

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 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 me.

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

Jennifer Leo

Director of Sales

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BREAKFAST BUFFET

Breakfast service is one hour



Executive Continental Breakfast **\$16 per person**

Bakery selections served with butter and preserves
Individual fruit yogurts
Local and seasonally inspired fruit
Individually bottled chilled juices
Coffee and tea selection

Parfait Bar **\$14 per person**

Bakery selections served with butter and preserves
Local and seasonally inspired sliced fruit and berries
Flavored light yogurts
Crunchy granola
Coffee and tea selection

Breakfast To – Go **\$18 per person**

(served in a travel box)
Fresh seasonal fruit cup
Trail mix
Individual fruit yogurt
Breakfast bread
Bottled orange juice
To go coffee and tea selection

Add Egg and Cheese Breakfast Burritos **\$4 each**

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

BREAKFAST BUFFET

A minimum of 25 guests is required for the following breakfast buffets
Breakfast service is one hour



All American Breakfast

\$24 per person

- Local and seasonally inspired fruit
- Bakery selections served with butter and berries
- Market whole hand fruit
- Yogurt parfait served with granola and fresh berries
- Waffles with maple syrup and butter
- Farm fresh scrambled eggs with chives
- Oven roasted potatoes with caramelized onion
- Pork sausage
- Crispy smoked bacon
- Selection of chilled juices
- Coffee and tea selection

Simple Start

\$21 per person

- Local and seasonally inspired sliced fruit
- Bakery selection served with butter and preserves
- Assorted dry cereals
- Low-fat and skim milk
- Farm fresh scrambled egg breakfast wrap filled with sweet peppers, bacon, green onion and cheddar cheese
- Served with hot sauce, sour cream and salsa
- Build your own parfait with vanilla yogurt, granola and fr
- Selection of chilled juices
- Coffee and tea selection

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BRUNCH

Brunch service is one hour
Minimum 35 guests
Service must start by 12pm

Farewell Brunch

\$27 per person

Bakery selections served with butter and preserves
Assorted bagels and cream cheese
Local and seasonally inspired fruit
Fruit and yogurt parfaits with crunchy granola
Farm fresh scrambled eggs with chives
Mixed greens tossed with vine ripened tomatoes, chopped cucumbers and shaved sweet onions served with raspberry vinaigrette, balsamic vinaigrette and buttermilk ranch
Detroit sausage and Applewood smoked bacon
Potato medley with peppers and onions
French toast with warm maple syrup
Dutch apple pie
Chocolate chip cookies
Selection of coffee and tea
Iced tea and fruit punch
Fruit infused water



Add a Bloody Mary and Mimosa bar for \$6 per drink
\$75 bartender fee or \$300 bar minimum will apply

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MORNING BREAK



Half-time Snack

60 minute service time

Breakfast parfaits

Granola bars

Bakery selections served with butter and preserves

Fresh sliced fruit

Market whole hand fruit

choose 2 for \$7 per person

choose 4 for \$10 per person

Beverage Service

\$5 per person

60 minute service time

Coffee and tea selections

Assorted soft drinks

Fruit infused water

A LA CARTE ITEMS

Market whole hand fruit	\$20 per dozen	Hot soft pretzels with assorted dips	\$30 per dozen
Freshly baked muffins	\$28 per dozen	Freshly baked chocolate chip cookies	\$24 per dozen
Assorted bagels with cream cheese	\$28 per dozen	Chocolate fudge brownies	\$24 per dozen
Buttery croissants Served with butter and preserves	\$30 per dozen	Bottled water	\$2 each
Granola bars	\$20 per dozen	Assorted soft drinks	\$3 each
Individual flavored yogurts	\$3 each	Individual chilled juices	\$3 each
Individually bagged chips and pretzels	\$2 each	Coffee and tea selection	\$35 per gallon
Yogurt parfait served with granola and fresh berries	\$4 each	Iced tea or lemonade	\$20 per gallon

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MID DAY BREAK

Break service is 45 minutes
All breaks have a 10 guest minimum

Show Your Stripes

\$15 per person

Ballpark franks on a steamed bun
Hot soft pretzels with stone ground mustard dip,
cinnamon sugar butter and chive cream cheese
House made kettle chips
Assorted soft drinks
Fruit infused water

Savory Dips

\$13 per person

Vegan basil alfredo dip
Vegan chipotle lime dip
Garlic hummus
Pita chips, grilled crostini, cucumber planks
Coffee and tea selection

Healthy Snack Attack

\$14 per person

Assorted nuts
Local and seasonally inspired fruit display
Fresh vegetable crudité's
Hummus
Bottled water
Fruit infused water



Energizer

\$15 per person

Variety of energy and granola bars
Individually packaged trail mix with nuts, dried fruit and
chocolate candies
Variety of individual Greek yogurts
Whole hand fruit
Fruit infused water



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LUNCH BUFFET

A minimum of 25 guests is required for the following lunch buffets

Lunch service is one hour

Corner Cafe

\$23 per person

Create your own salad with arugula, chopped romaine and spinach. Garnish your greens with vine-ripened tomatoes, chopped cucumbers, shaved sweet onions, matchstick carrots, diced hard boiled eggs, sliced almonds, and a selection of shredded cheeses, balsamic vinaigrette, raspberry vinaigrette, and buttermilk ranch.

Assorted sandwiches & wraps featuring, oven roasted turkey, shaved roast beef, smoked ham and house made lemon dill chicken salad on ciabatta bread and lavash.

Chocolate chip cookies and fudge brownies

Fruit infused water

Backyard Barbeque

\$26 per person

Roasted corn chowder

Mixed greens tossed with vine-ripened tomatoes, chopped cucumbers and shaved sweet onions served with raspberry vinaigrette, balsamic vinaigrette and buttermilk ranch

Baked potato salad with sour cream, green onion, bacon and parmesan cheese

Slow roasted pulled pork with sweet barbeque sauce

BBQ spice rubbed natural chicken

White cheddar mac n' cheese with panko

Baked beans with chopped bacon and bourbon

Freshly baked cornbread and Hawaiian sweet rolls

Warm bread pudding

Fruit infused water



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LUNCH BUFFET

A minimum of 25 guests is required for the following lunch buffets
Lunch service is one hour

Signature Lunch Buffet **\$26 per person**

Romaine hearts served with blue cheese crumbles, cherry tomatoes, bacon, green onion and creamy ranch
Warm artisanal rolls and butter
Sliced roast beef in a creamy mushroom sauce
Herb grilled chicken with dried apricot glaze
Local and seasonally inspired steamed vegetable
Rigatoni with tomato basil marinara, roasted squash and shredded parmesan
Dutch apple pie
Fruit infused water

Taste of Tuscany **\$25 per person**

Herbed focaccia
Tossed Caesar salad with fresh parmesan and garlic crisps
Vegetable minestrone
Fettuccine alfredo with parmesan cream sauce
Rigatoni with tomato basil marinara, roasted squash and shredded parmesan
Creamy Tuscan garlic chicken with spinach and sun-dried tomato
Cannoli
Fruit infused water

Mexican Fiesta **\$24 per person**

Flour & corn tortillas
Seasoned ground beef & slow cooked pulled chicken
Refried beans, shredded cheddar cheese, shredded romaine lettuce, diced vine-ripened tomatoes, diced sweet onion, sour cream and fire roasted tomato salsa
Spanish rice
Fresh sweet corn, spiced black beans tossed in fire roasted tomato salsa
Cinnamon sugar sopapillas served with chocolate and caramel
Fruit infused water



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PLATED LUNCH

Select a maximum of two plated options
Number of each option must be submitted with guaranteed numbers

All sandwiches are served with freshly cooked kettle chips, a dill pickle spear, fruit infused water, and choice of dessert

Vegetable Wrap

\$15 per person

Grilled vegetable wrap with field greens and hummus.
(v)(vg)

Caprese Sandwich

\$15 per person

Tomato, fresh mozzarella, pesto mayo and spinach on a baguette. (v)

California Turkey Club

\$18 per person

Shaved turkey, Swiss cheese, Applewood smoked bacon, avocado, tomato, mixed greens, sun-dried tomato aioli served on an artisan bread.

Grilled Chicken Salad

\$16 per person

Grilled chicken breast served over mixed greens, fresh tomatoes, chopped cucumbers, shaved sweet onion and crumbles of feta cheese with a side of balsamic vinaigrette. (gf)

Baja BLT

\$16 per person

Applewood smoked bacon, cheddar cheese, avocado, crisp romaine, roasted red peppers, tomato chili-lime mayo on toasted artisan bread.

Assorted Sandwich Platter

\$16 per person

(for groups of 20 or less)

Assorted freshly made sandwiches including:

Roast turkey breast with romaine, Swiss cheese, garlic aioli on multigrain bread

Roast beef with romaine lettuce, shaved red onion, tomato and horseradish cream on a ciabatta

Shaved ham with romaine, roasted peppers, cheddar, Dijon mayo in a lavash wrap.

Pesto Grilled Chicken Sandwich

\$16 per person

Grilled chicken breast served with baby spinach and tomatoes on a ciabatta roll, dressed with basil pesto and garlic aioli.

Dessert- Select One

Dutch apple pie

New York style cheesecake

Freshly baked chocolate chip cookies and chocolate fudge brownies

Make any sandwich a boxed lunch for an additional \$3.
Includes individually bagged chips, whole hand fruit, chocolate chip cookie, and bottled water.

(v) Vegetarian (vg) Vegan (gf) Gluten Free



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PLATED LUNCH

Select a maximum of two plated options
Number of each option must be submitted with guaranteed numbers

All lunch options are served with warm artisanal rolls and butter, choice of dessert and fruit infused water

Steak Salad

\$26 per person

Thinly sliced flank steak on a bed of romaine lettuce, topped with roasted garlic, crumbled blue cheese and a side of raspberry vinaigrette.

Chicken Stir Fry

\$25 per person

Grilled chicken served otop white rice accompanied by shredded carrot, sweet peas, broccoli, and red pepper in a sweet teriyaki sauce (gf)

Seared Atlantic Salmon

\$28 per person

Romaine hearts, blue cheese crumbles, cherry tomatoes, bacon, green onion and creamy ranch. Atlantic Salmon seared with parmesan cheese polenta, Haricot Verts and garlic butter sauce.

Vegan Basil Pesto Pasta

\$25 per person

Linguine noodles in a savory vegan basil pesto sauce (vg)

Herb Roasted Chicken

\$25 per person

Mixed greens tossed with vine-ripened tomatoes, chopped cucumbers and shaved sweet onions, served with balsamic vinaigrette

Roasted herb chicken with lemon zest and parmesan, Yukon potato and carrot hash, and steamed broccoli.



Tuscan Chicken

\$25 per person

Romaine lettuce with shaved parmesan, crunchy croutons and Caesar dressing.

Creamy Tuscan chicken with spinach and sun-dried tomatoes

Redskin mash with roasted garlic, and sautéed zucchini.



Dessert- Select One

Dutch Apple Pie

New York Style Cheesecake

Freshly baked chocolate chip cookies and chocolate fudge brownies

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

DAY MEETING PACKAGE

25 guest minimum

\$50 per person

Pricing includes breakfast, lunch, pm break, continuous beverage service with bottled water, soft drinks, coffee and tea. LCD Projector and screen included

Executive Continental Breakfast

(1 hour of service)

Bakery Selections served with butter and preserves
Individual fruit yogurts
Fresh seasonal fruit
Individually bottled chilled juices
Coffee and tea selection

Your choice of lunch:

(1 hour of service)

Corner Café
Signature Lunch Buffet
Mexican Buffet

Your choice of afternoon break:

(45 minutes of service)

Show Your Stripes
Healthy Snack Attack
Savory Dips



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

PLATED DINNER

Select a maximum of two plated options
Number of each option must be submitted with guaranteed numbers

Priced Per Person

8oz Filet with Black Pepper Demi-glaze	\$38
Parmesan Crusted Chicken in Tomato Basil Marinara	\$30
Thyme Roasted Chicken	\$29
Salmon with Garlic Herb Butter	\$33
Roasted Eggplant Primavera (v, gf)	\$26
Rigatoni with Tomato Basil Marinara, Roasted Squash and Parmesan	\$26

Each entree is served with the following:

Warm rolls and butter, Coffee and tea selection, fruit infused water

Starter (select one)

- Tuscan vegetable minestrone
- Mixed Greens tossed with vine-ripened tomatoes, chopped cucumbers and shaved sweet onions served with balsamic vinaigrette
- Romaine hearts, blue cheese crumbles, cherry tomatoes, bacon, green onion and creamy ranch
- Tossed Caesar salad with fresh parmesan and garlic crisps
- Broccoli and cheddar soup
- Tomato basil bisque

Starch Selections (select one)

- Redskin potatoes with roasted garlic
- Rice pilaf
- Cheddar cheese mashed potatoes
- Parmesan and gouda potato au gratin

Vegetable Selections (select one)

- Zucchini, squash, carrots medley
- Roasted sweet corn
- Steamed broccoli
- Fire-grilled asparagus (add \$4)

Dessert Selections (select one)

- Dutch apple pie
- New York cheesecake
- Chocolate fudge brownie or chocolate chip cookie



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

DINNER BUFFET

A minimum of 25 guests is required for the following dinner buffets
Dinner service is one hour

My Way Dinner Buffet

Entrees: choose 2 for \$35 per person or choose 3 for \$40 per person

Sliced roast beef in a creamy mushroom sauce
Parmesan crusted chicken in a tomato basil marinara
Thyme roasted chicken
Fire-roasted salmon with garlic herb butter
Market vegetable lasagna (v)

Salad and Soup Selections (select one)

Tuscan vegetable minestrone
Mixed greens tossed with vine-ripened tomatoes, chopped cucumbers and shaved sweet onions served with raspberry vinaigrette, balsamic vinaigrette and buttermilk ranch
Romaine hearts served with blue cheese crumbles, cherry tomatoes, bacon, green onion and creamy ranch
Tossed Caesar salad with fresh parmesan and garlic crisps
Broccoli and cheddar soup
Tomato basil bisque

Starch Selections (select one)

Redskin potatoes with roasted garlic
Rice pilaf
Cheddar cheese mashed potatoes
Cheddar and panko mac n cheese

Vegetable Selections (select one)

Zucchini, squash, carrot medley
Roasted sweet corn
Steamed broccoli

Dessert Selections (select one)

Dutch apple pie
New York style cheesecake
Fudge brownies & freshly baked chocolate chip cookies

Warm rolls and butter
Coffee and tea selection
Fruit infused water



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HORS D'OEUVRES



Hot Hors d'oeuvres (50 piece minimum)

Vegetable spring rolls served with sweet chili sauce	\$3 per piece
Spanakopita	\$3 per piece
Brie with pear in phyllo	\$3 per piece
Maryland crab cakes with aioli	\$4 per piece
Beef Wellington with horseradish cream sauce	\$5 per piece
Shrimp pot stickers	\$5 per piece

Cold Hors d'oeuvres (50 piece minimum)

Roma tomato bruschetta	\$3 per piece
Fresh vegetable shooters with garlic hummus	\$4 per piece
Tomato and mozzarella balsamic pipette	\$4 per piece
Shrimp shooters with cocktail sauce	\$5 per piece

Dessert (50 piece minimum)

Mini Italian pastries	\$4 per piece
Petit fours	\$5 per piece
Selection of mini cheesecakes	\$5 per piece

Freshly Sliced Seasonal Fruit Display

Small display serves 30-40 guests	\$140
Medium display serves 50-60 guests	\$210
Large display serves 70-80 guests	\$280

Domestic and International Cheese

(garnished with crackers and French bread)

Small display serves 30-40 guests	\$160
Medium display serves 50-60 guests	\$240
Large display serves 70-80 guests	\$320

Fresh Vegetables with Hummus and Buttermilk Ranch

Small display serves 30-40 guests	\$120
Medium display serves 50-60 guests	\$180
Large display serves 70-80 guests	\$240

Hors d'oeuvres Packages

(90 minutes of service)

\$18.00 per person
1 Reception Platter
Choose 2 hot, 1 cold, 1 dessert
\$23.00 per person
1 Reception Platter
Choose 3 hot and 2 cold, 1 dessert
\$30.00 per person
2 Reception Platter
Choose 4 hot and 2 cold, 1 dessert

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BAR PACKAGE

HGI SELECTIONS

Vodka Tito's
Gin Bombay Sapphire
Rum Bacardi & Captain Morgan
Tequila Jose Cuervo
Scotch Dewar's
Whiskey Jack Daniels
Bourbon Jim Beam

Wine Canyon Road Wines including Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

Bottled beer Budweiser, Bud Light, Miller Lite, Corona, Heineken, Atwater Dirty Blonde

\$14 per person 1st hour
\$6 per person each additional hour

By the Drink Pricing
Mixed Drink: \$7
Wine by the glass: \$6
Beer: \$5

CONRAD SELECTIONS

Vodka Grey Goose
Gin Tanqueray
Rum Bacardi & Captain Morgan
Tequila Patron Silver
Scotch Glenlivet
Whiskey Crown Royal
Bourbon Makers Mark

Wine Canyon Road Wines including Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

Bottled beer Budweiser, Bud Light, Miller Lite, Corona, Heineken, Atwater Dirty Blonde

\$19 per person 1st hour
\$8 per person each additional hour

By the Drink Pricing
Mixed Drink: \$9
Wine by the glass: \$6
Beer: \$5



Beer, Wine and Soda Bar

Wine Canyon Road Wines including Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel
Bottled beer Budweiser, Bud Light, Miller Lite, Corona, Heineken

\$9.00 per person 1st hour
\$5.00 per person each additional hour

ALL CASH BARS HAVE A \$300 MINIMUM GUARANTEE OR A \$75 BARTENDER FEE WILL BE ASSESSED

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

AUDIO VISUAL SERVICES

PACKAGES

LCD Projector Package Includes screen, projector, extension cords and power strip. (Please specify if you will be using a PC or Mac)	\$200
Screen Package Includes screen, extension cords and power strip.	\$75
Flipchart Package Includes flipchart easel, Post-it style pad 4 colored markers	\$50

INDIVIDUAL ITEMS

Wireless Slide Advancer with laser pointer	\$50
Audio Cord Used with iPod or computer	\$25
Power Strip or Extension Cord	\$10
Polycom Speakerphone	\$75
Easel	\$10
Television with DVD	\$100

Additional Audio Visual Equipment Pricing Available Upon Request



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