

WEDDING MENU



Dear Valued Guest,

Whether you are planning special occasions, meetings, trainings or conferences here at Hilton Garden Inn – El Paso Airport, we know how important they are and we know how to make them productive, rewarding and memorable.

Please take a moment to look over our catering menu as they have been created to make your event a success. Our creative team of culinary experts will mesmerize and take your breath away. You will find plenty of choices complemented by our knowledgeable and attentive staff professionals who are committed to creating innovative menus to meet the needs of your occasion.

Also, our appetizers and other delectable items will suit your cocktail parties and receptions. Let our experienced and creative team of chefs and event planners introduce you to cuisine that will forever change your hospitality experience.

If you have any questions, please do not hesitate to contact me and thank you for making us a part of your plans. Welcome to Hilton Garden Inn!

Adrian Perez
General Manager



PLATED DINNER ~ OF LAND

**All Dinner Menus include Salad with choice of Dressing, Freshly Baked Rolls with Creamy Butter, Premium Regular and Decaffeinated Coffee, Iced Tea and a Variety of Hot Teas, and Your Choice of House Dessert*



SLICED NEW YORK 29.00 per person

Sliced Angus Beef with Au Jus, Horseradish Mashed Potatoes and Tomato Gruyere, Julienne of Vegetables

FILET MIGNON 34.50 per person

Bordelaise Sauce prepared with Red Wine and Herbs served with Garlic Mashed Potatoes Asparagus with Cream Sauce

STUFED PORK LOIN 31.00 per person

Stuffed Boneless Pork Loin on a bed of Brown Gravy French Green Beans Almandine accompanied by wild rice

ROSEMARY STEAK 31.00 per person

New York Strip infused in Rosemary, Garlic, Lemon and Pepper drizzled with Balsamic-Mushroom Vinaigrette Served with a Medley of Vegetables and Garlic Mashed Potatoes Garnished with Rosemary Sprigs

BEEF WELLINGTON 40.00 per person

Tender Beef Fillet wrapped and baked in a Puff Pastry Garnished with a Mushroom Duxelle Served with Rissolle Potatoes and Long Carrots

A twenty percent service charge and 8.25% state sales tax will be added to all food and beverage arrangements.

CONT. ~ OF LAND

**All Dinner Menus include Salad with choice of Dressing, Freshly Baked Rolls with Creamy Butter, Premium Regular and Decaffeinated Coffee, Iced Tea and a Variety of Hot Tea, and Your Choice of House Dessert*

PORK CHOPS **WITH APPLE-SAGE STUFFING** 26.00 per person

Center-Cut Pork Chop marinated in the sweetness of apples and the herblike essence of sage to create stuffing Accompanied with Green Beans Almandine Garnished with endive and plum slices

OVEN ROAST PORK LOIN 27.00 per person

Herb and Peppercorn Crusted Pork Loin served with a Burgundy Demi-Glaze Accompanied with Garlic Mashed Potatoes Green Beans Almandine

LONDON BROIL 28.00 per person

Marinated, Grilled and thinly sliced Flank Steak topped with a Wild Mushroom & Madera Sauce Served with Garlic Mashed Potatoes and a Vegetable Medley



A twenty percent service charge and 8.25% state sales tax will be added to all food and beverage arrangements.

PLATED DINNER ~ OF AIR

**All Dinner Menus include Salad with choice of Dressing, Freshly Baked Rolls with Creamy Butter, Premium Regular and Decaffeinated Coffee, Iced Tea and a Variety of Hot Teas and Your Choice of House Dessert*



CHICKEN WELLINGTON 31.00 per person

Boneless Breast Chicken wrapped and baked in a Puff Pastry garnished with a Mushroom Wine Sauce
Served with Garlic Mashed Potatoes
Fresh Cut Green Beans

STUFFED CHICKEN 26.00 per person

Breast of Chicken stuffed with Pecan Rice and Asparagus
Topped with Sun Dried Tomatoes
Served with Yukon Gold Mashed Potatoes
Grilled Vegetables

MARINATED CHICKEN BREAST 27.00 per person

Tender Chicken Breast marinated in lime-juice and Mustard Served with Herbed Rice with Carrots,
A side of Mango-Pineapple salsa and your choice of veggies

TUSCAN CHICKEN 27.00 per person

Pan Seared Boneless Chicken Breast coated in Herb Bread Crumbs and topped with Marinara Sauce and Fresh Mozzarella
Fettuccini
Tiramisu with Kahlua Sabayon

CHICKEN CORDON BLEU 26.00 per person

Tender & Juicy Chicken Breast filled with Fresh Ham and Swiss Cheese Accompanied by Rice Pilaf, Steamed Broccoli or Grilled Asparagus

A twenty percent service charge and 8.25% state sales tax will be added to all food and beverage arrangements.

PLATED DINNER ~ OF SEA

**All Dinner Menus include Salad with choice of Dressing, Freshly Baked Rolls with Creamy Butter, Premium Regular and Decaffeinated Coffee, Iced Tea and a Variety of Hot Tea, and Your Choice of House Dessert*

GRILLED ATLANTIC SALMON FILLET 27.00 per person

Grilled in a Lemon and Butter Sauce
Topped with a Dijon Cream Sauce
Served with Creamy Mashed Potatoes
Corn with Lemon Pepper, Red Peppers and Garlic

GRILLED HALIBUT 29.00 per person

Grilled Halibut with Lemon, Artichokes and
Sundried Tomatoes Topped with Pink
Peppercorn Sauce Served with Butter and Peppered
Mashed Potatoes and grilled asparagus

STEAK, SHRIMP & ALL 32.00 per person

Grilled Steak with Seared Scallops
Shrimp seasoned in Lemon Pepper with a
Roasted Tomato Sauce Served with Wild Rice
Broccoli & Cauliflower

GRILLED SWORDFISH 27.00 per person

Grilled Swordfish with Lemon Chive Roasted
Onions and Spinach Served with Croquette Potatoes
and a Vegetable Medley

** Salmon and Halibut may be Grilled, Baked or Steamed upon Request*

** Alternate fish selections include White Cod and Shallowaynian Sea Bass*



A twenty percent service charge and 8.25% state sales tax will be added to all food and beverage arrangements.

PLATED DINNER ~ VEGITATION

**All Dinner Menus include Salad with choice of Dressing, Freshly Baked Rolls with Creamy Butter, Premium Regular and Decaffeinated Coffee, Iced Tea and a Variety of Hot Teas, and Your Choice of House Dessert*



KING OF THE FOREST 30.00 per person

Grilled Portobello Mushroom infused with Garlic and Lemon drizzled with a Red Wine Vinaigrette served with layers of Roma Tomato & Mozzarella Medallions garnished with a Balsamic Basil and Garlic Reduction garnished to perfection

EGGPLANT 31.00 per person

Stuffed Eggplant with Mushroom Risotto On Spinach Pasta with Baby Tomatoes, Basil & Pine Nuts, Artichokes and Hazelnut & Mushroom Strudel

PORTABELLA STIR FRY 28.00 per person

Grilled Portabella Stir Fry with Bean Sprouts, Celery, Carrots, Bell Peppers, Green Onions and Sliced Water Chestnuts served with Vermicelli with Sea Weed Ginger and Thai Jasmine Rice

WINTER SQUASH 30.00 per person

Winter Squash Ravioli with Grilled Eggplant Roulades with Squash, Zucchini and Rosemary Gratin of Portabella Mushrooms & Leeks Poached Pear in Red Wine Reduction

A twenty percent service charge and 8.25% state sales tax will be added to all food and beverage arrangements.

PLATED DINNER COMBINATION PLATES

**All Combination Plates include Salad with choice of Dressing, Two side selections of your choice, Freshly Baked Rolls with Creamy Butter, Premium Regular and Decaffeinated Coffee, Iced Tea and a Variety of Hot Teas, and your choice of House Dessert*

6oz Steak & Shrimp

29.00 per person

New York Steak & Chicken Breast

\$30.00 per person

Beef Tenderloin & Salmon

\$32.00 per person

New York Steak, Grilled Shrimp & Chicken Breast

\$38.00 per person

**Please select One from each of the following categories*

Starches

Rice Pilaf
Wild Rice
Creamy Mashed Potatoes
Garlic Mashed Potatoes
Red Stuffed Potatoes
Rissole Potatoes

Vegetables

Vegetable Medley
Grilled Vegetables
Steamed Vegetables
Steamed Broccoli (and Cauliflower)
Asparagus with Hollandaise Sauce
Green bean Almandine
Fresh cut Green Beans

A twenty percent service charge and 8.25% state sales tax will be added to all food and beverage arrangements.



6650 Gateway Blvd East • El Paso, Texas 79915
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HOUSE DESSERTS

Caramel Apple Granny Pie

Granny Smith Apples, Buttery Caramel and Toffee slow baked in a Shortbread Crust

Classic Key Lime Pie

Tart and Refreshing Florida Key Lime Custard, silky Whipped Cream and Chocolate Sauce

NY Style Cheesecake

Smooth, rich and creamy, made with fresh Sour Cream and drenched with House-made Berry Compote

Double Layer Dark Chocolate Cake

Rich Chocolate Cake iced with Decadent Dark Chocolate Frosting



PRE-DINNER SALADS

ORIENTAL SALAD WITH GINGER DRESSING

5.00 per person

RED GRAPES AND HEARTS OF PALM ON SPRING LETTUCE

5.00 per person

MEDITERRANEAN SALAD WITH GOURMET DRESSING

4.00 per person

MARINATED TOMATOES AND CUCUMBER SALAD ON A BED OF GREENS

4.00 per person



A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



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