

catering menu contents

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kitchen
& bar.

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Hilton Garden Inn Boston/Marlborough

170 Forest Street Marlborough, MA
T. 508-573-9902

BostonMarlborough.HGI.com

breakfast buffet

All pricing is per person. Minimum 25 persons, unless otherwise noted.



garden full breakfast 25

- scrambled eggs
- apple-smoked bacon and hearty sausage
- seasoned breakfast potatoes with peppers and onions
- seasonal tropical sliced fruit
- greek yogurt parfaits with natural granola
- fresh-baked muffins, scones, pastries
- croissants, assorted breads, bagels
- cream cheese, butter, honey, and fruit preserves
- chilled Florida orange juice and apple juice

healthy start* 23

- fresh-sliced tropical fruits & berries
- ripened whole fruits
- greek yogurt parfaits with natural granola
- steel cut oatmeal with healthy toppings
- chia seed pudding with harvest berries
- fresh baked croissants and multigrain bread
- honey, fruit preserves, butter
- chilled Florida orange juice and apple juice

*available under 25 persons

continental breakfast* 17

- freshly baked muffins, scones, pastries, croissants, assorted breads, bagels, ripened whole fruits, cream cheese, butter, honey, and fruit preserves,
- chilled Florida orange juice and apple juice

*available under 25 persons

breakfast on the move 23

- breakfast sandwiches made from fried whole eggs, Vermont cheddar cheese, with and without bacon or sausage
- breakfast burritos made with scrambled eggs, Vermont cheddar cheese, spinach, tomato, with and without bacon or sausage
- ripened whole fruits
- freshly baked muffins, scones, pastries
- greek yogurt parfait cups with granola
- chilled Florida orange and apple juice

*available as boxed to-go (add \$3)

breakfast enhancements

Enhance your continental or breakfast buffet with any of our following enhancements. Not available à la carte.

FROM THE GRILL:

- farm fresh scrambled eggs 2
- spinach, tomato & cheddar scramble 3
- buttermilk pancakes 2.5
- brioche french toast 2.75
- steel cut oatmeal w/toppings 2
- country style breakfast potatoes 2
- applewood smoked bacon 1.5
- breakfast sausage links 1.5
- turkey bacon 2
- plant based sausage 2.5

FROM THE GARDEN:

- roasted breakfast vegetables (broccoli, brussel sprouts, carrot spears, cauliflower) 3
- sliced tropical fruits (cantaloupe, pineapple, honeydew) 3
- super fruits (mango, kiwi, blueberries, grapefruit) 4
- rainbow fruit arrangement (blackberries, grapes, blueberries, kiwi, pineapple, mango, strawberries, and raspberries) 5

all day coffee & tea 6

- bottomless New England Coffee™ (regular and decaffeinated)
- assorted herbal & black teas

refreshed throughout your meeting

coffee by the urn 60

- approximately 25 cups

please select regular or decaf

all day beverage service 9

- bottomless New England Coffee™ (regular and decaffeinated)
- assorted herbal & black teas
- unlimited coca cola soft drinks, seltzers and bottled water

refreshed throughout your meeting

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lunch buffet

All pricing is per person. Minimum 25 persons, unless otherwise noted.



gourmet sandwich board* 35

variety of chef created sandwiches

- smoked turkey bacon avocado on multigrain bread
- grilled basil pesto chicken, prosciutto, mozzarella, lettuce on spinach wrap
- italian sub with sliced fresh cured italian meats on fresh baked roll
- mediterranean wrap, artichoke hearts, red onion, feta cheese, chickpeas, blistered tomatoes, cucumber and arugula with greek dressing

accompaniments

- caprese cucumber tomato mozzarella salad with basil balsamic vinaigrette dressing
- house made kettle style potato chips
- chef's choice dessert

*available under 25 persons. boxed to-go (add \$3)

delicatessen buffet* 33

create your own sandwich

- wide variety of breads and butter brioche rolls
- carved deli meats - smoked turkey breast, rotisserie chicken, cured ham
- assorted cheeses - vermont cheddar, aged swiss, provolone
- vegetable and toppings bar

accompaniments

- garden salad with creamy buttermilk ranch dressing
- house made kettle style potato chips
- chef's choice dessert

italian rustica 32

main

- tuscan bolognese ragout with pappardelle noodles in a thick bolognese sauce
- roasted vegetable primavera with garlic white-wine sauce and penne

accompaniments

- garden fresh minestrone soup highlighted with zucchini, spinach, navy beans, and basil
- garden salad with italian dressing garlic bread sticks
- espresso infused tiramisu cake

*available under 25 persons

additional protein options available (additional charge)

fajita bar buffet 39

create your own fajita bar

- house marinated steak strips
- chopped blackened chicken breast
- sautéed peppers and onions
- chunky guacamole & all of your favorite fixings accompaniments
- seasoned black beans
- cilantro infused brown rice
- fresh chopped mexicali salad with cilantro lime vinaigrette
- house made tortilla chips with chunky picante salsa
- cinnamon-sugar churros with melted chocolate

add garlic-infused grilled shrimp (add \$4)

garden variety* 32

create your own salad

- spring mix healthy greens
- garden fresh vegetables - tomato, cucumber, red onion, carrot, green pepper, sprouts
- grilled marinated chicken strips
- hard boiled eggs
- toppings bar - shredded cheddar, blue cheese, crumbles, croutons, housemade dressings

accompaniments

- creamy chicken and wild rice soup
- red bliss potato salad infused with dill and mustard seed
- fresh baked rolls with butter
- chef's choice dessert

*available under 25 persons.

additional protein options available (additional charge)

all day beverage service 9

- bottomless New England Coffee™ (regular and decaffeinated)
- assorted herbal & black teas
- unlimited coca cola soft drinks, seltzers and bottled water

refreshed throughout your meeting

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lunch buffet

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backyard bbq 42

create your own bbq sandwich

- Tennessee bbq grilled chicken
- slow roasted pulled pork
- grilled seasonal vegetables
- brioche buns with toppings

accompaniments

- chili
- garden salad with creamy buttermilk ranch
- red bliss potato salad infused with dill and mustard seed
- chef's choice dessert

executive lunch 48

main

- red-wine steak tips with sautéed peppers & onions
- New England baked scrod with buttery cracker crust
- tomato soup

accompaniments

- roasted seasoned vegetable medley with brussel sprouts, broccoli, cauliflower, and asparagus
- wild rice with quinoa pilaf
- fresh baked crusty rolls with butter
- chef's choice of dessert

breaks

All pricing is per person. Minimum 15 persons, unless otherwise noted.

snack time 12

fresh out of the oven chewy chocolate chunk cookies, moist walnut fudge brownies, and assorted bags of kettle cooked potato chips

charcuterie board 22

a wide selection of cured meats, genoa salami, soppressata, and prosciutto; exotic cheeses, smoked gouda, Vermont cheddar, and brie; olives, baguettes, dried fruits, salted nuts, and spreads.

mediterranean mezze board 20

olive bar with selection of Kalamata, Castelvetrano and Picholine olives, grilled artichoke, roasted red peppers, vine ripe tomatoes, and cucumbers; pita chips with garlic red pepper hummus and tzatziki dip

let them eat cake 16

an assortment of bite-size cake pops, cheesecakes, brownies, and blondies, chocolate and vanilla mousse parfaits

organic rainbow 22

a colorful array of super fruits and super vegetables arranged in the color prism of a rainbow; blackberries, purple cauliflower, blueberries, broccoli, kiwi, pineapple, carrot sticks, strawberries, and cherry tomatoes served with garlic red pepper hummus and pita chips; accompanied with a minty lemon lime infused water station

hiking on the trail 16

a collection of your favorite nuts, dried fruit, and chocolates to create a trail mix blend, protein and granola bars

all day beverage service 9

- bottomless New England Coffee™ (regular and decaffeinated)
- assorted herbal & black teas
- unlimited coca cola soft drinks, seltzers and bottled water

refreshed throughout your meeting

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dinner buffet

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la cucina classica 42

entrees

- grilled chicken pesto linguine with fresh basil
- tuscan bolognese ragout with pappardelle noodles in a thick bolognese sauce
- grandma's stuffed manicotti with ricotta cheese, topped with marinara and mozzarella

accompaniments

- italian wedding soup with sausage meatballs
- garden salad with italian dressing
- fresh baked crusty rolls with butter
- espresso infused tiramisu cake

smokehouse bbq 46

entrees

- grilled chicken breast with a sweet-tangy Tennessee bbq glaze
- slow-roasted Texas dry rubbed pulled pork creamy four-cheese baked macaroni

accompaniments

- steak and black bean chili
- buttered corn on the cob
- creamy broccoli slaw salad
- homemade green chili cornbread
- chef's choice dessert

add smoked dry rub brisket (add \$3)

sicilian tour 46

entrees

- pan seared chicken piccata infused with lemon and capers
- classic garlic butter shrimp scampi
- linguine in buttery garlic white-wine sauce

accompaniments

- mixed mushroom risotto
- roasted green vegetables - broccoli, brussel sprouts, asparagus
- garden fresh minestrone soup highlighted with zucchini, spinach, and navy beans
- fresh baked crusty rolls with butter
- chef's choice of dessert

land & sea 55

entrees

- slow-cooked red-wine marinated angus steak tips with sautéed peppers & onions
- honey garlic glazed salmon steak
- roasted vegetable primavera with garlic white-wine sauce and penne

accompaniments

- roasted seasoned vegetable medley with brussel sprouts, broccoli, cauliflower, and asparagus
- garlic parmesan quinoa couscous
- New England clam chowder
- fresh baked crusty rolls with butter
- chef's choice of dessert

new england buffet 52

entrees

- lemon infused baked scrod with buttery cracker crust
- chicken saltimbocca with seared prosciutto
- vegetarian option

accompaniments

- New England style clam chowder with oyster crackers
- roasted fingerling potatoes
- cape cod chopped salad with arugula, toasted walnuts, apple sliced, and blue cheese crumbles
- fresh baked crusty rolls with butter
- chef's choice dessert

all day beverage service 9

- bottomless New England Coffee™ (regular and decaffeinated)
- assorted herbal & black teas
- unlimited coca cola soft drinks, seltzers and bottled water

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plated dinner

All pricing is per plate. gratuity for plated dinner at 20%.



all dinner entrées include:

choice of chef's soup or garden salad, chef's selection of vegetable & starch (unless otherwise noted), chef's choice dessert

chicken saltimbocca 40

chicken breast with sliced prosciutto ham and provolone cheese braised in white wine

chicken piccata 40

sautéed boneless breast of chicken with lemon caper beurre blanc sauce

chicken marsala 40

lightly battered, sautéed, served with mushrooms and shallots in a marsala wine sauce

chicken parmesan 42

lightly battered, fried with mozzarella cheese and marinara sauce over penne

statler roast chicken 45

pan seared chicken breast and drumette served over mushroom risotto

new england baked scrod 46

New England baked scrod encrusted with buttery cracker crumbs and lemon

grilled swordfish 50

grilled swordfish steaks, served with mango salsa

atlantic salmon 50

Atlantic salmon marinated and pan-seared with lemon white wine gastrique

roast prime rib 53

the classic cut roasted and served in au jus over red skinned mashed potato

filet mignon 58

tender grilled 8oz filet mignon with red wine gastrique and baked potato

eggplant parmesan 40

sliced eggplant lightly battered and fried, mozzarella & parmesan, served over penne

pappardelle ragout 38

Tuscan style ragu with pappardelle noodles in a thick Bolognese sauce

pasta primavera 38

sautéed fresh vegetables with a garlic olive oil infused sauce over pappardelle

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cold appetizers

All pricing is per person. Minimum 50 persons, unless otherwise noted. *Not available passes. Served stationed.

charcuterie board* 275

a wide selection of cured meats, genoa salami, soppressata, and prosciutto; exotic cheeses, smoked gouda, Vermont cheddar, and brie; olives, baguettes, dried fruits, salted nuts, and spreads.

serves 25-35 persons.

garden vegetable crudité 2.5

assortment of garden fresh cauliflower bouquets, broccoli florets, carrot sticks, cucumber spears, sweet bell pepper sticks, and cherry tomatoes served with parmesan ranch dipping sauce

caprese salad skewers 2.75

bite size tomatoes, buffalo mozzarella and fresh basil drizzled over with a balsamic demi-glaze on an easy to eat skewer

smoked salmon crostini 3.25

smoked salmon with sliced cucumber and dill cream cheese spread on a French baguette crostini

shrimp cocktail* 3

lightly seasoned lemon pepper gulf shrimp with zesty chili cocktail sauce

tomato bruschetta 2.75

toasted crostini topped with a blend of fresh tomato, basil, olive oil, and garlic, garnished with shaved parmesan cheese and balsamic drizzle

cucumber bites 2.75

cucumber, grape tomato served with herb cream cheese

tomato pesto cream cheese crostini 2.75

French baguette crostini topped with freshly diced tomatoes, and fresh basil over a pesto infused cream cheese spread

buffalo cauliflower bites* 2.75

lightly breaded and crispy cauliflower bites tossed in our signature blvd buffalo sauce, accompanied with creamy ranch dipping sauce

prosciutto wrapped asparagus 3

lightly seasoned grilled asparagus wrapped in fresh prosciutto

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hot appetizers

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blvd flatbreads* 3.25

assortment of our blvd flatbreads, served by the slice

teriyaki meatballs 2.75

angus beef meatball medallions with a sweet and salty teriyaki glaze

chicken sesame skewers 3.25

lightly breaded chicken tenderloin and encrusted with sesame seeds and parmesan, accompanied with sesame soy sauce

spanakopita 2.75

sautéed spinach infused with garlic and onion with feta and ricotta cheeses, wrapped in a baked phyllo dough

bbq boneless chicken medallions 2.75

lightly breaded chicken medallions in our blvd bbq sauce

chicken & vegetable quesadillas* 2.75

mini chicken or vegetable quesadillas served with cheese, salsa, and sour cream

mini empanadas 3.25

cuban style bite-size angus beef filled pastries, accompanied with avocado cream dip

vietnamese egg rolls 3.25

seasoned pork & shrimp with shredded cabbage and carrot filled egg rolls, accompanied with teriyaki soy sauce

risotto balls 3.25

Arborio rice, three cheese blend, garlic and herbs, breaded and fried until golden brown, served with marinara and a dusting of grated cheese

braised short rib cornbread 3.5

smoked beef short ribs slow cooked until it falls from the bone and served on moist cornbread garnished with fresh thyme

scallops wrapped in bacon 3.5

seared lemon garlic butter scallops, wrapped in bacon

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chef inspired stations

\$150 culinary fee per station.

roast turkey carving station 250

whole turkey, seasoned and roasted to perfection, accompanied with peppered brown gravy, dinner rolls, and butter

serves 25-30

spiral smoked ham 350

honey glazed and hickory smoked ham, served with pineapple infused brown gravy, dinner rolls, and butter

serves 25-30

roasted prime rib of beef 400

infused with salt, pepper, garlic and italian spices, accompanied with au jus, dinner rolls, and butter

serves 25-30

peppered tenderloin steak 550

pepper and garlic crusted ny strip tenderloin steak, served medium to medium well, accompanied with au jus, dinner rolls, and butter

serves 15-25

pasta creation station 25 *per person*

create your own pasta dish, served with shredded parmesan cheese, garlic bread, and crushed chilies

pastas: penne, bowtie, tortellini

saucés: parmesan alfredo, garlic basil pesto, marinara

proteins: grilled chicken, italian sausage, sauteed shrimp

vegetables: tomatoes, mushrooms, spinach, peppers, onion, olive, broccoli

potato bar 22 *per person*

create your own homestyle mashed or baked potatoes, served with rustic crostini bread & brown gravy

red bliss mashed potato or ***idaho baked potato***

toppings: shredded cheddar, sour cream, whipped butter, chives, steamed broccoli, sauteed onions, sauteed mushroom

proteins: applewood smoked bacon, shredded chili steak, lentil chili

crêpe station 24 *per person*

create a sweet or savory french crêpe, served with cranberry-walnut crostini

French-style thin crêpe wraps

sweet fillings: sweet ricotta, nutella, diced berries, banana, apple-cinnamon

savory fillings: polish keilbasa, smoked salmon, sauteed mushrooms, smoked ham, shredded cheeses

toppings: whipped cream, chocolate syrup, powdered sugar

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audio, visual & equipment

Rental information.

visual

LED projector package	350
3000 Lumens LED projector, 10' screen, cables, AV cart with power, presenter remote	
HDTV package	350
70" LED HDTV, cables, AV cart with power, presenter remote	
screen support package	150
10' screen, cables, AV cart with power, presenter remote <i>(projector not included)</i>	
classroom whiteboard	100
8' x 4' with dry erase markers	
standard whiteboard	50
3' x 4' with dry erase markers	
flip chart	35
3' x 4' with markers	
post-it flip chart	50
3' x 4' post-it style with markers	

linens

table cloths - basic	18
black or white; each	
table cloths - colored	25
all colors available <i>(each)</i>	
napkins - black	comp
black only <i>(complimentary)</i>	
napkins	3.5
all colors available <i>(each)</i>	

audio

Polycom speakerphone	150
speakerphone with 8 wireless mics, unlimited local & 800 calls	
wireless microphone	100
handheld or lavalier	
Zoom conference speaker	150
bluetooth speaker and mic	
cords	10
a/v cables, adapters, power cords, power strips <i>(each)</i>	

other

upgraded WiFi	200
80 mbps dedicated WiFi	
podium	75
charging tower	35
connect up to 12 devices to power up	
power at tables	25
two outlets and 2 USB ports <i>(per table)</i>	
dance floor	200
up to 20' x 20'	
soft seating reception	350
ask our sales team about the best setup to host your reception	

All equipment and room rentals are subject to a 25% taxable events charge and a 7% Massachusetts sales tax, which are all subject to change. All other fees or charges, including event charges, set up fees, bartender or food station fees, are retained by the company and are not tips, gratuities or service charges.