



# Catering Menu



Dear Guest,

Welcome to the Hilton Garden Inn in Bel Air, MD!

Special occasions, big meetings, celebrations – at the 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 of professionals who are committed to creating a successful event for you and your guests. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak with our catering sales team.

Thanks for making us a part of your plans.

Chris Bainbridge

Director of Sales

Hilton Garden Inn

4160 Philadelphia Road

Bel Air, MD 21015

P 410-306-7800

[www.belair.hgi.com](http://www.belair.hgi.com)

# SERVED BREAKFASTS

**BASIC CONTINENTAL** .....\$12.95 per person

- Assorted Breakfast Breads and Pastries served with Butter, Peanut Butter, Jams and Jellies
- Fresh Fruit Platter
- Chilled Orange Juice, Cranberry Juice, Apple Juice
- Regular & Decaffeinated Coffee
- Herbal Tea Selection

**DELUXE CONTINENTAL** .....\$14.95 per person

- Assorted Breakfast Breads and Pastries served with Butter, Peanut Butter, Jams and Jellies
- Assorted Bagels with Cream Cheese
- English Muffins
- Fruit Flavored Yogurt
- Fresh Sliced Fruit Platter
- Chilled Orange Juice, Cranberry Juice, Apple Juice
- Regular & Decaffeinated Coffee
- Herbal Tea Selection

**FARMER'S BREAKFAST** .....\$18.95 per person

- Cage Free Scrambled Eggs
- Fresh Cut Seasonal Fruit Display with Assorted Berries
- Served with Breakfast Potatoes with Sautéed Peppers, Spanish Onions & Scallions
- Applewood Smoked Bacon or All Natural Sausage

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

## BREAKFAST BUFFETS

**ALL AMERICAN BUFFET** .....\$19.95 per person

- Assorted Breakfast Breads and Pastries served with Butter, Peanut Butter, Jams and Jellies
- Fluffy Scrambled Eggs
- Bacon and Sausage
- Breakfast Potatoes
- Chilled Orange Juice, Cranberry Juice, Apple Juice
- Regular & Decaffeinated Coffee
- Herbal Tea Selection

**THE GARDEN INN** .....\$19.95 per person

- Sausage Egg Biscuits & Ham & Cheese Croissants
- Assorted Muffins & Danishes
- Assorted Cereal & Milk
- Fresh Season Fruit
- Chilled Orange Juice, Apple Juice, Cranberry Juice
- Regular & Decaffeinated Coffee
- Herbal Tea Selection

**HEALTHY START** .....\$19.95 per person

- Fresh Fruit Display
- Greek Yogurt with Honey Granola
- Scrambled Eggs
- Hard Boiled Eggs
- Turkey Sausage
- Whole Wheat Bread
- Chilled Orange Juice, Apple Juice, Cranberry Juice
- Regular & Decaffeinated Coffee
- Herbal Tea Selection

**ADD-ON SPECIALITY ITEMS** .....\$3.50 per person

- Breakfast Hash Browns
- Biscuits with Sausage Gravy
- Golden Pancakes
- Cheese Blintzes with Sour Cream

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## LUNCHEON BUFFETS

**SOUP AND SANDWICH**.....\$18.95 per person

**Soup (Choose 1):**

- Minestrone
- Cream of Broccoli Cheese
- Hearty Black Bean
- Roasted Chicken Noodle

**Assorted sandwiches including:**

- Roast Beef with American Cheese
- Ham with Swiss Cheese
- Turkey with Cheddar Cheese

**Accompanied by Fresh Lettuce, Red Onion, Tomato, Dill Pickle Wedges, Mayonnaise, and Spicy Brown Mustard**

- Individual Bags of Chips
- Assorted Fresh Baked Cookies
- Un-Sweetened Iced Tea

**SOUP AND SALAD**.....\$18.95 per person

**Soup (Choose 1 soup option):**

- Minestrone
- Cream of Broccoli Cheese
- Hearty Black Bean
- Roasted Chicken Noodle
- Individual Cobb Salads with Lettuce, Tomato, Cucumber, Hard Boiled Egg, Sliced Ham and Turkey, Cheddar Cheese, and Bacon. Served with Ranch, Blue Cheese or Italian Dressing \*\* Grilled Chicken Can Be Substituted for \$2.00pp\*\*
- Kaiser Roll and Butter
- Choice of Pasta or Potato Salad
- Assorted Fresh Baked Cookies
- Un-Sweetened Iced Tea

(Continued)

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## LUNCHEON BUFFETS (Continued)

**DELI PLATTER** .....\$18.95 per person

**Soup (Choose 1):**

- Sliced Roast Beef, Ham & Roasted Turkey
- Cheddar, Swiss & American Cheese
- Kaiser Rolls and Bakery Breads
- Lettuce, Tomato, Onion Pickles and Condiments
- Individual Bags of Chips
- Choice of Pasta or Potato Salad
- Assorted Fresh Baked Cookies
- Unsweetened Iced Tea

**ASSORTED WRAPS** .....\$19.25 per person

- Chicken Caesar Wrap – Fresh Grilled Chicken, Parmesan Cheese, Romaine Lettuce, and Caesar Dressing
- Turkey Wrap – Sliced Turkey, Cheddar Cheese, Bacon, Lettuce, Tomato, and Sundried Tomato Ranch
- Ham Wrap – Sliced Ham, Swiss Cheese, Lettuce, Tomato, and Honey Mustard
- Roast Beef Wrap – Sliced Roast Beef, American Cheese, Lettuce, Tomato & Horseradish Sauce
- Veggie Wrap – Hummus, Red Peppers, Mushrooms, Cucumbers, Red Onion, Spinach, Spring Mix and a balsamic Glaze
- Assorted Individual Bags of Chips
- Choice of Pasta or Potato Salad
- Assorted Fresh Baked Cookies
- Unsweetened Iced Tea

**FAJITA BAR** .....\$20.95 per person

- Garden Salad with Ranch & Italian Dressing
- Grilled Chicken Strips
- Seared Beef Strips (additional \$1 per person)
- Sautéed Onions & Peppers
- Yellow Rice & Black Beans
- Chipped lettuce, shredded cheese, pico de gallo, sour cream & guacamole
- Flour Tortillas
- Chips & Salsa
- Key Lime Pie
- Unsweetened Iced Tea

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# SERVED LUNCHEONS

## PLATED SOUP AND SANDWICH/SALAD LUNCHEONS

### SOUP (Choose 1):

- Minestrone
- Cream of Broccoli Cheese
- Hearty Black Bean
- Roasted Chicken Noodle

### ENTRÉE SALAD (Choose 1):

Entrée Salads include fresh rolls with creamery butter, soup from list above, and dessert selection

- Grilled Salmon Fillet over Baby Greens with Grape Tomato and Fresh Vegetables ..... \$25.95 per person
- Grilled Bistro Tenderloin over Cut Romaine with Fresh Croutons ..... \$24.95 per person
- Grilled Chicken Caesar Salad Herb Marinated Chicken Breast, Romaine Hearts, Garlic Croutons, Parmesan, Classic Dressing..... \$23.95 per person

### ENTRÉE SANDWICHES (Choose 1):

Entrée Sandwiches included fresh rolls with creamery butter, petite green salad, soup from list above, and dessert selection

- Chesapeake Crabcake with Lettuce, Tomato ..... \$26.95 per person
- Roasted Turkey with Bacon, Greenleaf Lettuce, Tomato, Horseradish Aioli, Texas Toast..... \$21.95 per person
- Slow Roasted Pit Beef on a Tender Brioche Roll with Horseradish Aioli and Smoked Cheddar..... \$24.95 per person

### PLATED DESSERT (Choose 1):

- Carrot Cake with Cream Cheese Frosting
- Vanilla Cheesecake with Fresh Berries
- Crumb-Topped Apple Pie
- Rich Chocolate Layer Cake

### EACH ENTRÉE IS SERVED WITH:

- Fresh Brewed Coffee (regular and decaffeinated)
- Unsweetened Iced Tea

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## BOXED LUNCH

**BOXED LUNCH** .....\$24.95 per person  
(Minimum 25 people)

Our boxed lunch option is a great choice for a quick lunch either on property or on the go! Boxed lunch options are pre-selected and are set-up either inside or outside of your meeting area at the requested time.

### **FRESH SANDWICH & WRAP OPTIONS (Choose 3):**

- Roasted Turkey Wrap
- Roasted Portobello with Feta Cheese Wrap
- Grilled chicken Caesar Wrap
- Chicken Salad on Kaiser
- Tuna Salad on Toasted Wheat Bread
- Maple Ham & Swiss with Mustard on Kaiser
- Roast Beef, Horseradish Mayo & Provolone on Kaiser

### **FRESH SIDE (Choose 1):**

- Roasted Vegetable Orzo Salad
- Kettle Chips
- Whole Fruit

### **SERVED WITH:**

- Baked Cookie
- Assorted Sodas and/or Bottled Water



## SERVED/PLATED DINNERS

All selections include warm dinner rolls w/butter, two side selections, dessert and unsweetened iced tea and water

**CHICKEN ROSEMARY** .....\$38.95 per person  
Grilled Chicken stuffed Prosciutto & Smoked Mozzarella – Served with Rosemary Jus

**GRILLED SALMON** .....\$38.95 per person  
Wild Caught Atlantic Salmon with Miso Glaze

**GRILLED FILET MIGNON**.....\$44.95 per person  
Beef Tenderloin with wild Mushroom Merlot Sauce

### SIDES (Choose 2):

- Yukon Gold Garlic Mashed Potatoes
- Rosemary Roasted Potatoes
- Wild Rice with Mushrooms
- Marinated Grilled Vegetables
- Green Beans Almondine
- Fresh Vegetable Medley
- Sautéed Broccoli

### PLATED DESSERT (Choose 1):

- Carrot Cake with Cream Cheese Frosting
- Vanilla Cheesecake with Fresh Berries
- Crumb Topped Apple Pie
- Rich Chocolate Layer Cake

**ADD-ON SALADS**.....\$4.95 per person

- Tomato & Fresh Mozzarella Salad
- Caesar Salad
- Organic Baby Green Salad
- Baby Kale & Arugula Salad

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## DINNER BUFFETS

Buffet selection includes Tossed Salad, Bread and Butter, Fresh Brewed Coffee (Regular and Decaffeinated) Herbal Tea selection and Unsweetened Iced Tea

**CHOOSE ONE**.....\$33.95 per person

**CHOOSE TWO**.....\$43.95 per person

- Atlantic Salmon – Grilled or Blackened
- Pecan Encrusted Tilapia Filet
- Chicken Marsala with Mushrooms & Marsala Wine Sauce
- Herb Crusted Chicken with Fresh Herbs
- Rosemary Garlic Roasted Pork Tenderloin with Demi Glaze Sauce
- 6 oz Grilled Sirloin Filet
- Shrimp Pasta with Chopped Tomatoes in a Garlic & Wine Sauce
- Vegetable Pasta with Sun-Dried Tomatoes, Chopped Tomatoes & Hearts of Palm

### CHOOSE THREE SIDES:

- Mashed Potatoes
- Sweet Potato Soufflé
- Fettucine Alfredo
- Macaroni & Cheese
- Pesto Pasta Salad
- Rice Pilaf
- Summer Panzanella
- Green Bean Almondine
- Garlic Parmesan Roasted Potatoes
- Hot Vegetable Medley
- Honey Glazed Carrots
- Garlic Butter Mushrooms
- Roasted Asparagus
- Mushroom Risotto
- Balsamic Brussel Sprouts
- Roasted Corn Cobettes

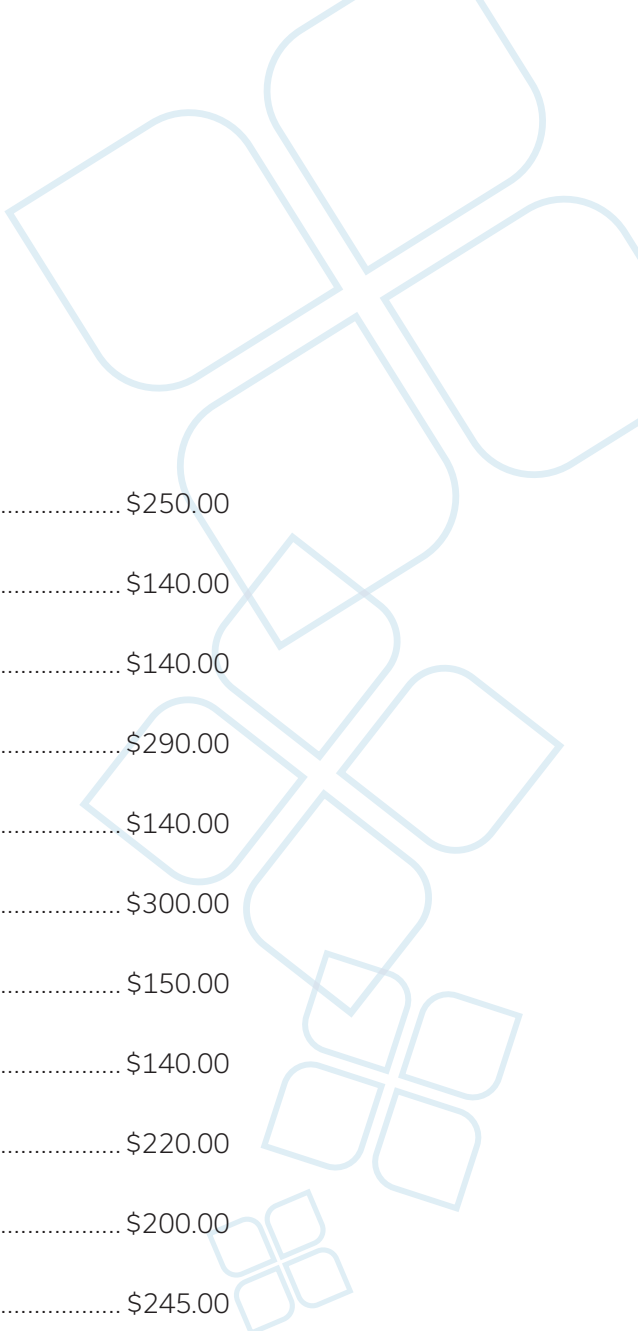
### CHOOSE YOUR DESERT:

- Tiramisu
- New York Cheesecake
- Yellow Cake w/Vanilla Icing
- Carrot Cake
- Chocolate Cake w/Chocolate Icing
- German Chocolate Cake

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

## HOT HORS D'OEUVRES

Prices based on 100 pieces  
(Minimum order of 100 pieces per item)



<b>MINIATURE EGG ROLLS</b> .....	\$250.00
<b>MINIATURE EGG ROLLS</b> .....	\$140.00
<b>SWEDISH OR ITALIAN MEATBALLS</b> .....	\$140.00
<b>MINI CRAB CAKES</b> .....	\$290.00
<b>SPANAKOPITA STUFFED MUSHROOMS</b> .....	\$140.00
<b>BACON WRAPPED SCALLOPS</b> .....	\$300.00
<b>BRUSCHETTA</b> .....	\$150.00
<b>MAC N CHEESE BITES</b> .....	\$140.00
<b>CHICKEN TENDERS</b> .....	\$220.00
<b>ANTIPASTO SKEWERS</b> .....	\$200.00
<b>BEEF WELLINGTON</b> .....	\$245.00

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## COLD HORS D'OEUVRES

### DISPLAY TRAYS

**SMALL FRUIT DISPLAY** (Serves 25-35 people)..... \$125.00

**MEDIUM FRUIT DISPLAY** (Serves 36-50 people) ..... \$150.00

**LARGE FRUIT DISPLAY** (Serves 51-65 people).....\$175.00

Fresh Seasonal Fruit with Strawberry Yogurt Dipping Sauce

**SMALL VEGETABLE CRUDITÉ DISPLAY** (Serves 25-35 people) ..... \$125.00

**MEDIUM VEGETABLE CRUDITÉ DISPLAY** (Serves 36-50 people)..... \$150.00

**LARGE VEGETABLE CRUDITÉ DISPLAY** (Serves 51 -65 people) .....\$175.00

Selection of Fresh Vegetable served with Ranch and Bleu Cheese Dressings

**SMALL CHEESE DISPLAY** (Serves 25-35 people) .....\$175.00

**MEDIUM CHEESE DISPLAY** (Serves 36-50 people) ..... \$195.00

**LARGE CHEESE DISPLAY** (Serves 51-65 people)..... \$220.00

Artisan Cheeses, Fresh Fruit, and assorted Crackers

## REFRESHMENT BREAKS

**SWEET TOOTH**..... \$9.95 per person

- Fresh Baked Fudge Brownies
- Chocolate chip, Oatmeal Raisin and Peanut Butter Cookies
- Fresh Season Fruit Platter
- Un-sweetened Iced Tea

**AT THE CARNIVAL**..... \$10.95 per person

- Soft Baked Pretzels with Cheese & Mustard Dipping Sauces
- Mini Corn Dogs with Ketchup & Mustard
- Baked Churros with cinnamon & sugar
- Un-Sweetened Iced Tea

**YOGURT PARFAIT BAR**..... \$9.95 per person

- Strawberry & Vanilla Greek Yogurt
- Fresh mixed berries & season fruit
- Banana Chips, Coconut, chocolate Chips, Honey, Granola, Dried Cranberries, Dried Apricots, Peanut Butter & Jelly
- Un-sweetened Iced Tea

**ICE CREAM SOCIAL**..... \$9.95 per person

- Chocolate & Vanilla Ice Cream
- Fudge, Caramel & Raspberry Syrups
- Chopped Nuts, Sprinkles, chopped M&Ms, Chopped Oreos, Gummy Bears, Sliced Strawberries, Maraschino Cherries & Whipped Cream
- Ice Cream Waffle Bowls – Additional \$1.50 per person
- Unsweetened Iced Tea

**AM OR PM HOT BEVERAGE STATION**..... \$4.00 per person

- Regular & Decaffeinated Coffee, Herbal Teas, Water

**ADD ALL DAY ASSORTED SODAS TO BEVERAGE STATION** ..... \$8.00 per person

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

## BAR SERVICES

(2) Hour Minimum on all Bar Packages; (1) Bartender Required Per (50) People;  
\$100 Bartender Fee, Per Bartender

**BEER & WINE HOST BAR** .....\$23.00 per person  
Select Wines, Imported Beers, Domestic Beers, Juices, Sodas

**HOUSE HOST BAR** .....\$28.00 per person  
House Brand Liquors, house Wines, Imported Beers, Domestic Beers, Juices, Sodas

**CHOICE HOST BAR** .....\$30.00 per person  
Popular Brand Liquors, Select Wines, Imported Beers, Domestic Beers, Juices, Sodas

### CASH BAR

House Brand Liquors .....	\$8.00
Choice Brand Liquors.....	\$11.00
Premium Brand Liquors.....	\$14.00
Cordials & Liquors.....	\$10.00
House Wines.....	\$8.00
Choice Wines.....	\$11.00
Premium Wines.....	\$14.00
Domestic Beers .....	\$7.00
Imported Beers.....	\$8.00
Craft Beers.....	\$8.00
Soda, Juice & Bottled Water .....	\$3.00

### MISCELLANEOUS

Raspberry Champagne Punch.....	\$100.00 per gallon
Sangria Punch.....	\$100.00 per gallon
Non Alcoholic Punch .....	\$50.00 per gallon
Soft Drink.....	\$3.00 each
Bottled Waters .....	\$3.00 each

### BANQUET CRITERIA

Pricing based on a 30 person minimum  
There is a \$75 fee for buffets fewer than 30 people

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