



**Hilton
Garden Inn®**

Meetings and Events Menu



2018

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D'oeuvres

Continental & Buffet Breakfasts

Kennett Continental--\$10.00

Selections of fresh bagels
Fresh muffins and Danish
Orange and Cranberry Juice
Coffee Station

HGI Continental-- \$8.00

Muffins and Assorted Danish
Coffee Station

The Hilton--\$13.00

Assorted Pastries
Coffee Station
Bagels
Sliced Fruit Tray
Yogurt Selection
Premium Juice Section

State Street Grille--\$15.00

Scrambled Eggs
Home Fried Potatoes
Bacon or Sausage
French toast
Juice Station
Coffee Service
*Minimum of 15 people

The Classic Breakfast--\$14.00

Scrambled Eggs
Bacon or Sausage
Home Fried Potatoes
Bread Station with condiments
Juice Stations
Coffee Service
* Minimum of 15 people

A customary 21% service charge and 6% sales tax will be added to all pricing.

Plated Breakfast Options

All Plated Breakfast served with fresh squeezed orange juice, served coffee and hot herbal teas and baskets of fresh baked goods on all guest tables.

Classic Breakfast -- \$12.00

Scrambled Eggs, Home Fried potatoes, Fresh apple wood bacon with fresh fruit

Signature French Toast -- \$12.00

Our in-house secret recipe of fresh baked bread with hints of vanilla and cinnamon served with home fried potatoes, fresh fruit and apple wood bacon

The Kennett Breakfast -- \$13.00

Scrambled egg whites tossed with locally sourced mushrooms, and onions. Served with home-fried potatoes and locally sourced breakfast sausage

A customary 21% service charge and 6% sales tax will be added to all pricing.

Breakfast Enhancements

Omelet Station

Cooked-to-order omelets or eggs with a wide selection of meats, cheeses and vegetables

*5.00 per person

Pancake Station

Made-to-order Pancakes with fresh toppings

*7.00 per person

Bloody Mary Bar

Our Premium Bloody Mary Bar with Ketel One Vodka and made the way you like it

* Can be price on consumption or as open bar

Build Your Own Bloody

Assorted ingredients, your choice of vodka to create your own adaptation of the classic

* Can be priced on consumption or as open bar

Mimosa Bar

A Served Classic of Orange Juice and Champagne

* Can be priced on consumption or as open Bar

Waffle Station

Toppings and chef manned Belgium waffles

Fruit Trays

Fruit trays are based per person and season availability

Build your Own Breakfast

Pricing is per person.

Assorted Baked Goods~ \$4.00

Assorted Bagels ~ \$4.00

Assorted Donuts~ \$4.00

Oatmeal with assorted Toppings ~ \$3.00

Granola Parfaits ~ \$3.00

Smoked Salmon Platter with capers, red onion, dill cream cheese,
miniature bagels and hard boiled eggs~ \$8.00

Breakfast Burrito ~ \$5.00

Breakfast Sandwich ~ \$5.00

Sliced Fruit Tray ~ \$5.00

A customary 21% service charge and 6% sales tax will be added to all pricing.

Brunch Options

Garden Brunch—\$34.00

*Breakfast entrée options(Choose two)

- ~Scrambled Eggs
- ~French Toast
- ~Pancakes
- ~Kennett Square eggs (Mushrooms and Swiss)

*Breakfast protein (Choose One)

- ~Bacon
- ~Sausage
- ~Turkey sausage

*Lunch entree (Choose One)

Seared Jail Island Salmon

Choose your sauce : Lemon Caper, Buerre Blanc, Sesame Glaze, Creamy Pesto

Grilled Boneless Pork Chops

Choose your sauce: Mushroom Demi Glaze, Bourbon Glazed, Teriyaki Style

Seared and Broiled Free Range Chicken

Choose your sauce: Mushroom Demi Glaze, Bourbon Glazed or Teriyaki Style

*Starch (Choose One)

- ~Pesto pasta
- ~Smashed Red bliss Potatoes
- ~Home fried Potatoes
- ~Potato's O'Brien

Vegetable (Choose One)

- ~Tossed Salad
- ~Roasted Seasonal Vegetables
- ~Sautéed Green Beans
- ~Broccoli florets

Included in Brunch Package:

~Fresh Baked Muffins and Danish

~Fresh Fruit Salad

~Coffee and Juice station

Breaks-

All Breaks are served with freshly brewed Regular coffee, De-caffeinated coffee and a selection of hot herbal teas.

*Pricing is per person and based on 4 hours.

HGI Coffee Break--\$8.00

Assorted Soft Drinks and Bottled Water

Snack Break-- \$9.00

Assorted Soft Drinks and Bottled Water

Whole Fruits

Chips

Pretzels

Snack Mix

Freshly Baked Brownies

Build it up Break-- \$10.00

Build your own trail mix

*Made up of assorted toppings so that you can create what fits you!

Assorted Soft Drinks and Bottled Water

Healthy Break-- \$11.00

Cucumber Infused Water

Orange Infused Water

Assorted CLIF and KIND Bars

Assorted Yogurt

Keurig Break -- \$8.00

Using Keurig machines, we give you the choice of coffee and herbal teas combined with flavored cream, and freshly baked biscotti

Themed Breaks –

All Breaks are served with Freshly Brewed coffee, decaffeinated coffee, selections of hot herbal teas. All Pricing is on a per person basis.

The 7th inning stretch-- \$9.00

Warm Philly style soft pretzels, Popcorn, Crackerjacks and freshly made sparkling lemonade

The Lancaster -- \$10.00

Whoopie Pies, Lancaster Birch Beer, and shoe fly pie

Philly Favorites -- \$12.00

Assorted Hanks Soft Drinks, Cheese steak egg rolls, and miniature Pretzel dogs

Soda Break -- \$8.00

Let your creativity run wild!

Create your own soft drink with wild flavors and as well as the classics.

Cookie Break -- \$8.00

Assorted Jumbo Cookies served with 2%, fat free & chocolate milk

Chocoholic Break-- \$10.00

Chocolate Dipped Pretzel Rods

Chocolate Milk

Chocolate Brownies

Assorted Soft Drinks and Bottled Water

The Energizer -- \$11.00

Assorted energy beverages (Red bull, Monster, NOS)

Selections of energy bars and trail mix

A customary 21% service charge and 6% sales tax will be added to all pricing.

A la Carte Break Items

All Pricing is on a per person basis.

Assorted Individual Chips - \$2.00

Individual Power Bars - \$3.00

Individual Granola Bars - \$3.00

Soft Pretzels with Yellow and spicy Mustard - \$2.00

Jumbo Cookies - \$3.00

Churros - \$2.00

Fresh Muffins - \$2.00

Biscotti - \$2.00

Mixed Nuts - \$3.00

Spicy Bar Mix - \$4.00

Assorted Soft Drinks - \$3.00

Bottled Water - \$3.00

Assorted Hanks Soft Drink - \$4.00

Assorted Energy Drinks - \$4.00

Individual Assorted Juice - \$4.00

A customary 21% service charge and 6% sales tax will be added to all pricing.

Lunch Buffet -

All Lunch Buffets are served with freshly brewed coffee, iced tea and herbal tea selections. All pricing is on a per person basis.

HGI Deli-- \$15.00

A Variety of Meats and cheeses, fresh breads and rolls. Also served with chef's specialty salad as well and fresh-baked cookies.

Triple Salad-- \$15.00

Chef's Soup Du Jour, Fresh in house made tuna salad, chicken salad, our Garden tossed salad served with warmed house rolls, whipped butter, and fresh baked goods

Baked Ziti-- \$16.00

Fresh Baked ziti, with our house marinara and mozzarella cheese. Tossed Garden salad and garlic bread sticks with chef's vegetable du jour and fresh baked cookies

The Garden-- \$18.00

Pan seared Chicken Breast with your choice of one our signature sauces, served with chef's vegetable du jour, wild rice pilaf, Garden salad and fresh baked cookies

Sauces to Choose from: Marsala, Creamy Pesto, Piccata

South Street-- \$16.00

Philly style cheese steak, can choose between chicken or steak, with sautéed onions, peppers, fresh in house boardwalk fries, provolone cheese, tossed garden salad and fresh baked cookies

A customary 21% service charge and 6% sales tax will be added to all pricing.

Premium Lunch Buffets -

All Premium Lunch buffets include freshly brewed coffee, iced tea, hot herbal teas and soft drink station. All pricing is on a per person basis.

The Gourmet -- \$22.00

Our award winning mushroom soup,
Cobb salad- tomato, bacon, avocado with a
blue cheese crumbles and balsamic
vinaigrette

- ~ Assortment of freshly made Wraps
- ~ Fresh sliced Fruit
- ~ Chef's selection of desserts

Picnic-- \$23.00

~Iceberg salad consisting of Bacon, fresh
tomato, cheddar cheese, red onion and
ranch dressing

- ~Home style Kettle Chips
- ~Grilled sirloin burgers and all beef hot
dogs.
- ~Baked Mac N Cheese
- ~Baked Beans
- ~Coleslaw
- ~Freshly Baked Brownies and Jumbo
cookies

Soup, Salad and Potato--\$14.00

Idaho Baked Potatoes with all the toppings

For a loaded baked potato

- ~2 of chef's soup du jour
- ~Create your own salad

Little Italy -- \$25.00

- ~Italian Wedding soup,
- ~Caesar Salad with house made dressing,
aged provolone and fresh croutons
- ~Caprese salad -- mozzarella with
heirloom tomatoes and balsamic reduction
- ~Penne Pasta tossed with aged provolone,
artichokes, and roasted red peppers in a
creamy pesto sauce
- ~Chicken Parmesan--Our version of the
classic
- ~Broiled salmon topped with fresh
spinach, caramelized red onions and a
drizzled with a balsamic reduction
- ~Finished off with tiramisu and biscotti
for your coffee

Fiesta -- \$24.00

- ~Fiesta salad--black beans, tomatoes, fried
tortilla strips, corn, red onion and spring
mix with ranch dressing
- ~Tortilla chips and our in house salsa
- ~Mexican Rice
- ~Refried Beans
- ~Chipotle Roasted Salmon with Salsa
Verde
- ~Chicken or Beef fajitas and all the
condiments

*Choose our award-winning Mushroom soup, Voted best in the Brandywine Valley!

A customary 21% service charge and 6% sales tax will be added to all pricing.

Boxed Lunch Options-

All Boxed Lunches include condiments, flatware, and assorted soft drinks or bottled water. All pricing is on a per person basis.

Choice of Sandwich -- \$14.00

Chicken Caesar Wrap

Chicken Salad on Croissant

Vegetarian Wrap

Turkey Club Wrap

Roast beef Wrap

Little Italy Wrap

Tuna salad on Croissant

Black Forest Ham on Brioche Roll

Choice of Sides (Choose 2)

Whole Fruit

Individual Potato Chips

Chefs Coleslaw

Chef's Pasta Salad

Chef's Potato Salad

Dessert (Choose 1)

Baked Cookie

Chocolate Brownie

A customary 21% service charge and 6% sales tax will be added to all pricing.

Plated Lunch Options -

All Luncheon selections include fresh warmed rolls, garden salad, choice of one dessert, freshly brewed coffee, hot herbal tea selection. All pricing is on a per person basis.

Chicken Piccata -- \$16.00

Pan seared & broiled chicken with lemon caper sauce

Chicken Parmesan -- \$18.00

Our version of the classic with penne pasta and fresh green beans

Chef's Seasonal Selection of Salmon -- \$24.00

Broiled Jail Island salmon with a lemon Buerre Blanc sauce

Roast Beef -- \$22.00

Slice top round of beef with a mushroom demi-glaze and served with roasted fingerling and vegetable du jour

Chicken Caesar Salad -- \$18.00

Hearts of romaine topped with our house dressing and aged parmesan and grilled chicken

Turkey Wrap -- \$18.00

Roasted turkey with bacon, cheddar, lettuce tomato and onion

Deli Plate -- \$18.00

Slices of roastbeef, ham and turkey with all you need right on the plate

Chef's Seasonal Selection of Cod -- \$18.00

Broiled cod with lemon pepper seasonings with green beans and wild rice

Grilled Sirloin -- \$24.00

Prime USDA graded beef, grilled and broiled and served with fingerling potatoes and vegetable du jour

Dessert Options

New York Cheesecake

Carrot Cake

Chocolate Cake

Deep Dish Apple Pie

German Chocolate Cake

Additional Lunch Options are available upon request

-Pre-Order Luncheon Menu (for groups of less than 10)

-Pasta Action Station

-Carving station Options

A customary 21% service charge and 6% sales tax will be added to all pricing.

Reception Style Events -

Reception style events are an innovative way to offer exciting offerings to your guests.

**Minimum of 25 people for stations

** Chef attendant Fees of 50.00 may apply

Carving Stations

Prime Rib of Beef

Breast of Turkey

Tenderloin of Beef

Roasted Pork Loin

Spiral Ham

Action Stations

Stir fry Action station

Pasta action station

Caesar action station

Bananas Foster Station

Reception Display Options-- \$125.00

*Serving 50 guests

Fresh Fruit Display

Crudité Display

Domestic and Imported Cheese Display

Mediterranean Display

Customizable Stations and bars

Bloody Mary Bar

Custom Soft Drink station

Slider Bar

Mashed Potato Martini Bar

Ice Cream Sundae Bar

French Miniatures Station

Chips and Salsa Bar

Cannoli Bar

Raw Seafood Bar

Shrimp Cocktail Bar

Dessert Bar

Ask Sales Contact for pricing. It may fluctuate based on availability and season.

*A customary 21% service charge and 6% sales tax will be added to all pricing.

Dinner Buffets -

All Dinner Buffets include warmed house rolls, freshly brewed coffee, and a selection of hot herbal teas. All pricing is on a per person basis.

Dinner at the "Garden"-- \$27.00

Fresh Garden salad with assorted Dressings

Cream of Mushroom Soup

Seared Tenderloin Tips with a mushroom demi glaze

Chicken Piccata--Broiled chicken with a lemon caper sauce

Roasted Fingerling potatoes

Seasonal Roasted Vegetables

Chef's selection of fresh desserts including French miniatures

The Kennett -- \$32.00

Fresh Arugula Salad with Local Mushrooms, red onions, crumbled blue cheese and heirloom tomatoes

Broiled Pesto Salmon with roasted red peppers

Chicken Marsala- seared and broiled chicken with a Marsala mushroom reduction

Wild Rice Pilaf

Fresh seasonal Vegetables

Chef's selection of fresh desserts including French miniatures

A customary 21% service charge and 6% sales tax will be added to all pricing.

Premium Dinner Buffets

Hilton Plus -- \$34.00

Fresh tossed Garden Salad

Vegetarian couscous salad

Roasted Fingerling potatoes

Balsamic Asparagus

Roasted Tenderloin of beef slice and paired with pearl onions and roasted mushrooms

Grilled Mahi-Mahi filets served with a warm Mango Chutney

Chef's selection of premium individual desserts and French miniatures

The Cookout-- \$28.00

Fresh Corn muffins

Tomato and cucumber salad with dill

Fresh Coleslaw

Loaded Baked Potato Salad

Grilled and roasted baby back ribs

Roasted and dry rubbed chicken breasts and thighs

Corn on the cobb (If not available will be substituted)

Sliced Fresh Fruit

Country style Mac n cheese

Pecan Pie and cherry cobbler

PA Dutch Buffet -- \$26.00

Chicken Corn Soup

Mustard based Potato Salad

Green Bean Casserole

Home-style Mashed potatoes

Roasted Pork Loin with garlic au jus

Corn Flake encrusted broiled chicken

Whoopie Pies and Shoo Fly Pie

Seafood Buffett—Market Price

Crab Cakes

Seafood Newberg

Saffron Rice

Chef Vegetable Du Jour

Baby Shrimp Cobb Salad

Cheddar Bay Biscuits

Crab Bisque

A customary 21% service charge and 6% sales tax will be added to all pricing.

Plated Dinner Options-

All Plated Dinners are served with your choice of one starter salad and one of our signature desserts. All pricing is on a per person basis.

Salad Selection (Choose One)

Romaine Hearts

Classic Caesar dressing with aged parmesan and house croutons

Field Greens

Cherry tomatoes, candied walnuts, dried cranberries and balsamic vinaigrette

Boston Wedge

Wedge of lettuce with bacon, crumbled blue cheese, cherry tomatoes, red onions, cheddar cheese and creamy blue cheese dressing

Beet Salad

Fresh beets over a bed of mixed greens

Signature Dessert Selection (Choose One)

Tiramisu

New York Cheesecake

Carrot Cake

Chocolate Cake

Deep Dish Apple Pie

German Chocolate Cake

A customary 21% service charge and 6% sales tax will be added to all pricing.

Dinner Entrees

Chicken Piccata -- \$24.00

Seared and broiled chicken breast with a lemon caper sauce with wild rice and balsamic asparagus

Pesto Chicken -- \$26.00

Seared and broiled chicken breast with roasted red peppers, artichokes, fingerling potatoes and sautéed spinach

Jail Island Salmon -- \$29.00

Broiled Salmon topped with a creamy pesto sauce and served with fingerling potatoes and roasted artichokes

Broiled Cod -- \$24.00

Broiled lemon Pepper Cod served with wild rice and chef's vegetables

Roasted Tenderloin -- \$29.00

Roasted tenderloin of beef with a caramelized onions, and mushroom demi glaze and served with fingerling potatoes and grilled asparagus

Roasted Top Round of Beef -- \$28.00

Top Round of beef sliced and served with a shallot, mushroom demi glaze then served with garlic mashed potatoes and root vegetables

Chicken Parmesan -- \$26.00

Our version of the classic with penne marinara and fresh green bean

Crab Cakes-- \$32.00

Lump crab in our locally famous broiled crab cake mix

A customary 21% service charge and 6% sales tax will be added to all pricing.

Stationed Hot Hors D' Oeuvres

-Served in groups of 50 pieces-

*indicates in can be served as passed hors D' oeuvres

*Chicken Tender with honey mustard dipping ~ \$100.00

*Coconut chicken satay~ \$100.00

*Beef Sliders~ \$100.00

*Vegetarian Pot Stickers with Teriyaki sauce ~ \$100.00

*Chicken Satay ~ \$100.00

Stuffed Mushrooms with Sweet Italian Sausage ~ \$100.00

Individual Beef Wellingtons with Béarnaise sauce ~ \$100.00

*Spring rolls with dipping sauce ~ \$75.00

Sweet and sour meatballs ~ \$75.00

BBQ Meatballs ~ \$75.00

Jalapeno poppers ~ \$75.00

*Assorted Quiche ~ \$100.00

*Pineapple Chicken satay ~ \$100.00

*Miniature crab cakes~ \$100.00

*Franks in a blanket ~ \$100.00

*Miniature pretzel dogs~ \$120.00

*Miniature Reuben's ~ \$120.00

*Bite size burgers ~ \$100.00

*Breaded Ravioli ~ \$100.00

*Scallops Wrapped in Bacon ~ \$150.00

*Rice paper shrimp ~ \$150.00

*Half Moon Mozzarella ~\$100.00

*Chicken Cordon Bleu ~\$100.00

*Phyllo wrapped Asparagus ~\$100.00

*Spinach Dip with Tortilla chips ~\$100.00

Stationed Cold Hors D' oeuvres

-Served in groups of 50 pieces-

*indicates it can be served as passed hors D oeuvres

*Olive tapenade on French baguette \$100.00

*Mushroom crostini \$100.00

*Shrimp Cocktail \$175.00

*Crab Cocktail \$175.00

*Caprese Skewer \$150.00

*Ahi tuna satay \$150.00

*Prosciutto wrapped melon \$125.00

*Lemon Poached Shrimp \$150.00

*Hummus Trio Platter \$100.00

A customary 21% service charge and 6% sales tax will be added to all pricing

Late Night

Cold Options:

3ft Sub Sandwich~~\$100.00

6ft Sub Sandwich~~\$200.00

Crudit  Tray ~\$45.00

Meat and Cheese Platter~~\$75.00

Chips by the pound~~\$4.00/lb

Pretzels by the pound~~\$4.00/lb

Chips and Salsa~~\$5.00/lb

Hot Options:

Kettle Chips in your choice of flavor~~\$5.00/lb

Soft Pretzel Sticks~~\$2.00 per stick (20 stick minimum)

Wings in your choice of flavor ~\$9.00/person

Bar Packages

We can discuss any type of package you may want for your event here at the HGI-Kennett Square. Please let our Sales person know how we can serve you.

Audio Visual:

Meeting and Event Technology

Screen-- \$25.00

LCD Projector -- \$125.00

Poly Com Conference Phone -- \$125.00

Wired Microphone with speaker -- \$75.00

Wireless Microphone with speaker -- \$75.00

Lavaliere Microphone with speaker -- \$75.00

Television -- \$75.00

AV Cart -- \$75.00

Video Conferencing -- \$150.00

Additional Audio Visual may be available upon request.

General Information

Room Rental Fees:

Banquet & Meeting Space:

4 Hours or Less:	One Room (800 sqft) \$200	Two Rooms (1600 sqft) \$300
4-8 Hours:	One Room (800 sqft) \$300	Two Rooms (1600 sqft) \$400

Linen Fees: Vary and are applicable to all groups.

Sales Tax: All prices are subject 6% Pennsylvania Sales Tax

Gratuity: 21% service charge is added to all food and beverage purchases.

Style: All meals are served buffet style for 1 ½ hours.

Prices are subject to change and we reserve the right to enforce this if needed.

Guarantee: All events with food and beverage require a 25% deposit with return of contract and are considered tentative until deposit is received. Final count and payment are due seven days prior and are non-refundable.

Cancellation: Cancellation of any event requiring food and beverage must be received 60 days out to qualify for refund of deposit. Cancellations of meeting rooms are required two weeks in advance.

Meeting Room Assignments: All Meeting room assignments are subject to change. Every effort will be made to deliver the contracted room.

Liability: We reserve the right to inspect and control private parties, meetings, etc. being held on the premises, if necessary. Patron agrees to be responsible for any damages done to premises during their event.

Alcoholic Beverages: The serving of alcoholic beverages is limited to persons of legal age as stated by the laws Pennsylvania. Alcoholic beverages are not to be brought in by outside sources and are not to be consumed outside of the function room.

Persons Under 21 years of age will not attend parties with alcohol unless a dinner is served. Children's parties (under 18 years of age) conclude by 6 pm if a dinner is not served; one chaperone for every seven children will be provided by client, limited to 30 children.

Tastings are available on confirmed events with a minimum of 40 attendees; otherwise referrals are available.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to the Sales Manager.

