

CATERING MENU



WELCOME TO OUR GARDEN

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, professional staff 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.

The Entire Staff at

The Hilton Garden Inn Worcester



BREAKFAST



Assorted Fresh Fruit Yogurt Smoothies +1.95
Strawberry-Banana & Blueberry-Honey
Butler Passed Mimosas +2.95

CONTINENTAL

9.95

Fresh Baked Breakfast Breads, Scones and Pastries,
Variety of Deli Style Bagels with Cream Cheese and
Fruit Preserves, Sliced Fresh Fruit
Fresh Florida OJ & Cranberry Juice
Fresh Brewed Starbucks Coffee & Tazo Teas

DELUXE CONTINENTAL

11.95

The same as the **Continental** but with the addition of Yogurt
Parfaits and Assorted Cold Cereal with Bananas and Raisins

EXCITEMENTS

Ham, Egg & Cheese Sandwich; English Muffin with Scrambled
Eggs, Sliced Ham and Cheddar Cheese +2.95

Breakfast Burritos; Scrambled Eggs, Salsa, Sausage, Onion &
Pepper in a Wrap +2.95

Eggs Benedict; Fried Eggs & Ham with Hollandaise Sauce on an
English Muffin +3.95

Egg Panini Sampler; Ham, Egg & Cheese, Southwest and
Spanakopita Panini +3.95

Breakfast Scrambler; Hot Dish of Scrambled Eggs with your
choice of Crisp Applewood Bacon & Vermont Cheddar, or Fresh
Spinach & Feta Cheese, or Turkey Sausage, Fresh Mushrooms &
Swiss Cheese +2.95

Branola Crusted French Toast; Our Egg Dipped Toast with Bran
& Granola served with a Gran Marnier Glaze +2.95

French Crepes; Stuffed with Warm Apple Cinnamon or Blueberry
Filling +2.95

Belgian Waffles; Our Signature Waffle with Strawberries &
Whipped Cream +2.95

Kettle Cooked Oatmeal & Apple Brule +1.95

A twelve percent wait staff charge, seven percent administrative charge and seven percent MA tax will be added to all food and beverage arrangements.

BREAKFAST



BOUNTIFUL BUFFET

16.95

“Dressed Up” Scrambled Eggs with Chives and Red Bell Pepper (or plain and fluffy if you prefer), Crisp Bacon Strips and Plump Sausage Links, Lightly Seasoned Breakfast Potatoes, Cinnamon Swirl French Toast with Butter & Maple Syrup, Fresh Baked Breakfast Breads, Scones & Pastries, Variety of Deli Style Bagels with Cream Cheese & Fruit Preserves, Sliced Fresh Fruit, Yogurt Parfaits, Fresh Florida OJ & Cranberry Juice
Fresh Brewed Starbucks Coffee & Tazo Teas

HEALTHY START

17.95

“Dressed Up” Scrambled Egg Whites with Chives and Red Bell Pepper (or plain and fluffy if you prefer), Crisp Turkey Bacon Strips and Apple Chicken Sausage, Sweet Potato Home Fries, Branola Crusted French Toast with Regular & Sugar Free Maple Syrup Sliced Fresh Seasonal Fruit, Yogurt Parfaits, Assorted Breakfast Cereals with Bananas and Raisins, Fresh Florida OJ & Cranberry Juice,
Fresh Brewed Starbucks Coffee & Tazo Teas

Assorted Fresh Fruit Yogurt Smoothies +2.95
Strawberry-Banana & Blueberry-Honey
Butler Passed Mimosas +2.95

Available for Groups of 20 or more; groups less than 20, Breakfast Coupons are available.

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BREAKS

TOP TEN BREAKS 8.95

- #1 Fresh Baked Cookies & Brownies, Ice Cold Regular & Chocolate Milk, Starbucks Coffee & Teas
- #2 Fresh Baked Cookies & Warm Jumbo Pretzels, Assorted Soft Drinks, Starbucks Coffee & Teas
- #3 Monster Energy Drinks, Assorted Candy Bars, Smart Food Popcorn, Bottled Water and Starbucks Coffee
- #4 Fresh Sliced Fruit, Sliced Cheeses, Seasoned Crackers, Mixed Nuts, Granola Bars and Bottled Water
- #5 Ice Cream Bars, Assorted Cookies, Mixed Nuts, Granola Bars and Bottled Water
- #6 Cream Puff Kabobs, Kettle Potato Chips, Peanuts, Smart Food Popcorn, Doritos, Assorted Soft Drinks
- #7 Tropical Fruit Smoothies, Assorted Mixed Nuts, Sweet Dried Fruits, Lemon Squares or Cream Puff Kabobs
- #8 Mozzarella and Tomato Bruschetta with Caramelized Onions, Italian Cheeses and Pellegrino Water
- #9 Italian Antipasto with Imported Cured Meats, Cheeses & Vegetables, Fresh Sliced Fruit Platter, Assorted Soft Drinks and Bottled Water
- #10 Mediterranean Platter of Hummus, Pita Chips, Tabouli, Feta, Tzatziki, Fresh Sliced Vegetables and Olives, Assorted Soft Drinks and Bottled Water

Build your Break

Choose 4 items for 8.95 Choose 5 items for 9.95



Fresh Baked Cookies
Warm Jumbo Pretzels
Assorted Candy Bars
Chocolate Brownies
Cream Puff Kabobs
Ice Cream Bars
Lemon Squares

Mixed Nuts
Granola Bars
Fresh Fruit Kabobs
Trail Mix & Dried Fruits
Sliced Imported Chesses
Hummus, Tabouli & Pita Chips
Fresh Sliced Vegetables & Dip

Starbucks Coffee & Tazo Teas
Iced Tea & Lemonade
Fruit Smoothies +1.95
Ice Cold Regular & Chocolate Milk
Coca-Cola Soft Drinks & Bottled Water



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ALL DAY MEETINGS

THE GARDEN BUNDLE 18.95

Continental Breakfast,
Mid-Morning Break,
Mid-Afternoon Break (of your choice)
Upgrade to Deluxe Continental Breakfast +2.00

Combine your **Garden Bundle** with any
Pavilion Lunch Buffett 34.95
Our Best Value

CONCLUSIONS

Beer & Wine Reception with Cheese & Crackers +9.95
Add Fresh Sliced Vegetables & Dip +1.50
Add Italian Cured Meats & Assorted Olives +2.00
Add Hummus, Tabouli, Pita Chips & Tzatziki +2.00
Add Prosciutto Wrapped Melon & Mozzarella +2.50
Add Prosciutto Wrapped Asparagus & Cream Cheese +2.50
Add Grilled Chilled Chicken with Caesar Salad Skewers +2.50



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TO GO LUNCHESES

These Lunches are Boxed and Ready to Go and are served with
Fresh Pasta Salad, Fresh Fruit, Kettle Chips,
Assorted Cookies and Soft Drinks – 14.95

Grilled Herb Chicken Croissant

Ham & Turkey Breast with Swiss and Dijon on a Deli Roll

Grilled Vegetables with Fresh Hummus in a Spinach Wrap

Roast Beef with Cheddar & Herb Mayo on a French Baguette

Italian Meats with Roasted Peppers & Provolone on Crusty Bread



Parties less than 20 have a choice of two
Parties greater than 20 have a choice of three

A twelve percent wait staff charge, seven percent administrative charge and seven percent MA tax will be added to all food and beverage arrangements.

PAVILION LUNCH BARS

*All served in our Pavilion with
Seasonal Selected Dessert & Starbucks Coffee
Along with Iced Tea & Lemonade*

Minimum of 20 people



Pasta, Soup & Salad Bar 17.95

Pasta Choices

Baked Ziti * Baked Mac & Cheese * Penne Bolognese
Greek Pasta with Spinach, Feta & Kalamata Olives
Pancetta Olio with Fresh Basil & Tomato
Penne a la Vodka * Tortellini Alfredo

Salad Bar Items

Chef Special Pasta Salad, Chef Special Potato Salad
Mixed Greens & Fresh Romaine, Sliced Carrots,
Peppers, Red Onions, Dried Cranberries, Croutons,
House Made Albacore Tuna Salad & Egg Salad,
Selection of Cheeses & Salad Dressings
Juicy Tomato & Cucumber Salad

Soup Choices

New England Clam Chowder, Hearty Chicken Noodle,
Tomato Bisque & Parmesan, Tuscan Minestrone,
Italian Wedding, Cream of Broccoli,
Southwest Chicken Tortilla,
Mulligatawny (the weirdest soup you'll love)

*Sparkling Water & Assorted Soft Drinks
Available Upon Request at Additional Charge*

Grilled Panini's w/Soup or Salad Bar 18.95

Choice of Three

Turkey & Bacon with Swiss * Tomato & Basil
Maple Glazed Ham & Turkey Honey Dijon
Italian Meats & Provolone * Grilled Veggie
Southwest Chipotle Grilled Chicken
Grilled Chicken Pesto Parmesan
Buffalo Chicken & Bleu Cheese

Wraps & Pitas w/Soup or Salad Bar 18.95

Choice of Three

Grilled Chicken Salad with Craisins * Albacore Tuna
Roast Beef w/ Cheddar Cheese & Horseradish Mayo
Turkey Club with Cranberry Mayo * Tuscan Antipasto
Honey Roasted Ham & Cheddar
Mediterranean Vegetarian; Hummus, Lettuce, Tomato,
Sweet Red Pepper & Lemon Oil

NY Style Deli Platter w/ Soup or Salad Bar 18.95

A Display of Freshly Sliced Roast Beef, Italian Salami,
Roast Turkey Breast, Virginia Baked Ham, and Crisp
Bacon Strips. With Swiss, Provolone, and American
Cheeses, Lettuce, Tomatoes, Pickles and Onions.
Served with Fresh Sliced Breads & Rolls
and Appropriate Condiments.

A twelve percent wait staff charge, seven percent administrative charge and seven percent MA tax will be added to all food and beverage arrangements.

BUILD YOUR LUNCH BUFFET

*Includes choice of a Soup or Salad,
Two Sides and Two Hot Entrees.
Dessert & Starbucks Coffee and
Iced Tea & Lemonade - 25.95
Minimum of 30 people*

Salad Choices

Caesar Salad, Greek Salad or
Garden Salad with Fresh Vegetables

Soup Choices

Italian Wedding
Cream of Broccoli
Tuscan Minestrone
Hearty Chicken Noodle
Tomato Bisque & Parmesan
New England Clam Chowder
Southwest Chicken Tortilla
Mulligatawny (the weirdest soup you'll love)

Side Choices

Baked Ziti
Tortellini Alfredo
Penne a la Vodka
Black Beans & Rice
Rice Pilaf with Craisins
Green Beans Almondine
Herb Roasted Red Bliss Potatoes
Grilled Fresh Seasonal Vegetables
Sour Cream & Chive Mashed Potatoes
Sautéed Broccoli w/ Garlic or Cheese Sauce
Greek Pasta with Spinach, Feta & Kalamata Olives
Mashed Sweet Potato w/ Sweet & Seasoned Butter
Buttered Rosemary Corn w/ Sun Dried Tomato & Feta

Sparkling Water & Assorted Soft Drinks
Available Upon Request at Additional Charge

Hot Lunch Entrees

Baked Eggplant Parmesan
Classic Italian Meat Lasagna
Classic Italian Vegetable Lasagna

Baked Chicken Parmesan
Lemon Glazed Chicken Piccata
Chicken Fajita with Onions & Peppers
Roasted Turkey with Herb Infused Gravy
Chicken Marsala with Sautéed Mushrooms
Marinated Chicken Breast topped w/ Chorizo & Caribbean Spices
Herb Marinated Grilled Chicken w/ Artichoke & Sun Dried Tomato
Ginger Chicken Stir Fry w/ Water Chestnuts, Baby Corn & Pea Pods

Haddock Francaise with Artichokes
Baked New England Seasoned Scrod

Roast Pork Loin with Glazed Apple Chutney

Teriyaki Beef and Broccoli
Steak Fajita with Onions & Peppers
Sliced London Broil with Cabernet Mushroom Sauce



Dessert Choices: House Made Bread Pudding * House Made Apple or Blueberry Crisp * Mixed Fruit Salad
Carrot Cake with Cream Cheese Frosting * Chocolate Cake with Chocolate Frosting

A twelve percent wait staff charge, seven percent administrative charge and seven percent MA tax will be added to all food and beverage arrangements.

BUILD YOUR DINNER BUFFET

*Includes Choice of a Salad and Soup,
Two Sides and Two Hot Entrees.
Served with Warm Rolls & Sweet Butter,
An Assortment of Seasonal Selected Desserts
and Premium Coffee Service - 36.95
Minimum of 30 people*

Chef Carved Meats

(One carving per buffet)

Makers Mark Bourbon Glazed Ham
Sage & Cranberry Glazed Roast Turkey
Brandy Glazed Pork Loin Stuffed with Figs
Pepper Roasted Sirloin with Pinot Noir Sauce

Entrees

Baked Eggplant Parmesan
Classic Italian Meat Lasagna
Classic Italian Vegetable Lasagna

Baked Chicken Parmesan
Lemon Glazed Chicken Piccata
Chicken Fajita with Onions & Peppers
Roasted Turkey with Herb Infused Gravy
Chicken Marsala with Sautéed Mushrooms
Herb Marinated Grilled Chicken w/ Artichoke & Sun Dried Tomato
Marinated Chicken Breast topped w/ Chorizo & Caribbean Spices
Ginger Chicken Stir Fry w/ Water Chestnuts, Baby Corn & Pea Pods

Barbeque Baby Back Ribs
Teriyaki Beef and Broccoli
Steak Fajita with Onions & Peppers
Roast Pork Loin with Glazed Apple Chutney
Sliced London Broil with Cabernet Mushroom Sauce

Shrimp & Swordfish Kabob
Haddock Francaise with Artichokes
Baked New England Seasoned Scrod
Baked Stuffed Crabmeat Sole with Lobster Sauce
Grilled Atlantic Salmon with Lemon Saffron Sauce
Baked Stuffed New England Lobster +Market Price



Chardonnay & Cabernet

Wine Service with Dinner +5.95

Choose Three Entrees with your Buffet +4.95

Cash or Host Bars Available Upon Request

A twelve percent wait staff charge, seven percent administrative charge and seven percent MA tax will be added to all food and beverage arrangements.

PLATED DINNER



Plated Dinner Entrees all Start with Your Choice of Caesar Salad, Greek Salad or Garden Salad with Fresh Vegetables.

Dinners are Served with Warm Rolls & Sweet Butter, Fresh Seasonal Vegetable & Chef Selected Potato or Rice, Seasonal Selected Desserts and Starbucks Coffee Service



Premium Cut Filet Mignon 34.95
Slow Roasted Sirloin of Beef 29.95
With Gorgonzola Cream, Portobello Demi Glaze or Tomato Chutney Sauce

Garlic Studded & Herb Crusted Slow Roasted Prime Rib 28.95
Apricot Glazed Roast Pork Tenderloin with Apple Compote 26.95

Lemon Infused Chicken Piccata 26.95
Chicken with Pesto & Gorgonzola 25.95
Chicken Parmesan with Italian Marinara 24.95
Chicken Marsala with Portobello Mushroom Sauce 25.95
Baked Prosciutto Chicken stuffed with Spinach & Feta 27.95

Roasted Vegetable Ravioli with Marinara or Pesto Sauce 23.95

Grilled Shrimp & Pesto Parmesan 27.95
Baked New England Haddock with Lemon Cracker Crumbs 25.95
Baked Sole with Crab Meat Stuffing, Topped with Lobster Sauce 27.95
Grilled Atlantic Salmon w/ Lemon Saffron or Cucumber & Dill Sauce 29.95



Add a Baked Stuffed Shrimp with Any Entrée +2.95
Add a Specialty Pasta Course +3.95
Add a Soup Course +3.95

All Dinners can be combined with Robert Mondovi
Chardonnay & Cabernet Wine Service +5.95

A twelve percent wait staff charge, seven percent administrative charge and seven percent MA tax will be added to all food and beverage arrangements.

RECEPTIONS

Cold Hors d'Oeuvres

25 pieces – \$59.00

Prosciutto Wrapped Melon
Prosciutto Wrapped Asparagus
Tomato and Mozzarella Focaccia
Caramelized Onion & Tomato Bruschetta
Goat Cheese & Sun-Dried Tomato Canapé
Smoked Salmon with Lemon & Capers on Rye
Zesty Shrimp Cocktails + \$15.00



Hot Hors d'Oeuvres

50 pieces – \$129.00

Crab Rangoon	Crab Cakes with Remoulade
Mini Beef Wellington	Spanakopita with Mint Yogurt
Vegetable Spring Rolls	Italian Meatballs with Marinara
Bacon Wrapped Scallops	Sweet & Sour Sesame Chicken
Cozy Shrimp w/ Duck Sauce	Potato Pancake with Sour Cream

Chef Carved Meats with Fresh Rolls - \$295.00

Makers Mark Bourbon Glazed Ham – serves 50
Sage & Cranberry Glazed Roast Turkey – serves 40
Brandy Glazed Pork Loin Stuffed with Figs – serves 30
Pepper Roasted Sirloin with Pinot Noir Sauce – serves 30
Dijon Crusted Tenderloin of Beef with Béarnaise – serves 20

\$50 Carver fee

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RECEPTIONS

Displays

• New England Cheeses

Vermont Cheddar, Baby Fanny Swiss Mason, Great Hill Bleu and Goat Cheese served with Sliced Baguettes and Grain Crackers 5.95

• Vegetable Crudité's

Seasonal Fresh Vegetables served with a Vegetable Dip 4.95

• Antipasto

Prosciutto, Mortadella, Salami, Provolone, Buffalo Mozzarella, Marinated Olives, Artichokes, Grilled Fennel, Pepperoncini and Italian Bread 8.95

• Vegetarian Antipasto

Grilled Eggplant, Zucchini, Yellow Squash, Peppers, Tomatoes, Mushrooms, Fennel, Buffalo Mozzarella & Olive Skewers, and Italian Bread 6.95

• Warm Brie

Accompanied by Slivered Almonds and Sliced Granny Smith Apples, Garnished with Seasonal Berries and served with Sliced Fresh Baguettes and Grain Crackers 7.95

• Breads & Spreads

Artisan Breads and Seasoned Crackers served with a selection of Sun-Dried Tomato & Olive Tapenade, Hummus, Bleu Cheese, Boursin Cheese, Caramelized Onions & Flavored Oils 5.95

Specialty Stations 12.95

• Italian Pasta Station with Garlic Bread Sticks

Choose two of the following: Orecchiette w/ Wild Mushrooms in a Sherry Cream Sauce * Gnocchi with Sage Cream Sauce
Bow Tie Pasta with Blush Vodka Sauce * Penne Pasta with Pesto Sauce * Tri Colored Tortellini with Alfredo Sauce
Penne Pasta with Crispy Prosciutto & Roasted Garlic Olio Sauce * Ziti with Traditional Italian Marinara Sauce

• Yukon Gold & Mashed Sweet Potato Bar

Served to order with the following: Bacon Bits, Chopped Broccoli, Sautéed Mushrooms, Fresh Chives, Chopped Asparagus, Gorgonzola, Shredded Cheddar, Sour Cream, Brown Sugar & Pecans.

• Risotto Station

Creamy Risotto served with the following: Shrimp, Chicken, Spinach, Mushrooms, Roasted Garlic, Peppers, Asparagus, Broccoli and Parmesan Cheese.

• Bruschetta Station

Grilled Rustic Country Breads, Tuscan White Bean Puree, Black Olive Tapenade, Lemon Artichoke Spread, Tomato-Basil Relish, Grilled Fennel & Mozzarella.



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COCKTAILS

Host & Cash Bar

Beer – 8 Selections	\$5.00/6.00
Wine by Robert Mondavi	\$7.00
Mixed Drinks	\$7.00
Martinis & Cordials	\$9.00
Juices/Sparkling Water	\$3.00
Soda	\$2.00

Open Bar

1 Hour	\$13.95
Each Additional Hour	\$6.00

Selections

Vodka	Kettle One
Gin	Tanqueray
Rum	Bacardi
Tequila	Jose Cuervo
Scotch	Dewars
Bourbon	Jack Daniels
Blended Whiskey	Seagrams 7
Cognac	Hennessey

Wine

Robert Mondavi, selections of:
Chardonnay & Pinot Grigio
Merlot & Cabernet Sauvignon

Beer

Blue Moon	Sam Adams
Stella Artois	Coors Light
Bud	Bud Light
Coronoa	O'Douls



A twelve percent wait staff charge, seven percent administrative charge and seven percent MA tax will be added to all food and beverage arrangements. Should bar sales not exceed \$250.00 per bar, there will be a \$40.00 bartender charge per bar for the first three hours and \$20.00 for each additional hour thereafter.

HOTEL POLICY

Food & Beverage

It is a policy of the Hilton Garden Inn Worcester that no food or beverage may be brought into or taken out of the Hotel.

Deposits

A deposit is due with the return of the contract. An additional deposit may be due three months from the date of the contract. These deposits are then applied to the final balance, which is due 4 business days prior to the actual event date(s).

Billing

Final Payment must be made in the form of a Certified or Bank Check 4 business days prior to the event(s).

Guarantee

The Catering Office must be notified of the definite number of guests attending a function at least 4 business days prior to the event(s). This will be considered the guaranteed minimum for billing purposes. If the guarantee is not received, the attendance as noted on the catering contract shall apply.

Function

Function rooms are assigned by the number of guests anticipated. The Hotel reserves the right to assign an alternate room for contracted functions in the event the room originally designated shall be unavailable. In all cases, the guest shall be advised of the planned changes. Room rental fees are applicable if the number of guests falls below the estimated attendance at the time of the booking. The function time noted on the catering contract is the time that the room will be reserved for your use.

Decor

All displays and/or decorations proposed by client shall be subject to the prior written approval of the Hotel in each instance. In order to preserve our residential ambiance, signage is discouraged throughout the Hotel and is also subject to prior approval. The Hotel staff will hang banners when requested at an extra charge. No banners will be hung in the lobby or public areas in the Hotel without prior approval.

Liability

Clients agree to be responsible for any damage to the function room or any other part of the Hotel by the client, their guests, invites, employees, independent contractors or other agents of the client's. The Hotel will not permit the affixing of anything to walls, floors or ceilings of rooms with nails, tacks, staples or tape. The Hotel will not assume or accept any responsibility for damage to or loss of any merchandise or articles left in the Hotel prior to, during or the following a function.

Parking

Discounted parking can be made available for all guests. Please inquire about parking options.

Pricing

All prices are subject to 12% service charge, 7% administrative fee and 7% city and state sales tax.