

A la Carte

Freshly Brewed Coffee & Decaffeinated and Hot Tea	\$25.00 per gallon
All Day Beverage (bottled water and soft drinks)	\$ 4.50 per person
Lemonade, Ice Tea	\$16.50 per gallon
Assorted Chilled Juices	\$22.50 per gallon
Breakfast Pastries and Muffins	\$22.00 per dozen
Bagels and cream cheese	\$18.50 per dozen
Bottled Water	\$ 2.50 per person
Assorted Sodas	\$3.00 per person
Whole Fresh Fruit	\$ 1.75 each
Bakery Selection of cookies	\$16.50 per dozen
Brownies/Dessert bar Variety	\$16.50 per dozen
Potato Chips and dip	\$ 1.95 per person
Tortilla Chips and salsa	\$ 1.95 per person
Jumbo Soft Pretzels with beer/cheese dip	\$ 2.25 each
Sliced Seasonal Fresh Fruit	\$3.00 per person



Breakfast

Continental Breakfast

Assorted Chilled Juices
Selection of Whole Fresh Fruits
Assorted Breakfast Danish, muffins, scones and bagels
Butter, Cream Cheese and Fruit preserves
Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Teas
\$9.50 per person

American Breakfast Buffet

Sliced Seasonal Fruit
Fluffy Scrambled Eggs or Eggs Benedict
Bacon and Sausage Links
Chef Prepared breakfast potatoes
French toast
Biscuits and Gravy
Yogurt with granola toppings
Chilled Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Teas
\$12.95 per person

Chef Attended Omelet Station add \$2.50 per person



Lunch Buffet

Garden Inn Executive Deli

Cold Sliced Ham, Turkey and Roast Beef
American, Cheddar, and Swiss cheese
Selection of White, Wheat and Rye Sandwich Breads,
Sliced onions, tomatoes, lettuce and appropriate Condiments
Pasta Salad or Potato Salad
Homemade Potato Chips
Freshly Baked Cookies and Brownies
Ice Tea and Freshly Brewed Coffee and Tea
\$17.00 per person

Soup and Salad Bar

Soup Creation of the day
Seasonal Mixed garden greens and chopped Romaine
Salad toppings (sliced peppers, chopped egg, mushrooms, shredded cheese, cucumbers,
tomatoes, onions, nuts and dried fruit)
Choice of 3 Dressings
Sliced fruit with mint flavored yogurt dip
Lemonade and Ice Tea
\$15.00 per person

Grilled Seasoned Chicken add \$2.00 additional



Lunch Buffet continued

South of the Border Buffet

Beef and Chicken Fajitas with warm Tortillas

Refried Beans

Spanish rice

Nacho Chips and Salsa

Sour cream, shredded cheese, crisp lettuce, Pico de Gallo, jalapenos

Nutella and Cinnamon sugar filled pastry

Ice Tea and Lemonade

\$19.00 per person

BBQ Buffet

Slow Roasted Pulled Pork

Bone in BBQ Chicken

Baked beans

Cole slaw

Corn on the Cob

Homemade Corn bread

Apple and Cherry Cobbler

Ice Tea and Lemonade

\$18.00 per person

Pizza Buffet

Mixed Green Salad with Choice of Two Dressing

Freshly Baked Pizza

(Cheese, Pepperoni, Vegetarian and Custom)

8 Slices per Pizza

Warm Garlic breadsticks

Miniature cannoli's

Ice Team and Lemonade

\$15.00 per person



Themed Breaks

Movie Night

Freshly popped popcorn, assorted candy, soft pretzels with beer cheese dip
\$7.50 per person

On the Lighter side

Make your own parfait, granola, low fat yogurt and fruit toppings
\$6.00 per person

Back to Nature

Whole fruit, granola bars, nuts and pretzels
\$6.00 per person

Michigan Made

Bettermade potato chips, fudge squares, Karr's trail mix, Faygo and Vernors soda
\$8.00 per person

Sweet Tooth

Assorted ice cream bars, and delicious mini cupcakes
\$8.00 per person



Brunch Buffet

Fluffy scrambled eggs, Bacon, Sausage Links, Breakfast potatoes
Seasonal Sliced Fruit and berries
Yogurt with granola toppings
Baked French toast
Beef Sliders on Pretzel roll
Chorizo, egg and cheese on an English muffin
Mac and Cheese
Assortment of Fresh Breakfast breads
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$16.00 per person

Omelet Station with variety of ingredients	\$2.50 per person
Mimosa and Bloody Mary Bar	\$4.50 per person (per hour)



All prices are subject to 21% Service Charge and 6% Sales Tax
Hilton Garden Inn Plymouth MI 14600 N Sheldon Road, Plymouth MI 734.354.0001

Dinner Selections

Entrees

10oz Grilled New York Strip	\$32.00
Herb crusted Chicken Breast with mustard cream	\$21.00
Grilled Swordfish with Sriracha basil pesto	\$34.00
Sesame Soy glazed 8oz Atlantic Salmon	\$23.00
8oz Roasted Airline Chicken Breast	\$24.00
6oz Grilled Beef Tenderloin with bleu cheese butter.....	\$30.00

Starch

- Twice baked potato
- Parmesan risotto
- Rice pilaf
- Garlic and herb mashed potatoes
- Herb roasted fingerling potatoes



Vegetables

- Grilled asparagus
- Garlic sautéed spinach
- Buttered green top carrots

Dinner Selections are per person and include:

A plated garden salad with Ranch and Italian salad dressings, Rolls and butter and New York Cheesecake with fresh berry compote, Freshly Brewed Coffee, Decaffeinated Coffee, and assortment of Teas



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Dinner Buffet

Dinner Buffets served with Fresh Garden Salad, Choice of two dressings, One Starch, One Vegetable, Dinner Rolls, Chefs dessert selection and Freshly Brewed Coffee, Decaffeinated Coffee, and assortment of Tazo Teas

Entrees

- Roasted Pork Tenderloin with root beer Glaze topped with fennel apple salad
- Seared Salmon with lemon burrre blanc
- Herb crusted Walleye with a pesto cream
- Beef Strip Loin with red wine demi glace
- Grilled Chicken breast with a cherry reduction
- Slow roasted boneless chicken in a Spinach Artichoke cream

Starch Selections

- Roasted garlic mashed
- Herbed scented roasted redskins
- Rice pilaf
- Blue cheese au gratin potatoes
- Macaroni and cheese

Vegetable Selections

- Seasonal fresh vegetable
- Broccoli with garlic butter
- Roasted cauliflower, broccoli, peppers and onions

Two Entrée Selections	\$26.00 per person
Three Entrée Selections	\$32.00 per person



Hors d'oeuvres

Hot

Chicken Wings with ranch or bleu Cheese
Vegetable Spring Rolls with sweet chili dipping sauce
Spinach and Artichoke dip served with crostini
Breaded and fried Parmesan Risotto croquettes

Cold

Crab Salad on cucumber rounds
Sesame Crusted Tuna
Caprese skewers
Hummus with raw vegetables and pita chips

Choice of 3 hors d'oeuvres \$10.00 per person.

All items displayed for 1.5 hours of service

Displays

Imported and Domestic Cheese, fresh strawberries, grapes served with assorted crackers
\$5.50 pp

Vegetable Crudité with creamy buttermilk ranch
\$4.50pp

Charcuterie Tray

Cured meats including salami, prosciutto, pepperoni, soft and hard cheese, olives, artichoke hearts, cherry peppers, garnished with nuts and dried fruits. Served with mini bread rounds
\$8.50 pp





Bar and Beverage Service

Cash/Host Bar

\$75.00 Bartender Free to Apply

Soft Drinks	\$2.00
House Wine	\$5.00
Standard House Labels	\$5.50
Premium Labels	\$6.50
Beer	\$4.00

Bar Packages

Standard House Labels

Pinnacle Vodka, Gilbey's Gin, Cruzan Rum Grants Scotch, Jim Beam Bourbon, Hornito's Tequila, Trinity Oaks Wine and Domestic Beer. Includes all mixes and sodas

\$11.00 per person per hour

Premium House Labels

Tito's Vodka, Tanqueray Gin, Bacardi Rum. Johnny Walker Black, Jack Daniels Bourbon, Crown Royal Whiskey, Patron Tequila, Craft local and Domestic Beer

\$13.00 per person per hour

Beer and Wine Bar

Trinity Oaks wine and Domestic Beer Selections

\$8.00 per person per hour