

Hilton Garden Inn Detroit Downtown



Banquet Menus

Continental

Continental Breakfast

Assorted breakfast pastries and freshly baked muffins, fruit flavored yogurt, sliced fresh fruit, assorted fruit juices, milk, coffee, decaffeinated coffee, assorted hot teas

\$16 per person

The Lighter Side

Assorted fruit juices, sliced fresh fruit display, cottage cheese with fresh fruit compote, flavored light yogurts and granola, coffee, decaffeinated coffee, assorted hot teas

\$13 per person

Bagel Bar

Assorted bagels with a variety of flavored cream cheese, smoked salmon served with capers, diced red onions, diced hard boiled egg, coffee, decaffeinated coffee, assorted hot teas

\$16 per person

Morning Breaks

Pre-Meeting Coffee Service

Premium roast coffee, decaffeinated coffee and selected teas

\$5 per person

Caffeine Jolt

Coffee, decaffeinated coffee and assorted hot teas, assorted soft drinks, Red Bull, sparkling and still mineral waters

\$7 per person

HGI Light Break

Assorted breakfast pastries & muffins, coffee, decaffeinated coffee, assorted hot teas

\$10 per person

Health Nut

Fruit and yogurt parfait served with seasonal berries and crunchy granola, assorted breakfast bars, coffee, decaffeinated coffee, assorted hot teas

\$11 per person

Add juices for \$2 per person

Plated Breakfast

HGI Classic

Scrambled eggs, breakfast potatoes, choice of bacon or sausage, assorted fruit juices, coffee, decaffeinated coffee, assorted hot teas

\$16 per person

Trip to Paris

Our freshly battered cinnamon French toast served with maple syrup, choice of bacon or sausage, sliced fresh fruit, assorted fruit juices, coffee, decaffeinated coffee, assorted hot teas

\$16 per person

The Smart Start

Sliced fresh fruit, low-fat blueberry muffin, Florida orange juice, coffee, decaffeinated coffee, assorted hot teas

\$11 per person

Buffet Breakfast

All American Breakfast

Scrambled eggs, breakfast potatoes, bacon and sausage, breakfast pastries, assorted fresh juices, coffee, decaffeinated coffee, assorted hot teas

\$22 per person

Traditional French Toast

Traditional cinnamon French toast, scrambled eggs, bacon and sausage, breakfast potatoes, assorted fruit juices, coffee, decaffeinated coffee, assorted hot tea

\$23 per person

Southern Charm

Fresh scrambled eggs, country ham, breakfast potatoes or grits, biscuits and gravy, Florida orange juice, coffee, decaffeinated coffee, assorted hot teas

\$22 per person

Light Lunch

J.L. Hudson Maurice Salad

The Detroit original of chopped romaine lettuce, diced turkey, ham and onion, tossed in our freshly prepared Maurice dressing. Served with rolls and honey butter, iced tea, and a warm chocolate chip cookie
\$18 per person

Steak Salad

Roughly chopped romaine lettuce with roasted garlic mushrooms, basted potato sticks, crumbled blue cheese and thinly sliced flank steak prepared in our lemon-Dijon vinaigrette. Served with rolls and honey butter, iced tea, and a warm chocolate chip cookie
\$20 per person

Baja BLT Sandwich

Smoked Applewood bacon, crisp romaine lettuce, fresh Roma tomatoes and cheddar cheese served on toasted rye drizzled with chipotle mayonnaise. Served with kettle chips and a dill pickle
\$16 per person

Pesto Grilled Chicken Sandwich

Grilled chicken breast served with baby spinach and Roma tomatoes on a Ciabatta roll, dressed with basil pesto and garlic aioli. Served with kettle chips and a dill pickle
\$18 per person

Vegetarian Stuffed Portobello Sandwich

Marinated Portobello Mushroom stuffed with goat cheese and served with roasted red peppers and garlic aioli on a Ciabatta roll. Served with kettle chips and a dill pickle
\$16 per person

Plated Lunch

Michigan Cherry Chicken

Our signature entrée featuring a breast of chicken sautéed with dried Michigan tart cherries and diced apple in an amaretto cream sauce, roasted redskin potatoes and seasonal vegetables. Served with mixed green salad, warm rolls and honey butter, iced tea and Chef's choice of dessert
\$22 per person

Petit Filet

6oz petit filet grilled to perfection, whipped potatoes, and seasonal vegetables. Served with a mixed green salad, warm rolls and honey butter, iced tea and Chef's choice dessert
\$27 per person

Salmon Florentine

Broiled Atlantic salmon filet accented with spinach-Parmesan cream sauce, wild rice, and seasonal vegetables. Served with a mixed green salad, warm rolls and honey butter, iced tea, and Chef's choice dessert
\$23 per person

Farfalle Primavera with Breaded Chicken

Bowtie pasta primavera in a light cream sauce accompanied by seasoned breaded chicken breast. Served with a tossed salad, house made garlic bread, iced tea and Chef's choice dessert
\$20 per person

Add assorted soda for \$3.00 per person

20% service
charge and 6%
tax will apply

Buffet Lunch

The Corner Cafe

Make your own salad bar with fresh mixed greens, fifteen seasonal salad toppings and assorted cheeses, served with balsamic vinaigrette, ranch and Italian dressings. Chef's selection of freshly prepared deli sandwiches on Ciabatta, focaccia and lawash wraps. Served with freshly baked chocolate chip cookies and iced tea

\$23 per person

Signature Lunch Buffet

Fresh garden salad, sliced roast beef in a mushroom sauce, roasted herb chicken breast, pasta primavera with garden vegetables, and Chef's choice seasonal vegetable. Served with dessert and iced tea

\$26 per person

Little Italy

Antipasto display, traditional Caesar salad, fettuccini with Alfredo and marinara sauce, chicken parmesan, baked zucchini Provençale, and freshly baked garlic bread. Served with tiramisu and cannoli, coffee, decaffeinated coffee and iced tea

\$28 per person

Mexican Fiesta

Taco salad, chicken & beef taco bar (includes seasoned ground beef and pulled chicken, shredded lettuce, diced tomatoes, diced onions, cheddar cheese, diced jalapeno peppers, tomato salsa, sour cream, and black olives) bean burritos, Mexican fried rice, corn, cinnamon sopapillas & iced tea

\$25 per person

Afternoon Breaks

Take Me Out To The Ballgame

Bite sized Ballpark Franks, soft pretzels with cheddar cheese dipping sauce, honey roasted peanuts, potato chips, cracker jacks, assorted bottled water and sodas

\$15 per person

Michigander

Freshly baked oatmeal cookies featuring tart Michigan cherries, Germack peanuts, Better Made potato chips, Vernors & Faygo soda and bottled water

\$13 per person

Farmers Market

Assorted nuts from Rocky Peanuts, seasonal fruit display, fresh vegetable crudités, assorted soft drinks and bottled water

\$13 per person

Sweet Tooth

Freshly baked cookies and fudge brownies, assorted candy bars, soft drinks, bottled water

\$13 per person

Add assorted soda for \$3.00 per person

Enhancements

Fresh brewed coffee

Decaffeinated coffee

Assorted hot teas

\$40 per gallon

Fruit Punch

Lemonade

Iced Tea

\$30 per gallon

Assorted sodas

Bottled water

\$3 each

Assorted breakfast pastries

Variety of warm cookies

Freshly baked chocolate brownies

\$30 per dozen

Assorted snack bars

Fruit flavored yogurt

Individually bagged dry snacks

\$3 each

Whole Fresh Fruit

Turkey Sausage

\$2 each

Plated Dinner

Walnut Crusted Whitefish

Great Lakes whitefish broiled with a panko-walnut crust, drizzled with hazelnut cream sauce accompanied by rice pilaf and fresh seasonal vegetable. Served with a mixed green salad, warm rolls and honey butter, dessert and iced tea

\$26 per person

Chicken Supreme

Baked chicken breast with tomatoes, baby spinach, goat cheese and fresh shallot sauce accompanied by roasted red skin potatoes and fresh seasonal vegetable. Served with a mixed green salad, warm rolls and honey butter, dessert and iced tea

\$27 per person

Harvest Chicken Breast

Breast of chicken stuffed with button mushrooms and leeks in an apple cinnamon port wine sauce, accompanied by roasted redskin potatoes and fresh seasonal vegetable. Served with a mixed green salad, warm rolls and honey butter, dessert and iced tea

\$27 per person

Shitake Mushroom Stroganoff

Penne pasta served in a light cream sauce, accented with shitake mushrooms, fresh herbs and parmesan cheese. Served with a mixed green salad, warm rolls and honey butter, dessert and iced tea

\$25 per person

Jack Daniels Ribeye

12oz USDA Choice ribeye, chargrilled then basted with our Jack Daniels sauce, accompanied by garlic whipped potatoes and fresh seasonal vegetable. Served with a mixed green salad, warm rolls and honey butter, dessert and iced tea

\$36 per person

8oz Filet Mignon

8 oz filet mignon served with an herb crust and cabernet sauvignon sauce, accompanied by garlic whipped potatoes and fresh seasonal vegetable. Served with a mixed green salad, warm rolls and honey butter, dessert and iced tea

\$40 per person

Add assorted soda for \$3.00 per person

20% service
charge and 6%
tax will apply

Buffet Dinner

Signature Dinner Buffet

Mixed green salad, fresh fruit salad, pasta salad, seasoned breast of chicken, roasted strip loin of beef, beer battered fried Icelandic Cod, chef's choice of fresh vegetables, warm rolls and honey butter, chef's choice dessert, coffee, decaffeinated coffee, selected hot teas and iced tea
\$35 per person

Four Star Dinner Buffet

Soup of the day, salad bar with baby spinach, mixed salad greens, and Caesar salad, BBQ ribs, baked herb chicken, sole stuffed with seasoned crab meat, chef's selection of potato and fresh seasoned vegetables, chef's choice dessert, coffee, decaffeinated coffee, selected hot teas and iced tea
\$33 per person

Little Italy

Antipasto display, traditional Caesar salad, fettuccini with Alfredo and marinara sauce, traditional chicken parmesan, baked zucchini Provençale, freshly baked garlic bread. Served with tiramisu and cannoli, coffee, decaffeinated coffee, selected hot teas and iced tea
\$38 per person

Tailgate Dinner

Grilled Slider hamburgers with dill pickles and grilled onions, Ballpark franks with mustard, ketchup and homemade chili, French fries, and creamy cole slaw. Served with lemonade, freshly baked cookies and brownies
\$28.00 per person

Mexican Buffet

Taco Salad with assorted dressings, chicken & beef taco bar (includes seasoned ground beef and pulled chicken, shredded lettuce, diced tomatoes, diced onions, cheddar cheese, diced jalapeno peppers, tomato salsa, sour cream, and black olives) bean burritos, Mexican fried rice, corn, cinnamon sopapillas & iced tea
\$33 per person

Western Cookout

Fresh garden salad, zesty potato salad, assorted crudités with ranch dip, barbeque ribs and chicken, brown sugar baked beans, baked potatoes, corn on the cob, corn bread, apple crumb pie, coffee, decaffeinated coffee and ice tea
\$31 per person

20% service
charge and 6%
tax will apply

Add assorted soda for \$3.00 per person

Hot Hors d'oeuvres

\$100 per 50 pieces

Fried chicken tenders
with honey BBQ sauce

Spicy buffalo wings
with bleu cheese dressing

Mini chicken quesadillas
with sour cream and tomato salsa

Asian spring rolls
with soy sauce and sesame dipping sauce

\$120 per 50 pieces

Chicken skewers with peanut sauce
Cheese stuffed button mushrooms

\$125 per 50 pieces

Coconut fried shrimp with orange marmalade
Creole stuffed button mushrooms with Andouille sausage

Cold Hors d'oeuvres

\$100 per 50 pieces

Fruit and cheese kabobs
with yogurt dip

Classic Bruschetta

Fresh Vegetable shooters
with garlic hummus

Caprese Salad skewers
with fresh mozzarella and cherry tomatoes drizzled in a basil pesto

\$125 per 50 pieces

Shrimp cocktail with spicy cocktail sauce
Assorted mini desserts

Reception Displays

Fresh Seasonal Sliced Fruit Display

Small Sliced Fruit Display \$160 (30 – 40ppl)

Medium Sliced Fruit Display \$250 (50 – 60ppl)

Large Sliced Fruit Display \$340 (70 – 80ppl)

Domestic and International Cheeses

Garnished with fresh fruit, crackers and sliced French bread

Small Cheese Platter \$190 (30 – 40ppl)

Medium Cheese Platter \$300 (50 – 60ppl)

Large Cheese Platter \$410 (70 – 80ppl)

Fresh Vegetable Crudités Display

With assorted dipping sauces

Small Crudités Display \$140 (30 – 40ppl)

Medium Crudités Display \$220 (50 – 60ppl)

Large Crudités Display \$300 (70 – 80ppl)

Hors d'oeuvre Packages

\$14 per person

1 reception platter

Choose 2 hot and 1 cold

\$19 per person

1 reception display

Choose 3 hot and 2 cold

\$26 per person

2 reception displays

Choose 4 hot and 2 cold

Hot

Fried chicken tenders

Spicy buffalo wings

Mini chicken quesadillas

Asian spring rolls

Chicken skewers

Cheese stuffed mushrooms

Cold

Fruit and cheese kabobs
with yogurt dip

Bruschetta

Fresh Vegetable shooters
with hummus

Caprese Salad Skewers

Reception Stations

Mediterranean Station

Greek Salad (olives, feta, Greek dressing)
Assorted Marinated Vegetables
Hummus with Pita
Traditional Tabouli
\$14 per person

Pasta Station

Farfalle, Linguini, Penne
Marinara, Alfredo, Pesto Cream Sauce
Garlic Bread
\$11 per person
(add chicken or meatballs for \$3 per person)

Pub Crawl Station

Spicy Buffalo Wings with Ranch Dip and Celery
Chili Cheese Dip and Fresh Salsa with Housemade Tortilla Chips
Deep fried mozzarella sticks with marinara sauce
Selection of Craft Beers (2 beers per person)
\$20 per person

Dessert Station

Assorted Petit fours
Mini cheesecakes
Éclairs
Creampuffs
\$9 per person

Beverage Station

Lemonade
Iced Tea
Coffee, decaffeinated coffee, Hot Tea
Assorted Sodas
\$6 per person

Bar

Call Brands

Vodka: Absolut & Stoli

Gin: Bombay

Rum: Bacardi & Captain Morgan

Scotch: Dewars

Bourbon: Jim Beam

Whiskey: Jack Daniels

Tequila: Jose Ceurvo

Premium Brands

Vodka: Grey Goose

Gin: Tanqueray

Rum: Bacardi & Captain Morgan

Scotch: Glenlivet

Bourbon: Makers Mark

Whiskey: Crown Royal

Tequila: Patron Silver

Cash Bar by the Drink

Premium Cocktails	\$7.50
Call Brand Cocktails	\$6.50
Domestic Beer	\$5.00
Imported Beer	\$5.50
Non-Alcoholic Beer	\$4.25
House Wine	\$6.00
Soda, Juice, Water	\$2.75

Hosted Bar by the Drink

Premium Cocktails	\$7.00
Call Brand Cocktails	\$6.00
Domestic Beer	\$4.50
Imported Beer	\$5.00
Non-Alcoholic Beer	\$4.00
House Wine	\$5.50
Soda, Juice, Water	\$3.00

Wines

First Tier Per Bottle \$21.00 Per Glass \$6.00

Canyon Oaks Chardonnay, Canyon Oaks Merlot, Canyon Oaks Cabernet Sauvignon, Canyon Oaks White Zinfandel, Canyon Oaks Sauvignon Blanc

Second Tier Per Bottle \$30.00 Per Glass \$7.00

Louis Martini Cabernet Sauvignon, Bridlewood Syrah, Mirassou Pinot Noir, Mc William's Chardonnay, Whitehaven Sauvignon Blanc, Maso Canali Pinot Grigio

20% service
charge and 6%
tax will apply

Audio Visual Services

PACKAGE PRICING

LCD Package \$200

LCD Projector, Tripod Screen, Extension Cord, Power Strip

Tripod Screen Package \$75

Tripod Screen, Extension Cord, Power Strip

Wireless Microphone Package \$150

Wireless microphone (lavalier or handheld), 4 Channel Mixer, Powered Speaker with Stand.

Up to 3 additional microphones \$50 each

Post-It Flipchart Package \$50

Flipchart easel, Post-it style Pad, 4 colored markers

Table-top Microphone Package \$175 + microphones

14 Channel Mixer, Powered speaker w/ stand, Equalizer,

Up to 6 Table top wired microphones- \$35 each

Computer Audio Package \$75

Powered Speaker w/ stand, Audio Cabling

AUDIO EQUIPMENT

4 Channel Mixer	\$30
14 Channel Mixer	\$85
Stereo Equalizer	\$45
CD Player	\$40
Wireless Microphone	\$75
Wired Handheld Microphone	\$35

VIDEO EQUIPMENT

Television with VHS or DVD Player	\$150
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PRESENTER SUPPORT EQUIPMENT

Laser Pointer	\$30
Wireless Mouse	\$35
Polycom Conference Phone	\$75
Poster Easel	\$10
A/C Cable and Powerstrip	\$15