

CATERING MENU



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CONSIDERATIONS

Menus

Menu prices are subject to change. Prices are per person unless otherwise noted. The enclosed menus will provide you the variety we offer. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact the Director of Sales. It would be our pleasure to work with you on creating a customized menu to meet your needs.

Additional Charges

All meeting room, food and beverage, AV and related services are subject to 20% service charge and 6% tax.

Guarantee

A final guarantee of the number of attendees must be provided in writing no later than 12:00PM, 10 business days prior to your event. If a guarantee is not received, the expected number stated on the contract will be used and charged accordingly.

Shipping/Deliveries

Please include company/group name, date of meeting and hotel contact for any materials that will be shipped. For deliveries, please provide the item, company and time it will be delivered.

Function Rooms

Hotel reserves the right to change groups to a room more suitable for the event, with notification, if attendance drops or increases. An additional charge of \$150.00 will apply on any room setup changes 24 hours prior to the start of the event.

A 20% service charge and 6% state sales tax will be added to all food and beverage arrangements.



DAY MEETING PACKAGES

\$90 All-Day Meeting Package

Hotel meeting package includes:

- Columbia Continental Breakfast
- AM Break of your choice
 - Deli or Box Lunch
- PM Break of your choice
- Meeting room rental and basic audio visual (flipchart, overhead projector & screen, paper, pens and markers)
- Complimentary Internet Service

\$100 Executive All-Day Meeting Package

Hotel meeting package includes:

- Choice of Columbia Or Howard County Breakfast
- AM Break of your choice
- Lunch Buffet of your choice
 - \$5 extra for premium Lunch Buffets
- PM Break of your choice
- Meeting room rental and basic audio visual (flipchart, overhead projector & screen, paper, pens and markers)
- Complimentary Internet Service

\$60 Half Day Meeting Package

Hotel meeting package includes:

- Columbia Continental
- AM or PM Break of your choice
- Meeting room rental and basic audio visual (flipchart, overhead projector & screen, paper, pens and markers)
- Complimentary Internet Service

*Half Day Package is considered four hours or less

*****15 people minimum required for all packages
Packages are priced per person**

A 20% service charge and 6% state sales tax will be added to all food and beverage arrangements.

BREAKFAST BUFFET

Minimum of 15 People

Columbia Continental

16.95 per person

- Sliced Fresh Seasonal Fruit
- Assorted Pastries and Breakfast Breads
- Vanilla Yogurt with Granola
- Choice of 2 Fruit Juices
- Regular/Decaf Coffee and a Selection of Herbal Teas

Howard County Breakfast Buffet

19.95 per person

- Sliced Fresh Seasonal Fruit
- Scrambled Eggs with chives
- Country Breakfast Potatoes
- Choice of one meat (bacon, sausage or ham)*
- Assorted Pastries and Breakfast Breads
- Vanilla Yogurt with Granola
- Choice of 3 Fruit Juices
- Regular/Decaf Coffee and a Selection of Herbal Teas

Patuxent Breakfast Buffet

23.95 per person

- Sliced Fresh Seasonal Fruit
- Scrambled Eggs with chives
- Country Breakfast Potatoes
- Choice of two meats (bacon, sausage or ham)*
- Choice of French Toast Sticks or Pancakes
- Fresh Hot Biscuits with sausage gravy
- Assorted Pastries and Breakfast Breads
- Variety of Fruit Flavored Yogurt
- Choice of 3 Fruit Juices
- Regular/Decaf Coffee and a Selection of Herbal Teas



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LUNCH

Minimum of 15 People

Do It Yourself Sandwich Platter

24.95 per person

Crisp Garden Salad with choice of dressing

Choice of 3 meats

Roasted Turkey Breast, Roast Beef

Cured Ham, Lean Corned Beef

Italian Salami

Served with platters of American & Wisconsin Cheddar, Sliced Tomatoes, Bermuda Onions, Crisp Leaf Lettuce, Dijon Mustard & Mayonnaise

Homemade Potato Salad & Individual Bags of Chips

Homestyle brownies & cookies

Assorted Soft Drinks & Bottled Water, Regular/Decaf Coffees and a Selection of Herbal Teas and Iced Tea

Boxed Lunches

19.95 per person

All Boxed Lunches include Whole Fresh Fruit, Potato Chips, Cookie and Soft Drink along with Mayo and Mustard Packets (Please choose the number of each selection you would like)

Select from the following: Ham &

Provolone on brioche roll

Smoked Turkey & Swiss on rye bread Roast

Beef & Cheddar on Croissant

Vegetarian Wrap on flour Tortilla

Chicken Caesar Wrap on flour Tortilla

Replace sandwich with a Caesar or House Salad

The Uptown Wrap Buffet

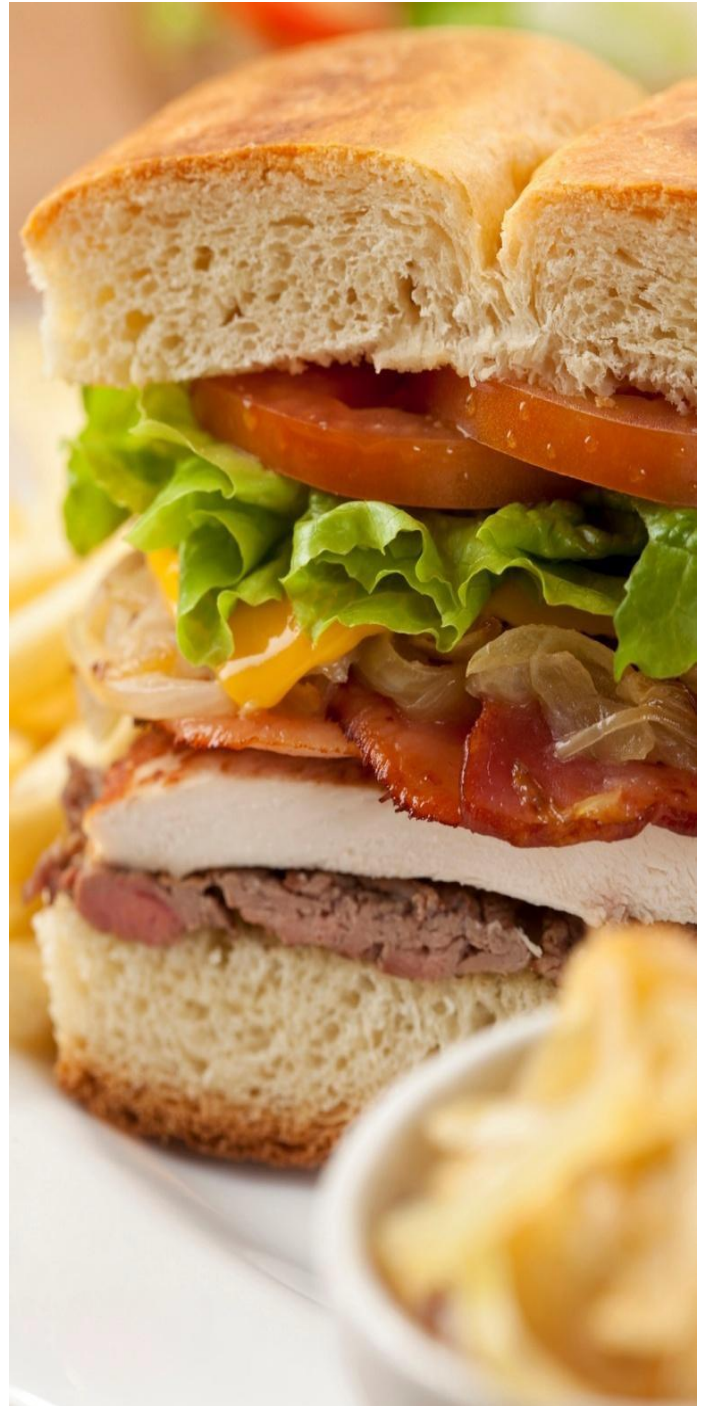
26.95 per person

Assorted Specialty Wraps (ham, turkey, tuna, chicken salad and roast beef).

Coleslaw & Pasta Salad

Homestyle brownies & cookies

Assorted Soft Drinks, Regular/Decaf Coffees and a Selection of Herbal Teas and Iced Tea



LUNCH BUFFETS

Minimum of 15 People

Mexican Fiesta

32.95 per person

Sides

La Bandera Salad

Choice of Mexican or Cilantro infused rice

Choice of Black Beans, Pinto Beans or Refried Beans

Choice of Corn or Flour Tortillas

Entrées (Choose Two)

Chili Verde

Chunks of pork, blended in mild tomatillo sauce, green peppers, onions and spices

La Tampiqueña

Marinated skirt steak topped with Mexican cheese and garnished with sour cream

Pollo A La Crema

Chicken breast sautéed with onions in a crème sauce garnished with cotija Mexican cheese

Carne Asada

Skirt steak char grilled and garnished with green onions, fried jalapenos and guacamole

Dessert

Dulce De Leche Cheesecake

Beverages

Assorted Soft Drinks and Bottled Water, Regular/Decaf Coffees and a Selection of Herbal Teas.

Italian Feast

32.95 per person

Sides

Minestrone Soup

Caesar Salad

Fresh Italian Bread

Entrées (Choose Two)

Chicken Penne

Grilled chicken breast over pomodoro tossed penne pasta

Meat or Vegetable Lasagna

Alternating layers of pasta, cheeses and meat sauces.

Chicken Fettuccine Alfredo

Fettuccine Pasta with Alfredo sauce and Chicken

Chicken Marsala

Chicken breast in a savory mushroom, garlic and marsala wine sauce

Dessert

Little Italy Cheesecake with Strawberries

Beverages

Assorted Soft Drinks and Bottled Water
Regular/Decaf Coffees and a Selection of Herbal Teas

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PREMIUM LUNCH BUFFETS

Minimum of 15 People

Southern Style

35.95 per person

Sides

Old Fashioned Potato Salad

Garden Salad with Assorted Dressings

Carolina Baked Beans

Southern Style Green Beans or Collard Greens*
Cornbread

Entrées (Choose Two)

Roasted Bone-in Chicken

Seasoned and Roasted to perfection optional Barbeque
sauce upon request

Roasted Pork

Marinated and roasted topped with a mango chutney

Beef Brisket

Tender beef hand cut and slow smoked Accompanied
with assorted breads Fried Chicken

Chicken fried to golden perfection

Southern Fried Catfish

Cornmeal crusted and fried to perfection

Dessert

Home Made Sweet Potato Pie and Bourbon Pecan pie

Beverages

Sweet Tea and Un-Sweet Tea and Lemonade.

Assorted Soft Drinks and Bottled Water, Regular/Decaf
Coffees and a Selection of Herbal Teas.

Garden Grill Classic Buffet

35.95 per person

Sides

Soup De Jour

Fresh Garden Greens with Assortment of Dressings

Wild Rice

Grilled Vegetables

Freshly Baked Dinner Rolls & Butter

Entrées (Choose Two)

Flank Steak

Marinated flank steak grilled to enhance its natural
flavors

Chicken Piccata

Chicken breast roasted in a rich garlic Tomato ragout
sauce

Grilled Salmon

Salmon filets grilled and served with lemon butter and
fresh herbs

Roasted Pork Tenderloin

Tender slices of pork loin slow roasted

Dessert

Mini-Cheesecakes

Beverages

Assorted Soft Drinks and Bottled Waters, Regular/Decaf
Coffees and a Selection of Herbal Teas.

A 20% percent service charge and 6% state sales tax will be added to all food and beverage arrangements.



BREAKS

Minimum of 15 People

Healthy Break

15.95 per person

Assorted Chilled Fruit Yogurts and Juices
Assorted Granola Bars
Fresh Seasonal Fruit
Freshly Prepared Hummus with Warm Pita Chips
Regular/Decaf Coffee and Selection of Herbal Teas



Game Day Break

16.95 per person

Hot Jumbo Pretzels with Mustard Dipping Sauce
Tortilla Chips with Fresh Salsa and Guacamole
House Made Potato Chips with French Onion Dip
Assorted Soft Drinks and Bottled Water

Sweet Break

13.95 per person

Gourmet Brownies
Freshly-Baked Cookies
Variety of Packaged Candy
Assorted Soft Drinks and Bottled Water
Regular/Decaf Coffee and a Selection of Herbal Tea



Refreshment Break

11.95 per person

Regular/Decaf Coffee and Selection of Herbal Teas
Assorted Soft Drinks and Bottled Water
Variety of Freshly Baked Cookies

A 20% service charge and 6% state sales tax will be added to all food and beverage arrangements.

DINNER BUFFETS

Minimum of 20 People

Entrées:

Two entrées - \$39.95

Three entrées - \$47.95

- Blacken Chicken with Corn and Black Bean Salsa
- Prime Rib with Horseradish Cream
- Meat or Vegetable Lasagna
- Salmon with White Wine Cream Sauce
- Chicken Marsala with Marsala Wine and Mushroom Sauce
- Baked Herb Chicken with Rosemary Caper Sauce
- Roasted Breast of Turkey with Turkey Gravy
- Spiced Rubbed Pork Loin

Salads (Choose 2):

- Fresh Fruit Salad
- Tomato, Mozz and Basil Salad
- Cucumber, Onion and Tomato Salad
- Pasta Salad
- Potato Salad
- Fresh Garden Salad
- Caesar Salad

Starches (Choose 1):

- Wild Rice
- Mashed Potatoes
- Rosemary Roasted Potatoes
- Brown Rice with Toasted Almonds and Cranberries
- Potatoes Au Gratin

Vegetables (Choose 2):

- Haricot Verts with Shallots
- Honey Glazed Baby Carrots
- Sautéed Market Vegetables
- Steamed Broccoli
- Grilled Asparagus

Desserts:

- Chef Selection of Cakes and Pies



A 20% service charge and 6% state sales tax will be added to all food and beverage arrangements.

RECEPTION

Minimum of 50 Pieces

Hors D' Oeuvres:

Vegetable Crudités

7.00 per person

Fresh Seasonal Vegetables Served with Select Dipping Sauces (Platter Service)

Slice Fruit Display

7.00 per person

A Variety of Seasonal Fresh Fruit

Cheese Display

7.00 per person

Select Artisan Cheeses International and Domestic Cheese, Crackers and French Bread

Shrimp Display

175.00 per 50 pieces

Jumbo Shrimp Cocktail or Seasoned Shrimp Accompanied by a Duet of Select Seafood Sauces

Coconut Shrimp

175.00 per 50 pieces

Lightly Breaded Shrimp Fried to Perfection with the Tropical Taste Accompanied with Mango Chutney Sauce

Chicken Breast Tenders

125.00 per 50 pieces

Lightly Breaded Chicken Breast Filets Fried to Perfection with a Honey Mustard Sauce

Chicken Wings:

100.00 per 50 pieces

Lightly Seasoned and Baked Jumbo Wings Served with Cool Crisp Celery Sticks and Sides of Ranch and Blue

Party Platter

10.00 per person

Selection of Sliced Deli Meats and Cheeses, Cool Cucumber and Roma Tomato Slices with Whole Grain Crackers (Platter Service)

Mediterranean Platter

7.00 per person

Freshly Made Hummus with Roasted Garlic, Sun-Dried Tomato and Fresh Herbs Selection of Imported Olives and Marinated Artichoke Heats Accompanied with Lightly Seasoned Pita Toast Points (Platter Service)



A 20% service charge and 6% state sales tax will be added to all food and beverage arrangements.

RECEPTION

Minimum of 50 Pieces

Hors D' Oeuvres Continued:

Brie and Raspberry in Phyllo:

125.00 per 50 pieces

Creamy Brie Cheese, Raspberry Preserves, & Sliced Almonds Rolled in Phyllo Dough

Feta & Spinach Spanakopitas

125.00 per 50 pieces

Feta Cheese & Spinach with a Hint of Fresh Dill in a Light Buttery Phyllo Triangle

Mini Beef Wellington Puffs

175.00 per 50 pieces

A Piece of Petite Tender with Rich Mushroom Encased in a Flaky Puff Pastry Dough

Smoked Chicken Cornucopia Quesadillas

150.00 per 50 pieces

Smoked Chicken Blended with Monterrey Jack and Mozzarella Cheeses in a Mini Flour Tortilla

Buffalo Chicken Spring rolls

125.00 per 50 pieces

White Meat Chicken Blended with Bleu Cheese, Carrots, Celery, and Hot Sauce in a Crispy Spring roll Wrapper.

Crab Rangoon

150.00 per 50 pieces

Crabmeat, Cream Cheese, & Spices in a Wonton Wrapper

Mini Crab Cakes:

70.00 per dozen

House Made Jumbo Lump Crab Cake

Stuffed Mushroom Caps:

150.00 per 50 pieces

A Large Whole Mushroom Cap overflowing with a Delicate Blend of Spinach, Brie Cheese and Spices

Chicken Satay or Beef:

125.00 per 50 pieces

Perfectly Seasoned, Skewered and Grilled Served with Sweet and Tangy Side Sauce



A 20 % service charge and 6% state sales tax will be added to all food and beverage arrangements.

BAR SELECTIONS

Minimum of 20 People

Hourly Hosted Open Bar

BEER AND WINE ONLY

14.50 per person, 1 hour

17.50 per person, 2 hours

19.50 per person, 3 hours

23.50 per person, 4 hours

HOUSE SELECTIONS

Includes Beer and Wine

19.50 per person, 1 hour

24.50 per person, 2 hours

29.50 per person, 3 hours

35.50 per person, 4 hours

PREMIUM SELECTIONS

Includes House Selections

24.50 per person, 1 hour

29.50 per person, 2 hours

35.50 per person, 3 hours

39.50 per person, 4 hours

Cash Bar - Per Drink

Call Brands \$7.00

Premium Brands \$8.00

Domestic Beer \$5.00

Imported Beer \$6.00

House Wines \$6.00

Soft Drinks \$3.00

Mineral Waters \$3.00

Host-Sponsored Bar-All Drinks Charged on Consumption

Call Brands \$7.00

Premium Brands \$8.00

Domestic Beer \$5.00

Imported Beer \$6.00

House Wines \$6.00

Premium Wines \$8.00

Cordials \$8.50

Soft Drinks \$3.00

Mineral Waters \$3.00



\$125 Per Hour Bartender
Fee with all bar Selections

A 20% service charge and 6% state sales tax will be added to all food and beverage arrangements.

AUDIO-VISUAL

Easel **\$25**

Easel with Flip Chart and Markers **\$35**

LCD Projector **\$50**

Lavalier Microphone **\$150**

Handheld Microphone **\$100**

Push to Talk Microphone(s) **\$100**

Laptop Computer **\$275**

Podium **\$50**

Polycom Phone **\$125**

Getner Box **\$200**

Paper Shredder **\$150**

Power Strips/Extension Cords **\$10**



Other AV equipment available upon request

A 20% percent service charge and 6% state sales tax will be added to all food and beverage arrangements.