



Catering Menu



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.

Thanks for making us a part of your plans, and welcome to Hilton Garden Inn, Salt Lake City Airport.

Sara Tagliarino
Director of Sales

Hilton Garden Inn
4975 Wiley Post Way
Salt Lake City, UT 84116
801-519-9000

SERVED BREAKFASTS

GREEK YOGURT PARFAIT PLATED BREAKFAST \$12 per person

- Greek yogurt
- Mixed berries
- Almonds
- Honey
- Whole grain oat granola
- Juices
- Coffee
- Tea

ARTISAN BREAKFAST SANDWICH PLATED BREAKFAST \$14 per person

- Sandwich roll
- Scrambled eggs
- Bacon
- Aged cheddar
- Chipotle aioli
- Juices
- Coffee
- Tea

EMIGRATION CANYON PLATED BREAKFAST\$17 per person

- Sliced fresh fruit
- Scrambled eggs
- Bacon
- Pork sausage
- Country potatoes
- Juices
- Coffee
- Tea

BREAKFAST BUFFETS

Minimum of 15 persons for buffets.

(+) LITTLE COTTONWOOD CONTINENTAL BREAKFAST BUFFET.. \$11 per person

- Muffins
- Yogurts
- Whole fruit
- Juices
- Coffee

(+) BIG COTTONWOOD CONTINENTAL BREAKFAST BUFFET \$14 per person

- Sliced fresh fruit
- Yogurts
- Muffins
- Pastries
- Bagels
- Juices
- Coffee
- Tea

(+) BINGHAM CANYON BREAKFAST BUFFET \$18 per person

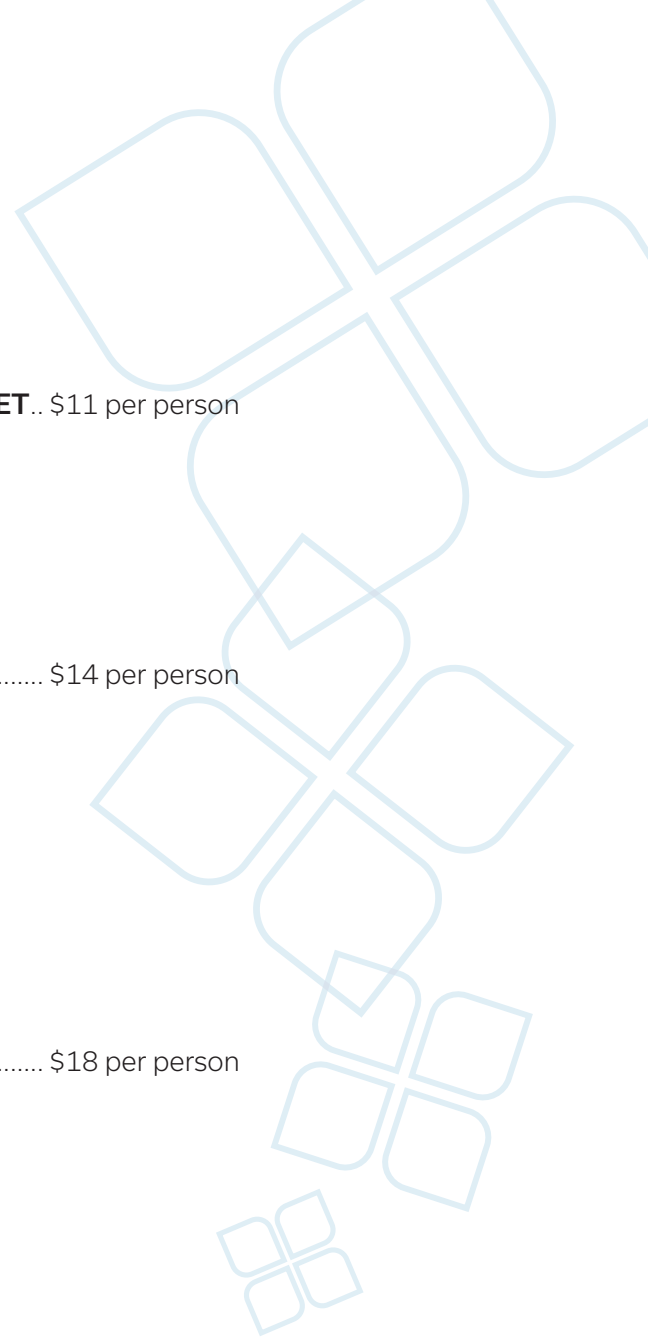
- Sliced fresh fruit
- Muffins
- Pastries
- Eggs
- Bacon
- Potatoes
- Juices
- Coffee
- Tea

MOUNT OLYMPUS BREAKFAST BUFFET \$22 per person

- Choice of French toast or pancakes
- Scrambled eggs
- Bacon
- Pork sausage
- Country potatoes
- Sliced fresh fruit
- Juices
- Coffee
- Tea

(+) Denotes availability for any size of group

*Warning: Consuming raw or under cooked meat, poultry, eggs or seafood may increase the risk of food borne illness.



LUNCHEON DELI BARS

KINGS PEAK SANDWICH DELI BAR..... \$24 per person

(Build your own, maximum 30 people)

Artisan ciabatta rolls, white bread, and whole wheat bread

Turkey, ham, roast beef

Cheddar, Swiss, provolone

Lettuce, tomatoes, onions

Mayonnaise, mustard

Pickles

Served with choice of macaroni or potato salad

Salad served with ranch and vinaigrette dressing

Chef's choice of dessert

Coffee

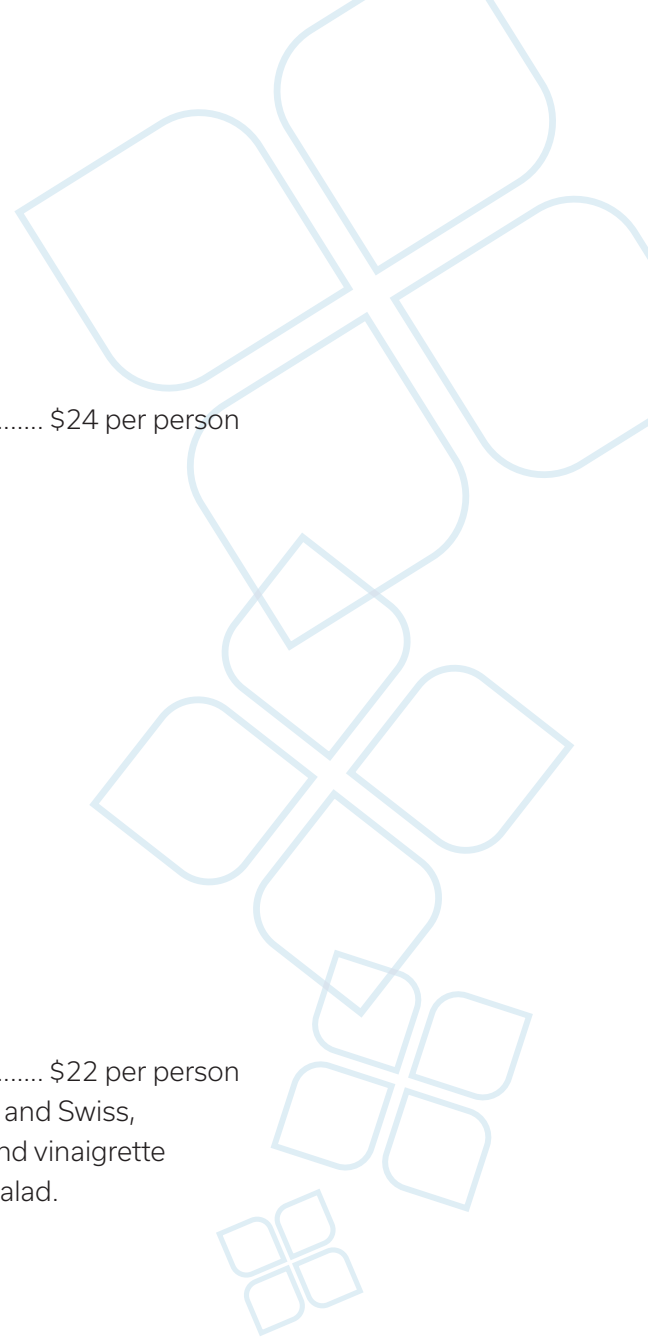
Tea

Lemonade

WEST DESERT LUNCH..... \$22 per person

Tasty club ciabatta sandwiches with sliced turkey and ham, cheddar and Swiss, tomatoes and lettuce on platters. Served with tossed salad, ranch, and vinaigrette dressings and Chef's choice dessert. Choice of potato or macaroni salad.

Add soup onto any lunch buffet for \$4 more per person.



LUNCHEON DELI BARS

BOX CANYON \$20 per person
(Max to-go box: 25, platter for larger groups)

Need a meal on the go? Enjoy these selections of sandwiches, wraps, and salads served with a piece of whole fruit, freshly baked cookie, a bag of chips, pickle, and bottled water.

TURKEY SANDWICH with provolone cheese, sliced tomatoes, onion, lettuce on Ciabatta with condiment packets

HAM SANDWICH with Swiss cheese, sliced tomatoes, onion, and lettuce on Ciabatta with condiment packets

BUFFALO CHICKEN WRAP with diced chicken tenders coated in buffalo sauce, wrapped in a spinach tortilla with lettuce, diced tomatoes, shredded mozzarella cheese, and ranch dressing on the side

(V) MEDITERRANEAN HUMMUS WRAP with sliced red and green peppers, squash, zucchini, lettuce, capers, shredded cheddar jack, and red pepper hummus wrapped in a tomato tortilla with a chipotle aioli on the side.

CHICKEN CAESAR SALAD with sliced grilled chicken breast on a bed of romaine lettuce served with parmesan cheese, croutons and Caesar dressing.

(V) Denotes vegetarian meal

SERVED LUNCHEONS

All plated luncheons are served with warm rolls, vegetable medley, choice of house salad, Caesar salad, or soup du jour, and choice of cheesecake or chocolate cake dessert.

(Z) COTTONWOOD HEIGHTS CHICKEN MARSALA \$24 per person
Grilled chicken breast served with Marsala sauce and rice pilaf.

(V) (Z) SPINACH AND SEASONAL VEGETABLE LASAGNA \$24 per person
House-made spinach and seasonal vegetables lasagna, baked fresh.

Meat options available; ground beef \$4, ground turkey \$6, Italian sausage \$7 (add on per person).

(V) (Z) MOUNT NEBO RISTORANTE \$22 per person
Fettuccine noodles with marinara and alfredo sauce.

Meat options available; ground beef or chicken \$4, meatballs \$5, ground turkey \$6 (add on per person).

EACH ENTRÉE IS SERVED WITH:

Warm rolls
Vegetable medley

SALADS (Choose One) OR SOUP DU JOUR:

Caesar salad
House salad

DESSERTS (Choose One):

Cheesecake
Chocolate cake

(V) Denotes vegetarian meal

(Z) Can be used on a buffet

LUNCH BUFFETS

Minimum of 15 persons for buffets.

PROMONTORY POINT HAMBURGER BAR..... \$25 per person

Grilled all-beef patties with a selection of sliced cheeses, lettuce, sliced tomatoes, onions. Served with French fries and a choice of macaroni, potato salad, or green salad, Chef's choice of dessert. Pickles and condiments on the side.

Add bacon for \$2 per person.

Vegetarian patties available upon request.

MOMUMENT VALLEY TACOS..... \$24 per person

Seasoned ground beef served with hard and soft tortilla shells, cheese, sour cream, diced tomatoes, onions, lettuce, salsa, and refried beans, Spanish rice, and churros dessert.

Vegetarian substitution Beyond meat available upon request.

(+) "THIS IS THE PLACE" PIZZA..... \$20 per person

In-house baked pizzas with pepperoni, cheese, Hawaiian, and BBQ Chicken offerings.

Served with breadsticks, tossed salad with ranch and vinaigrette dressing, and Chef's choice of dessert.

MEXICAN HAT FAJITAS \$25 per person

Juicy marinated chicken strips sautéed with peppers and onions, served with tortilla shells, cheese, sour cream, diced tomatoes, lettuce, salsa, and refried beans, Spanish rice, and churros dessert.

(V) (+) BEAR LAKE POTATO BAR.....\$17 per person

Russet baked potatoes, hot and fresh from the oven, served with butter, cheese, sour cream, onion, vegetarian chili, with a tossed salad and ranch and vinaigrette dressing, Chef's choice of dessert.

Chili con carne available upon request.

Add bacon for \$2 per person.

(V) Denotes vegetarian meal

(+) Denotes availability for any size of group

SERVED DINNERS

Maximum 30 persons for plated dinners.

All plated dinners are served with mashed potatoes, steamed vegetable medley, and warm dinner rolls, choice of house salad, Caesar salad, or soup du jour, and choice of cheesecake or chocolate cake dessert.

(Z) CASTLE VALLEY ROAST BEEF \$30 per person

Slow cooked seasoned chuck roast.

(Z) LA SAL PORK LOIN CHOP \$28 per person

Seasoned and grilled pork chops served with a grape sauce glaze and apple puree.

(Z) BONNEVILLE SALMON \$35 per person

Lemon seasoned salmon fillet with a melting herb butter, served with a rice pilaf.

EACH ENTRÉE IS SERVED WITH: Unless otherwise noted

Mashed potatoes and gravy

Steamed vegetable medley

Warm dinner rolls

SALADS (Choose One) OR SOUP DU JOUR:

Caesar salad

House salad served with ranch and vinaigrette

DESSERTS (Choose One):

Cheesecake

Chocolate cake

(Z) Can be used on a buffet

DINNER BUFFETS

Minimum of 15 persons for buffets.

CHICKEN PICCATA \$28 per person

Juicy chicken breast in a tangy lemon butter sauce. Served with fettuccini noodles, tossed salad with dressing, steamed vegetables, dinner rolls, and Chef's choice dessert.

HEBER VALLEY PRIME \$39 per person

Chef attended, handcarved fork tender prime rib with au jus. Served with mashed potatoes and gravy, steamed vegetable medley, tossed salad with ranch and vinaigrette dressings, dinner rolls, and choice of dessert.

MOUNT TIMPANOGOS TREAT \$42 per person/2 proteins **(OR)**

\$45 per person/3 proteins

Your choice of two or three proteins - marinated chicken breast, salmon filet, and/or prime rib. Served with mashed potatoes and gravy, rice pilaf, steamed vegetable medley, tossed salad with ranch and vinaigrette dressings, dinner rolls, and choice of dessert.

HOT HORS D'OEUVRES

By the dozen.

BUFFALO HOT WINGS	\$22
ITALIAN MEATBALLS WITH MARINARA	\$10
TERIYAKI CHICKEN KABOBS	\$29
VEGETARIAN SPRING EGG ROLLS	\$15

COLD HORS D'OEUVRES

Display Trays

DOMESTIC CHEESE & CRACKER TRAY (SERVES 25)	\$75
PREMIUM CHEESE & CRACKER TRAY (SERVES 25)	\$95
SEASONAL FRESH FRUIT TRAY (SERVES 25)	\$80
FRESH VEGETABLE TRAY WITH RANCH DIP (SERVES 25)	\$75
DOMESTIC MEAT & CHEESE TRAY (SERVES 25)	\$100
PREMIUM MEAT & CHEESE TRAY (SERVES 25)	\$120

COLD HORS D'OEUVRES

By the dozen.

PETITE CROISSANT SANDWICHES	\$45
BRUSCHETTA ON TOASTED BAGUETTE	\$15

A.M. BREAKS

SEASONAL FRESH SLICED FRUIT TRAY \$3.5 per person

SELECTION OF MUFFINS \$24 per dozen
Variety of blueberry, chocolate and banana nut muffins

SELECTION OF PASTRIES \$26 per dozen
Variety of pastries and cinnamon roll

BAGEL BAR \$28 per dozen
Variety of toasted blueberry, plain, and cinnamon bagels served with cream cheese, butter, and jam

P.M. BREAKS

NACHO BAR \$14 per person
Chips, queso, jalapenos, sour cream, and salsa.

SWEET SENSATION \$14 per person
Assortment of cookies, brownies, and lemon bars. Served with our premium regular coffee.

WASATCH BACKPACKER \$18 per person
Assorted bagged chips, granola bars, assorted filled crackers, and trail mix.
Served with our premium regular coffee.

BROWNIES \$30 per dozen

CANDY BARS \$24 per dozen

COOKIES \$24 per dozen

HOT BEVERAGES

FRESHLY BREWED REGULAR COFFEE.....	\$26 per gallon/each
FRESHLY BREWED DECAF COFFEE.....	\$26 per gallon/each
HOT WATER WITH SELECTION OF TEAS	\$24 per gallon/each

COLD BEVERAGES

ICED TEA.....	\$20 per gallon
LEMONADE.....	\$15 per gallon
BOTTLED WATER.....	\$3 each
ASSORTED BOTTLED SODA.....	\$4 each
ASSORTED CANNED SODA.....	\$3 each
ASSORTED SPARKLING WATER.....	\$3 each

ALCOHOLIC BEVERAGES

We have a wide variety of domestic and imported beer, spirits and wine available for your event. All alcohol will be subject to brand pricing and availability.

A \$100 Bartender fee and a \$25 bar set up fee will apply.

Bars are set up for a maximum of 3 hours, unless arranged in advance.

All state and local laws will be followed without exception. We reserve the right to end the bar, without refund, if we feel the integrity of the service is challenged or if a violation of the law has occurred.

HOSTED BAR

FULL BAR HOUSE BRANDSSubject to brand pricing and availability

FULL BAR PREMIUM BRANDS.....Subject to brand pricing and availability

CASH BAR

HOUSE COCKTAILS	\$13
HOUSE WINES	\$9
DOMESTIC BEERS	\$7
PREMIUM COCKTAILS	\$16
PREMIUM WINES	\$14

MISCELLANEOUS

ASSORTED CANNED SOFT DRINKS	\$3
BOTTLED WATERS	\$3

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