

CATERING MENU



**Hilton
Garden Inn**[®]
Houston West/Katy

TABLE OF CONTENTS

Hotel Contacts	3
Breakfast	5
Meeting Package	7
Breaks	9
Lunch	11
Buffet Options	13
Plated Dinners	14
Hors d'Oeuvres	16
Bar Selections	18
Additional Information	19
Event Space Chart	20

WELCOME

Dear Guest,

We are honored that you've chosen the Hilton Garden Inn Houston West Katy to host your upcoming function. We know how important is it that everything is perfect for you and your guests, and that's why we'll go out of our way to help you create a lasting, unforgettable experience!

When you choose the Hilton Garden Inn Houston West Katy for your event, you'll receive the dedicated services of our experienced sales team to help guide you every step of the way. As one of the area's preeminent hotels, our exemplary service and attention to detail sets us apart.

Whether it's your turn to plan this year's family reunion, company party or high-profile civic gala, you can rest assured that you've made the right choice.

Thank you for allowing us to share this special occasion with you. We're delighted you're here.

Kevin Mousavi
General Manager

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Director of Sales

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Katy.HGI.Com



The Great American Grill is excited to hear about your upcoming event. Let me know if you're unable to find the right menu combination, and I'll work with you to create the perfect custom menu to wow your guests!



2409 Texmati Drive
Katy, TX 77494

Pancho
Head Chef



BREAKFAST

DID YOU KNOW?

- Eating breakfast keeps you thin.
- Studies have shown people who eat breakfast are happier.
- Breakfast is the most important meal of the day.
- A recent study revealed the following about people who ate breakfast:
 - 9% were more alert throughout the day
 - 11% were less emotionally distressed throughout the day
 - 13% were less tired throughout the day
 - 17% were less anxious throughout the day
 - 10% were less likely to suffer attention span difficulties throughout the day
 - 33% were less likely to suffer from stomach complaints throughout the day

AM EXPRESS

- our signature house made pastries
- house made muffins
- house made cinnamon rolls
- bagels
- beautiful assorted fruit display
- assorted hot teas
- regular and decaf coffee
- selection of juices

\$11.95 per person



ALL AMERICAN BREAKFAST BUFFET

- local farm fresh eggs, scrambled
- biscuits and gravy or fluffy pancakes
- bagels, breads and pastries
- bacon and sausage
- assorted hot teas
- regular and decaf coffee
- selection of juices

\$12.95 per person

HEALTHY START

- oatmeal with assorted toppings
- bagels
- granola bars
- beautiful assorted fruit display
- assorted yogurts
- assorted hot teas
- regular and decaf coffee
- selection of juices

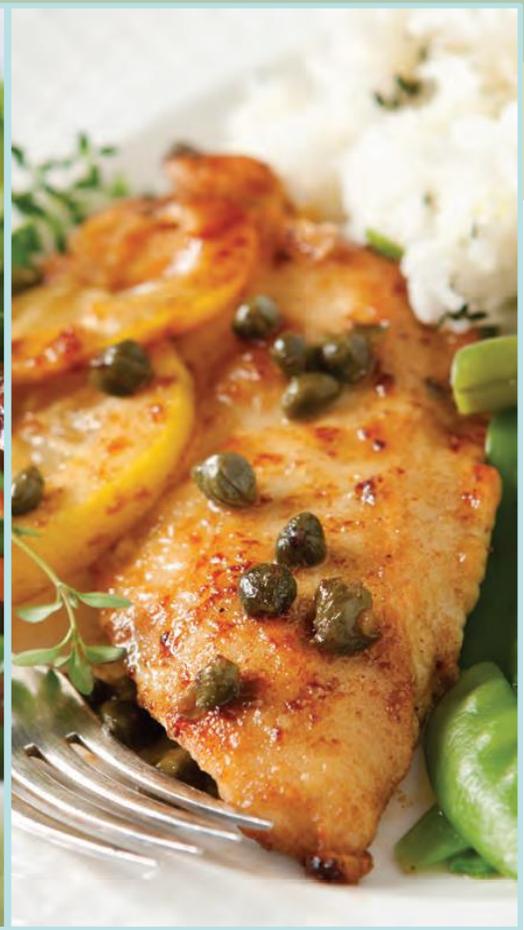
\$10.95 per person



TEXAS SIZE BUFFET

- local farm fresh eggs, scrambled
- fluffy fresh made pancakes
- french toast
- bacon and sausage
- house made breads and pastries
- assorted yogurts
- assorted hot teas
- regular and decaf coffee
- selection of juices

\$13.95 per person



MEETING PACKAGE

DID YOU KNOW?

- Meeting packages are designed to enhance the results of your meeting by simplifying the planning process and maximizing meeting efficiency.
- Meeting Packages offer a simplified method of pricing that combines your group meals; breakfast, lunch and afternoon break service, into one, all-inclusive, price per person. It provides a great value and allows you to budget more efficiently in advance.
- Packages are designed to accommodate any number of people whether 5 or 500.
- Meeting Packages make your event or meeting as easy as possible for you to arrange.



THE KATY PACKAGE

\$39.95

BREAKFAST

Choose one from the following:

see page 4 for details on breakfast selections

- AM EXPRESS
- ALL AMERICAN BREAKFAST BUFFET (add \$2.00 p.p.)
- TEXAS SIZE BUFFET (add \$3.00 p.p.)

LUNCH

Choose one from the following:

see page 9, 10 & 12 for details on lunch selections

- DELI IN A BOX
- LIMITED LUNCH MENU
- DELI BUFFET (add \$3.00 p.p.)
- WANT MORE? CHECK OUT OUR DINNER BUFFET OPTIONS

(CERTAIN PLATED AND BUFFET LUNCH ENTREES MAYBE ADDITIONAL COST)

MID MORNING BREAK

Choose one from the following:

see page 8 for details on break selections

- 7th INNING STRETCH
- SUITE BREAK
- CHIPS & DIP
- FLATBREAD SAMPLER (add \$2.00 p.p.)

AFTERNOON BREAK

Choose one from the following:

see page 8 for details on break selections

- 7th INNING STRETCH
- SUITE BREAK
- CHIPS & DIP
- FLATBREAD SAMPLER (add \$2.00 p.p.)



BREAKS

DID YOU KNOW?

It's a long day of meetings and everyone's focus is waning. After staring out the window and doodling for a few half-conscious minutes, you tell yourself, "Maybe I'll just get up and take a lap. I'll get some water or a snack."

New research out of Australia shows that frequent breaks with even a modest amount of movement (like standing and stretching) have significant physical benefit. Small snacks are an additional 'treat'.

- Taking Breaks Relaxes and Unblocks the Mind
- Taking Breaks Often Solves the Problem Without Concentration
- Put It on the Back Burner of Your mind and Let it Cook
- Taking Breaks Permits Thinking Outside the Box
- Taking Breaks Makes Work More Efficient
- Taking Breaks Makes Meetings More Enjoyable

ALA CARTE BREAK ITEMS

- Assorted Cookies \$2.95 per person
- Fresh Sliced Fruit \$2.95 per person
- Bottled Soft Drinks \$3.00 each
- Assorted Bagels \$16.00 per dozen
- Assorted Danishes \$15.00 per dozen
- Yogurt Parfaits \$5.00 per person
- Assorted Yogurts \$2.00 per person
- Coffee Service \$30.00 per urn (24 Cups)

Chips & Dip

- house made tortilla chips
 - warm queso
 - salsa
 - add guacamole +2.00 pp
 - add spinach & artichoke +2.00 pp dip
- 9.95 per person

7TH INNING STRETCH

- freshly baked cookies
- assorted bags of chips
- mixed nuts
- pretzels

9.95 per person

FLATBREAD SAMPLER

- bite size assortment of crisp cheesy flatbreads
- bags of chips
- fresh sliced fruit

11.95 per person



SUITE BREAK

- freshly baked cookies
- mini cheesecake bites
- assorted candy bars
- fresh sliced fruit

10.95 per person



LUNCH

DID YOU KNOW?

Luncheon, commonly abbreviated to lunch, is a mid-day meal.

In English-speaking countries during the eighteenth century, lunch was originally called “dinner” a word still sometimes used to mean a noontime meal in the UK, and in parts of Canada and the United States.

The mid-day meal on Sunday and the festival meals on Christmas, Easter, and Thanksgiving (in the US and Canada) are still often eaten at the old hours, usually either at noon or between two and four in the afternoon, and called dinner. Traditional farming communities also may still commonly have the largest meal of the day at mid-day and refer to this meal as “dinner.”

More business is done around the lunch table than in the office, hence **POWER LUNCH!**

DELI IN A BOX LUNCH

- your choice of roast beef, turkey or ham
- american, provolone or swiss cheese,
- lettuce, tomatoes, onions & pickle spear
- mayonnaise & mustard
- chips and fresh fruit
- freshly baked cookie

12.95 per person

FAJITA BUFFET

- beef and chicken fajitas
- fresh flour tortillas
- grilled onions & peppers
- spanish rice
- rancho beans
- sour cream
- jalapenos
- Salsa

20.95 per person

LIMITED LUNCH MENU

(25 MAX | 12 OR MORE | PRE ORDER REQUIRED)

YOUR GUESTS MAY CHOOSE FROM
THE FOLLOWING:

- 1/2 pound beef burger
- grilled chicken sandwich
- chicken caesar salad
- chicken caesar wrap
- classic club sandwich

15.95 per person

WANT SOMETHING MORE?

TRY ANY OF OUR DINNER BUFFET
OPTIONS LOCATED ON PAGE 17

DELI BUFFET

- sliced ham
- smoked turkey breast
- roast beef
- american, provolone & swiss cheese
- mayonnaise & mustard
- lettuce, tomatoes, onions & pickle spears
- potato chips
- sweet and un-sweet tea

18.95 per person





BUFFET OPTIONS

DID YOU KNOW?

At lunch on March 28th, 2006, our sister, the Las Vegas Hilton held the world's largest buffet earning a spot in history books as a Guinness World Record.

A total of 510 dishes were set out for over 850 hungry people at a low \$7.50 per person, or a little over a penny per offering. All proceeds went to hunger relief charity America's Second Harvest.

Each dish had to be different enough to be certified by a Guinness judge, though they didn't have to taste each one. That should be another Guinness record -- the person who ate a plate full of each of the 510 dishes.

Hilton executive chef George Bargisen spent over 24 hours overseeing and carefully putting together each of the unique dishes that comprised 40 soups, 100 salads, and 150 desserts spanning across tables measuring 500 feet.

YOU BE THE CHEF!

BUFFETS INCLUDE A CAESAR OR TOSSED SALAD, YOUR ENTREE SELECTION(S), ONE STARCH, ONE VEGETABLE AND CHOICE OF ONE DESSERT. SWEET AND UN-SWEET ICED TEA INCLUDED.

THE ITEMS IN THE ENTRÉE SELECTIONS ARE OUR MAIN BUFFET ENTREES THAT YOU MAY SELECT FROM FOR YOUR PRIVATE BUFFET DINNER. ADDITIONAL STARCH, VEGETABLE AND DESSERT SELECTIONS CAN BE ADDED AT AN ADDITIONAL CHARGE OF \$1.95 PER PERSON PER ITEM.



BUFFET ENTREE SELECTIONS

- beef & chicken fajitas 24.95 pp
- good ol' texas bbq 30.95 pp
- taco station 22.95 pp
- burger station 25.95 pp
- deli picnic 20.95 pp
- new york strip steak 32.95 pp
- baked salmon filet 32.95 pp
- chicken fried chicken 27.95 pp

PASTA BUFFET

- pasta marinara or alfredo 16.95 pp
- spaghetti meatball marinara 18.95 pp
- chicken fettuccini alfredo 20.95 pp

VEGETABLE SELECTIONS

- southern green beans
- vegetable medley (seasonal)
- chef selection of roasted vegetables
- corn (creamed, cobbed, grilled or popped)
- steamed broccoli
- steamed asparagus (add \$2.00 pp)

STARCH SELECTIONS

- spanish rice
- chips and salsa
- garlic bread
- french fries
- macaroni and cheese
- rice pilaf
- roasted red potatoes
- texas toast
- mashed potatoes
- baked potato
- sweet potato (add \$2.00 pp)

DESSERT SELECTIONS

- southern pecan pie
- cheese cake squares
- tress leches cake
- cobbler of your choice
- chocolate cake

YOU BE THE CHEF!

PLATED ENTREES INCLUDE A CAESAR OR TOSSED SALAD, YOUR ENTREE SELECTION(S), ONE STARCH, ONE VEGETABLE AND CHOICE OF ONE DESSERT. SWEET AND UN-SWEET ICED TEA INCLUDED.

THE ITEMS IN THE ENTRÉE SELECTIONS ARE OUR MAIN PLATED ENTREES THAT YOU MAY SELECT FROM FOR YOUR PRIVATE PLATED DINNER. ADDITIONAL STARCH, VEGETABLE AND DESSERT SELECTIONS CAN BE ADDED AT AN ADDITIONAL CHARGE OF \$1.95 PER PERSON PER ITEM.

STARCH SELECTIONS

- spanish rice
- chips and salsa
- garlic bread
- french fries
- macaroni and cheese
- rice pilaf
- roasted red potatoes
- texas toast
- mashed potatoes
- baked potato
- sweet potato (add \$2.00 pp)

PLATED ENTREE SELECTIONS

- | | |
|-------------------------------|----------|
| - fried gulf shrimp | 25.95 pp |
| - chicken bianca fettuccini | 21.95 pp |
| - herb roasted half chicken | 22.95 pp |
| - crispy salmon | 25.95 pp |
| - slow braised bbq short ribs | 25.95 pp |
| - new york strip steak | 35.95 pp |

VEGETABLE SELECTIONS

- southern green beans
- vegetable medley (seasonal)
- chef selection of roasted vegetables
- corn (creamed, cobbled, grilled or popped)
- steamed broccoli
- steamed asparagus (add \$2.00 pp)



DESSERT SELECTIONS

- southern pecan pie
- cheese cake squares
- tress leches cake
- cobbler of your choice
- chocolate cake



HORS D'OEUVRES

DID YOU KNOW?

The French phrase hors d'oeuvres literally means “outside the works.” Originally it was an architectural term referring to an outbuilding not incorporated into the architect’s main design. The phrase was borrowed by France’s culinary experts to indicate appetizers customarily served apart from the main course of a dinner. Thus hors d'oeuvres are, quite literally, outside the main design of the meal.

Hors d'oeuvres are a variety of savory snacks served at parties and other social engagements, catching the eye and tantalizing taste buds without quite satisfying hunger. Serve just a few for guests to munch on while gathering before dinner, or have multiple selections for an event without a meal.

\$2.95 PER PERSON PER SELECTION

- zucchini fries
- roasted red pepper hummus with pita chips
- crispy fried pickles



\$3.95 PER PERSON PER SELECTION

- Italian style bruschetta
- buffalo chicken bites
- cheese display
- fresh fruit display or skewers
- cheese sticks with marinara
- chicken fingers
- puff pastry wrapped sausage
- southwestern eggrolls
- chicken quesadillas

\$7.95 PER PERSON PER SELECTION

- prosciutto wrapped asparagus
- caprese skewers
- stuffed mushrooms

\$10.95 PER PERSON

- carving station
- charcuterie board

\$4.95 PER PERSON PER SELECTION

- mini crab cakes
- bacon wrapped shrimp
- bacon wrapped stuffed jalapeno
- shrimp cocktail shots
- coconut shrimp

\$18.00 PER DOZEN

- cheesecake squares
- fresh baked cookies
- pecan bars
- lemon bars
- chocolate mousse cups



BAR SELECTIONS

DID YOU KNOW?

An alcoholic beverage is a drink containing ethanol, commonly known as alcohol. Alcoholic beverages are divided into three general classes: beers, wines, and spirits.

Beer has been part of human culture for 8,000 years.

Alcoholic beverages are often an important part of social events. In many cultures, drinking plays a significant role in social interaction - mainly because of alcohol's relaxing effects.

The amount of alcohol in each type of beverage varies based on fermentation, age, and distillation.

Beer - average 4% - 6% alcohol by volume (as little as 2% up to 12%)

Wine - 9% - 16% alcohol by volume

Spirits - at least 20% - up to 95.6% alcohol by volume

From a simple meeting to a elegant dinner we are able to accommodate your wishes.

- Cash Bar
- Hosted Bar
- Cocktail Party
- Wine paired with Dinner

Bartender Fee: \$ 50.00 for first two hours, each additional hour \$10.00. Fee applies if 2nd bartender is needed at hotel bar.

Prices subject to change without notice. All alcohol must be purchased and consumed on premises due to state and local law.

CASH BAR

-Bottled Beer Domestic

- Budweiser -Michelob Ultra -Bud Light
- Coors Light -Miller lite \$5.00 each

- Bottled Beer Imported

- Corona -Stella Artois - Heineken
- Blue Moon -Dos XX \$6.50 each

- House wine \$7

- Premium wine \$9

- Call Brands \$8

- Premium Brands \$10

HOSTED BAR

Bottled Beer Domestic

- Budweiser -Michelob Ultra -Bud Light
- Coors Light -Miller lite \$4.00 each

Bottled Beer Imported

- Corona -Stella Artois -Heineken
- Blue Moon -Dos XX \$5.50 each

- House wine \$6

- Premium wine \$8

- Call Brands \$7

- Premium Brands \$9

PACKAGE BAR / PER PERSON

BEER & WINE

- 1 HOUR \$15 - 2 HOURS \$19
- 3 HOURS \$23 - 4 HOURS \$28

CALL BRANDS

- 1 HOUR \$15 - 2 HOURS \$19
- 3 HOURS \$23 - 4 HOURS \$28

PREMIUM BRANDS

- 1 HOUR \$15 - 2 HOURS \$19
- 3 HOURS \$23 - 4 HOURS \$28



CHAMPAGNE \$5

BOTTLE OF CHAMPAGNE \$40

ADDITIONAL INFORMATION



All of our meeting room prices include our Basic Setup. This entails tables, chairs, table cloths, pens, note pads, mints and water. Additional setup arrangements may cost extra.

ADDITIONAL AMENITIES

- Wireless Internet	Complimentary
-LCD Projector & Screen	\$75.00
- Projector Screen	\$40.00
- Podium without Microphone	\$25.00
- Wireless Lavalier Microphone	\$50.00
- Wireless Handheld Microphone	\$40.00
- Flip Chart With Stand and Markers	\$40.00 each
- TV/VCR/DVD	\$50.00 per day
- Laser Pointer	\$15.00
- Polycom Speaker Phone	\$75.00

EVENT SPACE CHART

 Space Calculator
 Metric Converter
 Total Sq Ft
 Room Size
 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

Combined Monoco/Venitian	1,872	52.00' x 36.00'	9	80	120	100	120	96	60	96
The Monoco	540	15.00' x 36.00'	9	20	35	20	35	35	30	35
The Venitian	1,332	37.00' x 36.00'	9	60	75	60	80	64	56	64

