

CATERING MENU



Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn 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 who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

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

Jennifer Maxwell

Director of Sales



GENERAL INFORMATION

These menu selections are just a sampling of what we can offer. Our staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a business dinner we will work with you every step of the way to exceed your expectations.

Guarantees

To ensure precise production a final guarantee is required three business days prior to the event. The guarantee represents the minimum billing and your expected number of guests can only increase. Please plan and confirm food and beverage arrangements at least 14 days in advance of the event date. If it is necessary to cancel within 72 hours of the event, 50% of the latest guaranteed contract will be the responsibility of the booking party.

Establishment of Billing

Corporate Functions: A signed credit card authorization form must be provided as a guarantee of payment. The hotel will pre-authorize the credit card at least 72 hours prior to the event. If the final payment is going to be with an organization check, payment must be received at least 10 business days in advance.

Social Functions: When securing space for a social event, a non-refundable deposit and signed contract must be received by the hotel to confirm your date and function space. The balance is due 72 business hours prior to the scheduled function. A signed credit card authorization must be on file to secure any balance due. All deposits are non-refundable and will be credited to your final bill.

Sales Tax: Food and beverage is taxed at 10.5% and room rental is taxed at 8.5%.

SERVED BREAKFASTS

SCRAMBLED EGG BREAKFAST

14.95 per person

Fluffy scrambled eggs

Choose one: breakfast potatoes or stone ground grits

Choose one: sausage links or Applewood smoked bacon

Assorted breads and fresh baked pastries

Fresh cut seasonal fruit

Starbucks fresh brewed regular and decaf coffee

Selection of carafe juices and assorted hot teas

FRENCH TOAST BREAKFAST

14.95 per person

Thick cut French toast served with warm maple syrup

Choose one: sausage links or Applewood smoked bacon

Assorted breads and fresh baked pastries

Fresh cut seasonal fruit

Starbucks fresh brewed regular and decaf coffee

Selection of carafe juices and assorted hot teas

LOW COUNTRY EGGS BENEDICT

16.95 per person

Grilled English muffin topped with Canadian bacon, a poached egg and hollandaise sauce

Choose one: breakfast potatoes or stone ground grits

Fresh cut seasonal fruit

Starbucks fresh brewed regular and decaf coffee

Selection of carafe juices and assorted hot teas

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

BUFFET BREAKFASTS

CONTINENTAL BREAKFAST BUFFET

13.95 per person

Fresh baked muffins, pastries, bagels and assorted breads
Fresh cut seasonal fruit
Assorted jellies, cream cheese and butter
Starbucks fresh brewed regular and decaf coffee
Selection of carafe juices and assorted hot teas

SOUTHERN BREAKFAST BUFFET

15.95 per person

Sausage, egg and cheese biscuit
Bacon, egg and cheese biscuit
Canadian bacon, egg and cheese english muffin
Breakfast potatoes
Fresh cut seasonal fruit
Starbucks fresh brewed regular and decaf coffee
Selection of carafe juices and assorted hot teas

CREATE YOUR OWN BREAKFAST BUFFET

16.95 per person

Choose 4:
Fluffy scrambled eggs
Sausage links
Applewood smoked bacon
Thick cut French toast
Pancakes
Stone ground grits
Breakfast potatoes
Choose 3:
Individual assorted non-fat and Greek yogurts
Fresh cut seasonal fruit
Fresh baked muffins and pastries
Assortment of bagels and cream cheeses
Thin sliced breads

Includes Starbucks fresh brewed regular and decaf coffee, assorted hot teas, choice of carafe juices: orange, apple or cranberry

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LUNCHEON DELI BARS

BUILD YOUR OWN SANDWICH

15.95 per person

Slices of turkey, ham and roast beef
American, cheddar and swiss cheese
Assorted sliced breads and rolls
Garden salad with assorted dressings
Choose one: potato or pasta salad
Lettuce, tomato, onion, pickles
Mustard and mayonnaise
Assorted Miss Vickie's Chips
Choose one: assorted fresh baked cookies or fresh baked brownies
Starbucks fresh brewed regular and decaf coffee
Assorted teas and soft drinks

WRAP LUNCH

16.95 per person

Choose 2 wraps:
Grilled veggie wrap
Steakhouse bleus wrap
Turkey and swiss wrap
Garden salad with assorted dressings
Choose one: potato or pasta salad
Lettuce, tomato, onion, pickles
Mustard and mayonnaise
Assorted Miss Vickie's Chips
Choose one: assorted fresh baked cookies or fresh baked brownies
Starbucks fresh brewed regular and decaf coffee
Assorted teas and soft drinks

SOUTHERN DELI LUNCH

16.95 per person

Choose 2:
Chicken salad sandwiches
Tuna salad sandwiches
Pimento cheese sandwiches
Country wheat or white bread
Choose one: potato or pasta salad
Lettuce, tomato, onion, pickles
Mustard and mayonnaise
Assorted Miss Vickie's Chips
Choose one: assorted fresh baked cookies or fresh baked brownies
Starbucks fresh brewed regular and decaf coffee
Assorted teas and soft drinks

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SERVED LUNCHESES

GRILLED VEGETABLE TORTELLINI

16.95 per person

Tri-colored cheese tortellini tossed with fire grilled vegetables and a white wine pesto sauce

CHICKEN MONTEREY

17.95 per person

Grilled chicken breast, onions, peppers, mushrooms and Swiss cheese smothered in a creamy Alfredo sauce and mashed potatoes

TODAY'S FRESH FISH

18.95 per person

Fresh fish simply prepared with choice of rice or grilled vegetables

EACH ENTRÉE IS SERVED WITH:

Freshly baked rolls

Garden salad with assorted dressings

Sweet and unsweetened tea

Starbucks fresh brewed regular and decaf coffee

Assorted cookies or fresh baked brownies

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LUNCHEON BUFFETS

SOUTHERN FRIED CHICKEN

17.95 per person

Lightly battered fried chicken breasts
Garden baked macaroni and cheese
Freshly baked rolls
Garden salad with assorted dressings
Choose one: assorted fresh baked cookies or fresh baked brownies
Sweet and unsweetened tea
Starbucks fresh brewed regular and decaf coffee

PICNIC BUFFET

17.95 per person

Choose one of the following: pulled pork, grilled chicken or burgers
Assorted Miss Vickie's chips
Choose one: potato or pasta salad
Lettuce, tomato, onion, pickles
Mustard and mayonnaise
Choose one: assorted fresh baked cookies or fresh baked brownies
Sweet and unsweetened tea
Starbucks fresh brewed regular and decaf coffee

FAJITA BUFFET

18.95 per person

Grilled chicken or grilled steak
Sautéed peppers and onions
Shredded cheese, sour cream
Tortilla chips and salsa
Choose one: spanish rice or refried beans
Choose one: assorted fresh baked cookies or fresh baked brownies
Sweet and unsweetened tea
Starbucks fresh brewed regular and decaf coffee

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SERVED DINNERS

PECAN ENCRUSTED CHICKEN BREAST

22.95 per person

Baked chicken breast encrusted in our homemade pecan breading

SHRIMP AND GRITS

23.95 per person

Creamy grits covered with sautéed shrimp, bacon, green onions and a light white wine sauce

BLACKENED CHICKEN OR SHRIMP PASTA

24.95 per person

Blackened chicken or shrimp served over penne pasta. Choice of marinara or alfredo sauce

GRILLED SIRLOIN

25.95 per person

Grilled USDA Choice sirloin steak lightly seasoned and finished with a dollop of herb butter

EACH ENTRÉE IS SERVED WITH:

Freshly baked rolls

Choice of grilled vegetables or macaroni and cheese (excludes pasta and shrimp and grits entrée)

Garden salad and assorted dressings

Sweet and unsweetened tea

Starbucks fresh brewed regular and decaf coffee

Assorted fresh baked cookies or fresh baked brownies

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DINNER BUFFETS

ITALIAN STYLE BUFFET

19.95 per person

Choice of lasagna or grilled vegetable tortellini

Garden salad with assorted dressings

Garlic bread sticks

Choose one: assorted fresh baked cookies or fresh baked brownies

Sweet and unsweetened tea

Starbucks fresh brewed regular and decaf coffee

BBQ BUFFET

22.95 per person

Pulled pork served with Carolina mustard sauce and sweet red sauce

Garden baked macaroni and cheese

Garden salad with assorted dressings

Jalapeño cornbread

Pecan pie

Sweet and unsweetened tea

Starbucks fresh brewed regular and decaf coffee

LOW COUNTRY BOIL

24.95 per person

Old bay seasoned shrimp, potatoes, corn and smoked sausage

Garden salad with assorted dressings

Freshly baked rolls

Choose one: assorted fresh baked cookies or fresh baked brownies

Sweet and unsweetened tea

Starbucks fresh brewed regular and decaf coffee

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HORS D'OEUVRES

HOT HORS D'OEUVRES

priced per dozen

Chicken wings: choice of buffalo or Kentucky bourbon	18.00
Coconut shrimp	18.00
Fried green tomatoes	22.00
Mini pimento cheese BLT	22.00
Vegetable spring rolls served with dipping sauce	24.00
Mini shrimp and grits	28.00
Assorted flatbread minis: choice of BBQ chicken or pepperoni	28.00
Cocktail meatballs or cocktail wieners	28.00
Mini crab cakes	30.00

COLD HORS D'OEUVRES

priced per dozen

Deviled eggs traditional or Cajun spiced	24.00
Shrimp cocktail display	28.00
serves 40 people	
Crudités display, seasonal vegetables with roasted pepper dip and garden ranch	65.00
Cheese display garnished with fresh fruit served with gourmet crackers	75.00

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BREAKS

LIQUID REPLENISH

7.00 per person

Starbucks fresh brewed regular and decaf coffee, assorted hot teas, assorted soft drinks and bottled water

HEALTHY BREAK

8.00 per person

Yogurt parfaits topped with fresh fruit and granola. Served with sweet and unsweetened tea, assorted soft drinks and bottled water.

SWEET AND SALTY

8.00 per person

Assorted fresh baked cookies or brownies, assorted Miss Vickie's chips. Served with sweet and unsweetened tea, assorted soft drinks and bottled water.

CARNIVAL BREAK

8.00 per person

Peanuts, popcorn, chex mix and pretzels. Served with sweet and unsweetened tea, assorted soft drinks and bottled water.

CHIPS AND DIPS

9.00 per person

A dip trio of hummus, pimento cheese and spinach and artichoke dip with assorted dipping chips. Served with sweet and unsweetened tea, assorted soft drinks and bottled water.

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BEVERAGES

Assorted bottled water and soft drinks	3.00 each
Assorted juices by the pitcher	15.00 each
Freshly brewed iced tea	15.00 per gallon
Hot water with assorted herbal teas	25.00 per gallon
Starbucks fresh brewed regular coffee	50.00 per gallon
Starbucks fresh brewed decaffeinated coffee	50.00 per gallon

Alcoholic Beverages:

HOSTED BAR:

DOMESTIC BEER: Budweiser, Bud Light, Mich Ultra, Yuengling	4.00 per beverage
IMPORT BEER: Heineken, Corona Extra, Stella Artois	5.00 per beverage
WINE: Pinot Noir, Pinot Grigio, Chardonnay, Cabernet Sauvignon	5.00 per beverage
MID SHELF LIQUOR: Tito's Vodka, Jack Daniels, Grants Reserve Scotch, Bacardi Rum and Beefeater	6.00 per beverage
TOP SHELF LIQUOR: Grey Goose Vodka, Makers Mark, Bombay Sapphire, Goslings Black Seal Rum, Johnny Walker White	8.00 per beverage

CASH BAR:

DOMESTIC BEER: Budweiser, Bud Light, Mich Ultra, Yuengling	5.00 per beverage
IMPORT BEER: Heineken, Corona Extra, Stella Artois	6.00 per beverage
WINE: Pinot Noir, Pinot Grigio, Chardonnay, Cabernet Sauvignon	6.00 per beverage
MID SHELF LIQUOR: Tito's Vodka, Jack Daniels, Grants Reserve Scotch, Bacardi Rum and Beefeater	7.00 per beverage
TOP SHELF LIQUOR: Grey Goose Vodka, Makers Mark, Bombay Sapphire, Goslings Black Seal Rum, Johnny Walker White	9.00 per beverage

Mimosa Carafe	24.00 per carafe
Bloody Mary Carafe	24.00 per carafe

Additional Services:

Bartender Fee: \$75 per bartender up to 4 hours; 1 bartender per 50 people

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