



Meetings and Events

AT HILTON GARDEN INN FREEPORT DOWNTOWN

Special occasions, meetings, conventions and celebrations—at the Hilton Garden Inn Freeport Downtown 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 a variety of choices, all complimented by our knowledgeable and attentive staff of seasoned professionals who are committed to creating successful events for you and your guests. If you have any questions, please do not hesitate to contact us.

Thank you for making us a part of your plans. Welcome to the Hilton Garden Inn Freeport Downtown!



A prices are subject to a 20% taxable service charge and 8% state tax. Prices are per person unless noted otherwise.



Continental Breakfasts

Classic—7

Carafes of Assorted Chilled Juices
Fresh Baked Assorted Muffins, Assorted Mini Pastries
Sweet Butter, Jams and Jellies
Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Morning Boost—9

Carafes of Assorted Chilled Juices
Assortment of Sweet and Savory Croissants
Granola and Fresh Fruit Parfaits
Sliced Fresh Fruit Tray
Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Grab and Go—6

Assorted Whole Fresh Fruit Basket
Individual House Flavored Yogurts
House Made Donuts
Assorted Chilled Bottled Juices
Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Breakfast Embellishments

Assorted Whole Fresh Fruits—3
Assorted Low Fat and Fruit Yogurt—2.5
Assorted Bagels with Cream Cheese— 2.5
Maine Blueberry Pancakes with Maple Syrup—3.5
French Toast with Powdered Sugar and Maple Syrup—3.5

Breakfast Sandwich—3
Eggs Benedict—4
Breakfast Burrito— 3.5
Freshly Baked Cinnamon Rolls —4
Fruit, Granola and Yogurt Parfait—4.5



Served Breakfasts

Freeport Breakfast—12

Orange Juice

Fresh Fruit Cup

Fluffy Scrambled Eggs

Crisp Bacon and Sausage Links

Breakfast Potatoes

Basket of Freshly Baked Assorted Muffins

Sweet Butter, Jams and Jellies

Coffee, Decaffeinated Coffee, Regular and Herbal Teas

The Benedict Breakfast—14

Orange Juice

Classic Eggs Benedict

Breakfast Potatoes

Sliced Fresh Fruit and Berries

Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Buffet Breakfasts

Buffet Breakfast at the Inn—12

Sliced Fresh Fruit Display

Farm Fresh Fluffy Scrambled Eggs

Crisp Bacon and Sausage Links

Breakfast Potatoes

Freshly Baked Assorted Muffins and Danish

Carafes of Assorted Chilled Juices

Coffee, Decaffeinated Coffee, Regular and Herbal Teas

(Minimum of 15 Guests)

The Garden Breakfast Buffet—15

Caramelized Onion, Asparagus & Brie Frittata

Crisp Bacon and Sausage Links

Herbed Potatoes

Fresh Fruit Salad

Sweet and Savory Croissants

Carafes of Assorted Chilled Juices

Coffee, Decaffeinated Coffee, Regular and Herbal Teas

(Minimum of 15 Guests)



Brunch Buffet

The Garden Inn Brunch Buffet—25

Sparkling Apple Cider and Orange Juices

Fresh Fruit Salad

Freshly Baked Sweet and Savory Croissants

Stuffed French Toast with Mascarpone, Berries and a Maple Glaze

Caramelized Onion, Asparagus and Brie Frittata

Crisp Bacon and Sausage Links

Spinach Salad with Berries and Goat Cheese served with Champagne Vinaigrette

Baked Salmon with Orange Ginger Glaze

Oven Roasted Herb Potatoes

Assorted Cupcakes

Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Minimum of 20 people—Available 1.5 hours between 9:00am—1:00pm

Brunch Embellishments

Traditional Eggs Benedict—4

Crab Cake and Citrus Beurre Blanc—4

Maple Pecan Glazed Ham—7 *

Turkey, Smoked Gouda, Caramelized onion with Cranberry Aioli Panini—5

Roast Beef and Cheddar Cheese with Horseradish Sour Cream Panini—5

Omelet Station with Ham, Sausage, Onions, Peppers, Mushrooms, Tomatoes and Cheddar Cheese Toppings—7 *

Bloody Mary or Mimosa Bar—7 *

** Item subject to a \$50.00 attendant fee*



Meeting Package

Executive Meeting Planner Package—39

Morning Light Breakfast

Assorted Juice,

Sliced Fresh Fruit and Berries, Yogurt Parfaits

Freshly Baked Sweet and Savory Croissants and Scones

Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Coffee Break

Whole Fruit

Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Wrap Buffet Lunch

Select two: Smoked Cheddar and Ham Wrap; Roast Beef and Boursin Cheese Wrap

Falafel Gyro Wrap; Grilled Chicken, Swiss Cheese, Applewood Smoked Bacon Wrap

Tossed Garden Salad, Caprese Salad

Quinoa Salad with Seasonal Vegetables

Individual Chips; Dessert Bars

Unsweetened Iced Tea with Lemons

Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Stretch Break

Kind Bars, Assorted Candies, and Individual Chocolates

Bottles Water and Assorted Sodas

Minimum of 20 people

Included Audio Visual Aids: Flipchart and Markers, Podium, Wireless Handheld Microphone

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Refreshment Breaks

Simple Juice and Coffee—4

Apple, Cranberry and Orange Juices, Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Sweet Treats—7

Assorted Cupcakes, Brownies and Candies

Bottled Water, Whole Milk, Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Afternoon Rejuvenation—9

Assorted Whole Fruit

Vegetable Crudit  with Hummus and Naan Bread

Assorted Fresh Baked Cookies

House Made Infused Water, Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Power Break—5

Cliff Bars, Bottled Water, Red Bull

Play Ball—8

Warm Pretzels with Mustard, Nacho Chips with Cheese Sauce, Seadog Biscuits, Assorted Sodas

Trail Mix Bar—9

Create Your Own Trail Mix with Assorted Pretzels, Mixed Nuts, Chocolate Chips, Dried Fruits and Candies

Assorted Soda and Bottled Water, Coffee, Decaffeinated Coffee, Regular and Herbal Teas

Ice Cream Social—10

Make Your Own Sundae with Vanilla and Chocolate Ice Creams,

And Toppings of Hot Fudge, Strawberry and Butterscotch Sauces, Cookie Crumbles, M&Ms, Chopped Nuts, Candies and Whipped Cream

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A la Carte Refreshments



Freshly Baked Pastries (priced per dozen)

Muffins—24

Scones—24

Bagels with Cream Cheese —24

Assorted Cookies—24

Fudgy Brownies—24

Beverages (priced per gallon)

Regular or Decaffeinated Coffee—25

Assorted Hot Teas—25

Hot Chocolate—25

Spiced Cider, Hot or Cold—25

Iced Tea, Sweetened or Unsweetened—25

Lemonade—25

Embellishments (priced per piece)

Bottled Water, Still or Sparkling—2

Assorted Soda—2

Biscotti—2

Assorted Whole Fruit—2

Sliced Fresh Fruit—3

Assorted Individually Packed Chips—1.5

Assorted Low Fat and Fruit Yogurt—2.5

Blueberry Coffee Cake—3

Ice Cream Novelties—3.5

Nature's Valley Assorted Granola Bars—3.5



Served Lunches

Traditional Baked Haddock—23

Fresh Haddock Topped with Seasoned Breadcrumbs with Classic Lemon White Wine Sauce, Served with Garden Salad, Rice Pilaf and Fresh Seasonal Vegetables

Maple Glazed Salmon—25

Served with Garden Salad, Rice Pilaf and Fresh Seasonal Vegetables

Chicken Cordon Bleu—21

Topped with Dijon Cream Sauce, Served with Garden Salad Rice Pilaf and Fresh Seasonal Vegetables

Chicken and Mushroom Crepes—20

Served with Mornay Sauce and Fresh Seasonal Vegetables

Beef Tips—24

Topped with Bacon Bourbon Glaze and Served with Garden Salad, Mashed Potatoes and Fresh Seasonal Vegetable

Chocolate Espresso Rubbed Flank Steak—23

With Chili Sauce, Served with Mashed Potatoes and Fresh Seasonal Vegetables

Cobb Salad—17

Mixed Greens, Bacon, Avocado, Eggs, Blue Cheese, Onion, Tomatoes, Cucumber with Grilled Chicken and House Vinaigrette

Crabmeat Salad—18

Maine Crabmeat on top of a Bed of Lettuce, Tomatoes, Cucumbers, Onions and Peppers with Lime Vinaigrette

Maine Lobster Roll—Market Price

Served with House Made Kettle Chips and Cole Slaw

All Plated Lunches are Served with Chef's Choice of Dessert, Regular and Decaffeinated Coffee and Assorted Hot Teas

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Buffet Lunches

Park Street Deli—19

Make Your Own Sandwich

Select Three: Smoked Ham, Oven Roasted Turkey, Roast Beef, Hummus, Chicken Salad, Tuna Salad, Egg Salad

Select Two Cheeses: Cheddar, Swiss, American, Provolone, Pepper Jack

Assorted White and Whole Wheat Breads and Buckie Rolls

Lettuce, Onions, Tomatoes, Pickles, Olives

Assortment of Aioli's and Local Mustards

Royal Roll Up—18

Select Three Assorted Tortillas with Fillings of:

Smoked Ham with American Cheese

Oven Roasted Turkey with Swiss Cheese

Roast Beef with Boursin Cheese

Chicken Salad or Tuna Salad

Hummus with Cucumbers and Pepper Jack Cheese

Carnegie Deli—23

Make Your Own Sandwich

Select Three: Roast Beef, Corn Beef, Turkey, Pastrami, Salami

Select Two Cheeses: Cheddar, Swiss, American

Rye and Wheat Breads and Buckie Rolls

Coleslaw, Sauerkraut, House Made Pickles

Mayonnaise, Spicy Mustard, and Russian Dressing

Hand Crafted Sandwiches—20

Waldorf Chicken Salad with Grapes and Walnuts on a Croissant
Turkey, Smoked Gouda, Caramelized Onions with Cranberry Aioli on
Cornbread

Grilled Chicken with Green Tomatoes, Swiss Cheese, Maple Mustard on
Ciabatta

BLT with Lemon Herb Mayo on Old Fashioned White Bread
Roast Beef and Cheddar Cheese with Horseradish Mayo on
Brioche

Spinach, Lemon, Garlic Hummus, Roasted Tomato and Cheddar on
Herbed Focaccia

Regular and Decaffeinated Coffee and Assorted Hot Teas

Minimum of 20 Guests—Each Buffet is Served With

Crisp Garden Salad with House Vinaigrette, Caprese Salad

Quinoa with Fresh Vegetables and Lemon and Herb Dressing

Individual Packages of Chips, Cookies and Brownies

Iced Tea, Regular and Decaffeinated Coffee and Assorted Hot Teas



Buffet Lunches

Soup & Salad Bar—19

New England Clam Chowder

Chef's Selection of Homemade Soup

Fresh Crisp Salad Bar Featuring:

Tomatoes, Cucumbers, Onions, Bell Peppers, Sliced Mushrooms,
Blue Cheese Crumble, Kalamata Olives, Crumbled Bacon, Chick Peas,

Sliced Eggs, Artichokes, Croutons

Assorted Dressings

Warm Rolls and Butter

Fresh Fruit Salad

Add Grilled Chicken—4

Add Grilled Steak Strips—5

Downeast Traveler—24

Crisp Garden Salad with House Vinaigrette

Chicken Roulade Stuffed with Spinach, Apples and Brie Cheese
with a Vodka Crème Sauce

Baked Haddock with Buttered Herb Crumbs

Fresh Seasonal Vegetable Medley

Roasted Fingerling Potatoes

Warm Rolls and Butter

Chef's Choice Dessert

Minimum of 20 Guests—Each Buffet is Served With Iced Tea, Regular and Decaffeinated Coffee and Assorted Hot Teas

Freeport North End—22

Classic Caesar Salad with Grated Parmesan and Herbed Croutons

Select Two Entrees:

Grilled Chicken Piccata,

Grilled Sausage, Peppers and Onions

Meat Lasagna

Penne Pasta with Broccoli Alfredo Sauce

Served with Steamed Seasonal Vegetables

Toasted Garlic Bread and Cannoli's

Backyard Barbeque —22

Select Two:

Red Hot Dogs, Hamburgers

Grilled Chicken, Grilled Sausage

Served With Potato Salad,

Pasta Salad, Corn on the Cob

Lettuce, Tomatoes, Pickles, Cheeses

Ketchup, Mustard, and Barbeque Sauces

Watermelon

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Working Lunches

The Lunch Box—16

Your Choice of Sandwich:

Oven Roasted Turkey and Swiss on a Kaiser Roll

Chicken Salad on a Croissant

Smoked Ham and American Cheese on a Kaiser Roll

Tuna Salad on a Croissant

Hummus, Cucumber, and Pepper Jack Cheese Wrap

Served with:

Individual Bag of Chips

Freshly Baked Cookie or Brownie

Whole Fruit

Soft Drink or Bottled Water

Express Lunch Menu—15

Maximum of 15 people

A Daily Selection of House Made Soups, Salads and Sandwiches

Your guests will have the opportunity to select a Soup or Salad and Sandwich from a menu that will be delivered to your meeting room upon arrival of your attendees.

This menu also includes chips, Chef's Choice of Dessert and a Beverage .

Menus will be collected by 10am for preparation.
Lunch will be delivered to your meeting room at the pre-determined time established with your hotel Sales contact.



Passed Hors D'oeuvres

Served Chilled

- Salad Skewer of Spinach, Tofu, and Grape Tomato with Artisan Oils—3
- Tomato, Basil, Shaved Parmesan, Balsamic Reduction on a Crostini—2
- Fire Roasted Red Pepper and Goat Cheese Flatbread—2.5
- Asparagus Wrapped with Prosciutto and Melon—3.5
- Crostini with Artichoke Tapenade Topped with Chilled Beef Tenderloin—3
- Seared Chicken Breast with Blueberry Chutney in a Mini Philo Cup—3.5
- Smoked Salmon Canapes with Herbed Goat Cheese—3.5
- Jumbo Shrimp with Cocktail Sauce—2.5
- Deville Eggs—3
- Hawaiian Style Tuna Poke with Seaweed Salad—5
- Butternut Squash Bruschetta with Pomegranate—3.5
- Kombu Celery—2
- Avocado Mousse Barquette—3

Served Hot

- Vegetable Spring Rolls with Sweet & Sour Dipping Sauce—2
- Spanakopita—2.5
- Scallops Wrapped in Bacon with Maple Syrup Dipping Sauce—3.5
- Maine Crab Cakes with Aioli Topping—3.5
- Crab Stuffed Mushrooms—3
- Bacon Wrapped Potatoes with Chive Sour Cream—3
- Demi Beef Wellingtons—3.5
- Sausage, Onion and Feta Stuffed Mushrooms—2.5
- Teriyaki Beef Skewers—3
- Sweet & Sour Meatballs—3
- Sesame Chicken with Honey Mustard Dipping Sauce—3
- Mini Glazed Lamb Lollipops—3.5
- Rice Crisp Tempura Shrimp—3
- House Made 'Tater Tots' with Spicy Mayonnaise—3
- Mini Baked Potatoes Topped with Sour Cream and Chives—2.5
- Persimmon and Brie Crostini—3
- Tasting Spoons—5



Stationed Displays

Vegetable Crudit —3.5

Fresh Seasonal Vegetables and Herbed Aioli

Artisan Cheese Board—4

Served with Fruit Garnish, French Bread, and Assorted Crackers

Domestic Cheese Display—3

Served with French Bread and Assorted Crackers

Antipasto Collection—6

Assortment of Charcuterie, Aged Cheeses, Tuscan Dill Dipping Sauce, Herbed Oils, Marinated Artichoke Hearts
Roasted Peppers and Olives, Served with Rustic Bread and Assorted Crackers

Baked Brie—4

With Blueberries, Almonds and Maple Syrup, Served with French Bread and Assorted Crackers

Raw Bar—Market Price

Oysters, Crab Claws, Shrimp Cocktail, Taw Oyster Cocktail Shooters,
Clams and Mussels Served with Lemons and Assorted Sauces

Mediterranean Station—9

Tabbouleh, Hummus, Baba Gannouhj, Warmed Olives, Tzatziki, Warmed Pita and Falafels

Sweet Treats—10

Assorted Petit Fours, Macaroons, Demi Cheesecakes, Local Whoopie Pies
Served with Regular and Decaffeinated Coffee and assorted Hot Teas

Minimum of 20 guests

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Carving Displays

Vegetable Crudit —3.5

Fresh Seasonal Vegetables and Herbed Aioli

Artisan Cheese Board—4

Served with Fruit Garnish, French Bread, and Assorted Crackers

Domestic Cheese Display—3

Served with French Bread and Assorted Crackers

Antipasto Collection—6

Assortment of Charcuterie, Aged Cheeses, Tuscan Dill Dipping Sauce, Herbed Oils, Marinated Artichoke Hearts
Roasted Peppers and Olives, Served with Rustic Bread and Assorted Crackers

Baked Brie—4

With Blueberries, Almonds and Maple Syrup, Served with French Bread and Assorted Crackers

Raw Bar—Market Price

Oysters, Crab Claws, Shrimp Cocktail, Taw Oyster Cocktail Shooters,
Clams and Mussels Served with Lemons and Assorted Sauces

Mediterranean Station—9

Tabbouleh, Hummus, Baba Gannouhj, Warmed Olives, Tzatziki, Warmed Pita and Falafels

Sweet Treats—10

Assorted Petit Fours, Macaroons, Demi Cheesecakes, Local Whoopie Pies
Served with Regular and Decaffeinated Coffee and assorted Hot Teas

Minimum of 20 guests

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Served Dinners

Pecan Crusted Salmon—26

With Apple Cider Brown Butter, Served with Wild Rice and Seasonal Vegetables

Caribbean Haddock—25

Topped with Fresh Pineapple, Mango, Red Onion and Black Bean Salsa, Served with Rice Pilaf

Roasted Pork Loin—24

With Roasted Shallots, Oven Dried Tomatoes and Red Wine Sauce, Served with Quinoa Pilaf and Seasonal Vegetables

Roasted Statler Chicken—25

Topped with Cranberry Tangerine Mint Chutney, Served with Quinoa Pilaf and Seasonal Vegetables

Mediterranean Chicken Roulade—26

Stuffed with Artichokes, Sun Dried Tomatoes, Black Olives, Spinach, Herbed Feta Cheese, Served with Quinoa and Seasonal Vegetables

Chicken Marsala—24

Topped with Mushroom, Brandy, Scallion Cream Sauce, Served with Mashed Potatoes and Seasonal Vegetables

Slow Roasted Prime Rib of Beef Au Jus—35

10 oz Cut Seasoned with Garlic and Cracked Black Pepper, Served with Garlic Mashed Potatoes and Seasonal Vegetables

Chocolate Espresso Rubbed Flank Steak—30

Topped with Chili Sauce, Served with Mashed Potatoes and Seasonal Vegetables



Served Dinners

Tenderloin Steak au Poivre—37

8 oz. Tenderloin with Black Pepper Blend and Wild Mushroom Demi Glaze, Served with Sweet Potato Mash and Asparagus

Potato Gnocchi—22

Garlic White Wine Cream Sauce, Spinach, Mushrooms and Parmesan

Stuffed Zucchini—20

With Tabbouleh, Polenta Cakes, and Baby Carrots

Butternut Squash Ravioli—21

Served with Brown Butter Sage Sauce

Each Entrée is Served With:

Salad (Select One)

Fresh from The Garden Salad with House Vinaigrette

Spinach Salad Tossed with Bleu Cheese, Dried Cranberries, Shaved Onion, and Almonds with Black Pepper Vinaigrette

Wedge Salad with Blue Cheese, Bacon and Diced Tomatoes with House Vinaigrette

Dessert (Select One)

Strawberry Topped Cheesecake

Belgium Chocolate Mousse Cake

Moist Carrot Cake with Cream Cheese Frosting

Lemoncello Cake

Warm Maine Blueberry Pie Topped with Whipped Cream

Warm Rolls and Whipped Butter, Regular and Decaffeinated Coffee and Assorted Hot Tea

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Buffet Dinners

Sunset Boulevard—36

Arugula, Grapefruit Segments, Onions, Haricot Verts and Tomato Salad

With a Roasted Pistachio Vinaigrette

Citrus Glazed Chicken

Grilled Beef Medallions with Rosemary Oil

Baked Salmon with Roasted Red Pepper Coulis

Grilled Asparagus Tossed in Manchego Lemon Vinaigrette

Whipped Roasted Cauliflower and Red Potato

Lemoncello Cake

Warm Rolls and Butter

Regular and Decaffeinated Coffee and Assorted Hot Tea

Night in Italy—35

Traditional Caesar Salad

Tomato, Fresh Mozzarella and Basil Salad

Grilled Chicken Piccata

Tri Color Cheese Tortellini with Shrimp and Alfredo Sauce

Penne Pasta with Mushrooms, Sundried Tomatoes and Pesto Sauce

Fresh Vegetable Medley

Garlic Bread

Tiramisu

Regular and Decaffeinated Coffee and Assorted Hot Tea

The North Shore—46

Crisp Garden Salad with House Vinaigrette

Chicken Roulade Stuffed with Spinach, Feta Cheese

Topped with a Dijon Cream Sauce

Boeuf Bourguignon

Green Beans with Caramelized Shallots

Herb Roasted Red Bliss Potatoes

Assorted Dessert Display

Regular and Decaffeinated Coffee and Assorted Hot Tea

Taste of India—39

Cumin Mint Riata Salad, Cucumbers, Onion, Radish, Tomatoes
On a Bed of Lettuce with Mint Cumin Yogurt Dressing in the Side

Warm Naan Bread

Tandoori Roasted Vegetables

Basmati Rice

Chicken Tikka Masala

Pork Vindaloo

Indian Spiced Salmon

Rice Pudding

Regular and Decaffeinated Coffee and Assorted Hot Tea

Minimum of 25 guests

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Beverage Menu

Call Cocktails 8/Glass

Premium Cocktails 9/Glass

Domestic and Imported Bottles 5/Bottle

White Wines, Chardonnay and Pinot Grigio 6/Glass

Red Wines, Cabernet Sauvignon and Merlot 6/Glass

Soft Drinks 1/Glass

Punches

Sparkling Peach White Sangria 70/Gallon

Raspberry Mint Mojito 70/Gallon

Strawberry Ginger Punch (non alcoholic) 30/gallon

Specialty Ordered Wines by the Bottle

Sycamore Lane Chardonnay 22/Bottle

Sycamore Lane Cabernet Sauvignon 22/Bottle

Kris Pinot Grigio 32/Bottle

Michael David Chardonnay 34/Bottle

Angeline Pinot Noir Reserve 34/Bottle

Fourteen Hands Cabernet Sauvignon 30/Bottle

Lamberti Prosecco Extra Dry 30/Bottle

Hosted Bars

Full Bar, Five Hours 40/Person

Full Bar, One Hour 25/Person

Beer and Wine Only, Five Hours 35/Person

Beer and Wine Only, One Hour 20/Person

5 Hour Maximum on all Banquet Bars

Beer and Wine stations, Full Cash Bars, On consumption also available