



Catering Menu





WELCOMETOHILTONGARDENINN

Dear Valued Guest,

Special occasions, celebrations, important meetings - both big and small — at Hilton Garden Inn, we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans and welcome to Hilton Garden Inn!

Holly Denton, Director of Sales

Andrea Delamora, Sales Coordinator

Hilton Garden Inn

912 Northton St.

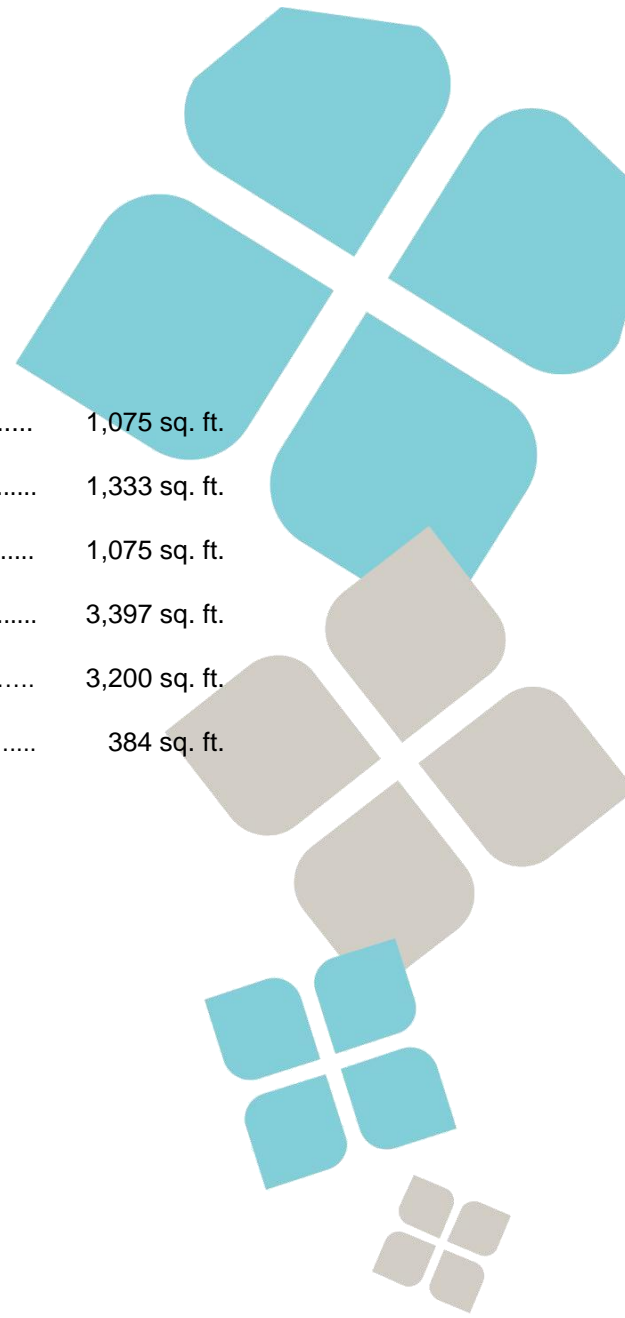
Fort Worth, TX 76104

817-921-0788



Meeting Space Rental

TRINITY I.....	1,075 sq. ft.
TRINITY II.....	1,333 sq. ft.
TRINITY III.....	1,075 sq. ft.
TRINITY BALLROOM.....	3,397 sq. ft.
AVENUES OF THE GARDEN – PREFUNCTION SPACE	3,200 sq. ft.
FRONTIER BOARDROOM.....	384 sq. ft.





Breakfast Buffets

All served with Coffee, Juice & Assorted Hot Teas.

THE STOCKYARD EXCHANGE..... \$24 per person

- Freshly Baked Muffins with Butter and Assorted Preserves
- Fresh Sliced Fruit Display
- Smoked Bacon (+1.00 for Turkey)
- Maple Sausage (+1.00 for Turkey)
- Breakfast Potatoes with Black Pepper and Herbs
- Scrambled Eggs with Cheddar Cheese and Chives

THE TEX-MEX..... \$22 per person

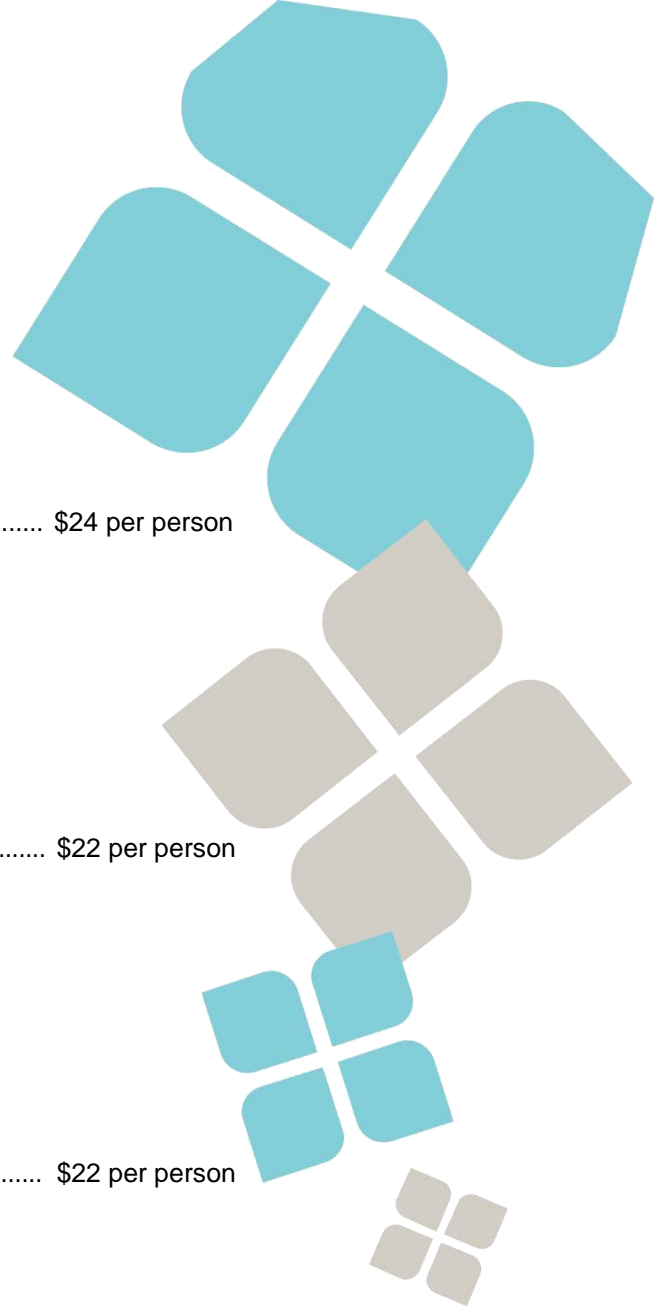
- Assorted Bagels with a Variety of Cream Cheeses
- Fresh Sliced Fruit Display
- Scrambled Eggs and Sausage
- Sour Cream, Pepper-Jack Cheese, Salsa
- Breakfast Potatoes with Onions and Green Peppers
- Flour and Corn Tortillas

THE TRINITY VIEW..... \$22 per person

- Breakfast Breads with Butter and Assorted Preserves
- Assorted Yogurts
- Breakfast Potatoes
- Scrambled Eggs
- Bacon & Sausage

THE LIFT OFF..... \$16 per person

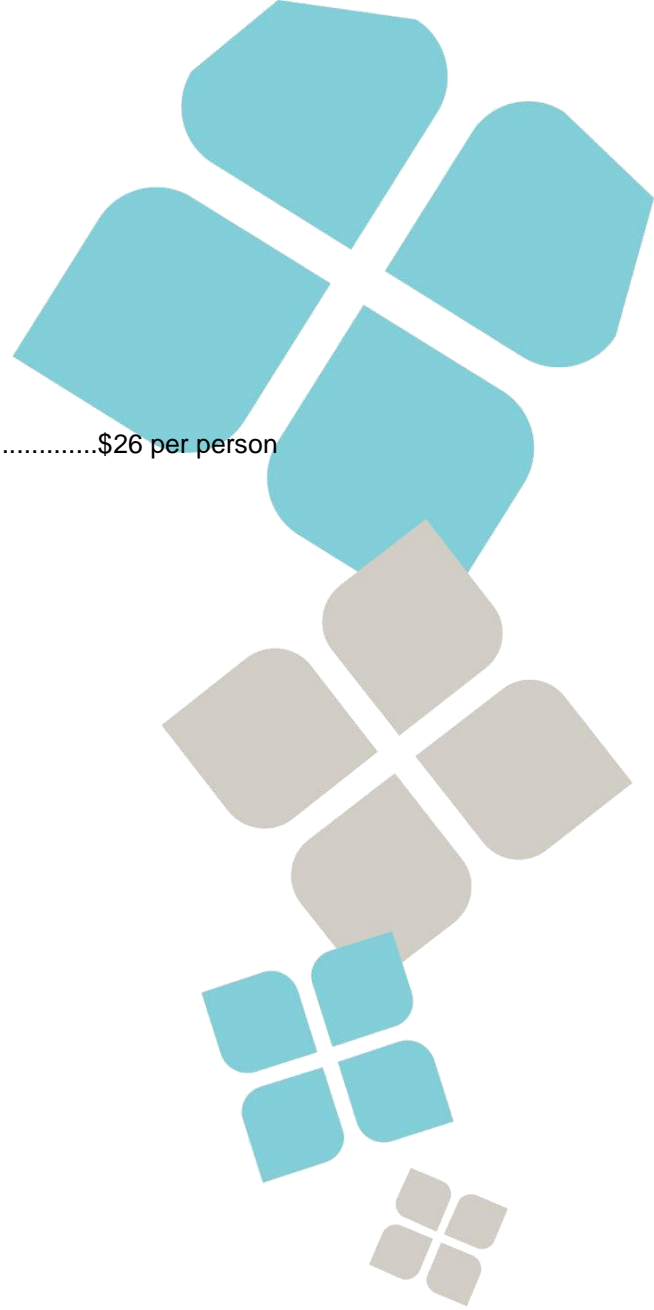
- Assorted Muffins, Breakfast Breads & Bagels
- Fresh Sliced Fruit Display
- Assorted Yogurts
- Breakfast Bars
- Assorted Juices





Breakfast Buffets (Continued)

COUNTRY BREAKFAST.....	\$26 per person
Scrambled Eggs with Cheese	
Applewood Smoked Bacon	
Maple Sausage (Turkey +1.00)	
Country Gravy	
Homemade Buttermilk Biscuits	
Banana Nut Bread	
Sliced Seasonal Fruit	
Assorted Jellies and Preserves	
Assorted Juices	





Luncheon Deli Boxes

Includes: Pasta Salad, Whole Fruit, Bottled Water, Freshly Baked Cookies and Chips.

DELI SANDWICHES..... \$24 per person

CHOOSE FROM:

Oven Roasted Beef and Cheddar Cheese

Lean Turkey Breast and Cheddar Cheese

Shaved Ham with Swiss Cheese

Grilled Vegetable with Provolone Cheese

*Served on Assorted Bread

DELI WRAPS..... \$24 per person

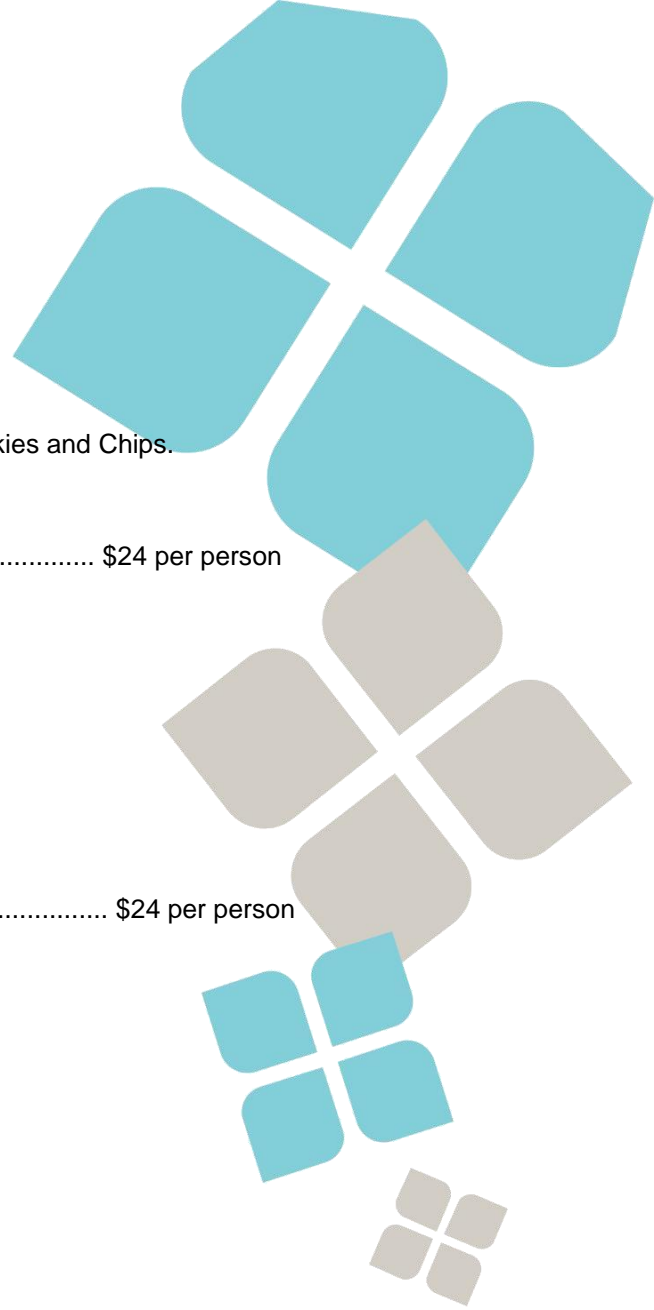
FLOUR AND SPINACH TORTILLA FILLED WITH YOUR CHOICE:

Sliced Turkey Breast with Cream Cheese

Grilled Chicken Strips with Caesar Dressing

Oven Roasted Beef Strips with Balsamic Herb Dressing

Marinated Grilled Vegetables served chilled





Plated Luncheons

STUFFED CHICKEN FLORENTINE..... \$28 per person

Chicken Breast Stuffed with Spinach, Garlic, and Swiss Cheese topped with a Creamy Sauce

Roasted Red Skin Potatoes

Sautéed Vegetable Medley

PORK TENDERLOIN..... \$29 per person

Marinated Pork Tenderloin with Garlic, Olive Oil, Fresh Herbs, and Lemon

Seasonal Wild Rice

Grilled Asparagus

BRAISED BEEF SHORT RIBS..... \$30 per person

6 oz. Center Cut Beef sauced with Merlot Reduction

Garlic Whipped Yukon Potatoes

Fresh Cut Green Beans

SEARED NORWEGIAN SALMON.....\$30 per person

Fresh Salmon seared to perfection, nestled on a bed of Mashed Sweet Potatoes and Sautéed Spinach

FRIED COD.....\$28 per person

Fresh Fried Cod Fish served with Homemade Mac & Cheese, Seasoned Green Beans and a House Special Tartar Sauce

EACH ENTRÉE IS SERVED WITH:

Dinner Rolls

Water, Coffee, & Iced Tea

SALADS (Choose One):

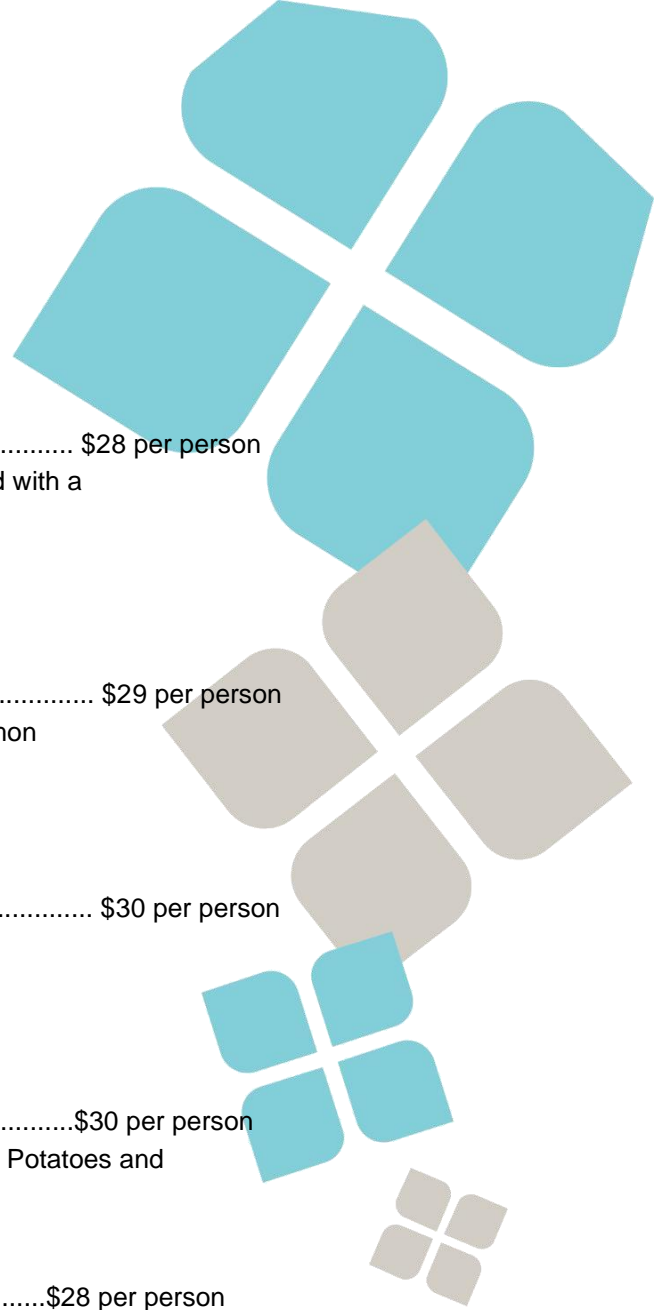
House Salad

Caesar Salad

DESSERTS (Choose One):

Chocolate Cake

Cheesecake





Luncheon Buffets

Includes: water, iced tea service.

FIESTA BUFFET..... \$28 per person

- Grilled Chicken Fajitas
- Seasoned Fajita Beef
- Refried Beans
- Spanish Rice
- Flour & Corn Tortillas Shredded
- Cheddar and Lettuce Tortilla
- Chips
- Sour Cream, Guacamole, Pico de Gallo
- Churros

BRAVO ITALIANO..... \$24 per person

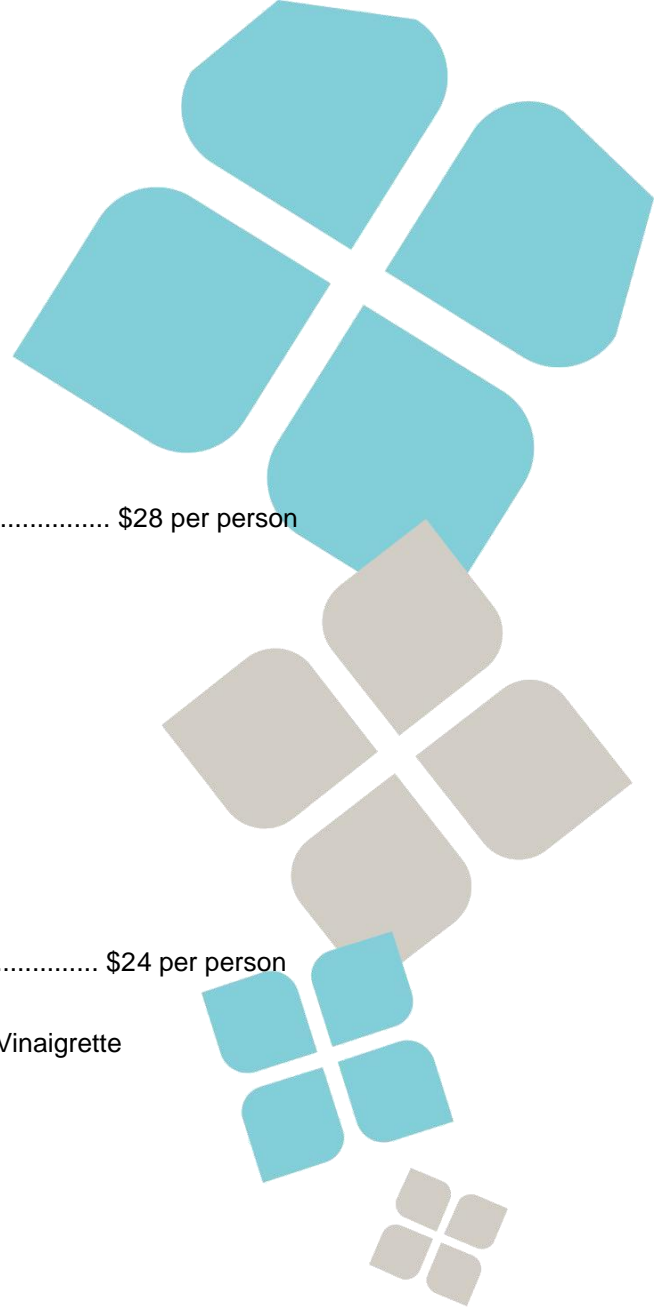
- Vegetarian Minestrone Soup
- Spring Mix with Mozzarella, Tomato, Olives and Basil with a Balsamic Vinaigrette
- Grilled Vegetables
- Chicken Parmesan
- Pena Pasta with Alfredo and Marinara Sauces
- Garlic Focaccia Bread
- Chocolate Cake

PICATTA DELIZIOZO..... \$22 per person

- Chicken Picatta
- Red Wine Mushroom Risotto
- Grilled Asparagus with Lemon Butter
- Caesar Salad
- Garlic Bread
- New York Style Cheesecake

LONE STAR BBQ..... \$28 per person

- Fresh Fruit Salad
- Creamy Potato Salad
- Chipotle Baked Beans
- Smoked Sausage Simmered in Ale & Onions
- Barbequed Chicken Breasts
- Brownie and Blondie Bars



FORT WORTH DELI BUFFET..... \$22 per person

- Sliced Turkey, Roast Beef and Ham
- Assortment of Cheeses and Breads
- Traditional Sandwich Condiments
- Pasta Salad
- Assorted Chips
- Cookies and Brownies

THE GARDEN WRAP BUFFET..... \$22 per person

- Turkey Wraps in a Sundried Tomato Tortilla
- Buffalo Chicken Wrap in a Jalapeno Tortilla
- Balsamic Grilled Vegetable Wrap in a Spinach Tortilla
- Chilled Tomato, Feta, Cucumber Salad
- Seasonal Sliced Fruit



Plated Dinners

TENDER FILET MIGNON..... \$39 per person

Tender 8-10oz Filet Mignon topped with Brandy Mushroom Cream Sauce served with Roasted Red Potatoes, Zucchini and Baby Squash

BOURBON GLAZED SALMON..... \$32 per person

Marinated in Vermont Syrup and Bourbon then Grilled with a Glaze served with Risotto, and Variety of Baby Vegetables

MANHATTAN STEAK..... \$32 per person

Char Grilled 8oz Ribeye Steak topped with Peppercorn Butter and served with Risotto, and a variety of Baby Vegetables

CHICKEN MARSALA..... \$31 per person

Sautéed Chicken Breast with Wild Mushrooms served in a Marsala-Wine Sauce, Roasted Red Potatoes, Seasonal Vegetables

CHAMPAGNE CHICKEN.....\$30 per person

Succulent Chicken Breast Slowly Braised in a Rich and Velvety Cream Champagne Sauce enveloped in Hickory Smoked Bacon nestled atop a bed of White Rice, and Seasonal Vegetables

CHICKEN FRIED STEAK.....\$30 per person

Chicken Fried Steak with Mashed Potatoes paired with a Broccoli & Cauliflower Medley

PRIME RIB.....\$42 per person

Succulent Prime Rib served with a Baked Potato and Grilled Asparagus

EACH ENTRÉE IS SERVED WITH:

Water, Coffee, & Iced Tea

Dinner Rolls

SALADS (Choose One):

House Salad

Caesar Salad

DESSERTS (Choose One):

Chocolate Cake

Cheesecake

A twenty-three percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



Vegetarian & Vegan

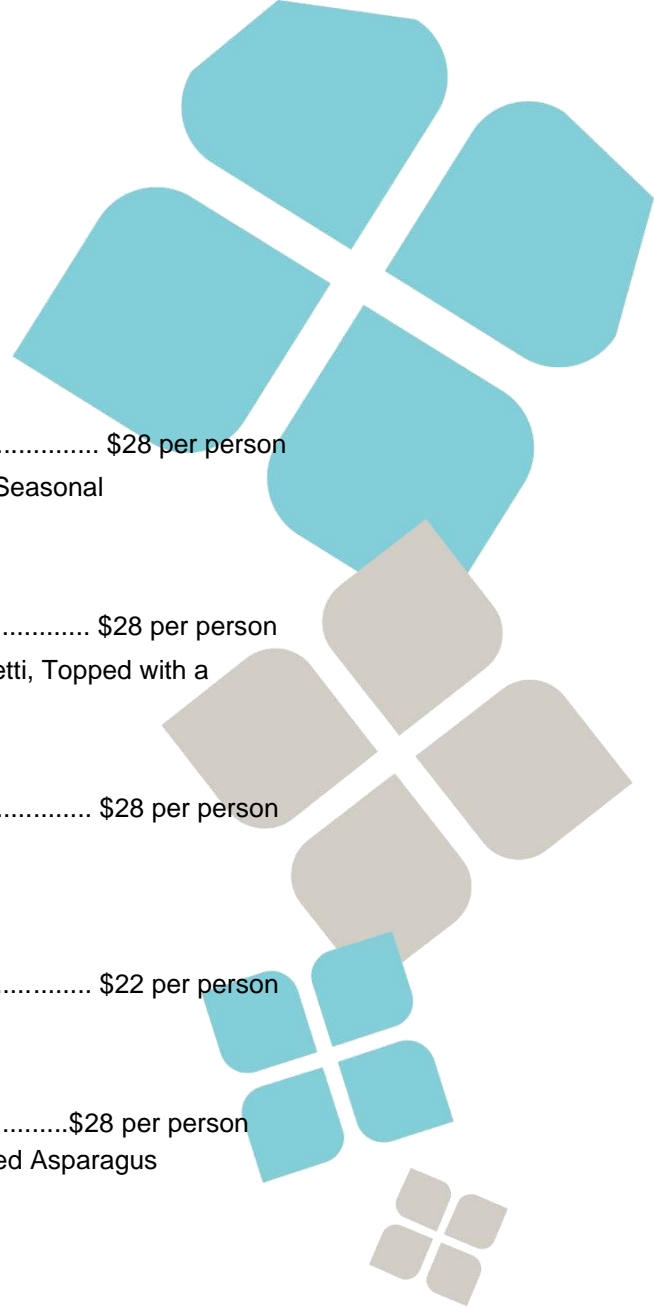
PASTA PRIMAVERA..... \$28 per person
 Penne Pasta Al Dente served with a Savory Alfredo Sauce and Fresh Seasonal Vegetables

EGGPLANT PARMESAN..... \$28 per person
 Thick cut Breaded Eggplant Sautéed and Served over a bed of Spaghetti, Topped with a Tomato Basil Sauce and Parmesan Cheese

VEGETABLE LINGUINI..... \$28 per person
 Pasta Linguini with Mushrooms, Zucchini, Tomatoes, Onions, Garlic Topped with Parmesan Cheese and fresh Basil

BLACK BEAN BURGER..... \$22 per person
 Black Bean Burger served with Green Beans and Rosemary Potatoes

PORTOBELLO MUSHROOM STEAK.....\$28 per person
 Portobello Mushroom with Pesto glaze, seasonal Brown Rice and Grilled Asparagus





Hot Hors D'Oeuvres

25 PIECES.....	\$100
50 PIECES.....	\$200
100 PIECES.....	\$400

- BEEF OR CHICKEN EMPANADAS
- CHEESEBURGER SLIDERS
- PORK POT STICKERS WITH A SWEET CHILI SAUCE
- MINI CHEESE QUESADILLAS
- MINI CHICKEN KABOB WITH GLAZE
- MINI BEEF KABOB WITH GLAZE
- MINI CRAB CAKES WITH A CUCUMBER DILL SAUCE
- STUFFED BUTTON MUSHROOMS
- STUFFED JALAPENOS

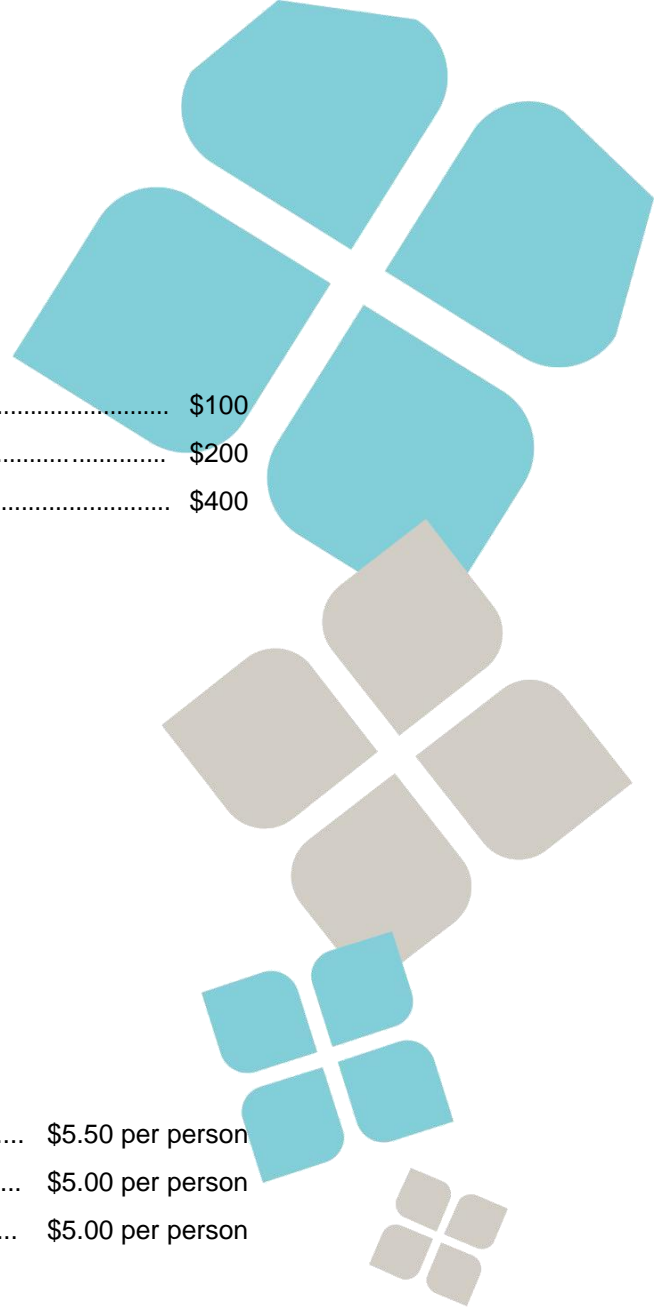
Display Trays

ARTISAN CHEESE AND CRACKER DISPLAY.....	\$5.50 per person
GOURMET VEGETABLE CRUDITÉS WITH DIP.....	\$5.00 per person
FRESH SEASONAL FRUIT AND BERRIES.....	\$5.00 per person
IMPORTED CHOCOLATES, ASSORTED PETIT FOURS, CHOCOLATE DIPPED STRAWBERRIES AND SLICED FRUIT DISPLAY.....	\$7.50 per person

Cold Hors D'Oeuvres

25 PIECES.....	\$75
50 PIECES.....	\$150
100 PIECES.....	\$300

- TOMATO-BASIL BRUSCHETTA ON CROSTINI
- CHERRY TOMATO, BASIL AND MOZZARELLA SKEWERS





A.M. Breaks

THE HEALTHY CHOICE.....\$20 per person

- Welcome Granola Bars
- Assorted Mixed Nuts
- Sliced Fruit Breads served with Assorted Fruit Preserves and Butter
- Seasonal Sliced Fruit
- Assorted Breakfast Juices
- Bottled Water

CREATE YOUR OWN PARFAIT.....\$20 per person

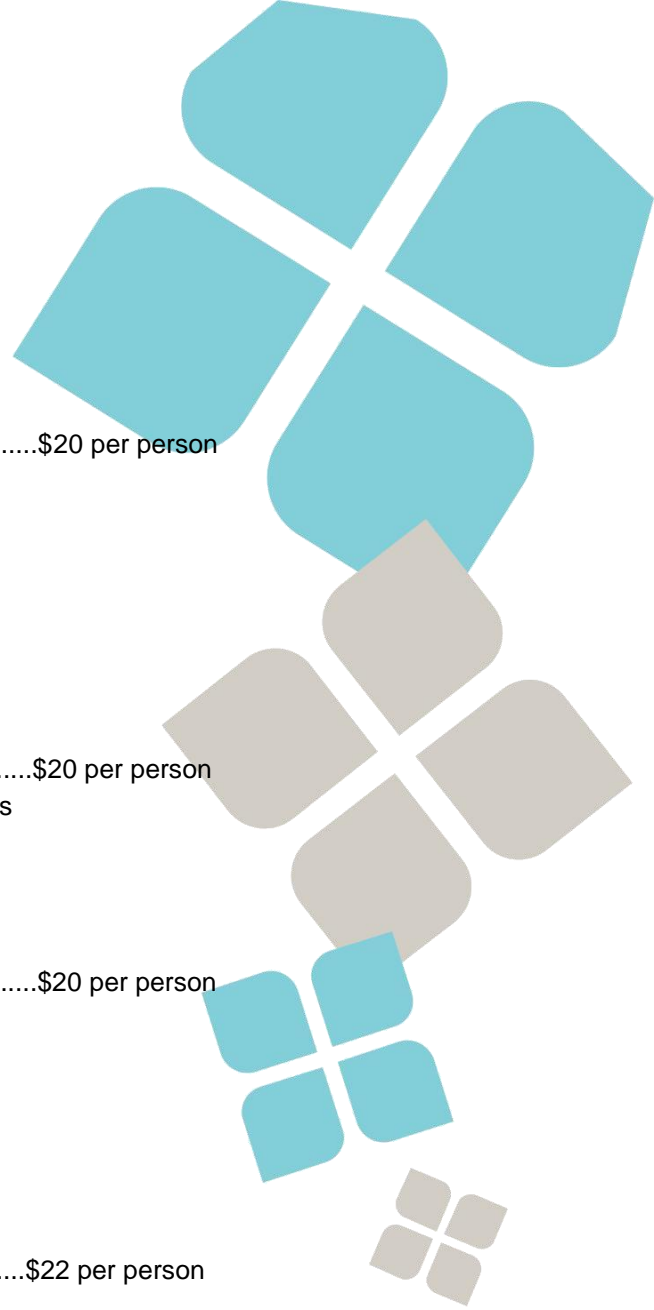
- Individual Strawberry and Vanilla Yogurt served with Assorted Toppings
- Fresh Brewed Regular/ Decaffeinated Coffee
- Assorted Hot Bigelow Teas

BAGEL DELIGHT.....\$20 per person

- Assorted Bagels
- Assorted Cream Cheeses
- Assorted Fresh Seasonal Fruit
- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Hot Bigelow Teas

WAKE UP/WARM UP.....\$22 per person

- Hot Sausage Kolaches
- Fresh Bakes Cinnamon Rolls
- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Hot Bigelow Teas





P.M. Breaks

IT'S HIP TO BE SQUARE.....\$20 per person

- Assortment of Blondie Bars, Lemon Bars, and Brownies
- Sliced Seasonal Fruit
- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Hot Bigelow Teas

OLE' FIESTA.....\$19 per person

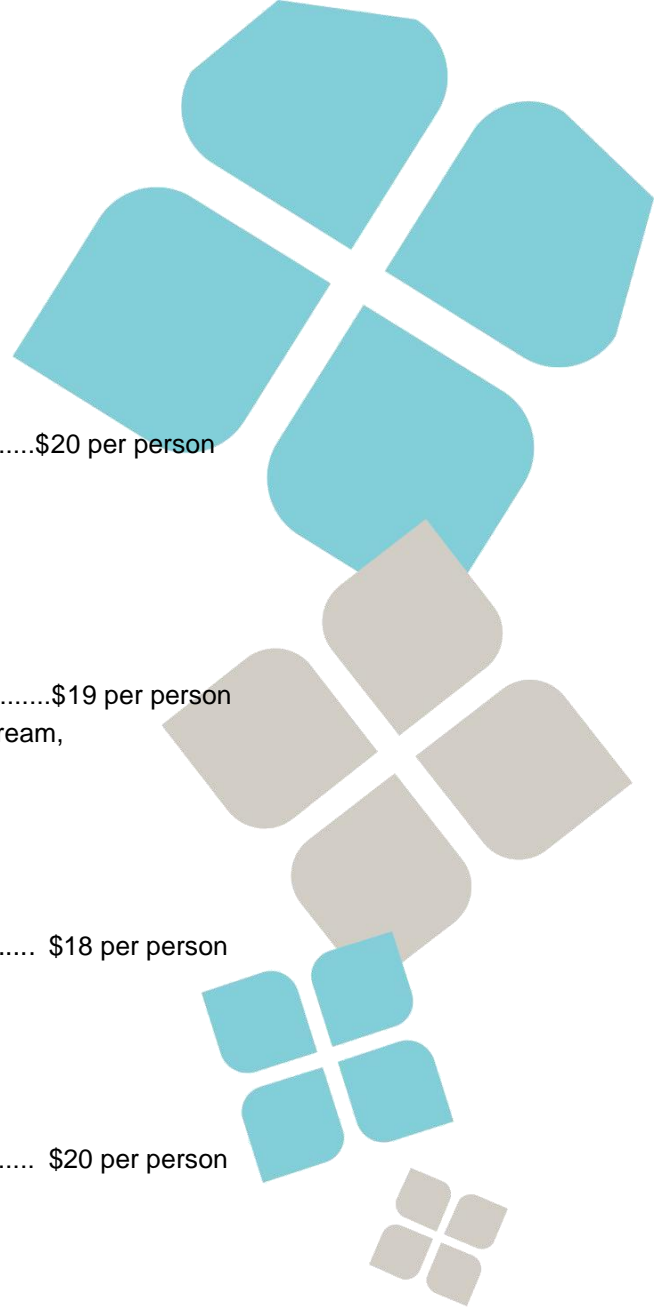
- Authentic Style Tortilla Chips served with Pico de Gallo, Salsa, Sour Cream, Black Bean Dip and Guacamole
- Fried Churro Sticks dusted with Cinnamon and Sugar
- Assorted Soft Drinks

MILK & COOKIE TIME..... \$18 per person

- Assorted Fresh Baked Cookies
- Chocolate Covered Strawberries
- Skim, 2%, and Whole Milk

FARMER'S MARKET..... \$20 per person

- Seasonal Vegetables with Assorted Dips
- Assorted Seasonal Fruit with Dip
- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Hot Bigelow Teas





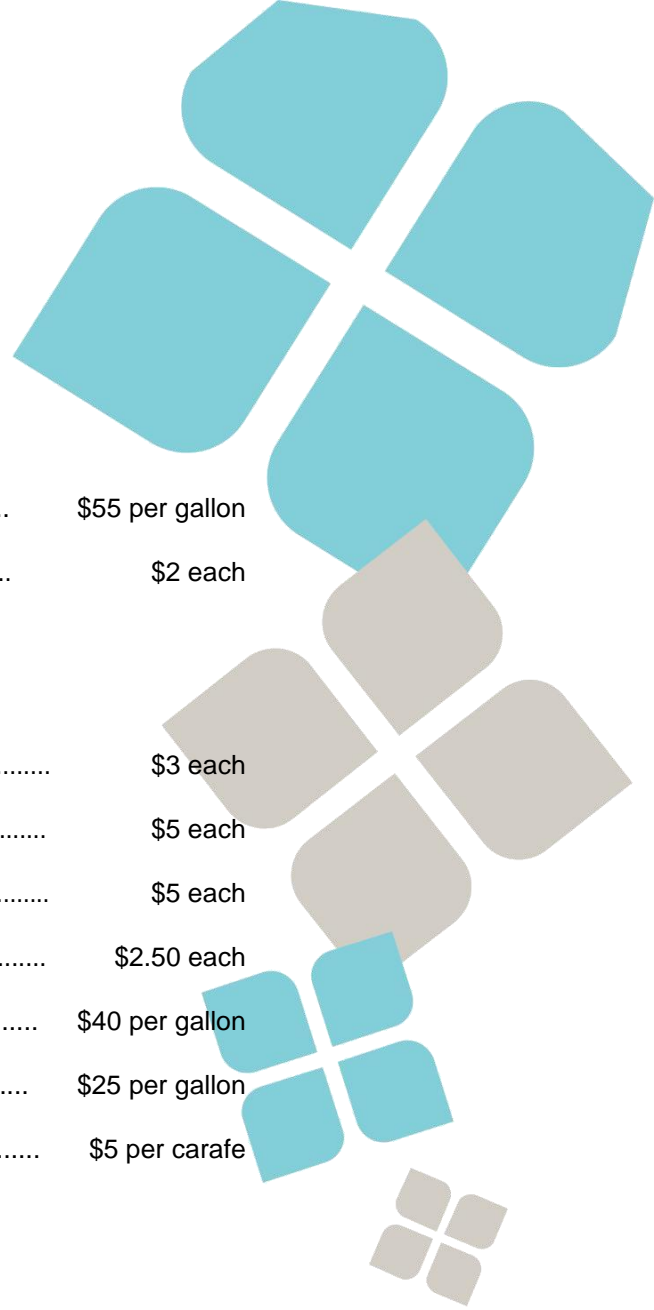
Non-Alcoholic Beverages

HOT BEVERAGES

COMMUNITY REGULAR AND DECAF COFFEE.....	\$55 per gallon
ASSORTED HOT TEAS.....	\$2 each

COLD BEVERAGES

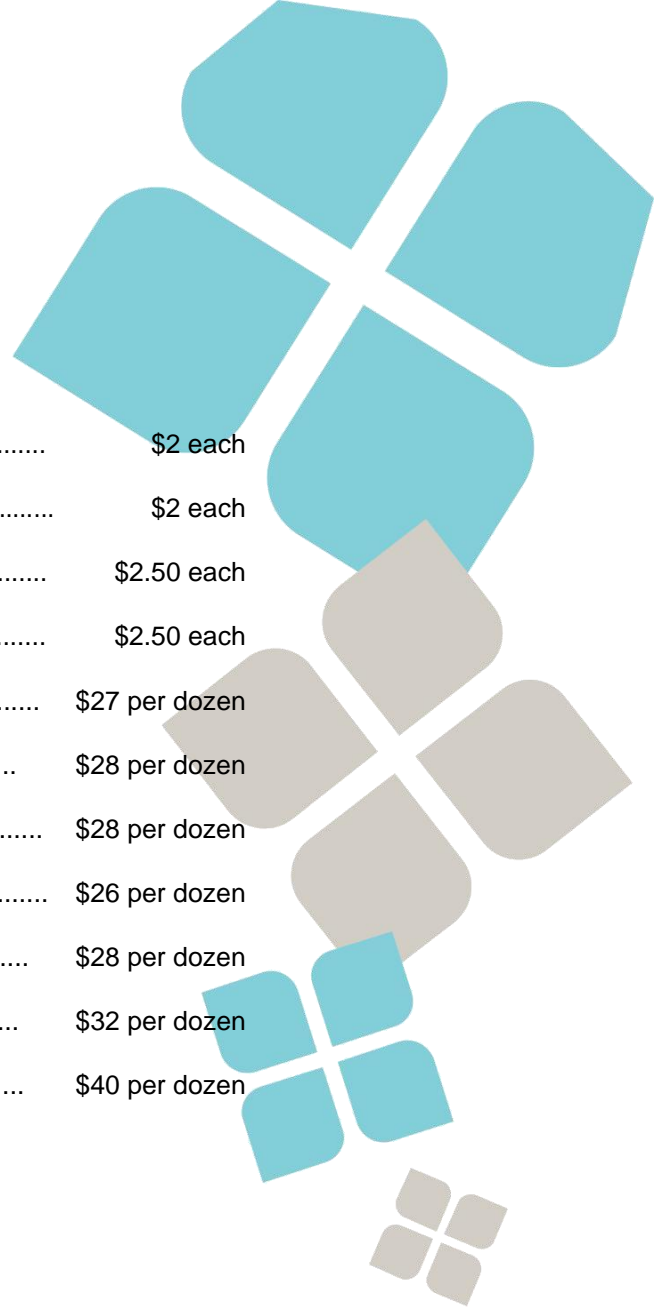
DISTILLED AND SPARKLING WATER.....	\$3 each
MONSTER ENERGY DRINK.....	\$5 each
RED BULL.....	\$5 each
ASSORTED SODAS.....	\$2.50 each
COMMUNITY ICED TEA.....	\$40 per gallon
COUNTRY TIME LEMONADE.....	\$25 per gallon
MILK (WHOLE, SKIM, 2%).....	\$5 per carafe





A la Carte Selections

WHOLE FRESH FRUIT.....	\$2 each
GRANOLA BARS.....	\$2 each
INDIVIDUAL SALTED SNACK BAGS.....	\$2.50 each
INDIVIDUAL BAGS OF MIXED NUTS.....	\$2.50 each
ASSORTED DONUTS.....	\$27 per dozen
ASSORTED MUFFINS AND DANISH.....	\$28 per dozen
CINNAMON ROLLS.....	\$28 per dozen
ASSORTED COOKIES.....	\$26 per dozen
BLONDIE BARS OR BROWNIES.....	\$28 per dozen
ASSORTED BAGELS WITH CREAM CHEESE.....	\$32 per dozen
CHOCOLATE COVERED STRAWBERRIES.....	\$40 per dozen



Alcoholic Beverages

\$150.00 Bartender Fee per Bartender

HOSTED BAR BY THE HOUR
PER PERSON

	Beer/Wine	Well/House	Top Shelf	Premium
1 HOUR	\$15	\$20	\$23	\$25
2 HOURS	\$20	\$25	\$27	\$30
3 HOURS	\$25	\$30	\$33	\$35
4 HOURS	\$30	\$35	\$36	\$40

CASH BAR

HOUSE COCKTAILS.....	\$9.00 each
HOUSE WINES.....	\$12 per glass
DOMESTIC BEERS.....	5.50 per bottle
PREMIUM COCKTAILS.....	\$11.00 each
PREMIUM WINE.....	\$13.00 per glass
PREMIUM BEERS.....	\$6.50 per bottle

MISCELLANEOUS

HOUSE CHAMPAGNE.....	\$28 per bottle
SOFT DRINKS.....	\$2.50 each
BOTTLED WATERS.....	\$4.00 each



AUDIO VISUAL

LCD PROJECTOR

PACKAGE.....

Upgraded LCD Projector, Projection Screen, and Audio

10x10 Portable Projection Screen

Polycom Conference Phone

Phone Line

Wired Handheld/Lapel Microphone

Wireless Handheld Microphone

Laser Pointer/AV Clicker

Power Strips

Up lighting

Podium

Flip Charts with Easel, Pad & Markers

Additional Pads

Extension Cords

\$350.00 per unit

\$150.00 per unit

\$100.00 per unit

Market Price

\$95.00 per unit

\$95.00 per unit

\$25.00 per unit

\$15.00 per unit

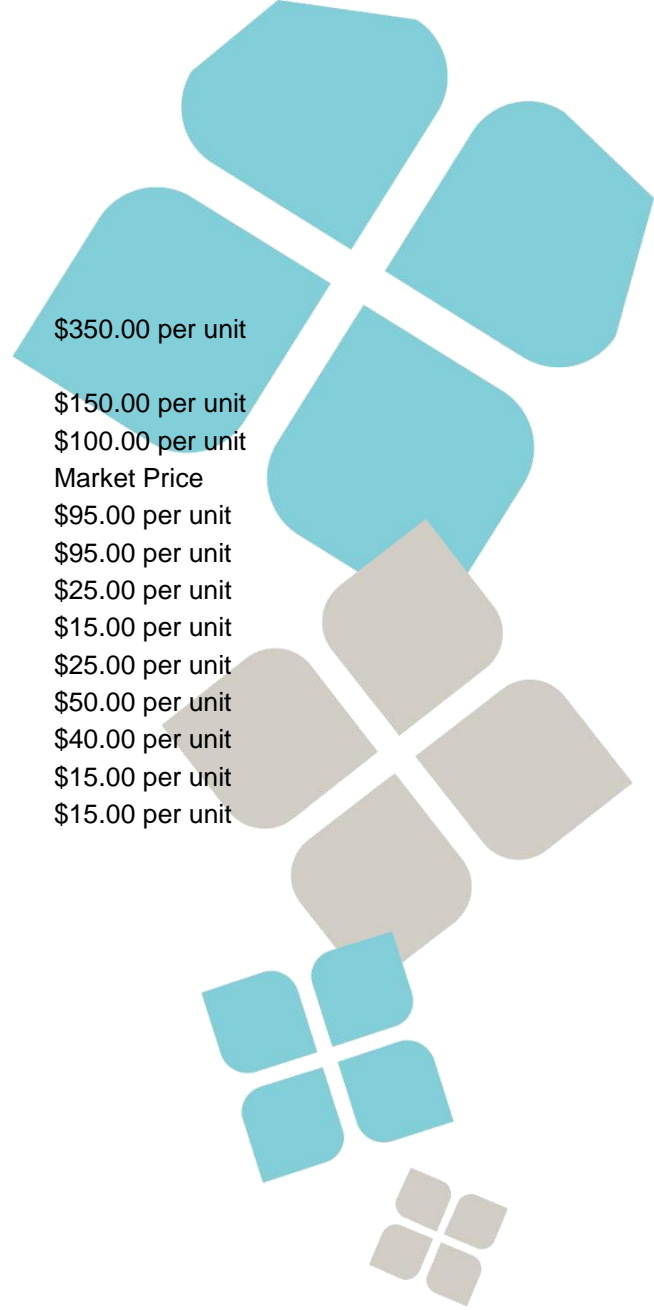
\$25.00 per unit

\$50.00 per unit

\$40.00 per unit

\$15.00 per unit

\$15.00 per unit





Additional Services

POLYESTER NAPKINS.....	\$1.50 per person
POLYESTER TABLECLOTHS.....	\$27 per table
SPECIALTY TABLECLOTHS.....	\$38 per table
TABLE RUNNERS.....	\$10 per runner
CHAIR SASHES.....	\$5 per sash
CHAIR COVERS.....	\$7 per chair

WE DO NOT ALLOW THE FOLLOWING ON OUR PREMISES:

- FOOD PURCHASED OR PREPARED OFF PREMISES
- ALCOHOL PURCHASED OFF PREMISES
- FOG MACHINES
- PYROTECHNICS
- GLITTER/CONFETTI
- SPARKLERS (UNLESS THEY ARE APPROVED BY SALES ASSOCIATE)

