

# PLATED LUNCH + DINNER

Lunch \$36 per person  
Dinner \$41 per person

*Entrée count due 7 days prior to event*

## BEVERAGES

brewed regular + decaf coffee + herbal teas  
soft drinks

## SALAD

*served with warm garlic breadstick*

*Choice of one*

### *burrata*

baby arugula, heirloom tomato, green goddess dressing

### *garden*

cherry tomato, shaved carrot, red onion,  
cucumber, balsamic vinaigrette

### *caesar*

romaine, caesar dressing, sourdough crouton,  
shaved parmesan

### *wedge*

iceberg, sweet pecans, bacon, caramelized  
onion, heirloom tomato, bleu cheese

## SIDES

*included additions*

seasonal vegetable, mashed potatoes

## ENTRÉES

*Choice of two | odd a 3rd entrée for \$6 pp*

*roasted chicken breast*  
sherry cream sauce

*chicken marsala*

wild mushrooms, marsala wine

*salmon*

orange hoisin glaze

*mahi mahi*

mango pico de gallo

*filet mignon*

bordelaise sauce

*braised beef short rib*

caramelized shallot jus

*vegetarian chef's seasonal preparation*  
upon request

## DESSERT

*Choice of one*

*cheese cake*

seasonal berry sauce

*triple chocolate brownie*

whipped cream

OR

*platters for each table*  
cannolis, cheesecake bites, brownie bites



**Hilton**  
Garden Inn®

HILTON GARDEN INN EVENTS | BREAKFAST BUFFET

*Food + beverage prices are subject to 20% service charge + prevailing new jersey state sales tax*