



CATERING AND EVENT MENU



HILTON GARDEN INN

8615 US HWY 24 WEST, FORT WAYNE, IN 46804 | 260-435-1777

Hilton Garden Inn™



BREAKFAST



****Prices are subject to a 22% service charge and prevailing sales tax****

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

BUFFET

PRICES ARE BASED PER PERSON ON A MINIMUM OF 20 GUESTS AND ONE HOUR OF SERVICE. ALL BREAKFAST BUFFETS ARE SERVED WITH ORANGE AND CRANBERRY JUICE, REGULAR AND DECAFFEINATED COFFEE AND ASSORTED HERBAL TEAS.

CLASSIC CONTINENTAL - \$18

- Fruit Salad
- Oatmeal and Toppings
- Yogurt and Granola
- Assortment of croissants, bagels and breads with jam, butter, and cream cheese

WABASH - \$22

- Fruit Salad
- Biscuits
- Scrambled Eggs
- Sausage Links
- Red Potatoes w/ peppers and onions

JOHNNY APPLESEED - \$27

- Biscuits
- Cinnamon French Toast
- Cinnamon Apples
- Bacon
- Sausage Links
- Scrambled Eggs
- Red Potatoes w/ peppers and onions



BUILD YOUR OWN

\$20 PER PERSON

BREAKFAST SANDWICH

- English Muffin, Croissant, **or** Wrap
- Egg **or** Egg White (*egg white additional +\$2*)
- Cheddar, Provolone, **or** Swiss
- Bacon **or** Sausage Patty
- Vegan: avocado, hummus, and roasted red peppers
additional \$3

SIDE

Fruit Salad **and** Tator Tots

PRICES ARE BASED PER PERSON ON A
MINIMUM OF
10 GUESTS AND ONE HOUR OF SERVICE.

ALL BREAKFAST BUFFETS ARE SERVED
WITH:
ORANGE AND APPLE JUICE
REGULAR AND DECAF COFFEE
ASSORTED HERBAL TEAS



BY THE DOZEN

ALL ITEMS BELOW ARE PER DOZEN PRICES AND MAY BE ADDED TO A MENU PACKAGE OR PURCHASED INDIVIDUALLY.

- Assorted Yogurts - \$35
- Assorted Bagels with Cream Cheese - \$30
- Assorted Muffins with Creamy Butter - \$30
- Butter Croissants with Butter and Preserves - \$35
- Whole Fruit - \$20

English Muffin Sandwich - \$48

Scrambled eggs with cheese and sausage patty served on an English muffin

Breakfast Wrap - \$60

Egg whites, tomatoes, mushrooms spinach and Swiss cheese in a wrap.

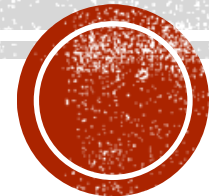
Southern Biscuit Sandwich - \$42

Sausage, egg and cheese on a biscuit





REFRESHMENTS AND SNACKS



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REFRESHMENTS

ALA CART BEVERAGES

Regular Coffee & Hot Tea Service **\$44** | Carafe
Decaf Coffee & Hot Tea Service **\$40** | Carafe
Orange, Apple, & Cranberry Juice **\$40** | Gallon
Hi-C Pink Lemonade, Coke, Diet Coke,
Spite, Unsweetened/Sweet Tea **\$30** | Gallon



BEVERAGES BASED OFF CONSUMPTION

Assorted Coca-Cola Soft Drinks **\$3.50** | Can
Water **\$3.50** | Bottle

ALL DAY BEVERAGE BREAK - \$20 PER PERSON

8 HRS OF SERVICE. PRICES BASED ON THE FINAL GUARANTEE

Freshly brewed Regular and Decaffeinated Coffee,
a selection of fine Herbal Teas, Regular, Diet and
Coca-Cola Soft Drinks Pitcher & Iced Water Pitcher

½ DAY BEVERAGE BREAK - \$14 PER PERSON

4 HRS OF SERVICE. PRICES BASED ON THE FINAL GUARANTEE

Freshly brewed Regular and Decaffeinated Coffee,
a selection of fine Herbal Teas, Regular, Diet and
Coca-Cola Soft Drinks Pitcher & Iced Water Pitcher

SNACKS

SNACKS PER DOZEN

Novelty Ice Cream Bars - \$36
Assorted Individual Kettle Chips - \$30
Assorted Candy Bars - \$30
Assorted Cookies - \$27
Fudge Nut Brownies - \$30

SNACKS PER PERSON

Tortilla Chips with Salsa - \$4
Butter Popcorn - \$4
Trail Mix w/ Peanuts - \$5
Pita Chips with Hummus - \$5

THEMED BREAKS

PRICES ARE BASED ON A MINIMUM OF 20 GUESTS AND THIRTY MINUTES OF SERVICE. BREAKS ARE SOLD PER PERSON BASED ON FULL ATTENDEE COUNT.

ENERGIZER - \$12

Pineapple & strawberry skewers, nutri-grain bars and assorted fruit yogurts.

HEALTHY START - \$12

Assorted individual yogurts, sliced seasonal fruits and granola bars.

MORNING ENERGY - \$12

Whole bananas, assorted breakfast bars, trail mix and chocolate dipped rice treats.

AM SNACK ATTACK (PICK THREE) - \$15

Individual yogurts, whole fruits, fruit muffins, granola bars, individual trail mix, breakfast breads, nutri-grain bars and assorted bagel with cream cheese.

SWEET & SALTY - \$12

Individual bags of chips, trail mix and mini chocolate candy bars.

SPA BREAK - \$12

Cubed fresh fruit, vegetable crudité with herb ranch dressing and lemon bars.

COOKIE JAR - \$12

Freshly baked cookies, fudge nut brownies and lemon bars.

PM SNACK ATTACK (PICK THREE) - \$15

Tortilla chips & salsa, individual bags of chips, mini chocolate candy bars, individual trail mix, cookies, brownies, lemon bars, popcorn and whole fruits.



Coffee Breaks

PRICES ARE BASED ON A MINIMUM OF 10 GUESTS AND THIRTY MINUTES OF SERVICE. BREAKS ARE SOLD PER PERSON
BASED ON FULL ATTENDEE COUNT

The Early Riser- \$9

One Dozen Coffee Cake Slices

Freshly Brewed Regular and Decaf Coffee

Original Coffee Creamer, Sugar, and Low-Calorie Sweetener

The Best Seller - \$9

One Dozen Cinnamon Rolls

Freshly Brewed Regular and Decaf Coffee

Original Coffee Creamer, Sugar, and Low-Calorie Sweetener

The Afternoon Charge Up- \$12

One Dozen Chewy Granola Bars and One Dozen Nutri-Grain Bars

Selection of Whole Fruit

Freshly Brewed Regular and Decaf Coffee

Original Coffee Creamer, Sugar, and Low-Calorie Sweetener

The Premium Drip-\$15

One Dozen Cheese Danish and One Dozen Banana Bread Slices

Freshly Brewed Regular and Decaf Coffee

Original, French Vanilla, and Hazelnut Coffee Creamer, Sugar, and Low-Calorie Sweetener

Mastering The Drip - \$15

One Dozen Blueberry Muffins

One Dozen Pirouline Wafers

Freshly Brewed Regular Coffee and Decaf Coffee

Vanilla and Caramel Flavored Syrups

Original, French Vanilla, and Hazelnut Coffee Creamer, Sugar, and Low-Calorie Sweetener





LUNCH

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BUFFET

PRICES ARE BASED PER PERSON ON A MINIMUM OF 20 GUESTS AND ONE HOUR OF SERVICE. ALL LUNCH BUFFETS ARE SERVED WITH ICED WATER AND SWEET AND UNSWEETENED ICED TEA or ICED WATER, LEMONADE, AND UNSWEETENED ICED TEA

SOUP AND SALAD BAR

\$25

- Tossed Garden Salad with Grilled Chicken
- Buttermilk Ranch, Balsamic, and French Dressing
- Chicken Noodle **AND** Broccoli Cheddar Soup
- Chef Selection of Sweet Treat

\$28

- Tossed Garden Salad **OR** Caesar Salad
- Chicken Noodle **OR** Broccoli Cheddar Soup
- Choice of 2 Premade 1/2 Sandwiches or Wrap
 - Chicken Salad on a croissant with tomatoes, lettuce and provolone cheese
 - Roasted Turkey ad on a Wrap with bacon, Swiss cheese, lettuce, and tomatoes
 - Black Forest Ham Sandwich on country white bread with sharp cheddar and Dijon mayonnaise
 - Roasted Mushroom Wrap with garden vegetables & peppers, Boursin cheese and baby spinach
- Chef Selection of Sweet Treat

FIESTA GRANDE - \$29

- Salad made with romaine, tomatoes, cucumber, black bean & corn relish served with spicy ranch dressing.
- Queso Fresca and House Salsa with crispy tortilla chips.
- Grilled Fajita Chicken Strips with peppers & onions and Seasoned Ground Beef
- Southwest Rice
- Vegetarian Black Beans
- Soft flour tortillas and crispy taco shells, shredded cheese, jalapeno, diced tomatoes, shredded lettuce, sour cream, diced onions
- Cinnamon Sugar dusted churros

BBQ MASTERS - \$29

- Tossed Garden Salad with Buttermilk Ranch, Balsamic, and French Dressing
- Pulled Pork and Pulled Chicken with yeast rolls
- Slaw
- Mac & Cheese
- Green Beans
- Chef Selection of Sweet Treat



SANDWICH STYLE

PRICES ARE BASED PER PERSON ON A MINIMUM OF 20 GUESTS AND ONE HOUR OF SERVICE. ALL OPTIONS ARE SERVED WITH ICED WATER AND SWEET AND UNSWEETENED ICED TEA or ICED WATER, LEMONADE, AND UNSWEETENED ICED TEA

BUILD YOUR OWN SANDWICH - \$25

- Traditional Caesar **OR** Tossed Garden Salad
- Country white bread, wheat bread, assorted rolls
- Oven roasted turkey, black forest ham, genoa salami and classic chicken salad
- Sliced Swiss, cheddar and provolone cheese
- potato chips, kosher pickles, lettuce, tomato, red onions, country mustard, aioli
- Chocolate Chip Cookies **OR** Fudge Brownies

GOURMET BOX LUNCH- \$25

UP TO THREE SELECTIONS – SERVED WITH VEGETABLE PASTA SALAD, BAG OF POTATO CHIPS, AND CHEF SELECTION OF SWEET TREAT

- **TURKEY CLUB WRAP** – Roasted turkey, crisp bacon, Swiss cheese, lettuce, tomato and an herb aioli in a tortilla.
- **ROAST BEEF** – Shaved roast beef, fried onion straws, tomatoes, lettuce, cheddar cheese, horseradish mayonnaise on a rustic roll.
- **BLACK FOREST HAM** – Shaved black forest ham, sharp cheddar cheese, lettuce, tomato and Dijon mayonnaise on country white bread.
- **VEGGIE HUMMUS WRAP** – Baby spinach, roasted mushrooms, red peppers, diced tomato and creamy hummus in a tortilla.
- **HERB ROASTED CHICKEN BREAST** – Sliced breast of chicken, Swiss cheese, lettuce, tomato and garlic aioli on a rustic roll.
- **CLASSIC CHICKEN SALAD** on a croissant with tomatoes, lettuce and provolone cheese



PLATED SALADS

PRICES ARE BASED PER PERSON ON A MINIMUM OF 20 GUESTS AND ONE HOUR OF SERVICE. ALL OPTIONS ARE SERVED WITH ICED WATER AND SWEET AND UNSWEETENED ICED TEA or ICED WATER, LEMONADE, AND UNSWEETENED ICED TEA

Chopped Grilled Chicken - \$20

Romaine Lettuce, bacon, Cherry tomatoes, shaved carrots, cucumbers, red onion, blue cheese crumbles, croutons, buttermilk ranch, balsamic vinaigrette, french dressing, and chef selection of sweet treat

Caesar - \$20

Romaine lettuce, shaved parmesan cheese, croutons, traditional Caesar dressing, and chef selection of sweet treat

add grilled chicken +4

add grilled salmon +\$6

add sliced bistro steak +6

Classic Wedge - \$16

Romaine wedge, bacon, tomatoes, red onion, blue cheese crumbles, buttermilk ranch dressing, and chef selection of sweet treat

add grilled chicken +\$4

add grilled salmon +\$6

add sliced bistro steak +\$6



Hilton Garden Inn™



DINNER



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Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

SALAD select one

Garden – cheese, cucumber, red onion, shredded carrots, tomatoes, balsamic vinaigrette or buttermilk ranch

Caesar – romaine, shaved parmesan, croutons, and traditional caesar dressing

Wedge – romaine wedge, bacon, tomatoes, red onion, blue cheese crumbles, and buttermilk ranch dressing

ENTRÉE select one each additional +\$10

Pan Seared Chicken Breast *with mushroom marsala sauce*

Grilled Herb Chicken Breast *with roasted garlic parmesan sauce*

Barbeque Pulled Pork *with yeast roles*

Sliced Bistro Steak *with mushrooms and caramelized onions*

Salmon Filet *blackened or bourbon glaze*

Italian Cheese Ravioli *in a sundried tomato cream*

Vegetarian Stuffed Bellpepper *white rice, black beans, roasted corn, and cheese*

SIDES select one each additional +\$5

Sautéed Green Beans

Grilled Asparagus

Steamed Vegetable Medley

Steamed Broccoli

Scalloped Potatoes

Brussel Sprouts with Onions

Garlic Mashed Potatoes

Herb Smashed Potatoes

Sweet Cream Corn

Rice Pilaf

Macaroni & Cheese

Smashed Sweet Potatoes

DESSERT select one each additional +\$5

Fresh Berries with Whipped Cream

NY Style Cheesecake

Chocolate Mousse

Chocolate Cake

Fudge Brownie

Strawberry Shortcake

Carrot Cake

DINNER

PRICES ARE BASED PER PERSON ON A MINIMUM OF 20 GUESTS AND ONE AND A HALF HOURS OF SERVICE. DINNER OPTIONS ARE SERVED WITH YEAST ROLLS AND BUTTER FRESHLY BREWED COFFEE, SWEET AND UNSWEETENED TEA AND ICED WATER.

FOR BOTH PLATED AND BUFFET UP TO ONLY

2 ENTRÉE, 3 SIDE, AND 2 DESSERT SELECTIONS

PLATED - \$40

BUFFET - \$35



SALAD *select one*

Garden – cheese, cucumber, red onion, shredded carrots, tomatoes, balsamic vinaigrette or buttermilk ranch

Caesar – romaine, shaved parmesan, croutons, and traditional caesar dressing

Wedge – romaine wedge, bacon, tomatoes, red onion, blue cheese crumbles, and buttermilk ranch dressing

DUO SELECTIONS

\$40 – Parmesan Crusted Chicken and Garlic Butter Shrimp
Steamed Vegetable Medley
Roasted Red Potatoes

\$40 – Cajun Bowtie Pasta with Grilled Chicken and Shrimp
Steamed Broccoli **OR** Grilled Asparagus

\$45 – Salmon (Blackened or Bourbon) and Shrimp Skewer
Steamed Broccoli **OR** Grilled Asparagus
Herb Smashed Potatoes

\$45 – Sliced Bistro Steak and Garlic Butter Shrimp
Sautéed Green Beans **OR** Brussel Sprouts with Onions

DESSERT

Fresh Berries with Whipped Cream

NY Style Cheesecake

Chocolate Mousse

Chocolate Cake

Fudge Brownie

Strawberry Shortcake

Carrot Cake

DYNAMIC DUOS

PRICES ARE BASED PER PERSON
ON A MINIMUM OF 20 GUESTS
AND ONE AND A HALF HOURS
OF SERVICE. DINNER OPTIONS
ARE SERVED WITH YEAST
ROLLS AND BUTTER FRESHLY
BREWED COFFEE, SWEET AND
UNSWEETENED TEA AND ICED
WATER.

*UP TO ONLY 2 DUO AND
DESSERT SELECTIONS*





COCKTAIL HOUR AND RECEPTION



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\$15 PER DOZEN

- o Fried Italian Breaded Ravioli with Garden Marinara
- o Golden BBQ Glazed Meatballs
- o Chicken, Green Onion & Cheese Quesadilla served with Salsa Fresca
- o Pan-Fried Pork Dumplings with a Soy Ginger Dipping Sauce
- o Vegetable Spring Roll served with Sweet Chili Sauce
- o Mac & Cheese Bites with Ranch Dressing

\$17 PER DOZEN

- o Fresh Fruit Skewer served with a Honey Yogurt Dipping Sauce
- o Buffalo Chicken Wings with Cool Ranch
- o Crispy chicken Tenders with a side of Whiskey BBQ Sauce
- o Caprese Skewer of Grape Tomato and Fresh Mozzarella with a Pesto & Balsamic Drizzle
- o Jalapeno Bacon-Cheddar Popper
- o Mini Crudit  with Buttermilk Ranch

\$20 PER DOZEN

- o Steak Crostini with a Roasted Red Pepper Cream
- o Sausage Stuffed Mushroom Caps
- o Ginger Chicken Satay
- o Cocktail Shrimp Shooter with Cocktail Sauce

HORS D'OEUVRES

**HOR D'OEUVRES ARE
PRICED BY THE DOZEN WITH
A MINIMUM OF 2 DOZEN
PER ORDER**



RECEPTION TABLE ENHANCEMENTS

- **MEDITERRANEAN DISPLAY**

SMALL SERVES (10-15) **\$90** MEDIUM (16-25) **\$150** LARGE (26-35) **\$200**

Hummus, Grilled Pita, Olives, Artichoke Dip, Marinated Vegetables, Feta Cheese and Garden Vegetables

- **SEASONAL VEGETABLE CRUDITE**

SMALL SERVES (10-15) **\$50** MEDIUM (16-25) **\$80** LARGE (26-35) **\$110**

Fresh Market Vegetables served with Garden Herb Ranch Dip and Hummus

- **TUSCAN BOARD**

SMALL SERVES (10-15) **\$125** MEDIUM (16-25) **\$200** LARGE (26-35) **\$275**

Imported Cheese, Cured Meats, Marinated Grilled Vegetables drizzled with Balsamic Glaze, Bread Sticks, Gourmet Crackers and sliced Rustic Breads

- **FRESH FRUIT DISPLAY**

SMALL SERVES (10-15) **\$60** MEDIUM (16-25) **\$100** LARGE (26-35) **\$145**

Sliced Fresh Fruits garnished with Berries served with Honey-Ginger Yogurt Dipping Sauce

- **GRILLED VEGETABLE DISPLAY**

SMALL SERVES (10-15) **\$75** MEDIUM (16-25) **\$125** LARGE (26-35) **\$175**

Seasonal Assortment of Marinated Grilled Vegetables with Roasted Garlic Hummus Dip

- **CHEESE BOARD**

SMALL SERVES (10-15) **\$80** MEDIUM (16-25) **\$130** LARGE (26-35) **\$180**

Artisan Cheese Assortment with Fresh Berries garnish, Gourmet Crackers and sliced Rustic Bread

- **SPINACH AND ARTICHOKE DIP**

SMALL SERVES (8-14) **\$35** LARGE (23-30) **\$65**

Tortilla Chips and Pita Bread

- **BUFFALO CHICKEN DIP**

SMALL SERVES (8-14) **\$40** LARGE (23-30) **\$60**

Tortilla Chips and Pita Bread

- **SALSA AND GUACAMOLE**

SMALL SERVES (8-14) **\$35** LARGE (23-30) **\$65**

Tortilla Chips



BAR



SIGNATURE BRANDS

Liquor Pinnacle Vodka, Beefeater Gin, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's Scotch, Canadian Club Cruzan Rum, Sauza Gold Tequila

Wine Trinity Oaks, Pinot Grigio, Chardonnay, Cabernet Sauvignon

Beer Budweiser, Bud Light, Michelob Ultra, Heineken

PREMIUM BRANDS

Liquor Ketel One Vodka, Amsterdam Gin, Maker's Mark Bourbon, Crown Royal, Johnny Walker Black Scotch, Bacardi Superior Rum, Hornitos Tequila

Wine Kendal-Jackson Chardonnay, 14 Hands Winery Cabernet Sauvignon, Sea Glass Pinot Noir

Beer Stella Artois, Hotel Selected Local Craft Beer

ALL GUESTS WILL BE CARDED PRIOR TO FIRST BEVERAGE SERVICE. HOTEL RESERVES THE RIGHT TO REFUSE SERVICE TO ANY GUEST WE FEEL HAS HAD ENOUGH ALCOHOL, REGARDLESS OF THE TIME THE BAR HAS BEEN OPEN. HOTEL DOES NOT ALLOW GUESTS TO BRING IN LIQUOR FROM OUTSIDE OF THE HOTEL. VIOLATION OF THIS POLICY WILL RESULT IN THE REMOVAL OF THE GUEST(S) FROM THE HOTEL PROPERTY.

RECEPTION

ALL BARS ARE SUBJECT TO A \$75 BARTENDER FEE FOR EVERY 50 GUESTS WITH UP TO THREE HOURS OF SERVICE.
EACH ADDITIONAL HALF HOUR OF SERVICE IS \$30.

CASH BAR PRICING

| | |
|----------------------------|---------------------------|
| Signature Liquor Brand \$9 | Premium Liquor Brand \$10 |
| Signature Wine Brand \$9 | Premium Wine Brand \$11 |
| Signature Beer Brand \$7 | Premium Beer Brand \$9 |
| Local Craft Beer \$9 | Soft Drinks \$4 |
| Bottled Water \$4 | |

HOST BAR PRICING

| | |
|----------------------------|--------------------------|
| Signature Liquor Brand \$8 | Premium Liquor Brand \$9 |
| Signature Wine Brand \$8 | Premium Wine Brand \$10 |
| Signature Beer Brand \$6 | Premium Beer Brand \$8 |
| Local Craft Beer \$8 | Soft Drinks \$4 |
| Bottled Water \$4 | |

PACKAGES HOST BARS & ENHANCEMENTS

Beer, Wine & Soda *(based on full attendee count)*

1st Hour \$20 per person

Additional Hours \$15 per person

Signature Brands, Beer, Wine & Soda *(based on full attendee count)*

1st Hour \$24 per person

Additional Hours \$18 per person

Premium Brands, Beer, Wine & Soda *(based on full attendee count)*

1st Hour \$28 per person

Additional Hours \$20 per person

Signature Wines by the Bottle - \$30

Trinity Oaks, Pinot Grigio, Chardonnay, Cabernet Sauvignon

Sparkling Wine Toast - \$7 per person *(based on full attendee count)*

Brunch Bar - \$8 each

Variety of Mimosas, Bloody Mary & Screwdrivers

Alcoholic Punches - \$110 per gallon

Sangria, Champagne Punch, Margarita, Long Island Iced Tea

Punch - \$55 per gallon

Fruit Punch Cooler





MEETING ESSENTIALS



****Prices are subject to a 22% service charge and prevailing sales tax****

PROJECTION SCREEN - \$55

Includes: Power strip, extension cord and equipment table

PROFESSIONAL LCD PACKAGE SCREEN - \$100

Includes: Projector, screen, power strip, extension cord and equipment table

FLIPCHART PACKAGE - \$35

Includes: Flipchart pad and assorted colored markers



DRY ERASE BOARD PACKAGE - \$35

Includes: dry erase board and assorted colored markers

HOUSE SOUND - \$20

Includes: Wireless Mic

DANCE FLOOR - \$200

12' X 12' dance floor

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