

CATERING MENU



WELCOME

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 feel free to contact us.

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

The Hilton Garden Inn Events Team



BREAKFAST



BASIC CONTINENTAL 9.00 per person

Daily selection of breakfast breads served with preserves, butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.

SWEET TOOTH 10.00 per person

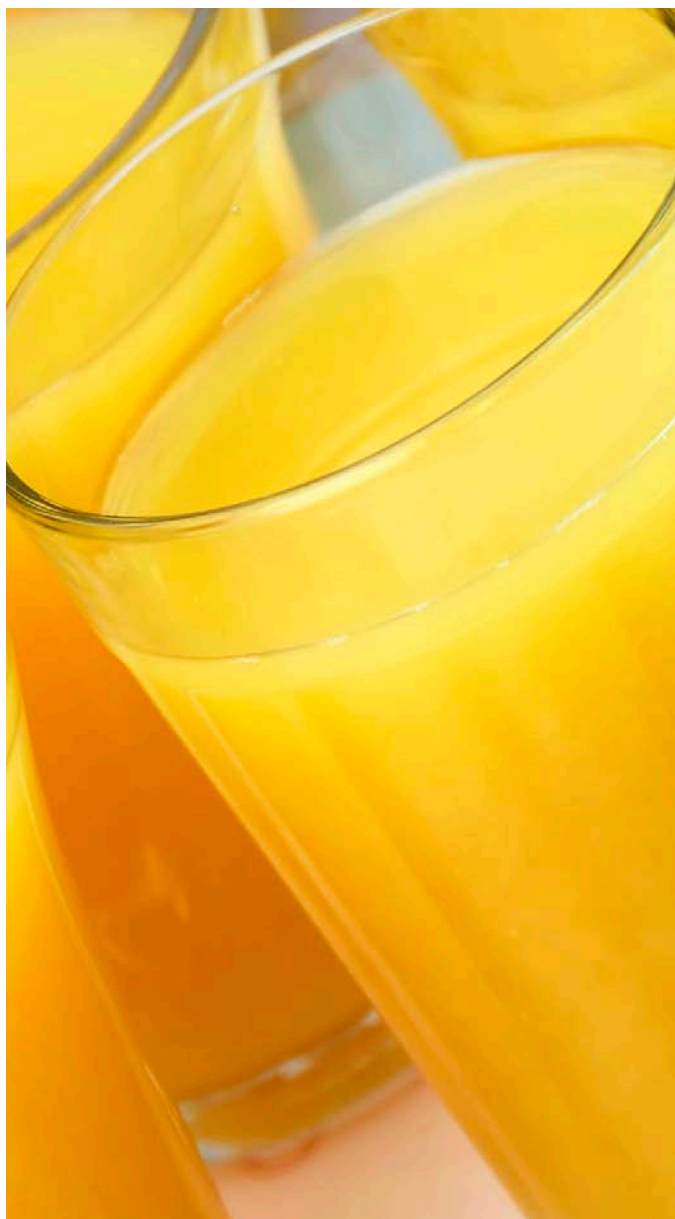
Cinnamon Rolls, scones, apple fritters, strudels, muffins and croissants accompanied by creamery butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.

DELUXE CONTINENTAL 11.00 per person

Chilled fruit juices with a daily selection of breakfast breads and bagels, accompanied by preserves, butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.

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

BREAKFAST



EXECUTIVE CONTINENTAL

12.00 per person

Chilled fruit juices, sliced seasonal fruit and a daily selection of breakfast breads accompanied by preserves, creamery butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.

HEALTHY CHOICE

12.00 per person

Chilled fruit juices, sliced seasonal fruit, a selection of fresh whole fruit, assorted fruit yogurts, granola and a variety of bagels with cream cheese. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.

BREAKFAST TABLE BUFFET

15.00 per person

Scrambled eggs, hash browns, bacon, sausage links, sliced seasonal fruit, chilled fruit juices and breakfast breads served with preserves, creamery butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.
Minimum of 10 guests

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

LUNCH

BOXED LUNCH 15.00 per person

Choose your meal and we will deliver it to your meeting room. Guests have a choice of a sandwich or a wrap. Served with a side of chips or fresh fruit, cookie and cold beverage.

-Sandwich Selections-

Turkey
Ham
Roast Beef

-Wrap Selections-

Chicken Caesar
Veggie Hummus Wrap

-Beverage Selections-

Coke
Diet Coke
Sprite
Bottled Water

*For groups of 20 or less

SOUP AND SALAD 16.00 per person

Soup of the day, Caesar salad, mixed greens, tomatoes, black olives, scallions, bacon bits, diced chicken, Monterey jack cheese, cheddar cheese, garlic croutons and dressings. Assorted dessert selection. Served with ice tea and lemonade.

Minimum of 10 guests



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

LUNCH

MARKET DELI 17.00 per person

Mixed greens or Caesar salad with a selection of Deli Meats, Cheeses, Lettuce, Tomato, Onion, Condiments, Fresh Fruit, House made Truffle Chips and a selection of desserts. Served with Lemonade and Ice Tea. Minimum of 20 guests

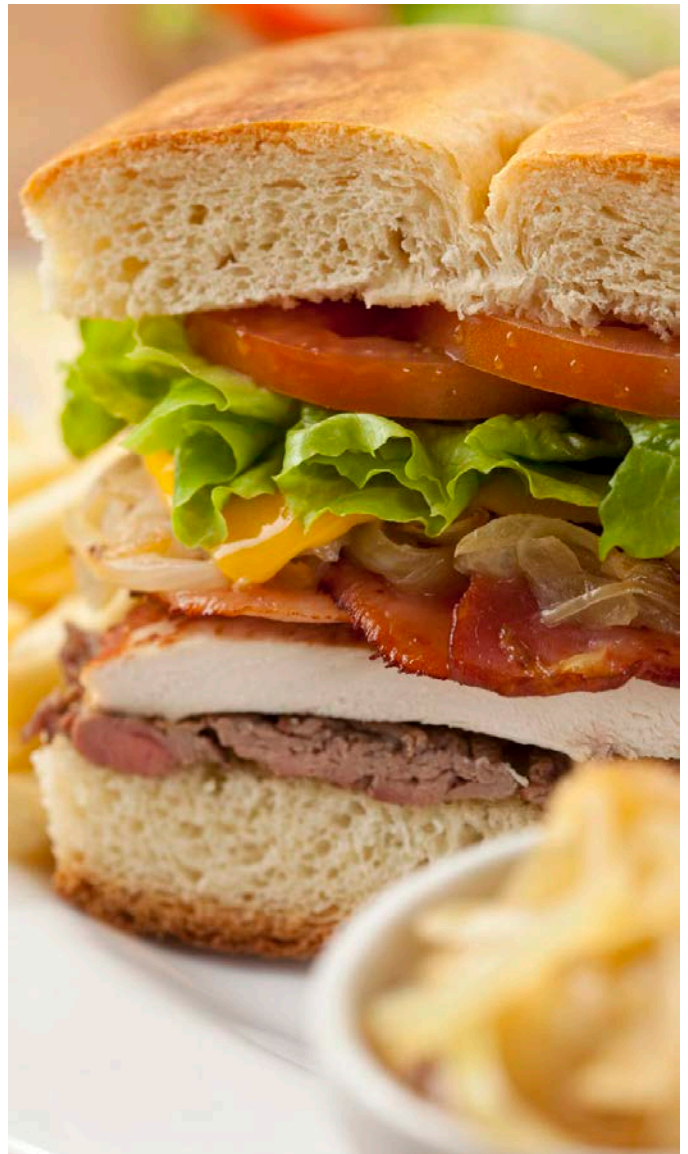
BURGER BAR 18.00 per person

All beef patty chargrilled and served with toasted bun, tomato, lettuce, onion and pickle. Served with potato chips and choice of pasta or potato salad and fresh fruit. Assorted desserts and ice tea and lemonade. Minimum of 20 guests

ITALIAN FEAST 19.00 per person

Fettuccine and penne pasta with pesto, and marinara sauce, ravioli in a cream sauce, Caesar salad and garlic bread. Served with assorted desserts, ice tea and lemonade.

Add soup for additional \$2 per person
Add grilled chicken for additional \$3 per person
Minimum of 20 guests



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

LUNCH

SOUTHWEST FAJITA FIESTA

19.00 per person

Chicken fajitas served with flour tortillas, refried beans, shredded lettuce, diced tomatoes, sour cream, cheese and guacamole. Accompanied with tortilla soup. Served with churros for dessert and ice tea and lemonade.
Minimum of 20 guests

GRILLED SALMON BUFFET

23.00 per person

Fillet of grilled salmon topped with tomato basil bruschetta. Served with mixed green salad, Caesar salad, wild rice, rolls, assorted desserts and ice tea and lemonade.
Minimum of 20 guests



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

SPECIALTY BREAKS



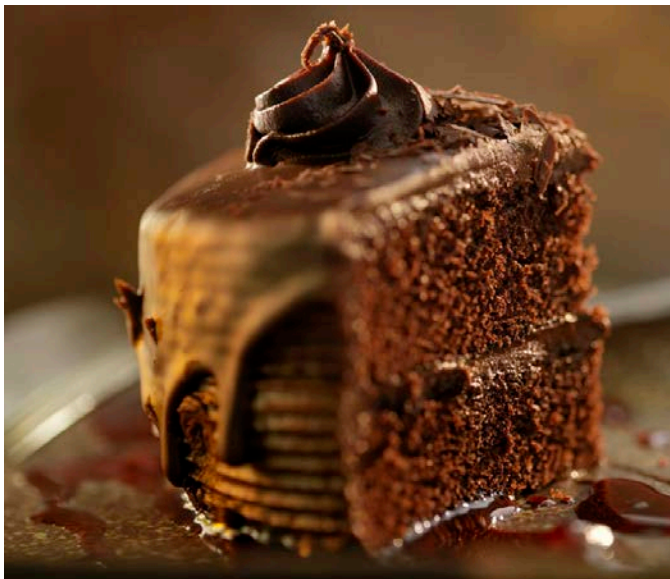
EYE OPENER 4.00 per person

Freshly brewed regular and decaffeinated coffees, and a selection of herbal teas.

THE WATER COOLER

5.00 per person

Variety of sodas and bottled water, freshly brewed regular and decaffeinated coffees, and a selection of herbal teas.



COOKIES AND BROWNIES

7.00 per person

Fresh baked cookies and brownies, a variety of sodas and bottled water, freshly brewed regular and decaffeinated coffees, and a selection of herbal teas.

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

SPECIALTY BREAKS



VEGGIE TRAY 8.00 per person
Garden fresh vegetables and creamy ranch dressing. Served with a variety of sodas and bottled water.

HEALTHY BREAK 9.00 per person
Fresh fruit kabobs with yogurt dipping sauce, assorted whole fruit, granola bars, bottled water and juices.



AT THE MOVIES BREAK 12.00 per person
Assorted candy bars, popcorn, apples, a variety of chips and pretzels, and a selection of sodas and bottled water.

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

ALL DAY PACKAGES



DELUXE PACKAGE 18.00 per person

Deluxe Continental Breakfast

Chilled fruit juices with a daily selection of breakfast breads accompanied by preserves, butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.

Mid – Morning Coffee Break

Freshly brewed regular and decaffeinated coffees, a selection of herbal teas and a variety of sodas.

Afternoon Cookie and Brownie Break

Fresh baked cookies and brownies, a variety of sodas and bottled water, freshly brewed regular and decaffeinated coffees, and a selection of herbal teas.



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

ALL DAY PACKAGES



EXECUTIVE PACKAGE 21.00 per person

Executive Continental Breakfast

Chilled fruit juices, sliced seasonal fruit and a daily selection of breakfast breads accompanied by preserves, butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.

Mid – Morning Coffee Break

Freshly brewed regular and decaffeinated coffees, a selection of herbal teas and a variety of sodas.



Healthy Afternoon Break

Fresh fruit kabobs with yogurt dipping sauce, assorted whole fruit, granola bars, bottled water and juices.

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

ALL DAY PACKAGES

THE MEETING PLANNER'S PACKAGE 58.00 per person

Executive Continental Breakfast

Chilled fruit juices, sliced seasonal fruit and a daily selection of breakfast breads accompanied by preserves, butter and margarine. Freshly brewed regular and decaffeinated coffees and a selection of herbal teas.

Mid – Morning Coffee Break

Granola bars, assorted soft drinks and bottled water.

Lunch

Choose either our Soup and Salad Bar or the Market Deli.

Mid-Afternoon Break

Fresh baked cookies and a refresh of iced beverages.

This package includes meeting room rental, wireless internet for all guests, dry erase board, flip chart and projection screen.

Minimum of 25 Guests



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

ENHANCEMENTS



ASSORTED BREAKFAST BREADS
21.00 per dozen

ASSORTED DANISHES 21.00 per dozen

BAGELS AND CREAM CHEESE
25.00 per dozen

ASSORTED COOKIES 20.00 per dozen

WHOLE FRESH FRUIT 1.50 each

GRANOLA BARS 1.50 each

BROWNIES 20.00 per dozen

ASSORTED YOGURTS 2.00 each

ASSORTED CHIPS 2.00 each

TORILLA CHIPS AND SALSA
12.00 bowl

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

DINNER

HERB CHICKEN BUFFET

22.00 per person

Chicken breast roasted with lemon tarragon seasoning. Served with mixed green salad, rolls and butter, seasonal vegetables and garlic mashed potatoes, ice tea and lemonade.
Minimum of 20 guests



FEAST OF ITALY 24.00 per person

Fettuccine and penne pasta with pesto, marinara or meat sauce, cheese ravioli with garlic cream sauce. Served with chicken piccata, Caesar salad, garden salad and garlic bread, ice tea and lemonade.
Minimum of 20 guests



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

DINNER



POT ROAST BUFFET

26.00 per person

Classic tender beef pot roast, mashed potatoes and gravy served with chef's choice of fresh vegetable, mixed green salad, rolls and butter, ice tea and lemonade.
Minimum of 20 guests



GRILLED SALMON BUFFET

27.00 per person

Fillet of grilled salmon finished with tomato basil bruschetta and fettuccine alfredo. Served with mixed green salad and Caesar salad, wild rice, chef's choice of fresh vegetable and rolls, ice tea and lemonade.
Minimum of 20 guests



DESSERT

add **4.00** per person

Cheesecake, Chocolate Cake, Carrot Cake or Sliced Seasonal Fruit

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

HORS D'OEUVRES



FRUIT KABOBS 36.00 per dozen

With Yogurt Dipping Sauce

MEATBALLS 25.00 per dozen

Served with Choice of: BBQ, Honey BBQ or Teriyaki Sauce

SPRING ROLLS 25.00 per dozen

Served with Plum Sauce



CHICKEN WINGS 25.00 per dozen

Served with Choice of: BBQ or Buffalo Sauce

SHRIMP COCKTAIL 38.00 per dozen

Tiger shrimp served with cocktail sauce

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

HORS D'OEUVRES

CRUDITE PLATTER \$90.00 per platter

Fresh cut vegetables, olives and served with House made ranch dressing.



FRESH SEASONAL FRUIT PLATTER

\$100.00 per platter

Fresh seasonal fruits served with yogurt dipping sauce.

CHEESE AND CRACKER PLATTER

\$115.00 per platter

Assorted cheeses, gourmet crackers and red grapes.



SPINACH AND ARTICHOKE DIP PLATTER

\$115.00 per platter

Spinach and artichoke dip with tortilla chips and fresh vegetables.

All platters serve approximately 25
guests

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

RECEPTION

HOSTED OR NON HOSTED BAR

Requested Brands	\$8.00*
Premium Brands	\$9.00*
Micro Brews/Imported Beers	\$6.00
Domestic Beers	\$5.50
House Wine by the Glass	\$6.00
Soft Drinks	\$2.25
Bottled Water	\$2.25



REQUESTED BRANDS

Smirnoff, Beefeater, Bacardi, Malibu,
Clan MacGregor, Jim Beam, Canadian Club,
Seagrams 7, Jose Cuervo Gold, Baileys.

PREMIUM BRANDS

Absolut, Ketel One, Tanqueray, Bombay Sapphire,
Jack Daniels, Crown Royal, Jameson, Makers Mark,
Dewars, Sauza Hornitos.



All prices are subject to 20% service charge and applicable state and local taxes. All prices are subject to change without prior notice.

\$75 bartender fee applies for each bar (2 hour minimum). \$75 for each additional hour.

**Average drink price*

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

RECEPTION

WINE BY THE BOTTLE

WHITE WINE

CK Mondavi, White Zin, California	\$22.00
Oak Knoll, Riesling, Oregon	\$38.00
Duck Pond, Pinot Gris, Oregon	\$38.00
Massimo, Sauv Blanc, New Zealand	\$34.00
CK Mondavi, Chardonnay, California	\$22.00
BV Coastal, Chardonnay, California	\$26.00
Charles Krug, Chardonnay, California	\$58.00

RED WINE

Eola Hills, Pinot Noir, Oregon	\$26.00
Argyle, Pinot Noir, Oregon	\$78.00
CK Mondavi, Merlot, California	\$22.00
Gnarly Head Merlot, California	\$30.00
Snoqualmie, Syrah, Washington	\$30.00
CK Mondavi Cabernet, California	\$22.00
Gnarly Head, Cabernet, California	\$34.00
Charles Krug, Cabernet, California	\$70.00

SPARKLING WINE

Korbel, California 187ml	\$10.00
Wycliff Brut, California	\$18.00
Freixenet Brut, Spain	\$35.00



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

TECHNOLOGY

AUDIO / VISUAL

LCD Projector	\$150.00
LCD Projector with Screen, AV Cart and two Flipchart Pads	\$195.00
Speaker Phone	\$65.00
Flipchart Pad	\$30.00
Dry Erase Board	\$20.00
Screen	\$20.00
VHS Recorder/DVD Player, 25" Color Monitor	\$45.00
Tripod Easel	\$10.00
Podium	\$10.00



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