

CATERING MENU



ALA CARTE



| | |
|------------------------------------|----------------|
| Coffee, Regular & Decaf | \$25.95/gallon |
| Coffee & Hot Tea Break | \$2.95/person |
| Apple, Cranberry and Orange Juices | \$10.95/liter |
| Soda & Bottled Water | \$2.50/each |
| Bottled Natural Juice | \$3.50/each |
| Iced Coffee Drinks | \$4.75/each |
| Energy Drinks | \$4.75/each |
| Fruit Smoothies | \$4.75/each |
| Breakfast Pastries | \$24.95/dozen |
| Cinnamon or Caramel Rolls | \$24.95/dozen |
| Assorted Bars | \$24.95/dozen |
| Assorted Cookies | \$24.95/dozen |
| Rice Krispie Bars | \$24.95/dozen |
| Brownies | \$24.95/dozen |
| Fruit Flavored Yogurt | \$2.50/each |
| Whole Fresh Fruit | \$1.50/each |
| Candy Bars or Granola Bars | \$2.50/each |
| Dry Roasted Peanuts | \$10.00/pound |
| Mixed Nuts | \$17.00/pound |
| Soft Pretzels w/ Dip | \$24.95/dozen |
| Assorted Chips | \$2.00/bag |
| Ice Cream or Fruit Bars | \$4.95/each |

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

BREAKFAST

Buffets available for groups of 10 or more people
All prices are per person

CONTINENTAL

11.95

Apple, Cranberry, and Orange Juices
Assorted Breakfast Pastries
Fresh Seasonal Fruit
Regular & Decaf Coffee, Tea Service

HEALTHY START

13.95

Apple, Cranberry and Orange Juices
Fresh Seasonal Fruit
Assorted Yogurts with Granola
Oatmeal with Toppings
Whole Wheat English Muffins with Peanut Butter
Regular & Decaf Coffee, Tea Service

DELUXE CONTINENTAL

13.95

Apple, Cranberry and Orange Juices
Assorted Breakfast Pastries
Fresh Seasonal Fruit
Hard Cooked Eggs
Assorted Yogurts
Cold Cereals and Milk
Regular & Decaf Coffee, Tea Service

ALL AMERICAN

14.95

(Plated or Buffet)

Apple, Cranberry and Orange Juices
Assorted Breakfast Pastries
Fresh Seasonal Fruit
Cheesy Scrambled Eggs
Hash Browns
Bacon or Sausage
Regular & Decaf Coffee, Tea Service

CAPRESE EGGS BENEDICT

14.95

(Plated or Buffet)

Apple, Cranberry and Orange Juices
Assorted Breakfast Pastries
Whole Wheat English Muffin topped with Basil Pesto,
Tomato, Mozzarella and Poached Eggs
Potatoes O'Brien
Bacon or Sausage
Regular & Decaf Coffee, Tea Service

SUNRISE BUFFET

15.95

Apple, Cranberry and Orange Juices
Assorted Breakfast Pastries
Fresh Seasonal Fruit
Regular & Decaf Coffee, Tea Service

Choice of two:

Bacon, Sausage Links or Patties, Ham Steaks, Turkey
Sausage or Bacon, Canadian Bacon, Vegetarian Sausage
Patties

Choice of one:

Scrambled Eggs, Broccoli Cheddar Quiche
Seasonal Egg Bake

Polenta - *Baked Parmesan Polenta Topped with an Egg
Custard with Sundried Tomatoes, Artichoke Hearts, Asiago Cheese and
Fresh Basil*

Choice of One:

Hash Browns, Potatoes O'Brien, Creamy Hash Browns,
Biscuits and Sausage Gravy, Almond Crunch French
Toast, Whole Grain Pancakes



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

BREAKS

Breaks available for groups of 10 or more people
All prices are per person

COOKIE MONSTER

8.95

Assortment of Freshly Baked Cookies and Brownies
Skim, 2% and Chocolate Milk
Regular & Decaf Coffee, Tea Service
Assorted Soda and Bottled Water

GAME DAY

9.95

Mini Corndogs with Mustard and Ketchup
Cracker Jacks
Soft Pretzels and Dip
Dry Roasted Peanuts
Regular & Decaf Coffee, Tea Service
Assorted Soda and Bottled Water

SOUTH OF THE BORDER

10.95

Build Your Own Nacho Bar Includes:

Tortilla Chips
Chili Con Queso
Chipotle Black Bean Dip
Shredded Lettuce
Red Onions
Black Olives
Jalapeños
Homemade Guacamole
Creamy Sour Cream
Fresh Salsa
Regular & Decaf Coffee, Tea Service
Assorted Soda and Bottled Water

SWEET & SAVORY

10.95

Vegetable Tray with Dill Dip and Hummus
Individual Bags of Chips
Trail Mix
Assorted Cookies and Candy Bars
Regular & Decaf Coffee, Tea Service
Assorted Soda and Bottled Water

HEALTHY CHOICE

10.95

Assorted Laughing Cow Light Cheeses
Whole Grain and Gluten Free Crackers
Hard Cooked Eggs
Turkey Jerky
Seasoned Almonds
Whole Fruit
Regular & Decaf Coffee, Tea Service
Assorted Soda and Bottled Water

MEDITERRANEAN MARKET

10.95

Hummus With Pita Chips and Bread
Marinated Olives
Stuffed Grape Leaves
Feta and Marinated Vegetable Skewers
Smokey Crisp Garbanzo Beans
Baklava Cups
Regular & Decaf Coffee, Tea Service
Assorted Soda and Bottled Water



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

PLATED ENTREES

More than one plated entrée selected during any one meal period will be billed at the higher priced item.
Option of more than one entrée only available for groups of 20 or more people.

All entrees include Coffee, Tea, Milk and Chef's Choice Dessert
All Prices are per person

SUBMARINE SANDWICH 12.95

Choice of Smoked Turkey, Ham or Roast Beef. Swiss and Cheddar Cheese, Lettuce, Tomato, Onion. Served with a Cup of Soup Du Jour and Fresh Fruit

CHICKEN CAESAR WRAP 12.95

Chicken Strips, Romaine Lettuce, Tomatoes and Creamy Caesar Dressing Wrapped in a Spinach Tortilla. Served with a Cup of Soup Du Jour and Fresh Fruit

SMOKED TURKEY & CHEDDAR 12.95

Shaved Smoked Turkey and Cheddar Cheese on Grilled Pumpernickel. Served with French Fries and Garnished with Fresh Fruit

PRAIRIE CHOP SALAD 15.95

Mixed Baby Greens Topped with Chicken Breast, Apple, Dried Cherries, Craisins, Blue Cheese, Red Onion and Candied Walnuts tossed in an Apple Cider Vinaigrette

FIESTA CHICKEN COB 15.95

Mixed Greens, Grilled Chicken, Avocado, Tomato, Black Olives, Apple-Wood Bacon, Red Onion, Cheddar Jack Cheese and Hard Cooked Eggs tossed in a Chipotle Ranch Dressing

The Following Entrees Additionally Include:

Warm Rolls with Butter

Tossed Salad

LEMON HERB CHICKEN 14.95

A Boneless, Skinless Breast of Chicken with a Creamy Lemon Herb Sauce. Served with Rice Pilaf and Vegetable of the Day

TORTELLINI 14.95

Cheese Filled Tortellini Tossed with Oven Roasted Vegetables in a Pesto Cream Sauce

With Chicken: 16.95

CHICKEN MARSALA 20.95

Sautéed Chicken Breast with Mushrooms and Marsala Wine Sauce. Served Over Linguini with Vegetable of the Day

CAMPFIRE WALLEYE 27.95

Pan Fried Walleye Fillet with Lemon Dill Butter. Served with Roasted Herb Potatoes and Vegetable of the Day

NEW YORK STRIP 30.95

A Juicy 10oz Angus Beef Steak Topped with Sautéed Mushrooms and Onions. Served with Roasted Herb Potatoes and Vegetable of the Day

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



BISTRO LUNCH

For groups of 15 or less people. Menu cards will be provided in the morning.
Guests to make selection up to 2 hours before service.

Bistro Lunch: 15.95 per person

Beverages: Choose One

Coca Cola
Diet Coca Cola
Coca Cola Zero
Sprite
Sprite Zero
Mellow Yellow
Diet Dr. Pepper
Diet Root Beer
Iced Tea
Milk

Side: Choose One

Cup of Soup du Jour
Potato Chips
Small Garden Salad
Fresh Cut Fruit Cup

Entrees: Choose one

Smoked Turkey & Cheddar On Pumpernickel
Turkey Submarine on Whole Wheat
Roast Beef Submarine on Whole Wheat
Chicken Caesar Wrap Sandwich
Fiesta Chicken Cobb Salad
Chicken Caesar Salad
Asian Chicken Salad
Tomato Basil Flatbread Pizza

Dessert:

Chef's Choice Dessert



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

BUFFET

Buffets available for 20 or more people
All prices are per person
All Buffets include Coffee, Tea and Milk

NEW YORK DELI

18.95

Soup Du Jour, Tossed Salad, Fresh Fruit
Artisan Rolls and Breads
Albacore Tuna Salad
Smoked Turkey, Ham and Roast Beef
Cheddar, Swiss and Pepper Jack Cheeses
Tomatoes, Lettuce, Onions, Mayonnaise and Mustard
Assorted Chips
Brownies and Cookies

DOWN HOME TEXAS

18.95

Warm Rolls, Tossed Salad with Ranch Dressing
Ripe Sweet Watermelon, Cole Slaw
Cheesy Potatoes, Calico Corn
Fried or Herb Roasted Chicken
BBQ Beef or Pulled Pork Sliders
Chef's Choice Dessert

SOUTH OF THE BORDER

18.95

Mixed Green Salad with Fresh Fruit Tortilla Strips in an
Orange Cumin Dressing,
Chipotle Black Beans, Red Rice
Warm Tortillas and Chips
Chef's Choice Dessert

Choice of Two:

Beef or Chicken Fajitas
Turkey or Ground Beef Taco Bar
Chicken or Spinach Enchiladas

FAR EAST

18.95

Minted Fruit Salad, Chinese Noodle Salad
Vegetable Egg Rolls, Fried or Brown Rice
Chef's Choice Dessert

Choice of Two

Cashew Chicken
Thai Green Curried Chicken
Gingered Mushroom Beef
Beef Teriyaki
Korean Beef Tacos

ITALIAN

19.95

Warm Breadsticks, Antipasto Platter
Tossed Salad with Balsamic Vinaigrette
Penne Pasta with Marinara and Alfredo Sauces
Chef's Choice Dessert

Choice of one:

Chicken or Eggplant parmesan
Chicken Marsala
Chicken Piccata
Pork Osso Bucco
Shrimp Pesto
Italian Sausages with Peppers and Onions



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

BUFFET

Build your own Buffet:

(A minimum of 20 people required)

SELECT YOUR ENTREE:

20.95 per person (One Entrée)

24.95 per person (Two Entrée)

- Garlic Roasted Chicken
- Lemon Herb Chicken
- Roast Turkey Breast
- Beef Stroganoff
- Roast Pork Loin
- Sliced Roast Beef
- Lasagna
- Salmon with Dill Butter
- Campfire Walleye

SELECT YOUR STARCH:

- Mashed Potatoes
- Roasted Red Potatoes
- Creamy Hash Browns
- Steamed Reds with Butter and Parsley
- Sweet Potatoes
- Rice Pilaf

SELECT YOUR VEGETABLE:

- California Blend
- Green Beans Almandine
- Glazed Carrots
- Sautéed Summer Squash & Tomato
- Calico Corn
- Roasted Seasonal Blend Vegetables

SELECT YOUR DESSERT:

- Chocolate Layer Cake
- NY Cheesecake with Fruit Topping
- Carrot Cake
- Apple Pie with Ice Cream
- Assorted Cupcakes

ALL BUFFETS INCLUDE:

- Warm Rolls with Butter
- Chef's Choice Three Salads
- Coffee, Tea, Milk



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

RECEPTION

COLD HORS D'OEUVRES

(Per 50 pieces)

| | |
|-----------------------------|--------|
| Tomato Bruschetta | 65.00 |
| Curried Chicken Salad Puffs | 140.00 |
| Smoked Salmon on Rye Toast | 150.00 |
| Deviled Eggs | 65.00 |
| Silver Dollar Sandwiches | 125.00 |
| Shrimp Cocktail | 175.00 |

HOT HORS D'OEUVRES

(Per 50 pieces)

| | |
|----------------------------------|--------|
| Chicken Wings | 125.00 |
| Boursin Cheese Stuffed Mushrooms | 110.00 |
| BBQ or Swedish Meatballs | 100.00 |
| Steak Empanadas | 150.00 |
| Chicken Sate with Peanut Sauce | 125.00 |
| Vegetable Spring Rolls | 115.00 |
| Spanakopita | 115.00 |
| Fried Mac & Cheese | 65.00 |
| Chicken Tenders | 125.00 |
| Coconut or Buffalo Shrimp | 175.00 |
| Beef or Pulled Pork Sliders | 130.00 |

DISPLAY'S

(Pricing per Person)

VEGETABLE CRUDITE 3.95

Selection of Fresh Vegetables Served with Herb Dill Dip and Roasted Red Pepper Hummus

FRESH FRUIT MARKET 4.95

Selection of Fresh Seasonal Fruits and Honey Yogurt Dip

ARTISAN CHEESE 5.95

Imported and Domestic Cheese Selections with Assorted Crackers and Crostini

MEDITERRANEAN MARKET 5.95

Marinated Vegetables, Feta Cheese, Dolmades, Olives, Hummus, Tomato Bruchetta, Tapenade Crostini, Pita Chips

SWEET TREATS 6.95

Assortment of Mini Cream Puffs, Dipped Strawberries, Cheesecakes, Chocolate Mousse Brownie Bites, Tarts, Truffles, Petit For's, Baklava Cups

BEVERAGE

| | |
|-----------------------|------------------|
| Mimosa Punch | 50.00 per Gallon |
| Champagne Punch | 50.00 per Gallon |
| Fruit Punch | 35.00 per Gallon |
| Soda or Bottled Water | 2.50 each |



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

HOST & CASH BAR

PRODUCT SELECTIONS

- Vodka
- Gin
- Tequila
- Rum
- Bourbon
- Canadian
- Scotch
- Brandy/Cognac

HOUSE SELECTIONS

- Smirnoff
- Bombay Original
- Sauza Blanco
- Cruzan Light
- Jim Beam
- Canadian Club
- Grants Reserve
- E&J

PREMIUM SELECTIONS

- Grey Goose
- Bombay Sapphire
- Hornitos Reposado
- Bacardi Superior
- Jack Daniels
- Crown Royal
- Johnny Walker Black
- Courvoisier

6.00 Host Bar

6.50 Cash Bar

7.00 Host Bar

7.50 Cash Bar

A \$200 minimum in bar sales will apply or a \$100 bartender fee will apply



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

HOST & CASH BAR

DOMESTIC SELECTIONS

- Bud Light
- Budweiser
- Michelob Ultra
- Miller Light
- Miller Genuine Draft
- O'Doul's

IMPORTED SELECTIONS

- Summit Pale Ale
- Samuel Adams
- Stella Artois
- Corona Extra
- New Castle
- Bass Ale
- Heineken
- Mike's Hard Lemonade
- Blue Moon

HOUSE WINE SELECTIONS

- Sparkling Chateau St. Michelle
- Sutter Home White Zinfandel
- Trinity Oaks Chardonnay
- Trinity Oaks Merlot
- Trinity Oaks Cabernet Sauvignon

4.50 Host Bar
5.00 Cash Bar

5.50 Host Bar
6.00 Cash Bar

6.00 per Glass
25.00 Per Bottle

A \$200 minimum in bar sales will apply or a \$100 bartender fee will apply



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

AUDIO VISUAL & GENERAL POLICIES

| | |
|----------------------------|---------------|
| Easel Stand | \$10.00/each |
| Whiteboard, Markers | \$30.00/each |
| Flipchart, Pad, Markers | \$35.00/each |
| 8X8 Screen | \$35.00/each |
| Polycom Speaker Phone | \$40.00/each |
| Wireless Microphone | \$50.00/each |
| 32" TV/DVD Combo | \$100.00/each |
| LCD Projector | \$150.00/each |
| Podium | Complimentary |
| High Speed Internet | Complimentary |
| AV Cart | Complimentary |
| Extension Cord/Power Strip | Complimentary |

Equipment listed above are standard in-house items. Prices are per day. Additional equipment can be obtained upon request.

General Policies:

- 1. Menus Items:** For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person.
- 2. Payment/Billing Arrangements:** Direct Billing applications for events over \$500 must be received two weeks prior to an event. Without direct billing approval, advance payment or credit card guarantee is required.
- 3. Guarantee:** All events with food and beverage require a final guarantee no less than 72 hours prior to arrival. This guarantee will be the minimum number for which fees will be charged.
- 4. Meeting Room Assignments:** All meeting room assignments are subject to change.
- 5. Food and Beverage:** All food and beverage must be supplied by the hotel.
- 6. All prices and fees are subject to change.**

A twenty percent service charge and applicable state sales tax will be added to all audio visual arrangements.

