

2018 CATERING MENU



Dear Guest,

Special occasions, business meetings, celebrations—at Hilton Garden Inn Tampa/Riverview/Brandon, we know how important they are and we know how to make them memorable.

Please take a moment to look over our 2018 Catering Menu. In addition to our extensive list of selections, your event will be complemented by our knowledgeable and attentive staff of professionals who are committed to creating an unforgettable event for you and your guests. Please feel welcome to contact me directly at 813-612-2440.

Thank you for making us a part of your plans... and welcome to Hilton Garden Inn Tampa/Riverview/Brandon!

Kristina Holm

Catering Sales Manager



BREAKFAST



HEALTHY START **\$14.00** per person

Vanilla Yogurt served with a toppings bar, assorted fresh fruit cups, halved grapefruits, assorted granola bars, muesli bread, oatmeal, and assorted fruit juice.

BREAKFAST SANDWICH BUFFET **\$15.00** per person

Assorted breakfast sandwiches served with fresh sliced seasonal fruit, garden skill potatoes, your choice of bacon or sausage, and assorted fruit juice. Your choice of 2 breads for your sandwiches: bagel, croissant, biscuit or English muffin.

PARISIAN BRUNCH **\$18.00** per person

Thick sliced French Toast flavored with a touch of cinnamon and vanilla served with warm maple syrup, applewood bacon, fluffy scrambled eggs, and assorted fruit juice.

THE TRUE AMERICAN BUFFET **\$19.00** per person

Fluffy scrambled eggs, breakfast sausage, home fried potatoes, fresh cut fruit and assorted breakfast breads with sweet butter and preserves served with assorted fruit juice.

ENHANCEMENTS (to be added to any buffet)

Pancake Enhancement - additional \$3.00 per person

French Toast Enhancement – additional \$3.00 per person

Omelet Station Enhancement (max. 25 guests) – additional \$5 per person plus a \$75 Chef fee

Prices are based on minimum number of 25 Guests, if less than 25 add \$4.95 per person

All prices are subject to change

A 22% service charge and 7% state sales tax will be added to above pricing

A LA CARTE



Beverages

Fresh Brewed Coffee	\$42.00 per gallon
Iced Tea (Sweet or Unsweet)	\$42.00 per gallon
Assorted Hot Tea Bags	\$3.00 per person
Assorted Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each
Bottled Fruit Juice	\$3.00 each
Bottled Iced Coffee	\$3.00 each

Menu Selections

Assorted Doughnuts	\$20.00 per dozen
Assorted Danishes	\$24.00 per dozen
Assorted Muffins	\$24.00 per dozen
Bagels with Cream Cheese	\$24.00 per dozen
Chocolate Brownies	\$24.00 per dozen
Assorted Freshly Baked Cookies	\$24.00 per dozen
Assorted Granola Bars	\$3.00 each
Assorted Bags of Chips	\$3.00 each
Assorted Candy Bars	\$3.00 each
Mini Pretzel Bites	\$5.00 per person
(your choice of 2 dipping sauces: chocolate, beer cheese or Cinnabon icing)	

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REFRESHMENT BREAKS

AM BREAK

Rise and Shine \$12.00 per person

Assorted yogurt parfaits, assorted granola bars and fruit kabobs served with coffee and hot tea service.

PM BREAKS

The Bakery \$12.00 per person

Assorted freshly baked cookies, brownies and blondies served with coffee and bottled water.

Movies Delight \$14.00 per person

Assorted bags of flavored popcorn, selection of chocolate candy served with assorted soft drinks and bottled water.

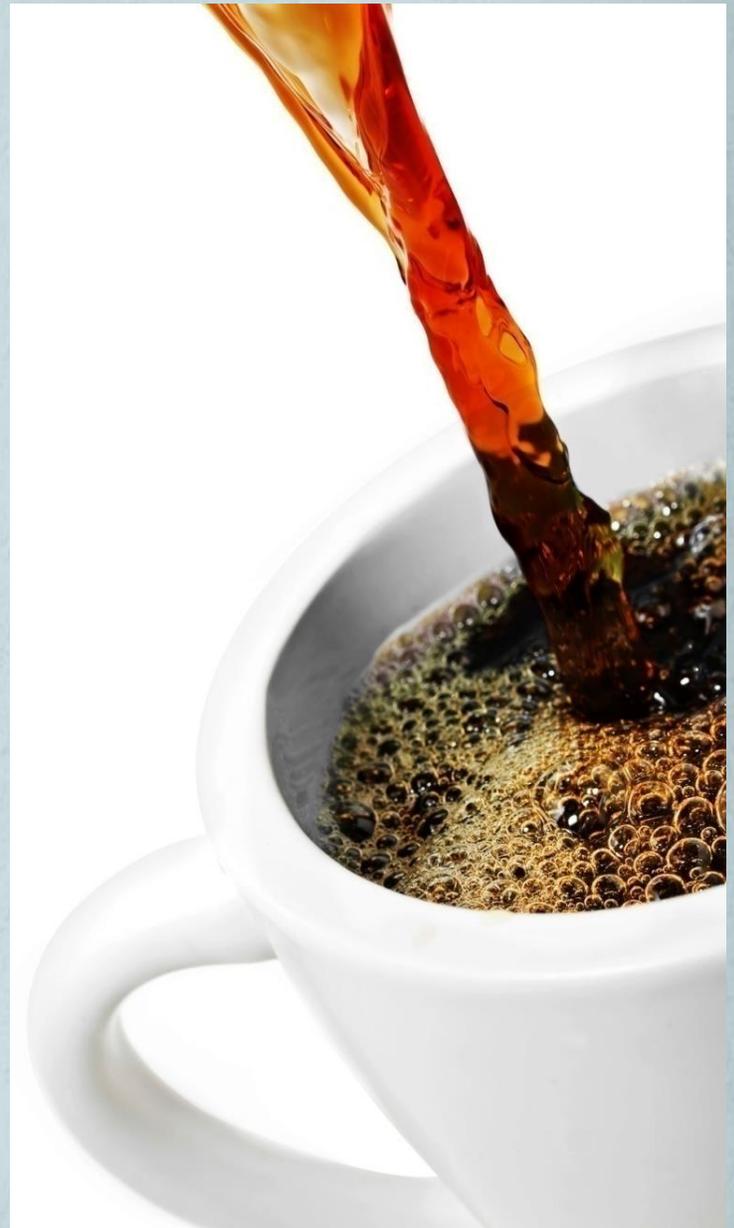
Fiesta Nacho Bar \$15.00 per person

Tortilla chips served with queso, salsa, jalapenos, black olives, green onions, sour cream and guacamole served with soft drinks and bottled water.

*Add beef or chicken for an additional \$5/per person

Healthy and Wise \$15.00 per person

Sliced fruit, soft pitas, hummus and vegetable shooters served with assorted flavored iced tea and bottled water.



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PLATED SALADS



All Plated Salads Served with your choice of Bottled Water or Assorted Flavored Iced Tea

SUMMER SALAD

\$13.00 per person

Mixed greens, strawberries, candied walnuts and feta cheese served with a raspberry vinaigrette

COBB SALAD

\$15.00 per person

Mixed greens, ham, turkey, bacon, avocado, onions, tomatoes, hardboiled egg and bleu cheese served with Ranch dressing

SALMON CAESER SALAD

\$18.00 per person

Mixed greens, grilled salmon, parmesan cheese and croutons served with Caesar dressing

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LUNCH BUFFETS

SOUP AND SALAD BAR

\$19.00 per person

Fresh greens, mushrooms, cucumbers, carrots, black olives, hardboiled eggs, grated cheese served with an assortment of dressings and your choice of two soups (chicken noodle, tomato bisque, broccoli cheddar, clam chowder or chunky vegetable)

*Add grilled chicken for an additional \$5/per person

BUILD YOUR OWN BURGER BAR

\$20.00 per person

Charbroiled burgers served with bacon, cheese, lettuce, onions, tomatoes, dill pickles, ketchup, mustard and mayonnaise served with potato salad and French fries



CONRAD DELI

\$24.00 per person

Trays of gourmet deli meats, assorted sliced cheeses, lettuce, tomato, onion and dill pickles served with sourdough, wheat, hoagie or ciabatta roll, soup du jour and a garden salad with assorted dressings.

CUCINA ITALIAN BUFFET

\$25.00 per person

Your choice of two entrees: meat or vegetable lasagna, chicken marsala, spaghetti and meatballs or chicken alfredo served with a Caesar salad and garlic bread

*Upgrade to an tipasto salad for an additional \$5/per person

SOUTH OF THE BORDER

\$25.00 per person

Seasoned chicken and ground beef, rice, black beans, corn and flour tortillas, salsa, grated cheese, sour cream, lettuce, tomato, onion and guacamole, served with tortilla chips and salsa and chicken tortilla soup

All lunch buffets served with freshly brewed coffee, iced tea and hot herbal tea.

Add surcharge of \$6.00/per person, if less than 25 guests.

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BUILD YOUR OWN DINNER BUFFET

Select One Entrée –

Chicken:

Lemon Pepper Chicken	\$23/per person
Bourbon Chicken	\$24/per person
Fried Chicken	\$25/per person
Chicken Campania	\$26/per person

Beef:

Beef Skewers	\$28/per person
Grilled Flank Steak	\$30/per person
Steak Tips	\$30/per person
Sirloin Steak (10 oz.)	\$35/per person

Pork:

Fried Pork Chop	\$24/per person
Grilled Pork Loin	\$25/per person
Mojo Pork Loin	\$25/per person
Roasted Pork Loin	\$27/per person

Seafood:

Baked Tilapia	\$24/per person
Honey Garlic Shrimp	\$30/per person
Lemon Butter Salmon	\$30/per person
Baked Cod (seasonal)	Market Price

Select One Accompaniment –



- Garlic Mashed Potatoes
- Potato Salad
- Baked Potato w/ toppings
- Mashed Sweet Potatoes
- Roasted Sweet Potatoes
- Roasted Red Potatoes
- Pasta Salad
- Yellow Rice
- Rice Pilaf
- Macaroni and Cheese
- French Fries

Select One Vegetable –

- Roasted Parmesan Broccoli
- Seasonal Vegetable Medley
- Green Beans Almandine
- Grilled Asparagus



Includes your choice of Garden or Caesar Salad, Dinner Rolls, Iced Tea and Coffee

If Less Than 50 Guests add \$6.00 per person

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PLATED DINNERS

MEDITERRANEAN STUFFED CHICKEN \$32 per person

Baked chicken breast stuff with spinach and feta cheese

BOURBON PORK LOIN \$32 per person

Roasted pork loin glazed with sweet and savory bourbon sauce

SHRIMP AND SCALLOP SCAMPI \$34 per person

Shrimp and scallops sautéed with spinach in a light garlic sauce laid over a bed of linguine and served with a Caesar salad and garlic bread

BAKED SALMON \$34 per person

Salmon filet baked to perfection and topped with mango salsa

CHICKEN MARSALA \$35 per person

Succulent chicken breast sautéed with mushrooms in a marsala wine sauce

NY STRIP STEAK WITH HERB BUTTER \$40 per person

10 ounce NY strip steak grilled to perfection and drizzled with herb butter

GRILLED BACON FILET MIGNON \$40 per person

8 ounce grilled filet mignon wrapped in a thick-sliced bacon

All entrees (except Shrimp and Scallop Scampi) served with your choice of a Garden or Caesar pre-set salad, your choice of one accompaniment, your choice of one vegetable, dinner rolls, iced tea and coffee.

Add Surcharge of \$6.00 Per Person, If Less Than 25 Guests



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HORS D'OEUVRES

DISPLAY PLATTERS

BUFFALO WINGS	\$75.00 per platter (50 pieces)
(your choice of sauce: mild, medium, hot, BBQ, Thai chili or parmesan garlic)	
BONELESS CHICKEN BITES	\$150.00 per platter (50 pieces)
(your choice of sauce: mild, medium, hot, BBQ, Thai chili or parmesan garlic)	
HEARTY ITALIAN MEATBALLS	\$100.00 per platter (50 pieces)
CREAMY SWEDISH MEATBALLS	\$150.00 per platter (50 pieces)
DEVEILED EGGS	\$150.00 per platter (50 pieces)
CHEESE & FRUIT DISPLAY	\$200.00 per platter (serves 100)
GRILLED VEGETABLE DISPLAY	\$200.00 per platter (serves 100)

HOT ITEMS

SOUTHWEST EGGROLLS W/ DIPPING SAUCE	\$3 per piece
MINI BEEF WELLINGTONS	\$3 per piece
HAMBURGER SLIDERS	\$4 per piece

COLD ITEMS

BRUSCHETTA	\$2 per piece
VEGETABLE CRUDITE SHOOTERS	\$2 per shooter
SHRIMP COCKTAIL SHOOTERS	\$4 per shooter



Hot/Cold Items must be ordered in a minimum of 50 pieces and in quantities of 25. Recommended 2.5 pieces per person Passed hors d'oeuvres available for \$75/per attendant for 2 hours.

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ENHANCEMENTS

CARVING STATIONS

(serves 25-30 guests)



SAVORY BEEF TENDERLOIN

Served with Au Jus or Horseradish Sauce
\$300.00 per station plus \$75 Chef Fee

THE CLASSIC PRIME RIB

Served with Au Jus or Bourbon Sauce
\$300.00 per station plus \$75 Chef Fee

VIRGINIA BAKED HAM

Served with Honey Mustard Sauce or Pineapple Salsa
\$250 per station plus \$75 Chef Fee



OVEN ROASTED TURKEY BREAST

Served with Cranberry Compote or Home Style Gravy
\$250 per station plus \$75 Chef Fee

DESSERTS

NEW YORK STYLE CHEESECAKE \$6.00 per person

CARMEL APPLE GRANNY PIE \$6.00 per person

SIGNATURE ROCKSLIDE BROWNIE \$6.00 per person

TIRAMISU \$6.00 per person

SEASONAL COBBLER \$6.00 per person



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BEVERAGE SELECTIONS

BEER & WINE BAR

Domestic

Budweiser
Bud Light
Coors Light
Michelob Ultra
Yuengling
O'Doul's
Miller Light

Imported

Ybor Gold
Heineken
Corona
Corona Light
Guinness
Samuel Adams
Blue Moon

One Hour: \$12/per person
Two Hours: \$15/per person
Three Hours: \$18/per person
Four Hours: \$21/per person

DELUXE OPEN BAR

Svedka Vodka
Stoli Vodka
Bacardi Rum
Malibu Rum
Captain Morgan Rum
Canadian Club Whiskey
Jim Beam Bourbon Whiskey
Dewars Scotch
Sauza Tequila
Beefeater Gin

One Hour: \$18/per person
Two Hours: \$23/per person
Three Hours: \$28/per person
Four Hours: \$33/per person

PREMIUM OPEN BAR

Belvedere Vodka
Absolute Vodka
Ketel One Vodka
Bombay Gin
Tanqueray 10 Gin
Captain Morgan Private Stock Rum
J.W. Red Scotch
Chivas Regal Scotch
Patron Silver Tequila
Jose Cuervo Tequila
Seagrams VO Blended Whiskey
Jack Daniels Tennessee Whiskey
Southern Comfort Whiskey
Hennessy Cognac

One Hour: \$18/per person
Two Hours: \$23/per person
Three Hours: \$28/per person
Four Hours: \$33/per person



Please inquire for any special requests. Wine list upon request. All bars will be charged a bartender fee of \$100.00. One bartender per 100 guests. Applicable service charge and tax will be added for all bars except cash bars. Non-alcoholic wine and beer selections are available.

CASH/HOSTED BAR (priced per drink)

Premium Drinks: \$9.00
Deluxe Drinks: \$8.00
Imported Beer: \$6.00
Domestic Beer: \$5.00
Premium Wine: \$9.00
Deluxe Wine: \$8.00
Sodas: \$2 each or \$10 per pitcher

Minimum Cash Bar: \$250

Bartender Fee: \$100

Champagne/Cider Toast: \$2.50/per person

Signature Cocktails Available – priced based on product

AUDIO VISUAL RENTALS



FLIP CHART W/ MARKERS	\$25.00 per day
EACH ADD'L FLIP CHART PAD	\$10.00 per day
WHITEBOARD W/ MARKERS	\$25.00 per day
LCD PROJECTOR	\$150.00 per day
6' PORTABLE SCREEN	\$50.00 per day
DROP DOWN SCREEN	\$50.00 per day
AV CART	\$10.00 per day
EXTENSION CORD	\$10.00 per day
POWER SUPPORT PACKAGE	\$35.00 per day
PODIUM & MICROPHONE	\$150.00 per day
MIXER/AMPLIFIER	\$50.00 per day
DVD PLAYER	\$25.00 per day
CONFERENCE PHONE	\$75.00 per day
DANCE FLOOR	\$275.00 per day

Additional Items & Prices Are Available Upon Request

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