

HILTON GARDEN INN

ASHBURN VA CATERING MENU

22400 FLAGSTAFF PLAZA
ASHBURN, VA 20148
703-723-8989



HILTON GARDEN INN

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!

Sherri Cooper

General Manager

LUNCH

BOXED LUNCH MENU

12.00 per person

- Sandwich: choice of Italian Stallion and Chipotle Chicken
- Salad Selection: grilled chicken salad on romaine and garlic croutons and/or diced ham on romaine with garlic croutons
- Vegetarian: mozzarella, lettuce, and tomato salad and/or sesame noodles
- Sides: apple and bag of chips
- Dressing: Italian, Caesar, and Balsamic Vinaigrette

DELI BUFFET

21.95 per person

- Soup Du Jour

Please Select Two of the Following Salads:

- Baby Field Green Salad with Ranch or Balsamic Vinaigrette
- Creamy Southern Style Cole Slaw
- Classic New England Potato Salad

Display of:

- Sliced Roast Beef, Roast Turkey, Smokey Pit Ham and Salami
- Swiss, Cheddar, American and Provolone Cheeses
- Lettuce, Tomato, Onion and Pickles
- Deli Style Brown Mustard, Mayonnaise, Horseradish, Croissants, Kaiser Rolls, Multi-Grain and rye Breads
- Freshly Baked Cookies and Brownie
- Freshly Brewed Coffee, Hot Tea Selection and Assorted Sodas



LUNCH



DOWN SOUTH BBQ

19.95 per person

- Out of the oven Corn Muffins
- Tossed Garden salad with Assorted Dressings
- Mom's Macaroni Salad
- Red Skinned Potato Salad
- Pulled pork sandwiches with rolls
- Buttermilk Fried Chicken
- Three Way Hobo Beans
- Fruit Cobblers
- Fresh Brewed Coffee- Regular & Decaffeinated
- Assorted Herbal Teas and Iced Tea



ITALIAN MARKET

18.95 per person

- Antipasto Salad with Crisp Romaine and Cubed Meats and Cheeses
- Pork Saltimbocca
- Baked Pasta with Italian Hot Sausage and Meatballs
- Fruit Covered Cheesecakes
- Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea

LUNCH



PIZZA BUFFET

17.95 per person

- Chef's choice of Appropriate Soup
- Classic Caesar Salad with Garlic Croutons, Cheese and Caesar Dressing
- Marinated Vegetable Pasta Salad
- Assorted Pizzas
- Oven Fresh Breadsticks
- Assorted Just Baked Cookies
- Fresh Brewed Coffee, Decaffeinated Coffee
- Assorted Herbal Teas and Iced Tea

SOUTH OF THE BORDER

16.95 per person

- Tortilla Chips with Salsa
- Chef's choice of Appropriate Soup
- Fajita Bar to Include: Marinated Beef and Chicken, Flour Tortillas
- Grilled Onions and Bell Peppers
- Fresh Tomatoes
- Jalapeños, Sour Cream & Cheddar Cheese
- Chicken Chimichanga's with Green Chilies
- Mexican Rice and Refried Beans
- Carmel Covered Cheesecake

LUNCH

THE LEESBURG PICNIC 14.95 per person

Fresh Cubed Fruit, Melons and Berries
Red Skinned Potatoes Salad
Mom's Macaroni Salad
Char-Grilled Hamburgers
Hot Dogs and Kraut
Buttermilk Fried Chicken
Pickles, Crisp Lettuce, Tomatoes, Sliced Onions and
Sliced Cheese Appropriate Condiments and Breads
Just Baked Cookies and Rice Krispy Treats
Coffee, Hot Tea, and Iced Tea

EASTERN SHORE 26.95 per person

Baby Field Green Salad with Ranch and Balsamic
Vinaigrette
Grilled Breast of Chicken with a Wild Mushroom Demi
Glaze
Seared Atlantic Salmon Fillet with Cajun Butter Sauce
Rice Pilaf & Chef's Selection of Vegetable
Assorted Freshly Baked Miniature Cakes
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
Selection
Assorted Soda



LUNCH

HOT LUNCHEON ENTREES

All Lunch Entrees served with a House Tossed Salad and Chef's Selection of Appropriate Accompaniments, Fresh Baked Rolls and Butter, Chef's Selected Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced tea.

Chicken Options

(choice of one)

- Pan Seared
- Char Grilled
- Tortilla Crusted
- Cornmeal Crusted
- Oven Roasted
- Italian Herb Roasted

Accompaniments

(choice of one)

- Dijon Cream
- Tomato Beurre Rouge
- Wild Mushroom Marsala
- Chipotle Beurre Blanc
- Fresh Tomato Salsa
- Roasted Red Pepper Cream
- Black Bean Purée and saffron Aioli
- Roma Tomatoes, Avocado and Jack Cheese



Best of the Rest

- Roasted Pork Loin
- Char-Grilled Atlantic Salmon
- Grilled Pork Chop
- Blackened Gulf Grouper
- Beef Burgundy
- Meat or Vegetable Lasagna
- Petite Filet Mignon
- Apricot Glazed Roughy

LUNCH

LIGHT LUNCHEONS

(All Light Lunches include Seasonally Fresh Fruit, and Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Tea)

•Chicken Caesar Salad

(Grilled Chicken Breast, Crisp Romaine, Garlic Croutons, Asiago Cheese and House made Caesar Dressing)

•Grilled Steak Salad

(Sliced Oak Barrel Sirloin, Romaine, Iceberg, Cucumbers, tomatoes, Hard Cooked Egg, and French Fried Onions)

•Asian Chicken Salad

(Crisp Romaine, Spicy noodles, Pickled Corn, Water Chestnuts, Bamboo Shoots, Ripe Tomatoes, Grilled Chicken and Sesame Soy Vinaigrette)

•Deli Day

(Choice of Roast Beef and Cheddar, Roast Turkey and Swiss or Ham and Provolone)

•Chicken, Tuna or Turkey on Sourdough

(Crisp Lettuce, Fresh Tomato, Pasta salad and Potato Chips)

•Mediterranean Salad

(Romaine, Feta Cheese, Kalamata Olives, Bell Peppers, Roma Tomatoes, red Onions and red Wine Vinaigrette)

