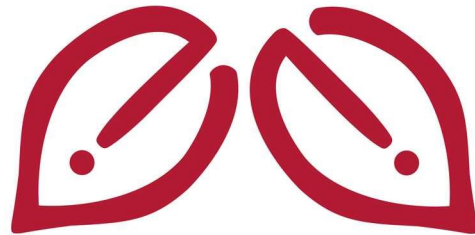




Hilton Garden Inn Winchester
Catering Menus





Breakfast Buffets:

All breakfast buffets include Orange Juice, Cranberry Juice, Pitchers of Water, Hot Regular Coffee, Decaf Coffee, Hot Tea, Hot Chocolate, and Assorted Sweeteners and Creamers

20 Person Minimum

Continental:

Assortment of Freshly Baked Muffins, Danish Pastries, Glazed Cinnamon Rolls, Buttery Croissants, Scones, Fresh Fruit, Butter & Jams, Breakfast Breads
\$7.95 per person

Traditional:

Farm Fresh Scrambled Eggs, Sliced Bacon, Breakfast Potatoes, Fresh Fruit, Assorted Pastries and Breakfast Breads, Butter and Jams
\$11.95 per person

French Toast:

French Toast with Butter & Warm Maple Syrup, Farm Fresh Scrambled Eggs, Sliced Bacon, Sausage Links, Fresh Fruit
\$12.95 per person

Ultimate:

Assortment of Freshly Baked Muffins, Danish Pastries, Glazed Cinnamon Rolls, Buttery Croissants, Scones, Fresh Fruit, Butter & Jams, Breakfast Breads

Choice of 2:

Scrambled Eggs, Scrambled Eggs with Tomatoes & Scallions, Scrambled Eggs with Ham & Cheese, Spinach & Cheese Quiche, Quiche Lorraine, Chef's Choice Quiche

Choice of 2:

Bacon, Turkey, Ham, Sausage Links, Sausage Patties, Turkey Hash

Choice of 2:

Breakfast Potatoes, Biscuits & Gravy, Oatmeal & Accompaniments, French Toast with Syrup

\$16.95 per person

Brunch Buffet:

All brunch buffets include Orange Juice, Cranberry Juice, Pitchers of Ice Tea and Water, Hot Regular Coffee, Decaf Coffee, Hot Tea, Hot Chocolate, and Assorted Sweeteners and Creamers

20 Person Minimum

Ultimate Brunch Package:

Farm Fresh Scrambled Eggs, Sliced Bacon, Sausage Links, Fresh Fruit, Assortment of Breakfast Breads and Pastries, Butter & Jams

Choice of 1:

Spring Mix Salad with Walnuts, Dried Cranberries, Mandarin Oranges, and Blue Cheese Crumbles

Spinach Salad with Strawberries, Red Onions, Almonds, and Goat Cheese

Garden Salad with Cucumbers, Tomatoes, and Red Onions

Caesar Salad with Parmesan Cheese and Garlic Croutons

Choice of 2:

Rice Pilaf, Scalloped Potatoes, Baked Macaroni & Cheese, Ratatouille, Wilted Greens with Cherry Tomatoes, Ginger Carrots, Roasted Rosemary Potatoes, Country Style Green Beans, Squash Casserole, Garlic Parmesan Brussel Sprouts

Choice of 2:

Roasted Chicken with Lemon & Thyme, Chicken Florentine, Chicken Caprese, Steak & Cheddar Cheese Quiche, Sliced Roasted Beef with Rosemary Au Jus, Virginia Ham with a Pineapple Glaze, Roasted Pork Loin with an Apple Cider Glaze, Poached Dill Salmon Served with Lemon Buerre Blanc, Grilled Tilapia





Snack Breaks:

10 Person Minimum

The Cookie Jar

Freshly Baked Cookies, House Made Brownies, Individual Iced Cold Milk
\$8.95 per person

Snack Bar

Jars of M&M's, Assorted Mixed Nuts, Pretzels, Mini Candy Bars, Chex Mix
\$8.95 per person

7th Inning Stretch

Cracker Jacks, Peanuts, Jumbo Soft Pretzels, Mustard & Nacho Cheese Dip
\$8.95 per person

State Fair

Mini Corn Dogs, Mustard & Ketchup, Jumbo Soft Pretzels, Nacho Cheese Dip, Fresh Fruit Kabobs
\$8.95 per person

Greek Yogurt Bar

Assorted Yogurt, Fresh Fruit Toppings, Walnuts, Honey, Granola
\$8.95 per person

Chips & Dips

Pita Chips, Pretzels, Spinach & Artichoke Dip, Roasted Red Pepper Hummus, Queso Dip
\$8.95 per person

Light & Tasty

Veggie & Hummus Cup Shooters, Veggie & Ranch Cup Shooters, Whole Fruits, Bananas with Peanut Butter Cups, Fresh Fruit Kabobs
\$8.95 per person

Vegetable Crudités

Fresh Cut Vegetables, Garlic Dip, Hummus
\$8.95 per person

Ice Cream Shoppe

Assorted Ice Cream, Chocolate & Caramel Sauce, Assorted Sprinkles, Chocolate Chips, Cherries, and Whipped Cream
\$9.95 per person





Executive Plated Meals:

Includes Pitchers of Water, Hot Regular Coffee, Decaf Coffee, Hot Tea, Hot Chocolate, and Assorted Sweeteners and Creamers and Chef's Choice Dessert

Available for Lunch: \$18.95 per person or Dinner: \$25.95 per person

20 Person Maximum—Menus will be pre set at each place setting and guests will make their selections the day of the event

Starters and Sides:

Side Garden Salad with Cucumbers, Tomatoes, and Onions

Side Caesar Salad with Parmesan Cheese and Garlic Croutons

Steak Fries

Tomato Basil Bisque

Deviled Egg Toast

Hummus Platter

Entrees

Mobley Burger: Char Broiled Burger with Melted Cheese, lettuce, Tomatoes and Onions. Served on a Grilled Rustic Roll

Bistro Chicken Sandwich: Balsamic Glazed Chicken, Bacon, Mozzarella and Arugula with Pesto

Cobb Salad: Chicken, Bacon, Avocado on a bed of Spring Mix Salad with Hard Boiled Eggs, Bleu Cheese, Onions, tomatoes, and Cucumbers

Open-Faced Caprese: Fresh Mozzarella, Roasted Cherry Tomatoes, Basil and a Balsamic Olive Oil Glaze with Grilled Chicken. Served on an Artisan Roll

Sticky –Finger Ribs: Roasted low and slow, baby back ribs basted with our whiskey-soy BBW sauce and topped with crispy onions and scallions. (+ \$2)

Citrus Grilled Salmon Bowl: Grilled Salmon atop tomato-braised Tuscan kale, hearty grain blend of quinoa, barley and wild rice. Served with fire-roasted peppers, grilled lemon finished with smoke yogurt.

Dessert

Caramel Apple Granny Pie

Rockslide Brownie

NY Cheesecake with Seasonal Berry Sauce

Mason Jar Chocolate Fudge Cake





Themed Lunch Buffets:

All lunch buffets include Pitchers of Water, Hot Regular Coffee, De-caff Coffee, Hot Tea, Hot Chocolate, and Assorted Sweeteners and Creamers and Chef's Choice Dessert

20 Person Minimum

Sandwich Shop

Chef's Choice Soup Du Jour, Turkey, Ham, Roast Beef, Assorted Cheese, Lettuce, Tomatoes, Onions, Pickles, Assorted Breads, Potato Chips & Pretzels

\$14.95 per person

It's Always Sunny in Philadelphia

Sliced Beef Steak, Sliced Grilled Chicken, Grilled Onions & Peppers, Assorted Cheese, Lettuce, Tomatoes, Pickles, Sub Rolls, House Made Potato Salad

\$15.95 per person

Yo Quiero Taco Bar

Chips & Salsa, Seasoned Ground Beef, Grilled Chicken, Flour Tortillas, Taco Shells, Refried Beans, Shredded Cheese, Lettuce, Pico De Gallo, Guacamole, Sour Cream, Queso

\$16.95 per person

Garden BBQ

Slow Cooked Brisket, Pulled Chicken, Pork Shoulder, Cole Slaw, Macaroni Salad, Hushpuppies, Variety of BBQ Sauces

\$17.95 per person

Viva La Italia

Garden Salad with Balsamic Vinaigrette, Grilled Herb Chicken Breast, Italian Seasoned Meatballs, Cheese Ravioli, Penne Pasta, Garlic Basil Marinara, Creamy Alfredo Sauce, Garlic Bread

\$15.95 per person

Home Cookin'

Souther Style Fried Chicken, Meatloaf with Gravy, Creamy Baked Macaroni and Cheese, Country Style Green Beans, House Made Macaroni Salad and Coleslaw

\$17.95.95 per person

Salad 5 Ways

Egg Salad, Chicken Salad, Potato Salad, Tuna Salad, and Garden Salad Served with Ranch, Assorted Breads & Crackers

\$14.95 per person



Virginia Classic Buffet:

All lunch buffets include Pitchers of Ice Tea and Water, Hot Regular Coffee, Decaf Coffee, Hot Tea, Hot Chocolate, and Assorted Sweeteners and Creamers,

Available for Lunch (\$18.95 per person) or Dinner (\$25.95 per person)

Choice of 1 Salad:

- Spinach Salad Topped with Fresh Strawberries, Red Onions, Sliced Almonds, and Goat Cheese
- Spinach Salad with Crumbled Bacon, Bleu Cheese, and Tomatoes
- Fresh Spring Mix Salad with Almonds, Dried Cranberries, Mandarin Oranges, and Bleu Cheese
- Greek Salad with Spinach, Feta Cheese, Kalamata Olives, Red Onions, and Red Peppers
- Garden Salad with Cucumbers, Tomatoes, and Red Onions
- Caesar Salad with Parmesan Cheese and Garlic Croutons

Choice of 2 Sides:

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|--------------------------------------|---------------------------------|
| Grilled Mixed Vegetables | Ratatouille |
| Glazed Ginger Carrots | Country Style Green Beans |
| Wilted Greens with Cherry Tomatoes | Roasted Rosemary Red Potatoes |
| Scalloped Potatoes | Rice Pilaf |
| Stuffed Herb & Cheese Baked Tomatoes | Red Wine Risotto |
| Chef's Choice Seasonal Vegetables | Squash Casserole |
| Baked Macaroni & Cheese | Garlic Parmesan Brussel Sprouts |

Choice of 2 Entrees:

- Roasted Chicken—Slow Roasted Chicken Quarters with Lemon and Thyme
- Chicken Florentine—Chicken Breast Sautéed in a Spinach Cream Sauce
- Poached Salmon—Fresh Salmon Poached in a White Wine and Lemon Dill Sauce
- Braised Apple Cider Pork Loin—Slow Roasted with Apples and Onions
- Virginia Baked Ham—Virginia Ham Served with a Pineapple Glaze
- Crab Cakes— Lump Crab, Baked and Served with Remoulade Sauce

Entrees Continued:

Ginger Miso Salmon—Baked Salmon with a Ginger Glaze

Chicken Caprese—Chicken Breast Smothered with Roma Tomatoes, Basil, Garlic, and Fresh Mozzarella

Beef Bourguignon—Beef Tips with Onions and Mushrooms in a Red Wine Reduction

Grilled Tilapia—Fresh Tilapia Served with Pineapple, Red Pepper Relish

Pasta Primavera—Spring Mix Vegetables Tossed in a White Wine Lemon Butter Sauce with Penne Pasta

Penne a La Vodka—Penne Pasta Served with Vodka Red Sauce and Grilled Chicken, Topped with Bacon and Fresh Mozzarella

Sweet Tea Brined Pork Loin: Slow Roasted with Sweet Tea and Caramelized Onions

Roasted Duck—Slow Roasted Duck Breast Served with a Cherry Chutney (Additional \$2 per person)

Flank Steak—Served with Choice of Mushroom Demi Glaze, Chimichurri Sauce, or a Merlot Demi Glaze (Additional \$2 per person)

Choice of 1 Dessert:

Caramel Apple Pie

Grilled Peaches with a Rum Butter Sauce and Ice Cream

Mousse Parfaits

Angel Food Cake Roll

Bread Pudding, Chocolate Cake

Baked Brown Sugar Stuffed Apples

NY Style Cheesecake

Bananas Foster

Bourbon Walnut Pie

Brownie and Cookie Tray

Pineapple Upside Down Cake

Seasonal Cobbler



Elegant Plated Dinner:

Includes Pitchers of Ice Tea and Water, Hot Regular Coffee, Decaf Coffee, Hot Tea, Hot Chocolate, and Assorted Sweeteners and Creamers,

Final Entrée Counts are Due 1 Week Prior to Event

Choice of 1 Salad Preset at Each Place Setting:

Spinach Salad with Strawberries, Red Onions, Almonds and Goat Cheese

Garden Salad with Cucumbers, Tomatoes, and Onions

Spinach Salad with Crumbled Bacon, Bleu Cheese, and Tomatoes

Fresh Spring Mix Salad with Almonds, Cranberries, Mandarin Oranges, and Bleu Cheese

Greek Salad with Spinach, Feta Cheese, Kalamata Olives, Red Onions, and Peppers

Caesar Salad with Parmesan Cheese and Croutons

Choice of Entrees Served:

All entrees are served with Chef's choice of seasonal vegetable and complimenting starch

Cabbage Rolls—Steamed and Stuffed with Seasonal Vegetables and Quinoa and Topped with Fresh Marinara
\$25 per entrée

Stuffed Portobello Mushroom—Grilled Portobello Mushroom with House Pesto, Roma Tomatoes, Fresh Mozzarella, and Balsamic Reduction
\$25 per entrée

Cauliflower Steak—Roasted Cauliflower “Steak” Seasoned with Blackening Spices
\$25 per entrée

Chicken Florentine—Chicken Breast Sautéed in a Spinach Cream Sauce
\$25 per entrée

Chicken Roulade—Chicken Stuffed with Sliced Apples, Brie Cheese, and Fresh Sage
\$28 per entrée



Choice of Entrees Continued:

Pecan Crusted Chicken—Served with a Maple Bourbon Sauce
\$28 per entrée

Glazed Beef Ribs—Slow Cooked with Hoisin Ginger Sesame Glaze
\$30 per entrée

Rainbow Trout—Grilled and Served with a Lemon Buerre Blanc
\$32 per entrée

Roasted Duck—Seared Duck Breast Topped with a Cherry Chutney
\$35 per entrée

Crab Cakes—Lump Crab Baked and Served with Remoulade Sauce
\$38 per entrée

Roasted Prime Rib—Slow Roasted Angus Beef Prime Rib
\$30 per entrée

Pork Medallions—Roasted and Sliced Pork Served with a Fig
Bacon Onion Jam
\$32 per entrée

Rack of Lamb—Slow Cooked Lamb Served with a Blackberry Sauce
\$35 per entrée

Seared Scallops—U10 Scallops Pan Seared and Topped with Citrus
Buerre Blanc
\$38 per entrée

Surf N Turf—Grilled 6oz. Sirloin Steak with a Grilled Shrimp
Skewer
\$38 per entrée

Choice of 1 Dessert (Displayed or Preset):

Caramel Apple Pie

Grilled Peaches with a Rum Butter Sauce and Ice Cream

Mousse Parfaits

Angel Food Cake Roll

Bread Pudding, Chocolate Cake

Baked Brown Sugar Stuffed Apples

NY Style Cheesecake

Bananas Foster

Bourbon Walnut Pie

Brownie and Cookie Tray

Pineapple Upside Down Cake

Seasonal Cobbler



Hors D'oeuvres

Can be passed (butlered) or stationed

Cold Hors D'oeuvres:

Caprese Skewers with Balsamic Glaze
\$4 per person

Seasonal Bruschetta on Sliced Baguette
\$4 per person

Black Bean, Mango, and Cilantro Avocado Cups
\$4 per person

Fresh Fruit Kabob
\$4 per person

Smoked Salmon Tea Sandwiches
\$4 per person

Chocolate Covered Strawberries
\$4 per person

Smoked Tuna Mousse Served on Crostini
\$5 per
person

Shrimp Cocktail with Black Pepper Cocktail Sauce
\$5 per person

Duck Endive Salad
\$5 per person

Deviled Eggs with Bacon & Chives,, Crab, or Wasabi
Caviar
\$5 per person



Hot Hors D'oeuvres:

Bacon and Gouda Cheese Quiche Cups
\$4 per person

Chicken Satay with Peanut Dipping Sauce
\$4 per person

Mini Vegetarian Spring Rolls
\$4 per person

Southwest Spring Rolls
\$4 per person

Fried Cheese Ravioli with Marinara
\$4 per person

Mushrooms Stuffed with Feta, Sundried Tomatoes &
Spinach
\$4 per person

Three Cheese Crab Dip with Grilled Pita
\$4 per person

Warm Spinach Dip with Fried Tortillas
\$4 per person

Sweet & Spicy Meatballs
\$4 per person

Oyster Rockefeller
\$5 per person

Bacon Wrapped Shrimp or Scallop Skewers
\$5 per person

Crab Stuffed Mushrooms
\$5 per person

Lamb Pops with Cherry Chutney
\$6 per person

Lobster Mac and Cheese Bites
\$6 per person



Grand Displays and Party Platters

Platters Serve 25 Guests

Fresh Fruit Grand Display

\$4 per person

Vegetable Crudités Grand Display

\$4 per person

Gourmet Cheese Grand Display

\$4.50 per person

Mediterranean Display

\$4.50 per person

Sweet Treat Party Platter

An assortment of Freshly Baked Cookies, Brownies, and Glazed Cinnamon Rolls

\$100 per platter

Dip Tray Party Platter

Fresh Cut Vegetables, Garlic Herb Dip, Roquefort Dressing, House Made Ranch, Fresh Seasonal Fruit Kabobs, Yogurt

Dipping Sauce

\$250 per platter

Sports Bar

Hamburger and Cheeseburger Sliders, French Fries, Fried Chicken Tenders

\$275 per platter

Tea Time

Assortment of Cucumber Salad, Tuna Salad, Chicken Salad and Egg Salad Triangle Sandwiches

\$275 per platter





Strolling Reception

Includes Hot Coffee, Decaf, Hot Tea, Hot Chocolate, Assorted Sweeteners and Creamers, Pitchers of Iced Tea and Water

15 Person Minimum

\$28 per person

Choice of 2 Stationed Hors D'oeuvres

Bacon and Gouda Cheese Quiche Cups

Chicken Satay with Peanut Dipping Sauce

Fried Cheese Ravioli with Marinara

Mushrooms Stuffed with Feta, Sundried Tomatoes and Spinach

Sweet and Spicy Meatballs

Choice of 2 Grand Displays or Party Platters

Fresh Fruit Grand Display

Vegetable Crudités Display

Gourmet Cheese Grand Display

Choice of 2 Passed Hors D'oeuvres

Caprese Skewers with Balsamic Glaze

Seasonal Bruschetta on Sliced Baguette

Black Bean, Mango, and Cilantro Avocado Cups

Fresh Fruit Skewers

Smoked Salmon Tea Sandwiches

Mediterranean Display

Sweet Treats Party Platter

Tea Time Party Platter



Beverage Option

Small Coffee Station

1.5 Gallon of Regular Coffee, Decaf, Hot Tea, Hot Chocolate, Assorted Sweeteners and Creamers

\$25 Per Fill

Refill Per Request Only

Soda & Water on Consumptions

Bottled Water and Assorted Sodas

\$2 Per Opened Bottle/Can

Continuously Served Throughout the Event

Pitchers of Ice Tea, Lemonade, or Soda

Pitches of Iced Sweet Tea, Unsweet Tea, Lemonade, or Choice of Soda

\$6 Per Pitcher

Holiday Beverage Station

Hot Chocolate Fixin's Bar with Assorted Hot Coco Flavors, Peppermint Sticks, Chocolate Sticks, Marshmallows, and Whipped Cream

\$3 Per Person

Continuously Served Throughout the Event

Continuous Coffee Station

1.5 Gallon of Regular Coffee, Decaf, Hot Tea, Hot Chocolate, Assorted Sweeteners and Creamers

\$8.95 Per Person

Continuously Served Throughout the Event

Continuous Beverage Station

Hot Coffee, Decaf, Hot Tea, Hot Chocolate, Bottled Water, Assorted Sodas, Assorted Sweeteners and Creamers

\$9.95 Per Person

Continuously Served Throughout the Event



Bar Options

All bars can be Hosted at Either the Hotel's Garden Grill and Bar, for no additional fees, or in a Private Banquet room, for an additional \$175 bartender and \$150 bar setup fee.

Drink Tickets/Bar Tab

Instead of hosting an hourly bar, groups may use drink tickets or a bar tab. The Group would pay for the tab or the drink tickets incurred at the end of the event. Drinks and tickets are at the regular restaurant bar pricing. Tabs and Tickets can have a set ceiling and can be limited to specific drinks.

Hosted Beer and Wine Bar

Includes Domestic and Imported Beer, House Wines and Assorted Sodas

1 Hour: \$17 ++ Per Person

2 Hours: \$22 ++ Per Person

3 Hours: \$27 ++ Per Person

4 Hours: \$32 ++ Per Person

Hosted Full Bar

Includes House Liquor, Mixers, Domestic and Imported Beer, House Wines, and Assorted Sodas

1 Hour: \$23 ++ Per Person

2 Hours: \$28 ++ Per Person

3 Hours: \$33 ++ Per Person

4 Hours: \$38 ++ Per Person

Hosted Top Shelf Bar

Includes Top Shelf Liquor, Mixers, Domestic and Imported Beer, House Wines, and Assorted Sodas

1 Hour: \$36 ++ Per Person

2 Hours: \$41 ++ Per Person

3 Hours: \$46 ++ Per Person

4 Hours: \$51 ++ Per Person

