

 Hilton  
Garden Inn™

# Caterings Menus

Hilton Garden Inn Rochester/Pittsford  
800 Pittsford Victor Road, Pittsford, NY 14534  
585.248.9000



## BREAKFAST BUFFETS

### **BASIC CONTINENTAL / \$18**

Freshly baked muffins, Danishes and assorted bagels with butter, preserves, and cream cheese  
Includes sliced seasonal fruit, yogurt, granola, freshly brewed coffee with flavored creamers, assorted hot teas, and assorted juices.

### **CONTINENTAL PLUS / \$26**

Basic continental breakfast plus egg breakfast sandwiches.

**Choose one meat** · Canadian bacon, bacon, or sausage

**Choose one cheese** · American, Swiss, or cheddar

**Choose one bread** · English muffin, bagel, croissant

### **BREAKFAST PIZZA / \$22**

Breakfast pizza. Toppings to include scrambled eggs, cheddar cheese, bacon, sausage, and vegetables  
Includes sliced seasonal fruit, yogurt, granola, freshly brewed coffee with flavored creamers, assorted hot teas, and assorted juices.

### **TRADITIONAL BREAKFAST / \$29**

Freshly baked muffins, Danishes, and assorted bagels with butter, preserves, and cream cheese. Fluffy scrambled eggs, bacon, sausage, home fried potatoes, and French toast with maple syrup  
Includes sliced seasonal fruit, yogurt, granola, freshly brewed coffee with flavored creamers, assorted hot teas, and assorted juices.

### **Egg Sandwich Breakfast @ \$10 per sandwich**

Choose one meat: Canadian Bacon, Bacon or Sausage

Choose one Cheese: American, Swiss or Cheddar

Choose one bread: English Muffin, Bagel or Croissant



## LUNCH BUFFETS

### DELI BUFFET / \$28

Fresh garden salad with ranch and balsamic vinaigrette dressings  
Choice of pasta salad or potato salad  
Choice of tuna or chicken salad  
Ham, turkey, and roast beef  
Swiss, cheddar, American, and provolone  
White, wheat, rye, and sub rolls  
Lettuce, tomato, onion, pickles, mayonnaise, mustard, and horseradish cream sauce  
Choice of assorted cookies or brownies  
Includes water, coffee, and iced tea  
Minimum 15 guests, \$5 upcharge per person for groups of less than 15 guests

### WRAP EXPRESS / \$30

Fresh garden salad with ranch and balsamic vinaigrette dressings  
Assorted bagged chips  
Your choice of potato or pasta salad  
Wraps (choose 2):

- **Philly Cheesesteak**—Peppers, onions, American cheese, and mayonnaise
- **Turkey BLT**—Turkey, Applewood bacon, lettuce, tomato, Chipotle aioli
- **Grilled Buffalo Chicken**—Buffalo sauce, blue cheese, mozzarella cheese, lettuce, tomato, and onion
- **Grilled Vegetable**—Zucchini, summer squash, baby spinach, onion, cheese and a balsamic drizzle
- **Chicken Caesar**—Grilled chicken, lettuce, parmesan cheese, house Caesar dressing

Choice of assorted cookies or brownies

Includes water, coffee, and iced tea.  
Minimum 15 guests, \$5 upcharge per person for groups of less than 15 guests



# LUNCH BUFFETS CONTINUED

## SOUP AND SALAD BAR / \$25

Chef's soup du jour and freshly baked rolls served with butter

Fresh fruit salad

Choice of tuna or chicken salad

Mixed greens & chopped romaine

Toppings to include: carrots, tomato, cucumber, onion, mushroom, shredded cheese, chopped egg, crumbly blue cheese, croutons, bacon, ham, chicken, and a variety of dressings (Add mixed grains and grilled salmon for \$12/per person)

Includes water, coffee, and iced tea

**Minimum 15 guests, \$5 upcharge per person for groups of less than 15 guests**

## TACO BAR / \$29

Shredded chicken and ground beef

(Steak or shrimp available for an additional \$6 per person)

Cilantro lime rice, black beans, hard and soft taco shells, peppers and onions, shredded cheese, sour cream, lettuce, tomatoes, jalapeños, and olives

Tortilla chips with salsa and guacamole

Caramel drizzled churros

Includes water, coffee, and iced tea.

**Minimum 15 guests, \$5 upcharge per person for groups of less than 15 guests**

## LITTLE ITALY BUFFET / \$31

Minestrone soup and warm garlic bread sticks

Traditional Caesar salad and antipasti salad

Chicken parmesan

Chef's choice of pasta with marinara, alfredo, or vodka cream sauce

Green beans

Cannoli

Includes water, coffee, and iced tea.

**Minimum 15 guests, \$5 upcharge per person for groups of less than 15 guests**



## BREAKS

### **COOKIE & BROWNIE / \$14**

Freshly baked cookies and brownies, assorted sodas, bottled water  
Includes freshly brewed coffee with flavored creamers and assorted hot teas

### **SWEET & SALTY / \$15**

Individual bags of chips, pretzels & popcorn, freshly baked cookies, granola bars, bottled sodas and water  
Includes freshly brewed coffee with flavored creamers and assorted hot teas

### **HEALTHY / \$15**

Sliced fresh fruits, vegetable crudité with ranch dip, individual yogurts with granola, fruit & herb infused water  
Includes freshly brewed coffee with flavored creamers and assorted hot teas

### **HIGH ENERGY / \$16**

Assorted dark chocolate bars, protein bars, peanuts, Powerade, and Red Bull  
Includes freshly brewed coffee with flavored creamers and assorted hot teas

### **CHEESE AND FRUIT / \$15**

Assorted local cheeses, dried fruits, honey, assorted nuts, toasted crostini, crackers, fruit & herb infused water  
Includes freshly brewed coffee with flavored creamers and assorted hot teas



# A LA CARTE SELECTIONS

## FOOD SELECTIONS

Breakfast sandwiches / \$10 per sandwich

Assorted muffins, Danishes, croissants, and bagels / \$30 per dozen

Whole fruit / \$2.50 each

Sliced fruit / \$9 per person

Individual yogurts & granola / \$7 per person

Cookies or brownies / \$22 per dozen

Individual bags of chips, pretzels, or popcorn / \$3.50 per bag

Candy bars / \$3.50 each

Granola bars / \$3.50 each

Protein bars / \$7 each

## BEVERAGE SELECTIONS

Regular and decaf coffee with flavored creamers and asst. teas / \$50 per gallon

Assorted herbal teas / \$4 each

Bottled soft drinks / \$3.95 each

Bottled water – flat or sparkling / \$3.95 each

Karma Water / \$6 each

PowerAde / \$4.50 each

Brewed ice tea / \$30 per gallon

Lemonade or fruit punch / \$35 per gallon



# APPETIZER DISPLAYS

Minimum 15 guests

## LOCAL CHEESE BOARD / \$13

Chef's selection of sliced cheeses presented with grapes, seasonal berries, dried fruit & nuts, assorted crackers, and sliced baguette

## FRESH SEASONAL FRUIT / \$12

## FRESH VEGETABLE CRUDITÉ / \$12

Assorted Fresh Vegetables in Season served with a southwest ranch dip

## CHARCUTERIE / \$20

Assorted cured meats, fresh cheeses, olives, fruits, honey, fig jam, and breads

## HOT HORS D'OEUVRES

50 piece minimum. Priced per piece

- Bacon-wrapped scallops / Market price
- Mini crab cakes with lemon aioli / \$5
- Crab Stuffed Mushroom / \$4.75
- Coconut shrimp with sweet chili sauce / \$4.25
- Chicken satay with Thai peanut sauce / \$3.25
- Chicken pot-sticker with teriyaki sauce / \$3.25
- Sriracha chicken meatball / \$3.25
- Vegetable spring roll with sweet chili sauce / \$3

## COLD HORS D'OEUVRES

50 piece minimum. Priced per piece

- Smoked salmon with cream cheese and dill crostini / \$4.75
- Shrimp cocktail / \$4.50
- Beef crostini with horseradish cream / \$3.75
- Caprese skewers / \$3.75
- Antipasto skewers / \$3.75
- Tomato basil bruschetta / \$2.75



# SERVED DINNERS

15 person minimum. Select 2 choices for 15-30 guests; 3 choices for 30+ guests.  
Group is required to provide place cards with menu selections for guests. Final counts are due 5 days prior to event.

**EACH DINNER ENTRÉE IS SERVED WITH:**

Choice of Fresh Garden Salad or Caesar Salad

Warm rolls and butter

Chef choice starch and vegetable of the day

Dessert (choose 1): flourless chocolate torte, carrot cake, NY cheesecake

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

## 8oz FILET MIGNON / MARKET PRICE

Topped with compote butter.

## 100z NY STRIP STEAK / MARKET PRICE

Topped with a porcini mushroom cream sauce.

## GRILLED SALMON / \$50

Topped with a lemon dill beurre blanc.

## GARLIC SHRIMP SCAMPI / \$50

Served over angel hair pasta

## CHICKEN FRENCH / \$45

Served with a sherry lemon butter sauce.

## CHICKEN FLORENTINE / \$45

Grilled chicken with sautéed spinach & grape tomatoes in a creamy veloute sauce.

## VEGAN STIRFRY / \$25

White rice with teriyaki sauce, carrots, broccoli, snow peas, water chestnuts, mushrooms, baby corn & tofu

All food and beverage is subject to a 14.75% administrative fee, 7.25% gratuity, and 8% sales tax



## DINNER BUFFETS

Dinner buffets include choice of fresh garden salad or Caesar salad, warm rolls with butter, and freshly brewed coffee, decaffeinated coffee and assorted hot teas. **Minimum 20 guests.**

### ITALIAN BUFFET / \$50

Orzo caprese salad

Oven-roasted potatoes with rosemary and olive oil

Chef's choice of vegetable

Chicken parmesan

Chef's choice of pasta, select two of the following sauces: vodka, marinara, Bolognese, alfredo

Meatballs

Tiramisu

### SOUTHWESTERN BUFFET / \$47

Tortilla chips with salsa and your choice of guacamole (seasonal) or queso

Choice of chicken or beef enchiladas

Cajun corn

Refried beans

Cilantro lime rice

Caramel drizzled churros

### CREATE YOUR OWN DINNER BUFFET / \$55

Fresh garden salad or Caesar salad

Freshly baked rolls with whipped butter

Select 1: Fresh fruit medley, potato salad, pasta salad, orzo caprese salad, broccoli salad with bacon, macaroni salad

Medley of Seasonal Vegetables

Select 1: Oven-roasted potatoes, rice pilaf, penne pasta with marinara, pasta primavera, garlic mashed potatoes

Select 1: Chicken Dijon, Chicken Marsala, Chicken Piccata, Chicken Cordon Bleu

Select 1: Pork Loin with Spiced Onion Marmalade, Roast Beef, Ham or Roasted Turkey Breast

***Beef Brisket can be added @ \$7.50++/Person***

Chef's choice dessert

All food and beverage is subject to a 14.75% administrative fee, 7.25% gratuity, and 8% sales tax



# BEVERAGE SELECTIONS

## BAR PACKAGES

Priced per person

### PREMIUM BRANDS

One Hour \$21.00 Two Hours \$24.00 Three Hours \$27.00

### TOP SHELF BRANDS

One Hour \$23.00 Two Hours \$26.00 Three Hours \$30.00

### BEER, WINE, SODA

One Hour \$18.00 Two Hours \$21.00 Three Hours \$24.00

## HOSTED CONSUMPTION BAR

Additional \$100 fee for bartender

PREMIUM COCKTAILS	\$10 each
TOP SHELF COCKTAILS	\$12 each
HOUSE WINES	\$8 per glass
BEERS	\$6 per bottle
SODA, JUICE, BOTTLED WATER	\$4 each
MANHATTAN/MARTINI /DOUBLE	\$15 each

### CASH BAR

PREMIUM COCKTAILS	\$11 each
TOP SHELF COCKTAILS	\$13 each
HOUSE WINES	\$9 per glass
BEERS	\$7 per bottle
SODA, JUICE, BOTTLED WATER	\$5 each
MANHATTAN/MARTINI /DOUBLE	\$16 each

## WINE LIST

### WHITE WINES

- Sutter Home White Zinfandel (CA) / \$28
- Trinity Oaks Pinot Grigio (CA) / \$28
- Murphy Goode Sauvignon Blanc (CA) / \$38
- Trinity Oaks Chardonnay (CA) / \$28
- Kendall-Jackson Chardonnay (CA) / \$40

### RED WINES

- Sea Glass Pinot Noir (CA) / \$35 btl
- Trinity Oaks Merlot (CA) / \$35 btl
- Columbia Crest Merlot (WA) / \$38 btl
- Trinity Oaks Cabernet Sauvignon (CA) / \$28
- Menage A Trois Red Blend (CA) / \$42

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