



Catering Menu

3505 Kyoto Gardens Drive
Palm Beach Gardens, FL 33410
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WELCOME TO THE GARDEN

Dear Guest,

Special occasions, big meetings, celebrations—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 or our experienced catering team.

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

Sincerely,

Jacqueline Lewis
General Manager

Hilton GardenInn Palm Beach Gardens
3505 Kyoto Gardens Drive
Palm Beach Gardens, FL 33410
561-694-5833



General Information

These menu selections are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner we will work with you every step of the way to exceed your expectations.

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Breakfast Buffet Selections

Deluxe Continental.....\$14.95 per person

- Assorted Chilled Fruit Juices
- Sliced Seasonal Fresh Fruit
- Individual Assorted Yogurts & Granola
- Assorted Danishes, Muffins, & Croissants w/ Butter & Fruit Preserves
- Assorted Breakfast Breads
- Bagels & Cream Cheese
- Freshly Brewed Coffee, Decaffeinated Coffee, & Tea

Sunrise Breakfast..... \$17.95 per person

- Assorted Chilled Fruit Juices
- Sliced Seasonal Fresh Fruit with Berries
- Oatmeal Served with Brown Sugar and Raisins
- Croissants, Danishes, Muffins and Bagels
- White, Wheat and Multigrain Bread
- Butter, Fruit Preserves, Cream Cheese
- Farm Fresh Scrambled Eggs
- Smoked Bacon and Country Sausage
- Breakfast Potatoes
- Freshly Brewed Coffee, Decaffeinated Coffee, & Tea

Action Stations.

- Omelet Station & Eggs Made to Order..... \$6.95 per person
 - Belgian Waffle Station, served with Delicious Toppings..... \$6.95 per person
- *\$100++ fee applies for action station personal Chef

Enhancements

- French Toast with Warm Maple Syrup.....\$4.95 per person
- Pancakes with Warm Maple Syrup.....\$4.95 per person
- White, Wheat and Multigrain bread.....\$2.95 per person
- Breakfast Sandwich.....\$4.95 per person
 - Choice of Croissant or English Muffin/ Egg/ Cheddar Cheese/ Ham or Bacon
- Granola Parfaits Layered with Yogurt and Fresh Fruit.....\$4.95 per person
- Assorted Bagels and Cream Cheese.....\$3.95 per person
- Assorted Granola Bars.....\$2.95 per person
- Hot Oatmeal with Brown Sugar and Raisins.....\$3.95 per person



*A minimum of twenty people are needed in order to confirm a buffet service selection.
 A twenty-four percent service charge and applicable state sales tax will be added to all arrangements.
 For groups with F&B services that are smaller than 25 people, a \$75.00 small group fee will be applied.*

Plated Breakfast Selections

All of our Plated Breakfast Selections are served with Fresh Orange Juice, Baskets of Fresh Breakfast Pastries & Muffins with Butter and Preserves, Fresh Brewed Coffee, Decaffeinated Coffee & a mixed selection of Herbal Teas.

Fresh Start.....\$12.95 per person

Yogurt Parfait with Fresh Sliced Fruits, Granola,
& Home Baked Muffin with Coffee and Tea Service

Homestyle Breakfast..... \$15.95 per person

Fresh Baked Croissant Sandwich, Scrambled Eggs, & Cheese, served
With Breakfast Potatoes & a side of Fresh Fruit.

Sunrise Breakfast.....\$16.95 per person

Fresh Scrambled Eggs, Smoked Bacon or Country Sausage,
& Breakfast Potatoes.

Eggs Benedict.....\$19.95 per person

Poached Eggs and Smoked Bacon on a Toasted English Muffin
with Hollandaise Sauce served with Breakfast Potatoes
and Sliced Tomato.

Enhancements

Granola Parfaits Layered with Yogurt and Fresh Fruit.....\$4.95 per person

Assorted Bagels and Cream Cheese.....\$3.95 per person

Assorted Granola Bars..... \$2.95 per person

Hot Oatmeal with Brown Sugar and Raisins.....\$3.95 per person



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Afternoon Brunch Selections

Downtown Brunch.....\$34.95 per person

Assorted chilled fruit juices, Bailey’s Irish Cream French Toast, fresh fruit salad with berries and yogurt topping, breakfast potatoes, chicken alfredo, soup du jour, western frittata with green pepper, onion, ham, and cheddar cheese, bagels and lox with cream cheese, assorted pastries, butter and fruit preserves, & coffee / tea service.

Lake Victoria Tea Party.....\$26.95 per person

Cheese display with fruit and crackers, vegetable crudites’ display with dips, Waldorf salad, tea sandwich assortment, Chef’s Dessert Tray, & coffee / tea service.

Champagne.....\$10.00 per glass

Mimosa.....\$10.00 per glass

Bloody Mary.....\$10.00 per glass

Baileys Coffee.....\$8.00 per glass

*\$75.00 BARTENDER FEE APPLIES



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All Day Break Selections

Sweet & Simple.....\$29.95 per person

EARLY MORNING

- Fresh Fruit Juices
- Sliced Seasonal Fresh Fruit
- Croissants
- Bagels and Cream Cheese
- Butter and Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MID-MORNING

- Breakfast Bread, Muffins and Pastries
- Assorted Soft Drinks and Bottled Water
- Refresh of Coffee, Decaffeinated Coffee and Tea

MID-AFTERNOON

- Homemade Cookies and Brownies
- Assorted Soft Drinks and Bottled Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea



Fresh & Fancy.....\$34.95 per person

EARLY MORNING

- Fresh Fruit Juices
- Croissants, Muffins and Danishes
- Butter, Cream Cheese and Fruit Preserves
- Yogurt with Granola
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea

MID-MORNING

- Sliced Seasonal Fresh Fruit
- Breakfast Bread and Homemade Cookies
- Mixed Granola Bars
- Assorted Soft Drinks and Bottled Water
- Refresh of Coffee, Decaffeinated Coffee and Tea

MID-AFTERNOON

- Granola Bars, Blondies, Brownies and Cookies
- Basket of Whole Fresh Fruit
- Assorted Soft Drinks and Bottled Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Tea



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Theme Break Selections

Smart Break.....\$15.95 per person

- Sliced Fresh Seasonal Fruit
- Assorted Individual Yogurts
- Fresh Vegetable Crudité's with Peppercorn Ranch Dip
- Energy Bars, Nutri-Grain Fruit Bars, Trail Mix
- Assorted Soft Drinks and Bottled Water

7th Inning Stretch.....\$15.95 per person

- Large Warm Soft Pretzels with Mustard
- Individual Bags of Popcorn
- Individual Packets of Trail Mix
- Assorted Candy Bars
- Assorted Soft Drinks and Bottled Water
- Coffee and Tea Service

Chocoholic.....\$15.95 per person

- Chocolate Chip Cookies and Oreo Cookies
- Chocolate Brownies
- Individual Chocolate Candy Bars
- Chocolate Dipped Strawberries
- Assorted Soft Drinks and Bottled Water
- Coffee and Tea Service

*Upgrade Your Break ...\$2 Per person

with Seattle's Best Coffee and Teavana Tea Service

Sweet & Salty.....\$15.95 per person

- Brownies, Blondies and Cookies
- Potato Chips
- Trail Mix and Roasted Honey Nuts
- Sweet Iced Tea and Lemonade
- Coffee and Tea Service

High Tea.....\$15.95 per person

- Fresh Scones with Preserves and Butter
- Hummus and Pita Chips
- Whole Fruit Basket
- Assorted Tea Sandwiches
- Sweet Iced Tea and Lemonade
- Coffee and Hot Tea Selections



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A La Carte Selections

Beverages

Seattle's Best Coffee, Decaffeinated Coffee with assorted Teavana Herbal Teas.....	\$43.00 Per Gallon
Coffee, Decaffeinated Coffee with assorted Herbal Teas.....	\$38.00 Per Gallon
Iced Tea.....	\$35.00 Per Gallon
Assorted Soft Drinks.....	\$3.00 Per Can
Bottled Waters.....	\$3.00 Per Bottle
Lemonade, Fruit Punch, or Infusion Water.....	\$35.00 Per Gallon
Orange, Apple or Cranberry Juice.....	\$18.00 Per Carafe
Whole, Skim or Chocolate Milk.....	\$4.00 Per Carton

Breaks & Snacks

Croissants, Muffins, and Danishes.....	\$30.00 Per Dozen
Warm Cinnamon Buns.....	\$30.00 Per Dozen
Breakfast Breads.....	\$24.00 Per Dozen
Assorted Bagels and Cream Cheese.....	\$30.00 Per Dozen
English Muffins.....	\$30.00 Per Dozen
Freshly Baked Scones.....	\$39.00 Per Dozen
Assorted Dry Cereals with Milk.....	\$3.95 Per Box
Basket of Whole Fresh Fruit.....	\$2.00 Per Fruit
Sliced Fresh Seasonal Fruit and Berries Cup.....	\$5.95 Per Person
Selections of Individual Fruit Yogurts.....	\$2.95 Per Item
Assortment of Cookies.....	\$39.00 Per Dozen
Brownies and Blondies.....	\$39.00 Per Dozen
Soft Warm Jumbo Pretzels with Mustard.....	\$3.95 Per Pretzel
Mixed Granola Bars.....	\$2.95 Per Bar
Chocolate Dipped Strawberries.....	\$35.00 Per Dozen
Mixed Nuts, Cocktail Pretzels, Snack Mix (serve approx. 20-25ppl).....	\$3.00 Per Bag
Popcorn (individual bags).....	\$3.00 Per Bag
Mixed Individually Packaged Snacks (Candy, Bars).....	\$3.00 Per Bag
Vegetable Crudités Display and Dip (serve approx. 15-20ppl).....	\$120.00 Per Platter
Cheese, Fresh Fruit Garnish and Crackers (serve approx. 15-20ppl).....	\$200.00 Per Platter
Hummus & Pita Bread Chips (serve approx. 15-20ppl).....	\$140.00 Per Platter



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Buffet Style Luncheons

Sandwich Shop or Deli Buffet...\$29.95 per person

- Green Salads with Assorted Dressings
- Red Bliss Potato Salad or Pasta Salad
- Sliced Turkey, Roast Beef and Honey Glazed Ham
- Cheddar, Swiss and American Cheeses
- Lettuce, Tomato, Onion, Pickles and Condiments
- Potato Chips
- Assorted Desserts and More
- Coffee and Tea Service

Deluxe Your Deli.....\$5.95 per person

- Upgrade your buffet for \$5.95 per person
- Homemade Tuna or Chicken Salad

Slice of Heaven.....\$22.95 per person

- Pasta and Green Salads
- Tomato Basil Soup
- Pizza Pies, Choice of Two with Two Toppings Each
- Garlic Bread with Herbed Butter
- Assorted Desserts
- Coffee and Tea Service



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Little Italy.....\$32.95 per person

- Grilled Mixed Vegetables
- Chicken Caesar with Shaved Parmesan
- Fresh Tomato and Mozzarella Salad
- Creamy Vegetable Lasagna
- Pasta with Bolognese Meat Sauce
- Served with Crunchy Baguette
- Tiramisu
- Coffee and Tea Service

Southern Barbecue.....\$34.95 per person

- Brown Sugar Baked Beans
- Red Bliss Potato Salad
- Homemade Macaroni and Cheese
- Slow Cooked Barbecue Chicken
- Tender Barbecued Ribs
- Garlic Bread with Herbed Butter
- Banana Pudding with Whipping Cream
- Coffee and Tea Service

**Add choice of salad for additional \$3.00 pp*

Farmer's Garden.....\$29.95 per person

- Caesar Salad Station
- Mixed Greens with Assorted Dressings
- Smoked Salmon Spinach Salad
- Oriental Chicken Salad with Sesame Dressing
- Tortellini Salad with Vinaigrette
- Fresh Fruit Salad
- Pound Cake with Fresh Strawberries
- Coffee and Tea Service



Plated Luncheons

Three Course Meal.....\$35.95 per person

Salad Course

Entrée with fresh steamed vegetables & fresh bread rolls with butter

Dessert with coffee and tea service

Salad Options

CHOOSE ONE

Tossed Garden Salad with Choice of Dressing

Traditional Caesar with Shaved Parmesan

Spinach Salad with Pine Nuts and Bacon Dressing

Entrée Options

CHOOSE ONE

Sliced Roast Top Sirloin in Burgundy Wine Sauce

Herb Roasted Sliced Pork Loin in Peppercorn Sauce

Breast of Chicken with Rosemary and Dijon Mustard

Chicken Marsala, Sautéed Garlic & Mushrooms in Wine Sauce

Grilled Mahi-Mahi with Tomato & Olives served over a light Lemon Sauce

Pan Seared Tilapia with Tomato Beurre Blanc Sauce

Grilled Vegetable Alfredo Pasta tossed in a Creamy Garlic Alfredo Sauce

Vegetable & Starch Options

CHOOSE TWO

Vegetable Caribbean Medley

Fresh Asparagus with Lemon and Thyme

Green Bean Almandine

Herb Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice Blend

Dessert Options

CHOOSE ONE

Carrot Cake

New York Cheesecake

Dark Chocolate Cake

Fruit Cup with Berries garnished with Dairy Free Whipped Cream



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Boxed Lunch Selections

All Wrapped Up.....\$24.95 per person

Hickory Smoked Turkey Breast, Roast Beef, Honey Glazed Ham, Tuna or Chicken, Cheese, Lettuce and Tomato, Wrapped in Tortilla.

Served with a Pickle, Chips, Cookie, Fruit and Bottled Water.

Mediterranean Wrap.....\$24.95 per person

Grilled Squash, Zucchini and Seasonal Vegetables in a Light Vinaigrette Dressing.

Served with bagged Pretzels, Fruit and Bottled Water.

Cold Cut Combo.....\$24.95 per person

Hickory Smoked Turkey Breast, Roast Beef or Honey Glazed Ham and Cheese on your Choice of Kaiser Roll, Croissant or Fresh Bread.

Served with Lettuce, Tomato, Condiments and Pickle, Chips, Cookie, Fruit and Bottled Water.

Club Sandwich.....\$24.95 per person

Turkey, Ham, Bacon, Swiss and Cheddar Cheese served on Fresh Bread.

Served with Lettuce, Tomato, Condiments and Pickle Chips, Cookie, Fresh Assorted Fruit, and Bottled Water.



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Specialty Menu Options

Each option listed includes a full three course, multi option, meal with coffee & tea service

All selections are \$35.95 per person

The Floridian

Cuban Bread
Heart of Palm Salad with sliced tomatoes, cucumbers, red onions served with balsamic vinaigrette
Jerk Chicken with Mango Salsa
Baked Tilapia with Key Lime Beurre Blanc
Caribbean Vegetable Medley
White Rice with Black Beans
Fried Plantains
Choice of Flan or Key Lime Pie
Iced Tea, Coffee & Tea

The Greek

Greek Salad with Feta Cheese on the side
Quinoas Salad
Mediterranean Chicken
Skirt Steak with Cucumber Tzatziki Sauce
Grilled Vegetables (Zucchini, Squash, Eggplants & Red Bell Peppers)
Hummus with Pita Bread
Choice of Baklava or Chef Amani's Specialty Cake (Kanafa)
Iced Tea, Coffee & Tea

The Bayou

Sensation Salad
Gumbo Soup
Blacken Chicken
Fried Codfish
Redskin Potatoes with Andouille
Hush Puppies
Corn Bread
Fried Okra
Chef's Cobbler Du Jour with Whipped Cream
Iced Tea, Coffee & Tea

The Southwestern

Homemade Black Bean Soup
Southwestern Caesar Salad with Chipotle Dressing
Tomato, Onion and Cucumber in a Balsamic Dressing
Chimichurri & Sour Cream
House Made Salsa
Tricolor Tortilla Chips, Guacamole, Pico De Gallo
Lime & Cilantro Grilled Chicken
Fajita Marinated Beef
Southwest Style Rice & Refried Beans
Tres Leches
Iced Tea, Coffee & Tea

The North End

Antipasto Platter
Traditional Caesar Salad
Shrimp Scampi
Italian Wedding Soup
Chicken Parmigiana
Tortellini & Pesto Cream Sauce
Focaccia & Break Sticks
Cannoli and Éclair
Iced Tea, Coffee & Tea



For groups with F&B services that are smaller than 25 people, a \$75.00 small group fee will be applied.



A La Carte Salad Menu

Each platter option serves up to 25 people

Traditional Caesar.....\$109.95

Classic Garden.....\$109.95

Smoked Salmon Spinach.....\$179.95

Oriental Chicken with Sesame.....\$169.95

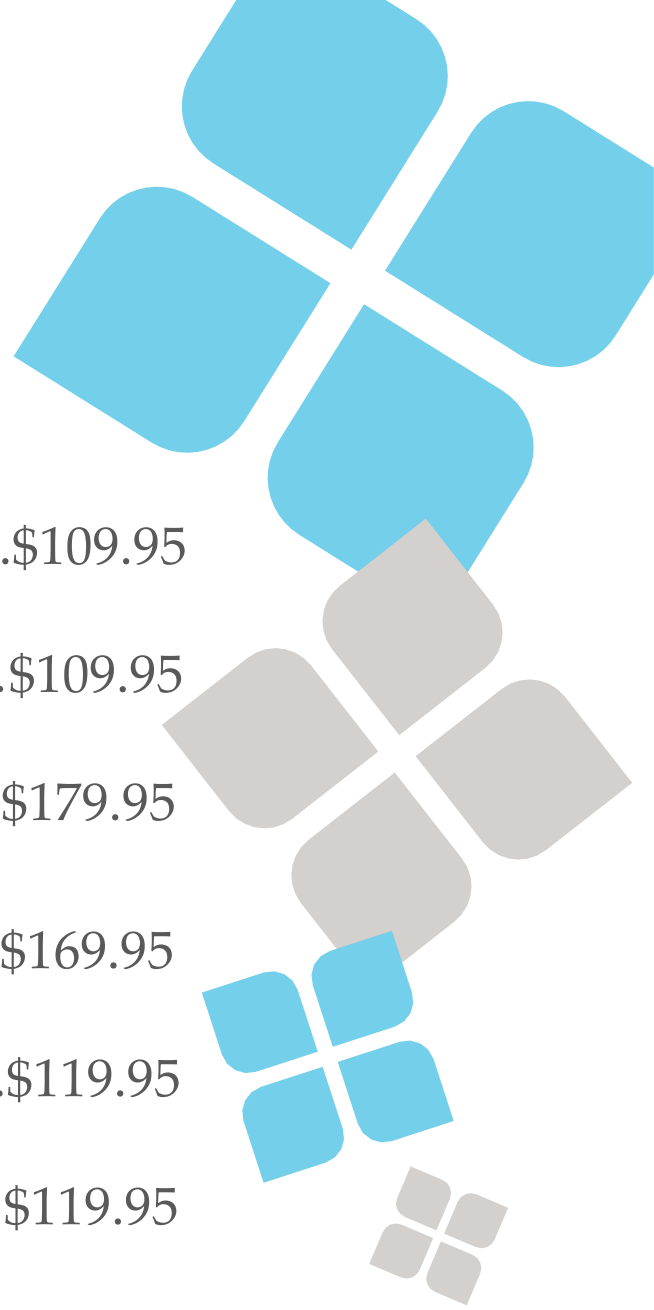
Tortellini with Vinaigrette.....\$119.95

Fresh Fruit Coconut.....\$119.95

Greek with Feta.....\$199.95

Quinoas.....\$129.95

Caprese.....\$129.95



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Complete Conference Packages

All Packages include the following:

- General Session Meeting Room
- Deluxe Continental Breakfast or Sunrise Breakfast
- Continuous Breaks: All Day beverages, a Mid Morning Snack Refresh and Afternoon Snack Refresh
- Buffet Lunch
- Flip Charts and Screens
- Wireless HSIA
- Complimentary Parking
- Seating Style of Your Choice
- Pads and Pens

The Apprentice.....\$54.99 per person

CONTINUOUS ALL DAY BREAKS

Beverage Service: All day beverage service of Coffee, Decaffeinated Coffee and Tea, Variety of Can Sodas, & Bottled Waters

CONTINENTAL BREAKFAST

Assorted Chilled Fruit Juices, Slice Seasonal Fresh Fruit, Assorted Danishes, Muffins & Croissants w/ Butter & Fruit Preserves, Bagels & Cream Cheese, Freshly Brewed Coffee, Decaffeinated Coffee, & Tea

MID-MORNING BREAK REFRESH

Assorted Breakfast Breads & Granola Parfaits

BUFFET LUNCH

Choice of Lunch Buffet: The Sandwich Shop with a 'Deluxe Your Deli' Option, or Slice of Heaven, or The Farmer's Garden. (see page 10 for descriptions. Pricing listed on page 10 does not apply to CCP selection)

MID-AFTERNOON BREAK REFRESH

Chocolate Chip Cookies, Brownies and Blondies, Whole Fresh Fruit

The Executive.....\$64.99 per person

CONTINUOUS ALL DAY BREAKS

Beverage Service, All day beverage service of Coffee, Decaffeinated Coffee and Tea, Variety of Can Sodas & Bottled Waters

SUNRISE BREAKFAST

Assorted Chilled Fruit Juices, Sliced Seasonal Fresh Fruit with Berries, Oatmeal Served with Brown Sugar and Raisins, Croissant, Danishes, Muffins and Bagels, White, Wheat and Multigrain Bread, Butter, Fruit Preserves, and Cream Cheese. Farm Fresh Scrambled Eggs, Smoked Bacon, Country Sausage, and Breakfast Potatoes. Freshly Brewed Coffee, Decaffeinated Coffee, & Tea

MID-MORNING BREAK REFRESH

Granola Bars & Granola Parfaits

BUFFET LUNCH

Choice of Lunch Buffet: Any buffet lunch selection from The Apprentice or choose Southern Barbecue or Little Italy (see page 10 for descriptions. Pricing listed on page 10 does not apply to CCP selection)

MID-AFTERNOON BREAK REFRESH

Choice of Break Package: Smart Break, 7th Inning stretch, Chocoholic, Sweet and Salty or High Tea

The Promotion.....\$10.00 per person

Give your lunch a Promotion and upgrade to a Specialty Menu option!

(See page 13 for options & descriptions. Pricing listed on page 13 does not apply to CCP selection)

A minimum of twenty people are needed in order to confirm a Complete Conference Package buffet service selection. A twenty-four percent service charge and applicable state sales tax will be added to all arrangements. For groups with F&B services that are smaller than 25 people, a \$75.00 small group fee will be applied.



Audio/Visual Options

All A/V options are provided in-house

Presentation Aids

Podium.....	\$35.00 per day
Flipchart with Markers.....	\$40.00 per day
Additional Flipchart Pads.....	\$35.00 each
Whiteboard.....	\$25.00 per day
Easel.....	\$15.00 per day
Extension Cord.....	\$7.50 per day
Power Strip.....	\$ 7.50 per day
VGA Cord.....	\$25.00 per day



Projection Equipment

LCD Projector.....	\$160.00 per day
Screen (6X6).....	\$75.00 per day
Screen (8X8).....	\$90.00 per day
Wireless HSIA.....	Complimentary

Audio Equipment

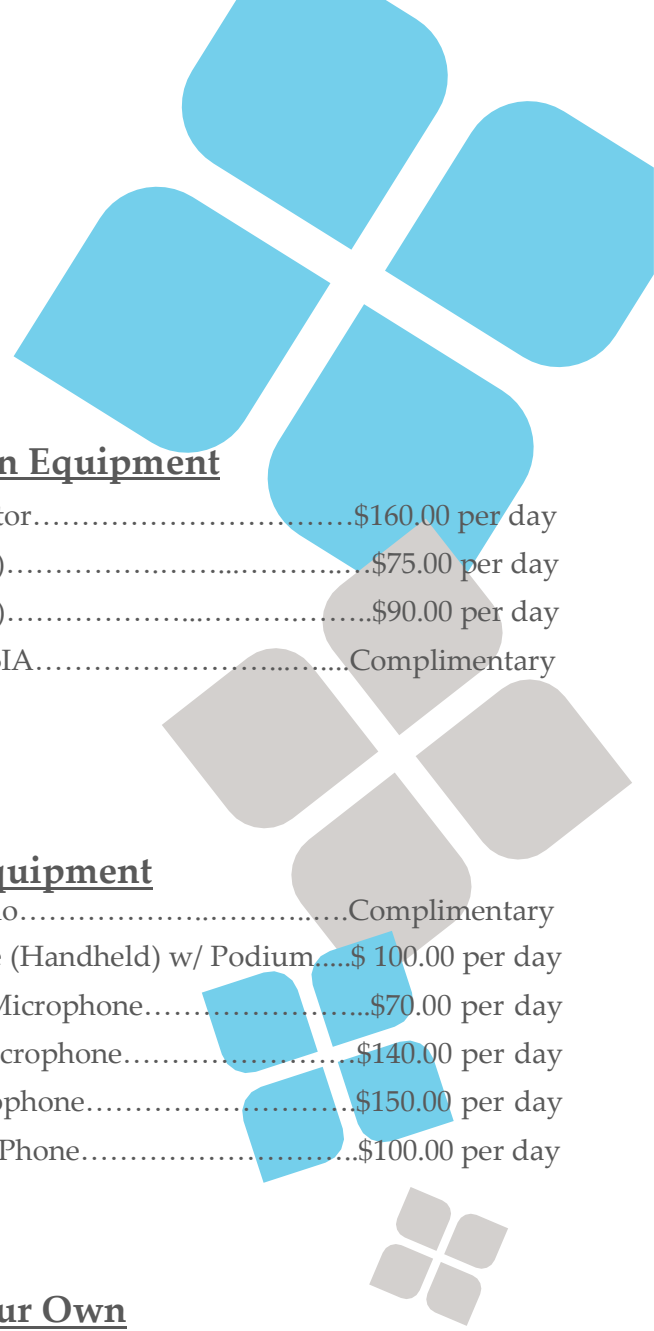
House Audio.....	Complimentary
Microphone (Handheld) w/ Podium.....	\$ 100.00 per day
Handheld Microphone.....	\$70.00 per day
Wireless Microphone.....	\$140.00 per day
Lapel Microphone.....	\$150.00 per day
Conference Phone.....	\$100.00 per day

Bring Your Own

The Hilton Garden Inn does not apply charges to clients who wish to bring their own equipment. Please detail all outside equipment with your conference manager for proper planning and execution.

Additional A/V Needs

Please inquire with your conference manager for additional options and pricing.



For groups with F&B services that are smaller than 25 people, a \$75.00 small group fee will be applied.