



Catering Menu



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 do not hesitate to contact us.

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

Karen Finkler

Director of Sales

Hilton Garden Inn

119 Mill Plain Road

Danbury, CT 06811

203.205.2000

GENERAL INFORMATION

GENERAL INFORMATION

These menu selections are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner we will work with you every step of the way to exceed your expectations.

GUARANTEES

A guaranteed attendance figure is required for all meal functions 7 business days prior to the function date and is not subject to reduction. If the sales office is not advised by this time, the estimated figure will automatically become the guarantee. We will prepare to serve 3% over the guaranteed number for groups of 30 and above.

FLOWERS, LINENS AND CHINA

Our sales team will be happy to assist you with arranging fresh cut flowers, centerpieces, themed décor & linen.

The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

SERVICE OPTIONS

We will be pleased to arrange for any audio-visual requirements for your event. If you choose to supply your own, The Hilton Garden Inn is not responsible for any lost or broken equipment.

ALCOHOLIC BEVERAGE SERVICE

The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

PAYMENT PROCEDURES

Your event is not considered definite until payment information is received.

Credit Card Payment

A valid credit card authorization form may be submitted in lieu of Direct Billing or Advanced Deposit. A front and back copy of the credit card being used is also required. This card will be authorized for payment 72 hours prior to arrival if full payment has not already been received. In the unlikely event the card would be declined, another method of payment must be received at that time.

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

BREAKFAST BUFFETS

INCLUDES THE FOLLOWING

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Assorted Teas, Chilled Apple, Orange and Cranberry Juice

LIGHT & LIVELY \$12.95 per person

Fresh Seasonal Fruit
A Selection of Breakfast Muffins, Bagels & Croissants
Served with Cream Cheese, Butter, & Preserves
Low Fat Assorted Yogurts with Signature Granola

HEALTHY START \$18.95 per person

Assorted Fruit Smoothies – Chef’s Choice
Freshly Baked Muffins
Hot Oatmeal with Brown Sugar & Raisins
Egg White Frittata
Hard Boiled Eggs
Variety of Cold Cuts & Cheeses

RISE & SHINE \$22.95 per person

Fresh Seasonal Fruit
A Selection of Breakfast Muffins, Bagels & Croissants
Served with Cream Cheese, Butter, & Preserves
Assorted Yogurts with Signature Granola
Variety of Cereals with Whole Milk or Skim Milk
Classic Scrambled Eggs
Western Scrambled Eggs (Peppers, Onions, Ham)
Crispy Bacon, Turkey Sausage & Kielbasa
Breakfast Potatoes
French Toast with Maple Syrup

BREAKFAST ENHANCEMENTS

SLICED FRUIT PLATTER \$5.00 per person

HOT OATMEAL WITH BROWN SUGAR & RAISINS \$5.00 per person

WAFFLES \$5.00 per person

BREAKFAST LOX \$15.00 per person

Smoked Salmon, Cream Cheese, Sliced Onions, Chopped Eggs, Tomatoes & Capers

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

LUNCHEON DELI BARS

INCLUDES THE FOLLOWING

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Assorted Teas, Freshly Brewed Ice Tea and Soft Drinks

EXPRESS SOUP & SALAD BAR \$19.95 per person

Soup of the Day and Tomato Basil Soup

Spring Mix & Romaine Lettuce

Chicken Strips, Tuna Salad, Grilled Shrimp

Feta Cheese & Shredded Cheddar Cheese

Includes 2 Dressings of Choice: Ranch, Blue Cheese, Vinaigrette, Golden Italian, Caesar, Oil & Vinegar & Russian

Included: Garbanzo Beans, Black Olives, Croutons, Cherry Tomatoes, Red & Green

Peppers, Red Onions, Carrots, Cucumbers, Bacon Bits, Almonds, Hard Boiled Eggs

Baguette & Butter

Chef's Choice of Assorted Desserts

THE GARDEN DELI \$20.95 per person

Soup of the Day

Tossed Garden Salad with Dressing

Coleslaw

Assorted Potato Chips

Platter of Freshly Sliced Meats to Include:

Ham, Turkey, Roast Beef, Salami & Tuna Fish Salad

Assorted Cheeses: American, Cheddar & Swiss

Assorted Sliced Breads: White, Sunflower Wheat & Telera

Crispy Lettuce, Sliced Tomato, Pickles & Condiments

Chef's Choice Dessert

ALL WRAPPED UP \$22.95 per person

Soup of the Day

Tossed Garden Salad with Dressing

Pasta Salad

Assorted Potato Chips

Variety of Deli Wraps to Include:

Chicken Caesar Salad, Grilled Vegetables tossed with Balsamic Vinaigrette & Feta

Cheese, Roast Beef with Tomato, Cheddar Cheese & Horseradish Cream, Roasted

Turkey Cobb with Bacon, Avocado, Lettuce, Tomato & Honey Mustard

Chef's Choice Dessert

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

LUNCHEON BUFFETS

INCLUDES THE FOLLOWING

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Assorted Teas, Freshly Brewed Ice Tea and Soft Drinks

SOUTH OF THE BORDER \$25.95 per person

Chicken or Ground Beef Fajitas Sautéed with Fresh Vegetables
Spanish Rice
Black Beans
Chopped Romaine & Tomatoes
Tortilla Chips
Guacamole, Sour Cream, Salsa, Cheddar & Jack Cheese
Chef's Choice Dessert

BUON APPETITO! \$28.95 per person

Pasta Fagioli Soup
Caesar Salad
Chicken Parmesan
Italian Style Meatballs
Penne with Marinara Sauce
Tuscan Vegetable Medley
Crispy Garlic Bread
Chef's Choice Dessert

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

DINNER BUFFETS

INCLUDES THE FOLLOWING

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Assorted Teas, Freshly Brewed Ice Tea and Soft Drinks.

LITTLE ITALY \$26.95 per person

- Entrees – Select Two
 - Chicken Parmesan
 - Chicken Marsala
 - Italian Meatballs
 - Vegetable Lasagna
- Pasta – Select One
 - Penne with Marinara
 - Fettuccini Alfredo
 - Tortellini ala Vodka
- Seasonal Grilled Vegetables
- Caesar Salad
- Garlic Bread
- Tiramisu

HOMETOWN DELIGHT \$28.95 per person

- Baked Stuffed Chicken Breast with Homemade Gravy
- Broiled Salmon with Fresh Herbs & Seasoning
- Homemade Mashed Potatoes with Butter
- Grilled Vegetable of the Season
- Tossed Garden Salad with Dressing
- Rolls with Butter
- Chef's Cobbler of the Season

DANBURY EXECUTIVE \$30.95 per person

- Thin Sliced Sirloin in a Savory Sauce
- Almond Crusted Cod Roasted Over Fresh Lemon
- Roasted Red Bliss Potatoes with Rosemary
- Seasonal Grilled Vegetables
- Tossed Garden Salad with Dressing
- Rolls with Butter
- Sliced Fresh Fruit
- Assortment of Chef's Desserts

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

BREAKS

A.M. BREAKS

Includes the following

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Assorted Teas

HEALTHY REFRESHER \$14.95 per person

Sliced Fresh Fruit

Assorted Kind Bars

Assorted Scones

Assorted Flavored Naked Juice

POWER HOUR \$16.95 per person

Parfait Cups with Yogurt, Granola and Fresh Berries

Assorted Pastries & Danishes

Egg & Cheese on English Muffin

Add: Bacon or Sausage

Mixed Nut Shooters

Multi Flavored PowerAde

P.M. BREAKS

Includes the following

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Assorted Teas, Freshly Brewed Ice Tea and Soft Drinks.

THE COOKIE FACTORY \$13.95 per person

Selection of Freshly Baked Cookies

Chocolate Chip, Oatmeal Raisin & Sugar

Brownies

Whole Milk, Skim Milk & Chocolate Milk

SWEET TOOTH DELIGHT \$14.95 per person

Assorted Candy Bars

Variety of Chips

Popcorn Machine

LOW CARB'N \$16.95 per person

Sliced Fresh Fruit

Fresh Hummus Platter

Roasted Red Pepper Hummus, Served with Pita Chips & Assorted Vegetables

Assorted Cheese Cubes & Crackers

Terra Chips

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

HOT BEVERAGES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS	... \$3.95 per person
HOT TEAS \$2.25 per person
HOT APPLE CIDER (SEASONAL) \$2.95 per person

COLD BEVERAGES

BOTTLED WATER \$2.25 per person
ASSORTED CANNED SODAS \$2.25 per person
ASSORTED BOTTLED JUICES \$2.95 per person
ASSORTED POWERADE \$3.25 per person
PURE LEAF UNSWEETENED ICE TEA \$3.95 per person

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

HORS D'OEUVRES

HOT DIPPERS

SPINACH & ARTICHOKE DIP WITH PITA CHIPS (SERVES 20)	\$65.00
WINGS OF THE WORLD (SERVES 25)	\$120.00
Traditional Buffalo, Teriyaki, Whiskey Soy BBQ	

HOT HORS D'OEUVRES BY THE DOZEN

Minimum purchase requirement 2 dozen for each selection

FRIED ZUCCHINI	\$18.00
FRIED MUSHROOMS	\$20.00
JALAPENO POPPERS	\$20.00
COCKTAIL FRANKS IN PUFF PASTRY	\$22.00
SWEDISH MEATBALLS	\$24.00
CHICKEN SATAY	\$24.00
MINI EGG ROLLS	\$24.00
MINI BEEF WELLINGTONS	\$30.00
MINI CRAB CAKES	\$30.00
SCALLOP WRAPPED IN APPLE SMOKED BACON	\$32.00

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

HORS D'OEUVRES

COLD HORS D'OEUVRES

CAPRESE TRAY (SERVES 20)	\$45.00
Fresh Mozzarella & Tomato Slices Topped with Balsamic Glaze & Olive Oil	
FRESH HUMMUS PLATTER (SERVES 20)	\$55.00
Roasted Red Pepper Hummus, Served with Pita Chips & Assorted Vegetables	
ASSORTED CHEESES & CRACKERS (SERVES 20)	\$85.00
Selection of Imported & Domestic Cheeses: Aged Cheddar, Smoked Gouda, Fontina & Brie. Served with Rosemary Crostini, Crackers, Fig Jam & Local Honey	
CHARCUTERIE BOARD (SERVES 20)	\$105.00
Salami, Prosciutto & Capicola. Served with Rosemary Crostini, Crackers, Black Olives & Roasted Red Peppers	

COLD HORS D'OEUVRES BY THE DOZEN

BRUSCHETTA	\$25.00
TURKEY PINWHEELS	\$30.00
SHRIMP COCKTAIL	\$40.00

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

ALCOHOLIC BEVERAGES

HOSTED BAR (HOST PAYS FOR EACH BEVERAGE)

HOUSE COCKTAILS	\$8.00 each
HOUSE WINES	\$7.00 per glass
DOMESTIC/HOUSE BEERS	\$6.00 per bottle
PREMIUM COCKTAILS	\$10.00 each
PREMIUM WINES	\$9.00 per glass
PREMIUM BEERS	\$7.00 per bottle
CORDIALS	\$8.00 per glass

CASH BAR (GUEST PAYS FOR EACH DRINK ORDERED)

HOUSE COCKTAILS	\$8.00 each
HOUSE WINES	\$7.00 per glass
DOMESTIC/HOUSE BEERS	\$6.00 per bottle
PREMIUM COCKTAILS	\$10.00 each
PREMIUM WINES	\$9.00 per glass
PREMIUM BEERS	\$7.00 per bottle
CORDIALS	\$8.00 per glass

MISCELLANEOUS

HOUSE CHAMPAGNE	\$22.00 per bottle
SOFT DRINKS	\$3.00 each
BOTTLED WATERS	\$4.00 each

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

ALCOHOLIC BEVERAGES

HOUSE BRANDS

SCOTCH: Dewar's

WHISKEY: Jack Daniels, Seagram's 7, Jim Beam

VODKA: Smirnoff, Pinnacle, Absolute

TEQUILA: Jose Cuervo

RUM: Cruzan, Bacardi

GIN: Bombay Dry, Beefeater

WHITE WINE: Trinity Oaks Chardonnay & Pinot Grigio

RED WINE: Trinity Oaks Merlot & Cabernet Sauvignon

BEER: Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling

PREMIUM BRANDS

SCOTCH: Glenlivet 12

WHISKEY: Jameson, Johnnie Walker Black, Knob Creek

VODKA: Kettle One, Grey Goose

TEQUILA: Patron

RUM: Malibu, Captain Morgan

GIN: Bombay Sapphire, Tanqueray

WHITE WINE: Murphy Goode Sauvignon Blanc, Kendall Jackson Chardonnay

RED WINE: Josh Cabernet Sauvignon, Seaglass Pinot Noir, Columbia Crest Grand Estates Merlot

BEER: Heineken, Corona, Corona Light, Stella Artois, Sam Adams Boston Lager, Two Roads Honey Spot IPA, Two Roads Workers Comp ALE, Harpoon IPA

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

ALCOHOLIC BEVERAGES

CORDIAL

CHAMBORD

COINTREAU

COURVOISIER

DISARONNO AMARETTO

BAILEY'S

GRAN MARNIER

KAHLUA

ADDITIONAL SERVICES

BAR EXTENSION, 10PM – 1AM \$150.00

BARTENDER \$90.00 Fee for 3 Hours, \$25.00 for Each Additional Hour

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.