

CATERING MENU



DEAR GUEST,

Life is crazy and stressful. Planning your party, meeting, or other special occasions at the Hilton Garden Inn-Birmingham/Trussville won't be. We know how to make each event memorable and rewarding for both you and your guests.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable professional staff. We are committed to creating a successful event for everyone involved. If you have any questions, please do not hesitate to contact us.

Thank you for choosing the Hilton Garden Inn-Birmingham/Trussville, we look forward to working with you!

Sincerely,

Diane Small, Director of Sales

Quincey Beckwith, Sales Manager

Dawn Duncan, Food and Beverage Manager



BREAKFAST TABLE



Fresh Start **\$7.95** per person

Freshly Baked Breakfast Pastries and Muffins
Bagels with Assorted Cream Cheese
Sweet Cream Butter and Fruit Preserves

Bright Start **\$10.95** per person

Sliced Fresh Seasonal Fruit and Berries
Steel Cut Oatmeal
Creamy Yogurt Parfait
Freshly Baked Breakfast Pastries and Muffins
Bagels with Assorted Cream Cheese
Sweet Cream Butter and Fruit Preserves

Southern Start **\$13.95** per person

Fresh Scrambled Eggs
Fresh Poached Eggs
Smoked Bacon and Country Ham
Southern Buttermilk Biscuits with Sausage Gravy
Southern Cheese Grits
Home Fried Potatoes with Sauteed Onions and Peppers
Sliced Fresh Seasonal Fruit and Berries
Freshly Baked Breakfast Pastries and Muffins
Sweet Cream Butter and Fruit Preserves

All Breakfast Table options come with coffee, assorted hot herbal teas, and two different fruit juices

All food and beverage is subject to a 23% taxable service charge and a 9% sales tax.

MORNING BREAK



Sweet Treat **\$5.95** per person
Assorted Fresh Donuts, Pastries, and Muffins

Energizer **\$8.95** per person
Assorted Fresh Donuts, Pastries, and Muffins
Assorted Energy and Granola Bars
Sliced Fresh Seasonal Fruit

Healthy Wake-Up **\$9.95** per person
Assorted Energy and Granola Bars
Sliced Fresh Seasonal Fruit
Yogurt with Assorted Toppings

Rise and Shine **\$10.95** per person
Assorted Breads and Bagels with Butter and Jelly
Fresh Baked Egg Casserole with Bacon OR Ham
Fresh Baked Country Biscuits and Sausage Gravy

Finger Food **\$10.95** per person
Breakfast Burritos with Salsa
Fresh Baked Country Chicken Biscuits
Fresh Baked Country Sausage Biscuits
Fresh Baked Biscuits with Butter and Jelly

All Morning Break options come with coffee, assorted hot herbal teas, and two different fruit juices.

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LITE LUNCH TABLE



Duke of Earle Sandwich \$18.95 per person

Thinly Sliced Deli Meats – Smoked Turkey, Honey Ham, Roast Beef, and Chicken Salad

Cheeses – American, Cheddar, Swiss, and Provolone

Accompaniments – Green Leaf Lettuce, Sliced Tomatoes, Sliced Red Onions, Mayonnaise, Yellow Mustard, Spicy Brown Mustard, and Dijon Mustard

Breads – Croissant, Ciabatta, Wraps, Multigrain, and Sourdough

Salads – (Choice of Two) Mixed Greens, Southern Potato, Garden Pasta
Individual Bags of Chips and Assorted Fresh Baked Cookies

Sabor Latino \$19.95 per person

Meats – Marinated Grilled Chicken Breast or Beef with Sautéed Green Bell Peppers and Onions, and a Taco-Seasoned Blend of Ground Beef and Chorizo

Tortillas – Soft Flour or Hard Corn

Spanish Rice and Refried Beans

Sonora Tortilla Soup

Mixed Greens Garden Salad Items

Corn Tortilla Chips with Guacamole and Fresh Salsa

Wedding Cookies or Churros



Lite Lunch Tables are served with tea and lemonade.

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WORKING BOX LUNCH

Edwards Lake Deli \$14.95 per person

Meats – Ham, Turkey, or Roast Beef

Cheeses – American or Swiss

Bread – Croissant or Ciabatta

Salad – Potato, Pasta, or Cole Slaw

Cookie

Garden Inn Lite \$14.95 per person

Soup du Jour

Salad – Garden, Pasta, Caprese, or Greek

Fresh Fruit Cup

Trussville Club \$16.95 per person

Meats – Ham, Turkey, and Bacon

Cheese – Cheddar or Swiss

Bread – Croissant or Ciabatta

Salad – Potato, Pasta, or Fruit

Cookie

Conrad's Favorite \$18.95 per person

Meats – Grilled Chicken Breast or Chicken Salad

Cheese – Swiss

Bread – Croissant, Ciabatta, Pita, or Wrap

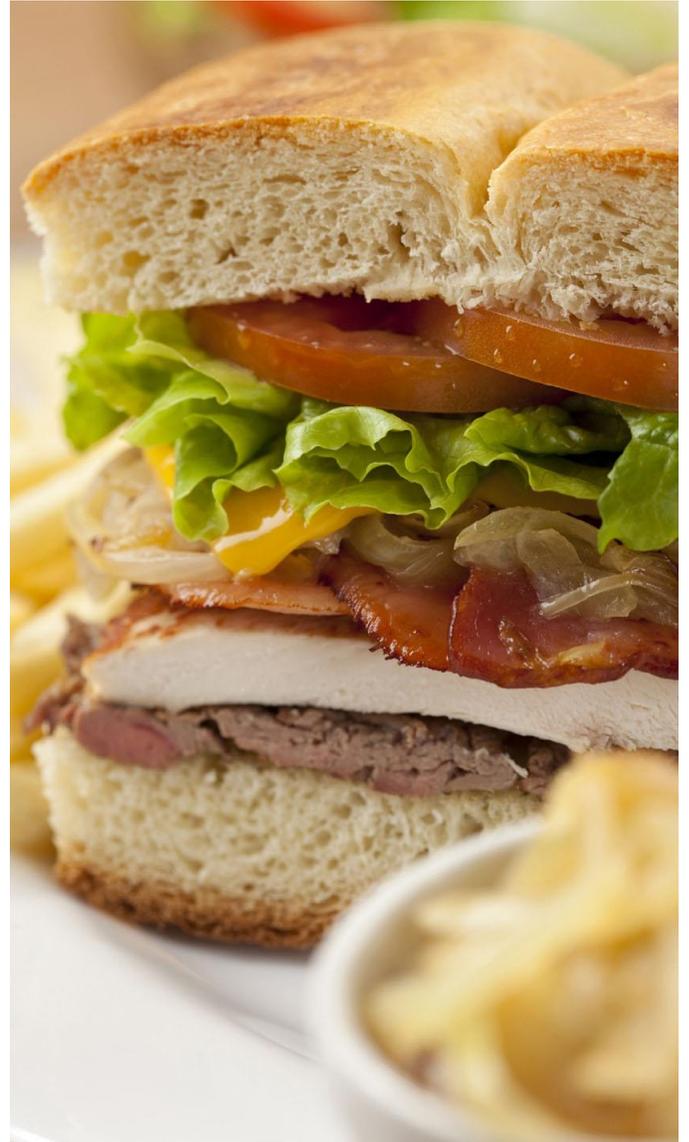
Soup/Salad – Garden, Pasta, or Fruit

Brownie

All Sandwiches come with lettuce, tomato, onion, and pickle on the side with a bag of chips.

Salads can be substituted for soup, extra charge may apply.

All lunches come with canned soda or bottle of water.



All food and beverage is subject to a 23% taxable service charge and a 9% sales tax.

HOT LUNCH TABLE

American Pie Picnic \$16.95 per person

Entrée

Hamburgers, Hot Dogs, Bratwurst

Sides (choice of two)

Baked Beans, Corn on the Cob, Fries or Chips

Bread

Dessert – Watermelon or Ice Cream

Home on the Range \$18.95 per person

Entrée (choice of two)

Home Style Meatloaf, Chicken Fried Steak, Smoked Ham,
Home Style Pot Roast

Sides (choice of two)

Honey-Glazed Carrots, Home Style Mashed Potatoes, Green
Beans, Macaroni & Cheese, Buttered Corn

Salad - Creamy Potato Salad or Garden Salad

Rolls

Dessert – Apple Pie or Lemon Icebox Pie

Scene from an Italian Restaurant \$19.95 per person

Entrée (choice of two)

Lasagna, Chicken Piccata, Spaghetti & Meatballs, Penne
Carbonara, Grilled Chicken Pesto Pasta

Salad – Caesar and Caprese

Garlic Bread

Dessert – Italian Wedding Cake or Carrot Cake



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HOT LUNCH TABLE

Lighter Side of Life \$20.95 per person

Entrée

Grilled Chicken Breast, Grilled Fish

Sides

Seasonal Vegetables, Brown Rice

Salad– Garden Salad

Dessert – Seasonal Fruit

Song of the South \$21.95 per person

Entrée (choice of two)

Country Fried Chicken, Fried Catfish, Pulled Pork
BBQ, Baked Chicken, BBQ Spare Ribs

Sides (choice of two)

Macaroni & Cheese, Collard Greens, Black Eyed
Peas, Corn on the Cob, Sweet Potato Casserole

Salad– Creamy Potato or Cole Slaw

Corn Bread

Dessert – Peach Cobbler or Red Velvet Cake

Born on the Bayou \$23.95 per person

Entrée

Fried Crawfish, Shrimp, Catfish

Sides (choice of one)

Cajun Boiled Potatoes, Vegetables, Red Beans

Salad – Cole Slaw

Soup – Gumbo (Seafood or Chicken)

French Bread

Dessert – Bread Pudding or Pecan Pie



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AFTERNOON BREAK



Sweet & Salty **\$10.95** per person

Freshly Baked Brownies and Blondies
Warm Soft Pretzels with Mustard
Assorted Candies, Chips, Nuts, and Popcorn
Assorted Granola Bars

Sugar Rush **\$12.95** per person

Assorted Freshly Baked Cookies
Assorted Candies
Freshly Baked Brownies and Blondies

Big Chill **\$12.95** per person

Haagen-Dazs Ice Creams
Coldstone Creamery Ice Cream Muffins
Assorted Fresh Baked Cookies

Health Attack **\$14.95** per person

Assorted Energy and Granola Bars
Trail Mix
Fresh Seasonal Fruit
Yogurt Parfaits

Snack Explosion **\$59.95** per person

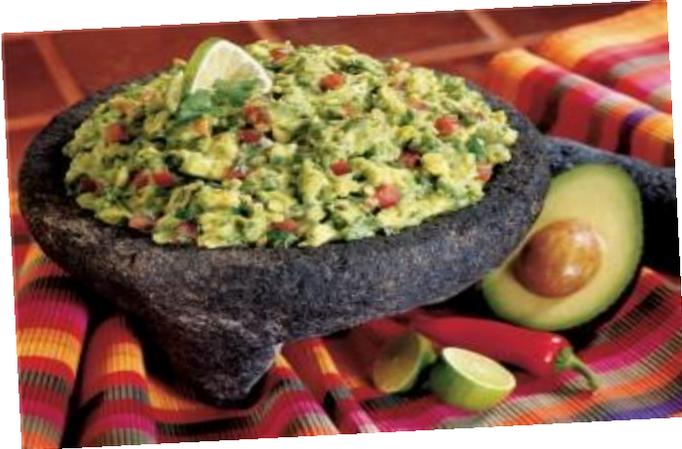
AVAILABLE ALL DAY – MINIMUM 15 PEOPLE
Cookies, Brownies, Blondies, Energy Bars
Candies, Nuts, Chips, and Popcorn
Warm Soft Pretzels with Mustard
Fresh Fruit, Yogurt Parfaits
Slim Jims, Mini Corn Dogs, Nachos
Cans of Soda, Bottled Water, Energy Drinks

*All Afternoon Breaks come with coffee, tea, regular milk,
and chocolate milk.*



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HAPPY HOUR BREAK



The Salsa \$20.95 per person

Build-Your-Own Nacho Bar
Build-Your-Own Fajita Bar
Crispy Red, Blue, and Gold Tortilla Chips
Dips – Salsa, Guacamole, Cheese



The Two-Step \$24.95 per person

Wings, Chicken Tenders, Cocktail Smokies
Shrimp Cocktail
Seasonal Vegetable Tray
Cheese Ball
Tortilla Chips and Cheese Dip



Mambo Italiano \$29.95 per person

Homemade Pizza
Bread and Dipping Oil
Bruschetta
Caprese Salad
Antipasti Tray

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PLATED DINNERS

Plated Entree	price per person
Grilled Chicken Breast	\$20.95
Herb-Roasted Half Chicken	\$22.95
Chicken Florentine	\$24.95
Fried Cajun Catfish	\$26.95
Bourbon Apple Pork Tenderloin	\$28.95
Cornish Hen.....	\$28.95
Ribs (6 bones)	\$30.95
Bourbon Glazed Baked Salmon	\$30.95
12oz Grilled Ribeye	\$31.95
Shrimp, Steak, and Chicken Kabobs	\$39.95

Entrees are prepared to desired taste



Each Entrée is Served With

Soup du Jour or Salad
Chef's Selection of Starch and Vegetable
Rolls with Butter
Dessert
Coffee and Tea

Dessert (Choose One)

New York Cheesecake
Italian Cream Cake
Chocolate Rock Slide Brownie
Apple Pie with Vanilla Ice Cream
Berries with Brandy Cream Sauce



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HORS D'OEUVRES

Deviled Eggs	\$50.00
Assorted Chips and Dips	\$60.00
Cocktail Smokies	\$75.00
Sweet and Sour Meatballs	\$75.00
Cheese Quesadillas	\$85.00
Artichoke Fritters	\$85.00
Wings and Celery	\$95.00
Chicken Tenders	\$95.00
Pasta Salad (Vegetarian)	\$95.00
Hawaiian Chicken Skewers	\$100.00
Coconut Shrimp	\$105.00
Shrimp and Grits Shooters	\$120.00
Shrimp Tortellini Pasta Salad	\$125.00
Pasta Salad with Meats	\$125.00
Mini Chicken Salad Croissants	\$125.00
Large Cocktail Shrimp	\$150.00
Tangy Lime Grilled Shrimp	\$150.00
Salmon Bagelettes	\$150.00
Assorted Vegetable Tray	\$160.00
Crab-Stuffed Mushroom Caps	\$185.00
Prosciutto Wrapped Scallops	\$200.00
Assorted Cheese and Cracker Tray	\$225.00
Assorted Fruit Tray	\$250.00



ITEMS ARE 50 PIECES PER ORDER

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GROUP DINNER BUFFET MENU

Entrée Options:

Grilled Chicken Breast, Southern Fried Chicken, BBQ Chicken, Sliced Roast Beef, Baked Ham, Oven Roasted Pork Loin, Pan Seared Grouper, Grilled Tilapia, Fried Cajun Catfish, Lasagna, Sliced Roasted Turkey Breast

Starches:

Regular Mashed Potatoes, Garlic Mashed Potatoes, Roasted New Potatoes, Scalloped Potatoes, Baked Potatoes, Macaroni and Cheese, Yellow Rice, Wild Rice, Rice Pilaf, Broccoli & Rice Casserole

Vegetables:

Green Beans, Sautéed Vegetables, Steamed Broccoli, Buttered Corn, Glazed Baby Carrots, Black Eyed Peas, Butter Beans, Pinto Beans, Peas with Pearl Onions, Collard Greens, Turnip Greens, Baked Beans

Salad (Choose One, With Two Dressings):

House Salad, Caesar Salad, Potato Salad, Pasta Salad, Orzo Salad, Caprese Salad

Dessert:

Chef's Dessert Station: Cakes, Pies, Cobblers
Fresh Fruit Display (extra charge)
Chocolate Fondue Fountain (extra charge)
Dessert Fruit Cup (\$.50 per person)



One Entrée \$24.95 per person Two Entrée \$28.95 per person
Three Entrée \$37.95 per person
25 person minimum

Child Pricing

Ages 0-9 eat free
Ages 10 & up full price

Buffet served with rolls, butter, ice tea, coffee, water
Buffet will be displayed for 1.5 hours

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ACTION STATIONS

Main Dishes

Slow Roasted Turkey \$150.00 (serves 40)

With honey mustard, cranberry pecan relish, and assorted rolls

Spiral Virginia Ham \$175.00 (serves 50)

With a selection of mustards and other condiments, and assorted bakery breads

Prime Rib \$275.00 (serves 40)

Cooked with au jus and served with a horseradish sour cream sauce and french bread

Island Pork Loin \$325.00 (serves 35)

With fried plantains and a soy barbecue sauce

Beef Steamship \$750.00 (serves 150)

With seasoned sour cream sauce and other condiments, and french bread

Pasta \$10.00 per person

You-Pick-Two: penne, tortellini, farfalle, ravioli, or linguine

You-Pick Two: pecan pesto, marinara, alfredo, or bolognese

Served with garlic crostini

Carving Station Fee \$75.00 (per station)

Desserts

The Parlor \$10.00 per person

Chocolate and vanilla ice cream bar served with assorted sauces, marshmallows, bananas, sprinkles, nuts, and whipped cream

Chocolate Fountain \$12.00 per person

Served with Rice Krispies, Nutter Butters, strawberries, bananas, pineapple, marshmallows, and pretzels

Chef's Selection \$16.00 per person

Homemade bread pudding with vanilla cream sauce, assortment of tarts and pies, miniature pastries, assorted freshly baked cookies, brownies and blondies



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FOR THE GROUP



Drinks **\$35.00** per gallon
Fresh Coffee (regular or decaffeinated)
Iced Tea (sweet and unsweet)
Dawn's Garden Punch
Lemonade

Breakfast/Break **\$30.00** per 15 people
Breakfast Breads, Muffins, Pastries
Bagels and Cream Cheese
Cookies
Brownies and Blondies



Trays each serves 25 people

Warm Soft Pretzels and Mustard	\$50.00
Mini Chicken Salad Croissants	\$80.00
Seasonal Vegetables	\$80.00
Cheese	\$115.00
Seasonal Fruit	\$125.00
Meat and Cheese	\$150.00
Antipasti	\$175.00

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BAR SERVICE

Cash Bar

Guest Pays All Beverage Purchases

House Brand Liquor (Well).....	\$6.50
Premium Brand Liquor (Top Shelf).....	\$7.00
House Wine	\$6.00
Premium Wine.....	\$6.50
Domestic Beer.....	\$4.50
Imported Beer.....	\$5.25
Coke Products (20oz).....	\$2.75

Well Liquor Options

Vodka, Gin, Rum, Tequila, Scotch, Whiskey

Wine Selection

Cabernet Sauvignon, Chardonnay, Moscato, Merlot, White Zinfandel

House Wine– Trinity Oaks/Barefoot

Premium Wine– Estancia

Beer Selection

Domestic Beer– Budweiser, Bud Lite, Coors Lite, Michelob, Miller Lite

International Beer– Amsteel, Bass, Corona, Heineken, Sam Adams

Other Beverage Options

House Wine.....	\$25.00 per bottle
Premium Wine.....	\$40.00 per bottle
Domaine Chandon Champagne.....	\$40.00 per bottle
Freixenet Champagne.....	\$25.00 per bottle
Champagne Punch.....	\$32.00 per gallon
Fruit Punch (non-alcoholic).....	\$35.00 per gallon
Add Rum or Vodka.....	\$50.00 per gallon

Host Bar

Host Pays All Beverage Charges

House Brand Liquor (Well).....	\$5.50
Premium Brand Liquor (Top Shelf).....	\$6.00
House Wine.....	\$5.00
Premium Wine.....	\$5.50
Domestic Beer.....	\$4.00
Imported Beer.....	\$4.75
Coke Products (20oz).....	\$2.00

Top Shelf Liquor Options

Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Patron Tequila, Dewar's Scotch, Crown Royal Whiskey

Preferred brands can be traded, extra charges may apply



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BAR PACKAGES

Minimum of 3 hours required.

Pewter Package

- Domestic Beers
- Imported Beers

\$22.00 per person for first 3 hours
\$4.00 per person for each additional hour

Silver Package

- Well Liquor Bar
- Selection of Wines
- Domestic and Imported Beers

\$35.00 per person for first 3 hours
\$7.50 per person for each additional hour

Bronze Package

- Selection of Wines
- Domestic and Imported Beers

\$26.00 per person for first 3 hours
\$5.00 per person for each additional hour

Gold Package

- Top Shelf Liquor Bar
- Selection of Wines
- Domestic and Imported Beers

\$38.00 per person for first 3 hours
\$9.00 per person for each additional hour



Bartender Fees

\$75.00 per bartender for first hour
\$25.00 per bartender for each additional hour

Bartenders are not required with a Bar Package.

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