Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Atlanta North Point 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!

Terry Bryant
General Manager

10975 Georgia Lane • Alpharetta • GA  30022
678-566-3900 • www.atlantannorthpoint.hgi.com
BREAKFAST

PEACHTREE CONTINENTAL  9.95 per person

• Assorted Pastries
• Fresh Assorted Muffins
• Assorted Breakfast Bars
• Chilled Fruit Juices
• Freshly Brewed Regular and Decaffeinated Coffee

GEORGIA LANE CONTINENTAL  12.95 per person

• Assorted Pastries
• Fresh Assorted Muffins
• Assorted Breakfast Bars
• Fresh, sliced Fruits and Melons
• Assorted Cold Cereals with Whole and Skim Milk
• Chilled Fruit Juices
• Freshly Brewed Regular and Decaffeinated Coffee

HEALTHY MORNING  12.95 per person

• Fresh Assorted Muffins
• Assorted Yoghurts
• Granola Bars
• Fresh, sliced fruits and melons
• Chilled Fruit Juices

EXTRAS

• Assorted Muffins, Breads & Pastries 24.00 per dozen
• Assorted Bagels with Cream Cheese & Jellies 24.00 per dozen
• Chicken Biscuits, Breakfast Burritos, Sausage Biscuits 28.00 per dozen
• Individual Flavored Yoghurts 2.00 per item
• Granola Bars  2.00 per item

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements.
**BREAKFAST**

**SCRAMBLE BREAKFAST**  14.95 per person

- Fresh Orange Juice
- Scrambled Eggs with Fine Herbs
- Smoked Bacon
- Turkey Link Sausage or Country Ham
- Breakfast Potatoes with Sauteed Onions and Peppers
- Freshly Baked Breakfast Pastries and Muffins
- Cream Sweet Butter and Fruit Preserves
- Freshly brewed regular and decaffeinated coffee
- Selection of premium hot teas

**WAFFLE BREAKFAST**  14.95 per person

- Fresh Orange Juice
- Belgian Waffles with Fresh Strawberries and Warm Maple Syrup
- Smoked Bacon
- Turkey Link Sausage or Country Ham
- Breakfast Potatoes with Sauteed Onions and Peppers
- Freshly Baked Breakfast Pastries and Muffins
- Cream Sweet Butter and Fruit Preserves
- Freshly brewed regular and decaffeinated coffee
- Selection of premium hot teas

**FRENCH TOAST BREAKFAST**  14.95 per person

- Fresh Orange Juice
- Blueberry Stuffed French Toast with Warm Maple Syrup
- Smoked Bacon
- Turkey Link Sausage or Country Ham
- Breakfast Potatoes with Sauteed Onions and Peppers
- Freshly Baked Breakfast Pastries and Muffins
- Cream Sweet Butter and Fruit Preserves
- Freshly brewed regular and decaffeinated coffee
- Selection of premium hot teas

*A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements.*
B R E A K F A S T  B U F F E T

GARDEN BREAKFAST 16.95 per person

Fresh Orange Juice and Apple Juice
Sliced Seasonal Melons and Berries
Fresh Scrambled Eggs and Fresh Chives
Smoked Bacon
Turkey Link Sausage or Country Ham
Baby Red New Potatoes with Sautéed Onions
Stone Ground Carolina Grits
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated

PLATED BREAKFAST 12.95 per person

Fresh Orange Juice and Apple Juice
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated

Your choice of:

• Scrambled eggs, potatoes and bacon
• Biscuit and Gravy, Sausage and scrambled eggs
• Pancakes, bacon and scrambled eggs

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REVITALIZING BREAKS

COFFEE BREAK $4.95 per person
Freshly brewed regular and decaffeinated coffee and selection of premium hot teas.

BEVERAGE SERVICE $6.95 per person
Assorted sodas and bottled water

DELUXE BEVERAGE SERVICE $8.95 per person
Assorted sodas, bottled water, freshly brewed regular and decaffeinated coffee and selection of premium hot teas.

SWEET TREAT $9.95 per person
Fresh baked Otis Spunkmeyer cookies, brownies, whole fruit, assorted sodas & bottled water, coffee and hot tea

HEALTHY SNACK ATTACK $9.95 per person
Trail mix, granola bars, assorted yogurts, whole fruit, assorted fruit juices, bottled water and assorted soft drinks

GAME DAY $9.95 per person
Hot and fresh jumbo pretzels with yellow and spicy brown mustards, assorted bagged chips, popcorn, bottled water and assorted soft drinks

THE BIG CHEESE $9.95 per person
Assortment of cheese and crackers, assorted fruits, bottled water, and assorted sodas

AFTERNOON SIESTA $10.95 per person
Cheese queso, five layer dip, sour cream, salsa and tortilla chips, bottled water and assorted sodas

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PLATED LUNCH  
15 PEOPLE MAXIMUM

GRILLED/ FRIED CHICKEN SALAD  12.95 per person
Your choice of grilled chicken breast or hand dipped chicken tenders served on a bed of Romaine lettuce with tomato wedges, cucumbers, eggs, shredded cheese with honey mustard or ranch dressing.

CHEF’S SALAD  12.95 per person
Served on a bed of Italian lettuce with turkey, ham, tomato wedges, cucumbers, eggs, shredded cheese with Italian, honey mustard or ranch dressing.

LUNCH BOX  13.95 per person
Deli-Style Sandwiches (choice of smoked turkey, Ham, Roast Beef, or Vegetarian Sub), potato chips, seasonal whole fruit, cookies, sodas and bottled water

NORTH POINT CLUB  12.95 per person
Triple-Decker Classic piled with sliced turkey, ham, bacon and Swiss cheese.  Served with fresh fruit and French fries.

GEORGIA LANE BURGER  14.95 per person
A delicious hamburger served with lettuce, onions, tomatoes, American cheese, and a pickle. Served with fresh fruit and French fries.

GRILLED CHICKEN SANDWICH  14.95 per person
Seasoned grilled chicken topped with provolone cheese, lettuce, tomato on a Kaiser roll.  Served with fresh fruit and French fries.

**Plated lunches served with Iced Tea.

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements.
SOUP SALAD & SANDWICH BAR 21.95 per person
Soup of the day, Sliced and Whole Fresh Fruit Display
Fresh Garden mix with Assorted Toppings and Dressings
Chicken and Tuna Salads.
Sliced Deli Meats to Include:
Smoked Turkey Breast, Honey Ham, Roast Beef
American and Swiss Cheese, lettuce, Tomato, Pickle and Red Onion
Assorted Breads and Rolls, Chefs Selection of Dessert

PIZZA BUFFET 19.95 per person
Soup of the day and Fresh Garden mix with Assorted Toppings and Dressings
Personal Pizza Pie (Choice of Two)
Chicken BBQ, Pepperoni, Cheese, Sausage, Veggie, All Meat, Hawaiian
Sides (Choice of Two)
Garlic Bread, Spaghetti & Meatballs, Meat Lasagna
Served with the Chefs selection of dessert

MEXICAN BUFFET 22.95 per person
Tri Color Tortilla Chips with Salsa
Cheese Enchiladas, Taco Station, Pulled Chicken with Peppers and Onions Ground
Beef Taco Meat Shredded Lettuce, Tomatoes, Cheddar Cheese,
Sour Cream, Pico de Gallo, Guacamole and Salsa Flour and Corn Tortillas
Spanish Rice Pilaf and Pintos with Cheese
Chefs Selection of Dessert

PICNIC IN THE PARK 18.95 per person
Romaine, Iceberg and Radicchio Lettuce
Assorted Salad Toppings and Dressings
Potato Salad or Cole Slaw
Seasonal Fresh Fruit, Corn on the Cob, Baked Beans
Half Pound Hamburgers and Jumbo Hot Dogs with Kaiser Rolls
Chefs Selection of Dessert

**Buffet lunches served with Iced Tea.

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LUNCH/DINNER BUFFET

BARBEQUE

24.95 per person

Salads (Choice of Two)
Southern Potato Salad, Creamy Cole Slaw, Garden Salad, Garden Pasta Salad

Entrée’s (Choice of Two)
BBQ Chicken Breast, Fresh Pulled Pork BBQ, BBQ Beef Brisket or BBQ Short Ribs
Accompanied with Sandwich and Kaiser Rolls

Sides (Choice of Two)
Baked Beans, Southern Style Macaroni and Cheese, Corn on the Cob or Southern Style
Green Beans
Chefs selection of dessert

TASTE OF ITALY

18.95 per person

Caesar Salad
Meat or Vegetable lasagna

Pasta (Choice of one)
Cheese Tortellini, Penne, Spinach Linguine, Angel Hair

Sauces (Choice of Two)
Sweet and Meaty Marinara, Vodka Cream, Alfredo Pesto, Chicken Alfredo
Chefs selection of dessert

GARDEN BUFFET

25.95 per person

(Choose Any Two of the Following Entrees)
•Baked Chicken •Sliced Roast Beef •Sliced Baked Ham

(Choose Any one of the Following sides)
String Beans or Mixed Vegetables
Mashed Potatoes or Red Potatoes
Includes a Mixed Green Salad, Sliced Fresh Fruit and Assorted Rolls
Chefs Selection of Dessert

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements.
PLATED DINNER

FILET OF SALMON $13.95
A fresh, tender salmon filet, lightly seasoned and grilled with lemon butter. Served with vegetables, potato or rice and a side salad.

BLACKENED CHICKEN PASTA $13.95
Grilled chicken breast seasoned and blackened with Cajun spices, served over a bed of pasta, tossed in a creamy white sauce with bacon and tomatoes.

PASTA PRIMAVERA $14.95
Medley of sautéed vegetables. Over a bed of pasta with a tangy red sauce. Served with garlic bread. Add chicken for $2.00 more.

NEW YORK STRIP STEAK $24.95
USDA Choice cuts grilled to perfection served with vegetables, potato or rice and a side salad.

MOBLEY BURGER $13.95
Grilled 8oz beef burger garnished with lettuce, tomato, onion and bacon with your choice of cheddar or Swiss cheese. Add mushrooms for $1.00 more. Your choice of French fries, onion rings or steamed vegetables.

GRILLED CHICKEN SANDWICH $12.95
Grilled chicken breast seasoned and garnished with lettuce and tomato. Your choice of French fries, onion rings or steamed vegetables.

CHICKEN CAESAR SALAD $12.95
Fresh crisp Romaine lettuce tossed in a Caesar dressing and croutons, sprinkled with Parmesan cheese and topped with chicken. Blackened chicken available.

MOBLEY CHICKEN SALAD $13.95
Grilled chicken breast atop select field greens, tomatoes, seasonal vegetables and Granny smith apples. Your choice of dressing.

DESSERTS 6.95 per slice/person
• Apple caramel cake
• Chocolate cake
• Carrot cake
• Ben & Jerrys Ice Cream

**Plated dinners served with Iced Tea.

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RECEPTION

HORS D’OEUVRES

CHICKEN SATAY 250.00 -100 pcs
Perfectly Seasoned, Skewered and Grilled All White Meat Tenders Served with a Sweet and Tangy Side Sauce (Platter Service)

BEEF EN CROUTE 225.00 -100 pcs
Tender Chunks of Beef Sautéed in a Red Wine and Wild Mushroom Blend, Wrapped in a Puff Pastry and Served Golden Brown From a Silver Chaﬃng Dish

CHICKEN EN CROUTE 225.00 -100 pcs
Tender Chunks of All White Meat Chicken Sautéed in a White Wine Garlic Sauce, Wrapped in a Puff Pastry and Served Golden Brown from a Silver Chaﬃng Dish

VEGETABLE CRUDITES 50.00 -30 people
Fresh Seasonal Vegetables Served with Select Dipping Sauces (Platter Service)

FRUIT AND CHEESE DISPLAY 150.00 -30 people
Select Artisan Cheeses, Whole Grain Crackers and Fresh Seasonal Fruit (Platter Service)

SHRIMP DISPLAY
Jumbo Shrimp Cocktail or Seasoned and Battered Shrimp, Deep Fried Golden Brown Accompanied by a Duet of Select Seafood Sauces (Platter Service)

ANTIPASTI 125.00 -30 people
Selection of Italian Meats, Grilled and Sun Dried Vegetables, Imported Olives and Marinated Mushrooms (Platter Service)

CHICKEN BREAST TENDERS 135.00 -100 pcs
Select Pieces of All White Breast Meat, Breaded and Deep Fried Accompanied by a Trio of Sauces: Ranch, BBQ and Honey Mustard From a Silver Chaﬃng Dish

CHICKEN WINGS 125.00 -100 pcs
Lightly Seasoned and Baked Jumbo Wings Served with Cool Crisp Celery Sticks and Sides of Ranch and Blue Cheese Dip From a Silver Chaﬃng Dish. Choices of Hot, Mild, BBQ, Lemon Pepper

PARTY PLATTER 150.00 -30 people
Selection of Sliced Deli Meats and Cheeses, Cool Cucumber and Roma Tomato Slices with Whole Grain Crackers (Platter Service)

MEDITERRANEAN PLATTER 75.00 -30 people
Fresh Made Hummus with Roasted Garlic, Sun-Dried Tomato and Fresh Herbs Selection of Imported Olives and Marinated Artichoke Hearts Accompanied with Lightly Seasoned Pita Toast Points (Platter Service)

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RECEPTION

HOT HORS D’OEUVRES

MEATBALLS (SWEDISH OR BBQ)
125.00 -100 pcs

MUSHROOM CAPS STUFFED W/SEAFOOD
210.00 -100 pcs

VEGETABLE EGG ROLLS W/SWEET SAUCE
185.00 -100 pcs

PETITE ASSORTED QUICHES
135.00 -100 pcs

TERIYAKI CHICKEN OR BEEF SKEWERS
250.00 -100 pcs

CHICKEN STRIPS W/HONEY MUSTARD OR BBQ
135.00-100 pcs

PEEL AND EAT SHRIMP
MARKET PER POUND SOLD

BACON WRAPPED SCALLOPS
295.00-100 pcs

BAKED BRIE
285.00-100 pcs

SPANAKOPITA
220.00-100 pcs

COLD HORS D’OEUVRES

GRILLED VEGETABLE DISPLAY
50.00-SMALL 95.00-LARGE

BRUSCHETTA W/ASSORTED TOPPINGS
65.00-SMALL 100.00 LARGE

SHRIMP COCKTAILS

MARKET

HUMMUS WITH PITA CHIPS
45.00 SMALL 85.00 LARGE

SMOKED SALMON LOX
95.00 SMALL 175.00 LARGE

ASSORTED CROISSANT TEA SANDWICHES
50.00 SMALL 100.00 LARGE

LARGE TRAYS SERVE 45-55 PPL
SMALL TRAYS SERVES 25-35 PPL

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements.
HOUSE SELECTIONS

- Vodka
- Gin
- Rum
- Tequila
- Scotch
- Whiskey
- Amaretto
- Firefly
- Sauza Tequila
- House Wine Selections
- Domestic Beer Selections

18.00 per person 1st hour
23.00 per person 2nd hour
27.00 per person 3rd hour
30.00 per person 4th hour

TOP SHELF SELECTIONS

- Tanqueray
- Captain Morgan
- Bacardi
- Bacardi Dark Rum
- Absolut
- Baileys
- Chivas Regal
- Dewars
- Drambuie
- Jack Daniels
- Jose Quervo Tequila Gold
- Kahlua
- Makers Mark
- E&J
- Domestic & Imported Beer Selections
- Top Shelf Wine Selections

20.00 per person 1st hour
25.00 per person 2nd hour
29.00 per person 3rd hour
32.00 per person 4th hour

PREMIUM SELECTIONS

- Bombay Sapphire
- Patron
- Hennessey VS 80
- Ketel One
- Makers Mark
- Crown Royal
- Grey Goose
- Grey Goose Citron
- Grey Goose Orange
- Grey Goose Pear
- Courvoisier
- Grand Marnier
- Glenlivet 12 yr
- Domestic & Imported Beers
- Premium Wine Selections

23.00 per person 1st hour
28.00 per person 2nd hour
32.00 per person 3rd hour
35.00 per person 4th hour

* A fee of $25.00 per hour, per bartender is applicable for the above bar service options. One bartender us required per 50 guests

*Each option includes your choice of liquor, domestic and imported beer, wine, mixers, garnishes and glassware for a pre-determined price per person.

* The Georgia State Liquor Commission regulates the sale and service of alcoholic beverages. As a licensee, the Hilton Garden Inn Atlanta North Point is responsible for the administration of these regulations. It is our policy therefore, that guest can not provide their own liquor for their events.

A twenty-one percent service charge and seven percent state sales tax will be added to all food and beverage arrangements.

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CASH BAR

This option is based on actual consumption during the event. The price per drink is as follows:

**HOUSE SELECTIONS**
- Vodka
- Gin
- Rum
- Tequila
- Scotch
- Whiskey
- Amaretto
- Firefly
- Sauza Tequila
- Wine Selections
- Domestic Beer Selections
- Imported Beer Selections

**TOP SHELF SELECTIONS**
- Tanqueray
- Captain Morgan
- Bacardi
- Bacardi- Dark Rum
- Absolut
- Baileys
- Chivas Regal
- Dewars
- Drambuie
- Jack Daniels
- Jose Quervo Tequila Gold
- Kahlua
- Makers Mark
- E&J
- Domestic & Imported Beer Selections
- Wine Selections

**PREMIUM SELECTIONS**
- Bombay Sapphire
- Patron
- Hennessy VS 80
- Ketel One
- Makers Mark
- Crown Royal
- Grey Goose
- Grey Goose Citron
- Grey Goose Orange
- Grey Goose Pear
- Courvoisier
- Grand Marnier
- Glenlivet 12 yr
- Domestic & Imported Beers
- Wine Selections

- **6.50** per shot
- **6.50** per glass of wine
- **3.50** Domestic Beer
- **4.50** Imported Beer
- **1.50** Soft Drinks/Bottled Water

- **7.50** per shot
- **6.50** per glass of wine
- **3.50** Domestic Beer
- **4.50** Imported Beer
- **1.50** Soft Drinks/Bottled Water

- **8.50** per shot
- **6.50** per glass of wine
- **3.50** Domestic Beer
- **4.50** Imported Beer
- **1.50** Soft Drinks/Bottled Water

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Below are standard items. Additional audio visual equipment is available upon request and subject to availability.

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<th>Item</th>
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<td>Screen</td>
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