



# Catering Menu



Dear Guest,

Special occasions, meetings, celebrations – at the Hilton Garden Inn Tallahassee, 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 sales 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 me.

Thank you for including the Hilton Garden Inn Tallahassee as part of your event. I look forward to taking care of all of your catering and function needs.

Rachel Graham,  
Area Sales Manager

Hilton Garden Inn Tallahassee  
3333 Thomasville Road  
Tallahassee, FL 32308  
General: 850-385-3553  
Sales: 850-329-9024

# BREAKFAST

All breakfast options include freshly brewed coffee (regular and decaf), a selection of hot teas, orange juice, and water. **15 person minimum required.**

**GARDEN CONTINENTAL**..... \$10.95 per person  
Fresh baked sweet breads, muffins and bakery bagels. Served with seasonal fruit.

**HEALTHY START** ..... \$12.95 per person  
Enjoy a yogurt, oatmeal and bagel bar. Includes an assortment of toppings and two juice selections.

**SOUTHERN BREAKFAST** ..... \$14.95 per person  
A true classic southern breakfast with scrambled eggs, biscuits and gravy, your choice of bacon or sausage, and fresh fruit.

**TASTE OF TALLAHASSEE**..... \$16.95 per person  
Eat like a local and start your day off with Bradley's sausage paired with scrambled eggs, your choice of grits or breakfast potatoes, an assortment of fresh baked muffins from Tasty Pastry and Lucky Goat coffee.

**CHICKEN AND WAFFLES**..... \$16.95 per person  
A sweet and savory treat! Our Chicken and Waffles bar features homemade crispy chicken tenders, fluffy waffles, honey butter, assorted syrups, and fresh fruit.

**PANCAKE HEAVEN**..... \$16.95 per person  
Your choice of 3 of our heavenly pancake flavors, with assorted syrups and fresh fruit, and a choice between ham, sausage or bacon.  
Bananas Foster                      Cookies and Cream  
Blueberry                              Funfetti  
Buttermilk                              Strawberry  
Chocolate Chip

**EGG-CEPTIONAL BREAKFAST STATION\*** ..... \$20.95 per person  
If you're looking for a sensational start to your day, our chef will set up in the Garden Room and create made to order eggs and omelets with a variety of toppings and fillings to choose from. Includes breakfast potatoes, a choice of bacon or sausage, toast and two juices.  
\*Minimum of 20 guests.

*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. Menu items may contain, or come into contact with CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS AND WHEAT. 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.

## BOXED LUNCHES

All Luncheon options include freshly brewed coffee (regular and decaf), iced tea or lemonade, and water. **15 person minimum required.**

**DELI SANDWICHES**..... \$12.95 per person  
Roast beef, turkey or ham sandwich served on white, wheat, or rye bread.  
Includes a fresh fruit cup, chips, pickle, condiments and a cookie.

**DELI WRAPS**..... \$14.95 per person  
Roast beef, turkey, ham or veggie wrap. Includes a fresh fruit cup, chips, pickle, condiments and a cookie. Add \$2.00 for a grilled chicken wrap.

**PERFECT PAIR LUNCH**..... \$14.95 per person  
Enjoy a hearty sandwich filled with roast beef, turkey or ham, paired with a Garden or Caesar salad, or Chef's choice soup. Add \$2.00 for a grilled chicken sandwich.

**SALAD AND BAKED POTATO LUNCH**..... \$16.95 per person  
Create your own garden salad and hot baked potato, featuring assorted fresh toppings and flavorful dressings.

**SAVORY CHICKEN**..... \$16.95 per person  
This classic features full-flavored baked chicken breast served with garlic whipped potatoes, garden fresh green beans and warm dinner rolls.

**CHEF TONY'S LASAGNA**..... \$17.95 per person  
Our in house chef's classic specially made just for your group! Meat lasagna layered with assorted cheeses and marinara sauce, served with warm garlic bread and a garden salad.

**SOUTHWEST SENSATION**..... \$18.95 per person  
Spice up your lunch with grilled chicken or steak fajitas and black beans and rice. Served with flour tortillas or corn tortillas, chips and salsa.

All lunches can be plated for an additional \$2.00 per person.

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## DINNER

Each dinner entrée is served with Garden Salad, choice of two dressings, and warm dinner rolls. All dinner options include freshly brewed coffee (regular and decaf), iced tea or lemonade, and water. **20 person minimum required.**

**SAVORY CHICKEN** ..... \$18.95 per person

This classic features full flavored baked chicken breast served with garlic whipped potatoes, garden fresh green beans and warm dinner rolls.

**CHICKEN ALFREDO** ..... \$22.95 per person

Savory sautéed chicken combined with tender noodles and creamy Alfredo sauce served with a side of warm garlic bread. Substitute shrimp for an additional \$4.00 per person.

**SAUTÉED SALMON** ..... \$24.95 per person

Salmon sautéed to perfection, with your choice of potatoes or rice and fresh seasonal vegetables.

**SOUTHERN SHRIMP AND GRITS** ..... \$27.95 per person

Seasoned sauteed shrimp, bacon and chives in a light cream sauce over roasted vegetables and cheddar grits.

**BISTRO STEAK MEDALLIONS** ..... \$27.95 per person

Tender steak medallions in a house-made roasted mushroom demi-glace, served with whipped potatoes, and your choice of seasonal vegetables.

**GROUPER WITH PINEAPPLE MANGO SALSA** ..... \$29.95 per person

Choice of blackened or broiled grouper topped with pineapple mango salsa and served over garlic whipped potatoes with seasonal vegetables.

**PRIME RIB** ..... \$29.95 per person

Hearty, tender prime rib with savory au jus and horseradish cream served with garlic whipped potatoes and seasonal vegetables.

All dinners can be plated for an additional \$3.00 per person.

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## DINNER

### SIDE SELECTIONS

#### STARCH

Garlic Whipped Potatoes  
Roasted Yukon Gold Potatoes  
Buttered Baby Reds  
Brown Sugar Mashed Sweet Potatoes  
Classic Rice Pilaf  
Jasmine Rice  
Fried Okra  
Wild Mushroom Risotto  
Baked Mac & Cheese

#### VEGETABLES

Grilled Asparagus  
Squash Medley  
Honey Roasted Baby Carrots  
Mashed Cauliflower  
Julienne Vegetables  
Green Beans  
Fire Roasted Broccoli

### DESSERT

**MASON JAR CHOCOLATE FUDGE CAKE** ..... \$8 per person  
Creamy chocolate mousse layered with moist fudge cake, topped with whipped cream and caramel sauce drizzle.

**NEW YORK-STYLE CHEESECAKE** ..... \$8 per person  
PHILADELPHIA Cream Cheese cheesecake topped with a triple-berry compote.

**MASON JAR BANANA PUDDING** ..... \$10 per person  
House made vanilla pudding layered with fresh bananas, vanilla wafers, and topped with whipped cream.

**PEACH COBLER** ..... \$10 per person  
Classic peach cobbler baked in house, topped with whipped cream.

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## HORS D'OEUVRES

Hor d'oeuvres based on 50 pieces.

<b>BRUSCHETTA AND MOZZARELLA CROSTINI</b> .....	\$115
<b>DEVEILED EGGS</b> .....	\$115
<b>CHICKEN OR BEEF KABOB</b> .....	\$125
<b>MOZZARELLA &amp; TOMATO KABOB</b> .....	\$125
<b>SPRING ROLLS</b> .....	\$125
<b>SWEDISH OR BBQ MEATBALLS</b> .....	\$125
<b>FINGER SANDWICHES - ASSORTED</b> .....	\$125
<b>MAC N' CHEESE BALLS</b> .....	\$125
<b>MINI EMPANADAS - BEEF, CHICKEN OR CHEESE</b> .....	\$130
<b>CHICKEN WINGS - BBQ, TERIYAKI, AND BUFFALO</b> .....	\$150
<b>SHRIMP AND GRITS</b> .....	\$160

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## BREAKS

15 person minimum.

**BAGEL EXPRESS**.....\$12 per person  
Assorted Bagels and cream cheese, fruit preserves and butter served with sliced seasonal fruit.

**FRESH BREAK**.....\$12 per person  
Fresh seasonal fruits and vegetables, served with dips.

**BAKER'S PARADISE**.....\$12 per person  
Freshly baked chocolate chip cookies and Rockslide brownies.

**SOUTHWEST FIESTA**.....\$12 per person  
Mini chicken quesadillas served with tortilla chips, salsa, guacamole, queso, and sour cream.

**LIGHT FARE**.....\$12 per person  
Seasonal sliced fruit, granola bars, fresh baked breads and muffins.

**LOW-CARB IT**.....\$12 per person  
Crudité's with dressing, regular and red pepper hummus, pita chips and assorted cheeses.

**SWEET N' SALTY**.....\$15 per person  
Soft baked pretzels, plain and cinnamon, popcorn – regular and kettle corn. Roasted peanuts and peanut M&M's.

## PLATTERS SERVING 25 PEOPLE

**CHEESE/CRACKERS**.....\$100

**VEGETABLE TRAY WITH DIP**.....\$125

**CHARCUTERIE TRAY – MEATS, CHEESE & CRACKERS**.....\$125

**CHIPS WITH SALSA & GUACAMOLE**.....\$150

**FRUIT PLATTER**.....\$175

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# BEVERAGES

## HOT BEVERAGES

All day continuous coffee service including regular, decaf and a selection of herbal teas  
**Up to 20 guests**..... \$35

All day continuous coffee service including regular, decaf and a selection of herbal teas  
**21 -50 guests** ..... \$55

## COLD BEVERAGES

**LEMONADE**..... \$6 per gallon

**SWEET ICED TEA** ..... \$6 per gallon

**UNSWEET ICED TEA**..... \$6 per gallon

**BOTTLED WATER AND SODA\*** .....\$3 per person, charged upon consumption

**ENERGY DRINKS\*** .....\$4 per person, charged upon consumption

\*10 item minimum

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# ALCOHOLIC BEVERAGES

## HOSTED BAR

FIRST HOUR..... \$100 first hour – \$50 per hour after

## CASH BAR

HOUSE WINES ..... \$8 per glass

DOMESTIC BEERS ..... \$7 per bottle

PREMIUM COCKTAILS..... \$14 each

PREMIUM WINES..... \$10 per glass

PREMIUM BEERS ..... \$8 per bottle

## MISCELLANEOUS

CHAMPAGNE PUNCH ..... \$35 per gallon

SANGRIA PUNCH ..... \$35 per gallon

HOUSE CHAMPAGNE..... \$25 per bottle

SOFT DRINKS..... \$3 each

BOTTLED WATERS ..... \$3 each

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## GENERAL INFORMATION

All food and beverage must be purchased and served by the hotel. If you wish to bring in outside food, a fee of \$5 per person will be assessed, based on the number of guests and must be approved by our Sales Department. Alcohol cannot be brought in under any circumstances. Our Catering Menus are for general reference and our event staff would be happy to customize to your specific needs. Menu pricing is subject to change. Due to certain licenses and health code regulations, all food must be consumed on property. No food will be allowed to be taken off premises.

### GUARANTEES

A guaranteed number of attendees is due by noon 3 business days prior to your function. If no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. A completed Credit Card Authorization form is required to hold the space. Payment is due the day of function.

### SERVICE CHARGE AND TAX

All food, beverage and audio-visual rental charges are subject to a 20% gratuity and applicable state sales tax. Meeting room rental fee is subject to a 7.5% state sales tax.

### SHIPPING

If shipping materials to the hotel, please include company/group name, sales manager and date of meeting on the outside of the package. The hotel cannot assume responsibility for the damage or loss of merchandise sent for storage.

### MEETING SPACES

#### Garden Room

735 sq. ft. / \$350 daily rental / 50 people

*Meeting room occupancy varies based on configuration.*

### AUDIO VISUAL RENTALS

AV cart .....	\$15
Flip chart stand with Pad & Markers .....	\$40
Dry Erase Board with Markers .....	\$40
Standing Podium .....	\$100
Polycom Phone .....	\$115
LCD Projector with AV cart.....	\$125

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