

DELICIOUS MADE DAILY



CATERING MENU

DEAR GUEST,

Special occasions, big meetings, and celebrations – at Hilton Garden Inn we know how important they are, and we know how to make them memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff, who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to let us know.

Thank you for making us part of your plans, and welcome to the Hilton Garden Inn Manhattan!

-The Staff at Hilton Garden Inn Manhattan



BREAKFAST BUFFETS

All breakfast selections include: freshly brewed regular and decaffeinated coffee, chilled orange juice, and hot tea selection. Minimum of 20 people.

CONTINENTAL • \$8 PP

Seasonal sliced assorted fruits, fresh baked pastries, and muffins, served with butter and fruit preserves

EXECUTIVE CONTINENTAL • \$12 PP

Yogurt, fruit and granola parfaits, oatmeal with sides of brown sugar, dried fruit and nuts, seasonal sliced assorted fruits, fresh baked pastries, homemade breakfast breads and muffins, served with butter and fruit preserves

MANHATTAN • \$14 PP

Served with seasonal sliced assorted fruits

CHOICE OF ONE EGG DISH:

fluffy scrambled, denver scramble, vegetable frittata, or vegetable egg white scramble

CHOICE OF ONE POTATO DISH:

roasted red, hash browns, or o'brien

CHOICE OF ONE MEAT DISH:

bacon, sausage links, turkey bacon, or ham steak

CHOICE OF TWO BREAKFAST BREADS:

danish, bagels, muffins, or breakfast bread

*Double meat option \$2.00 per person



HILTON GARDEN INN MANHATTAN



Á LA CARTE BREAKFAST

Á la carte items do not include beverages.

FRESH BAKED BISCUITS WITH SAUSAGE GRAVY • \$3 PP

BREAKFAST SANDWICHES • \$4 EACH

Scrambled egg, cheese, and bacon on an english muffin

SOUTHWESTERN BURRITOS • \$4 EACH

Eggs, grilled peppers and onions, cheddar cheese, and sausage, served with fresh salsa

MADE TO ORDER OMELET STATION • \$6 PP

Includes: bacon, ham, pepper, onions, tomatoes, spinach, and a selection of cheeses \$50.00 chef fee per 50 quests

BRUNCH BARS

All packages are based on 2 hours of beverage service. Additional hours of bar service available for \$3.00 per person, per hour. \$50.00 bartender fee per bar.

BLOODY MARY BAR • \$6 PP

Served with lemon and lime wedges, celery ribs, sliced green peppers, cucumber spears, pickled okra, pickle spears, olives, and hot sauce

MIMOSA BAR • \$6 PP

Carafes of our house champagne and white zinfandel served with orange, pineapple, cranberry, and grapefruit juices, blueberries, whole strawberries, raspberries, and blackberries



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BRUNCH BUFFETS

All breakfast selections are served with freshly brewed regular and decaffeinated coffee, chilled orange juice, and hot tea selection. Minimum of 20 people.

SUNRISE • \$17 PP

Seasonal sliced assorted fruits, fresh baked pastries, fluffy scrambled eggs, fresh baked biscuits and sausage gravy, hash browns, and crispy bacon

EXECUTIVE • \$19 PP

Served with fruit and granola parfaits, seasonal sliced assorted fruits, fresh baked pastries, and muffins

CHOICE OF ONE EGG DISH:

fluffy scrambled, denver scramble, vegetable frittata, or vegetable egg white scramble

CHOICE OF ONE POTATO DISH:

roasted red, hash browns, or o'brien

CHOICE OF ONE MEAT DISH:

bacon, sausage links, turkey bacon, or ham steak

CHOICE OF ONE BREAKFAST ENTRÉE:

french toast, pancakes, or waffles

DAYBREAK • \$20 PP

Seasonal sliced assorted fruits, ham, egg and cheese strata, french toast with warm maple syrup, roasted red potatoes, creamy macaroni and cheese, seasonal vegetable medley, honey bourbon and glazed ham carving station, served with warm rolls and butter

\$50.00 chef fee per 50 guests



HILTON GARDEN INN MANHATTAN



THEMED BREAKS

GRAB AND GO • \$8 PP

Assorted packaged salty snacks, granola bars, whole fruit, and candy bars

HEALTHY AND FIT • \$8 PP

Chocolate dipped waffle cones, seasonal fresh fruit salad, vegetable crudités with greek cucumber dip, fruit and nut trail mix, and assorted granola bars

ICE CREAM SUNDAE • \$8 PP

Up to two flavors of KSU Call Hall ice cream served with chocolate sauce, crushed nuts, candy, and whipped cream

Additional flavor upgrade \$2.00 per person \$50.00 chef fee per 50 guests

THE 19TH HOLE • \$9 PP

Assorted cookies and brownies, assorted candy bars, kettle chips with a creamy avocado ranch, served with Arnold Palmers

KANSAS SAMPLER • \$9 PP

An assortment of your favorites from Kansas including: assorted Radinas breads and Grandma Hoerner's jellies, sunflower cookies, Cashmere assorted flavored popcorn, Ellsworth Cooperative Creamery cheddar cheese curds, and summer sausage with a variety of crackers

KANSAS STATE FAIR • \$8 PP

Mini corn dogs with mustard, funnel cake fries with powdered sugar, soft pretzel bites with cheese sauce, and flavored popcorn bar



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BUILD YOUR OWN TRAIL MIX AND POPCORN

TRAIL MIX STATION • \$9 PP

Dried apricots, chocolate chips, nuts, gold fish, M&M's, pretzels, peanuts, raisins, granola, and mini marshmallows

INDIVIDUAL FLAVORED POPCORN - CASHMERE • \$5 PER BAG

SCHLAGELS • \$4 PER BAG

Assortment of flavors including: caramel, cheddar, kettle corn, and cinnamon

BULK POPCORN SCHLAGELS • \$3 PP

Assortment of flavors including: caramel, cheddar, kettle corn, and cinnamon

COFFEE SERVICE

Freshly brewed regular and decaffeinated coffee, hot tea selection or iced tea, and bulk water.

FULL DAY • \$6 PP | HALF DAY • \$5 PP

4 hours or less for half day

FULL BEVERAGE SERVICE

Freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea, bulk water, and assorted sodas (Pepsi products).

FULL DAY • \$10 PP | HALF DAY • \$6 PP

4 hours or less for half day

Á LA CARTE BEVERAGES

ICED TEA, SWEET TEA, OR LEMONADE • \$18 PER GALLON

INDIVIDUAL SOFT DRINKS (PEPSI PRODUCTS), OR BOTTLED WATER • \$2.25 EACH

MILK• \$15 PER CARAFE

INFUSED WATER • \$10 PER GALLON

Choice of raspberry-lemon or blueberry-orange

ASSORTED CHILLED JUICES • \$15 PER CARAFE

Apple, orange, grape, cranberry, or V8

COFFEE STATION • \$26 PER GALLON

Freshly brewed regular coffee, decaffeinated coffee, and hot tea

GOURMET COFFEE STATION • \$30 PER GALLON

Freshly brewed regular coffee, decaffeinated coffee, and hot cocoa served with whipped cream, assorted flavored syrups, chocolate shavings, peppermint pieces, mini marshmallows, and pirouettes





Á LA CARTE BREAK ITEMS

ASSORTED PASTRIES • \$24 PER DOZEN

Choice of two of the following: muffins, cinnamon rolls, danishes, or breakfast breads

DONUTS • \$24 PER DOZEN

FRESHLY BAKED COOKIES, BROWNIES, OR LEMON BARS • \$24 PER DOZEN

FRUIT, GRANOLA AND YOGURT PARFAITS • \$3 EACH

WHOLE FRESH FRUIT • \$2 PP

SEASONAL FRESH FRUIT KABOBS • \$3 PP

NOVELTY ICE CREAM AND FROZEN FRUIT BARS • \$3 PP

SELECTION OF PACKAGED SNACKS • \$3 EACH

Includes: cracker jacks, popcorn, trail mix, pretzels, chips, granola bars, and candy bars

BULK DRY SNACKS • \$2 PP



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PLATED GOURMET SANDWICHES

Sandwiches include choice of house-made potato chips, coleslaw, or mustard potato salad. All sandwiches include lettuce, tomato, and pickle slices. Served with iced tea, freshly brewed coffee, and decaffeinated coffee.

CHICKEN CLUB • \$12 PP

Grilled chicken breast, swiss cheese, bacon, and avocado aioli on a sourdough roll

GRILLED PORTOBELLO • \$12 PP (V)

Portobello mushroom with roasted red peppers, grilled zucchini, and sundried tomato pesto spread served on a sourdough roll

ROAST BEEF • \$12 PP

Oven roasted Kansas beef, sharp cheddar, caramelized onions, and horseradish cream on a sourdough roll

MANHATTAN STEAKBURGER • \$13 PP

Half pound of our delicious freshly ground midwest beef, charcoal grilled and served with cheese on a toasted kaiser roll

CLASSIC ITALIAN • \$13 PP

Salami, italian ham, turkey, provolone, marinated red onions, oregano vinaigrette, and mayonnaise on a sourdough roll

Gluten free buns/breads available, \$3.00 upcharge PP



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GF) Gluten Free (DF) Dairy Free





PLATED LUNCHES

Served with seasonal vegetable, warm rolls and butter, and your choice of sheet cake (vanilla, chocolate, german chocolate, or carrot). Served with iced tea, freshly brewed regular and decaffeinated coffee. Includes a house or signature salad.

GRILLED CHICKEN BREAST • \$20 PP

Boneless breast served with a parmesan bruschetta or chimichurri, paired with wild rice

CHICKEN FRIED STEAK OR CHICKEN • \$21 PP

Southern style served with peppered gravy and herb mashed potatoes

VEGAN ROASTED ACORN SQUASH • \$19 PP (V) (GF) (DF)

Baked acorn squash filled with quinoa, dried cranberries, and pumpkin seeds

PAN ROASTED CHICKEN • \$20 PP

Served with scallion bacon cream sauce, whipped sweet potatoes

CHICKEN FLORENTINE • \$21 PP

Lightly breaded in a spinach cream sauce, served with mashed red potatoes

CARIBBEAN PORK LOIN • \$20 PP © P

Caribbean pork loin with a pineapple salsa, served over a bed of cilantro-lime rice

SALMON • \$20 PP

Grilled teriyaki or cajun rubbed salmon served over a bed of citrus basmati rice

BLEU CHEESE CRUSTED SIRLOIN • \$24 PP

Grilled 6oz steak with a bleu cheese crust, served with herb mashed potatoes

BBQ BRISKET • \$22 PP

Slow cooked brisket served with scalloped potatoes, baked beans, and corn bread

BEEF SHORT RIB • \$29 PP (F)

Plated beef short rib with a bourbon demi, served with horseradish mashed potatoes

BONE-IN CHICKEN • \$23 PP @F

Bone-in chicken with a thyme demi, served with garlic mashed potatoes

BOXED LUNCHES

STANDARD BOX LUNCH • \$12 PP

Choice of roast beef, turkey and provolone, or ham and swiss sandwich served with whole fruit, bag of chips, cookie, and choice of bottled water or soft drink

GOURMET BOX • \$15 PP

Choice of chicken club, roast beef or classic italian served cold, includes pesto pasta salad or red skinned potato salad, choice of whole fruit, brownie, or lemon bar, and bottled water or soft drink

Gluten free buns/breads available, \$3.00 upcharge PP

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LUNCH BUFFETS

Includes iced tea, freshly brewed regular and decaffeinated coffee. Please consult your convention services manager for groups under 15.

SOUP, SALAD, AND BAKED POTATO BAR • \$17 PP

CHOICE OF TWO SOUPS: broccoli cheese, hearty steak and vegetable (GF) (DF), creamy tomato basil, chicken and noodle, baked potato, chicken tortilla, creamy chicken and wild rice, or chili

Mixed greens and seasonal vegetable salad served with balsamic vinaigrette, and buttermilk ranch dressings

MAKE-YOUR-OWN BAKED POTATO

with toppings of crumbled bacon, shredded cheddar, butter, sour cream, pico de gallo, chives, warm rolls and butter, served with fresh baked cookies and brownies

3RD STREET DELI • \$19 PP

Mixed greens and seasonal vegetable salad with balsamic vinaigrette and buttermilk ranch dressing, pesto pasta salad, our house-made potato chips with sun-dried tomato ranch dip, deli-sliced roast beef, turkey breast and ham, selection of sliced cheeses, variety of breads and rolls, green leaf lettuce, tomatoes, onions, pickles, mayonnaise, mustard, served with fresh baked cookies and brownies

MIDWEST FIESTA • \$24 PP

Southwest salad with crisp tortilla strips and chili lime ranch, seasoned ground beef and chicken fajita meat with onions and peppers, warm flour tortillas, our house-made tortilla chips, rich queso dip, spanish rice and refried beans

ACCOMPANIMENTS INCLUDE: sour cream, shredded cheddar, crisp lettuce, pico de gallo, jalapeños, and warm sopapillas with honey drizzle

KANSAS CITY BARBECUE • \$21 PP

Mixed greens and seasonal vegetable salad with balsamic vinaigrette and buttermilk ranch dressing, coleslaw, barbecue glazed chicken, slow-roasted pulled pork, smoky pit beans, cheddar ranch potatoes, cornbread, honey-butter, served with warm cobbler and vanilla ice cream

CALIFORNIA FRESH • \$21 PP

Mixed greens salad with red delicious apples. honey roasted pecans, havarti cheese and strawberry vinaigrette, fresh fruit and mint salad, vegetable medley, wild rice, herb marinated chicken with a lemon-diion vinaigrette, terivaki salmon, and new york cheesecake with assorted sauce

TASTE OF ITALY • \$26 PP

Classic caesar salad, marinated tomato and cucumber salad, green beans with roasted red pepper strips, surf and turf alfredo, pan roasted chicken breast on a bed of wild mushroom and pesto risotto, garlic breadsticks, and layered chocolate cappuccino mousse

MIDWEST GRILL • \$20 PP

Chopped salad with blue cheese, bacon, tomatoes, and balsamic vinaigrette and buttermilk ranch dressing, caesar pasta salad, grilled hamburgers, herb marinated chicken breasts, swiss and american cheese, green leaf lettuce, tomatoes, sliced onions, bread and butter pickles, ketchup, mayonnaise, dijon mustard, kaiser rolls, house-made potato chips, served with fresh baked cookies and brownies

Add portobello mushrooms for an additional \$1.00 each Gluten free buns and breads \$23/\$26 PP

OKTOBERFEST • \$24 PP

Mixed greens salad with gorgonzola, chopped pears, candied pecans, red onions and cranberry vinaigrette, caramel apple salad, roasted seasonal vegetables, chive and crème fraîche mashed potatoes, pan roasted chicken with a scallion bacon cream sauce, roasted pork loin, served with warm rolls and butter and pumpkin praline trifle

TASTE OF HOME • \$24 PP

Mixed greens and chopped lettuces with market fresh vegetable and balsamic vinaigrette and buttermilk ranch dressing, savory pot roast, crispy fried chicken, garlic mashed potatoes, white and brown gravy, creamy macaroni and cheese, local sautéed green beans, warm rolls and butter, served with assorted sheet cake

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DINNER BUFFETS

Includes iced tea, freshly brewed regular and decaffeinated coffee. Please consult your convention services manager for groups under 15.

SOUP, SALAD, AND BAKED POTATO BAR • \$20 PP

CHOICE OF TWO SOUPS: broccoli cheese, hearty steak and vegetable (GF) (DF), creamy tomato basil, chicken and noodle, baked potato, chicken tortilla, creamy chicken and wild rice, or chili

Mixed greens and seasonal vegetable salad served with balsamic vinaigrette, and buttermilk ranch dressings

MAKE-YOUR-OWN BAKED POTATO

with toppings of crumbled bacon, shredded cheddar, butter, sour cream, pico de gallo, chives served with warm rolls and butter

3RD STREET DELI • \$22 PP

Mixed greens and seasonal vegetable salad with balsamic vinaigrette and buttermilk ranch dressing, pesto pasta salad, our house-made potato chips with sun-dried tomato ranch dip, deli-sliced roast beef, turkey breast and ham, selection of sliced cheeses, variety of breads and rolls, green leaf lettuce, tomatoes, onions, pickles, mayonnaise, and mustard

MIDWEST FIESTA • \$27 PP

Southwest salad with crisp tortilla strips and chili lime ranch, seasoned steak and chicken fajita meat with onions and peppers, warm flour tortillas, our house-made tortilla chips, rich queso dip, spanish rice and refried beans

ACCOMPANIMENTS INCLUDE: sour cream, shredded cheddar, crisp lettuce, pico de gallo, and jalapeños

KANSAS CITY BARBECUE • \$27 PP

Mixed greens and seasonal vegetable salad with balsamic vinaigrette and buttermilk ranch dressing, coleslaw, barbecue glazed chicken, smoked brisket, smoky pit beans, cheddar ranch potatoes, cornbread, and honey-butter

CALIFORNIA FRESH • \$30 PP

Mixed greens salad with red delicious apples, honey roasted pecans, havarti cheese and strawberry vinaigrette, fresh fruit and mint salad, vegetable medley, wild rice, herb marinated chicken with a lemon-dijon vinaigrette, and teriyaki salmon

TASTE OF ITALY • \$29 PP

Classic caesar salad, marinated tomato and cucumber salad, green beans with roasted red pepper strips, surf and turf alfredo, pan roasted chicken breast on a bed of wild mushroom and pesto risotto, and garlic breadsticks

MIDWEST GRILL • \$23 PP

Chopped salad with blue cheese, bacon, tomatoes, and balsamic vinaigrette and buttermilk ranch dressing, caesar pasta salad, grilled hamburgers, herb marinated chicken breasts, swiss and american cheese, green leaf lettuce, tomatoes, sliced onions, bread and butter pickles, ketchup, mayonnaise, diion mustard, kaiser rolls, and house-made potato chips

Add portobello mushrooms for an additional \$1.00 each Gluten free buns and breads \$23/\$26 PP

OKTOBERFEST • \$27 PP

Mixed greens salad with gorgonzola, chopped pears, candied pecans, red onions and cranberry vinaigrette, caramel apple salad, roasted seasonal vegetables, chive and crème fraîche mashed potatoes, pan roasted chicken with a scallion bacon cream sauce, roasted pork loin, served with warm rolls and butter

TASTF OF HOMF • \$27 PP

Mixed greens and chopped lettuces with market fresh vegetable and balsamic vinaigrette and buttermilk ranch dressing, savory pot roast, crispy fried chicken, garlic mashed potatoes, white and brown gravy, creamy macaroni and cheese, local sautéed green beans, served with warm rolls and butter

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PLATED DINNERS

Served with our signature or house salad, seasonal vegetables, rolls and butter. Includes iced tea, freshly brewed regular and decaffeinated coffee, and hot tea selections.

STUFFED PORTOBELLO MUSHROOM • \$19 PP

Seasoned and roasted jumbo portobello mushroom stuffed with boursin cheese, roasted red peppers, and sautéed spinach, topped with goat cheese crumbles, and panko breadcrumbs

VEGETARIAN LASAGNA • \$19 PP (V)

Roasted winter vegetables lavered with fresh mozzarella and topped with a spinach cream sauce

CHICKEN FLORENTINE • \$21 PP

Lightly breaded chicken breast topped with a spinach cream sauce, served over a bed of wild rice

HERB CRUSTED PORK LOIN • \$21 PP

Rosemary marinated pork loin served with scalloped potatoes

TUSCAN STUFFED CHICKEN • \$24 PP

Seared chicken breast stuffed with pancetta, spinach, and feta cheese with roasted red pepper sauce, served over a bed of wild rice

TERIYAKI SALMON • \$23 PP @ P

Marinated and grilled salmon served with wild rice

CHOICE OF TOP SIRLOIN* • \$30 PP GF

10oz grilled steak with a pinot noir reduction and herb mashed potatoes

BONE-IN CHICKEN • \$23 PP @F

Bone-in chicken with a thyme demi served with garlic mashed potatoes

KC STRIP STEAK* • \$32 PP (GF)

10oz tender grilled steak served with garlic mashed potatoes

FILET MIGNON* • \$39 PP GF

8oz filet topped with rosemary demi-glace, served with italian roasted parmesan potatoes

SURF AND TURF* • \$35 PP @

Grilled Kansas City strip, jumbo shrimp scampi, garlic and parsley butter, and herb whipped potatoes

BEEF SHORT RIB • \$33 PP GF

Beef short rib with a bourbon demi served with horseradish mashed potatoes

CHEESY ORZO • \$19 PP (V)

Served with seasonal vegetables

*All steaks prepared to medium

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TRADITIONAL DINNER BUFFETS

Includes iced tea, freshly brewed regular and decaffeinated coffee, and hot tea selection. Please consult your convention service manager for groups under 25.

TWO ENTRÉE SELECTION • \$25 PP THREE ENTRÉE SELECTION • \$29 PP

SALAD • CHOOSE TWO

Caesar salad with parmesan crisps

Signature salad of mixed greens and chopped lettuces, seasonal berries, feta cheese, candied sunflower seeds, and champagne vinaigrette

Mixed greens, cherry tomatoes, shredded carrots, cucumber, balsamic vinaigrette, and buttermilk ranch dressing

Marinated tomato, onion and cucumber salad

Pesto pasta, cavatappi, fresh basil, chopped pine nuts, green onions, and cherry tomatoes

Fresh fruit and mint salad

Seasonal soup

VEGETABLE • CHOOSE ONE

Harvest vegetable medley

Sautéed green beans with roasted red peppers

Parmesan crusted broccoli florets

Brown sugar glazed carrots

Bacon sautéed brussel sprouts

Summer squash medley

Asparagus

STARCHES • CHOOSE TWO

Roasted garlic and horseradish mashed potatoes

Italian roasted parmesan potatoes

Cheddar ranch mashed potatoes

Parmesan rigatoni with herbs and olive oil

Harvest wild rice

Whipped sweet potato

Three cheese scalloped potatoes

ENTRÉE • CHOOSE TWO OR THREE

Champagne chicken

Grilled chicken breast with bruschetta or chimichurri

Roasted pork loin with rosemary marinade

Roasted turkey breast with sage gravy

Teriyaki salmon

Top sirloin steaks

Smoked brisket with Kansas City barbecue sauce

SUBSTITUE A CARVING STATION FOR \$8.00 PP

Rosemary beef tenderloin

Slow roasted prime rib

*\$50.00 chef fee per 100 guests

CARVING STATION

Stations come with silver dollar rolls and condiments. Carver fee of \$50.00 per station. Serves 50.

HONEY BOURBON GLAZED PIT HAM • \$175

Served with pineapple chutney

WHOLE ROASTED PRIME RIB OF BEEF • \$400

Au jus and horseradish sauce

WHOLE ROASTED TURKEY BREAST • \$180

Served with cranberry chutney

INSIDE ROUND OF BEEF • \$225

Au jus and horseradish sauce

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DISPLAYS

Displays based on 50 people.

FRESH VEGETABLE DISPLAY • \$100

Crisp vegetables with creamy ranch dressing

GRILLED VEGETABLE DISPLAY • \$125

Balsamic marinated vegetables, grilled and served with blackened ranch dressing

CHEESE DISPLAY • \$200

Domestic and imported cheese served with fresh berries

FRESH FRUIT DISPLAY • \$200

Seasonal sliced assorted fruits

VEGETABLE, FRESH FRUIT, AND CHEESE EXTRAVAGANZA (100/200 GUESTS) • \$375/\$600

Combination of seasonal sliced assorted fruits with domestic cheese, and vegetable crudités

MEDITERRANEAN SPREADS AND BREADS (150/250 GUESTS) • \$625/\$900

Roasted red pepper hummus, balsamic grilled vegetable platter, served with toasted naan and lavash



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SPECIALTY STATIONS

Displays based on 50 servings.

NACHO BAR • \$275

Our tri-colored tortilla chips served with seasoned ground beef, queso and all the toppings

BEEF OR BBQ SLIDERS • \$275

Mini beef patties or pulled pork sliders

MACARONI AND CHEESE BAR • \$275

Our home-made mac and cheese served with diced crispy chicken strips, bacon, chives, shredded cheese, and diced tomatoes

MASHED POTATO BAR • \$275

Yukon gold mashed potatoes and whipped sweet potatoes served with butter, smoked bacon, chives, sour cream, tomatoes, diced peppers, petite shrimp, cheddar cheese, mini marshmallows and brown sugar

\$50.00 chef fee per 50 guests

BAJA BAR • \$13 PP

Carnitas and chicken, mini soft tortillas (white corn and flour) street tacos, and white cheese dip, served with tortilla chips, pineapple salsa, pico de gallo, sour cream, limes, sopapillas with a honey drizzle



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HOT HORS D'OEUVRES

Hors d'oeuvres based on 50 pieces per order.

CHIP DIP DUO • \$60

House-made tri-colored tortilla chips with mild pepper cheese sauce and salsa

CHICKEN WINGS • \$75

Marinated with choice of mild buffalo, spicy buffalo, teriyaki, or barbecue sauces, served with ranch and blue cheese dressings

ARTICHOKE AND SPINACH DIP • \$75

House-made parmesan cheese sauce served with tortilla chips

SMOKED CHICKEN QUESADILLAS • \$75

Cheddar and jack cheese, green peppers, onions, salsa, and sour cream

COCKTAIL MEATBALLS • \$75

Italian seasoned meatballs with cranberry chili or barbecue sauce

BAKED STUFFED MUSHROOMS • \$80

Choice of herb sausage or parmesan spinach

CHICKEN STRIPS • \$80

Batter dipped and crisp fried and served with honey mustard and barbecue dipping sauces

FRIED MAC AND CHEESE BITES • \$100

MINIATURE CRAB CAKES • \$125

Served with basil aioli

VEGETABLE SPRING ROLLS • \$85

Crispy vegetable spring rolls with sweet chili dipping sauce

MINI BAVARIAN PRETZEL STICKS • \$65

Mini bavarian pretzel sticks with a mustard cheese sauce

TOASTED CHEESE RAVIOLI • \$50

Deep fried cheese ravioli with marinara dipping sauce

COLD HORS D'OEUVRES

Hors d'oeuvres based on 50 pieces per order.

CHIPS AND SALSA • \$35

Our tri-colored tortilla chips with house-made cilantro salsa

TOMATO BRUSCHETTA • \$75

Fresh tomato, basil, and garlic on crostini

CRAB MEAT DIP • \$75

Creamy crab and herb spread with assorted crackers (served hot or cold)

CAPRESE SKEWER • \$90 GF

Fresh mozzarella, creamy tomato and basil, layered on a skewer

SHRIMP COCKTAIL • \$125 GF

Served with cocktail sauce

SMOKED SALMON BITES • \$100

Smoked salmon on mini naan bread with a horseradish raita

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CHILDREN'S MENU

For children 12 and under. Includes choice of tetris tots or mashed potatoes and a fruit cup.

MACARONI AND CHEESE • \$6 PP

Traditional pasta tossed in creamy cheese sauce

GRILLED CHEESE • \$8 PP

Made with warm american cheese

CHICKEN FINGERS • \$9 PP

Served with honey mustard or barbecue sauce

PETITE FILET • \$12 PP

4oz filet medallions with house-made steak sauce served with mashed potatoes and buttered corn

KIDS BUFFET • \$12.95 PP



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CAKE DESSERTS

SHEET CAKE • \$2.50 EACH

Vanilla, chocolate, carrot, or german chocolate

LAYER CAKE • \$3 EACH

Moist carrot and walnut, decadent double chocolate, fluffy coconut, tart lemon, caramel spiced apple, or rich and buttery german chocolate

NEW YORK STYLE CHEESECAKE • \$3 EACH

Served with chocolate, caramel, or raspberry sauce

TURTLE CHEESECAKE • \$3.75 EACH

New York style cheesecake with a decadent mix of caramel pecans and chocolate

SPECIALTY CHEESECAKE • \$4 EACH

Blueberry cobbler white chocolate, brownie caramel, orange dream sickle, pomegranate, chocolate, or chocolate ganache

TIRAMISU • \$4 EACH

TRES LECHES CAKE • \$4 EACH

FLOURLESS CHOCOLATE TORTE • \$4 EACH

DESSERT STATIONS

MINI DESSERTS SHOOTERS • \$4.50 PP

MAKE-YOUR-OWN SMORES • \$4.50 PP

A classic treat melted to your liking *Maximum of 300 quests

NEW YORK STYLE CHEESECAKE • \$5.50 PP

Creamy cheesecake with toppings to include chocolate, caramel, and fruit

MORE SWEET TREATS

SOPAPILLAS • \$1.50 PP

Warm honey drizzle

ASSORTED FRESH BAKED COOKIES, BROWNIES, OR LEMON BARS • \$24 DOZEN

CHOCOLATE OR PEANUT BUTTER MOUSSE • \$2 EACH

Light but rich mousse topped with fresh cookie crumbles, and whipped topping

PUMPKIN PRALINE TRIFLE • \$3 EACH

Layered spiced cake, pumpkin mousse, and pecan praline

ANGEL FOOD CAKE WITH BERRIES AND WHIPPED CREAM • \$3 EACH





BEVERAGE SERVICE

We encourage all of our guests to drink responsibly. Our bartenders and staff are trained in Alcohol Awareness. Applicable sales tax and hotel service charge is added to hosted bar. Cash bar is inclusive of applicable sales tax. Cash bar gratuities are at the discretion of the guest.

BAR MENU

Call drinks Host \$5.25 | Cash \$5.75

Premium drinks Host \$6 | Cash \$6.50

Domestic beer Host \$4 | Cash \$4.50

Non-alcoholic beer Host \$4 | Cash \$4.50

Local brews Host \$6 | Cash \$6.50

LIQUORS

CALL BRANDS

smirnoff vodka
beefeater gin
bacardi rum
jim beam bourbon
dewars
sauza gold tequila

PREMIUM BRANDS

ketel one vodka bombay sapphire gin crown royal chivas regal

hornitos reposado tequila jack daniels tennessee whiskey

BEER

DOMESTIC

budweiser bud light coors light michelob ultra keg • \$350

LOCAL BRFWS

kc microbrews boulevard

BARTENDER

CASH BAR • \$150 OR \$500 MINIMUM HOSTED • \$100 BAR SET-UP FEE

\$50 for each additional bartender

HILTON GARDEN INN MANHATTAN





WINE BY THE GLASS

HOST • \$5.50 EACH | CASH • \$6 EACH

moscato merlot chardonnay cabernet

WINE BY THE BOTTLE

HOUSE WINE BY THE BOTTLE • \$24

sauvignon blanc merlot chardonnay cabernet

SPARKLING

j roget spumante • \$24 korbel brut • \$36

WHITES

sutter home white zinfandel • \$24 cupcake moscato • \$25 trinity oaks chardonnay • \$27 trinity oaks pinot grigio • \$27 novellum chardonnay • \$27 chateau st. michelle riesling • \$30

REDS

backhouse pinot noir • \$25 trinity oaks cabernet sauvignon • \$27 trinity oaks merlot • \$27 casillero del diablo malbec • \$30 goosebump red blend • \$30



HILTON GARDEN INN MANHATTAN



AUDIO VISUAL EQUIPMENT

MICROPHONE STAND • \$15

PODIUM • \$20

No microphone

7' SCREEN • \$30

18' SCREEN • \$200

WIRELESS POWERPOINT CLICKER • \$25

EASEL • \$10

PORTABLE PROJECTOR • \$50

LCD PROJECTOR WITH BUILT IN SCREEN (HDMI) • \$300

32" TV/DVD • \$75

CORDLESS MICROPHONE • \$25

LAPEL MICROPHONE • \$55

AUDIO MIXER • \$65

CONFERENCE PHONE • \$50

HARD INTERNET LINE • \$60

WIRELESS HIGH SPEED INTERNET • FREE

LASER POINTER • \$30







AUDIO VISUAL EQUIPMENT

HARDWOOD DANCE FLOOR (18'X18') • \$155

PIPE AND DRAPE • \$25

Per 10'x10' section

STAGING • \$25

Per 6'x8' section

6' SKIRTED EXHIBIT TABLE • \$25

ELECTRICAL POWER STRIP TO TABLE • \$10

FLIP CHART WITH 3 MULTI-COLORED MARKERS • \$45

WHITE BOARD WITH 3 MULTI-COLORED MARKERS • \$35

US OR STATE FREE STANDING FLAG • \$25

CENTERPIECES • \$5 EACH

Mirror tile, glass cylinder with floating candle and votives

FLOOR PROTECTION
PLASTIC • \$100 PER ROLL

LIFT FEE • \$150 PER HOUR

Operated by hotel staff



HILTON GARDEN INN MANHATTAN

