

# *2016 Catering Menu*



***Hampton Inn & Suites Savannah Midtown***  
20 Johnston Street  
Savannah, GA 31405  
912-721-3700

*\*Prices do not include a 7% sales tax and a 22% service charge.*

# *general information*

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## *guaranteed guest count*

guaranteed confirmation for the number of guests attending your function must be submitted to your assigned catering coordinator five (5) days prior to your function. should you fail to contact your assigned catering coordinator with your final guarantee, your contracted number of attendees will be prepared for and billed accordingly. if the actual number of attendees is greater than the guaranteed, the actual number of attendees will be charged. please note there are minimum numbers of required attendees detailed on our catering menus for certain menu selections.

## *service charge*

a 22% taxable service charge and 7% tax will be added to all meeting room set-up and food and beverage prices. a 22% taxable service charge and 7% tax will be added to all audio-visual equipment prices.

## *social functions*

when securing space for a banquet event, a non-refundable deposit of 20% of the estimated master account and signed contract must be received by the hotel to confirm your date and function space. a signed credit card authorization must be on file to secure any balance due. all deposits are non-refundable and will be credited to your final bill.

## *food and beverage buffets*

to ensure the quality and presentation of our food and service, continental breakfasts, full breakfast buffets, luncheon buffets and afternoon breaks are replenished for one hour from the scheduled start time. dinner buffets are replenished for one and one-half hours. should this time be adjusted or extended on the day of the event, a \$50.00 fee will be charged for every 30 minutes over the allotted time listed on the banquet event order. the hotel cannot package food for removal from the property.

## *outside food and beverage*

other than wedding cake we strictly prohibit groups from bringing in outside food or beverages into the hotel. hilton garden inn midtown / hampton inn & suites is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought on property and will result in a \$250.00 fee if outside liquor is discovered on property. in accordance to the liquor laws of the state of georgia, a guest must be 21 years of age or older to consumer alcoholic beverages.

## *additional labor/set-up fees*

if you require a change in meeting room set-up during your event, additional labor and/or set-up fees of \$100.00 will be added to your bill. these costs will be outlined during the detailing of your event and noted on your banquet event orders.

## *allergies & dietary concerns*

for those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to the catering sales manager as we are happy to accommodate a variety of dietary requirements.

## *cancellations*

cancellation terms are detailed in the catering contract

# breakfast buffets

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25 guest's minimum required

all breakfasts include full coffee service, assorted herbal teas and fresh chilled orange & apple

**all american** ..... 14++ per person

assorted pastries and breakfast breads  
scrambled eggs  
house potatoes  
bacon or chicken sausage  
jam, jelly, marmalade, whipped butter

**our garden inn breakfast** ..... 26++ per person

arrangement of sliced fresh seasonal fruit  
assorted fruit yogurts  
scrambled eggs  
french toast with maple syrup  
savannah cheese grits or biscuits and gravy  
bacon  
home fried potatoes  
assorted muffins and breakfast breads  
jam, jelly, marmalade, whipped butter

**executive continental** ..... 10++ per person

assorted pastries, breakfast breads, muffins  
arrangement of sliced fresh seasonal fruit  
jam, jelly, marmalade, whipped butter

additional sides:  
2.50++ per person  
waffles with assorted toppings  
french toast with warm maple syrup  
bacon  
sausage

## served breakfast

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10 person minimum

all breakfasts include full coffee service, assorted herbal teas and fresh chilled orange & apple

**general oglethorpe** ..... 18++ per person

fresh fruit cup  
house made belgian waffle  
topped with berries and served with warm maple syrup  
choice of: bacon, country sausage links, chicken links

**just a "nosh"** ..... 25++ per person

ny style bagels  
plain cream cheeses  
smoked salmon  
sliced red onion  
capers  
sliced tomatoes  
half grapefruit  
butter, preserves & honey

**eggs benedict** ..... 22++ per person

poached eggs, pancetta, cherry tomatoes, potato rösti, micro herbs and house made hollandaise  
served on english muffin with spring mix green salad

**quiche duo** ..... 19++ per person

two mixed quiches of the day topped with a broccolini, asparagus and tomato medley with shaved manchego cheese and spring mix green salad

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# stations & carving boards

25 person minimum  
add-on stations require a chef fee of \$150.00/per chef  
one attendant per 50 guests

<b>omelet</b> .....	13++ per person
eggs, egg beaters, cheese, sausage, bacon, ham, mushrooms, diced peppers, green onions, jalapenos and black olives additional items shrimp 2.00++ per person crabmeat 3.00++ per person	
<b>chicken and waffles</b> .....	16++ per person
classic fried chicken, classic waffles and buttermilk biscuits warm maple syrup and honey	
<b>shrimp &amp; grits bar</b> .....	17++ per person
creamy garlic grits red-eye gravy savannah shrimp green onions, crumbled bacon, aged cheddar, smoked gouda and crumbled blue cheese	
<b>turkey carving station</b> .....	8++ per person
butter basted sage turkey breast, enhanced with roasted plum & mustard vinaigrette cayenne spiced mustard, pan gravy and buttermilk biscuits	
<b>ham carving station</b> .....	8++ per person
southern ham, enhanced with mustards and buttermilk biscuits	
<b>prime rib au jus</b> .....	13++ per person
<b>rosemary encrusted beef tenderloin</b> .....	17++ per person
with horseradish aioli and stone ground mustard sauce	

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# dash & dine options

10 guest minimum for each salad \*vegetarian options available upon request  
crackers, chefs choice dessert & beverage

	served	boxed
<b>cobb salad</b> grilled chicken, avocado, crumbled bleu cheese, crisp bacon diced tomatoes, chopped eggs served on a bed of crisp greens accompanied with creamy roasted garlic dressing	17++	14++
<b>caesar salad</b> bed of chopped romaine lettuce, grated parmesan cheese, crouton accompanied with traditional caesar salad dressing <i>add chicken 3++ per person</i>	15++	12++
<b>traditional chefs salad</b> grilled chicken, avocado, bleu cheese, crisp bacon, diced tomatoes, chopped eggs served on a bed of crisp greens accompanied with creamy roasted garlic dressing	17++	14++
<b>greek</b> diced tomato, chopped cucumber, kalamata olives, feta cheese & sliced red onions served on a bed of mixed greens accompanied with traditional greek salad dressing <i>add chicken 3++ per person</i>	17++	14++
<b>blackened salmon</b> blackened salmon served on a bed of spinach, sliced radishes diced tomatoes & red onion accompanied with raspberry vinaigrette	19++	16++
<b>grilled steak &amp; blue cheese</b> sliced steak grilled to perfection, crumbled blue cheese, corn, avocado, black beans, cherry tomatoes, julienned zucchini and diced green onions served on a bed of mixed greens, accompanied with cilantro lime dressing	20++	17++
<b>asian lettuce noodle wraps</b> soba noodles, grilled chicken, julienned carrots diced celery, green onions, red peppers and fresh cilantro diced napa cabbage served in bibb lettuce accompanied with sesame ginger dressing	17++	14++

# classic sandwich

10 guest minimum for each sandwich  
all sandwiches served on chefs choice of bread  
fruit salad, pasta salad, chefs choice dessert & beverage

	served	boxed
<b>roast beef</b> served with red onion marmalade, herbed cream cheese sliced tomatoes bibb lettuce & black pepper aioli	18++	13++
<b>smoked turkey</b> served with crisp bacon, swiss cheese & cranberry aioli	18++	13++
<b>grilled chicken caesar wrap</b> crisp romaine tossed with fresh shaved parmesan cheese traditional caesar dressing	17++	12++
<b>ham &amp; cheddar</b> served with domestic cheddar cheese	18++	13++
<b>vegetarian</b> balsamic grilled vegetables, spinach, oven-dried tomatoes served with roasted garlic aioli	17++	12++

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. WELCOME TO THE GARDEN 

# lunch / dinner

15 guest's minimum required  
 all plated options are served with choice of salad  
 assortment of rolls, new york style cheesecake, coffee service, assortment of herbal tea  
 un-sweet/sweet tea

choice of salad:  
 fresh garden greens with grape tomato and cucumbers  
 classic caesar salad with shaved parmesan

	lunch	dinner
<b>chicken saltimbocca</b> .....	26++ per person	35++ per person
boneless breast of chicken with crispy prosciutto, sage & rich flavorful sauce buttermilk mashed potatoes, broccolini		
<b>roasted chicken</b> .....	25++ per person	28++ per person
boneless breast of chicken oven roasted with fresh herbs and garlic topped with a wild mushroom demi glace, creamy au gratin potatoes, julienned vegetables		
<b>meatloaf</b> .....	23++ per person	28++ per person
served with black pepper gravy, buttermilk mashed potatoes, green beans		
<b>herb encrusted salmon</b> .....	29++ per person	29++ per person
fresh herb encrusted salmon with orange bourbon glaze, glazed carrots, wild rice pilaf		
<b>apple stuffed pork loin</b> .....	23++ per person	29++ per person
stuffed with fuji apples served with apple cider chipotle barbeque sauce, cornbread stuffing, julienned vegetables		
<b>chicken picatta</b> .....	25++ per person	29++ per person
sautéed chicken breast, capers in a lemon butter sauce, herb roasted fingerling potatoes, asparagus		
<b>pan seared salmon</b> .....	26++ per person	32++ per person
served with lemon caper sauce, wild mushroom orzo, asparagus		
<b>crab stuffed flounder</b> .....	32++ per person	36++ per person
savannah red rice, julienne vegetables, drizzled in lemon beurre blanc		
<b>8oz filet mignon</b> .....	36++ per person	43++ per person
served with roasted shallot demi glace, creamy au gratin potatoes, asparagus		
<b>chicken marsala</b> .....	25++ per person	29++ per person
sautéed chicken breast, marsala wine & mushroom sauce, creamy au gratin potatoes, julienned vegetables		

additional desserts \$3.50++ per person  
 ultimate chocolate cake  
 chocolate mousse  
 pecan pie

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# *lunch / dinner buffets*

20 guest's minimum required

Includes: assortment of rolls & butter, coffee service, assortment of herbal tea, un-sweet/sweet tea, iced water

	lunch	dinner
<b>taste of Italy</b> .....	26++ per person	31++ per person
caesar salad		
tomato basil soup		
cheese ravioli with marinara		
chicken parmesan		
chefs' selection of seasonal vegetables		
bread sticks		
seasonal fruit cobbler		
<b>savannah low country boil</b> .....	30++ per person	35++ per person
tossed garden salad served with two dressings		
baked chicken		
georgia shrimp		
steamed new potatoes		
corn on the cob		
andouille sausage		
red beans and rice		
green beans		
jalapeno corn bread muffins		
seasonal fruit cobbler		
<b>georgia bulldog</b> .....	28++ per person	32++ per person
tossed garden salad served with two dressings		
three bean salad		
southern style meatloaf with gravy		
rosemary & lemon baked chicken breast		
buttermilk whipped potatoes		
squash casserole		
fried okra		
seasonal fruit cobbler		
<b>midtown deli board</b> .....	18++ per person	22++ per person
tossed garden salad served with two dressings		
potato salad		
assorted sliced meats and cheeses		
appropriate sandwich condiments to include: lettuce, tomato, onions, pickles, mustard, mayonnaise & horseradish cream		
assortment of breads and rolls		
seasonal fruit cobbler		

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# build your own buffet

20 guest's minimum required  
assortment of rolls & butter  
coffee service, assortment of herbal tea  
un-sweet/sweet tea, iced water

choice of salad  
(select two)

pasta salad  
classic caesar salad  
mixed green salad dressing  
beef barley soup add 2++ per person  
tomato basil soup add 2++ per person

choice of starch  
(select two)

rice & gravy  
savannah red rice  
brown sugar glazed sweet potatoes  
herb roasted red potatoes  
macaroni & cheese  
creamy au gratin potatoes  
buttermilk whipped potatoes  
wild rice pilaf

choice of vegetable  
(select one)

green beans  
honey glazed carrots  
southern corn casserole  
collard greens  
squash soufflé  
broccoli casserole

choice of entrée

roasted sirloin tips  
chicken parmesan  
traditional lasagna  
chicken marsala  
chicken madeira  
bbq chicken  
baked herb chicken  
sliced beef pot roast  
chicken saltimbocca  
fried chicken

premium options  
upgrade at an additional 2++ per person  
balsamic & cranberry roasted pork medallions  
mahi mahi with pineapple salsa  
bbq pork ribs  
salmon with cajun béarnaise

desserts (choose one)

seasonal cobbler  
banana pudding

	lunch	dinner
one entrée option	19++per person	23++per person
two entrée selection	23++per person	27++per person
three entrée selection	27++ per person	31++ per person

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*displays* (25 guests minimum)

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hot dippers

spinach artichoke dip with pita chips ..... 4++ per person

hot crab & artichoke dip ..... 5++ per person

cold platters

vegetable crudité ..... 4++ per person  
selection of cauliflower, broccoli florets, celery & carrots  
served with fire roasted pepper dip and garden ranch

artisanal cheese platter ..... 9++ per person  
domestic & imported cheeses, accompanied with assortment of crackers & sliced baguettes  
seasonal condiments, fruits, honey and nuts

seasonal fruit platter ..... 5++ per person

smoked salmon plate ..... 10++ per person  
displayed with capers, lemon, cream cheese, chopped eggs and chopped red onion  
served with sliced baguettes

roasted garlic hummus dip ..... 3++ per person  
served with pita chips

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## hot hon d'oeuvres (50 pieces per order)

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bourbon & boursin chicken en croute .....	175++ per order
beef & mushroom kabobs .....	175 ++ per order
bacon & chevre tart .....	185 ++ per order
chicken satay with thai peanut sauce .....	155++ per order
beef satay with teriyaki glaze .....	145 ++ per order
crab stuffed mushrooms .....	120++ per order
artichoke parmesan bruschetta .....	130++ per order
crab cakes with spicy caper remoulade .....	145++ per order
apple-wood smoked bacon wrapped scallops .....	150 ++ per order
vegetarian spring rolls with thai chili dipping sauce .....	100++ per order
beef wellington with mushroom duxelle en croute .....	150++ per order
jalapeño poppers .....	105++ per order
crab rangoon .....	150++ per order
spanakopita .....	125++ per order
hot wings .....	105++ per order

## cold hon d'oeuvres (50 pieces per order)

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pimento cheese & bacon jam on benne wafer .....	115++ per order
sundried tomato palmieres .....	115++ per order
feta, spinach & sun dried tomato triangle .....	115++ per order
corn cakes with spicy mango salsa .....	100++ per order
classic bruschetta with fresh basil .....	110++ per order
goat cheese tarts with red onion compote .....	125++ per order
cucumber tea sandwiches .....	100++ per order
polenta cakes with tomato jam & goat cheese .....	115++ per order
savannah tomato sandwiches .....	100++ per order

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## *a.m. breaks*

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10 guests minimum  
a.m. breaks 30 minutes

**power break** ..... 13++ per person  
a selection of muffins and assorted dried fruits, energy bars, seasonal whole fresh fruit

**healthy start** ..... 12++ per person  
fresh baked low fat muffins, fresh cut fruit, granola and yogurt parfaits

## *p.m. breaks*

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10 guests minimum  
p.m. breaks 30 minutes

**savannah style** ..... 13++ per person  
locally popped & flavored popcorn, byrd cookies, coca-cola

**sweet tooth** ..... 12++ per person  
petit fours, brownies, blondies, assortment of cookies, milk, assortment of soda & bottled water

**day at the ball park** ..... 11++ per person  
large soft pretzels served with spicy mustard an assortment of soda & bottled water

**snack attack** ..... 18++ per person  
chicken fingers with honey mustard, mozzarella sticks and marinara sauce.  
jalapenos poppers with ranch for dipping, bottled water and assorted sodas

## *a la carte breaks*

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**assorted cookies** ..... 25++ per dozen

**assorted danishes** ..... 26++ per dozen

**assorted scones** ..... 24++ per dozen

**brownies** ..... 25++ per dozen

**assorted fresh fruit** ..... 5++ per person

**french onion dip & chips (serves 20)** ..... 25++ per order

**salsa and chips (serves 20)** ..... 25++ per order

**chili con queso (serves 20)** ..... 40++ per order

**assortment of** ..... 24++ per dozen  
lemon bars, raspberry bars, turtle cheesecake bars

**assortment of ice cream bars** ..... 4++ per person

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## hot beverages

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coffee service .....	4++ per person
freshly brewed regular and decaffeinated coffee	
herbal tea service .....	4++ per person
selection of herbal teas	
hot chocolate bar .....	6++ per person
all day beverage package .....	9++ per person
coffee, hot tea, am chilled juice, pm assorted soda, bottled water	

## cold beverages

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freshly brewed iced tea .....	40++/gal.
lemonade .....	35++/gal.
fruit punch .....	30++/gal.
sparkling water .....	4++/each
iced tea (bottled) .....	3++/each
assorted bottled coke products .....	3++/each
assorted fruit juices (bottled) .....	3++/each
water (bottled) .....	3++/each

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## desserts

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**individual ultimate chocolate blackout** ..... 8++ per person  
luscious, moist chocolate cake, enrobed in a rich chocolate frosting

**individual pineapple upside down cake** ..... 7++ per person  
an american classic - delicate cake topped with a ring of caramelized pineapple

**individual raspberry lemon mousse duo** ..... 8++ per person  
beautifully layered raspberry and lemon mousses

**individual chocolate ribbon** ..... 9++ per person  
sabayon chocolate mousse with whiskey wrapped in a ribbon of white and dark chocolate  
topped with chocolate cameo

**individual new york style cheesecake** ..... 8++ per person  
a delicious tradition made with the finest natural ingredients on a graham cracker crust

**southern pecan pie** ..... 7++ per person

**white chocolate raspberry cheesecake** ..... 8++ per person  
infusion of imported raspberry coulis and white chocolate chunk into the cheesecake  
with rosette of meringue on top and chocolate crust as the base

**deep dish apple crisp** ..... 7++ per person  
start with tart apples, add just the right amount of great ingredients  
and top it with an incredible crumb topping.

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# bar services

bartender fee is \$150.00++ based on a 3 hour event; additional hours are \$25++ per bartender/per hour

• host bar - guests select their choice and the host is billed upon consumption and billed to a master account.

• cash bar - guests select their choice and pay for their own drinks.

please note that at cash bar events, cash is the only accepted means of payment.

	hosted	cash
<b>cocktails</b>		
<b>premium</b>	9.00	9.50
grey goose vodka		
markers mark		
patron tequila		
hendricks		
<b>well</b>	7.00	7.50
pinnacle vodka		
jim beam		
sauza tequila		
bacardi rum		
bombay gin		
bacardi		
<b>beer   wine   misc.</b>		
<b>domestic beers</b>	5.00	5.50
bud light		
miller lite		
yuenglin		
michelob ultra		
<b>import beers/craft</b>	6.00	6.50
heineken		
corona		
fat tire		
sweetwater 420		
<b>wines by the glass</b>		
we proudly serve <b>trinity oaks</b>		
as our featured house wine.		
selections include:	6.50	6.75
cabernet sauvignon, chardonnay, pinot grigio		
st. michelle riesling	6.50	6.75
sutter home white zinfandel	6.50	6.75

coca-cola, diet coke, sprite, ginger ale 3++ each

mixers included in bar setup: tonic, soda water, sweet & sour mix, triple sec, lime juice, grenadine, sweet & dry vermouth, bitters & bloody mary mix

juices: cranberry, orange, grapefruit, pineapple

< 50 guests	300.00++ minimum per bar
51-100 guests	400.00++ minimum per bar
>101 guests	500.00++ minimum per bar

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# *additional services*

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## *wedding cake*

we welcome you to use a baker of choice for your wedding cake and grooms cake

## *ice carvings*

customized glistening ice carvings can add drama to your place card, buffet table or imagine a martini luge at the bar.

ask your catering manager for more details and ideas to make your day even more memorable.

## *lighting*

personalize your wedding day with your custom monogram in lights, up light your head table and cake table, wash the walls in a splash of color complementing your décor; the options are endless when it comes to lighting and audio visual enhancements. ask your catering manager for more details and ideas to make your day even more memorable.

## *linens*

customized linens enhance any wedding set up. choose from floor length linens or delicate overlays to enhance the beauty of your wedding décor and individual tables. your catering manager can help you select the right style and fabrics from our linen experts.

## *chair covers*

chair covers can enhance the dramatic look of your table décor. whether you prefer fancy and frilly or sleek and chic, your catering manager can help you choose the right look to enhance your table décor.

## *chairs*

desire a different look for your guests to sit on during your ceremony, cocktail hour or reception? our catering managers can assist you in choosing a chair that is elegant and enhances the style and décor of your wedding.

## *staffing guidelines*

the number of staff required will depend on the type of event and the desired level of service.

bartender \$150.00++ hour/per bartender

chef \$150.00++ per hour (chefs will vary with each event depending on group size & action station menu)

security \$50.00++/hour per security guard with 4 hour minimum