

Hilton Garden Inn Suffolk Riverfront

LUNCH MENU



100 East Constance Road
Suffolk, Virginia 23434
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www.suffolk.gardeninn.com
www.suffolkconferencecenter.com



LUNCH

Lunch Buffets

In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. All lunch buffets require a minimum headcount of fifty (50) guests. \$125 Buffet Fee for parties with less than fifty (50) guests.



The Soup and Salad Bar \$17.00 per person

Tomato Basil Bisque or Broccoli Cheddar Soup
Fresh Garden Greens with Assorted Toppings
Grape Tomatoes, Cucumbers, Red Onions, Bacon Chips, Black Olives, Bleu Cheese Crumbles & Shredded Cheddar Cheese
Served with Italian and Ranch Dressing
Fresh Fruit Salad
Potato Salad
Tri Color Pasta Salad
Assortment of Artisan Rolls and Fresh Baked Breads
Chocolate Dipped Chocolate Chip Cookies
Regular and Decaffeinated Coffee, Hot Herbal Teas and Iced Tea

Baked Potato Bar \$7.00 Per Person

Baked Idaho Potatoes with Assorted Toppings:
Butter, Sour Cream, Crumbled Bacon, Diced Onion, Tomatoes, Broccoli Florets, Shredded Cheddar and Parmesan Cheese

Soup, Salad & Potato Bar \$20.00 Per Person

Combination of The Soup and Salad Bar & Baked Potato Bar

The Sandwich Shop Buffet \$23.00 Per Person

Tomato Basil Soup
Platters of Sliced Ham, Turkey, and Roast Beef
Cheese Boards of Sliced Swiss, American and Cheddar Cheeses
Trays of Lettuce, Tomatoes and Bermuda Onions
Chicken Salad
Coleslaw and Tri-Color Pasta Salad
Pickles and Olives
Assorted Condiments
Sub Rolls, Flat Bread, Club White and Club Wheat Bread
Assorted Dessert Bars & Mousse Cups
Regular and Decaffeinated Coffee, Hot Herbal Teas and Iced Tea

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Picnic On The Nansemond Lunch Buffet

Sides (Select Two):

Tossed Garden Salad with Cucumbers, Tomatoes, Red Onions and Choice of Dressing

Southern Style Potato Salad

Pasta Salad

Classic Macaroni Salad

Entree (Select Two OR Three):

Beer Brats

Served with Mustard, Ketchup, Onions, Sauerkraut

Grilled Beef Hamburgers

Served with Lettuce, Tomato, Mayonnaise, Onion, Ketchup, Mustard, Pickles, and Kaiser Buns

Southern Fried Chicken

Traditional Southern Style Breaded Whole Chicken with Herbs and Spices

Barbeque Bone-In Chicken

Char Grilled 8 Piece Cut Chicken with Spicy Barbeque Sauce

Entrees Include:

Home-Style Baked Beans

Fresh Baked Sweet Cornbread

Assorted Cookies

Fresh Brewed Regular and Decaffeinated Coffee

Assorted Hot Teas and Iced Tea

Two Entrees: \$22 Per Person

Three Entrees: \$25 Per Person

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Custom Lunch Buffet

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Soup (Select One):

- Corn Chowder
- Tomato Basil
- Broccoli Cheddar Soup
- Garden Minestrone

Salad (Select Two):

- Home-Style Potato Salad
- Italian Hoagie Penne Salad
- Caesar Salad
- Baby Fresh Greens with Ranch and Balsamic Vinaigrette
- Caprese Salad
- Steakhouse Wedge with Bleu Cheese Crumbles

Entree (Select Two OR Three):

- Roasted Turkey with Pan Gravy
- Lemon Lime Chicken Picatta
- Sliced London Broil with Wild Mushroom Demi-Glace
- Honey Bourbon Glazed Salmon
- Tri Color Tortellini with Garlic Cream Sauce
- Chicken Madeira
- Garlic and Herb Encrusted Pork Loin
- Roasted Top Round with Gorgonzola & Red Onion Jam

Sides (Select Two):

- Roasted Baby Red Potatoes with Rosemary and Garlic
- Gouda Macaroni & Cheese
- Roasted Garlic Mashed Potatoes (Chive)
- Wild Rice Pilaf
- Smashed Sweet Potatoes
- Broccoli with Cheese Sauce
- Bourbon Butter Glazed Carrots
- Green Bean Homestyle
- Fresh Vegetable Medley

Desserts (Select Two):

- Assorted Dessert Bars
- Peach Cobbler with Cream
- Assorted Freshly Baked Cookies
- Strawberry Shortcake

Two Entrees: \$27.00 Per Person

Three Entrees: \$30.00 Per Person

A 21% service charge and 12.5 % state sales tax will be added to all food and beverage arrangements. Pricing is subject to change.

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LUNCH

Plated Luncheon

Plated Luncheon Sandwiches \$13.00 Per Person

Plated Sandwiches are Served with Pasta Salad, Fruit Cup and Include Regular and Decaffeinated Coffee, Hot Teas and Iced Tea.

Choose your Meat, Cheese and Bread

Entree (Choice of One):

- Oven Roasted Turkey Breast
- Virginia Honey Cured Ham
- Pepper Roasted Chicken
- Sliced Roast Beef
- Chicken Salad
- Tuna Salad

Cheese (Choice of One):

- American
- Swiss
- Provolone
- Brie
- Cheddar

Bread (Choice of One):

- Croissant
- Flat Bread
- Honey Wheat Kaiser
- Italian Sub Roll
- Spinach Wrap

Boxed Lunch \$3.00 Additional Per Person

- Bag of Chips
- Jumbo Cookie
- Red or Granny Smith Apple
- Assorted Soft Drink and Water

LUNCH

Plated Luncheon

Plated Luncheons include Chef's Choice of Side Items, Dessert, and Rolls with Butter. Served with Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Choice of Salad:

Fresh Garden Greens with Grape Tomato and Cucumbers
Classic Caesar Salad with Shaved Parmesan & Focaccia Croutons

Chicken Marsala \$21.00 Per Person

Boneless Breast of Chicken Oven Roasted with Fresh Herbs and Garlic,
Topped with a Wild Mushroom Demi Glace

Herb Crusted Salmon \$24.00 Per Person

Fresh Herb Encrusted Salmon with Dijon Velouté

Apple Stuffed Pork Loin \$22.00 Per Person

Stuffed with Fuji Apples served with Apple Cider Chipotle Barbeque Sauce

Marinated London Broil \$24.00 Per Person

Marinated and Slow Roasted Served with Chef's Special Glaze

Sautéed Chicken Piccata \$21.00 Per Person

With Lemon Caper Butter Sauce

Stuffed Florentine Cheddar Chicken \$21 Per Person

Chicken Stuffed with Spinach, Aged Cheddar Cheese Topped with a Light Sherry Cream



GENERAL INFORMATION



Food & Beverage

All food and beverages served in the banquet rooms must be provided by the hotel and cannot leave the banquet room/pre-function area. Any exceptions (i.e. wedding cake) must have the prior written approval by our Catering Representative. Event timelines are critical to the freshness and quality of your food selection. Changes to food service timeline on the day of your event must be given a minimum of one hour in advance or timeline cannot be change.

Guarantees

In order to ensure the success of your event, we require your guarantee of attendance three business days prior to your event. Your expected attendance will be considered your final guarantee if the guarantee is not received by the Catering office by noon three days prior to your event. Your actual bill will reflect the greater of the actual meals served or the guarantee. All functions are held to a minimum of food and beverages purchases.



Tax and Service Charge

All food and beverage is subject to 12.5% Sales Tax and a 21% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to 6% Sales Tax and a 21% Taxable Service Charge. The Commonwealth of Virginia states fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local and Hotel Tax totaling 14% plus \$1 occupancy tax per night.

Menu Selection

Your complete menu selection must be given to your Catering Representative thirty days prior to your event.

Meeting Room

Access to meeting room is guaranteed only during contracted times. Please note that other events may be going on at the same time, prior to, or directly following your event. All equipment and decorations must be removed from the property immediately following the event.



Deposit and Payment

All menu items reflect a price before service charge and taxes. In order to hold your event on a definite basis, a nonrefundable deposit will be required along with a signed contract. Failure to meet contract deadlines may result in forfeiture of meeting room space. Payment may be made by cashier's check, money order, cash or credit card. Final Payment is due three business days prior to the scheduled event.