

CATERING MENU



THANK YOU

Thank you for choosing the Hilton Garden Inn Morgantown. We know how important special occasions, big meetings, and celebrations 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 me.

Thank you for making us a part of your plans. We look forward to working with you... and Welcome to the Hilton Garden Inn Morgantown!

Kristina

Kristina Garrett
Director of Sales
Hilton Garden Inn Morgantown
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BREAKFAST



Simply Continental 7.95 per person

Fresh Seasonal Fruit Platter. Assortment of Bagels with Cream Cheese, Fruit Preserves, and Butter. Assortment of Breakfast Pastries and Muffins. Chilled Orange, Apple, and Cranberry Juices. Freshly Brewed House Blend and Decaffeinated Coffees. Selection of Specialty Teas.

Classic Continental 9.95 per person

Fresh Seasonal Fruit Platter with Yogurt Dip. Granola and Trail Mix Bars. Assortment of Bagels with Cream Cheese, Fruit Preserves, and Butter. Assortment of Breakfast Pastries and Muffins. Chilled Orange, Apple, and Cranberry Juices. Freshly Brewed House Blend and Decaffeinated Coffees. Selection of Specialty Teas.

Hot & Fresh Breakfast 12.95 per person

Fluffy Scrambled Eggs. Crisp Bacon and Sausage Links. Breakfast Potatoes. White and Wheat Breads with Fruit Preserves and Butter. Assortment of Breakfast Pastries and Muffins. Chilled Orange, Apple, and Cranberry Juices. Freshly Brewed House Blend and Decaffeinated Coffees. Selection of Specialty Teas.

Please add 20% service charge and applicable state sales tax to all menu prices. Pricing is subject to change without notice. Rev 09/2013.

BREAKFAST ADDITIONS



ADDITIONS

Cinnamon French Toast	2.50 per person
Buttermilk Pancakes	2.50 per person
Fluffy Scrambled Eggs	2.50 per person
Additional Meat Item Bacon, Sausage Links, or Ham	3.00 per person
Breakfast Pastries Assorted Muffins or Danish	15.00 per dozen
Assorted Bagels Served with Cream Cheese, Fruit Preserves, and Butter	15.00 per dozen

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BREAKS

Munchie Madness 7.00 per person

Mini Pretzels, Potato Chips, Carrot and Celery Sticks.
Ranch and French Onion Dips.

For the Health Of It! 7.00 per person

Chunks of Assorted Fresh Fruit with Yogurt Dip. Granola
Bars and Trail Mix.

Sweet and Savory 8.00 per person

Freshly Baked Cookies and Brownies. Assorted Cheese
and Cracker Tray. Mini Pretzels.

It's a Party! 10.00 per person

Assorted Cheese and Cracker Tray. Seasonal Fresh
Fruit with Yogurt Dip. Array of Garden Vegetables with
Ranch Dip. Snack Mix.

Cookie Platter 30.00 per 2 dozen

Freshly Baked Cookies. Two Dozen per Platter.

Beverage Break 3.00 per person

2 Hour Service. Assorted Soft Drinks and Bottled Water.
Freshly Brewed House Blend and Decaffeinated Coffees.
Specialty Tea Selections.

All Day Beverage Break 7.00 per person

Assorted Soft Drinks and Bottled Water. Freshly Brewed
House Blend and Decaffeinated Coffees. Specialty Tea
Selections.

Iced Tea 5.00 per pitcher

Coffee/Decaffeinated Coffee 15.00 per gallon



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SOUPS AND SALADS

Soup and Salad Combo 10.00 per person

Soup of the Day. Classic Caesar Salad. Served with Chef's Choice Dessert, Iced Tea and Water.



Wrap it Up! 13.00 per person

½ Chicken Club Wrap, Soup of the Day. Served with Chef's Choice Dessert, Iced Tea and Water.



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PLATED LUNCHEES



Turkey Club Wrap 10.95 per person

Sliced Turkey, Crisp Bacon, Lettuce, Tomato, and Jack Cheese. Wrapped in a Flour Tortilla. Choice of Red Skin Potato Salad, Cole Slaw, or Fresh Fruit Salad. Served with Chef's Choice Dessert, Iced Tea, and Water.

Pulled Pork Sandwich 11.95 per person

Pulled Pork with a Zesty Barbecue Sauce on a Kaiser Roll. Choice of Red Skin Potato Salad, Cole Slaw, or Fresh Fruit Salad. Served with Chef's Choice Dessert, Iced Tea, and Water.

Beef Tenderloin Sandwich 12.95 per person

Beef Tenderloin Medallions with Mushrooms and Swiss Cheese on Ciabatta Bread. Choice of Red Skin Potato Salad, Cole Slaw, or Fresh Fruit Salad. Served with Chef's Choice Dessert, Iced Tea, and Water.

Marinated Chicken Breast 14.95 per person

Balsamic Marinated Chicken Breast. Accompanied by Roasted Red Skin Potatoes, Seasonal Vegetable, Mixed Greens Salad, and Rolls with Butter. Served with Chef's Choice Dessert, Iced Tea, and Water.

Grilled Chicken and Pasta 15.95 per person

Grilled Chicken Breast, Mushrooms, Spinach, Roasted Peppers, and Asparagus in a Creamy White Sauce. Accompanied with Mixed Greens Salad and Garlic Bread. Served with Chef's Choice Dessert, Iced Tea, and Water.



LUNCH BUFFETS

Executive Deli Platter 14.95 per person

Soup of the Day. Pasta Salad. Red Skin Potato Salad. Sliced Roast Beef, Turkey, and Ham. Sliced American and Swiss Cheese. Lettuce, Tomato, Onion, and Pickle Spears. Served with Appropriate Condiments and White and Wheat Breads. Cookies and Brownies. Iced Tea and Water.

The Pit Stop 17.95 per person

Pulled Pork with Zesty BBQ Sauce. BBQ chicken. Macaroni Salad. Scalloped Potatoes. Cole Slaw. Sandwich Rolls and Appropriate Accompaniments. Chef's Choice Dessert. Iced Tea and Water.



Italian Buffet 17.95 per person

Pasta Fagioli Soup. Mixed Greens Salad with House Made Ranch and Balsamic Vinaigrette Dressing. Seasonal Vegetable. Garlic Bread. Chef's Choice Dessert. Iced Tea and Water

Choice of Two Entrees:

- Pasta Primavera
- Chicken Parmesan
- Vegetarian or Beef Lasagna
- Italian Sausage and Peppers

South of the Border 17.95 per person

Baja Chicken Soup. Seasonal Greens Salad with Ranch Dressing. Tender Strips of Beef and Chicken. Sautéed Bell Peppers & Onions. Flour Tortillas. Black Beans and Rice. Tortilla Chips. Salsa, Sour Cream, Shredded Lettuce and Shredded Cheese. Chef's Dessert. Iced Tea and Water.

HORS D'OEUVRES

Priced per 50 pieces ~ Served in 50 piece minimum

Cold

Assorted Pinwheel Sandwiches	80.00
Assorted Cheese Tray with Crackers	130.00
Vegetable Tray with Dip	120.00
Seasonal Fruit Tray with Dip	130.00
Cheese and Vegetable Tray	140.00



Hot

Bliss with Brie	150.00
Baked Tomato Bruschetta	100.00
Meatballs Marinara	90.00
Swedish Meatballs	90.00
Petite Crab Cakes with Remoulade	150.00
Chicken Wings**	90.00

**Available in Buffalo, BBQ, or Garlic Butter

RECEPTION DISPLAYS & STATIONS

Minimum of 20 Guests

RECEPTION DISPLAYS



Garden Variety 4.95 per person

Fresh Vegetables served with Ranch and Bleu Cheese Dips.

Harvest of Fresh Fruits 4.95 per person

Selection of Seasonal Fruits served with Yogurt Dip.

World Cheese Sampler 5.95 per person

Imported and Domestic Cheese Selections with Assorted Crackers and Sliced Breads

CARVING STATIONS

Items below are carved by uniformed Chef at \$50.00 per two hours of service. Served in conjunction with any Buffet. All Carving Stations Serve 20 Guests and Served with Appropriate Dinner Rolls.

18.95 per person

Roast Turkey with Cranberry Relish

Honey Baked Ham with Brown Sugar and Honey

Roasted Pork Loin with Dijon Mustard Sauce

Prime Rib with Au Jus and Horseradish Crème



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PLATED DINNERS



Non Traditional Chicken Cordon Bleu **20.95** per person

Grilled Chicken Breast Topped with Shaved Ham and Swiss Cheese, Accented with Honey Scallion Cheese Sauce. Accompanied by Seasonal Vegetables and Roasted Red Skin Potatoes. Rolls with Butter. Served with Chef's Choice Dessert, Coffee, Iced Tea, and Water

Lemon Basil Salmon **23.95** per person

Pan Seared Salmon topped with Fresh Basil Lemon Wine Sauce. Accompanied by Seasonal Vegetable and Wild Rice Blend. Rolls with Butter. Served with Chef's Choice Dessert, Coffee, Iced Tea, and Water

Chicken Medallions **23.95** per person

Chicken Breast Stuffed with Spinach, Mozzarella Cheese, Roasted Red Peppers, and Topped with a Champagne Sauce. Accompanied by Seasonal Vegetable and Wild Rice Blend. Rolls with Butter. Served with Chef's Choice Dessert, Coffee, Iced Tea, and Water

Filet Mignon **28.95** per person

Grilled Filet Mignon rubbed with Garlic, and topped with a Peppercorn Cream Sauce. Accompanied by Seasonal Vegetables and Roasted Red Skin Potatoes. Rolls with Butter. Served with Chef's Choice Dessert, Coffee, Iced Tea, and Water



ONE ENTRÉE DINNER BUFFET

24.00 per person

Minimum of 20 Guests

*Accompanied by Rolls with Butter,
Freshly Brewed House Blend Coffee, Iced Tea,
Water, and Chef's Choice Dessert Selection.*

Choice of One Salad Selection

Traditional Garden Salad

Mixed Garden Greens topped with Tomato, Cucumber, Red Onions, Seasoned Croutons, Cheese, and our House Made Ranch and Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce topped with Grated Parmesan Cheese, Seasoned Croutons, and Classic Caesar Dressing



Choice of One Vegetable Selection

Seasonal Vegetable Medley
Steamed Green Bean Almandine

Choice of One Starch

Garlic Mashed Potatoes
Rice Pilaf



Choice of One Entrée Selection

Vodka Rigatoni *

Slices of Prosciutto in a Creamy Vodka Tomato Sauce with Fresh Basil

Pot Roast

Tender Roast Beef with Potatoes, Carrots, Onions, and Celery in a Brown Gravy

Italian Sausage and Peppers

Stewed Italian Sausage, Peppers, and Onions

Beef Stroganoff

Tender Beef Tips, Mushrooms, and Scallions in an Asiago Cream Sauce

Balsamic Chicken

Grilled Chicken Breast Drizzled with Balsamic Glaze and Served over Spinach.

* Available as a Vegetarian Entrée

DESIGN YOUR OWN DINNER BUFFET

Minimum of 20 Guests

Two Entrées 27.95

**Accompanied by Rolls with Butter,
Freshly Brewed House Blend Coffee, Iced Tea,
Water, and Chef's Choice Dessert Selection.**

Choice of One Salad Selection

Traditional Garden Salad

Mixed Garden Greens topped with Tomato, Cucumber, Red Onions, Seasoned Croutons, Cheese, and our House Made Ranch and Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce topped with Grated Parmesan Cheese, Seasoned Croutons, and Classic Caesar Dressing

Choice of Two Vegetable Selections

Seasonal Vegetable Medley

Confetti Corn

Asparagus Spears

Steamed Green Beans

Glazed Baby Carrots

Choice of Two Starch Selections

Garlic Mashed Potatoes

Rice Pilaf

Au Gratin Potatoes

Roasted Red Skin Potatoes



Entrée Selections

Pasta Selections

Shrimp Scampi

Cheese Tortellini with a Marinara Sauce

Chicken Parmesan

Pasta Primavera

Seafood Selections

Shrimp Pomodoro

Pan Seared Salmon with Lemon Dill Sauce

Poultry Selections

Chicken Cordon Bleu

Stuffed Chicken Breast

Beef Selections

Sliced Prime Rib with Au Jus

Beef Tenderloin Medallion

Burgundy Beef Tips with Mushrooms

Pork Selections

Breaded Pork Chops with Gravy

Roasted Pork Tenderloin



ADDITIONS



AUDIO VISUAL

PA System with Wired Mic	75.00
Wireless Mic with PA System	125.00
TV with DVD/VHS Player	50.00
LCD Projector	75.00
Flip Chart/Easel/Markers	20.00
Additional Flip Chart Pads	20.00
Projector Screen	25.00
Speaker Phone	25.00
Wired/Wireless Internet	Complimentary
Podium	Complimentary
AV Cart	Complimentary

*** Audio visual may be ordered through the sales department on a rental basis. Audio visual equipment must be ordered in advance to ensure availability.*

CASH OR HOST BAR

Bars are stocked with Scotch, Bourbon, Gin, Vodka, Whiskey, Rum, Beer, Wine, and Soda.

Call Brand Cocktails	5.00
Premium Brand Cocktails	7.00
Domestic Beer	3.00
Imported Beer	4.00
House Wine	6.00
Premium Wine	8.00
House Champagne	21.00 per bottle
Soft Drinks	1.95

Bartenders are required for all bars. Labor fee of \$50.00 per hour, per bartender will apply. Labor fee will be waived with \$300.00 per bar minimum. Alcohol consumption must be in compliance with applicable liquor laws. No alcoholic beverages will be sold to persons under 21 years of age.



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BANQUET POLICIES

- **Agreements:** Agreements must be signed to acknowledge acceptance of event details.
- **Cancellation:** Cancellation of event less than 7 business days prior to event will be subject to a cancellation fee.
- **Damages:** At the conclusion of your function the hotel reserves the right to charge additional cleaning or repair charges should excessive clean up be required or if damage is assessed to the room.
- **Decorations:** Nothing is to be affixed to the walls, doors, or ceilings. No confetti is permitted in the meeting rooms or guest rooms.
- **Entertainment:** All entertainment must conclude by the end time specified on your contract. Entertainment vendors must confirm access to contracted space with the sales office prior to function start time. Hotel reserves the right to change access time as needed.
- **Food and Beverage:** Please note that all alcoholic beverage sales and service are regulated by the state of West Virginia. The hotel, as a licensee, is responsible for the administration of these regulations. It is a policy that no liquor, beer, wine, or food be brought into the hotel from outside sources. All liquor, beer, and wine at the hotel must be consumed in the banquet and meeting rooms. No liquor, beer, wine, or food including "leftover" food or beverages are to be taken from the hotel.
- **Guarantee:** All events with food and beverage require a final guaranteed count no less than 7-10 business days prior to arrival. This guarantee will be the number for which fees are charged.
- **Payment Policy:** All functions require pre-payment at time of guarantee unless prior credit has been established to the satisfaction of the hotel.
- **Pricing/ Tax Exempt:** A 20% service charge and applicable sales tax will be added to all food and beverage, audio visual, and function space rental charges. A tax exempt organization pursuant to Section 501(c)(3) of the Internal Revenue Code intending to claim exemption for applicable sales or other tax is required to furnish the hotel with a copy of the exemption certificate five business days prior to the function.
- **Room Assignments/ Layouts:** The hotel reserves the right to move functions to meeting rooms other than those specified on the catering contract without prior notification. The hotel reserves the right to change function room assignments and layout at any time should the number of attendees decrease, increase, or when the hotel deems it necessary. Please advise us of all space requirements (head speakers' table, audio visual, podium, etc.).
- **Room Rental:** Room rental fees are predicted up on factors pertaining to your group's program. Revisions in group counts, time, dates, or meal functions may necessitate revising rental fees. Rental fee is subject to the 20% service charge. Room rental prices are per day. Please adhere to your scheduled times as other groups may be using the room prior to or following your function. Hotel reserves the right to assess additional rental charges for groups continuing beyond contracted end time. Hotel must be notified of any deviation from agenda 24 hours prior to function.
- **Shipping and Receiving:** Packages may be delivered to the hotel one working day prior to the function date. The following information must be included on all packages:

Hilton Garden Inn
150 Suncrest Towne Center Drive
Morgantown, WV 26505

Attn: Group Contact Name
Name of Group
Date of Arrival

Any alternate arrangements are to be approved in advance by the catering department. It is the patrons responsibility to arrange for return shipping.

- **Smoking:** All function rooms are non-smoking.