

CATERING MENU



WELCOME!

Dear Guest,

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

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

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

Casey Hively

Asst. General Manager

Jessica Ramirez

Director of Sales

Jeremiah Johnson

Catering Coordinator

The Great American Grill is excited about your upcoming event. If you are unable to find the right combination for your breakfast, lunch or dinner please inform us. Our chef's will work on creating the perfect event for you. Anything is possible.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person.



3625 Marriott Drive • Bakersfield, CA 93308
1-661-716-1000 • www.bakersfield.hgi.com

GARDEN INN BREAKFAST



AM EXPRESS 15.99++ per person

Coffee, herbal tea selection, assorted Danishes and muffins, fresh fruit tray with orange, cranberry and apple juices

SMART START 16.99++ per person

Coffee, sliced fresh fruit, assorted granola bars, assorted yogurts with orange, cranberry and apple juices

THE GARDEN CONTINENTAL 18.99++ per person

Coffee, herbal tea selection, assorted Danishes and muffins, fresh fruit tray, assorted yogurts, bagels and cream cheese with orange, cranberry and apple juices

ALL AMERICAN BUFFET 19.99++ per person

Coffee, herbal tea selection, fluffy scrambled eggs, golden brown breakfast potatoes, smoked bacon, sausage, pancakes with warm maple syrup and sweet cream butter, white or wheat toast with orange, cranberry and apple juices

ADDITIONAL BREAK ITEMS

Soft Drinks.....\$3.00 per person by consumption

Bottled Water.....\$3.00 per person by consumption

Bottled Juices....\$4.00 per person by consumption

Energy Drinks....\$5.00 per person by consumption

++A twenty-two percent administrative charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH BUFFETS

SERVED 11AM - 1PM

FOR GROUPS OF 15
GUESTS OR MORE



All Buffets are served with regular coffee, assorted herbal teas, ice tea, lemonade & ice water & Chef's selection of dessert

Catered Lunch Served From 11:00AM to 1:00PM

TACO BUFFET **24.99++** per person

Seasoned ground beef and chicken. Flour tortillas and hard taco shells. Shredded cheese, shredded lettuce, sour cream and diced tomatoes. Refried beans, Spanish rice, chips & salsa.

EXECUTIVE DELI BUFFET **23.99++** per person

An assortment of thinly sliced deli meats, choice of French rolls, white or wheat bread, lettuce, tomato, red onion and pickle spears. American and Swiss cheese, mustard and mayo. Potato salad and assortment of potato chips.

PASTA PLEASE

Served with mixed green salad with choice of 2 dressings and warm garlic bread. Your choice of one of the following options:++

Spaghetti with Marinara Sauce.....\$20.99 per person

Fettuccini Alfredo.....\$21.99 per person

Spaghetti with Meat Sauce.....\$22.99 per person

Chicken Fettuccini Alfredo.....\$23.99 per person

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PLATED LUNCH

FOR GROUPS OF 15
GUESTS OR LESS
SERVED 11AM - 1PM

SALADS

\$17.99++ per person

Pre-Order 5 Days Minimum Notice. All choices are served with regular coffee, iced tea, iced water and lemonade.

Catered Lunch Served From 11:00AM to 1:00PM

CHEF SALAD

Sliced turkey, ham, tomato, shredded cheese, hard boiled egg, and choice of dressing on a bed of mixed greens.

CHICKEN CAESAR

Romaine lettuce tossed with Caesar dressing, homemade croutons, and parmesan chesses then topped with a sliced grilled chicken breast.

CHINESE CHICKEN SALAD

Grilled chicken mixed with lettuce, red and green bell peppers, green onion, shredded carrots, toasted sesame seeds, and then blended with an oriental dressing.

FIESTA GARDEN COBB

Mixed greens, grilled chicken, avocado, Applewood bacon, onion, tomato, egg and cheddar jack cheese.



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PLATED LUNCH

FOR GROUPS OF
15 GUESTS OR LESS

SANDWICHES & WRAPS

\$18.99++ per person

Pre-Order 5 Days Minimum Notice.

All sandwiches are served with choice of French fries or freshly slice fruit, regular coffee, iced tea, iced water and lemonade.

Catered Lunch Served From 11:00AM to 1:00PM

CALIFORNIA GRILLED CHICKEN

A grilled chicken breast on a sesame seed bun with mayo, tomato, avocado, Swiss cheese and lettuce.

FRENCH DIP

Thinly sliced roast beef topped with sautéed mushrooms, provolone cheese and served with an au jus dipping sauce

CLASSIC CLUB

The ultimate layered sandwich. Turkey, ham, bacon, tomato, lettuce and mayo on your choice of white or wheat bread.

CHICKEN CLUB WRAP

Grilled chicken with shredded lettuce, diced tomatoes, diced smoked bacon, cheese and ranch dressing wrapped in a soft flour tortilla.

ROAST BEEF WRAP

Thinly sliced roast beef with shredded lettuce, red onions, diced tomatoes, cheese and horseradish mayo wrapped in a soft flour tortilla.



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BOXED LUNCH PRE-ORDER



UNLIMITED GUESTS WITH A 7 DAY NOTICE

All of the choices below come with tomato, onion, lettuce, mustard and mayonnaise on the side. Featuring delicious Ciabatta bread with your choice of meat, whole fruit, chips and fresh baked cookie. Beverages are not included.

ALL CHOICES ARE \$18.99++ PER PERSON



ROAST BEEF

TURKEY

HAM

VEGETARIAN

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TAKE A BREAK



SWEET N SALTY 13.99++ per person

Freshly baked cookies, assortment of potato chips, mixed nuts, regular coffee, assorted herbal teas, iced tea and iced water.

NUTRITION BREAK 13.99++ per person

Assorted granola bars, veggie tray, whole fruit and bottled water.

TEMPTATIONS BREAK 14.99++ per person

Assorted freshly baked cookies and walnut brownies served with freshly brewed regular and decaf coffee and assorted herbal teas.

THE MOUSETRAP 15.99++ per person

Assorted cheeses, gourmet crackers and a fresh fruit tray served with bottled waters and assorted soft drinks.

CHIPS & SALSA 11.99++ per person

Homemade crispy warm tortilla chips with our chef's own salsa.

TAKE A BREAK A LA CARTE++

Cookies.....\$22.00 per dozen
Brownies.....\$22.00 per dozen
Freshly Sliced Fruit Tray.....\$10.99 per person
Veggie Tray.....\$10.99 per person



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DINNER BUFFET

FOR GROUPS OF 25
GUESTS OR MORE

PRE-ORDER 5 DAYS MINIMUM NOTICE.

ALL CHOICES SERVED WITH REGULAR COFFEE,
ICED TEA, ICED WATER & ASSORTED HERBAL TEAS

WESTERN BBQ BUFFET 38.99++ per person

Slow roasted BBQ Tri-Tip and Chicken, seasonal vegetables, southern style baked beans, choice of roasted red potatoes or rice pilaf. Dinner rolls with butter, garden salad with choice of 3 dressings and chef's selection of dessert.

SAVORING SONORAN BUFFET 34.99++ per person

Chili Verde, chicken fajitas, albondigas in salsa Verde, tortilla lime soup, Spanish rice, re fried beans, flour and corn tortillas. Chef's selection of dessert.

ITALIAN BUFFET 32.99++ per person

Chicken parmesan, baked ziti, fettuccini alfredo, seasonal vegetables, garlic bread and choice of garden or Caesar salad. Chef's selection of dessert.



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PLATED DINNER

FOR GROUPS OF 15 OR MORE GUESTS

PRIME RIB

42.99++ per person

8-10oz Prime Rib with Au Jus and horseradish sauce.
Garlic mashed potatoes, green bean almandine.

BLACKENED SALMON

39.99++ per person

Blackened Salmon topped with cilantro lemon chutney.
Served with steamed rice and seasonal vegetables.

SLOW ROASTED TRI-TIP

37.99++ per person

Marinated for two days then slowly roasted to perfection
and topped with a red pepper sauce. Served with herb
roasted red potatoes and seasonal vegetables.

PEPPERCORN PORK ROAST

35.99++ per person

Slowly roasted for several hours then finished with a pan
roasted espagnole sauce. Served with roasted garlic
mashed potatoes and seasonal vegetables.

CHAMPAGNE CHICKEN

32.99++ per person

A boneless, skinless chicken breast marinated in
champagne and sweet onions and lightly breaded.
Served over a bed of rice pilaf with white champagne
sauce and mixture of seasonal vegetables.

LEMON HERB CHICKEN

32.99++ per person

Marinated chicken breast topped with a lemon butter.
Choice of roasted red potatoes or rice pilaf. Seasonal
vegetables.

VEGETARIAN PASTA PRIMAVERA 24.99++ per person

Sauced with Fresh Lemon Juice, topped with parmesan
cheese, mixed with crunchy veggies, and tender pasta.

ALL DINNER ENTREES ARE
SERVED WITH GARDEN SALAD,
ICED TEA, ICED WATER, REGULAR
COFFEE AND CHEF'S SELECTION
OF DESSERT



CHILD'S PLATE

18.99++ per person

Your choice of Mac & Cheese with Fries, Chicken Strips
with Fries, or Hamburger with fries.

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added to all food and beverage arrangements.

GARDEN INN COLD APPETIZERS



ALL APPETIZERS ARE BASED ON 60 PIECES WITH EXCEPTION TO FRUIT, VEGETABLE AND CHEESE PLATTERS WHICH ARE MADE TO SERVE 30 GUESTS

ASSORTED FINGER SANDWICHES
\$99.00++

BRUCHETTA
\$99.00++



CHEESE & CRACKER PLATTER
\$94.00++

SEASONAL FRESH FRUIT PLATTER
\$94.00++

SEASONAL VEGETABLE PLATTER
\$94.00++



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GARDEN INN HOT APPETIZERS



*ALL APPETIZERS ARE BASED ON 60 PIECES WITH
EXCEPTION TO FRUIT, VEGETABLE AND CHEESE
PLATTERS WHICH ARE MADE TO SERVE 30 GUESTS*

ITALIAN SAUSAGE STUFFED MUSHROOMS
\$99.00++

FRIED FOOD APPETIZERS

Jalapeno poppers, onion rings, chicken tenders
and mozzarella sticks.

99.00++

SPRING ROLLS
\$99.00++

CHICKEN WINGS

Choice of seasoning; sweet chili, BBQ & Buffalo
traditional.

113.00++



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added to all food and beverage arrangements.

BEVERAGES

1.5 GALLON COFFEE (27 CUPS PER URN)
\$40.00++

1.5 GALLON ICED TEA (27 CUPS PER URN)
\$38.00++

ASSORTED JUICE PITCHER (6 CUPS PER PITCHER)
\$14.00++ EACH

ICED TEA PITCHER (6 CUPS PER PITCHER)
\$12.00++ EACH

ENERGY DRINKS
\$5.00++ EACH BASED ON CONSUMPTION

ASSORTED BOTTLED JUICES
\$4.00++ EACH BASED ON CONSUMPTION

ASSORTED SOFT DRINKS
\$3.00++ EACH BASED ON CONSUMPTION

BOTTLED WATER
\$3.00++ EACH BASED ON CONSUMPTION



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CASH BAR

FOR GROUPS OF 25
GUESTS OR MORE

HOSTED / NON HOSTED CASH BAR

\$400.00 MINIMUM++

*BEER & WINE LIST AVAILABLE UPON REQUEST

DRAFT BEER

\$6.00++

PREMIUM DRAFT BEER

\$8.00++

ASSORTED DOMESTIC BOTTLED BEER

\$6.00++

ASSORTED PREMIUM BOTTLED BEER

\$8.00++

CHAMPAGNE

\$7.00++ PER GLASS

\$25.00++ PER BOTTLE

VARIETY OF WINES

\$7.00++ TO \$9.00++ PER GLASS

\$25.00++ TO \$35.00++ PER BOTTLE

BRINGING YOUR OWN CHAMPAGNE AND/OR WINE?

\$11.00++ Corkage Fee



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AUDIO VISUAL EQUIPMENT

ALL AUDIO VISUAL EQUIPMENT IS RENTED FROM AN OFF SITE VENDOR. THESE ITEMS MUST BE ORDERED DURING THE CONTRACT PROCESS TO ENSURE A SPECIFIC AV ITEM. IF AN ITEM IS REQUESTED ON THE DAY OF YOUR EVENT IT IS POSSIBLE THAT THE ITEM MAY NOT BE AVAILABLE AT THE REQUESTED TIME.

LCD PROJECTOR

\$150.00++

PA SYSTEM

\$95.00++

8FT SCREEN

\$30.00++

STANDING PODIUM

\$25.00++

FLIP CHART WITH MARKERS

\$25.00++

DRY ERASE BOARD WITH MARKERS

\$25.00++

POWER STRIP/EXTENSION CORD

\$13.00 ++ Per Item

EASEL

\$10.00++

WHITE LINEN IS INCLUDED IN FULL PRICE ROOM RENTAL. THERE WILL BE AN ADDITIONAL CHARGE FOR SPECIALTY LINEN.

DECORATING PACKAGE AVAILABLE UPON REQUEST.

ALL OTHER BANQUET EQUIPMENT SUCH AS DANCE FLOORS, TRELLIS, WEDDING ARCHES, STAGES AND DANCE FLOOR WILL BE QUOTED DURING THE CONTRACT PROCESS.



12 X 12 DANCEFLOOR

\$300.00++

AMERICAN FLAG/CALIFORNIA FLAG

\$25.00++ Per Item

CONFERENCE PHONE

\$50++

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