

# CATERING MENU



Greetings,

Thank you for your interest in our Event and Banquet space for your special function or corporate event.

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 us.

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# CONTINENTAL BREAKFAST

## EACH SELECTION IS SERVED WITH:

Orange and Cranberry Juice, Fresh Brewed Coffee, Hot Tea, and Decaffeinated Coffee



### DAYBREAK 6.95 per person

Freshly Baked Assorted Muffins and Assorted Pastries

*Served with Butter and Fruit Jam*

Add Fruit Salad 1.25 per person

### HEALTHY CHOICE 8.95 per person

Fresh Fruit Salad

Whole Grain Muffins

Low Fat Yogurt served with Granola

### BAGEL BREAK 7.95 per person

Fresh Assorted New York Style Bagels

*Served with Butter, Flavored Cream Cheeses, and Fruit Jam*

Fresh Fruit Salad

### BREAKFAST SANDWICH 8.95 per person

Chef's Choice Breakfast Sandwiches, Served Hot

Fresh Fruit Salad

### CEREAL BAR 7.95 per person

Assorted Cereals and Granola

*Served with Fruit Toppings, Raisins, Yogurt, & Milk*

### ALA CART ITEMS PER PERSON

Fruit Salad 1.95

Assorted Muffins 1.95

Assorted Danish 1.95

English Muffins 1.95

Croissants 2.50

Warm Cinnamon Buns 2.50

Coffeecake 2.50

Assorted Breakfast Breads 1.95

Granola/Cereal Bars 2.50

Coffee, Decaffeinated, Coffee & Tea (full day) 3.50

Coffee, Decaffeinated, Coffee & Tea (half day) 2.50

*A 20% service charge and 8% state sales tax will be added to all food and beverage arrangements.*

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# HOT BREAKFAST BUFFET

*(Minimum of 30 people. Can be served plated.)*

## EACH SELECTION IS SERVED WITH:

Orange and Cranberry Juice, Fresh Brewed Coffee, Hot Tea, and Decaffeinated Coffee

### THE DUBLIN 12.95 per person

Fresh Baked Pastries with Butter and Jam  
Fresh Scrambled Eggs with Cheddar Cheese  
Seasoned Breakfast Potatoes  
Choice of Sausage Link, Thick Sliced Bacon or Honey Glazed Ham  
French Toast Rolled in Cinnamon Sugar, Served with Warm Maple Syrup

### TIPPERARY 12.95 per person

Fresh Baked Pastries with Butter and Jam  
Smoked Gouda, Caramelized Onion and Spinach Frittata  
Corned Beef Hash, Seasoned Breakfast Potatoes  
Yogurt and Granola, Fresh Fruit Salad

### GALWAY 12.95 per person

Assorted Fresh Baked Quiche  
Seasoned Breakfast Potatoes  
Sausage Gravy and Buttermilk Biscuits  
Fresh Fruit Salad, Hot and Cold Cereals

### ADD TO YOUR BUFFET WITH A CHEF-ATTENDED STATION per person

Belgium Waffle	4.95
Carving Station	5.95
Eggs and Omelet	3.95

### MID-MORNING BREAK 4.95 per person

Assorted Iced Soft Drinks  
Bottled Water  
Coffee Refresh



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# AFTERNOON BREAK

## THE COOKIE JAR 5.95 per person

Fresh Baked Cookies and Brownies  
Ice Cold Milk  
Coffee, Hot Tea, Decaffeinated Coffee

## SWEET AND SALTY 6.95 per person

Freshly Popped Popcorn Machine & Toppings  
Assorted Hard Candy  
Trail Mix  
Assorted Soda and Bottled Water

## SOUTH OF THE BORDER 7.95 per person

Tri-Colored Tortilla Chips with House-Made Salsas  
Empanadas  
Guacamole and Sour Cream  
Churros  
Assorted Soda and Water

## CHOCOLATE INDULGENCE 6.95 per person

Chocolate Brownies  
Double Chocolate Cookies  
Assorted Chocolate Bars  
Assorted Soda and Bottled Water

## ENERGY BURST 8.95 per person

Red Bull Energy Drinks  
Energy Bars  
Whole Fruit  
Coffee, Hot Tea, Decaffeinated Coffee  
Bottled Water

## HEALTHY SNACKS 7.95 per person

Sliced Fresh Fruit  
Oatmeal Raisin Cookies  
Granola Bars  
Build Your Own Parfait  
Bottled Water



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# LUNCH DELI BUFFET

(Minimum of 20 people) EACH SELECTION IS SERVED WITH:

Fresh Brewed Coffee, Hot Tea, and Decaffeinated Coffee, Assorted Soda and Bottled Water  
Kettle Cooked Potato Chips, and Assorted Dessert Bar



## DELI SALAD COUNTER 14.95 per person

Tossed Garden Salad, Chef's Choice Salad, Hummus, Tuna Salad, Chicken Salad, Egg Salad, Lettuce, Tomato, Red Onion, Pickles, Assorted Rolls

## TRADITIONAL DELI COUNTER 14.95 per person

Soup Du Jour, Chef's Choice Salad, Hummus, Sliced Roast Beef, Turkey, Ham, Provolone, Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Hot Peppers, and Assorted Breads and Rolls, Mayonnaise, Mustard, Red Pepper Aioli

## SOUP AND SALAD BAR 14.95 per person

Breadsticks, Soup Du Jour, Chef's Choice Assorted Salads, Greens, Proteins, Toppings, and Dressings. All of the traditional salad bar favorites with some delicious fresh extras hand picked by our Chef!

## ASSORTED SANDWICH BUFFET 15.95 per person

(100 people or less)

Soup Du Jour, Tossed Garden Salad, Chefs Choice Salad;  
Tuna Salad with Red Onion & Pineapple on a Buttery Croissant;  
Ham, Salami, Lettuce, Tomato, and Olive Oil on a Cibatta Roll;  
Turkey Club, Red Onion, Bacon, Guacamole on Cibatta Roll;  
Vegetarian Wrap

## PIZZA BUFFET 15.95 per person

Soup Du Jour, Tossed Garden Salad or Caesar Salad, Tortellini Salad, Assorted Pizzas (Including Vegetarian)

## SOUP OPTIONS (CHOOSE ONE):

French Onion with Cheese and Garlic Crostini  
Potato and Corn Chowder  
Vegetable Minestrone  
Lentil Soup  
Tomato Basil with Goat Cheese  
Chicken Curry  
New England Clam Chowder



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# HOT LUNCH BUFFET

(Minimum of 20 people) EACH SELECTION IS SERVED WITH:

Fresh Brewed Coffee, Hot Tea, and Decaffeinated Coffee, Assorted Soda and Bottled Water, and Assorted Dessert Bar.

*Interested in a Plated Lunch? Our Plated Dinners can be Served at Lunch.*



## ITALIAN BUFFET

15.95 per person

Served with Vegetable Minestrone, Caesar Salad, Garlic Bread Sticks, Chef's Selection of Vegetable

### CHOOSE ONE PASTA:

Beef Lasagna

Vegetarian Lasagna

Cheese Stuffed Shells

### CHOOSE ONE ENTRÉE:

Chicken Marsala

Mediterranean Steak Tips

Chicken Parmesan

Pork Roulade (Rolled with Spinach, Provolone & Prosciutto)

Baked Parmesan Meatballs and Sweet Sausage

## HILTON BUSINESS LUNCH

18.95 per person

Served with Chef's Choice Salad, Tossed Garden Salad, Chef's Selection of Starch and Vegetable, Rolls and Butter

### CHOOSE TWO ENTRÉES:

Chicken Normandy baked with Brandy Apples

Chicken Montrachet, Red Pepper, Almonds, Goat Cheese Sauce

Chicken Gorgonzola, Spinach, Artichokes, Blue Cheese Sauce

Tarragon Pork Cutlet with Whole Grain Mustard Sauce

Beef Burgundy: Tender Beef Braised in Burgundy Wine

London Broil with Wild Mushroom Demi

Roast Beef with Onion Jus

Haddock Provencal

Baked Haddock Newburgh

## THREE ENTRÉES

20.95 per person

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# PLATED DINNER

## EACH DINNER IS SERVED WITH:

House Salad or Soup, Rolls and Butter, Chef Selection of Vegetable and Starch, Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Dessert

Select up to Two Entrées to offer your guests. We can also provide a vegetarian option. All entrées will be billed at the rate of the highest priced entrée. These options can also be served as plated lunches.

### **BOURSIN STUFFED CHICKEN** 23.95 per person

Tender Breast of Chicken Stuffed with Triple Whipped Cheese, Garlic, Herb Cheese and Spinach

### **CHICKEN SALTIMBOCCA** 23.95 per person

Sautéed Chicken Breast topped with Sage, Prosciutto, Provolone, Lemon Wine Butter

### **CHICKEN PARMESAN** 23.95 per person

Chicken Breaded with Panko Crumbs, topped with Marinara and Mozzarella Cheese

### **VEAL PICCATA** 27.95 per person

Tender Veal Cutlet Sautéed with Mushrooms, Capers, Lemon, Butter

### **SWEET BOURBON STEAK TIPS** 25.95 per person

Steak Broiled with Onions, Mushrooms, Sweet Bourbon Glaze

### **SPINACH & FETA PORK LOIN** 25.95 per person

Pork Loin Stuffed with Spinach and Feta, Served with Tomato Gravy

### **ROAST PRIME RIB AU JUS** 29.95 per person

12 oz. Cut Served Au Jus

### **HERB CRUSTED BEEF** 32.95 per person

Beef Tenderloin, Garlic Crostini, Roasted Tomato, Pinot Reduction and Gorgonzola

### **CRAB STUFFED HADDOCK** 28.95 per person

Fresh Haddock Stuffed with Native Crab Meat, Topped with Lobster Sauce

### **PAN SEARED SEA SCALLOPS** 26.95 per person

Sundried Tomato Garlic Cream Sauce

### **BUTTERNUT SQUASH RAVIOLI** 21.95 per person

Served with Brown Sage Butter

### **VEGETABLE NAPOLEAN** 21.95 per person

Fried Eggplant Stacked with Vine Ripened Tomato, Fresh Buffalo Mozzarella, Basil Pesto Vinaigrette

### **GRILLED SALMON** 26.95 per person

Orange Ginger Sauce



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# DINNER BUFFET

*(Minimum of 30 people)*

## EACH DINNER IS SERVED WITH:

Tossed Garden Salad or Caesar Salad, Tortellini Salad, Chef Selection of Starch and Fresh Vegetable, Fresh Baked Dinner Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Chef's Choice of Dessert



## ENTRÉE 24.95 per person

### *Choose Two:*

- Chicken ala Normandy Sautéed Brandy Apples
- Chicken Marsala: Tender Chicken, Light Sweet Marsala Sauce
- Chicken Schnitzel: Panko crusted Chicken with Lemon Butter over Sauerkraut
- Tarragon Chicken, Sautéed with Whole Grain Mustard Sauce
- Cranberry Pot Roast, Simmered slowly with Cranberry Demi
- Baked Haddock Asiago: Haddock simmered with White Wine, Lemon, Asiago, Panko Crumbs
- Beef Burgundy: Tender Beef simmered in Red Wine and Mushroom
- Cuban Style Pork Loin with Mango Chutney
- Sweet Bourbon Steak Tips
- Cider Glazed Roast Pork

## ADDITIONAL ENTRÉE 3.95 per person

## CHEF CARVED

- Roast Sirloin 7.95 per person
- Hard Rolls, Whole Grain Mustard, Tarragon Horseradish Mayonnaise
- Red Pepper Jelly Glazed Ham 6.95 per person
- Mini Hard Rolls, Mustard, Green Onion Mayo
- Roast Turkey 6.95 per person
- Mini Hard Rolls, Mayo, Mustard, Cranberry Chutney

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# DESSERTS

CHOOSE ONE SELECTION BELOW OR LET OUR CHEF SELECT A DELICIOUS DESSERT TO COMPLIMENT YOUR DINNER



## MAINE APPLE, PEACH, OR BLUEBERRY CRISP

Served Warm with Whipped Cream

## NEW YORK STYLE CHEESECAKE

Served with Chef's Choice Sauce or Whipped Cream

## DOUBLE LAYER CHOCOLATE CAKE

Luscious, Moist Chocolate Cake with Creamy Chocolate Butter Cream and Chef's Choice Sauce



## STRAWBERRY SHORTCAKE

Sponge Cake layered with Macerated Strawberries and Homemade Whipped Cream

## PEANUT BUTTER PIE

A Flaky Pie Crust with a Light Peanut Butter Mousse, Drizzled with Caramel and Chocolate Sauce, and Finished with Whipped Cream and Chopped Peanuts



## FRESH BERRY PARFAIT

Sweetened Cream Cheese and Sponge Cake Layered with Fresh Berries in a Parfait Glass

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# HORS D'OEUVRES

## CHILLED 100.00 per 50 pieces

- Basil Pesto & Roasted Tomato Crostini
- Antipasti Skewers
- Pear and Fontina Toast
- Spinach and Feta Tart with Tomato Relish
- Smoked Salmon Mousse Parfait
- Arugula Blue Cheese Red Pepper Tart
- Brie Fig Jelly Craisin Crostini
- Goat Cheese Pepper Jelly Toast
- Potato Bacon Tart



## HOT 150.00 per 50 pieces

- Chicken Parmesan Bites
- Honey Baked Scallop wrapped in Bacon
- Beef or Chicken Wellington
- BBQ Pork Sliders
- Boneless Buffalo Chicken Brochette
- Beef or Chicken Sate Thai Peanut Sauce
- Coconut Shrimp Honey Mustard Sauce
- Sausage Stuffed Mushrooms
- Sheppard Pie Bites
- Braised Short Ribs Horseradish Aioli
- Lobster Salad in Phyllo Cup (175.00 per 50 pieces)



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# WORKS OF ART

PRICED PER 50 PEOPLE



## ARTISAN CHEESE 150.00

Imported and Domestic Cheeses, Rustic Crackers  
Garnished with Grapes and Berries

## VEGETABLE CRUDITÉS 100.00

Grilled and Raw Vegetables  
Buttermilk Dip and Red Pepper Aioli

## BREADS & SPREADS 130.00

Hummus, Warm Spinach and Artichoke Dip,  
Kalamata Olive and Rosemary Spread  
Rustic Breads and Crostini

## ANTI PASTA PLATTER 160.00

Mixed Olives, Marinated Mushrooms, Provolone Cheese,  
Mortadella, Genoa Salami, Mozzarella and Grape  
Tomatoes, Pepperoncini, Rustic Rosemary Bread

## SHRIMP COCKTAIL 175.00

Served with Cocktail Sauce and Fresh Lemon Wedges

## CHICKEN WING PLATTER 150.00

Sweet BBQ, Buffalo and Jamaican Jerk  
Served with Blue Cheese Dip

## CHIPS AND DIPS 100.00

House Made Chips, Cheese, Ranch, & French Onion Dip

## FRESH FRUIT PLATTER 130.00

Seasonal Sliced Fruit and Berries, with Honey Yogurt  
Dip

## SMOKED SEAFOOD DISPLAY \$\$

Assortment of locally sourced smoked seafood favorites  
served with chef's choice condiments.

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# COCKTAIL RECEPTIONS

Prices are based on Cocktail Reception sized portions, as compliments to other stations, and 2 hours of service. Individual station pricing available upon request.

Want to pair some cocktail stations with passed hors d'oeuvres or works of art? All inclusive pricing can also be available.

## Chef Carved:

### Roast Sirloin 7.95 per person

-Mini Hard Rolls, Whole Grain Mustard, Tarragon Horseradish Mayonnaise Red Pepper Jelly

### Glazed Ham 6.95 per person

-Mini Hard Rolls, Mustard, Green Onion Mayo

### Roast Turkey 6.95 per person

-Mini Hard Rolls, Mayo, Mustard, Cranberry Chutney

### Mashed Potato Bar \$3.95 per person

Mashed potatoes, gravy, shredded cheese, chives, sour cream, and bacon bits

### Raw Bar \$\$Market Price

Chef's choice assorted seafood and dipping sauces.

### Salad Bar \$3.95 per person

Assorted greens, salads, proteins, toppings, and dressings.

### Pu Pu Platter Display \$8.95 per person

Chef's choice assorted proteins, fried rice, chicken wings, crab rangoon, tempura vegetables, spring rolls and many more Asian cuisine favorites!

### Taco and Fajita Bar \$9.95 per person

Chef's choice proteins and assorted toppings. Served with Mexican rice, beans, chips, salsa, and guacamole.

### Chef Attended Noodle Bar \$12.95 per person

(Maximum of 100 people)

Choice of noodles, proteins, vegetables and sauce. Now watch our Chefs cook you up a delicious customized treat!

### Assorted Mini Desserts Station \$1.95 per person

An assortment of mini desserts to include éclairs, cheesecake bites, dessert bars, and cookies.



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# BEVERAGE SERVICE

## HOUSE SELECTIONS

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Sauza Gold Tequila
- Dewars Scotch
- Canadian Club Whiskey
- Jim Beam Bourbon

6.00 per pour

## CALL BRAND SELECTIONS

- Absolut or Stoli Vodka
- Tangurey Gin
- Captain Morgan Rum
- Jose Cuervo Tequila
- Johnnie Walker Red Scotch
- Jack Daniels Whiskey
- Maker's Mark Bourbon

7.00 per pour

## Additional Beverages

	House	Call
• Beer	3.50	4.00
• Wine, glass	6.00	7.00
• Cordials	7.00	8.00
• Multi Liquor Drinks	8.00	
• Bottled Water	2.00	
• Sodas / Juice	1.00	
• Champagne		

- Pre Purchase Kegs (120 pours), \$250 - \$350
- Wine by the Case, *Quote Available*
- Bar Set-up Fee, \$100
  - Second bar may be required if group exceeds 125 people
- Punch Station \$100 per 50 servings
- Lemonade/Iced Tea Station \$100 per 50 Servings
- Coffee Station with fresh brewed coffee, tea, and decaffeinated coffee
  - Half Day: \$2.50 per person
  - Full Day: \$3.50 per person



*A 20% service charge and 8% state sales tax will be added to all beverage arrangements. Minimum purchase required.*

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# BOARDROOM LUNCH

*(Maximum of 14 people in the Boardroom)*

EACH SELECTION IS SERVED WITH:

*Fresh Brewed Coffee, Hot Tea, and Decaffeinated Coffee, Assorted Soda and Bottled Water*

## COLD LUNCH 11.95 per person

- Chef's Selection of Assorted Sandwiches served with Kettle Cooked Potato Chips, Pickles and Chef's Selection Assorted Dessert Bars or Cookies



## HOT LUNCH 13.95 per person

- Chef's Selection of Hot Sandwiches served with House Chips, Pickles and Chef's Selection Assorted Dessert Bars or Cookies



- 
- Add Soup Du Jour for \$1.00 more per person.
  - *We can also provide a vegetarian option upon request.*
  - *Please alert us of any allergies your guests have before arrival.*

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# MEETING ROOM CAPACITY

Function Rooms	Square Feet	Classroom	Theater	Banquet	Reception	Conference	U-Shape H-Square	Price
Grand Ballroom A, B, & C	3,900	175	300	250	300	125	70	\$*
Grand Ballroom C 40X24	995	40	80	60	70	40	25	\$*
Grand Ballroom B 46X28.5	1,330	65	100	70	90	50	30	\$*
Grand Ballroom A 46X34.5	1,575	70	115	80	100	60	35	\$*
Grand Ballroom A & B	2,905	125	225	160	225	100	60	\$*
Grand Ballroom B & C	2,325	100	200	140	200	75	50	\$*
Boardroom	450	-	-	-	-	12	-	\$*
Bangor Room 26X26.5	689	30	60	40	60	25	20	\$*
Pre-Function Area								N/A

*Capacity Charts vary depending on the event if including:  
Dance floor space, buffet tables, presentation areas or other setup variables*

*\*Price Based on Meeting Package*



# BUSINESS EVENTS

CONFERENCE • TRADE SHOW • SEMINAR • COMPANY RETREAT  
WORKSHOP • STAFF DEVELOPMENT • BUSINESS RECEPTION

## SEMINAR / TRAINING ROOM

- The ideal location for company training or a group seminar
- Creates a focused group atmosphere
- Use our white boards and pads to illustrate ideas
- Conferencing equipment available
- The Grand Ballroom accommodates up to 300 people; and the space is divisible into three separate function rooms for different size events

## EXECUTIVE CONFERENCE ROOM

- Hold your next conference or small meeting in our facility
- Well-lit, private workspace
- Comfortable, high-backed armchairs
- Seating for 12 people
- Service area

## BUSINESS CENTER

- Use our business center to fax or print
- Seating and ample workspace for four
- PC, Internet connection and other available technology

## AVAILABLE AMENITIES

- Sound System
- Screens & Projectors
- Presentation Tools
- Copy and Fax Machine
- High Speed Internet Connections



# AUDIO/VISUAL

- Screen and Projector \$150
- Screen \$50
- Laptop \$25
- Easel w/ Flipchart and Markers \$20
- Conference Calling Phone \$25



## Complimentary Items

- Podium with Microphone
- Lavalier Microphone
- Handheld Microphone
- Wi-Fi
- Sound System
- Easels



# SOCIAL EVENTS

Make it something to remember. Let us host your next event and leave the details to us. We offer a number of flexible spaces that can be set up to your needs, as much (or as little) catering and support you need.

## ANNIVERSARY CELEBRATION

Commemorate any anniversary or other event in one of our ballrooms. A dance floor makes it a memorable event.

## FAMILY REUNION

With space for groups up to 300, you can invite everybody.

## COMMUNITY EVENT

Host a fundraiser, reception, exhibit, or show for your group using our flexible event rooms.

## AMENITIES

- Tables, round / rectangular
- Linens, place settings
- Decorations as needed
- Sound system
- Dimmer switch lights
- Dance floor, stage
- Screens & projectors



# WEDDING RECEPTIONS

## CELEBRATE YOUR WEDDING RECEPTION WITH US!

Your guests will enjoy a warm and elegant setting while we take care of the rest.

Wedding receptions bring together family and friends in the celebration of marriage. Our flexible space can accommodate groups up to 250 and can be decorated to match your tastes.

We offer as much service as you need, and provide a well-decorated, warm and hospitable setting for your perfect wedding reception.

A sound system and dance floor are available for your musical and entertainment needs. Our adjacent kitchen facility makes it easy to cater your wedding reception however you desire.

## SERVICES:

Event Coordinator • Setup/Decorations • Catering Service • Audio/Video System • Dance Floor • Cake Cutting

