CATERING MENU



WELCOME TO THE GARDEN!

Thank you for giving us the opportunity to introduce the Hilton Garden Inn Milford to you for your special event. Here at the Hilton Garden Inn we strive to provide nothing but the best experience, whether you hosting a special occasion, meeting, seminar or celebration. HGI Milford starts with a seamless planning process leading up to your unforgettable event and leaving our clients and guests with smiles.

Please take a moment to look over our catering menus. 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 attendees/guests.

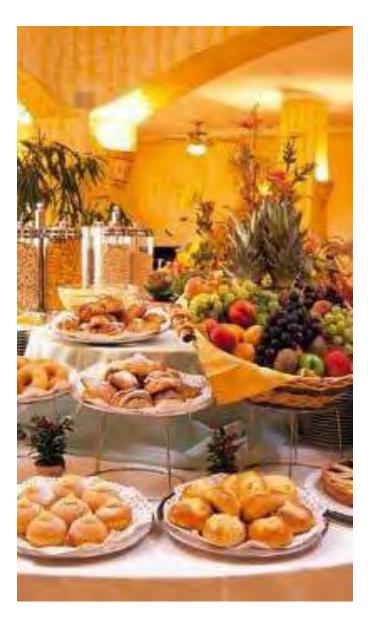
If you have any questions, please do not hesitate to contact us. We are pleased to offer assistance with any additional information you may need to make a decision on your event.

Thanks for making us a part of your plans. We hope to welcome you soon to Hilton Garden Inn Milford!

The Hilton Garden Inn Team



BREAKFAST BUFFET



Add Fresh Breakfast Smoothies For only \$3.00pp

CLASSIC CONTINENTAL BREAKFAST 10.99 pp

Fresh Florida Orange Juice Sweet Cream Butter and fruited Jams Assorted Baked Breakfast Pastries and Muffins Sliced Seasonal Fruit Freshly Brewed Coffee, Decaf and Assorted Tea

EXECUTIVE CONTINENTAL BREAKFAST 12.99 pp

Fresh Florida Orange Juice and Apple Juice A Selection of Cold Cereals served with Cold Milk Assorted Baked Breakfast Pastries Muffins and Bagels Sweet Cream Butter and fruited Jams Creamy Yogurt and Granola Sliced Seasonal Fruit Freshly Brewed Coffee, Decaf and Assorted Tea

TOP OF THE MORNING BREAKFAST BUFFET

Fresh Florida Orange Juice and Apple Juice14.99 ppAssorted Baked Breakfast Pastries and MuffinsA Selection of Cold Cereals served with Cold MilkSweet Cream Butter and Fruited JamsFreshly Sliced Seasonal Fruit and YogurtFarm Fresh Scrambled EggsRashers of Crisp Bacon and Sausage LinksHome Fried PotatoesFreshly Brewed Coffee, Decaf and Assorted Tea

BREAKFAST on the Run

8.99 pp

Bacon, Egg & Cheese on a Bagel Fruited Granola Bar And a Hot **Cup of Joe to go**

All Prices are subject to 21% Service Charge & 6.35% Sales Tax



THE BRUNCH TABLE

Brunch Menu includes Coffee, Decaf and Assorted Tea

THE CAPTAINS BRUNCH

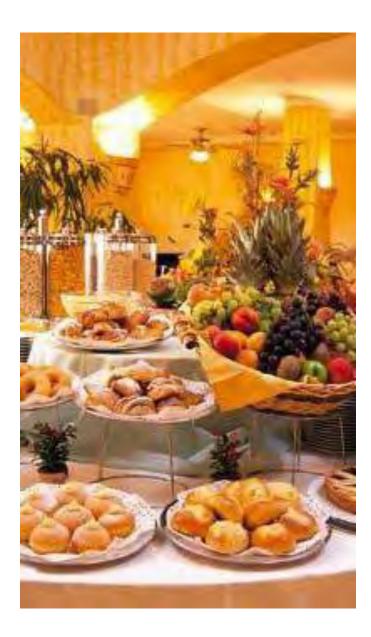
Fresh Florida Orange Juice and Apple Juice 21.99 pp
Assorted Breakfast Pastries and Muffins,
Sweet Cream Butter and Fruited Jams,
A Selection of Cold Cereals served with Cold Milk
Freshly Sliced Seasonal Fruit and Yogurt.
Farm Fresh Scrambled Eggs, Sausage Links and Bacon
Country Potatoes and Seasonal Vegetable.
Chicken Marsala with mushroom wine sauce
Penne A la Vodka
Herb Roasted Cod w/ Lemon Butter Sauce
Tossed Garden Salad, Rolls & Sweet Cream Butter

PERFECTLY BRUNCH

Fresh Florida Orange Juice and Apple Juice 16.99 pp
Assorted Breakfast Pastries and Muffins,
Sweet Cream Butter and Fruited Jams,
Freshly Sliced Seasonal Fruit and Yogurt.
Fresh Scrambled Eggs, Sausage Links and Bacon
French Toast w/ Fresh Strawberries & Maple Syrup
Honey Glazed Ham with pineapple raison sauce
Country Potatoes and Seasonal Vegetable.

Add an Omelet Station to any Buffet 6.99 pp with Chef Attendant

Add a Carving Station to any Buffet 8.99 pp With Roast Beef or Virginia Ham with Chef Attendant



All Prices are subject to 21% Service Charge & 6.35% Sales Tax



TAKE A BREAK

COFFEE SERVICE

5.00 per person

Freshly Brewed Regular, Decaffeinated Coffee Assorted Teas & Bottled Water

THE COOKIE JAR

8.95 per person

Fresh Baked Cookies, Biscotti, and Brownies Ice Cold Milk, Freshly Brewed Regular, Decaffeinated Coffee & Assorted Teas

FITNESS FIRST

8.95 per person

Assorted Individual Low Fat Yogurt Assorted Granola Bars, Whole Fresh Fruit, Trail Mix Freshly Brewed Regular, Decaffeinated Coffee & Assorted Teas Flavored Bottled Water

JUST RIGHT

9.95 per person

Crudités with Ranch Dip Hummus served on Pita Chip Freshly Brewed Regular, Decaffeinated Coffee & Assorted Teas Bottled Water

BALL PARK BREAK

9.95 per person

Hot, Fresh Jumbo Pretzels with Yellow & Spicy Brown Mustards Tri-Color Tortilla Chips with Fresh Salsa & Hummus Boxes of Cracker Jacks Freshly Brewed Regular, Decaffeinated Coffee, Assorted Teas & Cold Assorted Beverages







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BUILD A BREAK

Variety of Canned Beverages – Coke, Diet Coke, Sprite	\$2.50 per can
Coffee by the Gallon – Please Select Regular or Decaffeinated – Approx. 16 cups	\$40.00 per gallon
Bottled Spring Water	\$2.50 per bottle
Flavored Bottled Water	\$3.00 per bottle
Bottled or Canned Juice	\$2.50 per bottle / can
Hot & Cold Beverage Station (2 hours)	\$9.50 per person
Seasonal Whole Fruit	\$3.00 per piece
Fresh Fruit & Yogurt Parfait Topped with Granola	\$3.00 per cup
Assorted Bagels with Regular & Flavored Cream Cheese	\$20.00 per dozen
Breakfast Burritos	\$48.00 per dozen
Variety of Bagged Chips	\$24.00 per dozen
Danish Pastries	\$22.00 per dozen
Freshly Baked Cookies	\$22.00 per dozen
Fudge Brownies	\$22.00 per dozen
Variety of Granola Bars & Trail Mix	\$24.00 per dozen
Assortment Chocolate & Candy Bars	\$24.00 per dozen

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LUNCH BUFFET





CLASSIC DELI BUFFET 19.00 per person

Create Your Own Sandwich Just the Way You Like it!

A Variety of Bakery Fresh Breads Sliced Roast Beef, Turkey Breast, Smoked Ham, Tuna Salad American Cheese, Swiss Cheese, Provolone Cheese, Lettuce, Tomatoes & Condiments

Served with Homemade Pasta Salad, Potato Chips & Crispy Pickles

Chef's Choice of Dessert

Assorted Soda Cans Freshly Brewed Regular, Decaffeinated Coffee & Assorted Tea

WRAP IT UP

20.00 per person

Assorted Fresh Deli Wraps Stuffed with either

- Oven Roasted Turkey,
- Roast Beef, or
- Smoked Deli Ham,

Sliced Tomato & Romaine Lettuce

*Seasonal Grilled Vegetable Wrap - an added option

Homemade Pasta Salad Garden Spring Mix with House Dressing

Chef's Choice of Dessert

Assorted Soda Cans Freshly Brewed Regular, Decaffeinated Coffee & Assorted Tea

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THEMED LUNCH BUFFET





THE BARBEQUE GARDEN

22.00 per person

Tossed Garden Salad with 2 Dressings on the side Baked Macaroni and Cheese Barbeque Chicken Pulled Pork Corn on the Cob *Add Barbeque Ribs for an additional \$6.00 per person* Fudge Brownies Assorted Soda Cans Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea

TOUR OF ITALY

Crisp Caesar Salad Topped with Croutons & Parmesan Garlic Breadsticks Penne Pasta with Tomato Basil Marinara Breaded Chicken Parmesan Chef's Choice Seasonal Fresh Vegetables Tiramisu Assorted Soda Cans Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea

SOUTH OF THE BORDER

24.00 per person

24.00 per person

Mixed Green Salad with House Dressing Grilled Chicken Fajitas with Flour Tortillas Seasoned Beef Taco Bar with Crisp Corn Tortilla Shells Assorted Toppings include; Shredded Lettuce, Diced Tomatoes, Cheddar Cheese, Guacamole, Salsa & Sour Cream Served with Southwestern Style Rice Churros Assorted Soda Cans Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Tea

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PLATED LUNCH MENU







LUNCH MENU INCLUDES

Warm Rolls & Butter Dessert of the Day Freshly Brewed Regular and Decaffeinated Coffee, & Assorted Tea

Choice Of One Medley of Greens with House Dressing Caesar Salad with Croutons & Fresh Parmesan

> **Choice of One** Lightly Seasoned Green Beans Steamed Broccoli with Lemon Fresh Vegetable Medley

Choice of One Herb Roasted Red Skin Potatoes Roasted Garlic Mashed Potatoes Brown Rice Rice Pilaf

CHOICE OF TWO ENTREES

CHICKEN MARSALA

21.00 per person

Pan Seared Chicken Breast topped with Sliced Mushrooms in a traditional Marsala Wine Sauce

CHICKEN FLORENTINE

21.00 per person

Chicken Breast topped with Sautéed Spinach and a White Wine Butter Sauce

MARINATED LONDON BROIL

23.00 per person

Marinated London Broil Grilled to perfection. Drizzled with a Roasted Red Pepper Demi-Glaze

BLACKENED SALMON

24.00 per person

Pan Seared Salmon with a Lemon Dill Sauce

All prices are subject to 21% Service Charge & 6.35 Sales Tax



FULL SERVICE PLATED DINNER

All Prices are per person for parties of 20 or more Parties of 50 or more may choose 3 entrees

Appetizers Choose one

Fresh Fruit Compote 2.95 Melon and Prosciutto 4.95 Jumbo Shrimp Cocktail 8.95

Salad Course Choose one (Included with Entrée)

Tossed Garden Salad with House Dressing Traditional Caesar Salad with Garlic Croutons Petite Wedge Salad

Pasta Course Choose one

Farfalle ala Vodka 3.99 Penne bolognaise 3.99 Tortellini Carbonara 4.99 Fettuccini Alfredo 4.99

Intermezzo

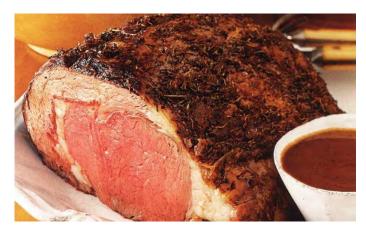
Lemon Sorbet with a Fan wafer 1.99

Entrée Selections

Roast Prime Rib of Beef au Jus 38.99 Baked Stuffed Shrimp with Crabmeat 35.99 Stuffed Chicken Breast with Giblet Gravy 29.99 Chicken Cordon Bleu with Morney Sauce 32.95 Stuffed Filet of Sole with Newburg Sauce 30.99 Filet Mignon with Barnaise Sauce 42.99







Entrees include warm rolls & butter, roasted potatoes and mixed vegetable and Chefs choice of dessert



DINNER BUFFET

Back to Basics Buffet 21.99

Warm dinner rolls and sweet cream butter Tossed garden salad with house dressing Penne pasta with Bolognaise sauce Baked Italian chicken Boston baked Scrod with lemon butter sauce Roasted Potatoes and garden mixed vegetables Apple Pie

The Kings Table 27.99

Warm dinner rolls and sweet cream butter Tossed garden salad with house dressing Three potato salad and vegetable Balsamic pasta salad Stuffed Chicken Breast with cranberry dressing and giblet gravy Baked Stuffed Filet of Sole with crabmeat dressing and Newburg sauce Sliced Roast Baron of Beef with mushroom gravy and pearl onions Italian Pasta ala Vodka with aromatic vegetables Duchess potatoes and glazed carrots Assorted Mini Cakes

Beverages and Dessert \$8.00

Soda & Water Pitchers Regular Coffee, Decaf and Assorted Tea Chef's Choice of Dessert



Hot & Cold Beverages \$5.00

Soda & Water Pitchers Regular Coffee, Decaf and Assorted Tea



All Prices are subject to 21% Service Charge & 6.35% Sales Tax



YOUR CHOICE BUFFET

Your Buffet will come with warm rolls & butter



Entrees Choose Two 12.99pp

Add 3.00 for each additional Entree added to your buffet

- Penne pasta with Bolognaise sauce
- Baked Italian Chicken
- Boston Baked Scrod with lemon butter sauce
- Chicken Cordon Bleu with Morney sauce
- Baked Manicotti with marinara sauce and Provolone cheese
- Stuffed Chicken Breast with cranberry dressing and giblet gravy
- Sliced Roast Baron of Beef with mushroom gravy and pearl onions
- Italian Pasta ala Vodka with aromatic vegetables
- Roast Caribbean Pork Loin with Mango Salsa

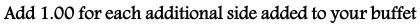
Salads Choose one 3.99pp

Add 1.00 for each additional salad added to your buffet

Tossed Garden Salad Traditional Caesar Salad Spinach Salad with warm bacon dressing Three Potato Salad Creamy Cole Slaw Balsamic Pasta Salad



Sides Choose Two 2.99pp



Vegetable Couscous Glazed Carrots Green Beans Mixed Garden Vegetables

Oven Roasted Potatoes Duchess Potatoes Rice Pilaf Garden Peas & pearl onions

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RECEPTION STATIONS

VEGETABLE CRUDITE

Freshly Cut Aromatic Vegetables with Cool Ranch Dipping Sauce \$3.25 pp

INTERNATIONAL CHEESE AND FRESH SEASONAL FRUIT DISPLAY

Imported and domestic cheeses, pepperoni, artisan crackers and fresh sliced fruits and berries \$4.95 pp

CARVING BOARD*

With Chef Attendant Choose one \$6.75 pp Choose two \$10.75 pp

Roast Baron of Beef with horseradish sauce

Spiced Virginia Ham with pineapple relish Slow Roasted Turkey with Cranberry Mayonnaise Caribbean Pork Tenderloin with Mango Salsa

Carvings served with demitasse rolls

THE SALAD GARDEN

5.95 pp Mixed Spring Greens, Crisp Romaine Lettuce,

and Tender Baby Spinach

Fixins include; Ripe Tomato, Cucumber, Carrots, Onions, Peppers, Crumbled Bacon, Ripe Olives, Grated

Cheese and Garlic Croutons

Choice of Two Dressings

Italian, French, Russian, Blue Cheese Balsamic Vinaigrette or House

PASTA STATION*

Choose Two Pastas And Choose Two Sauces \$7.95 pp

Penne Bow Ties Elbows Linguini Angle Hair Rotini

Sauces

Alfredo Marinara Carbonara Ala Vodka Pesto Cream Bolinas

*Carving Board and Pasta Stations require a chef fee of \$75 for a two-hour service

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HORS D'OEUVRES

Served buffet style, one to two hours depending on quantity

Choice of 4: 2 cold and 2 hot hors d'oeuvres Each additional item \$9.99 per person\$2.50 per person

COLD SELECTIONS

Assorted Cold Canapes Fresh Mozzarella & Grape Tomato Skewers Jumbo Shrimp Cocktail Capris' Bruschette Salami Coronets Assorted Cheese & Crackers

Vegetable Crudite

HOT SELECTIONS

Mini Maryland Crab Cakes Scallops Wrapped in Bacon Franks in a Blanket Assorted Mini Quiche Pastry Cheese Puffs Swedish Meatballs Cajun Popcorn Chicken Chicken Satay Fried Cheese Ravioli Cheeseburger Sliders Pulled Pork Sliders

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CASH BAR

HOUSE SELECTIONS

Vodka Gin Rum Tequila Scotch Whiskey Trinity Oaks Wines Domestic Beers

TOP SHELF SELECTIONS

Tanqueray Captain Morgan Jose Quervo Absolute Bacardi Cutty Sark Jack Daniels Domestic and Imported Beers Trinity Oaks Wines

PREMIUM SELECTION

Bombay Sapphire Glenlivet 12 Year Patron Ketel One Makers Mark Crown Royal Jameson Dewars Domestic and Imported Beers Premium Wine Selections

HOST BAR

HOUSE SELECTIONS

Per person price \$12 - 1st hour \$6 each additional hour

TOP SHELF SELECTIONS

Per person price \$14 - 1st hour \$7 each additional hour

PREMIUM SELECTION

Per person price \$16 - 1st hour \$8 each additional hour

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