

Dinner Menu

 **Hilton**
Garden Inn™
Findlay



Conrad Dinner Plated or Buffet Entrées

Vegetarian \$21 per plate (does not include vegetable or starch accompaniments)

Baked Manicotti – Manicotti filled with sautéed vegetables and ricotta cheese, baked in a marinara sauce

Wine Stained Pasta – Tender cooked in a combination of wine and tossed in an asiago cream sauce, garnished with fresh spinach and garlic roasted tomatoes

Pasta Primavera – Penne pasta tossed with fresh seasonal vegetables and choice of marinara or alfredo sauce

Vegetable Stir Fry – Fresh seasonal vegetables stir fried in a house teriyaki sauce and served over brown rice

Chicken \$27 per plate

Classic Roast Chicken – Oven roasted bone-in or boneless chicken breast topped with a savory rosemary gravy

Tuscan Chicken – Seared boneless chicken breast topped with a Crema di Pomodoro sauce

Chicken Marsala – Grilled boneless chicken breast topped with a rich mushroom marsala sauce

Lemon Herb Roasted Chicken – Tender chicken breast roasted in a delicious lemon and herb marinade

Seafood \$32 per plate

Butterfly Shrimp – Choice of grilled or lightly breaded shrimp topped with a lemon caper beurre blanc

Shrimp Scampi – Succulent shrimp tossed in a lemon butter sauce with a hint of white wine

Salmon New Orleans – Blackened salmon topped with sautéed shrimp in lemon butter sauce

Pork \$30 per plate

Pork Tenderloin – Pan seared pork tenderloin topped with choice of a sweet apple or cherry bourbon sauce

Stuffed Pork Chop – Oven roasted pork chop stuffed with a savory house made stuffing, topped with a rosemary gravy

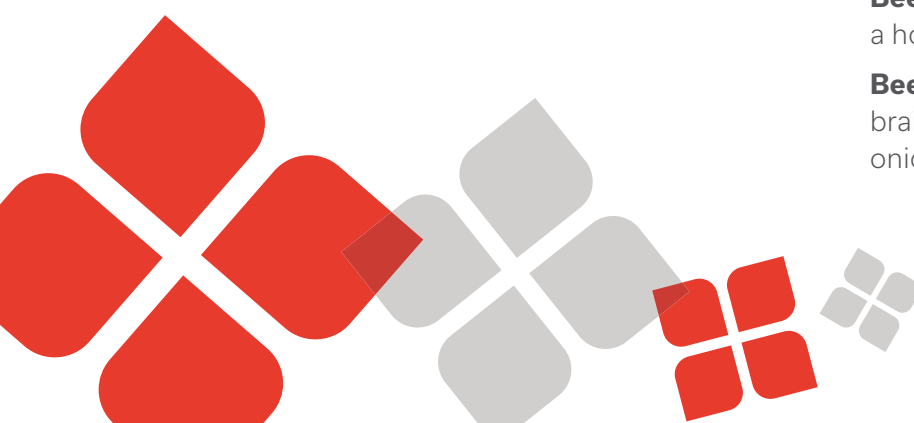
Beef \$30 per plate

Bistro Filets – Sliced, roasted beef shoulder tender topped with a red wine demi-glacé

Ribeye – 10 oz grilled choice ribeye topped with garlic herb butter

Beef Brisket – Sliced brisket topped with a honey BBQ sauce

Beef Bourguignon – French beef stew braised in red wine, flavored with carrots, onions, mushrooms, and garlic



Buffet Pricing

One Entrée \$32 per person

Two Entrée \$36 per person

Accompaniments included with Buffet or Plated Entrées

Bakery Rolls & Butter

Salads (Choose One)

- Garden Salad
- Greek Salad
- Spinach Salad
- Chopped Salad

Vegetables (Choose One)

- Roasted Vegetable Medley
- Green Bean Almandine
- Bacon Balsamic Brussel Sprouts
- Grilled Asparagus
- Brown Sugar Glazed Carrots
- Steamed Broccoli
- Roasted California Blend

Starches (Choose One)

- Baked Potato with Butter and Sour Cream
- Wild Rice Pilaf
- Roasted Redskin Potatoes
- Garlic Whipped Potatoes
- Cheddar and Bacon Smashed Potatoes
- Potatoes Au Gratin
- Baked Sweet Potato

Desserts (Choose One)

- Chocolate Cake
- Carrot Cake
- NY Cheesecake with Berry Compote
- Peach Cobbler with Whipped Cream
- Apple Pie
- Chocolate or Mixed Berry Trifle

Beverages

- Freshly Brewed Coffee
(Regular & Decaf)
- Hot Tea
- Iced Tea

*Maximum of two entrée selections for both buffet and plated meals. An appropriate upcharge will apply for additional entrée and accompaniment selections

*All buffets require a 12 person minimum or a \$50.00 setup fee applies

*To ensure quality, all food items will only be left out for one hour

*A 20% service charge and applicable sales tax will be added to all catered food and beverage



Carving Stations

Enhance your dinner buffet with a chef attended carvery!

\$50.00 Chef Attendant Fee applies to all Carving Station additions

Roast Pork Loin..... Additional \$5 per person

Roasted pork loin carved served with a burgundy peppercorn sauce

Applewood Smoked Ham..... Additional \$4 per person

oven baked ham covered with a house made honey glaze, and served with a brown sugar mustard

Thyme Roasted Turkey Breast Additional \$3 per person

Thyme and herb seasoned turkey breast, roasted over caramelized onions, and served with a caramelized onion gravy

Prime Rib..... Additional \$15 per person

Herb crusted prime rib freshly carved and served with au jus and a horseradish cream sauce

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Hors D'oeuvres

Farmer's Market Display **\$210/Medium Display** (*serves up to 50 people*)
\$325/Large Display (*serves up to 100 people*)

Assorted Vegetable Crudités with Herb Dip, (Assorted Hand-Cut Fruits, Domestic & Imported Cheeses, Assorted Crackers, and Toasted Breads

Crostini Bar Display **\$250/Medium Display** (*serves up to 50 people*)
\$325/Large Display (*serves up to 100 people*)

Baskets of Toasted Bread, Italian Salami, Artisan Cheeses, Roasted Tomatoes, Tomato Bruschetta, Olive Tapenade, Sundried Tomato Pesto, Basil Pesto, Olive Oil, and Balsamic Vinegar

Spinach Artichoke Dip **\$120 each** (*serves up to 50 people*)

Served with toasted breads and tortilla chips

Buffalo Chicken Dip **\$120 each** (*serves up to 50 people*)

Served with tortilla chips, celery and carrot sticks

Classic Nacho Bar **\$120 each** (*serves up to 50 people*)

Queso served with salsa, sour cream, jalapenos, and tortilla chips

Lightly Breaded Shrimp **\$75.50** *per 25 pieces*

Shrimp Skewers **\$78** *per 25 pieces*

Cajun, Lemon Pepper or Thai Sweet Chili

Shrimp Cocktail Shooters **\$78** *per 25 pieces*

Roasted Tomato Crostini **\$40** *per 25 pieces*

Boneless Wings **\$58** *per 25 pieces*

Classic Hot, BBQ, Sweet Chili or Zesty Orange

Meatballs **\$45.50** *per 25 pieces*

Choice of Swedish or BBQ

Beef Wellington Bites **\$60** *per 25 pieces*

A tender beef cube nestled in a seasoned mushroom duxelle covered in a light and flaky puff pastry dough

Chicken Tenders **\$55.50** *per 25 pieces*

Served with BBQ, Ranch, and Honey Mustard Sauces

continued on next page



Hors D'oeuvres *Continued*

Vegetable Spring Rolls\$62.50 per 25 pieces

Italian Stuffed Mushrooms.....\$63 per 25 pieces

Loaded Potato Skins \$40 per 25 pieces

Served with Salsa & Sour Cream

Sliders.....\$75.50 per 25 pieces

Choice of Mushroom & Swiss Burger, Ham & Cheese, or Pulled Pork with Slaw

Cheeseball Truffles \$40 per 25 pieces

Mini cheese balls served with an assortment of crackers

Asparagus Filo Bites\$20 per 25 pieces

Filo pastry stuffed with asparagus and smoked gouda

Soft Pretzel Bites\$20 per 25 pieces

Served with Beer Cheese & Spicy Mustard

Brownie Bites.....\$25 per 25 pieces

Mousse Shooters.....\$30 per 25 pieces

Choice of Chocolate, Berry Cheesecake or Lemon

Dessert Bars.....\$30 per 25 pieces

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Beverages

Freshly Brewed Coffee \$17.50 per half gallon pot
Regular & Decaffeinated

Iced Tea \$12.50 per half gallon pitcher
Sweet & Unsweet

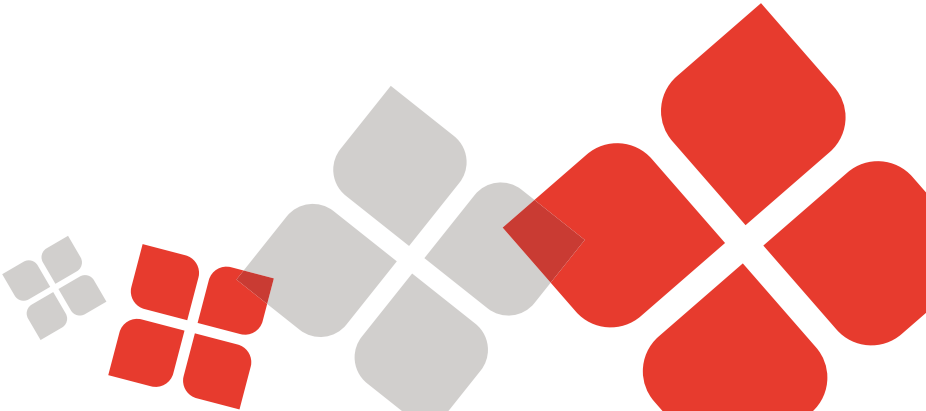
Hot Water with Assorted Herbal Teas \$5 per half gallon pot

Bottled Juices \$2.50 per bottle
Apple, Orange & Cranberry

Assorted Coke Products \$2 per can
Coke, Diet Coke & Sprite

Bottled Water \$2 per bottle

Milk \$2 per carton
2%, Skim or Chocolate



Banquet Bars

Soft Drinks **\$2 per can**
Coke, Diet Coke, and Sprite

Domestic Beers (Choose Two) **\$4 per bottle**
Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, and Yuengling

Import Beers (Choose Two) **\$5 per bottle**
Corona, Fat Tire, Heineken, Sam Adams Boston Lager, and Stella Artois

White Wines (Choose Two) **\$7 per glass**
Moscato, White Zinfandel, Riesling, Sauvignon Blanc, Chardonnay, and Pinot Grigio

Red Wines (Choose Two) **\$7 per glass**
Merlot, Red Blend, Pinot Noir, and Cabernet Sauvignon

House Liquors **\$6 per drink**
Jim Beam Bourbon, Seagram's 7 Whiskey, Lauder's Scotch, McCormick's Gin, Smirnoff Vodka, Castillo Rum, and Captain Morgan Spiced Rum

Call Liquors **\$7 per drink**
Knob Creek Bourbon, Crown Royal Whiskey, J&B Scotch, Beefeater Gin, EFFEN Vodka, Bacardi Silver Rum, and Captain Morgan Spiced Rum

Premium Liquors **\$8 per drink**
Maker's Mark Bourbon, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Tito's Vodka, Bacardi Silver Rum, and Captain Morgan Spiced Rum

*All banquet bars require 1 bartender per 100 guests. A \$100 Bartender Fee per bartender will apply for a four hour banquet bar. An additional \$50 Bartender Fee will apply for any banquet bar over 4 hours.

*The Hilton Garden Inn Findlay is the only entity permitted to sell and serve alcoholic beverages for consumption on site. Therefore, it is strictly prohibited for any person to bring alcohol into the hotel for any banquet function.

*A 20% service charge and applicable sales tax will be added to all catered food and beverages



Banquet Bar Packages

Beer & Wine Package Price Varies

Includes Domestic & Import Beers, House Wines, and Soft Drinks

\$19 per person for 3 Hours of Bar Service

\$24 per person for 4 Hours of Bar Service

\$29 per person for 5 Hours of Bar Service

House Package Price Varies

Includes House Liquors, Domestic & Import Beers, House Wines, and Soft Drinks

\$23 per person for 3 Hours of Bar Service

\$28 per person for 4 Hours of Bar Service

\$33 per person for 5 Hours of Bar Service

Call Package Price Varies

Includes Call Liquors, Domestic & Import Beers, House Wines, and Soft Drinks

\$26 per person for 3 Hours of Bar Service

\$31 per person for 4 Hours of Bar Service

\$36 per person for 5 Hours of Bar Service

Premium Package Price Varies

Includes Premium Liquors, Domestic & Import Beers, House Wines, and Soft Drinks

\$28 per person for 3 Hours of Bar Service

\$33 per person for 4 Hours of Bar Service

\$38 per person for 5 Hours of Bar Service

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