CATERING MENU



WELCOME

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Tampa-Wesley Chapel 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.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn Tampa-Wesley Chapel! Lisa Moore Director of Sales Tel: 813.591.6900 Fax: 813.591.6901 Dir: 813.591.6907 Lisa.moore2@Hilton.com

22% Administrative Fee & 7% Sales Tax will be added to all food and beverage pricing. ***Menu Prices are Subject to Change***



BREAKFAST



CONTINENTAL

\$15.95 pp

Muffins, Pastries, and Assorted Bagels & Croissants. Butter, Cream Cheese, and Jellies. Orange Juice, Cranberry Juice, Apple Juice Premium Roast and Decaffeinated Coffee, Tea & Milk.

DELUXE CONTINENTAL \$18.95pp

Muffins, Pastries, and Assorted Bagels & Croissants. Butter, Cream Cheese and Jellies. Oatmeal Bar with Toppings. Fruit Flavored Yogurt & Fresh Fruit Platter. Orange Juice, Cranberry Juice, Apple Juice Premium Roast and Decaffeinated Coffee, Tea & Milk.

ALL AMERICAN BUFFET \$21.95 pp

Muffins, Pastries and Assorted Bagels & Bread. Butter, Cream Cheese, and Jellies. Fluffy Scrambled Eggs, Bacon and Sausage Breakfast Potatoes. Fresh Fruit Platter. Orange Juice, Cranberry Juice, Apple Juice Premium Roast and Decaffeinated Coffee, Tea & Milk.

Add-On Breakfast Stations-Minimum 15ppl Culinary Chef Required per Station---\$100 Fee

- Belgian Waffle Station: Add \$8pp
 - Fruit Toppings, Fresh Berries, Maple Syrup, Whipped Cream, Candied Nuts and Powdered Sugar
- Omelet Station: Add \$12pp
 - Whole eggs or egg whites with choice of Ham, Sausage, Bacon, Turkey Sausage, Bell Peppers, Onions, Spinach, Mushrooms, Tomatoes, Jalapenos, Salsa and Assorted Cheeses.



LIGHT GARDEN LUNCH



SOUP AND SANDWICH

\$22.95_{pp}

Your Choice of:

Soup

Minestrone, Cream of Broccoli Cheese, Hearty Black Bean, or Roasted Chicken Noodle

Roast Beef, Ham, and Turkey Sandwiches

All Sandwiches Garnished with American, Swiss, and Cheddar Cheeses

Accompanied by Fresh Lettuce, Red Onion, Tomato,

Dill Pickle Wedges, Mayonnaise, and Spicy Brown Mustard

Includes Individual Bags of Chips and Assorted Fresh Baked Cookies or Brownies

Choice of Iced Tea, Lemonade or Coffee

MINIMUM OF 15 PEOPLE

SOUP AND SALAD

\$21 .95 pp

Your Choice of:

Minestrone, Cream of Broccoli Cheese,

Hearty Black Bean, or Roasted Chicken Noodle Soup

Individual Chef Salad with Lettuce, Tomato, Cucumber, Hard-Boiled Egg, Sliced Ham and Turkey, Cheddar Cheese, and Bacon

Grilled Chicken Can Be Substituted for \$5.00 pp

Kaiser Roll and Butter

Ranch, Blue Cheese, or Italian Dressing

Includes Individual Bags of Chips and Assorted Fresh Baked Cookies or Brownies

Choice of Iced Tea, Lemonade or Coffee

MINIMUM OF 15 PEOPLE

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FROM THE DELI



DELI PLATTER

\$27.95pp

Tender Roast Beef, Ham, and Turkey Served with Sliced Cheddar, Swiss, and American Cheeses Assorted Breads, Rolls, and/or Wraps Lettuce, Tomato, Onion, Pickles and Condiments

INCLUDES:

Your Choice of: Pasta Salad, Potato Salad, or Coleslaw Desserts (a la carte): Cookies or Brownies Beverage Options (a la carte): Iced Tea, Lemonade, Coffee, and/or Soda (per consumption)



BOXED LUNCH OPTIONS: Add \$5pp

--Includes Choice of Whole Fruit or Chips, Choice of Pasta Salad or Potato Salad, Choice of Cookies or Brownies and Canned Soda

--Select 3 Sandwiches or Wraps

- Tuna or Chicken Salad served on a Wheat Wrap
- Turkey Club served on Hearty Wheat Bread
- The Italiano-Ham, Salami, Provolone Cheese topped with Vinaigrette Dressing and served on a Hoagie Roll
- Roast Beef with American Cheese topped with Horseradish Sauce and served on a Kaiser Roll
- Veggie Wrap with Roasted Red Pepper, Cucumbers, Tomato, Red Onion, Spring Mix, Hummus topped with Balsamic Glaze and served on a Spinach Wrap

MINIMUM OF 15 PEOPLE



HOT PASTA BUFFET





CHOICE OF PENNE PASTA OR LINGUINE LUNCH--\$28.95PP DINNER--\$36.95PP

SAUCES (Pick 2) Marinara Sauce Alfredo Sauce Pesto Sauce

TOPPINGS (Pick 2) Grilled Chicken Grilled Vegetables Italian Sausage

Meatballs

Includes:

Caesar Salad or Tomato/Mozzarella/Basil Salad with Balsamic Glaze Garlic Bread

CULINARY PASTA STATION

--Minimum 25ppl

--\$100 Chef Fee (2-hour limit)—Chef prepares each individual meal at station based on guest requests

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HOT BUFFET OR PLATED LUNCHES

CHOOSE ONE ENTREE:

\$39.95PP

- Grilled or blackened salmon filet
- Baked Cod topped with Creamy Seafood Sauce
- Chicken Marsala with Mushrooms and a Marsala
 Wine Sauce
- Chicken Piccata-Tender Chicken Breast in a Lemon, Caper, and White Wine Sauce
- Marinated Sirloin Beef Tips with Peppers and Onions
- Grilled Bone-In Pork Chop with Honey and Garlic Glaze
- Eggplant Parmesan

EACH ENTRÉE IS SERVED WITH CHOICE OF ONE STARCH:

- Herb Roasted Red Potatoes
- Risotto
- Macaroni and Cheese

HOT BUFFET ALSO INCLUDES:

- Garden Salad
- Seasonal Vegetables
- Bread and Butter

PLATED OPTION FOR ABOVE

SELECTIONS: ONE ENTREE: \$49.95PP

TACO BAR:

\$32.95PP

INCLUDES:

Ground Beef & Chicken and Hard & Soft Taco Shells Lettuce, Tomatoes, Onions, Jalapenos, Sour Cream, Cheese Guacamole, Yellow Rice, Black Beans, Tortilla Chips and Salsa







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REFRESHMENT **BREAKS**

HEALTHY SNACK

\$14.95PP

Assorted Chilled Fruit Yogurts

Granola Bars

Fresh Seasonal Fruit

BAKERY TREAT

\$14.95PP

Assortment of Fresh Baked Fudge Brownies and Cookies

OR

Donut Holes with Vanilla Dipping Sauce

OR

Assortment of Pastries and Muffins

CANDY SHOP

\$14.95PP

Assorted Candy Bars Assorted Potato Chips Hot Pretzels with Dipping Sauce

CHOCOLATE FOUNTAIN WITH FRUIT \$225.00

Minimum of 50 Guests Chocolate Fountain with Fresh Strawberries and Chef's Seasonal Choice of Fruit





HOT BUFFET OR PLATED DINNERS

CHOOSE TWO:

74.95PP

- Grilled or Blackened Salmon Filet
- Baked Cod topped with Creamy Seafood Sauce
- Chicken Marsala with Mushrooms and a Marsala Wine Sauce
- Chicken Piccata-Tender Chicken Breast in a Lemon, Caper, and White Wine Sauce
- Grilled Bone-In Pork Chop with Honey and Garlic Glaze
- Pork Tenderloin Roasted and Stuffed with Garden Vegetables and Herbs
- Grilled Filet Mignon with Demi Glaze and Bleu Cheese Crumble (Market Price)
- Eggplant Parmesan

EACH ENTRÉE IS SERVED WITH CHOICE OF ONE STARCH:

- Herb Roasted Red Potatoes
- Risotto
- Macaroni and Cheese

HOT BUFFET ALSO INCLUDES:

- Garden Salad
- Seasonal Vegetables
- Bread and Butter

PLATED OPTION FOR ABOVE SLECTIONS:

TWO ENTREES: \$84.95PP

TACO BAR: INCLUDES:

\$39.95PP

Ground Beef & Chicken and Hard & Soft Taco Shells Lettuce, Tomatoes, Onions, Jalapenos, Sour Cream, Cheese, Guacamole, Yellow Rice, Black Beans, Tortilla Chips and Salsa





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HORS **D'OEUVRES**

MINIATURE SPRING ROLLS	\$100.00
PARTY MEATBALLS	\$100.00
	¢425.00
SWEDISH MEATBALLS	\$125.00
BBQ SHRIMP SLIDERS	\$125.00
BBQ PORK SLIDERS	\$125.00
STUFFED MUSHROOMS	\$125.00
BRUSCHETTA	\$95.00
MINI QUICHE	\$95.00
CHICKEN WINGS	\$140.00
BBQ, Buffalo, or Lemon Pepper	
ITALIAN MEATBALLS	\$95.00
CHICKEN TENDERS	\$130.00

All Prices based on 50 pieces Minimum order of 50 pieces per item



\$230.00 SHRIMP DISPLAY

Jumbo Shrimp Cocktail or Seasoned Shrimp accompanied by Seafood Sauces (Platter Style)





PLATTERS

FRUIT DISPLAY AND CHEESE DISPLAY

\$250.00

Fresh Seasonal Fruit Accompanied by Strawberry Dipping Sauce Along with Artisan Cheeses and Assorted Crackers

VEGETABLE CRUDITES

\$175.00

Selection of Fresh Vegetables Served with Ranch and Bleu Cheese Dressings (Platter Service)

CHARCUTERIE BOARD

\$200.00

Selection of Meats and Cheeses Surrounded by Assorted Fruits, Nuts, Crackers, and Dips

PRICES SHOWN ARE ABOVE ARE BASED ON SERVINGS FOR 50 PPL









BANQUET BAR PRICES

Call Brands	\$10.00
Premium Brands	\$12.00
Domestic Beer	\$8.00
Imported Beer	\$10.00
House Wine Red and White	\$9.00
Soda	\$5.00



Call Brands

Jim Beam Bourbon, Hornitos Tequila, Cruzan Rum, Canadian Club Whiskey, Titos Vodka, Beefeater Gin

Premium Brands

Grey Goose Vodka, Sapphire Gin, Hennessey, Makers Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Label, Jameson Irish Whiskey, Bacardi Rum, Petron Tequila, Dewers

Hosted/Cash Bar:

- Minimum 30 PPL
- \$100 for setup
- \$25/hr for bartender





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BANQUET ADD-ONS

KIDS MEALS

\$14.95

Pick one of the Following: Hot Dogs, Pizza or Chicken Tenders Includes Choice of: French Fries or Mac & Cheese

BEVERAGES BY CONSUMPTION

Fresh Brewed Coffee	\$38.00/gal
Regular or Decaf	
Iced Tea or Lemonade	\$28.00/gal
Assorted Sodas	\$5.00/ea
Coke, Diet Coke, Sprite	
Bottled Water	\$5.00/ea

DESSERTS

Cheesecake	\$12/slice
Tiramisu	\$12/slice
Chocolate Cake	\$10/slice
Red Velvet Cake	\$10/slice
Carrot Cake	\$10/slice
Cookies	\$28/dz
Brownies	\$28/dz







BRUNCH BUFFET

- Beverage Station
 - o Orange Juice
 - Apple Juice
 - Cranberry Juice
- Fresh Brewed Coffee and Tea
- Fresh Fruit Platter
- Assorted Breads and Pastries
- Yogurts with Toppings
- Mini Quiche
- Scrambled Eggs
- Choice of Two Meats
 - o Bacon
 - o Sausage
 - Chicken Tenders
 - o Grilled Ham
- Home Fried Potatoes
- Waffles

\$34.95/pp Minimum 25ppl





