



Hilton
Garden Inn™

Hartford North/Bradley International Airport

2021

Catering Menu



Dear Guest,

Special occasions, big meetings, and celebrations—at the Hilton Garden Inn Hartford-North/Bradley Int'l Airport 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 that are complemented by our knowledgeable and attentive staff; and 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!

Thank you for making us a part of your plans! And welcome to Hilton Garden Inn Hartford-North/Bradley International Airport!

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.



Banquet Policies & General Information

MENU SELECTION:

We request that you have your menu selected **at least** two weeks prior to your event. Guaranteed attendance for all meal functions is required at least three business days in advance. Guarantee must be at least 75% of the original estimate. If the final count is underneath 75% of the original estimate, the necessary and appropriate charges will be made in order to rectify any discrepancy. The host is responsible for full payment of the guaranteed number.

LINENS AND CHINA:

All functions are provided with our standard white tablecloths and dresden blue napkins unless otherwise discussed. Other colors are available upon request with at least a 14 day advance notice. China and glasses are provided with all in-house catered functions.

PRICES:

Due to the constant changes in the food and beverage industry, menu prices are subject to change. Prices for food, beverage, audio visual, and other additional charges will be outlined as part of the booking agreement, but are not guaranteed until six months prior. Food and beverage must be supplied by the hotel unless otherwise approved.

ALCOHOLIC BEVERAGE SERVICE:

All alcoholic beverages must be provided by the hotel. If guests are found to be bringing in their own alcoholic beverages, guest may be asked to be removed from the banquet facility and /or any other public area the guest may have been consuming alcohol.

PAYMENT PROCEDURES:

Advance payment or credit card guarantee is required. A deposit is required at time of booking to secure your events' space and time. Full payment of the event will be required a minimum of seven business days prior to your event. Any additional charges incurred during the event will be due prior to departure.

Deposits may be made by cash, credit card, personal check or certified bank check. The final payment must be made by cash, credit card or certified bank check. No personal or organizational checks will be accepted as final payment.

Please ask your sales representative about any additional payment options.



Banquet Policies & General Information

TAX AND SERVICE CHARGES:

A taxable service charge of 21.00% and applicable Connecticut sales tax will be added to all food, beverage, meeting room rental, audio visual, uniformed chef fee, and bar charges.

SHIPPING AND RECEIVING:

Delivery of packages should be arranged through your sales contact. Shipments will be received no earlier than three business days prior to your event. You must prepay all packages sent to and from the hotel. Pre-shipped box storage fee is \$25.00 per box.

Packages can be sent to:

Hilton Garden Inn Hartford-North/Bradley International Airport
ATTN: Sales Office
555 Corporate Drive, Windsor, CT 06095

Hold for: Name of Guest, Name of Group, Date of Event

Material not removed at the end of your function will be discarded by the hotel 24 hours after your last event; unless storage is pre-arranged.

TIMING FOR SOCIAL FUNCTIONS:

All events are five (5) hours in length. Each additional hour or part of will result in an additional charge of \$200.00 per hour for the ballroom and \$25.00 per server per additional hours. Any catered meal incurred after 4:00pm will be charged dinner prices.

DECORATIONS AND SUPPLIES:

Confetti, glitter, etc. is not allowed within our banquet rooms. If confetti, glitter, etc. is used- there will be a \$150.00 clean-up fee assessed. Clients are able to come in, set-up, and decorate if it has been approved by their sales contact.

Clients are responsible for anything left inside the banquet rooms, and are held responsible if anything inside the space goes missing, broken, or damaged. If anything is broken, missing, or damaged- a charge will be incurred depending on the items damaged, missing, or broken.



Beverages

Hot and Cold Beverage Station:

\$10.00 per person for two hours

Freshly brewed regular coffee, decaffeinated coffee, herbal tea, assorted soft drinks, and bottled waters

For each additional refresh \$5.00 per person

Hot Beverage Station:

\$5.00 per person for two hours

Freshly brewed regular coffee, decaffeinated coffee, and herbal tea

For each additional refresh \$3.00 per person

Cold Beverage Station:

\$5.00 per person for two hours

Assorted soft drinks and bottled waters

For each additional refresh \$3.00 per person

Hot Cocoa Station:

\$10.00 per person for two hours

Includes: marshmallows, whip cream, chocolate & caramel sauce, peppermint sticks, and cinnamon

For each additional refresh \$5.00 per person

Regular and decaffeinated coffee

\$33.00 per gallon

Hot tea

\$34.00 per gallon

Fruit punch, lemonade, and/or iced tea

\$34.00 per gallon

Gatorade, bottled fruit juices, bottled waters, and/or soft drinks **(based on consumption)**

\$4.00 per bottle

Mimosas

\$5.00 per person

Apple cider – hot (seasonal)

\$34.00 per gallon

Redbull® energy drinks (8oz can)

\$6.00 per can

Smoothies (8oz cup)

\$8.50 per smoothie

Strawberry-banana, chocoholic, or mixed berry

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Breakfast

American Continental:

\$11.50 per person

Assortment of freshly baked muffins and danishes with fruit preserves and butter, assorted fruit juices, herbal teas, and freshly brewed regular and decaffeinated coffee

Executive Continental:

\$14.50 per person

Assortment of freshly baked muffins and danishes with fruit preserves and butter. New York style bagels with cream cheese, sliced fresh seasonal fruit, assorted cereals and milk, assorted fruit juices, herbal teas, and freshly brewed regular and decaffeinated coffee

Heart Healthy:

\$12.50 per person

Sliced fresh seasonal fruit, low-fat Greek yogurt with granola, Cheerios with fat-free milk, oatmeal, whole wheat bagels with fat free cream cheese, Bran muffins, bananas, toast with an avocado spread, assorted juices, herbal teas, freshly brewed regular and decaffeinated coffee, and bottled waters (**ADD:** smoothies for an additional \$5.00 per person)

Connecticut Classic Buffet: (Minimum 20 guests)

\$19.50 per person

Assortment of fresh baked muffins and danish with fruit preserves and butter. New York style bagels with cream cheese, sliced fresh seasonal fruit, assorted cereals with milk, fluffy scrambled eggs, French toast served with warm syrup, crisp bacon, sausage, breakfast potatoes, assorted fruit juices, herbal teas, and freshly brewed regular and decaffeinated coffee

Breakfast Enhancements

- Assorted Granola Bars **\$2.50 per person**
- Breakfast Sandwiches **\$3.00 per person**
Egg, ham, and cheese on a roll
- Assorted Yogurt Cups **\$3.00 per person**
- Assorted Breakfast Cereals **\$2.50 per person**
- Sliced Fresh Fruit **\$5.00 per person**
- Assorted Danishes, Muffins, and NY Style Bagels **\$30.00 per dozen**
- Oatmeal **\$3.50 per person**
Includes: raisins, dried fruit, brown sugar, and maple syrup



A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Plated Breakfast Entrées

Plated French Toast: (Minimum 20 guests)

\$15.50 per person

French toast served with warm syrup, sausage, crisp bacon, a piece of toast with fruit preserves and butter, assorted teas, chilled orange juice, and freshly brewed regular and decaffeinated coffee

Sunnyside Ensemblé: (Minimum 20 guests)

\$14.50 per person

Fluffy scrambled eggs, sausage, crisp bacon, breakfast potatoes, a pieces of toast with fruit preserves and butter, assorted teas, chilled orange juice, and freshly brewed regular and decaffeinated coffee

Brunch

Windsor Classic Brunch: (Minimum 20 guests)

\$25.00 per person

Assortment of freshly baked muffins and danishes with fruit preserves and butter, bagels with cream cheese, sliced fresh fruit, fluffy scrambled eggs, crisp bacon, sausage links, roasted red bliss potatoes, seasonal mixed vegetables, a choice of dessert, assorted fruit juices, assorted teas, freshly brewed regular and decaffeinated coffee, and a choice of 1 entrée

Choice of 1 brunch entrée below:

Entrées: (Please choose one)

Caribbean Chicken:

Spiced chicken breast with fresh pineapple salsa

Balsamic Chicken:

Pan seared chicken breast with an aged balsamic reduction

BBQ Pork:

Grilled Jack Daniels BBQ pork loin chops with caramelized onions

Baked Cod:

Baked lemon pepper cod with panko bread crumbs and dill cream sauce

Shrimp Scaloppini:

Sautéed baby shrimp with roasted garlic, spinach, tomatoes, farfale pasta tossed in a light chardonnay lemon butter sauce

Penne Primavera:

Grilled seasonal vegetable with penne pasta and a sun dried tomato pesto sauce

Steak Gorgonzola:

Sautéed beef tenderloin with fresh basil, garlic, broccoli and a gorgonzola alfredo sauce

Seafood Newburg:

Assorted seafood in a sherry lobster cream sauce served over white rice

Breakfast Enhancements

Belgium Waffle Station: \$5.00 per person

Includes: whip cream, strawberries, blueberries, chocolate chips, chocolate and caramel sauce, and syrup

Omelet Station: \$5.00 per person

Includes: onions, green peppers, cheddar cheese, mushrooms, tomatoes, bacon, ham, and sausage

\$125.00 chef attendant fee required

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Plated Lunch Entrées

Lunch hours: Function ends by 4:00 PM

All plated entrées are accompanied with a choice of salad, a selection of starch, seasonal vegetable, and dessert. Includes: regular coffee, decaffeinated coffee, and tea
(ADD: soft drinks and bottled water for an additional \$3.00 per person)

Salad: (Please select one salad)

Garden Salad:

Iceberg lettuce, tomatoes, cucumbers, shredded carrots, and a side of salad dressing

Caesar Salad:

Romaine lettuce with shredded parmesan, homemade croutons, and a creamy Caesar dressing

Pasta Salad:

Tri-color rotini, cucumbers, tomatoes, onions, black olives, broccoli, jalapeños, and feta cheese tossed together in our house dressing

Entrées :

Herb Grilled London Broil: **\$24.00 per person**

Grilled and marinated London broil with a roasted mushroom cabernet sauce

Chicken Marsala: **\$20.50 per person**

Sautéed chicken breast and sliced mushrooms with our chef's specialty marsala sauce

Baked Cod: **\$21.00 per person**

Baked filet of cod topped with panko bread crumbs and finished with a lemon dill cream sauce

Grilled Pork Chop: **\$27.00 per person**

Grilled French style pork chop with caramelized onions

Salmon Picatta: **\$25.00 per person**

Pan seared Atlantic salmon with a white wine lemon caper sauce

Italian Chicken: **\$19.50 per person**

Grilled Italian spiced chicken breast topped with garlic braised spinach and tomatoes

NY Strip: **\$30.00 per person**

Grilled Montreal seasoned NY strip with a red wine demi glaze

Grilled Vegetarian Penne Pasta: **\$18.50 per person**

Grilled and marinated vegetables, fresh basil, served on al dente penne pasta with a marinara sauce

Lunch & Dinner Enhancements

Fudge brownies and assorted cookies
\$30.00 per dozen

Assorted bagged chips
\$2.50 per person

Mixed nuts
\$23.00 per pound

Assorted cheese and crackers display
\$5.00 per person

International cheese, fresh fruit, & crudités display with dip
\$11.00 per person

Tray of assorted finger sandwiches :
Tuna, chicken salad, turkey, and ham & cheese
\$5.00 per person



A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Alternative Lunch Options

Lunch hours: Function ends by 4:00 PM

Boxed Lunches:

\$19.00 per person

Choose from ham, tuna, turkey, or roast beef. Boxed lunches include chips, whole fruit, a cookie, and a bottle of water

Pre-Order Lunch: (Maximum 20 guests)

\$21.00 per person

Attendees are able to choose from 6 entrée options and 6 beverage options the day of and all entrée selections include chips.

Menus must be returned to hotel staff with a minimum of 3 hours to prepare. Please ask for menu.

Standard Lunch Buffets

Buffet I: (Minimum 20 guests)

\$23.00 per person

Luncheon buffet is served with your choice of soup or salad, **two** hot entrées, a selection of starch, seasonal vegetables, and dessert. Includes: regular coffee, decaffeinated coffee, and tea (**ADD:** soft drinks and bottled water for an additional \$3.00 per person)

Buffet II: (Minimum 20 guests)

\$26.00 per person

Luncheon buffet is served with your choice of soup or salad, **three** hot entrées, a selection of starch, seasonal vegetables, and dessert. Includes: regular coffee, decaffeinated coffee, and tea (**ADD:** soft drinks and bottled water for an additional \$3.00 per person)

Salad Choices

Tossed garden green salad served with a choice of dressing, Caesar salad with croutons and parmesan cheese, or our pasta salad

Soup Choices:

New England clam chowder, chicken noodle, or tomato bisque

Entrée Choices:

Herbed Grilled London Broil:

Grilled and marinated London Broil with a roasted mushroom cabernet sauce

Chicken Marsala:

Sautéed chicken breast and sliced mushrooms with our chef's specialty marsala sauce

Baked Cod:

Baked filet of cod topped with panko bread crumbs and finished with a lemon

Chicken Parmesan:

Breaded chicken with marinara sauce and mozzarella cheese

Salmon Picatta:

Pan seared Atlantic salmon with a white wine lemon caper sauce

Chicken Francaise:

Pan-seared chicken breast slightly dipped in egg batter and topped with a white wine cream sauce

Boursin Chicken Penne:

Grilled chicken breast on a bed of penne pasta tossed with seasonal vegetables in a boursin cheese sauce

Grilled Vegetable Penne Pasta:

Grilled and marinated vegetables, fresh basil, served on al dente penne pasta with a marinara sauce



A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Themed Lunch Buffets

Lunch hours: Function ends by 4:00 PM

All buffets include regular and decaffeinated coffee, and iced tea (**ADD:** soft drinks and bottled water for an additional \$3.00 per person)

Mexican Fiesta:

\$23.00 per person

Taco salad with roasted corn and black bean salad, cheese enchiladas, marinated chicken and beef fajitas served with flour tortillas, cheddar and Monterey jack cheese, scallions, black olives, jalapeño peppers, lettuce and tomatoes, tortilla chips with salsa, Spanish rice, refried beans, and rice pudding

New England:

\$24.00 per person

New England clam chowder, baked cod, sliced sirloin with wild mushroom sauce, rice pilaf, warm rolls and butter, a tossed garden greens salad including a selection of dressing, and warm apple pie

Texas BBQ:

\$25.00 per person

BBQ Beef, fried chicken, fresh baked cornbread, corn on the cob, baked beans, a tossed garden greens salad including a selection of dressing, and a selection of dessert

New York Deli:

\$24.00 per person

Selection of ham, turkey, salami, roast beef, sliced American and Swiss cheeses, lettuce, tomatoes, sliced onions, pickles, potato chips, and assorted deli breads and rolls. Tossed garden greens salad including a selection of dressing, a chef's selection of two specialty salads, and dessert

Mini Italian:

\$24.00 per person

Meatballs with marinara, sausage and onions, meat or vegetarian lasagna, seasonal vegetables, warm rolls and butter, Caesar salad with fresh parmesan cheese, and tiramisu

Soup, Salad, and Baked Potato Bar: (Minimum 25 guests)

\$22.00 per person

Choice of Soup: (choose one) New England clam chowder, chicken and grilled vegetable, or tomato and fresh basil

Salad Bar: Iceberg lettuce, romaine lettuce, grilled chicken, cherry tomatoes, cucumbers, croutons, red onions, tuna salad, carrots, olives, chick peas, and salad dressings

Baked Potato Bar: Baked Idaho potatoes, cheese sauce, chopped bacon, broccoli, shredded cheese, sour cream, scallions, beef and bean chili, and an assorted dessert tray

North Beach:

\$22.00 per person

Grilled asparagus salad, Italian cucumbers and tomatoes over a marinated chicken breast, baked cod, fresh ravioli with a roasted garlic cream sauce, Caesar salad with fresh parmesan cheese, and carrot cake

Pizza Palace:

\$21.00 per person

An assortment of pizzas, boneless wings, Caesar salad with fresh parmesan cheese, vegetable crudité with gourmet dipping sauces, and assorted cookies

Assorted Wrap Board:

\$22.00 per person

Assorted fresh made wrap sandwiches, a chef's specialty salad, potato chips, whole fruit, and assorted cookies

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Morning & Afternoon Breaks

International Cheese, Fresh Fruit & Crudités Display: \$11.00 per person

Fitness Frenzy: \$10.50 per person
Vegetable crudités with dipping sauces, whole fruit, granola bars, assorted chilled fruit juices, and bottled water

Matinee Munchies: \$7.50 per person
Popcorn, chips, assorted candy bars, assorted soft drinks, and bottled water
(**ADD:** soft pretzels, chicken wings, and nachos for an additional \$8.00 per person)

Power Break: \$11.50 per person
Power bars, granola bars, trail mix, Gatorade, and bottled water

Everything Chocolate: \$11.50 per person
Chocolate bars, chocolate chip cookies, brownies, and regular/ chocolate milk

Cookie Monster: \$10.50 per person
Assorted homemade cookies and brownies, assorted soft drinks, and bottled water

Ice Cream Break: \$8.50 per person
Assorted ice cream bars with assorted soft drinks and bottled waters



A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Executive Meeting Package I

Executive Meeting I: \$78.00 per person

(Minimum 25 guests and includes room rental, 8' screen, and projector)

Breakfast: (Choose one)

Connecticut Classic Buffet:

Assortment of fresh baked muffins and danish with fruit preserves and butter. New York style bagels with cream cheese, sliced fresh seasonal fruit, assorted cereals with milk, fluffy scrambled eggs, french toast served with warm syrup, crisp bacon, sausage, breakfast potatoes, assorted fruit juices, herbal teas, and freshly brewed regular and decaffeinated coffee

Heart Healthy:

Sliced fresh seasonal fruit, low-fat Greek yogurt with granola, Cheerios with fat-free milk, oatmeal, whole wheat bagels with fat free cream cheese, Bran muffins, bananas, toast with an avocado spread, assorted juices, herbal teas, freshly brewed regular and decaffeinated coffee, and bottled waters
(**ADD:** smoothies for an additional \$5.00 per person)

Mid –Morning Refresh: (sodas & water only)

Themed buffet: (Choose one)

All lunches come with brewed regular coffee, decaffeinated coffee, assorted sodas, a selection of hot tea, and iced tea

Little Italy:

Vegetarian lasagna, sausage and peppers sicilian, chicken parmesan, garlic bread sticks, Caesar and antipasto salad, and tiramisu

Mediterranean:

Mediterranean chicken: baked chicken stuffed with roasted red peppers, olives, spinach, and feta cheese
Baked tilapia: with tomato and eggplant ratatouille
Additional Accompaniments: couscous, dirty rice, roasted vegetables, assorted bread and pita chips with dill ranch dipping sauce, a Greek salad, and an assorted dessert tray

Caribbean:

Chimichurri steak: marinated flank steak thinly sliced topped with chimichurri, white rice and peas
Grilled Caribbean chicken: spiced chicken breast with a fresh pineapple salsa
Additional Accompaniments: Fried pork chops, Caribbean stir fried vegetables (cabbage, red pepper, carrots), a fresh fruit display, warm rolls and butter, a salad with romaine lettuce, grilled pineapple, cucumbers, tomatoes, and citrus vinaigrette dressing topped with fried plantains, and assorted desserts

New Orleans:

Jambalaya: chicken, andouille sausage, shrimp with rice, tomatoes, onions and a spicy tomato broth
Bourbon BBQ beef: grilled London broil with bourbon BBQ glaze
Creole chicken: pan seared Cajun chicken breast with sautéed onions, peppers and a Creole sauce,
Additional Accompaniments: Warm cornbread and butter, garden salad with champagne vinaigrette dressing, and an assorted dessert tray

Themed Afternoon Break: (Choose one)

Fitness Frenzy:

Vegetable crudités with dipping sauces, whole fruit, granola bars, assorted chilled fruit juices, and bottled water

Premium Matinee Munchies:

Popcorn, chips, assorted candy bars, soft pretzels, chicken wings, nachos, assorted soft drinks, and bottled water

Everything chocolate:

Chocolate bars, chocolate chip cookies, brownies, and regular/ chocolate milk

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Executive Meeting Package II

**Executive Meeting II: \$69.00
per person**

(Minimum 25 guests and *includes* room rental, 8' screen, and projector)

Breakfast: (Choose one)

Executive Continental Breakfast:

Assortment of freshly baked muffins and danishes with fruit preserves and butter. New York style bagels with cream cheese, sliced fresh seasonal fruit, assorted cold cereals and milk, assorted fruit juices, herbal teas, and freshly brewed regular and decaffeinated coffee

Heart Healthy:

Sliced fresh seasonal fruit, low-fat Greek yogurt with granola, Cheerios with fat-free milk, oatmeal, whole wheat bagels with fat free cream cheese, Bran muffins, bananas, toast with an avocado spread, assorted juices, herbal teas, freshly brewed regular and decaffeinated coffee, and bottled waters

(**ADD:** smoothies for an additional \$5.00 per person)

Mid–Morning Refresh: (sodas & water only)

Theme luncheon buffet: (Choose one)

All lunches come with brewed regular coffee, decaffeinated coffee, assorted sodas, a selection of hot tea, and iced tea

Mini Italian Buffet:

Meatballs with marinara, sausage and onions, meat or vegetarian lasagna, seasonal vegetables, warm rolls and butter, Caesar salad with fresh parmesan cheese, and tiramisu

North Beach Buffet:

Grilled asparagus salad, Italian cucumbers and tomatoes over a marinated chicken breast, Boston baked scrod, fresh ravioli with a roasted garlic cream sauce, Caesar salad with fresh parmesan cheese, and carrot cake

Pizza Palace:

A variety of pizza toppings, boneless wings, Caesar salad with fresh parmesan cheese, Vegetable crudités with gourmet dipping sauces, and assorted cookies

Soup, Salad, and Baked Potato Bar:

Choice of Soup: (choose one) New England clam chowder, chicken and grilled vegetable, or tomato and fresh basil

Salad Bar: Iceberg lettuce, romaine lettuce, grilled chicken, cherry tomatoes, cucumbers, croutons, red onions, tuna salad, carrots, olives, chick peas, and salad dressings

Baked Potato Bar: Baked Idaho potatoes, cheese sauce, chopped bacon, broccoli, shredded cheese, sour cream, scallions, beef and bean chili, and an assorted dessert tray

Themed Afternoon Break: (Choose one)

Power Break:

Power bars, granola bars, trail mix, Gatorade, and bottled water

Cookie Monster:

Assorted homemade cookies and brownies, assorted soft drinks, and bottled water

Int'l Cheese, Fresh Fruit & Crudités Display:



Executive Meeting Package III

Executive Meeting III: \$63.00 per person

(Minimum 25 guests and includes room rental, 8' screen, and projector)

Breakfast: (Choose one)

American Continental Breakfast:

Assortment of freshly baked muffins and danishes with fruit preserves and butter, assorted fruit juices, herbal teas, and freshly brewed regular and decaffeinated coffee

Heart Healthy:

Sliced fresh seasonal fruit, low-fat Greek yogurt with granola, Cheerios with fat-free milk, oatmeal, whole wheat bagels with fat free cream cheese, Bran muffins, bananas, toast with an avocado spread, assorted juices, herbal teas, freshly brewed regular and decaffeinated coffee, and bottled waters
(ADD: smoothies for an additional \$5.00 per person)

Mid –Morning Refresh: (sodas & water only)

Theme luncheon buffet: (Choose one)

All lunches come with brewed regular coffee, decaffeinated coffee, assorted sodas, a selection of hot tea, and iced tea

New York Deli:

Selection of ham, turkey, salami, roast beef, sliced American and Swiss cheeses, lettuce, tomatoes, sliced onions, pickles, potato chips, and assorted deli breads and rolls. Tossed garden greens salad including a selection of dressing, a chef's selection of two specialty salads, and dessert

Assorted Wrap Board:

Assorted fresh made wrap sandwiches, a chef's specialty salad, potato chips, whole fruit, and assorted cookies

Texas BBQ:

BBQ Beef, fried chicken, fresh baked cornbread, corn on the cob, baked beans, a tossed garden greens salad including a selection of dressing, and a selection of dessert

Mexican Fiesta:

Taco salad with roasted corn and black bean salad, cheese enchiladas, marinated chicken and beef fajitas served with flour tortillas, cheddar and Monterey jack cheese, scallions, black olives, jalapeño peppers, lettuce and tomatoes, tortilla chips with salsa, Spanish rice, refried beans, and rice pudding

Themed Afternoon Break: (Choose one)

Power Break:

Power bars, granola bars, trail Mix, Gatorade, and bottled water

Matinee Munchies:

Popcorn, chips, assorted candy bars, soft drinks, and bottled water

Ice Cream Break:

Assorted ice cream bars with assorted soft drinks and bottled waters

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Plated Dinner

All plated entrées are accompanied with choice of salad, a choice of starch, a seasonal vegetable, warm rolls and butter, a selection of dessert, regular coffee, tea, and decaffeinated coffee

(**ADD:** soft drinks and bottled water for an additional \$3.00 per person)

Salad: (Choose one)

Garden Salad:

Iceberg lettuce, tomatoes, cucumbers, shredded carrots, and a side of salad dressing

Caesar Salad:

Romaine lettuce with shredded parmesan, homemade croutons, and a creamy Caesar dressing

Asian Salad:

Iceberg lettuce, cherry tomatoes, cucumbers, shredded cabbage, carrots tossed in a sesame hoisin dressing topped with fried wontons

Summer Mixed Salad:

Mixed greens with pineapple, cucumbers, red onions, and sliced strawberries topped with feta cheese and a balsamic dressing

Entrées: (Choose up to three per event)

Chicken Marsala: \$27.00 per person

Sautéed chicken breast and sliced mushrooms with our chef's specialty marsala sauce

Herb Grilled London Broil: \$29.00 per person

Grilled and marinated London broil with a roasted mushroom cabernet sauce

Chicken Parmesan: \$29.00 per person

Breaded chicken with marinara sauce

Salmon Picatta: \$30.00 per person

Pan seared Atlantic salmon with a white wine lemon caper sauce

Chicken Francaise: \$27.00 per person

Pan-seared chicken breast slightly dipped in egg batter and topped with a white wine cream sauce

Chicken Windsor Royale: \$29.00 per person

Chicken breast stuffed with spinach, roasted red and green peppers, and monterey jack cheese

Pork Tenderloin: \$29.00 per person

Juicy pork tenderloin sliced and topped with brown gravy

Roast Turkey: \$27.00 per person

Roasted turkey breast sliced and served with natural juices

Pasta Alfredo: \$30.00 per person

Choice of chicken, shrimp, or vegetarian mixed with broccoli served over pasta and alfredo sauce

Roast Prime Rib: \$38.00 per person

With natural au jus

Baked Stuffed Shrimp: \$34.00 per person

Broiled jumbo gulf shrimp butter flied and stuffed with a seafood stuffing finished with a lemon butter sauce

Filet Mignon: \$36.00 per person

With a peppercorn sauce

Surf-N-Turf: \$37.00 per person

Petite filet mignon accompanied with baked stuffed shrimp

Vegetarian Penne Pasta: \$27.00 per person

Grilled vegetables, garlic, fresh basil, and al dente penne pasta

tossed in a marinara sauce

Add Shrimp: \$3.00++

Add Chicken: \$2.00++

Dessert Options:

Slices:

- NY cheese cake
- Chocolate mousse cake
- German chocolate cake
- Tiramisu
- Carrot cake
- Lemon cake
- Chef's choice of cakes

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Standard Dinner Buffets

Buffet I: (Minimum 20 guests)

\$31.00 per person

Dinner buffet is served with your choice of salad, **two** hot entrées, a selection of starch, seasonal vegetables, warm rolls and butter, an assorted dessert tray, coffee, tea, and decaffeinated coffee

(**ADD:** soft drinks and bottled water for an additional \$3.00 per person)

Buffet II: (Minimum 20 guests)

\$35.00 per person

Dinner buffet is served with your choice of salad, **three** hot entrées, a selection of starch, seasonal vegetables, warm rolls and butter, an assorted dessert tray, coffee, tea, and decaffeinated coffee

(**ADD:** soft drinks and bottled water for an additional \$3.00 per person)

Salad Choices:

Garden Salad:

Iceberg lettuce, tomatoes, cucumbers, shredded carrots, and a side of salad dressing

Caesar Salad:

Romaine lettuce with shredded parmesan, homemade croutons, and a creamy Caesar dressing

Asian Salad:

Iceberg lettuce, cherry tomatoes, cucumbers, shredded cabbage, and carrots tossed in a sesame hoisin dressing topped with fried wontons

Summer Mixed Salad:

Mixed greens with pineapple, cucumbers, red onions, and sliced strawberries topped with feta cheese and a balsamic dressing

Entrée Choices:

Chicken Marsala:

Sautéed chicken breast and sliced mushrooms with our chef's specialty marsala sauce

Herbed Grilled London Broil:

Grilled and marinated London Broil with a roasted mushroom cabernet sauce

Chicken Parmesan:

Breaded chicken with marinara sauce and mozzarella cheese

Baked Cod:

Baked filet of cod topped with panko bread crumbs and finished with a lemon dill cream sauce

Salmon Picatta:

Pan seared Atlantic salmon with a white wine lemon caper sauce

Grilled Vegetable Penne Pasta:

Grilled and marinated vegetables served on al dente penne pasta with a marinara sauce

Chicken Française:

Pan-seared chicken breast slightly dipped in egg batter and topped with a white wine cream sauce

Chicken Windsor Royale:

Chicken breast stuffed with spinach, roasted red peppers, and monterey jack cheese

Boursin Chicken Penne:

Grilled chicken breast on a bed of penne pasta tossed with seasonal vegetables in a boursin cheese sauce

Roasted Pork Loin:

Seasoned and served with applesauce

Roast Turkey:

Roasted turkey breast sliced and served with natural juices

Pasta Alfredo:

Choice of chicken, vegetarian, or shrimp mixed with broccoli served over pasta and alfredo sauce

Seafood Newburg:

Assorted seafood in a sherry lobster cream sauce and served over white rice

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Themed Dinner Buffets

(**ADD:** soft drinks and bottled water for an additional \$3.00 per person)

Mexican Fiesta:

\$35.00 per person

Taco salad with roasted corn and black bean salad, cheese enchiladas, marinated chicken and beef fajitas served with flour tortillas, cheddar and Monterey jack cheese, scallions, black olives, jalapeño peppers, lettuce and tomatoes, tortilla chips with salsa, Spanish rice, refried beans, and rice pudding

New England:

\$35.00 per person

New England clam chowder, Boston baked scrod, sliced sirloin with wild mushroom sauce, rice pilaf, warm rolls and butter, a tossed garden greens salad including a selection of dressing, and warm apple pie

Texas BBQ:

\$35.00 per person

BBQ Beef, fried chicken, fresh baked cornbread, corn on the cob, baked beans, a tossed garden greens salad including a selection of dressing, and a selection of dessert

Thanksgiving Dinner:

\$35.00 per person

Roasted turkey, baked ham, herb stuffing, seasonal vegetables, cranberry sauce, warm rolls and butter, a tossed garden greens salad with a selection of dressing, and fresh baked pumpkin pie

Little Italy:

\$35.00 per person

Vegetarian lasagna, sausage and peppers sicilian, chicken parmesan, garlic bread sticks, Caesar and antipasto salad, and tiramisu

Chicken and Pasta:

\$35.00 per person

Grilled chicken and broccoli tossed in a lemon butter cream sauce, chicken françoise with a buerre blanc sauce, seasonal vegetables, warm rolls and butter, a tossed garden greens salad with a selection of dressing, and a choice of dessert

Mediterranean:

\$35.00 per person

Mediterranean chicken: baked chicken stuffed with roasted red peppers, olives, spinach, and feta cheese

Baked tilapia: with tomato and eggplant ratatouille

Additional Accompaniments: couscous, dirty rice, roasted vegetables, assorted bread and pita chips with dill ranch dipping sauce, a Greek salad, and an assorted dessert tray

New Orleans:

\$38.00 per person

Jambalaya: chicken, andouille sausage, shrimp with rice, tomatoes, onions and a spicy tomato broth

Bourbon BBQ beef: grilled London broil with bourbon BBQ glaze

Creole chicken: pan seared Cajun chicken breast with sautéed onions, peppers and a Creole sauce,

Additional Accompaniments: Warm cornbread and butter, garden salad with champagne vinaigrette dressing, and an assorted dessert tray

Caribbean:

\$38.00 per person

Chimichurri steak: marinated flank steak thinly sliced topped with chimichurri, white rice and peas

Grilled Caribbean chicken: spiced chicken breast with a fresh pineapple salsa

Additional Accompaniments: Fried pork chops, Caribbean stir fried vegetables (cabbage, red pepper, carrots), a fresh fruit display, warm rolls and butter, a salad with romaine lettuce, grilled pineapple, cucumbers, tomatoes, citrus vinaigrette dressing topped with fried plantains, and assorted desserts

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Light Receptions

All receptions include imported & domestic beer, red & white wine, and a bountiful buffet of delicious hor d'oeuvres for 2 hours - additional \$95.00 bartender fee is applicable

(ADD: soft drinks and bottled water for an additional \$3.00 per person)

Additional Hour: \$4.00 per person after 2 hours

Windsor Classic Cocktail Reception:

Chef's choice **or** your selection of 5 delicious hor d'oeuvres

\$28.00 per person

Taste of New England Light Reception:

Served with warm dinner rolls and fresh vegetables

Chilled cocktail shrimp

Mini crab cakes

Scallops wrapped in bacon

Golden chicken fingers

\$27.00 per person

Taste of the Caribbean Light Reception:

Served with tropical fruit salad and fresh vegetables

Coconut shrimp with tropical sauce

Curry skewers (chicken, beef, and/or vegetable)

Crab cakes

Jerk wings

**Grilled shrimp add-on for an additional \$1.50 per person*

\$26.00 per person

All American Light Reception:

Served with sweet cornbread and fresh vegetables

Cheese burger slider skewers

Franks in blankets with golden honey mustard

Louisiana buffalo wings

BBQ rib tips

\$26.00 per person

Popular add-ons:

Sliced fruit display

\$5.00 per person

Assorted cheese & crackers display

\$5.00 per person

Vegetable crudité with dip

\$5.00 per person

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Hor D'oeuvres Buffets

LIGHT LAVENDAR BUFFET I: person

Includes: refillable soft drinks, warm dinner rolls, and 3 hot hor d'oeuvres

\$18.50 per

LIGHT LAVENDAR BUFFET II: person

Includes: refillable soft drinks, warm dinner rolls, and 4 hot hor d'oeuvres

\$19.50 per

Hor D'oeuvres Options (A La Carte: \$275.00 For Every 100 Pieces)

- Chilled cocktail shrimp
- Mini brie with raspberry in puff pastry
- Scallops wrapped in bacon
- Mini crab cakes with red pepper sauce
- Mini beef wellingtons
- Louisiana hot wings with celery & blue cheese
- Tomato, basil, and mozzarella crostini
- Chicken satay with tropical citrus sauce
- Chicken satay with spicy peanut sauce
- Beef brochette
- Mushroom caps with boursin cheese
- Savory seasoned cocktail meatballs- Italian and Swedish
- Mushroom caps with seafood stuffing
- Franks 'N blankets with gourmet mustard
- Gourmet chicken fingers with honey mustard
- Coconut shrimp
- Coconut chicken
- Mini chicken quesadillas
- European cucumbers with dill cream cheese
- Vegetable egg rolls
- Spanakopita
- Assorted cheese, crackers, and fruit platter (large- feeds ~100)



Carving Stations:

All carving stations are accompanied with specialty breads
Carving stations require a \$125.00 chef attendant fee

Roasted Pork Loin: \$200.00 serves 30

Served with a peach chipotle honey sauce

Baked Maple Ham \$200.00 serves 30

Served with mustard glaze or pineapple raisin chutney

Smoked Roasted Turkey \$200.00 serves 30

Served with cranberry mandarin relish, dill mayonnaise, and pommery mustard

Top Round of Beef \$200.00 serves 30

Herb-rubbed steam-ship top-round slow roasted and served with peppercorn and béarnaise sauce

Roasted Tenderloin \$325.00 serves 30

Served with peppercorn and béarnaise sauce

Prime Rib \$325.00 serves 30

Served with mini assorted pastries with NY style cheese cake



A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental,



Specialty Stations

Pasta Station:**\$12.50 per person; \$16.50 per person for two hours**

* Requires a uniformed chef fee \$125.00

Penne pasta and cheese filled tortellini served with marinara sauce, boursin cheese, and pesto sauce. Sautéed with garlic, baby shrimp, fresh vegetables, sun-dried tomatoes, parmesan cheese, cracked black pepper, and accompanied with specialty Italian breads

Smoked Salmon Display:**\$15.50 per person; \$19.50 per person for two hours**

Smoked salmon accompanied with toast points, bagels, herbed cream cheese, capers, diced red onions, chopped egg whites, fresh tomatoes, and cucumbers

Night At The Bar:**\$15.50 per person; \$21.00 per person for two hours**

Boneless and boned buffalo wings with an assortment of celery and carrots and blue cheese dressing, tortilla chips with nacho cheese and warm spinach and artichoke dip

Southwest Standoff:**\$14.00 per person; \$19.50 per person for two hours**

Mini chicken quesadillas, tortilla chips with salsa, sour cream, fresh guacamole, and vegetable crudités with a southwestern dipping sauce

The Mediterranean Gala:**\$16.50 per person; \$22.00 per person for two hours**

Mini crab cakes, homemade bruschetta, tortilla chips with artichoke dip, assortment of portabella mushrooms, roasted red peppers, calamita olives, and plum tomatoes with a ranch dipping sauce

Baked Potato Bar:**\$14.50 per person; \$19.50 per person for two hours**

Baked Idaho potatoes, cheese sauce, chopped bacon, broccoli, shredded cheese, sour cream, scallions, beef, and bean chili

Dessert Station:**\$10.50 per person**

Mini assorted pastries with NY style cheese cake, chocolate éclairs, and cream puffs all garnished with strawberries and fresh fruit.

Includes: freshly brewed regular coffee, decaffeinated coffee, and assorted teas

Sundae Bar:**\$13.50 per person**

* Requires a uniformed chef fee \$125.00

Vanilla and chocolate ice cream topped with a choice of 4 toppings: Choose from M&M's, peanut butter cups, nuts, chocolate and caramel syrup, strawberries, whipped cream, cherries, and sprinkles

Salad Bar:**\$10.95 per person**

Iceberg lettuce, romaine lettuce, spring mix, grilled chicken, chopped ham, bacon, eggs, cherry tomatoes, cucumbers, red onions, red peppers, carrots, olives, chick peas, croutons, a tuna salad, and a choice of 3 salad dressings



Bar Options

\$95.00 bartender fee per bar is required

HOST BAR OPTION:

Our bartender(s) will keep a "TAB"
You **only** pay for what is consumed!
Finalized bills will be available within 3 days of event

Drink prices are as follows:
Mixed Drinks @ \$8.00 per drink
Wine @ \$7.00 per glass
Imported Beer @ \$6.00 per bottle
Domestic Beer @ \$5.00 per bottle
Soft Drinks/ Bottled Water @ \$3.00 per drink

CASH BAR OPTION:

Individuals pay on their own for drinks
Drink prices are as follows:
Mixed Drinks @ \$8.00 per drink
House Wine @ \$7.00 per glass
Beer @ \$6.00 per bottle
Soft Drinks/ Bottled Water @ \$3.00 per drink

Pre-Paid Drink Tickets \$8.00 per ticket

Hand out tickets to your attendees the day of!
Drink tickets cover liquor, beer, wine, and soft drinks/bottled Water. Attendees simply hand the bartender their ticket and they receive any drink

Put Some Wine On The Tables!

Trinity Oaks \$20.00 per bottle

Chardonnay, Cabernet Sauvignon, Merlot, or Pinot Grigio

Sutter Home White Zinfandel \$20.00 per bottle

Chateau St Michelle \$30.00 per bottle

Riesling

Kendall- Jackson \$30.00 per bottle

Vinter's Reserve Chardonnay

Korbel Brut \$36.00 per bottle

Moet et Chandon \$70.00 per bottle

Open Bar Options:

TOP SHELF SELECTIONS:

(Includes Beer and Wine)

Stolichnaya/Titos, Jim Bean, Gilbey's Gin, Glenlivet, Amaretto, Seagrams VO, Peachtree, Kahlúa, Bacardi, Hennessy, Triple Sec, Malibu, Jose Cuervo, Jack Daniels, Cruzan 9 Spice

\$15.00 per person 1st hour

\$12.00 per person 2nd hour

\$10.00 per person 3rd hour

PREMIUM SELECTIONS:

(Includes Beer and Wine)

Tangeray/Bombay Sapphire, Grey Goose, Dewars, Canadian Club, Captain Morgan, Makers Mark, Bailey's, Kahlua, Bacardi, Peachtree, Amaretto DiSaronno, Courvoisier, Patron Macallan, Triple Sec

\$18.00 per person 1st hour

\$15.00 per person 2nd hour

\$12.00 per person 3rd hour

BEER AND WINE:

Trinity Oaks Wine (Chardonnay, Cabernet Sauvignon, Merlot, and Pinot Grigio), Bud Light, Coors Light, Sam Adams/Seasonal, Corona, Yuengling, Miller Lite, Heineken, Blue Moon, Michelob Ultra, Guinness, Stella

\$11.00 per person 1st hour

\$9.00 per person 2nd hour

\$7.00 per person 3rd hour

Popular Bar Add-Ons!

Sparkling cider toast \$3.00 per person

Champagne toast \$5.00 per person

Mimosas \$5.00 per person

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Audio Visual

Audio:

Tabletop Microphone	\$30.00
Wireless Hand Held Microphone	\$75.00
Wired Lavalier Microphone	\$40.00
Wireless Lavalier Microphone	\$85.00
4-Channel Mixer	\$40.00
1-Speaker Sound System	\$110.00
2-Speaker Sound System	\$175.00
Audio Computer Speaker	\$35.00

Visual:

6' Screen	\$30.00
8' Screen	\$40.00
10' Screen	\$85.00
20" Monitor and Cart	\$60.00
27" Monitor and Cart	\$110.00
46" Monitor and Cart	\$220.00
TV/VCR/DVD Cart	\$110.00
LCD Computer Projector (800x600)	\$195.00
LCD Package With Full Dress Kit	\$350.00

Additional Services:

Tabletop Podium	\$36.00
Standing Podium	\$40.00
Laser Pointer	\$35.00
Whiteboard with Markers	\$25.00
Flipchart with Markers	\$30.00
Easel	\$18.00
Speaker Phone	\$40.00
Power Strip & Extension Cord	\$16.00
Phone Line with Local Access	\$30.00
Audio-Visual Technician (per hour)	\$75.00
Laser Pointer	\$35.00

AV Cart:

\$18.00
Includes table, power strip, and extension cord

LCD Package:

\$275.00
Package includes- LCD projector, 8' screen and AV table with power

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