

# CATERING MENU



# 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!

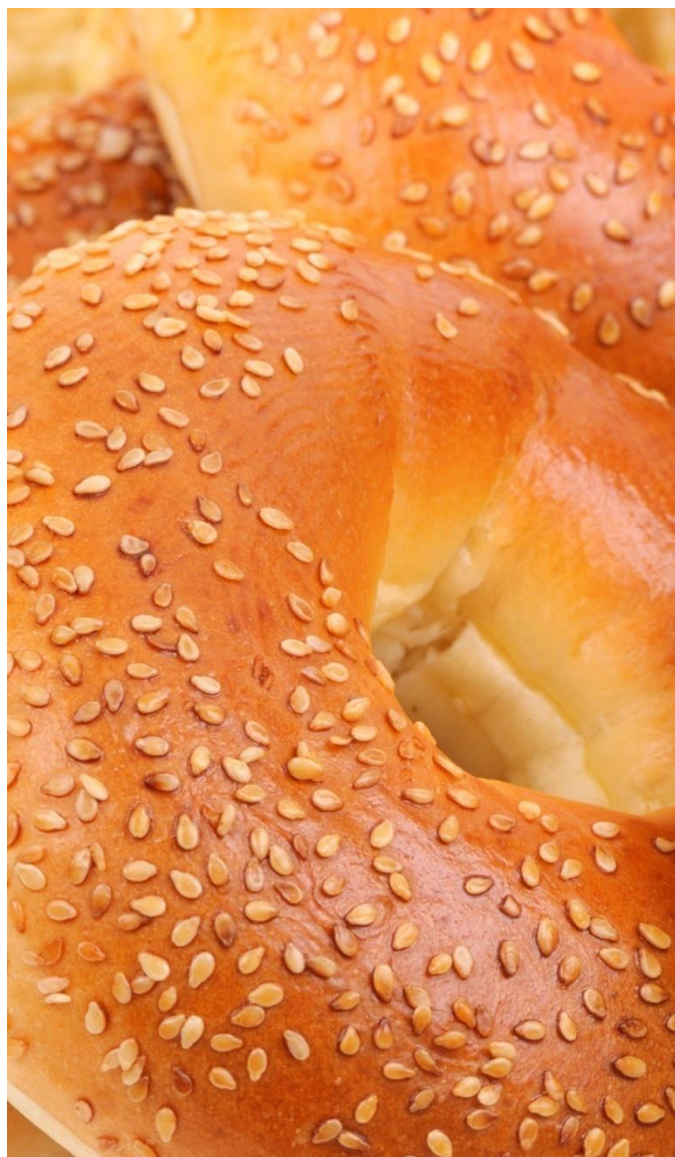
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# A LA CARTE SELECTIONS



Assorted Bagels and English Muffins with Condiments  
\$24.00 per dozen

Assorted Danishes and Muffins  
\$19.95 per dozen

Fresh Seasonal Fruit Tray  
\$3.75 per person

Assorted Yogurts  
\$1.75 each

Warm Bavarian Pretzels Rods served with Mustard and Cheese Sauce  
\$22.00 per dozen

Fudge Brownies  
\$16.50 per dozen

Assorted bags of Chips and Pretzels\*  
\$2.25 each

Assorted fresh baked Cookies  
\$15.95 per dozen

Assorted Granola/Breakfast Bars\*  
\$2.00 each

Assorted Candy Bars\*  
\$2.00 each

Coffee/Decaffeinated Coffee  
\$24.00 per gallon

Assorted hot Herbal Teas  
\$15.00 per gallon

Assorted Fruit Juices\*  
\$3.00 each

Bottled Water\*  
\$2.50 each

Assorted Sodas\* (Pepsi Products)  
\$2.50 each

\*These items can be billed based on consumption

18% Taxable Service Charge and 8% Sales Tax are not included in pricing.

# PACKAGE BREAKS



## **SILVER PACKAGE**

\$16.95 per person

### **Breakfast:**

Danish Pastries, assorted muffins, coffee, decaffeinated coffee, assorted herbal teas, bottled water and assorted fruit juices.

### **Mid-Morning Break:**

Refresh coffee, decaffeinated coffee, assorted herbal teas, bottled water, and assorted fruit juices

### **Afternoon Break:**

Your choice of one of the following afternoon breaks; Sweet Tooth, 7<sup>th</sup> Inning Stretch, or Mix it Up

## **GOLD PACKAGE**

\$19.95 per person

### **Breakfast:**

Danish Pastries, assorted muffins, white and wheat bread, bagels with condiments, coffee, decaffeinated coffee, assorted herbal teas, bottled water and assorted fruit juices.

### **Mid-Morning Break:**

Refresh coffee, decaffeinated coffee, assorted herbal teas, bottled water, and assorted fruit juices. Add assorted sodas, fresh seasonal fruit tray and granola bars.

### **Afternoon Break:**

Your choice of one of the following afternoon breaks; Sweet Tooth, 7<sup>th</sup> Inning Stretch, The Garden Break, Mix it Up or Night at the Movies

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# BREAKFAST BUFFETS

## **Rise and Shine Continental Breakfast**

\$8.95 per person

Danish pastries, assorted muffins, and bagels with condiments served with fresh brewed coffee, decaffeinated coffee, assorted herbal teas, bottled water and assorted fruit juices.

## **Health Breakfast**

\$10.95 per person

Sliced seasonal fruit, assorted low fat yogurts with crunchy granola, oatmeal with cinnamon, brown sugar, and raisins served with fresh brewed coffee, decaffeinated coffee, assorted herbal teas, bottled water and assorted fruit juices.

## **American Breakfast Buffet**

\$12.95 per person

Scrambled eggs, breakfast potatoes, breakfast sausage and assorted danish and muffins from a local bakery served with fresh brewed coffee, decaffeinated coffee, assorted herbal teas, bottled water and assorted fruit juices.

## **Hardy Hilton Breakfast Buffet**

\$14.95 per person

Scrambled eggs, breakfast potatoes, breakfast sausage, French toast, assorted Danish and muffins from a local bakery, and fresh seasonal fresh fruit served with fresh brewed coffee, decaffeinated coffee, assorted herbal teas, bottled water and assorted fruit juices.

## **Breakfast Buffet Enhancements:**

Sausage, Egg and Cheese on an English Muffin  
\$3.00 each

Ham, Egg, and Cheese on a Croissant  
\$3.00 each

Hard Boiled Eggs  
\$1.00 each

Assorted Cereals and milk  
\$3.00 per person

French Toast or Pancakes with maple syrup  
\$3.00 per person

Southwest Scrambled Eggs  
Made with cheddar cheese, green peppers, onions, and salsa  
\$3.00 per person



\*check our A La Carte Menu as well\*

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# AFTERNOON BREAKS

## **Sweet Tooth**

\$8.95 per person

Fresh baked chocolate chip cookies, peanut butter cookies, lemon squares, and brownies, served with decaffeinated coffee, assorted herbal teas, assorted sodas, and bottled water.

## **7th Inning Stretch**

\$8.95 per person

Roasted peanuts, Cracker Jacks, warm Bavarian pretzel rods served with mustard and cheese sauce, along with assorted sodas and bottled water.

## **South of the Border Break**

\$8.95 per person

Tortilla chips with salsa, guacamole and warm cheese dip served with assorted sodas and bottled water.

## **Munchies Break**

\$8.95 per person

Assorted candy bars, individual bags of potato chips, popcorn, and pretzels served with assorted sodas and bottled water.

## **Mix It Up**

\$9.95 per person

Create your own blend of Trail Mix with; M & M's Peanut M & M's, Dried Bananas, Dried Cranberries, Vanilla Yogurt covered raisins, Sunflower seeds, Cinnamon Rice Cereal, Wasabi coated dried peas, Salted Roasted Almonds, Granola, Butterscotch chips, and Honey Sesame Sticks served along with bottled water and assorted sodas.

## **The Garden Break**

\$9.95 per person

Fresh sliced seasonal fruit, assorted low fat yogurts, Hilton Garden Inn's signature oatmeal white chocolate and dried cranberry Welcome bars, individually portioned fresh cut vegetables and ranch dipping sauce served with bottles of flavored sparkling water and bottled water.



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# PLATED LUNCH SELECTIONS



All lunch selections are plated and include; house salad with assorted dressing, your choice of one vegetable, one starch, and one dessert. Plated lunches are served with Iced Tea.

## **Chicken Alfredo**

\$19.95 per person

Lightly Seasoned Grilled chicken breast strips tossed in a rich creamy parmesan sauce over a bed of hot fresh fettuccini pasta.

## **Grilled Salmon with Multi Grain Rice**

\$20.95 per person

A grilled Salmon fillet lacquered with a sweet sesame sauce.

## **Triple Decker Turkey Club with Chips**

\$17.95 per person

Layers of shaved smoked turkey breast, crisp bacon, spring mix lettuce, vine ripened tomatoes, and mayonnaise served on lightly toasted wheat bread.

## **Dessert Selections (choose one)**

Chocolate Lovin' Spoon Cake

Crème Brulee Cheesecake

Carrot Cake

Key Lime Pie



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# BUFFET & BOXED LUNCHES



All buffet lunches are served with Iced Tea. Boxed lunches can be served in the box or buffet style.

For parties of 10 or more people.

## **Grab N Go Boxed Lunch**

\$11.50 per person

Smoked turkey, lettuce, tomato and cheddar cheese wrapped in a soft flour tortilla served with individual bags of potato chips, cookies, and bottled water.

## **Pizza Buffet**

\$12.95 per person

Fresh made assorted pizzas to include; Pepperoni, Cheese, and Deluxe assortments served with a garden salad and assorted dressings. Cookie and brownie dessert display.

## **Picnic Buffet**

\$16.95 per person

Hardwood smoked ham, brie, fresh spinach with blackberry Dijon glaze on multigrain bread and pan roasted turkey breast, cheddar cheese, bacon, and chipotle sour cream served on ciabatta bread along with fresh seasonal fruit kabobs, and steakhouse potato salad. Served with assorted fresh baked cookies for dessert.

## **A Taste of Italy**

\$19.95 per person

Garden fresh Caprese salad with asiago tuscan rolls served with classic rigatoni marinara and creamy fettuccine alfredo along with Italian sausage and sautee peppers and crispy chicken parmesan. Delicious tiramisu for dessert.



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# BUFFET & BOXED LUNCHES

## CONTINUED

### **Burger Station**

\$17.95 per person

Enjoy a variety of three delicious burger choices. The Classic Cheeseburger with American Cheese, ketchup, mustard, and pickles; The Hickory Burger topped with Cheddar Cheese, Bacon, and BBQ Sauce; or a Fajita Beef Burger seasoned with fajita seasoning and wrapped with guacamole, sour cream, lettuce, and salsa served in a flour tortilla. The burger are accompanied by house fries and coleslaw. Baked Smores Squares will be a hit for dessert.

### **Home-Style Buffet**

\$17.95 per person

Fried chicken and Mom's style meat loaf served with a garden salad and assorted dressings, mashed potatoes with gravy, and roasted white corn. For dessert enjoy Caramel Apple bars.

### **Taco Bar**

\$18.95 per person

Create your own soft taco with; Grilled fajita chicken strips, hand breaded crispy fish fingers, black beans and rice, honey lime slaw, pico de gallo, chipotle sour cream, feta guacamole, and lime quarters. Treat yourself to fried churros with chocolate and raspberry drizzle for dessert.

### **Southern BBQ Buffet**

\$17.95 per person

Sweet and smokey BBQ pulled port and Kentucky Bourbon grilled chicken sandwiches served with a garden salad and assorted dressings, coleslaw, and homemade macaroni and cheese. Indulge in delicious lemon bars for dessert.



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# PLATED DINNER SELECTIONS

All dinner selections are plated and include; house salad with assorted dressing, your choice of one vegetable, one starch, and one dessert. Plated dinners are served with Iced Tea.

**Chicken Marsala**

\$19.95 per person

Tender chicken breast cooked in Marsala Wine Sauce served with Portabella mushrooms.

**Grilled Pork Chops**

\$21.95 per person

Grilled boneless pork chops served with a Honey Mustard glaze.

**Grilled Salmon**

\$25.95 per person

Grilled salmon fillet drizzled with a Lemon Beurre Blanc sauce.

**Yellowfin Tuna**

\$25.95 per person

Grilled yellowfin tuna with a dill butter sauce.

**Beef Tenderloin**

\$27.95 per person

Slow roasted beef tenderloin sliced and served with a rosemary demi glace.

**Vegetable Selections (choose one)**

Asparagus with roasted red peppers

Green beans with garlic and sliced almonds

Honey glazed carrots

**Starch Selections (choose one)**

Boursin mashed potatoes

Wild rice blend

Roasted redskin potatoes

**Dessert Selections (choose one)**

Chocolate Lovin' Spoon Cake

Crème Brulee Cheesecake

Carrot Cake



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# DINNER BUFFET SELECTIONS



All dinner buffets include house salad with assorted dressing, rolls, butter, your choice of two entrees, one starch, one vegetable and the Chef's plentiful dessert table. Dinner buffets are served with Ice Tea, Coffee, Decaffeinated Coffee, and assorted Herbal Teas.

\$32.50 per person

**Choice of two Entrees:**

Roasted Turkey with Gravy  
Chicken Marsala  
Grilled Salmon with Lemon Beurre Blanc  
Slice Beef Tenderloin with Rosemary Demi Glace  
Grilled Boneless Pork Chops with Bourbon Apple Glaze

**Choice of one Vegetable:**

Asparagus with roasted red peppers  
Green beans with garlic and sliced almonds  
Honey glazed carrots

**Choice of one Starch:**

Boursin mashed potatoes  
Wild rice blend  
Roasted redskin potatoes

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# HORS D' OEUVRE SELECTIONS

**Buffalo Wings**

\$60.00 for 50 pieces

Chicken wings lightly coated with BBQ Sauce and Buffalo Sauce, served with blue cheese dressing and crisp celery sticks.

**Chicken Tenders**

\$80.00 for 50 pieces

Breaded chicken fried to a golden brown and served with Ranch, BBQ and Honey Mustard Sauces.

**Coconut Shrimp**

\$120.00 for 50 pieces

Jumbo shrimp coated in coconut and deep fried until golden brown.

**BBQ Pulled Pork Sliders**

\$140 for 50 sliders

Sweet and Smoky BBQ pulled pork served on a slider bun and topped with a pickle

**Pork Pot Stickers**

\$80.00 for 50 pieces

Pan fried pot stickers served with Sweet Chili dipping sauce

**Italian Meatballs**

\$45.00 for 50 pieces

Italian meatballs served in marinara sauce

**Vegetable Display**

\$3.25 per person

Fresh cut vegetables served with a house dipping sauce.

**Fruit Tray**

\$3.75 per person

An assortment of fresh seasonal sliced fruit.

**Domestic & Imported Cheese Display**

\$4.25 per person

An assortment of fine cheeses and artisan crackers.

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# BAR SELECTIONS

<b>Host Bar</b>	Call Drinks	\$7.00
	Premium Drinks	\$7.50
	Domestic Beer	\$4.00
	Imported Beer	\$5.00
	House Wine	\$6.00
	Soft Drinks	\$2.50
	Bottled Water	\$2.50

<b>Cash Bar</b>	Call Drinks	\$7.50
	Premium Drinks	\$8.00
	Domestic Beer	\$4.25
	Imported Beer	\$5.50
	House Wine	\$6.50
	Soft Drinks	\$2.50
	Bottled Water	\$2.50

## Call Brands

Jim Beam Bourbon, Smirnoff Vodka, Seagram's 7, Dewar's Scotch, Beefeater Gin, Bacardi Rum, Cuervo Gold, E&J Brandy

## Premium Brands

Jack Daniels, Absolut Vodka, Crown Royal, Tanqueray, Captain Morgan, 1800 Gold Johnny Red, Jameson

## Domestic Beer-Choose two

Budweiser  
Bud Light  
Miller Light  
Michelob Ultra  
Great Lakes; Dortmund and Burning River (priced same as imported beers)

## Imported Beer-Choose one

Corona  
Stella Artois

## House Wines

Chateau St. Michelle Riesling  
Columbia Crest Merlot  
Sutter Home White Zinfandel

Premium Wine selection available upon request

**BAR TENDER FEE IS \$20 PER HOUR**



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