

# *Buffet Menus*

## **Hot Hampton Buffet Breakfast**

Continental and hot buffet items served in our beautiful and relaxing lobby (maximum 20ppl).  
\$6 / person

## **Sunrise Breakfast Buffet**

Catered and served in the meeting room guests will enjoy: Scrambled eggs, home fried potatoes with peppers and onions, sausage, bacon, stuffed French toast with maple syrup and bottled juices.  
\$12 / person

## **Cold Lunch Buffet**

Choose 2 Salads (or Soup)  
Assorted Pickles, Olives, Carrot and Celery Sticks  
Choose Five Sandwiches or Deli Meat Platter  
Assorted Desserts Tray  
Assorted Soft Drinks  
\$18 / person

## **Hot Lunch Buffet**

Variety of Fresh Baked Breads and Rolls with Dairy Fresh Butter  
Choose 2 Salads (Additional Salad @ \$2 /person)  
Choice of One Entrée (Additional Entrée @ \$5 /person)  
Assorted Desserts Tray  
Assorted Soft Drinks  
\$20 / person

## **Dinner Buffet #1**

Variety of Fresh Baked Breads and Rolls with Dairy Fresh Butter  
Choice of Two Salads  
Choice of One Entrée OR One Pasta  
Choice of One Starch  
Fresh Seasonal Vegetable with Lemon Basil Butter Sauce  
Choice of One Dessert  
Freshly Brewed Coffee and Tea  
\$32 / person

## **Dinner Buffet #2**

Variety of Fresh Baked Breads and Rolls with Dairy Fresh Butter  
Choice of Two Salads  
Carved Roast Sirloin of Beef with Garlic Pan Au Jus  
Choice of One Entrée OR One Pasta  
Choice of One Starch  
Fresh Seasonal Vegetable with Lemon Basil Butter Sauce  
Choice of One Dessert  
Freshly Brewed Coffee and Tea  
\$40 / person



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## Menu Selections

### Salads

#### **Mediterranean Shrimp and Orzo Salad**

*With Oven Roast Tomatoes, Cucumber, Red Onion, Kalamata Olives, and Greek Feta*

#### **Arugula and Frisse Salad**

*With Roast Baby Beets, Butternut Squash, Honey Roast Shallots, Pumpkin Seeds, and Goat Cheese with Raspberry Wildflower Honey Dressing*

#### **Classic Caesar Salad**

*With Crisp Double Smoked Bacon, Rustic Black Olive Tapenade Croutons, Shaved Reggiano and Creamy Lemon Dressing*

#### **Mixed Greens and Organic Seedlings**

*With Marinated Seasonal Garnishes, Extra Virgin Olive Oil and Vinaigrette*

#### **Mediterranean Salad**

*Crisp Seasonal Greens and Baby Lettuces with Grape Tomatoes, Red Onion, Olives, Rustic Herb Croutons, Feta Cheese, and Basil Virgin Olive Oil Vinaigrette*

### Soups

#### **Leek and Potato**

*With Roasted Garlic and Saffron*

#### **Curry Butternut Squash**

*With Caramelized Apple, Lime, and Cilantro Yogurt*

#### **Purée of Cauliflower**

*With Granny Smith Apple and Fresh Sage*

#### **Oven Roasted Tomato and Basil Bisque**

#### **Chicken Vegetable and Fresh Herbs**

#### **Cream of Broccoli with Aged Cheddar**

### Sides

#### **Herb Roasted Mini Potatoes**

#### **Vegetable Rice Pilaf**

#### **Salt Baked Potato with Sour Cream and Chives**

### Hot Entrées

#### **Chicken Marsala**

*Breast of Chicken Sautéed with Crimini Mushrooms, Shallots, Marsala Wine and Demi Cream  
Served with Vegetable Rice Pilaf*

#### **Sicilian Chicken**

*Roast Breast of Garlic Chicken, Roma Tomatoes, Roast Peppers, Olives, Fresh Basil and Cold Pressed Olive Oil  
Served with Vegetable Rice Pilaf*

#### **Herb Roasted Chicken**

*With Balsamic, Shallot Pan Jus and Roast New Potatoes*

#### **Maple Mustard Glazed Pork**

*Roast Loin of Pork Brushed with Maple Syrup, French Dijon Mustard and Fresh Sage, Served with Roast New Potatoes*

#### **Honey Mustard Glazed Bone-in Ham**

*(min. 40 people)*

*Carved to order and served with Scalloped Potatoes*

#### **Chicken Parmesan**

*Breast of Chicken with Panko Parmesan Crust and Tomato Basil Sauce with Buttered Orzo Pasta*

### Pastas

#### **Panko Crusted Mac and Cheese**

*House Made with Farfelle Noodles, 3 year Aged Cheddar, Romano, Feta and Gruyere Cheeses with Country Ham and Fresh Cream*

#### **Spinach and Ricotta Ravioli**

*Fresh Spinach, Red Onions, Toasted Pine Nuts in a Basil Pesto Cream and Pecorino Romano Cheese*

#### **Mediterranean Penne**

*Marinated Chicken, Tomatoes, Olives, Feta Cheese, Artichokes, Roast Peppers, Grilled Zucchini and Red Onions in a Tomato Basil Sauce*

### Desserts

#### **Vanilla Glazed Bundt Cake**

#### **Chocolate Glazed Bundt Cake**

#### **Tray of Assorted Dessert Squares**

#### **Fresh Seasonal Pie**



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