

CATERING MENU



Dear Guest,

Welcome to the Hilton Garden Inn Oxnard/Camarillo located in the heart of California's Strawberry Coast.

Special occasions, small and large meetings, celebrations—at Hilton Garden Inn Oxnard/Camarillo 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 a wide variety 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.

Thank you for making us a part of your plans. We look forward to planning your upcoming events!



2000 Solar Drive
Oxnard, CA 93036
(805) 983-8600
www.oxnardcamarillo.hgi.com

GARDEN INN BREAKFAST

All Breakfast Buffets are served with freshly brewed Starbucks coffee.
Assorted hot herbal teas. Chilled fresh orange, apple, orange/guava & cranberry juices.

BREAKFAST BUFFET

FULL AMERICAN 19

Assorted pastries, muffins, croissants and bagels served with whipped butter, preserves and cream cheese. Fluffy scrambled eggs, sausage links, bacon and hash browns. Sliced seasonal fruit and yogurts.

HEALTHY START 16

Assorted granola bars, yogurts and healthy cereals. Granola with milk. Sliced seasonal fruit.

CONTINENTAL 15

Assorted pastries, muffins, croissants & bagels with butter, preserves & cream cheese. Seasonal fruit.



* Above pricing does not reflect a 20% service charge and 8.0% sales tax



We Proudly Brew
STARBUCKS COFFEE



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GARDEN INN PLATED BREAKFAST AND BRUNCH



All Breakfast Entrees and Brunches are served with freshly brewed Starbucks coffee. Assorted hot herbal teas. Chilled fresh orange, apple, orange/guava & cranberry juices.

BREAKFAST ENTRÉE

AMERICAN GRILL 16

Individual fruit platter to start. Scrambled eggs, sausage links, bacon & golden hash browns.

HEALTHY START 15

Individual fruit platter to start. Three egg white and spinach frittata served with cottage cheese.



BRUNCH BUFFET

32 per person

Assorted pastries, muffins, croissants and bagels with cream cheese. Fresh lox with sliced onion, chopped eggs and capers. Meat and cheese display. Freshly grilled Mahi-Mahi with béarnaise sauce. Tender sliced London broil served with a creamy peppercorn sauce. Fluffy scrambled eggs with diced ham, onion, mushroom and peppers. Accompanied by sausage, bacon, hash browns, macaroni salad, coleslaw and seasonal sliced fruit.

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LUNCH BUFFETS

FOR GROUPS OF 20 GUESTS OR MORE

Includes freshly brewed iced tea and rolls.

GARDEN INN EXECUTIVE DELI 25

Caesar salad and mixed green salad with choice of dressing accompanied by roast beef, ham, pastrami and turkey with assorted breads and cheeses. Our sandwich toppings include lettuce, tomato, onion, pickle, mustard and mayonnaise. For dessert freshly baked cookies and brownies.



BAKED POTATO BAR 22

Caesar salad and mixed green salad with choice of dressing accompanied by baked potatoes with bacon bits, sour cream, chives, shredded cheese, chopped broccoli, asparagus tips and chili. Chef's choice of dessert.



SOUP AND SALAD BAR 18

Caesar salad and mixed green salad with choice of dressing accompanied by New England clam chowder and chicken noodle soup. For dessert, enjoy chef's fresh baked brownies.

ALL AMERICAN LUNCH 28

Grilled BBQ chicken, hamburgers and hot dogs served with baked beans, potato salad, cole slaw and for dessert freshly baked cookies and brownies.

ITALIAN 27

Caesar and mixed green salads with choice of dressings. Penne pasta with sausage pomodoro and chicken Alfredo. Freshly baked garlic bread and for dessert enjoy Tiramisu.



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LUNCH BUFFETS

FOR GROUPS OF 20 GUESTS OR MORE

Includes freshly brewed iced tea and rolls.

GARDEN INN FIESTA 27

Caesar and mixed green salads with choice of dressings. Beef and chicken fajitas served with warm flour and corn tortillas. Spanish rice, refried beans, guacamole, sour cream & salsa. For dessert enjoy cheesecake.

COBB SALAD 17

Grilled chicken breast with bacon, bleu cheese, tomato, avocado and chopped egg mixed in fresh garden greens with your choice of dressing. Chef's choice of dessert.

CAESAR SALAD - Chicken: 16 Salmon: 21 Shrimp: 22

Fresh romaine lettuce tossed with a classic Caesar dressing served with parmesan cheese and croutons. Chef's choice of dessert.



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PLATED LUNCH ENTREES

FOR GROUPS OF 10 GUESTS OR MORE



Includes freshly baked rolls, garden salad, iced tea and Chef's choice of dessert.

Chicken Cordon Bleu 27

Boneless chicken breast stuffed with ham and Swiss cheese with chef's secret sauce. Served with choice of rice pilaf or scalloped potatoes and chef's choice of seasonal vegetables.

Sliced Tri Tip 27

Tender Tri Tip served with a jus, rice pilaf or scalloped potatoes and chef's choice of seasonal vegetables.



Filet of Salmon 28

A juicy filet of salmon with dill sauce served with choice of rice pilaf or scalloped potatoes and Chef's choice of seasonal vegetables.

Grilled Herb Chicken 26

A tender chicken breast grilled to perfection and topped with a white wine herb sauce. Served with choice of rice pilaf or scalloped potatoes and chef's choice of seasonal vegetables.



Filet of Tilapia 27

A filet of tilapia seared and topped with a sweet chili lime sauce. Served with choice of rice pilaf or scalloped potatoes and chef's choice of seasonal vegetables.

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PRE-ORDER MEETING MENU

PLATED LUNCH FOR GROUPS OF 20 OR LESS

Includes garden salad, iced tea and freshly baked assorted cookies.

Club Croissant 19

A large flaky croissant filled with honey baked ham, smoked turkey breast, crisp bacon, cheddar cheese, lettuce and tomato. Served with pasta salad and fresh fruit garnish.

Reuben Sandwich 19

A tasty pastrami sandwich with provolone cheese, Sauerkraut and Thousand Island dressing. Served with potato salad and cole slaw.

California Chicken 18

Grilled chicken breast served on a toasted ciabatta roll with sliced avocado, Monterey jack cheese and crisp bacon. Served with golden French fries.

Classic Mobley Burger 19

Conrad Hilton's Steakhouse Burger, char-broiled with melted cheese on a rustic roll. Served with golden French fries.

Chipotle Steak Wrap 18

Flank steak, pepper jack, grilled peppers and onions, avocado, cilantro, lettuce, tomato and chipotle sauce. Served with golden French fries.

Pesto Grilled Chicken Sandwich 18

Pesto-grilled chicken breast, shaved Parmesan, tomatoes, sautéed spinach and garlic aioli on a ciabatta roll. Served with fresh fruit.



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PRE-ORDER MEETING MENU

BOXED LUNCHES

Unlimited Guests with a 7 Day Notice.

All of the choices below come with tomato, onion, lettuce and cheese. Mustard and mayonnaise are served on the side. Featuring delicious freshly baked breads with your choice of meat. Served with chips, fresh fruit and freshly baked assorted cookies for dessert. Beverages Are Not Included.



All Choices are 15.95 per person

**Roast Beef
Turkey
Ham
Vegetarian**



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ALL DAY MEETING PACKAGE

55 per person

BREAKFAST

Freshly brewed Starbucks regular and decaffeinated coffee, assorted hot herbal teas.
Chilled fresh orange, apple, orange/guava and cranberry juices.
Assorted pastries, muffins and croissants.
Sliced seasonal fruit platter and assorted yogurts.

Mid Morning Break

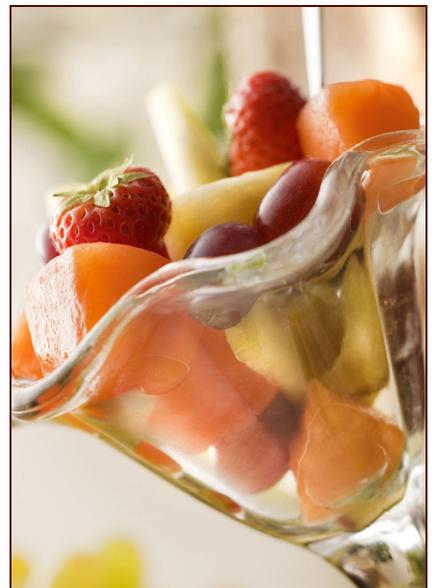
Refresh coffee service, assorted sodas, still & sparkling waters,
Assorted granola bars and apples.

Lunch

Select from one of our lunch buffet offerings

Afternoon Break

Select from one of our specialty break offerings



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DINNER BUFFET

FOR GROUPS OF 20 GUESTS OR MORE

**Includes freshly brewed regular and decaffeinated coffee.
Freshly baked dinner rolls.**

Signature 35

Caesar and mixed green salads with choice of dressings. Tender sliced roast beef in a mushroom sauce. Grilled herb chicken breast. Rice pilaf or scalloped potatoes. Chef's choice of seasonal vegetables. For dessert enjoy carrot cake.

Fiesta Deluxe 30

Marinated beef and chicken fajitas with warm flour tortillas. Cheese enchiladas, Spanish rice, pinto beans tri-colored tortilla chips with chips and salsa. For dessert enjoy cheesecake.

Italian 32

Caesar and mixed green salads with choice of dressings. Sausage pomodoro with penne pasta. Shrimp Alfredo, baked lasagna. Chef's choice of seasonal vegetables. For dessert enjoy Tiramisu.

All American Dinner 36

Caesar and mixed green salads with choice of dressings. BBQ chicken, baby back ribs and grilled salmon with scalloped potatoes, baked beans and coleslaw. For dessert enjoy chocolate cake.



VEGETARIAN OPTIONS AVAILABLE ON REQUEST

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PLATED DINNER ENTREE

FOR GROUPS OF 10 GUESTS OR MORE



**Includes freshly brewed regular and decaffeinated coffee.
Freshly baked dinner rolls.**

New York Steak 40

Tender 10 oz. New York steak topped with a red wine reduction. Scalloped potatoes along with chef's choice of seasonal vegetables. For dessert enjoy an imperial towering chocolate cake.

Filet of Salmon 38

Grilled filet of salmon topped with dill sauce, scalloped potatoes. Chef's choice of seasonal vegetables. For dessert enjoy a Bailey's Irish Cream chocolate cake.

Chicken Alfredo 28 or Shrimp Alfredo 32

Fresh shrimp or grilled chicken breast and mushrooms. Tossed with linguini and parmesan cheese in our signature Alfredo sauce. Chef's choice of seasonal vegetables. For dessert enjoy chocolate molten cake.



VEGETARIAN OPTIONS AVAILABLE ON REQUEST

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SPECIALTY BREAKS

At the Ballpark 11

Nachos with jalapenos, freshly baked pretzels with mustard, crackerjacks and assorted soft drinks.

At the Movies 10

Freshly popped popcorn with assorted candy bars and assorted soft drinks.

After Class Break 12

Assorted crackers and domestic cheeses, red apples, freshly baked chocolate chip cookies and bottled water.

For the Health of It! 10

Granola bars, assorted yogurts and whole fruit with still and sparkling waters.

A Taste of Heaven 10

Freshly baked chocolate chip cookies, fudge brownies, assorted candy bars and soft drinks.

Ice Cream Social 10

Vanilla ice cream, whipped cream, chocolate sauce, nuts, sprinkles and cherries. Served with bottled water.



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SPECIALTY BREAKS

A La CARTE

Freshly Baked Croissants

25 / dozen

Bagels with Cream Cheese

25 / dozen

Freshly Baked Gourmet Cookies

22 / dozen

Homemade Fudge Brownies

18 / dozen

Assorted Fresh Donuts

18 / dozen

Assorted Muffins and Pastries

18 / dozen

English Muffins

18 / dozen

Texas Sized Pretzels

18 / dozen



HORS D'OEUVRES



Vegetable Spring Rolls

2.25/per piece

Buffalo Wings

Choice of Buffalo, BBQ or Szechuan sauce

2.00/per piece

Chicken Tenders

1.75/per piece

Curry Asparagus Wrapped in Phyllo Dough

2.50/per piece

Coconut Shrimp

2.50/per piece



Assorted Petite Quiche

2.25/per piece

Teriyaki Beef Satay

2.50/per piece

Teriyaki Chicken Satay

2.25/per piece



Tea Sandwiches

1.50/per piece

Assorted Canapés

2.00/per piece

Shrimp on Ice

3.50/per pie 18 / dozen

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GARDEN INN PLATTERS

Large \$250, approximately 100 people
Medium \$175 approximately 50 people
Small \$125 approximately 25 people

Imported and Domestic Cheese with
Assorted Crackers and Sliced Baguette

Fresh Vegetable Crudités

Seasonal Fresh Fruit Platter

Tortilla Chips with Pico de Gallo and
Guacamole \$3.50/person



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GARDEN INN BEVERAGES



Assorted Soft Drinks 3 each
Our assorted soft drinks consist of Coke products.

Bottled Water 2.50 each

Iced Tea or Lemonade 12/pitcher 36/gal

Freshly Brewed Starbucks Regular and Decaffeinated Coffee 35/gal

Assorted Hot Herbal Teas 35/gal

Juice 12/pitcher 36/gal
Orange, Apple, Orange/Guava or Cranberry Juice

Red Bull Energy Drink 4 each

Bottled Beer Domestic 5 each Imported 6 each

House Wine Bottle 28 Glass 6.50
Chardonnay, Cabernet or Merlot



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