

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 the sales team at 509-735-4600.

Thank you for making us a part of your plans. And welcome to Hilton Garden Inn!

Sincerely,

Hilton Garden Inn Sales Team

# buffet breakfast

All buffets include Farmer Brothers regular and decaf coffee and Gold Peak iced tea. Add an additional \$3.00 per person for to go orders.

SUNRISE STARTER \$10.99 per person Assorted Danish Pastries. Fresh Muffins. Served with Fresh Seasonal Fruit. Chilled Sunkist Fruit Juices, Farmer Brothers Regular and Decaf Coffee and Herbal Tazo Teas with Condiments.

Assorted General Mills and Kellogg's Cold Cereals with Milk, Bagels and Cream Cheese served with Fresh Seasonal Fruit, assorted Yoplait Yogurts, Pastries, Chilled Sunkist Fruit Juices, Farmer Brothers Regular and Decaf Coffee and Herbal Tazo Teas with Condiments.

MORNING VIEW \$15.99 per person Variety of General Mills and Kellogg's Cold Cereals with Milk, Bagels and Cream Cheese with Fresh Seasonal Fruit, assorted Yoplait Yogurts, House Made Quiche, and Coffee Cake swirled with Cinnamon, drizzled with Caramel sauce and topped with Almonds, Served with Chilled Sunkist Fruit Juices, Farmer Brothers Regular and Decaf Coffee and Herbal Tazo Teas with Condiments.

Fluffy Scrambled Eggs, Sausage Links, Daily's Thick Smoked Bacon, Home Fried Potatoes, Hot Buttermilk Biscuits with Warm Country Gravy, served with Fresh Seasonal Fruit, Chilled Juices, Farmer Brothers Regular and Decaf Coffee and Herbal Tazo Teas with Condiments.



# lunch « dinner buffet

All buffets include Farmer Brothers regular and decaf coffee and Gold Peak iced tea. Add an additional \$3.00 per person for to go orders.

### BADGER MOUNTAIN DELI......\$15.99 per person

Create Your Own Sandwich Bar, Choose from White and Wheat Breads with sliced Deli Meats of Turkey, Ham, and Roast Beef, Includes sliced Swiss Cheese, Cheddar Cheese, Crisp Lettuce, Fresh Tomato, Onions, Pickles, Chips, and Potato or Pasta Salad. Served with appropriate Condiments.

### THREE RIVERS SANDWICH ASSORTMENT .......\$17.99 per person

An assortment of Deli Sandwiches on White and Wheat Breads, including Turkey with Swiss Cheese, Ham and Cheddar Cheese, and Roast Beef with Cheddar. All topped with Lettuce, Tomato and Onion. Served with individual Bagged Chips, Whole Fruit, Pasta or Creamy Potato Salad.

### RATTLESNAKE MOUNTAIN WRAP PLATTER ......\$17.99 per person

Variety of Vegetarian, Turkey Bacon Ranch, Honey Chicken Dijon Wraps, served with individual Bagged Chips, Whole Fruit, and Pasta or Creamy Potato Salad.

SALAD BAR \$17.99 per person

Greens, Veggies: Cucumbers, Baby Carrots, Tomato, Avocado slices, Ham, Chicken, Hard Boiled Eggs, Parmesan and Cheddar Cheese, Craisins, Slivered Almonds, Croutons and Rustic Artisan Bread with Garlic Compound Butter.

## MID COLUMBIAN CLASSIC......\$18.99 per person

Choice of Savory Beef Stroganoff or Baked Rosemary Chicken Breast. Includes Scalloped Potatoes made with butter, cream and cheddar cheese, Seasonal Vegetables, Waldorf Salad, and Warm Rolls with Butter.



# lunch ~ dinner buffet (Continued)

and Warm Corn Bread served with Whipped Honey Butter.

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## POSADA MEXICANA \$22.99 per person

A Festive Authentic Mexican Experience Including Sizzling Beef or Chicken Fajitas, Borracho Beans, Spanish Rice and Warm Corn Tortillas. Served with Shredded Cheddar cheese, shredded lettuce and homemade Pico Salsa.

# THREE CITIES BBQ ......\$28.99 per person Barbequed Beef Brisket in a Red Wine BBQ Sauce, Traditional Fried Chicken, Crisp Cole Slaw, Creamy Potato Salad, Ranch Style Baked Beans, Buttery Corn on the Cob

FESTA ITALIA ......\$22.99 per person Home-Style Meat Lasagna and Chicken Parmesan over Fettuccine with Marinara Sauce. Served with Vegetables, Caesar Salad, and Rustic Artisan Bread with Garlic Compound Butter.

# TASTE OF SPARTA \$26.99 per person Gyro Meat Grilled, Fresh Grape Tomatoes, Diced Red Onions, Tzatziki Sauce, Feta Crumbles. Warm fresh Pita Bread, Hummus with fresh Roasted Garlic served with Pita Chips and fresh Romaine Salad with Greek Dressing.



# lunch « dinner plated entrées

All buffets include Farmer Brothers regular and decaf coffee and Gold Peak iced tea. Add an additional \$3.00 per person for to go orders. Dinner orders will include a Crisp Garden Salad and freshly made House Rolls with Butter. Add \$4 to all meal prices after 4:00 pm.

ROASTED PRIME RIB	\$32.99 per person
Slow Roasted Prime Rib served with an Apple Horseradish S	Sauce. Served with
Au jus and roasted red, yellow and purple Potatoes served w	vith Fresh Seasonal
Vegetables.	

TOP SIRLON \$26.99 per person
Certified Angus Beef 6oz. Sirloin Topped with a Wild Mushroom Demi-Glace, served
with Seasoned Potatoes and Fresh Seasonal Vegetables.

BRIE CHICKEN\$24.99 per persor	1
Seasoned Breaded Chicken topped with Herbed Garlic Brie Cream Sauce, served with	
Wild Rice and Fresh Seasonal Vegetables.	

GRILLED SALMON\$26.99 per person
7oz. Salmon Fillet served with Pineapple Salsa, and Wild Rice, Fresh Seasonal
Vegetables and freshly made Dinner Rolls and Honey Butter.

SHRIMP SCAMPI \$26.99 per person
White Wine and Garlic Sauteed Jumbo Shrimp, served on a bed of Pasta with a warm
Rustic Baguette with Garlic Compound Butter.



# break packages

All packages include Farmer Brothers regular and decaf coffee and Gold Peak iced tea. Add an additional \$3.00 per person for to go orders.

MORNING JUMPSTART \$6.99 per person Assorted Yogurt with Whole Fresh Seasonal Fruit, Chilled Sunkist Juices, Farmer Brothers Regular and Decaf Coffee and Tazo Herbal Teas with accompaniments.

AFERNOON REFUEL .....\$5.99 per person Freshly Baked Chocolate Chip and Oatmeal Cookies with an assortment of Whole Fresh Seasonal Fruit, Lemonade, Farmer Brothers regular and decaf Coffee and Tazo Herbal Teas with accompaniments.

**ENERGY BREAK** \$6.99 per person Trail Mix, Granola Bars, and Fresh Seasonal Fruit

MEDITERRANEAN BREAK ......\$8.99 per person Whole Seasonal Fruit, assorted Fresh Vegetables, House Dressing, Hummus, and Pita Chips. Served with Gold Peak Ice Tea and Lemonade.

Served with Homemade Salsa



# individual break items

COOKIES
BROWNIES
BAGELS \$20 per dozen Served with Cream Cheese.
PETITE CINNAMON ROLLS\$16 per dozen
COFFEE CAKE \$22 per dozen Swirled with Cinnamon, Drizzled with Caramel Sauce and topped with Almonds.



# beverages

COFFEE PACKAGES	
CANNED SODA	\$2.50 each
BOTTLED WATER	\$2.50 each
GOLD PEAK ICE TEA	\$10 per pitcher
LEMONADE OR PUNCH	\$10 per pitcher



# hors d'oeurres

ASSORTED FINGER SANDWICHES\$	15.99 per dozen
TURKEY PINWHEELS WITH CREAM CHEESE & CRANBERRY \$	16.99 per dozen
BRUSCHETTA WITH TOMATO AND BASIL\$	18.99 per dozen
JUMBO PRAWNS WITH COCKTAIL SAUCE\$	24.99 per dozen
ITALIAN STUFFED MUSHROOMS\$	18.99 per dozen
CHICKEN SATE\$ Savory Chicken Skewers served with a Peanut Sate.	15.99 per dozen
MINI EGG ROLLS\$ Served with Plum or Tangy Soy-Based Ponzu Sauce.	18.99 per dozen
POT STICKERS\$ Served with Chili Sauce or Tangy Soy-Based Ponzu Sauce.	21.99 per dozen
BUFFALO WINGS	22.99 per dozen



# hors d'oeuvres packages

## **IMPORTED AND DOMESTIC CHEESE DISPLAYS**

TIER 1 FOR UP TO 25 PEOPLE \$89.99
TIER 1 FOR UP 50 PEOPLE \$134.99
Includes Cheddar, Swiss and Pepper Jack Cheeses served with assorted Crackers
TIER 2 FOR UP TO 25 PEOPLE\$139.99
TIER 2 FOR UP TO 50 PEOPLE\$224.99
An assortment of International and Domestic Cheeses: Coursin, Manchego Semi Curado, Smoked Gouda, Spreadable Feta, New England Sharp White Cheddar, Cheddar, Swiss and Pepper Jack served with assorted Crackers.
FRESH FRUIT DISPLAY\$55
A traditional array of Seasonal Fresh Fruit served with Yogurt Dipping Sauces. Serves up to 30 people.

# FRESH VEGETABLE DISPLAY ......\$65

Fresh Seasonal Vegetables served with Gourmet Dipping Sauces. Serves up to 30 people.



# desserts

CHOCOLATE CAKE  Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with decadent Fudge and Ghirardelli Chocolate layer cake iced with the control of the control of the control of the cake iced with the control of the control	
TIRAMISU  Rich Italian layer cake with a light coffee accent.	\$6.99 per person
NEW YORK CHEESECAKE  The classic with a twist. A rich creamy cake combined with the sweet Creme Brulee.	
MINI TARTLETS	\$5.99 per person
APPLE PIE  Buttery and flaky lattice top crust wrapped around a sweet, slightly to filling. A la mode add \$2.00	
MOUSSE PARFAIT\$5.99 per person (minimula Light, fluffy and flavorful mousse parfait. Chocolate, Vanilla and season	



# banquet bar

### **HOSTED BAR SERVICE**

Host of the event is billed for all alcoholic beverages served.

### **NO HOST BAR SERVICE**

Guests of the event pay own charges for alcoholic beverages ordered.

### **BAR SET-UP FEE**

A \$35 bar set-up fee will be charged on all Hosted and Non-Hosted Banquet Bars.

### **BEVERAGES**

Call Liquors	\$5.50 each
Premium Liquors	\$7 each
Wine By The Glass	\$6 - \$7 per glass
Domestic Beers	\$4 each
Imported Beers	\$4.75 each

### **NON-ALCOHOLIC BEVERAGES**

Soft Drinks	\$2.50 each
Bottled Water	\$2.50 each
Tropical Punch or Lemonade	

Prices do not inlude a 20% service charge or 8.6% sales tax. Bar set fee of \$35 will apply.



# audio/visual

EASEL	\$35
WHITEBOARD (Including Markers)	\$35
FLIPCHART (Including Markers)	\$35
PODIUM (Includes Light and Timer)	\$45
SPEAKER PHONE	\$45
PROJECTION SCREEN (Includes Power Strip and Presenters Table)	\$50
FLAT SCREEN (Includes VCR/DVD Player)\$	\$10C
LCD PROJECTOR (Includes Screen, Power Strip and Presenters Table)\$	\$15C
MICROPHONE (Wireless lapel microphone)\$	\$10C

