



Dinner Menu

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

Mrs. Jacqueline Lewis
General Manager

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



Beverage Arrangements

Open Bar

Unlimited Per Person Beverage Service

\$15.00 First hour (*Beer & Wine Only*)- \$8.00 each additional hour

\$18.00 First hour (*Call Brands*)- \$8.00 each additional hour

\$22.00 First hour (*Premium Brands*)- \$10.00 each additional hour

Hosted Bar

Beverage Service Based on Consumption

Drink Prices Do Not Include Tax & Gratuity

Hosted Premium Brands (<i>see page 4</i>).....	\$9.00
Call Brands (<i>see page 4</i>).....	\$8.00
Imported Beers.....	\$6.00
Domestic Beers.....	\$5.00
House Wines.....	\$8.00
Soft Drinks.....	\$3.00
Cordials & Liquors.....	\$10.00

Cash Bar

Guests will purchase tickets from cashier

Drink Prices Do Not Include Tax & Gratuity

Hosted Premium Brands (<i>see page 4</i>).....	\$9.00
Call Brands (<i>see page 4</i>).....	\$8.00
Imported Beers.....	\$6.00
Domestic Beers.....	\$5.00
House Wines.....	\$8.00
Soft Drinks.....	\$3.00
Energy Drinks.....	\$4.00
Cordials & Liquors.....	\$10.00

Bartenders – \$75.00 per Bartender

Cashiers - \$50.00 (For Three Hours)

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.



Beverage Arrangements

Call Brands List

\$18.00 First hour - \$8.00 each additional hour

Jim Beam

Sobieski Svedka Vodka

Beefeater Gin

Castillo Rum

Seagram's 7 Crown

Johnnie Walker Red Label

Arandas Tequila

House Wine

Import & Domestic Beer

Premium Brands List

\$22.00 First hour - \$10.00 each additional hour

Jack Daniels

Johnnie Walker Black Label

Crown Royal Whisky

Bombay Gin

Tanqueray Gin

Bacardi Rum

Captain Morgan Rum

Grey Goose Vodka

Tito's Vodka

Patron Silver Tequila

Knob Creek

Bailey's Irish Cream

Kahlúa

House Wine

Import & Domestic Beer

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Reception Selections

Cold Hors D'oeuvres

Order in increments of 50 pieces per item

Sushi Assortment

\$4.50 per piece

Seared Tuna on a Crispy Won Ton served with Wasabi Mayo

\$4.50 per piece

Fresh Seasonal Fruit Kabob

\$3.00 per piece

Boursin Cheese Canapés

\$3.25 per piece

Vine Ripe Plum Tomato & Basil on Bruschetta

\$3.50 per piece

Jumbo Gulf Shrimp

Served with Cocktail Sauce

\$4.50 per piece

Smoked Salmon & Cucumber Canapé

\$4.00 per piece

Asparagus wrapped Prosciutto

\$3.50 per piece

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Reception Selections

Hot Hors D'oeuvres

Order in increments of 50 pieces per item

Sea Scallops wrapped in Bacon

\$4.50 per piece

Spinach in Phyllo

\$3.50 per piece

Mini Crab Cakes

\$4.50 per piece

Buffalo Chicken Wings

\$3.50 per piece

Mini Lamb Chops

Marinated in Rosemary and Garlic

\$5.00 per piece

Chicken Tenders

With Dipping Sauce

\$3.50 per piece

Vegetable Spring Rolls

With Soy Dipping Sauce

\$3.50 per piece

Mini Beef Wellington

\$4.50 per piece

Assorted Petite Quiche

\$3.50 per piece

Herb Crusted Mini Lamb Chops

\$5.00 per piece

Franks en Croute with Dijon Mustard

\$3.50 per piece

Quesadilla Trumpets

Choice of Chicken or Vegetarian

\$3.50 per piece

Beef or Chicken Satay

With Spicy Peanut Sauce

\$3.50 per piece

Coconut Shrimp

\$4.50 per piece

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Display Station Selections

Imported & Domestic Cheese Display

Assorted Imported & Domestic Cheeses served with Assorted Gourmet Crackers, French Bread, & Fruit Garnish

\$6.95 per person

Sliced Seasonal Fruit Display

Whole Sliced Seasonal Fruits & Fresh Berries served with Wild Berry Yogurt Dip

\$6.95 per person

Vegetable Crudités

Crisp Seasonal Vegetables served with Ranch Dipping Sauce

\$4.95 per person

Brie Wheel en Croute

Brie Wheel Wrapped in Puff Pastry, topped with Melba Sauce, and served with French Bread & Assorted Gourmet Crackers

\$9.95 per person

Italian Antipasto Board

Prosciutto, Capicola, Salami, Pepperoni, Provolone, Fresh Mozzarella, Plum Tomatoes, Grilled Marinated Vegetables, Mushrooms, Pepperoncini's, Assorted Olives & Roasted Red Peppers; served with Gourmet Italian Bread & Extra Virgin Olive Oil

\$8.95 per person

Norwegian Smoked Salmon

Served with Chopped Onions, Capers, Sliced Tomatoes, Diced Eggs, & Cream Cheese

\$9.95 per person

Grilled Vegetables

Served with Yellow Squash, Zucchini, Tomatoes, Red Onions, Portobello Mushrooms, Red Bell Peppers, & Eggplant, Drizzled with Balsamic Glaze

\$7.95 per person

Warm Spinach & Artichoke Dip

Served with Sliced French Baguette Bread and Assorted Gourmet Crackers

\$5.25 per person

Warm Chesapeake Crab Dip

Served with Sliced French Baguette Bread

\$5.95 per person

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Plated Dinner Selections

All dinner entrees are served with bread rolls & butter.

Freshly brewed coffee, a selection of hot herbal teas, & iced tea are included as well.

Salads

Choice of one

Caesar Salad

Crisp romaine lettuce, grated parmesan, herbed croutons, and Caesar dressing

Garden Greens

Mixed greens, carrots, red onions, cucumbers, tomatoes, & herbed croutons

Spinach Mandarin Salad

Fresh spinach leaves, sliced mushrooms, red onions, mandarin orange segments, almond slivers,
Served with house vinaigrette dressing

Iceberg Wedge Salad

Wedge of iceberg lettuce, diced tomato, chopped maple glazed bacon, served with bleu cheese dressing

Starch

Choice of one

Garlic Mashed Potatoes

Twice Baked Potato (\$3 additional per person)

Roasted Red Bliss Potatoes

Saffron Rice Pilaf

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Plated Dinner Selections

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Vegetables

Choice of one

Green Beans

Lightly sautéed in sweet butter, served with shallots, and almond slivers

Roasted Seasonal Vegetables

Tossed with thyme and olive oil

Steamed Bok Choy

Made in a sesame ginger broth

Harvest Corn

Served with sweet butter

Citrus Asparagus

Tossed in sweet butter and fresh lemon zest

Marinated Grilled Vegetables

Eggplant, mushrooms, zucchini, squash, red onion, bell peppers

Drizzled with honey & soy balsamic vinaigrette

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Plated Dinner Selections

All dinner entrees are served with bread rolls & butter.

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Dinner Entrées

Roasted Prime Rib of Beef

Slow Roasted and served with Natural Au Jus & Horseradish Cream

\$45.95 per person

Grilled Ribeye

The Most Favorable of All Cuts, Cooked how you like it

\$49.95 per person

8oz Grilled Filet Mignon of Beef

Served with your choice of a Wild Mushroom Demi Glaze, Au Pivore Sauce or Merlot Enhanced Demi Glaze

\$49.95 per person

Filet of Salmon (Grilled or Seared Pan)

Served with an Orange Citrus Beurre Blanc or Lemon Caper Sauce

\$38.95 per person

Twin Jumbo Lump Crab Cakes

Served with a Creole Mustard Sauce

\$49.95 per person

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Plated Dinner Selections

All dinner entrees are served with bread rolls & butter.

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Dinner Entrées

New York Strip Sirloin

Served with Sautéed Portabella Mushrooms & drizzled with Cabernet Demi Glaze

\$45.95 per person

Flat Iron Steak

Sliced & topped with Caramelized Onions

\$39.95 per person

Top Sirloin of Beef

Served with Sautéed Portabella Mushrooms & drizzled with Cabernet Demi Glaze

\$38.95 per person

Roast Pork Loin

Sliced & topped with Fresh Herbs. Peppercorn Crusted & drizzled with a Merlot Enhanced Demi Glaze

\$35.95 per person

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Plated Dinner Selections

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Dinner Entrées

Chicken Cordon Bleu

Stuffed with brochette and provolone cheese

\$38.95 per person

Chicken Florentine

Baked & stuffed with spinach, provolone cheese & red peppers.

Served with a light alfredo sauce

\$36.95 per person

Chicken Picatta

Seared boneless chicken breast, with sautéed shallots, served in a chardonnay herb sauce

\$36.95 per person

Chicken Marsala

Served with sautéed garlic & sliced mushrooms in marsala wine sauce

\$36.95 per person

Chicken Sherwood

Topped with an artichoke & mushroom cream sauce

\$36.95 per person

Pan Seared Mahi-Mahi

Served with mango & black bean salsa

\$38.95 per person

Macadamia Encrusted Grouper

Served in a lemon caper sauce

\$38.95 per person

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Plated Dinner Selections

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Duet Dinner Entrées

Petite Filet Mignon & Chicken Breast

4oz Grilled chicken breast paired with 4oz petite filet mignon served in a mushroom demi-glaze sauce

\$56.95 per person

Petite Filet Mignon & Stuffed Shrimp

4oz petite filet mignon paired with two crab stuffed jumbo shrimp, served with tarragon butter

\$58.95 per person

Petite Filet Mignon & Crab Cake

4oz petite filet mignon paired with two jumbo Maryland crab cakes; Filet served in au poivre sauce & crab cake served in a creole mustard Sauce

\$54.95 per person

Grilled Chicken Breast & Shrimp

Topped with a sundried tomato beurre blanc sauce

\$52.95 per person

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Plated Dinner Selections

All dinner entrees are served with bread rolls & butter.

Freshly brewed coffee, a selection of hot herbal teas, & iced tea are included as well.

Desserts

Choice of one

New York Style Cheesecake with Raspberry Coulis Sauce

Two Layer Carrot Cake

Tiramisu

Chocolate Lovin' Spoon Cake

Chocolate Mousse Cake

Florida Key Lime Pie

Individual Caramel Flan

Tres Leches Cake

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Buffet Dinner Selections

All options are served with bread rolls & butter.

Freshly brewed coffee, a selection of hot herbal teas, & iced tea are included as well.

BUFFET DINNER SELECTIONS ARE \$45.95 PER PERSON

Entrees

Choice of two

Classic London Broil served with a Caramelized Shallots Demi Glaze

Sliced Eye Round of Beef served in a Cabernet Mushroom Sauce

Beef Bordelaise

Herb Roasted Chicken Breast

Chicken Cordon Bleu

Chicken Marsala, Sliced Mushrooms, & Sautéed Garlic served in Marsala Wine

Penne Pasta served with your choice of Alfredo or Marinara Sauce

Vegetarian Lasagna

Roasted Sliced Turkey Breast with Sage Dressing

Herb Roasted Sliced Pork Loin served in Peppercorn Sauce

Grilled Salmon with Ginger

Pan Seared Tilapia served with Almond Butter Sauce

Shrimp Scampi sautéed in Chardonnay Butter Sauce

Roast Prime Rib or Beef – Carved Tableside *(Add \$15.00 per person)*

Top Round of Beef – Carved Tableside *(Add \$10.00 per person)*

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Buffet Dinner Selections

All options are served with bread rolls & butter.

Freshly brewed coffee, a selection of hot herbal teas, & iced tea are included as well.

BUFFET DINNER SELECTIONS ARE \$45.95 PER PERSON

Salads

Choice of two

Mixed Green Salad with assorted condiments

Traditional Caesar Salad with shaved parmesan

Tomato & Fresh Mozzarella sprinkled with fresh basil & drizzled with balsamic and olive oil

Old Fashioned Potato Salad

Marinated Cucumber, Tomato, and Red Onion Salad

Three Bean Salad

Spinach Salad with Feta Cheese and Bacon Dressing

Greek Salad with olives, tomato, red onions, and feta cheese

Starch

Choice of one

Garlic Mashed Potatoes

Oven Roasted Potatoes

Au Gratin Potatoes

Herb Roasted Red Bliss Potatoes

Wild Rice Blend

Saffron Rice Pilaf

Candied Yams

Egg Noodles

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Buffet Dinner Selections

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BUFFET DINNER SELECTIONS ARE \$45.95 PER PERSON

Vegetables

Choice of one

Fresh Vegetable Medley

Green Beans Almandine

Broccoli Florets with Cheese Sauce

Cauliflower Au Gratin

Spinach Au Gratin

Honey Glazed Baby Carrots

Fresh Asparagus with Lemon & Thyme

Sautéed Zucchini, Squash, & Red Peppers

Desserts

Chefs choice of Assorted Cakes

Chefs choice of Assorted Pastries

Chefs choice of Assorted Pies

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