursen cheese, asparagus & bacon topped with a red wine reduction onion sauce and served with garlic mashed potatoes, steamed vegetable medley, warm dinner rolls, tossed spring mix greens, with cranberries and candied pecans, ranch and raspberry vinaigrette dressings, chefs' choice dessert, berry lemonade.



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

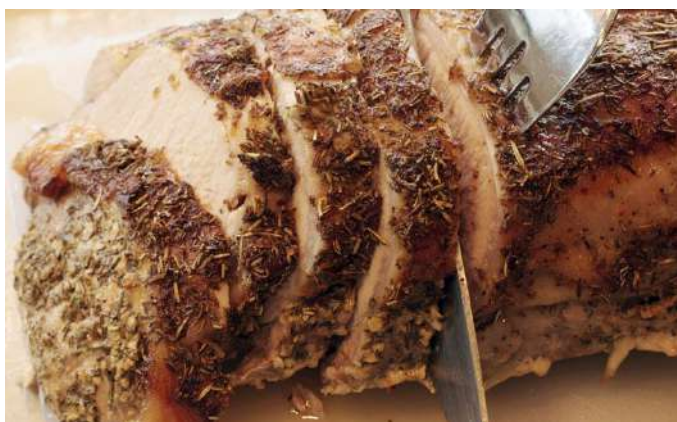
LUNCH AND DINNER SELECTIONS



ATLANTIC SALMON

\$34 per person buffet **\$38** served

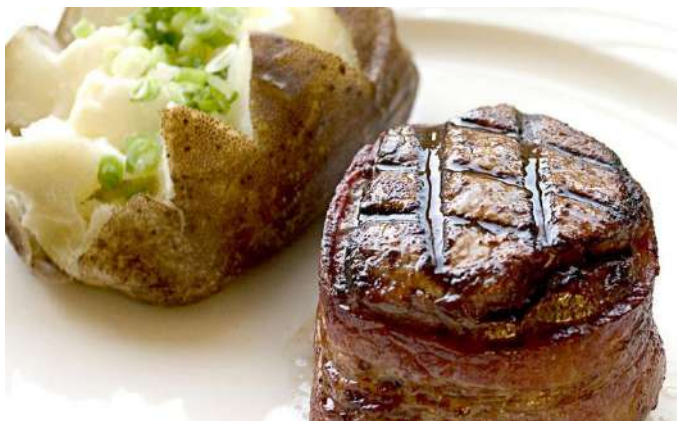
Grilled Atlantic salmon filet served with seasoned rice pilaf, steamed vegetable medley, warm dinner rolls, tossed spring mix greens, with cranberries and candied pecans, ranch and raspberry vinaigrette dressings, chefs' premium dessert, berry lemonade.



CONTINENTAL DIVIDE

\$37 per person buffet

Choice cut Prime Rib slow cooked to perfection served with au jus and creamy horseradish sauce on the side, mashed potatoes and gravy, steamed vegetable medley, warm dinner rolls, tossed spring mix greens, with cranberries and candied pecans and raspberry vinaigrette dressing, chefs' premium dessert, berry lemonade.



CHEFS' FAVORITE FILET MIGNON

\$38 per person buffet **\$42** served

8 ounce, hand cut USDA choice filet mignon seasoned and grilled, served with baked potatoes, butter, sour cream with chives, steamed vegetable medley, warm dinner rolls, tossed spring mix greens, with cranberries and candied pecans, ranch and raspberry vinaigrette dressings, chefs' premium dessert, berry lemonade.

A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

BREAK PACKAGES



SWEET SENSATION **\$11 per person buffet**

Assortment of cookies, brownies, miniature sweets, assorted sodas.

HEALTHY CHOICE **\$12 per person buffet**

Small cups filled with fresh mixed vegetables with ranch dip, granola bars, bottled water.

YOGURT BAR **\$13 per person buffet**

Make your own yogurt parfait, bulk bowls of yogurt, plain and vanilla, fresh granola, strawberries, raspberries, blueberries, blackberries, peaches, sliced bananas, mini chocolate chips, nuts, bottled water

MAKE YOUR OWN TRAIL MIX **\$15 per person buffet**

Granola bites, almonds, walnuts, cashews, peanuts, banana chips, pineapple, mango, apricots, raisins, cranberries, chocolate chips, hot tamales, chocolate covered raisins, pretzels, fish crackers, Chex mix, assorted soft drinks.

BROWNIE BAR **\$14 per person buffet**

Delicious fudge brownies, sliced strawberries, raspberries, chocolate chips, candy pieces, Oreo pieces, hot fudge, hot caramel and whip cream, candied cherries, assorted soft drinks.

CREAM PUFF DESSERT BAR **\$13 per person buffet**

Large cream puff, you put in your favorite filling, chocolate, banana and vanilla pudding, sliced strawberries, blue berries, raspberries, sliced peaches, colored sprinkles, nuts, candied cherries and whip cream, assorted soft drinks.

NACHO BAR **\$14 per person buffet**

Fresh homemade colored tortilla chips, refried beans, chili, warm cheddar cheese sauce, black olives, sliced jalapenos, diced tomatoes, green onions, shredded cheese, sour cream and salsa, assorted soft drinks.

A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

RECEPTION

HORS D' OEUVRE

Serves 25 People

Italian Meatballs \$128
smothered in beef onion demi glaze

Buffalo Hot Wings \$144
choice of Bourbon, ranch or bleu cheese

Spring Egg Rolls \$72
with sweet and sour sauce

Mozzarella Cheese Sticks \$68
choice of ranch or marinara sauce

Crab Salad \$72
on bruschetta bread

Hummus \$68
on pita bread

Spanakopita \$176
traditional spanakopita with sweet and sour sauce

Coconut Shrimp \$192
with orange marmalade or strawberry cream cheese

Large Cocktail Shrimp \$264
with cocktail sauce and lemon

Petite Croissant Sandwiches \$84
choice of chicken salad, ham or turkey

Fresh Baked Assorted Cookies \$72

Fresh Baked Fudge Brownies \$72



RECEPTION

PLATTERS AND TRAYS

Serves 25 people

Tortilla Chips & Salsa Platter	\$37
Fresh warm tortilla chips & mild salsa	
Domestic Cheese & Cracker Tray	\$87
cheddar, Swiss, & pepper jack with crackers	
Premium Cheese & Cracker Tray	\$115
Imported & domestic cheeses with whole grain crackers	
Seasonal Fresh Fruit Tray	\$89
Melons, pineapple, strawberries & grapes	
Premium Fresh Fruit Tray	\$113
Melons, pineapple, mangos, kiwis, strawberries & grapes	
Fresh Vegetable Tray with Dip	\$98
Broccoli, carrots, cauliflower & celery with ranch dip	
Domestic Meat & Cheese Tray	\$100
Turkey, ham, roast beef, cheddar, Swiss & pepper jack	
Premium Meat & Cheese Tray	\$127
Capitola, salami, pepperoni, asiago, provolone & mozzarella	
Deli Style Croissant Platter	\$135
Ham with cheddar & turkey with Swiss croissant sandwiches	



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

BEVERAGES

BEVERAGES

Orange, Apple or Cranberry Juice	\$15 per carafe
Berry Lemonade	\$12 per carafe
Freshly Brewed Coffee	\$25 per gallon
Freshly Brewed Decaf	\$25 per gallon
Assorted Herbal Teas	\$2 each
Assorted Soda	\$2 each
Bottled Water	\$2 each

ALCOHOLIC BEVERAGES

We have a wide variety of domestic and imported beer, spirits and wine available for your event. All alcohol will be subject to brand pricing and availability. A Set up fee of \$100 is charged for all Beer/Wine only bars. A set up fee of \$150 is charged for full bar set up. Bars are set up for a maximum of 3 hours, unless arranged in advance. All state and local laws will be followed without exception. We reserve the right to end the bar, without refund, if we feel the integrity of the service is challenged or if a violation of the law has occurred.



A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

AUDIO VISUAL EQUIPMENT

we have just upgraded all of our AV, new screens and LCD projectors, new microphones and sound system, our screens and LCDs are now in the ceilings, therefor new prices

<i>Special AV Package</i>	<i>10' Screen from ceiling</i>	
	<i>LCD projector from ceiling</i>	
	<i>Podium w/microphone and house sound</i>	<i>\$175.00</i>
	<i>Additional Screen & LCD for multi-screen display</i>	<i>\$100.00</i>
<i>AV Table</i>	<i>Table w/ Power (if bringing in your own LCD)</i>	<i>\$35.00</i>
<i>Screens</i>	<i>8' free standing portable screen</i>	<i>100.00</i>
<i>Microphones/Sound:</i>	<i>Wired Microphone on stand with cable</i>	<i>\$20.00</i>
	<i>Wireless Handheld Microphone</i>	<i>\$20.00</i>
	<i>Wireless lapel Microphone</i>	<i>\$25.00</i>
	<i>Patch to House Sound</i>	<i>\$50.00</i>
<i>Flipcharts & Whiteboards:</i>	<i>Free Standing A-Frame Easel</i>	<i>\$10.00</i>
	<i>Standing Whiteboard with Markers</i>	<i>\$15.00</i>
	<i>Standing Flipchart with Markers</i>	<i>\$35.00</i>
	<i>Additional Flipchart Pad</i>	<i>\$30.00</i>
<i>Miscellaneous Items:</i>	<i>Podium</i>	<i>\$50.00</i>
	<i>Podium w/ Mic</i>	<i>\$75.00</i>
	<i>8' x 8' Riser square</i>	<i>\$70.00</i>



Convention & Meeting Space

Room	Size	Rental	Reception	Banquet	Theater	Classroom
Mojave	51X78 4000 sq. feet	\$800	475	320	450	240
Mariposa	51X26 1350 sq. feet	\$300	195	100	120	60
Cliffrose	51X26 1350 sq. feet	\$300	195	100	120	60
Indigo	51X26 1350 sq. feet	\$300	195	100	120	60
Sego Lily	17X26 450 sq. feet	\$200	55	30	36	20
Primrose	17X26 450 sq. feet	\$200	55	30	36	20
Sage	17X26 450 sq. feet	\$200	55	30	36	20

Prefunction Space - 2600 Sq. feet

Our Executive Board Room is 15x26 and accommodates 12 people. Rental \$200

Meeting Room Set Up Fee: \$100 to \$300 depending on the type of set-up and space per meeting room

Meeting Room Rental is Flexible with Minimum Food and Beverage Options through the in House Catering Dept.

The following meeting equipment is available for rent:

Podiums Microphones Easels Flip Chart Screens LCD Projectors A/V Tables and more

Mariposa

Cliffrose

Indigo

Indigo

Indigo

Sego Lily

Primrose

Sage

Executive Board Room

Our Conference and Catering Manager is available to assist in making your meeting a success. Menus are available for Breakfast, Lunch, Dinner, Breaks etc.

