



BANQUET MENU

 **Hilton
Garden Inn™**

321 West Bay Street
Savannah, GA 31401



DOUBLETREE
BY HILTON™

411 West Bay Street
Savannah, GA 31401

2020



Our Sales Team and Executive Chef will be more than happy to prepare a custom menu for your event.

Please advise your sales manager of any food allergies prior to event.

RISE & SHINE

Minimum of 10 guests. Includes one hour of coffee and hot tea service. Prices are per person.

CONTINENTAL BUFFET \$16

Chef's selection of muffins and pastries
Yogurt
Crunchy granola
Seasonal fruit and berries

HEARTY CONTINENTAL BUFFET \$19

Choice of: ham, sausage or bacon, with egg and cheese on a buttermilk biscuit

Served with:
Chef's selection of muffins and pastries
Yogurt
Crunchy granola
Seasonal fruit and berries

SOUTHERN HOT BREAKFAST \$26

Select One:

Scrambled eggs with aged cheddar cheese and applewood smoked bacon
Sundried tomato, goat cheese and country ham frittata
Spinach and cheddar frittata

Served with:
Breakfast potatoes
Buttermilk biscuits with jam and honey butter
Seasonal fresh fruit
Assorted individual yogurts with crunchy granola

BUILD YOUR OWN BREAKFAST BAR \$22

Breakfast Sandwiches

Choice of: ham, sausage or bacon
Served with:
Sliced cheddar cheese
Fried eggs
Sliced avocados
Tomatoes
Roasted red peppers
Buttermilk biscuits
Whole wheat english muffins

Parfaits

Yogurt
Crunchy granola
Seasonal fruit and berries

SAVANNAH BRUNCH BUFFET \$30

Blueberry pecan french toast bake with warm maple syrup
Tomato pancetta and ricotta quiche
Buttermilk fried chicken
Applewood smoked bacon
Breakfast potatoes
Seasonal fresh fruit and berries

EARLY RISERS

All prices are per dozen.

Fresh Baked Cinnamon Rolls \$26

Chef's Assortment of Muffins \$26

Chef's Assortment of Danish \$26

Fresh Baked Donuts \$32

Whole Fruit \$24

Apples, oranges, bananas, and seasonal offerings

Chef's Assortment of Bagels with Cream Cheese \$30

House Made Parfaits \$60 / mini or \$96 / full

Yogurt, crunchy granola, seasonal fruit, and berries

TAKE A BREAK

Prices are per person unless otherwise noted.

LOCAL FAVORITES \$16

Individual bags of locally made flavored popcorn
Sweet confections from a local candy kitchen
Whole fresh fruit

POWER PACK \$18

Sliced apples with peanut butter and honey
Cheddar cheese cubes
Roasted almonds
Chef's selection of beef jerky

SOUTH OF THE BORDER \$14

Corn tortilla chips
Black bean and corn salsa
Tomato salsa
Guacamole
Cheese sauce

TRAIL MIX BAR \$16 (minimum of 10 guests)

Chef's selection of:
Pretzels, peanuts, assorted dried fruit, almonds,
banana chips, sesame sticks, granola, and chocolate
candies

SOUTHERN STANDARD \$12

Warm bavarian pretzels
Classic pimento cheese dip

DIP TRIO \$18

Crisp seasonal vegetables
Crunchy pita chips
Healthy hummus
Zesty ranch
Creamy spinach artichoke dip

COOKIES AND ICE CREAM \$18 (minimum of 10 guests)

Byrd Cookie Company
Leopold's Ice Cream (2 oz. cups)

A LA CARTE

Fresh Baked Cookies and Dessert Bars
\$36 per dozen

Individual Bags of Chips and Pretzels
\$3 per bag

Individual Granola Bars
\$2 per bar

Premium Protein and Granola Bars
Full size: \$4 per bar
Assorted minis: \$15 per dozen

TASTY BITES

Serves approximately 25 guests.

DISPLAYS

Select one \$125 / Select two \$150 / Select three \$175

Assortment Of Fresh Seasonal Vegetables

Ranch dip included

Fresh Sliced Fruit, Melons and Berries

Dipping sauces

Assorted Artisan Cheeses

Charcuterie and Antipasto

Selection of cured meats, marinated vegetables, and
olives

Dips and Spreads

Selection of hummus, spinach artichoke dip, and
pimento cheese with pita chips

A LA CARTE

Vegetable Spring Rolls \$95

Dipping sauces

Chicken Biscuits \$150

Crispy collards and tabasco mayo

Chilled Local Shrimp \$180

Lemon and cocktail sauce

Assorted Deviled Eggs \$110

Traditional, chipotle, and applewood bacon

Crostini \$95

Goat cheese and pepper jelly

Caprese Skewers \$95

Buffalo Chicken Bites \$95

Meatballs \$95

Sliders \$150

Fried chicken, bbq pork, or steak and cheddar

*Prices do not include a 7% sales tax and 24% service charge.

GREENS & GRAINS SALAD BAR \$26

Minimum of 10 guests. Prices are per person.

Includes sweet and unsweet iced tea, and freshly baked rolls with butter.

Baked potatoes with sour cream and whipped butter, spring mix, romaine, and baby spinach served with chopped hard-boiled eggs, tomatoes, sliced red onion, cucumbers, avocado, bacon crumbles, slivered almonds, spiced pecans, cheddar cheese, feta cheese, crispy shallots, and croutons.

PROTEIN

Select Two:

Marinated grilled chicken
Chili rubbed flank steak
Grilled portobello mushrooms
Marinated grilled shrimp

DRESSING

Select Two:

House-made ranch
Balsamic vinaigrette
Bleu cheese
Raspberry vinaigrette
Cilantro lime vinaigrette
Honey mustard
Caesar

CONGRESS STREET DELI BUFFET \$24

Minimum of 10 guests. Prices are per person.

Includes sweet and unsweet iced tea.

Served with romaine lettuce, sliced tomatoes, cucumbers, sliced red onions, whole grain mustard, mayonnaise, balsamic vinaigrette, assorted artisanal breads, baguettes, and wraps with pickle spears and kettle chips.

MEATS AND PROTEINS

Select Four:

Smoked ham
Roast turkey
Roast beef
Salami
Capicola
Roasted chicken salad
House tuna salad
Marinated grilled Mediterranean vegetables
Crispy applewood smoked bacon

CHEESE

Select Two:

Swiss
Sharp cheddar
Provolone
Pimento cheese
Pepper jack
Mozzarella

SALAD

Select One:

Pasta salad
Potato salad
Garden salad

DESSERT

Select One:

Chocolate chip cookies
Brownies
Sliced fresh fruit

BOXED LUNCH \$22

Choice of: turkey and cheddar, ham and swiss, roasted chicken salad, or mixed Italian
Choice of: bottled water or canned soda
Chef's selection artisan bread
Lettuce, tomato, and onion
Mustard and mayonnaise packets
Cookie
Piece of whole fruit
Bag of kettle chips

PICK YOUR SQUARE BUFFET

Minimum of 15 guests. Prices are per person.

Includes tossed garden salad, sweet and unsweet iced tea, and freshly baked rolls with butter.

TELFAIR SQUARE SOUTHERN BUFFET

Lunch \$32 / Dinner \$38

ENTRÉE

Select Two:

Traditional fried chicken
Rosemary and lemon roasted chicken
Slow cooked BBQ pork shoulder
Baby back ribs
Southern style meatloaf with gravy
Bourbon glazed pork loin
Southern fried catfish
Oven baked lemon garlic flounder

SIDES

Select Four:

Buttermilk whipped potatoes
Macaroni and cheese
Red potato salad with bacon and chives
Sweet potato soufflé
Black-eyed peas and snap beans
Squash casserole
Broccoli salad
Collard greens
Fried okra
Chef selection seasonal vegetable medley

DESSERT

Select One:

Banana pudding
Peach cobbler
Red velvet cake

LAFAYETTE SQUARE LOW COUNTRY BOIL

Lunch \$34 / Dinner \$40

Choice of: rosemary lemon roasted or fried chicken
Jumbo shrimp
Smoked sausage
Corn on the cob
Boiled red potatoes
Baked beans
Sweet coleslaw
Peach cobbler

REYNOLDS SQUARE FAJITA BAR

Lunch \$32 / Dinner \$38

Seasoned marinated beef and chicken
Peppers and onions
Warm tortillas
Spanish rice
Vegetarian refried beans
Tortilla chips
Sour cream
Salsa
Jalapeños
Shredded cheddar cheese
Churros with chocolate drizzle

FILL YOUR CUP

ALL DAY BEVERAGE PACKAGE

\$12 per person
Assorted soda, bottled water, coffee, and tea

ASSORTED SODA

\$3 each

BOTTLED WATER

\$3 each

SPARKLING WATER

\$4 each

ASSORTED BOTTLED JUICE

\$4 each

ENERGY DRINKS

\$5 each

BEVERAGES BY THE GALLON

\$40 per gallon
Coffee, hot tea, decaffeinated coffee, sweet or unsweet iced tea, lemonade, fruit punch

*Prices do not include a 7% sales tax and 24% service charge.

BAR SERVICE

Cash and host bar services requires a minimum amount outlined below. The difference between the actual spend and the minimum is the responsibility of the client.

FULL BAR SERVICE

House brand vodka, gin, rum and whiskey, two house wine selections, two domestic beer selections, and two imported beer selections

BEER AND WINE SERVICE

Four house wine selections, two domestic beer selections, and two imported beer selections

BARTENDER (required)
\$100 per two hours

Minimum Requirements

Up to 50 guests: \$400
51-100 guests: \$500
100+ guests: \$600

A LA CARTE

House brand liquor: \$9 per drink
Champagne: \$8 per drink
House wine: \$7 per drink
Imported beer: \$7 per drink
Domestic beer: \$6 per drink
Soda: \$3 per drink