



**Hilton
Garden Inn®**

Tampa East/Brandon

10309 Highland Manor Drive Tampa, FL 33610
813-626-6700



Catering MENU

Dear Guest,



Special occasions, big meetings, celebrations—at Hilton Garden Inn Tampa East/Brandon we know how important they are, and we know how to make them rewarding and memorable.


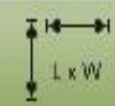

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff, professionals who are committed to creating a successful event for you and your guests.








Thanks for making us a part of your plans. And welcome to Hilton Garden Inn Tampa East/Brandon

Event Space Chart

Meeting Room Floor:

 Space Calculator
 Metric Converter

 Total Sq Ft
 Room Size (L x W)
 Ceiling Ht

 Classroom
 Theater
 Banquet 10
 Reception
 Conference
 U-Shape
 H-Square

[Back to Top](#) [Convert to Metric](#) **Maximum number of people per seating style**

Room Name	Total Sq Ft	Room Size (L x W)	Ceiling Ht	Classroom	Theater	Banquet 10	Reception	Conference	U-Shape	H-Square
Merage Boardroom	676	26.00' x 26.00'	9	n/a	n/a	n/a	n/a	12	12	n/a
Oak Ballroom	1,890	27.00' x 70.00'	9	90	180	112	120	84	75	84
Oak I	594	27.00' x 22.00'	9	36	50	32	40	36	30	36
Oak II	576	24.00' x 24.00'	9	36	60	40	40	30	21	30
Oak III	600	24.00' x 25.00'	9	45	70	40	40	36	27	36
Palm	576	24.00' x 24.00'	9	27	60	32	40	30	21	30
Terrace	1,400	20.00' x 70.00'	20	n/a	100	72	100	n/a	n/a	n/a

introduction

breakfast buffets

All Breakfast Buffets Served with Specialty Breakfast Breads, Preserves, Butter, Fresh Juices, Coffee and Fruit Infused Water

THE GRAND BREAKFAST BUFFET

\$17.95 per person

Traditional Fluffy Scrambled Eggs with Sausage Links, Applewood Smoked Bacon, Breakfast Potatoes, Homemade Pancakes and Fresh Seasonal Fruit

Add Biscuits and Gravy \$2.00 per person

GARDEN INN CONTINENTAL

\$14.95 per person

Assorted Pastries and Bagels Served with Cream Cheese,, Assorted Yogurts, Granola and Sliced Seasonal Fruit

a la carte

Beverages

Freshly brewed regular and decaffeinated coffee	\$32.95 per gallon
Iced tea	\$26.95 per gallon
Lemonade	\$24.95 per gallon
Fruit Juices – Apple, Tomato, Orange, Cranberry	\$14.00 per carafe
Soft Drinks	\$3.00 each
Bottled Water	\$3.00 each

Morning Specialties (Minimum of 10)

Individual fruit yogurts with granola topping	\$4.95 per person
Assorted Breakfast Cereals with Milk	\$4.95 per person
Hot Oatmeal or Grits	\$4.00 per person
Sliced Fresh Fruit	\$2.50 per person
Biscuits and Gravy	\$3.50 per person
Fruit Kabob with Yogurt	\$3.00 per person

From the Bakery

Assortment of Freshly Baked Cookies	\$24.00 per dozen
Chocolate Brownies	\$28.00 per dozen
Freshly baked assorted breakfast pastries	\$30.00 per dozen
Assorted muffins and breakfast breads	\$30.00 per dozen
Deli style bagels and cream cheese	\$34.00 per dozen

wrap corner

Veggie Wrap

\$13.95 per person

Fresh grilled zucchini, carrots, sweet peppers, red onions with mozzarella cheese and honey mustard dressing in a fresh tortilla wrap.

California Club Wrap

\$14.95 per person

Turkey, Avocado and Swiss cheese. With leaf lettuce, sliced tomato rolled in a fresh tortilla wrap.

Grilled Chicken Wrap

\$15.95 per person

Grilled Chicken Breast, Swiss cheese, lettuce, tomato rolled in a fresh tortilla wrap.

Italian Submarine Wrap

\$15.95 per person

Sliced salami, baked ham, pepperoni, sliced turkey, and provolone cheese on a fresh tortilla wrap with shredded lettuce, sliced tomato and red onion.

Chicken Pesto Wrap

\$16.95 per person

Grilled chicken breast, basil pesto aioli, sliced tomato, lettuce rolled in a fresh tortilla wrap.

All wraps are accompanied with condiments, chips, iced tea or lemonade and ice water.

Make it A Boxed Lunch

In addition to the wrap or salad of your choice, the boxed lunch is served with a soft drink or a bottle of water and your choice of Red Bliss potato salad, pasta salad, or fruit salad

Whole Fruit: Orange or Apple Dessert: Cookie or Brownie

Add \$3.00 to each wrap or salad selection

salads

Caesar Salad

\$15.95 per person

Fresh romaine lettuce, garlic croutons with Creamy Caesar dressing and fresh parmesan cheese. Add Grilled Chicken **\$3.00** Grilled Shrimp **\$4.00**

Fiesta Garden Inn Cobb Salad

\$17.95 per person

Mixed greens, grilled chicken, bacon, tomatoes, Boiled eggs, avocado, Swiss cheese, Crumbled bleu cheese.

Harvest Chicken Salad

\$17.95 per person

Grilled chicken on greens, apples, bleu cheese, cucumbers, red onions, tomatoes, almonds, and dried cranberries.

Steak Frits Salad

\$18.95 per person

Char-grilled steak on Romaine lettuce, crisp-fried potatoes, roasted mushrooms, onion, bleu cheese, lemon-Dijon vinaigrette.

Salad dressings options include: Honey mustard, Ranch, Bleu Cheese, Italian, Thousand Island, Balsamic vinaigrette

luncheon buffets

Bufete Latino

\$22.95 per person

Arroz con pollo (chicken & yellow rice). Served with black beans and sweet plantains. Garden Salad. Served with Cuban bread and butter.

Bit of Italy

\$23.95 per person

Chicken parmesan, linguini with marinara and alfredo sauce and your choice of one of the following: meat lasagna, vegetable lasagna or cheese tortellini. Served with Caesar salad and fresh baked garlic bread.

Garden Inn Deli Buffet

\$23.95 per person

Display of sliced deli meats and cheeses with choice of one of the following: Pasta Salad, Creamy coleslaw or red skin potato salad. Served with assorted Sandwich breads and individually bagged chips.

South of the Border

\$24.95 per person

Choice of two: Chicken Fajitas, Beef Fajitas, Pulled pork or seasoned taco meat. Served with peppers and onions, flour and corn tortillas, Shredded lettuce, tomato, cheddar cheese, Sour cream, salsa, yellow rice, refried beans and tortilla chips.

Garden BBQ

\$25.95 per person

Choose two of the following: pulled BBQ beef, Pulled BBQ pork, grilled chicken or fried chicken. Select your choice of two of the following sides: Potato salad, baked beans, mac & cheese, creamy coleslaw, corn on the cob. Served with cornbread and sweet butter.

Add and additional side for \$3.00 per person

All lunches are served with chef's selection of dessert, freshly brewed regular and decaffeinated coffee, and a selection of herbal hot teas and iced tea.

afternoon breaks

Build your Own Trail Mix

\$10.95 per person

Assorted Nuts, dried fruit, chocolate chips, M&M's and granola

Sweet Tooth

\$11.95 per person

Fresh baked cookies and brownies, assorted candy bars, coffee and herbal teas

The Energizer

\$13.95 per person

Selection of balance bars, protein bars, assorted nuts & pretzels, assorted energy drinks

Fit & Trim

\$14.95 per person

Seasonal sliced fruit, seasonal vegetable crudité's shooters and Hummus with pita bread served with infused water.

served dinners

Grilled Vegetable Tortellini

\$20.95 per person

Tricolor cheese tortellini tossed with fire-grilled vegetables and a white wine pesto sauce.

Chicken Francese

\$24.95 per person

Breast of chicken with a lemon wine sauce Rosemary garlic roasted potatoes and seasonal vegetables.

Bourbon Apple Pork Tenderloin

\$27.95 per person

Cider and apple brined pork tenderloin char-grilled and basted with a bourbon-brown sugar glaze. Served with bacon n' brie mashed potatoes and grilled asparagus

Herb Crusted London Broil

\$29.95 per person

Char grilled and thinly sliced London broil finished with A tri-colored peppercorn sauce served with roasted red bliss rosemary garlic potatoes and seasonal vegetables.

Oven Baked Grouper

\$32.95 per person

Topped with sautéed baby spinach, rock shrimp, Kalamata olives, tomatoes and artichoke hearts Drizzled with a lemon beurre blanc served with rice pilaf and grilled asparagus.

build your own buffet

2 Entrees: \$27.95 per person

3 Entrees: \$37.95 per person

4 Entrees: \$47.95 per person

Select from the following entrees:

Grilled chicken breast

Eggplant parmesan

Chicken Roma

BBQ Baked Chicken

Vegetable Lasagna

Teriyaki Chicken

Bourbon Chicken

Meat Lasagna

Grilled or blackened Tilapia

Select one Salad:

Baby Spinach Salad

Mixed Greens

Fresh Fruit Salad

Pasta Salad

Red Skin Potato Salad

Classic Caesar

Select two Sides:

Mashed Potatoes

Rice Pilaf

Roasted Red Skin Potatoes

Wild Rice

Vegetable Medley

Macaroni and Cheese

Broccoli

Grilled Asparagus

Green beans

All dinners are served with chef's selection of dessert, freshly brewed regular and decaffeinated coffee, and a selection of herbal hot teas and iced tea.

A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

dinner buffets

La Fiesta

\$24.95 per person

Choice of three: Chicken fajitas, beef fajitas, pulled pork or taco meat. Served with peppers and onions, hard shells, flour tortillas, and tortilla chips. Toppings to include: shredded lettuce, tomato, cheese, onion, jalapenos, black olives, sour cream, salsa, Mexican rice, and refried beans

Add Queso \$1.00 per person

Add Guacamole \$1.00 per person

Add tortilla soup \$2.00 per person

All American Barbeque

\$27.95 per person

Your choice of two of the following : pulled BBQ pork, Pulled BBQ Beef, or BBQ ribs
Select one of the following: grilled chicken or fried chicken. Choose three sides: creamy coleslaw, red skin potato salad, home style baked beans, corn on the cob or Mac and Cheese. Garden salad with assorted dressing. Served with warm corn bread with sweet butter.

Italian Feast

\$30.95 per person

Chicken parmesan, pasta with marinara and Alfredo sauce. Your choice of one of the following: shrimp or meatballs (add an additional selection for \$1.00) Choice of one of the following: Meat lasagna, vegetable lasagna or Portobello mushroom ravioli. Served with fresh baked vegetables, insalata caprese, Caesar salad with croutons and parmesan cheese or Garden Salad. Fresh Garlic Bread.

Florida Buffet

\$32.95 per person

Macadamia crusted breast of chicken, grilled medallions of beef with a portabella mushroom garlic demi glaze, Yukon gold mashed potatoes with roasted shallots, fresh seasonal vegetables, garden salad with choice of dressings, and warm rolls

Island Buffet

\$36.95 per person

Choice of Two: Grilled Mahi Mahi with citrus butter sauce, sliced roasted pork loin with cumin sauce, Jerk ribbed chicken with mojo sauce. Served with island rice pilaf, chef's selection of vegetables, Garden salad with choice of dressings. Warm rolls and sweet butter

Key West Buffet

\$38.95 per person

Shrimp cocktail with zesty cocktail sauce, grilled grouper fillet Seafood pasta, garden rice pilaf, island vegetables, garden salad with choice of salad dressing.

Add Florida clam chowder \$2.00 per person

All dinners are served with chef's selection of dessert, freshly brewed regular and decaffeinated coffee, and a selection of herbal hot teas and iced tea.

reception enhancements

- Spud Bar** \$8.95 per person
Baked Potatoes with an Assortment of Toppings to Include: Shredded Cheese, Broccoli, Scallions, Bacon, Cheese Sauce, Sour Cream, Ranch, and Homemade Chili
- Vegetable Crudités** \$4.95 per person
Assortment of Vegetables with Ranch or Onion Dip
- Imported and Domestic Cheeses** \$5.95 per person
Assortment of Cheeses Accompanied by a variety of Crackers
- Mediterranean Sampler** \$8.95 per person
Grilled Asparagus, Pesto Marinated Artichokes, Roasted Red Peppers, Grilled Zucchini, Eggplant, Fresh Mozzarella, Marinated Roma Tomatoes, Assorted Olive Tepanadas, Fresh Pita, and Focaccia Bread
- Candy Buffet** \$8.95 per person
Assortment of candy: Chocolates, sweet and chewy delights with decorative take home bags. Candies can be customized by color.
- Tropical Fruit Display** \$5.95 per person
Accompanied by Yogurt and Chocolate Dipping Sauces
- Chocolate Fountain** \$4.95 per person
Flowing chocolate ganache with assorted fresh fruit and sweets

chef attended action stations

- Macaroni & Cheese Station** \$10.95 per person
Gourmet Cavatappi macaroni and cheese with smoked gouda and cheddar cheeses. Toppings to include: Grilled Chicken, diced ham, bacon, grilled mushrooms, onions, peppers, chives, broccoli, and jalapenos and bread crumbs.
- Mashed Potato Bar** \$9.95 per person
Trio of Mashed Potatoes; Yukon Gold, Red Skin, and Roasted Yams, with Toppings to Include; Caramelized Onions, Bacon, Sautéed Mushrooms, Sour Cream, Chives, Feta, and Horseradish Cream
- Pasta Station** \$11.95 per person
Linguini and Penne Pasta to Include the Following: Alfredo, Bolognese, and Vegetarian Marinara Sauces with Assorted Mixed Vegetables, Parmesan, and Mozzarella Cheese
- Add Chicken, Meatballs or Shrimp \$3.95 per person

carving stations

each serves 25 people

Honey Glazed Ham \$250.00
With Stone Ground Mustard Sauce

Beef Tenderloin \$300.00
With Béarnaise Sauce

Pork Tenderloin \$225.00
With Peach Brandy Sauce

Roasted Turkey Breast \$225.00
With Cranberry Sauce

hors d'oeuvres

Coconut Shrimp With Orange Ginger Sauce	\$4.00
Crab Cakes with Spicy Remoulade	\$3.50
Crab Stuffed Mushrooms	\$3.50
Beef Tenderloin Brochette	\$4.50
Smoked Chicken Quesadilla	\$3.00
Bacon Wrapped Scallops	\$3.50
Chicken Fingers with Honey Mustard	\$3.00
Chicken or Beef Teriyaki Satay	\$3.50
Vegetable Spring Rolls with Sweet and Sour Sauce	\$3.50
Mini Quiche Lorraine	\$3.00
Swedish or Barbeque Meatballs	\$2.50
Buffalo Chicken Wings with Bleu Cheese	\$2.50
Shrimp Jammers	\$4.00
Chicken Empanadas	\$3.50
Raspberry and Brie in Phyllo	\$3.50
Tomato Herb Bruschetta	\$3.00
Assorted Canapés	\$3.00
Chocolate Dipped Strawberries	\$2.00
Pan Fried Pork Dumplings	\$3.00
Pan Fried Duck Potstickers	\$3.50
Great Balls of Fire	\$2.50
Variety of Finger Sandwiches	\$3.50

50 Pieces per Item Minimum

Suggested Quantities:

2-4 pieces per person: 30-60 minutes before dinner, during a Cocktail Hour

5-6 pieces per person: 1.5-2 hour event that precedes Dinner

8-10 pieces per person: 2-4 hours, heavy hors d'oeuvres-dinner replacement

12-15 pieces person: 4+ hours, heavy hors d'oeuvres-dinner replacement

beverages

Hosted or Cash Bar – Per Consumption

	<u>House</u>	<u>Premium</u>
Mixed Cocktails	\$7.00	\$8.00
House Wine	\$6.00	\$7.00
Beer	\$6.00	\$7.00
Assorted Soft Drinks and Juices	\$3.00 per bottle/can	
Bottled Water	\$3.00 per bottle	

Hosted by – By the Hour

Premium	House	Beer and House Wines
One Hour \$23.00 per person	One Hour \$19.00 per person	One Hour \$15.00 per person
Two Hours \$28.00 per person	Two Hours \$24.00 per person	Two Hours \$19.00 per person
Three Hours \$33.00 per person	Three Hours \$29.00 per person	Three Hours \$23.00 per person
Four Hours \$38.00 per person	Four Hours \$34.00 per person	Four Hours \$27.00 per person

Miscellaneous:

Sangria (serves 25 glasses)	\$150.00 per gallon
House Champagne	\$18.00 per bottle

Imports & Craft Beer – Heineken, Amstel Light , Samuel Adams, Bass Ale, Yuengling Lager, Corona
Premium Brands - Dewars, Early Times, Absolut, Bacardi, Tanqueray, Jose Quervo Gold, Canadian Club
House Brands - Jim Beam, Smirnoff, Cruzan, Beefeater, Jose Quervo, Seagrams 7
Domestic & Non Alcoholic Beer- Bud, Bud Light , Miller, Miller Lite, Coors Light, O'Doul's, Michelob Ultra, Michelob Light, Michelob

**Please note that \$25.00 per hour bartender fee is applicable.
Fee waived with \$400.00 minimum**

A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.