

# Catering Menu

HILTON GARDEN INN NASHVILLE AIRPORT



# Breakfast Table

## CLASSIC CONTINENTAL

\$16.95 PP

Invigorate your morning with a classic continental breakfast. An abundance of options to create a balanced breakfast to feel energized throughout the day.

- Seasonal fresh fruit and berries
- Bountiful bread basket with buttermilk biscuits, Danishes, croissants, muffins and bagels
- Assorted breakfast cereals with whole, 2% and skim milk
- Assorted jams, butter and cream cheeses
- Orange, cranberry and apple juices
- Freshly brewed regular and decaffeinated coffees and selection of premium teas

## LIVE WELL BREAKFAST

\$17.95 PP

As the discerning traveler becomes more conscious of what they are eating, there is an ever increasing need for healthy dining options. We endeavor to create a breakfast option that caters to their needs without sacrificing flavor and presentation.

- Steel cut oatmeal with brown sugar, sliced almond and raisin toppings
- Greek yogurt bar with dried fruits, chocolate chips, granola and fresh berries
- Whole grain pancakes with warmed maple syrup
- Egg white scramble with tomato and spinach
- Orange, cranberry and apple juices
- Freshly brewed regular and decaffeinated coffees and selection of premium teas

## AMERICAN CLASSIC BREAKFAST TABLE

Eat well with a classic American breakfast. Loved by everyone, our American Breakfast Table gives you different breakfast enhancements that will leave you feeling right at home.

Seasonal fresh fruit and berries  
Orange, cranberry and apple juices  
Freshly brewed regular and decaffeinated coffees and selection of premium teas

SOUTHERN COMFORT - \$22.95 PP

Scrambled eggs, bacon, link sausage, biscuits and gravy, breakfast potatoes

BREAKFAST TACOS - \$21.95 PP

Scrambled eggs, fresh pico de gallo, chorizo sausage, Monterey Jack blend cheese, fresh avocado and flour tortillas served with sour cream and breakfast potato hash

BUILD YOUR OWN BISCUIT - \$20.95 PP

Selection of breakfast meats, sliced cheddar and Swiss cheese, gravy, honey, jams, jellies and apple butter

BAGEL BAR - \$19.95 PP

Assorted bagels served with a selection of various cream cheeses and jams

HEALTHY START - \$15.95 PP

Greek yogurt, granola and dried fruits, honey, chocolate chips and fresh berries

CREAMY OATMEAL BAR - \$14.95 PP

Steel cut oatmeal served with brown sugar, cinnamon, raisins, fresh berries, butter, sliced almonds, dried fruit and chocolate chips



# Breakfast Plated

JUMP START THE DAY

\$18.95 PP

Served with fresh pastries, assorted juices, freshly brewed coffees and selection of premium teas.

Choose one option:

- **BREAKFAST BURRITO**  
Scrambled eggs, fresh pico de gallo, chorizo sausage, Monterey Jack blend cheese, fresh avocado, and flour tortillas, served with sour cream and breakfast potato hash
- **AMERICAN BREAKFAST**  
Scrambled eggs, breakfast potato hash, and choice of bacon or pork sausage
- **FRENCH TOAST**  
French toast served with berry compote, warmed maple syrup, and choice of bacon or pork sausage

## BREAKFAST COUPONS

Hilton Garden Inn Signature Cooked to Order Breakfast served in the Garden Grille, perfect for your guests to dine at their leisure. Ask your sales representative for pricing.

*All hot breakfast options have a minimum of a twenty (20) person charge even if the guarantee number falls below actualized. Continental breakfast buffet options have a minimum of a ten (10) person charge even if the guarantee number falls below actualized. Breakfast coupons available for any size group. A twenty two percent (22%) service charge and nine and a quarter percent state (9.25%) will be added to all meeting room rental, audio visual rentals and food and beverage arrangements.*



# Lunch Classics

## BOXED LUNCH

\$22.95 PP

- Whole fruit, pasta salad, potato chips, soft drink, and a Christie cookie
- Choice from below
  - Turkey with Swiss on whole wheat
  - Roasted beef with cheddar on a ciabatta bun
  - Ham with American on white

## SOUP & SALAD BAR

\$25.95 PP

- Garden salad, Caesar salad, pasta salad and fruit salad
- Assorted meats, vegetables, salad condiments and toppings
- Fresh hot rolls and deli crackers
- Choice of one soup below
  - Chicken tortilla
  - Loaded bacon potato
  - Homestyle chicken noodle
  - Creamy tomato bisque
- **ENHANCEMENT – Add baked or mashed potato station - \$4.95 pp or Chili Bar - \$3.95 pp**

A twenty two percent (22%) service charge and nine and a quarter percent state (9.25%) will be added to all meeting room rental, audio visual rentals and food and beverage arrangements.



# Lunch Buffet

## THE GARDEN DELI

\$28.95 PP

- Tomato mozzarella salad, pasta salad, garden salad, fresh fruit salad
- Assorted fresh breads
- Selection of roast beef, oven roasted turkey & honey baked ham
- Selection of American, Cheddar, Swiss, & Provolone cheeses
- Lettuce, sliced tomato, onions, pickles, condiments and salad dressings
- Assorted potato chips
- Chef's choice of dessert

*\*The lunch buffet above has a minimum of a fifteen (15) person charge even if the guarantee number falls below actualized.*

## ALL AMERICAN BURGER BAR

\$30.95 PP

- Charbroiled ground beef patties (veggie burger option available)
- Selection of American, Cheddar, Bleu and Pepper Jack cheeses
- Selection of toppings including lettuce, tomatoes, avocado, red onion, caramelized onions, sautéed mushrooms, bacon, jalapeno peppers and pickle assortments
- Selection of condiments including mayonnaise, yellow and Dijon mustard, ketchup, ranch dressing, bar-b-que sauce
- Creamy coleslaw, house made chips, mixed greens salad & fresh fruit salad
- Chef's choice of dessert
- **ENHANCEMENT – add hot dogs & bratwurst - \$3.95pp**

*\*The lunch buffet above has a minimum of a twenty (20) person charge even if the guarantee number falls below actualized. A twenty two percent (22%) service charge and nine and a quarter percent state (9.25%) will be added to all meeting room rental, audio visual rentals and food and beverage arrangements.*



# Lunch Buffet

## A TASTE OF ITALY

\$30.95 PP

- Traditional Caesar salad
- Italian salad
- Three cheese tortellini with sautéed vegetables in an alfredo pesto sauce
- Spaghetti with a classic marinara sauce
- Grilled chicken penne pasta
- Chef's choice of fresh seasonal vegetable
- Freshly prepared garlic bread
- Chef's choice of dessert
- ENHANCEMENT – add flat bread bar - \$5.95pp

## A TASTE OF TENNESSEE

\$32.95 PP

- Fresh garden salad
- House made creamy coleslaw
- Succulent pulled pork
- Bar-b-que chicken with sautéed onion
- Sweet & spicy baked beans
- Roasted corn & pepper medley
- Bar-b-que sauce and condiment bar
- Fresh baked cornbread
- Bourbon Street pecan pie

## THE FIESTA FAJITA BAR

\$35.95 PP

- Mexican salad, chipotle dressing on the side
- Fajita chicken, steak and shrimp
- Spanish rice, refried beans & black beans
- Flour tortillas, corn tortillas & tortilla chips
- Selection of toppings including guacamole, pico de gallo, lettuce, salsa, jalapenos, sour cream, and shredded cheese
- House fried churros with vanilla ice cream

*\*The three lunch buffets above have a minimum of a twenty (20) person charge even if the guarantee number falls below actualized.*

## EXPRESS LUNCH

Ask about our Express Lunch Menu for small gatherings of 6 – 15 people.

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# Lunch Plated

## COLD PLATED LUNCH ENTREES

- Pecan Chicken Salad - \$23.95 pp  
Chicken salad with pecans served on a bed of spring mixed salad greens with cherry tomatoes, cucumber slices and hardboiled egg.
- Salmon BLT Wrap - \$24.95 pp  
Grilled filet of salmon wrapped in a spinach herb tortilla with lettuce, tomato, bacon and a basil pesto mayonnaise.
- Grilled Chicken Caesar Salad - \$25.95 pp  
Marinated and grilled chicken breast served over fresh crisp romaine lettuce, house made croutons with freshly grated parmesan cheese.

## HOT PLATED LUNCH ENTREES

- Roasted Vegetable Orzo Pasta - \$23.95 pp  
Orzo pasta with grilled marinated vegetables to include yellow squash, zucchini, assorted bell peppers and red onions. Served with sautéed asparagus.
- Lemon Herb Chicken - \$26.95 pp  
Pan seared boneless, skinless chicken breast with a creamy lemon herb sauce, served with rice pilaf and vegetable medley.
- Filet of Salmon - \$29.95 pp  
Grilled filet of salmon with a shallot dill sauce, served with oven roasted red potatoes and vegetable medley.

All plated entrees include garden salad, hot prepared rolls, butter, and choice of beverages: sweetened or unsweetened tea, regular or decaf coffee.

*\*All plated lunches have a minimum of a twenty (20) person charge even if the guarantee number falls below actualized.*



# Break Packages

## H2O and then some

Freshly brewed coffee, decaffeinated coffee, an assortment of teas,  
Assorted soft drinks and bottled waters  
Appropriate accompaniments: milk, half and half, sugar, lemon, honey

Half day for 4 hours - \$10.95 pp

Full day for 8 hours - \$15.95 pp

## Simple Essentials - \$24.95 PP

### Morning Break

Sliced fresh seasonal fruit

Assorted cold cereals served with whole, skim and 2% milks

Assorted bagels and muffins

Plain cream cheese, preserves and butter

Chilled orange juice

Coffees and teas

### Mid-Morning Replenishment

Refresh of coffees and teas

Add sodas and bottled waters

### Afternoon Break

Freshly baked cookies and assorted bags of chips

Bananas, oranges and apples

Coffees, hot tea, soft drinks and bottled waters



# Morning Breaks

## Discover Tennessee - \$13.95 PP

- Assortment of nuts including cashews, almonds and pecans
- Biscuits with jams and jellies
- Honey, fresh and dried fruits, granola and yogurt

## Morning Coffee House Break - \$12.95 pp

- Fresh brewed coffee and decaffeinated coffee
- Milk, Half & Half and assorted creamers
- Muffins and pastries

# Afternoon Breaks

## 7<sup>th</sup> Inning Stretch - \$14.95 pp

- Soft pretzels with spicy mustard
- Roasted shell-on peanuts
- Popcorn
- House made chips with dips
- Assorted sodas

## Jamocho - \$12.95 pp

- Freshly brewed regular & decaf coffee
- Assorted flavored syrups
- Milk, Half & Half and assorted creamers
- Freshly baked cookies & brownies

## Chips & Dips - \$15.95 pp

- Spinach Artichoke Dip
- Warm Pimento Dip
- Traditional Hummus
- Homemade Salsa
- Tortilla Chips,  
House made Chips & Pita Chips
- Carrots and Celery Sticks with  
Ranch and Blue Cheese Dressings
- Assorted Sodas

## Rejuvenate - \$16.95 pp

- Greek yogurt
- Clif Protein Bars
- Create your own trail mix:  
Dried fruit, M&Ms, pretzels  
sunflower seeds, mixed nuts
- Assorted Energy and Vitamin Drinks

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# Sips & Snacks

## A la Carte

### Drinks

Coffee	\$37.00 Per Gallon
Decaf	\$37.00 Per Gallon
Hot Tea	\$37.00 Per Gallon
Ice Tea	\$25.00 Per Gallon
Lemonade	\$25.00 Per Gallon
Bottled Juice	\$2.95 Each
Bottled Water	\$2.95 Each
Soft Drinks	\$2.95 Each
Naked Juices	\$5.95 Each
Energy Drinks	\$5.95 Each
Milk	\$2.75 Each

### Platters & Boards

Boards (serves 10 people)	
Cheese Board	\$28.00
Fresh Fruit Display	\$30.00
Vegetable Crudité	\$26.00

### Food & Snacks

Danish	\$29.00 Per Dozen
Muffins	\$29.00 Per Dozen
Bagels & Cream Cheese	\$29.00 Per Dozen
Croissants	\$31.00 Per Dozen
Whole Fruit	\$2.75 Per Person
Mix Nuts	\$24.00 Per Pound
Chips with Salsa	\$2.75 Per Person
Kitchen Chips & Dip	\$3.75 Per Person
Cookies	\$29.00 Per Dozen
Brownies	\$27.00 Per Dozen
Hummus with Pita Chips	\$4.25 Per Person
Spinach Dip & Chips	\$4.25 Per Person
Granola Bars	\$4.25 Per Person



# Dinner Buffet

## ENTREES

Southern Style:

Fried Chicken

BBQ Beef Brisket

Pulled Pork Barbeque

Fried Catfish Fillets

Penne Pasta with Grilled Chicken

(Choice of Alfredo or Marinara)

Garlic Pesto Stuffed Chicken Breast

Blackened Mahi Mahi

Chicken with Lemon Herb Sauce

Roasted Pork Loin with Burgundy Sauce

Prime Rib with Au Jus

## STARCHES

Au Gratin Potatoes

Herb Oven Roasted Potatoes

Roasted Kernel Corn

Baked Potato

Penne Pasta w/ Creamy Herb Sauce

Macaroni & Cheese

Red Beans and Rice

## VEGETABLES

Sautéed Squash and Zucchini

Glazed Carrots

Fresh Steamed:

Broccoli and Cauliflower

Green Beans Almandine

Seasonal Vegetable Medley

Baked Spinach Maria

## DESSERTS

New York Style Cheesecake

Carrot Cake

Chocolate Layer Cake

Bourbon Street Pecan Pie

Chocolate & Kahlua Mousse Pie

**All Dinner Buffets Include: Choice of Salad, Choice of Two Dressings, Choice of Vegetable and Appropriate Starch, Choice of Dessert, Rolls, Butter, Ice Tea, Coffee**

**Option 1: \$36.95 PER PERSON**

1 Salad, 1 Vegetable, 1 Starch, 1 Entrée, 1 Dessert

**Option 2: \$40.95 PER PERSON**

2 Salads, 1 Vegetable, 1 Starch, 2 Entrées, 1 Dessert

**Option 3: \$49.95 PER PERSON**

2 Salads, 2 Vegetables, 2 Starches, 2 Entrées, 2 Desserts

**Add to any option:**

1 Vegetable \$4.95, 1 Salad \$3.95,

1 Starch \$3.95, 1 Entrée \$6.95

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## Plated Dinner

### Filet of Salmon

\$34.95 PP

A grilled filet of salmon with a shallot dill sauce, served on a bed of Herb rice pilaf and grilled buttered asparagus.

### Prime Rib Au Jus

\$39.95 PP

A 10 oz. hand cut slow roasted prime rib and au jus served with a loaded baked potato and seasonal vegetables.

### Chicken Cordon Bleu

\$35.95 PP

Grilled chicken breast stuffed with ham & Swiss cheese smothered in a Mornay sauce  
And served with rosemary oven roasted red potatoes and sautéed Haricot Verts.

All plated entrees include garden salad, hot rolls and butter, dessert, and a choice of sweetened or unsweetened iced tea, regular or decaffeinated coffee.

*A twenty two percent (22%) service charge and nine and a quarter percent state (9.25%) will be added to all meeting room rental, audio visual rentals and food and beverage arrangements.*

# Hors D'oeuvres

Minimum order of 25 people for all Hors D' Oeuvres  
Average 2 pieces per person

## COLD

Fresh vegetables with dressings & hummus	\$4.00
Antipasto skewers with marinated mozzarella	\$5.50
Jumbo shrimp with cocktail sauce	\$6.00
Hummus with crackers	\$3.50
Cheese ball with crackers	\$3.50

## BOARDS (priced per 10 people)

Cheese Board	\$28.00
Fresh Fruit Display	\$30.00
Vegetable Crudité	\$26.00

## HOT

Sausage Stuffed Mushroom Caps	\$5.00
Vegetable Egg Rolls	\$4.00
Buffalo Wings	\$5.00
Pecan Crusted Chicken Bites	\$5.50
Cocktail Meat Balls	\$4.00
Crab Cakes with spicy Remoulade	\$7.00
Coconut Shrimp with Cocktail Sauce	\$6.00
Chicken Tenders, Honey Mustard, BBQ Sauce	\$4.50

# Spirits

## HOSTED BAR

(Individual Drink Prices)

Call Brands	\$7.50
Premium Brands	\$9.00
Domestic Beer	\$5.00
Imported Beer	\$5.75
House Wine	\$7.00
Soft Drinks	\$2.50

## CASH BAR

(Prices are inclusive of sales and liquor tax)

Call Brands	\$8.00
Premium Brands	\$9.50
Domestic Beer	\$5.25
Imported Beer	\$6.00
House Wine	\$7.50
Soft Drinks	\$3.00

# Package Bar

(Prices are per Guest, Minimum of 2 hours)

First Hour | \$16.00

Additional Hours | \$7.00

Bartender Fee - \$25.00 bartender fee will apply to both Hosted and Cash Bar.

Bar Set Up Fee - a \$100.00 bar set up fee will apply if a minimum of \$250.00 in bar sales is not met.

*A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements. A minimum of 25 person per event to set up an exclusive bar for any event*



# Audio Visual

## Projectors

Apple TV	\$175.00
Overhead Projector	\$150.00
Portable LCD projector	\$125.00
10x10 Screen	\$65.00

## Audio

Conference\Speakerphone	\$125.00
In-house sound system patch	\$125.00
Portable Bluetooth Speaker	\$50.00

## Accessories

Extension Cord	\$10.00
Flip Chart Easel with Pad & Markers	\$65.00
Flip Chart Easel with Self-Adhesive Pad & Markers	\$75.00
Additional Flip Charts	\$40.00
Flip Chart Easel	\$25.00
HDMI Cable	\$12.00
Laser Pointer	\$45.00
Laptop Convertor	\$20.00
Podium	\$25.00
Power Strip	\$10.00
White Board Easel, Markers & Eraser	\$50.00
White Board, Markers & Eraser	\$75.00
VGA Cable	\$12.00

**AV Package:** Screen, LCD Projector, Cable connector, Extension cord & Power cord \$225.00

**Meeting Room Kit:** Box with stapler, tape, paperclips, highlighters, flip chart markers, dry erase markers, etc. \$50.00

## Services

AV upon Demand Services/On-site (Day of) \$50.00 excluding AV rental

Wireless Internet Full Day \$150.00

Wireless Internet Half Day \$75.00

Package storage \$25 per package, per day

Oversized packages, containers or crates/flats rates available upon request\*\*

\*\*Please note that the Hilton Garden Inn Nashville Airport does not have a shipping & receiving department OR a loading dock. All shipments must be delivered through the front door of the property and is the responsibility of the client arranging these services. Any additional handling required at the property is subject to an additional service charge.

**Other AV Rental Available Upon Request which will be arranged with an outside vendor**



# General Information

Thank you for choosing the Hilton Garden Inn Nashville Airport. We look forward to delivering the outstanding service and culinary experience that you expect. Please take a moment to review the following to help us serve you better.

- Please inform the sales coordinator of your menu selections no less than fourteen days in advance of your event when choosing from our regular menu selections. For customized menus, three weeks' notice may be required.
- Please confirm the guaranteed number of attendees for your event 72 hours prior to the function date. For Monday or Tuesday events, please provide this number by Thursday at 8:30am. In the absence of a guarantee, the original contracted number of attendees will be used when charging. The banquet charges will be based on the greater of the guarantee or the number of guests in attendance at the event.
- In order to comply with state law, no food or beverage, to include alcoholic beverages, shall be brought into, or removed from function rooms or guest rooms by attendees.
- Cancellation terms are detailed in the Group/Catering Confirmation Agreement. Functions detailed on Banquet Event Orders signed by our clients may be subject to additional charges.
- A 22% Service Fee is applicable to all meeting room rental, AV rental, package handling, copy services and food & beverage arrangements. All charges are subject to applicable state & local taxes including the service fee.
- The Hotel does not assume responsibility for damages to or loss of any property left in the Hotel prior to or following a function. Your sales coordinator can arrange dedicated security for your event for an additional fee.
- Meeting & Event Organizers will be responsible for any damage to the Hotel while on the premises.
- When shipping packages to the hotel, please indicate the name of your organization, the organization's on property representative as well as your sales coordinator on the label. Handling charges of \$25 per package will be applied to your master account for storage and movement of packages. Packages will only be held 3 days prior or 3 days after the event.
- Photocopying services are available for \$0.18 per black & white copy and \$0.65 per colored copy. More than 100 copies requested will have to be sourced by an outside vendor.



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