



THE *garden*   
 GRILLE & BAR

---

*Private Dining*



*coffee breaks*



*priced per person*  
\$7

**CONTINENTAL BREAK**

Assorted bagels, freshly baked muffins & danish  
Regular & flavored cream cheese,  
peanut butter & fruit preserves  
Assorted fruit juices  
Freshly brewed coffee & decaffeinated coffee  
Selection of herbal teas

**GARDEN CONTINENTAL BREAK**

\$9

Sliced fresh fruit with vanilla yogurt  
Assorted bagels, freshly baked muffins & danish  
Regular & flavored cream cheese,  
peanut butter & fruit preserves  
Assorted fruit juices  
Freshly brewed coffee & decaffeinated coffee  
Selection of herbal teas

**HEALTHY BREAK**

\$10

Sliced & whole fresh fruit  
Individual fruit yogurts with granola topping  
Freshly baked muffins  
Assorted granola bars  
Assorted fruit juices  
Freshly brewed coffee & decaffeinated coffee  
Selection of herbal teas



## plated breakfast selections



### **GARDEN BREAKFAST** \$19

Baskets of assorted muffins & danish  
Butter & fruit preserves  
Scrambled eggs with fresh snipped chives  
& cheddar-jack cheese  
Applewood bacon\*  
Breakfast potatoes  
Chilled orange juice  
Freshly brewed coffee & decaffeinated coffee  
Selection of herbal teas  
\*Substitute chicken fried steak & gravy instead of bacon  
\$2 per person

### **LITE 'N FRESH** \$12

Granola yogurt parfaits (layered non-fat vanilla yogurt,  
crunchy granola & mixed berry compote)  
Scrambled eggs (or egg substitute)  
Chilled orange juice  
Freshly brewed coffee & decaffeinated coffee  
Selection of herbal teas

### **BAGELWICH** \$10

Sliced fresh fruit  
Scrambled egg with sausage or bacon, cheddar cheese  
& smoked tomato aioli on a toasted bagel  
Chilled orange juice  
Freshly brewed coffee & decaffeinated coffee  
Selection of herbal teas

### **LOX AND BAGELS** \$15

Plain or whole wheat bagel  
Cream cheese  
Red onion  
Sliced tomato  
Scrambled eggs  
Fresh fruit  
Chilled orange juice  
Freshly brewed coffee & decaffeinated coffee  
Selection of herbal teas

*For parties of 25 persons or less.  
All charges subject to hotel service charge of 21% and state and local taxes.*



## buffet breakfast selections

Minimum of 20 Guests (\$50.00 set up fee for groups less than 20 guests)  
 All Buffet Breakfasts Include: Assorted chilled juices, Freshly brewed coffee & decaffeinated coffee, Selection of herbal teas

### HEARTY BREAKFAST \$17

- Sliced seasonal fresh fruit
- Individual yogurts with granola topping
- Scrambled eggs with fresh snipped chives & cheddar-jack cheese
- Applewood smoked bacon & country sausage links
- Breakfast potatoes
- Assorted muffins, bagels & danish
- Regular & flavored cream cheese, peanut butter & fruit preserves

### SMOKED SALMON AND BAGELS \$16

- Sliced smoked salmon
- Assorted bagels and cream cheeses
- Traditional accoutrement
- Scrambled eggs with fresh snipped chives
- Peanut butter & fruit preserves
- Sliced seasonal fresh fruit

### BREAKFAST BUFFET ADDITIONS

- Chicken fried steak & country gravy \$3
- Substitute chicken fried steak for bacon or sausage \$2
- French toast casserole \$3
- Caramelized bananas & whipped cream \$1
- Mixed berry compote & whipped cream \$1
- Chicken & waffle skewers with country gravy and warm maple syrup \$2
- Mini croissant ham/sausage & cheese sandwiches \$2
- Mini breakfast burritos \$2
- Assorted cereal \$2
- Endless mimosas \$6

### HEALTHY CHOICES BREAKFAST \$15

- Sliced seasonal fresh fruit
- Make your own yogurt parfaits with non-fat vanilla yogurt, crunchy granola & mixed berry compote
- Scrambled eggs (or egg substitute) with fresh snipped chives
- Assorted muffins, bagels & danish
- Regular & flavored cream cheese, peanut butter & fruit preserves

### ULTIMATE BREAKFAST \$19

- Sliced seasonal fresh fruit with non-fat vanilla yogurt
- Scrambled eggs with ham, fresh snipped chives & cheddar-jack cheese
- Applewood smoked bacon & country sausage links
- Breakfast potatoes
- Flakey biscuits & peppery sausage gravy
- Oatmeal with brown sugar, dried cranberries & milk
- Assorted muffins, bagels & danish
- Regular & flavored cream cheese, peanut butter & fruit preserves

### BUILD YOUR OWN BREAKFAST TACO & BURRITO \$18

- Sliced seasonal fresh fruit
- Whole wheat, flour, and corn tortillas
- Scrambled eggs, Sausage, bacon
- Breakfast potatoes
- Sautéed onions & peppers
- Chopped tomato, onion, cilantro, & jalapeño
- Shredded lettuce
- Shredded cheddar-jack cheese
- Sour cream, salsa, lime wedges
- Warm sopapillas
- Add guacamole (\$2 per person)

All charges subject to hotel service charge of 21% and state and local taxes.



## *a la carte*

### SNACKS

*priced per dozen*

Granola bars	\$12
Freshly baked muffins	\$28
Danish	\$28
Assorted bagels with cream cheese	\$26
Fresh baked cookies	\$26
Brownies	\$30
Whole fruit	\$2.5 each
Individual yogurts	\$2.5 each
Popcorn (cheese, butter & caramel)	\$4 per person
Pub mix	\$5 per person
Pretzels	\$4 per person
Mixed salted nuts	\$5 per person
Assorted candy bars	\$4 per person

### BEVERAGES

*priced per person*

Beverage service	
Freshly brewed coffee & decaffeinated coffee	
Selection of herbal teas	
Bottled water & assorted sodas	
Half-day service	\$6
Full-day service	\$12

Freshly brewed coffee & decaffeinated coffee	\$28 per gallon
Iced tea	\$10 per gallon
Lemonade	\$10 per gallon
Strawberry or raspberry lemonade	\$12 per gallon
Selection of herbal teas	\$2 each
Hot chocolate	\$2 each
Assorted sodas (Coke products)	\$2 each
Bottled & flavored water	\$2 each
Assorted juices	\$3 each

*All charges subject to hotel service charge of 21% and state and local taxes.*

### PARTY PUNCH

Virgin red or white sangria	\$12 per gallon
Grapefruit lime cherry blast	\$12 per gallon
Tropical orange cranberry	\$12 per gallon
Apple peach refresher	\$12 per gallon
Cucumber basil limeade	\$12 per gallon
Cucumber mint limeade	\$12 per gallon
Strawberry basil fizz	\$12 per gallon
Strawberry mint fizz	\$12 per gallon
Raspberry mint fizz	\$12 per gallon



## boxed lunch

For parties up to 50 people.

*Boxed lunches Include:*

*Choice of one side (fruit salad, pasta salad, potato salad, cole slaw, or kettle chips)*

*Chef's selection dessert*

*Freshly brewed coffee & decaffeinated coffee*

*Selection of herbal teas*

*Iced tea*

*Assorted sodas*

*Plain and flavored water*

### **CALIFORNIA TURKEY CLUB SANDWICH\*** \$17

Turkey, applewood smoked bacon with Swiss cheese, tomato slice, avocado, spring greens & sundried tomato aioli on multi-grain bread

### **CHICKEN SALAD SANDWICH\*** \$17

Grilled chicken breast, chopped crunchy apples, celery & cashews, mixed with mayo on multi-grain bread

### **ROAST BEEF & CHEDDAR SANDWICH\*** \$17

Thinly sliced roast beef piled high with cheddar cheese, tomato slice, spring greens, spicy mustard & mayo on a ciabatta roll

### **VEGETARIAN WRAP** \$15

Hummus and Chef's choice vegetables

\*All sandwiches can be made as wraps (add \$1 per person)

*All charges subject to hotel service charge of 21% and state and local taxes.*



## hot plated lunch selections

For parties up to 50 people.

*Hot Plated Lunches Include:*

*Side salad with choice of two dressings*

*Chef's selection fresh vegetable*

*Chef's selection dessert*

*Freshly brewed coffee & decaffeinated coffee*

*Selection of herbal teas*

*Iced tea*

### **ITALIAN MEAT OR GARDEN LASAGNA** \$18

Traditional meat lasagna and marinara sauce layered with ground beef or vegetarian lasagna, with Alfredo sauce, layered with roasted vegetables, served with garlic bread sticks

### **BBQ BEEF BRISKET** \$21

Tender slices of smoked beef brisket, hickory BBQ sauce, mashed potatoes & country pepper gravy, roll & butter

### **GRILLED CHICKEN BREAST** \$19

Boneless chicken breast with lemon Parmesan cream sauce, wild rice pilaf, roll & butter

### **BLACKENED TILAPIA** \$17

Grilled blackened tilapia with wild rice pilaf  
Substitute salmon \$4

### **HERB ROASTED CHICKEN** \$20

Oven roasted chicken with lemon and fresh herbs, drizzled with honey pepper citrus sauce, served with mashed potatoes & gravy

*All charges subject to hotel service charge of 21% and state and local taxes.*



## buffet lunch

All Buffet Lunches Include:  
Freshly brewed coffee & decaffeinated coffee  
Selection of herbal teas

### GARDEN DELI

\$21

**Soups:** choice of one

Old-fashioned chicken noodle  
Roasted red pepper & Gouda bisque  
New England clam chowder

**Sides:** choice of two

Fresh fruit salad  
Tossed green salad with ranch & Italian dressing  
Potato salad  
Cole slaw  
Pasta salad  
Kettle chips

**Deli Meats & Cheese:**

Chicken salad  
Ham, turkey, roast beef  
Swiss, cheddar & pepper jack cheese  
(Served w/ multi-grain, white bread & ciabatta rolls)

**Dessert:**

Freshly baked cookies

### TEX MEX

\$23

Mixed garden greens with ranch & Italian dressing  
Fresh fruit salad

**Entrees:**

Build your own tacos & nachos:

Corn & flour tortillas, tortilla chips, fresh salsa, nacho cheese sauce, seasoned ground beef, sour cream, grated cheese, chopped tomatoes & jalapeños

Chicken enchiladas  
Refried beans & rice

**Dessert:**

Cinnamon sugar churros

### BUILD YOUR OWN BURRITO/ BURRITO BOWL \$22

Choose one: fresh fruit or garden salad  
Whole wheat & flour tortillas  
Cilantro lime rice & brown rice  
Seasoned ground beef  
Roasted vegetables  
Sautéed onions & peppers  
Refried beans & black beans  
Salsa & corn salsa  
Chopped tomato & chopped onion  
Shredded lettuce  
Shredded cheddar jack cheese  
Sour cream & lime wedges  
Chopped cilantro & chopped jalapeño

Add grilled chicken or fajita chicken (\$2 per person)  
Add fajita beef (\$3 per person)  
Add fajita shrimp (\$3 per person)  
Add guacamole (\$2 per person)

**Dessert:**

Warm sopapillas



## buffet lunch *continued*



### HOME-STYLE

\$24

Chef's selection vegetable  
Warm rolls & butter

#### **Salads:** *choice of two*

Fresh fruit salad  
Mixed garden greens w/ ranch & Italian dressing  
Potato salad  
Cole slaw  
Pasta salad

#### **Entrees:** *choice of two*

Roast beef & gravy  
Oven roasted chicken  
BBQ pulled pork  
Blackened tilapia  
BBQ brisket  
Chicken fried steak with country gravy \$1  
Chicken fried chicken with country gravy \$1  
Petit tender \$2  
Salmon \$2  
Baby back ribs \$2

#### **Sides:** *choice of two*

Mashed potatoes  
Macaroni & cheese  
Wild rice pilaf  
Roasted baby red skin potatoes  
Almond pilaf  
Cilantro rice  
Loaded mashed potatoes  
Baked beans

#### **Dessert:**

Chef's selection

#### **Upgrade your garden salad:**

Caesar (add \$1 per person)

Bleu: bleu crumbles, dried cranberries & pecans  
(add \$2 per person)

Spinach: bacon, mushroom, red onion, bleu crumbles &  
almonds (add \$2 per person)

*All charges subject to hotel service charge of 21% and state and local taxes.*



*buffet lunch continued*

**WHEN IN ROME...**

\$28

**Salads:**

Mixed green salad w/ ranch & Italian dressing  
Caesar salad

**Entrees:** *choice of two*

Italian garden lasagna  
Italian vegetarian lasagna  
Chicken Parmesan  
Vegetable or chicken Alfredo

**Dessert:**

Chef's choice

**TAILGATE**

\$22

Brats, hot dogs, pulled pork, boneless chicken wings  
Build your own tacos & nachos

Corn & flour tortillas, tortilla chips, fresh salsa, nacho  
cheese sauce, seasoned ground beef, sour cream,  
grated cheese, chopped tomatoes & jalapeños

**Salads:** *choice of two*

Potato salad  
Cole slaw  
Pasta salad

Add baby back ribs (add \$2 per person)

Add bite-sized corn dogs (add \$1 per person)

**Dessert:**

Chef's choice fresh baked cookies

*All charges subject to hotel service charge of 21% and state and local taxes.*



## afternoon breaks

- BALLPARK BREAK** \$11  
 Warm pretzel bites with mustard & nacho cheese dipping sauce  
 Ballpark nachos (nacho cheese sauce & jalapeños)  
 Crackerjacks  
 Mixed nuts  
 Assorted sodas, plain & flavored bottled water
- Add mini corn dogs (add \$1 per person)  
 Add individual ice cream cups (add \$1 per person)
- SWEET & SALTY BREAK** \$9  
**You choose:**  
 Chips & Salsa **or** plain, cheddar, and caramel popcorn  
 M&Ms **or** assorted bite-size candy bars **or** cookies (white chocolate macadamia nut & peanut butter)  
 HGI's sweet & spicy pub mix **or** individual ice cream cups  
 Assorted sodas, plain & flavored bottled water
- PERFECTLY PARFAIT BREAK** \$9  
 Vanilla yogurt  
 Mixed berry compote  
 Honey  
 Granola  
 Dried cranberries  
 Pecans  
 Almonds  
 Served with warm homemade granola bars
- CHEF'S CHOICE FRESH BAKED COOKIES & MILK** \$5
- DOMESTIC CHEESE, CRACKER & FRESH FRUIT** \$6  
 Assorted sodas, plain & flavored bottled water  
 Ice tea

*All charges subject to hotel service charge of 21% and state and local taxes.*

## buffet dinner selections



### UPGRADE YOUR GARDEN SALAD:

Caesar (add \$1 per person)

Bleu: bleu crumbles, dried cranberries & pecans  
(add \$2 per person)

Spinach: bacon, mushroom, red onion, bleu crumbles &  
almonds (add \$2 per person)

*All charges subject to hotel service charge of 21% and state and local taxes.*

*All Buffet Dinners Include:*

*Warm rolls & butter*

*Freshly brewed coffee & decaffeinated coffee*

*Selection of herbal teas*

*Iced tea*

### **GOURMET DINNER**

**\$30**

**Salads:** *choice of two*

Fresh fruit salad

Tossed green salad w/ ranch & Italian dressing

Potato salad

Cole slaw

Pasta salad

**Entrees:** *choice of two*

Roast beef & gravy

Oven roasted chicken

Herb roasted pork loin

BBQ beef brisket

White wine & lemon salmon

Chicken Parmesan, served with spaghetti

Chicken fried steak with country gravy

Steak fried steak with country gravy

Baby back ribs (add \$2 per person)

Petit tender (add \$2 per person)

Prime rib (add \$4 per person)

**Sides:** *choice of two*

Mashed potatoes

Asparagus

Green bean amandine

Macaroni & cheese

Wild rice pilaf

Roasted baby red skin potatoes

Whole kernel corn

Baked beans

Cilantro rice

Almond pilaf

Pablano creamed corn

Fettuccine Alfredo

Bacon Brie mashed potatoes (add \$1 per person)

Loaded mashed potatoes (add \$1 per person)

**Dessert:**

Assorted miniature desserts

# catering

## plated dinner selections

For parties up to 50 people.

*Plated Dinners Include:*

*Side Salad w/ Ranch & Italian Dressings*

*Chef's Selection Fresh Vegetable*

*Warm Rolls & Butter*

*Chef's Selection Dessert*

*Freshly Brewed Coffee & Decaffeinated Coffee*

*Selection of Herbal Teas*

*Iced Tea*



**ROASTED PORK LOIN** \$26

Whole Roasted, Sliced Pork Loin w/ BBQ Sauce,  
Roasted Baby Red Skin Potatoes

**CHICKEN PARMESAN** \$24

Breaded Chicken Breast, Mozzarella Cheese, Parmesan  
Cheese and Italian Tomato Basil Sauce over Spaghetti

**ROASTED VEGETABLE FETTUCCINE** \$24

Fettuccine with mushrooms, spinach, roasted peppers,  
& asparagus in a creamy white wine sauce  
Add chicken \$2

**ARTICHOKE GRILLED CHICKEN BREAST** \$25

Boneless Chicken Breast w/ Lemon Parmesan Cream  
Sauce, Grilled Asparagus & Artichoke Hearts,  
Wild Rice Pilaf, Roll & Butter

**LEMON HERB SALMON** \$26

Slow roasted with white wine, lemon, and fresh herbs  
with wild rice pilaf

**PRIME RIB** \$34

Slow Roasted Prime Rib w/ Au Jus & Creamy Horseradish  
Sauce, Mashed Potatoes

**PETIT TENDER (TERES MAJOR)** \$26

Slow roasted with sautéed mushrooms in beef gravy with  
bacon Brie mashed potatoes

**HERB ROASTED HALF CHICKEN** \$25

Roasted with lemon and fresh herbs, drizzled with a  
honey citrus pepper sauce, served with macaroni & cheese

*All charges subject to hotel service charge of 21% and state and local taxes.*



## vegetarian options

priced per person

### MEDITERRANEAN SAMPLER

\$7

Lemon herb marinated olives, roasted red pepper hummus, served with warm pita bread

*Inquire for buffet pricing*

### GARDEN BURGER

\$9

Organic grain and veggie burger with avocado, arugula, tomato, & citrus aioli, served on a ciabatta roll

Chef's selection side

### VEGGIE WRAP

\$9

Served with Chef's selection ingredients & side

### PASTA MARINARA OR ALFREDO

\$10

Served with warm roll & butter

Add vegetables \$2

*Inquire for buffet pricing*

### VEGGIE LASAGNA ROULADE

\$12

Ricotta cheese rolled in lasagna with Italian tomato sauce, mozzarella & Parmesan cheese, served w/ Chef's selection vegetable

*Inquire for buffet pricing*

### SEASONED BLACK BEAN PATTY

\$12

Served with your choice rice or potatoes

Chef's selection vegetable

### *Gluten-free options available*

*All charges subject to hotel service charge of 21% and state and local taxes.*

## appetizers

priced per 50 pieces or per 25 people

Fresh fruit kebobs with yogurt dip	\$100
Caprese kebobs with balsamic reduction drizzle	\$100
Shrimp cocktail	\$110 / 25 ppl
Chicken salad in phyllo cups	\$100
Hummus with pita wedges	\$75 / 25 ppl
Bruschetta	\$75
Smoked salmon tarts	\$130
Spinach & artichoke dip with tortilla chips & salsa	\$75 / 25 ppl
Assorted miniature quiche	\$110
Boneless chicken wings (Thai chile, BBQ or buffalo)	\$100
Meatballs (BBQ, Swedish, or Italian)	\$80
Mac 'n cheese bites	\$80
Thai chicken satays	\$100
Goat cheese-stuffed, bacon-wrapped dates	\$130
Prosciutto-wrapped asparagus	\$100
Beef Wellington bites	\$100
Artichoke Parmesan bites	\$100
Domestic cheese, cracker & fruit	\$75 / 25 ppl
Baked Brie with fruit, nuts & crostini	\$90 / 25 ppl
International artisan cheese, cracker & fruit	\$150 / 25 ppl
Smoked salmon platter, traditional accoutrement	\$150 / 25 ppl
Coconut shrimp	\$125
Vegetable crudité platter	\$65 / 25 ppl

Seafood rangoon	\$65
Bacon-wrapped scallop	\$100
Chicken potstickers	\$65
Chicken spring rolls	\$65
Duck spring rolls	\$100
Crab cakes with remoulade	\$110
Mediterranean sampler	\$80 / 25 ppl
Fruit platter	\$70 / 25 ppl
Indian white bean dip with warm pita	\$65 / 25 ppl

### FINGER SANDWICHES

Caprese: tomato, mozzarella, basil	\$3 per person
Prosciutto & mozzarella	\$3 per person
Chicken salad	\$3 per person
Smoked salmon	\$3 per person
Egg salad	\$2 per person
Cucumber dill	\$2 per person

### SLIDERS

BBQ pulled pork sliders with spicy slaw	\$2 per person
BBQ brisket slider	\$2.50 per person
BBQ brisket with bleu cheese crumbles	\$3 per person
Beef sliders with cheddar cheese	\$3 per person
Chicken cordon bleu sliders	\$3 per person
Roast beef with horseradish mayo	\$3 per person
Cuban sliders	\$2.50 per person

All charges subject to hotel service charge of 21% and state and local taxes.

*\*Inquire about our miniatures!*





## beer & liquor

### BOTTLED BEER

#### Domestic Beer

\$4 each

Bud Light

Budweiser

Coors Light

Michelob Ultra

### DOMESTIC & INTERNATIONAL WINES

Inquire about our latest selections

### BAR SERVICE

Full bar service with premium & super premium liquors,  
mixes & liqueurs

Well drinks

\$5 per drink

Premium brands

prices vary

Super premium brands

prices vary

*We will gladly send you our latest beer, wine, & spirit  
selections as pricing frequently change*

### FEES

Bartender fees

\$25 per hour/bar

Security fees (where applicable)

\$50 per event

*All charges subject to hotel service charge of 21% and state and local taxes.*





## *le jardin reception package*

Minimum of 30 guests, minimum of three displays

*priced per person*

Beef Wellington bites	\$21
International & domestic cheese platter	
Meatballs (BBQ, Swedish, or Italian)	
Spinach artichoke dip with pita points	
Vegetable crudité platter	
Thai chicken satays	
Assorted dessert bites	

Prices may vary with additions and substitutions.

### **A la Carte Desserts:**

*priced per person*

Chef's selection miniature desserts	\$4
Red velvet	
Key lime	
Chocolate peanut butter	
Turtle	
Homemade strawberry shortcake	\$5
Devil's food cake with salted caramel butter cream	\$5
Lemon pound cake with orange cardamom-soaked berries and whipped cream	\$5
Granny's apple pie	\$6
New York cheesecake with berry compote	\$6
Individual pineapple upside-down cakes	\$5

*All charges subject to hotel service charge of 21% and state and local taxes.  
Pricing based upon 4-5 pieces or servings per person.*