



Hilton

Garden Inn

Raleigh-Durham/Research Triangle Park



Hilton
Garden Inn®

4620 South Miami Blvd • Durham, NC 27703
919-941-6066 • www.hiltongardeninn.com

WELCOME

Dear Guest,

Special occasions, big meetings, 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 me.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn!

Jon Papa

Executive Chef

MEETING PLANNER PACKAGES



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

Diamond Meeting Package **\$85 Per Person**

Package includes Guest Parking, Meeting Room Rental, Wireless Internet, LCD Support Package, Screen, Table Top Podium, Wired Microphone, Speaker, Continuous Service of Coffee & Hot Tea, Continental Breakfast, Mid Morning Beverage Break, Buffet Lunch & Afternoon Break

Early Morning Breakfast

All You Can Eat Signature Hilton Garden Inn Buffet

Continuous All Day Service

Freshly Brewed Regular & Decaffeinated Gourmet Coffee, Selection of Premium & Herbal Teas, Bottled Water & Soft Drinks

Mid Morning Break

Freshly Baked Granola Bars, Whole Fruit, Soft Drinks & Bottled Water

Choice of One Buffet Luncheon

New York Deli
Market Place Soup & Salad
Create Your Own Pizza
Sicilian
Mexico City
Chinatown
Classic American Cookout
Low-Country BBQ
&
Chef's Choice Dessert

Choice of One Mid-Afternoon Break

Hurricanes Power Play

Giant Hot & Soft Pretzels with Dijon and Whole Grain Mustards, Assorted Chips, Funnel Cake Fries
Bottled Water, Iced Tea & Soft Drinks.

Sweet Tooth

Assorted Freshly Baked Cookies, Candy Bars, Blondies,
Bottled Water, Iced Tea & Soft Drinks.

California Hippy

House-made granola, Seasonal Berries & Sliced Fresh Fruit, Plain Yogurt, Honey
Chocolate Sauce & Churros
Bottled Water, Iced Tea & Soft Drinks.

Minimum of 15 people

MEETING PLANNER PACKAGE



Gold Package **\$55 Per Person**

Early Morning Breakfast

All You Can Eat Signature Hilton Garden Inn Buffet

Continuous All Day Service

Freshly Brewed Regular & Decaffeinated Gourmet Coffee,
Selection of Premium & Herbal Teas, Bottled Water &
Soft Drinks

Mid Morning Break

Freshly Baked Granola Bars, Whole Fruit, Soft Drinks &
Bottled Water

Lunch Buffet

Chef's Choice Deli Platter with Assorted Sides
Chef's Choice Dessert

Choice of *One* Mid Afternoon Break

Hurricanes Power Play

Giant Hot & Soft Pretzels with Dijon and Whole Grain
Mustards, Assorted Chips, Funnel Cake Fries
Bottled Water, Iced Tea & Soft Drinks.

Sweet Tooth

Assorted Fresh Baked Cookies & Brownies
Bottled Water, Pink Lemonade & Soft Drinks

California Hippy

House-made granola, Seasonal Berries & Sliced Fresh
Fruit, Plain Yogurt, Honey,
Chocolate Sauce & Churros
Bottled Water, Iced Tea & Soft Drinks.

Minimum of 15 people

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

MEETING PLANNER PACKAGE

Silver Package- \$27 per person

Continental Breakfast

Chilled Fruit Juices, Sliced Fruit Display, Cinnamon Rolls, Danish, & Bagels – Appropriate Condiments Included

Continuous All Day Service

Freshly Brewed Regular & Decaffeinated Gourmet Coffee, Selection of Premium & Herbal Teas, Bottled Water & Soft Drinks

Mid Morning Break

Freshly Baked Granola Bars, Whole Fruit, Soft Drinks & Bottled Water

Choice of *One* Mid Afternoon Break

Hurricanes Power Play

Giant Hot & Soft Pretzels with Dijon and Whole Grain Mustards, Assorted Chips, Funnel Cake Fries
Bottled Water, Iced Tea & Soft Drinks.

Sweet Tooth

Assorted Fresh Baked Cookies & Brownies
Bottled Water, Pink Lemonade & Soft Drinks

California Hippy

House-made granola, Seasonal Berries & Sliced Fresh Fruit, Plain Yogurt, Honey, Chocolate Sauce & Churros
Bottled Water, Iced Tea & Soft Drinks

Lunch Options Available as an Additional Enhancement

Minimum of 15 people



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

BREAKFAST BREAKS

Traditional Continental \$12 per person
Chilled Fruit Juices, Selection of Breakfast Pastries, Fruit Preserves & Butter, Sliced Seasonal Fruit

Healthy Choice \$12 per person
Chilled Fruit Juices, Sliced Seasonal Fruit, Whole Fruits, Assorted Yogurts & Breakfast Bars

Bagel Express \$13 per person
Chilled Fruit Juices, Selection of Bagels, Cream Cheese, Fruit Preserves & Butter, Sliced Seasonal Fruit, Whole Fruits, Assorted Yogurts

Garden Inn Continental \$14 per person
Chilled Fruit Juices, Variety of Cereals with Milk, Breakfast Pastries, Fruit Preserves & Butter, Assorted Yogurts, Seasonal Sliced Fruit & Whole Fruit

All Breakfasts served with Freshly Brewed Regular & Decaffeinated Gourmet Coffee, Premium & Herbal Teas

Maximum serve time of 1 ½ hours



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

CATERED BREAKFASTS



The Grand Breakfast

\$15 per person

Country Scrambled Eggs, Country Smoked Bacon & Sausage Links, Golden Fried Potatoes, Sliced Seasonal Fruit, Assorted Breakfast Breads, Served with Fruit Preserves & Butter, Chilled Fruit Juices

Hilton Garden Inn Breakfast

\$16 per person

Powdered French Toast or Silver Dollar Pancakes with Warm Maple Syrup, Country Scrambled Eggs, Country Smoked Bacon & Sausage Links, Golden Fried Potatoes, Assorted Breakfast Breads, Fruit Preserves & Butter, Chilled Fruit Juices

Enhancements

Add Biscuits & Sausage Gravy \$2 per person

Add Eggs Benedict or Florentine \$4 per person

Breakfast served with Freshly Brewed Regular & Decaffeinated Gourmet Coffee, Premium & Herbal Teas

Maximum serve time of 1 ½ hours

Buffet Minimum of 15 people



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

REFRESHMENTS & SNACKS



Freshly Brewed Coffee \$25 per gallon

Iced Tea & Herbal Hot Teas \$22 per gallon

Lemonade or Tropical Punch \$10 per carafe

Chilled Fruit Juices \$15 per carafe

Soft Drinks \$3 each

Bottled Water \$3 each

Pellegrino \$4 each

Assorted Bagels with Cream Cheese \$25 per dozen

Assorted Breakfast Pastries \$25 per dozen

Freshly Baked Cookies \$16 per dozen

Brownies \$26 per dozen

Whole Fresh Fruit \$2 each

Sliced Seasonal Fruit \$5 per person

Giant Hot & Soft Pretzels with Dijon &
Whole Grain Mustard \$3 each

Warm Caramel Churros Drizzled with Chocolate Sauce
\$24 per dozen

Powder Sugar Dusted Funnel Cake Fries
with Raspberry Glaze \$3 per person

Assorted Candy Bars \$3 each

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

REFRESHMENT BREAKS

RTP Break

\$10 per person

Assorted Chips, Giant Hot & Soft Pretzels, Candy Bars, Whole Fruit, Iced Tea, Soft Drinks, Bottled Water

Hurricanes Power Play

\$10 per person

Giant Hot & Soft Pretzels with Dijon and Whole Grain Mustards, Assorted Chips, Funnel Cake Fries
Bottled Water, Iced Tea & Soft Drinks.

Sweet Tooth

\$10 per person

Fresh Baked Cookies & Blondies, Assorted Candy Bars, Whole Fruit, Soft Drinks, Bottled Water, Lemonade

Healthy Delight

\$10 per person

Seasonal Sliced Fruit served with Yogurt Dip, Fresh Vegetables & Pita Chips with Roasted Red Pepper Hummus, Ranch, Soft Drinks, Bottled Water & Lemonade

Southwest Break

\$10 per person

House-made Tortilla Chips, Sour Cream, Pico de Gallo, Black Bean & Corn relish, Guacamole, Soft Drinks & Bottled Water

California Hippy

\$8 per person

House-made Granola, Seasonal Berries & Sliced Fresh Fruit, Plain Yogurt, Honey
Chocolate Sauce & Churros, Bottled Water, Iced Tea & Soft Drinks.

Continuous Beverage Break

\$6 per person

Freshly Brewed Regular & Decaffeinated Gourmet Coffee, Premium & Herbal Teas, Soft Drinks, Bottled Water & Iced Tea



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

LUNCH EXPRESS

\$15 per person

California Club Sandwich

Thinly Sliced Ham, Turkey with Bacon, Lettuce, Tomato, Cheese, Red Onion, Avocado & House Made Extra Virgin Olive Oil and Black Pepper Aioli. Served on Toasted 9 Grain Wheat Bread

Mediterranean Wrap *

Marinated Breast of Chicken with Roasted Garlic Aioli wrapped in a Tortilla with Feta Cheese, Romaine Lettuce, Cucumber & Roasted Red Pepper Salad
*Vegetarian option available

Classic Cheeseburger

Fresh Grilled, ½ Pound Certified Angus Beef Burger with Lettuce, Tomato, Red Onion and House Made Extra Virgin Olive Oil and Black Pepper Aioli
Served on Toasted Brioche Roll

Chicken Sandwich

Marinated Chicken Breast served with Lettuce, Tomato, Red Onion House Made Extra Virgin Olive Oil and Black Pepper Aioli & Provolone Cheese on a Brioche Roll

Pub Style Fish and Chips

Beer Battered Atlantic Cod, French Fries and House Made Lemon Caper Aioli

Chicken Caesar Salad*

Fresh Romaine Lettuce, Marinated Chicken Breast & Garlic Croutons served with Creamy Caesar Dressing & Parmesan Cheese.
*Substitute Shrimp \$3

Choice of Sides:

French Fries or Fresh Fruit

Chef's Choice of Dessert \$3 per person

Maximum of 15 people

All Meals Served with Freshly Brewed Coffee & Decaffeinated Gourmet Coffee & Iced Tea



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

LUNCH BUFFET SELECTIONS

Marketplace Soup & Salad- \$15

Sliced Grilled Chicken
Romaine, Spinach and Mixed Greens
Grape Tomatoes, English Cucumbers, Red Onion,
Shaved Carrots, Hard Boiled Eggs, Kalamata Olives,
Sliced Mushrooms, Pepperoncini, Bleu Cheese
Crumbles, Cheddar Cheese, Parmesan Cheese, Feta
Cheese & Almonds
House-made Ranch and Balsamic Dressing
-Bleu Cheese, Honey Mustard, Raspberry Vinaigrette
and Caesar available upon request-
*Chef's Choice Artisan Soup
Chef's Choice Bread
*Vegetarian available upon request

New York Deli- \$17

Choice of Garden Salad or Caesar Salad
Sliced Deli Ham, Turkey & Salami
Sliced Swiss & Cheddar Cheese
Lettuce, Tomato & Onion
Whole Grain Mustard, Dijon Mustard, Olive Oil & Black
Pepper Mayonnaise
Choice of Chef's Pasta Salad or Potato Salad
Assorted Individual Kettle Chips
Served with White, Wheat & Rye Breads
Pickles, Gherkins & Pepperoncini
Vegetarian Wraps Available with Advanced Notice

Low-Country BBQ-\$19

Garden Salad with House-made Ranch & Balsamic
Vinaigrette
Fried Chicken Quarters & Pulled Pork BBQ
Buttered Succotash, Baked Mac-n-Cheese & Collard
Greens
Cornbread

Classic American Cookout-\$19

Garden Salad with House-made Ranch & Balsamic
Vinaigrette
1/3 Pound Hot Dogs, 1/2 Pound Burgers & Grilled
Chicken Breast
Assorted Cheeses, Bacon & Relish Tray
Brioche Rolls & Split-top Buns
Baked Beans, Potato Salad, Cole Slaw &
Corn on the Cob

Create You Own Pizza- \$20 per pizza

Caesar Salad
Choice of 1 Sauce- Red, White, Pesto or BBQ Sauce
Choice of 2 Meats- Sausage, Ham, Bacon, Beef,
Chicken and Kielbasa
Choice of 3 Vegetables- Red Onion, Red and Green Bell
Peppers, Kalamata Olives, Mushrooms, Banana
Peppers, Jalapenos, Spinach, Basil,
Roma Tomatoes, Artichoke Hearts and Pineapple
Choice of 2 Cheeses- Mozzarella, Feta, Parmesan, Goat
and Fresh Mozzarella

Sicilian-\$20

Greek Salad
Choice of House-Made Beef -or-
Roasted Veggie Lasagna
Grilled Chicken Fettuccini Alfredo
Toasty Baguette & Garlic rubbed Na'an
Chef's Choice Vegetable

Chinatown-\$22

Shredded Napa Cabbage Salad with Almonds,
Mandarin Oranges & Sesame Ginger Dressing
Beef Stir-Fry with Fried Rice &
Szechwan Orange Chicken with Brown Rice
Veggie Spring Rolls & Pork Pot Stickers with Sweet
Chili & Soy Glaze
White Rice available upon request

All Meals Served with Freshly Brewed Regular & Decaffeinated
Gourmet Coffee, Iced Tea Buffet Minimum of 15 people - All
Prices are per person

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

SELECTION OF HORS D'OEUVRES

Domestic Cheese Display, assorted fruits and crudités
\$5 per person per hour

Imported Cheese Display, assorted exotic fruits and crudités
\$7.5 per person per hour

Fresh Fruit or Fresh Vegetable Display
Each \$5 per person per hour

*Beef Tenderloin Carpaccio with Horseradish Aioli
on Brioche
\$125 per 50 pieces

Bacon Wrapped Scallops - Avocado Aioli
\$170 per 50 pieces

Coconut Shrimp - Cilantro Tahini
\$145 per 50 pieces

*Roasted Garlic Bruchetta on Baguette Crustini
\$125 per 50 pieces

Shrimp Cocktail - \$150 per - 50 pieces

Mini Beef Wellington - \$165 per 50 pieces

*Spanikopita - \$105 per 50 pieces

*Asparagus with Prosciutto and Phyllo
\$145 per 50 pieces

*Mini Caprese Skewers
\$110 per 50 pieces

*Kalamata Olive and Roasted Red Pepper
Hummus, Grilled Na'an, Baguette
\$120 per 50 people

Seasonally Available Fresh House-Shucked Oysters
-Market Price-

Raspberry and Brie Phyllo "Purse"
\$145 per 50 pieces

Thai Beef Satay -Sesame and Peanut Sauce
\$110 - per 50 pieces

Chicken Satay -Thai Sweet Chili Sauce
\$90 per 50 pieces

*Boursin and Italian Sausage Stuffed Mushrooms
\$145 per 50 pieces

*Lobster Katafi -Thai Sweet Chili Sauce
\$205 per 50 pieces

*Veggie Spring Roll -Thai Sweet Chili Sauce
\$110 per 50 pieces

*Pork Potstickers -Thai Cilantro Glaze
\$115 per 50 pieces

Swedish/Asian/Italian Meatballs (one choice)
\$95 per 50 pieces

Baked Spinach & Artichoke Dip served with Na'an -
\$100 per 50 people
Add Jumbo Lump Crab - \$175 per 50 people

* Items available in half orders for half price

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

HORS D'OEUVRE PACKAGES

Diamond Package

Choice of Any Five Hors D'oeuvres (50 pieces each) \$700

Gold Package

Choice of Three Hors D'oeuvres (50 pieces each) \$425

Please Choose from:

Lobster Katafi, Beef Tenderloin Carpaccio, Bacon
Wrapped Scallops, Coconut Shrimp, Shrimp
Cocktail, Prosciutto and Phyllo wrapped Asparagus



Silver Package

Choice of Three Hors D'oeuvres (50 pieces each) \$350

Please Choose from:

Raspberry and Brie Phyllo "Purse", Thai Beef Satay,
Stuffed Mushroom, Pork Pot Stickers, Roasted
Garlic Bruchetta on Baguette Crustini, Mini Beef
Wellington, Mini Caprese Skewers



Blue Package

Choice of Three Hors D'oeuvres (50 pieces each) \$250

Please Choose from:

Chicken Satay, Veggie Spring Rolls, Meatballs,
Spanikopita

*no doubling/tripling of items

PLATED DINNER SELECTIONS

Entrée Selections

Poultry

Herb Crusted ½ Chicken
Honey Citrus Pepper Glaze
\$14

Stuffed Airline Breast
Stuffed with Spinach and Boursin Cheese
\$16

½ Cornish Game Hen
Prosciutto Sage Cream
\$15

Cardamom Seared Muscovy Duck Breast
Caramelized Peach Demi Glace
\$25

Half Duck Confit
Gremolata Pan Sauce
\$25

Chicken Picatta
Sliced and seared Breast with
Lemon Caper Burre Blanc
\$14

Seafood

Seared Salmon
Lemon Dill Cream
\$16

Miso Crusted Sea Bass
Ginger Sake Broth
\$26

Blackened Rainbow Trout
Creole Butter Cream
\$16

Giant Sea Scallop
Fennel Pollen Crust
Grilled Jumbo Shrimp
\$24

Broiled Lobster Tail
Hotel D'Paris Butter
MKT \$ – See Chef

Clam and Mussel Paella
Sautéed Lobster, Saffron Rice and Andouille
Sausage
\$19

Sesame Ginger Crusted Ahi Tuna
Hibiscus Burre Rouge
\$24

Beef - Veal - Lamb

Filet Mignon
7oz Seasoned and Grilled
\$21

Sirloin Steak
Black Pepper and Mushroom Demi Glace
\$17

NY Strip
Pepper Crusted and Broiled
\$18

“Tomahawk” Short Rib
Braised and served bone-in
\$24

Osso Bucco
Traditional House- Made Demi Glace
\$28

Veal Tenderloin
Caramelized Shallot Pan Jus
\$28

Roasted Pork Tenderloin
Savory Cardamom Raspberry Demi Glace
\$17

Grilled Bone-In Pork Chop
Exotic Mushroom Jus
\$22

New Zealand Lamb Rack
Dijon Lavender Jus
\$23

**All Entrees come with choice of
one vegetable and one starch.**

Prices are per person.



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

PLATED DINNER SELECTIONS

Salad Selections

Garden

Mixed greens wrapped with
English Cucumber
Grape tomatoes, Red Onion and
Carrot ribbons
\$5

Traditional Caesar

Romaine tossed with fresh
Caesar dressing
and Wheat berry Garlic Croutons
\$4

Caprese

Fresh Mozzarella Cheese, Sliced Roma
Tomatoes, Basil, Black Pepper,
Balsamic Glaze and Extra Virgin
Olive Oil
\$6

Tuscan

Roasted Mediterranean Veggies with
fresh cut Romaine, Roasted Red Peppers
and Balsamic Glaze
\$6.5

Shredded Napa Cabbage Salad

Almonds, Mandarin Oranges & Sesame
Ginger Dressing
\$5

All Salad Dressings are made In-House from fresh ingredients
Ranch – Raspberry Vinaigrette – Balsamic Vinaigrette
Prices are per person.



Side Selections

Starch

Garlic Whipped Potatoes
Roasted Yukon Gold Potatoes
Buttered Baby Reds
Peruvian Purple Potatoes*
Mashed Boniato*
Brown Sugar Mashed Sweet Potatoes
Traditional Rice Pilaf
Leek Scented Jasmine Rice*
Forbidden Rice*
Stewed Lentils and Sun Dried Tomatoes
Saffron Risotto*
Wild Mushroom Risotto
Whipped Celery Root and Cauliflower
Lemon Basil Orzo

Vegetables

Grilled Asparagus
Squash Medley
Truffled White Asparagus*
Braised Radicchio*
Honey Roasted Baby Carrots
Sautéed Spinach
Tri Color Bundle – White Asparagus,
Green Asparagus and Baby Carrot
tied together*
Julienne Vegetables
Tomato Confit with Breadcrumb Topper
Baby Bok Choy*
Exotic Mushroom Medley with Spinach*
Haricot Verts
Fire Roasted Broccoli

*Denotes \$1.50 charge per person

Not Negotiable

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

DINNER BUFFETS

- One entrée comes with one starch and one vegetable
- Two entrées come with two starches, one vegetable and a salad
- Three entrées come with two starches, two vegetables and a salad

Entrée Selections

Beef-Pork

Bistro Steak Medallions
House-made Roasted Mushroom Demi Glace
\$22

Pork Loin Roulade
Stuffed with Boursin Cheese, Exotic Mushroom
Duxelle, Spinach and Roasted Red Peppers
\$21

Cardamom Peach Glazed Pork Tenderloin
Seared – Sliced
\$24

Seafood

Clam and Mussel Paella*
Sautéed Lobster, Shrimp and Andouille Sausage with
Saffron Risotto
\$22

Roasted Salmon Braid
Lemon Caper Cream and Jumbo Lump Crab Salad
\$18

Grilled Shrimp and Grits
Four Cheese Grits with Spicy (or mild) Sausage
\$21

Rock Shrimp and Bay Scallop Scampi
Angel Hair Pasta with Creamy Roasted Garlic Sauce
\$22

Poultry

Pesto Grilled Airline Chicken Breast
Cherry Tomato and Basil Compote
\$17

Pecan Crusted Chicken Breast
Sweet Thyme and Lavender Cream
\$16

Stuffed Airline Chicken
Boursin Cheese, Spinach and Mushroom Medley
\$18

Roasted ¼ Chickens
Honey Orange Black Pepper Glaze
\$16

¼ Duck Confit
Shallot and Morel Demi Glace
\$23

Side Selections

Starch

Garlic Whipped Potatoes
Roasted Yukon Gold Potatoes
Buttered Baby Reds
Peruvian Purple Potatoes*
Mashed Boniato*
Brown Sugar Mashed Sweet Potatoes
Traditional Rice Pilaf
Leek Scented Jasmine Rice*
Forbidden Rice*
Stewed Lentils and Sun Dried Tomatoes
Saffron Risotto*
Wild Mushroom Risotto
Whipped Celery Root and Cauliflower
Lemon Basil Orzo

Vegetables

Grilled Asparagus
Squash Medley
Truffled White Asparagus*
Braised Radicchio*
Honey Roasted Baby Carrots
Sautéed Spinach
Tri Color Bundle – White Asparagus, Green
Asparagus and Baby Carrot tied
together*
Julienne Vegetables
Tomato Confit with Breadcrumb Topper
Baby Bok Choy*
Exotic Mushroom Medley with Spinach*
Haricot Verts
Fire Roasted Broccoli

*Denotes \$1.50 charge per person

Not Negotiable

Prices are per person.
Prices are single entrée only.
Second entrée is 35% off lower priced entrée
Third entrée is 50% off lowest priced entrée

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



DINNER BUFFETS

- One entrée comes with one starch and one vegetable
- Two entrées come with two starches, one vegetable and a salad
- Three entrées come with two starches, two vegetables and a salad

Salad Selections

Garden

Mixed greens wrapped with
English Cucumber
Grape tomatoes, Red Onion and
Carrot ribbons
\$5

Traditional Caesar

Romaine tossed with fresh
Caesar dressing
and Wheat berry Garlic Croutons
\$4

Caprese

Fresh Mozzarella Cheese, Sliced Roma
Tomatoes, Basil, Black Pepper,
Balsamic Glaze and Extra Virgin
Olive Oil
\$6

Tuscan

Roasted Mediterranean Veggies with
fresh cut Romaine, Roasted Red Peppers
and Balsamic Glaze
\$6.5

Shredded Napa Cabbage Salad

Almonds, Mandarin Oranges & Sesame
Ginger Dressing
\$5

All Salad Dressings are made In-House from fresh ingredients
Ranch – Raspberry Vinaigrette – Balsamic Vinaigrette
Prices are per person.

Dessert Selections

Key Lime Pie

Raspberry Bruleè Cheese Cake*

Chocolate Truffles with

Chocolate Dipped Strawberry*

Baby Chocolate Bundt Cake

NY Style Cheesecake*

Strawberry Shortcake

Port Poached Pear*

Mini Apple Pie

Assorted Sorbet – See Chef for Availability

Lemon Raspberry Tart

Chocolate Chess Pie

House Made Mixed Berry Pies *

Pecan Pie

Red Velvet Cake

Carrot Cake

\$3.50 per person

*\$4.50 per person



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

DINNER BUFFET PACKAGES

Marketplace Soup & Salad- \$18

Sliced Grilled Chicken
Romaine, Spinach and Mixed Greens
Grape Tomatoes, English Cucumbers, Red Onion,
Shaved Carrots, Hard Boiled Eggs, Kalamata Olives,
Sliced Mushrooms, Pepperoncini, Bleu Cheese
Crumbles, Cheddar Cheese, Parmesan Cheese, Feta
Cheese & Almonds
House-made Ranch and Balsamic Dressing
-Bleu Cheese, Honey Mustard, Raspberry Vinaigrette
and Caesar available upon request-
*Chef's Choice Artisan Soup
Chef's Choice Bread
*Vegetarian available upon request

Low-Country BBQ-\$23

Garden Salad with House-made Ranch &
Balsamic Vinaigrette
Fried Chicken Quarters & Pulled Pork BBQ
Buttered Succotash, Baked Mac-n-Cheese &
Collard Greens
Cornbread

So-Cal- \$20

Roasted Corn and Avocado Caesar Salad
Pickled Carrot and Jalapeño Salad
Beef, Chicken & Grilled Mahi Mahi
Pica de Gallo, Sour Cream, Shredded Cheese,
Guacamole, Salsa, Jalapeño
Spanish Rice, Refried Beans or
Black Beans
Tortilla Chips & Flour Tortillas
Crispy Cinnamon Cardamom Churros
with Raspberry Glaze
Chef Attendant Required- \$35 per hour

Classic American Cookout-\$24

Garden Salad with House-made Ranch & Balsamic
Vinaigrette
1/3 Pound Hot Dogs, 1/2 Pound Burgers & Grilled
Chicken Breast
Assorted Cheeses, Bacon & Relish Tray
Brioche Rolls & Split-top Buns
Baked Beans, Potato Salad, Cole Slaw &
Corn on the Cob

Create You Own Pizza- \$22 per pizza

Caesar Salad
Choice of 1 Sauce- Red, White, Pesto or BBQ Sauce
Choice of 2 Meats- Sausage, Ham, Bacon, Beef,
Chicken and Kielbasa
Choice of 3 Vegetables- Red Onion, Red and Green Bell
Peppers, Kalamata Olives, Mushrooms, Banana
Peppers, Jalapenos, Spinach, Basil,
Roma Tomatoes, Artichoke Hearts and Pineapple
Choice of 2 Cheeses- Mozzarella, Feta, Parmesan, Goat
and Fresh Mozzarella

Sicilian-\$24

Greek Salad
Choice of House-Made Beef -or-
Roasted Veggie Lasagna
Grilled Chicken Fettuccini Alfredo
Toasty Baguette & Garlic rubbed Na'an
Chef's Choice Vegetable

Chinatown-\$25

Shredded Napa Cabbage Salad with Almonds,
Mandarin Oranges & Sesame Ginger Dressing
Beef Stir-Fry with Fried Rice &
Szechwan Orange Chicken with Brown Rice
Veggie Spring Rolls & Pork Pot Stickers with Sweet
Chili & Soy Glaze
White Rice available upon request

All Meals Served with Freshly Brewed Regular & Decaffeinated
Gourmet Coffee, Iced Tea Buffet Minimum of 15 people - All
Prices are per person

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

SPECIALTY DISPLAYS

Whole Poached Salmon

Dressed with Cherry Tomatoes and Translucent Cucumbers

Egg Beads, Minced Red Onion, Capers, Lemon Dill Aioli, Toasted Mini Bagels and Crustini

\$160 per display, feeds up to 35 as Hors d' oeuvres

House Cured Lavender Salmon

Egg Beads, Minced Red Onion, Capers Lemon Dill Aioli, Toasted Mini Bagels

\$7 per person

International Artisan Cheese Display

Cheeses from all around the world Crudités, Exotic Fruits and Berries Crustini and Grilled Garlic Na'an

\$12 per person

Baked Alaska Display

Lady Finger Pound Cake with Pistachio Ice-cream and Italian Meringue -Chef Table Side Flambé-

\$6.50 per person

7 Day Notice Minimum for All Specialty Displays

Potato Bar

\$8 per person

Choice of Two

Idaho Bakers

Garlic Mashed

Whipped Boniato*

Peruvian Purple*

Southern Sweet

Celery Root and Cauliflower Purée

Condiments to Include

Cheddar Cheese, Bleu Cheese, Onions, Chives, Butter, Sour Cream, Lobster**, Bacon Crumbles, Green Onions, Assortment of Herbs

* Denotes \$1.50 per person surcharge

** Denotes \$2.50 per person surcharge



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

COCKTAILS

Open Bar Premium Brands

\$13 per person 1st hour
\$8 per person 2nd hour
\$8 per person 3rd hour
\$6 per person 4th hour

Hosted & Cash Bar

Mixed Drinks Call	\$7
Premium & Cordials	\$9
House Wine	\$6
Premium Beer	\$5
Domestic Beer	\$4
Soft Drinks & Juice	\$3
Bottled Water	\$3

Open Bar Call Brands

\$11 per person 1st hour
\$6 per person 2nd hour
\$6 per person 3rd hour
\$4 per person 4th hour



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

AUDIO VISUAL

Meeting Needs

Standing Podium	\$75
Table Top Podium	\$60
Flip Chart Stand with Pad & Markers	\$25
White Board with Stand & Markers	\$50
A/V Cart	\$15
Polycom Phone	\$75

Projectors

LCD Projector with Screen	\$150
Overhead Projector	\$40
35mm Slide Projector	\$45

Microphones & Sound

Table Microphone	\$25
Floor Microphone	\$25
Wireless Lavalier	\$100
Wireless Handheld	\$100
Wireless Microphone and Speaker	\$180

Video Decks

DVD Player	\$50
CD Player	\$40
VHS Recorder/Player	\$40

Video Monitors/TV

32" LCD Flat Screen	\$150
32" LCD with DVD or VCR	\$190
42" Plasma TV	\$250
50" Plasma TV	\$350
65" LCD Flat Screen	\$750



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