

# Hilton Garden Inn Wallingford/Meriden Catering Menu



Hilton Garden Inn Wallingford/Meriden 1181 Barnes Road Wallingford CT, 06492 P: (203) 284-0000 F: (203) 284-0008



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 will 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.

Thanks for making us a part of your plans, and welcome to the Hilton Garden Inn Wallingford/Meriden!

Stephanie Rodriguez SRodriguez@WinstonHospitality.com Food and Beverage/Sales Manager Sylvia Hammond SHammond@WinstonHospitality.com Sales & Catering Coordinator



THE LIGHTER SIDE......\$10.00/PERSON

Assorted Freshly Baked Muffins and Granola Bars, Butter and Fruit Preserves Fresh Sliced Fruit or Ambrosia

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Teas Served with Flavored Syrups, Honey and Lemon

HEALTHY START ......\$11.00/PERSON

Assorted Yogurts, Yogurt Parfaits, Granola and Skim milk

Sliced Fresh Fruit Platter

Assorted Premium Brand Chilled Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Teas Served with Flavored Syrups, Honey and Lemon

# THE CONTINENTAL.....\$12.00/PERSON

Seasonal Fresh Sliced Fruit Display

A Variety of Flavored Yogurts

Assorted Fresh Bagels, Muffins and Danish served with Accompaniments

Assortment of Premium Brand Chilled Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Teas

Served with Flavored Syrups, Honey and Lemon

Yogurt Parfaits for an Additional \$1.00 per person







#### THE RISE AND SHINE BREAKFAST BUFFET

{Min of 20 People}.....\$19.00/PERSON Yogurt with Granola, Oatmeal with Raisins and Cinnamon Fresh Sliced Seasonal Fruit, Assorted Bagels, Muffins and Danish Fluffy Scrambled Eggs, Cinnamon Swirl French toast, Pancakes Crisp Bacon, Breakfast Sausage, Breakfast Potatoes Assorted Premium Brand Juices Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Teas

#### ENHANCE BREAKFAST WITH AN OMELET STATION

Cheddar, Onions, Peppers, Tomato, Mushroom and Ham.....\$7.00/PERSON Smoked Salmon, Onions, Peppers, Cheddar, Tomato and Spinach......\$8.00/PERSON







#### THE CAROLINA

Smoked Turkey Breast, Dill Havarti Cheese on a Sun-Dried Tomato Roll Lettuce, Tomato, Onion, Pickle and Condiments

#### THE VIRGINIAN

Honey Glazed Ham, Swiss Cheese on a Herb and Cheese Club Roll Lettuce, Tomato, Onion, Pickle and Condiments

#### THE GRIFFIN

Roast Beef, Provolone Cheese on a Pretzel Baguette Lettuce, Tomato, Onion, Pickle and Condiments

#### THE TRIAD

Grilled Chicken Breast, Sharp Cheddar Cheese on a Sourdough Round Lettuce, Tomato, Onion, Pickle and Condiments

#### THE GRANDOVER CLUB

Turkey, Ham, Bacon, Swiss, Cheddar Cheese on Wheat Berry Bread Lettuce, Tomato, Onion, Pickle and Condiments

#### THE PIEDMONT

Prosciutto, Cappicola and Salami, Fresh Buffalo Mozzarella on Focaccia Bread Lettuce, Tomato, Onion, Pickle and Condiments

#### VEGETARIAN WRAP

Grilled Portobello Mushroom, Grilled Squash, Roasted Red Peppers, Alfalfa Sprouts, Red Leaf Lettuce, Pesto Dressing in a Spinach Wrap Pickle and Condiments

#### \$17.50 EACH

All Served with Whole Fresh Fruit, Potato Chips and Cookie Whole Fresh Fruit may be an apple, banana or pear.





#### **STARTERS**

{Selection of One}

Traditional Tossed Garden Greens with House Dressing Caesar Salad with Golden Croutons Topped with Shaved Parmesan Cheese

#### **ENTREES**

{Selection of One}

Salmon Filet	\$25.00/PERSON
Veal Fricassee	\$24.00/PERSON
Chicken Picatta	\$23.00/PERSON
Beef Medallions. With Marsala Sauce	\$27.00/PERSON
Rosemary Roasted Pork Loin	.\$23.00/PERSON
Peppercorn Crusted Salmon	\$26.00/PERSON
Vegetarian Portobello	

<sup>\*</sup>Two entrée selections will be based on the highest priced entrée

Served with Fresh Vegetable du Jour with the Chef's Selection of Potato or Rice Warm Rolls and Butter Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Teas

#### Dessert

\$3.00/PERSON

{Selection of One}

Tuxedo Truffle Cake, Tiramisu Cake, Strawberry Layer Shortcake, Lemon Cake, Dutch Apple Pie

Enhance Dessert with our Sundae Bar\* {Selection of Two}

Chocolate, Strawberry, or Vanilla Ice Cream

Toppings: M&M's, Oreo Cookie Crumbs, Marshmallows, Chocolate Chips, Rainbow Sprinkles,

Chocolate Sauce and Caramel, Whipped Cream and Cherries

{\*} \$50.00 attendant fee applies





PANINI LUNCH......\$22.00/PERSON

Fresh Green Salad

Seasonal Pasta Salad

Chef's Selection of an assortment of Boars Head meat in Mini Panini Sandwiches

Served on a Selection of Fresh Breads, Potato Chips and Pickles

ITALIAN BUFFET....\$24.00/PERSON

Chef's Selection of Regional Italian Soup

Classic Caesar Salad with Shaved Parmesan and Home Style Croutons

Tortellini Alfredo or Farfalle Prima Vera

Braised Chicken Cacciatore

Sweet Italian Sausage and Peppers with Onions

Chef's Outstanding Garlic Bread

Assorted Italian Cheese Platter

# THE HILTON BUFFET....\$26.00/PERSON

Organic Greens with Crumbled Feta Cheese

Fresh Mozzarella, red Onions, Tomatoes and Black Olive Salad with Balsamic Vinaigrette

{Choose One}

Chicken Francoise Lightly Dipped in an Egg Batter & Sautéed with Lemon Butter

Honey Bourbon Glazed Ham

Chicken Broccoli Penne

Chef's Selection of a Freshly Prepared Seafood Dish

Chef's Selection of Rice or Potato and Seasonal Vegetables

Warm Rolls and Butter

#### Our Buffet Lunch Menus Include

Chef's Selection of Dessert Assortment of Drinks Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Honey and Lemon





### For Groups under 35 guests only

#### THE EXECUTIVE

Orzo Salad with Artichokes and Capers Baby Greens with Fried Fruit, Roasted Pecans and Fig Vinaigrette

Seafood Croissant - Lobster, Crab, Shrimp, Greenleaf Lettuce and Lemon Aioli on a Buttery Croissant

Smoked Rib Eye - Thin Sliced Smoked Rib Eye, Spicy Cole Slaw, Heirloom Tomato and Garlic Aioli on a French Baguette

Oven Roasted Turkey - Roasted Turkey, Applewood Smoked Bacon, Avocado, Romaine Lettuce, Heirloom Tomato, Shaved Red Onion, Provolone Cheese, Alfalfa Sprouts and Chili Aioli on a Cuban Roll

> Red and Green Grape Clusters Mini Éclairs, Crème Puffs, Pecan Tartlets and Macaroons Coffee and Tea Service \$26.00/PERSON

# PHILLY GRILL

Mixed Greens with Buffalo Mozzarella and Roma Tomatoes with Balsamic Vinaigrette Pasta and Grilled Vegetable Salad

#### PHILLY CHEESESTEAK BAR

Grilled Steak with Peppers and Onions Provolone Cheese Grilled Chicken Breast with Cheddar Cheese

Lettuce, Tomato and Condiments Hoagie and Kaiser Rolls Seasoned Roasted Potato Wedges New York Style Cheesecake with Berries Coffee and Tea Service \$23.00/PERSON





#### **APPETIZER**

{Selection of One}

Sliced Fresh Fruit Plate topped with Balsamic Reduction, Penne ala Vodka or Soup du Jour

#### APPETIZER UPGRADE

\$2.50 additional per person {Selection of One}

Sautéed Shrimp (2) with Roasted Corn, Chive and Lobster Essence Fresh Mozzarella, Tomato & Fresh Basil Drizzled topped with Virgin Olive Oil

#### **SALAD**

{Selection of One}

Traditional Tossed Greens with House Dressing, Caesar Salad with Golden Croutons and Shaved Parmesan Cheese or Field Greens with Crumbled Bleu Cheese & Dried Cranberries

#### ENTRÉE

{Selection of Two}

Vegetarian Portobello	
Chicken Française	\$27.00/PERSON
Chicken Marsala	\$27.00/PERSON
Crab Crusted Cod With a Creamy Lobster Sauce	\$27.00/PERSON
Shrimp Scampi	\$27.00/PERSON
Pesto & Macadamia Crusted Salmon With Roasted Corn Salsa	\$30.00/PERSON

CONTINUED ON NEXT PAGE





# GARDEN INN PLATED DINNER CONTINUED

8 Oz. Beef Medallions	\$34.00/PERSON
10 Oz. Grilled New York Sirloin.  With a Port Wine Sauce	\$33.00/PERSON
Prime Rib of Beef.  Over Roasted with Au Jus	\$34.00/PERSON
Surf and Turf	\$44.00/PERSON

<sup>\*</sup>Third entrée selection is an additional \$7.00/Person surcharge

All Entrees Served with Fresh Vegetable du Jour and Chef's Potato Fresh Bread and Butter, Freshly Brewed Coffee, Tea and Decaffeinated Coffee

#### Dessert

{Selection of One}

Chocolate Cake, New York Style Cheesecake with Strawberry Compote Milk Chocolate Mousse with White Chocolate Shavings, Tiramisu Cake







# GARDEN INN PLATED VEGETARIAN DINNER

Chef's Choice of Fresh Seasonal Vegetables and Starch will complement the Entrée

#### LASAGNA ROLLS

With Fresh Vegetable Duxelle Ricotta Cheese, Marinara Sauce Julienne of Vegetables \$30.00 per person

#### SPINACH AND WALNUT RAVIOLI

With Alfredo Sauce Seasonal Vegetables \$30.00 per person

#### VEGETABLE NAPOLEON

Layered Grilled Vegetable Stack With Eggplants, Zucchini, Yellow Squash, Red Onion Peppers, Portobello Mushrooms, Tomatoes with Pomodore Sauce Tri-Color Cous-Cous Seasonal Vegetables \$31.00 per person

#### SPAGHETTI YELLOW SQUASH ZUCCHINI

Carrot with Linguini and Grilled Portabella Mushrooms with Heirloom Tomato Puree \$30.00 per person

# **Dessert Options for all Entrees** Select One

Crème Brule Cheesecake Individual Triple Chocolate Mousse Chocolate Hazelnut Torte Chocolate Crunch Torte Tiramisu Torte Lemon Chiffon Torte Flavored Cakes Assorted cookies Brownies Blondie's Chocolate Éclairs Crème Puffs Cannoli's





#### **GRAND DINNER BUFFET**

\$38.00/PERSON {Minimum 25 People}

#### SOUP AND SALAD

{Selection of 3} Soup of the Day Tossed Salad Tomato & Fresh Mozzarella Salad with Fresh Basil & Extra Virgin Olive Oil Tortellini Sundried Tomato & Pesto Salad Caesar Style Salad

#### **ENTRÉE**

{Selection of 3} Chicken Marsala Chicken Picatta Grilled Salmon Filet Crusted Cod Roasted Sliced Beef Sliced Herb Crusted Pork Loin

Grand Buffet Dinner is served with: Farm Fresh Seasonal Vegetables and Chef's Selection of Starch Fresh Dinner Rolls & Creamery Butter Assorted Soft Drinks Assorted Cakes & Pastries, Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

#### **NEW ENGLAND BUFFET**

{Minimum 25 People} \$40.00/PERSON

Organic Field Greens Salad Beef in Gorgonzola Brandy Sauce Roasted Turkey w. Gravy & Cranberry Sauce New England clam chowder Smoked Fish Wild Mushroom Ravioli with Asiago Basil Cream

> Roasted Rosemary New Potatoes Farm Fresh Seasonal Vegetables

Rustic Fruit Tarts or Seasonal Cobbler/Buckle Assorted Soft Drinks Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Let us know how we may customize any menu for your event.





#### **MEDITERANEAN**

\$31.00 per person {Minimum of 25 people}

# **SALAD**

{Selection of 2} Tomato & Fresh Mozzarella Salad with Fresh Basil Tortellini Salad with Fire Roasted Vegetables Tossed Caesar Salad, Hummus with Pita

#### **ENTREE**

{Selection of 3} Chicken Cacciatore Braised Garlic Sausage Seasoned Baked Cod Sliced Beef with Herbs Provence

#### **PASTA**

{Selection of 1} Penne Carbonara Orzo with Spinach and Tomato Farfalle with Vegetables Rolled Lasagna

Our Mediterranean Buffet is served with: Fresh Focaccia Farm Fresh Vegetables

Assorted Mini Pastries Assorted Soft Drinks Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas





#### **BUTLER PASSED RECEPTION**

One Hour Before Dinner Select Four Items

Asparagus Asiago Phyllo Wraps Salmon Crostini Bacon Wrapped Scallops Brie and Raspberry in Phyllo Spanakopita Franks in Puff Pastry Spinach Stuffed Mushrooms Thai Vegetable Spring Rolls Coconut Shrimp Chicken Satay

\$15.50++ per person





#### **COFFEE BREAK PACKAGES**

Coffee Breaks are designed for 1 hour of service.

### TAKE ME OUT TO THE BALLGAME

Large Warm Soft Pretzels with Mustard, Popcorn, Mixed Nuts, Cracker Jacks Assorted Ice Cream Bars Assorted Soft Drinks and Bottled Water Coffee and Tea Service \$11.50 per person

#### **SUGAR AND SPICE**

Brownies, Blondies, Cookies and Chocolate Dipped Strawberries Rum Spiced Pecans, Jalapeno and Cheddar Cornbread Bites, Wasabi Peas Assorted Soft Drinks and Bottled Water Coffee and Tea Service \$13.75 per person

#### **SWEET TREATS**

Assorted Dessert Bars, Cup Cakes Chocolate Dipper Strawberries, Hershey's Kisses and Assorted Candy Bars Coffee and Tea Service \$13.50 per person

### **CANTINA BREAK**

Tri-Color Tortilla Chips Salsa, Guacamole, Warm Queso Dip Churros Assorted Soft Drinks and Bottled Water Coffee and Tea Service \$11.50 per person

#### FIT AND HEALTHY BREAK

Vegetable Crudités, Grilled Pita Points, Roasted Hummus, Buttermilk Dipping Sauce Fresh Fruit Display, Greek Yogurt, House made Trail Mix Assorted Juice and Bottled Water \$15.00 per person





# AFTERNOON DELIGHTS

THE COOKIE JAR.....\$10.00/PERSON Assorted Freshly Baked Cookies Assorted Soft Drinks, Whole Milk, Skim Milk and Bottled Spring Water Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Lemon & Honey Whole Fruit, Special K Bars, Granola Bars Individual Yogurts, Bran Muffins Vitamin Water and Bottled Spring Water Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Lemon & Honey CANDY STORE.....\$11.00/PERSON Assorted Candy Bars, Twizzlers, Peanuts, Cracker Jacks, Assorted Hard Candies Assorted Soft Drinks and Bottled Spring Waters Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Lemon & Honey SWEET & SALTY.....\$11.00/PERSON Tri-colored Tortilla Chips, Guacamole, Assorted Chips & Salsa Chocolate Pretzels, Large Chocolate Chip & Carnival Cookies Assorted Soft Drinks and Bottled Spring Waters Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Lemon & Honey





#### **BEVERAGES**

Coffee, Decaffeinated Coffee

\$25.00 per gallon

Selection of Hot Teas

\$2.00 per bag

Whole, Low Fat or Skim Milk (Individual Cartons)

\$2.50 each

**Assorted Soft Drinks** 

\$2.75 each

**Bottled Water** 

\$2.50 each

Fruit Juices (Orange, Apple or Cranberry)

\$12.00 per pitcher

#### **SNACKS & GOODIES**

Assortment of Croissants, Muffins, Danish & Bagels

\$27.50 per dozen

Vegetable Crudités

\$55 per platter

Fruit Display

\$65 per Platter

**Chocolate Dipped Strawberries** 

\$27.00 per dozen

Continued on the next page





#### **Assorted Mini Petit Fours**

\$36.00 per dozen

# Selection of Individual Fruit Yogurts

\$2.50 each

# **Fruit Skewers**

\$4.00 each

#### Fresh Sliced Seasonal Fruit and Berries

\$6.00 per person

# Chocolate Chip, Oatmeal Raisin & Peanut Butter Cookies

\$25.00 per dozen

#### Brownies & Blondie's

\$25.00 per dozen

# Cocktail Pretzels, Mixed Nuts, Bar Mix Trail Mix or Popcorn Assortment of Caramel, Cheese & Butter (Select One)

\$21.00 per pound

# Warm Jumbo Pretzels with Mustard & Warm Cheddar Dipping Sauces

\$3.75 each

# Assortment of Haagen Dazs Ice Cream Bars or Dole Fruit Bars

\$4.50 each

# **Assorted Dessert Bars**

\$33.00 per dozen

### Granola Bars, Energy Bars, Cracker Packages or Candy Bars

\$2.50 each (select one)

#### **Assorted Biscotti**

\$28.00 per dozen

#### Cupcakes

\$35.00 per dozen

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements



Hilton Garden Inn Wallingtord / Interiorn

Hilton Garden Inn Wallingtord CT, 06492 P: (203) 284-0000



### Beer & Wine Only Open Bar

- . 2 Domestic Beers
- . 2 Imported Beers
- . Sycamore Lane Wines (Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio)
  - . Assorted Sodas
  - . Assorted Juices

\$12.00/per person: 1 hour

\$16.00/per person: 2 hours

\$24.00/per person: 3 hours

\$26.00/per person: 4 hours

# 4 Star Open Bar

- . Tito's Vodka
- . Malibu Rum
- . Bacardi Rum
- . Captain Morgan Rum
- . Cuervo Gold Tequila
- . Jim Beam Bourbon
- . Seagram's 7 Blended Whiskey
  - . 2 Domestic Beers
  - . 2 Imported Beers
    - . Cigma Wines

(Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio)

- . Assorted Sodas
- . Assorted Juices

# 5 Star Open Bar

- . Absolut Vodka
- . Beefeater Gin
- . Malibu Rum
- . Bacardi Rum
- . Captain Morgan Rum
- . Cuervo Gold Tequila
- . Johnny Walker Red Scotch
  - . Jim Beam Bourbon
- . Seagram's 7 Blended Whiskey
  - . 2 Domestic Beers
  - . 2 Imported Beers
    - . Cigma Wines

(Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio)

- . Assorted Sodas
- . Assorted Juices

\$14.00/per person: 1 hour \$22.00/per person: 2 hours \$28.00/per person: 3 hours \$34.00/per person: 4 hours

\$16.00/per person: 1 hour \$24.00/per person: 2 hours \$32.00/per person: 3 hours \$38.00/per person: 4 hours







# **AV** Cart

Projector, Microphone & Hook ups \$175.00

**Projector** 

\$100.00

Microphone

\$50.00 each

**Podium** 

\$25.00

**Flipchart** 

\$15.00 each

**Easel** 

\$15.00 each

Power strip

\$10.00 each

Complimentary WiFi for all events

WiFi upgrade is an additional \$4.95 per day



