Hilton Garden Inn Suffolk Riverfront

DINNER MENU



100 East Constance Road Suffolk, Virginia 23434 757.925.1300

www.suffolk.gardeninn.com www.suffolkconferencecenter.com







Plated Dinner Selections

Plated Dinner Includes Freshly Baked Rolls with Butter and Chef's Choice of Dessert. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea.

Choice of One Salad:

Mixed Seasonal Greens with Choice of Two Dressings Caesar Salad with Parmesan, Croutons, and Tomatoes Steakhouse Baby Iceberg Wedge with Creamy Bleu Cheese Dressing Caprese Salad with Balsamic Vinaigrette Spinach Salad with Honey Lemon Vinaigrette

Chesapeake Crab Cakes \$38.00 Per Person

Served with Remoulade Sauce

Salmon Topped with Crabmeat \$40.00 Per Person

Finished with Lemon Caper Sauce

Chicken Marsala \$30.00 Per Person

With Mushroom Cream Sauce

Chicken Oscar \$38.00 Per Person

With Asparagus, Crabmeat and Hollandaise Sauce

Chicken Piccata \$29.00 Per Person

With Lemon Caper Butter Sauce

Chicken Madeira \$31.00 Per Person

Madeira Wine and Melted Cheese

Grilled Salmon \$36.00 Per Person

With Boursin Cheese Cream Sauce

Crab and Spinach Stuffed Flounder \$38.00 Per Person

With Lemon Butter Sauce

10 oz. New York Strip \$38.00 Per Person

With Green Peppercorn Sauce

Grilled 6 oz. Tournedos Filet \$40.00 Per Person

With Wild Mushroom Ragout and Red Wine Demi

Served with your Choice of Two Sides:

Rice Pilaf, Roasted Garlic Chive Mashed Potatoes, Roasted Red Potatoes, Seasonal Vegetable Medley, Green Beans Almondine, Honey Glazed Carrots, or Asparagus

Plated Duo Entrees

Plated Dinner Includes Freshly Baked Rolls with Butter and Chef's Choice of Dessert. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea.

Choice of One Salad:

Mixed Seasonal Greens with Choice of Two Dressings Caesar Salad with Parmesan, Croutons, and Tomatoes Steakhouse Baby Iceberg Wedge with Creamy Bleu Cheese Dressing Caprese Salad with Balsamic Vinaigrette Spinach Salad with Honey Lemon Vinaigrette

Grilled Chicken and Shrimp \$40.00 Per Person

With Roasted Red Bell Pepper Sauce

Petite Filet Mignon and Chicken \$48.00 Per Person

With Mushroom Cream Sauce

Petite Filet Mignon and Grilled Shrimp \$50.00 Per Person

With Roasted Red Pepper Sauce

Petite Filet Mignon and Chesapeake Crab Cakes \$51.00 Per Person

With Remoulade Sauce

Served with your Choice of Two Sides:

Rice Pilaf

Roasted Garlic Mashed Potatoes

Roasted Red Potatoes

Seasonal Vegetable Medley

Green Beans Almondine

Honey Glazed Carrots

Asparagus





The Southern Style Buffet

In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. All dinner buffets require a minimum headcount of fifty (50) guests.

Salads (Select Two):

Garden Green Salad Served with Ranch and Italian Dressing

Coleslaw

Potato Salad

Pasta Salad

Macaroni Salad

Entrees (Select Two OR Three):

Orange Glazed Barbeque Ribs

Thinly Sliced Herb Roasted Beef

Buttermilk Fried Chicken

Barbeque Baked Chicken

Sides (Select Two):

Fresh Green Beans

Baked Macaroni and Cheese

Mashed Potatoes and Gravy

Mashed Sweet Potatoes with Cinnamon and Brown Sugar

Southern Style Collard Greens

Buttered Corn

Homestyle Green Beans

Desserts (Select Two):

Fruit Cobbler

Chocolate Cake

Banana Pudding

Bread (Select One):

Honey Baked Cornbread

Southern Biscuits

Served with Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea

Two Entrees: \$34.00 Per Person Three Entrees: \$38.00 Per Person

Custom Dinner Buffet

In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. All dinner buffets require a minimum headcount of fifty (50) guests.

Salads (Select Two):

Home-Style Potato Salad

Caesar Salad

Baby Fresh Greens with Ranch and Balsamic Vinaigrette

Caprese Salad

Steakhouse Wedge with Bleu Cheese Crumbs

Greek Salad

Entrees (Select Two OR Three):

Lemon Lime Chicken Piccata

Sliced London Broil with Wild Mushroom Demi-glace

Fresh Herb Crusted Salmon with Lemon Butter Sauce

Roasted Sirloin with Au Jus

Tri Color Tortellini with Garden Cream Sauce

Chicken Roulade with Pesto Cream Sauce

Chicken Roulade with Pesto Crema Sauce

Boursin Chicken with Boursin Cream Sauce

Eggplant Parmesan with Creamy Vodka Marinara Sauce, Spinach & Cheese

Roasted Pork Loin with Braised Granny Smith Apples

Chicken Marsala

Sides (Select Two):

Roasted Baby Red Potatoes with Rosemary and Garlic

Gouda Macaroni and Cheese

Roasted Garlic Chive Mashed Potatoes

Wild Rice Pilaf

Smashed Sweet Potatoes

Asparagus

Honey Glazed Carrots

Homestyle Green Beans

Fresh Vegetable Medley

Desserts (Select Three):

Chocolate Cake, Assorted Mousse Cups, Brownie Bites with Whipped Cream, Strawberry Shortcake, Apple Cobbler

Served with Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea

Two Entrees: \$38.00 Per Person Three Entrees: \$42.00 Per Person





Colonial Feast Dinner Buffet

In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. All dinner buffets require a minimum headcount of fifty (50) guests.

Choice of Soup (Select One):

Chicken Corn Chowder Chicken Noodle

Garden Minestrone

Tomato Basil Bisque

Entrees (Select Two OR Three):

Traditional Southern Fried Chicken

Oven Braised Chicken

Pan Fried Fish with Tartar Sauce on the side

Shredded Pork Barbeque with Carolina Style Spicy Sauce and Coleslaw

Sides (Select Two)

Creamy Yukon Gold Mashed Potatoes

Roasted Garlic Redskin Potatoes

Herb Seasoned Fingerling Potatoes

Colonial Feast Dinner Buffet Includes:

Garden Salad

Fresh Steamed Vegetable Medley

Corn Muffins

Buttermilk Biscuits

Banana Pudding

Fruit Cobbler

Served with Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea

Two Entrees: \$34.00 Per Person Three Entrees: \$38.00 Per Person

BAR OPTIONS

Call Brands Selection

Pinnacle Vodka, Beefeater Gin, Bacardi Rum, J&B Scotch, Jim Beam, Canadian Club, Suaza Gold Tequila, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Corona, Heineken

Call Brand Host Bar

Mixed Drinks \$8.00 Wine: \$7.00 Domestic Beer: \$6.00

Imported Beer: \$7.00 Soft Drinks: \$2.00

Call Brand Cash Bar

Mixed Drinks \$8.00

Wine: \$7.00 Domestic Beer: \$6.00 Imported Beer: \$7.00 Soft Drinks: \$2.00

Premium Brands Selection

Absolut Vodka, Tanqueray Gin,
Captain Morgan Rum, Bacardi Rum,
Dewar's Scotch, Jack Daniel's, Jim Bean,
Crown Royal Whiskey, Suaza Gold Tequila,
Amaretto Disaronno, Bailey's Irish Cream,
Kahlua, Hennessey,
Budweiser, Bud Light, Coors Light, Michelob Ultra,
Miller Lite, Corona, Heineken

Premium Brand Host Bar

Mixed Drinks \$9.00 Cordials: \$9.00 Wine: \$7.00 Domestic Beer: \$6.00 Imported Beer: \$7.00 Soft Drinks: \$2.00

Premium Brand Cash Bar

Mixed Drinks \$9.00 Cordials: \$9.00 Wine: \$7.00 Domestic Beer: \$6.00 Imported Beer: \$7.00 Soft Drinks: \$2.00

Cash Bars and Hosted Bars are Served for up to 4 Hours.

Cash Bar Prices include State Sales Tax.

Cash Bars Must Meet a Minimum of \$250.

Hosted Bar Prices Do Not Include Service Charge and State Sales Tax.

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

GENERAL INFORMATION



Food & Beverage

All food and beverages served in the banquet rooms must be provided by the hotel and cannot leave the banquet room/pre-function area. Any exceptions (i.e. wedding cake) must have the prior written approval by our Catering Representative. Event timelines are critical to the freshness and quality of your food selection. Changes to food service timeline on the day of your event must be given a minimum of one hour in advance or timeline cannot be change.

Guarantees

In order to ensure the success of your event, we require your guarantee of attendance three business days prior to your event. Your expected attendance will be considered your final guarantee if the guarantee is not received by the Catering office by noon three days prior to your event. Your actual bill will reflect the greater of the actual meals served or the guarantee. All functions are held to a minimum of food and beverages purchases.

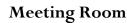


Tax and Service Charge

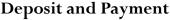
All food and beverage is subject to 12.5% Sales Tax and a 21% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to 6% Sales Tax and a 21% Taxable Service Charge. The Commonwealth of Virginia states fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local and Hotel Tax totaling 14% plus \$1 occupancy tax per night.

Menu Selection

Your complete menu selection must be given to your Catering Representative thirty days prior to your event.



Access to meeting room is guaranteed only during contracted times. Please note that other events may be going on at the same time, prior to, or directly following your event. All equipment and decorations must be removed from the property immediately following the event.



All menu items reflect a price before service charge and taxes. In order to hold your event on a definite basis, a nonrefundable deposit will be required along with a signed contract. Failure to meet contract deadlines may result in forfeiture of meeting room space. Payment may be made by cashier's check, money order, cash or credit card. Final Payment is due three business days prior to the scheduled event.

